



Assembly and Operating Instructions for Outback® Professional Range Pro 4 & 6 Burner Gas Barbecues



Photographs are not to scale.
Specifications subject to change
without prior notice.



CE 0359



WARNING

- For outdoor use only.
- Read instructions before using the appliance. Failure to follow instructions could result in death, serious bodily injury, and/or property loss.
- Warning: accessible parts may be very hot. Keep young children away.
- Do not move the appliance during use.
- Turn off the gas supply at the gas cylinder after use.
- Any modification of the appliance, misuse, or failure to follow the instructions may be dangerous and will invalidate your warranty. This does not affect your statutory rights.
- Retain these instructions for future reference.
- Leak test your barbecue annually. Check the hose connections are tight and leak test them each time you reconnect the gas bottle.

FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open barbecue lid or hood.
4. If odour continues, discontinue use and contact your local dealer.

FOR YOUR SAFETY

1. Do not store or use petrol or other flammable vapours or liquids in the vicinity of this or any other appliance.
2. A gas cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

Parts List

Quantities vary according to model purchased. Specifications subject to change without prior notice. For more details on hardware, please see 'Hardware Reference Diagram'.

	CODE	PART	QTY	Professional Range Pro 4	Professional Range Pro 6
HOOD	A1	Hood Handle	1	✓+	✓+
	A2	Hood	1	✓+	✓+
	A3	Heat Indicator Assembly	1	✓+	✓+
	A4	Warming Basket	1	✓+	✓+
BODY	B1	Barbecue Body	1	✓▲	✓▲
	B2	Burner	★	4	6
	B3	Back Burner	1	✓+	✓+
	B4	Control Panel	1	✓+▲	✓+▲
	B5	Knob (Included Back Burner Knob)	★	5+	7+
	B6	Drip Tray	1	✓+	✓+
	B7	Drip Pan	1	✓+	✓+
	B8	Foil Liner	1	✓+	✓+
	B9	Flame Tamer	★	4	6
	B10	Grill	3	✓	✓
TROLLEY	C1	Side Burner	1	✓	✓
	C2	Side Burner Grid	1	✓	✓
	C3	Side Burner Valve	1	✓	✓
	C4	L/H Side Burner Shelf with Lid	1	✓	✓
	C5	R/H Side Shelf	1	✓	✓
	C6	Hose	1	✓	✓
	C7	L/H Panel	1	✓	✓
	C8	R/H Panel	1	✓	✓
	C9	Back Panel	1	✓	✓
	C10	Bottom Panel	1	✓	✓
	C11	Body Support	1	✓	✓
	C12	Cabinet Support	1	✓	✓
	C13	L/H Door	1	✓	✓
	C14	R/H Door	1	✓	✓
	C15	Caster	2	✓	✓
	C16	Lockable Caster	2	✓	✓
	C17	Heat Shield	1	✓+	✓+
	C18	Mounting Bracket	1	✓+	✓+
	C19	Ignition Assembly	1	✓+	✓+
	C20	Side Burner Knob	1	✓	✓
ROTISSERIE	D1	Rotisserie Handle	1	✓	✓
	D2	Fork	2	✓	✓
	D3	Spit Rod	1	✓	✓
	D4	Motor	1	✓	✓
	D5	L/H Bracket	1	✓	✓
	D6	R/H Bracket	1	✓	✓
HARDWARE	E1	Screw, M6x15	50	✓	✓
	E2	Nut, M6	16	✓	✓
	E3	Screw, M4x10	8	✓	✓
	E4	Screw, ST4.0 x 10	4	✓	✓
	E5	Screw, M5 x 10	4	✓	✓
	E6	Nut, M5	4	✓	✓
	E7	Screw	2	✓	✓

