

Assembly and Operating Instructions for Phoenix 4 Burner Black and Phoenix 4 Burner SS Gas Barbecues

EN (Europe)



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



WARNING

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

FOR YOUR SAFETY

If you smell gas:

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

FOR YOUR SAFETY

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

1. Parts List

Quantity varies according to model purchased. Specifications subject to change without prior notice. For more details on hardware, please see the corresponding 'Hardware Reference Diagram'.

	CODE	PART	QTY	Phoenix 4 Burner Black	Phoenix 4 Burner Stainless Steel
HOOD	A1	Hood (<i>Pre-Assembled to Body</i>)	1	✓+▲	✓+▲
	A2	Hood Handle	1	✓+	✓+
	A3	Heat Indicator and Nuts	1	✓+	✓+
	A4	Warming Rack	1	✓+	✓+
BODY	B1	Barbecue Body	1	✓	✓
	B2	Burner	4	✓+	✓+
	B3	Control Panel	1	✓+	✓+
	B4	Knob	4	✓+	✓+
	B5	Hose (if supplied)	★		
	B6	Flame Tamer	4	✓	✓
	B7	Cooking Grill	3	✓	✓
	B8	Drip Tray Left Bracket	1	✓	✓
	B9	Drip Tray Right Bracket	1	✓	✓
	B10	Drip Tray Handle	1	✓+	✓+
	B11	Drip Tray	1	✓	✓
	B12	Ignition Button	1	✓+	✓+
TROLLEY	C1	Side Burner Shelf	1	✓	✓
	C2	Side Burner Grid	1	✓	✓
	C3	Right Side Shelf	1	✓	✓
	C4	Left Front Leg	1	✓▲	✓▲
	C5	Left Rear Leg	1	✓▲	✓▲
	C6	Right Front Leg	1	✓▲	✓▲
	C7	Right Rear Leg	1	✓▲	✓▲
	C8	Upper Body Support	1	✓▲	✓▲
	C9	Cabinet Side Panel	3	✓▲	✓▲
	C10	Cabinet Side Panel (with hole)	1	✓▲	✓▲
	C11	Left Door	1	✓▲	✓▲
	C12	Right Door	1	✓▲	✓▲
	C13	Door Handle	2	✓+▲	✓+▲
	C14	Basket	1	✓	✓
	C15	Cabinet Back Panel	1	✓▲	✓▲
	C16	Cabinet Bottom Panel	1	✓▲	✓▲
	C17	Gas Bottle Support	1	✓▲	✓▲
	C18	Caster	2	✓▲	✓▲
	C19	Lockable Caster	2	✓▲	✓▲
	C20	Electronic Ignition Assembly	1	✓	✓
	C21	Heat Shield	1	✓	✓
HARDWARE	D1	ST4.0x10 Screw	35	✓	✓
	D2	M4x10 Bolt	4	✓	✓
	D3	M6x15 Bolt	16	✓	✓
	D4	M6x40 Bolt	16	✓	✓
	D5	M6 Nut	12	✓	✓

