

Ziegler
& Brown

ELITE TRIPLE GRILL

THE ULTIMATE PORTABLE BBQ

OPERATING INSTRUCTIONS



Tools required: 1 x Phillips Head Screwdriver, 2 x Small Adjustable Spanners

Cart sold separately

Covering Models **ZG3GRE/ZG3GE/ZG3NGE**

This barbeque has a factory fitted LCC27 Safety Protection hose and regulator.
It requires an LCC27 gas cylinder for LPG use.

Contact your local Barbeques Galore store on 1 800 978 555 for more details

Congratulations on Your Purchase and Welcome to the World of Outdoor Cooking

IMPORTANT HEALTH & SAFETY INFORMATION:

AUSTRALIA and NEW ZEALAND have excellent safety records when it comes to gas appliances. This reflects both the high quality of appliances sold, as well as growing consumer awareness about safe practice. We urge you to follow these guidelines and instructions for safe use, to prevent overheating and to produce great cooking results.

- Please read these instructions carefully prior to assembly and use. Failure to follow these instructions could lead to serious injury and/or significant damage to property.
- This barbeque is an outdoor appliance only. Under no circumstances should it be used indoors.
- Do not start the barbeque if there is any doubt over the correct assembly, ignition, gas control or safe operation of the unit.
- These instructions should be retained for future reference.
- This barbeque has not been approved for marine use.
- Never attempt to ignite the barbeque with the hood closed.
- Do not perform any servicing on the barbeque yourself. This includes internal adjustment of the regulator and gas valves. Servicing can only be carried out by authorised technicians.
- It is important that you install your barbeque exactly as described in these instructions. In particular you should keep the barbeque clear of combustible material, and you should check for leaks whenever a new connection is made.
- Do not store chemicals or flammable materials near this appliance.
- Do not place articles on or against, or enclose this appliance.
- The barbeque gets extremely hot while in use. Keep children 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.
- Fat fires are the most common cause of problems in barbeques. They are caused by a build up of grease in the drip tray and the inside of the barbeque frame. A fat fire can be difficult to put out, and will be dangerous if it spreads to the gas hose. You should keep your barbeque clean to avoid this occurrence. Fat fires will void the warranty.
- Do not attempt to move or transport the barbeque whilst it is hot. Always allow the barbeque to completely cool down before moving or covering.

- NEVER leave a barbeque unattended with any burners switched on. Always switch **OFF** all burners and cylinders or supply valves when the barbeque is not in use.
- Take care when touching a hot barbeque, especially on surfaces close to the firebox or roasting hood.
- Its 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 degrees Celsius.
- 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 degrees Celsius.
- With the hood closed, **DO NOT** use any burners on **HIGH** for more than 5 minutes. **NEVER** let the temperature on the hood thermometer exceed 250 degrees Celsius.
- Follow all manufacturer's instructions to periodically check for gas leaks.
- Flammable materials and liquids must be stored well away from the barbeque.
- Aerosols must **NOT** be used near a lit barbeque.
- Gas bottles **MUST** be transported stored and used vertically only.
- Avoid dousing the barbeque with water.
- For safety reasons it is advisable to keep a fire extinguisher and fire blanket close to hand.
- Unsupervised children and infirm should **NOT** be allowed close to the barbeque during pre-heat, cooking, burn off or cooling down of the unit.
- Please dispose of all packing and plastic bags appropriately and keep out of the reach of children.
- Spare or extra gas cylinders must **NOT** be stored within close proximity of this barbeque or any other gas or electric appliance.
- Spare or extra gas cylinders should **NOT** be stored where they are exposed to continuous direct sunlight, as this is a potentially dangerous practice.
- The position of the assembled barbeque should be such that the gas cylinder is **NOT** left exposed to direct sunlight as this is a potentially dangerous situation.
- For storage and gas cylinder exchange, disconnect the gas cylinder only. **DO NOT** disconnect hose from the barbeque.
- **DO NOT** install in, or connect to the consumer piping or gas supply system of a boat or caravan.
- **DO NOT** use an adaptor at the cylinder connection.
- **DO NOT** modify this appliance.
- **DO NOT** spray aerosols in the vicinity of this appliance whilst it is in operation.
- **DO NOT** place articles on or against this appliance.
- **DO NOT** use or store flammable materials in or near this appliance.

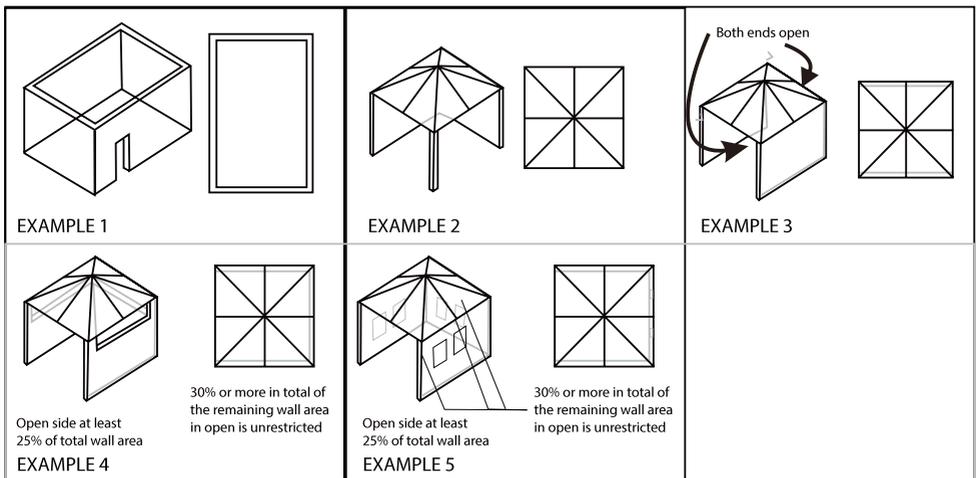
Where to Put Your Barbeque

- Please make sure that the barbeque is **NOT** positioned underneath any combustible material or surface.
- There **MUST** be a clearance of at least 250mm from the sides and the back of the barbeque to any combustible materials or surfaces. There must also be a clearance of at least 1500mm above the cooking surfaces to any combustible surface.
- Flammable materials of any description **MUST** be kept well away from the barbeque.
- The barbeque must be positioned such that the gas bottle is kept away from direct sunlight.
- The barbeque must be positioned to avoid walkways, gangways and general pedestrian access.
- The nature of a barbeque is such that many of the surfaces are hot to touch, the positioning of the barbeque should take into consideration the possibility of accidental hand or body contact.

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



Installation

- Do not obstruct any ventilation ports on the body or the hood of the barbeque.
- The gas cylinder must be kept out of direct sunlight and away from any heat sources.
- During a gas cylinder swap or refill ensure that all control knobs are in the **OFF** position and there are no naked flames in close proximity.
- Gas hoses must **NOT** be twisted, kinked or under any form of tension. The gas hoses should hang freely with no bends, folds or kinks.
- No part of the flexible hose should come into contact with any part of the barbeque that will become hot during operation.
- A regular inspection of the hose should be made to ensure that it is not cracking, breaking or deteriorating in any other way.
- Any damage to the hose requires an immediate replacement from your local Barbeques Galore store.

Assembling your Barbeque

Start by unpacking the barbeque, and placing all the components on a flat surface. Be careful not to damage the painted finish.

Check that you have all the correct parts shown below.

Remove all packaging materials and dispose of thoughtfully.

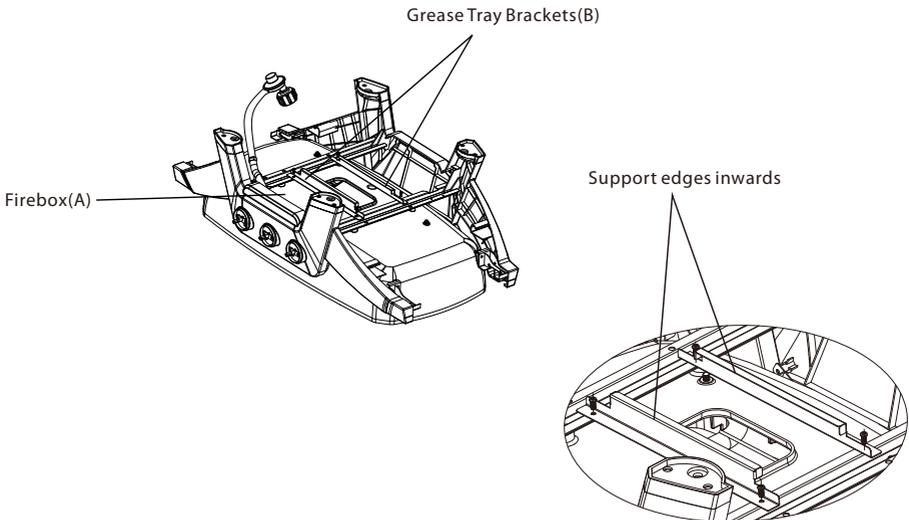
#	Description	Qty	Picture
A	Firebox	1	
B	Grease Tray Brackets	2	
C	Roasting Hood	1	
D	Thermometer Bezel	1	
E	Thermometer	1	
F	Hood Handle	1	
G	Control Knobs	3	
H	Cooking Grills	3	
I	Side Shelves	2	
J	Grease Tray	1	
K	Grease Tray Cup	1	

#	Description	Qty	Picture
L	M5x12 mm screw (8pcs screws for BBQ + 3pcs spare screws)	11	
M	Φ5 spring washer	4	
N	Φ5 washer	4	
O	Wing nut	1	

Step 1

Install the two **Grease Tray Brackets(B)**

Fit the two **Grease Tray Brackets(B)** on the **Firebox(A)** as shown with four **M5x12 mm screws(L)**.



