



Assembly and Operating Instructions

# 7000 SERIES

BMF7645SA, BMF7655SA  
BMG7642SA, BMG7652SA



FOR OUTDOOR USE ONLY

AUSTRALIA / NEW ZEALAND

# CONGRATULATIONS

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 AS5263.

## 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 manufacturer's warranty.

- THIS APPLIANCE MUST BE SERVICED ONLY BY A QUALIFIED LICENCED PERSON.
- THIS PRODUCT IS INTENDED FOR PERSONAL, DOMESTIC OR HOUSEHOLD USE ONLY, NOT COMMERCIAL USE.
- THIS PRODUCT IS INTENDED FOR OUTDOOR USE ONLY.
- THIS PRODUCT MUST BE INSTALLED, OPERATED AND MAINTAINED AS PER THE INSTRUCTIONS.

Please ensure you read both instruction manuals 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 manuals 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 BeefEater Service Department for additional information or assistance from an approved installer.

### Notes to the installer

- After the barbecue is removed from the packaging take care to protect the gas hose connection from damage.
- Wear gloves when assembling the barbecue to protect your hands from cuts
- This manual must remain with the owner for future reference.



## WARNING

- 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 or use flammable liquids or flammable materials in the vicinity of this 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 place articles on or against this appliance
- Do not obstruct any ventilation of the barbecue
- Do not allow children to operate or play near the barbecue

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 appliance is set up for LPG gas and is labelled accordingly. A natural gas conversion kit is available as an accessory if required. Conversion of this unit to natural gas 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.



## 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 inside recreational vehicles or boats
- Read instructions thoroughly before operating this barbecue
- Save this manual for future reference
- Always use the barbecue on a flat, 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 dry and covered



## WARNING

If you smell gas:

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

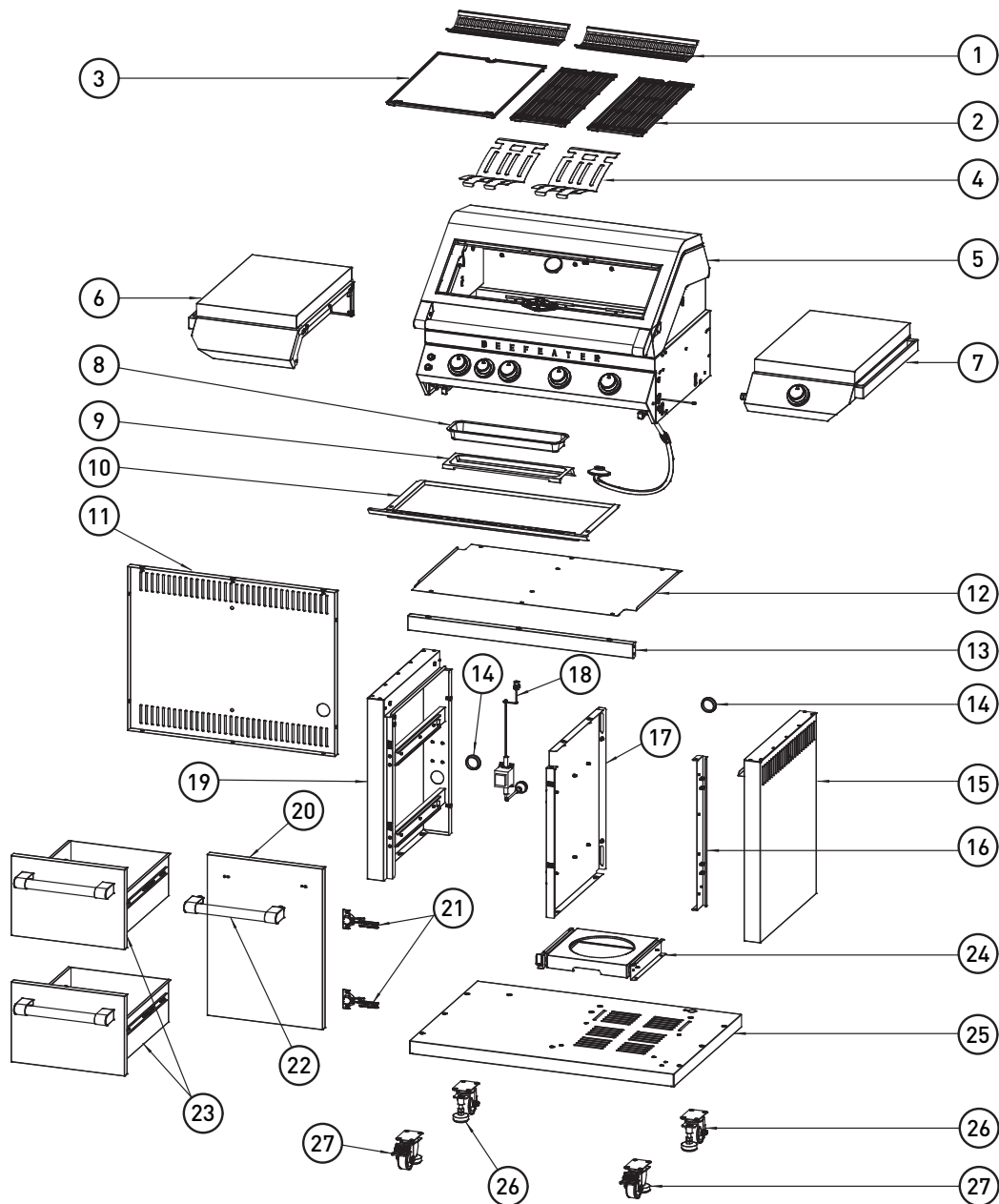
For your safety

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

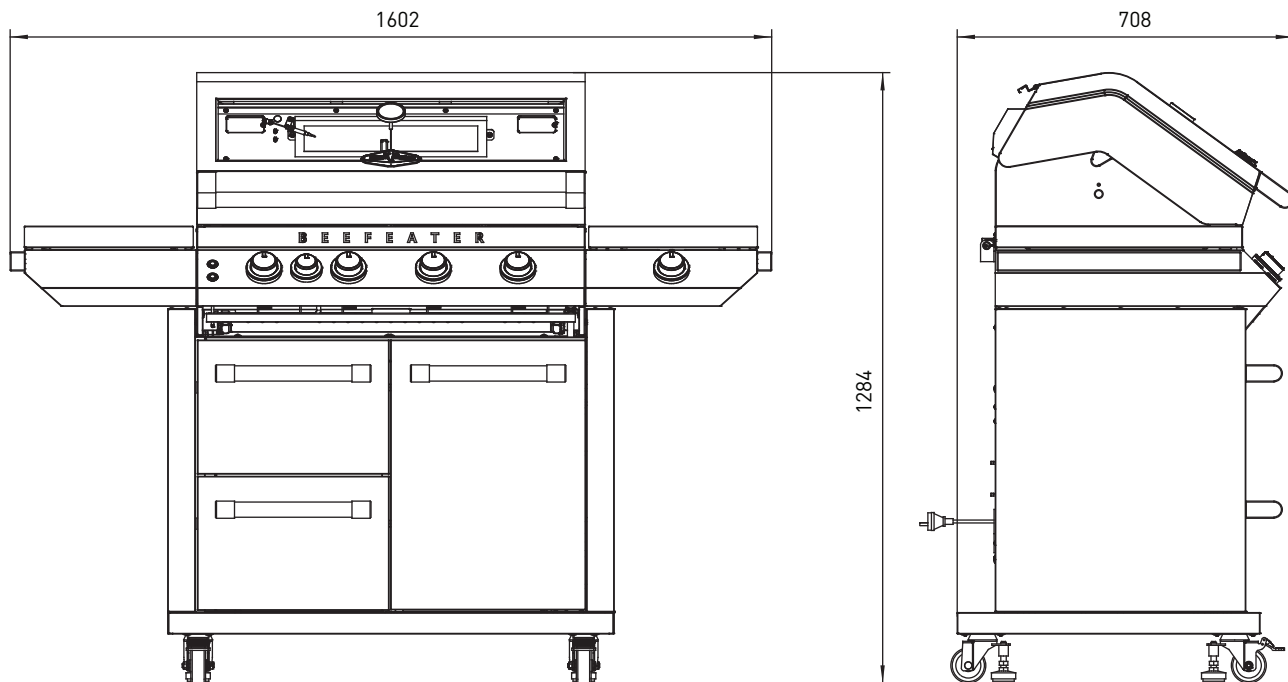
# BMF7645SA PRODUCT DESCRIPTION

## BMF7645SA

- |                       |                               |                              |                                      |
|-----------------------|-------------------------------|------------------------------|--------------------------------------|
| ① Warming rack x2     | ⑨ Foil box holder x1          | ⑬ Right reinforcing plate x1 | ⑲ Gas cylinder holder slider assy x1 |
| ② Cooking grill x2    | ⑩ Drip tray x 1               | ⑭ Trolley mid panel assy x1  | ⑳ Trolley bottom panel x1            |
| ③ Cooking plate x1    | ⑪ Trolley back panel x1       | ⑮ Transformer x1             | ㉑ Castors x2                         |
| ④ Flame tamer x2      | ⑫ Trolley top panel x1        | ⑯ Trolley left panel assy x1 | ㉒ Castor with lock x2                |
| ⑤ Body assy x1        | ⑬ Trolley frame coross x1     | ⑳ Front door assy x1         |                                      |
| ⑥ Left side shelf x1  | ⑭ Rubber cover x2             | ㉑ Door hinge x2              |                                      |
| ⑦ Side burner assy x1 | ⑮ Trolley right panel assy x1 | ㉒ Door handle assy x1        |                                      |
| ⑧ Oil foil box x1     |                               | ㉓ Drawers assy x2            |                                      |



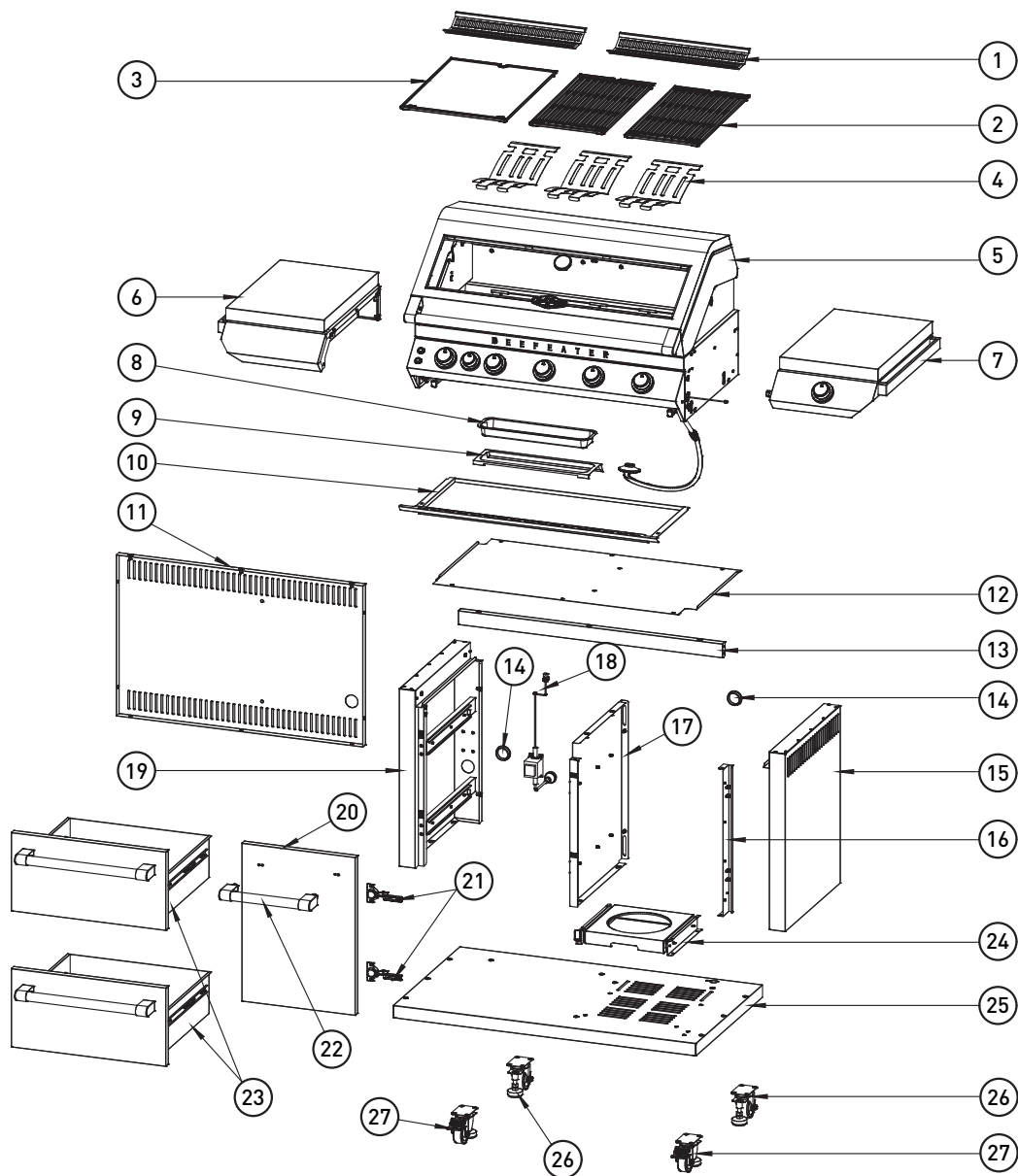


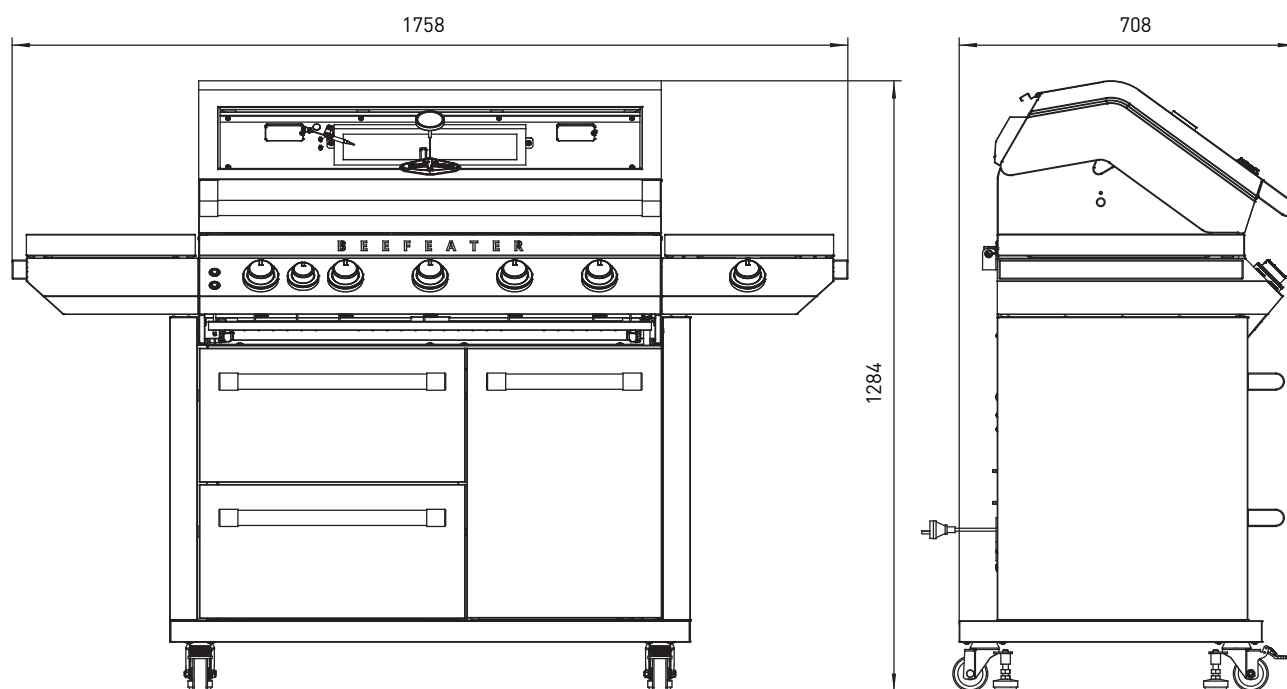


# BMF7655SA PRODUCT DESCRIPTION

## BMF7655SA

- |                       |                                  |                              |  |
|-----------------------|----------------------------------|------------------------------|--|
| ① Warming rack x 2    | ⑨ Foil box holder x 1            | ⑯ Right reinforcing plate x1 | ⑳ Gas cylinder hold slider<br>assy x 1 |
| ② Cooking grill x2    | ⑩ Drip tray x1                   | ⑰ Trolley mid panel assy x1  | ㉑ Trolley bottom panel<br>assy x1      |
| ③ Cooking plate x1    | ⑪ Trolley back panel x1          | ⑱ Transformer x1             | ㉒ Casters x2                           |
| ④ Flame tamer x 3     | ⑫ Trolley top panel x1           | ⑲ Trolley left panel assy x1 | ㉓ Castors with lock x2                 |
| ⑤ Body assy x1        | ⑬ Trolley frame cross x 1        | ⑳ Door assy x1               |  |
| ⑥ Left shelf x1       | ⑭ Rubber cover x2                | ㉑ Door Hinge x2              |  |
| ⑦ Right side table x1 | ⑮ Trolley right panel assy<br>x1 | ㉒ Door handle assy x1        |  |
| ⑧ Oil foil box x 1    |                                  | ㉓ Drawer assy x 2            |  |

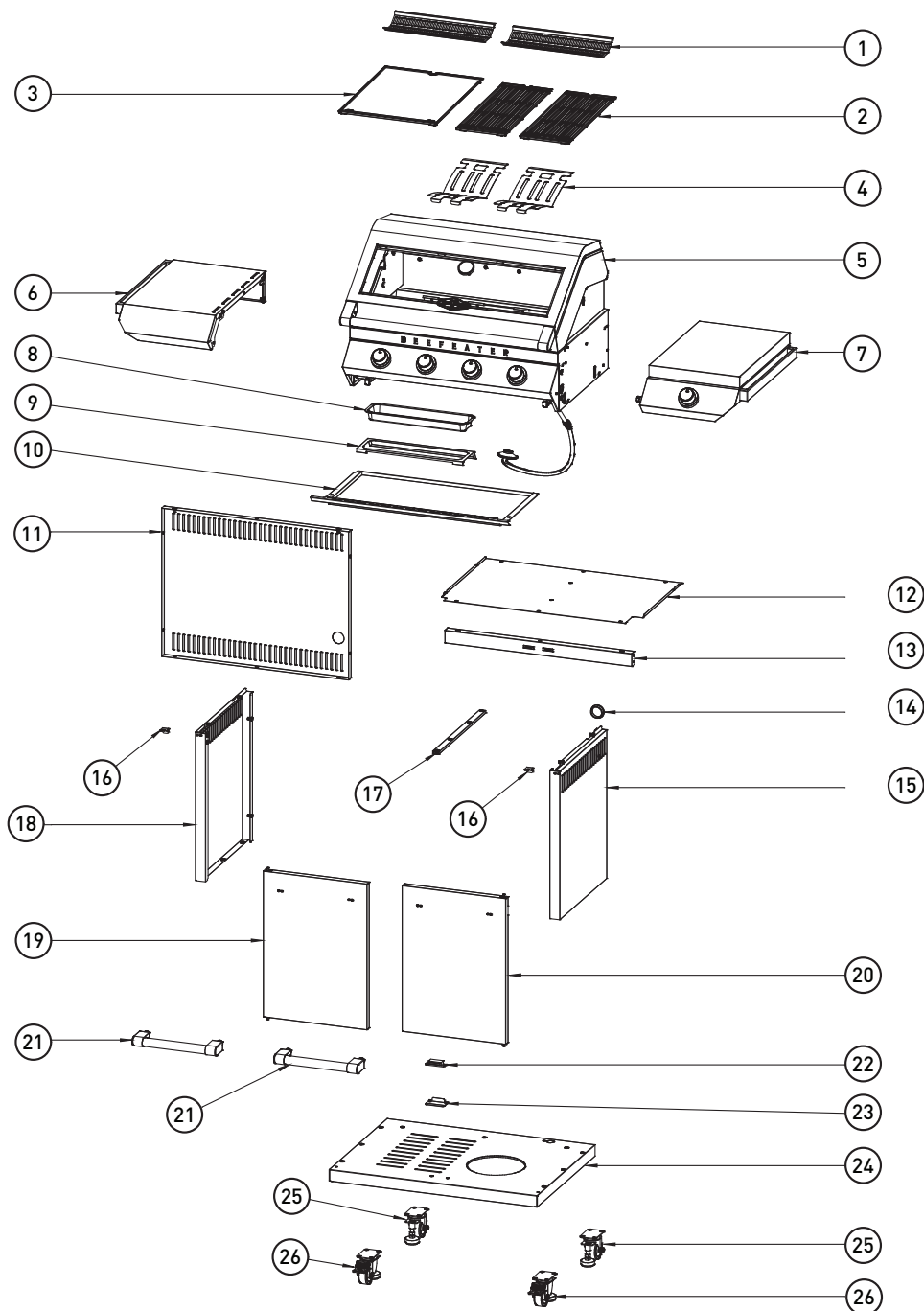


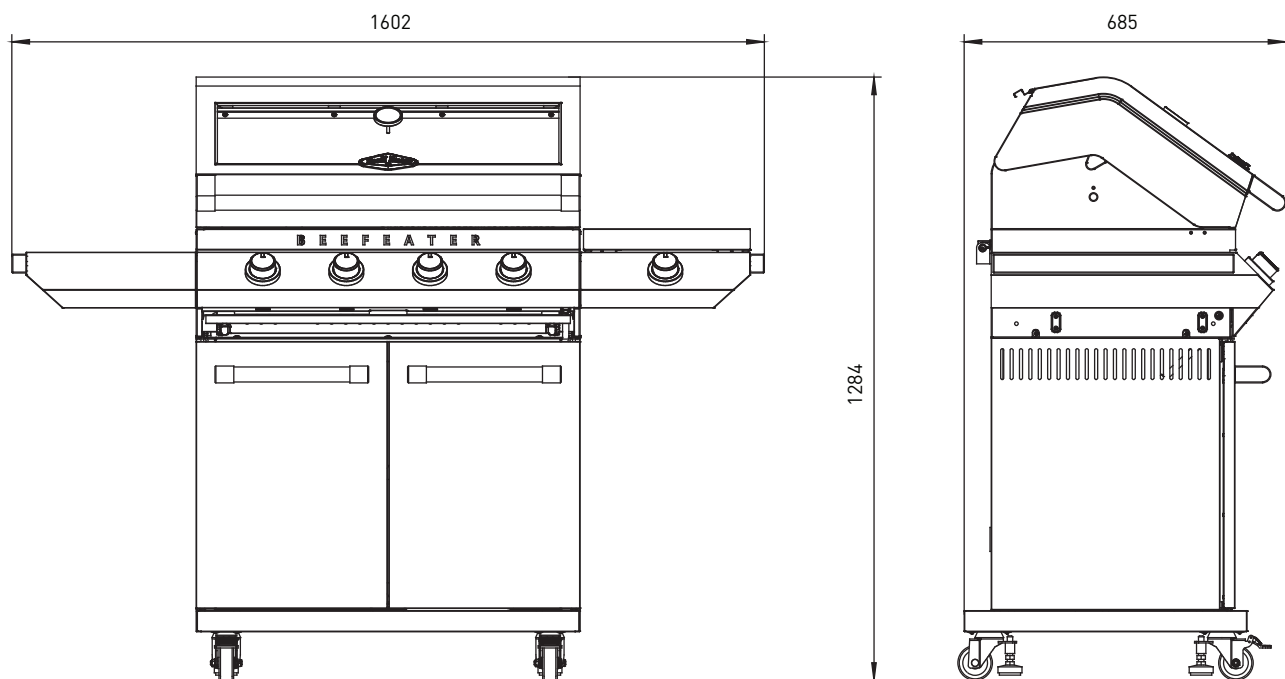


# BMG7642SA PRODUCT DESCRIPTION

## BMG7642SA

- |                       |                           |                                  |                           |
|-----------------------|---------------------------|----------------------------------|---------------------------|
| ① Warming rack x2     | ⑧ Oil foil box x1         | ⑮ Trolley right panel<br>assy x1 | ⑳ Door handle assy x2     |
| ② Cooking grill x2    | ⑨ Foil box holder x1      | ⑯ Door fixing stator x1          | ㉑ Door magnet x1          |
| ③ Cooking plate x1    | ⑩ Drip tray x1            | ⑰ Trolley middle frame x1        | ㉒ Door magnet stator x1   |
| ④ Flame tamer x2      | ⑪ Trolley back panel x1   | ⑱ Trolley left panel assy x1     | ㉓ Trolley bottom panel x1 |
| ⑤ Body assy x1        | ⑫ Trolley top panel x1    | ⑲ Front left door assy x1        | ㉔ Castors x2              |
| ⑥ Left side shelf x1  | ⑬ Trolley frame coross x1 | ㉕ Front right door assy x2       | ㉖ Castor with lock x2     |
| ⑦ Side burner assy x1 | ⑭ Rubber cover x2         |                                  |                           |

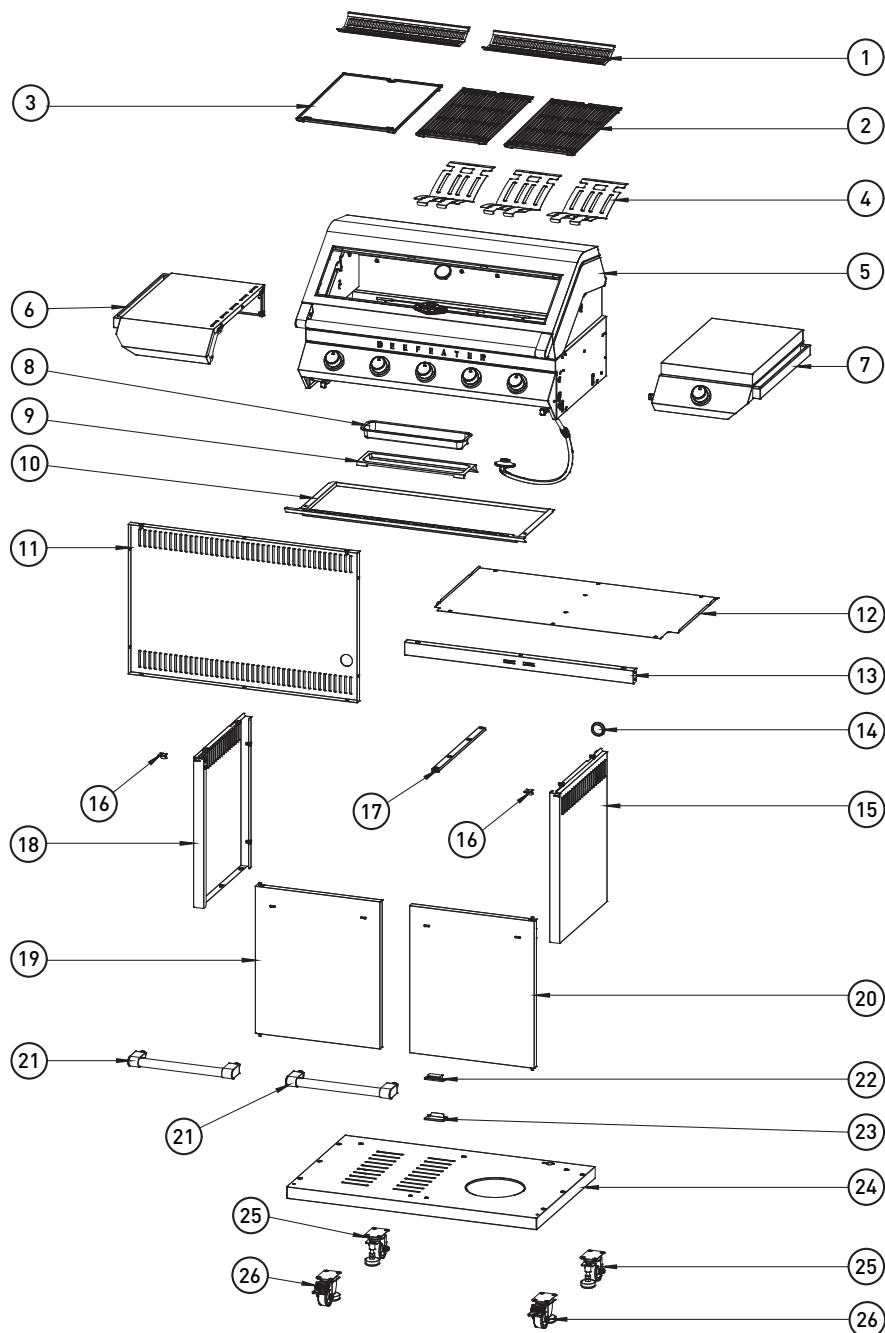


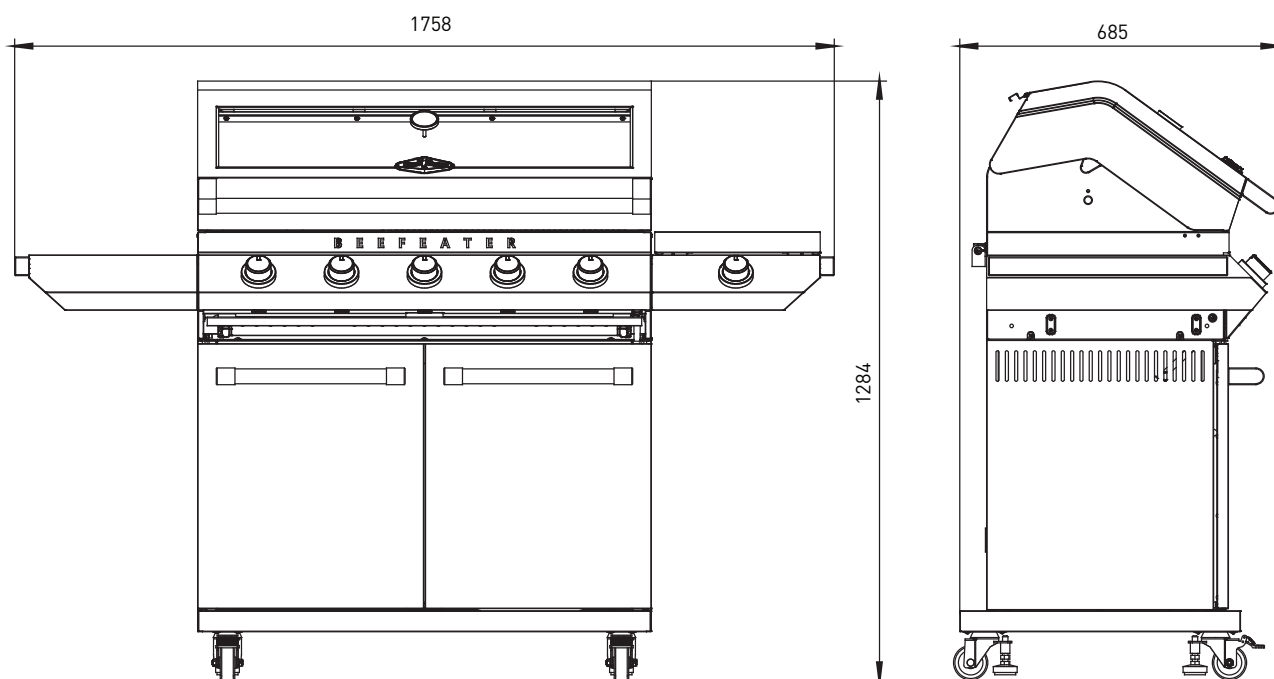


# BMG7652SA PRODUCT DESCRIPTION

## BMG7652SA

- |                       |                           |                               |                           |
|-----------------------|---------------------------|-------------------------------|---------------------------|
| ① Warming rack x2     | ⑧ Oil foil box x1         | ⑮ Trolley right panel assy x1 | ⑳ Door magnet x1          |
| ② Cooking grill x2    | ⑨ Foil box holder x1      | ⑯ Door fixing stator x1       | ㉓ Door magnet stator x1   |
| ③ Cooking plate x1    | ⑩ Drip tray x1            | ⑰ Trolley middle frame x1     | ㉔ Trolley bottom panel x1 |
| ④ Flame tamer x2      | ⑪ Trolley back panel x1   | ⑱ Trolley left panel assy x1  | ㉕ Castors x2              |
| ⑤ Body assy x1        | ⑫ Trolley top panel x1    | ⑲ Front left door assy x1     | ㉖ Castor with lock x2     |
| ⑥ Left side shelf x1  | ⑬ Trolley frame coross x1 | ⑳ Front right door assy x2    |                           |
| ⑦ Side burner assy x1 | ⑭ Rubber cover x2         | ㉑ Door handle assy x2         |                           |





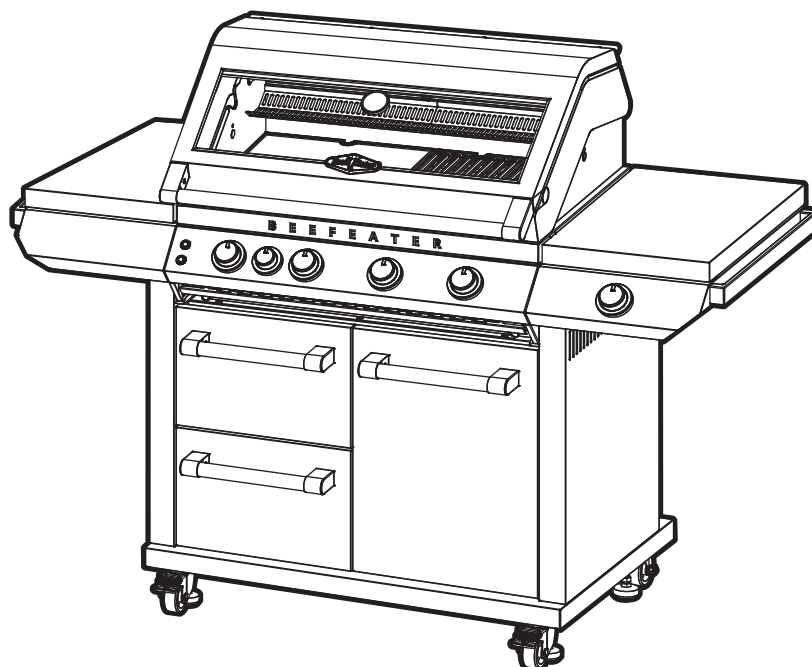


# GAS SPECIFICATIONS

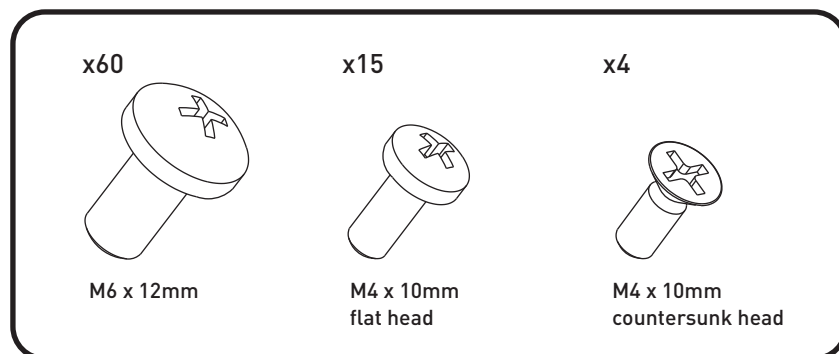
		Natural Gas	Universal LPG
Injector orifice diameter - barbecue burner	BMG7642SA	1.85	1.10
	BMG7652SA	1.85	1.10
	BMF7645SA	2.05	1.11
	BMF7655SA	2.05	1.11
Injector diameter-side burner BMG7642SA & BMG7652SA		1.87	1.15
Injector diameter-side burner BMF7645SA & BMF7655SA		2.4	1.35
Injector diameter-rear burner BMF7645SA & BMF7655SA		1.55	0.94

Gas type	Model Name	Main Burner Qty	Rating MJ/h	Rear Burner Qty	Rating MJ/h	Side Burner Qty	Rating MJ/h	Total Rating MJ/h
NG	BMG7642SA	4	68	0	0	1	17	85
	BMG7652SA	5	85	0	0	1	17	105
	BMF7645SA	4	68	1	11	1	21	100
	BMF7655SA	5	85	1	11	1	21	117
LPG	BMG7642SA	4	68	0	0	1	17	85
	BMG7652SA	5	85	0	0	1	17	105
	BMF7645SA	4	68	1	11	1	23	102
	BMF7655SA	5	85	1	11	1	23	119

