



TUCKER
BARBECUES

ASSEMBLY, INSTALLATION AND OPERATING INSTRUCTIONS

FOR GTR SERIES BARBECUES BUILT-IN

MODELS:

GTR3, GTR4, GTR5, GTR6.

GTR3 SS, GTR4 SS, GTR5 SS, GTR6 SS.

GTR3 S, GTR4 S, GTR5 S, GTR6 S.



**IMPORTANT – PLEASE READ ALL INSTRUCTIONS
BEFORE YOU ASSEMBLE, INSTALL OR
OPERATE THIS APPLIANCE.**

GENERAL WARNINGS	3
BARBECUE ASSEMBLY INSTRUCTIONS	4
INSTALLATION INSTRUCTIONS & WARNINGS	8
SPECIFICATIONS	10
DIMENSIONS	11
GAS INSTALLATION AND LEAK TEST PROCEDURE	14
OPERATING INSTRUCTIONS	17
COOKING HINTS	18
TROUBLESHOOTING	19
SERVICE & MAINTENANCE	21
WARRANTY	22

IMPORTANT SAFETY INSTRUCTIONS



- Tucker GTR Barbecues are approved for outdoor use only.
- Remove all plastic protection film from stainless steel components before assembly.
- Keep this manual for future reference.
- Read all instructions carefully before assembly and usage of barbecue.
- Clean your barbecue regularly; check the grease trays for excess grease build up as damage by grease or fat fire is not covered by warranty.
- Always turn off the gas supply when you finish barbecuing.
- A canvas cover for this barbecue will extend its life and ensure trouble free operation.
- For installation of this barbecue onto its cabinet refer to relevant instructions.
- Attend an operating barbecue at all times.
- Do not use this appliance indoors or in any enclosed area.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Do not place articles on or against this appliance.
- Read all instructions carefully before assembly and usage of the barbecue.
- Do not use or store flammable materials in or near this appliance.
- Always leak test /check hose connections after filling cylinders.
- Check cylinder condition for rust and that the date stamp is current as every gas cylinder in Australia must be pressure tested every ten years.
- Never disconnect the barbecue whilst it is running.
- Do not modify this appliance in any way.
- Do not allow children to operate the barbecue.
- If a grease/fat fire should arise, turn off the gas supply immediately until extinguished.
- Always open the Lid or Roasting Hood before lighting.



WARNING FOR YOUR SAFETY

HAZARDOUS FIRE OR EXPLOSION MAY RESULT IF INSTRUCTIONS ARE IGNORED.

It is the consumer's responsibility to see that the barbecue is properly assembled, installed and taken care of. Failure to follow the instructions in this manual could result in serious bodily injury and /or property damage.

If you smell gas:

1. Shut off gas supply to appliance.
2. Extinguish any open flame.
3. Open lid or hood.
4. If odour continues, immediately call your gas supplier or your Fire Department.

Tools required for assembly – 10mm spanner and a Phillips head screwdriver.

- Remove the pallet and any plastic film protecting or covering any parts of the Barbecue and Cabinet Trolley before assembly.
- Cut away any packaging or cable ties that may be holding components in place.
- Check you have all the correct components as listed below.

BARBECUE PARTS LIST

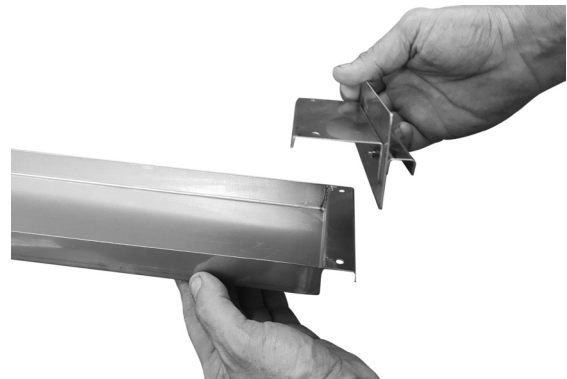
- Barbecue body
- Large Flare Guards
- Small Flare Guards
- Plate and Grill
- Grease tray
- Fascia and Grease tray extension handle
- Hose and Regulator
- Control Valve adjustment screwdriver
- Check that you have the correct gas type Barbecue i.e. L.P.GAS (red sticker) NAT GAS (black sticker). The Gas Type Label is located on the righthand side of the Barbecue Body.
- GTR BBQs can be installed with either a Flat Hinged weather cover/ Lid or a Roasting Hood.
- Make sure to read any separate instructions on Assembly, Installation and Operation of the Roasting Hood and / or Wok Burner if they are to be fitted to the BBQ.
- If you have a Flat Hinged Weather Cover/ Lid, attach the Lid onto the back of the BBQ with the Phillips head bolts provided with the lid.



1. Check the Grease Tray is free from packaging cable ties by sliding it in and out.



2. Remove grease tray from BBQ and bolt on the grease tray extension handle.



3. Now bolt the BBQ front fascia to the base of the BBQ front panel with the bolts provided as per picture below.

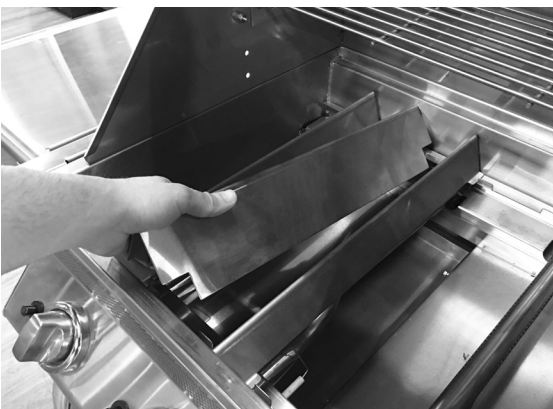


4. Now slide the grease tray into the fascia.

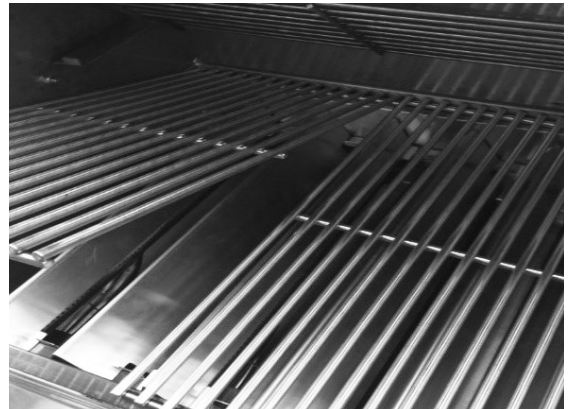


5. Place the Flare Guards into the barbecue. The Flare Guards are only required beneath the stainless steel Cooking Grills.

