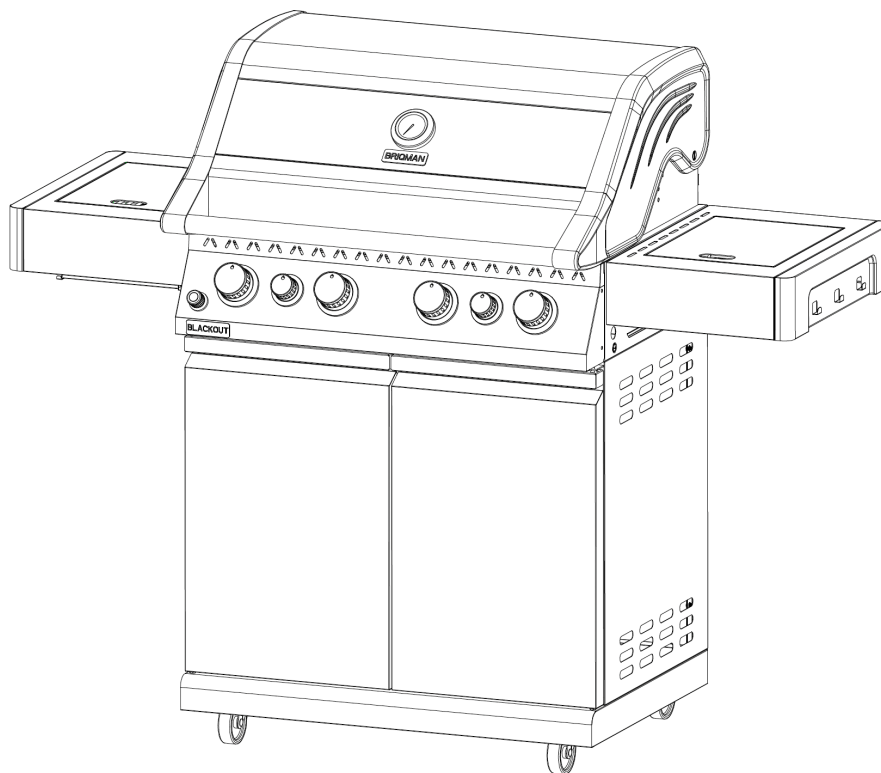


# INSTRUCTIONS

# BRIQMAN

## BLACKOUT



**Tools required:** 2 adjustable spanners, 1 phillips head screwdriver

## IMPORTANT HEALTH

Netherlands has an excellent safety record when it comes to gas appliance. This reflects both the high quality of the appliances sold, as well as growing consumer awareness about safe practice. We urge you to follow the guidelines below together with these instructions for safe use, to prevent overheating and to produce great cooking results .

- Please read these instructions carefully prior to assembly and use. It is important that you install your barbeque exactly as described in these instructions. Failure to follow these instructions could lead to serious injury and / or significant damage to property. These instructions should be retained for future reference.
- This barbeque is an outdoor appliance only. Under no circumstances should it be used indoors.
- Do not start the barbeque if there is any doubt over the correct assembly, ignition, gas control or cooking procedures.
- This barbeque has not been approved for marine use.
- Never attempt to ignite the barbeque with the main hood or side burner lid closed.
- Do not perform any servicing on the barbeque yourself. This includes internal adjustment of the regulator and gas valves. Servicing can only be carried out by authorised technicians.
- Keep the barbeque well clear of combustible material as outlined in these instructions and on the data plate.
- Do not store chemicals or flammable materials near this appliance.
- Do not place articles on or against, or enclose this appliance.
- The barbeque gets extremely hot while in use. Keep children away from the appliance until it has cooled to normal temperatures.
- It is a good idea to tie back long hair and loose clothing while cooking in case of unexpected flare up.
- Fat fires are the most common cause of the problems in barbeques. They are caused by a build-up of grease and foodscraps in the grease channeling tray and the inside of the barbeque frame. A fat fire can be difficult to put out, and will be dangerous if it spreads to the gas hose. You should keep your barbeque clean to avoid this occurrence. Fat fires will void the warranty.
- Do not attempt to move or transport the barbeque whilst it is hot. Lock the castors when it is in use. Make sure the barbeque is on a firm, flat, level surface when in use. Always allow the barbeque to completely cool down before moving or covering.
- **NEVER** leave a barbeque unattended with any burners switched on. Always switch off all burners and cylinders or supply valves when the barbeque is not in use.
- Take care when touching a hot barbeque, especially on surfaces close to the firebox or roasting hood.
- It is fine to pre-heat with all burners on **HI** and the hood closed, but **NEVER** let the temperature on the hood thermometer exceed 250 degrees Celsius.
- When cooking with the hood closed, turn one or more burners to **LO** or **OFF** as required to keep the barbeque from getting too hot. **NEVER** let the temperature on the hood thermometer exceed 250 degrees Celsius.
- **NEVER** leave all burners on **HI** for more than 15 minutes, always stay in control by adjusting burners to **LO** and **OFF** as required to maintain suitable cooking temperatures.
- Follow all manufacturer's instructions to periodically check for gas leaks. Check for leaks whenever a new connection is made.
- Flammable materials and liquids must be stored well away from the barbeque. Aerosols must not be used near a lit barbeque.
- Avoid dousing the barbeque with water.
- For safety reasons it is advisable to keep a fire extinguisher and fire blanket close to hand.
- Unsupervised children and infirm should not be allowed nearby the barbeque during pre-heat, cooking, burn off or cooling down of the unit.
- Please dispose of all polythene packing and plastic bags carefully and keep out of the reach of children.
- Spare or extra gas bottles must **NOT** be stored within close proximity of this barbeque or any other gas or electric appliance. Gas bottles **MUST** be transported stored and used vertically only.

