

## Instructions and General Information

# THE HEATLIE ROASTER

Model R3000SS

### The Heatlie Roaster Series has the following advantages

- Energy efficient with the revolutionary Heatlie Ribbon Burner System
- Utilises the unique Heatlie Circular Cooking System for more efficient and effective roasting
- Large cooking area of 1350x540mm
- All stainless steel construction
- Removable burner, gas fittings and controls for easy cleaning and maintenance
- Fixed rear hood with roll top lid for easy access
- Roaster base is cradle mounted with separate leg attachments for ease of transport
- Automatic piezo ignition
- Flame failure protection device



### Plus a large variety of Accessories to suit your cooking requirements

- Bain Marie which takes frozen foods to hot and holds them at a set temperature (BM30)
- Extra “double up” racks to increase cooking capacity (SU30 or SU30L)
- End Table for carving and serving (ETSS)

## Location Requirements

**WARNING:** This appliance shall not be used indoors.

: It must be located at least 200 mm away from any combustibile surfaces

: 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 (also see diagrams):

1. An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover (Figure 1).
2. Within a partial enclosure that includes an overhead cover and no more than two walls (Figures 2 and 3).
3. Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply (Figures 4 and 5):
  - (i) At least 25% of the total wall area is completely open and unrestricted.
  - (ii) At least 30% of the remaining wall area is open and unrestricted.
4. 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.

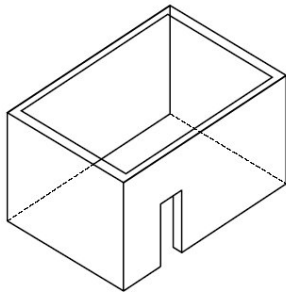


FIGURE F1—OUTDOOR AREA—EXAMPLE 1

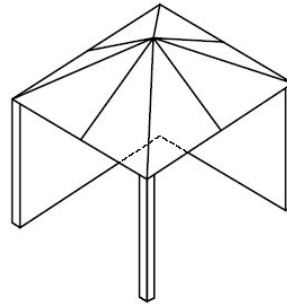
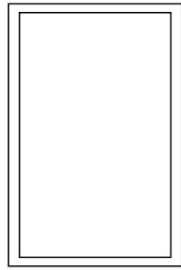


FIGURE F2—OUTDOOR AREA—EXAMPLE 2

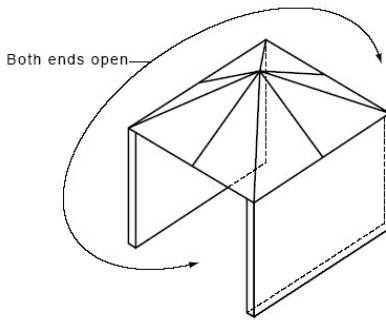
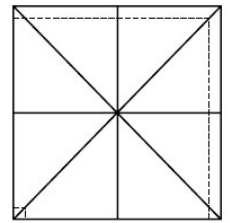


FIGURE F3—OUTDOOR AREA—EXAMPLE 3

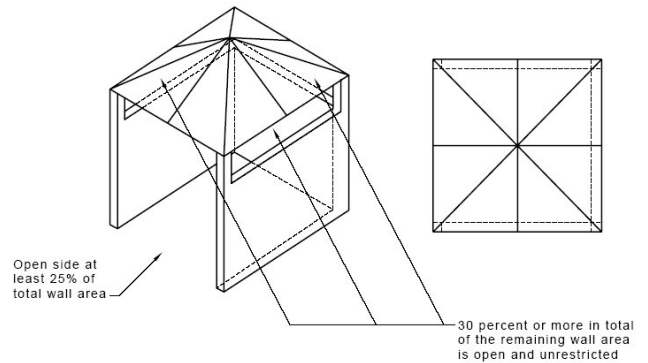
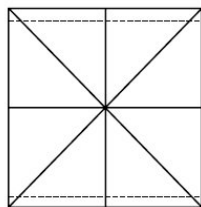


