



HEATLIE

BARBECUES



COMMUNITY BARBECUE SERIES

CBBQ 600

Instructions and
General Information



CONGRATULATIONS ON PURCHASING A HEATLIE BARBECUE!

Designed for those who love the experience of outdoor cooking, we're sure you'll enjoy the power and efficiency of the Ribbon Burner System. Especially the fact that you'll never have to worry about flare-ups! Here's looking forward to many delightful occasions preparing the food you crave, for the ones you love.

- Please read through the following instructions before you begin to install your Heatlie Barbecue.
- If you have purchased the Heatlie Community Barbecue Bench, please refer to the instructions supplied with the bench.
- Check the product supplied has the correct gas type, either LPG or Natural Gas, required for your use. This will be clearly marked on the carton and on the product.
- If you have purchased the Serviceable Burner Insert (SBI) then please refer to the instructions in this manual for replacement.
- Be sure to read the Warranty Policy and understand these conditions.

This appliance is for OUTDOOR USE ONLY.

This product is protected from copying by Design Registrations:

Ribbon Burner System	No. RD 100131
AGA Certificate No.	9001
Barbeque Models:	CBBQ 600

The Serial numbers can be found on the instruction label for the SBI and the outside left of the open drawer for the body.

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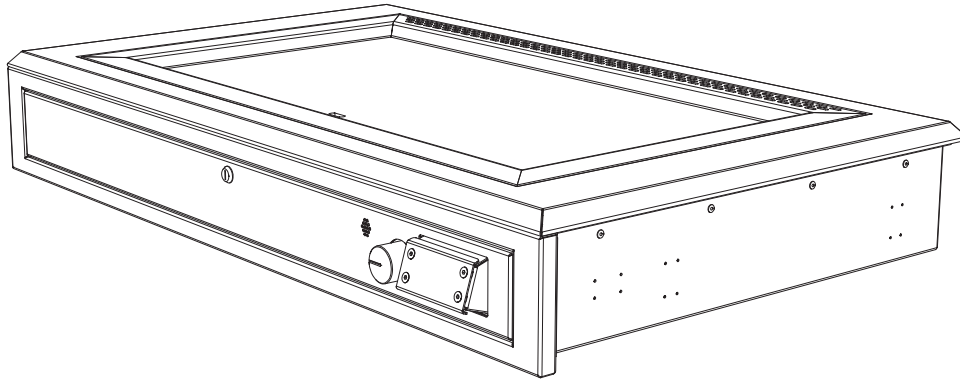
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UNPACKING THE BOX

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:

1x Heatlie Community BBQ (CBBQ 600)

1x Large Ziploc bag with instructions

1x Waste container

1x Serviceable Burner Insert (SBI) in ordered configuration

1x Ziploc bag with fixing screws

Tools Required (not supplied)

1 x No.2 Philips head screwdriver

NOTE: Template for bench cut out

If you are installing the barbecue in a bench top, please retain the template provided in the barbecue box marked "Template for cut out". Visual references of these templates can be found on page 8 (CBBQ 600).

POSITIONING YOUR HEATLIE BARBECUE IN AN OUTDOOR AREA

This barbecue 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.

The Community Barbecue is not for use indoors. Please refer to AS5601 for specific installation and ventilation regulations.

If you are using the barbecue 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 of the side, back and front wall areas are to be open and unrestricted, and remain as such.

