

# Discovery Series Barbecues

## Assembly, Installation and Operating Instructions

AUSTRALIA

NEW ZEALAND

UNITED STATES

CANADA

**Read these instructions completely before assembly or operation of your barbecue.**

### 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 in recreational vehicles or boats.
- Read instructions thoroughly before operating this barbecue.
- Save this manual for future reference.
- Always use the barbecue on a 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.
- Polyester BBQ covers are an optional accessory that will ensure years of trouble free operation.



### For Your Safety

1. Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.
2. An LPG/Propane cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

### For Your Safety

If you smell gas:

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



# BeefEater

Australia's Leading  
Barbecue











## Discovery Series Barbecues

### Assembly, Installation and Operating Instructions

Please read these instructions completely before assembly or operation of your barbecue.

**Warning: We want you to enjoy your barbecuing experience - Failure to follow the instructions and observe the warnings provided in this operating manual could result in serious bodily injury or damage to property.**

**Note to installer: This manual must remain with the owner for future reference.**

	Safety Warnings	Page 2-3		Outdoor Installation	Page 12
	Gas Cylinder Information	Page 4		Dimensions and Specifications	Page 13
	Assembly Instructions	Page 5-7		Help Guide	Page 14
	Operation Instructions	Page 8-9		BBQ Accessories	Page 16
	Cleaning and Maintenance	Page 10-11		Tech Support	Page 16

### CAUTION: ELECTRICAL WARNING

If your barbecue incorporates an electrical component, such as a rotisserie, then it must be electrically grounded in accordance with local codes. The electric cord must be equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug. Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.

If an external electrical source is utilised, this outdoor cooking appliance, when installed, must be electrically grounded in accordance with the local codes.

### PRECAUTIONS AND WARNINGS

Warning: Contact your local municipality for any building codes regulating the installation of outdoor barbecue appliances. Outdoor installations must conform to local codes or, in the absence of local codes, with the following.

USA: National Fuel Gas Code, ANSI Z223.1/NFPA 54

CAN: CAN/CGA - B149.1, Natural Gas Installation Code or CAN/CGA B149.2, Propane Installation.

Aust: Australian Standards Code AS:5601/AG601

When using an LPG supply system in an enclosure, ventilation must be provided. Gas vapour is highly explosive and can cause serious bodily injury or damage to property if allowed to accumulate in a confined space and ignited.

If this appliance is to be 'built in' we recommend that the installation be done in a suitable masonry structure and carried out by a professional tradesperson. Other non-combustible materials such as Hardiplank, Villaboard with metal studs may also be used.

This appliance must not be installed under or on any combustible material. Minimum clearance from combustible materials to all sides of the appliance is 450mm (18").

**These specifications must be left with the owner.**

### USA Safety Warning

**Fuels used in gas or oil-fired appliances, and the products of combustion of such fuels, contain chemicals known to the state of California to cause cancer, birth defects and / or other reproductive harm. This warning is issued pursuant to the California Health & Safety Code Sec. 25249.6.**



## Precautions and Warnings

### Do Not

- Lean over barbecue when lighting.
- Leave cooking food unattended.
- Delay lighting burners after turning gas on.
- Spray or store aerosols in vicinity of barbecue whilst in operation.
- Store combustible materials, gasoline or flammable liquids or vapours within vicinity of barbecue.
- Use caustic based cleaning agents on the barbecue.
- Operate barbecue with any cover on.
- Use plastic or glass utensils on the barbecue.
- Operate barbecue in strong winds.
- Attempt to dismantle control valves.
- Attempt to dismantle or adjust regulator.
- Test for gas leaks with a naked flame.
- Store gas cylinder indoors, or in any enclosed area.
- Lay the gas cylinder down. (Always keep it upright)
- Use barbecues indoors.
- Expose hose to direct sunlight.
- Modify the construction of this appliance or the size of any burner, injector orifice or any other component .
- Move the appliance during use.
- Obstruct any ventilation of barbecue or the cylinder.
- Allow the flexible gas supply hose or any electrical cord to come in contact with any heated surface of the appliance.
- Allow children to operate this appliance.
- Operate Window - Roasting Hoods in the rain.
- Use charcoal or any other solid fuel in this appliance.
- Disconnect any gas fittings while the appliance is operating.
- Use a rusty or dented gas cylinder or cylinder with a damaged gas valve.
- Fill the gas cylinder beyond 80% capacity

### Important

- Should the appliance go out for any reason, turn off all control knobs and the cylinder gas valve. Wait 5 minutes before attempting to relight the appliance.
- If a grease or fat fire should occur, immediately turn off all control knobs and the gas cylinder valve until the fire is out. Remove all food from the appliance.
- A leak test must be carried out prior to using the appliance for the first time and whenever the gas cylinder is refilled or whenever the gas hose and regulator have been disconnected from the gas cylinder or appliance. (See gas leak test procedure).

### Important

- The cylinder supply system must be arranged for vapour withdrawal. This normally means the cylinder must be upright.
- Do not store a spare LP-gas cylinder under or near this appliance.
- Never fill the cylinder beyond 80% full.

If these directions are not followed exactly, a fire causing death or serious injury may occur.

### Do

- Spanner tighten all gas fittings as per instructions.
- Check all gas hoses and line connections for damage, cuts or cracks each time the appliance is to be used. Always Leak - test with a solution of soapy water.
- Check main opening, throat and venturi to each burner and pilot flame tube regularly for insect nests (eg. wasp, ants or spiders). Nests are dangerous and must be cleaned out thoroughly.
- Visually check burner flames to confirm lighting.
- Clean glass window of roasting hood model regularly.
- Use your barbecue only on a level surface.
- Attend barbecue whilst cooking food.
- Pre-heat the barbecue for up to 10 minutes.
- After cooking turn barbecue to high for up to 10 minutes to burn off excess grease. (Hood must be open)
- Let the barbecue cool before replacing any lid or cover.
- Regularly replace foil material in grease tray. Keep children away from barbecue at all times. Accessible parts may be hot.
- Have the gas cylinder filled by an authorised LPG/ Propane supplier.
- Refer to this instruction manual if in doubt concerning assembly, installation, or operation.
- Use protective gloves when handling hot components.
- Close the gas cylinder valve after each use.
- Clean the grease tray regularly and clean the appliance at least twice annually.
- Always fully open the roasting hood or remove the metal lid of the appliance before lighting.
- Carefully follow the instructions relating to the hose/ regulator connection.
- Keep the barbecue area free from combustible materials, gasoline, flammable liquids or vapours.

# Gas Cylinder Information

## Gas Cylinder Safety Information

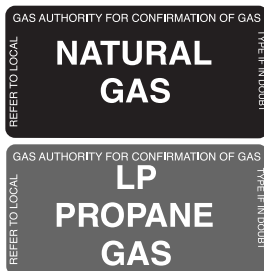
- This appliance is designed to be used with a gas cylinder not exceeding (Australia 9KG) (USA 20lbs) capacity (Refer to AS:2030.)

