Barbecues

MASPORT RAGLAN







OWNER'S MANUAL

IMPORTANT: READ THESE INSTRUCTIONS FOR USE CAREFULLY. FAMILIARISE YOURSELF WITH THE APPLIANCE BEFORE CONNECTING IT TO IT'S GAS CYLINDER.

KEEP THESE INSTRUCTIONS IN A SAFE PLACE FOR FUTURE USE.

This manual covers the Masport Raglan Barbecue.

www.masport.com

Part №: 558763.H.2
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SAFETY AND WARRANTY INFORMATION

Keep the instructions in a safe place for future use.

DO NOT OPERATE THIS BBQ BEFORE IT HAS BEEN ASSEMBLED CORRECTLY AND YOU HAVE READ AND UNDERSTOOD THESE INSTRUCTIONS.

These instructions are intended as a general guide and do not supersede national or local codes in any way. Contact local authorities for clarity of laws relating to the operation of this appliance.

IMPORTANT

Read these instruction for use carefully. Familiarise yourself with the appliance before connection it to its gas container.

SYMBOLS IN THIS OWNER'S MANUAL

Possible hazard or hazardous situation. Not observing this instruction can lead to injuries or cause damage to property.

Important information on proper handling. Not observing this instruction can lead to faults in the BBQ.

User information. This information helps you to use all the functions correctly.

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

Accessible parts may be very hot. Keep young children away from the hot appliance at all times (even while cooling down). Some parts of this grill may have sharp edges. Wear suitable protective gloves when cleaning if necessary.

IMPORTANT SAFETY INFORMATION

Please read and understand this manual fully before assembly and use.

- The Manufacturer's Warranty may be voided by the incorrect use of this product.
- The operator must understand all the safety requirements detailed in this manual before using the barbecue.
- The operator is responsible for the safety of all third parties while the barbecue is in use.
- The use of alcohol, prescription or non-prescription drugs may impair the consumers ability to properly assemble or safely operate this barbecue.
- If you have any queries regarding these instructions, contact your local dealer for clarification before you use your barbecue.
- The unit must be correctly assembled before use.
- Failure to follow the manual's instructions could result in serious damage or injury.
- Do not use indoors. Barbecue units are designed for OUTSIDE USE ONLY.
- Use in a weather-protected area preferable under shelter.
- Ensure that the barbecue is on an even and secure surface before operating. Use the castor locks if fitted to lock the wheels in place.
- Ensure all gas couplings and hoses are in good condition and have been correctly fitted.
- Ensure that the Barbecue is operated on a horizontal surface.
- Leak test all gas lines and connections before use.

- The barbecue should be carefully checked for operational use every time before use.
- Do not use within one meter of any flammable surface of structure.
- Do not store flammable materials near this barbecue.
- Do not place the gas bottle underneath the barbecue directly.
- Do not store spare LPG cylinders under or near this barbecue.
- Do not place or use aerosols near this barbecue.
- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this barbecue.
- Do not modify this appliance.
- Do not use this appliance if it is leaking, damaged or does not operate properly.
- Use the correctly specified fuel with this barbecue. Check with your dealer for the specific fuel for which this barbecue has been designed.
- Do not leave the barbecue unattended when it is alight.
- Onlookers should be kept a safe distance away from the barbecue when it is in use.
- Keep children and animals well away while the barbecue is in use and while it is cooling down.
- Never try to move the barbecue when it is on, or before it has had time to cool down.
- Parts of the barbecue do get extremely hot and could cause serious burns – touch test the surface before applying a firm grip.
- The hood handle can become hot! The use of cooking gloves and long sleeves are advised.
- When cooking with the hood closed, be very careful opening the hood, a sudden rush of hot air could burn an unprotected arm.
- The person operating this barbecue should pay constant attention to the food being cooked.
- The person should remain at the barbecue at all times when it is alight/cooking.
- Ensure that the gas is turned OFF at the cylinder after use and while the barbecue is unattended.
- When turning off the barbecue, shut off the gas at the supply source before turning off the burner control.
- The Manufacturer or their Agents can accept no liability for the unsuitability of, or any damaged to, food that is cooked on this appliance.
- Gas container on the BBQ shall be changed in a well-ventilated locations, preferably outside away from people and any source of ignition, such as naked flames, pilot flames, electric heaters/ equipment.

FOR YOUR SAFETY

- If you smell gas:
  - Shut off the gas supply to the barbecue.
  - Extinguish any open flame.
  - Clear the area to allow the unburnt gas to dissipate.
  - Be aware of the reason for the gas smell, address this before continuing.
- Check that seals between the appliance and the gas container are in place and in good condition before connecting the gas container. DO NOT use the appliance if it has damaged or worn seals.
- For connecting the gas cylinder to the barbecue, refer to that section in the manual.
- For leak testing, refer to that section in the manual.
- When cooking with oil/grease, fire extinguishing materials should be readily accessible.
- In the event of an oil/grease fire do not attempt to extinguish with water or alcohol. Use type BC dry chemical fire extinguisher or smother the fire with dirt, sand or baking soda.
- In the event of rain while cooking with oil/grease, turn off the gas supply and all burners, cover the barbecue as soon as possible. Move people/animals away from around the barbecue. DO NOT attempt to move the barbecue until it has cooled and can safely be moved.

WARRANTY

Refer to the warranty supplied with this BBQ. Should any part fail due to defective workmanship or faulty materials within the specified period from the date of purchase, Masport will replace or repair the defective part free of charge. Refer to the warranty for details. Do not use a BBQ that is unsafe.

