



HEATLIE

BARBECUES



THE HEATLIE BARBECUE SERIES

1150, 850 & 700

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 assemble your Heatlie Barbecue.
- 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.
- Be sure to read the Warranty Policy and understand these conditions.

This appliance is for OUTDOOR USE ONLY and must be covered by a weatherproof cover when not in use.

This product is protected from copying by Design Registrations:

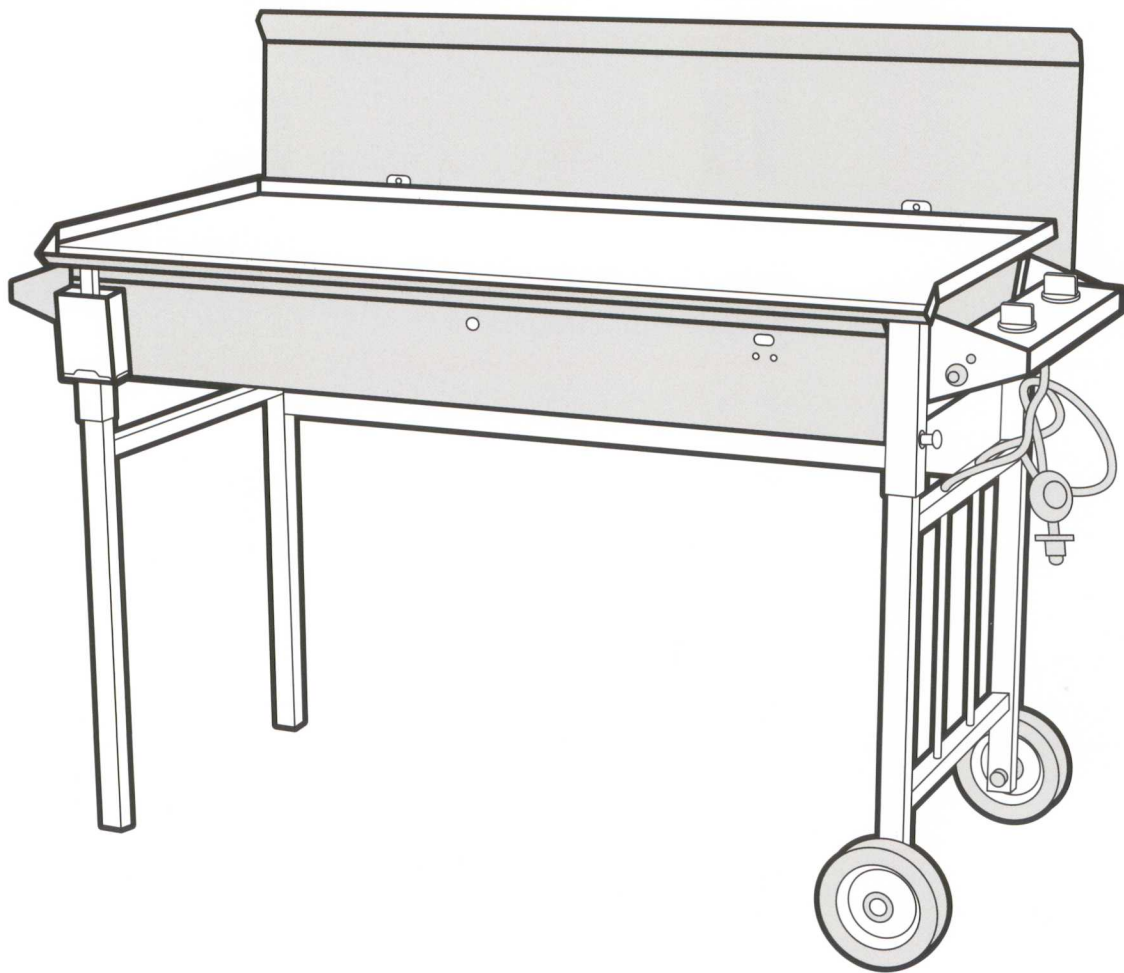
Overall Design No.	208588
Ribbon Burner System	No. RD 100131
Gas Cylinder Holder	No. 2084-88
AGA Certificate No.	4883
Barbeque Models:	700, 850 & 1150

