



BIGG BUGG

BeefEater Universal Gas Grill



BIGG BUGG

BB722AA, BB722BA

Assembly and Operating Instructions





Dear customer,

Congratulations and thank you for choosing our barbecue. We are sure you will find it a pleasure to use. Before you use the barbecue, we recommend that you read through the relevant sections of this manual, which provide a description of your appliance and its functions.

To avoid the risks that are always present when you use an appliance, it is important that the appliance is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards.

We recommend that you keep this instruction booklet for future reference and pass it on to any future owners.

After unpacking the appliance, please check it is not damaged. If in doubt, do not use the appliance but contact your local customer care centre.

This appliance complies with requirements of BS EN 498:2012.

Conditions of use

These important notes apply to your appliance, failure to adhere to these conditions of use may affect your ability to make a claim under the manufacture’s warranty.

- This appliance must be serviced only by a qualified licenced person.
- This product is intended for personal, domestic or household use only, not commercial use.
- This product is intended for outdoor use only.
- This product must be installed, operated and maintained as per the instructions.
- Ventilation holes in the unit must not be obscured by the installation.

Please ensure you read the instruction manual fully before you call for service, or a full service fee could be applicable.

Record model and serial number here:

Model number:

Serial number:.....

PNC:.....

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Please read the user manual carefully and store in a handy place for later reference.

The symbols you will see in this booklet have these meanings:


**WARNING**
This symbol indicates information concerning your personal safety.

**CAUTION**
This symbol indicates information on how to avoid damaging the appliance.

**IMPORTANT**
This symbol indicates tips and information about use of the appliance.


**ENVIRONMENT**
This symbol indicates tips and information about economical and ecological use of the appliance.

Please read the user manual carefully and store in a handy place for later reference.

**IMPORTANT**


Important – check for any damages or marks

If you find the barbecue is damaged or marked, you must report it within 7 days if you wish to claim for damage/ marks under the manufacturer’s warranty. This does not affect your statutory rights.

**ENVIRONMENT**

Information on disposal for users

- Most of the packing materials are recyclable. Please dispose of those materials through your local recycling depot or by placing them in appropriate collection containers.
- If you wish to discard this product, please contact your local authorities and ask for the correct method of disposal.


**WARNING**

This appliance must be serviced only by a qualified licensed person.

Improper installation, adjustment, alteration or maintenance can cause injury or property damage and may affect your ability to claim under the manufacturer’s warranty.


Please contact your local Beefeater Distributor for additional information or assistance for an approved installer.

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

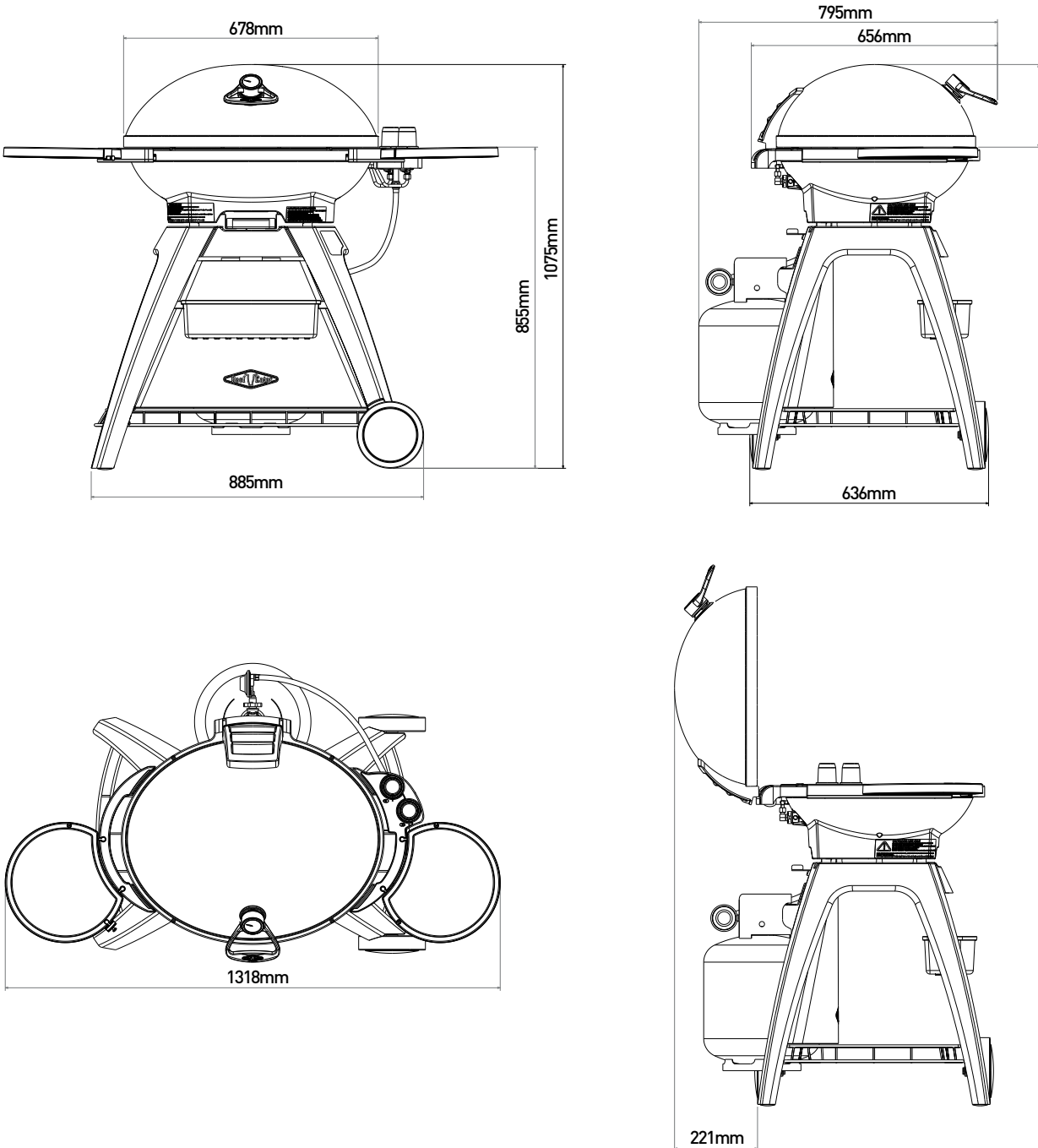
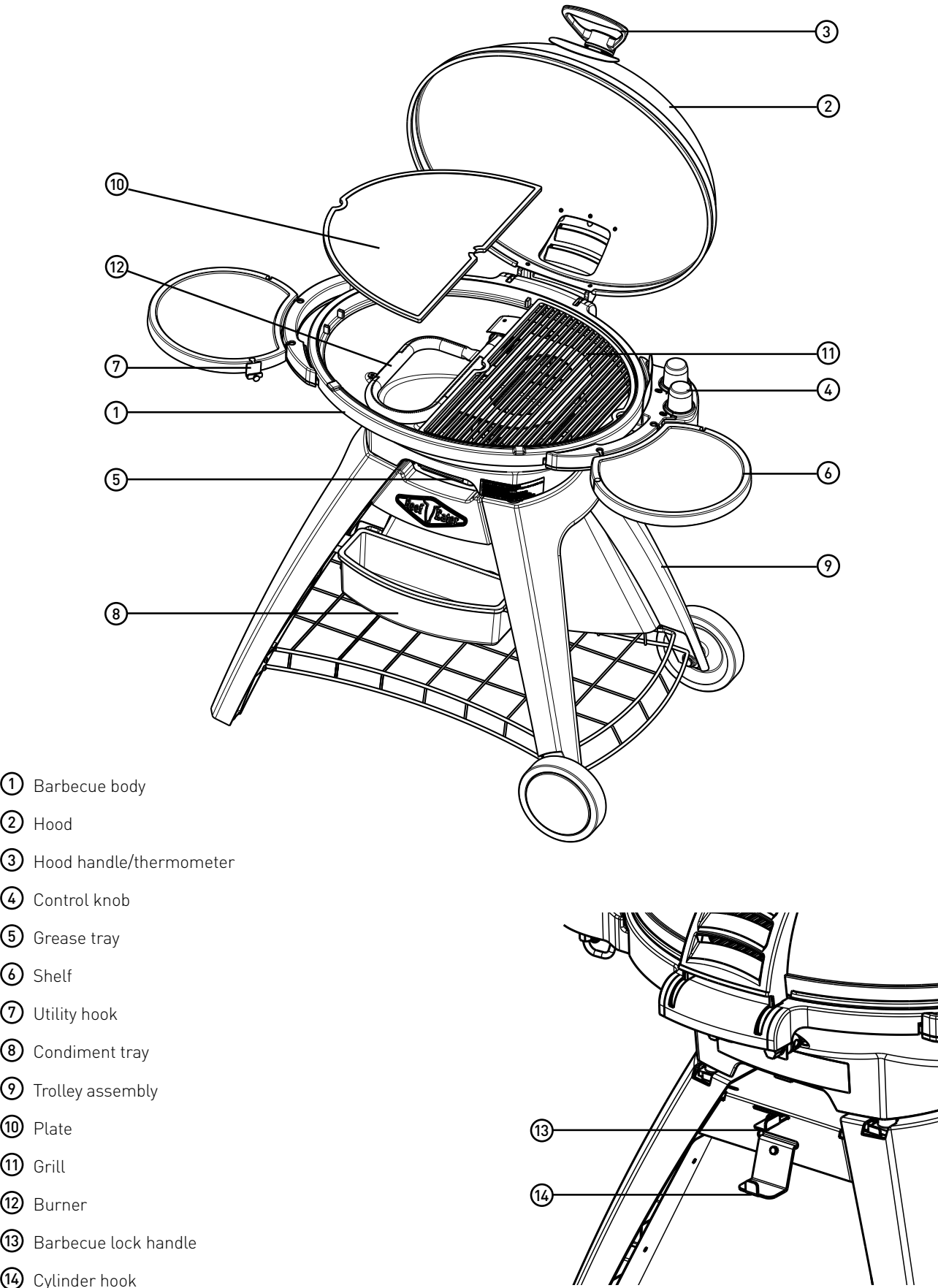
**WARNING**

