

USER MANUAL

INALTO  
FUORI

INALTO.COM.AU

# 4 Burner Built-in Grill

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MODEL CODE/S

IBBQB14B



A HIGHER LEVEL OF COOKING

**Residentia Group**

–  
Head Office.  
118 Campbell Street  
Collingwood, VIC  
Australia 3066  
–  
ACN.  
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–  
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Congratulations on purchasing your new BBQ. The InAlto brand is proudly distributed within Australia by Residentia Group Pty Ltd.

Please refer to the warranty card at the rear of this manual for information regarding your product's parts and labour warranty, or visit us online at [www.residentia.group](http://www.residentia.group)

At Residentia Group, we are customer obsessed and our Support Team are there to ensure you get the most out of your appliance. Should you want to learn more about recommended cooking temperatures, the various features of your BBQ, and importantly taking care of your appliance when cleaning, our Support Team are here to help. You can use our online Support Centre at anytime by visiting <http://support.residentiagroup.com.au>, or you can contact us via calling us on 1300 11 HELP (4357).

It is important that you read through the following use and care manual thoroughly to familiarise yourself with the installation and operation requirements of your appliance to ensure optimum performance.

Again, thank you for choosing an InAlto appliance and we look forward to being of service to you.

Kind Regards,  
The Residentia Team

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# Safety Instructions

Your safety is of the utmost importance to us. Please make sure that you read this instruction booklet before attempting to install or use the appliance. If you are unsure of any of the information contained in this booklet, please contact the Retailer where you purchased your unit from.

The appliance should only be installed and connected by a suitably qualified and authorised person, strictly in accordance with the manufacturer's instructions. Please see the specific section of this user manual that refers to installation.

## IMPORTANT!

The gas supply to the cooktop must be cut off before any adjustments or maintenance work is undertaken.

## WARNING

When using this product, basic precautions should always be taken including the following:

- ▶ **The appliance is designed for domestic household use and for the cooking and frying of domestic foodstuffs.**
- ▶ **Care should be taken to ensure that the units and work surfaces that you build the appliance into, meet with the relevant standards.**
- ▶ **Do not spray aerosols in the vicinity of this appliance while it is in operation.**
- ▶ **Do not use or store flammable materials in the appliance storage drawer or near this appliance.**
- ▶ **Do not modify this appliance.**
- ▶ **Do not use this appliance as a space heater.**

## IMPORTANT!

The adjacent furniture and all materials used in the installation must be able to withstand a minimum temperature of 65°C above the ambient temperature of the room it is located in, whilst in use.

- ▶ Certain types of vinyl or laminate kitchen cabinetry are particularly prone to heat damage or discolouration at temperatures above the guidelines given.
- ▶ Any damage caused by the cooktop being installed in contravention of this temperature limit, will be the liability of the owner.
- ▶ Your new cooktop is guaranteed against electrical or mechanical defects, subject to certain exclusions that are noted in the Warranty Terms and Conditions (at the rear of this user manual). The foregoing does not affect your statutory rights.
- ▶ The use of this cooktop for any other purpose or in any other environment, without the express agreement of Residentia Group, will invalidate any warranty or liability claim.
- ▶ You should not use this appliance to store items on or as a work surface.
- ▶ No modifications to the appliance are permitted by Residentia Group.
- ▶ You should not store or place flammable or highly flammable liquids/materials on top of or near the appliance. Items made from aluminium, plastic or plastic film should also be kept away from the appliance, as they may fuse to the surface.
- ▶ Repairs may only be carried out by authorised service agents.
- ▶ Your InAlto cooktop is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
- ▶ Any film or stickers that are present on the cooktop when it is delivered should be removed before use.
- ▶ Care should be used when utilising the cooktop, otherwise there is a risk of burns being caused.
- ▶ You should not allow the electrical connection cables to come into contact with the cooktop surface when it is hot or any hot cookware.
- ▶ If fat and oil overheats, then it can ignite extremely quickly. For this reason, when cooking with fat and oil the appliance should not be left unattended.
- ▶ Make sure that all of the cooking zones are switched off after use.
- ▶ Cleaning of the cooktop should be carried out on a regular basis, once the cooktop has cooled down.
- ▶ Great care should be taken whilst using this appliance and when following the cleaning procedure.
- ▶ You should not use a steam jet or any other high pressure cleaning equipment to clean the appliance.

## DECLARATION OF CONFORMITY

This appliance complies with the following European Directives and Australian Standards:

- 2006/95/CE General regulations / Low tension
- 2009/142/CE Concerning gas appliances
- 1935/2004/CE 90/128/EEC This appliance is suitable to come in contact with food
- 2004/108/CE Electromagnetic compatibility
- AS4551, AS/NZS 5263.0, AS/NZS 5263.1.1: Domestic gas cooking appliances
- Low voltage: 73/23
- Safety standards: EN 60335-1, EN30-1-1, AS/NZS 3350-1, 3350-2-6

The manufacturer declares that the cooktop is built using certified materials and requires the appliance to be installed in accordance with the standards currently in force. This cooktop should only be used by a trained person and for domestic purposes only.

## UNPACKING

During transportation, protective packaging was used to protect the appliance against any damage. After unpacking, please dispose of all elements of packaging in a way that will not cause damage to the environment. All materials used for packaging the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.

- During unpacking, the packaging materials (polythene bags, polystyrene pieces, etc.) should be kept out of reach of children.

## DISPOSAL OF THE APPLIANCE

Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment. A symbol shown on the product, the instruction manual or the packaging shows that it is suitable for recycling.

Materials used inside the appliance are recyclable and are labelled with information concerning this. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.

Information on appropriate disposal centres for used devices can be provided by your local authority.

## FOR OUTDOOR USE ONLY

► PLEASE READ THE INSTRUCTIONS CAREFULLY AND BE SURE YOUR BARBECUE IS CORRECTLY INSTALLED AND ASSEMBLED. FAILURE TO FOLLOW THESE INSTRUCTIONS MAY RESULT IN SERIOUS INJURY OR DAMAGE!

