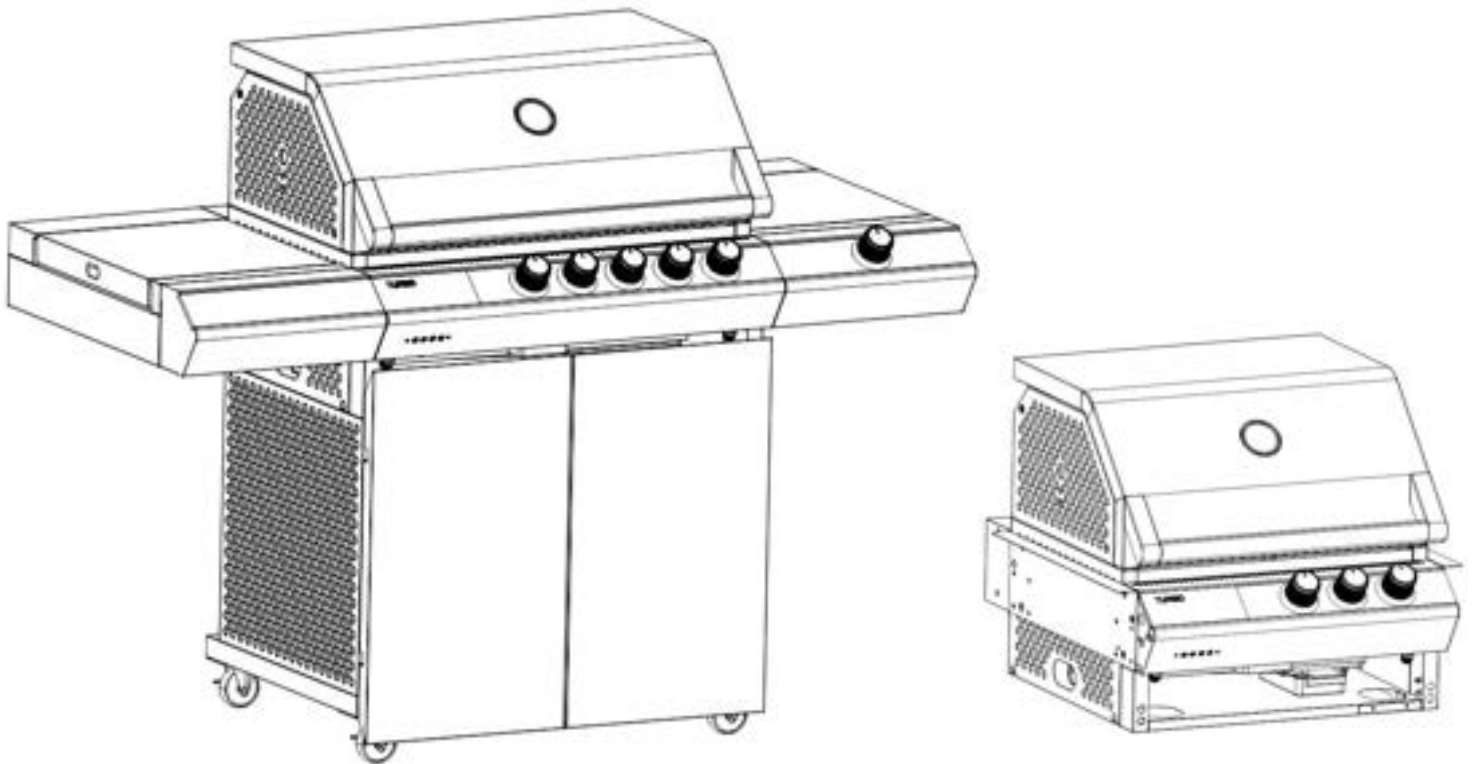


WELCOME TO THE WORLD OF BARBEQUES GALORE OUTDOOR COOKING

INSTRUCTIONS FOR THE SAFE USE AND ENJOYMENT OF YOUR NEW TURBO Q-SERIES BARBEQUE



These instructions contain important information that needs to be followed for the safe assembly and use of your new barbeque. Please read through carefully and completely prior to assembly. Failure to follow these instructions may result in serious injury, property damage and limit any warranty claim. This appliance must only be assembled, installed, and operated as directed in this manual.

Take care to remove all packaging materials & protective coatings from the bbq before first use. When unpacking the barbeque, keep it resting on the pallet until ready to install onto the cart or build-in or island. This will avoid any damage while the unit is not yet fixed into place. Dispose of packaging through your local recycling authority or through appropriate waste/recycling collection.



This appliance is designed to suit only latest LCC27 safety gas cylinders. For LPG cylinder use you will require an LCC27 version gas cylinder. Consult your local Barbeques Galore store for details.

These instructions are for Barbeque Head Models: ZG3TEQ, ZG5TEQ, ZG5TEPQ

For build-in applications, if supporting from the sides, you will need separately supplied TBIKQ support brackets, or else the unit can also be mounted directly on a non-combustible platform

For mobile carts, you will need separately supplied cart: MC3TEQ for 3 burner; MC5TEQ or MC5TEPQ for 5 burner.

Separately supplied Left Side Shelf / Drawer MCTEDRLQ, Right Side Shelf / Drawer MCTEDRRQ and Right Side Burner ZGTESBRQ are available for all models.

Separately supplied Range, Sink, Bench, Corner, Fridge Top can be used freestanding or adjacent carts can be joined in any order.

Tools required: Two adjustable spanners; One long handle regular Phillips head screwdriver; One short handle regular Phillips head screwdriver, One Regular screwdriver. Other special tools are required for Natural Gas conversion. See inside for details. See also assembly instruction manuals provided separately with associated carts, side shelves, side burners and build-in kits.

Check you have the correct coded items ready for assembly:

	Head	Support Bracket	Cart	Left Shelf	Right Shelf
3B Elite Build-In (if side supported)	ZG3TEQ	TBIKQ			
3B Elite Roll-In	ZG3TEQ		MC3TEQ		
3B Elite + Cart + L Shelf + Right Shelf	ZG3TEQ		MC3TEQ	MCTEDRLQ	MCTEDRRQ
3B Elite + Cart + L Shelf + Right Side Bnr	ZG3TEQ		MC3TEQ	MCTEDRLQ	ZGTESBRQ
5B Elite Build-In (if side supported)	ZG5TEQ	TBIKQ			
5B Elite Roll-In	ZG5TEQ		MC5TEQ or MC5TEPQ		
5B Elite + Cart + L Shelf + Right Shelf	ZG5TEQ		MC5TEQ or MC5TEPQ	MCTEDRLQ	MCTEDRRQ
5B Elite + Cart + L Shelf + Right Side Bnr	ZG5TEQ		MC5TEQ or MC5TEPQ	MCTEDRLQ	ZGTESBRQ
5B Elite Pro Build-In (if side supported)	ZG5TEQ	TBIKQ			
5B Elite Pro Roll-In	ZG5TEQ		MC5TEQ or MC5TEPQ		
5B Elite Pro + Cart + L Shelf + Right Shelf	ZG5TEPQ		MC5TEQ or MC5TEPQ	MCTEDRLQ	MCTEDRRQ
5B Elite Pro + Cart + L Shelf + Right Side Bnr	ZG5TEPQ		MC5TEQ or MC5TEPQ	MCTEDRLQ	ZGTESBRQ

The serial number can be found on the carton; near the data plate on the front separation panel under the BBQ firebox; and underneath the BBQ and side burner rightmost control knob.

Record your product code, place of purchase, date supplied and serial number here

Product Code:	HEAD	CART	LEFT SHELF	RIGHT SHELF
Place of purchase:				
Date Supplied:				
Serial Number:				

CONTENTS

Page 4: Congratulations & Safety First
Page 6: Where to Put Your Barbeque
Page 7: Build-In Barbeques
Page 9: Island Barbeques
Page 9: Checking the Gas Type of Your Barbeque
Page 11: Prepare for Assembly of Your Barbeque
Page 12: Check You Have All the Parts
Page 14: Assemble the Barbeque
Page 17: About RQT Burners
Page 18: Fit the Transformer
Page 18: Join the Carts and Fireboxes
Page 19: Connecting the Side Burner
Page 20: Sharing Gas Supply Between Adjacent Modules
Page 22: installation
Page 23: Leak Testing
Page 24: Lighting Your Barbeque
Page 25: Control the flame,
Page 26: Turning Off, First Time Use, Grease Management
Page 27: Preparing to Cook, Controlling Flare Up, Cooking Tips
Page 28: Covered Cooking
Page 31: Using RQT Burners and a Rotisserie
Page 33: Cooking Times
Page 34: Internal Meat Temperatures
Page 35: Converting from LPG to NG
Page 38: Connecting to a Natural Gas Supply
Page 39: Cleaning Your Barbeque
Page 41: How to Care for Stainless Steel, Storing Your Barbeque, Servicing Your Barbeque
Page 42: Replacing the Hose and Regulator, Replacing the Main Burners, Extending the Life of the Lights
Page 43: Troubleshooting Guide
Page 44: Technical Details
Page 46: Data Plate, Wiring Diagram
Page 47: Spare Parts
Page 60: The Next Step, Contact Information

Congratulations On Your Purchase

Thank you and congratulations for choosing a quality barbeque as part of your outdoor entertaining world.

By following these instructions for safe and easy operation, you will enjoy years of satisfying, trouble-free outdoor cooking.

And when you're fully up and running, you can visit your Barbeques Galore store for some great accessories and cooking tips to make your experience even more rewarding.

But first things first...

Australia has an excellent safety record when it comes to gas appliances. This reflects both the high quality of appliances sold, as well as growing consumer awareness about safety. We urge you to follow the guidelines below together with these instructions for safe use, to prevent overheating and to produce great cooking results.

Safety First

- This barbeque is an outdoor appliance only. Under no circumstances should it be used indoors. This barbeque has not been approved for marine or caravan use.
- **DO NOT** perform any servicing on the barbeque yourself. This includes internal adjustment of the regulator and gas valves and the gas injector jets. Servicing can only be carried out by authorised technicians. **DO NOT** modify this appliance.
- This appliance is intended for private, domestic use only, not for commercial use.
- It is important that you install this barbeque exactly as described in these instructions. When in use, this barbeque must be kept clear of combustible material, check for leaks whenever a new connection is made.
- **DO NOT** store or use chemicals or flammable materials near this appliance.
- **DO NOT** place articles on or against this appliance. Do not enclose this appliance.
- **DO NOT** spray aerosols in the vicinity of this appliance while it is in operation.
- **DO NOT** use an adaptor at the cylinder connection.
- The barbeque gets extremely hot while in use. Keep pets, children and the infirm away from the appliance until it has cooled to normal temperatures.
- It is a good idea to tie back long hair and loose clothing while cooking in case of unexpected flare ups. **DO NOT** lean over the barbeque during use.
- Fat fires are the most common cause of problems in barbeques. They are caused by a build-up of grease in the grease channeling tray and / or the inside of the barbeque firebox. A fat fire can be difficult to put out and will be very dangerous if it spreads to the gas hose. You should keep your barbeque clean to avoid this occurrence. **Fat fires will void the warranty.** If a fat fire occurs, **DO NOT** try and extinguish it with water, shut down the gas supply if safe to do so, close the hood if safe to do so, call the Fire Brigade if necessary.
- **DO NOT** transport or move the barbeque whilst it is in use or still hot.
- **NEVER** leave a barbeque unattended with any burners switched on. Always switch off all burners and gas supply when the barbeque is not in use. **USE CAUTION** when touching a hot barbeque, especially on surfaces close to the firebox or roasting hood.

- The hood must be in the **OPEN** position while lighting any main burners. Where used, the side burner lid must be in the **OPEN** position while lighting and during use.
- Take care when touching a hot barbeque, especially on surfaces close to the firebox or roasting hood.
- It is fine to pre-heat with all burners on **HIGH** and the hood closed for up to 5 minutes, but **NEVER** let the temperature on the hood thermometer exceed 250°C on the hood thermometer. When cooking with the hood closed, turn burners to **LOW** or **OFF** as required to keep the barbeque from getting too hot. **NEVER** let the temperature on the hood thermometer exceed 250°C on the hood thermometer.
- When cooking with the hood closed: **DO NOT** use any burner on **HIGH** for more than 5 minutes: **NEVER** exceed maximum temperature of 250°C.
- **NEVER** leave **all** main burners on **HIGH** for more than 10 minutes, always stay in control by adjusting burners to **LOW** and **OFF** as required to maintain suitable cooking temperatures.
- Periodically check for gas leaks. Check for gas leaks whenever a new gas connection is made. See “Safety Leak Testing” section.
- Take care when unpacking to protect the gas hose and regulator from any damage.
- Wear protective gloves during assembly and cleaning to protect your hands from any sharp edges.
- Keep this manual with the appliance for future reference.
- **DO NOT** use caustic or abrasive cleaners on this appliance.
- **DO NOT** attempt to dismantle or adjust the gas valves or regulator. Only authorised technicians can do this.
- **NEVER** test for leaks with a naked flame.
- **DO NOT** place articles on or against this appliance.
- **DO NOT** obstruct the fixed ventilation on this appliance.
- Use only on a stable, flat, level surface. For mobile models, lock the castor brakes whenever the appliance is not being moved. **DO NOT** move the appliance when it is in use or still hot.
- Keep the barbeque dry and covered when not in use. Use a ventilated cover. Exposure to salt air, pool chemicals, building site dust, pollen, bird droppings etc. can significantly accelerate corrosion.
- The largest diameter cooking vessel that can be used on the optional side burner is 280mm.

Where To Put Your Barbeque

Most importantly, you must observe the clearances listed on the data sticker on your barbeque.

It will tell you how close you can put the barbeque to combustible surfaces (wood, gyprock, trees, wooden fences etc). If you don't follow these clearances, there is a chance that nearby surfaces will heat up and catch fire. If you purchased your barbeque in a cart, you don't need to be concerned with side clearances. The barbeque-cart combination has been laboratory tested, and complies with relevant Australian Standards.

Keep the barbeque sheltered from the wind. Wind interferes with the flames and can prevent your barbeque from heating up properly and can even damage some components.

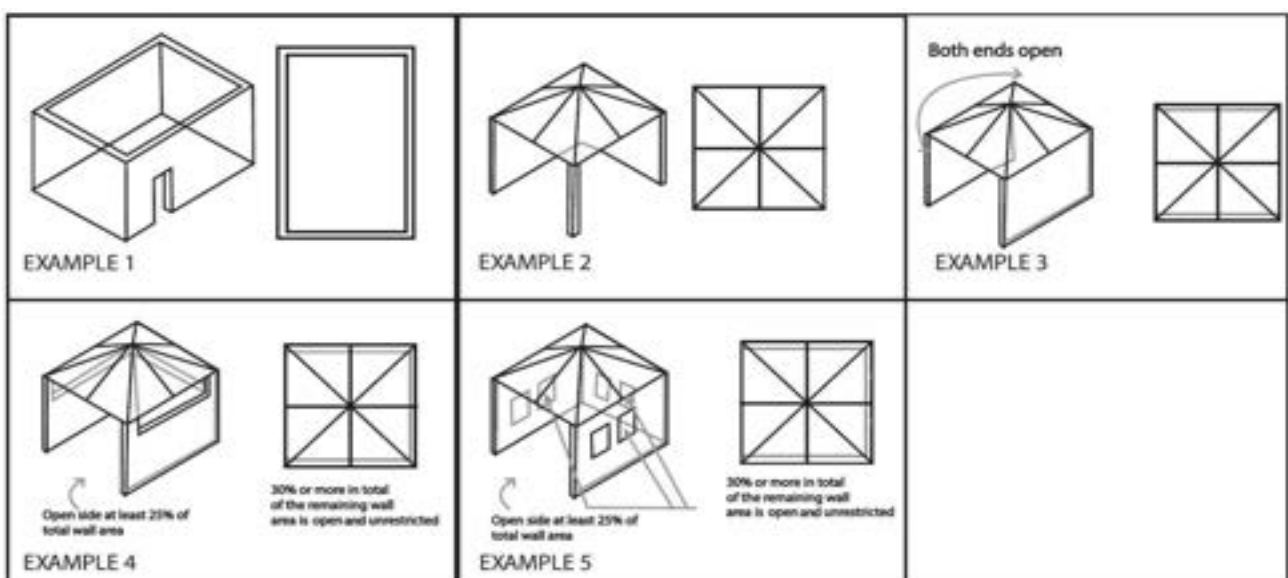
Make sure the barbeque is level. This is safer, and makes cooking easier.

Don't put the barbeque too close to windows or anywhere else where cooking smoke is likely to cause a problem.

Putting Your Barbeque In An Enclosure

This appliance must 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 must 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 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 shall both apply: (1) At least 25% of the total wall area is completely open and (2) 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 of the side, back and front wall areas shall be and remain open and unrestricted



Build-in Barbeques

It is possible to install the Ziegler & Brown Turbo barbeque into a dedicated enclosure, provided that a few requirements are met:

- **The support structure must be only non-combustible material.** Clearances of the barbeque from combustible materials (e.g. wooden fences and gyprock walls and painted surfaces): 300mm from sides and rear; 1000mm vertically above. If part of the structure is composed of combustible materials, ensure that the combustible material is separated from the sides and rear of the barbeque by at least 300 mm.
- **Adequate clearance around the barbeque must be provided.** This ensures that the burners have a supply of fresh air to operate correctly. Failure to provide enough fresh air to the burners can cause the production of dangerous noxious gases. The clearances shown in the diagram below ensure that the burners have a supply of fresh air to operate correctly.
- **Sufficient space behind the barbeque for the roasting hood to open freely.** At least 110mm clearance is required from the rear of the barbeque firebox to allow the roasting hood to open freely. Refer to the diagram below for details.
- **The separation panel included with the unit must be included in the installation or else an equivalent complete panel installed in the same position using a non-combustible material.**

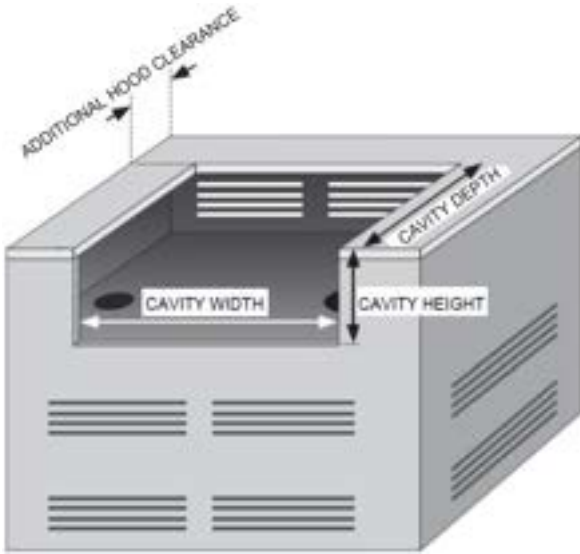
The diagram below shows the recommended cutout dimensions for the barbeque.

Brackets to hold the barbeque into a dedicated cavity TBIKQ can be supplied separately when you purchase it as a build in. Alternatively, the bbq can be set directly onto a non combustible benchtop.

