



cooking

USAGE AND
CARE GUIDE

PRODUCT CODE:
EAL1200RBQ
EAL1200RBQL



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ABOUT THE BARBECUE

Features

- 304 grade stainless steel double skin hood
- 304 grade stainless steel cooking chassis
- 304 grade stainless steel fire box with insulation
- 304 grade stainless steel tube burners
- 304 grade stainless steel flame tamers
- 6 burner unit
- 1 back burner (only for EAL1200RBQ/EAL1200RBQBL)
- 2 halogen lights
- Large cooking area 960mm wide x 455mm depth
- Brass valves
- 2 Reversible cast iron cooking grid
- 1 Reversible cast iron griddle plate
- 1x stainless steel Warming rack
- Easy removable drip tray
- Push button battery ignition
- LPG jets fitted
- BBQ cover included
- Natural gas conversion Kit (Optional)



For outdoor use only.

Please read the instructions carefully and be sure your barbecue is correctly installed and assembled. Failure to follow these instructions may result in serious injury or damage!

Please retain the manual for future reference.

Conversion to natural gas should only be carried out by authorized persons.

Please ensure that you remove all packaging and transit packing prior to use.

Do not spray aerosol in the vicinity of the appliance while it is in operation

Do not Block the ventilation slots adjacent to the side of the BBQ hood/lid

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance

Test Point Pressure LPG

- 2.75KPA
- Main Burner (injector size) 0.98mm
- Back Burner (injector size) 0.98mm

Test Point Pressure NATURAL GAS

- 1.0KPA
- Main Burner (injector size) 1.50mm
- Back Burner (injector size) 1.65mm

Gas Consumption LPG – Model EAL1200RBQ/EAL1200RBQBL

- 90.5 MJ/h - Total gas consumption
- 13X6 MJ/h - Main burners
- 12.5 MJ/h - Back Burner

Gas Consumption NATURAL GAS – Model EAL1200RBQ/EAL1200RBQBL

- 79 MJ/h - Total gas consumption
- 11x6 MJ/h - Main burners
- 13 MJ/h - Back Burner

AC Adaptor

- Input: 230-240VAC, 50Hz
- Output: 12VAC 5000Ma

Cord

- 250V, 10A

Weight

- 69kg Gross /62kg Net (Model EAL1200RBQ/EAL1200RBQBL)

Accessories Information

Natural gas conversion kit is (to be sold separately)

Kit includes

- 730mm PVC Hose
- Natural gas regulator
- 1500mm PVC Bayonet Hose



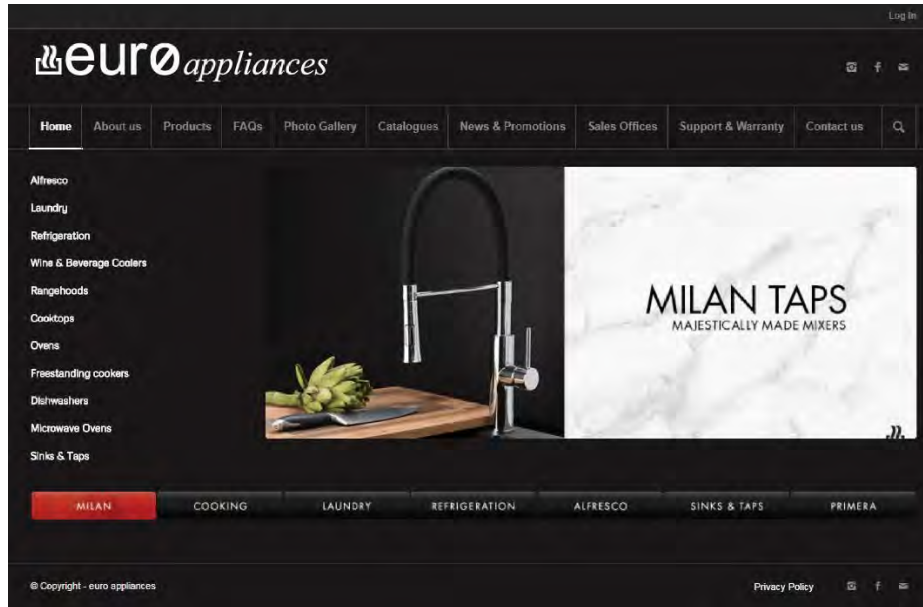
See connecting Natural Gas instruction from this booklet

Propane gas bottle not included.

IMPORTANT INFORMATION AND SAFETY

It is important that you READ THE MANUFACTURER'S INSTRUCTIONS thoroughly. If you have any questions or doubts, call the retailer or visit the Euro Appliances website.

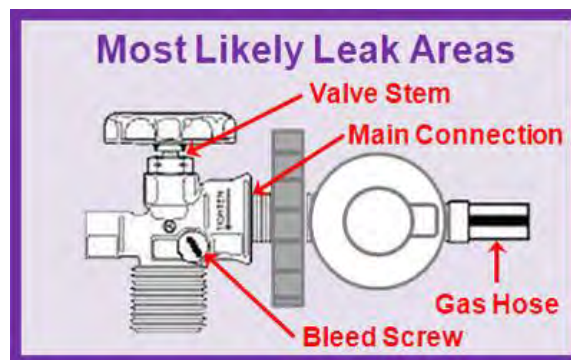
<http://www.euroappliances.com.au/>



What happens if?

Gas Leaking

1. Turn the Gas Cylinder off.
2. Ventilate the area to disperse the gas.
3. Check all gas connections. (including valve, regulator, hose and Barbecue connection point)



For more information see the Gas Leak Test Procedure

Fire

1. If the fire is at the barbecue, turn the gas off at the cylinder.
2. Smother the flames with a wet cloth, fire blanket or extinguish using a fire extinguisher.
3. If the fire is at the cylinder, or you can't get to the valve to turn the gas off, contact the fire brigade immediately.
4. Using a garden hose, direct the water to the middle of the cylinder to keep it cool. Try not to extinguish the flame. At least if the gas is burning, it won't be able to build up pressure and explode.

Flare-Up Control

Flare-ups occur when meat is barbecued, and its fats and juices fall upon the flame tamers. The smoke from some flare-up helps give cooked meat its barbecued flavor, but excessive flare-up will result in meat being burned. To control flare-up, it is advisable to trim away excess fat from meat and poultry before grilling. Also, the burners should always be placed on the low setting during cooking.

Finally, extinguish flare-ups by applying baking soda or salt directly onto the flame tamers. Always protect your hands when handling anything near the cooking surface of the barbecue.

If a fat fire should occur in the drip tray, turn all knobs to the off position, turn off the gas at the bottle, and wait for the fire to go out.

Do not pull out the drip tray or douse with water.

Setting up the Drip Tray

Line the primary drip tray with foil.

Put a fat absorbent material NOT sand or kitty litter in the small secondary drip tray.

Ensure you regularly clean and replace the foil and fat absorber.

Fat fires from the result of an excessive build-up of grease and fats are NOT covered by Warranty.

