



HEATLIE

BARBECUES



ISLAND GOURMET ELITE IGE600 & IGE850

Instructions and
General Information



CONGRATULATIONS ON PURCHASING A HEATLIE BARBECUE!

Designed for those who love the experience of outdoor cooking, we're sure you'll enjoy the power and efficiency of the Ribbon Burner System. Especially the fact that you'll never have to worry about flare-ups! Here's to looking forward to many delightful occasions preparing the food you crave, for the ones you love.

- Please read through the following instructions before you begin to install your Heatlie Island Gourmet Elite Barbecue.
- If you have purchased the Island Gourmet Elite Hood, please refer to the instructions included in this manual.
- If you have purchased the Heatlie Island Gourmet Cabinet, please refer to the instructions supplied with the cabinet.
- Check the product supplied has the correct gas type and connection, either LPG or Natural Gas, required for your use. This will be clearly marked on the carton and on the product.

Some versions of this appliance are for OUTDOOR USE ONLY.

CONTENTS

4

Installing in an
Indoor Area

5

Unpacking The Box

6

Positioning Your
Heatlie Barbecue in
an Outdoor Area

7

Installation:
Cabinet Preparation

10

IGE600:
Bench Preparation
IGE Installation

11

IGE850:
Bench Preparation
IGE Installation

12

Installation: Optional
Roasting Hood
(IGE600 & IGE850)

13

Connecting to
a Gas Supply

14

Using the Barbecue
Plate: Cleaning &
Seasoning

15

Lighting Instructions

16

Cooking Instructions

17

Trouble Shooting

18

Gas Consumption

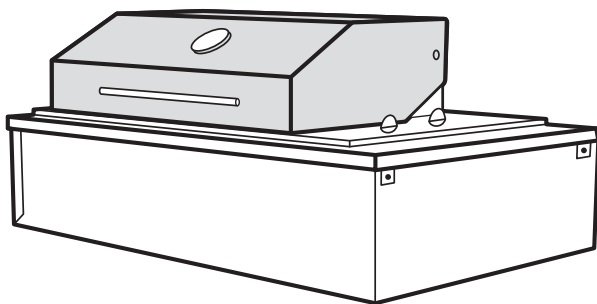
19

Warranty Policy

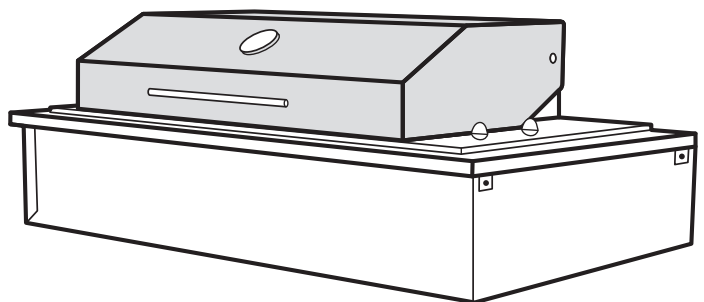
INSTALLING IN AN INDOOR AREA

Some variants of this appliance are certified for installation in an indoor area, See the following clauses for further information.
 For restrictions regarding which gas type configurations can be installed in an indoor area, see below 'Gas Type Options'
 For cabinet preparation requirements for indoor areas, see page 7 'Cabinet Preparation: Indoor installation Requirements'
 For gas supply information and requirements, see page 13 'Connecting to a Gas Supply'

IGE600



IGE850



GAS TYPE OPTIONS

Specific versions of this appliance have restrictions on if they can be used in an outdoor or indoor location. These are detailed in the below table

Gas Type Version	Description	Outdoor Use	Indoor Use
Fixed - ULPG	Hose with no regulator and a single test point only for permanent installation.	+	+
Bayonet - Natural Gas	Hose with adjustable NG regulator in the middle and a bayonet fitting on the end	○	+
Cylinder - ULPG	Hose with regulator on the end with LCC27 type cylinder connection fitting.	✓	✗

(o) - Requires installation by an authorised gas fitter as supplied.
 (+) - See page 13 for more information and additional requirements.
 Instructions for indoor installation **MUST** be followed when installing an appliance indoors. Location specific instructions and important information will be highlighted **RED**.

UNPACKING THE BOX

Remove all items from the box and check against the list below to ensure that all components are included.

Box Contents

Before installation, please check that the following components have been supplied:

1 x Heatlie Island Gourmet Elite 600 or 850 Barbecue with chosen cooking plate.

1 x large Ziploc bag containing;

1 x Instructions.

1 x Plate lifting tool with tether and match holder.

1 x Ziploc bag with 1 x Lid handle and 2 x Phillips head screws.

1 x Ziploc bag with 2 x Knobs and 1 x Hex key (grub screws are in the knobs).

1 x Heatlie Island Gourmet Elite Flat Lid (standard item).

3 x Full width drop in Heat Deflectors.

Additional parts supplied with the optional grill plate in the box:

4 x Waste containers (IGE600) or 6 x Waste containers (IGE850).

1 x Ignitor cover.

Additional parts supplied with the optional hood in a separate box:

1 x Hood assembly.

