

INSTRUCTIONS

Beefmaster STD 4 Build-In

Codes: G4BRQ, BRBIKQ (KIT CODE: BR4BIQ)

Beefmaster STD 4 Burner Barbeque on Side Burner Cart

Codes: G4BRQ, MC4BRSQ (KIT CODE: BR4CSQ)

Premium Beefmaster 4 Build-In

Codes: G4PBQ, BRBIKQ (KIT CODE: PB4BIQ)

Premium Beefmaster 4 Burner Barbeque on Side Burner Cart

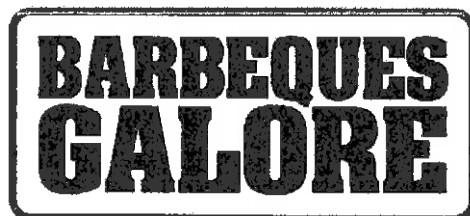
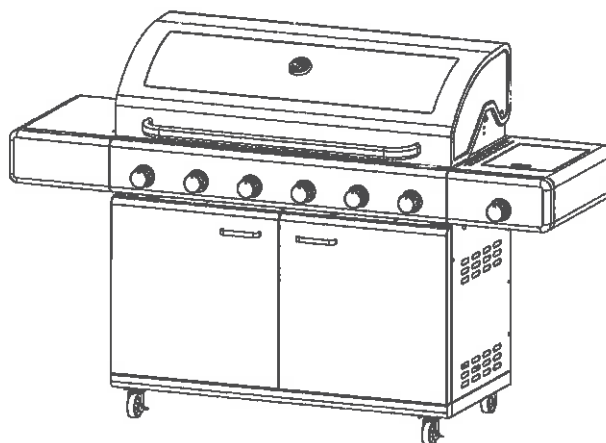
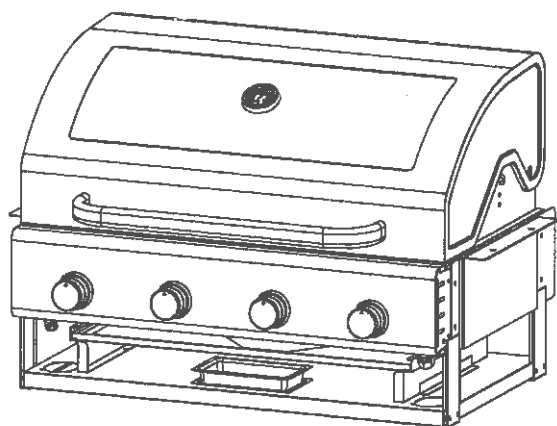
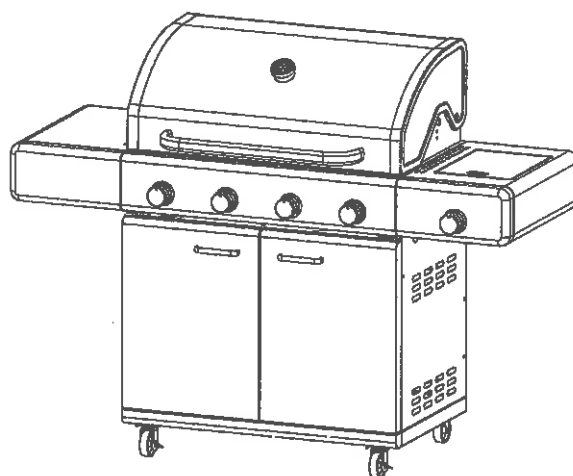
Codes: G4PBQ, MC4PBSQ (KIT CODE: PB4CSQ)

Premium Beefmaster 6 Build-In

Codes: G6PBQ, BRBIKQ (KIT CODE: PB6BIQ)

Premium Beefmaster 6 Burner Barbeque on Side Burner Cart

Codes: G6PBQ, MC6PBSQ (KIT CODE: PB6CSQ)



Tools required: 2 adjustable spanners, 1 phillips head screwdriver

IMPORTANT HEALTH & SAFETY INFORMATION:

Australia has an excellent safety record when it comes to gas appliance. This reflects both the high quality of the appliances sold, as well as growing consumer awareness about safe practice. We urge you to follow the guidelines below together with these instructions for safe use, to prevent overheating and to produce great cooking results.

- Please read these instructions carefully prior to assembly and use. It is important that you install your barbeque exactly as described in these instructions. Failure to follow these instructions could lead to serious injury and / or significant damage to property. These instructions should be retained for future reference.
- This barbeque is an outdoor appliance only. Under no circumstances should it be used indoors.
- Do not start the barbeque if there is any doubt over the correct assembly, ignition, gas control or cooking procedures.
- This barbeque has not been approved for marine use.
- Never attempt to ignite the barbeque with the main hood or side burner lid closed.
- Do not perform any servicing on the barbeque yourself. This includes internal adjustment of the regulator and gas valves. Servicing can only be carried out by authorised technicians.
- Keep the barbeque well clear of combustible material as outlined in these instructions and on the data plate.
- Do not store chemicals or flammable materials near this appliance.
- Do not place articles on or against, or enclose this appliance.
- The barbeque gets extremely hot while in use. Keep children away from the appliance until it has cooled to normal temperatures.
- It is a good idea to tie back long hair and loose clothing while cooking in case of unexpected flare up.
- Fat fires are the most common cause of the problems in barbeques. They are caused by a build-up of grease and foodscraps in the grease channeling tray and the inside of the barbeque frame. A fat fire can be difficult to put out, and will be dangerous if it spreads to the gas hose. You should keep your barbeque clean to avoid this occurrence. Fat fires will void the warranty.
- Do not attempt to move or transport the barbeque whilst it is hot. Lock the castors when it is in use. Make sure the barbeque is on a firm, flat, level surface when in use. Always allow the barbeque to completely cool down before moving or covering.
- **NEVER** leave a barbeque unattended with any burners switched on. Always switch off all burners and cylinders or supply valves when the barbeque is not in use.
- Take care when touching a hot barbeque, especially on surfaces close to the firebox or roasting hood.
- It is fine to pre-heat with all burners on **HI** and the hood closed, but **NEVER** let the temperature on the hood thermometer exceed 250 degrees Celsius.
- When cooking with the hood closed, turn one or more burners to **LO** or **OFF** as required to keep the barbeque from getting too hot. **NEVER** let the temperature on the hood thermometer exceed 250 degrees Celsius.
- **NEVER** leave all burners on **HI** for more than 15 minutes, always stay in control by adjusting burners to **LO** and **OFF** as required to maintain suitable cooking temperatures.
- Follow all manufacturer's instructions to periodically check for gas leaks. Check for leaks whenever a new connection is made.
- Flammable materials and liquids must be stored well away from the barbeque. Aerosols must not be used near a lit barbeque.
- Avoid dousing the barbeque with water.
- For safety reasons it is advisable to keep a fire extinguisher and fire blanket close to hand.
- Unsupervised children and infirm should not be allowed nearby the barbeque during pre-heat, cooking, burn off or cooling down of the unit.
- Please dispose of all polythene packing and plastic bags carefully and keep out of the reach of children.
- Spare or extra gas bottles must **NOT** be stored within close proximity of this barbeque or any other gas or electric appliance. Gas bottles **MUST** be transported stored and used vertically only.

How to Conduct a Leak Test:

Naked flames(matches or other open flames) must not be used to check for leaks. This is a dangerous practice which must be avoided.

LEAK TEST MUST BE CARRIED OUT IN A WELL VENTILATED AREA

IF YOU SMELL GAS!

