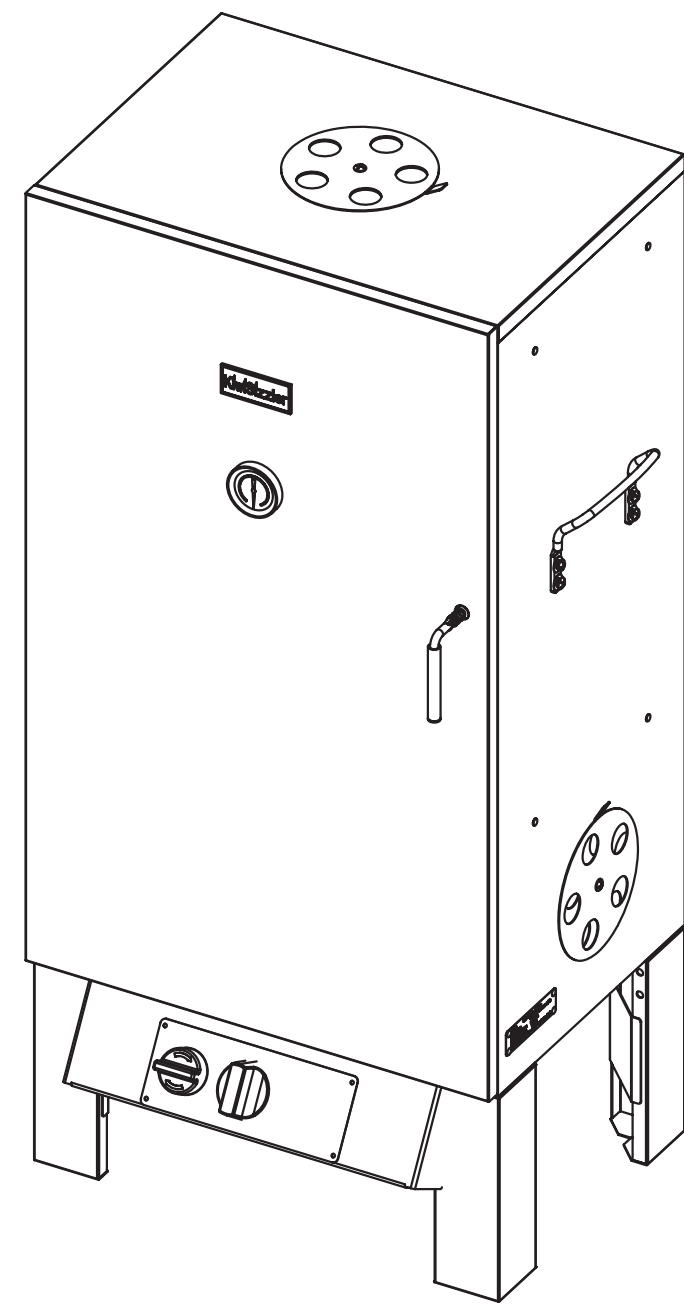




**ASSEMBLY & OPERATING INSTRUCTIONS FOR  
LARGE GAS SMOKER**



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FOR MODEL LGS/BLKLGS

# Safety Instructions

READ THE FOLLOWING INSTRUCTIONS CAREFULLY AND BE SURE YOUR GRILL IS PROPERLY INSTALLED,ASSEMBLED AND MAINTAINED.FAILURE TO FOLLOW THESE INSTRUCTIONS MAY RESULT IN SERIOUS BODILY INJURY AND/OR PROPERTY DAMAGE.

**NOTE TO INSTALLER:**  
LEAVE THESE INSTRUCTIONS WITH THE CONSUMER AFTER INSTALLATION.

**NOTE TO THE CONSUMER:**  
RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.

**DANGER!**

If you smell gas:

- 1. Shut off gas to the appliance.
- 2. Extinguish any open flame.
- 3. Open door
- 4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

**FOR YOUR SAFETY**

- 1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- 2. When cooking with oil/grease, do not allow the oil/grease to exceed 350F(176.5C).  
Do not store or use extra cooking oil in the vicinity of this or any other appliance.
- 3. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

# Safety Instructions

Read carefully before assembling and operating your gas grill.

**THE LOCATION FOR YOUR GRILL**

Do not use your gas grill in garages, porches, breezeways, sheds or other enclosed areas. Your gas grill is to be used outdoor only, at least21 ” from the back and side to any combustibile surface. The grill should not be placed under any surface that will burn. Do not obstruct the flow of combustion and ventilation air around the grill housing.

**DANGER!**

If you smell gas:

- 1. Shut off gas to the appliance
- 2. Extinguish any open flame.
- 3. Open lid
- 4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

**FOR YOUR SAFETY**

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

Do not store empty or full spare gas cylinders under or near this or any other appliance.

Keep the fuel hose and any electrical cord away from hot surfaces. Protect fuel hose from dripping grease. Avoid unnecessary twisting of hose. Visually inspect hose prior to each use for cuts, cracks, excessive wear or other damage .Replace hose ,if necessary.

Never test for gas leaks with alighted match or open flame .Never light grill with lid closed.

Never lean over cooking surface while lighting grill. Use barbecue tools with wood handles and good quality insulated oven mitts when operating the grill.

