

FURRION

BBQ Built-in

Instruction Manual



* Picture shown here is for reference only.

Model: FGL3328R-SS
FGL335BR-SS

Welcome

Thank you for purchasing this Furrion® BBQ Built-in. Before operating your new product, please read these instructions carefully. This will ensure safe use and reduce the risk of injury. This instruction manual contains information for installation, maintenance of the product and safe use.

Please keep this instruction manual in a safe place for future reference. Be sure to pass on this manual to any new owners of this product.

The manufacturer does not accept responsibility for any damages due to not observing these instructions.

If you have any questions regarding our products, please contact us at: support@furrion.com

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Important Safety Instructions

Introduction

This product has many features for making its use more pleasant and enjoyable. Safety, high performance and reliability have been given top priority in the design of this product making it easy to maintain and operate. This product is only intended for use outdoors.

Safety Precautions

When using electrical appliances basic safety precautions should be followed, including the following:

Keep the instructions in a safe place for future use.

These instructions are served as a general guide.

Do not supersede national or local codes in any way.

Contact local authorities for clarity of laws relating to the operation of this appliance.

WARNING

Do not operate this BBQ before it has been assembled correctly and you have read and understood these instructions.

Symbols in Instruction Manual



Possible hazard or hazardous situation.

Not observing this instruction can lead to injuries or cause damage to property.



Important information on proper handling.

Not observing this instruction can lead to faults in the BBQ.

NOTE User information. This information helps you to use all the functions correctly.

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

Accessible parts may be very hot. Keep young children away from the hot appliance at all times (even while cooling down).

Some parts of this grill, especially those mentioned in this manual, may have sharp edges! Wear suitable protective gloves if necessary.

Assembled parts sealed by the manufacturer must not be altered by the user. Any modification of the appliance by unauthorized persons may be dangerous.

WARNING

- **FOR OUTDOOR USE ONLY**

To reduce the risk of fire, burn hazard or other injury, read the instructions carefully and be sure your appliance is properly assembled and installed.

- **DANGER!**

If you smell gas:

- Shut off gas to the appliance;
- Extinguish any open flame;
- Open lid;
- If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

- **TO INSTALLER:**

Test operation of the appliance and instruct the user before leaving. Ensure the appliance is commissioned correctly before handing over to the user.

- The grill head is heavy and will require two or more people to lift and position onto the grill cart when assembly.
- Do not try lighting this appliance without first reading the "LIGHTING INSTRUCTION" section of this manual.
- Conversion to natural gas only done by authorized persons. Always keep the electrical components in dry situation.

Important Safety Instructions

Important Safety Information

Please read and understand this manual fully before assembly and use.

- The Manufacturer's Warranty may be voided by the incorrect use of this product.
- The Manufacturer or their Agents shall accept no liability for the unsuitability of, or any damage to, food that is cooked on this appliance.
- Use the correctly specified fuel with this barbecue. Check with your dealer for the specific fuel for which this barbecue has been designed.

Instruction Manual

- The operator must understand all the safety requirements detailed in this manual before using the barbecue.
- If you have any queries regarding these instructions, contact your local dealer for clarification before you use your barbecue.
- The unit must be correctly assembled before use. Failure to follow the manual's instructions could result in serious damage, injury, or even death.

Personal Safety

- The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate this barbecue.
- The barbecue should be carefully checked every time before use.
- Never try to move the barbecue when it is in use, or before it has had time to cool down.
- The person operating this barbecue should pay constant attention to the food being cooked.
- Do not leave the barbecue unattended when it is alight. The person should remain at the barbecue at all times when it is alight/cooking.

Third Party Safety

- The operator is responsible for the safety of all third parties while the barbecue is in use.
- Onlookers should be kept a safe distance away from the barbecue when it is in use.
- Keep children and animals well away while the barbecue is in use or cooling down.

Location

- Do not use indoors. Barbecue units are designed for **OUTDOOR USE ONLY**.
- Use in a weather-protected area, preferably under shelter.
- Ensure that the barbecue is on an even and secure surface before operating. Use the castor locks if fitted to lock the wheels in place.
- Do not use within inch of any flammable surfaces of structure.

Burn Awareness

- Parts of the barbecue do get extremely hot and could cause serious burns – touch test the surface before applying a firm grip.
- The hood handle can become hot! Always wear cooking gloves and long sleeves when handling hot components.
- If cooking with the hood closed, please be very careful that there would be a sudden rush of hot vapor coming out when opening the hood, which could get unprotected arms burn.

Gas Awareness

- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Do not use of store flammable materials in or near this appliance.
- Do not place articles on or against this appliance.
- Do not modify this appliance.
- Ensure all gas couplings and hoses are in good condition and have been correctly fitted.
- Leak test all gas lines and connections before use.
- Do not store flammable materials near this barbecue.
- Do not store spare LPG cylinders under or near this barbecue.
- Do not place or use aerosols near this barbecue.
- Do not store or use gasoline or other flammable vapours or liquids in the vicinity of this barbecue.
- Ensure that the gas is turned OFF at the cylinder valve after use or while the barbecue is unattended.
- When turning off the barbecue, shut off the gas at the supply source before turning off all the burner controls.
- Do not lean over appliance when lighting.
- Do not use appliance with any covers on.

Important Safety Instructions

- Do not use plastic or glass utensils on the appliance.
- Do not dismantle control valves.
- Do not test for gas leaks with a naked flame.
- Do not modify the constructions of the appliance or the size of any burners, injector orifices or any other components
- Do not obstruct any ventilations of the appliance.
- Do not allow the flexible gas supply hose or any electrical cord to come in contact with any heated surfaces of the appliance.
- Do not use charcoal or any other solid fuels in this appliance.
- Do not disconnect any gas fittings while the appliance is in use.
- Do not use a rusty or dented gas cylinder with a damaged gas valve.
- Do not fill the gas cylinder beyond 80% capacity.
- Do not store gas cylinders below ground level. ULPG is heavier than air. Should a leak occur, the gas would collect and be ignited due to presence of a flame or electric spark.
- Do not place articles on or against this appliance in Page 12.

Electrical Awareness

-  Symbol IEC 60417 - 5172 (2003-2) Class II equipment.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure they do not play with the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, service agent or similar qualified persons in order to avoid a hazard.
- BBQs with Grill Lights parts run on AC power.. It is IMPORTANT to ensure the care is taken to the location of the BBQ. See section in this manual which refers to "Location" in Page 8.
- Turn power OFF when not in use.
- Avoid using in wet conditions.
- If an external lead is being used, ensure that it is correctly rated and meets current safety certification requirements.
- Ensure the power is turned OFF before connecting and disconnecting any components on the BBQ.
- Ensure power leads are kept away from any hot parts of the BBQ.
- Do not place the power lead where hot oil or fat can drip onto the lead.

For Your Safety and Others

If you smell gas:

- Shut off the gas supply to the barbecue.
- Extinguish any open flame (candles, cigarettes, etc.)
- Clear the area to allow the unburned gas to dissipate.
- Be aware of the reason for the gas smell, address this before continuing. Should the gas odour come from the LPG cylinder, immediately contact the fire department from an elevated safe distance.
- Connect the gas cylinder to the barbecue, refer to that section in the manual.
- Leak testing, refer to that section in the manual in Page 12.

Safety Equipment

- When cooking with oil/grease, fire extinguishing materials should be readily accessible.
- In the event of an oil/grease fire do not attempt to extinguish with water or alcohol. Use type BC dry chemical fire extinguisher or smother the fire with dirt, sand or baking soda.

Rain Hazard

In the event of rain while cooking with oil/grease, turn off the gas supply and all burners, cover the barbecue as soon as possible. Get people/ animals away from around the barbecue. Do not attempt to move the barbecue until it has cooled down and can be safely moved.

