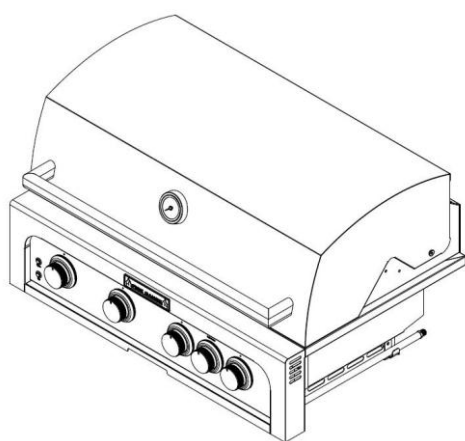
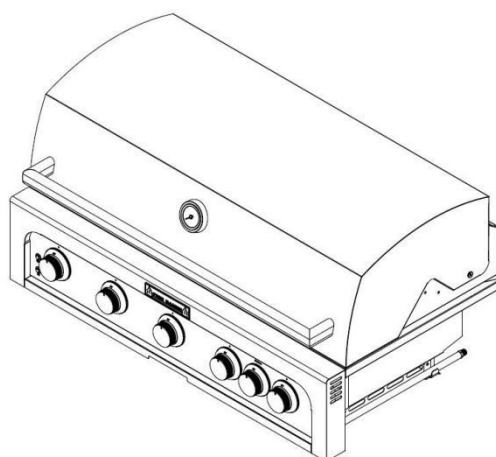




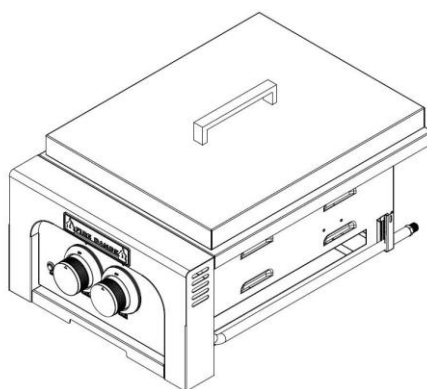
BBQ Manual



**4 Burner BBQ
FD4BLPG
FD4BNG**



**5 Burner BBQ
FD5BLPG
FD5BNG**



**Power Side Burner
FDPBLPG
FDPBNG**

For Outdoor Use Only



Congratulations on your purchase of your Fire Dance BBQ and Power Burner!

We have spent many years designing and developing this luxury product specifically for the Australian market. With proper care, your BBQ is built to deliver many years of reliable performance. Rest assured, we stand behind the quality of our product and are here to ensure you enjoy a dependable and satisfying cooking experience for many years to come.

Please read this manual carefully and follow the instructions within. Caution must be practiced when installing, operating, and maintaining this appliance.

NOTE TO THE INSTALLER:

Please leave this instruction manual with the customer. A gas shut-off valve must be installed in an easily accessible location. Outdoor installations must comply with AS/NZS 5601.1 and local statutory codes as well as the requirements of any local council, gas, electricity authority, or other statutory regulation.

PURCHASER: Please read this manual carefully and before using your BBQ to ensure proper operation, installation, servicing, and to reduce the risk of fire, burn hazard, and or other injury. This manual should be retained for your information.

NOTE:

All gas installations and gas conversions must be performed by a qualified plumber and gas fitter. Improper installation and service, or maintenance may cause property damage, injury, or death. Do not operate this appliance without having read this manual.

NOTE:

This appliance is not intended for commercial use.

DANGER:

IF YOU SMELL GAS:

- 1) Shut off the gas supply to the appliance at its source.
- 2) Extinguish any open flames.
- 3) Open the BBQ hood to release any accumulation of gas vapor.
- 4) If a gas odor persists, keep away from your appliance and contact your gas supplier or fire department immediately.

WARNING:

- 1) Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
- 2) An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

NOTE:

The manufacturer cannot be held responsible for damage or injury caused by improper use of this appliance.

CAUTION

Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate personal injury or property damage.

WARNING

Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

Table of Contents

Safety Instructions & Warnings	5
Models	6-8
Connecting & Disconnecting to Gas Source	9-12
Installation	13-18
Pre-Operation Leak Testing	19
Lighting the Appliance	20-21
Operation and Features	21-23
Care and Maintenance	23-24
Troubleshooting Your Appliance	25-26
Warranty	27

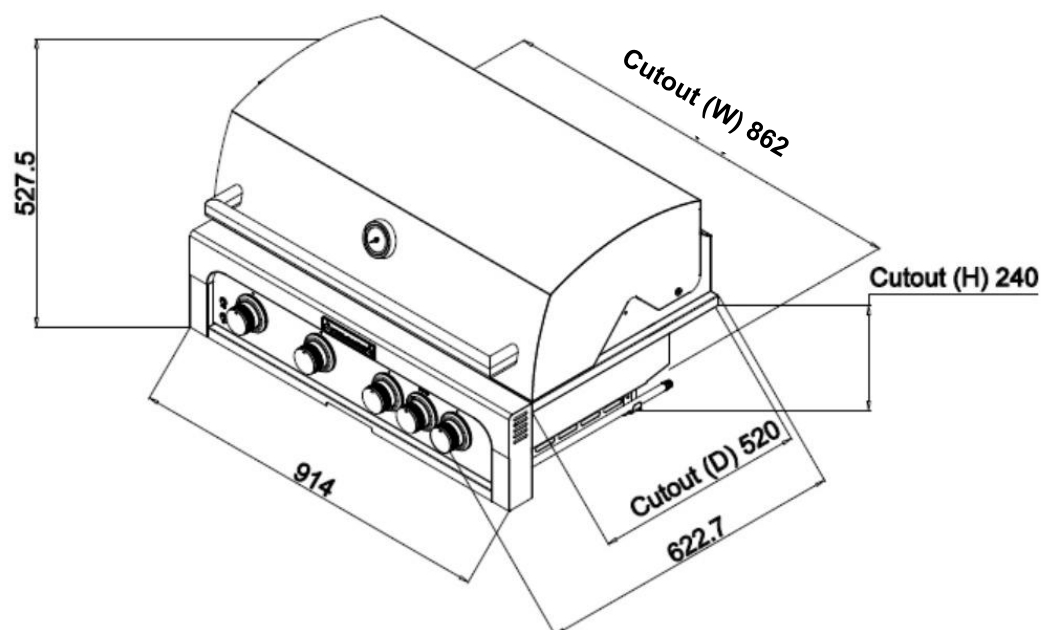
Safety Instructions

For installation, please refer to the requirements of AS/NZS 5601 and the local Gas and Electricity authorities.

