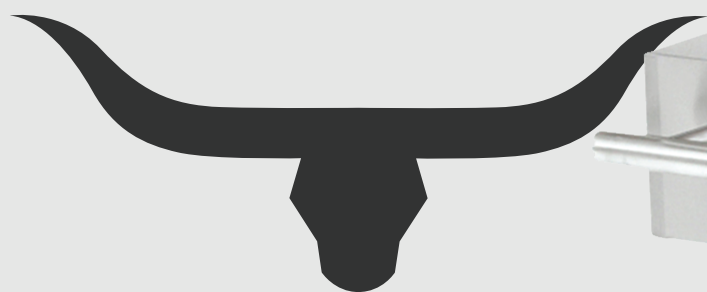




# READ THE FLAMING MANUAL!

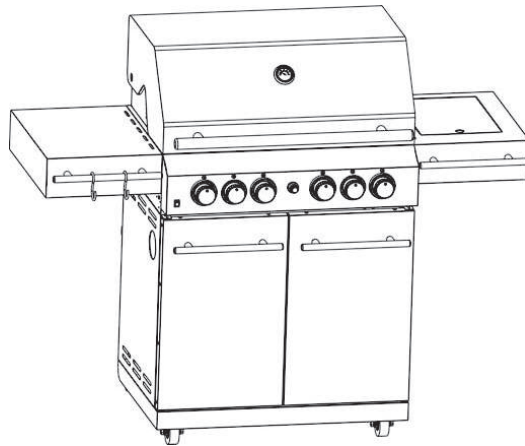
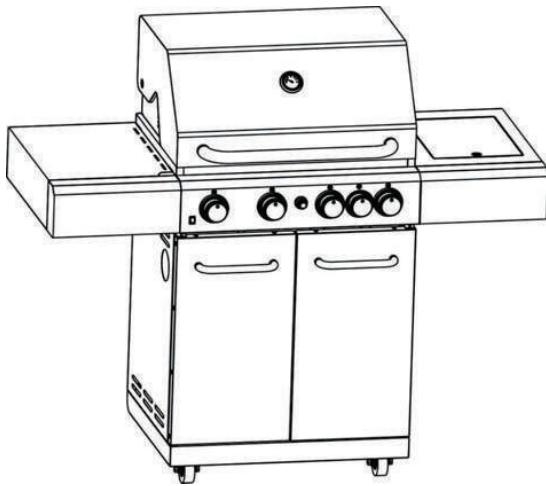
[925025] LONGHORN BARBECUES 5 BURNER

[959324] LONGHORN BARBECUES 6 BURNER



# LONG HORN

PREMIUM GRILLS



## WARNING

To reduce the risk of fire, burns or other injury, read the instructions carefully and be sure your appliance is properly installed and assembled.



## WARNING

**FOR OUTDOOR USE ONLY**



## DANGER

If you smell gas:

1. Shut off gas to the appliance
2. Extinguish any open flame
3. Open the lid
4. If the gas smell continues, keep away from the appliance and immediately call the Fire Service – dial 111.



## WARNING

The grill head is heavy and will require two or more people to lift and position onto the grill cart when assembled.



## WARNING

Do not try to light this appliance without first reading the 'Lighting Instructions' section of this manual



## WARNING

### TO INSTALLER:

Test operation of the appliance and instruct the user before leaving. Ensure the appliance is commissioned correctly before handing over to the user.



## WARNING

Conversion to natural gas must be done by authorised persons only



## WARNING

Always keep the electrical components in a dry condition.

# OUTDOOR USE ONLY

This appliance should only be used in above ground, open-air locations with natural ventilation, without stagnation, so that any gas leakage and products of combustion can be rapidly dispersed by wind and natural convection.

Any outdoor enclosure in which the appliance is used should meet one of the following criteria:

- 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:
  - At least 25% of the total wall area must be completely open
  - At least 30% of the remaining wall area must be 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 must be open and unrestricted at all times.

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.

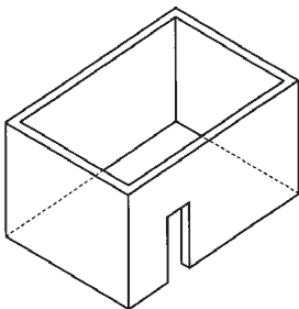


Figure 1 - Enclosure with walls on all sides

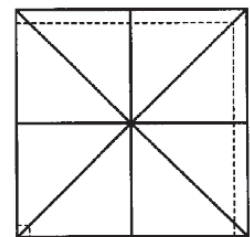
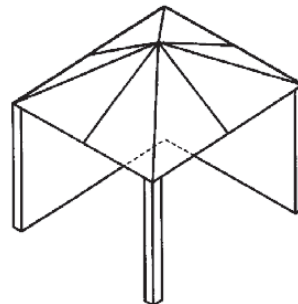
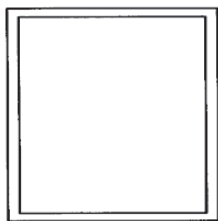


Figure 2 - Partial Enclosure with overhead cover and no more than 2 walls

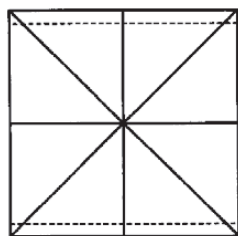
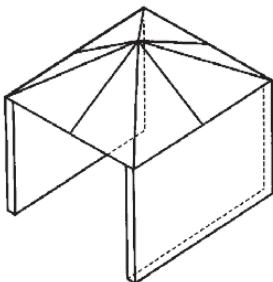


Figure 3 - Partial enclosure with overhead cover and no more than 2 walls

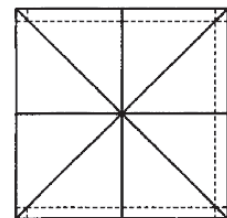
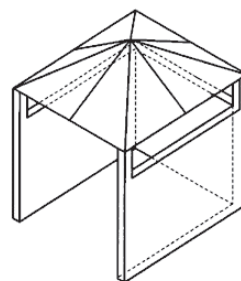


Figure 4 - Open side at least 25% of total wall area 30 % or more in total of the remaining wall area is open and unrestricted.

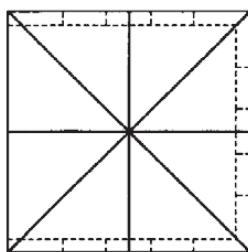
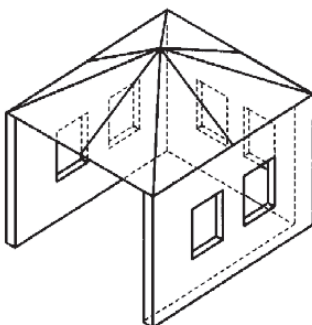


Figure 5 - Open side at least 25% of total wall area. 30 percent or more in total of the remaining wall area is open and unrestricted

## PLEASE

- Regularly tighten all gas fittings, using a spanner
- Always check all gas hose and line connections for damage, cuts or cracks before each use
- Always leak test with soapy water
- Check all burners regularly for insect nests, eggs, etc and remove them
- Have the gas cylinder filled by an authorised gas supplier
- Use the correct BBQ gas
- Always keep the gas cylinder upright
- Always wear protective gloves when handling hot components
- Clean and maintain the appliance after each use
- Use the grill at least 1.5m from any wall or surface, combustible material, gasoline, or flammable liquids or vapours
- Burn off the barbecue after every use (for approx 15 minutes) to keep excessive food residue to a minimum.

## PLEASE DO NOT

- Lean over the appliance when lighting it
- Store combustible material, gasoline or flammable liquids or vapours near the appliance
- Use the appliance with any cover on it
- Use plastic or glass utensils on the appliance
- Use the appliance in strong winds
- Dismantle the control valves
- Test for gas leaks with a naked flame
- Store spare gas cylinders in the cabinet
- Use automotive LPG or any other type of gas not intended for barbecue use
- Lay the gas cylinder down
- Use the appliance indoors
- Modify the construction of the appliance or the size of any burner, injector orifice or any other components
- Move the appliance during use
- 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 use
- Use a rusty or dented gas cylinder, or a cylinder with a damaged gas valve
- Fill the gas cylinder beyond the 80% cap.



# GAS CYLINDER INFORMATION

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## WARNING

This appliance is designed to be used with a gas cylinder not exceeding 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  
Never store a spare cylinder under the barbecue shelves or inside the trolley housing  
Any LPG cylinder not attached to the appliance for use should be stored outdoors and well away from this appliance.

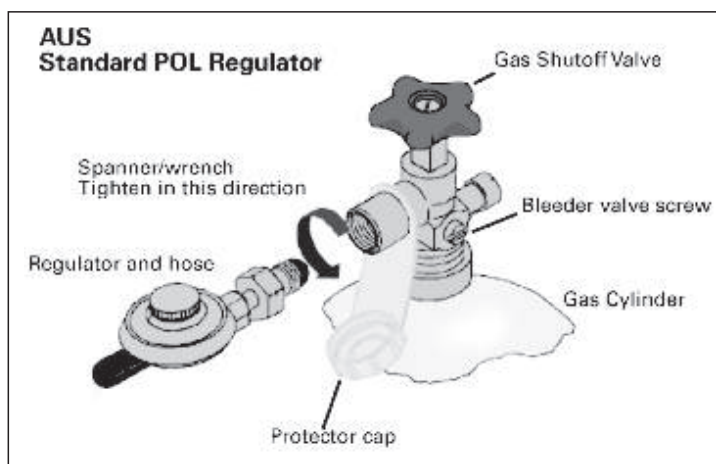
When disconnecting and removing the gas cylinder for the purpose of refilling, always observe the following procedure:

1. Ensure that all gas control valves on the appliance and the gas cylinder are turned off before disconnecting the regulator from the cylinder.
2. 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.
3. Remove the gas cylinder from the enclosure before disconnecting the regulator from the appliance.
4. 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

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1. Check that all control knobs are 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

---



## WARNING

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.
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, contact your distributor or the manufacturer for assistance.

# SAFETY PRACTICE TO AVOID INJURY

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- Inspect the gas supply hose prior to turning on the gas. If there is evidence of cuts, wear, or abrasion, it must be replaced before use.
- Only the pressure regulator and hose assembly supplied with the appliance should be used.
- Never substitute another regulator for those supplied with the appliance. Contact customer service for a 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 taken as the appliance produces intense heat that could cause an accident.

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

- 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/or 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 store 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 suitable clothing while cooking. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be 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 manufacture'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 sure you are aware of which burner you are lighting so that your body and clothing remain clear of open flames.



## **WARNING**

### **When using the grill**

- 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. DO NOT use moist or damp potholders on hot surfaces, as these 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 aluminium foil to line the grills rack or grill bottom.

For proper lighting and performance of the burners, keep the burner pot clean. They should be cleaned 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; wait until it has cooled down.

**NEVER USE A DENTED OR RUSTY LPG 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 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, use a windbreak.

### Lighting Instructions

1. Open the lid and make sure all the knobs are in the OFF position.
2. Push down the knob and turn the knob anticlockwise to the HIGH position, then keep pressing the igniter for 2-3 seconds (it will make a sound) to light the burner. If it does not light, turn off the knob and wait for 5 minutes then repeat this process.
3. Adjust the heat by turning the knob to the High / Low position.
4. To light the other burners, repeat the same process for the adjacent burner and continue in sequence until all the burners are lit.
5. To turn the barbecue OFF, turn the cylinder valve or regulator switch to the "OFF" position and then turn all of the control knobs on the barbecue clockwise to the "OFF" position.

### Match-Lighting

1. For the main burner, place the match into match holder chain and fire the match, then put the match into the lighting hole on the right side of the fire box.
  2. For side burner, place the fired match on the holes of the side burner head.
  3. Push down and turn the knob anticlockwise to HIGH position, then the burner can be lit.
- If the burner does not light, turn off the gas tap and wait for 5 minutes then repeat.

Before cooking for the first time, light all the main burners and keep burning for 15 minutes with the lid closed and knob at HIGH position. This will "heat clean" the internal parts and dissipate odour from the painted finish. The colour of the cooking area may change slightly. This is normal and it is the nature of the material.



### WARNING

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

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, make sure all these burners are in the LOW flame position.

## CARE AND MAINTENANCE

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### Stainless Steel

There are many stainless steel cleaners available. Always use the mildest cleaning process first, scrubbing in the direction of the grain. DO NOT use steel wool as it will scratch the surface. To touch up noticeable scratches in the stainless steel, very lightly rub with dry 100 grit sand paper in the direction of the grain.

Grease specks can gather and bake onto the surface of the stainless steel, giving the appearance of rust. For removal, use an abrasive pad with a stainless steel cleaner.

### Cooking Grates

It is easiest to clean the grill immediately after cooking is completed and the flames have been turned off. Wear a barbecue mitt to protect your hand from heat and steam.

Scrub the hot cooking grates by dipping a bristled barbecue brush in tap water. Cleaning will be more difficult if the grill is allowed to cool.

