

been detected, contact your local BBQ Dealer for repair.

OPERATION



WARNING!

Before proceeding, be certain you understand the safety information contained in this manual.

This barbecue is not designed to be used with more than 66% of the cooking area as a solid plate. Full coverage of plates will cause excessive build-up of heat and damage the barbecue.

- Never leave burners on high for more than 10 minutes unless actually cooking. If the burner makes hissing sounds when lit, it may be burning inside. Turn burner off, allow it to cool and try again.
- Close the gas cylinder valve after each use.
- Never lean heavily on the side shelves of your BBQ or attempt to transport your BBQ by lifting it from the side shelves.
- 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.
- Clean and maintain the appliance after each use.
- "Burning off" the barbecue after every use (for approx 15 minutes) will keep excessive food residue to a minimum.



NOTE:

Before using the barbecue for the first time, the barbecue must be lit and burning for 30 minutes on the "low" setting.



IMPORTANT

The regulator supplied with this BBQ may incorporate an Excess Flow Control Safety Device. The Excess Flow Control will activate to prevent gas flow should a regulator malfunction occur. It is important that the BBQ operator understands that all gas valves on the BBQ are closed in the OFF position prior to opening the gas cylinder valve. If the BBQ valves are open prior to opening the cylinder valve, the Excess Flow Control will be activated and prevent the BBQ from being lit. To reset, close the BBQ valves and gas cylinder valve, wait for 1 minute and use correct lighting procedure as detailed below.

- Do not repair or replace any part of the grill unless specifically recommended in this manual. All other service should be referred to a qualified technician.
- The appliance is for outdoor use only.
- The appliance is not intended to be installed in or on recreational vehicles and /ore boats.
- Children should not be left alone or unattended in an area where the appliance is being used.
- DO NOT allow children to sit, stand or play on or around the appliance at any time.
- Do not sore items of interest to children around or below the grill or cart. Do not allow children to crawl inside the cart.
- Never let clothing, pot holders or other flammable materials come in contact with or too close to any grate, burner or hot surface until it has cooled. the fabric could ignite ,causing serious personal injury.
- For personal safety, wear proper apparel. Loose fitting garments or sleeves should never been worn while using this appliance. Some synthetic fabrics are highly flammable and should be not worn while cooking.
- Only certain types of glass, ceramic earthenware , or other glazed utensils are suitable for grill use.
- Other types of material may shatter with sudden temperature changes. Use only low or medium heat settings in accordance with the manufacturer's guidelines.
- Do not heat unopened food containers as a built-up of pressure may cause the containers to burst.
- Use a covered band when opening the grid lid.
- Never lean over an open grill.

When lighting a burner, always pay close attention to what you are doing. Make certain you are aware of which burner you are lighting so that your body and clothing remain clear of open flames.



WARNING!

- DO NOT touch the grill rack, burner grate or immediate surroundings as these areas become extremely hot and could cause burns. Use only dry potholders. Moist or damp potholders on hot surfaces may cause steam burns.
- DO NOT use towel or bulky cloth in place of potholders.
- Grease is flammable, let hot grease cool before attempting to handle it. DO NOT allow grease deposit to collect in the grease tray. CLEAN THE GREASE TRAY OFTEN.
- DO NOT use aluminum foil to line the grills rack or grill bottom.

For proper lighting and performance of the burners, keep the burner pot clean. it is necessary to clean them periodically for optimum performance. The burners will only operate in one position and must be mounted correctly for safe operation.

Exercise caution when cleaning the grill. To avoid steam burns, DO NOT use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.

NEVER USE A DENTED OR RUSTY PROPANE GAS CYLINDER.

DO NOT use the grill to cook excessively fatty meats or other products which promote flare-ups.

DO NOT operate the grill under unprotected combustible constructions. USE only well ventilated areas. Do not use in buildings, garages, sheds or other such enclosed areas.

This grill is designed for optimum performance without the use of briquettes.

DO NOT place briquettes on the flame tamers as this will block the vent to the grill burners. Adding briquettes can damage ignition components.

Never use the grill in extremely windy conditions. If located in a consistently windy area, a windbreak will be required.

SAFETY PRACTICE TO AVOID INJURY

- Inspect the gas supply hose prior to turning on the gas. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use.
- Only the pressure regulator and hose assembly supplied with the appliance should be use. Never substitute regulator for those supplied with the appliance. Contact customer service for proper replacement.
- Leak check the hose and regulator connections with a soap and water solution before operating the appliance.
- DO NOT turn the gas at the LP gas cylinder unless the gas hose is properly connected to the side burner gas pipe system and all burner are in the "OFF" position.
- Keep a spray bottle of soapy water near the appliance and check the connection before each use.

