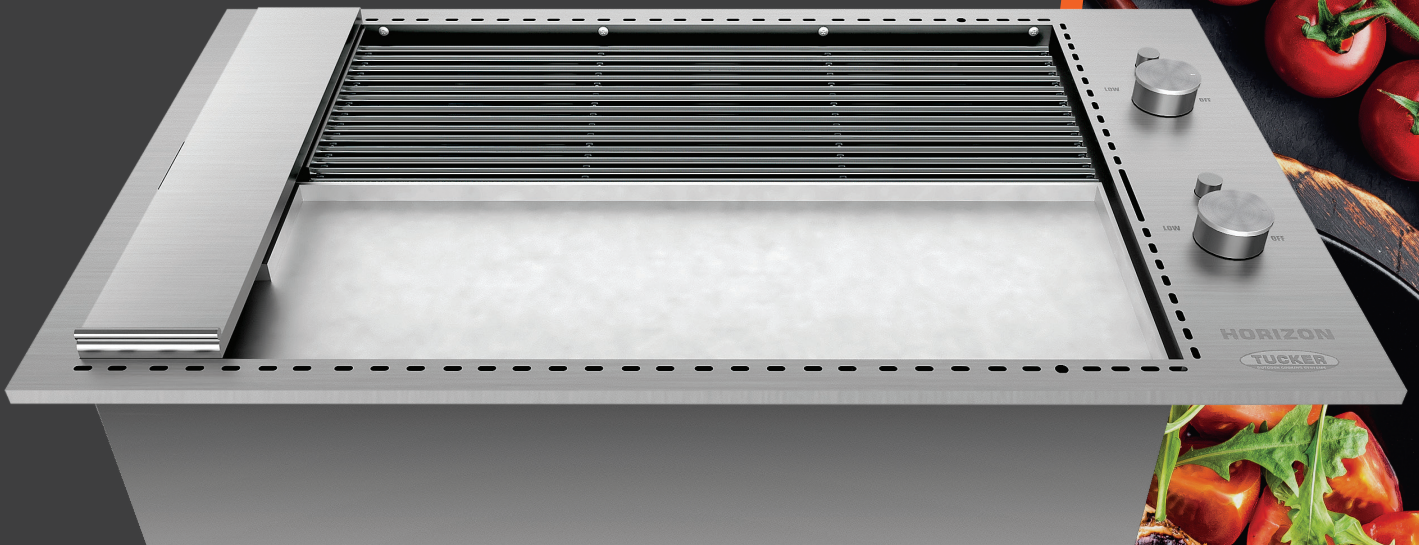




**TUCKER**  
BARBECUES

# ASSEMBLY, INSTALLATION AND OPERATING INSTRUCTIONS FOR HORIZON BARBECUE



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

V10.08.2021

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# IMPORTANT SAFETY INSTRUCTIONS



- Tucker Horizon Barbecues are approved for outdoor use only.
- Remove all plastic protection film from stainless steel components before assembly.
- Clean your barbecue regularly; check the grease tray for excess grease build up, as damage by grease or fat fire is not covered by warranty.
- Always turn off 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 a cabinet trolley refer to relevant instructions.
- Attend an operating barbecue at all times.
- Do not use 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.
- Do not use or store flammable liquids 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.
- 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 hood before lighting.

## 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 instructions in this manual could result in injury and /or property damage.



### WARNING FOR YOUR SAFETY

If you smell gas:

1. Shut off gas supply to appliance.
  2. Extinguish any open flame.
  3. Open lid or hood.
  4. If odor continues, immediately call your gas supplier or your Fire Department.
- Failure to follow these instructions may cause serious bodily injury or damage to property.
  - Read all instructions carefully before assembly and usage of barbecue.
  - This barbecue must not be used indoors.
  - Keep this manual for future reference.
  - Do not store spare gas bottles, petrol, flammable vapours or liquids in the vicinity of this barbecue.