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

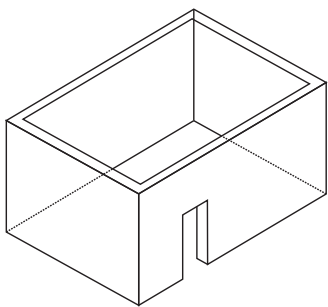


FIGURE F1 - OUTDOOR AREA - EXAMPLE 1

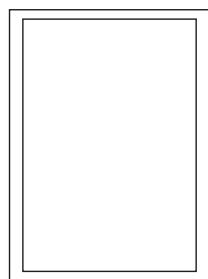


FIGURE F2 - OUTDOOR AREA - EXAMPLE 2

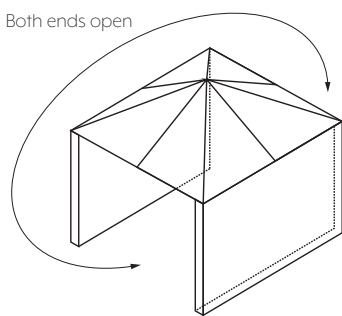
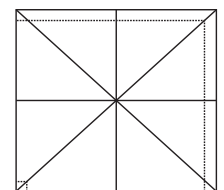
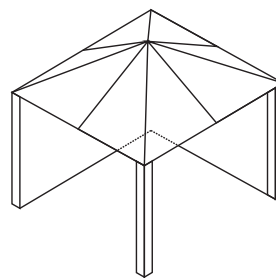
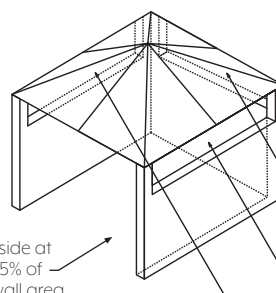
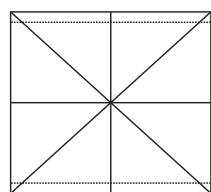
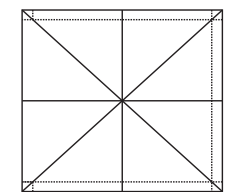


FIGURE F3 - OUTDOOR AREA - EXAMPLE 3

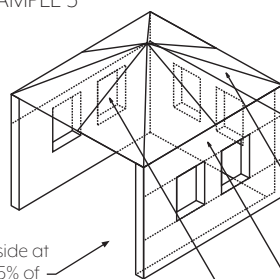


Open side at least 25% of total wall area

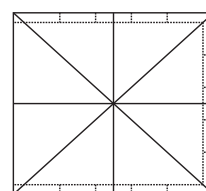


30 percent or more in total of the remaining wall area is open and unrestricted

FIGURE F4 - OUTDOOR AREA - EXAMPLE 4



Open side at least 25% of total wall area



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

FIGURE F5 - OUTDOOR AREA - EXAMPLE 5

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 use or store flammable material in or near this appliance.
- This includes fuel gas.
- Do not place 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.

INSTALLATION

Firstly, all Community Barbecues need to be kept under a weather proof cover.

The requirements and instructions for using your Heatlie Barbecue in a purpose-built cabinet are outlined on page 7.

The Community Barbecue may be installed into a bench / bench top which can be made from combustible and/or non-combustible materials.

The Community Barbecue can also be installed into a cabinet with zero clearance between the barbecue body and the cabinet panels, providing the appropriate ventilation requirements are met.

CABINET PREPARATION

Combustible Construction Materials

The Community Barbecue has been designed to allow installation into benches and bench tops manufactured from combustible materials. The following are examples of combustible materials that can be used when installing the Community Barbecue: Timber, Laminate or MDF.

Combustible materials **CAN NOT** be used within 1000mm above, and 170mm below the Barbecue measured from the top of the benchtop. The cutout for the bench top must not be smaller than outlined in the installation instructions.

Non-combustible Construction Materials

Non-combustible Materials can be used within the 75mm exclusion area below the barbecue. Examples of Non-combustible materials are: Steel, Stainless Steel, Caesar Stone, Granite, Brick.

Ventilation Requirements

A minimum ventilation area of 1930cm² between the barbecue and open air is required, for both LPG and Natural gas applications. It is recommended that the underside of the BBQ be left completely unrestricted and this area be added into the cabinet intake in order to allow maximum flow.

This essential ventilation area can be located anywhere in the cabinet. For example, if the back of your bench is against a brick wall and there is no opportunity for ventilation in the back, the ventilation area will need to be placed somewhere in the front or sides of the cabinet.

LPG Gas Cylinder Compartment

When using LPG, the gas cylinder needs to be placed in a ventilated compartment that is completely separate from the compartment which houses the Barbecue. The compartment where the LPG cylinder is stored needs to be ventilated at the top and bottom, with each opening being at least 200cm². The upper edge of the bottom opening must not be more than 120mm above the base of the cabinet.

NOTE: This ventilation is in addition to the ventilation required for the barbecue.

A hole (maximum diameter 20mm) must be made in the unit to enable the hose fitting to pass from the cylinder compartment to the barbecue.

Refer to AS5601 for pipe sizing details.

Natural Gas

When the Community Barbecue is connected to a main gas supply (Natural Gas), a separate compartment is not required.

A 40mm diameter hole is required on the rear of the cabinet (on the side which has the control knob) to allow access to the natural gas connection. The hole should not be more than 40cm above the base of the cabinet.

Refer to AS5601 for pipe sizing details.

BARBECUE INSTALLATION

Bench Preparation

Before cutting your bench top please ensure you have a minimum of 170mm clear of combustible materials below the bench top to accommodate the body of the barbecue. Be mindful of the barbecue's weight when preparing the bench.