LPG CYLINDER

The cylinder manufacturer/distributor is responsible for the safety and performance of the LPG cylinder. This is not included in the Masport BBQ warranty. Do not use a cylinder that is unsafe.

DISPOSAL OF PACKAGING

Remove all protective packaging including any protective film from stainless steel surfaces.

Make sure you properly dispose of, or recycle the packaging material where possible to comply with applicable waste disposal laws in your area.

BEFORE USING YOUR BBQ

- Ensure the BBQ is clean and free of grease/fat from previous use.
- Cooking on a clean BBQ reduces the risk of a fat fire.

INSTALLATION

WARNING!
FOR OUTDOOR USE ONLY

WARNING!
ONLY USE IN WELL-VENTILATED AREAS
CARBON MONOXIDE HAZARD - USING THIS APPLIANCE IN AN ENCLOSED SPACE MAY CAUSE DEATH. DO NOT USE IN CARAVANS, TENTS, MARINE CRAFT, CARS, MOBILE HOMES OR SIMILAR LOCATIONS!

CAUTION:
Accessible parts may be very hot. KEEP young children away.

The Cooking Appliance Is For Outdoor Use Only And Shall Not Be Used In A Building, Garage Or Any Other Enclosed Area.

NOTE!
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 least 600mm from the back and sides. And 1000mm overhead clearance to any combustible 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. Keep this barbecue away from any flammable materials!

GAS AND REGULATOR INFORMATION

Gas grills are used safely by millions of people when following simple safety precautions. This appliance shall only be used with a disposable cylinder certified to DOT-39 NRC 232/290 M1110, OR refillable universal LPG cylinders certified to AS2030 and connected only with the supplied hose assembly adaptor.

IT MAY BE HAZARDOUS TO ATTEMPT TO FIT OTHER TYPE OF GAS CONTAINERS.

The regulator must have an outlet pressure of 2.75kPa. You must have the correct regulator and bottle for the barbecue to operate safely and efficiently. The items used in the fuel system are designed for operation with the grill. (See parts list for replacement items).

SELECTING A LOCATION

This barbecue is for outdoor use only and should be placed in a well-ventilated area but not open to direct wind as this can affect the performance. Take care to ensure that the minimum clearances guidelines are followed.

MINIMUM CLEARANCES:

From sides: 600mm; From back: 600mm

From above (vertical): 1000mm

Keep this barbecue away from any flammable materials! 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.

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

1. An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.
2. Within a partial enclosure that includes an overhead cover and no more than two walls.
3. Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:
   a) at least 25% of the total wall area is completely open and unrestricted
   b) at least 30% of the remaining wall area is open and unrestricted
4. 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.

See following diagrams for further illustration:

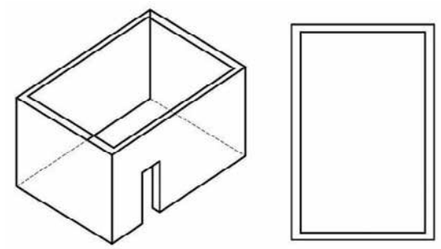


FIGURE F1—OUTDOOR AREA–EXAMPLE 1

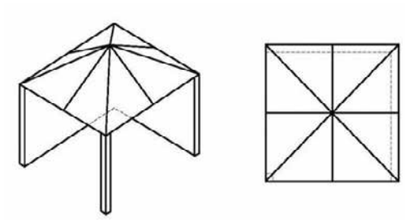


FIGURE F2—OUTDOOR AREA–EXAMPLE 2

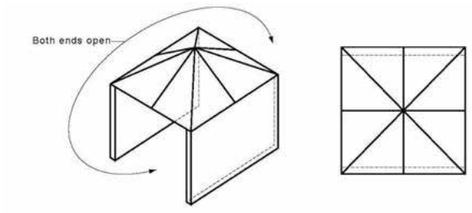


FIGURE F3—OUTDOOR AREA–EXAMPLE 3

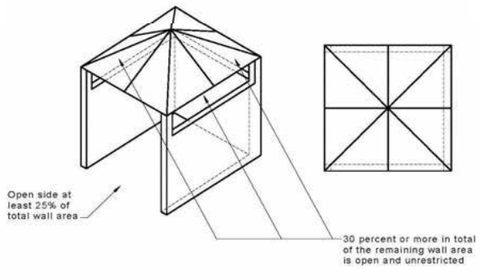


FIGURE F4—OUTDOOR AREA–EXAMPLE 4

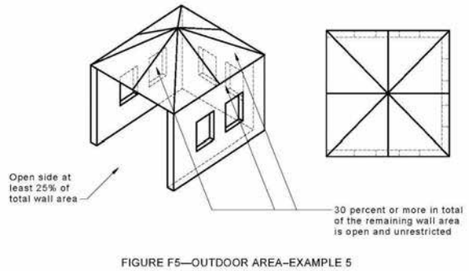


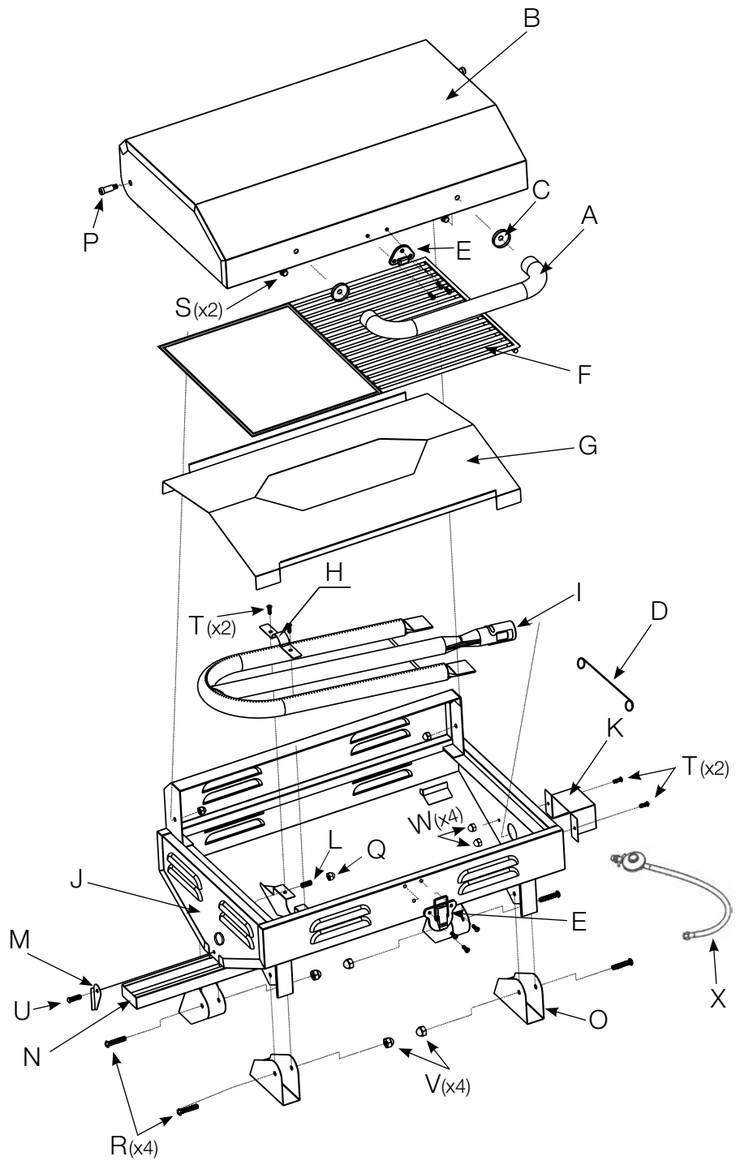
FIGURE F5—OUTDOOR AREA–EXAMPLE 5

OTHER PRECAUTIONS

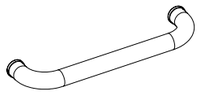
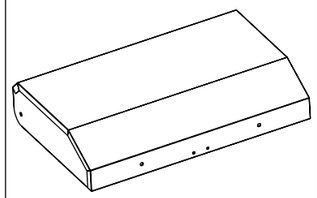
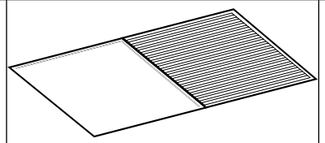
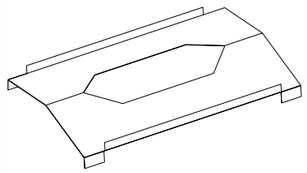
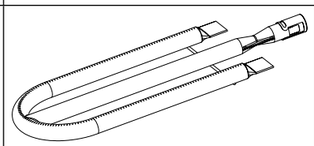
Do not obstruct any of the ventilation openings in the barbecue body. Should you need to change the gas cylinder, confirm that the cylinder is off, and that there are no sources of ignition (cigarettes, open flame, sparks, etc.) near before proceeding. Be sure to inspect the gas hose and ensure it is free of any twisting or tension. The hose should hang freely with no bends, folds, or kinks, which could obstruct free flow of gas. Apart from the connection point, no part of the hose should touch any hot barbecue parts. Inspect the hose before use. If the hose is damaged, it must be replaced with a hose suitable for use with LPG and meet the national standards for the country of use. The length shall not exceed 1.5m. Should minimum clearances not be adhered to severe flare up may be experienced due to lack of airflow around the barbecue, thus voiding manufacturer's warranty.

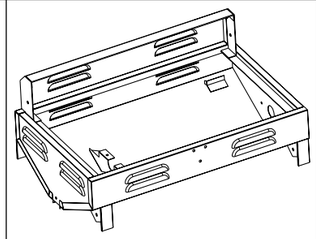
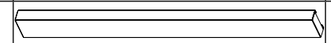
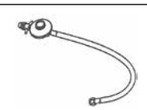
PARTS DIAGRAM & PARTS LIST

PARTS DIAGRAM



PARTS LIST

NO	Description	QTY
A 558738	 **Handle - Hood**	1
B 558757	 **Hood without Handle**	1
C 558740	 **Bezel, Handle**	2
D 558741	 **Lighting Rod**	1
E 558742	 **Latch, Fire Box**	1
F 559586	 **Cast Iron Hot Plate / Grill**	1
G 558758	 **Flame Tamer**	1
H 558747	 **Bracket - Burner**	1
I 558748	 **Burner**	1

NO	Description	QTY
J 558759	 **Fire Box**	1
K 558750	 **Bracket - Ext, Burner**	1
L 558751	 **Spring Latch, Drip tray**	1
M 558752	 **Latch, Drip tray**	2
N 558753	 **Drip tray**	1
O 558754	 **Leg**	1
P 558743	 **Hood Axle** (Included in Hardware Pack - 558755)	2
Q	**M4 Lock nut**	1
R	**M6X35 screw**	4
S	**M6X10 screw**	2
T	**M4X10 screw**	4
U	**M4X20 screw**	1
V	**M6 lock nut**	4
W	**M4 nut**	4
X 558756	 **Hose and Regulator**	1

558755

NOTE: No assembly required. No tools required.

