

# MARROS SELF-CLEANING BARBECUES

## SIDE BURNER DOUBLE

The Side Burner module can only be installed on the right side of the BBQ



Before using the Side burner, remove any packaging material within and around the module supplied for protection during transit

Retain manual for future reference

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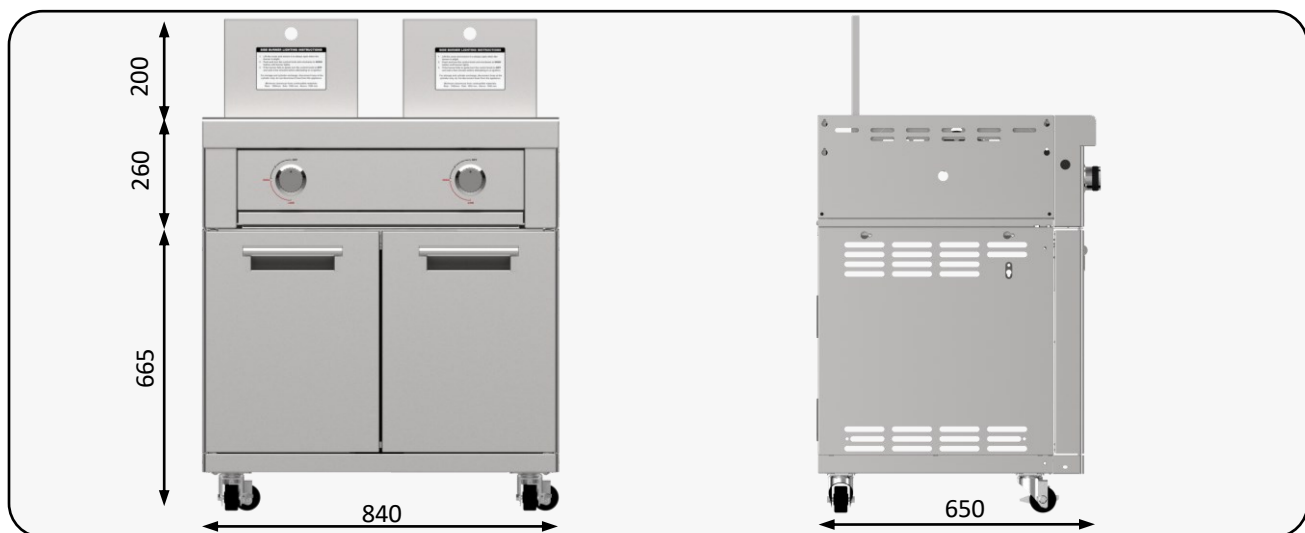
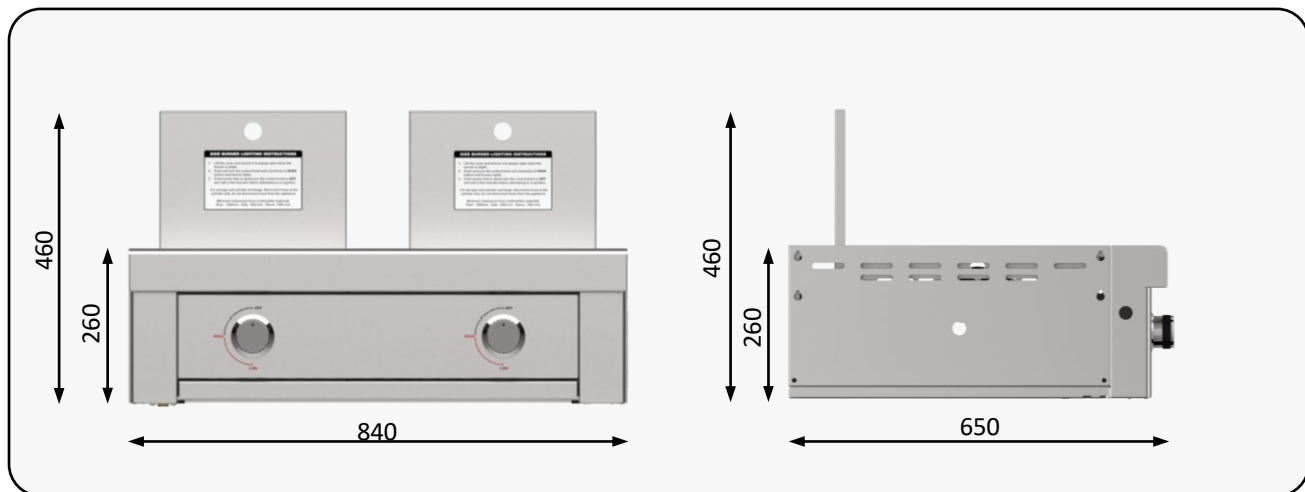
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# FEATURES AND BENEFITS



- The strong side burner allows for cooking of any additional food and sauces that will complement any food cooked on the BBQ
- The large area above the burner allows for large pots, pans or woks to be used
- The optional griddle can simply be placed on top of the burner and can provide means for creating delicious teppanyaki dishes.
- Any spills from the pans and the grease draining from the teppanyaki grill are collected in the removable tray below

# SPECIFICATIONS



|                         |                       |
|-------------------------|-----------------------|
| Heat Input:             | NG=27Mj/h LPG=24Mj/h  |
| Supply Pressure:        | 2.75kPa               |
| Gas Type:               | ULPG                  |
| NG Conversion:          | YES                   |
| BBQ cover:              | Optional              |
| Dimensions:             | see above picture     |
| Weight:                 | 20kg                  |
| Ignition Type :         | Rotary piezo ignition |
| Packaging dimensions:   | W870; L690; H295      |
| Construction materials: | Stainless steel 304   |

# IMPORTANT INFORMATION AND SAFETY

AUSTRALIA

NEW ZEALAND

This barbecue has been tested and certified according to Australia Standards AS/NZS 5263.1.7 and is approved for sale and distribution in Australia and New Zealand

## Important:

- Marros barbecues are approved for **OUTDOOR USE ONLY** and must not be used inside a building, garage or any other enclosed area.
- Marros barbecues must not be used in recreational vehicles or boats.
- Read instructions thoroughly before operating this barbecue.
- Save this manual for future reference.
- When choosing a location for your barbecue, ensure it is not located under or near any burnable surface
- Never alter or modify the gas regulator, or gas supply assembly
- Any modifications to this barbecue may be dangerous
- Always use the barbecue on a level surface.
- WARNING: Accessible parts may be very hot, please keep young children away.
- Do not move the appliance during cooking.
- Turn off the gas supply at the gas cylinders after use.
- Some foods produce flammable fats and juices, regular cleaning is essential.
- Attend an operating barbecue at all times.
- Damage caused by fat & grease fires is not covered by warranty

- When not in use keep barbecue dry and covered.
- Polyester BBQ covers are an optional accessory that will ensure years of trouble-free operation.

## WARNING LABELS AND STICKERS

Each barbecue has a number of permanent labels and point of sale stickers. While all point-of-sale stickers should be removed prior to using, the permanent heavy-duty labels must NOT be removed


## DATA PLATE:

Inside the barbecue there is a data label that contains important information related to the testing and approval of this product as well as the serial number and manufacturing date

Record the serial number, place and date of purchase on the warranty pages for future references.

The Safety Compliance Label confirms that this barbecue has been certified as compliant and deemed suitable for importing and operation in Australia and New Zealand.

| <b>marros BURNER DOUBLE</b>  |                  |                 |                   |
|--|------------------|-----------------|-------------------|
| <b>MARROSLIVING PTY.LTD U18, 27 Bennelong Parkway<br/>Wentworth Point NSW 2127</b> |                  |                 |                   |
| <b>Gas Type:</b>   | <b>U-LPG</b>     | <b>PROPANE</b>  | <b>NG</b>         |
| <b>Gas Pressure:</b>   | <b>2.75 kPa</b>  | <b>2.75 kPa</b> | <b>1.00 kPa</b>   |
| <b>Main Burner Injector:</b>   | <b>1.0 mm</b>    | <b>1.0 mm</b>   | <b>1.68 mm</b>    |
| <b>Main Burner Gas Consumption:</b>  | <b>12 MJ/hr</b>  | <b>12 MJ/hr</b> | <b>13.5 MJ/hr</b> |
| <b>Total Gas Consumption:</b>  | <b>24 MJ/hr</b>  | <b>24 MJ/hr</b> | <b>27 MJ/hr</b>   |
| <b>Model:</b>  | <b>MLBBQ SB2</b> |                 |                   |
| <b>SERIAL NUMBER:</b>  |                  |                 |                   |
| <b>MANUFACTURING DATE:</b>   |                  |                 |                   |
| <b>CLEARANCES FROM COMBUSTIBLE MATERIALS:</b>                                      |                  |                 |                   |
| <b>Sides and back: 1000mm. Vertical above: 1000mm</b>                              |                  |                 |                   |
| <b>FOR OUTDOORS USE ONLY</b>   |                  |                 |                   |




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**AGA APPROVAL**

Gas safety certified  
**AS/NZS 5263.1.7**  
Certificate  
**9099-01**

DO NOT REMOVE



AUSTRALIA AND NEW ZEALAND  
GAS SAFETY CERTIFICATION

# SAFETY

**It is important that you READ THE MANUFACTURER INSTRUCTIONS thoroughly.**

**If there is a gas leak:**

- Turn the gas off at the cylinder
- Ventilate the area to disperse the gas.
- Check all connections with soapy water.
- If the leak persists keep the cylinder upright and take it outside, keeping it away from any sparks or ignition sources.

**If there is a fire:**

- If the fire is at the barbecue, turn the gas off at the cylinder, smother the flames with a wet cloth, fire blanket, or extinguish using a fire extinguisher.
- If the fire is at the cylinder, or you cannot get to the valve to turn the gas off, contact the fire brigade immediately
- Using a garden hose, direct the water to the middle of the cylinder to keep it cool. Try not to extinguish the flame, if the gas is burning, it won't be able to build pressure and explode
- Check all gas hose and line connections for damage, cuts or cracks each time before using the barbecue.
- Test for leakage with soapy water before first use and at least annually. Always check when reconnecting the gas cylinder
- Check main burners, side burner and infrared rear burner regularly for insect nests from spiders, ants, etc and clean them regularly
- Refill the gas cylinder only at an authorised filling station
- Turn the gas supply off at the cylinder after each use
- Clean the grease tray regularly, accumulated fat can ignite.