Please note, the following tools are required but are not supplied:

A No.2 Phillips head screwdriver is required for assembly of the lid and lid handle.

A 4mm Hex key is required for assembly of the optional roasting hood.

NOTE: Template for bench cut out

If you are installing your barbecue in a bench top, please retain the template provided in the barbecue box marked "Benchtop Template". Visual references of these templates can be found in page 10 (IGE600) and page 11 (IGE850).

SAFETY PRECAUTIONS

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE, APPLIANCE STORAGE DRAWER, OR NEAR THIS APPLIANCE.

DO NOT STORE ARTICLES ON OR AGAINST THIS APPLIANCE.

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

DO NOT MODIFY THIS APPLIANCE.

DO NOT USE THIS APPLIANCE AS A SPACE HEATER.

DO NOT USE AN ADAPTOR AT THE CYLINDER CONNECTION.

POSITIONING YOUR HEATLIE BARBECUE IN AN OUTDOOR AREA

Specific version(s) of this appliance are only to be used in an above ground, open air situation with natural ventilation. The outdoor only Island Gourmet Elite Barbecue with LCC27 LPG bottle connection is not for use indoors. Please refer to AS5601 for specific installation and ventilation regulations.

If you are using the outdoor barbecue within a structure, please ensure that you are complying with at least one of the following positioning options:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover (Figure F1);
- Within a partial enclosure that includes an overhead cover and no more than two walls (Figures F2 and F3);
- Within a partial enclosure that includes an overhead cover and more than two walls, with the following also applying (Figures F4 and F5):
 - 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.
- In the case of balconies, at least 20% of the total of the side, back and front wall areas are to be open and unrestricted and remain as such.

NOTE: Doors, blinds, or windows, are not to be considered permanent openings.

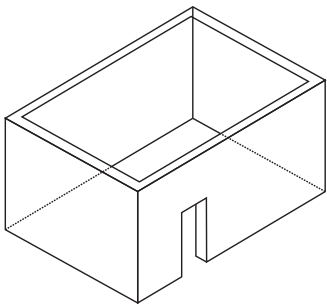


FIGURE F1 - OUTDOOR AREA - EXAMPLE 1

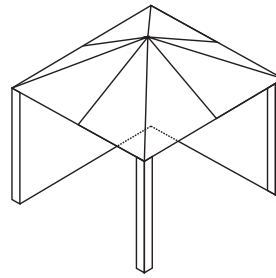
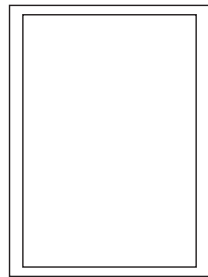


FIGURE F2 - OUTDOOR AREA - EXAMPLE 2

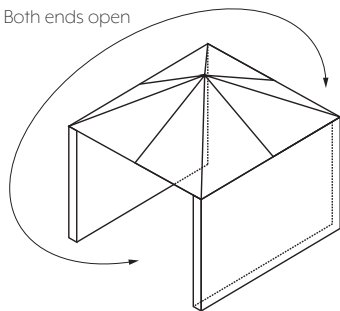
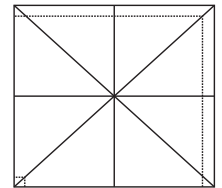


FIGURE F3 - OUTDOOR AREA - EXAMPLE 3

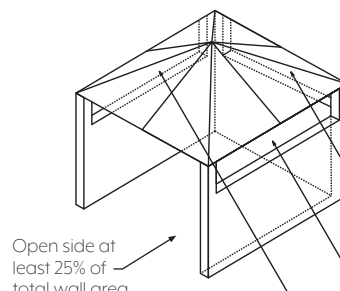
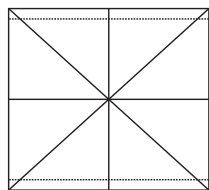
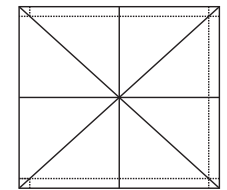
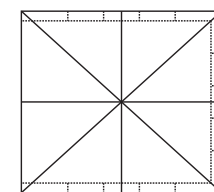
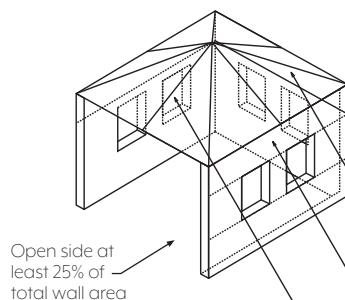


FIGURE F4 - OUTDOOR AREA - EXAMPLE 4



30 percent or more in total of the remaining wall area is open and unrestricted



30 percent or more in total of the remaining wall area is open and unrestricted

FIGURE F5 - OUTDOOR AREA - EXAMPLE 5

INSTALLATION

All Island Gourmet Elite barbecues need to be kept under a weatherproof cover. This applies to both indoor and outdoor installations.

If you purchased an Island Gourmet Elite Cabinet, refer to page 10 or 11 for the appropriate installation instructions for your model. Instructions for installing the hood can be found on page 12.

The requirements and instructions for using your Heatlie Barbecue in a purpose-built cabinet are outlined below.