ASSEMBLY INSTRUCTIONS

NOTE!

Please read the instructions carefully and follow each step. Your grill is pre-assembled. The only part that you need to assemble is to connect gas regulator into your grill.

DISPOSABLE CYLINDER ASSEMBLY

1. Locate the gas regulator. Grasp the regulator with the knob facing directly up. Line up the collar on the regulator with the open end of the burner tube.



2. Screw the regulator into open end of burner (finger tight, tighten with a wrench 1/8 of a turn). DO NOT OVER TIGHTEN.

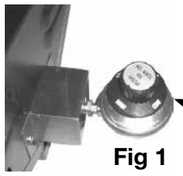


Fig 1

3. Once the regulator is in as far as it will go, turn it so the knob is facing to the front of the grill.

NOTE!

Always make sure the regulator is secured in the fully lock-in position before attaching the disposable gas cylinder.

4. Be sure gas control knob is in the off position. Check to make sure threaded areas on cylinder and regulator are clean. Thread the disposable gas cylinder to engage threads correctly to achieve proper connection. Removing cylinder. Refer to Care and Maintenance.

IMPORTANT

Refer to the Leak Test section of this manual.

WARNING!

Only use the hose assembly as supplied.

LP GAS CYLINDER ASSEMBLY

1. Align the collar on the adjustable valve with the open end of the burner tube. Screw the HEX fitting into the burner (finger tight, tighten with a wrench 1/8 of a turn - DO NOT OVERTIGHTEN)
2. Screw the HEX NUT onto the adjustable valve, tighten with a wrench.

VALVE - Gas Adjust 559157



Fig 2

FIXING THE GAS REGULATOR TO THE CYLINDER

1. Confirm the barbecue control knob is in the off position.
2. Hand-tighten the regulator supplied with this barbecue to the gas cylinder by screwing in an anti-clockwise direction.
   DO NOT OVERTIGHTEN! As the regulator is fitted with a soft nose, it should only be tightened a further 1/4 turn after resistance is first felt.

NOTE!

The regulator (Fig 1) and Adjustable Valve (Fig 2) are designed to self align, only tighten the threaded fitting.

IMPORTANT

Refer to the Leak Test section of this manual.

LP GAS REGULATOR

The gas pressure regulator provided with this appliance must be used. Substitution of regulator by any other device or any other manufacturer is dangerous and could result in serious injury.

The gas pressure regulator is shipped loose and must be installed prior to operating your grill. See assembly instructions for proper installation.

IMPORTANT

Only a factory supplied gas regulator should be used. See parts list for replacement items.

LP FUEL

WARNING!

LP is a flammable gas. Improper handling may result in an explosion and/or fire and serious accident or injury. Your grill is designed to operate with LP gas and equipped with the proper orifice for LP gas.

DO NOT connect this grill with any gas supply other than LP. LP gas is heavier than air and settles in lower areas. Make certain adequate ventilation is available when using your grill. The gas cylinder may be stored outside in a well-ventilated area out of reach of children when the grill is not in use.

LPG GAS TANK

The grill is designed to be used with a refillable LPG gas tank using the connecting hose and regulator provided.

Keep any electrical supply cord or fuel supply hose away from any heated surfaces.

IMPORTANT

- Never connect an unregulated LP gas tank to your gas grill. The gas regulator assembly supplied with your gas grill has been set to the correct outlet pressure.
- Use only the regulator and hose assembly supplied with your gas grill.
- Have your LP gas tank filled by a reputable gas dealer and visually inspected at each filling.
- Never fill the gas tank beyond 80% full. Have your gas dealer check the release valve after every filling to ensure that it remains free of defects.
- This appliance shall only be used with a ULPG gas cylinder/cartridge not exceeding 9kg and certified.
- Use only a universal LPG disposable gas cylinder certified to DOT-39 NRC 232/290 M1110, OR refillable Universal LPG cylinder certified to AS2030.

WARNING!

IT MAY BE HAZARDOUS TO ATTEMPT TO FIT OTHER TYPES OF GAS CONTAINERS

1lb Regulator (KR 101) and 1lb Gas bottle & (DOT-39 NRC 232/290 M1110) connections shown below.





Take care to ensure that the rubber seal inside the 1lb regulator is in good condition.

LEAK TESTING

WARNING!

NEVER USE AN OPEN FLAME TO TEST FOR LEAK AT ANY TIME.

LEAK TEST ANNUALLY AND WHENEVER THE GAS BOTTLE IS REMOVED OR REPLACED.

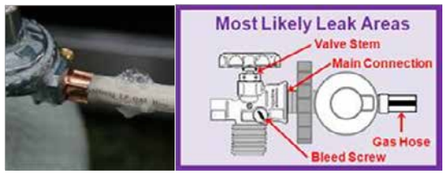
When to Test: The BBQ gas bottle, regulator & hose assembly should be checked for leaks, using the soapy water leak test, every time you reconnect your regulator to the BBQ gas bottle. You should also test after any long period of non-use, such as at the beginning of BBQ season.

