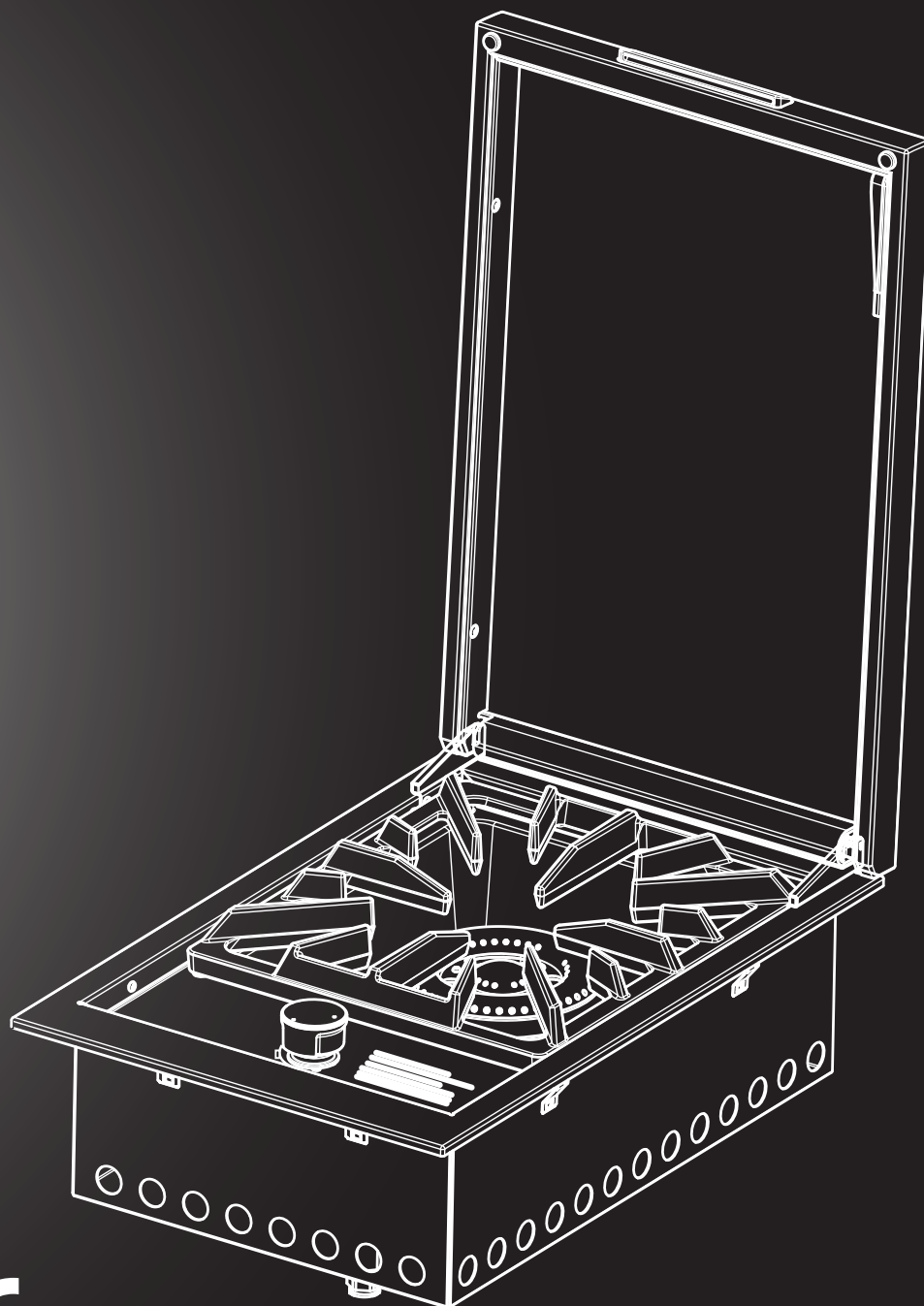




Assembly and Operating Instructions

INTEGRATED SIDE BURNER

BSW318SAEU



Dear customer,

Congratulations and thank you for choosing our barbecue. We are sure you will find it a pleasure to use. Before you use the barbecue, we recommend that you read through the relevant sections of this manual, which provide a description of your appliance and its functions.

To avoid the risks that are always present when you use an appliance, it is important that the appliance is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards.

We recommend that you keep this instruction booklet for future reference and pass it on to any future owners.

After unpacking the appliance, please check it is not damaged. If in doubt, do not use the appliance but contact your local customer care centre.

This appliance complies with requirements of BS EN 498:2012.

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 appliance is designed to be used outdoors and well ventilated indoor areas.
- 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.

Record model and serial number here:

Model number:

Serial number:.....

PNC:.....

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Please read instruction manual carefully before using the appliance and store in a handy place for later reference.

The symbols you will see in this booklet have these meanings:



WARNING

This symbol indicates information concerning your personal safety.



CAUTION

This symbol indicates information on how to avoid damaging the appliance.



IMPORTANT

This symbol indicates tips and information about use of the appliance.



ENVIRONMENT

This symbol indicates tips and information about economical and ecological use of the appliance.

IMPORTANT SAFETY INSTRUCTIONS

Please read the user manual carefully and store in a handy place for later reference.



IMPORTANT

Important – check for any damages or marks

If you find the barbecue is damaged or marked, you must report it within 7 days if you wish to claim for damage/marks under the manufacturer's warranty. This does not affect your statutory rights.



ENVIRONMENT

Information on disposal for users

- Most of the packing materials are recyclable. Please dispose of those materials through your local recycling depot or by placing them in appropriate collection containers.
- If you wish to discard this product, please contact your local authorities and ask for the correct method of disposal.



WARNING

This appliance must be serviced only by a qualified licensed person.

Improper installation, adjustment, alteration or maintenance can cause injury or property damage and may affect your ability to claim under the manufacturer's warranty.

Please contact your local Beefeater Distributor for additional information or assistance for an approved installer.

NOTE: This manual must remain with the owner for future reference.



IMPORTANT

This appliance is fitted with flame supervision devices, also known as flame failure

Operating Instructions

For added gas safety, your barbecue is fitted with Flame Failure Technology. This safety system will shut off the gas supply to an individual burners if the flame goes out for any reason.