WARRANTY REGISTRATION

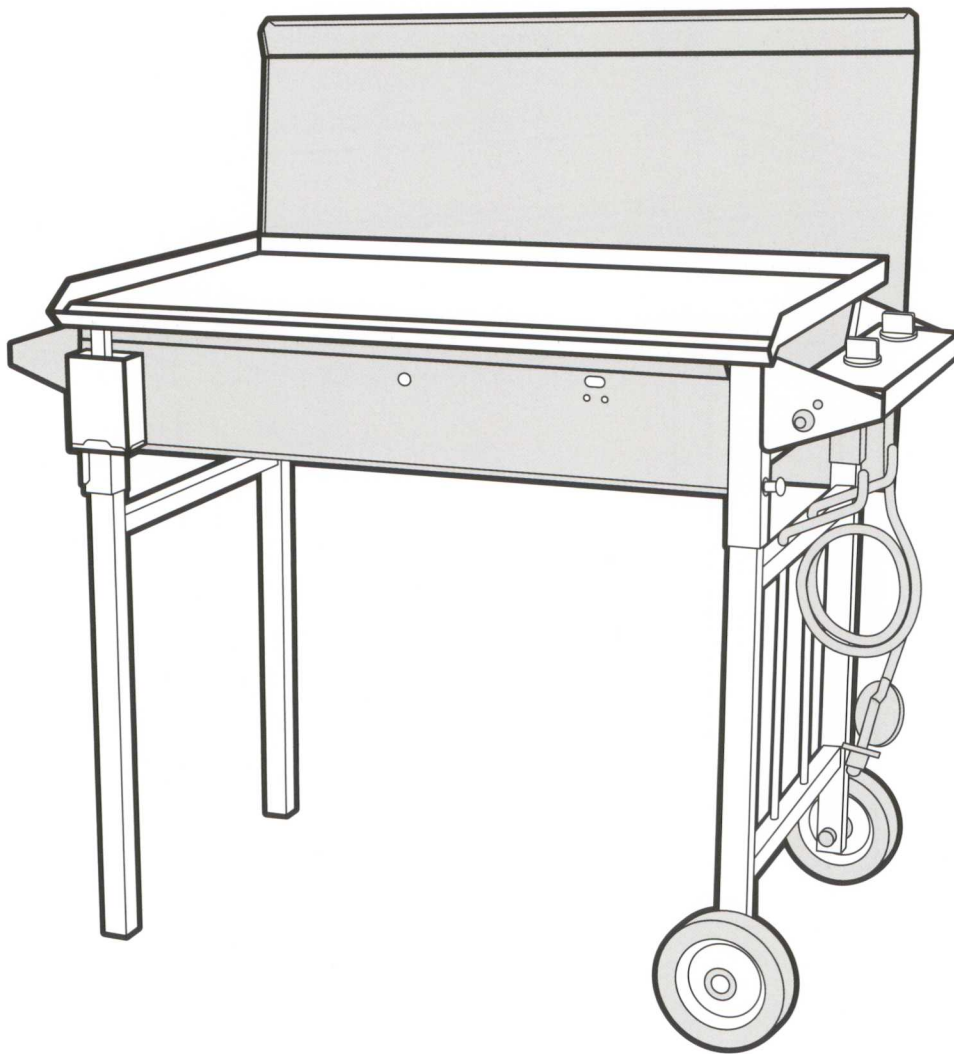
The warranty card is located in the pack with the Barbecue instructions.

Please complete and return in the pre-paid envelope supplied. The serial number can be found on the label located on the back panel of your Heatlie Barbecue.