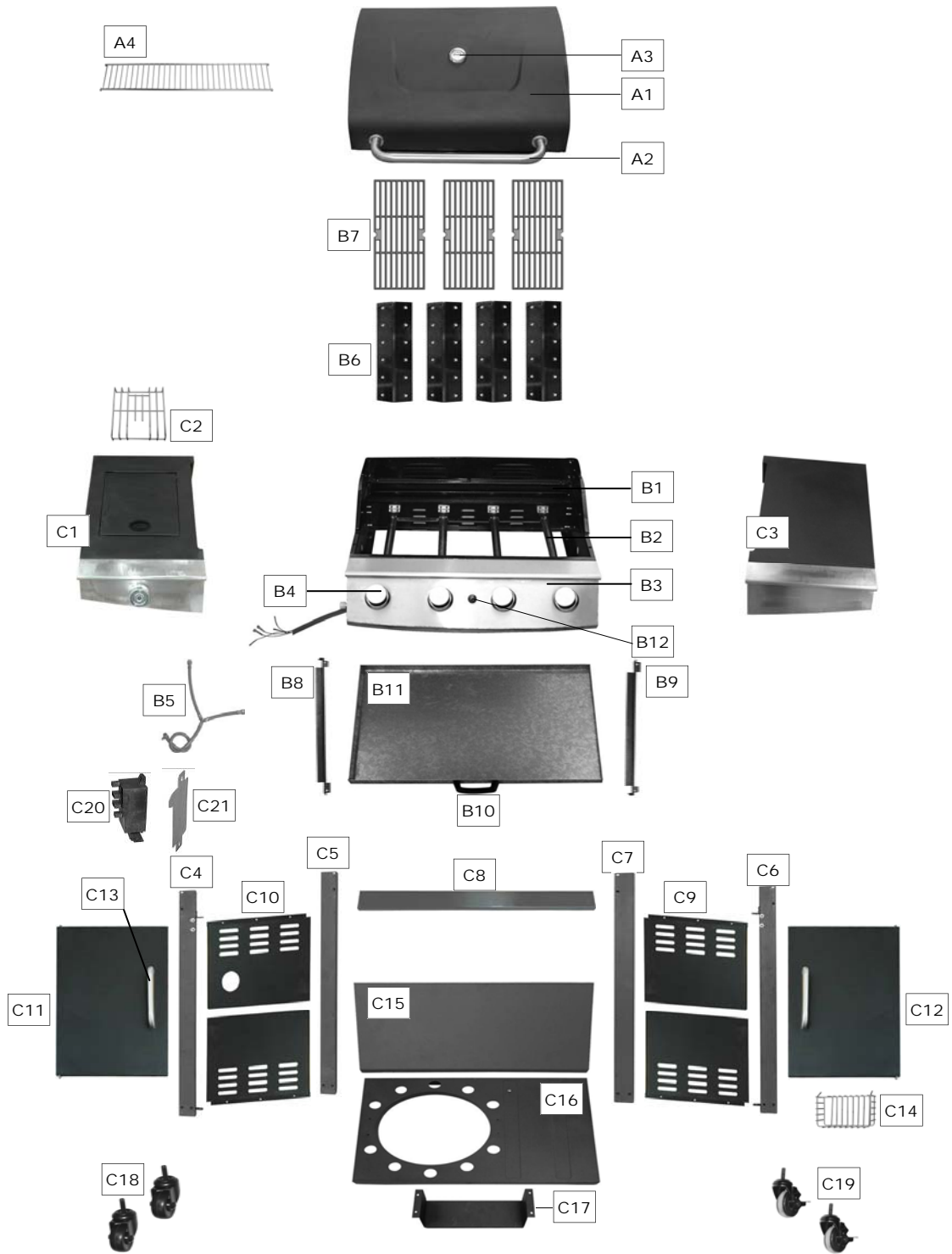
✚ Pre-Assembled Component

★ Quantity varies according to model purchased

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






2. Parts Diagram

Quantity varies according to model purchased. Specifications subject to change without prior notice. For more details on hardware, please see the corresponding 'Hardware Reference Diagram'.



3. Hardware Reference Diagram

Specifications subject to change without prior notice.

CODE	PART	ILLUSTRATION	QTY	CODE	PART	ILLUSTRATION	QTY
D1	ST4.0x10 Screw		35	D4	M6x40 Bolt		16
D2	M4x10 Bolt		4	D5	M6 Nut		12
D3	M6x15 Bolt		16				

4. Assembly

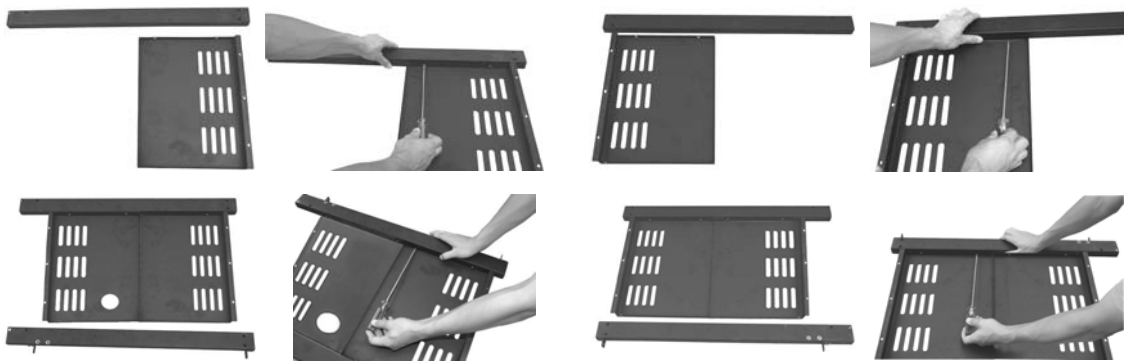
IMPORTANT!

- TOOLS NEEDED FOR ASSEMBLY: Medium size flat blade or Phillips/Crosspoint screwdriver, adjustable spanner or metric spanner set
- The assembly of this barbecue requires 2 people.
- Carefully unpack the trolley and body boxes and remove all internal packaging before commencing assembly. All loose items including the flame tamer and warming rack must be removed from the body.
- Whilst every care is taken in the manufacture of this product, care must be taken during assembly in case sharp edges are present.
- **Please read the Important Information section carefully before assembly and use of your barbecue.**

1

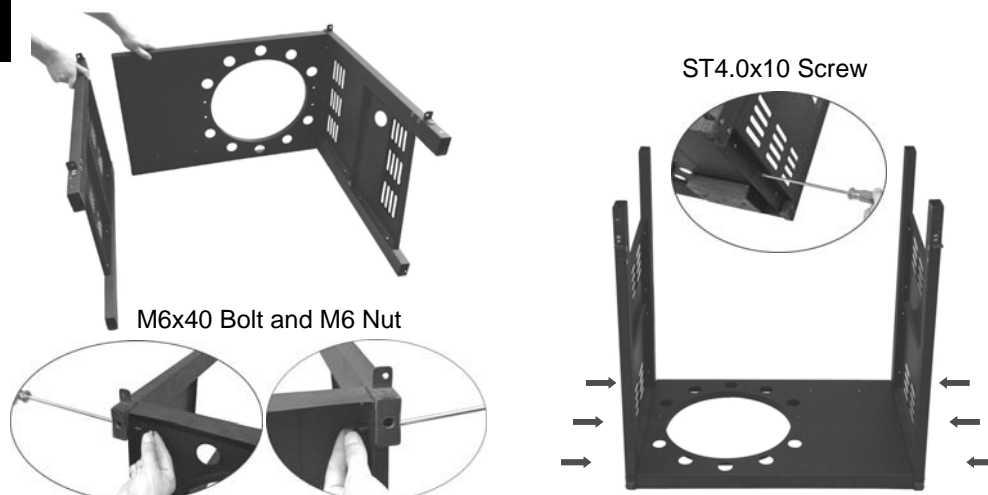
Left Cabinet Panel Assembly

Right Cabinet Panel Assembly



Attach the Legs (C4,C5,C6,C7) to the Cabinet Side Panels (C9,C10) using ST4.0x10 Screws (D1) as shown.

