



# Barbecues

## MASPORT AMBASSADOR GRILL



### **OWNERS 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.**

This manual covers the Masport Ambassador Grill and optional addition modules (Storage Module, Fridge Module, Sink Module and Corner Module).

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## INTRODUCTION

This product has many features for making its use more pleasant and enjoyable. Safety, performance, and dependability have been given top priority in the design of this product making it easy to maintain and operate. Primarily this has been designed for use around the home, if used for commercial purposes contact your nearest Masport dealer to ensure suitability.

## SAFETY INFORMATION

**Keep the instructions in a safe place for future use.**



### WARNING!

**DO NOT OPERATE THIS BBQ BEFORE IT HAS BEEN ASSEMBLED CORRECTLY AND YOU HAVE READ AND UNDERSTOOD THESE INSTRUCTIONS.**



### READ

**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.**



### WARNING!

**FOR OUTDOOR USE ONLY**



### WARNING!

To reduce the risk of fire, burn hazard or other injury, read the instructions carefully and be sure your appliance is properly installed and assembled.



### DANGER!

#### If you smell gas:

1. Shut off gas to the appliance;
2. Extinguish any open flame;
3. Open lid;
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.



### WARNING!

#### TO INSTALLER:

Test operation of the appliance and instruct the user before leaving. Ensure the appliance is commissioned correctly before handing over to the user.



### WARNING!

The grill head is heavy and will require two or more people to lift and position onto the grill cart when assembly.



### WARNING!

Do not try lighting this appliance without first reading the "LIGHTING INSTRUCTION" section of this manual.



### WARNING!

Conversion to natural gas only done by authorized persons.



### WARNING!

Always keep the electrical components in dry situation.

## 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.

- Never try to move the barbecue when it is on, or before it has had time to cool down.
- 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. Use the castor locks if fitted to lock the wheels in place.
- 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! Always wear cooking gloves and long sleeves when handling hot components.
- 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 have been correctly fitted.
- Always leak test all gas lines and connections before use with soapy water.
- Use spanner to tighten all gas fittings.
- Check all gas hose and line connection for damage, cuts or cracks each time for using the appliance.
- Check all burners regularly for insect nests or webs such as spiders, ants, etc. Nests/webs are dangerous and need to be fully cleaned.
- Have the gas cylinder filled by an authorized gas supplier.
- USE grill at least 450mm from any wall or surface, combustible material, gasoline, flame liquids or vapors.
- Do not store flammable materials near this barbecue.
- Do not place the gas bottle underneath the barbecue directly.
- 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.
- Do not lean over appliance when lighting.
- Do not use appliance with any cover on.
- Do not use plastic or glass utensils on the appliance.
- Do not dismantle control valves.
- Do not test for gas leaks with a naked flame.
- Do not modify the constructions of the appliance or the size of any burner, injector orifice or any other components
- Do not obstruct any ventilation of the appliance.
- Do not allow the flexible gas supply hose or any electrical cord to come in contact with any heated surface of the appliance.
- Do not use charcoal or any other solid fuel in this appliance.
- Do not disconnect any gas fittings while the appliance is in use.
- Do not use a rusty or dented gas cylinder with a damaged gas valve.
- Do not fill the gas cylinder beyond 80% capacity.
- 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.

### ELECTRICAL AWARENESS

-  Symbol IEC 60417 - 5172 (2003-2) Class II equipment.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure they do not play with the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- BBQs with Grill Lights & USB parts run on AC power. It is IMPORTANT to ensure the care is taken to the location of the BBQ. See section in this manual which refers to "Location".
- Turn power OFF when not in use.
- Avoid using in wet conditions.
- If an external lead is being used, ensure that it is correctly rated and meets current safety certification requirements.
- Ensure the power is turned OFF before connecting and disconnecting any components on the BBQ.
- Ensure power leads are kept away from any hot parts of the BBQ.
- Do not place the power lead where hot oil or fat can drip onto the lead.

### 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. Do not attempt to move the barbecue until it has cooled and can safely be moved.

## WARRANTY INFORMATION

### WARRANTY

Refer to the warranty supplied with this BBQ. Should any part fail due to

defective workmanship or faulty materials within the specified period from the date of purchase, Masport will replace or repair the defective part free of charge. Refer to the warranty for details. Do not use a BBQ that is unsafe.

**LPG CYLINDER**

The cylinder manufacturer/distributor is responsible for the safety and performance of the LPG cylinder. This is not included in the Masport BBQ warranty. Do not use a cylinder that is unsafe.

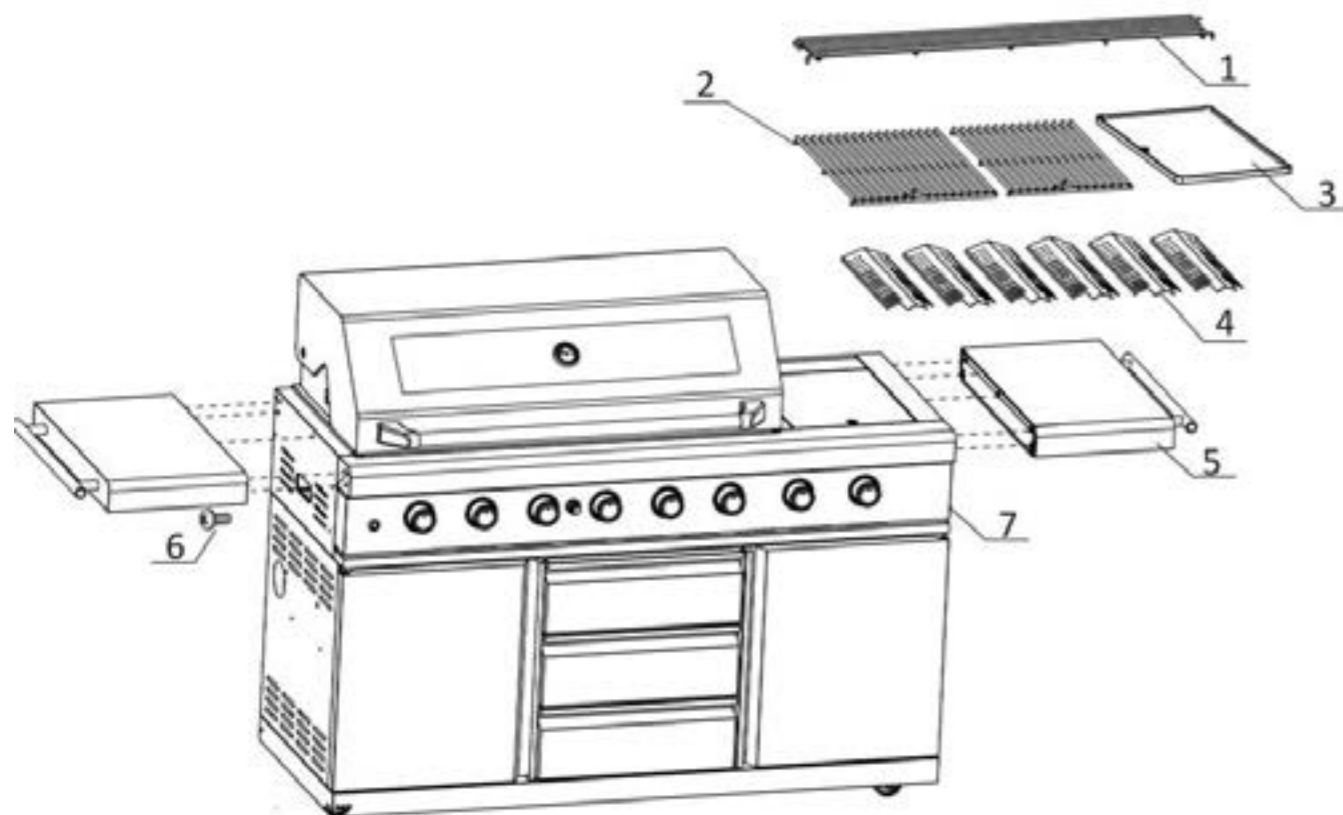
**DISPOSAL OF PACKAGING**

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.

**PARTS DIAGRAM & LIST**

**EXPANDED VIEW AND PART LIST**



Item No.	Part Image	Item No.	Part Image
1		7	
2			
3			
4			
5			
6	M6*10	8	

**ASSEMBLY INSTRUCTIONS (GRILL ONLY)**

NOTE:

**When assembling the barbecue, ensure it is sitting on a flat surface.**

Carefully read the pages containing the parts list and assembly instructions before assembling your gas grill.

**Tools Required:**

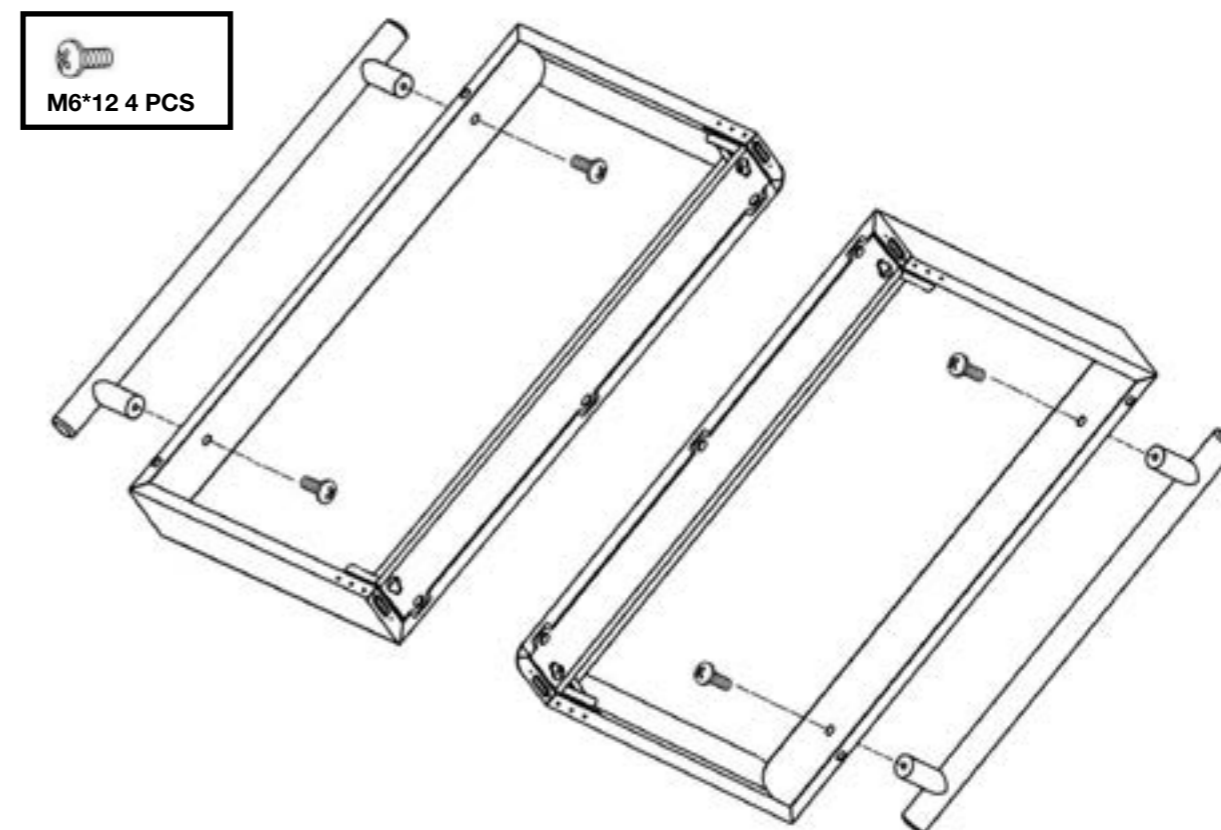
- 1. Philips Head Screwdriver
- 2. Gloves ( if necessary)



**STEP 1**

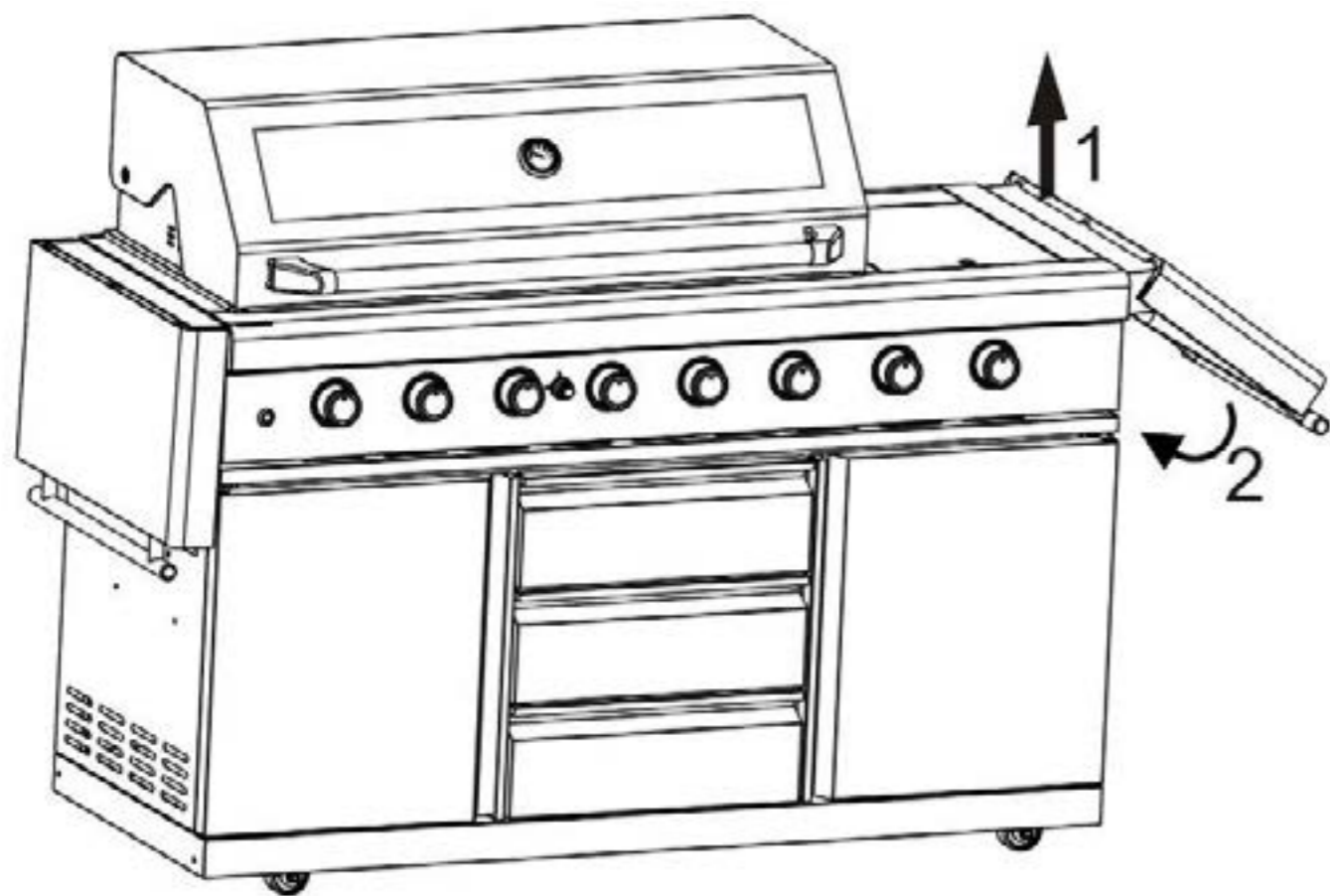
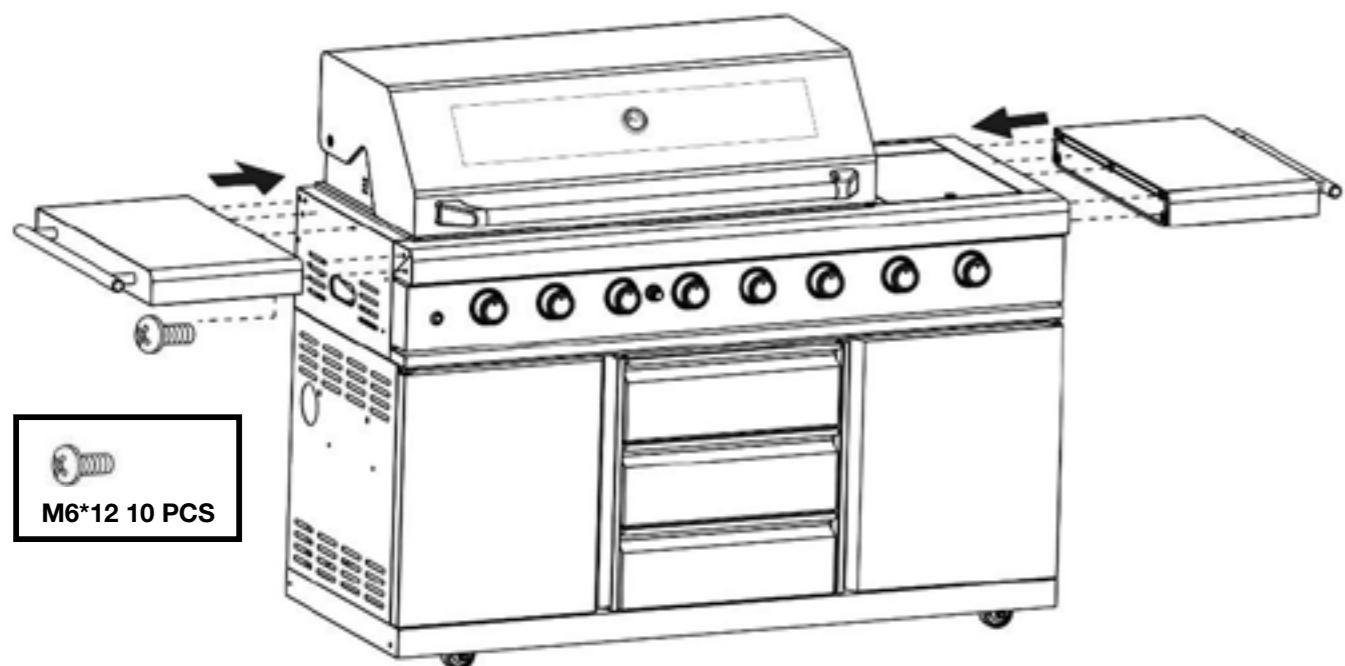
**SIDE TABLE HANDLE ASSEMBLY**

Assemble handles on the side tables using M6\*12 x 4 screws (side tables can be mounted on any of the kitchen modules to suit the configuration of your kitchen).



**SIDE TABLE ASSEMBLY**

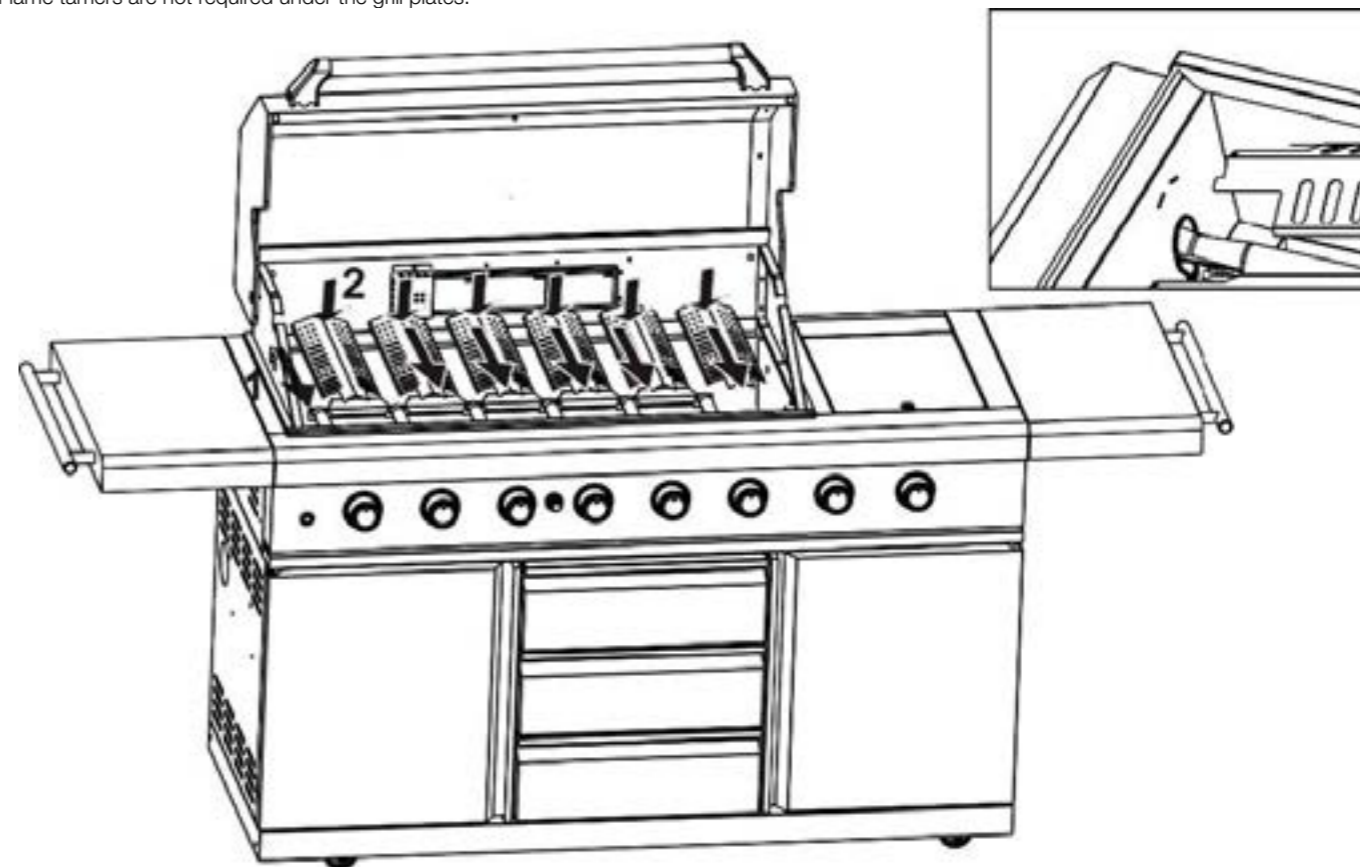
Assemble the side tables using M6\*12 x 10 screws



## STEP 2

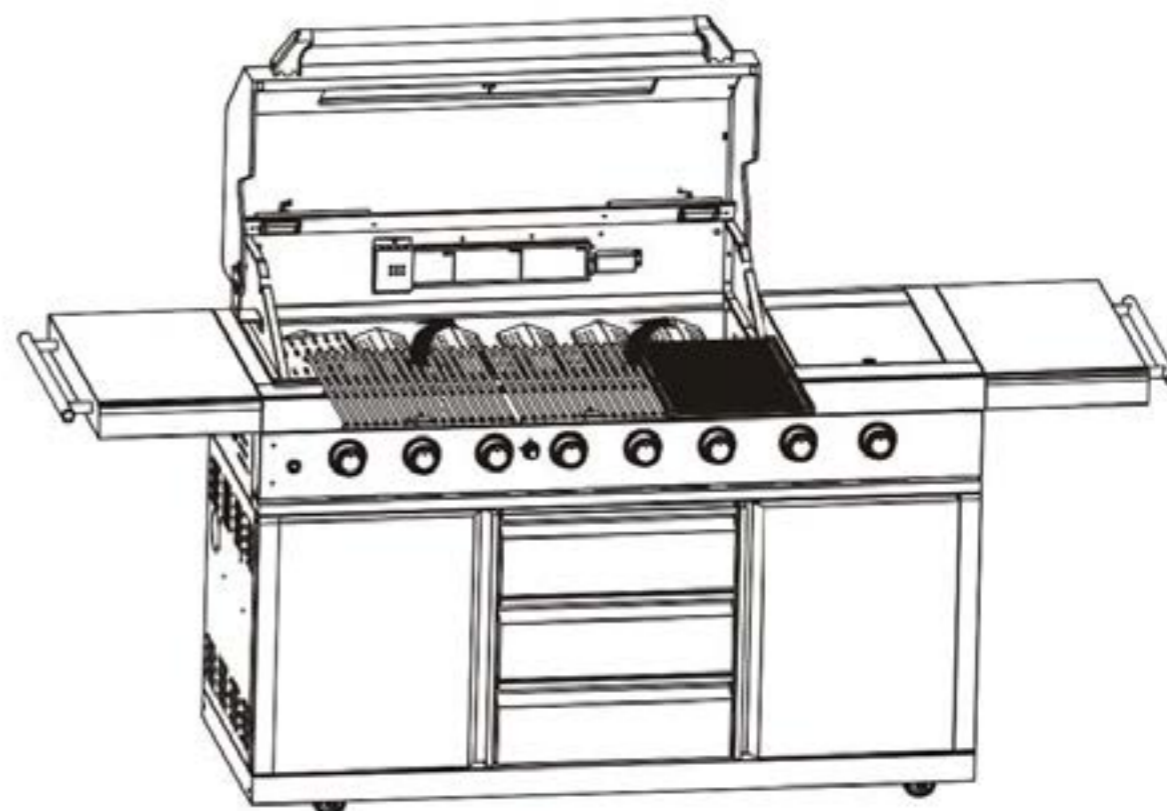
### FLAME TAMER ASSEMBLY:

Flame tamers are not required under the grill plates.