Warning Labels & Stickers

Each barbecue has a number of permanent labels and point of sale (POS) stickers. While all POS should be removed prior to using, the permanent heavy duty labels should NOT be removed.

Fire Prevention

Most fires in outdoor barbecues are caused by a build-up of fats and greases. Regularly cleaning of your barbecue is recommended. Refer to the Maintaining Your Barbecue section in this booklet for further information or visit the Euro Appliances website. <http://www.euroappliances.com.au/>

1. NEVER operate this barbecue without a regulator.
2. NEVER alter or modify the regulator or gas supply assembly.
3. DO NOT connect your barbecue to an unregulated gas cylinder.
4. DO NOT connect your gas barbecue to a gas cylinder exceeding this capacity
5. TURN OFF the gas supply at the gas cylinder after use.
6. DO NOT store empty or full spare gas cylinders under or near this or any other appliance
7. Keep the gas hose away from hot surfaces and protect from dripping grease. Avoid unnecessary twisting of the hose. Visually inspect the hose prior to each use for cracks, excessive wear or other damage. Replace the hose if necessary.
8. NEVER test for gas leaks with a lit match or open flame. NEVER light the barbecue with the hood closed or before checking the burner tubes are seated over the gas valve orifices.
9. This barbecue must not be used indoors.



**Accessible parts may be very hot. Keep young children away.
This appliance must be kept away from flammable materials during use.**

BARBECUE POSITIONING

This appliance shall only 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.

Any outdoor enclosure in which the appliance is used shall comply with one of the following:

1. An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover. See Fig 1.
2. Within a partial enclosure that includes an overhead cover and no more than two walls. See Fig. 2 & 3.
3. Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:
 - At least 25% of the total wall area is completely open; and
 - At least 30% of the remaining wall area is open and unrestricted. See Fig. 4 & 5.
4. In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

The following diagrams provide a diagrammatic representation of outdoor areas. Rectangular areas have been used in these figures - the same principles apply to any other shaped area.

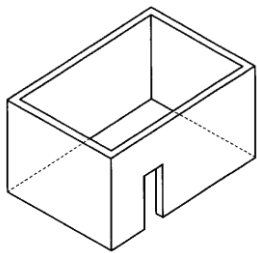


Figure 1 - Enclosure with walls on all sides but overhead cover

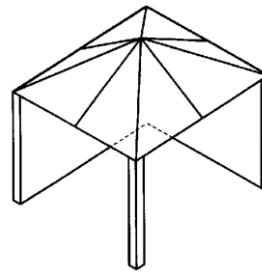
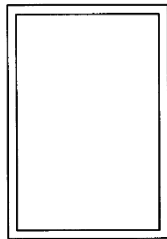


Figure 2 - Partial Enclosure with overhead cover and no more than two walls

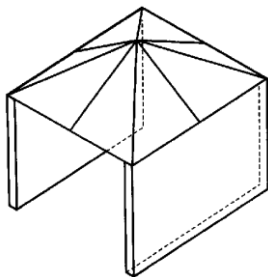
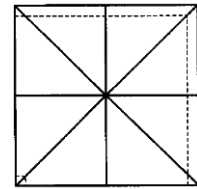


Figure 3 - Partial Enclosure with overhead cover and no more than two walls.

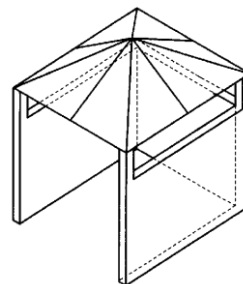
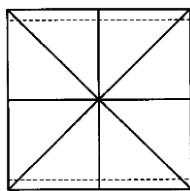


Figure 4 - Open side at least 25% of total wall area. 30 % or more in total of the remaining wall area is open and unrestricted.

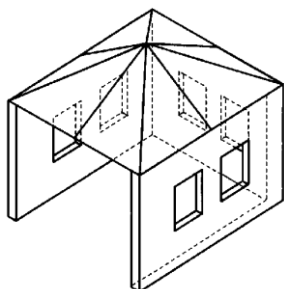
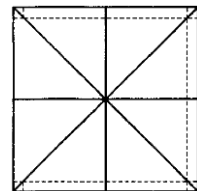
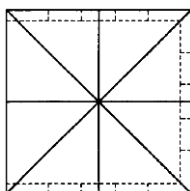


Figure 5 - Open side at least 25% of total wall area. 30 percent or more in total of the remaining wall area is open and Unrestricted

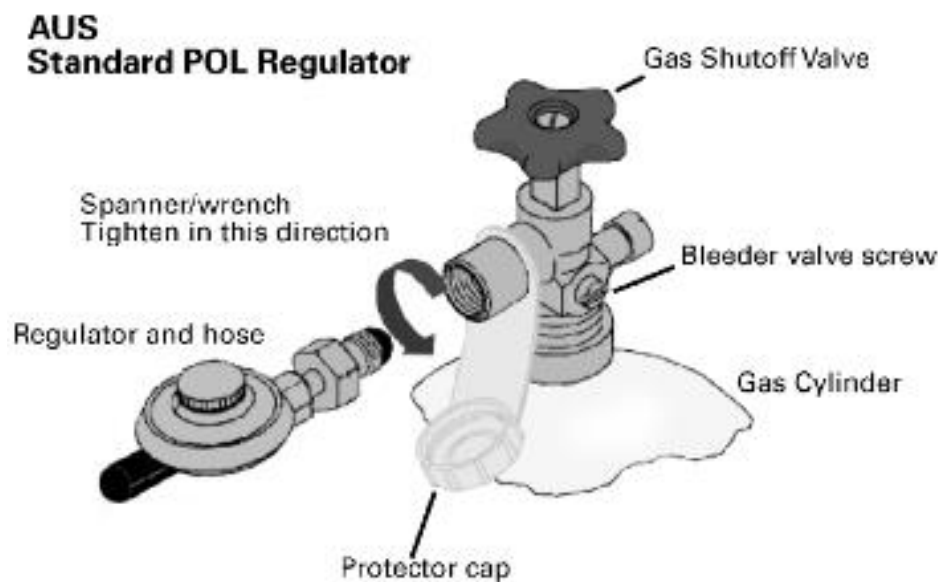


GAS CYLINDER INFORMATION

1. This appliance is designed to be used with a gas cylinder not exceeding (Australia 9KG)
2. The gas cylinder supply valve must be turned off when the appliance is not in use.
3. Gas cylinders must be stored outdoors, out of reach of children and must not be stored in a building, garage or any other enclosed area.
4. The gas cylinder used must incorporate a safety collar to protect the valve assembly.
5. Never store a spare cylinder under the barbecue shelves or inside the trolley housing. Any
6. LPG cylinder not attached to the BBQ for use should be stored outdoors and well away from this appliance.

