

# BUGG®

## Assembly and Operating Instructions



Series II

FOR OUTDOOR USE ONLY



*Serious Barbecues*





*Beef Eater*  
**Beef Eater**  
*Serious Barbecues*

#### **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.
- Operate burners on 'High' when hood is closed.
- Store combustible materials, gasoline or flammable liquids or vapours within 450mm (18") 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 barbecue indoors.
- Expose hose to direct sunlight.
- Modify the construction of this appliance or the size of any burner or valve orifice.
- 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 hot surface of the appliance.
- Allow children to operate this appliance.
- 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.
- Touch some accessible parts, other than the ones meant for handling. They may be hot.
- Operate the Barbecue before cleaning the inside and grease tray content.

#### **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 about 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.
- Use your barbecue only on a level surface.
- Attend barbecue whilst cooking food.
- Preheat the barbecue for up to 10 minutes.
- After cooking turn barbecue to high for up to 10 minutes to burn off excess grease.
- Let the barbecue cool before replacing any lid or cover.
- Regularly replace any foil material in grease/drip tray if used.
- Keep children away from barbecue at all times.
- Have the gas cylinder filled by an authorised LPG 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/drip tray regularly and clean the appliance at least twice annually.
- Always remove any lid or cover off 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.
- Keep burners on 'Low' when hood is closed.

- 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 grease 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.

In North America, the installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2.

#### **Gas Cylinder Safety Information**

- 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.
- This appliance is designed to be used with a gas cylinder not exceeding 9KG (20lbs) capacity.
- The Gas cylinder must be constructed and marked in accordance with specifications for LP Gas Cylinders.
- The gas cylinder supply valve must be turned off when the appliance is not in use.
- The gas cylinder used must incorporate a safety collar to protect the valve assembly.
- The gas cylinder must always be kept and used in the upright position.
- Do not store a spare LPG cylinder under or near this appliance
- Never fill the cylinder beyond 80 percent full.
- If the information above is not followed exactly, a fire causing death or serious injury may occur.

**Important:**

When disconnecting and removing the gas cylinder for the purpose of refilling, always observe the following procedure:

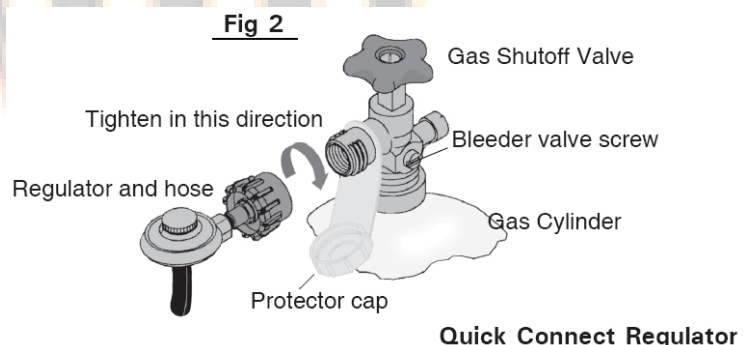
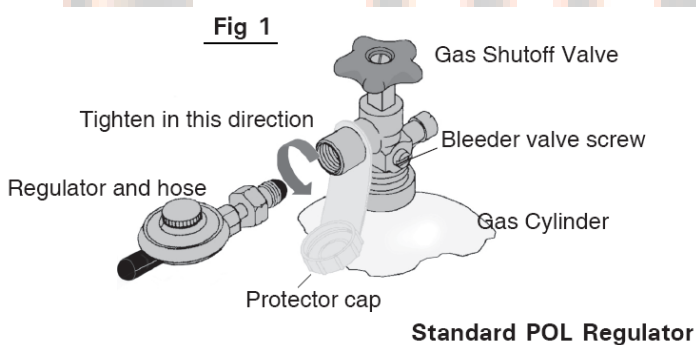
- Ensure that all gas control valves on the appliance and the gas cylinder are turned off before disconnecting the gas line from the cylinder.
- Do not smoke or use a naked flame near the appliance or gas cylinder while disconnecting the gas line between the appliance and gas cylinder.
- Remove the gas 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.

**Regulator Connection**

1. Check that all control knobs are in the 'Off' position.
2. Make sure the cylinder valve is off by turning the valve knob all the way clockwise.
3. Remove the protective cap from the cylinder if present.
4. Make connection as described in figures 1 and 2.
5. Leak-test the connection with a soapy water solution. (See Gas Leak Testing Procedure).