# BARBECUE ASSEMBLY INSTRUCTIONS



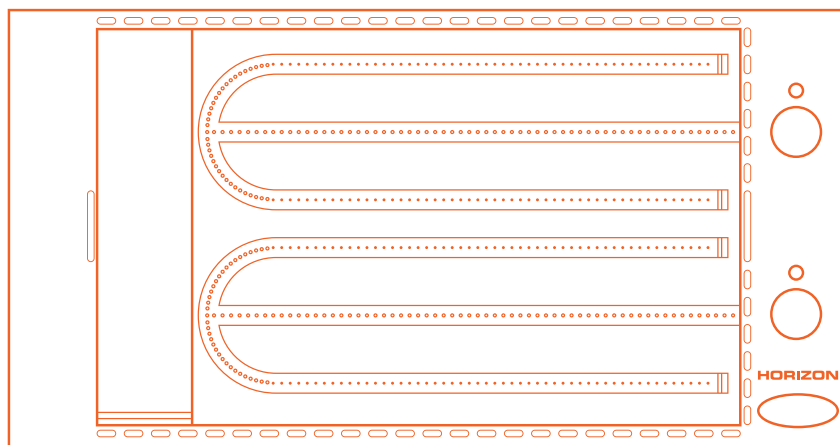
## TOOLS REQUIRED FOR ASSEMBLY



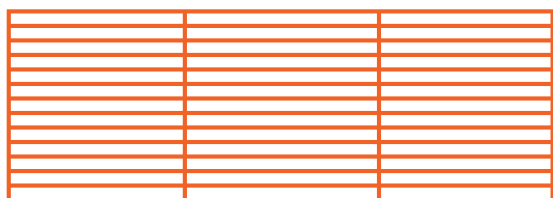
10mm spanner

- 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



**1x** Horizon Barbecue Body



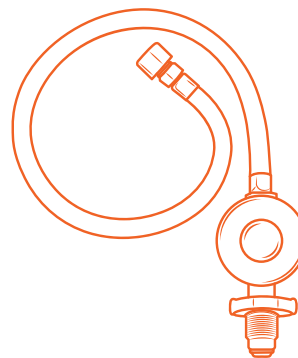
**1x** Grill



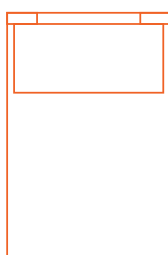
**1x** Plate



**1x** Heat Diffuser



**1x** Hose & Regulator



**1x** Grease Storage Tray

## BARBECUE ASSEMBLY

### NOTE:

Check that you have the correct gas type Barbecue i.e. L.P.GAS (red sticker) NAT GAS (black sticker). The label is located on the right hand side of the Barbecue body next to the gas inlet.

### IMPORTANT:

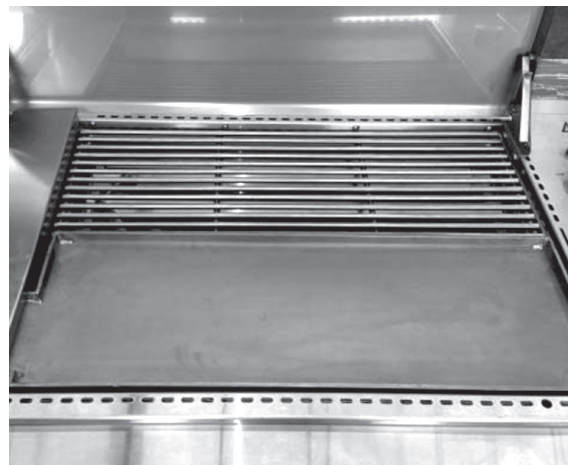
A mobile trolley is optional. If you have one, read the assembly instructions and fit the barbecue onto the trolley before final barbecue assembly.

Roasting hoods are also optional, if so fit roasting hood last, reading separate hood instructions on assembly and installation.

1. Place the heat diffuser above the rear burner, it locates into the slots provided in the BBQ body.



2. Place the stainless steel cooking grill above the diffuser at the back of the BBQ and place the cooking plate at the front of the BBQ.

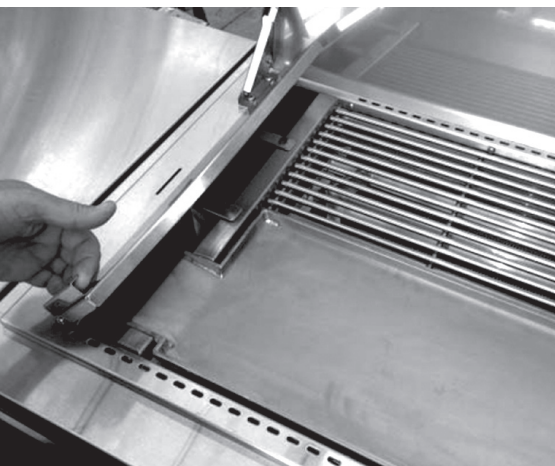
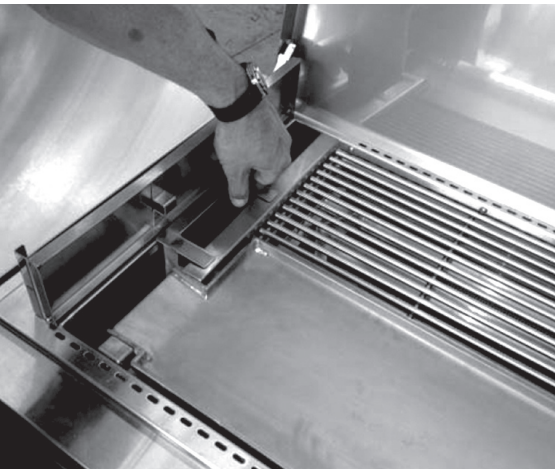


3. Open the flap on the left hand side of the BBQ and slide the grease tray into place under the lip of the cooking plate as shown in the photo below then close the flap.



**NOTE:**

Once you have assembled the barbecue wipe it over to remove greasy fingerprints with stainless steel polish or a little baby oil on a soft cloth, works well and also protects the barbecue from corrosion i.e. tea staining.



## BARBECUE INSTALLATION INSTRUCTIONS

### READ THE IMPORTANT INFORMATION ON THE FRONT OF THE BARBECUE

This barbecue is designed and approved for outdoor use only.

Be mindful of the location of installation of the barbecue.

When deciding on a location to install your BBQ, we recommend that you install it with the prevailing wind blowing into the front of the BBQ.

#### NOTE:

Strong winds blowing into the back or across the back of the Roasting Hood can cause overheating of the BBQ.

The Roasting Hood is designed so that Hot air is released through a vent in the back of the Hood. When the Roasting Hood is shut strong winds can prevent the hot air escaping out of this vent and may even in some cases push the hot air down and out the front of the BBQ which can cause damage to the ignition system and control valves.

