

ASSEMBLY, OPERATION & MAINTENANCE INSTRUCTIONS

FOR EVERDURE 4-6 BURNER OUTDOOR BBQ

Models:

E4TS
E4TB
E6TS

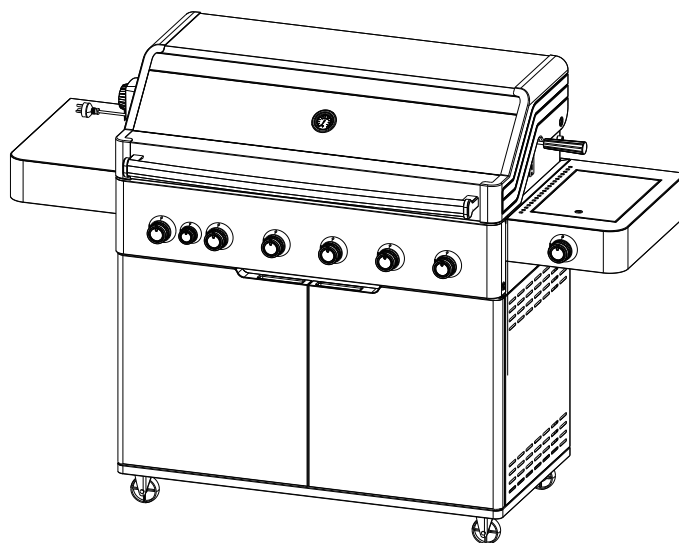
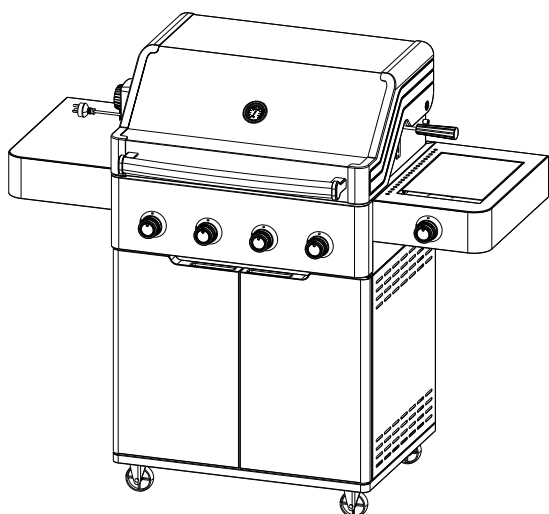


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IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT

Read the safety precautions of this Instruction Manual carefully before removing the barbecue from the carton or connecting the barbecue to its gas supply. If you are unsure about anything regarding your barbecue, please contact your nearest Service Centre before operating your appliance.

 **WARNING For Outdoor use only!**

Please read and follow these instructions carefully to be sure your barbecue is properly installed, assembled, and cared for.

Failure to follow these instructions may result in serious bodily injury and/or property damage.

Please retain this manual for future reference.

Conversion between LPG and natural gas is only to be done by authorised person.

Remove all packaging materials and dispose of thoughtfully before first use.

NOTE TO INSTALLER: TEST OPERATION OF THE APPLIANCE AND INSTRUCT THE OWNER / USER BEFORE LEAVING.

PLEASE LEAVE THESE INSTRUCTIONS WITH THE OWNER / USER.

- * **Never** lean over this appliance when lighting.
- * **Never** store combustible material, gasoline or flammable liquids or vapours within vicinity of your barbecue.
- * **Never** use this appliance with any covering on it.
- * **Never** use plastic or glass utensils on the barbecue.
- * **Never** use this appliance in strong winds.
- * **Never** dismantle control valves or gas manifold.
- * **Never** test for gas leaks with a naked flame.
- * **Never** store spare gas cylinders in the barbecue cart or nearby the barbecue.
- * **Never** lay gas cylinders down (always keep them upright).
- * **Never** use this appliance indoors.
- * **Never** modify the construction of this appliance or the size of any burner, injector orifice or any other components.
- * **Never** move the appliance during use.
- * **Never** obstruct any inlet or outlet ventilation of this appliance.
- * **Never** allow the flexible gas supply hose or any electrical cord to come into contact with any heated surface of this appliance.
- * **Never** use charcoal or any other solid fuel in this appliance.
- * **Never** disconnect any gas fittings while the appliance is in use.
- * **Never** use a rusty or dented gas cylinder or a cylinder with a damaged gas valve.
- * **Never** use either infrared rear burner at the same time as other main burners when the hood is down

Regularly check all gas hose and line connections for damage, cuts or cracks each time before using this barbeque.

Leak test with soapy water before first use and at least annually. Always check when reconnecting the gas cylinders.

*Check main burners, side burners and infrared rear burner regularly for insect nests from spiders, ants, etc. These are dangerous and need to be fully cleaned.

Accessible parts maybe very hot. Always Keep young children and the infirm away from this barbeque.

*Have the gas cylinders filled only by an authorised filling station.

*Wear protective gloves always when handling hot components.

*Turn the gas supply valves OFF after each use.

*Clean the grease trays regularly.

*USE grill at least 1000mm from any wall or surface, combustible material, gasoline, flame liquids or vapours

Turn OFF the gas supply in the event of any suspected gas leak.

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

DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE

DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE

DO NOT MODIFY THIS APPLIANCE

DO NOT USE AN ADAPTOR AT THE CYLINDER CONNECTION

LOCAL AUTHORITY REQUIREMENTS

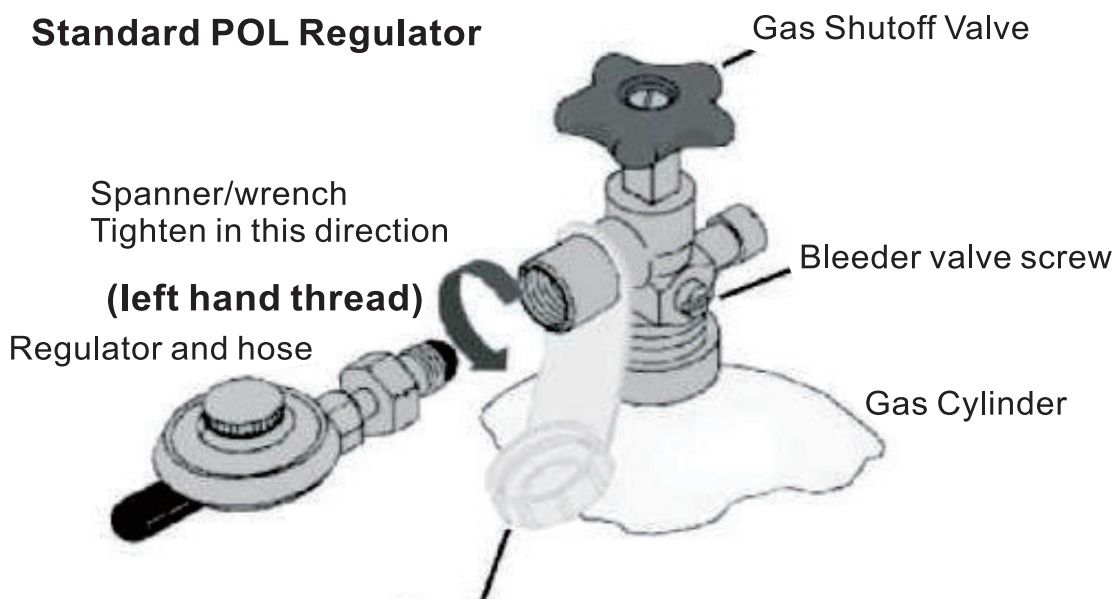
Check Gas Type and specifications plate located near the gas connection input. All gas fitting work, service and repairs can only be performed by an authorised person in accordance with AS/NZS 5601 and local gas regulations.