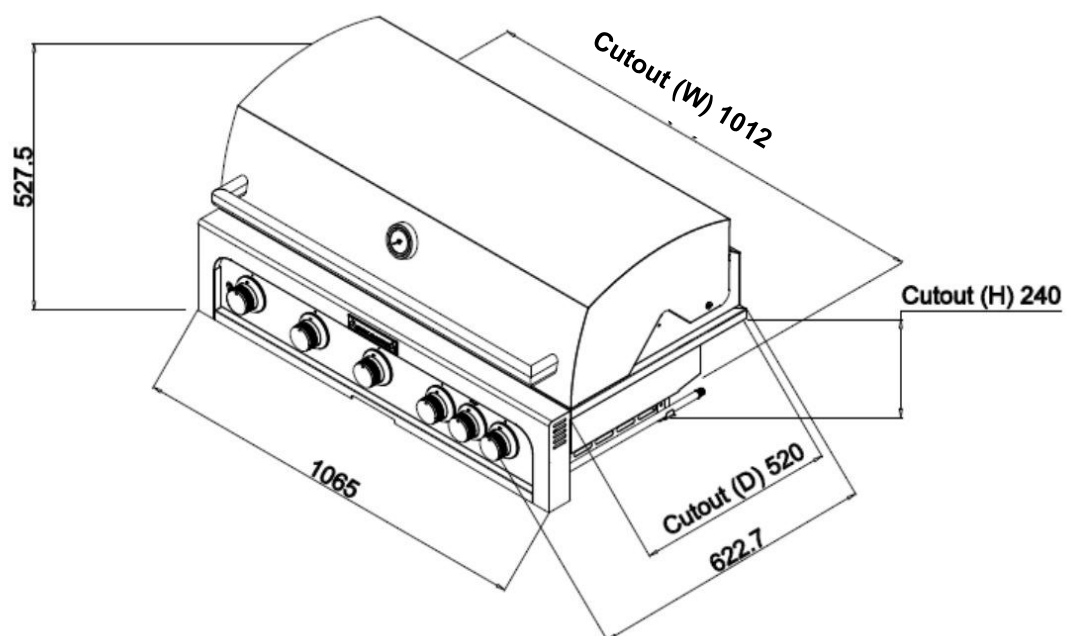
General Safety Instructions

1. After a period of storage or non-use (such as over the winter), the BBQ should be checked for gas leaks, deterioration, proper assembly, and burner obstructions before use.
2. To reduce the risk of serious or fatal damage from respiratory toxic fumes and from explosion and fire due to leaking fuel, use only outdoors in an open area with good ventilation. Do not obstruct the flow of combustion and ventilation air.
3. For Household Outdoor Use Only. The appliance shall not be used indoors. Always maintain the required clearances from combustibles as detailed in this manual. Never use in a garage, building, shed, breezeway, or other enclosed area. Do not use this appliance under any overhead combustible construction. The BBQs are not supposed for installation in or on recreational vehicles, portable trailers, boats, or any other moving installation. Not for commercial use.
4. The area surrounding your appliance should be kept clean and free from flammable liquids and other combustible materials such as mops, rags, or brooms, as well as solvents and cleaning fluids.
5. Never leave the BBQ unattended while cooking.
6. Never use natural gas in a unit designed for liquid ULPG gas or vice versa.
7. Never use fuel such as charcoal briquettes in a gas BBQ.
8. Never move the appliance while hot. When in use, do not touch the grill rack, burner grate, etc., as portions of the appliance are hot enough to cause severe burns. Always use a heat-proof glove or similar to cover your hand/s when opening the BBQ hood, and do so slowly to allow heat and steam to escape.
9. Never try to repair or replace any part of the BBQ yourself unless specifically recommended in this guide. All other services must only be performed by a qualified plumber or service technician.
10. Always have an ABC Fire Extinguisher accessible. Never attempt to extinguish a grease fire with water or other liquids.
11. Never heat any unopened glass or metal container of food on the grill plates. Pressure may build up and cause the container to burst, possibly resulting in serious personal injury or damage to the BBQ.
12. Keep electrical supply cords and the fuel supply hose away from water or heated surfaces. Electrical cords should be placed away from walkways to avoid a tripping hazard.
13. Keep children and pets away from the hot BBQ. DO NOT allow children to use or play near the BBQ.
14. DO NOT grill without the drip tray in place, as hot grease could leak downward and produce a fire or an explosion. The drip tray should be pushed to the rack located just under the grill.
15. If a burner goes out, turn burner knobs to the full OFF position, fully open the BBQ hood and let it air out. Do not attempt to use the BBQ until the gas has had time to dissipate.
16. Do not use the BBQ until a leak check has been made. If the accessory is installed by a professional installer or technician, be sure that he/she show you where your gas supply shut-off is located. All gas lines must have a shut-off that is readily and easily accessible. When you smell gas, check for gas leaks immediately. Check only with a soap and water solution. (See "Leak Testing" for further details.) Never check for gas leaks with an open flame.
17. Turn off the cylinder valve when your BBQ is not in use.
18. Ensure the control knobs are in the "OFF" position when not in use.
19. Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance.
20. DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.
21. DO NOT MODIFY THIS APPLIANCE.

BBQ AND POWER BURNER MODEL DIMENSIONS



4 Burner BBQ
FD4BLPG
FD4BNG

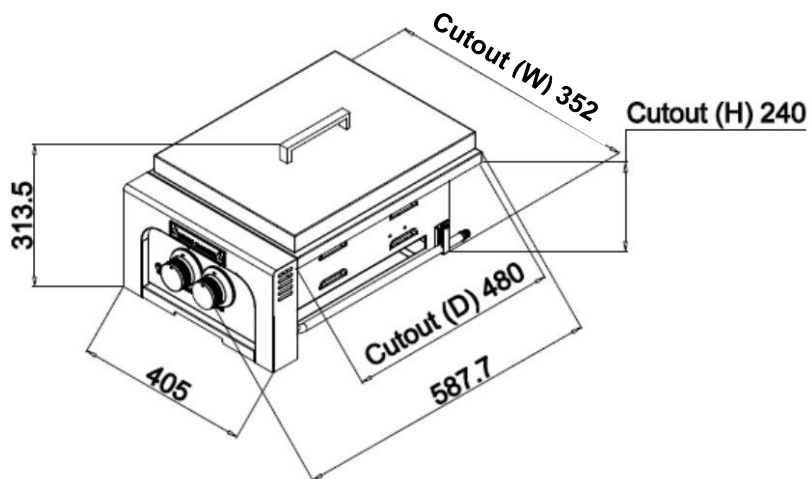


4 Burner BBQ - FD4BLPG	
Overall size (mm)	914x622.7x527.5
Power	Main Burner: 4 @ 14 MJ/h Rear Burner: 1 @ 16 MJ/h Total Power: 72 MJ/h
Injector Size	Main Burner: 1.00mm Rear Burner: 1.13mm
Burner Type	4 Cast stainless steel Burners, 1 infrared rear burner
Gas Type	LPG

4 Burner BBQ - FD4BNG	
Overall size (mm)	914x622.7x527.5
Power	Main Burner: 4 @ 14 MJ/h Rear Burner: 1 @ 16 MJ/h Total Power: 72 MJ/h
Injector Size	Main Burner: 1.75mm Rear Burner: 1.90mm
Burner Type	4 Cast stainless steel Burners, 1 infrared rear burner
Gas Type	NG

5 Burner BBQ - FD5BLPG	
Overall size (mm)	1065x622.7x527.5
Power	Main Burner: 5 @ 14 MJ/h Rear Burner: 1 @ 16 MJ/h Total Power: 86 MJ/h
Injector Size	Main Burner: 1.00mm Rear Burner: 1.13mm
Burner Type	5 Cast stainless steel Burners, 1 infrared rear burner
Gas Type	LPG

5 Burner BBQ - FD5BNG	
Overall size (mm)	1065x622.7x527.5
Power	Main Burner: 5 @ 14 MJ/h Rear Burner: 1 @ 16 MJ/h Total Power: 86 MJ/h
Injector Size	Main Burner: 1.75mm Rear Burner: 1.90mm
Burner Type	5 Cast stainless steel Burners, 1 infrared rear burner
Gas Type	NG



**Power Side Burner
FDPBLPG
FDPBNG**

Power Side Burner - FDPBLPG	
Overall size (mm)	405x587.7x313.5
Power	Outer Burner: 1 @ 29 MJ/h Inner Burner: 1 @ 13 MJ/h Total Power: 42 MJ/h
Injector Size	Main Burner: 1.52mm Rear Burner: 1.00mm
Burner Type	Cast stainless steel Outer and Inner Burners
Gas Type	LPG

Power Side Burner - FDPBNG	
Overall size (mm)	405x587.7x313.5
Power	Outer Burner: 1 @ 29 MJ/h Inner Burner: 1 @ 13 MJ/h Total Power: 42 MJ/h
Injector Size	Main Burner: 2.50mm Rear Burner: 1.67mm
Burner Type	Cast stainless steel Outer and Inner Burners
Gas Type	NG

Connecting & Disconnecting to Gas Source



WARNING:

Never connect an unregulated gas line directly to the barbecue. **Connection to an unregulated gas line can cause excessive heat or fire.**

A pressure regulator must be installed on all gas equipment.

IMPORTANT: Before connecting and disconnecting the BBQ to the gas source, make sure the burner controls are in the “OFF” position.

CAUTION: When the barbecue is not in use, the gas must be turned off at the cylinder. The appliance is factory set to use either ULPG or natural gas (NG). Check the rating label located at the back of the drip tray to verify the gas type. Ensure that the gas supplied meets the minimum pressure requirements.

Do not install in or connect to the consumer piping or gas supply system of a boat or caravan.



WARNING: Converting to a different type of gas requires a conversion kit, which is an optional part; make sure to call your BBQ dealer first! Always have a qualified technician perform conversions or modifications.

ULPG Gas Connection

Appliance set up for ULPG gas comes equipped with an ULPG hose/regulator assembly for connection to a standard 5-15 KG ULPG cylinder.

This ULPG BBQ is designed to operate on ULPG gas ONLY, at a pressure regulated at 2.75kPa when equipped with the correct ULPG injectors on the valves and a ULPG regulator on the supply line regulated at the residential meter.



Always keep the cylinder securely fastened in an upright position. Never connect an unregulated ULPG gas cylinder to the BBQ.

Do not subject ULPG cylinders to excessive heat.

CAUTION: Never use a cylinder with a damaged valve.

A dented or rusty ULPG cylinder may be hazardous and should be avoided. If in doubt, have it checked by your ULPG supplier.

Cylinders must be stored outdoors in a well-ventilated area out of the reach of children.

Hose and ULPG Regulator

NOTE: The cylinder control valve must be turned off before any connection is made or removed.

- The system has a thermal element that will shut off the flow of gas in the event of a fire.
- The system has a flow-limiting device that, when activated, will limit the flow of gas to 10 cubic feet per hour.
- **NEVER** use the BBQ without first leak testing this connection.