The intended use of this barbecue is to be installed into cabinetry or brickwork. It may be placed onto a bench or cut into an opening in a bench.

Be sensible about the location of your barbecue. The barbecue must be located on a solid and level surface that can safely support the BBQ.

**Do not** locate the barbecue near combustible materials or surfaces, either above or around the barbecue such as over hanging trees, bushes or flammable liquids and the like.

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

## 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:

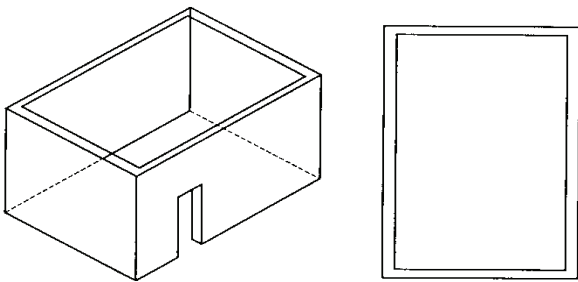
- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover. (figure 1)
- Within a partial enclosure that includes an overhead enclosure and no more than two walls. (figure 2)
- Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply. (figure 3,4 ,5)
- At least 25% of the total wall area is completely open.
- 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.

*For alternative types of installations, contact your nearest dealer.*

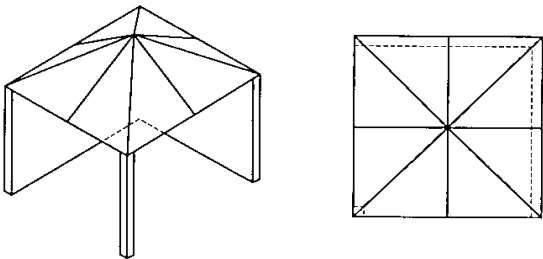
## DIAGRAMMATICAL REPRESENTATIONS OF OUTDOOR AREAS

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.

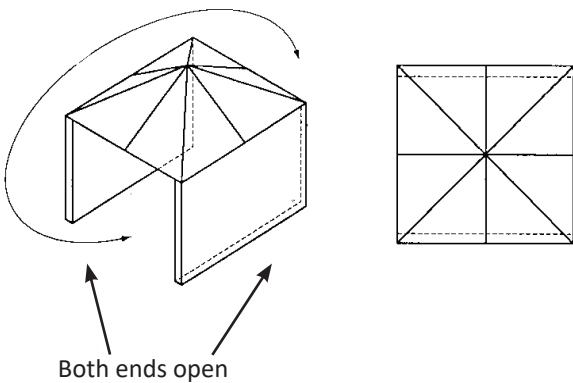
**FIGURE F1 – OUTDOOR AREA – EXAMPLE 1**



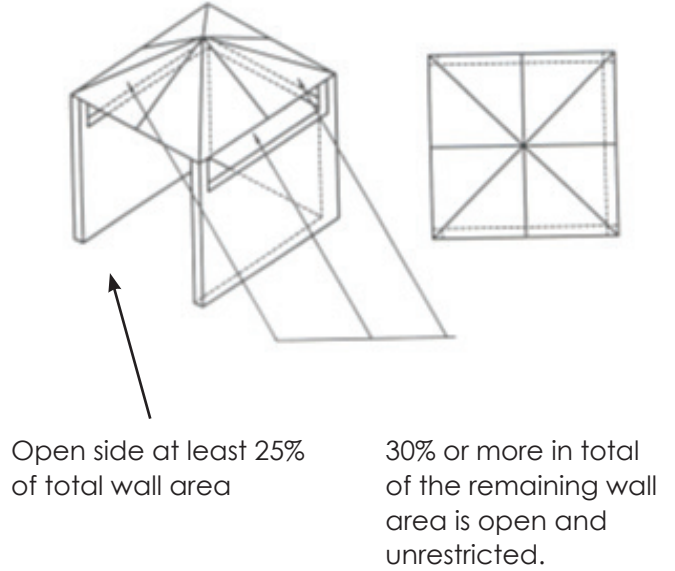
**FIGURE F2 – OUTDOOR AREA – EXAMPLE 2**



**FIGURE F3 – OUTDOOR AREA – EXAMPLE 3**

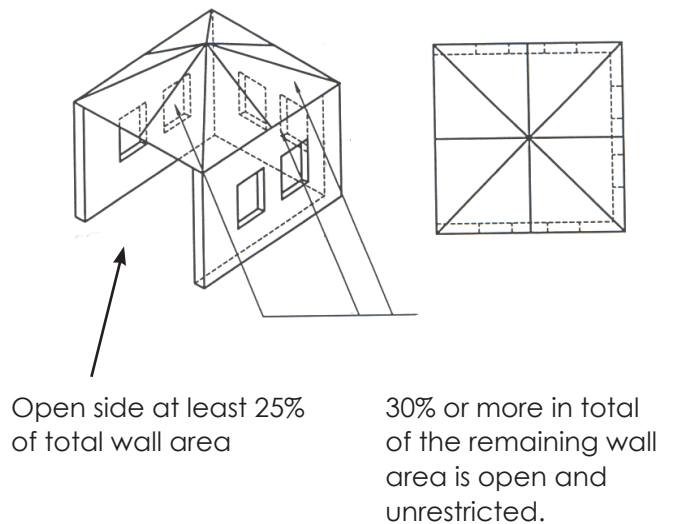


**FIGURE 4 OUTDOOR AREA –EXAMPLE 4**



OPEN AT SIDE AT LEAST 25% OF TOTAL WALL AREA. 30% OR MORE IN TOTAL OF THE REMAINING WALL AREA IS OPEN AND UNRESTRICTED.

