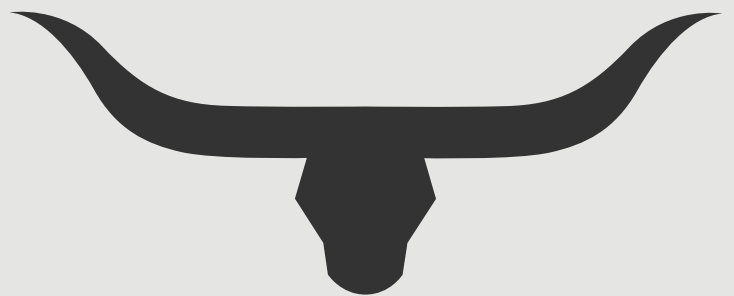




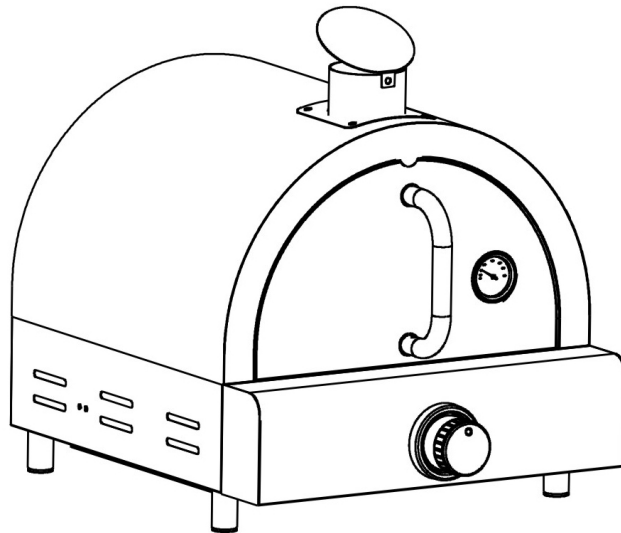
READ THE FLAMING MANUAL!

[951616] LONGHORN PIZZA OVEN GAS FIRED



LONG HORN

PREMIUM GRILLS



SERVICE AND CONTACT INFORMATION

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Our manuals are constantly being reviewed however if you should find an error, omission or if there is anything you find unclear please contact us for assistance.

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TRADE PRICES DELIVERED NATIONWIDE

FOR OUTDOOR USE ONLY

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 and natural convection.

Any outdoor enclosure in which the appliance 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. See Figure 1.
- Within a partial enclosure that includes an overhead cover and no more than two walls. See Figure 2 & 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; and
 - At least 30% of the remaining wall area is open and unrestricted. See Figure 4 & 5.
- 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.

The following diagrams provide a diagrammatic representation of outdoor areas. Rectangular areas have been used in these figures - the same principles apply to any other shaped area

