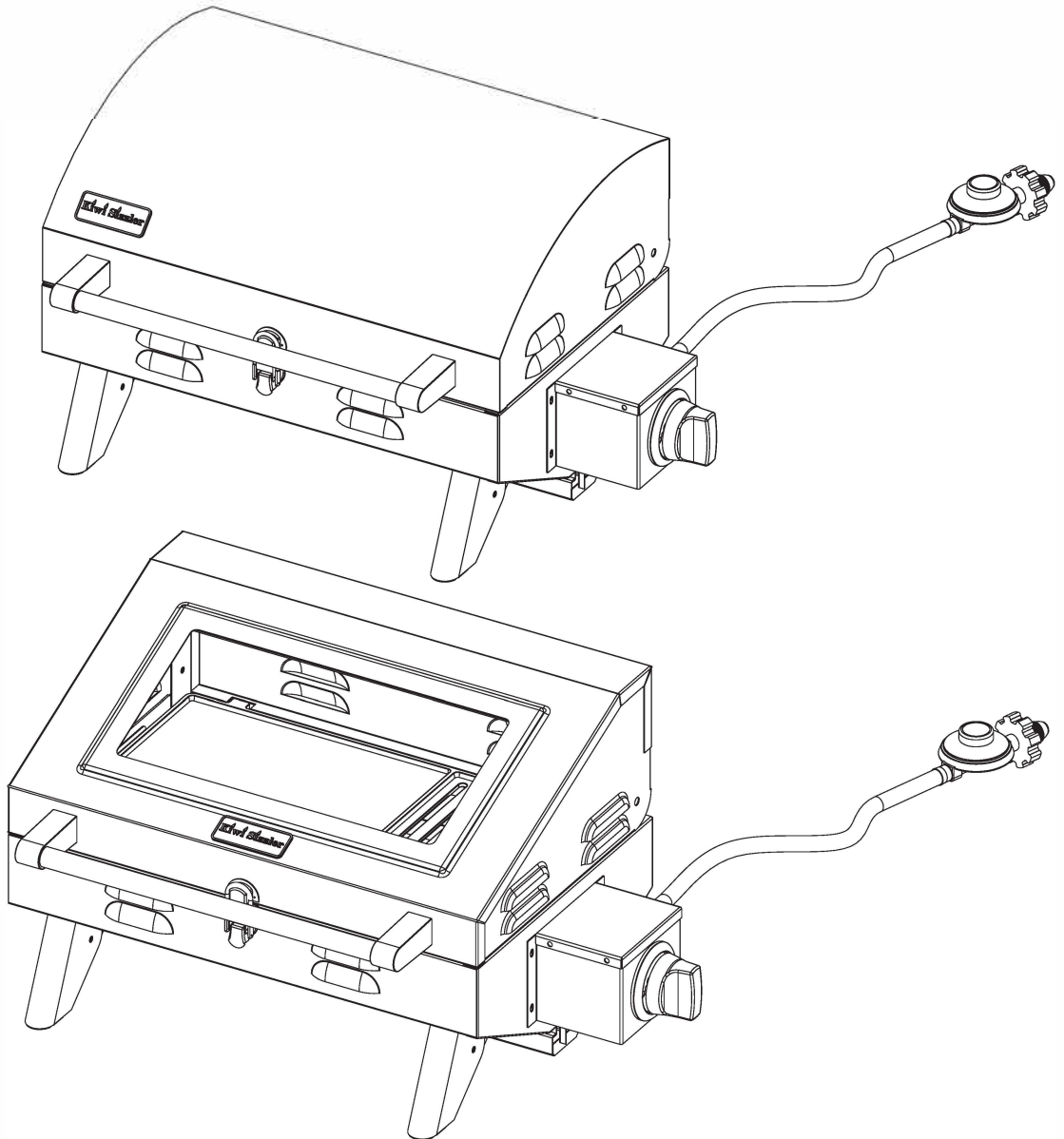


Kiwi Sizzler

ASSEMBLY & OPERATION INSTRUCTIONS FOR OUTDOOR GAS BARBECUES



FOR MODELS BBQF, BBQWF, KS4157 & KS4158

SAFETY INSTRUCTIONS

READ THE FOLLOWING INSTRUCTIONS CAREFULLY AND BE SURE YOUR BARBECUE IS PROPERLY ASSEMBLED, INSTALLED AND MAINTAINED. FAILURE TO FOLLOW THESE INSTRUCTIONS MAY RESULT IN SERIOUS BODY INJURIES AND/OR PROPERTY DAMAGE. THESE INSTRUCTIONS SHOULD BE KEPT BY THE BARBECUE USER FOR FUTURE REFERENCE.