FIGURE F4—OUTDOOR AREA—EXAMPLE 4

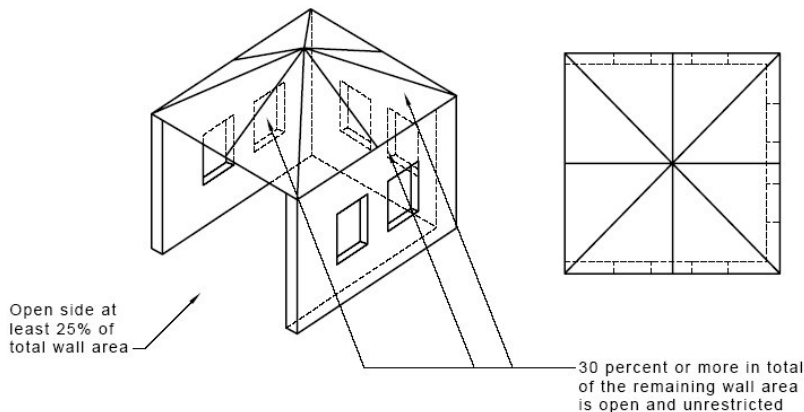


FIGURE F5—OUTDOOR AREA—EXAMPLE 5

## Operation

### ***Before lighting***

1. Ensure that the Roaster is placed on a solid surface.
2. The Roaster must be level - adjust using thumbscrews on legs to raise or lower each end.
3. Place fat container (not plastic or paper) under drain outlet at the front of the Roaster. A metal container with handle to hang on bracket provided is recommended.
4. The Roaster is designed for Propane Gas only.
5. Open the Roasting Hood lid.

### ***Lighting***

1. Turn on gas at the 9 kg gas cylinder.
2. Push Knob in and slowly turn anti clockwise.
3. You will hear a click, the burner is now alight.
4. If the burner does not alight try again.
5. The flame will be on high so adjust the flame to required heat.
6. Close lid and enjoy your cooking!
7. After use - turn off at valve on gas cylinder.

### ***Manual Lighting***

1. Turn on gas at the 9 kg gas cylinder.
2. Place a lit match through the viewing aperture adjacent to burner, turn tap to high and hold down for 5 seconds once lit.
3. Repeat steps 4 to 6 from previous Lighting Section above.

## Troubleshooting

### **1. Burner will not light:**

Check gas cylinder valve is on. Check there is plenty of gas in the cylinder. Check that spark occurs at burner port hole, if not then check wiring connections not loose. Check that thermocouple is within the flame when burner is alight .Check the gas control valve is working correctly and is on High setting. Otherwise refer to service/repair section.

### **2. Burner lights but does not stay on:**

Check that thermocouple at burner is still within a flame when burner is alight. Check connection to gas valve is not loose. Any thermocouple replacement must be performed by an authorised person, refer to service/repair section.

### **3. Flame is low, excessively yellow or depositing soot:**

Check the gas cylinder is not nearly empty (i.e. low pressure). Check that burner ports are not blocked by removing the burner tube assembly and clean as necessary. Check that gas valve is at correct setting. Check there is no blockage (e.g. spider webs) at the burner gas entry mixing tube. To remove the burner simply undo the barrel bolt at the end of the roaster, unscrew the regulator at the gas cylinder and slide the burner out through the hole.

### **4. Flame is not sharp and blue but is blurry and “soft” and giving off smelly combustion products:**

This indicates the burner flame is starving for air. Check all ventilation openings in the roaster for blockage.

**If any of the above conditions cannot be fixed or if the roaster does not perform correctly, contact the place of purchase, they may be an authorised service centre, or alternatively return the product to Heatlie for repair.**

## Roaster Cooking Times

With lid down, cook on High setting for ½ hour then turn down to Low setting for the remainder. Cooking times will vary with weight and thickness of food.

- Whole Pigs - 40kg 4 to 5 hours
- Whole Lambs - 20kg 3 to 3.5 hours
- Whole Butts - 25kg 5 to 6 hours
- Whole Turkeys - 7.5kg 2 to 2.5 hours
- Whole Snapper - 8 to 9kg 1 to 1.5 hours
- Combination legs of Pork-  
Whole topside or rumps 4 to 4.5 hours
- Rolled shoulder Pork,  
Small cuts - legs of Lamb,  
Chickens etc. To Operator requirements

## Vegetables

A variety of garden vegetables may be cooked in the Heatlie Roaster. Some vegetables can be wrapped in foil to retain moisture and flavour. Potatoes cook well in their jackets.

## Cooking Tip

As the Circular Cooking System rotates hot air around the food, you will find that the front and back are the hottest spots on the Roaster similarly, you will also find that food placed on the double-up rack cooks slightly quicker than food placed on the standard racks.

## Cleaning

After use and when Roaster is cold, clean and dismantle Roaster as shown opposite.

1. Disconnect burner hose at gas cylinder.
2. Remove food racks.
3. Remove burner by unbolting at end and withdrawing through the hole.
4. Use warm soapy water to clean all parts including base and lid of unit.