## How to Conduct a Leak Test:

Naked flames(matches or other open flames) must not be used to check for leaks. This is a dangerous practice which must be avoided.

LEAK TEST MUST BE CARRIED OUT IN A WELL VENTILATED AREA

## IF YOU SMELL GAS!

Immediately isolate the gas supply by turning the gas off at the bottle.

Extinguish all naked flames.

Do not operate any electrical devices close to the barbeque.

Check for leaks as described below.

Ensure that local area is well ventilated to remove any excess gas.

If the gas smell continues the barbeque should not be operated under any circumstances and

It is important to immediately turn off gas cylinder and contact the after sales support provider.

Before proceeding, it is important that you leak test the barbeque.

Make sure all the barbeque control knobs are **OFF**.

## LEAK TESTS MUST BE CARRIED OUT IN A WELL VENTILATED AREA!

1. Follow all previous instructions and check that the hose and regulator assembly is firmly connected to the barbeque left side manifold.
2. For cart models, ensure that the side burner hose is firmly connected between the barbeque right side connection and the side burner.
3. For build-In models ensure that the barbeque right side connection is firmly capped closed.
4. Ensure that all the barbeque control knobs are in the **OFF** position.
5. If you have a portable gas cylinder, turn the cylinder **ON** by rotating the knob anti-clockwise. If you have a wall connection, ensure the bayonet fitting is connected and supply valve open. Spray or pour soapy water (about the same concentration as washing up water) along the gas line including:
  - The gas connection at the inlet of the barbeque, hose connections, side burner connections and regulator connections.
  - The gas hose or copper piping, including any joints, valve connections or bends in the piping, and the gas connection at the gas cylinder or the wall connection.
6. If bubbles appear, there is a gas leak.

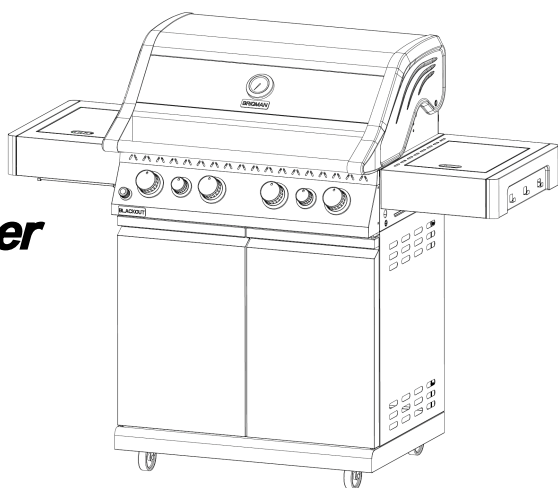
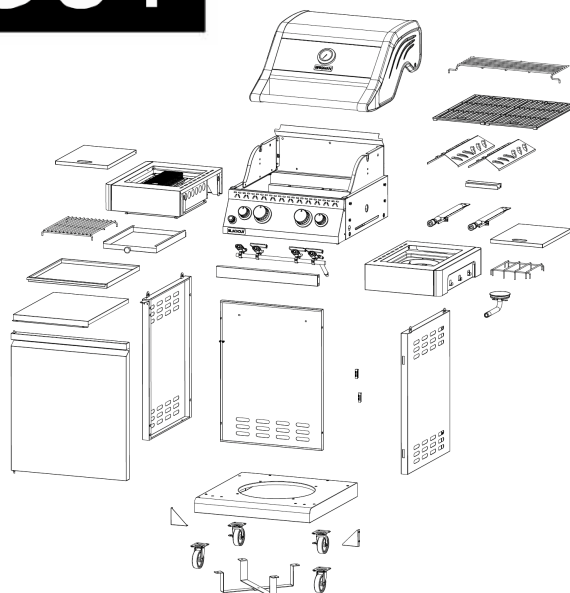


7. If the leak is at a connection, check and retighten all gas connections and joints and retest.  
If the leak is anywhere else, or if you cannot resolve the leak, do not proceed. Immediately turn the gas supply off at the cylinder and contact your local store.  
If you have a bayonet connection, close the supply valve, remove the hose from the wall fitting and contact your local store.  
You can also check for leaks using a gas safety gauge, available at your store. This provides an easier and more convenient way to check for leaks.
8. After performing the soapy water test, please ensure the fittings are rinsed thoroughly with clean water.  
It is recommended that a leak test be carried out on an annual basis at the very minimum.  
Check cylinder connection every time you refill or exchange cylinders.

