

GOLDAIR

Operating Instructions

Charcoal BBQ



Model: GBQC210, GBQC220

BBQ

Please read these instructions & user manual carefully.

- Take extra care when unpacking and assembling your Goldair BBQ. Some edges may be sharp from the manufacturing process and may result in cuts if not handled with care.
- Before attempting to assemble your Goldair BBQ, ensure all parts are correct and contained within the box as per the components list.
- Goldair suggests laying out all components on a large flat surface and removing any plastic or protective material before assembling your BBQ.
- If your BBQ has lockable castors ensure these are locked before attempting to assemble otherwise the BBQ may move during assembling resulting in injury.
- Do not dispose of packaging until completely satisfied with assembly of your BBQ

Please refer to your user manual for operating instructions, further information or trouble shooting before you call the Customer Service number listed within the user manual.

If your BBQ has any Stainless Steel please note the following:

Note: Stainless Steel will rust.

Failure to store with a BBQ cover, and to clean & maintain your BBQ regularly will result in Stainless Steel 'tea staining' & rusting. Consequently it will not be covered by the warranty.

Goldair recommends the use of stainless steel protectors & cleaners to also prolong the life of your BBQ.

Please refer to your user manual.

- **Do not operate this BBQ before reading the instruction booklet**
- **Do not place articles on or against this BBQ**
- **Do not use or store flammable or combustible materials, chemicals or spray aerosols near your BBQ**
- **Do not operate this BBQ indoors; the BBQ is for outdoor use only**
- **Do not obstruct any ventilation of the BBQ**
- **Do not light or operate with a cover on**
- **Children and adults should be alerted to the hazards of high surface temperature, burns and clothing ignition**
- **Never leave children unattended in the area where the BBQ is being used.**
- **Do not store items of interest to children around, below or in the shelf of the BBQ**
- **Never allow children to sit or stand on any part of the BBQ**
- **Don't not use petrol, paraffin, methylated spirit, or lighter fuel to light your charcoal. Special lighting fluid, pastes, and fire lighters are available from your local BBQ retailer**

Warning

For safe use of your BBQ and to avoid serious injury:

DO NOT let children operate or play near the BBQ.

KEEP BBQ area clear and free from materials that burn.

DO NOT block holes in bottom or back of BBQ.

Use BBQ in well-ventilated space. NEVER use in enclosed spaces such as a carport, garage, porch, covered patio, etc.

Always choose a safe location for the BBQ, keeping in mind the safety precautions outlined. Ensure all packaging has been removed from the unit before use.

NOTE

This BBQ shall only be used in an above ground open air situation with natural ventilation, without stagnant areas, where products of combustion are rapidly dispersed by wind and natural convection.

Any enclosure in which the BBQ 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. (Refer to Figure 1).

Within a partial enclosure that includes an overhead cover and no more than two walls. (Refer to Figure 2 and Figure 3).

Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:

- At least 25% of the total wall area is completely open, (refer to Figure 4), and
- At least 30% of the remaining wall area is open and unrestricted, (refer to Figure 5)

In the case of balconies, at least 20% of the total wall area shall be and remain open and unrestricted.

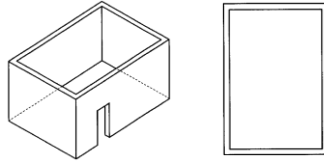


Figure 1 - Enclosure with walls on all sides but no overhead cover

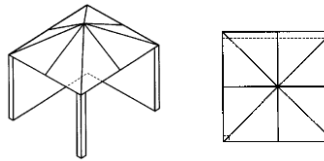


Figure 2 - Partial Enclosure with overhead cover and no more than two walls

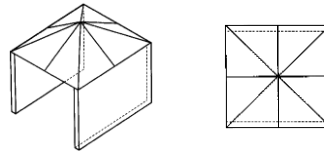


Figure 3 - Partial Enclosure with overhead cover and no more than two walls

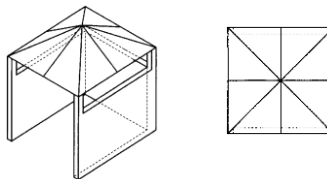


Figure 4 - Open side at least 25% of total wall area.
30% or more in total of the remaining wall area is open and unrestricted.

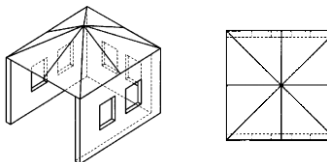


Figure 5 - Open side at least 25% of total wall area. 30% or more in total of the remaining wall area is open and unrestricted.