### Grease Pan

The grease pan should be emptied, wiped down and washed after each use with a mild detergent and warm water solution. Check the grease pan frequently and do not allow excess grease to accumulate and flow out of the grease pan.

### Grill Burner

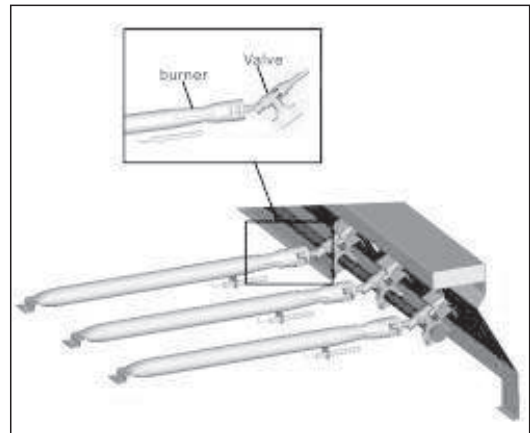
Extreme care should be taken when removing a burner. It must be correctly centred on the orifice before any attempt is made to relight the grill. Frequency of cleaning will depend on how often you use the grill.

If you do not properly place the burner over the orifice, it could cause a fire behind or beneath the valve panel, damaging the grill and making it unsafe to operate.

Before cleaning, make sure the gas supply and control knobs are in the 'OFF' position and the burners have cooled.

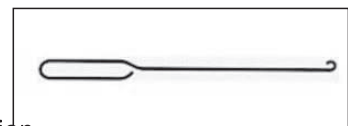
Follow these instructions to clean parts of the burner assembly or if you have trouble igniting the grill.

1. Turn the gas off at control knobs and LPG bottle.
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. Use a wire brush on entire outer surface of burner to remove food residue and dirt.
6. Clean any blocked ports with a stiff wire
7. Check burner for damage, due to normal wear and corrosion.



#### We suggest the following ways to clean the burner tubes

- Bend a stiff wire (a lightweight coat hanger works well) into a small hook. Run the hook through each burner tube and burner several times
- 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.
- 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. Wear eye protection when you do this.

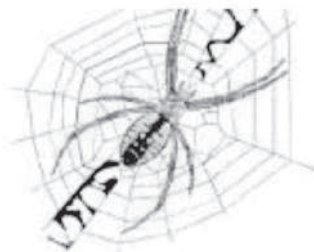


### WARNING

#### NATURAL HAZARD

Sometimes spiders and other insects climb into the grill tubes 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. An obstruction may prevent full gas flow to the burners, even if the grill still lights. It can cause a "flashback" (a fire in the burner tubes), so allowing insects to enter the appliance is very dangerous. Spider guards are installed on the air intakes to reduce this problem, but they will not prevent it entirely.

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



## ABNORMAL OPERATION

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### WARNING

Any of the following are considered to be abnormal operation and may indicate that the appliance requires service:

- Yellow tipping of the yellow flame
- Sooting up of grill plates
- Burners not igniting properly
- Burners failing to remain alight
- Burner extinguished by trolley doors
- Difficulty turning gas valves.

## TECHNICAL DATA

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<b>Model No.:</b>	411W
<b>Gas Type:</b>	Universal LP Gas & Natural Gas
<b>Test Point Pressure:</b>	Universal LP Gas- 2.75 kpa Natural Gas-1.0KPA
<b>Total Nominal Gas Consumption:</b>	Universal LP Gas-78MJ/h Natural Gas-68 MJ/h

### Nominal Gas Consumption & Injector size:

<b>* Universal LP Gas</b>	- Main Burners: 13MJ/h x 4	Injector size 0.98mm
	- Side Burner: 13MJ/h	Injector size 0.98mm
	- Back Burner: 13MJ/h	Injector size 0.98mm
<b>* Natural Gas</b>	- Main Burners: 11MJ/h x 4	Injector size 1.50mm
	- Side Burner: 13MJ/h	Injector size 1.65mm
	- Back Burner: 11MJ/h	Injector Size 1.65mm

**AGA Approval No:** AGA 8138 G



### CAUTION

For outdoor use only  
Conversion to natural gas is only to be done by an authorised person  
The maximum cylinder size for use with this appliance is 9kgs  
The thread type of this appliance is G1/4B-19.



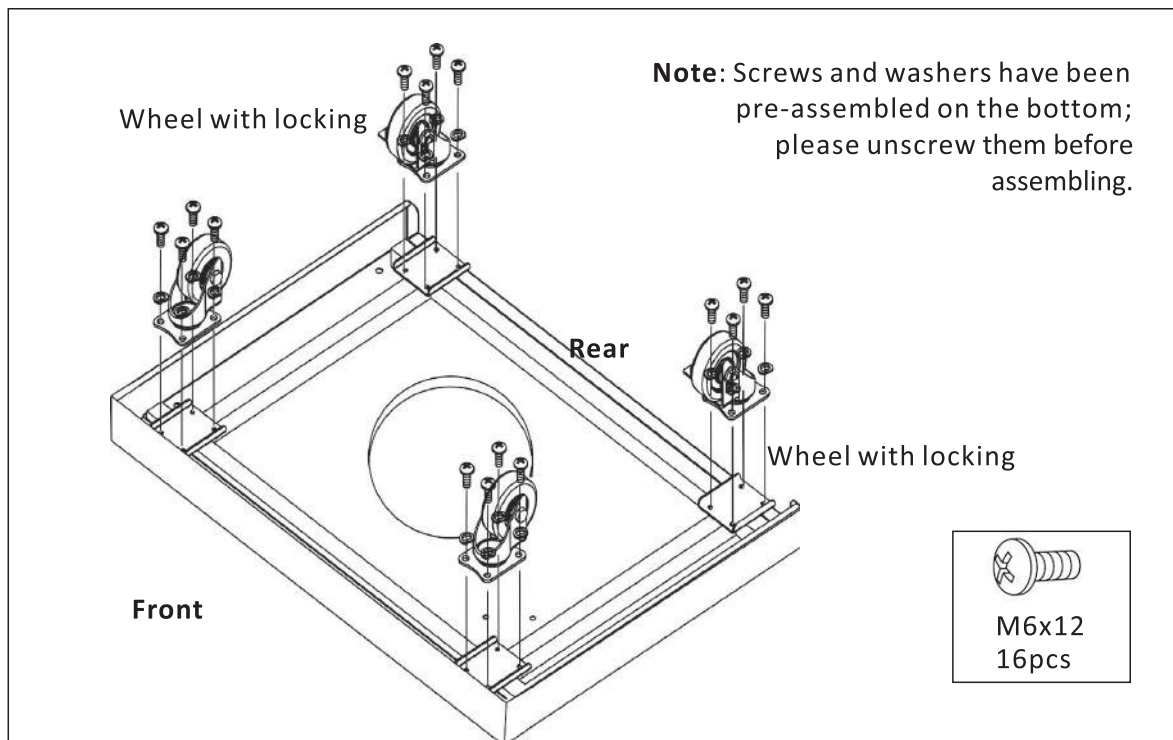


# ASSEMBLY FOR 6 BURNER

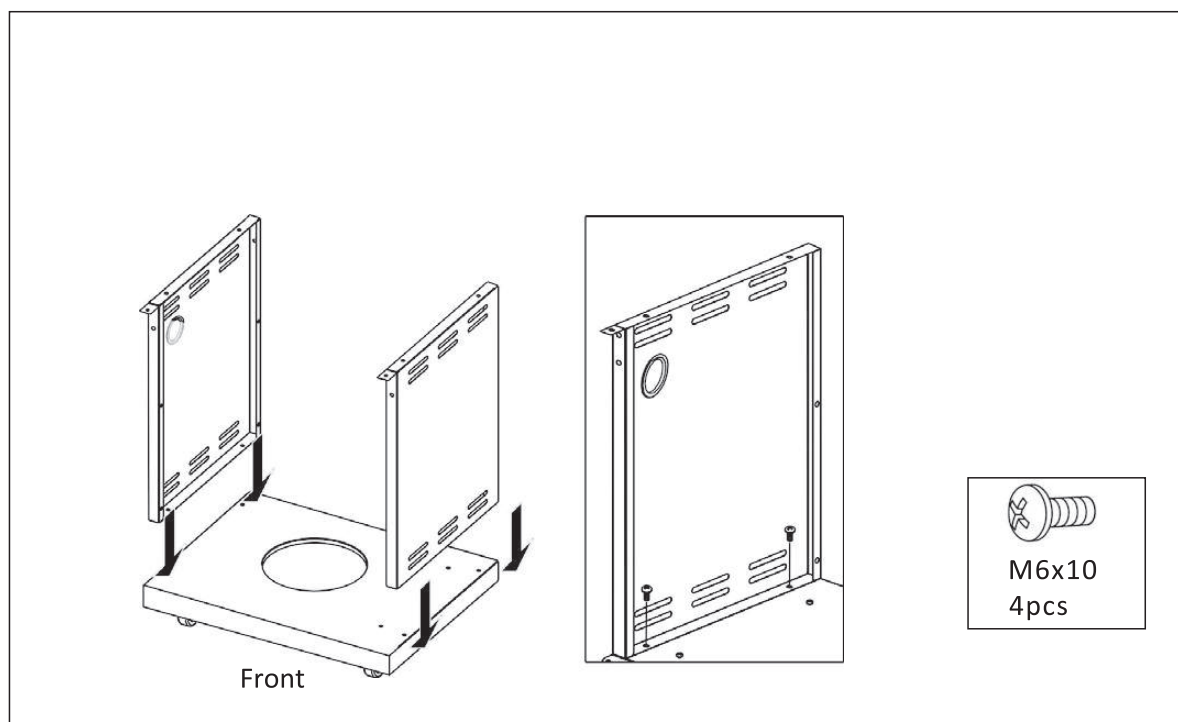
Tools required:

1. Phillips Head Screwdriver
2. Gloves

## 1. Wheels assembly.

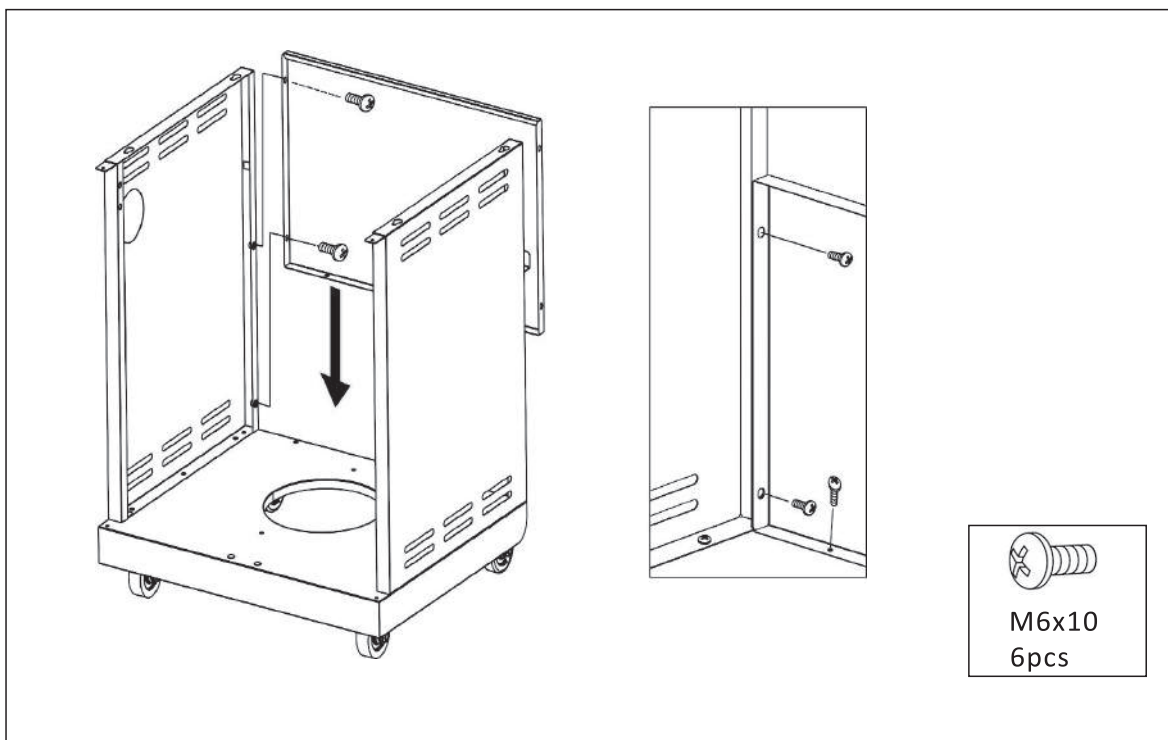


## 2. Cart side panel assembly

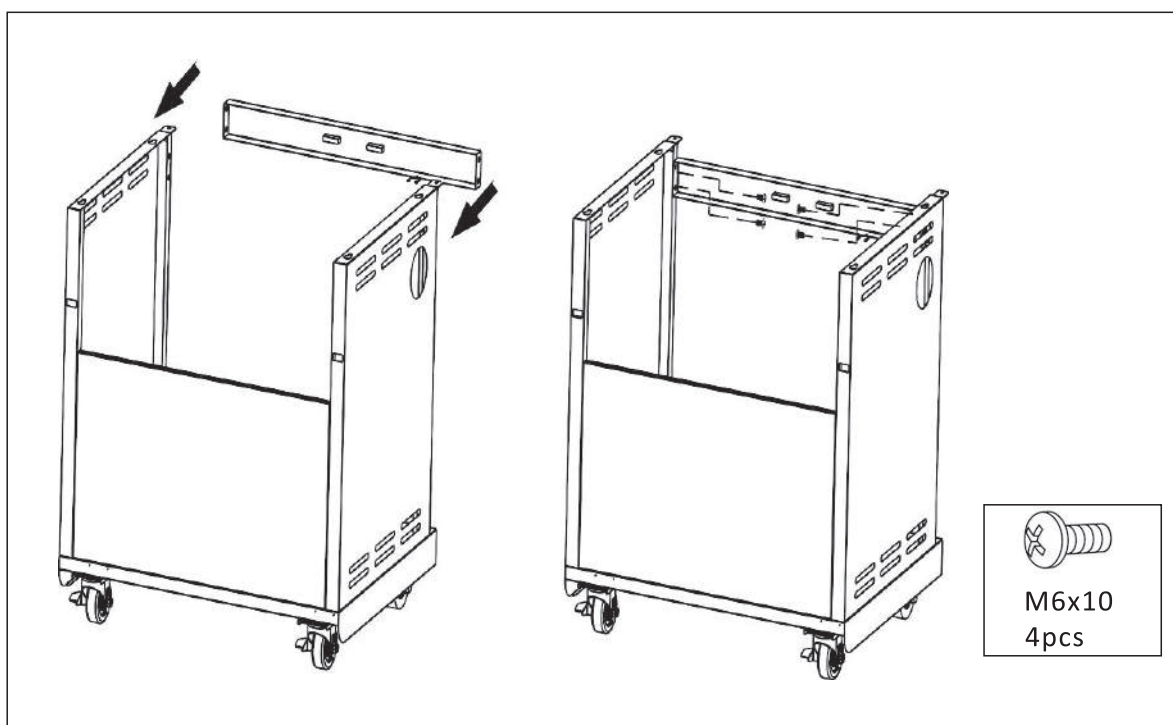


# ASSEMBLY FOR 6 BURNER

## 3. Rear panel assembly

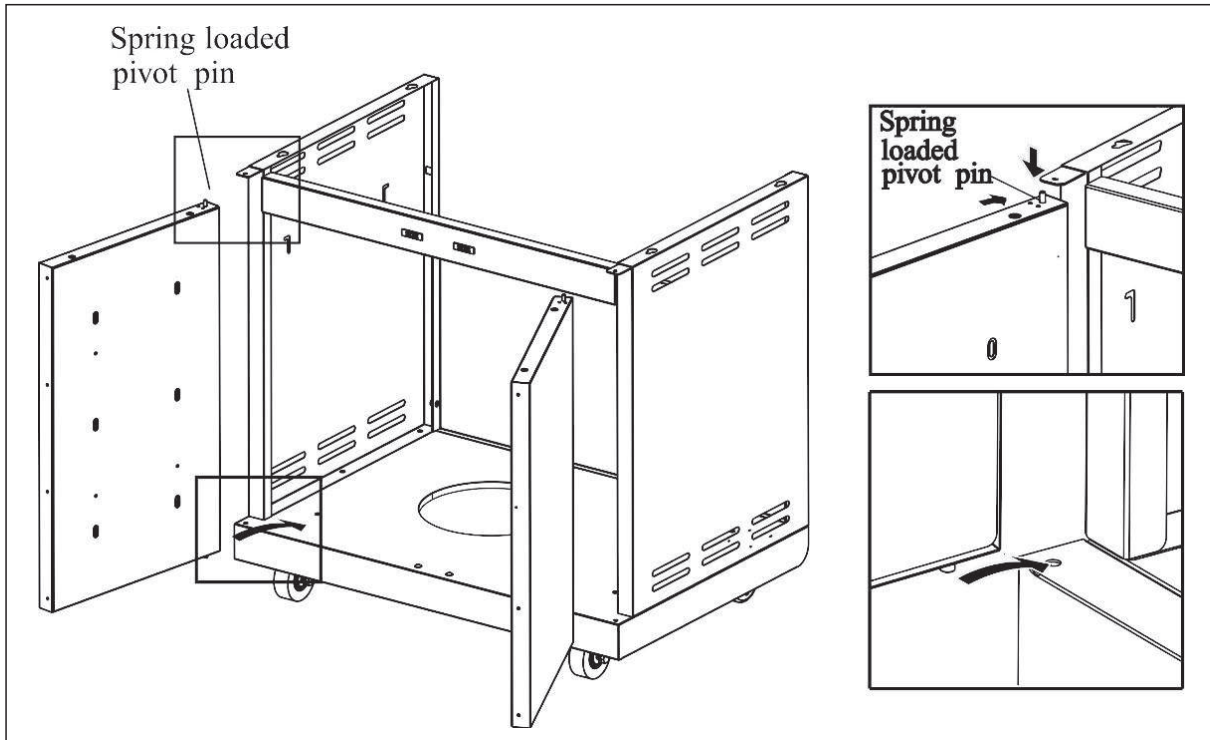


## 4. Door brace assembly

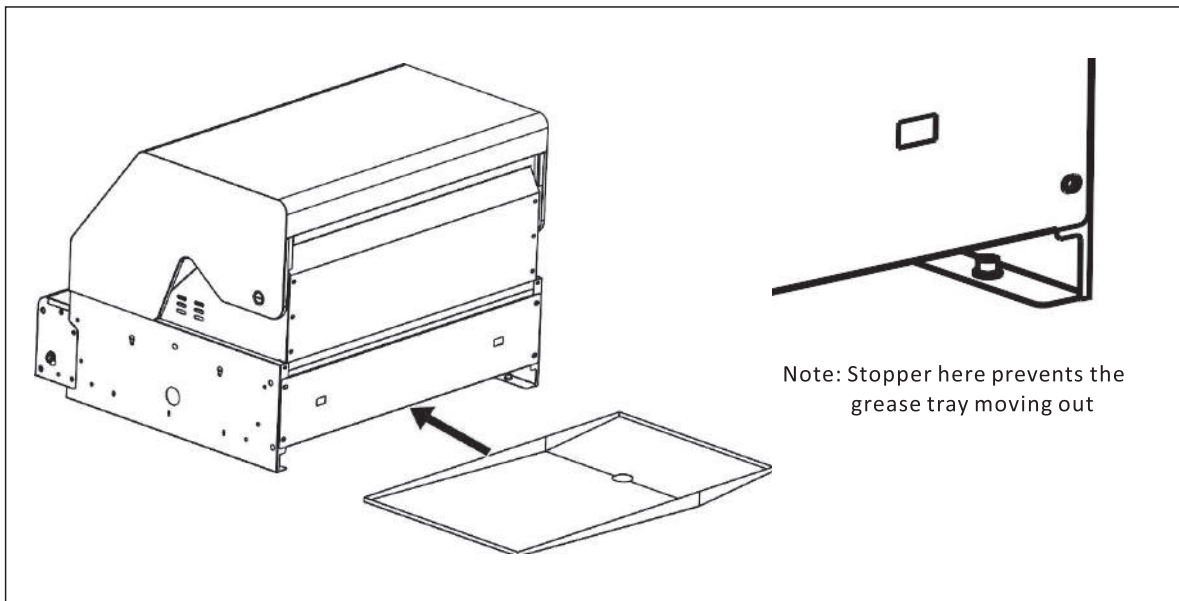


# ASSEMBLY FOR 6 BURNER

## 5. Door assembly

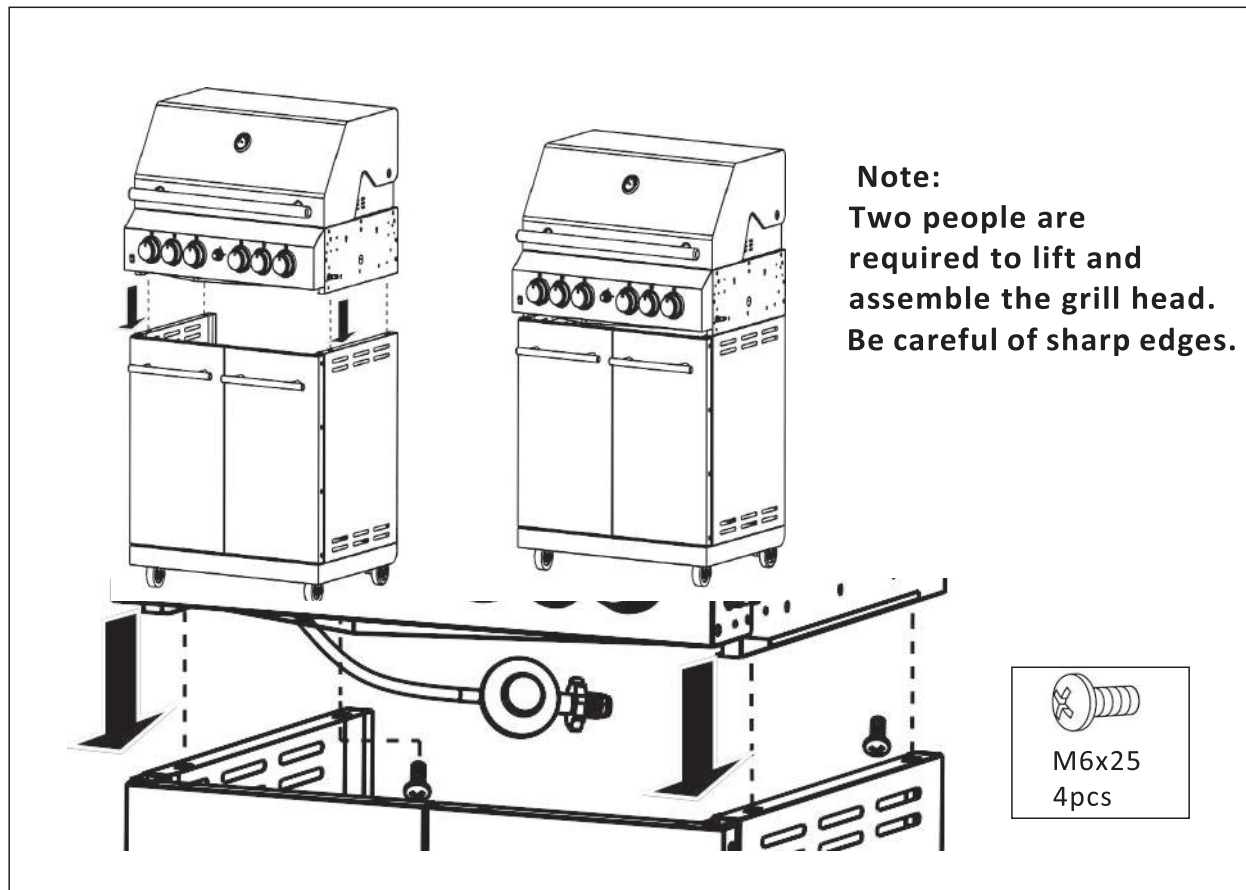


## 6. Grease tray assembly

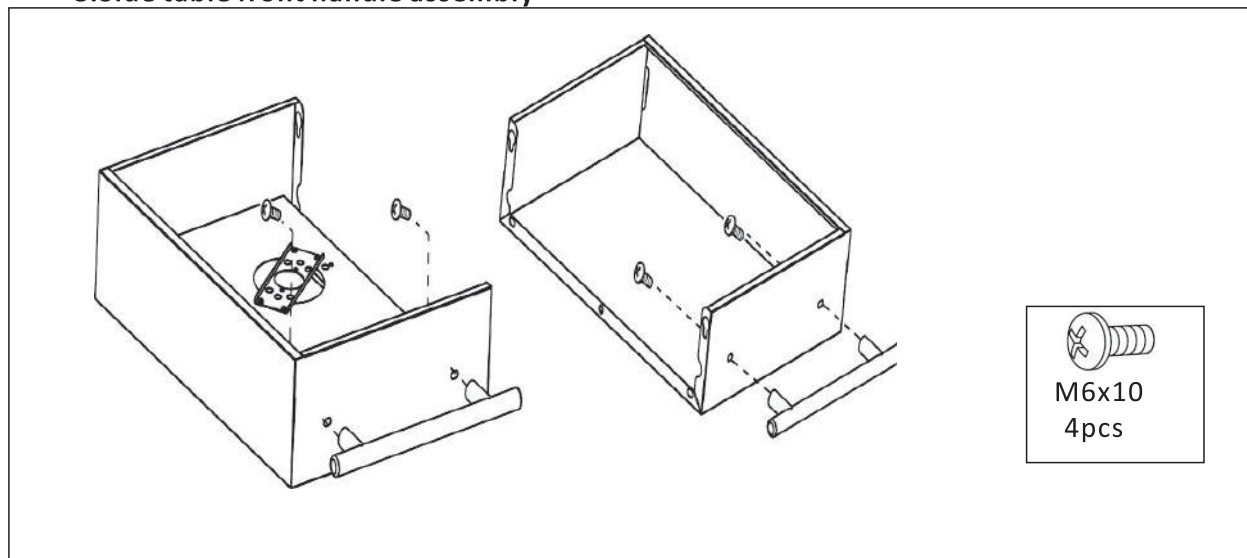


# ASSEMBLY FOR 6 BURNER

## 7. Grill head (grill body) assembly



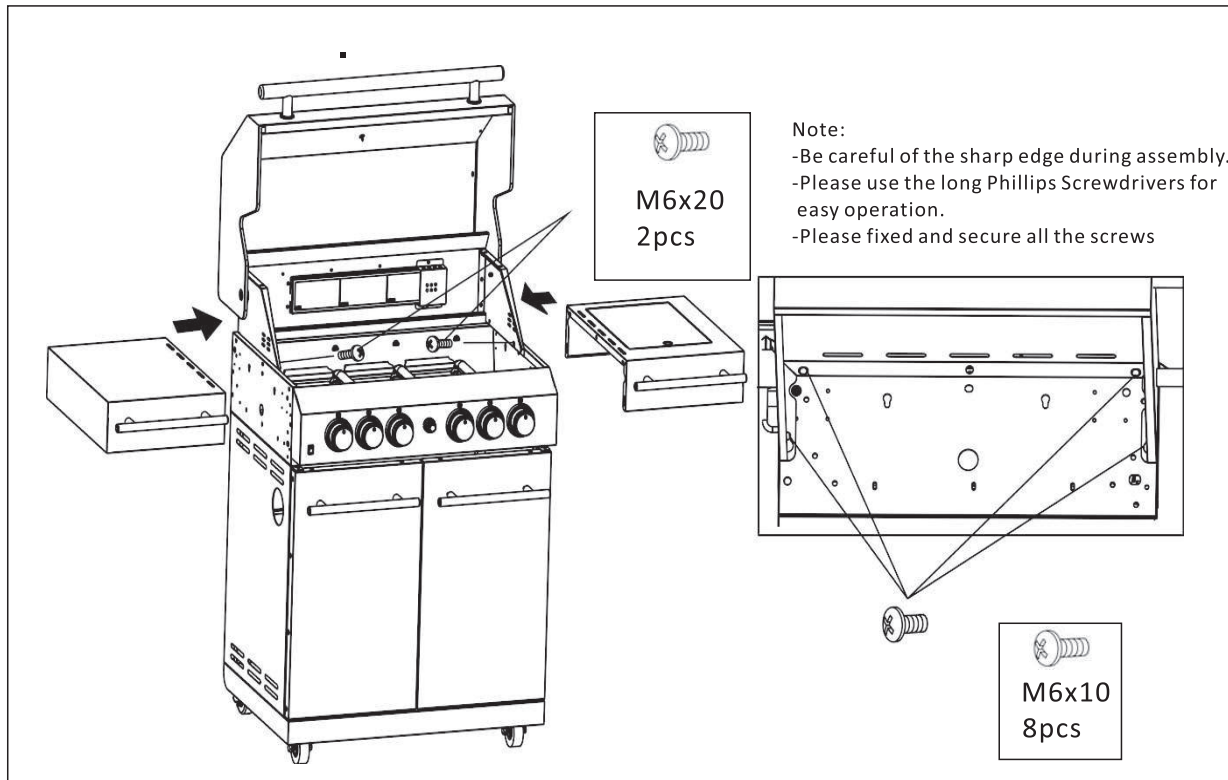