**WARNING**

**FOR OUTDOOR USE ONLY.**

- NEVER operate this barbecue without a regulator
- NEVER alter or modify the regulator or gas supply assembly
- NEVER connect your barbecue to a gas cylinder exceeding this capacity
- NEVER store empty or full spare gas cylinders under or near this or any other appliance
- NEVER test for gas leaks with an open flame
- NEVER light the barbecue with the hood closed
- NEVER use this appliance in strong winds
- NEVER lay gas cylinders down (always keep them upright)
- NEVER move the appliance during use
- NEVER allow the flexible gas supply hose or any electrical cord to come in contact with any heated surface of this appliance
- NEVER modify the construction of this appliance or the size of any burner, injector orifice or any other components
- NEVER disconnect any gas fittings while the appliance is in use
- Do not modify this appliance

Any modifications to this barbecue may be dangerous, may cause injury or property damage and affect your ability to make a claim under the manufacturer's warranty.



**WARNING**

To reduce the risk of fire, burn hazard or other injury, read the manual carefully and completely before using your grill.



**WARNING**

Do not install in or connect to the consumer piping or gas supply system of a boat or caravan.



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# SAFETY

(continued)

## IMPORTANT

Should the appliance go out for any reason, turn off all control knobs and the cylinder gas valve. Wait 5 minutes before attempting to relight the appliance.

- If a grease or fat fire should occur, immediately turn off all control knobs and the gas cylinder valve until the fire is out. Remove all food from the appliance.
- A leak test must be carried out prior to using the appliance for the first time and whenever the gas cylinder is refilled or whenever the gas hose and regulator have been disconnected from the gas cylinder or appliance.

## ELECTRICAL PRECAUTIONS:

1. To protect against electric shock, do not immerse cord or plugs in water or other liquid;
2. Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts;
3. Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair;
4. Do not let the cord hang over the edge of a table or touch hot surfaces;
5. Do not use an outdoor cooking gas appliance for purposes other than intended;
6. When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet;
7. Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance;
8. Never remove the grounding plug or use with an adapter of 2 prongs; and
9. Use only extension cords with a 3-prong grounding plug, rated for the power of the equipment, and approved for outdoor use.

## CONDITIONS OF USE

These important notes apply to your appliance

- This appliance **MUST** be installed and serviced only by a qualified licensed person.
- This product is intended for personal, domestic or household use only, not commercial use.
- This product is intended for outdoor use only.
- This product must be installed, operated and maintained as per the instructions.
- Ventilation holes in the unit must not be obscured by the installation.

Please ensure you read the instruction manual fully before you call for service, or a full-service fee could be applicable.

**WARNING!** In freezing conditions, the pressure of propane gas can be reduced in the cylinder tank causing a lack of gas pressure. This may affect the way the barbecue operates.



# SAFETY

(continued)

## DO'S

- ✓ Check all gas line connections for leaks with and soapy water prior to lighting and tighten the connections until bubbles disappear
- ✓ Use only a LP cylinder from an authorised LPG supplier
- ✓ Preheat the barbecue for 3-5 min before cooking
- ✓ After cooking use the automated brush cleaning feature
- ✓ If the barbecue doesn't light immediately wait one minute before attempting to light again
- ✓ Trim excess fat from meats to minimise flare-ups

## DON'TS

- ☒ Don't use plastics or untempered glass utensils on the barbecue
- ☒ Don't wear long loose clothing around the barbecue. Tie hair back or wear a hat or scarf. Long hair can easily be ignited by unexpected flare-ups
- ☒ Don't leave food on the barbecue unattended for long periods. Most fats can catch fire.
- ☒ Don't exceed temperatures of 480°F or 250°C with the hood closed
- ☒ Don't spray aerosols in the vicinity of this appliance while it is in operation
- ☒ Don't place articles on or against his appliance
- ☒ Don't use or store flammable materials in or near this appliance
- ☒ Don't lean over barbecue when lighting.
- ☒ Don't delay lighting burners after turning gas on.
- ☒ Don't store combustible materials, gasoline or flammable liquids or vapours within 450mm (18") of barbecue.
- ☒ Don't use caustic based cleaning agents on the barbecue.
- ☒ Don't operate barbecue with any cover on.
- ☒ Don't operate barbecue in strong winds.
- ☒ Don't use barbecue indoors.
- ☒ Don't expose hose to direct sunlight.
- ☒ Don't obstruct any ventilation of barbecue or the cylinder.
- ☒ Don't allow the flexible gas supply hose or any electrical cord to come in contact with hot surface of the appliance.
- ☒ Don't allow children to operate this appliance.

**WARNING!** Don't replace the extra grill with an extra hotplate. You will violate the gas approval and your warranty will be voided. The grill provides the ventilation needed for the barbecue to operate safely, it is not designed to be a solid hotplate appliance

**Read and retain this manual for future reference.**



# LOCATING THE GRILL

This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

Any enclosure in which the appliance is used shall comply with one of the following:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover. **FIG A**
- Within a partial enclosure that includes an overhead cover and no more than two walls **FIG. B** or **FIG. C**
- Within a partial enclosure that includes an overhead cover and more than two walls the following shall apply:
  - At least 25% of the total wall area is completely open; and
  - At least 30% of the remaining wall area is open and unrestricted **FIG. D** or **FIG. E**

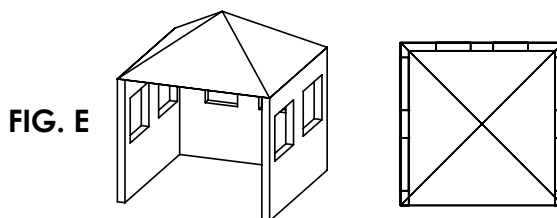
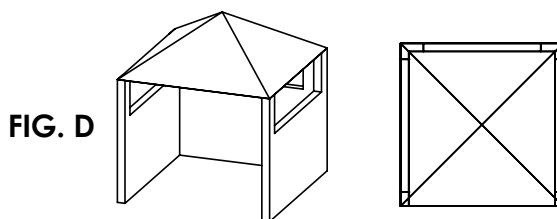
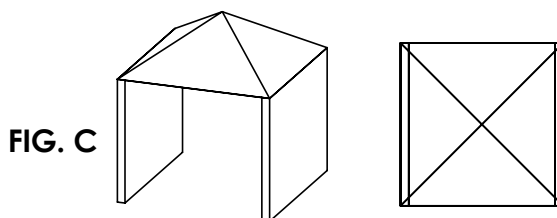
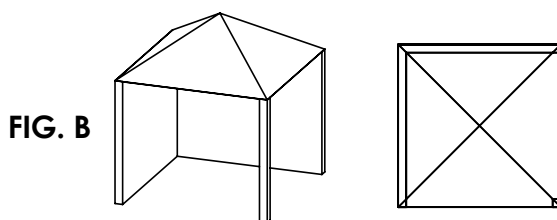
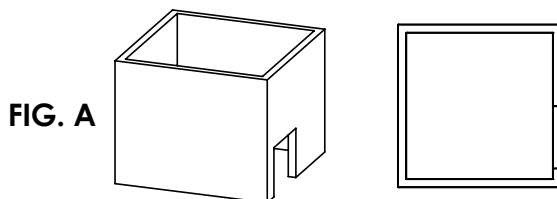
In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

The barbecue must not be under or on any combustible material.

Minimum clearance from any combustible materials of all sides of the barbecue is 1000mm and 1000mm overhead.

BARBECUES MUST BE INSTALLED IN ACCORDANCE WITH THE MANUFACTURER'S INSTALLATION INSTRUCTIONS, MUNICIPAL BUILDING CODES AND THE GAS INSTALLATION CODE AS/NZS 5601.

The following figures are diagrammatical representations of outdoor areas described. Rectangular areas have been used in these figures – the same principle applies to any other shaped area.



# PORTABLE GAS CYLINDERS

- This barbecue is manufactured to be used with a portable refillable PROPANE (LPG) gas cylinder, of 9 Kg.
- Always keep cylinder in an upright position. Always close the cylinder valve when the barbecue is not in use.
- Do not subject the cylinder to excessive heat.
- The gas cylinder supply valve must be turned off when the barbecue is not in use
- Never store any spare gas cylinders under the barbecue shelves or inside the barbecue cart. Any gas cylinders not attached to the barbecue for use, should be stored outdoors and away from the appliance
- The gas cylinder used must incorporate a safety collar to protect the valve assembly.
- The gas cylinder must always be kept and used in the upright position.
- **When disconnecting and removing portable gas cylinders for the purpose of refilling always observe the following procedure:**
- Ensure you secure the bottle in position by placing it in the location and verify it sits vertically upright.
- Ensure that all gas control valves on the appliance and the gas cylinder are turned off before disconnecting the gas line from the cylinder.
- Do not smoke or use a naked flame near the appliance or gas cylinder while disconnecting the gas line between the appliance and gas cylinder.
- Remove the gas cylinder from the enclosure before disconnecting the gas line from the appliance.
- Tighten all connections before placing the gas cylinder back in its enclosure.
- The Gas Leak Testing Procedure should be conducted every time.

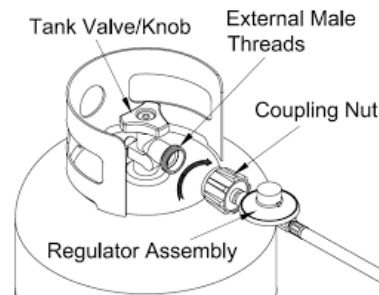
Check the test date on the gas cylinder before use. It is a requirement that all gas cylinders must be tested or replaced every 10 years

**DO NOT USE AN ADAPTOR AT THE CYLINDER CONNECTION**

## Gas leak test procedure:

Use the following procedure to check for gas leaks. Never use a naked flame to check for gas leaks.

## Standard QCC1 regulator (AU/NZ regulator)



1. In a small container, mix up a solution of water and detergent or soap. Mix the solution well.
2. For LPG make sure that the gas supply valve on the gas cylinder is turned on. For Natural gas make sure that the gas line is correctly fitted to the appliance.
3. Make sure that the gas control valves on the appliance are all turned off.
4. Using a brush or spray bottle apply the solution to the gas line and each join in the gas line.
5. Bubbling of the solution will indicate that there is a leak present.
6. Re-tighten or re-seal any joints that are leaking.
7. If a leak persists, then contact your distributor or the manufacturer for assistance.

# GAS SPECIFICATIONS

Before proceeding, you need to establish the gas type which your barbecue will run on, and the style of installation you need.

## **Natural gas or LPG/Propane.**

Before beginning installation or assembly, check that the gas type which the barbecue is designed for is correct for the gas available to you. In most countries the choices are natural gas or LPG/propane. You will find the gas type label on the side of your barbecue. If your barbecue uses the incorrect gas type, or if you are unsure, consult your dealer before going any further. Using the wrong type of gas for a barbecue is extremely dangerous.