- Do not leave food unattended on the BBQ.
- Particular care must be taken when removing the ash cup.
- Hot fat may drip out the bottom of the fire bowl so keep feet clear.
- Proper clearance from combustible materials must be maintained at all times. The minimum clearances is as follows: Perpetual: 700mm Ceiling: 1500mm
- Cool the BBQ before replacing a cover.
- Accessible parts maybe very hot. Always keep children away from the BBQ.
- Always wear protective gloves when handling hot components.
- Never use BBQ with any cover on.
- Never modify the construction of the BBQ. This will void your Warranty.
- Never move the BBQ during use.
- The use of unauthorised parts will void your Warranty and can create an unsafe environment and conditions of use.
- Ensure that the coals have completely cooled prior to removing the ash.
- Never let clothing, pot holders or other flammable materials come in contact with or close to any grill or hot surface until it has cooled. Fabric may ignite and result in personal injury. Certain materials or items, when stored under or near the BBQ, will be subjected to radiant heat and could be seriously damaged.
- Clothing or other combustible materials should not be hung from the BBQ, or placed on or near the BBQ. Combustible materials are considered to be wood, compressed paper, plant fibres, plastic or other materials capable of being ignited and burned.

Parts Diagram

1  Lid handle

2  Temperature gauge

3  Air vent

4  Lid

5  Fire bowl

6  Fire bowl handle

7  Ash leak

8  Leg support

9  Short leg

10  Long leg

11  Bottom mesh

12  Wheel

13  Cooking grid

14  Charcoal grid

15  Ash tray

16  Ventilation

17  Hook

 M6x16

A  D6

 M6

B  M5

 M5

C  M10

 M5x12

D  D5

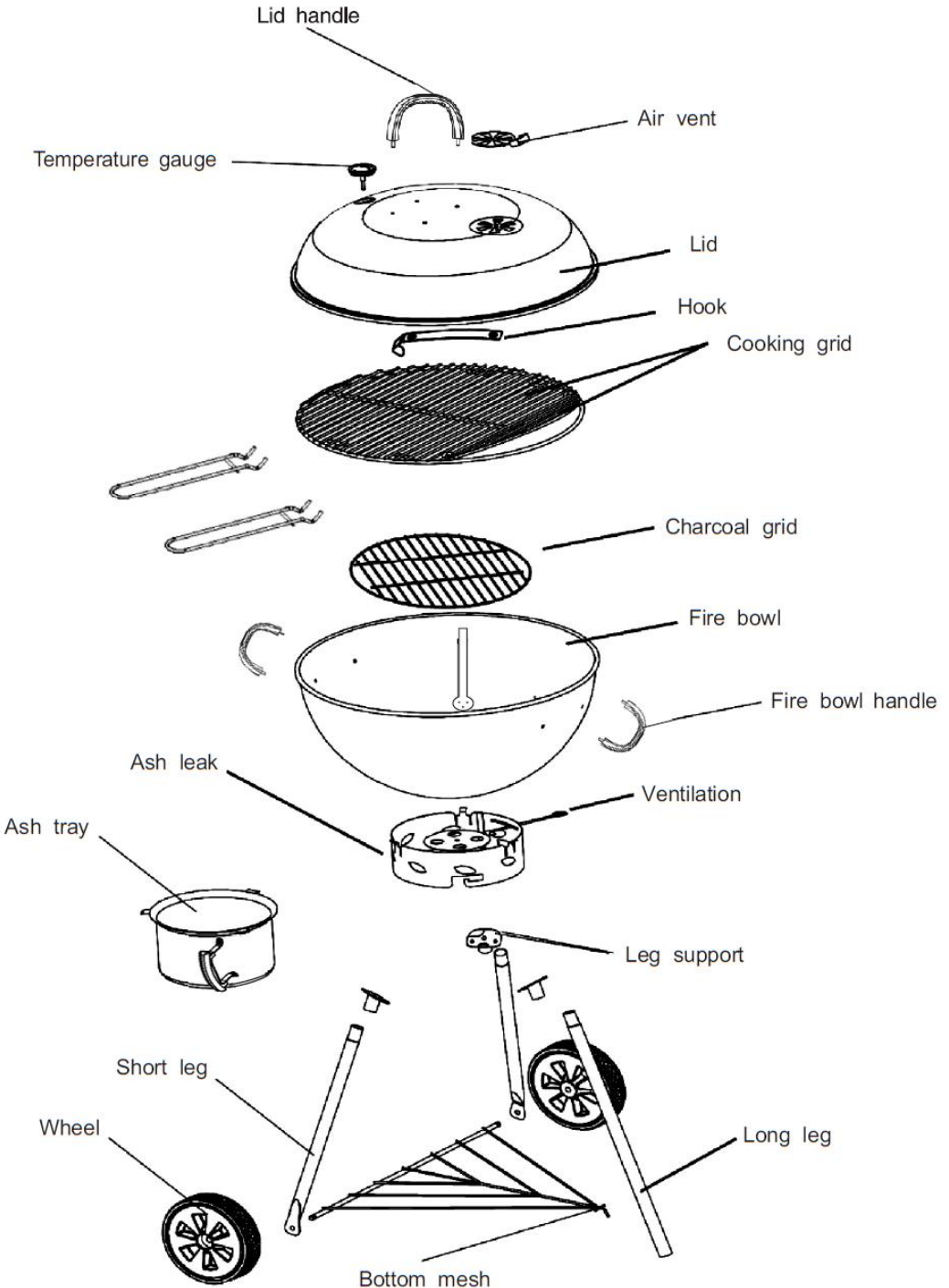
 M5

E  D19

F  M8

G  M6x12

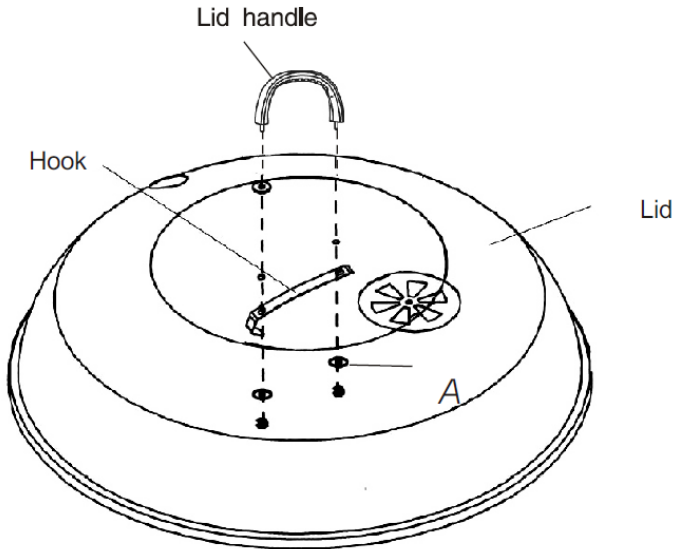
Parts Diagram



Assembly Procedure

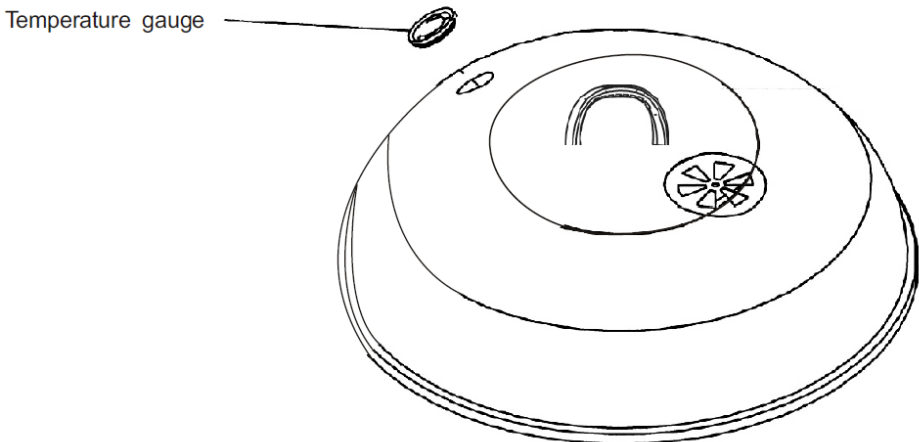
Note: Tools required for assembly - Medium Philips Screwdriver, Pliers, Adjustable Wrench

Step 1.



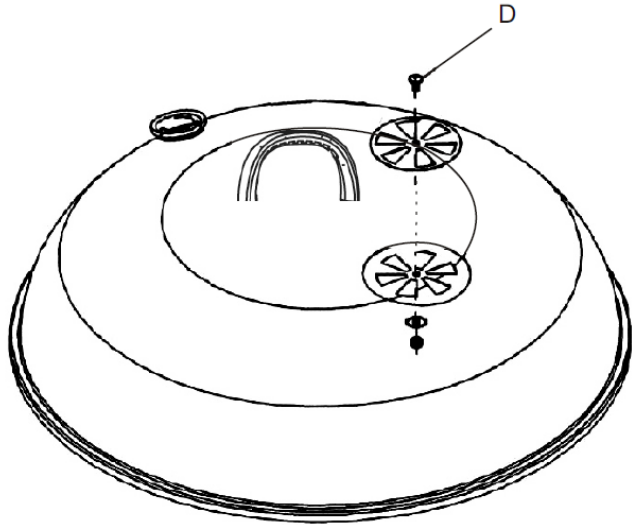
A   2 st

Step 2.