## 8. Side table front handle assembly



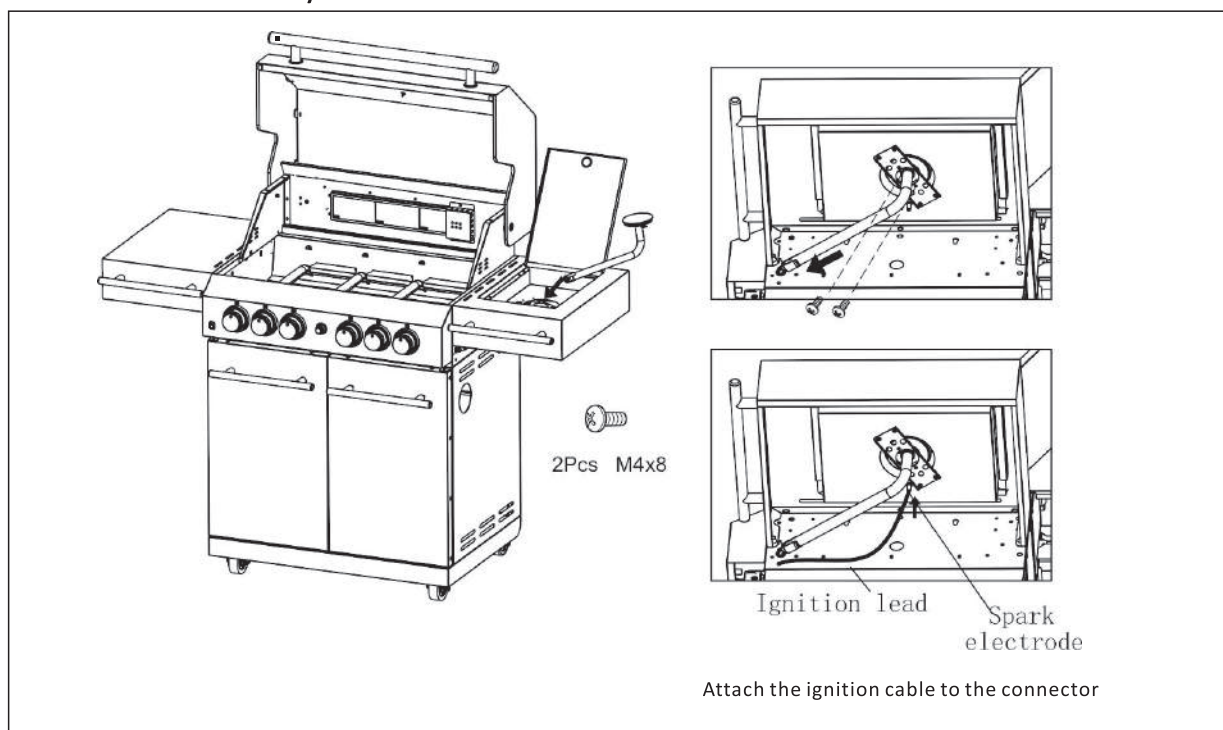


# ASSEMBLY FOR 6 BURNER

## 9. Side table/Side burner table assembly



## 10. Side burner assembly

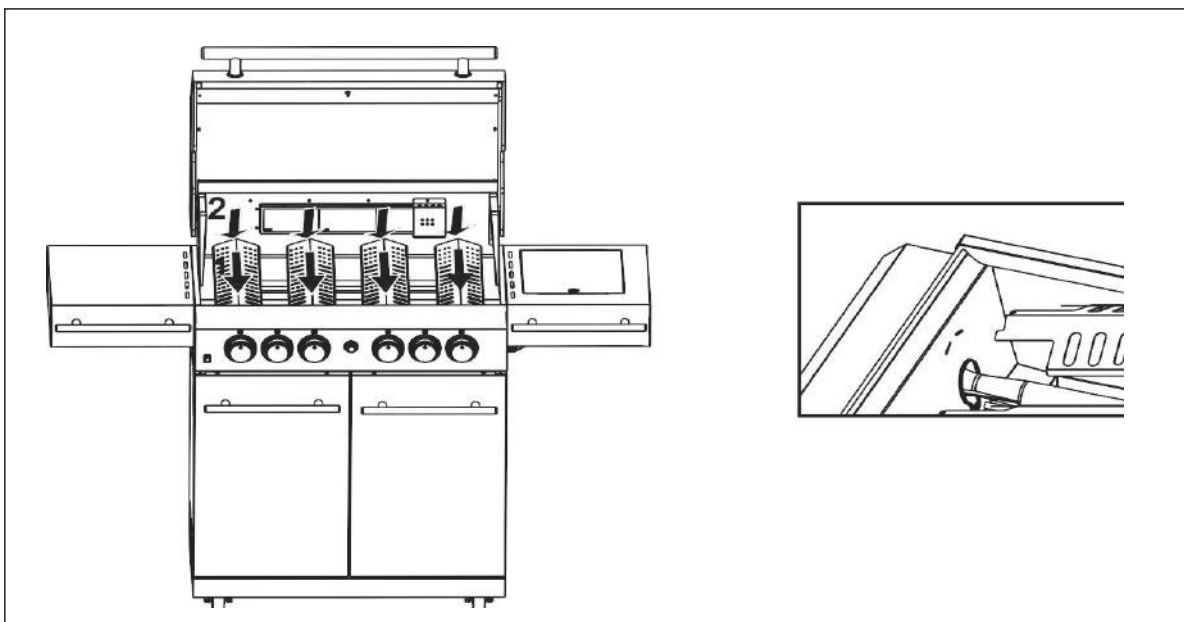




# ASSEMBLY FOR 6 BURNER

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## 11. Flame diffuser assembly



## 12. Cooking plate/cooking grid assembly



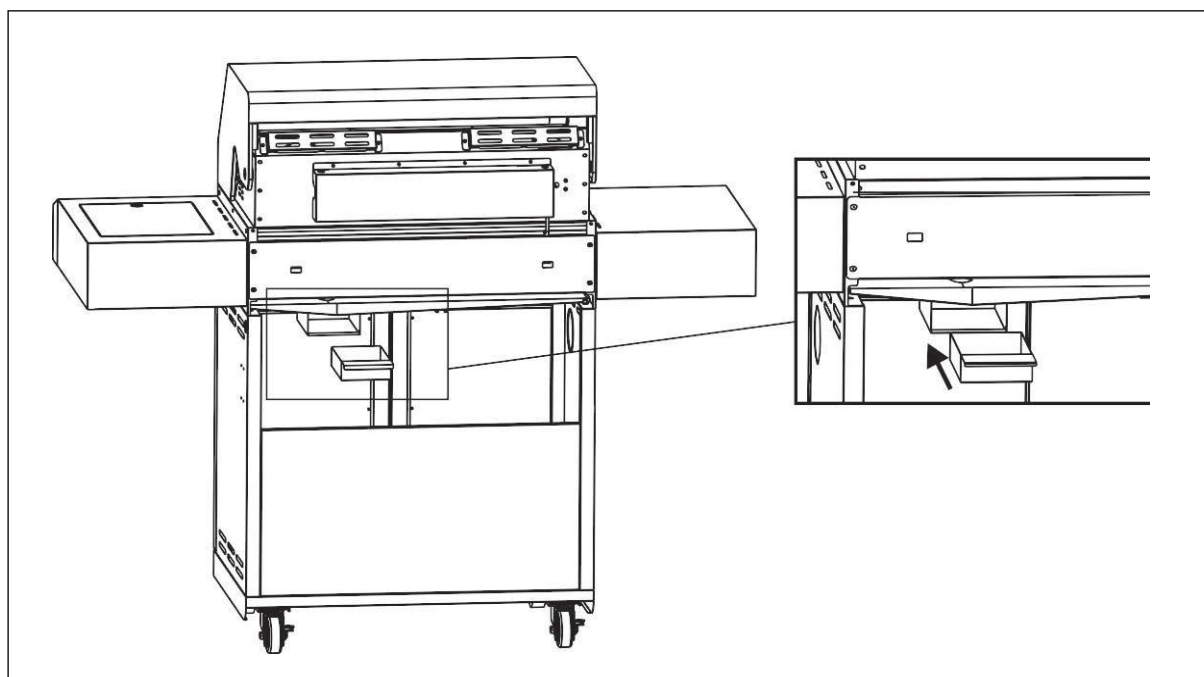
# ASSEMBLY FOR 6 BURNER

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## 13. Warming rack assembly