LP GAS CYLINDER AND CONNECTION SAFETY INFORMATION

- This barbeque is manufactured to be used with a portable refillable PROPANE (LPG) gas cylinders, not exceeding (9KG).
- The gas cylinder supply valves must be turned OFF when the barbeque is not in use.
- Gas cylinders must be stored outdoors, out of reach of children and must not be stored in a building, garage or any other enclosed area.
- Never store any spare gas cylinders under the barbeque shelves or inside the barbeque cart. Any gas cylinder not attached to the barbeque for use should be stored outdoors and well away from this appliance.
- If the barbeque is to be connected to a reticulated supply of PROPANE gas, IT IS TO BE INSTALLED ONLY BY AN AUTHORISED PERSON.
- If you are unsure about which gas your barbeque is meant to use, contact your store of purchase.

IMPORTANT: When disconnecting and removing portable gas cylinders for the purpose of refilling, always observe the following procedure:

- Ensure that all gas control valves on the barbeque and both gas cylinders are turned **OFF** before disconnecting either regulator from the gas cylinders.
- Do not smoke or use a naked flame near the barbeque or gas cylinders while disconnecting the gas line between the regulators and gas cylinders.
- Slide the gas cylinder and drawer out from the cart before disconnecting that regulator from that gas cylinder
- Tighten all connections before placing sliding that gas cylinder and drawer back into the cart.



NATURAL GAS CONNECTION SAFETY INFORMATION

- Conversion of the barbeque from LPG to Natural Gas must be done by an authorised person following the parts and in the separately supplied Conversion Kit (code: **ETNGKIT**) available through authorised Everdure dealers.
- Initial connection to the gas supply must be done by a licensed gasfitter.
- The gas supply valve must be turned OFF when the appliance is not in use.

IMPORTANT: When reconnecting to the gas supply, always observe the following procedure:

- (a) Ensure that ALL gas control valves on the barbeque and the gas supply are turned OFF before disconnecting from a bayonet.
- (b) Do not smoke or use a naked flame near the barbeque or gas supply while disconnecting or connecting to the gas supply

 **WARNING** Never use a naked flame to check for gas leaks!

Use the following procedure to check for gas leaks before first use and every time it is connected or re-connected to the BBQ.

1. Check that all barbeque control knobs are in the OFF position and remain OFF for this test.
2. In a small container, mix up a solution of 1:1 water and detergent or soap. Mix the solution well.
3. Make sure that the gas supply to the barbeque is turned ON.
4. Using a brush or spray bottle apply the solution to the gas line and each join in the gas line.
5. Bubbling of the solution will indicate that there is a leak present. If this happens, turn the gas OFF then re-tighten or re-seal any joints that are leaking and check again from step 2.

If a leak persists, turn the gas supply OFF, then contact your store of purchase for assistance

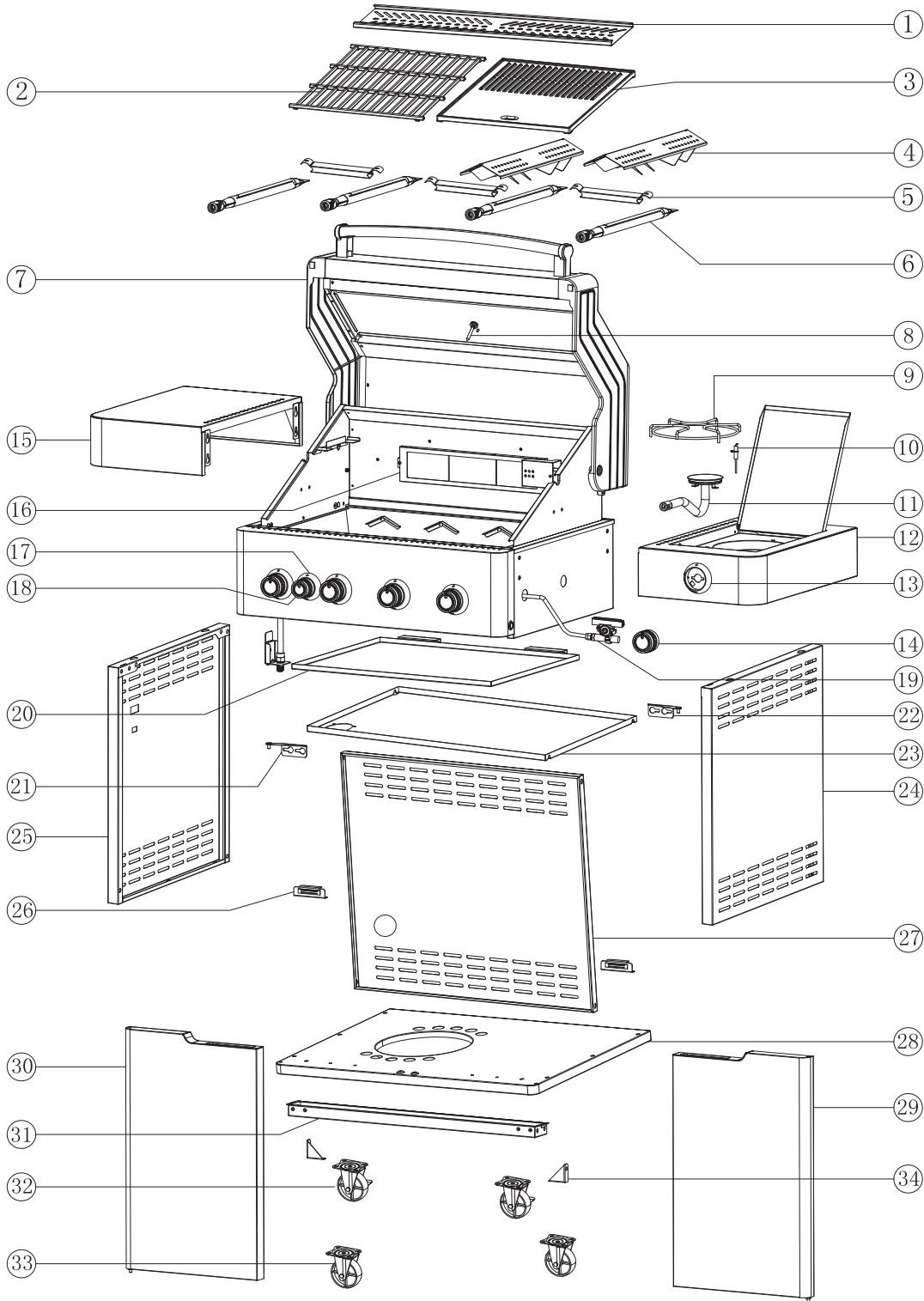
ASSEMBLY INSTRUCTIONS






Tools Required (not included): Phillips Head Screwdriver x 1




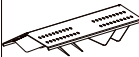



















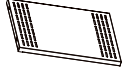












Remove any transit protection material before barbeque use and dispose of thoughtfully.

