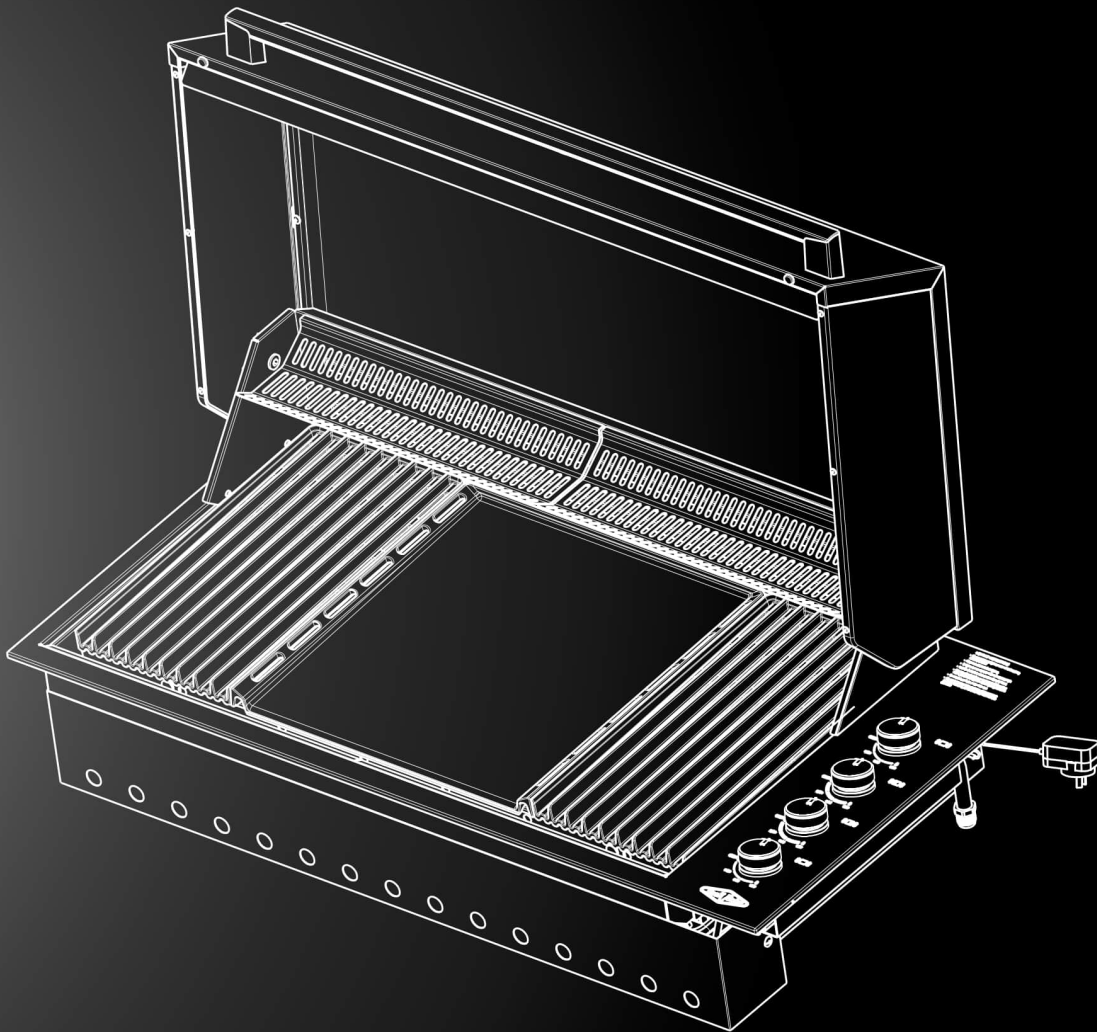




Assembly and Operating Instructions

INTEGRATED SERIES

BSH158SB, BSL158SB
BSH158DB, BSL158DB



AUSTRALIA / NEW ZEALAND



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 Australian Standards AS 4563

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 installed and serviced only by a qualified licensed person.
 - This product is intended for installation and use at a domestic residence only. This product is not intended for commercial use.
 - This product is not suitable for installation or use in marine craft, caravans or recreational vehicles.
 - This product must be installed in accordance with these instructions, the requirements of AS/NZS 5601.1 and in accordance with local authority.
 - 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.

IMPORTANT INFORMATION THAT MAY IMPACT YOUR MANUFACTURER’S WARRANTY

Adherence to the directions for use in this manual is extremely important for health and safety. Failure to strictly adhere to the requirements in this manual may result in personal injury, property damage and affect your ability to make a claim under the BeefEater manufacturer’s warranty provided with your product. Products must be used, installed and operated in accordance with this manual. You may not be able to claim on the BeefEater manufacturer’s warranty in the event that your product fault is due to failure to adhere this manual.

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 nearest Electrolux Service Department for additional information or assistance for an approved installer.

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

 **IMPORTANT**

Flame Failure - Auto Shut Off Safety System

Operating Instructions

For added gas safety, your barbecue is fitted with Flame Failure Technology. This safety system will shut off the gas supply to an individual burners if the flame goes out for any reason.

How It Works

Flame Failure Technology switches gas off to an individual burner if the flame goes out. During normal operation the burner flame is in contact with the sensor probe. If the flame is blown out by a strong breeze for example, the control valve will shut off the gas supply to the burner to avoid a continuous gas leak.

 **IMPORTANT**

This product is equipped with an AC adapter with 100-240V~ 50-60Hz 0.5A Class II , IP24

This product operating environment requirements are:ambient temperature -20 C to 50 C ,humidity 0% to 90%,and altitude below 2000 meters.

-  **WARNING**
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
 - DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE.
 - DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.
 - DO NOT MODIFY THIS APPLIANCE.
 - 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 store or use aerosol cans in the vicinity of the barbecue.
 - Do not store flammable liquids in the vicinity of the barbecue.
 - 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 the construction of this appliance or modify the injector orifice size.
 - Do not obstruct any ventilation of the barbecue.
 - Do not allow children to operate or play near the barbecue.
 - This appliance is not suitable for caravans or boat installation.
 - Use manufacturer supplied grill plate and hotplate only,DO NOT change the size and quantities of grill plate or hotplate.

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 barbecue is supplied set up for Natural Gas and is labelled accordingly.A Universal LPG and propane conversion kit is included if required.Conversion of this unit to Universal LPG or propane 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.

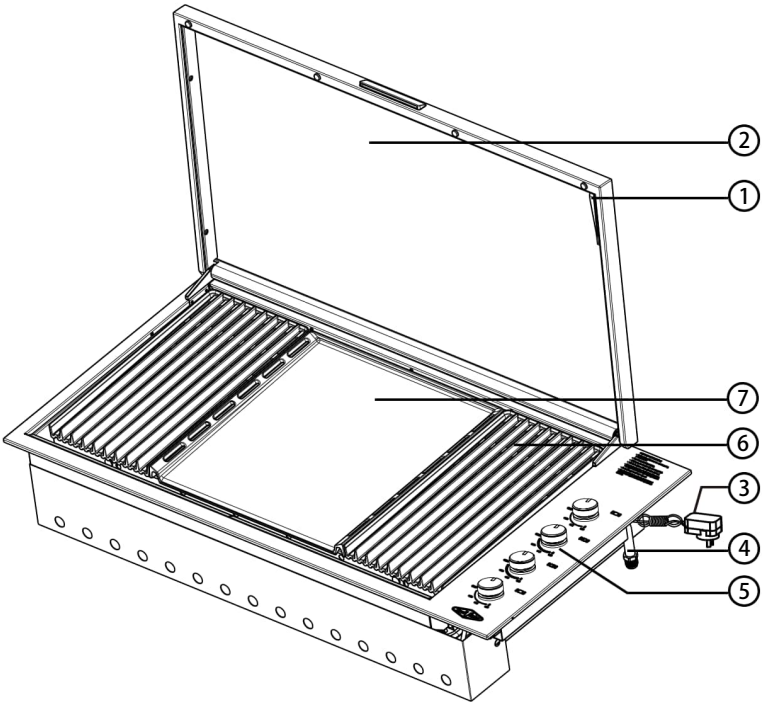
Electrical Safety:The adapter is intended solely for ignition.It is strictly prohibited to use it to power the barbecue grill continuously after ignition or for any other purposes.The adapter and all connecting components must be kept dry, away from rain,water mist,and damp surfaces.It is recommended to disconnect the adapter when not in use.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

Please turn off and unplug the appliance before cleaning, maintenance or relocation and whenever it is not in use.