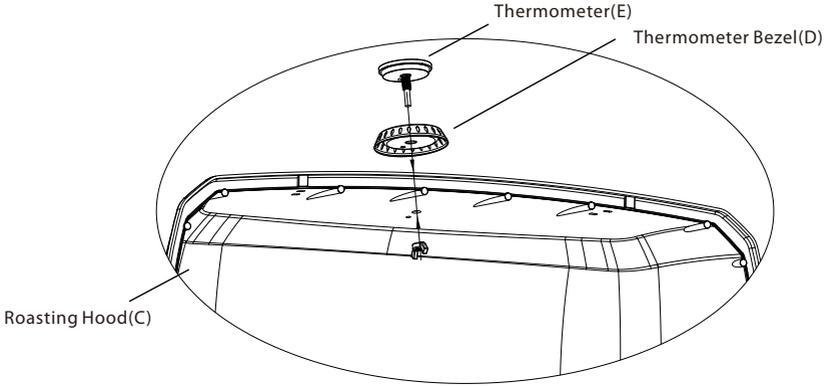
 M5x12 mm screw (L) x four

Step 2

Install the **thermometer** onto the **Roasting Hood(C)**

Insert the **thermometer(E)** into the **thermometer bezel(D)**, then put into the hole in the hood and fix with the **Wing Nut(O)**.

Do not overtighten the wing nut.



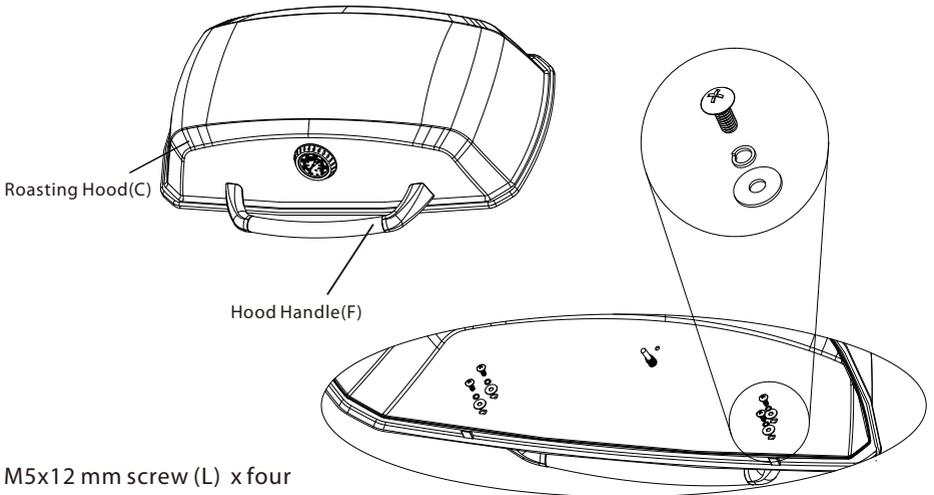
 Wing Nut (O) x one

Step 3

Install the **Hood Handle(F)** onto the **Roasting Hood(C)**

Fit the **Hood Handle(F)** onto the **Roasting Hood(C)** with

four **M5x12 mm screws(L)**, four **φ5 spring washers(M)** and four **φ5 washers(N)**



 M5x12 mm screw (L) x four

 φ5 spring washer (M) x four

 φ5 washer(N) x four

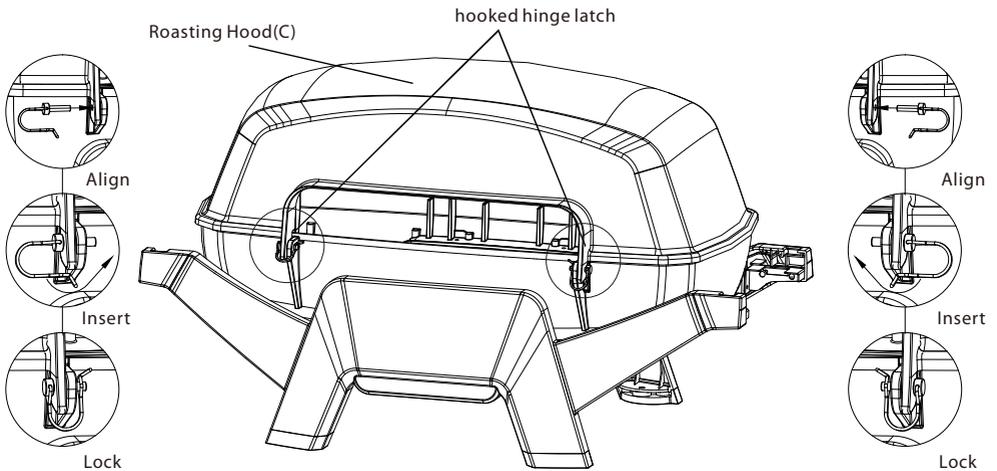
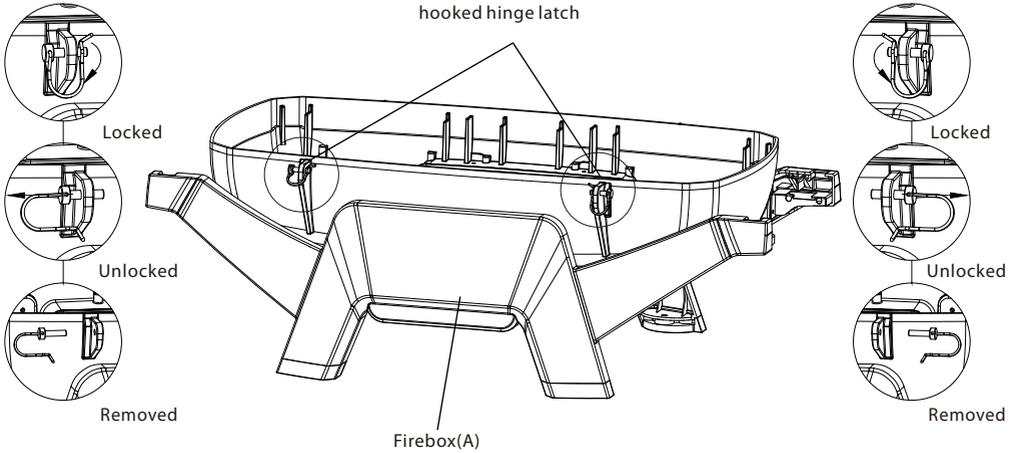
Step 4

Install the **Roasting Hood (C)**

First, remove the hooked hinge latches, by unclipping each latch, then removing the pin from the hinge.

Next, fit the hood onto the hinges.

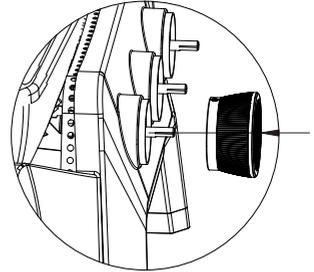
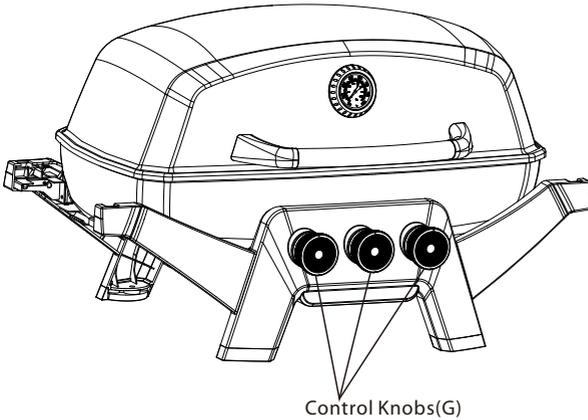
Then adjust the hood position until both hinges are aligned. Finally, fit each hooked hinge latch into position as shown at the bottom of this page to lock the hood in place.



