

OWNER'S MANUAL

Assembly & Operating Instructions

AMELIE Outdoor Kitchen Series

MODEL: AM611U Combo





IMPORTANT SAFETY INFORMATION



WARNING: Read and thoroughly understand all instructions in this manual and on the safety decals before assembling or operating this Bull BBQ Stainless Steel Outdoor Kitchen. Failure to do so may cause serious injury or death. Do not allow anyone to operate this Bull BBQ Stainless Steel Outdoor Kitchen who has not read this manual. As with all power equipment, a Bull BBQ Stainless Steel Outdoor Kitchen can be dangerous if assembled or used improperly. Do not operate this Bull BBQ Stainless Steel Outdoor Kitchen if you have any questions concerning its safe operation. To get answers to any questions, call our Customer Support Department.



This **SAFETY ALERT SYMBOL** identifies important safety messages in this manual. Failure to follow this important safety information may result in serious injury or death.



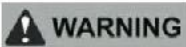
DANGER! This Bull BBQ Stainless Steel Outdoor Kitchen was built to be operated according to the safe operation practices in this manual. As with any type of power equipment, carelessness or error on the part of the operator can result in serious injury. This Bull BBQ Stainless Steel Outdoor Kitchen is capable of amputating hands and feet and throwing debris. Failure to observe the following safety instructions could result in serious injury or death.

The following signals, words and meanings are intended to explain the levels of risk associated with this product.



DANGER

DANGER indicates a hazardous situation which, if not avoided, will result in serious injury or death.



WARNING

WARNING indicates a hazardous situation which, if not avoided, could result in serious injury or death.



CAUTION

CAUTION indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

NOTICE

NOTICE is important information about the proper use of your Bull BBQ Stainless Steel Outdoor Kitchen. Failure to follow this instruction could result in damage to your Bull BBQ Stainless Steel Outdoor Kitchen or property.

Additional Information and Potential Changes

We reserve the right to discontinue, change, and improve our products at any time without notice or obligation to the purchaser. The descriptions and sections contained in this manual were in effect at the time of printing. Equipment described within this manual may be optional. Some illustrations may not be applicable to your machine.



IMPORTANT SAFETY INFORMATION

For outdoor use only.

Please read the instructions carefully and be sure your bull barbecue is correctly installed and assembled. Failure to follow these instructions may result in serious injury or damage!

Please retain the manual for your bull bbq for future reference.

Conversion of natural gas should only be carried out by authorized persons.

Please ensure that you remove all packaging and transit packing prior to use.

WARNING! Your Responsibility—Restrict the use of this power machine to persons who have read, understood and will follow the warnings and instructions in this manual and on the machine.

SAVE THESE INSTRUCTIONS!

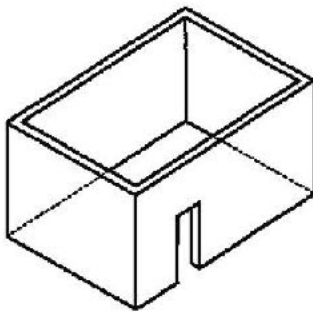
GENERAL SAFETY RULES

Use Outdoors Only

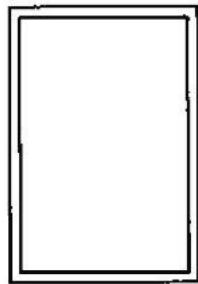
This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection. Any outdoor enclosure in which the appliance is used shall comply with one of the following:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover. See Figure 1.
- Within a partial enclosure that includes an overhead cover and no more than two walls. See Figure 2 & 3.
- 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. See Figure 4 & 5.
- 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.

