



SGBBQG640
INSTRUCTION & INSTALLATION
MANUAL
PIN CODE: 0845CR-0011





SPACE GRILL ACCESSORIES ONLINE SHOP



Congratulations,

You are now the proud owner of an Space Grill cooking appliance. Thank you for purchasing Space Grill and welcome to the exciting world of cooking the space Grill way.

This instruction manual has been specially created to inform you of the full range of features your Space Grill BBQ has to offer and serves as an introduction to the wonderful benefits of Space Grill's dynamic cooking systems.

In this manual we present detailed information on the advanced cooking systems. Once you have read this section you will be able to choose the most appropriate settings for your BBQ when cooking different types of food.





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INSTALLATION WARNINGS

DO NOT RETURN TO PLACE OF PURCHASE. KEEP YOUR PURCHASE RECEIPT, THIS WILL BE REQUIRED TO MAKE ANY CLAIMS UNDER THE 12 MONTH WARRANTY.

•GENERAL INFORMATION

IMPORTANT: READ THE SAFETY PRECAUTIONS OF THIS BOOKLET CAREFULLY BEFORE REMOVING THE BARBECUE FROM ITS CARTON OR CONNECTING THE BARBECUE TO ITS GAS SUPPLY. IF YOU ARE UNSURE ABOUT ANYTHING REGARDING YOUR BARBECUE, PLEASE CONTACT CUSTOMER SERVICE BEFORE OPERATING YOUR APPLIANCE.

- BARBECUES MUST BE USED IN ACCORDANCE WITH THE INSTALLATION REQUIREMENTS OF YOUR GAS SUPPLY AUTHORITY
- BARBECUES FOR USE WITH BOTTLED GAS ARE LABELLED 'PROPANE' OR 'LPG' GAS.

CLEARANCES

MINIMUM CLEARANCES FROM COMBUSTIBLE MATERIALS

MUST BE:

ABOVE -600MM SIDES -150MM BELOW -200MM

HOSE & REGULATOR SAFETY

THE PRESSURE REGULATOR AND HOSE ASSEMBLY SUPPLIED WITH THE BARBECUE MUST BE USED. REPLACEMENT PRESSURE REGULATORS AND HOSE ASSEMBLIES MUST BE THOSE SPECIFIED BY THE BARBECUE MANUFACTURER.

WHEN CONNECTING THE HOSE AND REGULATOR ASSEMBLY TO THE GAS CYLINDER, TAKE CARE TO AVOID UNNECESSARY TWISTING OR KINKING OF THE FLEXIBLE HOSE.

AFTER THE ASSEMBLY HAS BEEN SECURED, TURN ON THE GAS AND CHECK FOR LEAKS BY BRUSHING A SOAP AND WATER SOLUTION OVER ALL CONNECTIONS.

IF YOU ARE UNABLE TO CORRECT THE LEAK BY TIGHTENING THE CONNECTIONS, TURN OFF THE GAS AND CONTACT THE SUPPLIER IMMEDIATELY.

ALWAYS ENSURE THE BARBECUE IS KEPT AWAY FROM FLAMMABLE MATERIALS AND THE GAS CYLINDER CLEAR OF ANY HEAT SOURCE. WHEN CHANGING OVER FROM AN EMPTY GAS CYLINDER TO A FULL ONE MAKE SURE THIS PROCEDURE IS CARRIED OUT IN A FLAME FREE ATMOSPHERE.

ONLY REGULATOR WHICH COMPLIES WITH EN 16129 CAN BE USED.

THE LENGTH OF FLEXIBLE HOSE CANNOT EXCEED 1.5M. IN FINLAND, THE LENGTH OF HOSE CANNOT EXCEED 1.2M. IT'S NECESSARY TO CHANGE THE FLEXIBLE TUBE WHEN THE NATIONAL CONDITIONS REQUIRE IT, AND/OR DEPENDING ON ITS VALIDITY

MAKE SURE THAT FLEXIBLE TUBE IS NOT SUBJECTED TO TWISTING WHEN USING THE APPLIANCE.

THIS APPLIANCE MUST BE KEPT AWAY FROM FLAMMABLE MATERIALS DURING USE

MAKE SURE THAT THE VENTURIS OF BURNER ARE NOT BLOCKED BEFORE USING THE APPLIANCE.

PAY ATTENTION THAT WHEN CHANGING THE GAS CYLINDER WHICH SHALL BE CARRIED OUT AWAY FROM ANY SOURCE OF IGNITION;

USE PROTECTIVE GLOVES WHEN HANDLING PARTICULARLY HOT COMPONENTS.

WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY.

DO NOT MODIFY THE APPLIANCE

USE OUTDOORS ONLY

SPECIFICATIONS

BARBECUE SPECIFICATIONS CAN BE FOUND ON THE DATA LABEL ATTACHED TO THE DOOR PANEL OR THE BARBECUE BODY. HOSE CONNECTION THREAD AT GAS INLET IS 1/4" - BSP.

GAS CYLINDER USE & SAFETY

THIS IS A LOW PRESSURE BARBECUE AND MUST ONLY BE USED WITH THE HOSE AND REGULATOR SUPPLIED. YOUR BARBECUE IS DESIGNED FOR USE WITH 5 ~10KG Butane OR PROPANE

THE CYLINDER SHOULD BE FILLED BY A REPUTABLE GAS SUPPLIER AND VISUALLY INSPECTED AND RE-QUALIFIED AT EACH FILING.

ALWAYS KEEP CYLINDER IN AN UPRIGHT POSITION.

ALWAYS CLOSE THE CYLINDER VALVE WHEN THE BARBECUE IS NOT IN USE. DO NOT SUBJECT THE CYLINDER TO EXCESSIVE HEAT.

NEVER STORE YOUR GAS CYLINDER INDOORS.

IF YOU STORE YOUR BARBECUE INDOORS, ALWAYS DISCONNECT THE CYLINDER FIRST AND STORE IT SAFELY OUTSIDE. CYLINDERS MUST BE STORED OUTDOORS IN A WELL VENTILATED AREA OUT OF REACH OF CHILDREN, AND MUST NOT BE STORED IN A BUILDING, GARAGE OR ANY OTHER ENCLOSED AREA.

WARNING :

READ CAREFULLY BEFORE ASSEMBLING AND OPERATING YOUR BARBECUE.

READ INSTRUCTIONS BEFORE USING THE BARBECUE.

ACCESSIBLE PARTS MAY BE VERY HOT.

KEEP YOUNG CHILDREN AWAY.

ANY MODIFICATIONS TO THIS BARBECUE MAY BE DANGEROUS.

DO NOT MOVE THIS BARBECUE DURING USE.

TURN OFF GAS SUPPLY AT THE CYLINDER AFTER USE.

PARTS SEALED BY THE MANUFACTURER OR THEIR AGENT MUST NOT BE MANIPULATED BY THE USER.

THIS BARBECUE IS ONLY TO BE USED AND STORED OUTDOORS.

NEVER OPERATE THIS BARBECUE WITHOUT A REGULATOR.

DO NOT TEST FOR GAS LEAKS WITH AN OPEN FLAME.

IF THIS INFORMATION IS NOT FOLLOWED EXACTLY, A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR.

DO NOT STORE A SPARE GAS CYLINDER UNDER OR NEAR THIS BARBECUE.