**Hose and regulator replacement must be a genuine part specified for this appliance, and can be obtained at your nearest BeefEater stockist.**

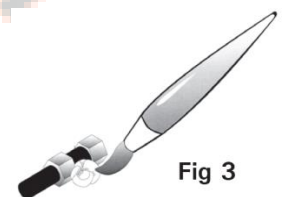


**Gas Leak Test Procedure**

Use the following procedure to check for gas leaks.

Never use a naked flame to check for gas leaks.

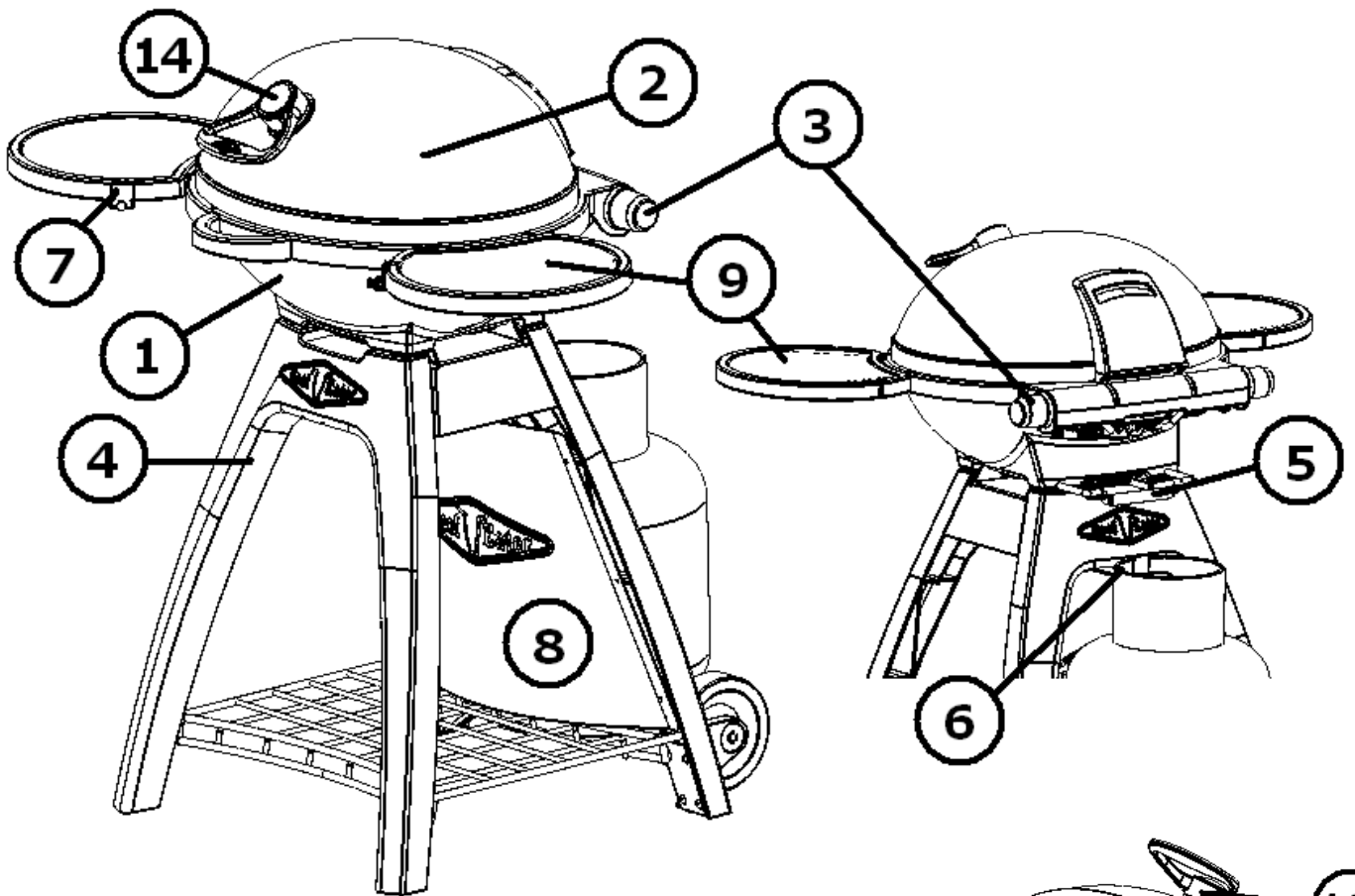
1. In a small container, mix up a solution of water and detergent or soap. Mix the solution well.
2. Make sure that the gas supply valve on the gas cylinder is turned on.
3. Make sure that the gas control valves on the appliance are all turned off.
4. Using a brush or spray bottle apply the solution to the gas line and each join in the gas line. See Fig 3.
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.