► PLEASE RETAIN THE MANUAL FOR FUTURE REFERENCE.

► CONVERSION TO NATURAL GAS SHOULD ONLY BE CARRIED OUT BY AUTHORIZED PERSONS.

► PLEASE ENSURE THAT YOU REMOVE ALL PACKAGING AND TRANSIT PACKING PRIOR TO USE.

► DO NOT SPRAY AERSOLS IN THE VICINITY OF THE APPLIANCE WHILE IT IS IN OPERATION

► This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

► Children should be supervised to ensure that they do not play with the appliance.

## WARNING

This barbecue is designed for use outdoors, away from any flammable materials.

It is important that there are no overhead obstructions and that there is a minimum distance of 50mm from the side or rear of the appliance.

The barbecue must be used on a level, stable, non-flammable surface.

The appliance should be protected from direct draughts and shall be positioned or protected against direct penetration by any trickling water (e.g. rain).

Parts sealed by the manufacturer or his agent must not be altered by the user.

No modifications should be made to any part of this barbecue and repairs and maintenance should only be carried out by a registered service engineer

**DO NOT** let children operate or play near grill.

**DO NOT** use charcoal or ceramic briquettes in a gas grill

**DO NOT** attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous

# Use Outdoors Only

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.

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

► An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover. See Figure 1.

Figure 1.

► Within a partial enclosure that includes an overhead cover and no more than two walls. See Figure 2 & 3.

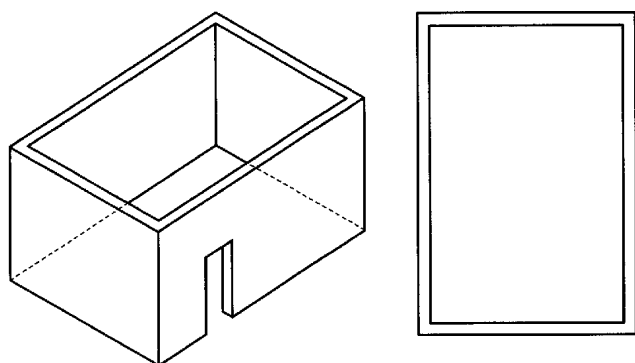


Figure 1 - Enclosure with walls on all sides but no overhead cover

► Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:  
- At least 25% of the total wall area is completely open; and  
- At least 30% of the remaining wall area is open and unrestricted. See Figure 4 & 5.

► 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.

The following diagrams provide a diagrammatic representation of outdoor areas. Rectangular areas have been used in these figures - the same principles apply to any other shaped area.

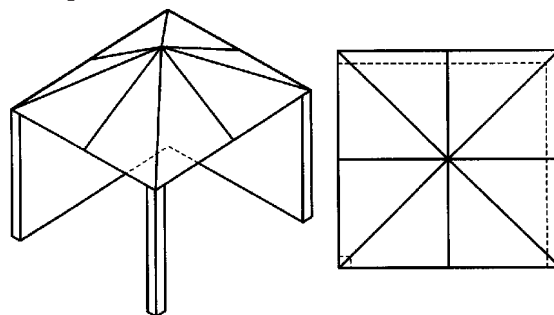


Figure 2 - Partial Enclosure with overhead cover and no more than two walls

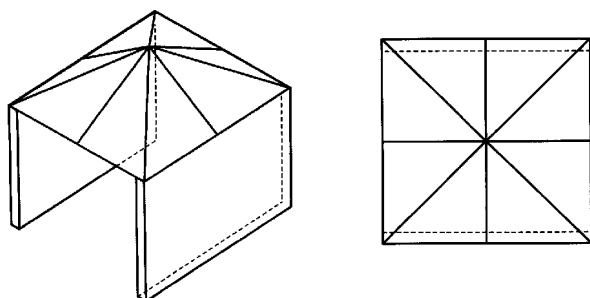


Figure 3 - Partial Enclosure with overhead cover and no more than two walls

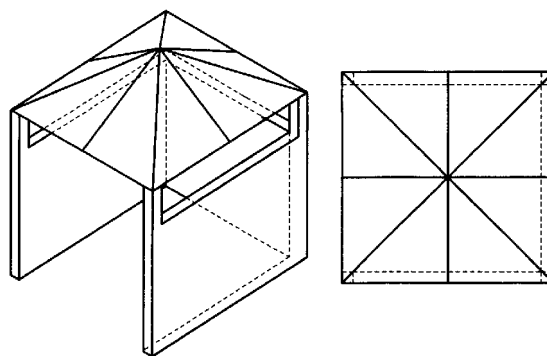


Figure 4 - Open side at least 25% of total wall area. 30 % or more in total of the remaining wall area is open and unrestricted.

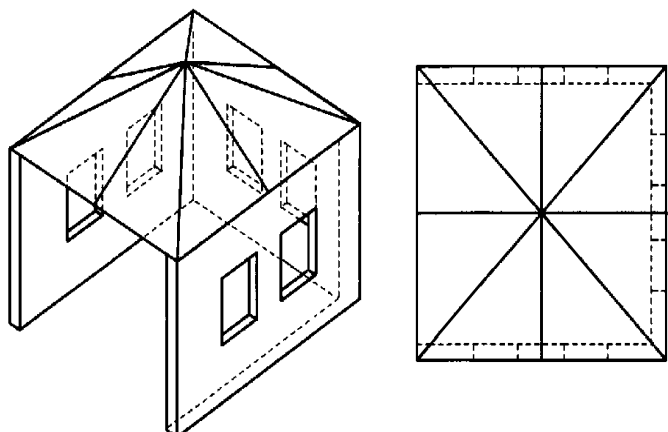


Figure 5 - Open side at least 25% of total wall area. 30 percent or more in total of the remaining wall area is open and unrestricted

# Use Outdoors Only

## GAS CYLINDER INFORMATION

This appliance is designed to be used with a gas cylinder not exceeding (Australia 9KG)

- ▶ 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.
- \* Never store a spare cylinder under the barbecue shelves or inside the trolley housing. Any LPG cylinder not attached to the BBQ for use should be stored outdoors and well away from this appliance.