## **Natural gas conversion**

Most newly purchased barbecues are made for LPG/ propane. A natural gas conversion kit is available to allow your barbecue to run on Natural Gas. This kit includes all hoses required for installation.

## **Fixed Installation - Natural Gas**

(Natural Gas installation should be carried out by a qualified gas fitter). Marros Natural Gas barbecues are designed as low-pressure appliances (4.0" WC, 1.00KPa).

Fit the natural gas regulator supplied directly to the barbecue inlet located on the right side of the appliance using either hard plumbing, or a flexible hose connected to a bayonet point, also known as a quick connect fitting..

Refer to AS/NZS 5601 or your local installation code for pipe sizing details. Secure all joints spanner (wrench) tight but do not overtighten.

Test gas pressure by removing the last burner from the left-hand side of the barbecue and attaching a hose and pressure gauge to the end of the gas valve. Turn on 2 burners and check the pressure. Inlet pressure should be 4.0" WC or 1.00kPa

Where a mobile appliance is to be connected to a fixed gas supply via a flexible hose connection, a retaining tether of adequate strength shall be fixed to the appliance and be suitable to be fixed to the wall within 50mm of each connection point.

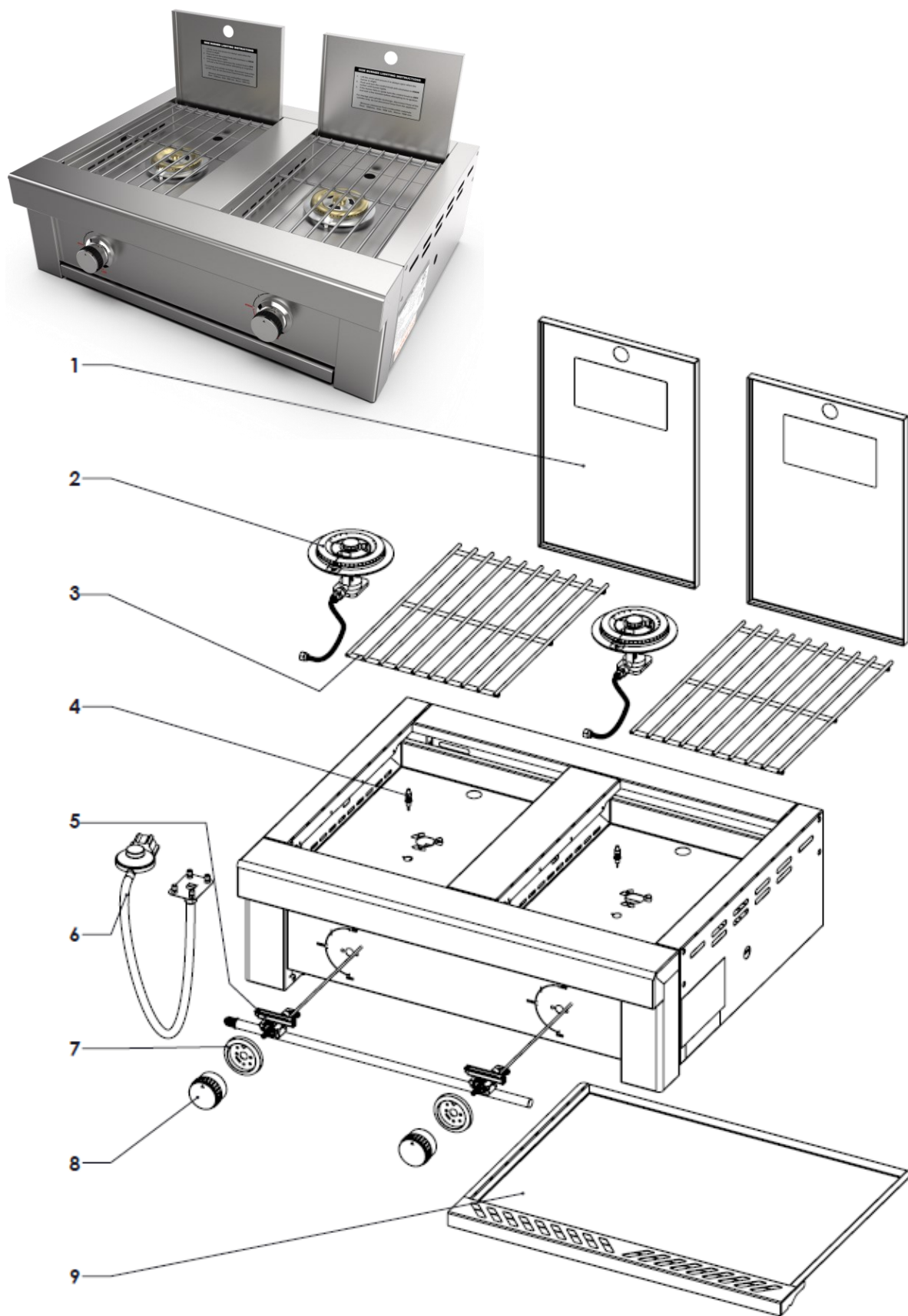
The length of the tether shall not exceed 80% of the length of the hose assembly. In this way, if the barbecue is accidentally moved, the chain stops the barbecue from stretching the hose.

The barbecue appliance must be isolated from the gas supply piping system by closing its manual shutoff valve during any pressure testing of the gas supply piping system.

## **Service assistance**

To assist you when contacting your after-sales service agent and to arrange for service, please have the barbecue details ready when you call. You do not need to register your warranty. However, you must retain your receipt or proof of purchase. When claiming warranty for this appliance you must provide a copy of your proof of purchase receipt. No claims for warranty will be accepted without proof of purchase. For all parts and service, contact your place of purchase.

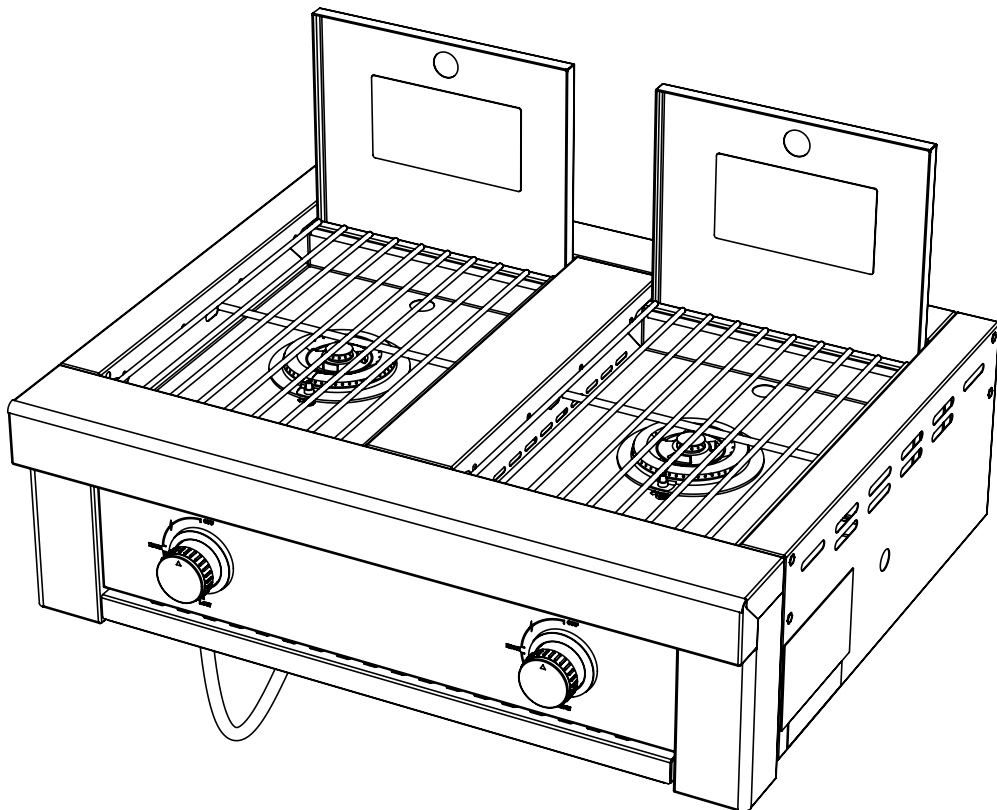
# SIDE BURNER DOUBLE PARTS



# SIDE BURNER DOUBLE PARTS

(CONTINUED)

| ITEM | PART NUMBER   | DESCRIPTION         | QTY. |
|------|---------------|---------------------|------|
| 1    | MLBBQ 504-001 | SIDE B LID          | 2    |
| 2    | MLBBQ 504-002 | CAST BRASS BURNER   | 2    |
| 3    | MLBBQ 504-003 | SIDE B GRID         | 2    |
| 4    | MLBBQ 504-004 | SIDE B IGNITOR      | 2    |
| 5    | MLBBQ 504-005 | GAS VALVE           | 1    |
| 6    | MLBBQ 504-006 | REGULATOR WITH HOSE | 1    |
| 7    | MLBBQ 504-007 | KNOBS BEZEL         | 2    |
| 8    | MLBBQ 504-008 | KNOB                | 2    |
| 9    | MLBBQ 504-009 | SB-D-DRAIN TRAY     | 1    |