2



Attach the left / right cabinet panel assembly to the Cabinet Bottom Panel (C16) using ST4.0x10 Screws (D1), M6x40 Bolts (D4) and M6 Nuts (D5) as shown.

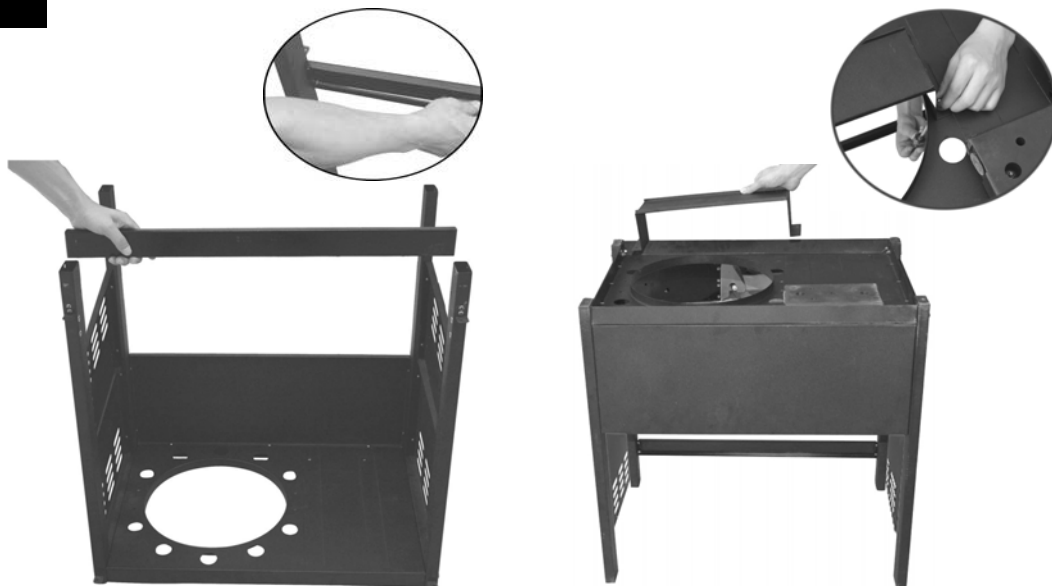
3



Attach the Cabinet Back Panel (C15) to the assembled portion of the cabinet using the ST4.0x10 Screws (D1).

NOTE: These screw holes have weld nuts, so no nuts are required for these screws.

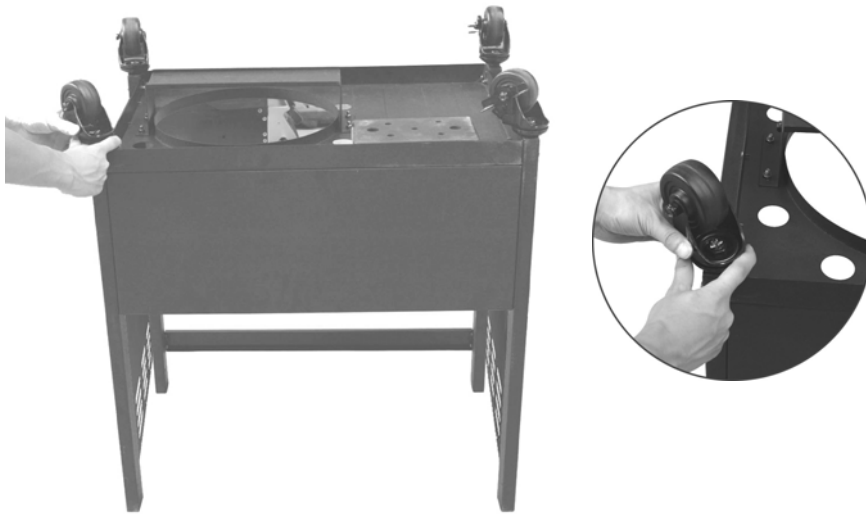
4



Attach the Upper Body Support (C8) to the front legs using M6x15 Bolts (D3).

Attach the Gas Bottle Support (C17) to the cabinet bottom panel using the M6x15 Bolts (D3) and M6 Nuts (D5).

5



Screw the Casters (C18) into the left legs and the Lockable Casters (C19) into the right legs.

Carefully turn the completed cabinet over, right side up.

6



Carefully place the Barbecue Body (B1) onto the cabinet structure and fix using M6x40 Bolts (D4) as shown.

WARNING: DO NOT RELEASE THE BARBECUE BODY WHILE THE BARBECUE HAS NOT BEEN PROPERLY SEATED. THIS MAY RESULT IN INJURY OR DAMAGE TO YOUR BARBECUE.

CAUTION! Care must be taken to ensure the hood or lid does not fall open unexpectedly or becomes damaged when it is set on the ground.

7



Connect the gas hose to the barbecue.