## 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 regulator 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 regulator 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.

## 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.

## Gas Leak Test Procedure

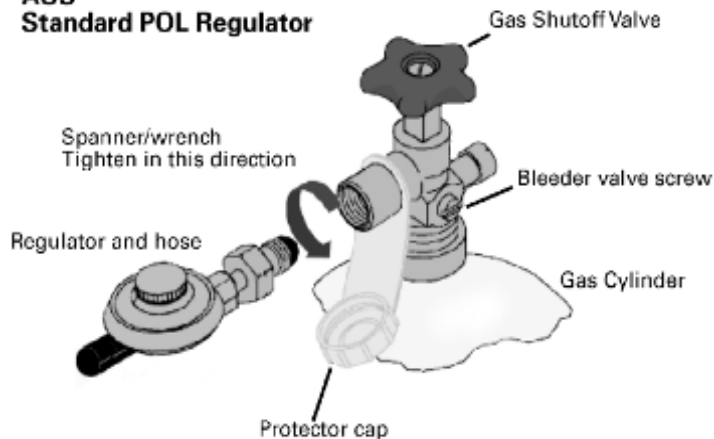
Never use a naked flame to check for gas leaks.

Always use the following procedure to check for gas leaks.

1. In a small container, mix up a solution of 1/2 water and 1/2 detergent or soap. Mix the solution well.
2. Make sure that the gas supply valve on the gas cylinder 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.
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.

## AUS

## Standard POL Regulator



## LIGHTING YOUR BARBECUE

1. Open the lid and make sure all the knobs are in the OFF position.
2. Push down the knob and turn the knob anticlockwise to HIGH position, then keep pressing the igniter for 2-3 seconds (a sound can be heard), thus the burner will ignite. If the burner does not light, turn off the knob and wait for 5 minutes then repeat this process.
3. Adjust the heat by turning the knob to the High /Low position.
4. To light other burners, repeat the same process for the adjacent burner and continue in sequence until all the burners are lit.
5. To turn the barbecue OFF, turn the cylinder valve or regulator switch to the "OFF" position and then turn all of the control knobs on the barbecue clockwise to the "OFF" position.

## For Match- Lighting:

1. Follow above instruction step 1-3.
2. Place the match into match holder chain and fire the match, then put the match into the burners
3. Push down and turn the knob anticlockwise to HIGH position, then the burner can be lit. If the burner does not light, turn off the gas tap and wait for 5 minutes then repeat this step 2-3.

Before cooking for the first time, turn on all the main burners and keep burning for 10 minutes with the lid closed and knobs at LOW position. This will "heat clean" the internal parts and dissipate odour from any painted finish. The color of the cooking area may change a little. This is normal for stainless steel when subject to high heat.

## WARNING

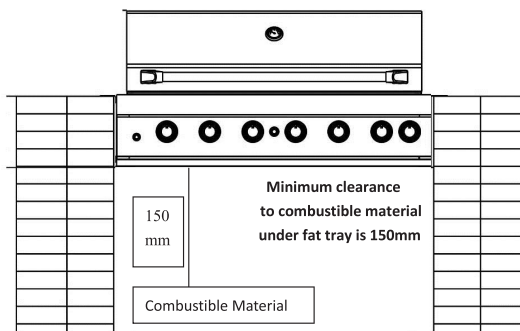
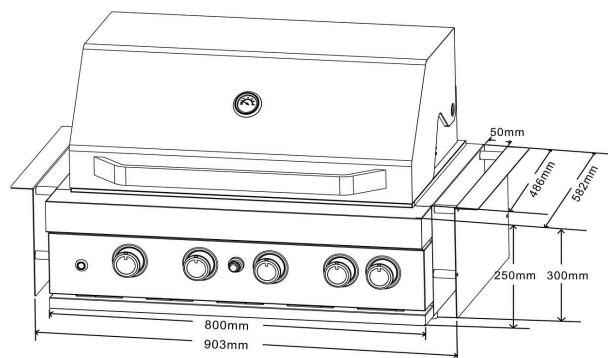
While igniting main burners and infrared rear burner, please make sure the lid for main burners is in open position.

While cooking with the hood closed and with all the burners on, please make sure all burners are set to LOW position.