# SIDE BURNER DOUBLE ASSEMBLY

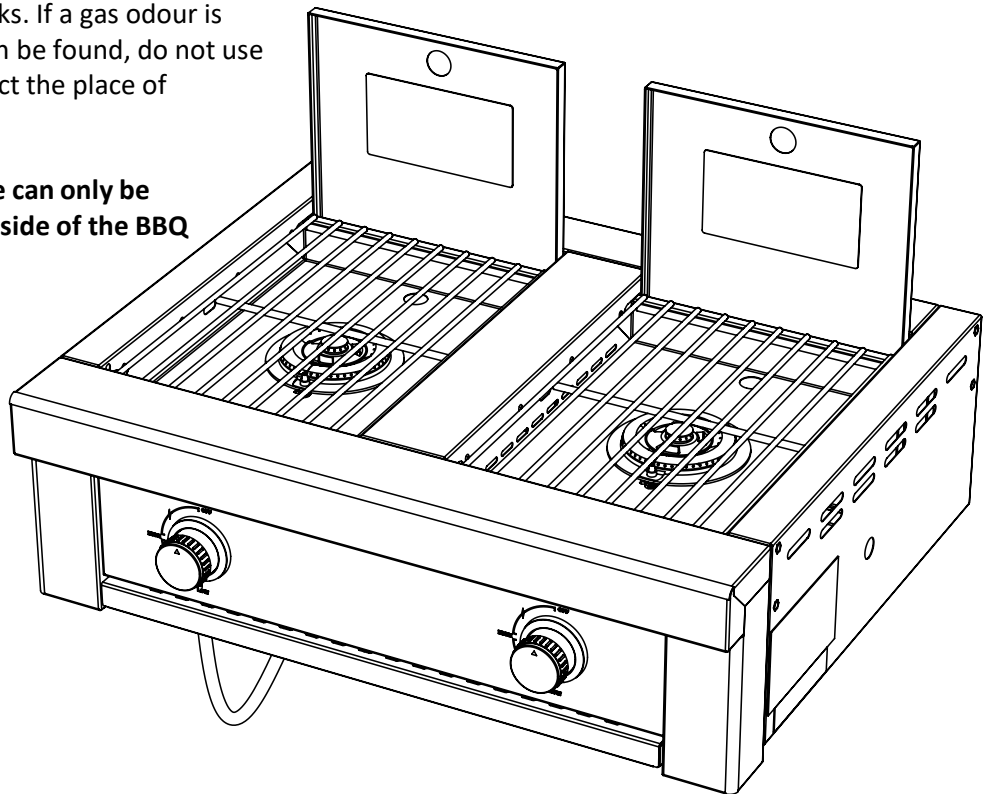




# INSTALLATION & ASSEMBLY

**It is important that you READ THE MANUFACTURER INSTRUCTIONS thoroughly.**

1. The appliance must be installed in accordance with this instructions and installation requirements of the local Gas Authority and installation code AS/NZS 5601.
2. Before installing the barbecue keep in mind that all sides including the back should not be any closer than 1000mm from a combustible surface. A minimum clearance height of 1000mm is required from any combustible surface overhead.
3. After connecting the gas supply, turn on the gas ensuring all gas valves are in the OFF position and check for leaks by brushing a soap and water solution over all joints. The presence of bubbles indicates a leak
4. Under no circumstances should a naked flame be used to check for leaks. If a gas odour is present and no leaks can be found, do not use the barbecue and contact the place of purchase
5. **The side burner module can only be assembled on the right side of the BBQ**
6. Light the burner and inspect the flames. They should be a soft blue colour, with an occasional yellow tip. If the burner is noisy and the flames are sharp and bright blue, or conversely is hazy with considerable yellow, or there is a lack of heat from the burner, please clean the burners as explained under Cleaning and Maintenance section. If this does not rectify the problem, please refer to the place of purchase





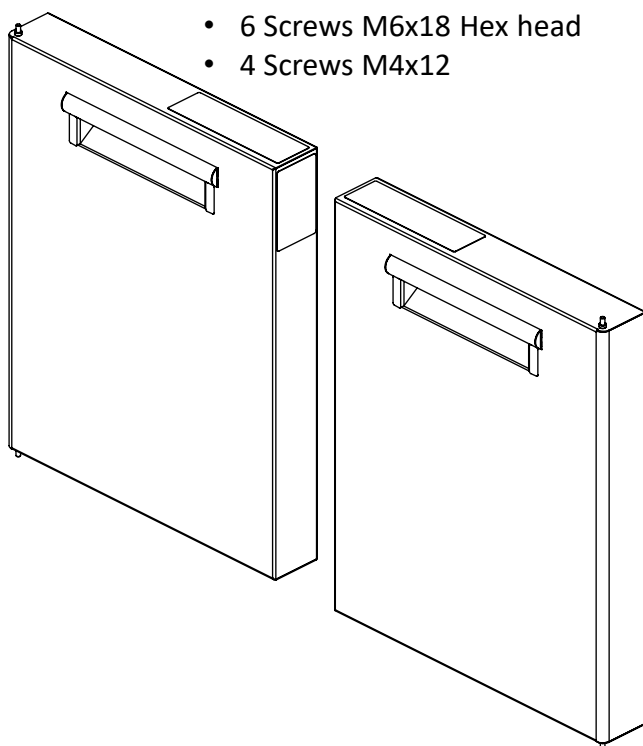
# CART ASSEMBLY INSTRUCTIONS

## Bolt pack content:

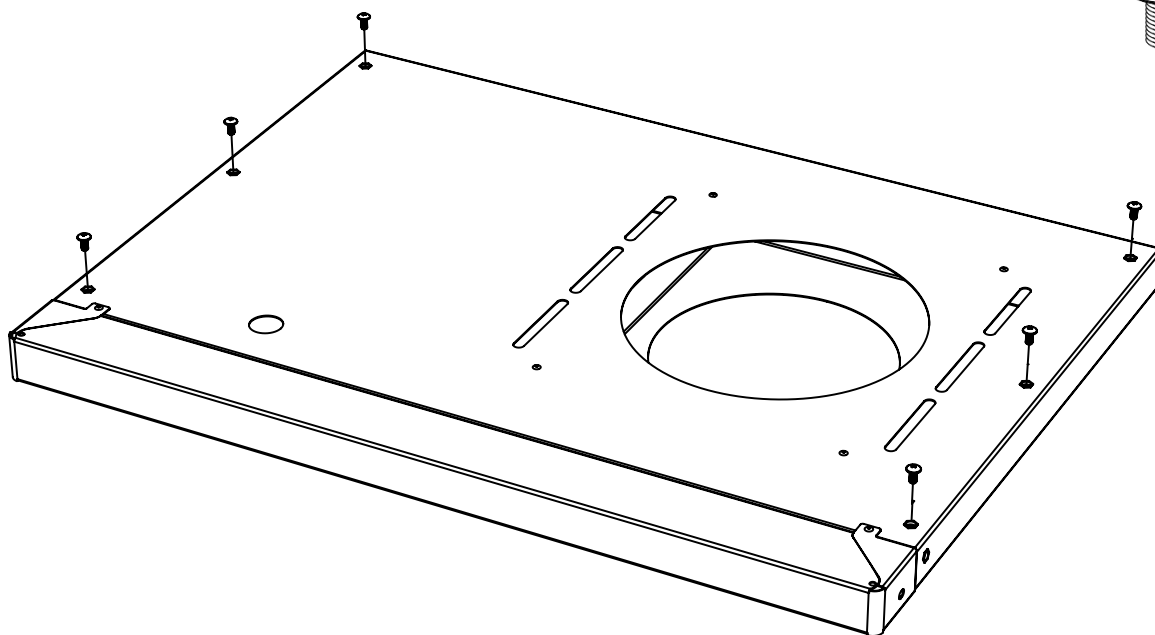
- 54 Screws M6x12 Pan head
- 6 Screws M6x18 Hex head
- 4 Screws M4x12

## Tools needed:

- Philip screwdriver
- Spanner 10

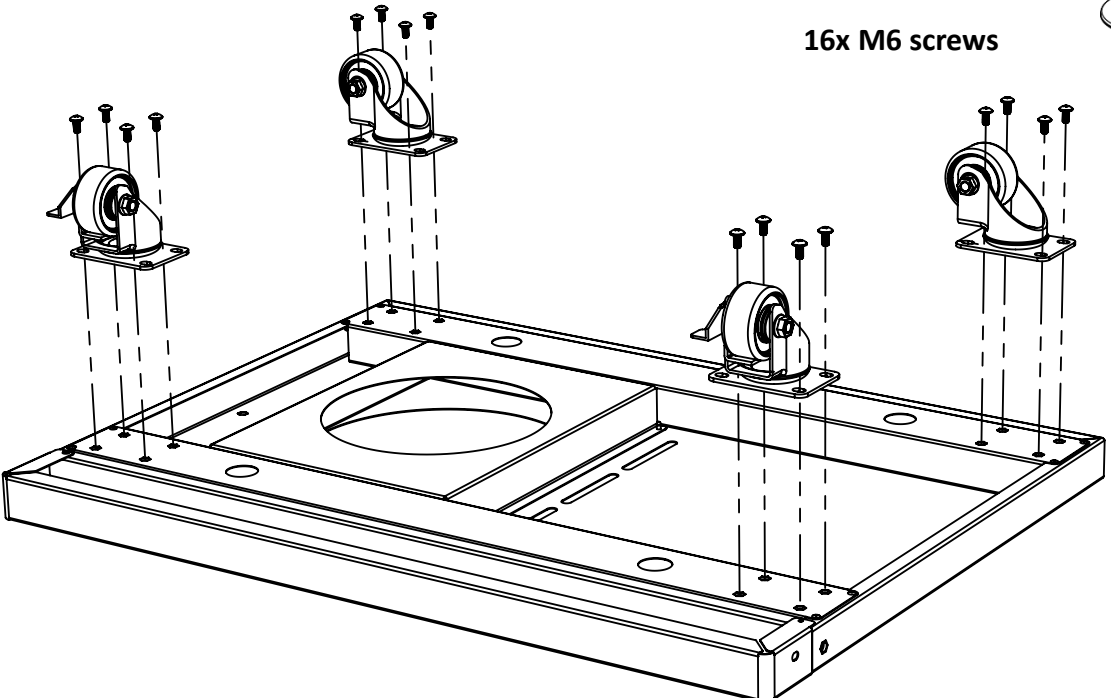


6x M6 screws



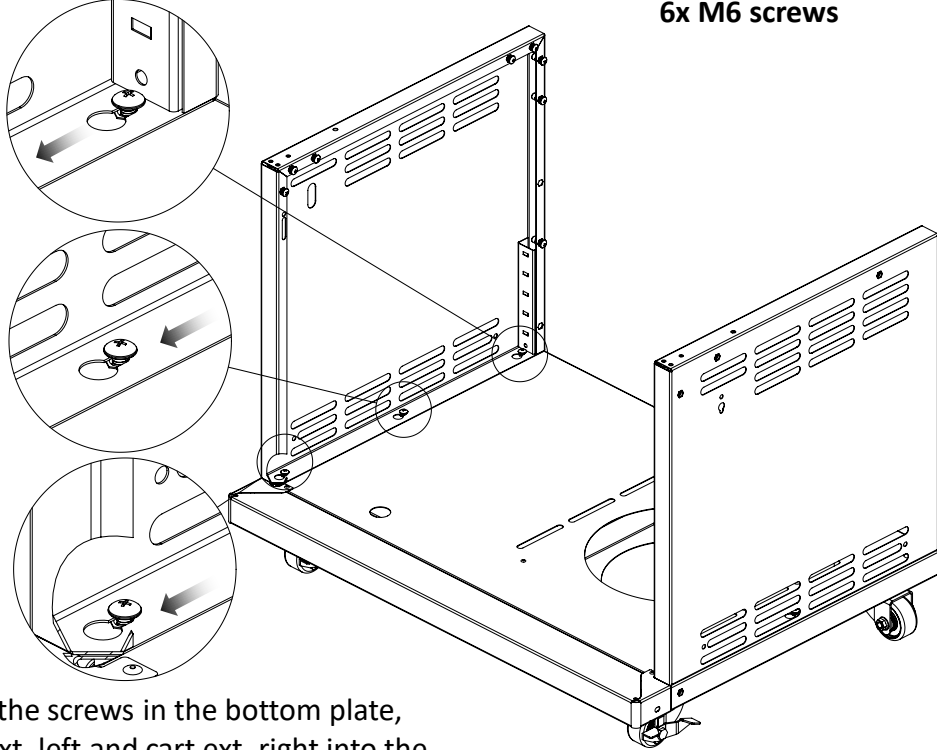
Half screw in the screws in the bottom plate as shown.