Unpack the barbeque and check that you have all the parts below:



No.	Description	Figure	Q'TY	No.	Description	Figure	Q'TY
A	M6x12		26(+1)	B	M6x16		28
C	M4x10		8	D	M6 spring washer		16
E	M6 washer		16				

No.	Description	Figure	Q'TY	No.	Description	Figure	Q'TY
1	Insulation board		1	2	Cast iron grate		1
3	Cast Iron Baking Plate		1	4	Flame tamer		2
5	Cross-fire slot		3	6	Main burner		4/6
7	Stove body assy		1	8	Thermometer		1
9	Side burner rack		1	10	Side burner electrode		1
11	Side burner assy		1	12	Side burner table assy		1
13	Main black Large knob seat		5	14	Large knob		5
15	Side table assy		1	16	Back burner <small>(not available on STK-E4TB)</small>		1
17	Back Large knob seat		1	18	Back Large knob		1
19	Gas tube assy		1	20	Oil tray assy		1
21	Left upper door shaft fixing piece		1	22	Right upper door shaft fixing piece		1
23	Frame roof		1	24	Right side panel of cabinet assy		1
25	Left side panel of cabinet assy		1	26	Door Block Component assy		2
27	Rear panel of cabinet		1	28	Bottom panel of cabinet		1
29	Right door assy		1	30	Left door assy		1
31	Frame front beam		1	32	3"Castor with brake		2
33	3"Castor without brake		2	34	Frame reinforcement		2

Observe the following steps to assemble the BBQ, referring to the previous parts table and each parts designation:

1

28		1PC
32		2PCS
33		2PCS
B		16PCS
D		16PCS
E		16PCS

2

A		6PCS
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3

24		1PC
25		1PC

4

27 1PC
A 4PCS
(5PCS only for E6TS)

5

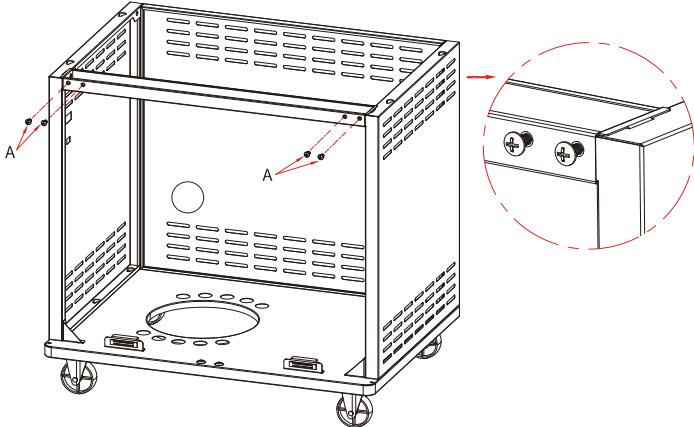
26 2PCS
34 2PCS
A 4PCS
C 4PCS

6

31 1PC
A 4PCS

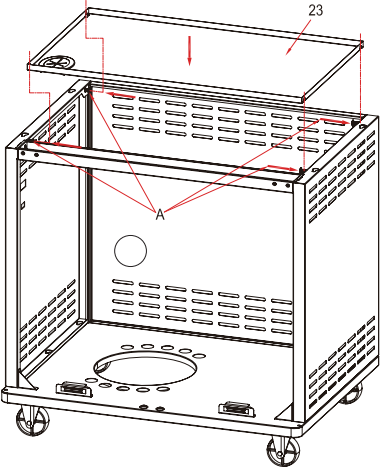
7

A  4PCS







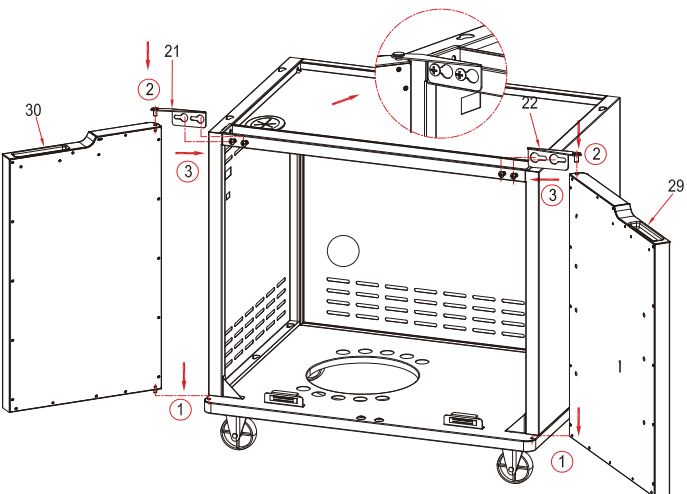
8

23  1PCS
A  4PCS

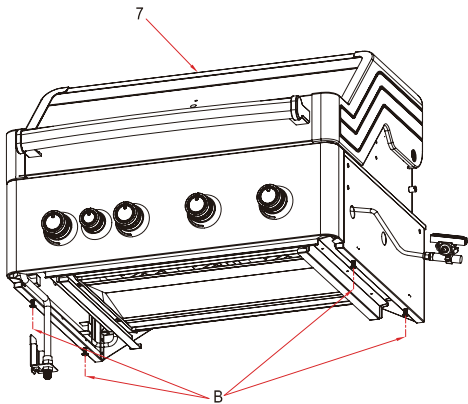


9

21  1PC
22  1PC
30  1PC
29  1PC

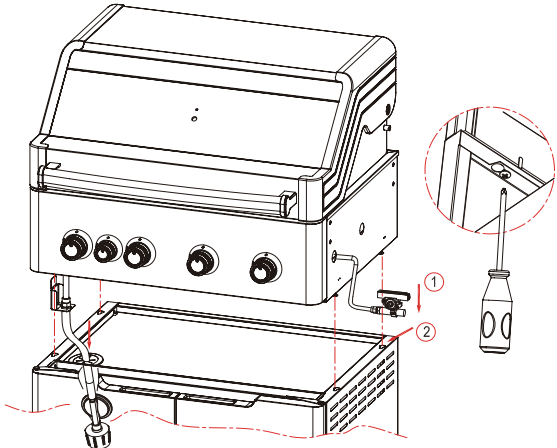


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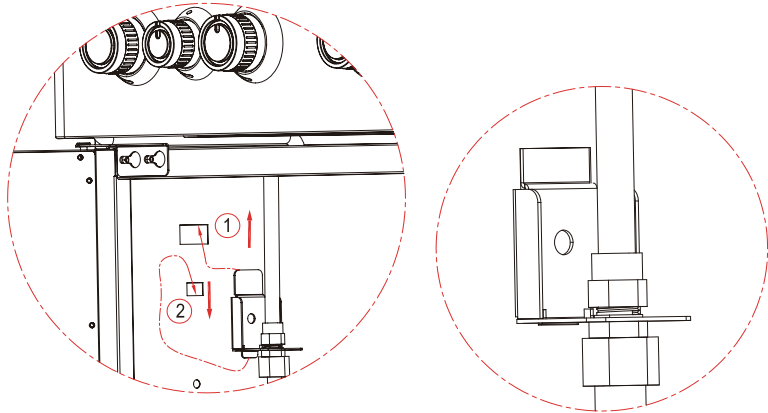