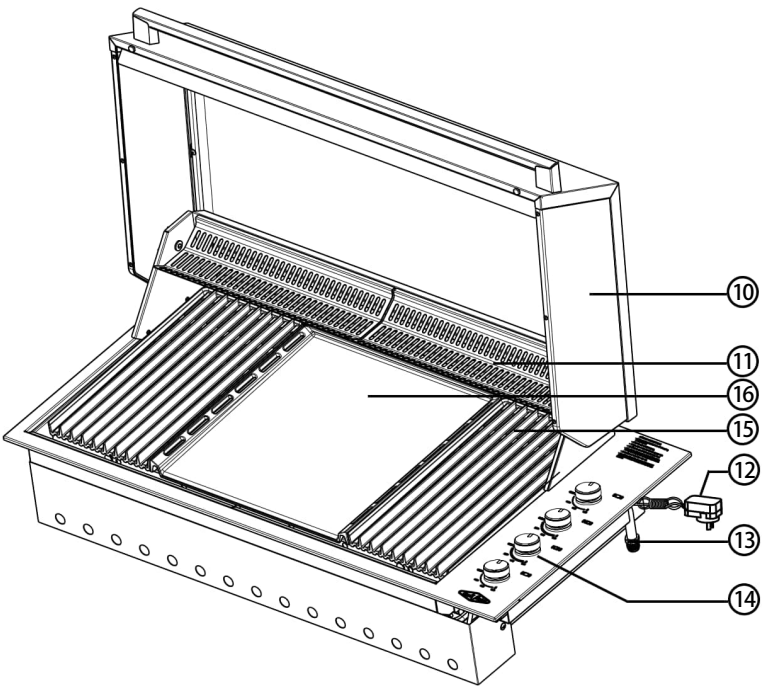
Integrated barbecue with slimline lid BSL158SA

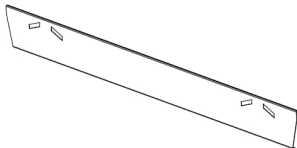
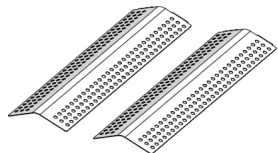
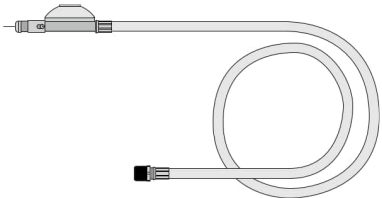
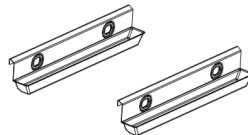
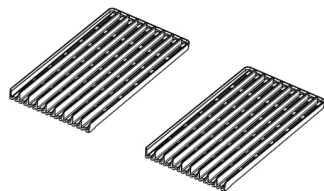
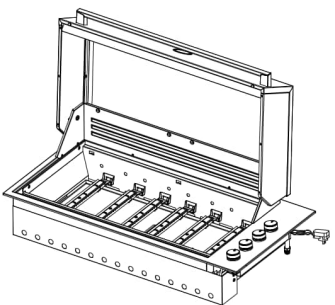
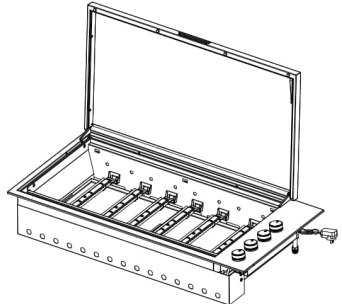
- ① Pivoting leg
- ② Slimline lid
- ③ Adapter
- ④ Gas connection point
- ⑤ Burner controls
- ⑥ Cast Iron Grill
- ⑦ Cast Iron Hotplate
- ⑧ Removable oil reservoir located at front of cooking surface (not illustrated)
- ⑨ Flame tamers x 2 located under grills (not illustrated)



Integrated barbecue with roasting hood BSH158SA

- ⑩ Roasting hood
- ⑪ Warming racks
- ⑫ Adapter
- ⑬ Gas connection point
- ⑭ Burner controls
- ⑮ Cast Iron Grill
- ⑯ Cast Iron Hotplate
- ⑰ Removable oil reservoir located at front of cooking surface (not illustrated)
- ⑱ Flame tamers x 2 located under grills (not illustrated)

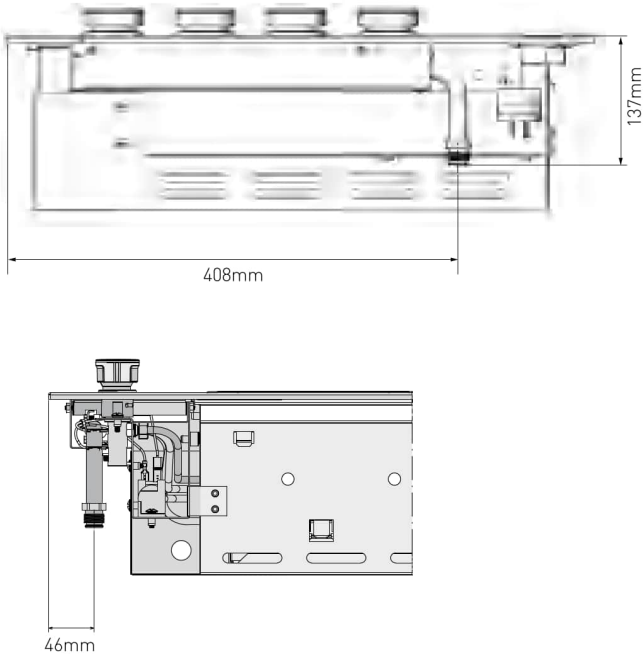


	DESCRIPTION	QTY		DESCRIPTION	QTY
	Rear heat shield	1		Natural gas regulator and installation pipe	1
	Flame tamers	2		Universal LPG hose and regulator assembly	1
	Oil reservoirs	2	1 Plastic bag, containing this instruction book, labels, 1 fibre washer, match holder and chain		
	Cast Iron plate	1	EITHER		
	Cast iron grill	2		Roasting hood and base assembly	1
				Slimline lid and base assembly	1

GAS TYPE	NATURAL GAS	UNIVERSAL LPG
Maximum gas consumption	67.2 MJ/h	64.0 MJ/h
Injector orifice diameter	1.65mm	0.90mm
Number of injectors	6	6
Regulator pressure	1.00 kPa	2.75 kPa

- NOTES:
- This appliance MUST be installed and serviced only by a qualified licensed person.
 - This product must be installed as per the instructions which requires the installation of venting to enable the barbecue to operate correctly. Failure to provide adequate ventilation for supply of air to the appliance may result in poor burner performance or excessive heat build-up within the mounting enclosure.
 - 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.