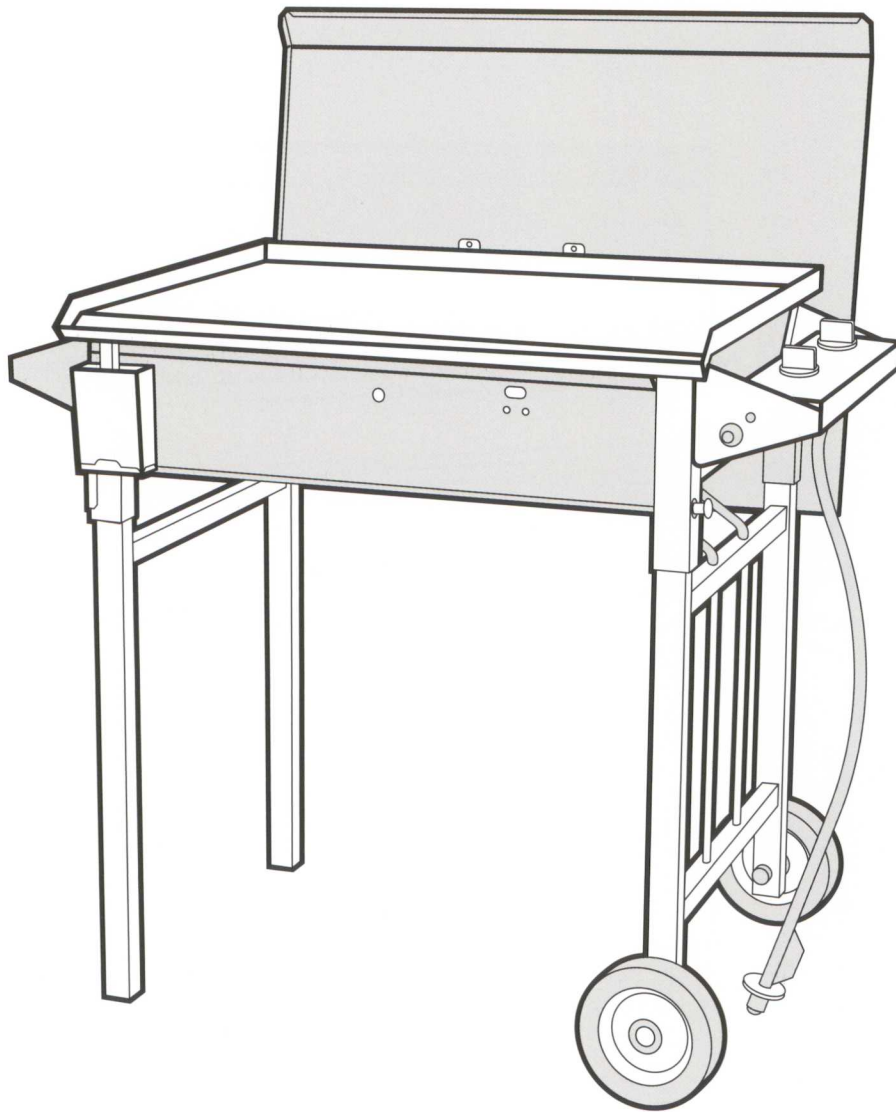
1150



850



700



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 Barbecue
- 1x Ziploc bag with instructions
- 1x Waste container

If you have purchased the legs, the following parts will also have been supplied in a separate box:

- 2x wheels
- 1x wheel legs end complete with gas bottle brackets
- 2x axels
- 2x black nylon washers
- 2x nylock nuts
- 1x leg end

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.

Heatlie Barbecues are 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 es 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.

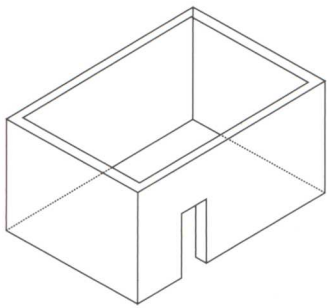


FIGURE F1 - OUTDOOR AREA - EXAMPLE 1

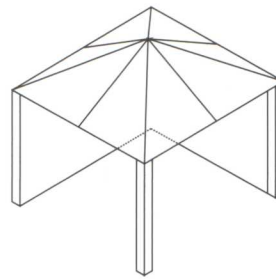
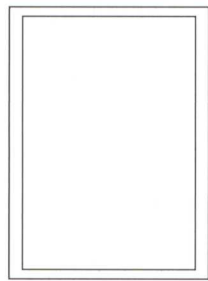


FIGURE F2 - OUTDOOR AREA - EXAMPLE 2

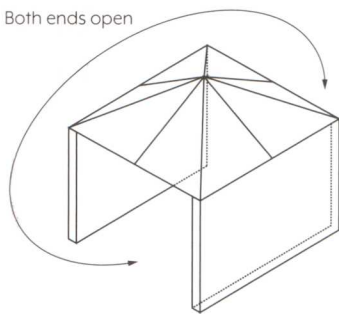
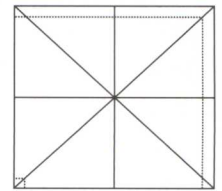


