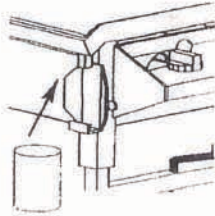


The Heatlie Barbecue Series

Operation

Before lighting

- 1 Be sure the BBQ is at least 200mm away from any combustible surface.
- 2 The unit should be placed on a firm solid surface.
- 3 The unit should be levelled, with a slight incline to the front to be sure that the fat runs into the front valley. Place liquid collecting container (metal can or similar) under the spout, in the holder, on the front of the unit. Ensure container is properly located so that it cannot be accidentally dislodged.
- 4 Turn gas burner controls to the OFF position.
5. Turn on valve at the gas cylinder.
6. Check there are no leaks. See Leak Test.



Operation

- 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 After use, turn off knobs and gas supply.

Warning:

Occasionally a yellow or low flame may occur, particularly if the barbecue has not been used for some time. This signifies some blockage due to dust or a problem which may require assistance from a qualified gas fitter.



Cooking Tips

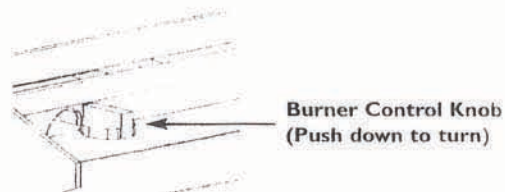
For best results place food left-to-right following the direction of the Ribbon Burners. As the Heatlie Barbecues use a mild steel hotplate cooking surface, it is recommended that the steel hotplate be "seasoned" to reduce the likelihood of food sticking to the hotplate.

This is achieved by following these simple steps:

- 1 Wash 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 cooking, 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.

Warning:

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.



Ignition Porthole