- Do not lean over barbecue when lighting.
- Do not leave the barbecue unattended when alight.
- Do not delay lighting once the gas has been turned on.
- Do not place articles on or against this appliance
- Do not spray aerosols in vicinity of this appliance while it is in operation.
- Do not use or store flammable materials in or near this appliance.
- Do not use caustic or abrasive based cleaners on the barbecue.
- Do not attempt to dismantle or adjust the control valves.
- Do not attempt to dismantle or adjust the regulator.
- Do not test for leaks with a naked flame.
- Do not modify this appliance.
- Do not obstruct any ventilation of the barbecue.
- Do not allow children to operate or play near the barbecue.

Failure to adhere to the above warnings may cause injury or property damage and affect your ability to make a claim under the manufacturer’s warranty.

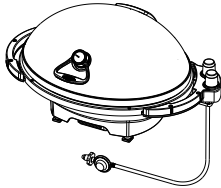
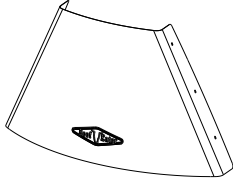
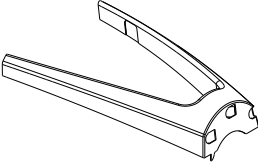
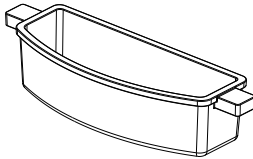
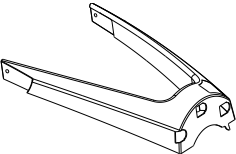
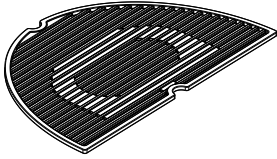
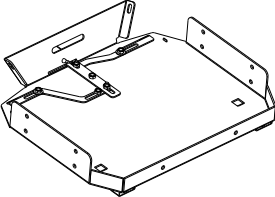
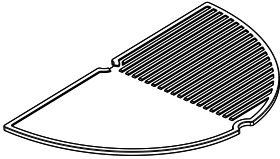
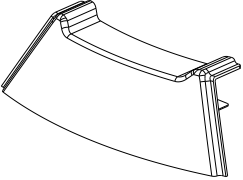
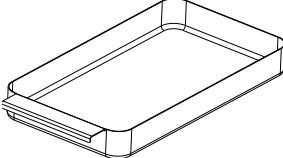
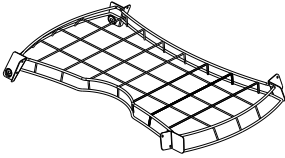
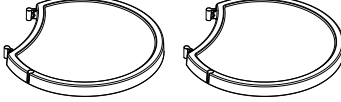
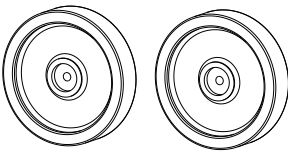
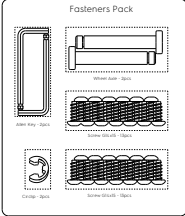
**CAUTION**

This appliance is set up for LPG and is labelled accordingly. A natural gas conversion kit is available if required. Conversion of this unit to natural gas must be carried out by a qualified licensed person and a Certificate of Compliance must be issued to the owner at the completion of the installation and conversion.



CAUTION
When installing the barbecue ensure there is sufficient clearance behind barbecue for hood to open fully.



	DESCRIPTION	QTY		DESCRIPTION	QTY
	Barbecue body and hood assembly	1		Cylinder shield	1
	Left hand side leg	1		Condiment tray	1
	Right hand side leg	1		Grill	1
	Connecting panel assembly	1		Plate	1
	Front panel	1		Grease collection tray	1
	Wire shelf	1		Shelf	2
	Wheel and hub caps	2		1 plastic bag containing: <ul style="list-style-type: none">• Instruction manual• Match holder for manual ignition• Fastener Pack	

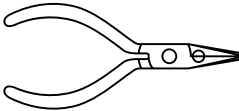
Tools required for assembly

This manual must remain with the owner for future reference.

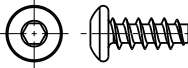
- Allen Key (supplied)



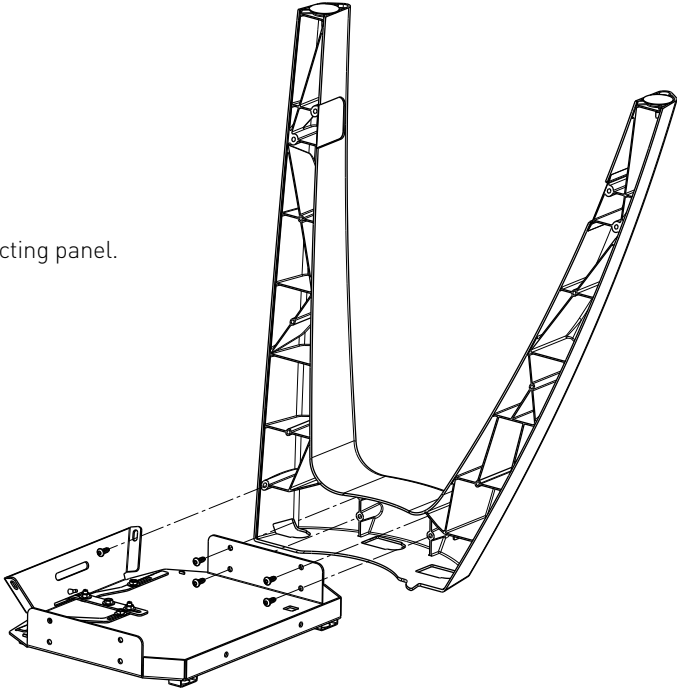
- Pliers (not included)



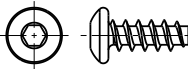
1. Assemble left hand leg to top connecting panel.