1. Prepare bench top cut out using the template provided, as shown below in Figure 1. Use a fine point marker; then make your cut as accurately as possible.
2. Ensure ventilation openings meet the requirements on page 7.

CBBQ600 Installation:

1. Carefully lower the barbecue into the opening in the bench top.
2. Push the barbecue into the cavity to ensure all trim edges are flush with the mounting faces. It must be located centrally in the cutout
3. On the left and right sides secure the barbecue in place using the supplied Tek screws or equivalent fasteners. **DO NOT** exceed maximum screw depth into the barbecue of 15mm.
4. Connect CBBQ 600 to a gas supply (refer page 9).

Figure 3 (below) shows the height of the CBBQ 600. The trim sits 26.4 mm above and in front of the bench cutout. Figure 4 (below) shows the depth recessed into the cabinet.

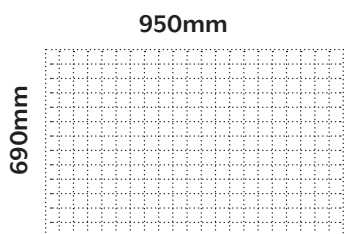


FIGURE 1

Benchtop cut out measurements (as per template)

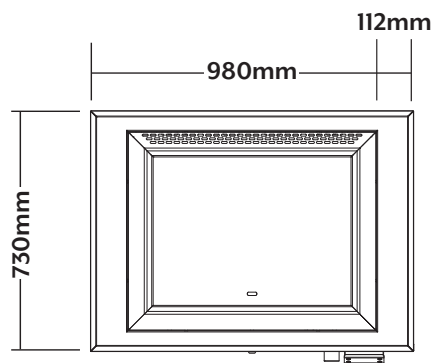


FIGURE 2

Trim dimensions

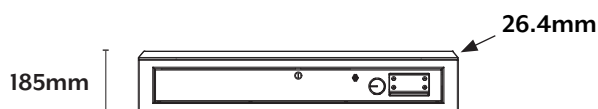


FIGURE 3
FRONT

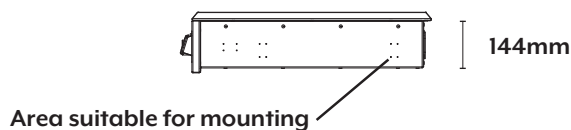


FIGURE 4
LEFT

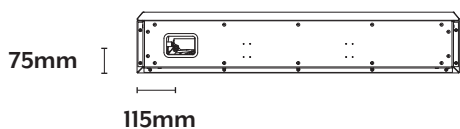


FIGURE 5

REAR - Gas connection location

CONNECTING TO A GAS SUPPLY

LPG Connection

If using Liquid Petroleum Gas (LPG), a 9kg cylinder is required. Ensure the correct ventilation requirements have been applied. For details, please refer to page 7.

Connect the regulator to the cylinder. Do not over tighten. Tighten the gas cylinder connection with fingers (right hand internal thread AS 4627, LCC Type 27). Keep the gas line away from potential hot surfaces.

NOTE: The regulator is connected to the appliance with a right hand internal thread 1/4" BSP Female fitting. Conduct a leak test (details below) to check for leaks after connecting to the bottle.

NOTE: This is a low pressure appliance and the pressure regulator must be used.

An LPG barbecue cannot be connected directly to a natural gas (piped) supply. Whilst the Barbecue can be converted, you will need to contact Heatlie Barbecues or your nearest stockist or for details on parts required.

Natural Gas Connection

Where the barbecue is supplied for use with Natural Gas, a hose fitting complying to AS1869 is attached. This has a 1/4" BSP internal thread on one end, and a bayonet fitting at the other, for connecting to the fixed gas supply. To connect the bayonet fitting, push it into the fixed connection and rotate it clockwise to lock into place. When connected, check for leaks, as outlined below.

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.

Instructions for gas fitter: The installer must test the appliance for satisfactory operation before handing over to the customer.

BEFORE USING THE BARBECUE

Cleaning the Barbecue Plate (Before first time use)

The Barbecue plate has a food grade lanolin protective coating on it to prevent rust before use. Before cooking with the barbecue this coating needs to be completely removed. Remove as much of the coating as possible with paper toweling. Then use warm, soapy water sparingly and a non-scratch scourer, wash the hotplate until the water runs clear.

Remove the waste container prior to cleaning or check often and empty as required. If the plate feels tacky to touch, wash again.

The plate cannot be left without oil on it, i.e. it must be seasoned once the lanolin is removed.