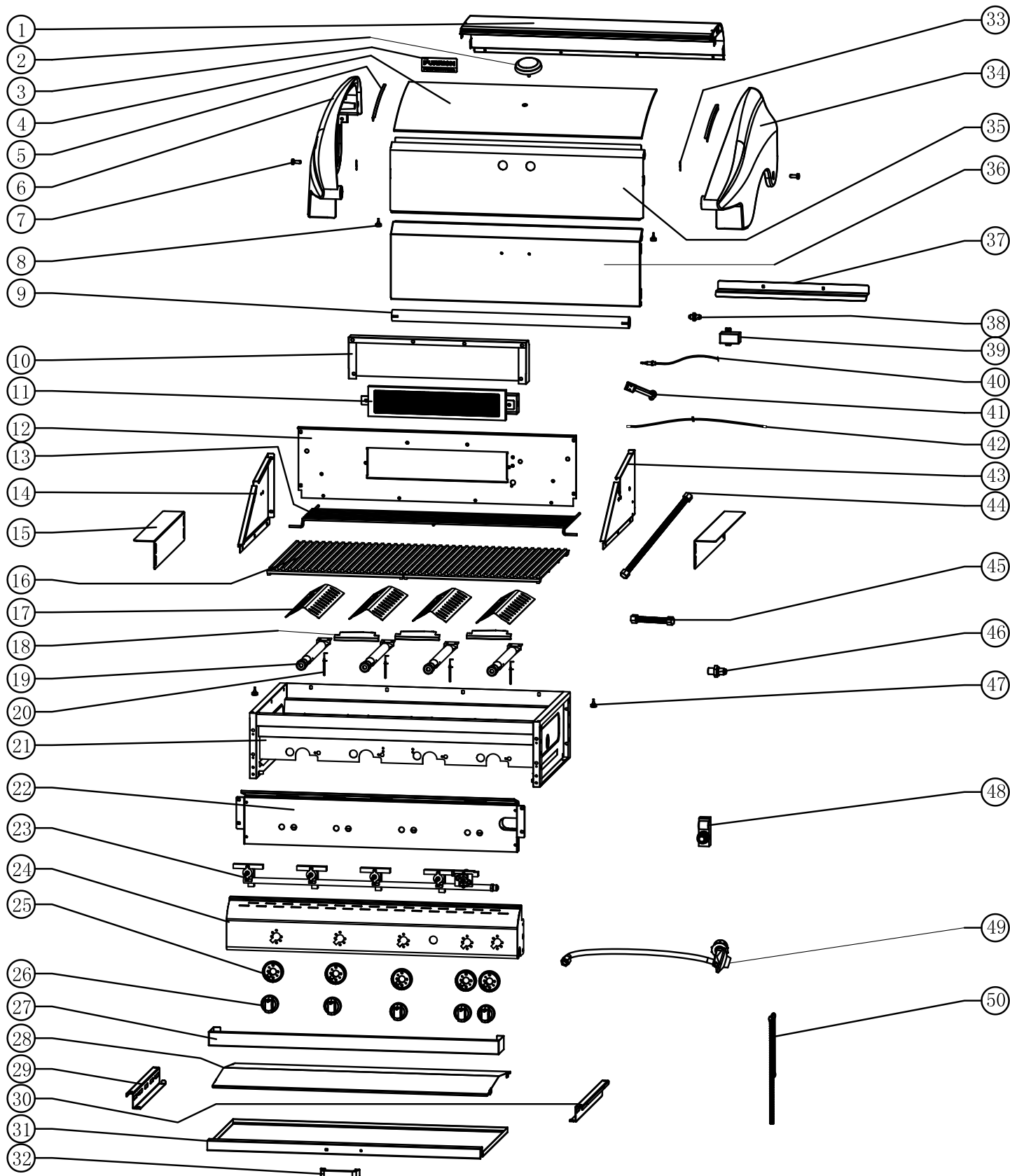
Warranty

Refer to the warranty supplied with this BBQ. Should any part fail due to defective workmanship or faulty materials within the specified period from the date of purchase, Furrion will replace or repair the defective part free of charge. Refer to the warranty for details. Do not use a BBQ that is unsafe.

Save these instructions for future reference!

What's in the Box

BBQ Built-in for 4 burners



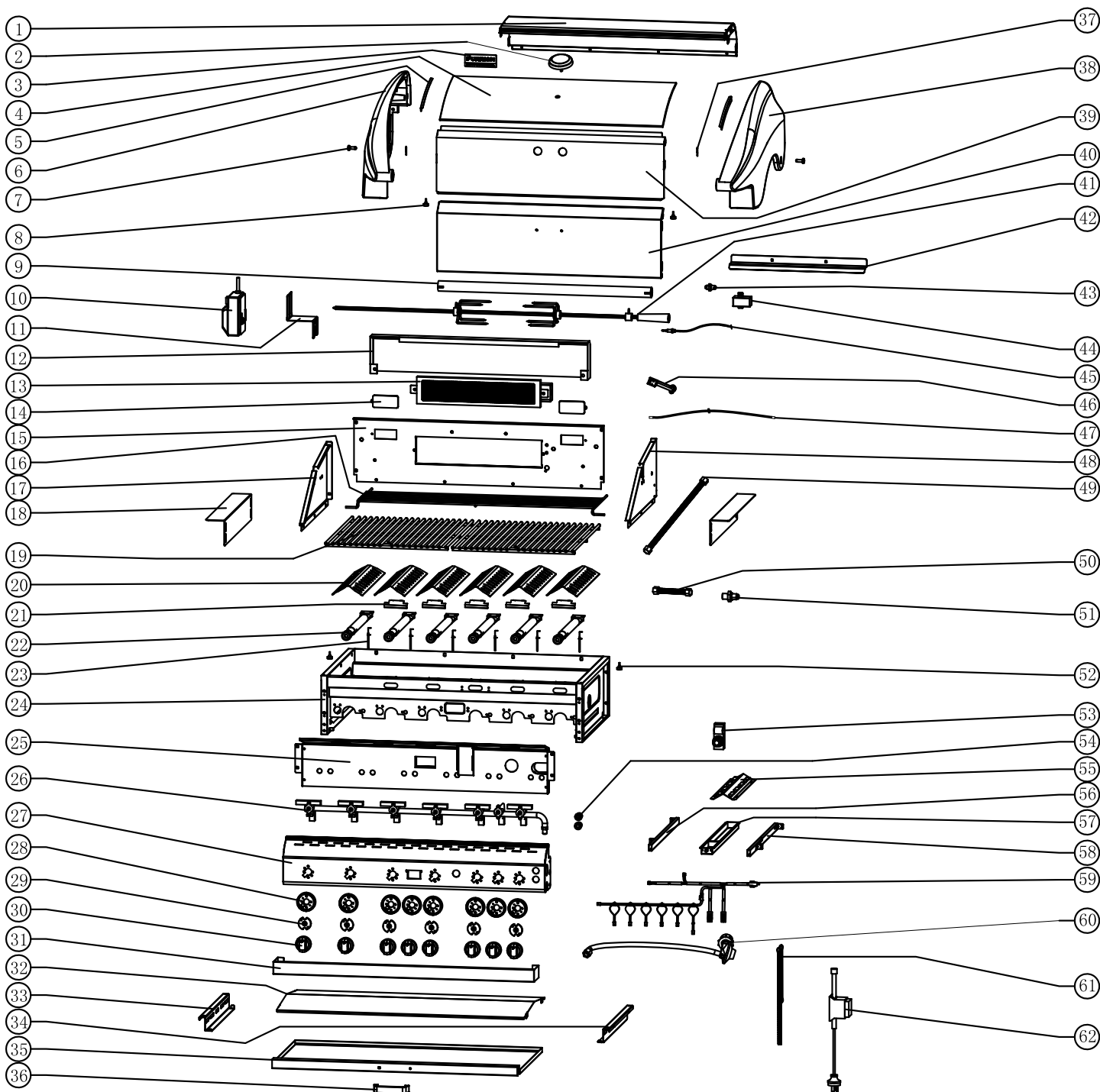
What's in the Box

No.	Part Name	Qty
1	Back outer board for lid	1
	Back inner board for lid	1
2	Temperature gauge	1
3	Logo	1
4	Glass for lid	1
5	Press board for glass	2
6	Left board for lid	1
7	Out side pin	2
8	Plastic pad for lid	2
9	Handle for lid	1
10	Rear infrared burner rear lid	1
11	Infrared rear burner assembly	1
12	Lid back holder	1
13	Warming rack	1
14	Lid left holder	1
15	Fire box bracket	2
16	Cooking grate	2
17	Heat tent	4
18	Leading fire box	5
19	Tube burner	4
20	Ignition pin	4
21	Fire box assembly	1
22	Inner insulation board	1
	Outer insulation board	1
23	Main hose valve regulation assembly	1
24	Panel assembly	1
25	Knob holder	5

No.	Part Name	Qty
26	Knob	5
27	Fire box panel welding assembly	1
28	Grease box insulation	1
29	Grease box left bracket	1
30	Grease box right bracket	1
31	Grease box	1
	Grease panel	1
32	Lid handle	1
33	R shape pin	2
34	Right board for lid	1
35	Front inner board for lid	1
36	Front outer board for lid	1
37	Wind shield	1
38	Injector assembly	1
39	Thermocouple fixed box	1
40	Thermocouple	1
41	Ignition pin	1
42	Electronic wire	1
43	Lid right holder	1
44	Wave tube	1
45	Side burner wave tube	1
46	Valve connector	1
47	Plastic pad	2
48	Electronic ignition	1
49	Regulator assembly	1
50	Ignition assembly	1
51	Instruction Manual (Not shown)	1
52	Warning Card (Not shown)	1

What's in the Box

BBQ Built-in for 6 burners



What's in the Box

No.	Part Name	Qty
1	Back outer board for lid	1
	Back inner board for lid	1
2	Temperature gauge	1
3	Logo	1
4	Glass for lid	1
5	Press board for glass	2
6	Left board for lid	1
7	Out side pin	2
8	Plastic pad for lid	2
9	Handle for lid	1
10	Motor	1
11	Motor bracket	1
12	Rear lid cover	1
13	Infrared rear burner assembly	1
14	Rear lid light assembly	2
15	Lid back holder	1
16	Warming rack	1
17	Lid left holder	1
18	Fire box bracket	2
19	Cooking grate	2
20	Heat tent	6
21	Leading fire box	5
22	Tube burner	6
23	Ignition pin	6
24	Fire box assembly	1
25	Inner insulation board	1
	Outer insulation board	1
	Electronic insulation cover	1
26	Main hose valve regulation assembly	1
27	Panel assembly	1
28	Knob holder	8
29	Light holder	6
30	Knob	8
31	Fire box panel welding assembly	1

No.	Part Name	Qty
32	Grease box insulation	1
33	Grease box left bracket	1
34	Grease box right bracket	1
35	Grease box	1
	Grease panel	1
36	Lid handle	1
37	R shape pin	2
38	Right board for lid	1
39	Front inner board for lid	1
40	Front outer board for lid	1
41	Turning rotisserie assembly	1
42	Wind shield	1
43	Injector assembly	1
44	Thermocouple fixed box	1
45	Thermocouple	1
46	Ignition pin	1
47	Electronic wire	1
48	Lid right holder	1
49	Wave tube	1
50	Side burner wave tube	1
51	Valve connector	1
52	Plastic pad	2
53	Electronic ignition	1
54	Light switch	2
55	Smoking box lid	1
56	Smoking box left holder tube assembly	1
57	Smoking box assembly	1
58	Smoking box right holder tube assembly	1
59	Adapter output assembly	1
60	Regulator assembly	1
61	Ignition assembly	1
62	Adapter assembly	1
63	Instruction Manual (Not shown)	1
64	Warning Card (Not shown)	1

Before Installation

Assembly

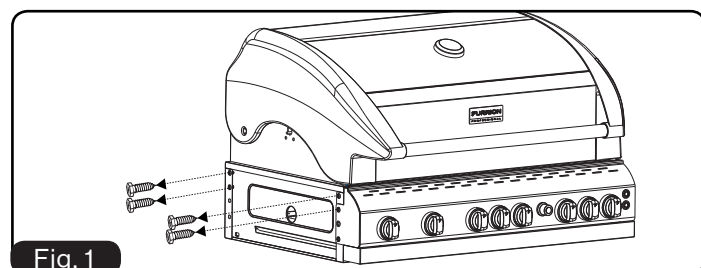
When you prepare to assemble the BBQ appliance, please open the carton and unpack all the components of the appliance and lay them on the floor or flat surface. And then follow the instructions to assemble this appliance.