NEVER FILL THE CYLINDER BEYOND 80% FULL. THIS BARBECUE IS ONLY TO BE USED AND STORED OUTDOORS.

IF YOU SMELL GAS

1. SHUT OFF GAS TO THE BARBECUE AT ITS SOURCE, IF POSSIBLE.

2. EXTINGUISH ANY OPEN FAME.

3. OPEN HOOD.

4. IF ODOUR CONTINUES, IMMEDIATELY CALL YOUR GAS SUPPLIER OR FIRE DEPARTMENT. DO NOT CONNECT YOUR BARBECUE TO A GAS CYLINDER EXCEEDING THE 9KG CAPACITY. NEVER CONNECT AN UNREGULATED GAS CYLINDER TO YOUR BARBECUE.

FAILURE TO COMPLY WITH THESE INSTRUCTIONS COULD RESULT IN A FIRE OR EXPLOSION WHICH COULD CAUSE SERIOUS BODILY INJURY, DEATH OR PROPERTY DAMAGE.



INSTALLATION CHECKS

Location of your Barbecue

DO NOT use your barbecue in garages, porches, sheds, breezeways, or other enclosed areas. Your barbecue is to be used OUTDOORS. The barbecue should not be placed under any surface that will burn. Do not obstruct the flow of combustion and ventilation air around the barbecue housing.

Check Barbecue for any Damage

Contact your supplier for assistance regarding replacement of any damaged or missing parts.

Do not operate a barbecue that appears damaged.

Barbecues for use with gas cylinders are labeled Propane' or 'ULPG' gas. Check labelling at the gas connection on your barbecue.

Protect Children

Keep children away from barbecue during use and until barbecue has cooled after you have finished.

Do not allow children to operate barbecue.

Always ensure that no sporting or physical activities are carried out in close proximity to the barbecue during use and while still hot.

For your safety:

- Do not store or use petrol or other flammable liquids in the vicinity of this or any other appliance.
- Do not store empty or full spare gas cylinders under or near this or any other appliance.
- Keep the gas hose away from hot surfaces and protect from dripping grease. Avoid unnecessary twisting of hose. Visually inspect the hose prior to each use for cracks, excessive wear or other damage. Replace the hose if necessary.
- Never test for gas leaks with a lit match or open flame. Never light barbecue with hood closed or before checking to ensure the burner tubes are fully seated over gas valve orifices.
- Never lean over cooking surface when lighting.
- Never alter or modify the regulator or gas supply assembly.
- This barbecue must not be used indoors.
- Ensure the barbecue is set up on a level and stable surface.
- Do not move the barbecue while in use or when hot.
- Remove the drip tray before moving.

GENERAL ASSEMBLY

Connecting & Disconnecting to the gas source.

Familiarise yourself with the general information and safety guidelines located at the front of this manual.

Check:

1. The cylinder is filled. A sloshing sound will be heard when shaken.
2. The burner controls are in the 'OFF' position.

Connecting:

1. Ensure cylinder valve is in its full off position.
2. Check for any damage to either the cylinder connection or the hose. NEVER attempt to use damaged equipment.
3. When connecting the hose to the cylinder tighten the nut to a positive stop by hand or spanner.
4. Open cylinder valve fully. If a leak can be heard at either end of the hose turn cylinder off and tighten joint with a spanner. Wait 5 minutes before re-testing and use a soapy water solution to check the joint. If bubbles appear, the connection will need to be re-tightened.

Disconnecting:

1. Ensure the burner control is in the 'OFF' position.
2. Ensure cylinder valve is in the full off position.

For storage and cylinder exchange, disconnect hose at the cylinder only, DO NOT disconnect hose from appliance.

Ignition system check

Issue	Explanation	Solution
Burner will not ignite	Valve on cylinder is closed	Open valve on cylinder
	Control knob is closed	Turn knob to high when lighting
	Igniter is faulty	Use a long barbecue match

IMPORTANT:

- Before connecting and disconnecting barbecue to gas source, make sure burner controls are in 'OFF' position.
- Caution: When the barbecue is not in use, the gas must be turned off at the cylinder.
- Important: The appliance control knob must be in the 'OFF' position before opening the cylinder valve.
- Check performance of burner prior to installing barbecue plates.
- Do not smoke when attempting to ignite the barbecue.
- Never use volcanic rock, heat-beads or other material.
- Always use protective gloves when handling hot components.

Note:

If for some reason, ignitor fails to produce a spark at the electrode, barbecue can be lit by a long barbecue match. With hood open insert lighted match into match lighting hole positioned on the side of the BBQ body. Push and turn a control knob to 'HIGH'. Burner ignition can be checked through this hole.

Assembly instructions

Tools/Hardware needed for Mounting BBQ

- Drill to make hole in wall. For brick or plaster walls a masonry bit will be required.
- Before drilling into the wall, please check that there are no services in the wall. (gas, water or electricity)
- Bolts for mounting are included.
- A hex drive wrench will be needed to tighten screws.
- Studded walls will require a stub finder.
- When selecting the location for installation there should be nothing protruding out of the wall in the footprint of the Space Grill when folded down. This includes taps or power points

STEP 1: Mounting the bracket

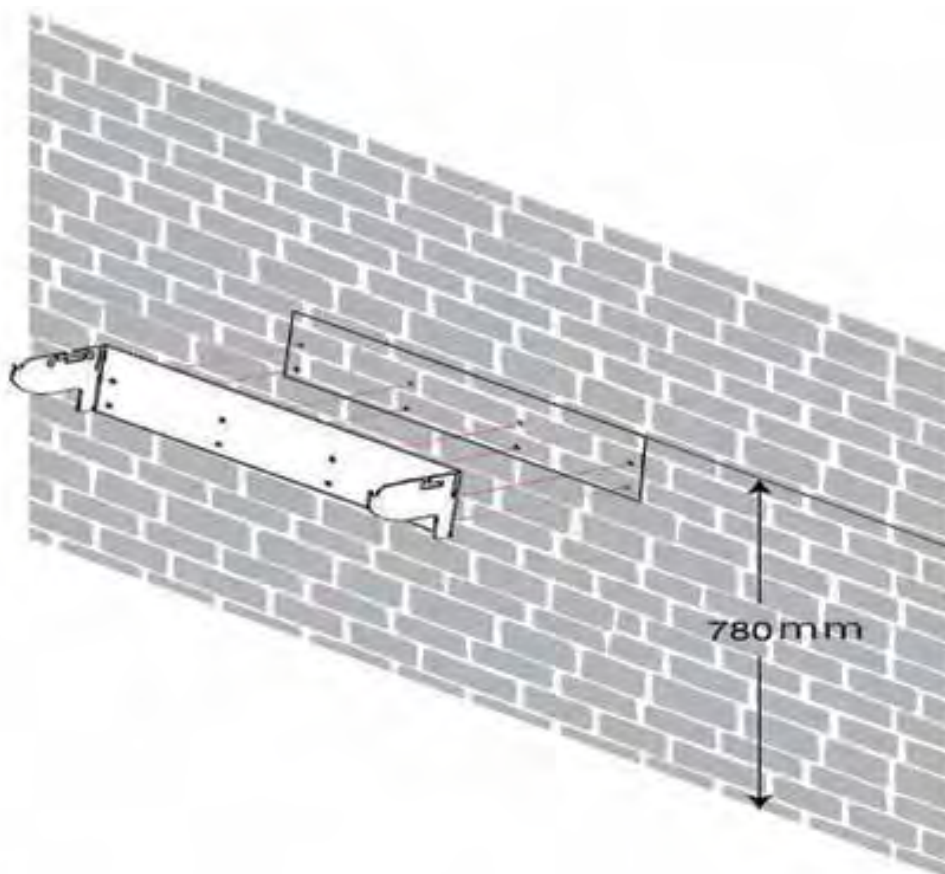
Unpack the BBQ and remove all packaging material.