- Structure and installation must comply with AS/NZS 5601 including:
 - (1) Cylinder compartments must have permanent openings ventilating directly to the outside of the appliance consisting of either:
 - (a) Perforations uniformly distributed over the height of the enclosure and with a total free area of not less than 25% of the wall area; or
 - (b) Separate openings at high and low level such that
 - (i) The total free area at the high level is not less than 20,000 square mm and is all within 125 mm of the top of the cylinder compartment; and
 - (ii) The total free area at the low level is not less than 20,000 square mm and
 - (A) At least 25% of the required total area is within 15mm of the base of the cylinder compartment; and
 - (B) The total required area is within 125 mm of the base of the cylinder compartment; and
 - (C) The openings cannot be obstructed by the gas cylinder.
 - (2) Where the cylinder is kept in an enclosed space underneath or near the build-in barbeque, the following must be observed:
 - (a) The cylinder must rest on a firm base to ensure that water will not accumulate, and that the cylinder is clear of the surrounding soil.
 - (b) There must be a separation panel between the gas cylinder and the barbeque so that if a high pressure gas leak occurs, there is no direct path between the cylinder compartment and the bbq firebox.

Note that the cart available for this barbeque can be separately purchased with or without side shelves and meets all the ventilation requirements above. And if a range hood is installed, it must be a minimum of 1200mm above the primary cooking surface.

The diagram and table below shows the recommended cutout dimensions for the barbeque.



	3B BBQ Alone	3B BBQ + Build in bracket	5B BBQ Alone	5B BBQ + Build in bracket
BBQ Width (mm):	610	615	835	840
Cavity Width (mm):	Min 620	Min 620 Max 625	Min 845	Min 845 Max 850
Cavity depth (mm):	Recommended 690mm(includes hood clearance) With TBIKQ bracket min 575 (add 110 for hood clearance) With TBIKQ500 bracket min 515 (add 110 for hood clearance).			
Cavity Height (mm):	Min 276mm, recommended 295mm			

For Build-in Side Burners, check which model you are using.

L & LM Series Build-In Side Burner requirements including support bracket TBIKSBJ:

Cavity Width: 410mm

Cavity Height: min 295mm

Cavity Depth: min 514mm

For Q-Series Build-In Side Burner requirements including support bracket TBIKSBJ, check the instruction manual supplied separately with that side burner built-in kit.

Note that the slide opening function of the side burner lid must be disabled for build-in applications

Island Barbeques

Barbeques Galore have available an island programme to suit Turbo barbeques.

These modules are designed specifically for your Ziegler & Brown Turbo barbeque, and conform to all requirements.

All other details in these instructions apply equally well to Turbo barbeques in these island modules.

Checking the Gas Type of Your Barbeque:

Before assembling your barbeque, you must ensure your barbeque is correctly suited to the type of gas which you are going to use:

LPG (Liquefied Petroleum Gas), also known as Propane or Universal LPG:

TURBO Q-Series barbeques are configured when manufactured for LPG and have a red printed sticker near the data plate stating “**UNIVERSAL LPG**”.

Universal LPG is most commonly supplied in a portable 4 kg or 9 kg gas cylinder, which can be refilled or swapped at petrol stations or your place of purchase when empty. Follow the assembly instruction steps for how to fit and connect your portable cylinder.

Some homes have twin 45 kg LPG cylinders permanently installed near an outside wall. These cylinders supply LPG gas to multiple appliances in the home via copper pipes (reticulated) and are filled as required by the gas supply company. Barbeques which are connected to twin 45 kg LPG cylinders must be installed by a licensed gasfitter, in accordance with the requirement of AS/NZS 5601, and local gas authority requirements. The gas fitter must issue a compliance certificate for the installation.

To change the gas type of your barbeque:

Your TURBO Q-Series barbeque was manufactured for LPG use. It can be connected to LPG without any alteration. If you wish to connect your barbeque to natural gas, it will need to be converted beforehand. This must be done only by a licensed gas fitter or an authorised gas appliance technician using the correct injectors supplied with this instruction manual and following the instructions detailed later in this manual. Connection to the natural gas supply must only be done by a licensed gasfitter. The gasfitter must issue a compliance certificate including their license details and the date of installation. Keep that certificate in a safe place in case any warranty or servicing of the barbeque is required

Natural Gas:

Barbeques suited to natural gas have a black printed sticker near the data plate stating “**NATURAL GAS**”. This is reticulated (piped) to your home in a similar fashion to water, so there are no cylinders to refill. You will need to contact your local gas company to determine if Natural Gas is available in your area. Barbeques to be connected to Natural Gas must be installed by a licensed gasfitter, in accordance with the requirement of AS/NZS 5601 and any local gas authority requirements. This TURBO Q-Series barbeque was manufactured for use with LPG so must to be altered by an authorised person to be used with Natural Gas. Your licensed gasfitter must follow the conversion instructions in this manual if natural gas use is required.

If connecting to a standard Natural Gas bayonet outlet, the correct hose and governor assembly must be used (**code: NGCK250VJQ**) available at your nearest Barbeques Galore store. This assembly includes a safety ON/OFF valve. This valve should be set to **OFF** when the barbeque is not in use. If instead you are

connecting direct to the Natural Gas supply, your gasfitter will need to use a Natural Gas governor (**code: RCV250Q**) and appropriate pipes and fittings for your particular installation. A separate safety ON/OFF valve must be included in the installation.

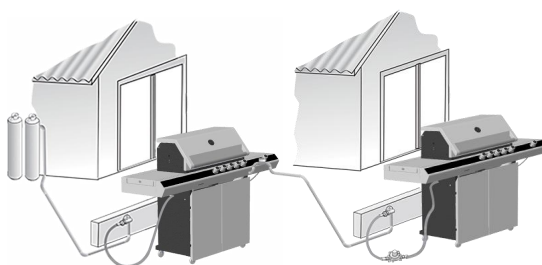
It is extremely dangerous to use the barbeque with the wrong type of gas. Fire or explosion may result. Always conduct a leak test before use. Refer details later in this manual under “Safety leak testing”.

There are two approaches to permanent piped installations:

(1) Direct Permanent Piped Connection: Your barbeque may be permanently connected to the Natural Gas main gas lines or LPG cylinder via copper pipe. This must be done entirely by the gasfitter, in accordance with requirements of AS/NZS 5601, and local gas authority requirements. Your gasfitter will ensure that your barbeque is permanently connected to the supply via copper pipe, the gas pressure in the line is adequate for the complete system, pipe sizes are correct, all connections are secure, and that all necessary components (such as secondary regulators and manual shutoffs) are included where regulations require them. Once this is done, the barbeque cannot be moved. It is a permanent fixture of the property. Build-in barbeques most often are connected this way.

(2) Bayonet Point: Alternatively, you can have the gas fitter terminate the gas line using a “bayonet point”. This allows you to connect and disconnect the barbeque using a special hose and bayonet termination. Such a hose is provided in the Natural Gas conversion kit **NGCK250VJQ**. Follow the instructions supplied with the kit to complete the connection. For LPG bayonet installations, an appropriate hose is available from most barbeque retailers.

Barbeque connected to twin 45kg LPG cylinders. Copper pipe brings the gas from the tanks to the barbeque area. A flexible hose connects to a bayonet fitting near the barbeque.



Barbeque connected to the Natural Gas supply. Copper pipe brings the gas from the gas meter to the barbeque area. A flexible hose connects to a bayonet fitting near the barbeque

Even if your barbeque area already has a bayonet point, you will still need to call upon a gas fitter to ensure that gas pressure is appropriate for your barbeque and associated appliances on the same supply, and to ensure your barbeque is adjusted and functions correctly before leaving. If the bbq is a mobile unit, a chain will need to be installed to make sure that the gas hose is not accidentally overstretched if the bbq is moved.

Where a gas fitter is required, the gasfitter must test the safety and operation of the appliance before leaving, including gas pressure, ignition and burner operation. The gasfitter must issue a compliance certificate for the installation showing their license number and the date of the installation. Keep that certificate in a safe place in case any warranty or servicing of the barbeque is required.

To the installer: You must instruct the consumer on safe operation, and ensure these instructions are left with the consumer before leaving the site.

Prepare for Assembly of Your Barbeque

If you are assembling a cart model or steel island, make sure you have the separately supplied steel cart (code MC3TEQ for 3 burner), (code MC5TEQ or MC5TEPQ for 5 burner). Assemble the cart before you start on the barbeque head assembly using the instruction manual supplied separately with the cart.

If you are assembling multiple units together (e.g. a 5 burner and a Range unit and a sink unit to make one bbq island), assemble each of the bbqs / heads to their respective carts before joining the carts.

If you are fitting a left side shelf and / or a right side burner, make sure you have the separately supplied items (**code MCTEDRLQ** left side shelf / drawer), (**code MCTEDRRQ** right side shelf / drawer), (**code ZGTESBLQ** right side burner),

If you are going to suspend the bbq into a build-in cavity or an island, make sure you have the separately supplied build-in kit (code TBIKQ). **Double check all dimensions and clearances before committing to any design or construction expense.**

If you purchased a pre-fabricated or modular island, verify that you have correct matching size island and barbeque head, and then assemble the island before you start on the barbeque head assembly.

Assembly Of Cart

If you have a cart model, now is a good time to follow your separate cart assembly instructions so that your barbeque is in position before you put in all these components. Once in the cart, assembling the rest of your barbeque is very straight forward.

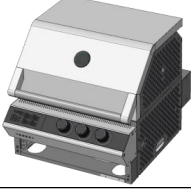

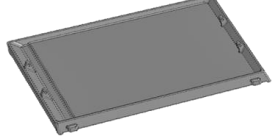
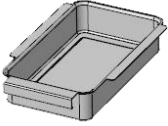
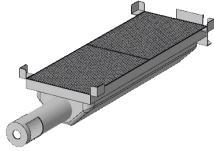




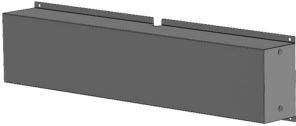


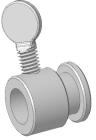



Prepare For the Barbeque Assembly

Start by unpacking the carton. Be careful not to damage the barbeque surface or the gas connection. If there is any protective film on the barbeque, it should be removed at the end of the assembly process.

Check You Have All the parts:



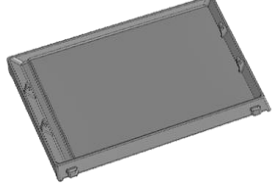
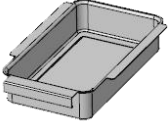
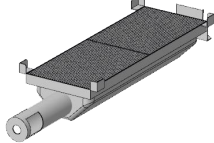




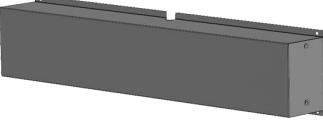


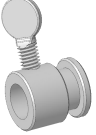
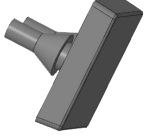


For TURBO 3 Burner Barbeque (ZG3TEQ):

Before you start, check that you have all the contents as below. Remove all packaged items including any packing materials from inside the firebox and hood assembly. Leave the burners in place. Discard any packaging materials and protective coatings only when you have accounted for all the parts

<p>1x BBQ Head</p> 	<p>3x Glass dome</p> 	<p>1x 340mm Hotplate</p> 
<p>1x Grease tray</p> 	<p>3x RQT burner</p> 	<p>1x 198mm wide cooking grill</p> 
<p>1x Grease draining tray</p> 	<p>1x large secondary grill</p> 	<p>2x 170mm wide cooking grill</p> 
<p>1x Fire box rear cover panel</p> 	<p>1x small secondary grill</p> 	<p>4x M5x10 screw</p> 
<p>1x Rotisserie collar</p> 	<p>4x rubber bumper</p> 	<p>3x NG injector</p> 
<p>1x Match holder</p> 		

For TURBO 5 Burner Barbeque (ZG5TEQ & ZG5TEPQ):

Before you start, check that you have all the contents as below. Remove all packaged items including any packing materials from inside the firebox and hood assembly. Leave the burners in place. Discard any packaging materials and protective coatings only when you have accounted for all the parts

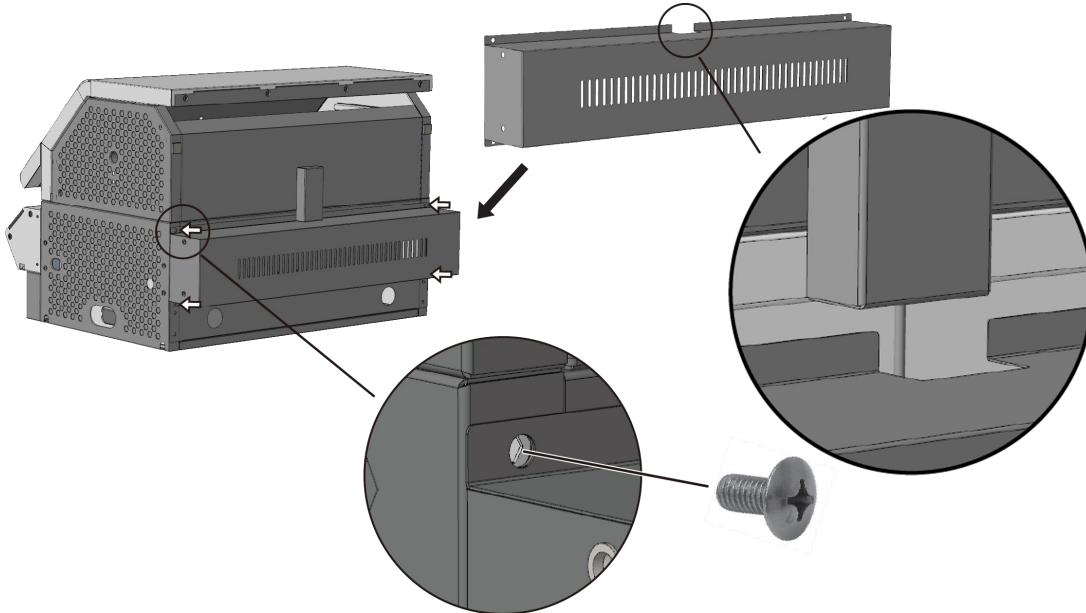
<p>1x BBQ Head</p> 	<p>5x Glass dome</p> 	<p>1x 400mm Hotplate</p> 
<p>1x Grease tray</p> 	<p>5x RQT burner</p> 	<p>3x 198mm wide cooking grill</p> 
<p>1x Grease draining tray</p> 	<p>1x large secondary grill</p> 	<p>1x 170mm wide cooking grill</p> 
<p>1x Fire box rear cover panel</p> 	<p>1x small secondary grill</p> 	<p>4x M5x10 screw</p> 
<p>1x Rotisserie collar</p> 	<p>4x rubber bumper</p> 	<p>5x NG injector</p> 
<p>1x Match holder</p> 		
<p>※Note: Elite Pro 5B includes 2x small secondary grills.</p>		

Assemble the Barbeque:

Attach the fire box rear cover panel

Lock the fire box rear cover panel to the back of the fire box using four M5x10 screws.

Take care that the rear temperature probe cable is in position centrally as shown.

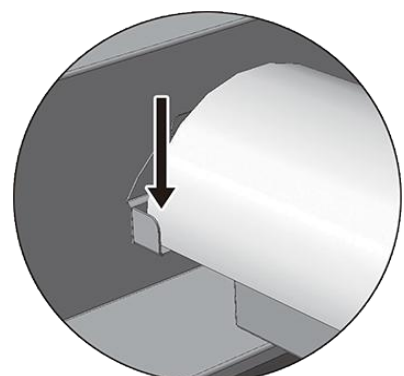
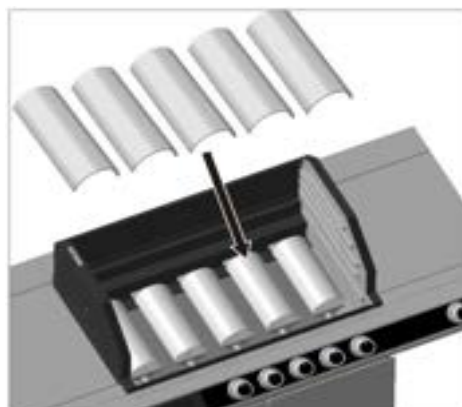


Position The Quartz Glass Dome Over The RQT burner

RQT burners **MUST** have the quartz glass dome placed over the burner. Apart from controlling flare and providing a superior cooking environment, this glass dome provides two other vital functions:

- It protects the burner ports from falling food residue. Without this protection, ports can become clogged, and cause the combustion of the burner to deteriorate, possibly resulting in noxious gases.
- The specially shaped radiant dome concentrates the heat and re-radiates it in an even arc pattern to provide more even cooking temperatures over the surface of the grill.

The dome should fit neatly over the burner, held into place by tabs at each of the four corners.



Primary Cooking Level Hotplate & Grills

The bbq comes with full width primary cooking grills plus an additional hotplate so you can reconfigure your cooking surface as required. The Inverted V-shape main cooking grills rest on the ledges at the front and back of the bbq as shown below. The hotplate can fit in various positions (left side, right side or more centrally). Grills or hotplate that are not in use can be stored on the Separator panel underneath the Grease Channeling Tray. If you have a cart model, grills that are not used can also be stored on the hooks at the back of the cart.

WHAT YOU NEED

3B: One 198mm cooking grill and one 340mm hotplate, or three cooking grills (store the hotplate).

5B: One 198mm cooking grill, one 170mm cooking grill and one 400mm hotplate; or four cooking grills (store the hotplate).

Place the **Cooking Grill(s)** on the upper support shoulder in the firebox as shown. Position the **Hotplate** on the upper support shoulder in the firebox in place of regular cooking grills. Too much hotplate can overheat the bbq, and possibly dangerously damage some components. Using too much hotplate voids the barbeque warranty. On the primary cooking level, **NEVER** use more hotplate than originally supplied with the barbeque. Maximum hotplate limits at this level: 3B: one 340mm hotplate; 5B: one 400mm hotplate.

The hotplate when not in use can store on the top of the separation panel, under the firebox.



Secondary cooking levels.

The Elite barbeque includes one large and one small rack.

The Elite Pro barbeque includes one large and two small racks.

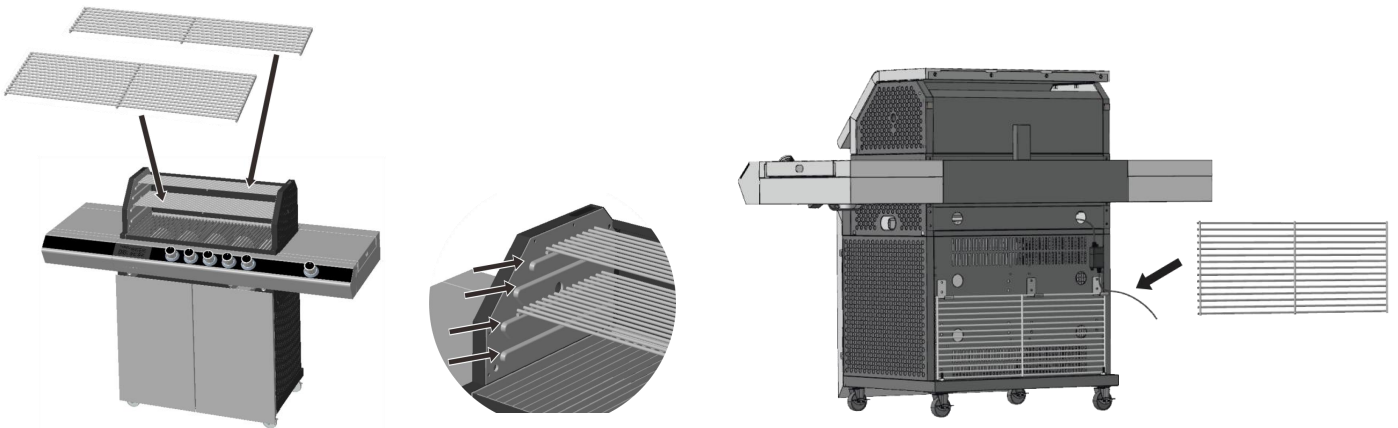
Extra racks are available as accessories if extra cooking capacity on more levels is required.