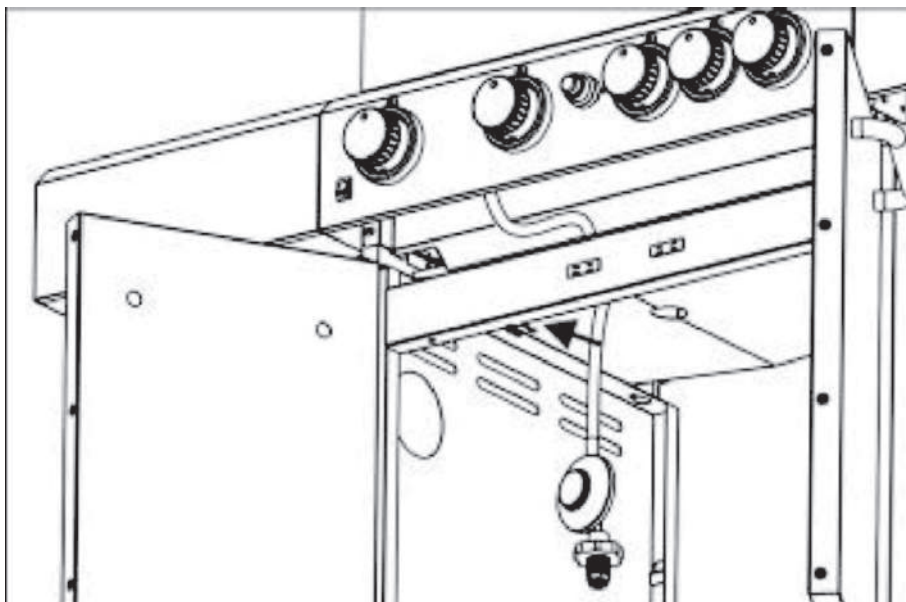


## 14. Grease cup assembly



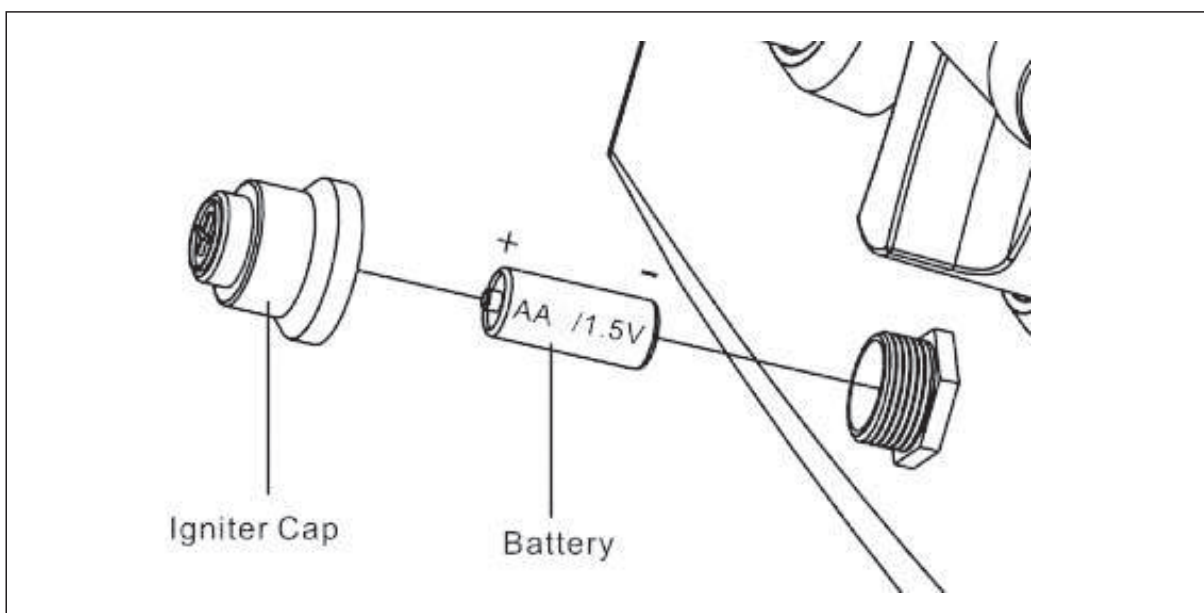
# ASSEMBLY FOR 6 BURNER

## 15. Gas hose hook



Note: A hook is fixed on the rear of the door brace.  
The gas hose needs to be inserted in the hook to avoid the gas hose touching any heated parts, such as the grease tray, etc.

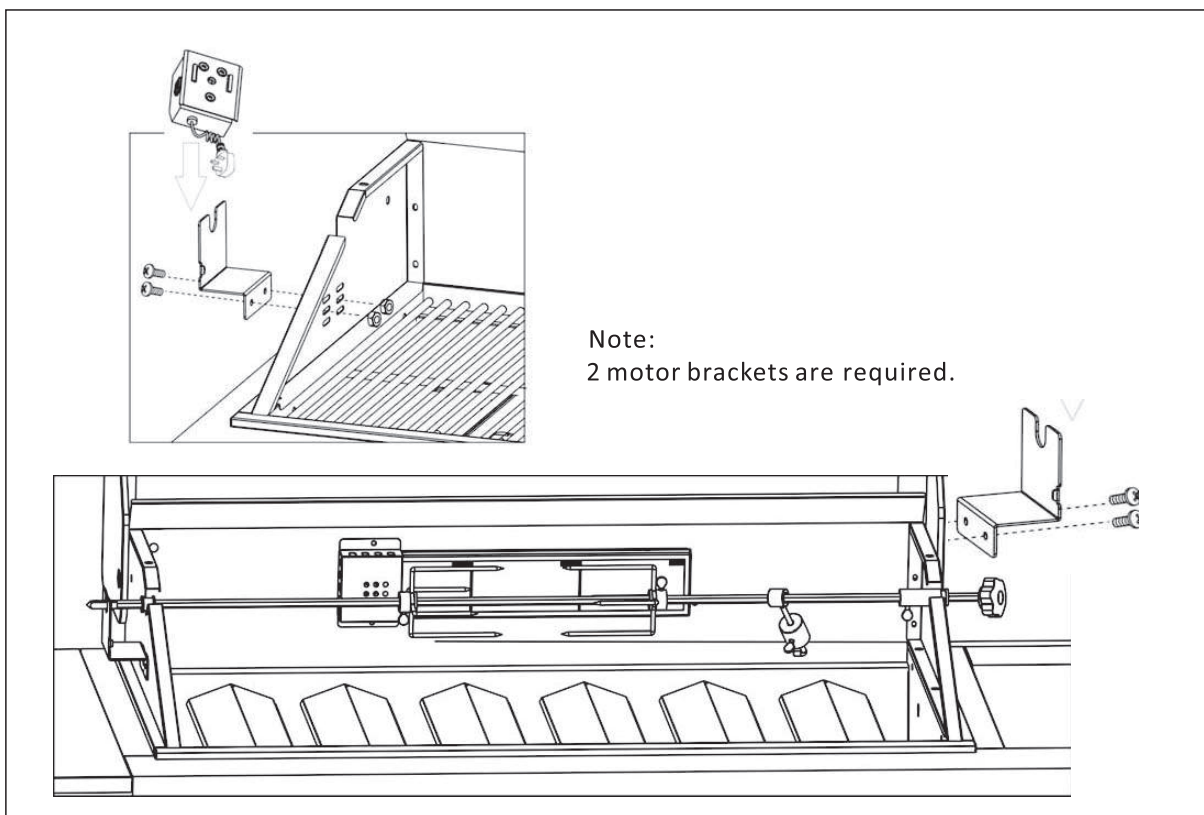
## 16. 1xAA battery (Battery is not included)



# ASSEMBLY FOR 6 BURNER

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## For Rotisserie Kit assembly



## ABNORMAL OPERATION

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### WARNING

Any of the following are considered to be abnormal operation and may indicate that the appliance requires service:

- Yellow tipping of the yellow flame
- Sooting up of grill plates
- Burners not igniting properly
- Burners failing to remain alight
- Burner extinguished by trolley doors
- Difficulty turning gas valves.

## TECHNICAL DATA

---

<b>Model No.:</b>	410WD
<b>Gas Type:</b>	Universal LP Gas & Natural Gas
<b>Test Point Pressure:</b>	Universal LP Gas- 2.75 kpa Natural Gas-1.0KPA
<b>Total Nominal Gas Consumption:</b>	Universal LP Gas-65MJ/h Natural Gas-57 MJ/h

### Nominal Gas Consumption & Injector size:

* <b>Universal LP Gas</b>	- Main Burners: 13MJ/h x 4	Injector size 0.98mm
	- Side Burner: 13MJ/h	Injector size 0.98mm
* <b>Natural Gas</b>	- Main Burners: 11MJ/h x 4	Injector size 1.50mm
	- Side Burner: 13MJ/h	Injector size 1.65mm

**AGA Approval No:** AGA 8138 G

### For electrical components

- Battery for blue LED:  
2xAA(1.5V)
- Battery for burner ignition:  
1XAA (1.5V)

### Caution:

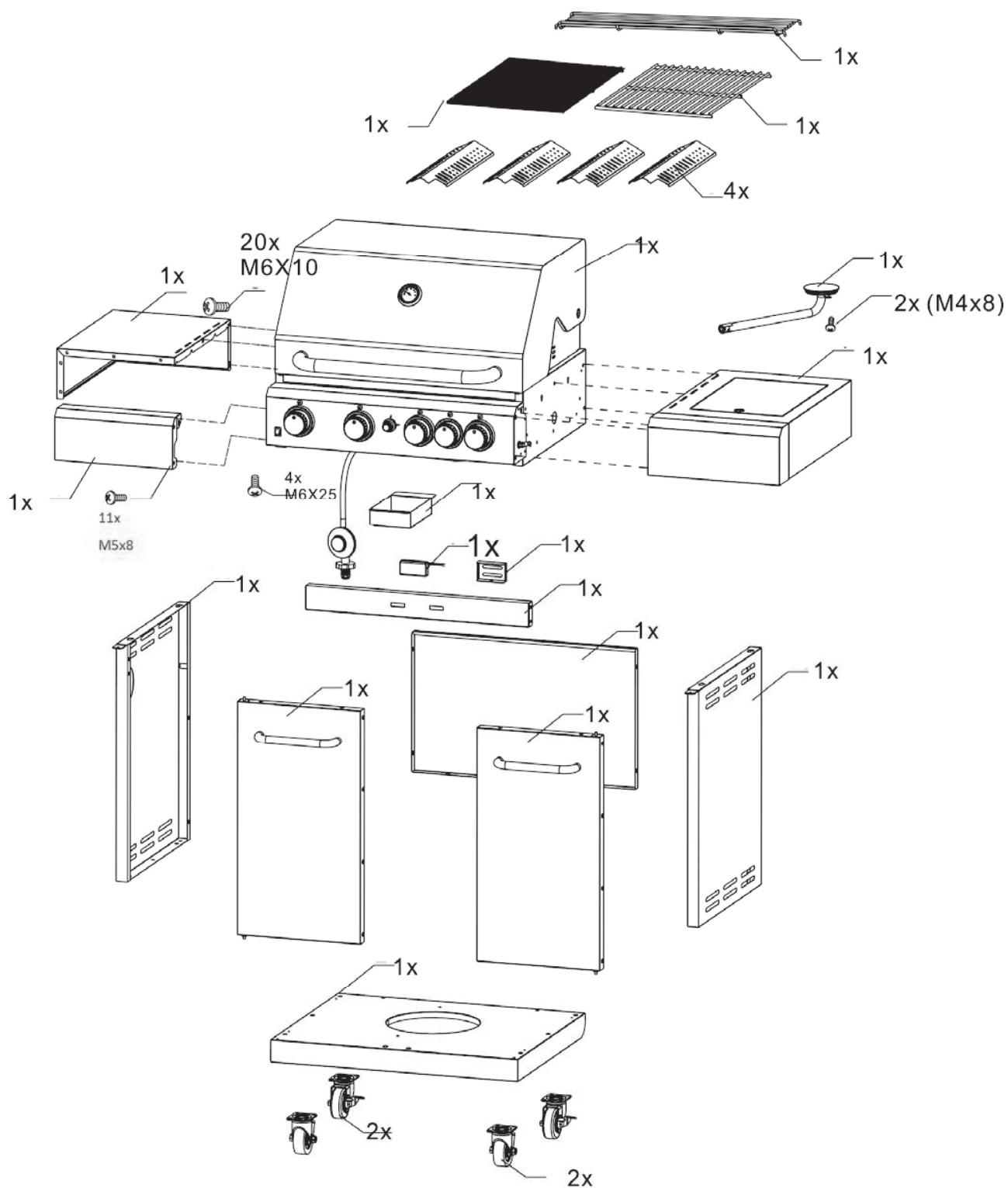
- Always keep the electrical components in a dry condition.
- Battery Not Included



### CAUTION

The appliance is for outdoor use only.  
Conversion to natural gas is only to be done by an authorised person.  
The maximum cylinder size for use with this appliance is 9kgs.  
The thread type of this appliance is G1/4B-19.

# EXPANDED VIEW FOR 5 BURNER

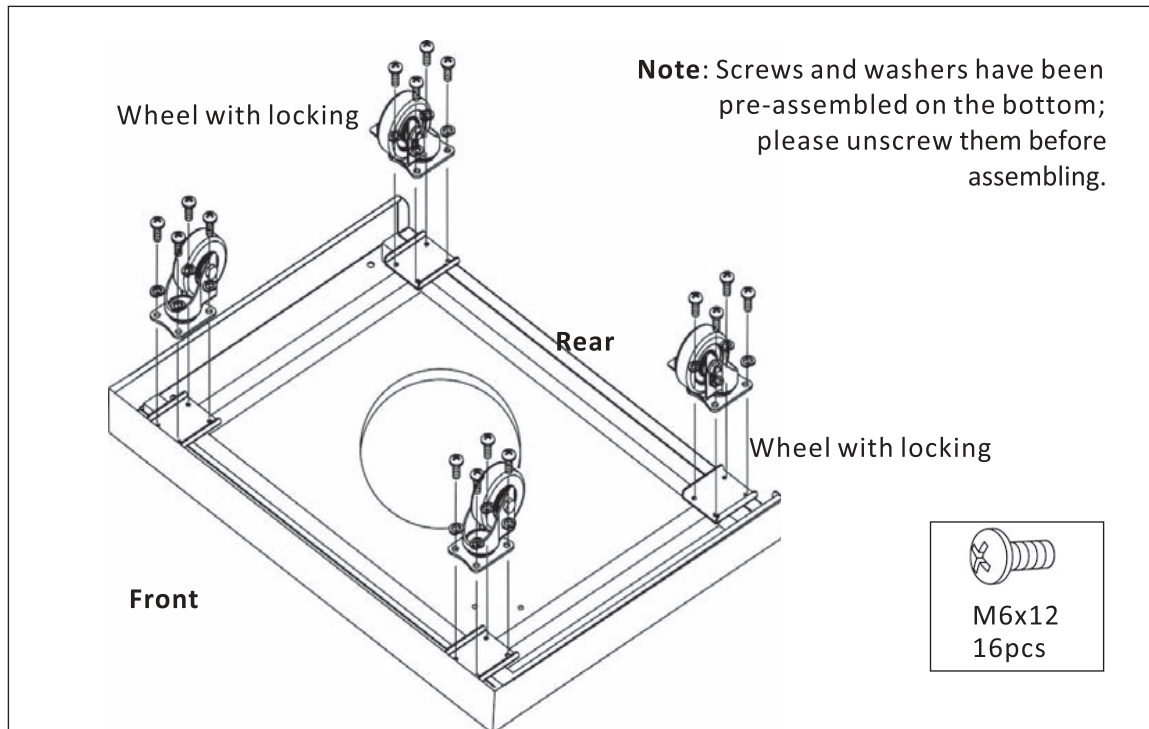




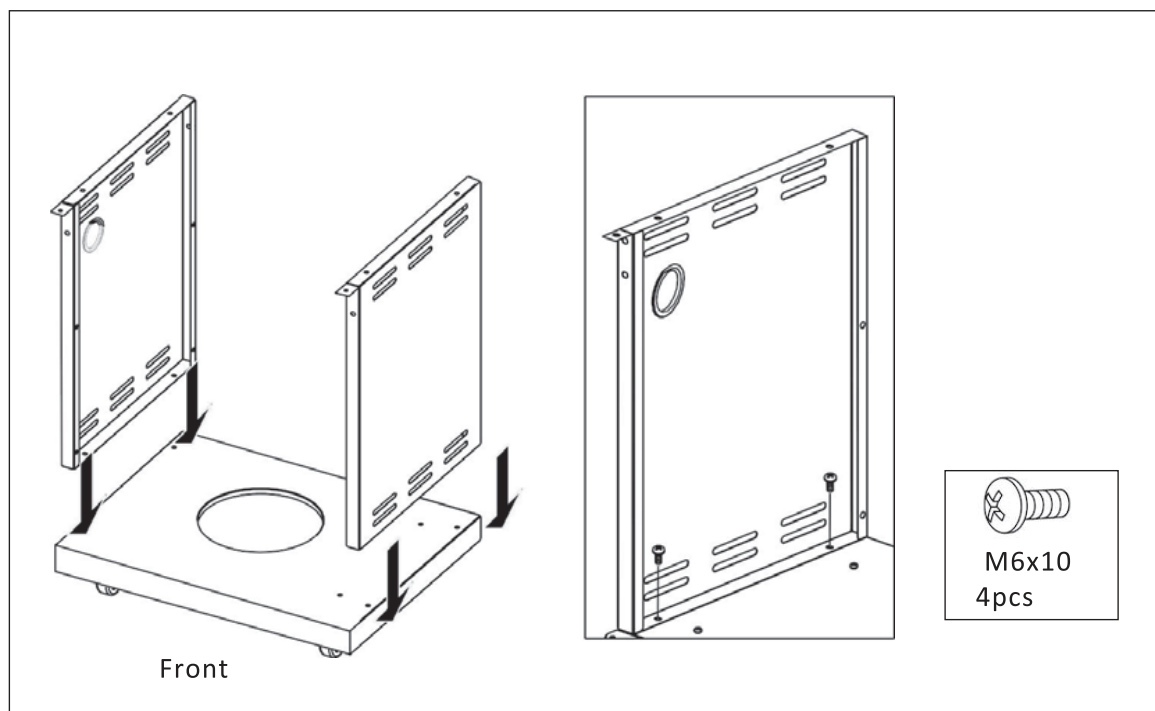
# ASSEMBLY FOR 5 BURNER

Tools required:  
1. Phillips Head Screwdriver  
2. Gloves

## 1. Wheels assembly.

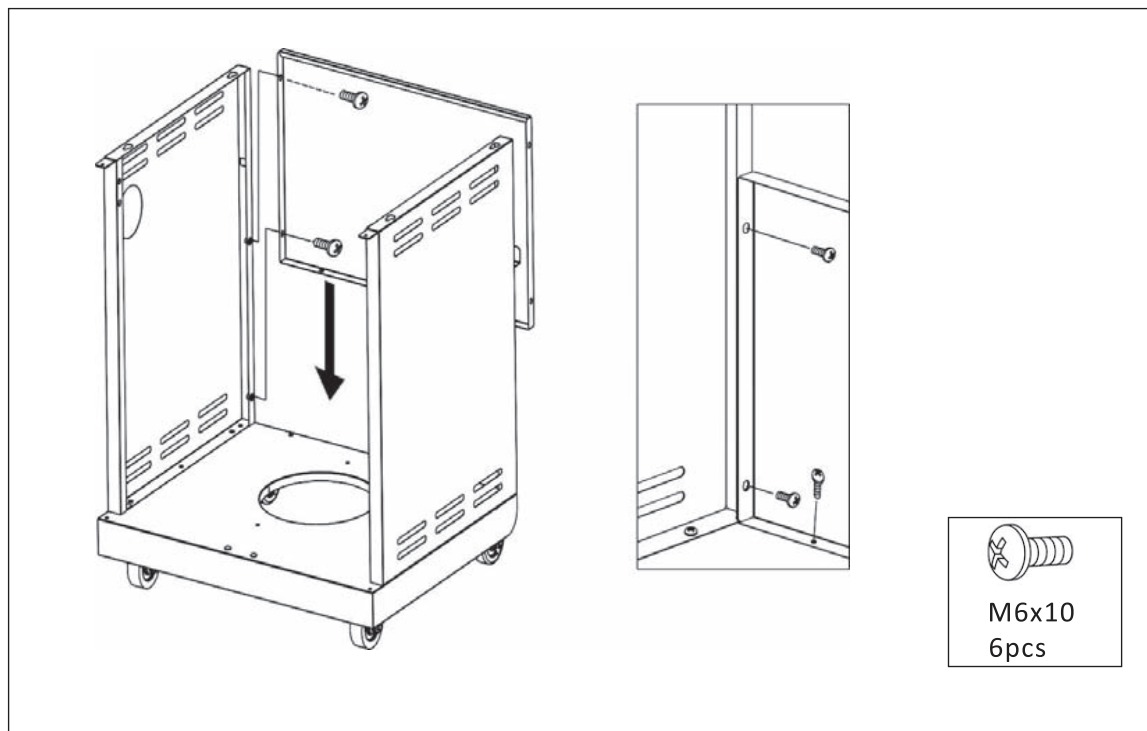


## 2. Cart side panel assembly

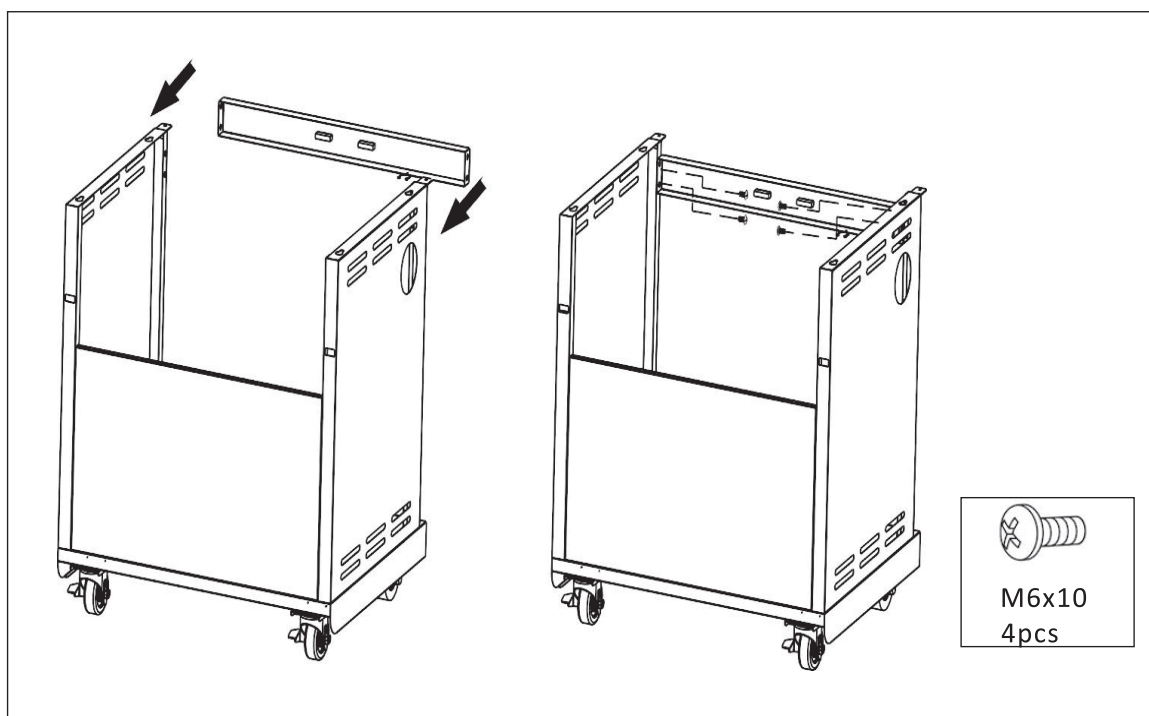


# ASSEMBLY FOR 5 BURNER

## 3. Rear panel assembly

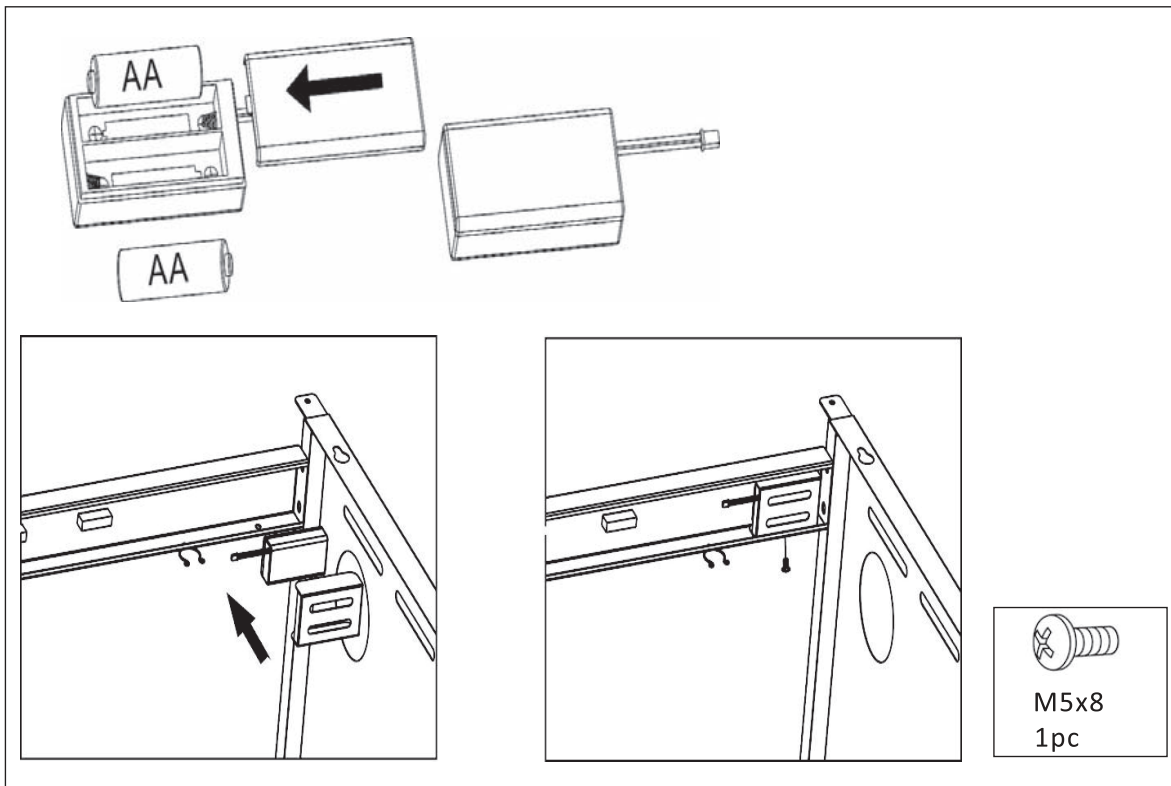


## 4. Door brace assembly

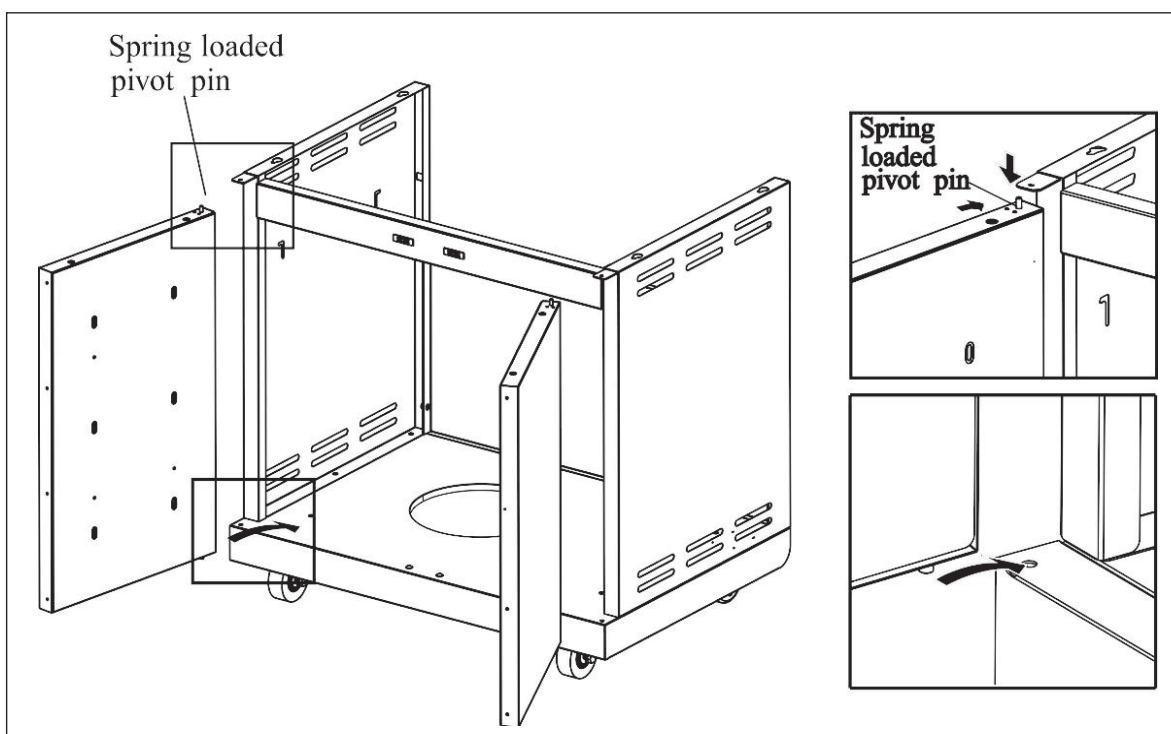


# ASSEMBLY FOR 5 BURNER

## 5. Battery box for LED light Assembly (Battery not included)

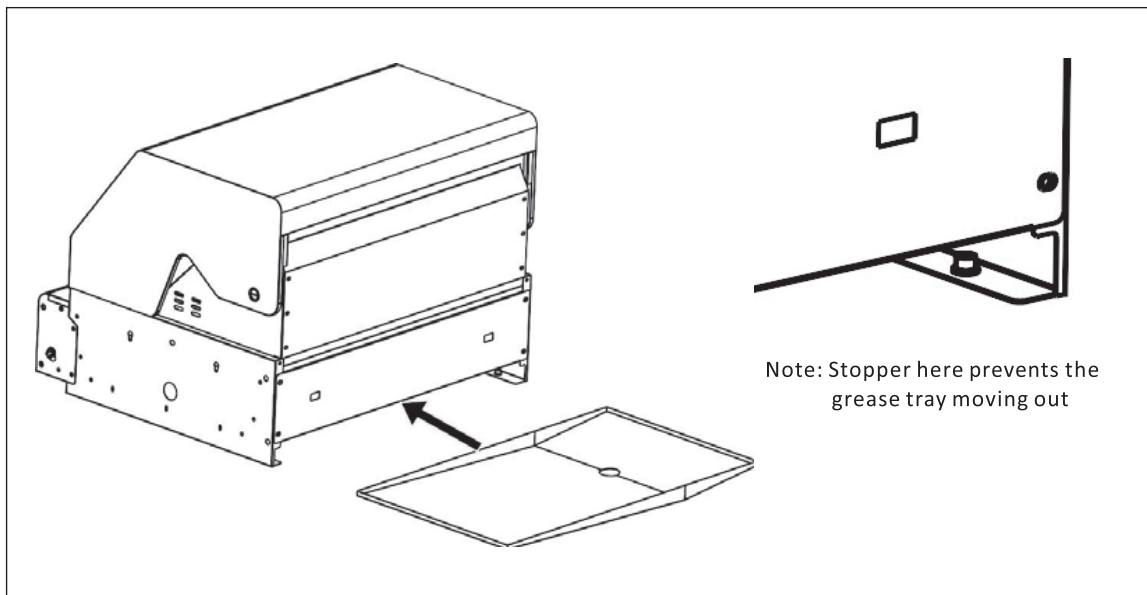


## 6. Door assembly

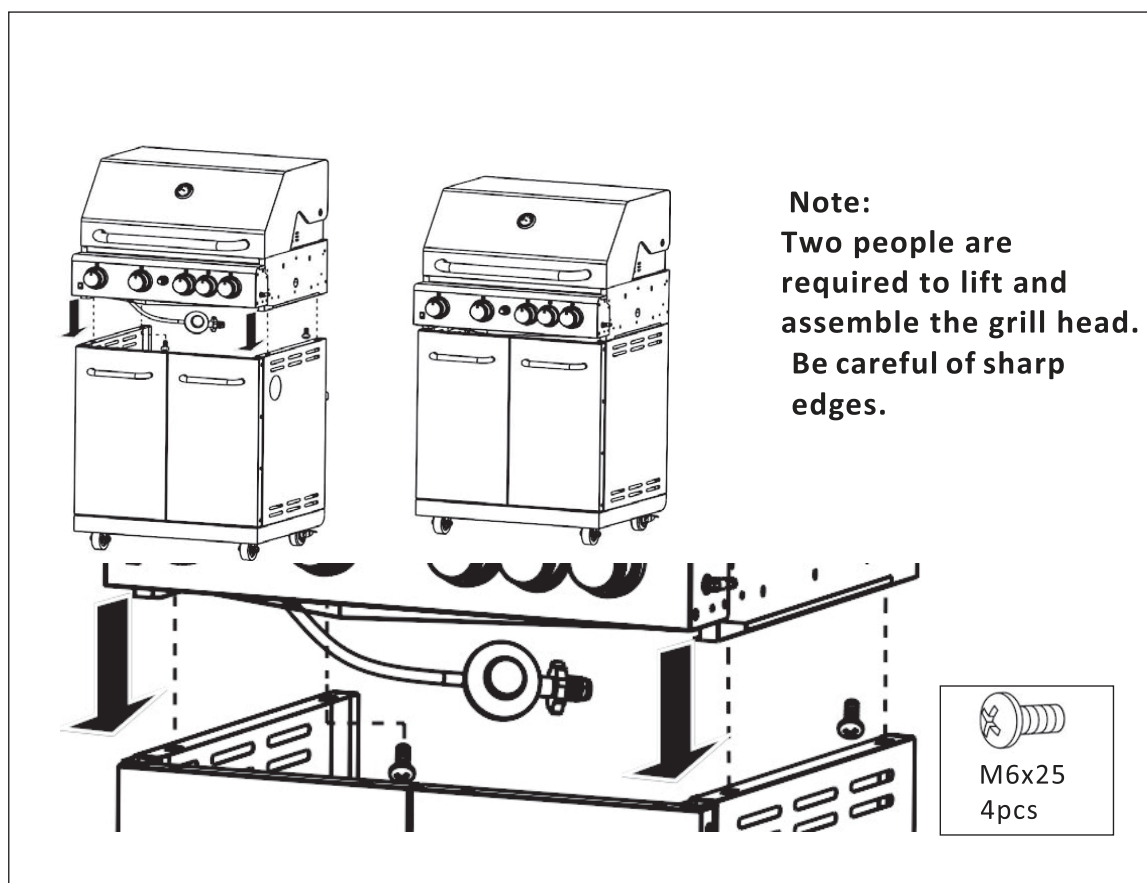


# ASSEMBLY FOR 5 BURNER

## 7. Grease tray assembly

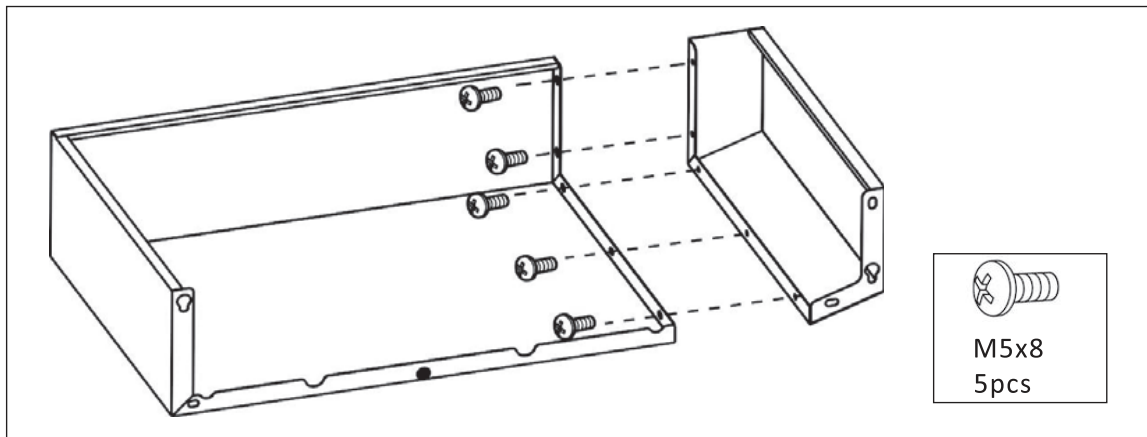


## 8. Grill head (grill body) assembly

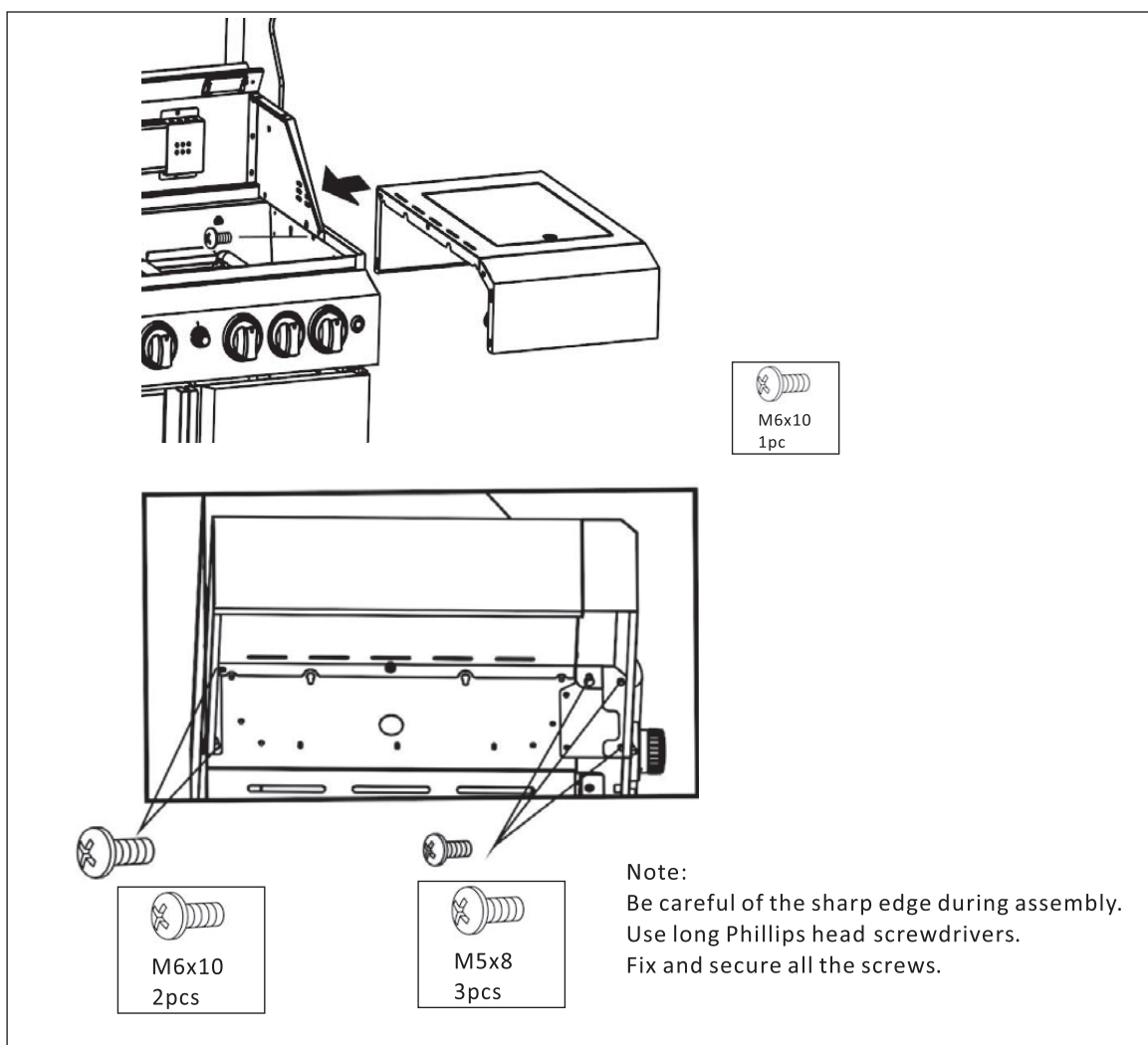


# ASSEMBLY FOR 5 BURNER

## 9. Side table front panel assembly

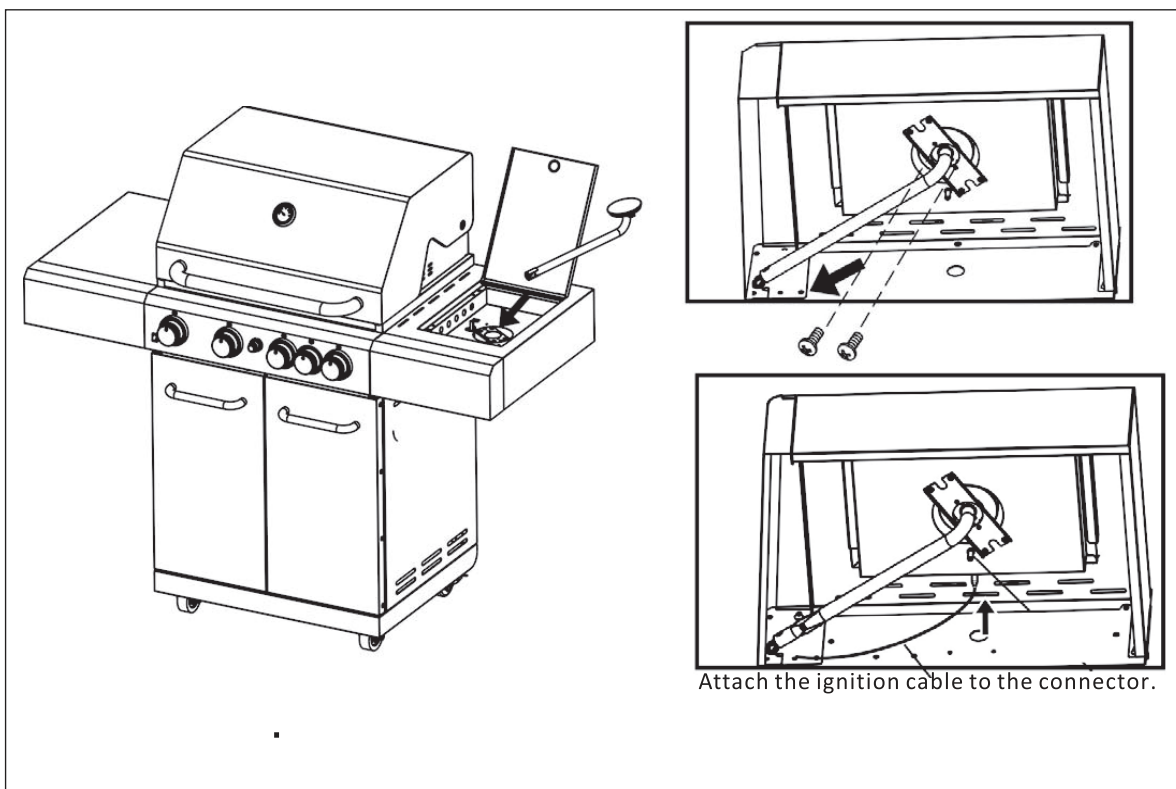