- Immediately isolate the gas supply by turning the gas off at the bottle.
- Extinguish all naked flames.
- Do not operate any electrical devices close to the barbeque.
- Check for leaks as described below.
- Ensure that local area is well ventilated to remove any excess gas.
- If the gas smell continues the barbeque should not be operated under any circumstances and it is important to immediately turn off gas cylinder and contact the after sales support provider.

Before proceeding, it is important that you leak test the barbeque.

Make sure all the barbeque control knobs are **OFF**.

LEAK TESTS MUST BE CARRIED OUT IN A WELL VENTILATED AREA!

1. Follow all previous instructions and check that the hose and regulator assembly is firmly connected to the barbeque left side manifold.
2. For cart models, ensure that the side burner hose is firmly connected between the barbeque right side connection and the side burner.
3. For build-in models ensure that the barbeque right side connection is firmly capped closed.
4. Ensure that all the barbeque control knobs are in the **OFF** position.
5. If you have a portable gas cylinder, turn the cylinder **ON** by rotating the knob anti-clockwise. If you have a wall connection, ensure the bayonet fitting is connected and supply valve open. Spray or pour soapy water (about the same concentration as washing up water) along the gas line including:
 - The gas connection at the inlet of the barbeque, hose connections, side burner connections and regulator connections.
 - The gas hose or copper piping, including any joints, valve connections or bends in the piping, and the gas connection at the gas cylinder or the wall connection.
6. If bubbles appear, there is a gas leak.
7. If the leak is at a connection, check and retighten all gas connections and joints and retest.
If the leak is anywhere else, or if you cannot resolve the leak, do not proceed. Immediately turn the gas supply off at the cylinder and contact your local Barbeques Galore store.
If you have a bayonet connection, close the supply valve, remove the hose from the wall fitting and contact your local Barbeques Galore store.
You can also check for leaks using a gas safety gauge, available at your Barbeques Galore store. This provides an easier and more convenient way to check for leaks.
8. After performing the soapy water test, please ensure the fittings are rinsed thoroughly with clean water.
It is recommended that a leak test be carried out on an annual basis at the very minimum.
Check cylinder connection every time you refill or exchange cylinders.

LIGHTING YOUR BARBEQUE

Before using the barbeque please ensure that you have fully read and understood the IMPORTANT HEALTH & SAFETY INFORMATION section at the front of this manual.

STARTING THE BARBEQUE:

THE BARBEQUE SHOULD NEVER BE STARTED WITH THE HOOD CLOSED OR SIDE BURNER LID, ALWAYS OPEN THE HOOD AND THE SIDE BURNER LID PRIOR TO LIGHTING.

Lighting the barbeque is easy, but must be done with due care.

- Ensure that all the controls are in the **OFF** position prior to initiating the start-up process.
- Make sure that the gas is turned on at the cylinder, or supply valve connecting the barbeque.
- Ensure that the hood is open if lighting the main burners. Ensure that the side burner lid is open if lighting the side burner.
- Make sure there are no obstructions of airflow to the gas unit. Spiders and insects can nest within and clog the burner / venturi tube at the orifice. A clogged burner tube can lead to a fire beneath the appliance.

Main Burner Flame Thrower Ignition: This ignition system works by throwing a flame to the side of the burner to light it. Push the knob **IN** and turn anticlockwise to the **HI** position. Hold the knob **IN** until the burner ignites. You may need initially to push **IN** and turn the knob several times before ignition. If the burner still does not light, wait a few minutes to allow the gas to disperse before trying again.

Manual Ignition:

You can light your barbeque manually by holding a lighted match next to one of the burners, then turning that burner control knob to **Hi**. You can access the burner from underneath the barbeque, or from a hole in the side of the barbeque body.

Optional Side Burner:

Light the side burner in exactly the same way as the main burners. It uses a spark activated by the control knob to ignite the flame. If the burner doesn't light first go, return the knob to the **OFF** position and try a couple more times. If the burner still does not light, wait a few minutes to allow the gas to disperse before trying again. If satisfactory operation cannot be achieved, consult your retailer before proceeding.

Note carefully: Failure to follow the lighting procedures correctly can lead to a hazardous condition.

Checking the Flames:

The knobs have three basic position: **OFF**, **HI** and **LO**. You can achieve any flame height between low and high by rotating the barbeque control knob between these positions.

Controlling the Flames:

Look underneath the barbeque so that you can see the flames. They should be a soft blue colour with yellow tips. If the flames are too yellow, there is too much gas and not enough air. The flame will be inefficient and will give off too much smoke. If the flame is too pale, there is too much air and not enough gas. If either of these situations occur, you will need to adjust the burners. Wait for the burners to cool down, then remove them from the bbq (details in Maintenance section). You will see a screw on the right side of each burner. Screw it in to increase the yellow tipping, and screw it out to reduce the yellowness of the flame. You may need to loosen the lock nut that keeps the screw in position. Be sure to retighten the nut when you have finished. If you are unable to set the flame correctly, you should consult your retailer before further use. **Special note: "Blow-Back is a sharp roaring sound coming from the burner. It is not dangerous unless it is allowed to persist. If this occurs, simply turn burner off, wait a few seconds, then relight.**

Turning OFF (Shutdown):

When you've finished cooking, leave the burner controls on **HI** with the hood open, for a maximum of 5 minutes to burn off excess grease from the flame tamer, the burner and other surfaces. To turn the barbeque off, it is best to turn **OFF** at the supply valve first, and allow all the gas left in the hose to burn off. This will only take a couple of seconds. Then turn all burner controls clockwise to **OFF**.

Note that failure to follow these shutdown procedures correctly can lead to a hazardous condition.

It is strongly recommended for good hygiene and safe performance to empty and clean the fat tray at the end of each cooking session. Build-ups of grease and food scraps will eventually catch fire, possibly dangerously damaging the barbeque. Your warranty does not cover damage due to such fat fires from lack of maintenance.

FIRST TIME USE: Preparing To Cook

Wash the hotplates and grills thoroughly in warm soapy water before first use. Dry thoroughly and then coat the top of the hotplates and grills to prevent food sticking with canola oil or Nice & Easy which is salt free and available from your local Barbeques Galore store. Light the barbeque as described earlier and leave on high for about 5 minutes to warm the barbeque up. Once the barbeque is warmed up, you should set the burners to your desired cooking temperature. You're now ready to start cooking up a feast. For ongoing care of the cooking surfaces, follow the procedures in the Cleaning, Storage and Maintenance sections.

A good tip is to line the top of the grease channeling tray with aluminium foil to help keep it clean. Be sure to poke a hole in the foil matching the hole in the tray so that grease can flow straight to the grease cup below. Do not use sand or fat absorbent in the grease channeling tray, these can only be used in the grease cup.

COOKING HINTS

Controlling Flare Up:

Flare-ups are caused by juices and oils from the food igniting in sudden bursts of flame that come up over the grill. A little bit of flare up as well as the resulting smoke is a good thing. It's what gives barbequed food that unique outdoor flavor. But if it happens too often, or if the flame lasts more than a couple of seconds your food will char and possibly catch fire, so you need to control it:

- First of all, cooking every fatty food will cause a lot of flare up. You should trim excess fat off your meat.
- Excess flaring usually means the burner controls are up too high, turning them down before flare up occurs will usually prevent it happening in the first place.
- Moving the food away from the flare up will also reduce the problem.
- Some very fatty foods can only be cooked on the hotplate or indirectly with the hood closed. Some fatty foods like sausages can be cooked indirectly on the warming rack without flare ups. Always remember to switch the barbeque **OFF** once you are finished cooking.
- The 4 burner model cannot be used with more than half primary cooking surface as hotplate. Maximum 2/3 hotplate for the 6 burner model. More hotplate than this can dangerously overheat and damage the appliance.

