



North America

Discovery Series Barbecues



Assembly And Operating Instructions

For outdoor use only

Certified ISO 9001 : 2000 by



Australia's Leading Barbecue



Safety Warnings



WARNING: We want you to enjoy your barbecuing experience - Failure to follow the instructions and observe the warnings provided in this operating manual could result in serious bodily injury or damage to property. Please read these instructions completely before assembly or operation of your barbecue.

NOTE TO INSTALLER: This manual must remain with the owner for future reference.

For Your Safety

1. Do not store or use gasoline or other flammable vapours or liquids in the vicinity of this or any other appliance.
2. An LPG cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

For Your Safety

If you smell gas:

1. Shut off gas to the appliance
2. Extinguish any open flame.
3. Open lid.
4. If odour continues, immediately call your gas supplier or your fire department.

Safety Warnings

Warning: Contact your local municipality for any building codes regulating the installation of outdoor barbecue appliances. Outdoor installations must conform to local codes or, in the absence of local codes, with the following:
 USA: National Fuel Gas Code, ANSI Z223.1/NFPA 54
 CAN/CGA: B149.1 Natural Gas & Propane Installation Code.
 AUST: Australian Standards Code AS: 5601
 as well as the requirements of any local council, gas, electricity authority or other statutory regulation.

If this appliance is to be built-in, we recommend that the installation be done in a suitable masonry structure and carried out by a professional tradesperson. Other non-combustible material such as cement board with metal framing may also be used.

Warning: accessible parts may be very hot. Keep young children away. When handling hot components, the use of protective gloves is recommended.

Do not install the gas cylinder beneath the barbecue unless in conjunction with an approved trolley.

Keep the cylinder protected from heat.

Only one gas cylinder may be attached to the appliance at any one time.

For built-in situations, allow adequate ventilation for the barbecue and cylinder, and adequate protection from adverse weather. Allow clear access to the entire gas supply hose and regulator.

When using an LPG supply system in an enclosure, ventilation must be provided. Keep ventilation opening of any cylinder enclosure clear and free of any debris. Gas vapour is highly explosive and can cause serious bodily injury or damage to property if allowed to accumulate in a confined space and ignited.

This is an outdoor cooking appliance. It must only be used outdoors, and must not be used in a building, garage or any other enclosed area.

Keep the barbecue area clear and free of combustible materials, gasoline, and other flammable vapors and liquids.

Keep the barbecue and cylinder well ventilated. Do not obstruct the flow of air around the barbecue, as this is required for proper combustion.

Caution: Electrical Warning

If your barbecue incorporates an electrical component, such as a rotisserie, then it must be electrically grounded in accordance with local codes. The electric cord must be equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug. Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.

If an external electrical source is utilised, this outdoor cooking appliance, when installed, must be electrically grounded in accordance with the local codes or, in the absence of local codes with the following:

USA: National Electrical Code, ANSI/NFPA 70

CAN: Canadian Electrical Code, CSA C22.1

AUS: Aust Standards Code AS:5601

USA

Fuels used in gas or oil-fired appliances, and the products of combustion of such fuels, contain chemicals known to the state of California to cause cancer, birth defects and / or other reproductive harm. This warning is issued pursuant to the California Health & Safety Code Sec. 25249.6.



DO NOT

- Lean over barbecue when lighting.
- Leave cooking food unattended.
- Delay lighting burners after turning gas on.
- Spray or store aerosols in vicinity of barbecue while in operation.
- Store combustible materials, gasoline or flammable liquids or vapours within 45 cm (18") of barbecue.
- Use caustic based cleaning agents on the barbecue.
- Operate barbecue with any cover on.
- Use plastic or glass utensils on the barbecue.
- Operate barbecue in strong winds.
- Attempt to dismantle or adjust control valves or regulator.
- Test for gas leaks with a naked flame.
- Store gas cylinder indoors, or in any enclosed area.
- Lay the gas cylinder down.
- Use barbecue indoors.
- Move the appliance during use.
- Allow the flexible gas supply hose or any electrical cord to come in contact with any heated surface of the appliance.
- Allow children to operate this appliance.
- Operate Window-Roasting Hoods in the rain.
- Use charcoal or any other solid fuel in this appliance.
- Disconnect any gas fittings while the appliance is operating.
- Use a rusty or dented gas cylinder or cylinder with a damaged gas valve.
- Fill the gas cylinder beyond 80% capacity.
- Smoke or use a naked flame near the gas cylinder while disconnecting the gas line between the appliance and gas cylinder.
- Attempt to modify the appliance. Any modification to this appliance may be dangerous.

