



INSTALLATION AND INSTRUCTIONS MANUAL



Commercial Kitchen Barbecues



Phone: 1300 613 112
www.bbqsaustralia.com.au



Thank you for purchasing from BBQs Australia!

We pride ourselves on delivering unmatched quality and performance in every appliance we design and manufacture. With utmost attention to detail, our products are crafted to provide you with years of dependable service, requiring only minimal care, as outlined in this guide.

Please take a few minutes to familiarize yourself with the proper and efficient use and care of our exceptional products. By doing so, you can ensure their longevity and consistent performance.

Thank you for choosing a BBQ's Australia product. Your trust in our brand is highly appreciated, and we are here to support you with any questions or assistance you may need.



PLEASE READ THESE IMPORTANT SAFETY INSTRUCTIONS BEFORE USE

- 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

All built in barbecues, whether natural gas or LPG, must be installed by a licensed gas fitter.



DO NOT OPERATE THIS APPLIANCE BEFORE READING ALL INSTRUCTIONS

DO NOT PLACE OBJECTS ON OR AGAINST THIS APPLIANCE

DO NOT ATTEMPT TO USE APPLIANCE AS A HEATING DEVICE

DO NOT LEAVE APPLIANCE UNATTENDED WHEN IN USE

DO NOT OPERATE THIS APPLIANCE FOR EXTENDED PERIODS OF TIME

DO NOT STORE CHEMICALS, SPRAY AEROSOLS OR OTHER FLAMMABLE MATERIALS NEAR THIS APPLIANCE

DO NOT OBSTRUCT THE FLUE

DO NOT LEAVE COVER ON APPLIANCE WHEN IN USE

CAUTION

- THIS APPLIANCE MUST BE INSTALLED ON A NON-COMBUSTIBLE SURFACE
- CLEARANCES OF 300MM Laterally AND 1000MM VERTICALLY MUST BE PROVIDED FROM COMBUSTIBLE SURFACES
- ADDITIONAL SAFETY REQUIREMENTS MAY APPLY. PLEASE VISIT THE ENRGY SAFETY WEBSITE FOR YOUR STATE TO CONFIRM ALL REGULATIONS HAVE BEEN ADHERED TO BEFORE USE
- THIS APPLIANCE INCLUDES HOT SURFACES

BARBECUE INSTRUCTIONS

TECHNICAL SPECIFICATIONS

Models: IFC900C, IFC985C, IFC1185C and IFC1360C

Nominal Hourly Gas Consumption:

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

Gas Type:	Propane		
MJ/h Rating:	Solid Plate	Griddle	Boiling Table
	10	10	16
Injector Orifice	0.9mm	0.9mm	1.1mm
Test Point Pressure	2.5kPa		

Overall Dimensions:

Height:	227mm (not including lid handles or hood) 565mm (including hood)		
Width:	980mm(IFC900C), 1065mm(IFC985C) 1265mm(IFC1185C) & 1440mm(IFC1360C)		
Depth:	635mm		



BARBECUE DIMENSIONS

We manufacture 4 standard barbecue sizes. Each barbecue is hand-made; therefore, measurements may vary by a few millimeters. The depth and height of all barbecues is the same. It is only the length that differs.



