

# **Operating Instructions**

## **LOGAIRE BBQ'S**



**Manufactured in New Zealand  
Metal Fab Industries Ltd  
PO Box 58-473  
Greenmount  
Auckland  
[Www.metalfab.co.nz](http://www.metalfab.co.nz)**

## **LOGAIRE STAINLESS STEEL BBQ**

### **2,3 & 4 Burner Models**

**IMPORTANT—Please read all instructions before using the BBQ.**

#### **BBQ Assembly Instructions**

**STATUS NOTE:** If this BBQ has been converted to be used on mains supply natural gas only then under no circumstances should it be run on LPG supply. Date Converted:-\_\_\_\_\_by\_\_\_\_\_.

**List of Tools required for assembly —**

- Screwdriver
- Spanner

#### **BBQ Components**

**Body, Lid & Handle, Rock Tray (if Cast Iron) Control Knobs, Drip Tray-kob & bolt, 4 Castors with Stainless Steel Trolley.**

#### **BBQ SS or Cast Pack**

**Plates, Grills, Burners, Volcanic Rock (if Cast Iron), Hose & Regulator, flame tamers (if SS Pack).**

1. **BBQ Castor wheels screw onto bottom of Stainless Steel BBQ legs.**
  
2. **Screw handle onto lid. Lids are sometimes plastic coated. Please remove this if applicable.**
3. **Fit burners. Place the throat end of the burner over the gas cock and locate the other end into the hole on the back bracket of the BBQ body.**
  
4. **Place rock tray in the frame with one layer of volcanic rock. The rock needs to be underneath the grill section only (for cast iron pack only).**
5. **Screw small black knob onto front of stainless steel drip tray. Line tray with foil and a layer of sand or extra sorb. This will aid in soaking up fat. Change foil regularly.**
6. **Push knobs (on/off) on to gas cock taps.**

7. Place cast iron plate on the left hand side and grill on the right hand side above volcanic rock tray. (cast iron pack only). The cast iron burners will just fit in place using locator holes for burner to sit in. (For SS Pack only) — place burners in place (screw in at back of BBQ — screw/washer pack provided). If your BBQ came with S/S cookware it includes flame tamers. These are positioned above each burner. The two locating tags on each tamer locate in the notches on the rear support angle. There are 3 types — left hand, right hand and center. No.2's have one left and one right. No.3's have one left, one right and one center. No.4's have one left, one right and two centers.

**Installation Instructions—Spanner tighten all gas fittings**

1. Check gas type and make sure your appliance is the correct model (i.e., natural gas ( ) LPG gas ( ).
2. Read the important instructions on the rating plate located on the front of the BBQ.
3. The BBQ must be located on firm and level ground. Be sensible about the location of your BBQ.

**DO NOT LOCATE NEAR COMBUSTIBLE MATERIALS OR SURFACES EITHER ABOVE OR AROUND THE BBQ.**

Minimum Top Clearance	Allow 800mm
Minimum Side Clearance	Allow 500mm
Minimum Rear Clearance	Allow 500mm

The BBQ is intended for outdoor use only.

**WARNING — do not use indoors or on marine craft.**

4. For LP gas connections, an approved 2.75 regulator and hose must be attached to the gas cylinder and the appliance. The appliance inlet is 1/4 BSP male.
4. For permanent connection to natural gas an authorized person in accordance with these instructions, local gas fitting regulations, municipal building codes, the AGA installation code and any other relevant statutory regulations must be employed. For connection to a natural gas bayonet fitting, a gas regulator must be fitted at the inlet of the appliance and an approved natural gas hose going from the gas regulator to the bayonet point.
5. Once connected check for leaks by turning on gas supply and applying soapy water to the exterior of the connections. If bubbles appear you have a leak which must be fixed before lighting the BBQ. Check the connection in question and once tightened then test the connection again. If the leak is still present then contact your nearest dealer.

**WARNING — do not use a naked flame to locate a leak.**

Check the pressure of the regulator and adjust if necessary. The burners must have a blue flame. The adjustment screw is found on the throat of the burner, visible when viewed from under the BBQ. If the BBQ cannot be adjusted correctly **DO NOT USE THE APPLIANCE AND CONTACT YOUR NEAREST DEALER.**

*Note: For alternative types of installation contact your nearest Dealer.*

7. The intended use of this BBQ is to be set into brickwork or alternatively to be set in a trolley so that the sides of the BBQ are protected.
8. The minimum LPG cylinder capacity is 4KG for this appliance.

### Operating Instructions

1. Remove lid before lighting.
2. Turn all gas controls to the **OFF** position (clockwise).
3. Turn on gas supply at main/cylinder valve. Push and turn control knob to high (anti-clockwise). This will ignite the burner. You may have to do this several times when first starting because air may be in the supply hose. Once air has gone burner will start every time.