DO

- Spanner tighten all gas fittings as per instructions.
- Check all gas hoses and line connections for damage, cuts or cracks each time the appliance is to be used.
- Always leak-test with a solution of soapy water.
- Check main opening, throat and venturi to each burner and pilot flame tube regularly for insect nests (eg. wasp, ants or spiders). Nests are dangerous and must be cleaned out thoroughly.
- Visually check burner flames to confirm lighting.
- Clean glass window of roasting hood model regularly.
- Use your barbecue only on a level surface.
- Attend barbecue while cooking food.
- Preheat the barbecue for up to 10 minutes.
- After cooking turn barbecue to high for up to 10 minutes to burn off excess grease.
- Let the barbecue cool before replacing any lid or cover.
- Regularly empty and clean grease receptacle.
- Keep children away from barbecue at all times. Accessible parts may be hot.
- Have the gas cylinder filled by an authorised LPG supplier.
- Refer to this instruction manual if in doubt concerning assembly, installation, or operation.
- Use protective gloves when handling hot components.
- Close the gas cylinder valve after each use.
- Clean the Grease/Drip tray regularly and clean the appliance at least twice annually.
- Always fully open the roasting hood or remove the metal lid of the appliance before lighting.
- Carefully follow the instructions relating to the hose/regulator connection.
- Keep the barbecue and cylinder well ventilated.
- Do not use water on grease fires.
- DO NOT wear loose garments or sleeves when using the barbecue.
- While cooking DO NOT leave children alone near the appliance.

- Should the appliance go out for any reason, turn off all control knobs and the cylinder gas valve. Wait 5 minutes before attempting to relight the appliance.
- Some foods produce flammable fats and juices. Attend an operating barbecue at all times. Damage caused by fat & grease fires is not covered by warranty. If a grease or fat fire should occur, immediately turn off all control knobs and the gas cylinder valve until the fire is out. Remove all food from the appliance.
- A leak test must be carried out prior to using the appliance for the first time and whenever the gas cylinder is refilled or whenever the gas hose and regulator have been disconnected from the gas cylinder or appliance.



Assembly Instructions

Before You Start

Note the tools you will need before you begin.

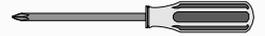
Remove any packaging material or protective plastic from components.

Check for damaged or missing parts, and consult your retailer if necessary.

Mobile trolleys are optional. You should follow the separate instructions that came with the trolley before assembling and installing your barbecue.



*adjustable spanner/
wrench*



*Phillips Head
Screwdriver*

Check Gas Type

Check that the gas type is correct for your type of gas. You will find the gas type label on the side of your barbecue. If your barbecue is of the incorrect gas type, or if you are unsure, consult your dealer before going any further.



Check The Cross Lighting Channels

The cross lighting channels should already be in place. If they are not, or if they moved during shipping, they need to be replaced as follows: place each cross-lighting channel onto the back support panel. The keyed tabs on the bottom of each cross-light channel fits into the slots on the burner support rail. The cross lighting channels are required for all models.