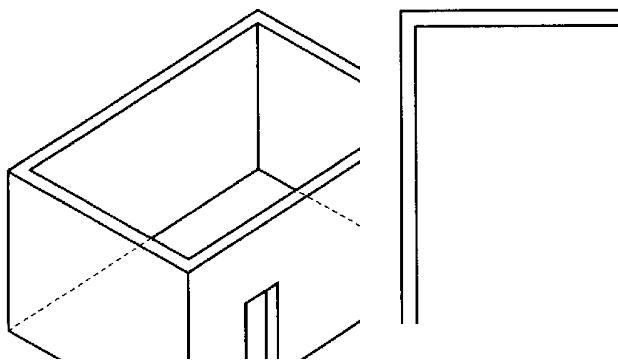


Figure 1 - Enclosure with walls on all sides but
no overhead cover

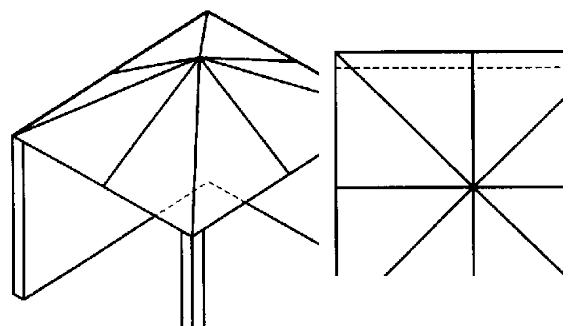


Figure 2 - Partial Enclosure with overhead cover and
no more than two walls

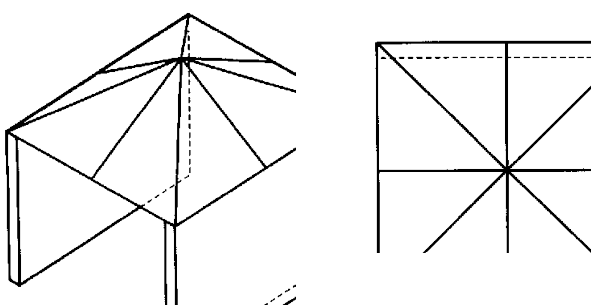


Figure 3 - Partial Enclosure with overhead cover and
no more than two walls

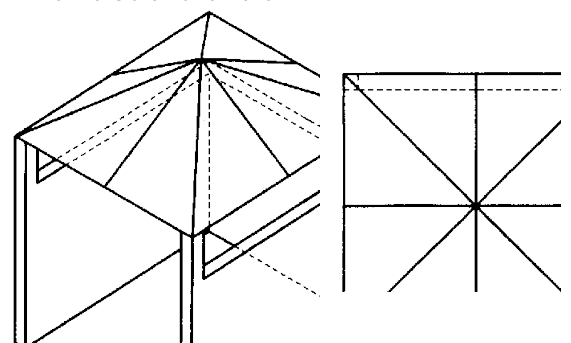


Figure 4 - Open side at least 25% of total wall area.
30 % or more in total of the remaining wall area is
open and unrestricted.

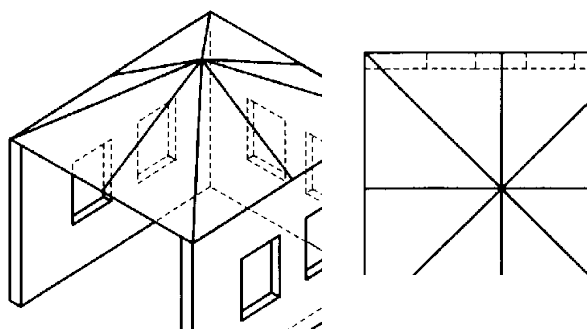


Figure 5 - Open side at least 25% of total wall area. 30 percent or
more in total of the remaining wall area is
open and unrestricted

GAS CYLINDER SAFETY INFORMATION

- This appliance is designed to be used with a gas cylinder not exceeding (Australia 9KG)
- The gas cylinder supply valve must be turned off when the appliance is not in use.
- Gas cylinders must be stored outdoors, out of reach of children and must not be stored in a building, garage or any other enclosed area.
- The gas cylinder used must incorporate a safety collar to protect the valve assembly.

Important:

- When disconnecting and removing the gas cylinder for the purpose of refilling, always observe the following procedure.
- Ensure the gas control valve on the appliance and the gas cylinder are turned off before disconnecting the regulator from the cylinder.
- Do not smoke or use a naked flame near the appliance or gas cylinder while disconnecting the gas line between the appliance and gas cylinder.
- Remove the gas cylinder from the enclosure before disconnecting the regulator from the appliance.
- Tighten all connections before placing the gas cylinder back in its enclosure.
- The gas leak testing procedure should be conducted every time the gas cylinder is refilled and reconnected to the appliance before using the appliance.