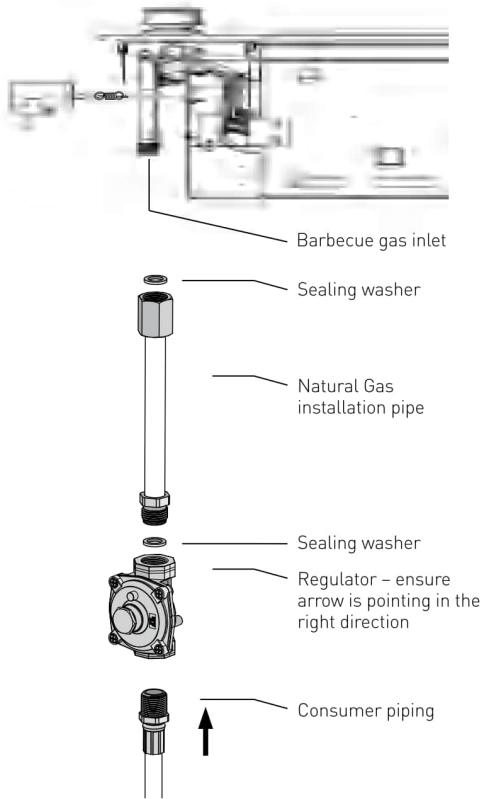
Natural gas installation

This barbecue is set up for Natural Gas and is labelled accordingly. A Universal LPG conversion kit is included if required.

Connecting the appliance to an NG gas supply

Componets supplied in a bag for NG are:

- 1 x Natural gas regulator
 - Natural gas installation pipe
 - 2 x sealing washers
1. Fitting the Natural Gas installation
 - Fit the pipe ensuring the blue sealing washer is in place. Do not over-tighten.
 2. Fitting the regulator
 - Fit the regulator ensuring the blue sealing washer is in place and the arrow indicating gas flow is correct. Do not over-tighten.
 3. Fit the hose
 - Connect to consumer piping
 - The NG regulator inlet has a 1/2" parallel pipe thread.
 - The inlet of the NG regulator may be connected to consumer piping using a suitable hose assembly if required.

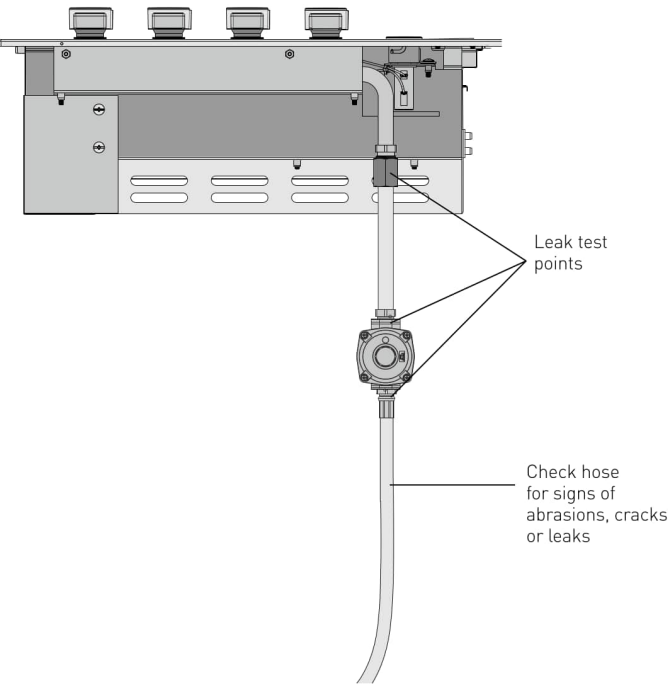


Preparing the unit for Natural Gas connection to mains

Natural gas connection to be made by a licenced gas fitter.

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 gas supply 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 gas supply 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.



WARNING

Failure to ensure gas tight connections and complete the gas leak test procedure before use and after every reconnection to a gas cylinder may result in a fire or explosion.

NOTE: Conversion of this unit to Universal LPG 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 the 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 Universal LPG

This barbecue is set up for Natural gas and is labelled accordingly. A Universal LPG conversion Kit is supplied with the product.

The components in the kit are:

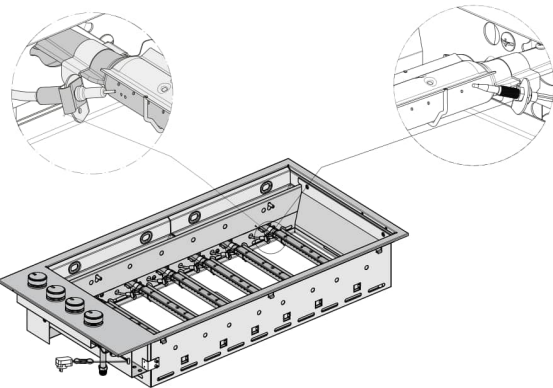
- Brass adaptor
- Sealing washer
- Small plastic bag containing:
– 6 x 0.9 brass injectors (Universal LPG)
- Universal LPG sticker

1. Replace 'gas type' sticker

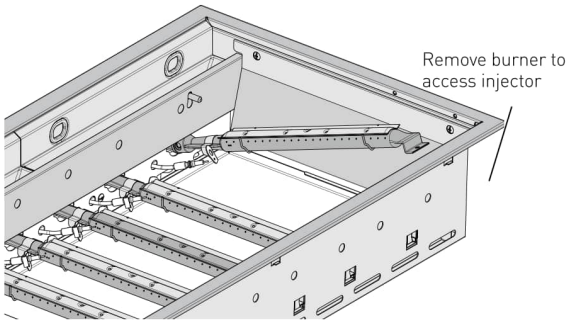
- Locate 'Natural gas' sticker located on the barbecue gas inlet and remove it. Put the Universal LPG sticker in it's place.

2. Change the injectors

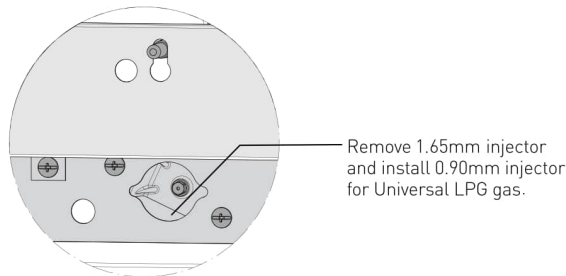
- Remove spark electrode and thermocouple from the burner.



- Release the burner from the retaining bracket by lifting as shown.



- Unscrew Natural gas injectors and replace with Universal LPG injectors. Universal LPG injectors have 0.90mm diameter orifice. All injectors are marked with the orifice size.



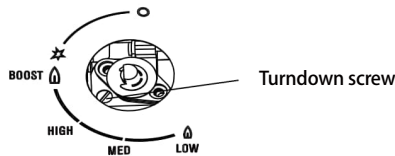
- Install burner and re-attach the spark electrode and thermocouple.
- Repeat for the other 5 burners

NOTE: The final step in the conversion of the barbecue to Universal LPG is the adjustment of the turndown setting.

This can only be completed after the barbecue has been connected to a supply of gas. Refer to 'Connection to Universal LPG' detailed in next section.

3. Adjust the turndown setting on the valve

- Light each burner and rotate the control knob to the lowest setting, then remove the knob from the valve shaft, and remove the grommet.
- Using a small flat-blade screwdriver adjust the turndown adjustment screw to achieve a small steady flame on the burner.



- Replace the knob
- Recheck the operation of the burner at maximum and turndown
- Repeat procedures for all valves.

This barbecue is set up for Natural Gas and is labelled accordingly. A Universal LPG conversion Kit is supplied if required.

Connecting the appliance to an Universal LPG supply

The appliance may be supplied Universal LPG from either:

- A 9 kg portable cylinder, or
- A remote supply of via fixed pipe work.