ULPG Gas Supply Connection

1. The cylinder valve should be in the "OFF" position. If not, turn the knob clockwise until it stops.
2. Make sure all burner valves are in the "OFF" position.
3. Always connect the gas supply regulator as follows:

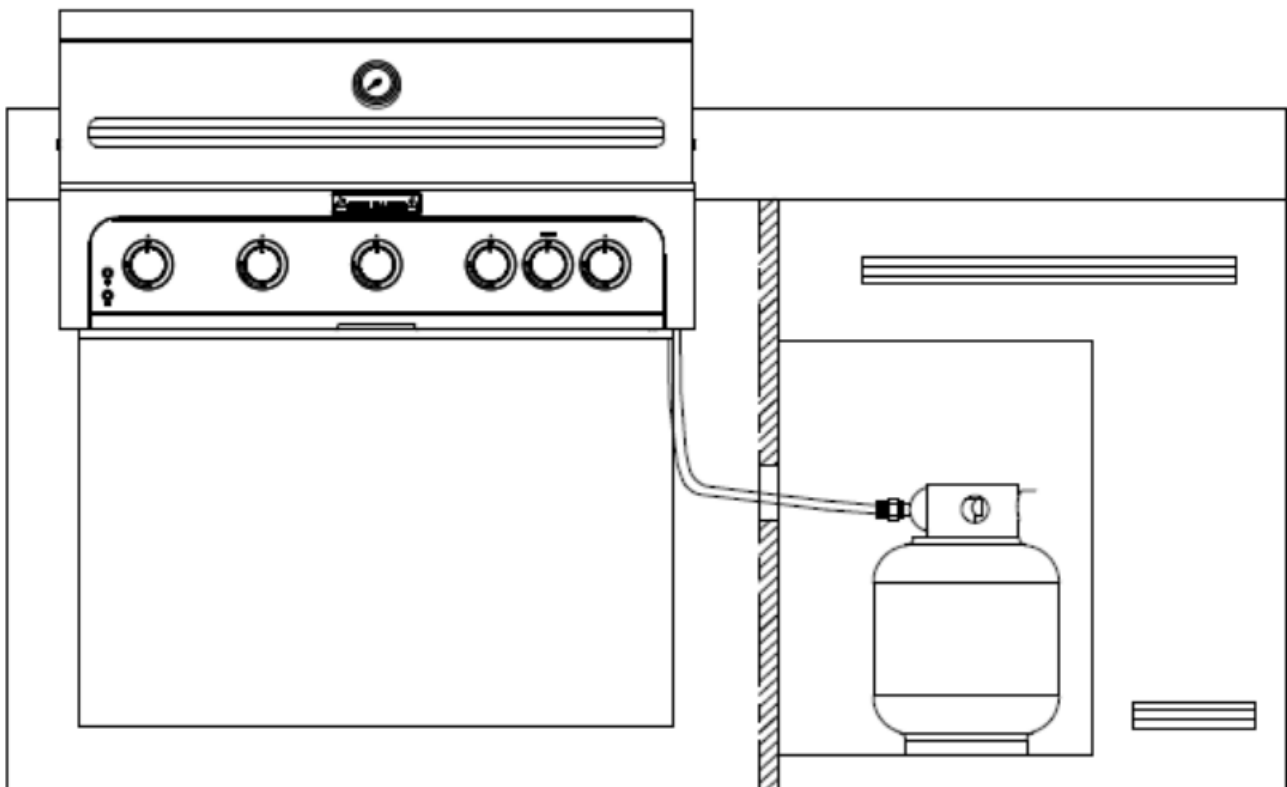
Insert the regulator inlet into the cylinder valve until the coupler tightens up (see picture). Do not over-tighten the coupler. Turn the main cylinder valve on and turn the burner control valves on the appliance to the "HIGH" position for about 20 seconds to allow the air in to purge before attempting to light the burners.

Should an LPG cylinder be located in an enclosure or recess, or compartment, ventilation and separation requirements on pages 11 and 12 of this manual must be followed. Failure to follow these recommended minimum ventilation requirements can cause the gas to collect in the structure in the event of gas leaks. This may result in a fire or explosion, which can cause serious injury, death, or damage to the property.

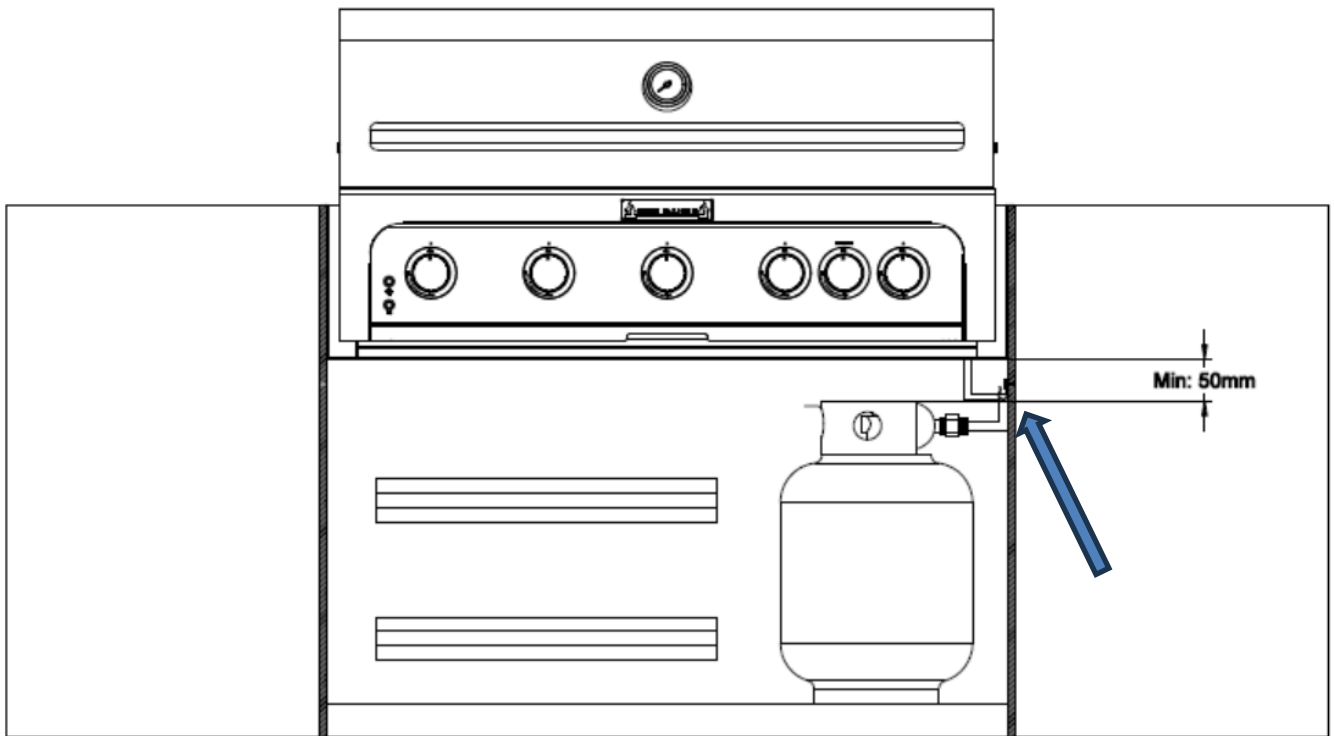
WARNING: Always take a leak test before lighting the BBQ to prevent a possible fire or explosion. Never store a spare ULPG cylinder in the vicinity of this BBQ, or in the vicinity of any other potential heat source.

The ULPG regulator and hose are packed in the accessories box in the BBQ carton.

For Non-combustible Installation

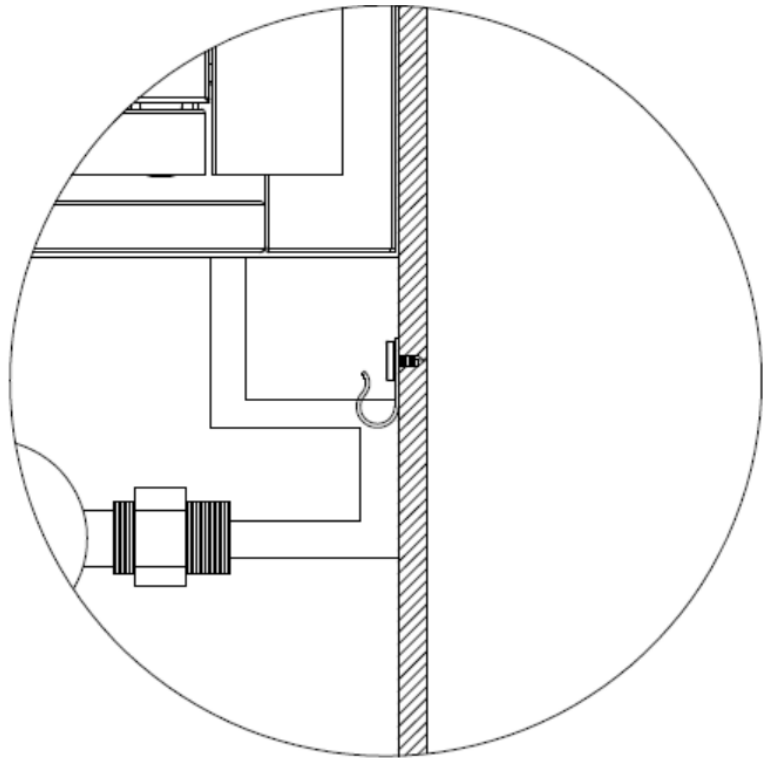


For Combustible Installation (Must Use a Insulation Jacket)



CAUTION:

Hang the overlong LPG regulator hose onto the hook. Make sure the LPG regulator won't touch the ground.