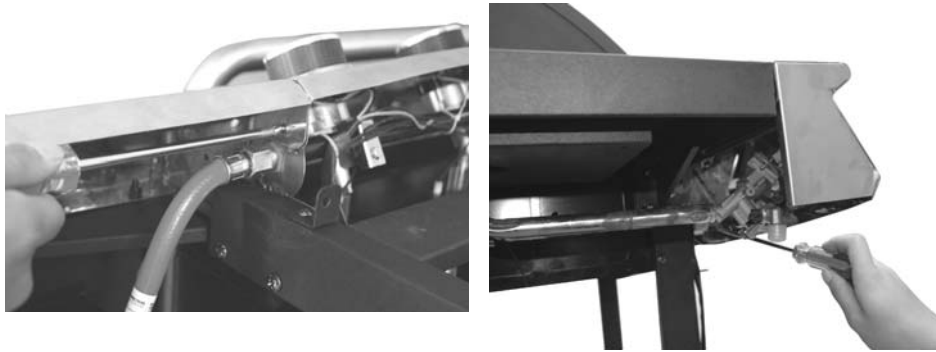
Ensure the mating faces of the connection are clean and not damaged. Do not use any sealing tape, paste, or liquid on the connection. The nut must be tightened with the use of a spanner. Do not use force which may damage the assembly.

8



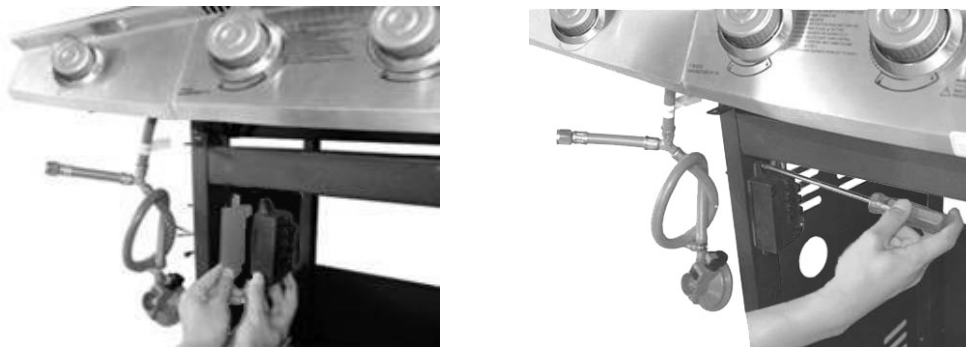
Attach the Side Burner Shelf (C1) and Right Side Shelf (C3) to the barbecue body using M6x15 Bolts (D3), making sure that the side burner shelf is fixed onto the left side of the body.

9



Insert M4x10 Bolts (D2) through the side burner shelf and side of the Control Panel (B3) and tighten. Repeat this process for the right side shelf.

10



Fix the Electronic Ignition Assembly (C20) and Heat Shield (C21) to the front left leg by inserting two ST4.0x10 Screws (D1) through the electronic ignition assembly and heat shield and screw into the front left leg.

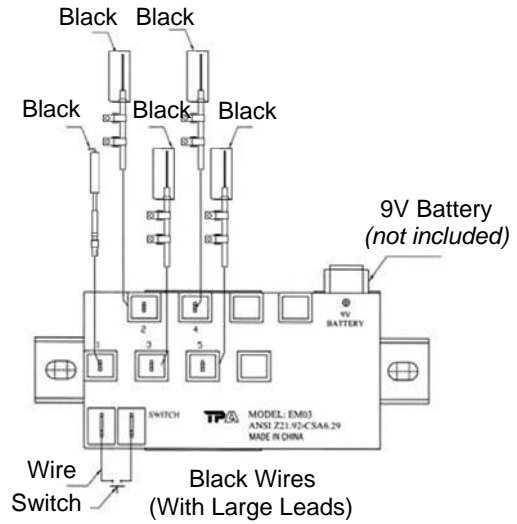
11

Connect the wires to the electronic ignition assembly as shown in the diagram to the right.

Insert the electronic ignition battery (not supplied) into the battery compartment, ensuring the battery is correctly installed according to the (+) (-) markings.



Phoenix 4 Burner Black / Stainless Steel Electronic Ignition Assembly Diagram



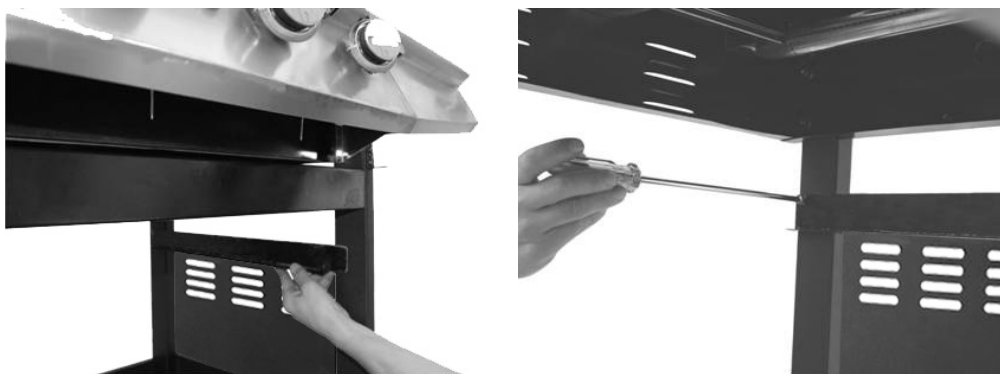
12



Connect the gas hose to the Side Burner Shelf (C1) as shown.