How It Works

Flame Failure Technology switches gas off to an individual burner if the flame goes out. During normal operation the burner flame is in contact with the sensor probe. If the flame is blown out by a strong breeze for example, the control valve will shut off the gas supply to the burner to avoid a continuous gas leak.



WARNING

- Accessible parts may be very hot. Keep young children away.
- Read instructions before using the appliance
- Do not move the appliance during use
- Turn off the gas supply at the cylinder after use.
- Use protective gloves when handling particularly hot components.
- Do not lean over barbecue when lighting.
- Do not leave the barbecue unattended when alight.
- Do not delay lighting once the gas has been turned on.
- Do not place articles on or against this appliance
- Do not spray aerosols in vicinity of this appliance while it is in operation.
- Do not use or store flammable materials in or near this appliance.
- Do not use caustic or abrasive based cleaners on the barbecue.
- Do not attempt to dismantle or adjust the control valves.
- Do not attempt to dismantle or adjust the regulator.
- Do not test for leaks with a naked flame.
- Do not modify this appliance.
- Do not obstruct any ventilation of the barbecue.
- Parts sealed by the manufacturer or his agent shall not be manipulated by the user.
- Check whether the venturis of burners are blocked before using the appliance.

Failure to adhere to the above warnings may cause injury or property damage and affect your ability to make a claim under the manufacturer's warranty.



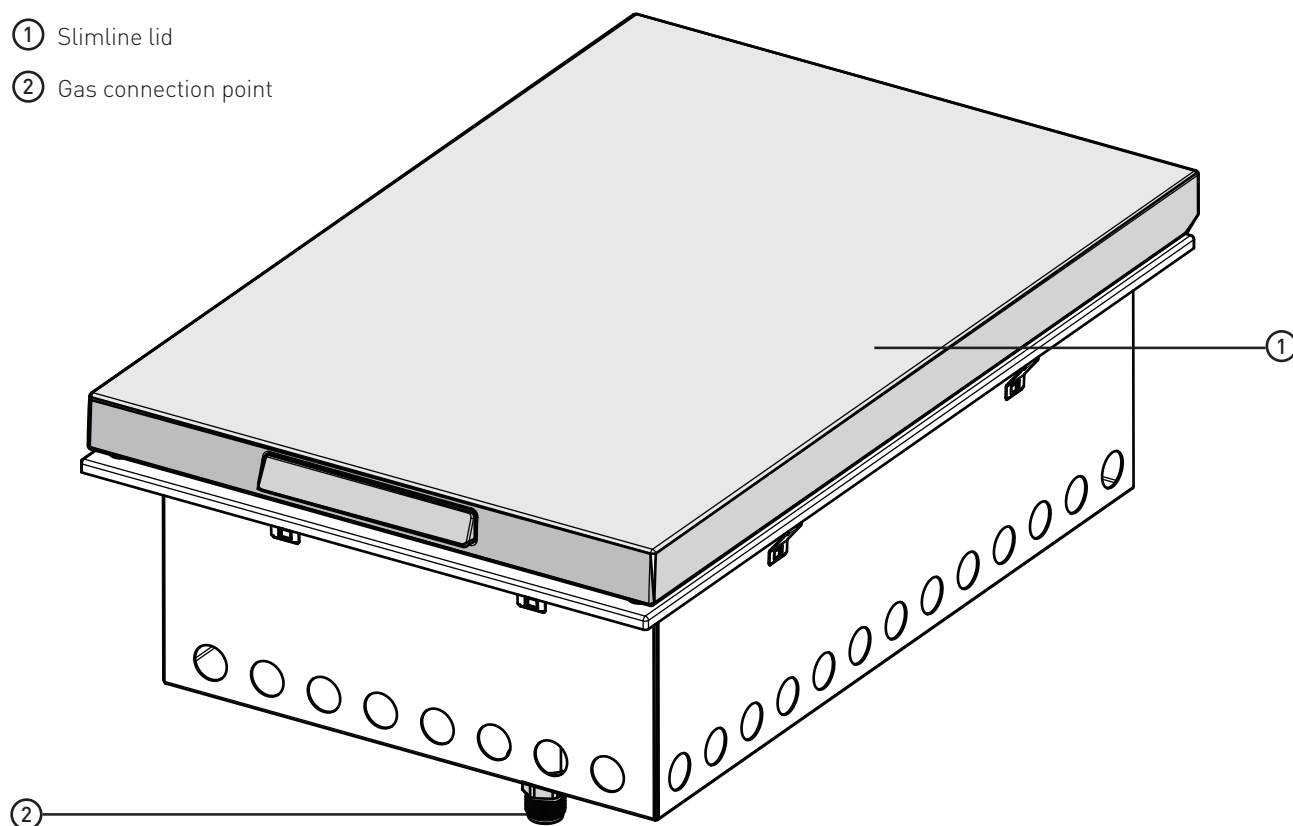
CAUTION

This appliance is set up for LPG and is labelled accordingly. Conversion of this unit alternate gas types is possible however must be carried out by a qualified licensed person and a Certificate of Compliance must be issued to the owner at the completion of the installation and conversion.