What to use: You will need a soapy water solution to check for any leaks. Mixing liquid hand soap with water will work fine (do not use any other household cleaning products).



How to Test: Put some soapy water in a spray bottle or a dish. Turn on the gas bottle but do not turn on the BBQ. Next, spray the entire valve, regulator and hose assembly with the soapy water including where the hose connects to the BBQ. Alternatively, you can apply the soapy water with a paint brush, basting brush.

Bubbles will form if there is a gas leak and you may also smell the gas. If you find a leak, turn off the gas bottle immediately!



Do not turn back on or attempt to use the BBQ if a gas leak has been detected, contact your local BBQ Dealer for repair.

If there is a leak from your BBQ appliance (smells of gas) and you can not stop the gas flow, remove the appliance to a well ventilated location away from any ignition source. Check for leak using soapy water. Do not try to detect leak using flame. If leak persists ensure fuel source is disconnected.

OPERATION

WARNING!

Before proceeding, be certain you understand the safety information contained in this manual

This barbecue is not designed to be used with more than 66% of the cooking area as a solid plate. Full coverage of plates will cause excessive build-up of heat and damage the barbecue.

IMPORTANT

The regulator supplied with this BBQ may incorporate an Excess Flow Control Safety Device. The Excess Flow Control will activate to prevent gas flow should a regulator malfunction occur. It is important that the BBQ operator understands that all gas valves on the BBQ are closed in the OFF position prior to opening the gas cylinder valve. If the BBQ valves are open prior to opening the cylinder valve, the Excess Flow Control will be activated and prevent the BBQ from being lit. To reset, close the BBQ valves and gas cylinder valve, wait for 1 minute and use correct lighting procedure as detailed below.

CHECK BEFORE LIGHTING

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 place 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, lightly spray the cooking grid, drip pan and inside of lid, with cooking oil so food does not stick to the grid and the inside is easier to clean.

1. Make sure the regulator valve assembly is properly secured into the burner end.
2. Place the grill's feet in a down position.
3. Always open lid when lighting.

WARNING!

DO NOT USE ADAPTORS with this appliance for connection to the cylinder.

PRIOR TO LIGHTING OR USING YOUR GRILL FOR THE FIRST TIME

Oils used during the manufacturing process of Stainless Steel can cause the Stainless Steel to discolour. Before initial use, first remove all P.V.C protective film and cardboard wrapping from all surfaces. Clean the grill with a Stainless Steel cleaner. Never use abrasive cleaners as these will change the appearance or damage your grill.

When all the above has been completed you may now proceed to follow the lighting instructions.

LIGHTING INSTRUCTIONS

1. Locate lighting access hole on left side panel of the BBQ.
2. Insert match or lighter through access hole next to the burner tube. Keep flame next to burner while actuating gas control knob on the adjustable valve **(Fig 2)** or **(Fig 1)**, push gas burner control knob "IN" and then turn counter-clockwise to "HIGH" while watching burner flame.
3. If burner does not light in 3-5 seconds, turn burner off. Wait 5 minutes and repeat lighting procedure.

4. When re-lighting allow five minutes to get previous unburnt gases out.
5. Once burner is lit, select the correct setting for your food.

NOTE!

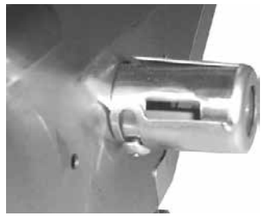
If the burner should go out for any reason, turn the control knob to “OFF” position. Wait 5 minutes before attempting to re-light.

If the grill fails to light after the second attempt, check with your local dealer for assistance.

With the burner lit, gently close lid and allow the grill to warm up.

IMPORTANT

Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check to see if air shutter or burner ports are blocked by dirt, debris, spider webs, etc. If you have any questions regarding flame stability, please call customer service.



To adjust for proper flame, use a screw driver to loosen screw. Turn clockwise to close air shutter, and counter clockwise to open. After adjusting, tighten screw to fix air shutter.

IMPORTANT

Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.

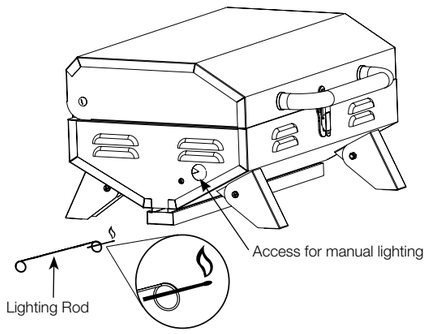
WARNING!

1. Do not light the grill if odour of gas is present, call our service centre.
2. It is important to ensure that all control valves, including the gas cylinder, are turned off after use.

USING THE LIGHTING ROD

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 feet are in the down position when using the grill.

1. Use the lighting rod located on the left side of your table top grill. See the following figure.
2. Attach the match to the front end of the lighting rod, light match and stick the lighting rod into the access first prior to turning on the gas.



Showing match fitted to lighting rod for manual lighting.

TURNING OFF GRILL

1. With lid open, turn valve control knob to “OFF”
2. Caution: Do not attempt to re-light without following all lighting instructions.
3. Allow grill body to cool at least 30 minutes before attempting to move or transport.

MOVING INSTRUCTIONS

WARNING!

Never move grill with burner lit.

TRANSPORTING GRILL

Make sure gas control is off and grill has cooled for at least 30 minutes. Disconnect cylinder from regulator. Remove valve & regulator from grill. Close lid and secure latch. Place feet in closed position. Carry grill by handle.

NOTE!