Step 5

Attach the **Control Knobs (G)**

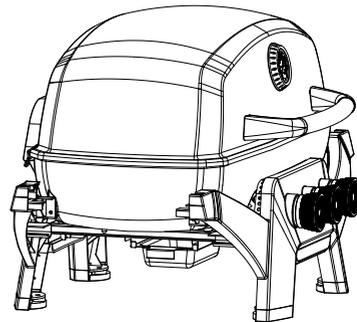
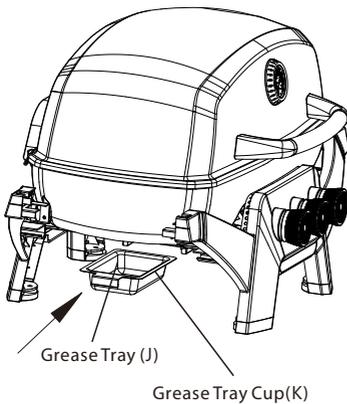
Align each **Control Knobs (G)** flat surface with the flat surface on the valve spindle and simply push the control knob (G) onto the spindle.



Step 6

Install the **Grease Tray (J)** and **Grease Tray Cup (K)**

The **Grease Tray (J)** fits onto the support brackets. The disposable **Grease Cup (K)** can be washed and re-used then replaced as required (code BCFT5).



Step 7

Position the **Cooking grills(H)** into place

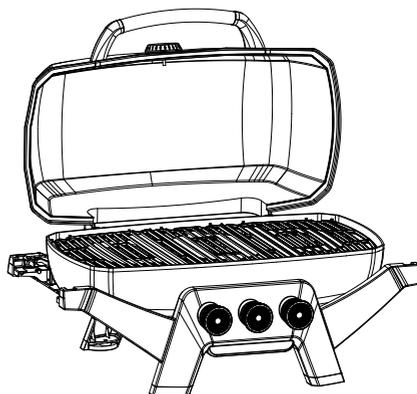
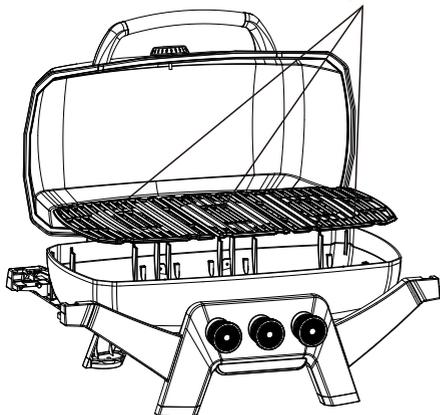
The cooking grills can each be in a high or a low position.

In the low position, food will cook faster but oily food will

flare-up more. In the high position, food will cook slower with less risk

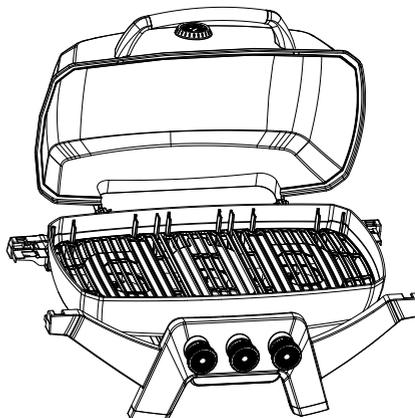
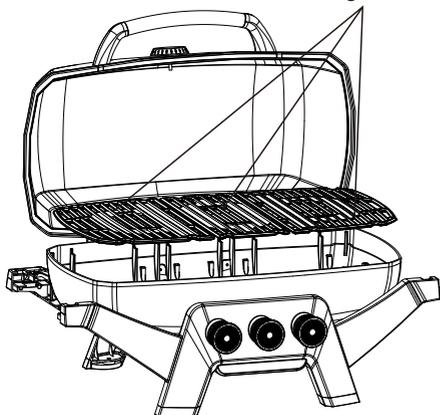
of oil flare-up. Turn the cooking grill upside down to swap it from high to low position and vice versa. **[Note: the optional hotplates fit only in the high position]**

Cooking Grills(H)



All grills in high position

Cooking Grills(H)



All grills in low position

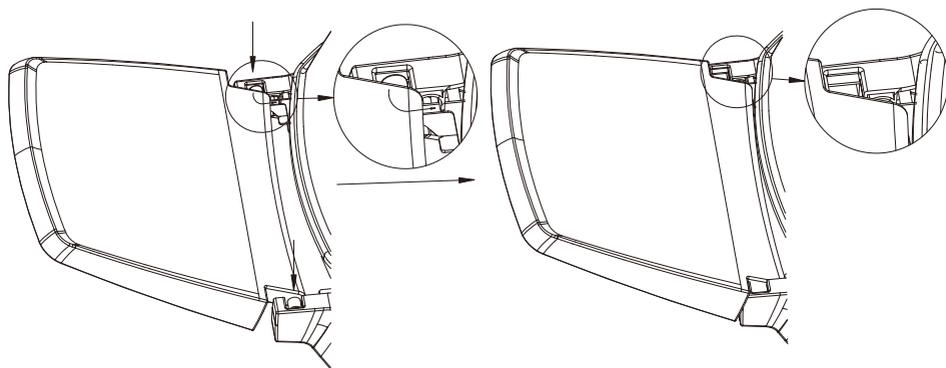
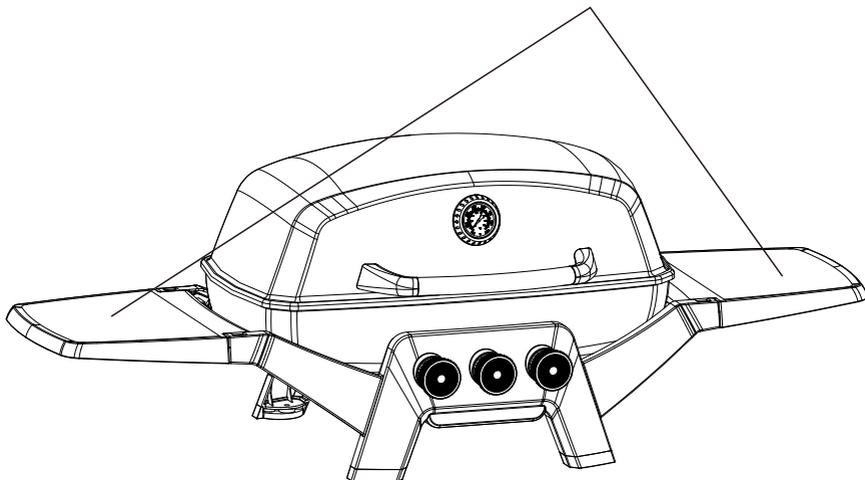
It is fine to use any combination of high position and low position grills that you desire.

Step 8

Fit the **Side Shelves (I)**

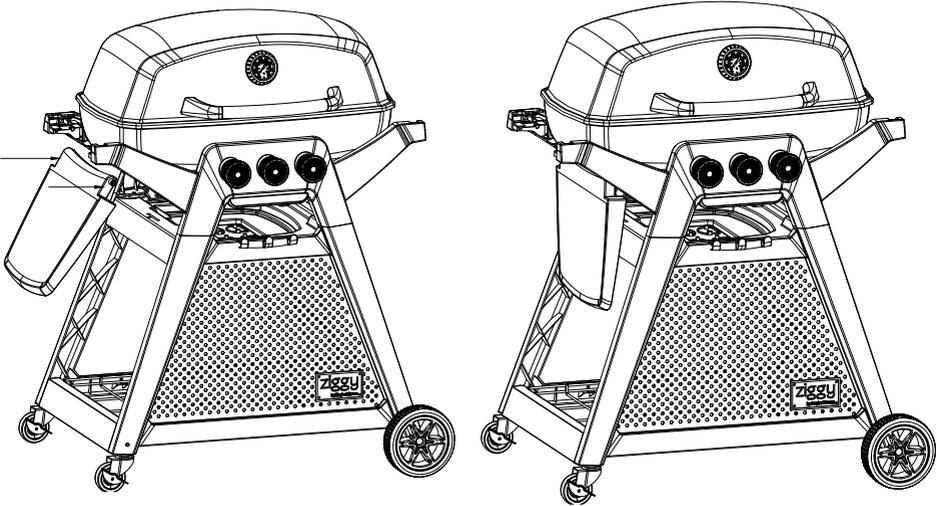
Fit the left and right hand **Side Shelves(I)** as shown.