NOTE:

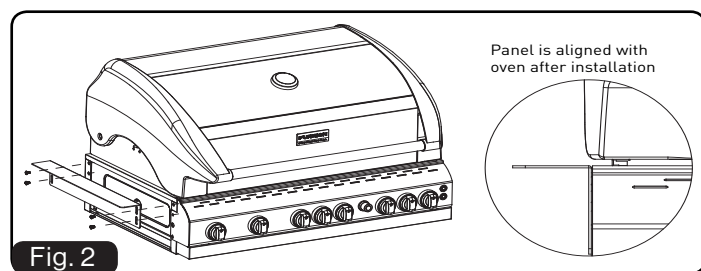
- Please do not assemble and install the appliance alone due to some parts, such as the hood/grill, are too large and heavy for one person to assemble safely.
- Unless otherwise stated, the screws used are included in the fastener kit in the package.

BBQ Left Body Bracket Assembly

1. Loosen the 4 pcs screws M4 x 12mm on the left side of the BBQ body. (Fig. 1)

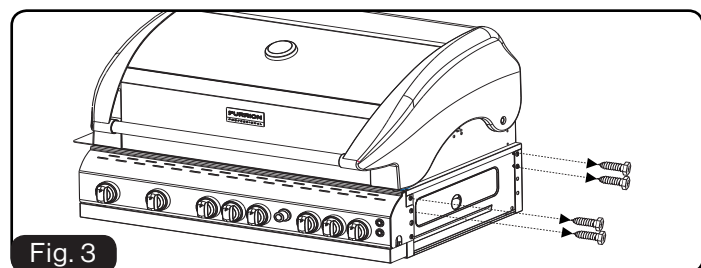


2. Install the left body bracket, then tighten the screws M4 x 12mm. (Fig. 2)

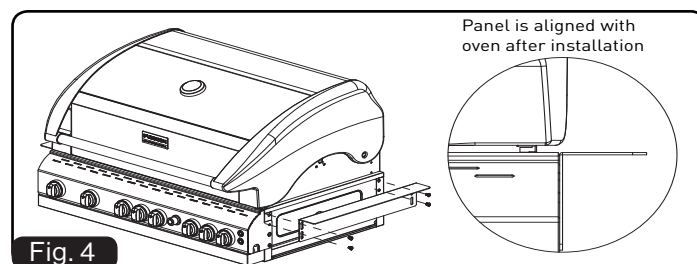


BBQ Right Body Bracket Assembly

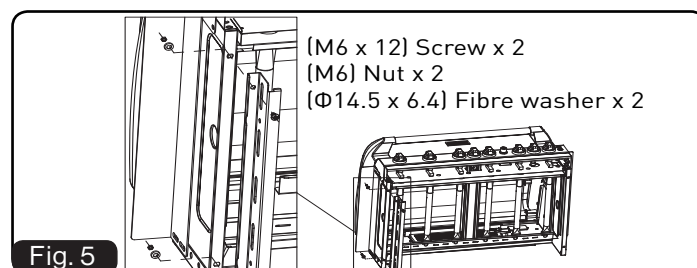
3. Loosen the 4 pcs screws M4 x 12mm on the right side of the BBQ body. (Fig. 3)



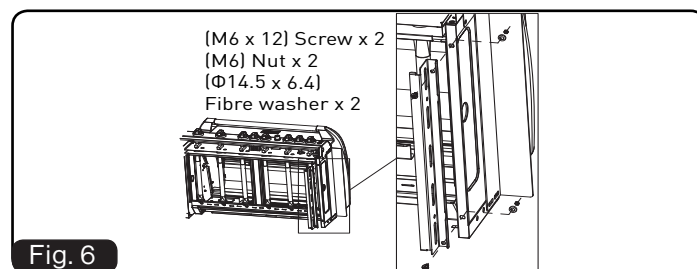
4. Install the right body bracket, then tighten the screws M4 x 12mm. (Fig. 4)



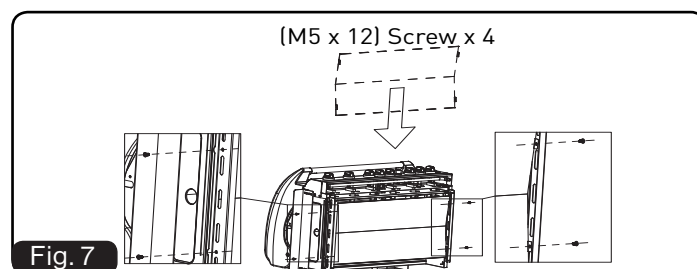
5. Locate the drip tray left bracket as shown, using 2 pcs screws M6 x 12mm through drip tray - fiber washer - nut in turn, then tighten the screws. (Fig. 5)



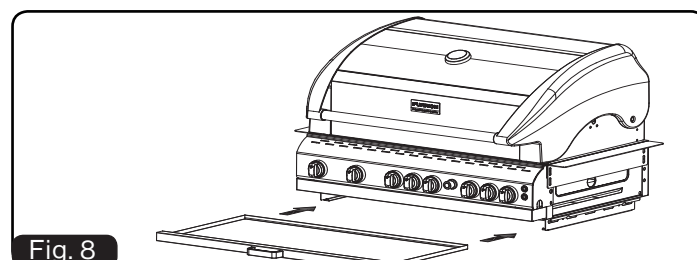
6. Locate the drip tray right bracket as show, using 2pcs screws M6 x 12mm through drip tray - fiber washer - nut in turn, then tighten the screws. (Fig. 6)



7. Locate the drip tray insulation as shown, using 4pcs screws M5 x 12mm through drip tray bracket, then tighten the screws. (Fig. 7)



8. Insert drip tray as shown. (Fig. 8)



Before Installation

Ignition Assembly on the BBQ Body

9. Locate the ignition assembly as shown and tighten one half tooth screw M6 x 20mm, then hang up the ignition assembly on the screw head. (Fig. 9)

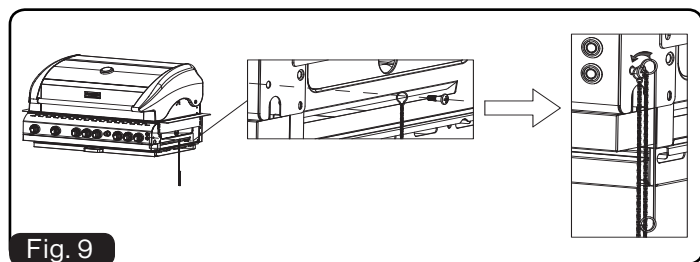


Fig. 9

Flame Tamer Assembly

10. Put flame tamers into the BBQ body as shown. (Fig.10)

Grill Assembly

11. Put the grill into body as shown. (Fig. 11)

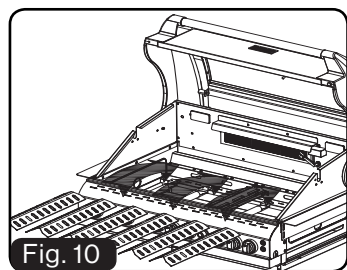


Fig. 10

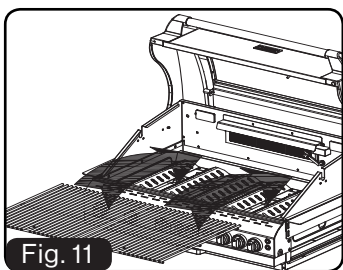


Fig. 11

Motor Bracket Assembly (Optional)

12. Locate the motor bracket on the left holder of the lid as shown, using screws M5 x 12mm through fiber washer - lid left holder - fiber washer - nut in turn, then tighten the screws (Fig. 12)

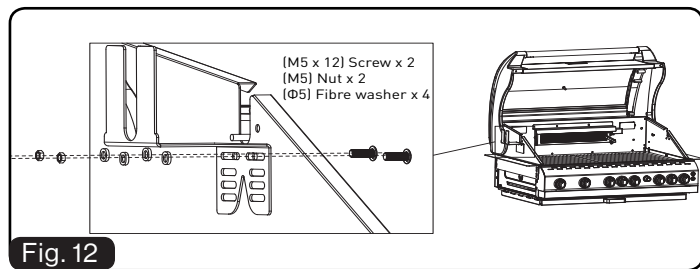


Fig. 12

Warming Rack Assembly

13. Put the warming rack into BBQ body as show. (Fig. 13)

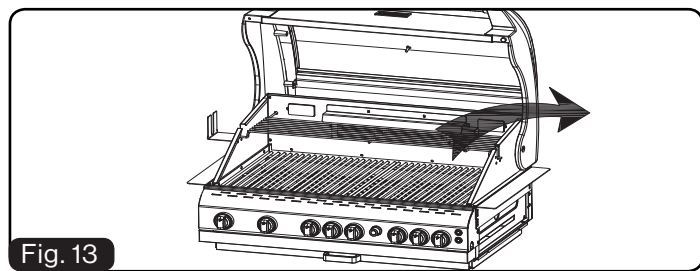


Fig. 13

Rotisserie Assembly (Optional)

- If need rotisserie, remove the warming rack at first; next, locate the rotisserie, and insert the motor into motor bracket as shown, make sure the locating ring is at the inside of the grill, and then tighten the screw. (Fig. 14)

NOTE:

- The rotisserie function is only allowed to be available for either the model provided with a rotisserie or the model without rotisserie but allowed to use one.
- The motor is powered by an independent line of 120VAC, 60Hz.
- Rotisserie Rod 26 is threaded LH, assemble by turning rod anti-clockwise. Tighten with 8mm A/F Spanners. This connection must remain spanner tight.