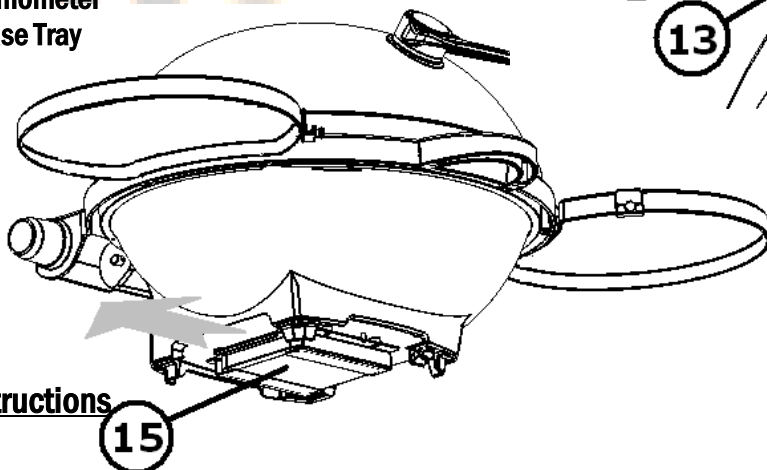
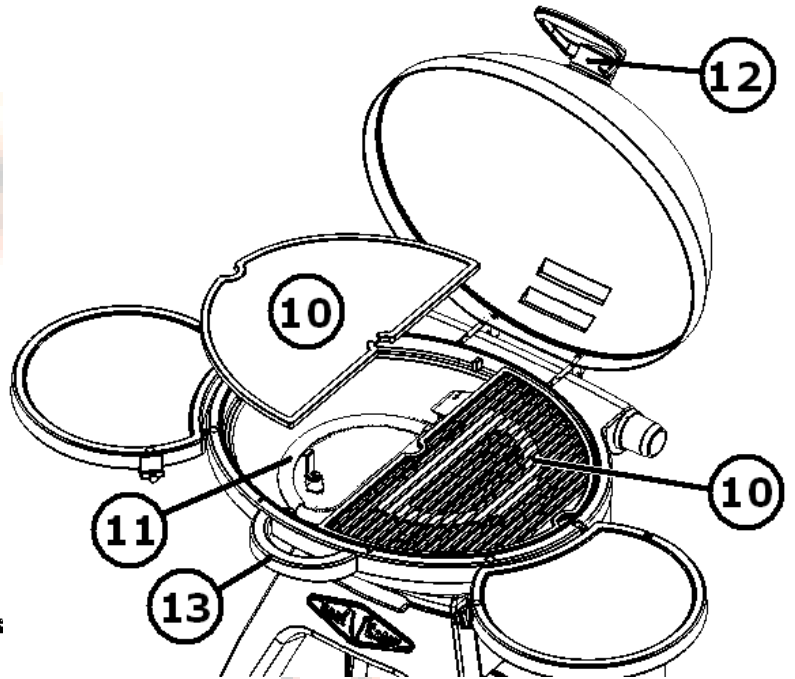
**Know your**



When the BBQ is used without a trolley, ensure the gas cylinder is stable, and placed on a firm, level, non-combustible surface, and that the hose is not under stress, kinked, twisted or in contact with any hot surface. When moving the BBQ, disconnect hose from cylinder first.



1. BBQ Body
2. Hood
3. Operating Knobs R + L
4. Stand \*
5. Locking U Bolt
6. Cylinder Hook
7. Utility Hook
8. Cylinder Shield\*
9. Shelves
10. Grill and Plate
11. Burner
12. Hood Handle
13. Body handle
14. Thermometer \*\*
15. Grease Tray



\* Stand is sold separately  
\*\* May not be included with all models

## Assembly Instructions

### General

This barbecue comes ready to use, and requires very minimal preparation before it can be used. It can be mounted onto a mobile Stand.

The Stand is packed and sold separately. Please refer to the Stand instruction booklet for assembly, and barbecue mounting.

Once the barbecue had been unpacked, please check the following:

1. Hood is correctly engaged into the 2 slots in the barbecue's body, and is free to open and close.
2. Both burners are in place correctly and secured by screws.
3. Place the Grill and Plate, in their position in the Barbecue's body.  
**Note:** both Grill and Plate are fully reversible, and can be used on either side of the Barbecue.
4. Place the grease tray in its brackets, and insert the Locking U bolt to place.
5. Make connection to the gas source. See page 4 for details
6. Conduct leak test.