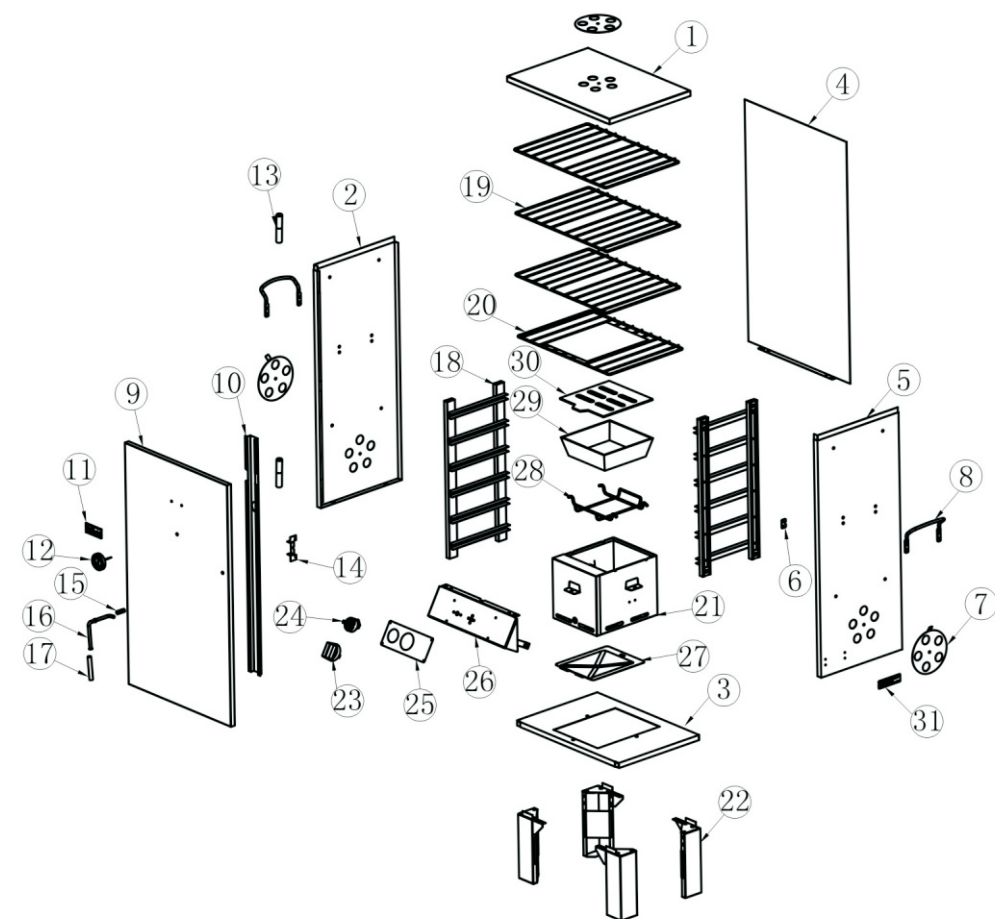
**The Fuel System**

Gas grills are used safely by millions of people when following simple safety precautions.

The items in the fuel system are designed for operation with the large gas smoker. They must not be replaced with any other brand.(See parts list for replacement items.)

**GAS BURNER:** The gas burner is constructed of tubular stainless steel and should not require maintenance other than inspection for insects/nests inside the air in take slots.

ILLUSTRATED PARTS BREAKDOWN  
MODEL  
LGS/BLKLGS



LGS:

REF	DESCRIPTION	DIMENSION	QTY	REF	DESCRIPTION	DIMENSION	QTY
1	Top	SUS201	1	17	Door handle case	SUS201	1
2	Left board	SUS201	1	18	Rack component	SUS201	2
3	Bottom	SUS201	1	19	Rack	Q235	3
4	Back	SUS201	1	20	Rack with drip plate	Q235	1
5	Right board	SUS201	1	21	Smoker box	ST12	1
6	Wheel	SUS201	1	22	Leg	SUS201	4
7	Wheel	SUS201	3	23	Knob		1
8	Handle	SUS201	2	24	Knob case		1
9	Door	SUS201	1	25	Control rating plate	Aluminum	1
10	Door stiffiener	SUS201	1	26	Control board	ST12	1
11	LOGO		1	27	Oil deflector	ST12	1
12	Thermometer	400 ° F	1	28	Carbon box stand	Q235	1
13	Hinge	SUS201	2	29	Carbon box	Cast iron	1
14	Door located block	SUS201	1	30	Carbon box cover	Cast iron	1
15	Handle spring	65Mn	1				
16	Door handle	SUS201	1				

BLKLGS:

REF	DESCRIPTION	DIMENSION	QTY	REF	DESCRIPTION	DIMENSION	QTY
1	Top	ST12	1	17	Door handle case	SUS201	1
2	Left board	ST12	1	18	Rack component	ST1 2	2
3	Bottom	ST12	1	19	Rack	Q235	3
4	Back	ST12	1	20	Rack with drip plate	Q235	1
5	Right board	ST12	1	21	Smoker box	SUS201	1
6	Wheel	ST12	1	22	Leg	ST1 2	4
7	Wheel	ST12	3	23	Knob		1
8	Handle	SUS201	2	24	Knob case		1
9	Door	ST12	1	25	Control rating plate	Aluminum	1
10	Door stiffiener	ST12	1	26	Control board	ST12	1
11	LOGO		1	27	Oil deflector	ST12	1
12	Thermometer	400 ° F	1	28	Carbon box stand	Q235	1
13	Hinge	ST12	2	29	Carbon box	Cast iron	1
14	Door located block	ST12	1	30	Carbon box cover	Cast iron	1
15	Handle spring	65Mn	1				
16	Door handle	SUS201	1				

MAKE:	Kiwi Sizzler
Model:	LGS/BLKLGS
Gas Type:	UNIVERSAL LPG
Burner Pressure:	2.75kPa
Gas Input Rate:	9MJ/h
Orifice size:	0.9mm
Importer:	Fishing New Zealand Ltd.PO Box 301026 Albany 0752 Auckland
Certificate No.:	AGA 8195 G

# WARNING














When any fault happen , please contact with distributor or qualified maintenance personnel for service rather than disassemble the appliance at your own discretion.

This appliance shall only be used in an above ground open-air situation with natral ventilation , without stagnant areas,where gas leakage and products of the combustion are rapidly dispersed by wind and natural convention.

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 following shall apply-a) at least 25% of the total wall area must completely open; and b) 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.

