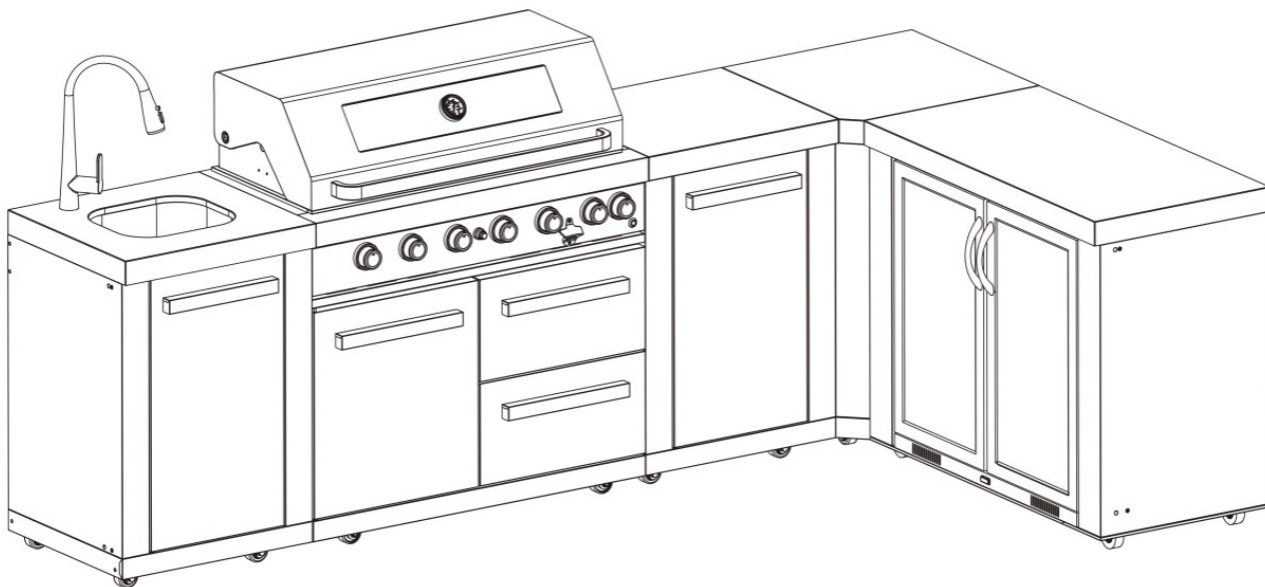


Assembly, Operation & Maintenance Instructions

EVERDURE

Outdoor Kitchen Gas Barbecue With Flame Safeguard System

Everdure Outdoor Kitchen - For outdoor use only



IMPORTANT

PLEASE KEEP THIS BOOKLET FOR FUTURE REFERENCE.
THIS IS IMPORTANT INFORMATION REGARDING THE
USE AND CARE OF YOUR BARBECUE.

Assembly and Maintenance Instructions for 6 Burner Built-In Gas Barbecue Range

Everdure Outdoor Kitchens

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It is important that you retain these instructions, proof of purchase as well as other important documents about this product for future reference. Due to continual product development, Everdure reserves the right to alter specifications or appearances without notice. Dispose of packaging responsibly – recycle where facilities are available.

Important Safety Instructions

Important

Read the assembly instruction section and safety precautions of this booklet carefully before removing the contents of this carton. If you are unsure about anything regarding your barbecue, please contact Everdure before operating the appliance.

1. This barbecue is for **OUTDOOR USE ONLY**. This appliance must **NOT** be used indoors. Follow the built-in dimensions for the correct clearances.
2. Unsupervised children or pets should not be near a barbecue while cooking or during warm up or cool down. Ensure children or pets are kept a safe distance well away from the barbecue whilst it is in use. Ensure that young children do not play with the appliance.
3. Particular care must be taken when removing the fat tray. Hot fats can cause serious injury.
4. Turn all gas valves off including cylinder after use. Do not allow build up of unburned gas.
5. Do not use this appliance for any purpose other than what it is intended for.
6. People with flammable clothing such as nylon etc. should keep well away from the barbecue when it is operating.
7. Never leave burners on high for more than 10 minutes unless actually cooking.
8. Always check for leaks when a gas cylinder is replaced or reconnected.
9. In case of fat fire turn gas supply off. Fat drip trays should be cleaned and checked before using the barbecue. Regular cleaning should reduce the build up of fat and food residues which is combustible and can result in a fat fire. **Fat fires can be prevented with diligence in cleaning your fat tray.** Damage as a result of fat fire is not covered by your warranty and voids it. Do not use sand, fat absorbents or kitty litter in the fat tray, line the fat tray with aluminium foil for easy cleaning.
10. For your safety and enjoyment, read all operating instructions before lighting.
11. Ensure that the product has adequate clearance from combustible materials. The appliance is designed so that heat will not affect the trolley. All combustible materials must be kept more than 250mm from the sides of the barbecue and more than 1500mm above the cooking surface of the barbecue.
12. If the burner makes a hissing sound when lit, it may be burning inside. Turn the burner off, allow to cool and try ignition again. Keep your barbecue protected against strong wind – if this cannot be avoided, always check that the burners remain alight if operating the barbecue in windy conditions.
13. This appliance is not intended for use by young children or infirm persons.
14. Do not carry out any servicing on the gas manifold of the barbecue yourself – this must only be done by authorised technicians.
15. We recommend that you regularly maintain your barbecue and keep it in good condition. This can be achieved by following the cleaning and maintenance suggestions in this booklet.
16. Do not use or store this appliance in areas of high salt content (a marine environment) or an area with caustic fumes or liquids (such as a domestic pool), as these chemicals can cause the appliance materials to deteriorate (and void the warranty). Regular cleaning and covering with an Everdure barbecue cover can help to reduce this.
17. This appliance is not suitable for mounting in a movable vehicle (boat, trailer etc). The appliance should be on a solid surface (ground, concrete etc.) when in use.



- DO NOT operate this appliance before reading the instruction booklet
- DO NOT place articles on or against this appliance
- DO NOT store chemicals or flammable materials or spray aerosols near this appliance
- DO NOT operate this appliance indoors
- DO NOT enclose this appliance

Appliance Details

	Main Barbecue	
Model No.	6BIMLPC-21B	
Gas Type	ULPG	
Burner Pressure	2.75kPa	
Injector Diameter	Main Burner	0.98mm
	Back Burner	0.98mm
Heat Input	90.5Mj/h	
AGA Approval No.	Input	230~240VAC, 50HZ
	Output	12VAC, 5000mA
Cord	250V, 10A	
AGA Approval No.	AGA 8138 G	

Gas Connections

For Gas Cylinder Connection

1. To achieve the optimum performance from your Barbecue, an approved gas cylinder (POL fitting) of 4kg or 9kg capacity must be used.
2. The cylinder must be placed in the correct mounting area.
3. Connect the cylinder to the barbecue, via the hose and regulator. Check that the gas control knob/valve is in the Off position before opening the gas cylinder. Firmly tighten joints, but do not over-tighten. Take care not to damage the regulator fitting.

Leak Testing

Make sure gas control knobs are Off and turn the cylinder valve On.

1. Check for leaking joints by brushing with solution of half-liquid detergent and half water. If a leak is present, bubbles will appear (or you may hear a hissing sound). Re tightening connections can generally repair a leaking joint. You must also check the gas hose and connection at the gas cylinder. If a leak cannot be resolved, do not proceed.



LEAK TEST ALL CONNECTIONS, INCLUDING THE CONNECTION TO THE GAS CYLINDER.
DO NOT USE NAKED FLAME FOR LOCATING GAS LEAKS.
IF A LEAK PERSISTS CALL AN AUTHORISED GAS FITTER.

Local Authority Requirements

Check Gas Type and specifications plate on the left-hand side of the barbecue. All gas fitting work, service and repairs can only be performed by an authorised person in accordance with AS5601 and local gas regulations.

Outdoor Installation Guide

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.

This appliance must not be used indoors. Do not use your barbecue in garages, porches, sheds or other enclosed areas. The barbecue is not intended to be installed in or used on recreational vehicles (e.g. boats, camping vans) and should not be placed close to or under any surfaces that will burn or are sensitive to heat. Do not block/obstruct the flow of air and combustion around the barbecue housing while in use.

Any 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.
2. Within a partial enclosure that includes an overhead cover and no more than two walls
3. Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply-
 - (i) at least 25% of the total wall area is completely open: and
 - (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 shall be and remain open and unrestricted.