Place the smaller Flare Guards directly above the burners and place the larger Flare Guards between the burners as per photos below.



6. Now place the Cooking Grills into the barbecue above the Flare Guards and place the hot plate beside the grills.



7. The Roasting Hood if supplied can now be fit. Remove any packaging, cable ties and components from inside the Roasting Hood.

You should have a Rear Cooking Shelf, Roasting Rack, Drip Pan and Handle for the Roasting Hood inside.

8. First attach the Handle onto the front of the Roasting Hood with the nuts provided.



9. To fit the Roasting Hood onto the BBQ, the base of the Roasting Hood has 4 x locating tags that fit into corresponding slots on the top of the BBQ.



10. Slide the angled tags on the front of the base of the Roasting Hood into the corresponding slots in the front of the BBQ.

You will need to angle the base of the Roasting Hood down toward the front of the BBQ so that it allows the tags to slot into the BBQ easier.

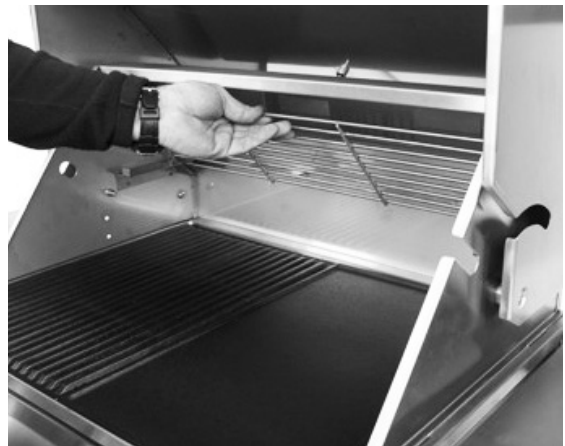


11. Once the front tags are located into the BBQ, the tags on the rear of the Roasting Hood base will locate straight down into the corresponding slots on the back of the BBQ for secure attachment.

12. Now place the Rear Cooking Shelf into the rear of the Roasting Hood onto the support brackets.



NOTE: The Rear Cooking Shelf can be stored away inside the back of the Roasting Hood if not required.



13. The Roasting Rack and Pan are both used when Roasting and can be stored away inside the Cabinet Trolley until required.



14. If you have a GTR SS or GTR S Model BBQ, then you will have a Wok Burner integrated into the Body of the BBQ. Remove any cable ties securing the Wok Trivet and then place it back into position above the Wok Burner.



NOTE: The Trivet is used to support either a Wok or Pot with a diameter of no less than 230mm.

15. The SS Wok Burner can be fitted with an optional Hinged Flat Weather Cover/ Lid or a Roasting Hood to protect it from the weather when not in use. Read any Assembly, Installation and Operation Instructions packaged with the Roasting Hood if provided.

NOTE: The S Wok can only be fit/ installed with a Hinged Flat Weather Cover/ Lid.

WARNING: A Roasting Hood must not be fit/ installed above it.

The SS Wok has an optional Solid Hot Plate available as an accessory, if you have one it must be placed directly above the SS Wok Burner allowing an equal air gap either side of the Burner when it is in use.

NOTE: A Solid Hot Plate cannot be used above the S Wok Burner.

BARBECUE INSTALLATION INSTRUCTIONS

READ THE IMPORTANT INFORMATION ON THE FRONT OF THE BARBECUE.

For installation onto a GTR trolley read relevant instructions.

This barbecue is designed and approved for outdoor use only.

Be mindful of the location of the installation of the barbecue.

If you are using the roasting hood it is better that the prevailing wind blows into the front of the BBQ during cooking.

NOTE: Strong winds blowing into the back or across the back of the hood whilst cooking with the hood closed can cause overheating of the BBQ. Hot air retained in the hood during cooking may not be able to be released naturally from the rear vent of the hood in strong winds.

INSTALLATION WARNINGS

Do not use this appliance indoors or on marine craft.

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.

Any enclosure in which the appliance is used shall comply with one of the following:

- At least 30% of the remaining wall area is open and unrestricted.
 - In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.
- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover. (*figure 1*)
 - Within a partial enclosure that includes an overhead enclosure and no more than two walls. (*figure 2 and 3*)
 - Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply. (*figures 4 and 5*)
 - At least 25% of the total wall area is completely open.

DIAGRAMMATICAL REPRESENTATIONS OF OUTDOOR AREAS

The following figures are diagrammatical representations of outdoor areas. The areas used in the figures below are examples – the same principles apply to any other shaped area.