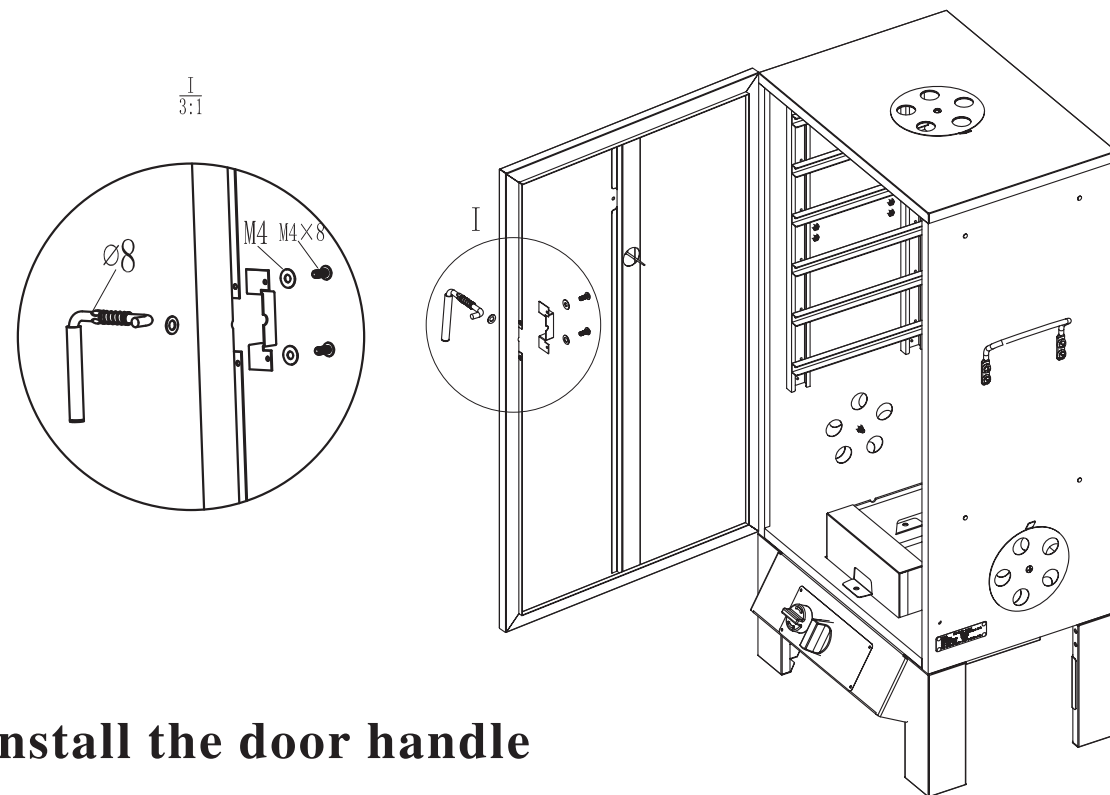
# ASSEMBLY INSTRUCTIONS

## Accessories List

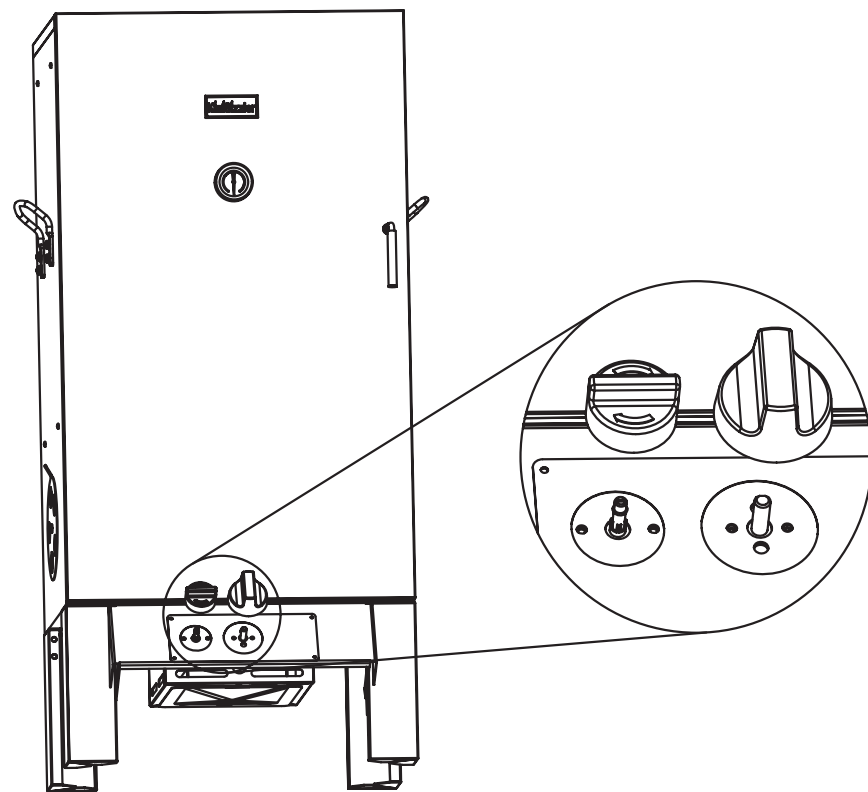
Items	Quantity
	1
	1
	1
 $\varnothing 8$	1
 M6×15	11
 M4×8	2
 M4	3
	2
	2
 FD1	1
 M6-1	8
 M6-2	8
 M6-3	8

RE:Require wrench and screwdriver when installing the appliance [which is not included in the list]