Important

- When disconnecting and removing the gas cylinder for the purpose of refilling, always observe the following procedure.
- Ensure that all gas control valves on the appliance and the gas cylinder are turned off before disconnecting the regulator from the cylinder.
- Do not smoke or use a naked flame near the appliance or gas cylinder while disconnecting the gas line between the appliance and gas cylinder.
- Remove the gas cylinder from the enclosure before disconnecting the regulator from the appliance.
- Tighten all connections before placing the gas cylinder back in its enclosure.
- The gas leak testing procedure should be conducted every time the gas cylinder is refilled and reconnected to the appliance before using the appliance.



Regulator Connection

- Check that all control knobs are in the 'Off' position.
- Make sure the cylinder valve is off.
- Remove the protective cap from the cylinder if present.
- Leak test the connection with a soapy water solution.

Gas Leak Test Procedure

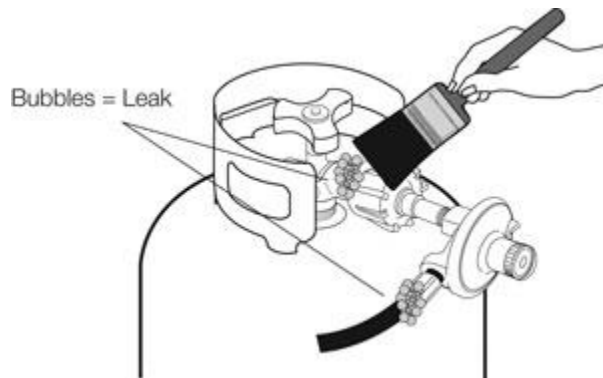
The BBQ gas bottle, regulator & hose assembly should be checked for leaks, using the soapy water leak test, every time you reconnect your regulator to the BBQ gas bottle.

You should also test after any long period of non-use, such as at the beginning of BBQ season

- In a small container, mix up a solution of 1/2 water and 1/2 detergent or soap. Mix the solution well.



- Make sure that the gas supply valve on the gas cylinder is turned on without turning on the BBQ. This pressurizes the system.
- Make sure that the gas control valves on the appliance are all turned off.
- Using a brush or spray bottle apply the solution to the gas line and each join in the gas line.



- Bubbling of the solution will indicate that there is a leak present.
- Re-tighten or re-seal any joints that are leaking.
- Repeat the procedure again.
- If a leak persists then contact your distributor or the manufacturer for assistance.

LIGHTING YOUR BARBECUE

This barbecue is designed for use outdoors, away from any flammable materials.

It is important that there are no overhead obstructions and that there is a minimum distance of 50mm from the side or rear of the appliance.

The barbecue must be used on a level, stable, non-flammable surface.

The appliance should be protected from direct draughts and shall be positioned or protected against direct penetration by any trickling water (e.g. rain).

Parts sealed by the manufacturer or his agent must not be altered by the user.

No modifications should be made to any part of this barbecue and repairs and maintenance should only be carried out by a registered service engineer

Important

- DO NOT let children operate or play near grill.
- DO NOT use charcoal or ceramic briquettes in a gas grill
- DO NOT attempt to light burner with lid closed. A build-up of non-ignited gas inside a closed grill is hazardous

Lighting the Appliance

1. Open the lid and make sure all the knobs are in the OFF position.
2. Push down the knob and turn the knob anticlockwise to HIGH position, then keep pressing the igniter for 2-3 seconds (a sound can be heard), thus the burner will ignite. If the burner does not light, turn off the knob and wait for 5 minutes then repeat this process.
3. Adjust the heat by turning the knob to the High /Low position.
4. To light other burners, repeat the same process for the adjacent burner and continue in sequence until all the burners are lit.
5. To turn the barbecue OFF, turn the cylinder valve or regulator switch to the "OFF" position and then turn all of the control knobs on the barbecue clockwise to the "OFF" position.

For Match- Lighting

1. Follow above instruction step 1-3.
2. Place the match into match holder chain and fire the match, then put the match into the burners
3. Push down and turn the knob anticlockwise to HIGH position, then the burner can be lit. If the burner does not light, turnoff the gas tap and wait for 5 minutes then repeat this step 2-3.
4. Before cooking for the first time, turn on all the main burners and keep burning for 10 minutes with the lid closed and knobs at LOW position. This will "heat clean" the internal parts and dissipate smell from any painted finish. The color of the cooking area may change a little. This is normal for stainless steel when subject to high heat.



While igniting main burners and infrared rear burner, please make sure the lid for main burners is in open position.

While cooking with the hood closed and with all the burners on, please make sure all burners are set to LOW position.

Flat Plate / Flat-Ribbed Plate

The burners heat the griddle plate directly, which then cooks the food on contact. These allow for the cooking of smaller items, such as seafood, which could fall through the spaces of a grill. They are also suitable for cooking items that require high-temperature/ short-duration cooking, such as vegetables and smaller cuts of fish. Similarly, these can be used in exactly the same way as a griddle in the kitchen, for searing steaks, cooking eggs, etc.



**DO NOT use both the plate and deep dish at the same time.
This will cause your BBQ to overheat and could cause a fire.**

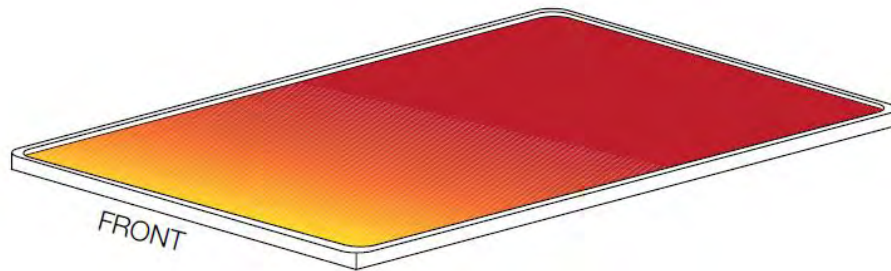
Cooking and use of Hood

Barbecues equipped with a roasting hood give the option of cooking with hood closed to form an 'oven' for roasting food, such as joints of meat, whole chickens, etc.

Cooking with the hood closed and the burners on high creates a fire risk. When the hood is closed, a large amount of heat is trapped inside the barbecue. Thus, it is **IMPORTANT** to make sure that all the burners are turned to the low position to prevent burning of the food and damaging the barbecue. Avoid lifting the hood unnecessarily as heat is lost every time the hood is opened.

Use the temperature gauge to check the heat of the barbecue.

For safety reasons, barbecue plates and grills will not cook as hot towards the front of the barbecue.



The slightly lower temperature at the front can easily be overcome by rotating the food being cooked around the barbecue plate or grill.



Do not allow your barbecue to overheat. A barbecue should never be left unattended while cooking

CLEANING AND CARE

All cleaning and maintenance should be carried out when the barbecue is cool and with the fuel supply turned OFF at the gas cylinder after each use.

- DO NOT mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (and should NEVER be painted). Apply a strong solution of detergent and water or use a grill cleaner with brush on insides of grill lid and bottom. Rinse and allow to completely air dry.
- DO NOT apply a caustic grill / oven cleaner to painted surfaces.
- DO NOT use abrasive or flammable cleaners as it will damage parts of the product and may start a fire.