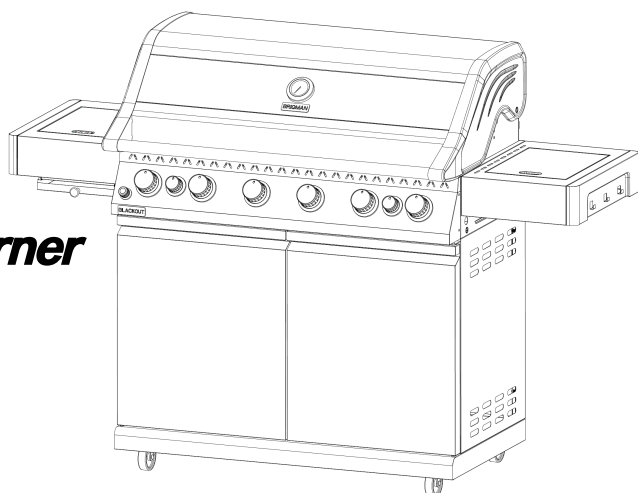
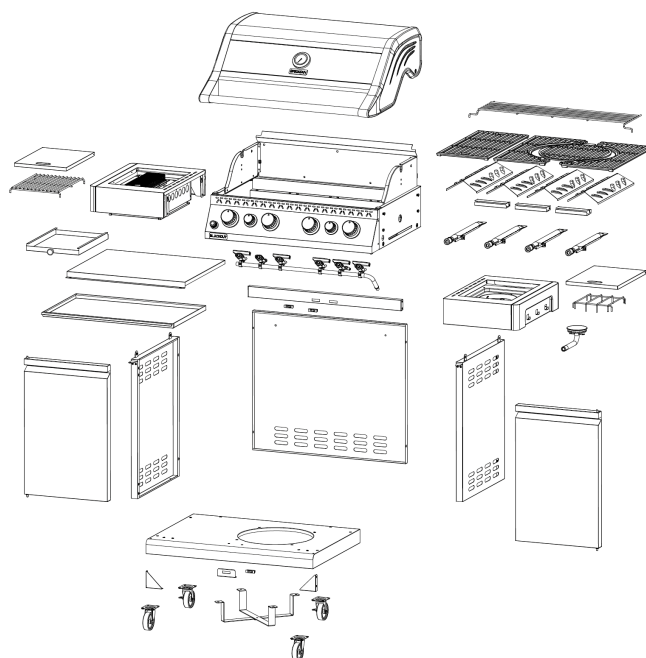
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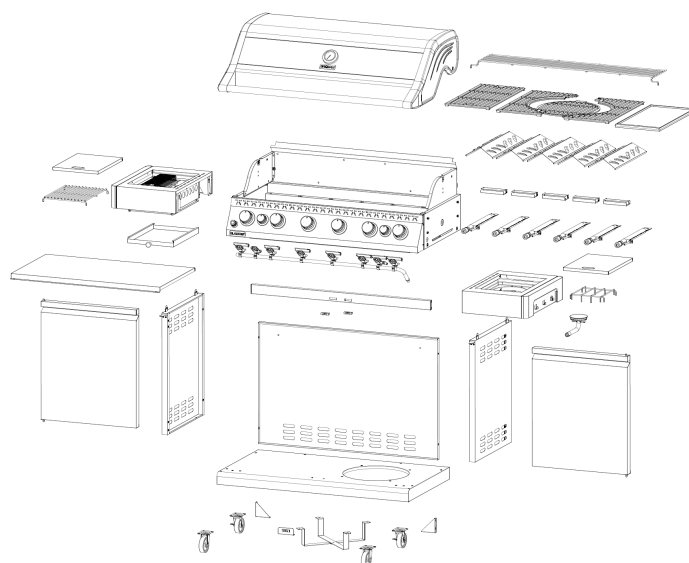
**2 burner**