- 7  1PC
- B  4PCS

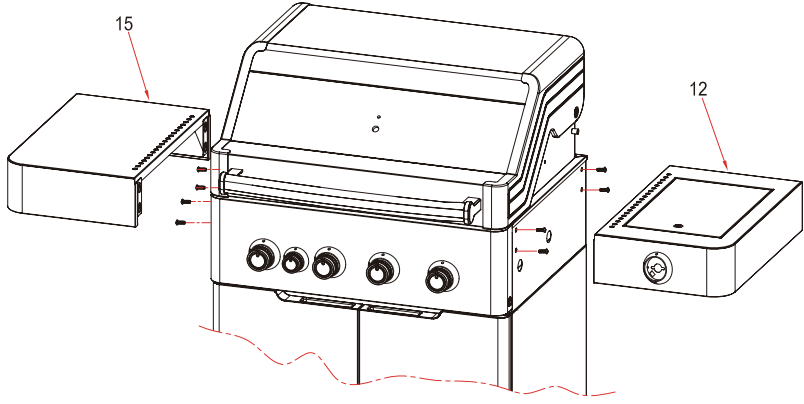
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12

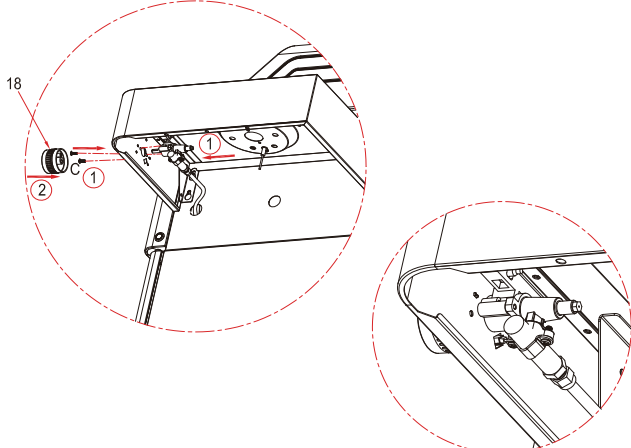




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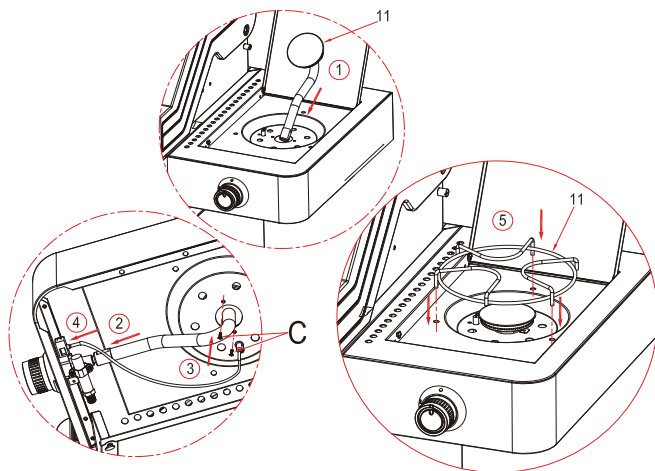
- 12  1PC
- 15  1PC
- B  8PCS