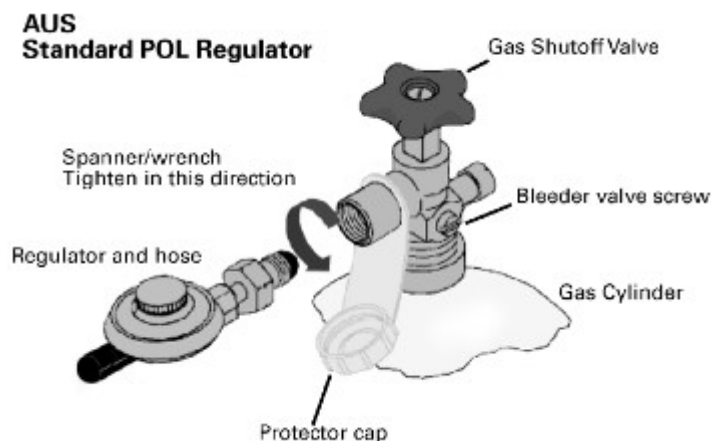
Regulator Connection

1. Check the control knob is in the 'Off' position.
2. Make sure the cylinder valve is off.
3. Remove the protective cap from the cylinder if present.
4. Leak test the connection with a soapy water solution.

GAS LEAK TEST PROCEDURE

Never use a naked flame to check for gas leaks. Always use the following procedure to check for gas leaks.

1. In a small container, mix up a solution of water and detergent or soap. Mix the solution well.
2. Make sure that the gas supply valve on the gas cylinder is turned on.
3. Make sure that the gas control valves on the appliance are all turned off.
4. Using a brush or spray bottle apply the solution to the gas line and each join in the gas line.
5. Bubbling of the solution will indicate that there is a leak present.
6. Re-tighten or re-seal any joints that are leaking.
7. If a leak persists then contact your distributor or the manufacturer for assistance.



PLEASE DO

- Use spanner to tighten all gas fittings
- Check all gas hose and line connection for damage, cuts or cracks each time for using the appliance.
- Always leak test with soapy water
- Check all burners regularly for insect nets such as spiders, ants, etc. Nets are dangerous and need to be fully cleaned.
- Have the gas cylinder filled by an authorized gas supplier
- Always wear protective gloves when handling hot component
- Clean and maintain the appliance after each using.
- USE grill at least 1.5 m from any wall or surface, combustible material, gasoline, flame liquids or vapors
- "Burning off" the appliance after every use (for approx 15 minutes) will keep excessive food residue to a minimum.

PLEASE DO NOT

- Lean over appliance when lighting
- Store combustible material, gasoline or flammable liquids or vapors within vicinity of appliance
- Use appliance with any cover on
- Use plastic or glass utensils on the appliance.
- Use the appliance in strong winds
- Dismantle control valves
- Test for gas leaks with a naked flame
- Lay the gas cylinder down (always keep upright)
- Use appliance indoors
- Modify the constructions of the appliance or the size of any burner, injector orifice or any other components
- Move the appliance during using
- Obstruct any ventilation of the appliance
- Allow the flexible gas supply hose or any electrical cord to come in contact with any heated surface of the appliance
- Use charcoal or any other solid fuel in this appliance
- Disconnect any gas fittings while the appliance is in using
- Use a rusty or dented gas cylinder with a damaged gas valve
- Fill the gas cylinder beyond 80% cap

CONNECTIONS

Before connecting, please ensure there is no debris caught in the head of the gas cylinder, regulator, burner and burner parts.

If the hose is replaced, it must be secured to the appliance and regulator connections.

After connecting, GAS LEAKGE CHECKING is a must. Please follow following method to check for gas leakage.

- Ensure the control valve is "OFF".
- Connect the cylinder to the regulator, regulator to hose and hose to the appliance, ensure the connections are

secured then turn ON the gas.

- Brush the soapy water on the hose and all joints. If bubble appears, it means there is leakage. You have to reconnect or replace the gas leakage part or joint.
- Retest after fixing the fault. Turn OFF the gas at the cylinder after testing.

LIGHTING THE BURNER

1. Open the lid and make sure the knob is on the OFF position.
2. Push down the knob and turn the knob anticlockwise to HIGH position and keep pushing down the knob, when the burner is lit, keep holding the knob for 10 seconds till the flame stable. If the burner is not lit, turn off the knob and wait for at least 30 seconds then repeat this process.
3. Adjust the heat by turning the knob to the High /Low position.
4. To turn the barbecue OFF, turn off the cylinder valve first then turn the control knob anticlockwise to "OFF" position.