✚ Pre-Assembled Component

★ Quantity varies according to model purchased

▲ Appearance, size, and construction may differ according to model purchased

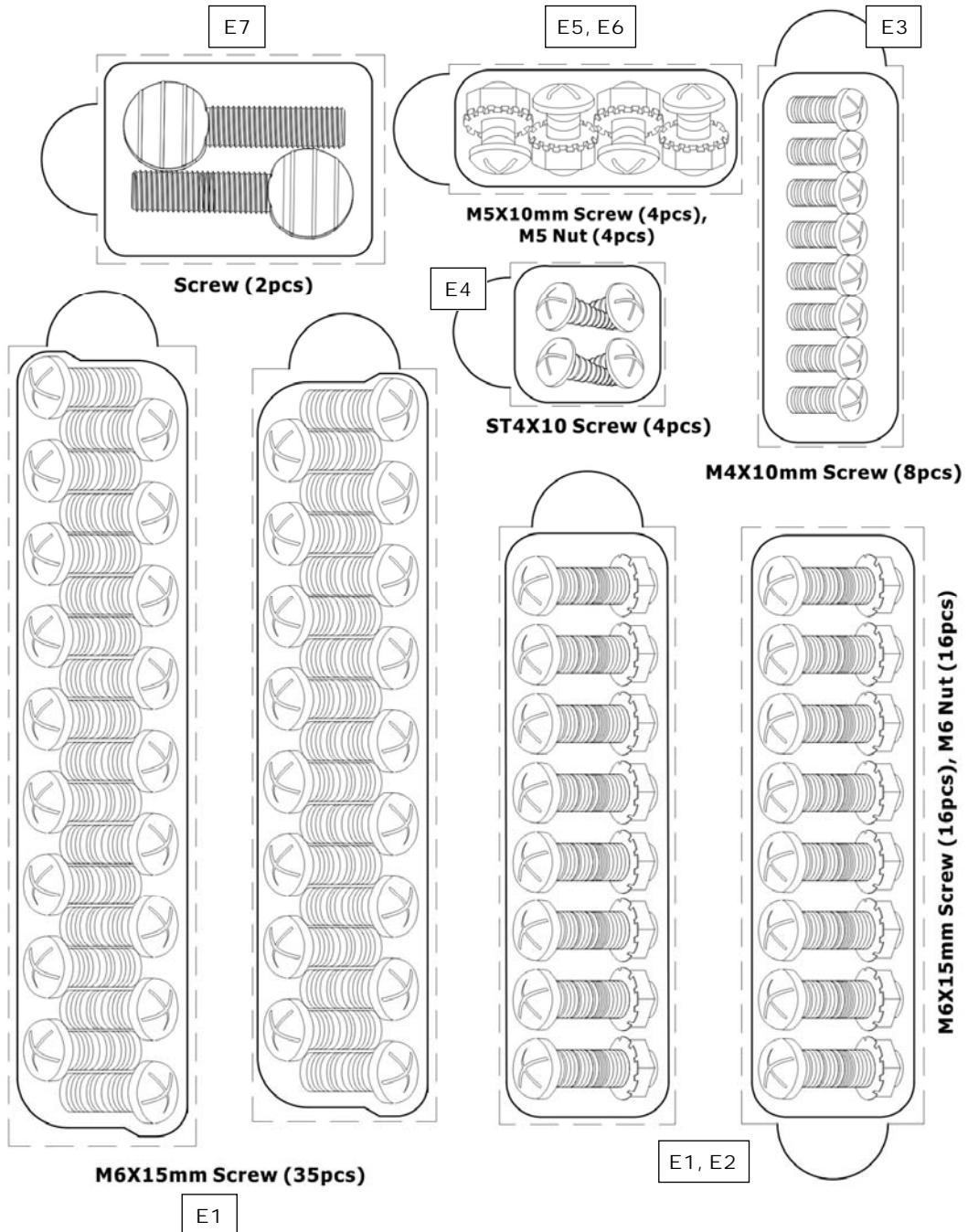
Parts Diagrams

Quantities vary according to model purchased. Specifications subject to change without prior notice. For more details on hardware, please see 'Hardware Reference Diagram'.



Hardware Reference Diagram

Specifications subject to change without prior notice.



Assembly

IMPORTANT!

- **Tools Required:** Medium size flat blade or Phillips/Crosspoint screwdriver, adjustable spanner or metric spanner set
- The assembly of this barbecue requires 2 people.
- Carefully unpack the parts from the box and remove all internal packaging before commencing assembly. All loose items including the grills, flame tamers and warming basket must be removed from the body.
- Whilst every care is taken in the manufacture of this product, care must be taken during assembly in case sharp edges are present.

1



* A sticker on the panels indicates the position for easy assembly.

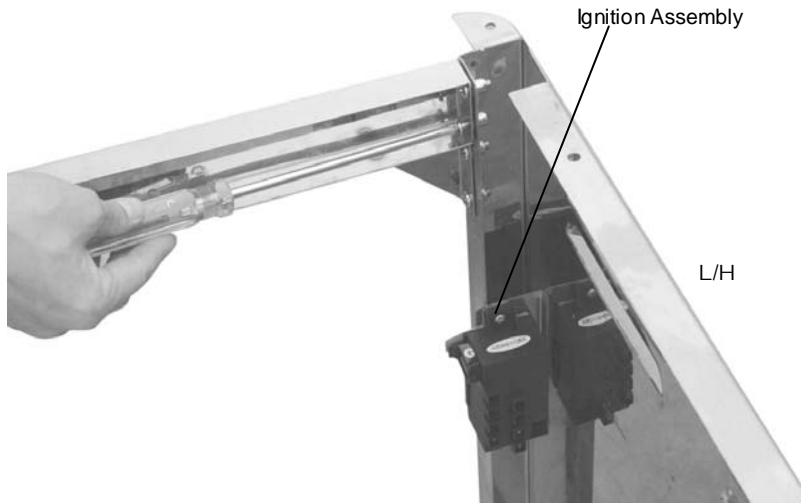
Attach the L/H Panel (C7) to the Bottom Panel (C10) using the Screws (E1) and Nuts (E2).

2



Attach the R/H Panel (C8) to the Bottom Panel (C10) using the Screws (E1) and Nuts (E2).

3



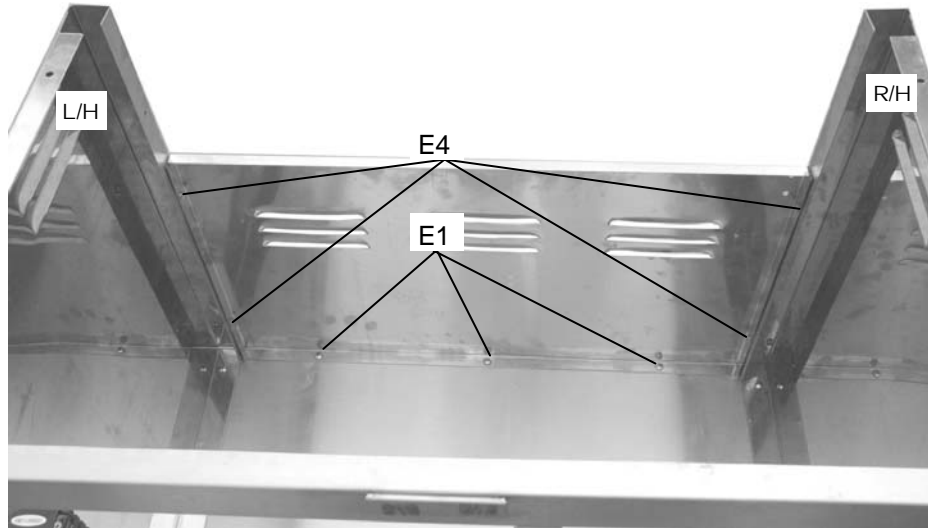
Attach the Body Support (C11) to the L/H (C7) and R/H (C8) Panels using the Screws (E1).

4



Attach the Cabinet Support (C12) between the Body Support and Bottom Panel using the Screws (E1).

5



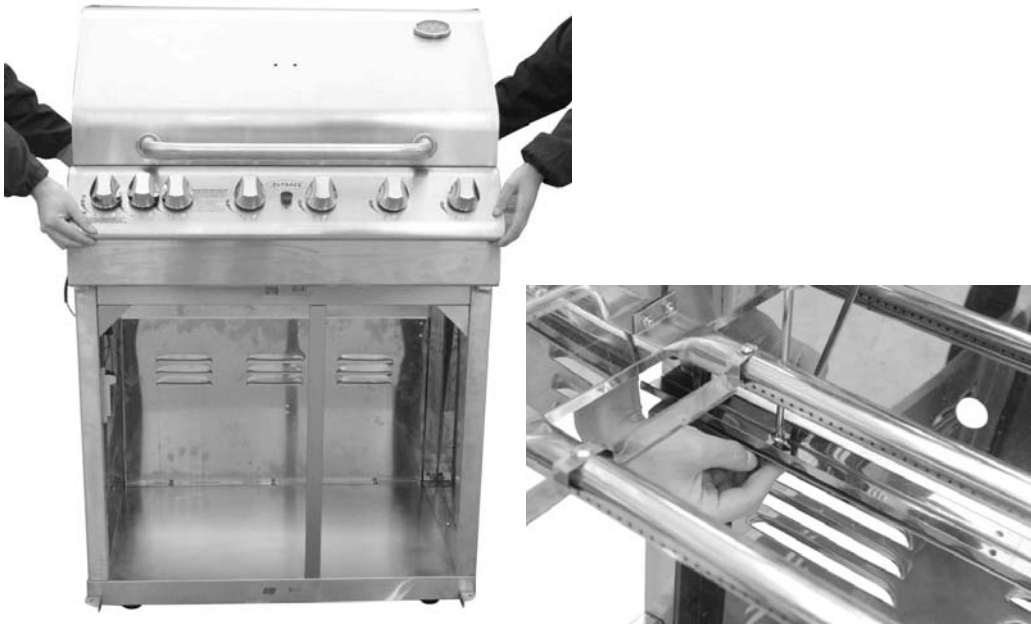
Attach the Back Panel (C9) to the assembled portion of the cabinet using the Screws (E1,E4).