# Your InAlto BBQ

## SPECIFICATIONS

IBBQBI4B



## BUILT IN INSTALLATION

### WARNING

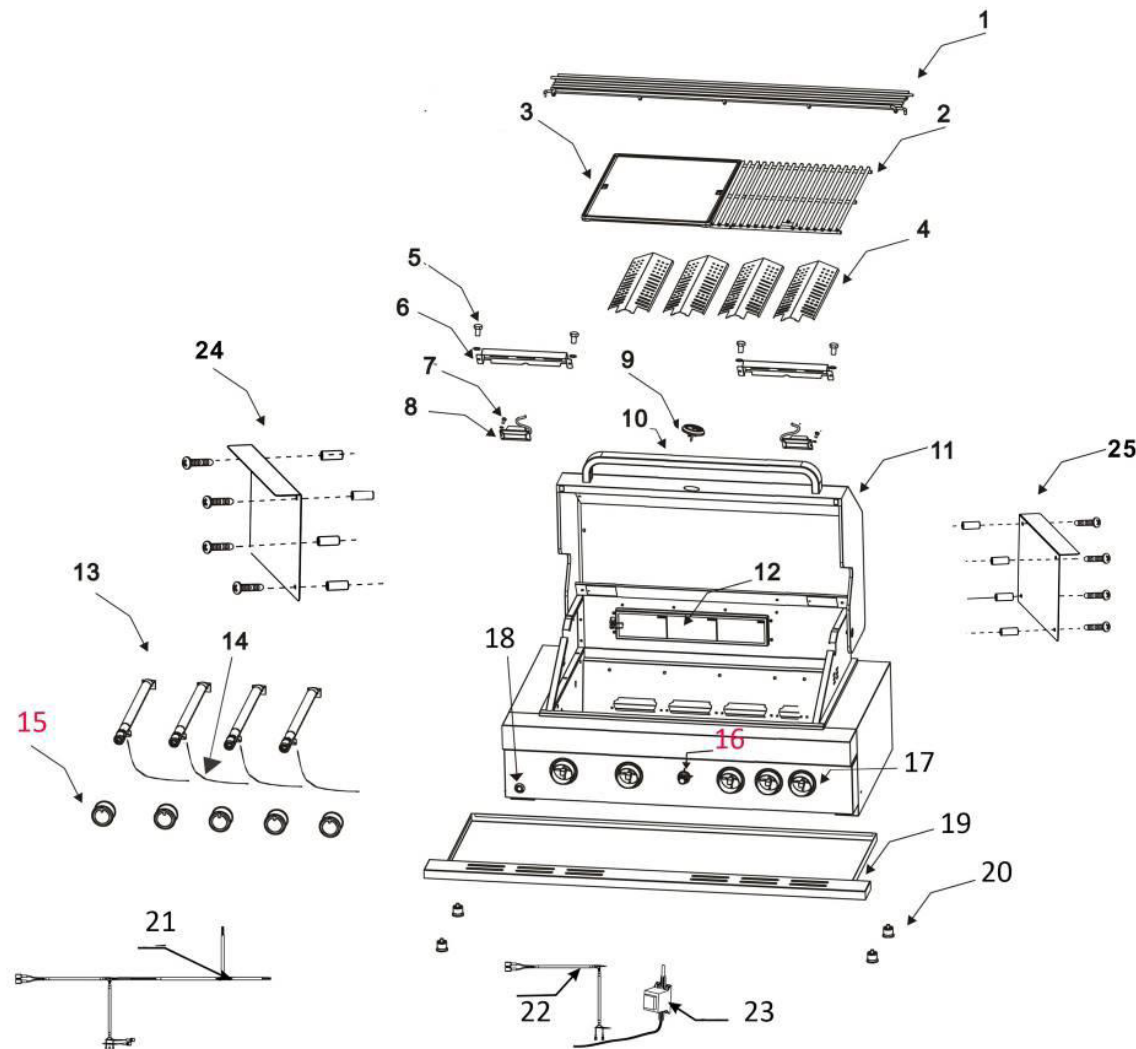
THE CONSTRUCTION OF THE ENCLOSURE AND INSTALLATION OF THE BBQ SHOULD BE CARRIED OUT ONLY BY AUTHORISED PERSONS.

THE BARBECUE MUST ALSO BE SECURED TO THE ENCLOSURE TO PREVENT IT BEING PULLED OUT AND STRAINING THE GAS CONNECTIONS.

- ▶ Please follow these instructions for installation. any other requirements of AS/NZS 5601.1, local authority, or relevant statutory regulations, and ensure adequate ventilation (per page 2).
- ▶ The minimum clearance of the sides of the BBQ to walls needs to be 50mm.
- ▶ DO NOT block any ventilation slots of the BBQ below or behind.
- ▶ The enclosure material for the cutout must not be combustible.
- ▶ Do Not place gas cylinder underneath the barbeque, keep required clearance and ensure there is 'permanent separation', i.e. no line of sight between the gas cylinder and combustion area. If the gas cylinder is enclosed, ensure adequate high and low ventilation (200 square cm each) as required by AS/NZS 5601.1.
- ▶ Ensure 150mm clearance to combustibles underneath barbecue fat tray.



SUITABLE PANS



P a r t No	Description	Qty
1	Warming Rack	1
2	Stainless steel cooking grid	1
3	Cast iron flat plate	1
4	Flame diffuser	4
5	Screws (M5)	4
6	Light cover	2
7	Screw	2
8	Light	2
9	Temperature gauge	1
10	Handle	1
11	Hood	1
12	Infrared rear burner	1

P a r t No	Description	Qty
13	Main burner	4
14	Ignition cable	4
15	Control Knob	7
16	Igniter ( 1 for 5)	1
17	Knob bezel with blue LED	7
18	Light /LED Switch	1
19	Grease tray	1
20	Foot	4
21	Cable for light	1
22	Cable for LED	1
23	Transformer	1
24	Built in supporting bracket-L	1
25	Built in supporting bracket-R	1

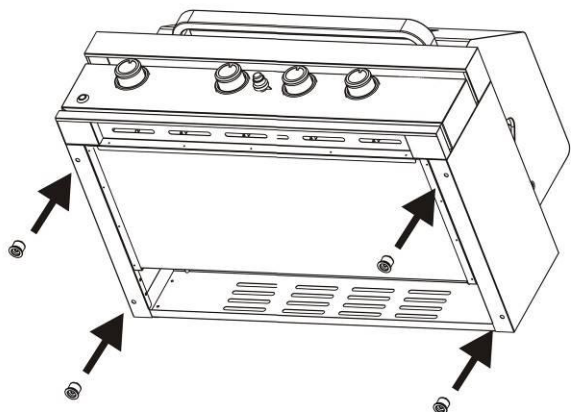
# Installation Instructions

## ASSEMBLY INSTRUCTIONS

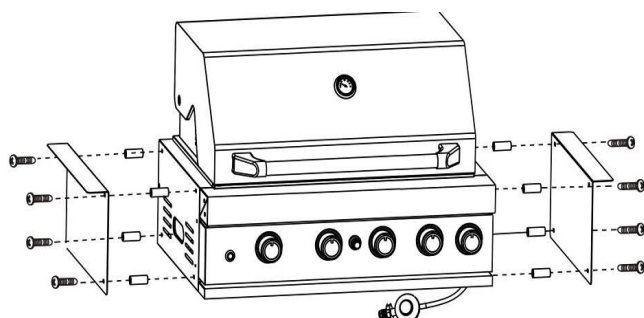
### WARNING

Ensure all transit protection is removed prior to assembly.