14



- 18  2PCS
- C  2PCS

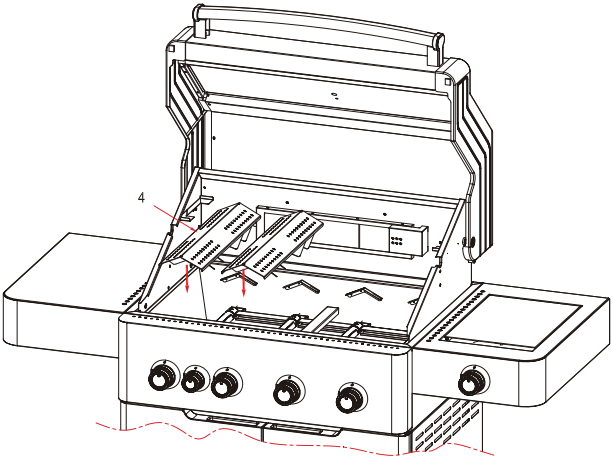
15






- 9  1PC
- 11  1PC
- C  2PCS

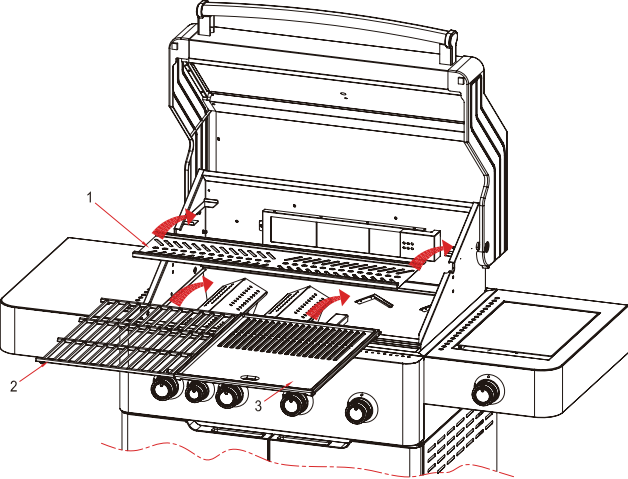
16

4  2PCS



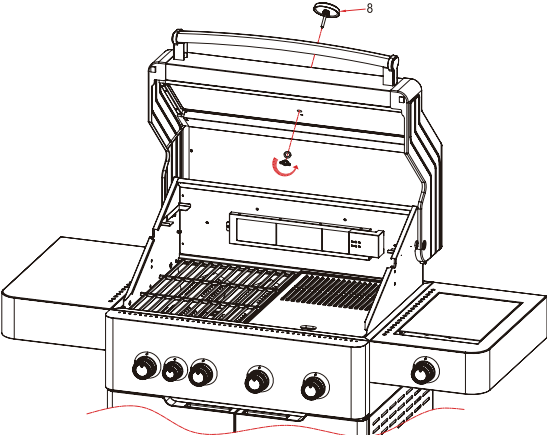
17

1  1PC
2  1PC
3  1PC



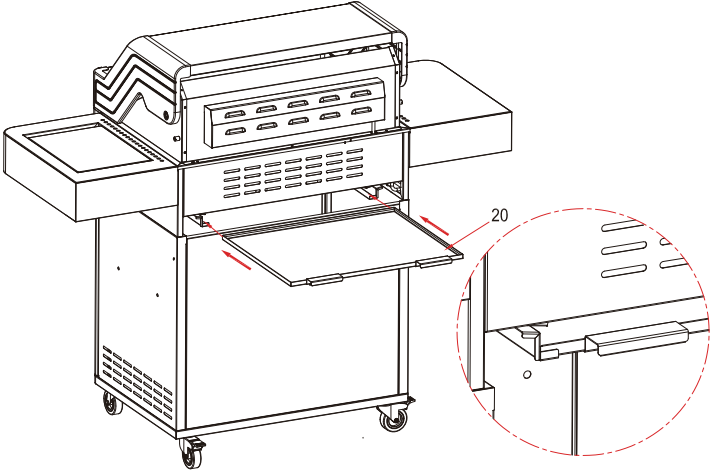
18

8  1PC



19

20  1PC



POSITIONING YOUR BBQ

WARNING: USE OUTDOORS ONLY

DO NOT USE THIS APPLIANCE INDOORS

DO NOT INSTALL IN, OR CONNECT TO CONSUMER PIPING OR GAS SUPPLY SYSTEM OF A BOAT OR CARAVAN

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 outdoor enclosure in which the appliance is used shall comply with one of the following:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover. See Example 1.
- Within a partial enclosure that includes an overhead cover and no more than two walls. See Example 2 & 3.
- Within a partial enclosure that includes an overhead cover and more than two 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. See Example 4 & 5.
 - 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.

The following diagrams provide a diagrammatic representation of outdoor areas. Rectangular areas have been used in these figures - the same principles apply to any other shaped area

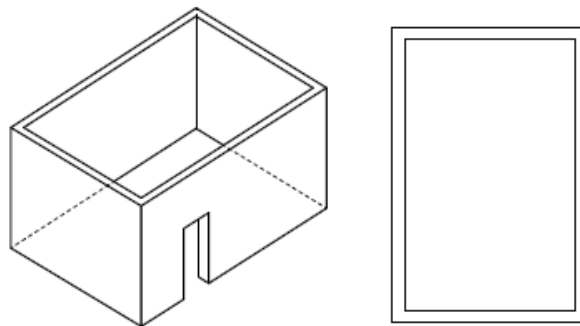


FIGURE G1 OUTDOOR AREA—EXAMPLE 1

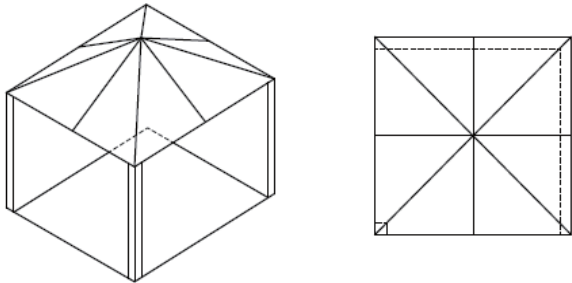


FIGURE G2 OUTDOOR AREA—EXAMPLE 2

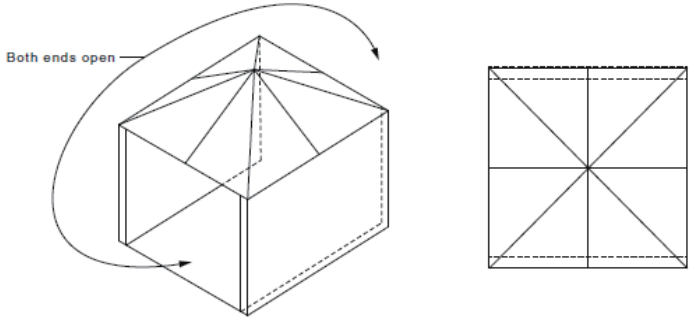


FIGURE G3 OUTDOOR AREA—EXAMPLE 3

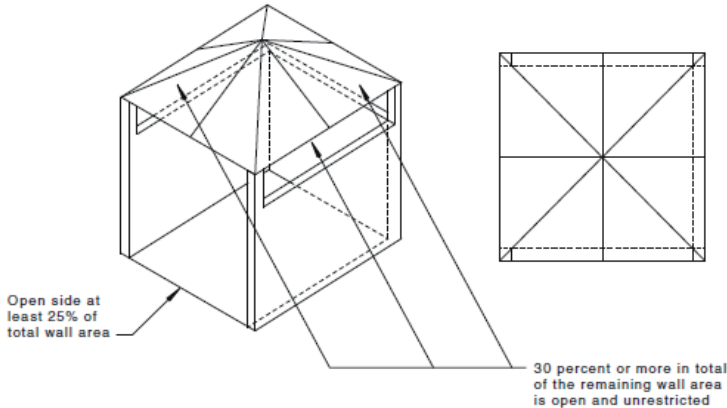


FIGURE G4 OUTDOOR AREA—EXAMPLE 4

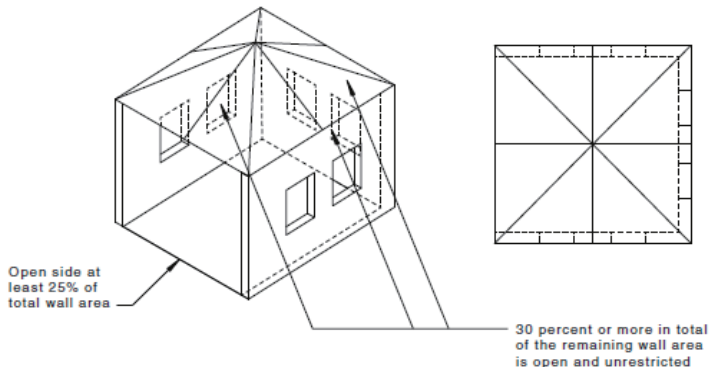


FIGURE G5 OUTDOOR AREA—EXAMPLE 5

LIGHTING YOUR BBQ

This BBQ is only for use outdoors and away from flammable materials

It is important that there are no overhead obstructions and that there is a minimum distance of 1000 mm from the sides, back and vertically above the barbeque.

It is important that the ventilation openings of the gas cylinder compartment and the barbeque are not obstructed.

The barbeque must be used on a level, stable, non-flammable surface.

The barbeque should be protected from direct draughts and shall be positioned or protected against direct penetration by any trickling water (e.g. rain). Parts sealed by the manufacturer must not be altered by the user.

No modifications should be made to any part of this barbeque and repairs and maintenance should only be carried out by an authorised technician.

DO NOT let young children operate or play near grill.

DO NOT use charcoal or other solid fuels in this barbeque.