6



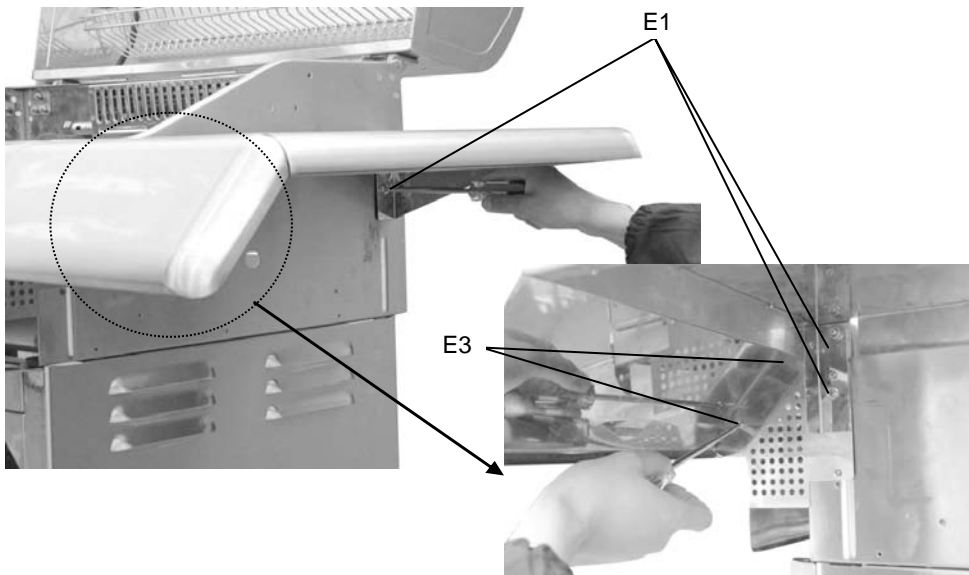
Turn over the cabinet.
Attached the Casters (C15) and the Lockable Casters (C16) to the Bottom Panel (C10) using the Screws(E1).

7



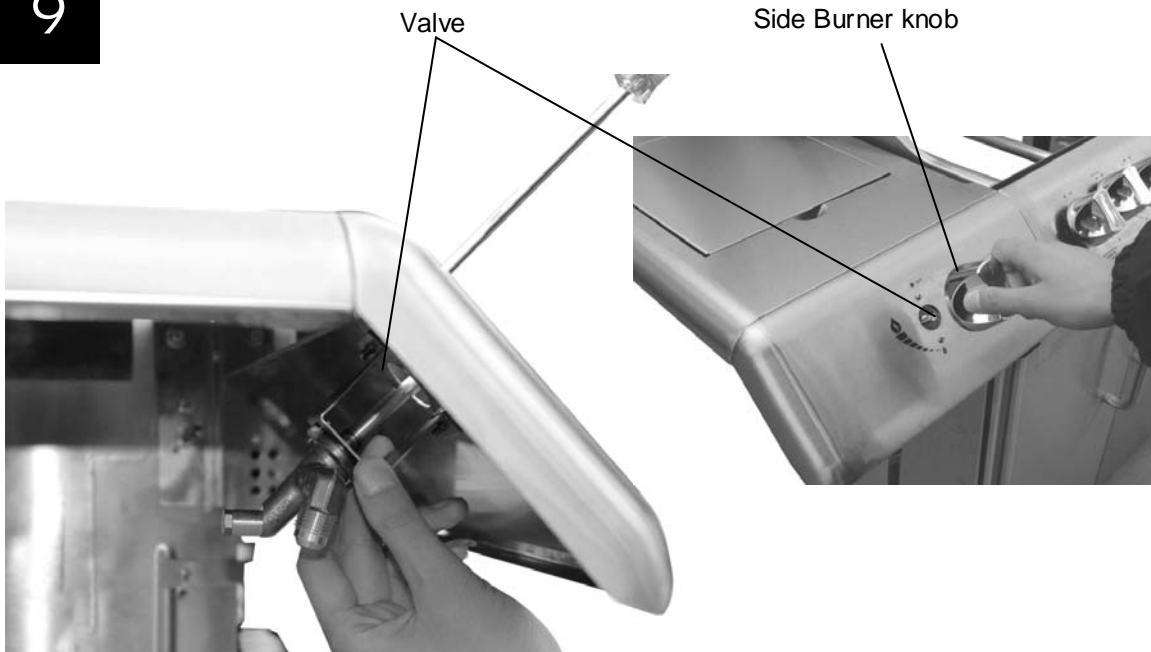
Lay the Barbecue Body (B1) onto the supports of the cabinet Carefully . **WARNING: DO NOT RELEASE THE BARBECUE BODY WHILE THE BARBECUE HAS NOT BEEN PROPERLY SEATED. THIS MAY RESULT IN INJURY OR DAMAGE TO YOUR BARBECUE.**
Open Hood(A2), Connect the Body to the cabinet using the Screws(E1).