The Island Gourmet Elite can be installed into a bench and bench top which are made from combustible and/or non-combustible materials. The Island Gourmet Elite can also be installed into a cabinet with zero clearance between the barbecue body and the cabinet panels, providing the appropriate ventilation requirements are met.

CABINET PREPARATION

Combustible Construction Materials

The Island Gourmet Elite has been designed to allow installation into benches and bench tops manufactured from combustible materials. The following are examples of combustible materials that can be used when installing the Island Gourmet Elite: Timber, Laminate or MDF.

Non-combustible Construction Materials

Examples: Steel, Stainless steel, Caesar Stone, Granite, Brick.

Ventilation Requirements

A minimum ventilation area of **400cm²** between the barbecue and open air is required, for both LPG and Natural Gas applications. This is the requirement for both zero clearance and non-zero clearance installations. This minimum ventilation area can be located anywhere in the cabinet. Therefore, if the back of your bench is against a wall and there is no opportunity for ventilation in the back, the ventilation area will need to be placed somewhere in the front or sides of the cabinet.

Indoor installation Requirements

It is a requirement for indoor installations that all vertical combustible surfaces above the countertop have a clearance of 130mm to the edge of appliance as detailed in figure 1. Additionally, all overhead surfaces and range hoods must be higher than 600mm, 750mm for extraction fans, and 1200mm for combustible materials, measured from the barbecue plate.

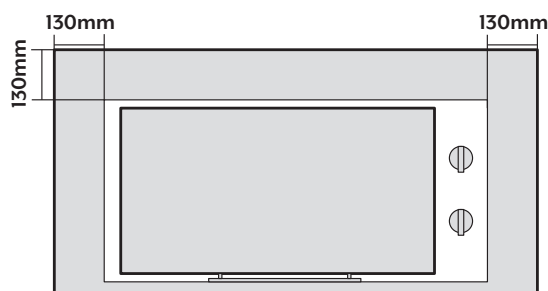


FIGURE 1

130mm Vertical Surface Clearance

It is recommended that the appliance is installed in 750mm deep countertops. Although installation in 600mm deep countertops is possible with a non-combustible splash back from the countertop surface up 250mm for the full width of the appliance as described in Figure 2 & 3 (see figure 8 for the IGE 600 or Figure 13 for the IGE 850 for measurements).

The ventilation can be hidden in a baseboard if desired. A pathway as described in Figure 4 is required for supply air. The total length of the pathway should not be longer than necessary and the throat area at any point must not be smaller than 400cm². Separation between the appliance ventilation and the storage section of the cabinet is recommended but not required as shown in figure 6.

Zero Clearance Ventilation

The Island Gourmet Elite can be installed with zero clearance between the barbecue body and the cabinet panels on either side. This would require panels to be directly underneath the barbecue and on the side. Figures 2 and 3 show how adequate ventilation can be achieved with a panel that has a minimum size of 860mm x 30mm at the front or rear of the barbecue. With an additional panel of minimum size of 530 x 30mm on one of the sides (right side as pictured is preferred). A singular larger slot is allowed if it has the minimum ventilation area.

The minimum ventilation area needs to be positioned at the base of the Island Gourmet Elite, at the same height as the base plate of the Barbecue. Before installation, refer to AS5601 for details on ventilation requirements.