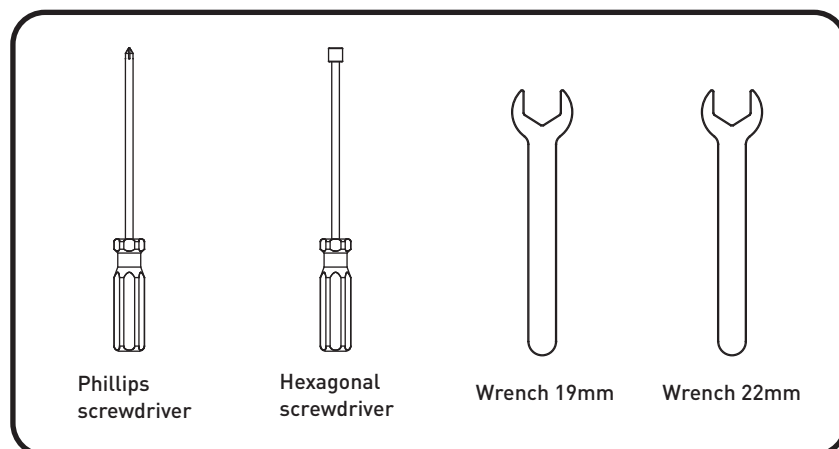
**BMF7645SA**  
**BMF7655SA**



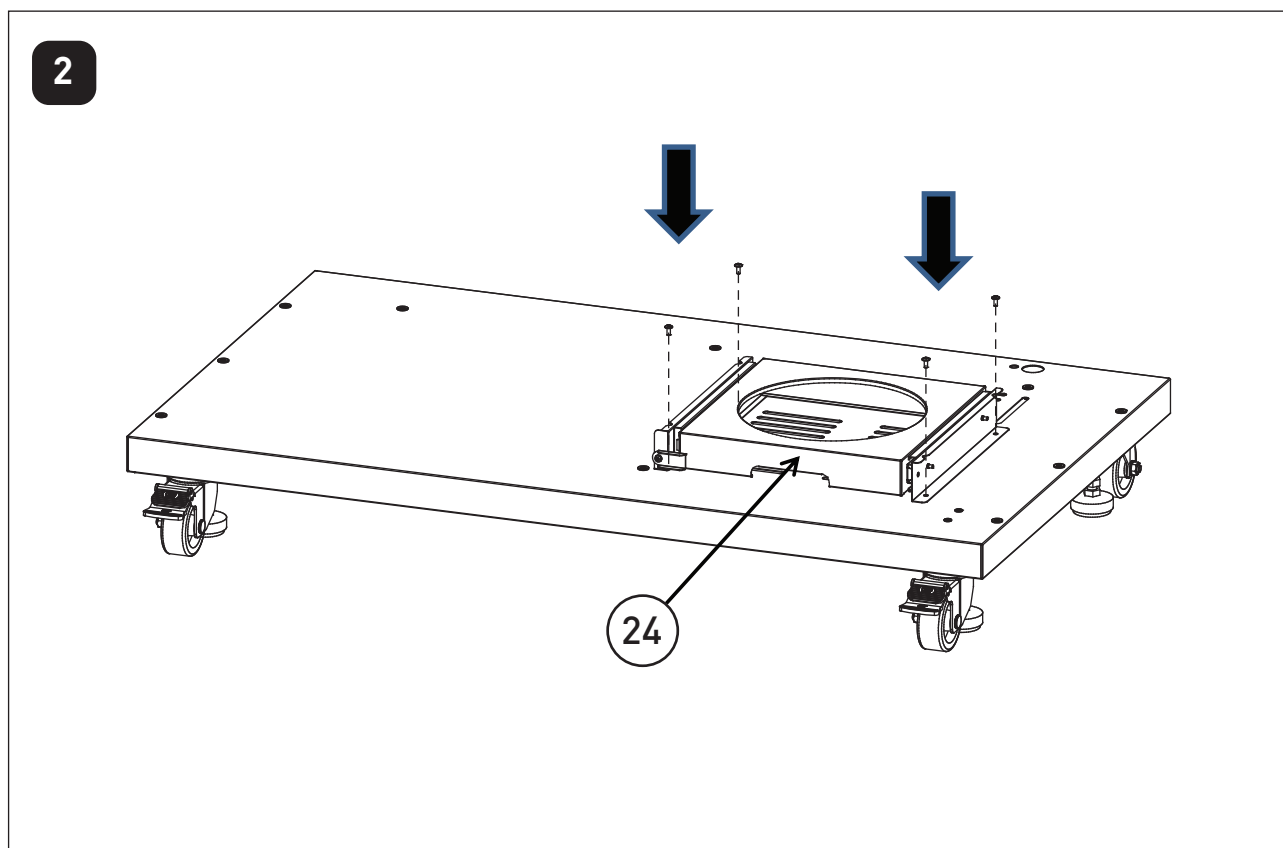
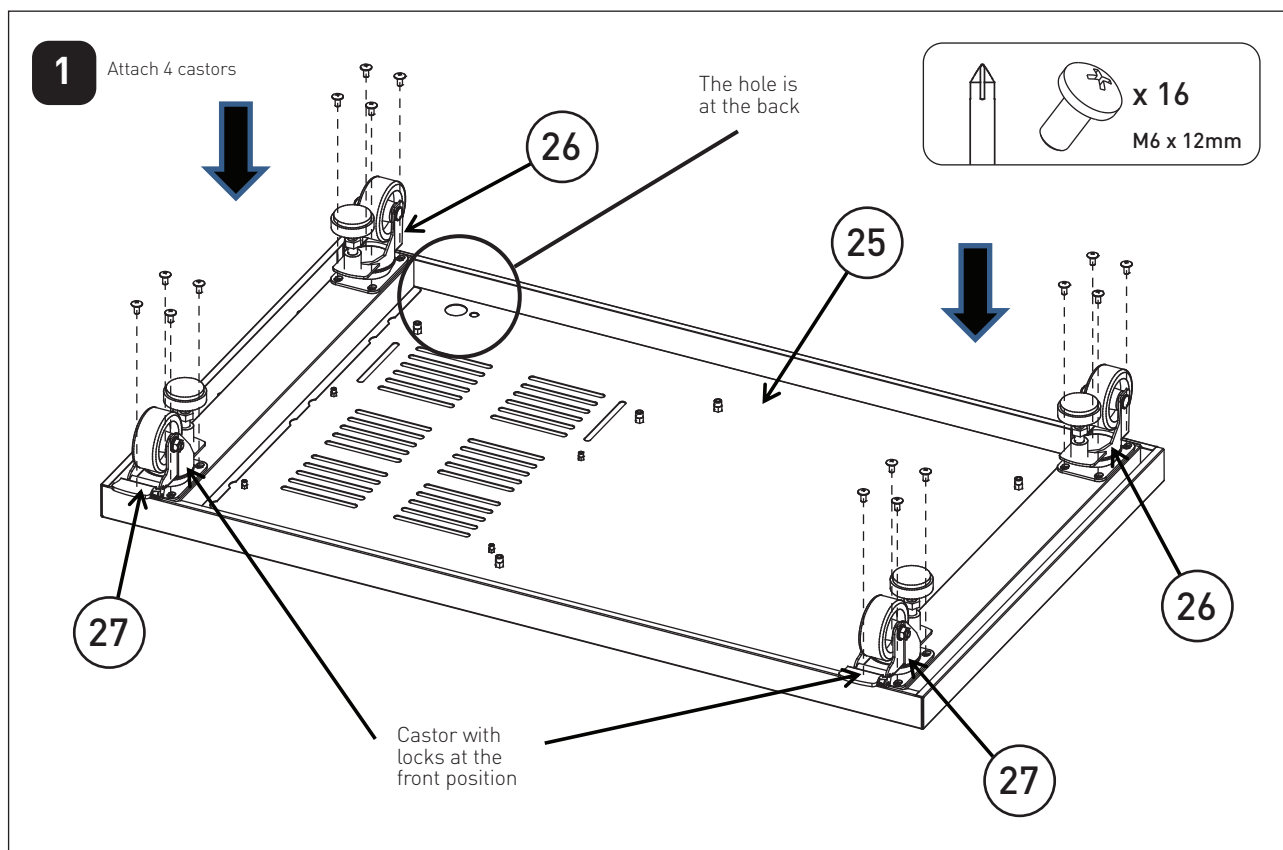
For BMF7645SA & BMF7655SA

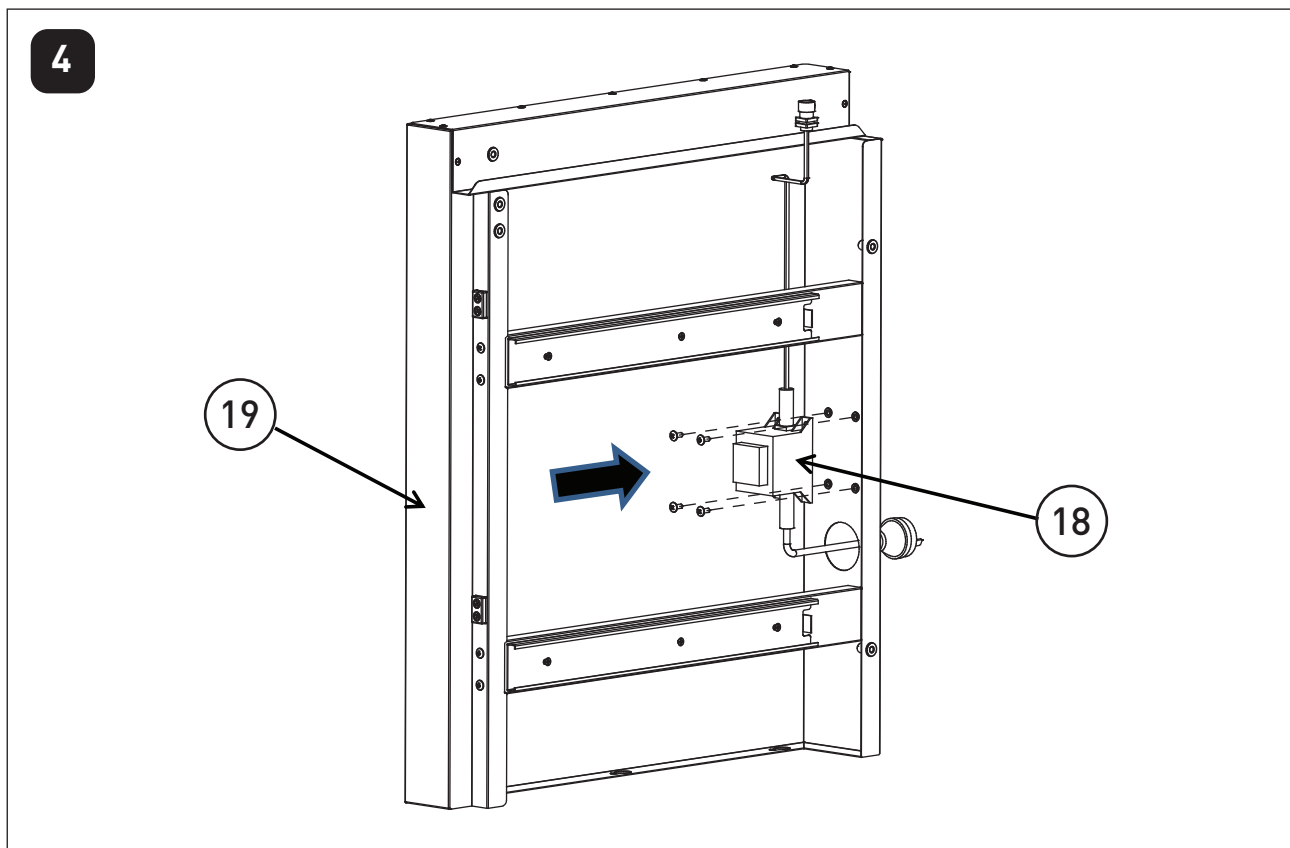
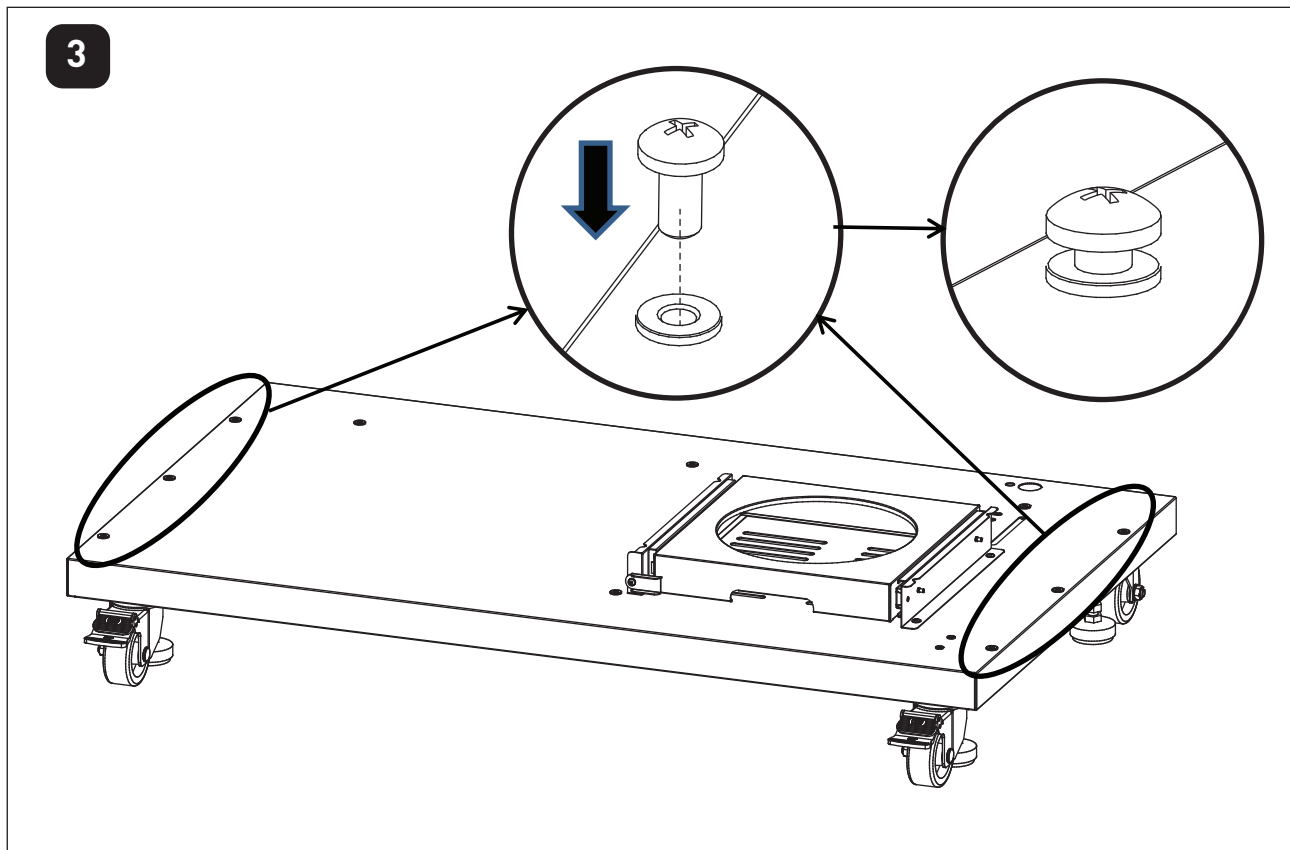


Tools required:

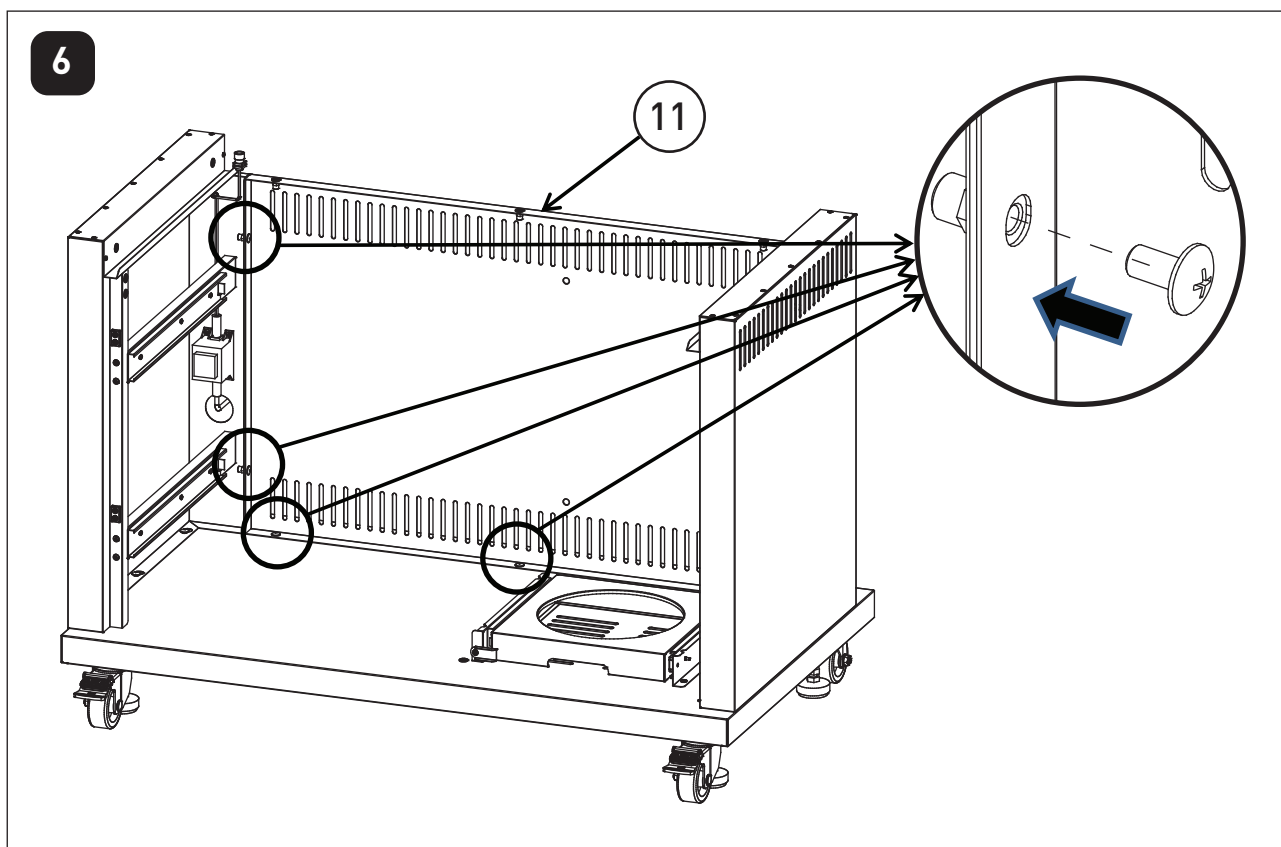
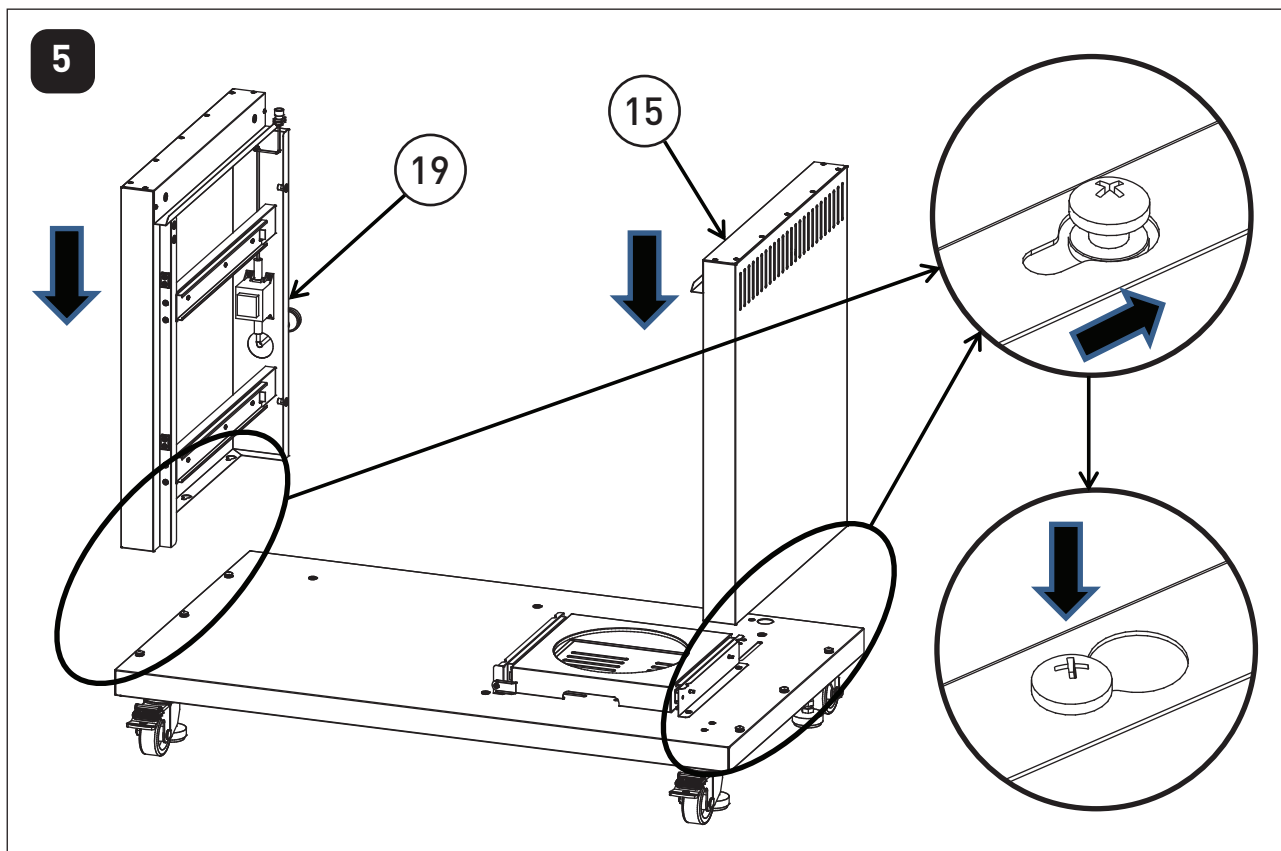


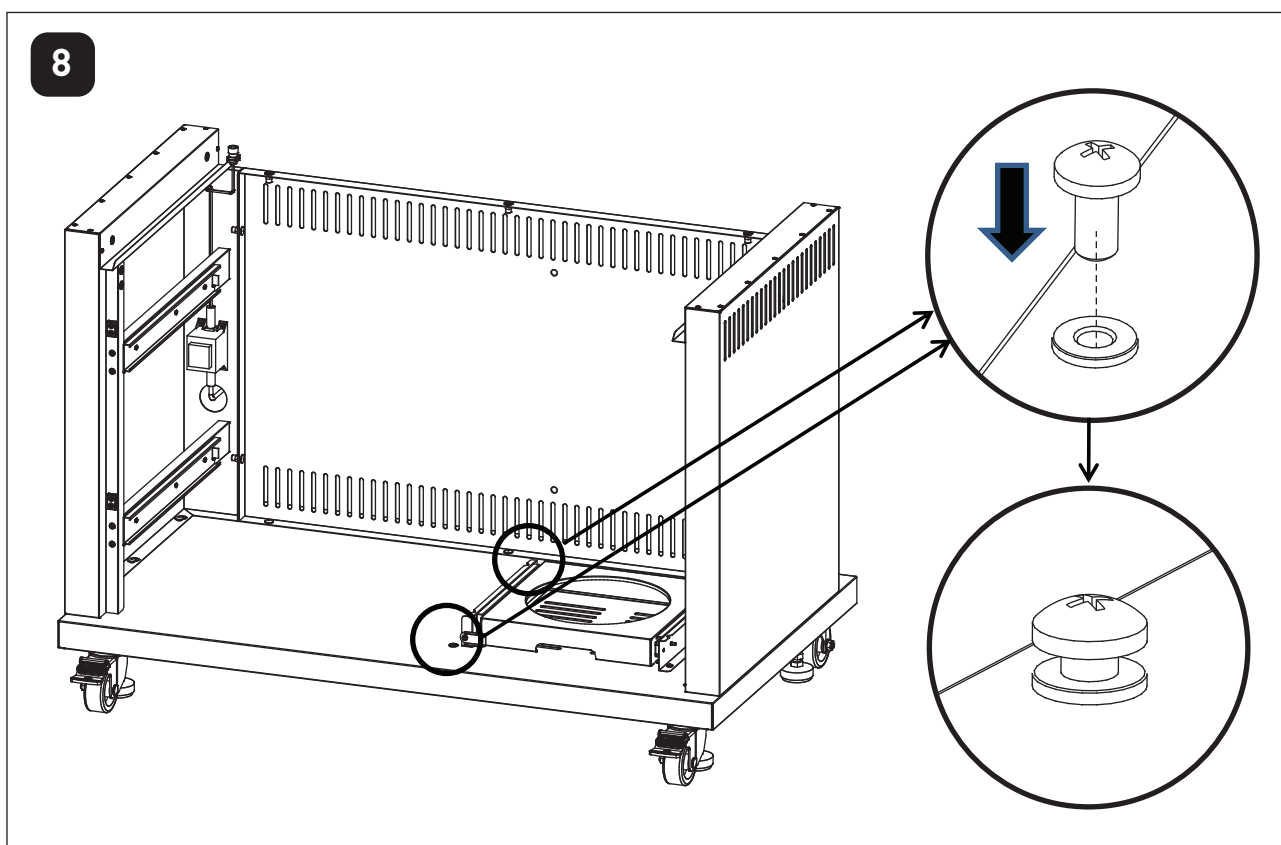
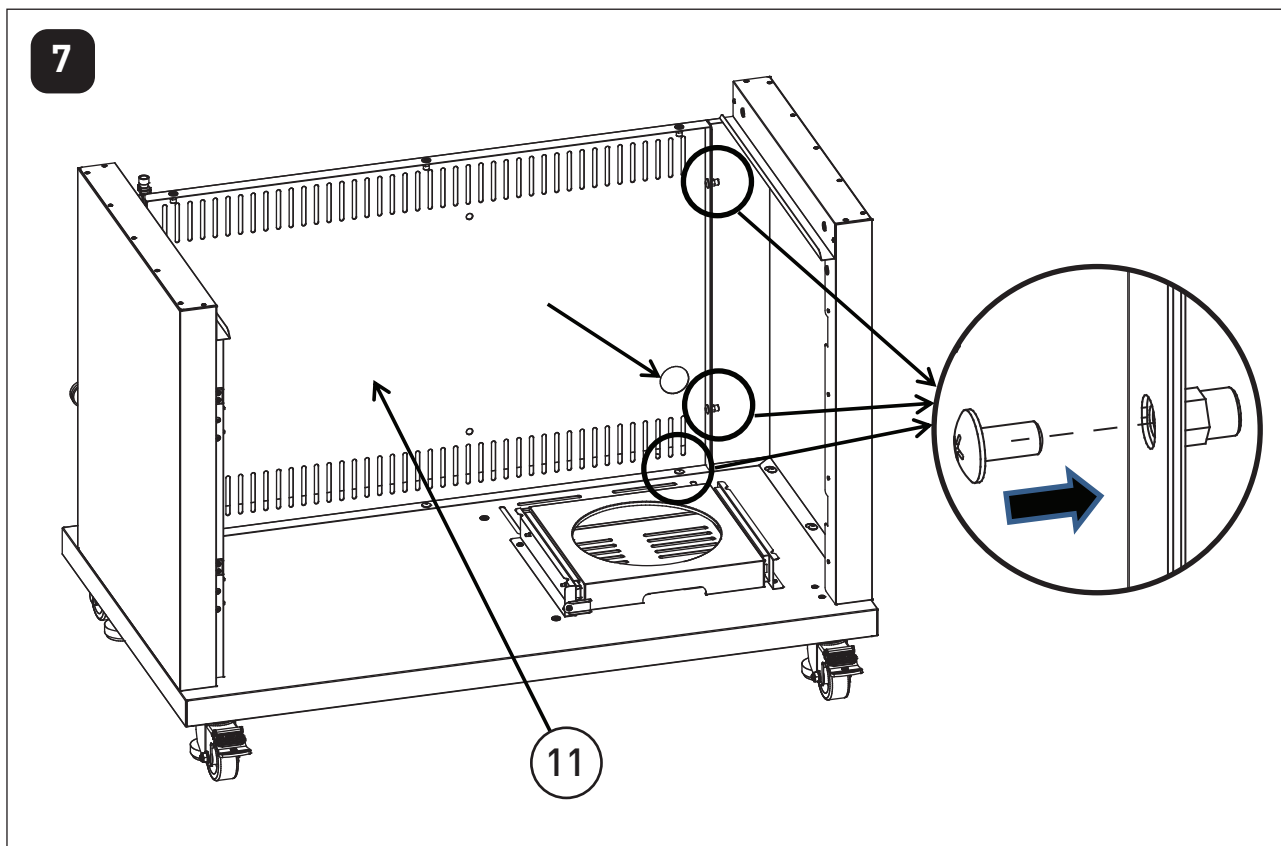
# BMF7645SA & BMF7655SA ASSEMBLY



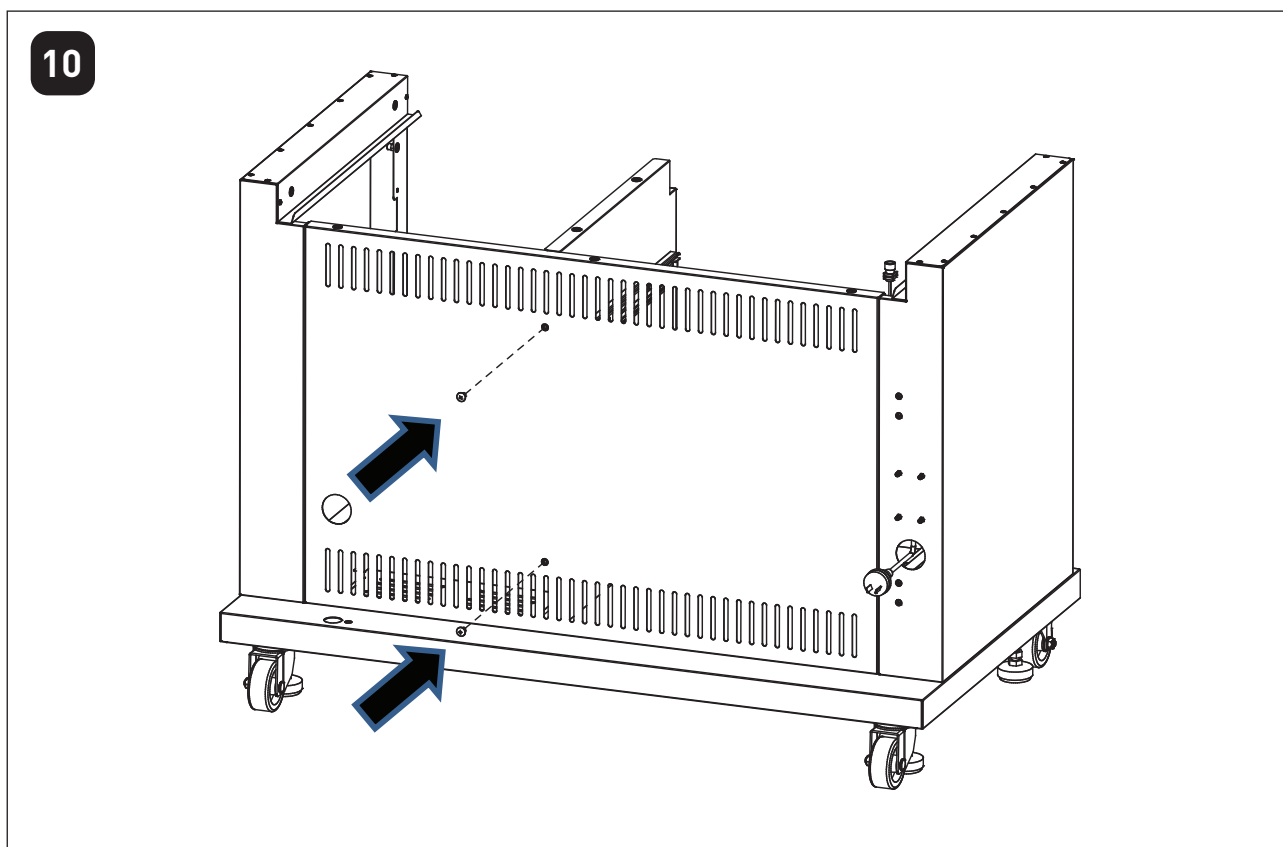
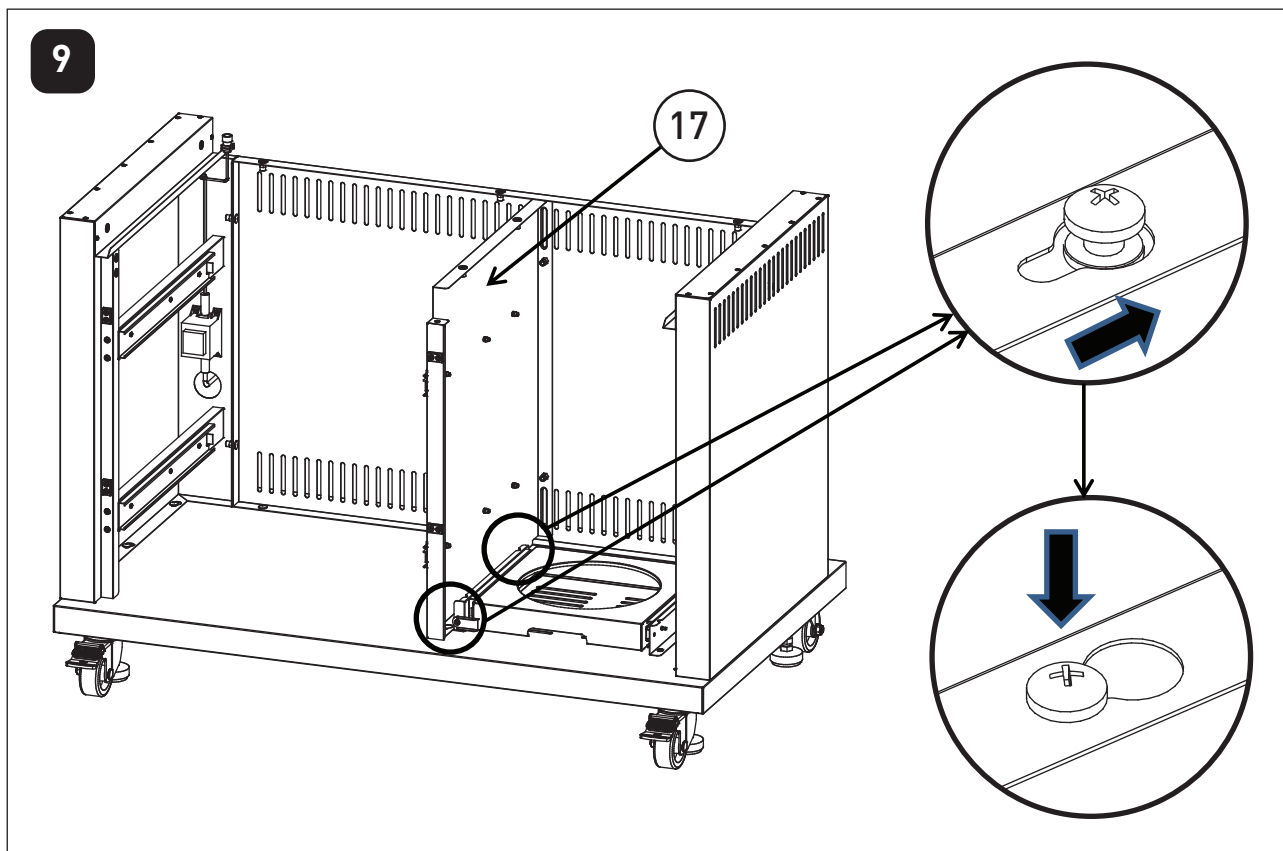


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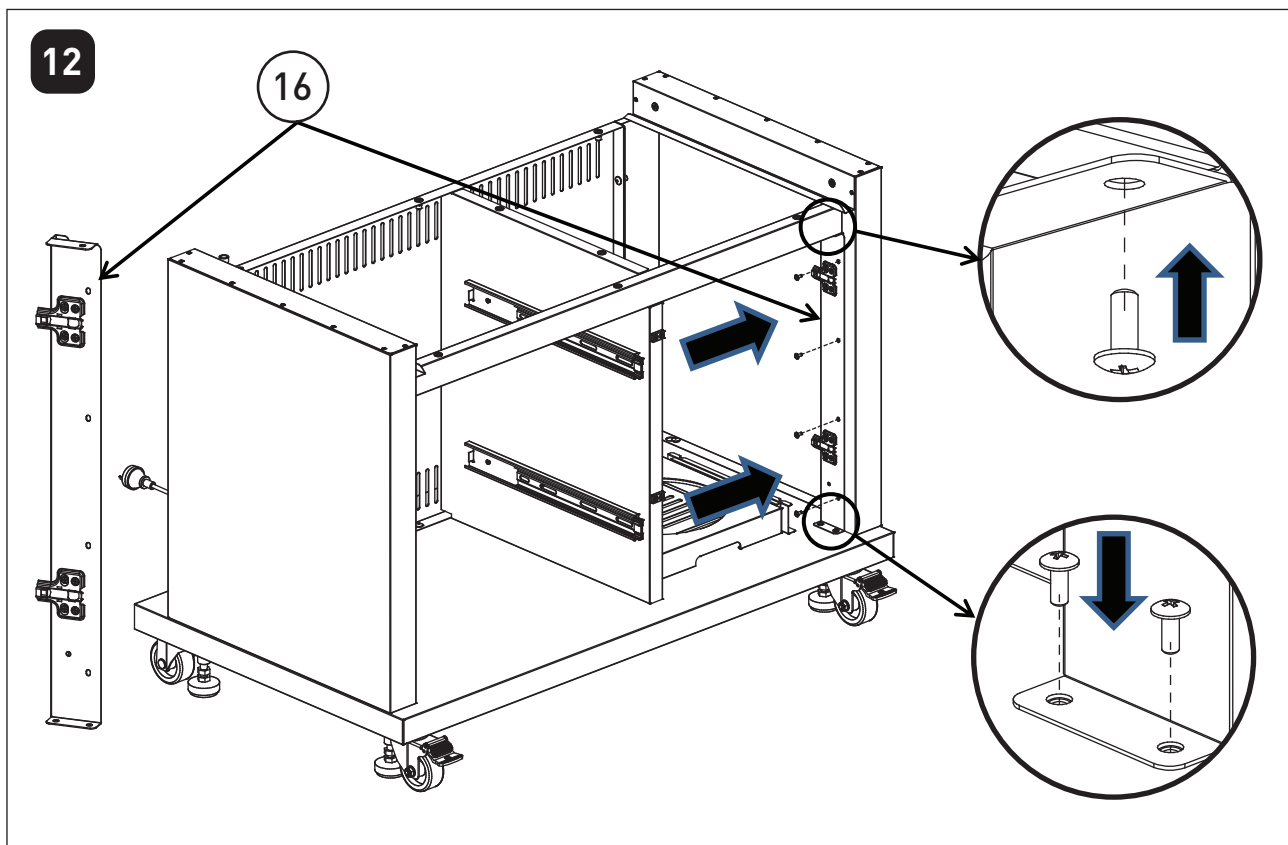
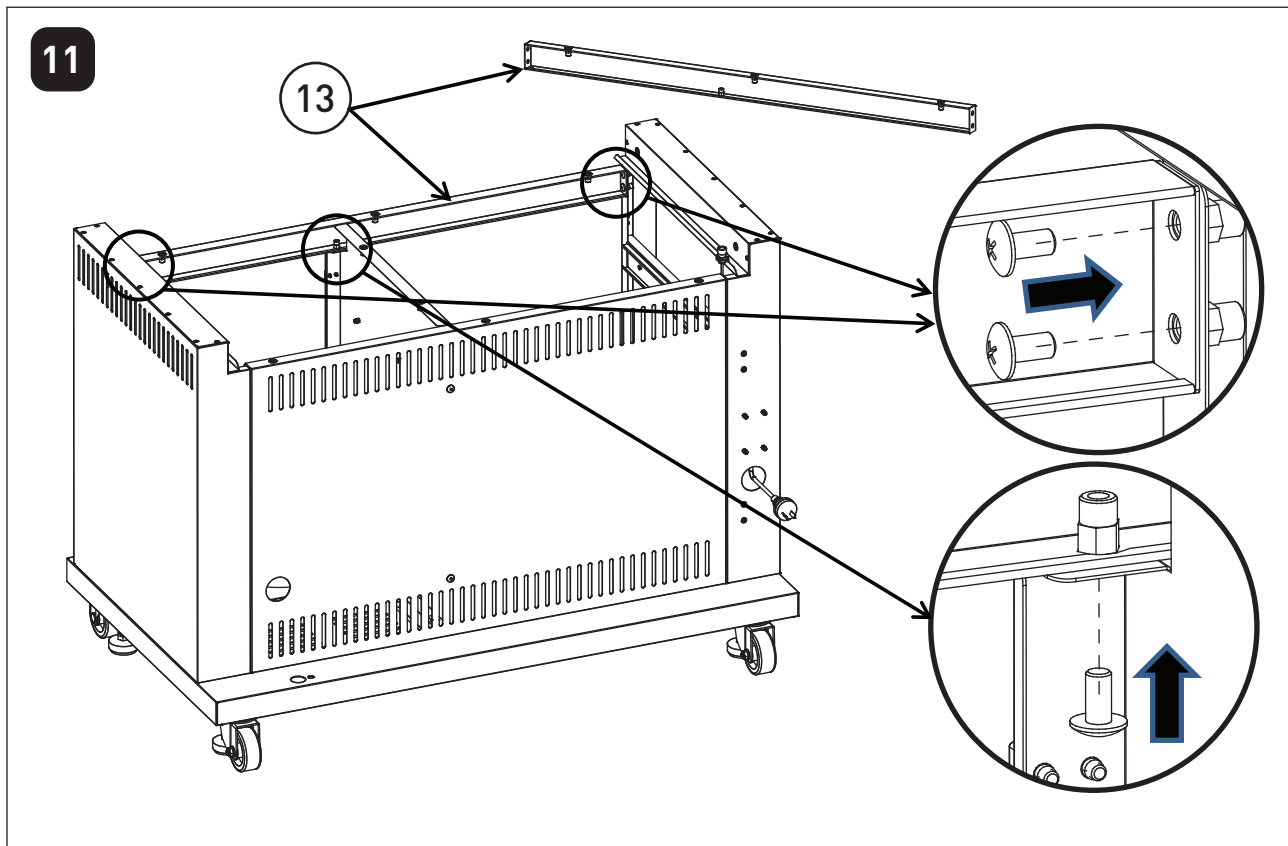