8



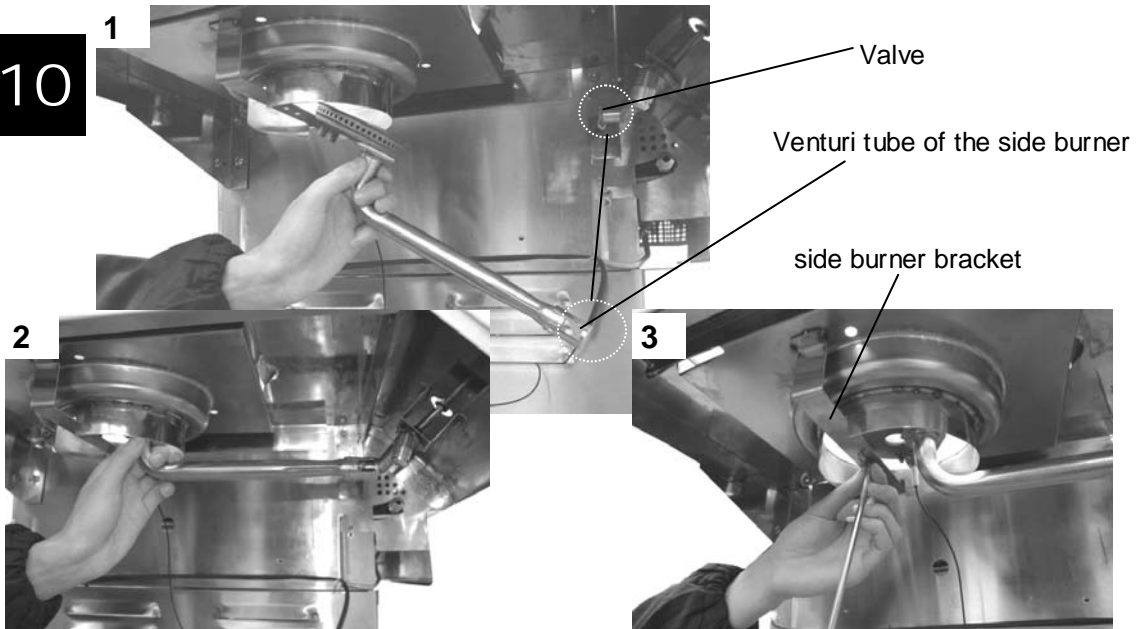
Attach the Side Burner Shelf (C4) and side Shelf (C5) to side panel of Body using the Screws(E1,E3).

9



Attach the Valve (C3) to the Side Burner Shelf (C4) using the Screws(E3). Then push the Side Burner Knob (C20) onto the Valve stem.

10



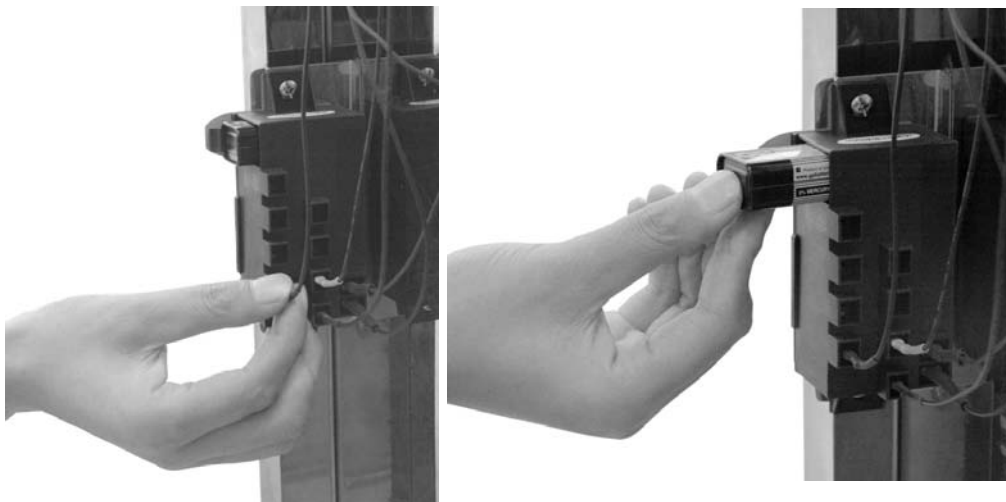
Feed the venturi tube of the side burner (C1) through the hole in the side burner shelf, and slide the end of the venturi tube over the tip of the valve, then connect the burner to side burner bracket using the Screws (E3).

11



Open L/H side burner lid and place the Grid (C2) onto the burner.

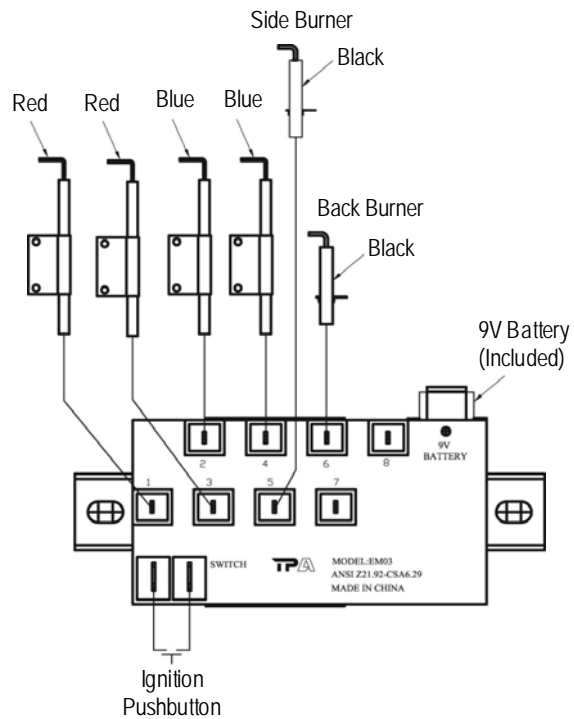
12



Connect the wires to the Ignition Assembly (C19) as shown on the next page.
Attach the Electronic Ignition Battery in to the Ignition.
Note: The Ignition Assembly were Assembled on the L/H Panel.

13

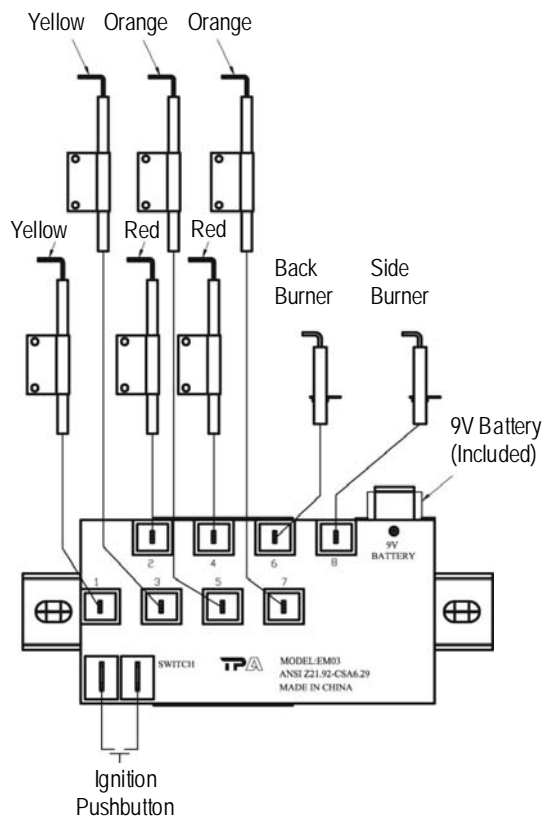
Outback® Professional Range Pro 4 Electronic Ignition Assembly Diagram



Connect the wires as shown in the diagram.