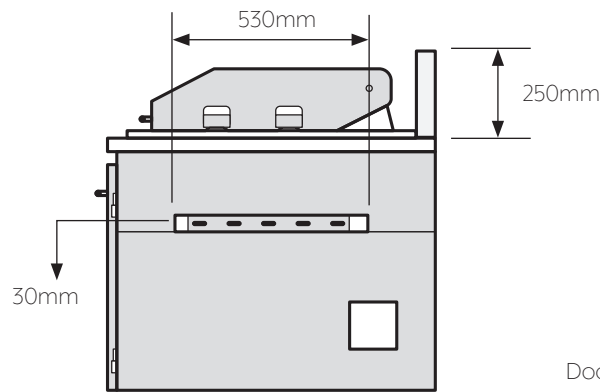


FIGURE 2
Side ventilation of 530mm x 30mm

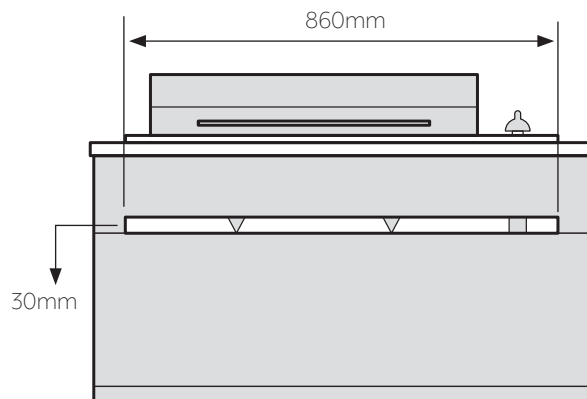


FIGURE 3
Zero clearance ventilation showing a gap of 860mm x 30mm

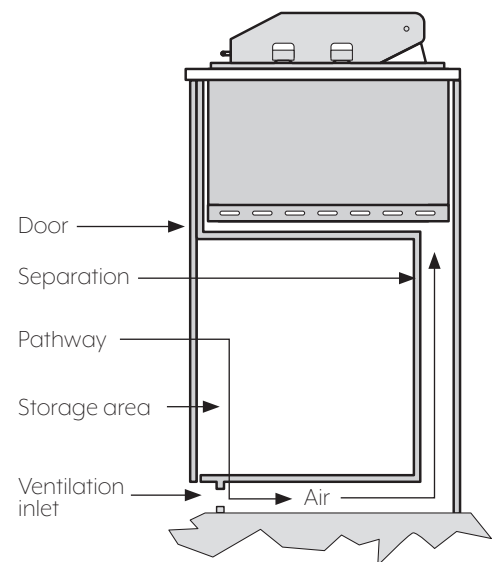


FIGURE 4
Internal side view for hidden ventilation

LPG Gas Cylinder Compartment

DO NOT use LPG Gas Cylinders indoors under any circumstance. When using an LPG gas cylinder, the gas cylinder needs to be placed in a well-ventilated compartment that is separate from the section which houses the barbecue. This compartment where the LPG cylinder is stored needs to be ventilated at the top and bottom, with each opening at least 200cm². The upper edge of the bottom opening must not be more than 120mm above the base of the cabinet, as per Figure 5.

NOTE: This ventilation is in addition to the 400cm² required for the barbecue (refer page 7).

Figure 6 shows the separate LPG gas cylinder compartment in the Heatlie Island Gourmet Elite Cabinet. A hole (maximum diameter 20mm) must be made in the unit to enable the hose fitting to pass from the cylinder compartment to the barbecue. This may require making a larger hole to pass the regulator through and then covering it. Refer to AS5601 for pipe sizing details. See page 13 for further information.

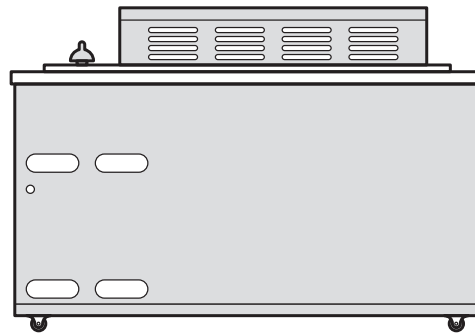


FIGURE 5

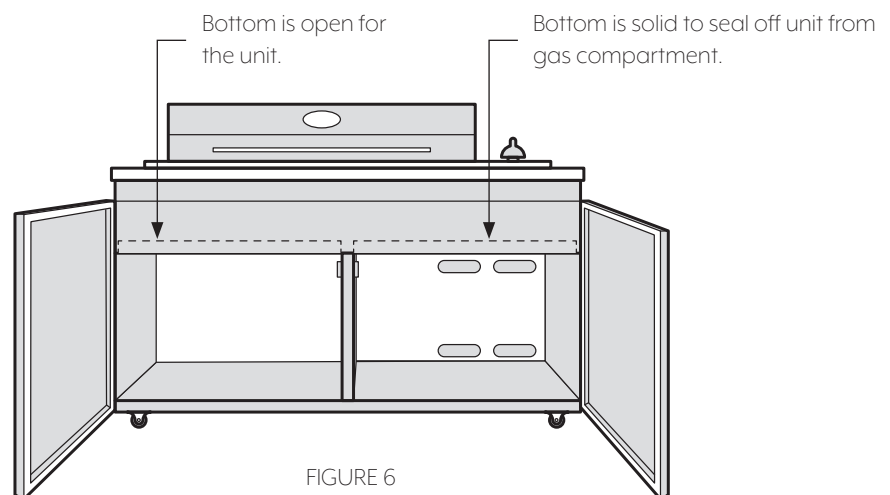


FIGURE 6

Natural Gas

When the Island Gourmet Elite is connected to a main gas supply (Natural Gas), a separate compartment is not required.

A 40mm diameter hole is required on the rear of the cabinet (on the side which has the control knob) to allow access to the Natural Gas connection. The hole should not be more than 40cm above the base of the cabinet. Refer to AS5601 for pipe sizing details. See page 13 for further information.

IGE600

Bench Preparation

NOTE: If you are installing an IGE850, please refer to page 11.

Before cutting your bench top, please ensure you have a minimum of 230mm clear space below the bench top for the body of the barbecue.

1. Prepare bench top cut out using the template provided (Figure 7). Use a fine point marker; then make your cut as accurately as possible.
2. Ensure ventilation openings meet the requirements on page 7.

IGE600 Installation:

1. Carefully lower the barbecue into the opening in the bench top.
2. Connect IGE600 to a gas supply (refer page 13).

Remove all plastic covering and shipping protection.

Figure 9 shows the depth of the IGE600. The trim sits 14.2mm above the top of the bench. Figure 10 shows the depth from the top of the hood to the base of the IGE600. Figure 11 shows the dimensions of the handle on the lid.