## ASSEMBLY INSTRUCTIONS

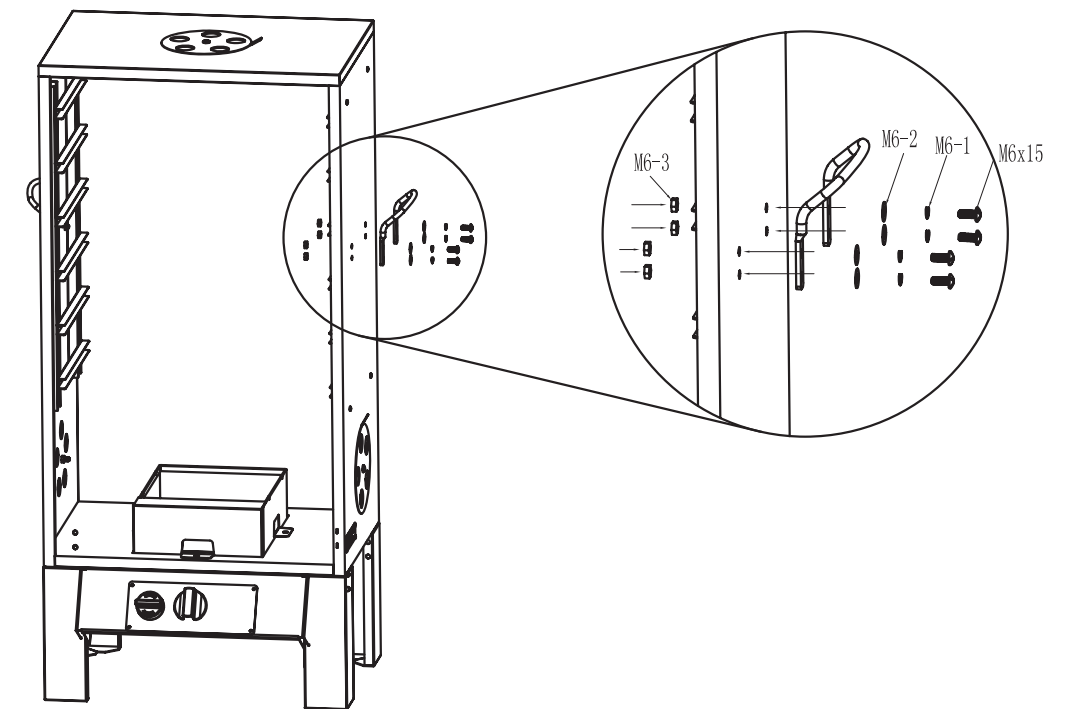


**A** Install the door handle

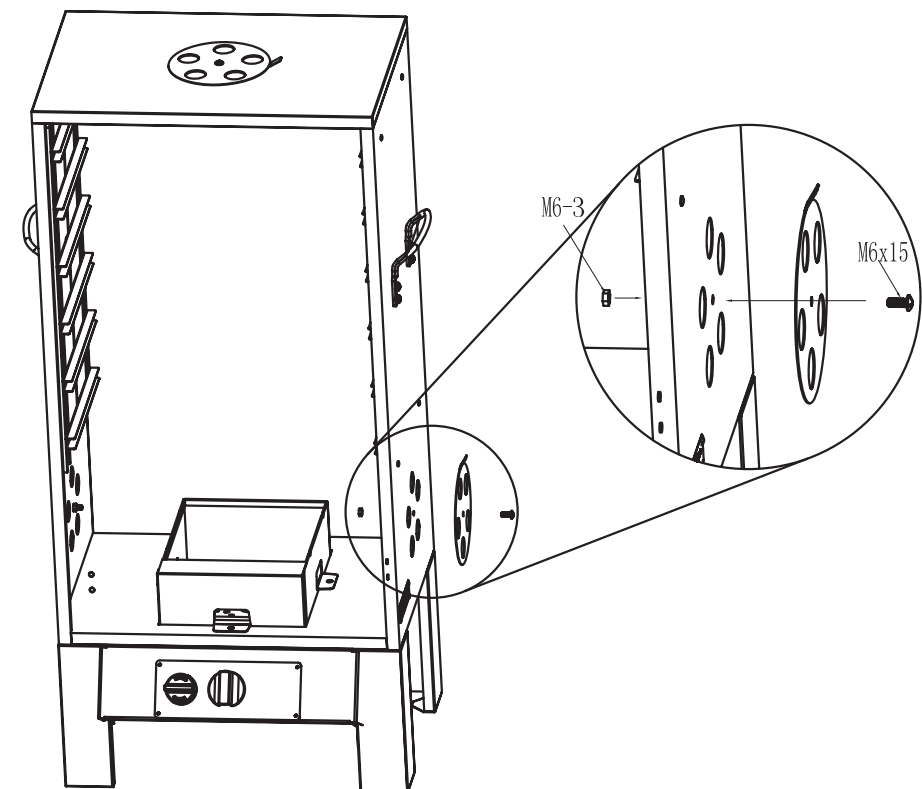


**B** Insert two knobs

## ASSEMBLY INSTRUCTIONS



**C** Install handles on two side pannels

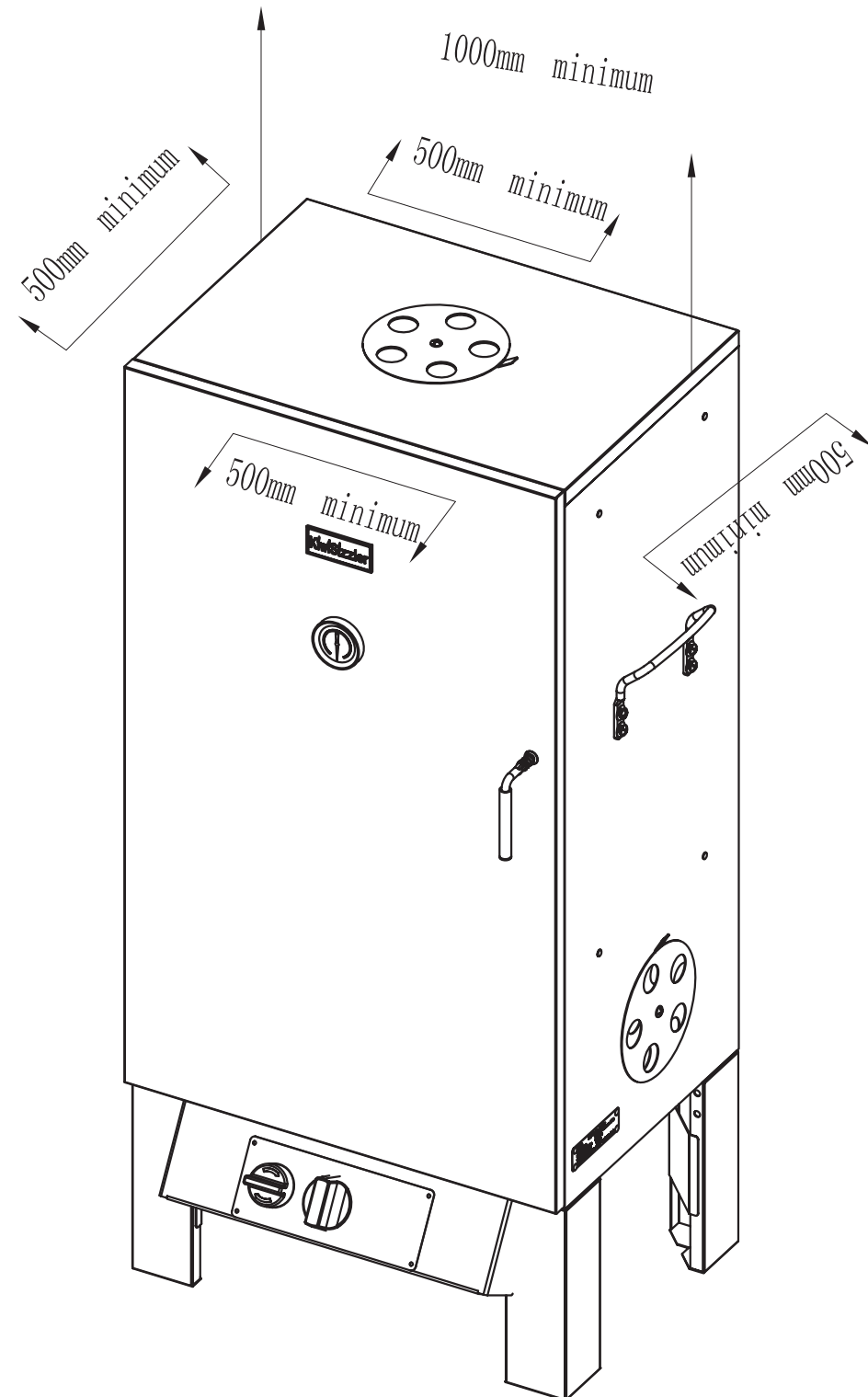


**D** Install flue dumpers on two side pannels , and the Fd1 on the top.



## IMPORTANT

The smoker must not be used under or on any combustible material. Minimum clearance from any combustible of the smoker is 500mm