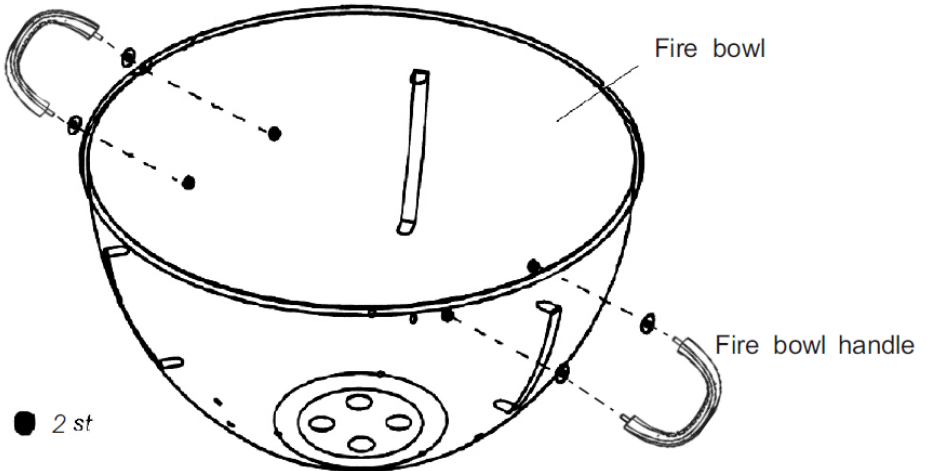
Assembly Procedure

Step 3.



D   1 st

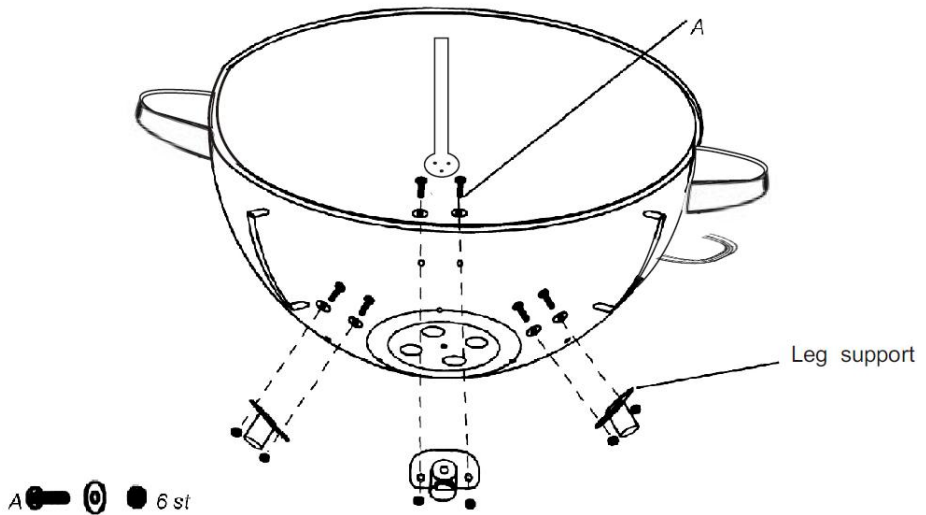
Step 4.



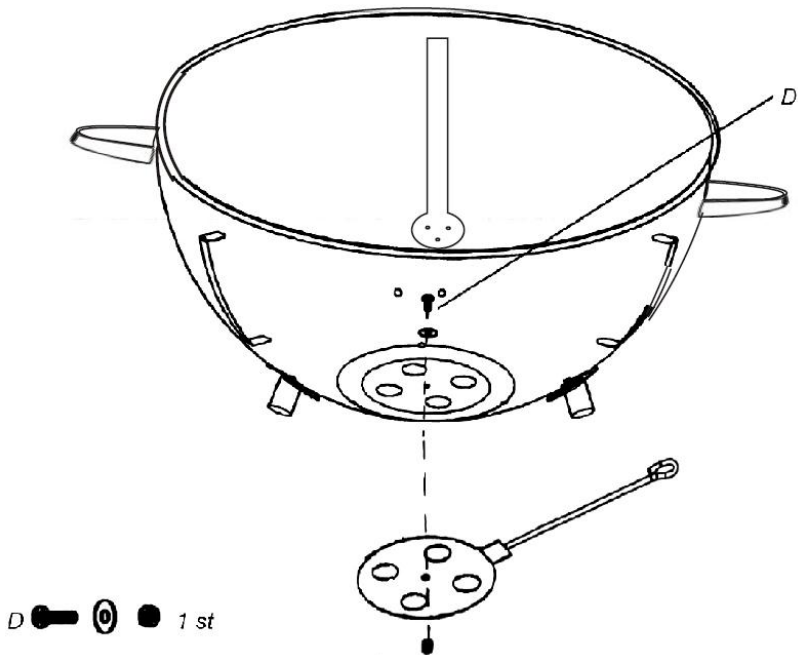
A   2 st

Assembly Procedure

Step 5.