FIGURE F1 – OUTDOOR AREA – EXAMPLE 1

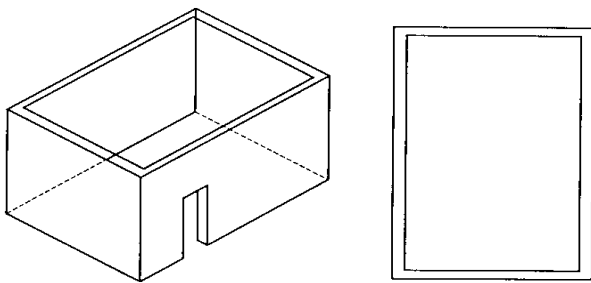


FIGURE F2 – OUTDOOR AREA – EXAMPLE 2

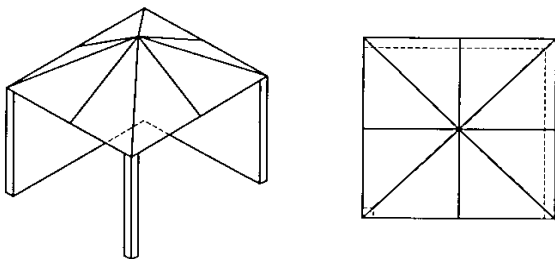


FIGURE F3 – OUTDOOR AREA – EXAMPLE 3

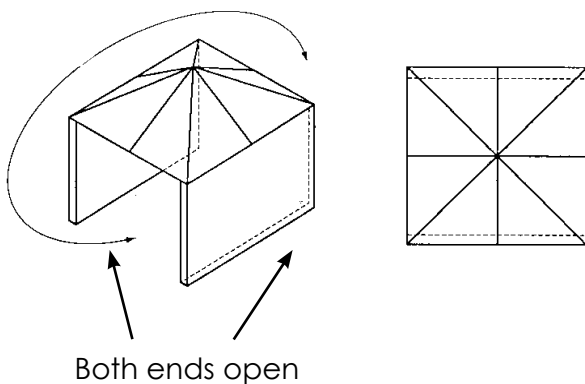


FIGURE 4 OUTDOOR AREA –EXAMPLE 4

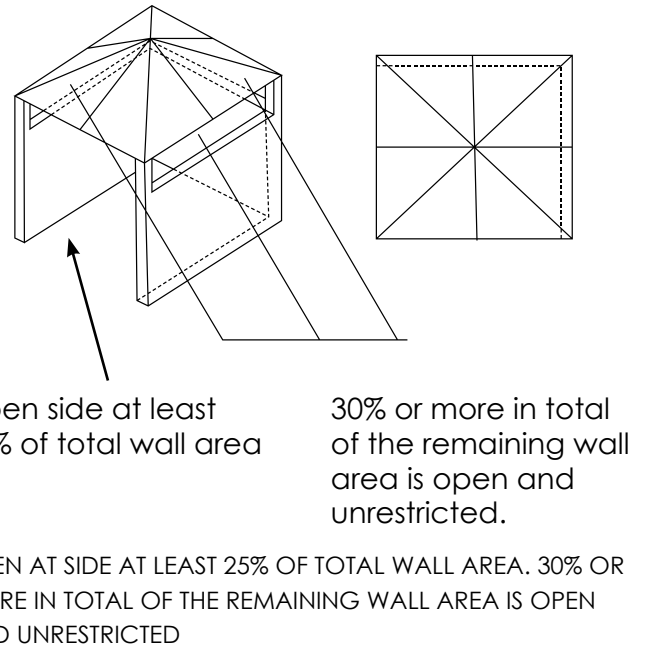
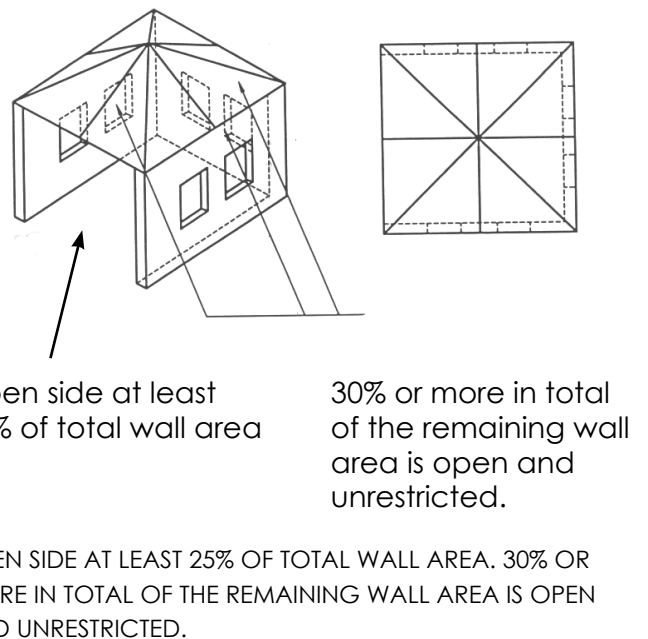


FIGURE F5 – OUTDOOR AREA – EXAMPLE 5



BARBECUE GAS CONSUMPTION

(In Mega Joules Per Hour)

Model	Natural Gas	LPG:
GTR3	39mj	40.5mj
GTR4	52mj	54mj
GTR5	65mj	67.5mj
GTR6	78mj	81mj
Natural Gas injector size 1.7mm Pressure 1KPA		
Propane Gas injector size 1 mm Pressure 2.75 KPA		

Model	Natural Gas	LPG:
Integrated S Wok/ST Wok	12.5mj	15mj
Natural Gas injector size 1.8mm Pressure 1KPA		
Propane Gas injector size 1.1 mm Pressure 2.75 KPA		

Model	Natural Gas	LPG:
Integrated SS Wok	17mj	18mj
Natural Gas injector size 1.9mm Pressure 1KPA		
Propane Gas injector size 1.1 mm Pressure 2.75 KPA		

TUCKER GTR BARBECUES ARE MADE AND APPROVED TO AUSTRALIAN STANDARDS A.G.A. APPROVAL NO. AGA 8236-G

For LP Gas connections, an approved 2.75 KPA regulator and hose assembly connection to the appliance is fitted by the manufacturer.

The appliance inlet is 3/8 S.A.E. male and is located in the base of the BBQ, on the right hand side at the front.

The minimum capacity propane cylinder for this barbecue is 4 KG.

Warning in freezing conditions the pressure of Propane gas can be reduced in the Cylinder Tank causing a lack of gas pressure, this may affect the way the barbecue operates.

The intended use of this barbecue is to be installed into a Tucker GTR Cabinet Trolley, Pedestal Trolley, Chef Stand or into a Tucker Zero Clearance Insulation Jacket.

Alternatively, it may be set into brickwork.