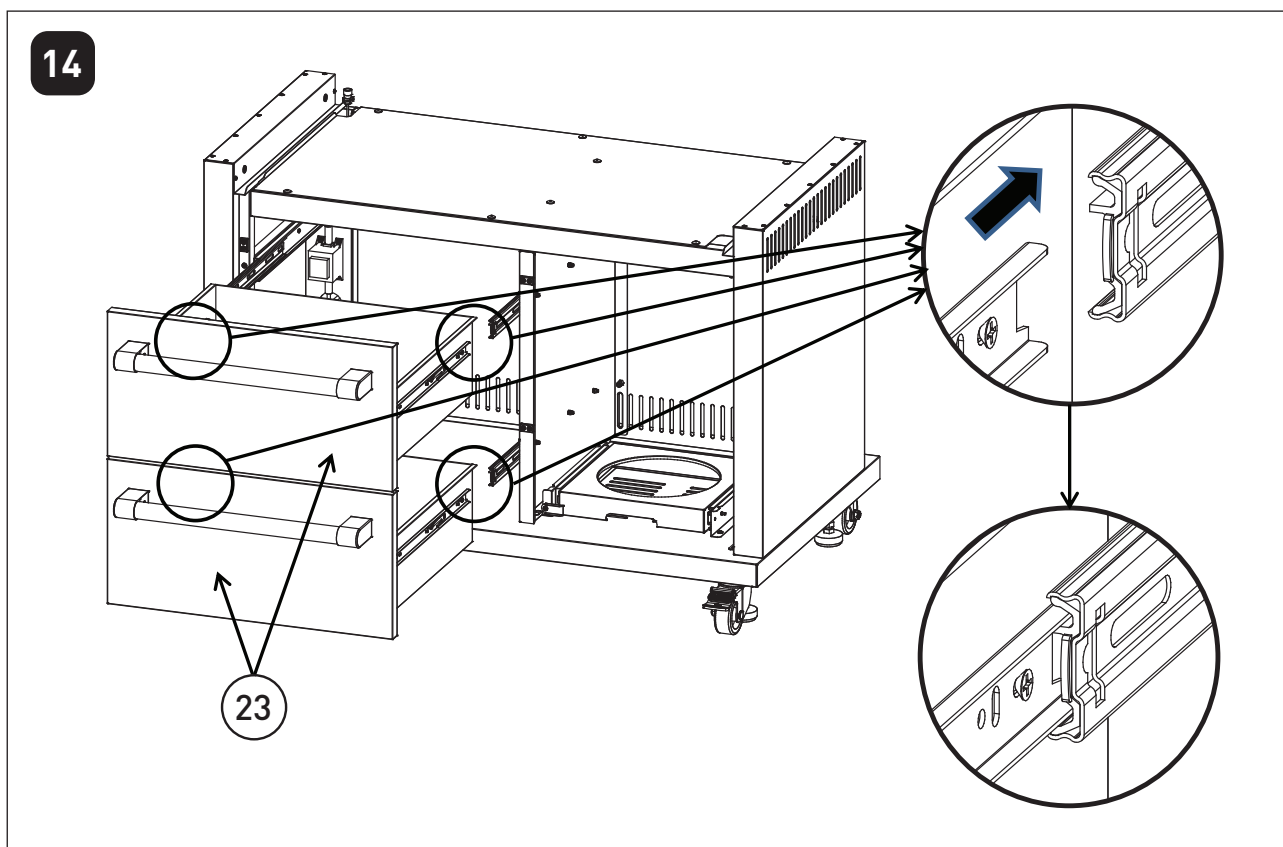
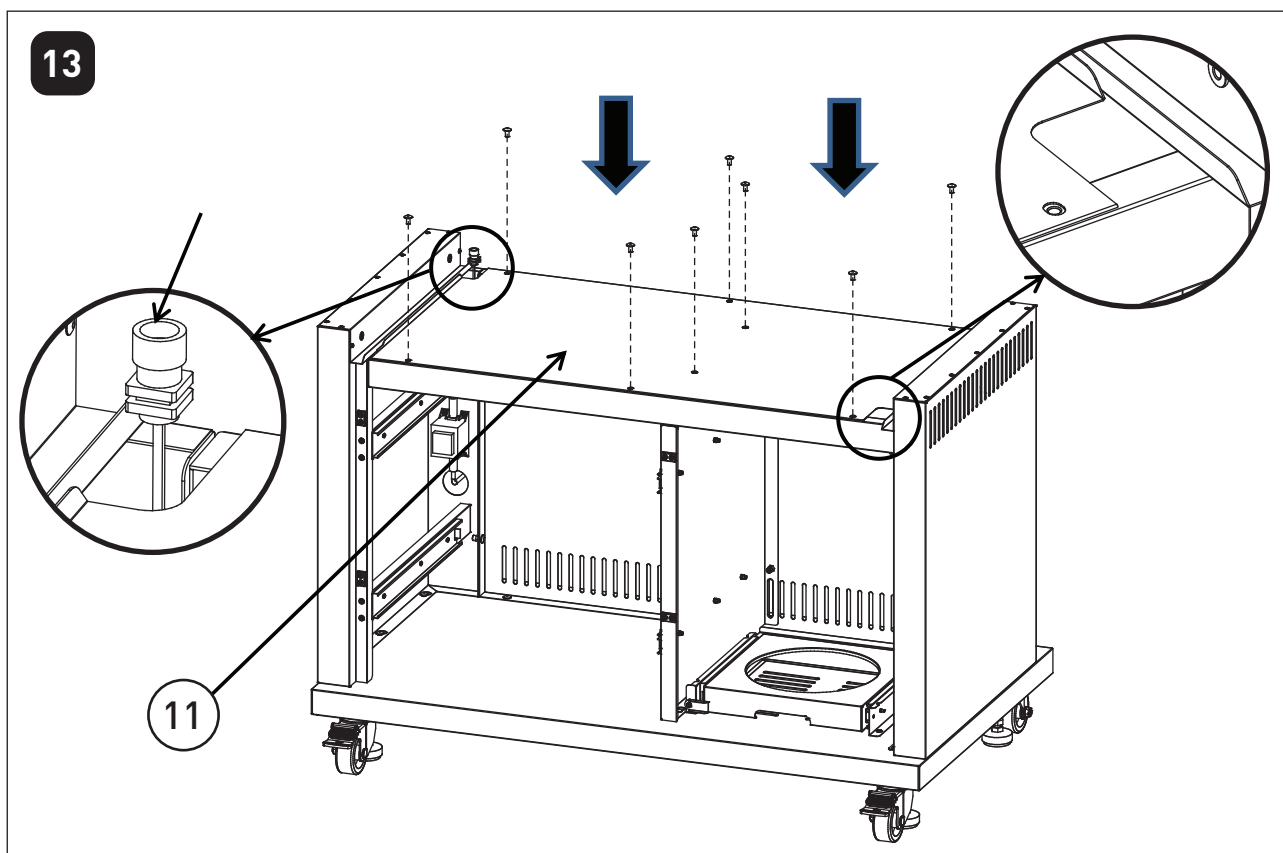
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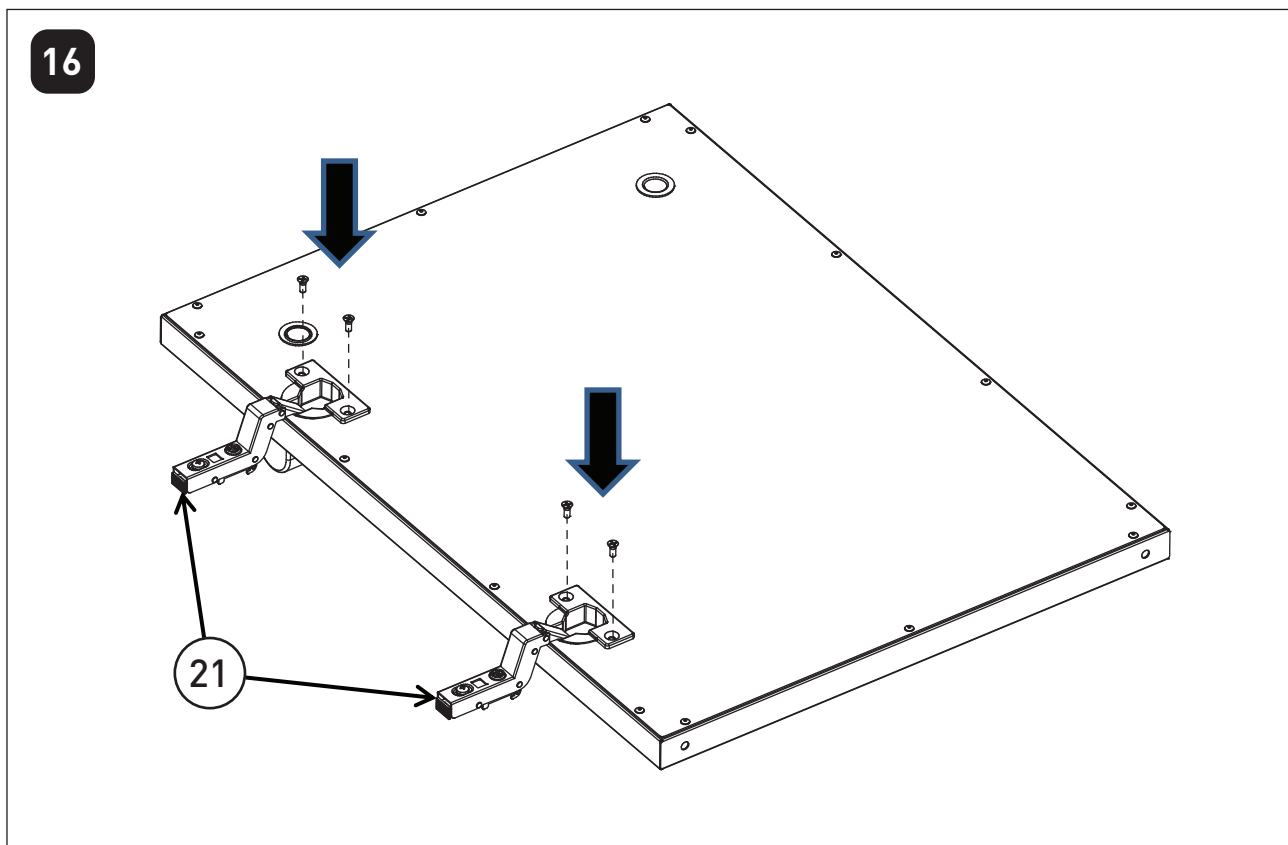
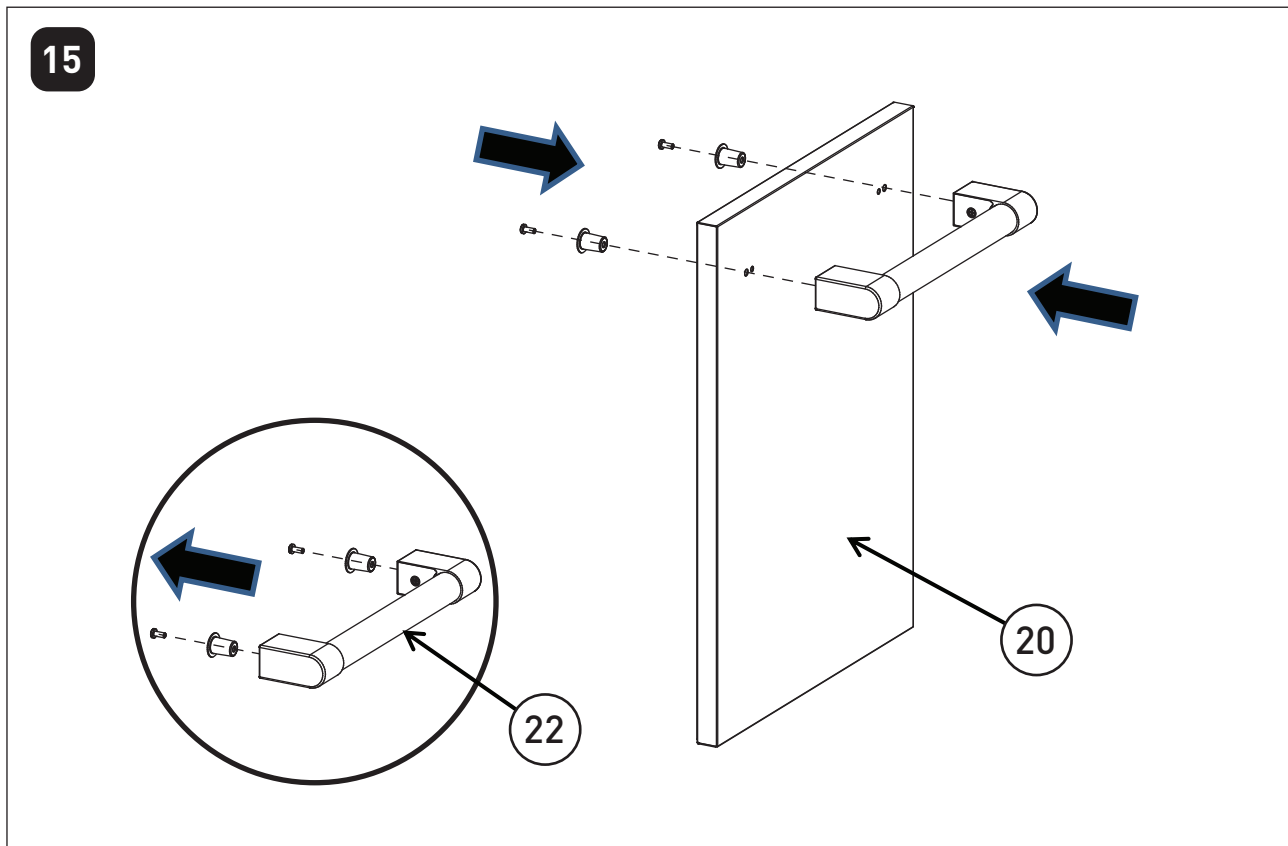




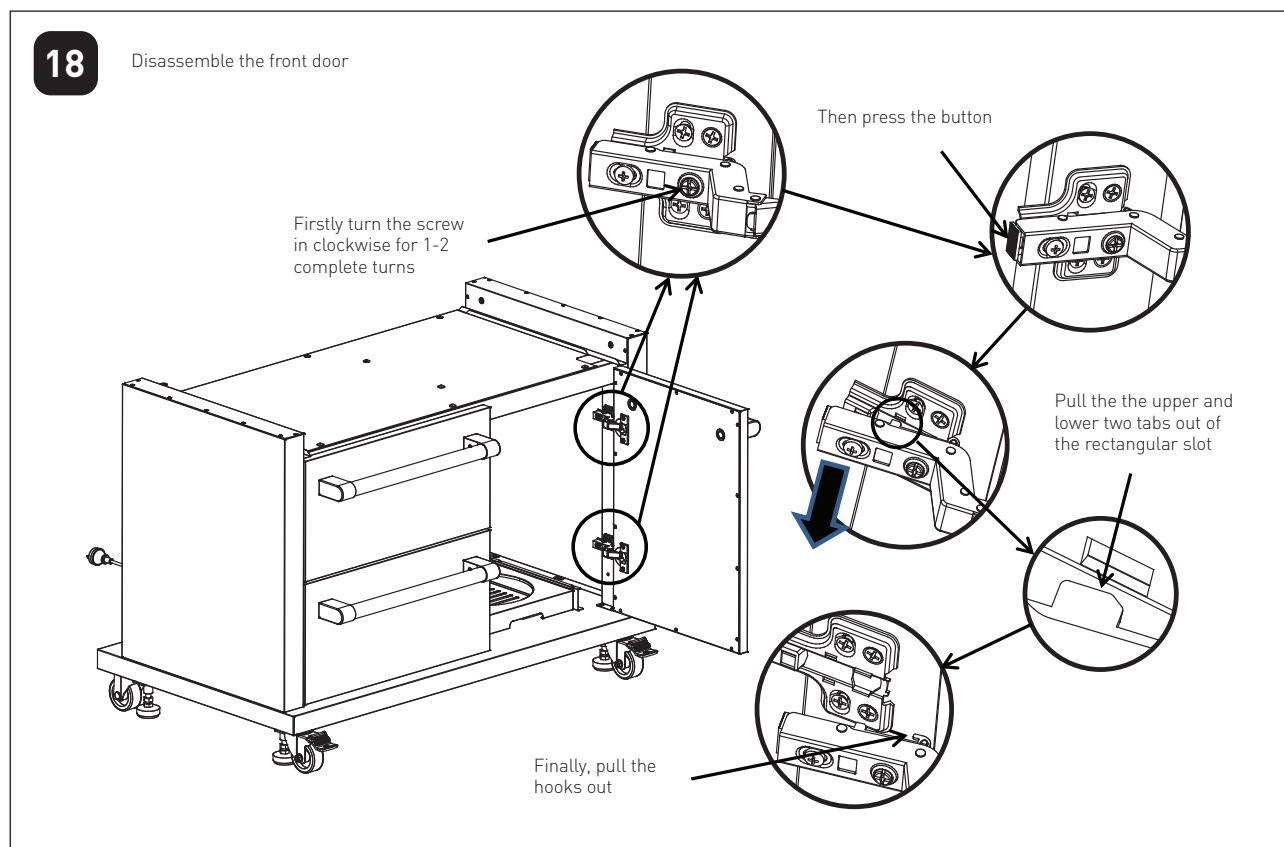
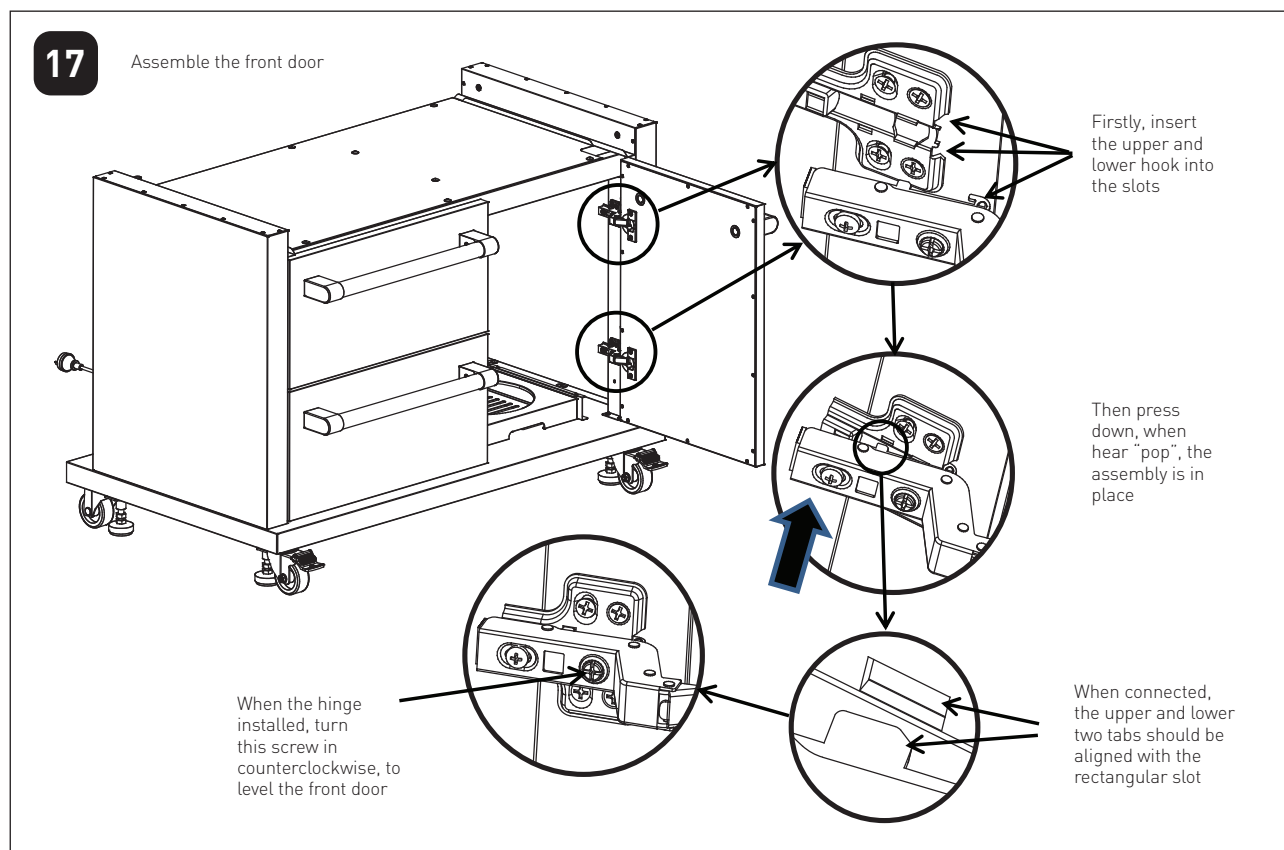


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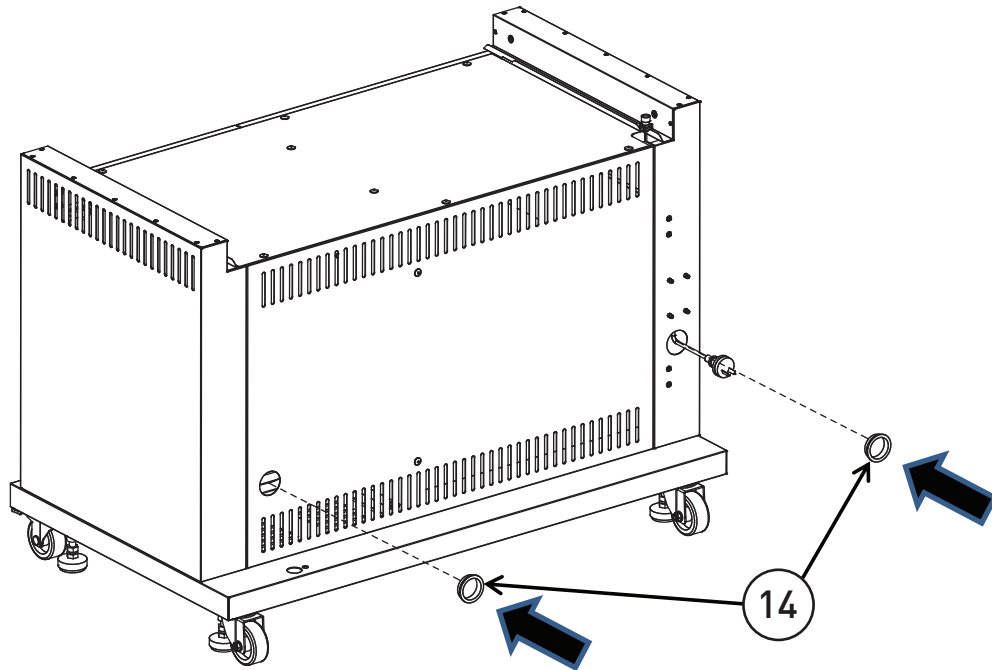




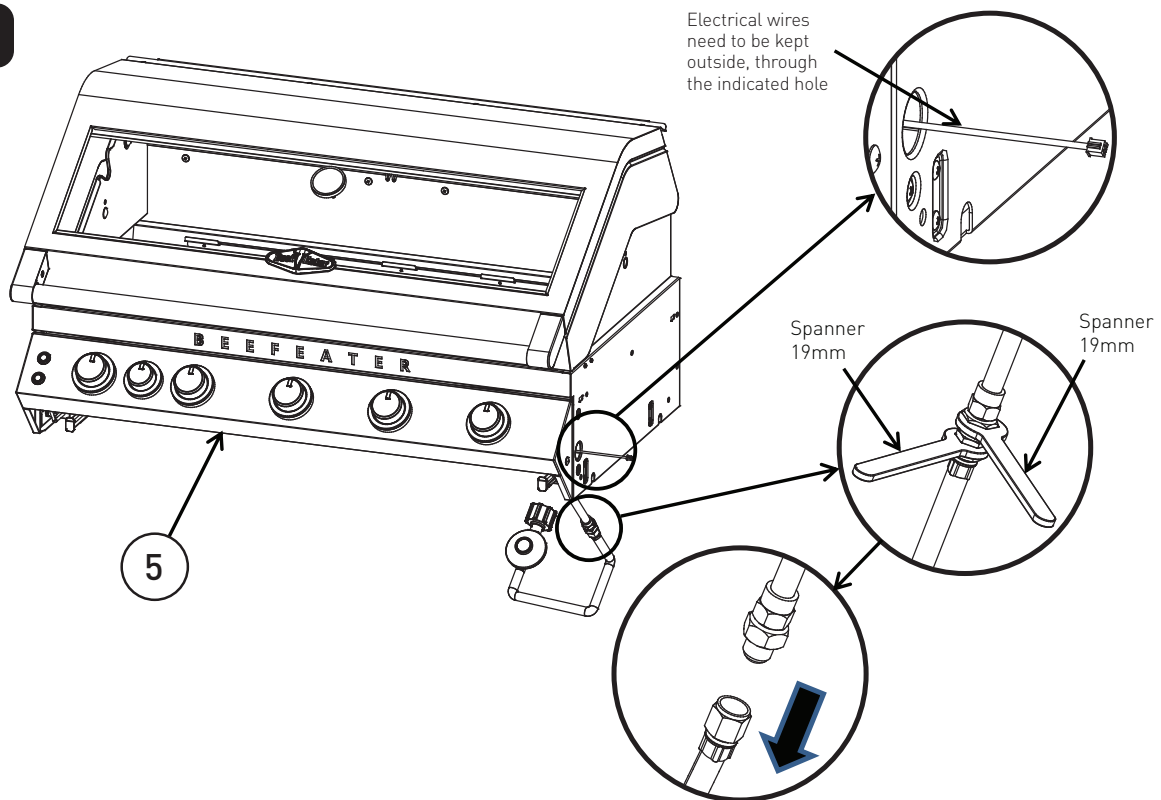
# BMF7645SA & BMF7655SA ASSEMBLY



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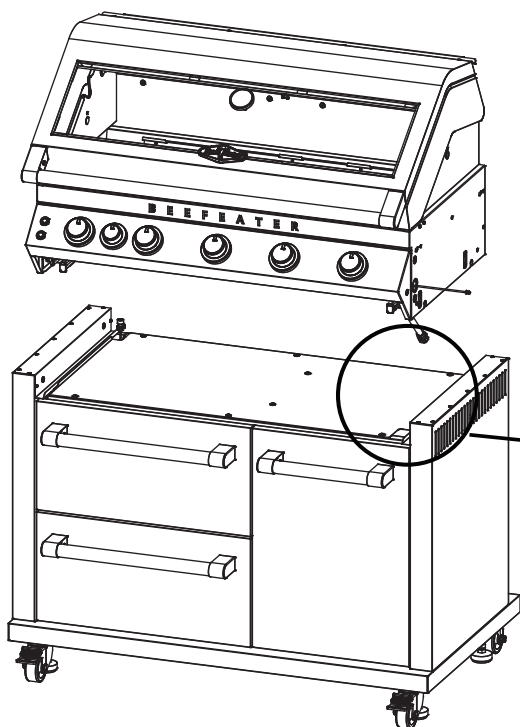


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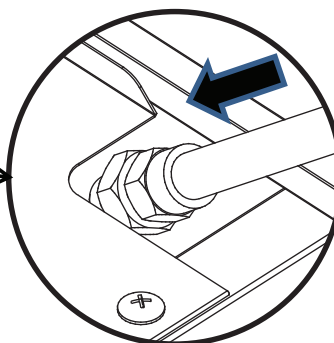


# BMF7645SA & BMF7655SA ASSEMBLY

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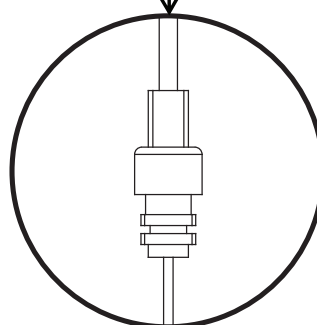
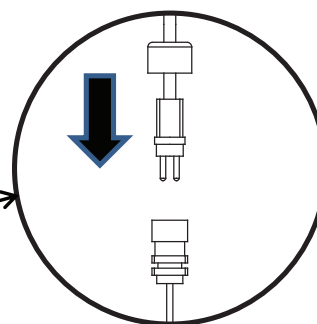
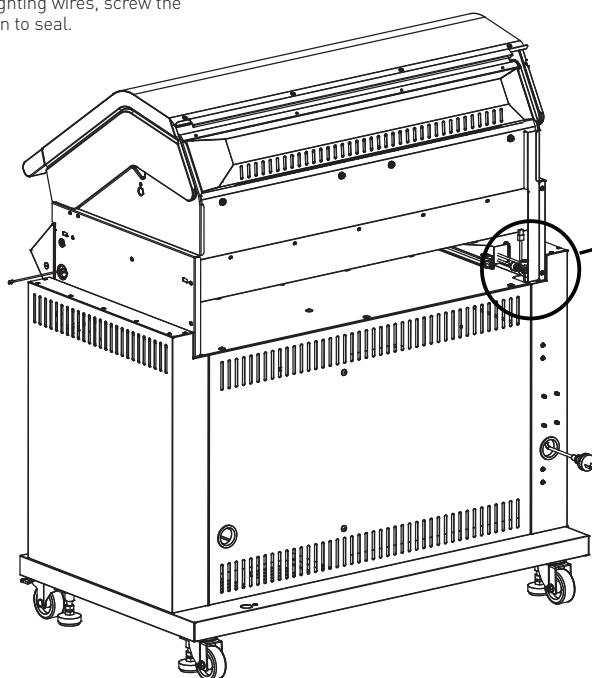
Recommend at least 2 people to lift. Due to the assembled body being a heavy lift



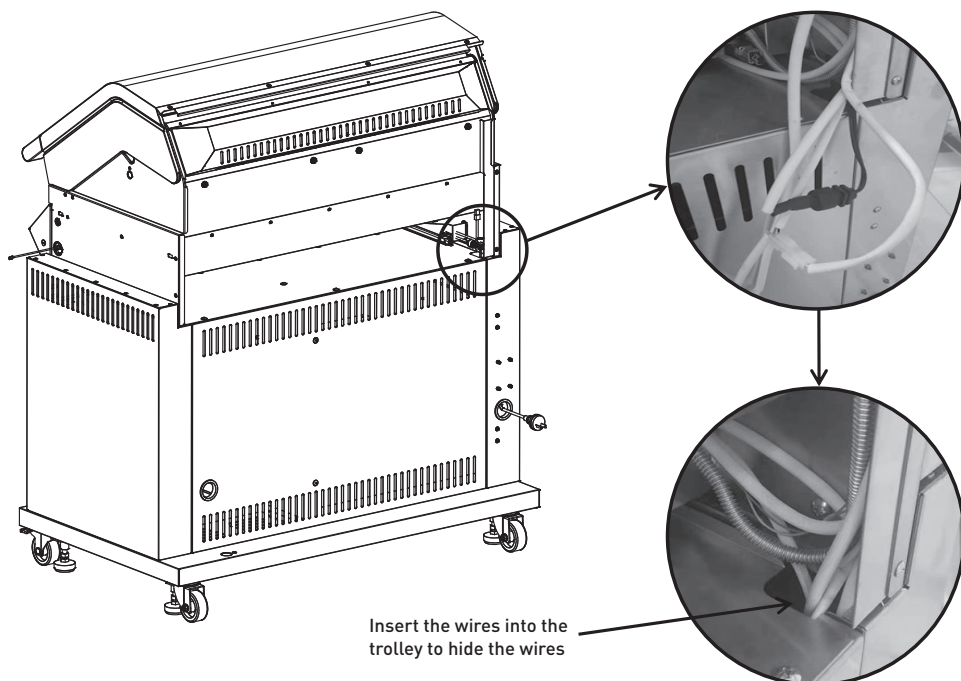
Carefully locate the gas pipe into the hole of the trolley top panel

22

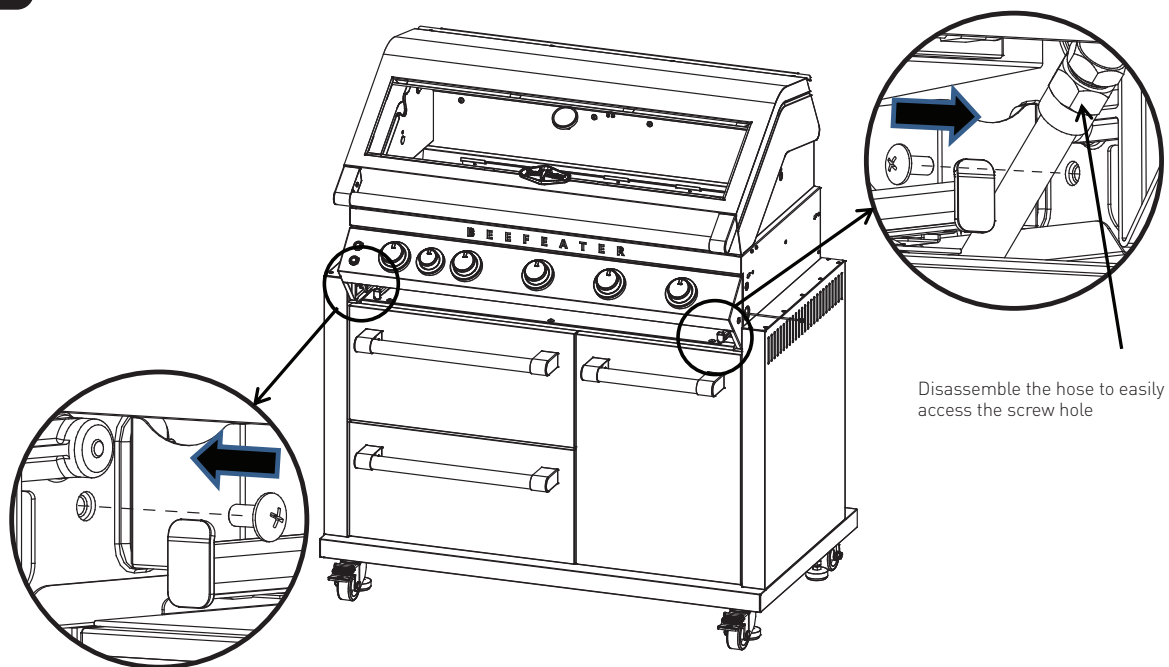
Assemble the transformer wires and the lighting wires, screw the connection to seal.



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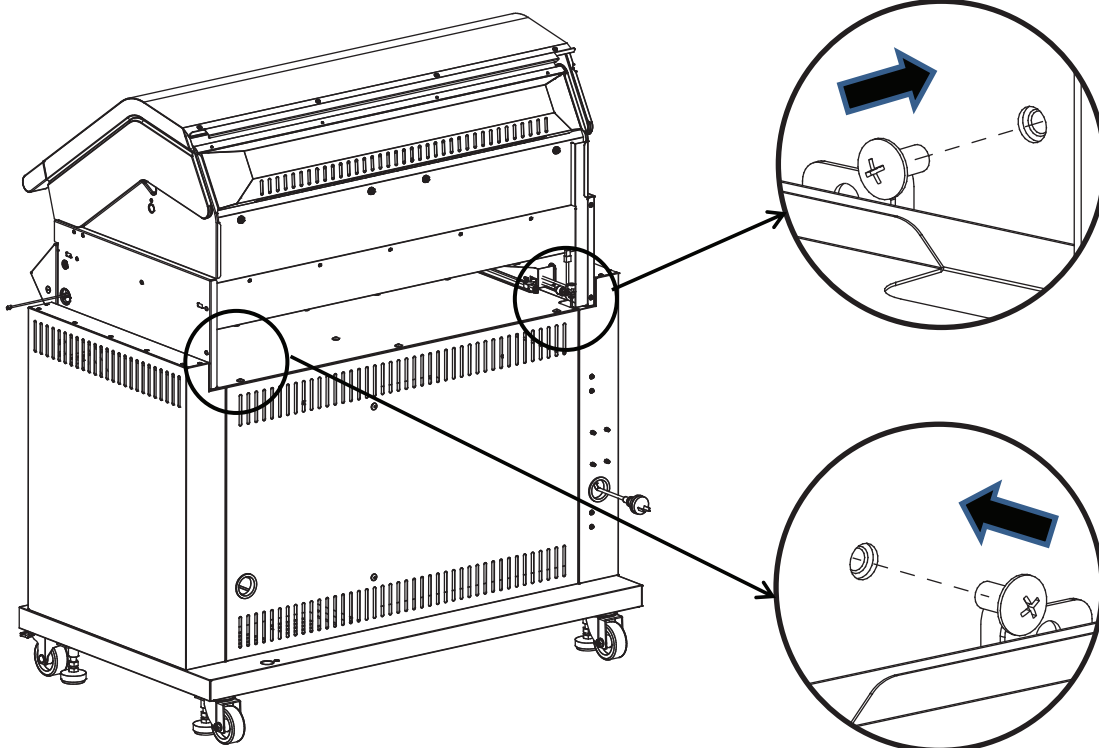
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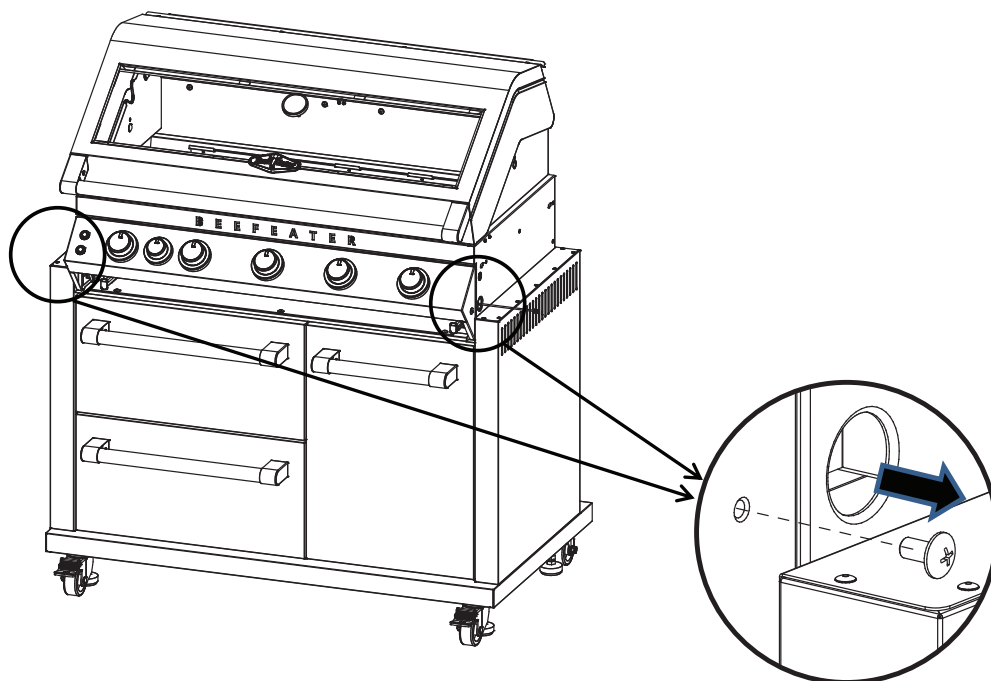