DANGER

If you smell gas:

1. Shut off gas to the barbecue.
2. Extinguish any open flame.
3. Open the lid.
4. Perform a simple leak test. Spray a solution of water mixed with some detergent on the connection from the appliance to the gas cylinder. Turn the gas on at the gas cylinder but do not turn the appliance on. If there is a leak bubbles will appear. Never use a naked flame to test leaks.
5. Shut off gas to the barbecue.
6. If leaks are found or odour continues, do not use the barbecue and return to the retailer from which you purchased the unit.

For your safety

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this barbecue or any other appliance, including empty or spare gas cylinders.
2. Keep the fuel hose and any electrical cords away from hot surface. Protect hose from dripping grease. Avoid unnecessary twisting of hose. Visually inspect hose for cuts, cracks, excessive wear or other damages, prior to each use. Replace hose if necessary.
3. When cooking with oil/grease, do not allow the oil/grease to exceed 175 °C (350 °F). Do not store or use extra cooking oil in the vicinity of this barbecue or any other appliance.
4. Never test for gas leaks with a lit match or open flame. Never light the barbecue with the lid closed.
5. Never lean over cooking surface while lighting the barbecue or while cooking. Use specialised barbecue tools with insulated oven mitts when operating the barbecue.

SAFETY INSTRUCTIONS

The parts that make up the fuel system are designed for operation with the BBQF, BBQWF, KS4157 & KS4158 only. They must not be replaced with any other brand. (See parts list for replacement items.) Ensure appliance has been installed properly. If any faults are detected please contact a qualified maintenance operator for service before attempting to use the barbecue again.

PLACEMENT OF YOUR BARBECUE

Do not use your barbecue in garages, porches, breezeways, sheds or other enclosed areas. Your barbecue is to be used outdoors only and at least 500 mm (50 cm) from the back and side of any combustible surface. The barbecue should not be placed under any surface that could burn. Do not obstruct the flow of combustion and ventilation around the barbecue's housing. This appliance should only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and by-products of the combustion are rapidly dispersed by wind into open air.

Any enclosure in which the barbecue 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/ceiling (e.g courtyard). (see figure 1 in appendix)
- Within a partial enclosure that includes an overhead cover but no more than two walls. (see figure 2 and 3)

For a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:

- At least 25% total surrounding is completely open and at least 30% of remaining wall area is open and unrestricted. (see figure 4 and 5)
- In the case of balconies, at least 20% of the total side, back and front wall areas shall be and remain open and unrestricted.

APPENDIX

DIAGRAMMATIC REPRESENTATIONS OF OUTDOOR AREAS

(Informative)