When properly cared for, your appliance will provide safe, reliable service for many years. However, extreme care must be used as the appliance intense heat that can increase accident potential.

When using this appliance basic safety practices must be followed, including following:

LIGHTING THE BBQ

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

Make sure that the gas is turned on at the cylinder, or that gas is available to the BBQ. Also, if your BBQ has a roasting hood, ensure that the hood is up.

SPARK IGNITION

Push the knob control in and turn anticlockwise to the high position. You should hear clicking as the igniter creates sparks to light the gas. Once lit, release the igniter button.

DIFFICULTY LIGHTING

If the burner doesn't light first go, check the gas controls 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: Failure to follow the lighting procedures correctly can lead to a hazardous condition.



WARNING!

While igniting main burner and infrared rear burner, make sure the lid is in open situation.

Do not ignite with side burner lid closed. Do not close side burner lid when side burner is in operation.

While cooking with the hood closed and with all the burners on, makes sure all these burners are in the LOW flame position.

BURNER LIGHTING INSTRUCTIONS

1. Open the lid before igniting the barbecue.
2. Check All the knobs are in the "OFF" position.
3. Open the gas control valve at the gas cylinder.
4. Operate each knob in combination with the electronic ignition push button.
5. From the "OFF" position, push in and then turn control knob anticlockwise to the "HIGH" or "ON" position. Keep the knob pushed in at the "HIGH" or "ON" position for 4 seconds whilst pressing the electronic ignition push button. Repeat this step 3-4 times until the burner is lit.
6. **For Rear Burner:** Once the rear burner has lit, keep the knob pushed in at the "ON" position for a further 20 seconds until stabilized, then release the rear burner control knob.
7. If the burner fails to light, turn off and wait for 5 minutes, then begin from step 4.



NOTE!

The Rear Burner has single heat setting unlike the main burners. It only has "OFF" and "ON" position. To light the Rear Burner push in and then turn the Rear Burner control knob from "OFF" position anticlockwise to "ON" position. DO NOT force the knob to turn further from "ON" position. It does not reduce the heat but it will damage the knob.

FOR MANUAL LIGHTING (MAIN BURNER)



IMPORTANT

Use a match holder and long match stick or BBQ lighter for lighting the BBQ manually to avoid burning your hand.

1. Open the lid before igniting the barbecue.
2. Check All the knobs are in the "OFF" position.
3. Open the gas control valve at the gas cylinder.
4. From the "OFF" position, push in and then turn control knob anticlockwise to the "HIGH" position.
5. Hold a lit match (in a match holder) next to one of the main burners. The burner will light from the match.

FOR MANUAL LIGHTING (REAR BURNER)

1. Open the lid before igniting the barbecue.
2. Check All the knobs are in the "OFF" position.
3. Open the gas control valve at the gas cylinder.
4. From the "OFF" position, push in and then turn control knob anticlockwise to the "ON" position.
5. Hold a lit match (in a match holder) next to the rear burner. The burner will light from the match.
For the Rear Burner: LP gas takes longer time to travel from the valve to the Rear Burner. Keep the knob pushed in at the "ON" position for smooth flow of gas once the Rear Burner has lit. Keep pushed in at the "ON" position for a further 20 seconds until stabilized, then release the Rear Burner control knob. Repeat from step 4, 3-4 times until the burner is lit.
6. If the burner fails to light, turn off and wait for 5 minutes, then begin from step 4.

FOR MANUAL LIGHTING (SIDE BURNER)

1. Turn all knobs to "OFF" then open the LP tank valve. Always keep your face and body as far from the grill as possible when lighting.
2. Raise side burner lid.
3. Push in and then turn control knob anticlockwise to high position.
4. Use a match holder and long match stick or BBQ lighter for lighting the BBQ manually to avoid burning your hand. Place a lit match near the burner until the burner lights.
5. If burner fails to light, turn off and wait 5 minutes, then begin from step 3.



IMPORTANT

Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.



WARNING!

- Do not light the grill if odour of gas is present.
- It is important to ensure that all control valves, including the gas cylinder, are turned off after use.
- When using the rear burner and rotisserie use 1 or 2 of the main burners at the low heat setting if a little extra heat is required.
- Do not use the rear burner in combination with main burners on high heat setting when the hood is closed.
- **Caution / Danger:** Extreme care is required when cooking with hood in closed position. Frequent checks must be undertaken for the heat and temperature to ensure safe cooking.
- Too much heat can cause fire.