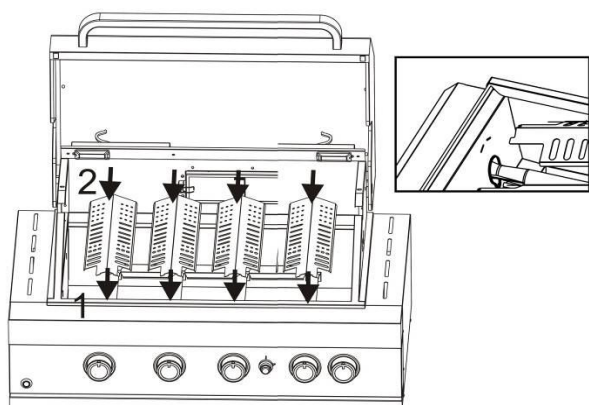
#### 1 Foot ( No.20)Assembly



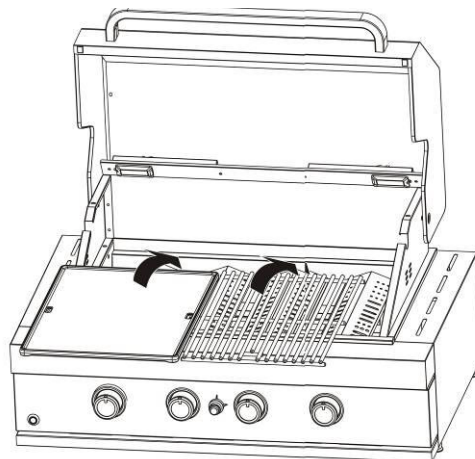
#### 2 Built in supporting bracket Assembly ( No.24.25)



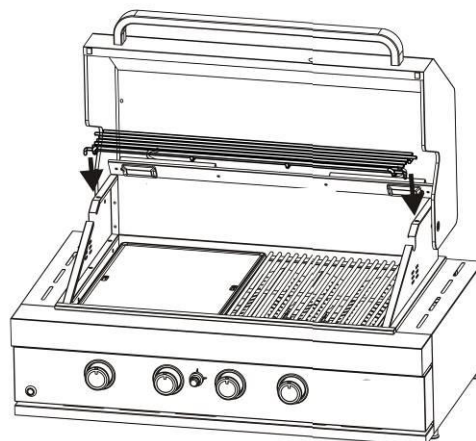
#### 3 Flame tamer ( No.4)assembly



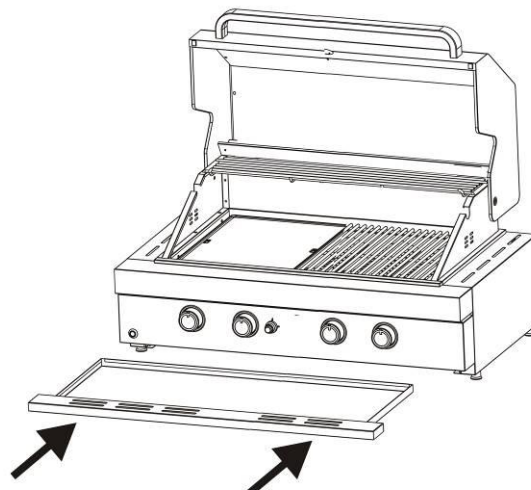
#### 4 Cooking grid( No.2)/plate ( No.3) assembly



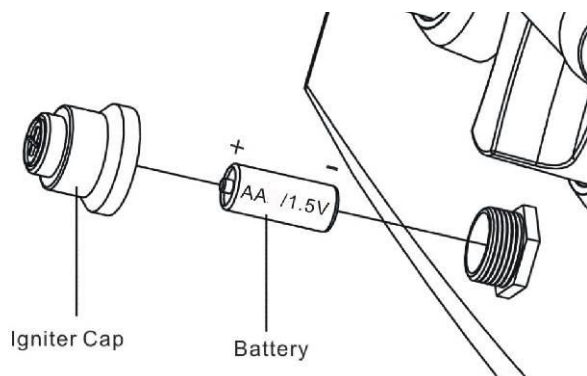
#### 5 Warming rack (No.1) assembly



#### 6 Grease tray( No.19)

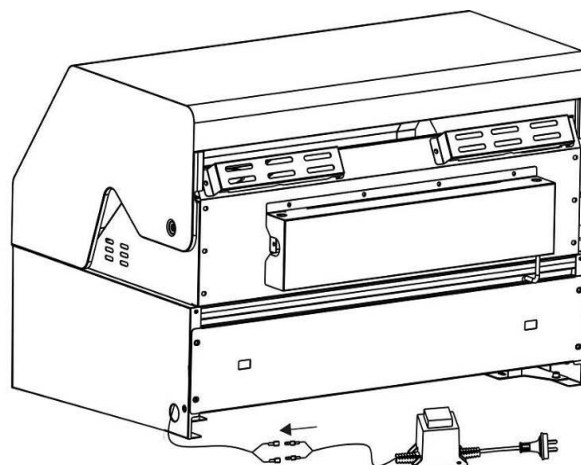


7 Battery is require for ignition Battery  
( Battery is not included)

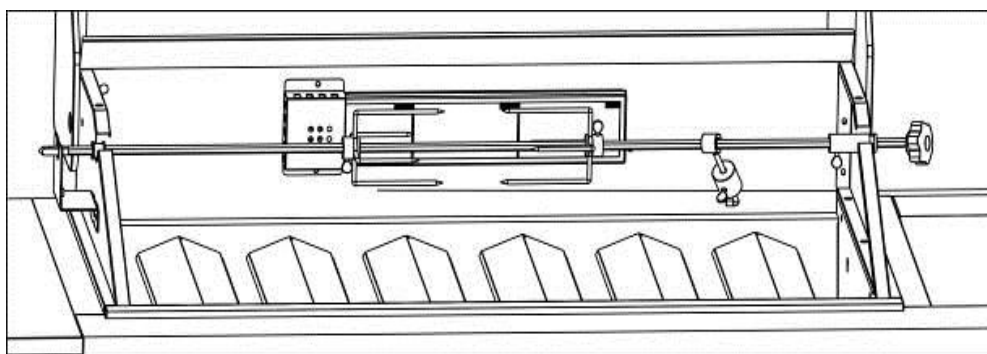
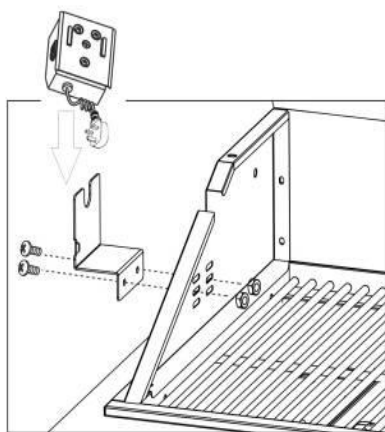


