



TCA542

Portable Gas BBQ



INSTRUCTION MANUAL

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SAFETY INFORMATION

This barbecue has been tested and certified in accordance with Australian Standards AS 4557 (Amendment 2) and is approved for use in Australia.

WARNING: This barbecue must not be used indoors.

Read this instruction manual carefully before assembling and using the barbecue.

- This barbecue is designed for outdoor use only.
- Make sure the barbecue is not located under, against, or near a flammable surface.
- Before using the barbecue, remove any packaging material supplied around and within the barbecue.
- Do not make modifications to this barbecue. Doing so could be dangerous and will void your warranty.
- Never alter or modify the regulator or gas supply assembly.

WARNING: Accessible parts may be very hot during and after use.

- Please keep children well away.
- Do not move the barbecue during or shortly after cooking.
- Turn off the gas supply at the gas cylinder after use.
- Fitting a Gas Fuse/Gas Lock to the gas cylinder is strongly recommended, especially when stored in an enclosed compartment.
- Contact your local municipality for any building codes regulating outdoor barbecue installations.
- If using an LPG supply system in an enclosure, ventilation must be provided. Gas vapour is highly explosive and can cause serious injury or death if allowed to accumulate in a confined space and ignited.

Setting up the drip tray:

Line the base of the barbecue with foil.

Put a fat absorbent material in the drip tray (NOT sand or kitty litter).

Ensure you regularly clean and replace the foil and fat absorber.

Fat fires from the result of excessive build up of grease and fats are NOT covered by Warranty.

If there is a leak:

Turn the gas cylinder off

Disperse gas by encouraging maximum ventilation and spraying with a fine water spray.

Check all connections.

If the leak persists, keep the cylinder upright and keep outside. Keep skin away from any gas or liquid escaping from the cylinder.

Keep the cylinder at least 20 metres away from any spark or ignition source, including electrical equipment, camera flashes, and engines.

If there is a fire:

If the fire is at the barbecue, turn the gas off at the cylinder. Smother the flames with a wet cloth, fire blanket or extinguisher.

If the fire is at the cylinder, or you cannot get to the valve to turn the gas off, contact the fire brigade immediately.

Using a garden hose, direct the water to the middle of the cylinder to keep it cool. Try not to extinguish the flame. At least if the gas is burning, it won't be able to build up pressure and explode.

Most fires are caused by a build up of fats and greases. Regular cleaning of your barbecue is essential.

Fire prevention:

NEVER operate this barbecue without a regulator.

DO NOT store empty or full spare gas cylinders under or near this barbecue.

Keep the gas hose away from hot surfaces and protect it from dripping grease. Avoid unnecessary twisting of the gas hose. Visually inspect the hose prior to each use for cracks, excessive wear or other damage. Replace hose if necessary.

NEVER test for gas leaks with a lit match or open flame.

NEVER light the barbecue with the hood closed or before checking the burner tubes are seated over the gas valve orifices.

Ensure the barbecue is on a level and stable surface.

Remove the drip tray before moving the barbecue.

DO'S

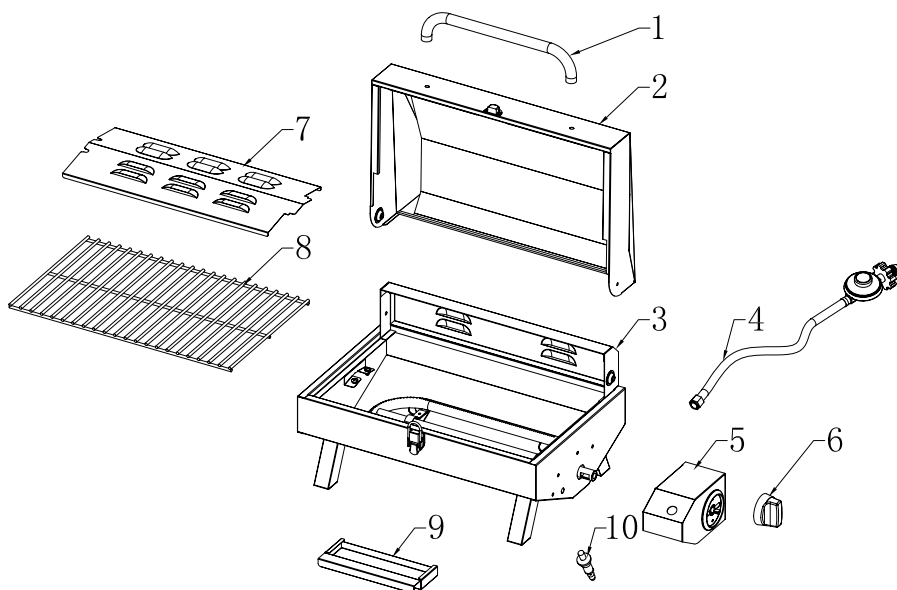
- Do have LPG cylinders filled by an authorised LPG supplier.
- Do check all gas line connections for leaks with a soapy solution prior to lighting, and tighten until bubbles disappear.
- Do turn off the gas off if the barbecue doesn't ignite straight away. Try again after 1 minute.
- Do have proper tools, tongs, mittens, and hot pads ready prior to removing foods.
- Do trim excess fats from meats to minimise flare-ups.
- Do let the barbecue cool down before removing any parts for cleaning.
- Do make sure your gas cylinder is at least a 4kg bottle.
- Do preheat the barbecue for 2-5 minutes before cooking.