For wall mounting, use the bracket as a template to mark where holes will be made on the wall. The top of the bracket must be 780mm from the floor. When the BBQ is in the open position, this will give a cooking surface height of 900mm.

For a studded wall the holes must be aligned with the wall framework where possible. Use a stud finder to make sure the holes will be aligned with the wall frames/studs.

For Concrete or brickwork use a masonry drill bit to drill the holes as required, and include suitable mounting hardware. The hardware fittings used must take the weight of the BBQ and the weight of the food that may be cooked on the BBQ.

Located the locking tabs (as shown) and turn them into the open position.

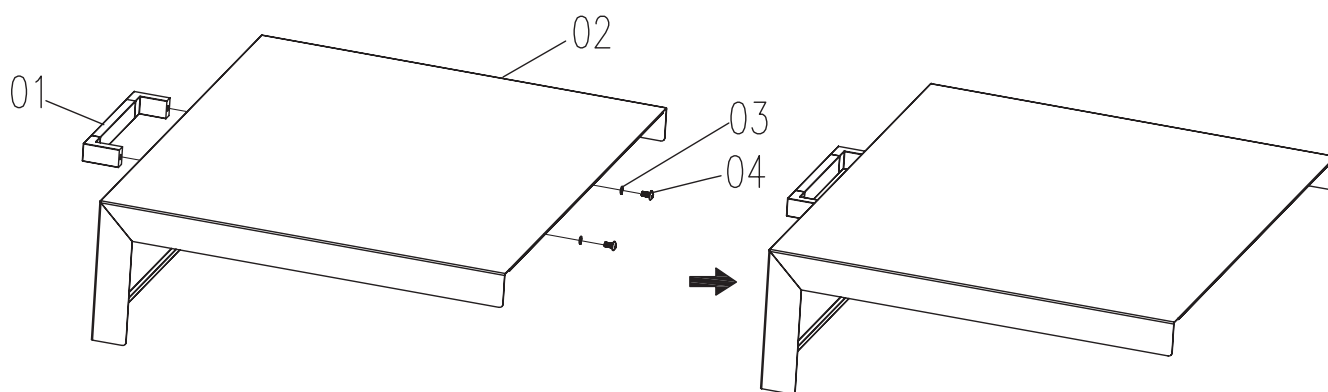


Note:

Positioning of the BBQ unit on a balcony or deck close to a balustrade should be avoided or made non climbable as these could be used as a foothold for children to climb on. While these measures are not a requirement, they are best practice and strongly encouraged to promote the safety of children.

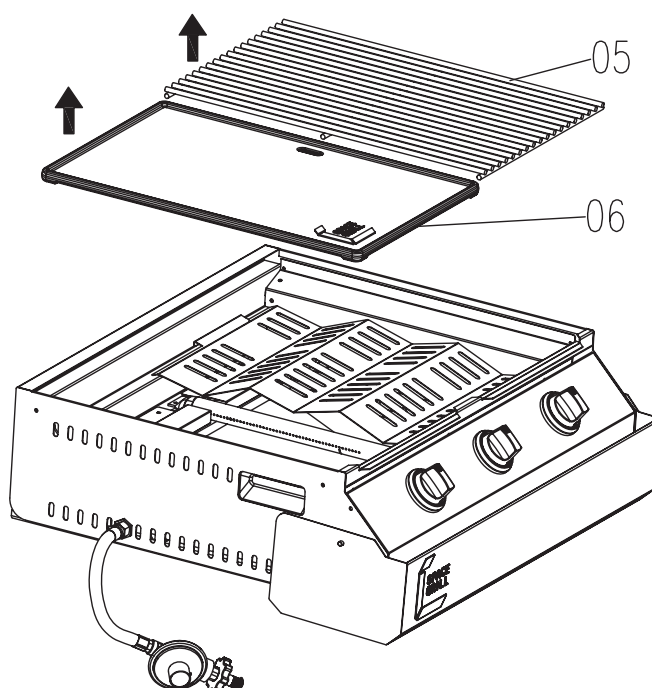
STEP 2: Assemble the lid

Install the lid handle (02) to the lid (03) by using 2pcs M6X10 (01) screws and tighten by 2pcs M6 flange nuts(04)



STEP 3: Remove the cooking grate and cooking plate.

After the wall bracket mounted, remove the cooking grate (05) and cooking plate (06) from the body assembly.

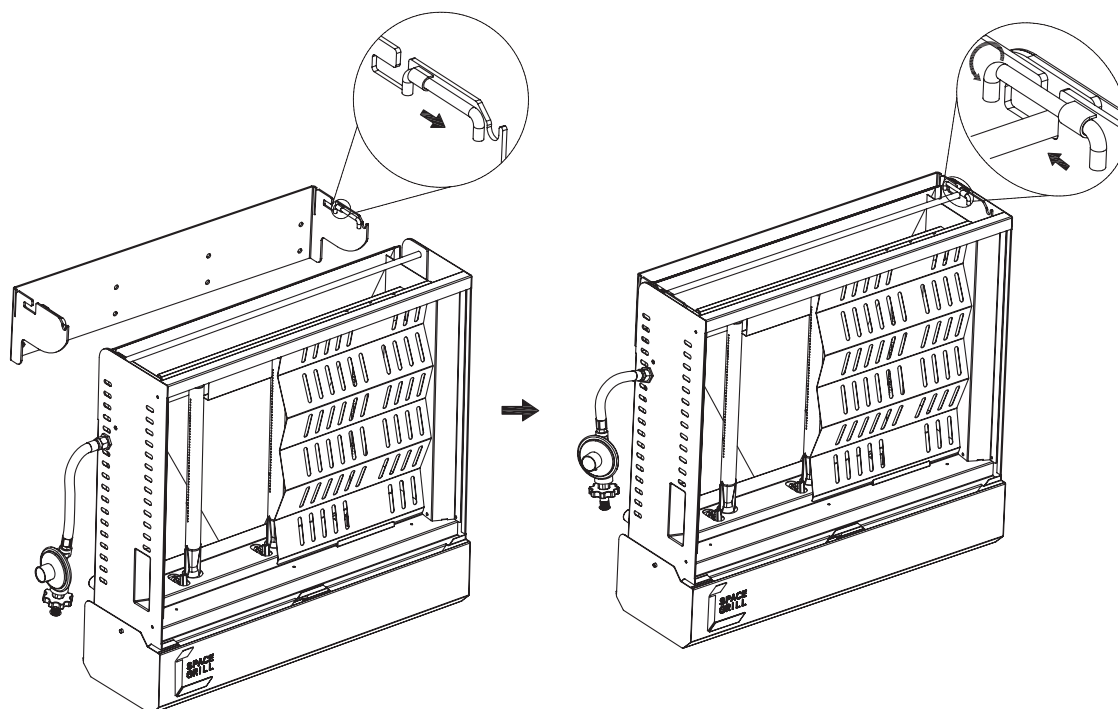


INSTALLATION WARNINGS

STEP 4: Open the safety hook on the bracket, and install the BBQ.