If you have a cart model, racks that are not used can also be stored on the hooks at the back of the cart.

Extra racks are available as accessories if extra cooking capacity on more levels is required.

The secondary cooking racks can be positioned at any level as desired including replacing the primary cooking grills at the lowest level.

If the secondary cooking rack is not in use, it can be hung on the hook on the back of the cart where applicable.



Extra racks available:

3B small TBCG3SSMQ

3B Large TBCG3SSLQ

5B small TBCG5SSMQ

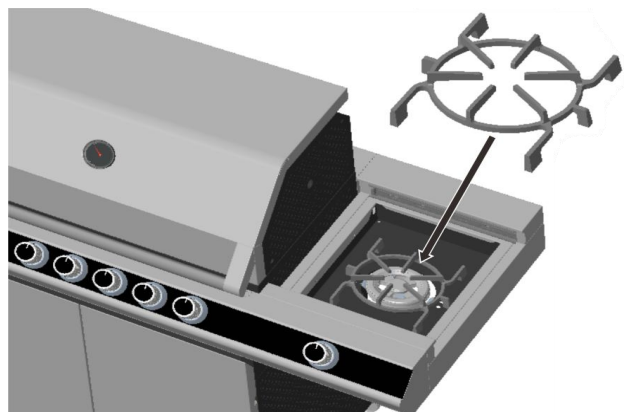
5B Large TBCG5SSLQ

If you have a side burner

Open the lid of the side burner.

Place the trivet over the burner so it locks neatly in place.

Note that the maximum pot diameter for the side burner is 280mm.



Your barbeque is now ready to connect up to gas. Read all instructions thoroughly BEFORE proceeding.

About RQT Burners

The ceramic burner/ glass dome combination provides better cooking by increasing radiant heat and reducing convection. This has two main benefits:

- Food dries out less because there is less hot air movement around the food
- **More efficient:** A higher proportion of the energy is used to focus radiant heat directly onto the food, rather than heating air which quickly escapes.

1 Heat builds up in the quartz glass dome which then re-radiates in a geometric arc.

Result: food is cooked more by radiation than by hot air.

2 The quartz glass dome keeps the hot combustion air inside the combustion zone for longer.

Result: The heat intensifies under the dome, and the hot gases don't have a direct path to the food.

3 Combustion stays close to the burner surface, which superheats the burner.

Result: More of the energy goes into heating the ceramic than in producing hot gases.



Quartz Dome Properties

The ceramic dome is made of near pure quartz SiO_2 crystals, without the additives typically found in ordinary glass. The material's high chemical purity has many direct benefits:

- Minimizes the interaction with radiation and so allows for higher transmission
- Much higher operating temperatures (over 1200°C)
- Greatly enhanced mechanical strength and resistance thermal shock

Fit the transformer

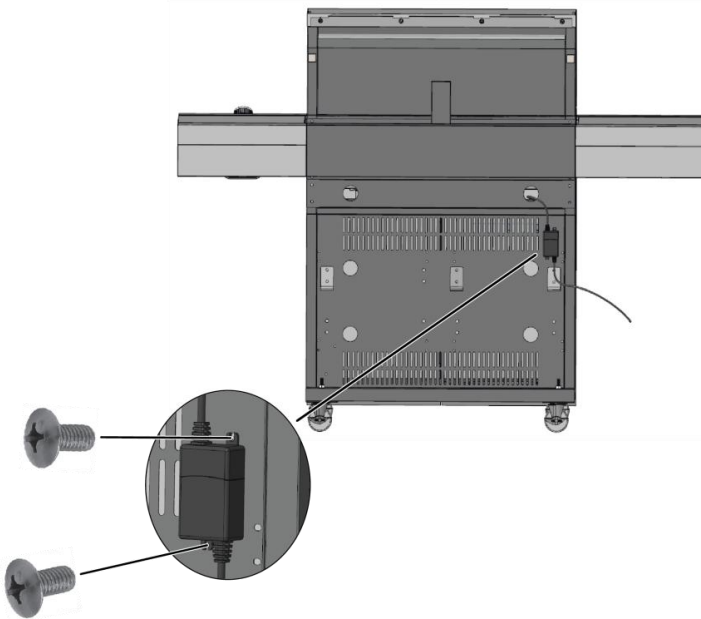
WHAT YOU NEED

Two M4x12mm screws.

The transformer is prewired to the barbeque. It is suitable for outdoor use, but recommended to be protected from the elements when not in use.

The transformer power should be supplied through a residual current device (RCV) having a rated residual operating current not exceeding 30mA. Connect the transformer to a socket outlet that have and earth contact. If an extension powder cord is required, ensure it is **SUITABLE FOR USE WITH OUTDOOR APPLIANCES**. Avoid creating a trip hazard.

For cart models, the transformer must be attached to the back panel of the cart as shown using two M4 x 12mm screws into the nutserts provided as shown below. We recommend covering the bbq assembly when it is not in use.



For build-in models, attach the transformer at least 300mm below the separator panel in a suitable location.

Push the transformer through the access hole above the separator panel if necessary to reach the desired location.

Join the Carts and Fireboxes (ONLY IF JOINING ADJACENT BARBEQUES)

If you are joining two carts and barbeques together, e.g. a 5B and 3B to make an 8B, then first assemble each head onto its respective cart as above. Adjust the cart heights to match each other as outlined in the cart assembly manual, and then join the adjacent carts and fireboxes as detailed below.

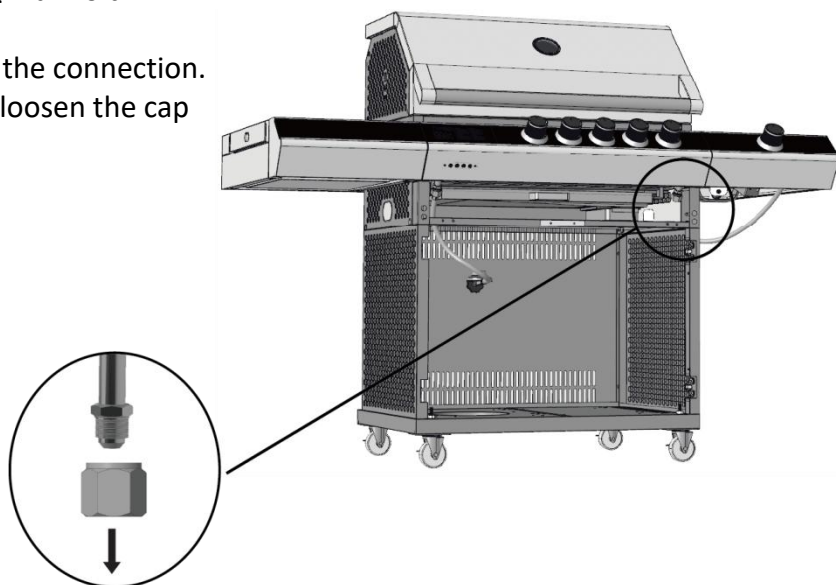
Connecting the Side Burner

If you have a side burner, follow these instructions to complete the gas connection between the side burner and the bbq.

1. Remove the cap from the right side of the BBQ manifold.



Important: Use two spanners to tighten the connection. One to hold the manifold fitting, one to loosen the cap by turning it anticlockwise.

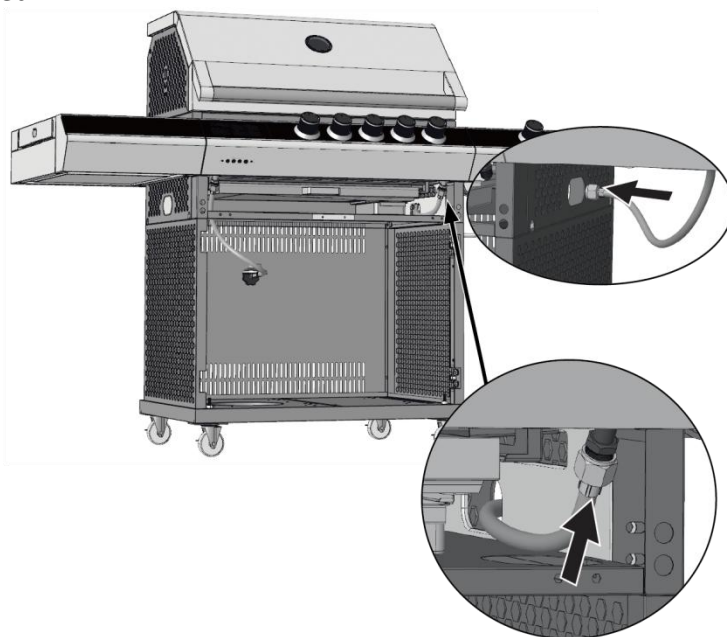


2. Connect The Corrugated Gas Pipe

Thread the corrugated gas pipe through the cutout in the right side panel. Connect the corrugated gas pipe to the right side of the manifold, as shown.



Important: Use two spanners to tighten the connection. One to hold the manifold fitting, one to tighten the hose fitting clockwise firmly to seal it. Backyard fires can be caused by connections which are only hand tightened.



Conduct a leak test as outlined later in this manual before first use.

Sharing Gas Supply Between Adjacent Modules:

ALL Turbo Q-Series gas modules have independent gas supply, but it is possible if required for only these combinations of maximum two adjacent joined modules from the same gas supply:

3B and adjacent 3B can run from the same gas supply.

3B and adjacent Range unit can run from the same gas supply.

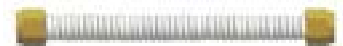
One side burner attached to any combination is allowable.

WARNING: ANY OTHER COMBINATIONS OR EXTENDED COMBINATIONS MAY NOT BE SAFE. CHECK WITH YOUR GASFITTER FOR DETAILS FOR OTHER COMBINATIONS. ONE GAS SUPPLY, HOSE AND REGULATOR ASSEMBLY MUST STILL BE USED FOR INDIVIDUAL MODULES.

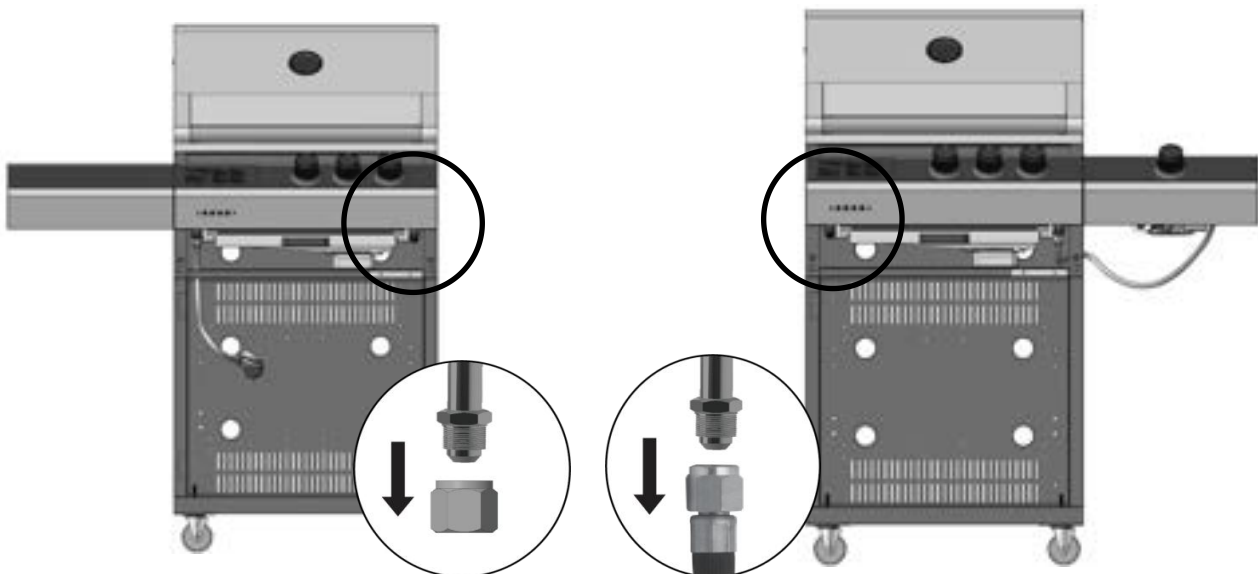
Adjacent (e.g. 3B + Range) shared gas supply assembly:

WHAT YOU NEED:

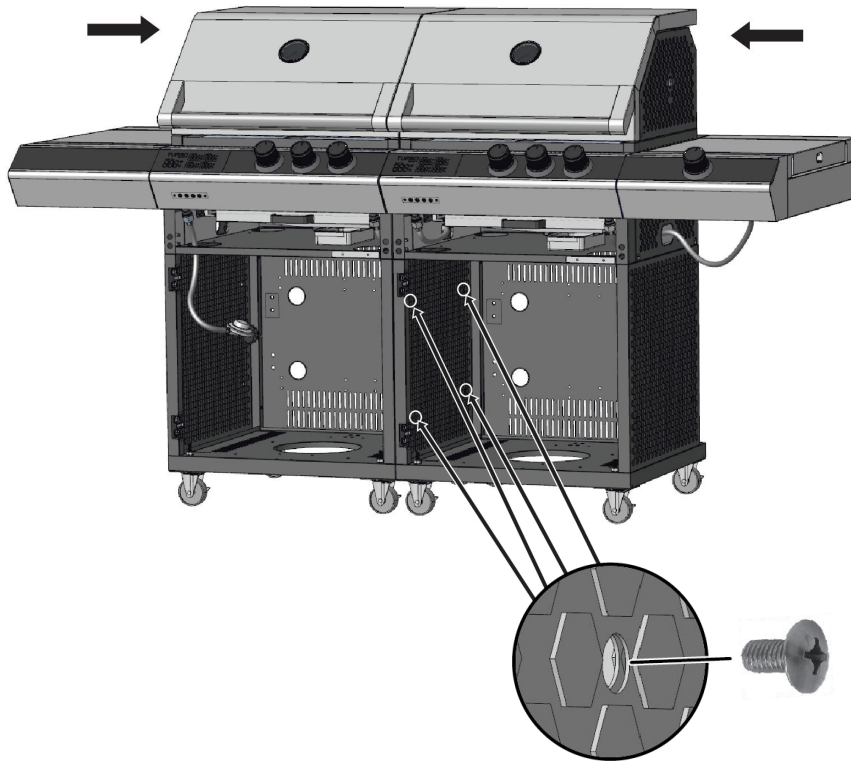
One separately supplied corrugated gas pipe (code CBGASEXT).



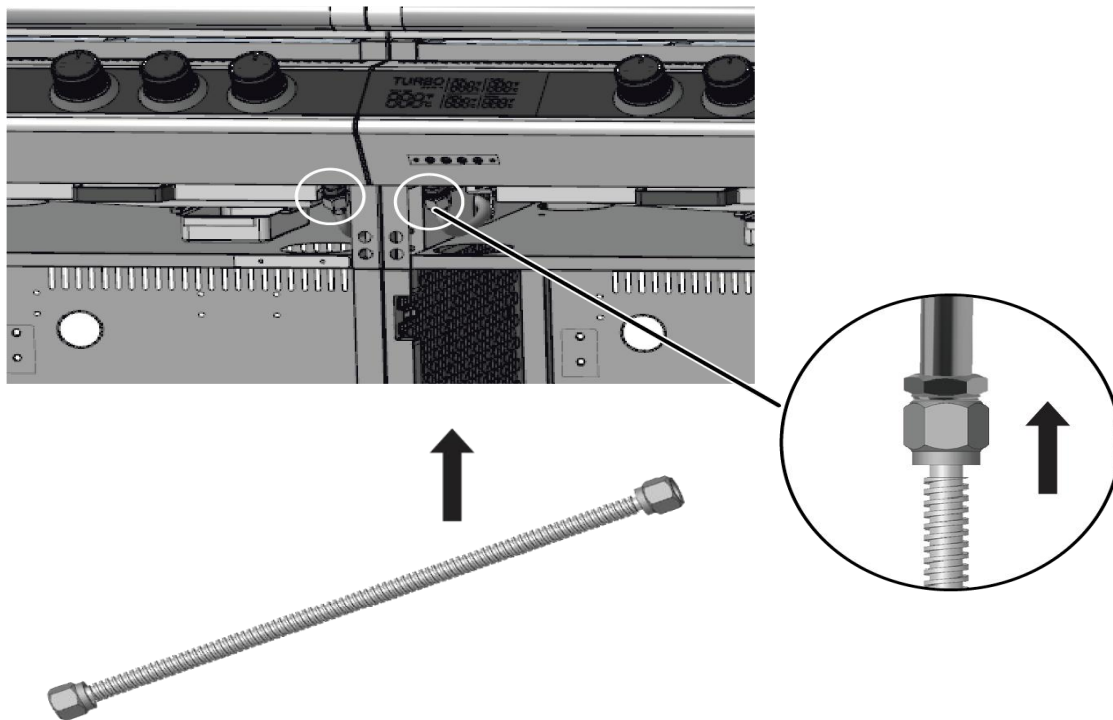
1. Using two spanners (one to hold the manifold, one to turn the cap), disconnect the gas tube cap from the right manifold side of the left side bbq. Using two spanners, (one to hold the manifold, one to turn the nut), disconnect the hose and regulator from the left manifold side of the right side bbq.



2. Lock the two cart using four M6x12mm screws as shown.



3. Connect the gas supply between 2 barbeques via a corrugated gas pipe.



Installation

Portable LPG Cylinders

This barbeque is designed to suit only LCC27 version gas cylinders.

Place the LPG cylinder into the left side of the cabinet, so that it sits into the hole in the base shelf.

Take the hose that came with the barbeque, and connect the regulator end of the hose to the gas cylinder. You won't need a spanner here. Just turn the fitting in a clockwise direction and hand tighten it as much as you can. This should seal it sufficiently. Ensure the gas cylinder is secure in the cylinder well in the cart, and that it remains upright at all times.

Conduct a leak test before use - see "Installation" section.



Fixed Universal LPG Supply Or Natural Gas

Barbeques which are connected to twin 45 kg LPG cylinders or to Natural Gas must be installed by a licensed gas fitter, in accordance with the requirements of AS/NZS 5601, and local gas authority requirements.

To the installer: You must instruct the consumer on safe operation, and ensure these instructions are left with the consumer before leaving the site.

Leak Testing

Before proceeding, it is very important that you leak test the barbeque. First make sure all the barbeque control knobs are OFF.

If you have a portable gas cylinder, turn the cylinder **ON** by rotating the knob anti-clockwise. If you have a wall connection, ensure the bayonet fitting is connected, and supply valve open.