**NOTE:** The locking U Bolt must be fully engaged at all times while using the Barbecue

## **Using Your Barbecue:**

### **Before you light the Barbecue**

Perform the following checks:

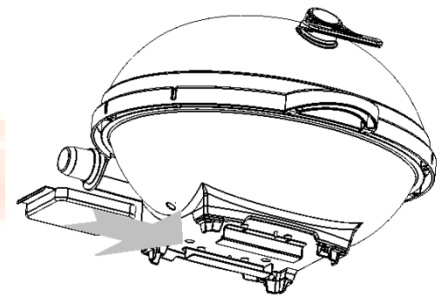
- Make sure all connections are tight, and leak-tested. Gas regulators fitted with a hand-tightened wheel must be checked to ensure they are secured.
- Check that both control knobs are in the 'Off' position, and that gas supply is turned off.
- Ensure that the Hood of the barbecue is open. If lid is closed there is a risk of gas accumulating inside, and creating a dangerous situation.
- The hose and regulator supplied with this barbecue must be used at all times whilst operating this barbecue. Inspect the hose and regulator regularly for cracks or any sign of damage. If there is excessive abrasion or wear, replace only with a genuine BeefEater regulator.
- The bottom of the Barbecue body is clean and free of any grease or other food residue.

### **Grease Collecting Pan**

The grease Collecting Pan is located on 2 brackets below the BBQ's bottom, it can inserted and removed from the left-hand-side, once the Locking U Bolt had been pulled out.

Make sure the pan is always in its place when operating the barbecue, to avoid grease dripping directly into the Stand. Make sure the grease pan is emptied and cleaned regularly.

**\*\*\* Ensure the grease is cleaned off the inside of the Barbecue before each use. \*\*\***



### **Lighting the Barbecue**

- Ensure the appliance is placed on a flat, level, non-combustible surface.
- Ensure the regulator is connected to the LPG cylinder (See Regulator Connection page 4.), and the hose is not subject to any twisting, and is not close to hot surfaces.
- Verify all joints are spanner tight and check for leaks after turning on gas supply. See correct procedure on page 4.
- Ensure both knobs are in the 'Off' position.
- Ensure cooking plate and grill are in place.
- Open Gas Cylinder valve.

### **Note:**

The barbecue is fitted with a safety feature that prevents the burners from being accidentally turned on. You **must push the knob inwards** to disengage the lock, and only then start turning it.


### **Light each burner by following this procedure:**


- Read all instructions before lighting.
- Open Hood before lighting.

- Push in knob and turn counter-clockwise towards 'High'.
- If ignition does not occur, return to 'Off' and repeat after 5 minutes.

Check for a clear blue flame with just a tip of yellow.

Once the burner is alight, light other burner if required.

 Excess yellow tipping means the combustion is not right, if that is observed, turn the Barbecue burners off, and refer to troubleshooting at the end of this manual.

 Both burners must always be kept on 'low' while the hood is closed.

### **If the burner does not light**

Keep the control knob pushed, and return the knob in the clockwise direction to the 'Off' position. Wait 5 minutes, and repeat the lighting procedure steps 1 - 4 above again.

If after a few attempts you still can not light the burners, contact your retailer before proceeding.

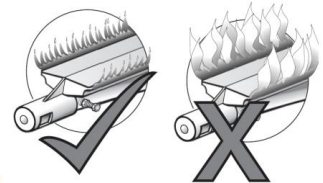
### **Manual Lighting**

Press and turn the knob anti-clockwise to the 'High' position, then, using a long match, light the corresponding burner immediately through the cooking grill.

### **Check for proper burner operation**

Following operating instructions light each burner and check for a clear blue flame with just a tip of yellow. Excess yellow tipping can be adjusted using the air entry adjustment shutter on the side of the burner venturi.


If you are unable to achieve correct operation, consult your dealer.



### **Preparing the Plate and Grill:**

Your barbecue has heavy duty porcelain enamelled Cast Iron plate and grill. Porcelain Enamel is a hard, non-rusting surface which will ensure the long life of your cooking surface.

The plate and grill are ready to use, but it is recommended to wash them with warm soapy water and a soft cloth, and rinse before use.

 To ensure the longevity of the porcelain enamel surface on the Cast Iron plate and grill it is strongly advised to avoid impact with other metal parts and sharp utensils.

### **To turn off a burner**

Simply press in, and turn the knob clockwise to the 'Off' position.

### **After Use**

It is a good idea to leave the barbecue on for about 10 minutes after you have finished cooking. This helps to burn away any excess food residues and oil, and makes cleaning easier.