LENGTH

900mm

Top: 980mm*
Bottom: 904mm*



985mm

Top: 1065mm*
Bottom: 989mm*



1185mm

Top: 1265mm*
Bottom: 1189mm*



1360mm

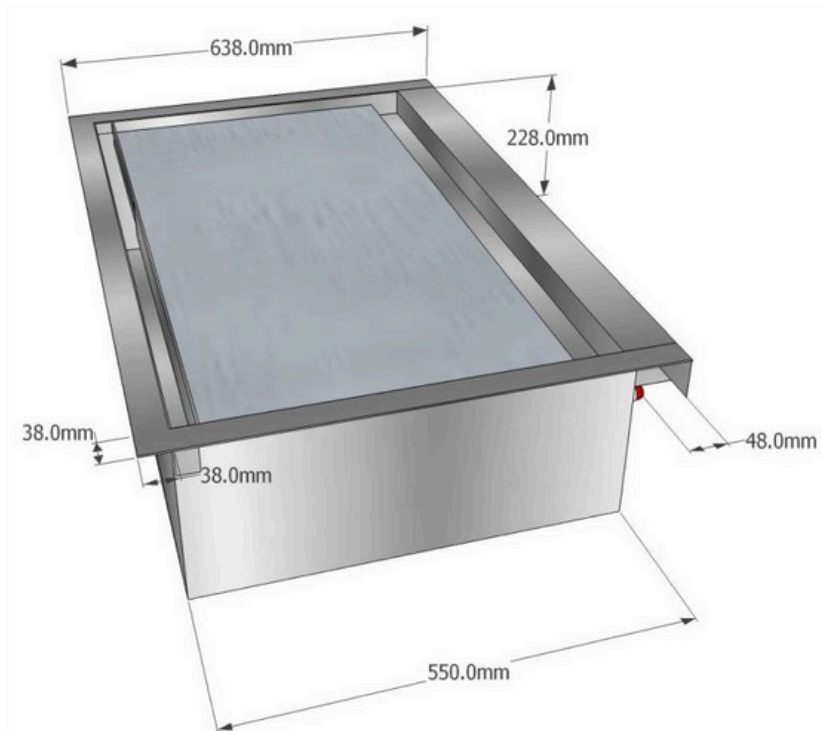
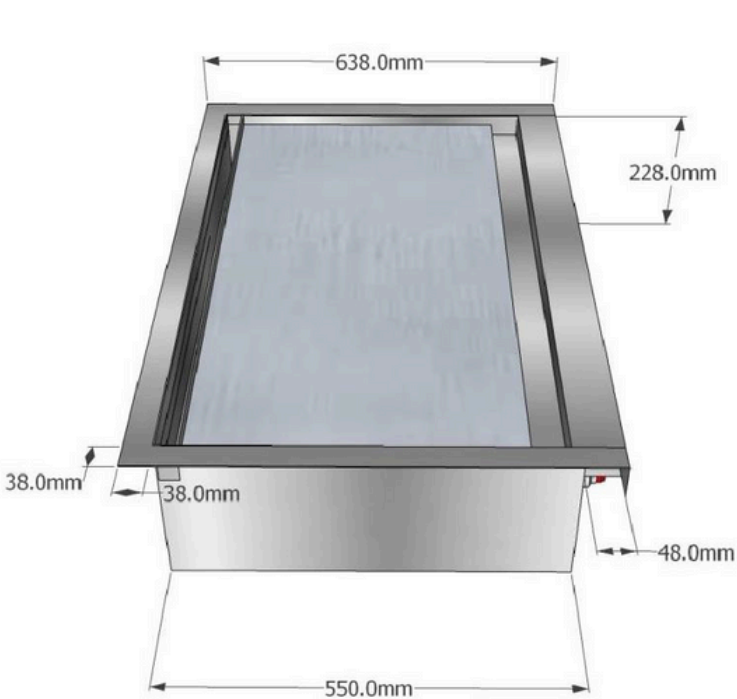
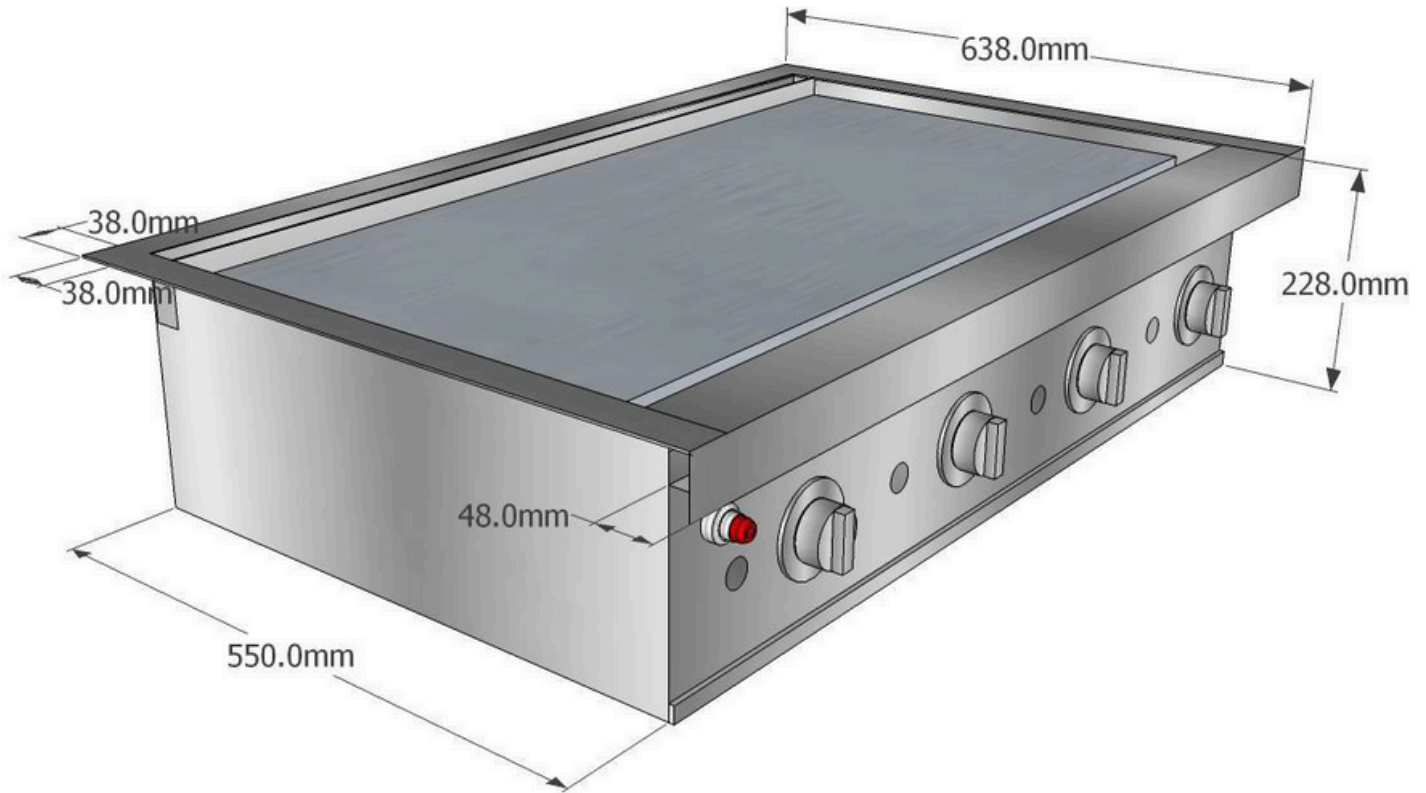
Top: 1440mm*
Bottom: 1364mm*