## STEP 3

### COOKING GRID/PLATE ASSEMBLY:

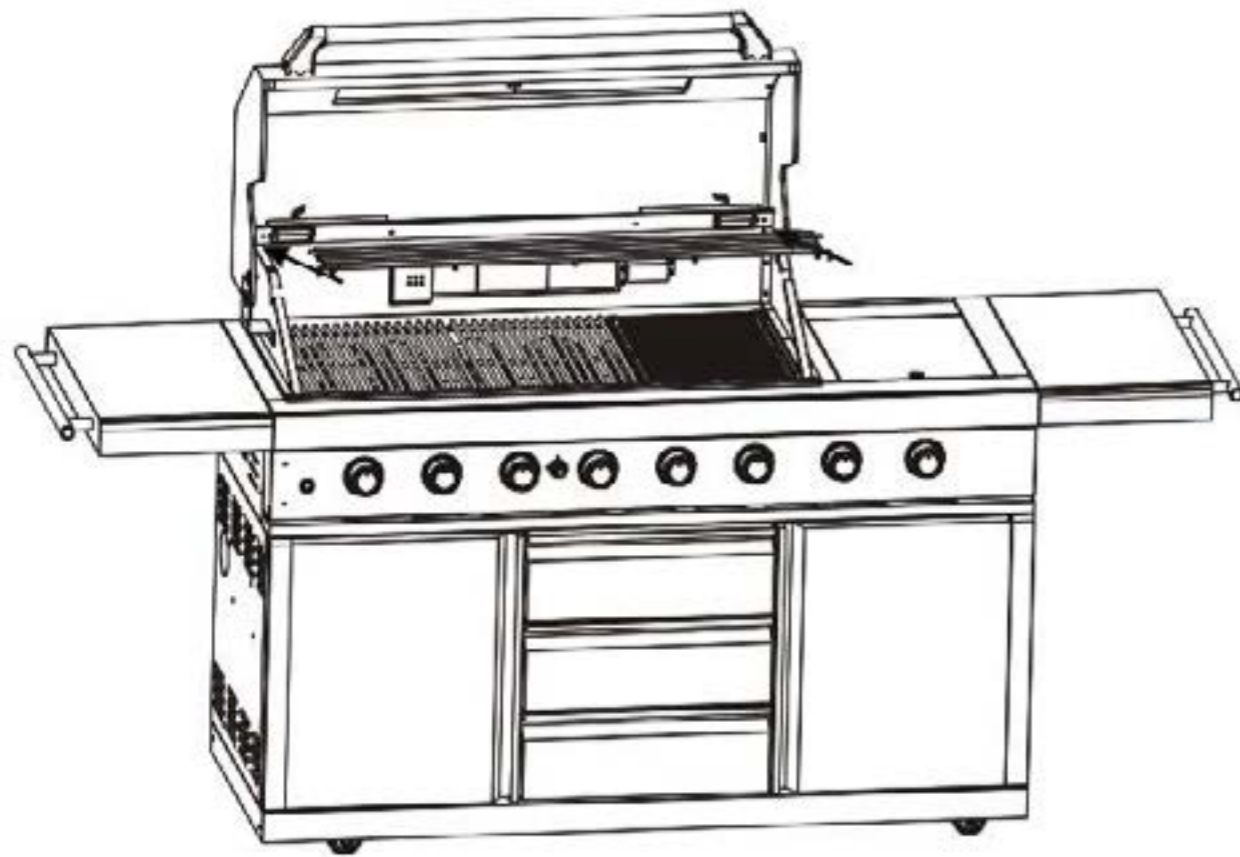
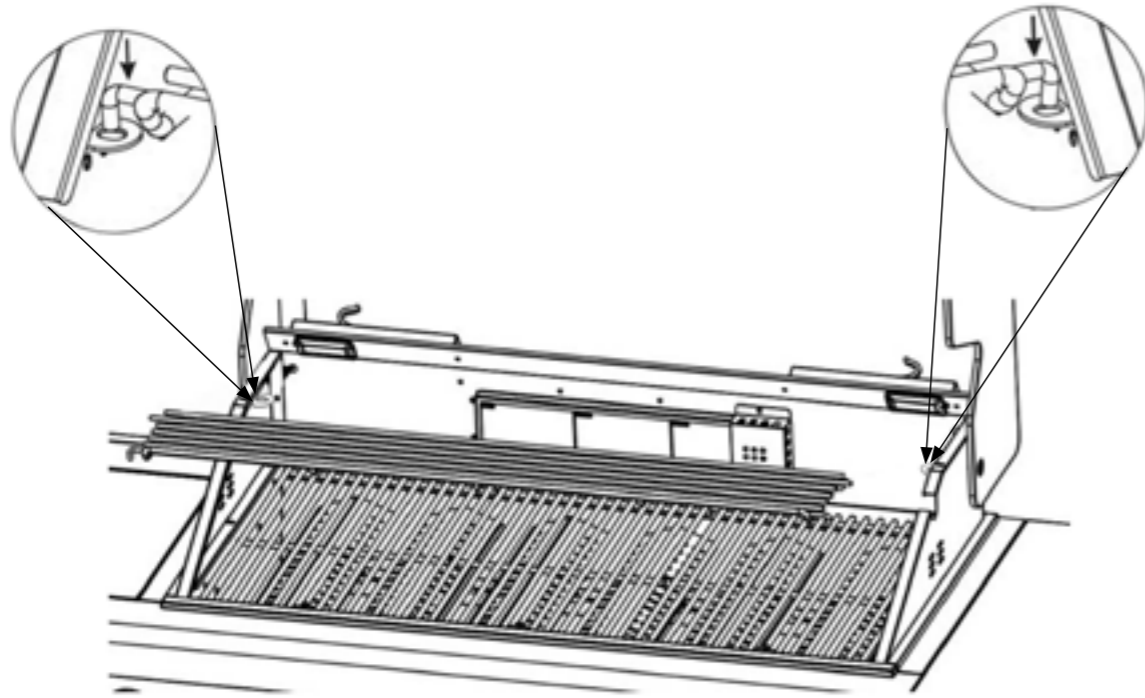


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### STEP 4

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WARMING RACK ASSEMBLY:

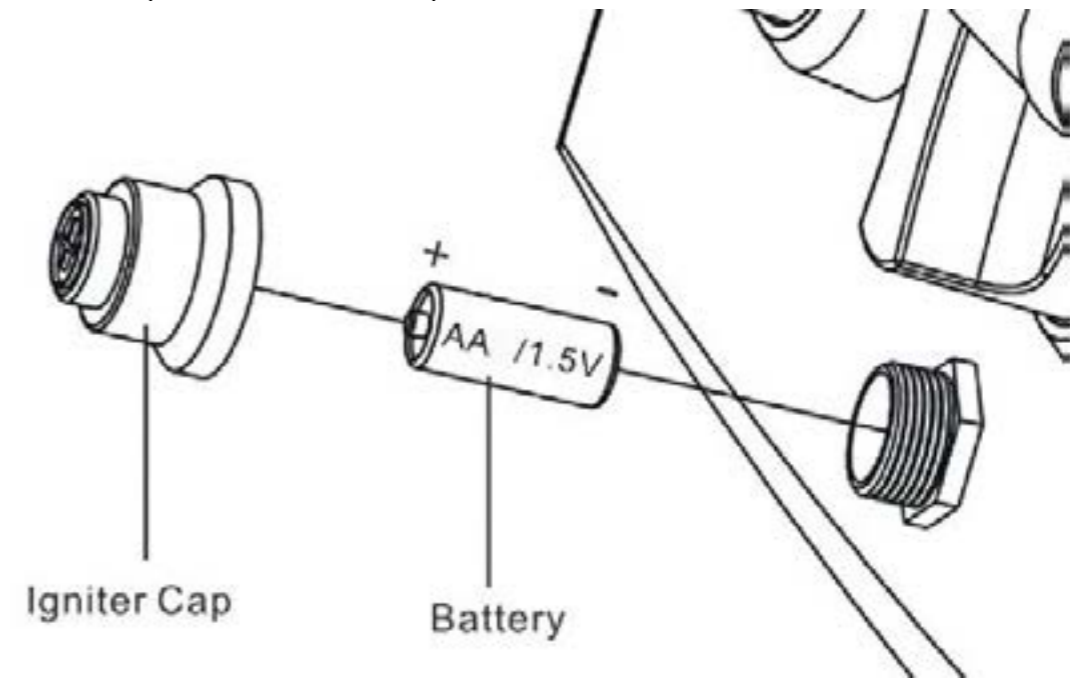


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### STEP 5

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IGNITOR BATTERY ASSEMBLY (BATTERY NOT INCLUDE):

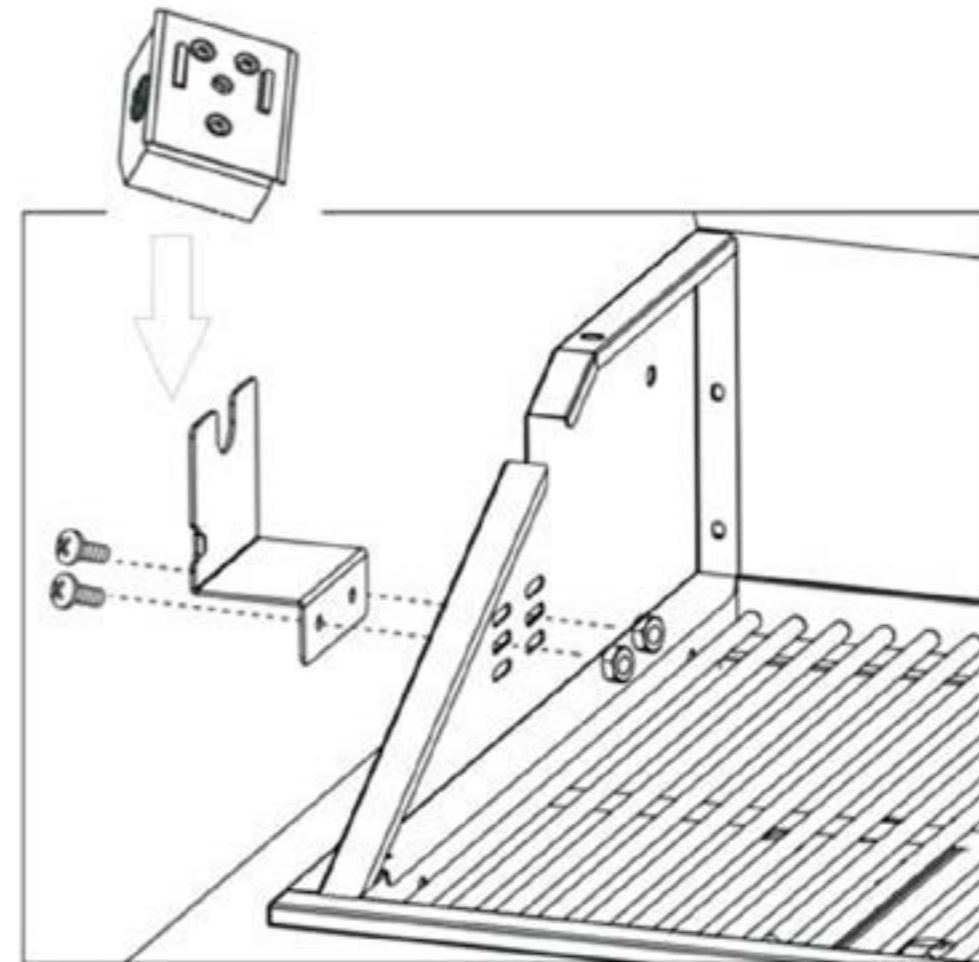


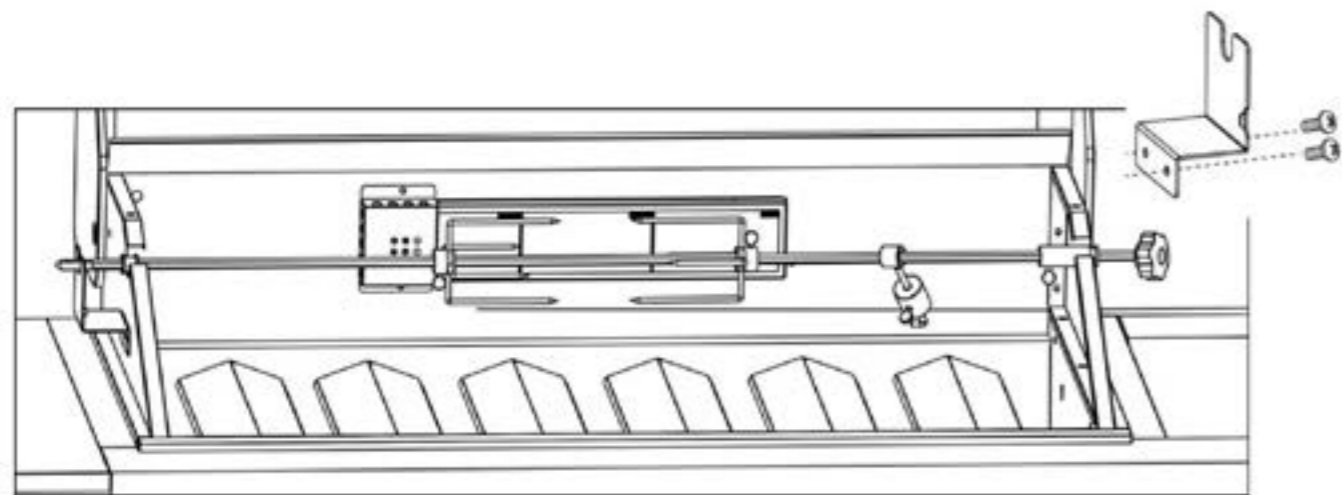
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### STEP 6

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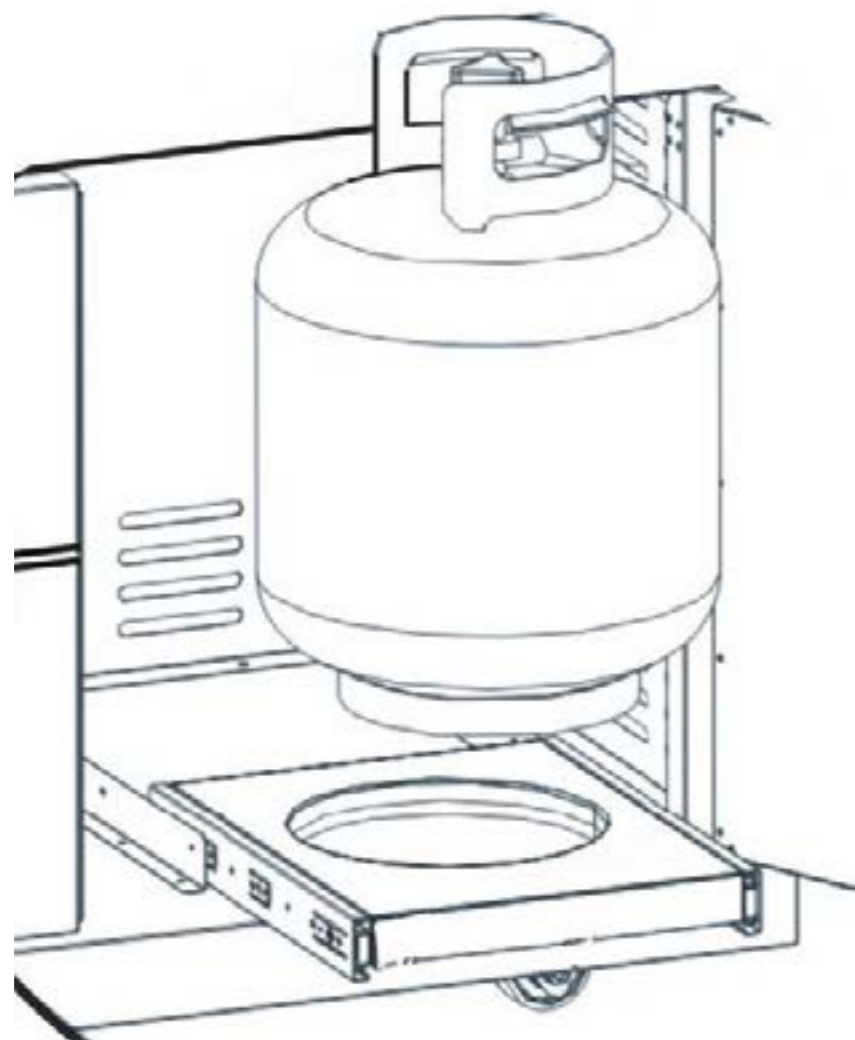
ASSEMBLE THE ROTISSERIE KIT.



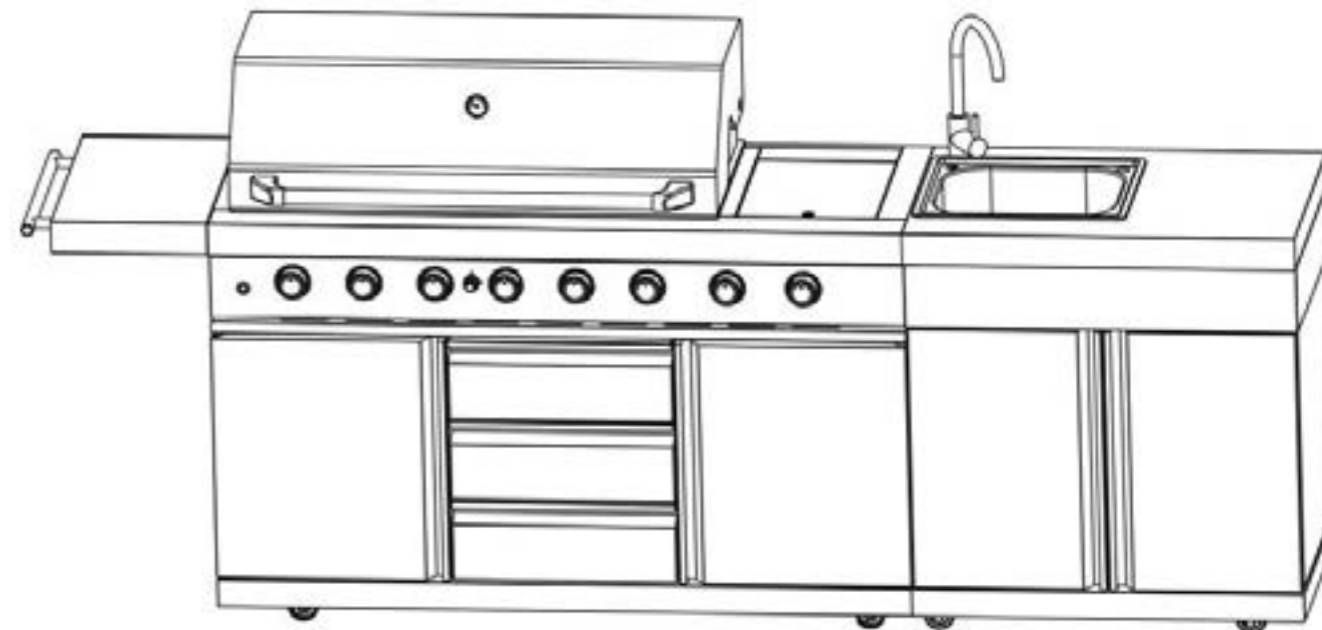


STEP 7

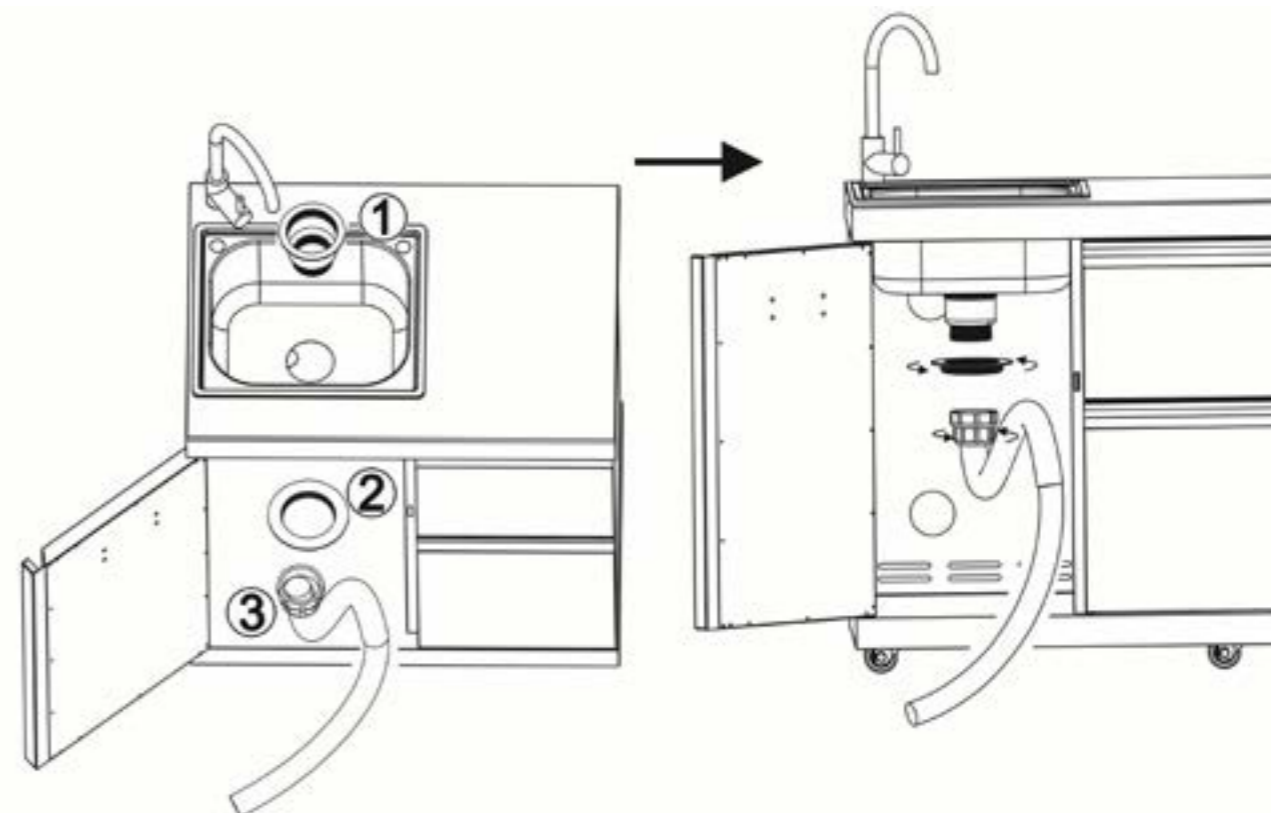
GAS BOTTLE ATTACHMENT:



STEP 1



STEP 2

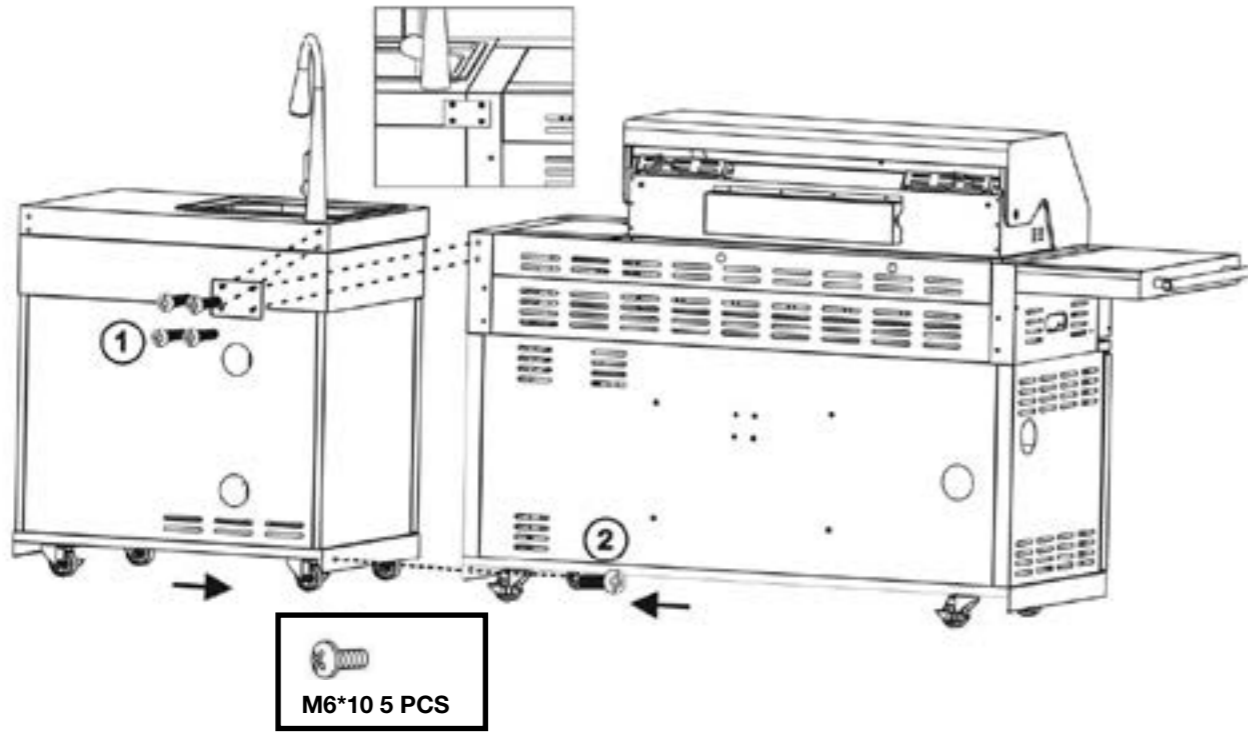


This sink unit is intended for use with outdoor tap and cold water only.

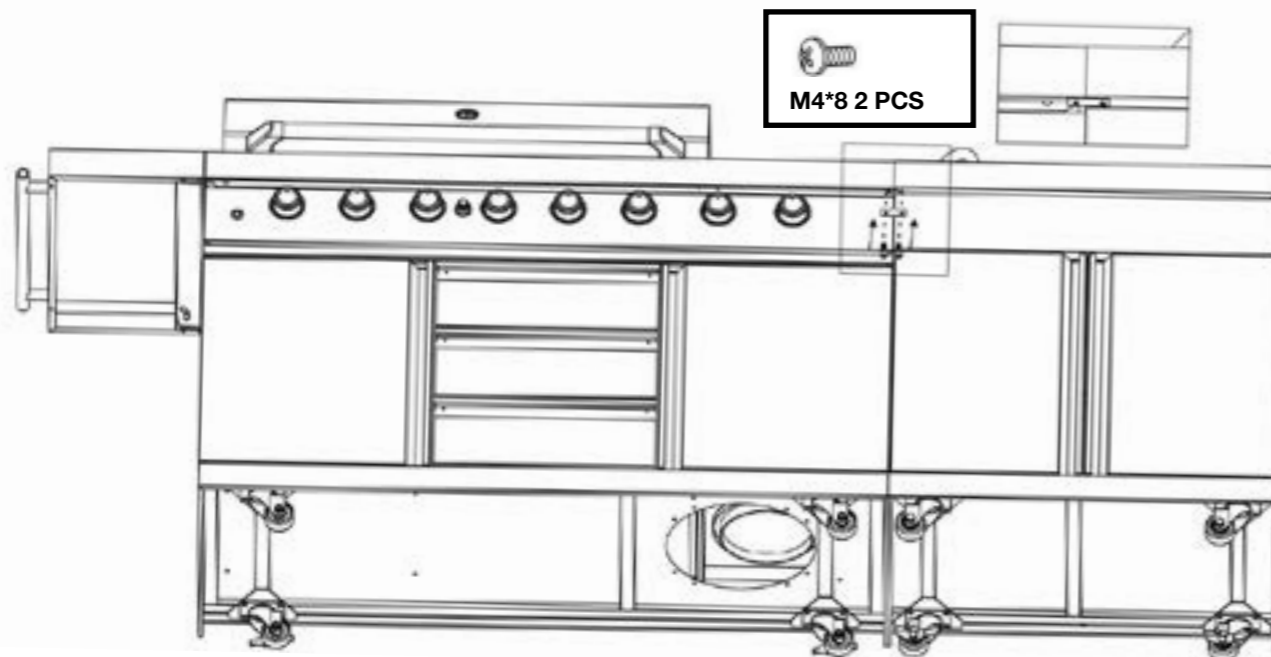


### STEP 3

Attach modules together using brackets provided.