Keeping Your Food Moist:

It's easy to keep your food moist and succulent on a barbeque by following these guidelines:

- Use tongs instead of a fork when turning meat and poultry. A fork pierces the flesh and causes the juice to seep out.
- Resist the temptation to keep turning meat over at a rate that loses the juices. Juices tend to rise to the top of a piece of meat and then settle. Each time you turn the meat over, the juices are lost. It's usually better to quickly sear the meat on each side (about half a minute), then with the burner controls down **LO**, leave the meat to cook on one side at a time, turning once only before serving. Alternatively, keep turning the meat every 30 seconds, before the juices can reach the upper surface of the meat.
- If you like salt with your food, try adding it at the end instead of before or during cooking. Salt draws the natural moisture out of the food and dries it out.
- Baste food with light marinade or canola oil a couple of times while cooking, though watch out for excessive flare up if too much oil is used.
- Using a roasting hood as outlined later in these instructions is an excellent way to preserve moisture and succulence and takes the hard work out of barbeque cooking.

Other Useful Tips:

You don't need to be an expert to serve up a tasty, good looking meal. Try these ideas:

- Although cooking on the hotplate looks easier, cooking on the grill gives you a more authentic barbeque flavor. Natural juices drip onto the flame tamer and then vapourise, with the **vapours** penetrating back into the food. See above or ask barbeque experts at your local Barbeque Galore store on how to manage flare-ups.
- As an alternative to simply grilling, try marinating your meat, fish, poultry or vegetables first. The longer you leave the food to stand in the marinade, the more thoroughly the flavor will soak through. Several pre-made marinades are available and good recipes are easy to come by. It is best to leave food standing in the refrigerator.
- If you use a tomato or sugar based sauce for basting, apply it in the last 5-10 minutes of cooking. Using these sauces over a longer period of time will result in over-browning.
- To prevent meat from curling, slash the remaining fat at roughly 5cm intervals, taking care not to cut into the meat.
- Avoid burning or charring food as this has been shown to be unhealthy. Don't leave cooked food standing for too long before eating.
- Don't cross-contaminate raw meats or uncooked marinades with safely cooked goods.

COVERED COOKING

Cooking with the Hood Closed

Using the roasting hood traps heat, moisture and flavor that is normally lost on an open top barbeque. The Beefmaster barbeque is designed with plenty of power to heat up quickly with the hood open or closed. With the hood closed and the barbeque pre-heated, it is important not to exceed 250°C on the hood thermometer. Turn burners to **LO** or **OFF** as required to stay at safe temperatures.

For covered cooking, there are two basic ways to cook: (A) Direct Cooking and (B) Indirect Cooking

(A) Direct Cooking Method

This is when you place the food directly over the lit burners, either on the grill or the hotplate. This method is great for frying, searing and grilling, especially with thinner cuts and foods that require shorter cooking time. Cooking takes less time than when the hood is open, and the results are more tender and juicy.

Preheat the barbeque with all burners on **HI** and the hood closed for 5 minutes. Note that the temperature at the cooking surface may be higher than the temperature measured at the hood thermometer.

Importantly, once the barbeque is pre-heated and the hood is closed, heat is trapped around the food, so the burners may only need to be on **LO** and in many cases, some of the burners **OFF**. Heat from the lit burners will circulate all through the hood cooking quite evenly.

Fatty foods like sausages, can be cooked completely above the **OFF** burners or on the warming rack, retaining juiciness and flavor without risk of flare-up that results only in burning. Quite close attention needs to be paid to the food, and the burners frequently reset to **LO** or **OFF** as required to prevent overheating.

Don't be afraid to open the hood often to check progress. You are in full control of the temperature by turning burners higher, lower or **OFF** as required. The gas burners will respond instantly and powerfully to your control.

Most importantly, use the hood thermometer as a warning guide that the barbeque is too hot. For grilling most foods, aim to keep the thermometer below 200°C to avoid burning. Never let the temperature exceed 250°C on the hood thermometer or the barbeque will dangerously overheat and burn your food.

A separate probe thermometer is available as an accessory from all Barbeques Galore stores. This takes the guesswork out of knowing when your food is cooked.

Always remember to switch the barbeque OFF once you are finished cooking.

(B) Indirect Cooking Method

This is when you place the food only above burners that are **OFF**. The other burners are adjusted in combinations of **HI**, **LO** and **OFF** to maintain constant lower roasting temperatures. This method is ideal for thicker cuts of meat, legs of lamb, pork, shoulders of beef, whole chickens and whole fish.

Moist, hot air rises from the lit burners and circulates around the food, trapping juices and flavor. Even cakes and breads can be baked in your barbeque this way. Cooking low and slow lets the food cook completely through without burning on the outside, yet remaining juicy and tender on the inside.

Best results are achieved by placing your roast in a rack and that rack in a drip pan (these optional accessories are available from your local Barbeques Galore store. The roast is elevated to allow heat to circulate all the way around, and water, wine, juices, herbs can be added to the drip pan to help flavor the roast and make a baste or gravy.

Preheat the barbeque with all burners on **HI** and the hood closed for 5 minutes.

Importantly, once the barbeque is pre-heated and the hood is closed, heat is trapped around the food, so the burners that are on may only need to be on **LO** and in some cases, more of the burners turned **OFF**. Heat from the lit burners will circulate all through the hood cooking quite evenly.

On a 4 burner barbeque, 2 burners under the grills on **LO** and 2 burners under the hotplate **OFF** is usually the best setting for roasting. You can position the hotplate on one side of the barbeque, or in the middle. Ensure that each burner under a grill has flame tamer above it.

On a 6 burner, 4 burners under the grills on **LO** and the other 2 burners all **OFF** is usually the best setting for roasting.

Always remember to switch the barbeque OFF once you are finished cooking.

Ideal Hood Thermometer Temperature for Roasting: approx. 180°C

Roasting Rack Temperature approx. 200°C

Ideal Hood Thermometer Temperature for Browning or Crackling: approx. 225°C (10 minutes only)

Roasting Rack Temperature approx. 250°C

Ideal Hood Thermometer Temperature for Smoking approx. 100°C

Roasting Rack Temperature approx. 125°C

Place the roast on its rack in the drip pan onto the hotplate. Contrary to some beliefs, the slower and lower (temperature) the food is cooked, the more even, tender and juicier the results will be. Importantly, use the hood thermometer as a warning guide that the barbeque is too hot. For roasting most foods, aim to keep the thermometer around 180°C to avoid burning. Note that the temperature at the roasting rack may be around 25°C higher than the temperature measured at the hood thermometer. For short periods of browning only, or for 10 minutes to make pork crackling, aim for around 240°C. Note that temperature at the roasting rack may be around 25°C higher than the temperature measured at the hood thermometer and most foods will quickly burn at this setting. For smoking, lower temperatures and longer cooking times will result in more intense smoke flavor and more tender meats. Aim for around 100 °C. Note that temperature at the roasting rack may be around 25°C higher than the temperature measured at the hood thermometer. Always use a probe thermometer to ensure that the meat has cooked all the way through to the right temperature. Don't ever let the temperature reach into the "red" zone or the barbeque will dangerously overheat and burn your food. A separate probe thermometer is available as an accessory from all Barbeques Galore stores. This takes the guesswork out of knowing when your food is cooked.