1. Be sure to turn off all control knobs and the gas supply.
2. Allow the barbecue to cool.
3. Clean the grease-tray and cooking surfaces. Clean any food spills from the inside of barbecue.
4. Lower the hood.

The gas cylinder supply valve must be turned off when the appliance is not in use.

### **Direct Cooking Method**

Commonly used for traditional barbecuing. Place food over the lit grill section. Some flaring may occur, so care must be taken while cooking. Check inside the roasting hood regularly. The direct cooking method is recommended for steaks, chops, sausages, and hamburgers.

 **NOTE:** The locking U Bolt must be fully engaged at all times while using the Barbecue


### **Indirect Cooking**

Indirect cooking involves little or no heat directly underneath the food. Instead, the food is placed on the grill, with the burner below the food turned Off or Low, and other burner is used. The hood is closed to trap heat and moisture. With this method, heat circulates around

the food, cooking by convection. By trapping the vapour inside your “outdoor oven”, the cooking vapour will fall back on the food on all sides, not just from underneath. The food cooks more evenly, and stays moist in the process.

Indirect cooking is similar to using a conventional oven and is recommended for rotisserie cooking, roasts, poultry, casseroles, vegetables and whole fish.

When cooking a roast, it is a good idea to use a roast holder and baking dish. Always use a baking dish with a depth greater than 35mm, as shallower trays may fill quickly and overflow, which may result in a grease fire.

 **Note:** with the hood closed, two burners must only be operating on Low. One can be operated on Hi, only if the other is Off.

**Controlling the Burners**

The control knob can now be turned to the desired heat setting, Low, High or anywhere in between. The control knob does not need to be pushed in while selecting the heat setting.

**Clean the Grease-Tray**

The Grease-Tray is located under the bottom of the Barbecue, and slides out to the left (looking from front of barbecue). The Grease-Tray is secured in place by the Locking U Bolt, and in order to remove it, the Bolt needs to be taken out first. Ensure the Grease-Tray is thoroughly cleaned before each use.

**Storing Your Barbecue**

When storing barbecue for extended periods, be certain all controls and cylinder valves are turned off. If storing the barbecue indoors remove gas cylinder and store the cylinder in a ventilated area outdoors. 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 barbecue should be covered when not in use. Eg with a polyester or vinyl barbecue cover.

**Technical Information**



**Note:** Do not modify this appliance.

Any deviation from factory settings could result in a safety hazard.

Barbecue manifold inlet thread:  
3/8 SAE male flare fitting.

**Gas Pressure:**

LPG - 2.75 Kpa; 11”WC

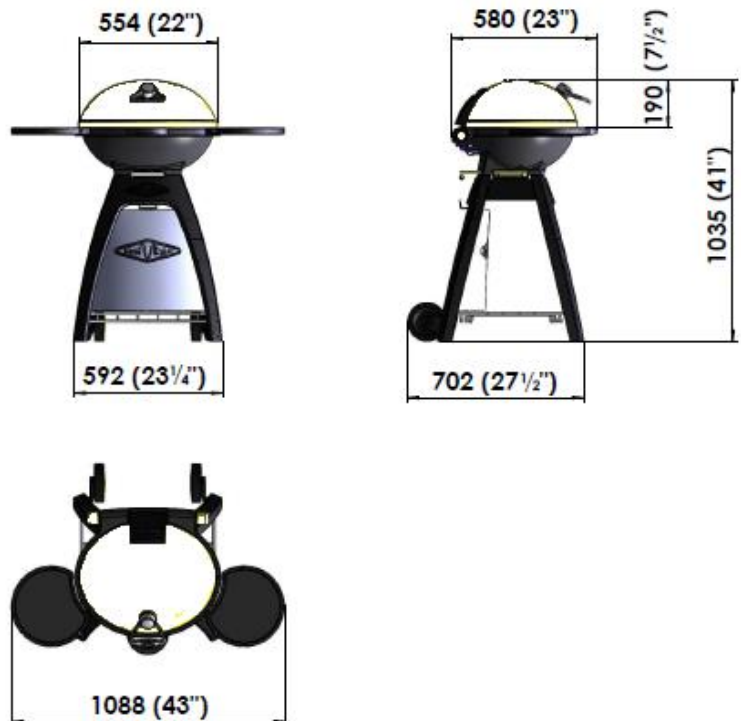
NG - 1.0 Kpa; 4” WC

**Gas Nozzle size:**

LPG - Ø 0.90mm (Au); Ø0.95mm (America)

NG - Ø 1.50mm;

**Gas Input:** 10Mj/Bnr, 9500BTU/Bnr



**Locating Your Barbecue:**

Most importantly, this is an outdoor appliance. Ensure your barbecue is positioned safely away from anything that can catch fire.

