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Instructions and General Information The Heatlie Barbecue Series



The Heatlie Barbecue has the following advantages:

- Energy efficient with the revolutionary Heatlie Ribbon System
- Unique right to left burner positioning for better heat distribution
- Solid 5mm oil quenched mild steel hotplate with raised edge to avoid unwanted flare-ups
- Auto push button dual piezo ignition for easy starting
- Externally fitted gas taps which prevent taps overheating
- Leg kits come complete with patented gas cylinder bracket
- Available in SS, stainless steel models or PC, powder coated finish
- Natural or Propane Gas models available.

Plus a large variety of accessories to suit your cooking requirements:

- Warming Drawer to keep foods hot before serving (WD1150,850,700)
- End Table to add extra space for serving (ET)
- Protective Cover which protects the hotplate when not in use and acts as a windshield when cooking (L1150,850,700)
- Vinyl Cover (all sizes available with End Table provision if required)
- Splash Back to help prevent splatter when cooking (eg.SB1150 etc)
- Barbecue Shelf for under barbecue storage (eg.BBQshelf1150 etc.)
- Optional 10mm oil quenched steel hotplate (eg.PL115010)
- Optional flame protection device (Flame Failure)
- Optional timer feature (Flame Failure models only)
- Drain extension for fat removal when catering for large numbers (DESS)

This product is protected from copying by Design Registrations:

Overall Design No.	208588
Ribbon Burner System	No.RD I00131
Gas Cylinder Holder	No.2084-88
AGA Certificate	No. 4883
Barbecue Models:	700, 850 & 1150

Action will be taken against those who copy.



The Heatlie Barbecue Series

Congratulations on your decision to purchase a Heatlie Barbecue. Enjoy the power and efficiency of the Ribbon Burner System, and remember - no matter how much food you cook on our barbecue, you'll never have to worry about flare-ups!



Container Contents

The following items should be standard with the delivery of your Heatlie Barbecue:

- 1 Heatlie Barbecue cook-top including four corner thumbscrews

IF YOU HAVE PURCHASED A BARBECUE WITHOUT LEGS PLEASE REFER TO INSTRUCTIONS ON PAGE 4.

Leg Kit Box containing:

(For mobile barbecues)

- 2 wheels
- 1 Wheel leg end complete with patented cylinder bracket
- 2 stub axels
- Washers - 2 x M10 (small), 2 x M12 (large)
- 2 x 3/8th nylock nut
- 1 leg end

Wheel Kit Assembly

Remove contents of Leg Kit Box.

To secure wheels on wheel leg kit:

1. Pass axle through hole at the bottom of the wheel leg so the axle thread is protruding from the outer side of the leg
2. Place the M12 (large) washer on the axle
3. Place the wheel on the axle
4. Place the M10 (small) washer on the axle
5. Screw on the nylock nut with the nylon on the external side
6. Tighten nut to required tension using a spanner
7. Repeat the process for the other wheel.

Heatlie Barbecue Assembly

Note: If Warming Drawer is being used, please refer to 'Assembly of Heatlie Accessories' before commencing.

1. Twist out thumbscrews on corner of cook-top far enough so as not to interfere with the insertion of the legs.
2. The legs with Gas Cylinder Bracket belong at the end where the gas controls are located.
3. Install legs by pushing them up into the corner stubs of the barbecue.
4. Ensure legs penetrate past the thumbscrew level and then tighten the thumbscrews.
5. Legs can be slightly raised using thumbscrews to achieve slight fall on cook-top for fat drainage.
6. **Hint:** Once final leveling is achieved keep thumbscrews tightened - this keeps unit rigid and prevents legs dropping when moving unit.



Thumbscrew

Gas Cylinder and Line Fittings

1. **9 kg Gas Cylinder only:** Hang gas cylinder on the brackets provided. The handle at the top of the cylinder sits over the bent brackets as shown.
2. **Regulator:** Connect the regulator to the cylinder. Do not over-tighten. Tighten gas cylinder connection with fingers (left hand external thread POL Type 21 CGA510 fitting). Keep gas line away from potential hot surfaces.
Note: This is a low pressure appliance and the pressure regulator must be used.
You cannot connect this LPG BBQ directly to a natural gas supply. The Heatlie BBQ can be easily converted for use with Natural Gas (refer to conversion instructions).
3. **Leak Test:** With the gas line connected to the controls - turn gas on at cylinder and check for leaks. Use soapy water - brush over joints on gas cylinder and connection at controller unit and watch for bubbles. Any bubbles indicate a gas leak is present. Repair any leaks and re-check.