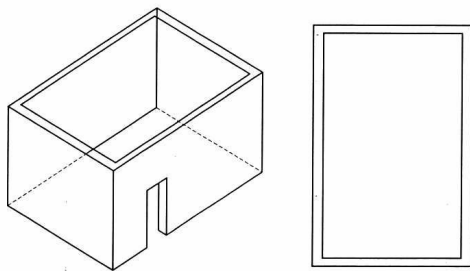


Figure F1 - Outdoor Area - Example 1

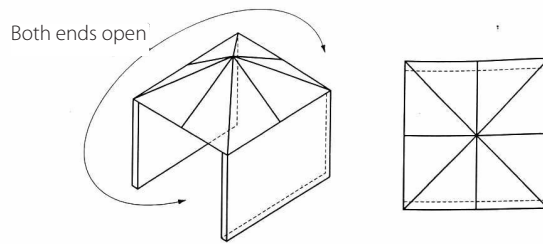


Figure F3 - Outdoor Area - Example 3

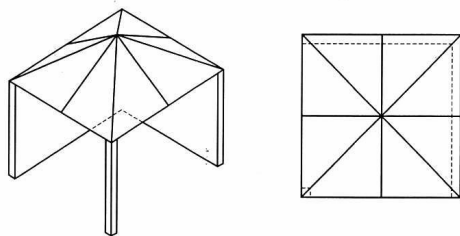


Figure F2 - Outdoor Area - Example 2

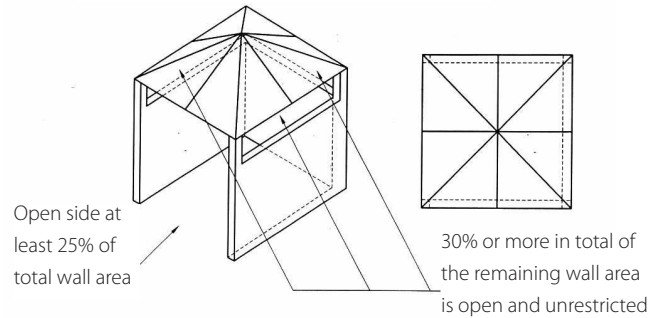
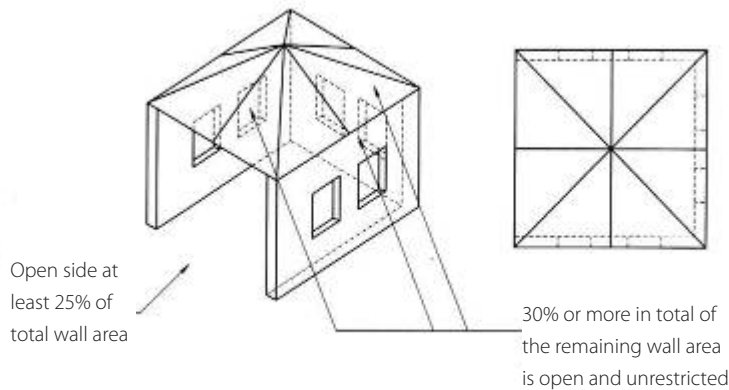


Figure F4 - Outdoor Area - Example 4



Lighting Procedure



Read all operating instructions before lighting.

Open roasting hood before lighting.

Make sure all gas control knobs are in the 'Off' position and open cylinder valve or connect natural gas.

Lighting the Barbecue Using the Electric Ignition

1. Open the lid and make sure all the knobs are in the OFF position.
2. Push down the knob and turn the knob anti-clockwise 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. INFRARED RARE BURNER IS ONLY SET FOR HIGH 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.

Manual Ignition

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 anti-clockwise to HIGH position, then the burner could be lit. If the burner does not light, turn off the gas tap and wait for 5 minutes then repeat this step 2-3.

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 odour from the painted finish. The colour of cooking area may get little change. It is normal and it is the nature of material.



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

Cooking

General Cooking Guide

A fairly protected location is desirable for pleasant and efficient cooking. Try to keep the barbecue sheltered from strong winds as this will drastically reduce cooking efficiency. If this is unavoidable, position the length of the barbecue to be parallel in the direction of the wind. Keep the barbecue level. Check frequently that the burner remains alight when used in conditions of strong wind (through the venting holes at the rear of the chassis). With the hood down, only cook with the control knob set at LOW. Note: Do not allow the hose to touch any hot surface. Make sure the minimum distances of the barbecue to any wall or combustible surface are met.

After Cooking

1. When finished, make sure burner control knobs are turned OFF.
2. **TURN OFF THE GAS SUPPLY AT THE CYLINDER.**
3. Immediately after cooking and whilst the barbecue is still warm, remove scraps from the plate and grill with a non-metallic scraper.
4. Excess fat and meat scraps can be scraped off the inside of the chassis by removing the plate to gain access. Check the burner has not become blocked.
WARNING: Some surfaces may still be hot – please use protective gloves.
5. Once the barbecue is cool close the hood and wipe off any fat splatter with a clean rag.
6. The barbecue cover should only be placed on the barbecue when it is completely cooled.

Cleaning & 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 time use.



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

Stainless steel surfaces: Stainless steel will corrode if not maintained. To maintain your grill's high-quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft nonabrasive cloth after each use. For further information, please refer to our website.

Cooking grid: Use a mild soapy water solution. Non-abrasive scouring power can be used on stubborn stains then rinse with water.

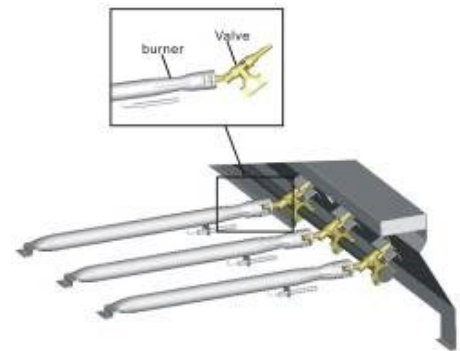
Granite Workbenches: Use only warm mild soapy water solution, **DO NOT** use abrasive cleaners or scouring pads.

Cleaning the Burner Assembly

A fairly protected location is desirable for pleasant and efficient cooking. Try to keep the barbecue sheltered from strong winds as this will drastically reduce cooking efficiency. If this is unavoidable, position the length of the barbecue to be parallel in the direction of the wind. Keep the barbecue level. Check frequently that the burner remains alight when used in conditions of strong wind (through the venting holes at the rear of the chassis). With the hood down, only cook with the control knob set at LOW. Note: Do not allow the hose to touch any hot surface. Make sure the minimum distances of the barbecue to any wall or combustible surface are met.

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

1. Turn gas off at control knobs and LP Tank.
2. Remove cooking grates, grease tray and grease cup.
3. Remove screw at end of burner using a screwdriver.
4. Carefully lift each burner up and away from valve openings.
5. Wire brush entire outer surface of burner to remove food residue and dirt.
6. Clean any blocked ports with a stiff wire such as an open paper clip.
7. 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.
8. Carefully refit burners.
9. Replace screw at the end of burner.
10. 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.

We suggest the following ways to clean the burner tubes.

- (A) Bend a stiff wire (a light-weight coat hanger works well) into a small hook. Run the hook through each burner tube and burner, several times.
- (B) 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.
- (C) 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.



Natural Hazard - Spiders

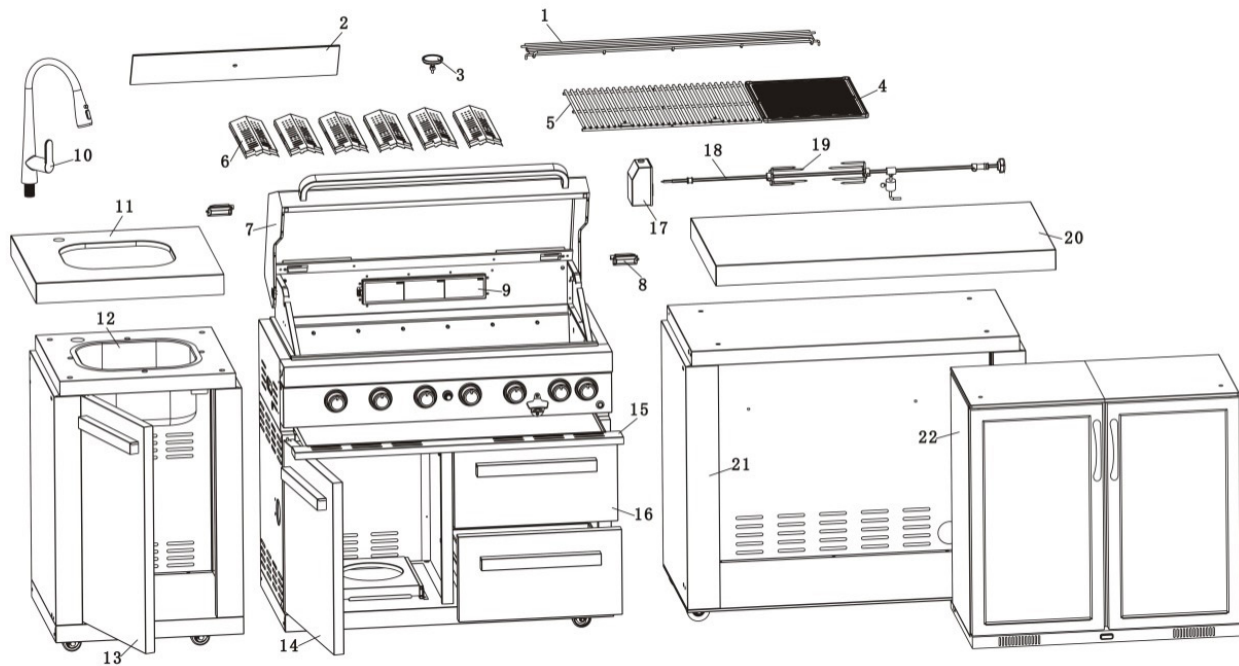
FACT: sometimes spiders and other insects climb into the grill tubes attached to the burners. The spiders spin webs, build nests and lay eggs. The webs or nests can be very small, but they are very strong and can block the flow of gas.