**4 burner**



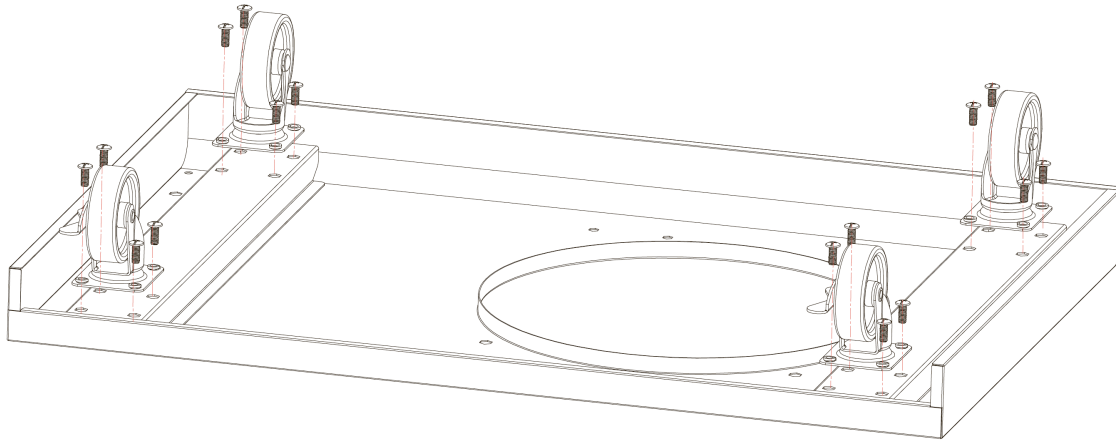
**6 burner**



## Step 1

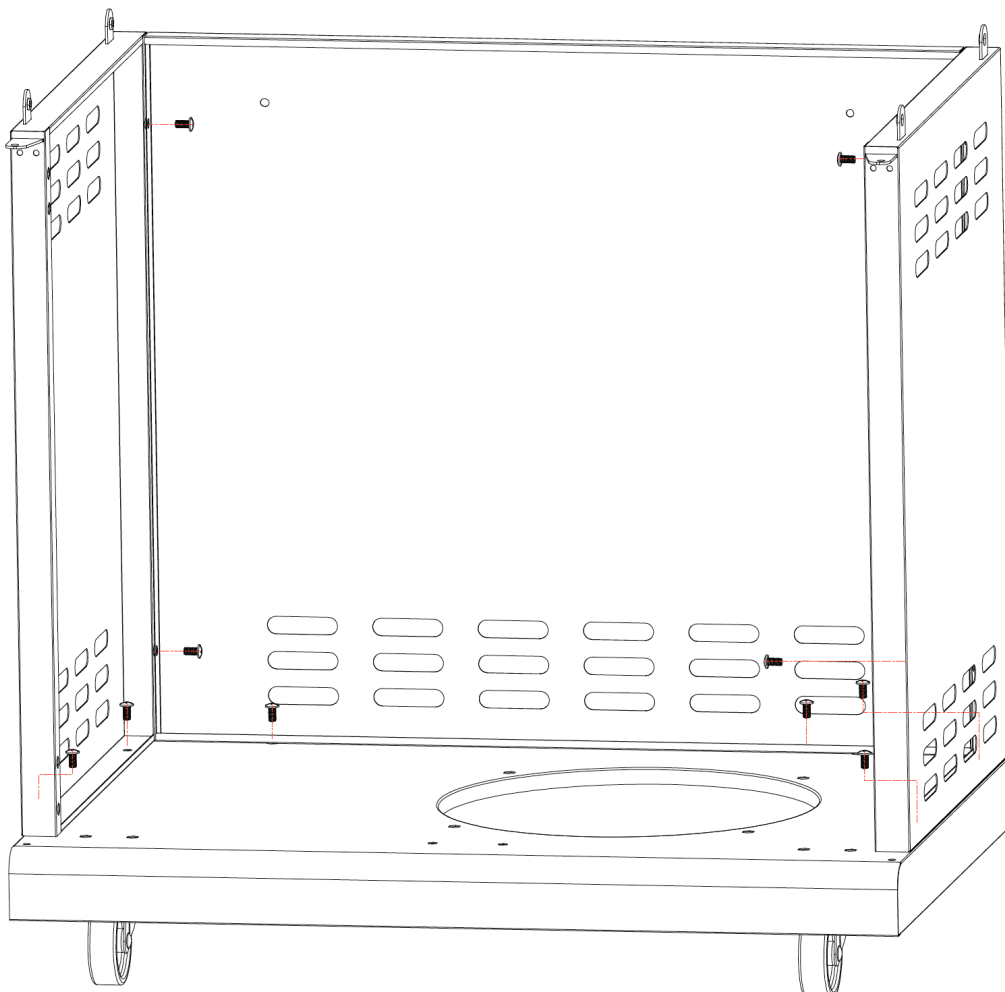
Secure the grill wheels with 16 screws.

Pay special attention to the wheels with locking mechanism. These wheels must be fixed to the front of the grill.



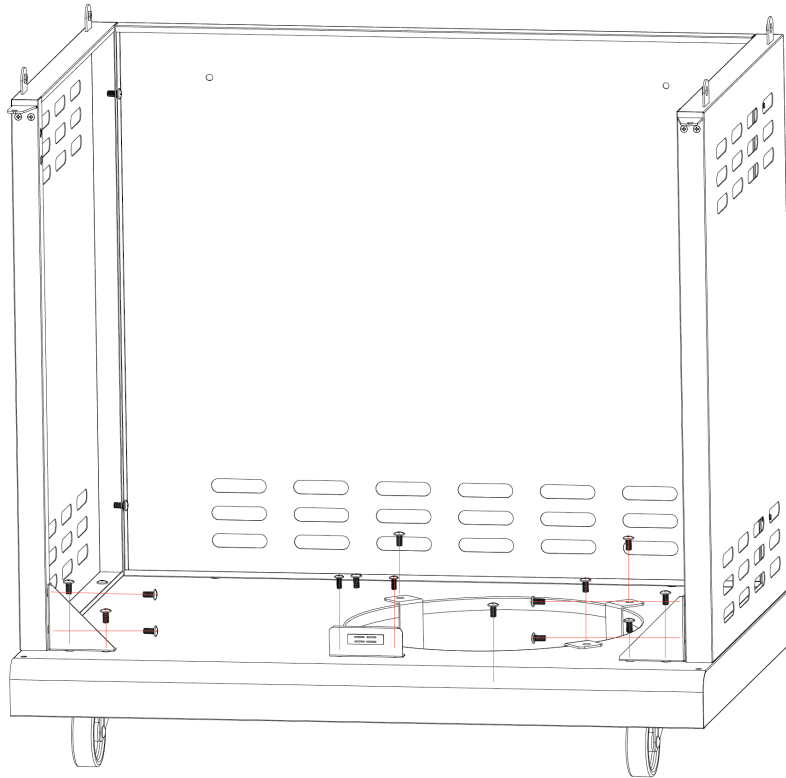
## Step 2

Secure the sides of the grill base with 10 screws.