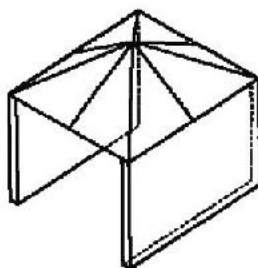
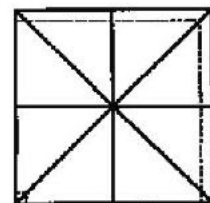
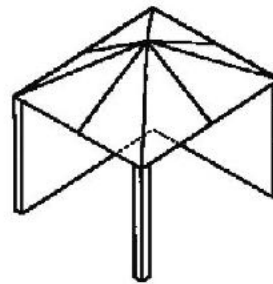
The following diagrams provide a diagrammatic representation of outdoor areas. Rectangular areas have been used in these figures - the same principles apply to any other shaped area



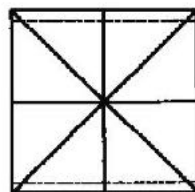
[Figure 1] Enclosure with walls on all sides but no overhead cover



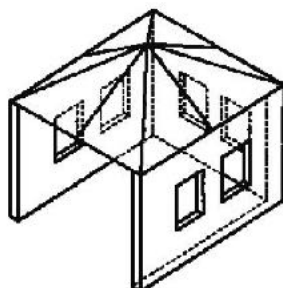
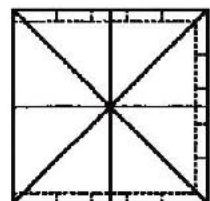
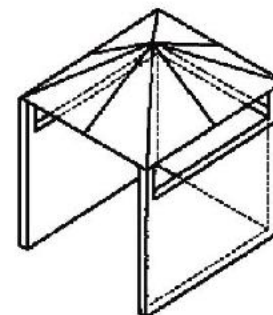
[Figure 2] Partial Enclosure with overhead cover and no more than two walls



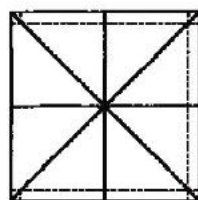
[Figure 3] Partial Enclosure with overhead cover and no more than two walls



[Figure 4] Open side at least 25% of total wall area. 30% or more in total of the remaining wall area is open and unrestricted



[Figure 5] Open side at least 25% of total wall area. 30% or more in total of the remaining wall area is open and unrestricted



GENERAL SAFETY RULES

Gas Cylinder Information

- This Bull BBQ is designed to be used with a standard Australian 9KG gas cylinder bottle.
- The gas cylinder supply valve must be turned off when the appliance is not in use.
- Gas cylinders must be stored outdoors, out of reach of children and must not be stored in a building, garage or any other enclosed area.
- The gas cylinder used must incorporate a safety collar to protect the valve assembly.
- * NEVER store a spare cylinder under the barbecue shelves or inside the trolley housing. Any LPG cylinder not attached to the BBQ for use should be stored outdoors and well away from this appliance.

IMPORTANT: When disconnecting and removing the gas cylinder for the purpose of refilling, always observe the following procedure.

- Ensure that all gas control valves on your Bull BBQ and the gas cylinder are turned off before disconnecting the regulator 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 regulator from the Bull BBQ.
- Tighten all connections before placing the gas cylinder back in its enclosure.
- The gas leak testing procedure should be conducted every time the gas cylinder is refilled and reconnected to your Bull BBQ before using.

Regulator Connection

1. Check that all control knobs are in the 'Off' position.
2. Make sure the cylinder valve is off.
3. Remove the protective cap from the cylinder if present.
4. Leak test the connection with a soapy water solution.



Gas Leak Test Procedure

NEVER use a naked flame to check for gas leaks.

Always use the following procedure to check for gas leaks.

1. In a small container, mix up a solution of water and detergent or soap. Mix the solution well.
2. Make sure that the gas supply valve on the gas cylinder is turned on.
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.

OPERATIONS

Lighting Your Barbeque

- This Bull Barbeque is designed for use outdoors, away from any flammable materials.
- It is important that there are no overhead obstructions and that there is a minimum distance of 1000mm from the side or rear of the appliance.
- It is important that the ventilation openings of the cylinder compartment are not obstructed.
- The barbeque must be used on a level, stable, non-flammable surface.
- The Bull Barbeque should be protected from direct sunlight and should be positioned or protected against direct penetration by any trickling water (e.g. rain).
- Parts sealed by the manufacturer or his agent must not be altered by the user.
- No modifications should be made to any part of this barbeque and repairs and maintenance should only be carried out by a registered service engineer.
- DO NOT let children operate or play near grill.
- DO NOT use charcoal or ceramic briquets in a gas grill.
- DO NOT light or use the side burner with the lid in the closed position.
- DO NOT attempt to light burner with lid closed. A build-up of non-ignited gas inside a closed grill is hazardous.
- The side burner is designed for pot/pan with diameter 60 - 260mm. Side burner lid cannot be used as work table, do not put anything on the side burner lid while it is not working.