14

Outback® Professional Range Pro 6 Electronic Ignition Assembly Diagram



Connect the wires as shown in the diagram.

15

Connect to the valve of Body



Connect to the side burner valve



Connect the gas hose to the BBQ Body and L/H Side Burner Shelf. Ensure the mating faces of the connection are clean and not damaged. Do not use any sealing tape, paste, or liquid on the joint. The nut must be tightened with the use of a spanner. Do not use force which may damage the assembly.

16



Push down the pins on the inside of the doors and insert the doors (C13,C14) into place.

17



Remove the plastic wrap from the Flame Tamers (B9) and lay them into the body ensuring that they lie level within the body. Lay the Grills (B10) into place.

18



Attach the L/H and R/H Rotisserie Brackets (D5, D6) to the Barbecue Body using the Screws (E5) and Nuts (E6).

19



Hang the Rotisserie Motor (D4) to the R/H Bracket. Place the Forks (D2) onto the Spit Rod (D3) and insert the Spit Rod into the Slot in the Motor.

20



Slide the Drip Tray (B6) into place underneath the barbecue body.
Place the Foil Liner (B8) into the Drip Pan (B7) and slide into place.

21

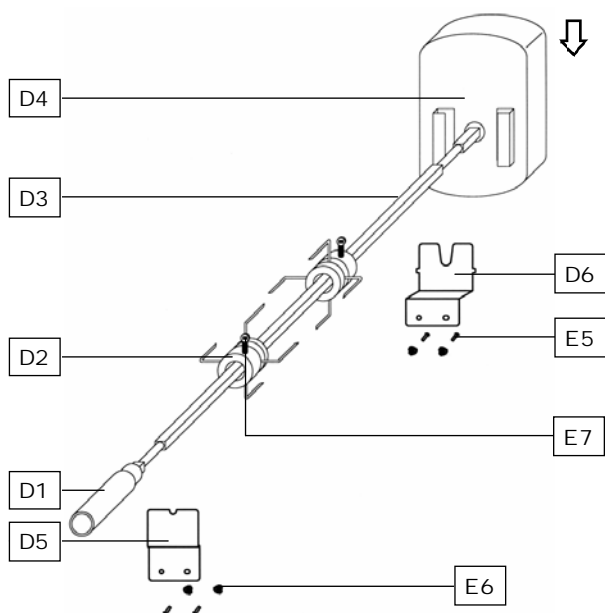


Appearance, size, and construction may differ according to model purchased.
Number of gas valves to be tested may vary according to model of barbecue.

Assembly is now complete.
All joints and connections must now be **leak tested** before using the barbecue.
For details of leak testing, please refer to instructions on Page 19.

Rotisserie Kit Assembly

Specifications subject to change without prior notice.



PARTS LIST:

D1	Rotisserie Handle	1
D2	Fork	2
D3	Spit Rod	1
D4	Motor	1
D5	L/H Bracket	1
D6	R/H Bracket	1
E5	Screw, M5x10	4
E6	Nut, M5	4
E7	Screw	2

OTHER REQUIREMENTS:

2 D-Size Batteries (1.5V) (Not Included)

ASSEMBLY:

1. Mount the R/H motor mounting bracket (D6) on the right hand side of the barbecue body. Mount the L/H mounting bracket (D5) on the other side of the barbecue body. Both brackets should point outwards from the outer sides of the barbecue body.
2. Insert batteries into motor. *N.B.* Motor can be also run using 3V DC adaptor.
3. Slide the motor (D4) onto the R/H motor mounting bracket (D6).

NOTE: The rotisserie motor should never be used in the event of rain. We recommend the motor is detached from the mounting bracket when not in use.

OPERATION:

1. Carefully remove the cooking surfaces and the warming basket from the barbecue.
2. Slide one of the spit forks onto the spit rod and tighten its thumb screw to secure it into place. Insert the pointed end of the spit rod into the meat being cooked and slide the meat towards the centre of the rod. Make sure the fork is fully into the meat. Slide the other fork onto the rod, into the meat, and tighten the thumb screw once in place. For optimal rotisserie cooking, food must be placed securely onto the middle of the spit rod and balanced so that the rotisserie can rotate freely without interference from any barbecue surfaces. Any loose sections of meat should be secured so they do not hang down and interfere with the rotation of the spit rod. Do not overload the rotisserie. A chicken or joint of meat of approximately 2kg should be the maximum.
3. Insert the pointed end of the spit rod into the motor. Lay the other end of the spit rod onto the opposite bracket.
4. Light the grill as specified in your barbecue's instructions.
5. Turn on the rotisserie motor to begin rotisserie cooking. The hood has been designed so that it may be closed during rotisserie cooking.
6. Always cook foods on the lowest flame setting to avoid burning or overcooking.
7. The handle of the spit rod can be unscrewed to allow for simultaneous use of the side burner.

▲ ESSENTIAL INFORMATION

Please read instructions before using your barbecue.

BEFORE YOU USE YOUR BARBECUE (also see installation)

- Perform a leak test. This is the only safe and sure way to detect any gas leaking from joints and connections of the barbecue after assembly. Follow the leak test instructions on page 19. Check that the gas hose is free of any tension, twisting, cuts, or cracks.
- Make sure your barbecue is in a safe place. It must be outdoors, on level ground and not below ground level. Ensure that the barbecue is at least 1 metre away from any flammable materials, including trees and fences and that there are no heat sources near the barbecue (cigarettes, open flames, spark etc.)
- Check that you have the correct gas bottle and regulator for your barbecue. Never place the gas bottle inside the trolley cabinet.