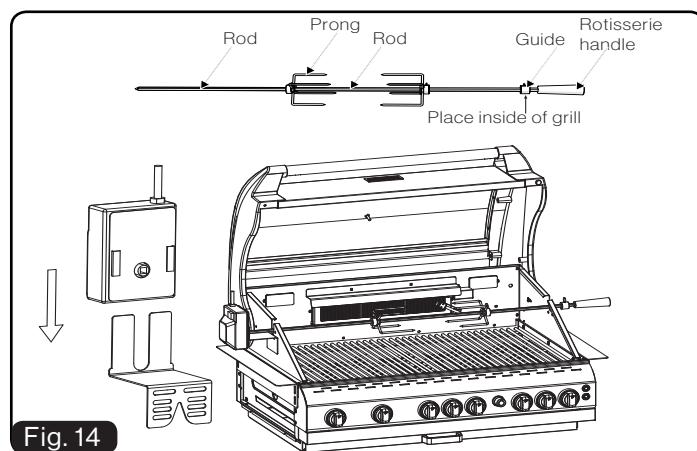


Fig. 14

Battery Insertion and Replacement

14. Unscrew the pulse cap. Insert 1x AA battery (included in the package) as shown, then screw back the pulse cap. (Fig. 15)

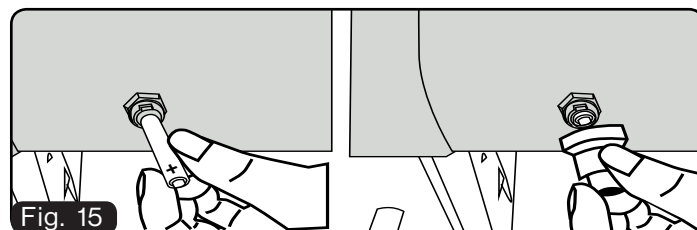


Fig. 15

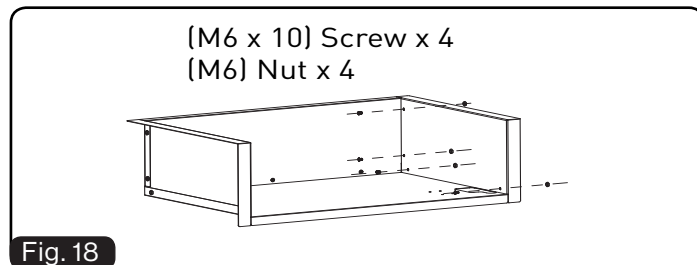
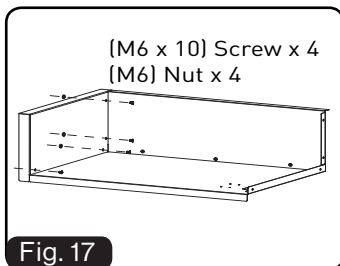
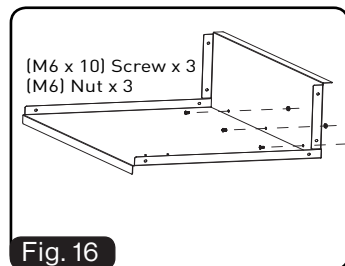
Before Installation

Jacket Assembly (Optional)

NOTE:

Jacket is not included, it is sold separately as accessory. If you don't want to install a jacket for your BBQ, please skip this step.

15. Assemble rear plate and bottom plate as shown, then tighten the 3pcs screws M6×10mm with nuts. (Fig. 16)
16. Assemble left plate as shown (Fig. 17), then tighten the 4pcs screws with nuts. (Fig. 18)



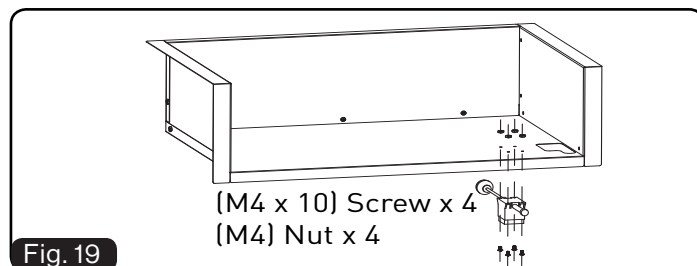
Transformer Assembly (For FGL335BR-SS only)

Put the jacket into the cavity as shown, make sure the front edge is aligned to the cabinet. (Optional)

NOTE: If you don't plan to install a jacket, please skip this step.

For the BBQ with a Jacket

Assemble transformer under the jacket bottom as shown, then tighten the 4pcs screws with nuts. (Fig. 19)

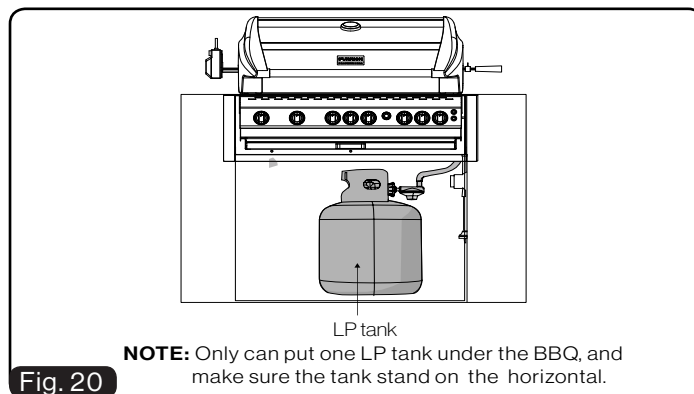


For the BBQ without a Jacket

Please refer to the section of Cutout Dimension of BBQ Built-in without jacket in Page 13.

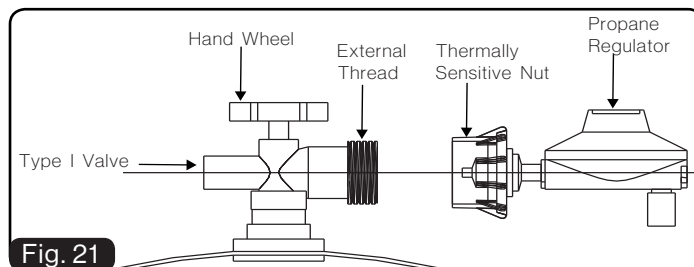
Gas connection:

This barbecue is designed to connect directly to a standard 9 kg (20 lb.) LP cylinder(not included). (Fig. 20)

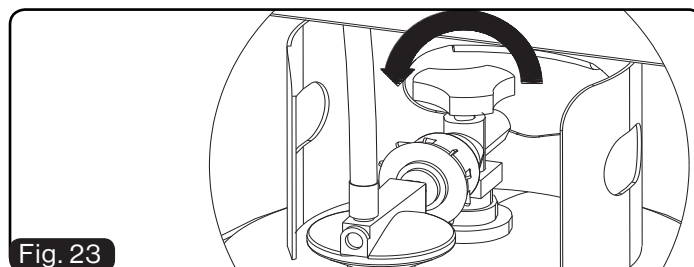


NOTE:

- Make sure the tank valve is in the OFF position.
- Check the tank valve to ensure it has proper external mating threads to fit the hose and regulator assembly provided (Type 1 connection per ANS Z21.89b-2012). (Fig. 21)

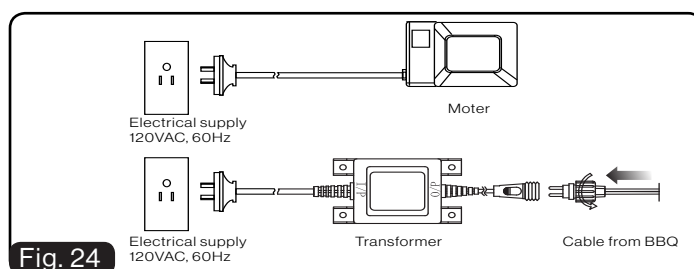


- Inspect the valve connection port of the regulator assembly. Look for damage or debris. Remove any debris. Inspect hose for damage. Never use damaged or plugged equipment.
- Make sure all burner knobs are in the OFF position.
- Connect the hose and regulator assembly to the tank valve. Hand tighten the quick coupling nut clockwise to a full stop. (Fig. 22)



Electric Connection (For FGL335BR-SS only)

Connect the male connector of battery wire from product to the female connector from 120VAC, 60Hz transformer. Connect plug to electrical mains. If use outdoor, the GFCI receptacle must be a weather-proof in-use covered one. (Fig. 24)



Installation

Location

This barbecue is for outdoor use only and should be placed in a well-ventilated area. Take care to ensure that the minimum clearances guidelines are followed:

Minimum clearances:

From sides: 36" (915mm) ; From back: 36" (915mm)

From above (vertical): 36" (915mm)

Keep this barbecue away from any flammable materials!

This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection. This barbecue is not designed for marine use.

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

1. An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.
2. Within a partial enclosure that includes an overhead cover and no more than two walls.
3. Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:
 - At least 25% of the total wall area is completely open and unrestricted.
 - At least 30% of the remaining wall area is open and unrestricted
4. 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.