Always remember to switch the barbeque OFF once you are finished cooking.

Barbeque Tip

Great chefs will tell you that most meats need to "rest" away from the heat of the barbeque before slicing for several minutes to allow the moisture pushed to the surface to redistribute. If you don't rest the meat, moisture that has pooled near the surface will run out and the rest of the roast will be quite dry.

Use the few minutes while resting the meat to open the barbeque hood, turn all burners to **HI** for 3 or 5 minutes to burn off food residue. After 5 minutes, turn the barbeque **OFF** while the cooking surfaces are still hot, take a long handled brush or scraper and remove remaining oil and food residue. You should use an oven mitt to avoid burns. 5 minutes now will save 30 minutes next barbeque.

Always remember to switch the barbeque OFF once you are finished cooking.

INTERNAL MEAT TEMPERATURES

Type of Meat	Meat Probe Temperature		
	Rare	Medium	Well Done
Beef	140°F/60°C	150°F/66°C	170°F/77°C
Lamb	140°F/60°C	150°F/65°C	165°F/75°C
Veal	Not Advised	155°F/70°C	165°F/75°C
Pork	Not Advised	150°F/65°C	160°F/70°C
Poultry	Not Advised	170-175°F/75-80°C	175°F/80°C

To obtain correct temperature use an instant-read meat thermometer in the thickest part of the flesh, careful not to touch any bone.

COOKING TIMES

POULTRY			
Cut of Meat	Weight or Thickness	BBQ Method	Approx Cook Time
Chicken (whole)	2 kg	Indirect	70-80 min
Chicken (halved or quartered)	2 kg total	Indirect	55-65 min
Chicken (breasts, boneless)	150 g ea	Direct	12-15 min
Chicken (breasts, boneless)	150 g ea	Indirect	23-25 min
Wings	120 g	Direct	23-30 min
Wings	120 g	Indirect	35 - 40 min
Cut Up Legs and Wings	2 kg	Direct	10 min
Cut Up Legs and Wings	2 kg	Indirect	40 min
Boneless Cubes (For Kebabs)	2.5 cm	Direct	12-15 min total
Turkey (Whole)	4.5 kg	Indirect	2-3 hours

SEAFOOD			
Cut of Meat	Weight or Thickness	BBQ Method	Approx Cook Time
Whole Fish (with or Without head and tail)	2 kg	Indirect	30-35 min
Steaks & Fillets	2 cm	Direct	3-4 min per side
Prawns	Medium sized	Direct	1.5-2 min per side
Lobster Tails	300 g	Direct	9-13 min
Fish is done when flakes easily when prodded with a fork or knife in the thickest part. Frozen fillets should not be thawed before cooking. Cooking times will be approximately double that of fresh fish.			

After Cooking

Once cooking is finished a burn-off process to clean the barbeque should be as follows:

- Remove all excess burnt food with a scraper.
- Light all burners and set to the **HI** position and left running in that condition for approximately 5 minutes.
- During this 5 minute period all excess food, fat and juices should be burnt off making cleaning easier.
- The roasting hood must be left in the open position during the burn off period.
- Turn the barbeque **OFF** at the gas supply valve the control knobs and then
- Take precautions to avoid steam or hot surfaces when cleaning the bbq.
- Using mild grease remover and warm water, scrub the cooking surfaces with a brush or scourer.
- Store barbeque with the hood closed and out of the elements and direct sunlight.

MAINTENANCE

Cleaning Your Barbeque

Your barbeque will look better and last longer if you keep it clean. Follow these simple steps:

- Throwing cold water over any hot surface of the barbeque is NOT recommended and is potentially dangerous.
- Avoid handling and touching hot parts of the barbeque without appropriate precautions such as heavy duty heat resistant mitts.

The Cooking Surface:

- While the cooking surfaces are still hot, take a long handled brush and a scraper and remove remaining oil and food scraps. You should use a heavy duty oven mitt to avoid burning yourself. Regularly clean with hot soapy water.
- Excess oil residue can be removed by using cleansers available from your local Barbeques Galore store.
- After any cleaning process of the cooking plate or grill plate they must be rinsed thoroughly and completely dried to remove and residual cleaning substances.

The Burners:

- Occasionally the burner holes may get slightly clogged with grease and food particles. Leaving the burners on HI for a maximum of 5 minutes with the hood open after you've finished cooking will remove most of this.
- Check the burners periodically for more persistent or larger blockages. In particular, you should ensure that the aeration vents are free of insect nests and spider webs.
- To clean the burners, let them cool down, then remove and inspect them. If any of the holes are clogged, gently tap the burner onto a hard surface to remove residue. Use a wire brush to unclog the holes. Then lightly coat the burners with canola oil for ongoing protection.
- Burners need to be replaced periodically depending on usage environment and care.

The Barbeque Body:

- Regular care and maintenance of the barbeque body will significantly increase its life and long term appearance.
- Excess grease and fat can be removed using grease remover and warm water with a soft scraper (not metal edged). Do not use caustic cleaning agents as these will quickly damage powder coated surfaces and gradually damage even enamel finishes.
- Before cleaning the inside of the body it is advisable to remove the cooking surfaces and be careful not to get water into the burner holes.
- Care must be taken not to immerse the gas controls (manifold and injectors) in water.
- After cleaning and re-assembling the barbeque it is important to check that the barbeque functions correctly.

The Grease Channeling Tray and Grease Cup.

- You should empty the grease cup regularly and keep the grease channeling tray clean to prevent a build up of grease. If you don't do this, a fat fire can result. This can be quite dangerous, and will void the warranty on your barbeque.
- A good tip is to line the bottom of the grease channeling tray with aluminium foil. Be sure to poke a hole in the foil aligning with the grease channeling tray drain hole, so that grease can flow to the grease cup below.

How to Care for Stainless Steel:

Even though stainless steel is remarkably resistant to tarnish and rust relative to ordinary steels, it still needs proper care. If your model has some stainless steel components, follow these guidelines:

- Stainless Steel lasts much longer if protected from airborne impurities like salt and dust. We strongly recommend 3M Stainless Steel Cleaner & Polish available from your local Barbeques Galore store. Follow the manufacturer's instructions on the can. Do not use aerosols while the barbeque is on or still hot!
 - After each use, clean the stainless steel surfaces with fresh water and a soft cloth.
 - Where light cleaning is needed, a commercially available stainless steel cleaner with a soft cloth should be used.
 - To repair minor tea staining or pitting, you can use a light, non-metallic scourer. It is important that you rub with the natural grain of the stainless steel surface to avoid leaving visible scratch marks.
 - Between uses, it is a good idea to leave the barbeque covered to prevent dust and air borne salts settling on the stainless steel surfaces. If left for too long, these particles can act as rust centres.
In humid environments, a good tip is to position a couple of sponges on the top of the bbq and side shelves to help ventilation.
- With a small amount of care, your investment in quality stainless steel will keep its beautiful finish as well as its value for a long time to come.

Storing your Barbeque

- Your barbeque is designed to be used outdoors. However, just like a car, you will prolong the life of the appliance if you store it out of direct exposure to the elements when not in use. This can be done in many ways:
- Place a waterproof cover over it. These are available from all Barbeques Galore stores.
- Use a vented cover is best or else add some strong between the BBQ and the cover to promote ventilation.
- Move the barbeque to a covered location. If you are storing it in a closed room (eg a shed or a garage) you should keep the cylinder away from any other cylinders or any cars, boats, motorcycles or any other petrol engines.
- If you don't intend to use it for a few months, lightly spray all surfaces with canola oil. This will help protect against corrosion.