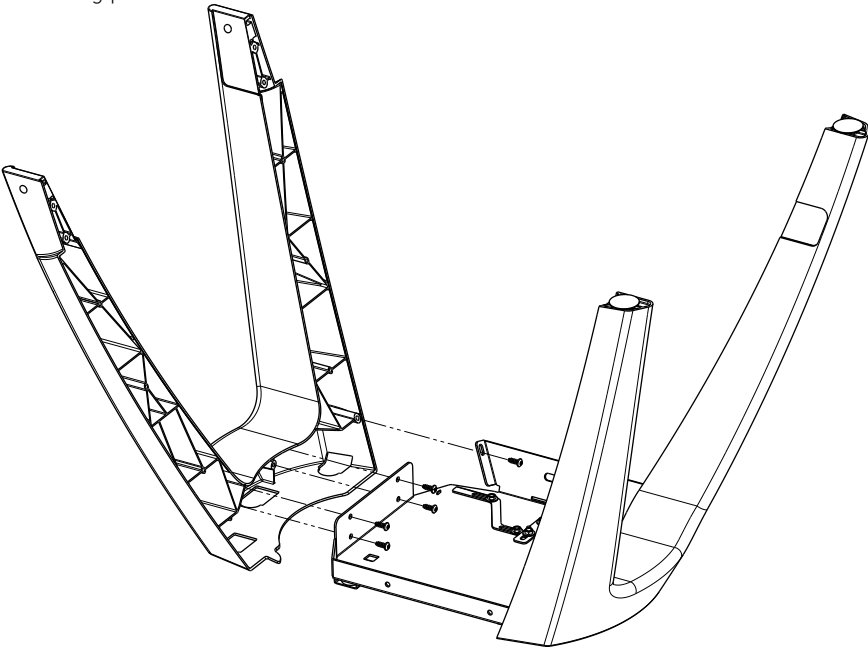
Qty. 5
Screw G14, 15mm (black)



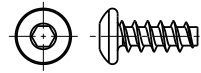
2. Assemble right hand leg to top connecting panel.



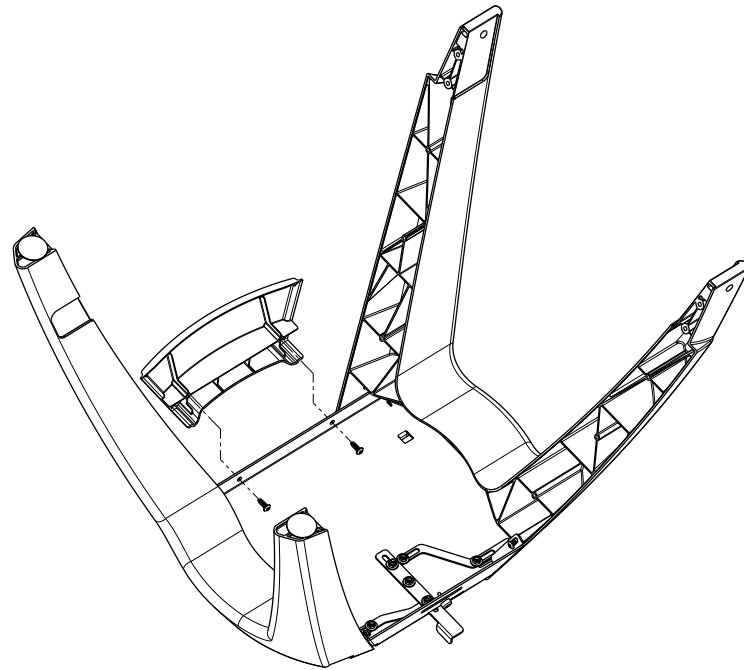
Qty. 5
Screw G14, 15mm (black)



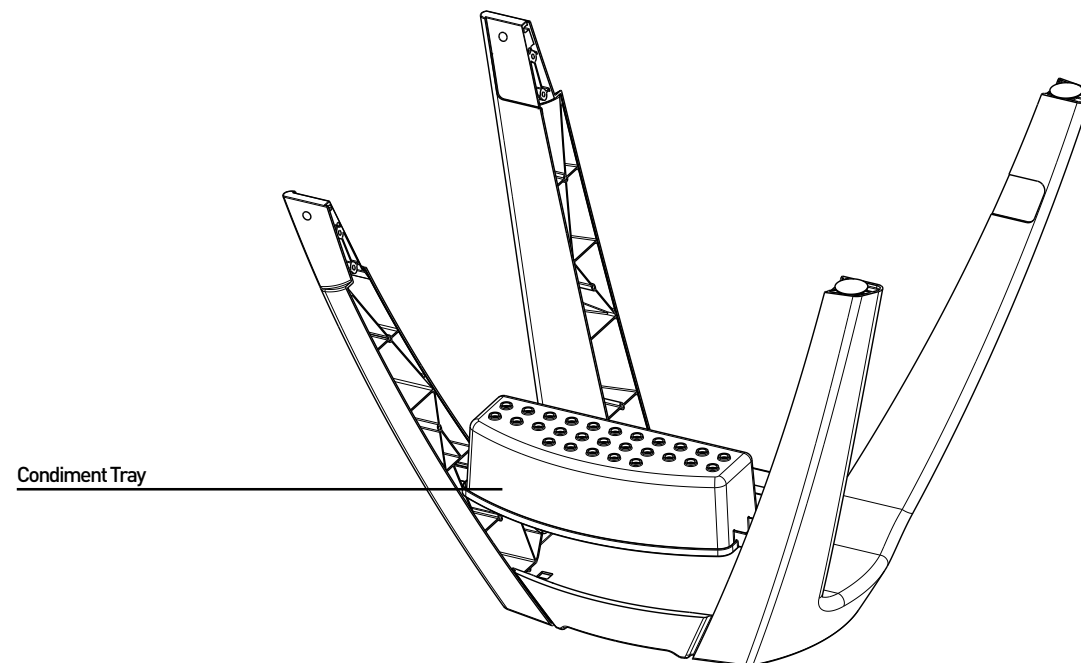
3. Assemble front panel to top connecting panel.



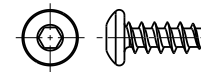
Qty. 2
Screw G14, 15mm (black)



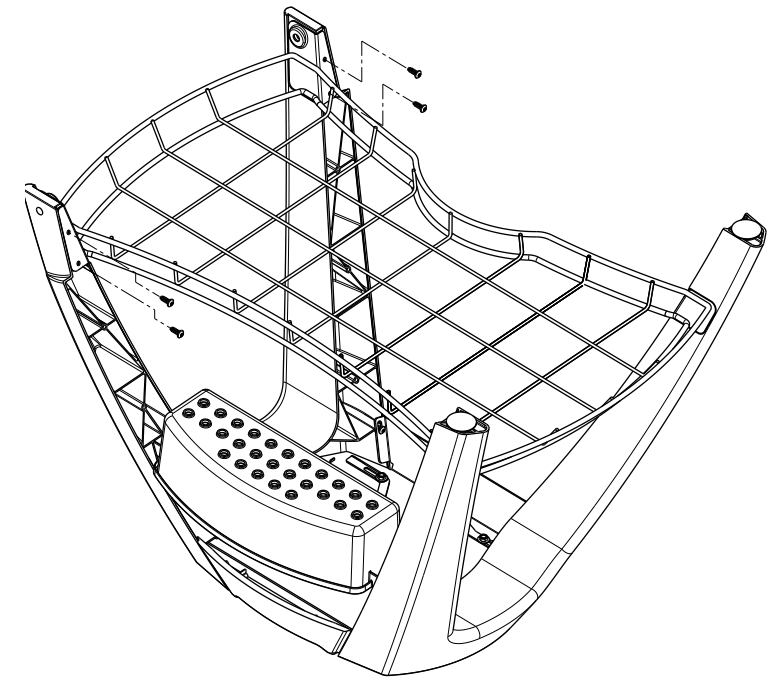
4. Assemble Condiment Tray between legs as shown.