Spray or pour soapy water (about the same concentration as washing up water) along the gas line including:

- The gas connection at the inlet of the barbeque
- The gas hose or copper piping, including any joints or bends in the piping.
- The gas connection at the gas cylinder or the wall connection.

If bubbles appear, there is a gas leak.

- If the leak is at a connection, tighten and retest. If the leak is anywhere else, or if you cannot resolve the leak, do not proceed.
- If you have a portable gas cylinder, turn the gas cylinder **OFF** and consult your retailer.
- If you have a bayonet connection, remove the hose from the wall fitting and consult your retailer.



Lighting Your Barbeque

Lighting the barbeque is easy, but must be done with due care. Ensure to start with all the control knobs in the **OFF** position. Make sure that the gas is turned on at the supply. Also, if your barbeque has a roasting hood or side burner, ensure that the hoods and lids are all open. Note carefully that failure to follow the lighting procedures correctly can lead to a hazardous condition.

Main burners and Optional Side Burner flame thrower ignition: This ignition system works by throwing a flame to the side of the burner to light it. Push the knob **IN** and turn it anticlockwise to the **HIGH** position. There should be a click as the ignition fires. Keep holding the knob pushed **IN** until the burner ignites. You may need to push **IN** and turn the knob anticlockwise again several times before ignition, especially after a new gas connection or if the bbq has had the gas line purged since last shutdown. Once the burner has ignited, keep the control knob pushed **IN** at the **HIGH** position for 10 seconds. Once the flame failure probe has heated up, you can release the control knob and adjust if required by turning the knob anticlockwise to the **LOW** position. The burner will take around a minute to reach its maximum infra red glow.

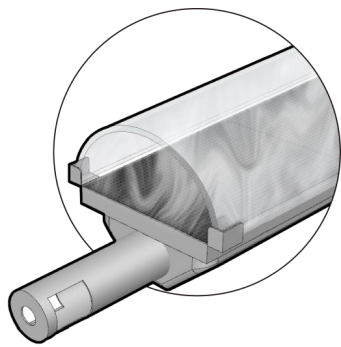
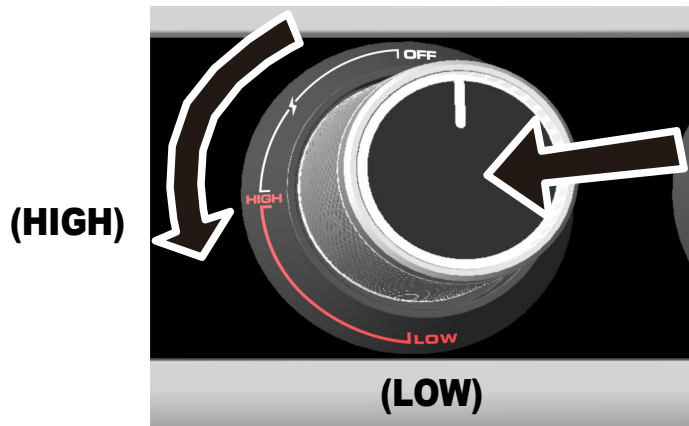
Optional Side Burner: Light the side burner in exactly the same way as the main burners.

Main burners and optional side burners manual ignition: You can also light individual burners manually by holding a lighted match next to a burner, then pushing **IN** and turning that burner control knob anticlockwise to **HIGH**. You can access the main burners from above through the cooking grills using the match holder provided.

If you have difficulty lighting: If the burner doesn't light first go, return the knob to the **OFF** position, then try to light the burner three more times. If the burner still does not light, turn the valve to **OFF**, wait a few minutes to allow the gas to disperse before trying again. If satisfactory operation cannot be achieved, consult your retailer before proceeding.

Controlling the Flames:

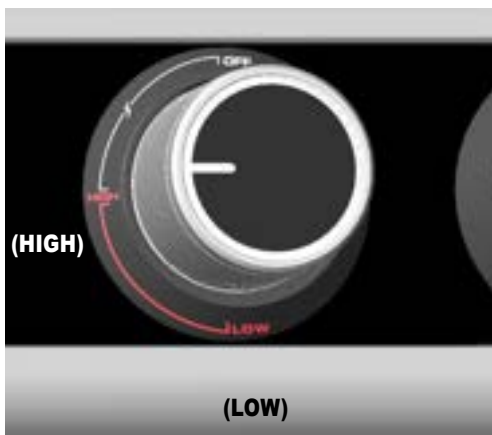
The main burners and side burners have three basic positions: **OFF**, **HIGH** and **LOW**. You can achieve any flame height between **LOW** and **HIGH** by rotating the barbeque control knob between these positions.



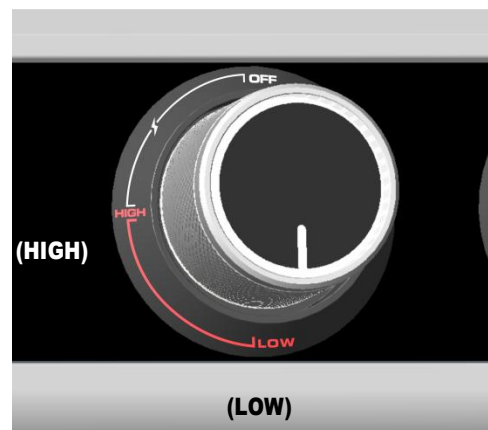
Ceramic tile: bright orange



Ceramic tile: light orange



burner on high



burner on low

Special note: "Blowback" is a situation where the flame burns inside the burner, towards the front. It can be recognised by a sharp roaring sound coming from the burner. It is not dangerous unless it is allowed to persist. If this occurs, simply turn the burner off, wait 20 seconds, then relight.

Turning **OFF**

When you've finished cooking, leave the burner controls on **HIGH** for a maximum of 5 minutes to burn off excess grease from the burner and other surfaces. To turn the barbeque off, it is best to turn **OFF** the cylinder first to allow all the gas left in the hose to burn off. This will only take a few seconds. Then go back and turn **OFF** all burner controls. It is okay to leave the cylinder connected to your barbeque while it's not in use, but it is much safer to turn the gas supply **OFF** when it is not in use.

If your barbeque is connected to Natural Gas or piped LPG, you can simply turn the burner controls **OFF**. If you have a hose connection with a shut off valve, it is much safer to turn the gas supply **OFF** when the barbeque is not in use.

Note carefully: Failure to follow these shutdown procedures correctly can lead to a hazardous condition.

First Time Use

The primary cooking surfaces: grills are 304 stainless steel, the hotplate is cast iron with a fused on matt vitreous enamel finish. No "curing" is required, but you should give these, and the secondary cooking racks a thorough wash with regular dish washing detergent and rinse with fresh water before first use.

For ongoing protection of the cooking surfaces, follow the procedures in the Cleaning, Storage and Maintenance section

Grease Management

The 3 and 5 Burner barbeques are equipped with a two-stage grease drainage system. Food residue drops down to the grease channeling tray, then falls through the drain hole into the grease cup. Placing fat absorbent material into the grease cup will avoid splashing and overflowing when the container starts to fill. Suitable fat absorbent material is available from your Barbeques Galore store. Avoid using fat absorbent material in the main grease channeling tray, keep that tray clean and clear so grease can flow to the grease cup.

The grease channeling trays and grease cup should be emptied, cleaned and refitted regularly. It is strongly recommended to do so every use, especially if cooking very fatty or oily foods like chops and sausages. If not emptied, eventually an uncontrolled fat fire is very likely to occur. Fat fires are very dangerous and any resulting damage is not covered under warranty. If a fat fire occurs, do not try and extinguish with water as that will usually spread and accelerate the fire and make the situation worse. If safe to do so, shut the gas supply **OFF**. If safe to do so, close the roasting hood. Use only dry powder fire extinguisher. If necessary call the fire brigade, In Australia, dial 000.

Preparing to cook

Once the cooking surfaces have been cleaned, rinsed and dried, lightly coat them with cooking oil. This will reduce issues with food sticking. Light the burners and leave on **HIGH** with the roasting hood closed for maximum 3-5 minutes to warm the barbeque up. Once the barbeque is warmed up, you should set the burners to your desired cooking temperature. You're now ready to start cooking up a feast.

Controlling Flare Up

Flare-ups are caused by fats, juices and oils from the food igniting in sudden burst of flame that come up over the grill. A little bit of flare up as well as the resulting smoke is a good thing. It's what gives barbequed food that unique outdoor flavour. But if it happens too often, or if the flame lasts more than a couple of seconds, your food will char, so you need to control it.

The TURBO Q-Series is equipped with Quartz Domes over the ceramic tile burners that minimise direct contact between the burner flames and the food. These greatly reduce flare in most circumstances, however for very high fat content foods, some further measures may be necessary:

- Cooking food indirectly (turn the burners directly under the food **OFF** and close the hood)
- Trim excess fat off your meat.
- The burner controls may be up too high, turning them down **before** flare ups occur will usually prevent it happening in the first place. Adjust the burners to **lower** temperatures or even turn some burners **OFF** and keeping the roasting hood closed will reduce flare and usually produce significantly better tasting and healthier food.
- Moving the meat away from the flare up will also reduce the problem. Note that when all burners are on, the area of grill closest to the hotplate can be the hottest part of the grill.
- Try cooking on the secondary cooking racks with the hood closed. This is further from the flames and has more even temperature levels than the hotplate. Though it cooks slower, it gives superb results with much less attention for foods that are easy to burn on the grill like sausages, vegetables and fatty chops.
- Some very fatty foods can only be cooked on the hotplate or indirectly with the hood closed (see later information on indirect cooking).
- **NEVER** add more hotplates to the barbeque primary (lowest) cooking level than originally supplied

Cooking Tips

It's easy to keep your food moist and succulent on a barbeque by following these guidelines:

- Use tongs instead of a fork when turning meat and poultry. A fork pierces the flesh and causes the juice to seep out.
- Resist the temptation to keep turning meat over. Juices tend to rise to the top of a piece of meat and then settle. Each time you turn the meat over, the juices are lost. It's better to quickly sear the meat on **HI** each side (about half a minute) then with the burner controls down near **LOW**, leave the meat cook on one side at a time, turning once only before serving. Alternately, turning the meat almost continually is another way to retain juiciness, but it is much more work.
- If you like salt with your food, try adding it at the end instead of before or during cooking. Salt draws the natural moisture out of the food and dries it out.
- Baste food with light marinade or canola oil a couple of times while cooking, though watch out

for excessive flare-up if too much oil is used.

- Using the roasting hood as outlined later in these instructions is an excellent way to preserve moisture and succulence and takes the hard work out of barbeque cooking.
- Although cooking on the hotplate looks easier, cooking on the grill gives you a more authentic barbeque flavour. Natural juices drip onto the domes and then vapourise, with the vapours penetrating flavour back into the food.
- As an alternative to simply grilling, try marinating your meat, fish, poultry or vegetables first. The longer you leave the food to stand in the marinade, the more thoroughly the flavour will soak through. Several pre-made marinades are available and good recipes are easy to come by. It is best to leave food standing in the refrigerator.
- If you use a tomato or sugar-based sauce for basting, apply it in the last 5-10 minutes of cooking. Using these sauces over a longer period of time will result in over-browning.
- To prevent meat from curling, slash the remaining fat at roughly 5cm intervals, taking care not to cut into the meat.
- Avoid burning or charring food as this has been shown to be unhealthy. **NEVER** leave cooked food standing for too long before eating or refrigerating.

Covered Cooking

Cooking with the Hood Closed:

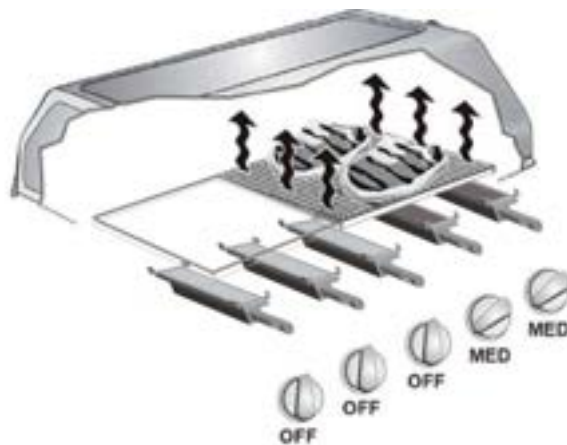
Using the roasting hood traps heat, moisture and flavour that is normally lost on an open top barbeque.

Your Turbo barbeque is designed with plenty of power to heat up quickly with the hood open or closed.

- With the hood closed and the barbeque pre-heated, it is important to then switch burners to **LOW or OFF** in order to not overheat the barbeque which could result in increased temperature hazards and burning your food. For covered cooking, there are two basic ways to cook: (A) Direct Cooking and (B) Indirect Cooking.
- The hood and side burner lid where used must be in the **OPEN** position before lighting.

a. Direct Cooking Method:

This is when you place food directly over the lit burners, either on the cooking grill or the hotplate.



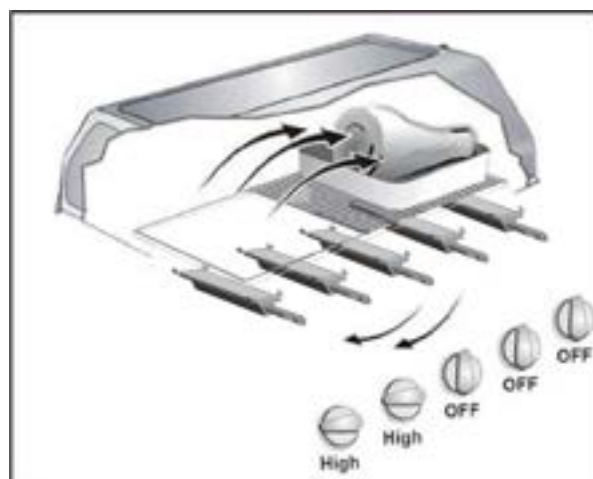
This method is great for frying, searing and grilling, especially with thinner cuts and foods that require shorter cooking time. Cooking takes less time than with the hood open, and the results are more tender and more juicy.

Preheat the barbeque with all burners on **HI** and the hood closed for 5 minutes. Importantly, once the barbeque is pre-heated and the hood is closed, heat is trapped around the food, so the burners will only need to be on **LOW** and in many cases, some of the burners **OFF**. Heat from the lit burners will circulate all through the hood cooking quite evenly. Quite close attention needs to be paid to the food, and the burners frequently reset to **LOW** or **OFF** as required to prevent overheating. Don't be afraid to open the hood often to check progress. You are in full control of the temperature by turning burners on to **LOW** or **OFF** as required. The gas burners will respond instantly and powerfully to your control. Most importantly, use the hood thermometer as a warning guide that the barbeque is too hot. For grilling most foods, aim to keep the thermometer below 200°C to avoid burning.

NEVER let the temperature exceed 250°C or the barbeque can dangerously overheat and burn your food. A separate probe thermometer is available as an accessory from all Barbeques Galore stores. This takes the guesswork out of knowing when your food is cooked.

b. Indirect Cooking Method:

This is when you place the food only above burners that are **OFF**. The other burners are adjusted in combinations of **LOW** and **OFF** to maintain constant lower roasting temperatures.



This method is ideal for thicker cuts of meat, legs of lamb, pork, shoulders of beef, whole chickens and whole fish. Moist, hot air rises from the lit burners and circulates around the food, trapping juices and flavour. Even cakes and breads can be cooked in your barbeque this way. Cooking lower and slower allows the food to cook completely through without burning on the outside, yet remaining juicy and tender on the inside. Best results are achieved by placing your roast in a rack and that rack in the drip pan. The roast is elevated to allow heat to circulate all the way around, and water, wine, juices, herbs can be added to the drip pan to help flavour the roast and make a baste or gravy. The side of the secondary cooking racks that is away from the flames is also great for indirect cooking.

Preheat the barbeque with all burners on **HI** and the hood closed for 5 minutes. Importantly, once the barbeque is pre-heated and the hood is closed, heat is trapped around the food, so normally some of the burners need to be turned **OFF**. The other burners turned to **LO**. Heat from the lit burners will circulate all through the hood cooking quite evenly. With the hood closed: **DO NOT** use any main burners on **HIGH** for more than 5 minutes. **NEVER** let the temperature on the hood thermometer exceed 250 C.

On a 3 burner barbeque, the hotplate in the middle, two burners under the side grills on **LO** and the burner under the hotplate **OFF** is usually the best setting for roasting. Place the roast rack in the drip pan onto the hotplate.

On a 5 burner barbeque, the hotplate positioned centrally, two or three burners under the grills on **LO** and the two burners under the hotplate **OFF** is usually the best setting for roasting. The hotplate can also be positioned left or right in the barbeque, in that case, the roast may need to have a half turn during cooking for even browning. Place the roast rack in the drip pan onto the hotplate.

Contrary to some beliefs, the slower and lower (temperature) the food is cooked, the more even, tender and juicier the results will be. Importantly, use the hood thermometer as a warning guide that the barbeque is too hot.

For roasting most foods, aim to keep the thermometer around 180°C to avoid burning. Note that the temperature at the roasting rack maybe higher than the temperature measured at the hood thermometer. For short periods of browning only, or for 10 minutes to make pork crackling, aim for around 240°C. Note that the temperature at the roasting rack may be higher than the temperature measured at the hood thermometer and most foods can quickly burn at this setting.

For smoking, lower temperatures and longer cooking times will result in more intense smoke flavour and more tender meats. Aim for around 125°C. Note that temperature at the roasting rack may be higher than the temperature measured at the hood thermometer. Always use a probe thermometer to ensure that the meat has cooked all the way through to the right temperature.

Great chefs will tell you that most meats need to “rest” away from the heat of the barbeque before carving or serving for a several minutes to allow the moisture pushed to the surface to redistribute. If you don’t rest the meat, moisture that has pooled near the surface will run out and the rest of the roast will be quite dry.