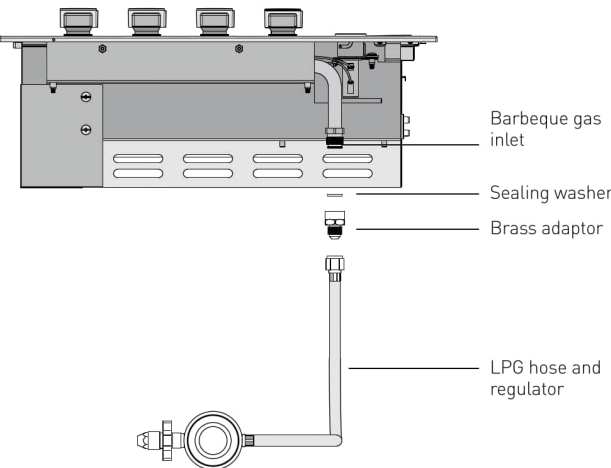
Connecting to a Portable 9kg Universal LPG cylinder

The components required are

- Universal LPG hose and regulator assembly to suit 9kg cylinder
- Brass adapter
- Sealing washer

To assemble the connection (refer diagram below):

- Connect the brass adapter to the barbecue gas inlet with the sealing washer in place to seal the connection.
- Connect the Universal LPG hose and regulator to the brass adaptor.
- Connect the POL fitting at the inlet of the regulator to the valve on the Universal LPG cylinder.
- Leak test all connections in the assembly as described under LEAK TEST PROCEDURE.



Gas bottle safety information

- This appliance is designed to use a 9kg (20 lbs) gas cylinder.
- The gas cylinder must be made and marked in accordance with specifications for Universal LPG cylinders.
- It is recommended to turn off the cylinder valve 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 the bottle from any housing in which it may be stored before disconnection.
- When reconnecting the hose to the bottle, ensure that all connections are tight before replacing in the storage compartment.
- Carry out a leakage check as detailed below after each reconnection.

Connecting to a remote supply of Universal LPG

The components required to make this type of connection are available as an accessory and can be purchased either on the Electrolux spare parts website or by contacting the Electrolux Customer Service Centre. Refer to Accessories section on page 20.

Never connect the barbecue to an unregulated gas supply. Ensure that the supply pressure at the inlet of the barbecue is 2.75kPa.

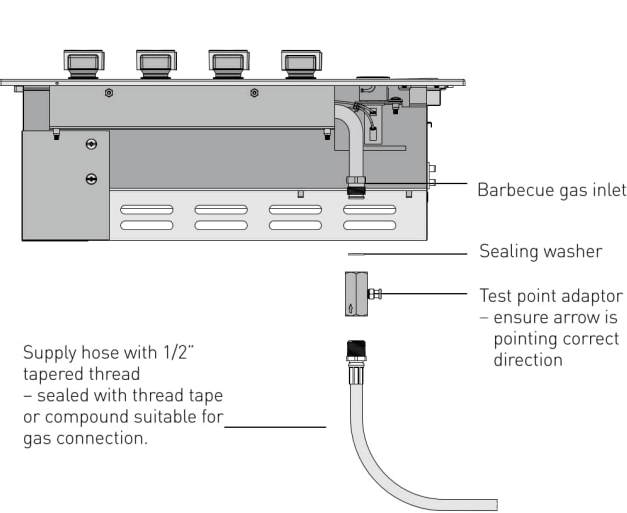
Electrolux strongly recommends installation of a manual shut-off valve, or hose assembly with a certified quick connect that is accessible with the appliance installed, so that the appliance may be isolated from gas in the event of an emergency or for servicing.

The components required are:

- Brass test point adapter
- Sealing washer

To assemble the connection:

- Connect the brass test point adapter to the barbecue gas inlet with the arrow on the adapter oriented according to direction of gas flow, with the sealing washer in place to seal the connection.
- The inlet to the adapter has a standard internal 1/2" pipe thread and can connect to any standard external 1/2" tapered threaded connection. This connection is sealed with any thread tape or sealing compound that is suitable for gas connections. Connect the fixed Universal LPG pipe work to the inlet of the test point adapter by any suitable means in accordance with requirements of AS 5601.
- Leak test all connections in the assembly as described under LEAK TEST PROCEDURE.



After connecting the barbecue to an Universal LPG gas supply, test the operation of the appliance:

- Check that all burners ignite (refer OPERATING INSTRUCTIONS).
- Check the operation of the burners at both maximum and turndown.

WARNING

- This appliance must not be installed or used in a boat, caravan or recreational vehicle.
- This appliance must not be installed or used inside an inadequately ventilated building. Building ventilation must comply with Clause 5.13 of AS/NZS 5601.1. This is to prevent the possibility of fire, carbon monoxide poisoning or asphyxiation

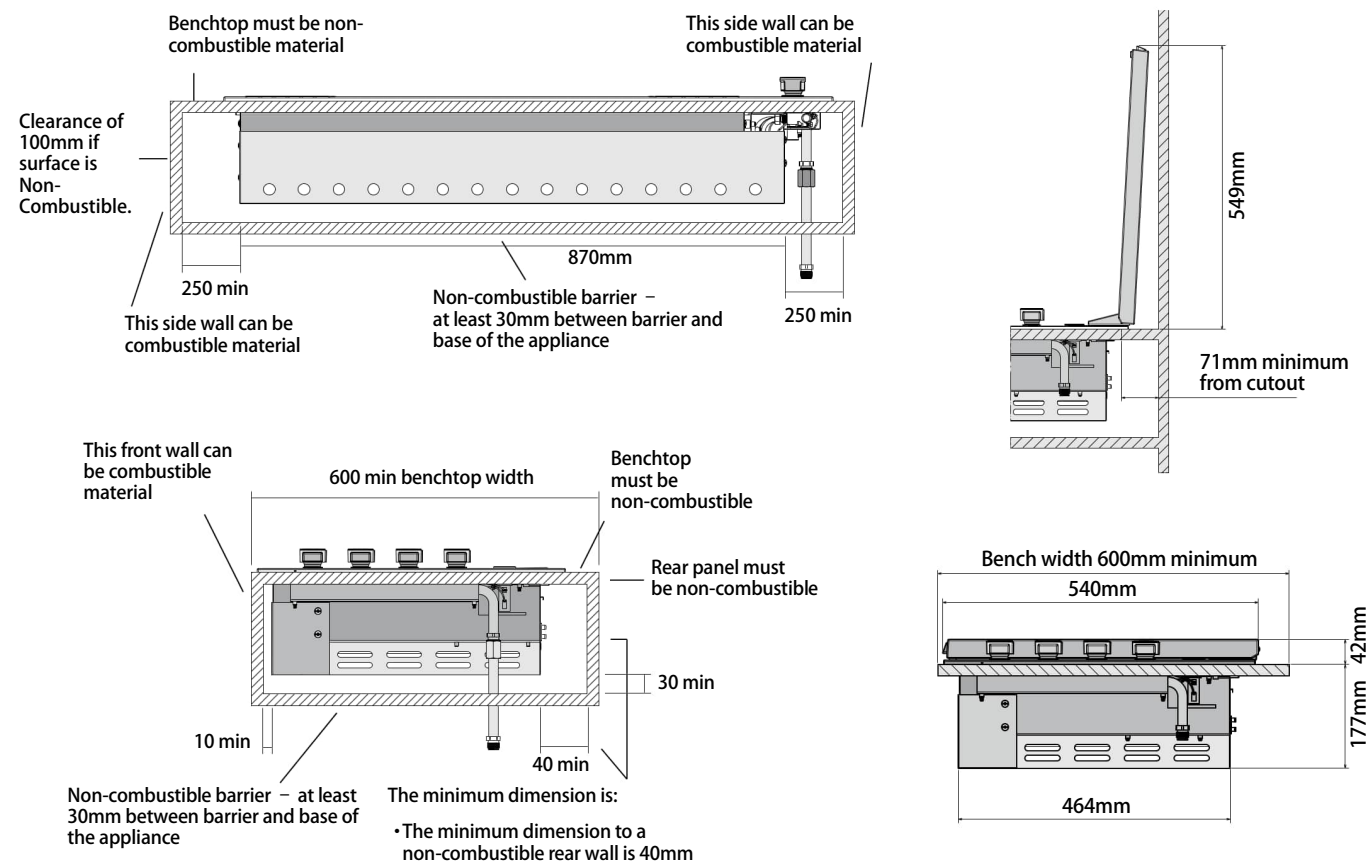
Choosing a location

When planning the location and preparing the installation structure for this appliance note the following:

- This appliance is Certified to AS 4563, and Clause 6.10.2 of AS/NZS 5601.1 is applicable.
- Requirements in these instructions for clearances to combustible materials also apply to combustible materials that have non-combustible materials attached to their surface.
- This appliance must be installed such that no part of the appliance is in contact with or within 10mm of any combustible material.
- The minimum clearance to a vertical wall or splashback above bench level and behind the barbecue that is made from combustible material is 450mm for a model with a roasting hood and 250mm for a slimline lid model.
- The vertical clearance above the cooking surface to any combustible materials must be at least 1200mm.
- The minimum clearance to a vertical wall above bench level made from a combustible material is 250mm on the left and right hand side.
- When using Universal LPG in an enclosure ventilation must be provided. Gas is highly explosive and can cause serious injury and damage to property if allowed to accumulate and then be ignited.
- This barbecue is intended to be built into a benchtop with a minimum depth (front to rear) of 600 mm.
- Avoid windy positions as this will affect cooking performance and burner efficiency. If this situation cannot be avoided some shielding may be necessary.

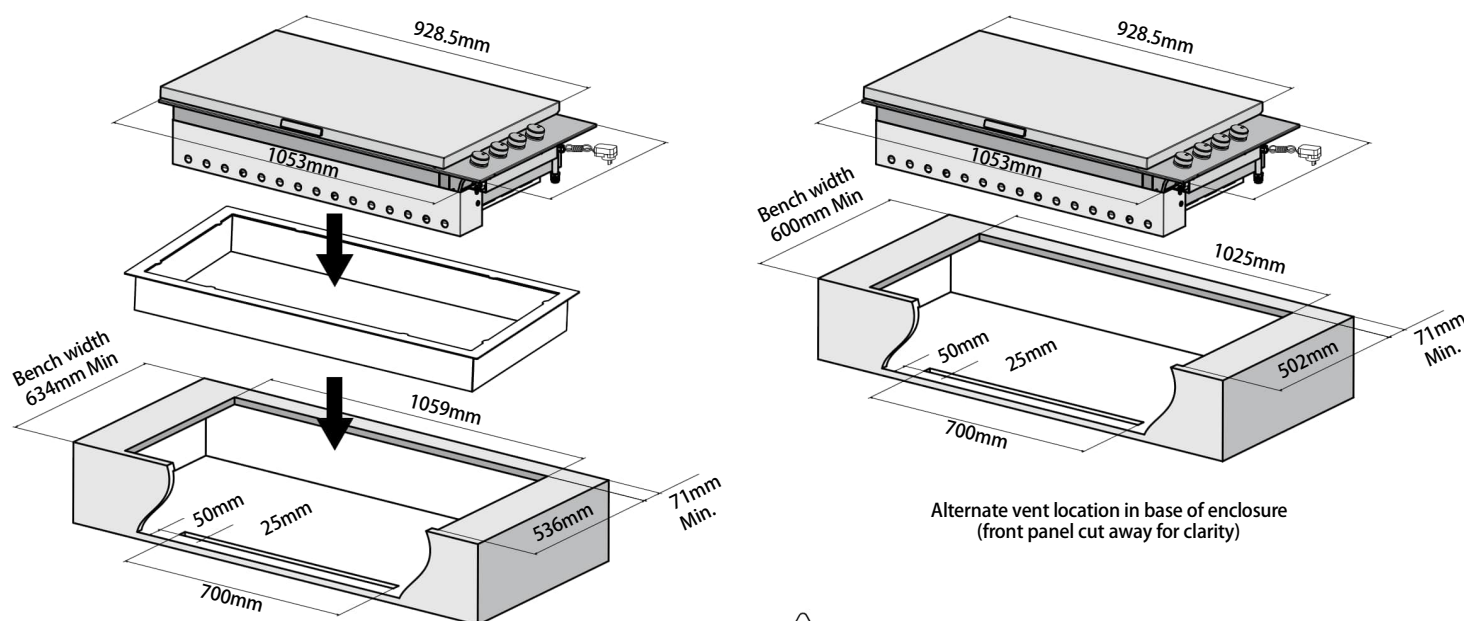
The mounting enclosure

- The barbecue requires a non-combustible barrier under the barbecue to prevent excessive temperatures being accessed. The barrier panel is to be placed at least 30mm under the base of unit.
- The benchtop that supports the barbecue must be constructed from non-combustible material. Suitable materials include masonry, granite, marble, Hardiplank®, Villaboard® over a metal frame, or tiles on a non-combustible substrate.
- This appliance requires venting. The vent opening can be in either of two alternative locations – Front wall below the bench, or the non-combustible barrier under the barbecue. Refer to diagrams {on next page} for vent specification and location alternatives.
- This appliance can be mounted either in an island type bench or a bench with a splashback. Please read the specific requirements for each mounting situation.
- When use the combustible materials to moutingthis appliance,it is needs to equipped with the TRIM KIT "BACS100A",please contact the service for details information.
- For Universal LPG use, cabinetry below the barbecue must have low level venting to prevent the possibility of Universal LPG accumulating.
- Clearances to parts of the supporting structure must be in accordance with the following diagrams:



Island style installation

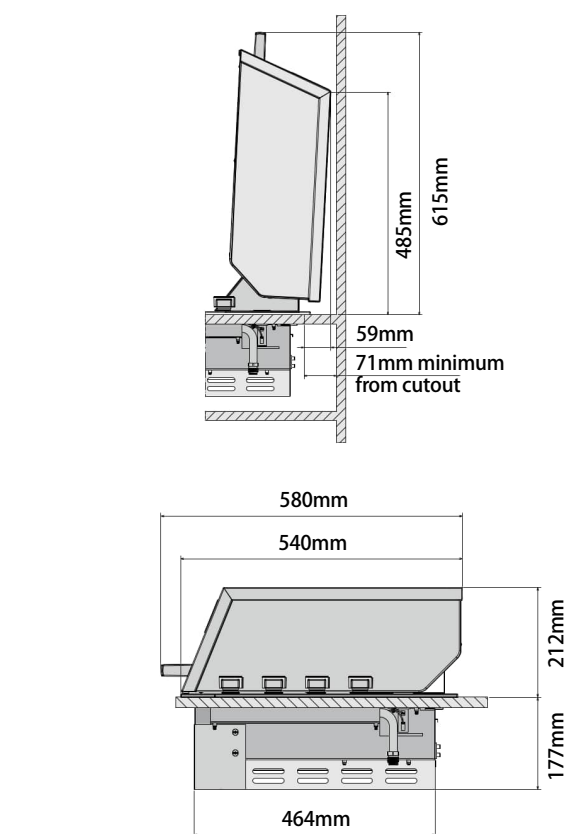
(example shown with barbecue with slimline line)



! WARNING!

