

BeefEater

Signature Plus
Signature S-3000E
Signature S-3000S
Balcony



AUSTRALIA
NEW ZEALAND
UNITED STATES
CANADA

BeefEater Gas Barbecues

Assembly, Installation and Operating Instructions

Certified ISO 9001 : 2000 by



IMPORTANT:

- BeefEater Barbecues are approved for **OUTDOOR USE ONLY** and must not be used in a building, garage or any other enclosed area.
- BeefEater Barbecues must not be used in recreational vehicles or boats.
- Read instructions thoroughly before operating this Barbecue.
- Save this manual for future reference.
- Always use the Barbecue and Side Burner on a level surface.
- Some foods produce flammable fats and juices. Regular cleaning is essential.
- Attend an operating barbecue at all times. Damage caused by fat & grease fires is not covered by warranty.
- When not in use keep Barbecue and Side Burner dry and covered.
- Vinyl covers are an optional accessory that will ensure years of trouble free operation.

FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odour continues, immediately call your gas supplier or your fire department.












FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapours or liquids in the vicinity of this or any other appliance.
2. An LPG cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

Australia's Leading Barbecue

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Beefeater Barbecues

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WARNING: We want you to enjoy your barbecuing experience - Failure to follow the instructions and observe the warnings provided in this operating manual could result in serious bodily injury or damage to property.

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

Important

- Some foods produce flammable fats and juices. Regular cleaning is essential.
- Attend an operating barbecue at all times. Damage caused by fat & grease fires is not covered by warranty.
- When not in use keep Barbecue and Side Burner dry and covered.
- Vinyl covers are an optional accessory that will ensure years of trouble free operation.

Warning: If you smell gas, shut off gas supply and extinguish any open flame. If odour continues immediately call your gas supplier.

Caution: Electrical Warning

If your barbecue incorporates an electrical component, such as a rotisserie, then it must be electrically grounded in accordance with local codes. The electric cord must be equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug. Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.

If an external electrical source is utilised, this outdoor cooking appliance, when installed, must be electrically grounded in accordance with the local codes or, in the absence of local codes with the following:

USA: National Electrical Code, ANSI/NFPA 70

CAN: Canadian Electrical Code, CSA C22.1

AUS: Aust Standards Code AS:5601

Warning: Contact your local municipality for any building codes regulating the installation of outdoor barbecue appliances. Outdoor installations must conform to local codes or, in the absence of local codes, with the following:

USA: National Fuel Gas Code, ANSI Z223.1/NFPA 54

CAN: B149.1 Natural Gas & Propane Installation Code.

AUST: Australian Standards Code AS: 5601

When using an LPG supply system in an enclosure, ventilation must be provided. Gas vapour is highly explosive and can cause serious bodily injury or damage to property if allowed to accumulate in a confined space and ignited.

We recommend that this installation be done in a masonry structure and carried out by a professional tradesperson. Other non-combustible material such as Hardiplank, Villaboard with metal studs may also be used.

This appliance must not be installed under or on any combustible material. Minimum clearance from combustible materials to all sides of the appliance is 450mm (18").

These specifications must be left with the owner.

USA

Fuels used in gas or oil-fired appliances, and the products of combustion of such fuels, contain chemicals known to the state of California to cause cancer, birth defects and / or other reproductive harm. This warning is issued pursuant to the California Health & Safety Code Sec. 25249.6.

Australia's Leading Barbecue

DO NOT

- Lean over barbecue when lighting.
- Leave cooking food unattended.
- Delay lighting burners after turning gas on.
- Spray or store aerosols in vicinity of barbecue whilst in operation.
- Store combustible materials, gasoline or flammable liquids or vapours within 450mm (18") of barbecue.
- Use caustic based cleaning agents on the barbecue.
- Operate barbecue with any cover on.
- Use plastic or glass utensils on the barbecue.
- Operate barbecue in strong winds.
- Attempt to dismantle control valves.
- Attempt to dismantle or adjust regulator.
- Test for gas leaks with a naked flame.
- Store gas cylinder indoors, or in any enclosed area.
- Lay the gas cylinder down. Always keep it upright.
- Use barbecue indoors.
- Expose hose to direct sunlight.
- Modify the construction of this appliance or the size of any burner or valve orifice.
- Move the appliance during use.
- Obstruct any ventilation of barbecue or the cylinder.
- Allow the flexible gas supply hose or any electrical cord to come in contact with any heated surface of the appliance.
- Allow children to operate this appliance.
- Operate window roasting hoods in the rain.
- Use charcoal or any other solid fuel in this appliance.
- Disconnect any gas fittings while the appliance is operating.
- Use a rusty or dented gas cylinder or cylinder with a damaged gas valve.
- Fill the gas cylinder beyond 80% capacity.

DO

- Spanner tighten all gas fittings as per instructions.
- Check all gas hoses and line connections for damage, cuts or cracks each time the appliance is to be used.
- Always leak test with a solution of soapy water.
- Check main opening, throat and venturi to each burner and pilot flame tube regularly for insect nests (eg. wasp, ants or spiders). Nests are dangerous and must be cleaned out thoroughly.
- Visually check burner flames to confirm lighting.
- Clean glass window of roasting hood model regularly.
- Use your barbecue only on a level surface.
- Attend barbecue whilst cooking food.
- Preheat the barbecue for up to 10 minutes.
- After cooking turn barbecue to high for up to 10 minutes to burn off excess grease.
- Let the barbecue cool before replacing any lid or cover.
- Regularly replace foil material in grease/drip tray.
- Keep children away from barbecue at all times. Accessible parts may be hot.
- Have the gas cylinder filled by an authorised LPG supplier.
- Refer to this instruction manual if in doubt concerning assembly, installation, or operation.
- Use protective gloves when handling hot components.
- Close the gas cylinder valve after each use.
- Clean the grease/drip tray regularly and clean the appliance at least twice annually.
- Always fully open the roasting hood or remove the metal lid of the appliance before lighting.
- Carefully follow the instructions relating to the hose/regulator connection.
- Keep the barbecue area free from combustible materials, gasoline, flammable liquids or vapours.

- Should the appliance go out for any reason, turn off all control knobs and the cylinder gas valve. Wait 5 minutes before attempting to relight the appliance.
- If a grease or fat fire should occur, immediately turn off all control knobs and the gas cylinder valve until the fire is out. Remove all food from the appliance.
- A leak test must be carried out prior to using the appliance for the first time and whenever the gas cylinder is refilled or whenever the gas hose and regulator have been disconnected from the gas cylinder or appliance.

Gas Cylinder Information

Beefeater Barbecues



Gas Cylinder Safety Information

This appliance is designed to be used with a gas cylinder not exceeding 9KG (20lbs) capacity.

The Gas cylinder must be constructed and marked in accordance with specifications for LP Gas Cylinders of the:(USA) U.S. Dept. of Transportation (DOT) or the National Standard of Canada, CAN/CSA - B339, Cylinders, Spheres or Tubes for the transportation of dangerous goods.

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 that all gas control valves on the appliance and the gas cylinder are turned off before disconnecting the gas line 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 gas line 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 (Fig 1 & 2)

1. Check that all control knobs are in the 'Off' position.
2. Make sure the cylinder valve is off by turning the valve knob clockwise.
3. Remove the protective cap from the cylinder if present.
4. Leak test the connection with a soapy water solution. (See Gas Leak Testing Procedure)

Hose and regulator replacement must be a genuine part specified for this appliance and is obtainable from your nearest BeefEater stockist.

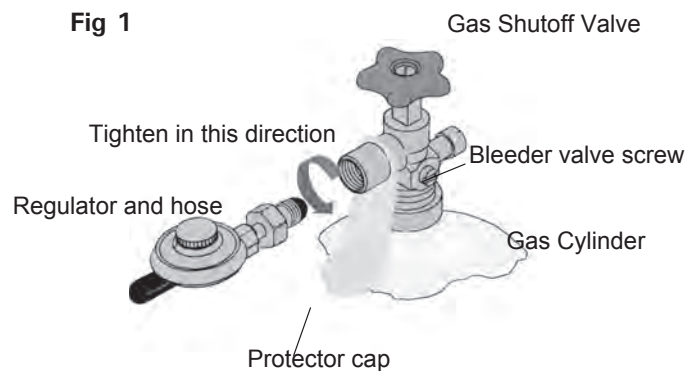
Gas Leak Test Procedure

Use the following procedure to check for gas leaks.

Never use a naked flame to check for gas leaks.

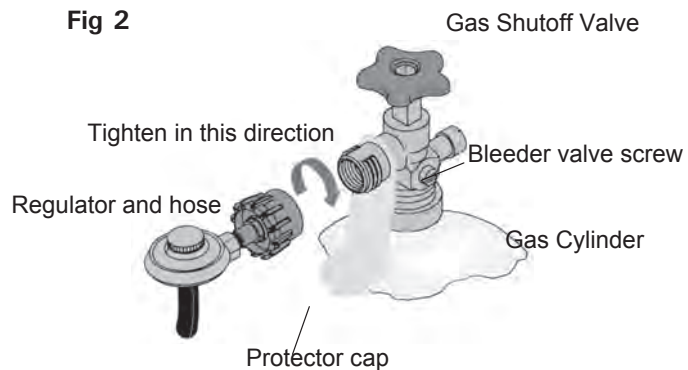
Standard POL Regulator

Fig 1



Quick Connect Regulator

Fig 2



1. In a small container, mix up a solution of water and detergent or soap. Mix the solution well.
2. For LPG make sure that the gas supply valve on the gas cylinder is turned on. For Natural gas make sure that the gas line is correctly fitted to the appliance.
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. See Fig 3.
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.

Fig 3





Tools Required

You will need the following tools to assemble your barbecue.



10mm Spanner (wrench) All body nuts



19mm Spanner (wrench) for Gas Inlet Connection

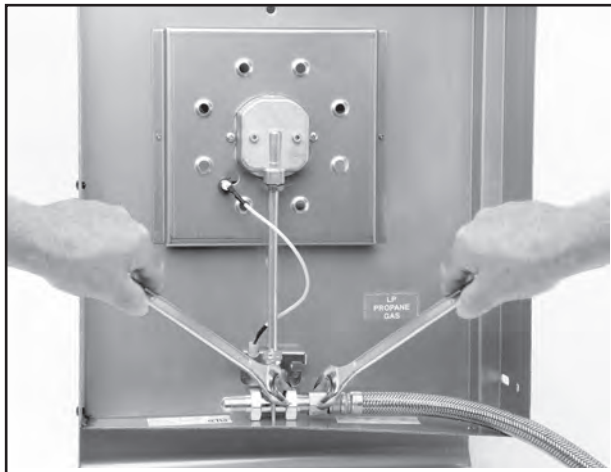


Phillips Head Screwdriver

Note:

Always use the correct size spanner (wrench) to tighten gas fittings. Ensure that all gas fittings are spanner tightened and then leak tested before continuing with operation of the appliance.

Fig 4



Important:

Always check the gas label on the appliance to ensure that you have the correct gas configuration



Fig 5



For Your Safety

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odour continues, immediately call your gas supplier or your fire department.