8 Transformer (for BBQ lights / LED)

- ▶ AssemblyTransformer needs to be installed and fixed where it is located well away from high temperatures.
- ▶ The transformer must be always kept dry.



\* FOR ROTISSERIE KITS



## NATURAL GAS CONVERSION

### WARNING

- 1 Conversions only to be done by an Authorized person
- 2 A restraining tether or bracket is required to be fixed to the appliance and to the wall within 50mm of each connection point. The length of the tether shall not exceed 80% of the length of the natural gas hose assembly.

### TOOLS REQUIRED

- 1 Socket head screw driver (Included with the product)
- 2 Wrench



## GAS PIPING

- 1 A minimum pipe with diameter 15mm is required for inlet piping. A lever operated shut-off valve should be installed within 1 meter of the appliance for servicing the appliance.
- 2 Where it is not practical to install solid copper pipe to AS/NZS 5601.1, hose assemblies certified to AS/NZS 1869 or limited flexibility connectors certified to AS 4631 may be used.

The internal diameter of the hose must not be less than 10mm. The hose should be as short as practicable in accordance with AS/NZS 5601.

- 3 All gas pipe connections must be sealed with a gas pipe compound resistant to natural gas. Remove LPG hose and regulator and ensure the Natural Gas regulator supplied with the appliance is used.

### NOTE TO INSTALLERS

For main burner, the U-LPG jet is 0.98mm, the NG jet is 1.50mm

For back burner, the U-LPG jet is 0.98mm, the NG jet is 1.65mm

Both U-LPG injector and NG injector are installed together like right photo shows. The BBQ is set for U-LPG by m.



- 1 Test operation of appliance such as leak-tightness, burner flames at high and low, and instruct user on safe operation before leaving.
- 2 If the appliance cannot be adjusted to perform correctly contact your distributor or the manufacturer for assistance.

### INSTRUCTIONS FOR CONVERTING THE MAIN BURNER

- 1 Unscrew and remove the rear panel pictured.



- 2 Unscrew the main burner securing screws and remove the burner, sitting it alongside.

(1)



(2)





(3)



(4)



3. With the burner removed, you will see the brass gas jet which is screwed into the end of the valve. Using the socket driver supplied, unscrew the end LPG jet while retaining the inner (NG) jet.



4. Reassemble the burner.



Note: Please make sure the gas valve is located well inside the main burner tube when re-installing the burners.

5. Repeat the above steps for the other main burners.

**INSTRUCTIONS FOR CONVERTING THE BACK BURNER**

1. Remove the back burner cover



2. Remove the LPG jet from the elbow shaped brass injector assembly.



(3)



(4)



(5)



3. Reassemble the plates as removed.



## BARBECUE LIGHT & LED

### **WARNING**

Always keep the plug in dry condition.

### Instruction o replace the barbecue lights

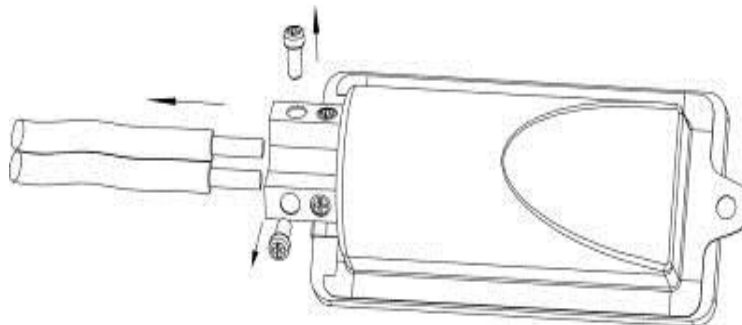
1. Take off the light rear cover



2. Take off the light



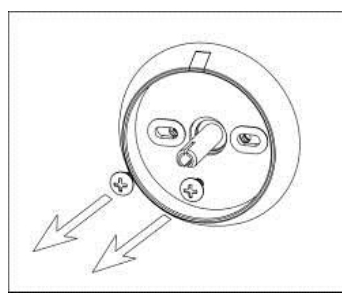
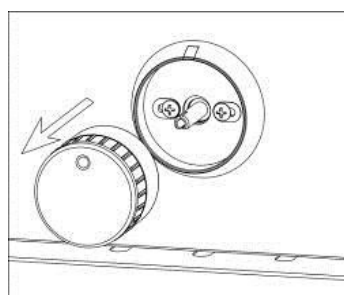
3. disconnect the cable