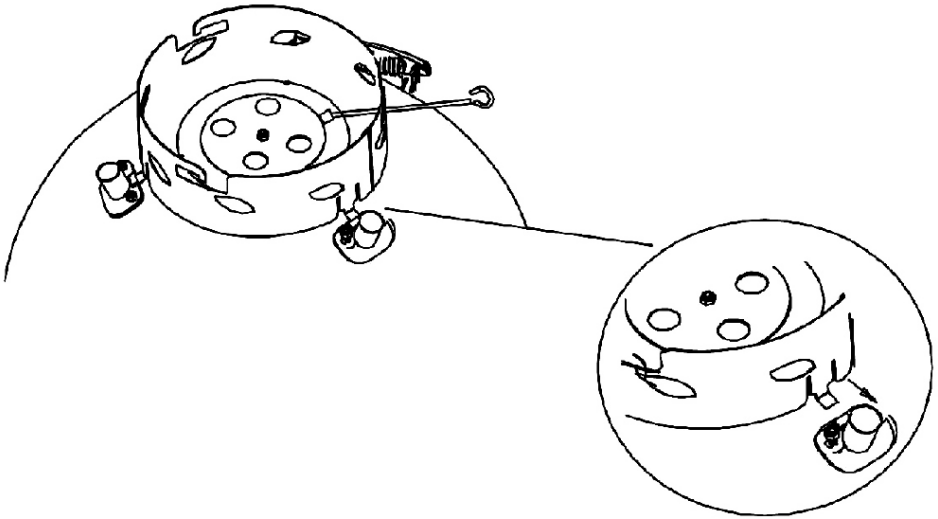


Step 6.



Assembly Procedure

Step 7.

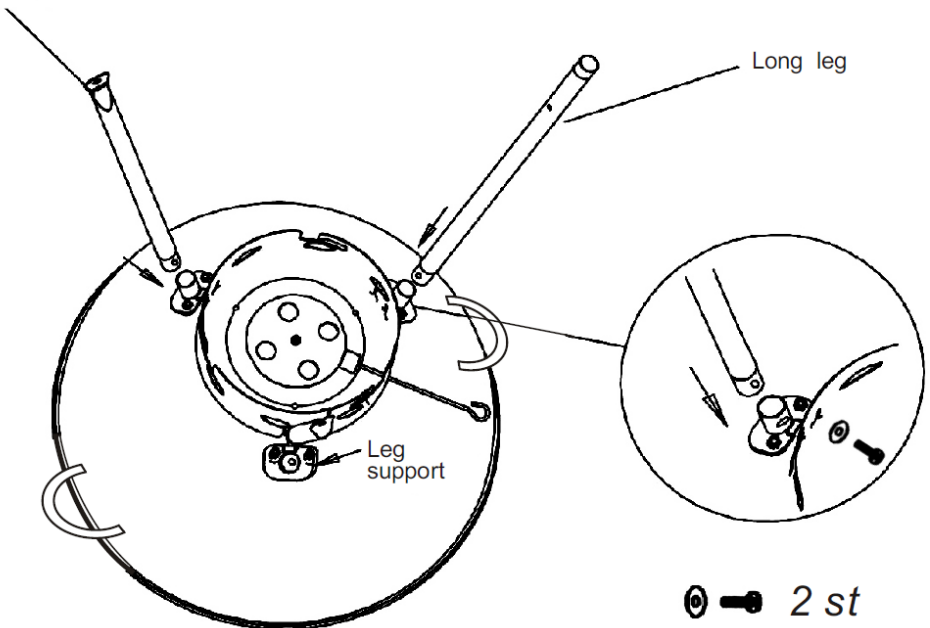


Step 8.