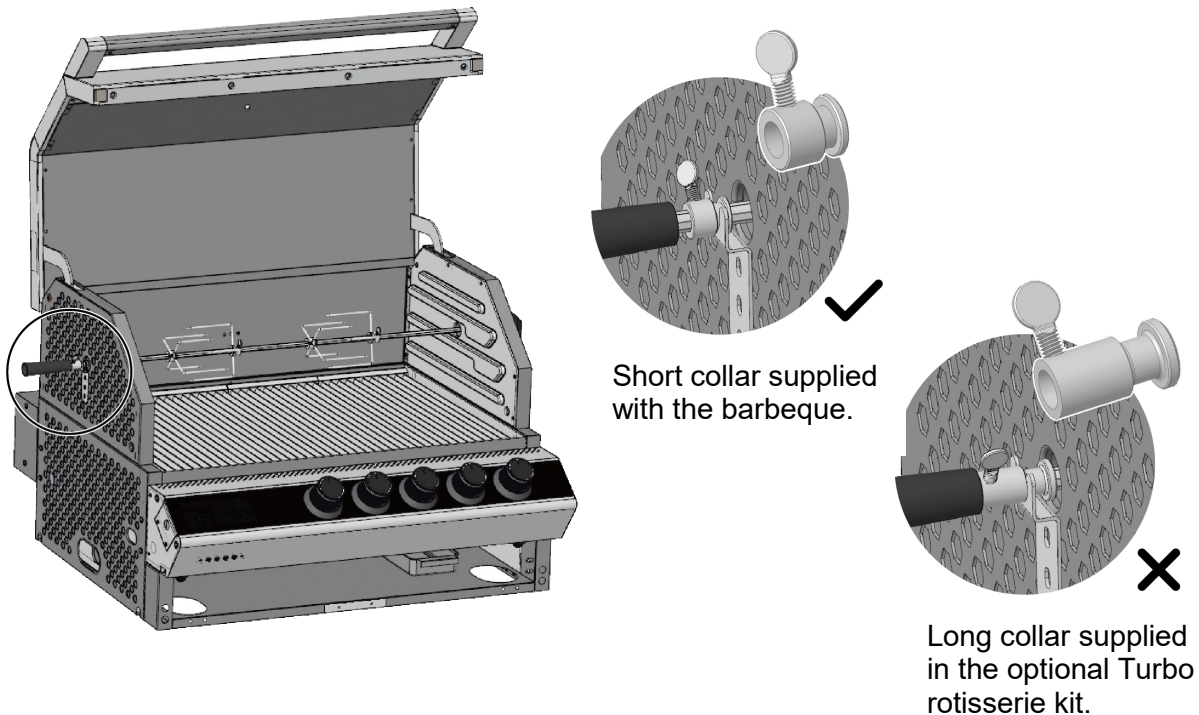
Use the few minutes while resting the meat to open the barbeque hood, turn all burners to **HI** for 2 or 3 minutes to burn off food residue. After 3 minutes, turn the barbeque **OFF** at the gas supply and then **OFF** at the control knobs. While the cooking surfaces are still hot, take a long-handled brush or scraper and remove remaining oil and food residue. You should use an oven mitt to avoid burns. 3 minutes now will save 30 minutes next barbeque.

NEVER let the temperature exceed 250°C or the barbeque can dangerously overheat and burn your food. A separate probe thermometer is available as an accessory from all Barbeques Galore stores. This takes the guesswork out of knowing when your food is cooked.

Always remember to switch the barbeque **OFF** once you are finished cooking.

Using RQT Burners and a Rotisserie:

If using a rotisserie, first remove the Secondary Cooking Racks. For cart models, the Secondary Cooking Racks can be stored when not in use on the hooks at the back of the cart. For cart models, the rotisserie shaft and prongs can be stored when not in use on the separator panel underneath the firebox. The primary cooking surfaces can be kept in place or removed as required. Ensure that items on the rotisserie are properly balanced and rebalanced if necessary, during cooking. Use of a counterbalance if available is recommended. There are nutserts on the side of the bbq to attach rotisserie motor and shaft support brackets. Use the special collar provided with the bbq to lock the rotisserie shaft so it does not release from the motor if required.



You will be amazed by the wonderful flavours you can achieve using infra-red heat in combination with the self-basting effect of the rotisserie.

It is important when cooking with hood closed to **NEVER** let the temperature on the hood thermometer exceed 250°C or the barbeque can dangerously overheat and burn your food. The rotisserie can be used with the hood open or closed. With the hood closed, to keep the barbeque at a safe temperature, **DO NOT** use any main burners on **HIGH** for more than 5 minutes. Use a drip tray under the roast to catch excess falling oils and juices. This also makes the bbq much easier to clean. Use the following tips for great cooking results:

- Use the supplied special rotisserie collar with optional Turbo rotisserie kit.
- Follow the rotisserie instructions for maximum load.
- Turn the bbq OFF while positioning the shaft.
- Before you switch the bbq on, assemble the rotisserie. **For two-piece shafts, ensure that the two pieces are spanner tightened very firmly against each other, noting that some threads are left hand to minimise accidental unscrewing by the motor.** Using the prongs, fit your food onto the shaft, keeping the food balanced and centered on the shaft as best you can.
- With the bbq still **OFF**, and the rotisserie with food assembled onto the shaft, detach the motor from its bracket, insert the free end of the shaft into the bbq windshield, then insert

the motor end of the shaft into the bbq windshield and special collar, attach the motor, engage the shaft into the motor. Use pliers and a screwdriver to firmly lock the prongs and support collar. Butcher's string is helpful to tie up any loose edges like chicken wings or legs.

- Switch the motor on (not the burner yet). If the shaft does not turn smoothly, or the motor makes a struggling noise, then most likely the food is not balanced properly. If this happens, adjust the meat position on the prongs until it is balanced. If you are cooking more than 2 kg at once, it may be easier to use an optional counterbalance available separately from your local Barbeques Galore store.
- Once the shaft is properly balanced, lock it into place into the motor by adjusting the locking screw on the support collar so that the shaft cannot slip back out of the motor. Remove the handle during cooking.
- If required for higher fat foods, position a drip pan under the roast, check the alignment, balance and tightness of all the screws. Secure any loose food by tucking into the prongs or tie back with butcher's string, then you are ready to cook!

Switch on the motor, light the burners required, set required burners to **LOW**, other burners **OFF**, close the hood if required, check that nothing is getting caught or fouling when the hood is closed. Avoid opening the hood too often. Use a meat thermometer to check when the food is done. Don't leave the meat thermometer in place when cooking. Don't leave the food unattended while it is cooking. Alternatively, the rotisserie can be cooked with the hood open, and required burners on a higher setting.

The Control panel push button switches the control panel LED lights on and off. The push button should be lit whenever there is power coming from the transformer. If there are any problems, check the power supply, check the connections, and try the push button switch again. The troubleshooting guide at the back of this manual has details on replacing the LED strip.

Cooking Times

Beef

Thermometer temperature: Rare=60°C, Medium=66 °C, Well=77 °C

Cut of Meat	Weight or Thickness	Barbequeing Method	Approx Cooking Time
Roasts	2 kg	Indirect	50 min per kg(rare)
Steaks(T-bone, New York, Porterhouse, Round, Sirloin)	2.5cm	Direct	5-6 min per side(rare)
Rump Steak	3.5cm	Direct	5-7 min per side(med rare)
Minute Steaks	0.5cm	Direct	4-5 min per side(rare)
Ground Beef patties	2.5cm	Direct	4-5 min per side(rare) 5-6 min per side(med rare) 6-7 min per side(well done)

Poultry

Cut of Meat	Weight or Thickness	Barbequeing Method	Approx Cooking Time
Chicken (whole)	2 kg	Indirect	70-80 min
Chicken (halved or quartered)	2 kg total	Indirect	55-65 min per
Chicken(breasts, boneless)	150 g ea	Direct or Indirect	12-15 min (Direct) 23-25 min (Indirect)
Wings	120 g ea	Direct or Indirect	23-30 min (Direct) 35-40 min (Indirect)
Cut Up Legs and Wings	2 kg	Direct or Indirect	10 min (Direct) 40 min (Indirect)
Boneless Cubes(For Kebabs)	2.5cm	Direct	12-15 min
Turkey(Whole)	4.5 kg	Indirect	2-3 hours

Seafood

Fish is done when flakes easily when prodded with a fork or knife in the thickest part, Frozen fillets should not be thawed before barbequeing. Cooking times will be approximately double that of fresh fish.

Cut of Meat	Weight or Thickness	Barbequeing Method	Approx Cooking Time
Whole Fish (with or without head and tail)	2 kg	Indirect	30-35 min total
Steaks & Fillets	2cm	Direct	3-4 min per side
Prawns	Medium sized	Direct	1.5-2 min per side
Lobster tails	300 g	Direct	9-13 min

Internal Meat Temperatures

To obtain correct temperature use an instant-read meat thermometer in the thickest part of the flesh, being careful not to touch any bone.

Beef

<i>Preference</i>	<i>Meat Probe temperature</i>
Rare	140°F / 60°C
Medium	150°F / 66°C
Well Done	170°F / 77°C

Veal

<i>Preference</i>	<i>Meat Probe temperature</i>
Rare	Not advised
Medium	155°F / 70°C minimum safe temperature
Well Done	165°F / 75°C

Pork

<i>Preference</i>	<i>Meat Probe temperature</i>
Rare	Not advised
Medium	150°F / 65°C minimum safe temperature
Well Done	160°F / 70°C

Lamb

<i>Preference</i>	<i>Meat Probe temperature</i>
Rare	140°F / 60°C
Medium	150°F / 66°C
Well Done	165°F / 75°C

Poultry

<i>Preference</i>	<i>Meat Probe temperature</i>
Rare	Not advised
Medium	170°F-175°F / 75-80°C minimum safe temperature
Well Done	Not advised; Poultry tends to dry out over 175°F /80°C

Converting from LPG to NG

Conversion can only be performed by an authorised person. Installation can only be performed by a licensed gasfitter. For Range units, follow the conversion instructions supplied separately with that unit.

NG injectors are supplied loose with original instruction manuals.

Keep replaced injectors for possible later use.

WHAT YOU NEED

Suitable governor, hoses and fittings (supplied separately)

Main Burner NG 1.71 mm Injectors (one for each main burner)

Side Burner NG Injector 3.00mm

NATURAL GAS label

One Injector socket spanner (not supplied)

One small regular screwdriver (not supplied)

Two Adjustable spanners (not supplied)

Leak and pressure check equipment (not supplied)

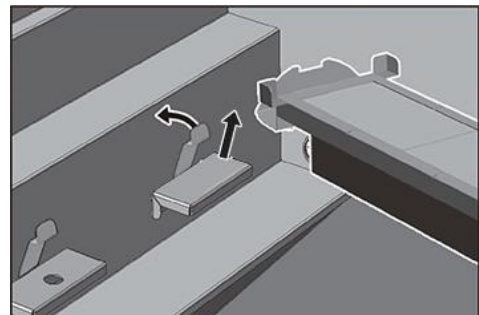
NG Injector



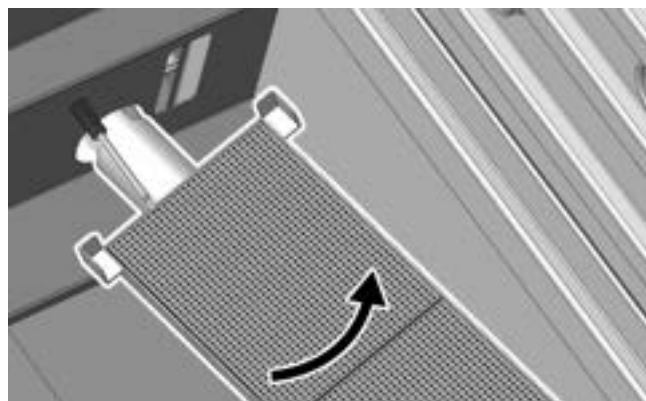
For Barbeque Head

1. Turn the gas supply **OFF** and disconnect from the gas supply. Remove the cooking grills, hotplates and the quartz domes.

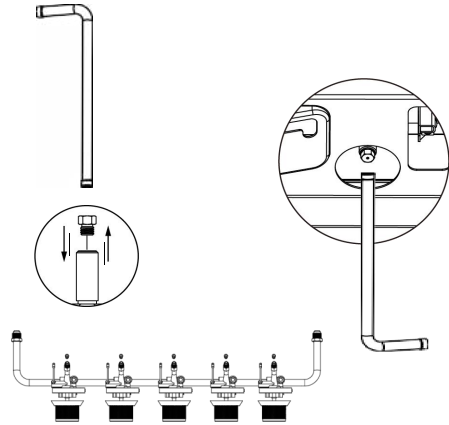
2. Take out the burner: Push back the steel tab, release and lift up the burner from the back end. Rotate the burner to avoid the flame failure probes. Then take out the burner.



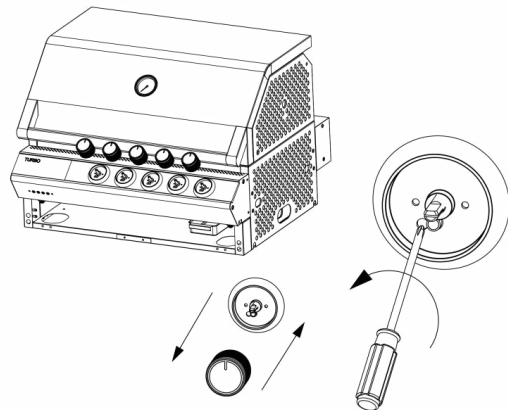
Rotate the burner around 45 degrees as shown below, to keep clear of the flame failure probe.



3. Use a socket spanner to remove each of the ULPG (stamped 1.00) main burner injectors by turning them anticlockwise. Replace each injector with an NG (stamped 1.71) injector, tighten clockwise. **DO NOT** over tighten.



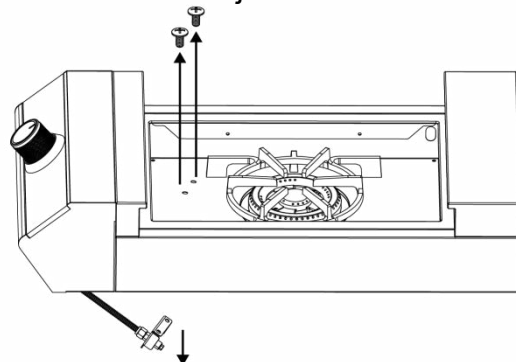
4. Reinstall the main burners making sure that each burner is properly engaged onto the injector.
5. Follow below to adjust the bypass screw inside the valve to make sure the Natural Gas low flame is stable.
 - 5.1 Take off the main burner control knobs.
 - 5.2 Locate each main burner low flame screw and adjust for NG by turning it anticlockwise two full turns (720°).
(For reference, the LPG low flame position is 300° anticlockwise from the clockwise full stop position. The NG low flame position is 1020° anticlockwise from the clockwise full stop position).
 - 5.3 Check all low flame stability for each burner, once all OK, replace the main burner control knobs.



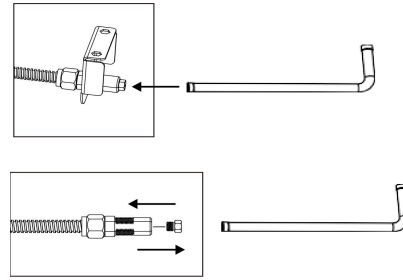
Retain the ULPG injector in a safe place in case they are required again at a later time.

For Side Burner where fitted

1. Turn the gas supply **OFF** and disconnect from the gas supply. Remove the trivet.
2. Unlock the two screws in the side burner tray, and remove the injector bracket.



3. Use a socket spanner to remove the ULPG (stamped 1.71) main burner injector by turning it anticlockwise. Replace the injector with an NG (stamped 3.00) injector, tighten clockwise. DO NOT over tighten.



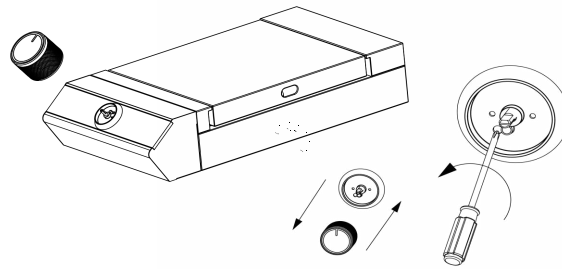
4. Reinstall the injector bracket making sure that the injector is properly engaged into the burner.

5. Follow below to adjust the bypass screw inside the valve to make sure the Natural Gas low flame is stable.

5.1 Take off the burner control knob.

5.2 Locate the burner low flame screw and adjust for NG by turning it anticlockwise two full turns (720°).

(For reference, the LPG low flame position is 300° anticlockwise from the clockwise full stop position. The NG low flame position is 1020° anticlockwise from the clockwise full stop position).

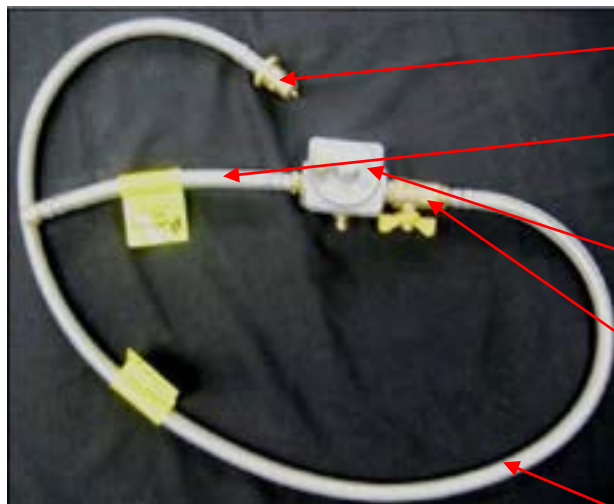


5.3 Check the low flame stability, once OK, replace the burner control knobs.

Retain the ULPG injector in a safe place in case it is required again at a later time.

Connecting to a Natural Gas supply (for barbeques converted to NG only)

1. Using two spanners, remove the LPG hose and regulator assembly, and attach the NG gas connection. Note that the manifold connections are 1/2" BSP fittings. If your gasfitter is connecting direct to the gas supply with appropriate fittings not using a bayonet, then one NG governor (RCV250Q) must be fitted to each appliance. For bayonet connections, use separately supplied NGCK250VJQ which includes the NG governor.



Type 1 connector (Bayonet connector)

BROMIC SS hose assembly 13mm ID 300 mm
AGA certificate 5497

BROMIC, Model No. 980L NG Governor
AGA certificate 5862

BROMIC MF15 (1/2") Female x Male BSP
Connections
AGA certificate 7425

BROMIC SS hose assembly 13mm ID 1500
mm AGA certificate 5497

2. Affix the NATURAL GAS label to the Barbeque and any side burner in place of the previous UNIVERSAL LPG label. Check that all new injectors match the compliance plate data. Conduct a full leak test. Conduct a pressure check test with half the burners in use. Conduct a performance test in particular to check the low flame settings on the main burners and adjust where necessary so that the flames do not blow out too easily on low settings. Ensure the owner / users are aware of the new gas type and how to operate the appliance. Check the installation meets AS/NZS 5601 and issue a compliance certificate to the owner.

Cleaning Your Barbeque

Your barbeque will look better and last longer if you keep it clean. Follow these simple steps. Take care to keep any electrical connections clean and dry. Switch **OFF** and disconnect from the power while cleaning.

The cooking surfaces

Turn all burners to **HIGH** for 5 minutes to burn off food residue. After this time has elapsed, turn all burners **OFF**. Wait a further 5 minutes. While the cooking surfaces are still hot, take a long-handled brush and a scraper brush and remove remaining oil and food scraps. Use an oven mitt to avoid burning yourself.

Remove the cooking surfaces as required for a more thorough clean. Avoid caustic cleansers. Rinse and dry thoroughly after cleaning and again before use.

The burners

Occasionally the burner holes may get clogged with grease and food particles.

Leaving the burners on for a maximum of 5 minutes with the hood open after you've finished cooking will burn off most of this. However, you should check the burners periodically for any sort of blockage. In particular, you should ensure that the aeration vents are free of insect nests and spider webs. To clean the burners, let them cool down, then remove and inspect them.

The flame thrower ignitions

Occasionally these can be blocked by grease or insect webs. Clean with a cotton bud or similar. If the flame thrower injector hole itself is blocked, clean with a fine wire. Check the flame thrower arm is properly aligned and the support claw is not blocking the gas flow.

The barbeque firebox and hood

Grease can build up on the body of the barbeque firebox and hood. Simply clean it off with hot water and detergent. Do not use harsh oven cleaners as these will damage the surface coating. Stainless steel requires extra care. See the notes below.

