



HEATLIE

BARBECUES



HEATLIE

ROASTER

R3000SS

Instructions and
General Information



CONGRATULATIONS ON PURCHASING A HEATLIE ROASTER!

Designed for those who love catering for large crowds effortlessly, the Heatlie Roaster is your answer. Using LP gas only, the Roaster is admired by professional caterers, sporting clubs and schools. Said to be the toughest commercial roasting oven on the market, the industrial size allows enough room for a dozen or so roasts at once with room for extra racks and additional accessories if required.

- Please read the following instructions before you begin to use your Heatlie Roaster.
- Be sure to read the Warranty Policy and understand these conditions.

This appliance is for OUTDOOR USE ONLY.

AGA Certificate No.

No. 4683

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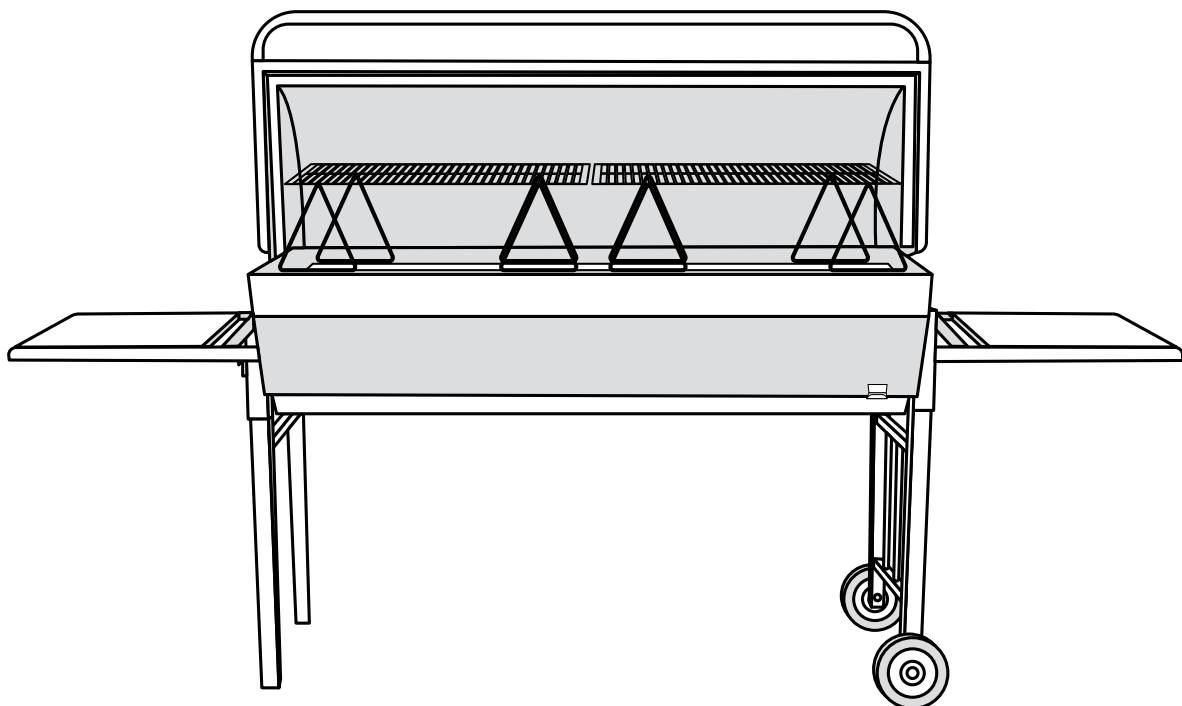
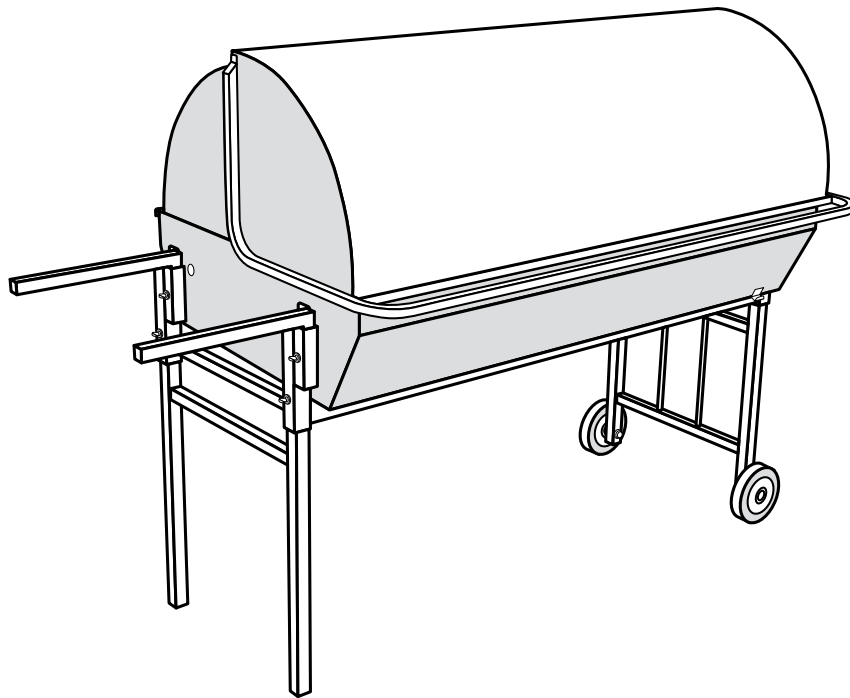
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Note: End tables and double up racks pictured above are not included as standard with the Heatlie Roaster.