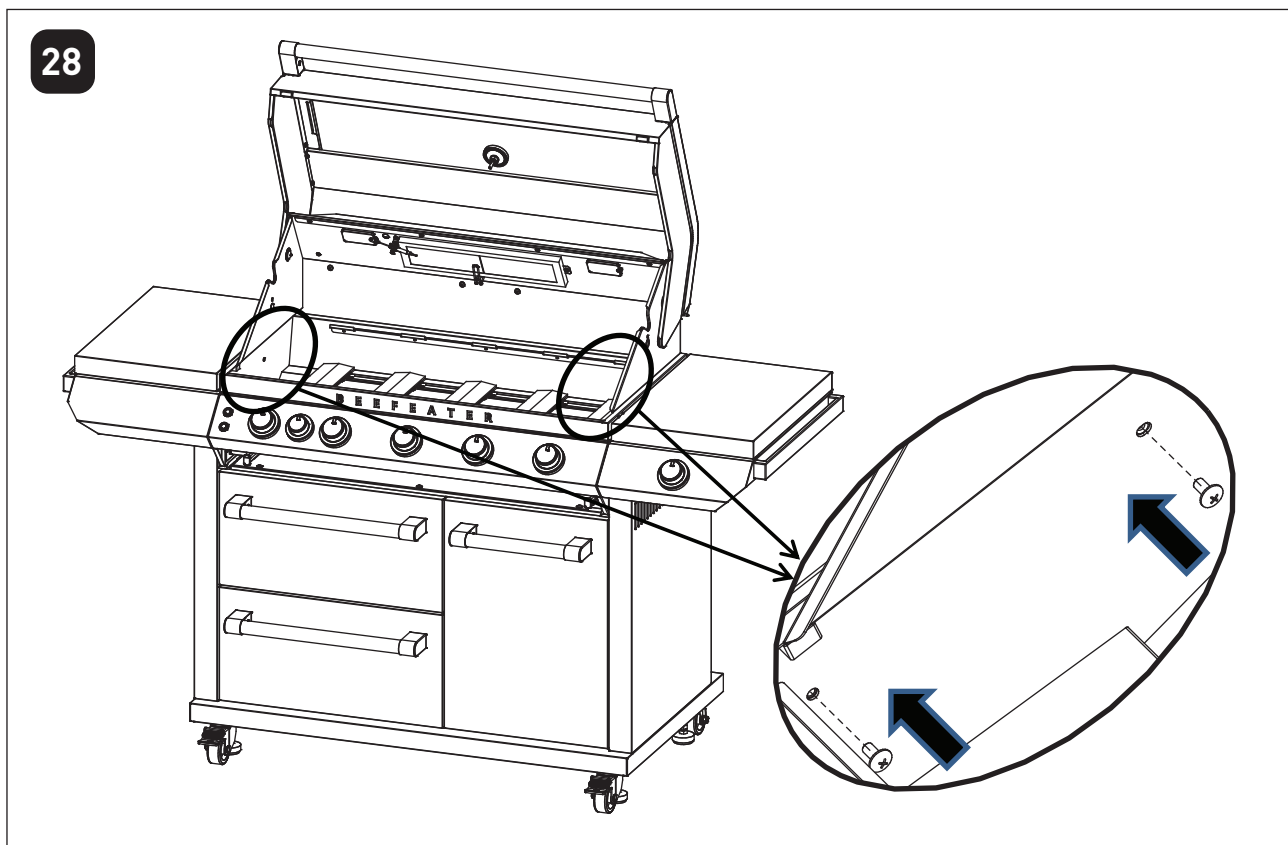
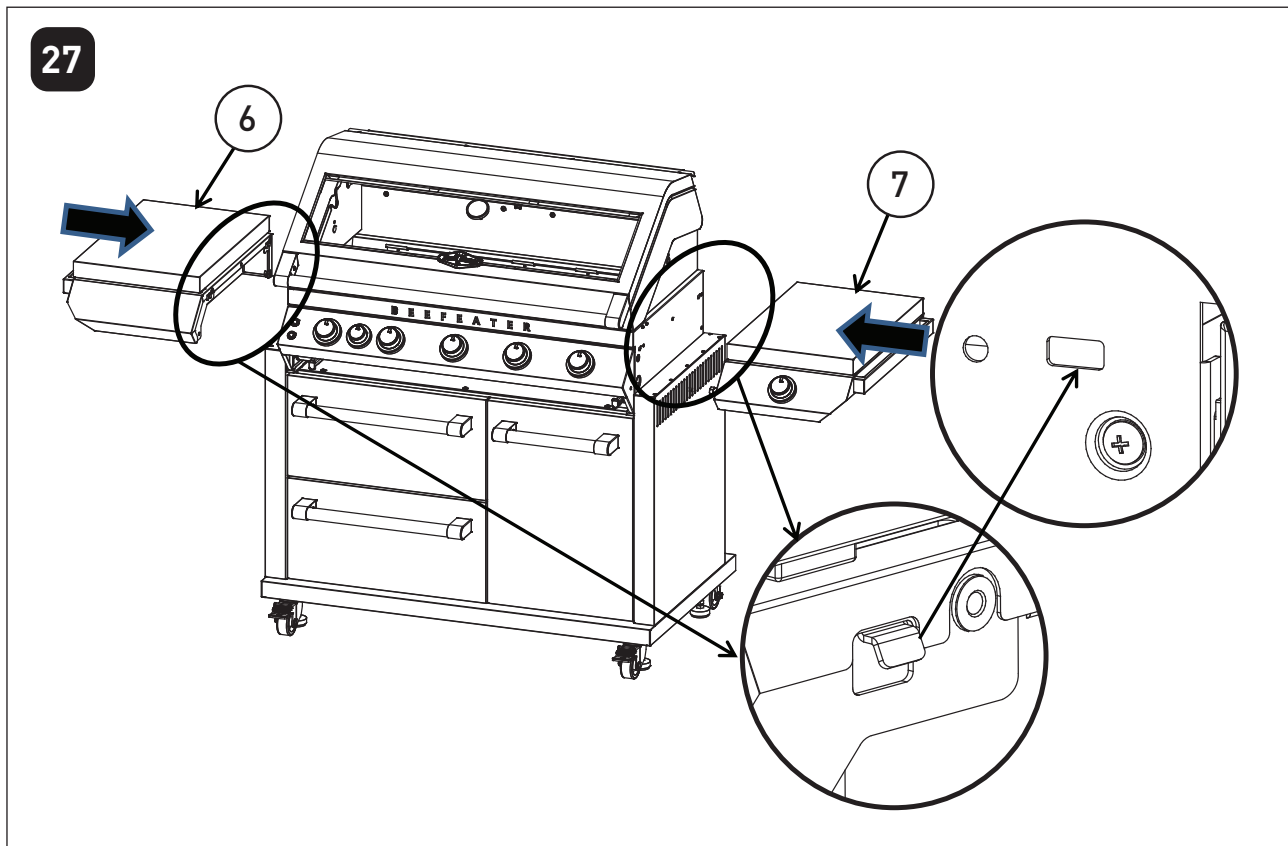
# BMF7645SA & BMF7655SA ASSEMBLY

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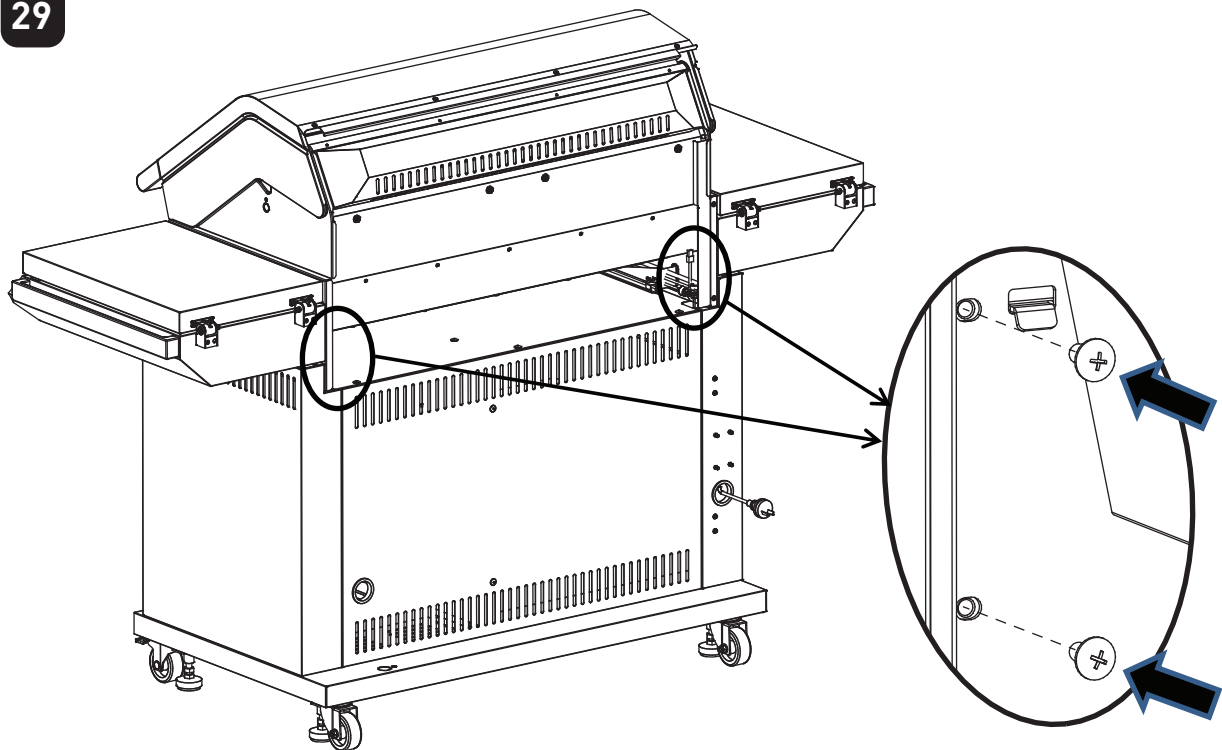
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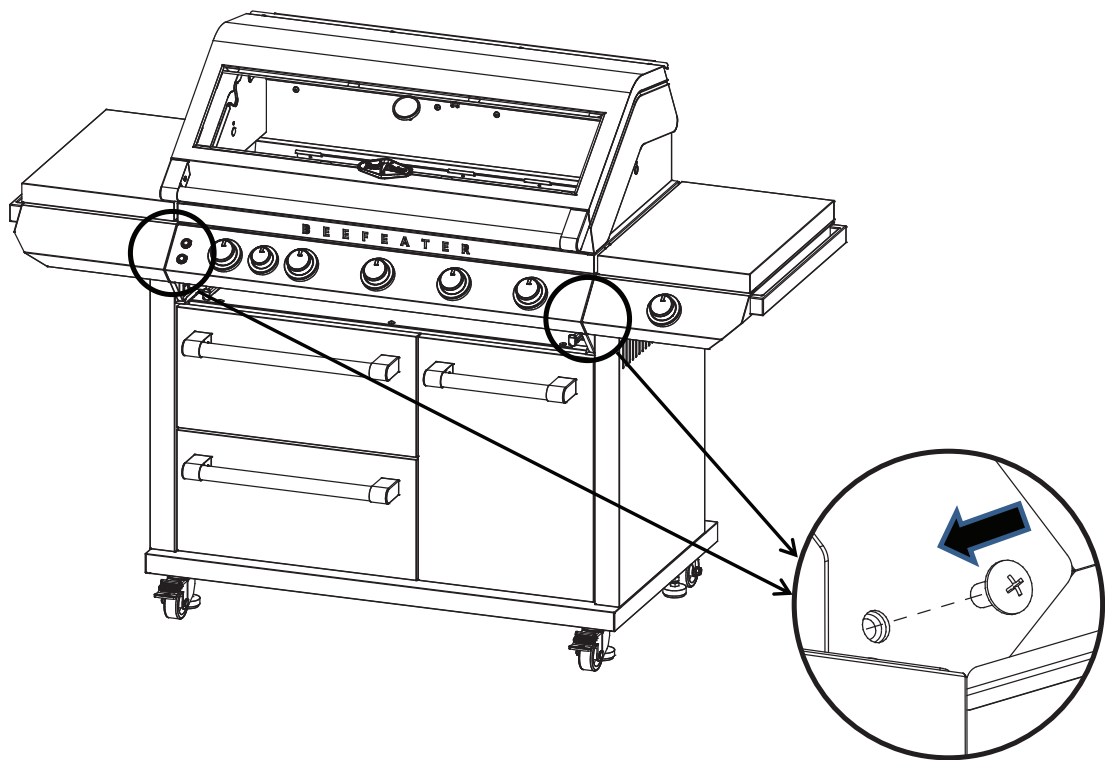


# BMF7645SA & BMF7655SA ASSEMBLY

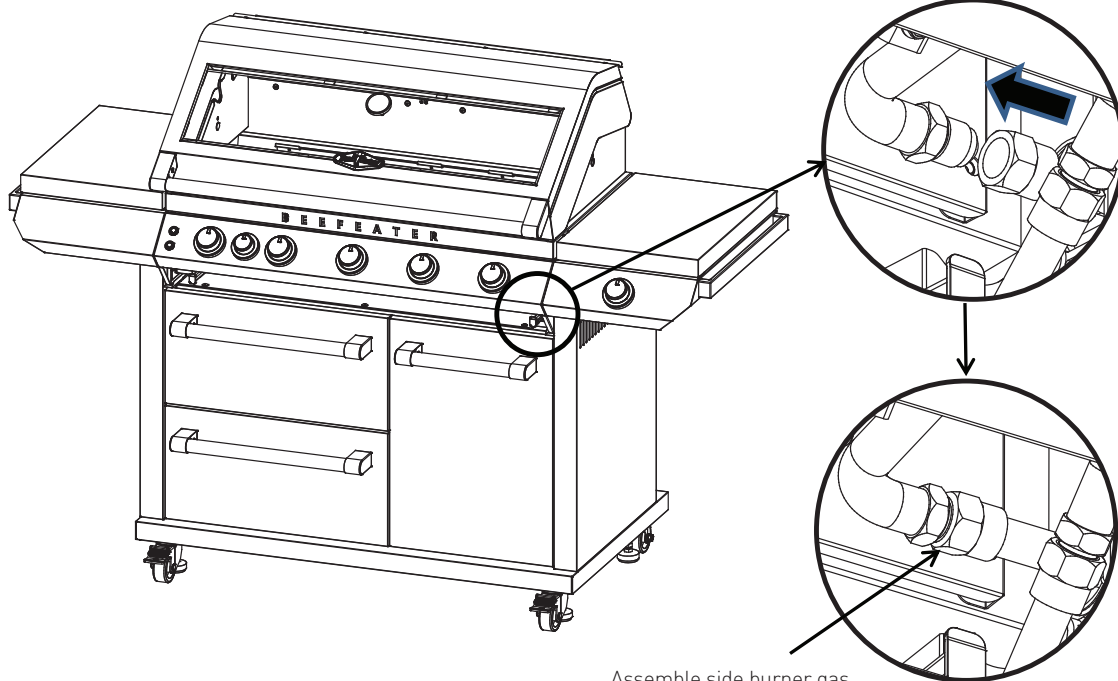
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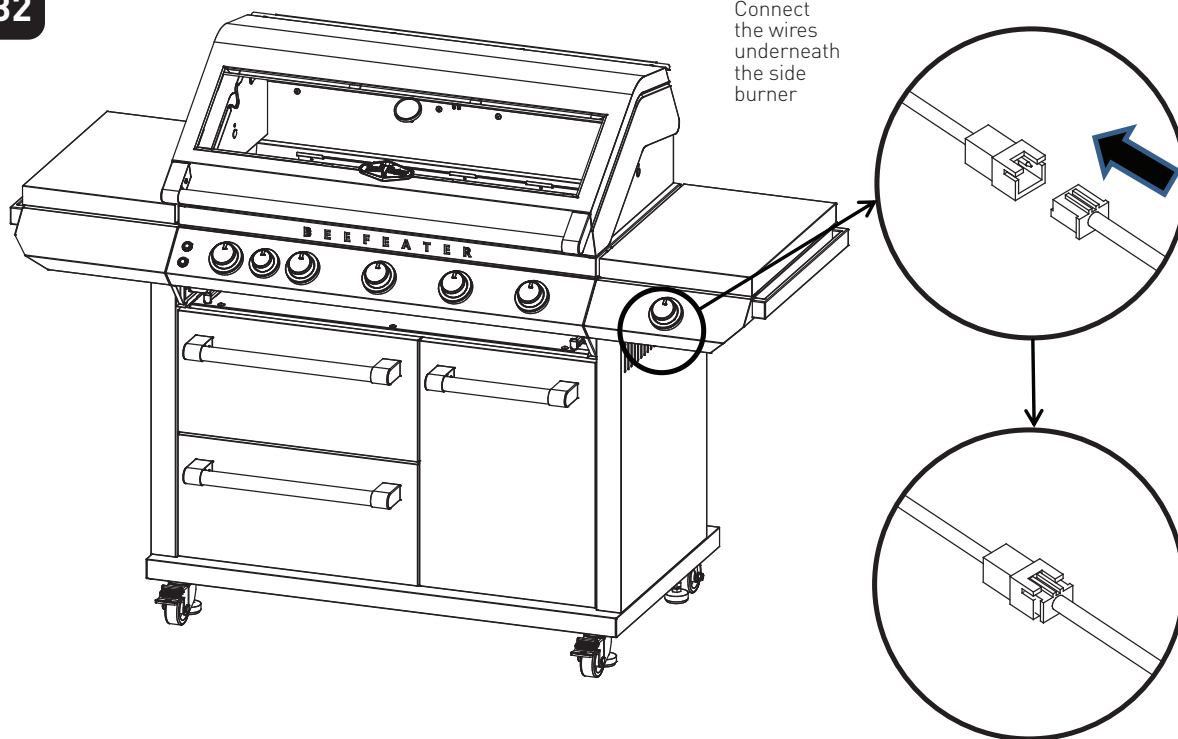


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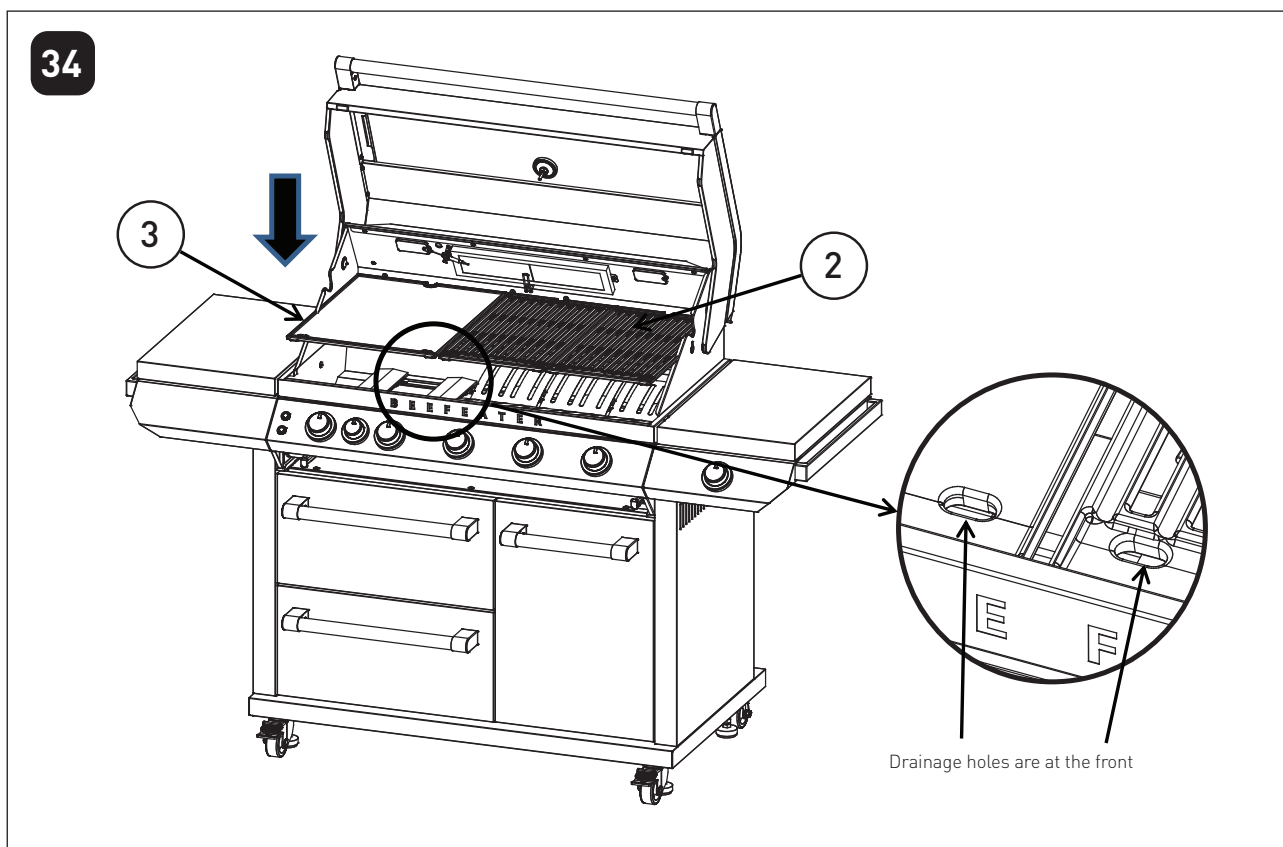
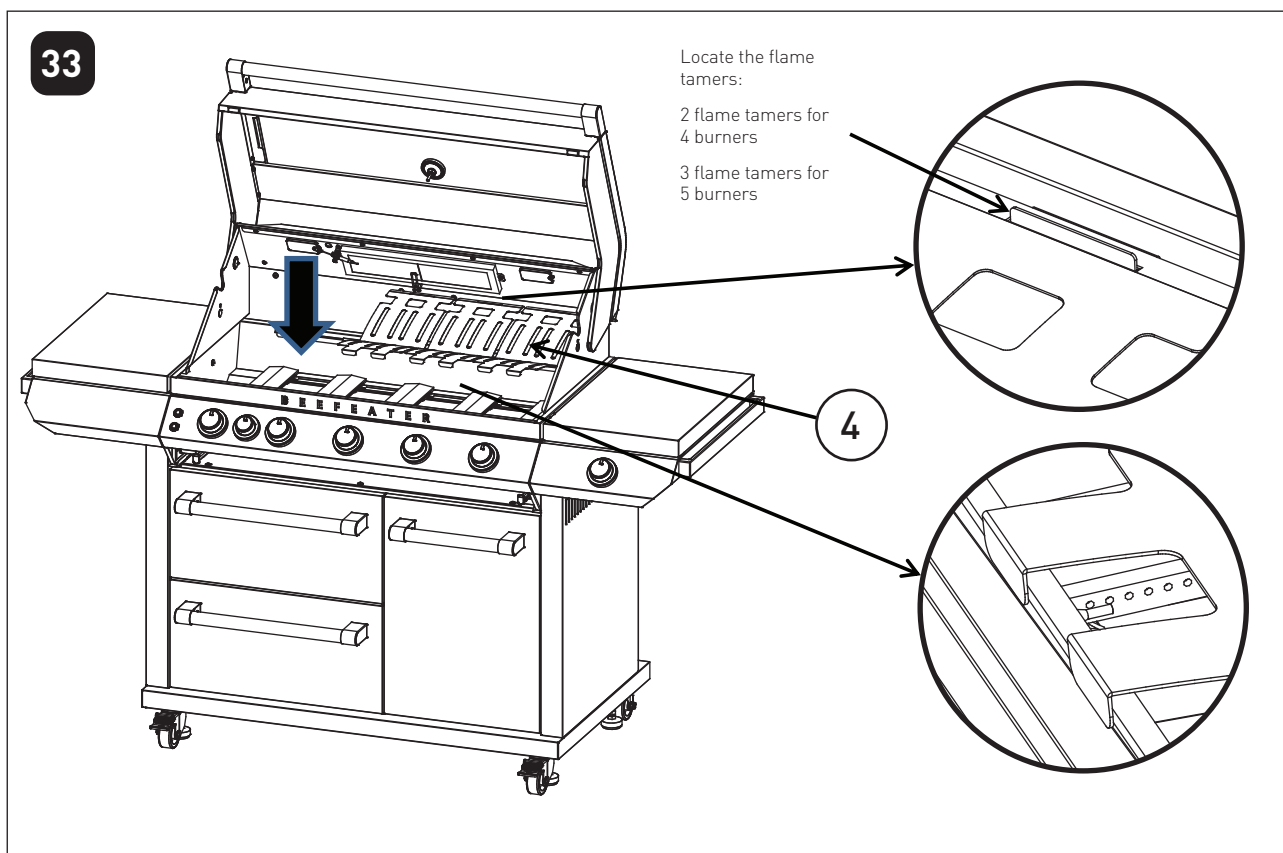
Assemble side burner gas pipe to the manifold using 2 spanners

32



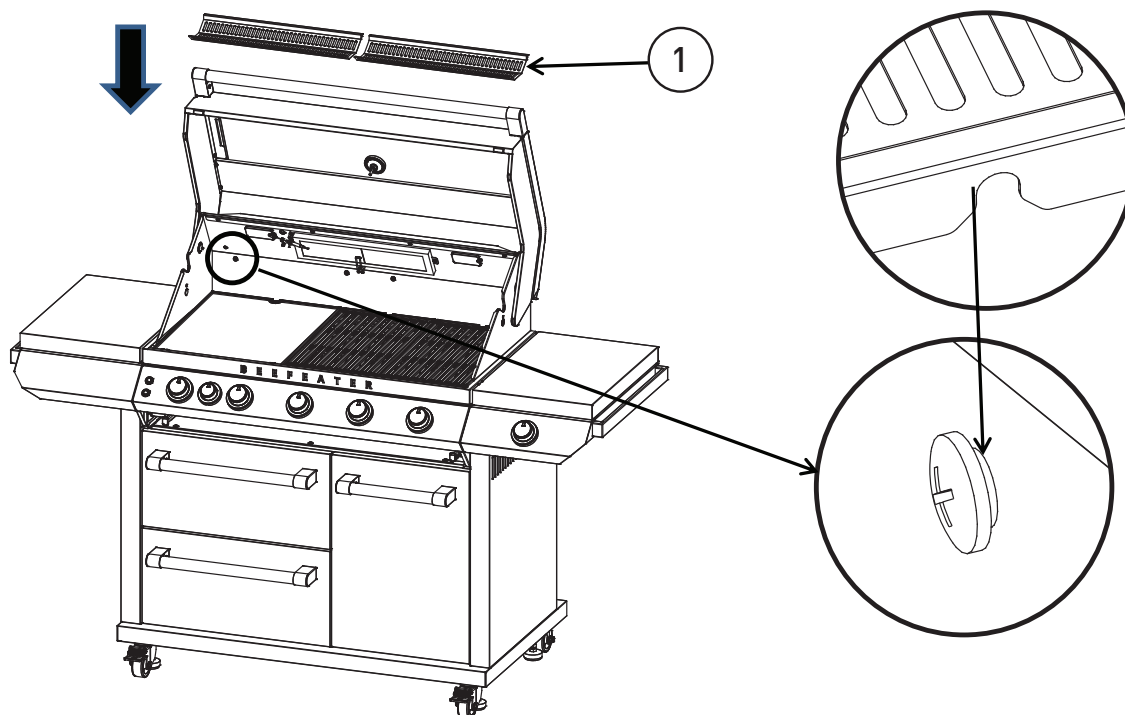
Connect the wires underneath the side burner

# BMF7645SA & BMF7655SA ASSEMBLY

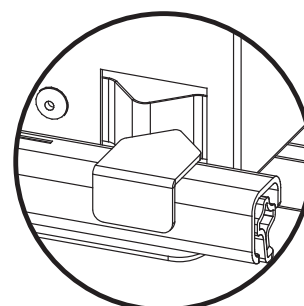
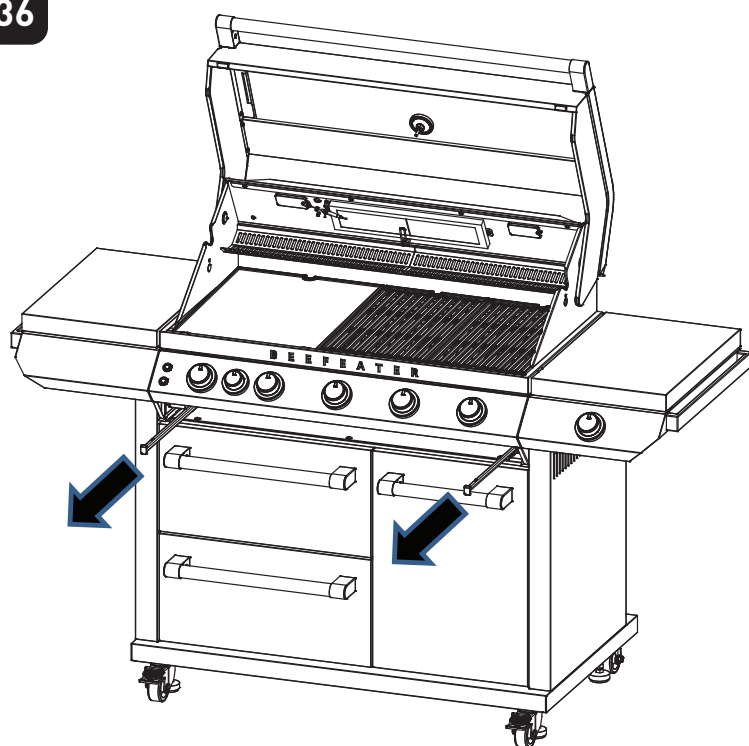


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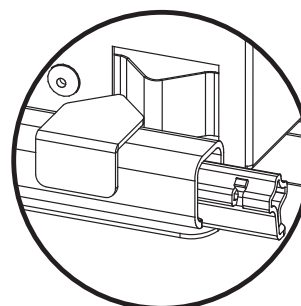
Locate the warming rack



36

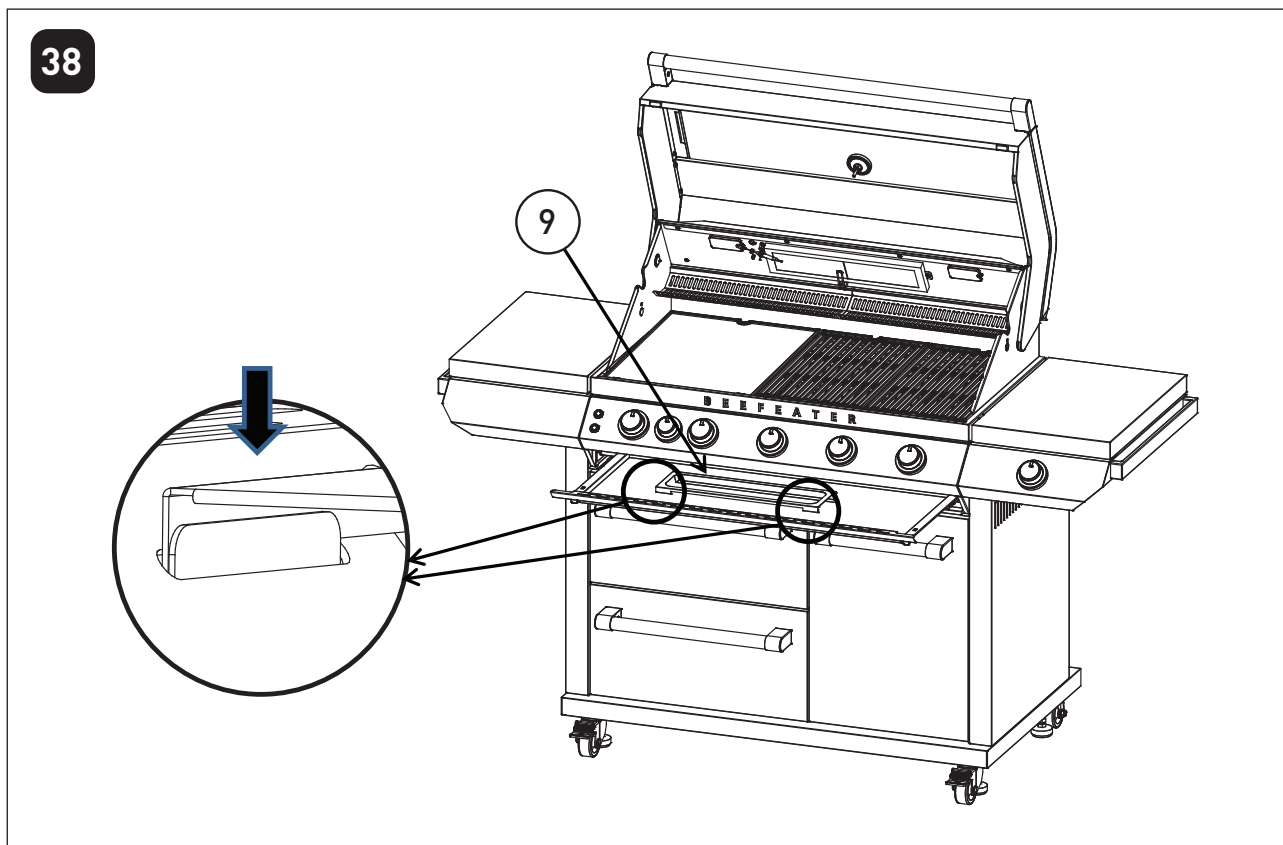
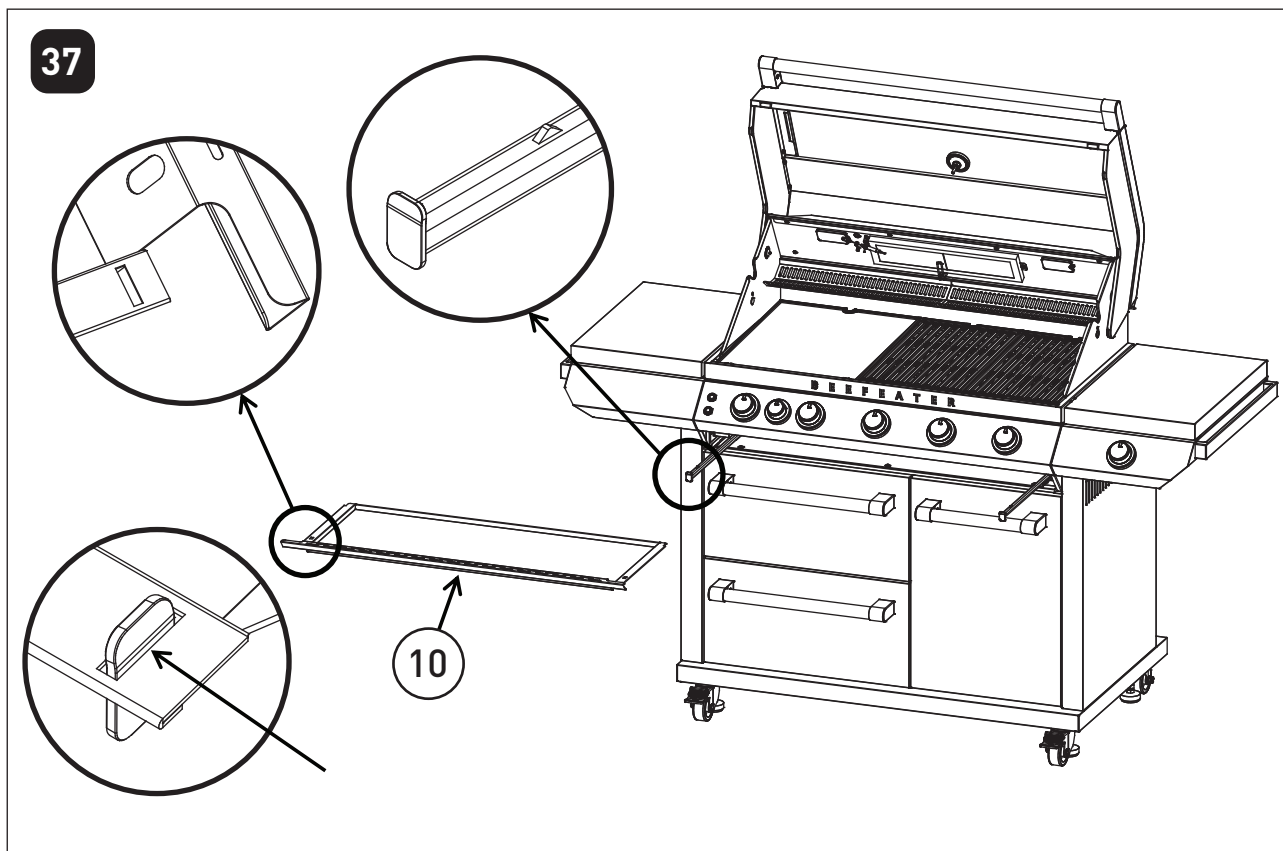