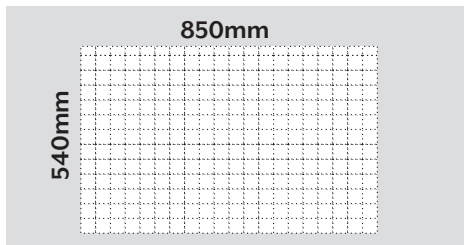


FIGURE 7

Benchtop Cut Out measurements (as per template)

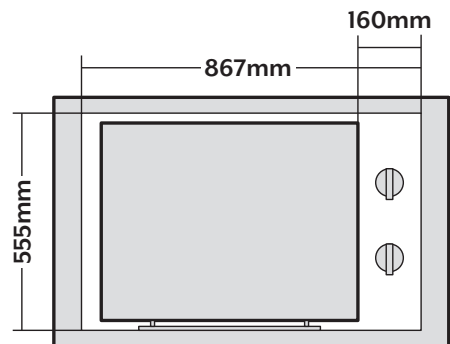


FIGURE 8

Trim Dimensions

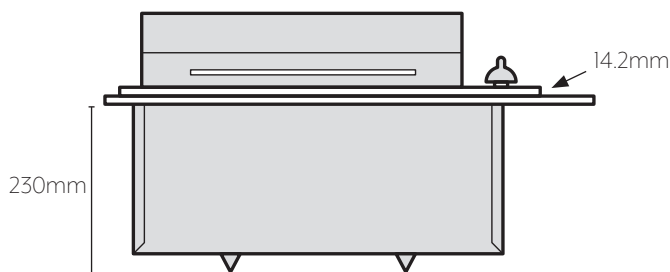


FIGURE 9

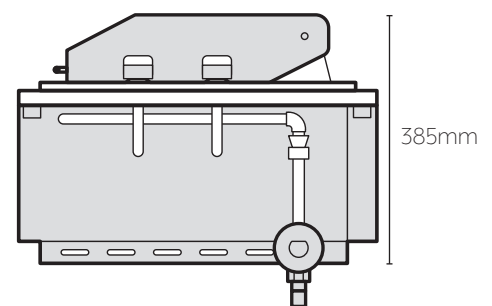


FIGURE 10



FIGURE 11

IGE850

Bench Preparation

NOTE: If you are installing an IGE600, please refer to page 10.

Before cutting your bench top, please ensure you have a minimum of 230mm clear space below the bench top for the body of the barbecue.

1. Prepare bench top cut out using the template provided (Figure 12). Use a fine point marker; then make your cut as accurately as possible.
2. Ensure ventilation openings meet the requirements on page 7.

IGE850 Installation:

1. Carefully lower the barbecue into the opening in the bench top.
2. Connect IGE850 to a gas supply (refer page 13).
3. Remove all plastic covering and shipping protection.

Figure 14 (below) shows the depth of the IGE850. The trim sits 14.2mm above the top of the bench. Figure 15 (below) shows the depth from the top of the hood to the base of the IGE850. Figure 16 (below) shows the dimensions of the handle on the lid.

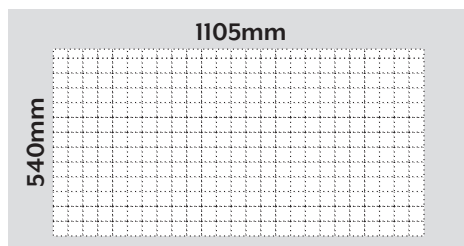


FIGURE 12

Benchtop Cut Out measurements (as per template)