See following diagrams for further illustration:

(Fig. 25 & Fig. 26)

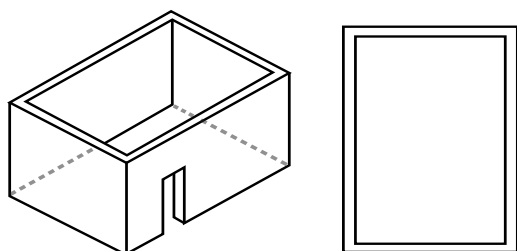


FIGURE F1-OUTDOOR AREA-EXAMPLE 1

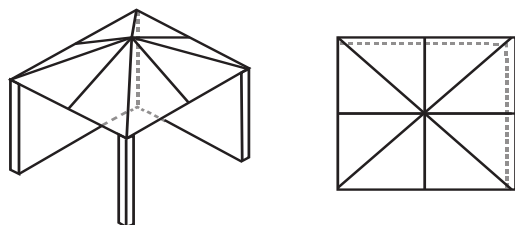


FIGURE F2-OUTDOOR AREA-EXAMPLE 2

Both ends open

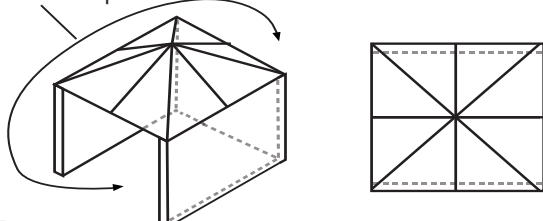


FIGURE F3-OUTDOOR AREA-EXAMPLE 3

Fig. 25

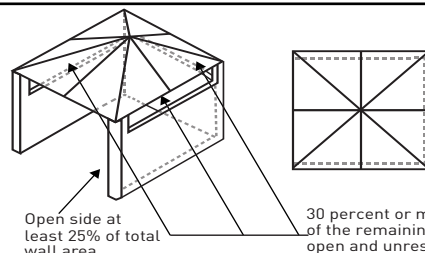


FIGURE F4-OUTDOOR AREA-EXAMPLE 4

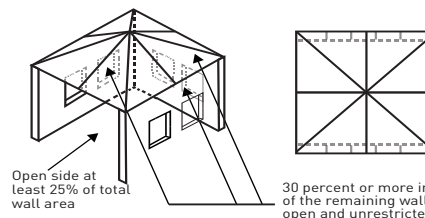


FIGURE F5-OUTDOOR AREA-EXAMPLE 5

Fig. 26

Site Preparation

This barbecue is for outdoor use only and should be placed in a well-ventilated area, this appliance must not be installed under or on any combustible material, we recommend that it is positioned in a masonry structure. Minimum clearance from combustible construction materials to all sides of the appliance is 36" (915mm).

Cutout Dimension

For BBQ with Jacket (Fig. 27)

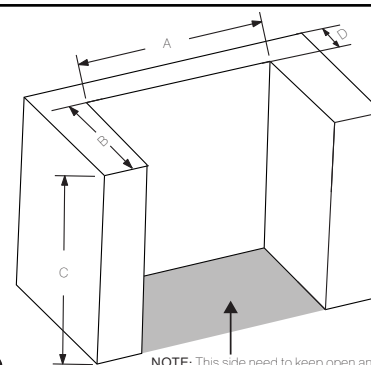


Fig. 27

NOTE: This side need to keep open and ventilated, not to closed with wall or door.

Unit	A	B	C	D
inch	35 ¹ / ₄	23	36 ⁷ / ₈	3
mm	895	584	937	76

Installation

For BBQ without Jacket (Fig. 28)

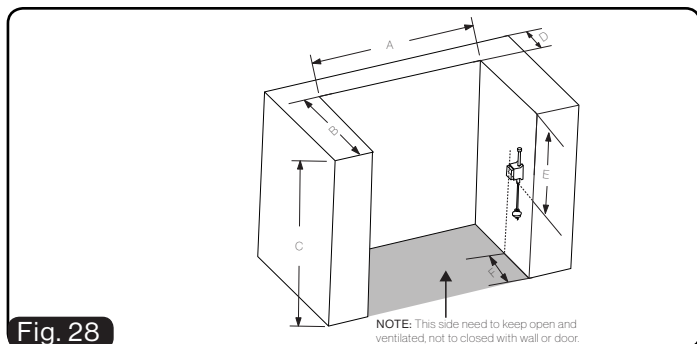


Fig. 28

Unit	A	B	C	D	E	F
inch	34 ⁵ / ₈	22 ⁵ / ₈	36 ⁷ / ₈	3	15	5
mm	879	575	937	76	381	127

Drill 4 pcs hole diameter 1⁵/₄", and insert the wall plug (included), then assemble the transformer on the wall by using 4 pcs M4X25mm self-tapping screws (included). (Fig. 29)

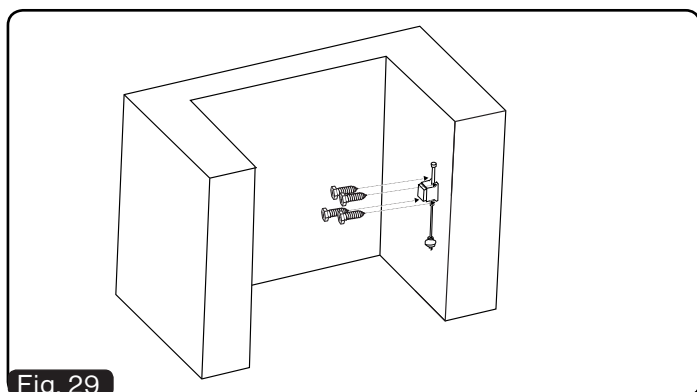


Fig. 29

For BBQ with a Jacket

Put BBQ into jacket as shown, make sure the valve connection ports of the regulator and battery line go through the hole on the jacket, and separately connect to tank and transformer. (Fig. 30)

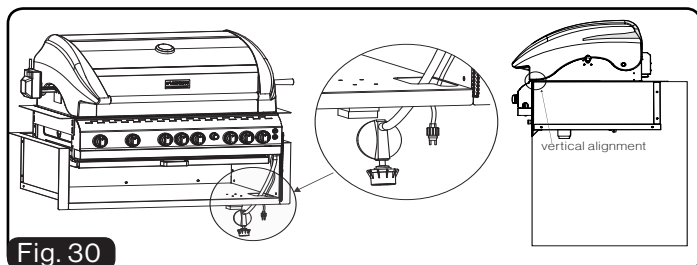


Fig. 30

For BBQ without a Jacket

Put BBQ into the cabinet as shown, make sure the front edge of body bracket is aligned with the front cabinet. (Fig. 31)

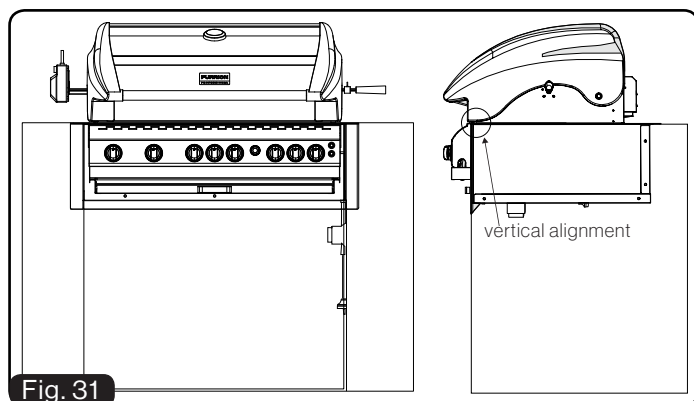


Fig. 31

Natural Gas or ULPG

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

Natural Gas Conversion: Most newly purchased barbecues are made for ULPG. A natural gas conversion kit is available to allow your barbecue to run on natural gas.

Fixed (Piped) Installations

Piped Natural Gas: Although installation costs are higher, this is typically the least expensive way to run your barbecue. Natural gas is delivered via pipeline to a gas meter near the perimeter of your home. From the gas meter, gas is taken by a further series of pipes to each appliance that uses natural gas.

Piped ULPG: Some properties do not have natural gas available to them. In these cases, the local gas supply company may be able to provide two 45 Kg (100 lb) cylinders permanently installed on the outside of your home. These are refilled for you by the gas company based on your usage patterns. Copper pipe is then run from these cylinders to each appliance that uses ULPG.

There are two methods of connecting the gas to your barbecue, both of which require the services of a licensed gas fitter:

- For built-in (ie non-mobile) installations, the barbecue inlet can be connected directly to copper piping. From here the barbecue cannot be moved.
- The copper piping might be terminated in a "bayonet point" on a wall or other structures. A special hose and terminator allows the barbecue to be connected and disconnected from the bayonet point safely and conveniently. This allows the barbecue to be moved if necessary.

Installation

Portable ULPG Cylinder

The most flexible arrangement is a portable ULPG gas cylinder attached by a special hose and regulator to your barbecue. Although the cylinder needs to be refilled or exchanged when empty, this installation has the advantage of being more mobile, and not requiring the services of a licensed gas fitter.

Built-in

Whatever gas option you choose, your barbecue can be permanently built-in.

General Requirements

We recommend that this installation be done in a masonry structure and carried out by a professional tradesperson. Other non-combustible material such as Hardiplank, Villaboard with metal studs may also be used. The installer must test the appliance and instruct the user regarding the operation of the appliance.

This appliance must not be installed under or on any combustible material. Minimum clearance from combustible construction materials to all sides of the appliance is (18") 450mm.

⚠ WARNING

Contact your local municipality for any building codes regulating the installation of outdoor barbecue appliances. Outdoor installations must conform to local codes or, in the absence of local codes, with:

AUST: Australian Standards Code AS/NZS 5601 as well as the requirements of any local council, gas, electricity authority or other statutory regulations.