The grease channeling tray and grease cup

You must keep the fat channeling tray clean to prevent a build-up of grease. If you don't do this, a fat fire can result. A fat fire can be quite dangerous, and will void the warranty on your barbeque. Change the grease cup fat absorbent material and clean the tray and grease cup regularly. Best practice is to clean them both after every barbeque.

Other exterior surfaces

Wash as necessary with hot water and detergent, rinse and dry. As surfaces age, a light coating of oil will restore lustre and help to slow deterioration from the elements. Use a cover to extend the life of the finish. Check suitability with the supplier before using any harsh cleansers. Try unknown cleansers or detergents on a small unexposed section before using everywhere.



RQT Burner and Quartz Glass Dome:

Keeping the quartz glass dome clean will help to control flare.

When finished cooking, leave the RQT burner on **HIGH** for 5 minutes. Turn the barbeque **OFF**, wait 5 minutes, then pour a 1/2 glass of water directly through the grill onto the glass dome. Take care with steam.

The quartz glass will not break from thermal shock - it is unconditionally guaranteed.



Burning on **HIGH** will carbonise most residue on the glass to ash. The water will wash most of this residue away.

Marinades and sauces may stain the glass more heavily, and so will need longer to burn off.

TIP: If cooking with very sticky marinades, make sure the burner is fully preheated on high before placing the food. This way, most of the excess falling marinade will simply roll off the super hot glass without sticking.

The quartz glass dome may over time become cloudy when cold due to absorption of impurities. This is normal and does not affect cooking performance.

How To Care For Stainless Steel

Even though stainless steel is remarkably resistant to tarnish and rust relative to ordinary steels, it still needs proper care. We recommend the following:

- After use, clean the stainless steel surfaces with fresh water and a soft cloth.
- Where light cleaning is needed, a commercially available stainless steel cleaner with a soft cloth should be used.
- To repair minor tea staining or pitting, you can use a light, non-metallic scourer. It is important that you rub with the natural grain of the stainless steel surface to avoid leaving visible scratch marks.
- Use 3M stainless steel cleaner available for your local Barbeques Galore store to polish and protect all stainless steel surfaces. Follow the manufacturer's instructions on the can. Do not use while the barbeque is on or still hot!
- Between uses, it is a good idea to leave the barbeque covered to prevent dust and air borne salts settling on the stainless steel surfaces. If left for too long, these particles can act as rust centres. Use a vented cover to avoid condensation.

With a small amount of care, your investment in quality stainless steel will keep its beautiful finish as well as its value for a long time to come.

Storing Your Barbeque

Your barbeque is designed to be used outdoors. However, just like a car, you will prolong the life of the appliance if you store it out of direct exposure to the elements when not in use. This can be done in many ways:

- Place a ventilated waterproof cover over it. These are available from Barbeques Galore.
- Move the barbeque to a covered location. If you are storing it in a closed room (eg a shed or a garage) you should keep the cylinder away from any other cylinders or any cars, boats, motorcycles or any other petrol engines.
- If you don't intend to use it for a few months, lightly spray all surfaces with canola oil. This will help protect against corrosion.

Servicing Your Barbeque

Apart from cleaning, your barbeque is a fairly low maintenance item. A couple of things are worth looking at though. Remember to turn off and disconnect the gas before any maintenance is carried out.

- Check the gas hose and connections for leaks at least once a year and every time you reconnect. If the hose appears worn or cracked, have it replaced.
- We recommend having your barbeque checked by an authorised service agent every 5 years. This is to ensure there are no leaks and that all components are still functioning correctly.
- If you use a portable LPG gas cylinder, you will need to have the cylinder serviced or replaced every ten years. The date of the last service should be stamped on the neck of the bottle.

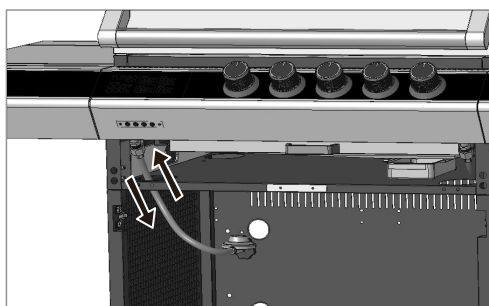
As you can see, it's easy to keep your barbeque in great shape so it can give you years of trouble free enjoyment.

Replacing The Hose and Regulator

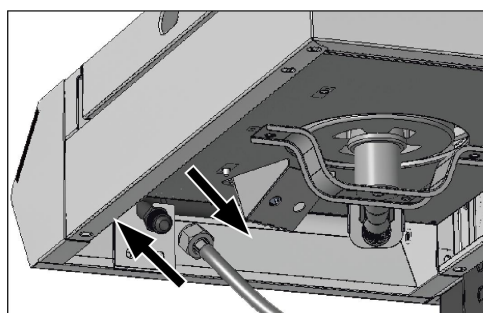
If there are any signs of wear or cracking in the barbecue or side burner hose, you will need to replace it immediately. Ensure you replace it with parts purchased from Barbeques Galore to ensure proper gas connection compatibility.

Connect the nut of the hose and regulator to the gas inlet on the barbecue. You **MUST** use two spanners to tighten it properly. Do not use sealing tape. The connection is designed to seal properly without it. Perform a leak test as explained in the see "Installation" section before using.

The side burner hose connects the side burner inlet to the right side of the bbq manifold.



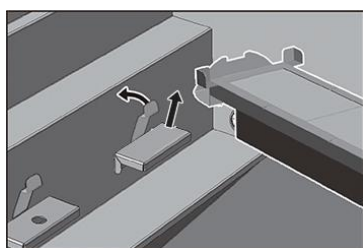
Replacing the bbq hose & regulator.
Use two spanners to tighten it properly.
Do not use sealing tape.
Perform a leak test.



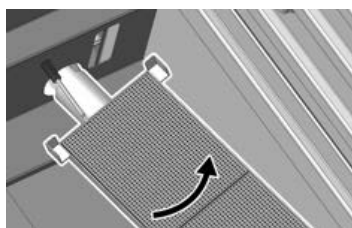
Replacing the side burner hose.
Use two spanners to tighten it properly.
Do not use sealing tape.
Perform a leak test.

Replacing the main burners

Occasionally you will need to remove your main burners for cleaning, adjustment or replacement. Only use correct replacement parts available from your local Barbeques Galore store.



Release the burner from the spring tab at the back of the bbq.



Rotate the burner slightly to avoid the flame failure probe as the burner is removed.
When re-installing the burner make sure it is engaged onto the injector stem.

Extending the Life of the Lights

LEDs have limited life. Avoid unnecessary use to maximise lifespan. Keep connections dry and clean. Cover the bbq when it is not in use. Remove the batteries when the unit will not be used for extended periods.

The knob LEDs use 4LR44 6V batteries. Spares are available from Jaycar and other electrical retailers.

Troubleshooting Guide

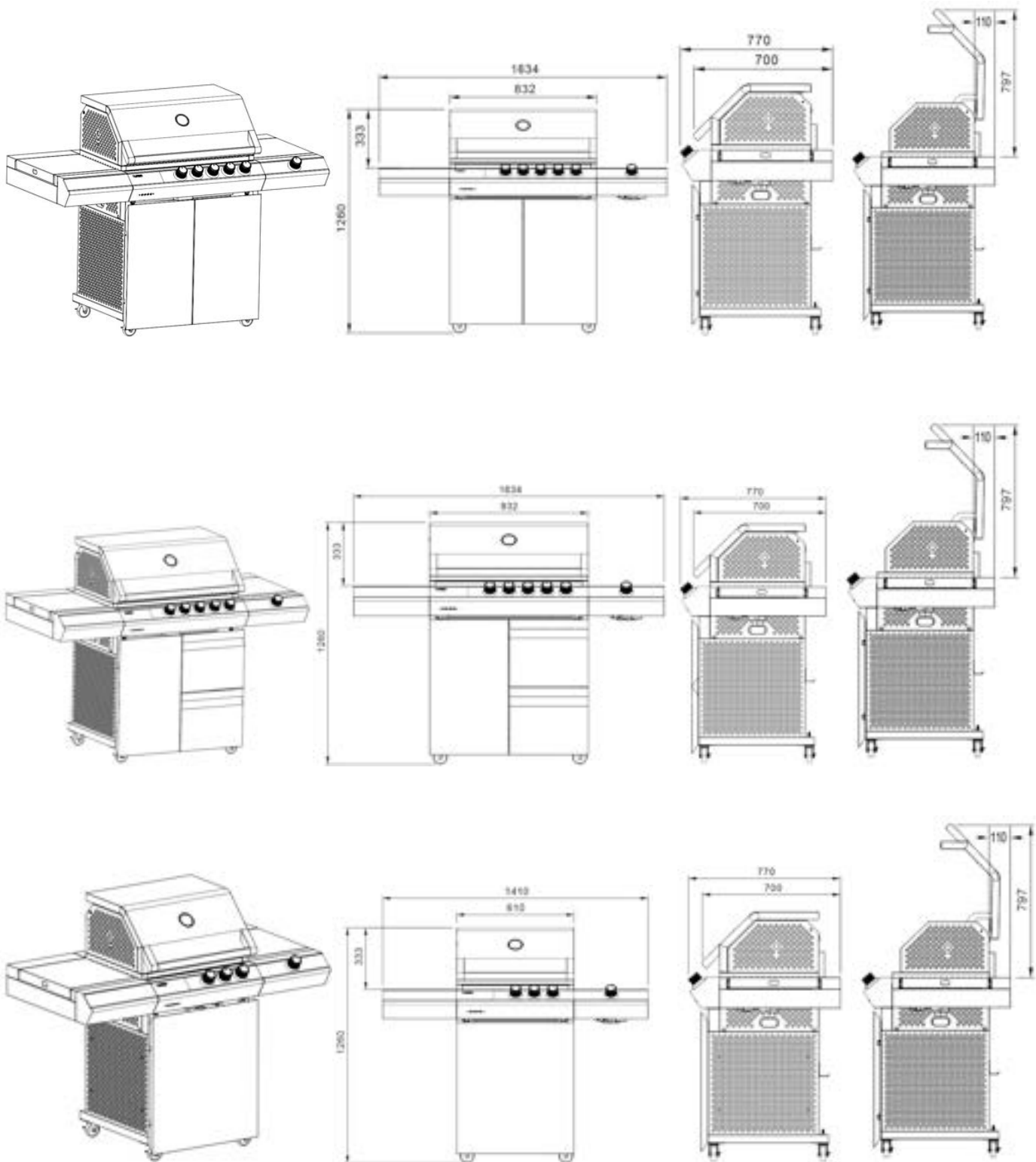
Problem	Possible Cause	Prevention/ Solution
Burner will not light	No gas flow Obstructed gas flow Burner not over the valve Spider webs in the burner Burner ports blocked Flame ignition port blocked Flame ignition dirty / blocked	Check cylinder contents – refill Check burners and hose Engage burner over the valve Clean the burners Clean the burner ports Clean with a pin. Clean with a cotton bud.
Sudden drop in gas flow or reduced flame height	Out of gas LP regulator Excess flow safety device tripped.	Check supply / cylinder Reset system by closing all barbeque control valves and cylinder valve. Turn on cylinder valve slowly first, then light desired burners one at a time.
Irregular flame pattern or flame does not run full length of burner	Burner ports blocked Burner old and deteriorated Burner not over the valve	Clean burner ports Replace burner Engage the burner onto the valve
Flame yellow or orange	Residue on burner Spider webs in burner Burner not over the valve	Burn clean for 10 minutes on HI Clean burner ports and interior Engage the burner onto the valve
Flame blows out in wind gusts	Too windy Low on gas Excess grease build-up	Shelter or move the bbq Replace or refill the cylinder Clean the bbq, especially the burners
Persistent grease fire	Grease trapped by food build-up around the burner and grease channeling system	Turn burners OFF . Turn gas OFF . Leave hood closed and let the fire burn out. Once cooled, remove and clean all parts. Keep bbq clean to avoid issue.
Blowback (fire burning inside the burner)	Burner and or burner tubes may be blocked	Switch OFF and re-light. If problem persists, remove and clean the burners.
Inside of hood peeling like paint	Baked on smoky grease build up has carbonised and is flaking	Clean inside of hood thoroughly to resolve. Clean inside of bbq regularly to avoid.
Knob lights not working Control panels lights out Halogen lights out Light failures	Flat battery Power off Batteries/ LEDs worn out	Check and change batteries Check power supply and connections Replace batteries / LEDs

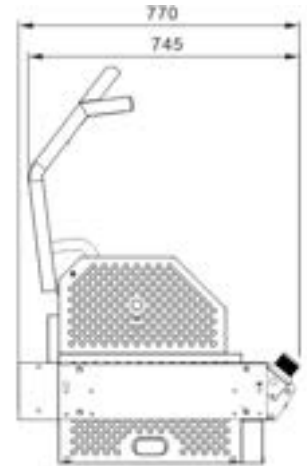
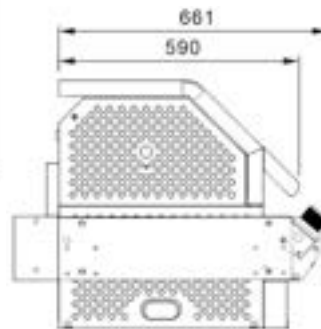
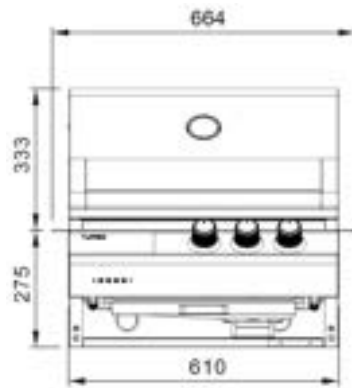
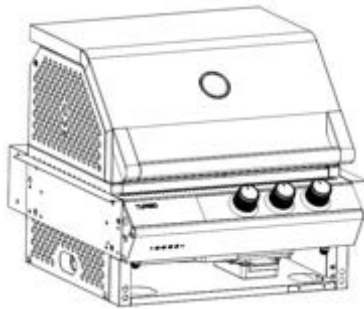
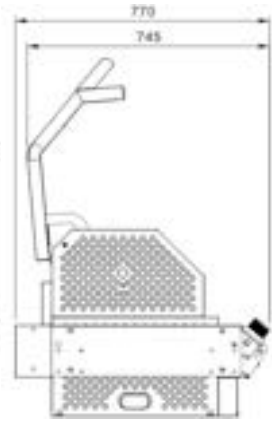
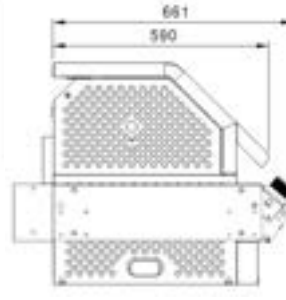
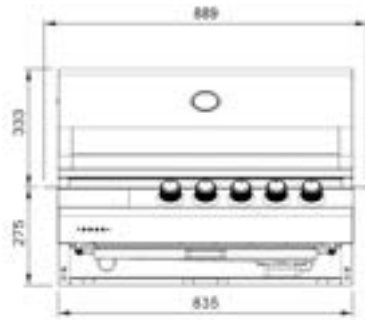
If a service is required for your barbeque, contact your local Barbeque Galore store Phone 1 800 978 555 For customer care call 1 300 301 392. Or visit us online at www.barbequesgalore.com.au

This UPLG regulator assembly is designed with an inbuilt excess flow safety gas control device. The device is designed to react to gas leaks in the hose and gas piping assembly, quickly reducing the gas flow to the barbeque allowing time for a safer gas cylinder shut off. It is important that all burner controls are on the **OFF** position before opening the gas cylinder valve. Failure to follow this procedure may result in the excess flow safety device activating causing a reduced gas flow to the burners. Open the gas cylinder control valve slowly to avoid any sudden gas flow which may activate the device. The excess flow safety device can be reset by turning all burner controls to the **OFF** position, closing the gas cylinder valve, then slowly reopening the gas cylinder valve first followed by the burner controls. The excess flow safety device may not detect very small gas leaks so always follow the gas leak test procedure contained in the barbeque instructions.

Technical

Refer to the data sticker on your barbeque for jet sizes, gas pressures etc. The dimensions of your barbeque will differ depending on the exact frame design and how many burners you have, according to the following chart. Please note that we are continually updating our barbeques, so these specifications may change over time.





Data Plate

Always refer to the actual data plate on your bbq.