Side Shelves(I)



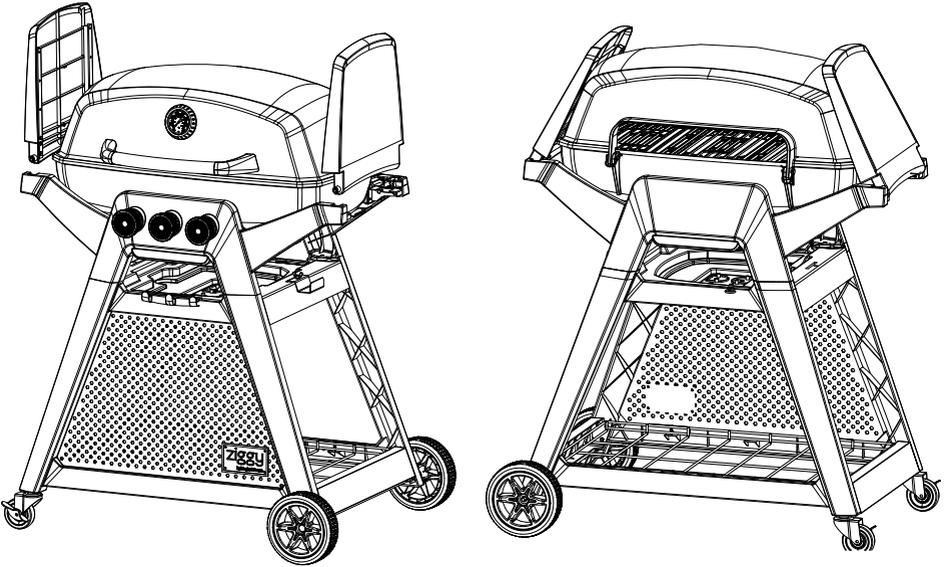
The side shelves can be stored hanging down at the side of the bbq, or when the bbq is cool, turned backwards and leaning against the bbq to help support an optional cover for better ventilation.

Option 1:



Option 2:

When BBQ is cool only.



There is a match holder under one of the side shelves for manual lighting if required.

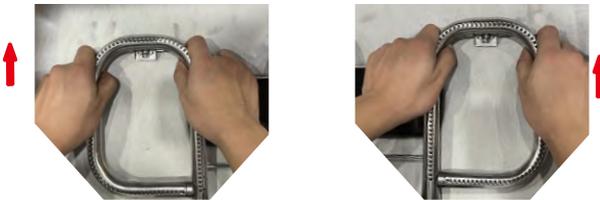
Twin & Triple Grill Removable Burners

The burners are designed for quick release for easier, safer cleaning.

CAUTION: Make sure the bbq controls are in the **OFF** position, that the bbq has fully cooled and is disconnected from the gas supply before removing the burner!

1) TO REMOVE THE BURNER:

- Hold onto the back of one burner segment with thumbs pushing down on the firebox as shown below.
- Firmly lift the back of the burner upwards to release it from the spring clip.
- Repeat for each burner segment until the whole burner assembly is released.



2) RE-INSTALLING THE BURNER:

- First ensure that each burner inlet is located onto the valve stem.
- Locate the spring clips of both left and right burner segments onto their locating pins and push down firmly to lock the burner into place.



Check again that each burner inlet is located onto its respective valve stem!

Gas Safety Checks

Before assembling your barbeque, you should ensure your barbeque is suited to the type of gas that you are going to use.

Universal LPG, Also Known As Propane:

Barbeques suited to Universal LPG should have a red printed label saying “**UNIVERSAL LPG**”.

This is most commonly supplied as 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.

Some homes have twin 45 kg LPG cylinders permanently installed near an outside wall. These cylinders supply LPG gas to many appliances in the home via copper pipes, and are filled as required by the gas supply company.

Natural Gas:

Barbeques suited to natural gas should have a black printed label saying “**NATURAL GAS**”.

This is 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.

To Change the Gas Type of Your Barbeque

If your barbeque is manufactured to operate from universal LPG (Propane/Butane mix), it can be connected to LPG (Propane) without any alteration. If you wish to connect that barbeque to natural gas, it must be converted beforehand using the appropriate conversion kit available at your nearest barbeque retailer.

If your barbeque is manufactured to operate from Natural Gas and you wish to connect to LPG, it must be converted beforehand using the appropriate conversion kit available at your nearest barbeques retailer.

Either conversion must be done by a licensed gas fitter or an authorised gas appliance technician. It is extremely dangerous to use the barbeque with the wrong type of gas. Fire or explosion may result. Conduct a leak test before use.

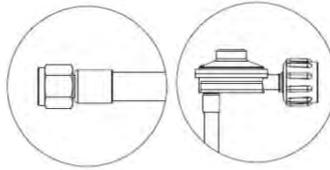
For Portable LPG Cylinder Use:

- For cart models, do not attempt to connect to a gas cylinder before the BBQ is secured properly into its cart.
- Ensure that the model you have is labelled “**UNIVERSAL LPG**” and therefore designed to run from an LPG cylinder.
- Check that all the control knobs (including side burner) are in the **OFF** position before any attempt is made to connect the regulator to the gas cylinder.

- Double check that the gas cylinder valve is securely in the **OFF** position before attempting to connect the regulator to the gas cylinder.
- For cart models hook the LPG cylinder onto the right side of the cart, so that it hangs close to vertically.

Connecting to the Gas Cylinder

BARBEQUE CONNECTION TO
REGULATOR HOSE 3/8"
SAE(5/8"UNF)RIGHT
HAND THREAD.
(FACTORY ATTACHED)



GAS CYLINDER CONNECTION
LCC27 RIGHT HAND THREAD.

This appliance is designed to suit only LCC27 Safety Gas Cylinders. For LPG cylinder use you will require an LCC27 version gas cylinder . Contact your nearest Barbeques Galore store for details.

- Take the hose assembly that came attached to the barbeque, and connect the regulator to the gas cylinder. You won't need a spanner here. Just turn the fitting in a clockwise direction and hand tighten as much as you can. This should seal it sufficiently.
- The regulator as supplied should be firmly tightened but care must be taken not to over-tighten the connections. The regulator as supplied is the correct regulator for this item.
- Ensure the gas cylinder remains upright at all times.
- Should there be any concern in making the correct regulator connection please contact after sales support help line mentioned at the back of this manual.

For Permanently Installed LPG Supply or Natural Gas Use:

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

There are two approaches to installation:

Permanent Piped Connection: Your barbeque may be permanently connected to the main gas lines or LPG cylinders 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 lines is adequate, pipe sizes are

correct, all connections are secure, and that all necessary components (such as secondary regulators and manual shut offs) are included where regulations require them. Once this is done, the barbeque cannot be moved. It is a permanent fixture of the property.

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 manufactured versions of this barbeque. For LPG installations, an appropriate hose is available from most barbeque retailers.

Even if your barbeque area already has a bayonet point, you will still need to call upon a gas fitter to ensure gas pressure is sufficient for your barbeque, and to ensure your barbeque functions correctly before leaving.

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 gas fitter must issue a compliance certificate. Keep this certificate in case it is required for any warranty issues.

Conduct a leak test before use.

- For cart models do not attempt to connect to the gas supply before the BBQ is secured properly into its cart.
- If connecting to a Natural Gas supply, ensure that the model you have is labelled “**NATURAL GAS**” and therefore designed to run from Natural Gas.
- If connecting to an LPG supply, ensure that the model you have is labelled “**UNIVERSAL LPG**” and therefore is designed to run from LPG.
- Check that all the control knobs are in the **OFF** position before any attempt is made to connect the hose to the gas supply.
- If using a flexible hose connection, attach the chain to a strong point at the bayonet connection point and to the cross brace on the right of the barbeque. This is to prevent the hose from being able to be over-stretched.
- Take the hose that came connected to the barbeque and connect it to the bayonet outlet.
- Should there be any concern in making the correct connection, please contact your local barbeque retailer.

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

Naked flames (matches or other open flames) must not be used to check for leaks. This is a dangerous practice which must be avoided.

IF YOU SMELL GAS!

- Immediately isolate the gas supply by turning the gas off at the gas cylinder.
- Extinguish all naked flames.
- Do not operate any electrical devices close to the barbeque.
- Check for leaks as described below.
- Ensure that local area is well ventilated to remove any excess gas.
- If the gas smell continues the barbeque should not be operated under any circumstances and it is important to immediately turn **OFF** the gas supply and contact the after sales support provider.

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

Leak Tests Must be Carried Out in a Well Ventilated Area!