## 10. Side table/Side burner table assembly

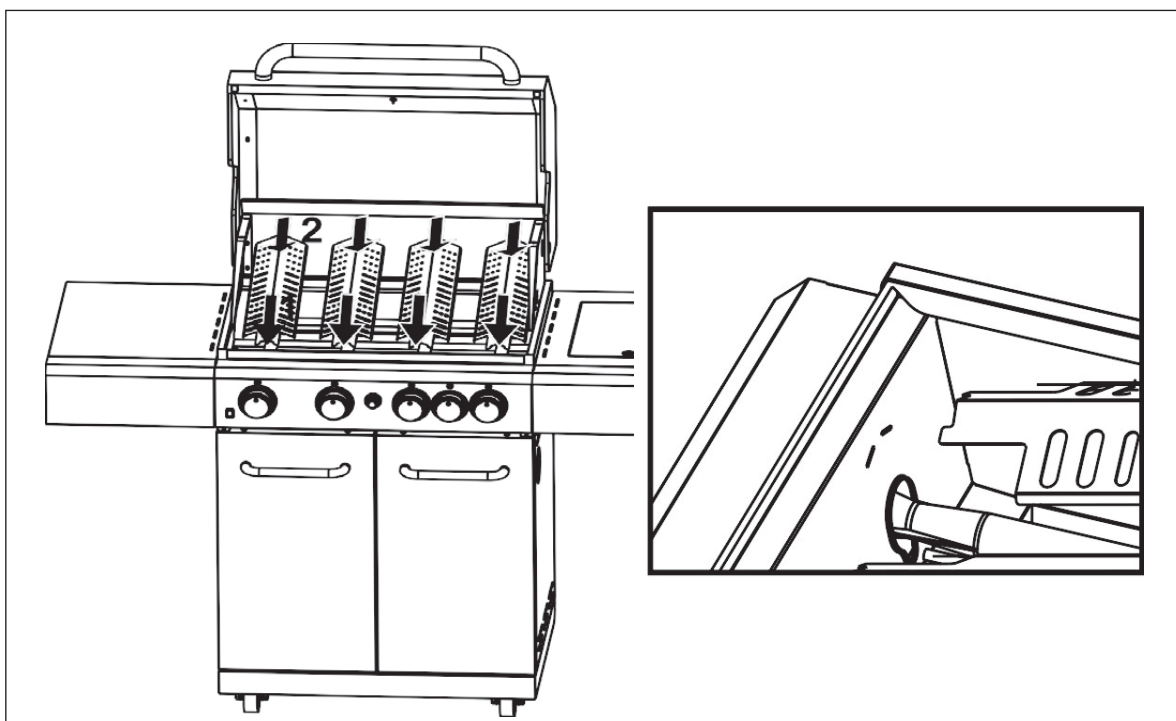


# ASSEMBLY FOR 5 BURNER

## 10. Side burner assembly



## 11. Flame diffuser assembly

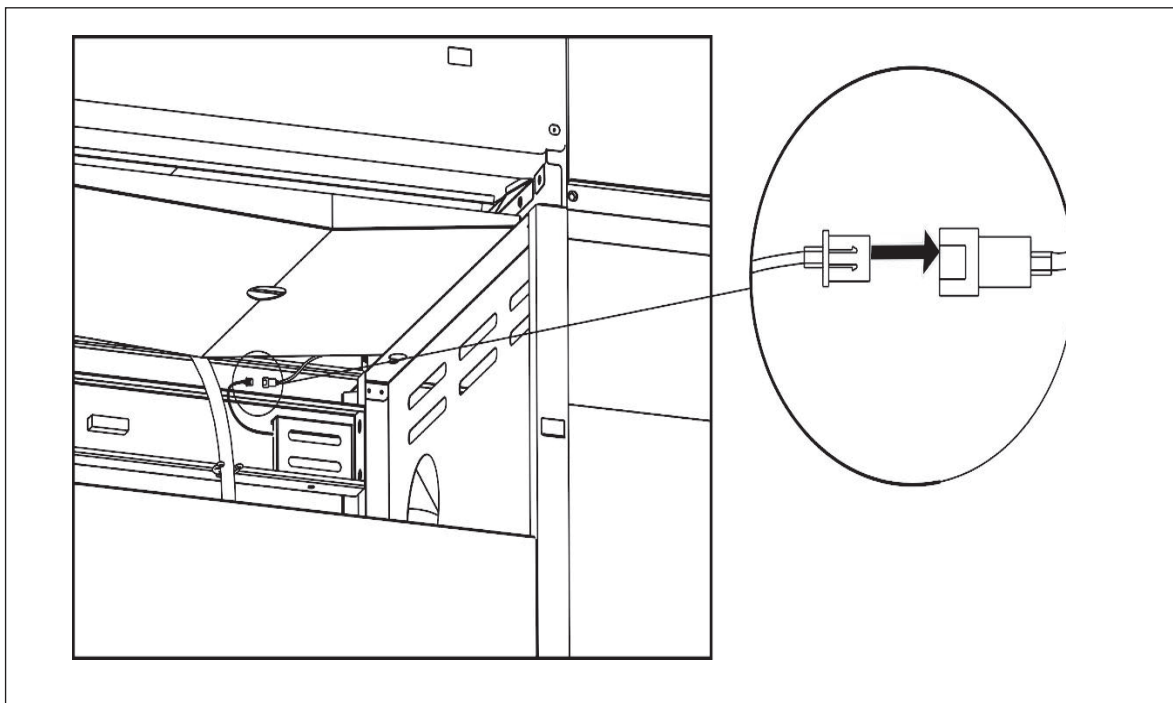




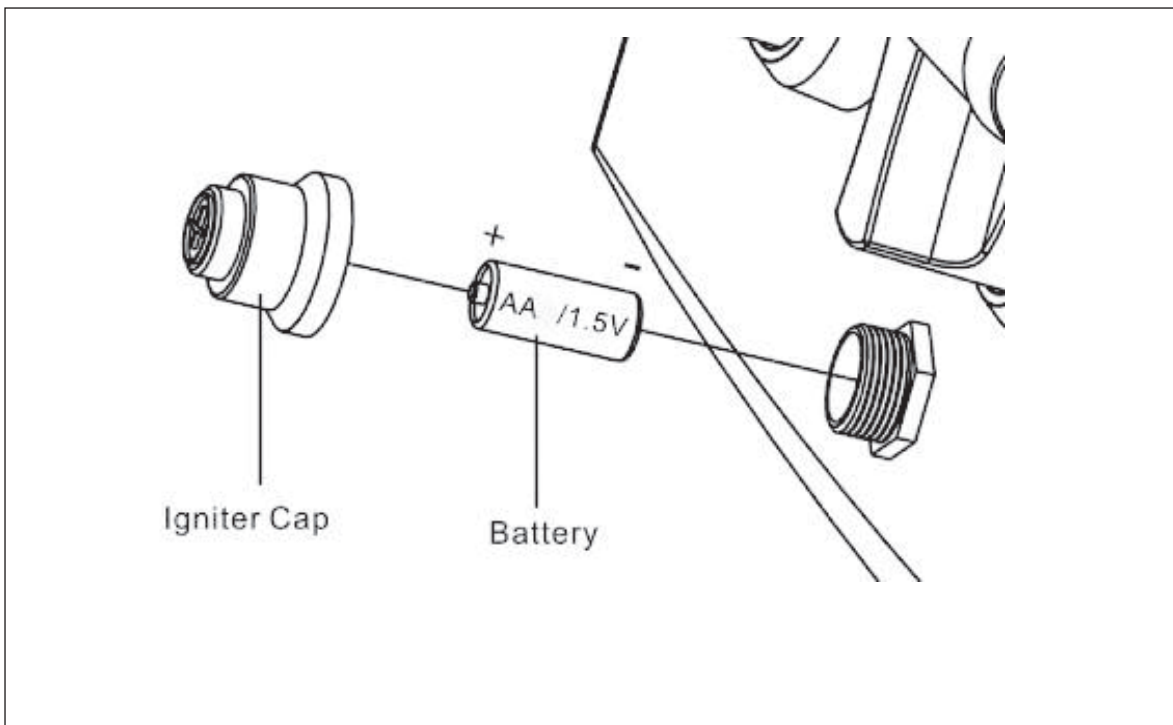
# ASSEMBLY FOR 5 BURNER

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12. Connect the LED cable to the battery box assembled in step 5.



13. 1 x AA battery (Battery is not included)



# 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.

