



INSTRUCTION MANUAL

Commercial Kitchen Barbecues

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PLEASE READ THESE IMPORTANT SAFETY INSTRUCTIONS WHICH APPLY TO ALL OUR GAS APPLIANCES!

- **Do not** operate this appliance before reading the instruction manual
- **Do not** place articles on or against this appliance
- **Do not** store chemicals on or against this appliance
- **Do not** spray aerosols near this appliance when in operation
- **Do not** leave this appliance unattended when in use
- **Do not** leave covers on this appliance when in use
- When installed in a commercial kitchen a suitable extraction hood **must** be installed
 - **Caution this appliance has hot surfaces**



THANK YOU

For purchasing a product from BBQ's Australia.

We place an immense importance on quality and performance when designing and manufacturing appliances you use.

With minimal care, as outlined in this guide, our product is designed to provide you with years of dependable service.

Please take the few minutes necessary to learn the proper and efficient use and care of our quality products.

We appreciate your choosing an Infresco product, and hope that you will again select our products for your other requirement in the future.



Models: IFC 900C, IFC985C, IFC1185C and IFC1360C

Nominal Hourly Gas Consumption:

Gas Type:	Natural		
MJ/h Rating:	Solid Plate	Griddle	Boiling Top
	12	15	20
Injector Orifice:	1.6mm	1.8mm	2.1mm
Test Point Pressure:	1.0 kPa		

Gas Type: Propane

MJ/h Rating:	Solid Plate	Griddle	Boiling Top
Per Burner:	10	10	16
Injector Orifice:	0.9 mm	0.9 mm	1.1 mm
Test Point Pressure:	2.5 kPa		

Overall Dimensions:

Height:	227 mm (not including lid handles or hood) 565 mm (including hood)
Width:	980, 1065, 1265 & 1440 mm
Depth:	635 mm

WARRANTY

For barbecues manufactured by BBQ's Australia, all of their component parts and accessories are warranted to be free from defective materials or workmanship in normal household use for a period of twelve (12) months from the date of purchase. BBQ's Australia, warrantor, agrees to repair or replace, at its option, any part which fails or is found to be defective during the warranty period. Owner shall be responsible for proper installation, providing normal care and maintenance, providing proof of purchase upon request, and making the appliance reasonably accessible for service. **ANY DEFECTS MUST BE REPORTED TO THE SELLING DEALER WITHIN FOURTEEN (14) DAYS FROM DATE OF ORIGINAL RETAIL PURCHASE.** BBQ's Australia uses the most up-to-date processes and best materials available to produce all finishes. However, slight variation may be noticed because of the inherent differences in stainless steel parts, and other factors. Under the terms of this warranty, service must be performed by a factory authorised Infresco agent or representative. Service will be provided during normal business hours, and labour performed at overtime or premium rates shall not be covered by this warranty. Specifications are subject to change without notice.



BARBECUE INSTRUCTIONS

INSTALLATION INSTRUCTIONS

1. This appliance must be installed by an authorized person to the requirements of the local gas authority. The installation must comply with installation code AS/NZ 5601 or with local installation codes and any other relevant statutory regulations
2. Remove all transit packaging before installing this appliance
3. Models are available in natural and propane gas. Check the appliance data plate located in the grease tray to ensure correct gas type
4. The gas connection is 45 mm from the right-hand side and 70 mm from the base of the appliance
5. Clearance from combustible surfaces of 10mm at the sides, 100mm at the rear, 30mm underneath and 1000mm vertically must be provided. The appliance is fitted with side, rear and underneath spacers to guarantee these clearances
6. The gas regulator supplied must be fitted. Installers must supply and fit an isolation valve to the appliance to allow the regulator to be removed or serviced without shutting down the main gas supply
7. This appliance may be connected by solid piping, or a certified hose assembly may be used. If connected with a hose assembly an anchor point complying with the requirements of AS/NZ 5601 must be provided. Refer to AS/NZ 5601 for pipe sizing details
8. The installer must purge all lines. Light and test burners on high and low operation and make any adjustment required and then instruct the consumer on the correct and safe operation of the appliance
9. The gas pressure must be checked by using a manometer or some other suitable means. The burner pressure can be adjusted by turning the adjustment screw on the pressure regulator. When setting the gas pressure ensure that at least 50% of the burners are turned to high setting. Gas pressure details are on the data plate
10. When the installation is complete check all gas joints for soundness
11. Before leaving instruct the user regarding the correct operation of this appliance
12. If this appliance cannot be adjusted to perform correctly contact the manufacturer or the manufacturers agent

OPERATING INSTRUCTIONS FOR HOT PLATE AND OPEN GRILL

1. For models fitted with a Roasting Hood the hood must be open when lighting the appliance. If the Roasting Hood is closed during cooking, then use only 2 burners and they must be turned to the low position
2. Push and turn gas control to high position
3. Push silver peizo ignitor button and continue to push in control knob for 30 seconds
4. Release control knob and burner should stay alight (use viewing hole in front panel). If burner goes out wait 5 minutes before re-lighting.