For Your Safety

1. Do not store or use gasoline or other flammable vapours or liquids in the vicinity of this or any other appliance.
2. An LPG cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

Important

- The cylinder supply system must be arranged for vapour withdrawal. This normally means the cylinder must be upright.
- Do not store a spare LP-gas cylinder under or near this appliance.
- Never fill the cylinder beyond 80% full.

If these directions are not followed exactly, a fire causing death or serious injury may occur.

Assembly Instructions

Beefeater Barbecues



Assembly Notes

Before any assembly or installation is attempted it is important that you check for damage or missing parts. Your dealer or the manufacturer must be notified of any problems immediately before proceeding.

The main frame of the barbecue has been factory assembled requiring only the following simple steps for completion. Check the "Gas Type" label attached to barbecue and side burner to be certain this gas type is the one required for your use eg. Propane / LPG or Natural Gas. See Fig 5.

Trolleys, roasting hoods and side burners are optional so read this manual in conjunction with the manual that comes with each accessory before attaching any other components. Attach the roasting hood last of all.

Assembly Procedure

Heat Reflectors, Burners And Vaporizers

The modular Vaporizer Grid system has been designed to maximise the performance of your BeefEater barbecue

The reflectors fit between each burner. They reflect heat from the burners, upwards to the cooking surfaces.

The Vaporizers are designed to vaporise fats and juices from the meat. One Vaporizer is fitted over each burner that is located under the grill. The Vaporizers reduce flare-ups and help to add that great barbecue flavour.

How Many Vaporizers And Reflectors Are There?

Model	Vaporizer	Reflector
2 Bnr:	2	1
3 Bnr:	2	2
4 Bnr:	3	3
5 Bnr:	3	4

Fig 6



Fig 7

Upper slots for Vaporizers



Lower slots for heat reflectors

Australia's Leading Barbecue



Fitting The Heat Reflectors

Completely remove all of the plastic film from the reflectors. The tabbed ends of the heat reflectors face forward to the front of the barbecue frame. The tabs fit into the slots in the front end of the barbecue (behind the control fascia). Key the tabs of the Vaporizers into the lower slots (between the burners). Key the tabs of each reflector into the slots. If slots are partially covered with enamel, work the tabs until the enamel clears. See Fig 8.

Fitting The Burners

Remove the retaining clips from the burners, then fit the burners - open end first, over the brass stem of the control valves at the front of the barbecue, allowing the rear burner lug to locate into the cross-lighting channel and corresponding hole in the support panel at the rear of the barbecue. To secure burners fit retaining clips ("R" shape) into burner lugs. See Fig 9 & 10.

Fig 8



Fitting The Vaporizers

Remove the protective plastic film from each Vaporizer and then fit the Vaporizers to the barbecue. The tabbed ends of the Vaporizers face forward to the front of the barbecue frame. The tabs fit into the slots in the front end of the barbecue (behind the control fascia). Key the tabs of the Vaporizers into the upper slots. The Vaporizers should be fitted to the same side of the barbecue to which the grill is to be placed. (They will not work if fitted under the plate). If slots are partially covered with enamel, work the tabs until the enamel clears. See Fig 11 & 12.

Fig 10

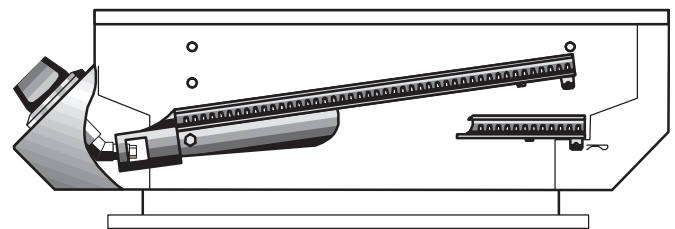


Fig 9



Fig 11



Assembly Instructions

Beefeater Barbecues



Assembly Procedure (Continued)

Fitting The Cooking Plates And Grills

We recommend fitting the plate to the left-hand side of the barbecue frame (with the drain hole to the extreme left). The grill or grills can be fitted to the right hand side of the barbecue frame. Grills must always be positioned over the Vaporizer grids. See Fig 13.

BeefEater 2, 3 & 4 burner barbecues come standard with $\frac{1}{2}$ plate and $\frac{1}{2}$ grill and are approved for use with a maximum of 50% plate over the entire cooking area. Do not replace the grill with another plate as this will cause severe heat damage to the appliance.

BeefEater 5 burner barbecues come standard with $\frac{1}{3}$ plate and $\frac{2}{3}$ grill and are approved for use with a maximum of $\frac{2}{3}$ plate. Do not cover the entire surface of the barbecue frame with plates as this will cause severe heat damage to the appliance.



Fig 12 Rear of Barbecue

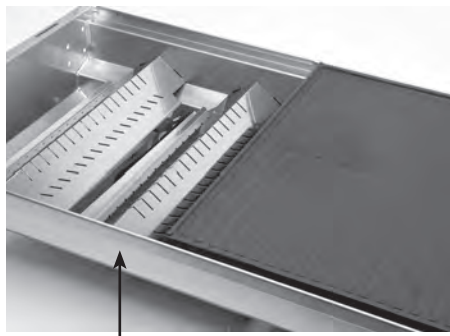


Fig 13 Rear of Barbecue



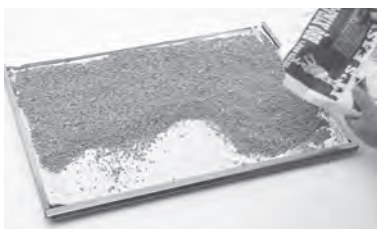
Fig 14 Grease drain hole

Fig 15



Neatly line the drip tray with aluminium foil

Fig 17



Spread the absorbent material out evenly

Fig 16



Add the absorbent material

Fig 18



Ensure that the absorbent material is not more than 6mm deep.

Fitting The Grease Tray

Neatly line the drip tray with a couple of sheets of aluminium foil. Cut the foil to shape and make sure that the foil sits on the bottom of the tray or corners of the foil so that it does not foul in the tray sliders on the bottom of the barbecue frame. The foil will aid in clean up & help reduce leakage. Fill the tray with a 6mm ($\frac{1}{4}$ ") layer of dry sand or other non-combustible absorbent material to absorb grease. Change the foil and absorbent material regularly to reduce the likelihood of a drip tray fire. See Fig 15-18.



Important

This appliance must be installed in accordance with the installation requirements of the LOCAL GAS and ELECTRICITY supply authority, or the appropriate installation code issued by the A.G.A. and the A.L.P.G.A. Servicing should only be carried out by an authorised person.

This appliance:

- Must have a minimum clearance from combustible materials of all sides of the barbecue of 450 mm (18").
- Should not be installed under or on any combustible surface.
- Must be tested for safe and proper operation on completion of installation and prior to leaving the site. Keep ventilation opening of any cylinder enclosure clear and free of any debris.

Check 'Gas Type' label & data plate attached to right side of barbecue.

LP Gas / Propane

- Fit the regulator to the LPG cylinder. See Regulator Connection page 2, Fig 1.
- Connect the hose and regulator to the gas inlet at the Righthand side of the barbecue. The gas inlet of the barbecue is 3/8 SAE male flare fitting. Do not subject the hose to twisting.
- Secure all joints spanner (wrench) tight but do not over-tighten. Check for leaks after turning on gas supply by brushing onto all joints a solution of water and detergent. Bubbling of the solution will indicate leaks. Re-tighten or reseal any leaking joints. If leaks persist turn off the gas supply and consult your dealer.
- Following operating instructions light each burner and check for a clear blue flame with just a tip of yellow. Excess yellow tipping can be adjusted using the screw on the side of the burner. Turn the screw in a counter clockwise rotation to remove the yellow.
- For mobile trolley installations, when using a flexible hose to a fixed fuel source, a chain or similar restraining device must be fitted to prevent strain on the gas supply hose or accidental uncoupling. Do not subject the hose to twisting.
- For build-in situations allow adequate ventilation for the barbecue and cylinder. Keep the cylinder away from heat and allow clear access to the gas supply hose and regulator.



WARNING: The flexible PVC hose assembly supplied must not be exposed to temperatures in excess of 60°C (140°F). DO NOT expose to the sun's direct heat and DO NOT allow the hose to come in contact with the hot surface of the barbecue body.

Recommended minimum LPG cylinder capacity for use with this appliance is 4kg. Maximum LPG cylinder capacity for use with this appliance is 10kg.

Do not install the gas cylinder beneath the barbecue unless in conjunction with an approved separator panel.

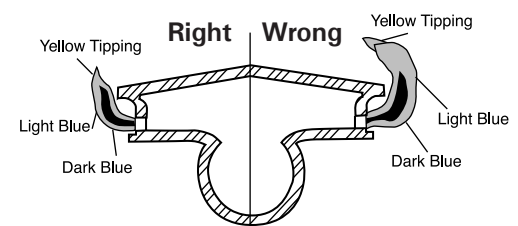
Natural Gas

(Natural Gas installation should be carried out by a qualified gas fitter).

- BeefEater Natural Gas barbecues are designed for low-pressure (4.0" WC, 1.00KPa) to be used as freestanding units, trolley mounted, or built into brickwork.
- Fit the natural gas regulator supplied (AU only) directly to the gas inlet via hard plumbing and install a shutoff valve within easy reach in the gas line. Secure all joints spanner tight but do not over-tighten. Check for leaks after turning on gas supply by brushing onto all joints a solution of water and detergent. Bubbling of the solution will indicate leaks. Re-tighten or reseal any leaking joints. If leaks persist turn off the gas supply and consult the manufacturer or dealer.
- Test gas pressure by removing the last burner from the left hand side of the barbecue and attaching a hose and pressure gauge to the end of the gas valve. Turn on two burners and check the pressure. Inlet pressure should be 4.0" WC or 1.00 KPa.
- Following operating instructions light each burner and check for a clear blue flame with just a tip of yellow. Avoid excess yellow tipping by adjusting the screw on the side of the burner, counter-clockwise rotation removes yellow.
- For mobile trolley installations a chain or similar restraining device must be fitted to prevent strain or accidental uncoupling of the gas supply line.
- For build-in situations allow adequate ventilation for the barbecue.

The barbecue appliance must be isolated from the gas supply piping system by closing its manual shutoff valve during any pressure testing of the gas supply piping system.

Installation to Natural Gas must be carried out by an authorised person.



Operating Instructions

Beefeater Barbecues



Before Lighting

1. Check that all gas hose fittings and connections are spanner tight. Gas regulators that are fitted with a hand tightening wheel should be checked to ensure that the connection is secure.
2. Check that control knobs are in the Off position. Note that when in the Off position the knob is locked for safety and can only be operated by pressing before turning.
3. Open the roasting hood fully or remove the weather cover/lid from the cooking surface before operating the barbecue.
4. Clean cooking surfaces thoroughly before use.
5. Check gas supply. Turn on gas supply at either the cylinder (for Propane / LPG) or shut-off valve (for Natural Gas).

'Quartz Start' Ignition

1. Push in and hold the control knob down while turning slowly in a counter-clockwise direction until the starter mechanism engages at the two o'clock position. At this time the gas will start to flow.