WARNING:

Don't obstruct the ventilation in the gas bottle compartment.

ULPG Disconnection

1. Turn the appliance valves off.
2. Turn the cylinder valve off.

WARNING: FOR STORAGE AND CYLINDER EXCHANGE, DISCONNECT THE CYLINDER ONLY. DO NOT DISCONNECT THE HOSE FROM THE APPLIANCE.

ULPG Cylinder Removal, Transport, and Storage

- Turn OFF all control knobs and ULPG cylinder valve. Lift the ULPG cylinder wire upward off of ULPG cylinder collar, then lift the ULPG cylinder up and off of support bracket. Install the safety cap onto the ULPG cylinder valve. Always use the cap and strap supplied with the valve. Failure to use the safety cap as directed may result in serious personal injury and/or property damage.
- A disconnected ULPG cylinder in storage or being transported must have a **safety cap** installed (as shown). Do not store a ULPG cylinder in enclosed spaces such as a carport, garage, porch, covered patio, or other building. Never leave a ULPG cylinder inside a vehicle that may become overheated by the sun.
- Do not store the ULPG cylinder in an area where children play.

ULPG Cylinder Filling

- Use only licensed and experienced dealers.
- The ULPG dealer must purge the cylinder before filling.
- The dealer should NEVER fill the ULPG cylinder more than 80% of the ULPG cylinder volume. Volume of ULPG in the cylinder will vary by temperature.
- A frosty regulator indicates gas overfill. Immediately close the ULPG cylinder valve and call the local ULPG gas dealer for assistance.
- Do not release liquid ULPG gas into the atmosphere. This is a hazardous practice.
- To remove gas from the ULPG cylinder, contact an ULPG dealer or call a local fire department for assistance. Check the telephone directory under "gas companies" for the nearest certified ULPG dealers.

ULPG Cylinder Exchange

- Exchange your cylinder with an OPD safety feature-equipped cylinder ONLY.
- Always keep new and exchanged ULPG cylinders in an upright position during use, transit, or storage.
- Leak test new and exchanged ULPG cylinders BEFORE connecting to the BBQ.

WARNING: Always leak-test the connection after refilling or exchanging ULPG cylinders.

Natural Gas Connection

Always check the rating plate to make sure the gas supply you are connecting to is the gas type the BBQ is manufactured for.

This natural gas BBQ is designed to operate on natural gas ONLY, at a pressure regulated at 1.0kPa when equipped with the correct natural gas injectors on the valves and a natural gas regulator on the supply line regulated at the residential meter.

NOTE: Supply line must be ½" ID from gas supply to regulator.

We recommend consulting a local licensed plumber to ensure proper gas volume.

IMPORTANT: Never connect the BBQ to an unregulated gas supply.

Natural gas connections must be performed by a licensed plumber.

NG Regulator

IMPORTANT: NEVER use the BBQ without leak testing this connection.

Natural gas regulator model: RN1204A

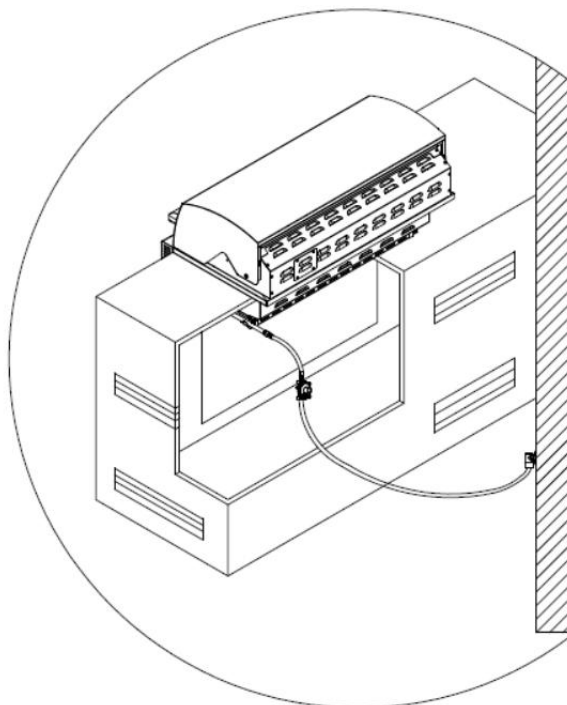
Gas pressure: 1.0kPa

NG regulator and hose are packed in the accessories box in the BBQ carton.



The NG BBQ is shipped with a hose and Type 1 connector.

IMPORTANT: THE NG REGULATOR SHOULD BE INSTALLED ONLY BY AN AUTHORIZED PERSON IF CONNECTING TO FIXED CONSUMER PIPING.



Natural Gas Supply Connection and Disconnection

1. Make sure all burner valves are in the "OFF" position.
2. To connect-push back the sleeve of the socket, insert the plug release sleeve. Push the plug until the sleeve snaps forward, locking the plug into the socket. (THIS AUTOMATICALLY TURNS ON GAS.)
3. To disconnect: Push the sleeve back and pull out the plug. (THIS AUTOMATICALLY SHUTS OFF GAS.)
4. Connected hose assembly shall be of adequate length and capacity for the intended application. Final assembly must be tested for leaks.

GAS CONVERSION KITS

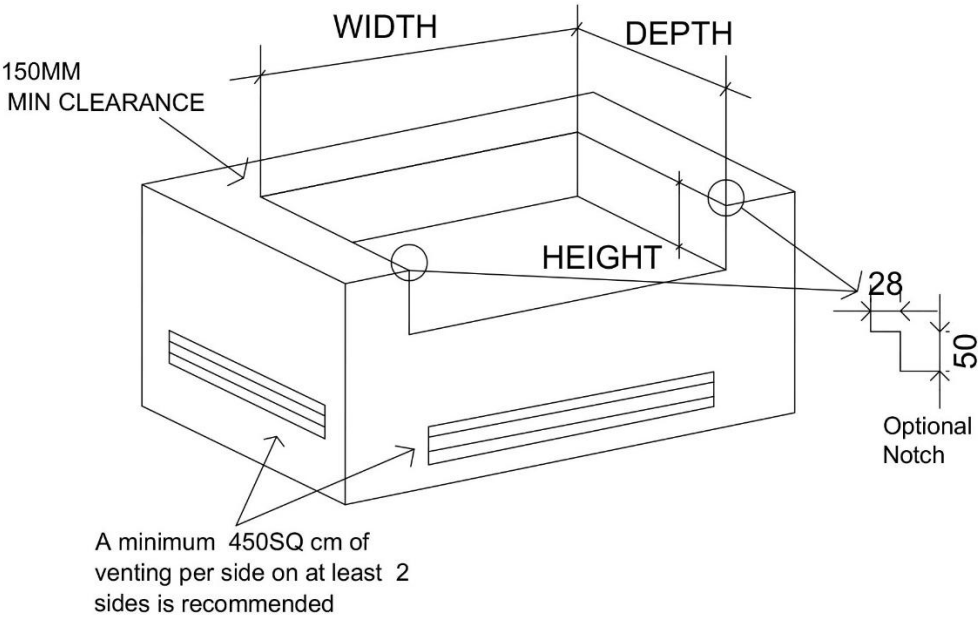


Gas conversion kits are needed if the user intends to change the gas type, either Natural Gas or ULPG.

WARNING: These kits must only be installed by a qualified plumber.