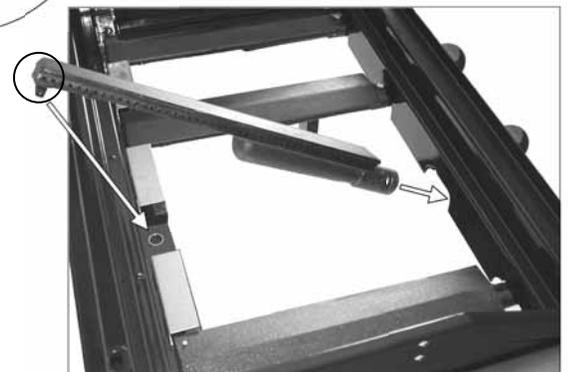
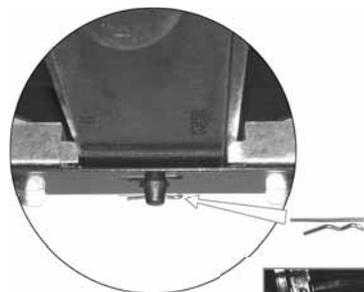
Check The Burners

The burners should already be fitted to the barbecue. If they are not, or if they moved during shipping, they need to be replaced as follows:

Remove the retaining clip from the burners.

Fit the burners, open end first, over the stem of the control valves at the front of the barbecue. Lower the other end of the burner so the lug locates into the corresponding hole at the rear of the barbecue.

Replace the retaining clips into the burner lugs so the burners stay in position. You need to do this from behind the barbecue, underneath the back panel.



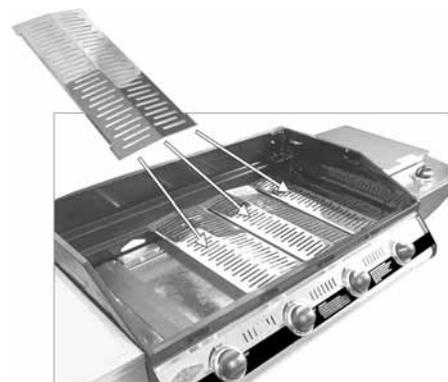


Assembly Instructions

Fit The Vaporizers

The Vaporizers are designed to vaporise fats and juices from your food. The Vaporizers reduce flare-ups and help to add that great barbecue flavour.

To install the Vaporizer(s), remove all plastic and/or cardboard packaging material and place the Vaporizer into position on the right hand side of the barbecue. The Vaporizers must be fitted to the same side of the barbecue as the grill. They will not work if fitted under the solid plate.

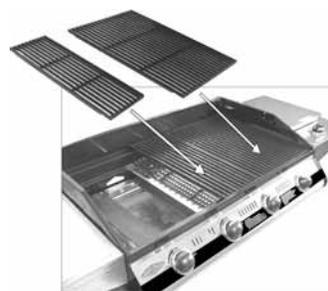


Note: Vaporizer grid style may vary between barbecues.

Fit The Cooking Plates And Grills

We recommend fitting the solid plate to the left-hand side of the barbecue frame (with the drain hole to the extreme left). The grills can be fitted to any side of the barbecue frame. **IMPORTANT:** the grills must always be positioned over the Vaporizers.

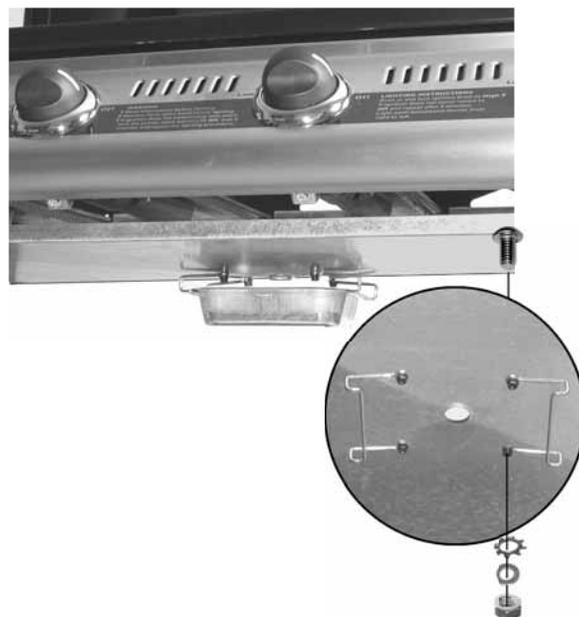
This appliance is designed to ventilate air through the barbecue while it is operating. Do not fit additional cooking plates to the top of the barbecue. Doing so will prevent the unit from ventilating and will cause serious damage to the barbecue.