If you have a portable gas cylinder, turn the cylinder ON by rotating the valve handle 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, hose connections and regulator connections.
- The gas hose or copper piping, including any joints, valve connections or bends in the piping, and 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, check and retighten all gas connections and joints and retest. If the leak is anywhere else, or if you cannot resolve the leak, do not proceed. Immediately turn the gas supply **OFF** at the cylinder and contact your local barbeque retailer. If you have a bayonet connection, close the supply valve, disconnect the hose from the bayonet fitting and contact your local barbeque retailer.

It is Recommended that a Leak Test be Carried Out Minimum Annually. Check Cylinder Connection Every Time you Refill or Exchange Cylinders.

Lighting your Barbeque

Before using the barbeque please ensure that you have fully read and understood the **IMPORTANT HEALTH & SAFETY INFORMATION** section of this manual.

STARTING THE BARBEQUE:

Lighting the barbeque is easy, but must be done with due care.

- Make sure that the gas is turned on at the cylinder, or supply valve to the barbeque.
- Ensure that the hood is fully open.
- Ensure that all the controls are in the **OFF** position prior to initiating the start up process.
- Make sure there are no obstructions of airflow to the gas unit. Spiders and insects can nest within and clog the burner/venture tube at the orifice. A clogged burner tube can lead to a fire beneath the appliance.

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. Hold the knob **IN** until the burner ignites. You may need to push **IN** and turn the knob several times before ignition until gas reaches the burner.

Manual Ignition: You can light your barbeque manually by using the match holder provided underneath one of the shelves to hold a lighted match next to one of the burners, then pushing **IN** and turning the burner control knob anticlockwise to **HIGH**. You can access the burner through the cooking grills.

If the burner doesn't light first go, return the knob to the **OFF** position and try a couple more times. If the burner still does not light, wait a few minutes to allow the gas to disperse before trying again. If satisfactory operation cannot be achieved check the troubleshooting guide on page 32. Otherwise, consult your retailer before proceeding.

Note carefully: Failure to follow the lighting procedures correctly can lead to a hazardous condition.

Checking the Flames

The knobs 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. The knob needs to be pushed **IN** to move between **HIGH** and **OFF**.

Controlling the Flames

Look into the barbeque so that you can see the flames. They should be a soft blue colour with yellow tips. Check with your retailer if in any doubt about the flames.

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 a few seconds, then relight.

Turning Off (Shut Down)

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 good practice to turn **OFF** at the supply valve first, and allow all the gas left in the hose to burn off. This will only take a couple of seconds then push **IN** and turn all burner controls clockwise to **OFF**.

Note that failure to follow these shutdown procedures correctly can lead to a hazardous condition.

It's recommended for good hygiene and safety to empty and clean the grease cup at the end of each cooking session.

First Time Use

Preparing To Cook

- Wash the grills (and optional hotplate) thoroughly in warm soapy water before first use. Dry thoroughly and then coat the top surface to prevent food sticking with canola oil. Light the barbeque as described earlier and leave on **HIGH** for about 3 minutes to warm the barbeque up. Once the barbeque is warmed up, you should set the burners to **HIGH, LOW** or **OFF** to achieve your desired cooking temperature. You're now ready to start cooking up a feast. For ongoing protection of the cooking surfaces, follow the procedures in the Maintenance and Storing sections.
- A good tip is to maintain a layer of Fatsoak in the grease cup. This helps keep the barbeque clean and safe.

Cooking Hints

Controlling Flare Up

Flare-ups are caused by juices and oils from the food igniting in sudden bursts 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 barbecued 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:

- First of all, cooking very fatty foods may cause a lot of flare up. You should trim excess fat off your meat.
- Excess flaring usually means the burners controls are up too high, turning them down before flare-up occurs will usually prevent it happening in the first place.
- Moving the meat away from the flare up will also reduce the problem.
- This barbeque has adjustable height cooking grills. The lower grill height position with a **HIGH** burner setting is best for leaner foods where flare is not a big issue like steaks to char sear them at high temperatures without cooking right through. The upper grill height position on a **LOW** burner setting is better for fattier foods like sausages to minimise flare and cook though more evenly with less char.
- Some very fatty foods are best cooked on the optional hotplate or indirectly with the hood closed. The optional vented hotplates for this barbeque are specially designed so that all cooking grills can be replaced with hotplates. In that case it is best to cook with the hood open, or if the hood is closed the burners must not be on **HIGH**. Always remember to switch the barbeque **OFF** once you are finished cooking.
- Keep the body of the barbeque clean. Oily build up can eventually catch fire. Fat fires void your warranty

Keeping Your Food Moist

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 each side (about half a minute) then leave the meat to cook on one side at a time, turning once only before serving. (There is another approach to turn the meat every 30 seconds or so before the juices have a chance to reach the surface, but it is a lot of work.)
- Baste food with light marinade or 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.

Other Useful Tips

You don't need to be an expert to serve up a tasty, good looking meal. Try these ideas:

- Although cooking on the optional hotplate seems easier, cooking on the grill gives you a more authentic barbeque flavour. Natural juices vapourise, with the vapours penetrating 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. Always leave food standing in the refrigerator while it is marinating.
- 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. Don't leave cooked food standing for too long before eating.

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. The Ziegler and Brown Twin Grill is designed with plenty of power to heat up quickly and cook lots of food with the hood either open or closed. With the hood closed and the barbeque already pre-heated, its important to then turn burners to **LOW** and to **OFF** as required, 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

(A) Covered Cooking-Direct Cooking Method

This is when you place the food directly over the lit burners, either on the grill or the optional 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 juicy. Preheat the barbeque with all burners on **HIGH** and the hood closed for maximum 5 minutes until the hood thermometer reads around 200°C.

Importantly, once the barbeque is pre-heated and the hood is closed, heat is trapped around the food, so the burners will need to be on **LOW** and in many cases, one of the burners **OFF**. Heat from the lit burner(s) will circulate all through the hood cooking quite evenly. Very fatty foods like sausages, can be cooked completely above the **OFF** burner, retaining juiciness and flavour without risk of flare-up that results in burning. 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 higher, lower 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 around 200°C. Never let the temperature on the thermometer reach over 250°C or the barbeque may overheat and burn your food. A separate probe thermometer is available as an accessory from all barbeque retailers. This takes the guesswork out of knowing when your food is cooked.

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

(B) Covered Cooking-Indirect Cooking Method

This is when you place the food either above burners that are **OFF** or shielded from direct heat by using an optional drip pan and roasting rack or any other method of shielding the food from direct heat such as aluminium foil under a roasting rack, or a pizza stone. 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 lets the food cook completely through without burning on the outside, yet remaining juicy and tender on the inside.

Preheat the barbeque with all burners on **HIGH** and the hood closed for 3 minutes or until the hood thermometer reads around 200°C. Best results are achieved by placing your roast in a rack and that rack in a drip pan. The roast is slightly 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. Position the food on the grill over the **OFF** burner(s) or for larger roasts, use a large drip pan positioned centrally in the barbeque. Importantly, once the barbeque is pre-heated and the hood is closed, heat is trapped around the food, so the burners that are on will need to be on **LOW** and in many cases, one of the burners turned **OFF**. Heat from the lit burner(s) will circulate all around the hood cooking quite evenly.

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 200°C to avoid burning.

For short periods of browning only, or for 10 minutes to make pork crackling, aim for around 240°C.

For smokey roasting, lower temperatures and longer cooking times will result in more intense smoke flavour and more tender meats. Aim for around 175°C.

Always use a probe thermometer to ensure that the meat has cooked all the way through to the right temperature. Don't ever let the temperature exceed 250°C on the hood thermometer or the barbeque may overheat and burn your food. A separate probe thermometer is available as an accessory. This takes the guesswork out of knowing when your food is cooked.

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

Barbeque Tip

Great chefs will tell you that most meats need to “rest” away from the heat of the barbeque before slicing for 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 meat will be quite dry. Covering the meat in aluminium foil while its resting helps keep it from cooling too fast.

Use the few minutes while resting the meat to open the barbeque hood, turn all burners to **HIGH** for 2 or 3 minutes to burn off food residue. After 3 minutes, turn the barbeque **OFF**. 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.

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

Optional Hotplates

The optional hotplates can be used to replace one or two or three grills. The optional cart has integral storage for the cooking grills or hotplates. Each hotplate can be set to drain oil away for lower fat cooking of oily foods like sausages or bacon. Or turn the hotplate upside down to trap oil when cooking eggs, pancakes, onions etc.

Note the optional hotplates only fit in the Upper position.

Internal Meat Temperatures

Beef

Meat Probe temperature:

Rare 140°F / 60°C. Medium 150°F / 66°C. Well-done 170°F / 77°C

Lamb

Meat Probe temperatures:

Rare 140°F / 60°C. Medium 150°F / 65°C. Well-done 165°F / 75°C

Veal

Meat Probe temperatures:

Rare not advised. Medium 155°F / 70°C minimum safe temperature.

