



HEATLIE HOTBOX HB6000 & HB9000

Instructions and
General Information



CONGRATULATIONS ON PURCHASING A HEATLIE HOTBOX!

Designed for those who love catering for large crowds effortlessly, the Heatlie Hotbox is your answer. Using LP gas only, the Hotbox can be used in remote areas where power is unavailable. We're sure you'll enjoy the power and efficiency of the revolutionary Heatlie Ribbon Burner System. It is designed to hold your prepared food at a stable temperature for an extended period of time.

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

This appliance is for OUTDOOR USE ONLY

AGA Certificate No

No. 6008

Models

HB 6000 and HB 9000

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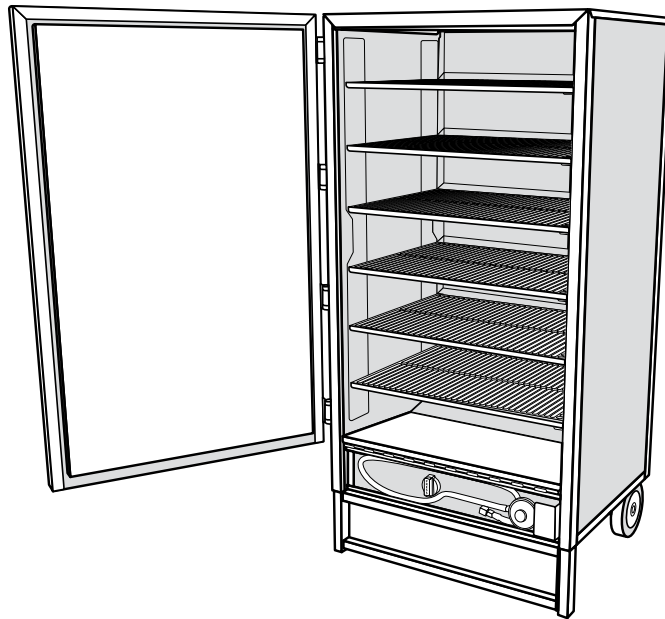
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HB6000



HB9000



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 use, please check that the following components have been supplied:

1 x Heatlie Hotbox.

6 x Shelves (HB 6000) or 9 x Shelves (HB9000).

1 x Complete slide in burner housing (HB6000 and HB9000 Specific)

Heatlie Hotboxes are sold standard with shelves for half their capacity. With this setup there is a 140mm gap between shelves, which allows the use of 100mm deep Bain Marie pans to be used for heating food. If you add extra shelves for full shelving capacity, the gap between each rack is reduced to 65mm which is ideal for heating plates or similar small dishes.

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 BARBECUE IN AN OUTDOOR AREA

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

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

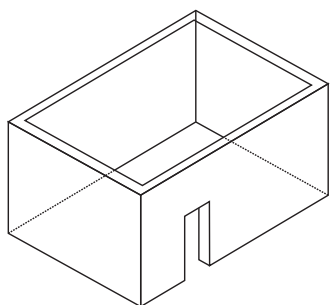


FIGURE F1 - OUTDOOR AREA - EXAMPLE 1

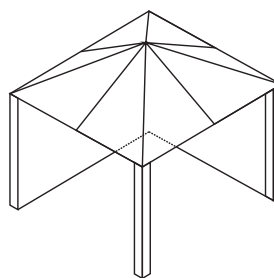
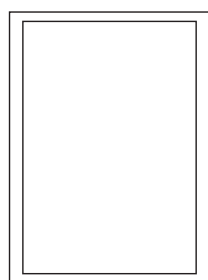


FIGURE F2 - OUTDOOR AREA - EXAMPLE 2

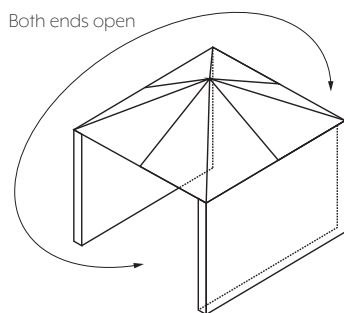
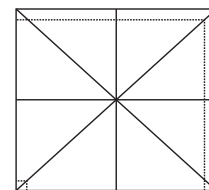
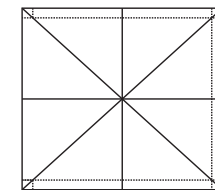
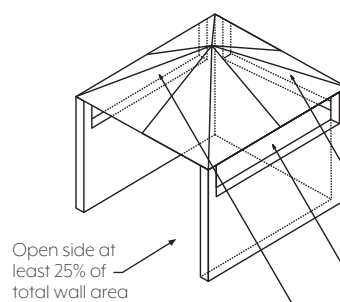
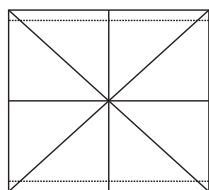
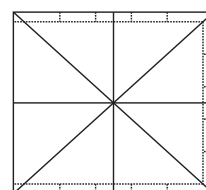
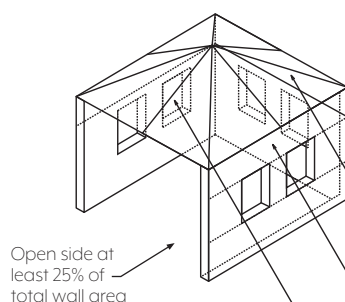


FIGURE F3 - OUTDOOR AREA - EXAMPLE 3



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

FIGURE F4 - OUTDOOR AREA - EXAMPLE 4



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

FIGURE F5 - OUTDOOR AREA - EXAMPLE 5

ASSEMBLY PROCEDURE

The Heatlie Hotbox is delivered fully assembled, all you have to do is unpack it and connect the hose and regulator to the Universal LP gas supply.

The burner is housed in a stainless-steel slide-in box at the bottom of the Hotbox. This box contains the gas controls including the tap which incorporates the flame failure, piezo ignitor, high temperature cable, electrode, thermocouple, and the burner. This box needs to be treated with care during cleaning. It is important to completely remove this box before commencing cleaning of the appliance. The lid of the box is hinged at the front and flips back to reveal these components if cleaning or servicing is required.

Attaching the gas bottle and line fittings

1. **Gas bottle:** Place the gas bottle at the side or rear of the unit to ensure it is out of the way.
2. **Regulator:** Connect the regulator to the bottle.

NOTE: This is a low-pressure appliance, and a pressure regulator must be used. The Hotbox cannot be connected to a natural gas supply.

3. **Gas line fittings:** Tighten the gas bottle connection with fingers (right-hand internal thread AS 4637, Type 27 CGAS fitting). Keep gas line away from potential hot surfaces.
4. **Connect:** The point of gas is 200mm from floor at the front centre of the burner box control panel. The gas hose assembly is 1200mm in length.

The regulator hose connects to the Hotbox 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 Hotbox 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

Remove all protective plastic film from any stainless surfaces before initial use.

1. Be sure the Hotbox is at least 200mm away from any combustible surface.
2. The unit should be placed on a firm solid surface that is not moving.
3. The unit should be levelled with adequate room in front to ensure the door can open and close easily.
4. Turn gas controls to the **OFF** position.
5. Turn on valve at the 9kg gas cylinder.
6. Check there are no leaks. See leak test.

Lighting

1. Turn knob to the **OFF** position and open the door.
2. Open the valve at gas cylinder
3. Press and turn knob slowly anti clockwise to **HIGH** until the piezo igniter clicks. Hold down for 2 seconds.
4. Repeat step 3 until the burner lights. Hold in knob on **HIGH** for 10 seconds. Release knob and check if burner is still alight. Repeat step 3 if the burner goes out.
5. If the burner does not stay alight after 5 tries, wait 30 seconds before retrying steps 3 to 4. If after this the burner still does not light, consult the trouble shooting section in the user manual.
6. Close the door and adjust the knob to the desired setting.
7. After use, turn the knob to **OFF** and close the gas cylinder valve.

ALWAYS DISCONNECT THE CYLINDER BEFORE MOVING APPLIANCE.

CLEANING

1. Remove all shelves.
2. Remove each shelves side rails by loosening the front screws and sliding the vertical locking bracket forward. Then the side rails can be lifted out.
3. Remove entire slide-in burner housing.
4. The empty Hotbox is now ready to clean. Wipe any crumbs or food particles with a damp sponge then simply wash or wipe Hotbox body with hot soapy water.
5. A non-metallic scourer can be utilised for stubborn stains.
6. Re-assemble ready for the next use.

TROUBLE-SHOOTING

Problem	Remedy
Hotbox burner does not light	<p>Make sure the gas is connected and turned on.</p> <p>Check the piezo ignitor is sparking. This can be done by twisting the knob and observing the spark come out of the end of the electrode wire. Make sure the piezo cable is properly connected and intact. If it is still not lighting, the piezo is not working and needs replacing.</p> <p>Piezo ignitor is working but still won't light. Check the electrode wire is pointing directly at one of the burner port holes. If not, point in the direction of a port hole and try again.</p> <p>If still not working – check the hose and regulator is connected properly.</p> <p>If still not working – check gas is getting through to the appliance (can you hear it?).</p> <p>Wait for the gas to disperse and light with a match.</p> <p>If the appliance is still not lighting, contact Heatlie Barbecues or a qualified gas fitter.</p>
Hotbox burner lights but does not stay on	<p>Check to see that when the flame is going, the tip of the thermocouple is sitting on the flame. If not, adjust the probe while the flame is off so that the flame encases the tip of the thermocouple.</p> <p>If the thermocouple appears to be in the correct position and the flame is still going out, it is most likely due to a faulty and/or damaged thermocouple. Contact Heatlie Barbecues or a qualified gas fitter.</p>
Hotbox keeps moving	Check and ensure the Hotbox is on a flat level surface and the lockable castors are locked (where applicable).
Can smell gas	Turn the appliance off and check for gas leaks (see leak test on page 7).

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

MAINTENANCE SCHEDULE

This appliance should be serviced by an authorised gas technician every year. Servicing must only be carried out by an authorised service person.

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 centres or Heatlie Barbecues. It is the customer's responsibility to cover freight costs when sending goods to Heatlie for repair.

SPECIFICATIONS AND GAS CONSUMPTION

HB 6000

Injector Diameter	0.95 mm
Nominal Hourly Gas Consumption	11 MJ/hr
Supply Pressure	2.75 kPa
Test Point Pressure	2.71 kPa
Weight	98 kg
Dimensions	1370 H x 575 D x 675 W
Shelf Size	610 mm x 430 mm

HB 9000

Injector Diameter	1.10 mm
Nominal Hourly Gas Consumption	15 MJ/hr
Supply Pressure	2.75 kPa
Test Point Pressure	2.71 kPa
Weight	105 kg
Dimensions	1830 H x 790 D x 770 W
Shelf Size	680 mm x 535 mm

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:

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