GETTING STARTED (also see operation)

- Main Burners - Open the hood of your barbecue. Never light your barbecue with the hood closed. Turn the gas regulator or gas bottle valve to the 'on' position. Push the control knob in on the burner you wish to light and turn it to the high position. Push and hold in the igniter button in the centre of the control panel for 4 to 5 seconds to light the burner. Light all other burners in the same way making sure each burner is alight before attempting to light the next. **IF ANY BURNER FAILS TO LIGHT, TURN OFF THE GAS AT THE BURNERS AND THE BOTTLE, WAIT 5 MINUTES AND TRY AGAIN.** If the burners cannot be lit using the ignition system, turn to the manual lighting instructions on page.20.
- Once the burners are lit, turn all the main burners to the high setting for 3-5 minutes to pre-heat the barbecue. This should be done before each session. When pre-heating is complete, cooking can begin taking extra care if the burners are used in the high position.
- To prevent food sticking we recommend that you use a long handled brush to apply a light coat of cooking oil to the grills before each barbecue session.
- Side Burner - Open the lid of the side burner. Never light the side burner with the lid closed. Turn the gas regulator or gas bottle valve to the 'on' position. Push the side burner control knob in and turn it to the high position. Push and hold in the igniter button in the centre of the control panel for 4 to 5 seconds to light the burner. **IF THE BURNER FAILS TO LIGHT, TURN OFF THE GAS AT THE BURNER, WAIT 5 MINUTES AND TRY AGAIN.** If the burner cannot be lit using the ignition system, turn to the manual lighting instructions on page.20.
- Back (Rotisserie) Burner- From off position, push in and turn the back burner control knob anti-clockwise to high position. Push and hold in the igniter button in the centre of the control panel for 4 to 5 seconds to light the burner. **IF THE BURNER FAILS TO LIGHT, TURN OFF THE GAS AT THE BURNER, WAIT 5 MINUTES AND TRY AGAIN.** If the burner cannot be lit using the ignition system, turn to the manual lighting instructions on P.20. **WARNING:** The main burners must never be used while using the back burner. This could result in overheating the barbecue or starting a fat fire.
- If a fat fire should occur during cooking, and if safe to do so, turn off the burners and the gas at the bottle and wait for the fire to go out. Do not pull out the drip tray or douse with water.
- Never douse a barbecue with water.
- Never move a barbecue when lit.
- Never leave a lit barbecue unattended
- Never handle hot parts with unprotected hands
- Keep children, animals, and elderly people a safe distance from a lit barbecue.

WHEN YOU HAVE FINISHED COOKING (also see care and maintenance)

- Turn all the main burners to the high position for 3 to 5 minutes to burn off any food residue from the cooking surfaces and burners. When the barbecue has cooled, the burnt residue can be easily removed using a damp, non abrasive cloth on the cooking surfaces and a brass wire brush on the burners and flame tamers. We do not recommend putting grills in a dishwasher due to their weight.

- When the barbecue has cooled, scrape away any food and fat residue from the drip tray and discard. Empty and clean the Foil Liner. These routines must be completed after each session.

STORAGE

- Ensure the barbecue is properly cooled.
- If you intend to leave your barbecue outside, make sure it is protected from the elements with a heavy duty cover. These are available from most Outback® stockists.
- Store your barbecue in a cool dry place. It must be inspected on a regular basis as damp or condensation can form which may result in damage to the barbecue. It may be necessary to dry the barbecue and the inside of the cover if used. Mould can grow under these conditions and should be cleaned and treated if required. Chrome plated warming racks etc. should be coated with cooking oil. Wrap the burners in aluminium foil to help prevent insects or other debris from obstructing the burners.
- The gas bottle must be always be disconnected from the barbecue and stored in a well ventilated area at least 1 metre away from any fixed ignition source. Do not store inside residential accommodation. Never store cylinders below ground level (e.g. cellars). Do not let children tamper with bottles.

IMPORTANT INFORMATION

- For use with LPG bottled gas only. A fixed pressure regulator of 28-30mbar must be used for butane or 37mbar for propane. The use of an adjustable regulator is dangerous and must never be used with this barbecue.
- This product is for outdoor use only. Do not use indoors.
- Do not use below ground level as LP gas is heavier than air so if a leak occurred the gas collected at a low level could ignite in the presence of a flame or spark.
- Do not use or store gas bottles on their side as this could allow liquid gas into the supply pipes with serious results.
- Never place the gas bottle inside the trolley cabinet.
- Leak test the barbecue annually. Check that the hose connections to the barbecue are tight and leak test whenever the gas bottle is reconnected.
- Always turn off the gas at the bottle when not in use.
- Do not use aerosols near this barbecue.

GAS, REGULATOR AND HOSE

This barbecue, hose, (and regulator, if included), are approved for use in the UK. The barbecue is also approved for use in other countries as listed on the control panel and in the Technical Specifications included in the barbecue manual. If the barbecue is intended to be used outside of the UK, the consumer MUST seek advice from the local qualified gas supplier as to the suitability of the barbecue and with regards to the correct hose and regulator that they should be using.

This barbecue can run on propane or butane LPG (liquid petroleum gas) bottled gas. For optimal performance we recommend the use of propane gas which is supplied under a number of different names and bottle colours. Butane gas can be used but it may restrict the heat output available from the burners, particularly when the gas temperature falls below +10 degrees Celsius. If in doubt, please consult your gas dealer/distributor.

For optimal performance, we suggest the following:

MODEL	BUTANE MINIMUM BOTTLE SIZE	PROPANE MINIMUM BOTTLE SIZE
Professional Range Pro 4	x	10kg
Professional Range Pro 6	x	10kg

Suitable regulator:

Butane – outlet pressure 28-30mbar

Propane – outlet pressure 37mbar

Hose

- Check that the gas hose does not touch any part of the barbecue that may become hot during operation.
- If the hose shows any sign of damage it must be replaced with a hose that is suitable for use with LPG (liquid petroleum gas) and meets British Standards.
- The length of hose should not exceed 1.5 metres.

Please note: the date on UK orange hose is the date of manufacture – not the expiry date.

You must have the correct gas bottle, regulator, and hose for the barbecue to operate safely and efficiently. Use of an incorrect or faulty regulator is dangerous and will invalidate the warranty on this product. If you are unsure, please check with your local gas dealer.

INSTALLATION

Precautions:

- Only use this barbecue in a well-ventilated outdoor area.
- Check that the barbecue is not placed UNDER any combustible surface.
- The sides of the barbecue should never be closer than 1 metre to any combustible material.
- Do not obstruct any ventilation openings in the barbecue body
- Confirm all control knobs are in the off position before connecting the regulator.
- Always connect the regulator in accordance with the regulator and gas cylinder suppliers instructions.
- The casters should always have the brakes on when the barbecue is in use.

LEAK TESTING

Always perform a leak test in a well-ventilated area.

Step 1 - Confirm all control knobs are in the off position.