**FIGURE F5 – OUTDOOR AREA – EXAMPLE 5**



OPEN SIDE AT LEAST 25% OF TOTAL WALL AREA. 30% OR MORE IN TOTAL OF THE REMAINING WALL AREA IS OPEN AND UNRESTRICTED.



## BARBECUE GAS CONSUMPTION

(In Mega Joules Per Hour)

	Natural Gas	LPG:
<b>Consumption</b>	48mj/h	52mj/h
Natural Gas injector size 2.4mm Pressure 1KPA		
Propane Gas injector size 1.5mm Pressure 2.75 KPA		

## TUCKER HORIZON BARBECUES ARE MADE AND APPROVED TO AUSTRALIAN STANDARDS A.G.A. Certificate Number 7932

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 under the right hand side rear of the barbecue.

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

### WARNING:

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 onto a Tucker cabinet stand.

Alternatively it may be set into brickwork or similar non combustible surface.

Be sensible about the location of your barbecue.

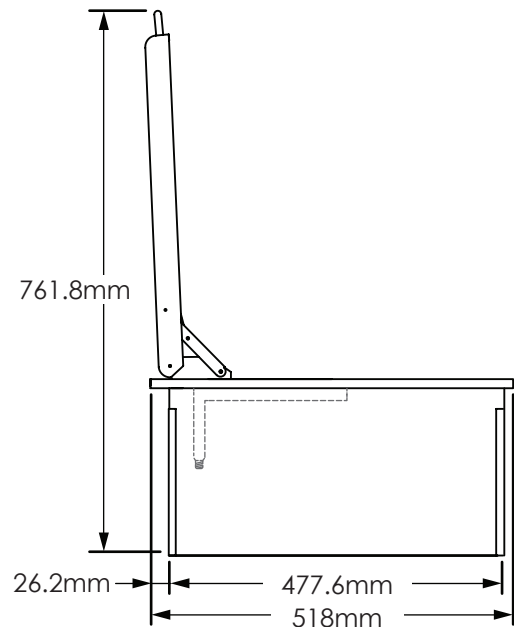
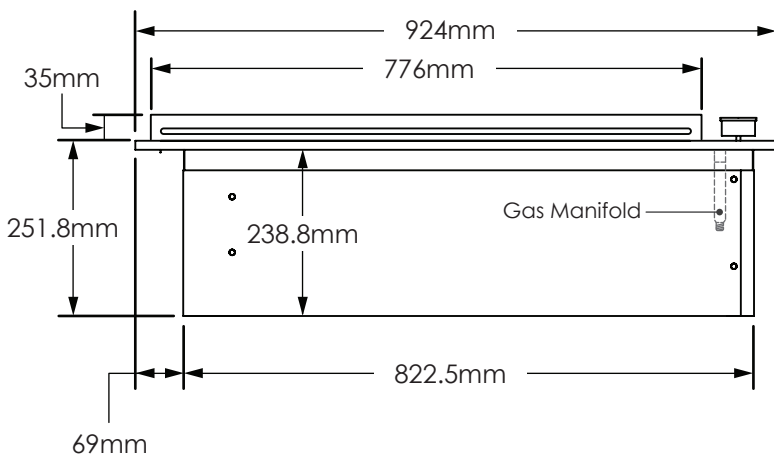
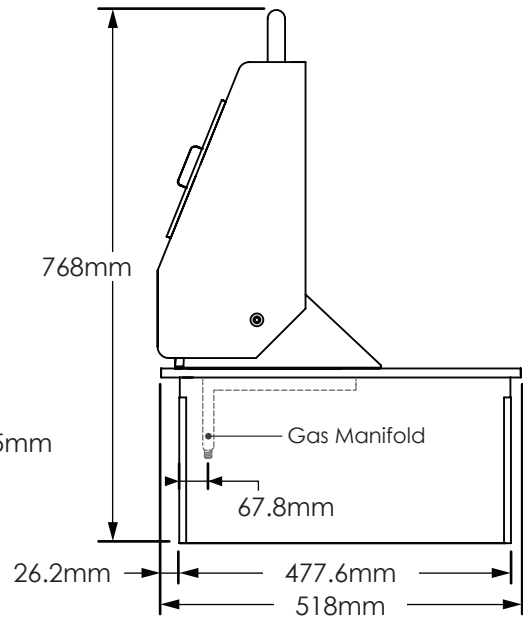
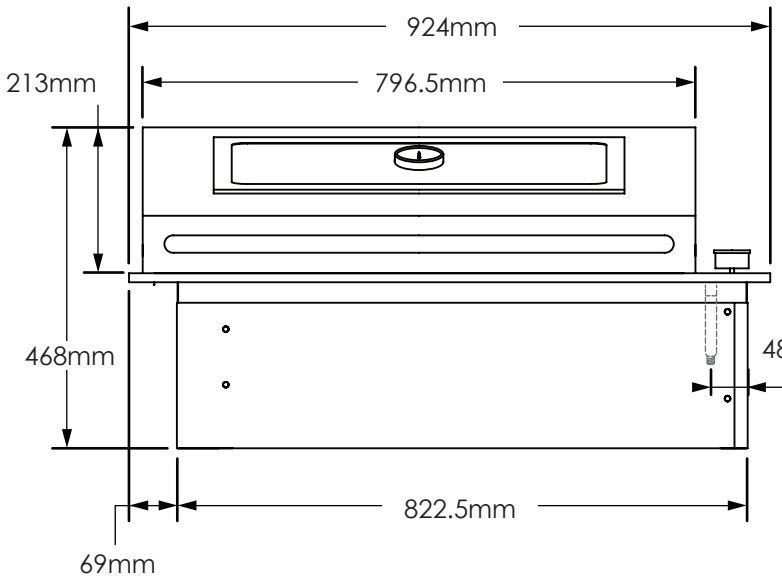
The barbecue must be located on firm and level ground.