Lighting the Appliance

1. Open the lid and make sure all the knobs are in the OFF position.
2. Push down the knob and turn the knob anticlockwise to HIGH position, then keep pressing the igniter for 2 - 3 seconds (a sound can be heard), thus the burner will ignite. If the burner does not light, turn off the knob and wait for 5 minutes then repeat this process.
3. Adjust the heat by turning the knob to the High/Low position.
4. To light other burners, repeat the same process for the adjacent burner and continue in sequence until all the burners are lit.
5. To turn the barbeque OFF, turn the cylinder valve or regulator switch to the "OFF" position and then turn all of the control knobs on the barbeque clockwise to the "OFF" position.

For Match Lighting

1. Follow above instructions, step 1 - 3.
 2. Place the match into match holder chain and fire the match, then put the match into the burners
 3. Push down and turn the knob anticlockwise to HIGH position, then the burner can be lit. If the burner does not light, turn off the gas tap and wait for 5 minutes then repeat this step 2 - 3.
- Before cooking for the first time, turn on all the main burners and keep burning for 10 minutes with the lid closed and knobs at LOW position. This will "heat clean" the internal parts and dissipate odour from the painted finish. The colour of cooking area may change a little. This is normal and it is the nature of the material.

WARNING

- While igniting main burner and rear burner, please make sure the lid for main burner is in open position.
- While igniting side burner, please make sure the lid for side burner is in open position.
- While cooking with the hood closed and with all the burners on, please make sure all burners are set to LOW position.

Abnormal Operation

Any of the following are considered to be abnormal operation and may require service

- Yellow tipping of the yellow flame
- Sooting up of grills plates
- Burners not igniting properly
- Burners failing to remain alight
- Burner extinguished by trolley doors
- Gas valves, which are difficult to turn

CLEANING AND CARE

Cleaning and Care

All cleaning and maintenance should be carried out when the barbeque is cool and with the gas supply is turned OFF at the gas cylinder after each use.

- DO NOT mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (and should NEVER be painted). Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow to completely air dry.
- DO NOT apply a caustic grill / oven cleaner to painted surfaces.
- DO NOT use abrasive or flammable cleaners, as it will damage the parts of the product and may start a fire.

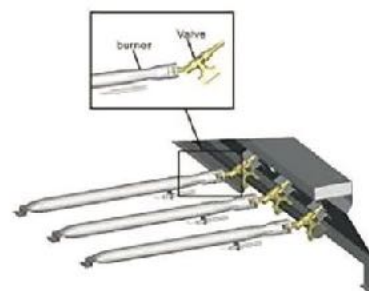
Stainless steel surfaces: Stainless steel will corrode if not maintained. To maintain your grill's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft nonabrasive cloth after each use. For further information, please refer to our website.

Cooking grid: Use a mild soapy water solution. Non-abrasive scouring power can be used on stubborn stains then rinse with water.

Cleaning the burner assembly

Follow these instructions to clean parts of burner assembly or if you have trouble igniting grill.

1. Turn gas off at control knobs and LP Tank.
2. Remove cooking grates, grease tray and grease cup.
3. Remove screw at end of burner using a screwdriver.
4. Carefully lift each burner up and away from valve openings.
5. Wire brush entire outer surface of burner to remove food residue and dirt.
6. Clean any blocked ports with a stiff wire such as an open paper clip.
7. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.
8. Carefully refit burners.
9. Replace screw at the end of burner.
10. Replace grease tray and cooking grates.



Inspect burner for any damage (cracks or holes). If damage is found, replace with a new burner. Reinstall the burner, check to ensure that the Gas valve orifices are correctly positioned and secured inside the burner inlet.

We suggest the following ways to clean the burner tubes.

- A. Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run the hook through each burner tube and burner, several times.
- B. Use a narrow bottle brush with a flexible handle (DO NOT use a brass wire brush), run the brush through each burner tube and burner, several times.
- C. Wear eye protection: use an air hose to force air into the burner tube and out the air ports. Check each port to make sure air comes out each hole.



