

FEATURES

BENEFITS

AUSTRALIAN MADE:

Locally made by an Australian Owned company.

10 YEAR WARRANTY:

Peace of mind. Your Heatlie product will cook for many years to come.
One year warranty for Commercial use.

3 PLATE SIZES 1150, 850 OR 700:

Various cooking sizes depending on individual needs.

STAINLESS STEEL MODEL:

For use near the seaside or where rust may be a concern.

POWDER COATED MODELS:

Available in Black or Claret.

REAR FLUE:

Assists with air flow and ventilation.

QUALITY TROLLEY WHEELS:

Long lasting ball bearing raced wheels, solid rubber. Also available in extra heavy duty rubber if required.

EASY ASSEMBLY:

Simple to put together, in under 15 minutes.

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EASY TO CLEAN:

Minimal cleaning required. Just run a scraper over the plate. No fuss, no mess and it's ready to use next time.

MODELS WITHOUT LEGS:

All barbecue sizes can be housed in a recessed bench top. If required, they can be ordered without a left hand handle. The control panel can be manufactured on the left or right hand side.

5mm THICK MILD STEEL PLATE

Standard plate that comes on all mobile and built in barbecues. If prolonged use of barbecue is required e.g. sporting clubs it is recommended to use a thicker plate.

10mm THICK MILD STEEL PLATE

Used in commercial cooking applications where longer cooking times are needed and greater heat retention is required. A 10mm plate eliminates warping of 1150 plates used in commercial situations.

10mm THICK STAINLESS STEEL

Used in commercial cooking applications where longer cooking times are needed and greater heat retention is required but provides a less even cooking surface e.g. hot across the top of the burners and cooler away from the burners, which may appeal to many chefs. A 10mm plate eliminates warping of plates used in commercial situations.

20mm THICK MILD STEEL PLATE

Used for Teppanyaki-style cooking applications. Please call to order.

RIBBON BURNER SYSTEM:

Right to left mild steel burners ensures more plate receives greater heat. There are less cold spots than a conventional front to back burner system.

PIEZO IGNITION:

Push button ignition lights both burners at the same time.

LPG OR NATURAL GAS:

Can be used on bottled gas or converted for house mains gas. Gas conversion kits are available if the gas supply to the barbecue is altered.

FAT RUN-OFF:

Fat runs off to the front for ease of disposal and eliminates the risk of fat dripping onto burners and causing flare ups.

FAT CATCHER:

Each barbecue is supplied with a purpose made container designed to capture waste fat. This needs to be cleaned regularly. The bracket is also designed to take an average household food tin, eg: baked bean, fruit tin which can be thrown away.

OPTIONAL EXTRAS

**END TABLES STAINLESS STEEL
OR POWDER COATED**

Easy clip on tables give you extra room if required.

DRAIN EXTENSION:

Used to dispose of cooking fats to a large remote container.

VINYL COVER:

Protects barbecue from the weather, is available to suit the barbecue, with or without end tables.

WARMING DRAWERS:

Fits under the BBQ & is available in all three sizes and all three finishes. Allows the user to keep food warm once it has been cooked.

SPLASH BACKS:

Stainless steel splash back available in all three sizes. Stops unwanted fat splashing on rear walls.

SHELF:

A clip on shelf that sits below the BBQ plate for handy extra storage. Not compatible with the Warming Drawer.

PLATE OPTIONS

Optional plate upgrades can be added to any size Heatlie whether from our stainless steel, powder coated or built in barbecue range.

Any upgrade must take place at time of manufacture as plates are not interchangeable after this time.

All barbecues come standard with a 5mm thick mild steel plate.

Options are as follows:

5mm Stainless Steel Plate

10mm Mild Steel Plate

10mm Stainless Steel Plate

20mm Mild Steel Plate

A 10mm mild steel plate provides greater heat retention than a standard 5 mm plate and eliminates the chance of plate warping. A 10mm Mild Steel plate is the plate of choice for Caterers & Chefs.

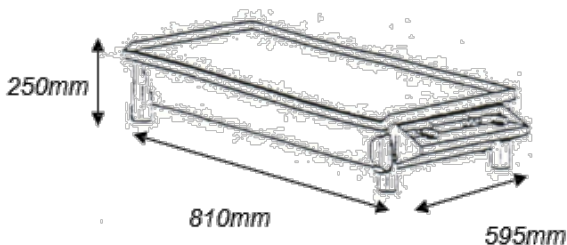
10mm stainless steel plate provides greater heat retention and eliminates the chance of plate warping.

20mm mild steel Teppanyaki plate provides even greater heat retention than a 10mm plate as with Teppanyaki cooking and generally associated with Teppanyaki-style of cooking.