Set Up The Grease Tray

Assemble the grease tray as shown in the diagram below. Attach the waste tray brackets to the grease tray using the screws, nuts and washers provided. Slide the smaller waste tray into place.

You may line the grease tray with a sheet of aluminium foil if you wish. Remember to place a hole in the centre so the grease can flow into the smaller waste tray.





Connection to Barbecue & Gas Supply

Before You Begin

If you have not done so already, check the gas type label as described on page 4.

This appliance must not be installed under or on any combustible material. Minimum clearance from combustible materials to all sides of the appliance is 45 cm (18").

The appliance must be tested for safe and proper operation on completion of installation.

The flexible PVC hose assembly supplied must not be exposed to temperatures in excess of 60°C (140°F). DO NOT expose to the sun's direct heat and DO NOT allow the hose to come in contact with the hot surface of the barbecue body.

This barbecue is not approved for use on recreational vehicles or marine craft.

Check with your local gas supplier to ensure that your barbecue gas category, and information on the appliance data plate is correct for the gas supply in your country. You will find the gas type label on the side of your barbecue. You should also refer to the technical information on the back of this manual. If your barbecue is of the incorrect gas type or pressure, or if you are unsure, consult your dealer before going any further.

Mobile Installation - Portable LPG

Recommended minimum LPG cylinder capacity for use with this appliance is 4kg / 9 lb. Maximum portable LPG cylinder capacity for use with this appliance is 9 kg / 20 lb. Ensure the cylinder valve and barbecue control knobs are all off. Remove the protective cap from the cylinder if present.

The hose must not exceed 1.50m in length.

Connect the hose and regulator to the gas inlet adaptor supplied. This adaptor is then fitted to the inlet of the barbecue, located on the right hand side of the unit. Ensure the hose does not twist or kink.

Secure all joints spanner (wrench) tight but do not over-tighten. Proceed to leak test.



Gas Cylinder Safety Information

The Gas cylinder must be constructed and marked in accordance with specifications for LP Gas Cylinders of the:(USA) U.S. Dept. of Transportation (DOT) or the National Standard of Canada, CAN/CSA - B339, Cylinders, Spheres or Tubes for the transportation of dangerous goods.

The gas cylinder must be provided with a listed overfilling prevention device. The cylinder must be provided with a cylinder connection device compatible with the connection for outdoor cooking appliances.

The gas cylinder used must incorporate a safety collar to protect the valve assembly.

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.

IMPORTANT:

- The cylinder supply system must be arranged for vapour withdrawal. This normally means the cylinder must be upright.
- Do not store a spare LP-gas cylinder under or near this appliance.
- Never fill the cylinder beyond 80% full.

If these directions are not followed exactly, a fire causing death or serious injury may occur.

The gas cylinder supply valve must be turned off when the appliance is not in use.



Connection to Barbecue & Gas Supply

Disconnecting The Gas Supply

Always ensure that all gas controls on the appliance and on the cylinder are off before disconnecting or removing the gas cylinder. Do not smoke or use a naked flame near the appliance or gas cylinder while connecting or disconnecting the gas line.

If installed in an enclosure, remove the gas cylinder from the enclosure before disconnecting the gas line from the appliance. Tighten all connections before placing the gas cylinder back in its enclosure.

Fixed Installation - Portable LP Gas/Propane

Connect the gas supply line to the barbecue inlet located on the right side of the appliance using either hard plumbing, or a flexible hose connected to a bayonet point. Refer to your local installation code for pipe sizing details. Secure all joints spanner tight but do not over-tighten. Proceed to leak test.

Test gas pressure by removing the last burner from the left hand side of the barbecue and attaching a hose and pressure gauge to the end of the gas valve. Turn on 2 burners and check the pressure.

For mobile trolley installations that use flexible hosing to connect to a static propane supply, a chain or similar restraining device must be fitted to prevent strain on the gas supply line. One end of the chain should attach to the barbecue; the other end should attach to a fixed structural point close to where the hose connects to the gas piping. The chain must be at least 30% shorter than the gas supply line. In this way, if the barbecue is accidentally moved, the chain stops the barbecue from stretching the hose.