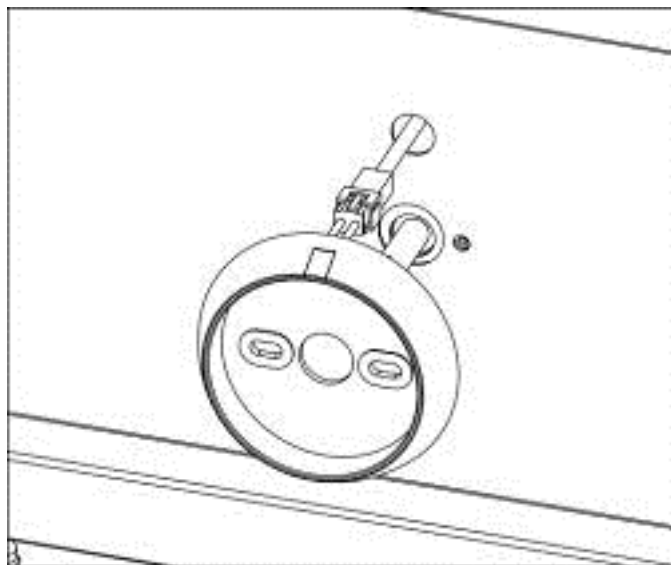
4. Replace a new light and re-assemble

### Instruction to replace the LED light

1. Take off the control knob and unscrew the knob bezel



2. Take off the unit and disconnect the cable



3. Replace a new one and re- assemble

# Technical Data

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<b>Model No.:</b>	IBBQBI4B	
<b>Gas Type</b>	Universal LP Gas & Natural Gas	
	Universal LP Gas	Natural Gas
<b>Test Point Pressure</b>	2.75KPA	1.0KPA
<b>Main Burner (injector size)</b>	0.98mm	1.50mm
<b>Back Burner ( Injector size)</b>	0.98mm	1.65mm
<b>Total Nominal Gas Consumption ( MJ/h)</b>	64.5	57
<b>Main Burner Nominal Gas Consumption ( MJ/h)</b>	13X4	11X4
<b>Back Burner Nominal Gas Consumption ( MJ/h)</b>	12.5X1	13X1

**AC Adaptor Input: 230-240VAC, 50Hz**

**Output: 12VAC 2000mA**

**Cord 250V, 10A**

Note:

- For Use outdoors only
  - Conversion to natural gas only to be done by authorized person
  - The maximum cylinder size for use with this appliance is 9kgs
  - The thread type of this appliance is G1/4B-19.
  - Always keep the electrical components in dry condition
-



# Cleaning & Maintenance

All cleaning and maintenance should be carried out when the barbecue is cool and with the fuel supply turned OFF at the gas cylinder after each use.

**DO NOT** mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (and should NEVER be painted). Apply a strong solution of detergent and water or use a grill cleaner with brush on insides of grill lid and bottom. Rinse and allow to completely air dry.

**DO NOT** apply a caustic grill / oven cleaner to painted surfaces.

**DO NOT** use abrasive or flammable cleaners as it will damage parts of the product and may start a fire.

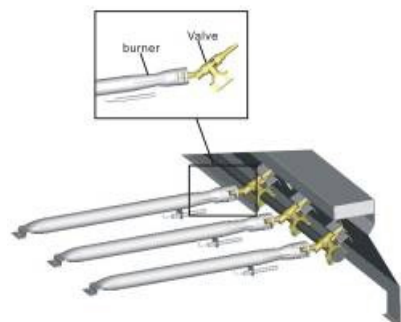
**Stainless steel surfaces:** Stainless steel will corrode if not maintained. To maintain your grill's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft nonabrasive cloth after each use. For further information, please refer to our website.

**Cooking grid:** Use a mild soapy water solution. Non-abrasive scouring powder can be used on stubborn stains then rinse with water.

## Cleaning the burner assembly

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

1. Turn gas off at control knobs and LP Tank.
2. Remove cooking grates, grease tray and grease cup.
3. Remove screw and nuts at end of burner using a spanner.
4. Carefully lift each 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 holes may become enlarged. If any large cracks or holes are found replace burner.
8. Carefully refit burners.
9. Replace screw at the end of burner.
10. Replace grease tray and cooking grates.



Inspect burner for any damage (cracks 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.

## MAINTENANCE SCHEDULE

No regular maintenance is required for the BBQ except cleaning.

We suggest the following ways to clean the burner tubes.

(A) Bend a stiff wire 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.

## CAUTION

### NATURAL HAZARD SPIDERS

**FACT:** sometimes spiders and other insects climb into the grill tubes attached to the burners. The spiders spin webs, build nests and lay eggs. The webs or nests can be very small, but they are very strong and can block the flow of gas. Clean burners prior to use after storing, at the beginning of grilling season or after a period of one month not being used.

Spider guards are on the air intakes in an effort to reduce this problem, but it will not eliminate it! An obstruction can result in a "flashback" (a fire in the burner tubes). The grill may still light, but the obstruction does not allow full gas flow to the burners.

## Abnormal Operation:

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

- ▶ Yellow tipping of the yellow flame
- ▶ Shooting up of grill plates
- ▶ Burners not igniting properly
- ▶ Burners failing to remain alight
- ▶ Gas valves, which are difficult to turn

It is recommended the appliance is cleaned after each use, and inspected yearly by a registered service engineer.

If the appliance cannot be adjusted to perform correctly contact your distributor or the manufacturer for assistance. Contact Number:

# Troubleshooting

Please read the issues below carefully and try all relevant steps.  
If none of this helps, please contact us on 1300 11 4357 for further advice or to schedule a technician to inspect your cooktop.

## Tips & Hints

### THE COOKTOP WON'T LIGHT

***Please check...***

That your cooktop is plugged in and there is power to the wall socket.

That the gas supply valve is turned on and the gas supply to your house is working.

**Hint:** If you listen closely, you should be able to hear the gas coming out of a burner when it is turned on. Due to flame failure safety, the knob must be pressed down once it is turned on – this initiates the ignition and allows the gas to come out.

That the gas igniters are clean.

**Hint:** If in doubt, use a toothbrush and a heavy duty cleaner or methylated spirits to remove any potential build-up or blockage.

That the cooktop has been installed and assembled correctly and the burner cap is sitting flat.

### THE BURNER GOES OUT WHEN THE KNOB IS RELEASED

***Please note...***

All InAlto cooktops are fitted with Flame Failure safety. This cuts the gas when no heat is detected, and may not have been activated.

**Hint:** Hold down the knob for five seconds when lighting a burner to ensure it is properly engaged.

### THE BURNER FLAMES ARE SLOW OR YELLOW TO START

***Please check...***

That the cooktop has been installed and assembled correctly and the burner cap is sitting flat.

The burner parts may be blocked with water or another substance. Please contact our Support Team on 1300 11 4357 for advice.