It is best to leave the grease pan in place attached to the bottom of the grill – some grease may continue to drop from the grill during transport.

COOKING INSTRUCTIONS

NOTE!

PREPARATION BEFORE COOKING

To prevent foods from sticking to the cookware, please use a long handled brush to apply a light coat of cooking or vegetable oil before each barbecuing session.

1. Allow grill to warm up with lid closed prior to cooking. Cook with lid open
2. This grill model is quipped with an adjustable HIGH/MED/LOW burner control. This allows for complete flexibility in cooking temperatures.
   HIGH setting has a cooking temperature of approximately 230 degrees C.
   MED is approximately 200 degrees C.
   LOW is approximately 175 degrees C.
3. The cooking times we suggest are only that – suggestions. You may want to vary the times as you become used to your grill.
4. You may cook on the grill in any weather. If the temperature is extremely cold or hot, it will slightly increase or decrease your cooling times. Keep grill out of excessive wind when operating, as it may increase cooking times.

GRILLING

1. T-Bone Steak, thick medium: grill 10 minutes on each side at MED setting.
2. Chicken Quarters, average size fryer: Cook skin side up for 30 minutes, skin side down for 30 minutes at MED setting. Check for doneness. If chicken is completely done, only then drip or brush on sauce of your choice. Put back on grill for approximately 10 minutes longer. You may want to repeat this process one or two more times.
3. Pork ribs and pork chops; grill 10-20 minutes each side, MED setting. When done, drip or brush on sauce. Put back on grill for 5-10 minutes. Repeat if desired.

NOTE!
Above times are a guide only and are not for frozen meats. Frozen food should be thawed correctly prior to cooking.

ROASTING HOOD COOKING

Barbecues equipped with a roasting hood give the option of cooking with hood closed to form an ‘oven’ for roasting food, such as joints of meat, whole chickens, etc.

WARNING!

Cooking with the hood closed and the burner on high creates a fire risk.

When the hood is closed, a large amount of heat is trapped inside the barbecue. Thus, it is IMPORTANT to make sure that the burner is turned to the low position to prevent burning of the food and damaging the barbecue. Avoid lifting the hood unnecessarily as heat is lost every time the hood is opened. DO NOT ALLOW YOUR BARBECUE TO OVERHEAT. A BARBECUE SHOULD NEVER BE LEFT UNATTENDED WHILE COOKING!

FLARE-UP CONTROL

Flare-ups occur when meat is barbecued, and its fats and juices fall upon the burner. The smoke from some flare-up helps give cooked meat its barbecued flavour, but excessive flare-up will result in meat being burned. To control flare-up, it is advisable to trim away excess fat from meat and poultry before grilling. Also, the burner should always be placed on the low setting during cooking. Finally, extinguish flare-up by applying baking soda or salt directly onto the area. Always protect your hands when handling anything near the cooking surface of the barbecue.

If a fat fire should occur in the drip tray, turn the knob to the off position, turn off the gas at the bottle, and wait for the fire to go out. Do not pull out the drip tray or douse with water.

END OF THE COOKING SESSION

After each cooking session, turn the BBQ burner to the “HIGH” position and burn off for 5 minutes. This procedure will burn off food residue, thus making cleaning easier.

TURNING OFF YOUR BARBECUE

When you have finished using your barbecue, turn off the gas at the bottle and turn all the control valve fully to the “OFF” position. Wait until the barbecue is sufficiently cool before closing its hood. Once cooled, a protective cover* should always be fitted to the barbecue to protect your investment from the elements when not in use.

*Optional extra: 558843 - Barbecue cover

CARE AND MAINTENANCE

There is very little care and maintenance needed. The grill is designed and made of materials that will last many years with normal use. Following these instructions will improve the longevity and quality of cooking. To ensure safe operation of your grill, the cooking area should always be kept free of combustible materials of any type, such as gasoline or other flammable vapours or liquids.

1. Outside of body – This is stainless steel. It 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 a brass or stainless steel brush immediately after removing food, while grill is still warm. The drip pan must be kept clean and free of heavy build-up for grill to perform properly and to eliminate flare-ups. Drip pan should be washed completely clean.
3. Inside grill – use soapy water to clean this area. Do not allow grease to build up.
4. 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.
5. 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 gas cylinders in enclosed spaces. When moving the grill; always wait until grill has cooled for at least 30 minutes.
6. When grill is not in use, turn valve knob to “OFF”, remove the gas cylinder from regulator. If the grill is stored indoors, detach cylinder and leave it outdoors. Cylinders must be stored out of reach of children.

Regularly clean your barbecue between uses and especially after extended periods of storage. Ensure the barbecue and its components are sufficiently cool before cleaning. Do not leave the barbecue exposed to outside weather conditions or stored in damp, moist areas.

- Never douse the barbecue with water when its surfaces are hot.
- Never handle hot parts with unprotected hands.
- Check that burners are extinguished before disconnecting the gas cylinder.
- Check the gas cylinder is empty before removing it.
- Change the gas container outside and away from people.
- Check the seal visually, before connecting a new gas container to the appliance.

Whilst our products are made to the highest standards and all care is taken to make them as weather proof as possible, we cannot accept responsibility for rust occurring on exposed metal parts unless this is a result of faulty manufacture or parts.

In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the unit is covered when not in use, especially during the winter months.

STAINLESS STEEL CARE AND CLEANING ADVICE

Cleanliness and stainless steel are closely related. Stainless steel performs best when clean - cleanliness is essential for maximum resistance to corrosion and to maintain the good looks and life of your BBQ.