Stainless steel will corrode if not maintained. To maintain your grill and cooking grid's high quality appearance, use our recommended cleaning products

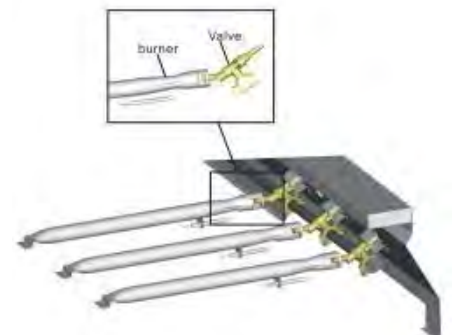
For further information, please refer to our website.

<https://aktivo.com.au/>

Cleaning the burner assembly

Follow these instructions to clean parts of burner assembly or if you have trouble igniting grill.

- Turn gas off at control knobs and LP Tank.
- Remove cooking grates, grease tray and grease cup.
- Remove screw and nuts at end of burner using a spanner.
- Carefully lift each burner up and away from valve openings.
- Wire brush entire outer surface of burner to remove food residue and dirt.
- Clean any blocked ports with a stiff wire such as an open paper clip.
- Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.
- Carefully refit burners.
- Replace screw at the end of burner.
- Replace grease tray and cooking grates.



Inspect burner for any damage (cracks or holes). If damage is found, replace with a new burner. Reinstall the burner, check to ensure that the gas valve orifices are correctly positioned and secured inside the burner inlet.

Maintenance Schedule

No regular maintenance is required for the BBQ except cleaning. We suggest the following ways to clean the burner tubes.

- Bend a stiff wire into a small hook. Run the hook through each burner tube and burner, several times.
- Use a narrow bottle brush with a flexible handle (DO NOT use a brass wire brush), run the brush through each burner tube and burner, several times.
- Wear eye protection: use an air hose to force air into the burner tube and out the air ports. Check each port to make sure air comes out each hole.



Spider and Insect

Spiders and insects can nest in the burners of the grill and cause the gas to flow from the front of the burner. This is a very dangerous condition, which can cause a fire to occur, thereby damaging the grill and making it unsafe to operate.

When to look for Spiders and Insects

You should inspect the burners at least once a year or immediately after any of the following conditions occur:

- The smell of gas in conjunction with the burner flames appearing yellow.
- The BBQ does not reach temperature.
- The BBQ heats unevenly.
- The burners make popping noises.

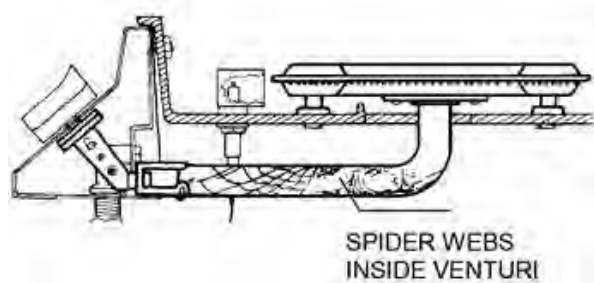


Natural Hazard Spiders

It is a fact that sometimes spiders and other insects climb into the grill tubes attached to the burners. The spiders spin webs, build nests and lay eggs. The webs or nests can be very small, but they are very strong and can block the flow of gas.

Clean burners prior to use after storing, at the beginning of grilling season or after a period of one month not being used.

Spider guards are on the air intakes in an effort to reduce this problem, but it will not eliminate it! An obstruction can result in a "flashback" (a fire in the burner tubes).



The grill may still light, but the obstruction does not allow full gas flow to the burners.

Abnormal Operation

Any of the following are considered to be abnormal operation and may require service

- Yellow tipping of the yellow flame
- Shooting up of grill plates
- Burners not igniting properly
- Burners failing to remain alight
- Gas valves, which are difficult to turn

It is recommended the appliance is cleaned after each use, and inspected yearly by a registered service engineer.

Recommended Cleaning Product

- **AKTIVO Easy Off Oven + BBQ Cleaner**

AKTIVO Easy Off Oven + BBQ Cleaner removes grease, oil and carbon build-up. With a powerful, non-caustic, low fuming formulation, the active ingredients will lift away the grease, grime, fat and burnt food from your oven, microwaves, cooktops and grills. Spray, wait, wipe and easy to use, proves our high performance cleaner is a great way to attain a healthy and spotless cooking surface.



Apply by spraying, brushing or wiping onto oven or BBQ. Preheat equipment between 50-70 degrees Celsius. Allow to penetrate for 5-15 minutes then wipe with a damp cloth. Rinse thoroughly with clean water after use.

- **AKTIVO Easy Off Oven + BBQ Cleaner**

AKTIVO Easy Off Oven + BBQ Cleaner is a powerful environmentally friendly, non-scratch heavy-duty cream cleanser, which takes the hard work out of cleaning all stainless steel, porcelain and enamel surfaces. Dissolves and removes stains, spills, baked-on foods and other build up easily leaving behind a clean surface with a fresh mint fragrance.



Apply with a small amount onto a damp cloth and clean by following the grain of the surface. Do not rub excessively in one spot and avoid rubbing in circular motions. Rinse thoroughly with water after use or with a damp cloth.

- **AKTIVO Stainless Steel Polish**

AKTIVO Stainless Steel Polish is a light oil polish for stainless steel and architectural metals. It will remove finger marks instantly and retain a light film on the surface that resists further marking. Repels dirt and dust for long lasting shine.



Apply to a dry, lint free cloth and wipe lightly in the direction of the grain of the surface. For heavily soiled surfaces pre-clean with AKTIVO All Purpose Cleaner before applying. Do not apply onto plastic parts and moulding.