Sliding locked



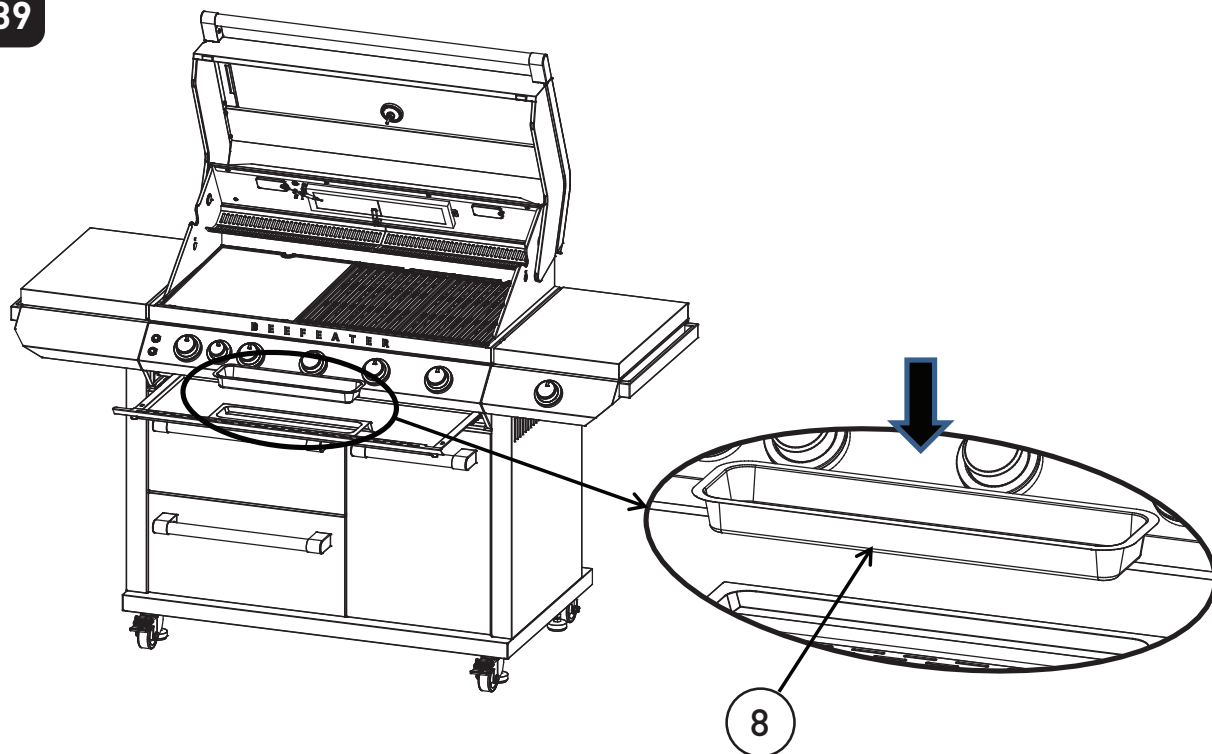
Sliding unlocked

# BMF7645SA & BMF7655SA ASSEMBLY

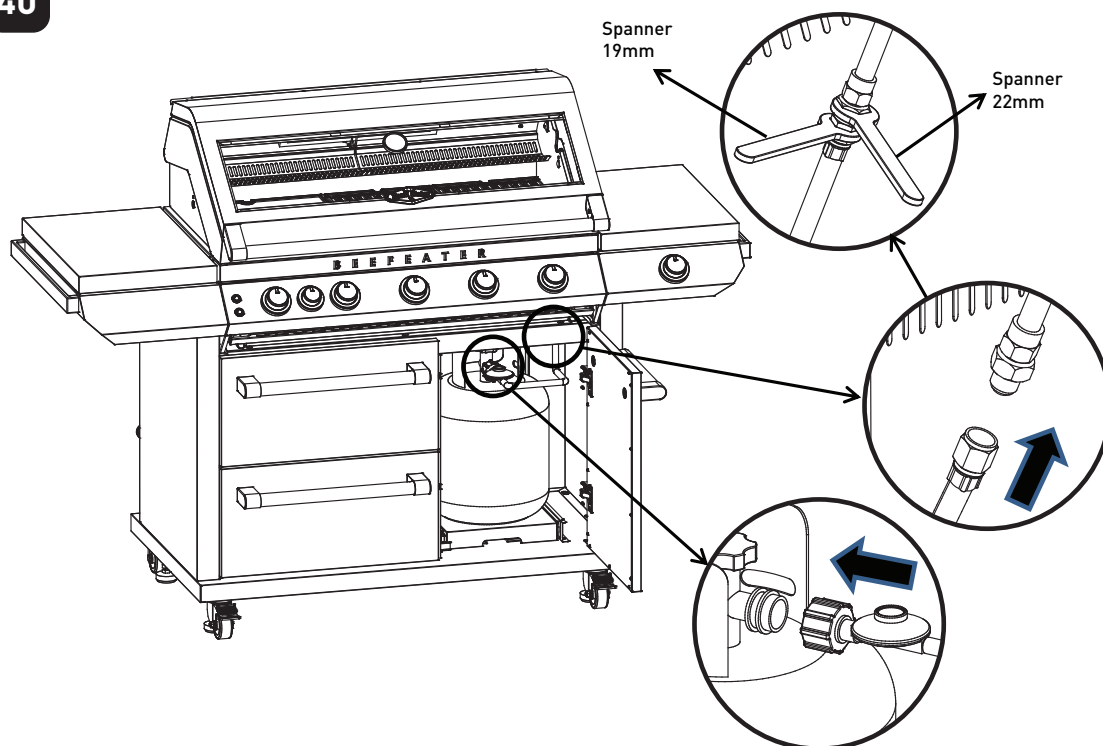




39

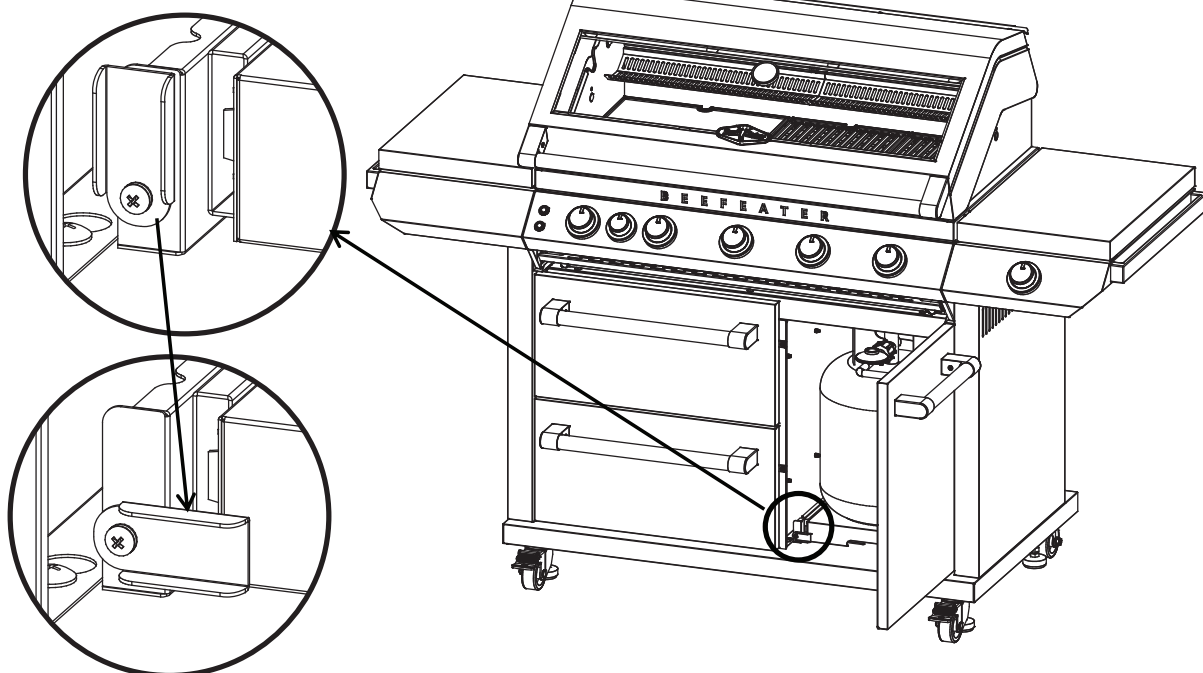


40



41

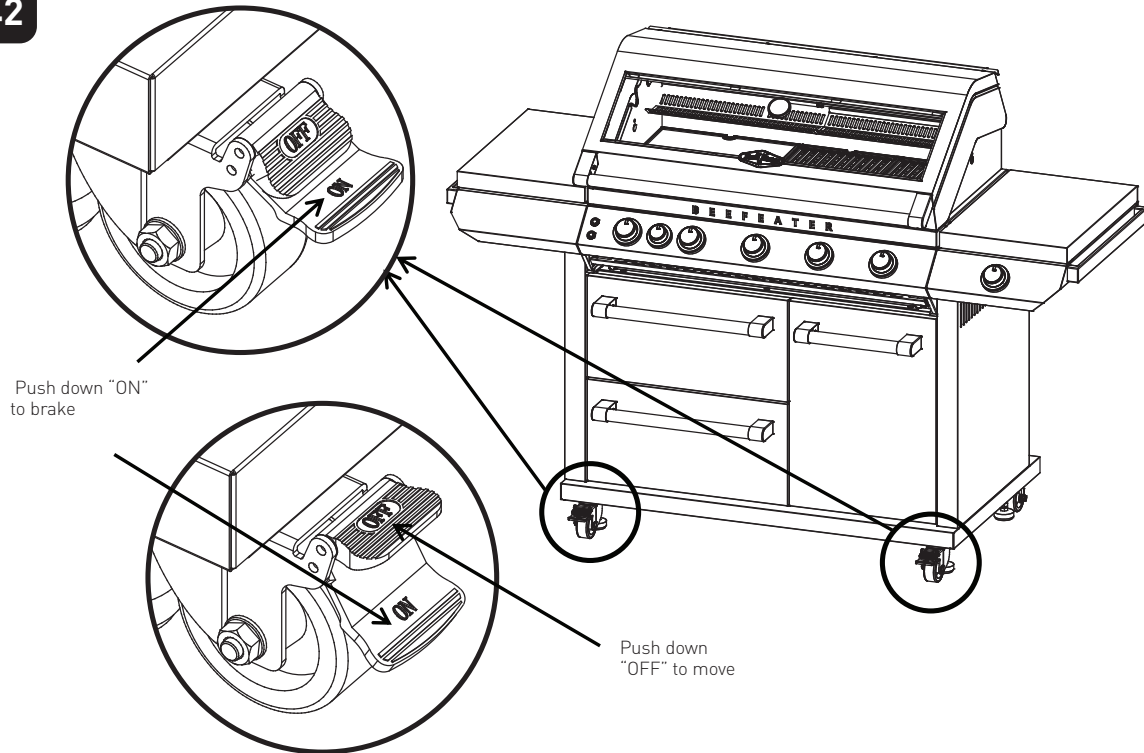
Turn to lock the  
gas bottle tray



### Leak test procedure

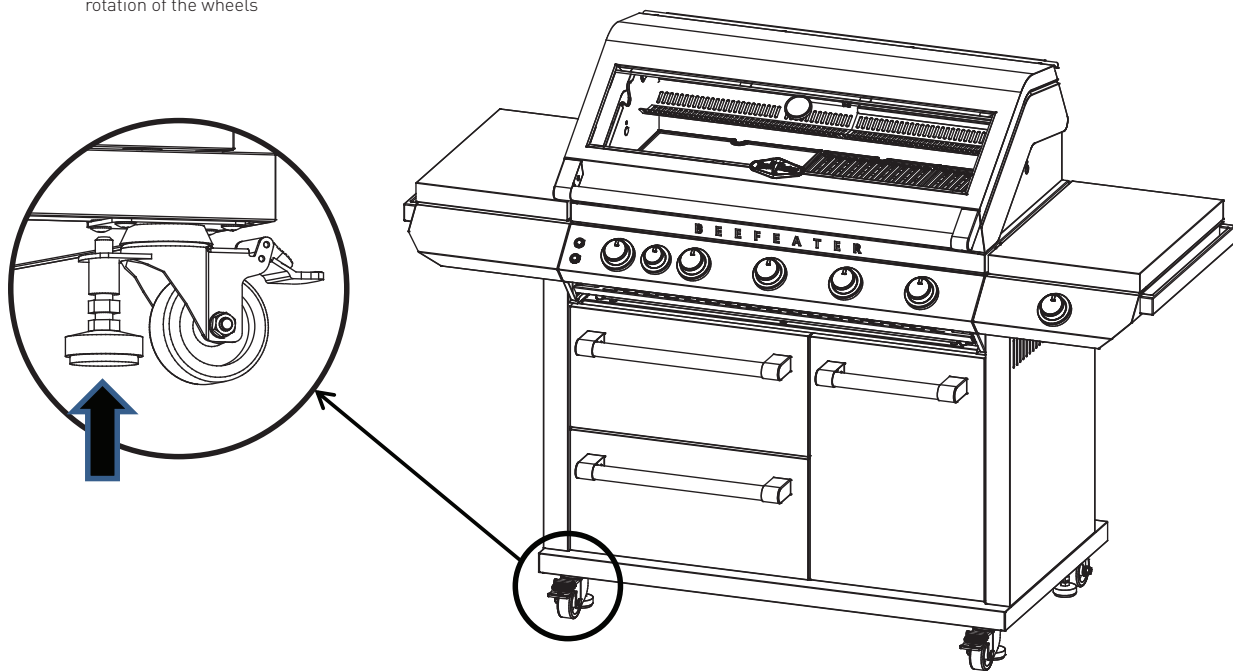
- Ensure all gas valves are in the 'OFF' position.
- In a small container, mix a solution of water and detergent or soap.
- After connection of the hose, turn on the gas supply at the gas bottle.
- Using a brush, apply the solution to all gas connection points and look for bubbles forming.
- Bubbling 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 bottle and contact a licensed gas fitter to correct.

42



43

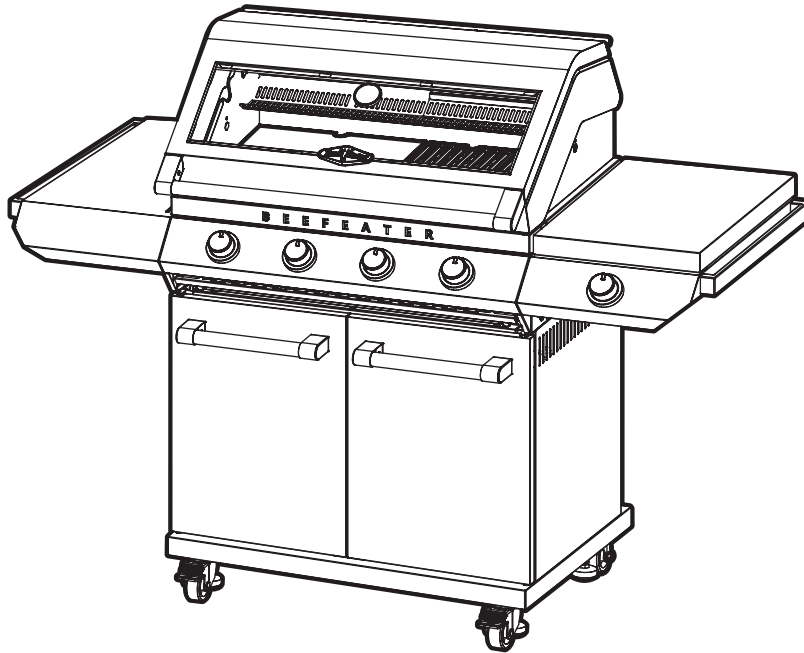
When moving the BBQ, it is necessary to raise the leveling foot, and at the same time, it cannot touch the fixed plate above, so as to avoid affecting the rotation of the wheels



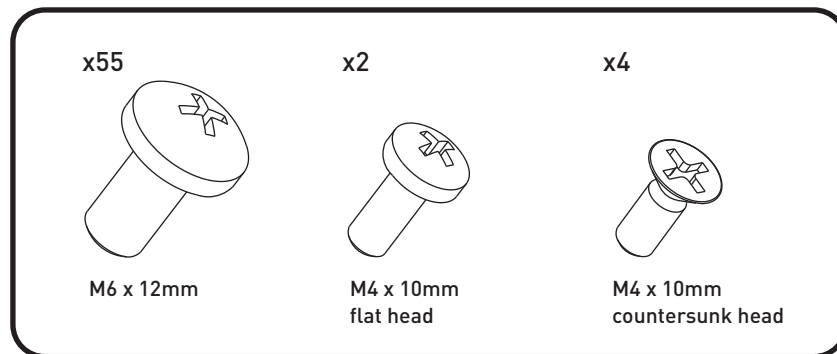
# BMG7642SA & BMG7652SA ASSEMBLY

## BMG7642SA

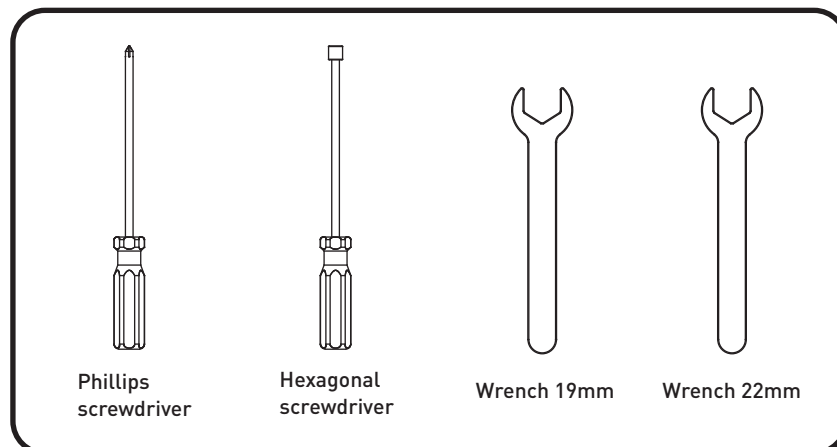
## BMG7652SA

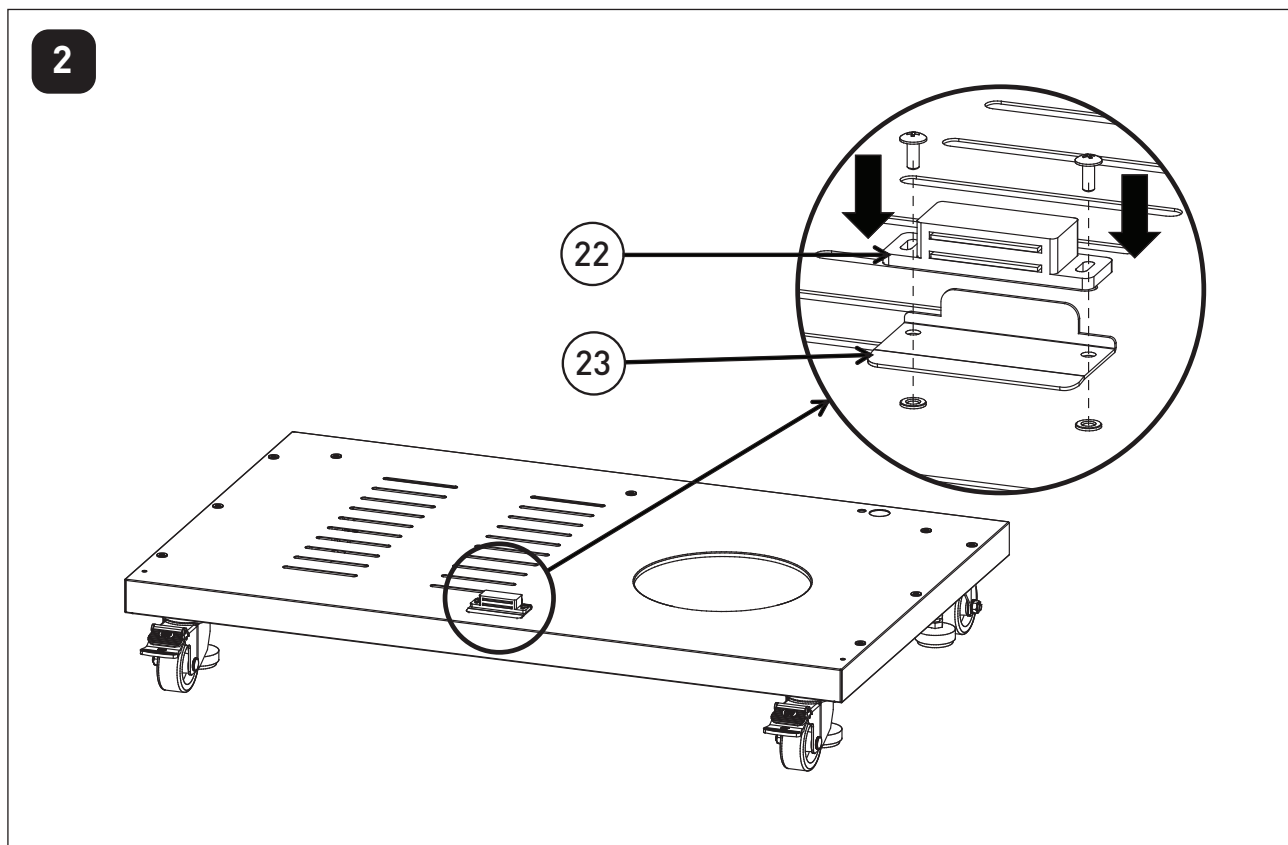
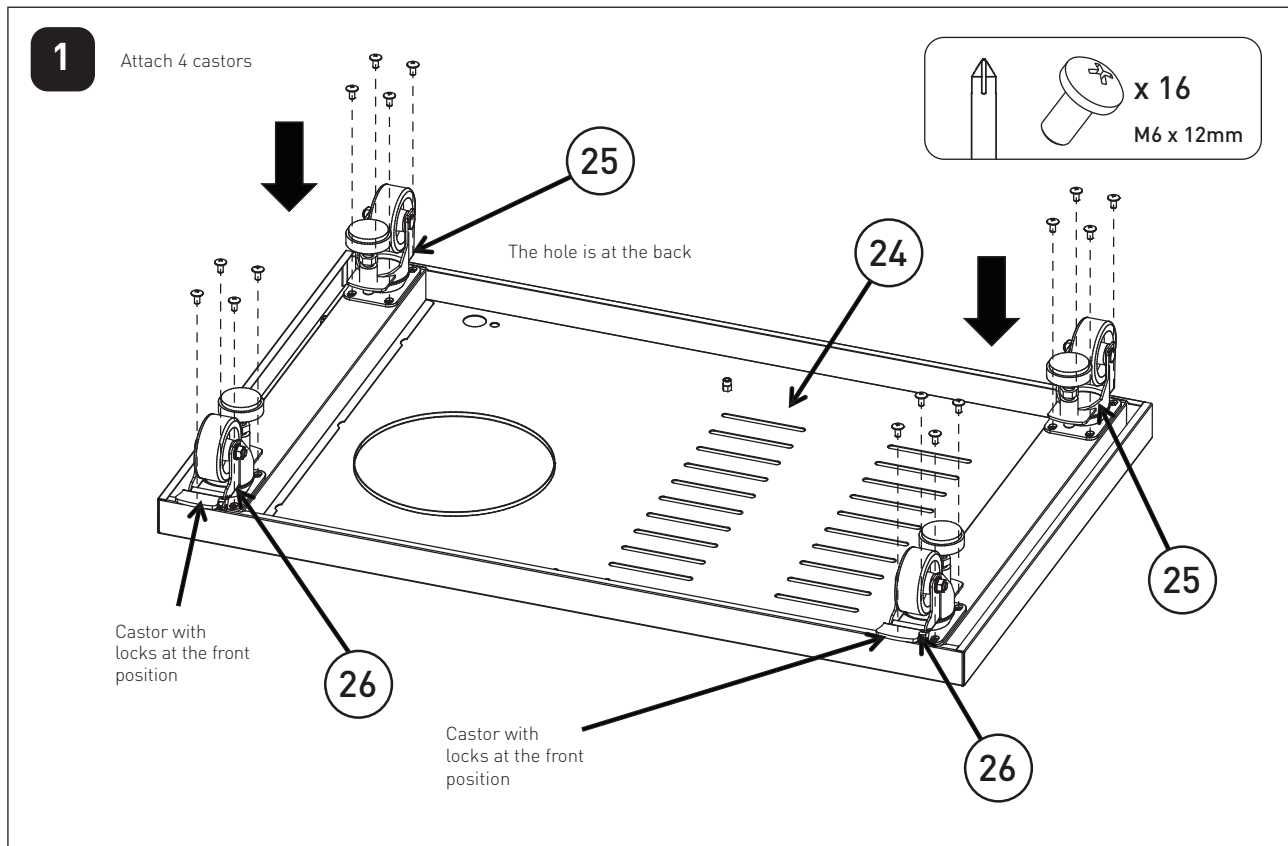


For BMG7642SA & BMG7652SA



Tools required:

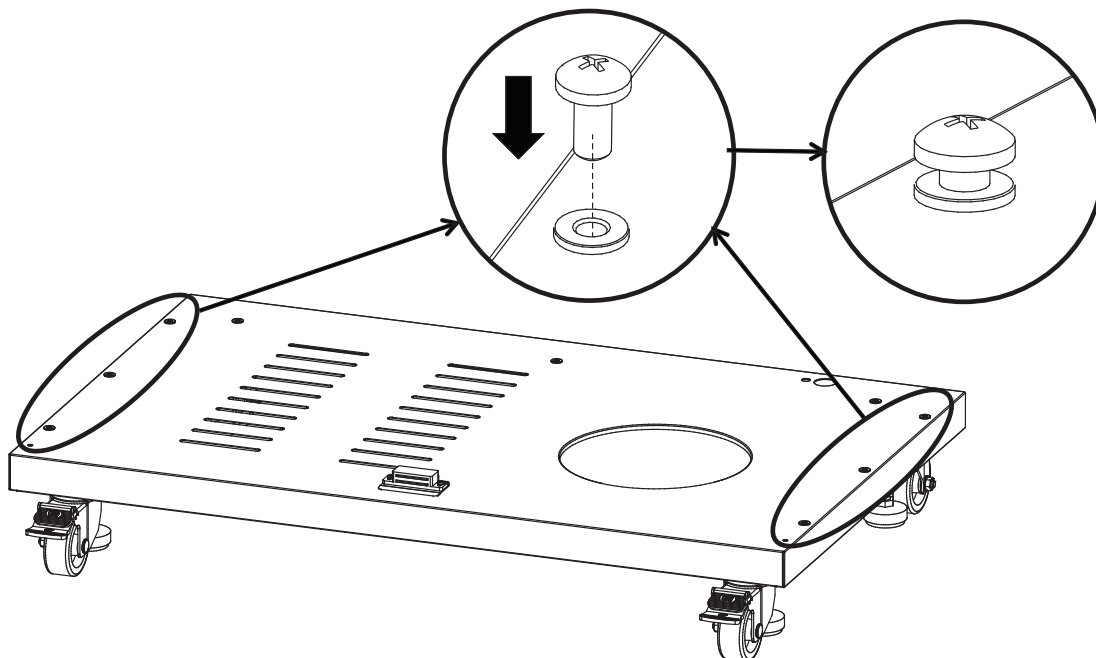




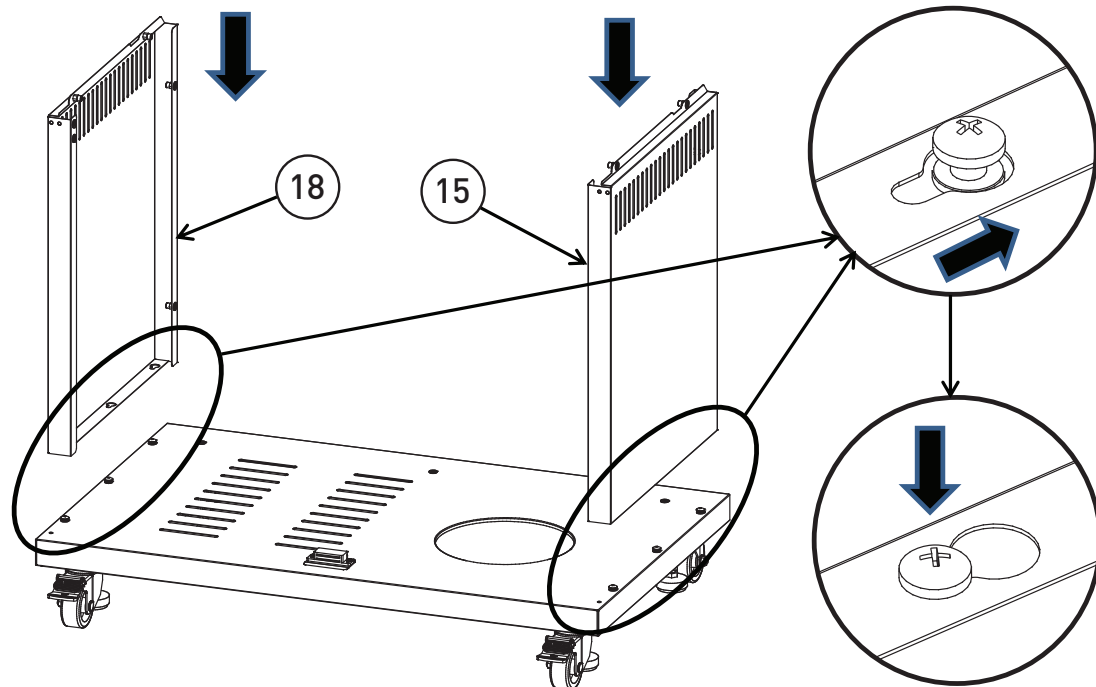
# BMG7642SA & BMG7652SA ASSEMBLY

3

Assemble M6 head screw x6 , three on each side on the trolley bottom panel, do not fully tighten.



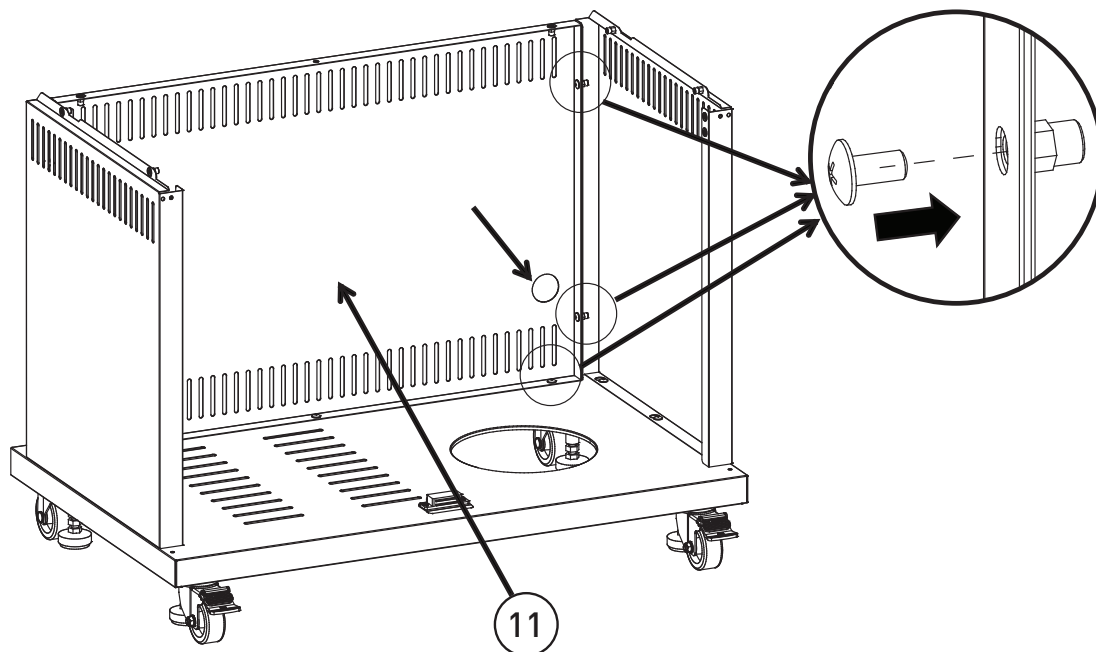
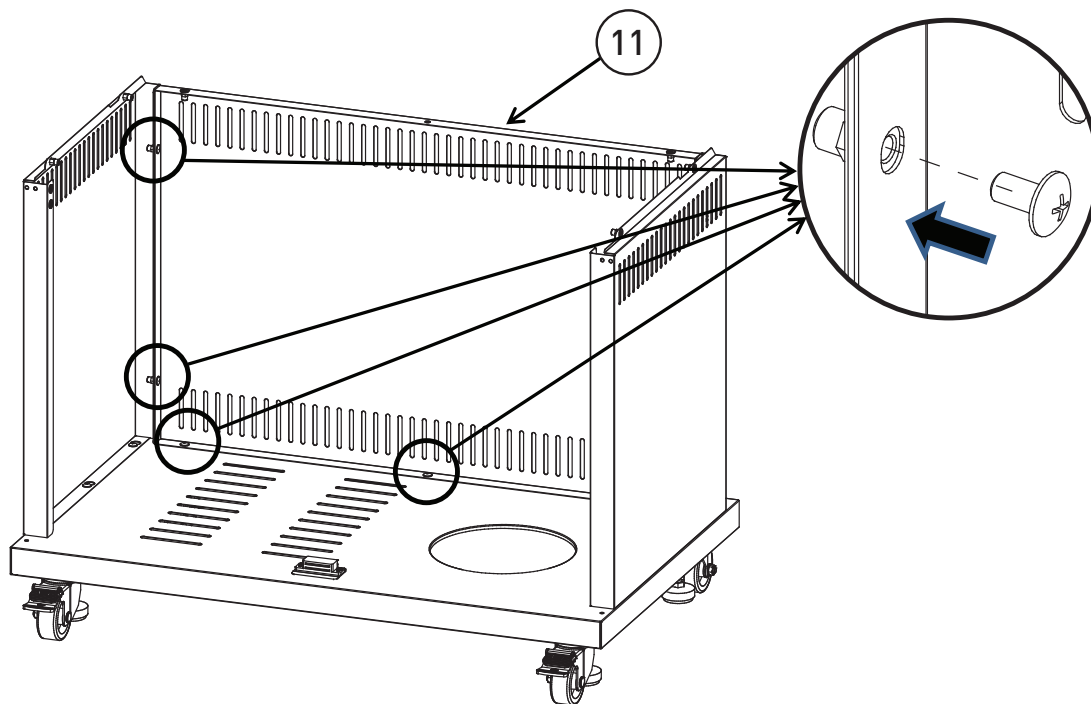
4



Assemble left and the right side panels into the keyholes then tighten screws

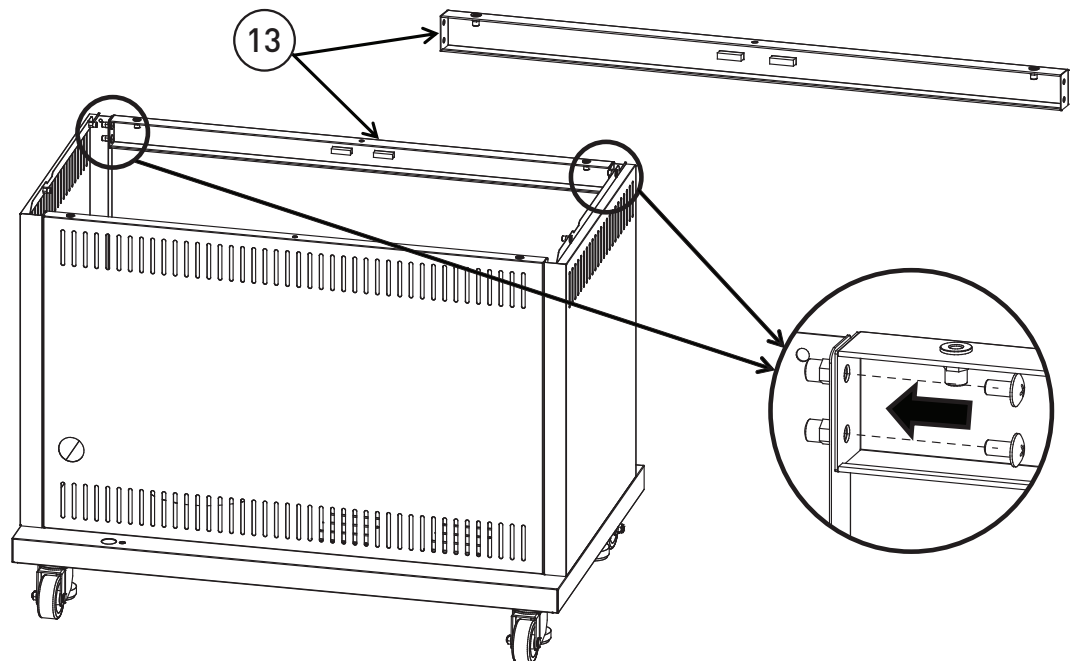
5

Assemble the back trolley panels with M6 head screws x7

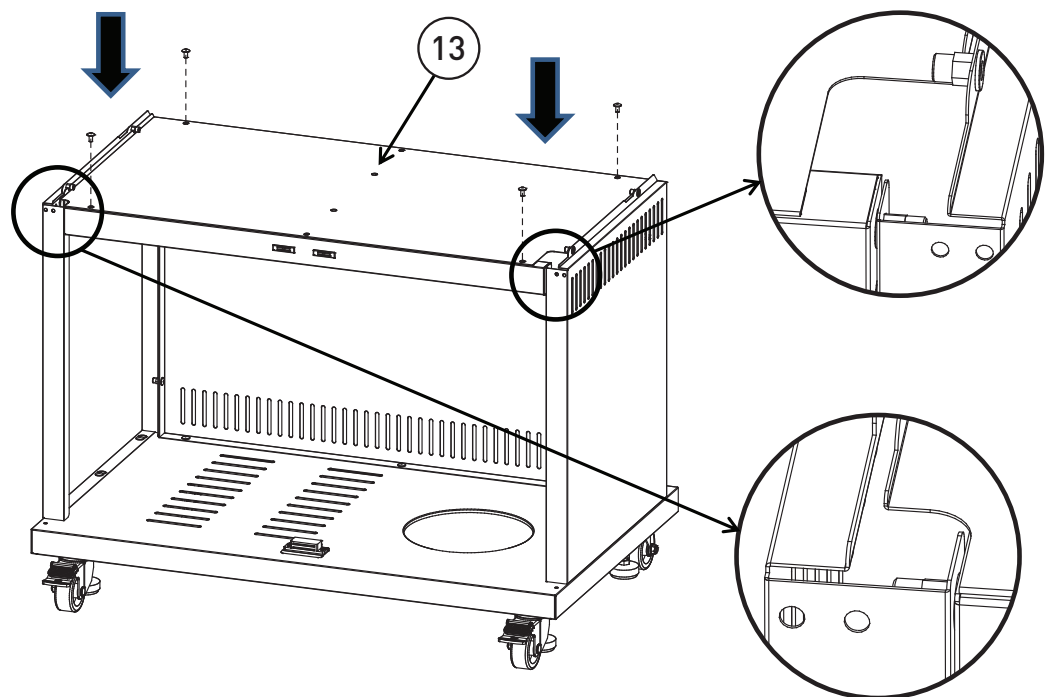


# BMG7642SA & BMG7652SA ASSEMBLY

6



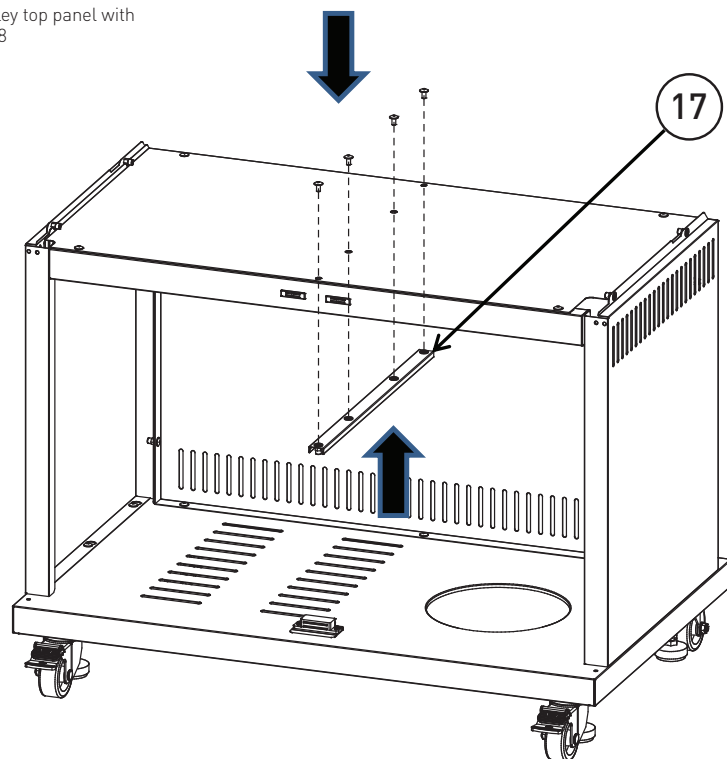
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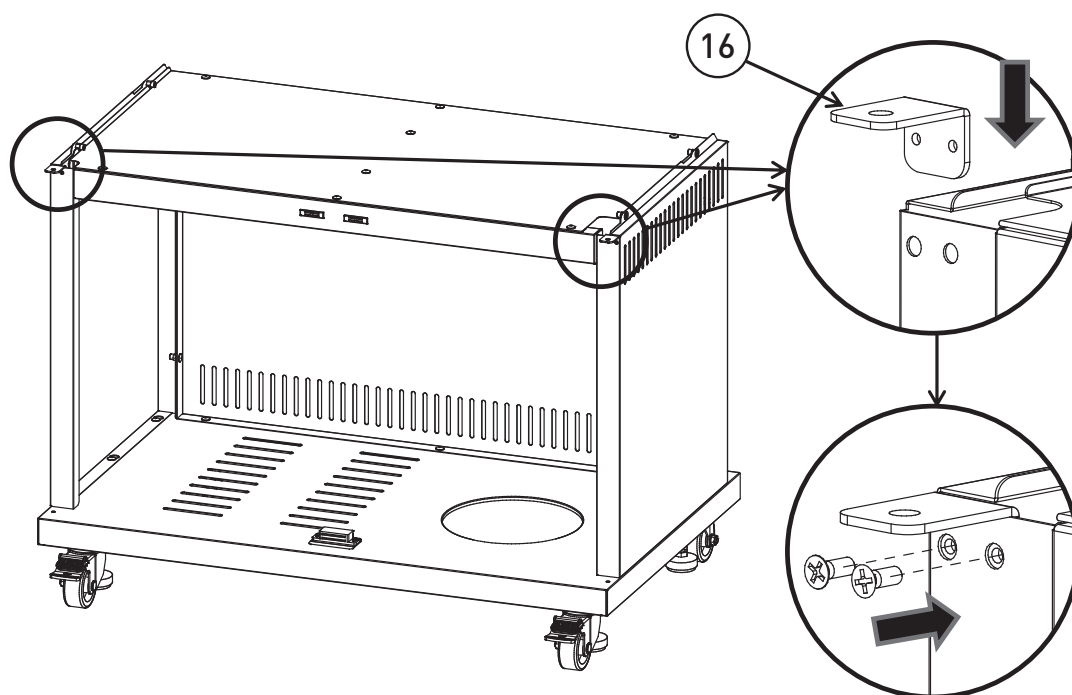


8

Assemble the trolley top panel with M6 head screws x8



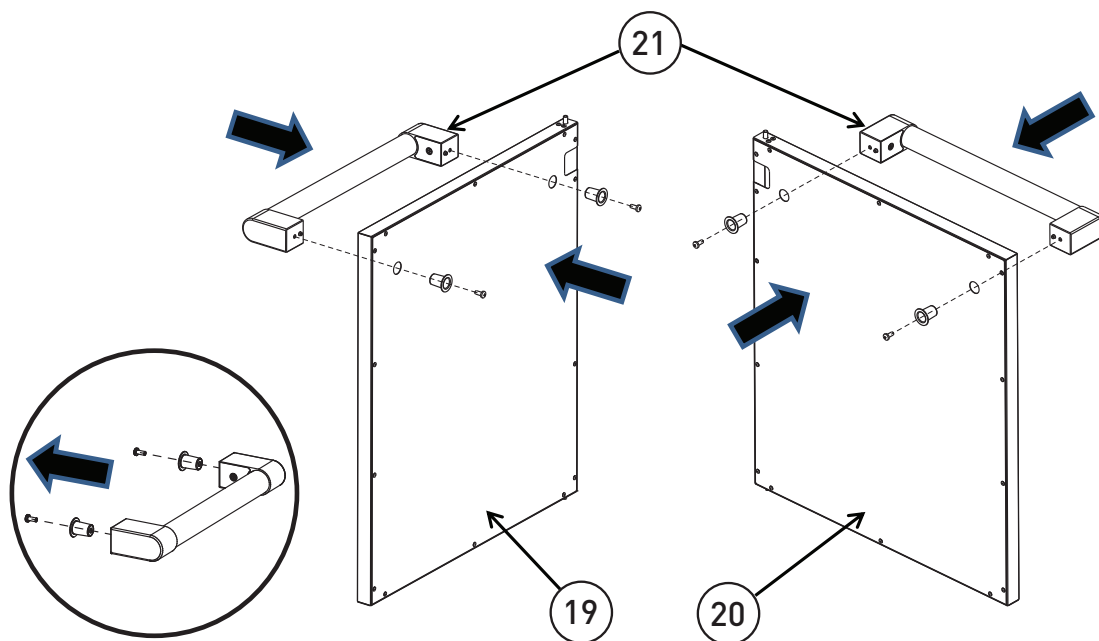
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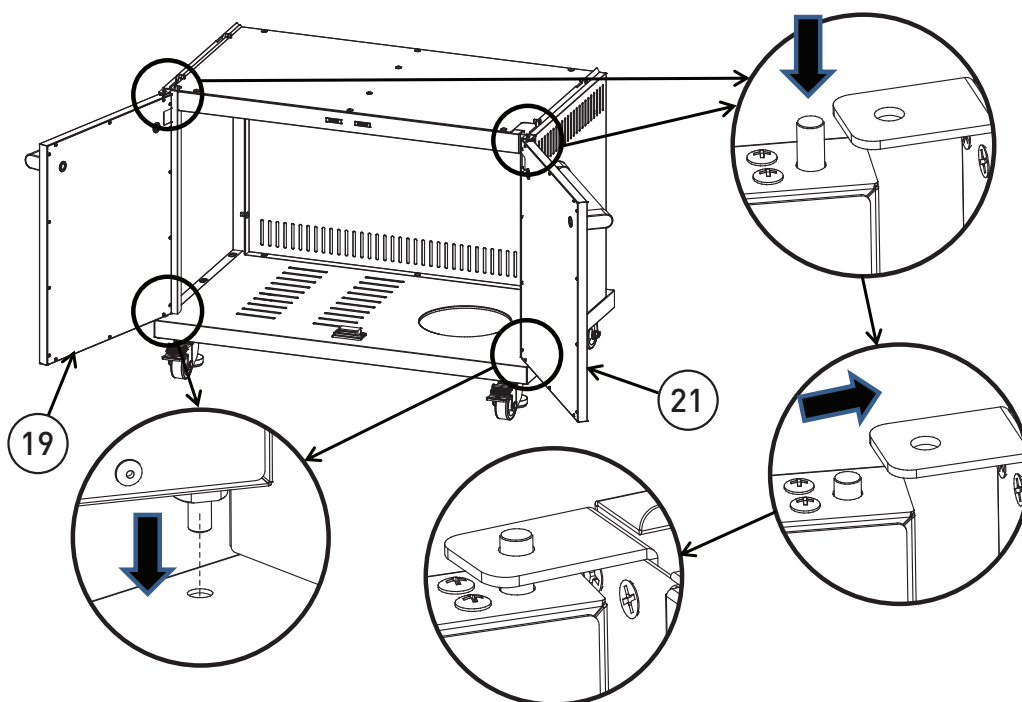
# BMG7642SA & BMG7652SA ASSEMBLY