Well-done 165°F / 75°C

Pork

Meat Probe temperatures:

Rare not advised. Medium 150°F / 65°C minimum safe temperature.

Well-done 160°F / 70°C

Poultry

Meat Probe temperatures:

Rare not advised. Medium 170-175°F / 75-80°C minimum safe temperature.

Well Done not advised; poultry tends to dry out over 175°F / 80°C

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

Cooking Times

Poultry

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

Beef

Cut of Meat	Weight or Thickness	BBQ Method	Approx Cook Time
Roasts	2 kg	Indirect	50 min per kg (rare)
Steaks (T-bone, New York, Porterhouse, Round, Sirloin)	2.5 cm	Direct	5-6 min per side (rare)
Rump Steak	3.5 cm	Direct	5-7 min per side (med rare)
Minute Steaks	0.5 cm	Direct	1.5-2 min per side (rare)
Ground Beef Patties	2.5 cm	Direct	4-5 min per side (rare)
Ground Beef Patties	2.5 cm	Direct	5-6 min per side (med. rare)
Ground Beef Patties	2.5 cm	Direct	6-7 min per side (well done)

Thermometer Temperature: Rare = 60°C, Medium = 66°C, Well-done = 77°C

Seafood

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

Fish is done when flakes easily when prodded with a fork or knife in the thickest part.

Frozen fillets should not be thawed before cooking. Cooking times will be approximately double that of fresh fish.

Maintenance - Cleaning Your Barbeque

Your barbeque will look better and last longer if you keep it clean.

Follow these simple steps:

- Throwing cold water over any hot surface of the barbeque is **NOT** recommended and is potentially dangerous.
- Avoid handling and touching hot parts of the barbeque.

The Cooking Surface:

Once cooking is finished a burn-off process to clean the barbeque should be as follows:

- Remove all excess burnt food with a long handled scraper or brush.
- Light all burners, set to the **HIGH** position and leave running with the hood fully open for maximum 5 minutes.
- During this 5 minute period most excess food, fat and juices should be burn off making cleaning easier.
- The roasting hood must be left in the open position during the burn off period.
- Turn the barbeque **OFF** at the control knobs and at the gas supply valve.
- Using Heavy Duty Cleaner and warm water, scrub the cooking surfaces with a long handled brush or scourer. Rinse thoroughly with fresh warm water. Use mitts and take care to avoid steam and splatter from the cooking grills.
- Once dry, store barbeque with the hood closed and out of the elements and direct sunlight.

The Burners:

- Occasionally the burner holes may get slightly clogged with grease and food particles. Leaving the burners on **HIGH** for a maximum of 5 minutes with the hood open after you've finished cooking will remove most of this.
- Check the burners periodically for more persistent blockages. In particular, you should ensure that the aeration vents are free of insect nests and spider webs.
- To clean the burners, once **OFF**, let them cool down and inspect them. If any of the holes are clogged, use a toothpick to unclog the holes. The flame throwers can sometimes be blocked by insect webs. If the flame thrower is not functioning well, remove the burner and use a toothpick to gently clean inside the flame thrower arm.

The Barbeque Firebox and Hood

- Regular care and maintenance of the barbeque firebox and hood will significantly increase its life and long term appearance.
- Excess internal grease and fat can be removed using Heavy Duty BBQ Cleaner and warm water with a soft scraper (not metal edged). Do not use caustic cleaning agents as these can quickly damage surface coatings and gradually damage even metal finishes.
- Before cleaning the inside of the body it is advisable to cool, then remove the cooking surfaces being careful not to get water into the burner holes.

- Care must be taken not to immerse the gas controls (manifold and injectors) in water.
- After cleaning and re-assembling the barbeque it is important to check that the barbeque functions correctly.

The Drip Tray:

- You should change the fat absorbent material regularly and keep the fat tray itself clean to prevent a build up of grease. If you don't do this, a fat fire can result. This can be quite dangerous, and will certainly void the warranty on your barbeque.
- A good tip is to line the bottom of the grease cup with a layer of Fatsoak.

Other Surfaces:

- Once BBQ has cooled, wipe down as required with warm soapy water.

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. Ideally:

- Place a waterproof cover over it. Use a vented cover to minimise condensation.
- Where possible, move the barbeque to a covered location. If you are storing it in a closed room (e.g. 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 the surface from deterioration.

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**, cool the BBQ down and disconnect the gas before any maintenance is carried out.

- If there are any signs of wear or cracking in the barbeque hose, you will need to replace it immediately. Ensure you replace it with the correct hose and regulator to ensure proper gas connection compatibility. Connect the nut of the hose to the gas inlet on the right side of the barbeque. You **MUST** use two spanners to tighten it properly, one to hold the fitting, the other to tighten the nut. Do not use sealing tape. The connection is designed to seal properly without it. Perform a leak test as explained in the installation section before using.
- If your barbeque uses a flexible hose to connect to the gas, check the hose assembly at least once a year. If it 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.
- Occasionally you will need to remove the burner assembly for cleaning or adjustment. To remove the burner, first turn the control knobs **OFF** and disconnect from the gas supply. Once the barbeque has cooled down, remove the burner assembly by lifting it upwards one section at a time, until it disengages from the locking spring clips. Once it is unlocked from the spring clips lift the burner upwards and backwards away from the valves at the front of the bbq. Reverse this procedure to reinstall the burner assembly, making sure that the burner openings are each fitted properly over the gas valves and that the locking spring clips are fully engaged. See also page 15 for more details.

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

TROUBLE SHOOTING

Problem	Possible Cause	Prevention / Cure
Burner will not light	No gas flow Obstruction of gas flow Burner is off the valve Spider webs in venturi Burner ports blocked	Check cylinder contents and refill Clear burner tubes Check for bent or kinked hose Re-engage burner onto the valve. Clean venturi Clean burner ports
Sudden drop in gas flow or reduced flame height	Cylinder out of gas. Burner ports are blocked	Check cylinder contents and refill Clean burner ports
Irregular flame pattern, flame does not run the full length of burner	LP regulator or Excess flow safely device tripped.	Reset system by closing all barbecue control valves and cylinder valve, Turn on cylinder valve slowly first, then light desired burners one at a time.
Flame yellow or orange	Burner may have residue Spider webs in venturi Food residue or grease on burner Burner is off the valve Salt in food / marinade	Burn on HIGH for 5 minutes with lid open. Clean venturi Clean burner Re-engage burner onto the valve No need to be concerned
Flame blow out in high or gusting winds	Turn front of BBQ to face wind Low on gas	Turn front of BBQ into the wind. Check cylinder contents and refill
Flare-up	Grease build up Excessive fat in meat High cooking temperature	Clean grill Trim fat from meat before grilling Lower temperature accordingly
Persistent grease fire	Grease trapped by food build-up around burner system	Do not apply water. Turn knobs to OFF . Turn gas OFF at cylinder. Leave lid in closed position and let fire burn out. After grill cools, remove and clean all parts
Persistent flashback (fire is burning tubes)	Burner and/or burner tubes are blocked.	Turn knobs to OFF . Clean burner and/or burner tube(s). Relight
Inside of lid is peeling - like paint peeling	Baked on grease build up has turned to carbon and is flaking.	Clean thoroughly

***The LP LCC27 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 in 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.



Recipes

Anything you can cook in your oven you can do on a barbeque: roasts, breads, casseroles, pizzas, lasagne, are just a few of the possibilities. Here are some simple recipes to get you started.

Kings Breakfast

Serves 4

Cooking Time 10 - 15 minutes

Accessories:

Ziegler and Brown Reversible Hotplate



Ingredients

- 4 eggs
- 8 slices of bacon
- 3 or 4 large mushrooms
- 6 breakfast sausages
- 3 tomatoes, halved
- Oil
- Salt and pepper

Preparation

1. Place a Zeigler & Brown hotplate into the BBQ, smooth side up. Pre-heat your BBQ using all burners on **HIGH**, hood closed for a maximum of 5 minutes or until the temperature reaches 200°C. Open the hood turn both burners down to **LOW**.
2. Place the bacon on the hotplate and the sausages on the grill, keep turning as required.
3. After 6 minutes place the tomatoes and mushrooms on the grill for a further 4 minutes.
4. After another 4 minutes turn the tomatoes and mushrooms over, lightly oil the hotplate, add the eggs and cook to your liking.