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

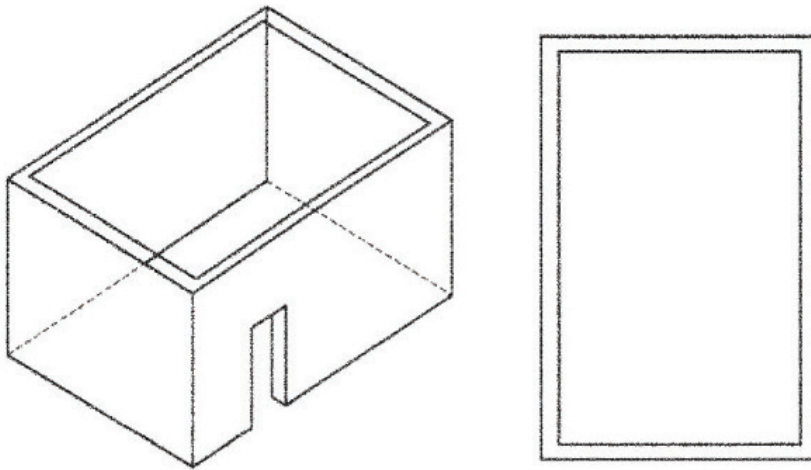


FIGURE F1 OUTDOOR AREA-EXAMPLE 1

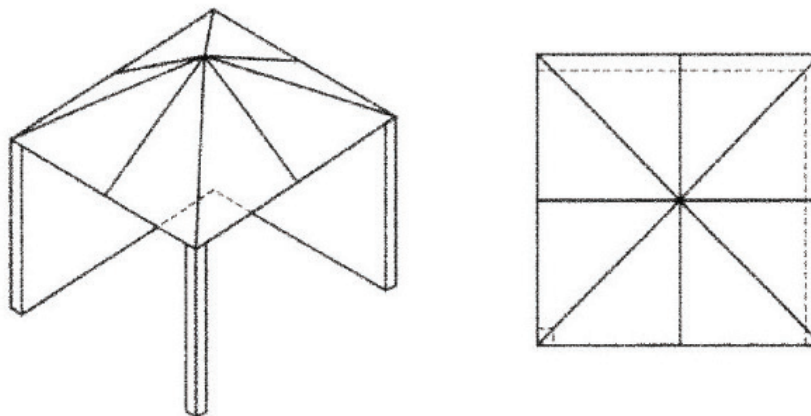


FIGURE F2 OUTDOOR AREA-EXAMPLE 2

APPENDIX F

Both ends open

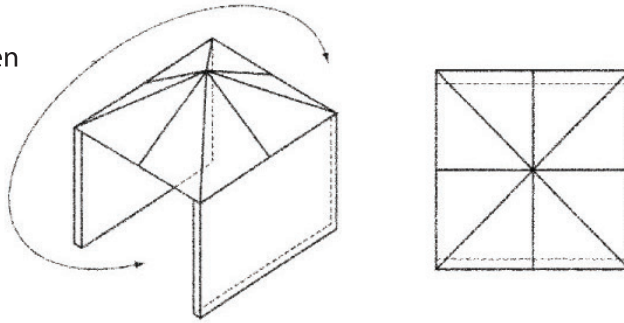
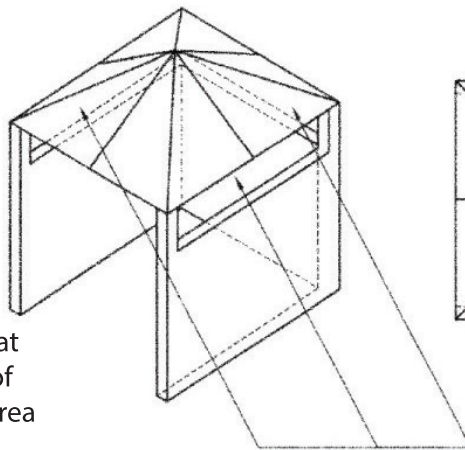


FIGURE F3 OUTDOOR AREA-EXAMPLE 3

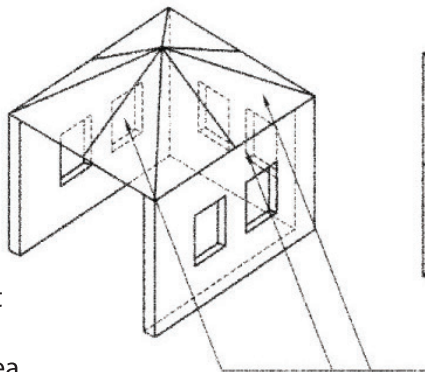
Open side at least 25% of total wall area