FOR MATCH LIGHTING

1. Open the lid and make sure the knob is on the OFF position.
2. place a match into match holder chain and fire the match, then put the match into the burner then push down the knob and turn the knob anticlockwise to HIGH position.

CLEANING AND MAINTENANCE

All cleaning and maintenance should be carried out when the appliance is cool and with the fuel supply turned **OFF** at the gas cylinder after each time use.

DO NOT mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (and should NEVER be painted). Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow to completely air dry.

DO NOT apply a caustic grill / oven cleaner to painted surfaces.

DO NOT use abrasive or flammable cleaners, as it will damage the parts of the product and may start a fire.

Plastic parts: wash with warm soapy water and wipe dry.

Porcelain surfaces: because of glass-like composition, most residue can be wiped away with backing soda / water solution or specially formulated cleaner. Use nonabrasive scouring powder for stubborn stains.

Painted surfaces: wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.

Stainless steel surfaces: Stainless steel would get rust if not maintain well. To maintain your grill's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft nonabrasive cloth after each use. Use stainless steel protection liquid like WD-40 on the surface to avoid rust.

Cooking grid: Use a mild soapy water solution. Non-abrasive scouring power can be used on stubborn stains then

rinse with water.

Pizza Stone:



1. DO NOT use stone over on an open flame
2. Avoid extreme temperature change to the stone. DO NOT place frozen foods on a hot stone
3. The stone is fragile and can break if bumped or dropped
4. Pizza stone is very hot during use and keep hot for a longtime after use. Please use it until it has cool down
5. DO NOT cool the pizza stone by water when the pizza stone is hot
6. After clean the pizza stone with water, please dry the stone before use

CLEANING DISASSEMBLY

Follow these instructions to clean

1. Turn gas off at control knob and LP Tank.
2. Remove cooking grates, grease tray and grease cup.
3. Remove screw at end of burner using a screwdriver.
4. Carefully lift each burner up and away from valve openings.
5. Wire brush entire outer surface of burner to remove food residue and dirt.
6. Clean any blocked ports with a stiff wire such as an open paper clip.
7. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.
8. Carefully refit burners.
9. Replace screw at the end of burner.
10. Replace grease tray and cooking grates.

Inspect burner for any damage (cracks or holes). If damage is found, replace with a new burner. Reinstall the burner, check to ensure that the Gas valve orifices are correctly positioned and secured inside the burner inlet.

We suggest three ways to clean the burner tubes. Use the one easiest for you.

- (A) Bend a stiff wire(a light weight coat hanger works well) into a small hook. Run the hook through each burner tube and burner several times.



- (B) Use a narrow bottle brush with a flexible handle (DO NOT use a brass wire brush), run the brush through each burner tube and burner several times.
- (C) Wear eye protection: use an air hose to force air into the burner tube and out the air ports. Check each port to make sure air comes out each hole.



NATURAL HAZARD SPIDERS

FACT: sometimes spiders and other insects climb into the grill tubes attached to the burners. The spiders spin webs, build nests and lay eggs. The webs or nests can be very small, but they are very strong and can block the flow of gas.

Clean burners prior to use after storing, at the beginning of grilling season or after a period of one month not being used.

Spider guards are on the air intakes in an effort to reduce this problem, but it will not eliminate it! An obstruction can result in a “flashback”(a fire in the burner tubes). The grill may still light, but the obstruction does not allow full gas flow to the burners.