# CART ASSEMBLY INSTRUCTIONS (CONTINUED)



16x M6 screws

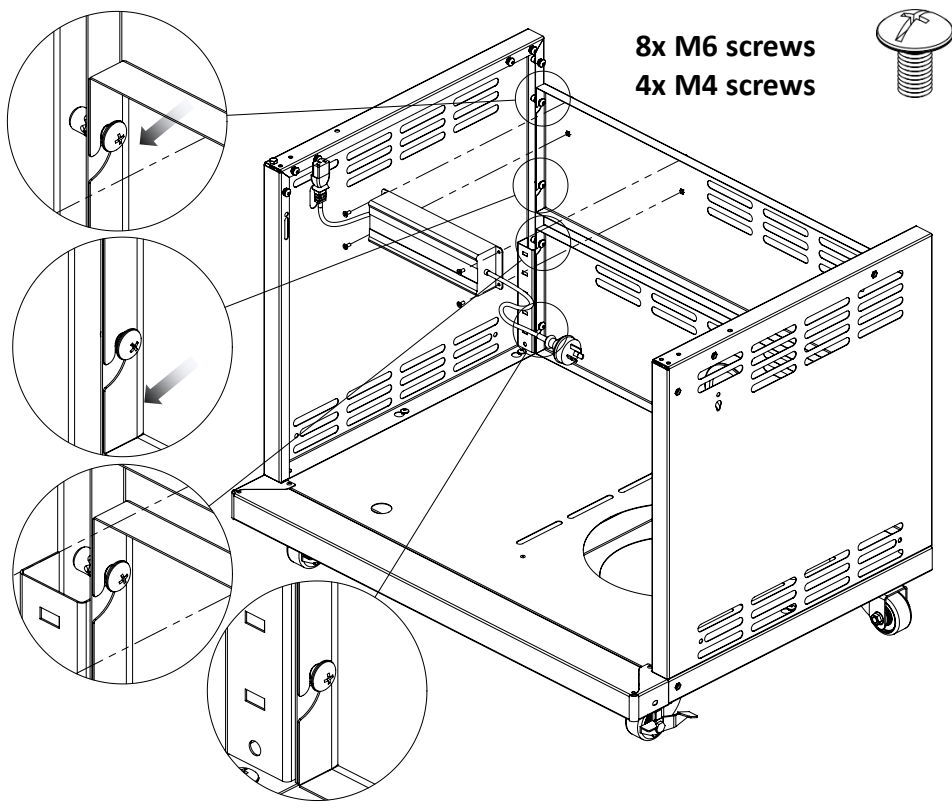
Please insert casters and caster adjust lock into the Cart bottom shelf using M6 screws as shown



6x M6 screws

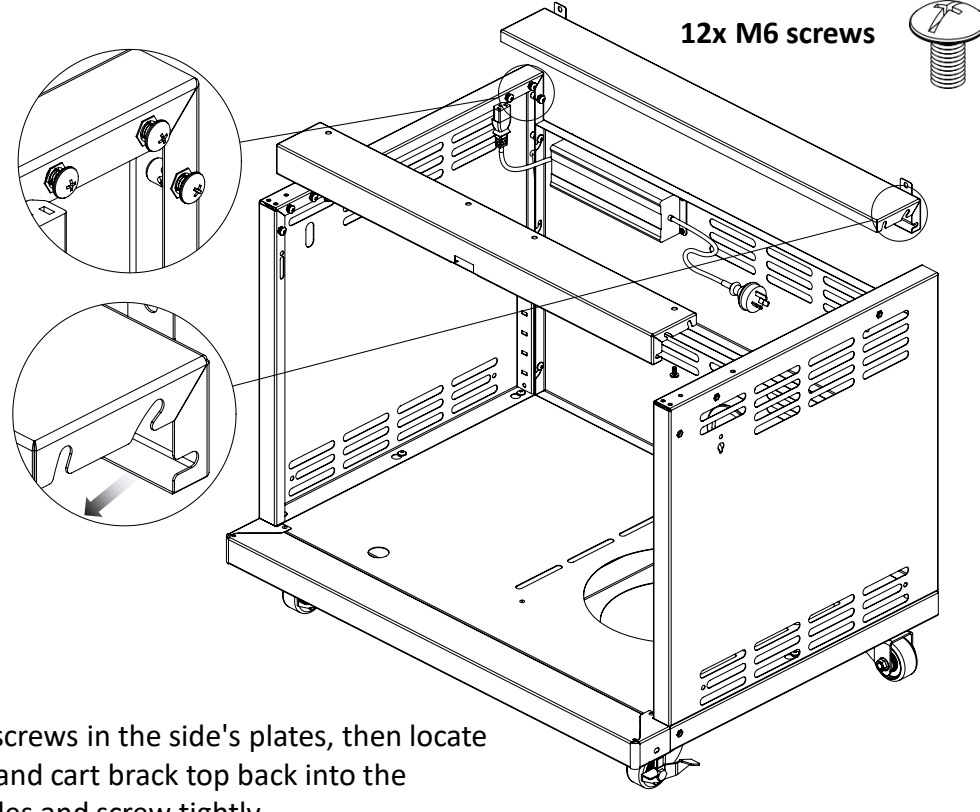
Half screw in the screws in the bottom plate, then fit cart ext. left and cart ext. right into the relevant screw holes and screw tightly

# CART ASSEMBLY INSTRUCTIONS (CONTINUED)



8x M6 screws  
4x M4 screws

1. Half screw in, the screws in the side's plates, then locate cart rear top and cart rear bott into the relevant screw holes and screw tightly.

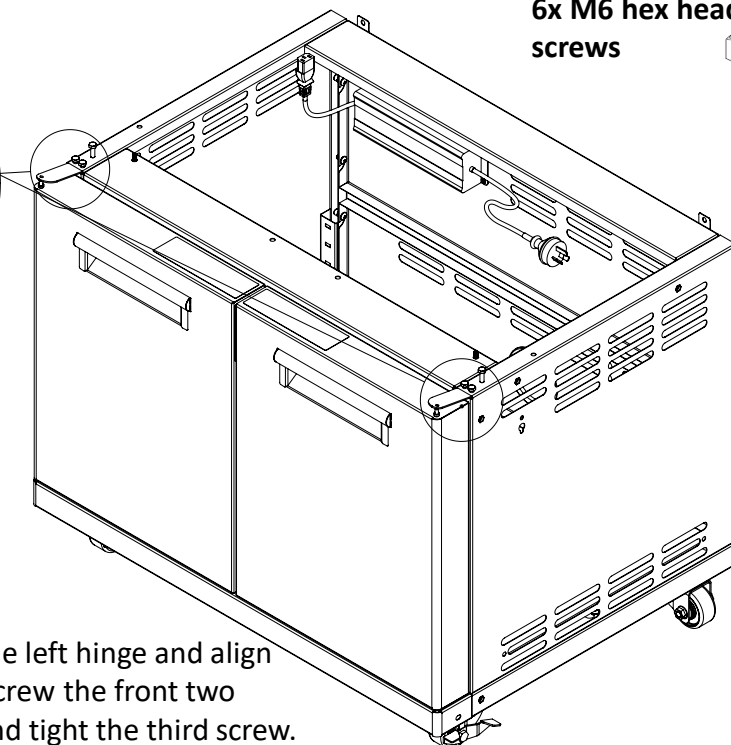
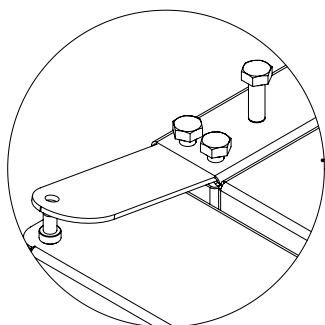


12x M6 screws

Half screw in the screws in the side's plates, then locate cart back top fr. and cart back top back into the relevant screw holes and screw tightly.

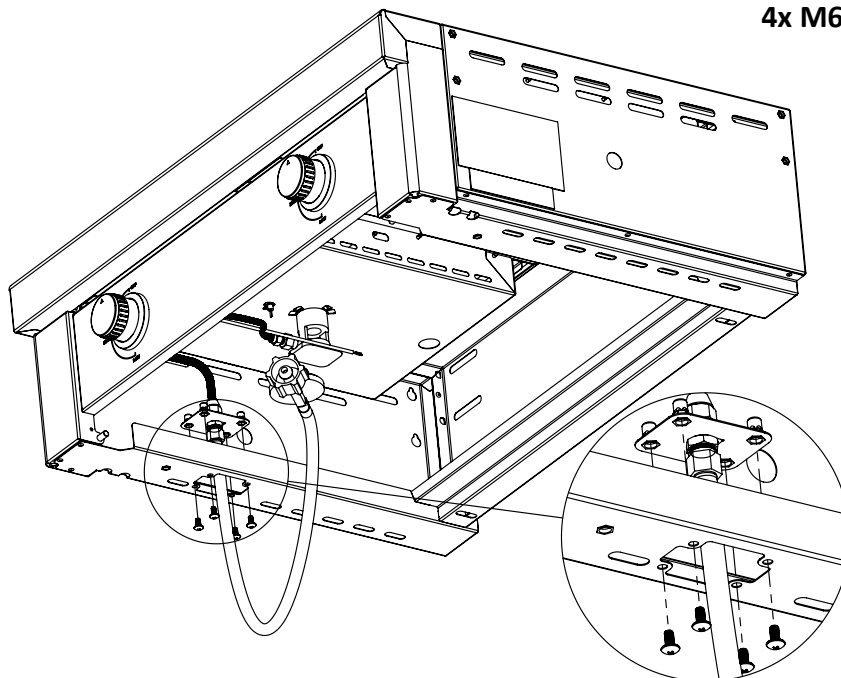
# CART ASSEMBLY INSTRUCTIONS (CONTINUED)