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 Roaster
- 1 x Heatlie Ribbon Roaster Burner
- 3 x Cooking Racks
- 2 x Handles
- 1 x Billy can
- 1 x Instruction Pack
- 1 x Leg Box containing:
 - 2 x Wheels
 - 1 x Wheel Leg complete with gas bottle bracket
 - 2 x Axles
 - 2 x Aluminium washers
 - 2 x Thin washers
 - 2 x Nyloc nuts
 - 1 x Fixed Leg

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 STORE FLAMMABLE MATERIAL IN OR NEAR THIS APPLIANCE, THIS INCLUDES FUEL GAS.

DO NOT STORE ARTICLES ON OR AGAINST THIS APPLIANCE.

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

DO NOT MODIFY THIS APPLIANCE.

DO NOT USE AN ADAPTOR AT THE CYLINDER CONNECTION.

POSITIONING YOUR HEATLIE ROASTER IN AN OUTDOOR AREA

This Roaster is only to 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. Heatlie Roasters are not for use indoors. Please refer to AS5601 for specific installation and ventilation regulations.

If you are using the appliance 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):
 - At least 25% of the total wall area is completely open and unrestricted,
 - At least 30% of the remaining wall area is open and unrestricted.
 - In the case of balconies, at least 20% of the total side, back and front wall areas are to be open and unrestricted and remain as such.

NOTE: A door, blinds, or windows, is not to be considered a permanent opening.

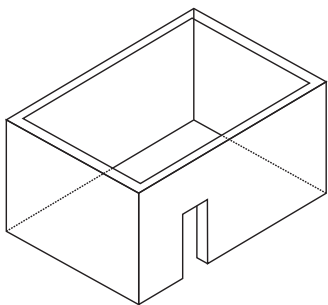


FIGURE F1 - OUTDOOR AREA - EXAMPLE 1

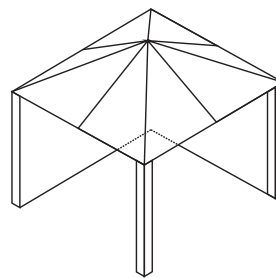
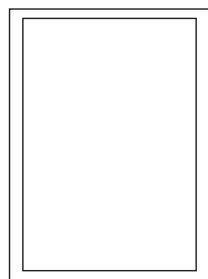


FIGURE F2 - OUTDOOR AREA - EXAMPLE 2

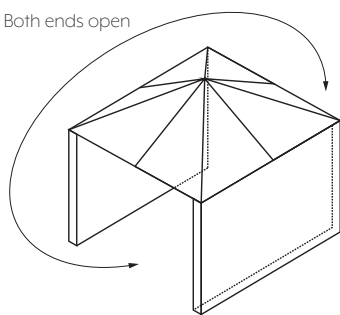
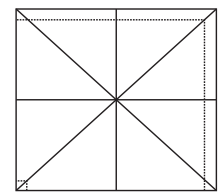