## APPENDIX F

### DIAGRAMMATICAL REPRESENTATIONS OF OUTDOOR AREAS

#### (Informative)

The following figures are diagrammatical representations of outdoor areas as described in the definition Clause 1.2.46. The areas used in these figures are examples-the same principles apply to any other shaped area.

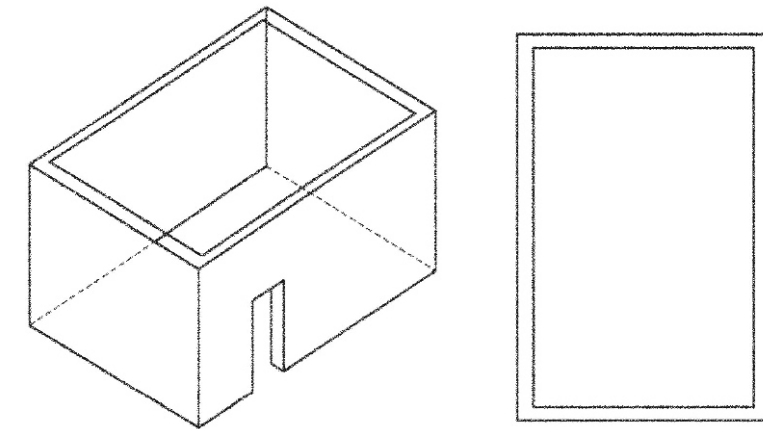


FIGURE F1 OUTDOOR AREA-EXAMPLE 1

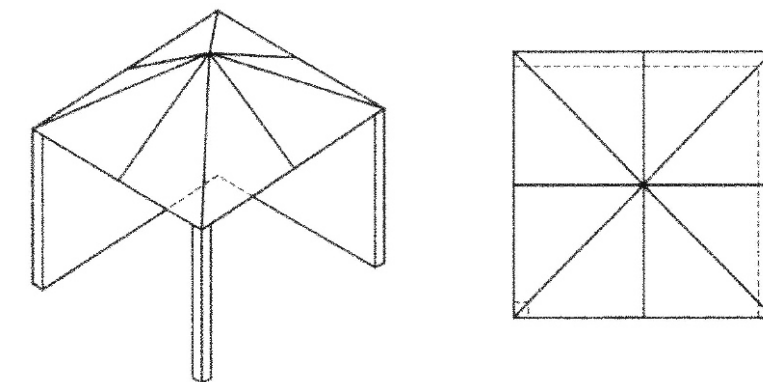
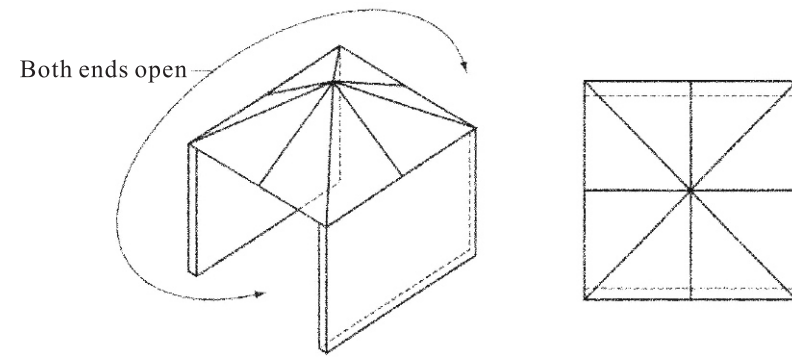
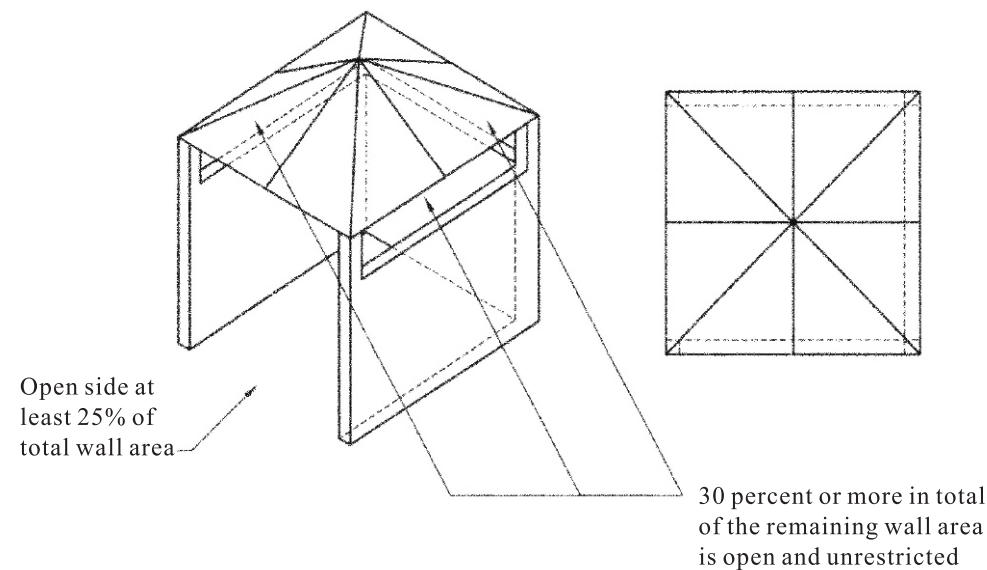