Note: There is a safety lock that prevents the knob from being turned on accidentally. You must push the knob in completely to disengage the lock.
2. Hold the control knob in while continuing to turn the knob to the High or twelve o'clock position.
3. The starter mechanism will click and the main burner will now light. Continue turning the knob slowly until it is in the twelve o'clock position.
4. If the burner is alight, release the knob.

Note: If the burner does not light, keep the control knob pushed in and turn the control knob in a clockwise direction to return to the Off position. Wait 5 minutes for the gas to disperse and then repeat steps 1-4.

5. The control knob can now be turned to the desired heat setting - Low, Medium or High.

The control knob does not need to be pushed in while selecting the heat setting.

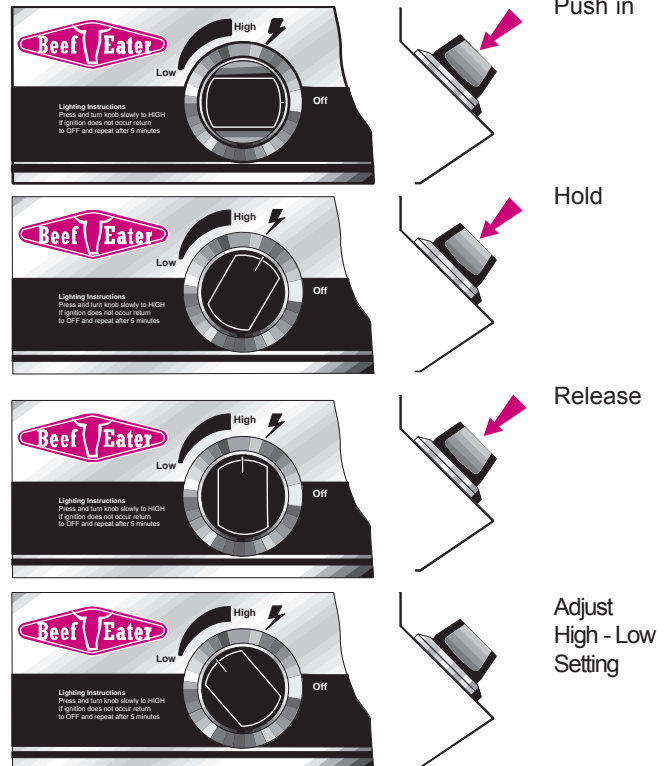
To Turn Off The Burner

Push in and hold the control knob while turning in a clockwise direction until the Off position is reached.

After Use

1. Be sure to turn off all control knobs and cylinder valve (for Propane - LPG) or shut-off valve (for Natural Gas).
2. Clean drip tray, griddle plates and grills if necessary.

Allow barbecue to cool before replacing the weather cover/lid or any polyester barbecue cover.





Manual Lighting

1. Press and turn the left hand control knob counter-clockwise to the "High" position, then light the left hand burner immediately through the gap between the front of the drip tray and the barbecue body.

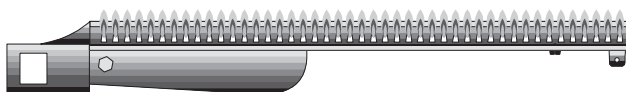
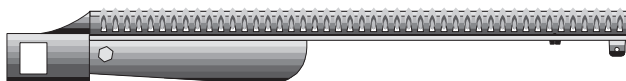
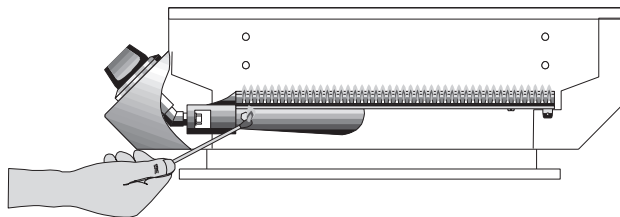
Note: If the burner does not light immediately, keep the control knob pushed in and turn the control knob to the Off position. Wait 5 minutes for the gas to disperse and then repeat the lighting procedure.

2. The control knob can now be turned to the desired heat setting- Low, Medium or High.

The control knob does not need to be pushed in while selecting the heat setting.

To Turn Off The Burner

Push in and hold the control knob while turning in a clockwise direction until the Off position is reached.



Operating Your BeefEater Barbecue

Direct Cooking Method

Commonly used for traditional barbecuing. Place food over the lit grill section. Excess flaring may occur and so care must be taken while cooking. Check inside the roasting hood regularly. We do not recommend this method for roasts unless you place a baking dish under the roast. This will allow flammable fats and juices to be isolated away from the flame. The direct cooking method is recommended for steaks, chops, sausages, and hamburgers.

Preheating Guide

2, 3, 4 and 5 burner barbecue Turn on desired number of burners to the High position for approximately ten minutes or until the cooking surfaces are heated.

Cooking With Optional The BeefEater Roasting Hood

Indirect Cooking Method

Indirect cooking is where the heat circulates around the food, cooking by convection. This is similar to a conventional oven and is recommended for rotisserie cooking, roasts, poultry, casseroles vegetables and whole fish. The indirect method of cooking can also be used to cook such items as thick cuts of meat and fish steaks that have been quickly seared on the grill by the direct method (to seal in the natural juices) then completed by the indirect method. The key to success in indirect barbecue cooking is to cook slowly. **Note: Opening the Hood:** The more the roasting hood is opened to attend to cooking food the more heat will be lost, lengthening the cooking time.

Lighting

Important Note: Always open the roasting hood before lighting the barbecue.

Light the outside burners, ie: one burner at each end of the barbecue. After lighting, close the hood and allow the barbecue to reach the desired cooking temperature.

Preheating Guide

2 burner barbecue - turn both burners down fractionally below medium.

3 burner barbecue - turn the central burner off and reduce the two outside burners to medium.

4 burner barbecue - turn the two inside burners off and reduce the two outside burners to medium.

5 burner barbecue - turn the three inside burners off, leave one outside burner on high and reduce the other outside burner to medium.

When the desired temperature is reached, open the roasting hood and sit the roast on a roast rack and place this into a baking dish. Place the baking dish over the unlit, center portion of the cooking surface.



Operation Of The Optional Side Burner

Lighting

1. Check the control knob is in the Off position and ensure the gas line is properly connected.
2. Raise the lid and check that the burner and burner cap are in the correct position.
3. Press and turn the control knob slowly (3-4 seconds) in a counter - clockwise direction to the High position until a click is heard. When the burner is alight, select your desired heat setting. A low flame or simmer condition is obtained by turning the control knob anticlockwise to Low.
4. If the burner fails to ignite, turn the control knob to Off, wait 5 minutes and repeat the lighting procedure.

After Use

1. Turn the control knob to the Off position and turn the gas cylinder valve off when the barbecue is not in use.
2. Clean off any food spills and then close the lid.

Warning

When using the side burner ensure that any handle fitted to a wok, pot or pan is positioned so that it is out of reach of children.

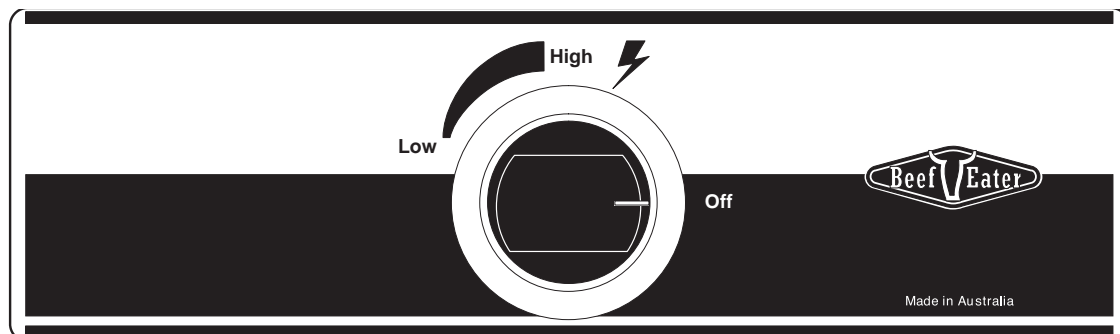
Warning - Safety With Woks And Pots And Pans

When using a wok, pot or pan on the side burner ensure that any handle is positioned so that it is out of reach of children.

Long handles protruding out beyond the side burner can be dangerous.

Keep children away from the appliance when it is operating.

Never leave an operating barbecue unattended.



Always open lid before lighting. Do not close lid while burner is alight.



Long handles protruding out beyond the side burner can be dangerous.

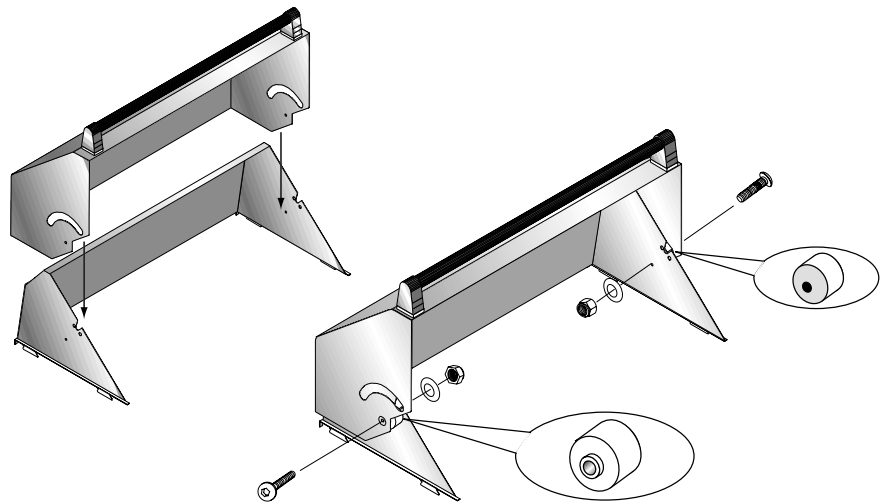




Hood Assembly Instructions

Attach The Hood Top To The Hood Base (If required)

The screws go in from the outside, a washer and nut is used on the inside.. The spacers go between the hood top and base. The raised part of the spacer points to the outside of the hood, the flat side points inwards.

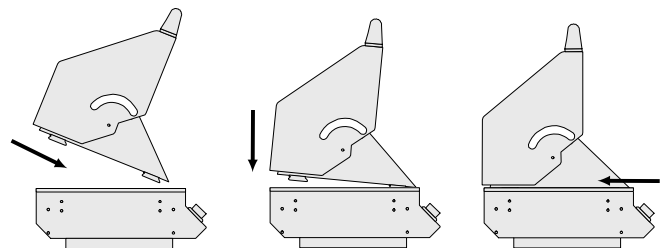


Attach The Hood To The Barbecue

The tabs on the bottom of the hood base slip into slots on the sides of the barbecue frame.