USA: The Gas cylinder must be constructed and marked in accordance with specifications for LP Gas Cylinders of the: (USA) U.S. Dept. of Transportation (DOT) or the National Standard of Canada, CAN/CSA - B339, Cylinders, Spheres or Tubes for the transportation of dangerous goods.

- The gas cylinder supply valve must be turned off when the appliance is not in use.
- 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 gas cylinder used must incorporate a safety collar to protect the valve assembly.

### Important:

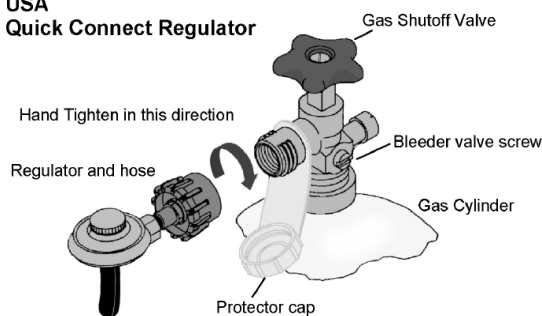
- When disconnecting and removing the gas cylinder for the purpose of refilling, always observe the following procedure.
- Ensure that all gas control valves on the appliance and the gas cylinder are turned off before disconnecting the gas line from the cylinder.
- Do not smoke or use a naked flame near the appliance or gas cylinder while disconnecting the gas line between the appliance and gas cylinder.
- 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.
- The gas leak testing procedure should be conducted every time the gas cylinder is refilled and reconnected to the appliance before using the appliance.



### Important

Always check the gas label on the appliance to ensure that you have the correct gas configuration

**Fig. 2 USA Quick Connect Regulator**



## Regulator Connection

1. Check that all control knobs are in the 'Off' position.
2. Make sure the cylinder valve is off.
3. Remove the protective cap from the cylinder if present.
4. Leak test the connection with a soapy water solution. (See Gas Leak Testing Procedure)

Hose and Regulator replacement must be a genuine BeefEater part specified for this appliance. This is obtainable from your nearest BeefEater stockist.

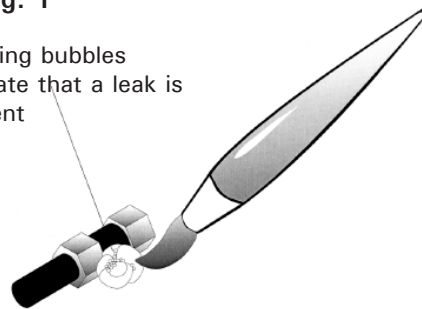
## Gas Leak Test Procedure

Never use a naked flame to check for gas leaks. Always use the following procedure to check for gas leaks.

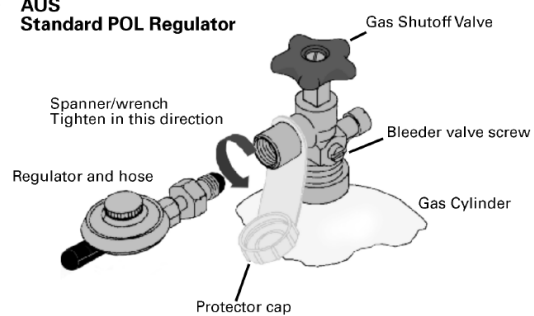
1. In a small container, mix up a solution of water and detergent or soap. Mix the solution well.
2. For LPG or Natural Gas: Make sure that the gas supply valve on the gas cylinder or shut off valve on the gas supply line is turned on.
3. Make sure that the gas control valves on the appliance are all turned off.
4. Using a brush or spray bottle apply the solution to the gas line and each join in the gas line. (See fig. 1)
5. Bubbling of the solution will indicate that there is a leak present.
6. Re-tighten or re-seal any joints that are leaking.
7. If a leak persists then contact your distributor or the manufacturer for assistance.

**Fig. 1**

Forming bubbles indicate that a leak is present



**Fig. 3 AUS Standard POL Regulator**



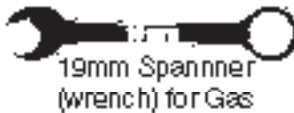
## Assembly Instructions

### Tools Required

You may need the following tools to assemble your Barbecue.



10mm Spanner  
(wrench) All body nuts



19mm Spanner  
(wrench) for Gas  
Inlet Connection



Phillips Head Screwdriver



Flat Head Screwdriver

## Assembly Procedure

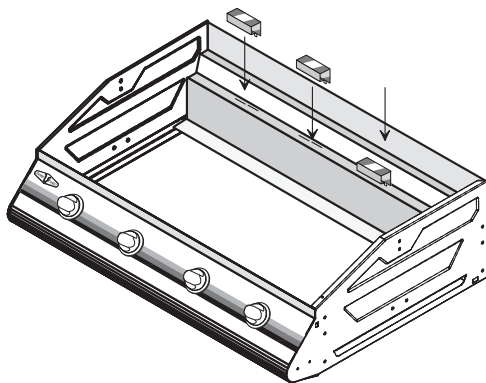
**Barbecue Hood is prefitted at the factory but not shown in these assembly diagrams.**

NOTE: Before any assembly or installation is attempted check all components for damage. Your dealer or the manufacturer must be notified of any problems immediately before proceeding. For safety and convenience the barbecue main frame has been factory assembled requiring only the following simple steps for completion. Mobile trolleys are optional so read this manual in conjunction with the trolley assembly guide.

Remove all packaging material from the barbecue before assembly. Do not throw any packaging away until the barbecue and trolley (if purchased) is complete.

The burners and the cross lighting channel are fitted to the barbecue during manufacture. If the burners or cross light channels have been removed prior to delivery, they must be fitted according to the following instructions.

Fig. 4 Crosslight channels

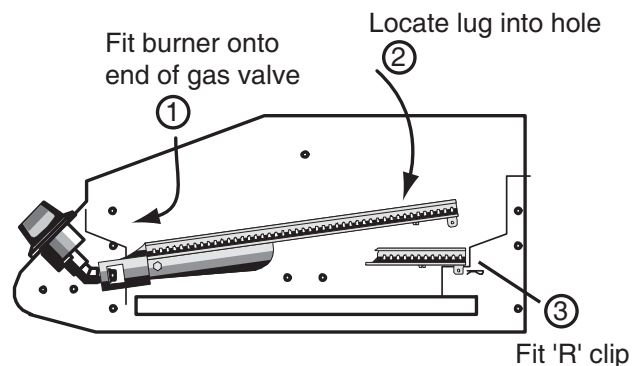
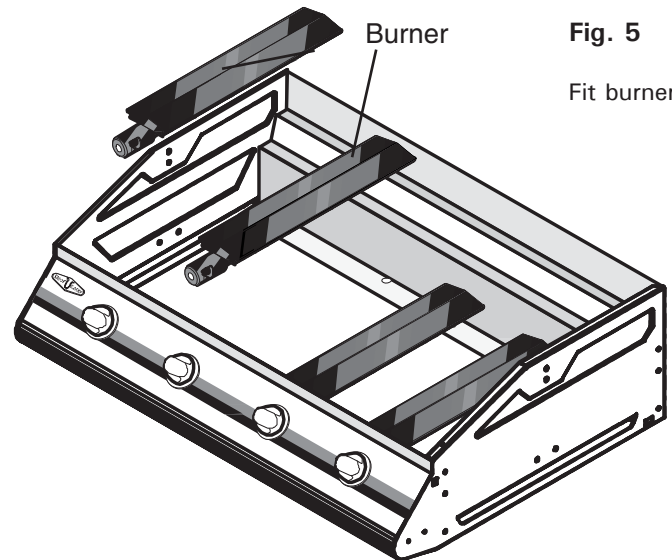