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

Mates Steak

with a Garlic Butter sauce

Serves 6

Cooking Time 10 - 20 minutes



Ingredients

- 6 rump steaks (1.5 - 2 inch thick)
- Salt
- Cracked pepper
- Olive oil
- 2 cloves garlic - finely chopped
- 200g unsalted butter
- ½ teaspoon Worcestershire sauce
- 1 tablespoon chopped parsley

Preparation

1. Preheat BBQ, all burners on **HIGH**, hood closed for a maximum of 5 minutes or until the hood temperature reaches 225°C.
2. Oil both sides of the steaks with olive oil and sprinkle salt and pepper on one side.
3. Place the steaks spiced side down onto the open grill for 3 to 4 minutes. Cook with the hood open, both burners on **HIGH**.
4. Salt and pepper the other side of the steaks. Flip steaks over and repeat grilling for 2 to 3 minutes on **HIGH**.
5. Check the steaks by pressing gently with the back of your tongs. Rare steaks will spring back quickly. Medium steaks will spring back slowly. Medium well-done and well-done steaks will not spring back.
6. Once cooked to your liking, cover steaks loosely with foil to rest for 5 minutes.

Garlic Butter Sauce

1. Put the butter in a bowl and leave at room temperature until it is soft enough to work. Add the garlic, Worcestershire sauce, parsley and mix to combine thoroughly. Add salt and pepper to taste.
2. Using a spatula scrap the butter mixture on to a square of plastic wrap. Shape into a log and roll the mixture up in the plastic, twisting the ends.
3. Refrigerate until firm. When ready to use, remove wrap and slice into rounds. Place on hot steak just before serving.

TIP: Once rested place the steak back on the grill on HIGH for 20 seconds on each side if you like your steak served hot.

Ziegler Kebabs

Serves 2

Cooking Time 15 - 20 minutes

Accessories:

Skewers



Ingredients

- 10 lamb chunks
- Salt and pepper
- Olive oil
- Assortment of vegetables your choice: corn, chillies, capsicum, zucchini, baby squash, mushrooms.

Preparation

1. Preheat your BBQ using all burners on **HIGH** and the hood closed, for a maximum of 5 minutes or until the hood temperature reaches 200°C.
2. Using the Skewers organise the lamb and vegetables so that the pieces are scattered.
3. Lightly brush with olive oil and season with salt and pepper to taste.
4. Open the hood, turn both burners down to **LOW**, cook the kebabs, turning as required for 15 minutes or until the lamb is cooked to your liking.

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

Lemon Dill Snapper

Serves 4

Cooking Time 45 - 55 minutes

Accessories:

Fisharoo



Ingredients

- 1 whole snapper (scaled and gutted)
- 300ml sour cream
- 1 lemon zested and juiced
- 1 lemon sliced
- ½ bunch fresh dill
- Parsley for presentation
- 1 banana leaf (or you can use aluminium foil)

Preparation

1. Preheat your BBQ with all burners on HIGH and the hood closed for a maximum of 5 minutes or until the hood temperature reaches 200°C. Turn both burners to **LOW**.
2. Combine sour cream, lemon zest, lemon juice and chopped dill into a bowl. Add salt and pepper to taste.
3. Spread the mixture generously inside the fish.
4. Place the banana leaf or foil on the bottom of the Fisharoo and lay the snapper on top. Place the sliced lemon pieces and parsley on top of the fish and close the Fisharoo.
5. Place the Fisharoo centrally in the BBQ, making sure both bottom legs are extended so that the fish is not in direct contact with the grill. The banana leaf or foil shields the fish from direct heat.
6. Close the hood and cook until you see flaking starting at the thickest part of the fish.
7. Let the fish rest, covered with foil for 10 minutes before serving.

TIP: Fish will continue to cook whilst covered and resting. Take the fish out of the BBQ once you see it flaking.

Roast Beef Rack

Serves: 6

Cooking Time: 60 minutes

Accessories:

Enamel Drip Tray

Roast Holder

BBQ Remote Thermometer



Ingredients

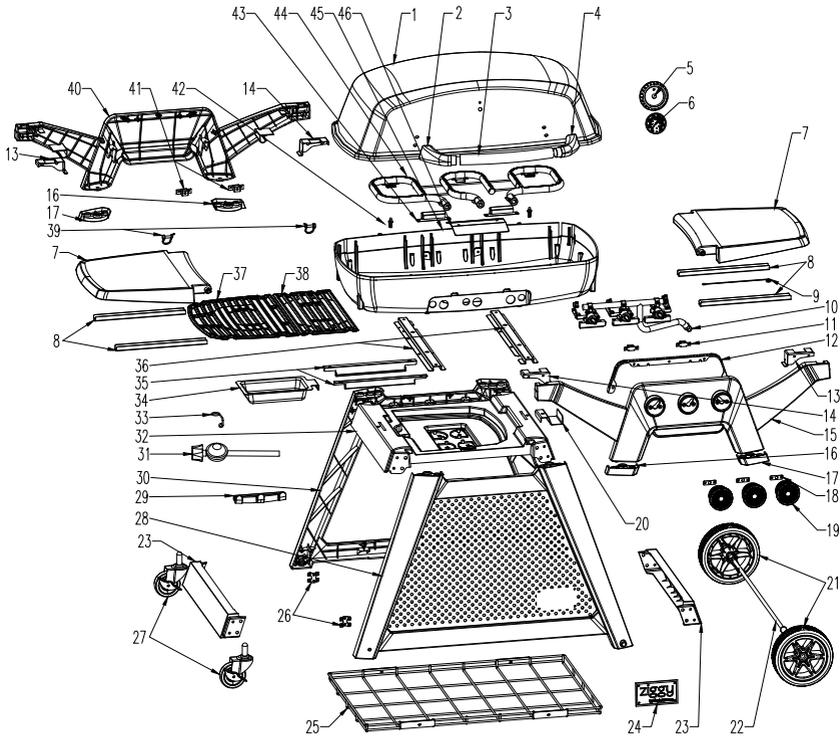
- 3kg or 6 boned beef rib rack
- 1 butternut pumpkin
- 2 jacket potatoes
- 1 sweet potato (yam)
- 3 spring onions
- 1 bunch of rosemary
- 1 bunch of sage
- 1 cup red wine
- 250ml beef stock
- Salt and pepper
- Olive oil

Preparation

1. Using all burners on **HIGH** and the hood closed, preheat your BBQ for a maximum of 5 minutes or until the hood temperature reaches 225°C.
2. Rub the beef with salt and pepper and olive oil. Cover the beef with the picked herbs
3. Peel and halve the onions, halve the potatoes and cut the pumpkin into small pieces. Pour the beef stock and the red wine into the Enamel Drip Tray.
4. Place the beef on your Roast Holder, position the onions, potatoes and pumpkin around the beef and place into the hot BBQ at about 225°C.
5. Insert the BBQ Remote Thermometer and set for beef (medium rare or however you prefer) close the hood and cook for 15 minutes, then turn to 180°C and cook until the Remote Thermometer tells you the desired temperature is reached.
6. Remove from the BBQ and cover with foil before serving

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

SPARE PARTS (Cart sold separately)



Key	Part Description	Code	Qty	Key	Part Description	Code	Qty
1	HOOD GREY	ZG3G00G1	1	24	LOGO	ZG3G024E	1
1	HOOD RED	ZG3G001ER	1	25	BOTTOM SHELF	ZGTG029E	1
2	HOOD HANDLE SEAT LEFT	ZGTG006E	1	26	CASTOR WHEEL PLATE	ZGTG028E	2
3	HOOD HANDLE	ZGTG031E	1	27	CASTOR WHEEL	ZGTG040E	2
4	HOOD HANDLE SEAT RIGHT	ZGTG007E	1	28	CART FRONT PANEL AND LEGS	ZGTG009E	1
5	THERMOMETER BEZEL	ZGTG016E	1	29	TOOL HOOK	ZGTG00306E	1
6	THERMOMETER	ZGTG034E	1	30	CART BACK LEG ASSEMBLY	ZGTG010E	1
7	SIDE SHELF ASSEMBLY	ZGTG005E	2	31	LP LCC27 HOSE & REGULATOR	ZGTG045E	1
8	MATCH HOLDER	ZGTG036E	1	31	NG HOSE & REGULATOR	ZGTG045NGE	1
9	MANIFOLD AND VALVE ASSEMBLY	ZG3G033E	1	32	CART TOP PANEL	ZGTG008E	1
10	CONTROL PANEL BRACKET	ZG3G019E	2	33	LOCATING HOOK	ZGTG043E	1
11	VENT STRIP	ZG3G018E	1	34	GREASE CUP	ZGTG026E	1
12	SIDE SHELF SUPPORT BRACKET A	ZG3G021E	2	35	GREASE CUP SUPPORT BRACKET	ZGTG025E	2
13	SIDE SHELF SUPPORT BRACKET B	ZG3G022E	2	36	FIRE BOX SUPPORT BRACKET	ZGTG023E	2
14	BBQ FRONT PANEL	ZG3G003E	1	37	COOKING GRILL	ZGTG012E	2
15	BBQ FEET A	ZGTG014E	2	38	MID GRILL	ZG3G012E	1
16	BBQ FEET B	ZGTG015E	2	39	HOOD HINGE BRACKET	ZGTG037E	2
17	VALVE LOCATING BRACKET	ZG3G032E	3	40	BBQ BACK PANEL	ZG3G004E	1
18	KNOB	ZGTG013E	3	41	BACK PANEL BRACKET	ZG300BPB	2
19	GAS CYLINDER HOOK	ZGTG027E	1	42	BURNER LOCK PIN	ZG3G039E	2
20	WHEEL	ZGTG047E	2	43	BURNER ASSEMBLY	ZG3G030E	1
21	AXLE	ZGTG041E	1	44	FIRE BOX	ZG3G002E	1
22	CROSS BAR	ZGTG011E	2	45	GUIDE PLATE	ZG300GP	1
23				46			