Servicing your Barbeque

Apart from cleaning, your barbeque is a fairly low maintenance item. A couple of things are worth looking at though. Remember to turn off and disconnect the gas before any maintenance is carried out.

- If there are any signs of wear or cracking in the barbeque hose, you will need to replace it immediately. Ensure you replace it with a hose and regulator purchased from Barbeques Galore to ensure proper gas connection compatibility. Connect the nut of the hose to the gas inlet on the right side of the barbeque. You **MUST** use a spanner to tighten it properly. Do not use sealing tape. The connection is designed to seal properly without it. Perform a leak test as explained in the installation section before using.
- If your barbeque uses a flexible hose to connect to the gas, check the rubber O-ring on the regulator end of the hose assembly at least once a year. If it appears worn or cracked, have it replaced.
- We recommend having your barbeque checked by an authorised service agent every 5 years. This is to ensure there are no leaks and that all components are still functioning correctly.
- If you use a portable LPG gas cylinder, you will need to have the cylinder serviced or replaced every ten years. The date of the last service should be stamped on the neck of the bottle.

- Occasionally you will need to remove your burners for cleaning or adjustment. To replace the burner, place the open end of the burner over the gas jet at the front of the barbeque. Then, lower the lug on the other end of the barbeque into the locating hole.

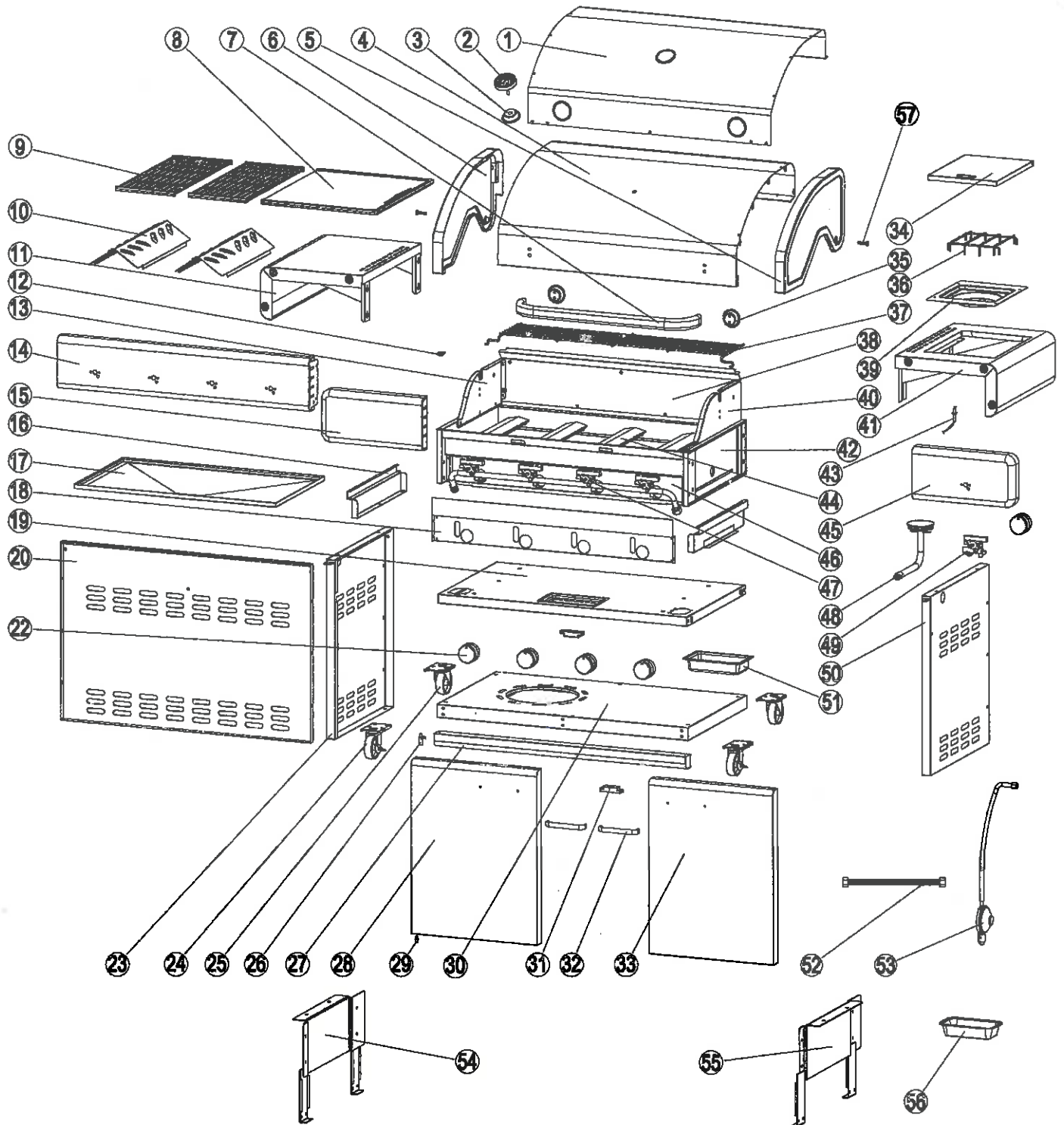
As you can see, it's easy to keep your barbeque in great shape so it can give you years of trouble free enjoyment.

TROUBLE SHOOTING

Problem	Possible Cause	Prevention / Cure
Burner will not light flow or reduced flame height	No gas flow Obstruction of gas flow Burner is off the valve Spider webs in venturi Burner ports blocked	Check if cylinder contents and refill Clear burner tubes Check to bent or kinked hose Re-engage burner onto the valve Clean venturi Clean burner ports
Sudden drop in gas	Cylinder out of gas	Check for gas in cylinder
Irregular flame pattern, Flame does not run the full length of burner	Burner ports are blocked	Clean burner ports
Flame yellow or orange	Burner may have residue Spider webs in venturi Food residue or grease on burner Burner is off the valve	Burn grill for 15 minutes with lid open Clean venturi Clean venturi Re-engage burner onto the valve
Flame blow out in High or gusting winds	Uneven wind Low on gas Grease build up Excessive fat in meat Excessive cooking temperature	Turn front of bbq to face wind Replace or refill gas cylinder Clean grill Trim fat from meat before grilling Adjust (lower) temperature accordingly
Persistent grease fire	Grease trapped by food build up around burner system flaking.	Turn knobs to OFF. Turn gas OFF at cylinder. Leave lid in closed position and let fire burn out. After grill cools, remove and clean all parts
Irregular flame		
Flashback (fire is burning tubes)	Burner and/or burner tubes are blocked	Clean burner and/or burner tube(s)
Inside of lid is peeling - like paint peeling	Baked on grease buildup has turned to carbon and is	Clean thoroughly
	Airflow is not correct.	CORRECT FLAME: blue with yellow tips, 25-50mm high. TOO LITTLE AIR: wavy yellow or orange flames. TOO MUCH Air: noisy blue flames If flames are yellow or orange - open screw at the end of the venturi tubes in small increments until flames are correct. If flames are blue and noisy - tighten screw at the end of the venturi tubes in small increments until flames are correct