Installation

Cut-Out Dimensions on Non-Combustible Surfaces

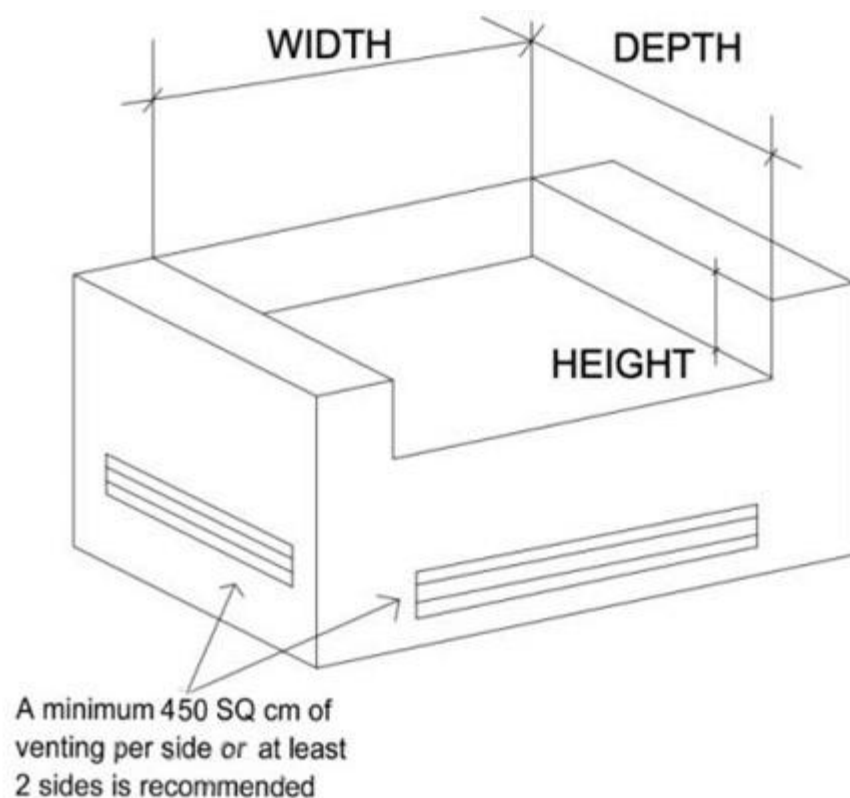


If you would prefer control panel to sit back in to the benchtop please notch out front of benchtop as per above.

MODEL	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)
4 Burner FD4BLPG/NG	862	520	240
5 Burner FD5BLPG/NG	1012	520	240
Power Burner FDPBLPG/NG	352	480	240

Installation

Cut-Out Dimensions on Insulation Jackets

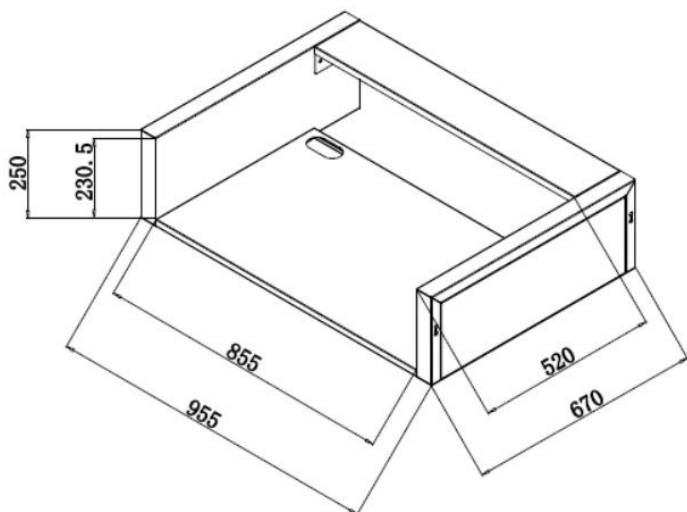


Note: When using an insulation jacket, the benchtop is not required to wrap around the rear. Insulation jacket provides 150mm clearance from the rear of the BBQ.

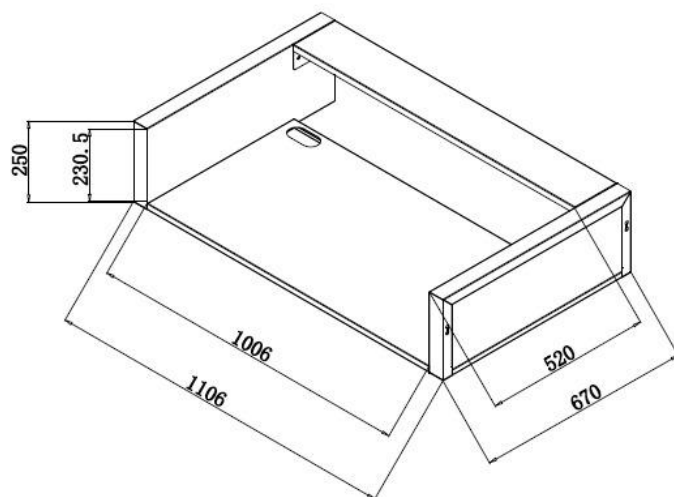
MODEL	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)
4 Burner FD4BLPG/NG	957	670	250
5 Burner FD5BLPG/NG	1108	670	250
Power Burner FDPBLPG/NG	448	670	250

WARNING

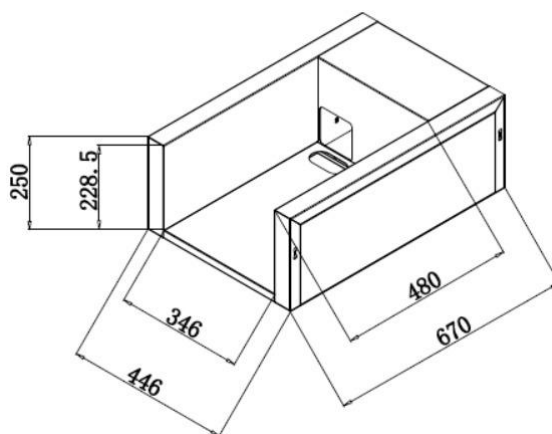
- The island must be built out of non-combustible material. In the event it is combustible, the use of the insulation jacket is required.
 - 4-Burner Model # FD4B-INJACKET
 - 5-Burner Model # FD4B-INJACKET
 - Power Burner Model # FDPB-INJACKET



**4 Burner Insulation Jacket
FD4B-INJACKET**



**5 Burner Insulation Jacket
FD5B-INJACKET**



**Power Burner In-Jacket
FDPB-INJACKET**

- **Protection from weather:** Keep the BBQ protected from adverse weather, including rain and wind. Wind, particularly coming into the rear of the BBQ, can affect the exhaust from escaping from the BBQ. This can back up the heat behind the control panel, potentially creating a gas leak, damage to the product, and injury. A wind block behind the BBQ may be necessary.
- A distance of **150mm** will be needed behind the BBQ for the lid to open and close, heat exhaust. Remember that should combustible materials (such as **a combustible wall**) be located behind the BBQ that the needed clearance does not satisfy. In this situation, the minimum distance from back is **300mm**.
- At least two vents are required for every island. Two vents are located at a higher position for Natural Gas models, and two vents are located at a lower position for ULPG models.

Warning: Failure to adequately vent your outdoor kitchen cavity may result in an explosion or fire.

ULPG Gas: ULPG gas is heavier than air and will settle to the lowest levels of the outdoor kitchen. It is imperative to provide adequate cross ventilation for the areas where gas can accumulate at these lower levels of the island cavity. Should the ULPG cylinder be located in the outdoor kitchen itself, a plenum wall is required to separate the gas source from the other areas of the outdoor kitchen (picture shown in owner's manual), and both the cabinets containing the gas appliances and the gas cylinder should be ventilated appropriately. If a plenum wall is undesirable, a ULPG cylinder drawer can be purchased as an alternative.

NG/Natural Gas: Natural gas is lighter than air and will rise to the highest levels of the outdoor kitchen. It is imperative to provide adequate cross ventilation for the areas where gas can accumulate at these higher levels of the island cavity.

Ventilation of cylinder compartments for cylinders exceeding 1.25 kg gas capacity

Cylinder compartments shall have permanent openings ventilating directly to the outside of the appliance and consisting of either of the following:

1. Perforations, uniformly distributed over the height of the enclosure and with a total free area of not less than 25% of the sidewall area.
2. Separate openings at high and low levels, such that—
 - The total free area at high level is not less than 20,000 mm² and is within 125 mm of the top of the cylinder compartment; and
 - The total free area at low level is not less than 20,000 mm², and—
 - (A) At least 25% of the required area is within 15 mm of the base of the cylinder compartment;
 - (B) The total required area is within 125 mm of the base of the cylinder compartment; and
 - (C) The openings cannot be obstructed by the cylinder(s).

NOTE: Check with the local council and Fire Brigade for Local Building Codes. A Permit may be required for outdoor kitchen construction.

Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed following AS/NZS 5601.

If the BBQ is installed by a professional installer or technician, ensure that they show you where your gas supply shut-off valve is located. All gas lines must have a shut-off that is readily and easily accessible. If you smell gas, check for gas leaks immediately. Check only with a soap and water solution. Never check for gas leaks with an open flame.

NOTICE: We strongly recommend professional installation and hookup of the BBQ. These instructions will provide you with the measurements necessary for you or your builder to construct a masonry structure to house your outdoor gas BBQ.