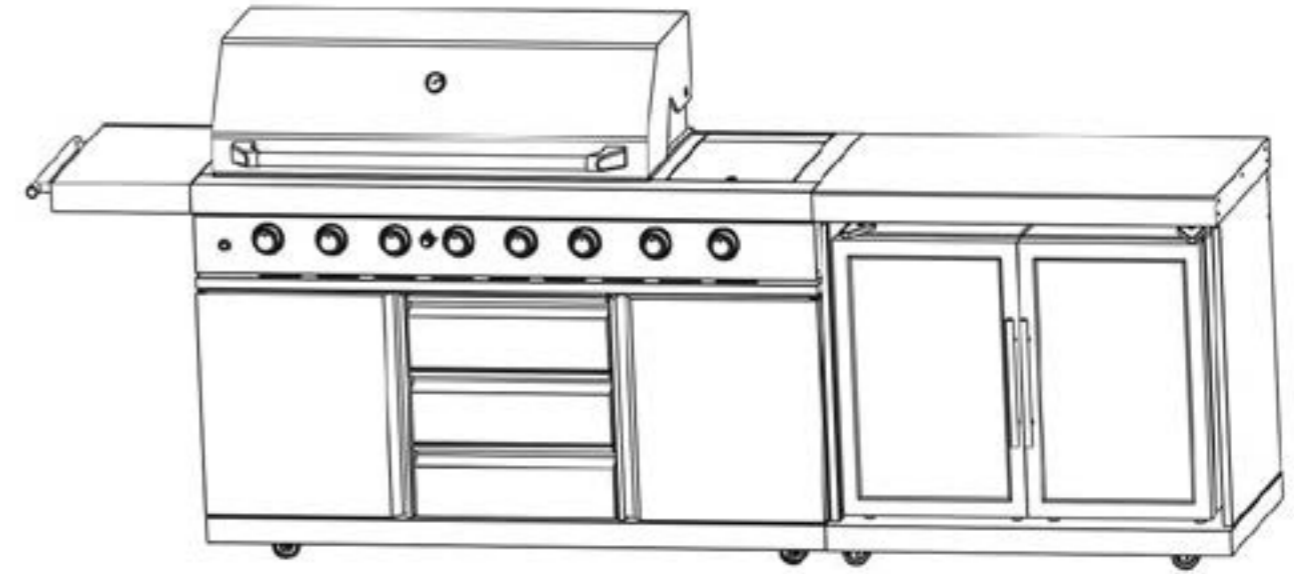


### STEP 4

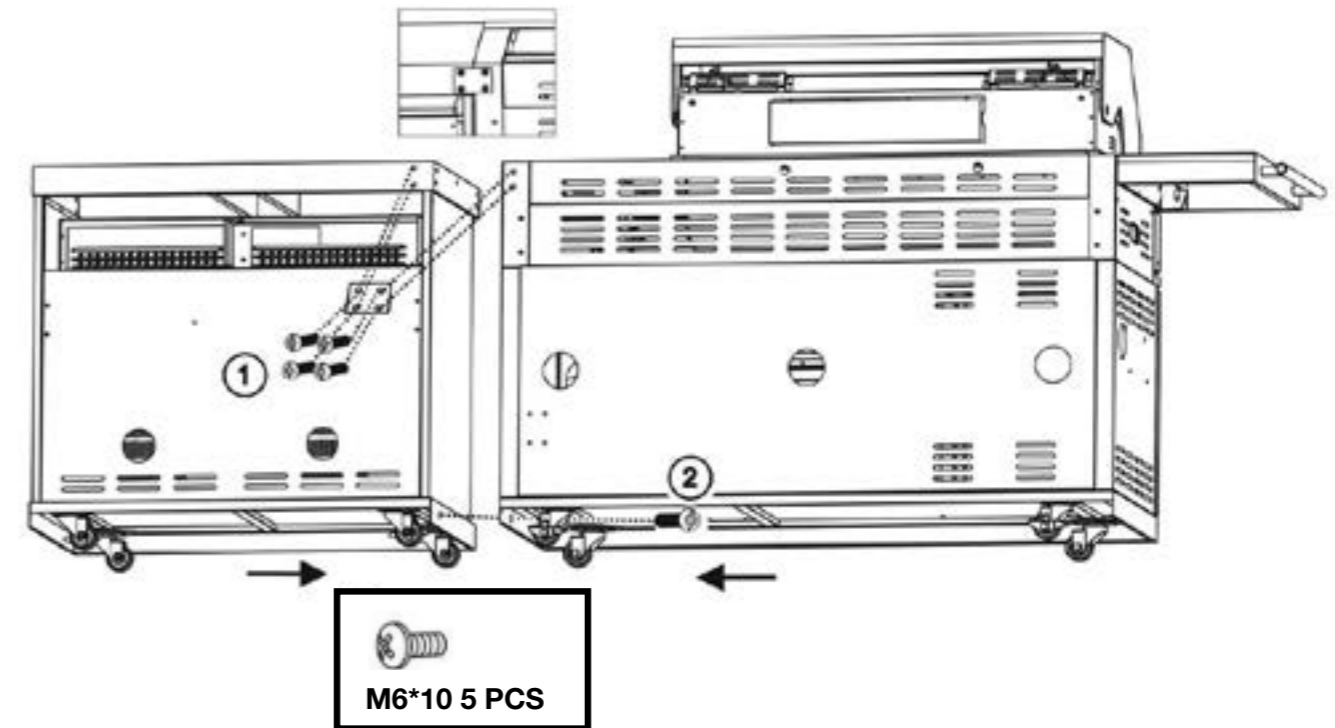


## ASSEMBLY INSTRUCTIONS (BBQ + TWIN FRIDGE MODULE COMBINATION)

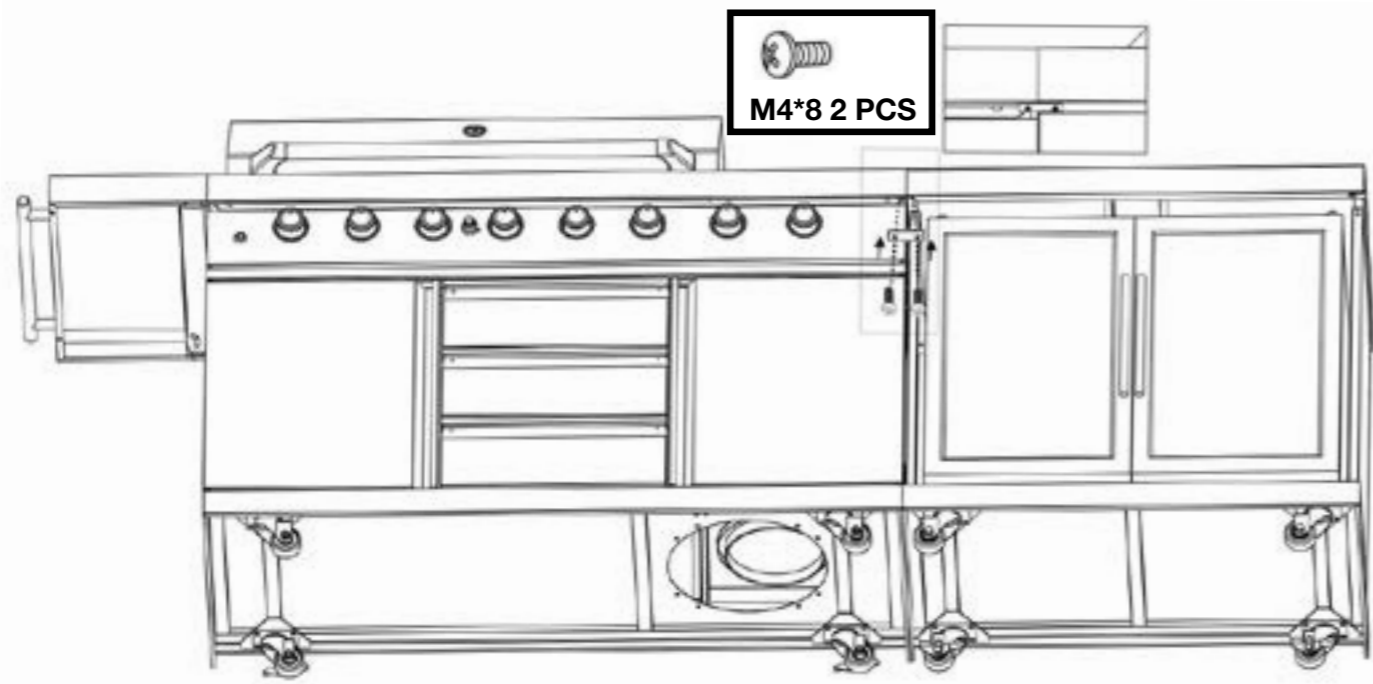
### STEP 1



### STEP 2

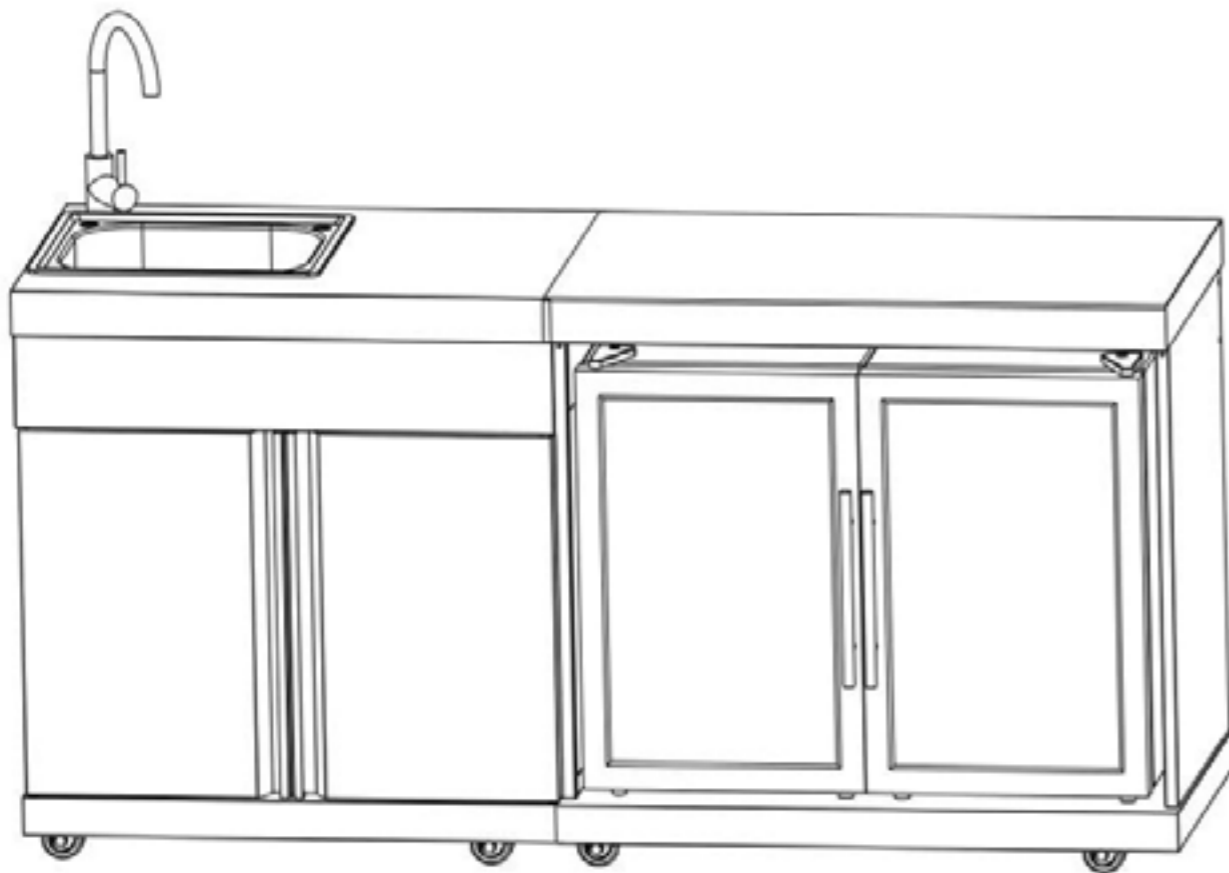


### STEP 3

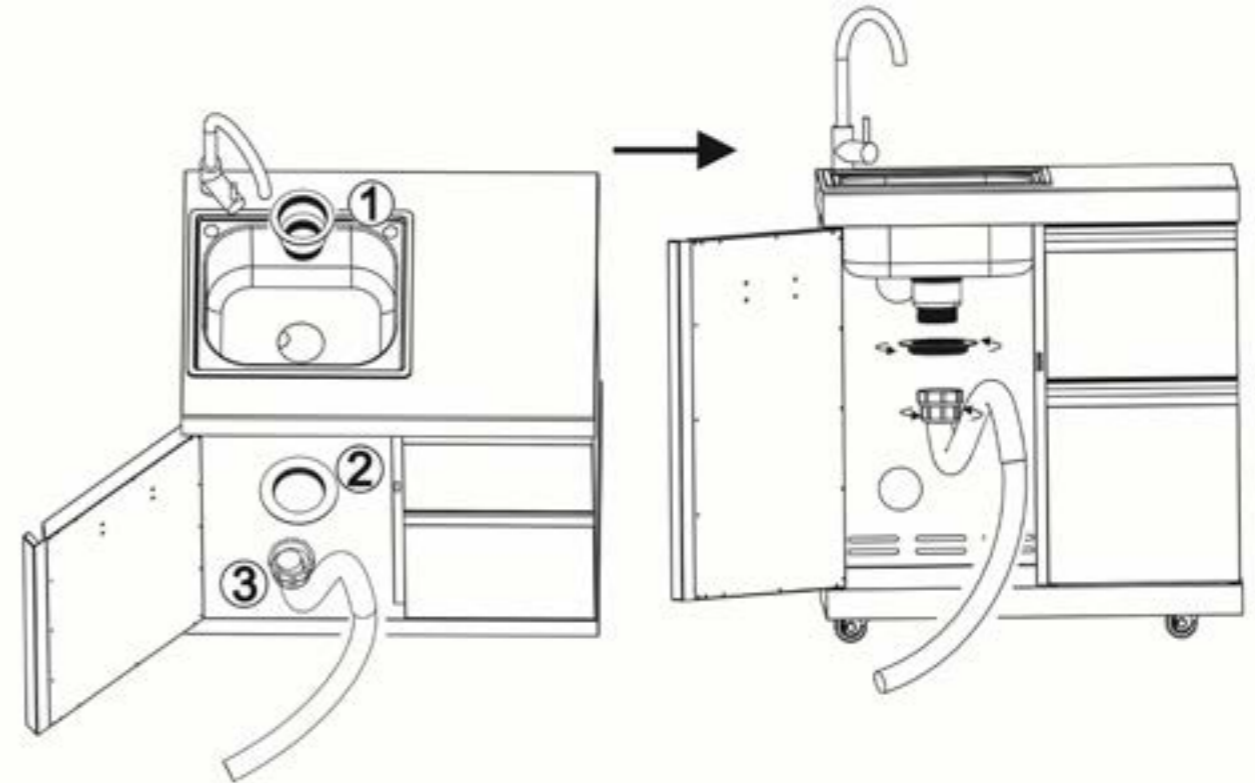


**ASSEMBLY INSTRUCTIONS (SINK + TWIN FRIDGE MODULE COMBINATION)**

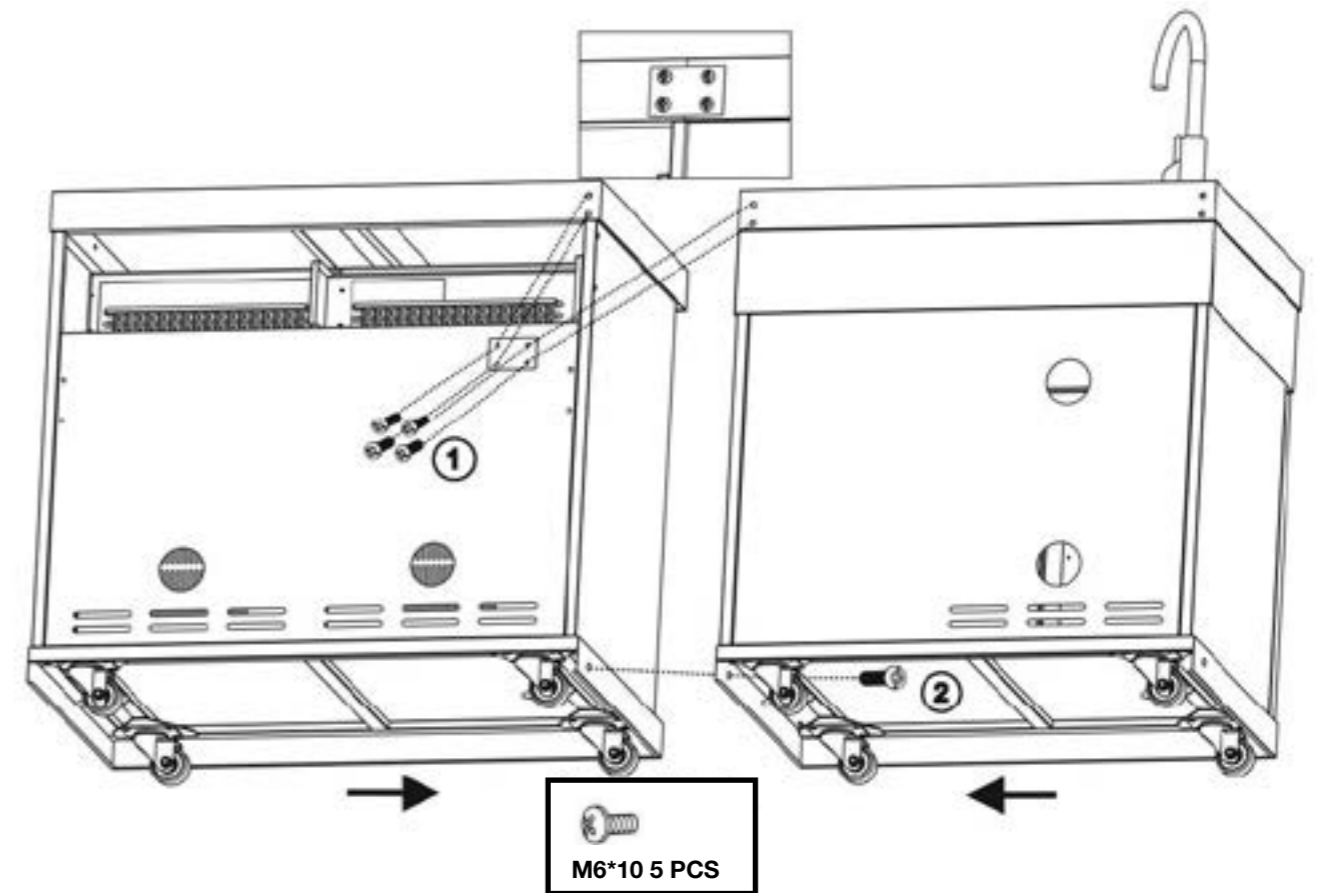
**STEP 1**



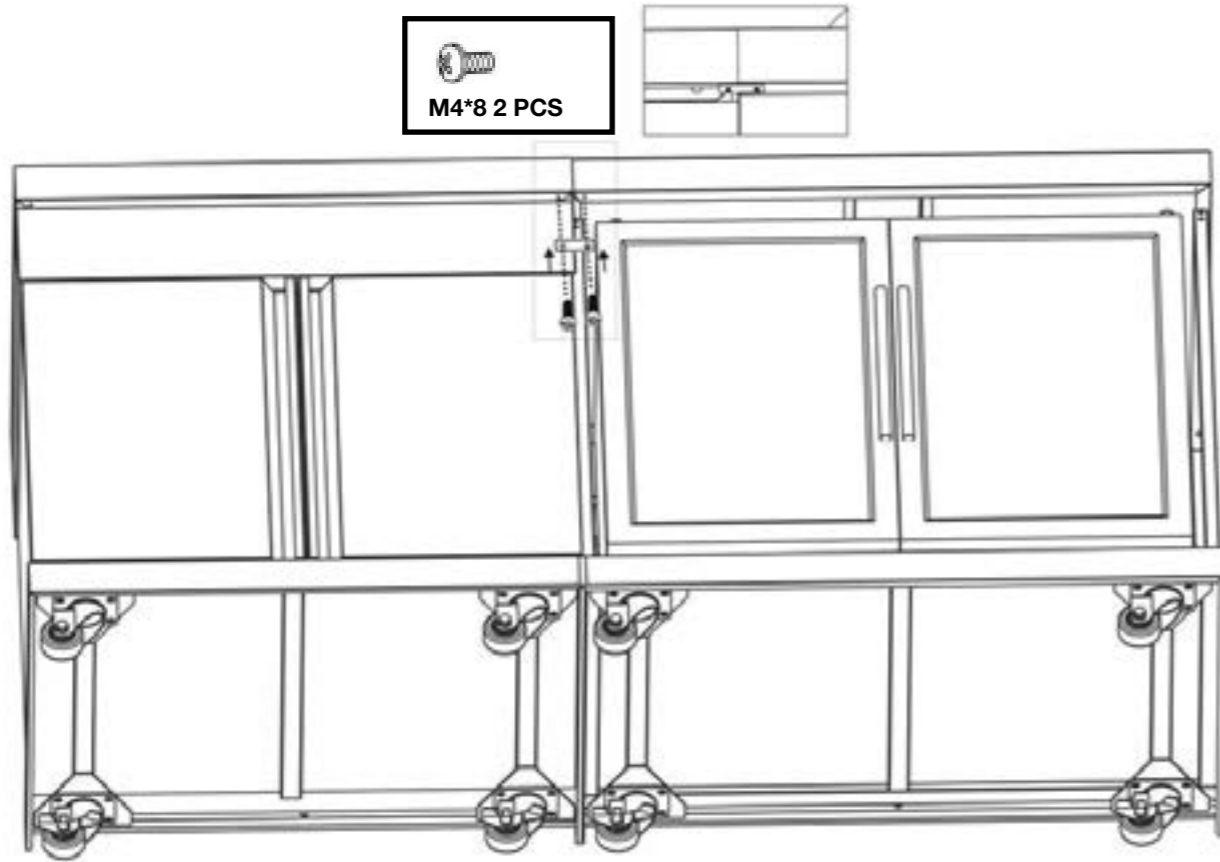
**STEP 2**



**STEP 3**

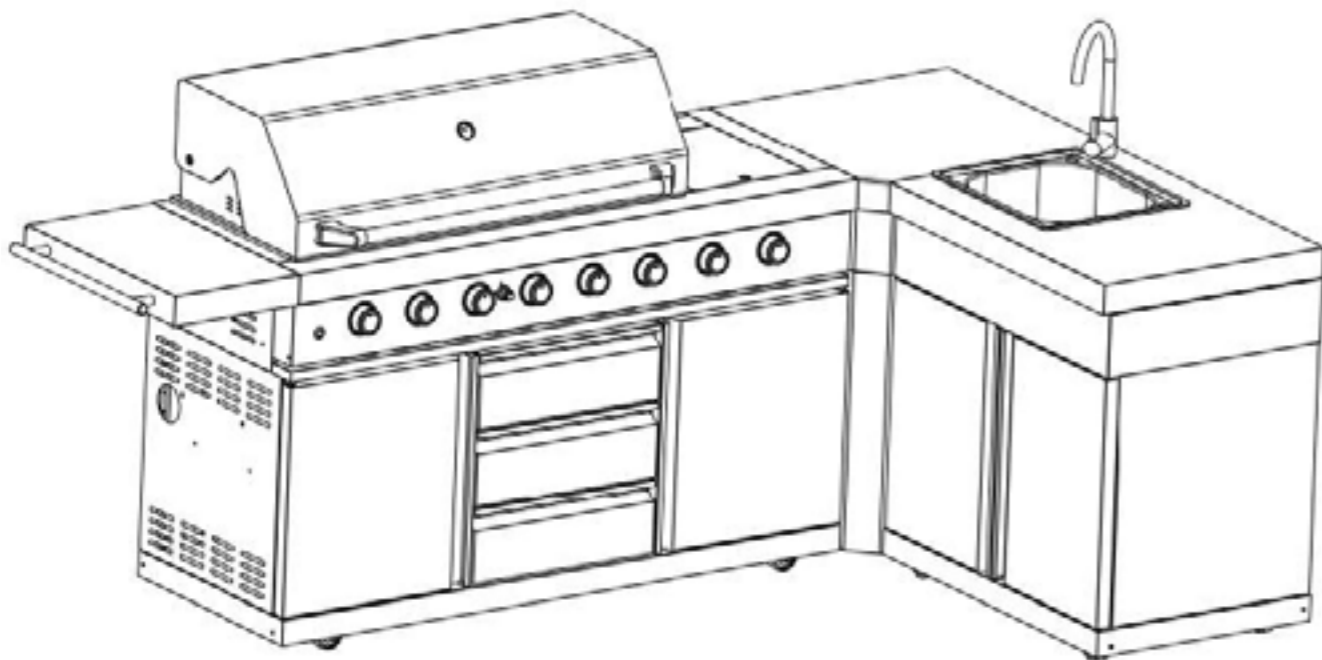


**STEP 4**

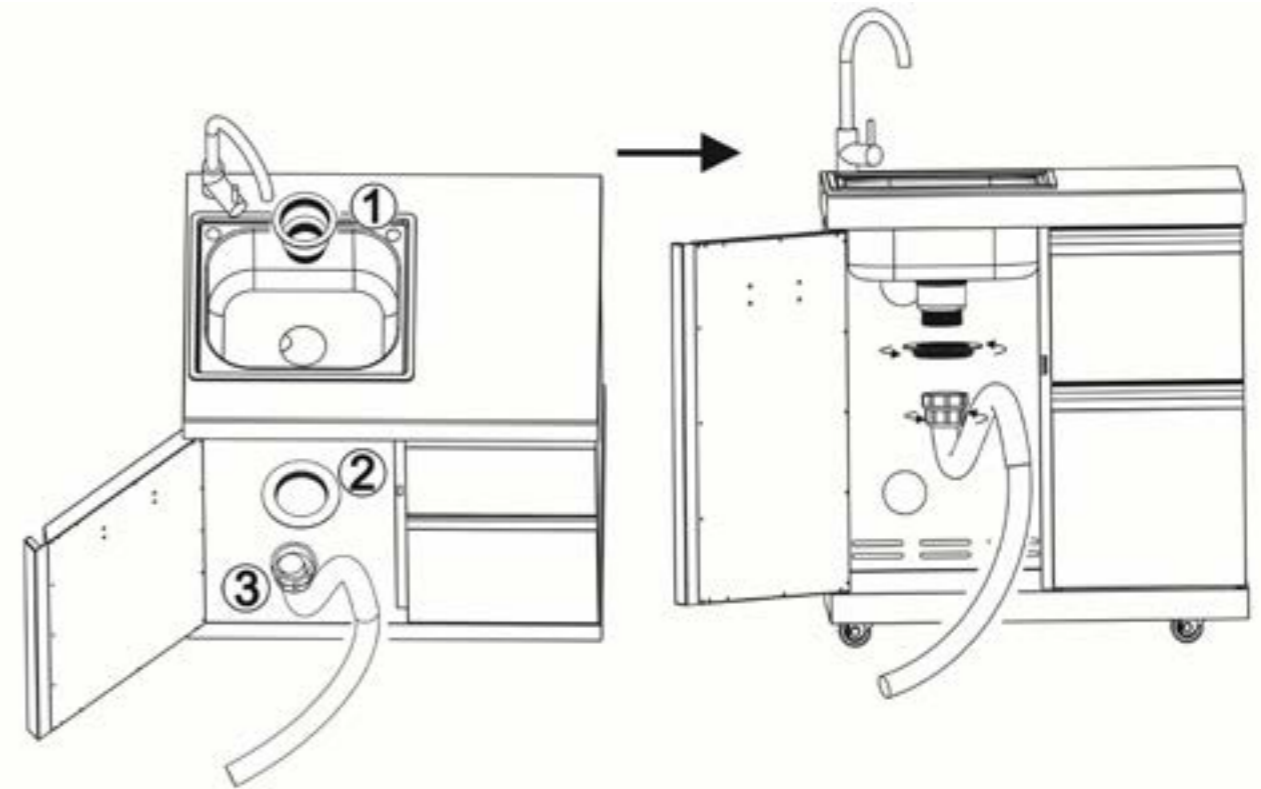


**ASSEMBLY INSTRUCTIONS  
(BBQ + SINK + CORNER MODULE COMBINATION)**

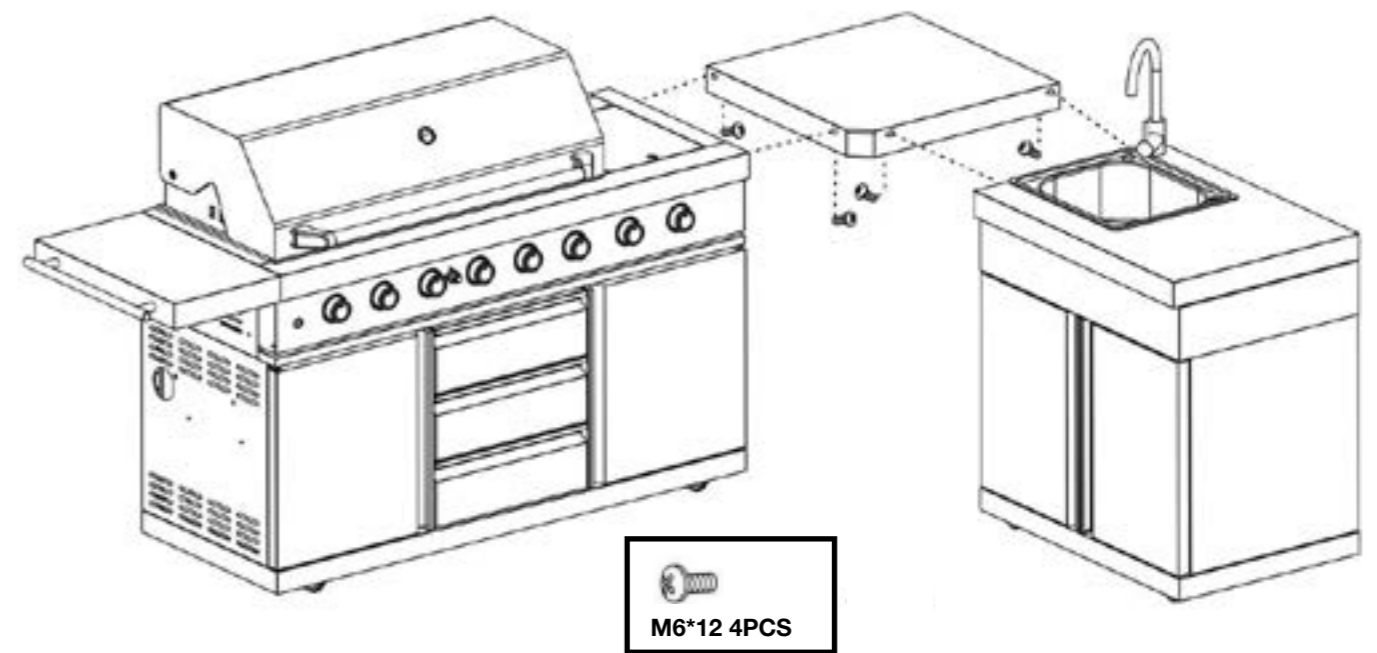
**STEP 1**



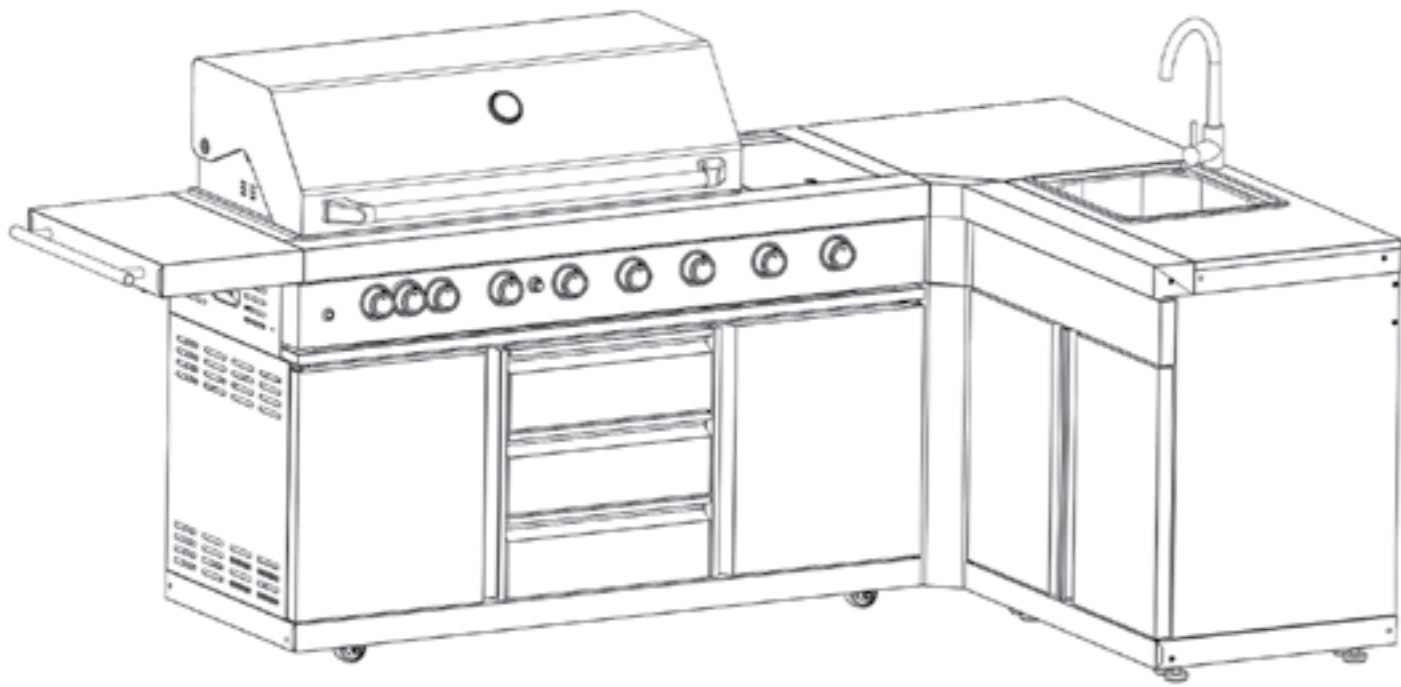
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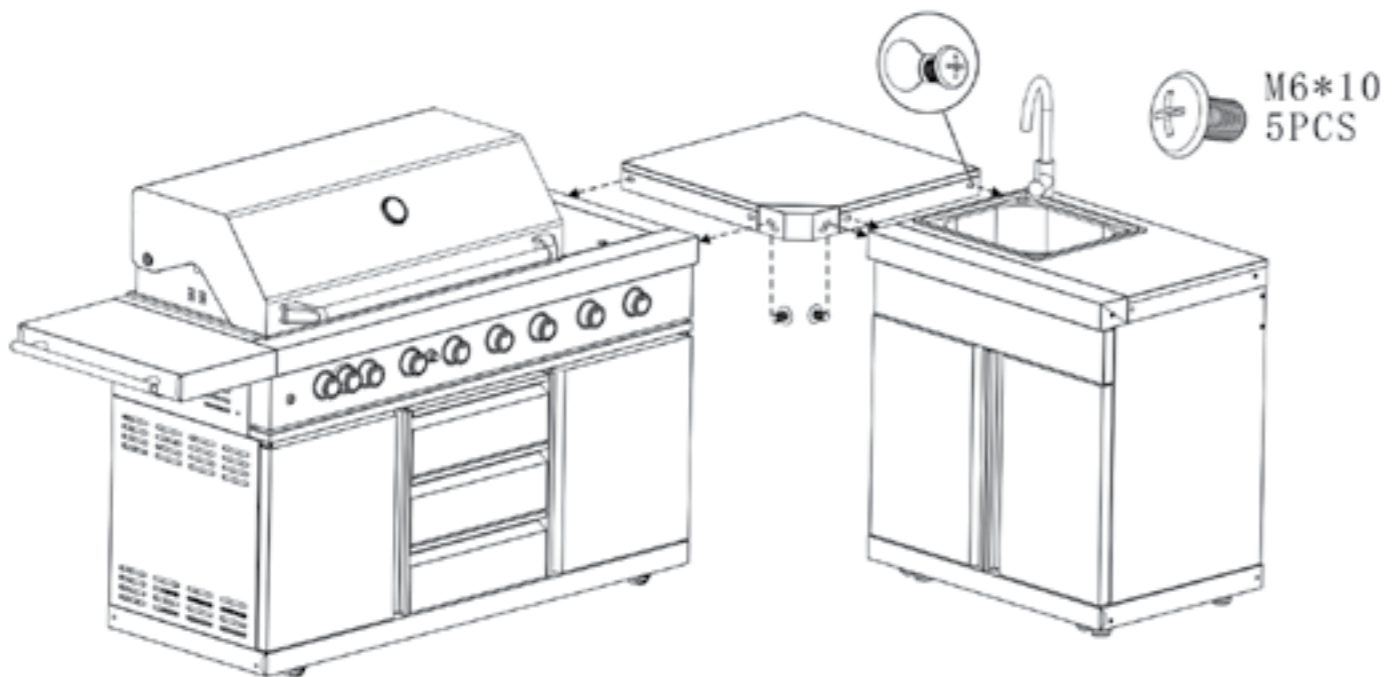
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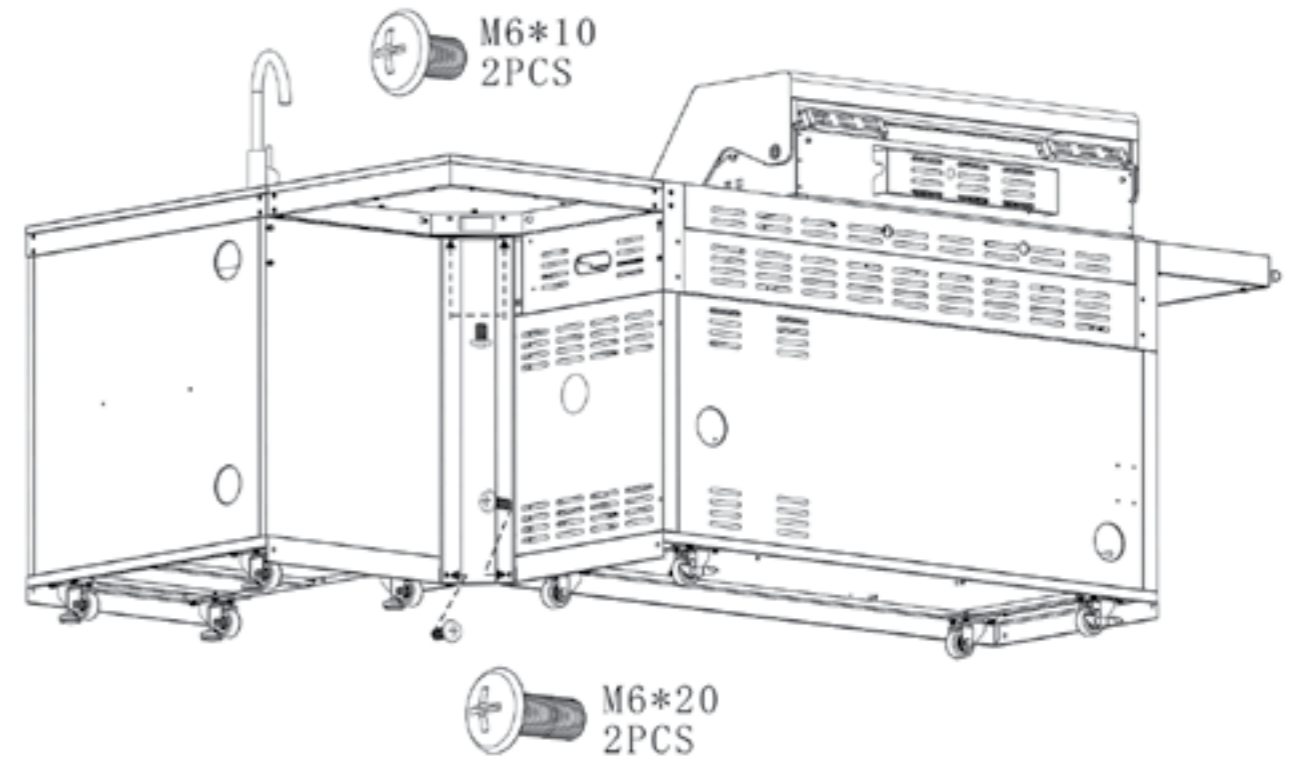
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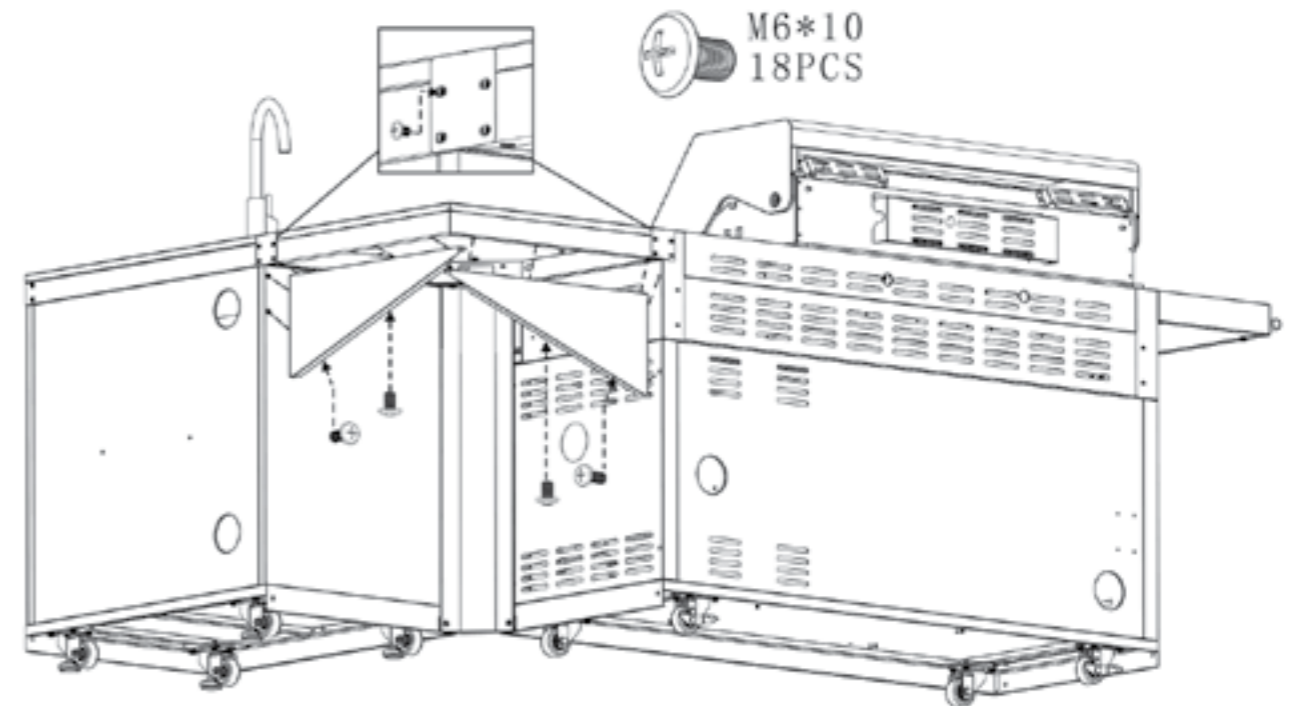
**STEP 5**