SPARE PARTS DIAGRAM

BEEFMASTER STD 4 BURNER



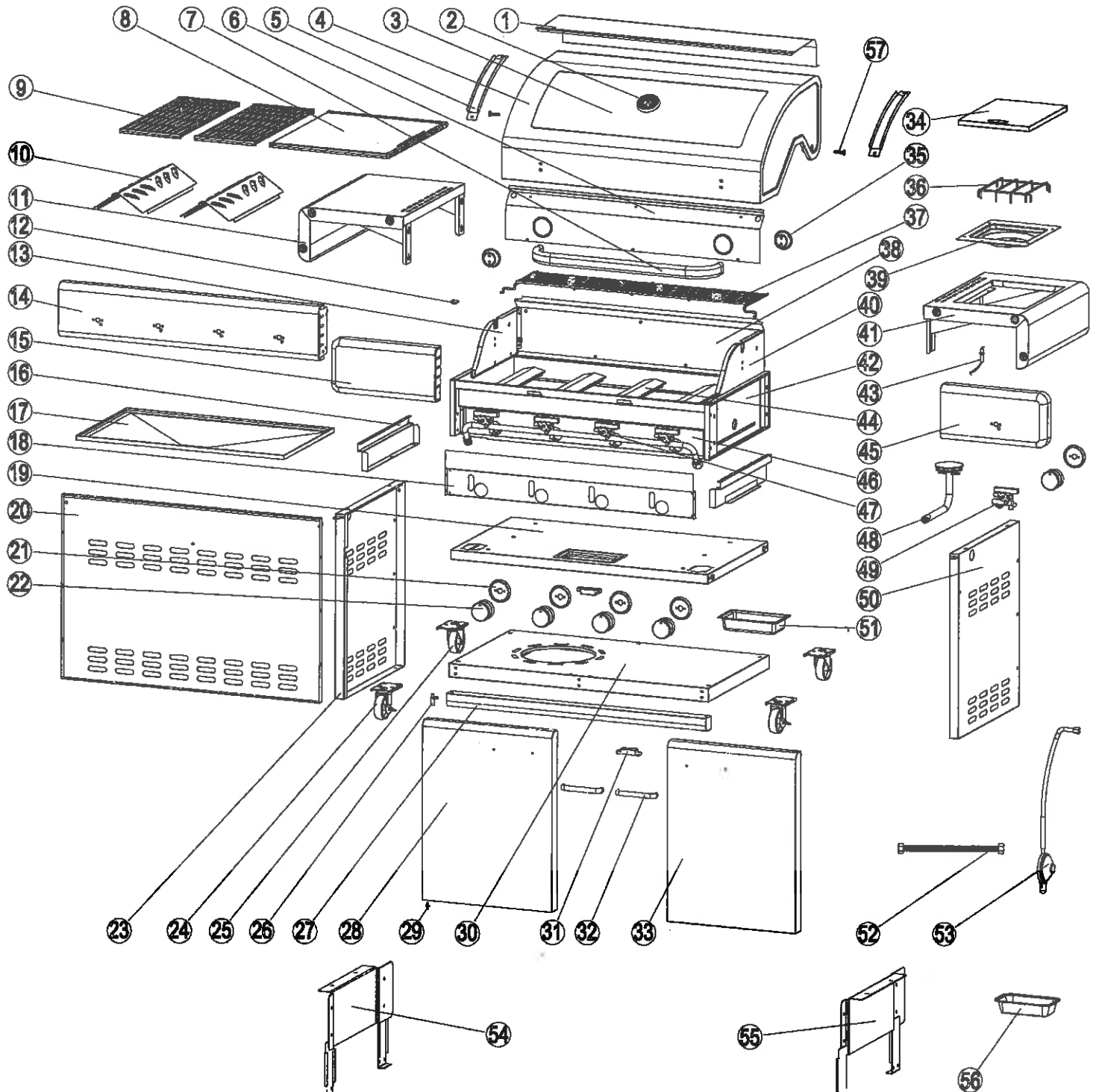
SPARE PART LIST

BEEFMASTER STD 4 BURNER

1x	①	Hood inner panel	TOCBM155	2x	③①	Magnet	TOCBM131
1x	②	Thermometer	TOCBM102	2x	③②	Door handle	TOCBM132
1x	③	Thermometer connection cap	TOCBM156	1x	③③	Right door	TOCBM204
1x	④	Hood	TOCBM157	1x	③④	Side burner lid	TOCBM205
1x	⑤	Hood left side panel	TOCBM158	2x	③⑤	Hood handle connection cap	TOCBM135
1x	⑥	Hood right side panel	TOCBM159	1x	③⑥	Side burner trivet	TOCBM136
1x	⑦	Hood handle	TOCBM107	1x	③⑦	Warning rack	TOCBM137
1x	⑧	Hotplate	TOCBM108	1x	③⑧	Rear windshield	TOCBM138
2x	⑨	Cooking grill	TOCBM109	1x	③⑨	Spill tray	TOCBM139
2x	⑩	Flame tamer	TOCBM110	1x	④①	Right windshield	TOCBM140
1x	⑪	Side shelf	TOCBM111	1x	④②	Side burner shelf	TOCBM141
4x	⑫	Rubber bumper	TOCBM112	1x	④③	Firebox assembly	TOCBM142
1x	⑬	Left windshield	TOCBM113	1x	④④	Side burner electrode	TOCBM143
1x	⑭	Control panel	TOCBM114	4x	④⑤	Cast iron main burner	TOCBM144
1x	⑮	Side shelf front panel	TOCBM115	1x	④⑥	Side burner front panel	TOCBM145
2x	⑯	Support bracket	TOCBM116	1x	④⑦	Inner heat shield	TOCBM146
1x	⑰	Grease channeling tray	TOCBM117	1x	④⑧	Manifold assembly	TOCBM147
1x	⑱	Outer heat shield	TOCBM118	1x	④⑨	Side burner	TOCBM148
1x	⑲	Cabinet top panel	TOCBM119	1x	⑤①	Side burner valve	TOCBM149
1x	⑳	Cart back panel	TOCBM120	1x	⑤②	Cart right side	TOCBM150
5x	㉑	Control knob	TOCBM122	1x	⑤③	Grease cup	TOCBM151
1x	㉒	Cart left panel	TOCBM123	1x	⑤④	Corrugated pipe	TOCBM152
2x	㉓	Castor with brake	TOCBM124	1x	⑤⑤	Regulator and hose assembly	TOCBM153
2x	㉔	Castor without brake	TOCBM125	1x	⑤⑥	Left BI bracket	TOCBM161
2x	㉕	Door Spring pin	TOCBM126	1x	⑤⑦	Right BI bracket	TOCBM162
1x	㉖	Kick plate	TOCBM202	1x	⑤⑧	Foil dish	TOCBM201
1x	㉗	Left door	TOCBM203	2x	⑤⑨	Hood hinge	TOCBM200
2x	㉘	Door lower pin	TOCBM129				
1x	㉙	Bottom shelf	TOCBM130				