If connected to a gas bottle, this may be running low. Check and refill if required.

The gas pressure may not be set at the correct level. Please contact our Support Team on 1300 11 4357 for advice.

### ONE OF THE BURNERS HAS AN UNEVEN FLAME

***Please check...***

That the cooktop has been installed and assembled correctly and the burner cap is sitting flat.

That the burners are clean.

**Hint:** Please ensure the burner parts are dried properly before replacing on the cooktop.

### THE COOKTOP IS DIRTY AFTER COOKING

***Please note...***

Once it has cooled down, your cooktop should be cleaned after every use.

Typically you should only ever need to clean your cooktop with warm soapy water, or light cleaning products to assist with the removal of fat or oil emulsions (such as general cleaning sprays).

After cleaning the burners, you should ensure they are dried properly before replacing on the cooktop.

Avoid any harsh scourer pads or steel wool, as these can scratch the stainless steel.

### OPERATION IN CASE OF EMERGENCY

***Please note, in the event of an emergency you should:***

- ▶ Switch off all cooktop controls.
- ▶ Switch the gas off at the isolation switch or at the gas meter.
- ▶ Call our Support Team on 1300 11 4357.



# Purchase Details

For future reference, please record the following information which can be found on the rating plate and the date of purchase which can be found on your sales invoice.

The rating plate of your hob is located on the underneath of the appliance. Therefore please fit the duplicate data plates or label on the outside of the cupboard to sure that the label can be easily seen during operation.

## STORE DETAILS

STORE NAME	
ADDRESS	
TELEPHONE	PURCHASE DATE

## PRODUCT DETAILS

MODEL NO.	
SERIAL NO.*	

\* Your serial number can be found on the underside of the cooktop.

# Warranty Information

## WARRANTY TERMS & CONDITIONS

### BBQ APPLIANCES

This document sets out the terms and conditions of the product warranties for Residentia Group Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should you require service for your Appliance.

#### 1. IN THIS WARRANTY

- (a) 'acceptable quality' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL;
  - (b) 'ACL' means Trade Practices Amendment (Australian Consumer Law) Act (No.2) 2010;
  - (c) 'Appliance' means any Residentia Group product purchased by you accompanied by this document;
  - (d) 'ASR' means Residentia Group authorised service representative;
  - (e) 'Residentia Group' means Residentia Group Pty Ltd of 118 Campbell St, Collingwood VIC, ACN 600 546 656 in respect of Appliances purchased in Australia;
  - (f) 'major failure' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL and includes a situation when an Appliance cannot be repaired or it is uneconomic for Residentia Group, at its discretion, to repair an Appliance during the Warranty Period;
  - (g) 'Warranty Period' means:
    - (i) where the Appliance is used for personal, domestic or household use (i.e. normal single family use) as set out in the instruction manual, the Appliance is warranted against manufacturing defects for 24 months, following the date of original purchase of the Appliance;
  - (h) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.
2. This warranty only applies to Appliances purchased and used in Australia and is in addition to (and does not exclude, restrict, or modify in any way) any non-excludable statutory warranties in Australia.
3. During the Warranty Period Residentia Group or its ASR will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Residentia Group or its ASR may use remanufactured parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Residentia Group. This warranty does not apply to light globes, batteries, filters or similar perishable parts.
4. Parts and Appliances not supplied by Residentia Group are not covered by this warranty.

5. You will bear the cost of transportation, travel and delivery of the Appliance to and from Residentia Group or its ASR. If you reside outside of the service area, you will bear the cost of:
  - (a) travel of an authorised representative;
  - (b) transportation and delivery of the Appliance to and from Residentia Group or its ASR, in all instances, unless the Appliance is transported by Residentia Group or its ASR, the Appliance is transported at the owner's cost and risk while in transit to and from Residentia Group or its ASR.
6. Proof of purchase is required before you can make a claim under this warranty.
7. You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. Residentia Group is not liable in the following situations (which are not exhaustive):
  - (a) the Appliance is damaged by:
    - (i) accident
    - (ii) misuse or abuse, including failure to properly maintain or service
    - (iii) normal wear and tear
    - (iv) power surges, electrical storm damage or incorrect power supply
    - (v) incomplete or improper installation
    - (vi) incorrect, improper or inappropriate operation
    - (vii) insect or vermin infestation
    - (viii) failure to comply with any additional instructions supplied with the Appliance;
  - (b) the Appliance is modified without authority from Residentia Group in writing;
  - (c) the Appliance's serial number or warranty seal has been removed or defaced;
  - (d) the Appliance was serviced or repaired by anyone other than Residentia Group, an authorised repairer or ASR.
8. This warranty, the contract to which it relates and the relationship between you and Residentia Group are governed by the law applicable where the Appliance was purchased.
9. To the extent permitted by law, Residentia Group excludes all warranties and liabilities (other than as contained in this document) including liability for any loss or damage whether direct or indirect arising from your purchase, use or non use of the Appliance.
10. For Appliances and services provided by Residentia Group in Australia, the Appliances come with a guarantee by Residentia Group that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. The benefits to you given by this warranty are in addition to your other rights and remedies under a law in relation to the Appliances or services to which the warranty relates.
11. At all times during the Warranty Period, Residentia Group shall, at its discretion, determine whether repair, replacement or refund will apply if an Appliance has a valid warranty claim applicable to it.
12. To enquire about claiming under this warranty, please follow these steps:
  - (a) carefully check the operating instructions, user manual and the terms of this warranty;
  - (b) have the model and serial number of the Appliance available;
  - (c) have the proof of purchase (e.g. an invoice) available;
  - (d) telephone the numbers shown below.
13. You accept that if you make a warranty claim, Residentia Group and its ASR may exchange information in relation to you to enable Residentia Group to meet its obligations under this warranty.

#### IMPORTANT

Before calling for service, please ensure that the steps in point 12 have been followed.

#### Telephone contacts

- Service: Please call 1300 11 HELP (4357)
- Spare Parts: Please call 1300 11 SPARE (7727)

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