**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 sides of the barbecue when installing into brickwork, make sure to leave 200 square centimeters minimum air ventilation underneath.



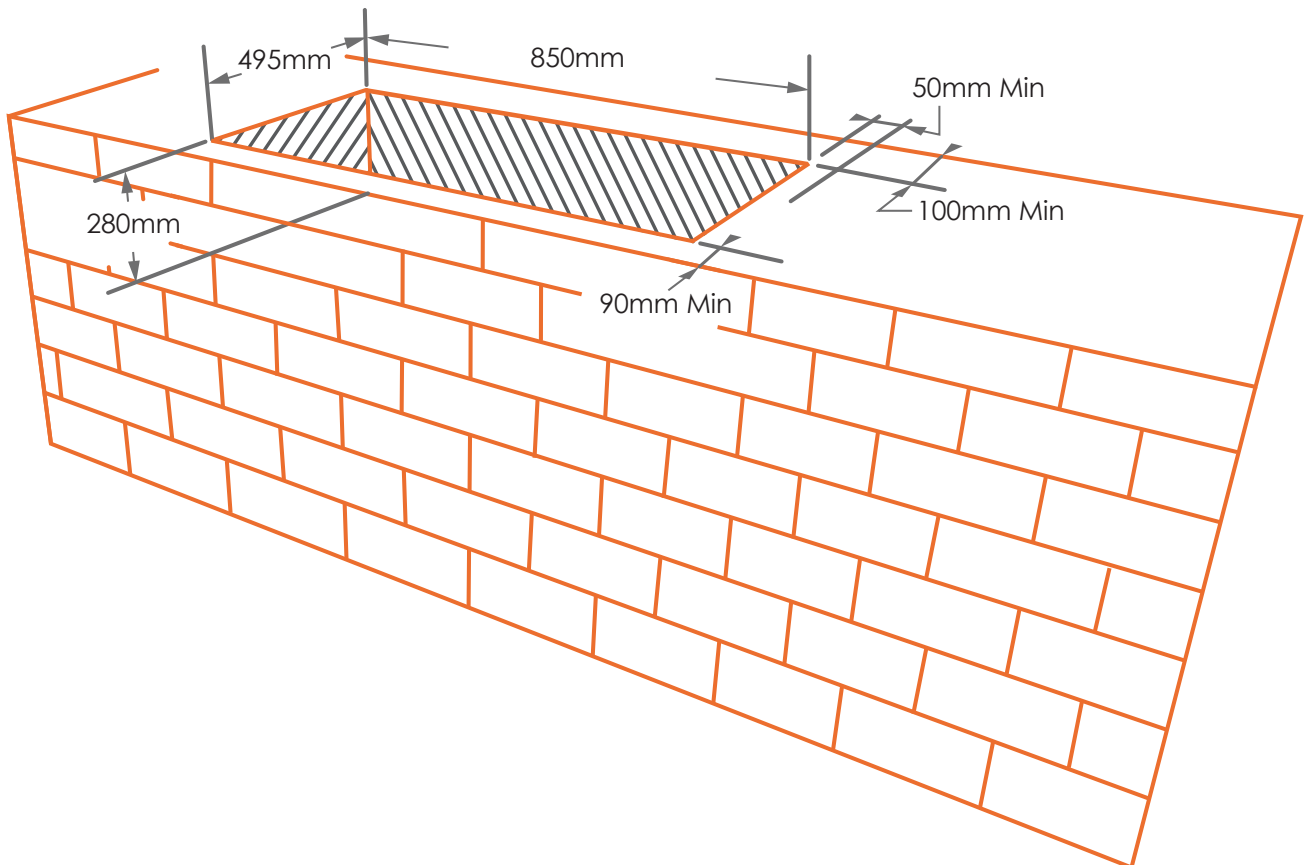
**HORIZON BBQ DIMENSIONS**



**NOTE:**

The manifold is factory fitted at the back on the right-hand side. Manifold diameter is 20mm square tube. The roasting hood is flush with the back of the BBQ when open. The flat lid is 35mm high when shut and 510mm high when open.

## BRICKWORK CUT OUT SIZES



### IMPORTANT:

Allow fresh air to circulate into BBQ from underneath BBQ. Minimum air ventilation required underneath is 200 square centimeters.