Move forward the safety hook on the wall bracket (08) to prepare the next step.

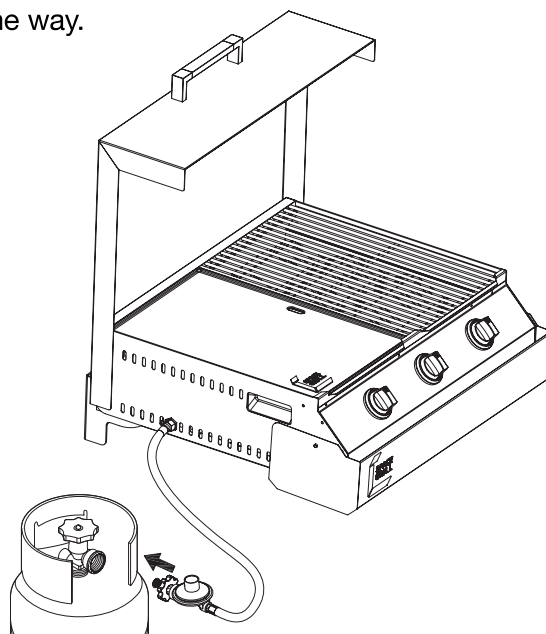
Lift the body assembly (09) and insert into the square groove at the wall bracket (23), then move back the safety hook to knock the bar of the grill body.



STEP 5: Connect the gas regulator and add lid

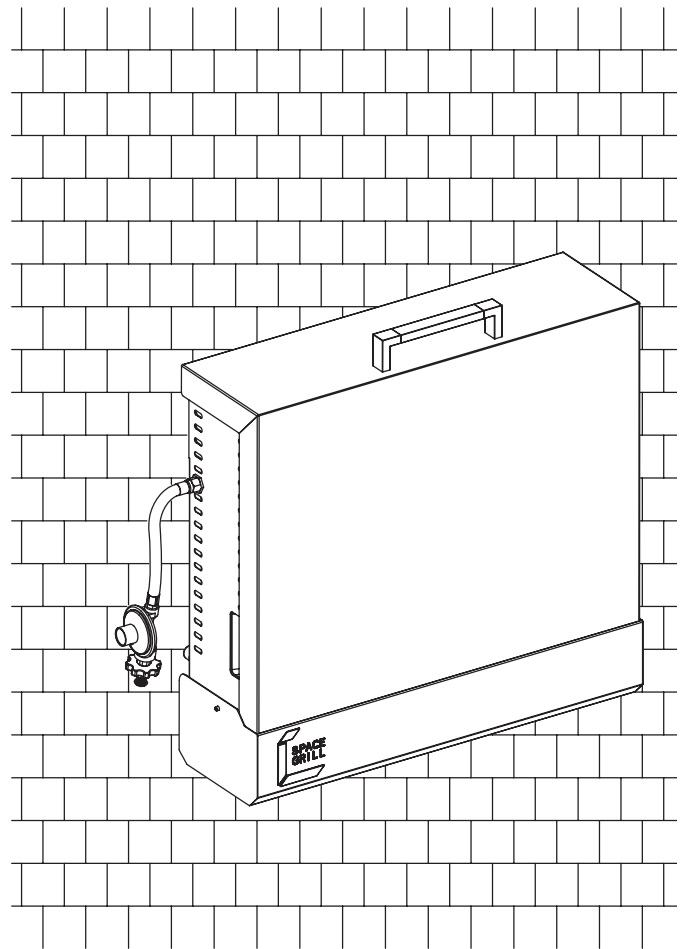
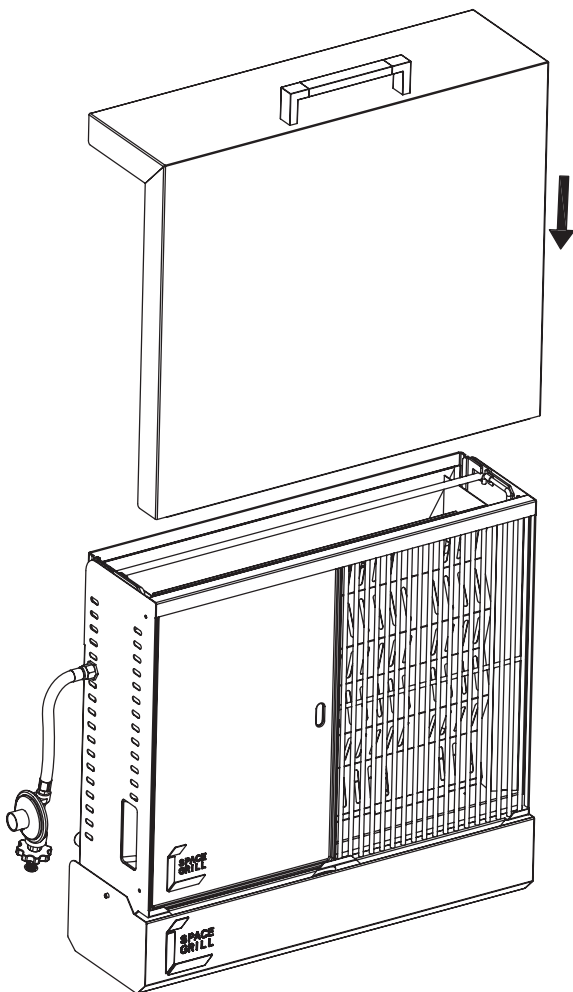
Now that the unit has been fitted, attach regulator to the side of the BBQ and the gas point. Ensure that the connection is tight and free from gas leaks. (Spray with a soapy water mix when gas is turned to the on position to see if gas escapes)

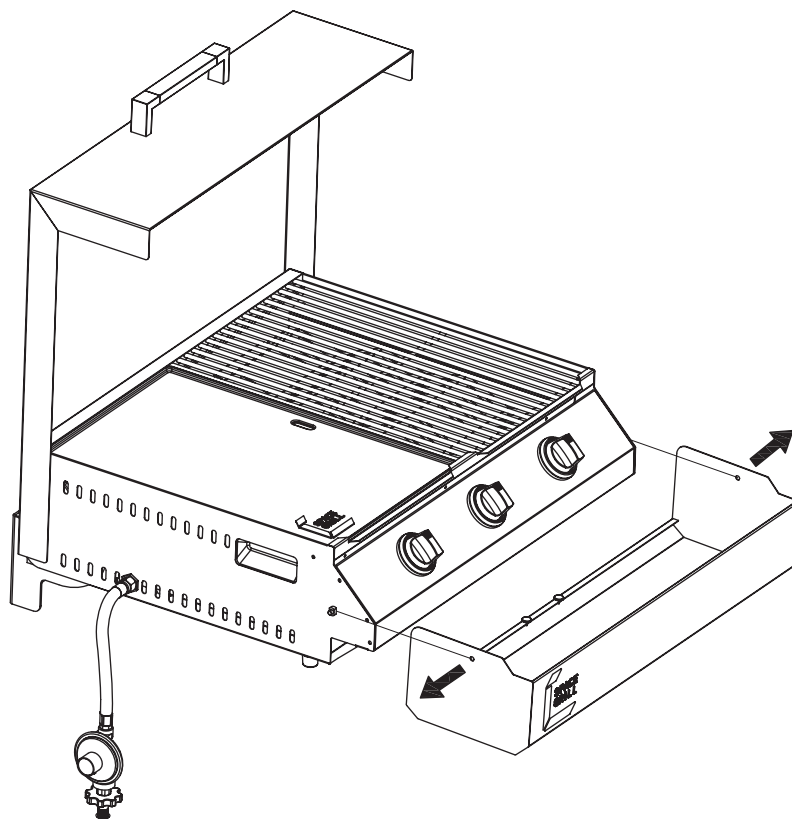
The Lid will now slide down the front face of the BBQ and into the bottom drip tray, locking into position when located all the way.