Photo shows wheeled leg end with adjustable bottle brackets

Natural Gas Barbecue Line Fittings

NOTE: Natural gas installation must be carried out by an authorized person.

Where the barbecue is supplied for use with Natural Gas, a certified hose assembly (not supplied), fitted with a 1/2" BSP external thread to connect to the Natural Gas regulator and Bayonet connection for fitting to the fixed gas supply point is required.

To connect the Bayonet fitting, push it into to the fixed connection and rotate it clockwise to lock into place. Alternatively, the appliance may be installed with a permanent connection to the Natural Gas supply.

When connected, check for leaks. Refer leak testing procedure above.

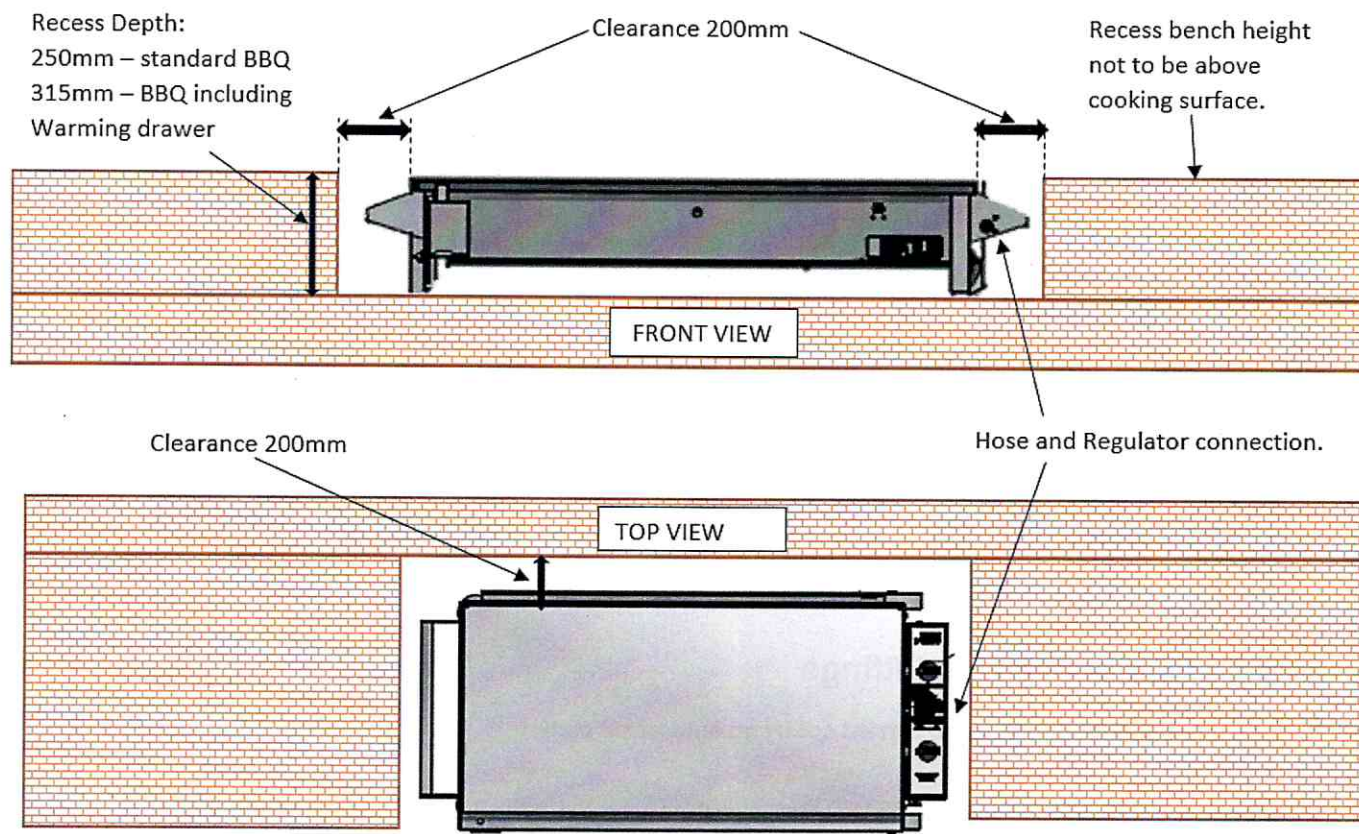
If your BBQ is ordered configured for Natural Gas a safety wire is attached to the BBQ. The wire is supplied with a snap hook which must be fixed to a wall or a permanent fixture using the bracket attached to the end of the wire.