## CLEARANCES TO COMBUSTIBLES ARE AS FOLLOWS

**Minimum Top Clearance** Allow 800mm  
**Minimum Side Clearance** Allow 50mm  
**Minimum Rear Clearance** Allow 100mm

*For alternative types of installation, contact your nearest dealer.*

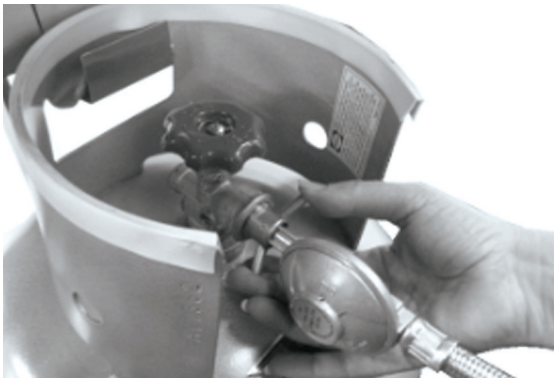
## CONNECTION OF A GAS CYLINDER TO THE BARBECUE IS AS FOLLOWS

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.

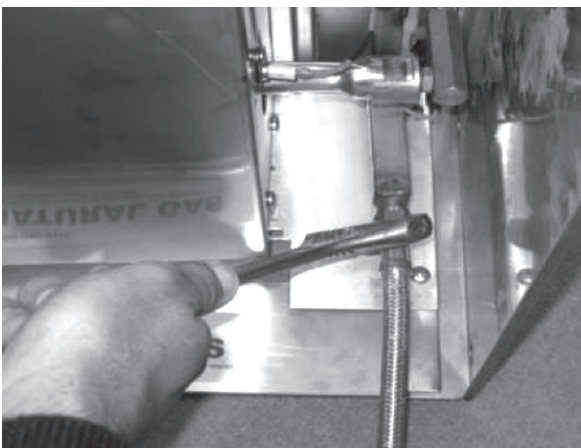
1. Attach the regulator to the gas cylinder by tightening the wing nut on the regulator firmly by hand.



### NOTE:

The thread is left handed, which means it is opposite to normal.

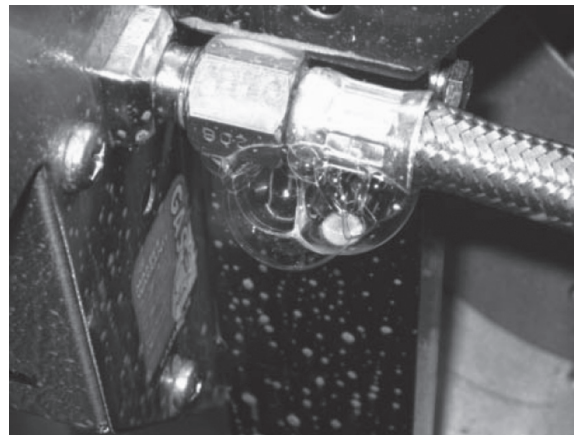
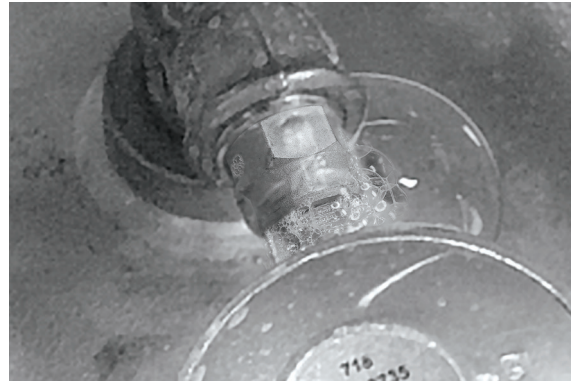
2. Attach the hose to the inlet of the barbecue and tighten it with a spanner.



3. 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 leak test. If bubbles appear around the connections you have a leak.



*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.**



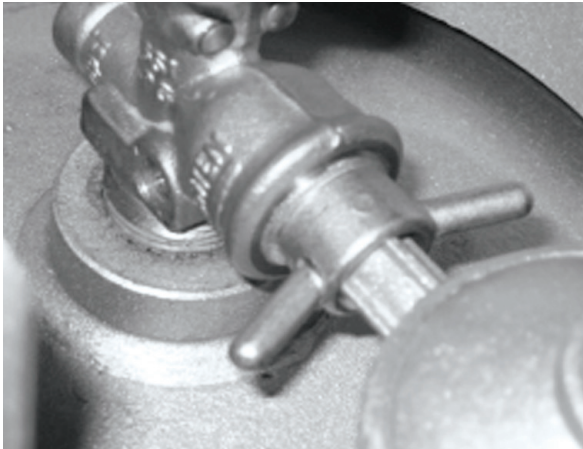


Photo of what a good connection looks like  
i.e. no bubbles.

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

**NOTE:**

Check for leaks after each gas refill.

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

For storage, cylinder exchange or refilling,  
disconnect the hose at the cylinder only.

Check that the hose is not kinked, squashed or under  
tension.

**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.

## GAS INSTALLATION

**FOR PERMANENT CONNECTIONS** to natural gas or  
a fixed propane supply, an authorized 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. 150 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 13mm, 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.

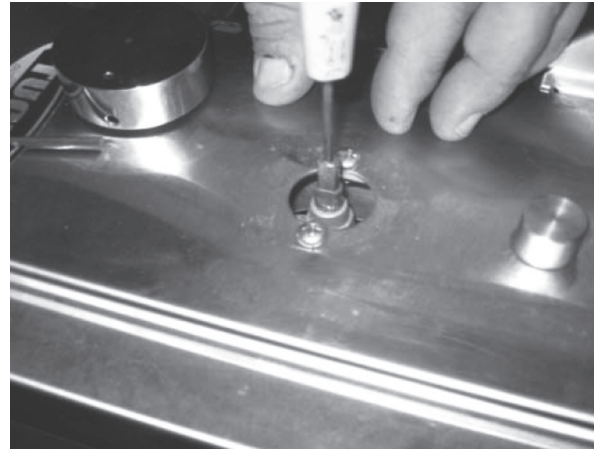
It is recommended that an isolation valve and union  
be fitted before the barbecue; refer AS5601/ AG601  
for correct pipe sizing to ensure adequate gas is  
supplied to the appliance.