DO NOT light or use the side burner with the lid in the closed position.

DO NOT attempt to light main or rear burners with the hood closed. A build-up of non-ignited gas inside a closed barbeque is hazardous

The side burner is designed for pot/pan with diameter 60-260mm.

Lighting Instructions

For the main burner (or side burner):

1. Read ALL instructions before lighting.
2. Do not proceed unless the leak test as outlined earlier has been conducted.
3. Make sure all the control knobs are in the OFF position. Open the hood (or the side burner lid if lighting the side burner).
4. Check that the gas supply ON.
5. Push the control knob in and keep pressing in whilst turning the control knob anti-clockwise to HIGH (a click will be felt), this will light that burner.
6. If that burner still does not light, turn that control knob to OFF wait 5 minutes and repeat step 5. If the burner does not stay alight, repeat steps 3 and 5.
7. Adjust the heat by turning the knob to the HIGH /LOW position.
8. Light remaining burners as desired starting from step 5.
9. To SHUT the barbeque DOWN, turn the gas supply to the OFF position and then turn all the control knobs on the barbeque clockwise to the OFF position.

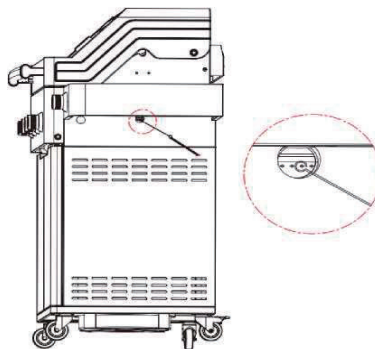
For Infrared Burners:

Follow the same steps as the main burners above. However, note that because the gas circuit for the infrared rear burner is long, it will take a few seconds for the gas to reach the burner. So when first igniting the infrared rear burner, push the control knob in and keep pushing while alternately turning the control knob anti-clockwise to HIGH and back to **OFF** (a clicking sound should be heard each turn). After the infrared rear burner lights, keep pushing the control knob in and hold on HIGH for a few seconds until the burner is fully alight.

Note also that the infrared rear burner cannot be adjusted to a low setting, only to **HIGH** or **OFF**.

Manual Lighting Using a Match:

1. Follow above instruction step 1-4.
2. **For main burners:** place a match into match lighting stick, light the match, then put into lighting hole on right side of the barbeque. For burners far away from right side of the barbeque, take the cooking grill out and place the match near the main burner ports;
For side burner: place the fired match on the holes of the side burner head,
For infrared rear burner: place the fired match onto the surface of ceramic panels.
3. Push the control knob in and turn the control knob anticlockwise to HIGH position. If the burner does not light, turn the control knob to OFF and wait for 5 minutes then repeat steps 2-3.



Before cooking for the first time, operate the barbeque for about 10 minutes with the lid closed and the gas turned on **LOW for all burners**. This will "heat clean" the internal parts and dissipate any odour from manufacturing processes. The colour of the fire box and grill may change a little. This is normal and it is the nature of stainless steel material.

NEVER let the temperature on the hood thermometer exceed 250 degrees Celsius.

Remember to **SHUT DOWN** when finished.

While igniting the main burners and infrared rear burners, please make



WARNING sure the hood is open. While igniting and using the side burner, please

make sure the lid for side burner is open.

PREPARING TO COOK

Your EVERDURE BBQ comes standard with stainless steel grills and matt vitreous enameled cast iron hotplates. There is no need to cure any of these cooking surfaces as is required with regular cast iron. Simply wash the hotplate and grills thoroughly before using them for the first time.

Fats and oils will flow to the drip tray as you use the barbeque. It is a good idea to use fat absorbent material to prevent splashing and to help keep your barbeque clean.

Lightly coat the cooking surfaces with oil, to prevent food from sticking.

Light the all burners, close the roasting hood, and leave on Low for about 5 minutes to preheat the barbeque. Once the barbeque is preheated, you should set the burners to your desired cooking temperature. You're now ready to start cooking up a feast.

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

First of all, cooking very fatty foods will cause a lot of flare up. You should trim excess fat off your meat. Also, excess flaring usually means the burners controls are up too high, turning them down before flare-up occurs will usually prevent it happening in the first place.

Moving the meat away from the flare up will also reduce the problem.

Some very fatty foods can only be cooked on the hotplate or indirectly with the hood closed (refer above). Never add more hotplates to the barbeque than originally supplied.

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

NEVER let the temperature on the hood thermometer exceed 250 degrees Celsius.

When using with the hood closed, do not operate with all burners on the HIGH position.

COOKING TIPS

Keeping Your Food Moist

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

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

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

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

Covered Cooking - Cooking With the Hood Closed

Using the roasting hood traps heat, moisture and flavour that is normally lost on an open top barbeque. The EVERDURE barbeque range is designed with plenty of power to heat up quickly with the hood open or closed. With the hood closed and the barbeque pre-heated, it is important to then turn some burners to LOW and others to OFF in order to not overheat the barbeque which could result in increased temperature hazards and burning your food.

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

(A) Direct Cooking Method

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

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

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

Quite close attention needs to be paid to the food, and the burners frequently reset to LOW or OFF as required to prevent overheating.

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

Most importantly, use the hood thermometer as a warning guide that the barbeque is too hot. For grilling most foods, aim to keep the thermometer below 200°C to avoid burning. Avoid letting the temperature reach over 200°C or the barbeque will overheat and burn your food.

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

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

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

(B) Indirect Cooking Method

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

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

Preheat the barbeque with all burners on HIGH and the hood closed for 5 minutes. Importantly, once the barbeque is pre-heated and the hood is closed, heat is trapped around the food, so the burners that are on may need to be turned to a **LOW** setting, and in some cases, more of the burners turned **OFF**. Heat from the lit burners will circulate all through the hood cooking quite evenly.

Best results are achieved by placing your roast in a rack and that rack in a drip pan. The roast is elevated to allow heat to circulate all the way around, and water; wine, juices, herbs can be added to the drip pan to help flavour the roast and make a baste or gravy.

Position the roast on its rack in the drip pan. Place the roast on the hotplate for slower cooking, or on the grill for faster cooking. Remember to turn the burners under the roast **OFF**.

With 3 burners under each hood, the best setting for slower roasting is to set the hotplate in the middle, grills on each side of the hotplate. The burner under the hotplate turned **OFF**. Adjust the grill burner settings as required to maintain cooking temperature.

Place the roast on its rack in the drip pan onto the hotplate. For slower cooking, remember to turn the burners **OFF** under the roast.

Contrary to some beliefs, the slower and lower (temperature) the food is cooked, the more even, tender and juicier the results will be. Importantly, use the hood thermometer as a warning guide that the barbeque is too hot. For roasting most foods, aim to keep the thermometer around 175°C to avoid burning. Note that the temperature at the roasting rack may be around 25°C higher than the temperature measured at the hood thermometer.