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.



Exploded View

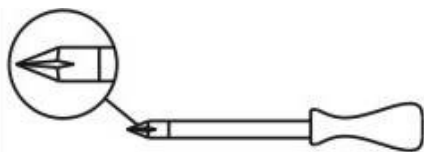


Description	Quantity
Warming rack	1
Glass window	1
Temperature gauge	1
Cooking plate	1
Cooking grid	2
Flame tamer	6
Handle	1
BBQ light	1
Infrared burner	1
Granite top for sink	1
Granite top for beverage cooler	1
Sink	1
Door for sink cabinet	1
Drawer	1
Beverage cooler cabinet	1
Beverage cooler	1
Rotisserie motor (maximum load 15kg)	1
Rotisserie rod	1
Rotisserie forks	2

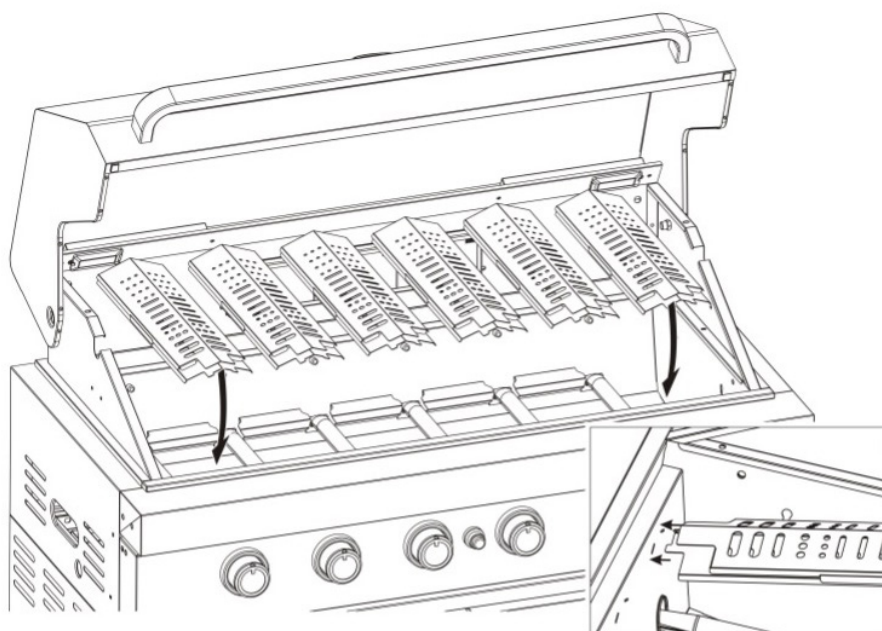
Barbecue Assembly

Tools required:

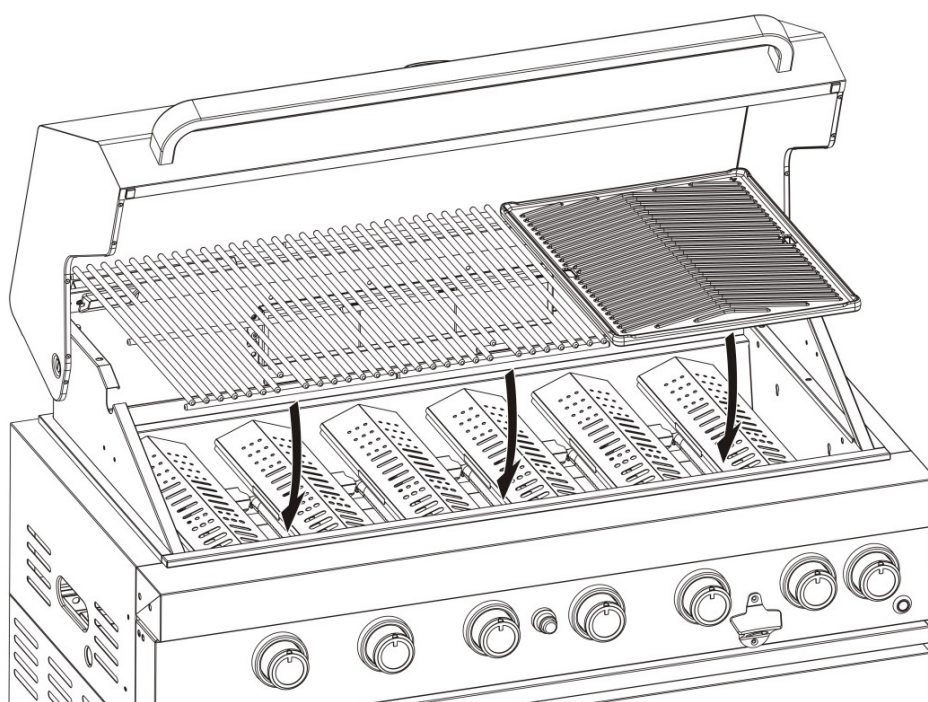
1. Philips Screwdriver
2. Gloves (if necessary)