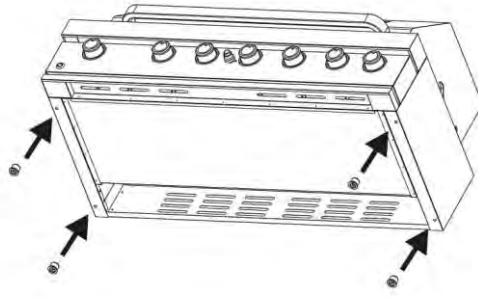
RECOMMENDATIONS

- Have propane (Aus)/ULPG (NZ) cylinder (LP units) filled by an authorised LPG supplier.
 - Check all gas line connections for leaks with a soapy solution prior to lighting and tighten until bubbles disappear.
 - Preheat the barbecue for 2 - 5 minutes before cooking.
 - After cooking, turn knob to hi setting for 5 minutes to burn off excess grease deposits. Then turn off gas at the knob and at the cylinder.
 - Turn the gas off promptly should you be unable to light the barbecue immediately. Wait one minute before attempting to light again.
 - Have proper tools, tongs, mittens and hot pads ready prior to removing foods.
 - Trim excess fats from meats to minimize flare-ups.
 - Let the barbecue cool before removing any parts for cleaning.
 - Be careful of the control valve setting, hi - lo. A lower setting may generally be preferred.
 - Minimum gas cylinder requirement is 9kg.
-
- Don't install the barbecue closer than 430mm on the sides or 430mm in the back to any combustible surface or less than 1 meter beneath any overhead combustible construction.
 - Don't attempt any adjustment of the regulator. It has been preset and tested.
 - Don't allow the LPG cylinder to lie on its side. Keep it in an upright position.
 - Don't turn a control knob on until a lighted match is inserted in the lighting hole ready to light burner (Manual ignition only).
 - Don't use plastics or untempered glass utensils on the barbecue.
 - Don't wear long loose flowing clothing around the barbecue. Long flowing hair is also easily ignited, especially by unexpected flare-ups. Tie hair back or wear a hat or scarf.
 - Don't put food on the barbecue and leave it unattended or unwatched for long periods. Most fats can catch fire even on the lower setting.
 - Don't use caustic materials to clean barbecue parts.
 - Don't exceed temperature of 480°F or 250°C with the hood closed.
 - Don't Block the ventilation slots adjacent to the side of the BBQ hood/lid.

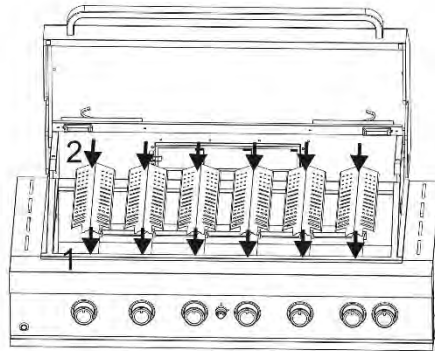
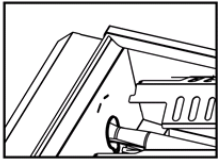
ASSEMBLY INSTRUCTIONS

Ensure all transit protection is removed prior to assembly.