**A.** Remove the small plastic tie strap that holds the channel in place for shipping. Place each cross-lighting channel onto the back support panel as shown. The keyed tabs on the bottom of each cross-light channel fits into the slots on the burner support rail. The cross lighting channels are required for all models. (see fig. 4)

**B.** Remove the retaining clips from the burners, then fit the burners, open end first, over the stem of the gas control valves. (1) Allow the rear burner lug to locate into the cross-lighting channel and corresponding hole in the support panel at the rear of the barbecue. (2) To secure the burners, fit the retaining clips ("R" shape) to the holes in the burner lugs. This must be done from underneath the back panel of the barbecue. (3) (see fig. 5)

Fig. 5

Fit burners



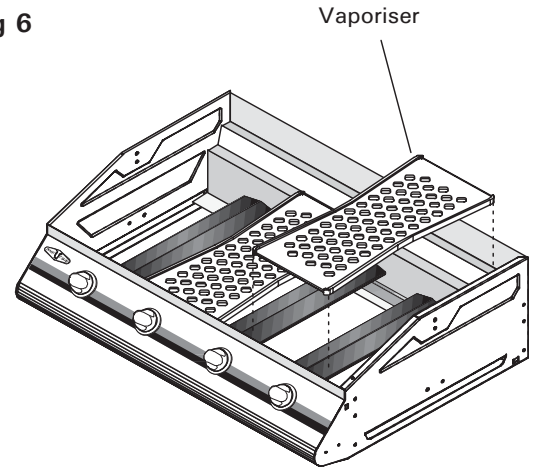
## Assembly Instructions

### C. Fit The Vaporiser Grids

The Discovery series barbecue is supplied with a Vaporiser grid system. The vaporiser grid has been designed to maximise the performance of your Discovery barbecue by vaporising fats and juices from the meat. The Vaporiser reduces flare-ups and helps to add that great barbecue flavour.

To install the vaporiser(s), remove all plastic and or cardboard packaging material and place the vaporiser into position on the right hand side of the barbecue. The vaporiser must sit above the burners and below the cast iron grill section. Position each Vaporiser over the burners. (See fig. 6)

Fig 6



Note: vaporiser grid style may vary between barbecues.

Fig 7

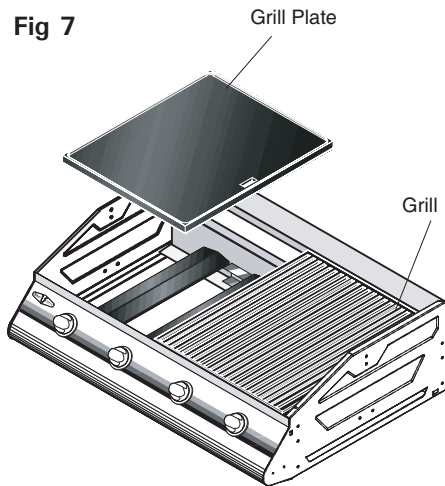
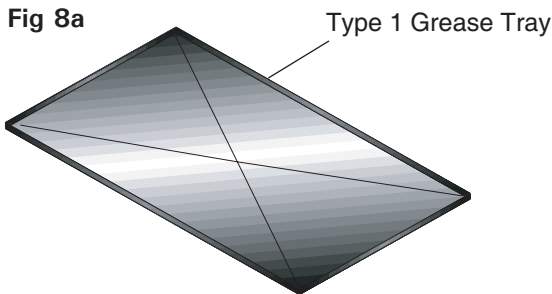
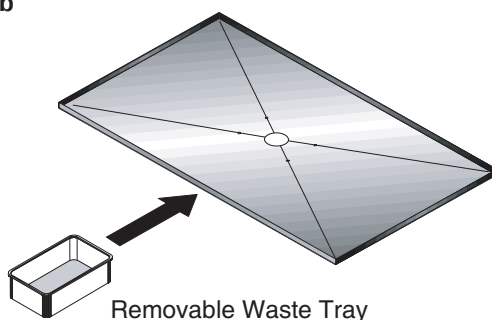


Fig 8a



Type 2 Grease Tray With Removable Waste Tray

Fig 8b



### D. Fit The Cooking Plates And Grills.

Fit the plate to the left hand side of the barbecue, with the drain hole nearest to the side of the barbecue.

Fit the remaining grill(s) to the right hand side of the barbecue. (See fig. 7)

Note: This appliance is designed to ventilate air through the barbecue while it is operating. Do not fit additional cooking plates to the top of the barbecue. Doing so will prevent the unit from ventilating and will cause serious damage to the barbecue.

### E. Grease Tray

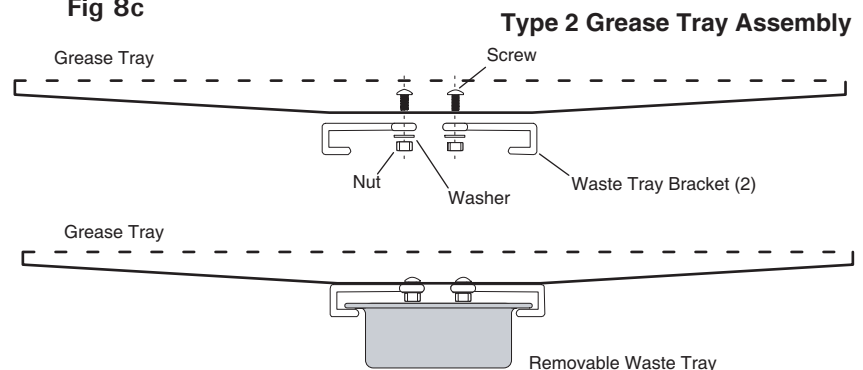
**Type 1:** Line the grease tray with a sheet of aluminium foil. This will aid in clean up & help reduce leakage. Fill the tray with a 6mm (1/4") layer of sand or other non-combustible absorbent material to absorb grease and reduce any chance of grease tray fire. (fig 8a)

**Type 2 - with removable waste tray.** Assemble the grease tray as shown in the diagram below. Attach the waste tray holders to the grease tray using the screws, nuts and washers provided. Slide the waste tray into place. (fig 8b-8c)

**Note on grease tray cleaning:** Change the absorbent material and foil liner/waste tray regularly. Do not allow grease level to build up over the level of the absorbent material or a fire will result.