*All measurements are approximate to 2-3mm as each barbecue is custom made by hand

DEPTH & HEIGHT

Applicable to all Standard Size BBQ Models



*All measurements are approximate to 2-3mm as each barbecue is custom made by hand

INSTALLATION INSTRUCTIONS

1. This appliance must be installed by an authorised 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 or propane (bottled) 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. Appliance must be installed into a non-combustible enclosure.
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.

CABINET CONSTRUCTION

BENCHTOP

Any built-in barbecue, including the Infresco Series Barbecues, should be built into a non-combustible surface. If they are placed on a combustible surface such as timber, over several years the timber will dry out from the heat and may ignite. We highly recommend fibre cement, stainless steel and granite surfaces. If you plan on building your barbecue into timber cabinets, you must, by law, have a heatshield built between the barbecue and cabinets. If you purchase a barbecue from BBQ's Australia, we can quote and build you a heat shield to suit.



HEATSHIELD

A heatshield is used as a buffer between a barbecue and a combustible surface such as timber. Our heat shields are made of stainless steel and fibre cement. They have a base, back and sides so that no part of the barbecue is in contact with the combustible timber cabinets. We ensure that there is an air gap between the Barbecue and the heat shield for ventilations purposes as required.



ROASTING HOOD

All our gourmet barbecues come standard with a flat lid or lids. If you purchase an optional roasting hood, you will need to ensure that there is **sufficient clearance at the back** of the barbecue. Our roasting hoods fold right back so that smoke can be sucked up by an exhaust hood instead of coming out the front of the barbecue. You need to allow **120mm** between the barbecue and the wall for the hood to open fully. For a neat finish, we suggest using a strip of granite or stainless steel bench top at the rear of the barbecue.



*Model shown includes Roasting Hood with optional Rotisserie

SPLASHBACK

A splashback made of a non-combustible material of sufficient thickness is required if non-combustible material (eg. Timber) is located 500mm behind the rear of your BBQ. Recommended splashback materials include glass, tile or Stainless Steel. Please refer to your Cabinet maker or Benchtop installer for further advice.