The Barbecue Cavity

Your barbecue is designed to sit into a cavity or cutout rather than be placed directly onto a flat surface. It is important that the dimensions of the cavity conform exactly to those shown (pg 15). This will ensure the barbecue sits correctly in the cavity, and that the barbecue has sufficient ventilation to operate efficiently and safely. It also allows room for any roasting hood to open freely. In creating the cavity, you should ensure that you have convenient access to the gas connection point and associated hardware:

- If the gas for your barbecue is supplied by a portable gas bottle, you will need access to the gas connection point, the gas hose and the gas cylinder at all times.
- If the gas for your barbecue is supplied by a fixed piped gas supply (either natural gas or 45kg LPG cylinders), you will need access to the gas connection point, the piping and the shutoff valve.

Other Precautions

Do not obstruct any of the ventilation openings in the barbecue body. Should you need to change the gas cylinder, confirm that the cylinder is off, and that there are no sources of ignition (cigarettes, open flame, sparks, etc.) near before proceeding. Be sure to inspect the gas hose and ensure it is free of any twisting or tension. The hose should hang freely with no bends, folds, or kinks, which could obstruct free flow of gas. Apart from the connection point, no part of the hose should touch any hot barbecue parts. Inspect the hose before use. If the hose is damaged, it must be replaced with a hose suitable for use with ULPG and meet the national standards for the country of use. The length shall not exceed 59" (1.5m). Should minimum clearances not be adhered to, a severe flare-up may be experienced due to lack of airflow around the barbecue, thus voiding manufacturer's warranty.

Gas and Regulator Information

This barbecue is designed for LP gas use only. Bottle sizes of 4.5kg or greater are recommended for use with this barbecue. Suitable LPG regulators must have an outlet pressure of 2.75 kPa. Proper regulator and gas bottle are required for the barbecue to operate safely and efficiently. Please consult your local gas dealer for the most suitable gas cylinders. Please note the regulator supplied with this barbecue is an approved type.

The manifold thread type is $\frac{5}{8}$ " x 18.

For more information on pipe sizing, please refer to AS/NZS 5601 /AG601 for details.

The gas cylinder must always be stored or used in an upright position. (Fig.32)

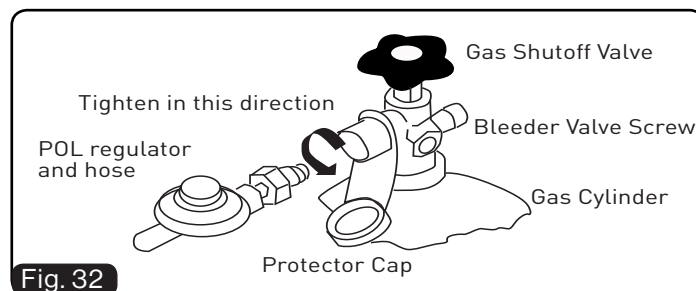


Fig. 32

Fixing the POL Gas Regulator to the Cylinder

Confirm all barbecue control knobs are in the off position. Hand tighten the regulator supplied with this barbecue to the gas cylinder by screwing in an anti-clockwise direction. **DO NOT OVERTIGHTEN!**

As the regulator is fitted with a soft nose, it should only be tightened a further $\frac{1}{4}$ turn after resistance is first felt.

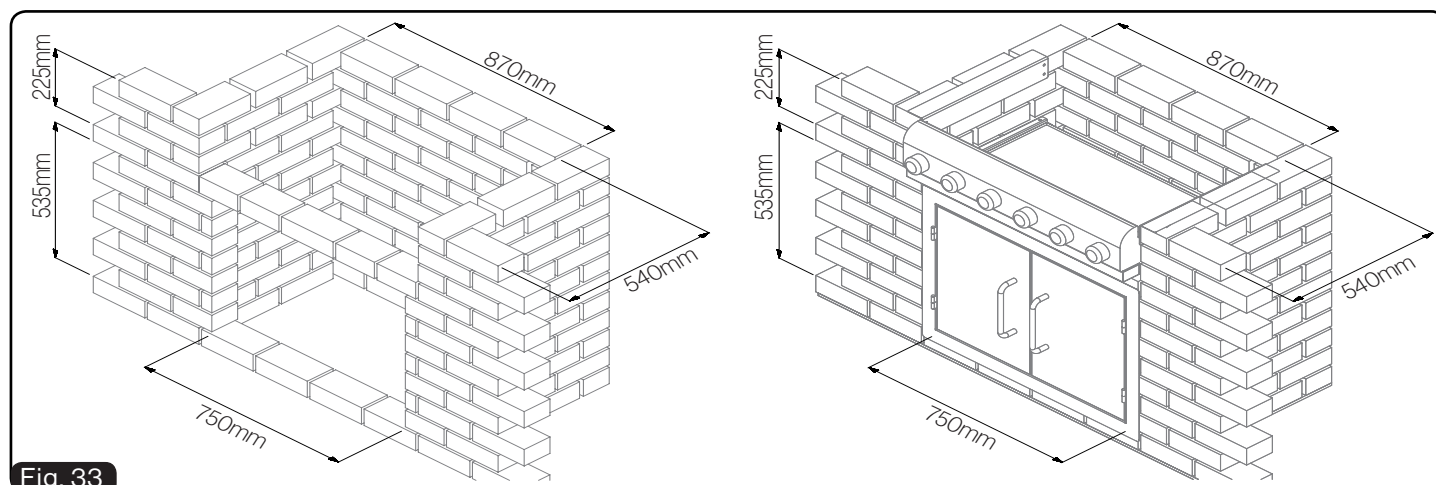
Installation

Inbuilt Installation

⚠ WARNING

- Prior to starting any construction, check with your local council for any building codes regulating the installation of outdoor barbecue appliances. Outdoor installations must conform to the local codes or, in the absence of local codes, refer to the Australian Gas Standard: AS 4557-2004 (Amdt2)
- ULPG is highly explosive and can cause serious bodily injury or **even** death if allowed to accumulate in a confined area. Adequate ventilation must be included in the design stage to allow any un-burnt gas to escape safely.
- Should the design allow the sitting of the ULPG bottle directly below the BBQ, then a permanent separation must be included between the BBQ base and the ULPG bottle.

Illustration of an installation (Fig.33)



Operation

⚠ WARNING

- Before proceeding, be certain you **have understood** the safety information contained in this manual.
- This barbecue is not designed to be used with more than 66% of the cooking area as a solid plate. Full coverage of plates will cause excessive build-up of heat and damage the barbecue.

NOTE: Before using the barbecue for the first time, the barbecue must be lit and burning for 30 minutes on the "low" setting.

❗ IMPORTANT

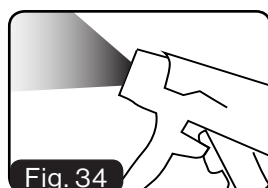
- The regulator supplied with this BBQ may incorporate an Excess Flow Control Safety Device. The Excess Flow Control will activate to prevent gas flow should a regulator malfunction occur. It is important that the BBQ operator understands that all gas valves on the BBQ are closed in the OFF position prior to opening the gas cylinder valve.
- If the BBQ valves are open prior to opening the cylinder valve, the Excess Flow Control will be activated and prevent the BBQ from being lit. To reset, close the BBQ valves and gas cylinder valve, wait for 1 minute and use correct lighting procedure as detailed below.

Leak Testing

When to Test: The BBQ gas bottle, regulator & hose assembly should be checked for leaks, using the soapy water leak test, every time you reconnect your regulator to the BBQ gas bottle. You should also test after any long period of non-use, such as at the beginning of BBQ season.

What to Use

You will need a soapy water solution to check for any leaks. Mixing proportion of soap and water will work fine (do not use any other household cleaning products). (Fig. 34)



How to Test

- First, put some soapy water in a spray bottle or a dish.
- Next, turn on the gas bottle but do not turn on the BBQ.
- Then, spray the entire valve, regulator and hose assembly with the soapy water including where the hose connects to the BBQ.
- Last, alternatively, you can apply the soapy water with a paint brush, basting brush.

Bubbles will form if there is a gas leak and you may also smell the gas. If you find a leak, turn off the gas bottle immediately! (Fig. 35)

Most Likely Leak Areas

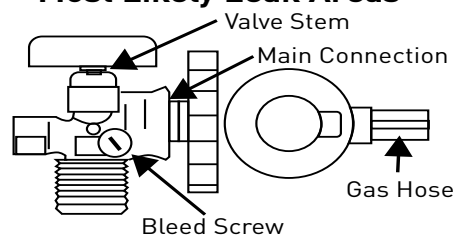


Fig. 35

Do not turn back on or attempt to use the BBQ if a gas leak has been detected, contact your local BBQ Dealer for repair.

Preparation Before Cooking

To prevent food from sticking to the cookware, please use a long handled brush to apply a light coat of cooking or vegetable oil before each barbecuing session.

Using the Rotary Ignition

Main Burner Lighting Illustration:

1. Open valve at tank fully by turning counterclockwise.
2. Open lid Check that the control knobs are in the OFF position.
3. Open lid during lighting.
4. From the "OFF" position, turn the control knob anticlockwise to the "HI" position until you hear a "click" sound
5. Repeat step 4, 3-4 times until the burner is lit
6. If the burner fails to light, turn on and wait for 5 minutes, then begin from step 4
7. Once a burner is lit, similarly light the remaining burners.
8. Turn the knob anticlockwise to adjust the heat from High – Medium – Low to your heat requirement.
9. The first time you light the grill you may have to turn the control knob to the "HI" position for up to 30 seconds to purge the gas lines of any air.
10. If ignition does not take place within 5 seconds, immediately turn the control knob to the OFF position. Wait 5 minutes and repeat step 4 above or refer to match lighting instructions in manual.

❗ IMPORTANT

Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.

⚠ WARNING

1. Do not light the grill if odour of gas is present
2. It is important to ensure that all control valves, including that of the gas cylinder, are turned off after use.