Opening and Closing the BBQ

1. Remove lid by lifting off unit (as shown)
2. Turn lid and slide down into mounting bracket recesses (as shown)
3. Grip BBQ on either side of unit using finger holds and lift away from wall. (as shown)
4. When lifting, ensure you pass over the horizontal, then push the BBQ back into the wall and lower onto the front locating points. (as shown) To close, simply reverse the above action.





Removing and Cleaning the Drip Trays

Front Tray

1. Always remove front tray when unit is open.
2. Hold topside edge of drip tray and flex outwards so the pivoting lugs are removed from tray.
3. Move tray down and away from the BBQ.
4. Wipe clean
5. Locate one side of the drip tray into the pivoting lug.
6. Move tray up and into position, flexing the topside edge at the same so that the second pivoting hole is located onto the lug

Under Tray

1. Remove hotplates as outlined in STEP 3 on installation.
2. Slid heat tent sideways and lift out.
3. Wipe clean
4. Replace heat tent into locating tabs
5. Install hotplates.

OPERATING PROCEDURE

- IGNITE THE BURNER WITH BBQ LID OPEN.
- DO NOT CLOSE THE LID WHEN IN USE.
- DO NOT REMOVE COOKING PLATE WHEN IN USE.
- CAUTION, HANDLES ARE HOT WHEN IN USE, ALLOW UNIT TO COOL BEFORE CLOSING THE LID.
- FAILURE TO FOLLOW THE ABOVE WILL RESULT IN PHYSICAL INJURY, HEAT DAMAGE TO THE BBQ AND BBQ LID WITH THE POSSIBILITY OF SPOILT FOOD.

OPERATING PROCEDURE

Burn-off

The cooking surface does not need any burn-off time. Due to the nature of the coating, DO NOT use sharp or metallic objects on the surface.

Before first use and periodically, it is suggested that you wash the grill plate in a mild soap and warm water solution. You can use a wash cloth to clean your barbecue plates.

Preheating

It is necessary to preheat the barbecue for at least 5 minutes before cooking certain foods, depending on the type of food and the cooking temperature.

Food that requires a low cooking temperature, needs only a period of 2-3 minutes preheating.

Cooking Temperatures

The temperatures will vary with outside temperatures and prevailing winds.

'LOW' setting – Use this setting when roasting meats for longer periods of time.

'MEDIUM' setting (mid-way between 'HIGH' and 'LOW'). Use this setting for most grilling once the hotplate has been heated and for cooking hamburgers and vegetables.

'HIGH' setting - Use this setting for fast warm up, for searing steaks and chops, and for burning food residue from the grill plates after cooking is over. DO NOT use the 'HIGH' setting for extended cooking times.

Roasting

The meat can be quickly sealed on all sides using the 'HIGH' setting..

Approximate Cooking Time

The table below shows approximate cooking times with the control set to 'MEDIUM' temperature.

Barbecue Roasts	Minutes
Chicken & Rare Beef	45 minutes per Kg (approx.)
Beef & Medium Lamb	60 minutes per Kg (approx.)
Pork & Well Done Beef/Lamb	75 minutes per Kg (approx.)

Burner Operation

Issue	Explanation	Solution
Food is not cooking or is taking too long	Burner has gone out	Check that the gas bottle is not empty and re-ignite the burner
	Cooking surface was not given enough time to warm up before the food was applied	Remove the food and give the burner time to warm the cooking surface (5-10 minutes)
	There is too much food on the cooking surface	Cook in smaller portions

LIGHTING INSTRUCTIONS

Step 1

Open the lid before lighting. Make sure that all knobs are positioned to “○”.

Step 2

Slowly open valve control on gas cylinder.

Step 3

Turn the knob anti-clockwise to the “MAX” position, there will be a clicking sound, make sure the burner lights and stays lighted. If the burner fails to ignite, turn the knob off to “○” and repeat ignition after 5 minutes. To ignite remaining burners, turn on the next knob to “MAX”.

Step 4

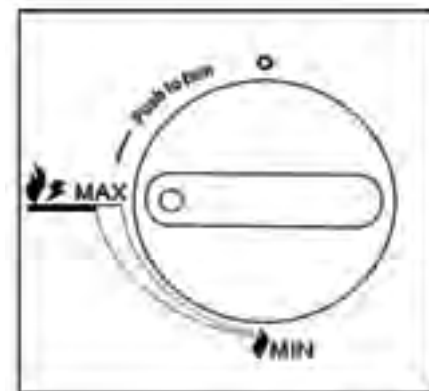
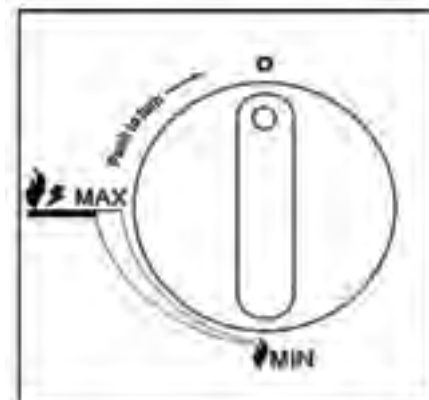
If ignition does NOT occur in 5 seconds, turn the knob to “○” position, and repeat step 3 up to 2 or 3 times.

Step 5

If the burner does not ignite after step 4, turn off the gas valve and wait 5 minutes for any excess gas to dissipate, then either repeat step 2, 3 and 4 or light with an external flame.

Step 6

Adjust knob to appropriate setting during cooking. When you have finished using your barbeque, turn off the knob on the barbeque to “○”.