6x M6 hex head screws



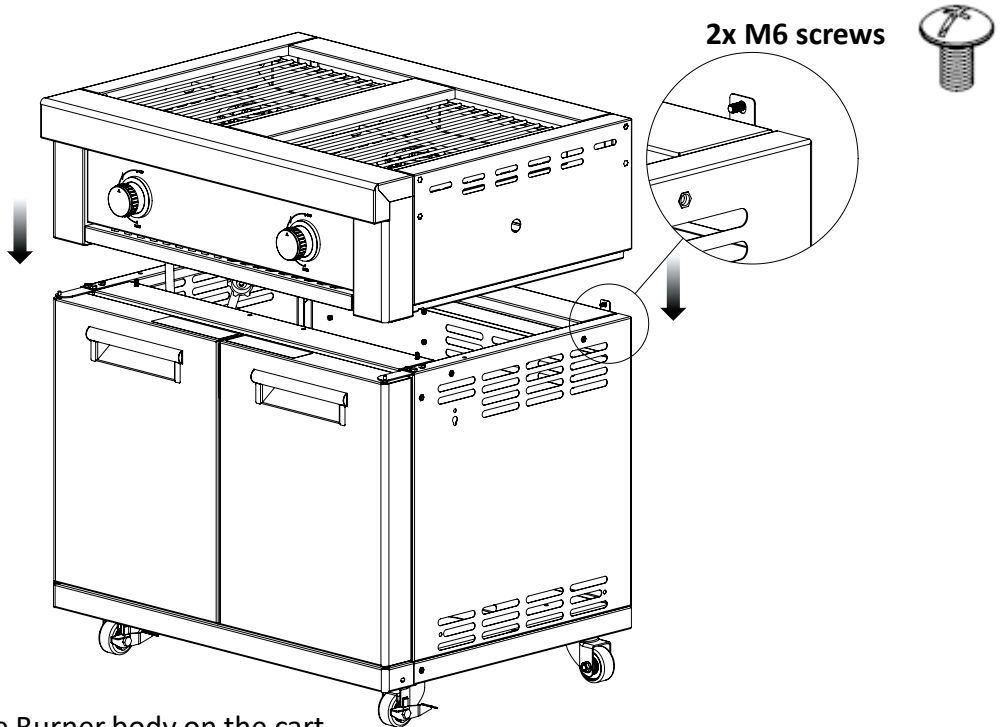
From inside the cart, insert the left hinge and align with the screw's holes. Half screw the front two screws, insert the left door and tight the third screw. Same procedure for the right door

4x M6 screws

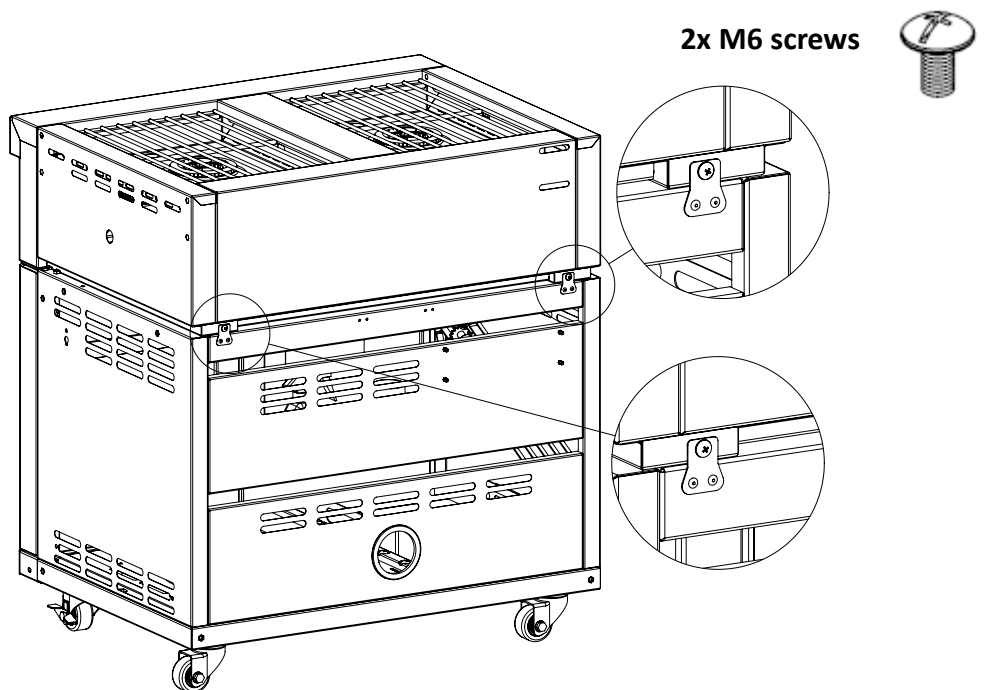


- Remove the tray to access the pressure regulator mounting plate, slide the pressure regulator through the slot in the left bottom side.
- With 4x M6 screws mount the plate as shown.

# ASSEMBLY INSTRUCTIONS (CONTINUED)

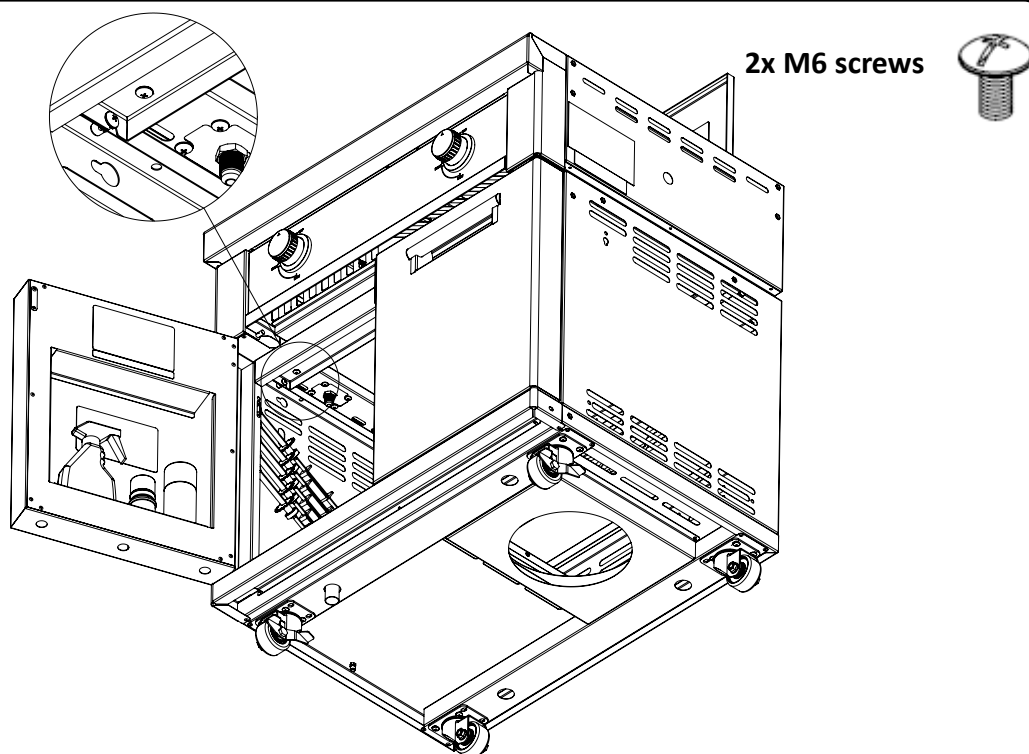


Locate the Side Burner body on the cart.  
Insert the gas pressure regulator in the cabinet

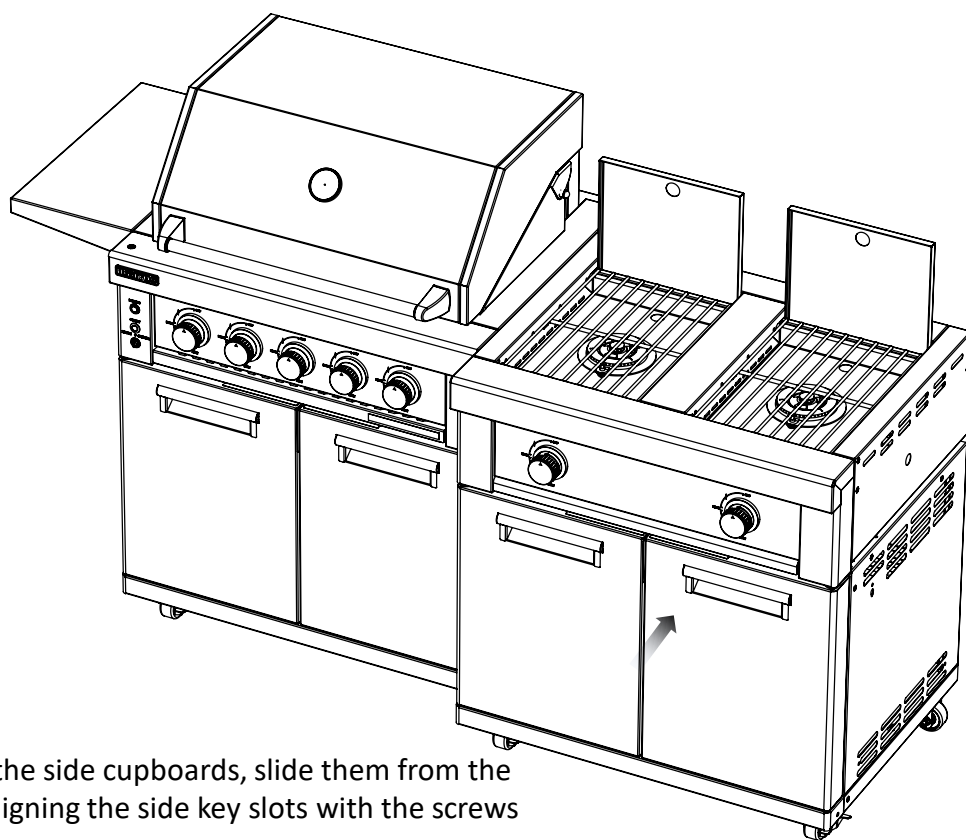


Screw the side burner and the cart at the back  
with 2x M6 through the brackets as shown