The Heatlie LPG BBQ can be easily converted for use with Natural Gas (refer to conversion instructions).

Heatlie Barbecue Without Legs Assembly

Note: If Warming Drawer is being used, please refer to 'Assembly of Heatlie Accessories' before commencing.

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



INSTALLATION DIAGRAM

Assembly of Heatlie Accessories

Protective Cover

1. Hold handle to outside of protective cover.
2. Hold step bracket to the inside of the cover.
3. Put screw through the hole in the step bracket making sure that the elevated step of the bracket is facing the rear of the cover this will allow the cover to be used as a wind shield when cooking).
4. Pass screw through cover and into handle.
5. Tighten firmly using screwdriver.
6. Repeat process for other side of handle.

End Table

- 1 End tables can be placed on either side of barbecue.
- 2 Secure end table by positioning mounting support hook over the top edge of hot-plate allowing adjustable feet to rest against the stub leg of the barbecue cook-top.
- 3 Use end table screws to adjust to desired level making sure that both end table feet are placed against the stub leg of the barbecue cook-top.

Warming Drawer

- 1 If you have a mobile BBQ ensure the BBQ legs have been removed from the BBQ cook-top.
- 2 Turn cook-top upside down (place on grass or non abrasive surface to avoid scratching cook-top).
- 3 Remove galvanised sheet base by removing the 4 (or 6) screws using a Philips head screwdriver.
- 4 Remove drawer from drawer frame.
- 5 Place warming drawer frame on the stub legs of the cook-top base.
- 6 Ensure that the back panel of the drawer frame is at the rear of the BBQ and blanks the space between the frame and cook-top body.
- 7 For a mobile BBQ insert wheel leg (Gas Control end of the barbecue) through drawer frame into stub leg of BBQ until leg cross rail meets drawer frame (ensure that cylinder bracket is facing out from the BBQ). Tighten thumbscrews.
- 8 Insert other leg kit so that leg cross rail meets drawer frame. Tighten thumbscrews.
- 9 For a BBQ without legs insert the four leg extensions through drawer frame into stub leg of BBQ and tighten the grub screws with allen key provided. .
- 10 Turn barbecue over onto legs.
- 11 Remove plastic from base of warming drawer.
- 12 Insert drawer into front of drawer frame.

Drain Extension

- 1 Remove fat catcher cup from fat catcher bracket
- 2 Pass drain extension through fat catcher bracket.
- 3 Push drain extension onto the drain spout in the front left-hand corner of the barbecue cook-top and tighten the thumb screw.
- 4 Drain extension should extend down towards the ground with the angle facing the middle of the barbecue.
- 5 Place a 20 litre drum or similar container to catch fat and liquids when catering for large numbers.

Heatlie recommends you maintain your barbecue by placing it under the protection of a verandah or covered outdoor space which is sheltered from the weather.

Location Requirements

WARNING: This appliance shall not be used indoors.

: It must be located at least 200 mm away from any combustible surfaces and 1.5 metres overhead.

: 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 (also see diagrams):

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

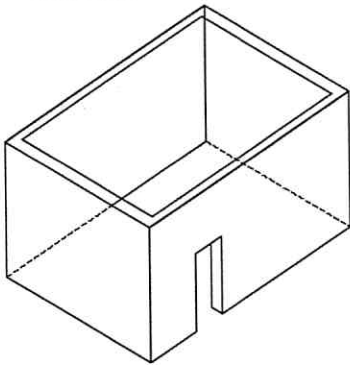


FIGURE F1—OUTDOOR AREA—EXAMPLE 1

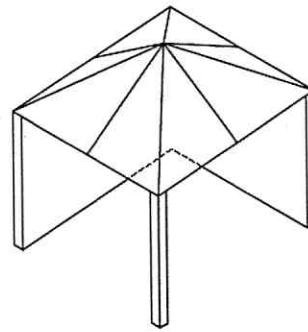
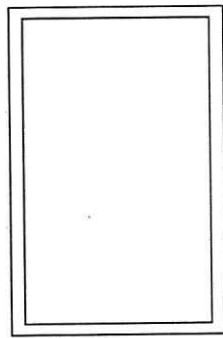