USAGE WARNING SIGNS

Any of the following are considered to be abnormal operation and may require service

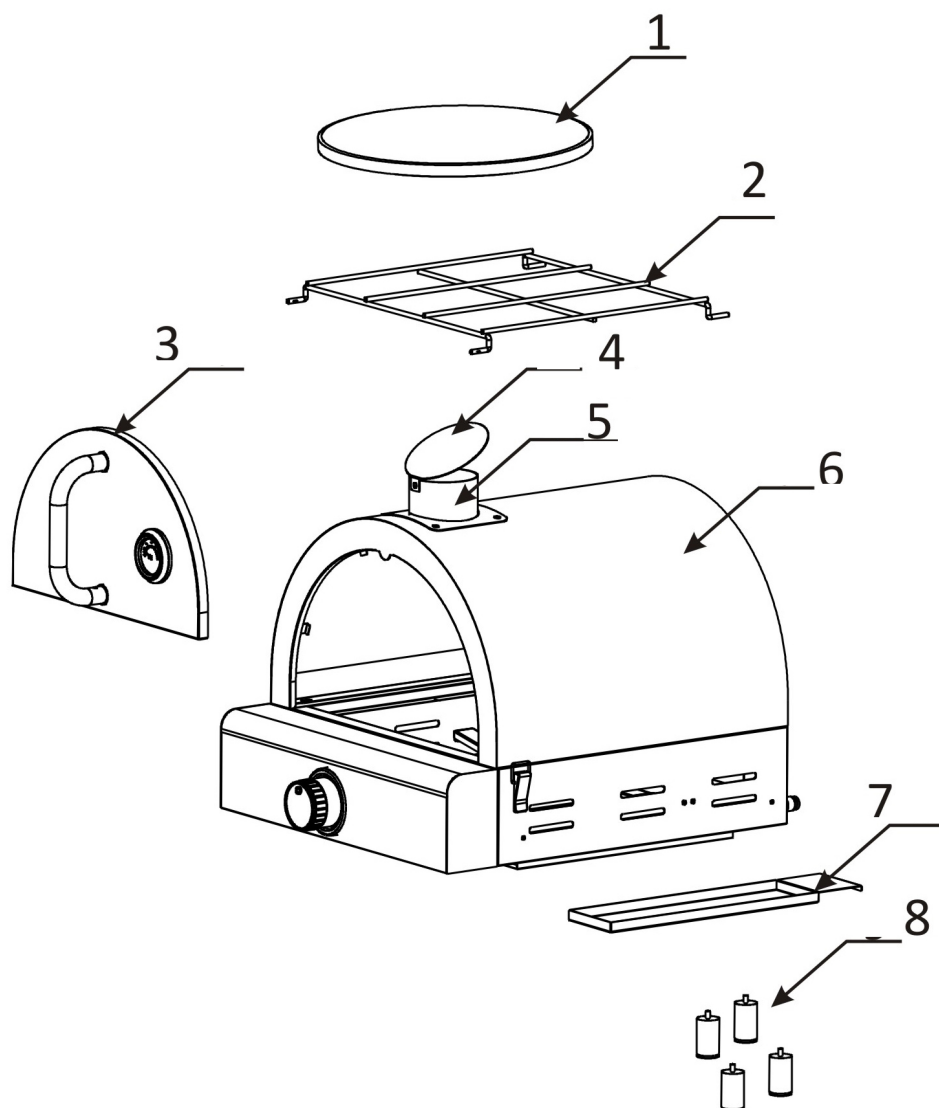
- Yellow tipping of the yellow flame
- Shooting up of grills plates
- Burners not igniting properly
- Burners failing to remain alight
- Burner extinguished by trolley doors
- Gas valves, which are difficult to turn

TECHNICAL INFORMATION

Appliance Name	Outdoor Use Gas Pizza Oven
Model No.	930786
Test Point Pressure:	2.75KPA
Total Nominal Gas Consumption:	11.6 MJ/h
Gas Type:	Universal LPG
Nominal gas consumption:	Main burner 11.6MJ/h x 1
Injector Size:	0.93mm
Certificate No.	IAPMO GMK10324

The minimum cylinder size for use with this appliance is 9kgs.
The thread type of this appliance is G1/4B-19.