**STEP 6**

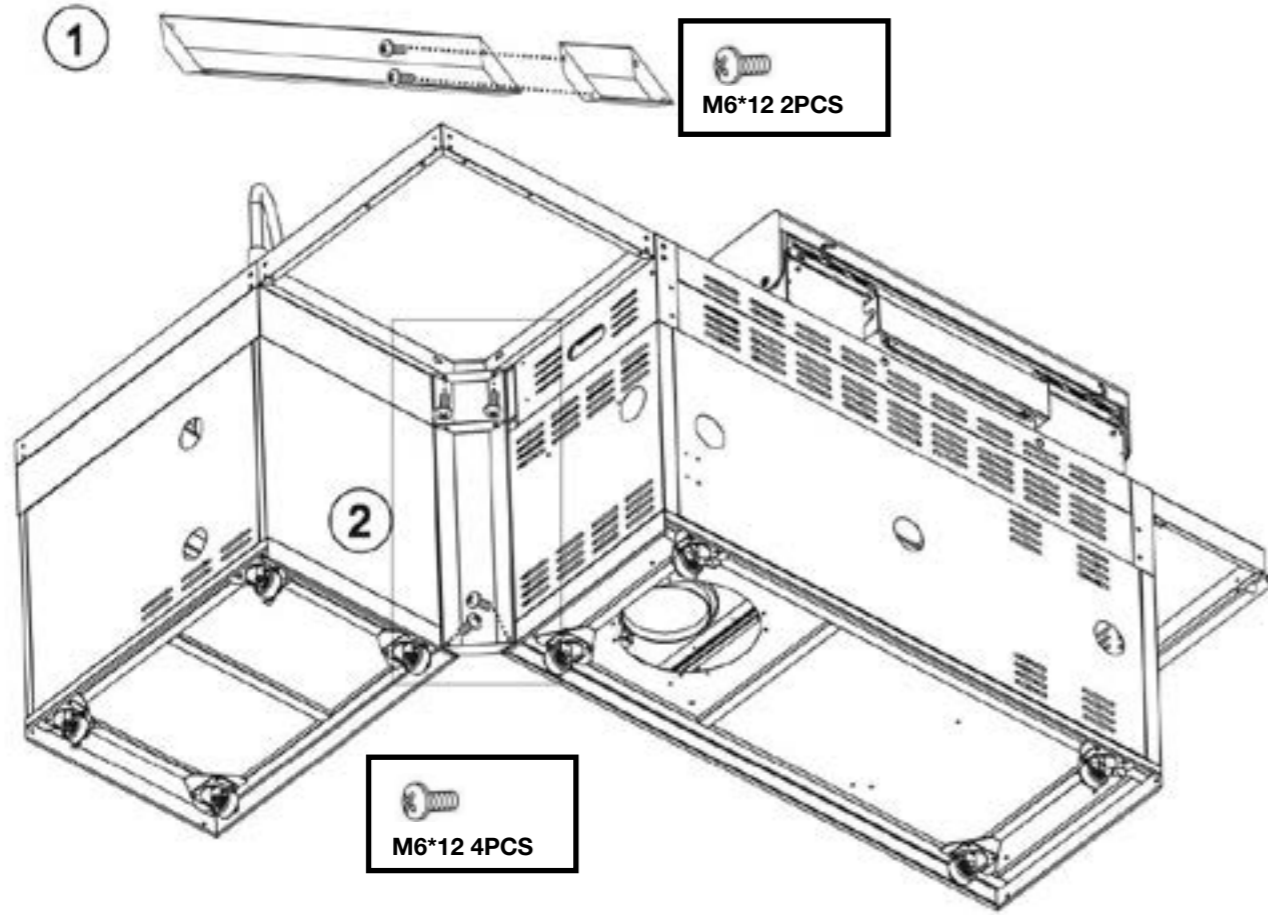


**STEP 7**

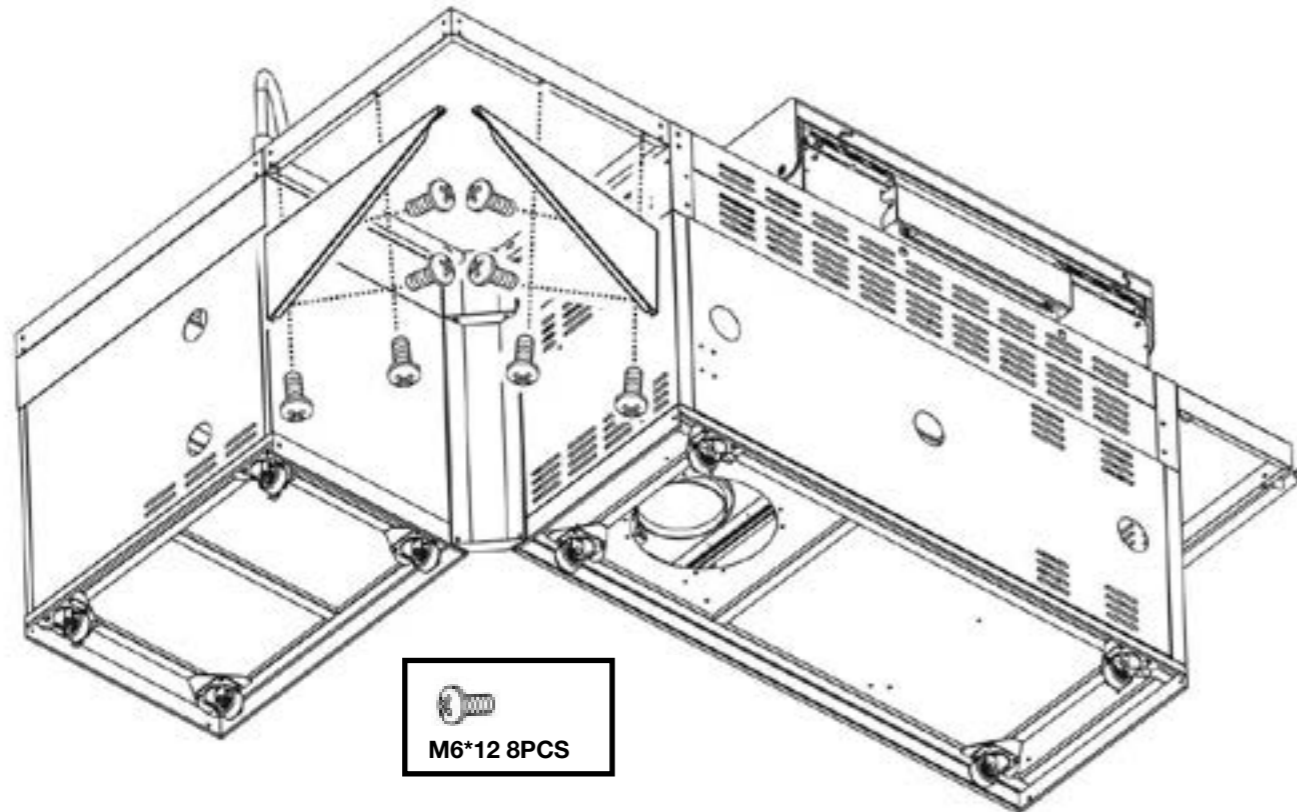


**ASSEMBLY INSTRUCTIONS  
(SINK + CORNER + FRIDGE MODULE COMBINATION)**

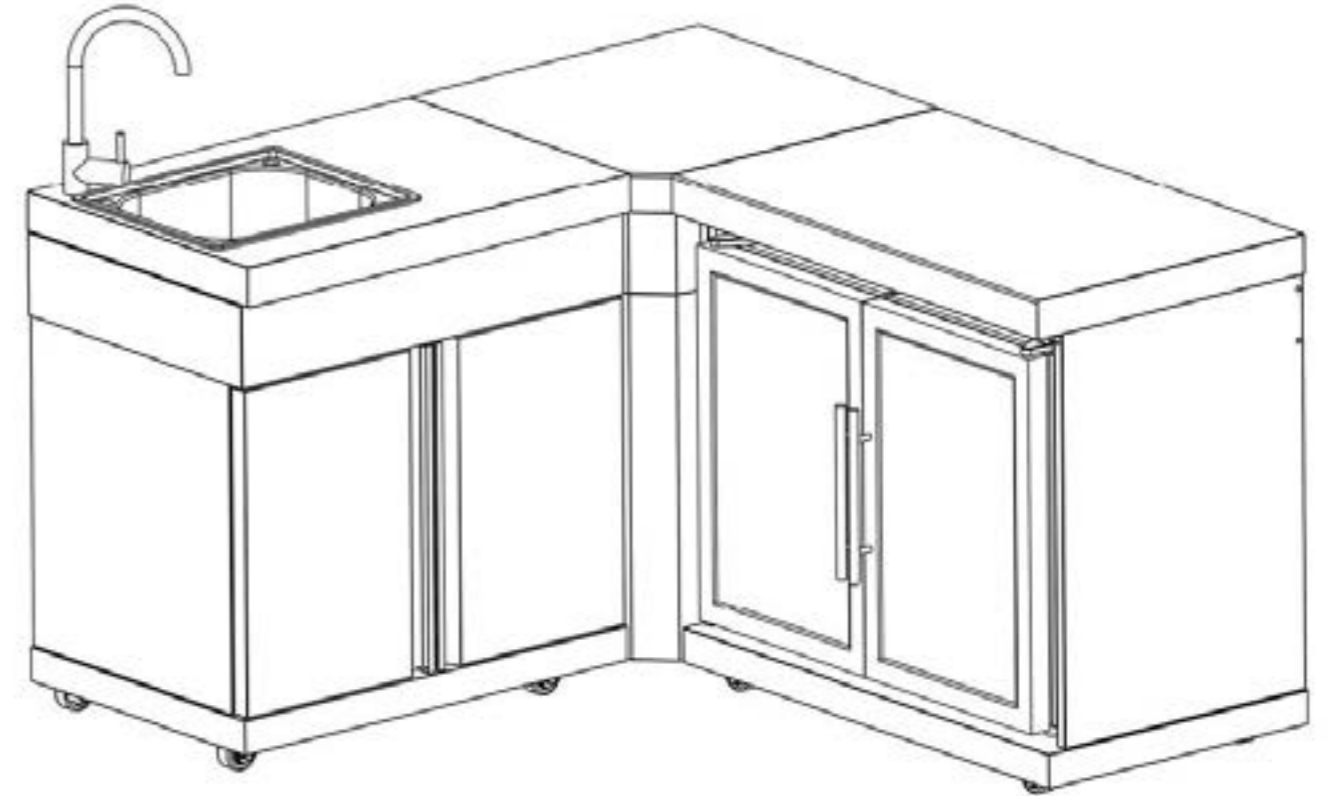
**STEP 8**



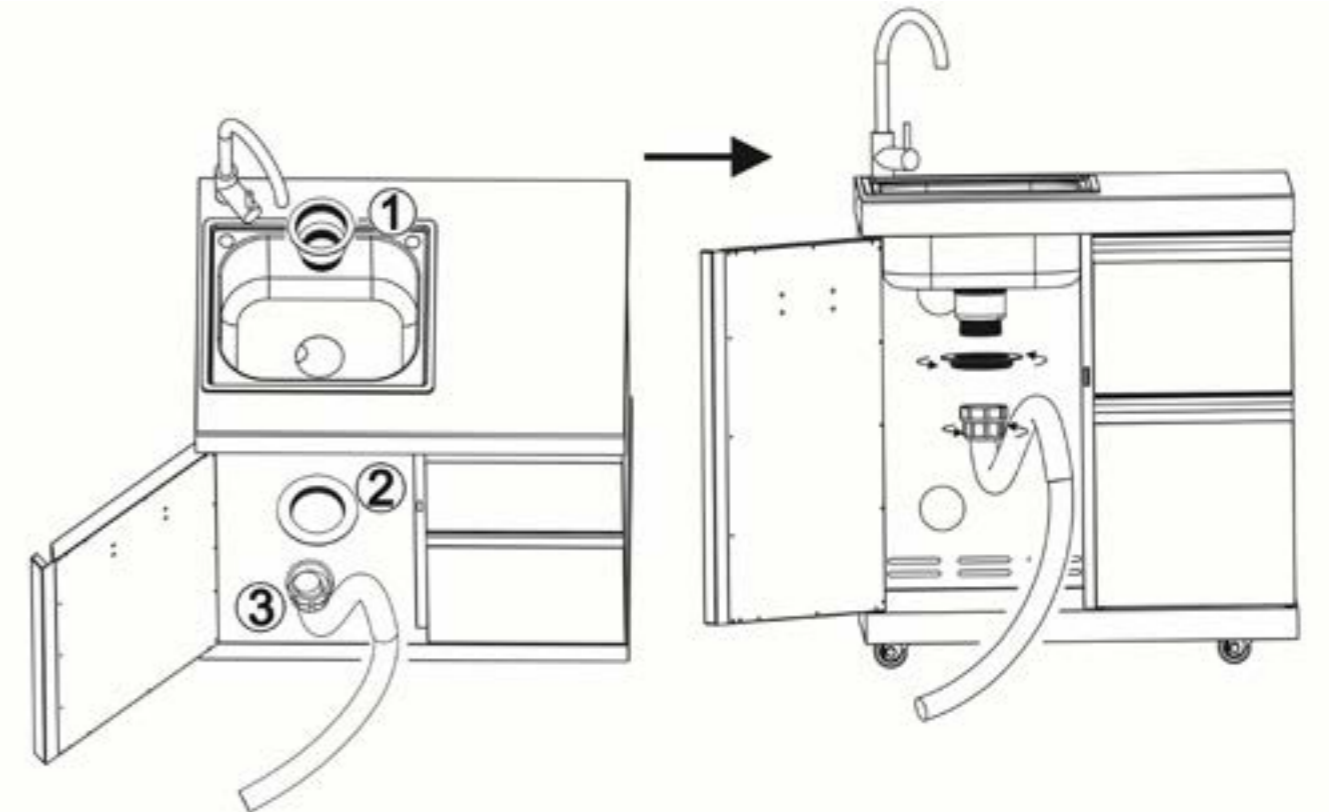
**STEP 9**



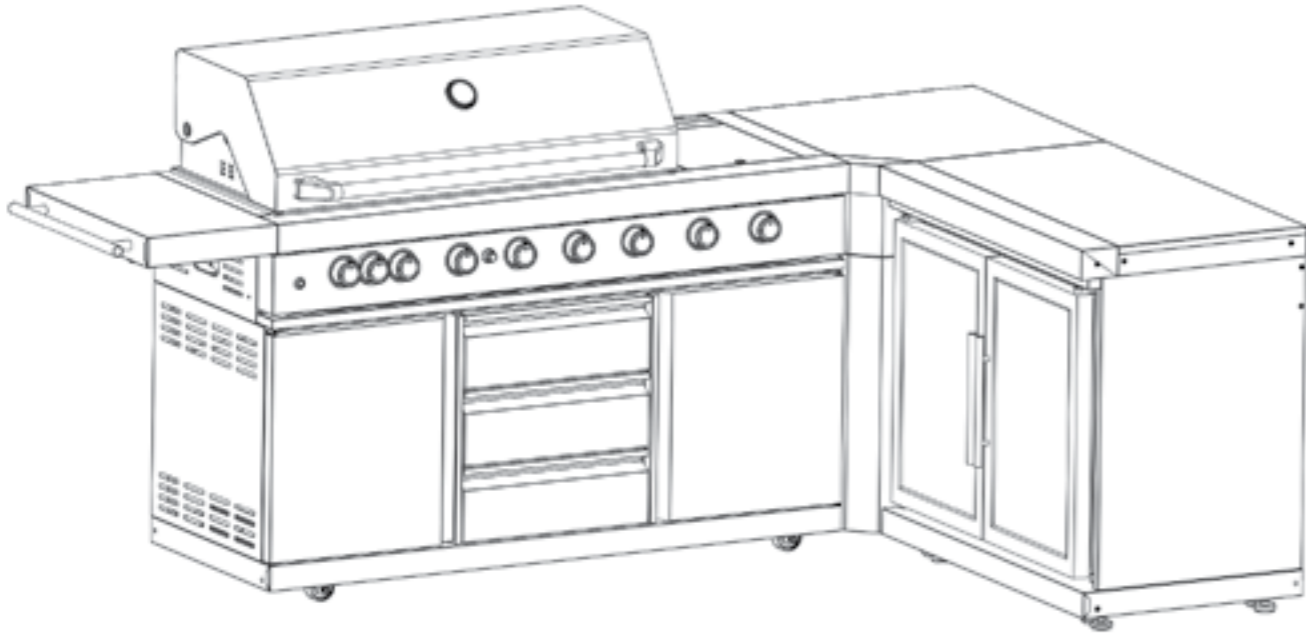
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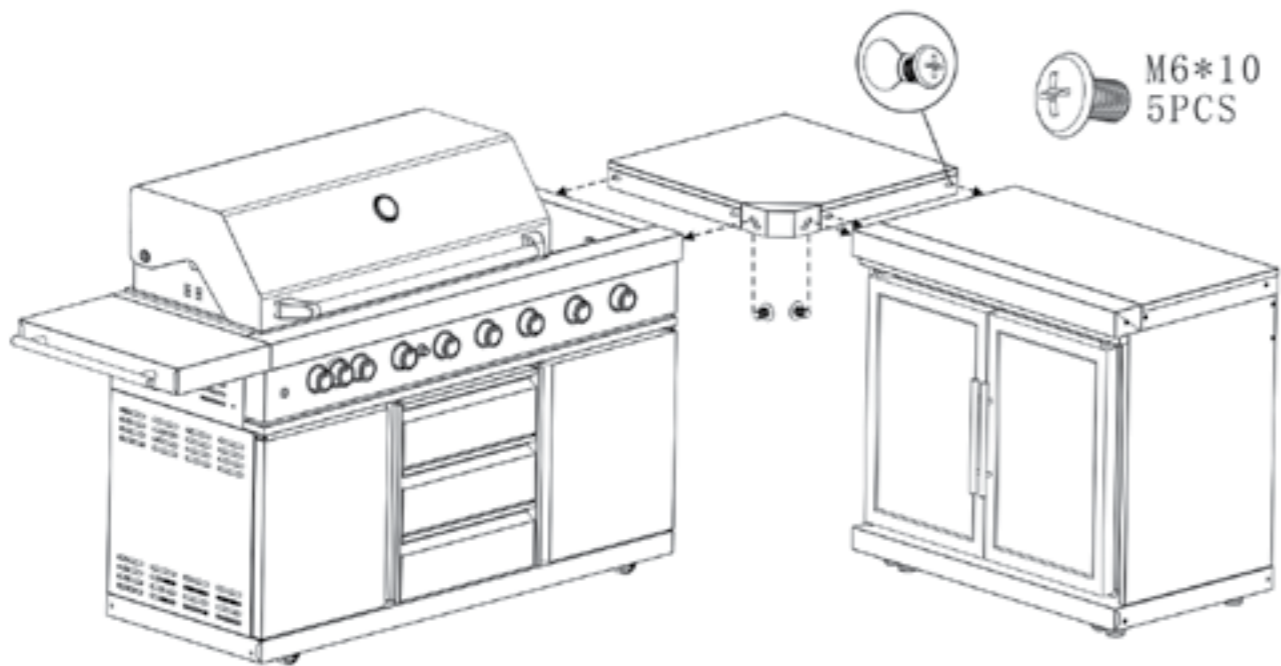
**STEP 2**