**Outdoor Use Only:** Under no circumstances is this barbecue to be used indoors. This includes garages or any other enclosed area.

**Clearance from Combustibles:** Ensure your barbecue remains at a distance of at least 45 cm (18”) from any combustible material such as wood, gyprock, paper and plants. Do not store combustible materials, gasoline or flammable liquids or vapours within 45 cm (18”) of the barbecue.

**Adequate Ventilation:** Ensure there is adequate ventilation for both the barbecue and cylinder. This is required not only for proper combustion, but also to prevent gas build up.

**Firm Level Surface:** Use your barbecue only on a firm level surface. This barbecue is not designed for recreational vehicles, and shall not be installed on a boat or any marine craft.

**Protection from Weather:** Keep the barbecue protected from adverse weather, including rain and high winds.

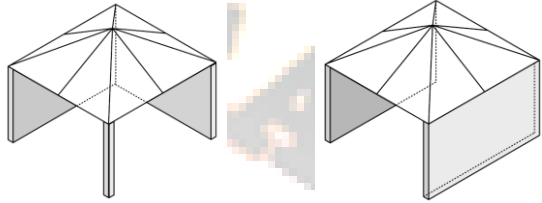
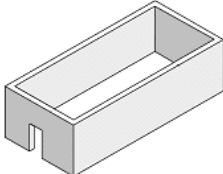
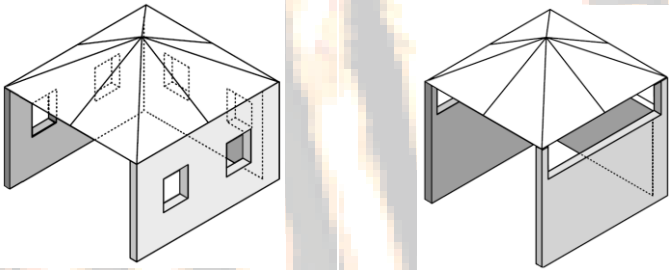
Polyvinyl covers are available that have been specially designed for this range of barbecues.



**Maintenance Access:** When your barbecue is installed, you should be able to access the gas supply line including the gas piping or hose, gas regulator, gas cylinder and any shut off valves. Allow clear access to the entire gas supply hose and regulator.

**Partial Enclosures:** Many backyards have areas that are partially closed off, such as balconies and pergolas. In some cases, it is hard to decide whether these partially enclosed areas should be classified as indoor areas. Here are some clear definitions of such areas for your reference:

This appliance shall only be operated 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 enclosure in which the appliance is used shall comply with one of the following:

<p>Within a partial enclosure that includes an overhead cover and no more than two walls.</p>	
<p>Any enclosure with walls on all sides, but at least one permanent opening at ground level, and no overhead cover.</p>	
<p>Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:</p> <ul style="list-style-type: none"> <li>▪ At least 25% of the total wall area is completely open; and</li> <li>▪ At least 30% of the remaining wall area is open and unrestricted.</li> </ul> <p>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.</p>	



**NOTE:** In North America operating a Barbecue under an Overhead Cover is not allowed.

### Connect the Regulator to the gas Cylinder



Verify 'Gas Type' label and Data-Plate, attached to back of barbecue, are correct for the gas you are about to connect to.

The hose and regulator is connected to the BBQ and leak tested at factory. Do not disassemble unnecessarily.

1. Make sure burner valves are in the 'Off' position.
2. Screw regulator side to the cylinder, and hand-tighten. See more details on page 4.

**Note:**

- If moving the BBQ from one place to another, never drag the cylinder behind. Disconnect the cylinder first, move, and re-connect once reached the new location.
- For storage and cylinder exchange, disconnect hose at the cylinder only, do not disconnect hose from the appliance.
- Please refer to Stand instruction book for correct mounting of the Barbecue.
- The locking U Bolt must **always** be fully engaged whether the Barbecue is in use, or not.



### Maintenance

1. Use only soft cloth or sponge to clean the surfaces of barbecue and then carefully dry.
2. Avoid leaving acidic or alkaline substances on the plate. It may cause discolouration and corrosion.
3. Keep the igniters probe clean. Wipe away any apparent water or dirt.



## Serious Barbecues

4. Clean the unit after each use to maintain the appearance and prolong the appliance's life. Do not use corrosive materials or harsh detergents to clean the BBQ.