FIGURE F3 - OUTDOOR AREA - EXAMPLE 3

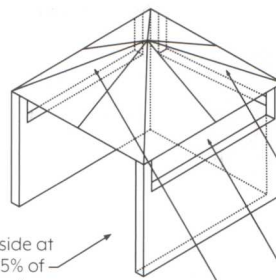
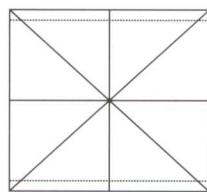
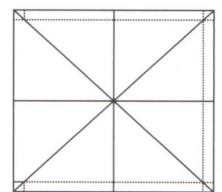


FIGURE F4 - OUTDOOR AREA - EXAMPLE 4



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

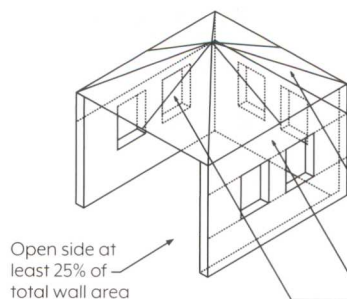
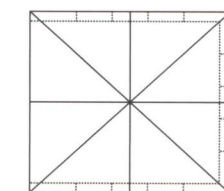


FIGURE F5 - OUTDOOR AREA - EXAMPLE 5



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

ASSEMBLY PROCEDURE

Heatlie barbecues need to be kept under a weather proof cover.

Assembling the legs, lid and accessories

Instructions follow of the assembly of Heatlie BBQ accessories. Examine only those instructions appropriate to the product/s purchased.

Remove contents of Leg Kit Box.

To secure wheels on wheel leg kit:

1. Place the wheel on the axle
2. Place 1 black nylon washer on axle
3. Pass axle through hole at the bottom of the wheel leg so the axle thread is protruding from the inner side of the leg
4. Place the M10 (small) washer on the axle
5. Screw on the nylock nut with the nylon on the external side
6. Tighten nut to required tension using a spanner
7. Repeat the process for the other wheel

NOTE: If Warming Drawer is being used, please refer to "Assembly of Heatlie Accessories before proceeding as this needs to be added to the barbecue before attaching the legs.

8.1 Assembling the legs

Two people are required to assemble the legs. Thumb screws do not need to be completely removed - DO NOT MISPLACE. Secure thumb screws back into the Barbecue when legs have been removed.

8.1.1 Assemble the Wheel Leg Eng first. With one person standing at the control end of the Barbecue undo the thumb screws and lift the Barbecue. The other person inserts the Wheel Leg End.

8.1.2 Place the end of the Barbecue on the ground and repeat the process at the other end.

8.1.3 Tighten the thumb screws on the stub legs.

8.2 Warming Drawer

If you have a mobile Barbecue:

8.2.1 Ensure the legs are not inserted into the Barbecue top.

8.2.2 Turn the Barbecue upside down and place on a smooth surface so the Barbecue is not damaged.

8.2.3 Remove the galvanised base plate by removing the tek screws with a spanner

8.2.4 Turn Barbecue upright and place on ground.

8.2.5 Remove the drawer from the warming drawer frame.

8.2.6 Insert the wheeled leg into the right hand side of the Warming Drawer frame.

8.2.7 Insert the other leg in the opposite side of the Warming Drawer frame.

8.2.8 Place the Barbecue on top of the legs and Warming Drawer, inserting the legs into the Barbecue body.

8.2.9 Tighten thumb screws on the Barbecue.

8.2.10 Insert the drawer into the front of the Warming Drawer frame.

If you have a Barbecue without legs:

- 8.2.11 Turn the Barbecue upside down and place on a smooth surface so the Barbecue is not damaged.
 - 8.2.12 Remove the galvanised base plate by removing the tek screws with a spanner
 - 8.2.13 Insert the 4 leg extensions through the warming drawer frame
 - 8.2.14 With 2 people, turn the Barbecue up the right way, then place on top of the legs and Warming Drawer, inserting the legs into the Barbecue body.
 - 8.2.15 Tighten thumb screws on the Barbecue.
- 8.3 Lid
- 8.3.1 Add the Lid to the Barbecue either by placing it on the back, hanging the brackets on the flue, or lying flat on the plate.

8.4 End Tables

- 8.4.1 Place the End Tables either site of the hotplate.

8.5 Splashback

- 8.5.1 Slide the sections of the Splashback together.
- 8.5.2 The Splashback comes in three pieces:

1x Back Section

1x RH Side

1x LH Side

- 8.5.3 With the smooth side facing the inside, slot the edge of the long piece together with the edge of a short piece ensuring the folded edge is at the top. Repeat on the other end of long section. See Figure F6 alongside.