TYPES OF SURFACE CONTAMINANTS

Fingerprints and Stains

Fingerprints and mild stains resulting from normal use are the most common surface contaminates. They can be removed with a glass cleaner or with a soft rag. This should be followed by a thorough warm water rinse.

Dirt

Like any surface that is exposed to the environment especially in coastal areas, stainless steel can get dirty. Cleaning with warm water with or without a gentle detergent is sufficient. Next in order are mild non-scratching abrasive powders such as typical household cleaners. These can be used with warm water, bristle brushes, sponges, or clean cloths. Carbon steel brushes or steel wool should be avoided as they may leave particles embedded on the surface which can lead to RUSTING. Cleaning should always be followed by rinsing in clean hot water.

Grease

Grease may soil stainless steel surfaces in food preparation. These soils may be mildly corrosive if left or may not allow the surface to maintain passivity, and so regular removal is a necessity for the appearance.

TYPES OF CLEANERS AND METHODS

Consider the possibility of scratching and the potential for post-cleaning corrosion caused by incompletely removed cleaners. Avoid using abrasive cleaners unless absolutely necessary.

Clean Water and Wipe

A soft cloth and clean warm water should always be the first choice for mild stains and loose dirt and soils. A final rinse with clean water and a dry wipe will complete the process and eliminate the possibility of water stains.

Household Cleaners

Household cleaners fall into two categories: detergent (non-abrasive) and abrasive cleaners. Abrasive cleaners are more effective but introduce the possibility of scratching the surface. A

neutral cleaner low in chloride is essential. The cleaning method generally employed with these cleaners is to apply them to the stainless surface and follow by cloth wiping in the direction of the grain or polish lines (not across them). The cleaned surface should be thoroughly rinsed with clean water and wiped dry with a soft cloth if water streaking is a consideration.

CARE OF STAINLESS STEEL IN YOUR BBQ

Your BBQ features Stainless Steel components, using moderate grade Stainless Steels. All Stainless Steel grades require a level of care and protection to retain their appearance. Stainless Steels are not immune to corrosion and neither are they maintenance-free, contrary to popular public perception. Even the highest marine grades of Stainless Steel require frequent cleaning to avoid oxidation and other corrosive issues.

Modern tastes dictate that your BBQ features Stainless Steel with a brushed finish. This brushed finish is attained by running Stainless Steel sheets through an abrasive process that removes the mirror finish and leaves the brushed finish. Brushed-finish Stainless Steel requires frequent cleaning and care, to maintain its quality of appearance. Without adequate care it is realistic to expect that it will show signs of corrosion in time.

Stainless steel is definitely not a maintenance-free material. Cleanliness and Stainless Steel are closely related.

The cleaner stainless steel can be kept while in storage or during use, the greater the assurance of optimum corrosion resistance. In order to maintain the good looks and life of your BBQ, follow these summary tips on the care of stainless steel:

- When new or when cleaned and dried, we recommend the owner apply a thin coat of Olive Oil to stainless steel surfaces which should then be polished in. The Olive Oil will help greatly in protecting the stainless steel from corrosive contaminants and assisting removal of finger prints and other marks, keeping the appearance of the stainless steel in new condition. The Olive Oil coating also makes further polishing easier.
- Use clean, soft cloths or sponges to clean your grill.
- Carbon steel brushes or steel wool should never be used.
- Do routine cleaning of exposed surfaces.
- After cleaning, rinse thoroughly with water.
- Cleaning with chloride-containing detergents must be avoided.
- On polished finishes, rubbing or wiping should be done in the direction of the polish lines, NOT across them.

BURNER MAINTENANCE

Provided that the burner is operating correctly, in normal usage, burning off the residue after cooking will keep the burner clean. The burner should be removed and cleaned annually, or whenever heavy build-up is found, to ensure that there are no signs of blockage (debris, insects) in either the burner portholes, the primary air inlet, or the neck of the stainless steel burner. Use a pipe cleaner to clear obstructions. When refitting the burner, be careful to check it is positioned correctly.

ABNORMAL OPERATIONS:

Any of the following are considered to be abnormal operation and may require service.

- Yellow tipping of the yellow flame
- Sooting up of BBQ grill
- Burner not igniting properly
- Burner failing to remain alight
- Gas valves which are difficult to turn on

The stainless steel burner does have a defined operating lifespan; these products are often exposed to cooking marinades and extreme heat in an area of the BBQ which can be neglected during regular cleaning.

Replacement parts are available from your local BBQ dealer.

Extreme care should be taken when removing a burner. It must be correctly centered on the orifice before any attempt is made to relight the BBQ. Frequency of cleaning will depend on how often you use the BBQ.

Failure to properly place the burner over the orifice could cause a fire to occur behind and beneath the valve panel, thereby damaging the BBQ and making it unsafe to operate.

Before cleaning, make sure the gas supply and control knob are in the ‘OFF’ position and the burner has cooled.

Follow these instructions to clean parts of burner assembly or if you have trouble igniting BBQ.

1. Turn gas off at control knobs and LPG Tank.
2. Remove the hot plate / grill and flame tamer.
3. Remove screw at end of burner using a screwdriver.
4. Carefully lift the burner up and away from valve openings.
5. Wire brush entire outer surface of burner to remove food residue and dirt.
6. Clean any blocked ports with a stiff wire such as an open paper clip.
7. Check burner for damage, due to normal wear and corrosion some.