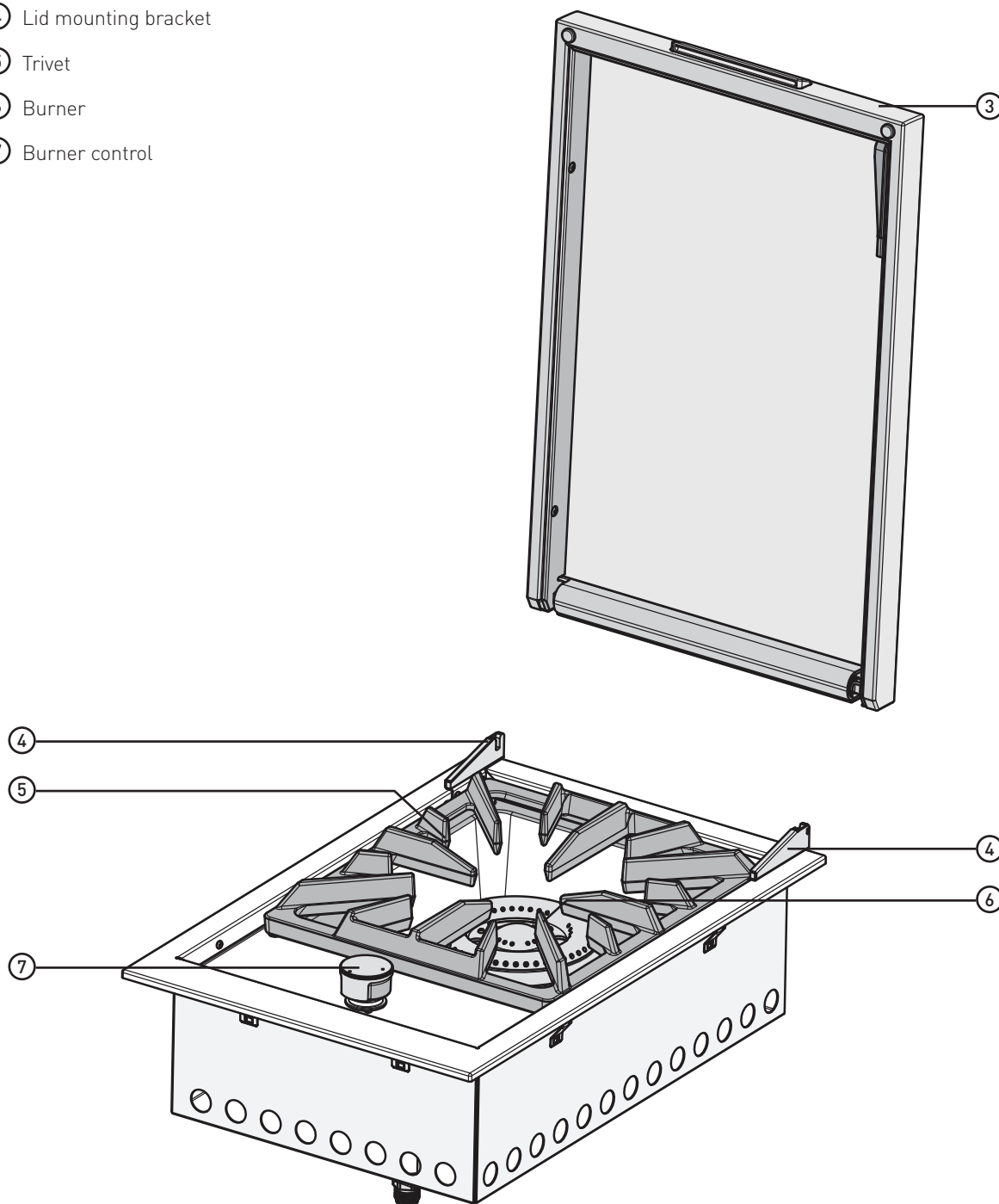
PRODUCT DESCRIPTION

Integrated burner

- ① Slimline lid
- ② Gas connection point



- ③ Pivoting lid safety leg
- ④ Lid mounting bracket
- ⑤ Trivet
- ⑥ Burner
- ⑦ Burner control



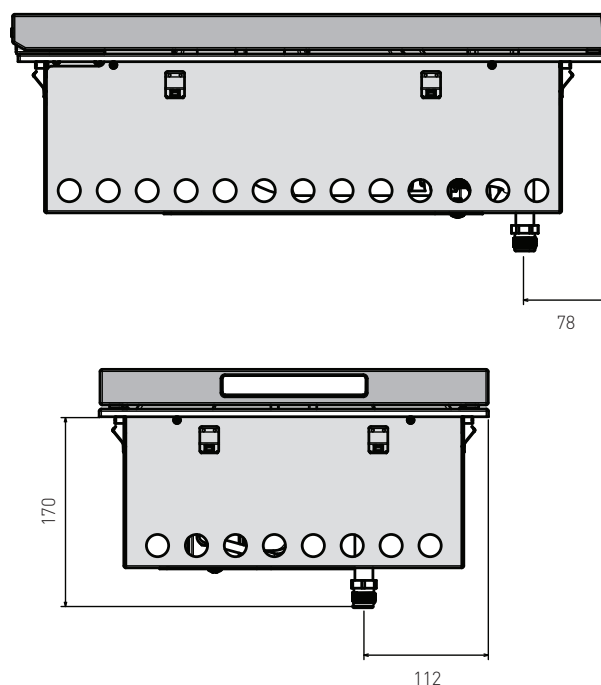
GAS SPECIFICATIONS

COUNTRY	BE, FR, IT, LU, IE, GB, GR, PT, ES, CY, CZ, LT, SK, CH, SI, LV	LU, NL, DK, FI, SE, CY, CZ, EE, LT, MT, SK, SI, BG, IS, NO, TR, HR, RO, IT, HU, LV	PL	AT, DE, SK, CH, LU	FR, IT, DK, IE, GB, GR, ES, PT, AT, FI, SE, CZ, EE, HU, LV, LT, SK, SI, IS, NO, CH, TR, HR, RO	DE, LU, PL, NL
CATEGORY	I3+(28-30/37)	I3B/P (30)	I3B/P (37)	I3B/P (50)	I2H	I2E
TYPE	Butane Propane	Butane, propane or their mixtures			Natural Gas	
GAS INLET PRESSURE (MBAR)	28-30 37	28-30	37	50	20	
INJECTOR Ø (MM)	1.17		1.10	1.00*	1.70	
PRIMARY AIR GAP (MM)	8.0		8.0	6.0*	3.0	
TOTAL HEAT INPUT	5.8 KW (422 g/h for LPG)				5.8kW	

*When installed with a second stage regulator reducing pressure to 28-30mbar there is no requirement to change the factory fitted injectors or adjust burner aeration settings.

