



## Cruiser Barbecue – G2017

### FEATURES

- Portable, stylish and modern design
- Use it anywhere - at home, camping or picnics
- Quick and easy set-up
- Compact and lightweight for easy transport and storage
- Easy clean, 445mm x 310mm non-stick cooking surface
- Includes warming rack
- Easy drain flat and ribbed hotplate for healthier cooking with easy access detachable drip tray
- Powerful 7.5MJ/h stainless steel burner with piezo ignition
- Weight: 8Kg (without gas cylinder)
- Combined control valve and regulator with hose
- Operates on propane gas
- For outdoor use only
- AGA certified



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**Important:** Retain these instructions for future use.

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## GENERAL INFORMATION



### IMPORTANT

**Read these instructions for use carefully. Familiarise yourself with the appliance before connecting it to its gas container. Keep these instructions for future reference.**

### Gas Installation Codes

- Barbecues must be used in accordance with the installation requirements of your gas supply authority, or the appropriate installation code issued by Standards Australia AS 5601.
- Barbecues for use with bottled gas are labelled 'propane gas'.



Failure to comply with these instructions could result in a fire or explosion which could cause serious bodily injury, death or property damage.

**CAUTION:** Accessible parts may be very hot.

Keep young children away.

DO NOT modify this appliance.

DO NOT move this barbecue during use.

Turn off gas supply at the gas cylinder after use.

Parts sealed by the manufacturer or their agent must not be manipulated by the user. This barbecue is only to be used and stored outdoors.

### Clearances

Minimum Clearances from combustible materials must be:  
Rear - 600mm & Sides - 600mm Above - 600mm

### Hose & Regulator Safety

The regulator and hose assembly supplied with the barbecue are suitable for propane gas only.

The pressure regulator and hose assembly supplied with the barbecue must be used. Replacement pressure regulators and hose assemblies must be those specified by the barbecue manufacturer.

Only use the hose assembly supplied with this appliance for direct connection to the cylinder **"DO NOT USE ADAPTORS"**.



Never operate this barbecue without a regulator

When connecting the hose and regulator assembly to the gas cylinder, take care to avoid unnecessary twisting or kinking of the flexible hose. Maximum hose length is 1 metre.

After the assembly has been secured, turn on the gas and check for leaks by brushing a soap and water solution over all connections.



Do not test for gas leaks with an open flame

DO NOT USE this appliance if it is leaking, damaged or does not operate properly.

If you are unable to correct the leak by tightening the connections, turn off the gas and contact the supplier immediately.

Always ensure the barbecue is kept away from flammable materials and the gas cylinder clear of any heat source. When changing over from an empty gas cylinder to a full one make sure this procedure is carried out in a well ventilated location, preferably outside, away from people and away from any sources of ignition; such as naked flames, pilot flames, electric heaters/equipment.



If this information is not followed exactly a fire causing death or serious injury may occur. Do not store a spare gas cylinder under or near this barbecue. Never fill the cylinder beyond 80% full. This barbecue is only to be used and stored outdoors.

### Specifications

Barbecue specifications can be found on the data label attached to the barbecue body.



If there is a leak on your appliance (smell of gas) immediately attempt to turn off the cylinder valve. Remove the appliance to a well ventilated location away from any ignition source. Only check for leaks outdoors using soapy water. DO NOT try to detect leaks using a flame.

### Gas Cylinder Use & Safety

This is a low pressure barbecue and must only be used with the hose and regulator supplied. This appliance shall only be used with propane gas cylinders certified to AS 2469. It may be hazardous to attempt to fit other types of gas containers.



Never connect an unregulated gas cylinder to your barbecue.

The gas cylinder should be filled by a reputable gas supplier and visually inspected and re-qualified at each filling.

Always keep cylinder in an upright position. Always close the cylinder valve when the barbecue is not in use.

Do not subject gas cylinder to excessive heat.

### Never Store your Gas Cylinder Indoors.

If you store your barbecue indoors, ALWAYS disconnect the gas cylinder first and store the cylinder safely outside. Cylinders must be stored outdoors in a well ventilated area out of reach of children, and must not be stored in a building, garage or any other enclosed area.

## Location of your Barbecue

DO NOT use your barbecue in garages, porches, sheds, breezeways, or other enclosed areas. Your barbecue is to be used OUTDOORS. The barbecue is not intended to be installed in or on recreational vehicles and/or boats and should not be placed under any surface that will burn. Do not obstruct the flow of combustion and ventilation air around the barbecue housing.