30 percent or more in total of the remaining wall area is open and unrestricted

FIGURE F4 OUTDOOR AREA-EXAMPLE 4

Open side at least 25% of total wall area



30 percent or more in total of the remaining wall area is open and unrestricted

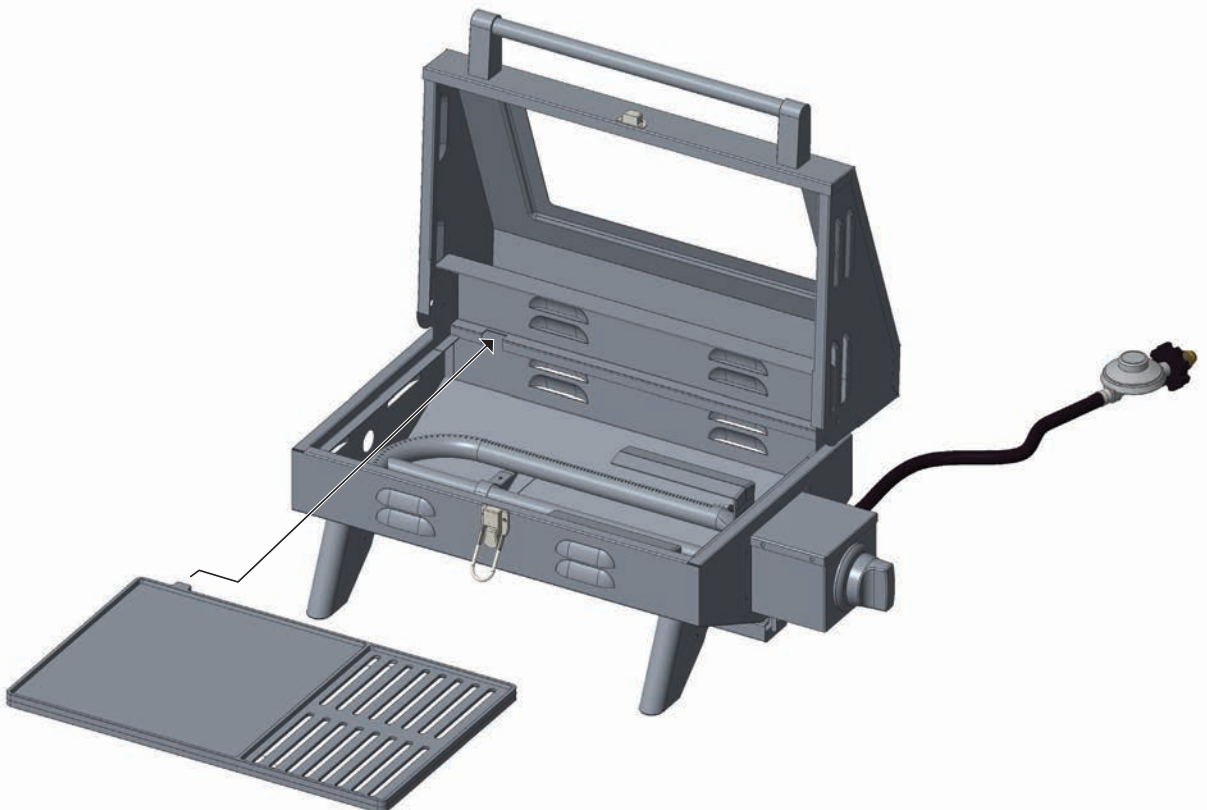
FIGURE F5 OUTDOOR AREA-EXAMPLE 5

SAFETY INSTRUCTIONS

INSTALLATION OF COOKING PLATE

The cooking plate must be installed correctly as pictured. Incorrect installation may lead to a hazardous situation.

Correct installation: The cooking plate grill must be located on the right-hand side of the barbecue where the burner ports are well protected (see diagram below).



SAFETY INSTRUCTIONS

WHAT IS ULPG?

LPG is gas fuel compressed until it turns into a liquid, then stored in a bottle or cylinder under pressure for easy transport.

LPG is a mix of butane and propane. In Australia this mixture is usually quite consistent, but in countries such as New Zealand the mixture can vary a lot more. This barbecue has been tested and approved with a much wider tolerance of propane-butane mixtures and so it's labeled accordingly (Universal LPG). As a result this barbecue will handle a range of LPG mixtures much better than barbecues designed for LPG only. Colour code for ULPG is signal red.

CONNECTING GAS CYLINDER

This barbecue comes with a hose and regulator. The regulator reduces the gas pressure coming from the LPG cylinder.