Short leg

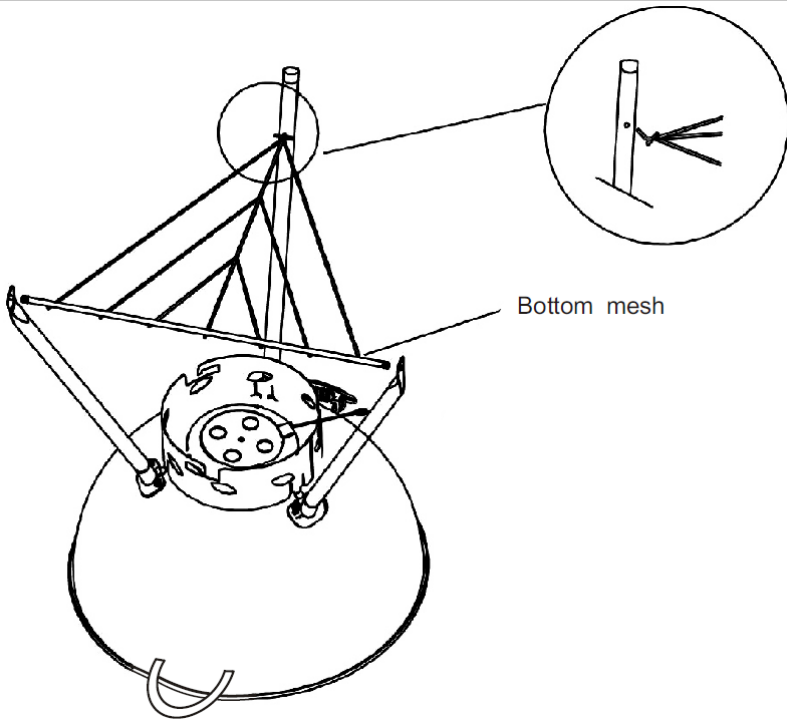
Long leg

Leg support

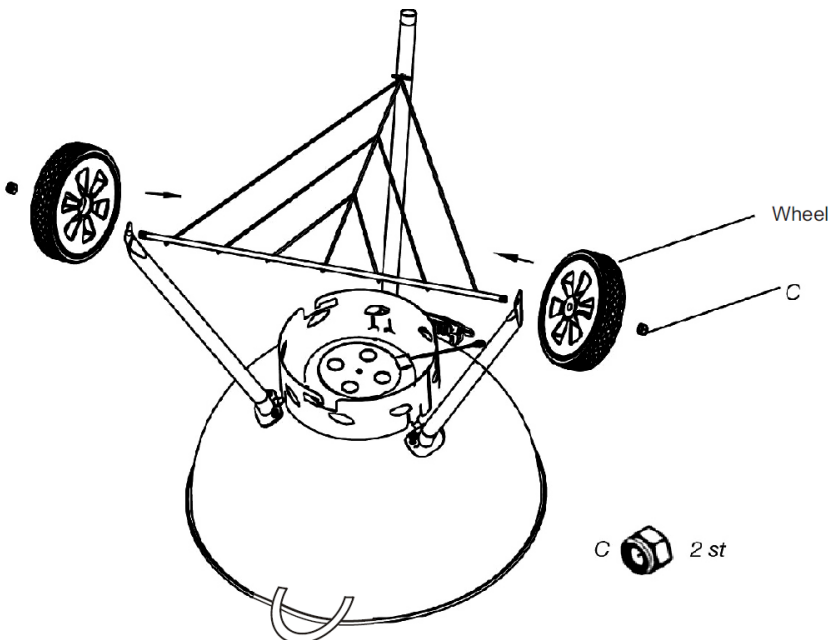


Assembly Procedure

Step 9.

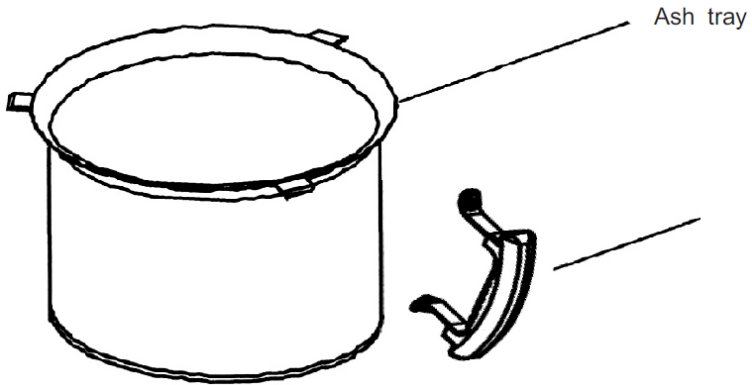


Step 10.