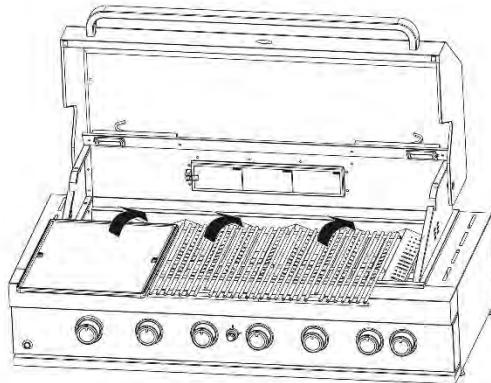
1. Foot Assembly



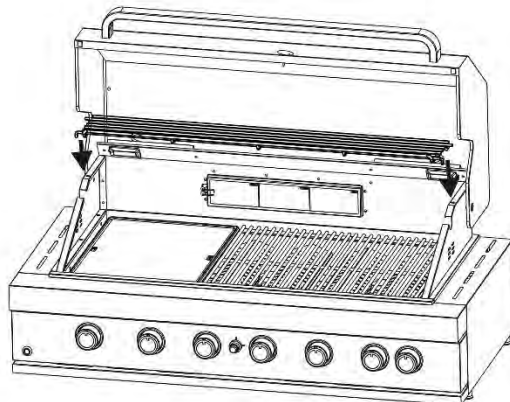
2. Flame tamer assembly



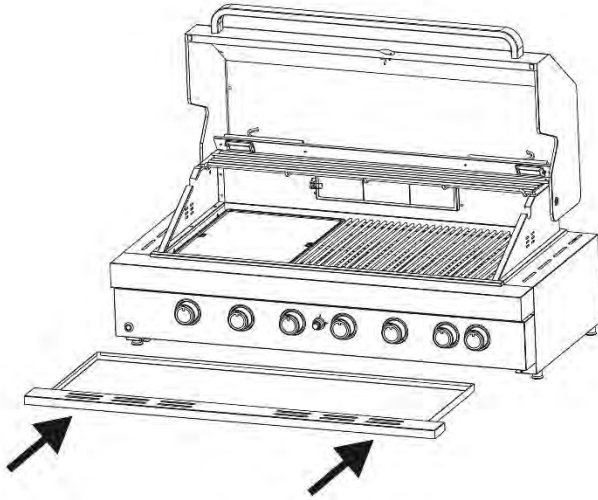
3. Cooking grid/plate assembly



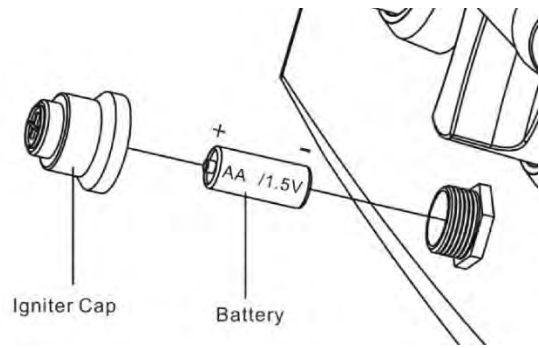
4. Warming rack assembly



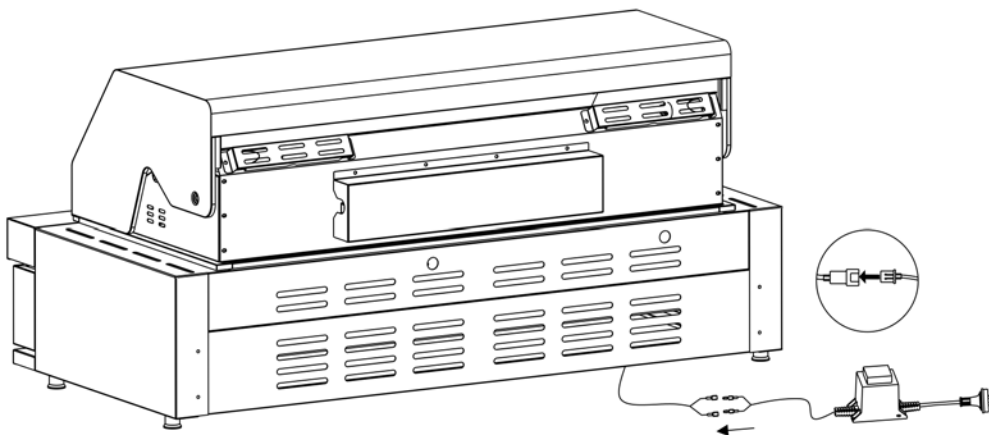
5. Grease tray



6. Battery is require for ignition Battery
(Battery is not included)



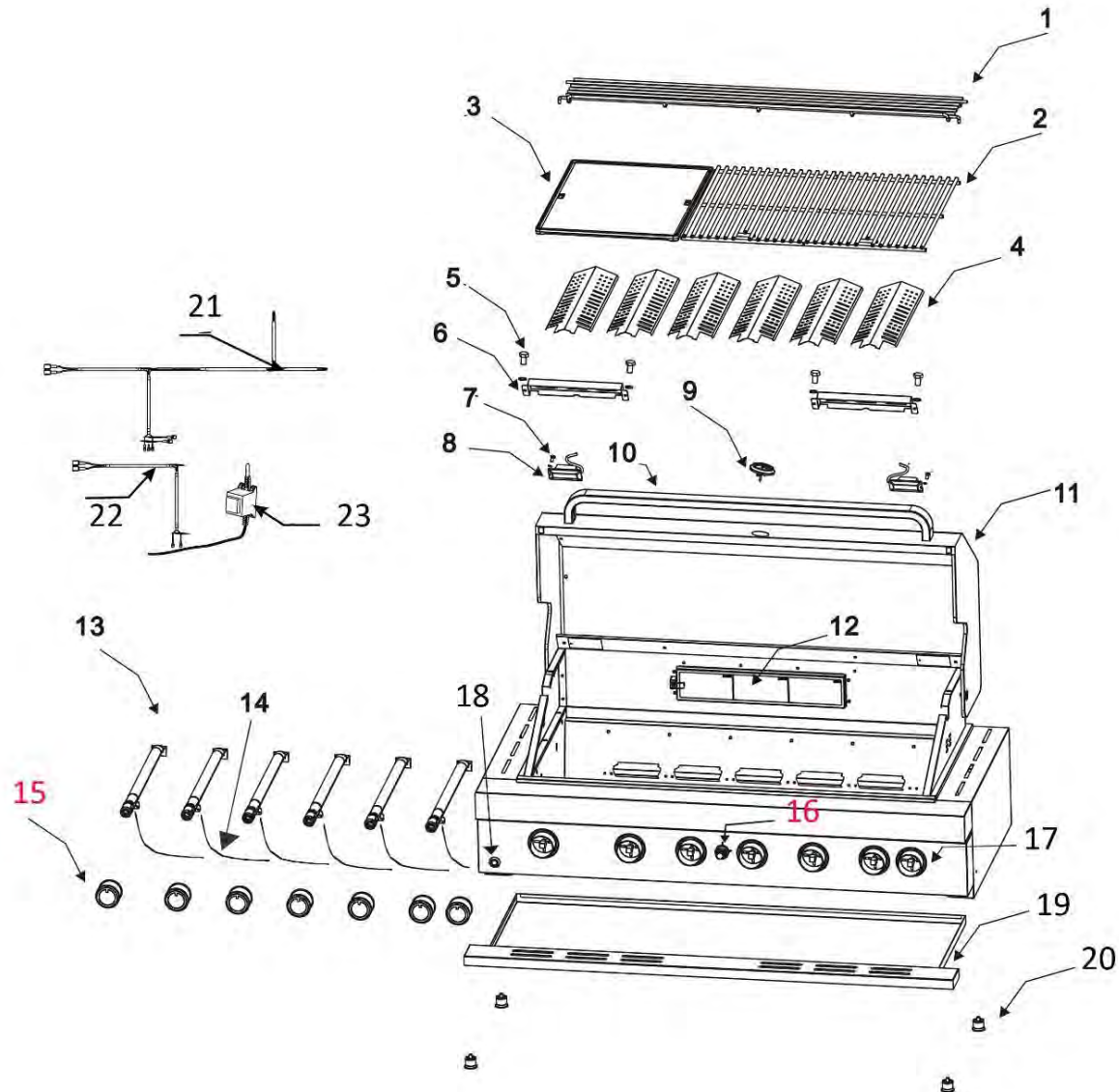
7. Transformer (for BBQ lights / LED) Assembly



- Transformer needs to be installed and fixed where it is located well away from high temperatures.
- The transformer must be always kept dry.

List of Spare Parts

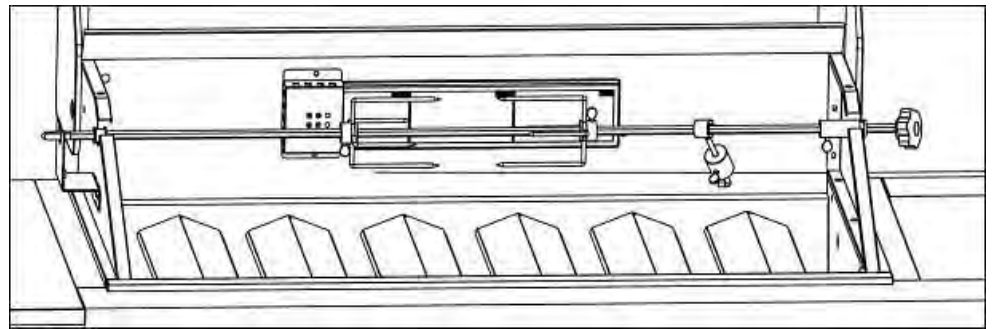
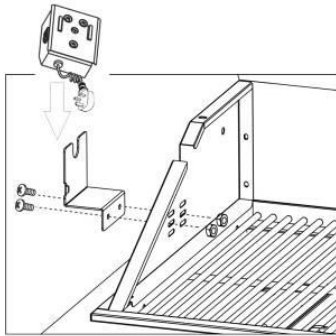
Expanded view and Part List (image is for illustration purpose only) for **Model EAL1200RBQ/EAL1200RBQBL**



Parts Description

Part	Description	Qty	Part No	Description	Qty
1	Warming Rack	1	13	Main burner	6
2	Cast iron cooking grid	2	14	Ignition cable	6
3	Cast iron flat plate	1	15	Control Knob	7
4	Flame diffuser	6	16	Igniter (1 for 7)	1
5	Screws (M5)	4	17	Knob bezel with blue LED	7
6	Light cover	2	18	Light /LED Switch	1
7	Screw	2	19	Grease tray	1
8	Light	2	20	Foot	4
9	Temperature gauge	1	21	Cable for light	1
10	Handle	1	21	Cable for LED	1
11	Hood	1	23	Transformer	1
12	Infrared rear burner	1			

Rotisserie Kits (only for Model EAL1200RBQ/EAL1200RBQBL)



COOKING USING OPTIONAL ACCESSORIES ROTISSERIE COOKING

1. Carefully remove the cast iron cooking surfaces and the warming rack from the barbecue.
2. Place the flame tamers to the centre of the barbecue body. It is over this area that the meat will be cooked.
3. Slide one of the spit forks onto the spit rod and tighten its thumb screw to secure it into place. Insert the pointed end of the spit rod into the meat being cooked and slide the meat towards the centre of the rod. Make sure the fork is fully into the meat. Slide the other fork onto the rod, into the meat, and tighten the thumb screw once in place. For optimal rotisserie cooking, food must be placed securely onto the middle of the spit rod and balanced so that the rotisserie can rotate freely without interference from any barbecue surfaces. Any loose sections of meat should be secured so they do not hang down and interfere with the rotation of the spit rod.
4. Insert the pointed end of the spit rod into the motor. Lay the other end of the spit rod onto the opposite bracket.
5. Light the barbecue.
6. Turn on the rotisserie motor to begin rotisserie cooking. The hood has been designed so that it may be closed during rotisserie cooking.
7. Always cook foods on the lowest flame setting to avoid burning or overcooking.
8. Do not allow your barbecue to overheat. A barbecue should never be left unattended while cooking!
9. If cooking with rotisserie using indirect heat (not using burners directly under meat - oven style cooking), a baking dish (not supplied on some models) can be placed under the food to catch fats and drippings.