NOTES:

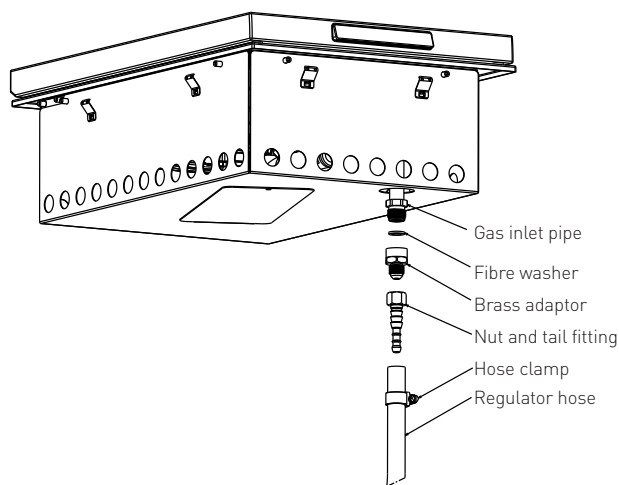
- This appliance MUST be serviced only by a qualified licensed person.
- This appliance is designed to be used outdoors and well ventilated indoor areas.
- This product must be installed as per the instructions which requires the installation of venting to enable the barbecue to operate correctly. Failure to provide adequate ventilation for supply of air to the appliance may result in poor burner performance or excessive heat build-up within the mounting enclosure.
- Ventilation holes in the unit must not be obscured by the installation.



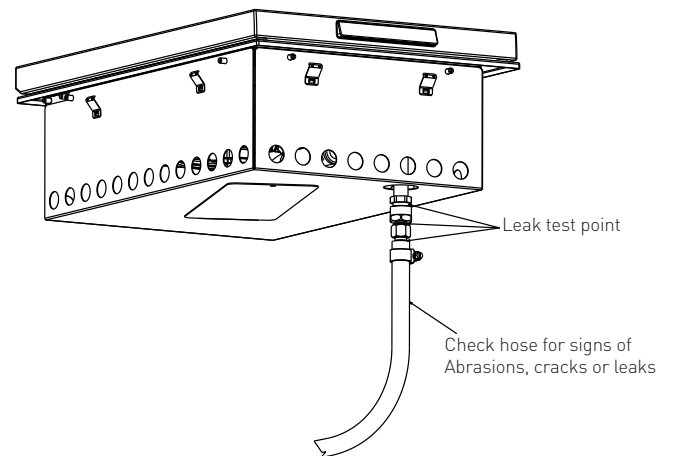
This barbecue is supplied set up for LPG gas and is labelled accordingly. Gas conversion kits and fitting procedures vary in some markets. For details of the kit and fitting instructions appropriate for your market, please contact your local BeefEater distributor.

Preparing the unit for LP/Propane installation

1. Fit the brass adaptor to the gas inlet pipe ensuring the blue fibre washer is in place. Do not over-tighten.
2. Attach nut and tail fitting to the 3/8" SAE connector. Do not over-tighten.
3. Attach appropriate hose and regulator assembly and secure with hose clamp.
4. Once connections are made, the leak test should be conducted.



- Ensure gas valve is in the 'OFF' position.
- In a small container, mix a solution of water and detergent or soap.
- After connection of the hose, turn on the gas supply at the gas bottle or mains as appropriate.
- Using a brush apply the solution to the gas connection points and look for bubbles forming.
- Bubbling will indicate a leak.
- Turn off the gas supply and re-tighten the joint. Repeat the leak test.
- If the leak persists, turn off the gas at the isolation valves and contact a licensed gas fitter to correct.



GAS CONVERSION INSTRUCTIONS

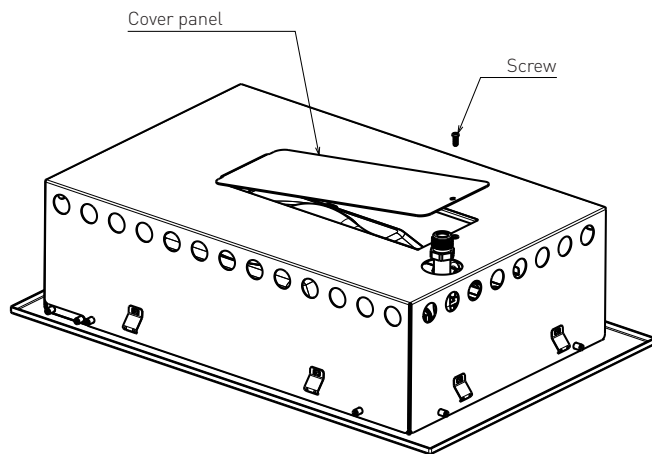
NOTE: Conversion of this unit to alternate gas must be carried out by a qualified licensed person and a Certificate of Compliance must be issued to the owner on completion of the installation and conversion. Conversion of this barbecue by unlicensed persons may result in improper functioning of the appliance, injury, property damage and may affect your ability to make a claim under the manufacturer's warranty.

Converting the unit to alternate gas

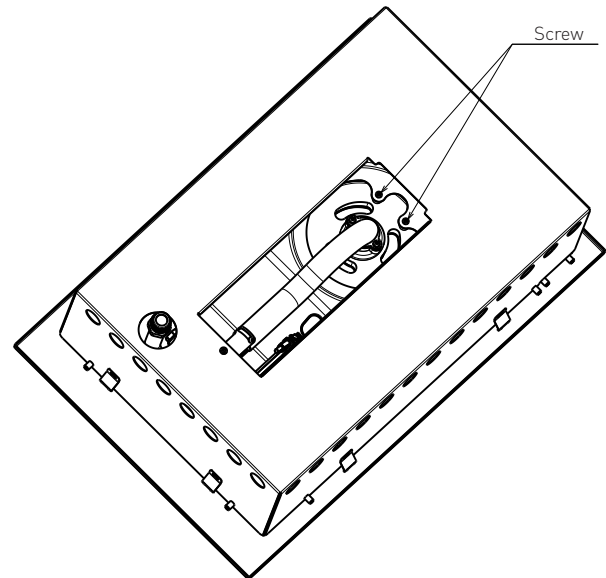
Gas conversion kits and fitting procedures vary in some markets. For details of the kit and fitting instructions appropriate for your market, please contact your local BeefEater distributor.