TURNING OFF A BURNER

Push in then turn each burner control knob clockwise to the "OFF" position.

TURNING OFF YOUR BARBECUE

When you have finished using your barbecue, turn off the gas at the bottle. Push in and then turn all the control valves fully clockwise to the "OFF" position. Wait until the barbecue is sufficiently cool before replacing the barbecue lid or closing its hood. Once cooled, a protective cover should always be fitted to the barbecue to protect your investment from the ailments when not in use.

WARMING RACK

Warming racks are a convenient way to keep cooked food warm or to warm items such as bread rolls. Always check that your warming rack is properly fitted before use.

GRILL COOKING

The burners heat up the flame tamers underneath the grill, which in turn heats the food on the grill. The natural juices produced

during cooking fall onto the flame tamers below and vaporise. The subsequent rising smoke bastes the food, as it travels upwards, imparting that unique barbecue flavour.

FLAT PLATE / FLAT-RIBBED PLATE

The burners heat the griddle plate directly, which then cooks the food on contact. These allow for the cooking of smaller items, such as seafood, which could fall through the spaces of a grill. They are also suitable for cooking items that require high-temperature/short-duration cooking, such as vegetables and smaller cuts of fish. Similarly, these can be used in exactly the same way as a griddle in the kitchen, for searing steaks, cooking eggs, etc.

DO NOT use both the plate and deep dish at the same time. This will cause your BBQ to overheat and could cause a fire.

COOKING AND USE OF HOOD

Barbecues equipped with a roasting hood give the option of cooking with hood closed to form an 'oven' for roasting food, such as joints of meat, whole chickens, etc.

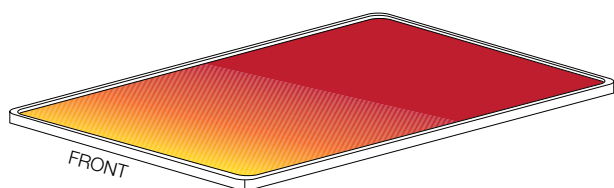


WARNING!

Cooking with the hood closed and the burners on high creates a fire risk. When the hood is closed, a large amount of heat is trapped inside the barbecue. Thus, it is **IMPORTANT** to make sure that all the burners are turned to the low position to prevent burning of the food and damaging the barbecue. Avoid lifting the hood unnecessarily as heat is lost every time the hood is opened. Use the temperature gauge to check the heat of the barbecue.

DO NOT ALLOW YOUR BARBECUE TO OVERHEAT. A BARBECUE SHOULD NEVER BE LEFT UNATTENDED WHILE COOKING!

For safety reasons, barbecue plates and grills will not cook as hot towards the front of the barbecue.



The slightly lower temperature at the front can easily be overcome by rotating the food being cooked around the barbecue plate or grill.

FLARE-UP CONTROL

Flare-ups occur when meat is barbecued, and its fats and juices fall upon the flame tamers. The smoke from some flare-up helps give cooked meat its barbecued flavour, but excessive flare-up will result in meat being burned. To control flare-up, it is advisable to trim away excess fat from meat and poultry before grilling. Also, the burners should always be placed on the low setting during cooking. Finally, extinguish flare-ups by applying baking soda or salt directly onto the flame tamers. Always protect your hands when handling anything near the cooking surface of the barbecue.

If a fat fire should occur in the drip tray, turn all knobs to the off position, turn off the gas at the bottle, and wait for the fire to go out. Do not pull out the drip tray or douse with water.

COOKING USING OPTIONAL ACCESSORIES

ROTISSERIE COOKING

1. Carefully remove the cast iron cooking surfaces and the warming rack from the barbecue.
2. Place the flame tamers to the centre of the barbecue body. It is over this area that the meat will be cooked.
3. Slide one of the spit forks onto the spit rod and tighten its thumb screw to secure it into place. Insert the pointed end of the spit rod into the meat being cooked and slide the meat towards the centre of the rod. Make sure the fork is fully into

the meat. Slide the other fork onto the rod, into the meat, and tighten the thumb screw once in place. For optimal rotisserie cooking, food must be placed securely onto the middle of the spit rod and balanced so that the rotisserie can rotate freely without interference from any barbecue surfaces. Any loose sections of meat should be secured so they do not hang down and interfere with the rotation of the spit rod.