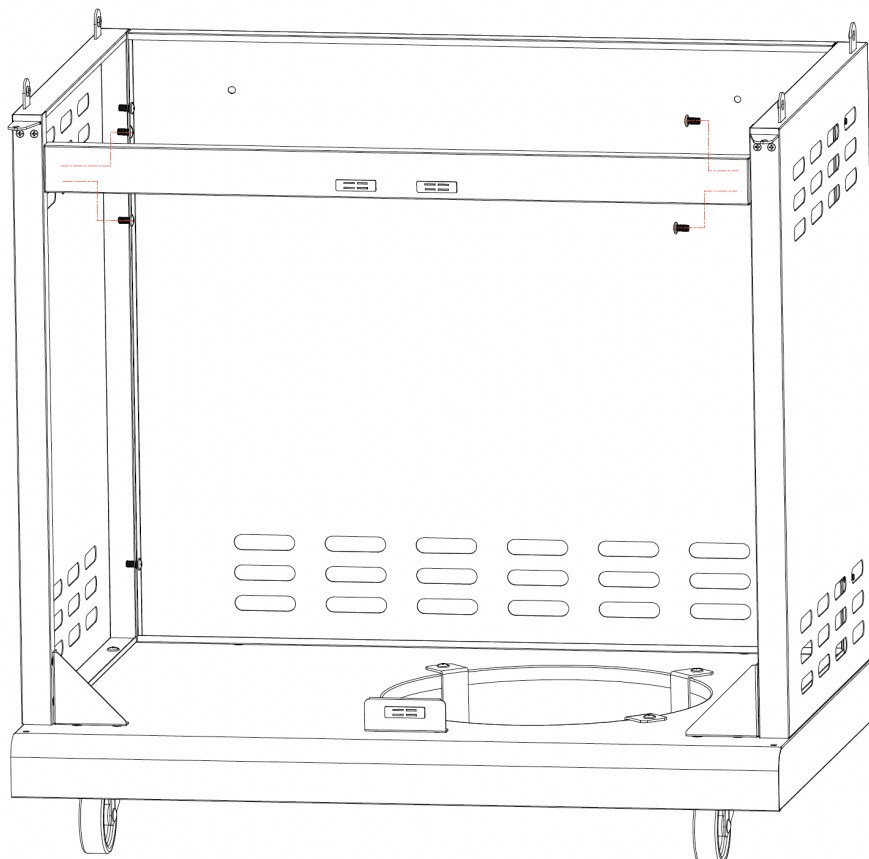
### Step 3

- Secure the sides of the gas grill base with 8 screws and stiffener angles.
- Fit the gas cylinder holder with 4 screws.
- Fit the magnet lock for the gas grill doors.



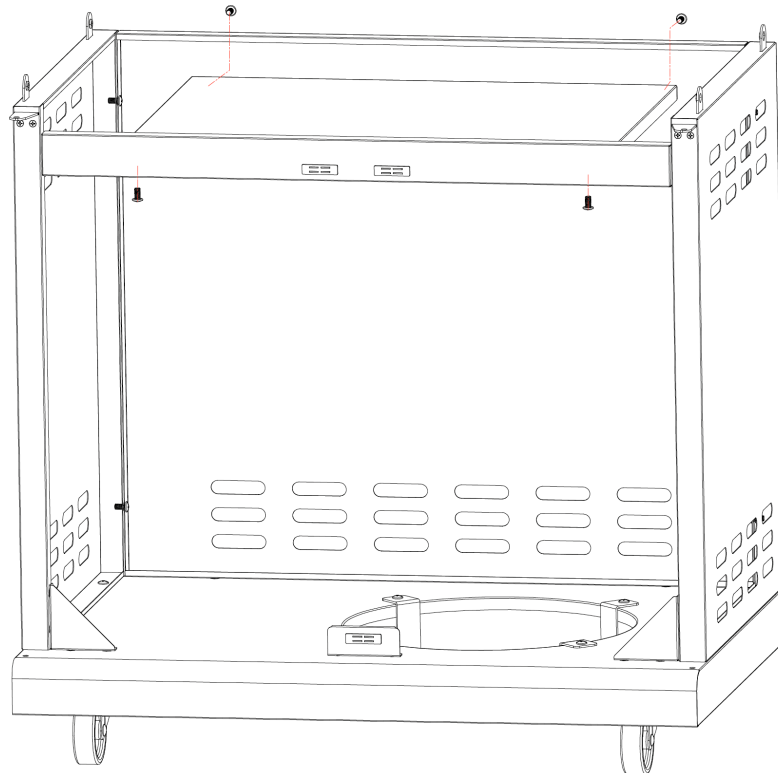
### Step 4

Attach the locking bar between the two walls of the grill base.



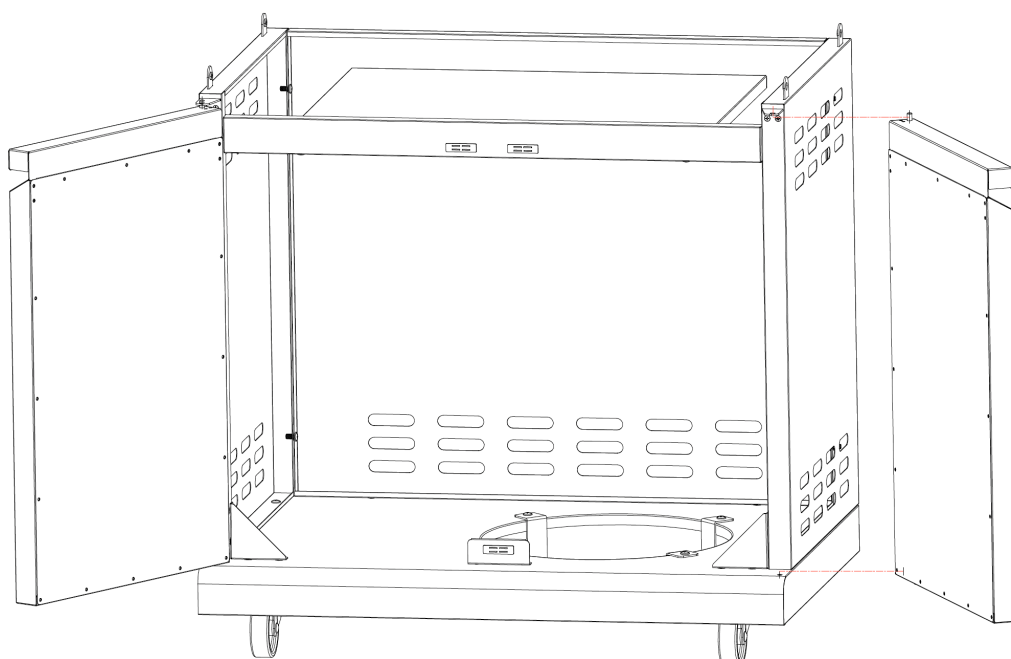
## Step 5

Install the shelf and secure it with 4 screws.