Be sensible about the location of your barbecue.

The barbecue must be located on firm and level ground.

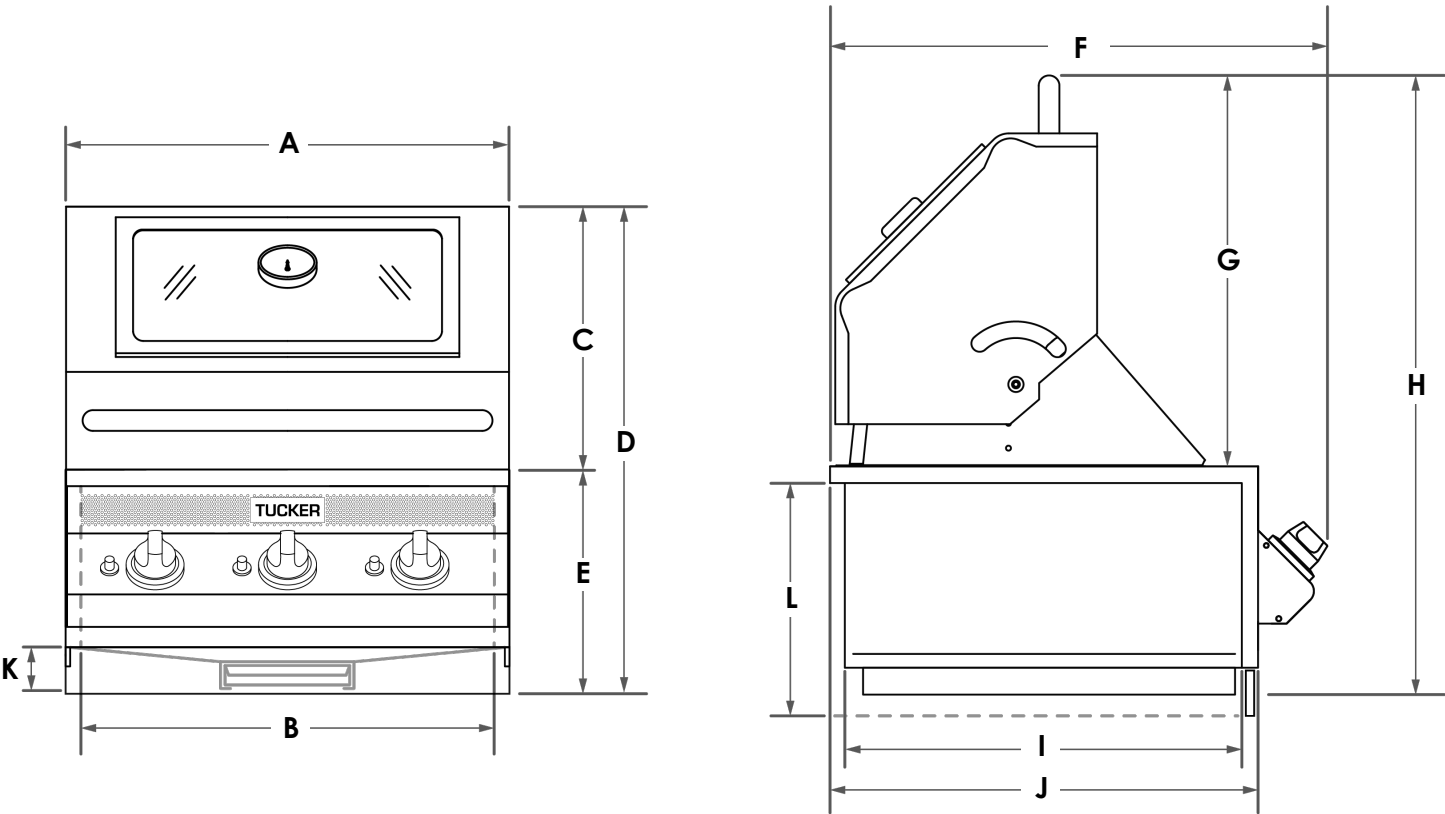
Do not locate the barbecue near combustible materials or surfaces, either above or around the barbecue.

Do not obstruct any of the air ventilation openings on the front of the barbecue.

DIMENSIONS OF GTR BARBECUES

(Measurements are in mm)

Model	(A)	(B)	(C)	(D)	(E)	(F)	(G)	(H)	(I)	(J)	(K)	(L)
GTR SS	400	365	320	600	280	600	470	740	495	515	90	260
GTR3	535	495	320	600	280	600	470	740	495	515	90	260
GTR3SS	955	915	320	600	280	600	470	740	495	515	90	260
GTR4	695	655	320	600	280	600	470	740	495	515	90	260
GTR4SS	1115	1075	320	600	280	600	470	740	495	515	90	260
GTR5	855	815	320	600	280	600	470	740	495	515	90	260
GTR5SS	1275	1235	320	600	280	600	470	740	495	515	90	260
GTR6	1015	975	320	600	280	600	470	740	495	515	90	260
GTR6SS	1435	1395	320	600	280	600	470	740	495	515	90	260