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

Fig 8c





## Installation Instructions

### Important

This appliance must be installed in accordance with the installation requirements of the LOCAL GAS and ELECTRICITY supply authority, or the appropriate installation code issued by the A.G.A. and the A.L.P.G.A. Servicing should only be carried out by an authorised person.

This appliance

- Must have a minimum clearance from combustible materials of all sides of the barbecue of 450mm (18").
- Should not be installed under or on any combustible surface.
- Must be tested for safe and proper operation on completion of installation and prior to leaving the site.

Keep ventilation opening of any cylinder enclosure clear and free of any debris.

### LP Gas / Propane

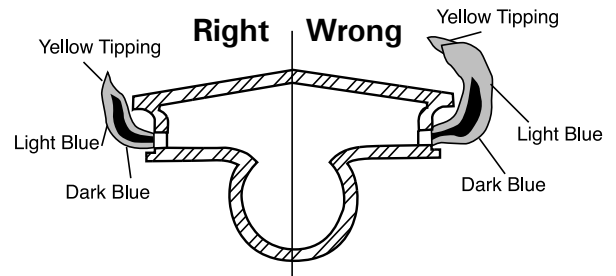
- Fit the regulator to the LPG cylinder.
- Connect the regulator and hose to the gas inlet at the Right hand side of the barbecue. Gas inlet of barbecue is 5/8 x 18 UNF Male Flare. Do not subject the hose to twisting.
- Secure all joints spanner (wrench) tight but do not over-tighten. Check for leaks after turning on gas supply by brushing onto all joints a solution of water and detergent. Bubbling of the solution will indicate leaks. Re-tighten or reseal any leaking joints. If leaks persist turn off the gas supply and consult the manufacturer or dealer. See Gas Leak Test instructions for full details.
- Following operating instructions, light each burner and check for a clear blue flame with just a tip of yellow. If there is excessive yellow tipping, contact your dealer.
- For build-in situations allow adequate ventilation for the barbecue and cylinder. Keep the cylinder away from heat and allow clear access to the gas supply hose and regulator.

**Recommended gas cylinder capacity for use with this appliance is:**

**Australia: Minimum 4Kg. Maximum 10Kg**

**USA: Use 20lb capacity propane cylinder**

Do not install the gas cylinder beneath the barbecue unless in conjunction with approved trolley - keep the cylinder away from heat. Only one gas cylinder must be attached to the appliance at any one time.



**Installation to Natural Gas must be carried out by an authorised person**

### Natural Gas

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

- BeefEater Natural Gas barbecue is designed as a low-pressure barbecue (4.0" WC, 1.00KPa) to be used as freestanding, trolley mounted, or built into brickwork
- Fit the natural gas regulator supplied directly to the gas inlet via hard plumbing and install a shutoff valve within easy reach in the gas line. Secure all joints spanner tight but do not over-tighten. Check for leaks after turning on gas supply by brushing onto all joints a solution of water and detergent. Bubbling of the solution will indicate leaks. Re-tighten or reseal any leaking joints. If leaks persist turn off the gas supply and consult the manufacturer or dealer.
- 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 all burners and check the pressure. Inlet pressure should be 4.0" WC or 1.00 KPa.
- Following operating instructions, light each burner and check for a clear blue flame with just a tip of yellow. Following operating instructions, light each burner and check for a clear blue flame with just a tip of yellow. If there is excessive yellow tipping, contact your dealer.
- For mobile trolley installations a chain or similar restraining device must be fitted to prevent strain or accidental uncoupling of the gas supply line.
- For build-in situations allow adequate ventilation for the barbecue.

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.



**WARNING: The flexible PVC hose assembly supplied must not be exposed to temperatures in excess of 60°C (140°F). DO NOT expose to the sun's direct heat and DO NOT allow the hose to come in contact with the hot surface of the barbecue body. Do not use a gas hose if it has excessive wear, abrasions, or if the hose is cut or punctured. Always check the gas hose for cuts etc. before use. Always replace with a genuine BeefEater part.**

# Operation Instructions

## Lighting Procedure

### Before Lighting

Check that all gas hose fittings and connections are spanner tight. Gas regulators that are fitted with a hand tightening wheel should be checked to ensure that the connection is secure. Some regulators do not have a hand tightening wheel - these must be tightened with a spanner or wrench.

Check that control knobs are in the OFF position (three O'clock) Note that when in the off position the knob is locked for safety and can only be operated by pressing in before turning.

Open the Roasting Hood fully or remove the weather cover/lid from the cooking surface before operating the barbecue.

## Lighting Instructions (see fig. 10)

Check gas supply - Turn on gas supply at either the cylinder (for Propane / LPG) or shut-off valve (for Natural Gas - mains gas).

On Discovery series barbecues, the ignition is fitted to the right hand side control knob.

1. Push in and hold the control knob down while turning slowly in a counter clockwise direction until the starter mechanism engages at the two O'clock position, at this time the gas will start to flow.

Note: There is safety lock that prevents the knob from being turned on accidentally you must push the knob in completely to disengage the lock.

2. Continue turning the knob, the starter mechanism will click and the main burner will now light. The knob is now in the Twelve O'clock position.
3. If the burner is alight, release the knob.

Note: 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.

4. 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.

5. Each other burner can be lit successively - working from right to left.

## To Turn Off The Burner

Push in and hold the control knob while turning in a clockwise direction until the off position is reached.

## Manual Lighting

Press and turn the "Right Hand" control knob counter clockwise to the "HIGH" position, then light the left hand burner immediately through the gap between the front of the grease tray and the barbecue body. Remaining burners will Cross-Light from the right to the left.

## After Use

Be sure to turn off all control knobs and cylinder valve (for Propane - LPG) or shut-off valve (for Natural Gas).