FIGURE F3 - OUTDOOR AREA - EXAMPLE 3

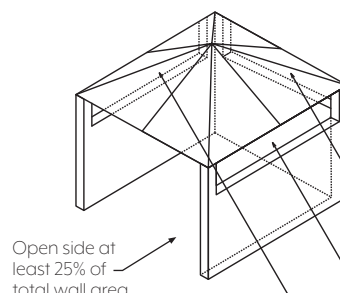
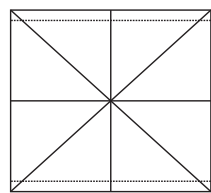
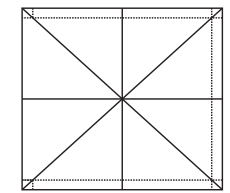
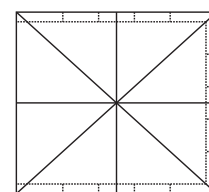
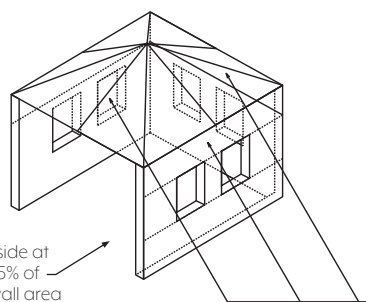


FIGURE F4 - OUTDOOR AREA - EXAMPLE 4



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

ASSEMBLY PROCEDURE

All Heatlie Roasters need to be kept under a weatherproof cover when not in use.

Assembling the Wheel kit, legs, and Roaster

Instructions follow the assembly of Heatlie Roaster wheel kit, legs, and racks.

Wheel Kit Assembly

1. Remove contents of Leg Kit Box.
2. To secure wheels on wheel leg kit:
3. Place the wheel on the axle.
4. Place one aluminium washer on the axle.
5. Pass axle through hole at the bottom of the wheel leg so the axle thread is protruding from the inner side of the leg.
6. Place a thin washer on the axle.
7. Screw on the Nyloc nut with the nylon insert on the external side.
8. Tighten nut to required tension using a spanner.
9. Repeat the process for the other wheel.

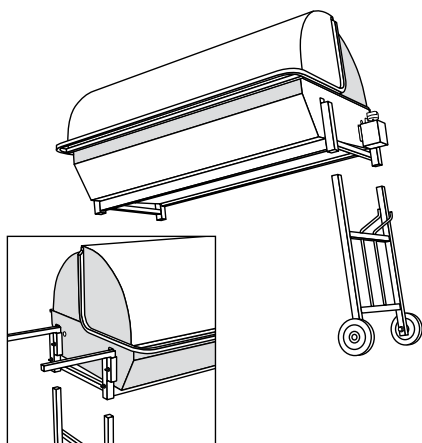


FIGURE F6

Leg Kit Assembly

Two people are required to assemble the legs. Thumb screws are packaged in the instruction pack - DO NOT MISPLACE.

1. Assemble the Wheel Leg End first. With one person standing at the control end of the Roaster, lift the unit. The other person inserts the Wheel Leg End (Figure F6). Ensure that the arms of the gas bottle bracket are facing out.
2. Place the control end of the Roaster on the ground, and repeat for the opposite end.
3. Insert and tighten the thumb screws into the stub legs.

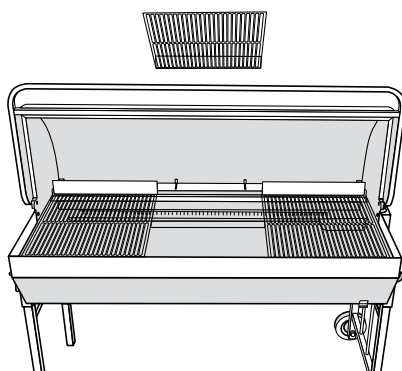


FIGURE F7

Roaster Assembly

1. Slot the burner through the opening on the right-hand side.
2. Slot the end of the burner through the left-hand side and secure with the barrel bolt.
3. Place the food racks on the support rail at the front and rear of the Roaster. Ensure that the raised racks are placed at the rear of the Roaster (Figure F7).
4. Insert handles into brackets and then secure with remaining thumb screws (Figure F8).