The date plate on the barbecue indicates the correct pressure "Burner pressure: 2.75 kPa."

Follow these instructions carefully when connecting the gas cylinder:

- Before connecting, inspect the hose, its fittings and rubber seals. If there are any signs of cracking, splitting or excessive wear, replace the hose.
- Make sure all connections are tightened firmly with a spanner.
- Once the connections are made do this simple leak test. Spray a solution of water mixed with some detergent on the connection from the appliance to the gas cylinder. Turn the gas on at the gas cylinder, but do not turn the appliance on. If there is a leak bubbles will appear. Never use a naked flame to test leaks. If a leak is found replace the hose, or have a qualified gas technician check the connections).
- While in use, keep the hose unobstructed and free of kinks.

IMPORTANT: DO NOT USE AN ADAPTOR AT THE CYLINDER CONNECTION

SAFETY INSTRUCTIONS



Failure to follow these instructions may result in an explosion of fire that may cause property damage, serious injury or death.

BEFORE USING BARBECUE

- Move barbecue to an open area.
- Make sure the LPG cylinder valve is in its full OFF position.
- Make sure the barbecue control knob is in the OFF position.
- Inspect valve connection port and regulator assembly for damage or debris. Remove any debris. Inspect hose for damage or excessive wear.
- Connect regulator assembly to the LPG cylinder.
- Keep hose away from any source of heat.
- Open LPG cylinder valve fully. Once the connections are made do this simple leak test. Spray a solution of water mixed with some detergent on the connection from the appliance to the gas cylinder. Turn the gas on at the gas cylinder, but do not turn the appliance on. If there is a leak bubbles will appear. Never use a naked flame to test leaks.
- If a leak is found, turn off the gas cylinder and do not use the barbecue until repaired by a qualified gas technician. Do not attempt repairs yourself.

Note: This barbecue must only be used with a gas cylinder that is equipped with an overfilling prevention device (O.P.D.)

LIGHTING YOUR BARBECUE

- Ensure control knob is in the OFF position and the barbecue lid is open.
- Turn the LPG cylinder ON.
- Push in the barbecue control knob and keep pressing whilst turning counter clockwise to the HI position. This should ignite the burner. Keep the control knob pressed in for a further 10 seconds while the burner warms up.
- If the burner goes out after releasing the control knob, wait a few minutes for the gas build up to clear, then repeat previous step.
- Adjust the heat to your desired level by turning to the HI or LOW positions.

TURNING OFF YOUR BARBECUE

- First turn off the LPG cylinder and allow for the gas in the hose to burn out.
- Then turn the barbecue off by pressing in the control knob from the HI position and turning it clockwise to the OFF position.
- Disconnect gas hose when not using barbecue for extended periods.

SAFETY INSTRUCTIONS

FIRST TIME USE (AFTER PURCHASE)

It is important that the barbecue is lit and allowed to operate for at least 30 minutes before any food is placed on it. Some smoke may appear during this time which is normal. This will help rid the barbecue of preservatives and oils used during the manufacturing process. After this initial burn off period, spray the cooking surfaces with cooking oil to prevent food from sticking.