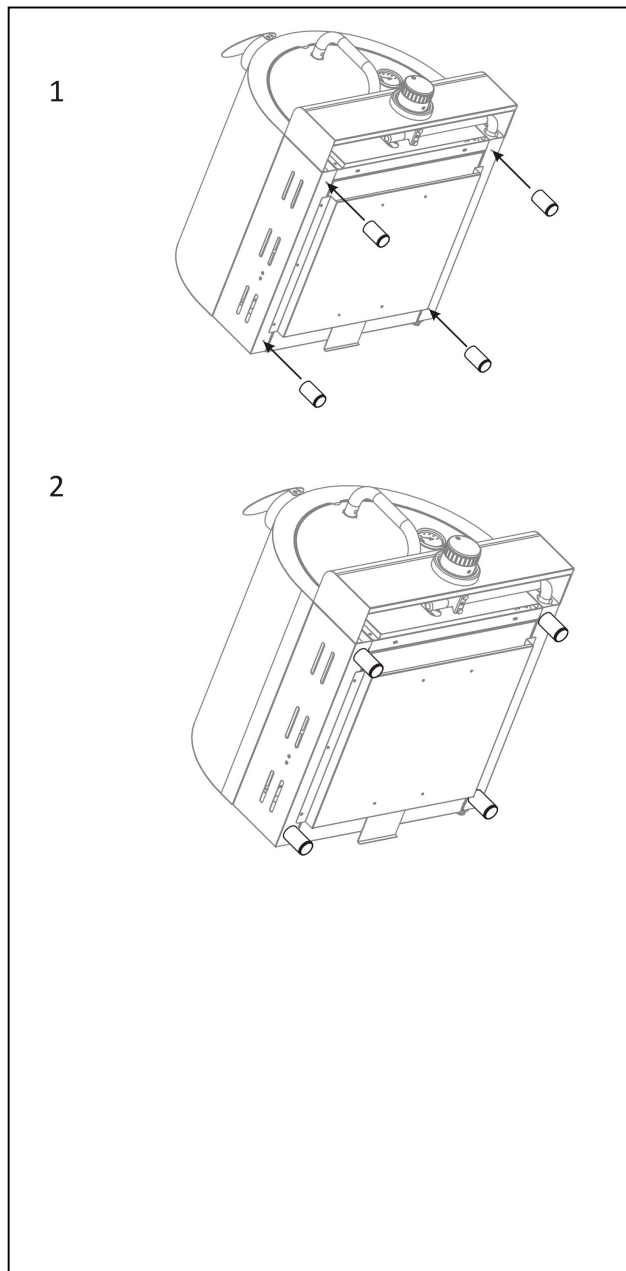
EXPANDED VIEW AND PARTS LIST



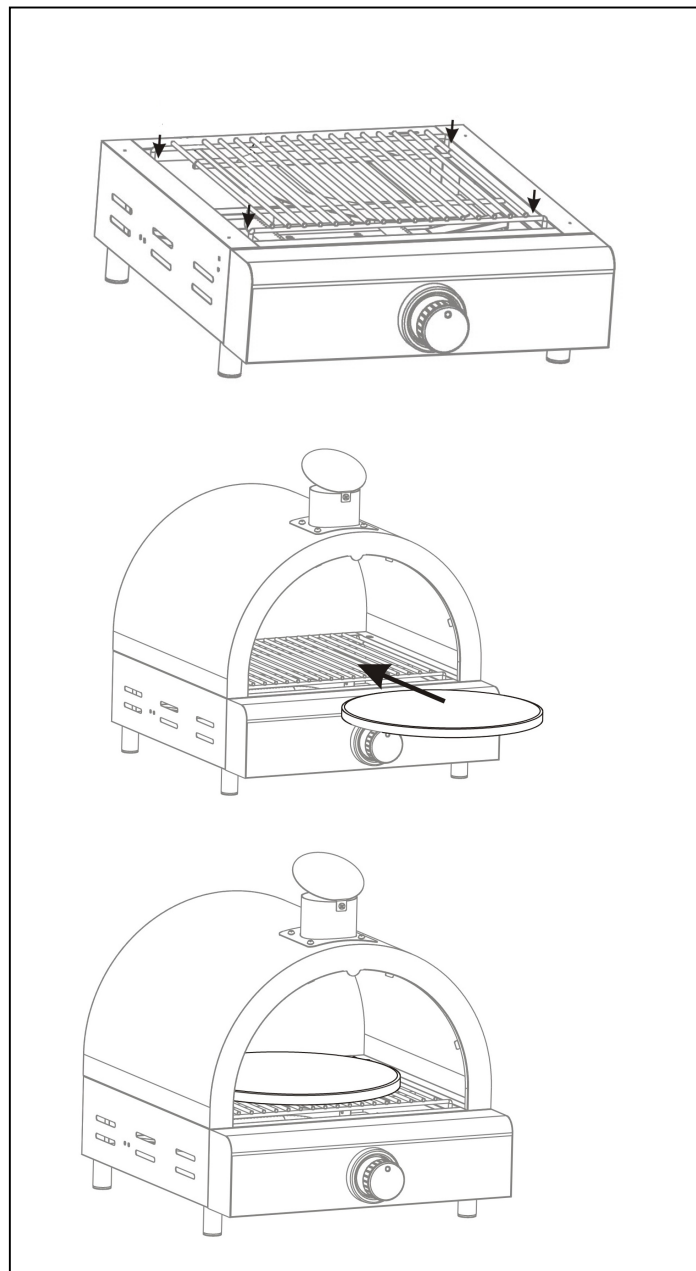
No.	Description	Qty
1	Pizza stone.....	1
2	Pizza stone grid.....	1
3	Front door.....	1
4	Chimney cap	1
5	Chimney	1
6	Body	1
7	Grease cup.....	1
8	Foot.....	4