5. You are now able to turn control between high and low as desired
6. If you turn burner to the off position, you must start again from step 1
7. The burner energises a flame failure/ safeguard device. If the burner is turned off or goes out, then the gas supply to that burner will shut off within 60 seconds
8. To shut down, turn all gas controls to the off position

OPERATING INSTRUCTIONS FOR BOILING TOP BURNER

1. For models fitted with a Roasting Hood the hood must be open when lighting and remain open when the boiling top burner is being used
2. Push and turn gas control to elevated position
3. Push silver piezo igniter button and continue to push in gas control knob for 30 seconds after burner has ignited
4. Release knob and burners should stay alight. If burners go out wait 5 minutes before re-lighting
5. To shut downturn all gas controls to the off position
6. This appliance should burn with a blue flame. If the flame becomes yellow or soot appears contact the manufacturer to arrange servicing of the appliance

SERVICING INSTRUCTIONS

To be carried by authorised servicemen at least once every 12 months:

1. Check gas pressure at test point should be 1.00 KPa for natural gas and 2.5 kPa for LPG Propane. Adjust if required.
2. Lubricate gas cocks with approved lubricant. Isolate gas supply, remove gas cock knobs, remove screws from front cover and remove cover, undo gas cock latching plate to gain entry to gas plug.
3. Remove and clean burners clean dust from venturi and burner surface. To remove burners for griddle, lift the griddle plate off then remove the rock tray. Then loosen the nuts holding the thermocouple in position and remove the electrode lead from the igniter and the burner can then be lifted out. Burner removal for the solid plate burners is by removing the fat tray then loosen the nuts holding the thermocouple and remove the electrode lead from the igniter.
4. Pressurise the appliance and leak test. If okay reinstate gas supply and test operation of each burner and gas cock
5. To replace the thermocouple, follow step 2 for removing front cover then undo the thermocouple nut at the rear of the gas cock, undo the nuts holding the thermocouple head into the bracket on the burner and then remove the thermocouple.
6. Contact the manufacturer for service and spare parts.

FAULT FINDING SERVICE CHART

***Any works must be conducted by an Authorized Service person only**

FAULT	CAUSE	REMEDY
No gas to burner	Supply turned off or depleted. Orifice blocked.	Check supply, service pipe under size. Clean orifice with drill or wire smaller than orifice diameter.
Sluggish flame Yellow tips	Burner over gassed. Insufficient primary air.	Check gas pressure. Clean burner ports. Check orifice firing centre of burner.
Noisy flame	Too much primary air	Check pressure
No gas to burners	Regulator faulty on gas supply	Check supply Check orifice with drill Check flame failure control Check thermocouple Replace regulator
Burner goes out		Check flame failure control
Burner	Loose thermocouple connection Defective thermocouple Defective control	Tighten connection nut to flame failure control. Replace Replace

Important:

Ensure gas pipeline to appliance is sufficient to maintain total MJ/h requirement, when additional appliances are operating or have been added, service charges may be incurred if insufficient pipe size found.



PREPARING AND SEASONING YOUR MILD STEEL BBQ PLATE

Step 1: Clean the plate with soap and water. When clean, wipe off soapy water and re-clean with plain water.

Step 2: Heavily apply an animal fat/oil (lard) to hotplate and cover with salt generously.

Step 3: Light the barbecue and heat it upon high for 7-10 minutes. With a heat proof oven glove, work the oil into the plate.

Step 4: Turn the barbecue off and allow it to cool. Once the hotplate is cool, remove all excess oil and salt with a dry rag (no scraping with a metal implement).

Step 5: Now the BBQ plate has been seasoned. Treat it like a non-stick surface.



CLEANING YOUR STAINLESS STEEL

Retaining a sparkling finish on stainless steel surfaces is just a matter of a few simple steps. We can supply all your cleaning requirements.

WHAT DO I USE TO CLEAN MY STAINLESS STEEL?

Simply wiping stainless steel with a damp cloth is not as effective as it can smear dirt without removing it. We supply a stainless-steel cleaner which is very effective in removing dirt from stainless steel and it leaves a highly polished finish. We also have a range of excellent cloths and soft scourer sponges.

REMEMBER- STAINLESS STEEL IS EASILY SCRATCHED

Stainless steel can be scratched by careless handling or aggressive scrubbing. Just like you would take care of a polished timber finish, avoid dragging rough items across the surface and be aware that grit trapped under other objects can be the culprit.

DISCOLOURATION

Stainless steel may discolour if left in contact with salts or acids for extended periods. Also avoid leaving carbon steel items in contact with stainless steel, particularly if wet. But if you observe ordinary hygiene measures, like timely cleaning-up in food preparation areas, you won't have any problems.

FOLLOW THE GRAIN

Always rub stainless steel in the same direction as the grain. Rubbing against the grain will spoil the finish and the stainless steel will lose its shine. Rubbing against the grain can also damage the surface by creating microscopic crevices where dirt can collect. This can lead to corrosion spots. Fortunately, it's usually easy to tell which is the right direction.

USE SOFT CLOTHS

NEVER EVER use steel wool (wire wool) to clean stainless steel. It is usually made of carbon steel and any fragments left behind will rust onto the stainless-steel surface. Using any kind of scourer sponges which have previously been used on ordinary (carbon) steel is also a no-no for the same reason. We also have a range of scouring pads that can carry out the heavy-duty work, like removing burnt food from stainless steel. These will scratch but if you follow the grain the small scratches will be hard to spot on the stainless-steel surface. These special scourers won't leave fragments to go rusty.

DO NOT rub with steel wool (wire wool)

DO NOT scrape with steel tools

DO NOT use scourers or cleaning cloths that have been used on ordinary steel

DO NOT rub plastic scourers across the grain of brushed surfaces

DO NOT use concentrated bleach or hydrochloric acid-based cleaning products