Natural Hazard Spiders

FACT: sometimes spiders and other insects climb into the grill tubes attached to the burners. The spiders spin webs, build nests and lay eggs. The webs or nests can be very small, but they are very strong and can block the flow of gas.

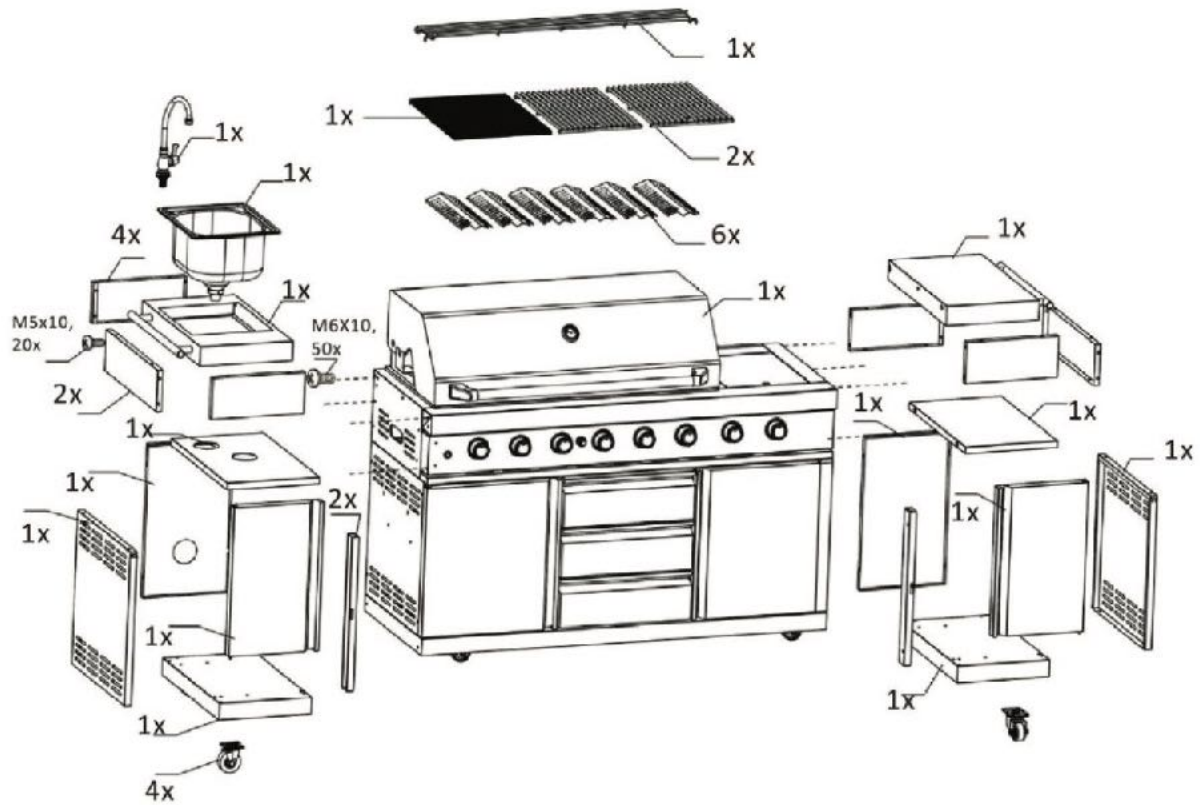
Clean burners prior to use after storing, at the beginning of grilling season or after a period of one month of not being used.

Spider guards are on the air intakes in an effort to reduce this problem, but it will not eliminate it! An obstruction can result in a "flashback" (a fire in the burner tubes). The grill may still light, but the obstruction does not allow full gas flow to the burners.