For short periods of browning, or for 10 minutes to make pork crackling, aim for around 200°C. Note that temperature at the roasting rack may be about 25°C higher than the temperature at the hood thermometer. Most foods quickly burn at this setting.

For smoking, lower temperatures and longer cooking times will result in more intense smoke flavour and more tender meats. Aim for around 100°C. Note that temperature at the roasting rack may be around 25°C higher than the temperature measured at the hood thermometer.

Always use a probe thermometer to ensure that the meat has cooked all the way through to the right temperature.

Avoid letting the temperature reach over 200°C for any length of time or the barbeque will overheat and burn your food.

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

Suggested Internal Meat Temperatures:

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

BEEF

Preference	Meat Probe Temperature
Rare	140F / 60C
Medium	150F / 66C
Well Done	170F / 77C

VEAL

Preference	Meat Probe Temperature
Rare	Not safe
Medium	155F/70C
Well Done	165F/75C

PORK

Preference	Meat Probe Temperature
Rare	Not safe
Medium	150F / 65C
Well Done	160F / 70C

POULTRY

Preference	Meat Probe Temperature
Rare	140F/60C
Medium	150F/65C
Well Done	165F/75C

LAMB

Preference	Meat Probe Temperature
Rare	140F / 60C
Medium	1509F / 65C
Well Done	165F / 75C

Suggested Cooking Times:

BEEF: Thermometer Temperature: Rare =60 °C Medium =66 °C Well = 77 °C

Cut of Meat	Weight or Thickness	Barbequeing Method	Approx. Cooking Time
Roasts	2 kg	Indirect	50 min per kg (rare)
Steaks (T-bone, New York, Porterhouse, Round, Sirloin)	2.5 cm	Direct	5-6 min per side (rare)
Rump Steak	3.5 cm	Direct	5-7 min per side (med rare)
Minute Steaks	0.5 cm	Direct	1.5-2 min per side (rare)
Ground Beef Patties	2.5 cm	Direct	4-5 min per side (rare) 5-6 min per side (med. rare) 6-7 min per side (well done)

POULTRY:

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

FISH:

Fish is done when flakes easily when prodded with a fork or knife in the thickest part. Frozen fillets should not be thawed before barbequing. Cooking times will be approximately double that of fresh fish.

Cut of Fish	Weight or Thickness	Barbequeing Method	Approx. Cooking Time
Cut of Fish	Weight or Thickness	Barbequeing Method	Approx. Cooking Time
Whole Fish (with or without head and tail)	2 kg	Indirect	30-35 min total
Steaks & Fillets	2 cm	Direct	3-4 min per side
Prawns	medium sized	Direct	1.5-2 min per side
Lobster Tails	300 g	Direct	9-13 min

CLEANING AND MAINTENANCE

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

The Cooking Surfaces: With the hood open, Turn all burners onto **HIGH** for 5 minutes to burn off food residue. After this time has elapsed, turn all burners OFF. Wait a further 5 minutes. While the cooking surfaces are still hot, take a long handled brush or scraper and remove remaining oil and food residue. You should use an oven mitt to avoid burns.

The Barbeque Body: Grease can build up on the body of the barbeque. Simply clean it off with hot water and detergent. Do not use oven cleaner as this will damage the surface coating. Stainless steel requires extra care. See the notes below.

The Drip Tray: You should change the fat absorbent material regularly. Also, keep the bottom of the firebox itself clean to prevent excessive build-up of grease. If you don't do this, a fat fire can result, which can be quite dangerous.

Other Surfaces: Wipe down with a clean damp cloth as required.

TIP: If cooking with very sticky marinades, make sure the burner is fully preheated on high before placing the food. This way, most of the excess falling marinade will simply roll off the superhot glass without sticking.

Cleaning the burner assembly. Burning on 10 minutes on HIGH after cooking will clean most excess food and grease.

Follow these instructions to clean and / or replace the burner assembly or if you have trouble igniting grill.

1. Turn gas OFF at control knobs and gas supply. Disconnect from the gas supply. Wait until the barbeque has completely cooled.
2. Remove cooking grills, hotplates, grease tray and grease cup. Remove quartz domes.
3. Remove locking pins at end of burner.
4. Carefully lift each burner up and away from valve openings.
5. Gently brush entire outer surface of burner to remove food residue and dirt with a soft nylon brush. **DO NOT BRUSH OR CLEAN THE CERAMIC BURNER SURFACE.**
6. Carefully clean any blocked ports with a needle.
7. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.
8. Carefully refit burners.
9. Replace pins at the end of burner.

Check to ensure that the Gas valve orifices are correctly positioned and secured inside the burner inlet. Replace grease tray and cooking grates.

We suggest three ways to clean the burner tubes. Use the one easiest for you:

- (A) Bend a stiff wire(a light weight coat hanger works well) into a small hook. Run the hook through each burner tube and burner several times.
- (B) Use a narrow bottle brush with a flexible handle (DO NOT use a brass wire brush), run the brush through each burner tube and burner several times.
- (C) Wear eye protection: use an air hose to force air into the burner tube and out the air ports. Check to make sure air comes out all burner parts.

CAUTION!

NATURAL HAZARD SPIDERS

Sometimes spiders and other insects climb into the gas tubes attached to the burners. The spiders spin webs, build nests and lay eggs. The webs or nests can be very small, but they are very strong and can disrupt the flow of gas. Clean the burners prior to use after storing, at the beginning of barbeque season or after a period of one month not being used.

Spider guards are on the air intakes in an effort to reduce this problem, but it will not eliminate it! An obstruction can result in a "flashback"(a fire in the burner tubes). The barbeque may still light, but the obstruction does not allow full gas flow to the burners.

DO NOT mistake brown or black accumulation of grease and smoke for paint. The interior of this barbeque is not painted at the factory (and should NEVER be painted). Apply a strong solution of detergent and water or use a grill cleaner and soft scrubbing brush on the insides of the hood and firebox. Rinse and allow to completely air dry.

DO NOT apply a caustic grill / oven cleaner.

DO NOT use abrasive or flammable cleaners, as it will damage the parts of the product and may start a fire.

Plastic parts: wash with warm soapy water and wipe dry.

Abnormal Operation:

Any of the following are considered to be abnormal operation and may require service

- Excessive and continuous visible yellow flame.
- Black sooting up of the inside of the quartz dome
- Burners not igniting properly.
- Burners failing to remain alight.
- Burner extinguished by cart doors opening and closing.
- Gas valves, which are difficult to turn.

For any of these cases, contact your store of purchase for advice.

How To Care For Stainless Steel: Even though stainless steel is remarkably resistant to tarnish and rust relative to ordinary steels, it still needs proper care. We recommend the following:

- After use, clean the stainless steel surfaces with fresh water and a soft cloth.
- Where light cleaning is needed, a commercially available stainless steel cleaner with a soft cloth should be used.
- To repair minor tea staining or pitting, you can use a light, non-metallic scourer. It is important that you rub with the natural grain of the stainless steel surface to avoid leaving visible scratch marks.
- Use 3M stainless steel cleaner available from your local Barbeques supplier store to polish and protect all stainless steel surfaces. Follow the manufacturer's instructions on the can. Do not use while the barbeque is on or still hot!
- Between uses, it is a good idea to leave the barbeque covered to prevent dust and air borne salts settling on the stainless steel surfaces. If left for too long, these particles can act as rust centres.