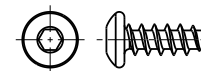
5. Assemble wire shelf to leg (do not tighten screws until wheel axle shaft is installed at step 7).



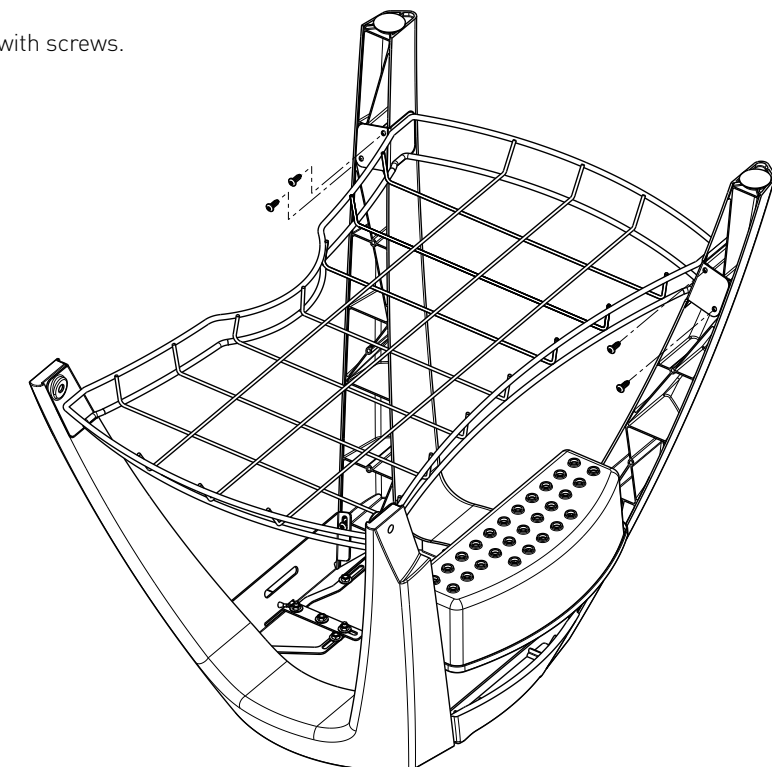
Qty. 4
Screw G14, 15mm (black)



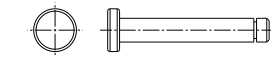
6. Assemble wire shelf to leg with screws.



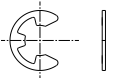
Qty. 4
Screw G14, 15mm (black)



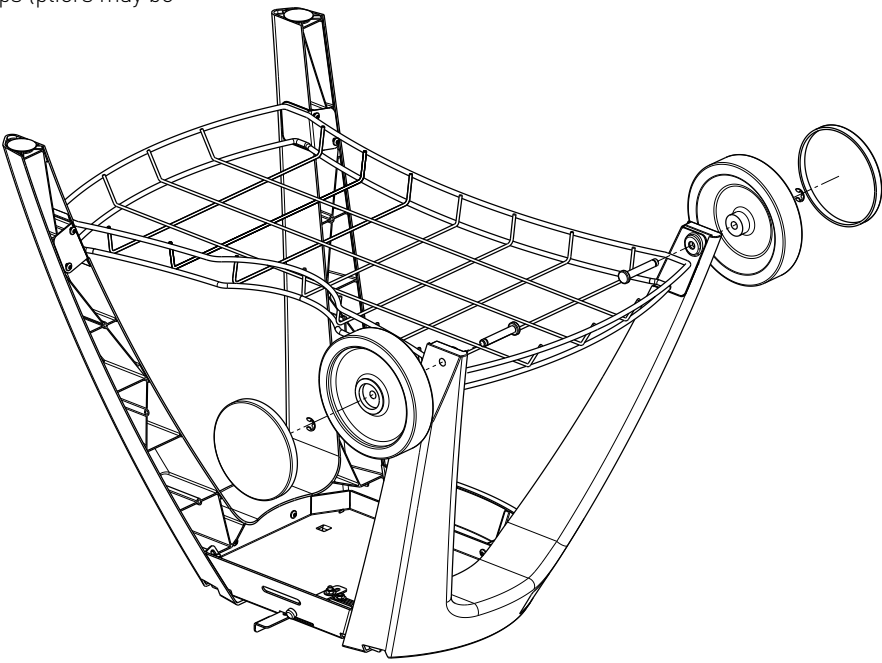
7. Assemble the wheels to axle with circlips (pliers may be required to assemble circlip onto axle).



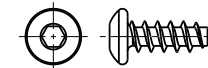
Qty. 2
Axle wheel



Qty. 2
Circlip



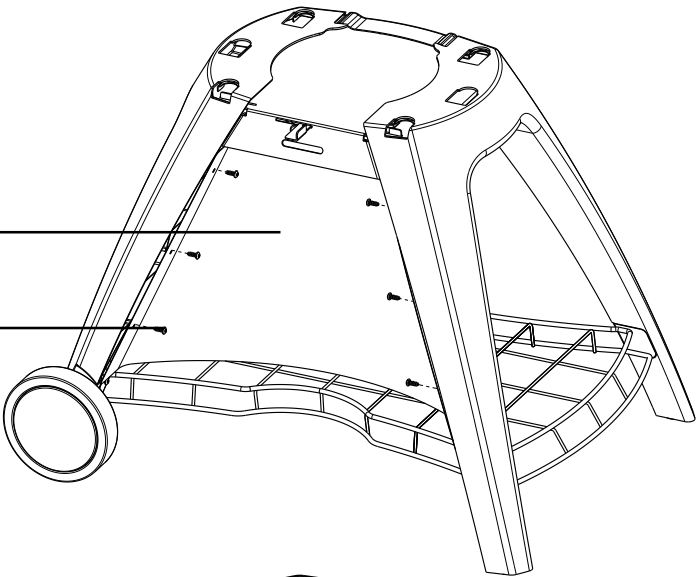
8. Assemble cylinder shield panel.



Qty. 6
Screw G14, 15mm (black)