Procedure

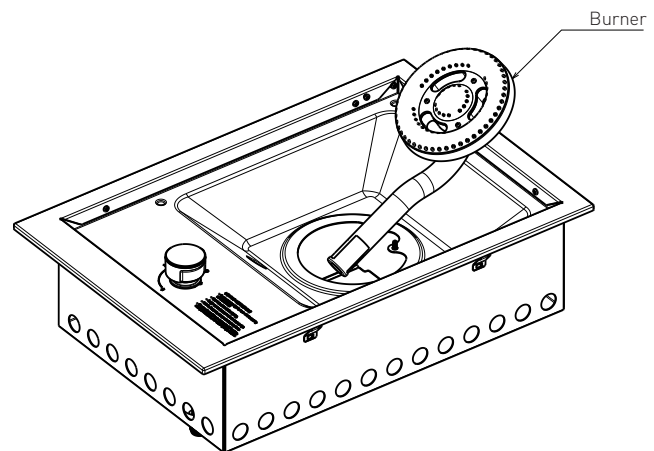
1. Remove screw and cover panel on base of burner box.



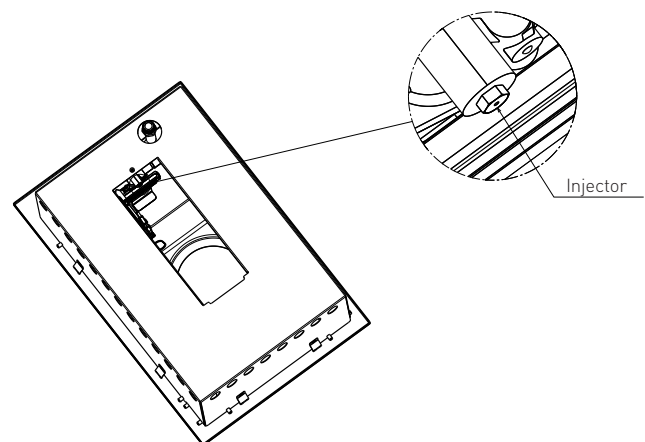
2. Remove two screws fastening burner.



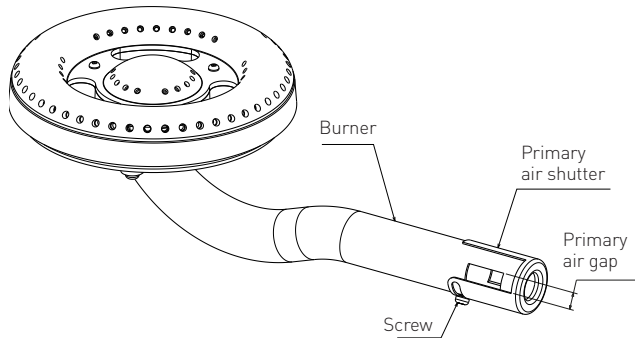
3. Remove burner from burner box.



4. Replace gas injector with appropriate size injector (refer to Gas Specification Table on page 6).



- Adjust primary air shutter (if necessary) by loosening the adjustment screw and rotating shutter to achieve the desired gap. Refer to "Primary Airation Gap" as defined in Gas Specification table on page 6 for recommended gaps for different gas types



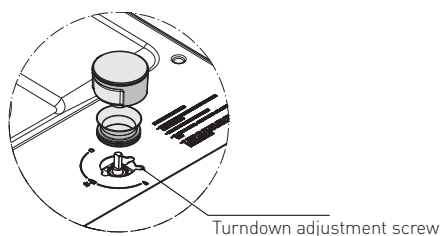
- Replace Burner and cover panel.

When changing gas types it may be necessary to adjust the valve to achieve the desired turn down setting. This can only be completed after the connection to the gas supply and leak test has been conducted.

Adjust the turndown setting on the valve.

To complete the conversion the turndown setting of the valve will need to be adjusted, and at the same time the operation of the appliance can be tested. Proceed as follows:

- Check that the burner ignites (REFER OPERATING INSTRUCTIONS).
- Light the burner and rotate the control knob to the lowest setting, then remove the knob from the valve shaft, and remove the grommet.
- Using a small flat-blade screwdriver adjust the turndown adjustment screw to achieve a small steady flame on the burner.
- Replace the grommet and the knob.



- Recheck the operation of the burner at maximum and turndown.

LPG safety information

- Use only gas cylinders, which meet national and regional codes. The minimum cylinder size for this barbecue is 6kg. Ensure that the cylinder can provide enough fuel to operate the appliance. If in doubt, check with your local gas supplier.
- Pay attention that when changing the gas cylinder which shall be carried out away from any source of ignition.
- Never connect a cylinder, which does not meet local codes.
- All cylinders 7kg or larger must be placed on the ground at the rear of the barbecue. Cylinders smaller than 7kg (maximum size 465mm high by 306mm wide) may be placed on the hook at the rear (as shown). Cylinders must not be exposed to extreme heat or direct sunlight.
- The isolation valve must be turned off when the appliance is not in use.
- Gas cylinders must be stored in an approved housing out of reach of children.
- When disconnecting the gas bottle ensure that all the control valves are in the 'OFF' position.
- When reconnecting the hose to the bottle, ensure that all connections are tight before replacing in storage compartment.
- Carry out a leakage check as detailed below after each reconnection.
- Only regulator which complies with EN 16129 can be used.
- The length of hose cannot exceed 1.5m. In Finland, the length of hose cannot exceed 1.2m.
- It's necessary to change the flexible tube when the national conditions require it, and/or depending on its validity.
- Make sure that the flexible tube is not subjected to twisting when the appliance is in operation.