10

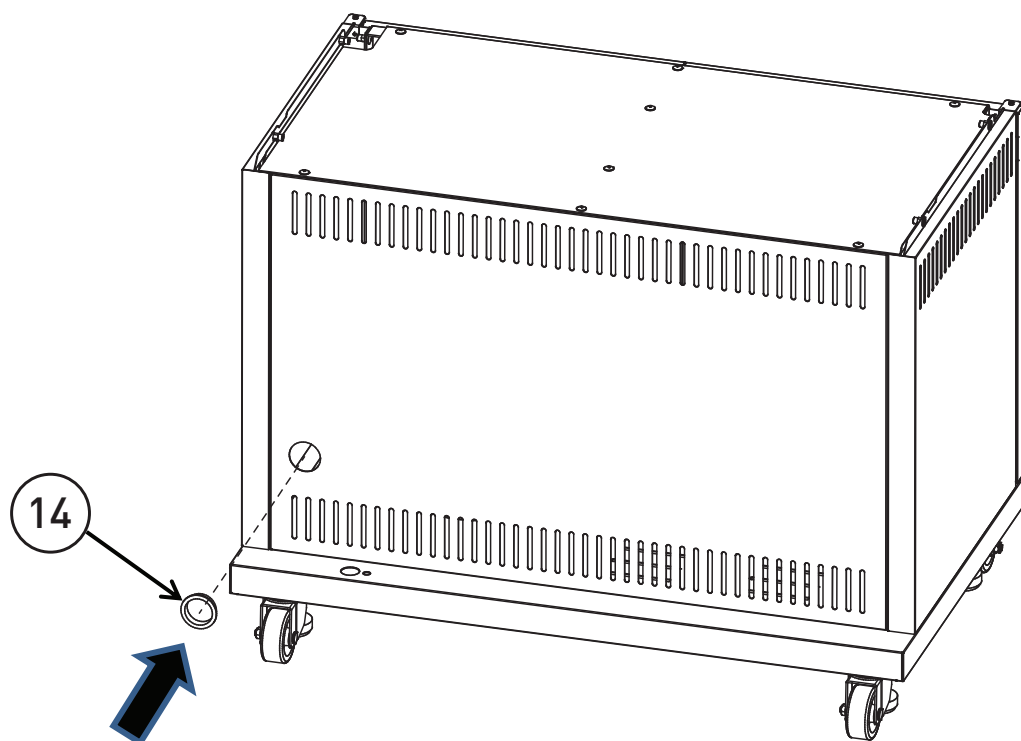
Assemble the door handle assembly: remove the screws from the handle then assemble the handle to door and fix with screws



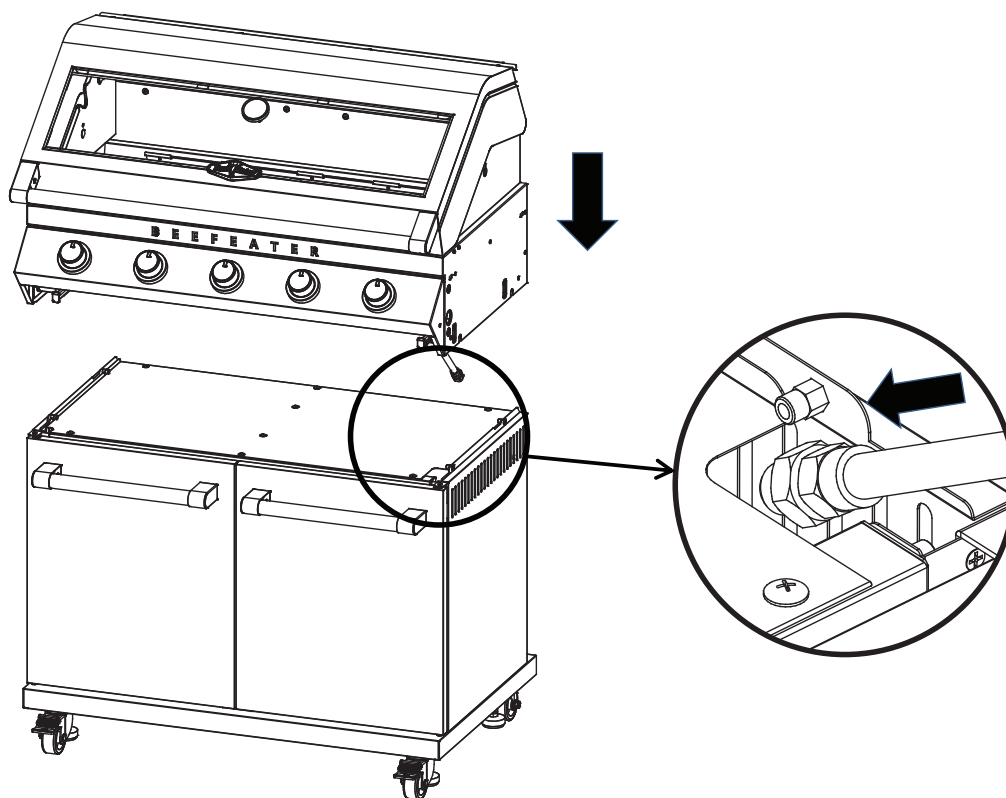
11



12

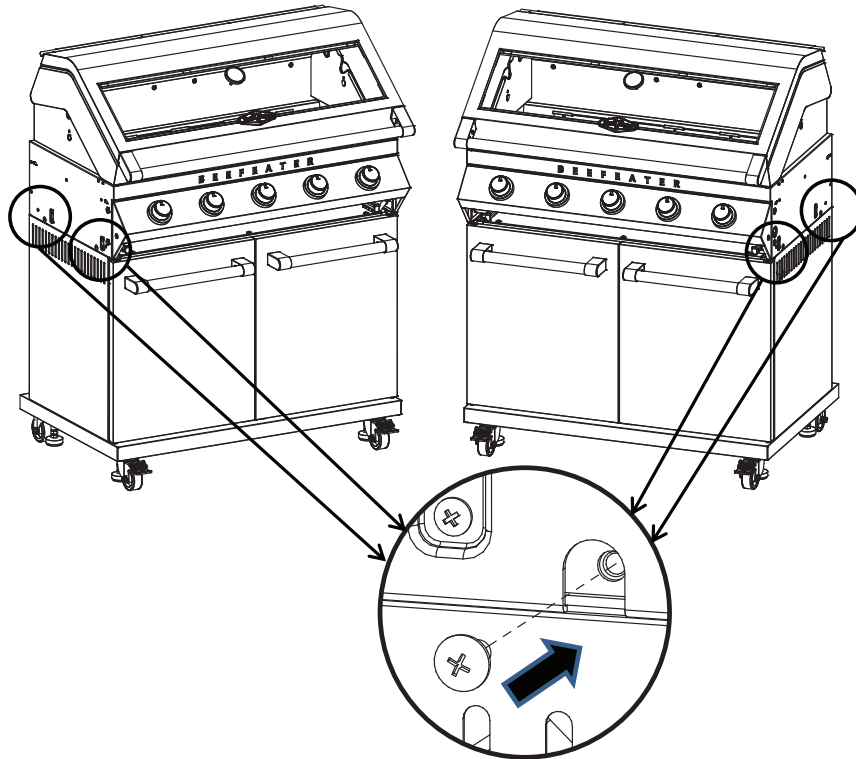


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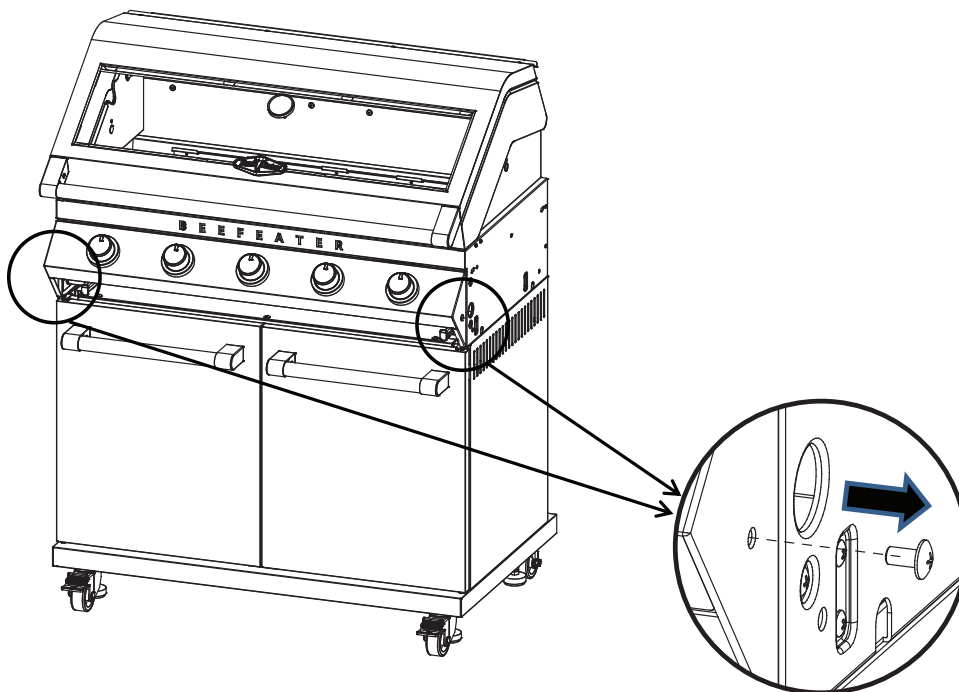


# BMG7642SA & BMG7652SA ASSEMBLY

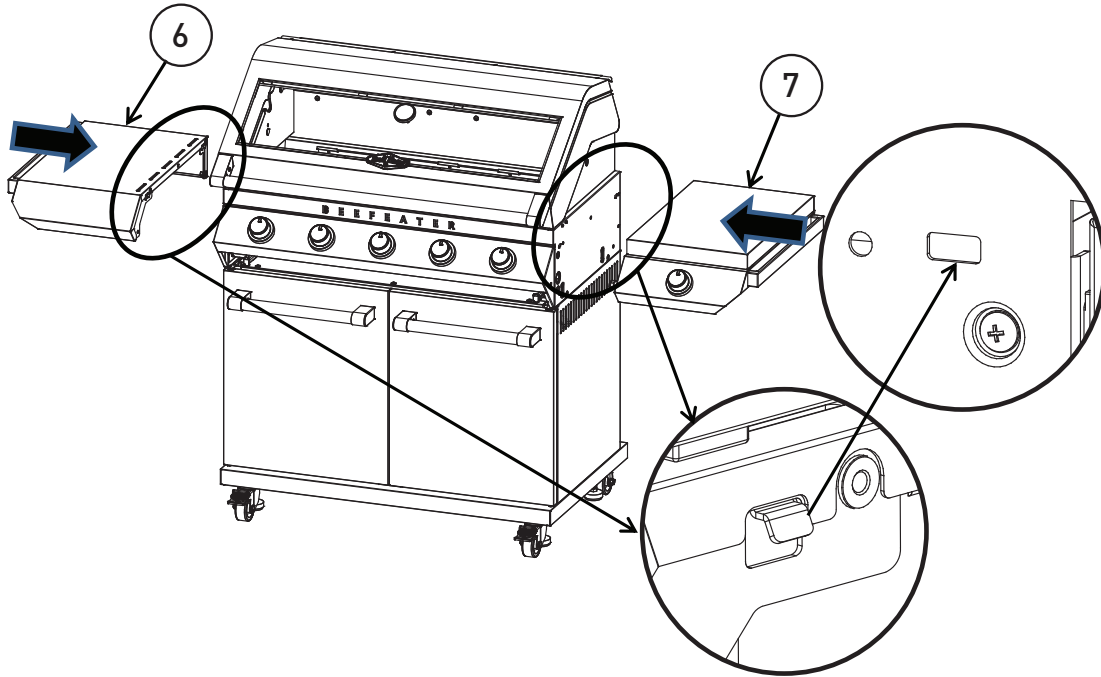
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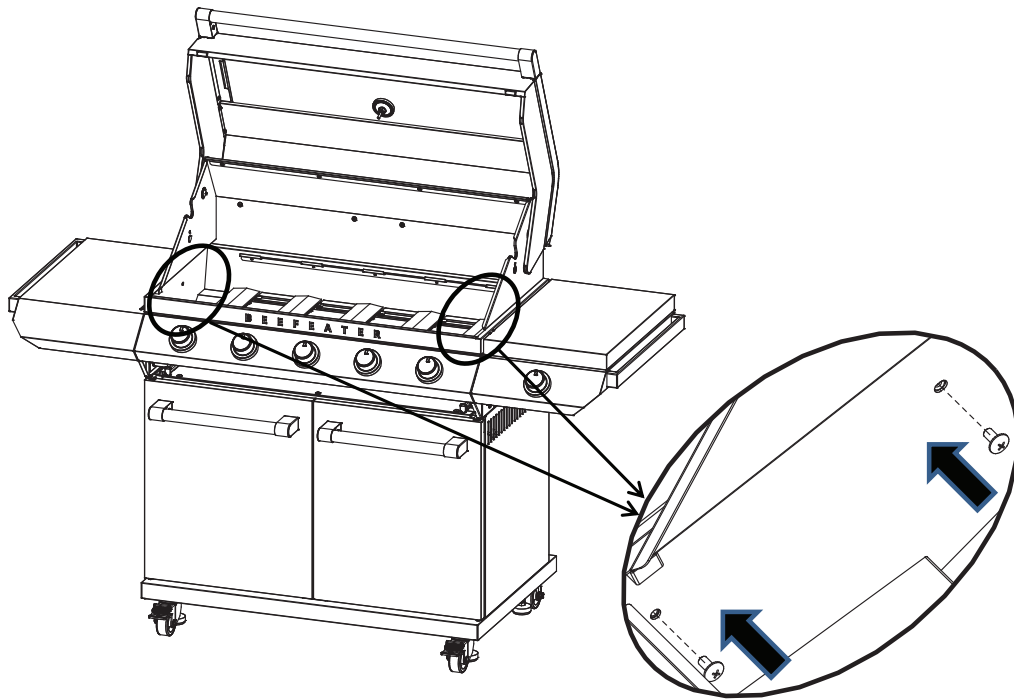
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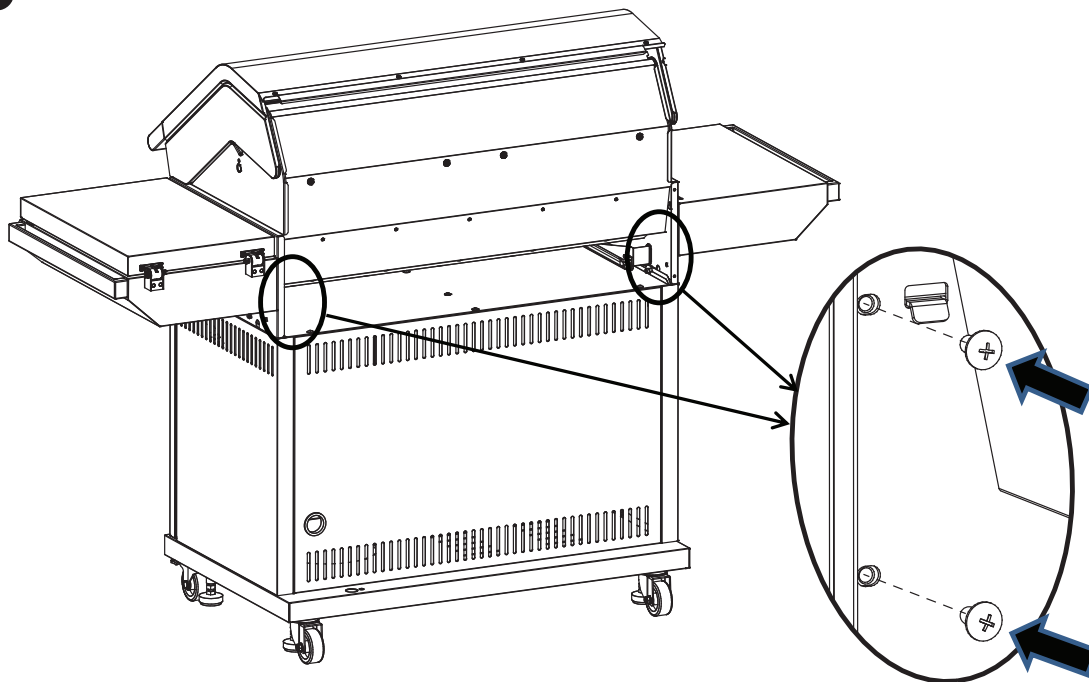
**16** Align side burner gas pipe through the hole, pull wire through the hole



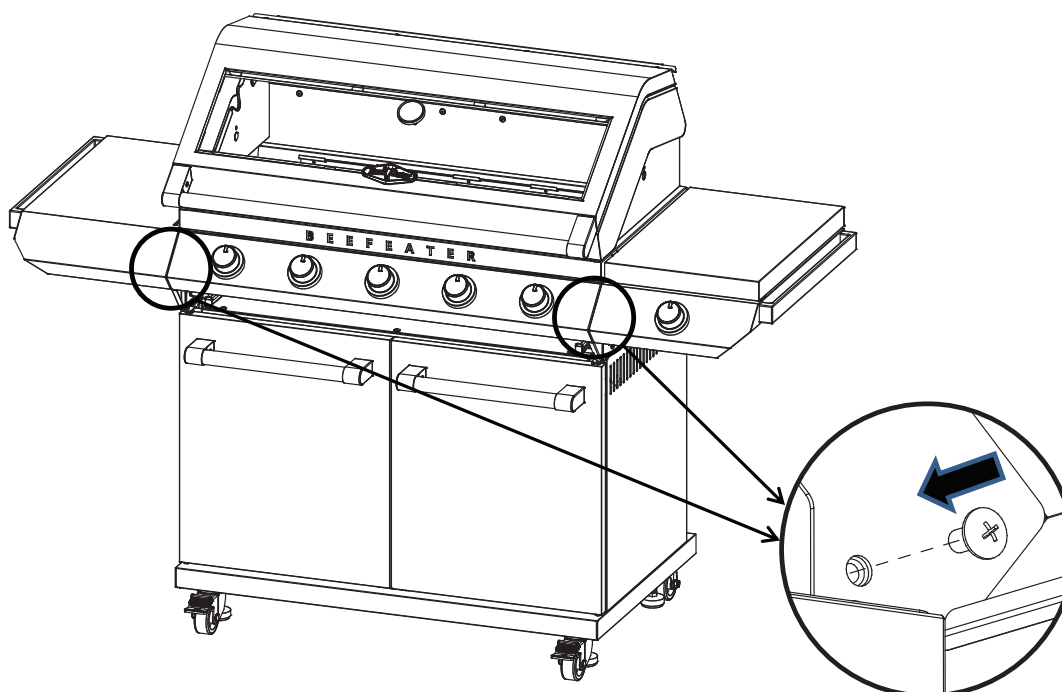
**17**



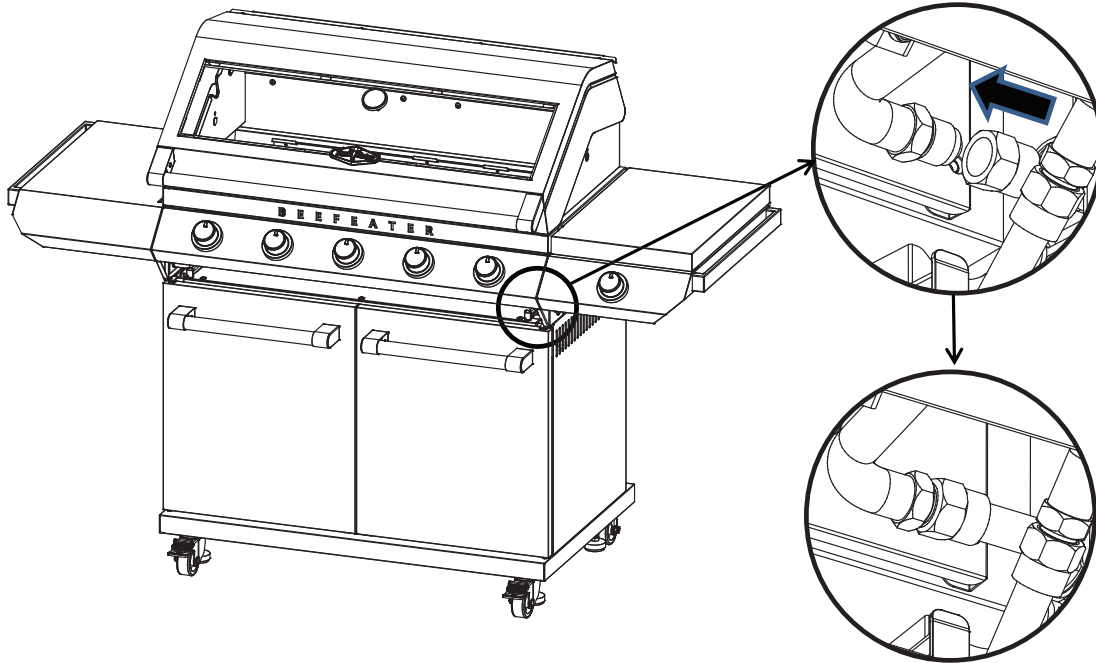
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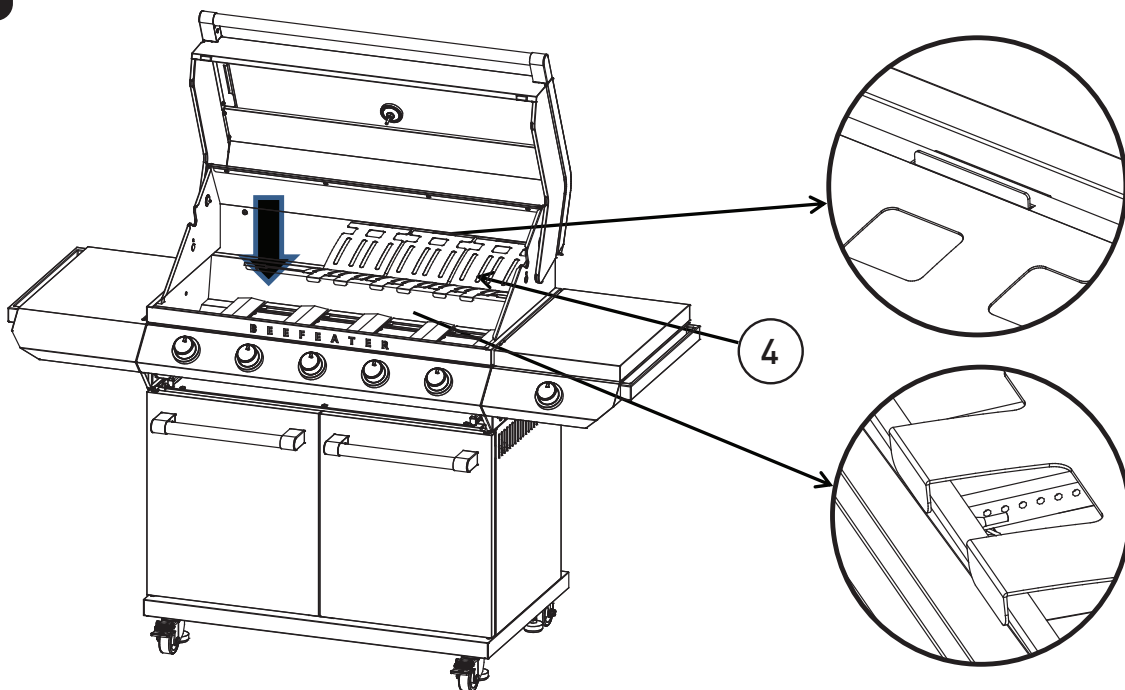
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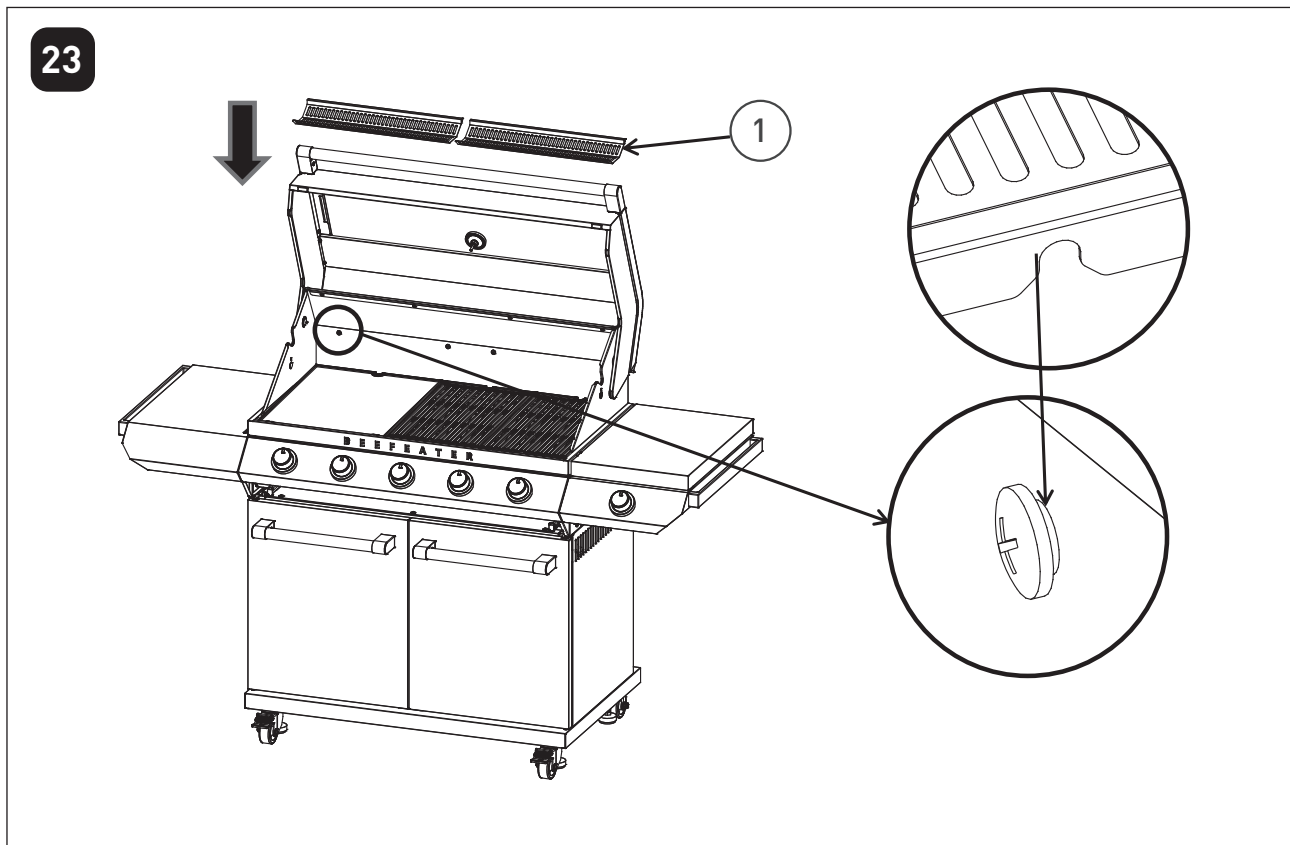
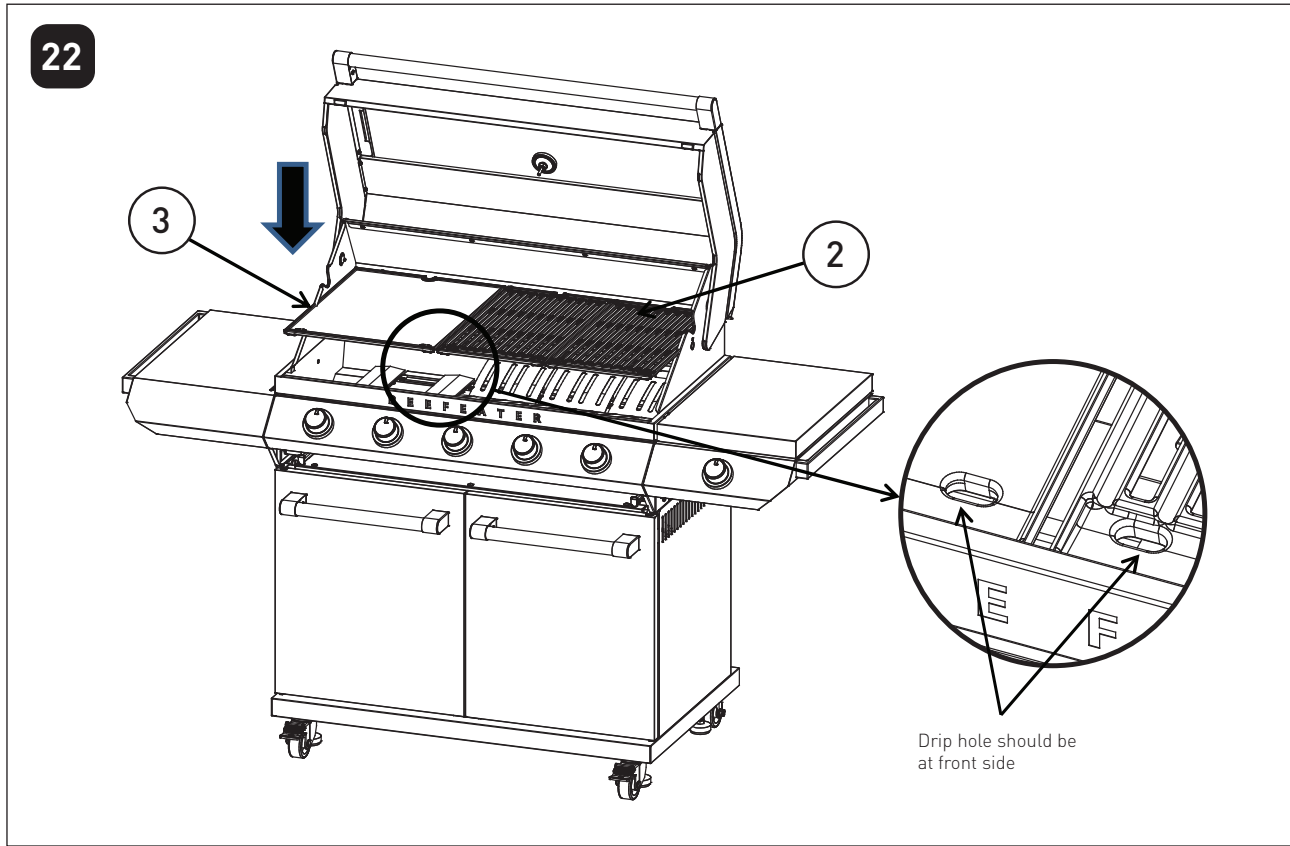
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21

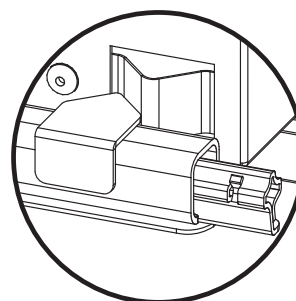
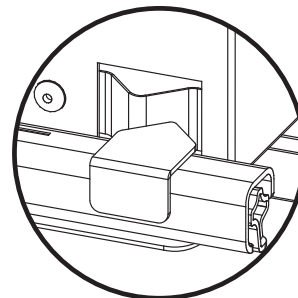
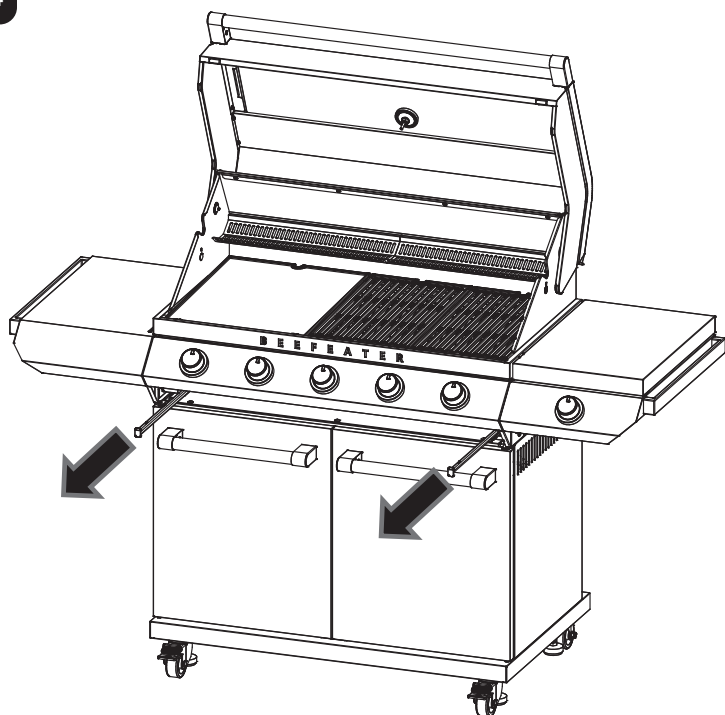


# BMG7642SA & BMG7652SA ASSEMBLY

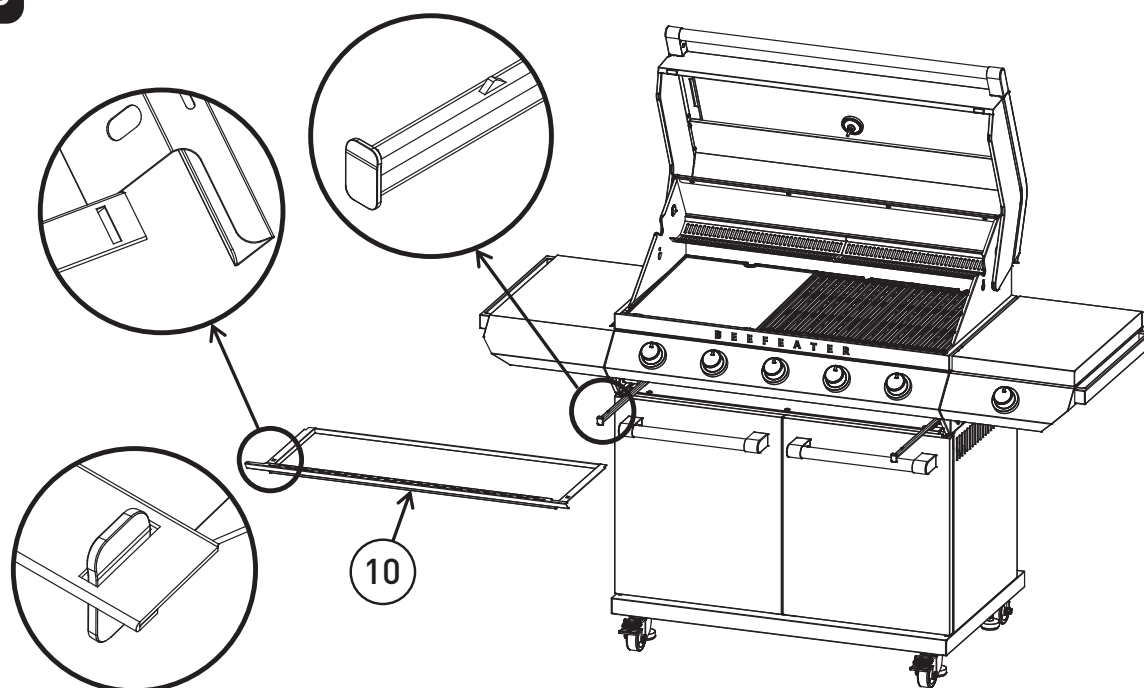




24



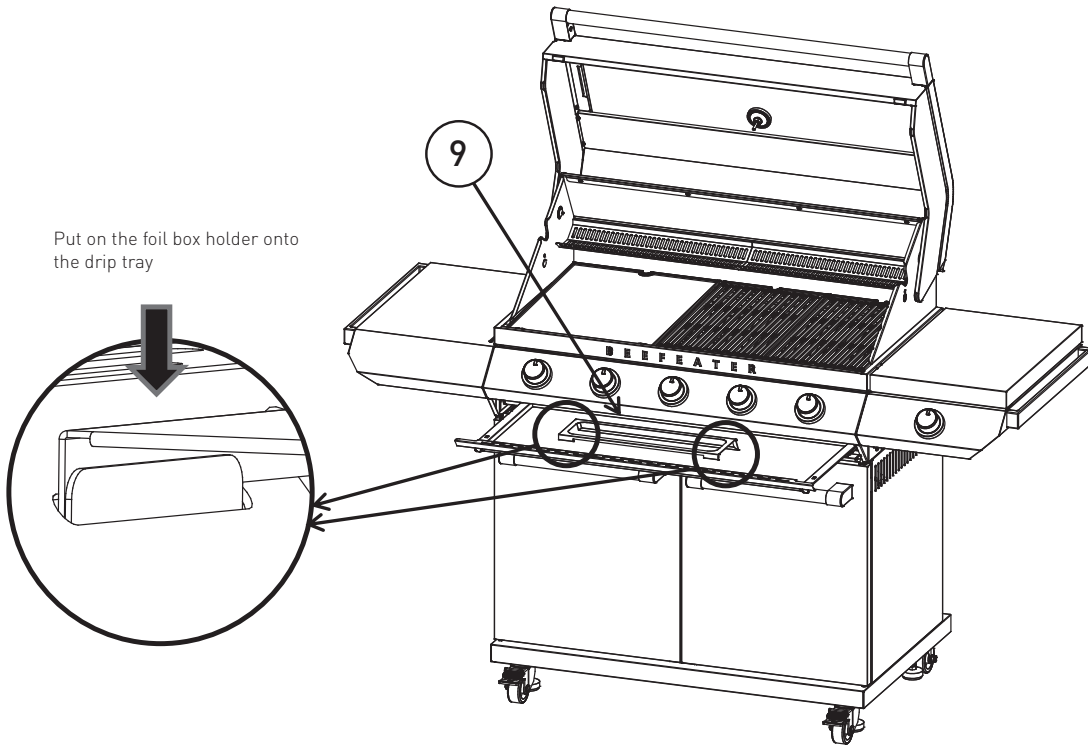
25



# BMG7642SA & BMG7652SA ASSEMBLY

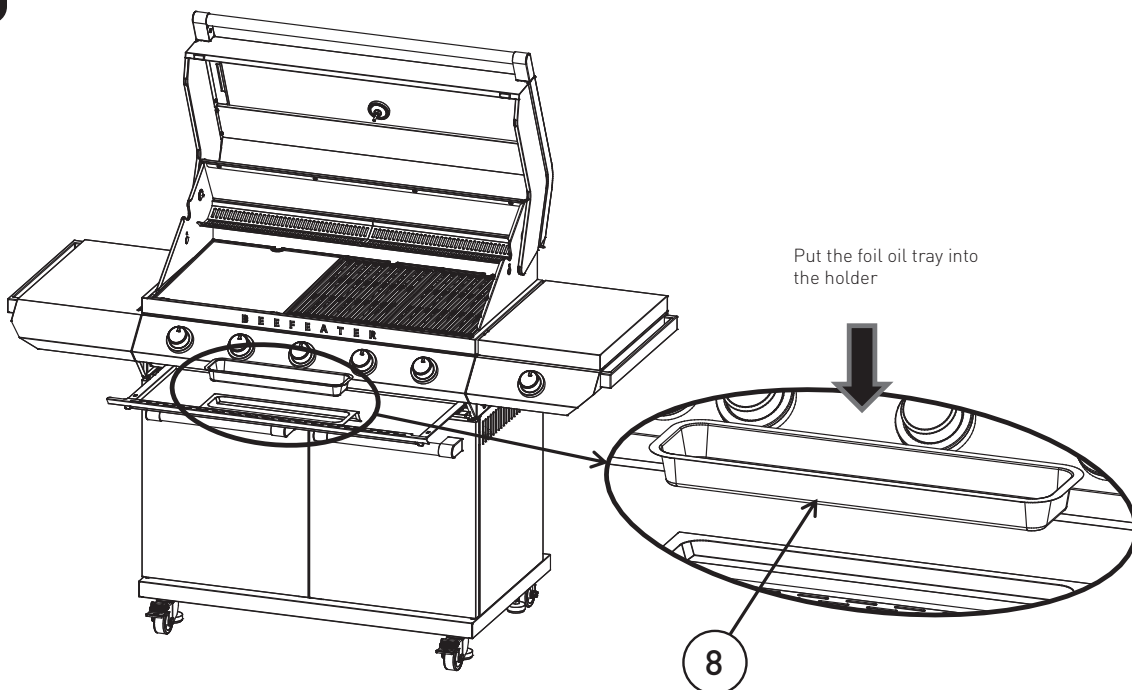
26

Put on the foil box holder onto the drip tray

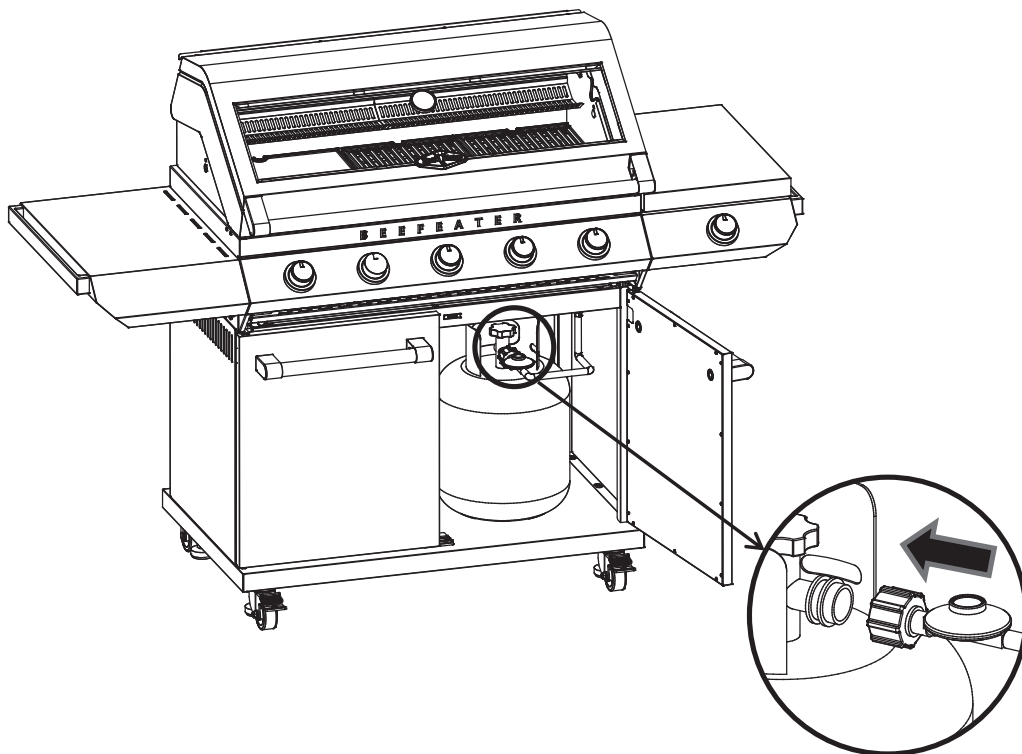


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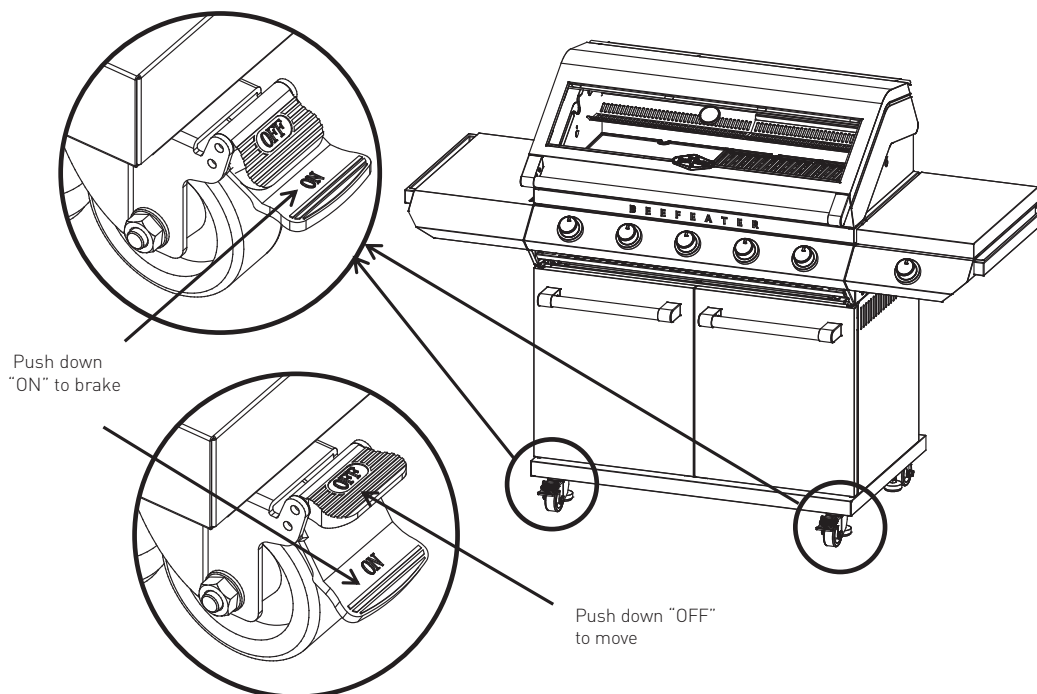
Put the foil oil tray into the holder