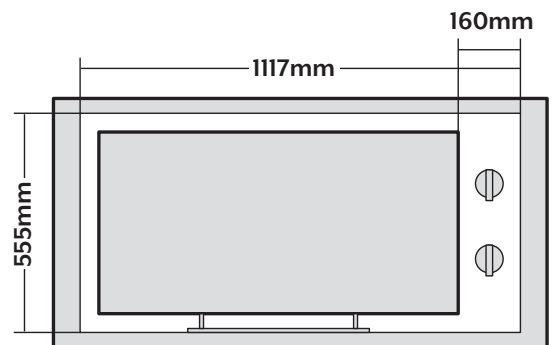


FIGURE 13

Trim Dimensions

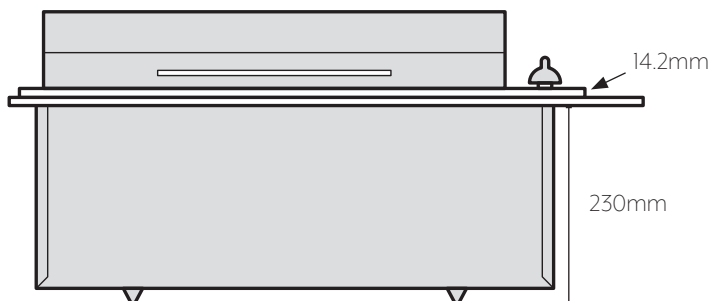


FIGURE 14

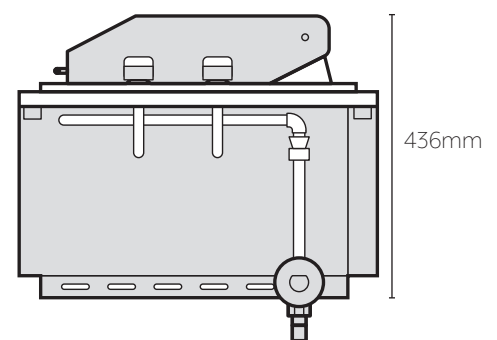


FIGURE 15



FIGURE 16

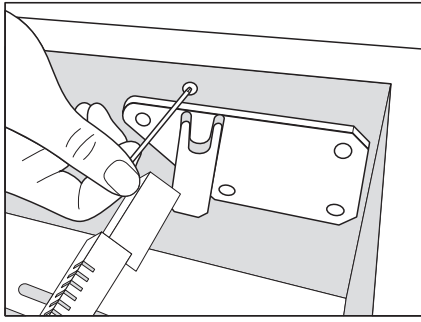


FIGURE 17

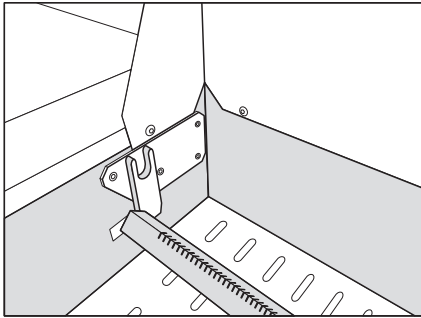


FIGURE 18

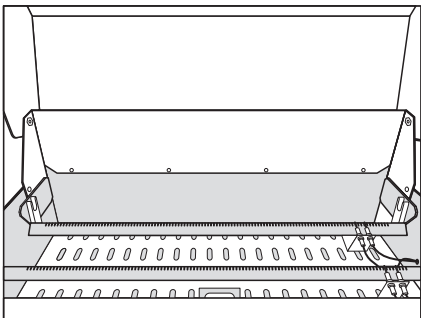


FIGURE 19

Installing the optional Roasting Hood (IGE600 and IGE850)

1. Place the hood onto something soft to protect it from becoming scratched.
2. Remove all the plastic from the stainless steel.
3. Remove the barbecue plate. All screws on the internal back edge and the screw closest to the back of the barbecue on each side will need to be removed. Please see Figure 17. Only 6 screws will need to be removed.
4. Place the hood along the back of the barbecue, on the inside of the trim. Line up the holes in the hood with the screw holes from where the screws were just removed. Screw into place, using the screws that were removed. See Figure 18 and Figure 19. Have one person hold the hood and another while another inserts the screws.
5. Follow the instructions on page 14 for the cleaning and seasoning of the plate. Your barbecue is now ready for use.

CONNECTING TO A GAS SUPPLY

LPG Connection

If using Liquid Petroleum Gas (LPG) from a 9kg cylinder, ensure enough ventilation has been installed for the cylinder area and the cylinder is properly restrained. For details, refer to page 7.

Connect the regulator to the cylinder. Do not over tighten. Tighten the connection by hand (right-hand internal thread AS 4637, Type 27 CGAS fitting). The inlet to the manifold is a 1/4" BSP external threaded elbow connection. Keep the gas line away from potential hot surfaces. Conduct a leak test (details below) to check for leaks after connecting to the gas bottle. If you have an IGE Cabinet, ensure the gas cylinder is securely held in position using the retaining chain supplied.

NOTE: This is a low-pressure appliance, the pressure regulator must be used when using an LPG cylinder.

OUTDOOR AND INDOOR: If a reticulated LPG supply is used, the appliance must be installed by an authorised gas fitter **ONLY**. The LPG regulator must be removed from the hose. Keep the spare regulator with the appliance. The remaining fitting has a 1/4" BSP external thread.

Natural Gas Connection

Natural Gas installation must be carried out by an authorised Gas Fitter. The barbecue is supplied for use with natural gas, a hose fitting complying to AS1869 is attached. This has a 1/4" BSP internal threaded fitting on one end and a bayonet fitting on the other for connection to the fixed gas supply.

OUTDOOR: Connect the bayonet fitting, push it into the fixed connection and rotate it clockwise to lock into place. When connected, check for leaks as outlined below.

INDOOR: Remove the long hose with the bayonet fitting from the regulator and connect the 1/2" BSP female inlet directly to the supply. Keep the spare hose with the appliance for outdoor use.

Gas Type Conversion

An appliance cannot run on a gas it is not specified to use without conversion. Gas type conversion requires a conversion kit and authorised gas fitter installation. This can be purchased from Heatlie or a stockist.

System Commissioning (Gas Fitter Instruction ONLY)

For piped gas supply of both LPG and NG the supply connection point must be accessible with the appliance installed. Additionally, appliance commissioning is required. This is achieved by adjusting the regulator so the test point gas pressure value is the same as the pressure listed in the gas consumption section (page 18) while both burners are set to high.

For NG, the adjustment is done by the adjustment screw on the regulator itself. Always tighten the locking nut after the pressure is adjusted. For LPG, there is no adjustment on the appliance. If the pressure is not correct, a regulator may be needed, or the line pressure may need to be adjusted. The appliance **MUST** be working correctly before leaving.

Leak Test

With the gas connected, turn the gas on. Using soapy water, brush or spray over the joint between the gas supply and the barbecue and watch for bubbles. If bubbles appear, gas is leaking. The fitting may need to be tightened, or this may be a result of failed components.