Ensure the mating faces of the connection are clean and not damaged. Do not use any sealing tape, paste, or liquid on the connection. The nut must be tightened with the use of a spanner. Do not use force which may damage the assembly.

13



Attach Drip Tray Right Bracket (B9) to legs using ST4.0x10 Screws (D1) as shown. Repeat above process for Drip Tray Left Bracket (B8).

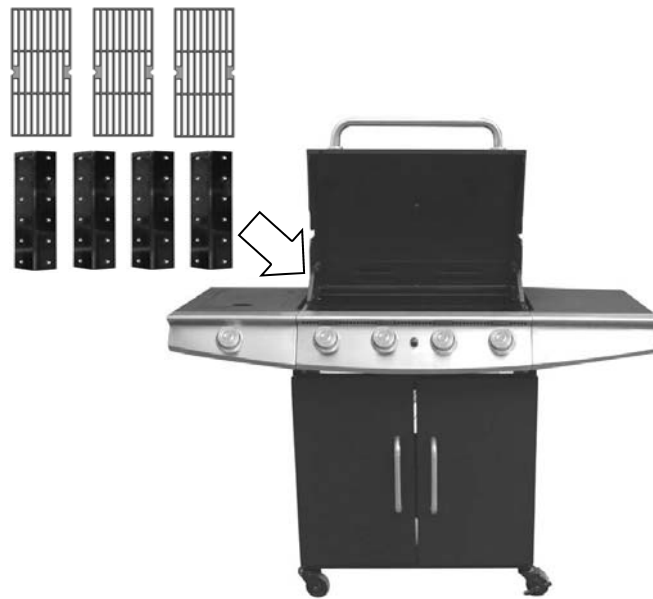
14



Fit the Doors (C11, C12) to the cabinet by depressing the spring pins and placing into the cabinet.

Attach the Basket (C14) onto the right door as shown.

15



Carefully lay the Flame Tamer (B6) into the body ensuring it lies level within the body. Lay the Grills (B7) into place.

NOTE: No lava rock is required when using the flame tamer.

16



Insert the Drip Tray (B11) by sliding it underneath the barbecue body.

17



Place the Side Burner Grid (C2) onto the side burner shelf.

18



Attach the Warming Rack (A4) to Barbecue Body (B1) as shown.

**ASSEMBLY IS NOW COMPLETE.
PROCEED TO THE NEXT PAGE FOR INSTRUCTIONS ON OPERATION AND
MAINTENANCE**

ALL JOINTS AND CONNECTIONS MUST NOW BE **LEAK TESTED** BEFORE USING
THE BARBECUE.

Leak test annually, and whenever the gas bottle is removed or replaced.

LEAK TESTING

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

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

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

Step 3 - Turn the gas on / open the gas control valve on the gas bottle or regulator

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

Step 5 - NEVER USE AN OPEN FLAME to test for leaks at any time.

Step 6 - If bubbles form over any of the joints there is a leak

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

5. Important Information

Please read these instructions carefully before assembly and use of your barbecue.

- ▲ Retain these instructions for future reference.
- ▲ This product is for outdoors use only. Do not use indoors.
- ▲ Do not use the barbecue or store gas bottles below ground level. LP gas is heavier than air so if a leak occurs the gas will collect at a low level and could ignite in the presence of a flame or spark.
- ▲ For use with LPG bottled gas only. A suitable regulator must be used for Butane, propane or mixes.
- ▲ Remove plastic wrap from any part before lighting.
- ▲ Do not use within 1m of any flammable structure or surface. Do not use under any combustible surface.
- ▲ LP gas bottles should never be placed directly underneath the barbecue.
- ▲ LP gas bottles should never be stored or used laid on their side, in the horizontal position. A leak would be very serious and liquid could enter the gas line with serious result.
- ▲ Never store gas bottles indoors
- ▲ Open the barbecue hood or lid before lighting.
- ▲ Once lit, do not move the barbecue until it has completely cooled, after use.
- ▲ This barbecue must not be left unattended when lit.
- ▲ The hood or lid handle can become very hot. Grip only the centre of the handle. Always use oven gloves when cooking or carrying out any adjustments to the barbecue.
- ▲ Use purpose designed barbecue tools with long, heat resistant handles.
- ▲ Use caution when opening the hood or lid, as hot steam inside is released upon opening.
- ▲ Parts of this barbecue become very hot – care must be taken, especially when children, elderly people, and animals are present.
- ▲ Turn off the gas supply at the gas bottle after use.
- ▲ Never cover a barbecue until it has completely cooled.
- ▲ Use this barbecue only on a stable, flat surface.

- ▲ Before you use your barbecue, perform a leak test. This is the only safe and sure way to detect any gas leaking from joints and connections of the barbecue after assembly.
- ▲ Leak test annually, and whenever the gas bottle is removed or replaced.
- ▲ Do not store flammable materials near this barbecue.
- ▲ Do not use aerosols near this barbecue.
- ▲ Failure to follow the manual's instructions could result in serious injury or damage.
- ▲ Modification of the barbecue may be dangerous, is not permitted and will nullify any warranty.
- ▲ If you have any queries regarding these instructions, contact your local dealer.