ASSEMBLING

Expanded View and Part List



Tools required

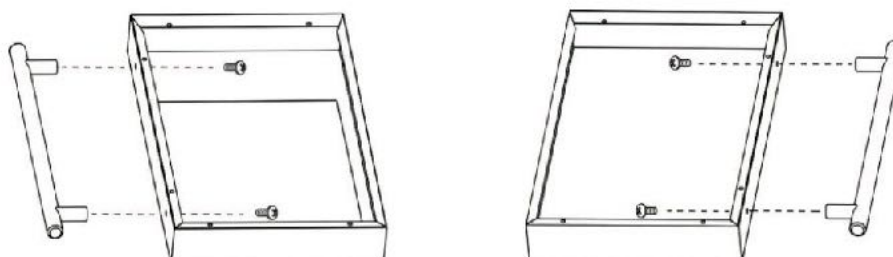
1. Philips Screwdriver
2. Gloves (if necessary)



ASSEMBLING

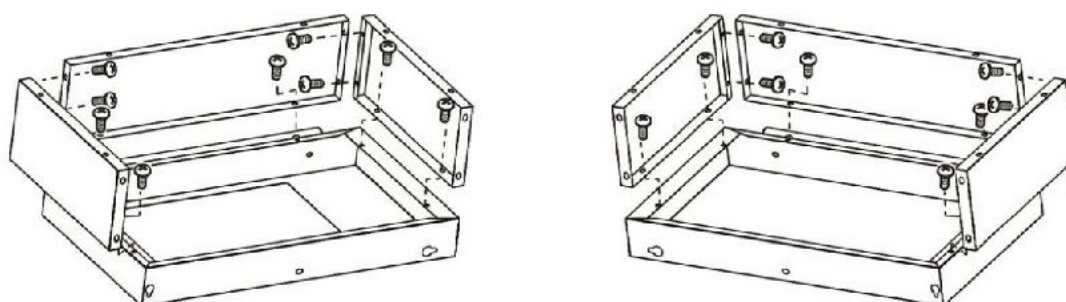
1. Side Table Handle Assembly

 M6x10, 4pcs



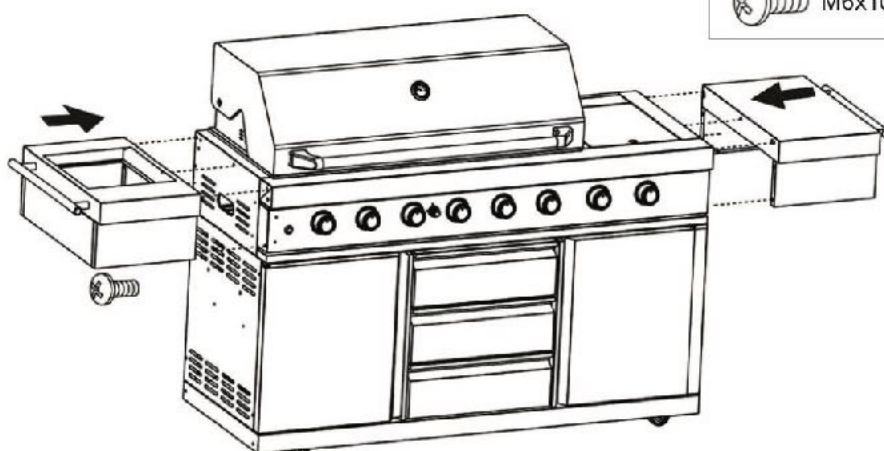
2. Left Sink Table and Right Side Table Assembly