With a small amount of care, your investment in quality stainless steel will keep its beautiful finish as well as its value for a long time to come.

Your barbeque is designed to be used outdoors. However; just like a car; you will prolong the life of the appliance if you store it out of direct exposure to the elements when not in use. This can be done in many ways:

- Place a waterproof cover over it. In some locations, high humidity can cause condensation to build up under the cover. Placing some sponges between the cover and the barbeque helps air circulation and reduces condensation build-up.
- Move the barbeque to a covered location. If you are storing it in a closed room (eg a shed or a garage) you should keep the cylinder away from any other cylinders or any cars, boats, motorcycles or any other petrol engines.
- If you don't intend to use it for a few months, lightly spray all external stainless steel surfaces with 3M Stainless Steel cleaner and Polish. This will help protect against corrosion.


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


- If your barbeque uses a flexible hose to connect to the gas, check the rubber O-ring on the regulator end of the hose assembly at least once a year. If it appears worn or cracked, have it replaced.
- We recommend having your barbeque checked by an authorised service agent every 5 years. This is to ensure there are no leaks and that all components are still functioning correctly.
- If you use a portable LPG gas cylinder; you will need to have the cylinder serviced or replaced every ten years. The date of the last service should be stamped on the neck of the bottle.


Replacing The Hoses: If there are any signs of wear or cracking in the barbeque hose, you will need to replace it immediately. Ensure you replace it with a hose and regulator supplied and manufactured by EVERDURE BBQs.

Connect the nut of the hose to the gas inlet on the barbeque. You **MUST** use two spanners to tighten it properly. Do not use sealing tape. The connection is designed to seal properly without it. Perform a leak test as explained at the front of this manual before using the barbeque.

TECHNICAL INFORMATION

EVERDURE Model: E4TB					
IAPMO Oceana Certification No: GMK10772					
TEST POINT PRESSURE	LP GAS	2.75kPa	Natural Gas 1.00kPa		
	Injector	Gas cons.	Injector	Gas cons.	
Main Burner	1.02 mm	12.6 MJ/hr	1.60 mm	12.6 MJ/hr	
Side Burner	0.90 mm	10.5 MJ/hr	1.48 mm	10.5 MJ/hr	
SERIAL NO: (21)22157869					
	Total Gas Consumption (Propane)		Total Gas Consumption (Natural Gas)		
E4TB	60.9 MJ/hr		60.9 MJ/hr		
Clearances from combustibles: 1000mm from sides, back and vertically above.					
FOR OUTDOOR USE ONLY			Made in China		

EVERDURE Model: E4TS					
IAPMO Oceana Certification No: GMK10772					
TEST POINT PRESSURE	LP GAS	2.75kPa	Natural Gas 1.00kPa		
	Injector	Gas cons.	Injector	Gas cons.	
Main Burner	1.02 mm	12.6 MJ/hr	1.60 mm	12.6 MJ/hr	
Side Burner	0.90 mm	10.5 MJ/hr	1.48 mm	10.5 MJ/hr	
Rotisserie Burner	1.05 mm	13.2 MJ/hr	1.75 mm	13.2 MJ/hr	
SERIAL NO: (21)22158506					
	Total Gas Consumption (Propane)		Total Gas Consumption (Natural Gas)		
E4TS	74.1 MJ/hr		74.1 MJ/hr		
Clearances from combustibles: 1000mm from sides, back and vertically above.					
FOR OUTDOOR USE ONLY			Made in China		

EVERDURE Model: E6TS					
IAPMO Oceana Certification No: GMK10772					
TEST POINT PRESSURE	LP GAS	2.75kPa	Natural Gas 1.00kPa		
	Injector	Gas cons.	Injector	Gas cons.	
Main Burner	1.02 mm	12.6 MJ/hr	1.60 mm	12.6 MJ/hr	
Side Burner	0.90 mm	10.5 MJ/hr	1.48 mm	10.5 MJ/hr	
Rotisserie Burner	1.05 mm	13.2 MJ/hr	1.75 mm	13.2 MJ/hr	
SERIAL NO: (21)22159087					
	Total Gas Consumption (Propane)		Total Gas Consumption (Natural Gas)		
E6TS	99.3 MJ/hr		99.3 MJ/hr		
Clearances from combustibles: 1000mm from sides, back and vertically above.					
FOR OUTDOOR USE ONLY			Made in China		

	E4TB	E4TS	E6TS
Product Dimensions	1386 x 649 x 1235mm	1386 x 682 x 1235mm	1726 x 681 x 1235mm
Packing Size	795 x 755 x 660mm	795 x 755 x 660mm	1150 x 835 x 670mm
Net Weight (kg)	64	68	84
Gross Weight (kg)	71	75	90

- The minimum cylinder size for use with this appliance is 4kgs.
- The thread type of the gas connection to this appliance is 5/8 UNF (3/8 SAE).
- Gas connection points are at the top front of the cylinder cabinets.

NATURAL GAS CONVERSION



Gas conversion is **ONLY** to be performed by an authorised person.

**WARNINGS**

- Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.
- Read the instructions thoroughly before installing or servicing this equipment.
- **THIS APPLIANCE MUST NOT BE INSTALLED OR USED INDOORS.**
- **NATURAL GAS APPLIANCE. TO BE INSTALLED ONLY BY AN AUTHORISED PERSON.**
- A suitable approved natural gas pressure regulator must be installed in the pipeline and be set at 1 kPa.

**WARNING**

MAKE SURE ALL CONTROL KNOBS & CYLINDER VALVE ARE IN OFF POSITION BEFORE CONVERTING.

This mobile barbeque was originally supplied configured for use with Liquid Propane (LP Gas), which is delivered to the barbeque from portable gas cylinders (LP cylinders and their use are covered elsewhere in this manual).

This barbeque is certified for use with either Liquid Propane (LP Gas) or Natural Gas.

The necessary parts to convert the grill for use with Natural Gas are available separately through stores (part code **ETNGKIT**)

PLEASE FOLLOW THE INSTRUCTIONS PROVIDED WITH THE CONVERSION KIT

The convertible valves allow the use of Natural Gas without replacing the burners or entire valve system.

The process of converting is relatively simple but only an authorised technician can do the conversion.

Your warranty may be void if the conversion is improperly completed.

**WARNING**

Make sure all barbeque components are completely cooled and gas supply is turned **OFF** and gas supply is disconnected from the barbeque prior to performing the conversion.

It is important that you retain these instructions, proof of purchase as well as other important documents about this product for future reference. Due to continual product development, EVERDURE reserves the right to alter specifications or appearances without notice.

Dispose of packaging responsibly – recycle where facilities are available.

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EVERDURE