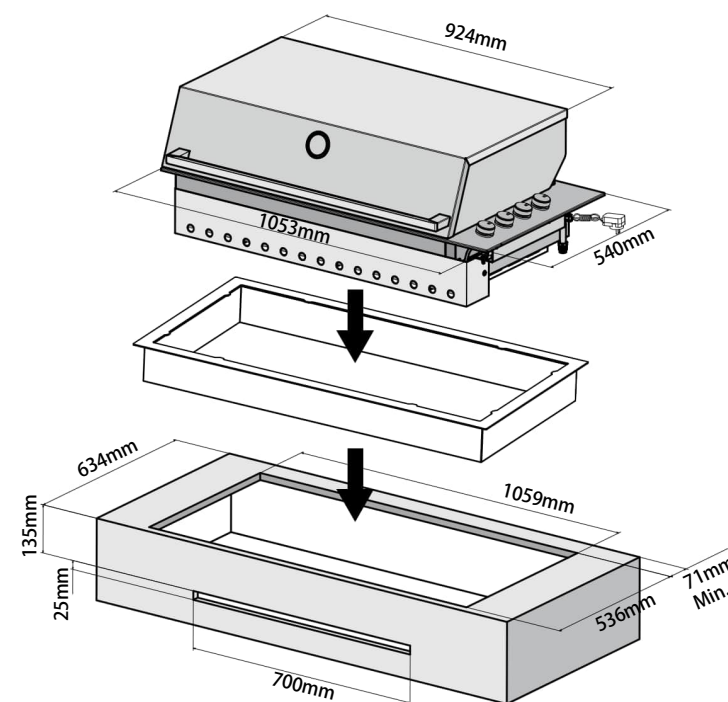
This appliance requires venting. An open area as indicated must be allowed for. A suitable grille can be fitted if desired. This vent area is to allow air into the enclosure for the correct combustion of gases and for the correct exhausting of the products of combustion. The vent must be no less than 700mm x 25mm.

When use the combustible materials to mounting this appliance, it is needs to equipped with the extra TRIM KIT "BACS100A" for better thermal insulation, please contact the Electrolux Customer Service Centre for details information.



Installation in a bench with splashback

(example shown with barbecue with roasting hood)



When use the combustible materials to mounting this appliance, it is needs to equipped with the extra TRIM KIT "BACS100A" for better thermal insulation, please contact the Electrolux Customer Service Centre for details information.

! WARNING!

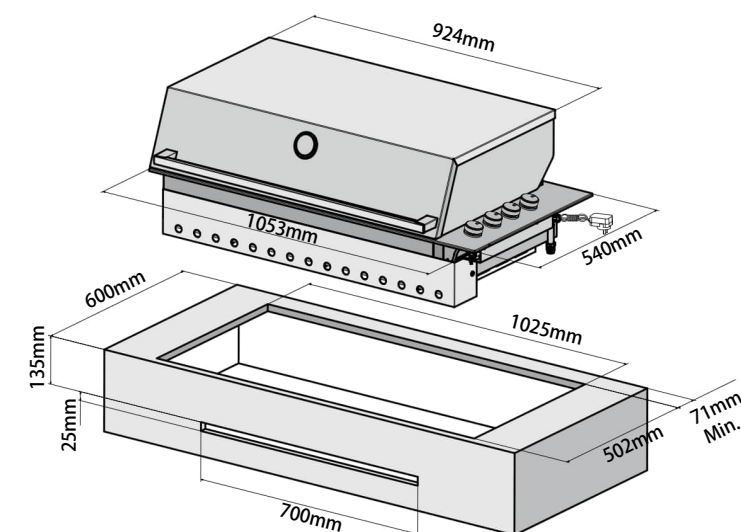
This appliance requires venting. An open area as indicated must be allowed for. A suitable grille can be fitted if desired. This vent area is to allow air into the enclosure for the correct combustion of gases and for the correct exhausting of the products of combustion. The vent must be no less than 700mm x 25mm.

Installing in a bench with a splashback

- The splashback must be made from a non-combustible material unless it is at least 450mm from the appliance.
- Clearances between the barbecue and a combustible splashback are 250mm for the slimline lid model and 450mm for the roasting hood model.
- The minimum depth (front to rear) of the mounting bench is 600mm.
- The bench cut-out size required is 1025mm x 502mm. Refer to diagram above to left.
- For roasting hood models there is a specific clearance required at the back of the barbecue between the splashback and the bench cut-out of 71mm minimum. This is to allow clearance for the hood to open.

Island style installation

- If this appliance is installed in an island mount, it can be centrally positioned. provided all other instructions regarding clearances to combustible materials are followed. Special attention should be given to the overall size of the island top to consider the hood open and the overhang. Please see illustration.
- The cut-out size required is 1025mm x 502mm. Refer to diagram.



Natural Gas requirements

- The enclosure must be constructed so that access can be gained to the Natural Gas regulator at all times.
- For pipe sizing requirements for supply pipe refer to AS/NZS 5601.1.

Universal LPG Requirements

! WARNING!

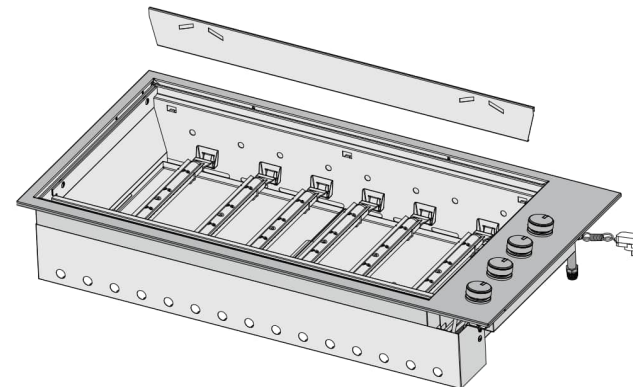
- If an LPG bottle is to be stored in the enclosure under the barbecue unit, it must be isolated from the barbecue unit with a non-combustible panel. The enclosure must comply with the requirements of AS/NZS 5601.1.
- AS/NZS 5601.1 ventilation requirements for cylinder storage are:
Where of sheet metal or similar impervious construction there shall be ventilation openings at the top and bottom of the enclosure or recess, each opening providing a free area of at least 200cm² for every cylinder enclosed.
- For Universal LPG installations having enclosed cabinetry below the separation panel that does not contain a gas bottle, low level venting must be installed. This is to allow the gas which is heavier than air to escape from the enclosure in the situation where there may be a leak. A minimum opening of 200cm² is required.

Setting up the barbecue

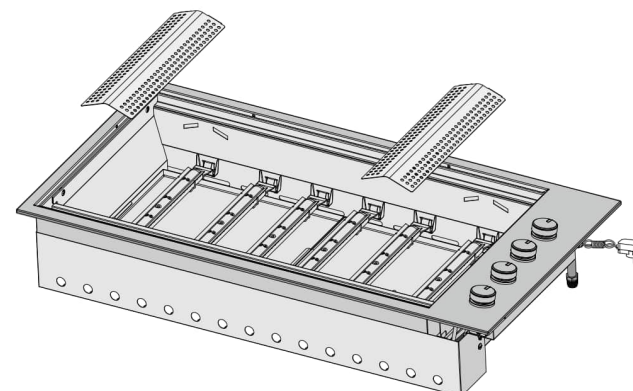
Setting up the barbecue in mounting enclosure

- A match holder with attached chain has been included with the instruction manual. This is provided for manual ignition in the event the automatic ignition does not work. The free end of chain is required to be permanently fixed to the installation in a location that enables the match holder to reach each burner (refer to page 15 for manual lighting instructions).

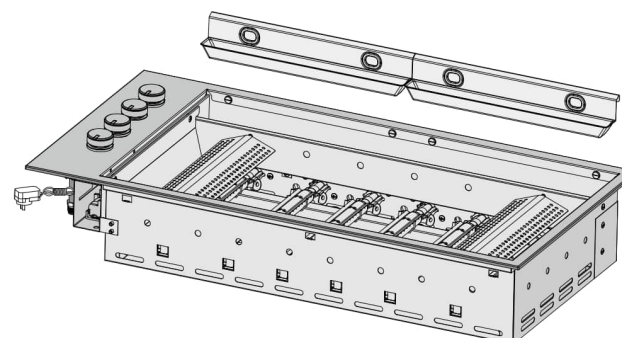
- Remove all components from box.
- Attach heat shield to rear of unit by inserting the three top tabs into the rear holes and sliding the shield down.