 M5x8, 20pcs



3. Attach the Sink Table and Side Table to the BBQ

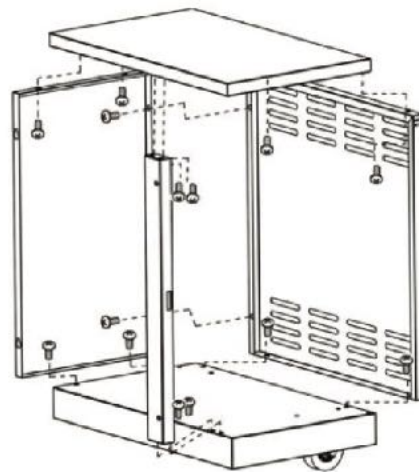
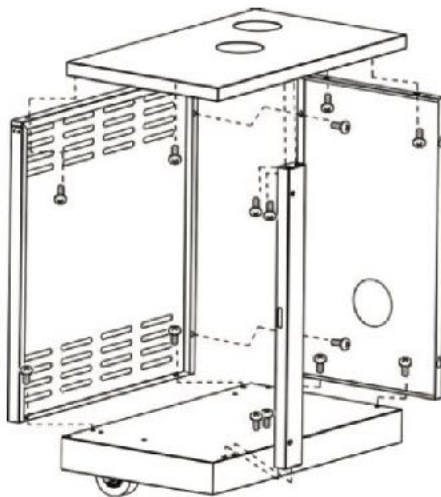
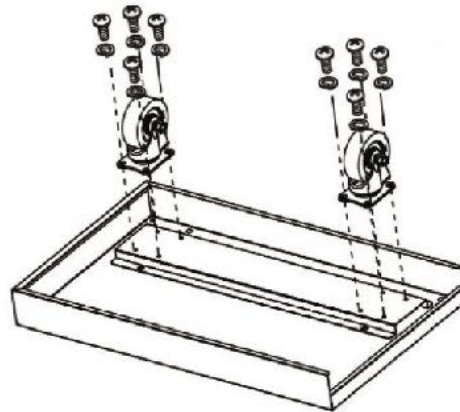
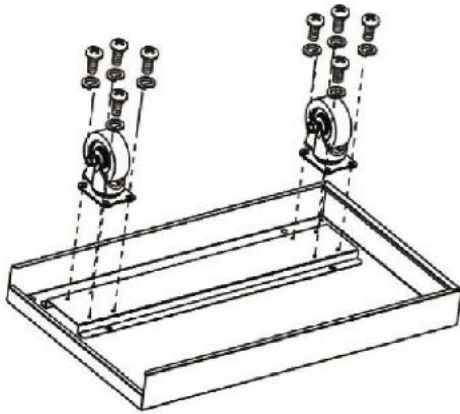
 M6x10, 10pcs



ASSEMBLING

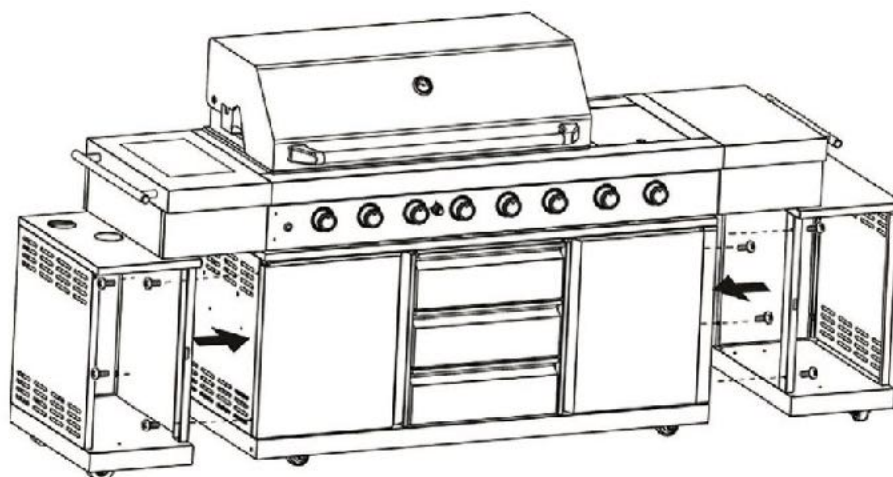
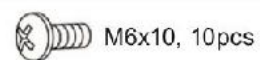
4. Left and Right Side Cabinet Assembly