6. Gas, Regulator and Hose

This barbecue can use either propane or butane or propane/ butane mixed LPG (liquid petroleum gas) bottled gas. Propane bottles, will supply gas all year round, even on cold winter days. Butane bottles will supply sufficient gas in summer, but it may affect the performance of the barbecue and restrict the heat output available from the burners, particularly once the gas temperature starts to fall below +10°C. A spanner may be required to change gas bottles. Check that you have the correct gas bottle and regulator for your barbecue.

Ensure that the gas bottle is placed correctly into the gas bottle support provided. This is located inside the cabinet.

- The hose should hang freely with no bends, twisting, tension, folds, or kinks that could obstruct free flow of gas. Always inspect the hose for cuts, cracks, or excessive wear before use.
- Apart from the connection point, no part of the hose should touch any hot barbecue parts. If the hose shows any sign of damage it must be replaced with a hose suitable for use with LPG which meets the national standards for the country of use.
- The length of hose should not exceed 1.5 metres. N.B.-The date on the orange hose (if supplied) is the date of manufacture, not the expiry date.

YOU MUST HAVE THE PROPER REGULATOR AND BOTTLE IN ORDER FOR

THE BARBECUE TO OPERATE SAFELY AND EFFICIENTLY. USE OF AN INCORRECT OR FAULTY REGULATOR IS DANGEROUS AND WILL INVALIDATE ANY WARRANTY. Please consult your local gas dealer for the most suitable gas bottles and regulators.

7. Installation

7.1. Selecting a Location

This barbecue is for **outdoor use only** and should be placed in a well-ventilated area, and on a safe and even surface. Never place your barbecue below ground level. Take care to ensure that it is not placed **UNDER** any combustible surface. The sides of the barbecue should **NEVER** be closer than 1 metre from any combustible surface, including trees and fences and that there are no heat sources near the barbecue (cigarettes, open flames, spark etc.). Keep this barbecue away from any flammable materials!

7.2. Precautions

Do not obstruct any ventilation openings in the barbecue body.

Should you need to install or change the gas bottle, confirm that the barbecue is switched off, and that there are no sources of ignition (cigarettes, open flame, sparks, etc.) near before proceeding.

The casters should always have the brakes on when the barbecue is in use.

7.3. Connecting a Gas Hose to the Barbecue

Connect the gas hose to the gas rail inlet on the left hand side of the barbecue. Do not overtighten. Do not use any sealing tape, paste or liquid on the connection.

7.4. Fixing a Regulator to the Gas Bottle

Confirm all barbecue control knobs are in the off position. Connect the regulator to the gas bottle according to your regulator and bottle dealer's instructions.

8. Operation

8.1. ▲Warnings

▲ Before proceeding, make certain that you understand the **IMPORTANT INFORMATION** section of this manual.

▲ Your barbecue is not designed to be used with more than 50% of the cooking area as a solid plate — this includes baking dishes. Full coverage will cause excessive build-up of heat and damage the barbecue. This is not covered by warranty.

8.2. Preparation Before Cooking

To prevent foods from sticking to the cooking surface, please use a long handled brush to **apply a light coat of cooking or vegetable oil before each barbecuing session.** (Note: When cooking for the first time, paint colours may change slightly as a result. This is normal and should be expected.)

Line the drip tray with aluminium foil, then place a uniform layer of clean, dry sand 1cm deep into the tray. This will absorb excess cooking fat, thus making cleanup easy.

8.3. Lighting the Barbecue

- Open the barbecue and side burner hood or lid before lighting. **Never** light your barbecue or side burner with the hood or lid closed.
- Ensure all knobs are in the off position. Open the gas control valve on the gas bottle or regulator.
- Push the control knob of the burner you wish to light and turn it to the high position. Push and hold in the igniter button in the centre of the control panel for 4 to 5 seconds to light the burner.
- Ignite any of the remaining burners in any order, as needed. Confirm each burner is alight before igniting another burner.
- If burner fails to ignite after following above procedure, turn all the knobs to the off position. Close the gas valve on the gas bottle. Wait 5 minutes. Reattempt all of the above steps. If the barbecue still fails to light, please refer to the manual ignition instructions below.
- After ignition, turn the burners to the high position for 3-5 minutes in order to pre-heat the barbecue. This should be done before each cooking session. The hood or lid should be open during preheating.
- After completion of preheating, turn all burners to the low position for best cooking results.

8.4. Manual Ignition Instructions

- Open the barbecue and side burner hood or lid before lighting. **Never** light your

barbecue or side burner with the hood or lid closed.

- Ensure all knobs are in the off position. Open the gas control valve on the gas bottle or regulator.
- Insert lit match through the right match-lighting hole on the underside of the barbecue body and place near rightmost burner porthole.
- Push and turn the rightmost control knob anti-clockwise to the high position, taking care to protect yourself from the flames.
- When the right burner is lit, turn the remaining burners on from right to left.
- Confirm that each burner is alight before turning on the next burner.
- To light the side burner place the lit end of a long match alongside the side burner. Push and turn the side burner control knob anti-clockwise to the high position, taking care to protect yourself from the flames.
- **If a burner fails to ignite, contact your local dealer for assistance.**
- After ignition, turn the burners to the high position for 3-5 minutes in order to pre-heat the barbecue. This should be done before each cooking session. The hood or lid should be open during preheating.
- After completion of preheating, turn all burners to the low position for best cooking results.