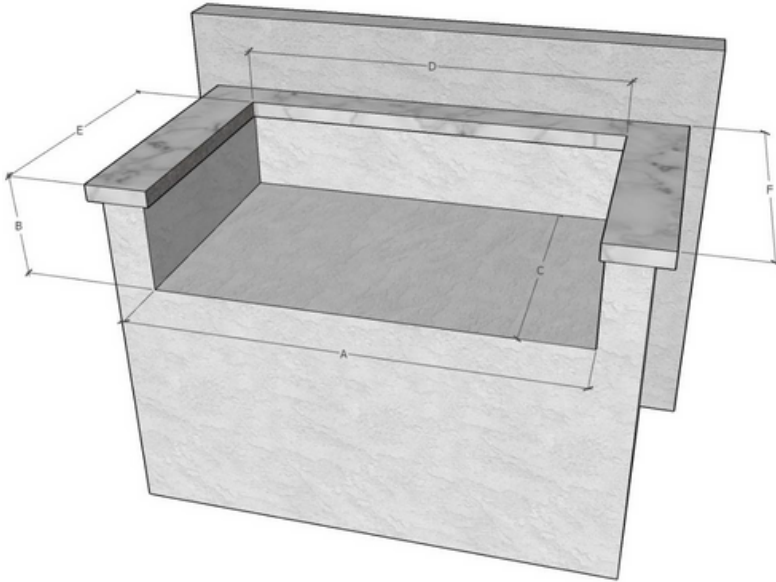


CUT OUT DIMENSIONS

BBQ Cut Out must be constructed of a NON-COMBUSTIBLE material for SIDES, BOTTOM & REAR.

Dimensions listed below are requirements for the following purposes:

- Air ventilation which allows for satisfactory combustion
- Allowances for plumbing
- Allowance for Roasting Hood to open unhindered by Walls/Splashbacks



BBQ Model	A Recess Width	B Overall Height	C Recess Depth	D Benchtop Cut Out Width	E Benchtop Cut Out Depth	F Minimum Benchtop Depth (with Roasting Hood Option)
INF900	935mm	240mm min	640mm	915mm	610mm	640mm (720mm with RH)
INF985	1020mm	240mm min	640mm	1000mm	610mm	640mm (720mm with RH)
INF1185	1220mm	240mm min	640mm	1200mm	610mm	640mm (720mm with RH)
INF1360	1395mm	240mm min	640mm	1375mm	610mm	640mm (720mm with RH)



OPERATING INSTRUCTIONS

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 only 2 burners must be used and they must be turned to the low position.
2. Push and turn gas control to high position.
3. Push silver Piezo 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. Please note, if burner is turned to the off position, you must start again from step 1.
7. All burners engage a flame failure/safeguard device. If a 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.

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 high 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 down turn 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 an authorised serviceman at least once every 12 months:

1. Check gas pressure at test point, which 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 diamond tray. Loosen the nuts holding the thermocouple in position and remove the electrode lead from the igniter. 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. 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

AUTHORISED 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 and/or 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.	Faulty flame failure. Loose thermocouple connection. Defective thermocouple. Defective control.	Check flame failure control. Tighten connection nut to flame failure control. Replace thermocouple as required. Replace control as required.

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.



CARE INSTRUCTIONS

Preparing and Seasoning your Mild Steel BBQ Plate Before Use:

1. Clean the plate with soap and water, then wipe off the soapy water and re-clean with plain water.
2. Apply animal fat or oil (lard) to the hotplate and generously cover with salt.
3. Heat the barbecue on the high setting for 7-10 minutes, working the oil into the plate.
4. Turn off the barbecue and allow it to cool. Remove excess oil and salt with a dry rag (avoid scraping with a metal implement).
5. Treat the BBQ plate like a non-stick surface.

Cleaning Your Stainless Steel Appliances: Tips for a Sparkling Finish:

All stainless steel requires regular maintenance to keep it looking new. Regular cleaning with freshwater and drying afterward helps prevent streaky marks. Tea staining (small brown spots) may occur due to saltwater and airborne chemicals but does not affect the strength or longevity of the product. Use stainless steel care oil and a microfiber cloth to remove brown spots or rust marks by gently rubbing in the direction of the brushed finish.

- Handle appliances with care to prevent scratches, avoiding aggressive scrubbing and rough handling.
- Avoid prolonged contact with salts or acids, and promptly clean up spills and food residues to prevent discoloration.
- Clean along the grain to maintain the finish and shine
- Use soft cloths or specialized scouring pads for stainless steel, avoiding steel wool or carbon steel scourers.
- Do not rub with steel wool, scrape with steel tools, or use scourers 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.
- Remove fingerprints, grease marks, and sticky labels promptly, as they can trap dirt and cause tea staining. Eucalyptus oil works well to remove adhesive residue.

WARRANTY INSTRUCTIONS

This document sets out the terms and conditions of the product warranties for the Infresco Appliances. It is an important document.