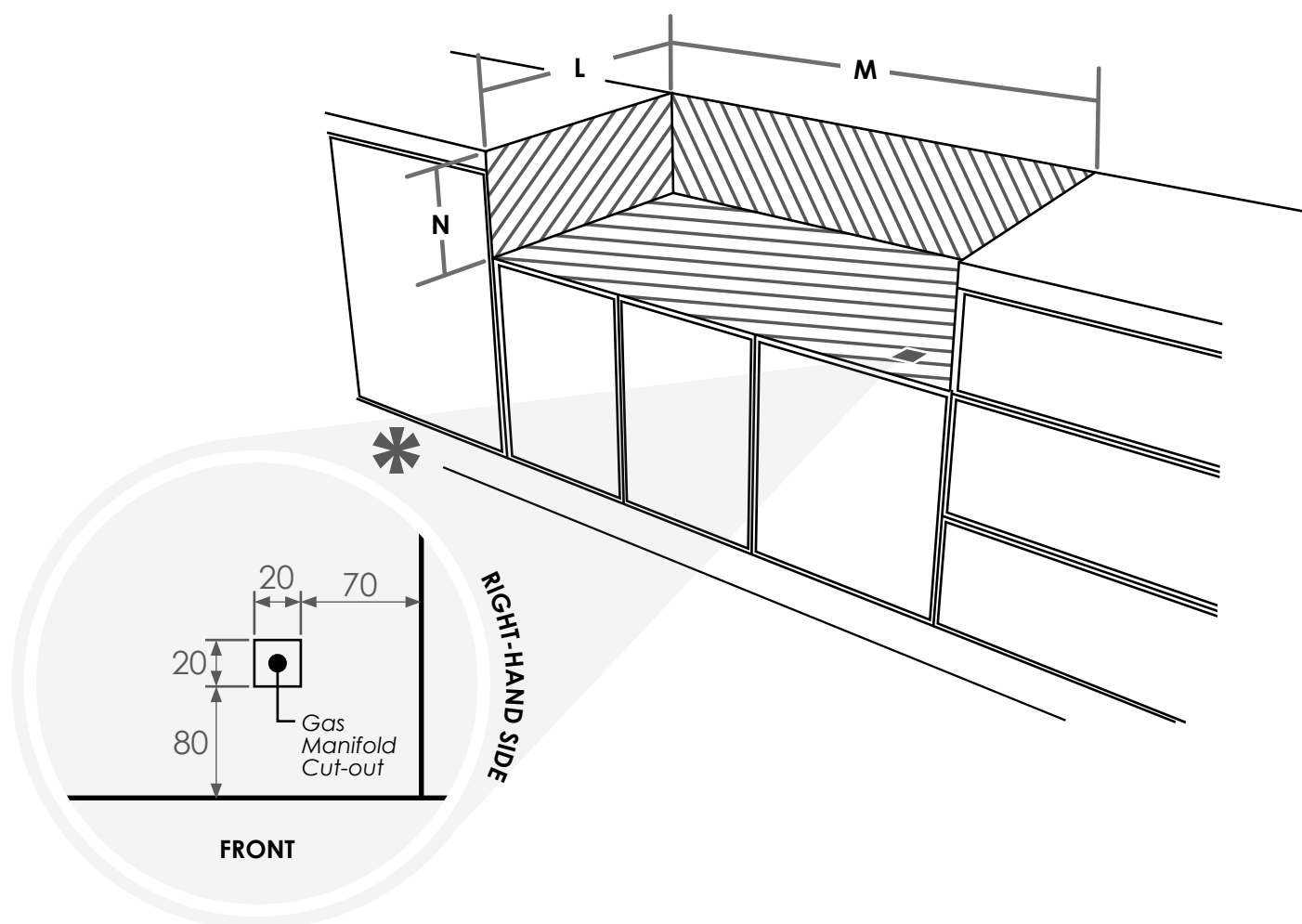


GTR BBQ CUT OUT DIMENSIONS FOR NON COMBUSTIBLE INSTALLATION

(Measurements are in mm)

Model	(L)	(M)	(N)
GTR SS	515	370	260
GTR3	515	500	260
GTR3SS	515	920	260
GTR4	515	660	260
GTR4SS	515	1080	260
GTR5	515	820	260
GTR5SS	515	1240	260
GTR6	515	980	260
GTR6SS	515	1400	260

* **NOTE:** Gas manifold inlet is 20mm in width, depth and 20mm high below grease tray.



NOTE: The manifold inlet is in the base of the BBQ at the front on the right-hand side. Manifold diameter is 20mm square tube.

The GTR Roasting Hood if fitted is 320mm high from the top of the Cooking Surface when shut and 410mm high when open.

The back of the GTR Roasting Hood is flush with the back of the BBQ when open.

The optional Flat Lid/ Weather Cover is 35mm high shut and 580mm high when open.

MINIMUM CLEARANCES SURROUNDING BBQ BODY TO COMBUSTIBLE MATERIALS ARE AS FOLLOWS

Minimum Side Clearance Allow 200mm

Minimum Rear Clearance Allow 200mm

MINIMUM CLEARANCES ABOVE COOKING SURFACE OF BBQ TO COMBUSTIBLE WALLS

Rear Wall 100mm

Side Walls 100mm

Above BBQ with out Roasting Hood 800mm

Above BBQ from top of Roasting Hood 800mm

If the BBQ is installed into a tucker GTR zero clearance cabinet trolley the clearances to combustibles are zero at the rear and either side of the BBQ body.

NOTE: The wall surfaces above the BBQ cooking surface at the rear and on either side of the BBQ must be non-combustible material otherwise a clearance of 100mm to combustibles is required.

GAS INSTALLATION AND LEAK TEST PROCEDURE



CONNECTION OF A GAS CYLINDER TO THE BARBECUE IS AS FOLLOWS

The hose assembly connection to the appliance is fitted by the manufacturer.

WARNING: there must be no naked flames in the area when connecting the barbecue to a gas supply.

- Attach the regulator to the gas cylinder by tightening the wing nut on the regulator firmly by hand.



- Once connected, leak test the connections by brushing a solution of soapy water around the joints and gas cylinder valve.

NOTE: You must have the control knobs in the off position and have the gas supply on at the cylinder valve to test for leaks.

If bubbles appear around the connections, you have a leak.



Photo of what a typical leak looks like.



Photo of what a typical leak looks like.

Turn off the gas supply and tighten or re-seal the connection.

Leak test the connections again

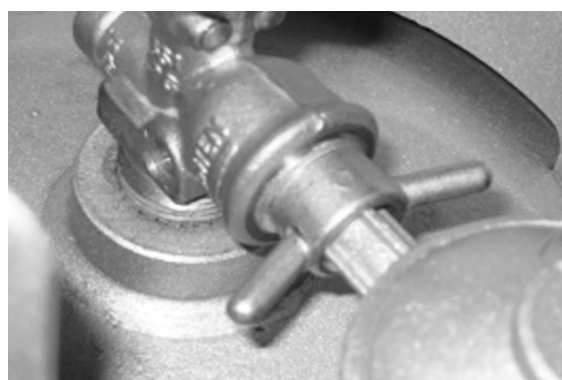


Photo of what a good connection looks like i.e. no bubbles.