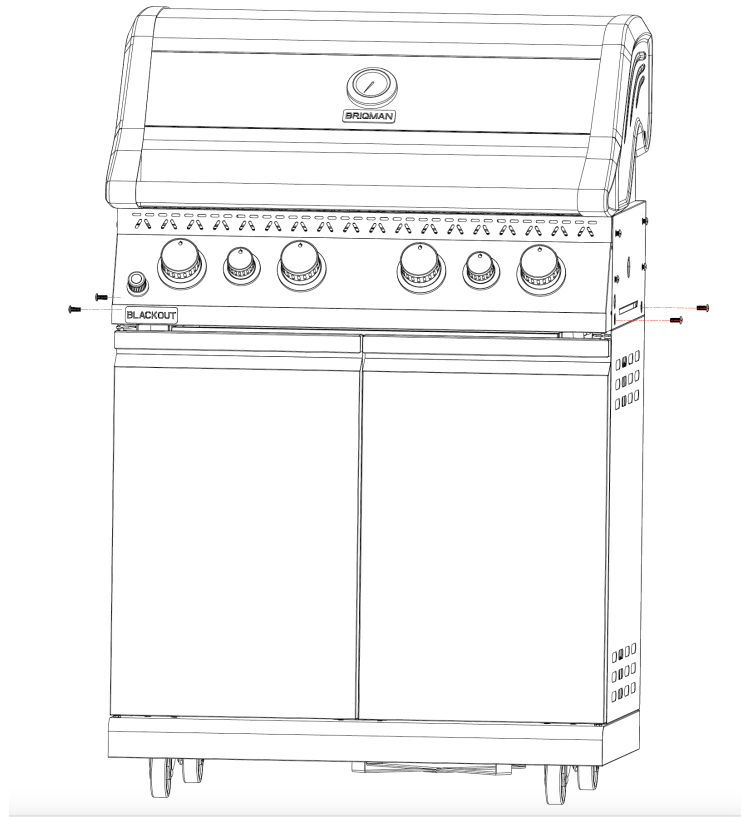
## Step 6

Install the grill doors.



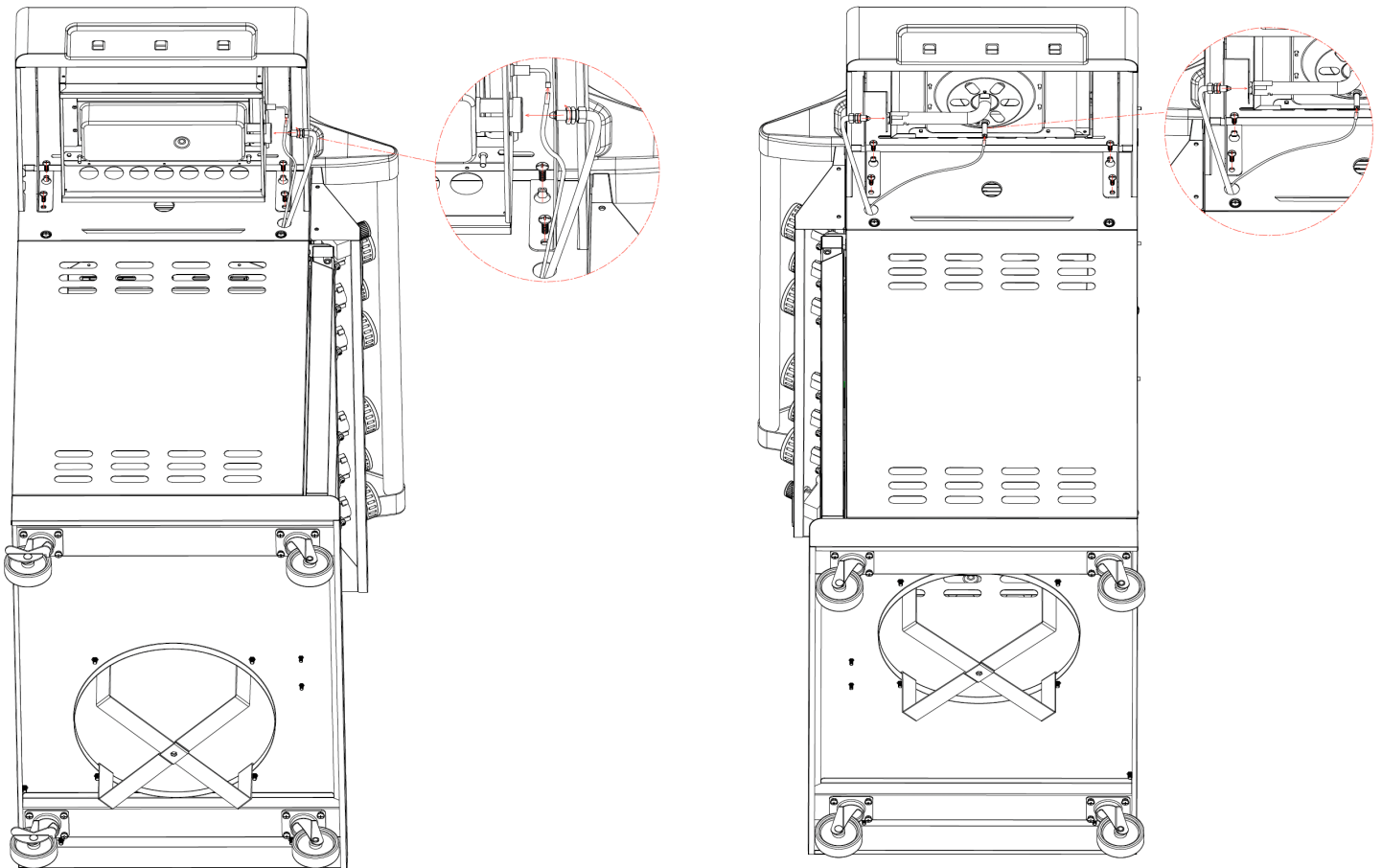
## Step 7

Place the grill head on the base and secure it with 4 screws.