4. Insert the pointed end of the spit rod into the motor. Lay the other end of the spit rod onto the opposite bracket.
5. Light the barbecue.
6. Turn on the rotisserie motor to begin rotisserie cooking. The hood has been designed so that it may be closed during rotisserie cooking.
7. Always cook foods on the lowest flame setting to avoid burning or overcooking.
8. **DO NOT ALLOW YOUR BARBECUE TO OVERHEAT. A BARBECUE SHOULD NEVER BE LEFT UNATTENDED WHILE COOKING!**
9. If cooking with rotisserie using indirect heat (not using burners directly under meat - oven style cooking), a baking dish (not supplied on some models) can be placed under the food to catch fats and drippings.

INFRARED REAR BURNER & ROTISSERIE

Preparing your barbecue:

You will need to remove both grill plate and solid plate, also the flame tamers and warming rack. Place these in a safe place for later re-assembly. Place a baking dish (not supplied) onto the burners, the dish should be large and deep enough to capture the excess grease as it falls from the food.

Centrally secure the food with the rotisserie prongs, turning the rotisserie rod by hand to test for balance, adjust the food position if required. Insert pointed end of rod into the motor, test that everything is running correctly.

Using the Rear Burner for roasting on a barbecue can be different depending on our preferences. A suggestion might be to use 1-3 of the main burners to cook the roast and then use the Rear Burner towards the end of the cooking to "brown up" the roast. Using the Rear Burner by itself to do the cooking can take a long time depending on the size of the roast.

Do not use the rear burner in combination with main burners on high heat setting when the hood is closed.



WARNING!

- **Caution / Danger:** Extreme care is required when cooking with hood in closed position. Frequent checks must be undertaken for the heat and temperature to ensure safe cooking.
- Too much heat can cause fire.

TROUBLESHOOTING

BEFORE CALLING FOR SERVICE

If the grill does not function properly, use the following checklist before contacting your dealer for service.

APPLIANCE APPROVED OUTDOOR USE ONLY

USE ONLY THE 5/8" x 18 GAS CONNECTION HOSE AND REGULATOR PROVIDED BY THE MANUFACTURER!

If a replacement is necessary, please contact either our Masport Customer Service Department or your local dealer.

The use of unauthorised parts can create unsafe conditions and environment.

Refer to your Masport warranty card for warranty information.

STORAGE OF THE GRILL

1. Clean the BBQ.
2. Store the BBQ outdoors in a dry, well ventilated area and out of reach of children when LP tank is connected to the grill.
3. Store the BBQ indoors ONLY after the LP tank is turned off and removed, the LP tank must be stored outdoors, out of reach of children, NEVER store the tank in a building, garage or any other enclosed area.
4. If using a cover for your barbecue, check your BBQ every few weeks.

CHECKLIST

| Problems | Possible Cause | Solutions |
|---|--|--|
| Ignition When push the knob and turn anticlockwise: | | |
| - Won't light | Orifice blocked | Check the orifice for blockage |
| - No spark | Dirty contacts of the electrode and or loose contacts | Remove the connecting wire, clean and reconnect firmly |
| - Still no spark | Dirty / loose contacts at the battery | Clean |
| | Dead / discharged Battery | Replace battery |
| | Wrong polarity | Check and insert the battery correctly |
| - Still no spark | Circuit incomplete due Loose contacts at the ignition module | Re-assemble the ignition module make sure the assembly is tight and makes a complete circuit |
| - Still no spark | Electrode terminals are damaged | Inspect electrode and replace if damage |
| - Weak spark | Due to moisture / food residue on the electrodes | Remove the moisture using paper towel / clean the electrode |
| - Spark at places other than the tip of electrode | Ignition wire damaged | Replace the ignition wire |
| Burner can't light by match | No gas | Open the LP tank valve |
| | Gas flow is not smooth | Clear burner tubes |
| | Incorrect assembly between burner and valve | Re-assemble |
| Yellow or orange flames, with gas odour | Incomplete combustion | Check the burner inlet for obstruction such as spiders |
| | | Check air shutter for correct adjustment |
| | | Check for the source |
| Low heat with knob in "high" position | Gas hose bent or kinked | Straighten |
| | Burner or orifice blocked | Clear |
| | Low gas pressure | Check Cylinder/ Regulator (refer to pg. 15) |
| | Grill not preheated | Preheat the grill for 15 minutes |
| Flare up | Excessive meat fat | Cut off fat before grilling |
| | Over high temperature | Adjust |
| | Grease deposit | Clean |
| Flame out | Over high winds | Find a less windy place |
| Flame lifting | Over high gas pressure | Call the gas dealer |
| Flashback | Burner port blocked | Clean |
| Grease fire | Grease accumulated in food | Turn off knobs, LP tank valve, leave lid open, let fire burn out. Clean the grill when cool. |