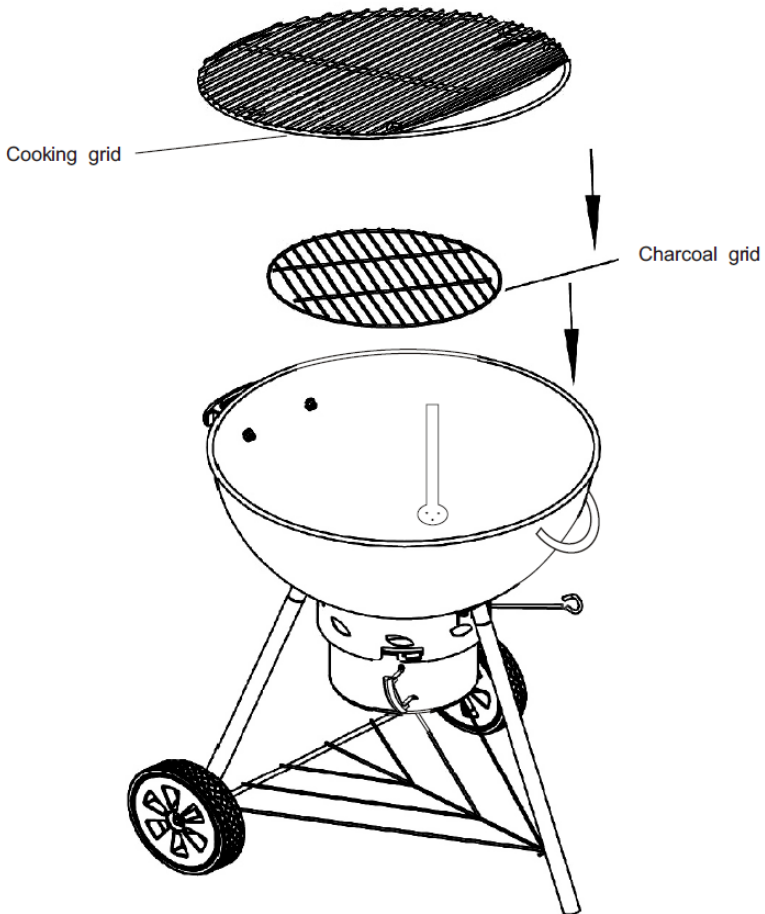


Assembly Procedure

Step 11.



Step 12.



- Never use plastic or glass utensils on the BBQ
- Never use the BBQ in strong winds
- Before you start cooking for the first time, clean the BBQ thoroughly with hot soapy water. This is necessary to remove residuals and solvents, oil and grease, which may have remained from the manufacturing process. The hotplate and grill should be thoroughly cleaned in the same manner.

Charcoal

Charcoal goes on the coal rack and fire lighter blocks like “little lucifer’s” can be used to assist with lighting the coals. A long match should be used to light the coal from the bottom on at least two sides.

Charcoal takes about 10 to 15 minutes to reach the proper temperature, when the charcoal is ready for grilling it will have an ashy coating all around, appear white or gray, and be very hot. Charcoal can then be spread to build your fire.

For a medium heat spread your charcoal in a single layer on the coal grate.

For a high heat create a double layer of coals on the coal grate.

Charcoal, fire lighter blocks, and long matches can be purchased separately from your local BBQ retailer.

Before first use - Curing the cast iron

During manufacturing, the cooking surfaces (plates and grills) were coated with a non-toxic paint. This paint will come off completely over time. Its purpose is to help protect your BBQ during transport and storage. Coat the top of the hotplates and grills with canola oil or something similar.

Now clean the surfaces with water and a brush.

Be careful of steam coming off the cast iron surface while doing this. The hotplates and grills are now cured and ready for use. This process only needs to be done the first time you use the BBQ.

Controlling flare up

Flare-ups are sudden bursts of flame that come up over the top of the grill. They are caused by natural cooking juices from your food falling onto the flames and then burning.

A little bit of flare-up, as well as the resulting smoke, is a good thing, It's what gives BBQ'd food that unique outdoor flavour. But if it happens too often, or if the flame last more than a couple of seconds, your food will char, so you need to control it.

First of all, cooking very fatty foods will cause a lot of flare up. You should trim excess fat off your meat.

- Clean the ash tray regularly.

Storing your BBQ

Your BBQ is designed to be used outdoors. However, just like a car, you will prolong the life of the BBQ if you store it out of direct exposure to the elements when not in use.

This can be done in many ways including the use of a waterproof cover. These are available from most BBQ retailers.

BBQ Covers

All BBQ's must be stored with a BBQ cover when not in use (regardless of whether the BBQ is stainless steel or powder coated) as per the Warranty. After use, allow your BBQ to cool completely before fitting the cover (the BBQ cover may melt or burn if placed onto a hot BBQ). Also condensation can occur when the BBQ cools down under the cover which can foster rust growth. Please note, a cover can foster a "micro-environment" where moisture, salts and fat deposits can develop when stored for long periods of time (typically this will occur during the Winter months when your BBQ is not used). During these longer periods of non-use a BBQ can develop stains and/or rust marks. It is important to check regularly (monthly) for any signs of these stains/rust and clean if needed. If surface stains and rust are left, over time they develop and can become very hard to remove, this is expressly excluded from your Warranty.