## Step 8

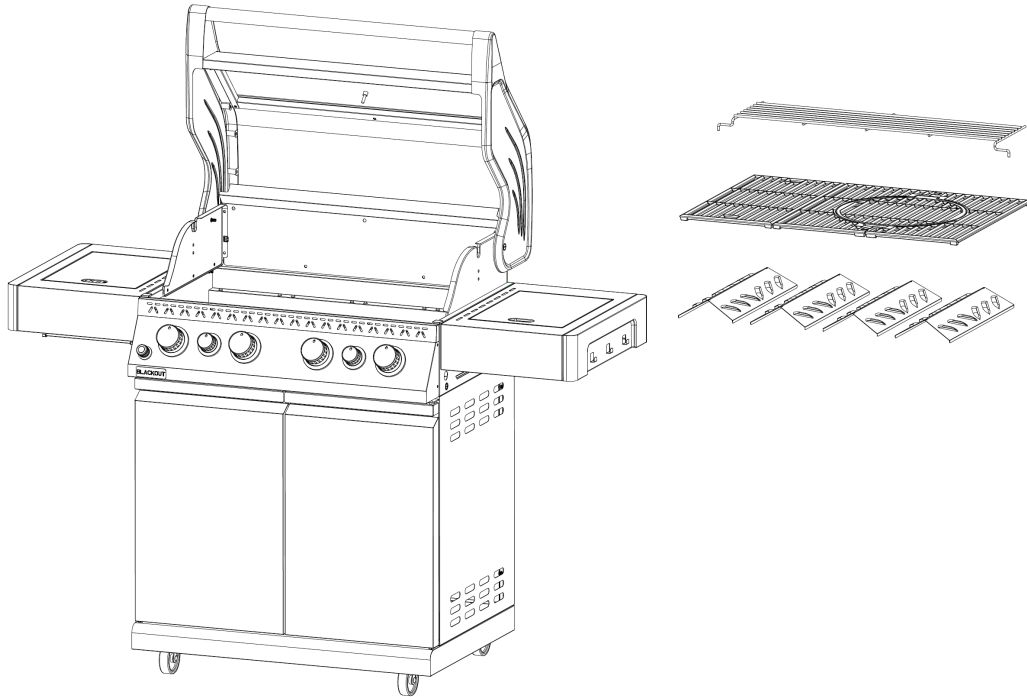
- Install and secure the grill side tables.
- Install the gas supply and controls for the grill side tables.





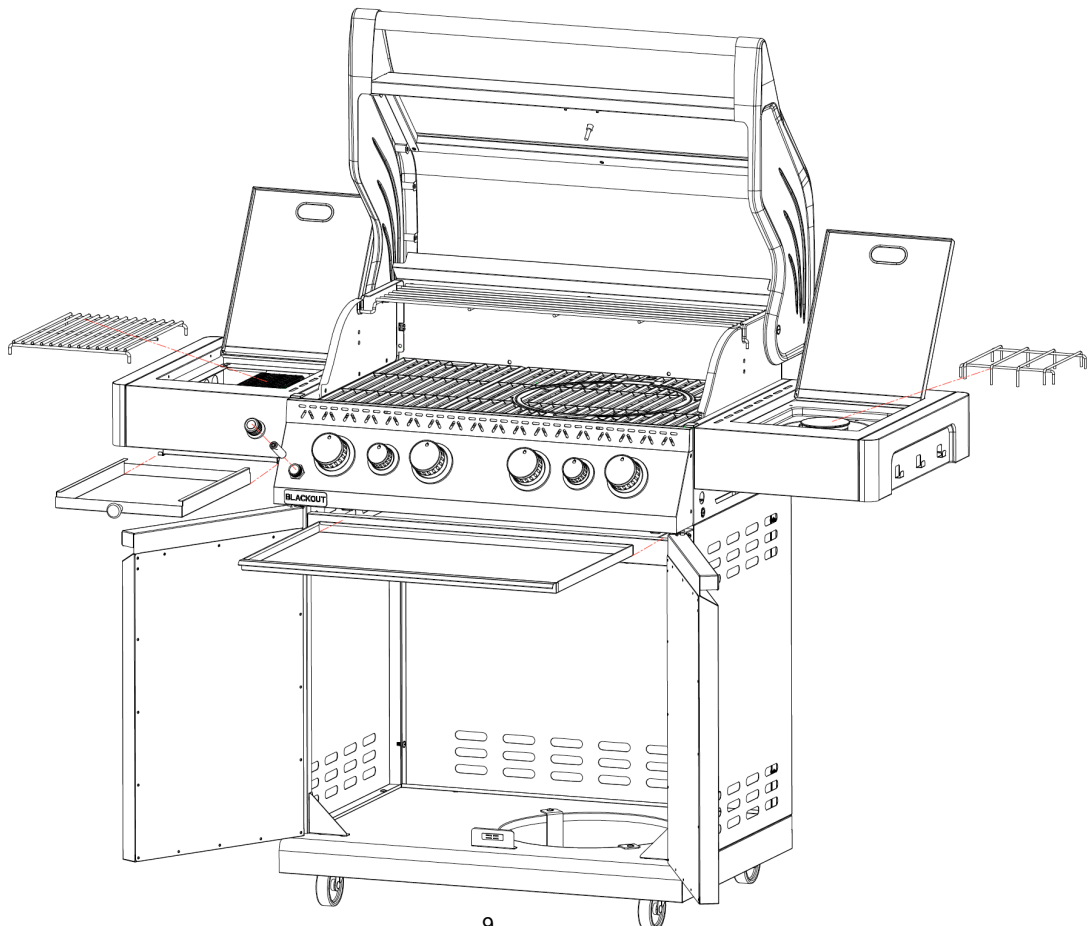
## Step9

Install the grates, plates (optional) and flametamer plates into the grill.