1. Flame tamer

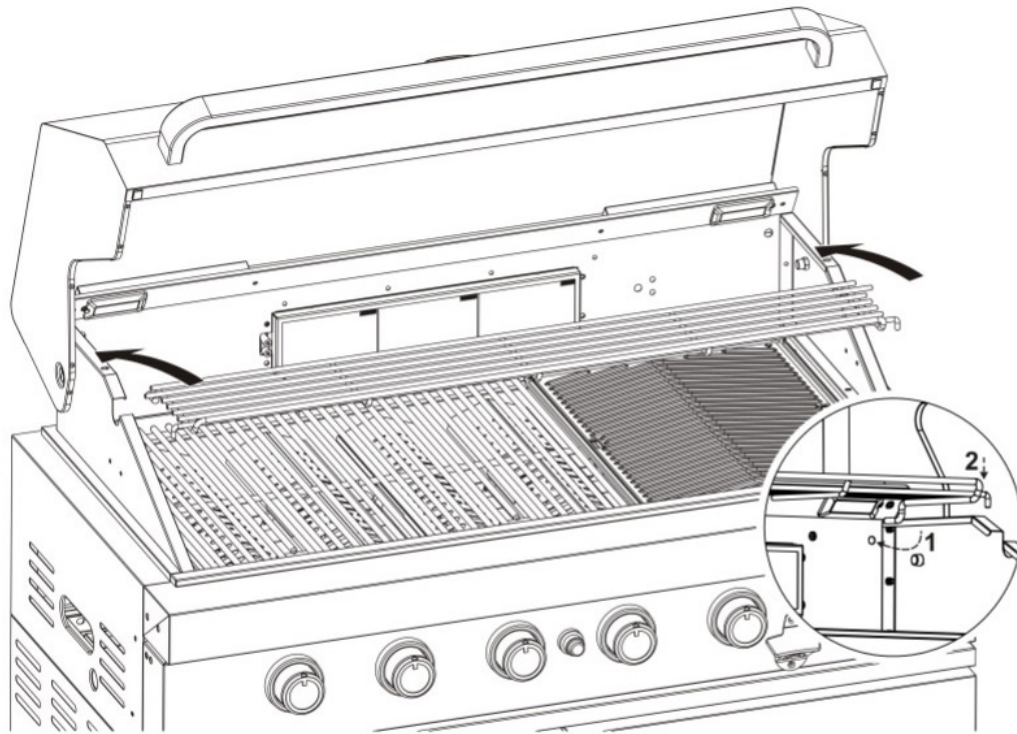


2. Cooking grid/Cooking plate

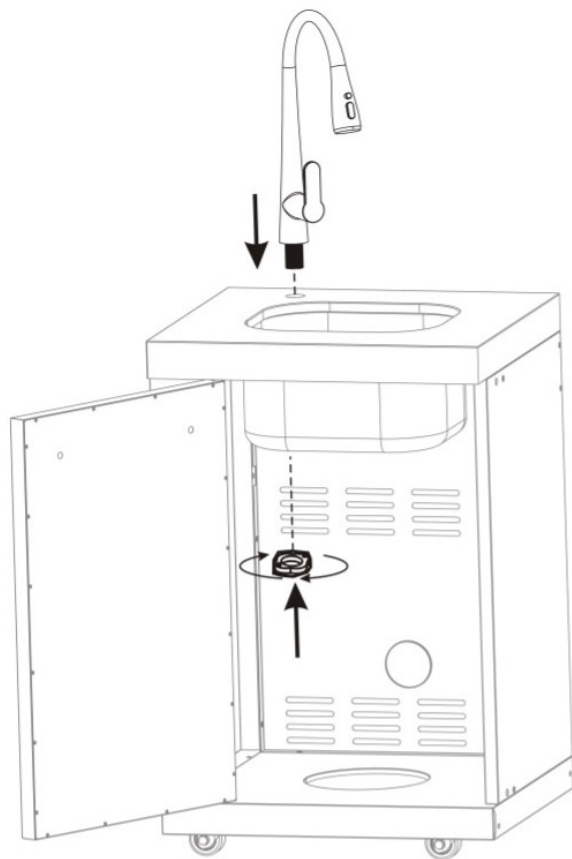


Barbecue Assembly

3. Warming rack

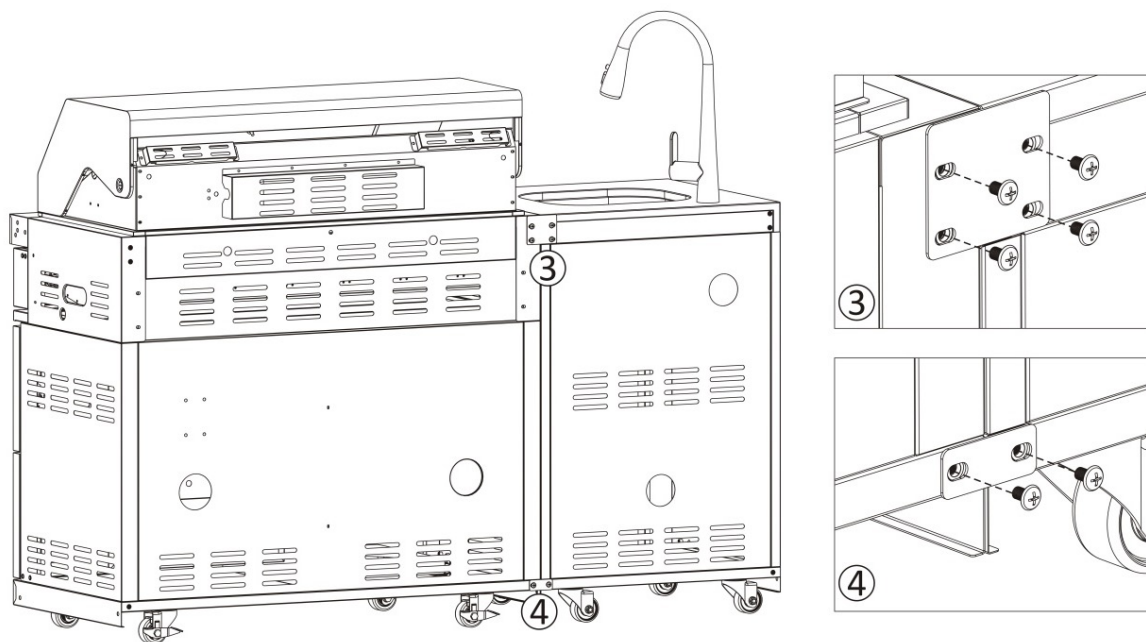
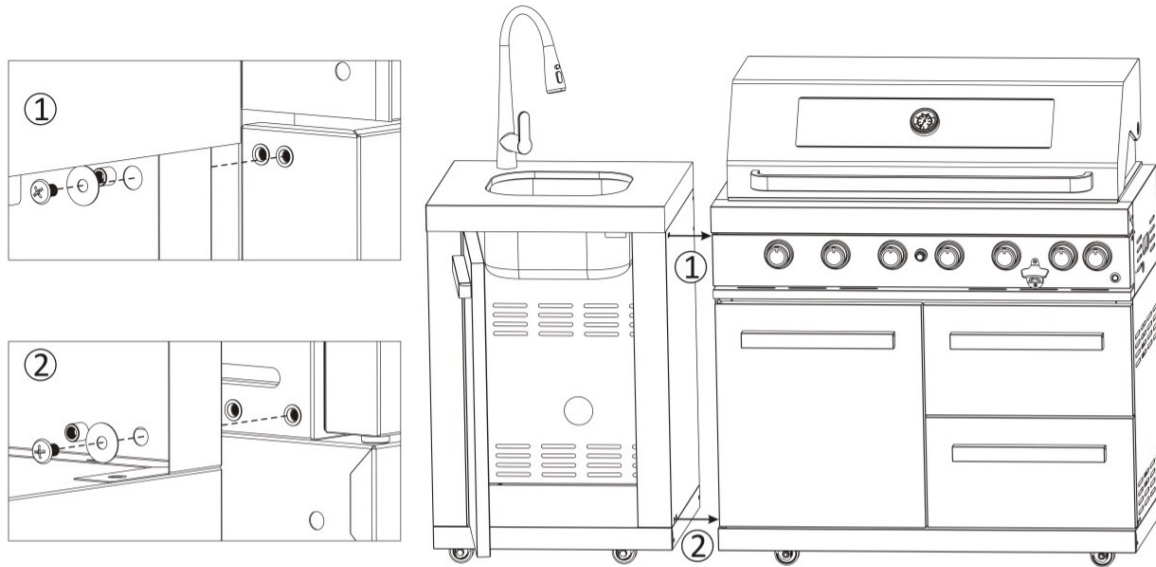


4. For tap and sink



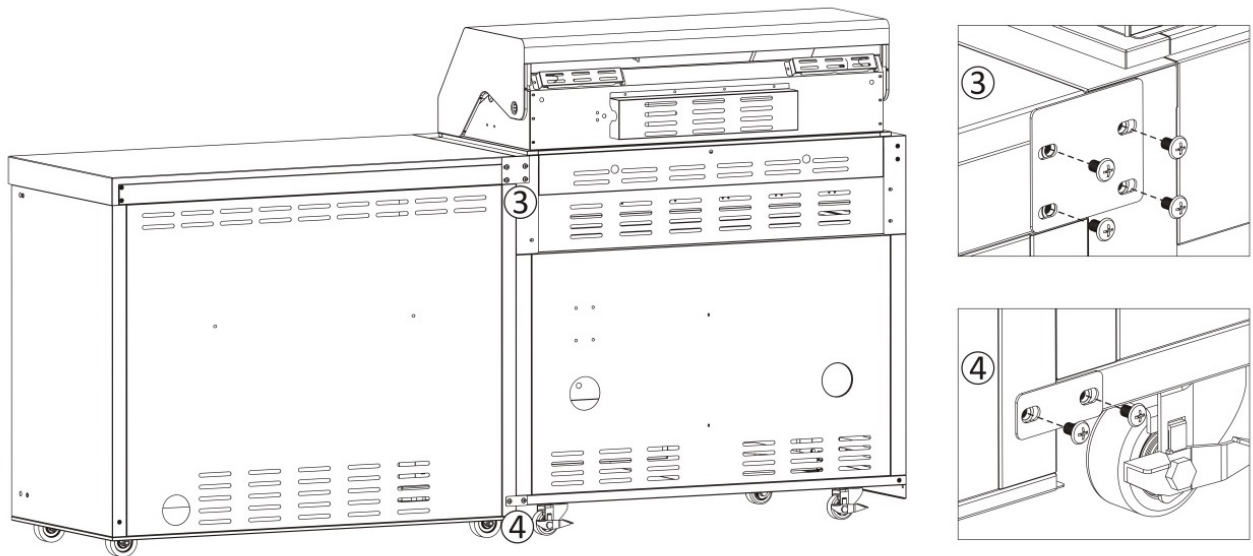
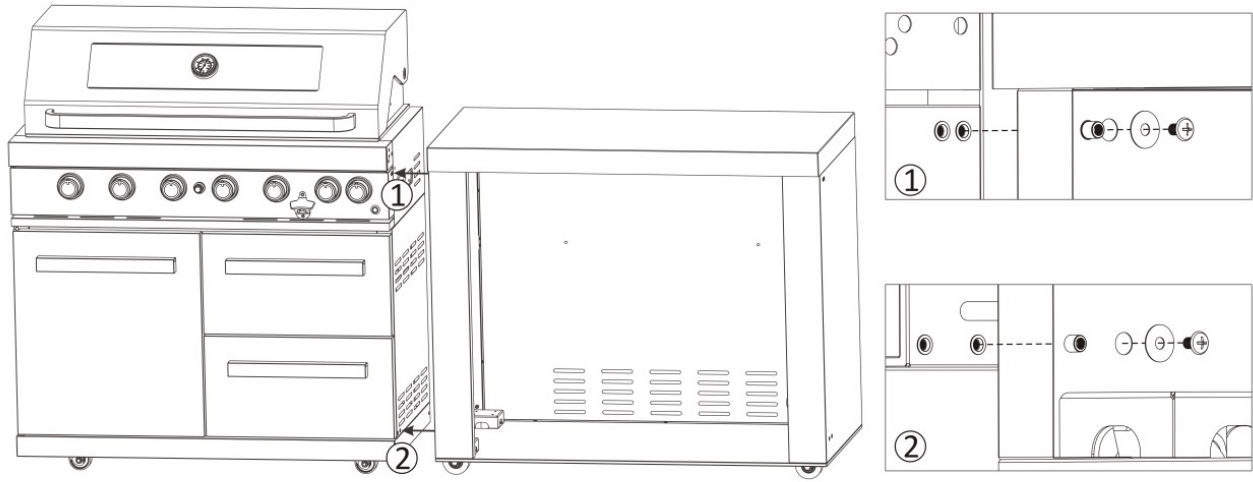
Barbecue Assembly