- Move the BBQ to a covered location
- If you don't intend to use it for a few months, lightly spray the stainless steel surfaces with canola oil. This will help protect against corrosion.

Rust on your BBQ from lack of protective agents or misuse are expressly excluded from Warranty.

On-going Maintenance

Your BBQ requires regular maintenance (interior and exterior). The use of a BBQ cover in conjunction with the instructions below will help to ensure it remains in proper working order and maintains its appearance.

Exterior:

Stainless Steel BBQ's

Overtime grease, fat and other cooking oils may build up on your BBQ. To clean, wash with warm/hot soapy water. Wash off soapy water with warm/hot clean water, leave to air dry. Apply a stainless steel BBQ protector to stainless steel surfaces. This will apply a protective coating on the exterior of the BBQ and assist in repelling the elements.

Stainless steel will rust if you do not look after it properly.

From time to time spotting may occur on the exterior of your BBQ. This is normal and is due to moisture and/or other elements becoming trapped under the cover of your BBQ and building up (it is highly recommended that all BBQ's are stored under an eave with a cover to protect against the harsh New Zealand elements – any BBQ not stored and covered correctly will not be covered under Warranty). To ensure that spotting and discoloration does not become worse and more visible resulting in permanent damage to your BBQ, it should be cleaned and removed straight away. This is best done with a stainless steel cleaner/cutback solution, or if the spotting is larger and harder to remove, use a stainless steel/metal polish and then a cleaner/solution. Always use a soft cloth to clean your BBQ.

Never use abrasive heavy duty sponges or scouring pads on the exterior of your BBQ, these products will begin to remove the stainless steel finish resulting in an uneven surface and faster rusting in the future.

On-going Maintenance

Interior:

Plates and Grills

The best way to clean your BBQ plates/grills is to light-up the BBQ and leave it on with the hood down to warm-up for 10-15 minutes. After this time, remove excess fat, oils, cooking residue with paper towels or a cotton rag from plates/grills then take a long handled brush and a scraper and remove remaining oil and food scraps. You should use an oven mitt to avoid burning yourself This can also be completed after each time you use your BBQ.

Depending on how often you use your BBQ you should also wash your plates/grills bi-monthly. After you have completed the steps above and have allowed time for the BBQ to cool, remove the plates/grills and wash with warm/hot soapy water. Wash off soapy water with warm/hot clean water, leave to air dry and place back into BBQ.

GOLDAIR

One Year Warranty

Your Goldair product has been inspected, tested and is guaranteed subject to the following for a period to one year from the date of purchase against defects in workmanship and materials. During this period, such defects will be rectified by repair or replacement of the product purchased. Your Warranty becomes invalid if in our opinion the product has been misused, incorrectly assembled, tampered with, stored outdoors without the use of a BBQ cover and exposed to the elements or not regularly maintained as per the "Maintenance" notes at the end of this user manual. The Warranty does not include any labour or other associated expense that may be involved in removal or installation of the product. Normal wear & tear and any issues involving spider/insect web build up's inside the BBQ are expressly excluded.

If your Goldair product fails to operate satisfactorily, please contact Goldair via phone in the first instance. To obtain a repair or replacement product under this Warranty, you will need to produce satisfactory evidence of date of purchase. The completed Warranty and purchase receipt must be presented with the product. The Warranty should be filled out at the time of purchase. It is in your interest to make sure this is done.

Please note, BBQ covers (if included) are not covered under the Warranty.

If the product is to be replaced (cannot be repaired) then that replacement will be of the same or similar product or accessory excluding packaging, instruction card etc. Where a replacement product is supplied, this shall be guaranteed for the balance of the original Warranty period.

Any model that is no longer available will be replaced by a model of a value and with such features as we consider appropriate in the circumstances. Goldair Ltd is not responsible for freight forwarding charges, losses or damage in transit.

If service is required after the Warranty period has expired, the product should be inspected by a qualified service technician. Service outside of the Warranty period will be at your cost.

Consumers Guarantee Act (1993).
In accordance with the above act, consumers are advised that: The manufacturer does not undertake that repair facilities and parts are necessarily available for this product.

If any of the provisions of the foregoing are contrary to any relevant legislation, then that provision shall be deemed to be excluded from the Warranty and the rest of the provisions will continue to apply.

IMPORTANT: Please retain this Warranty card

Name Purchased from

Address Date of purchase

..... Name of product

Suburb Model no

TECHNICAL SPECIFICATION

Model No: GBQC210, GBQC220

GOLDAIR

SUPPORT AND TECHNICAL ADVICE

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Monday – Friday 8am-5pm

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Website: www.goldair.co.nz