IMPORTANT: Gas fittings, regulator, and installer-supplied shut-off valves must be easily accessible.

When determining a suitable location, take into account concerns such as exposure to wind, proximity to traffic paths, and keeping any gas or electrical supply lines as short as possible and away from heat sources. Do not build the BBQ under overhead unprotected combustible construction. Never locate the BBQ in a building, garage, breezeway, shed, or other such enclosed areas without an approved ventilation system. During heavy use, the BBQ will produce a lot of heat and smoke. Ensure that the BBQ is used in a well-ventilated area.

DIAGRAMMATICAL REPRESENTATIONS OF OUTDOOR AREAS

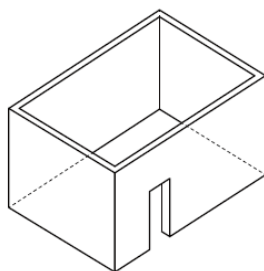


FIGURE G1 OUTDOOR AREA—EXAMPLE 1

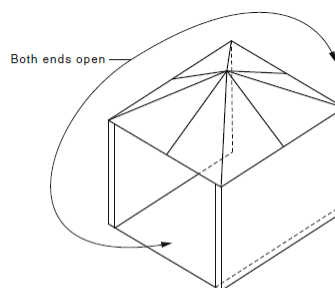
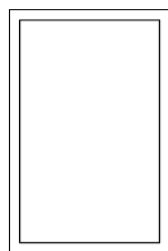


FIGURE G3 OUTDOOR AREA—EXAMPLE 3

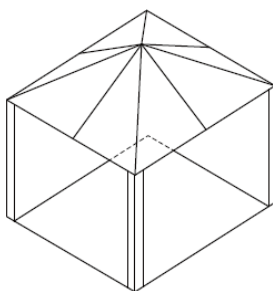
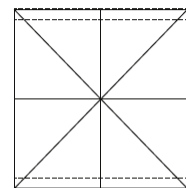


FIGURE G2 OUTDOOR AREA—EXAMPLE 2

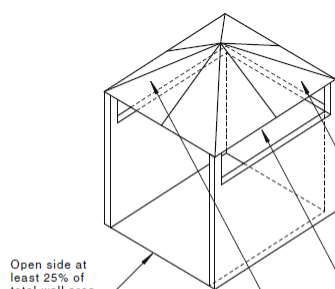
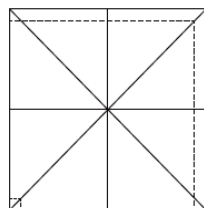
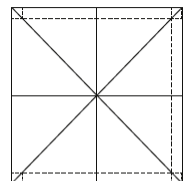


FIGURE G4 OUTDOOR AREA—EXAMPLE 4



Open side at least 25% of total wall area

30 percent or more in total of the remaining wall area is open and unrestricted

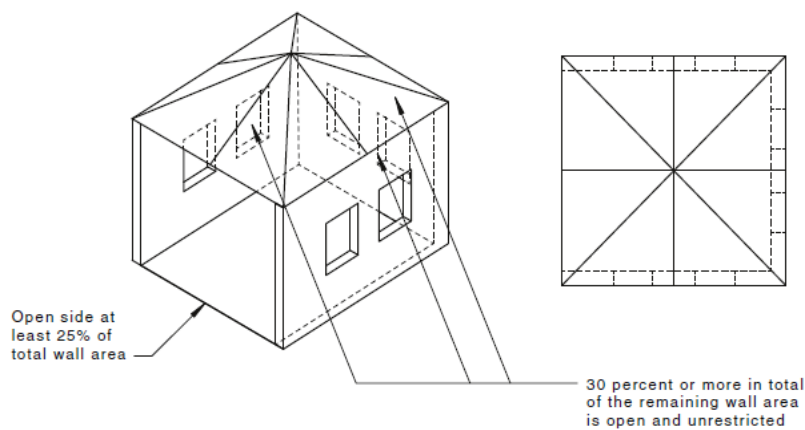


FIGURE G5 OUTDOOR AREA—EXAMPLE 5

This appliance shall only be used in an above-ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

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

An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover. Within a partial enclosure that includes an overhead cover and no more than two walls. Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply —

- (i) at least 25 % of the total wall area is completely open; and
- (ii) at least 30 % of the remaining wall area is open and unrestricted

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.

Required Clearances

- **CLEARANCE FOR NON-COMBUSTIBLE CONSTRUCTION:** 150mm clearance from the back of the BBQ is needed to open the hood fully. It is desirable to allow 450mm side clearance above the cooking surface for counter space. The BBQ can be placed directly adjacent to non-combustible construction below the cooking surface. The BBQ exhausts combustion products and cooking grease to the back. Never locate the BBQ where the exhaust will be difficult to clean.

DEFINITION OF NON-COMBUSTIBLE MATERIAL - Material which is not capable of being ignited and burned, such as materials consisting entirely of, or a combination of, steel, iron, brick tile, concrete, slate, and plaster.

- CLEARANCE TO COMBUSTIBLE CONSTRUCTION:

For combustible construction, the use of the insulation jacket is required.

A Minimum of 300mm from the sides and 300mm from the back must be maintained from the BBQ above the cooking surface to adjacent vertical combustible construction. A minimum of 1500mm clearance to the ceiling is required.

For Built-in Installations

The built-in BBQ is designed for easy installation into masonry enclosures. For non-combustible applications, the BBQ drops into the opening (**as shown in BBQ cut-out dimensions illustration**) above or below, depending on space, and hangs from its countertop trim. It is recommended that the enclosure have ventilation holes to prevent gas build-up in the event of a leak. The deck ledges and counter should be flat and level with the floor. If your BBQ is equipped with an optional rotisserie, electrical service should be provided.

Pre-Operation Leak Test

DANGER:

1. Do not insert any tool into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking ULPG may result in an explosion, fire, severe personal injury, or death.
2. If a leak is detected at any time or you cannot stop a gas leak, immediately close the pipeline valve and call an ULPG gas supplier or your fire department.
3. Check all gas supply fittings before each use and each time the gas supply cylinder is connected to the regulator. Have a qualified service technician leak test the BBQ any time a part of the gas system is replaced.

WARNING:

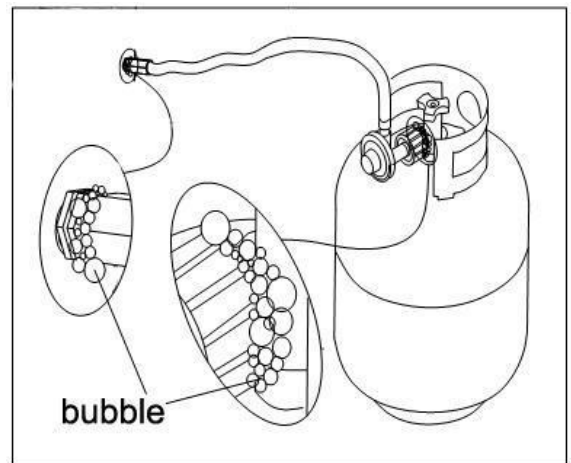
Never attempt to attach this BBQ to the self-contained ULPG gas system. Do not use the BBQ until the leak test is done.

Before Testing

Never smoke while leak testing. Extinguish all open flames. Never leak test with an open flame. Mix a solution of equal parts mild detergent or liquid soap and water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For ULPG units, check with a full cylinder.

Leak Testing Valves, Hose, and Regulator

1. Make sure all BBQ control knobs are in the off "OFF".
2. Be sure the hose is tightly connected to the ULPG cylinder.
3. Completely open ULPG cylinder valve by turning cylinder valve knob counterclockwise (right to left). If you hear a rushing sound, turn the gas off immediately. There is a major leak at the connection. Correct before proceeding by calling the franchiser for replacement parts.
4. Brush soapy solution onto areas where bubbles are shown in the ULPG cylinder (see picture).
5. If "growing" bubbles appear, there is a leak. Close the ULPG cylinder valve immediately and retighten connections. If leaks cannot be stopped, do not try to repair. Call the franchiser for replacement.
6. Always close ULPG cylinder valve after performing leak test by turning cylinder valve knob clockwise.



NOTE: When leak testing this appliance, make sure to test and tighten all loose connections, including the side burner. A slight leak in the system can result in a low flame or a hazardous condition.



Keep any electrical supply cords and the fuel supply hose away from any heated surfaces.

Lighting the Appliance

DANGER:

Failure to open the lid while igniting the barbecue's burners, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light before retrying may result in an explosive flame-up which can cause serious bodily injury or death.

WARNING:

DO NOT use the grill if gas odor is present.

DO NOT stand with head, body, or arms over the grill when lighting.

Inspect the hose before using the grill. If there is excessive abrasion or wear, or if the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer. Ensure the area around the barbecue is clear of flammable substances such as gasoline, yard debris, wood, etc.