Rotate lid as required

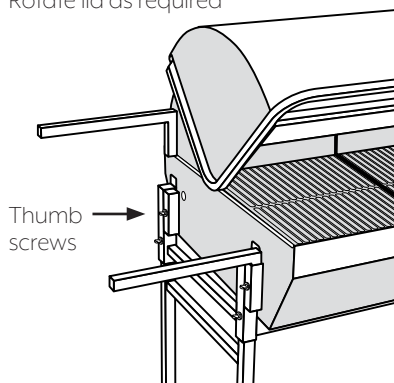


FIGURE F8

ASSEMBLY PROCEDURE

Assembling the Accessories

Instructions follow for the assembly of Heatlie Roaster accessories. Examine only those instructions appropriate to the product/s purchased.

End Table Assembly

End Tables can be placed on either side of the Roaster. Secure the end table by positioning the mounting support hook into the space provided above the legs. Use the adjustable feet on the end table to alter to the desired level.

Double Up Racks Assembly

One or two double up racks are available. Sit the triangular support legs to the front and rear. Place the double up rack grid onto the support legs.

Bain Marie Assembly

Remove racks and back support rail from the Roaster. Insert the Bain Marie tank into the Roaster with the wire support brackets positioned in the rear corners. Pour 25 litres of water into the Bain Marie tank. Insert Pans onto support rails.

NOTE: Ensure that the Roaster Lid is always closed when the Bain Marie is in use other than to load or unload food as required.

CONNECTING TO A GAS SUPPLY

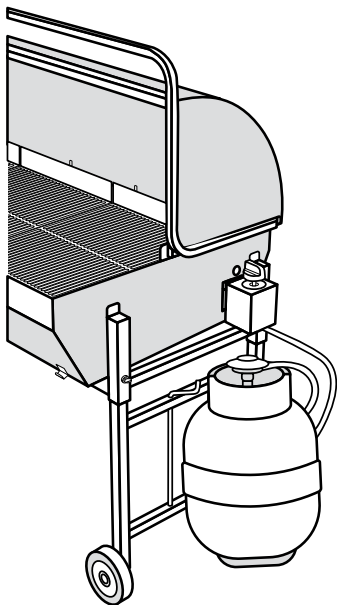


FIGURE F9

Attaching the gas bottle and line fittings

1. **Gas bottle:** Place a 9kg gas cylinder on the brackets of the wheel leg end (Figure F9).
2. **Regulator:** Connect the regulator to the bottle. Do not over tighten.
NOTE: This is a low-pressure appliance; a pressure regulator must be used. The Roaster cannot be connected to a natural gas supply.
3. **Gas line fittings:** right-hand internal thread AS 4637, Type 27 CGAS fitting. Keep gas line away from potential hot surfaces.

The regulator hose connects to the roaster with a ¼" Internal BSP fitting.

Leak Test

With the gas connected, turn the gas on and perform the following test to check for gas leaks.

Using soapy water, brush, or spray over the joint between the gas cylinder and the connection on 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 faulty equipment.

LIGHTING INSTRUCTIONS

Before Lighting

1. Remove all protective plastic film from any stainless surfaces before initial use.
2. Ensure the Roaster is at least 600mm away from any combustible surface, placed on a solid surface, and with an overhead clearance of 1.5 metres.
3. The Roaster must be level – adjust using thumbscrews on legs to raise or lower each end.
4. Hang the Billy can under the drain outlet at the front of the Roaster.
5. The Roaster is designed for Universal LPG only.
6. Turn gas control to the **OFF** position.
7. Turn on valve at the 9kg gas cylinder.
8. Check there are no leaks. See leak test.

Lighting

1. Turn the gas control to the **OFF** position and open the roaster hood lid.
2. Turn on gas by pushing down the knob and slowly turn to **HIGH** (anti-clockwise). This will also engage the flame failure. Continue to hold down knob.
3. You will hear a click; this will ignite the burner. If the burner does not light, try again.
4. The flame will be on **HIGH** so adjust the flame to the required heat.
5. Close the roaster hood lid and enjoy cooking.
6. After use turn the knob control to **OFF** position and close the valve at the gas cylinder.
7. If the appliance is not operating correctly, please check the Trouble-Shooting guide on page 12.

Manual Lighting

1. Turn on valve at the 9kg gas cylinder.
2. Place a lit match through the viewing aperture adjacent to burner, rotate knob to **HIGH** position and hold down for 5 seconds once lit.
3. Repeat steps 4 to 6 from previous lighting instructions above.