### For your safety:

- Do not store or use petrol or other flammable liquids in the vicinity of this or any other appliance.
- Do not store empty or full spare gas cylinders under or near this or any other appliance.
- Keep the gas hose away from hot surfaces and protect from dripping grease. Avoid unnecessary twisting of hose. Visually inspect the hose prior to each use for cracks, excessive wear or other damage. Replace the hose if necessary.
- Never test for gas leaks with a lit match or open flame. Never light barbecue with hood closed or before checking to ensure the burner tubes are fully seated over gas valve orifices.
- Never lean over cooking surface when lighting.
- Never alter or modify the regulator or gas supply assembly.
- This barbecue must not be used indoors.

## Protect Children

Keep children away from barbecue during use and until barbecue has cooled after you have finished. Do not allow children to operate barbecue.

Always ensure that no sporting or physical activities are carried out in close proximity to the barbecue during use and while still hot.

### For your safety:

- Only use in well ventilated areas.
- Carbon monoxide hazard - This appliance can produce carbon monoxide which has no odour. Using it in an enclosed space (for example: caravan, tent, car, mobile home) may cause death.
- 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.

## Tools You Will Need

Adjustable spanner

 Ensure the barbecue is set up on a level and stable surface.

 Do not move the barbecue while in use or when hot. Remove the drip tray before moving.

## Check Barbecue for any Damage

Inspect barbecue parts as you proceed. Contact your supplier for assistance regarding replacement of any damaged or missing parts. Do not assemble or operate a barbecue that appears damaged. Barbecues for use with gas cylinders are labelled 'propane gas'. Check labelling at the gas connection on your barbecue.

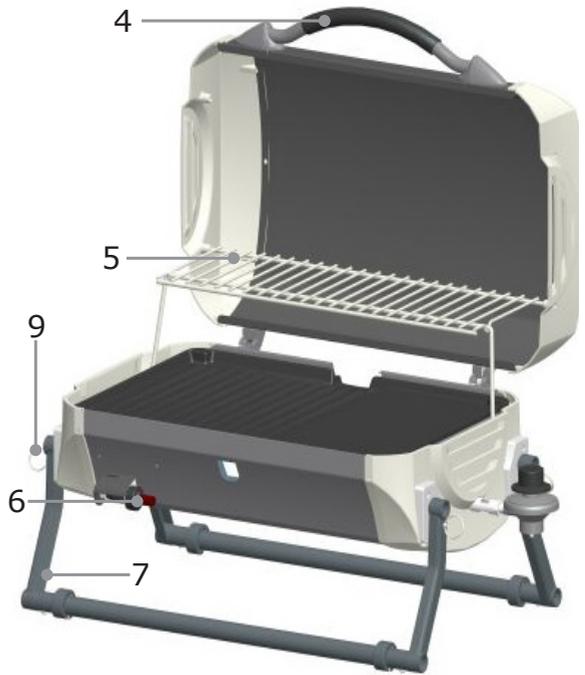
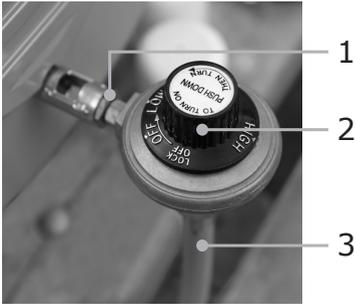
## Nominal Hourly Gas Consumption

	Main Burner
Gas Type	Propane
Inj. Size	0.75 mm
Gas Cons.	7.5 MJ/h
Gas Pressure	4.64 kPa

# BARBECUE COMPONENTS

## Barbecue Components

1. Injector
2. Combination regulator & control knob
3. Flexible gas hose
4. Carry handle
5. Warming rack
6. Piezo ignition
7. Fold out legs
8. Removable drip tray (not shown)
9. Leg retention pins
10. Match lighting holder (not shown)



**Remove any transit protection material**

## BARBECUE ASSEMBLY

### Barbecue Assembly

1. Remove all transit protection material.
2. Place the barbecue on a table.
3. To unlock the lid, pull out both sets of leg retention pins from the side and rotate the legs down ensuring the pins lock into position.
4. Lift up the lid and attach the handle with two screws.
5. Fit the warming rack into the lid and it's legs into the body (see Fig.2).
6. Remove the drip tray and hook onto the back of the barbecue.
7. Screw the injector into the burner inlet pipe.
8. Securely attach the hose to the underside of the combination regulator & control knob and gas cylinder.