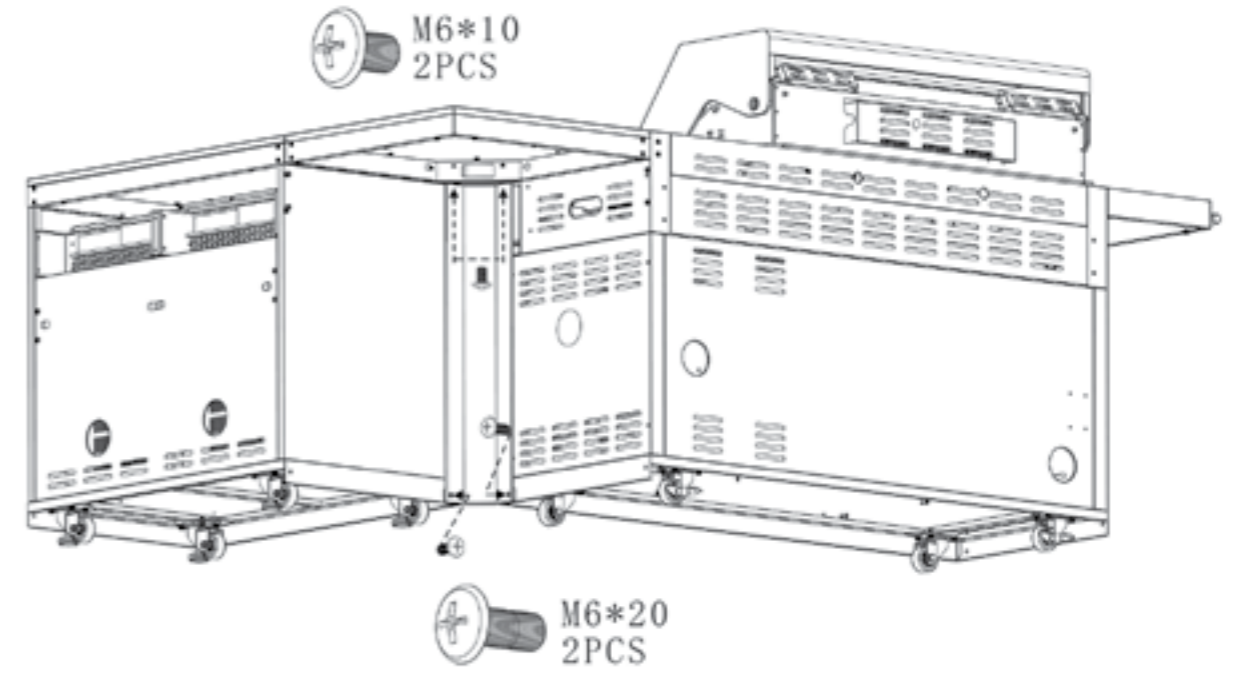
**STEP 3**



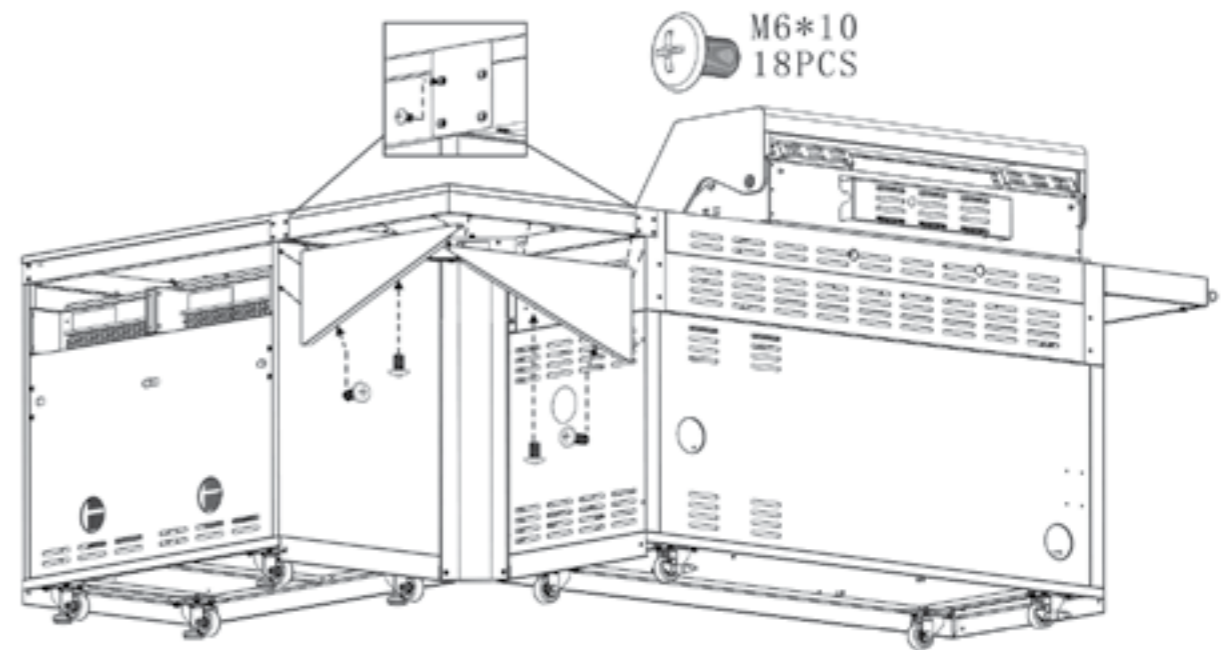
**STEP 4**



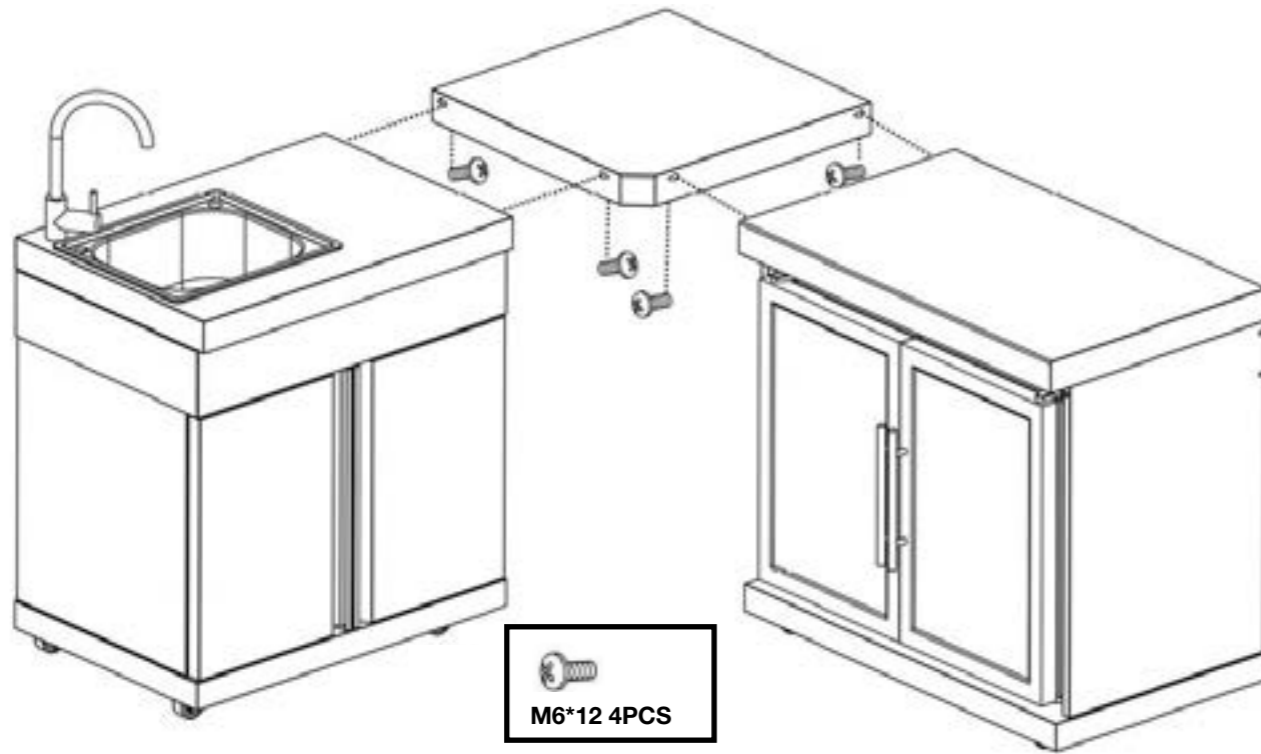
**STEP 5**



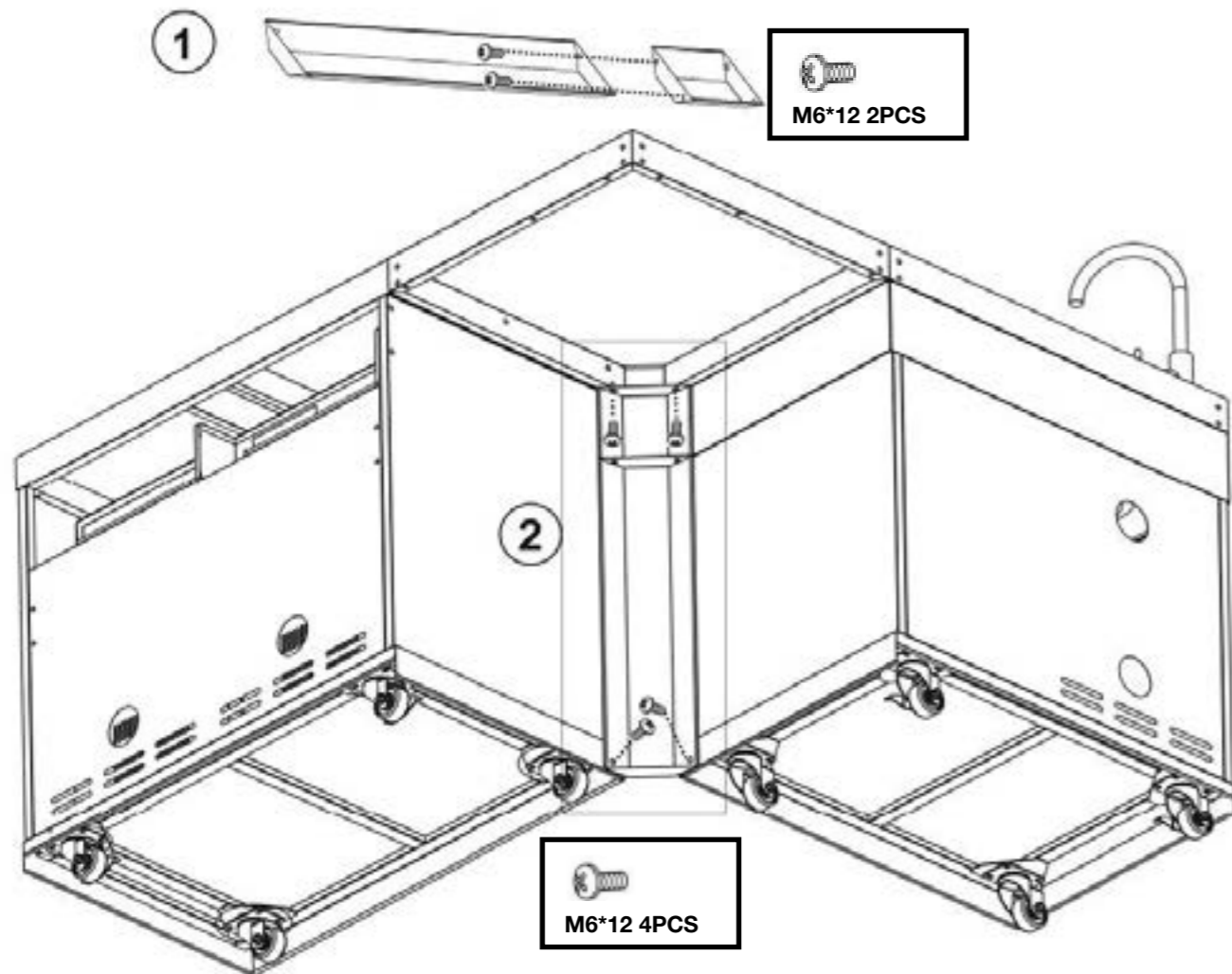
**STEP 6**



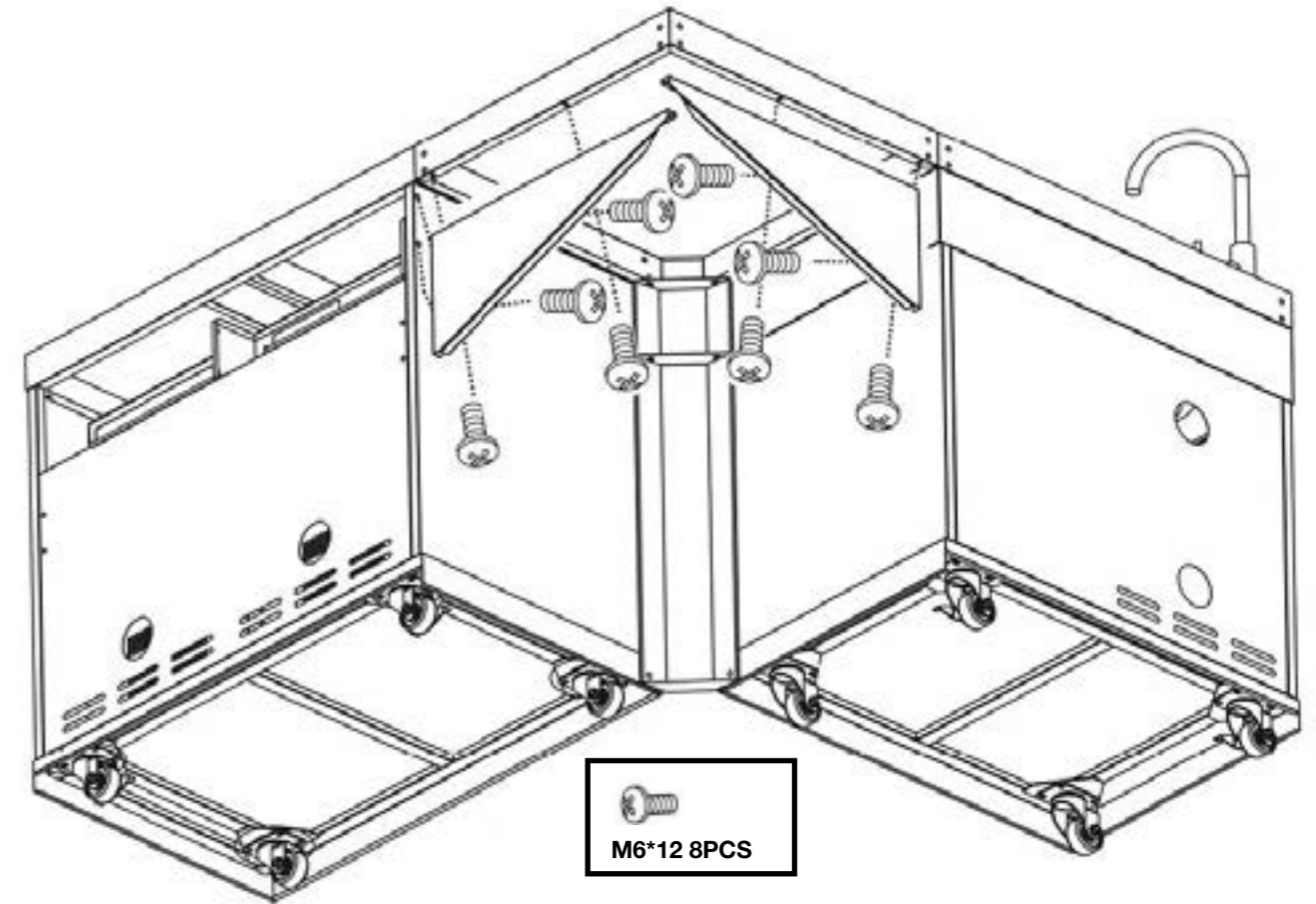
**STEP 7**



**STEP 8**



**STEP 9**



NOTE:

Once all modules have been connected together, use height adjustments on casters to level up.

# INSTALLATION



**WARNING!**

**FOR OUTDOOR USE ONLY**

**This Cooking Appliance should not be used in a building, garage or any other enclosed area. Also THIS APPLIANCE should be placed in a well-ventilated area. Take care to ensure that the minimum clearances guidelines are followed.**

## MINIMUM CLEARANCES:

- From sides: 1,000mm; From back: 1,000mm
- From above (vertical): 1500mm

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:
  4. at least 25% of the total wall area is completely open and unrestricted
  5. at least 30% of the remaining wall area is open and unrestricted
6. 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:

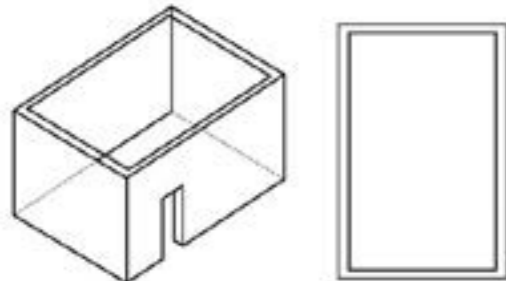


FIGURE F1-OUTDOOR AREA-EXAMPLE 1

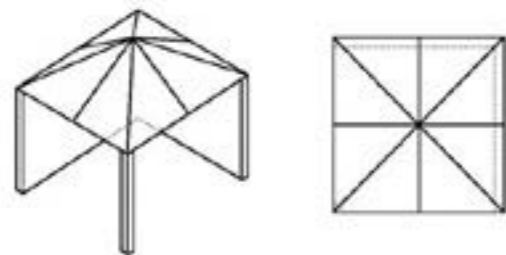


FIGURE F2-OUTDOOR AREA-EXAMPLE 2

**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:** This barbecue is made for ULPG. This barbecue can be converted to run on natural gas. Refer to the section on Natural Gas Conversion on pages 26 to 31 for details.  
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.

## 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



**WARNING!**

**This appliance is designed to be used with a gas cylinder not exceeding 9kg.**

- The gas cylinder supply valve must be turned off when the appliance is not in use.
- Gas cylinders must be stored outdoors, out of reach of children and must not be stored in a building, garage or any other enclosed area.
- The gas cylinder used must incorporate a safety collar to protect the valve assembly.
- Never store a spare cylinder under the barbecue shelves or inside the trolley housing.
- Any LPG cylinder not attached to the appliance for use should be stored outdoors and well away from this appliance.

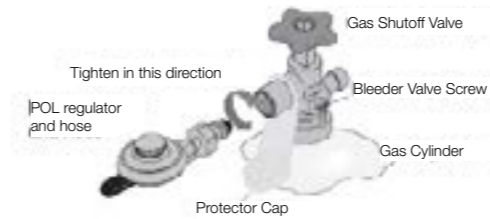
Gas grills are used safely by millions of people when following simple safety precautions. The items used in the fuel system are designed for operation with the grill (See parts list for replacement items).

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.

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



## FIXING THE POL GAS REGULATOR TO THE CYLINDER

1. Confirm all barbecue control knobs are in the off position.
2. Make sure the cylinder valve is off.
3. Remove the protective cap from the cylinder if present.
4. Leak test the connection with a soapy water solution.
5. Hand-tighten the regulator supplied with this barbecue to the gas cylinder by screwing in an anti-clockwise direction.
6. **DO NOT OVER TIGHTEN!**

As the regulator is fitted with a soft nose, it should only be tightened a further 1/4 turn after resistance is first felt.

## LPG CYLINDER

The cylinder manufacturer/distributor is responsible for the safety and performance of the LPG cylinder. This is not included in the Masport BBQ warranty. Do not use a cylinder that is unsafe.

When disconnecting and removing the gas cylinder for the purpose of refilling, always observe the following procedure.

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

# NATURAL GAS CONVERSION



**WARNING!**

**CONVERSIONS ONLY TO BE DONE BY AUTHORIZED PERSON**

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

## Tools required:

1. Socket head set screw driver (Included with the appliance).
2. Wrench



## GAS PIPING

1. A minimum pipe with diameter 15mm is required for inlet piping. A lever operated shut-off valve should be installed with 1 meter of the appliance for serving the appliance.
2. Where is not practical to install solid tube AGA certified to AS/NZS 1869 class A, stainless steel braided hose could be installed. This hose assembly must comply with AS5601 Gas installations, pipe sizing tables and shall not exceed 3 meters in length. The internal diameter of the hose must not be less than 10mm.
3. All gas pipe connection must be sealed with a gas pipe compound resistant to natural gas

## NOTE TO INSTALLERS (USUALLY A GAS FITTER/ PLUMBER):

1. The U-LPG injector is 0.98mm.
2. The NG injector for main burner is 1.50mm.
3. The grill is equipped with injector for both LPG and NG. The grill is set for U-LPG by manufacturer
4. Use an AGA Certified Natural Gas hose and regulator
5. Update the information on the data plate to keep the BBQ compliant with local gas regulations.





## CONVERTING THE MAIN BURNERS

1. Unscrew and remove the rear panel pictured



(1)



(2)

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



(1)



(2)



(3)



(4)

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



(1)



(2)



(3)

4. Reassemble the burner.



(1)



(2)



NOTE:

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

5. Repeat the above steps for the other main burners

## CONVERTING THE SIDE BURNER

1. Take away the grease tray. Remove the side burner ignition wire from the terminal.



(1)



(2)

2. Unscrew and take away the side burner



(1)



(2)

3. Using the supplied socket screwdriver, unscrew and remove the LPG gas jet, leaving the NG jet in place.



(1)



(2)



4. Reassemble the side burner.



(1)



NOTE:

Please make sure the gas valve is positioned well inside the main burner tube.

## CONVERTING THE REAR BURNER

1. Remove the back burner cover



(1)



(2)

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



(1)



(2)



(3)



(4)



(5)

2. Reassemble the plates as removed.



(1)



(2)

## LEAK TESTING



### WARNING!

**Never use a naked flame to check for gas leaks.**

Always use the following procedure to check for gas leaks.