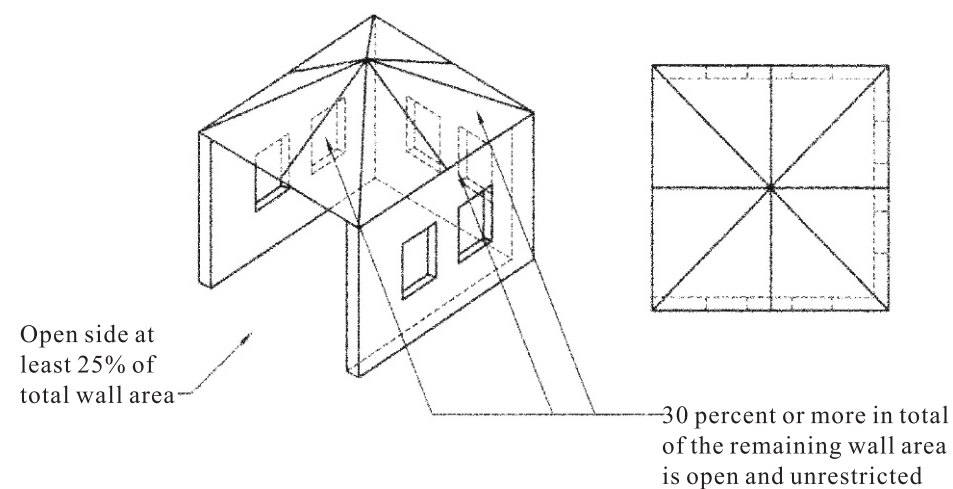
FIGURE F2 OUTDOOR AREA-EXAMPLE 2



**FIGURE F3 OUTDOOR AREA-EXAMPLE 3**



**FIGURE F4 OUTDOOR AREA-EXAMPLE 4**



**FIGURE F5 OUTDOOR AREA-EXAMPLE 5**

## What is ULPG

It is fuel gas compressed till it turns to liquid, then stored in a bottle or cylinder under pressure for easy transport.

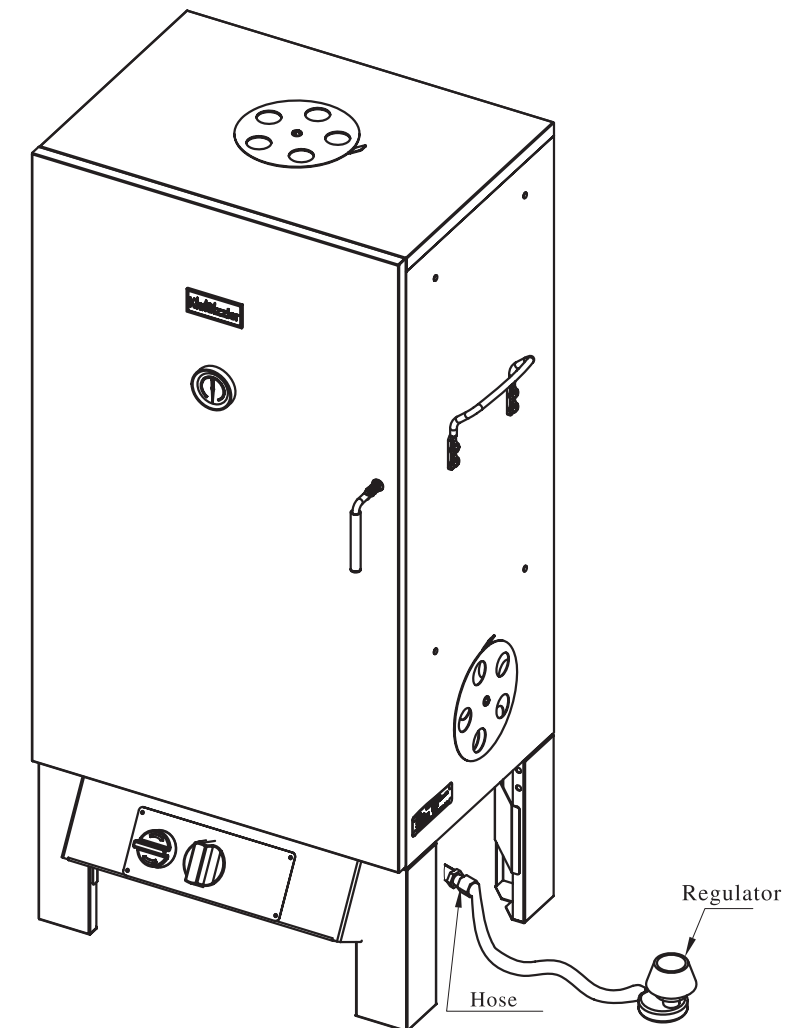
Color code for ULPG is signal red.