If leaks are still present do not use the barbecue, contact the place of purchase or your local dealer.

GAS INSTALLATION

NOTE: Check for leaks after each gas refill.

Check that the hose is not kinked or under tension.

Apart from the connection point the hose must not be touching any part of the Barbecue or Wok burner where it may get hot and be damaged.

For storage, cylinder exchange or refilling, disconnect the hose at the cylinder only. Do not disconnect the hose from the appliance. Do not attempt to open or adjust the regulator, if you think it is not working properly consult your local dealer.

FOR PERMANENT CONNECTIONS to natural gas or a fixed propane supply, an authorised person, in accordance with these instructions, local gas fitting regulations, municipal building codes, the AGA installation code AS5601 and any other relevant statutory regulations, must be employed.

NOTE: The installer must test the BBQ when the installation is completed before leaving to make sure the appliance operates correctly and is safe for the operator to use. The gas inlet connection must have a thread in accordance with AS ISO 7.1 or AS 1722.2.

For connection to a natural gas bayonet fitting, a gas regulator must be fitted at the inlet of the appliance, and an approved 10mm, class A, natural gas hose (no longer than 2 metres), going from the gas regulator to the bayonet point, complying with AS1869 must be used.

Where a mobile appliance is to be connected to a fixed gas supply via a flexible hose connection the restraining cord supplied must be fixed to the appliance and the wall/floor within 50mm of each connection point. The length of the restraining cord shall not exceed 80% of the length of the hose as it is designed to prevent stress on the hose assembly when the appliance is moved out of its normal operating position.

It is recommended that an isolation valve and union be fitted before the barbecue; refer AS5601/ AG601 for correct pipe sizing to ensure adequate gas is supplied to the appliance.

For natural gas check the pressure of the regulator and adjust it if necessary to the pressure shown on the data plate.

PROPANE GAS TO NATURAL GAS CONVERSION PROCEDURE FOR AUTHORIZED INSTALLER

- Disconnect the gas supply and remove the plate, grills, flare guards and burners from the barbecue and the Wok burner if fitted.
- Remove the main injectors and replace them with the correct 1.7mm injectors for each main burner. if wok burner fitted replace the injector with the correct size required. (see data plate)
- Re-assemble the burners, flare guards, plate and grills.
- Replace the PROPANE GAS hose and regulator with an approved natural gas regulator and hose.
- Turn the gas on and test for leaks, repair if necessary.
- Light 3 burners and turn them to high and set the pressure at 1 KPA.
- Now turn all the burners to the "LOW" setting and check the flame pattern is steady, if necessary you can adjust the low setting by removing the gas control knobs and insert the 2.4mm slotted screw driver supplied into the valve shaft, the "low" setting can be adjusted up or down to suit your gas pressure by turning the screw driver.
- Turn the screw driver anti-clockwise to adjust the flame height up or turn it clockwise to Turn it down.



NOTE: You want to achieve the lowest flame height at "LOW" but you don't want to adjust it too low as it could blow out on its own or due to a breeze.

- Check the operation of the ignition to the burners and make any necessary adjustment.

NOTE: Natural gas is lighter than air you may need to adjust the ignition probe up a little higher for it to light.

- Ensure the data plate is changed / altered to contain correct information i.e. remove the old Gas type label and replace it with a natural gas label and date of conversion.

For alternative types of installation, contact your nearest dealer.



GTR BARBECUE LIGHTING INSTRUCTIONS FOR BBQ AND WOK.

Before each use remove any accumulated grease and other cooking residue.

1. Remove the Lid or open the Roasting Hood before lighting the BBQ or Wok.
2. Turn all the Gas Control Knobs to the OFF position. (clockwise).
3. Turn on the gas supply at the Cylinder Valve or Gas supply.
4. Push and turn (Anti-clockwise) one of the Control Knobs to High.
5. Wait for 3 seconds.
6. Push the Ignition Button next to that Control Knob 2 or 3 times to Ignite the Burner.
7. If the Burner does not light turn the Control Knob to off, wait 1 minute and retry.

WARNING: If the Barbecue Burner should not light after 10 seconds or go out due to strong winds, care should be taken.

Remove the Barbecue Grease Tray and wait 1 minute before trying to re-light the BBQ to let any gas that may have built up to disperse.

IMPORTANT: Do not force the Control Knobs, they will turn easily, depress the Knob and turn it anti-clockwise.

The Gas Control Knobs can be adjusted from high to low.

To turn the Barbecue off, simply turn the Control Knobs to the OFF position, and then turn off the Gas Supply at the Cylinder or Gas Supply.

NOTE:

1. The Main BBQ Burners will cross light off each other.
2. Once one Burner has lit, Turn the Control Knob of the Burner next to it onto the High position.
3. The flame will jump across to that Burner.
4. If the Burner does not light within 10 seconds, turn the Burner off and wait 1 minute and repeat the procedure.
5. Light only one Burner at a time in this manner.

MANUAL LIGHTING INSTRUCTIONS.

To light the BBQ manually place a match into the manual lighting Match Holder.

1. Turn on one Control Knob of a Burner under the Cooking Grill section of the BBQ to High and light the match in the Match Holder.
2. Push the Match Holder through the gap in the Cooking Grill in line with the Burner you have turned on and just below the side of the Flare Guard. If the BBQ does not light within 5 seconds turn the Control Knob to off, remove the Grease Tray to allow built up gas to disperse, wait 1 minute and try it again.

NEW BBQ 'BURNING IN' PROCESS

Remove the Lid or open the Roasting Hood for this process.

Brush a light coating of cooking oil over the surface of the Cooking Grills and Solid Hot Plate. Turn all Burners onto low and run the BBQ for 5 minutes.