### Packing Up

1. Before packing up barbecue wait until the hot plate is cool to the touch.
2. Remove and clean out the drip tray (store under cooking plate).
3. Unscrew the injector from the burner inlet pipe and remove the hose and regulator (store under cooking plate).
4. Pull out both sets of leg retention pins and rotate legs upwards to hold the lid closed for transporting.



**Figure 1. Transport Position**



**Figure 2. In Use Position**

## GENERAL ASSEMBLY

### Connecting & Disconnecting to Gas Source

**!** **IMPORTANT:** Before connecting and disconnecting barbecue to gas source, make sure burner controls are in 'OFF' position.

**CAUTION:** When the barbecue is not in use, the gas must be turned off at the cylinder.

Familiarise yourself with the general information and safety guidelines located at the front of this manual.

#### Check:

1. Gas cylinder is filled. A sloshing sound will be heard when shaken.
2. The burner control is in the 'OFF' position

#### Connecting

1. Ensure cylinder valve is in its full off position.
2. Check for any damage to either the cylinder connection or the hose. NEVER attempt to use damaged equipment.
3. When connecting the hose to the cylinder tighten the nut to a positive stop by hand or spanner.
4. Open cylinder valve fully. If a leak can be heard at either end of the hose turn cylinder off and tighten joint. Wait 5 minutes before re-testing and use a soapy water solution to check the joint. If bubbles appear the connection will need to be re-tightened.

**!** Check that the seals between the appliance and the gas cylinder are in place and in good condition before connecting the gas cylinder.

Do not use this appliance if it has damaged or worn seals.

### Overall Barbecue Dimensions

	Length	Width	Height
<b>Folded</b>	550mm	420mm	240mm
<b>Open</b>	550mm	570mm	660mm

## LIGHTING PROCEDURE

### Burner Operation & Ignition System Check

1. With cylinder valve in 'OFF' position check the piezo igniter. Lift the cooking plate up and check for sparking to the burner.
2. If spark is not evident at the burner ignition point, check that the ignition lead is firmly attached to the control and sparker tip.
3. With sparking established turn the cylinder valve 'ON', push down and turn the control knob to 'HIGH' and click the igniter.
4. If the burner fails to light after several attempts turn off gas supply at cylinder and inspect for obstructions to gas flow.

**!** Note: If for some reason, ignitor fails to produce a spark at the electrode, barbecue can be lit by a long barbecue match with hood open insert the match into the match holder (29) and insert the match into the hole on the right of the drip tray and turn gas control to high.

If re-ignition is necessary while the gas barbecue is still hot, you must wait for a minimum of 5 minutes before commencing to re-ignite (this allows accumulated gas fumes to clear).

**!** Check performance of burner prior to installing barbecue plates.  
Do not smoke when attempting to ignite barbecue. Never use volcanic rock, heatbeads or other material.  
Always use protective gloves when handling hot components.

### After Use

Turn the gas cylinder valve off and wait for the flame to go out. Then turn the appliance control valve off.

## LIGHTING PROCEDURE

### Burner Operation & Ignition System Check

Problem	Possible Reason	Solution
<b>Burner will not ignite</b>	Valve on gas bottle closed	Open valve on gas bottle
	Control knob is closed	Turn knob to high when lighting
	Piezo igniter is faulty	Use a long barbecue match inserted through the hole on right side of drip tray
<b>Food is not cooking or is taking too long</b>	Burner has gone out	Check that the gas bottle is not empty and re-ignite the burner
	Cooking surface was not given enough time to warm up before the food was applied	Remove the food and give the burner time to warm the cooking surface (5-10 mins)
	There is too much food on the cooking surface	Cook smaller portions

## OPERATING PROCEDURE

### Burn-off

The cooking surface does not need any burn-off time. Due to the nature of the coating, DO NOT use sharp or metallic objects on the surface, as these will scratch the surface.

### Preheating

It is necessary to preheat the barbecue for at least 5 minutes before cooking any foods. This allows the cooking surface to heat up sufficiently.

### Cooking

The control knob can be turned from 'HIGH' to 'MED' or 'LOW' depending on the heat required.

With the hood down the burner must only be used on 'LOW'.



The hood must be in the open position for lighting.

Do not smoke at any time when attempting to ignite the barbecue burners.

Caution: Do not move the stand while the barbecue is in operation.

Do not leave the barbecue unattended when alight.

## CARE & MAINTENANCE

### Care & Maintenance

As with all appliances, proper care and maintenance will keep them in top operating condition and prolong their life. Your new gas barbecue is no exception. By following these cleaning procedures on a timely basis, your barbecue will be kept clean and working properly with minimum effort.