Seasoning the Barbecue Plate & Grill Plate

The Heatlie Community Barbecue Plate is made of stainless steel or mild steel and both need to be seasoned prior to use. This will reduce the likelihood of food sticking to the plate and ensure longevity of the plate. This is a similar process to seasoning a wok.

To season the plate, first follow the instructions on cleaning the barbecue plate (above).

Rinse and dry the plate. Apply a layer of vegetable oil or cooking oil.

Spread the oil over the plate using a scraper or brush. Turn the barbecue on and heat for around 3 minutes. Then wipe off excess oil with a paper towel. Take care not to touch the hot plate.

Your barbecue is now ready to cook.

LIGHTING INSTRUCTIONS

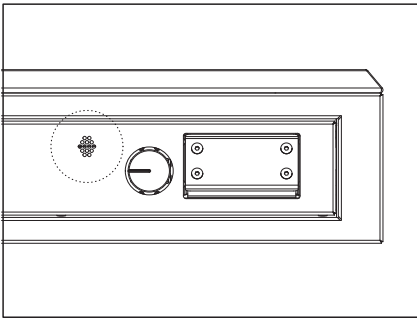


FIGURE 6

Before Lighting

1. Check the fat container is not full, empty if required.
2. Ensure the knob is in the LOW position.
3. Inspect Gas cylinder for damage and valid test date.
4. Turn on valve at the gas cylinder (for gas cylinder connection AND if it is an accessible valve).
5. Check there are no leaks (see Leak Test on page 10).
6. Check the rear and underside vents for obstructions. Remove any present

Lighting

1. Turn the knob to HIGH position.
2. Over 10 seconds, Push and HOLD panel waiting for 'CLICK' to light burner.
3. Keep HOLD of the panel and LOOK through view hole (Figure 6) for flame. Repeat step 2 until lit.
4. Continue to HOLD the start button until a 'BEEP' is heard to indicate the timer has started.
5. Slowly RELEASE the start button. The BBQ should stay lit.
6. The BBQ will stay lit for 11 minutes.
7. The BBQ will BEEP 3 TIMES when turning off.
8. HOLD the start button until the BEEPS END to continue cooking.
9. Otherwise, REPEAT steps 2-6 to relight BBQ.
10. Ensure vents remain unobstructed. Refer to page 7 for ventilation requirements.

NOTE: If the barbecue does not operate correctly, turn it off and refer to the troubleshooting section on page 14.

COOKING INSTRUCTIONS

Turn the barbecue on high for 2 minutes to pre-heat the hotplate.

As a guide:

For a 20mm thick, medium cooked steak, cook for 3-4 minutes each side.

For a medium-rare steak, cook for 2 minutes on each side.

For gourmet sausages (25mm thick) cook for approximately 10 minutes, turning every couple of minutes.

CLEANING INSTRUCTIONS

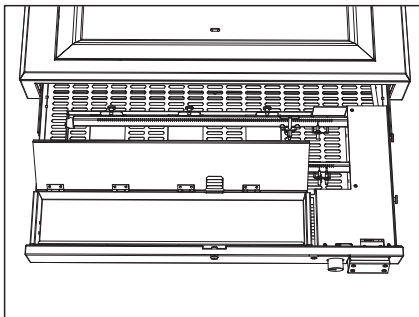


FIGURE 7

After use, scrape the food particles off the hotplate and apply a layer of cooking oil. Avoid washing the plate with water.

Clean the trim of the barbecue with a soft cloth and a commercially available stainless steel cleaner when possible.

The internal drawer area can be cleaned with a commercially available barbecue cleaner.

The stainless steel plates will darken or dis-colour with use. This is typical of stainless steel barbecue plates.

Ensure the internal waste tray is emptied periodically. To do so, open the drawer of the barbecue with the key. Then grab the tabs on the sides of the waste tray lid. Lift to reveal the waste container as in Figure 7. Lift the container out by the handles on the sides.

GAS CONSUMPTION

CBBQ 600

Gas Type	Natural Gas	Universal LPG
Injector Diameter	1.60mm	0.90mm
Burner Pressure	1.00kPa	2.75kPa
Nominal Hourly Gas Consumption per burner	10MJ/hr	9MJ/hr
NHGC Total	20MJ/hr	18MJ/hr