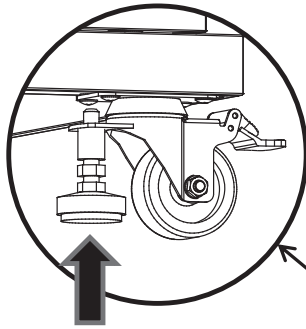
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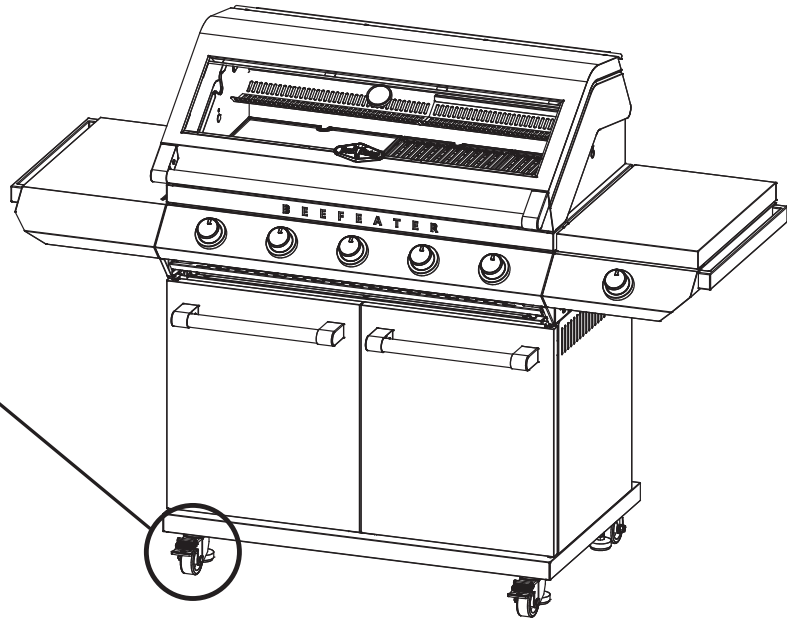
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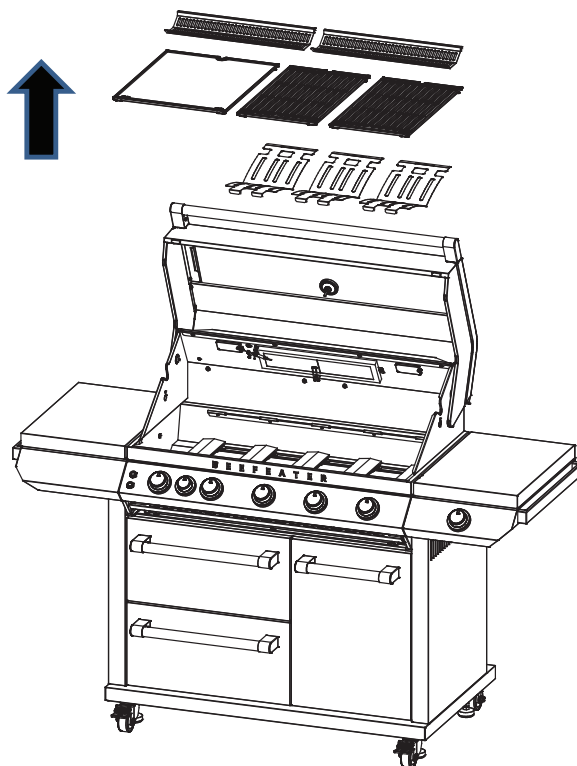
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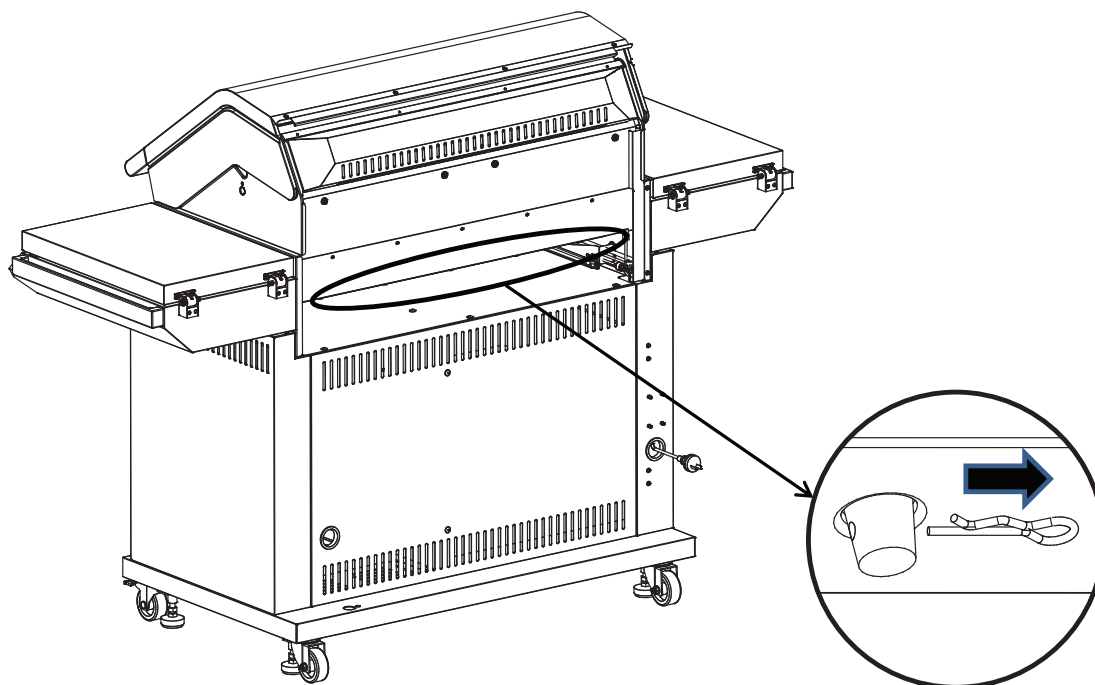
When moving the BBQ, it is necessary to raise the leveling foot, and at the same time, it cannot touch the fixed plate above, so as to avoid affecting the rotation of the wheels



**1** Take out the warming rack, cooking plate and cooking grill

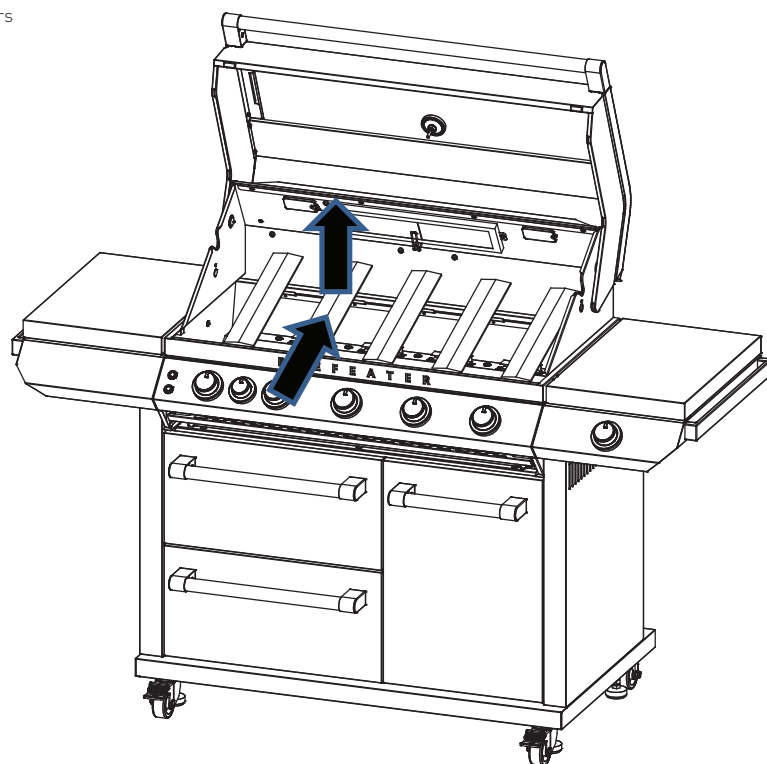


**2** Disassemble the R latch

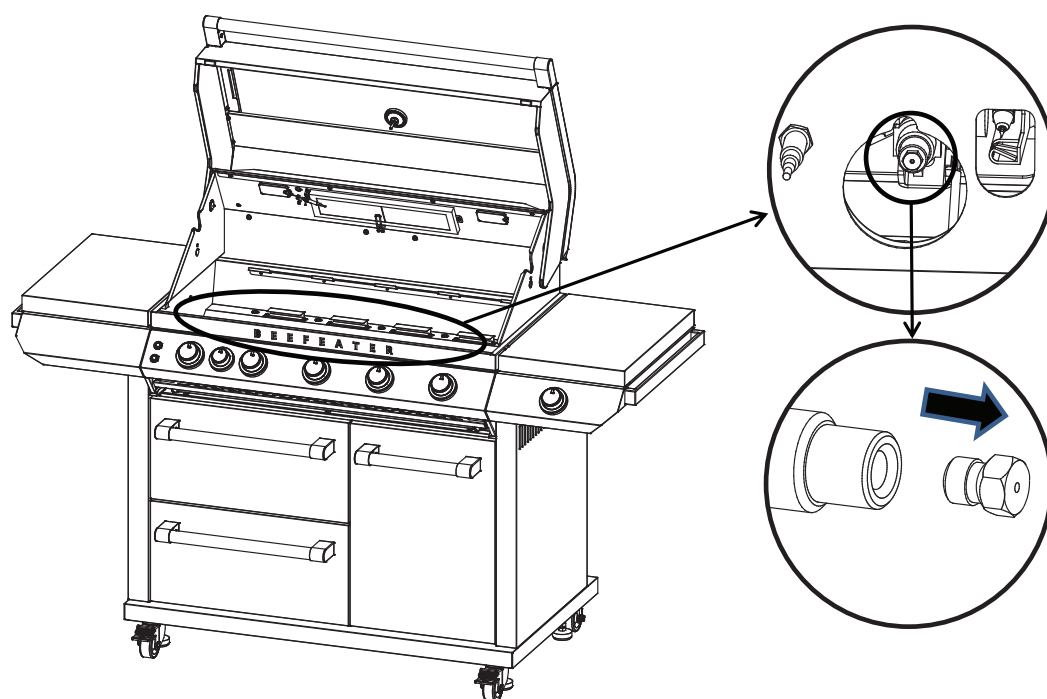


# NATURAL GAS INSTALLATION

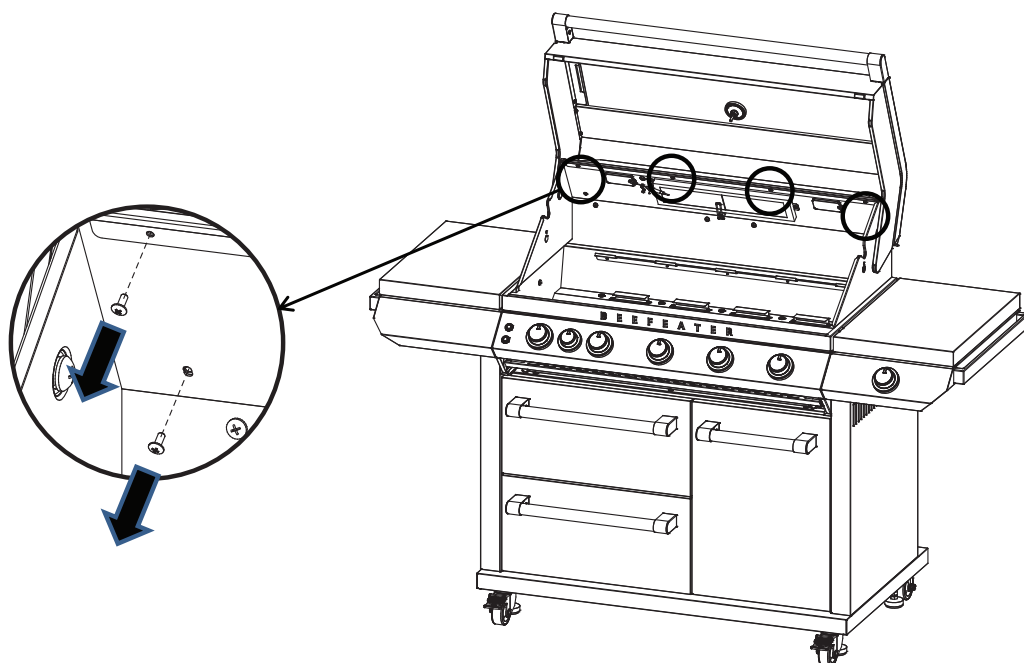
**3** Take out the burners



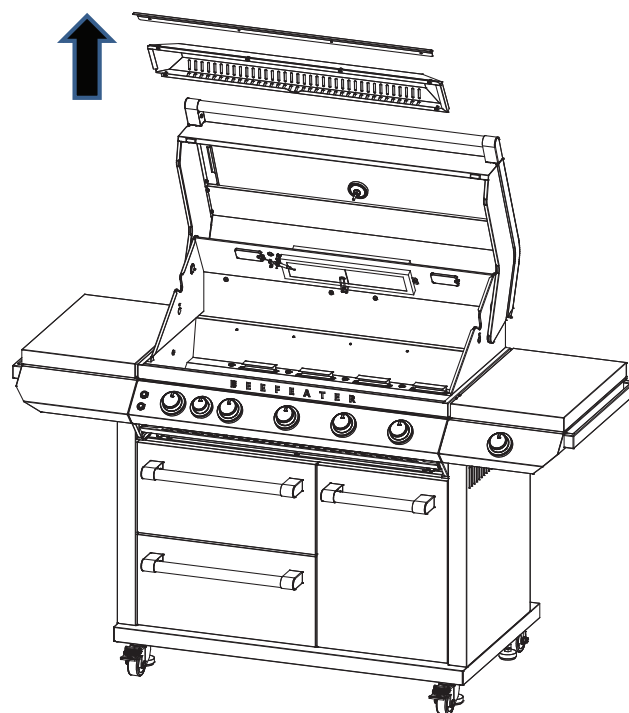
**4** Change the injector size for the NG Version



**5** Unscrew the 6 M4 head screws from the rear burner cover



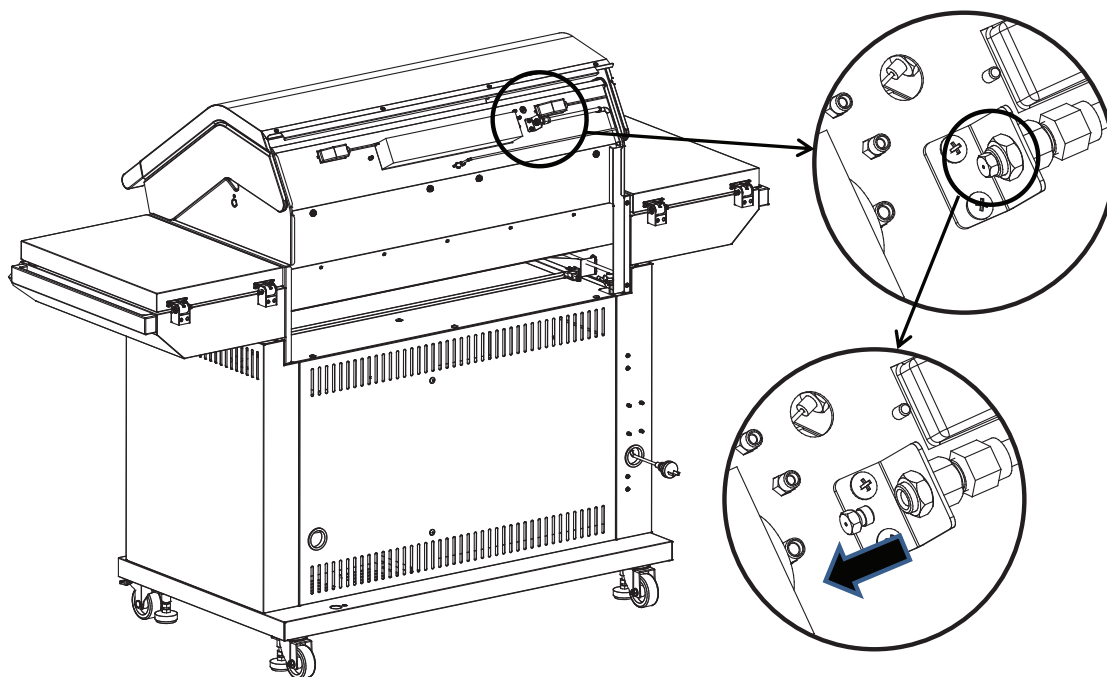
**6** Take out the front baffle plate and the rear burner cover



# NATURAL GAS INSTALLATION

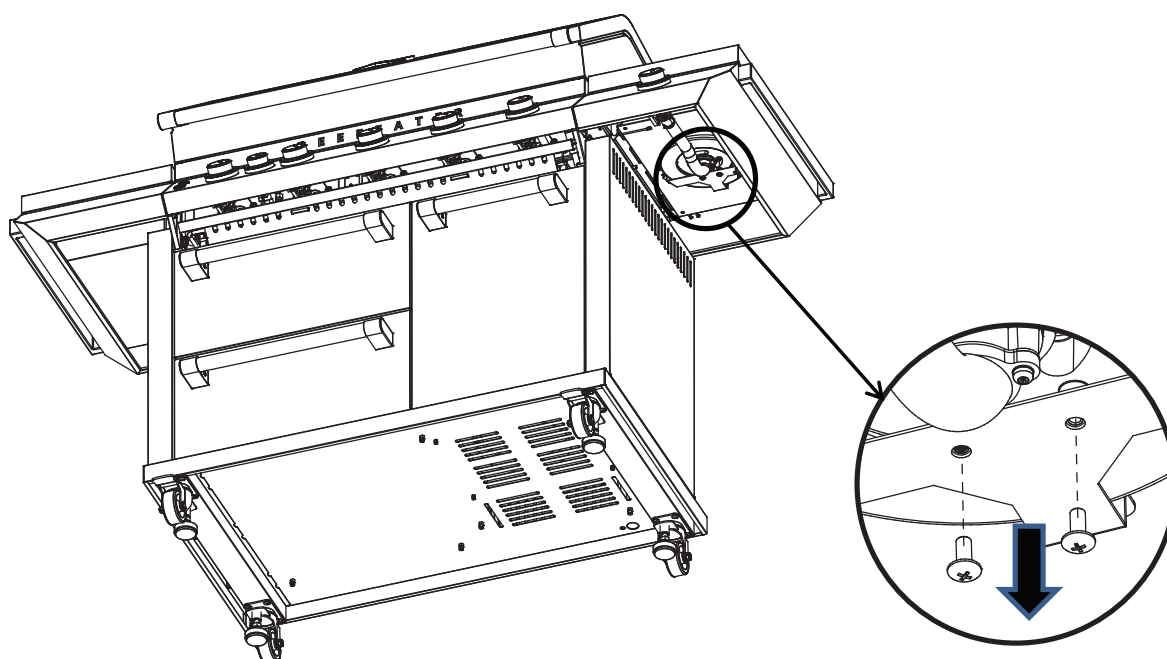
7

Change the injector size



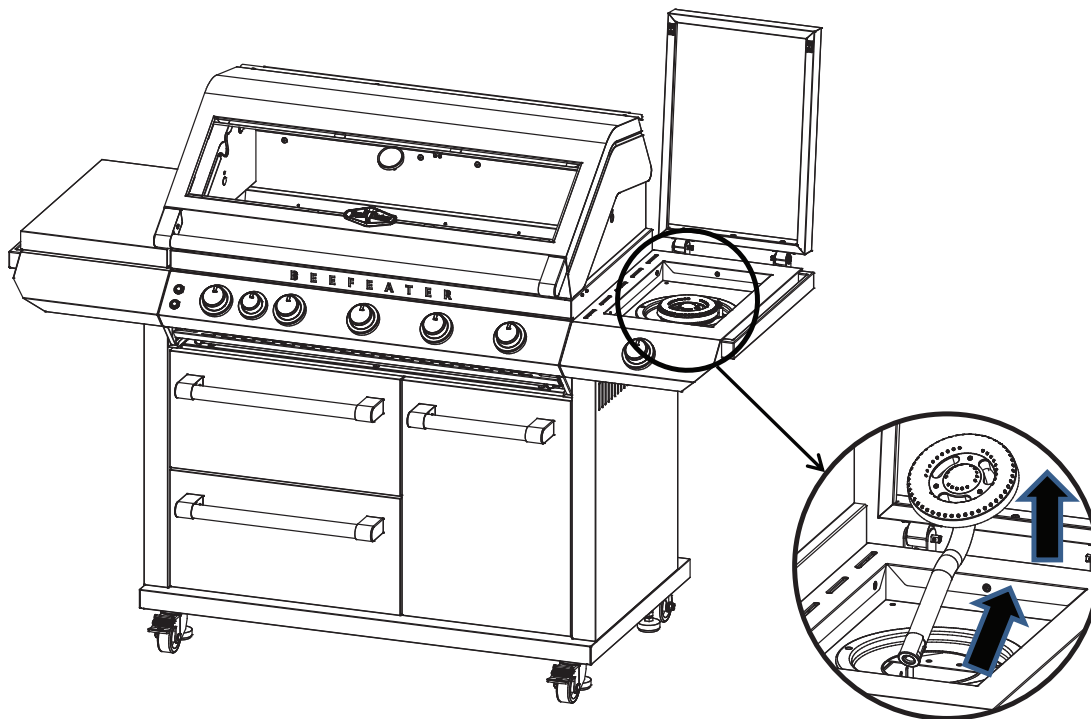
8

Unscrew the M5 head screws x2 from the side table



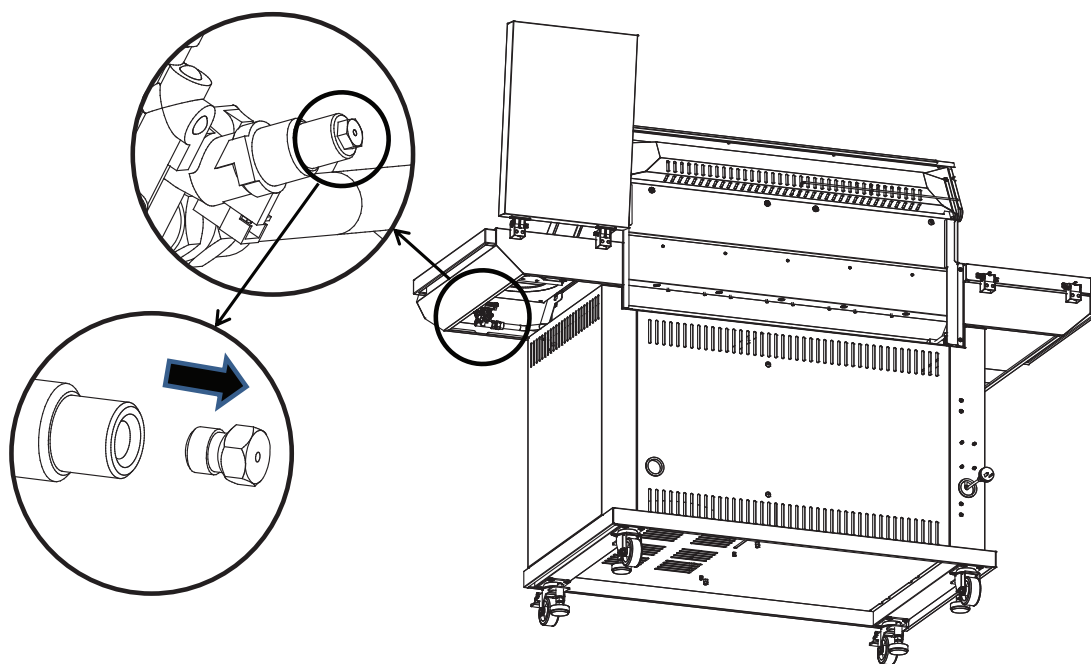


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10

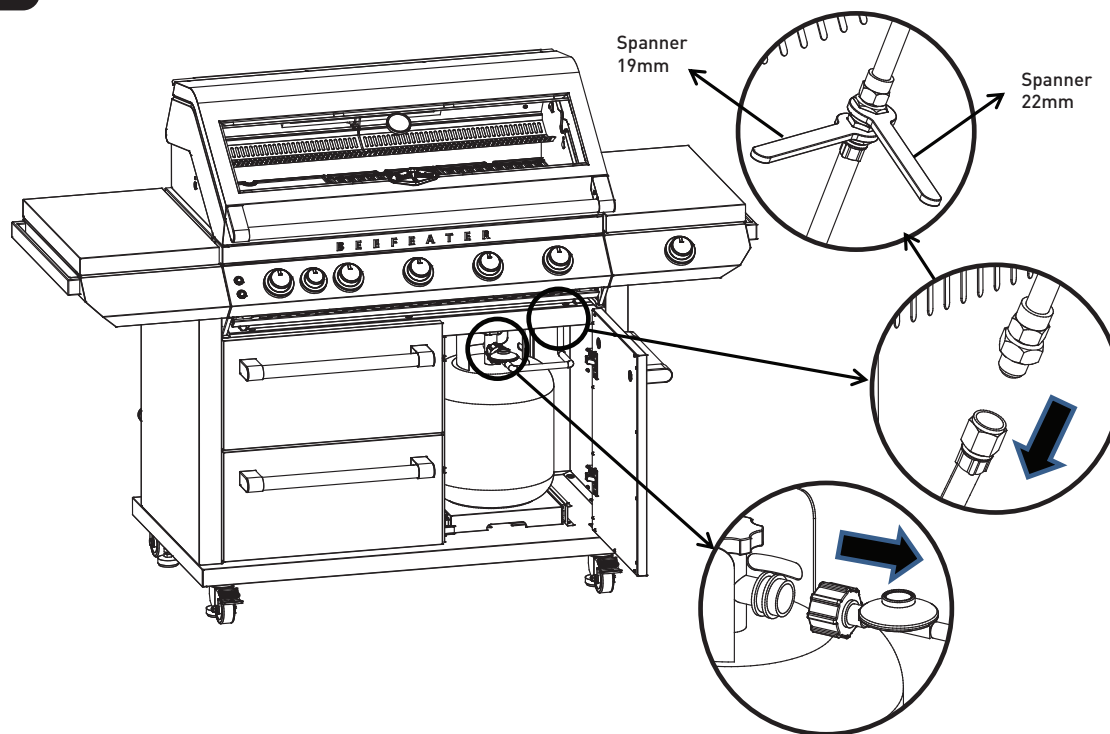
Disassemble the side burner and change the injector for the NG version



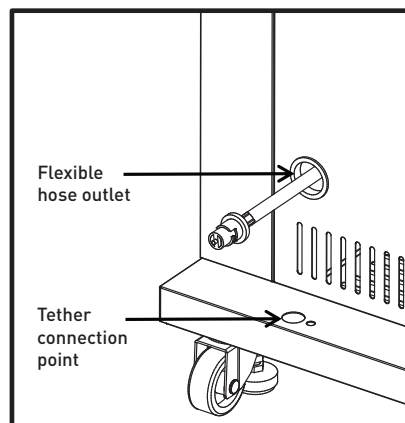
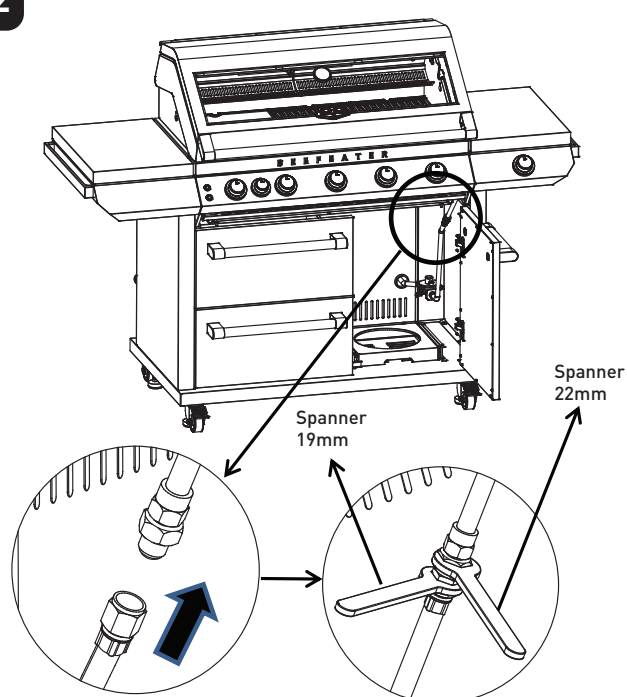
# NATURAL GAS INSTALLATION

11

Change the injector size



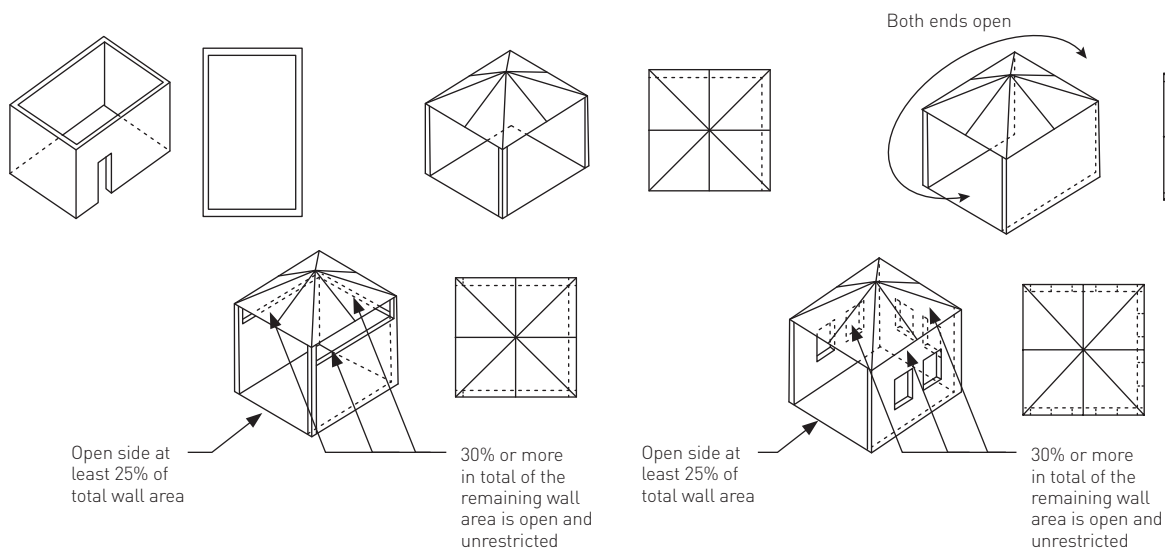
12



Mobile restraint with hose assembly. When the mobile barbecue is connected to a fixed gas supply via a flexible hose connection, a retaining tether of adequate strength shall be fixed to the appliance and be suitable to be fixed to the wall within 50mm of each connection point. The retaining tether must be less than 80% of the gas hose length.

## Partial Enclosures (Australia Only)

This appliance shall only be used in an above ground, open air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection. Any enclosure in which the appliance is used shall comply with one of the following:



Any enclosure in which the appliance is used shall comply with one of the following:

An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.

Within a partial enclosure that includes an overhead cover and no more than two walls.

The barbecue may be within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:

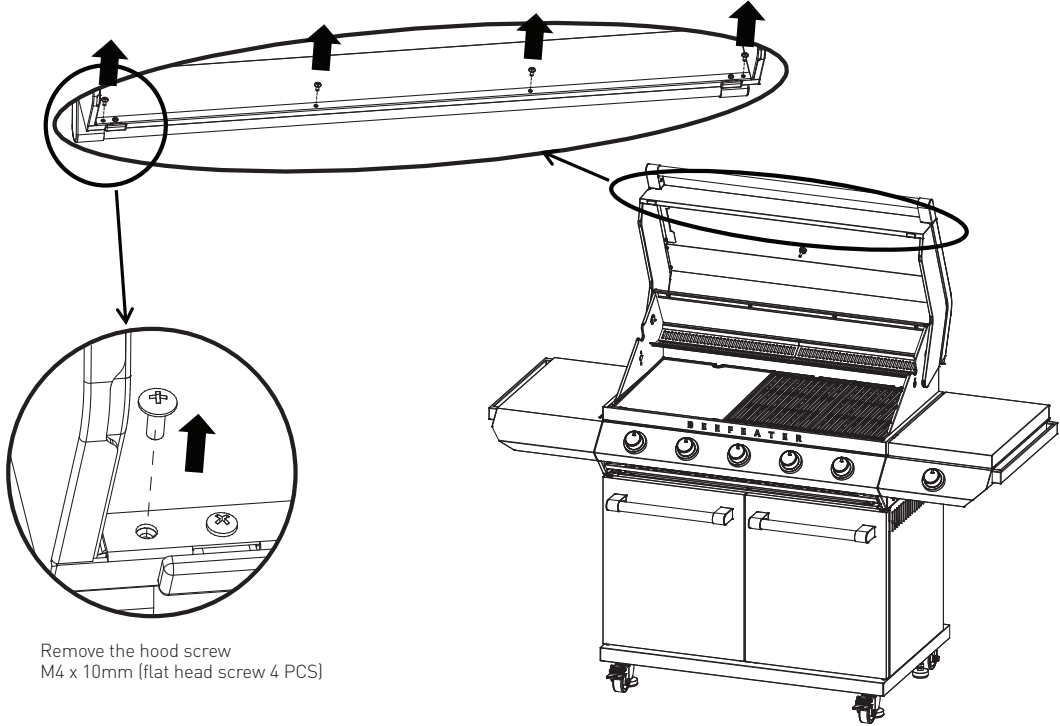
- At least 25% of the total wall area is completely open; and
- At least 30% of the remaining wall area is open and unrestricted.