- 8.5.4 Figure F7 below shows the finished Splashback located on the inside of the Barbecue hotplate.

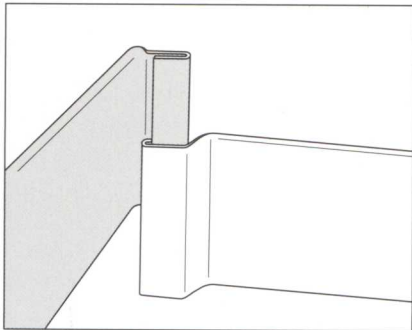


FIGURE F6

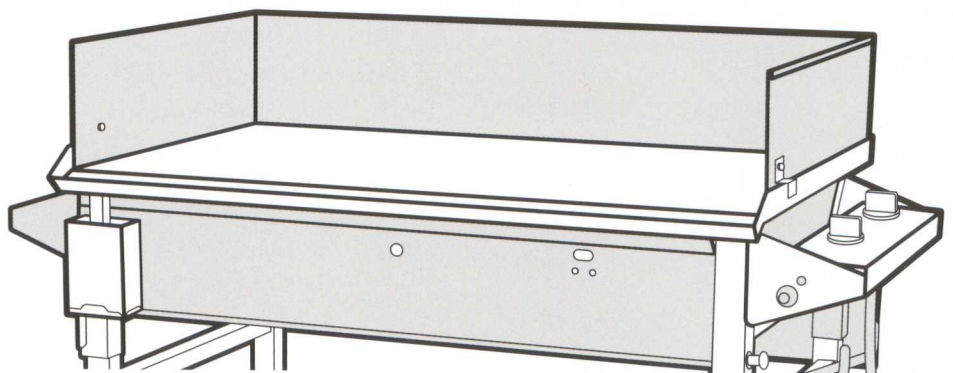


FIGURE F7

8.6 Drain Extension

- 8.6.1 Slide the Drain Extension onto the spout through the Fat Catcher Bracket
- 8.6.2 Add the Water Container by attaching the handle to the bracket on the Drain Extension.

8.7 The Barbecue is now ready to be used.

Heatlie Barbecue Without Legs Assembly

NOTE: If Warming Drawer is being used, please refer to “Assembly of Heatlie Accessories” before commencing.

Barbecue without legs can be located in a recess or on a bench. Any vertical surface of a combustible nature (i.e rear / side wall or enclosure panel) of a recess installation or any adjacent bench wall be not less than 200mm to the edge of the cooking plate. Any horizontal bench surface shall level with or below the position of the cooking plate at the completion of the installation. Refer installation diagram for detail. Attached to your BBQ without legs are security feet. The security feet can be located in any position before fixing by inserting a 10mm allen key, undoing the screw and rotate. These feet are to be attached to your bench or recess with a dyna bolt or other permanent fixing. If the BBQ is configured for LPG the gas cylinder is to be located adjacent to the appliance in a position to ensure the gas cylinder does not overheat, where it is protected and securely located but also does not stain the hose. Ensure that the hose is disconnected when moving the BBQ so as not to impart undue stress on the hose. Refer to the Australian Standard AS2030.1 for Gas Cylinders.