MODEL:SGBBQG640 ILBBQ643X (GD4840B)				Appliance name: GAS BBQ
Heat Input	10.5KW (764g/h)			
Gas Category	L ₃ (28-30/37)	L ₃ B/P(30)	L ₃ B/P(37)	L ₃ B/P(50)
Gas Type and pressure	Butane at (28~30)mbar/ propane at 37 mbar	Propane, Butane and their mixtures at 30 mbar	Propane, Butane and their mixtures at 37 mbar	Propane, Butane and their mixtures at 50 mbar
Injector Size	Ø0.91mm		Ø0.87mm	Ø0.8mm
Destination Country	BE,FR,IT,LU,IE,GB, GR,PT,ES,CY,CZ, LT,SK,CH,SI and IV	LU,NL,DK,FI,SE,CY,CZ, EE,LT,MT,SK,SI,BG,IS, NO,TR,HR,RO,IT,HU,LV	PL	AT,DE,SK,CH,LU



0845-16

PIN CODE:0845CR-0011

MADE IN CHINA

1. Use outdoors only.
2. Read the instructions before using the appliance.
3. Warning : accessible parts may be very hot, keep young children away.
4. The certified regulator provided must be fitted to the cylinder.
5. Minimum Clearances from combustible materials:
 -Above 600mm -Sides 150mm -Below 200mm

Space Grill Global Pty. Ltd

Address:15 Hanwood Court Gilston,4211, Australia

CARE AND MAINTENANCE

Care & maintenance

As with all appliances, proper care and maintenance will keep them in top operating condition and prolong their life. Your new gas Barbecue is no exception. By following these cleaning procedures on a timely basis, your barbecue will be kept clean and working properly with minimum effort.

Flash-Back

During storage spiders and small insects occasionally spin webs or make nests in the Burner tubes. These webs can lead to a gas flow obstruction which could result in a fire in and around the burner tubes. This type of fire is known as 'FLASH-BACK' and can cause serious damage to your barbecue and create an unsafe operating condition for the user. Although an obstructed burner tube is not the only cause of 'FLASH-BACK' it is the most common cause and frequent inspection and cleaning of the burner tubes is necessary. If fire occurs in and around the burner, immediately turn off gas at its source and turn the burner control to 'OFF', wait until the barbecue has cooled, then clean the burner tubes and burner ports.

Cleaning the Grill Plate

After cooking, turn burner control to 'OFF' and let barbecue cool before attempting to clean the hot plate. Before first use and periodically, it is suggested that you wash the grill plate in a mild soap and warm water solution. You can use a wash cloth to clean your barbecue plate.

Care of Cooking Surface

Use and care of the easy clean cooking surface is important. Do not use metal utensils or cut food on the cooking surface. Use only plastic cooking utensils. Do not use pans on the cooking surface. Do not overheat the cooking surface with the hood down or when there is no food on the cooking surface.

Cleaning the Drip Tray

To avoid fat or grease build up from the barbecue remove and empty the drip tray after each use. A small amount of water can be placed in the drip Tray before use to help with fat removal. Wait until the drip tray is cool to touch before disposing of contents. The drip tray should be washed periodically in a mild detergent and warm water solution.

Service

If the appliance cannot be adjusted to perform Correctly it should not be used until serviced or repaired. Contact admin@space-grill.com

CLEANING

EXTERNAL CLEANING Before cleaning the barbecue exterior, trolley and cover, ensure the appliance has cooled and is safe to touch. Painted and plastic surfaces can be cleaned using a mild household detergent or cleaner and a clean cloth (do not use scourers or harsh detergents). It is advisable to test cleaners on a small section of the appliance first. NEVER use paint thinners or similar solvents for cleaning and NEVER pour cold water over hot surfaces. Dry the surface afterwards.

INTERNAL CLEANING Before cleaning the internal parts of your barbecue, ensure the appliance has cooled and is safe to touch. The inside of the hood can be cleaned by using some water, mild detergent and a sponge or mild scouring pad. The non-stick coated surface of the hot plate should be cleaned carefully so as not to scratch the surface as above, preferably when the surface is still warm. For hard to clean areas, use a little baking soda on a wet sponge. Note: The non-stick coating will stain if food is burned into the surface. Do not use abrasive cleaners. **WARNING!** The surfaces of the plates may be hot. Please ensure protective gloves are worn.

It is recommended that, at the commencement of each barbecue season, the following maintenance be conducted.

BURNER

1. Brush the outside of the burners with a stiff brush to remove rust and dirt. Make sure all ports are open.

GAS SUPPLY

1. Inspect the gas supply hose for any deterioration and replace it if necessary.
2. Test the gas circuit for leaks and remedy any found.

BARBECUE AND HOOD

1. Wipe over the outer areas of the barbecue and hood with a clean cloth.
2. Check all fasteners for tightness and re tighten where necessary to ensure rigidity of the structure.

COVER

1. Clean outer surface with mild detergent and warm water only.
2. Inner surface can be cleaned with a low powered vacuum cleaner (do not wash).



WARNING

Beware of spiders and wasps. Burner tube should be inspected and cleaned periodically.

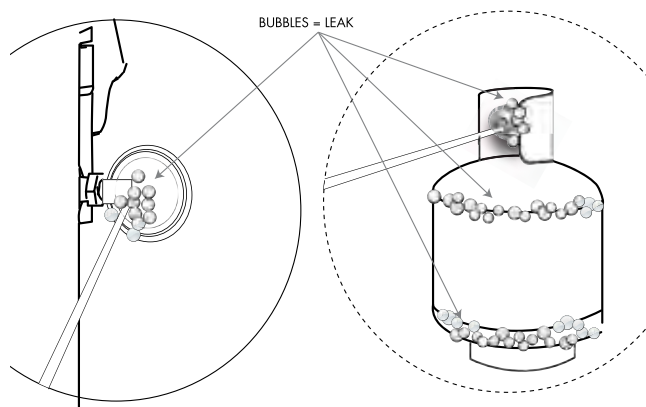
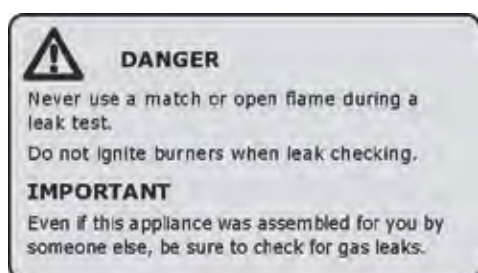
To avoid any flare-ups, it is recommended that the drip tray be checked and emptied regularly. Contents of the drip tray may be very hot during cooking. If emptied during extended cooking extreme caution should be taken and direct contact by hand should be avoided at all times. Allow to cool completely before disposing of the contents.

CHECKING FOR LEAKS

It is important to do a leak check before lighting your barbecue, as this will ensure that there are no gas leaks. All factory-made connections of the hose and regulator have been thoroughly tested to ensure no gas leaks are present. However, through shipping and handling, certain gas connections may have loosened.

As a safety precaution:

1. Check all connections for gas leaks before using the appliance.
2. Perform the leak test in a well-ventilated area, away from any heat, open flame or ignition sources. Do not smoke while checking for gas leaks or anytime you are in the vicinity.
3. Never test for gas leaks with a lit match or open flame.
4. Always test for gas leaks outdoors in a well Ventilated area.



HOW TO TEST FOR LEAKS

1. Extinguish any open flame or cigarettes in the area.
2. Turn all grill burner control knobs to the "OFF" position.
3. Connect a full LP gas cylinder to the appliance.
4. Make sure the regulator is tightly connected to the LP gas cylinder.
5. In a bowl, create a soap solution of 1 part water with 1 part liquid detergent.
6. If using an LP gas cylinder, slowly turn the hand wheel on LP gas tank counter clockwise, completely opening the LP gas tank valve.

WARNING: If you hear a continuous rushing sound, turn the LP gas cylinder valve "OFF" or "CLOSED" immediately. There is a leak at a connection. Tighten the fitting. Turn the LP gas cylinder valve to "ON" or "OPEN."