INSTALLATION WARNINGS



WARNING

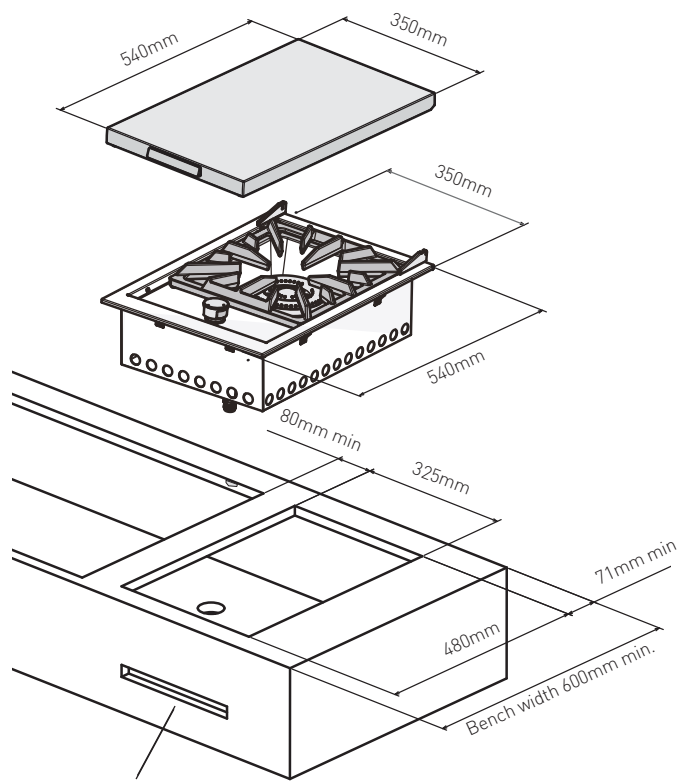
- This appliance shall only be used in an above ground, open air situation with natural ventilation without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind or natural convection. This appliance is designed to be used outdoors and well ventilated indoor areas. Failure to adhere to these installation instructions may cause injury or property damage and affect your ability to make a claim under the manufacturer's warranty. Refer to diagrams below.
- Never install this barbecue inside any building, garage, shed or breezeway or inside a boat, caravan or recreational vehicle. This is to prevent the possibility of fire or carbon monoxide poisoning or asphyxiation.
- Any enclosure in which this appliance is installed shall comply with one of the following:
 - An enclosure with walls on all sides, but at least one permanent opening at the ground level and no overhead covering.
 - Within a partial enclosure that includes an overhead cover and no more than 2 walls.
 - Within a partial enclosure that includes an overhead cover and more than 2 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.
- 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.

When planning the location and preparing the installation structure for this appliance note the following:

- This appliance must be installed in accordance with your local authority.
- Requirements in these instructions for clearances to combustible materials also apply to combustible materials that have non-combustible materials attached to their surface.
- This appliance must be installed such that no part of the appliance is in contact with or within 10mm of any combustible material.
- The minimum clearance to a vertical wall or splashback above bench level and behind the barbecue that is made from combustible material is 450mm for a model with a roasting hood and 250mm for a slimline lid model.
- The vertical clearance above the cooking surface to any combustible materials must be at least 1000mm.
- The minimum clearance to a vertical wall above the bench level made from a combustible material is 250mm on the left and right hand side.
- When using LPG in an enclosure ventilation must be provided. Gas is highly explosive and can cause serious injury and damage to property if allowed to accumulate and then be ignited.
- This barbecue is intended to be built into a benchtop with a minimum depth (front to rear) of 600 mm.
- Avoid windy positions as this will affect cooking performance and burner efficiency. If this situation cannot be avoided some shielding may be necessary.

The mounting enclosure

- The barbecue requires a non-combustible barrier under the barbecue to prevent excessive temperatures being accessed. The barrier panel is to be placed at least 30mm under the base of unit.
- The benchtop that supports the barbecue must be constructed from non-combustible material. Suitable materials include masonry, granite, marble, Hardiplank®, Villaboard® over a metal frame, or tiles on a non-combustible substrate.
- This appliance requires venting. Refer to diagrams {on next page} for vent specification and location.
- For LP / Propane use, cabinetry below the barbecue must have low level venting to prevent the possibility of LPG accumulating.
- Ensure there is a minimum of 20mm clearance on all sides, between the sides of the barbecue and the support structure.

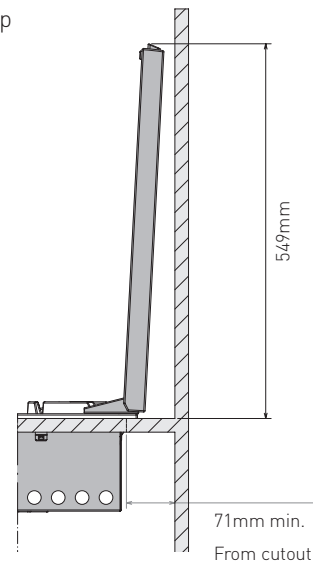


Vent 250mm x 25mm (required when installed separately to barbecue)

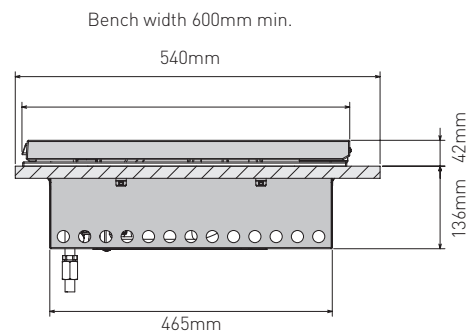
! WARNING!

- This appliance requires venting. This vent is to allow air into the enclosure for the correct combustion of gases and for the correct exhausting of the products of combustion. The vent must be no less than 250mm x 25mm unless installed adjacent to integrated barbecue refer to diagram on page 13.

Side view - lid up

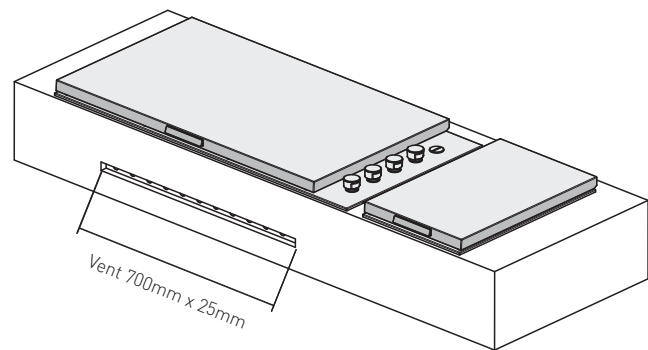


Side view - lid down



LPG requirements

- If an LPG bottle is to be stored in the enclosure under the burner unit, it must be isolated from the burner unit with a non-combustible panel.
- Ventilation requirements for cylinder storage are:
 - Where of sheet metal or similar impervious construction there shall be ventilation openings at the top and bottom of the enclosure or recess, each opening providing a free area of at least 200cm² for every cylinder enclosed.
- For LPG installations having enclosed cabinetry below the separation panel that does not contain a gas bottle, low level venting must be installed. This is to allow the gas which is heavier than air escape from the enclosure in the situation where there may be a leak. A minimum opening of 200cm² is required.