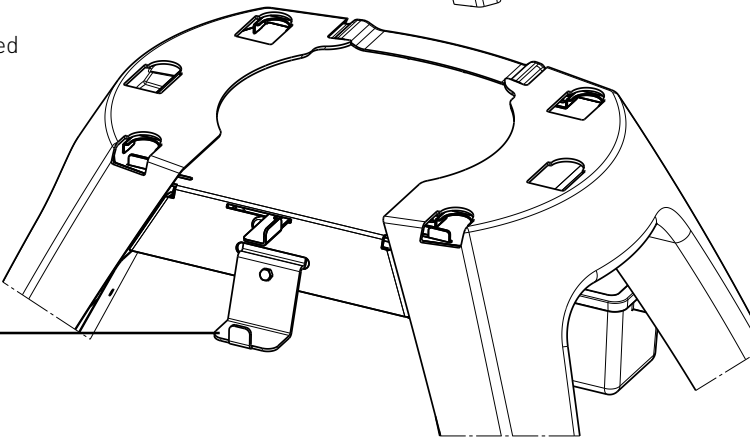
Cylinder shield

Screw locations x 6

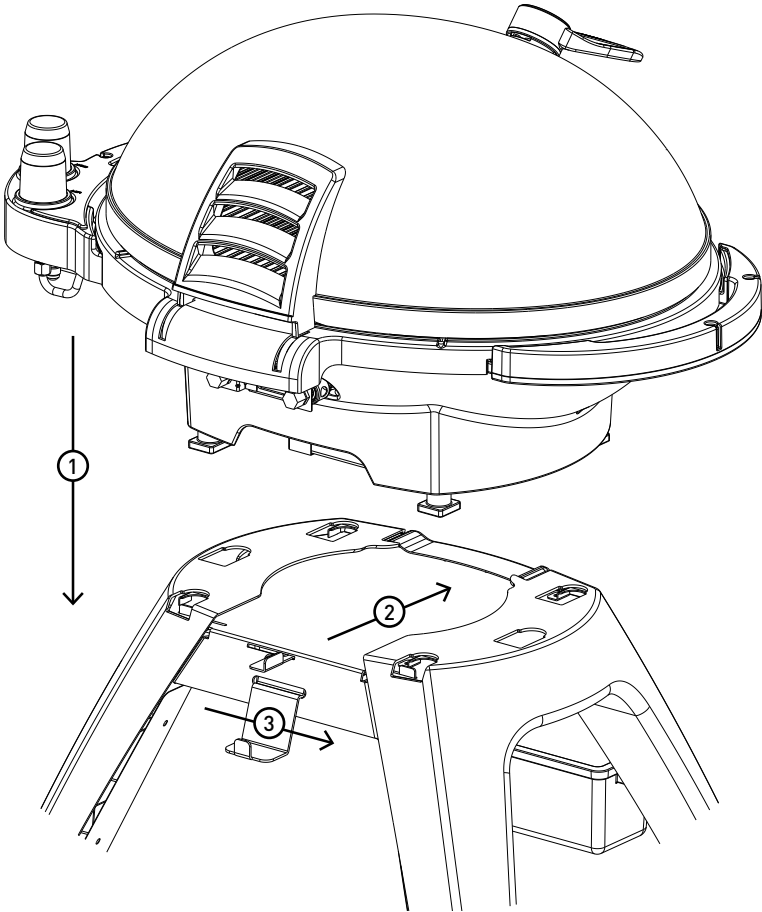


9. Insert cylinder hook.
Fasten hook with nut and bolt provided

Cylinder hook



10. Assemble barbecue body and hood assembly onto the stand and lock as shown. For ease of installation it is recommended for two people to do this.



! WARNING

Do not operate the barbecue when separated from the trolley (ie. bench mounted) barbecue should only be separated from trolley for easy transportation.

COUNTRY	BE, CH, CY, CZ, ES, FR, BG, GR, IE, IT, LT, LU, LV, PT, SK, SI		BE, CY, DK, EE, FR, GB, HU, IT, LT, NL, NO, SE, SI, SK, RO, HR, TR, BG, IS, LU, MT, FI	PL	AT, CH, DE, SK	AT, CH, CZ, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LT, LV, NL, NO, PT, RO, SE, SI, SK	DE, LU, PL, RO
GAS CATEGORY	I 3+ (28-30/37)		I 3B/P (30)	I 3B/P (37)	I 3B/P (50)	I 2H	I 2E
GAS TYPE	Butane	Propane	LP Gas mixtures			Methane	
GAS INLET PRESSURE (MBAR)	28-30	37	30	37	50	20	
INJECTOR Ø (MM)	1.00		1.00	0.95	0.85	1.50	
TOTAL HEAT INPUT	8.4kW (G30:611G/H;G31:600g/h)					8.4kW (G20:0.8m³/h)	

NOTES:

- This appliance **MUST** be serviced only by a qualified licensed person.
- This product is intended for outdoor use only.
- This product must be installed as per the instructions
- Ventilation holes in the unit must not be obscured by the installation.

Failure to adhere to these installation instructions may affect your ability to make a claim under the manufacturer's warranty.

Gas bottle safety information

Use only gas cylinders, which meet national and regional codes. The minimum cylinder size for this barbecue is 6kg. Ensure that the cylinder can provide enough fuel to operate the appliance. If in doubt, check with your local gas supplier.

- Use caution when handling the cylinder valve.
- Never connect a cylinder, which does not meet local codes.
- All cylinders 7kg or larger must be placed on the ground at the rear of the barbecue. Cylinders smaller than 7kg (maximum size 465mm high by 306mm wide) may be placed on the hook at the rear (as shown).

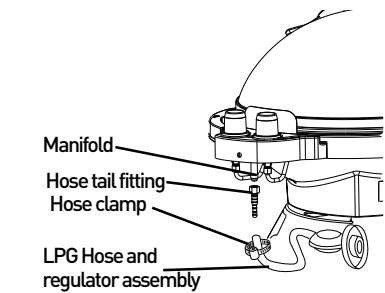
Cylinders must not be exposed to extreme heat or direct sunlight.

- The isolation valve must be turned off when the appliance is not in use.
- Gas cylinders must be stored in an approved housing out of reach of children.
- When disconnecting the gas bottle ensure that all the control valves are in the 'OFF' position.
- Remove gas cylinder from the cylinder hook before disconnection.

- When reconnecting the hose to the bottle, ensure that all connections are tight before replacing the bottle onto the gas cylinder hook.
- Carry out a leakage check as detailed below after each reconnection.If Regulator is NOT included with your BBQ

You will find a hose tail fitting with 3/8" SAE female flare connection, this part is to be connected to the manifold and hose is connected as illustrated below.

Once connected and tightened, the leak test should be conducted.



Gas bottle installation

- Connect the gas hose to the gas bottle.
- Place the gas bottle onto the cylinder hook at the rear of the barbecue.



- The regulator of the appliance shall comply with the relevant EN standard
- If the hose and regulator are not included by the manufacturer, then only hoses and regulators which meet national and regional codes are to be used.
- Ensure that the hose does not come into contact with greases, other hot drippings, or any hot surfaces on the appliance.
- Check hose regularly. In case of rips, melting or wear, replace hose before using the appliance.
- The recommended hose length is 0.5m. The hose must not be longer than 1.5m.
- Ensure that the hose is twist and kink free when installed.
- Replace the hose before expiry date printed on the hose

WARNING

Ensure that the hose is routed to maintain proper clearance to the underside of the unit. Hoses that contact high temperature surface may melt and leak, causing a fire.

Cylinder connection

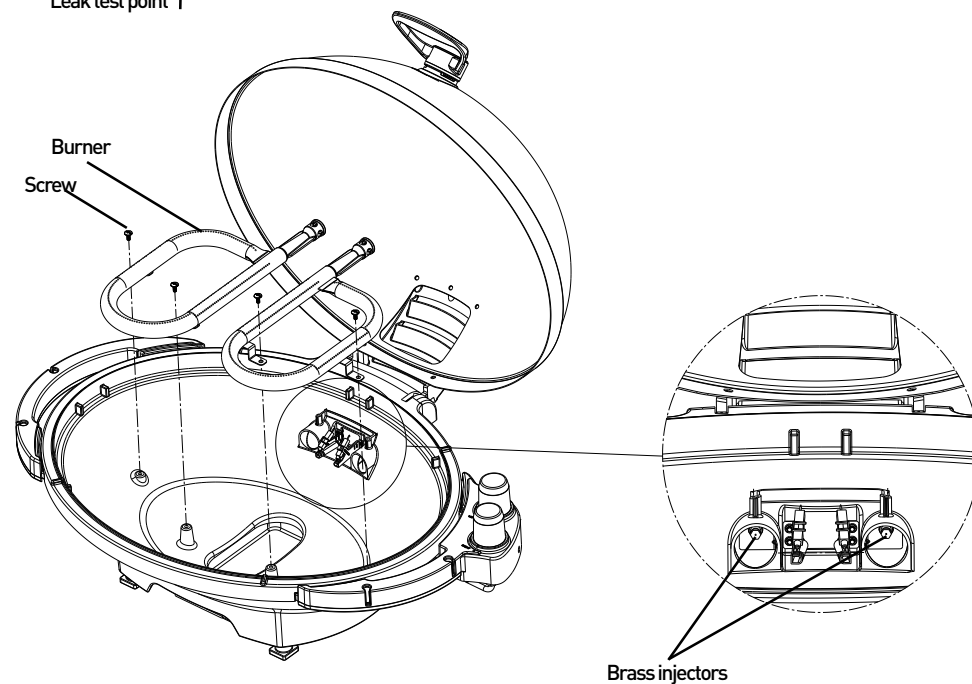
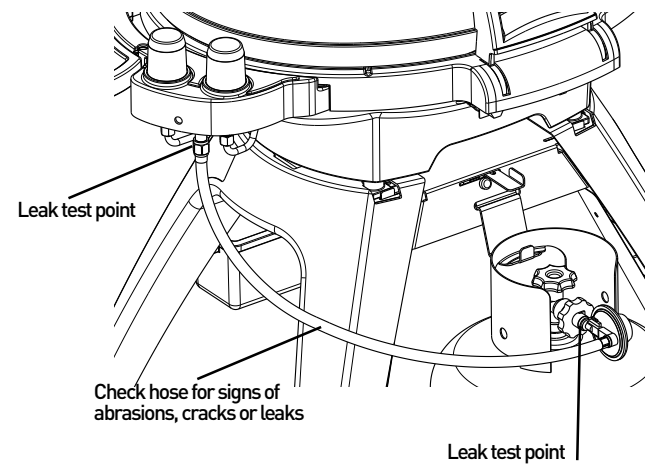
Ensure the gas regulator hose is kink free remove the cap or plug from the cylinder fuel. Tighten regulator to cylinder valve. Leak test all joints prior to using the barbecue. A leak test must be performed annually and each time a cylinder is hooked up, or if a part of the gas system is replaced.