In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

# RAIN BAFFLE INSTALLATION

1

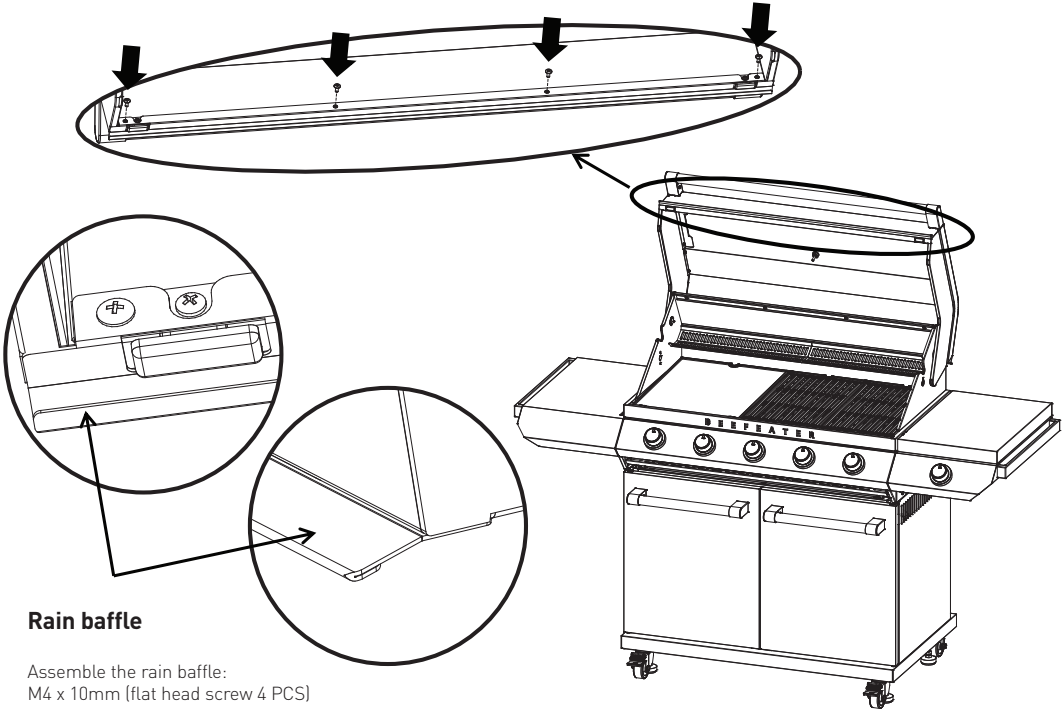
BMG7642SA and BMG7652SA



Remove the hood screw  
M4 x 10mm (flat head screw 4 PCS)

2

BMG7642SA and BMG7652SA

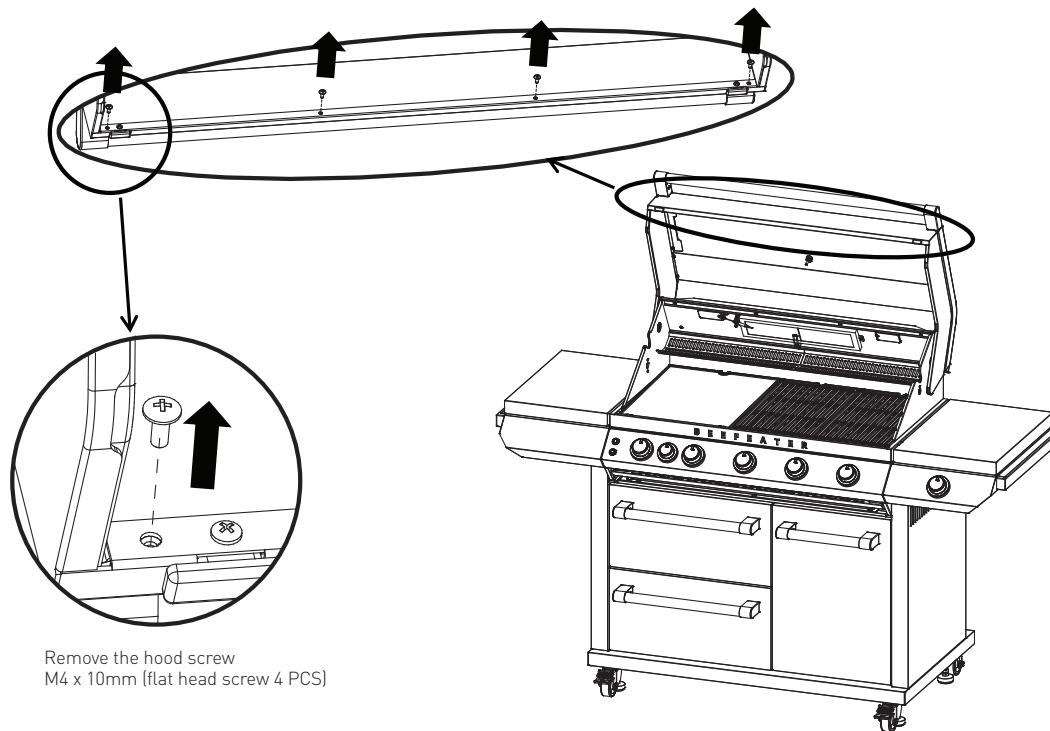


**Rain baffle**

Assemble the rain baffle:  
M4 x 10mm (flat head screw 4 PCS)

1

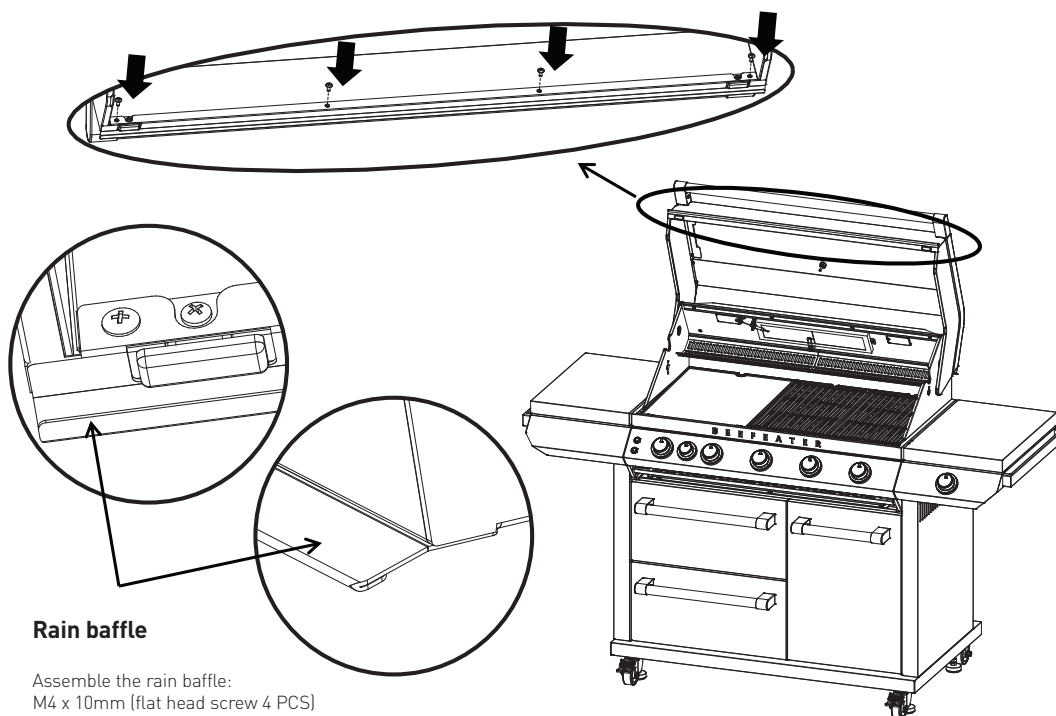
BMG7645SA and BMG7655SA



Remove the hood screw  
M4 x 10mm (flat head screw 4 PCS)

2

BMG7645SA and BMG7655SA



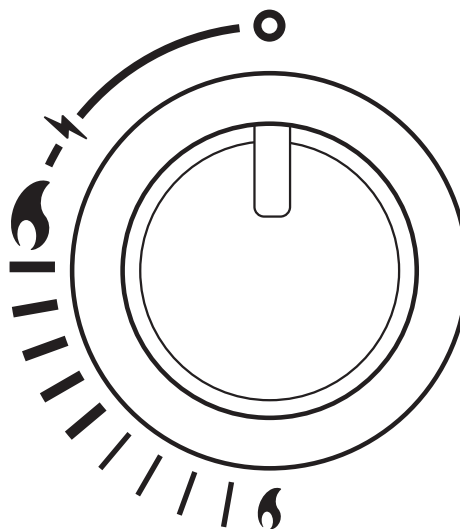
**Rain baffle**

Assemble the rain baffle:  
M4 x 10mm (flat head screw 4 PCS)

# SIDE BURNER OPERATING INSTRUCTIONS

## Lighting Instructions

1. Do not attempt to light burner with the cooking surfaces covered
2. Read the instructions before lighting
3. To light burner depress knob and rotate to **'HIGH'**
4. Keep knob pushed in for 5 seconds to ensure flame safety is activated (if fitted)
5. If burner did not light, turn knob to the **'OFF'** position. Allow gas to disperse, then repeat lighting procedure



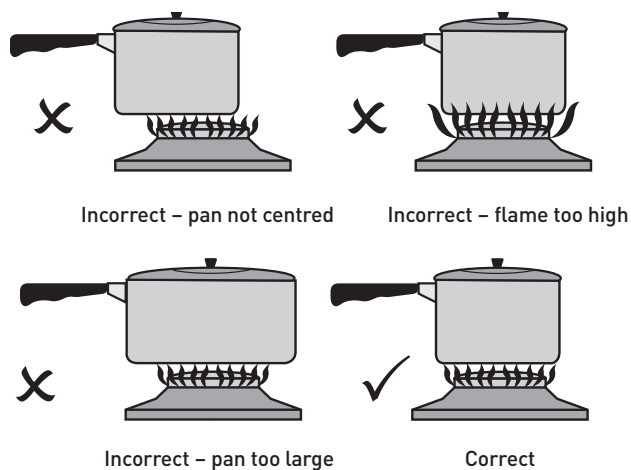
## Manual lighting

In the event of the automatic ignition system not working, the barbecue can be lit manually

- Position the manual igniter next to the burner
- Depress the knob and rotate to 'HIGH'
- The burner should light
- Do not attempt to manually light the burner for more than 5 seconds
- If the burner did not light, depress the knob and turn back to the 'OFF' position
- Allow several minutes for gas to disperse then repeat lighting procedure

## Using cookware on the side burner

Do not use oversized cookware or place cookware off-centre over the burner as this can cause high temperatures in control knob and surrounding panels. Cookware should not exceed 200mm in diameter, the use of larger cookware may cause damage to the appliance and is not covered under warranty.



## Before You Begin

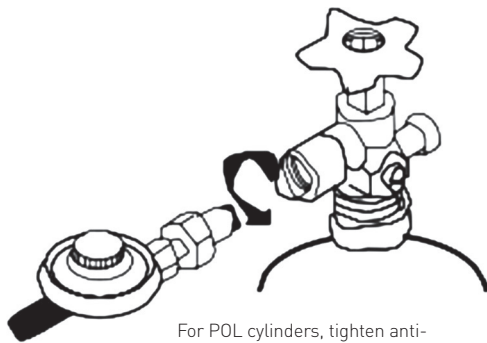
Check that the gas type is correct for your type of gas.

You will find the gas type label on the side of your barbecue. If your barbecue is of the incorrect gas type, or if you are unsure, consult your dealer before going any further.

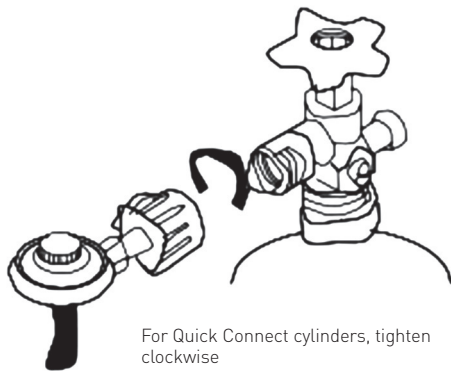
This appliance must have a minimum clearance from combustible materials of 610 mm (24") on all sides of the barbecue.

Do not install the appliance under or on any combustible surface.

The appliance must be tested for safe and proper operation on completion of installation.



For POL cylinders, tighten anti-clockwise



For Quick Connect cylinders, tighten clockwise

## Mobile Installation - Portable LP Gas/ Propane

Recommended minimum LPG/propane cylinder capacity for use with this appliance is 4kg. Maximum LPG/propane cylinder capacity for use with this appliance is 10kg. In the USA, only a 20lb cylinder may be used.

Fit the regulator to the LPG/propane cylinder, as shown on the right. Secure all joints spanner (wrench) tight but do not over-

## Fixed Installation - Portable LP Gas/Propane.

BeefEater LPG/propane barbecues are designed to operate at 2.75Kpa (11"WC).

Connect the gas supply line to the barbecue inlet located on the right side of the appliance using either hard plumbing, or a flexible hose connected to a bayonet point, also known as a quick connect fitting. Refer to AS 5601 or your local installation code for pipe sizing details. Secure all joints spanner (wrench) tight but do not over-tighten.

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 2 burners and check the pressure. Inlet pressure should be 11.0" WC or 2.75 kPa.

## Fixed Installation - Natural Gas

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

BeefEater Natural Gas barbecues are designed as low-pressure appliances (4.0" WC, 1.00KPa).

Fit the natural gas regulator supplied directly to the barbecue inlet located on the right side of the appliance using either hard plumbing, or a flexible hose connected to a bayonet point, also known as a quick connect fitting. Refer to AS 5601 or your local installation code for pipe sizing details. Secure all joints spanner (wrench) tight but do not over-tighten.

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 2 burners and check the Manifold pressure should be 4.0" WC or 1.00 kPa.

# INSTALLATION WARNINGS

Australia only (applies to all gas types) : Where a mobile appliance is to be connected to a fixed gas supply via a flexible hose connection, a retaining tether of adequate strength shall be fixed to the appliance and be suitable to be fixed to the wall within 50mm of each connection point. The length of the tether shall not exceed 80% of the length of the hose assembly. In this way, if the barbecue is accidentally moved, the chain stops the barbecue from stretching the hose. 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

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.

## Converting the unit to natural gas

*NOTE: Refer to page 53-58 for natural gas installation*

1. Turn off the gas supply valve on the gas cylinder. Ensure that all gas controls on the BBQ are in the OFF position.
2. Disconnect the hose and regulator from the gas cylinder and disconnect the gas hose from the barbecue gas inlet using a 19mm open-ended spanner/wrench.
3. Open hood and remove all cooking plates, grills and vaporisers from the BBQ.
4. Remove the 'R' shaped locking clips that hold each burner in place and remove all burners from barbecue. This needs to be done at the on the front firewall of the BBQ.
5. The gas injector (also known as jets or nozzles) for each burner are located within deep pockets at the on the front firewall of the BBQ.
6. Remove each gas injector from the end of each jet holder using a 6mm socket spanner/wrench, turning gently in a counter clockwise direction. Be careful not to block the orifice at the end of valve where the gas injector is fitted and do not remove any of the thread sealing compound from the orifice where the injector is located.
7. Check the identification mark stamped on Hex Head of the injector to confirm that it is the correct size (NG: 2.10mm) Screw correct Jet back into place.
8. When fitting the NG gas injectors to the end of the jet holder be sure to seat the injector correctly on the thread before turning it in a clockwise direction until it is seated firmly in place. Do not over-tighten.

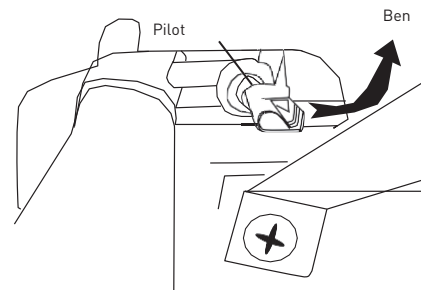


### IMPORTANT

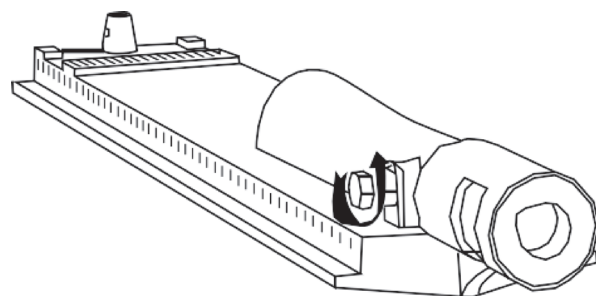
Please note: for SL4000 side burners

On the side burner valve, from the inside bend the pilot ignition tube out the way, unscrew the pilot jet and replace with the 0.95mm NG jet supplied with the conversion kit. Once done bend the tube back to the original position if necessary.

9. Replace all parts into position in the BBQ. Remove the chute before changing the nozzle and then replace it when done.



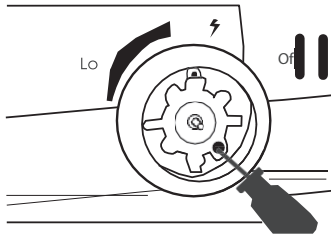
10. Refit the burners and secure with the locking clips that hold each burner in position. Replace the vaporisers, grills and cooking plates. Check the operation of each burner - on some models it may be necessary to open the air-mixture screw (located at the burner venturi) a couple of turns to get the correct flame.
11. Replace the LPG gas type label with the natural gas label supplied.
12. Connect the natural gas hose and regulator (where applicable) to the gas inlet on the barbecue. Tighten firmly but do not over tighten. Connect gas regulator to gas source line. Perform leak testing using same procedure as for LPG on page 68.
13. For mobile units attach restraining tether to anchor point on barbecue, and fasten within 50mm of fixed gas outlet with suitable fastener. Ensure the length of the tether does not exceed 80% of the length of the hose to the fixed gas supply outlet.



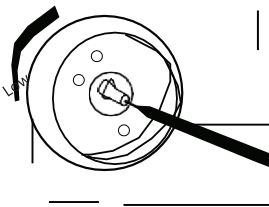


## Turn down adjustment

- When converting to natural gas the turndown setting will need to be adjusted to give a satisfactory flame on low setting on each burner.
- Remove knob from valve shafts. For ignition valve the low flame adjustment screw is located on the lower right hand corner of the front of the valve body



- Fully insert and rotate a flat bladed screwdriver to adjust turndown.
- For non-ignition valves the screw is located inside the knob spindle. Use a 2.5mm wide flat blade screwdriver full inserted and make a 3/4 turn counter clockwise.



- After leak testing light one burner and set to high.
- One burner at a time turn the valve shaft to lowest setting observe the flame to ensure a small steady flame is achieved.
- Repeat for the other burners.
- Turn off burners and replace control knobs, ensuring the knob is in the correct orientation when valve is in "OFF" position.

## Secure all joints and leak test

Never use a naked flame to check for gas leaks. The gas leak testing procedure should be conducted every time a gas cylinder is refilled and reconnected to the appliance, or after any new gas connection is made.

In a small container, mix up a solution of water and detergent or soap. Mix the solution well.

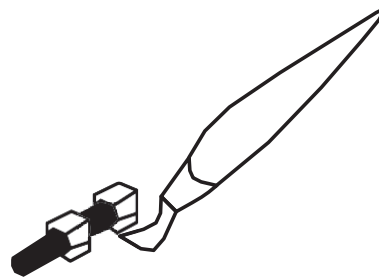
For LPG/propane make sure that the gas supply valve on the gas cylinder is turned on. For Natural Gas make sure that the gas shutoff valve is on.

Make sure that the gas control valves on the appliance are all turned off.

Using a brush or spray bottle apply the solution to the gas line and each joint in the gas line.

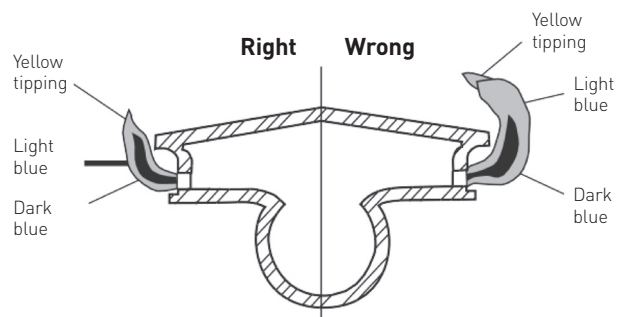
Bubbling of the solution will indicate that there is a leak present. Re-tighten or re-seal any joints that are leaking.

If a leak persists contact your distributor or the manufacturer for assistance.



## Check proper burner operation

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 burner adjustment screw on the side of the burner. Turn the screw in an anti-clockwise rotation to reduce the yellow.



## GAS SPECIFICATIONS AND MOBILE RESTRAINT

### Before you light the barbecue

Perform the following checks

- Make sure all gas connections are tight and leak tested
- Ensure the cooking surfaces are clean and hygienic
- Check the control knobs are in the off position
- Check that the gas supply is turned on
- Ensure the hood of the barbecue and the lid of the side burner are up. If you do not, gases can build up inside the hood and create a dangerous situation
- Make sure long handles do not hang over the edge of the barbecue. Injury can result if they are accidentally knocked

### Grease tray

Neatly line the grease tray with a couple of sheets of aluminium foil to aid in clean up. Cut the foil to shape and make sure that the foil sits on the bottom of the tray.

Fill the tray with a 6mm (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 grease tray fire.

### Lighting the barbecue

The same procedure is used to light the main burners as well as the side burner:

1. Push in and hold the control knob down while turning slowly in an anti-clockwise direction until the starter mechanism engages at the two o'clock position. At this time the gas will start to flow.
2. Hold the control knob in while continuing to turn the knob toward 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 rests in the twelve o'clock position

If the burner is alight, release the knob

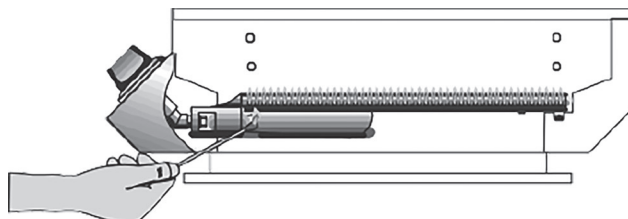
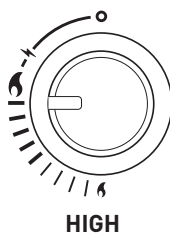
The requirement to press the knob in before turning is a safety feature that prevents the knobs from being accidentally turned on.

### 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 1-3. If you cannot light the burners, call your retailer before proceeding.

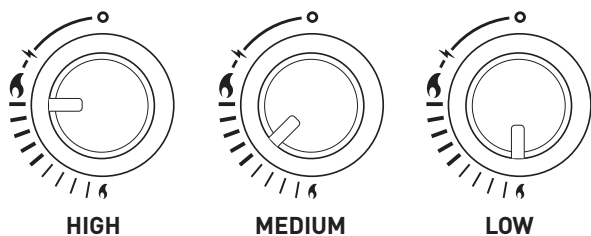
### Manual lighting

Press and turn the left hand control knob anti-clockwise to the High position, then use a long match to light the left hand burner immediately through the gap between the front of the grease tray and the barbecue body.



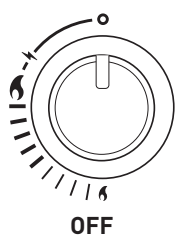
### Controlling The Burners

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

It is a good idea to leave the barbecue on for about 10 minutes after you have finished cooking. This helps to burn away any excess food residues and oil, and makes cleaning easier.

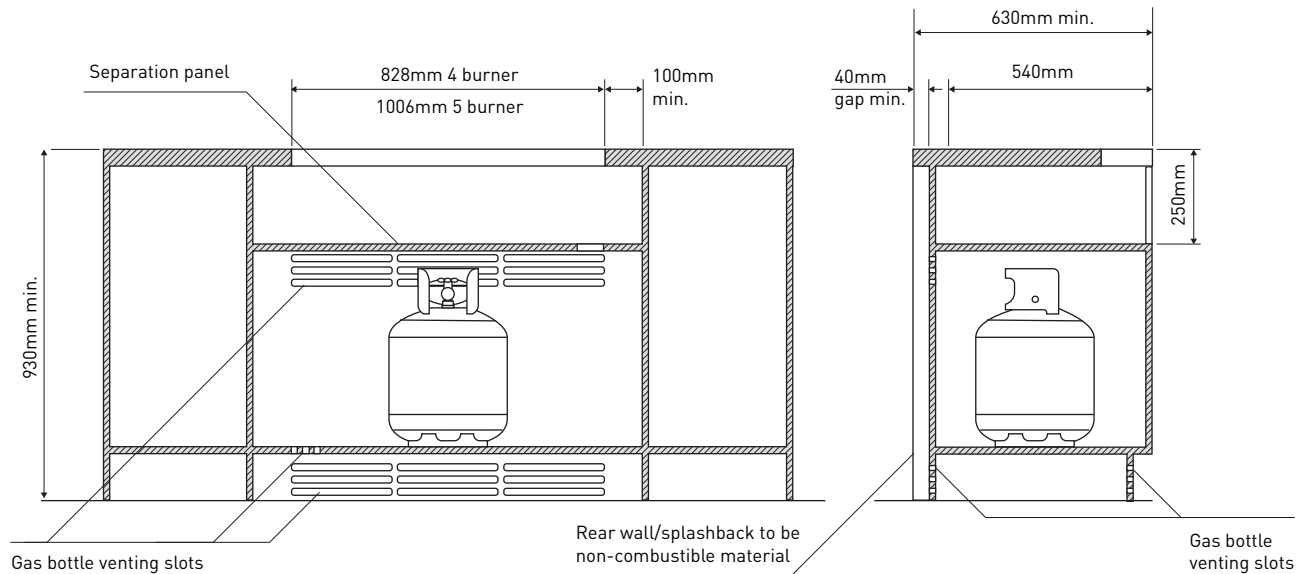
1. Be sure to turn off all control knobs and the cylinder valve (for LPG/propane) or shut-off valve (for Natural Gas)
2. Allow barbecue to cool
3. Clean the drip tray and cooking surfaces
4. Clean any food spills from the side burner
5. Lower the hood and side burner lid

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.

## CARE 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 operating condition. (These services are not covered by warranty). Spare parts are available from your retailer or the manufacturer.

SERVICE AND MAINTENANCE	FREQUENCY		
	EACH USE	EVERY SIX MONTHS	BY AUTHORISED SERVICE PERSON EVERY 2 YEARS
Check all hoses for cracks and leaks	✓		
Check that all gas connections are tight	✓		
Clean entire barbecue thoroughly		✓	
Check and tighten all bolts on barbecue and cart		✓	
Clean and inspect vaporizers and reflectors		✓	
Clean and inspect barbecue burners		✓	
Clean and inspect gas injectors and control valves			✓
Check working of ignition system			✓



## Enclosure construction

- All materials used for the construction of the enclosure and gas bottle compartment must be non-combustible
- A 40mm min. gap between the enclosure and rear wall is required. This allows for venting of the gas bottle compartment. Vents should also be positioned at the front of the enclosure
- The cutout size specified above allows for a 20mm gap between the bottom of the barbecue and the separation panel as well as a 20mm gap between the back of the barbecue and benchtop. These gaps are necessary for maintaining air flow around the barbecue

## Gas bottle compartment ventilation requirements

AS5601 ventilation requirements for 9kg 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 200cm<sup>2</sup> for every cylinder enclosed
- For 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 200cm<sup>2</sup> is required


# OPERATING INSTRUCTIONS

## Control functions

Before lighting the barbecue:

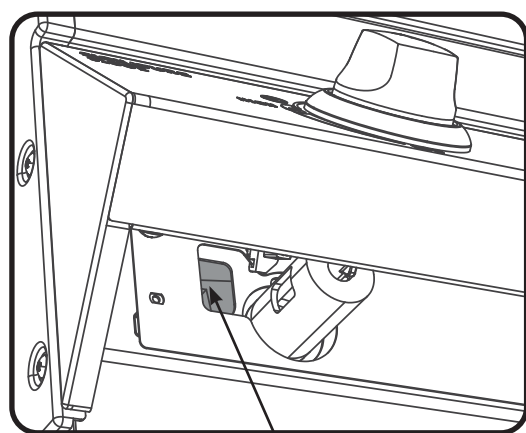
- Check that all hoses and gas fittings are tight
- Open the roasting hood
- Check all control knobs are in the 'OFF' position
- Ensure that the cooking surfaces are clean
- Turn the gas isolation valve 'ON'

## 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 . The starter mechanism will click and the burner will light
- If burner did not light, depress knob and turn back to the 'OFF' position
- Allow several minutes for gas to disperse then repeat lighting procedure
- Once ignited, the knob can then be turned to the desired heat setting. The knob does not need to be pushed in while selecting the heat setting

## Manual lighting

- If, in the event of the automatic ignition system not working, the barbecue can be lit manually
- To light manually, firstly slide out the grease tray to get access to the lighting hole. Pass the manual ignitor through the lighting hole and up towards the burner. Then rotate the knob to ignite. If ignition fails, turn the knob to 'OFF' and allow several minutes for the gas to disperse before attempting to light again
- Once alight, repeat for other burners as required



Manual lighting hole

## To turn the burners off

- When the cooking is complete, push the knob in and rotate clockwise back to the 'OFF' position

## 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 unit does not operate correctly refer to troubleshooting section

## Cooking methods:

### Direct Cooking Method

Commonly used for traditional barbecuing. Place food over the lit grill section. Excess flaring may occur, so care must be taken while cooking. Check inside the roasting hood regularly. The direct cooking method is recommended for steaks, chops, sausages, and hamburgers.

### Indirect Cooking

This method of cooking applies only if you have a roasting hood.

Indirect cooking involves little or no heat directly underneath the food. Instead, the food is placed on the grill, the burners below the food are turned off or Low, and burners on either side are used. The hood is closed to trap heat and moisture. With this method, heat circulates around the food, cooking by convection. By trapping the vapour inside your "outdoor oven", the cooking vapour will fall back on the food on all sides, not just from underneath. The food cooks more evenly, and stays moist in the process.

Indirect cooking is similar to using a conventional oven and is recommended for rotisserie cooking, roasts, poultry, casseroles, vegetables and whole fish.

When cooking a roast, it is a good idea to use a roast holder and baking dish. Always use a baking dish with a depth greater than 35mm. Shallower trays may fill quickly and overflow, which may cause a fat fire.

### Reposition the grill plates

To achieve the best heat circulation around the food, it is best to remove the hotplate from the barbecue and position the two grill plates in the centre. Reposition the vaporisers from above the 2 outside burners to above the inside burners. This will give unrestricted heat circulation from the 2 outside burners.

### 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 all burners to high. Close the hood, and allow to preheat for about 5 minutes. Then reduce the burner settings to achieve and maintain the required temperature, by following these guidelines.

### Maintain the right cooking temperature



#### CAUTION

Do not exceed the temperature warning on the temperature gauge. Operating the barbecue above this temperature may cause damage to the appliance. Your hood is designed to keep the heat in, so requires constant monitoring.

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.

MODEL	BURNERS
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

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 also 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:

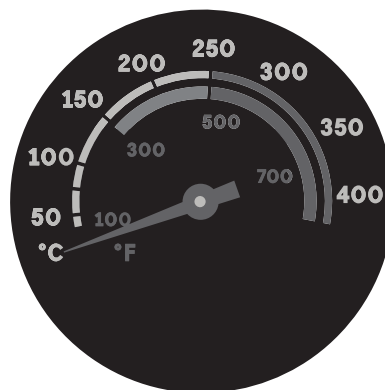
Two burners on low produces 150°C/300°F

Two burners on medium produces 195°C/385°F

Two burners on high produces 240°C/460°F

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.



Overheating zone is coloured Red



#### CAUTION

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

TYPE OF MEAT	COOKING TEMPERATURE	APPROXIMATE COOKING TIMES	
Beef	180°C/355°F	45–55min per kg	20–25min per lb
Lamb	180°C/355°F	45–55min per kg	20–25min per lb
Pork	170°C/340°F	55–60min per kg	25–30min per lb
Veal	160°C/320°F	40–50min per kg	18–23min per lb
Poultry	180°C/355°F	40–50min per kg	18–23min per lb
Seafood	150°C/300°F	20–30min per kg	9–15min per lb

# OPERATING INSTRUCTIONS

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.

## Cleaning Enamel burner box

Although porcelain enamel will keep its lustrous finish even under adverse conditions, it still needs regular cleaning. After the appliance has been used, wash down the surfaces with hot soapy water. Caustic cleaners should be avoided. For barbecues near the ocean or salt-water environment, more frequent cleaning and servicing should be conducted. Wash regularly, rinse and then dry before covering. (In a salt water or marine environment, more rapid deterioration can be expected which is not covered by warranty).

## Cleaning Plates and Grills

Many food acids, marinades, juices and sauces contain highly acidic elements that will slowly attack the surface of the plates and grills if not removed 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. Wipe off remaining residue with a paper towel
- Wash the surface of the grills with a soft sponge and a solution of hot water and a mild dishwashing liquid. Do not use highly caustic, harsh or abrasive chemical cleaners to clean the cooking grills. Always check the manufacturer's recommendations for the cleaner prior to use
- Coat the grills with a layer of cooking oil. This will help protect the surfaces between uses

## Cleaning the grease tray

Never remove the grease tray while the barbecue is hot. Always remove and clean the grease tray after the unit has cooled down.

Replace aluminium foil drip tray and clean grease tray at regular intervals to prevent grease build-up. Otherwise, a grease fire could result and void the barbecue warranty.

## Cleaning the control panel and hood

Wash the surfaces of the control panel and hood with a soft sponge and a solution of hot water and a mild dishwashing liquid. Do not use highly caustic, harsh or abrasive chemical cleaners or scouring pads as these will damage the surface of the panels.

## Cleaning the hood glass

Baked on fat on the inside of the hood glass can be removed by using a razor blade scraper. It is best to do this when the glass is still warm but not hot. Finish cleaning with dishwashing detergent on a damp cloth.

## Cleaning the Burners

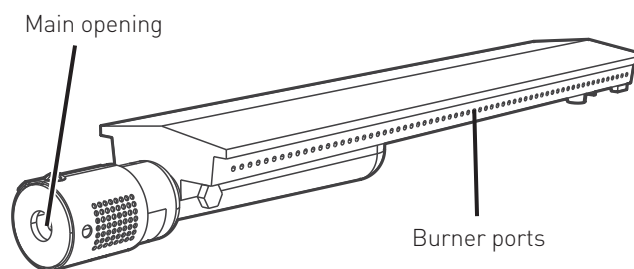
- Check main opening of burner regularly for insect nests (eg. wasp, ants or spiders). Nests are dangerous and must be cleaned out thoroughly.
- Remove burners periodically and scrub clean with soapy water and a wire brush making sure that the ports are free of obstructions.

Replace burners in the correct position and dry by lighting each one to avoid subsequent corrosion.



### CAUTION

A clogged burner can lead to a fire beneath the grill.



## Inspecting the hose and Regulator Assembly and Cylinder

- Inspect the hose and regulator assembly for abrasion, aging or any damage that may result in a gas leak at periodic intervals, at least once a year, and whenever replacing a cylinder.
- Replace the assembly if necessary to ensure safe operation
- After connecting the assembly to a cylinder always carry out a leak check
- Only connect the appliance to cylinders that are current according to the date marking on the cylinder.

## Storing your Barbecue

When storing barbecue for extended periods, be certain all controls and cylinder valves are turned off.

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 barbecue should be covered when not in use. A barbecue cover is available as an accessory.

The gas cylinder supply valve must be turned off when the appliance is not in use.



### WARNING

**Note: For storage and cylinder exchange, disconnect hose at the cylinder only, do not disconnect hose from appliance.**





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.
	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.
	Gas cylinder low or empty	Replace cylinder and carry out a leak check.
	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	Burners will not cross light	Check you are running on correct gas Check gas injector size is correct.

## Gas Consumption

LPG	BTU/hr	MJ/hr	kW	g/hr
4 Burners	64,451	68	18.89	1,371
5 Burners	80,564	85	23.62	17,714

NG	BTU/hr	MJ/hr	kW
4 Burners	64,451	68	18.89
5 Burners	80,564	85	23.62



## Electrolux Warranty

FOR SALES IN AUSTRALIA AND NEW ZEALAND  
APPLIANCE: BEEFEATER SIGNATURE BBQ, ALFRESCO KITCHEN

**This document sets out the terms and conditions of the product warranties for BeefEater 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.**

### 1. In this warranty:

- (a) 'ACL' or 'Australian Consumer Law' means Schedule 2 to the Competition and Consumer Act 2010;
- (b) 'Appliance' means any Electrolux product purchased by you and accompanied by this document;
- (c) 'ASC' means Electrolux's authorised serviced centres;
- (d) 'BeefEater' is the brand controlled by Electrolux Home Products Pty Ltd of 163 O'Riordan Street, Mascot NSW 2020, ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited (collectively "Electrolux") of 3-5 Niall Burgess Road, Mount Wellington, in respect of Appliances purchased in New Zealand;
- (e) 'Warranty Period' means the period specified in clause 3 of this warranty;
- (f) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.

**2. Application:** This warranty only applies to new Appliances, purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) other rights and remedies under a law to which the Appliances or services relate, including any non-excludable statutory guarantees in Australia and New Zealand.

**3. Warranty Period:** Subject to these terms and conditions, this warranty continues in Australia for a period of 24 months and in New Zealand for a period of 24 months, following the date of original purchase of the Appliance. Specific components are warranted against manufacturing defects in Australia and New Zealand for the periods listed below;

- Stainless steel box, plates and grills (excludes burners, gas valves and ignitions) – Further 8 years
- Quartz stone & marine grade plywood carcasses – Further 3 years

**4. Repair or replace warranty:** During the Warranty Period, Electrolux or its ASC will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Electrolux may, in its absolute discretion, choose whether the remedy offered for a valid warranty claim is repair or replacement. Electrolux or its ASC may use refurbished parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Electrolux.

**5. Travel and transportation costs:** Subject to clause 7, Electrolux will bear the reasonable cost of transportation, travel and delivery of the Appliance to and from Electrolux or its ASC. Travel and transportation will be arranged by Electrolux as part of any valid warranty claim.

**6. Proof of purchase** is required before you can make a claim under this warranty.

**7. Exclusions:** You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. This warranty does not cover:

- (a) light globes, batteries, filters or similar perishable parts;

- (b) parts and Appliances not supplied by Electrolux;
- (c) cosmetic damage which does not affect the operation of the Appliance;
- (d) damage to the Appliance caused by:
  - (i) negligence or accident;
  - (ii) misuse or abuse, including failure to properly maintain or service;
  - (iii) improper, negligent or faulty servicing or repair works done by anyone other than an Electrolux authorised repairer or ASC;
  - (iv) normal wear and tear;
  - (v) power surges, electrical storm damage or incorrect power supply;
  - (vi) incomplete or improper installation;
  - (vii) incorrect, improper or inappropriate operation;
  - (viii) insect or vermin infestation;
  - (ix) failure to comply with any additional instructions supplied with the Appliance;

In addition, Electrolux is not liable under this warranty if:

- (a) the Appliance has been, or Electrolux reasonably believes that the Appliance has been, used for purposes other than those for which the Appliance was intended, including where the Appliance has been used for any non-domestic purpose;
- (b) the Appliance is modified without authority from Electrolux in writing;
- (c) the Appliance's serial number or warranty seal has been removed or defaced.

**8. How to claim under this warranty:** To enquire about claiming under this warranty, please follow these steps:

- (a) carefully check the operating instructions, user manual and the terms of this warranty;
- (b) have the model and serial number of the Appliance available;
- (c) have the proof of purchase (e.g. an invoice) available;
- (d) telephone the numbers shown below.

**9. Australia:** For Appliances and services provided by Electrolux in Australia: Electrolux goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. 'Acceptable quality' and 'major failure' have the same meaning as referred to in the ACL.

**10. New Zealand:** For Appliances and services provided by Electrolux in New Zealand, the Appliances come with a guarantee by Electrolux pursuant to the provisions of the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act. Where the Appliance was purchased in New Zealand for commercial purposes the Consumer Guarantee Act does not apply.

**11. Confidentiality:** You accept that if you make a warranty claim, Electrolux and its agents including ASC may exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

### Important Notice

Before calling for service, please ensure that the steps listed in clause 8 above have been followed.

<b>AUSTRALIA</b>	<b>FOR SERVICE</b> or to find the address of your nearest authorised service centre in Australia <b>PLEASE CALL 1300 307 939</b> <small>For the cost of a local call</small>	<b>FOR SPARE PARTS</b> or to find the address of your nearest spare parts centre in Australia <b>PLEASE CALL 13 13 50</b> <small>For the cost of a local call</small>
<b>NEW ZEALAND</b>	<b>FOR SERVICE</b> or to find the address of your nearest authorised service centre in New Zealand <b>PLEASE CALL 0800 10 66 10</b>	<b>FOR SPARE PARTS</b> or to find the address of your nearest spare parts centre in New Zealand <b>PLEASE CALL 0800 10 66 20</b>



Customer Care Centre

Contact us if you need more help

**AUSTRALIA**

phone: 1300 307 939

email: [customercare@beefeaterbbq.com](mailto:customercare@beefeaterbbq.com)

web: [beefeaterbbq.com](http://beefeaterbbq.com)

**NEW ZEALAND**

phone: 0800 436 245

email: [customercare@electrolux.co.nz](mailto:customercare@electrolux.co.nz)

web: [beefeaterbbq.com](http://beefeaterbbq.com)