SPARE PARTS DIAGRAM

PREMIUM BEEFMASTER 4 BURNER



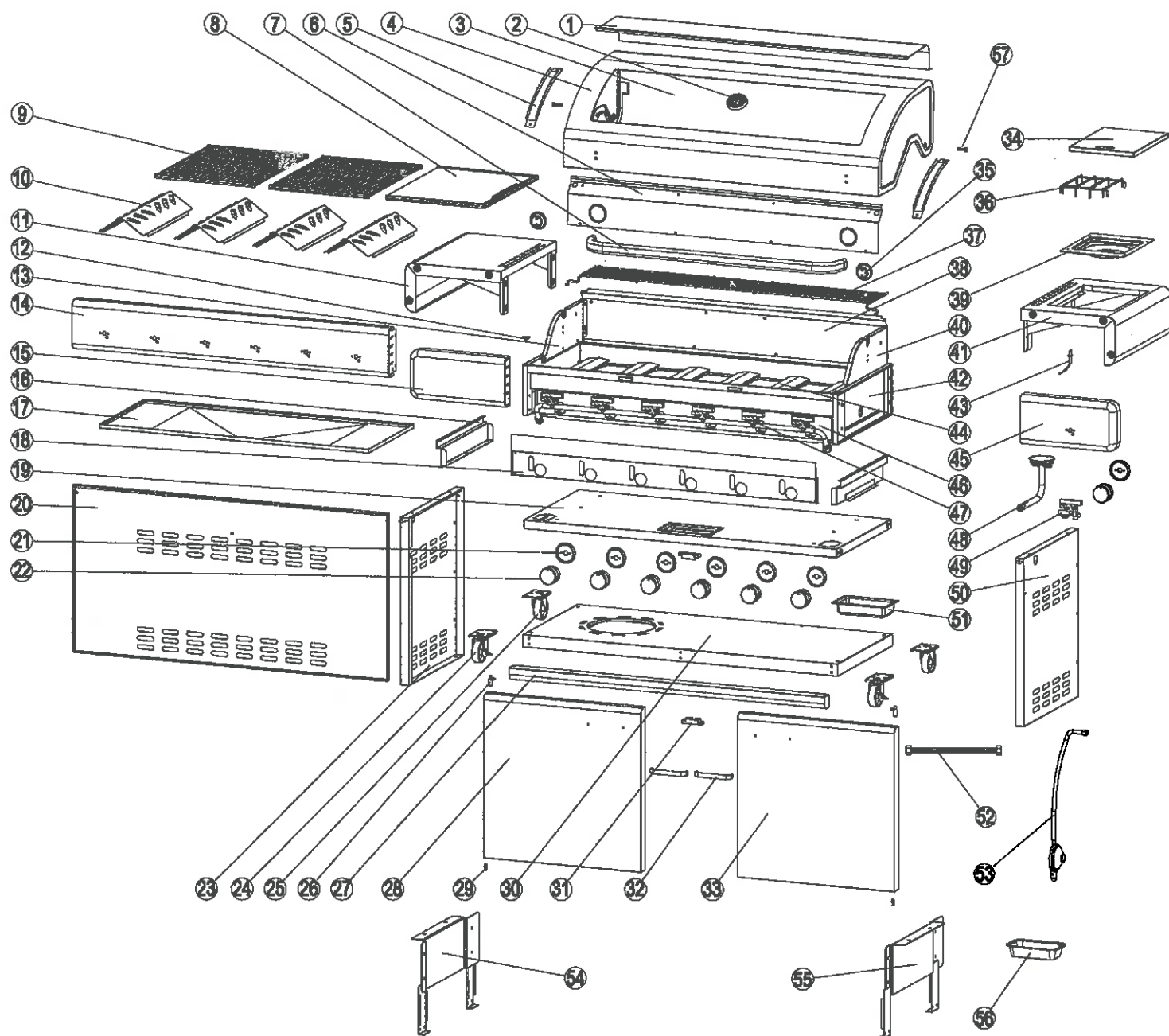
SPARE PART LIST

PREMIUM BEEFMASTER 4 BURNER

1x	①	Hood inner panel—rear	TOCBM101	2x	③①	Magnet	TOCBM131
1x	②	Thermometer	TOCBM102	2x	③②	Door handle	TOCBM132
1x	③	Glass	TOCBM103	1x	③③	Right door	TOCBM133
1x	④	Hood assembly	TOCBM104	1x	③④	Side burner lid	TOCBM134
2x	⑤	Glass fixing plate	TOCBM105	2x	③⑤	Hood handle connection cap	TOCBM135
1x	⑥	Hood inner panel—front	TOCBM106	1x	③⑥	Side burner trivet	TOCBM136
1x	⑦	Hood handle	TOCBM107	1x	③⑦	Warning rack	TOCBM137
1x	⑧	Hotplate	TOCBM108	1x	③⑧	Rear windshield	TOCBM138
2x	⑨	Cooking grill	TOCBM109	1x	③⑨	Spill tray	TOCBM139
2x	⑩	Flame tamer	TOCBM110	1x	④①	Right windshield	TOCBM140
1x	⑪	Side shelf	TOCBM111	1x	④②	Side burner shelf	TOCBM141
4x	⑫	Rubber bumper	TOCBM112	1x	④③	Firebox assembly	TOCBM142
1x	⑬	Left windshield	TOCBM113	1x	④④	Side burner electrode	TOCBM143
1x	⑭	Control panel	TOCBM114	4x	④⑤	Cast iron main burner	TOCBM144
1x	⑮	Side shelf front panel	TOCBM115	1x	④⑥	Side burner front panel	TOCBM145
2x	⑯	Support bracket	TOCBM116	1x	④⑦	Inner heat shield	TOCBM146
1x	⑰	Grease channeling tray	TOCBM117	1x	④⑧	Manifold assembly	TOCBM147
1x	⑱	Outer heat shield	TOCBM118	1x	④⑨	Side burner	TOCBM148
1x	⑲	Cabinet top panel	TOCBM119	1x	⑤①	Side burner valve	TOCBM149
1x	⑳	Cart back panel	TOCBM120	1x	⑤②	Cart right side	TOCBM150
5x	㉑	Bezel	TOCBM121	1x	⑤③	Grease cup	TOCBM151
5x	㉒	Control knob	TOCBM122	1x	⑤④	Corrugated pipe	TOCBM152
1x	㉓	Cart left panel	TOCBM123	1x	⑤⑤	Regulator and hose assembly	TOCBM153
2x	㉔	Castor with brake	TOCBM124	1x	⑤⑥	Left BI bracket	TOCBM161
2x	㉕	Castor without brake	TOCBM125	1x	⑤⑦	Right BI bracket	TOCBM162
2x	㉖	Door Spring pin	TOCBM126	1x	⑤⑧	Foil dish	TOCBM201
1x	㉗	Kick plate	TOCBM127	2x	⑤⑨	Hood hinge	TOCBM200
1x	㉘	Left door	TOCBM128				
2x	㉙	Door lower pin	TOCBM129				
1x	㉚	Bottom shelf	TOCBM130				