WARNING

- Ensure all connections are tightened using two wrenches. Do not use Teflon tape or pipe dope on any hose connection.
- Ensure the hose does not contact any high temperature surfaces, or it may melt and leak causing a fire.
- Do not use enclosure to store excess hose, as there is a greater chance of the hose contacting a hot surface, it may melt and leak causing a fire..

Leak test procedure

- Ensure all gas valves are in the 'OFF' position.
- In a small container, mix a solution of water and detergent or soap.
- After connection of the hose, turn on the valve at the gas bottle or mains as appropriate.
- Using a brush apply the solution to the gas connection points and look for bubbles forming.
- Bubbling will indicate a leak.
- Turn off the valve and re-tighten the joint. Repeat the leak test.
- If the leak persists, turn off the gas at the isolation valves and contact a licensed gas fitter to correct.

**Natural gas installation**

NOTE: Conversion of this unit to natural gas must be carried out by a qualified licensed person and a Certificate of Compliance must be issued to the owner on completion of the installation and conversion. Conversion of this barbecue by unlicensed persons may result in improper functioning of the appliance, injury, property damage and may affect your ability to make a claim under the manufacturer's warranty.

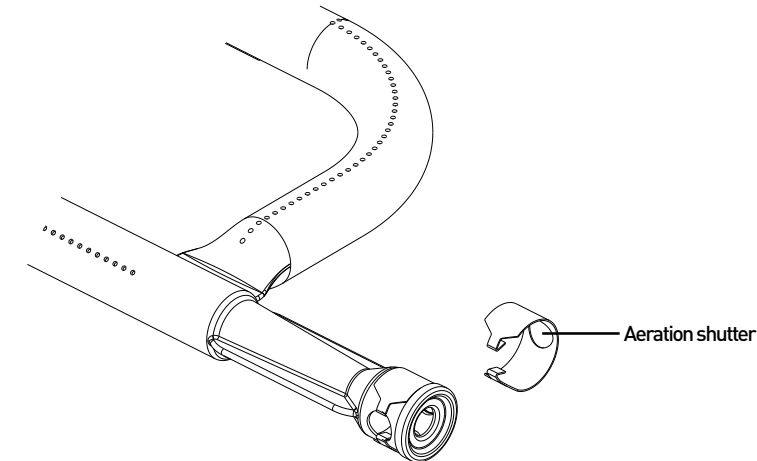
Converting the unit to natural gas

Natural Gas conversion kits and fitting procedures vary in some markets. For details of the kit and fitting instructions appropriate for your market, please contact your local BeefEater distributor.

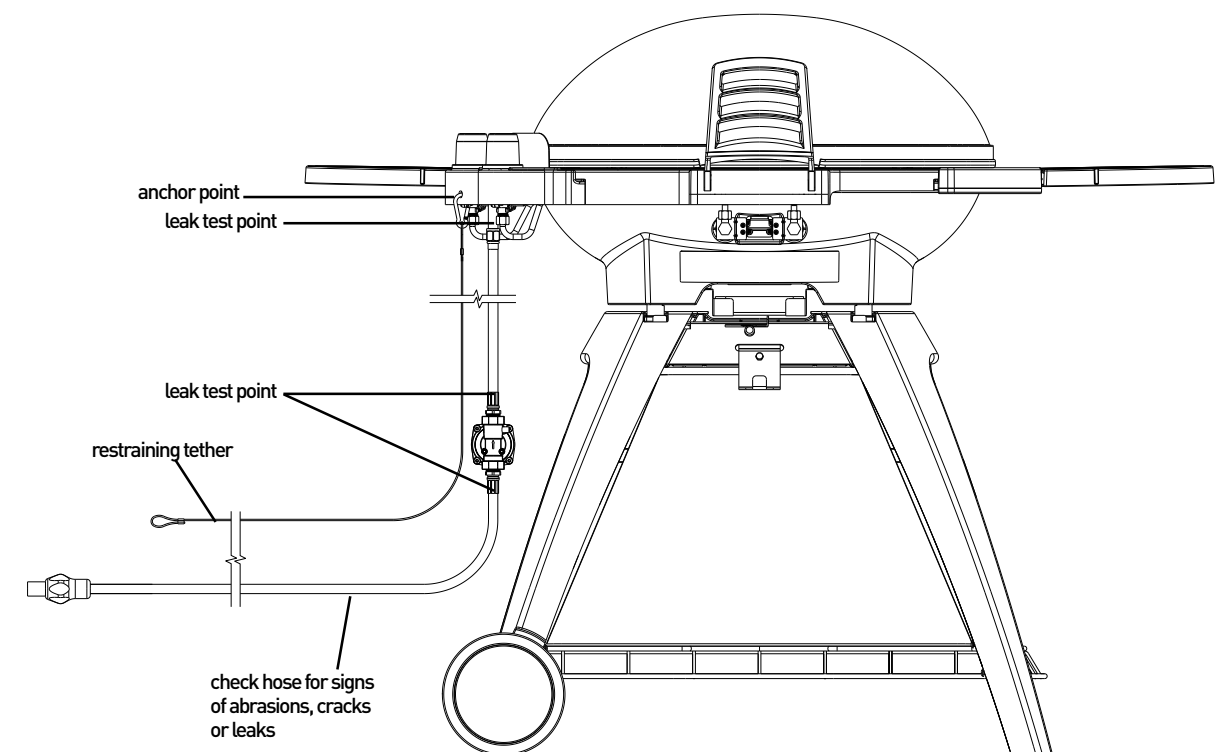
Procedure

1. Remove 4 screws fastening the stainless steel burners to allow access to brass injectors.
2. Unscrew factory fitted injectors and replace with NG injectors 1.50mm.

3. Attach clip on aeration shutter to each burner as shown:



4. Refit burners ensuring the injector is located inside the burner inlet.
5. Remove LPG hose and regulator assembly and replace with natural gas hose and regulator assembly
6. Leak test using same procedure, as detailed on page 13 (leak test points shown below).
7. Attach restraining tether (supplied with natural gas conversion kit) to anchor point on barbecue, and fasten within 50mm of fixed gas outlet with suitable fastener. Ensure the length of the tether does not exceed 80% of the length of the hose to the fixed gas supply outlet.

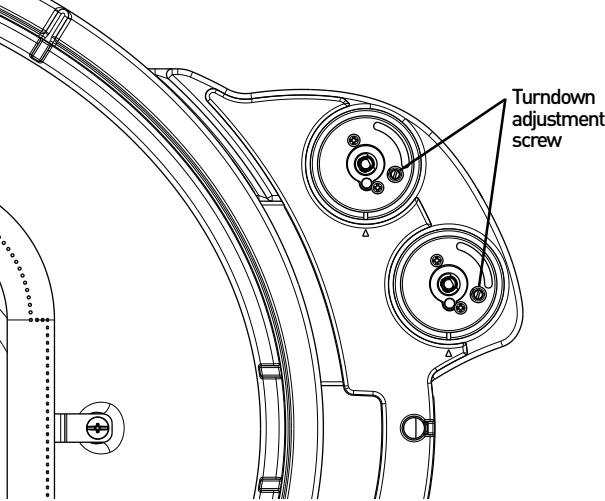




9. Turn down adjustment

When converting to natural gas the turndown setting will need to be adjusted to give a satisfactory flame on low setting.