 M6x10, 44pcs

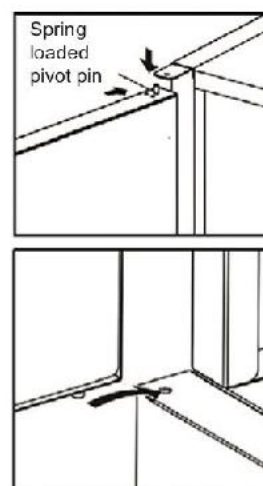


ASSEMBLING

5. Attach the Side Cabinet to the BBQ

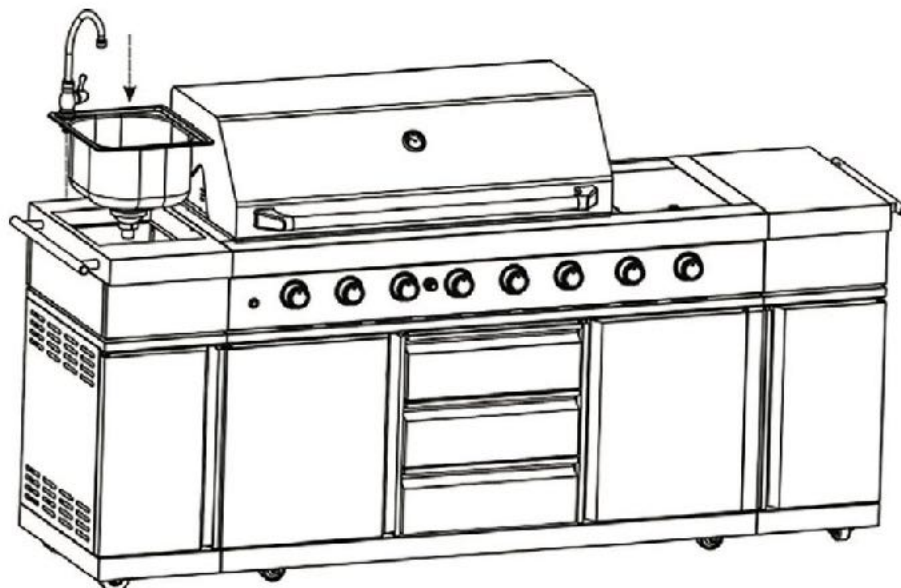


6. Door Assembly

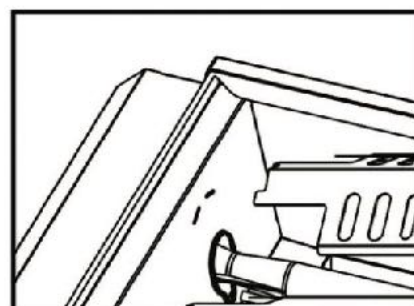


ASSEMBLING

7. Sink Assembly

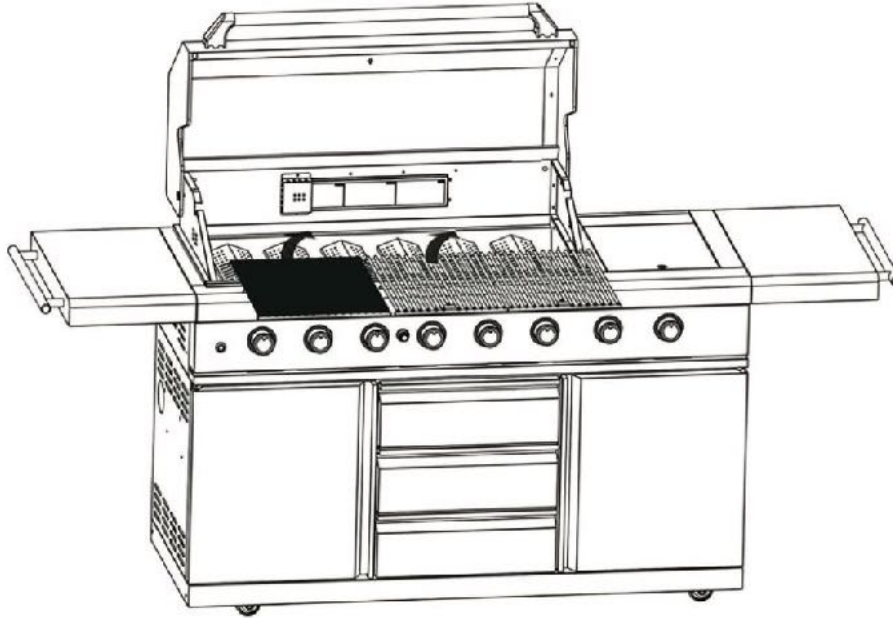


8. Flame Diffuser Assembly

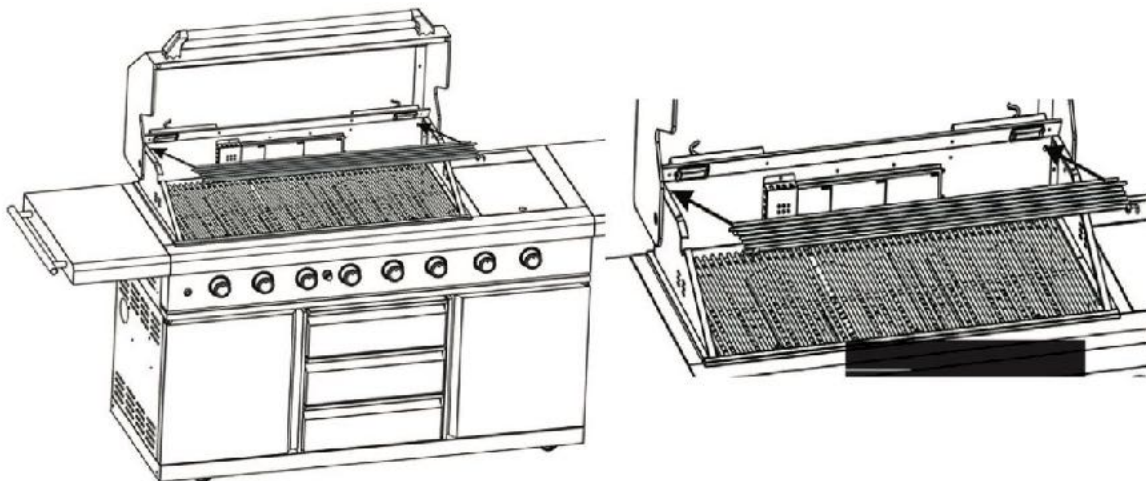


ASSEMBLING

9. Cooking Grid / Plate Assembly



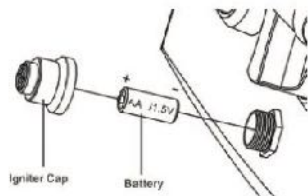
10. Warming Rack Assembly



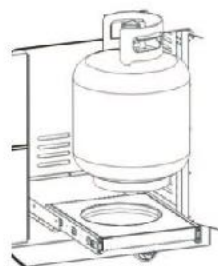
ASSEMBLING

11. Battery Assembly

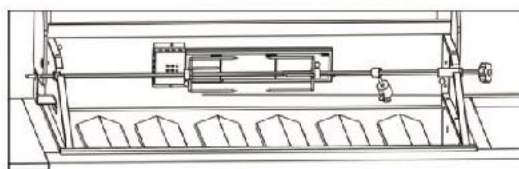
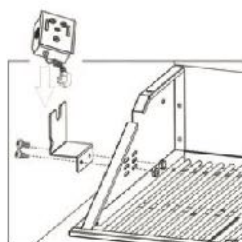
*Battery is not included.



12. Gas Bottle Assembly



13. Rotisserie Kit Assembly



SPECIFICATIONS

Model No	611U COMBO	
Gas Type	Universal LP Gas & Natural Gas	
Test Point Pressure		
	Universal LP Gas	2.75KPA
	Natural Gas	1.0KPA
Total Nominal Gas Consumption		
	Universal LP Gas	102.5MJ/h
	Natural Gas	91MJ/h
Nominal Gas Consumption & Injector size		
	Universal LP Gas	
	Main Burners	13MJ/h x 6, Injector size 0.98mm
	Side Burner	12MJ/h, Injector size 0.98mm
	Back burner	12.5MJ/h, Injector size 0.98mm
	Natural Gas	
	Main Burners	11MJ/h x 6, Injector size 1.50mm
	Side Burner	12MJ/h, Injector size 1.65mm
	Back Burner	13MJ/h, Injector size 1.65mm
AGA Approval No	AGA 8138 G	

Note:

- For Use outdoors only
- Conversion to natural gas only to be done by authorized person
- The maximum cylinder size for use with this appliance is 9kgs
- The thread type of this appliance is G1/4B-19
- Technical Data subject to change without notice.

For Electrical components

AC Adaptor	Input	230-240VAC, 50Hz
	Output	12VAC 5000mA Cord 250V, 10A

Caution:

Always keep the cord and electrical components in a dry location