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

## PROPANE GAS TO NATURAL GAS CONVERSION PROCEDURE FOR AUTHORIZED INSTALLER

- Disconnect BBQ from propane supply.
- Remove plate, grill, vaporiser and burners.
- Remove injectors and replace with the correct  
size 2.4mm injectors for each burner. See data  
plate on the BBQ or the instruction manual for  
correct injector sizes.
- Re-assemble burners, vaporisers, plate and grill.
- 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.
- Now light both burners on the BBQ and adjust the regulator pressure to 1 KPA with both the burners on the high setting.
- To set the low/ simmer position correctly, turn the control knobs down to the low setting whilst the burners are on. Using a 60mm long flat head screw driver 2.4mm in diameter adjust the flame height by removing the control knobs with an allen key and slide the screw driver down the shaft of the valve, adjust the "low" setting up or down to suit your gas pressure by turning the screw inside the shaft of the valve.
- Turn the screw driver anti-clockwise to adjust the flame height up and clockwise to turn the flame height down.

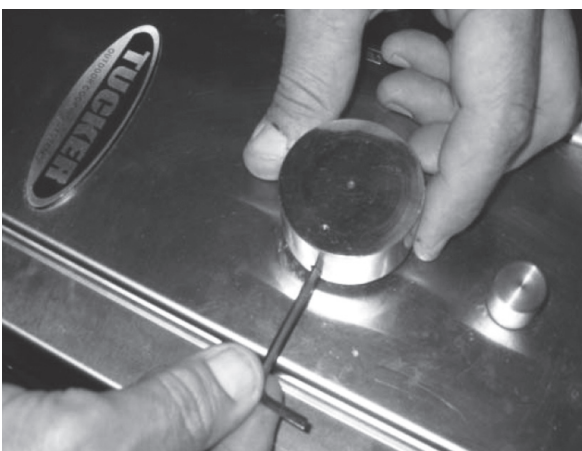


*For alternative types of installation, contact your nearest dealer.*

#### NOTE:

You want to try and achieve the lowest flame height at "LOW" possible but you don't want to have it so low that it will blow out on its own or due to a breeze. Once set, replace the control knobs.

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



## BARBECUE OPERATING INSTRUCTIONS

1. Remove the lid or open the hood before lighting the BBQ.
2. Turn all the gas controls to the OFF position. (clockwise).
3. Turn on the gas supply at cylinder valve or supply.
4. Push and turn (Anti-clockwise) the control knob you wish to light to the high position.
5. Wait for 3 seconds.
6. Push the ignition button next to the 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:

The Main BBQ Burners will cross light off each other.

Once one Burner has lit, Turn the Control Knob of the Burner next to it onto the High position.

The flame will jump across to that Burner.

### NOTE:

If the Burner does not light within 10 seconds, turn the Burner off and wait 1 minute and repeat the procedure.

Light only one Burner at a time in this manner.

## MANUAL LIGHTING INSTRUCTIONS

To light the BBQ manually:

1. To light the barbecue manually, turn the front burner valve on to high and light a match and hold it above the manual lighting hole at the front of the BBQ on the right hand side.
2. If the BBQ does not light within 5 seconds turn the valve to off, wait 1 minute and for gas build up to disperse and try again.

## NEW BBQ 'BURNING IN' PROCESS

*Open the Roasting Hood for this process.*

1. Brush a very light coating of cooking oil over the surface of the Cooking Grills and Solid Hot Plate.
2. Turn all Burners onto low and run the BBQ for 5 minutes than turn it off.
3. When its cool rub the entire surface of the Plate and Grills again with a light coating of oil.
4. This will protect them from surface rust as moisture in the air can cause surface rusting.
5. Close the Roasting Hood when you have finished oiling.

## PRE-HEATING THE BBQ BEFORE COOKING

1. Brush a very light coating of cooking oil over the plate or grill prior to lighting.
2. Preheat the BBQ on high for 2-3 minutes.

### WARNING:

If you notice smoke rising up off the surface of the BBQ, turn the burners to low or the oil will start to burn and if left on high for much longer the oil could catch on fire if it reaches its ignition point of approx 300°C+

3. We recommend you cook on the Medium setting as you will have sufficient heat to Grill or Roast.
4. If more heat is required, you can turn it up a little if need be.
5. Flare up will occur if the cooking surface gets too hot.
6. The recommended cooking temperature inside the Roasting Hood is 180°C, never exceed 200°C with the Roasting Hood closed.

## COOKING TIPS

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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 pre-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.

## HANDY HINTS

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- Too much flare up is generally the result of too much heat.
- You are better off cooking slower and longer than to toughen and dry out your meat by cooking with too much heat.
- It is best to cook fatty foods on the plate as flare-ups are best avoided this way.