- Remove knobs from valve shafts.
- Using a flat bladed screwdriver, turndown adjustment screw should be fully inserted and then rotated ¾ turn counter clockwise.
- Repeat for other valve.
- Following of the gas and leak testing as per previous steps, light both burners and set to high.
- One burner at a time turn the valve shaft to lowest setting, observe the flame to ensure a small steady flame in achieved.
- Turn off burners and replace control knobs, ensuring the knob is in the correct orientation when valve is in "OFF" position.



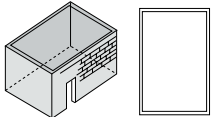
Choosing a location

- The vertical clearance above the cooking surface to any combustible materials must be at least 1000mm.
- Cooking with roasting hood closed vents the hot flue gases out the rear of the appliance. A minimum clearance of 450mm to any combustible materials is required. This clearance should also be maintained for brittle materials which may be affected, such as glass.
- Avoid windy conditions as this will affect cooking performance and burner efficiency. If this situation cannot be avoided some shielding may be necessary.
- Ensure there is sufficient clearance behind barbecue for hood to open fully.

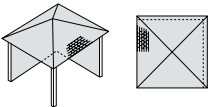
WARNING

- 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 or natural convection. This barbecue has been designed for outdoor use only. Failure to adhere to these installation instructions may cause injury or property damage and affect your ability to make a claim under the manufacturer's warranty. Refer to diagrams below.
- Never install this barbecue inside any building, garage, shed or breezeway or inside a boat, caravan or recreational vehicle. This is to prevent the possibility of fire or carbon monoxide poisoning or asphyxiation.
- Any enclosure in which this appliance is installed shall comply with one of the following:
 - An enclosure with walls on all sides, but at least one permanent opening at the ground level and no overhead covering
 - Within a partial enclosure that includes an overhead cover and no more than 2 walls
 - Within a partial enclosure that includes an overhead cover and more than 2 walls, the following shall apply:
 - at least 25% of the total wall area is completely open and 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.

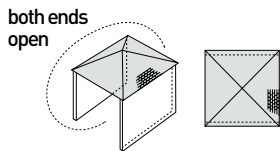
Outdoor area example 1



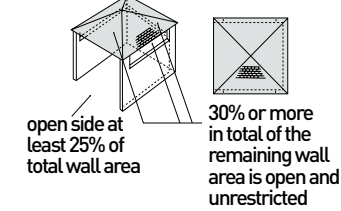
Outdoor area example 2



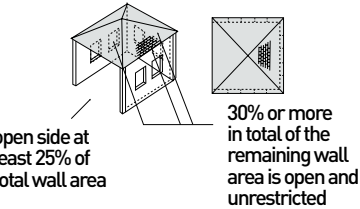
Outdoor area example 3



Outdoor area example 4

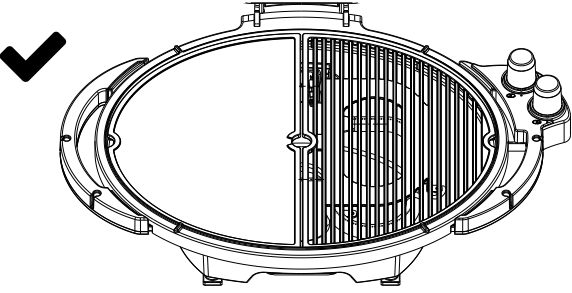
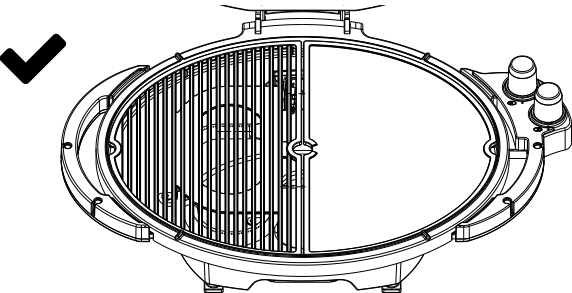


Outdoor area example 5

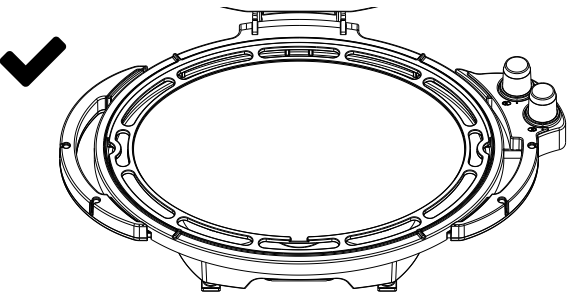


IMPORTANT

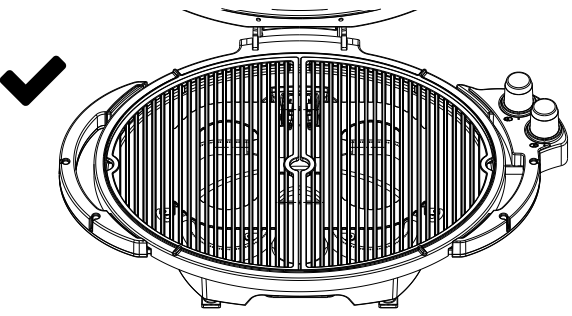
Plate and grill can be positioned either on the left or right side as shown.



Optional planchar plate (sold separately)



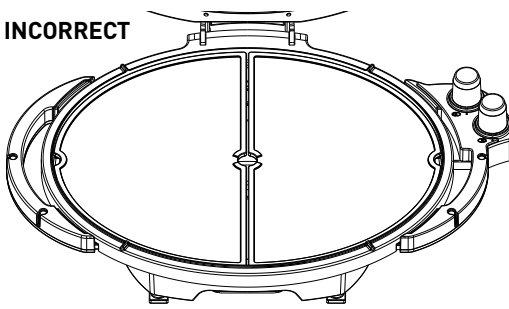
2 x Grill (sold separately)



WARNING

The use of two hotplates is not recommended. This configuration does not allow adequate ventilation for the barbecue to operate safely.

INCORRECT



Control functions

Before lighting the barbecue:

- Check that all hoses and gas fittings are tight.
- Open the roasting hood.
- Check all control knobs are in the 'OFF' position.
- Ensure that the cooking surfaces are clean.
- Turn the gas isolation valve 'ON'.

Lighting instructions

- Do not attempt to light burners with roasting hood closed.
- Read instructions before lighting.
- To light a burner, depress the knob and rotate to 'HIGH'.
- If the burner did not light, turn the knob to the 'OFF' position. Allow gas to disperse, then repeat lighting procedure.

Manual lighting

- If, in the event of the automatic ignition system not working, the barbecue can be lit manually.
- Using the match holder supplied, fit a 40mm match. Then pass the match through the gap in the grill towards the burner, rotate the corresponding control knob to HIGH to ignite. If ignition fails, turn the control valve OFF and allow gas to disperse before attempting to light again.
- Once alight, repeat for other burner.

Preheating

- This barbecue is fitted with high power burners. In most conditions it will only be necessary to preheat the barbecue for only a few minutes before cooking can commence
- As with most things, experience will familiarise you with the time required, to achieve the desired preheating time and optimal cooking temperature
- Testing has shown that once preheated, the burners can be turned to the low position for satisfactory cooking
- If the unit does not operate correctly refer to the troubleshooting section on page 19
- If the burners are left to run too hot there will be excessive smoking during the cooking process and subsequent burning of the food being prepared. This may also result in excessive flaring of the fat being emitted from the food
- Roasting with the hood closed only requires the two burners to be on low setting for satisfactory cooking. Refer below for further information on roasting.