Inspect burner for any damage (crack or holes). If damage is found, replace with a new burner. Reinstall the burner, check to ensure that the Gas valve orifices are correctly positioned and secured inside the burner inlet.

We suggest three ways to clean the burner tubes. Use the one easiest for you.

(A) Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run the hook through each burner tube and burner several times.

(B) Use a narrow bottle brush with a flexible handle (DO NOT use a brass wire brush), run the brush through each burner tube and burner several times.

(C) Wear eye protection: use an air hose to force air into the burner tube and out the air ports. Check each port to make sure air comes out each hole.

DRIP TRAY

After every use, check the drip tray, for fat build-up. Failure to maintain this area could result in a fat fire or excessive flare up. This can severely damage your barbecue and is not covered by the warranty.

BARBECUE BODY

WARNING!
Not cleaning the barbecue can pose a fire risk!

Regularly remove excess grease or fat from the barbecue body with a soft plastic or wooden scraper. It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only. Remove cooking surfaces and burner before full cleaning. Do not immerse the gas controls or burner in water. Check burner operation after carefully refitting into body.

FIXINGS

All screws and bolts, etc. should be checked and tightened on a regular basis.

STORAGE

Store your barbecue in a cool dry place. Cover the burner with aluminium foil in order to prevent insects or other debris from collecting in burner holes. A protective cover should always be fitted to the barbecue to protect your investment from the elements when not in use. If the barbecue is to be stored indoors, the gas bottle must be disconnected and left outside. The gas bottle should always be stored outside, in a dry, well-ventilated area, away from any sources of heat or ignition. Do not let children tamper with the bottle.

To protect your investment it is recommended that BBQs are protected by a suitable BBQ cover. But please note that prior to using a protective cover, the BBQ should always be cool, cleaned of any surface contaminant or dirt and be thoroughly dry. Failure to follow this information can lead to a BBQ cover being a corrosion breeder rather than a protective tool.

TROUBLESHOOTING

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 burner 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 BBQ does not reach temperature.
3. The BBQ heats unevenly.
4. The burners make popping noises.

BEFORE CALLING FOR SERVICE

This appliance must only be serviced by an authorized person.

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

APPLIANCE APPROVED OUTDOOR USE ONLY

USE ONLY THE HOSE AND HOSE CONNECTOR PROVIDED!

If a replacement is necessary, please contact either our Customer Service Department or your local dealer.

The use of unauthorised parts can create unsafe conditions and environment.

STORAGE OF THE GRILL

1. Clean the BBQ.
2. Store the BBQ outdoors in a dry, well ventilated area and out of reach of children when LP tank is connected to the grill.
3. Store the BBQ indoors ONLY after the LP tank is turned off and removed, the LP tank must be stored outdoors, out of reach of children, NEVER store the tank in a building, garage or any other enclosed area.
4. If using a cover for your barbecue, check your BBQ every few weeks.

CHECKLIST

Problems	Possible Cause	Solutions
Burner won’t light after turning and pushing the knob	Orifice blocked	Check the orifice for blockage
Burner can’t light by match	No gas	Open the LP tank valve. Bottle/Cylinder Empty. Check for sloshing sound.
	Gas flow is not smooth	Clear burner tubes
	Incorrect assembly between burner and valve	Re-assemble
Yellow or orange flames, with gas order	Incomplete combustion	Call our Customer Service centre
Low heat with knob in “Hi” position	Gas hose bent or kinked	Straighten
	Burner or orifice blocked	Clear
	Low gas pressure	Check Cylinder/ Regulator (refer to pg. 12)
	Grill not preheated	Preheat the grill for 15 minutes
Flare up	Excessive meat fat	Cut off fat before grilling
	Over high temperature	Adjust
	Grease deposit	Clean
Flame out	Over high winds	Find a less windy place
Flame lifting	Over high gas pressure	Call the gas dealer
Flashback	Burner port blocked	Clean
Grease fire	Grease accumulated in food	Turn off knobs, LP tank valve, leave lid open, let fire burn out. Clean the grill when cool.

TECHNICAL DATA

Name	Model	IAPMO Approval	Injector (mm)	Inlet Pressure Range (kPa)	Total (Mj/h)
MASPORT Raglan	1B1-304SS	GMK 10396	0.9	2.05kPa to Vapour	10.7

Minimum Clearance :
From Top of BBQ : 1000mm, From Sides : 600mm,
From Rear : 600mm

Gas Type: ULPG
Max Overpressure: 7kPa

AUSTRALIA AND NEW ZEALAND GAS SAFETY CERTIFICATION

IAPMO–R&T OCEANA™ GasMark

MASPORT LIMITED
1-37 Mt Wellington Highway, Panmure, Auckland 1060, NZ
PO Box 14349, Panmure Auckland 1471, NZ

MASPORT AUSTRALIA PTY LIMITED
1/40 Abbotts Road, Dandenong South, Melbourne, Victoria 3175, Australia
PO Box 533, Braeside, Victoria 3195, Australia

OUTDOOR USE ONLY

MANUFACTURED BY:
EVER WINS

DO NOT operate this appliance before reading owners manual
Tested to AS4557-2004(AMDT2) & AS 2658-2008(AMDT3)
Distributed by Masport Ltd

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OPTIONAL EXTRAS NOT INCLUDED WITH THIS BARBECUE:

558780 - Stainless Steel Cooking Plate

558843 - Barbecue Cover

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