- Install flame tamers (under grills) and fix back edge of flame tamer into the heat shield panel.

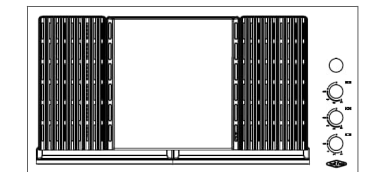
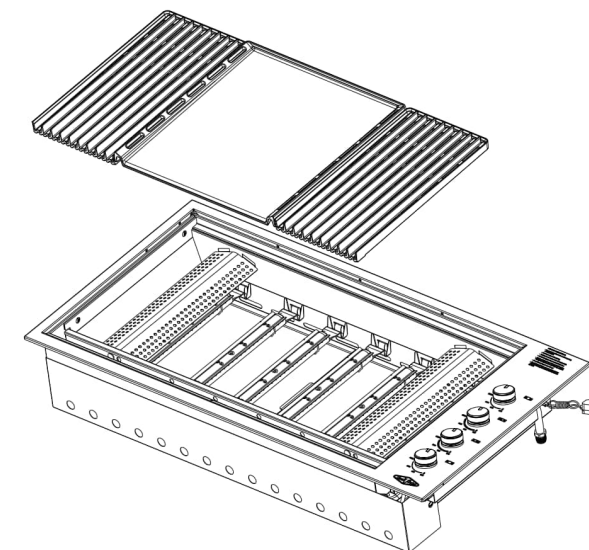


- Fit oil reservoirs at front of barbecue.



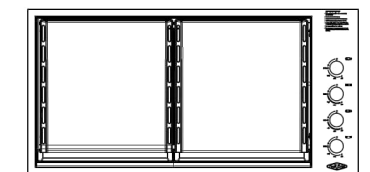
- Install hotplates and grills as shown, ensuring that the flame tamers are located under the grills.

NOTE: ensure that grill assemblies are orientated correctly so that the surface of the grill is sloping forward to allow oil to drain into oil reservoirs.



Recommended configuration: Hotplate in centre.

Recommended for roasting and grilling and offer the optimal heat distribution across the cooking surface.



Non-recommended configuration: two Hotplates.

This may cause damage to the appliance as well as excessive temperatures in surrounding surfaces and reduced roasting performance (if roasting hood is fitted).

Control functions

Before lighting the barbecue:

- Check that all hoses and gas fittings are tight.
- Open the slimline lid or the roasting hood.

NOTE: The slimline lid is designed as a cover for weather protection. The lid is not designed to be used as a cooking hood.

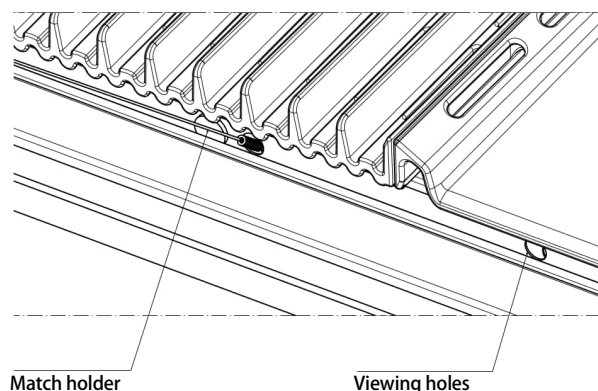
- Check all control knobs are in the 'OFF' position.
- Ensure that the cooking surfaces are clean.
- Turn the gas isolation valve 'ON'.

Lighting instructions

- Do not attempt to light burners with the cooking surfaces covered.
- Read instructions before lighting.
- To light a burner, depress the knob and rotate to 'BOOST'.
- Hold for 3 seconds, release and check the flame.
- If burner did not light, turn 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.
- To light manually, fit a 40mm match to match holder provided. Pass lit match through viewing holes below the front of cooking plates down towards the burner, then rotate the knob to 'BOOST' to ignite. If ignition fails turn the control valve off and allow several minutes for the gas to disperse before attempting to light again.
- Once alight, repeat for other burners as required.



Preheating

For best cooking results it is recommended to preheat the barbecue prior to cooking.

- This barbecue is fitted with high power burners. In most conditions it will only be necessary to preheat the barbecue for 5 minutes before cooking can commence.
- As with most things, experience will familiarise you with the time required to achieve the desired cooking temperature.
- If the barbecue is fitted with slimline lid, it is advisable to remove the slimline lid in windy conditions.
- If the unit does not operate correctly refer to troubleshooting section on page 18.

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 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.

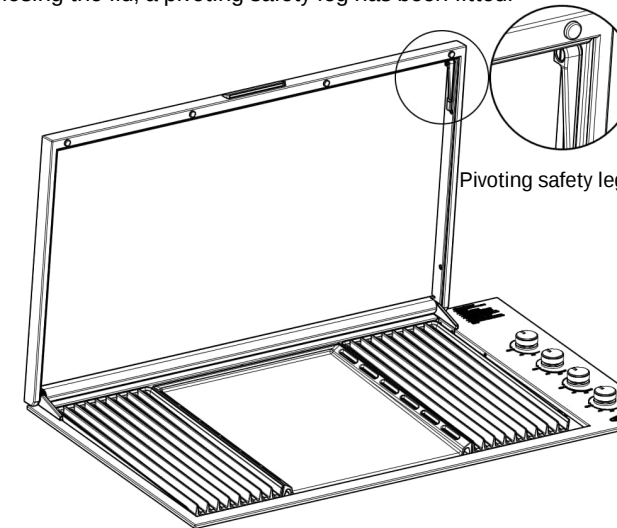
Indirect cooking / roasting

- For barbecue models fitted with a roasting hood, it is recommended that once preheated only use the two outer burners on a low setting to maintain satisfactory cooking temperatures.
- Using more than two burners is not recommended as hood can overheat and may cause damage to the appliance. The temperature gauge indicates the desired range of roasting temperatures.

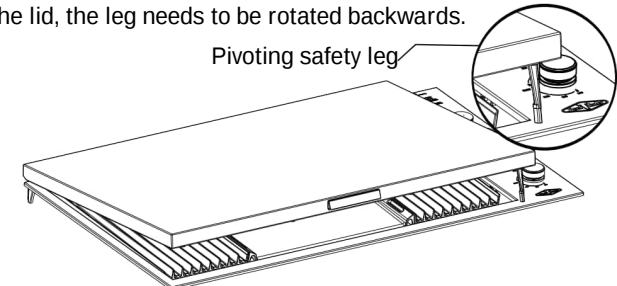
To turn the burners off

- When the cooking is complete, rotate the knob fully clockwise so the pointer is positioned at the off position.

To ensure that the user remembers to turn off the gas before closing the lid, a pivoting safety leg has been fitted.



When closing the lid the safety leg will pivot forward and rest against the trim surface to prevent the lid closing. After ensuring the gas has been turned off, to fully close the lid, the leg needs to be rotated backwards.



THE SLIMLINE LID MUST NOT BE CLOSED WHEN THE BURNERS ARE OPERATING.

Closing the lid during burner operation can cause discolouration and damage to the lid and barbecue unit. Any damage caused to the unit by closing the lid during the burner operation will not be claimable under your manufacturer's warranty.

The BeefEater Integrated barbecue has been constructed from select grade stainless steel which, if not cared for, may discolour over time. To keep your barbecue looking its best we recommend that the cooking surfaces are cleaned after every use.

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.



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

Cast Iron plates

The cooking plates and grills have a porcelain enamel 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 the solid material from the cooking surface using a brass bristled barbecue brush or plastic bristled scourer. Wipe off the remaining grease with paper toweling. Gently wash the surfaces with a cloth or a sponge and a mild detergent and hot water. Dry the 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.

Intensive cleaning cycle

Suitable for cast Hotplate and cast grills only!

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/lid fully open and remove any stainless steel attachments such as the warming racks. Turn all the burners on and set all controls to 'BOOST'. 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 MaxiPlate and cast grills with cooking oil.



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

Failure to do so can result in damage to the stainless steel surfaces and to the barbecue unit.

Other stainless steel surfaces



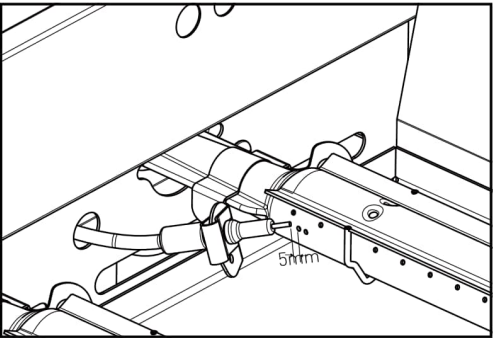
Do not use abrasive or caustic cleaners, scourers or metal scrapers on these stainless steel surfaces as they may permanently scratch and damage your barbecue. Take particular care around the control knob graphics and instructions.

- Wash all stainless steel components, including the slimline lid, the roasting hood and control knobs with a soft dishcloth using hot soapy water.
- The barbecue interior can be wiped down with a soft cloth in hot soapy water. The rear panel of the interior is removable for easy cleaning.
- Ensure that all surfaces are dried with a clean dry cloth.



Take extra care (particularly when cleaning on and around the control knobs) to ensure that water and soapy residue do not enter the control panel, where the valves are or into the burners. Care should also be taken not to disturb the spark electrode and thermocouple.

A distance of 5mm should be maintained between it and the burners (see diagram below).



Cleaning inside the barbecue

The inside of the burner box should be regularly cleaned to prevent any build up of food residue.

To access the burner box remove the cooking plates and flame tamers and rear heat shield panel. The burners can then be removed (refer page 8 “Changing Injectors”). The heat shield panels in the base of the burner box can then be lifted out for cleaning purposes.

Ensure all oil and food particles are removed. After cleaning complete, re-assemble ensuring the burner is correctly located over the injector.

Cleaning the oil reservoirs

The Integrated barbecue has a unique oil management system which uses channels to drain all oil to the front into easily removed reservoirs and should be cleaned after each use.

- To remove reservoirs, pull upwards from the front of the barbecue and dispose of the contents of the catchment responsibly. Rinse oil reservoirs in warm soapy water. The reservoirs can be placed in the dishwasher if desired.



Special note on “tea staining”

Sometimes stainless steel surfaces are affected by a brown discolouration called tea staining. This usually occurs in areas which use high heat and can be easily removed using specialised stainless steel cleaners. For best results, we recommend that specialised cleaners be used regularly on all stainless steel components.



Special note on stainless steel

The stainless steel panels may distort while in use but will return to normal when cold.

Please note that environmental conditions need to be taken into account with regards to the 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 BeefEater strongly recommends cleaning and drying your barbecue after every use and covering it when not in use to minimise exposure to the elements. Surface corrosion can be removed by using a specialized stainless steel cleaner.

The ignition system

- This product is equipped with an AC adapter, with: 100-240V~ 50-60Hz 0.5A Class II , IP24
- This product operating environment requirements are: ambient temperature -20°C to 50°C, humidity 0% to 90%, and altitude below 2000 meters.
- Environmental Requirements: Ambient temperature -20 C to 50 C , humidity 0% to 90%, altitude below 2,000 meters.
- Electrical Safety: The adapter is intended solely for ignition. It is strictly prohibited to use it to power the barbecue grill continuously after ignition or for any other purposes. The adapter and all connecting components must be kept dry, away from rain, water mist, and damp surfaces. It is recommended to disconnect the adapter when not in use.
- Adapter Placement: The power outlet used must be at least 600mm away from the barbecue grill.
- Pre-use Preparation and Inspection: Before each use, check the adapter, cable, and plug for any damage, cracks, or wear. If any damage is found, do not use the adapter.
- Post-use Operation:
 - Turn off the gas control knob on the barbecue grill.
 - Close the gas cylinder valve.
 - Unplug the AC adapter from the power outlet.
 - Store the adapter in a dry indoor environment after the barbecue grill has completely cooled down.
- Cleaning and Storage:
 - **Cleaning**: After disconnecting and allowing the adapter to cool completely, wipe the adapter casing with a slightly damp cloth.
 - **Do not immerse the adapter in water or use harsh cleaning agents**.
 - **Storage**: Coil the adapter loosely to avoid excessive bending. Store it in a cool, dry place away from high temperatures and direct sunlight.

Air vents

The mounting enclosure air vents should be checked prior to each use, to ensure they are clear of any obstructions that may affect the free flow of air.

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.

Speak to your local Authorized Service Centre periodically to check the conditions of the gas supply pipe and the pressure adjuster,if fitted.

An AGA certified class A flexible connection may be used to connect the barbecue with LPG

PROBLEM	POSSIBLE CAUSE	REMEDY
Barbecue won't light	No gas	Check isolation valve is ON. Gas bottle empty - refill or change gas bottle.
	Ignition system not working	Check the plug if is loose, the power supply if is normal, and the connection wire if is normal.
	Ignition electrode wet or dirty	Gently clean and dry electrode ensuring position is correct.
Flame not staying on when knob is released	Knob not held down long enough for flame safeguard to engage	Repeat lighting procedure and hold knob down for 5 seconds
	Port blockage adjacent to thermocouple	Check the flame is present and the tip of the thermocouple is heated by the flame
Excess smoke being emitted from the cooking area	Gas valve set too high	Turn gas valves down or turn off selected burners.
Smell of gas	Gas leak	Turn off gas at the isolation valves. Check for leaks, tighten joints. If problem persists call Electrolux Service.
Oil not draining into removable reservoirs	Incorrect orientation of plate and grills.	Ensure plate and grills are assembled as shown on page 14.
	Plate and grill not clean	Follow cleaning procedure for cast iron plates as detailed on page 16.
Too hot when roasting	Incorrect burner settings	When roasting only use 2 outer burners on a low setting. Check temperature gauge and adjust accordingly to achieve desired roasting temperature.
Too hot when grilling	Incorrect burner settings	Once preheated, only use a low burner setting. Running "Boost" will quickly achieve temperatures in excess of 400°C and will char food on contact. This should be avoided.

To order any of the following accessories and spare parts, or for more information on any other suitable accessories for this product, please contact the Electrolux Customer Service Centre.

ACCESSORIES

standard inclusions+

gas conversion kit
- Universal LPG

optional extras *

weatherproof cover
(for model BSH158SB、BSL158SB、BSH158DB、BSL158DB)

+ Standard inclusion with the product but can also be purchased separately via the Electrolux Customer Service Centre.

* Sold separately via the Electrolux Customer Service Centre.
For the full range of accessories please visit beefeaterbbq.com



Warranty

FOR SALES IN AUSTRALIA AND NEW ZEALAND
APPLIANCE: BEEFEATER SIGNATURE BARBECUE

This document sets out the terms and conditions of the product warranties for Electrolux Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should there be a manufacturing defect in your Appliance. This warranty is in addition to other rights you may have under the Australian Consumer Law.

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:

AUSTRALIA

phone: 1300 307 939

email: customercare@electrolux.com.au

web: beefeaterbbq.com

NEW ZEALAND

phone: 0800 436 245

email: customercare@electrolux.co.nz

web: beefeaterbbq.com

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