8.5. Grill Cooking

The burners heat up the flame tamer underneath the grill, which in turn heats the food on the grill. The natural food juices produced during cooking fall onto the flame tamer below and vaporise. The subsequent rising smoke bastes the food, as it travels upwards, imparting that unique barbecued flavour.

8.6. Roasting Hood Cooking

Barbecues equipped with a roasting hood give the option to form an 'oven' for roasting or baking food, such as joints of meat or whole chickens, etc. More even cooking of food will actually be achieved by using the barbecue with the hood down. **However, this should only be done with the burners on low.**

For best results, place the food you wish to bake or roast on a metal baking tray and set it on one side of the cooking grill.

Turn the burner directly under the food to the

OFF position and turn all other burners to a LOW to MEDIUM position.

Close the hood to cook the food 'indirectly'. Avoid lifting the hood unnecessarily as heat is lost every time the hood is opened. If the hood is opened during cooking please allow extra time for the barbecue to regain its temperature and complete the cooking. Use the temperature gauge (if applicable) to monitor the heat of the barbecue.

If the internal heat becomes too high, turn the burners down to the low position. It is not necessary or advisable to have all of the burners on high when the hood is closed.

DO NOT ALLOW YOUR BARBECUE TO OVERHEAT. Take care when opening the hood as hot steam can be released on opening.

8.7. Warming Rack (where supplied)

Warming racks are a convenient way to keep cooked food warm or to warm items such as bread rolls. It is advisable to place food (particularly fatty foods) to the front of the warming rack to avoid the possibility of juices and fat running down the back of your barbecue. Always check that your warming rack is properly fitted before use.

8.8. Rotisserie Operating Instructions (Optional accessory, hooded models only)

1. Carefully remove the cooking surfaces and the warming rack (where supplied) from the barbecue.
2. If applicable, slide the lava rock in baskets to the centre of the barbecue body. It is over this area that the meat will be cooked.
3. Slide one of the spit forks onto the spit rod and tighten its thumb screw to secure it into place. Insert the pointed end of the spit rod into the meat being cooked and slide the meat towards the centre of the rod. Make sure the fork is fully into the meat. Slide the other fork onto the rod, into the meat, and tighten the thumb screw once in place. For optimal rotisserie cooking, food must be placed securely onto the middle of the spit rod and balanced so that the rotisserie can rotate freely without interference from any barbecue surfaces. Any loose sections of meat should be secured so they do not hang down and interfere with the rotation of the spit rod. Do not overload the rotisserie. A chicken or joint of meat of approximately 2kg should be the maximum.

4. Insert the pointed end of the spit rod into the motor. Lay the other end of the spit rod onto the opposite bracket.
5. Light the grill as specified in your barbecue's instructions.
6. Turn on the rotisserie motor to begin rotisserie cooking. The hood has been designed so that it may be closed during rotisserie cooking.
7. Always cook foods on the lowest flame setting to avoid burning or overcooking.

8.9. Flare-Up Control ***** Very Important Notice *****

Flare-ups occur when meat is barbecued, and its fat and juices fall upon the hot flame tamer. Smoke of course helps give food its barbecued flavour, but it is best to avoid excessive flare-up to prevent food being burned. To control flare-ups, it is **ABSOLUTELY ESSENTIAL** to trim away excess fat from meat and poultry before grilling, use cooking sauces and marinades sparingly and try to avoid very cheap cuts of meat or meat products as these tend to have a high fat and water content. Also, the burners should always be placed on the low setting during cooking.

When flare-ups do occur, they can usually be extinguished by applying baking soda or salt directly onto the flame tamer. Always protect your hands when handling anything near the cooking surface of the barbecue and take care to protect yourself from the flames.

If a fat fire occurs, please see the instructions given below.

8.10. Fat Fires

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

In the event of a fat fire:

- If safe to do so, turn all control knobs to the 'off' position

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

8.11. End of Cooking Session

After each cooking session, turn the barbecue burners to the "high" position and burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier. Make sure the hood or lid is open during this process.

8.12. Turning Off Your Barbecue

When you have finished using your barbecue, turn all the control valves fully clockwise to the "Off" position, then switch off the gas at the bottle.

Wait until the barbecue is sufficiently cool before closing its hood or lid.

9. Care and Maintenance

Regularly clean your barbecue between uses and especially after extended periods of storage. Ensure the barbecue and its components are sufficiently cool before cleaning. Do not leave the barbecue exposed to outside weather conditions or stored in damp, moist areas.

- ▲ Never handle hot parts with unprotected hands.
- ▲ Never douse the barbecue with water when its surfaces are hot.

In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months. Heavy-duty barbecue covers and other accessories are available from your local stockist.

Even when your barbecue is covered for its protection, it must be inspected on a regular basis as damp or condensation can form which

may result in damage to the barbecue. It may be necessary to dry the barbecue and the inside of the cover. It is possible for mould to grow on any fat remaining on parts of the barbecue. This should be cleaned off smooth surfaces with hot soapy water.

Any rust that is found that does not come into contact with the food should be treated with a rust inhibitor and painted with barbecue paint or a heat resistant paint. Chrome plated warming racks etc. should be coated with cooking oil.