Barbeques Galore (Aust) Pty Ltd					
Rating Label					
  <p>AS/NZS 5263.1.7 IAPMO No GMK 10827</p>	Model	-	ZG3GE / ZG3GRE		ZG3GNGE
	Burner	-	Outer(each)	Middle	Outer(each) Middle
	Gas Type	-	UNIVERSAL LPG		NATURAL GAS
	Burner Injector Size	-	0.88mm	0.8mm	1.45mm 1.32mm
	Burner Gas Consumption	-	10.4MJ/Hr	8.2MJ/Hr	10.4MJ/Hr 8.2MJ/Hr
	Burner Gas Pressure	-	2.75kPa		1.0kPa
	Total Gas Consumption	-	29MJ/Hr		29MJ/Hr
	<p>Hood must be in the open position for lighting. Warning - For Storage and Cylinder Exchange, disconnect hose at the cylinder only, do not disconnect hose from the appliance. Minimum clearances from combustible surfaces. Side of BBQ - 250mm; Back of BBQ - 250mm; Vertically above BBQ Cooking Surface - 1500mm;</p>				

WARNING: For Storage and Cylinder exchange, disconnect hose at the cylinder only, do not disconnect hose from the appliance.

Minimum clearance from combustibile surfaces:

Side of BBQ -250mm

Back of BBQ -250mm

Vertically above BBQ Cooking Surface - 1500mm

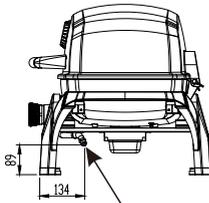
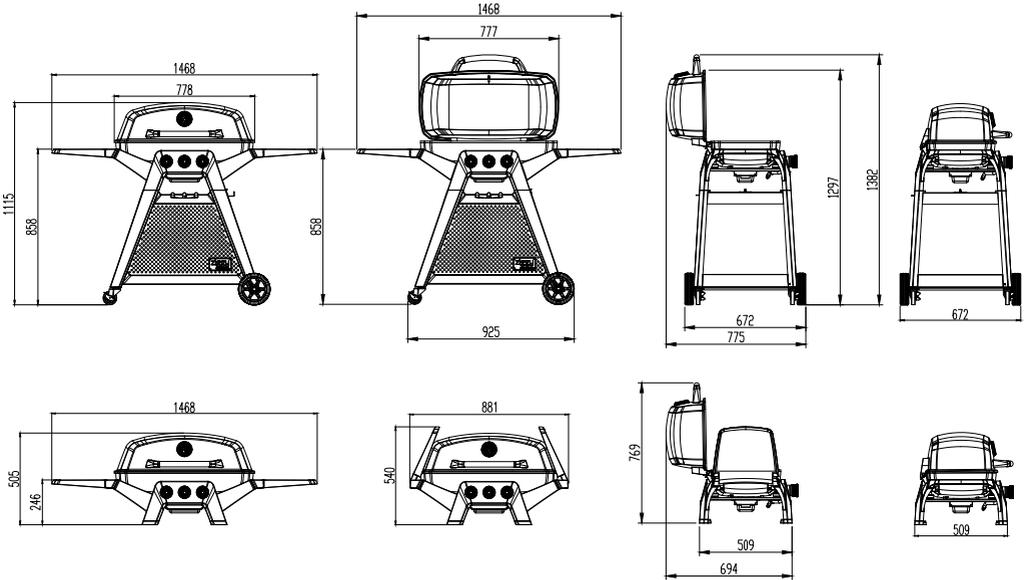
BARBEQUE DIMENSIONS (HOOD CLOSED)

	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)
Barbeque only	1468	509	505
Barbeque and Trolley	1468	672	1115

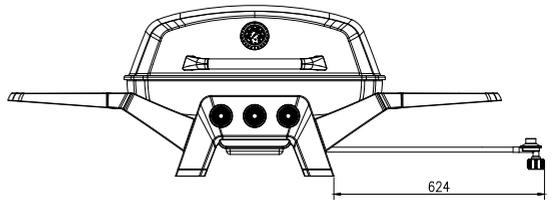
See next page for more details

Air is admitted from a hole underneath the firebox. When the hood is closed, air is also expelled out from the gap at the back of the barbeque between the hood and the firebox. Please ensure both these gaps remain unobstructed.

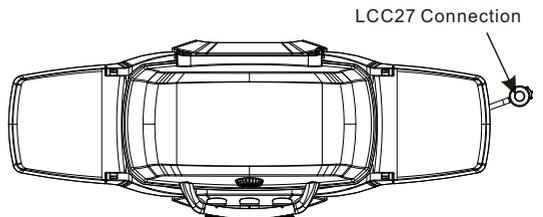
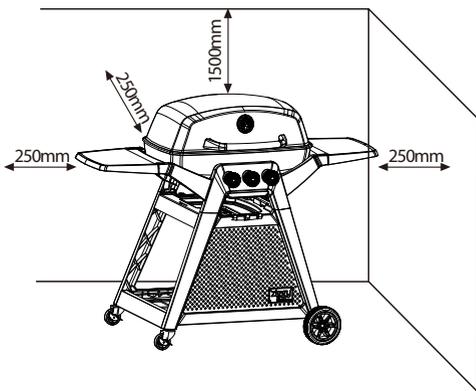
Dimensions shown are in mm unless otherwise stated
Optional cart sold separately



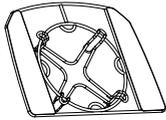
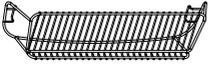
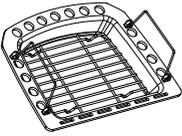
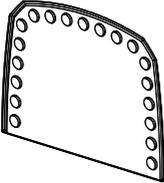
3/8" SAE Male Thread Manifold



Minimum clearances from combustibile surfaces :



ACCESSORY LIST (Sold Separately)

#	Picture	Qty	Description
1		1	Trivet
2		1	Warming rack
3		1	Baking dish
4		1	Side hotplate (Suits twin and triple BBQ)
5		1	Centre hotplate

Ziegler & Brown Barbeque Accessories

Check with your barbeque retailer for all the latest exciting accessories

More Information?

Need more information or assistance in any way? You can call your nearest barbeque retailer where barbeque experts will be happy to help you.

G.L.G.Australia Pty Ltd (ABN 70 001 185 002)

Building A2,Campus Business Park, 350-374 Parramatta Road, Homebush NSW 2140

Ph:02 9735 4111

For Warranty information, refer to the enclosed Warranty Card.

TECHNICAL SPECIFICATIONS

Models - ZG3GRE/ZG3GE

Gas Type - UNIVERSAL LPG

Burner Injector Size (outer each) - 0.88mm

Burner Injector Size (middle) - 0.8mm

Burner Gas Consumption (outer each) - 10.4MJ/Hr

Burner Gas Consumption (middle) - 8.2MJ/Hr

Burner Gas Pressure - 2.75 kPa

Total Gas Consumption -29 MJ/Hr

Models - ZG3GNGE

Gas Type - NATURAL GAS

Burner Injector Size (outer each) - 1.45mm

Burner Injector Size (middle) - 1.32mm

Burner Gas Consumption (outer each) - 10.4MJ/Hr

Burner Gas Consumption (middle) - 8.2MJ/Hr

Burner Gas Pressure - 1.0 kPa

Total Gas Consumption -29MJ/Hr

IAPMO No GMK 10827

More Information?

Need more information or assistance in any way?

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

Just phone 1 800 978 555 for your nearest store.

Or visit our website at: **www.barbequesgalore.com.au**

For customer care call 1 300 139 867



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THE ULTIMATE PORTABLE BBQ