Service and Maintenance Schedules	Each Use	6 Monthly	2 Yearly
Check gas supply hose(s) for cracks and leaks	✓		
Check gas regulator for leaks	✓		
Check that all gas fittings are tight	✓		
Inspect and clean ignition module and tube		✓	
Inspect and clean barbecue Burners		✓	
Inspect and clean gas injectors			✓
Check gas control valve on cylinder			✓
Inspect gas control valves			✓
Inspect and proof all internal structure barbecue and Stand			✓

### Installation Options

Before proceeding, you need to establish the gas type which your barbecue will run on, and the style of installation you need.

#### **Natural Gas or LPG/Propane.**

Before beginning installation or assembly, check that the gas type which the barbecue is designed for is correct for the gas available to you. In most countries the choices are Natural Gas or LPG/Propane. You will find the gas type label on the back side of your barbecue. If your barbecue uses the incorrect gas type, or if you are unsure, consult your dealer before going any further. Using the wrong type of gas for a barbecue is extremely dangerous.

**Natural Gas Conversion:** Newly purchased barbecues are made for LPG/Propane. A Natural Gas conversion kit is available to allow your barbecue to run on Natural Gas. This kit includes all parts required for installation.

#### **Service Assistance:**

To assist you when contacting your after-sales service agent and to arrange for service, please have the barbecue details ready when you call. 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. For all parts and service, contact your nearest BeefEater dealer.

To assist with the required details, you may record them here:

Barbecue Model \_\_\_\_\_

Serial Number: \_\_\_\_\_

Date of Purchase \_\_\_\_\_

Place of Purchase: \_\_\_\_\_

Images in this manual are for illustrative purposes only. Due to constant improvement, BeefEater advises that changes to the design, material, specifications and product configuration may occur at any time without notice.

#### **Warranty:**

Our goods come with guarantees 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 goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.



**Serious Barbecues**

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 Woodland Home Products.

To ensure speedy processing of your warranty service claim, ensure that you record all details about your appliance, including serial number. Keep this information handy for future reference, and a copy of your purchase receipt. Note: serial number can be found on the Data Plate, or the first page of this book.

### 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. Rain 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 of porcelain or painted parts.
- Corrosion or damage caused by exposure to the elements, grease fires, insects, weather or hail.
- Cleaning and normal wear and tear. Service calls of this nature are chargeable.
- Rusting of steel plates and burners.
- Commercial use of the barbecue.
- Unauthorised repairs during the warranty period
- Removal or re-installation costs.
- Cracks and weathering of plastic parts caused by exposure to the elements or damage by weather, heat, insects, chemicals or foods acids or juices.

**Note:** Barbecues must be covered when not in use.

**Note:** Rust should be removed by a scrub pad and the surface coated with cooking oil. Cooking surfaces must be covered when not in use.

### 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 operated and maintained in accordance with the instructions supplied.
3. Repairs or service must be carried out by an authorised person. Installation must conform to the applicable Gas, Electrical and Building standards laid down by the local codes for your state 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 this 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.

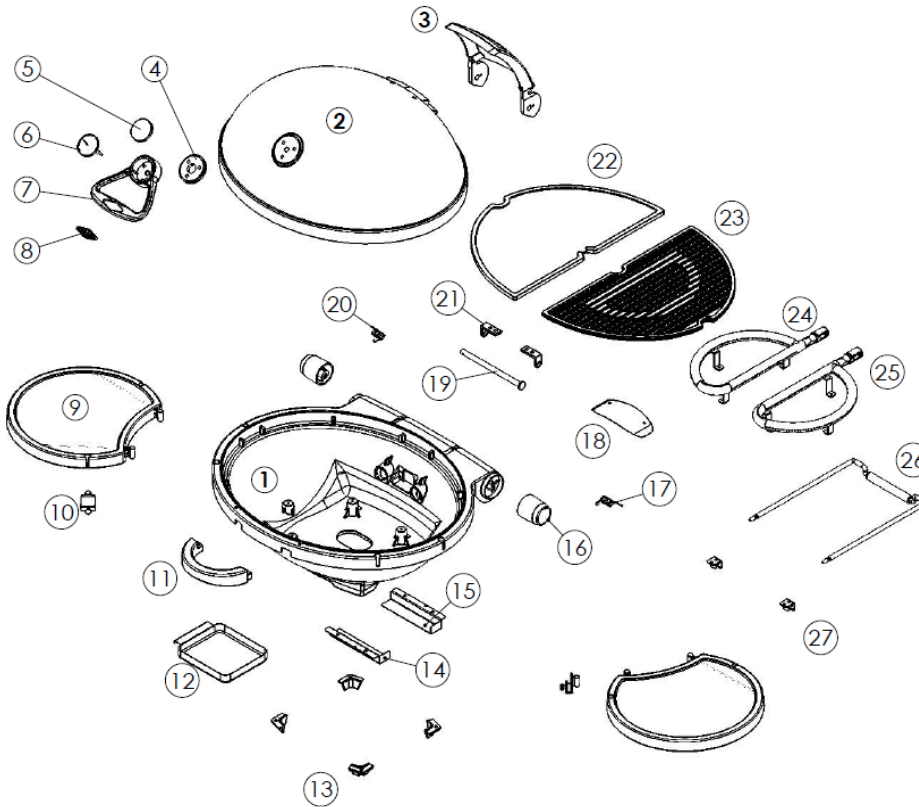
Terms of Warranty (Years)	
<b>BBQ</b>	
Barbecue Frame	<b>5</b>
S/S Burners	<b>2</b>
Cast Iron Cooktops	<b>2</b>
Valves	<b>2</b>
Ignition System	<b>2</b>
All other parts	<b>2</b>
<b>Hood</b>	
Hood	<b>3</b>
Cast Alloy Parts	<b>2</b>
All other parts	<b>2</b>
<b>Stand</b>	
All Stand parts	<b>2</b>