SPARE PARTS DIAGRAM

PREMIUM BEEFMASTER 6 BURNER



SPARE PART LIST

PREMIUM BEEFMASTER 6 BURNER

1x	①	Hood inner panel—rear	TOCBM165	2x	⑤1	Magnet	TOCBM131
1x	②	Thermometer	TOCBM102	2x	⑤2	Door handle	TOCBM132
1x	③	Glass	TOCBM166	1x	⑤3	Right door	TOCBM180
1x	④	Hood assembly	TOCBM167	1x	⑤4	Side burner lid	TOCBM134
2x	⑤	Glass fixing plate	TOCBM105	2x	⑤5	Hood handle connection cap	TOCBM135
1x	⑥	Hood inner panel—front	TOCBM168	1x	⑤6	Side burner trivet	TOCBM136
1x	⑦	Hood handle	TOCBM169	1x	⑤7	Warning rack	TOCBM181
1x	⑧	Hotplate	TOCBM170	1x	⑤8	Rear windshield	TOCBM182
2x	⑨	Cooking grill	TOCBM171	1x	⑤9	Spill tray	TOCBM139
4x	⑩	Flame tamer	TOCBM110	1x	⑥0	Right windshield	TOCBM140
1x	⑪	Side shelf	TOCBM111	1x	⑥1	Side burner shelf	TOCBM141
4x	⑫	Rubber bumper	TOCBM112	1x	⑥2	Firebox assembly	TOCBM183
1x	⑬	Left windshield	TOCBM113	1x	⑥3	Side burner electrode	TOCBM143
1x	⑭	Control panel	TOCBM172	6x	⑥4	Cast iron main burner	TOCBM144
1x	⑮	Side shelf front panel	TOCBM115	1x	⑥5	Side burner front panel	TOCBM145
2x	⑯	Support bracket	TOCBM116	1x	⑥6	Inner heat shield	TOCBM184
1x	⑰	Grease channelling tray	TOCBM173	1x	⑥7	Manifold assembly	TOCBM185
1x	⑱	Outer heat shield	TOCBM174	1x	⑥8	Side burner	TOCBM148
1x	⑲	Cabinet top panel	TOCBM175	1x	⑥9	Side burner valve	TOCBM149
1x	⑳	Cart back panel	TOCBM176	1x	⑦0	Cart right panel	TOCBM150
7x	㉑	Bezel	TOCBM121	1x	⑦1	Grease cup	TOCBM151
7x	㉒	Control knob	TOCBM122	1x	⑦2	Corrugated pipe	TOCBM152
1x	㉓	Cart left panel	TOCBM123	1x	⑦3	Regulator and hose assembly	TOCBM153
2x	㉔	Castor with brake	TOCBM124	1x	⑦4	Left EI bracket	TOCBM161
2x	㉕	Castor without brake	TOCBM125	1x	⑦5	Right EI bracket	TOCBM162
2x	㉖	Door Spring pin	TOCBM126	1x	⑦6	Foil dish	TOCBM201
1x	㉗	Kick plate	TOCBM177	2x	⑦7	Hood hinge	TOCBM200
1x	㉘	Left door	TOCBM178				
2x	㉙	Door lower pin	TOCBM129				
1x	㉚	Bottom shelf	TOCBM179				

THE NEXT STEP

We've said it before. Anything you can cook in the kitchen, you can cook on a barbeque: soups, roasts, breads, casseroles, stir fries, pizzas, chips, smoked foods, lasagne...are just a few of the possibilities.

Other available accessories include:

Gas Safety Gauge: Award winning safety device. Shuts gas off fast and completely in case of a major leak, and helps you detect minor ones without worrying about soapy water.

Rotisserie: A range of options are available. Check with your local store for details.

Weather Cover: Protect your investment with a cover that fits neatly over your barbeque and protects it from the elements as well as backyard pests.

And there are many more. Ultimately, anything you can cook in the kitchen, you can cook on your barbeque.

MORE INFORMATION?

Need more information or assistance in any way? You can call your Barbeques Galore store where barbeque experts will be happy to help you. Just phone

1300 301 392

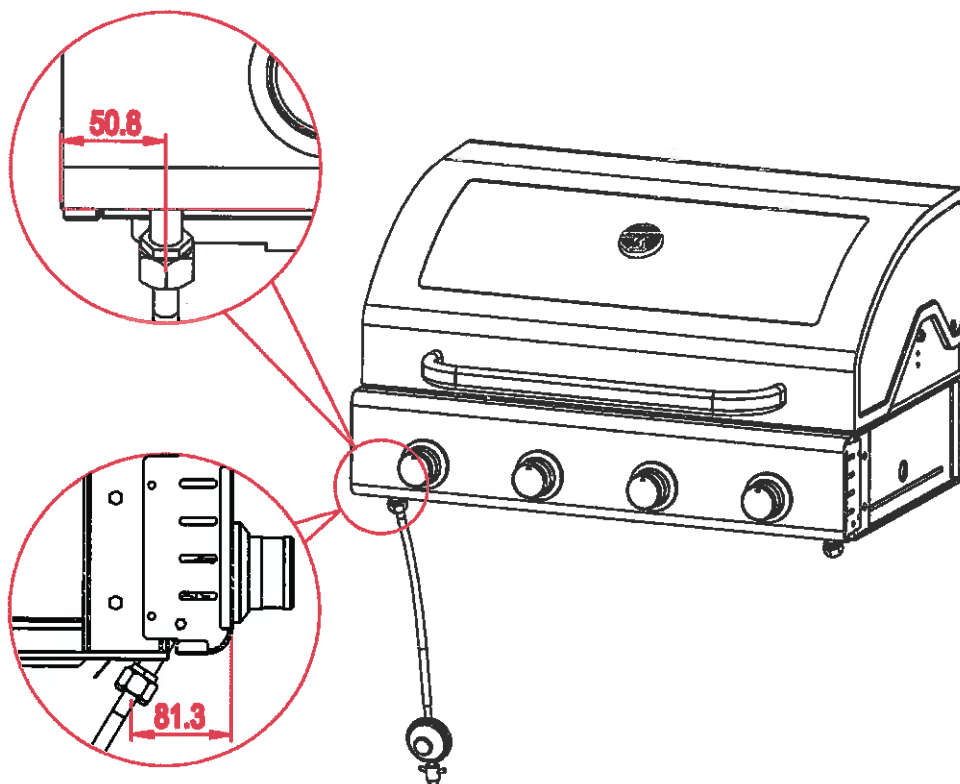
Or visit our website at

www.barbequesgalore.com.au

G.L.G. Australia Pty Ltd (ACN 001 185 002)
Building A2, Campus Business Park, 350-374 Parramatta Road
Homebush NSW 2140
Ph. 02 9735 4111

TECHNICAL SPECIFICATIONS

Beefmaster and Premium Beefmaster		IAPMO	GMK 10388
Model: <input type="checkbox"/> 4 Burner <input type="checkbox"/> 6 Burner <input type="checkbox"/> Side Burner			
FOR OUTDOOR USE ONLY			
<p>Barbeques Galore Building A2, Campus Business Park 350 - 374 Parramatta Rd, Homebush, Australia. FOR CORRECT OPERATION REFER TO INSTRUCTIONS PROVIDED</p>			
INJECTORS AND INPUTS:		PROPANE	Natural Gas
Gas Pressure		2.75 kPa	1.00 kPa
Main Burner Injector Orifice		1.05 mm	1.75 mm
Main Burner Injector Input per burner		14 MJ/hr	14 MJ/hr
Side Burner Injector Orifice		1.0 mm	1.68 mm
Side Burner Injector Input per burner		13.5 MJ/hr	13.5MJ/hr
TOTAL GAS CONSUMPTION:		PROPANE	Natural Gas
4 burner		56 MJ/hr	56 MJ/hr
4 burner plus side burner		69.5MJ/hr	69.5MJ/hr
6 burner		84 MJ/hr	84 MJ/hr
6 burner plus side burner		97.5MJ/hr	97.5MJ/hr
CLEARANCE FROM COMBUSTIBLES:		Sides & Back	Overhead
Cart & Build-In Models		400 mm	1000 mm
Both Cart & Build-In must have the included cabinet top panel fitted.			
SERIAL NUMBER:			



Manifold connection is 1/2" BSP at the front left underside of the BBQ head as shown. Manifold connection is 81.3mm from the front edge of the bbq, and 50.8mm from the left edge of the BBQ