INFRARED REAR BURNER & ROTISSERIE

Preparing your barbecue:

You will need to remove both grill plate and solid plate, also the flame tamers and warming rack. Place these in a safe place for later re-assembly. Place a baking dish (not supplied) onto the burners, the dish should be large and deep enough to capture the excess grease as it falls from the food. Centrally secure the food with the rotisserie prongs, turning the rotisserie rod by hand to test for balance, adjust the food position if required. Insert pointed end of rod into the motor, test that everything is running correctly. Using the Rear Burner for roasting on a barbecue can be different depending on our preferences. A suggestion might be to use 1-3 of the main burners to cook the roast and then use the Rear Burner towards the end of the cooking to "brown up" the roast. Using the Rear Burner by itself to do the cooking can take a long time depending on the size of the roast. Do not use the rear burner in combination with main burners on high heat setting when the hood is closed.

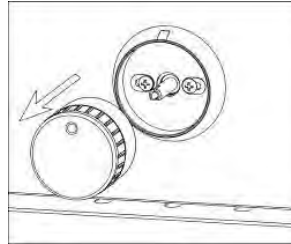
Control Knob LED



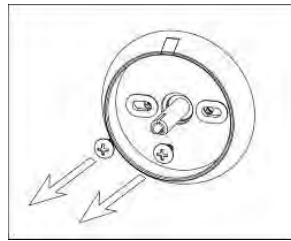
Always keep the plug in dry condition.

Replace the LED light

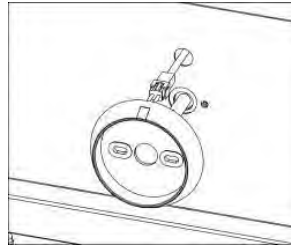
1. Removed the control knob.



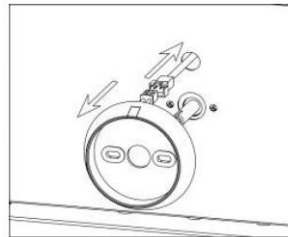
2. Unscrew the knob bezel.



3. Take off the unit and disconnect the cable.



4. Replace a new one and reassemble



Instruction to replace the barbecue lights

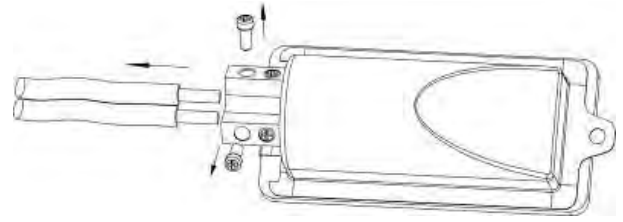
1. Take off the light rear cover



2. Take off the light



3. Disconnect the cable



4. Replace a new light and re-assemble

BUILT IN INSTALLATION



WARNING

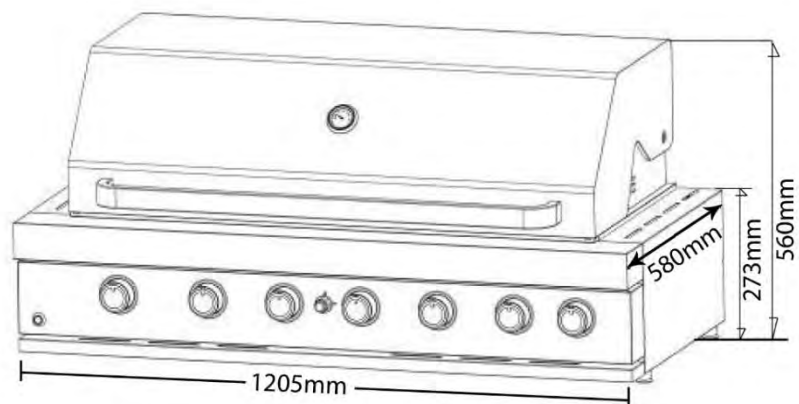
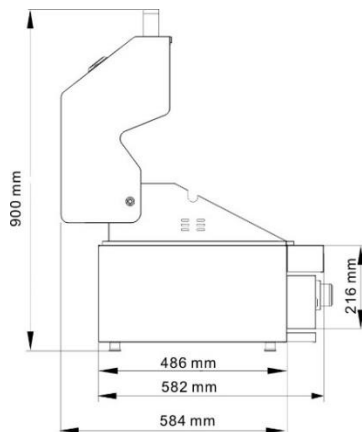
The construction of the enclosure and installation of the bbq should be carried out only by authorised persons.
The barbecue must also be secured to the enclosure to prevent it being pulled out and straining the gas connections.

1. Please follow these instructions for installation. Any other requirements of AS/NZS 5601.1, local authority, or relevant statutory regulations, and ensure adequate ventilation.
2. DO NOT block any ventilation slots of the BBQ.
3. The enclosure material for the cutout must not be combustible.
4. Do not place the gas cylinder directly underneath the barbecue. When the cylinder is installed below the barbecue, there must be a permanent separation barrier (i.e. no line of sight) between the gas cylinder compartment and the barbecue combustion area. If the gas cylinder is enclosed, ensure adequate high and low ventilation (200 square cm each) as required by AS/NZS 5601.1.
5. Ensure 150mm clearance to combustibles underneath barbecue fat tray. (when not used with a EURO