*Warning—do not allow too much gas to build up or you could cause a flash flame.*

- 3a. Lighting with a match—press and turn anti-clockwise the right knob to the high position and keep pushed in while lighting. Then light the right hand burner through the gap above the sand tray and the baffle. Light remaining burners as above (3).
4. *Important—Do not force the controls. They will turn easily. Depress the knob and turn anti-clock wise.*
5. *Caution.* Volcanic rock needs to be burnt-in for a period of approximately 20 minutes as the rock has aerated and will expand when heated creating cracking and popping noises. This should only occur with new volcanic rock.
6. It is unnecessary to run the BBQ on high for long periods. Once the plates, grills and volcanic rocks are hot turn down to simmer. If the BBQ is not operating correctly, do not continue to use it. Take it back to the shop you purchased it from for testing and repair.
7. After use turn off the bottle control valve and all burners.

**CLEANING**—Your new Stainless Steel BBQ can be easily cleaned with your favourite oven cleaner. Use the same instructions as you would for your oven.

### **SERVICE AND MAINTENANCE**

1. Change the sand in drip tray regularly. Do not let fat fill up tray or it may ignite.
2. BBQ should be cleaned regularly with hot soapy water. (Cast iron should only be cleaned with cooking oil).

3. Grease or oil control valves every six months to avoid seizing up of valves. Pull off knobs — use sewing machine oil or WD40.
4. Do not attempt to dismantle control valves or regulator.
5. Control valves, regulators, burners, volcanic rock can all be bought in most BBQ retail outlets. Please ensure only correct components are used for replacements.
6. Cast iron burners may need removing and cleaning regularly as food and grease can block portholes. Also look for soot build up around the gas burners and valves. Check if the flame colour is burning yellow and adjust the screw found on the throat of the burner. The flame should be blue. Cast iron burners should last five years approximately.
7. Check hose for leaks or perishing regularly. If you smell gas turn off the appliance and check all connections with soapy water.
8. Don't leave the lid on BBQ when lighting and don't replace lid until BBQ is cold.
9. It is not necessary to run the BBQ on high for long periods. Once the plates and grills are hot turn it down to simmer.
10. If you cannot operate the BBQ correctly turn it off. Do not continue to use it. Take it back to the place of purchase and get them to test and repair it. We recommend you get your appliance tested every two years from an authorized dealer.
11. Special Clause: Stainless Steel can be affected by heat which may cause discolouration on the BBQ frame. See '*IMPORTANT*' message below.

**IMPORTANT**

When using a Stainless Steel hood caution should be taken not to exceed 225 degrees celcius or damage or BBQ componentry could occur and warranty would be void.

Gas Consumption: mj/hour

	<u>2 Burner</u>	<u>3 Burner</u>	<u>4 Burner</u>	<u>5 Burner</u>
Natural Gas	38	53	71	94
LPG	41	58	76	100
Butane	47	66	86	114

**LOGAIRE BBQ WARRANTY CARD**

PO Box 58 473  
Greenmount  
Auckland  
Phone 09 274 8265 or Fax 09 287 8472  
www.metalfab.co.nz

To be filled in and returned with 30 days of installation and posted to the above address.

2

3

4

Please specify which size burner above.

Customer Name \_\_\_\_\_

Address \_\_\_\_\_

\_\_\_\_\_

Date Purchased \_\_\_\_\_

Dealer Purchased From \_\_\_\_\_

Warranty is valid for 10 (ten) years on all parts  
Except for gas valves and cast iron parts

## **STAINLESS STEEL SIDE BURNER**

If your BBQ came with a Stainless Steel side burner or you have purchased one it will include a jumper hose to connect the manifold and the side burner gas control together.

The side burner must be fitted to the right hand side of the trolley. Use the same screws and assembly procedure as a standard side shelf.

With the burner in place connect the jumper hose to the manifold of the BBQ and the regulator to the opposite side of the side burner gas control and check for leaks (with soapy water). *SEE ILLUSTRATION BELOW.*

Your side burner is now ready for use.

### **IMPORTANT**

**COVER MUST BE OPEN AT ALL TIMES WHILE THE BURNER IS ALIGHT.**

## **INSTALLATION OF S/S FLAMETAMERS**

If you have ordered Stainless Steel burners, grills, etc. you will also receive flame tamers.

Please see illustration below for easy installation.

**NOTE:** - Flame tamers with *vertical vent outlets* go to outside burners. If you have a 4 burner BBQ the middle two flame tamers are without vertical vents.