FIGURE F2—OUTDOOR AREA—EXAMPLE 2

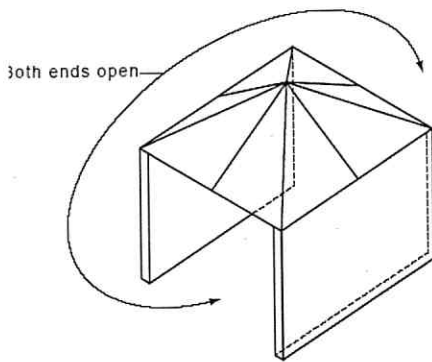
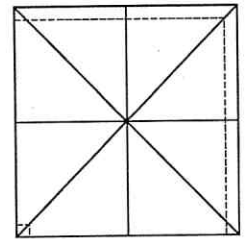
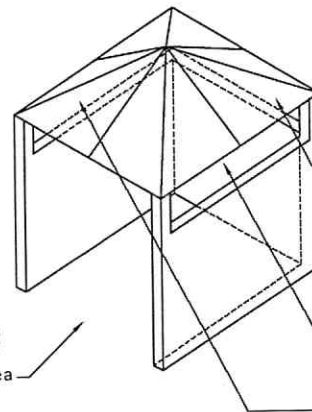
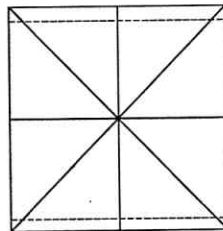


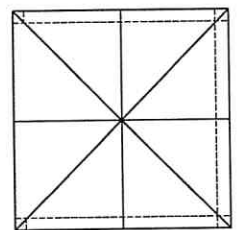
FIGURE F3—OUTDOOR AREA—EXAMPLE 3



Open side at least 25% of total wall area

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

FIGURE F4—OUTDOOR AREA—EXAMPLE 4



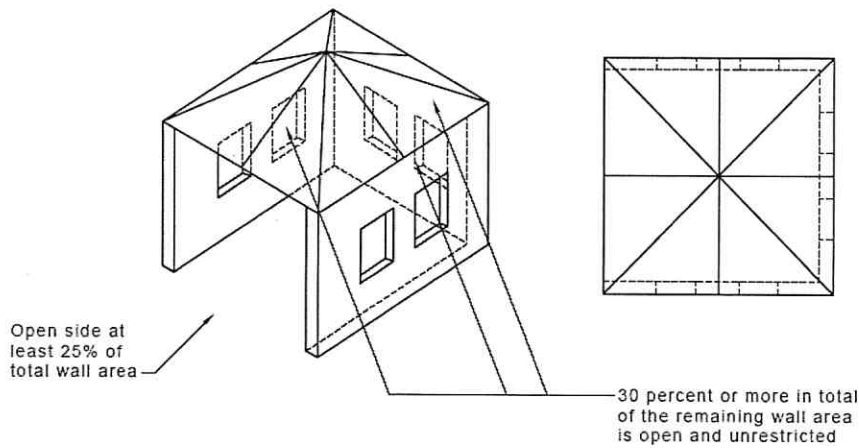
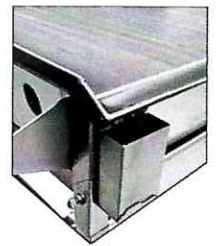


FIGURE F5—OUTDOOR AREA—EXAMPLE 5

Operation

Before lighting

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



Waste Container

Lighting

- 1 Turn on front gas burner by pushing down the knob and rotating to high. Then push piezo ignition button until burner ignites. Or, light the front burner using 40mm match through porthole, located on the right hand side of the BBQ front panel. If ignition does not occur within 15 seconds, turn off and wait 30 seconds before trying again.
- 2 To light rear burner turn knob to high and push piezo igniter or allow about 10 seconds for "cross lighting" to occur.
- 3 Do not leave on High for more than 5 minutes without food load as it may distort or damage hotplate



Burner Control Knob
(Push down to turn)

Flame Failure Option

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

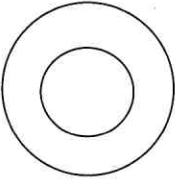
After use, turn off knobs and gas supply.