Secure All Joints And Leak Test

The gas leak testing procedure should be conducted every time a gas cylinder is refilled and reconnected to the appliance, or after any new gas connection is made. Never use a naked flame to check for gas leaks.

In a small container, mix up a solution of water and detergent or soap. Mix the solution well.

Make sure that the gas supply valve on the gas cylinder or the shut off valve on the supply line is turned on.

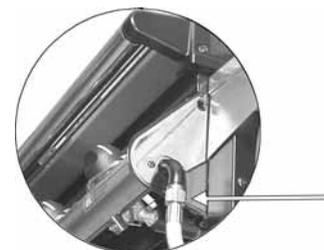
Make sure that the gas control valves on the appliance are all turned off.

Using a brush or spray bottle apply the solution to the gas line and each joint in the gas line, including the hose and regulator.

Bubbling of the solution will indicate that there is a leak present.

Re-tighten or re-seal any joints that are leaking.

If a leak persists contact your distributor or the manufacturer for assistance.



Check Proper Burner Operation

Following operating instructions light each burner and check for a clear blue flame with just a tip of yellow. Excess yellow tipping can be adjusted using the screw on the side of the burner. Turn the screw in an anti-clockwise rotation to remove the yellow. If you are unable to achieve correct operation, consult your dealer.





Using Your Barbecue

Before You Light The Barbecue

Perform the following checks

- Make sure all gas connections are tight and leak tested. Gas regulators that are fitted with a hand-tightening wheel should be checked to ensure that the connection is secure. Some regulators do not have a hand-tightening wheel: these must be tightened with a spanner or wrench.
- Ensure the cooking surfaces are clean and hygienic
- Check the control knobs are in the off position
- Check that the gas supply is turned on
- Ensure the hood of the barbecue and the lid of any side burner are up. If you do not, gases can build up inside the hood and create a dangerous situation.
- The hose and regulator supplied with this barbecue must be used at all times whilst operating this barbecue. Inspect the hose and regulator for cracks or any sign of wear or damage. If there is excessive abrasion or wear, replace only with a genuine BeefEater hose and regulator.

Lighting The Barbecue

Your barbecue is equipped with a safety feature that prevents the burners from being accidentally turned on. You must push the knob inwards to disengage the lock and allow the knob to rotate.

1. Push in and hold the far right control knob down while turning slowly in a counter-clockwise direction until the starter mechanism engages at the two o'clock position. At this time the gas will start to flow.
2. Hold the control knob in while continuing to turn the knob toward the High or twelve o'clock position.
3. The starter mechanism will click and the main burner will now light. Continue turning the knob slowly until it rests in the twelve o'clock position.



If the burner is alight, release the knob.

The other burners can now be lit successively, from right to left

If the burner does not light

Keep the control knob pushed in and turn the control knob in a clockwise direction to return to the Off position. Wait 5 minutes for the gas to disperse and then repeat steps 1-3. If you cannot light the burners, call your retailer before proceeding.

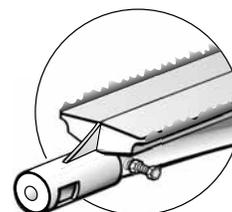
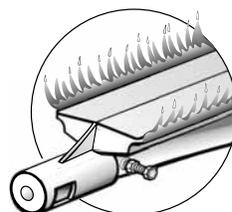
Manual Lighting

Press and turn the right hand control knob anti-clockwise to the High position, then light the right hand burner immediately through the gap between the front of the drip tray and the barbecue body.



Controlling The Burners

The control knob can now be turned to the desired heat setting, Low, Medium or High. The control knob does not need to be pushed in while selecting the heat setting.





Using Your Barbecue

Preparing The Plates And Grills

The porcelain enamel coated grills supplied with your barbecue do not require seasoning before they are used: simply wash them thoroughly with soapy water, dry, and place on the barbecue.