## Depress/push in before turning

Fig. 10

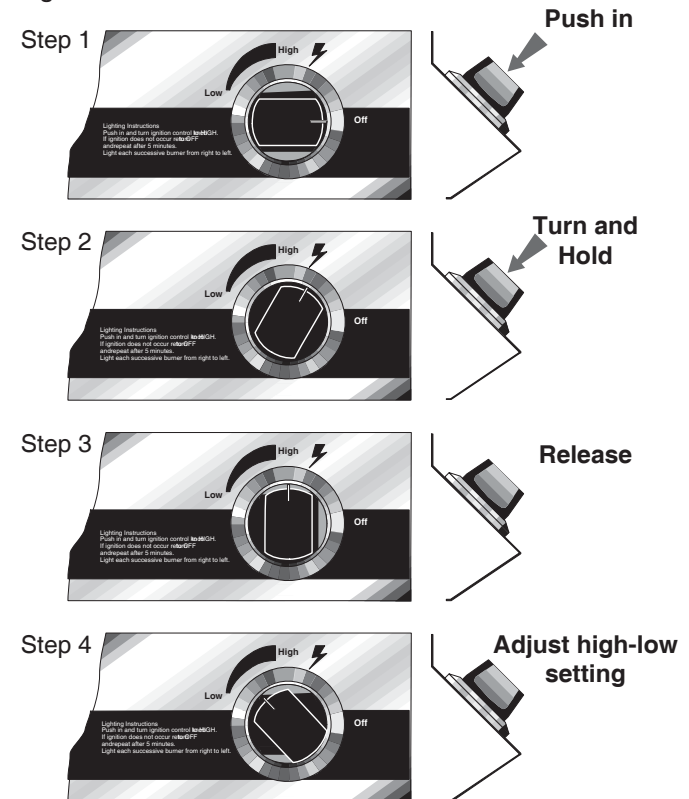


Fig. 11

## Low Setting



## High Setting

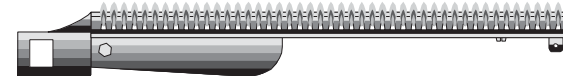
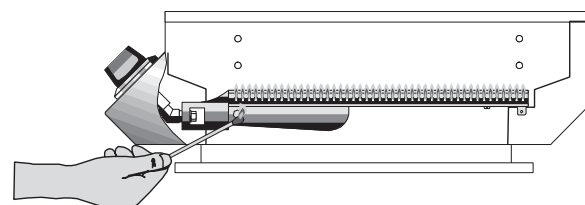


Fig. 12

## Manual Lighting





## Operation Instructions

### Operating your BeefEater BBQ

#### Direct Cooking Method

(Direct cooking method not recommended for roasting)

Commonly used for traditional barbecuing. Place food over the lit grill section. Excess flaring may occur and so care must be taken while cooking. Check inside the roasting hood regularly. We do not recommend this method for roasts unless you place a baking dish under the roast, this will allow flammable fats and juices to be isolated away from the flame. The direct cooking method is recommended for steaks, chops, sausages, and hamburgers.

#### Preheating Guide

2, 3, 4 and 5 burner BBQ. Turn on desired number of burners to the high position for approx ten minutes or until the cooking surfaces are heated. **Hood must be open when lighting the barbecue.**

#### Cooking With The Roasting Hood

##### Indirect Cooking Method

Indirect cooking is where the heat circulates around the food, cooking by convection. This is similar to a fan forced oven and is recommended for rotisserie cooking, roasts, poultry, casseroles vegetables and whole fish. The indirect method of cooking can also be used to cook such items as thick cuts of meat and fish steaks that have been quickly seared on the grill by the direct method (to seal in the natural juices) then completed by the indirect method. The key to success in indirect barbecue cooking is to cook slowly.

#### Temperature Warnings

Do not exceed the temperature warning on the Temperature gauge. **Operating the barbecue and roasting hood above this temperature may cause damage to the appliance.**

The roasting hood can retain a great deal of heat and therefore, constant monitoring is required. The barbecue should be attended at all times.

#### Lighting

**Important Note:** Always open the roasting hood before lighting the barbecue.

Light the outside burners, ie: one burner at each end of the barbecue. After lighting, close the hood and allow the barbecue to reach the desired cooking temperature.

#### Preheating Guide

Turn on one burner, allow barbecue to heat up, then turn on a second burner until the desired cooking temperature has been reached. Adjust gas controls to achieve correct amount of heat.

#### Never use more than two burners on high.

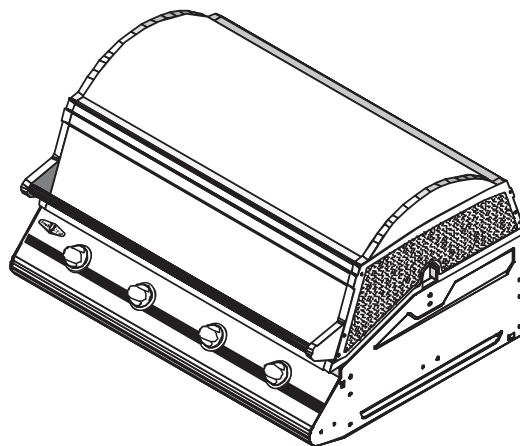
If you are cooking a roast, it is always a good idea to use a roast holder and baking dish. This will keep the meat away from the direct heat source but allow the meat to cook by convection. (This is essential in the case of the 2 burner barbecue where the meat tray will be sitting over direct heat).

**Note:** Do not use a baking dish/tray with a depth less than 35mm. Shallow trays will fill quickly and overflow, which could cause a fat fire.

#### Note: Opening The Hood

The more the roasting hood is opened to attend to cooking food the more heat will be lost, lengthening the cooking time.

**Outdoor conditions will affect temperature performance.**



## Cleaning And Maintenance

### Caring For Porcelain Enamel

Although porcelain enamel will keep its lustrous finish even under adverse conditions, it still needs regular cleaning. Dish washing detergent and water is usually all you need. The frequency of cleaning will vary according to the required appearance and environment. An ocean or marine environment will require more frequent 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)

### General Care And Maintenance

1. Replace aluminium foil or absorbent material in grease tray at regular intervals to prevent grease build-up, which could result in a grease fire and void the barbecue warranty
2. Use hot soapy water on the barbecue fascia and avoid abrasive cleaners or brushes as these could damage the surface and graphics on the fascia. Clean the entire barbecue thoroughly at least twice annually to keep it in good operating condition.
3. Keep cooking surfaces clean by removing all solid matter after use. A light coating of vegetable oil or vegetable cooking spray after each use will help to reduce surface rust and prolong plate and grill life. The surface coating will wear off in time and cast iron will rust (this is not covered by warranty).

**Never spray oils, or aerosols over the cooking surfaces while the barbecue is operating.**

### Storage

Cast iron and steel are metals and will rust if you do not provide sufficient maintenance and care. Generally, rust will occur on any exposed metal surface if it is not protected from the elements. Even stainless steel is susceptible. To prevent this, store your barbecue, hood and trolley under a purpose made cover.

Check and tighten all bolts and nuts on the barbecue and trolley frequently.

When storing barbecue for extended periods, keep the barbecue covered. Be certain all controls and cylinder valves are turned off. If storing the barbecue indoors, remove the gas cylinder and store the cylinder in a ventilated area, outdoors.

### Do

Wash regularly with warm soapy water or detergent using a clean cloth and, if necessary, a soft bristle brush.

### Do Not

Use harsh or abrasive chemical cleaners on the barbecue fascia as this will damage the graphics.

Use steel wool or metallic scrapers to remove non-washable deposits.

Allow grease or dirt to accumulate or to dry out and harden.

Use cleaners containing harsh abrasives or high bleach content.