Beware of spiders and wasps. Burner tube should be inspected and cleaned periodically.

Spiders and small insects occasionally spin webs or make nests in the burner tubes during warehousing and transit. These webs can lead to a gas flow obstruction which could result in a fire in and around the burner tubes. Cleaning with a soft brush before use and at least every six months is recommended.

This type of fire is known as 'FLASH-BACK' and can cause serious damage to your barbecue and create an unsafe operating condition for the user. Although an obstructed burner tube is not the only cause of 'FLASH-BACK' it is the most common cause and frequent inspection and cleaning of the burner tubes is necessary.

### Flash-Back

If fire occurs in and around the burner, immediately turn off gas at its source and turn the burner control to 'OFF', wait until the barbecue has cooled, then clean the burner tubes and burner ports.



This appliance must only be serviced by an authorised person.

### Cleaning the Grill Plate

After cooking, turn burner control to 'OFF' and let barbecue cool before attempting to clean the grill plate. Before first use and periodically, it is suggested that you wash the grill plate in a mild soap and warm water solution.

### Care of Cooking Surface

Use and care of the cooking surface is important. Do not use metal utensils or cut food on the cooking surface. Use only plastic cooking utensils. Do not use pans on the cooking surface. Do not overheat the cooking surface with the hood down or no food on the cooking surface.

### Cleaning the Drip Tray

To avoid fat or grease dripping from the barbecue remove and empty the drip tray after each use. A small amount of water can be placed in the drip tray before use to help with fat removal. Wait until the drip tray is cool to touch before disposing of contents.

The drip tray should be washed periodically in a mild detergent and warm water solution.



To avoid any flare-ups, it is recommended that the drip tray be checked and emptied regularly. Contents of the drip tray may be very hot during cooking. If emptied during extended cooking extreme caution should be taken and direct contact by hand should be avoided at all times. Allow to cool completely before disposing of the contents.

## SAFE APPLIANCE LOCATIONS

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 the following:

An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.

Within a partial enclosure that includes an overhead cover and no more than two walls.

### Within a partial enclosure that includes an overhead cover and more than two walls, the following will apply:

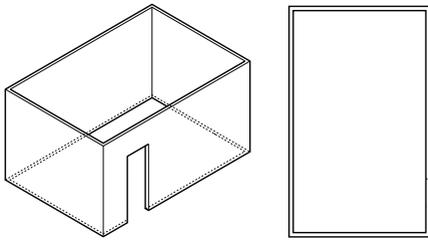
at least 25% of the total wall area is completely open, and

at least 30% of the remaining wall area is open and unrestricted.

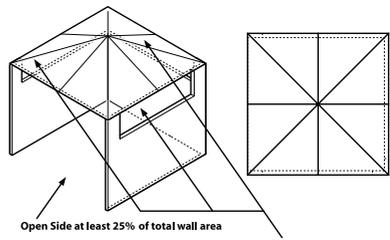
**In the case of balconies, at least 20% of the total wall area shall be and remain open and unrestricted.**

## DIAGRAMMATICAL REPRESENTATIONS OF OUTDOOR AREAS

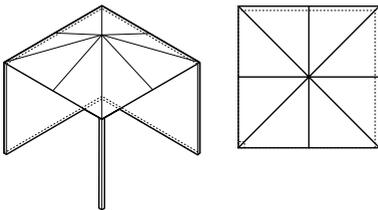
The following figures are diagrammatical representations of outdoor areas. Rectangular areas have been used in these figures – the same principles apply to any other shaped area.



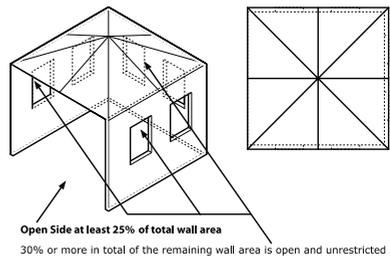
Outdoor Area - Example 1



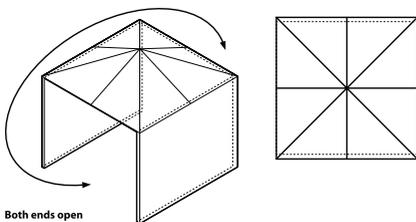
Outdoor Area - Example 4



Outdoor Area - Example 2



Outdoor Area - Example 5



Both ends open

Outdoor Area - Example 3