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

Timer Option with Flame Failure


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

IGNITER




(C)

FLAME FAILURE



(B)

TIMER



(A)

OPERATING INSTRUCTIONS

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

TO CONTINUE COOKING PRESS BLACK KNOB EVERY 8 MINUTES

BBQ WILL AUTOMATICALLY TURN OFF EVERY 10 MINUTES. REPEAT PROCESS IF BBQ TURNS OFF.

AFTER USE, TURN OFF KNOBS AND GAS SUPPLY

Troubleshooting

1. Burner will not light:

For the LPG model, check gas cylinder valve is on and there is plenty of gas in the cylinder. For the Natural Gas model, check the hose is connected correctly at the bayonet fitting and main gas supply valve is on. Check that spark occurs at burner, if not then check wiring connections not loose. Check the gas control valve is working correctly and is on High setting. Otherwise refer to service/repair section.



2. Burner lights but does not stay on:

Check gas cylinder valve is fully on (for LPG model). Check there is plenty of gas in the cylinder (for LPG model). Check the hose is connected correctly at the bayonet fitting (for Natural Gas model). Check that main gas supply valve is fully on (for Natural Gas model). Check the gas control valve is working correctly and is on High setting. Otherwise refer to service/repair section.

3. Flame is low, excessively yellow or depositing soot:

Check the gas cylinder (for LPG model) is not nearly empty (i.e. low pressure). Check that burner ports are not blocked by removing the burner tube assembly and clean as necessary. Check that gas valve is at correct setting. Check there is no blockage (e.g. spider webs) at the burner gas entry mixing tube.

4. Flame is not sharp and blue but is blurry and "soft" and giving off smelly combustion products:

This indicates the burner flame is starving for air. Check all ventilation openings in the barbecue for blockage.

If any of the above conditions cannot be fixed or if the barbecue does not perform correctly, contact the place of purchase, they may be an authorised service centre, or alternatively return the product to Heatlie for repair.

Cooking Tips

For best results place food left-to-right following the direction of the Ribbon Burners.

As the Heatlie Barbecues use a mild steel hotplate cooking surface, it is recommended that the steel hotplate be "seasoned" to reduce the likelihood of food sticking to the hotplate.

This is achieved by following these simple steps:

- 1 Wash the shipping protective coating off the hotplate using warm soapy water (see warning below).
- 2 Rinse and dry hotplate.
- 3 Turn on barbecue and apply a layer of vegetable or cooking oil.
- 4 Turn off barbecue.
- 5 Wipe off layer of oil.
- 6 After each cooking session, scrape food particles off hotplate and apply a layer of cooking oil before storage. After continual use you will notice a brown film developing over the hotplate. This seasoning process will reduce the likelihood of food sticking to the hotplate. If you scrape the hotplate and avoid scrubbing with hot water you will not need to repeat this process. Wipe down the controls section with warm soapy water. Empty the fat catcher. No other maintenance should be required.

WHEN COOKING:

Turn on High for 5 minutes to pre-heat the hotplate. Longer than 5 minutes may distort or damage hotplate.

For a Medium cooked 20 mm (3/4") steak, cook for 5 minutes each side.

For a Medium cooked gourmet sausage approximately 25 mm (1") diameter, cook for 8 min, rotating every couple of minutes.

Warning:

When cleaning the plate for the first time it may be necessary to use a scourer to remove all the oil. The oil is Lanolin based to protect the hotplate but needs to be removed completely otherwise the oil residue can turn black when heated up. If this happens you will need to use oven cleaner to remove it.

Gas Technical Details

	Injector size (mm)	NHGC (MJ/h) per burner	NHGC (MJ/h) per appliance	Burner pressure (kPa)
Non-flame safeguard model				
NATURAL GAS				
1150	2.65	33	66	1.00
850	2.10	20	40	1.00
700	1.90	17	34	1.00
PROPANE GAS				
1150	1.70	38	76	2.75
850	1.30	21	42	2.75
700	1.20	17	34	2.75
Flame safe guard model				
NATURAL GAS				
1150	2.65	28	56	1.00
850	2.10	20	40	1.00
700	1.90	17	34	1.00
PROPANE GAS				
1150	1.70	37	74	2.75
850	1.30	21	42	2.75
700	1.20	17	34	2.75

Natural Gas commissioning:

Burner pressure is set with one burner operating.