## How do I connect the appliance to the cylinder?

This appliance includes a hose and regulator. This regulator is a device attached to the hose to reduce gas pressure. The data plate on this appliance indicate the correct pressure “ Burner pressure:2.75kpa ”.

Follow the manufacturer’s instructions carefully when making the connection. In particular, note the following:

1. Before connecting, inspect the hose, its fittings and rubber seals. If there is any sign of cracking, splitting or wear, have the hose replaced. The regulator has been connected to appliance properly.
2. Make sure all connections are tightened firmly with a spanner.
3. Once the connections are made, do this simple leak test. Turn the gas on at the cylinder, but do not turn the appliance on. If there is a leak, bubbles will appear. Never use a naked flame to test leaks.
4. While in use keep the hose unobstructed, and free of kinks.



Thread size: 1.312-5ACME-2G-RH-INT

## WARNING

FAILURE TO FOLLOW THESE INSTRUCTIONS MAY  
RESULT IN AN EXPLOSION OR FIRE THAT  
MAY CAUSE PROPERTY DAMAGE,  
SERIOUS INJURY OR DEATH

Before you use your outdoor cooking appliance:

1. Move appliance to an open area.
2. Make sure tank valve is in its full OFF position.  
(Turn clockwise to stop)
3. Make sure all burner valves are in their OFF positions.
4. Inspect valve connection port and regulator assembly. Look for any damage or debris. Remove any debris. Inspect hose for damage.
5. Connect regulator assembly to the LP tank.
6. Keep hose away from any source of heat.
7. Open tank valve fully (counter clockwise). Use a soapy water solution to check all connections for leaks before attempting to light the burner of the appliance. If a leak is found, turn off tank valve and do not use appliance until your local LP Gas Dealer can make repairs.  
DO NOT ATTEMPT TO MAKE REPAIRS YOURSELF.
8. NEVER ATTEMPT TO USE A GRILL OR ANY EXPOSED TO AN ACCIDENTAL FIRE.

Note: Outdoor appliance must be used with an LP Gas cylinder equipped with an Overfilling Prevention Device(O.P.D)

## DO NOT REMOVE THIS TAG

Never attempt to use damaged or plugged equipment see your local LP Gas Dealer for repairs.

## LIGHTING INSTRUCTIONS

Read instruction before lighting.

Be sure that the fuel tank is turned off.

Check all connections for leakage.

Open the smoker cabinet door.

Check the burner for blockage.

Be sure the burner control knob is in the “ OFF ” position

Lighting

Open the LP fuel tank valve.

Push in and turn the burner control knob to “ HIGHT ” position

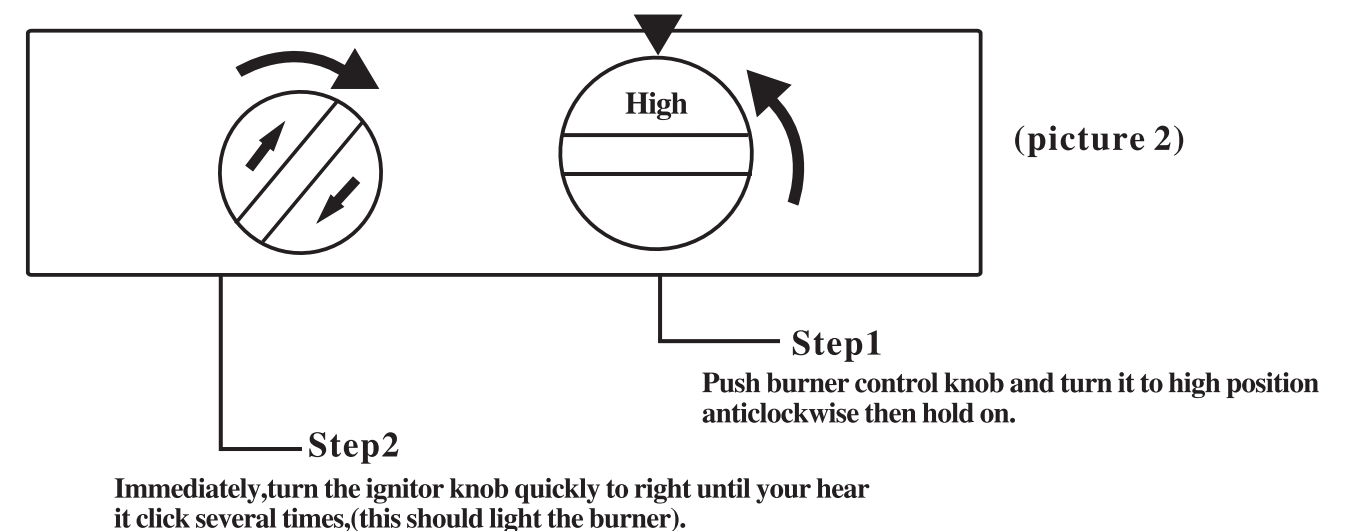
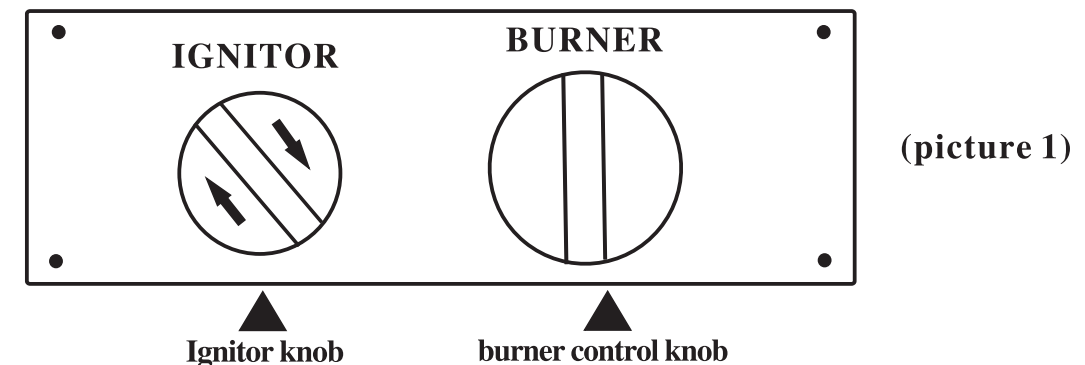
Immediately rotate ignitor knob until you hear it click several times see below picture 1 & 2

If smoker fail to light immediately

Turn the burner control knob to “ OFF ” position ,wait 5 minutes to clear any possible gas build up,then repeat lighting.