For Manual Ignition

1. Light a 90mm barbecue match or lighter and hold adjacent to the burner.
2. Turn the right hand gas control knob to the HI position. The burner will light from the match.
3. Once the right burner is lit, the burner next to it can be turned on and will light off the lit burner. Repeat till all burners are alight.
4. Each burner can be adjusted to provide a low setting by turning the gas control to the "LO" position.



Operation

Grill Cooking

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

GRIDDLE PLATE / FLAT-FREE PLATE (where supplied)

The burners heat the griddle plate directly, which then cooks the food on contact. These allow for the cooking of smaller items, such as seafood, which could fall through the spaces of a grill. They are also suitable for cooking items that require high-temperature/short-duration cooking, such as vegetables and smaller cuts of fish. Similarly, these can be used in exactly the same way as a griddle in the kitchen, for searing steaks, cooking eggs, etc.

Roasting Hood Cooking

Barbecues equipped with a roasting hood give the option of cooking with hood closed to form an 'oven' for roasting food, such as joints of meat, whole chickens, etc.

WARNING

Cooking with the hood closed and the burners on high setting creates a fire risk.

When the hood is closed, a large amount of heat is trapped inside the barbecue. Thus, it is **IMPORTANT** to make sure that all the burners are turned to the low position to prevent burning of the food and damaging the barbecue. Avoid lifting the hood unnecessarily as heat is lost every time the hood is opened. Use the temperature gauge to check the heat of the barbecue. **DO NOT ALLOW YOUR BARBECUE TO OVERHEAT. A BARBECUE SHOULD NEVER BE LEFT UNATTENDED WHILE COOKING!**

Warming Rack

Warming racks are a convenient way to keep cooked food warm or to warm items such as bread rolls. Always check that your warming rack is properly fitted before use.

Rotisserie Cooking (optional)

1. Carefully remove the grates and the warming rack from the barbecue.
2. Place the flame tamers to the center 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 center 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.
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 barbecue.

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. **DO NOT ALLOW YOUR BARBECUE TO OVERHEAT. BARBECUE SHOULD NEVER BE LEFT UNATTENDED WHILE COOKING!**
9. If cooking with rotisserie by using indirect heat (not using burners directly under meat - oven style cooking), a baking dish (not supplied) can be placed under the food to catch fats and drippings.

Infrared Rear Burner & Rotisserie

PREPARING YOUR BBQ:

1. You will need to grates also the flame tamers & warming rack. Place these in a safe place for later re-assembly. Place a baking dish (not supplied) onto the burners, the dish should be large and deep enough to capture the excess grease as it falls from the food.
2. Centrally secure the food with the rotisserie prongs, turning the rotisserie rod by hand to test for balance, adjust the food position if required. Insert pointed end of rod into the motor, test that everything is running correctly.

Rear Burner electronic Lighting Illustration:

1. Check that the control knobs are in the OFF position.
2. Open valve at tank fully by turning counterclockwise.
3. Open lid during lighting.
4. Push the Electronic Ignition down for 3 to 4 seconds while turning the Rear Burner electronic control knob to the **HI** position and **HOLDING IT DOWN**. The burner should ignite.
5. Once it is lit, release electronic igniter and keep pushing the knob for another 15 seconds to ensure the burner stays lit.
6. The first time you light the grill you may have to turn the control knob to the **HIGH** position and **HOLDING IT DOWN** for up to 30 seconds to purge the gas lines of any air.
7. If ignition does not take place within 5 seconds, immediately turn the control knob to the OFF position. Wait 5 minutes and repeat step 4 above or refer to match lighting instructions in manual.

IMPORTANT

- When the rear burner is lit for the first time, both the rear burner and the gas pipe going from the valve to the burner (from the front to the rear of the BBQ) need to be charged with gas for a successful ignition. Push the Rear Burner knob in and slowly turn anti-clockwise to high, keeping the knob depressed (in) for approximately 10 seconds to allow the gas to flow to the rear burner, then manually depress the rear burner ignition. Lighting the rear burner may not occur in the first instance, repeat if the first ignition fails.
- The rear burner is fitted with a 'thermocouple' as a safety device. The thermocouple is activated by the heat when the rear burner is operating. A "hot" thermocouple allows the gas to flow through the valve, while a "cold" thermocouple stops the gas flow. Therefore, when the rear burner flame has ignited it is still necessary to hold the valve open by keeping the Rear Burner knob depressed until the Ceramic Tiles start to glow red with the heat. This takes between 20 to 30 seconds.

Operation

Occasionally the rear burner on your Furrion BBQ may need resetting to provide reliable ignition. In most cases following the lighting instructions correctly will determine if any adjustment is required. So please check that the lighting procedure is followed exactly before any adjustments are made. If your BBQ rear burner will light but does not stay alight, it is likely that the thermocouple has not reached the correct temperature to activate the valve that controls the constant flow of gas. Please follow the lighting procedure exactly as instructed. If the rear burner still does not continue to keep burning then please contact your local Furrion agent. If your BBQ rear burner does not light at all while the lighting procedures have been followed exactly, then some adjustment may be necessary to reset the electrode gap.

WARNING

- **DO NOT** use the rear burner in combination with main burners on high heat setting when the hood is closed.
- **Caution/Danger:** Extreme care is required when cooking with hood in closed position. Frequent checks must be undertaken for the heat and temperature to ensure safe cooking.
- Too much heat can cause fire.

Cooking with the rear burner allows the food to “self baste” as it is turned, any excess juices will fall into the baking dish. Your BBQ is safe to use with the hood is closed however the internal temperature must be checked. Cooking with the rear burner is designed to be a slow cooking process, this allows the food to be succulent. External temperatures and breeze will effect the internal temperatures, as a guide this should be around 165°C to 180°C.

Vegetables and herbs can be placed into the baking dish, these items will cook/flavour the food at the same time.

Flare-up Control

Flare-ups occur when meat is barbecued, and its fats and juices fall upon the flame tamers. The smoke from some flare-up helps give cooked meat its barbecued flavour, but excessive flare-up will result in meat being burned. To control flare-up, it is advisable to trim away excess fat from meat and poultry before grilling. Also, the burners should always be turned on the low setting during cooking. Finally, extinguish flare-up by applying baking soda or salt directly onto the flame tamers. Always protect your hands when handling anything near the cooking surface of the barbecue.

If a fat fire should occur in the drip tray, turn all knobs to the off position, turn off the gas at the bottle, and wait for the fire to go out. Do not pull out the drip tray or douse with water.

End of the Cooking Session

After each cooking session, turn the BBQ burners to the “HIGH” position and burn off for 5 minutes. This procedure will burn off food residue, thus making cleaning easier.

Turning off Your Barbecue

When you have finished using your barbecue, turn off the gas at the bottle and turn all the control valves fully clockwise to the “OFF” position. Wait until the barbecue is sufficiently cool before replacing the barbecue lid or closing its hood.

Troubleshooting

Spider and Insect Warning!

Spiders and insects can nest in the burners of the grill and cause the gas to flow from the front of the burner. This is a very dangerous condition which can cause a fire to occur, thereby damaging the grill and making it unsafe to operate.

Before Calling for Service

If the grill does not function properly, use the following checklist before contacting your dealer for service.

When to Look for Spiders

You should inspect the burners for spiders and insects at least once a year or immediately after any of the following conditions occur:

1. The smell of gas in conjunction with the burner flames appearing yellow.
2. The BBQ does not reach the temperature it could reach.
3. The BBQ heats unevenly.
4. The burners make popping noises.

Before Calling for Service

If the grill does not function properly, use the following checklist before contacting your dealer for service.

Checklist

Problems	Possible Cause	Solutions
Burner won't light after pushing in and turning the knobs	Electrode deposited with cooking residue	Use clean swab and alcohol to clean
	Electrode damaged	Replace
	Electrode wires are loose or discounted	Reconnect or replace with new Electrode assembly with wires
	Orifice blocked	Check the orifice for blockage
	Wire is shorting	Ensure connections are tight Replace with new Electrode assembly with wires
Open the LP tank valve	No gas	Open the LP tank valve
	Gas flow is not smooth	Clear burner tubes
	Incorrect assembly between burner and valve	Re-assemble
Yellow or orange flames, with gas odour	Yellow or orange flames, with gas odour	1. Check the burner inlet for obstruction such as spiders 2. Check air shutter for correct adjustment 3. Check for the source
Low heat with knob in "high" position	Gas hose bent or kinked	Straighten
	Burner or orifice blocked	Clear
	Low gas pressure	Check Cylinder/ Regulator (refer to pg. 15)
	Grill not preheated	Preheat the grill for 15 minutes
Flare up	Excessive meat fat	Cut off fat before grilling
	Over high temperature	Adjust
	Grease deposit	Clean
Flame out	Over high winds	Find a less windy place, or add wind shields
Flame lifting	Over high gas pressure	Call the gas dealer
Flashback	Burner port blocked	Clean
Grease fire	Grease accumulated in food	Turn off knobs, LP tank valve, leave lid open, let fire burn out. Clean the grill when cools down.

Appliance Approved Outdoor Use Only

USE ONLY THE 5/8" x 18 GAS CONNECTION HOSE AND REGULATOR PROVIDED!

- If a replacement is necessary, please contact either our Furrion Customer Service Department or your local dealer.
- The use of unauthorised parts can create unsafe conditions and environment.
- Refer to your Furrion warranty card for warranty information.

Storage of the Grill

1. Clean the BBQ.
2. Store the BBQ outdoors in a dry, well ventilated area and out of reach of children when LP tank is connected to the grill.
3. Store the BBQ indoors ONLY after the LP tank is turned off and removed, the LP tank must be stored outdoors, out of reach of children, NEVER store the tank in a building, garage or any other enclosed areas.
4. If using a cover for your barbecue, check your BBQ every few weeks.