Rub the entire surface of the Plate and Grills again with a light coating of oil.

This will protect them from surface rust as moisture in the air can cause surface rusting.

Replace the Flat Lid over the BBQ once it has cooled down or if you have a Roasting Hood close the Hood when you have finished oiling.

PRE-HEATING THE BBQ BEFORE COOKING

Once you have your BBQ alight, run it for 4-5 minutes on High to heat it up.

Apply a light coating of cooking oil over the surface of the Plate and Grills to prevent food from sticking to them.

We recommend you cook on the Medium setting as you will have sufficient heat to Grill or Roast.

If more heat is required, you can turn it up a little if need be.

Flare up will occur if the cooking surface gets too hot.

The recommended cooking temperature inside the Roasting Hood is 180 degrees, never exceed 200 degrees with the Roasting Hood closed.

Flare ups will occur if the cooking surface gets too hot, the recommended cooking temperature is 180 degrees with a Roasting Hood closed.

If flare ups occur turn the BBQ down and the flare will subside as the temperature will decrease.

Always turn the meat with tongs, a fork will pierce the sealed surface and let out the juices.

A few green gum leaves placed onto the cooking grill or hot plate will give an Aussie bush flavour to your meat or vegetables.

Don't slash the steaks to see if they are cooked, press the steak on the top if its soft it is rare, if it is slightly springy it's medium rare, less springy medium and when firm its well done.

If time permits marinade the meat for added flavour and tenderness. A basic wine, herb, onion and garlic marinade is fine.

Fruit and vegetable accompaniments can be cooked alongside meat or grilled in a Wok on the Wok burner. Some are best wrapped in foil to retain juices or you can place them on skewers.

Go easy on sugar and honey in marinades and basting sauces as very sweet mixtures tend to scorch easily.

Grilling the perfect steak requires the grill to be per-heated well so that the grill is hot, this way when you place your steak on the grill it will sear the meat quickly on the outside of the steak, it is best to turn the steaks over often, say every 20-30 seconds as this will ensure the meats fat and enzymes are evenly cooked, you may like to cook your steaks until the blood shows through them before you turn them but you will not be able to cook rare or medium rare steaks this way as they will start to overcook in this manner.

Place sausages on the grill or plate and turn them frequently to brown the surface evenly. Be careful not to use too much heat as sausages contain a lot of fatty oil which will cause the flame to flare up burning the outside of the sausage when cooked over the open grill.

Bacon, eggs, mushrooms, tomatoes and onions are best cooked on the plate you can toast buns or bread on the open grill.

Fish, can be cooked on the plate with flour and herbs or wrapped in foil to seal in the juices on the grill. Cooking times for fish vary as to the type and thickness of them generally times are a lot shorter than meat.

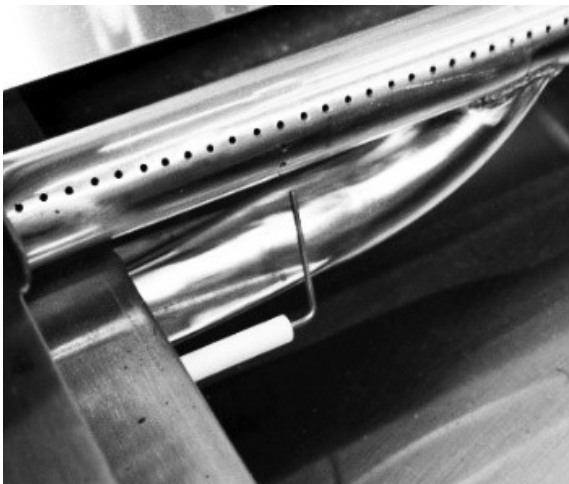
CLEAN UP

1. Check the grease collection tray after each use and wash it in hot soapy water in the sink.
2. Scrape the plate and grills clean and wipe them over with a coat of cooking oil.
3. Wipe the barbecue over with a soft cloth to remove grease and marks.
4. Replace the lid or close the hood to protect the cooking surfaces from the weather when storing the BBQ away.
5. Check the gas supply is turned off.
6. Cover the barbecue with a Tucker barbecue cover (optional extra recommended) when the barbecue is cooled down.

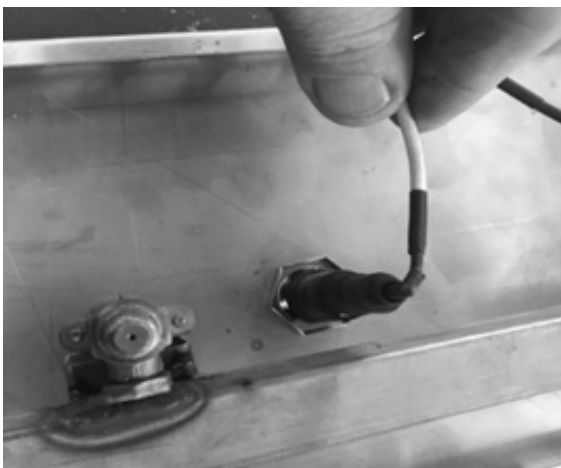


TROUBLESHOOTING SOLUTIONS

- Barbecue won't light? Check all gas connections and that the gas bottle has gas.
- Ignition is not working? Check the ignition for a spark and adjust the spark gap to make sure the gap is 5-7mm from the ports on the burner. Note propane / L.P. Gas is heavier than air so your ignition probe should be positioned just lower than the ignition ports for the best position for ignition and Natural gas is lighter than air so it is best to adjust the ignition probe a little higher than the ignition ports on the burner for the best position for ignition.



- Check that the ignition leads are connected properly as the ignition lead might just need to be firmly connected into either the ignition probe or the ignition button correctly. The lead may be damaged also.



- One of the burners won't light? Check the throat of the burner for a blockage, remove the air mixture cap and gauze on the throat of the burner and push a screwdriver up it to clear the blockage.