Step 2 - Detach the barbecue control panel located across the front of the barbecue body by pulling off the control knobs and removing the control panel retaining screws.

Step 3 - Turn on the gas at the gas cylinder or regulator

Step 4 - Check for leaks by brushing a solution of ½ water and ½ liquid soap over all the gas system joints, including all valve connections, hose connections, and regulator connections.

Step 5 - If bubbles form over any of the joints there is a leak

- Turn off the gas
- Retighten all joints
- Repeat test
- If bubbles form again do not use the barbecue and contact your local distributor for assistance.

OPERATION

Your barbecue is not designed to be used with more than 50% of the cooking area as a solid plate – this includes baking dishes. If more than 50% of your cooking area is covered by a solid cooking surface, the barbecue could overheat causing damage that is not covered by warranty.

Grill cooking

The burners heat the flame tamers beneath the grill that, in turn, heats the food. The natural juices produced during cooking fall onto the flame tamers and vaporise to form smoke. The smoke then rises and 'bastes' the food, giving it that unique barbecued flavour. More even cooking of food will be achieved with the hood down which will also hold the heat in. This should only be done with the burners on a low to medium setting.

Roasting (hooded barbecues only)

If your barbecue is supplied with a roasting hood rather than a lid you are able to roast or bake in a similar way as in a conventional gas oven. It is advisable not to place fatty food onto the warming basket to avoid the possibility of juices and fat running down the back of your barbecue. For best results place the food you wish to bake or roast in a metal baking tray and set it on one side of the cooking grill. Turn the burners directly under the food to the 'OFF' position and the burners opposite the food to the 'Medium' setting. Close the lid and this will form an oven to cook the food 'indirectly'. Monitor the temperature using the temperature

gauge on the lid. If the internal heat becomes too high, turn the burners to the 'low' position. It is not necessary or advisable to have all of the burners on high when the hood is closed. If the hood is opened during cooking to check on the progress of the food, please allow extra cooking time for the barbecue to regain its temperature. Take care when opening the hood as hot steam can be released on opening.

Back (Rotisserie) Burner

The barbecue is equipped with a back burner which can be used for cooking with a rotisserie. When using a rotisserie with the back burner, a baking dish or similar must be placed on the grills directly under the food being cooked to catch the drips.

Warming Basket

Warming baskets are a convenient way to keep cooked food warm or to warm items such as bread rolls. Care should be taken to ensure any items placed in the warming basket are cooked through and do not continue to cook and drip fat or meat juices, which could drip onto the hood and down the back of the barbecue.

Flare-up control

Flare-ups will often occur when food is barbecued as fat and juices fall onto the flame tamers. Some fat is necessary to give the food its barbecued flavour but excessive fat can result in a flare-up. To avoid flare-ups it is advisable to trim excess fat from meat and poultry before grilling, use cooking sauces and marinades sparingly, and try to avoid very cheap cuts of meat or meat products as these tend to have high fat and water contents. Flare-ups occur more at the start of cooking, particularly with processed meat products, and it may be necessary to turn the burners down to their lowest setting to start with and then turning up at a later stage in the cooking process. The barbecue should also not be overloaded. Some parts of the cooking area are hotter than others. The hottest areas will be above the burners which will be where the flare ups will normally start. By leaving free space you can simply move the food away from the flare up to a cooler area until the flare up has subsided.

Fat Fires

The foil liner must be emptied and the drip tray cleaned of food debris after each cooking session. If the barbecue is to be used for commercial use or large gatherings, it will be necessary to turn off and cool the barbecue every two hours to remove food debris from the drip tray and clean out the foil liner, the time between cleaning may need to be reduced if very fatty foods or cheap meat products are being cooked. Failure to do this may result in a fat fire, which may cause injury and could seriously damage the barbecue.

In the event of a fat fire;

- If safe to do so, turn all control knobs to the 'off' position
- Turn off the gas at the cylinder
- Keep everyone at a safe distance from the barbecue and wait until the fire has burnt out.
- Do not close the hood of the barbecue.
- NEVER DOUSE A BARBECUE WITH WATER. IF AN EXTINGUISHER IS USED, IT SHOULD BE A POWDER TYPE.
- DO NOT REMOVE THE DRIP TRAY
- If the fire does not seem to be abating or appears to be worsening, contact your local Fire Brigade for assistance.

Manual lighting instructions

- Insert a long, lit match through the match-lighting hole in the right hand side of the body of the barbecue until the lit end is alongside the right hand burner. Push and turn the right hand control knob anti-clockwise to the high position taking care to protect yourself from flames.
- When the burner is lit turn on the remaining burners from right to left.
- Confirm that each burner is lit before turning on the next burner
- To light the side burner place the lighted end of a long match alongside the side burner. Push and turn the side burner control knob anti-clockwise to the high position taking care to protect yourself from flames.
- To light the back burner, place the lighted end of a long match in front of the burner. Push and turn the back burner control knob anti-clockwise to the high position taking care to protect yourself from flames.

WARNING: The main burners must never be used while using the back burner. This could result in overheating the barbecue or starting a fat fire.

- **If the right hand burner or side burner fails to light, turn off the gas and contact your local Outback dealer or our customer services department on (01622) 671771 for assistance.**

WARNING: When using the back burner, the main burner must not be used. Turn off all main burners before lighting back burner.

CARE AND MAINTENANCE

Do not leave the barbecue uncovered and exposed to the elements when not in use. Heavy duty covers are available from your Outback® stockist. Even when your barbecue is covered for its protection, it must be inspected on a regular basis as damp or condensation can form which may result in damage to the barbecue. It may be necessary to dry the barbecue and the inside of the cover. Any rust that is found that does not come into contact with the food should be treated with a rust inhibitor and painted with barbecue paint or a heat resistant paint. Chrome plated warming racks etc. should be coated with cooking oil.

Burner Assembly

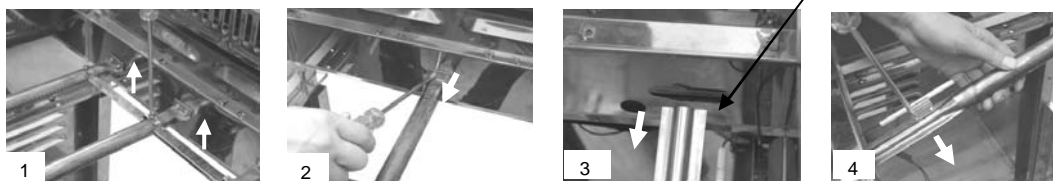
To remove the burners (see photos):

1. Remove the cross channel from burner.
2. Remove the bolts/nuts from end of burner.
3. Gently pull the burner mouth away from the valve injector.
4. Lift the burner out and remove the screws from front of burner.