1. In a small container, mix up a solution of water and detergent or soap.
2. Make sure that the gas supply valve on the gas cylinder is turned on.
3. Make sure that the gas control valves on the appliance are all turned off.
4. Using a brush or spray bottle apply the solution to the gas line and each join in the gas line.
5. Bubbling of the solution will indicate that there is a leak present.
6. Re-tighten or re-seal any joints that are leaking.
7. If a leak persists then contact your distributor or the manufacturer for assistance.

### 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.**

- Never leave burners on high for more than 10 minutes unless actually cooking. If the burner makes hissing sounds when lit, it may be burning inside. Turn burner off, allow it to cool and try again.
- Close the gas cylinder valve after each use.
- Never lean heavily on the side shelves of your BBQ or attempt to transport your BBQ by lifting it from the side shelves.
- Before you start cooking for the first time, clean the BBQ thoroughly with hot soapy water. This is necessary to remove residuals and solvents, oil and grease, which may have remained from the manufacturing process. The hotplate and grill should be thoroughly cleaned in the same manner.
- Clean and maintain the appliance after each use.
- "Burning off" the barbecue after every use (for approx 15 minutes) will keep excessive food residue to a minimum.



### NOTE:

Before using the barbecue for the first time, the barbecue must be lit and burning for 30 minutes on the "low" setting.



### 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.

## Safety Practice To Avoid Injury

- Inspect the gas supply hose prior to turning on the gas. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use.
- Only the pressure regulator and hose assembly supplied with the appliance should be used. Never substitute regulator for those supplied with the appliance. Contact customer service for proper replacement.
- Leak check the hose and regulator connections with a soap and water solution before operating the appliance.
- DO NOT turn the gas at the LP gas cylinder unless the gas hose is properly connected to the side burner gas pipe system and all burner are in the "OFF" position.
- Keep a spray bottle of soapy water near the appliance and check the connection before each use.

When properly cared for, your appliance will provide safe, reliable service for many years. However, extreme care must be used as the appliance intense heat that can increase accident potential.

When using this appliance basic safety practices must be followed, including following:

- Do not repair or replace any part of the grill unless specifically recommended in this manual. All other service should be referred to a qualified technician.
- The appliance is for outdoor use only.
- The appliance is not intended to be installed in or on recreational vehicles and /ore boats.
- Children should not be left alone or unattended in an area where the appliance is being used.
- DO NOT allow children to sit, stand or play on or around the appliance at any time.
- Do not store items of interest to children around or below the grill or cart.

Do not allow children to crawl inside the cart.

- Never let clothing, pot holders or other flammable materials come in contact with or too close to any grate, burner or hot surface until it has cooled. the fabric could ignite ,causing serious personal injury.
- For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should be not worn while cooking.
- Only certain types of glass, ceramic earthenware , or other glazed utensils are suitable for grill use.
- Other types of material may shatter with sudden temperature changes. Use only low or medium heat settings in accordance with the manufacturer's guidelines.
- Do not heat unopened food containers as a built-up of pressure may cause the containers to burst.
- Use a covered band when opening the grid lid.
- Never lean over an open grill.

When lighting a burner, always pay close attention to what you are doing. Make certain you are aware of which burner you are lighting so that your body and clothing remain clear of open flames.



#### WARNING!

- **DO NOT** touch the grill rack, burner grate or immediate surroundings as these areas become extremely hot and could cause burns. Use only dry potholders. Moist or damp potholders on hot surfaces may cause steam burns.
- **DO NOT** use towel or bulky cloth in place of potholders.
- Grease is flammable, let hot grease cool before attempting to handle it. **DO NOT** allow grease deposit to collect in the grease tray. **CLEAN THE GREASE TRAY OFTEN.**
- **DO NOT** use aluminum foil to line the grills rack or grill bottom.

For proper lighting and performance of the burners, keep the burner pot clean. it is necessary to clean them periodically for optimum performance. The burners will only operate in one position and must be mounted correctly for safe operation.

Exercise caution when cleaning the grill. To avoid steam burns, **DO NOT** use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.

#### NEVER USE A DENTED OR RUSTY PROPANE GAS CYLINDER.

**DO NOT** use the grill to cook excessively fatty meats or other products which promote flare-ups.

**DO NOT** operate the grill under unprotected combustible constructions.

**USE** only well ventilated areas. Do not use in buildings, garages, sheds or other such enclosed areas.This grill is designed for optimum performance without the use of briquettes.

**DO NOT** place briquettes on the flame tamers as this will block the vent to the grill burners. Adding briquettes can damage ignition components.

Never use the grill in extremely windy conditions. If located in a consistently windy area, a windbreak will be required.

## LIGHTING THE BBQ

Lighting the BBQ is easy, but must be done with due care. Make sure that the gas is turned on at the cylinder, or that gas is available to the BBQ. Also, if your BBQ has a roasting hood, ensure that the hood is up.

#### SPARK IGNITION

Push the knob control in and turn anticlockwise to the high position. You should hear clicking as the igniter creates sparks to light the gas. Once lit, release the igniter button.

#### DIFFICULTY LIGHTING

If the burner doesn't light first go, check the gas controls and try a couple more times. If the burner still does not light, wait a few minutes to allow the gas to disperse before trying again. If satisfactory operation cannot be achieved, consult your retailer before proceeding.



#### NOTE:

Failure to follow the lighting procedures correctly can lead to a hazardous condition.



#### WARNING!

While igniting main burner and infrared rear burner, make sure the lid is in open situation.

**Do not ignite with side burner lid closed. Do not close side burner lid when side burner is in operation.**

While cooking with the hood closed and with all the burners on, makes sure all these burners are in the LOW flame position.

#### BURNER LIGHTING INSTRUCTIONS

1. Open the lid before igniting the barbecue.
2. Check All the knobs are in the "OFF" position.
3. Open the gas control valve at the gas cylinder.
4. Operate each knob in combination with the electronic ignition push button.
5. From the "OFF" position, push in and then turn control knob anticlockwise to the "HIGH" or "ON" position. Keep the knob pushed in at the "HIGH" or "ON" position for 4 seconds whilst pressing the electronic ignition push button. Repeat this step 3-4 times until the burner is lit.
6. For Rear Burner: Once the rear burner has lit, keep the knob pushed in at the "ON" position for a further 20 seconds until stabilized, then release the rear burner control knob.
7. If the burner fails to light, turn off and wait for 5 minutes, then begin from step 4.



#### NOTE:

The Rear Burner has single heat setting unlike the main burners. It only has "OFF" and "ON" position. To light the Rear Burner push in and then turn the Rear Burner control knob from "OFF" position anticlockwise to "ON" position. DO NOT force the knob to turn further from "ON" position. It does not reduce the heat but it will damage the knob.

#### FOR MANUAL LIGHTING (MAIN BURNER)



#### IMPORTANT!

**Use a match holder and long match stick or BBQ lighter for lighting the BBQ manually to avoid burning your hand.**

1. Open the lid before igniting the barbecue.
2. Check All the knobs are in the "OFF" position.
3. Open the gas control valve at the gas cylinder.
4. From the "OFF" position, push in and then turn control knob anticlockwise to the "HIGH" position.
5. Hold a lit match (in a match holder) next to one of the main burners. The burner will light from the match.

#### FOR MANUAL LIGHTING (REAR BURNER)

1. Open the lid before igniting the barbecue.
2. Check All the knobs are in the "OFF" position.
3. Open the gas control valve at the gas cylinder.
4. From the "OFF" position, push in and then turn control knob

anticlockwise to the "ON" position.

5. Hold a lit match (in a match holder) next to the rear burner. The burner will light from the match.

For the Rear Burner: LP gas takes longer time to travel from the valve to the Rear Burner. Keep the knob pushed in at the "ON" position for smooth flow of gas once the Rear Burner has lit. Keep pushed in at the "ON" position for a further 20 seconds until stabilized, then release the Rear Burner control knob. Repeat from step 4, 3-4 times until the burner is lit.

6. If the burner fails to light, turn off and wait for 5 minutes, then begin from step 4.

#### FOR MANUAL LIGHTING (SIDE BURNER)

1. 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.
2. Raise side burner lid.
3. Push in and then turn control knob anticlockwise to high position.
4. Use a match holder and long match stick or BBQ lighter for lighting the BBQ manually to avoid burning your hand. Place a lit match near the burner until the burner lights.
5. If burner fails to light, turn off and wait 5 minutes, then begin from step 3.



#### 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.
- When using the rear burner and rotisserie use 1 or 2 of the main burners at the low heat setting if a little extra heat is required.
- Do not use the rear burner in combination with main burners on high heat setting when the hood is closed.
- **Caution/Danger:** Extreme care is required when cooking with hood in closed position. Frequent checks must be undertaken for the heat and temperature to ensure safe cooking.
- Too much heat can cause fire.

#### TURNING OFF A BURNER

Push in then turn each burner control knob clockwise to the "OFF" position.

#### TURNING OFF YOUR BARBECUE

When you have finished using your barbecue, turn off the gas at the bottle. Push in and then 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. Once cooled, a protective cover should always be fitted to the barbecue to protect your investment from the ailments when not in use.

#### 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.

#### 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.

#### FLAT PLATE / FLAT-RIBBED PLATE

The burners heat the griddle plate directly, which then cooks the food on contact. These allow for the cooking of smaller items, such as seafood, which could fall through the spaces of a grill. They are also suitable for cooking items that require high-temperature/short-duration cooking,

such as vegetables and smaller cuts of fish. Similarly, these can be used in exactly the same way as a griddle in the kitchen, for searing steaks, cooking eggs, etc.

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

#### COOKING AND USE OF HOOD

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



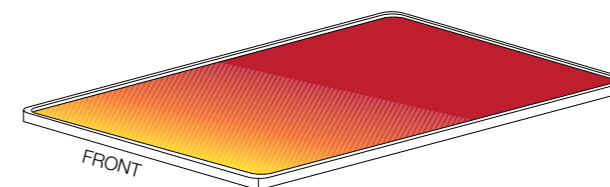
#### WARNING!

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!**

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



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

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

If a fat fire should occur in the drip tray, turn all knobs to the off position, turn off the gas at the bottle, and wait for the fire to go out. Do not pull out the drip tray or douse with water.

#### COOKING USING OPTIONAL ACCESSORIES ROTISSERIE COOKING

1. Carefully remove the cast iron cooking surfaces and the warming rack from the barbecue.
2. Place the flame tamers to the centre of the barbecue body. It is over this area that the meat will be cooked.
3. Slide one of the spit forks onto the spit rod and tighten its thumb screw to secure it into place. Insert the pointed end of the spit rod into the meat being cooked and slide the meat towards the centre of the rod. Make sure the fork is fully into the meat. Slide the other fork onto the rod, into the meat, and tighten the thumb screw once in place. For optimal rotisserie cooking, food must be placed securely onto the middle of the spit rod and balanced so that the rotisserie can rotate freely without interference from any barbecue surfaces. Any loose sections of meat should be secured so they do not hang down and interfere with the rotation of the spit rod.
4. Insert the pointed end of the spit rod into the motor. Lay the other end of the spit rod onto the opposite bracket.
5. Light the barbecue.
6. Turn on the rotisserie motor to begin rotisserie cooking. The hood

- has been designed so that it may be closed during rotisserie cooking.
- Always cook foods on the lowest flame setting to avoid burning or overcooking.
  - DO NOT ALLOW YOUR BARBECUE TO OVERHEAT. A BARBECUE SHOULD NEVER BE LEFT UNATTENDED WHILE COOKING!**
  - If cooking with rotisserie using indirect heat (not using burners directly under meat - oven style cooking), a baking dish (not supplied on some models) can be placed under the food to catch fats and drippings.

warranty.

## INFRARED REAR BURNER & ROTISSERIE

### Preparing your barbecue:


For best results, remove the grill plate, solid plate, and warming rack. Place these in a safe place for later re-assembly. Place a baking dish (not supplied) onto the burners, the dish should be large and deep enough to capture the excess grease as it falls from the food.

Centrally secure the food with the rotisserie prongs, turning the rotisserie rod by hand to test for balance, adjust the food position if required. Insert pointed end of rod into the motor, test that everything is running correctly.

Using the Rear Burner for roasting on a barbecue can be different depending on our preferences. A suggestion might be to use 1-3 of the main burners to cook the roast and then use the Rear Burner towards the end of the cooking to "brown up" the roast. Using the Rear Burner by itself to do the cooking can take a long time depending on the size of the roast.

Do not use the rear burner in combination with main burners on high heat setting when the hood is closed.

**WARNING!**



- Caution/Danger:** Extreme care is required when cooking with hood in closed position. Frequent checks must be undertaken for the heat and temperature to ensure safe cooking.
- Too much heat can cause fire.

 **NOTE:**


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

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.

 **NOTE:**

- Vegetables and herbs can be placed into the baking dish, these items will cook/flavour the food at the same time.
- When using the rear burner and rotisserie use 1 or 2 of the main burners at the low heat setting if a little extra heat is required.

**WARNING!**



- Do not use the rear burner in combination with main burners on high heat setting when the hood is closed.
- Caution / Danger:** Extreme care is required when cooking with hood in closed position. Frequent checks must be undertaken for the heat and temperature to ensure safe cooking.
- Too much heat can cause fire.

## DRIP TRAY

After every use, check the drip tray, drip pan, and foil pan 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

# TROUBLE SHOOTING

## BEFORE CALLING FOR SERVICE

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

## APPLIANCE APPROVED OUTDOOR USE ONLY

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

- Clean the BBQ.
- Store the BBQ outdoors in a dry, well ventilated area and out of reach of children when LP tank is connected to the grill.
- 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.
- If using a cover for your barbecue, check your BBQ every few weeks.

# CHECKLIST

Problems	Possible Cause	Solutions
<b>Ignition</b>		
When push the knob and turn anticlockwise:		
- Won't light	Orifice blocked	Check the orifice for blockage
- No spark	Dirty contacts of the electrode and or loose contacts	Remove the connecting wire, clean and reconnect firmly
- Still no spark	Dirty / loose contacts at the battery	Clean
	Dead / discharged Battery	Replace battery
	Wrong polarity	Check and insert the battery correctly
- Still no spark	Circuit incomplete due Loose contacts at the ignition module	Re-assemble the ignition module make sure the assembly is tight and makes a complete circuit
- Still no spark	Electrode terminals are damaged	Inspect electrode and replace if damage
- Weak spark	Due to moisture / food residue on the electrodes	Remove the moisture using paper towel / clean the electrode
- Spark at places other than the tip of electrode	Ignition wire damaged	Replace the ignition wire
<b>Burner can't light by match</b>	No gas	Open the LP tank valve
	Gas flow is not smooth	Clear burner tubes
	Incorrect assembly between burner and valve	Re-assemble
<b>Yellow or orange flames, with gas odour</b>	Incomplete combustion	Check the burner inlet for obstruction such as spiders Check air shutter for correct adjustment Check for the source
<b>Low heat with knob in "high" position</b>	Gas hose bent or kinked	Straighten
	Burner or orifice blocked	Clear
	Low gas pressure	Check Cylinder/ Regulator (refer to pg. 15)
	Grill not preheated	Preheat the grill for 15 minutes
<b>Flare up</b>	Excessive meat fat	Cut off fat before grilling
	Over high temperature	Adjust
	Grease deposit	Clean
<b>Flame out</b>	Over high winds	Find a less windy place
<b>Flame lifting</b>	Over high gas pressure	Call the gas dealer
<b>Flashback</b>	Burner port blocked	Clean
<b>Grease fire</b>	Grease accumulated in food	Turn off knobs, LP tank valve, leave lid open, let fire burn out. Clean the grill when cool.

## 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 of 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

Your BBQ features Stainless Steel components. 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. 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 contaminants. 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.

### CAST IRON COOKING SURFACES

Before cooking with the grill, flat plate or deep dish (if supplied with your BBQ) clean these with hot soapy water to remove any oil or residue from the packaging or manufacturing process. Wash with clean water and let the plates dry naturally. Prior to lighting your BBQ place them back into the BBQ. Then after lighting your BBQ, let the plates warm up slowly over a period of 30 minutes, during this time increasing the heat. You will notice slight vapors rise from the plates, this is natural as residues are burned off. Turn off your BBQ to allow the plate to cool slightly. The plates can now be prepared with the addition of cooking oil. Take care that the plates are not at a temperature where adding the oil will cause a hazard. Brush the oil over the plate, allowing the oil to be absorbed into the surface. Allow the plate to fully cool, then remove any excess oil. the BBQ is now ready. Repeat the above to keep the plate and grill in a ready condition after each BBQ session.

### 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.

### CLEANING THE BURNER ASSEMBLY

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

1. Turn gas off at control knobs and LPG 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 the burner.
10. Replace grease tray and cooking grates.

Inspect burner for any damage (crack 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 three ways to clean the burner tubes. Use the one easiest for you.**

- 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.
- a. Use a narrow bottle brush with a flexible handle (DO NOT use a brass wire brush), run the brush through each burner tube and

- a. burner several times.
- a. 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.

### ABNORMAL OPERATION:

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

- Yellow tipping of the yellow flame
- Sooting up of grill plates
- Burners not igniting properly
- Burners failing to remain alight
- Burner extinguished by trolley doors
- Gas valves which are difficult to turn

### BURNER REPLACEMENT

Both the stainless steel burners and flame tamers do have a defined operating lifespan, these products are often exposed to cooking marinades and extreme heat in an area of the barbecue which can be neglected during regular cleaning. Replacement parts are available from your local barbecue dealer.

### 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:

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



#### WARNING!

#### NATURAL HAZARD SPIDERS

FACT: sometimes spiders and other insects climb into the grill tubes 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.

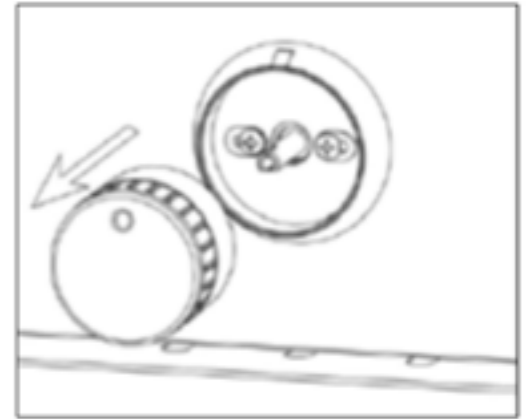
### REPLACING CONTROL KNOB LED LIGHT (IF NECESSARY)



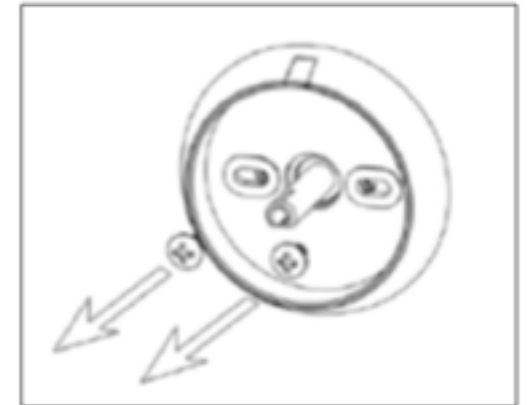
NOTE:

The LED light is inserted into the control bezel as a whole unit, if it needs to be replaced, the whole unit needs to be replaced.

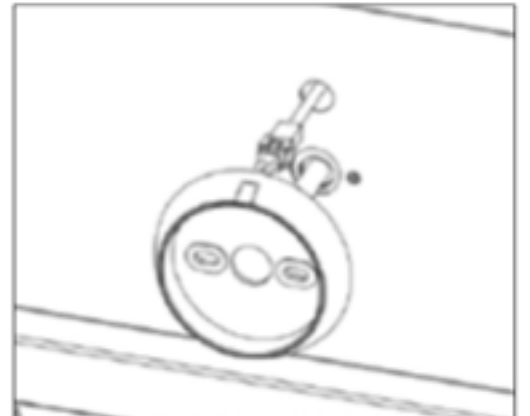
1. Take off the control knob



2. Unscrews the knob bezel



3. Take off the unit and loose the LED cable connection carefully.



4. Replace the new and reassembly.

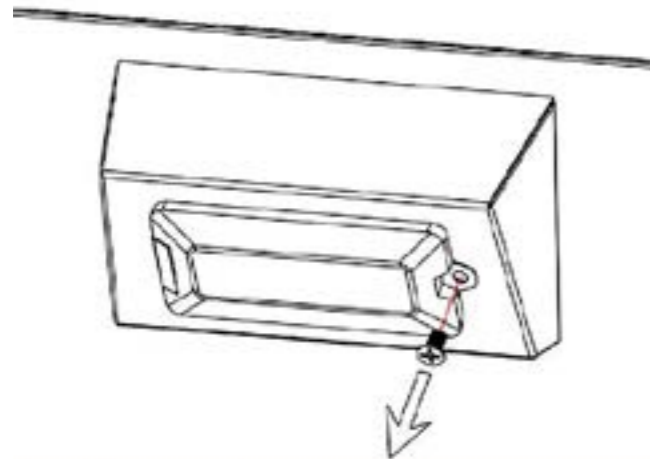
## REPLACING BARBECUE GRILL LIGHTS (IF NECESSARY)



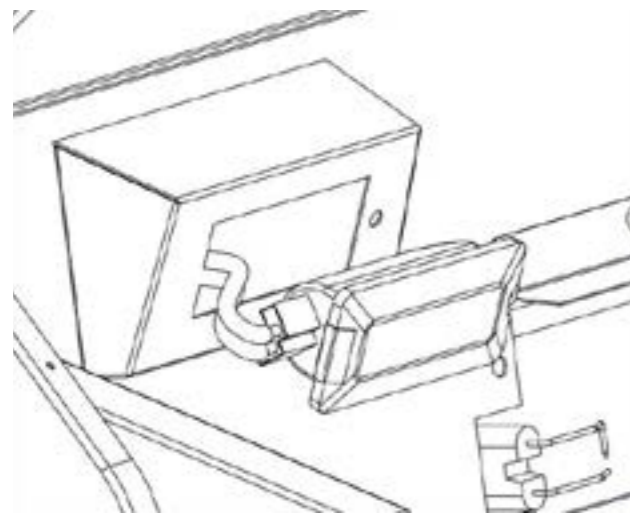
NOTE:

The LED light is inserted into the control bezel as a whole unit, if it needs to be replaced, the whole unit needs to be replaced.

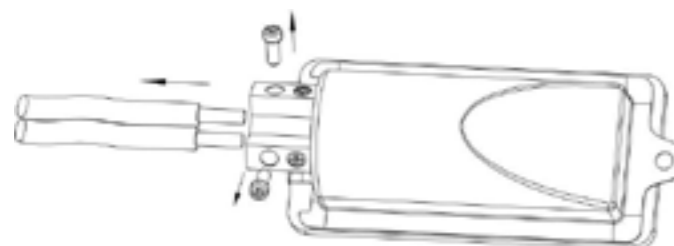
1. Unscrew the lights



2. Take out the light sets



3. Unscrew the cable



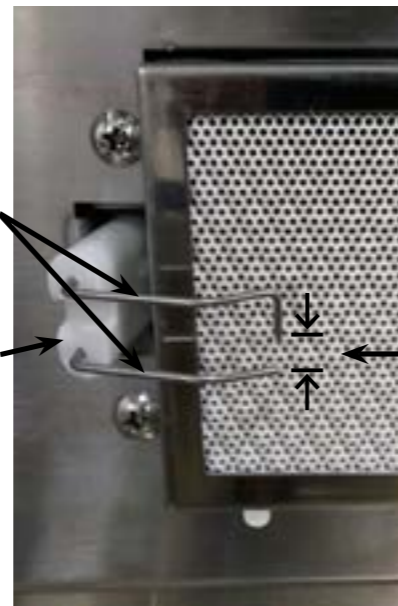
4. Replacing a new BBQ lights.