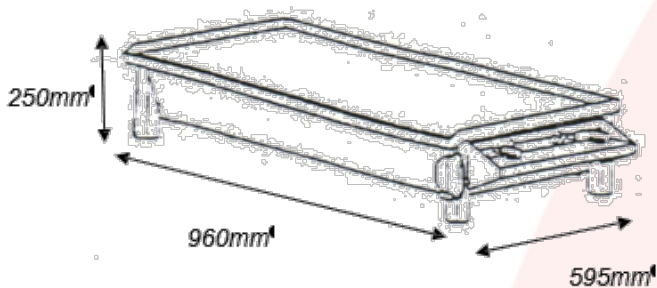
BUILT IN DIMENSIONS

Note: Our products are certified to the appropriate standard for installation without legs in a recessed location at the minimum clearances as detailed in our installation instructions. For installation in an alternate location and outside the scope of our installation instructions, ie trailer mounted appliance or food truck - refer to your local technical regulator for guidance and approval.

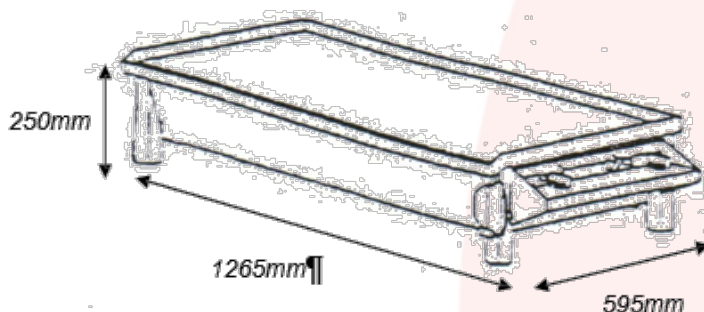
700-BBQ-without-Left-hand-Handle¶



850-BBQ-without-Left-hand-Handle¶



1150-BBQ-without-Left-hand-Handle¶



Leaving the left hand side handle off the BBQ enables you to brick up to the edge of the BBQ plate. However, if you wish to leave the handle on add 110mm to the length of the BBQ.

Add 65mm to height of BBQ if including a warming drawer.

The dimensions of the stub legs are 38mm x 38 mm.

Make sure the rear flue is not blocked when building the BBQ in.

Additional information on Heatlie BBQs without legs can be found at www.heatlie.com.au.

CARE OF YOUR HEATLIE HOTPLATE

1. Firstly wash the hotplate. Using hot soapy water and a sponge, wash the hotplate a couple of times until the water runs clear. The hotplate has a light coating of lanolin oil, which helps protect the raw steel from rust. This oil needs to be removed completely before it is heated up for the first time. The water will appear very dirty on its first wash, this is because it has some residue of fine metal dust leftover from the polishing process at the factory. You may need to wash the hotplate a couple of times until the water is clear. Then give it a final rinse with clean water.
2. Run your hand over the plate to make sure there is no residue of oil left on it, if it feels tacky, there may be some oil left and you may need to use something stronger like a non-metallic scourer to remove it. (Do not use a steel scourer.) Once you are satisfied you have a perfectly clean plate, give it a very light coating of any edible oil e.g. vegetable oil.
3. Make sure the BBQ has been connected to the gas correctly before lighting by following the instructions on the BBQ instruction panel.
4. Turn both burners on to High. Heat for 2-3 minutes. Turn the BBQ off.
5. Wipe the oil from the Hotplate.
6. Re-apply another thin layer of oil. You are now ready to cook.
7. Once again, turn on both burners to high. Pre-heat your hotplate for around five (5) minutes. **DO NOT PRE-HEAT FOR LONGER – YOU MAY BUCKLE YOUR HOTPLATE**
8. Do not leave your BBQ heating without food for long periods of time, as this can damage the hotplate and cause warping.
9. During the first few 'cook-ups', the plate will cure. During this process the food may stick to the hotplate but this is only temporary. Once the plate is properly cured, food will not stick.
10. **Physical Changes to your Hotplate:** As you heat up the steel, it will change colour, this is perfectly normal. It will darken directly over the burners first, as this is where it gets the hottest. This colouring process will eventually spread over most of your hotplate. Your hotplate will never look 'beautiful and shiny' again.
11. After use, do not wash the hotplate in an attempt to make it look like it used too. You need the fat or oil from the previous cook to protect your hotplate from rust.
12. **To clean after each use - Scrape food particles and excess oil from the hotplate, using a scraper (something like a paint scraper). You may like to wipe it over with paper towel, but do not remove all the oil. The barbecue must always have a coating of oil on it. If you decide you must clean and remove all the oil from the plate, you will need to re-coat the plate with oil to help protect it from rust.**
13. The next time you use the BBQ, simply heat it up, give it a quick wipe over with paper towel if you want, then start cooking.

IMPORTANT NOTE - WARPING OR BUCKLING OF PLATE IS NOT COVERED UNDER WARRANTY

WARRANTY POLICY

Designed and Manufactured by:
M&A Mead Investments Pty Ltd
T/A Heatlie BBQs ABN 55 111 671 008
60 Kinkaid Ave, North Plympton SA 5037
Ph (08) 8376 9330, Email: info@heatlie.com.au, www.heatlie.com.au

Heatlie BBQs 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 so as the original date of purchase can be verified or the warranty card has been completed and returned to Heatlie.
2. The owner has responsibility of adequately packaging the product and transporting it under insurance to place of purchase, or to Heatlie BBQs at the owners cost.
3. Warranty service must be performed by a Heatlie authorised gas fitter or by Heatlie BBQs.
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 rust.
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.