7. Brush the soap solution over each connection point (diagram above right).
8. If using a connection hose and regulator, brush the whole fuel hose and look for cracks or frays.
9. If using an LP gas cylinder, brush the soapy water on the welds around the LP gas tank, LP gas cylinder valve and bottom ring of the LP gas cylinder. If bubbles appear anywhere, there is a gas leak. If there is a leak on the connections between the LP Gas cylinder valve, regulator, fuel hose and LP gas cylinder, turn the LP gas cylinder valve "OFF" and tighten the connection. Turn the LP gas cylinder valve back "ON" and recheck with the soap and water solution. If the leak is not on a connection, but on the fuel hose itself, replace the fuel hose. Retest for leaks. If leak does not stop – do not use this grill. Turn the LP gas cylinder valve "OFF" immediately and retighten connections. Do not try to repair the leak. It is critical that you replace the leaking part. Call Customer Service to purchase replacement parts. When leak checking is complete, turn the LP gas cylinder valve "OFF" and rinse all parts with water. Dry with a soft cloth.

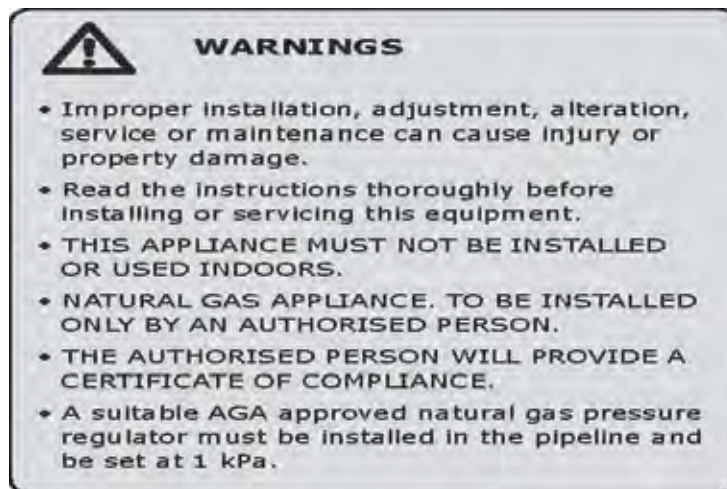
SERVICING INSTRUCTIONS

Appliances should be serviced at least annually and servicing must only be carried out by a Licensed Plumber or Authorised Person.

Clean the Burner Ports and top with a Soft Brush. Inspect and clean all combustion air inlets, then replace the Burner ensuring it is firmly secured.

Minimum Clearance for Ventilation:

Rear: 60mm Above: 500mm Side: 150mm Below: 200mm





INSTALLER CHECK

NOTE TO INSTALLER:

1. The gas valve plug by-pass orifices must be increased to:

BBQ Burner	- High	- No Change
- Turndown	1.40mm	

2. BBQ Burner: Drill the injectors as per the data label specifications or contact customer service an injector kit.

TEST OPERATION OF APPLIANCE BEFORE LEAVING.

SAFE APPLIANCE LOCATIONS

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 enclosure in which the appliance is used shall comply with the following:

An enclosure with walls on all sides, but at least one permanent opening at ground level and no over head cover (see Example 1).

Within a partial enclosure that includes an overhead cover and no more than two walls (see Example 2 & 3).

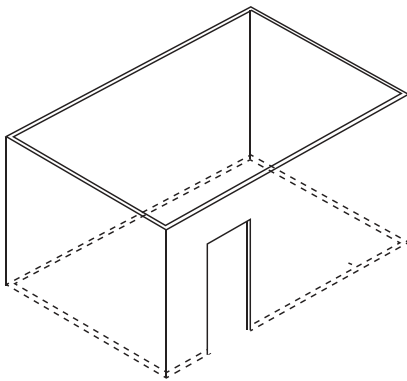
Within a partial enclosure that includes an overhead cover and more than two walls, the following will apply:

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 Example 4 & 5).

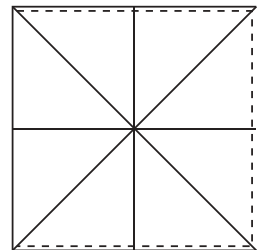
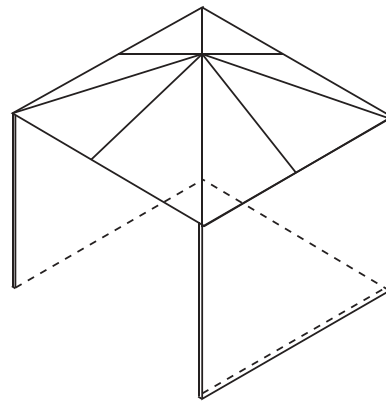
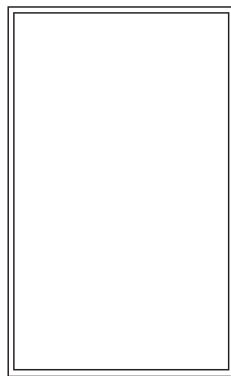
In the case of balconies, at least 20% of the total wall area shall be and remain open and unrestricted.

DIAGRAMMATIC REPRESENTATIONS OF OUTDOOR AREAS

The following figures are diagrammatic representations of outdoor areas. Rectangular areas have been used in these figures – the same principles apply to any other shaped area

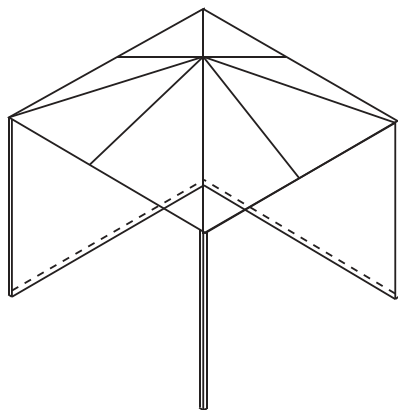


Outdoor Area - Example 1

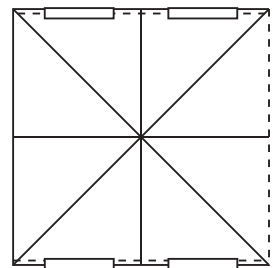
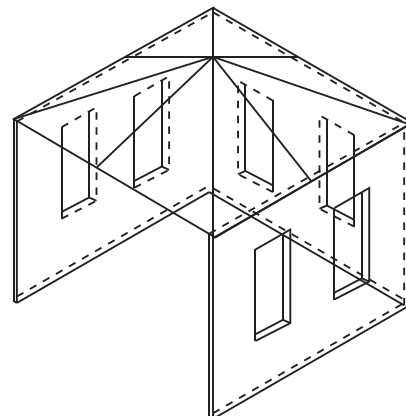
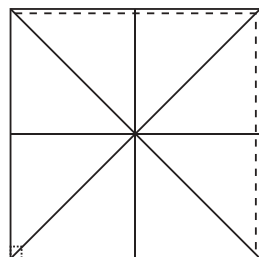


Outdoor Area - Example 4

Open side is at least 25% of total wall area.
30% or more of the remaining wall area
should be unrestricted