### Troubleshooting

Condition	Possible Cause	Solution
Flame goes out while in use	Empty Gas cylinder.	Replace cylinder.
	Air mixed in hoses.	Re-ignite and allow operating for a short while, till clears out
	Blockage	Seek professional assistance.

Ignition failure	gas cylinder valve close	Turn off knob button, then open the cylinder valve
	Air mixed in the hoses	Re-ignite and allow operating for a short while, till clears out.
	Rubber hose wrapped, deformed or pinched	Release hose, ensure not damaged or leaking
	Spark Escaping	Visually ensure the spark is present at end of tube. If not, seek professional assistance.
	No Pilot Flame	Check that ignition pilot tube is clear. If so, seek professional assistance.
Foul smell of gas	Damage to hose	Turn cylinder valve off, replace hose.
	Leakage	Leak-test, and tighten where required. If leakage can't be rectified, cease using appliance, and seek professional assistance.
	Burner went off	Shut off valves, wait for 5 minutes and reignite
	Incorrect combustion	Seek professional assistance
Flame appear to separate off the burner or flame burns with noise	blockage of some burner Ports	Clean the burner thoroughly. If problem persists, Seek professional assistance
	Incorrect gas pressure	seek professional assistance
Yellow Tipping in Flame	Air/Gas mixture in burner incorrect	Try to adjust air opening at burner to remove yellow. If not changing, seek professional assistance.

**Spare Parts:**



index	Part No	Description
1	B01 0011	Body
2	B03 0011	Hood
3	B01 0012	Hood Hinge
4	B06 0012	Hood Handle spacer
5	B04 0011	Hood handle cap
6	B09 0011	Thermometer (optional)
7	B01 0013	Handle Hood
8	B06 0013	handle Badge
9	B06 0014	Side shelf
10	B01 0016	Hook
11	B06 0015	Body handle
12	B02 0017	Grease tray
13	B09 0020	Body leg
14	B04 0012	LHS grease tray bracket
15	B04 0013	RHS grease tray bracket
16	B06 0016	Knob (R or L)
17	B09 0012	Spring (L+R)
18	B02 0012	Burner shield
19	B02 0011	Hinge rod
20		
21	B01 0015	Hinge bracket
22	B07 0012	Plate
23	B07 0011	Grill
24	B02 0013	Burner LHS (view from front)
25	B02 0014	Burner RHS (view from front)
26	B02 0015	Locking U Bolt
	B02 0016	Locking clip
	B09 0017	Valve LHS (view from front)
	B09 0027	Valve RHS (view from front)
	B09 0019	Al tube LHS (view from front)
	B09 0028	Al tube RHS (view from front)
	B09 0016	Manifold LHS (view from front)
	B09 0029	Manifold RHS (view from front)
		Ignition Module RHS
		Ignition Module LHS
	B09 0030	Cross gas flexible tube
	B09 0031	Injector holder
	040262	Injector 0.90 LPG
	040263	Injector 1.50 NG
	B09 0015	Hose and regulator
	B09 0025	Rain cover ( long )
	B09 0026	Rain cover ( short )
	B05 0002	Instruction BBQ