After using it, make sure both control knobs are turned to the “ OFF ” position.

Disconnet the gas supply when leaving for long periods of time.



**Step 3** Keep pushing the burner control knob for 3-5 seconds after ignition



## COOKING INSTRUCTIONS

1. Allow grill to warm up with lid closed for 20-30 minutes prior to cooking.
2. You may cook on the grill in any weather. If the temperature is extremely cold or hot, it will slightly decrease or increase your cooking time. Keep grill out of reach of excessive winds when operating, as it may increase cooking times.

### SUGGESTIONS FOR USE OF YOUR NEW PURCHASES

\*Clean and prepare the fish leaving the scales and skin intact.

\*Place fish on clean surface and sprinkle salt and brown sugar onto the flesh and rub in gently.

Leave for a period to allow the salt and sugar to penetrate the flesh.

\*Remove excess liquid and place fish on racks or hang from top rack.

\*Place Manuka chips in cast iron smoker box positioned at the bottom of smoker we recommend you use Manuka Gold chips soaked in water 1/2 hour before smoking commences. DO NOT USE TREATED SAWDUST.

\*Turn gas on and start smoker using pizo ignition switch, close door adjust temperature to desired heat using control knob.

## TROUBLE SHOOTING

### SPIDER AND INSECT WARNING!!!

Spiders and insects can nest in the burner of the grill and cause the gas to flow from the front of the burner. This is a very dangerous condition, which can cause a fire to occur, thereby damaging the grill and making it unsafe to operate.

### WHEN TO LOOK FOR SPIDERS

You should inspect the burners at least once a year or immediately after any of the following conditions occur:

1. The smell of gas in conjunction with the burner flames appearing yellow.
2. The grill does not reach temperature.
3. The grill heats unevenly.
4. The burners make popping noises.

### BEFORE CALLING FOR SERVICE

If the grill does not function properly. Use the following checklist before contacting your dealer for service.

## CHECKLIST

### PROBLEMS

Grill won't light when the control Knob is turned to on.

Low heat with knob in "HI" Position.

### WHAT TO DO

Check to see if the tank is empty.

Check burner ports for any blockage. Use softwire brush to clear plugged ports.

Check the gas orifice on the malfunctioning burner for an obstruction.

If orifice is blocked, clean it with a needle or a thin wire. NEVER USE A WOODEN PICK.

IS the fuel hose bent or kinked?

Is the grill in a dusty area?

Is there adequate gas supply available?

Does the orifice or burner need cleaning?

Is the gas supply or gas pressure low?

Is the grill being preheated for 15 minutes?

# Care & Maintenance

There is very little care and maintenance needed. Following these instructions will improve the longevity and quality of cooking. To ensure safe operation of your grill,the area of cooking should always be kept free of combustible materials of any type,such as gasoline or other flammable vapors or liquids.

1. Outside of body-Outside body of LGS is made of stainless steel.Outside body of BLKLGS is made of steel with black powder coating.They can be cleaned easily with warm soapy water or any stainless steel cleaner.
2. Grid and drip pan-The grid is made of high quality stainless steel.The grid should be brushed with brush immediately after removing food, while grill is still warm. The drip pan must be kept clean and free of heavy buildup for grill to perform properly and to eliminate flare-ups. Drip pan should not be washed completely clean.
3. Inside grill-Use warm soapy water to clean this area. Do not allow grease to build up. Drain pipe-Drain pipe must be kept clear of grease and food particles to allow grease to drain properly from drip pan.This must be done to maintain proper operation of your grill.
4. General-This grill,like all equipment, will look better and last longer if kept out of weather when not in use. Caution: Do not store propane cylinders in enclosed spaces. When using a cover or moving the grill,always wait until the grill has cooled for at least 30minutes.

Check to be sure all openings into grill body are free of blockages or debris. Make sure there are no objects or materials blocking the flow of combustion or ventilation. Make sure the stacks are in the up position when using the grill.

When grill is not in use ,turn regulator knob to off ,remove propane cylinder from regulator and remove regulator from burner.

For outdoor use only, if stored indoors,detach cylinder and leave it outdoors.

Cylinders must be stored out of reach of children.

Check burner air inlet openings(behind inlet guard on right end of body )for insect nests or blockages. Make sure the slots in burner tube are open.

## Important

First-time use. It is important that the grill be lit and allowed to operate at least 30 minutes before any food is placed on the grill grid. Some smoke may appear during the initial operation of the grill. This is normal.These are the preservatives used during manufacturing. After initial heating,grill is ready for use .After burning off the grill ,spray the cooking grid, drip pan and inside of the lid, so food does not stick to the grid and the inside is easier to clean.

THIS COOKING APPLIANCE IS FOR OUTDOOR USE ONLY AND SHALL NOT BE USED IN A BUILDING, GARAGE OR ANY OTHER ENCLOSED AREA.

## MOVING INSTRUCTIONS

Caution:never move the grill with burner lit!

Transporting grill: Make sure gas control is off. Disconnect propane cylinder from regulator. Remove regulator from grill. Be sure grill has completely cooled (for at least 30minutes.) Close door and secure latch. Place stacks in down position if necessary. Carry grill by handle between stacks.

If you need service and any necessary replacement parts. Pls contact:

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160 FOUNDRY RD.SILVERDALE.AUCKLAND 0993 NEW ZEALAND

PH 0800 866554

FAX 0800 866557