Ensure there is no blockage of the airflow through the vent space located below the face of the unit.

GENERAL RULES

Do not leave the BBQ unattended while cooking!

- Make sure the BBQ has been leak tested and is properly located.
- Check that the end of each burner tube is properly located over each valve injector.
- Adjust heat settings to your desired cooking temperature.
- Allow the BBQ to cool down, wipe off any splatters or grease, and clean the drip tray as needed.
- Do not put a cover on the BBQ while it is still hot, as it could start a fire.

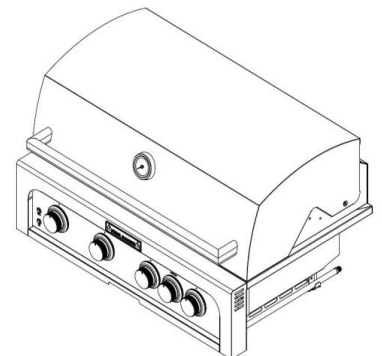
NOTE: If, for some reason, the BBQ fails to light, burners can be lit with a gas lighter.

NOTE: To light a gas BBQ with a gas lighter, make sure the BBQ has been leak tested and burners are properly located. Remove the cooking grids and flame tamers from the burner you wish to light. Insert a long-necked gas lighter, placing it near to burner ports. Press in the closest burner knob and rotate left to "HIGH" setting to release gas. Turn on the button on the gas lighter, and the burner should light immediately. Place back the cooking grids and flame tamers. Adjust burners to the desired cooking temperature.



LIGHTING INSTRUCTIONS FOR GRILLS:

1. Read all instructions before lighting.
2. Open the lid before lighting burners.
3. Push the control knob of the selected burner in and turn it counter-clockwise to the "HI" position.
4. If the burner does not light on the first try, repeat immediately.
5. If the burner does not light in 5 seconds, turn the control(s) OFF, wait 5 minutes to allow gas to clear, and repeat the lighting procedure.



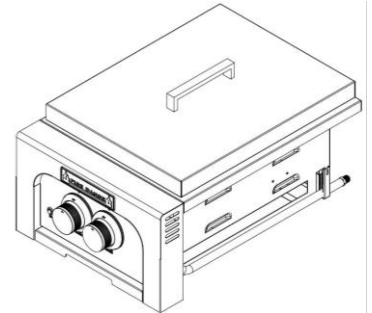


WARNING:

Front panel and handle can become hot during use.
When cooking with hood closed, turn burners to low position.
TURN OFF GAS SUPPLY when appliance is not in use.

LIGHTING INSTRUCTIONS FOR SIDE BURNER:

1. Read all instructions before lighting.
2. Open the lid before lighting burners.
3. Push the control knob of the selected burner in and turn it counter-clockwise to the "HI" position.
4. If the burner does not light on the first try, repeat immediately.
5. If the burner does not light in 5 seconds, turn the control(s) OFF, wait 5 minutes to allow gas to clear, and repeat the lighting procedure.



IMPORTANT:

The maximum size of cooking wok to be used on the power side burner is 400mm.

Operation and Features

The first time lighting your BBQ for cooking, burn the BBQ to get rid of any odors or debris by operating at the "HIGH" setting with the hood closed for no more than 5 minutes.

To prevent food from sticking, ensure the BBQ plate is adequately preheated and oiled, and also avoid turning or flipping the food too early. A hot, clean grill provides a much better searing surface and creates a seasoning barrier.

Important: After the first burn, as this is a high temperature BBQ, closing the hood on HIGH setting will cause heat to build up and excessive flare-ups, these may cause internal damage to the BBQ (knobs, wires, etc.)

Do not use an extension cord to supply power to your BBQ. Such use may result in fire, electrical shock, or other personal injury. Do not install a fuse in the neutral or ground circuit. A fuse in the neutral or ground circuit may result in an electrical shock hazard. Do not ground this appliance to a gas supply pipe or hot water pipe.

Seasoning the BBQ

Technically, what 'seasoning' does is it causes the oil to polymerize, forming a hard, non-stick layer on top of the steel. This is what makes a properly seasoned cast iron frying pan 'non-stick'.

Our high-quality 304 stainless steel is resistant to rust, so it doesn't need to be seasoned to protect it. However, the non-stick benefits are essential for the perfect grilling experience

With new stainless steel plates and grills, you will want to remove any protective coating and any dust or grime.

We find the best way is to scrub with warm water using a soft brush or sponge and a little dishwashing liquid, and then be sure and rinse with hot water and dry with a cloth.

Once that is done, it is time to do the seasoning. Using a high-smoke point oil like rice bran, peanut oil, or canola oil, cover the plate and grill completely on both sides with a thin coating and wipe off excess with a paper towel.

Place the plate and grill back in the BBQ and heat the Barbecue to a temperature below the smoke point of the oil used for about 30 minutes with the hood/lid open. This will allow the oil to bond to the cooking surfaces.

This process causes the oil to Polymerize, which then forms a hard non non-stick layer on the plates.

Apply a fresh seasoning every couple of months, and clean the whole BBQ regularly to ensure your brand-new BBQ always looks as good as new.

The stainless steel BBQ may start to change colour slightly with the heat; this is normal and to be expected.

Preparing Food for the BBQ

WARNING: Always observe safe food-handling and safe food-preparation practices when using this BBQ to prevent foodborne illnesses.

- Always cook food adequately. Undercooked foods can retain bacteria, especially if thawed or exposed to warm conditions prior to cooking.
- Always use separate plates and utensils for the handling of raw food. Never place raw food and cooked food on the same plate, and never place cooked food on a plate that was used for handling raw food.
- Always carefully wash all plates and utensils used to handle raw food before using them to handle cooked food.
- Always wash all vegetables, seafood, and poultry before cooking.
- Always leave uncooked foods in the refrigerator until you are ready to start cooking.
- Always marinate meat in the refrigerator. Dispose of the excess marinade, and never reuse it.

Grilling Tips

- If you pre-cook meat or poultry, do so immediately before grilling.
- Refrigerate leftovers within 2 hours of taking food off the BBQ.
- Never let the tray boil dry. That could be hazardous, as grease from fatty foods that has collected in the tray could ignite and possibly cause bodily injury or property damage.
- Use a meat thermometer to be sure food has reached a safe internal temperature.
- Always trim excess fat from your foods to reduce the occurrence of flare-ups during cooking.
- Apply a light coating of cooking oil to the cooking grids before grilling to prevent foods from sticking.
- Cook similar portion sizes together, so that they all cook evenly.
- Never pierce foods while they are cooking on the BBQ, as this will dry them out.
- Apply sugar-based sauces such as commercial barbecue sauces only during the latter stages of cooking, to prevent charring.
- Soak the string you use to tie up roasts and poultry on the rotisserie spit to protect it from burning.
- Use a disposable aluminum tray filled with water, fruit juice, wine, or a marinade to add extra flavor and moisture to slow-cooked foods like roasts, whole chickens, turkeys, or ducks.

Controlling Flare-ups

Flare-ups are a part of cooking meats on a gas BBQ. This adds to the unique flavor of cooking on a gas BBQ. Excessive flare-ups resulting from the build-up of grease in the bottom of the BBQ can overcook the food and cause a dangerous situation for you and your BBQ. If this should occur, NEVER pour water onto the flames, which can cause the grease to splatter and could result in serious burns or bodily harm. If a grease fire occurs, close the hood and turn off the main burners until the grease burns out. Use caution when opening the hood, as sudden flare-ups may occur.

To Minimize Flare-ups

- Trim excess fat from meats prior to cooking.
- Cook meats with high fat contents (chicken or pork) on low settings or indirectly.
- Ensure that your BBQ is on level ground and that the grease is allowed to evacuate the BBQ through the drain hole.

Instructions for Connecting the Transformer

Transformer for Interior and LED Lights

All units are supplied with a 12V power transformer. Your transformer will connect on the left back side of your BBQ (looking at it from the front) and operate the interior and LED lights. Insert the white male plug into the white female socket, and then plug the transformer into a standard 220-240V outlet.

Use only a Ground Fault Interrupter (GFI) protected circuit with this product.

An outdoor 220-240VAC 10A electrical outlet should be installed by a qualified electrician either inside the island enclosure for built-in units or near the location where a free-standing unit will be used. For built-in products, the supplied transformer should be connected during installation.

Care & Maintenance

CAUTION: All cleaning and maintenance should be done only when the BBQ is cool & with the fuel supply turned off at the cylinder. If your BBQ is set up for use with natural gas, turn off the gas supply at the system's manual shut-off valve.

IMPORTANT: Do not leave the BBQ outside during inclement weather unless it is covered (cover sold separately). We recommend cleaning and storing the drip tray after every use.