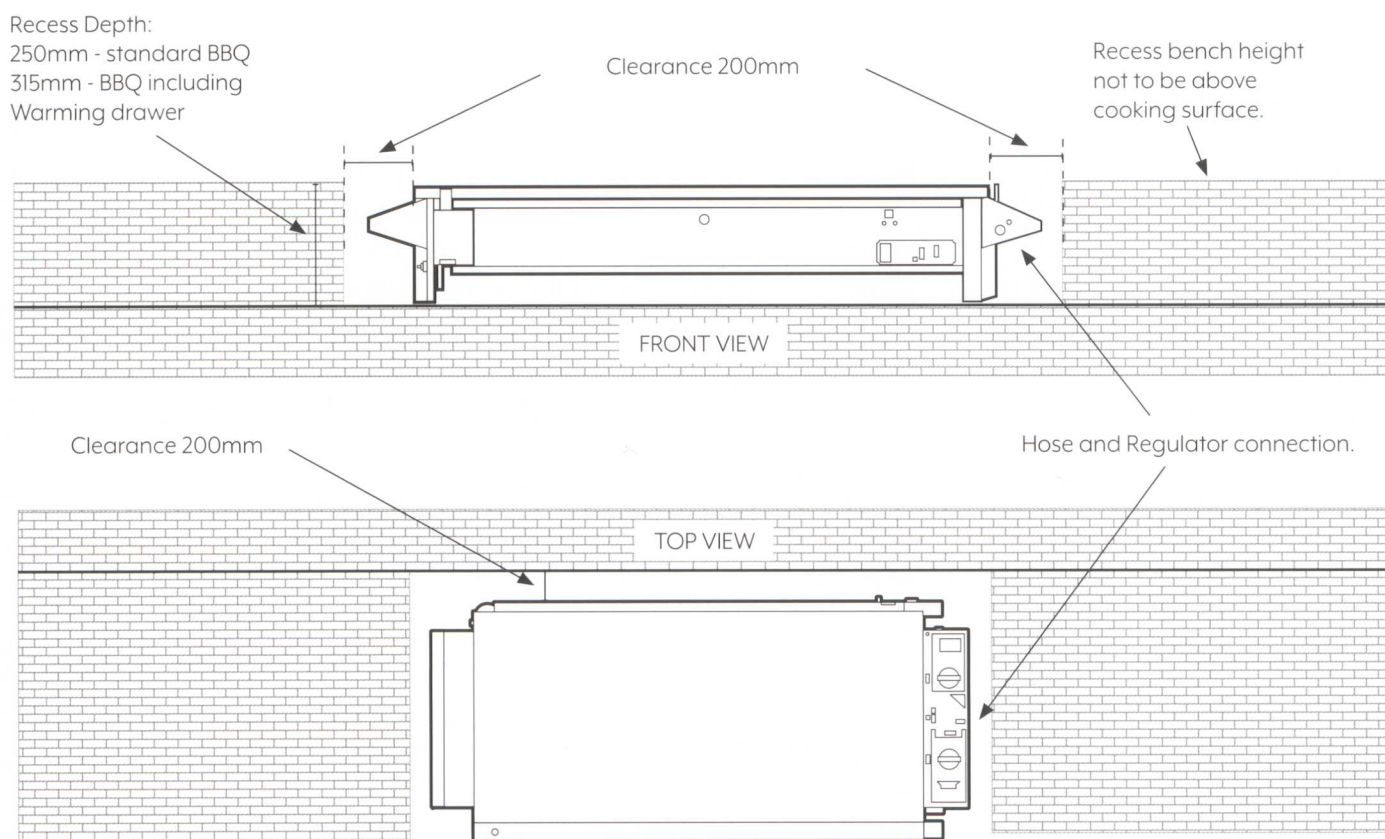


FIGURE F8

CONNECTING TO A GAS SUPPLY

LPG Connection

If using Liquid Petroleum Gas (LPG), a 9kg bottle is required.

Ensure that the Barbecue is at least 200mm away from any combustible surface. Ensure that the Barbecue is placed on a solid surface.

The Barbecue must be level. Adjust using the thumbscrews on legs to raise or lower each end. Using a 9kg gas cylinder, hang the neck of the cylinder on the bottle brackets on the Leg Wheel End.

Connect the regulator to the cylinder. Do not over tighten. Tighten the gas cylinder connection with fingers (left hand external thread POL Type 21 CGAS fitting). Keep the gas line away from hot surfaces.

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 IGE can be converted, you will need to contact your nearest stockist or gas fitter for details. This conversion will need to be conducted by a qualified gas fitter.

Natural Gas Connection

Natural Gas Installation must be carried out by an authorised Gas Fitter.

Where the Barbecue is supplied for use with Natural Gas, a hose fitting complying to ASI869 is attached. This has a ½" BSP external 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.

If your Barbecue is ordered with a Natural Gas Connection, a safety wire is required to be attached to the Barbecue. The wire is supplied with a snap hook which must be fitted to a wall or a permanent fixture. The bracket supplied with this fitting needs to be attached to the end of the wire.

If the barbecue is to be fitted to a reticulated system a gas fitter will need to install this system.

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.

USING THE BARBECUE

Cleaning the Barbecue Plate (Before first time use)

The Barbecue plate has a food grade protective coating on it to prevent rust before use. Before inserting the hotplate into the Barbecue this coating needs to be completely removed. Using warm, soapy water and a non-scratch scourer, wash the hotplate until the water runs clear. If the plate feels tacky to touch, wash again.

Repeat the cleaning process described above if the plate remains "tacky".

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 Barbecue Plate is made of either mild steel or stainless steel (optional) 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). This may have been cleaned prior to inserting the plate.

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 both burners on to High. Heat for 3 minutes. Turn the BBQ off. Wipe the oil from the Hotplate with a paper towel. Re-apply another thin layer of oil.

The Barbecue is now ready to cook.

LIGHTING INSTRUCTIONS

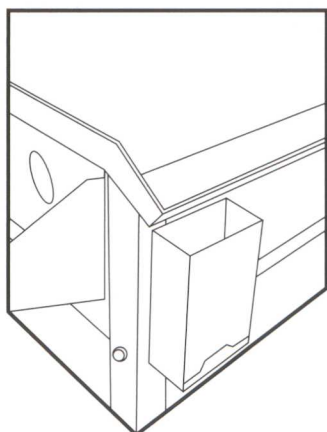


FIGURE F9

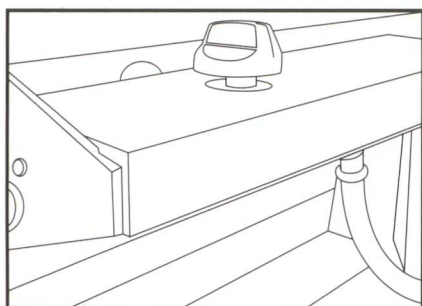


FIGURE F10

Before Lighting

1. Be sure the BBQ side is at least 200mm away from any combustible surface and 1.5 metres overhead.
2. The unit should be placed on a firm solid surface.
3. The unit should be leveled, with a slight incline to the front to be sure that the fat runs into the front valley.
4. Place the waste container under the spout, in the holder, on the front of the unit. Ensure container is properly located so that it cannot be accidentally dislodged. See Figure F9 alongside.
5. Turn gas burner controls to the OFF position.
6. Turn on valve at the 9kg gas cylinder (for LPG model).
7. Check there are no leaks. See Leak Test.

Lighting

1. Turn on front gas burner by pushing down the knob (see Figure F10) and rotating to high. Then push piezo ignition button until burner ignites. Or, light the front burner using 40mm match through porthole, located on the right hand side of the BBQ front panel. If ignition does not occur within 15 seconds, turn off and wait 30 seconds before trying again.
2. To light rear burner turn knob to high and push piezo igniter or allow about 10 seconds for "cross lighting" to occur.
3. Do not leave on High for more than 3 minutes without food load as it may distort or damage hotplate

Flame Failure Option

1. If the flame failure option has been fitted turn on front gas burner by pushing down the knob and rotating to High - depress the flame failure button and hold down. Then push piezo ignition button until burner ignites. Or, light the front burner using 40mm match through porthole, located on the right hand side of the BBQ front panel. If ignition does not occur within 15 seconds, turn off and wait 30 seconds before trying again. Follow the above step 2 through 3.

After use, turn off knobs and gas supply.

NOTE: If the Barbecue does not appear to operate correctly, turn it off and refer to the Troubleshooting Section.

TIMER OPTION WITH FLAME FAILURE

If you have the BBQ with the Timer option it automatically includes the above Flame Failure option.

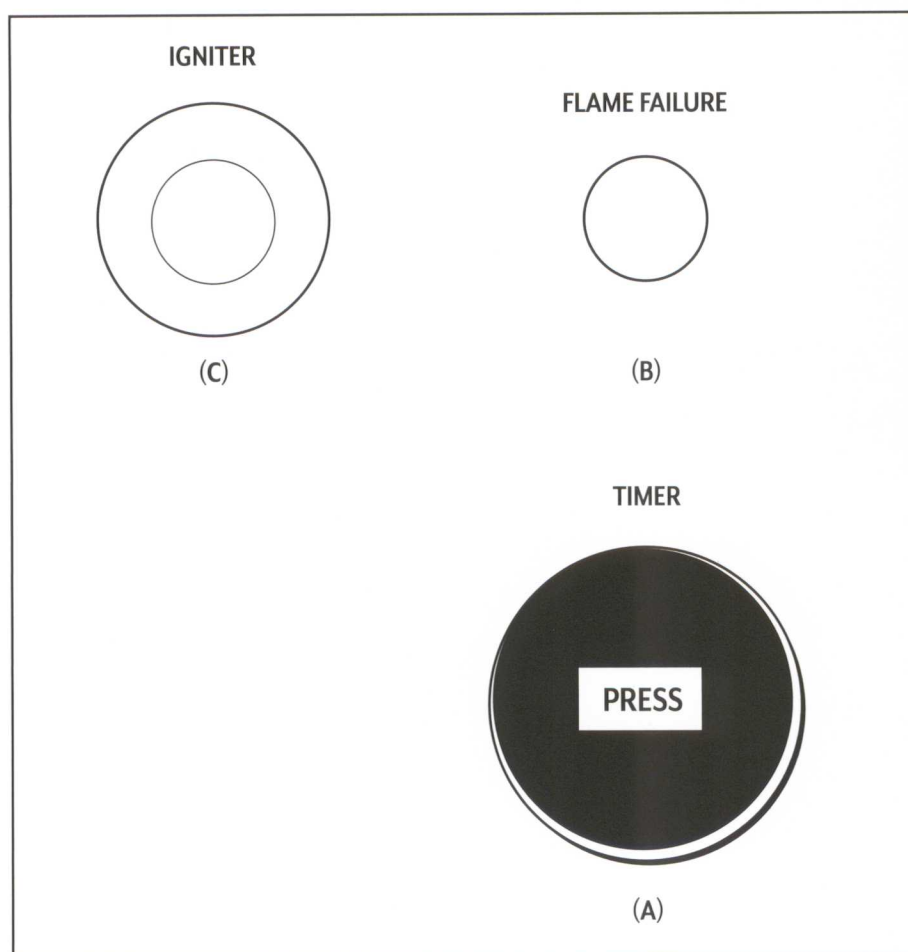


FIGURE F11

Operating Instructions

1. Turn on valve at gas supply
2. Turn knobs to on position
3. Depress Black Knob (A)
4. Hold stainless button (B) in-press black button (C)
5. When burners are lit continue holding stainless button down for ten seconds
6. Release
7. If burners do not stay alight repeat steps 3 to 6

To continue cooking press black knob every 8 minutes.

BBQ will automatically turn off every 10 minutes. Repeat process if BBQ Turns off.

After use, turn off knobs and gas supply.

COOKING INSTRUCTIONS

Turn the Barbecue on high for 3 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.

CARING FOR THE HOTPLATE

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

Clean the Barbecue with a soft cloth and a commercially available stainless steel cleaner.

Both the mild steel and stainless steel plates will become black with use. This is characteristic of all Heatlie Barbecue plates.

Do not leave the Barbecue heating without food for any longer than 5 minutes as this can damage the hotplate.

TROUBLE-SHOOTING

Problem	Possible Cause	Remedy
Barbecue does not light	Gas supply problem	Turn knob slowly prior to igniter clicking so gas has time to enter burner 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
	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

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

GAS CONSUMPTION

	Injector size (mm)	NHGC (MJ/h) per burner	NHGC (MJ/h) per appliance	Burner pressure (kPa)
NON-FLAME SAFEGUARD MODEL				
Natural Gas				
1150	2.65	33	66	1.00
850	2.10	20	40	1.00
700	1.90	17	34	1.00
Propane Gas				
1150	1.70	38	76	2.75
850	1.30	21	42	2.75
700	1.20	17	34	2.75
Universal Gas				
1150	1.40	25	50	2.75
850	1.20	18	36	2.75
700	0.93	12	24	2.75
FLAME SAFE GUARD MODEL				
Natural Gas				
1150	2.65	28	56	1.00
850	2.10	20	40	1.00
700	1.90	17	34	1.00
Propane Gas				
1150	1.70	37	74	2.75
850	1.30	21	42	2.75
700	1.20	17	34	2.75
Universal Gas				
1150	1.40	25	50	2.75
850	1.20	18	36	2.75
700	0.93	12	24	2.75

Natural Gas Commissioning:

Burner pressure is set with one burner operating.

Cooking Area:

Model 1150 – 1150 x 520mm

Model 850 – 850 x 520mm

Model 700 – 700 x 520mm

Conversion Instructions

The gas conversion process can only be conducted by authorised persons. Should you require this service, contact the place of purchase as they may be an authorised service centre. Alternatively return the product to Heatlie Engineering who will undertake the conversion process and testing.

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

ABN 55 111 671 008

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