USING THE ROASTER

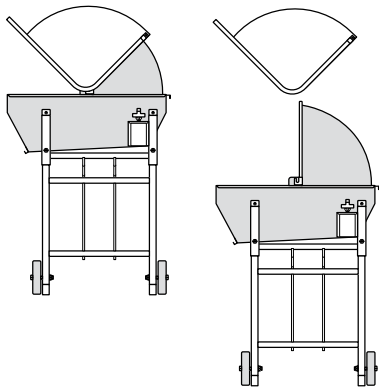


FIGURE F10

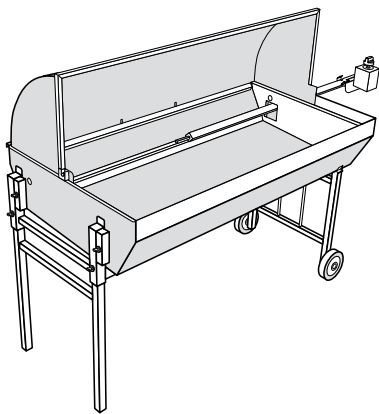


FIGURE F11

Cleaning the Roaster

After use, ensuring the Roaster is cold, clean and dismantle as outlined below.

1. Disconnect hose at gas cylinder.
2. Open the roaster hood lid and remove food racks (Figure F10).
3. Remove burner by unbolting it on the left-hand side. Withdraw burner through the hole (Figure F11).
4. Using warm soapy water, clean all parts including the base and lid of unit.

Roaster Cooking Times (a guide)

With the lid down, cook on **HIGH** for ½ hour then turn down to **LOW** setting for the remainder. Cooking times will vary with weight and thickness of food. As a guide:

Meat

Whole Pigs – 40 kg	4 to 5 hours
Whole Lambs – 20 kg	3 to 3.5 hours
Whole Turkeys – 7.5 kg	2 to 2.5 hours
Whole Snapper – 8 to 9 kg	1 to 1.5 hours
Combination of pork legs – whole topside or rumps	4 to 4.5 hour
Rolled shoulder of Pork, small cuts (legs of lamb, chickens, etc.)	To Operator requirements

Vegetables

A variety of garden vegetables can be cooked in the Heatlie Roaster. Some vegetables can be wrapped in foil to retain moisture and flavour. Potatoes cook well in their jackets.

USING THE ROASTER

Cooking Tip

As the circular cooking system rotates hot air around the food, you will find that the front and back of the unit are the hottest spots. Similarly, you will also find food placed on the double-up rack cooks slightly quicker than food placed on the standard racks.

Removal of Bain Marie

Follow the below instructions for removal of the Bain Marie.

1. Remove all pans and divider rails.
2. Lift front of the Bain Marie tank.
3. Pull rear of the tank to the front of the roaster.
4. Lift front of tank to allow water to drain into the Roaster.

HINT: The Roaster drain will take a 1" sink plug if you want to catch the water and use it for washing up.

TROUBLE- SHOOTING

Problem	Possible Cause	Remedy
Roaster burner does not light	Gas supply problem	Turn control knob slowly prior to ignitor 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.
	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.
Roaster 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 the bayonet fitting.
	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.
Flame is low, excessively yellow and/or depositing soot	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 compressed air through the burner or brush slots with a wire brush. Inspect gas valve for blockage caused by insects or spiders for example.
	Burner flame is starved of air	Ensure the Roaster is ventilated correctly.

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

MAINTENANCE SCHEDULE

This appliance does not require scheduled maintenance, apart from regular cleaning.

Inspect the hose and regulator assembly regularly for signs of wear and deterioration. Replace as necessary, ensuring any connections are properly checked for leakage.

SERVICE AND REPAIRS

Spare parts are available online at www.heatlie.com.au.

Repairs should be carried out by authorised service personnel or Heatlie Barbecues. It is the customer's responsibility to cover freight costs when sending goods back to Heatlie for repair.

SPECIFICATIONS AND GAS CONSUMPTION

Injector Diameter	1.70 mm
Nominal Hourly Gas Consumption (per unit)	35 MJ/hr
Test Point Pressure	2.75 kPa
Weight	72.5 kg
Dimensions	1410 H (lid open) x 860 D (lid closed) x 1450 W

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 WATERPROOF 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

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