To Turn Off The Burner

Push in and hold the control knob while turning in a clockwise direction until the off position is reached.



After Use

It is a good idea to leave the barbecue on for about 10 minutes after you have finished cooking. This helps to burn away any excess food residues and oil, and makes cleaning easier.

1. Be sure to turn off all control knobs as well as the cylinder valve.
2. Allow barbecue to cool.
3. Clean the drip tray and cooking surfaces.

Direct Cooking Method

Commonly used for traditional barbecuing. Place food over the lit grill section. Excess flaring may occur so care must be taken while cooking. Check inside the roasting hood regularly. The direct cooking method is recommended for steaks, chops, sausages, and hamburgers.

Indirect Cooking

This method of cooking applies only if you have a roasting hood.

Indirect cooking involves little or no heat directly underneath the food. Instead, the food is placed on the grill, the burners below the food are turned off, and burners on either side are used. The hood is closed to trap heat and moisture. With this method, heat circulates around the food, cooking by convection. By trapping the vapour inside your "outdoor oven", the cooking vapour will fall back on the food on all sides, not just from underneath. The food cooks more evenly, and stays moist in the process.

Indirect cooking is similar to using a conventional oven and is recommended for rotisserie cooking, roasts, poultry, casseroles, vegetables and whole fish.

If you are cooking a roast, it is always a good idea to use a roast holder and baking dish. Always use a baking dish with a depth greater than 35mm. Shallower trays may fill quickly and overflow, which may cause a fat fire.



Getting The Most From Your Barbecue

Preheating Your Barbecue

Like an oven, preheating your barbecue before cooking produces better results. Because your hood retains heat so efficiently, preheating your barbecue is quicker with the hood down.

Turn the outside two burners to high. Close the hood, and allow to preheat for about 8 minutes. Then reduce the burner settings to achieve and maintain the required temperature, by following these guidelines.

Maintaining The Right Cooking Temperature

Do not exceed the temperature warning on the temperature gauge. Operating the barbecue above this temperature may cause damage to the appliance. Your hood is designed to keep the heat in, so requires constant monitoring.

These two charts tell you how hot and how long to cook various types of meat, and the approximate burner settings to help you achieve these results.

Two burner	Both burners slightly below medium
Three burner	Middle burner off Two outside burners to medium
Four burner	Two inside burners off Two outside burners to medium
Five burner	Three inside burners off One outside burner to high Other outside burner to medium

Type of Meat	Cooking Temperature	Approximate Cooking Times	
		kg	lb
Beef	180°C / 355°F	45-55 min per kg	20-25 min per lb
Lamb	180°C / 355°F	45-55 min per kg	20-25 min per lb
Pork	170°C / 340°F	55-60 min per kg	25-30 min per lb
Veal	160°C / 320°F	40-50 min per kg	18-23 min per lb
Poultry	180°C / 355°F	40-50 min per kg	18-23 min per lb
Seafood	150°C / 300°F	20-30 min per kg	9-15 min per lb

You may find it useful to purchase a meat thermometer to help take the guess work out of cooking.

Meats such as beef, lamb, veal and pork should be about 70°C / 160°F when medium. Chicken and Turkey should be 85-90°C / 185-195°F.

Do not use more than 2 burners on high at any one time. As a guide, for a 4 burner barbecue in moderate weather:

- Two burners on low produces 150°C / 300°F
- Two burners on medium produces 195°C / 385°F
- Two burners on high produces 240°C / 460°F

During cold or windy conditions, more heat is required.

Finally, resist the temptation to keep opening the hood while cooking. This will help to maintain a constant temperature, and minimise cooking time.



Do not allow your barbecue to overheat, as this may damage some components.



Cleaning Your Barbecue

Vitreous Enamel Surfaces and Barbecue Control Panel

Although porcelain enamel will keep its lustrous finish even under adverse conditions, it still needs regular cleaning. After the appliance has been used, wash down the surfaces with hot soapy water. Caustic cleaners should be avoided. For barbecues near the ocean or salt-water environment, more frequent cleaning and servicing should be conducted. Wash regularly, rinse and then dry before covering. (In a salt water or marine environment, more rapid deterioration can be expected which is not covered by warranty).