5. Connect to sink cabinet



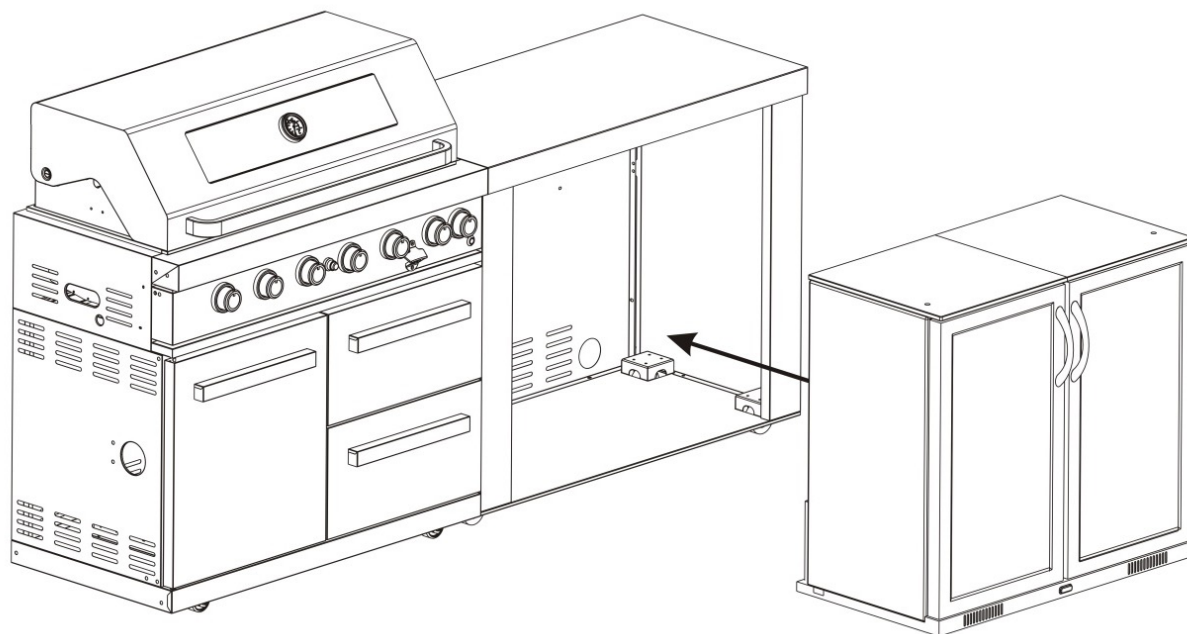
Barbecue Assembly

6. Connect to beverage cooler module

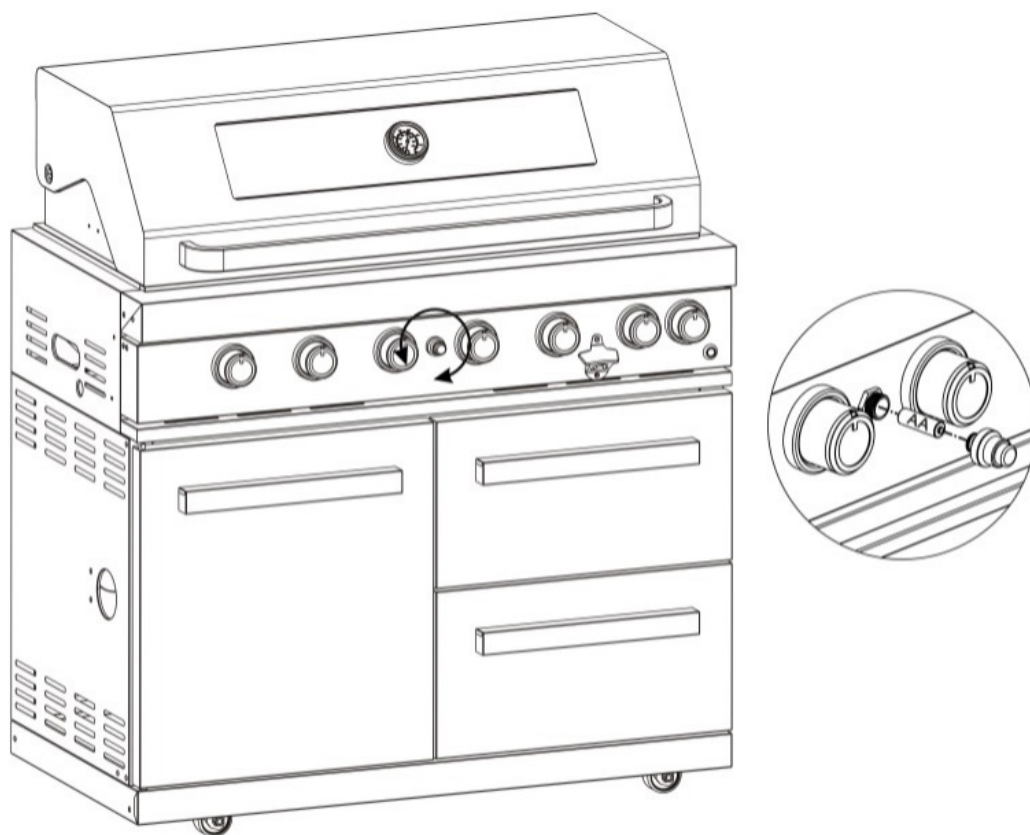


Barbecue Assembly

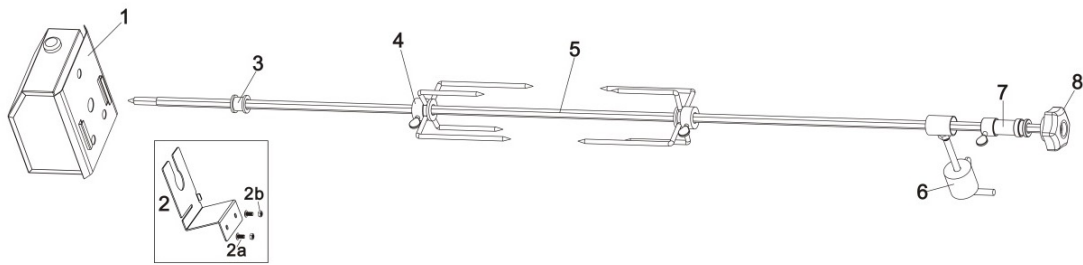
7. For beverage cooler



8. Battery (1xAA) Assembly



9. Rotisserie kit assembly - Maximum Loading 15kg loading



1.AC Motor x1

3.Spit Rod collar x1

5.Spit Rod x1

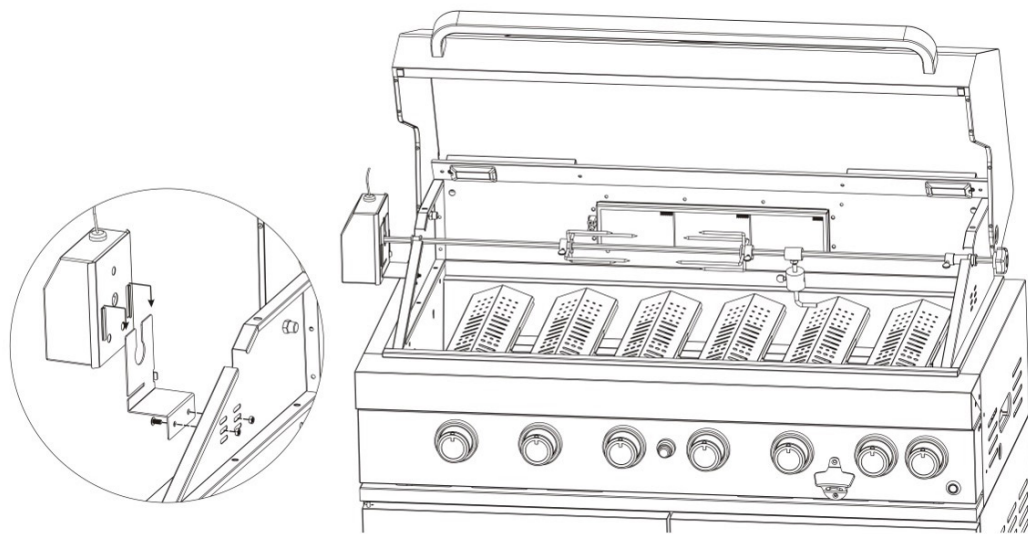
7.Collar x1