### Caring For The Grills

The Discovery barbecue is shipped with either cast iron or porcelain coated grills depending on your place of purchase. Care instructions differ slightly for each.

#### Seasoning The Cast Iron

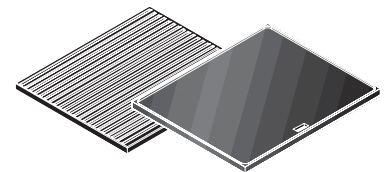
Read this section only if you have cast iron grills.

To protect the cast iron cooking surface during transport and prior to purchase, a non-permanent and non-toxic coating is applied. This coating will wear off in time with use. To help preserve the cooking surfaces and to minimise rusting and sticking, cooking grills and plates (griddles) should be properly seasoned before use.

Wash them thoroughly with mild dishwashing liquid and dry immediately. Do not allow to drain-dry. Coat with a generous layer of solid vegetable oil, top and bottom. Do not use salted fats such as butter or margarine. Place in the barbecue gas grill and light the burners according to the instruction manual. With the lid closed, turn two burners on to the High setting until a medium heat is attained, 170°C or 350°F. After 10 minutes turn all burners OFF and, with the cooking surfaces in place, allow the unit to cool completely. Coat again with vegetable oil. The cooking grills and plate are now seasoned and ready to use. The cooking surface should be frequently seasoned as above to prevent rust. If rust does occur then clean with a wire brush and repeat the seasoning process. In a marine environment more frequent seasoning may be required.

#### Cleaning Your Grills

These cleaning directions apply to both standard cast iron and porcelain coated grills.



Many food acids, marinades, juices and sauces contain highly acidic elements that will slowly attack the surface of the grill if not removed immediately 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.

## Cleaning And Maintenance

- (*Porcelain coated only*) Gently wash the surface of the grills with a soft sponge and hot soapy water, then dry immediately with a paper towel.
- Coat the grills with a layer of cooking oil. This will protect the grills between barbecuing sessions.
- Before each subsequent use, pre-heat your BeefEater for 10 minutes before cooking. Allow the unit to cool off and then remove any remains from previous cooking. Wipe off with a paper towel and then lightly coat with a layer of cooking oil.

The cooking surfaces are now ready for barbecuing.

### Maintaining Your Grills

- Do not clean the cooking grills in a dishwashing machine.
- Do not use highly caustic, harsh or abrasive chemical cleaners to clean the cooking grills. Check the cleaner manufacturer's recommendations prior to use.
- To prevent rust from forming, the above seasoning or curing process should be repeated frequently.
- If rust does form, clean with a brass wire bristle brush and repeat the seasoning / curing process. If your barbecue is positioned near water or in a marine environment, then the seasoning process may need to be repeated even more frequently.

Condition	Cleaning Agents	Precautions
Readily removed stains. Light grease. Routine cleaning. Salt spray.	Soap, Liquid Detergents, or Powder Detergents with warm water.	Avoid scratching. Do not use cleaners containing bleaching agents. Rinse with clean water to remove residual cleaning compounds and dry before covering. Only use mild detergents on barbecue fascia.
Non washable deposits Heavy grease	Concentrated Detergent. Domestic cleaning powders. Stainless Steel only: Recommended stainless steel cleaners such as are supplied by some stainless saucepan manufacturers.	Do not use steel wool. Stainless steel wool may be used on stainless steel. Rub in straight lines along the polish pattern. Avoid scratching. Rinse with clean water and dry.



Care should be taken with all cleaning agents to avoid damage to any associated non-stainless steel components. Fire, safety and protective clothing regulations should be closely adhered to.

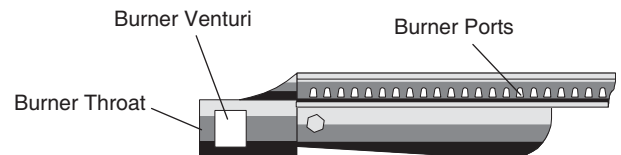
## Service And Maintenance

This appliance should be checked and serviced by an authorised service person every 2 years to ensure the appliance remains in a safe operation condition. (These services are not covered by warranty)

### Burner Maintenance

Check main opening, throat and venturi to each 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. Rust is not covered by warranty.



Service and Maintenance Schedule	Frequency		Authorised Person Every 2 Years
	Each Use	Every 6 Months	
Check gas supply hose(s) for cracks and leaks	✓		
Check gas regulator for leaks	✓		
Check that all gas fittings are tight	✓		
Clean and inspect vaporiser grids and reflectors		✓	
Clean and inspect barbecue burners		✓	
Clean and inspect gas injectors			✓
Check the gas control valve on the cylinder			✓
Inspect ignition system			✓
Inspect gas control valves			✓

# Outdoor Installation Instructions

**Warning:** Contact your local municipality for any building codes regulating the installation of outdoor barbecue appliances. Outdoor installations must conform to local codes or, in the absence of local codes, with the following.

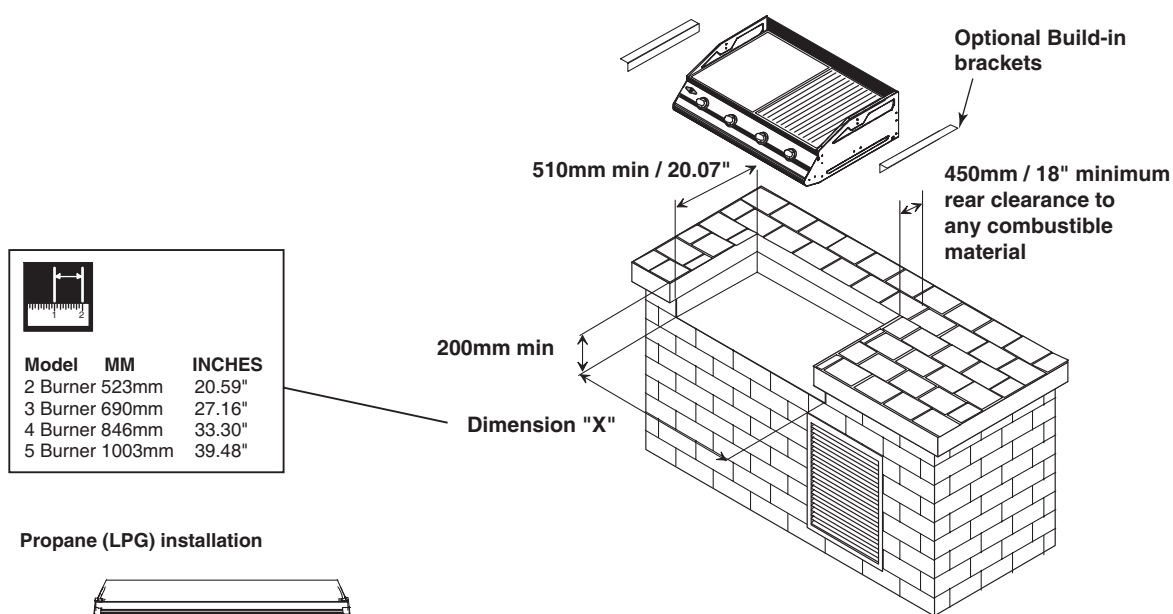
**USA:** National Fuel Gas Code, ANSI Z223.1/NFPA 54