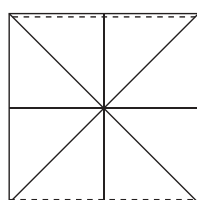
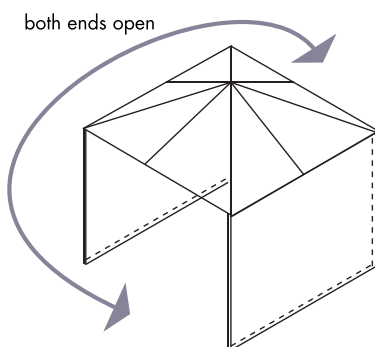


Outdoor Area - Example 2



Outdoor Area - Example 5

Open side is at least 25% of total wall area.
30% or more of the remaining wall area
should be unrestricted



Outdoor Area - Example 3

Both ends open



WARRANTY CARD

SPACE-GRILL.COM

Space Grill Global Pty Ltd. ACN 600 304 158

Post:

PO Box 948, Nerang 4211 Queensland

admin@space-grill.com

WARRANTY REGISTRATION

Your ongoing satisfaction with your Space Grill product is important to us. We ask that you complete the enclosed Warranty Registration Card and return it to us so that we have a record of the Space Grill product purchased by you. Alternatively, you can now register your warranty online at <http://space-grill.com>

PRIVACY

Space Grill respects your privacy and is committed to handling your personal information in accordance with the National Privacy Principles and the Privacy Act 1988 (Cth). A copy of the Space Grill Privacy Policy is available at www.space-grill.com. Space Grill will not disclose any personal information set out in the Warranty Registration Card ("Personal Information") without your consent unless required by:

1. law;
2. any Space Grill related company;
3. any service provider which provide services to Space Grill or assist Space Grill in providing services (including repair and warranty services) to customers. Our purpose in collecting the Personal Information is to keep a record of the Space Grill product purchased by you, in order to provide a better warranty service to you in the unlikely event that there is a problem with your Space Grill product. Space Grill may contact you at any one or more of the addresses, email addresses or telephone numbers set out in the Warranty Registration Card. Please contact Space Grill on admin@space-grill.com should you not wish to be contacted by Space Grill.

WARRANTY

- i) Space Grill comes with a full 12 month manufacturer warranty.
- ii) The 12 month manufacturer warranty entitles a consumer to repair or a replacement of their product (whatever is deemed necessary by Space-Grill), in the event that: a) the good is received in unacceptable condition; or b) the good is experiencing a major defect, not caused by any fault of the consumer; or c) the product is unsafe for use
- iii) Space Grill does not offer refunds or compensation for faulty items, except where required to do so by virtue of the consumer guarantees under the Australian Consumer Law.
- iv) Where your goods may have been damaged in transit, please refer to the Returns section for details of the relevant procedure to be complied with.
- v) The manufacturing warranty offered by Space Grill is valid for 12 months from the date of purchase. Where there is no proof of purchase, proof of delivery will suffice.

- vi) In the event that the faulty good is returned within 14 days, the consumer is entitled to replacement (instead of repair) of the product. Proof of purchase is still required.
- vii) To make a claim under the 12 month manufacturing warranty offered by Space Grill you must contact us directly via our Customer Service team at admin@space-grill.com,
- viii) To make a claim under the 12 month manufacturing warranty, you must provide our Customer Service team with: a) details of the fault or damage in respect to the claim you are making; b) photographic evidence of the fault or damage, c) proof of purchase d) any other relevant details and information relating to the claim
- ix) If you are successful in making your claim, our Customer Service team will instruct you on how best to return the goods. Space Grill does not bear any other costs you may incur in making a claim under warranty, unless otherwise provided by law. Once the product has been received and your claim has been verified, repair or replacement at our expense will be organised.
- x) We reserve the right to seek remuneration for any reasonable costs we incur in relation to returned goods that are found to be in proper working order. Further, we retain the right to hold those goods until payment is received.
- xi) Except as required by law, the 12 month manufacturer's warranty shall not apply where the product: a) Have not been correctly installed, maintained or operated in accordance with the manufacturer's guidelines or any other conditions provided with the product; or b) Where the damage or fault is a result of the consumer's intentional or negligent misuse. This includes and is not limited to the consumer's attempts to physically alter the product; or use incompatible appliances/accessories on the product.
- xii) Our products also come attached with consumer guarantees provided by the Australian Consumer Law.
- xiii) The 12 month manufacturing warranty provided by Space Grill applies in addition to the consumer guarantees provided under the Australian Consumer Law. The 12 month manufacturing warranty provided by Space Grill exists separately, and is different to, the consumer guarantees under the Australian Consumer Law.
- xiv) Any warranty given by us will be in addition to any remedies or rights you, as a consumer, may be entitled to under the Australian Consumer Law.

xv) For minor problems, we retain the discretion under the Australian Consumer Law to offer consumers a repair or replacement of their ILVE Space Grill product only.*

xvi) For major problems, consumers under the Australian Consumer Law have the right to obtain a full refund, replacement of the product; or compensation for reduction in the value of the product.

xvii) A product is deemed to have a major problem under the Australian Consumer Law when it:

a) Is significantly different from the sample or description; b) Is unsafe for use; c) Does not serve the intended purpose as described by Space Grill; or is not what the consumer asked for and cannot be easily fixed; or d) has a problem that would have stopped a consumer from buying the good if they had known about it.

EXCHANGE & RETURNS

i) Space Grill does not offer refunds or accept returns in the event you change your mind about a product. Please see the Warranty section if your good is faulty, damaged or if you believe it has been incorrectly advertised in order to make a claim and subsequently organise a return.

ii) In the event your good has been damaged in transit, please notify our Customer Service team within 48 hours of receipt. a) You must provide our team with photographic evidence of the damage before you are entitled to a repair or replacement.

b) Our team can be contacted at admin@space-grill.com

c) Space Grill will instruct you on the appropriate method to return the product.

iii) All goods are to be returned in the condition they were received (and with original packaging if possible).

iv) We will not replace product until we receive the original product and can verify the claim.

v) Please note that every attempt has been made to present our products as accurately as possible on our online and physical format.

We will only accept returns and offer refunds in claims for incorrect advertising where the advertised product is significantly different to what was advertised (as required by the Australian Consumer Law).

*For your closest Space Grill authorised service agent please contact Space Grill on 1800 772 234 or Email: admin@space-grill.com

ALL SERVICE CALLS FOR THE Space Grill MUST BE BOOKED THROUGH SPACE-GRILL SERVICE AND WARRANTY DEPARTMENT, via Space Grill Pty Ltd ON 1800 772 234





WARRANTY CARD TEAR OFF

SPACE-GRILL.COM

WARRANTY REGISTRATION CARD 01112015

Please complete and send to Space Grill Global Pty Ltd at:
PO Box 948 Nerang QLD 4211 AUSTRALIA

Last Name:		First Name:	
Address:			
State:	Postcode:	Email:	
Home Phone:		Mobile:	
Purchase Date: / /		(Please attach proof of purchase to validate warranty)	

MODEL NUMBER	SERIAL NUMBER (if you cannot locate the serial number please call ILVE on 1300 85 64 11)
1	
2	
3	
4	

01112015

You can now find us on:



[Facebook.com/spacegrill](https://www.facebook.com/spacegrill)



[Twitter.com/space-grill](https://twitter.com/space-grill)



[Instagram/space_grill](https://www.instagram.com/space_grill)



Australia National Contact admin@space-grill.com

POSTAL; PO Box 948, Nerang QLD 4211 AUSTRALIA