Cooking methods

Direct cooking/grilling

- For best cooking results testing has shown that once preheated, burners can be reduced to a Medium to Low setting to maintain satisfactory cooking temperatures.
- If burners are left to run on high for an excessive period of time, then excessive smoking may be observed during the cooking process, and there may be subsequent burning of the food being prepared.

Indirect cooking/roasting

- Cooking with the hood closed requires the burners to be used only on low setting. Setting is to be adjusted depending on conditions and using the temperature indicator as a guide.
- It is recommended when roasting to place food over the hotplate to allow air to circulate through the grill without restriction.
- To achieve even cooking of food, place the food on a wire rack (not supplied) above the hotplate to allow air to circulate under the food.

To turn the burner off

- When cooking is complete, rotate the knob fully clockwise so the pointer on the knob is positioned at the 'OFF' position.
- When appliance is not in use, turn gas bottle isolation valve off, after turning all knobs to 'OFF' position.



WARNING

- Only use burners on low setting with hood closed. Do not allow temperatures to exceed 260°C with hood closed as it may cause damage to the barbecue and roasting hood.
- When cooking with the hood closed the hot flue gases flow out of the rear of the hood, ensure the barbecue is suitably located to avoid damage or injury.



WARNING

Only use a minimum amount of oil as excess oil can cause the flames to ignite further.



WARNING

Please ensure that your barbecue is switched off and has cooled down before following the instructions below.

The cleaning and care instructions are essential for the proper functioning and operation of your appliance over time. Failure to adhere to these care instructions may affect your ability to make a claim under the manufacturer's warranty.

Cast iron plates and grills

The cooking plates and grills have a porcelain enamelled coating.

NOTE: Many food acids, juices, marinades and sauces contain highly acidic elements that will slowly attack the surface of the cast iron if not removed immediately after cooking.

After use, remove all solid material from the cooking surface using a brass bristled barbecue brush or plastic bristled scourer. Wipe off the remaining grease with paper towels. Gently wash the surfaces with a cloth or sponge and a mild detergent and hot water. Dry components immediately and coat the cooking surface with a light layer of cooking oil. This protects the surface when not in use. Do not clean the cooking surface in a dishwasher.

Die cast aluminium body and handles

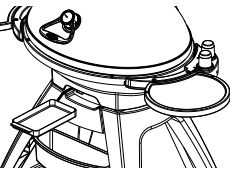
Wash painted surfaces with hot soapy water and a nylon scourer. To avoid contact with burners and the potential of blocking burner ports with residue, it is advisable to remove burners prior to cleaning burner box. Do not use caustic, harsh abrasive cleaners, powder cleaners, steel wool or wax polishes.

Enamel coated hood

Wash enamel surfaces with hot soapy water and a nylon scourer. Do not use caustic, harsh abrasive cleaners, powder cleaners, steel wool or wax polishes.

Cleaning the oil collection tray

The oil collection tray can be easily accessed from the front of the barbecue (as shown below), ensure the tray empty before each use.



WARNING

Do not use high-pressure cleaner to clean the barbecue, this can damage the ignition system.

Intensive cleaning cycle

In instances when the cooking surface becomes heavily soiled and harder to clean, the barbecue can be set-up for an intensive cleaning cycle.

To do this you must have the hood fully open.

Light both burners and set to 'HIGH'

After approximately 30 minutes, this should turn any baked on food or grease to ash. Once the surface has cooled, the residual ash can be wiped clean with a damp cloth.

After cleaning, lightly season the cast plate and cast grills with cooking oil.



WARNING

The hood or lid must be fully open during the cleaning process.

Failure to do so can result in damage to the hood and barbecue which is not covered under warranty.

Storage

When the barbecue is not being used it is recommended to keep it covered. A cover is available, contact your local BeefEater distributor for details. If the barbecue is to be stored indoors, remove the gas cylinder and store the cylinder in a ventilated outdoor area.

Maintenance

Stainless steel burners

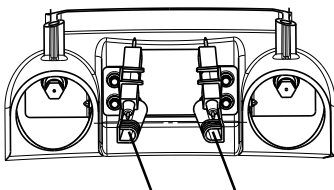
Burners should be checked at least once per year and cleaned as necessary. Inspect burners to ensure no residues have been deposited and gas ports are clear.

NOTE: Environmental conditions need to be taken into account with regards to maintenance required on your product. In particular, units installed in humid climates or seaside locations will be more susceptible to surface corrosion/discolouration over time. In these conditions it is strongly recommended to clean and dry your barbecue after each use and covering it when not in use to minimise exposure to the elements.



CAUTION

Care should be taken not to disturb the spark electrode or gas injectors.



Spark electrodes

Gas fittings

Check gas fitting are tight and do not leak. Check gas supply hoses are in good condition and do not leak.

Regular inspection

Inspect the barbecue thoroughly for any grease, dirt or food residue accumulation and remove. The barbecue interior can be wiped down with a soft cloth in hot soapy water.



Warranty

FOR SALES IN EUROPE
APPLIANCE: BEEFEATER BUGG BARBECUE

Should any part fail due to defective workmanship or faulty materials within the specified period from the date of purchase, BeefEater or its distributor will repair or, (at distributors option), replace the defective part free of charge.

- **LP / Propane Gas Cylinder**

The cylinder manufacturer is responsible for the materials, workmanship and performance of the gas cylinder. Contact your dealer or the cylinder manufacturer in respect of all warranty claims or service.

- **Warranty Administration**

Warranty Administration: In Australia, warranty is administered by BeefEater Barbecues. In other countries, contact your authorised BeefEater retailer for details of your BeefEater distributor.

- To ensure speedy processing of your warranty service claim, ensure that you record all specific details about your appliance in the space provided. Keep this information handy for future reference.

Not covered

Exposure of the barbecue appliance to the elements should be minimised. Once the unit has cooled and is cleaned, store the barbecue under cover. Polyester/Vinyl barbecue covers are an optional accessory that will increase years of trouble free operation.

This 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, corrosion or discolouring caused by heat, abrasive or chemical cleaners or chipping on porcelain parts.
- Corrosion or damage caused by exposure to the elements, grease fires, insects, weather or hail. Note: Barbecues must be covered when not in use.
- Cleaning and normal wear and tear. Service calls of this nature are chargeable.
- Rusting of cast iron plates, grills and burners. Note: Rust should be removed by a scrub pad and the surface coated with cooking oil. See owners manual – Caring for cast iron cooking surfaces. Cooktops must be covered when not in use.
- Commercial use of the barbecue.
- Unauthorised repairs during the warranty period
- Removal or re-installation costs.

Conditions of Warranty

1. The appliance is delivered to the BeefEater distributor's service department or authorised service agent and freight charges both ways are paid by the owner. No liability is accepted for loss or damage during transit.
2. The appliance is operated and maintained in accordance with the instructions supplied. Repairs or service must be carried out by an authorised person.
3. Installation must conform to the applicable Gas, Electrical and Building standards laid down by the local codes for your country or region.
4. No alterations or repairs have been 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 the warranty card must be provided to verify purchase date and establish the warranty period. Only the original purchaser is covered under this warranty.
6. The warranty period is calculated from the date of purchase only.
7. Where this warranty is inconsistent with any state laws, the statutory rights of the purchaser shall prevail.
8. Parts installed from other manufacturers' products will void this warranty.

Service assistance

To assist you when contacting your after sales service contact to arrange a service call please complete the following details and have them ready when you call. You do not need to register your warranty. However, you must retain your receipt or proof of purchase. When claiming warranty for this appliance you must provide a copy of your proof of purchase receipt. No claims for warranty will be accepted without proof of purchase.

TERMS OF WARRANTY (YEARS)	
Barbecue	
Barbecue frame	5
S/S burners	2
Cast iron cooktops	2
Valves	2
Ignition system	2
All other parts	2
Hood	
Hood	3
Cast alloy parts	2
All other parts	2
Stand	
All stand parts	2

For more information on all Beefeater products, or for dimension and installation information, call into your retailer, phone or email our customer care team or visit our website:

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web: **www.beefeaterbbq.com**

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