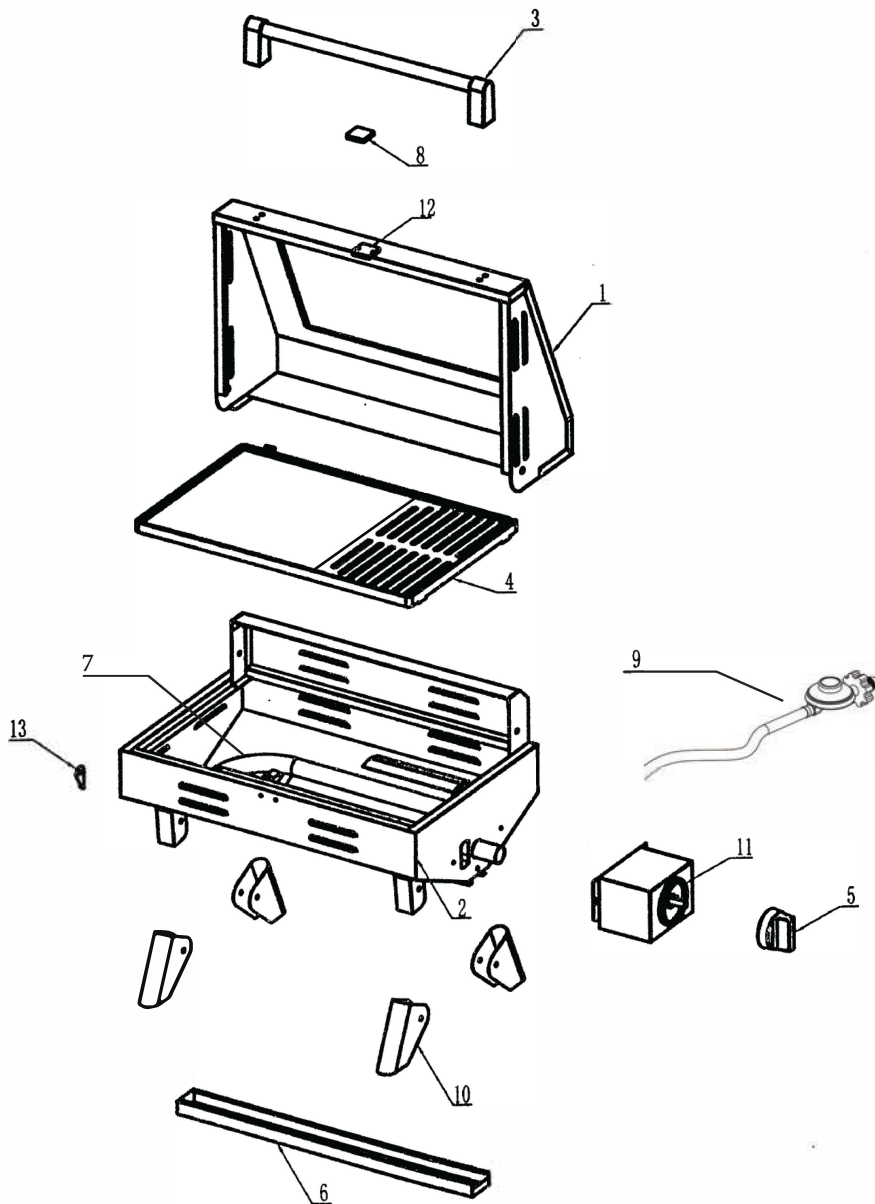
CARE AND MAINTENANCE

There is very little care and maintenance required for this barbecue. However following these simple instructions will improve the longevity and quality of your barbecue.

- Models BBQF and BBQWF are made from 201 Stainless Steel. Always wipe down the BBQ with using warm soapy water or an appropriate stainless-steel cleaner after each use.
- Models KS4157 and KS4158 are made from 316 Stainless Steel and should also be thoroughly cleaned after each use.
- The drip pan is the same as the outer body and can be cleaned with warm soapy water and a scraper. The drip pan must be kept clean and free of heavy build-ups for the barbecue to function properly and to eliminate flareups.
- Use warm soapy water to clean the inside of the barbecue. Do not allow grease to build up.
- The drain channel must be kept clear of grease and food particles to allow grease to drain properly.
- Keep barbecue out of the weather when not in use.
- Allow the barbecue to cool for at least 30 minutes before moving.
- Gas cylinders must be stored out of reach of children.

ILLUSTRATED PARTS BREAKDOWN

Please note that the lid on BBQF & KS4157 differs to the illustration shown below.