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 douse the barbecue with water when its surfaces are hot.
 - Never handle hot parts with unprotected hands.
- Whilst our products are made to the highest standards and all care is taken to make them as weather proof as possible, we cannot accept responsibility for rust occurring on exposed metal parts unless this is a result of faulty manufacture of parts.
- In order to extend the lifespan and maintain the condition of your barbecue, we strongly recommend that the unit is covered when not in use, especially during the winter months.

Stainless Steel Care and Cleaning Advice

- Cleanliness and stainless steel are closely related. Stainless steel performs best when it's clean - cleanliness is essential for maximum resistance to corrosion and to maintain the good looks and lifespan of your BBQ.

Types of Surface Contaminants

Fingerprints and Stains

- Fingerprints and mild stains resulting from normal use are the most common surface contaminates. They can be removed with a glass cleaner or with a soft rag. This should be followed by a thorough warm water rinse.

Dirt

- Like any surface that is exposed to the environment especially in coastal areas, stainless steel can get dirty. Cleaning with warm water with or without a gentle detergent is sufficient. Next in order are mild non-scratching abrasive powders such as typical household cleaners.
- These can be used with warm water, nylon bristle brushes, sponges, or clean cloths. Carbon steel brushes or steel wool should be avoided as they may leave particles embedded on the surface which can lead to **RUSTING**. Cleaning should always be followed by rinsing in clean hot water.

Grease

- Grease may soil stainless steel surfaces in food preparation. These soils may be mildly corrosive if left or may not allow the surface to maintain passivity, and so regular removal is a necessity for the appearance.

Types of Cleaners and Methods

- Consider the possibility of scratching and the potential for post-cleaning corrosion caused by incompletely removed cleaners. Avoid using abrasive cleaners unless absolutely necessary.

Clean Water and Wipe

- A soft cloth and clean warm water should always be the first choice for mild stains and loose dirt and soils. A

final rinse with clean water and a dry wipe will complete the process and eliminate the possibility of water stains.

Household Cleaners

- Household cleaners fall into two categories: detergent (non-abrasive) and abrasive cleaners. Abrasive cleaners are more effective but introduce the possibility of scratching the surface. A neutral cleaner low in chloride is essential. The cleaning method generally employed with these cleaners is to apply them to the stainless surface and follow by cloth wiping in the direction of the grain or polish lines (not across them). The cleaned surface should be thoroughly rinsed with clean water and wiped dry with a soft cloth if water streaking is a consideration.

Care of Stainless Steel in Your BBQ

- Your BBQ features stainless steel components. All stainless steel grades require a level of care and protection to retain their appearance. Stainless steels are neither immune to corrosion nor maintenance-free, contrary to popular public perception. Even the highest marine grades of stainless steel require frequent cleaning to avoid oxidation and other corrosive issues.
- Modern tastes dictate that your BBQ features stainless steel with a brushed finish. This brushed finish is attained by running Stainless Steel sheets through an abrasive process that removes the mirror finish and leaves the brushed finish. Brushed-finish stainless steel requires frequent cleaning and care to maintain its quality of appearance. Without adequate care it is realistic to expect that it will show signs of corrosion in time.
- Stainless steel is definitely not a maintenance-free material. Cleanliness and stainless steel are closely related.
- The cleaner stainless steel can be kept while in storage or during use, the greater the assurance of optimum corrosion resistance is. In order to maintain the good looks and lifespan of your BBQ, follow these summary tips on the care of stainless steel:
 - When new or when cleaned and dried, we recommend the owner apply a thin coat of olive oil to stainless steel surfaces which should then be polished in. The olive oil will help greatly in protecting the stainless steel from corrosive contaminants and assisting removal of finger prints and other marks, keeping the appearance of the stainless steel in new condition. The olive oil coating also makes further polishing easier.
 - Use clean, soft cloths or sponges to clean your grill.
 - Carbon steel brushes or steel wool should never be used.
 - Do routine cleaning of exposed surfaces.
 - After cleaning, rinse thoroughly with water and wipe dry.
 - Cleaning with chloride-containing detergents must be avoided.
 - On polished finishes, rubbing or wiping should be done in the direction of the polish lines, NOT across them.
 - Care must be taken when cleaning the fascia. Printed information may be erased with heavy cleaning.

Care and Maintenance

Cast Iron Cooking Surfaces

- Before cooking with the grill, flat plate or deep dish (if supplied with your BBQ) clean these with hot soapy water to remove any oil or residue from the packaging or manufacturing process. Wash with clean water and let the plates dry naturally. Prior to lighting your BBQ place them back into the BBQ. Then after lighting your BBQ, let the plates warm up slowly over a period of 30 minutes, during this time increasing the heat.
- You will notice slight vapors rise from the plates, this is natural as residues are burned off. Turn off your BBQ to allow the plate to cool down slightly. The plates can now be prepared with the addition of cooking oil. Take care that the plates are not at a temperature where that adding the oil will cause a hazard. Brush the oil over the plate, allowing the oil to be absorbed into the surface. Allow the plate to fully cool down, then remove any excess oil. The BBQ is now ready. Repeat the above steps to keep the plate and grill in a ready condition after each BBQ session.

Porcelain Enamel Cooking Surfaces

- Porcelain Enamel surfaced items should be treated with care and not be cleaned with an abrasive cleaner or scratchy cleaning item.
- Surfaces will crack or chip if hit or dropped. Porcelain Enamel surfaces should NOT be regarded as 'Non-stick', use of cooking oil is required as normal. Food will likely stick to an overheated or un-oiled enamel surface.
- The surface will be more easily cleaned by first soaking overnight.

Burner Maintenance

- 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 the burner portholes, the primary air inlet, or the neck of the stainless steel burners. Use a pipe cleaner to clear obstructions. When refitting the burners, be careful to check they are positioned as: The neck of the burner fits over the valve outlet, the top flaps of the gas collector boxes fit over the top surfaces of the burners.

Air Combustion Openings

- The neck of the burner includes the combustion air opening.
- On the rear of the appliance there can be found the secondary air combustion vents. Ensure that these vents are not obstructed. (Fig. 36)

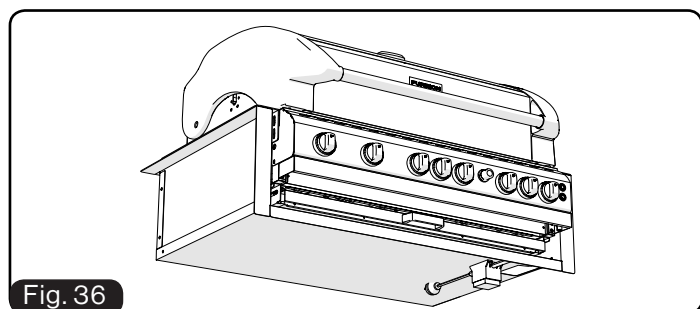


Fig. 36

Electrode Testing (Fig. 37)

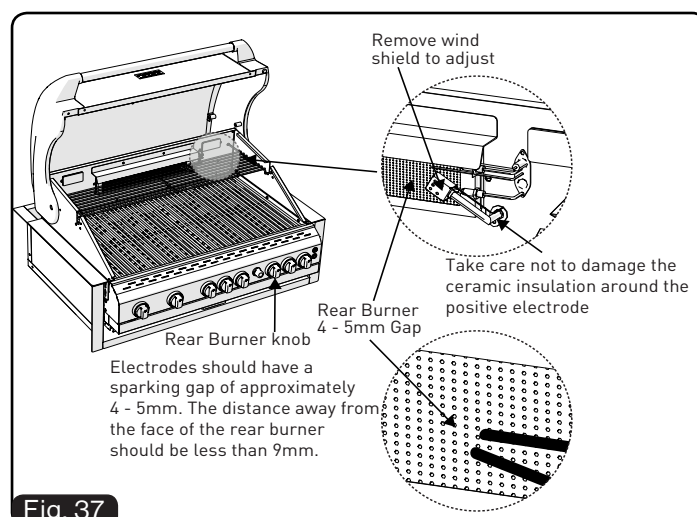


Fig. 37

NOTE:

- Cooking with the rear burner allows the food to "self baste" as it is turned, any excess juices will fall into the baking dish.
- Your BBQ is safe to use with the hood closed, however, the internal temperature must be checked. Cooking with the rear burner is designed to be a slow cooking process, this allows the food to be succulent.
- External temperature and breeze will effect the internal temperature, as a guide this should be around 165°C to 180°C.
- Vegetables and herbs can be placed into the baking dish, these items will cook/flavour the food at the same time.
- When using the rear burner and rotisserie use 1 or 2 of the main burners at the low heat setting if a little extra heat is required.

Drip tray

- After every use, check the drip tray for fat build-up. Failure to maintain these areas could result in a fat fire or excessive flare-up. This can severely damage your barbecue and is not covered by the warranty.

Barbecue Body

⚠ WARNING

Not cleaning the barbecue can pose a fire risk!

Regularly remove excess grease or fat from the barbecue body with 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. Remove cooking surfaces and burners before full cleaning. Do not immerse the gas controls or manifold in water. Check burner operation after being carefully refitted into body.

Fixings

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

Care and Maintenance

Storage

- Store your barbecue in a cool and dry place. Cover the burners with aluminium foil in order to prevent insects or other debris from collecting in burner holes. A protective cover should always be fitted to the barbecue to protect your investment from the elements when not in use. 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, and away from any sources of heat or ignition. Do not let children tamper with the bottle.
- To protect your investment it is recommended that

BBQs are protected by a suitable BBQ cover. But please note that prior to using a protective cover, the BBQ should always be cool, clean of any surface contaminant or dirt and be thoroughly dry. Failure to follow this information can lead to a BBQ cover being a corrosion breeder rather than serving as a protective tool.

NOTE: If leaving your BBQ covered for long periods, occasionally check for corrosion and insect habitation. Oil surfaces for extra protection.

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