When installing integrated burner with the integrated barbecue, ventilation to the side burner can be achieved from one common vent (as shown above). Provided there is no restriction of airflow in the enclosure construction (i.e. no separation panel between barbecue and side burner).

A minimum clearance of 80mm (as shown on page 12) must be observed. This prevents heat transfer between units.

Refer to manufacturer's instructions for construction requirements of specific bench top materials.

BURNER OPERATION

Control functions

Before lighting the burner:

- Check that all hoses and gas fittings are tight.
- Remove or pivot lid to open.

NOTE: The lid is designed as a cover for weather protection. The lid is not designed to be used as a cooking hood.

- Check control knob is in the 'OFF' position.
- Ensure that the cooking surfaces are clean.
- Ensure that the gas isolation valve or the LPG bottle are 'ON'.

Lighting instructions

- Do not attempt to light burner with the cooking surfaces covered.
- To light burner, depress the knob and rotate to 'BOOST'.
- If burner did not light, turn knob to the 'OFF' position. Allow gas to disperse, then repeat lighting procedure.

Manual lighting

- If, in the event of the ignition system not working, the burner can be lit manually.
- Rotate the knob to the 'BOOST' and place a lighted match near to the burner.
- If the unit does not operate correctly refer to the troubleshooting section on page 18.

To turn the burner off

- When cooking is complete, rotate the knob fully clockwise so the pointer on the knob is positioned at the off position.

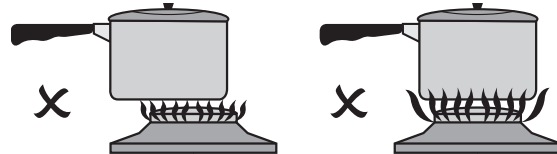


WARNING!

Ensure the cast trivet is in the correct orientation with the 4 feet on the trivet located into the recess in the hob. The height of the trivet is critical for burner operation.

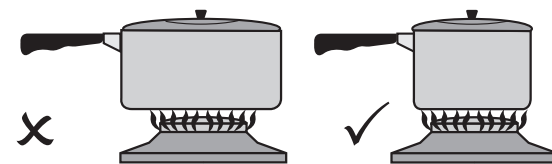
Operating the side Side Burner

Do not use oversized cookware or place cookware off-centre over the burner as this can cause high temperatures in control knob and surrounding panels. Cookware should be a minimum of 120mm diameter and should not exceed 300mm diameter, the use of larger cookware may cause damage to the appliance and is not covered under warranty.



Incorrect - pan not centred.

Incorrect - flame too high

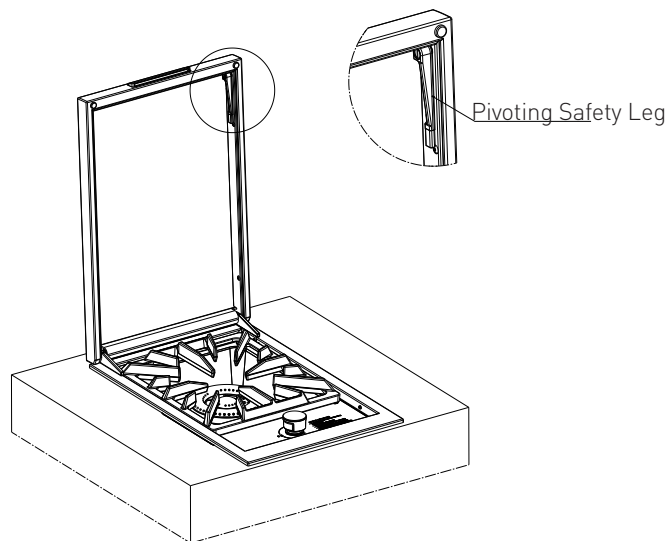


Incorrect - pan too large

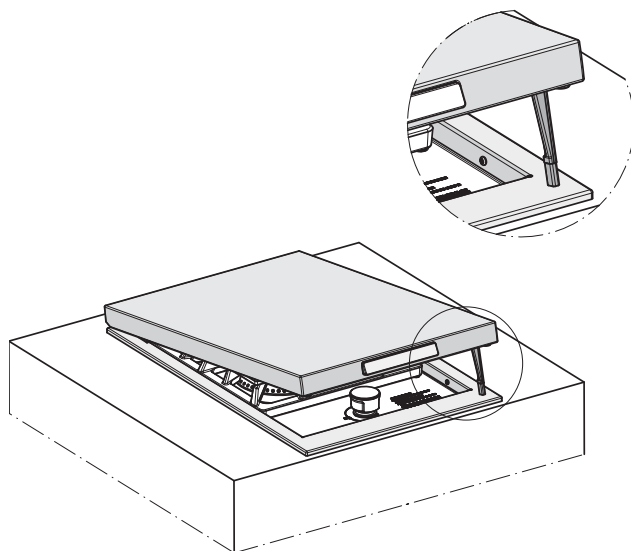
Correct

PIVOTING SAFETY LEG

To ensure that the user remembers to turn off the gas before closing the lid, a pivoting safety leg has been fitted.



When closing the lid the safety leg will pivot forward and rest against the trim surface to prevent the lid closing. After ensuring the gas has been turned off, to fully close the lid, the leg needs to be rotated backwards.



! WARNING!

THE SLIMLINE LID MUST NOT BE CLOSED WHEN THE BURNER IS OPERATING.

Closing the lid during burner operation can cause discolouration and damage to the lid and burner unit.

CLEANING AND CARE

The Beefeater integrated burner has been constructed from select grade stainless steel which, if not cared for, may discolour over time. To keep your appliance looking its best we recommend that the cooking surfaces are cleaned after every use.

Cleaning

- Always ensure the appliance is turned off before cleaning.
- This appliance contains brass and aluminium fittings. Do not use caustic based cleaners.
- Do not use steam cleaners as this may cause moisture build up on electrical components.
- Always clean the appliance immediately after any food spoilage.



CAUTION

Do not place cast iron trivet or grill plate in a dishwasher.