Please keep it with your proof of purchase documents in a safe place for future reference should there be a manufacturing defect in your Appliance.

This warranty is in addition to other rights you may have under the Australian Consumer Law.

1. In this warranty:

- (a) 'ACL' or 'Australian Consumer Law' means Schedule 2 to the Competition and Consumer Act 2010;
- (b) 'Appliance' means any BBQ's Australia Pty Ltd product purchased by you and accompanied by this document;
- (c) 'ASC' means BBQ's Australia Pty Ltd's authorised serviced centres;
- (d) 'Infresco' is the brand controlled by BBQ's Australia Pty Ltd of 29 Yampi Way Willetton WA 6155, ABN 12 525 378 989 in respect of Appliances purchased in Australia and New Zealand
- (e) 'Warranty Period' means the period specified in clause 3 of this warranty;
- (f) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.

2. Application: This warranty only applies to new Appliances, purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) other rights and remedies under a law to which the Appliances or services relate, including any nonexcludable statutory guarantees in Australia and New Zealand.

3. Warranty Period: Subject to these terms and conditions, Limited 25 year warranty on the body of the appliance only this covers the shell, (if purchased) the roasting hood, the warranty in Australia for a period of 12 months and in New Zealand for a period of 12 months for all operational parts and components, following the date of original purchase of the Appliance.

WARRANTY INSTRUCTIONS

4. Repair or replace warranty: During the Warranty Period, BBQ's Australia Pty Ltd or its ASC will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. BBQ's Australia Pty Ltd may, in its absolute discretion, choose whether the remedy offered for a valid warranty claim is repair or replacement. BBQ's Australia Pty Ltd or its ASC may use refurbished parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of BBQ's Australia Pty Ltd.

5. Travel and transportation costs: Subject to clause 7, BBQ's Australia Pty Ltd will bear the reasonable cost of transportation, travel and delivery of the Appliance to and from BBQ's Australia Pty Ltd or its ASC. Travel and transportation will be arranged by BBQ's Australia Pty Ltd as part of any valid warranty claim.

6. Proof of purchase is required before you can make a claim under this warranty.

7. Exclusions: You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. This warranty does not cover:

- (a) light globes, batteries, filters or similar perishable parts;
- (b) parts and Appliances not supplied by BBQ's Australia Pty Ltd;
- (c) cosmetic damage which does not affect the operation of the Appliance;
- (d) damage to the Appliance caused by:
 - (i) negligence or accident;
 - (ii) misuse or abuse, including failure to properly maintain or service;
 - (iii) improper, negligent or faulty servicing or repair works done by anyone other than an BBQ's Australia Pty Ltd authorised repairer or ASC;
 - (iv) normal wear and tear;
 - (v) power surges, electrical storm damage or incorrect power supply;
 - (vi) incomplete or improper installation;
 - (vii) incorrect, improper or inappropriate operation;
 - (viii) insect or vermin infestation;
 - (ix) failure to comply with any additional instructions supplied with the Appliance;

WARRANTY INSTRUCTIONS

In addition, BBQ's Australia Pty Ltd is not liable under this warranty if:

- (a) the Appliance has been, or BBQ's Australia Pty Ltd reasonably believes that the Appliance has been, used for purposes other than those for which the Appliance was intended.
- (b) the Appliance is modified without authority from BBQ's Australia Pty Ltd in writing;
- (c) the Appliance's serial number or warranty seal has been removed or defaced.

8. How to claim under this warranty: To enquire about claiming under this warranty, please follow these steps:

- (a) carefully check the operating instructions, user manual and the terms of this warranty;
- (b) have the model and serial number of the Appliance available;
- (c) have the proof of purchase (e.g. an invoice) available;
- (d) telephone the numbers shown below.

9. Australia: For Appliances and services provided by BBQ's Australia Pty Ltd in Australia: BBQ's Australia Pty Ltd goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. 'Acceptable quality' and 'major failure' have the same meaning as referred to in the ACL.

10. New Zealand: For Appliances and services provided by BBQ's Australia Pty Ltd in New Zealand, the Appliances come with a guarantee by BBQ's Australia Pty Ltd pursuant to the provisions of the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act. Where the Appliance was purchased in New Zealand for commercial purposes the Consumer Guarantee Act does not apply.

11. Confidentiality: You accept that if you make a warranty claim, BBQ's Australia Pty Ltd and its agents including ASC may exchange information in relation to you to enable BBQ's Australia Pty Ltd to meet its obligations under this warranty.

For further information on our Warranty please contact us on 1300 613 112.