2.Motor Bracket x2
Bolt and Nut x4

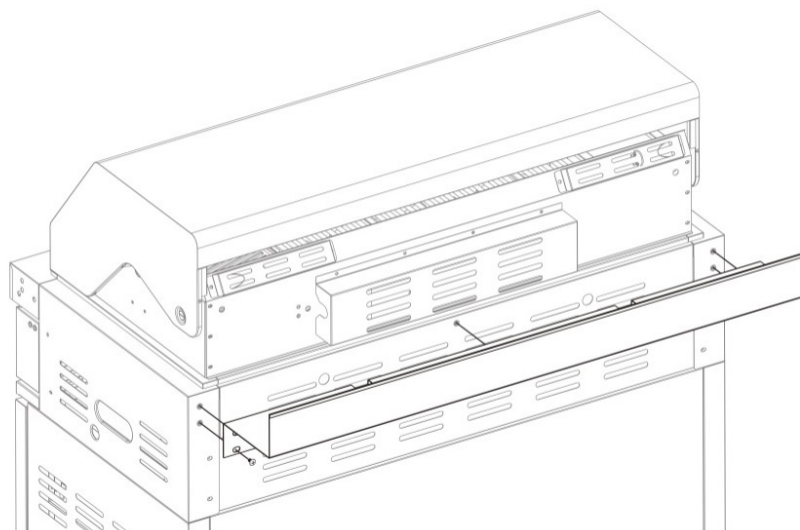
4.4-Sprong Meat Fork x2

6.Weight Balance x1

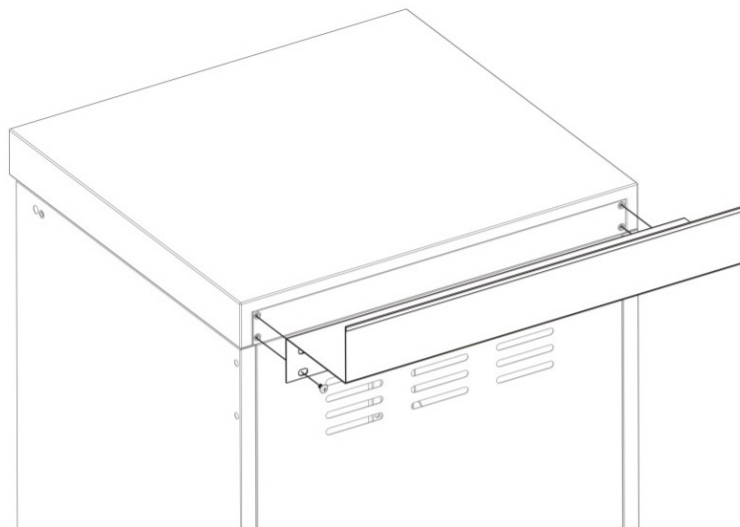
8.Handle x1



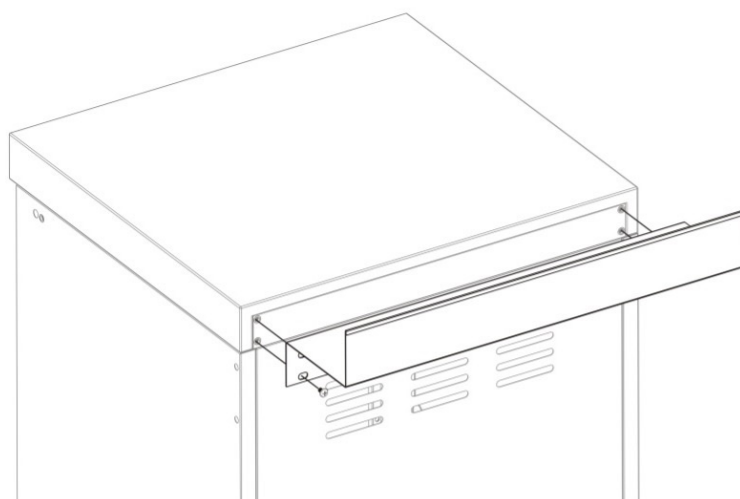
10. Rear Panel - Grill



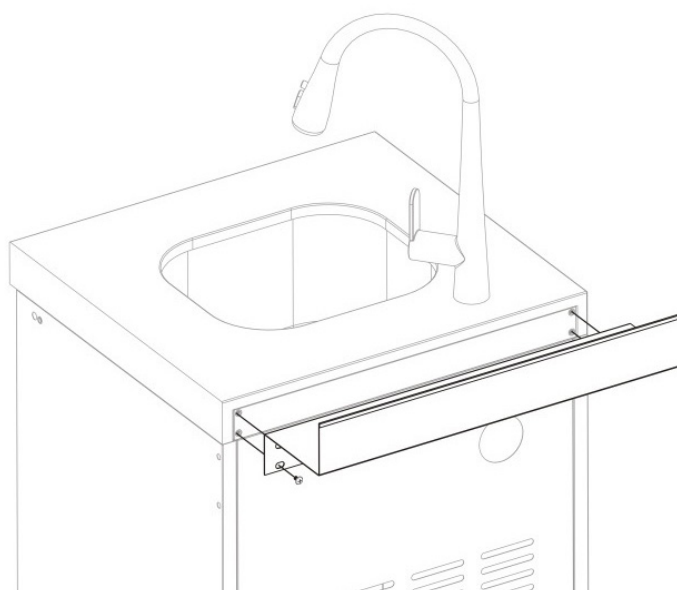
11. Rear Panel - Storage Module



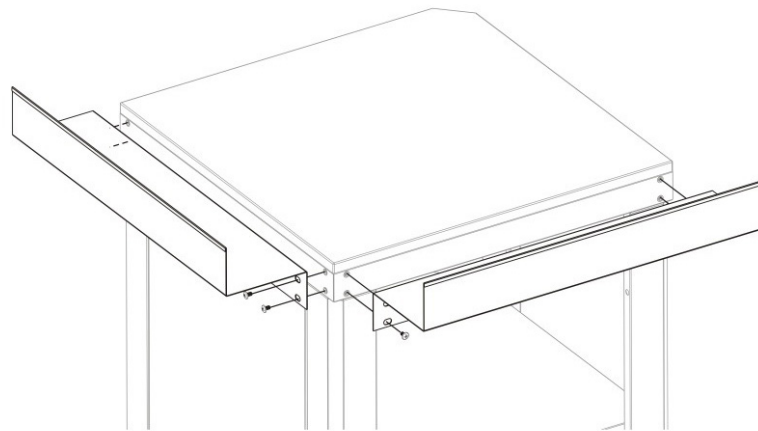
12. Rear Panel - Cooler



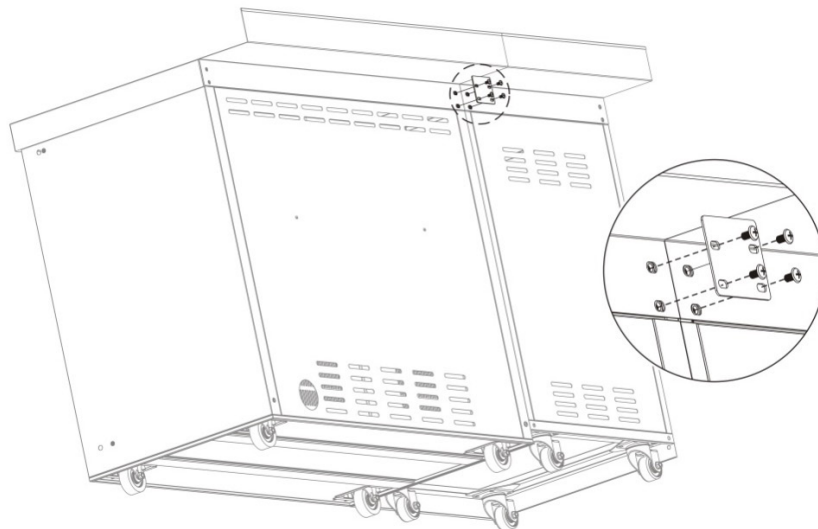
13. Rear Panel - Sink