USING THE BARBECUE PLATE: CLEANING & SEASONING

Cleaning the Barbecue Plate (Before first time use)

The barbecue plate has a food grade protective oil coating on it to prevent rust before use. Before inserting the hotplate into the barbecue this coating needs to be completely removed. Using warm, soapy water and a non-scratch scourer, wash the hotplate until the water runs clear. If the plate feels tacky to touch, continue washing until plate is no longer tacky.

The plate cannot be left without oil on it, so it must be seasoned once the lanolin is removed.

Placing the Barbecue Plate or Grill Plate into the Barbecue

Insert the plate or grill into the brackets on the side of the barbecue body by holding it vertically and sliding into the bracket. Then gently lower the plate down to a horizontal position with the plate lifting tool, ready for use.

If you are installing a grill plate, then the fat trays and ignitor cover also need to be installed. The fat trays must be placed underneath the rear burner with handles facing rearward with the handle sitting in the rear panel gap. Only use the fat trays with a grill plate, **DO NOT** use with a flat plate. Then place the ignitor cover over the ignitor and thermocouple on the rear burner by aligning the two central slits.

NOTE: If you are installing the optional Roasting Hood, please refer to page 12, before installing the barbecue plate.

Installing the Control knobs on the Barbecue taps

Grab the Ziploc bag containing the control knobs and Allen key. Place one of the control knobs on the tap with the indicator pointing toward the plate and the screw hole pointing away. Insert the Allen key into the grub screw already in the screw hole and tighten onto the flat of the tap. The knobs are aluminium, over-tightening can cause damage.

Seasoning the Barbecue Plate & Grill Plate

The Heatlie Island Gourmet Plate is made of either mild steel or stainless steel and both need to be seasoned prior to use. This acts as coating on the plate that is non-stick and helps protect it from the elements. This is a similar process to seasoning a wok.

To season the plate, first follow the instructions on Cleaning the Barbecue Plate (above). This may have been cleaned prior to inserting the plate.

Rinse and dry the plate or grill. Apply a layer of high temperature vegetable oil or cooking oil. Spread the oil over the plate using a scraper or brush. Turn the barbecue on high and heat for around 3 minutes. Turn off the barbecue. Wipe off excess oil with a paper towel.

Your barbecue is now ready to cook.

LIGHTING INSTRUCTIONS

Before Lighting

1. Ensure the knobs are in the OFF position.
2. Turn on valve at the gas cylinder (for LPG connection).
3. Check there are no leaks (see Leak Test on page 14).

Lighting

1. If the Roasting Hood is in use, open hood before lighting.
2. Turn on the front burner by pushing down the knob, rotating anti- clockwise slowly until the piezo igniter clicks. Hold down for 10 seconds until the burner stays alight. Or light the burner using the match holder provided and the plate lifting tool to lift the plate and place the match near the burner ports on the right side. If ignition does not occur within 15 seconds, turn off, wait for 30 seconds then repeat the above process.
3. Repeat this process for the rear burner.
4. Ensure gas vents remain clear.
5. Turn off knobs and gas supply after use.

NOTE: If the barbecue does not operate correctly, turn it off and refer to the Troubleshooting section on page 17.

Control Symbols

These symbols are on the top trim located around the control knob. They describe the different functions that the control knob performs.



Off: the knob pointing at the solid round symbol shows that gas is not allowed to flow.



Spark: the knob pointing at the multi pointed star shows the position of the 'click' of piezo spark igniter.



High: the knob pointing at the large flame shows the position of the High gas flow setting.



Low: the knob pointing at the small flame shows the position of the Low gas flow setting.

COOKING INSTRUCTIONS

Turn the barbecue on high for 2 minutes to pre-heat the hotplate.

As a guide:

For a 20mm thick, medium cooked steak, cook for 3-4 minutes each side.

For a medium-rare steak, cook for 2 minutes on each side.

For gourmet sausages (25mm thick) cook for approximately 10 minutes, turning every couple of minutes.

Roasting: Sear the meat on all sides on the hotplate. Place a baking tray, or disposable aluminium foil tray on the barbecue plate, insert a roasting rack (or cake cooling rack), then place the roast on the rack before closing the hood. Turn the flame to low. Maintain the temperature at 200°C by keeping the flame on low or medium. Cook for 30 minutes per 500 grams of meat. Check periodically, until the juices run clear. Alternatively, use a meat thermometer to test for correct internal temperature to determine if cooked.

CLEANING INSTRUCTIONS

After use, scrape the food particles off the hotplate and apply a layer of cooking oil before placing the lid on for protection. Avoid washing the plate with water.

Clean the trim and hood of the barbecue with a soft cloth and a commercially available stainless steel cleaner.

The internal housing can be cleaned with a commercially available barbecue cleaner.

Both the mild steel and stainless steel plates will become black with use. This is a characteristic of all Heatlie Barbecue plates.

MAINTENANCE INSTRUCTIONS

User maintenance is limited to use and cleaning of the appliance. There are no user serviceable components in the appliance. Frequent use of the appliance will ensure smooth operation of moving parts and internal systems are kept clean. If any problems occur, please first consult the trouble-shooting section (page 17). If that does not solve the problem, please contact Heatlie Barbecues, the place of purchase, or an authorized gas fitter.