To re-install the burners (not depicted):

1. Slide the burner mouth over the valve injector. The injector should sit centrally within the burner venturi tube.
2. Install the electrode onto the burner by screws.
3. Install the burner onto the body by bolts/nuts.
4. Install the cross channel onto the burner by screws.

Injectors locate into the central hole of the burner venturi tube.



- Your burners have been preset for optimal flame performance. You will normally see a blue flame, possibly with a small yellow tip when the burner is alight. If the flame pattern is significantly yellow, this could be a problem caused by grease from cooking blocking the burner or spiders or other insects in the burner venturi. This can result in the flow of the gas and air mixture being restricted or blocked which may result in a fire behind the control panel causing serious damage to your barbecue. **If this happens, the gas should be immediately turned off at the bottle.**
- Burners should be inspected and cleaned on a regular basis in addition to the following conditions:
 1. Bringing the barbecue out of storage.
 2. One or more of the burners do not ignite.
 3. The burner flame pattern is significantly yellow.
 4. The gas ignites behind the control panel.
- To clean a burner, remove it from the barbecue. The outside of the burner can be cleaned with a brass wire brush.
- Clean the portholes with a pipe cleaner or piece of wire. Take care not to enlarge the portholes.
- Clean the air inlets on the end of the venturi tube with a bristle brush (i.e. an old toothbrush).
- Clean the venturi tube with a pipe cleaner or piece of wire. You may need a torch to see into the venturi tube to make sure it is clear.
- Turn the burner up on end and lightly tap against a piece of wood to dislodge any debris from inside.

Troubleshooting

<i>Problem</i>	<i>Possible Cause</i>	<i>Solution</i>
Burners will not light using the ignition system	LP gas cylinder is empty	Replace with full gas cylinder
	Faulty regulator	Have regulator checked or replace
	Obstructions in burners	Clean burners
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Electrode or pushbutton Ignition wire is loose or disconnected	Reconnect wire
	Electrode or wire is damaged	Change electrode and wire
	Incorrect electrode gap	The electrode needs to have a gap of approximately 3 to 4mm between its tip and the burner. Adjust if required.
	Flat battery in ignition assembly	Replace battery
Burner will not light with a match	Poor connection of battery in Ignition assembly.	Ensure battery is firmly Pushed onto connectors.
	LP gas cylinder is empty	Replace with full gas cylinder
	Faulty regulator	Have regulator checked or replace
	Obstructions in burners	Clean burners
	Obstructions in gas jets or gas hose	Clean jets and gas hose
Low flame or flashback (fire in burner tube - a hissing or roaring noise may be heard)	LP gas cylinder too small	Use larger gas cylinder
	Obstructions in burners	Clean burners
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Windy conditions	Use BBQ in a more sheltered position
Gas valve knob difficult to turn	Gas valve jammed	Replace gas valve

Cleaning

<i>Material</i>	<i>Where used</i>	<i>Cleaning Method Recommended</i>
Chromium plated	Warming basket	Wash with hot soapy water. A chrome cleaner may be used if required. To prevent rusting, wipe with cooking oil after rinsing and drying.

Do not use abrasives.

Stainless Steel	Hood	Wipe with a cloth wrung out in hot soapy water. A stainless steel cleaner may be used if required. Do not use abrasives.
	Cabinet	
	Side shelves	
	Control panel	
	Grills	Any food debris should be removed on a regular basis. A brass wire brush can be used.
	Burner	Burners should be removed on a regular basis for inspection and cleaning as detailed on P.21.
	Flame Tamers	Flame tamers can be cleaned by scraping off excess deposits with a plastic or wooden scraper or a brass wire brush

Galvanised	Drip tray	Excess fat and food debris must be removed using a plastic or wooden scraper. This needs to be carried out between each use of the BBQ. Excessive build up is likely to lead to a fat fire which can be hazardous and damage the BBQ. This is not a fault in the BBQ and therefore is not covered by the terms of the warranty. If required, the drip tray and foil liner can be washed in hot soapy water.
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Technical Specifications

Model Name	CE Approval	Heat Input	Burners	Injector Size	Gas /Pressure
Professional Range Pro 4	0359 359BS706	14.1kW	4	0.94mm	Butane/28-30mbar Propane/37mbar
Professional Range Pro 6		17.6kW	6	0.86mm	
Back Burner		2.9kW	1	0.86mm	
Side Burner		2.9kW	1	0.86mm	
Countries of Use: I ₃₊ (28-30/37) BE, CY, CZ, EE, FR, GR, IE, IT, LV, LT, LU, PT, SK, ES, CH, GB, RO I _{3B/P(30)} BG, CY, CZ, DK, EE, FI, GR, LV, LT, LU, MT, NL, NO, SK, SI, SE, TR, IS I _{3B/P(50)} AT, DE, HU, SK, CH I _{3B/P(36)} PL					

OUTBACK UK LTD LIMITED 10 YEAR WARRANTY

OUTBACK barbecues are warranted to the original purchaser against defects in materials and workmanship. Porcelain coated barbecue bodies, porcelain coated roasting hoods and stainless steel roasting hoods are warranted for a period of ten (10) years from the date of purchase. Stainless steel burners are warranted for a period of two (2) years from the date of purchase. OUTBACK UK will, within this period, supply replacements for defective parts free of charge provided that:

- ◆ The product has not been used for trade, professional or hire purposes.
- ◆ The product has not been subjected to misuse or neglect, including fat fires and flare ups or use of a faulty or incorrect regulator.
- ◆ The product has not sustained damage through foreign objects, substances or accidents.
- ◆ The care and maintenance instructions given in your Outback manual have been followed.

This warranty is offered as an extra benefit and is in addition to the customers' statutory rights.

Outback UK does not warranty in any way the gas cylinder.

If you have any queries regarding the assembly or use of your barbecue please contact Outback UK

In the unlikely event that you experience problems with this barbeque, please contact:

Customer Service
Outback UK
Unit 2 Farleigh Hill
Tovil
Maidstone
Kent ME15 6RG

Tel: 01622 671771

Fax: 01622 673101

e-mail: customerservice@outbackuk.com

website: www.outbackuk.com

For reference and correspondence, record your serial number here.
(See sticker on side of barbecue body.)

Serial No. _____

This number may be required when ordering spare parts or accessories.
A part reference number may also be required where applicable.

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