UNIVERSAL LPG

G.L.G AUSTRALIA P/L HOMEBUSH N.S.W

ZIEGLER & BROWN TURBO Q SERIES BARBEQUES (GMK 10926)

3 BURNER
ZG3TEQ

5 BURNER
ZG5TEQ/ZG5TEPQ
 Elite Elite PRO

SIDE BURNER
ZGTESBRQ

	ULPG 2.75kPa		Natural Gas 1.00kPa	
	Injector	Gas Cons.	Injector	Gas Cons.
RQT(IR)Burner	1.00mm	13MJ/hr	1.71mm	13MJ/hr
Side Burner	1.42mm	24MJ/hr	3.00mm	23MJ/hr

Total Gas Consumption(ULPG)

	3 Burner	5 Burner	Optional Side Burner
Elite	39MJ/hr	65MJ/hr	24MJ/hr
Elite PRO	N/A	65MJ/hr	

Total Gas Consumption(Natural Gas)

	3 Burner	5 Burner	Optional Side Burner
Elite	39MJ/hr	65MJ/hr	23MJ/hr
Elite PRO	N/A	65MJ/hr	

CLEARANCE FROM COMBUSTIBLE MATERIALS:
Sides and back 300mm, Vertically above 1000mm

FOR OUTDOOR USE ONLY

GasMark

IAPMO

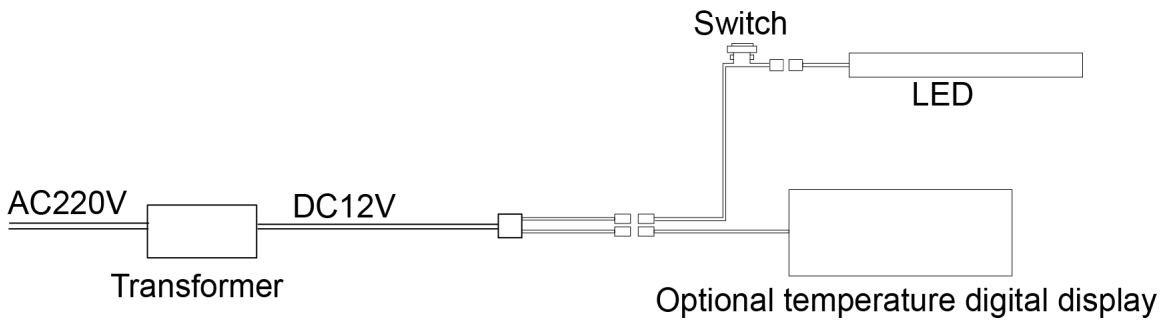
TM

GMK 10926

DO NOT REMOVE

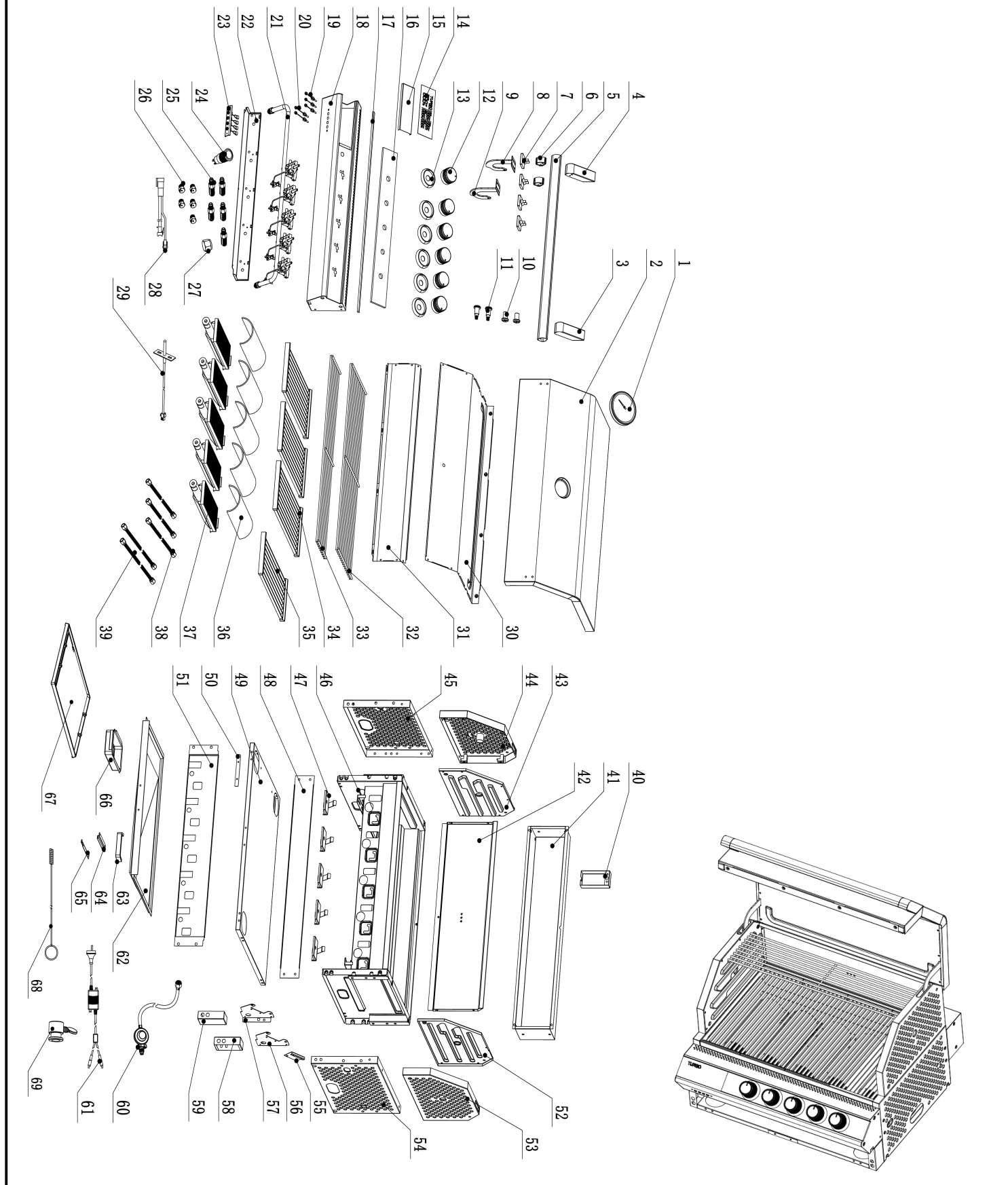
AUSTRALIA AND NEW ZEALAND
GAS SAFETY CERTIFICATION

Wiring diagram



Spare Parts

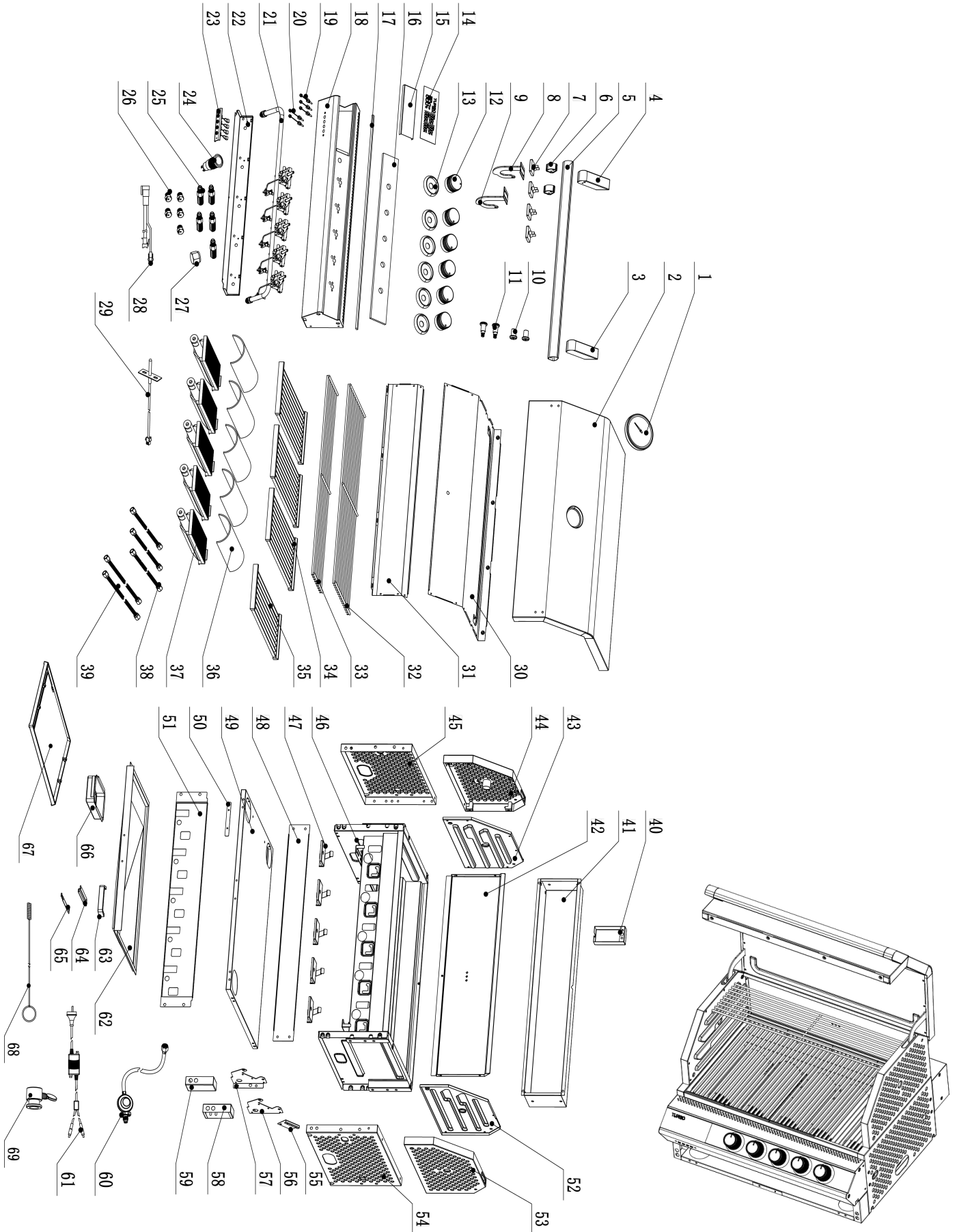
Explosive drawing for ZG5TEQ



Parts list of ZG5TEQ				
DIAGRAM#	GLG Part Code	Part description	QTY Per BBQ	QTY Per Part Code
1	ER0905BS-100	Thermometer	1	1
2	ER0905BS-01	Hood outer panel	1	1
3	ER0905BS-03	Handle spacer-RH	1	1
4	ER0905BS-02	Handle spacer-LH	1	1
5	ER0905BS-H05	Hood handle	1	1
6	E0905BS-70	Handle connector	2	1
7	ER0905BS-98	Rubber bumper	4	1
8	ER0905BS-04	Hood hinge-LH	1	1
9	ER0905BS-09	Hood hinge-RH	1	1
10	ER0905BS-106	Hinge shaft-inside	2	1
11	ER0905BS-105	Hinge shaft-outside	2	1
12	ER0905BS-94	Knob	5	1
13	ER0905BS-87	Knob bezel	5	1
14	ER0905BS-85	Small glass	1	1
15	ER0905BS-19	Support panel-small glass	1	1
16	ER0905BS-82	Glass-head facial panel	1	1
17	ER0905BS-89	LED strip	1	1
18	ER0905BS-28	Facial panel-head	1	1
19	ER0905BS-73	Thermocouple probe-200mm	3	1
20	ER0905BS-75	Thermocouple probe-300mm	2	1
21	ER0905BS-91	Manifold & valve assy-head	1	1
22	ER0905BS-29	Injector Support panel	1	1
23	ER0905BS-59	Socket-meat probe	1	1
24	ER0905BS-103	LED switch	1	1
25	Y251012	Injector connector	5	1
26	JET1-00	Injector ULPG 1.00	5	1
26A	JET1-71	Injector NG 1.71	5	1
27	ERCAP	Cap manifold	1	1
28	ERSWITCH	wire-LED to switch	1	1
29	ERPROBE	Cooking temp probe	1	1
30	ER0905BS-07	Hood inner panel-Rear	1	1
31	ER0905BS-05	Hood inner panel-Front	1	1
32	TBCG5SSLQ	Secondary rack-large	1	1
33	TBCG5SSMQ	Secondary rack-small	1	1
34	ER0905BS-46	Cooking grill-regular 198mm	3	1
35	ER0905BS-68	Cooking grill-small 170mm	1	1
36	SKQ	Quartz Glass	5	1
37	ZGBTQ	RQT burner	5	1
38	1B-6802B804	Corrugated tube 200mm	3	1
39	10-820330809	Corrugated tube 300mm	2	1
40	ER0905BS-10	Cooking temp probe cover	1	1
41	ER0905BS-11	Fire box rear cover-upper	1	1
42	ER0905BS-23	Wind shield-rear panel	1	1
43	ER0905BS-24	Wind shield left inner panel	1	1
44	ER0905BS-21	Wind shield left outer panel	1	1
45	ER0905BS-26	Fire box left outer side panel	1	1
46	ER0905BS-20	Fire box	1	1

Parts list of ZG5TEQ				
DIAGRAM#	GLG Part Code	Part description	QTY Per BBQ	QTY Per Part Code
47	ER0905BS-45	Burner support bracket	5	1
48	E0905BS-77	Fire box rear cover-lower	1	1
49	ER0905BS-47	Cart top panel	1	1
50	ER0905BS-48-01	Magnet plate	1	1
51	ER0905BS-44	Heat shield panel(facial panel)	1	1
52	ER0905BS-25	Wind shield right inner panel	1	1
53	ER0905BS-22	Wind shield right outer panel	1	1
54	ER0905BS-27	Fire box right outer side panel	1	1
55	ER0905BS-18	Side cover panel-digital display	1	1
56	ER0905BS-43	Right Bracket-facial panel	1	1
57	ER0905BS-42	Left bracket-facial panel	1	1
58	ER0905BS-12	Fie box left decoration panel	1	1
59	ER0905BS-13	Fie box right decoration panel	1	1
60	RP8LCC27-900	Hose and regulator-ULPG	1	1
61	ERTRANS	Transformer-AC to DC12V	1	1
62	ER0905BS-17	Grease draining tray	1	1
63	Y205069	Handle grease draining tray	1	1
64	ER0905BS-16	Left bracket-grease cup	1	1
65	ER0905BS-15	Right bracket-grease cup	1	1
66	ER0905BS-14	Grease cup	1	1
67	ER0905BS-99	400mm Hotplate	1	1
68	ERMATCH	Match holder	1	1
69	ERCOLLAR	Collar-rotisserie	1	1

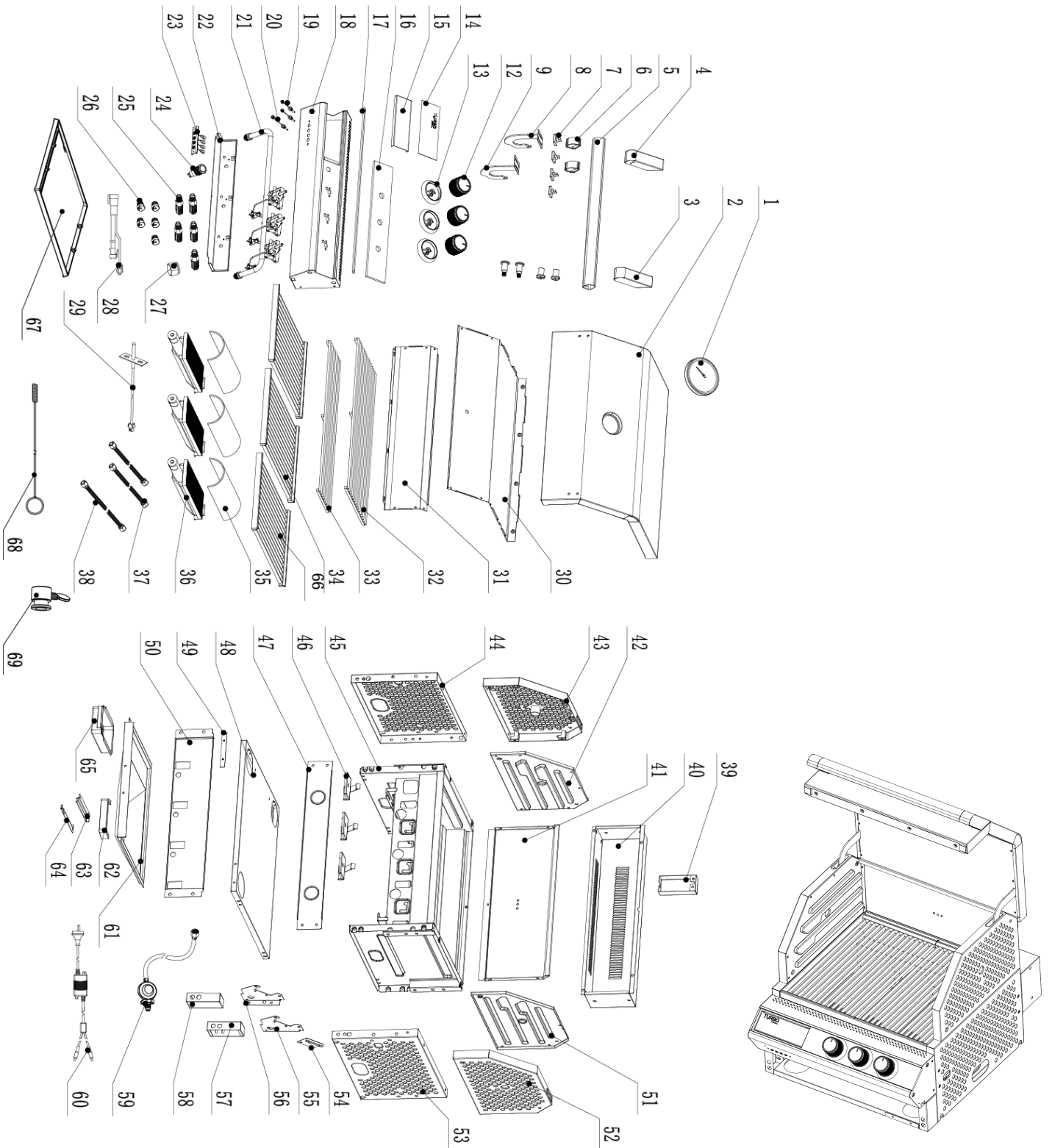
Explosive drawing for ZG5TEPQ



Parts list of ZG5TEPQ				
DIAGRAM#	GLG Part Code	Part description	QTY Per BBQ	QTY Per Part Code
1	ER0905BS-100	Thermometer	1	1
2	ER0905BS-01	Hood outer panel	1	1
3	ER0905BS-03	Handle spacer-RH	1	1
4	ER0905BS-02	Handle spacer-LH	1	1
5	ER0905BS-H05	Hood handle	1	1
6	E0905BS-70	Handle connector	2	1
7	ER0905BS-98	Rubber bumper	4	1
8	ER0905BS-04	Hood hinge-LH	1	1
9	ER0905BS-09	Hood hinge-RH	1	1
10	ER0905BS-106	Hinge shaft-inside	2	1
11	ER0905BS-105	Hinge shaft-outside	2	1
12	ER0905BS-94	Knob	5	1
13	ER0905BS-87	Knob bezel	5	1
14	ER0905BS-85	Small glass	1	1
15	ER0905BS-19	Support panel-small glass	1	1
16	ER0905BS-82	Glass-head facial panel	1	1
17	ER0905BS-89	LED strip	1	1
18	ER0905BS-28	Facial panel-head	1	1
19	ER0905BS-73	Thermocouple probe-200mm	3	1
20	ER0905BS-75	Thermocouple probe-300mm	2	1
21	ER0905BS-91	Manifold & valve assy-head	1	1
22	ER0905BSS-29	Injector support panel	1	1
23	ER0905BS-59	Socket-meat probe	1	1
24	ER0905BS-103	LED switch	1	1
25	Y251012	Injector connector	5	1
26	JET1-00	Injector ULPG 1.00	5	1
26A	JET1-71	Injector NG 1.71	5	1
27	ERCAP	Cap manifold	1	1
28	ERSWITCH	wire-LED to switch	1	1
29	ERPROBE	Cooking temp probe	1	1
30	ER0905BSS-07	Hood inner panel-Rear	1	1
31	ER0905BSS-05	Hood inner panel-Front	1	1
32	TBCG5SSLQ	Secondary rack-large	1	1
33	TBCG5SSMQ	Secondary rack-small	2	1
34	ER0905BS-46	Cooking grill-regular 198mm	3	1
35	ER0905BS-68	Cooking grill-small 170mm	1	1
36	SKQ	Quartz Glass	5	1
37	ZGBTPQ	RQT burner S/S	5	1
38	1B-6802B804	Corrugated tube 200mm	3	1
39	10-820330809	Corrugated tube 300mm	2	1
40	ER0905BS-10	Cooking temp probe cover	1	1
41	ER0905BSS-11	Fire box rear cover-upper	1	1
42	ER0905BS-23	Wind shield-rear panel	1	1
43	ER0905BS-24	Wind shield left inner panel	1	1
44	ER0905BS-21	Wind shield left outer panel	1	1
45	ER0905BSS-26	Fire box left outer side panel	1	1
46	ER0905BSS-20	Fire box	1	1