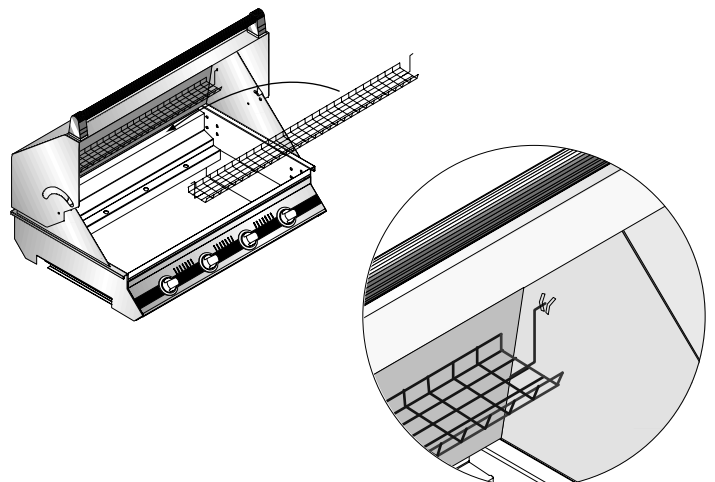
It is best to do this with a 3 stage manoeuvre:

1. Tilt the front of the hood into the slots,
2. Lower the back till the hood sits flat,
3. Push the hood back to lock it into place.



Put The Warming Rack In

The warming rack needs no screws. It sits on two notches on the insides of the hood.

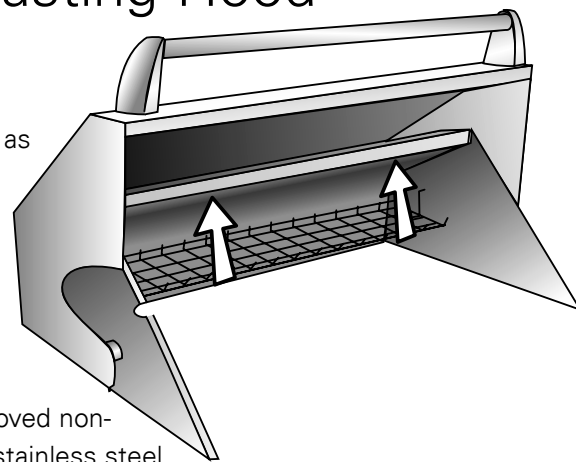




Getting The Most From Your Roasting Hood

Lifting And Moving Your Hood

The BeefEater roasting hood has been engineered for balance as well as durability. To lift the hood, place your hands as shown by the arrows. You will find the hood moves easily with very little uncontrolled rotation.



Wash Hood Before First Use

Wash the roasting hood thoroughly with warm soapy water or an approved non-abrasive cleaner before use. On stainless steel models use a suitable stainless steel cleaner to remove all fingerprints prior to lighting and operating your barbecue. If not removed, fingerprints will discolour the steel.

Lighting Your Barbecue

It is important to open the hood while lighting the barbecue. If you do not, gases can build up inside the hood and create a dangerous situation.

Preheating Your Barbecue

Like an oven, preheating your barbecue before cooking produces better results. Because your hood retains heat so efficiently, preheating your barbecue is quicker with the hood down.

Turn the outside two burners to high. Close the hood, and allow to preheat for about 8 minutes. Then reduce the burner settings to achieve and maintain the required temperature, by following the guidelines on the next page.

Cooking With The BeefEater Roasting Hood cont.

If you are cooking a roast, it is always a good idea to use a roast holder and baking dish. This will keep the meat away from the direct heat source but allow the meat to cook by convection. (This is essential in the case of the 2 burner barbecue where the meat tray will be sitting over direct heat). **Note:** Do not use a baking dish/tray with a depth less than 35mm. Shallow trays will fill quickly and overflow, which could cause a grease fire.

Note: Opening the Hood: The more the roasting hood is opened to attend to cooking food the more heat will be lost, lengthening the cooking time.

Do not use more than two burners on high at any one time. This may cause damage to the barbecue and roasting hood.

The roasting hood can retain a great deal of heat and therefore, constant monitoring is required. The barbecue should be attended at all times.

There is sufficient heat generated by two burners, one each end of the barbecue, to roast: lamb, pork, chicken, turkey, etc. As a temperature guide, two burners on Low will produce approximately 300°F (150°C) and two burners on High will produce approximately 460°F (240°C). Windy conditions and cold weather will also affect hot plate temperature.



Temperature Warnings

Do not exceed the temperature warning on the temperature gauge.

Operating the barbecue and roasting hood above this temperature will discolour stainless steel components and may cause damage to the appliance. See the 'Cleaning and Maintenance' instructions for tips on how to clean stainless steel.

Do not use more than two burners on high at any one time. This may cause damage to the barbecue and roasting hood.





Getting The Most From Your Roasting Hood

Maintaining The Right Cooking Temperature

These two charts tell you how hot and how long to cook various types of meat, and the approximate burner settings to help you achieve these results.

As you can expect, there are many variables involved. A little experience is all you'll need to feel perfectly comfortable and in control of your barbecue.

Two burner	Both burners slightly below medium
Three burner	Middle burner off Two outside burners to medium
Four burner	Two inside burners off Two outside burners to medium
Five burner	Three inside burners off One outside burner to high Other outside burner to medium

Type of Meat	Cooking Temperature	Approximate Cooking Times	
		per kg	per lb
Beef	180°C / 355°F	45-55 min	20-25 min
Lamb	180°C / 355°F	45-55 min	20-25 min
Pork	170°C / 340°F	55-60 min	25-30 min
Veal	160°C / 320°F	40-50 min	18-23 min
Poultry	180°C / 355°F	40-50 min	18-23 min
Seafood	150°C / 300°F	20-30 min	9-14 min

You may find it useful to purchase a meat thermometer to help take the guess work out of cooking.

Meats such as beef, lamb, veal and pork should be about 70°C/160°F when medium. Chicken and Turkey should be 85-90°C/185-195°F.

Most importantly, do not allow your barbecue to overheat. Your hood is designed to keep the heat in, and so requires constant monitoring.

Do not use more than 2 burners on high at any one time. As a guide, for a 4 burner barbecue in moderate weather:

Two burners on low produces	150°C/300°F
Two burners on medium produces	195°C/385°F
Two burners on high produces	240°C/460°F

For smaller barbecues, less heat is required. During cold or windy conditions, more heat is required.

Finally, resist the temptation to keep opening the hood while cooking. This will help to maintain a constant temperature, and minimise cooking time.



Do not allow your barbecue to overheat, as this may damage some components.

Beefeater Barbecues



Your BeefEater barbecue has undergone a series of quality checking points prior to leaving the factory. Should you have a problem with your appliance please refer to the help guide below before calling your dealer or service person.

Important - Shut off the gas supply before performing any checks.

Problem	Cause	Check
Barbecue will not light	Ignition system not working	Check to see visible spark at starter probe - if no spark is present when control knob is turned then the unit may need to be serviced or replaced. Contact your BeefEater dealer. Check that there is a visible flame coming from the pilot ignition tube. Check that the pilot ignition tube is not blocked by spider webs or insect nests. Clear obstruction as required.
	Turning on gas control too quickly	Allow at least 5 seconds for gas to flow through burner before ignition.
	No gas flow	Check that valve on gas cylinder is turned on. Check that burner ports are free of obstructions. Check that all gas injectors are clean and free of obstructions.
	Burners not assembled correctly	Check that burners are correctly positioned in the barbecue frame.
	Burner ports or throat blocked	Check that the burner ports are not blocked by spider webs or insect nests. Clean out as required.
Barbecue lights but goes out soon after starting	Fuel supply turned off	Turn on gas valve at cylinder (LPG/Propane) or shutoff valve on gas line (Natural Gas).
	Gas cylinder low or empty	Refill cylinder with gas (LPG/Propane).
	Kink in gas hose	Check that the gas line is not kinked or twisted.
	Wind or breeze affecting operation	Ensure that the appliance is located out of the way of wind.
Burners will not cross light from one to the other		Check that cross light channel is in place. Check that burner ports are free of obstructions.
Low flame level or low heat output		Check you are running on correct gas (NG or LPG/Propane). Check gas injector size is correct.
Stainless steel discolours	Overheating appliance	Do not exceed maximum operating temperatures.
Rusting of cooking surfaces (standard cast iron only)		Clean and reseason cast iron cooking surfaces.

How Long Will The Gas In My Cylinder Last?

If you have a full cylinder of propane, just look at the table below to see how many hours of gas you have, depending on how many burners you have alight. These figures are approximate only.

You may notice that if you have several burners alight and your cylinder becomes low on gas, the liquid may freeze up. If this occurs, turn the cylinder and all burners off and wait till the liquid thaws. You may then reignite the burners.

	9 kg/20lb bottle		4 kg/9lb bottle	
	High	Low	High	Low
1 burner	25 hours	75 hours	11 hours	33 hours
2 burners	12.5 hours	37.5 hours	5.5 hours	17 hours
3 burners	8.3 hours	25 hours	3.7 hours	11 hours
4 burners	6.3 hours	19 hours	2.75 hours	8 hours
5 burners	5 hours	15 hours	2.25 hours	6.6 hours

These tables were worked out using the following:

- ★ Each burner on high setting uses 19 MJ/hour or 18,000 BTU/hour
- ★ Each burner on low setting uses 6 MJ/hour or 5,700 BTU/hr
- ★ Each kg of gas contains 50MJ. Each lb of gas contains 21,600 BTU

Australia's Leading Barbecue



Care And Maintenance Instructions

Cooking Surface Preparation

Before Using Your BeefEater Barbecue

Your BeefEater barbecue will feature either of the following cooking surfaces.

1. Standard Cast Iron Grills
2. 'RF Technology' - Porcelain Coated Grills or
3. Stainless Steel Grills

Each system has different care and maintenance requirements so it is important to read the correct instructions for the system supplied with your barbecue.

Standard Cast Iron Grills - Non Porcelain Coated

1. Wash the cooking grills thoroughly with hot water and a mild dishwashing liquid. Dry immediately. Do not allow them to drip dry.
2. Coat the entire surface of the grills, top and bottom, with a generous layer of vegetable oil. Do not use salted fats such as butter or margarine.
3. Place the grills on the barbecue and light all burners. (see 'Lighting your Barbecue' on page 6). If your barbecue is fitted with a roasting hood, close the hood and then turn off all but two burners. Set the remaining burners to Medium until a medium heat is achieved (195°C - 385°F). On two burner models, set both burners to Low.
4. After 10 minutes, turn all burners off and allow the unit to completely cool.
5. After the cast iron grills have completely cooled, remove them from the barbecue and recoat them with vegetable oil. The curing process is now complete. Refit the grills to the barbecue and preheat prior to cooking.
6. To prevent rust from forming, the above seasoning or curing process should be repeated frequently.
7. If rust does form, clean with a brass wire bristle brush and repeat the seasoning and curing process. If your barbecue is positioned near water or in a marine environment, the seasoning process may need to be repeated more frequently.

RF Technology - Porcelain Enamel Coated Grills

Wash the cooking grills thoroughly with hot water and a mild dishwashing liquid.

Coat the entire surface of the grills with a layer of cooking oil before you commence cooking. Fit the grills to the barbecue and preheat prior to cooking.

Stainless Steel Grills

Wash the cooking grills thoroughly with hot water and a mild dishwashing liquid.

Coat the entire surface of the grills with a layer of cooking oil before you commence cooking. Fit the grills to the barbecue and preheat prior to cooking.

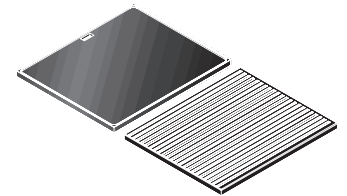
Cleaning The Cooking Surfaces

Each system has specific care, cleaning and maintenance requirements so it is important to read the correct instructions for the system supplied with your barbecue.

Standard Cast Iron Grills - Non Porcelain Coated

Many food acids, marinades, juices 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 solid material from the cooking surfaces using a brass bristle brush or plastic scourer. Brushes specifically designed for this purpose can be purchased from your BeefEater retailer (see "BeefEater Accessories", on Page 72 of the BeefEater Cookbook). Wipe off remaining residue with a paper towel.
- Coat the grills with a layer of cooking oil. This will protect the grills between barbecuing sessions. Do not clean the cooking grills in a dishwashing machine.
- Do not use highly caustic, harsh or abrasive chemical cleaners to clean the cooking grills. (Always check the manufacturer's specifications and recommendations prior to use).
- Before each subsequent use, preheat your BeefEater for 10 minutes before cooking. Allow the unit to cool off and then remove any remains from previous cooking. Wipe off with a paper towel and then lightly coat with a layer of cooking oil. The cooking surfaces are now ready for barbecuing.
- To prevent rust from forming, the above seasoning or curing process should be repeated frequently.
- If rust does form, clean with a brass wire bristle brush and repeat the seasoning curing process. If your barbecue is positioned near water or in a marine environment, then the seasoning process may need to be repeated even more frequently.



RF Technology - Porcelain Enamel Coated Grills

Many food acids, marinades, juices 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 solid material from the cooking surfaces using a brass bristle brush or plastic scourer. Brushes specifically designed for this purpose can be purchased from your BeefEater retailer (see "BeefEater Accessories", on Page 72 of the BeefEater Cookbook). Wipe off remaining residue with a paper towel.
- Gently wash the surface of the grills with a soft sponge and a solution of hot water and a mild dishwashing liquid.
- Dry the grills immediately using a paper towel.

BeefEater Barbecues



- Coat the grills with a layer of cooking oil. This will protect the grills between barbecuing sessions. . Do not clean the cooking grills in a dishwashing machine.
- Do not use highly caustic, harsh or abrasive chemical cleaners to clean the cooking grills. (Always check the manufacturer's specifications and recommendations prior to use).
- Before each subsequent use, preheat your BeefEater for 10 minutes before cooking. Allow the unit to cool off and then remove any remains from previous cooking. Wipe off with a paper towel and then lightly coat with a layer of cooking oil. The cooking surfaces are now ready for barbecuing.

Stainless Steel Grills

Many food acids, marinades, juices and sauces contain highly acidic elements that will slowly attack the surface of the stainless steel if not removed immediately after cooking.

- After use, remove all solid material from the cooking surfaces using a brass bristle brush or plastic scourer. Brushes specifically designed for this purpose can be purchased from your BeefEater retailer (see "BeefEater Accessories" on Page 72 of the BeefEater Cookbook). Wipe off remaining residue with a paper towel.
- Gently wash the surface of the grills with a soft sponge and a solution of hot water and a mild dishwashing liquid.
- Dry the grills immediately using a paper towel.
- Coat the grills with a layer of cooking oil. This will protect the grills between barbecuing sessions. . Do not clean the cooking grills in a dishwashing machine.
- Do not use highly caustic, harsh or abrasive chemical cleaners to clean the cooking grills. (Always check the manufacturer's specifications and recommendations prior to use).
- Before each subsequent use, pre-heat your BeefEater for 10 minutes before cooking. Allow the unit to cool off and then remove any remains from previous cooking. Wipe off with a paper towel and then lightly coat with a layer of cooking oil. The cooking surfaces are now ready for barbecuing.

General Care And Maintenance Instructions

1. Replace aluminium foil or absorbent material in drip tray at regular intervals to prevent grease build-up, which could result in a grease fire and void the barbecue warranty.
2. Use hot soapy water on the barbecue fascia and avoid



abrasive cleaners or brushes as these could damage the surface and graphics on the fascia. Clean the entire barbecue thoroughly at least twice annually to keep it in good operating condition.

3. Keep cooking surfaces clean by removing all solid matter after use. A light coating of vegetable oil

or vegetable cooking spray after each use will help to reduce surface rust and prolong plate and grill life. The surface coating will wear off in time and cast iron will rust (this is not covered by warranty).

4. **Burners:** Check main opening, throat and venturi to each burner and pilot flame tube regularly for insect nests (eg. wasp, ants or spiders). Nests are dangerous and must be cleaned out thoroughly.
5. Remove burners periodically and scrub clean with soapy water and a wire brush making sure that the ports are free of obstructions. Replace burners in the correct position and dry by lighting each one to avoid subsequent corrosion. Rust is not covered by warranty.
6. For barbecues used near a marine environment however more frequent cleaning and servicing should be conducted. (More rapid deterioration can be expected which is not covered by warranty).
7. Check and tighten all bolts and nuts on the barbecue and trolley frequently.
8. When storing barbecue for extended periods keep covered, and be certain all controls and cylinder valves are turned off. If storing the barbecue indoors remove gas cylinder and store the cylinder in a ventilated area outdoors. Note: Allowing a barbecue to run for 10 minutes after cooking will help reduce cleaning by burning off excess grease and juices.

Protecting Your Barbecue.

The barbecue should be covered when not in use. eg a polyester or vinyl barbecue cover.

Near the ocean or salt water environment, wash regularly, rinse and dry before covering. Covering a salt sprayed Stainless Steel product while still wet will allow salt deposits to form, causing rust to form even on very high grade Stainless.

Enamel and Stainless Steel Cleaning

Although Stainless Steel and Vitreous Enamel (Porcelain) will keep their lustrous finish even under adverse conditions, they still need regular cleaning. Dish washing detergent and water are usually all you need. The frequency of cleaning will vary according to the required appearance and environment. To care for Stainless Steel or Porcelain Enamel finishes, please observe the following instructions.

Stainless Steel Cleaning And Maintenance

Clean the appliance as required or at least twice annually with hot soapy water. Avoid abrasive cleaners or brushes as these will mark the porcelain enamel or stainless steel surfaces of the appliance. If you cook food directly over the burner flame, causing more vapour or smoke, the viewing glass (where fitted) will need more frequent cleaning.

Stainless Steel Care And Cleaning

After the appliance has been used, wash down the surfaces with hot soapy water. The surface of the stainless steel has a grain. Always clean along the grain of the steel. This will



avoid unwanted marks.

Near the ocean or salt-water environment, wash regularly, rinse and then dry before covering. Covering a salt sprayed stainless steel product while still wet will allow salt deposits to form, causing rust to form even on very high grade stainless.

Discoloration Of Stainless Steel

The discoloration of stainless steel, caused by high heat is caused by *Chromium Oxide* and sometimes appears as a light brown colouring over the surface of the steel. In most cases, this discoloration can be removed with a suitable stainless steel polish. Note: Discoloration of the stainless steel is not covered under warranty.

Porcelain Enamel Cleaning And Maintenance

After the appliance has been used, wash down the surfaces with hot soapy water. Near the ocean or salt-water environment, wash regularly, rinse and then dry before covering. Highly caustic cleaners should be avoided.

Rust

Cast iron and steel are metals and will rust if you do not provide sufficient maintenance and care. Rust occurs when the surface of the metal starts to oxidise. Generally, rust will

occur on any exposed metal surface if it is not protected from the elements. Even stainless steel can be affected by long term exposure to the elements. To prevent exposure to the elements, store your barbecue, hood and trolley under the protection of a purpose made cover.

Do

- Wash regularly with warm soapy water or detergent using a clean cloth and, if necessary, a soft bristle brush.
- Remove non-washable deposits using an approved cleaner.
- In the case of stainless steel, clean in one direction only, along the original polish lines.
- Rinse well with clean water and wipe dry.
- Keep barbecue covered when not in use. eg polyester barbecue cover.

Don't

- Use steel wool or metallic scrapers to remove non-washable deposits.
- Allow grease or dirt to accumulate or to dry out and harden.
- Use cleaners containing harsh abrasives or high bleach content.

Condition	Cleaning Agents	Precautions
Readily removed stains. Light grease. Routine cleaning. Salt spray.	Soap, Liquid Detergents, or Powder Detergents with warm water. Methylated Spirits may be used before final wash with detergent.	Avoid scratching. Do not use cleaners containing bleaching agents. Rinse with clean water to remove residual cleaning compounds and dry before covering. Only use mild detergents on barbecue fascia.
Non washable deposits Heavy grease	Concentrated Detergent. Domestic cleaning powders. Recommended stainless steel cleaners.	Do not use steel wool. Rub in straight lines along the polish pattern. Avoid scratching. scratching. Rinse with clean water and dry.



Care should be taken with all cleaning agents to avoid damage to any associated non-stainless steel components. Fire, safety and protective clothing regulations should be closely adhered to.

Service And Maintenance

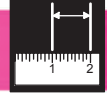
This appliance should be checked and serviced by an authorised service person every 2 years to ensure the appliance remains in a safe operation condition. These services are not covered by warranty.

Service and Maintenance Schedule	Frequency		By Authorised Every 2 Years
	Each Use	Every 6 Months	
Check gas supply hose(s) for cracks and leaks	✓		
Check gas regulator for leaks	✓		
Check that all gas fittings are tight	✓		
Clean and inspect Vaporizer grids and reflectors		✓	
Clean and inspect barbecue burners		✓	
Clean and inspect gas injectors			✓
Check the gas control valve on the cylinder			✓
Inspect ignition system			✓
Inspect gas control valves			✓

Australia's Leading Barbecue

Outdoor Installation Instructions

Beefeater Barbecues



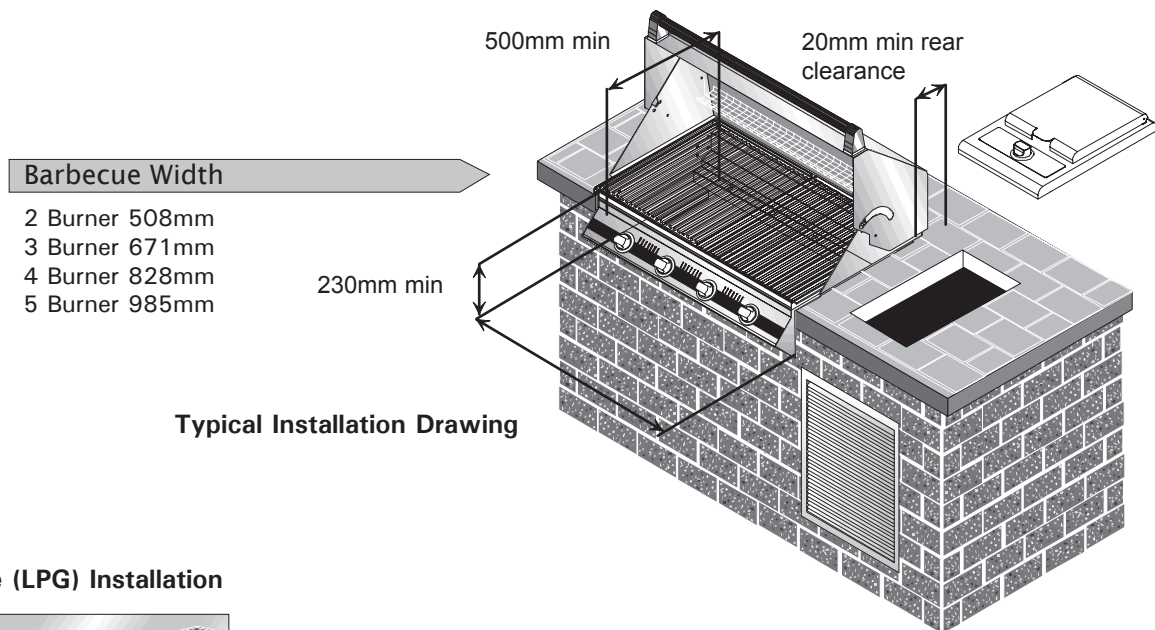
WARNING: Contact your local municipality for any building codes regulating the installation of outdoor barbecue appliances. Outdoor installations must conform to local codes or, in the absence of local codes, with the following.

USA: National Fuel Gas Code, ANSI Z223.1/NFPA 54
 CAN: B149.1 Natural Gas & Propane Installation Code.
 AUST: Australian Standards Code AS: 5601

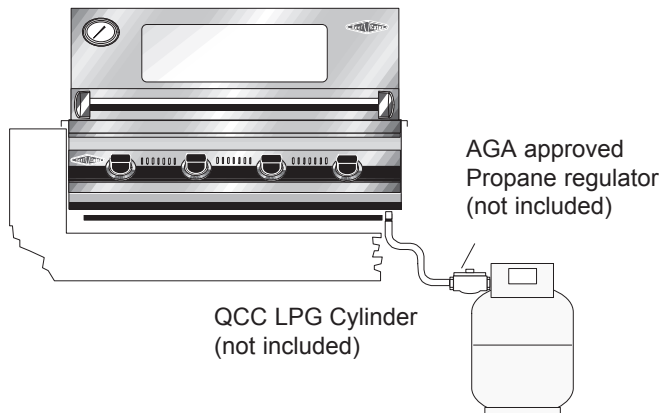
We recommend that this installation be done in a masonry structure and carried out by a professional tradesperson. Other non-combustible material such as Hardiplank, Villaboard with metal studs may also be used.

This appliance must not be installed under or on any combustible material. Minimum clearance from combustible construction materials to all sides of the appliance is 450mm (18").

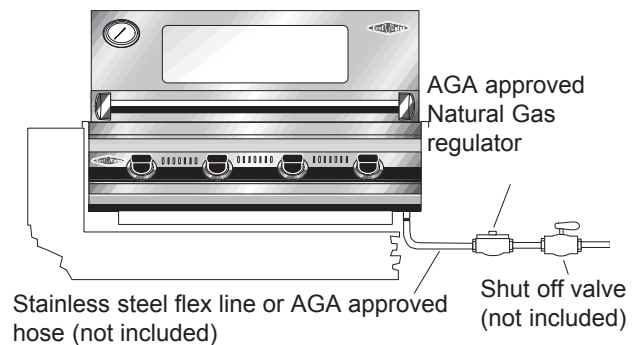
When using an LPG/Propane supply system in an enclosure, ventilation must be provided. Gas vapour is highly explosive and can cause serious bodily injury or damage to property if allowed to accumulate in a confined space and ignited.



Propane (LPG) Installation



Natural Gas Installation



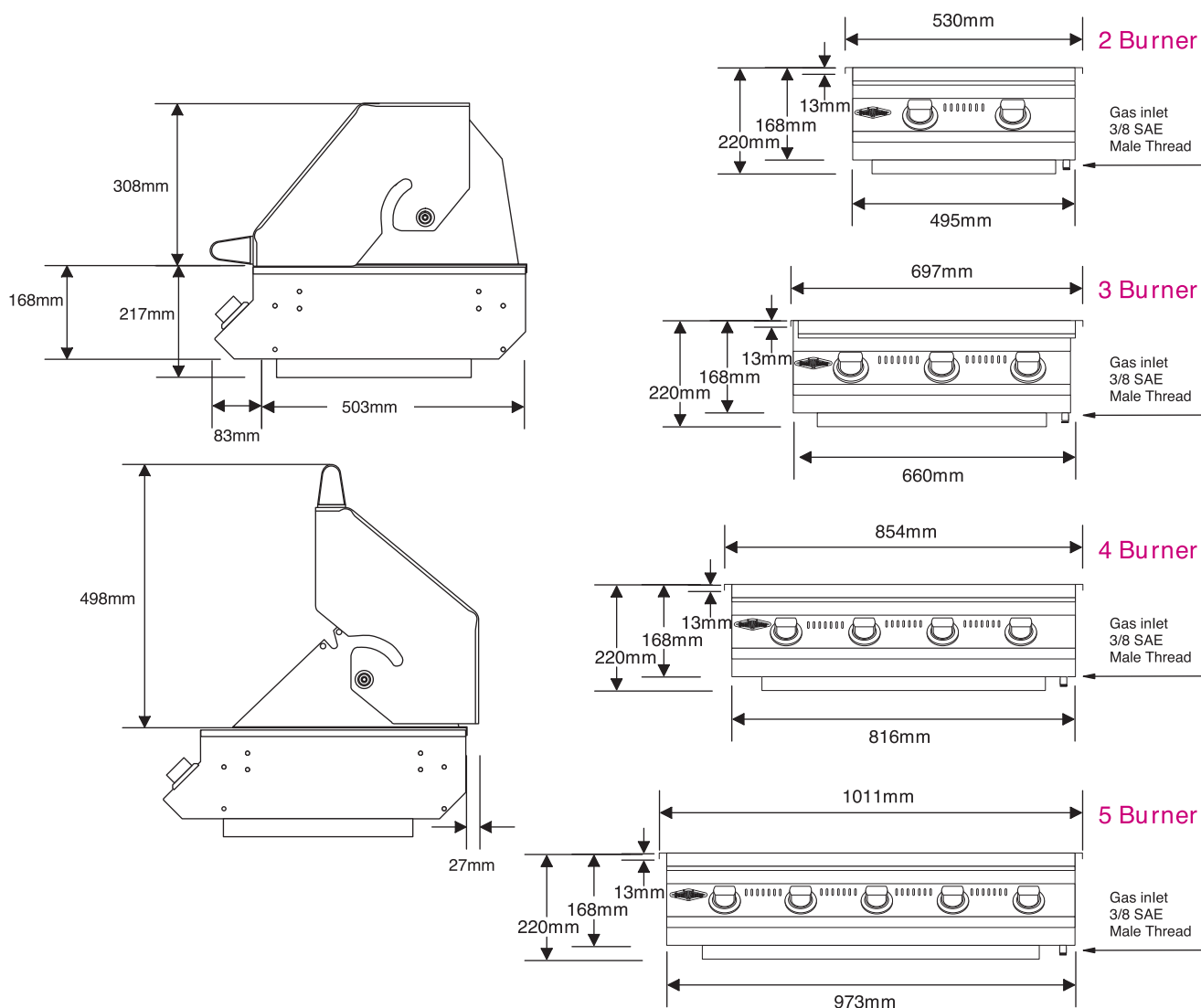
Australia's Leading Barbecue

BeefEater Barbecues



Model Dimensions (built-in)			AGA Approval 3986	
Model	A mm	B mm	C mm	Wt. kg
Signature S3000S 3B	659	223	571	37.0
Signature S3000S 4B	816	223	571	45.5
Signature S3000S 5B	973	223	571	53.0
Signature S3000E 3B	659	223	571	37.0
Signature S3000E 4B	816	223	571	45.5
Signature S3000E 5B	973	223	571	53.0
Balcony 2B	492	223	630	30.0

Signature S3000 Series & Balcony			
GAS	Injector Size (mm)	Input/Burner MJ / Hr	Pressure KPa
LPG	1.27	19	2.75
Natural Gas	2.1	19	1



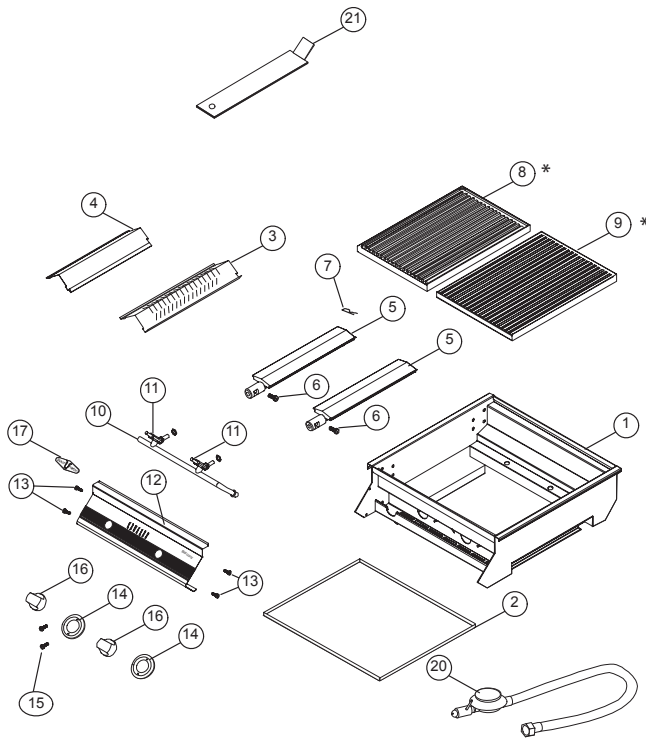
Australia's Leading Barbecue

Signature Series Spare Parts

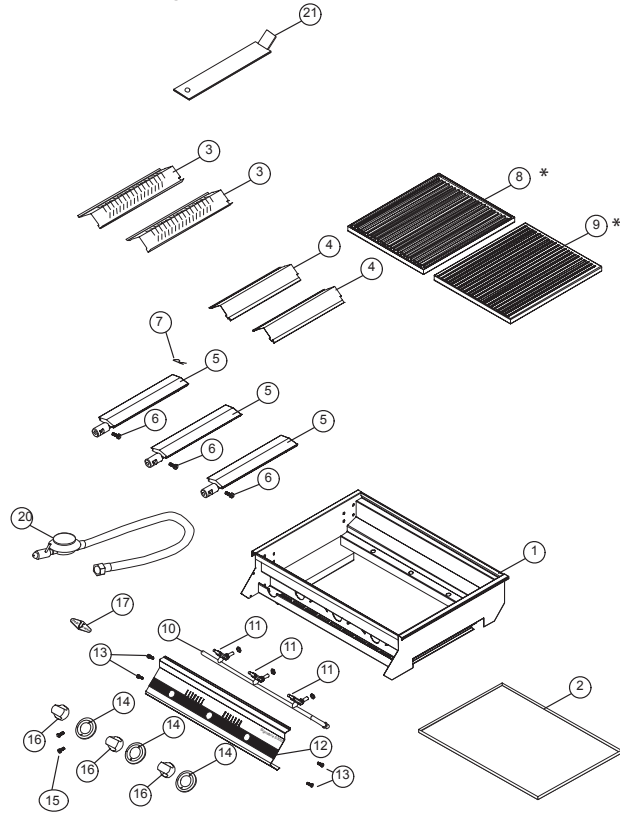
Beefeater Barbecues



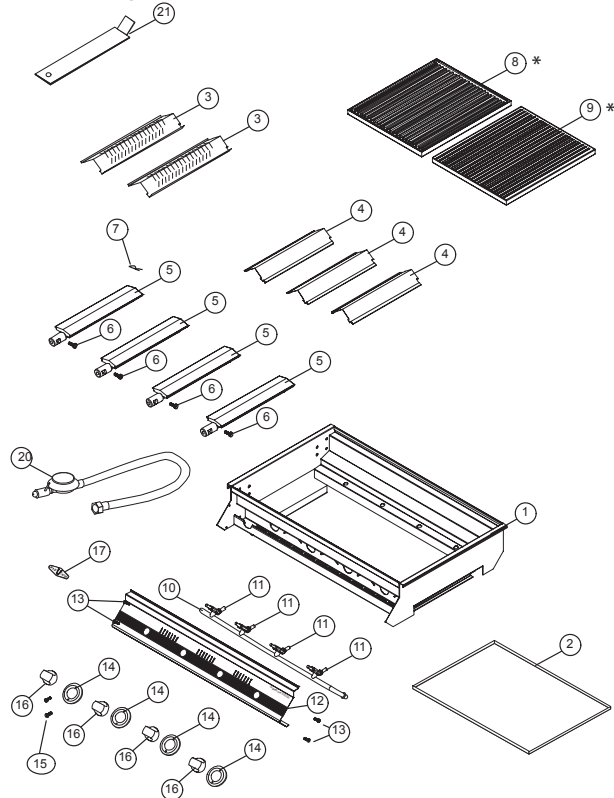
2 Burner Balcony



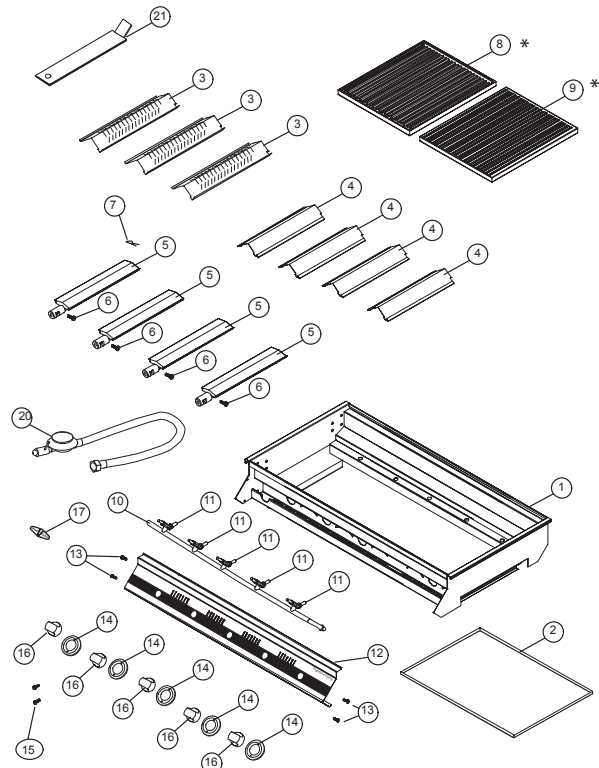
3 Burner Signature S3000 S/E



4 Burner Signature S3000 S/E



5 Burner Signature S3000 S/E



* Precise cooking surface arrangements will vary from region to region

Signature Series Spare Parts

BeefEater Barbecues

Signature S3000E Series (Porcelain Enamel)

Ref	Description	2 BNR		3 BNR		4 BNR		5 BNR	
		Code	QTY	Code	QTY	Code	QTY	Code	QTY
	Barbecue	20022		20032		20042		20052	
1	Barbecue Frame	120007	1	130008	1	140009	1	150002	1
2	Grease tray - Stainless Steel	190108	1	190101	1	190121	1	190106	1
3	Vaporizer grid	060504	2	060504	2	060504	3	060504	3
4	Reflector	060502	1	060502	2	060502	3	060502	4
5	Burner	94701	2	94701	3	94701	4	94701	5
6	Mixture screw	NSI	2	NSI	3	NSI	4	NSI	5
7	'R' Clip - (Burner retainer clip)	NSI	2	NSI	3	NSI	4	NSI	5
8 *	Plate (Grill Plate)	94008DLX	1	94013DLX	1	94015DLX	1	94015DLX	1
9 *	Grate (Grill)	94108DLX	1	94113DLX	1	94115DLX	1	94113DLX	2
10	Manifold - C/W gas controls	120713	1	130731	1	140729	1	150714	1
11	Gas control valve C/W Ignition	040133	2	040133	3	040133	4	040133	5
12	Fascia	120503	1	130511	1	140515	1	150508	1
13	Fascia Screw	030154	4	030154	4	030154	4	030154	4
14	Bezel - (Knob surround)	060552	2	060552	3	060552	4	060552	5
15	Bezel screw	030156	4	030156	6	030156	8	030156	10
16	Knob	060542	2	060542	3	060542	4	060542	5
17	BeefEater badge and circlips	060509	1	060509	1	060509	1	060509	1
18	Gas Injector - LP (1.27mm)	040167	2	040167	3	040167	4	040167	5
19	Gas Injector - NG (2.10mm)	040168	2	040168	3	040168	4	040168	5
20	Hose and prefitted regulator	96595	1	96595	1	96595	1	96595	1
21	Plate and Grate Lifter	060507	1	060507	1	060507	1	060507	1

Signature S3000S Series (Stainless Steel)

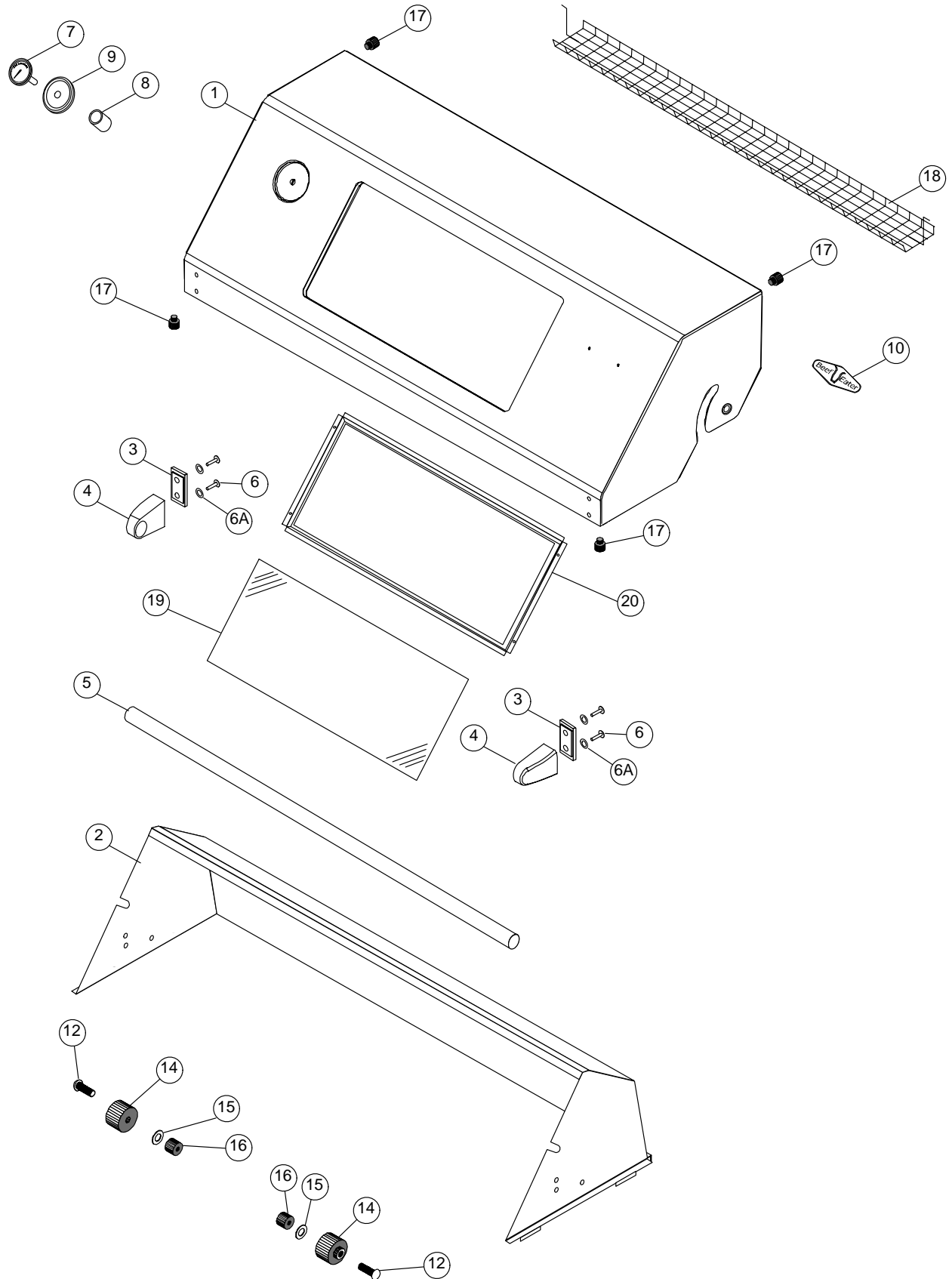
Ref	Description	2 BNR		3 BNR		4 BNR		5 BNR	
		Code	QTY	Code	QTY	Code	QTY	Code	QTY
	Barbecue	20020		21830		21840		21850	
1	Barbecue Frame	120105	1	130108	1	140109	1	150104	1
2	Grease tray - Stainless Steel	190108	1	190101	1	190121	1	190106	1
3	Vaporizer grid	60504	2	060504	2	060504	3	060504	3
4	Reflector	60502	1	060502	2	060502	3	060502	4
5	Burner	94701	3	94701	3	94701	4	94701	5
6	Mixture screw	NSI	2	NSI	3	NSI	4	NSI	5
7	'R' Clip - (Burner retainer clip)	NSI	2	NSI	3	NSI	4	NSI	5
8 *	Plate (Grill Plate)	94013DLX	1	94013DLX	1	94015DLX	1	94015DLX	1
9 *	Grate (Grill)	94113DLX	1	94113DLX	1	94115DLX	1	94113DLX	2
10	Manifold - C/W gas controls	120713	1	130731	1	140729	1	150714	1
11	Gas control valve C/W Ignition	040133	2	040133	3	040133	4	040133	5
12	Fascia	120504	1	130510	1	140514	1	150507	1
13	Fascia Screw	030154	4	030154	4	030154	4	030154	4
14	Bezel - (Knob surround)	060545	2	060545	3	060545	4	060545	5
15	Bezel screw	030156	4	030156	6	030156	8	030156	10
16	Knob	060543	2	060543	3	060543	4	060543	5
17	BeefEater badge and circlips	060509	1	060509	1	060509	1	060509	1
18	Gas Injector - LP (1.27mm)	040167	2	040167	3	040167	4	040167	5
19	Gas Injector - NG (2.10mm)	040168	2	040168	3	040168	4	040168	5
20	Hose and prefitted regulator	96595	1	96595	1	96595	1	96595	1
21	Plate and Grate Lifter	060507	1	060507	1	060507	1	060507	1