**CAN:** B149.1 Natural Gas & Propane Installation Code

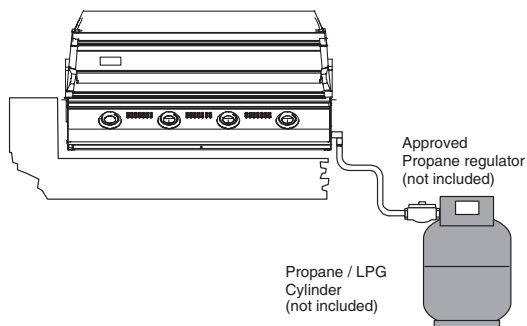
**Aust:** Australian Standards Code AS:5601/AG601

- When using an LPG supply system in an enclosure, ventilation must be provided. Gas vapour is highly explosive and can cause serious bodily injury or damage to property if allowed to accumulate in a confined space and ignited.
- We recommend that this installation be done in a masonry structure and carried out by a professional tradesperson. Other non-combustible material such as compressed fibro cement sheeting with metal studs may also be used.
- This appliance must not be installed under or on any combustible material. Minimum clearance from combustible construction materials to all sides of the appliance is 450mm (18").
- These specifications must be left with the owner.

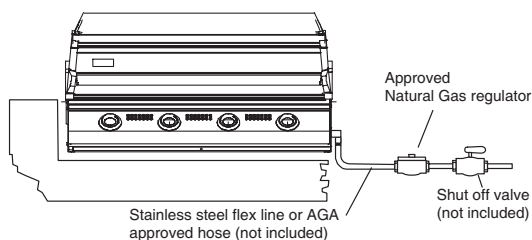
Typical installation drawing



Propane (LPG) installation



Natural gas installation



# Specifications

**Model: BeefEater Discovery (i-1000) Series** **Approval Number 6308**  
**ANSI Z21.58B 2002 Outdoor Cooking Appliance** **AS:4557 2001 Domestic Outdoor Gas Barbecues**

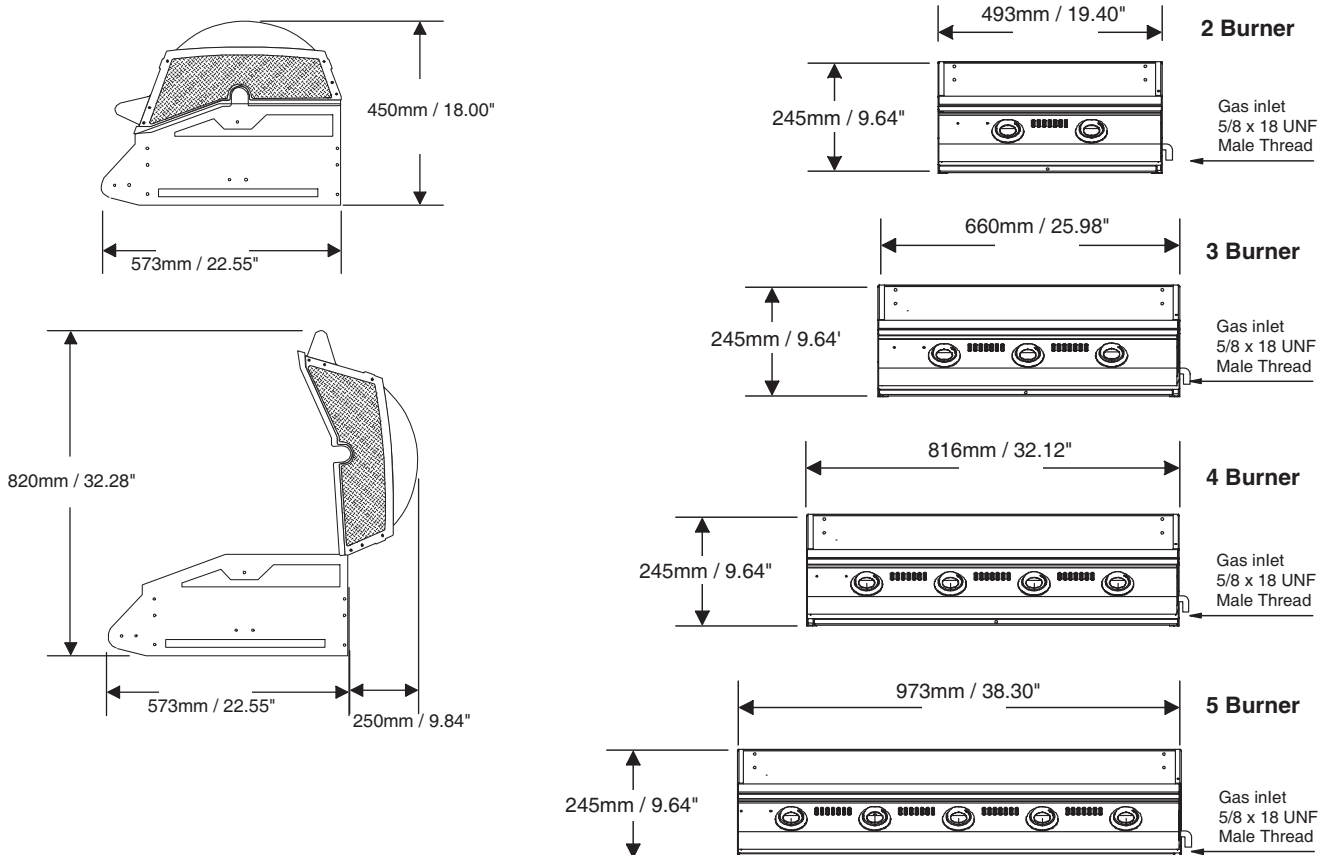
## Discovery Chassis Dimensions (mm / inches)

	Height - BBQ Frame Only	Overall Height - BBQ and Hood Closed	Overall Height - BBQ and Hood - Opened	Width	Depth
2 bnr	245mm / 9.64"	450mm / 18.00"	820mm / 32.28"	493mm / 19.40"	573mm / 22.55"
3 bnr	245mm / 9.64"	450mm / 18.00"	820mm / 32.28"	660mm / 25.98"	573mm / 22.55"
4 bnr	245mm / 9.64"	450mm / 18.00"	820mm / 32.28"	816mm / 32.12"	573mm / 22.55"
5 bnr	245mm / 9.64"	450mm / 18.00"	820mm / 32.28"	973mm / 38.30"	573mm / 22.55"

## Model: BeefEater Discovery (i-1000) Series

Gas Type	LPG/Propane	Natural Gas
Injectors	1.15mm	1.90mm
NGC BTU/h - per burner	15,165	15,165
NGC MJ/h - per burner	16	16
Pressure "WC	11"WC	4" WC
Pressure kPa	(2.75 kPa)	(1.00 kPa)

Total NGC	BTU	MJ	kW
2 bnr (all burners on)	30,300	32	8.88
3 bnr (all burners on)	45,495	42	13.32
4 bnr (all burners on)	60,660	58	17.76
5 bnr (all burners on)	75,825	74	22.20



## Help Guide

Your BeefEater Barbecue has undergone a series of quality checking points prior to leaving the factory. Should you have a problem with your appliance please refer to the help guide below before calling your dealer or service person.