Parts list of ZG5TEPQ				
DIAGRAM#	GLG Part Code	Part description	QTY Per BBQ	QTY Per Part Code
47	ER0905BS-45	Burner support bracket	5	1
48	E0905BSS-77	Fire box rear cover-lower	1	1
49	ER0905BSS-47	Cart top panel	1	1
50	ER0905BS-48-01	Magnet plate	1	1
51	ER0905BSS-44	Heat shield panel(facial panel)	1	1
52	ER0905BS-25	Wind shield right inner panel	1	1
53	ER0905BSS-22	Wind shield right outer panel	1	1
54	ER0905BSS-27	Fire box right outer side panel	1	1
55	ER0905BS-18	Side cover panel-digital display	1	1
56	ER0905BSS-43	Right Bracket-facial panel	1	1
57	ER0905BSS-42	Left bracket-facial panel	1	1
58	ER0905BSS-12	Fie box left decoration panel	1	1
59	ER0905BSS-13	Fie box right decoration panel	1	1
60	RP8LCC27-900	Hose and regulator - ULPG	1	1
61	ERTRANS	Transformer-AC to DC12V	1	1
62	ER0905BS-17	Grease draining tray	1	1
63	Y205069	Handle grease draining tray	1	1
64	ER0905BS-16	Left bracket-grease cup	1	1
65	ER0905BS-15	Right bracket-grease cup	1	1
66	ER0905BSS-14	Grease cup	1	1
67	ER0905BS-99	400mm Hotplate	1	1
68	ERMATCH	Match holder	1	1
69	ERCOLLAR	Collar-rotisserie	1	1

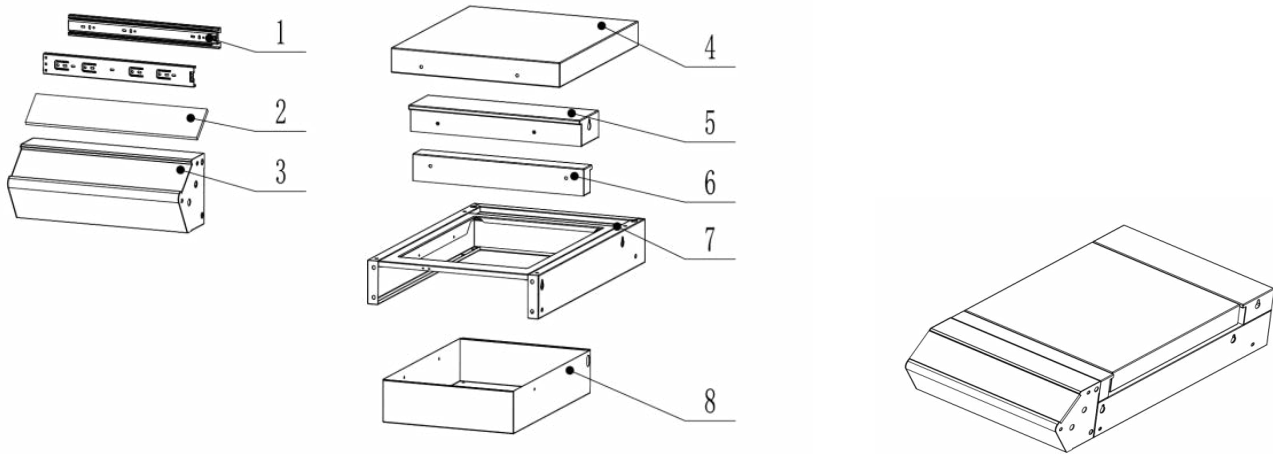
Explosive drawing for ZG3TEQ



Parts list of ZG3TEQ				
DIAGRAM#	GLG Part Code	Part description	QTY Per BBQ	QTY Per Part Code
1	ER0905BS-100	Thermometer	1	1
2	ER0903BS-01	Hood outer panel	1	1
3	ER0905BS-03	Handle spacer-RH	1	1
4	ER0905BS-02	Handle spacer-LH	1	1
5	ER0903BS-H05	Hood handle	1	1
6	ER0905BS-70	Handle connector	2	1
7	ER0905BS-98	Rubber bumper	4	1
8	ER0905BS-04	Hood hinge-LH	1	1
9	ER0905BS-09	Hood hinge-RH	1	1
10	ER0905BS-106	Hinge shaft-inside	2	
11	ER0905BS-105	Hinge shaft-outside	2	1
12	ER0905BS-94	Knob	3	1
13	ER0905BS-87	Knob bezel	3	1
14	ER0905BS-85	Small glass	1	1
15	ER0905BS-19	Support panel-small glass	1	1
16	ER0903BS-82	Glass-head facial panel	1	1
17	ER0903BS-89	LED strip	1	1
18	ER0903BS-28	Facial panel-head	1	1
19	ER0905BS-73	Thermocouple probe-200mm	2	1
20	ER0905BS-75	Thermocouple probe-300mm	1	1
21	ER0903BS-91	Manifold & valve assy-head	1	1
22	ER0903BS-29	Injector support panel	1	1
23	ER0905BS-59	Socket-meat probe	1	1
24	ER0905BS-103	LED switch	1	1
25	Y251012	Injector connector	3	1
26	JET1-00	Injector ULPG 1.00	3	1
26A	JET1-71	Injector NG 1.71	3	1
27	ERCAP	Cap manifold	1	1
28	ERSWITCH	wire-LED to switch	1	1
29	ERPROBE	Cooking temp probe	1	1
30	ER0903BS-07	Hood inner panel-Rear	1	1
31	ER0903BS-05	Hood inner panel-Front	1	1
32	TBCG3SSLQ	Secondary rack-large	1	1
33	TBCG3SSMQ	Secondary rack-small	1	1
34	ER0905BS-68	Cooking grill-small 170mm	2	1
35	SKQ	Quartz Glass	3	1
36	ZGBTQ	RQT burner	3	1
37	1B-6802B804	Corrugated tube 200mm	2	1
38	10-820330809	Corrugated tube 300mm	1	1
39	ER0905BS-10	Cooking temp probe cover	1	1
40	ER0903BS-11	Fire box rear cover-upper	1	1
41	ER0903BS-23	Wind shield-rear panel	1	1
42	ER0905BS-24	Wind shield left inner panel	1	1
43	ER0905BS-21	Wind shield left outer panel	1	1
44	ER0905BS-26	Fire box left outer side panel	1	1
45	ER0903BS-20	Fire box	1	1
46	ER0905BS-45	Burner support bracket	3	1

Parts list of ZG3TEQ				
DIAGRAM#	GLG Part Code	Part description	QTY Per BBQ	QTY Per Part Code
47	E0903BS-77	Fire box rear cover-lower	1	1
48	ER0903BS-47	Cart top panel	1	1
49	ER0905BS-48-01	Magnet plate	1	1
50	ER0903BS-44	Heat shield panel(facial panel)	1	1
51	ER0905BS-25	Wind shield right inner panel	1	1
52	ER0905BS-22	Wind shield right outer panel	1	1
53	ER0905BS-27	Fire box right outer side panel	1	1
54	ER0905BS-18	Side cover panel-digital display	1	1
55	ER0905BS-43	Right bracket-facial panel	1	1
56	ER0905BS-42	Left bracket-facial panel	1	1
57	ER0903BS-12	Fie box left decoration panel	1	1
58	ER0903BS-13	Fie box right decoration panel	1	1
59	RPLCC27-900	Hose and regulator-ULPG	1	1
60	ERTRANS	Transformer-AC to DC12V	1	1
61	ER0903BS-17	Grease draining tray	1	1
62	Y205069	Handle grease draining tray	1	1
63	ER0905BS-16	Left bracket-grease cup	1	1
64	ER0905BS-15	Right bracket-grease cup	1	1
65	ER0905BS-14	Grease cup	1	1
66	ER0905BS-46	Cooking grill-regular 198mm	1	1
67	ER0903BS-99	340mm Hotplate	1	1
68	ERMATCH	Match holder	1	1
69	ERCOLLAR	Collar-rotisserie	1	1

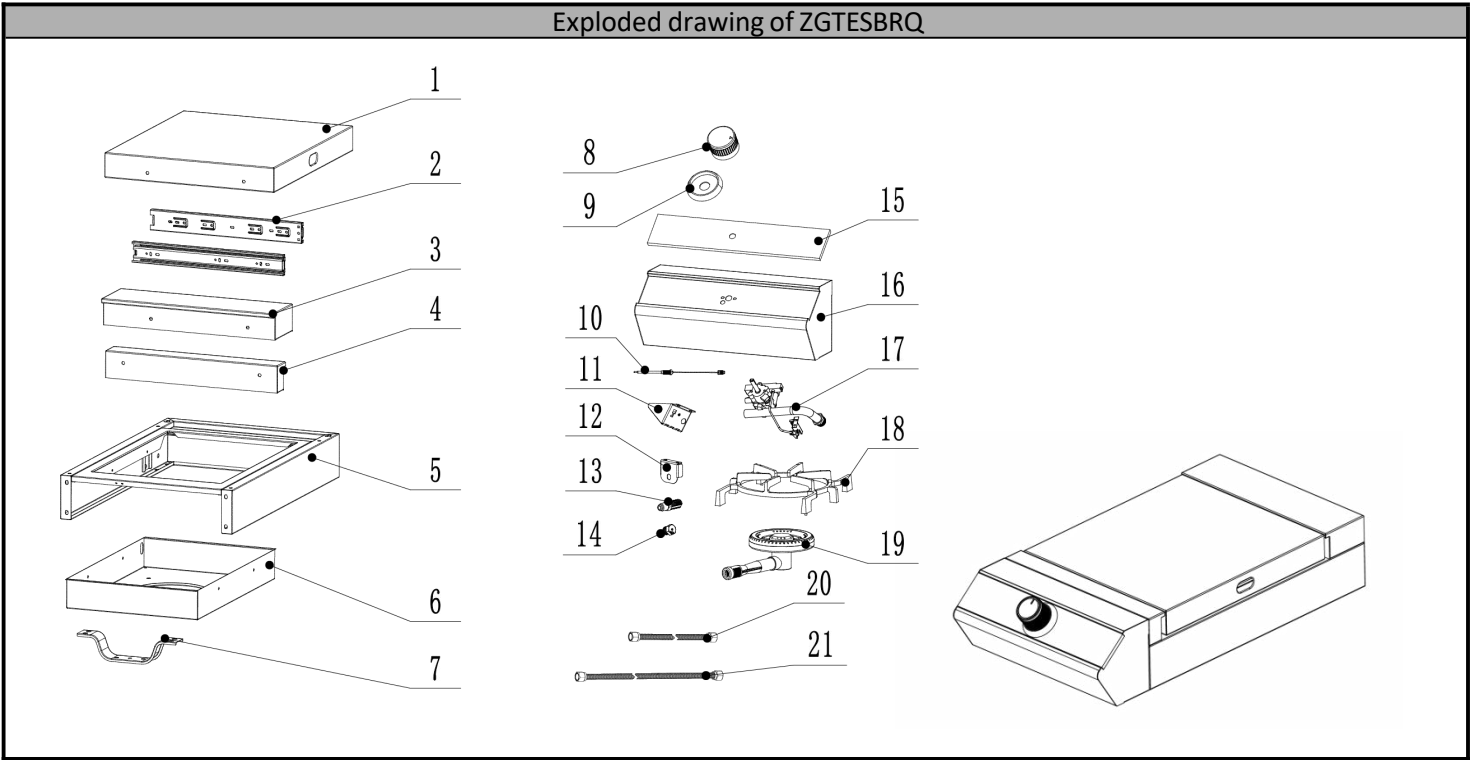
Exploded drawing of MCTEDRLQ



Parts list of MCTEDRLQ

Diagram#	GLG Part Code	Part description	QTY Per BBQ	QTY Per Part Code
1	ER0905BS-76	Drawer slider	2	1
2	ER0905BS-84	Glass-Side table	1	1
3	ER0905BS-30	Facial panel-side burner	1	1
4	ER0905BS-31	Slide lid-side burner	1	1
5	ER0905BS-33	Slide support rear assembly	1	1
6	ER0905BS-34	Slide support front assembly	1	1
7	ER0905BS-32	Trim panel- LH side table	1	1
8	ER0905BS-35	Storage tray-side table	1	1

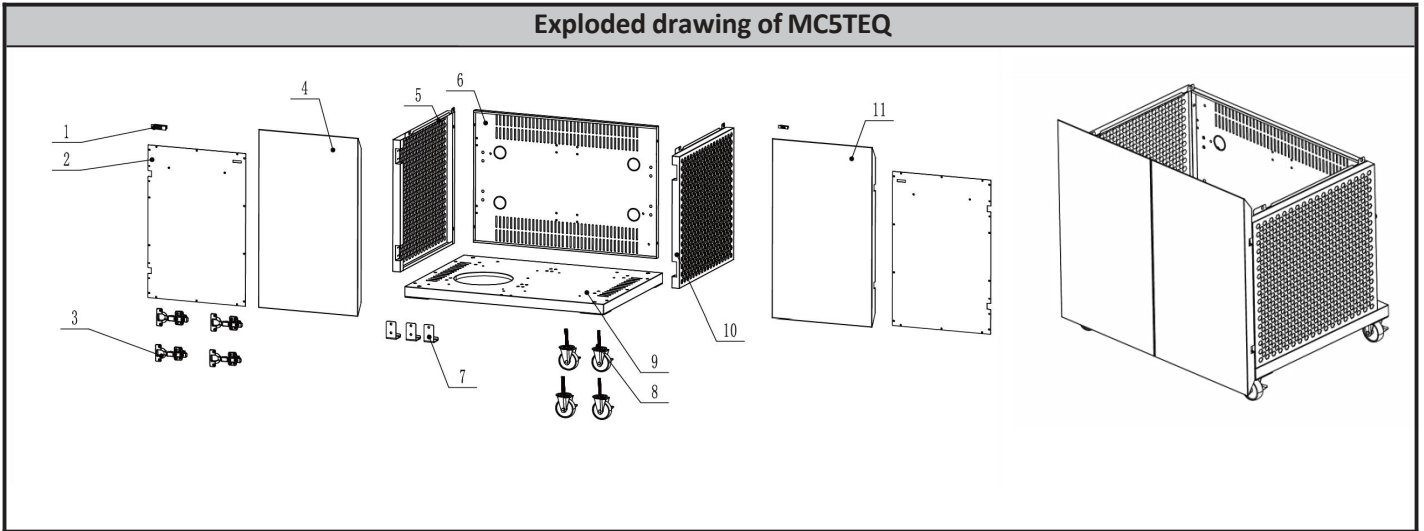
Exploded drawing of ZGTESBRQ



Parts list of ZGTESBRQ

DIAGRAM#	GLG Part Code	Part description	QTY Per BBQ	QTY Per Part Code
1	ER0905BS-31	Slide lid-side burner	1	1
2	ER0905BS-76	Drawer slider	2	1
3	ER0905BS-40	Slide support rear assembly-side burner	1	1
4	ER0905BS-34	Slide support front assembly	1	1
5	ER0905BS-36	Trim panel- RH side burner	1	1
6	ER0905BS-38	Side burner tray	1	1
7	BZ340016	Support bracket side burner	1	1
8	ER0905BS-94	Knob	1	1
9	BR0905BS-87	Knob bezel	1	1
10	ER0905BS-74	Thermocouple probe-450mm	1	1
11	ER0905BS-39	Wind shield-injector	1	1
12	BZ335017	Injector support- side burner	1	1
13	Y251012	Injector connector	1	1
14	INJ1-42	Injector ULPG-1.42	1	1
14A	INJ3-00	Injector NG-3.00	1	1
15	ER0905BS-83	Glass-Side burner facial panel	1	1
16	ER0905BS-37	Facial panel RH side burner	1	1
17	ER0905BS-97	Manifold & valve assy-side burner	1	1
18	Y220018	Trivet	1	1
19	Y224022	Brass burner assembly	1	1
20	Y238031	Corrugated tube-valve to injector	1	1
21	CBGASEXT	Corrugated tube- side to main	1	1

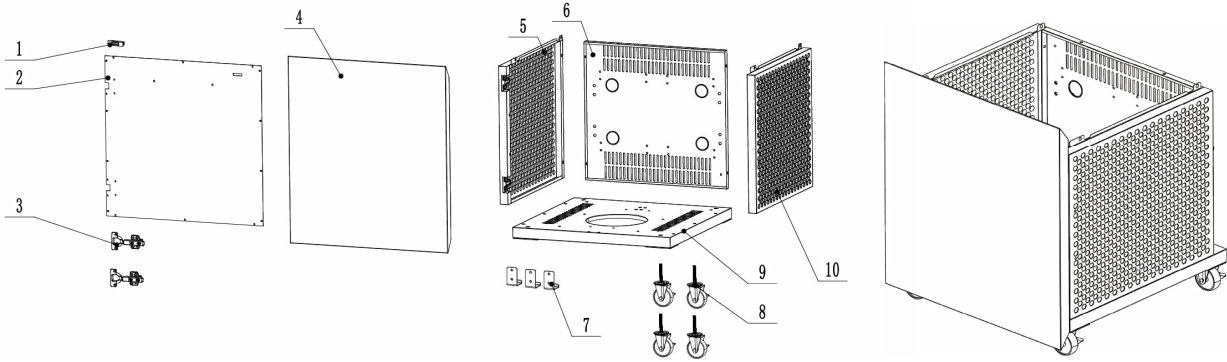
Exploded drawing of MC5TEQ



Parts list of MC5TEQ

Diagram#	GLG Part Code	Part description	QTY Per BBQ	QTY Per Part Code
1	ER0905BS-MG	Magnet	2	1
2	ER0905BS-54	Door inner panel	2	1
3	ER0905BS-90	Door hinge	4	1
4	ER0905BS-53	Door-left	1	1
5	ER0905BS-51	Cart left side panel	1	1
6	ER0905BS-50	Cart rear panel	1	1
7	ER0905BS-65	Hook	3	3
8	ER0905BS-95	Caster with brake	4	1
9	ER0905BS-49	Cart floor panel	1	1
10	ER0905BS-52	Cart right side panel	1	1
11	ER0905BS-55	Door-right	1	1

Exploded drawing of MC3TEQ



Parts list of MC3TEQ

Diagram#	GLG Part Code	Part description	QTY Per BBQ	QTY Per Part Code
1	ER0905BS-MG	Magnet	1	1
2	ER0905BS-54	Door inner panel	1	1
3	ER0905BS-90	Door hinge	1	1
4	ER0903BS-53	Door	1	1
5	ER0905BS-51	Cart left side panel	1	1
6	ER0905BS-50	Cart rear panel	1	1
7	ER0905BS-65	Hook	3	1
8	ER0905BS-95	Caster with brake	4	1
9	ER0903BS-49	Cart floor panel	1	1
10	ER0903BS-52	Cart right side panel	1	1

The Next Step

Accessories available from Barbeques Galore include:

Weather Cover: Protect your investment with a cover that fits neatly over your barbeque and protects it from the elements as well as backyard pests.

Rotisserie: Cook a sensational roast with the rotisserie pack. Includes mounting kit, shaft, prongs and full, easy to follow instructions. (Note: rotisserie motor additional - choose from 240 volt or 12 volt motors).

Pizza Stone: The pizza stone works by reproducing the intense dry heat of the traditional pizza oven. It distributes heat evenly, allowing steam to escape from the dough during cooking to prevent sogginess. The Bar-B-Chef Pizza Stone is also perfect for piping hot puff pastry appetisers, quiches, croissants, bread and even cookies.

Smoker Box: Ideal to enhance the flavour of your barbeque. Choose from our selection of smoking woods including apple, hickory and mesquite.

And there are many more. Ultimately, anything you can cook in the kitchen, you can cook on your barbeque.

Need More Information?

You can call your local Barbeques Galore store where barbeque experts will be happy to help you.

Phone 1 800 978 555

Or visit us online at: www.barbequesgalore.com.au

For customer care call 1 300 139 867

Scan this QR code for latest updates:

