



# Barbecues

## MASPORT 6 BURNER INBUILT RBW



### OWNER'S MANUAL

Please read these instructions carefully before assembly, to reduce risk of fire, burn hazard or other injury.

Keep these instructions in a safe place for future use.

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**Do not operate this BBQ before it has been assembled correctly and you have read and understood these instructions.**



**These instructions are intended as a general guide and do not supersede national or local codes in any way. Contact local Authorities for clarity of laws relating to the operation of this appliance.**

## Symbols in this Owner's Manual



Possible hazard or hazardous situation. Not observing this instruction can lead to injuries or cause damage to property.



Important information on proper handling. Not observing this instruction can lead to faults in the BBQ.



User information. This information helps you to use all the functions correctly.

**Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.**

**Accessible parts may be very hot. Keep young children away from the hot appliance at all times (even while cooling down).**

**Some parts of this grill may have sharp edges especially as mentioned in this manual! Wear suitable protective gloves if necessary.**

**Assembled parts sealed by the manufacturer must not be altered by the user. Any modification of the appliance by unauthorised persons may be dangerous.**

## Important Safety Information

Please read and understand this manual fully before assembly and use.

- The Manufacturer's Warranty may be voided by the incorrect use of this product.
- The Manufacturer or their Agents can accept no liability for the unsuitability of, or any damage to, food that is cooked on this appliance.
- Use the correctly specified fuel with this barbecue. Check with your dealer for the specific fuel for which this barbecue has been designed.

### Owner's Manual

- The operator must understand all the safety requirements detailed in this manual before using the barbecue.
- If you have any queries regarding these instructions, contact your local dealer for clarification before you use your barbecue.
- The unit must be correctly assembled before use. Failure to follow the manual's instructions could result in serious damage or injury.

### Personal Safety

- The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate this barbecue.
- The barbecue should be carefully checked for operational use every time before use.
- The person operating this barbecue should pay constant attention to the food being cooked.
- Do not leave the barbecue unattended when it is alight. The person should remain at the barbecue at all times when it is alight/cooking.

### Third party safety

- The operator is responsible for the safety of all third parties while the barbecue is in use.
- Onlookers should be kept a safe distance away from the barbecue when it is in use.
- Keep children and animals well away while the barbecue is in use and while it is cooling down.

### Location

- Do not use indoors. Barbecue units are designed for OUTDOOR USE ONLY.
- Use in a weather-protected area, preferably under shelter.
- Ensure that the barbecue is on an even and secure surface before operating.
- Do not use within one metre of any flammable surface of structure.

### Burn awareness

- Parts of the barbecue do get extremely hot and could cause serious burns – touch test the surface before applying a firm grip.
- The hood handle can become hot! The use of cooking gloves and long sleeves are advised.
- If cooking with the hood closed, be very careful opening the hood, a sudden rush of hot air could burn an unprotected arm.

### Gas awareness

- Ensure all gas couplings and hoses are in good condition and have been correctly fitted.
- Leak test all gas lines and connections before use.
- Do not store flammable materials near this barbecue.
- Do not store spare LPG cylinders under or near this barbecue.
- Do not place or use aerosols near this barbecue.
- Do not store or use gasoline or other flammable vapours or liquids in the vicinity of this barbecue.
- Ensure that the gas is turned OFF at the cylinder after use and while the barbecue is unattended.
- When turning off the barbecue, shut off the gas at the supply source before turning off all the burner controls.
- Do not store gas cylinders below ground level. ULPG is heavier than air. Should a leak occur, the gas will collect and could ignite due to presence of a flame or electric spark.

### For your safety and others

If you smell gas:

Shut off the gas supply to the barbecue.

Extinguish any open flame (candles, cigarettes, etc.)

Clear the area to allow the unburned gas to dissipate.

Be aware of the reason for the gas smell, address this before continuing. Should the gas odour come from the LPG cylinder, immediately contact the fire department from an elevated safe distance.

Connecting the gas cylinder to the barbecue, refer to that section in the manual.

Leak testing, refer to that section in the manual.

### Safety Equipment

When cooking with oil/grease, fire extinguishing materials should be readily accessible.

In the event of an oil/grease fire do not attempt to extinguish with water or alcohol. Use type BC dry chemical fire extinguisher or smother the fire with dirt, sand or baking soda.

### Rain Hazard

In the event of rain while cooking with oil/grease, turn off the gas supply and all burners, cover the barbecue as soon as possible. Move people/animals away from around the barbecue.

## Installation

**The Cooking Appliance Is For Outdoor Use Only And Shall Not Be Used In A Building, Garage Or Any Other Enclosed Area.**



### Note!

Read carefully before assembling and operating your gas grill.

### The location for your grill

Do not use your gas grill in garages, porches, breezeways, sheds or other enclosed areas. Your gas grill is to be used outdoor only. The grill should not be placed under any surface that will burn. Do not install this unit close to areas prone to high wind gusts, where the wind could have an effect on the performance of this grill. Be aware that should there occur a fat fire within the barbecue that this event will not migrate to other combustible surfaces. Keep this barbecue away from any flammable materials!

### Gas and Regulator Information

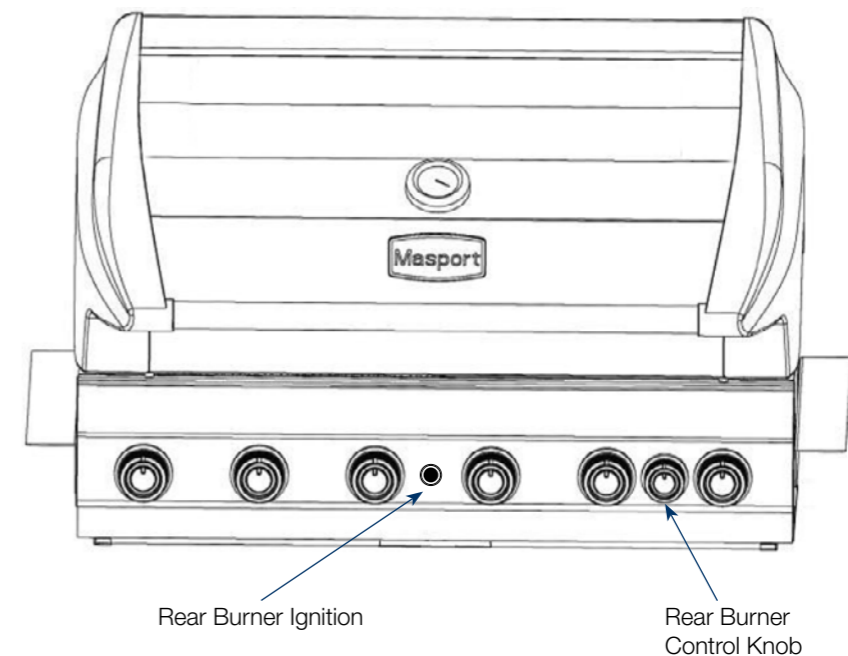
Gas grills are used safely by millions of people when following simple safety precautions. This barbecue is designed for ULPG or NG use. Bottle size of 4.5kg or greater is recommended for use with this barbecue. The ULPG regulator must have an outlet of 2.75 KPa. The NG regulator must have an outlet of 1.0 KPa. You must have the correct regulator and bottle for the barbecue to operate safely and efficiently. The items used in the fuel system are designed for operation with the grill. (See parts list for replacement items).

## Disposal of Packaging

Remove all protective packaging including any protective film from stainless steel surfaces.

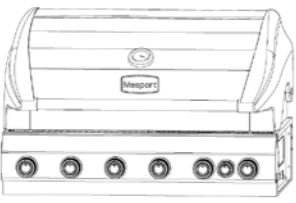


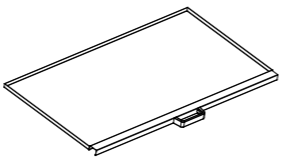

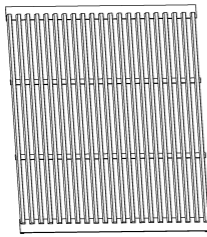
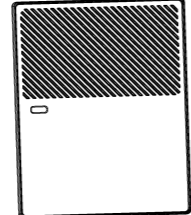
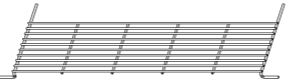
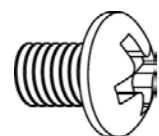

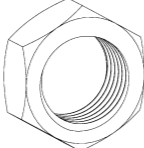
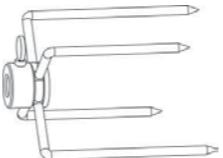


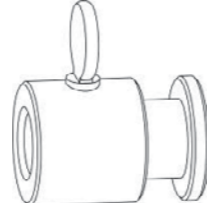



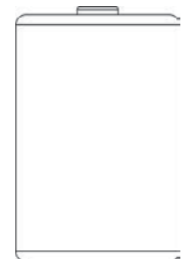
Make sure you properly dispose of, or recycle the packaging material where possible to comply with applicable waste disposal laws in your area.

## Image



## Parts List

The parts list below is generic and for assembly reference only. For a detailed parts list contact a Masport dealer.

1. Hood & Body Assy × 1pcs	2. Drip tray bracket × 2pcs	3. Body bracket × 2pcs	4. Drip tray × 1pcs
			
6. Flame tamer × 4pcs	7. Grill plate × 1pcs	8. Hot plate × 1pcs	9. Warming rack × 1pcs
			
a. M6×12mm long×4pcs	b. Fibre washer φ6.4 × 14.5 × 4pcs	c. M6 Nut×4pcs	24. Prong × 2pcs
			
25. Rod-A × 1pce	26. Rod-B × 1pce	27. Guide × 1pce	28. Rotisserie Handle × 1pce
			
29. Motor Holder × 1pce	30. Motor × 1pce	31. Battery × 2pcs	
			



### Note!

Items 24-31 are for barbecues fitted with a rotisserie

This Owner's manual is used for various 210 series barbecue models. The parts illustrated in this manual may have slight variations to the items supplied with any one specific model.

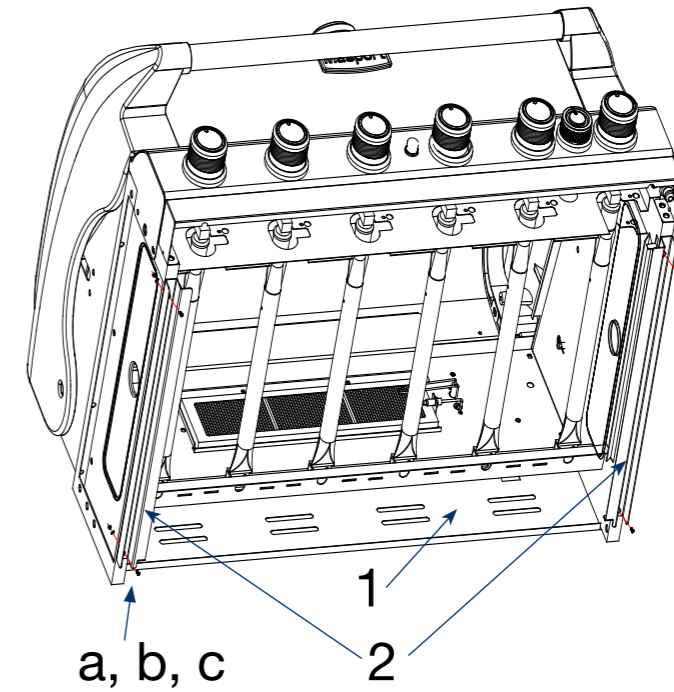
## Assembly Instructions

### Tools required for assembly:

Phillips screwdriver

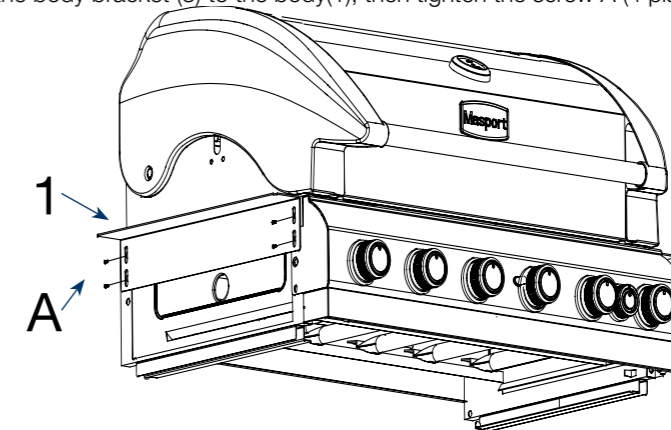
### Step 1:

Attach the drip tray bracket (2) to the body (1) using 4pcs M6 x 12mm long screws (a) and 4pcs fibre washer φ6.4 x 14.5 (b) and 4pcs M6 nuts (c).



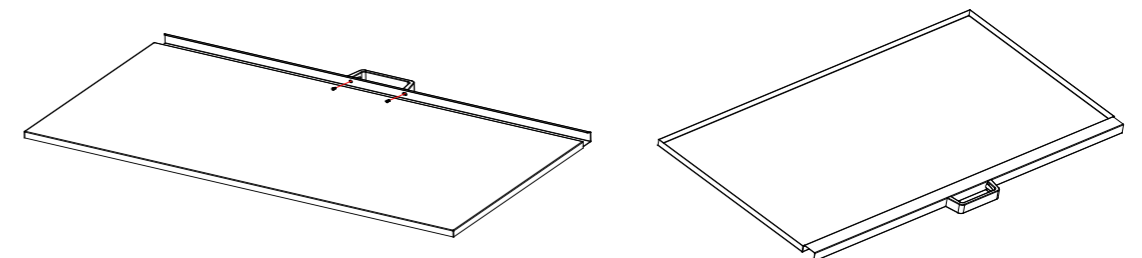
### Step 2:

Loosen the screws(A), then attach the body bracket (3) to the body(1), then tighten the screw A (4 places), repeat on the RH side.

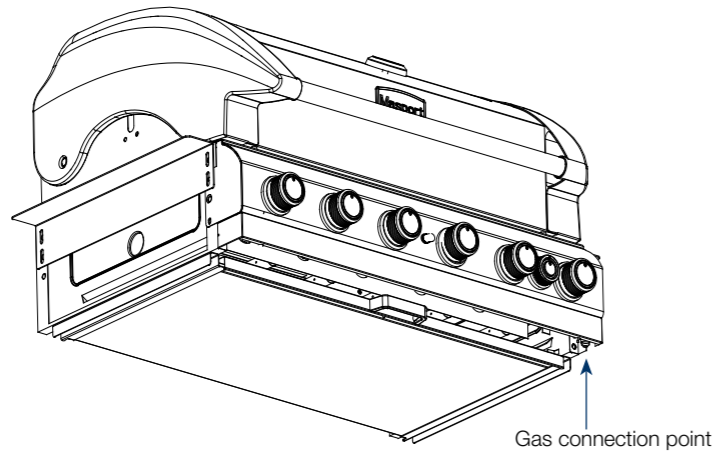


### Step 3:

Install drip tray assembly. This step requires: drip tray 1pcs; drip tray handle 1 pcs; screw M4\*8 philips pan head x 2pcs (these screws are located in the handle).

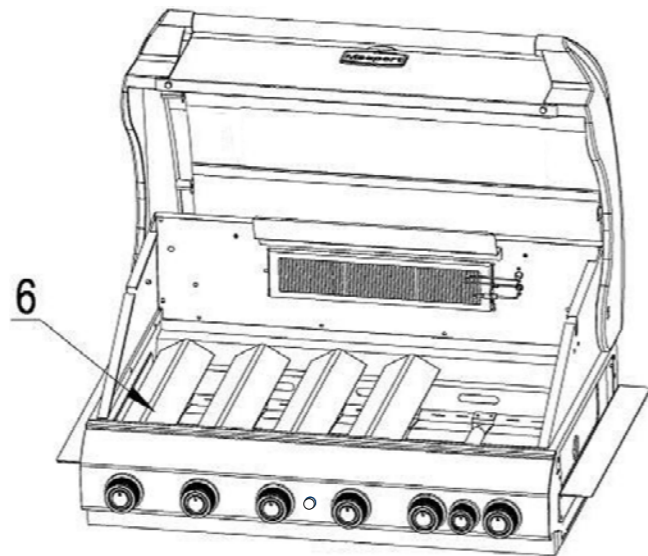


**Step 4:**



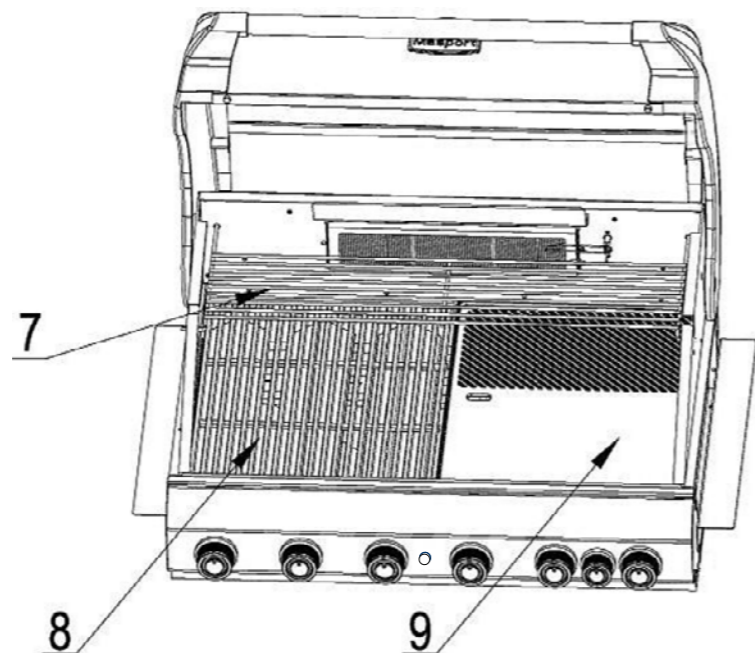
**Step 5:**

Locate the flame tamer (6) as shown.



**Step 6:**

Locate the grill plate (8), hotplate (9) and the warming rack (7) as shown.



## Installation

### SELECTING A LOCATION

This barbecue is for outdoor use only and should be placed in a well-ventilated area. Take care to ensure that the minimum clearances guidelines are followed:

#### Minimum clearances:

From sides: 430mm; From back: 430mm  
From above (vertical): 1000mm

Keep this barbecue away from any flammable materials! 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 barbecue is not designed for marine 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:
  - a) at least 25% of the total wall area is completely open and unrestricted
  - b) at least 30% of the remaining wall area is open and unrestricted
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.

See following diagrams for further illustration:

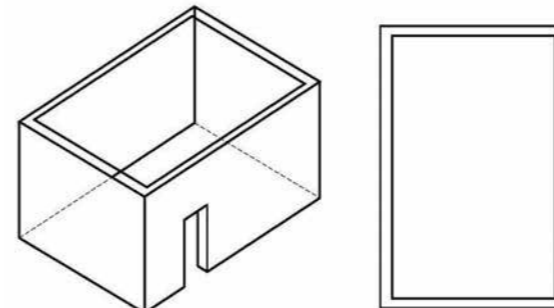


FIGURE F1-OUTDOOR AREA-EXAMPLE 1

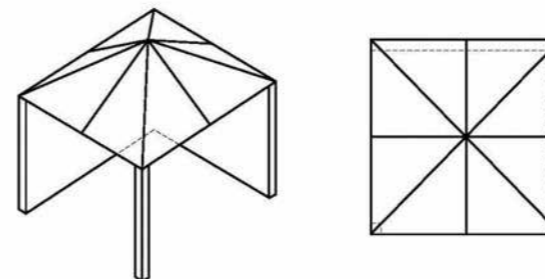


FIGURE F2-OUTDOOR AREA-EXAMPLE 2

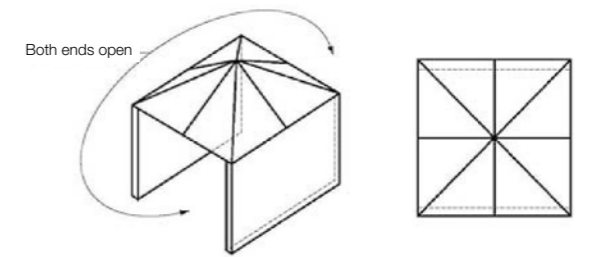


FIGURE F3-OUTDOOR AREA-EXAMPLE 3

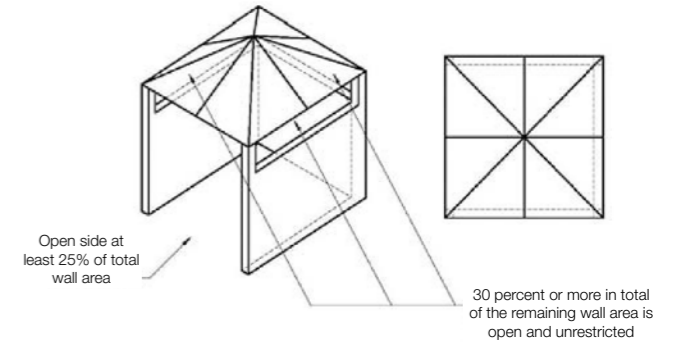


FIGURE F4-OUTDOOR AREA-EXAMPLE 4

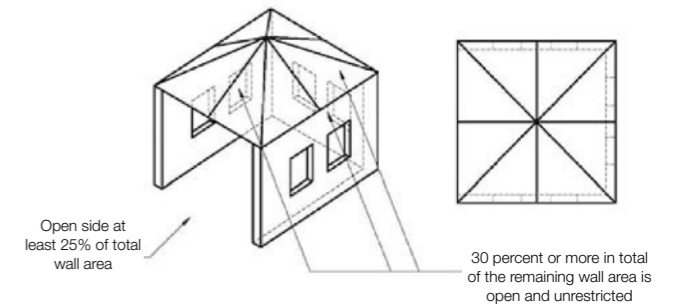


FIGURE F5-OUTDOOR AREA-EXAMPLE 5

**Before proceeding, you need to establish the gas type which your barbecue will run on, and the style of installation you need.**

#### NATURAL GAS OR ULPG

Before beginning installation or assembly, check that the gas type which the barbecue is designed for is correct for the gas available to you. In most countries the choices are natural gas or ULPG. You will find the gas type label on the side of your barbecue. If your barbecue uses the incorrect gas type, or if you are unsure, consult your dealer before going any further. Using the wrong type of gas for a barbecue is extremely dangerous.

**Natural Gas Conversion:** Most newly purchased barbecues are made for ULPG. A natural gas conversion kit is available to allow your barbecue to run on natural gas.

#### FIXED (PIPED) INSTALLATIONS

**Piped Natural Gas:** Although installation costs are higher, this is typically the least expensive way to run your barbecue. Natural gas is delivered via pipeline to a gas meter near the perimeter of your home. From the gas meter, gas is taken by a further series of pipes to each appliance that uses natural gas.

**Piped ULPG:** Some properties do not have natural gas available to them. In these cases, the local gas supply company may be able to provide two 45 Kg (100 lb) cylinders permanently installed on the outside of your home. These are refilled for you by the gas company based on your usage patterns. Copper pipe is then run from these cylinders to each appliance that uses ULPG.

There are two methods of connecting the gas to your barbecue, both of which require the services of a licensed gas fitter:

- For built in (ie non-mobile) installations, the barbecue inlet can be connected directly to copper piping. From here the barbecue cannot be moved.

- The copper piping can terminate in a “bayonet point” on a wall or other structure. A special hose and terminator allows the barbecue to be connected and disconnected from the bayonet point safely and conveniently. This allows the barbecue to be moved if necessary.

### PORTABLE ULPG CYLINDER

The most flexible arrangement is a portable ULPG gas cylinder attached by a special hose and regulator to your barbecue. Although the cylinder needs to be refilled or exchanged when empty, this installation has the advantage of being more mobile, and not requiring the services of a licensed gas fitter.

### BUILT IN

Whatever gas option you choose, your barbecue can be permanently built-in.

### GENERAL REQUIREMENTS

We recommend that this installation be done in a masonry structure and carried out by a professional tradesperson. Other non-combustible material such as Hardiplank, Villaboard with metal studs may also be used. **The installer must test the appliance and instruct the user regarding the operation of the appliance.**

This appliance must not be installed under or on any combustible material. Minimum clearance from combustible construction materials to all sides of the appliance is 450mm (18”).

Warning: Contact your local municipality for any building codes regulating the installation of outdoor barbecue appliances. Outdoor installations must conform to local codes or, in the absence of local codes, with:

- AUST: Australian Standards Code AS/NZS 5601 as well as the requirements of any local council, gas, electricity authority or other statutory regulation.

### THE BARBECUE CAVITY

Your barbecue has been designed to sit into a cavity or cutout rather than be placed directly onto a flat surface. It is important that the dimensions of the cavity conform exactly to those shown (pg 15). This will ensure the barbecue sits correctly in the cavity, and that the barbecue has sufficient ventilation to operate efficiently and safely. It also allows room for any roasting hood to open freely. In creating the cavity, you should ensure that you have convenient access to the gas connection point and associated hardware:

- If the gas for your barbecue is supplied by a portable gas bottle, you will need access to the gas connection point, the gas hose and the gas cylinder at all times.
- If the gas for your barbecue is supplied by a fixed piped gas supply (either natural gas or 45kg LPG cylinders), you will need access to the gas connection point, the piping and the shutoff valve.

### OTHER PRECAUTIONS

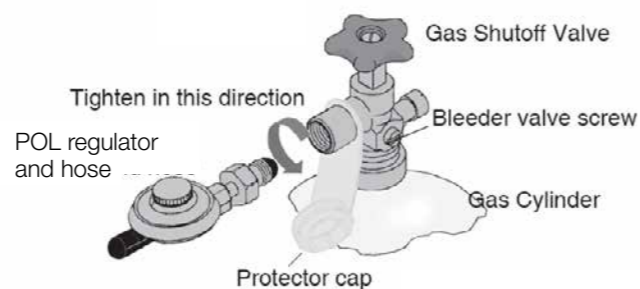
Do not obstruct any of the ventilation openings in the barbecue body. Should you need to change the gas cylinder, confirm that the cylinder is off, and that there are no sources of ignition (cigarettes, open flame, sparks, etc.) near before proceeding. Be sure to inspect the gas hose and ensure it is free of any twisting or tension. The hose should hang freely with no bends, folds, or kinks, which could obstruct free flow of gas. Apart from the connection point, no part of the hose should touch any hot barbecue parts. Inspect the hose before use. If the hose is damaged, it must be replaced with a hose suitable for use with ULPG and meet the national standards for the country of use. The length shall not exceed 1.5m. Should minimum clearances not be adhered to severe flare up may be experienced due to lack of airflow around the barbecue, thus voiding manufacturer’s warranty.

### GAS AND REGULATOR INFORMATION

This barbecue is designed for LP gas use only. Bottle sizes of 4.5kg or greater are recommended for use with this barbecue. Suitable LPG regulators must have an outlet pressure of 2.75 kPa. You must have the proper regulator and bottle in order for the barbecue to operate safely and efficiently. Please consult your local gas dealer for the most suitable gas cylinders. Please note the regulator supplied with this barbecue is of an approved type. The manifold thread type is 5/8” x 18.

For more information on pipe sizing, please refer to AS/NZS 5601 / AG601 for details.

The gas cylinder must always be stored or used in an upright position.



### FIXING THE POL GAS REGULATOR TO THE CYLINDER

Confirm all barbecue control knobs are in the off position. Hand-tighten the regulator supplied with this barbecue to the gas cylinder by screwing in an anti-clockwise direction. **DO NOT OVERTIGHTEN!** As the regulator is fitted with a soft nose, it should only be tightened a further 1/4 turn after resistance is first felt.

## Leak Testing

**When to Test:** 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.

**What to use:** You will need a soapy water solution to check for any leaks. Mixing liquid hand soap with water will work fine (do not use any other household cleaning products).



**How to Test:** Put some soapy water in a spray bottle or a dish. Turn on the gas bottle but do **not** turn on the BBQ. Next, spray the entire valve, regulator and hose assembly with the soapy water including where the hose connects to the BBQ. Alternatively, you can apply the soapy water with a paint brush, basting brush.

Bubbles will form if there is a gas leak and you may also smell the gas. If you find a leak, turn off the gas bottle immediately!



Do not turn back on or attempt to use the BBQ if a gas leak has been detected, contact your local BBQ Dealer for repair.

## Operation

### Warning!

Before proceeding, be certain you understand the safety information contained in this manual

This barbecue is not designed to be used with more than 66% of the cooking area as a solid plate. Full coverage of plates will cause excessive build-up of heat and damage the barbecue



### Note!

Before using the barbecue for the first time, the barbecue must be lit and burning for 30 minutes on the “lo” position.



### Important!

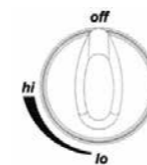
The regulator supplied with this BBQ may incorporate an Excess Flow Control Safety Device. The Excess Flow Control will activate to prevent gas flow should a regulator malfunction occur. It is important that the BBQ operator understands that all gas valves on the BBQ are closed in the OFF position prior to opening the gas cylinder valve. If the BBQ valves are open prior to opening the cylinder valve, the Excess Flow Control will be activated and prevent the BBQ from being lit. To reset, close the BBQ valves and gas cylinder valve, wait for 1 minute and use correct lighting procedure as detailed below.

### PREPARATION BEFORE COOKING

To prevent food from sticking to the cookware, please use a long handled brush to apply a light coat of cooking or vegetable oil before each barbecuing session.

### USING THE ROTARY IGNITION

- Read instructions before lighting.
- Turn all knobs to “OFF” then open the LP tank valve. Always keep your face and body as far from the grill as possible when lighting.
- Open hood during lighting.
- Push in and turn any gas knob in an anti-clockwise direction to the hi position. This activates the ignition, repeat step 4, 3-4 times until burner is lit. If the burner does not light immediately, turn the gas control knob to the off position and wait one minute for any accumulated gas to clear off the grill.
- Once the burner is lit, simply light the remaining burners.
- The “lo” position is obtained by turning the knob fully anti-clockwise.
- Adjust the control knobs to your heat requirements.



### Important!

Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.



### Warning!

- Do not light the grill if odour of gas is present
- It is important to ensure that all control valves, including the gas cylinder, are turned off after use.

### For manual ignition

- Light a 90mm barbecue match and hold adjacent to the burner.
- Turn the right hand gas control knob to the hi position. The burner will light from the match.
- Once the right burner is lit, the burner next to it can be turned on and will light off the lit burner. Repeat till all burners are alight.

Each burner can be adjusted to provide a low setting by turning the gas control to the “lo” position.

### GRILL COOKING

The burners heat up the flame tamers underneath the grill, which in turn heats the food on the grill. The natural juices produced during cooking fall onto the flame tamers below and vaporise. The subsequent rising smoke bastes the food, as it travels upwards, imparting that unique barbecue flavour.

### GRIDDLE PLATE / FLAT-FREE PLATE (where supplied)

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.

### ROASTING HOOD COOKING

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.



### Warning!

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. **DO NOT ALLOW YOUR BARBECUE TO OVERHEAT. A BARBECUE SHOULD NEVER BE LEFT UNATTENDED WHILE COOKING!**

### WARMING RACK

Warming racks are a convenient way to keep cooked food warm or to warm items such as bread rolls. Always check that your warming rack is properly fitted before use.

### ROTISSERIE COOKING (optional)

- Carefully remove the cast iron cooking surfaces and the warming rack from the barbecue.
- Place the flame tamers to the centre of the barbecue body. It is over this area that the meat will be cooked.
- 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) can be placed under the food to catch fats and drippings.

### INFRARED REAR BURNER & ROTISSERIE

#### PREPARING YOUR BBQ:

You will need to remove both grill plate & solid plate, also the flame tamers & 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.

#### REAR BURNER LIGHTING INSTRUCTIONS:

1. Turn all knobs to off, then turn the gas bottle valve to open. Always keep your face and body as far away from the grill area as possible.
2. With the hood open, push in and slowly turn the rear burner knob anti-clockwise to the "high" position. This will open the gas flow and at the "high" position, manually activate the ignition (located in the center of the fascia). If the burner has not lit, turn the knob to the "Off" position and wait one minute for any accumulated gas to disperse from the grill area, then repeat from step 2.

#### Important Note 1:

When the rear burner is lit for the first time, both the rear burner and the gas pipe going from the valve to the burner (from the front to the rear of the BBQ) needs to be charged with gas for a successful ignition. Push the Rear Burner knob in and slowly turn anti-clockwise to high, keeping the knob depressed (in) for approximately 10 seconds to allow the gas to flow to the rear burner, then manually depress the rear burner ignition. Lighting the rear burner may not occur in the first instance, repeat if the first ignition fails.

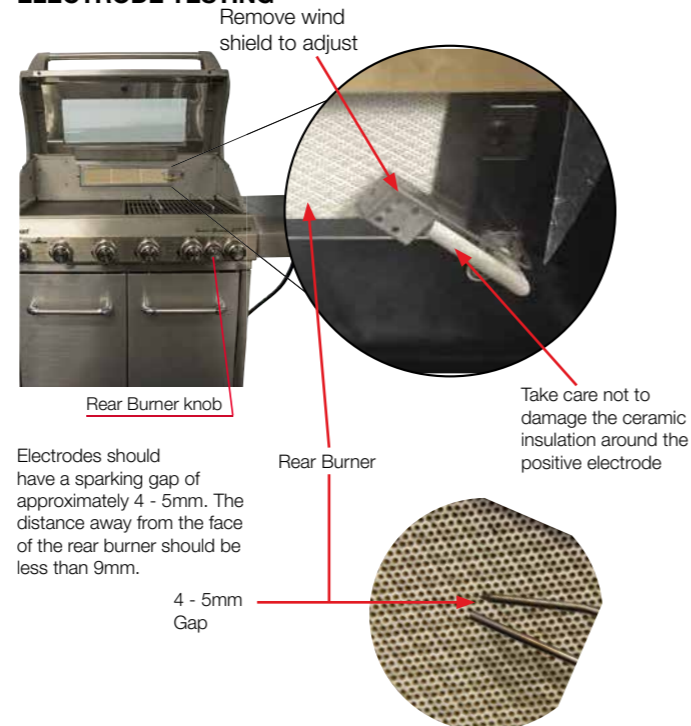
#### Important Note 2:

The rear burner is fitted with a 'thermocouple' as a safety device. The thermocouple is activated by the heat when the rear burner is operating. A "hot" thermocouple allows the gas to flow through the valve, while a "cold" thermocouple stops the gas flow. Therefore, when the rear burner flame has ignited it is still necessary to hold the valve open by keeping the Rear Burner knob depressed until the Ceramic Tiles start to glow red with the heat. This takes between 20 to 30 seconds.

Occasionally the rear burner on your Masport BBQ may need resetting to provide reliable ignition. In most cases following the lighting instructions correctly will determine if any adjustment is required, so please check that the lighting procedure is followed exactly before any adjustments are made. If your BBQ rear burner will light but does not stay alight, it is likely that the thermocouple has not reached the correct temperature to activate the valve that controls the constant flow of gas. Please follow the lighting procedure exactly as instructed. If the rear burner still does not continue to keep burning then please contact your local Masport agent. If your BBQ rear burner does not light at all and if the lighting

procedures have been followed exactly, then some adjustment may be necessary to reset the electrode gap.

### ELECTRODE TESTING

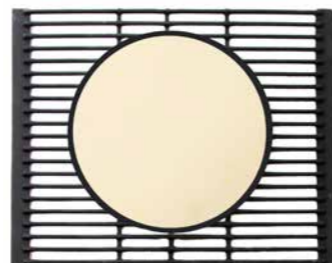


Cooking with the rear burner allows the food to "self baste" as it is turned, any excess juices will fall into the bakingdish.

Your BBQ is safe to use with the hood closed however the internal temperature must be checked. Cooking with the rear burner is designed to be a slow cooking process, this allows the food to be succulent. External temperatures and breeze will effect the internal temperature, as a guide this should be around 165°C to 180°C.

Vegetables and herbs can be placed into the baking dish, these items will cook/flavour the food at the same time.

### FOR BBQS WITH THE INTERCHANGEABLE COOKING SYSTEM - PREPARING YOUR BBQ FOR PIZZA COOKING



Remove the round grill or plate insert.

Season the pizza stone with olive oil. Place the stone into a cold oven or cold BBQ and slowly raise the temperature to 180°C for 20 minutes.



Do not place a cold pizza stone into a hot environment. This could cause the stone to break due to uneven temperatures.



Do not wash the pizza stone with any cleaning agent. Brush any crumbs off the surface, do not gouge or cut into the surface during cleaning.



Do not remove the flame tamers from the BBQ. These should be positioned under the pizza stone.



Do not use the pizza stone as a cutting table.



Do pre-heat the BBQ to around 200°C - 245°C prior to cooking the pizza.



Do sprinkle a little flour or cornmeal to stop the pizza sticking to the stone.



Do keep fillings away from the pizza edge, food spills may spoil the pizza stone.



Do transfer your pizzas to the stone with a pizza paddle (not supplied). Remove the pizza from the stone to the table/board for cutting.



Do lower the burners directly under the stone, this will allow the pizza to cook more evenly.



Do check after 10 minutes by raising the hood slightly, be aware of a possible heat rush coming from within as you lift the hood.



Do not remove the pizza stone from the BBQ with oven mitts directly after cooking. The pizza stone reaches a very high temperature, wait for the pizza stone to cool naturally.



Do lightly oil the pizza stone after each cooking session.

### 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 flavour, 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-up 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.

### END OF THE COOKING SESSION

After each cooking session, turn the BBQ burners to the "HIGH" position and burn off for 5 minutes. This procedure will burn off food residue, thus making cleaning easier.

### TURNING OFF YOUR BARBECUE

When you have finished using your barbecue, turn off the gas at the bottle and turn all the control valves fully clockwise to the "OFF" position. Wait until the barbecue is sufficiently cool before replacing the barbecue lid or closing its hood.



### Inserting/Changing the Battery

Unscrew the pulse cap assembly. Insert the battery as shown. Replace the pulse cap assembly. 1 X AAA Battery is required for the replacement.



### Care and Maintenance

Regularly clean your barbecue between uses and especially after extended periods of storage. Ensure the barbecue and its components are sufficiently cool before cleaning. Do not leave the barbecue exposed to outside weather conditions or stored in

damp, moist areas.

- Never douse the barbecue with water when its surfaces are hot.
- Never handle hot parts with unprotected hands.

Whilst our products are made to the highest standards and all care is taken to make them as weather proof as possible, we cannot accept responsibility for rust occurring on exposed metal parts unless this is a result of faulty manufacture or parts.

In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the unit is covered when not in use, especially during the winter months.

### STAINLESS STEEL CARE AND CLEANING ADVICE

Cleanliness and stainless steel are closely related. Stainless steel performs best when clean - cleanliness is essential for maximum resistance to corrosion and to maintain the good looks and life of your BBQ.

### TYPES OF SURFACE CONTAMINANTS

#### Fingerprints and Stains

Fingerprints and mild stains resulting from normal use are the most common surface contaminates. They can be removed with a glass cleaner or with a soft rag. This should be followed by a thorough warm water rinse.

#### Dirt

Like any surface that is exposed to the environment especially in coastal areas, stainless steel can get dirty. Cleaning with warm water with or without a gentle detergent is sufficient. Next in order are mild non-scratching abrasive powders such as typical household cleaners. These can be used with warm water, nylon bristle brushes, sponges, or clean cloths. Carbon steel brushes or steel wool should be avoided as they may leave particles embedded on the surface which can lead to RUSTING. Cleaning should always be followed by rinsing in clean hot water.

#### Grease

Grease may soil stainless steel surfaces in food preparation. These soils may be mildly corrosive if left or may not allow the surface to maintain passivity, and so regular removal is a necessity for the appearance.

### TYPES OF CLEANERS AND METHODS

Consider the possibility of scratching and the potential for post-cleaning corrosion caused by incompletely removed cleaners. Avoid using abrasive cleaners unless absolutely necessary.

#### Clean Water and Wipe

A soft cloth and clean warm water should always be the first choice for mild stains and loose dirt and soils. A final rinse with clean water and a dry wipe will complete the process and eliminate the possibility of water stains.

#### Household Cleaners

Household cleaners fall into two categories: detergent (non-abrasive) and abrasive cleaners. Abrasive cleaners are more effective but introduce the possibility of scratching the surface. A neutral cleaner low in chloride is essential. The cleaning method generally employed with these cleaners is to apply them to the stainless surface and follow by cloth wiping in the direction of the grain or polish lines (not across them). The cleaned surface should be thoroughly rinsed with clean water and wiped dry with a soft cloth if water streaking is a consideration.

### CARE OF STAINLESS STEEL IN YOUR BBQ

Your BBQ features Stainless Steel components, using moderate grade Stainless Steels. All Stainless Steel grades require a level of care and protection to retain their appearance. Stainless Steels are not immune to corrosion and neither are they maintenance-free, contrary to popular public perception. Even the highest marine grades of Stainless Steel require frequent cleaning to avoid

oxidation and other corrosive issues.

Modern tastes dictate that your BBQ features Stainless Steel with a brushed finish. This brushed finish is attained by running Stainless Steel sheets through an abrasive process that removes the mirror finish and leaves the brushed finish. Brushed-finish Stainless Steel requires frequent cleaning and care, to maintain its quality of appearance. Without adequate care it is realistic to expect that it will show signs of corrosion in time.

Stainless steel is definitely not a maintenance-free material. Cleanliness and Stainless Steel are closely related.

The cleaner stainless steel can be kept while in storage or during use, the greater the assurance of optimum corrosion resistance. In order to maintain the good looks and life of your BBQ, follow these summary tips on the care of stainless steel:

- When new or when cleaned and dried, we recommend the owner apply a thin coat of Olive Oil to stainless steel surfaces which should then be polished in. The Olive Oil will help greatly in protecting the stainless steel from corrosive contaminants and assisting removal of finger prints and other marks, keeping the appearance of the stainless steel in new condition. The Olive Oil coating also makes further polishing easier.
- Use clean, soft cloths or sponges to clean your grill.
- Carbon steel brushes or steel wool should never be used.
- Do routine cleaning of exposed surfaces.
- After cleaning, rinse thoroughly with water.
- Cleaning with chloride-containing detergents must be avoided.
- On polished finishes, rubbing or wiping should be done in the direction of the polish lines, NOT across them.
- Care must be taken when cleaning the fascia. Printed information may be erased with heavy cleaning.

#### CAST IRON COOKING SURFACES

Scrub the cooking surfaces with a brass wire brush to remove food residue. If required, wash with soap and water. After washing, dry the cooking surfaces thoroughly and coat lightly with cooking oil to keep the cooking surfaces from rusting.

#### PORCELAIN ENAMEL COOKING SURFACES

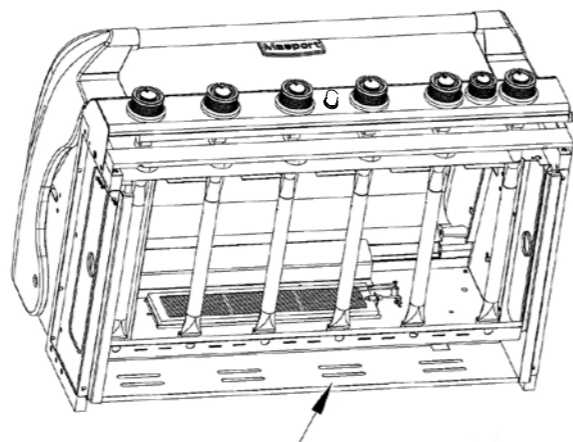
Porcelain Enamel surfaced items should be treated with care and should not be cleaned with an abrasive cleaner or scratchy cleaning item. Surfaces will crack or chip if hit or dropped. Porcelain Enamel surfaces should NOT be regarded as 'Non-stick', use of cooking oil is required as normal. Food will likely stick to an overheated or un-oiled enamel surface. The surface will be more easily cleaned by first soaking overnight.

#### BURNER MAINTENANCE

Provided that they are operating correctly, in normal usage, burning off the residue after cooking will keep the burners clean. The burners should be removed and cleaned annually, or whenever heavy build-up is found, to ensure that there are no signs of blockage (debris, insects) in either the burner portholes, the primary air inlet, or the neck of the stainless steel burners. Use a pipe cleaner to clear obstructions. When refitting the burners, be careful to check they are positioned as follows. The neck of the burner fits over the valve outlet, the top flaps of the gas collector boxes fit over the top surfaces of the burners.

#### AIR COMBUSTION OPENINGS

The neck of the burner includes the combustion air opening. On the rear of the appliance there can be found the secondary air combustion vents. Ensure that these vents are not obstructed.



#### DRIP TRAY

After every use, check the drip tray for fat build-up. Failure to maintain these areas could result in a fat fire or excessive flare up. This can severely damage your barbecue and is not covered by the warranty.

#### BARBECUE BODY

**Warning!** Not cleaning the barbecue can pose a fire risk!

Regularly remove excess grease or fat from the barbecue body with a soft plastic or wooden scraper. It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only. Remove cooking surfaces and burners before full cleaning. Do not immerse the gas controls or manifold in water. Check burner operation after carefully refitting into body.

#### FIXINGS

All screws and bolts, etc. should be checked and tightened on a regular basis.

#### STORAGE

Store your barbecue in a cool dry place. Cover the burners with aluminium foil in order to prevent insects or other debris from collecting in burner holes. A protective cover should always be fitted to the barbecue to protect your investment from the elements when not in use. If the barbecue is to be stored indoors, the gas bottle must be disconnected and left outside. The gas bottle should always be stored outside, in a dry, well-ventilated area, away from any sources of heat or ignition. Do not let children tamper with the bottle.

To protect your investment it is recommended that BBQs are protected by a suitable BBQ cover. But please note that prior to using a protective cover, the BBQ should always be cool, cleaned of any surface contaminant or dirt and be thoroughly dry. Failure to follow this information can lead to a BBQ cover being a corrosion breeder rather than a protective tool.

#### Note!

If leaving your BBQ covered for long periods, occasionally check for corrosion and insect habitation. Oil surfaces for extra protection.

## Technical Data

Name	Model	IAPMO Approval	Injector (mm)	Pressure (kPa)	Inp/Burn (Mj/h)	Total (Mj/h)
SUPER GRANDE IB RBW 210	BG6286BS-WBI-RRB	GMK10178	ULPG: BBQ 0.92 R/B 0.98	2.75	6 x 11.70 1 x 12.70	82.90
			NG: BBQ 1.38 R/B 1.68	1.00	6 x 9.60 1 x 12.70	70.30
DELUXE IB 210	BG6286BS-BI-R	GMK10178	ULPG: BBQ 0.92	2.75	6 x 11.70	76.20
			NG: BBQ 1.38	1.00	6 x 9.60	57.60
ELITE 210 IB/W	BG6284BS-WBI-RRB	GMK10178	ULPG: BBQ 1.10 R/B 0.98	2.75	4 x 17.50 1 x 12.70	82.70
			NG: BBQ 1.60 R/B 1.68	1.00	4 x 13.0 1 x 12.70	64.70

Gas Supply Pressure, ULPG  
Min: 2.70KPa Max: 3.45KPa  
Gas Type: NZ: Universal LPG or NG  
AUS: ULPG or NG

Gas Supply Pressure, NG  
1.13KPa  
Complied to  
Standard AS4557-2004 (Amdt2)

Minimum Clearance : From Top of BBQ: 1000mm, From Sides: 430mm, From Rear : 430mm

Distributed by **MASPORT LIMITED**

MASPORT LIMITED  
1-37 Mt Wellington Highway, Panmure, Auckland 1060, New Zealand  
PO Box 14349, Panmure Auckland 1471, New Zealand

MASPORT AUSTRALIA PTY LIMITED  
1/40 Abbots Road, Dandenong South, Melbourne, Victoria 3175, Australia  
PO Box 533, Braeside, Victoria 3195, Australia

Read the instructions before using the appliance

**USE OUTDOOR ONLY**

**WARNING:** Parts of this appliance may be very hot, keep young children away

Manufactured by: **CHANT GROUP**

559712.LL.1

For storage and cylinder exchange, disconnect hose at the cylinder only, do not disconnect hose from the appliance.

## Optional Extras

**559765 Grill - Matt P/E 390 x 485 with kebab option**



**555231 Kebab Rack (each)**

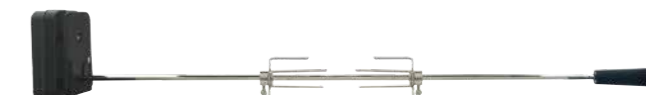


**559761 Kebab Skewer (each)**



**559218 Rotisserie Set 210**

Includes the following items:  
556297 - Prongs x2  
559223 - Rod-550 x1  
559224 - Rod-400 (Handle End) x1  
559239 - Motor x1  
559260 - Bracket / Fasteners x1  
559497 - Alignment Collar x1  
559769 - Handle x1



**559672 Deep Dish P/C 385 x 480**



**547137 Interchangeable Insert Cooking System**



## Troubleshooting

### Spider and insect warning!

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

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

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

### Before calling for service

If the grill does not function properly, use the following checklist before contacting your dealer for service.

### Checklist

Problems	Possible Cause	Solutions
Burner won't light after pushing and turning the knobs	Electrode deposited with cooking residue	Use clean swab and alcohol to clean
	Electrode damaged	Replace
	Electrode wires are loose or discounted	Reconnect or replace with new Electrode assembly with wires
	Orifice blocked	Check the orifice for blockage
	Wire is shorting	Replace with new Electrode assembly with wires
Burner can't light by match	No gas	Open the LP tank valve
	Gas flow is not smooth	Clear burner tubes
	Incorrect assembly between burner and valve	Re-assemble
Yellow or orange flames, with gas odor	Incomplete combustion	<ol style="list-style-type: none"> <li>1. Check the burner inlet for obstruction such as spiders</li> <li>2. Check air shutter for correct adjustment</li> <li>3. Check for the source</li> </ol>
	Gas hose bent or kinked	Straighten
	Burner or orifice blocked	Clear
Low heat with knob in "Hi" position	Low gas pressure	Check Cylinder/ Regulator (refer to pg. 12)
	Grill not preheated	Preheat the grill for 15 minutes
	Excessive meat fat	Cut off fat before grilling
	Over high temperature	Adjust
Flare up	Grease deposit	Clean
	Over high winds	Find a less windy place
	Over high gas pressure	Call the gas dealer
Flame out	Burner port blocked	Clean
Flame lifting	Grease accumulated in food	Turn off knobs, LP tank valve, leave lid open, let fire burn out. Clean the grill when cool.

### Appliance approved outdoor use only

USE ONLY THE 5/8" x 18 GAS CONNECTION HOSE AND REGULATOR PROVIDED!

If a replacement is necessary, please contact either our Masport Customer Service Department or your local dealer. The use of unauthorised parts can create unsafe conditions and environment.

Refer to your Masport warranty card for warranty information.

### Storage of the grill

1. Clean the BBQ.
2. Store the BBQ outdoors in a dry, well ventilated area and out of reach of children when LP tank is connected to the grill.
3. Store the BBQ indoors ONLY after the LP tank is turned off and removed, the LP tank must be stored outdoors, out of reach of children, NEVER store the tank in a building, garage or any other enclosed area.
4. If using a cover for your barbecue, check your BBQ every few weeks.

## Inbuilt Installation



**WARNING:** Prior to starting any construction, check with your local council for any building codes regulating the installation of outdoor barbecue appliances. Outdoor installations must conform to the local codes or, in the absence of local codes, refer to the Australian Gas Standard: AS 4557-2004 (Amdt2)



**WARNING:** ULPG is highly explosive and can cause serious bodily injury or death if allowed to accumulate in a confined area. Adequate ventilation must be included in the design stage to allow any un-burnt gas to escape safely



**WARNING:** Should the design allow the sitting of the ULPG bottle directly below the BBQ, then a permanent separation must be included between the BBQ base and the ULPG bottle.

### ILLUSTRATION OF AN INSTALLATION USING THE MASPORT DOOR ASSEMBLY (552766)