The appliance requires servicing once every 2 years by an authorised gas fitter. This service requires inspection and assessment of the individual gas components and the system as a whole. See Heatlie service manual for further information. The service manual can be provided upon request from Heatlie.

Spare parts and accessories are available from Heatlie at www.heatlie.com.au

TROUBLE- SHOOTING

Problem	Possible Cause	Remedy
Barbecue does not light	Gas supply problem	Turn knob slowly prior to igniter clicking so gas has time to enter burner. Check cylinder valve is open. Check gas bottle is not empty. Check hose is connected at bayonet fitting. Check Natural Gas line is functional and turned on.
	The electrode is too far away from the burner	Wire probe needs to be 4-5mm away from the burner and over a slot in the burner.
	The electrode is not sparking	Ensure the lead is connected securely to the piezo.
	Knobs are being turned too quickly	When lighting, push down on knob and hold for 3 seconds, then turn knob anti-clockwise slowly until ignitor clicks. Continue to hold knob down for a further 10 seconds until burner stays ignited.
Burner lights but does not stay on	Gas supply problem	Check cylinder valve is open. Check gas bottle is not empty. Check hose is connected at bayonet fitting. Check for gas leaks. Check Natural Gas line is functional and turned on.
	Gas control valve problem	Ensure the knob turns freely and is on HIGH to LIGHT.
	Thermocouple is not positioned correctly	Thermocouples need to be positioned in the flame, 3-5mm above the burner slots.
	Knobs are not positioned correctly	Apply slight sideways pressure to the knob to return the knob to the position central in the hole in the trim.
Flame is low, excessively yellow and/or depositing soot on under side of plate	Gas supply problem	Low pressure may result from the gas cylinder being close to empty Change to a full gas cylinder.
	Blocked burners	Clean burners by blowing high pressure air through the burner or with a wire brush. Inspect gas valve for blockage caused by insects or spiders, for example.
	Burner flame is starved of air	Ensure Barbecue is ventilated correctly.

If any of the above conditions cannot be rectified, contact the place of purchase or the manufacturer, Heatlie Barbecues.

GAS CONSUMPTION

IGE600

Gas Type	Natural Gas	Universal LPG
Injector Diameter	1.60 mm	0.90 mm
Burner Pressure	1.00 kPa	2.75 kPa
Nominal Hourly Gas Consumption per burner	11.5 MJ/hr	10 MJ/hr
NHGC Total	23 MJ/hr	20 MJ/hr

IGE850

Gas Type	Natural Gas	Universal LPG
Injector Diameter	2.10 mm	1.20 mm
Burner Pressure	1.00 kPa	2.75 kPa
Nominal Hourly Gas Consumption per burner	19 MJ/hr	19 MJ/hr
NHGC Total	38 MJ/hr	38 MJ/hr

WARRANTY POLICY

Heatlie Barbecues warrants its products to be free of original manufacturing defects in material and workmanship, for a period of ten years from the date of purchase for domestic use and one year for commercial use. Any claim must be made within this time, dating from the date of purchase.

Our goods come with guarantees that cannot be excluded under Australian Consumer Law. You are entitled to a replacement or refund for major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to major failure.

This warranty is subject to the following conditions:

1. The warranty applies to the original owner provided the original date of purchase can be verified or the warranty card has been completed and returned to Heatlie.
2. The owner has the responsibility of adequately packaging the product and transporting it under insurance to place of purchase, or to Heatlie Barbecues, at the owner's cost.
3. Warranty service must be performed by a Heatlie authorised gas fitter or by Heatlie Barbecues.
4. Installation must conform to the applicable gas and building standards laid down by the country or state, and according to the Heatlie product installation guide and instructions.
5. This warranty policy does not cover problems associated with corrosion.
6. This warranty policy does not cover buckling or warping of the hotplate.
7. Lack of maintenance, abuse, misuse, neglect, accident or improper installation of the appliance will not be covered.
8. Corrosion or damage caused by exposure to the elements, insects, weather or hail will not be covered under this warranty.

NOTE: ALL BARBECUES MUST BE COVERED BY A WEATHERPROOF COVER WHEN NOT IN USE

9. Any evidence that the product has been modified or serviced by an unauthorised person will void the warranty.
10. Heatlie authorised gas fitters may provide on-site warranty service. No other costs shall be covered by warranty other than the costs of parts and labour.

In the event that warranty service is required, contact the place of purchase. No other warranties, either expressed or implied, whether by distributor, retailer or employees of Heatlie, will be recognised or honoured by Heatlie.

This limited warranty sets forth the sole remedy of the owner. The total liability of Heatlie is limited to the purchase of the product. Heatlie are continually updating and improving their products, therefore details and specifications are subject to change.



Designed and manufactured by:

M&A Mead Investments Pty Ltd t/as Heatlie Barbecues

ABN 55 111 671 008

60 Kinkaid Ave NORTH PLYMPTON SA 5037

Phone (08) 8376 9330

Email Address: info@heatlie.com.au

Web Page: www.heatlie.com.au