MAINTENANCE INSTRUCTIONS

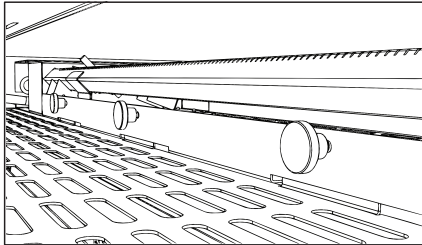


FIGURE 8

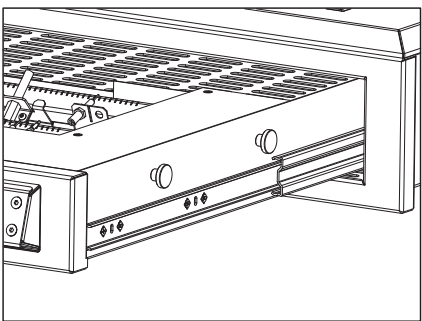


FIGURE 9

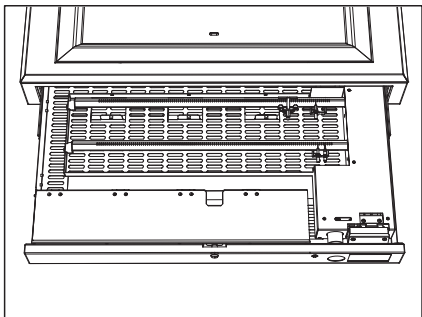


FIGURE 10

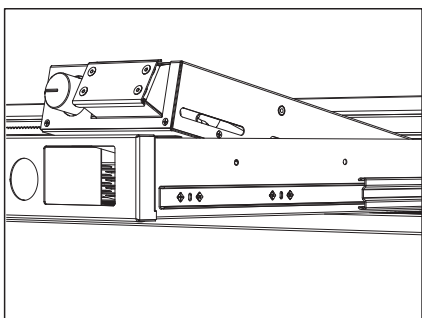


FIGURE 11

Removal/Installation of the Serviceable Burner Insert (SBI)

1. Place the SBI in its packaging on top of the barbecue for ease of access.
2. Isolate the gas supply from the barbecue.*
3. Unlock and open the barbecue service drawer.
4. Locate and remove the thumb screws shown in Figure 8 and 9 securing the SBI in place. **DO NOT** remove any other screws from the barbecue. It is potentially dangerous.
5. Disconnect the gas supply hose from the SBI.
6. Grab and slide the SBI in the drawer toward the rear as shown in Figure 10.
7. Tilt the SBI up according to Figure 11 and pull it out through the top off the drawer
8. Once removed, compare the removed SBI to the replacement unit, ensuring that the configuration outlined on the labels are the same or changed as requested (conversion kit).
9. For installation, reverse the previous removal steps.
10. Secure the removed SBI into the packaging and return to Heatlie for servicing. Use the 'From' address located on the packaging.

It is recommended this appliance is serviced annually. This includes:

- The gas hose and regulator assembly.
- The gas cylinder/supply test date status. Replace if expired.
- All gas connections for soundness with soapy water (**DO NOT** spray any fluids onto the timer unit)
- Correct operation of the gas system and burners.

The SBI can be removed and returned to Heatlie for servicing.

The Servicing must only be carried out by Heatlie Barbecues or a licensed gas fitter. This appliance contains no user serviceable parts.

NOTE:

* This is located on the Gas Cylinder for LPG systems. Some Natural Gas system isolation valves are also located on the cylinder. Mains Natural Gas location is dependent on your individual installation. If you are unsure, get a licensed gas fitter to remove the SBI.

TROUBLE- SHOOTING

Problem	Possible Cause	Remedy
Barbecue does not light	Gas supply problem	Depress the start button for a few seconds before attempting to light to allow more gas to flow. Check cylinder valve is open. Check gas bottle is not empty. Check hose is connected at bayonet fitting. Check Natural Gas line is functional and turned on.
	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
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 bayonet fitting Check Natural Gas line is functional and turned on
	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 on under side of plate	Gas supply problem	Low pressure may result from the gas cylinder being close to empty. Change to a full gas cylinder. Confirm hard gas line is delivering correct pressure.
	Blocked burners	Clean burners by blowing high pressure air through the burner or with a wire brush. Inspect gas valve for blockage caused by insects or spiders, for example
	Burner flame is starved of air	Ensure Barbecue is ventilated correctly
The timer unit doesn't 'beep' when lighting (the barbecue can ignite but extinguishes when button released).	Thermopile is not positioned correctly	Thermopiles need to be positioned in the flame, 3-5mm above the burner slots
	Thermocouple is not positioned correctly	Thermocouples need to be positioned in the flame, 3-5mm above the burner slots
	Timer unit failure	Replacement timer unit is required. If gas fitter is unavailable to change, SBI changeover is required.

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

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 WEATHERPROOF 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 Engineering

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