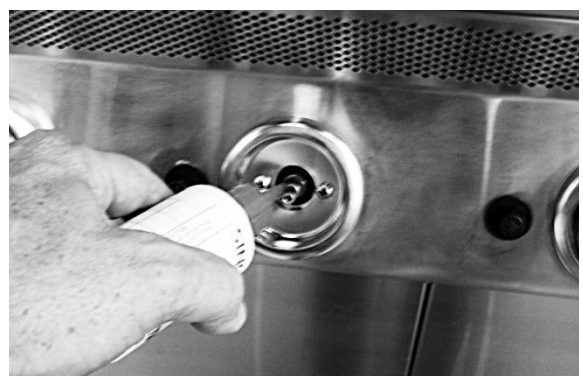


Check the injector nipple that supplies the gas to the burner it maybe has a blockage.

Valve injector



- Control knobs are stiff? Remove the knobs and spray the valve shaft with unceasing lubricant then oil the shafts of the control valves and replace the knobs.



- Barbecue doesn't seem to be as hot anymore? Check burner inlet and burner port holes for blockages or regulator pressure. Insects maybe in the burners. Check the injectors are not blocked on the control valves.



1. Before each use remove any accumulated grease and other cooking residue. Fat/grease fires are not covered by warranty.
2. Your barbecue should be cleaned regularly with hot soapy water and dried afterwards. **Do not** use steel wool as it will leave steel deposits on the surface of which can cause rust. Scotch Bright pads can be used but will generally leave scratch marks where you have rubbed. Only use these on stubborn un-washable deposits.
3. To remove rust marks, we recommend Eagle One NEVER DULL wadding polish. To prevent rust marks, polish the barbecue with stainless steel polish regularly. Hint, rub the BBQ over with a cloth after each use when the BBQ is still hot and the grease on the BBQ will wipe off easy and make it easy to look after as it leaves a slight cover of grease on the stainless steel which impedes the salt air from settling in the pours of the stainless steel surface.
4. Grease or oil the shafts of the gas control valves where they enter the alloy housing every 3 months to avoid them ceasing up. If they become hard to turn or if you smell gas, get the BBQ serviced.
5. Periodically check the leads on the ignitions for any cracks that are connected to the probes and buttons.
6. Do not attempt to dismantle control valves or the regulator.
7. Periodically remove the burners and scrub them with soapy water and a wire brush. Make sure the ports are clear from obstructions, unscrew the air mixture cap and gauze from the throat of the burner periodically and brush away any dust, spider webs or insect nests that may have built up, replace them and screw them back on. When replaced turn each burner on and check that the flame pattern is good, you can adjust the air mixture by turning the cap on the end of the burner throat open or closed. You want a blue flame with a yellow tip.
8. Check hose and regulator regularly and replace if damaged.
9. It is recommended that the hose and regulator be replaced every 5 years.
10. If you cannot operate the barbecue correctly turn it off. Do not continue to use it. Take it back to the place of purchase or local dealer and get them to test and repair it.
11. Stainless Steel barbecues can be affected by high temperatures of which can cause discoloration on the BBQ frame.
12. Check and tighten nuts and bolts on the barbecue regularly.
13. A canvas cover will help keep your barbecue protected from weather. Make sure the barbecue is dry before putting the cover on or corrosion may occur. Coastal climates are particularly vulnerable to this.
14. Check all connections for gas soundness.
15. **Warning:** Servicing must only be carried out by authorized personnel.
16. This appliance must not be modified.
17. Check gas cylinder regularly for test date status.
18. We recommend service of this appliance to be done by an authorized person every two year.

**FOR SERVICE OR REPLACEMENT PARTS,
CONTACT YOUR NEAREST DEALER OR
VISIT: www.tuckerbbq.com.au**

WARRANTY



TUCKER GTR BARBECUE WARRANTY

WARRANTY PERIOD

Stainless steel body	10 years
Gas manifold	Lifetime
Stainless steel burners	2 years
Cross lighting panel	2 years
Gas control valves	1 year
Flare Guards	2 years
Grease collection tray	5 years
Ignitions	1 year
All other parts	1 year

NOT COVERED

The warranty does not cover the purchaser or any other person for damage malfunction or loss due to the following:

- Lack of maintenance, abuse, neglect, misuse, accident, or improper installation of this appliance.
- Scratches, dents or discoloration caused by heat, abrasive or chemical cleaners.
- Damage due to grease or fat fires.
- Failure of burners and valves due to insect blockage.
- Distortion of flare guards.
- Surface rust.
- Cleaning and normal wear and tear.
- Unauthorized repairs during the warranty period.
- Removal or re-installation costs.

SERVICE CALLS OF THE ABOVE NATURE ARE CHARGEABLE

CONDITIONS OF THIS WARRANTY

1. The appliance is delivered to TUCKER AUSTRALIA distributors service department or authorized service agent and freight charges both ways is to be paid by the owner. No liability is accepted for loss or damage during transit.
2. The appliance is installed by a qualified person and operated and maintained in accordance with the instructions supplied. Repairs and service must be carried out by an authorized person.

3. Installation must conform to the standards laid down by the local codes or, in the absence of local codes, with AGA code AG:601 AS:5601:2002
4. No alterations or repairs are to be carried out without obtaining the distributors prior consent. Such repair or any replacement does not extend the warranty period.
5. Proof of purchase together with this warranty must be provided to verify purchase date and establish the warranty period. Only the original purchaser is covered under this warranty.
6. Where this warranty is inconsistent with any state laws, the rights of the purchaser shall prevail.
7. Parts installed from other manufacturer's products will nullify this warranty.

FOR YOUR RECORDS

Model:

Serial Number:

Retailer:

Purchase Date:

Gas type:

TUCKER AUSTRALIA PTY LTD.
138 Silverwater Road
Silverwater NSW 2128 AUSTRALIA.
PHONE: (+612) 9748 8368
FAX: (+612) 9748 8138
WEB SITE: www.tuckerbbq.com.au
EMAIL: mail@tuckerbbq.com.au



TUCKER
BARBECUES

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