* Precise cooking surface arrangements will vary from region to region

Australia's Leading Barbecue



Spare Parts (Hood)





Spare Parts (Hood)

Without Viewing Glass		Black Porcelain				Stainless Steel				
		2B 29622	3B 29132	4B 29142	5B 29152	2B 29420	3B 29430	4B 29440	5B 29450	
P#	Description	Part Code	Part Code	Part Code	Part Code	Part Code	Part Code	Part Code	Part Code	QTY
1	Hood Body Top	320005	330005	340007	350007	320107	330106	340109	350111	1
2	Hood Body Base	320006	330007	340011	350011	320108	330107	340110	350115	1
3	Insulating Plate	060623	060623	060623	060623	060623	060623	060623	060623	2
4	End Cap	060622	060622	060622	060622	060628	060628	060628	060628	2
5	Handle Rod - Stainless Steel	390110	390103	390104	390116	390110	390103	390104	390116	1
6	Mounting Screw M6 x 20	030120	030120	030120	030120	030120	030120	030120	030120	4
6A	Fibre Washer	030400	030400	030400	030400	030400	030400	030400	030400	4
7	Temperature Gauge & Nut (pack)	060605	060605	060605	060605	060605	060605	060605	060605	1
8	Nut for Temperature gauge	For assembly reference only. Nut is part of temperature gauge pack								1
9	Bezel	060629	060629	060629	060629	060627	060627	060627	060627	1
10	BeefEater Badge & Circlips	060509	060509	060509	060509	060509	060509	060509	060509	1
11	Allen Key	030608	030608	030608	030608	030608	030608	030608	030608	1
12	M6 x 30 Screw Pivot Screw	030155	030155	030155	030155	030155	030155	030155	030155	2
13	N/A	-	-	-	-	-	-	-	-	-
14	Pivot Washer - 25mm	060221	060221	060221	060221	060221	060221	060221	060221	2
15	M6 Flat Washer	030401	030401	030401	030401	030401	030401	030401	030401	2
16	M6 Glenlock Nut	030318	030318	030318	030318	030318	030318	030318	030318	2
17	Rubber Stoppers	060106	060106	060106	060106	060106	060106	060106	060106	4
18	Warming Rack	060613	060614	060615	060616	060617	060618	060619	060620	1
19	Hood Liner Panel (where fitted)	N/A	N/A	N/A	N/A	320206	330206	340213	350213	1

With Viewing Glass		Black Porcelain			Stainless Steel			
		3B 29532	4B 29542	5B 29552	3B 29630	4B 29640	5B 29650	
P#	Description	Part Code	Part Code	Part Code	Part Code	Part Code	Part Code	QTY
1	Hood Body Top	330008	340009	350009	330111	340114	350114	1
2	Hood Body Base	330007	340011	350011	330107	340110	350115	1
3	Insulating Plate	060623	060623	060623	060623	060623	060623	2
4	End Cap	060622	060622	060622	060628	060628	060628	2
5	Handle Rod - Stainless Steel	390103	390104	390116	390103	390104	390116	1
6	Mounting Screw M6 x 20	030120	030120	030120	030120	030120	030120	4
6A	Fibre Washer	030400	030400	030400	030400	030400	030400	4
7	Temperature Gauge & Nut (pack)	060605	060605	060605	060605	060605	060605	1
8	Nut for Temperature gauge	For assembly reference only. Nut is part of Temperature gauge pack						1
9	Bezel	060629	060629	060629	060627	060627	060627	1
10	BeefEater Badge & Circlips	060509	060509	060509	060509	060509	060509	1
11	Allen Key	030608	030608	030608	030608	030608	030608	1
12	M6 x 30 Screw Pivot Screw	030155	030155	030155	030155	030155	030155	2
13	N/A							
14	Pivot Washer - 25mm	060221	060221	060221	060221	060221	060221	2
15	M6 Flat Washer	030401	030401	030401	030401	030401	030401	2
16	M6 Glenlock Nut	030318	030318	030318	030318	030318	030318	2
17	Rubber Stoppers	060106	060106	060106	060106	060106	060106	4
18	Warming Rack	060614	060615	060616	060618	060619	060620	1
19	Glass	060108	060103	060109	060108	060103	060109	1
20	Glass Retainer Frame	390127	390125	390129	390127	390125	390129	2
21	Retainer Frame Nuts (not shown)	030314	030314	030314	030314	030314	030314	4
22	Silicon Extrusion	060104	060104	060104	060104	060104	060104	1
23	Hood Liner Panel (where fitted)	N/A	N/A	N/A	330212	340212	350215	1

Warranty Terms and Conditions

Beefeater Barbecues

WARRANTY

BeefEater Barbecues Warranty Terms

Signature S3000E & S3000S Series

Warranty Terms	Signature S-3000S Stainless Steel	Signature S-3000E Porcelain Enamel
Barbecue		
Barbecue Frame	Lifetime	10 Years
Cast Iron Burners	5 Years	5 Years
Valves	5 Years	5 Years
'Quartz Start' Ignition System	2 Years	2 Years
Vaporizer Grids and Reflectors	2 Years	2 Years
All Other Parts	2 Years	2 Years
Cooktops / Cooking Surfaces		
Cast Iron Grills	5 Years	5 Years
RF Technology - Porcelain Enamel Coating (Only)	1 Year	1 Year
Stainless Steel Grills	Lifetime	Lifetime
Roasting Hoods		
	Signature S-3000S Stainless Steel	Signature S-3000E Porcelain Enamel
Body	Lifetime	10 Years
Cast Alloy parts	N/A	N/A
All other parts	1 Year	1 Year
Side Burners		
	Stainless Steel	Porcelain Enamel
Side Burner Frame	Lifetime	10 Years
Burner	5 Years	5 Years
Cast Alloy parts	5 Years	5 Years
All other parts	2 Years	2 Years
Trolleys		
Stainless steel parts	Lifetime	N/A
Galvanised steel parts	1 Year	N/A
Timber parts	1 Year	N/A
All other parts	1 Year	N/A
Optional Burners		
Cast Stainless Steel Burners	Lifetime	Lifetime

Australia's Leading Barbecue

WARRANTY

Should any part fail due to defective workmanship or faulty materials within the specified period from the date of purchase, BeefEater or its distributor will repair or, (at distributors option), replace the defective part free of charge.

- **RF Technology – Porcelain enamel coated grills - Limited Warranty**
The porcelain enamel coating on your 'RF Technology' grills is warranted against defects in materials and workmanship for a period of 12 months from the date of purchase.
- **LP / Propane Gas Cylinder**
The cylinder manufacturer is responsible for the materials, workmanship and performance of the gas cylinder. Contact your dealer or the cylinder manufacturer in respect of all warranty claims or service.
- **Warranty Administration**
In Australia, warranty is administered by BeefEater Barbecues. In other countries, contact your authorised BeefEater retailer for details of your BeefEater distributor.
- To ensure speedy processing of your warranty service claim, ensure that you record all specific details about your appliance in the space provided. Keep this information handy for future reference.

NOT COVERED

Storage

Exposure of the barbecue appliance to the elements should be minimised. Once the unit has cooled and is cleaned, store the barbecue under cover. Polyester/Vinyl barbecue covers are an optional accessory that will ensure years of

trouble free operation.

This warranty does not cover the purchaser or any other person for damage, malfunction or loss due to the following:

- Lack of maintenance, abuse, neglect, misuse, accident or improper installation of this appliance.
- Scratches, dents, corrosion or discolouring caused by heat, abrasive or chemical cleaners or chipping on porcelain parts.
- Corrosion or damage caused by exposure to the elements, grease fires, insects, weather or hail.
Note: Barbecues must be covered when not in use.
- Cleaning and normal wear and tear. Service calls of this nature are chargeable.
- Rusting of cast iron plates, grills and burners.
Note: Rust should be removed by a scrub pad and the surface coated with cooking oil. See owners manual – Caring for cast iron cooking surfaces. Cooktops must be covered when not in use.
- Commercial use of the barbecue.
- Unauthorised repairs during the warranty period
- Removal or re-installation costs.
- Cracks and weathering of timber parts caused by exposure to the elements or damage by weather, heat, insects, chemicals or foods acids or juices.

CONDITIONS OF WARRANTY

1. The appliance is delivered to the BeefEater distributor's service

department or authorised service agent and freight charges both ways are paid by the owner. No liability is accepted for loss or damage during transit.

2. The appliance is installed by a qualified person and operated and maintained in accordance with the instructions supplied. Repairs or service must be carried out by an authorised person.
3. Installation must conform to the applicable Gas, Electrical and Building standards laid down by the local codes for your country or region.
4. No alterations or repairs have been carried out without obtaining the distributors prior consent. Such repair or any replacement does not extend the warranty period.
5. Proof of purchase together with the warranty card must be provided to verify purchase date and establish the warranty period. Only the original purchaser is covered under this warranty.
6. The warranty period is calculated from the date of purchase only.
7. Where this warranty is inconsistent with any state laws, the statutory rights of the purchaser shall prevail.
8. Parts installed from other manufacturers' products will void this warranty.

SERVICE ASSISTANCE

To assist you when contacting after sales service to arrange a service call, please complete the following details and have them ready when you call.

Model Number
Serial number
Retailer purchased from
Date of Purchase
Gas type <input type="checkbox"/> LPG/Propane <input type="checkbox"/> NG

BeefEater Sales International
3-5 Birmingham Avenue (PO Box 450)
Chester Hill, New South Wales 2162
Phone: +61 2 9755 7912
Facsimile: +61 2 9755 7913
E-mail: mail@beefeaterbbq.com
Website: www.beefeaterbbq.com

USA Toll Free 1 866 550 2333

Accessories

Beefeater Barbecues

See your retailer for the full range of BeefEater barbecue accessories



3 in 1 Scrub Brush



Meat Thermometer



Baking Dish



Roast Rack



Barbecue Cover



Roasting Hood



Tool Set



Kebab Set

Tech Support



BeefEater Sales International
3-5 Birmingham Avenue
P.O. Box 236
Chester Hill
N.S.W. Australia 2162

PH: +61 2 9724 8888

FAX: +61 2 9724 8889

USA: Toll Free 1.866.550.2333

E-mail: mail@beefeaterbbq.com
Website: www.beefeaterbbq.com



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