ASSEMBLY

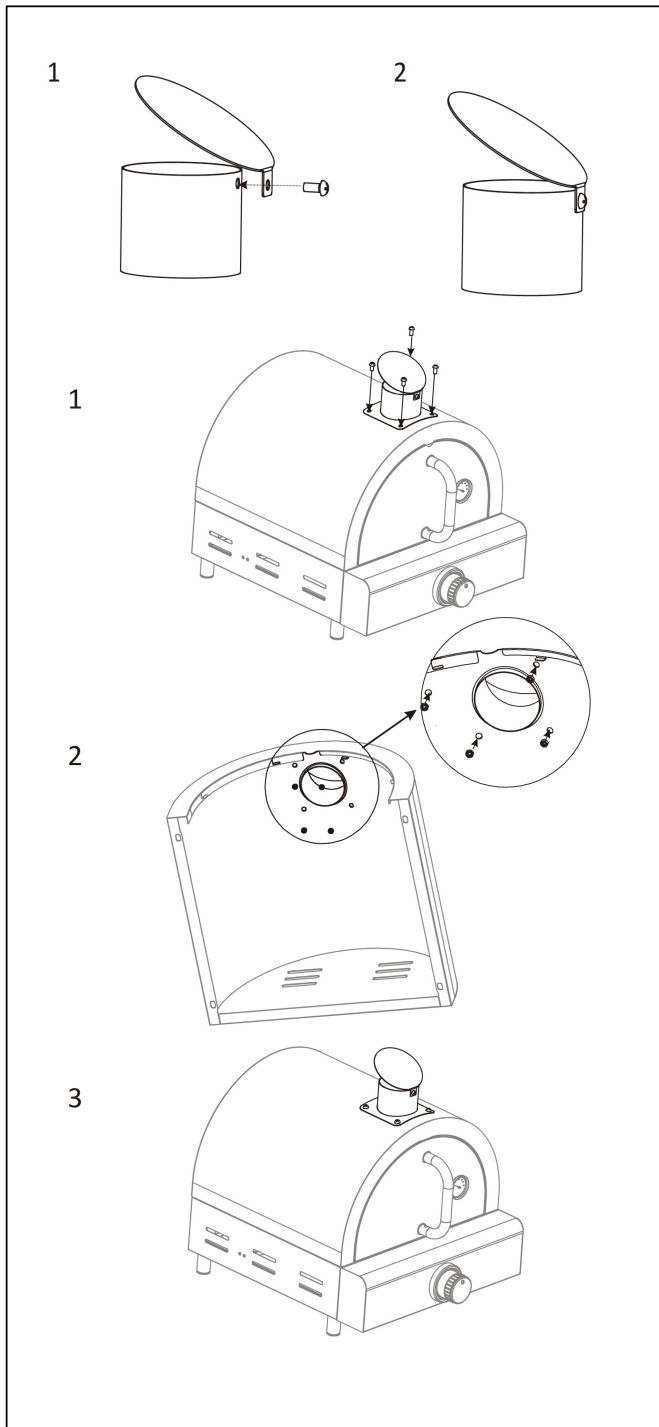
1. Foot Assembly



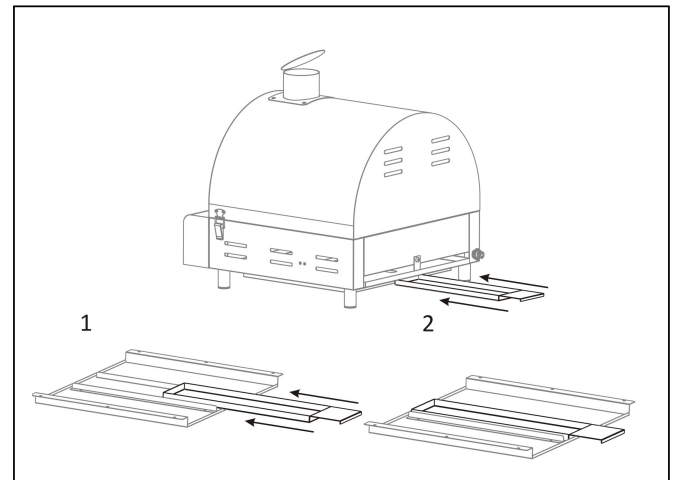
2. Pizza stone grid and stone assembly



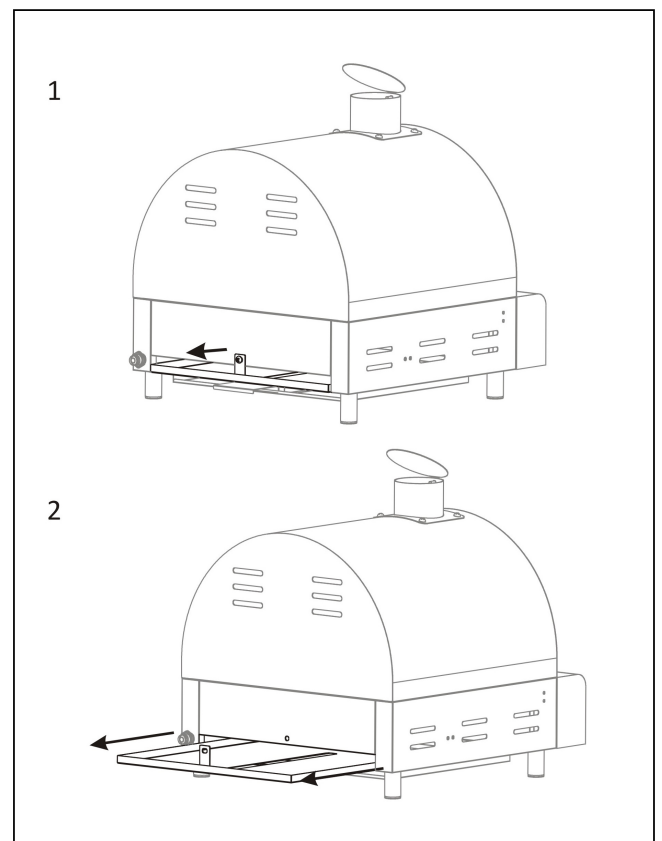
3. Chimney assembly



4. Grease cup assembly



5. Grease tray is fixed. Needs to loose the Screw to take it out for cleaning.



6. Way to operate the front door