Cooking area:

Model 1150 – 1150 x 520mm

Model 850 – 850 x 520mm

Model 700 – 700 x 520mm

Conversion Instructions

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

CARE OF YOUR HEATLIE HOTPLATE

1. The first thing to do once you've unpacked your Heatlie BBQ is to wash the hotplate. Using hot soapy water and a sponge, wash the hotplate a couple of times until the water runs clear. The hotplate has a light coating of lanolin oil, which helps protect the raw steel from rust. This oil needs to be removed completely before it is heated up for the first time. The water will appear very dirty on its first wash, this is because it has some residue of fine metal dust leftover from the polishing process at the factory.
2. You may need to wash the hotplate a couple of times until the water is clear. Then give it a final rinse with clean water.
3. Run your hand over the plate to make sure there is no residue of oil left on it, if it feels tacky, there may be some oil left and you may need to use something stronger like a non-metallic scourer to remove it. (Do not use a steel scourer.)
4. Once you are satisfied you have a perfectly clean plate, give it a very light coating of any edible oil you have in your kitchen. (ie. Vegetable oil)
5. Make sure the BBQ has been connected to the gas correctly before lighting, by following the instructions on the BBQ instruction panel.
6. Turn both burners on to High.
7. Heat for 2-3 minutes. Turn the BBQ off.
8. Wipe the oil from the Hotplate.
9. Re-apply another thin layer of oil. You are now ready to cook.
10. Once again, turn on both burners to high.
Pre-heat your hotplate for around five (5) minutes.
11. Do not leave your BBQ heating without food for long periods of time, as this can damage the hotplate.
12. During the first few 'cook-ups', the plate will cure. During this process the food may stick to the hotplate but this is only temporary. Once the plate is properly cured, food will not stick.
13. **Physical Changes to your Hotplate:** As you heat up the steel, it will change colour, this is perfectly normal. It will darken directly over the burners first, as this is where it gets the hottest. This colouring process will eventually spread over most of your hotplate. Your hotplate will never look 'beautiful and shiny' again.
14. After use, do not wash the hotplate in an attempt to make it look like it used to. You need the fat/oil from the previous cook to protect your hotplate from rust.
15. All you need to do is scrape food particles and excess oil from the hotplate, using a scraper (something like a paint scraper). You may like to wipe it over with paper towel, but do not remove all the oil. If you decide you must clean and remove all the oil from the plate, you will need to re-coat the plate with oil to help protect it from rust.
16. The next time you use the BBQ, simply heat it up, give it a quick wipe over with paper towel if you want, then start cooking.



Designed and manufactured by:
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Warranty Policy

Heatlie Engineering warrants its products to be free of original manufacturing defects in material and workmanship, for a period of ten years from the date of purchase for domestic use and one year for commercial use. Any claim must be made within this time, dating from the date of purchase. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

This warranty is subject to the following conditions:

1. The warranty applies to the original owner, so long as the original date of purchase can be verified or Warranty Card has been completed and returned to Heatlie Engineering.
2. The owner has the responsibility of adequately packaging the product and transporting it under insurance to place of purchase, Heatlie Authorised Service Centre, or to Heatlie Engineering, at the owner's cost.
3. Warranty service must be performed by a Heatlie Authorised Service Centre or by Heatlie Engineering.
4. Installation must conform to the applicable Gas and Building standards laid down by the country or state, and according to the Heatlie product instructions.
5. This warranty policy does not cover any problem associated with rust.
6. This warranty policy does not cover buckling or warping of the hotplate.
7. Lack of maintenance, abuse, misuse, neglect, accident or improper installation of the appliance will not be covered.
8. Corrosion or damage caused by exposure to the elements, insects, weather or hail will not be covered under this warranty.
NOTE: All barbecues must be covered by a weatherproof cover when not in use.
9. Any evidence that the product has been modified or serviced by an unauthorised person will void the warranty.
10. Heatlie Authorised Service Centres or their representatives may provide on-site warranty service. No other costs shall be covered by warranty other than the costs of parts and labour.

In the event that warranty service is required, contact a Heatlie Authorised Service Centre or the retailer from whom the product was purchased.

No other warranties, either expressed or implied, whether by distributor, retailer or employees of Heatlie, will be recognized or honoured by Heatlie. This limited warranty sets forth the sole remedy of the owner. The total liability of Heatlie Engineering is limited to the purchase of the product.

Heatlie are continually updating and improving their products. Therefore details and specifications are subject to change.