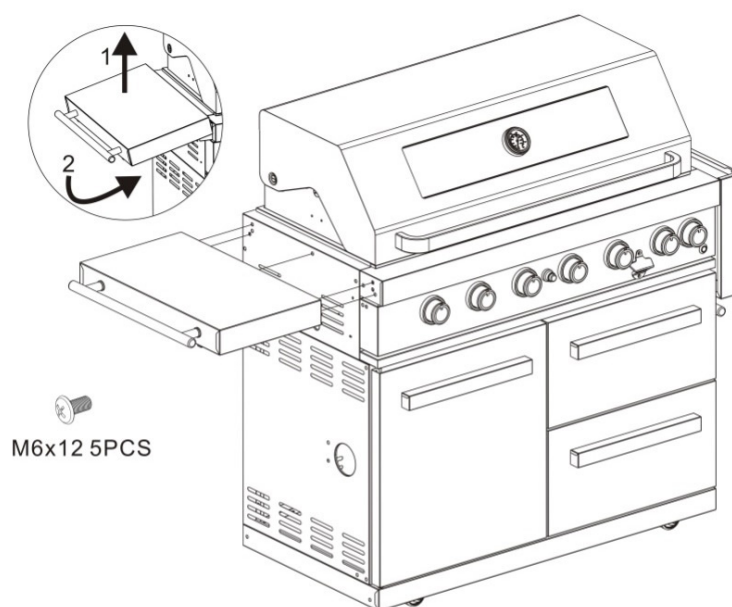
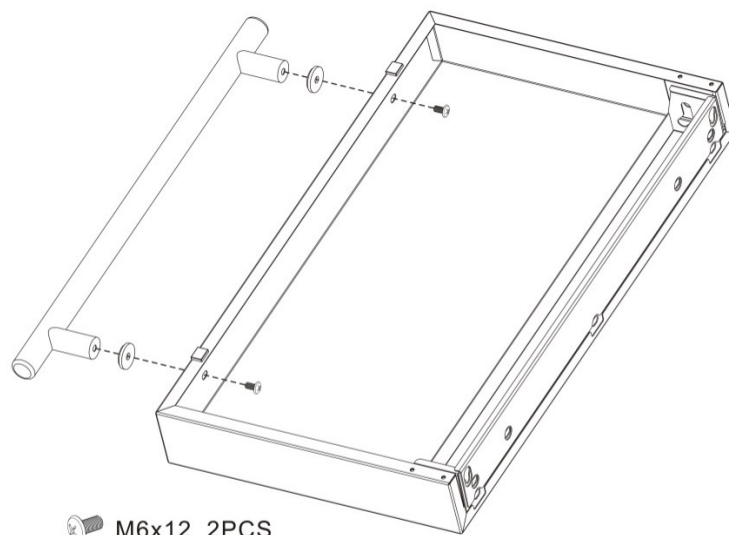
14. Rear Panel - Corner



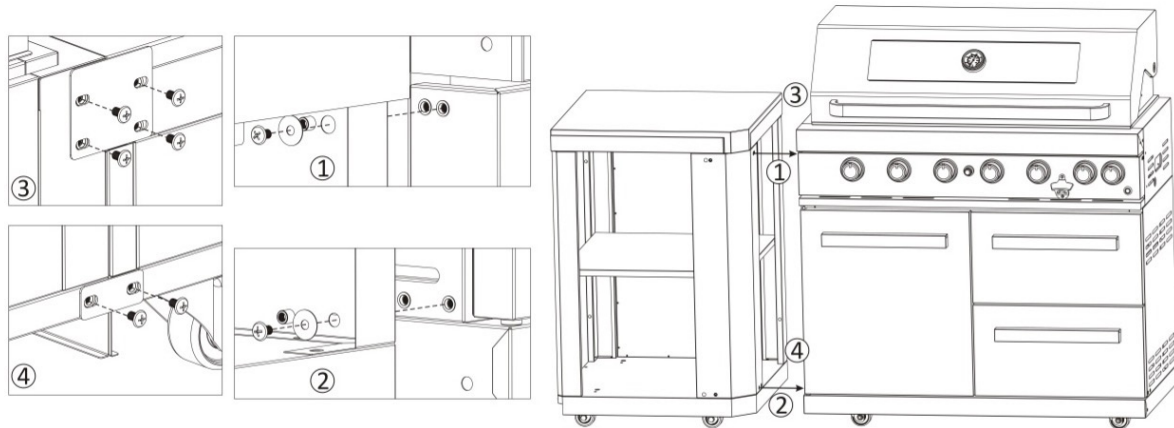
15. Rear Panel - Connection for connected modules



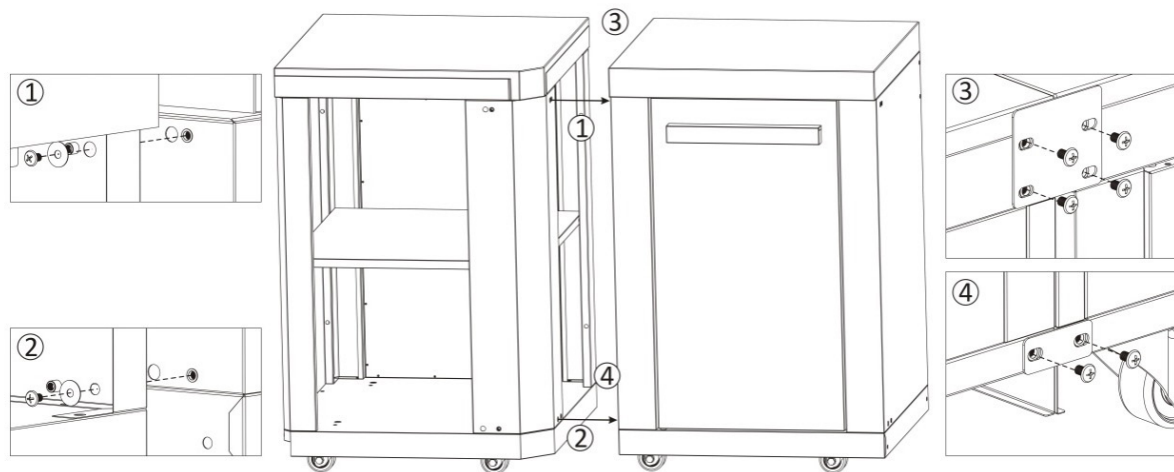
16. Side Shelf - Assembly



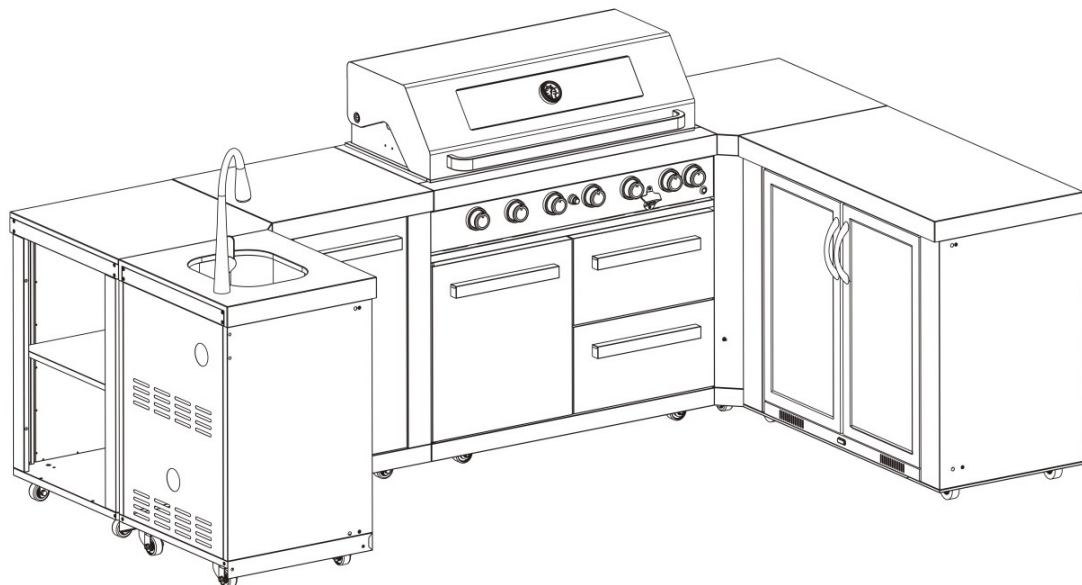
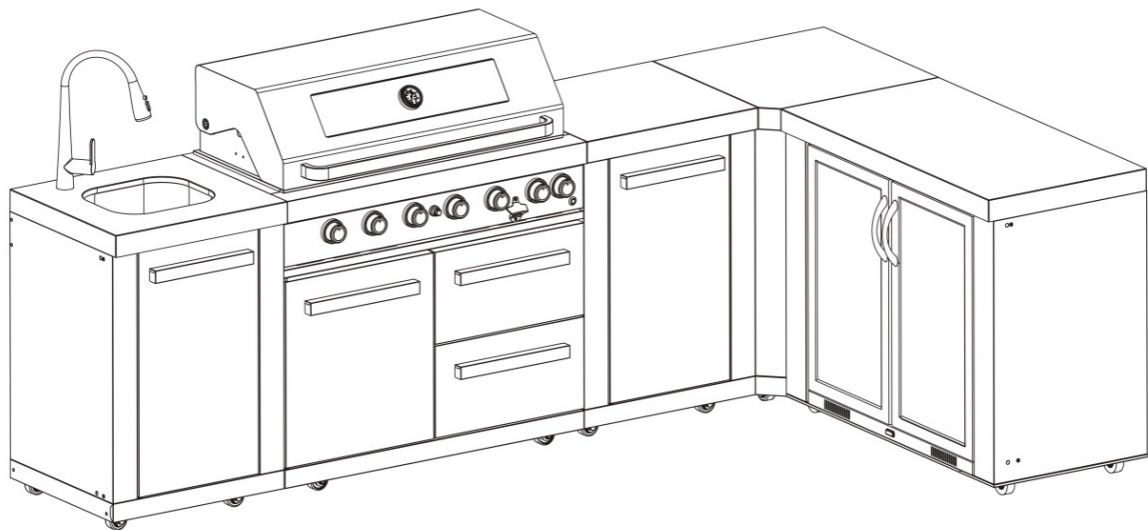
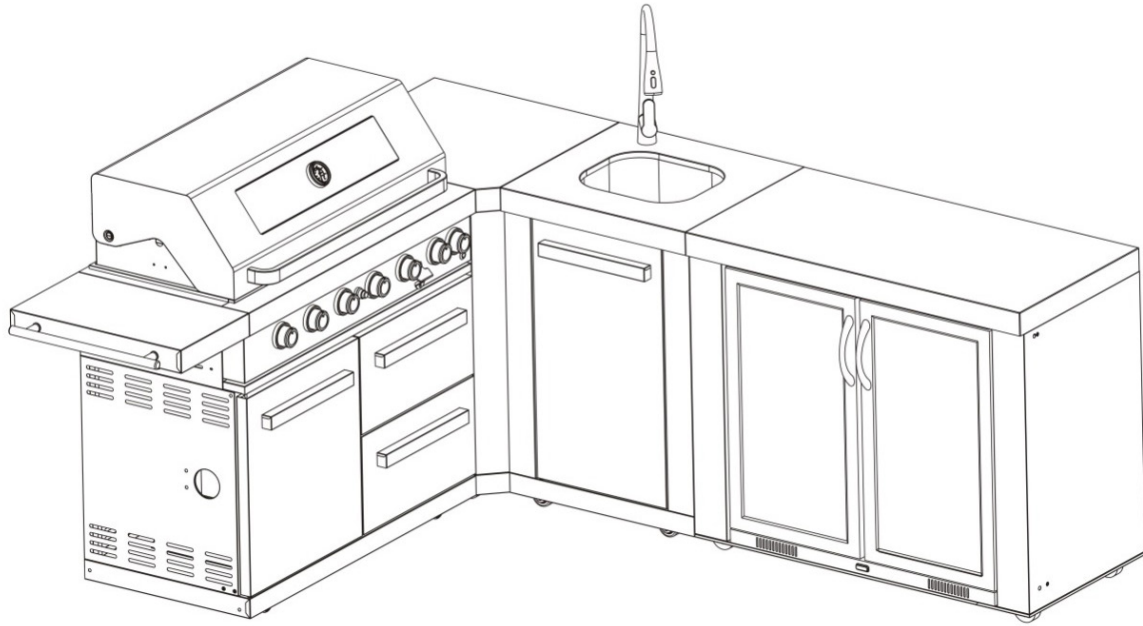
17. Combination Option - Corner + Barbeque