9.1. Cooking Surfaces & Warming Rack

When the barbecue has cooled, clean with hot soapy water. To remove any food residue, use a mild cream cleaner on a non-abrasive pad. Do not use scouring pads or powders as they can permanently damage the finish. Rinse well and dry thoroughly. Due to the weight of the cooking surfaces, we do not recommend cleaning in a dishwasher.

A chrome cleaner may be used on chrome parts if required. To prevent rusting, wipe with cooking oil after rinsing and drying.

9.2. Burner

Provided that they are operating correctly, in normal usage, burning off the residue after cooking will keep the burners clean.

The burners should be removed and cleaned annually, or whenever heavy build-up is found, to ensure that there are no signs of blockage (debris, insects) in either the burner portholes or the primary air inlet of the burners. Use a pipe cleaner to clear obstructions.

When refitting the burners, be careful to check that the neck of the burner fits over the valve outlet.

9.3. Flame Tamer (where supplied)

Remove any food residue from the flame tamer surface with a plastic or wooden scraper or brass wire brush. Do not use a steel scraper or wire brush. Clean with hot soapy water and rinse well.

9.4. Drip Tray

After every use, empty and clean the drip tray of any fat or food particles, using a plastic or wooden scraper if necessary.

Failure to keep it clean, and excessive build up can result in a fat fire. This can be hazardous

and severely damage the barbecue. **This is not a fault in the barbecue and is therefore not covered by the terms of the warranty.** If required, the tray can be washed in hot soapy water.

9.5. Barbecue Body

Regularly remove excess grease or fat from the barbecue body using a cloth wrung out in hot soapy water and dry thoroughly. Excess fat and food debris can be removed from inside the body using a soft plastic or wooden scraper. It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only. Do not use abrasives. Remove cooking surfaces and burners before full cleaning. Do not immerse the gas controls or manifold in water. Check burner operation after carefully refitting into body.

A stainless steel cleaner may be used on stainless steel parts if required.

9.6. Barbecue Hood or Lid

Use a non-abrasive cloth or pad and clean with hot, soapy water. Do not use scouring pads or powders as they can permanently damage the finish.

9.7. Fixings

All screws and bolts, etc. should be checked and tightened on a regular basis.

9.8. Storage

Ensure the barbecue is properly cooled before covering or storing. Store your barbecue in a cool dry place.

Cover the burners with aluminium foil in order to prevent insects or other debris from collecting in burner holes.

If the barbecue is to be stored indoors, the gas bottle must be disconnected and left outside. The gas bottle should always be stored outside, in a dry, well-ventilated area, away from any sources of heat or ignition. Do not let children tamper with the bottle.

When using the barbecue after extended periods of storage follow the cleaning procedures.

10. Technical Specifications

Notes:

	CE Approval	Heat Input	Burners	Injector Size	Gas /Pressure
Outback® Phoenix 4 Burner Black	0359 359BR665	13.0 kW	4	0.90mm 0.90mm 0.89mm 0.84mm	28-30 mbar Butane or 37 mbar Propane 30 mbar LPG mixture 37 mbar LPG mixture 50 mbar LPG mixture
Outback® Phoenix 4 Burner Stainless Steel	0359 359BR665	13.0 kW	4	0.90mm 0.90mm 0.89mm 0.84mm	28-30 mbar Butane or 37 mbar Propane 30 mbar LPG mixture 37 mbar LPG mixture 50 mbar LPG mixture
Side Burner	0359 359BR665	2.8 kW	1	0.84mm 0.84mm 0.81mm 0.79mm	28-30 mbar Butane or 37 mbar Propane 30 mbar LPG mixture 37 mbar LPG mixture 50 mbar LPG mixture

Gas Consumption:

Phoenix 4 Burner Black: 935g/hr

Phoenix 4 Burner Stainless Steel: 935g/hr

Side Burner: 201g/hr

Countries of Use:

I₃₊ (28-30/37) BE, CY, CZ, EE, FR, GR, IE, IT, LV, LT, LU, PT, SK, ES, CH, GB, RO

I_{3B/P(30)} BG, CY, CZ, DK, EE, FI, GR, HR, LV, LT, LU, MT, NL, NO, SK, SI, SE, TR, IS

I_{3B/P(50)} AT, DE, HU, SK, CH

I_{3B/P(37)} PL

Specifications subject to change without prior notice.

11. Troubleshooting

Problem	Possible Cause	Solution
Burners will not light using the ignition system	LP gas bottle is empty	Replace with full bottle
	Faulty regulator	Have regulator checked or replaced
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Electrode or ignition button wire is loose or disconnected on electrode or ignition unit	Reconnect wire
	Electrode or wire is damaged	Change electrode and wire
	Incorrect electrode gap/ Bent collector box	The gas collector box around the electrode needs to be in line with the burner with a gap of 3 to 4mm between the end of the electrode and the tag on the end of the collector box. Realign the collector box as required.
Burner will not light with a match	Poor connection of battery in Ignition assembly	Ensure battery is firmly pushed onto connectors
	LP gas bottle is empty	Replace with full bottle
	Faulty regulator	Have regulator checked or replaced
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
Low flame or flashback (fire in burner tube— a hissing or roaring noise may be heard)	LP gas bottle too small	Use larger bottle
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Windy conditions	Use barbecue in a more sheltered position
Gas valve knob difficult to turn	Gas valve jammed	Replace gas valve

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

Serial No. _____

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

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