## ELECTRODE SETTING

Electrode should have a sparking gap of approximately 4-5mm. The distance away from the face of the rear burner should be less than 9mm.



First remove the cover



Adjust electrode with pliers, holding at these points only

Take care not to damage the ceramic insulation around the positive electrode

4-5mm gap

## 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.

## 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.

## 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:

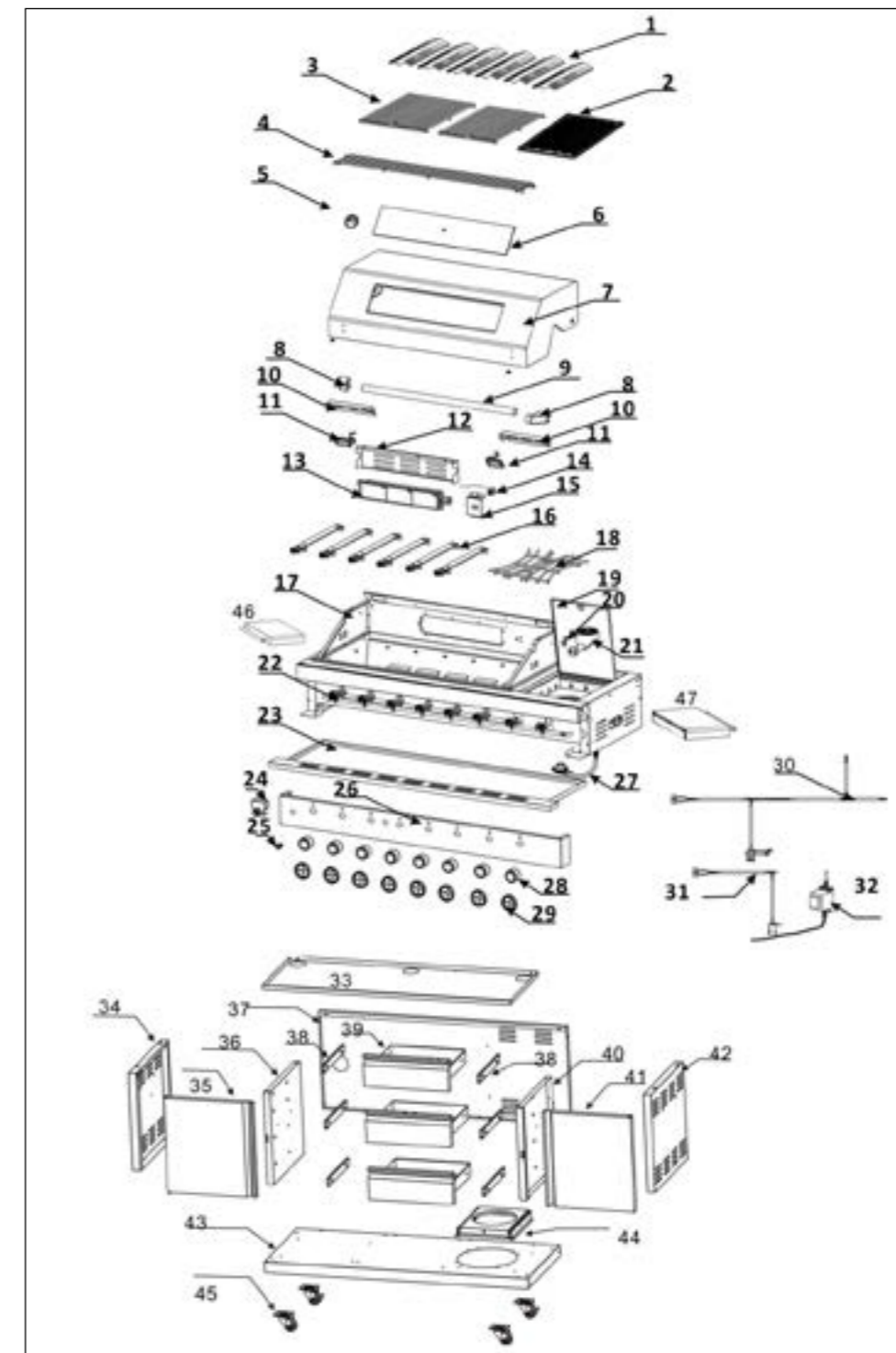
If leaving your BBQ covered for long periods, occasionally check for corrosion and insect habitation. Oil surfaces for extra protection.

## SERIAL NUMBER

The serial number of your barbecue is located on the inside panel of the Right-Hand door on the grill, and on the back panel of the fridge. If you do require any further assistance with your barbecue from your local dealer or Masport, please have this serial number handy as it will quickly allow us to identify the barbecue.

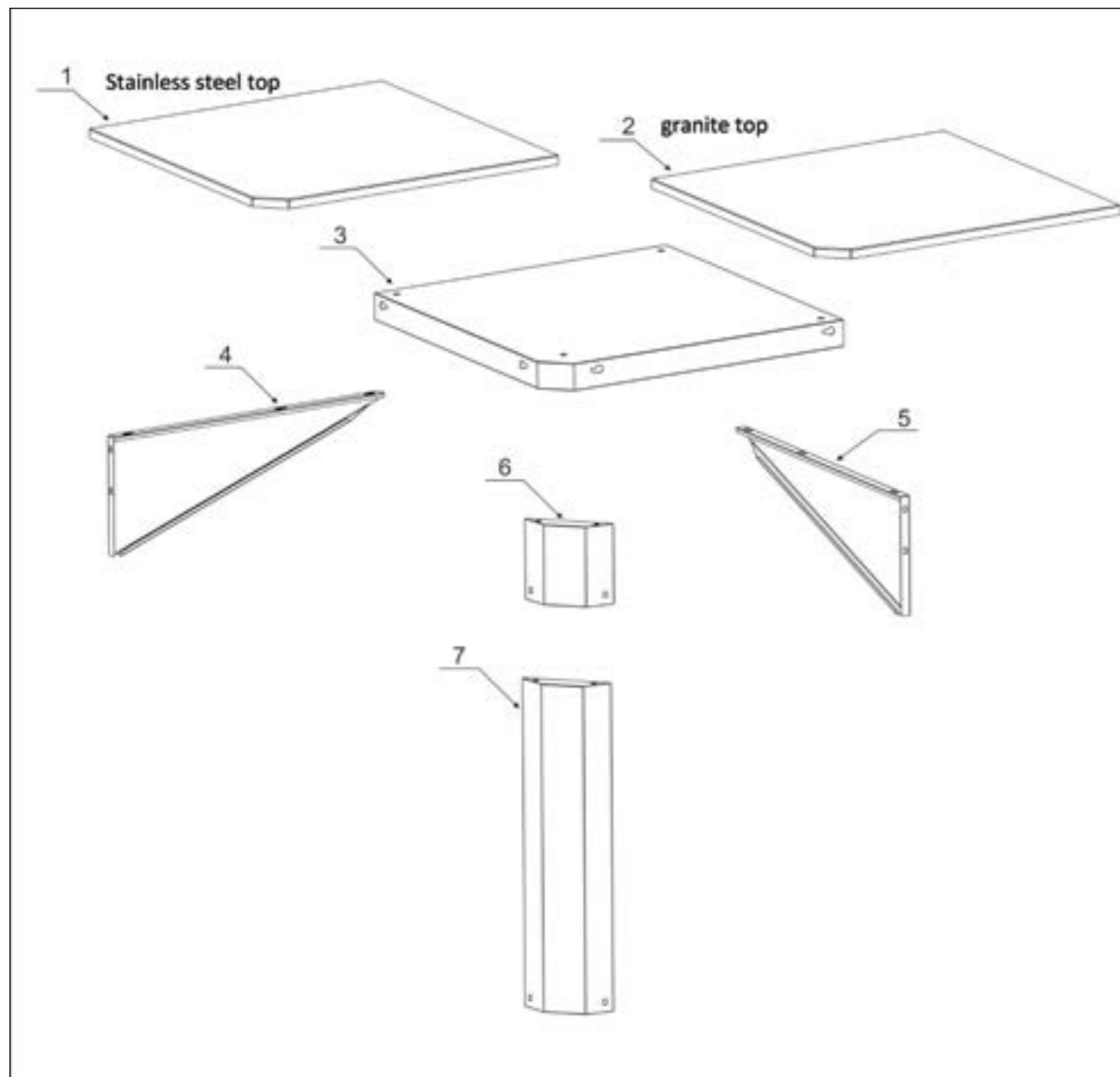
## EXPLODED VIEW

### EXPANDED VIEW FOR KITCHEN BBQ



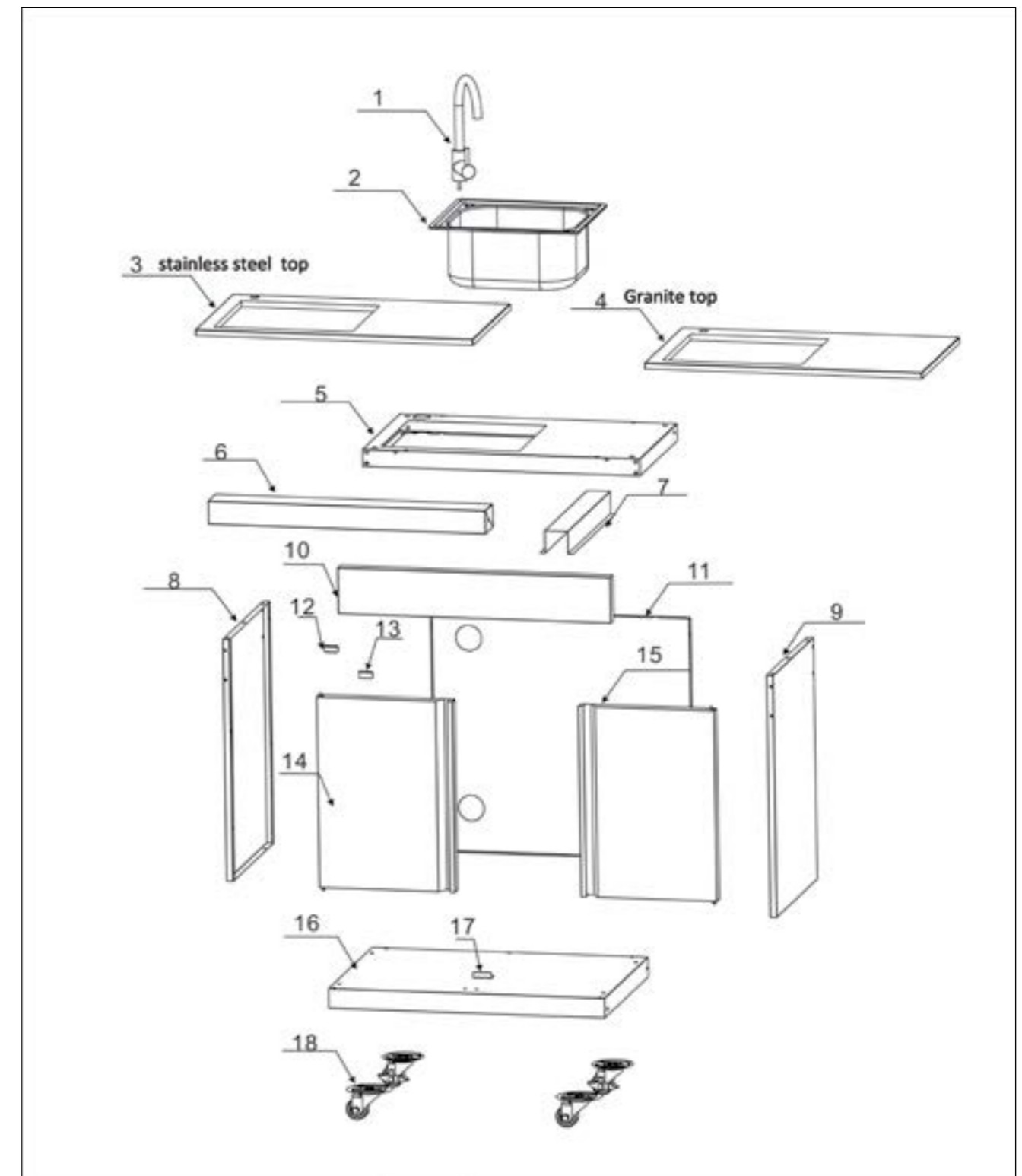
1. Flame Tamers
2. Plate
3. Grill
4. Warming Rack
7. Hood
- 8/9. Handle
13. Rear Burner
16. Burner Tubes
17. Grill Body
19. Side Burner Lid
21. Side Burner
22. Manifold
23. Drip Tray
28. Knobs
29. Bezel
33. Top Panel
- 34/42. Side Panel
- 35/41. Door
39. Drawers
43. Bottom Panel

CORNER PANEL



- 1/2. Top Panel
- 3. Support Panel
- 4/5. Corner Bracket
- 6. Fascia Top
- 7. Fascia Bottom

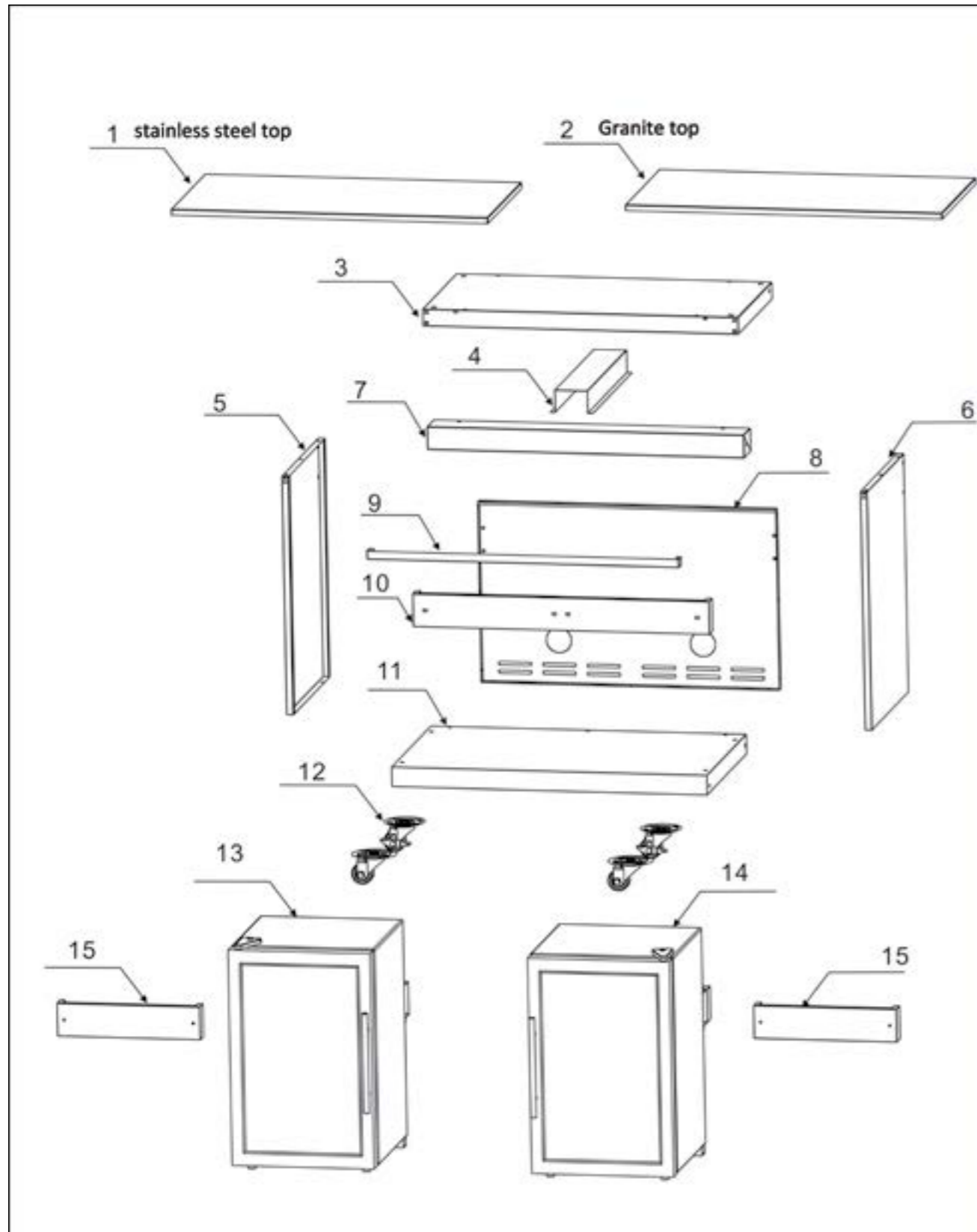
SINK MODULE



- 1. Faucet
- 2. Sink
- 3/4. Top Panel
- 5. Support Panel
- 6. Fascia Top
- 7. Support
- 8/9. Side Panel
- 10. Fascia Front
- 11. Rear Panel
- 12/13. Magnet
- 14/15. Door
- 16. Bottom Panel
- 18. Castors

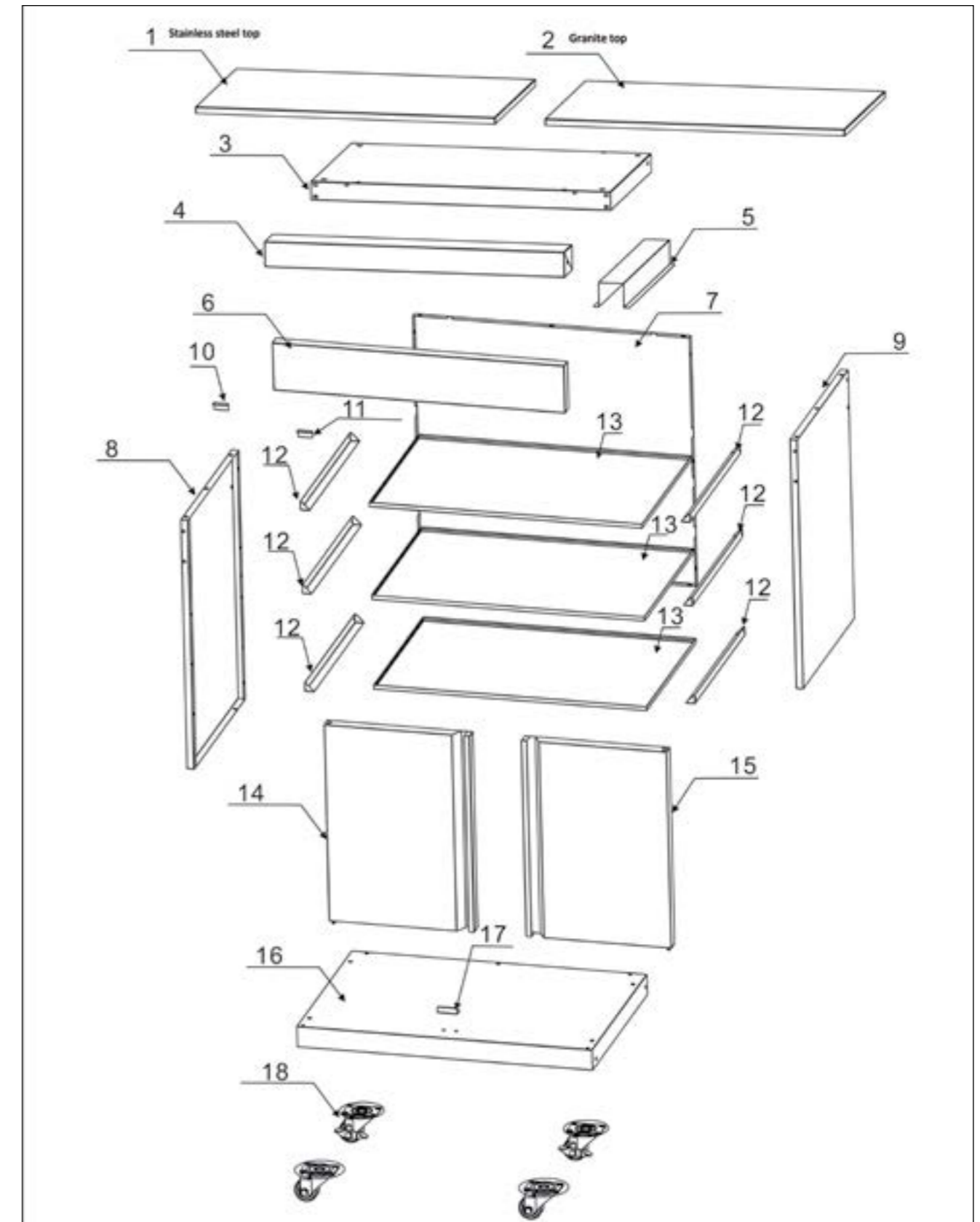


TWIN FRIDGE MODULE



- 1/2. Top Panel
- 3. Support Panel
- 4. Support
- 5/6. Side Panels
- 7. Fascia Front
- 8. Rear Panel
- 9. Fascia Front (small)
- 11. Bottom Panel
- 12. Castors
- 13. Fridge Left
- 14. Fridge Right
- 15. Rear Panel Holder

STORAGE MODULE





- 1/2. Top Panel
- 3. Support Panel
- 4. Fascia Top
- 5. Support
- 6. Fascia Front
- 7. Rear Panel
- 8/9 Side Panel
- 10/11. Magnet
- 12. Shelf Bracket
- 13. Shelves
- 14/15. Doors
- 16. Bottom Panel
- 18. Castors

## TECHNICAL DATA

Name	Model	AGA Approval	Injector (mm)		Pressure (kPa)	Inp/Burn (MJ/h)	Total (MJ/h)
AMBASSADOR	611U	AGA 8138 G	ULPG:	BBQ 0.98 S/B 0.98 R/B 0.98	2.75	6 x 13.00 1 x 12.00 1 x 12.50	102.50
			NG:	BBQ 1.50 S/B 1.65 R/B 1.65		6 x 11.00 1 x 12.00 1 x 13.00	

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 Complies to: Standard AS 4557-2004 (AMDT2)	<b>MANUFACTURED BY:</b> ZHONGSHAN SUNCOOK HARDWARE APP
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Minimum Clearance : From Top of BBQ: 1500mm, From Sides: 1000mm, From Rear : 1000mm	
<b>Distributed by MASPORT LIMITED</b>  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	 <p style="text-align: center;">             Read the instructions before using            the appliance   <b>USE OUTDOOR ONLY</b>  <b>WARNING:</b> Parts of this            appliance may be very hot, keep            young children away         </p> <p style="text-align: center;">AUSTRALIA AND NEW ZEALAND GAS SAFETY CERTIFICATION</p> <p style="text-align: right; font-size: small;">548965-A.0</p>

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

The logo for Masport, featuring the word "Masport" in a bold, italicized, white font with a thick black outline. A registered trademark symbol (®) is located at the top right of the letter 't'.

# Masport<sup>®</sup>

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