ILLUSTRATED PARTS BREAKDOWN

REF#	DESCRIPTION	QTY	BBQF / BBQWF	KS4157 / KS4158
1	Front Lid	1 PC	SUS 201	SUS316
2	Bowl Assembly	1 PC	SUS 201	SUS316
3	Handle Assembly	1 PC	SUS 201	SUS316
4	Cooking Plate	1 PC	Cast Iron	Cast Iron
5	Control Knob	1 PC	Plastic	Plastic
6	Grease Tray	1 PC	SUS 201	SUS 316
7	Burner	1 PC	SUS 201	SUS 201
8	Name Plate	1PC	Aluminium	Aluminium
9	Regulator and Hose	1 PC	PVC Zinc Alloy	PVC Zinc Alloy
10	Foldable Leg	4 PC	SUS 201	SUS 316
11	Gas Collector Box	1 PC	SUS 201	SUS 316
12	Latch	1 PC	SUS 201	SUS 201
13	Grease Tray Stopper	1 PC	SUS 201	SUS 316

Make	Kiwi Sizzler
Model #	BBQF / BBQWF
Gas Type	Universal LPG
Burner Pressure	2.75 kPa
Gas Input	15MJ/h
Orifice Size	1.05 mm
Importer	Fishing and Leisure Group Limited
Certificate No	AGA 8002 G

Make	Kiwi Sizzler
Model #	KS4157 / KS4158
Gas Type	Universal LPG
Burner Pressure	2.75 kPa
Gas Input	15MJ/h
Orifice Size	1.05 mm
Importer	Fishing and Leisure Group Limited
Certificate No	AGA 8002 G

TROUBLE SHOOTING

SPIDER AND INSECT WARNING

Spiders and insects can nest in burners and cause the gas flow to be irregular. This can be very dangerous and could cause an unexpected fire hazard to occur.

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

- The smell of gas in conjunction with the burner flames appearing yellow.
- The cooking plate does not reach full temperature.
- The cooking plate heats unevenly.
- The burners make popping noises.

If the barbecue doesn't function properly, use the following checklist to trouble shoot possible issues before contacting your dealer for service.

Grill won't light when the control knob is pressed and turned.	Make sure the LPG cylinder is turned ON.
	Check burner ports for any blockage. Use soft wire brush to clear plugged ports.
	Check the gas orifice (opening) on the burner for possible obstruction. If orifice is blocked, clean it with a needle or thin wire. (never use a wooden pick).
Low heat with knob on HI	Check fuel hose is not bent or kinked.
	Check barbecue for dust or grime.
	Is there adequate gas supply available?
	Is the gas supply or pressure low? (gas cylinders lose pressure as they empty).
	Is the barbecue being pre-heated for 15 minutes?

For service or replacement parts, contact your local stockist.

BBQ ACCESSORIES



Kiwi Sizzler BBQ Cover

This cover is designed to fit both models of Kiwi Sizzler Portable Gas BBQ's.

This cover helps to protect your BBQ from the weather. It has a pull cord around the opening for tightening the cover around the BBQ.



Kiwi Sizzler BBQ Carry Bag

This bag is designed to fit both models of the Kiwi Sizzler Portable Gas BBQ's.

Durable material with carry handles.

The zip goes over the top and both sides for easy access to your BBQ.



Kiwi Sizzler Cast Iron Grill Plate

Replacement cast iron grill plates are available to purchase.

Suitable for the BBQ, BBQF, BBQW & BBQWF models only.



Kiwi Sizzler BBQ Holder

Designed to hold BBQ, BBQF, BBQW & BBQWF models. The Kiwi Sizzler BBQ Holder is made from 201 Stainless Steel and features a small side shelf for utensils.

The Kiwi Sizzler BBQ Holder fits in a standard rod holder and comes with both an angled and straight mounting pole as well as a mounting bracket.

COOKING RANGE



Large Gas Smoker

The Large Gas Smoker is the most convenient and affordable way to smoke a catch of seafood, meat, shellfish or vegetables. Fully self-contained, all you need is a gas bottle and smoking timber – The rest is easy!

Includes 4 smoking racks and 6 mounting positions, this Jumbo smoker will make your food a delight.



Large Gas Spit

The Kiwi Sizzler gas spit is a self-contained unit capable of cooking both game and domestic meats with complete control. Constructed from stainless steel.

Twin full length burners & twin heat controls

Piezo igniter. Hose & regulator included

Temperature gauge in lid

230/240v motor with U bolt clamp downs & multiple height settings for ease of carving

Removable drip tray

To view more of the Kiwi Sizzler range, or for more product specifications, go online to www.kiwisizzler.co.nz