Plates and Grills

Many food acids, marinades, juices and sauces contain highly acidic elements that will slowly attack the surface of the plates and grills if not removed after cooking.

- After use, remove all solid material from the cooking surfaces using a brass bristle brush or plastic scourer. Brushes specifically designed for this purpose can be purchased from your BeefEater retailer. Wipe off remaining residue with a paper towel.
- Gently wash the surface of the grills with a soft sponge and a solution of hot water and a mild dishwashing liquid. Do not use highly caustic, harsh or abrasive chemical cleaners to clean the cooking grills. Always check the manufacturer's recommendations for the cleaner prior to use.
- Coat the grills with a layer of cooking oil. This will help protect the surfaces between uses.
- For porcelain enamel coated cooking surfaces, do not use any metal tools to clean the surface. Use only a brass bristle wire brush to remove hard deposits.

Do not clean the cooking surfaces in a dishwashing machine. For hard deposits and heavy grease, do not use steel wool or metal scrapers. Use concentrated detergent or domestic cleaning powders.

Drip Tray

Replace aluminium foil on main drip tray (if used) and clean both waste trays at regular intervals to prevent grease build-up, which could result in a grease fire and void the barbecue warranty.

Never remove the grease tray while the barbecue is hot. Always remove and clean the grease tray after the unit has cooled down.

Burners

- Check main opening, throat and venturi to each burner regularly for insect nests (eg. wasp, ants or spiders). Nests are dangerous and must be cleaned out thoroughly.
- Remove burners periodically and scrub clean with soapy water and a wire brush making sure that the ports are free of obstructions. Replace burners in the correct position and dry by lighting each one to avoid subsequent corrosion.



A clogged burner can lead to a fire beneath the grill.

Storing Your Barbecue

When storing barbecue for extended periods, be certain all controls and cylinder valves are turned off.

If storing the barbecue indoors remove gas cylinder and store the cylinder in a ventilated area outdoors.

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 barbecue should be covered when not in use. eg a polyester or vinyl barbecue cover.

Frequently check and tighten all nuts and bolts on the barbecue and trolley



Service And Maintenance

This appliance should be checked and serviced by an authorised service person every 2 years to ensure the appliance remains in a safe operating condition. (These services are not covered by warranty). Replacement parts are available from your authorised BeefEater Dealer

	Each use	Every 6 months	By authorised service agent every 2 years
Check all hoses for cracks and leaks	✓		
Check that all gas connections are tight	✓		
Clean entire barbecue thoroughly		✓	
Check and tighten all bolts on barbecue and trolley		✓	
Clean and inspect Vaporizers		✓	
Clean and inspect barbecue burners		✓	
Clean and inspect gas injectors and control valves			✓
Check working of ignition system			✓

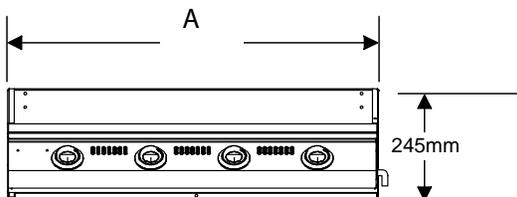
Trouble Shooting Guide

Problem	Cause	Check
Barbecue will not light	Ignition system not working	Check to see visible spark at starter probe - if no spark is present when control knob is turned then the unit may need to be serviced or replaced. Contact your BeefEater dealer. Check that there is a visible flame coming from the pilot ignition tube. Check that the pilot ignition tube is not blocked by spider webs or insect nests.
	Turning on gas control too quickly	Allow at least 5 seconds for gas to flow through burner before ignition
	No gas flow	Check that valve on gas cylinder is turned on. Check that burner ports are free of obstructions Check that all gas injectors are clean and free of obstructions
	Burners not assembled correctly	Check that burners are correctly positioned in the barbecue frame.
	Burner ports or throat blocked	Check that the burner ports are not blocked by spider webs or insect nests. Clean out as required
	Barbecue lights but goes out soon after starting	Fuel supply turned off
Gas cylinder low or empty		Refill cylinder with gas
Kink in gas hose		Check that the gas line is not kinked or twisted
Burners will not cross light from one to the other	Wind or breeze affecting operation	Ensure that the appliance is located out of the way of wind Check that cross light channel is in place Check that burner ports are free of obstructions.
	Low flame level or low heat output	Check you are running on correct gas Check gas injector size is correct