Problem	Cause	Check
<b>IMPORTANT: SHUT OFF THE GAS SUPPLY BEFORE ATTEMPTING TO PERFORM ANY CHECKS</b>		
<b>Barbecue will not light</b>	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. Clear obstruction as required.
	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
<b>Barbecue lights but goes out soon after starting</b>	Fuel supply turned off	Turn on gas valve at cylinder (LPG/Propane) or shutoff valve on gas line (NG)
	Gas cylinder low or empty	Refill cylinder with gas (LPG/Propane)
	Kink in gas hose	Check that the gas line is not kinked or twisted
	Wind or breeze affecting operation	Ensure that the appliance is protected located out of the way of wind
<b>Burners will not cross light from one to the other</b>		Check that cross light channel is in place Check that burner ports are free of obstructions. Clear as required
<b>Low flame level or low heat output</b>		Check that you are running on the correct gas (NG or LPG/Propane) Check gas injector size is correct
<b>Rusting of cast iron cooking surfaces (standard cast iron only)</b>		Clean and reseason cast iron cooking surfaces

# WARRANTY

## BeefEater Barbecues Warranty Conditions

Should any part fail due to defective workmanship or faulty materials within the specified period from the date of purchase, BeefEater or its distributor will repair or, (at distributors option), replace the defective part free of charge..

### • LP / Propane Gas Cylinder

The cylinder manufacturer is responsible for the materials, workmanship and performance of the gas cylinder. Contact your dealer or the cylinder manufacturer in respect of all warranty claims or service.

### • Warranty Administration

In Australia, warranty is administered by BeefEater Barbecues. In other countries, contact your authorised BeefEater retailer for details of your BeefEater distributor.

- To ensure speedy processing of your warranty service claim, ensure that you record all specific details about your appliance in the space provided. Keep this information handy for future reference.

### NOT COVERED

#### Storage

Exposure of the barbecue appliance to the elements should be minimised. Once the unit has cooled and is cleaned, store the barbecue under cover. Polyester/Vinyl barbecue covers are an optional accessory that will ensure years of trouble free operation.

This warranty does not cover the purchaser or any other person for damage, malfunction or loss due to the following:

- Lack of maintenance, abuse, neglect, misuse, accident or improper installation of this appliance.
- Scratches, dents, corrosion or discolouring caused by heat, abrasive or chemical cleaners or chipping on porcelain parts.
- Corrosion or damage caused by exposure to the elements, grease fires, insects, weather or hail.  
Note: Barbecues must be covered when not in use.
- Cleaning and normal wear and tear. Service calls of this nature are chargeable.

- Rusting of cast iron plates, grills and burners.

Note: Rust should be removed by a scrub pad and the surface coated with cooking oil. See owners manual – Caring for cast iron cooking surfaces. Cooktops must be covered when not in use.

- Commercial use of the barbecue.
- Unauthorised repairs during the warranty period
- Removal or re-installation costs.
- Cracks and weathering of timber parts caused by exposure to the elements or damage by weather, heat, insects, chemicals or foods acids or juices.

### Conditions of Warranty

1. The appliance is delivered to the BeefEater distributor's service department or authorised service agent and freight charges both ways are paid by the owner. No liability is accepted for loss or damage during transit.
2. The appliance is installed by a qualified person and operated and maintained in accordance with the instructions supplied. Repairs or service must be carried out by an authorised person.
3. Installation must conform to the applicable Gas, Electrical and Building standards laid down by the local codes for your country or region.
4. No alterations or repairs have been carried out without obtaining the distributors prior consent. Such repair or any replacement does not extend the warranty period.
5. Proof of purchase together with the warranty card must be provided to verify purchase date and establish the warranty period. Only the original purchaser is covered under this warranty.
6. The warranty period is calculated from the date of purchase only.
7. Where this warranty is inconsistent with any state laws, the statutory rights of the purchaser shall prevail.
8. Parts installed from other manufacturers' products will void this warranty

DISCOVERY SERIES	
Warranty Terms	
Barbecue Frame	3 years
Cast Iron Burners	3 years
Cast Iron Cooktops	3 years
Valves	3 years
Ignition System	1 year
Vaporiser Grids & Reflectors	1 year
All other parts	1 year
Roasting Hoods	
Body	3 years
Cast Alloy Parts	1 year
All other parts	1 year
Side Burners	
Body	1 year
Burner	1 year
Cast Alloy Parts	1 year
All other parts	1 year
Trolleys	
Galvanised Steel Parts	1 year
Timber Parts	1 year
All other parts	1 year

**You do not need to register your warranty. However, you must retain your receipt or proof of purchase. When claiming warranty for this appliance you must provide a copy of your proof of purchase receipt. No claims for warranty will be accepted without proof of purchase.**

### SERVICE ASSISTANCE

To assist you when contacting your after sales service contact to arrange a service call please complete the following details and have them ready when you call.

Model Number
Serial number
Retailer purchased from
Date of Purchase
Gas type <input type="checkbox"/> LPG/Propane <input type="checkbox"/> NG

**BeefEater Sales International**  
 3-5 Birmingham Avenue (PO Box 450)  
 Chester Hill, New South Wales 2162  
 Phone: +61 2 9755 7912  
 Facsimile: +61 2 9755 7913  
 E-mail: mail@beefeaterbbq.com  
 Website: www.beefeaterbbq.com

USA Toll Free 1 866 550 2333



## BeefEater Barbecue Accessories

See your nearest BeefEater stockist for the full range of BeefEater barbecues and barbecue accessories



3 Piece Toolset



Enamel Baking Dish



Meat Thermometer



Roast Rack



Polyester BBQ Cover



Spit Basket



For information on spare parts, warranty and installation; see your nearest BeefEater stockist or contact us at:



### BeefEater Sales International

3-5 Birmingham Avenue  
P.O. Box 450  
Chester Hill  
N.S.W. Australia 2162

PH: +61 2 9755 7912  
FAX: +61 2 9755 7913

USA: Toll Free 1 866 550 2333

E-mail: [mail@beefeaterbbq.com](mailto:mail@beefeaterbbq.com)  
Website: [www.beefeaterbbq.com](http://www.beefeaterbbq.com)

4.5 DISBBQINS\_AU/US 1.4



3 in 1 Scrub Brush



Australia's Leading  
Barbecue