WARNING

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

Cleaning of Stainless Steel surfaces



CAUTION

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.

- Wash all stainless steel components, including the slimline lid and control knob cap with a soft dishcloth using hot soapy water.
- The interior can be wiped down with a soft cloth in hot soapy water.
- Ensure that all surfaces are dried with a clean dry cloth.



CAUTION

Take extra care (particularly when cleaning on and around the control knob) to ensure that water and soapy residue do not enter the control panel, where the valve is located or into the burner.

Trivet and reversible grill plate

The trivet can be removed for cleaning. Clean by washing in warm soapy water. Take care when replacing the trivets as dropping them may damage the enamelled surfaces.

Burner

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.

Maintenance



IMPORTANT

Special note on “tea staining”

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

Burners should be checked and cleaned before each use if required, ensure no residues have been deposited and gas ports are clear. Burner venturi should be clear of any obstruction to ensure correct operation.

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 Beefeater strongly recommends cleaning and drying your barbecue after every use and covering it when not in use to minimise exposure to the elements.

This appliance should be checked and serviced by an authorised service person every 2 years to ensure the appliance remains in a safe operating condition. (These services are not covered by warranty). Replacement parts are available from your authorised BeefEater dealer.

SERVICE AND MAINYENANCE SCEDULES	EACH	6 MOM
Check gas supply hose(s) for cracks and leaks	✓	
Check gas regulator for leaks	✓	
Check that all gas fittings are tight	✓	
Inspect and clean burner venturi	✓	
Inspect and clean barbecue burners		✓
Check gas cylinder expiration date		✓
Inspect and clean gas injectors		✓
Check gas control valve on cylinder		✓
Inspect gas control valves		✓
Inspect and proof all internal structure barbecue and trolley		✓

PROBLEM	POSSIBLE CAUSE	REMEDY
Barbecue won't light	No gas	Check isolation valve is ON Gas bottle empty - refill or change gas bottle
	Ignition system not working	Ignition electrode wet or dirty Manually light the burner
Flame not staying on when knob is released	Knob not held down long enough for flame safeguard to engage	Repeat lighting procedure and hold knob down for 5 seconds
	Port blockage adjacent to thermocouple	Check the flame is present and the tip of the thermocouple is heated by the flame
Excess smoke being emitted from the cooking area	Gas valve set too high	Turn gas valves down or turn off the burner
Smell of gas	Gas leak	Turn off gas at the isolation valves Check for leaks, tighten joints If problem persists call Electrolux Service
DO NOT ATTEMPT TO LIGHT THE APPLIANCE		

To order any of the following accessories and spare parts, or for more information on any other suitable accessories for this product, please contact the Electrolux Customer Service Centre.

ACCESSORIES

standard inclusions+

gas conversion kit
- Gas injectors to convert product to other approved EU gas types.

optional extras *

weatherproof cover



FOR SALES IN EUROPE
 APPLIANCE: BEEFEATER INTEGRATED
 SIDE BURNER BARBECUE

Should any part fail due to defective workmanship or faulty materials within the specified period from the date of purchase, BeefEater or its distributor will repair or, (at distributors option), replace the defective part free of charge.

• LP / Propane Gas Cylinder

The cylinder manufacturer is responsible for the materials, workmanship and performance of the gas cylinder. Contact your dealer or the cylinder manufacturer in respect of all warranty claims or service.

• Warranty Administration

In Australia, warranty is administered by BeefEater Barbecues. In other countries, contact your authorised BeefEater retailer for details of your BeefEater distributor.

- To ensure speedy processing of your warranty service claim, ensure that you record all specific details about your appliance in the space provided. Keep this information handy for future reference.

Not covered

Exposure of the barbecue appliance to the elements should be minimised. Once the unit has cooled and is cleaned, store the barbecue under cover. Polyester/ Vinyl barbecue covers are an optional accessory that will ensure years of trouble free operation.

This warranty does not cover the purchaser or any other person for damage, malfunction or loss due to the following:

- Lack of maintenance, abuse, neglect, misuse, accident or improper installation of this appliance.
- Scratches, dents, corrosion or discolouring caused by heat, abrasive or chemical cleaners or chipping on porcelain parts.
- Corrosion or damage caused by exposure to the elements, grease fires, insects, weather or hail. Note: Barbecues must be covered when not in use.
- Cleaning and normal wear and tear. Service calls of this nature are chargeable.
- Rusting of cast iron plates, grills and burners. Note: Rust should be removed by a scrub pad and the surface coated with cooking oil. See owners manual – Caring for cast iron cooking surfaces. Cooktops must be covered when not in use.
- Commercial use of the barbecue.
- Unauthorised repairs during the warranty period
- Removal or re-installation costs.

Conditions of Warranty

1. The appliance is delivered to the BeefEater distributor's service department or authorised service agent and freight charges both ways are paid by the owner. No liability is accepted for loss or damage during transit.
2. The appliance is operated and maintained in accordance with the instructions supplied. Repairs or service must be carried out by an authorised person.
3. Installation must conform to the applicable Gas, Electrical and Building standards laid down by the local codes for your country or region.
4. No alterations or repairs have been carried out without obtaining the distributors prior consent. Such repair or any replacement does not extend the warranty period.
5. Proof of purchase together with the warranty card must be provided to verify purchase date and establish the warranty period. Only the original purchaser is covered under this warranty.
6. The warranty period is calculated from the date of purchase only.
7. Where this warranty is inconsistent with any state laws, the statutory rights of the purchaser shall prevail.
8. Parts installed from other manufacturers' products will void this warranty.

Service assistance

To assist you when contacting your after sales service contact to arrange a service call please complete the following details and have them 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.

TERMS OF WARRANTY (YEARS)

Integrated Burner

Cast Iron pan supports	3
Cast alloy & brass burner	3

For more information on all Beefeater products, or for dimension and installation information, call into your retailer, phone or email our customer care team or visit our website:

EUROPE

BeefEater Europe

PO Box 1238

Cheddar

BS27 9AH

United Kingdom

phone UK: +44 (0) 8455 436001

phone EU: +44 (0) 1934 743362

email: sales@beefeaterbarbecues.co.uk

web: www.beefeaterbbq.com

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