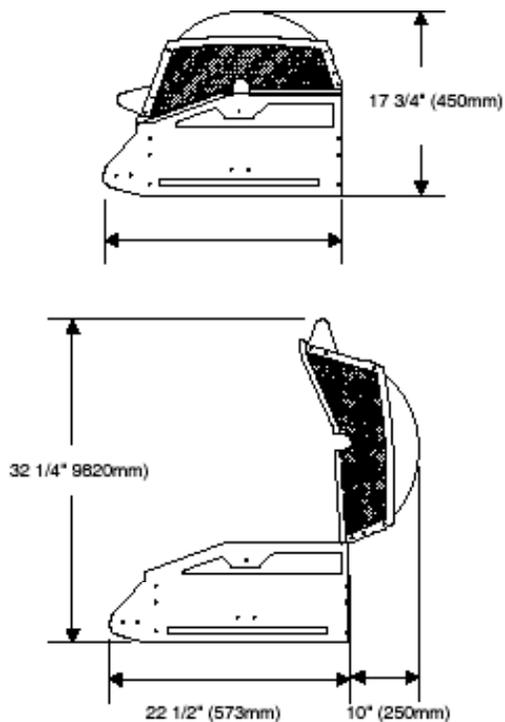


Technical Specifications

Barbecue Dimensions

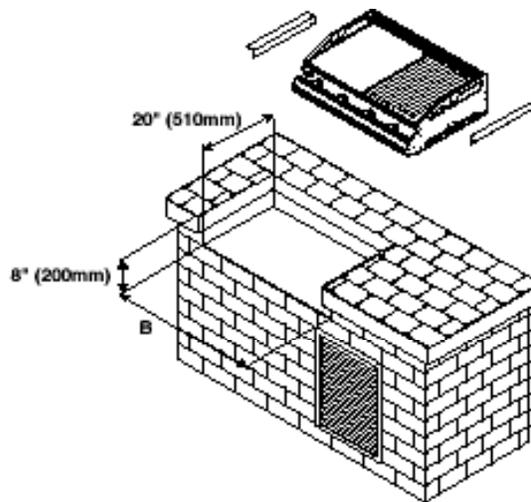


		A	
x 2		19 3/8"	493mm
x 3		26"	660mm
x 4		32 1/8"	816mm
x 5		38 1/4"	973mm



Built-in Dimensions

		B	
x 2		20 5/8"	523mm
x 3		27 1/8"	690mm
x 4		33 1/4"	846mm
x 5		39 1/2"	1003mm



Gas Consumption

		BTU/hr	MJ/hr	kW	g/hr
x 2		30 400	32	8.9	640
x 3		45 600	48	13.3	960
x 4		60 800	64	17.8	1,280
x 5		76 000	80	22.2	1,600



Accessories Available

Your retailer can advise on the range of BeefEater accessories available to help you take full advantage of the barbecue cooking opportunities available with your roasting hood.



Apron and Mitt Set



Polyester/Vinyl Cover



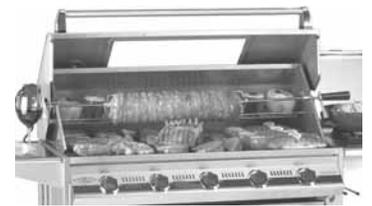
Meat Thermometer



Chef Set



Baking Dish



Motorised Rotisserie

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E-mail: mail@beefeaterbbq.com
Website: www.beefeaterbbq.com

4.5 DISBBQINS_F/E 1.0

Camco Inc.

Service: 1-800-361-3400
Parts: 1-800-261-3055
Customer Service: 1-800-561-7253
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