## Step10

- Install the side burner grates and the grill and side burner grease trays
- Install the ignition battery



## **LIGHTING YOUR BARBEQUE**

Before using the barbeque please ensure that you have fully read and understood the IMPORTANT HEALTH & SAFETY INFORMATION section at the front of this manual.

### **STARTING THE BARBEQUE:**

THE BARBEQUE SHOULD NEVER BE STARTED WITH THE HOOD CLOSED OR SIDE BURNER LID, ALWAYS OPEN THE HOOD AND THE SIDE BURNER LID PRIOR TO LIGHTING

Lighting the barbeque is easy, but must be done with due care.

- Ensure that all the controls are in the **OFF** position prior to initiating the start-up process.
- Make sure that the gas is turned on at the cylinder, or supply valve connecting the barbeque.
- Ensure that the hood is open if lighting the main burners. Ensure that the side burner lid is open if lighting the side burner.
- Make sure there are no obstructions of airflow to the gas unit. Spiders and insects can nest within and clog the burner / venturi tube at the orifice. A clogged burner tube can lead to a fire beneath the appliance.

**Main Burner Flame Thrower Ignition:** This ignition system works by throwing a flame to the side of the burner to light it. Push the knob **IN** and turn anticlockwise to the **HI** position. Hold the knob **IN** until the burner ignites. You may need initially to push **IN** and turn the knob several times before ignition.

If the burner still does not light, wait a few minutes to allow the gas to disperse before trying again.

### **Manual Ignition:**

You can light your barbeque manually by holding a lighted match next to one of the burners, then turning that burner control knob to **HI**. You can access the burner from underneath the barbeque, or from a hole in the side of the barbeque body.

### **Optional Side Burner:**

Light the side burner in exactly the same way as the main burners. It uses a spark activated by the control knob to ignite the flame. If the burner doesn't light first go, return the knob to the **OFF** position and try a couple more times. If the burner still does not light, wait a few minutes to allow the gas to disperse before trying again. If satisfactory operation cannot be achieved, consult your retailer before proceeding.

**Note carefully:** Failure to follow the lighting procedures correctly can lead to a hazardous condition.

### Checking the Flames:

The knobs have three basic position: **OFF**, **HI** and **LO**. You can achieve any flame height between low and high by rotating the barbeque control knob between these positions.

### Controlling the Flames:

Look underneath the barbeque so that you can see the flames. They should be a soft blue colour with yellow tips. If the flames are too yellow, there is too much gas and not enough air. The flame will be inefficient and will give off too much smoke. If the flame is too pale, there is too much air and not enough gas. If either of these situations occur, you will need to adjust the burners. Wait for the burners to cool down, then remove them from the bbq (details in Maintenance section). You will see a screw on the right side of each burner. Screw it in to increase the yellow tipping, and screw it out to reduce the yellowness of the flame. You may need to loosen the lock nut that keeps the screw in position. Be sure to retighten the nut when you have finished. If you are unable to set the flame correctly, you should consult your retailer before further use. **Special note: "Blow-Back is a sharp roaring sound coming from the burner. It is not dangerous unless it is allowed to persist. If this occurs, simply turn burner off, wait a few seconds, then relight.**

### Turning OFF (Shutdown):

When you've finished cooking, leave the burner controls on **HI** with the hood open, for a maximum of 5 minutes to burn off excess grease from the flame tamer, the burner and other surfaces. To turn the barbeque off, it is best to turn **OFF** at the supply valve first, and allow all the gas left in the hose to burn off. This will only take a couple of seconds. Then turn all burner controls clockwise to **OFF**.

**Note that failure to follow these shutdown procedures correctly can lead to a hazardous condition.**

It is strongly recommended for good hygiene and safe performance to empty and clean the fat tray at the end of each cooking session. Build-ups of grease and food scraps will eventually catch fire, possibly dangerously damaging the barbeque. Your warranty does not cover damage due to such fat fires from lack of maintenance.

### FIRST TIME USE: Preparing To Cook

Wash the hotplates and grills thoroughly in warm soapy water before first use. Dry thoroughly and then coat the top of the hotplates and grills to prevent food sticking with canola oil or Nice & Easy which is salt free and available from your local Barbeques Galore store. Light the barbeque as described earlier and leave on high for about 5 minutes to warm the barbeque up. Once the barbeque is warmed up, you should set the burners to your desired cooking temperature. You're now ready to start cooking up a feast. For ongoing care of the cooking surfaces, follow the procedures in the Cleaning, Storage and Maintenance sections.

A good tip is to line the top of the grease channeling tray with aluminium foil to help keep it clean. Be sure to poke a hole in the foil matching the hole in the tray so that grease can flow straight to the grease cup below. Do not use sand or fat absorbent in the grease channeling tray, these can only be used in the grease cup.