DRIP TRAY

The drip tray located below the BBQ should be cleaned periodically to prevent a heavy buildup of debris.

NOTE: Allow the drip tray to cool before attempting to clean.

COOKING GRATES

The cooking grates can be cleaned immediately after cooking is completed and after turning off the BBQ. Wear a barbecue mitt and scrub the cooking grates with a damp cloth. If the BBQ is allowed to cool down, cleaning the grates will be easier if removed from the BBQ and cleaned with a mild detergent.

FLAME TAMERS

Washing the flame tamers after every use is not necessary, but periodically, it is suggested you wash them in a soap and warm water solution. Use a wire brush to remove stubborn burned-on cooking residue. Dry the flame tamers thoroughly before you reinstall them in the cooking insert.

BURNERS

IMPORTANT: Gas control knobs should be in the “OFF” position and fuel line should be disconnected. To reduce the chance of FLASHBACK, the procedure below should be followed at least once a month or when your BBQ has not been used for an extended period of time.

1. Remove burners from the BBQ by carefully lifting each burner up and away from the gas valve injector. Wire brush the entire outer surface of the burner to remove food debris and dirt. Clean any clogged ports with a stiff wire, such as an open paper clip.
2. Inspect the burner for damage (cracks or holes), and if such damage is found, order and install a new burner.
3. After installation, check to ensure that gas valve injectors are correctly placed at the ends of the burner tubes.

STAINLESS STEEL

After initial usage, areas of the BBQ may discolor from the intense heat given off by the burners. This is normal. Purchase a mild stainless steel cleaner and rub in the direction of the grain of the metal. Specks of grease can gather on the surface of the stainless steel and bake onto the surface and giving a worn appearance. For removal, use a non-abrasive oven cleaner in conjunction with a stainless cleaner.

NOTE: Always scrub in the direction of the grain.

ANNUAL CLEANING OF BBQ HOUSING

Burning off the barbecue after every cookout will keep it ready for instant use; however, once a year, you should give the entire BBQ a thorough cleaning to keep it in top operating condition.

1. Shut off the gas supply at the source and disconnect the fuel line. Protect the fuel line fitting.
2. Remove and clean the cooking grids, flame tamers, and burners.
3. Remove the warming rack and wash with mild detergent and warm water.
4. Cover the gas valve injectors with a piece of aluminum foil.
5. Brush the inside and bottom of the BBQ with a stiff wire brush, and wash down with a mild soap and warm water solution. Wash thoroughly and let dry.
6. Remove aluminum foil from injectors and check injectors for obstruction.
7. Reinstall flame tamers, cooking grids, and warming racks.
8. Reconnect to the gas source and observe the burner flame for correct operation.

IMPORTANT: You should NOT line the bottom of the grill housing with aluminum foil, sand, or any other grease-absorbent substance. Grease will not be able to drip into the drip tray, and a grease fire may occur.

MAINTENANCE GUIDELINES

1. Keep the outdoor cooking gas appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
2. Do not obstruct the flow of combustion and ventilation air.
3. Keep the ventilation opening(s) of the cylinder enclosure free and clear from debris.
4. Visually check burner flames. Burner flames should be blue and stable with no yellow tips, excessive noise, or lifting. If any of these conditions exist, call our customer service line.
5. Clean outdoor cooking gas appliance, including special surfaces, with recommended cleaning agents, if necessary.
6. Check and clean the burner for insects and insect nests. A clogged tube can lead to a fire beneath the grill.

WARNING: Make sure each burner is properly replaced after cleaning. It is very important to ensure the end of the burner is installed appropriately onto the gas valve to ensure gas flows safely into the burner. Failure to meet these conditions can cause dangerous conditions that can cause personal injury and/or property damage.

Troubleshooting Your BBQ

GENERAL TROUBLESHOOTING

Inspect the burners at least once a year or immediately if any of the following conditions occur:

- The smell of gas.
- Flames appear mostly yellow. (Some yellow at the tips is OK.)
- The BBQ will not get hot enough.
- Burners make a snapping noise.

SPIDER AND INSECT WARNING



Spiders and insects can nest in the burners of this and other grills, which could disrupt gas flow. This dangerous condition could cause a fire behind and beneath the valve panel, damaging the BBQ and making it unsafe to operate. We recommend you check the BBQ and remove any spiders, insects, and webs at least once a year to reduce this risk.

WHEN TO LOOK FOR SPIDERS

You should inspect the burners 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 temperature.
3. The burners make popping noises.

BEFORE CALLING FOR SERVICE

If the BBQ does not function properly, use the chart below before contacting your dealer for service. You may save yourself the cost of a service call. Troubleshooting is for general purposes only. If the problem still exists, contact your dealer or the nearest authorized agency for service.

Problem:	Possible Causes and Solutions:
BBQ will not light	• Is your gas supply turned on? • If this is a ULPG BBQ, is there gas in your cylinder? Check your gas level. • Is one of your burners turned on? Allow up to 5 seconds of gas flow to ignite. • You should hear a snapping sound when you turn the knob.
Flare-ups	• Check flame tamers and cooking grates for excess food or grease buildup. • Ensure the BBQ is not placed directly in the path of the wind. • Be sure the drip tray is clean (do not use aluminum foil on the drip tray). Note: Some flare-ups may be inevitable when cooking greasy foods.
Yellow Flames	• Check the burner inlet for obstructions, particularly at the air inlets for each burner. • The BBQ may be in an area that is too windy.
Flame blows out on low setting or has uneven heat distribution.	• Check for spider webs or insect nests. • The cold BBQ needs to be preheated for 5 minutes on the high setting. • Cold and windy weather will require you to move the BBQ away from the wind. • Lack of fuel. Check to see cylinder valve is open and the cylinder has fuel.
Low heat with the knob on “HIGH”	• Check to see if the fuel hose is bent or kinked. • Make sure the BBQ area is clear of dust. • Check your gas supply and gas pressure.

	• If it is only one burner that appears low, make sure the injector or burner is clean.
BBQ is Too Hot	• Excess grease buildup causes grease fires. • Damaged or faulty regulator. Replace with factory-authorized parts. • Cook on a lower temperature setting.
Flame behind control panel or control knob area.	IMMEDIATELY shut off the cylinder valve and allow the BBQ to cool. • Check for spider webs or insect nests. • Gas is leaking from a faulty connection. Tighten connections with an adjustable wrench and replace damaged parts. Perform a leak test on all connections before cooking on the BBQ again.
Fire at any connection.	IMMEDIATELY shut off the cylinder valve and allow the BBQ to cool. • Gas is leaking from a faulty connection. Tighten connections with an adjustable wrench and replace damaged parts. • Perform a leak test on all connections before cooking on the BBQ again.



Warranty

This warranty covers all models included in this manual.

10-Year Warranty

Fire Dance Barbecues warrants the 4 and 5 burner barbecues and power burner to be free from defects in material and workmanship when subjected to normal domestic use and service for 10 years from the original purchaser. This warranty does not include discoloration, surface corrosion, or scratches that may occur during regular use.

One Year Warranty

Fire Dance Barbecues warrants all other BBQ components to be free from defects in material and workmanship when subjected to normal domestic use and service for one year from the original date of purchase.

These warranties are valid for the original purchaser, beginning from the original date of purchase. They cover the structural integrity of both the exterior and interior BBQ components, the power burner, and other parts when used under normal conditions. If structural deterioration occurs to the extent that the unit no longer performs properly within the warranty period, a replacement will be provided. However, a shipping and handling fee will apply. This warranty does not cover units used outside of normal household conditions.

Fire Dance Barbecues will neither provide nor cover the following:

- Installation or start-up
- Normal adjustment to burners, gas regulator, etc.
- Damage resulting from accident, alteration, misuse, abuse, hostile environments, improper installation, or installation not following local codes.
- Cleaning of ignitors and/or general maintenance
- Shipping/ Delivery damage
- Service by an unauthorized agent/agency
- Damage or repairs due to service by an unauthorized agent/agency
- Use of unauthorized parts
- Improper installation, such as no regulator, improper hook-ups, etc.
- Service visits for correct installation (you are responsible for providing electrical wiring, gas installation, and other connecting facilities)
- Service visits for repairs due to other than normal use.
- Service visits made to supply the user with operational assistance on-site.

Fire Dance Barbecues is not responsible for any transportation costs, labor charges, or export duties. This warranty does not cover, nor does it assume liability for, any damage resulting from failure to follow the manufacturer's instructions or local regulations. It is also void if the equipment has been tampered with, modified, or, in our judgment, subjected to misuse, negligence, or accident. Any implied warranties will not extend beyond the terms of this written warranty. This warranty replaces all other expressed or implied warranties, as well as any other obligations or liabilities related to the sale of this equipment.

Go to our website www.firedance.com.au and into the contact page to make a warranty claim.

Contact number: 1300 54 57 57