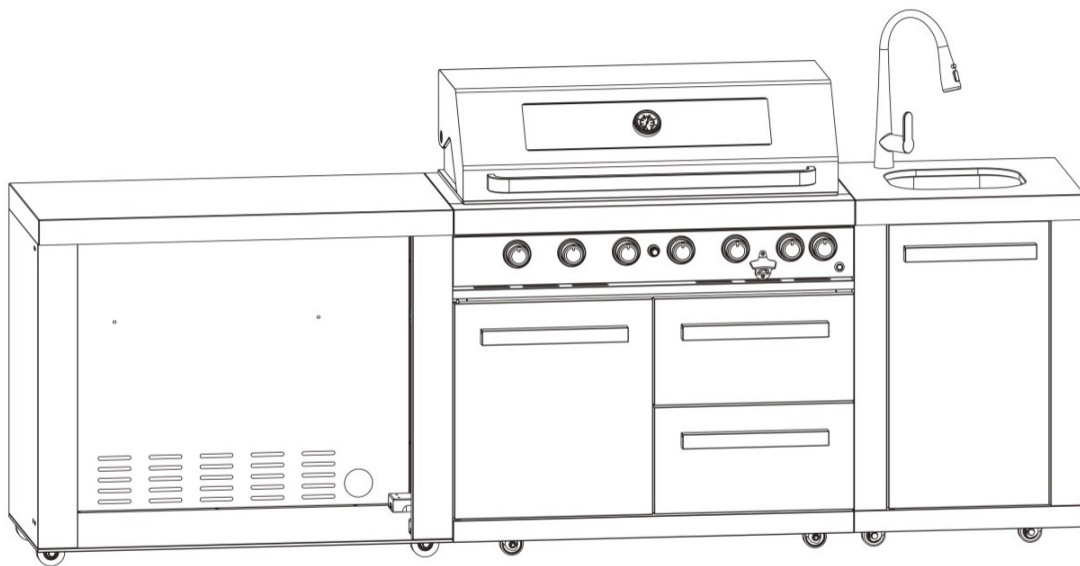
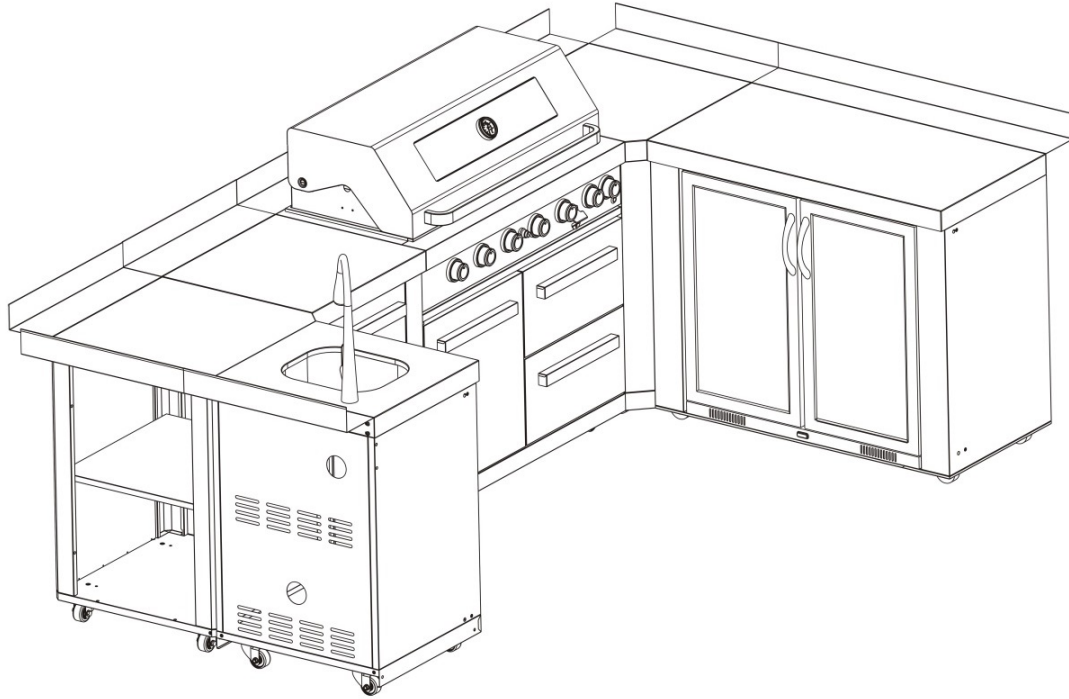
18. Combination Option - Corner + Storage Module



Layouts



Layouts



Packaging

Remove all external packaging. Check for and remove any packaging inside the barbecue. Recycle as per your local government laws.

Troubleshooting

Burner will not ignite when using the igniter:

Cylinder valve is not on	Turn cylinder valve on.
Cylinder is empty	Replace with a full cylinder.
Igniter is not sparking	Remove plate and visually check ignition box for a spark. If there is no spark contact, check connections.
Injector is blocked	Contact authorised Service Centre.

Burner flame is erratic:

Burner is blocked	Clean with a wire brush.
Flame is burning inside burner (hissing sound)	Turn off burner, allow to cool, and re-ignite.
Regulator is faulty	Contact authorised Service Centre.

Gas is leaking from connections:

Connections are loose	Tighten loose connections (do not over-tighten) and leak test under pressure with soapy water solution. Refer to leak testing instructions.
Hose has deteriorated	Replace hose and leak test after replacement.
Gas valve is faulty	Contact an authorised Service Centre.
Threads are damaged	Contact an authorised Service Centre.

Warning

- For Outdoors Use Only
- The maximum cylinder size for use with this appliance is 9Kgs
- The thread type of this appliance is G1/4B-19
- Always keep the electrical components in dry condition

A division of Shriro Australia Pty Ltd
Australia: 1300 766 066
www.everdure.com

IM Ref: NA
FOR OUTDOOR USE ONLY

EVERDURE