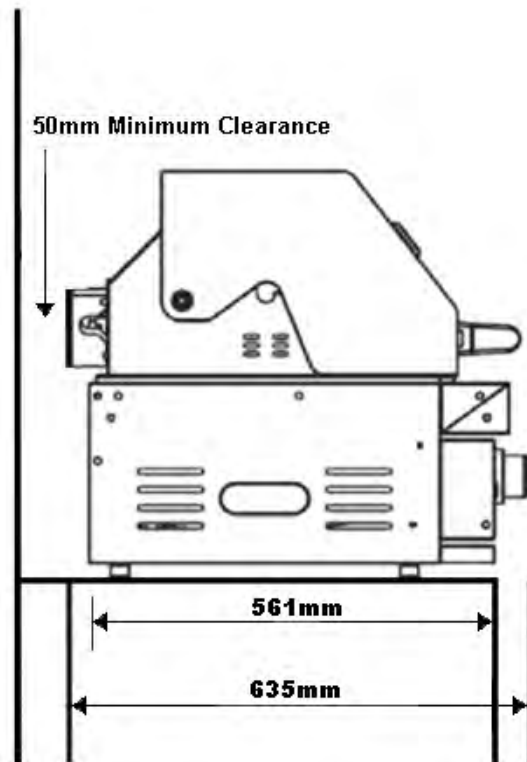
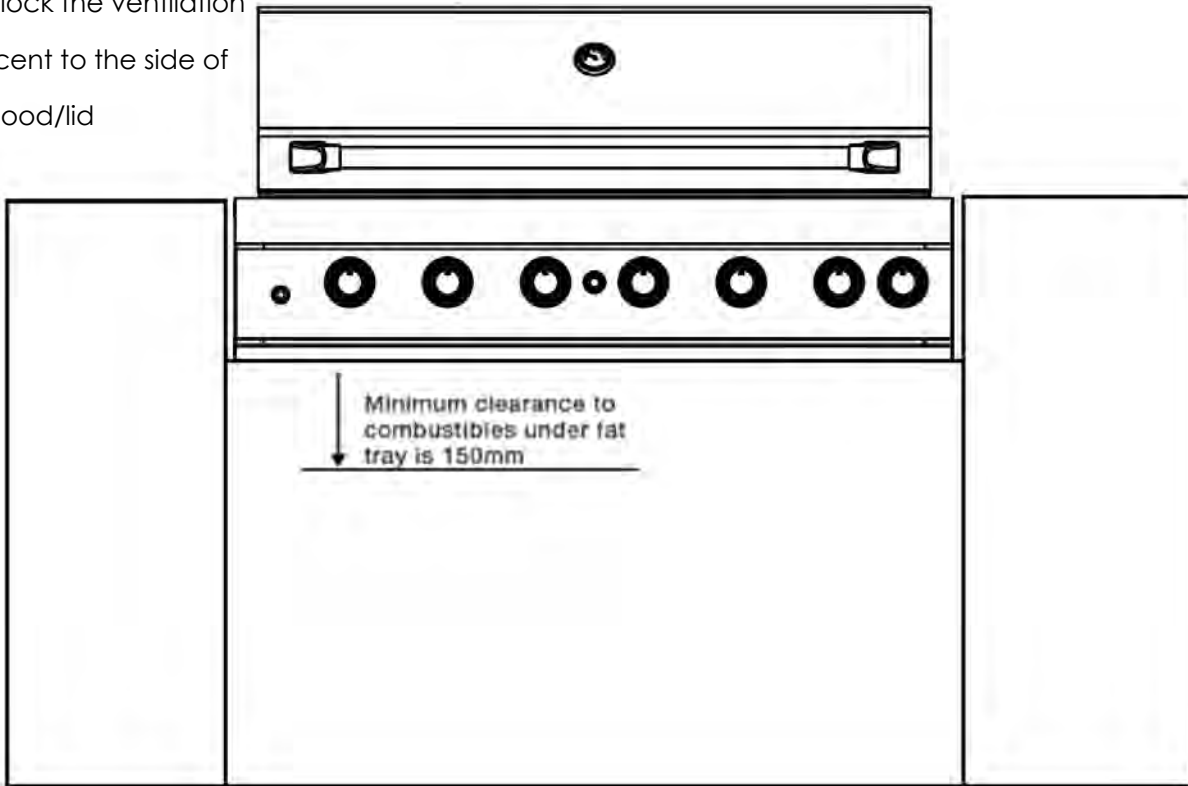
Alfresco Kitchen Solution)

Product Dimension

Do not Block the ventilation slots adjacent to the side of the BBQ hood/lid **Model EAL1200RBQ/ EAL1200RBQL**



DO NOT Block the ventilation slots adjacent to the side of the BBQ hood/lid



NATURAL GAS CONVERSION PROCEDURE



Please contact Eurostyle to request a Natural Gas Regulator Kit if the appliance is being converted to Natural Gas.

Conversions only to be done by an authorized person.

A restraining tether or bracket is required to be fixed to the appliance and to the wall within 50mm of each connection point. The length of the tether shall not exceed 80% of the length of the natural gas hose assembly.

Tools required

- Socket head screw driver (Included with the product)
- Wrench



Gas Piping

A minimum pipe with diameter 15mm is required for inlet piping. A lever operated shut-off valve should be installed within 1 meter of the appliance for servicing the appliance.

Where it is not practical to install solid copper pipe to AS/NZS 5601.1, hose assemblies certified to AS/NZS 1869 or limited flexibility connectors certified to AS 4631 may be used. The internal diameter of the hose must not be less than 10mm. The hose should be as short as practicable in accordance with AS/NZS 5601.

All gas pipe connections must be sealed with a gas pipe compound resistant to natural gas. Remove LPG hose and regulator and ensure the Natural Gas regulator supplied with the appliance is used.

NOTE TO INSTALLERS

For main burner, the U-LPG jet is 0.98mm, the NG jet is 1.50mm

For back burner, the U-LPG jet is 0.98mm, the NG jet is 1.65mm

Both U-LPG injector and NG injector are installed together like right photo shows. The BBQ is set for U-LPG by manufacturer.



Test operation of appliance such as leak-tightness, burner flames at high and low, and instruct user on safe operation before leaving.

If the appliance cannot be adjusted to perform correctly contact your distributor or the manufacturer for assistance. Contact Number: 08 8165 1012

Instructions for converting the main burners

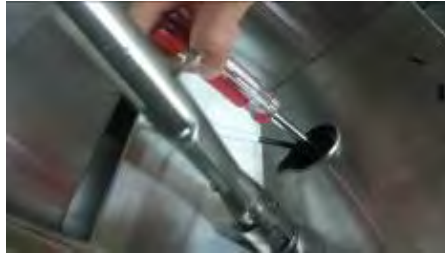
1. Unscrew and remove the rear panel pictured.



2. Unscrew the main burner securing screws and remove the burner, sitting it alongside.



3. With the burner removed, you will see the brass gas jet which is screwed into the end of the valve. Using the socket driver supplied, unscrew the end LPG jet while retaining the inner (NG) jet.



4. Reassemble the burner.

Note: Please make sure the gas valve is located well inside the main burner tube when re-installing the burners.



5. Repeat the above steps for the other main burners

Instructions for converting the back burner (only for Model EAL1200RBQ)

1. Remove the back burner cover



2. Remove the LPG jet from the elbow shaped brass injector assembly.



3. Reassemble the plates as removed.



WARRANTY

What Is Covered In The Warranty

- See our policy warranty in our website
- <http://www.euroappliances.com.au/wp-content/uploads/Euro-Card.pdf>

What Is Not Covered In The Warranty

- Removal or re-installation costs. This warranty does not cover costs for transit, nor in home service.
- Liability will only be accepted for loss or damage during transit if at the time the product was being transported by Bunnings or a Bunnings approved contractor.
- Lack of maintenance, abuse, neglect, misuse, accidental or improper installation of this appliance.
- Scratches, dents, corrosion or discoloration caused by heat, abrasive chemical cleaners or chipping of porcelain enamel parts.
- Corrosion or damage caused by exposure to the elements such as insects, weather, hail or grease and fat fires.
- Rusting of cast iron plates, grills and burners.
- Cleaning and wear and tear; service calls of this nature are chargeable.
- Commercial use of the product.
- Unauthorized repairs or modifications during the warranty period.
- Glass breakage due to misuse or overheating
- Consumable items, example - batteries.



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