## 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.





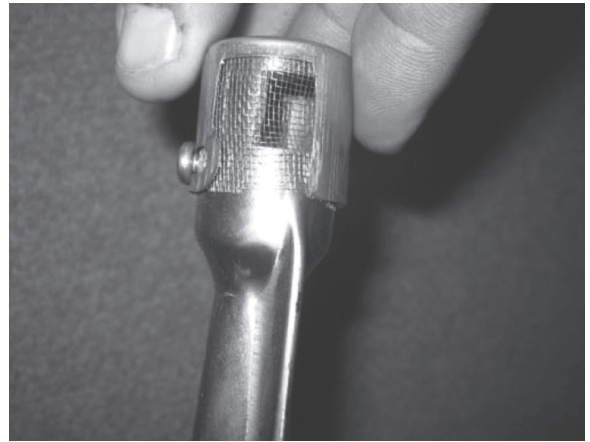
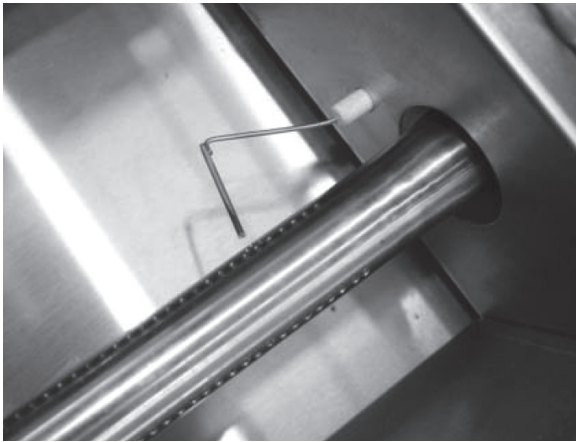
## TROUBLE SHOOTING SOLUTIONS

### Barbecue won't light?

Check all gas connections and that the gas bottle has gas.

### Ignition is not working?

Check the leads and adjust the spark gap by bending the metal pole toward the burner igniting port hole and maintaining a gap about 8mm.

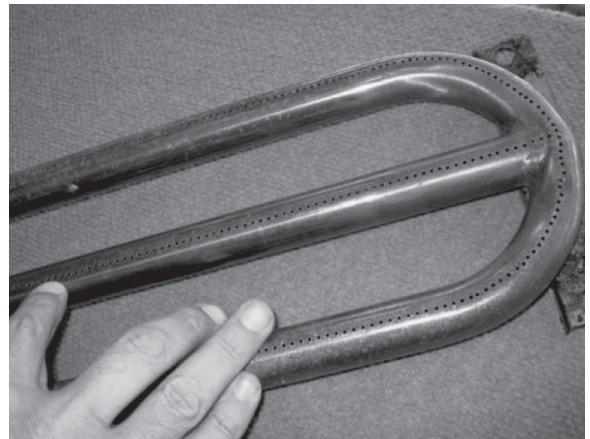
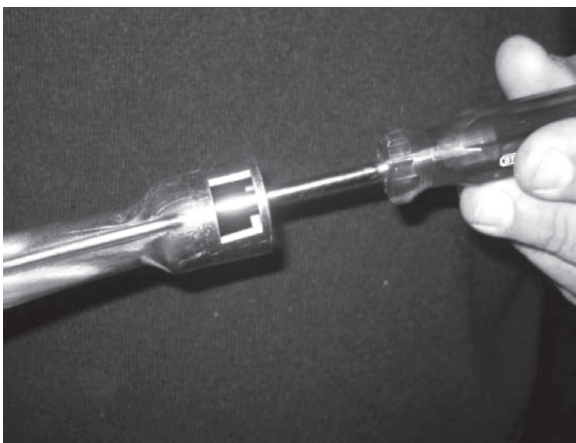


### Barbecue doesn't seem to be as hot anymore?

Check inlet and burner port holes for blockage or regulator pressure. Insects maybe in the burners. Check the injectors are not blocked on the control valves.

### One of the burners won't light?

Check the throat of the burner for blockages, use a Phillips head screw driver to remove the gauze or the valve injector may be blocked.

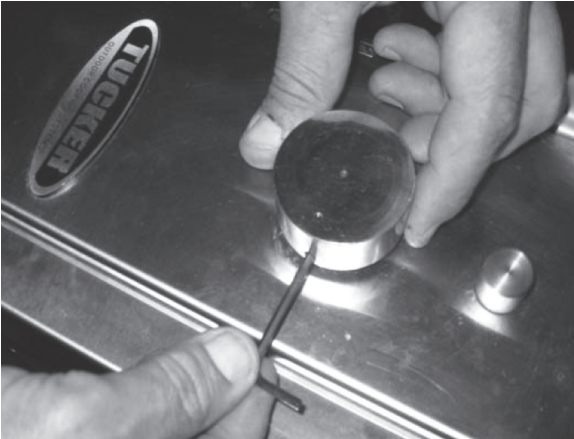


### **Barbecue is flaring all the time?**

Too much heat so turn the barbecue down.

### **Control knobs are stiff?**

Remove the knobs with an Allen key and oil the shafts of control valves.



*If you have trouble operating your BBQ controls or the flame patterns of the burners seem to be flaring up see your local dealer or contact TUCKER AUSTRALIA for service.*

## TAKE CARE OF THE APPLIANCE

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.

### WARNING:

Servicing must only be carried out by authorized personnel.

This appliance must not be modified.

Check gas cylinder regularly for test date status.

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](http://www.tuckerbbq.com.au)**

## TUCKER HORIZON BARBECUE WARRANTY

### WARRANTY PERIOD

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

### 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.  
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