# ASSEMBLY INSTRUCTIONS (CONTINUED)

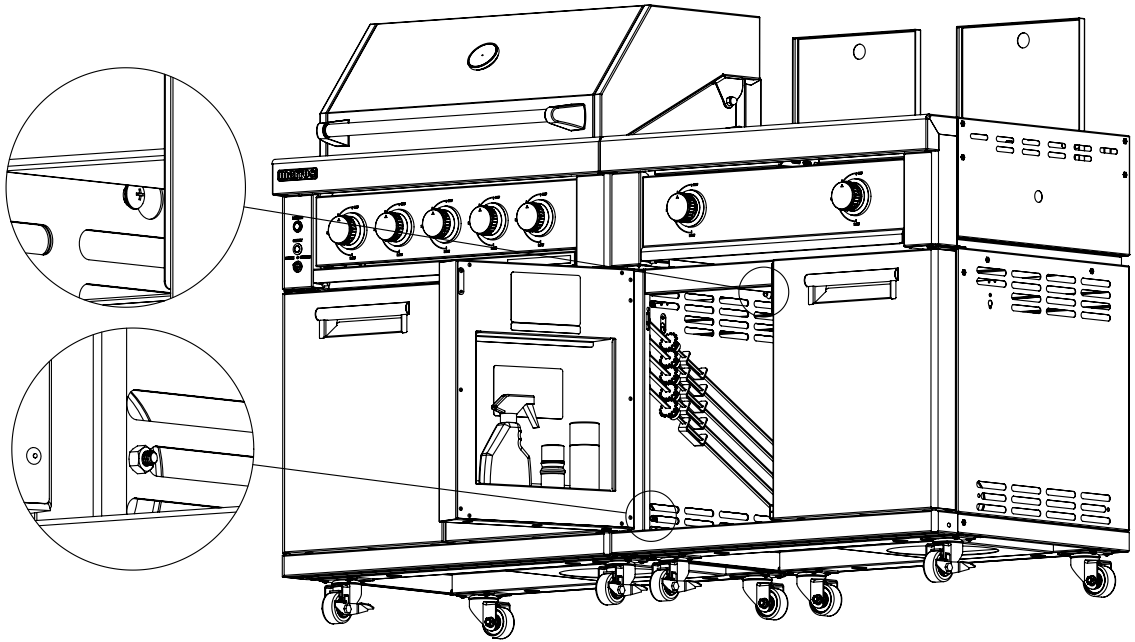


Screw the side burner and the cart in front left with 1x M6 screws at the cart front bracket. Repeat the procedure for the right side

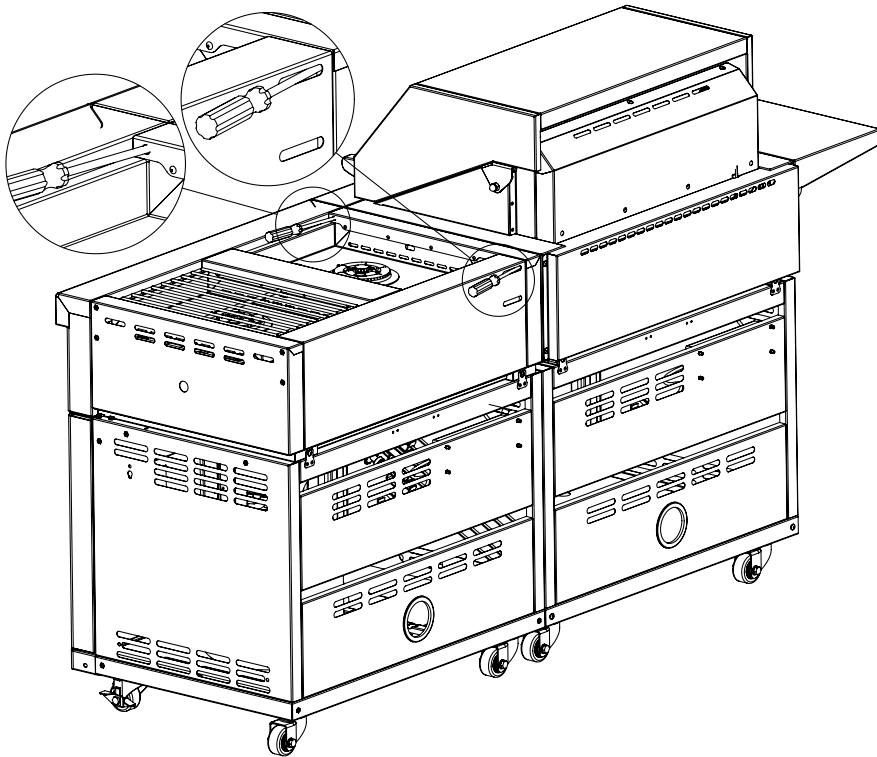


To add the side cupboards, slide them from the front, aligning the side key slots with the screws

# ASSEMBLY INSTRUCTIONS (CONTINUED)



After alignment tighten two screws on top of the carts and two screws and nuts at the bottom as shown

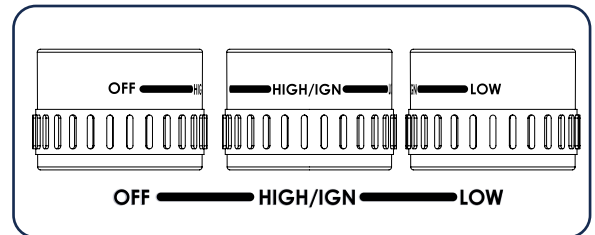
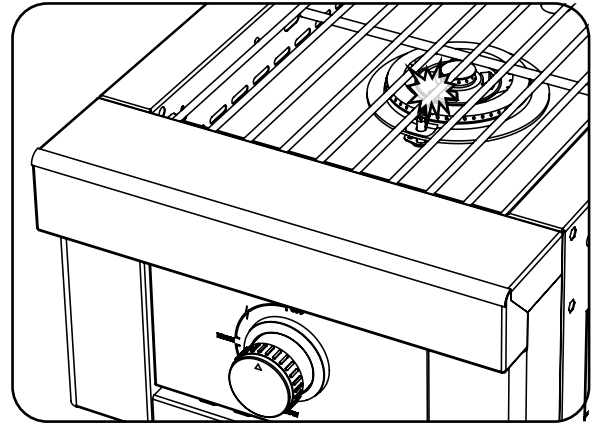


Have the four screws on the right side of the grill half screwed in and align the slots of the side burner with the screws. Tighten the screws as shown



# SNAP IGNITION OPERATION

- **Always open the lid before igniting the burners.**
- Each control knob has its own igniter electrode built in.
- To create a spark, you must push the control knob in and turn it anticlockwise to HIGH / IGN.
- This action will generate gas flow and a spark to the burner. You will hear a “snap” from the igniter.
- Continue to hold the burner control knob in for two seconds after the “snap.” This will allow gas to flow completely to the burner and ensure ignition.
- Check that the burner is lit by looking through the cooking grates. You should see a flame. If burner does not light on first try, push control knob in and turn it to OFF. Repeat lighting procedure a second time.
- **WARNING: If the burner still does not light, turn the burner control knob to OFF and wait five minutes to let the gas clear before you try again or try to light with a match.**



# SIDE BURNER OPERATION

## DANGER:

Failure to open the lid while igniting the side burner, or not waiting five minutes to allow the gas to clear if the side burner does not light, may result in an explosive flare-up which can cause serious bodily injury or death.

## WARNING:

Check hose before each use of barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the barbecue. Replace using only an authorized replacement hose. Contact the Customer Service Representative in your area.

- Open the side burner lid.
- Check that the side burner valve is turned off (Push control knob in and turn clockwise to ensure that it is in the OFF position), turn all burners not being used to the OFF position (push in and turn clockwise).
- Turn on the gas supply valve at the gas tank.
- Push down and turn the side burner control valve to HIGH/IGN.

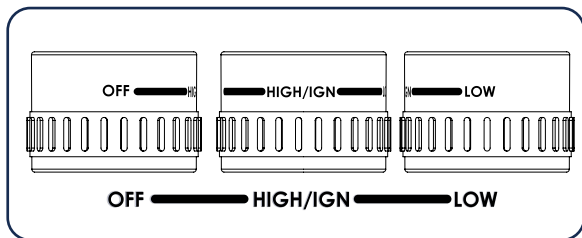
**CAUTION:** Side burner flame may be difficult to see on a bright sunny day.

**WARNING:** If the side burner does not light in five seconds:

- Turn off the side burner control valve, main burners and gas supply at source.
- Wait five minutes to let the gas clear before you try again or try lighting with a match (refer to "SIDE BURNER MANUAL IGNITION").
- TO EXTINGUISH Push down and turn side burner control knob to the OFF position. Be sure the burner is off and cool before closing the side burner lid.

## SIDE BURNER MANUAL IGNITION

- Open the side burner lid .
- Check that the side burner valve is turned off (Push control knob in and turn clockwise to ensure that it is in the OFF position), turn all burners not being used to the OFF position (push in and turn clockwise).
- Turn on the gas supply valve at the gas tank.
- Put match in a match holder and strike match.
- Hold match holder and lit match by either side of the side burner.
- Push down and turn the side burner control valve to HIGH/IGN.



# SIDE BURNER OPERATION

## (CONTINUED)

### Before you light the barbecue

Perform the following checks:

- Make sure all connections are tight, and leak-tested. Gas regulators fitted with a hand-tightened wheel must be checked to ensure they are secured.
- Check that all control knobs are in the 'Off' position, and that gas supply is turned off.
- Ensure that the Hood on side burner is open. If lid is closed there is a risk of gas accumulating inside and creating a dangerous situation.
- The hose supplied with this side burner must be used at all times whilst operating this barbecue. Inspect the hose and regulator regularly for cracks or any sign of damage. If there is excessive abrasion or wear, replace only with a genuine Marros regulator.

### Lighting the side burner

- Ensure the appliance is properly attached to the main BBQ.
- Ensure the regulator is connected to the LPG cylinder and the hose is not subject to any twisting and is not close to hot surfaces.
- Verify all joints are spanner tight and check for leaks after turning on gas supply.
- Ensure all knobs are in the 'Off' position.
- Open Gas Cylinder valve.
- Read all instructions before lighting.
- Open the lid before lighting.
- Push in and slowly turn Left-Hand-Side knob counter-clockwise to 'High' until you hear the igniter snap - continue to hold control knob in for two seconds. This action will spark the igniter and light the main burner.
- Check that the burner is lit by looking through the cooking grates. You should see a flame. If burner does not light on first try, push control knob in and turn to OFF. Repeat lighting procedure a second time
- If ignition does not occur, return to 'Off' and repeat after 2 minutes.
- Ignite each burner.

Check for a clear blue flame with just a tip of yellow. Once the left-hand-side burner is alight, light each successive burner from left to right

### WARNING

Excess yellow tipping means the combustion is not right, if that is observed, turn the grill burners off, and refer to troubleshooting at the end of this manual.

### If the burner does not light

Keep the control knob pushed and return the knob in the clockwise direction to the 'Off' position. Wait 5 minutes and repeat the lighting procedure steps above again.

If after a few attempts you still cannot light the burners, contact your retailer before proceeding.

### Manual Lighting

Press and turn the left-hand control knob anti-clockwise to the 'High' position, then, using a long match, light the left-hand burner immediately through the cooking grill and vaporizer.

### Check for proper burner operation

Following operating instructions light the burner and check for a clear blue flame with just a tip of yellow. Excess yellow tipping can be adjusted using the screw on the side of the burner. If you are unable to achieve correct operation, consult your dealer.

### To turn off a burner

Simply turn the knob (without pushing) clockwise to the 'Off' position.

### Controlling the Burners

The control knob can now be turned to the desired heat setting, Low, High or anywhere in between. The control knob does not need to be pushed in while selecting the heat setting.

### After Use

1. Be sure to turn off the control knob and the gas supply.
2. Allow the side burner to cool.
3. Clean the drain tray and grate. Clean any food spills from the side burner, if one is installed.
4. Cover the module with the lid

The gas cylinder supply valve must be turned off when the appliance is not in use.

# CLEANING AND MAINTENANCE

Before first use and periodically it is suggested that you wash the module in a mild soap and warm water solution.

To keep your appliance looking its best we recommend that the cooking surfaces are cleaned after every use.

This appliance contains brass and aluminium fittings. Do not use caustic based cleaners.

Please ensure that your appliance is switched off and has cooled down before following the instructions below.

The grate can be removed for cleaning. Clean by washing in warm soapy water.

The burner ports should be checked for blockages and cleared as required. The brass top of burner will become discoloured with use, this is normal.

Sometimes stainless-steel surfaces are affected by a brown discolouration called tea staining. This usually occurs in areas which use high heat and can be easily removed using specialised stainless-steel cleaners. For best results, we recommend that specialised cleaners be used regularly on all stainless-steel components.

Burners should be checked at least once per year and cleaned as necessary. Inspect burners to ensure no residues have been deposited and gas ports are clear.

NOTE: Environmental conditions need to be taken into account with regards to the maintenance required on your product. In particular units installed in humid climates or seaside locations will be more susceptible to surface corrosion/discolouration over time. In these conditions we strongly recommend cleaning and drying your barbecue after every use and covering it when not in use to minimise exposure to the elements.

Do not use abrasive or caustic cleaners, scourers or metal scrapers on the stainless-steel surfaces as they may permanently scratch and damage your appliance.

## STAINLESS STEEL CLEANING AND MAINTENANCE

Stainless steel is a corrosion resistant chromium/nickel alloy steel that is both durable as well as strong with an outstanding lustre. The goal of your cleaning and maintenance routine should be to keep the stainless steel's protective chromium oxide layer intact. This is what prevents corrosion. Contrary to popular belief, stainless steel is NOT rustproof, especially in the environment of a swimming pool. Chlorine, bromine, some fertilizers and other elements are extremely caustic chemicals for stainless steel. These chemicals combined with heat and humidity greatly increase the corrosiveness of these chemicals. Regular cleaning is the best way to prevent corrosion and add years of enjoyment to your stainless-steel products.

Annual service by an authorised service technician is advised.

For service and spare parts contact Marrosliving PTY.LTD. by email to: [mrosian@marrosliving.com.au](mailto:mrosian@marrosliving.com.au) or phone 0404559028.

# TROUBLESHOOTING

| PROBLEM OBSERVED   | POSSIBLE REASON                           | SOLUTION   |
|--|---|--|
| Flame goes out while in use  | Empty Gas cylinder                        | Replace cylinder   |
|  | Air mixed in hoses                        | Re-ignite and allow operating for a short while till clears out  |
|  | Blockage                                  | Seek professional assistance   |
| Ignition failure   | Gas cylinder valve closed                 | Turn off knob button, then open the cylinder valve   |
|  | Air mixed in the hoses                    | Re-ignite and allow operating for a short while, till clears out.  |
|  | Rubber hose wrapped, deformed or pinched  | Release hose, ensure not damaged or leaking  |
|  | Spark escaping                            | Ensure the spark probe is in place, not deformed, clean.   |
|  | No spark                                  | Seek professional assistance.  |
| Smell of gas   | Damage to hose                            | Turn cylinder valve off, replace hose.   |
|  | Leakage                                   | Leak-test and tighten where required. If leakage can't be rectified, cease using appliance, and seek professional assistance |
|  | Burner went off                           | Shut off valves, wait for 5 minutes and reignite   |
|  | Incorrect combustion                      | Seek professional assistance   |
| Flame appears to separate off the burner or flame burns with noise | Blockage of burner pots                   | Clean the burner thoroughly. If problem persists, Seek professional assistance   |
| Yellow tipping in flame  | Air/Gas mixture screw in burner incorrect | Seek professional advice   |

## CAUTION- BEWARE OF FLASH-BACK

Spiders and small insects occasionally spin webs or make nests in the BBQ burners during storage or transit. These webs can lead to a gas flow obstruction which could result in a fire in and around the burner. This type of fire is known as a "FLASH-BACK" and can cause serious damage to your BBQ and create an unsafe operating condition for the user.

To reduce the chance of "FLASH-BACK", you must clean the burners before assembling the barbecue, and if it hasn't been used for an extended period of time

# CONNECTING NATURAL GAS

This Side Burner model is approved for conversion from LPG to Natural Gas.  
The following steps are required to complete the conversion:

1. Contact a registered Gas Fitter/Plumber to get a quote for the conversion and to confirm if this appliance will work efficiently with the current gas supply to your household, in accordance with the installation Code AS/NZS 5601.
2. The Gas Fitter/Plumber will need to source the necessary parts for the conversion.
3. After the conversion is completed the Gas Fitter/Plumber is LEGALLY required to issue a Compliance Certificate.
4. DO NOT attempt to complete the conversion yourself.
5. Failure to comply with this requirements and Installation code AS/NZS 5601, will automatically void the Warranty for this product.
6. On completion of the installation, the installer must light the appliance and ensure it is operating correctly as per the requirements of this manual. (i.e., check to ensure correct pressure, burner flame pattern, etc.)
7. Once the installer is satisfied the appliance is operating correctly, they must instruct the user on how to light and operate this appliance safely.

# SIDE BURNER DBL SPARE PARTS

|   |   |   |   |   |   |
|---|---|---|---|---|---|
| 1 | <p><b>MLBBQ 504-001</b><br/>SIDE B LID</p>        |    | 6 | <p><b>MLBBQ 504-006</b><br/>REGULATOR WITH<br/>HOSE</p> |    |
| 2 | <p><b>MLBBQ 504-002</b><br/>CAST BRASS BURNER</p> |    | 7 | <p><b>MLBBQ 504-007</b><br/>KNOBS BEZEL</p>             |    |
| 3 | <p><b>MLBBQ 504-003</b><br/>SIDE B GRID</p>       |   | 8 | <p><b>MLBBQ 504-008</b><br/>KNOB</p>                    |   |
| 4 | <p><b>MLBBQ 504-004</b><br/>SIDE B IGNITOR</p>    |  | 9 | <p><b>MLBBQ 504-009</b><br/>SB-D-DRAIN TRAY</p>         |  |
| 5 | <p><b>MLBBQ 504-005</b><br/>GAS VALVE</p>         |  |   |   |   |



# WARRANTY

**This document sets out the terms and conditions of the product warranties for Marros Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should there be a manufacturing defect in your Appliance. This warranty is in addition to other rights you may have under the Australian Consumer Law.**

This warranty only applies to Appliances, purchased and used in Australia or New Zealand in normal domestic applications and is in addition to (and does not exclude, restrict, or modify in any way) any non-excludable statutory guarantees in Australia and New Zealand.

## Warranty Term

Subject to the conditions set out below, this product is warranted to the purchaser to be free from defects in workmanship and materials from the date of purchase for the terms specified below:

5 YEARS- Firebox and Roasting Hood

3 YEARS- All other parts

## Warranty Conditions

- The warranty is non-transferable and is limited to the original purchaser.
- Satisfactory proof of purchase (as defined in the Competition and Consumer Act 2010) must be furnished at the time of notification of the defect for a claim under this warranty to be enforceable.
- This warranty covers all parts found to be defective in workmanship and/or materials during the warranty period. Marros total liability in respect of a claim by a consumer under the CCA for a minor problem (as defined in the CCA) with a product is limited, at our option, to providing the consumer with a refund, replacement or repairing the product.
- For major failures (as the term defined in the CCA) you are entitled to a replacement or refund and for compensation for any other reasonably foreseeable loss or damage.
- To implement this warranty, please return this product to the place of purchase or nominated service agent, otherwise a service call out fee will be charged and refunded if claim is warrantable

## Installation Conditions

- All installations must conform to the applicable Gas, Electrical and Building Standards as laid down by the local codes for state or region.

## Warranty Exclusions

You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. Marros is not liable in the following situations (which are not exhaustive):

The Appliance is damaged by:

- Accident
- misuse or abuse, including failure to properly maintain or service
- normal wear and tear
- power surges, electrical storm damage or incorrect power supply
- incomplete or improper installation
- incorrect, improper or inappropriate operation
- insect or vermin infestation
- failure to comply with any additional instructions supplied with the Appliance
- the Appliance is modified without authority from Marros in writing
- the Appliance's serial number or warranty seal has been removed or defaced
- the Appliance was serviced or repaired by anyone other than an authorised repairer or ASC.
- Commercial use

This warranty, the contract to which it relates and the relationship between you and Marros are governed by the law applicable where the Appliance was purchased.

## Consumer Guarantee

Our appliances come with a guarantee that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Subject to the above paragraphs, all express or implied representations, conditions, statutory guarantees, warranties and provisions (whether based on statute, common law or otherwise), related to this warranty, that are not contained in it, are excluded to the fullest extent permitted by law.

Nothing in this warranty excludes, restricts or modifies any conditions, warranty, statutory guarantee, right or remedy, implied or imposed by common law, statute or regulation, which cannot be lawfully excluded, restricted or modified

Attach the copy of the purchase receipt here:

Date of Purchase \_\_\_\_\_

Purchased from \_\_\_\_\_

Location \_\_\_\_\_

Model Name and Number \_\_\_\_\_

Receipt Number \_\_\_\_\_



**marros**

Smart thinking for fine living

Visit: <https://selfcleaningbbq.com.au/>

Your purchase receipt will be required for warranty claims