DON'TS

- Don't install the barbecue closer than 1 metre on the sides, 1 metre in the back, or 2 metres above, to any combustible surface.
- Don't attempt any adjustment of the regulator. It has been preset and tested.
- Don't allow the LPG cylinder to lay on it's side. Keep it upright.
- Don't turn the control knob on until a lit match is inserted into the lighting hole ready for ignition. (Manual ignition only)
- Don't use plastics or untempered glass utensils on the barbecue.
- Don't wear long loose clothing around the barbecue. Long flowing hair is also dangerous around a barbecue. Tie hair back, and wear suitable clothing.
- Don't leave food unattended or unwatched for long periods. Most fats can catch fire even on the low setting.
- Don't use caustic materials to clean the barbecue.
- Don't exceed a temperature of 200°C with the hood closed.

WARNING: Do not replace the grill with an extra hotplate. You will violate the gas approval and your warranty will be voided. The grill provides the ventilation needed for the barbecue to operate safely, it is not designed to be a solid hotplate device.

PART LIST



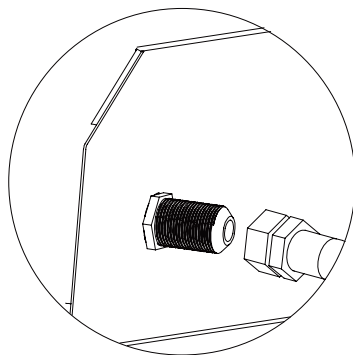
1. HANDLE OF LID
2. LID
3. BODY
4. REGULATOR (LPG)
5. CONTROL ASSEMBLY
6. KNOB

7. FLAME TAMER
8. COOKING GRID
9. GREASE BOX
10. IGNITION

INSTALLATION & ASSEMBLY

It is important to read these instructions thoroughly.

- The appliance must be installed in accordance with these instructions and installation requirements of your local Gas Authority.
- Before installing the barbecue, consider the location of the gas supply and routing of the gas line.
- The regulator and hose will already be connected when you first receive the barbecue. This hose is connected with a 3/8" SAE thread.
- Connect the regulator hose to your gas cylinder. This connection uses a standard POL thread and tightens in an anti-clockwise direction. (Never operate the barbecue without a regulator.)
- After connecting the gas supply, turn on the gas ensuring all gas valves are in the OFF
- position and check for leaks by brushing soapy water solution over all connections. The presence of bubbles indicates a gas leak. Under no circumstances should a naked flame be used to check for gas leaks. If a gas odour is present and no leaks found, do not use the barbecue.
- Contact an approved gas technical for help.
- If, after following these instructions, satisfactory performance cannot be obtained, please contact your place of purchase.



Preparing the cooking surface:

- Before using the barbecue for the first time, wash the cooking surfaces with mild soapy water to remove dust.
- Dry the cooking surfaces and then apply a light coating of cooking oil.
- Light your barbecue for the first time and keep the burner in the LOW position.
- Leave alight for 30 minutes for curing.
- Your barbecue should now be ready for cooking.
- Other than general cleaning, servicing of this barbecue must be carried out by an authorised BBQ gas technical.

NOTE: The regulator thread that connects to the cylinder is an anti-clockwise connection.

POSITIONING THE BARBECUE

This barbecue should 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.

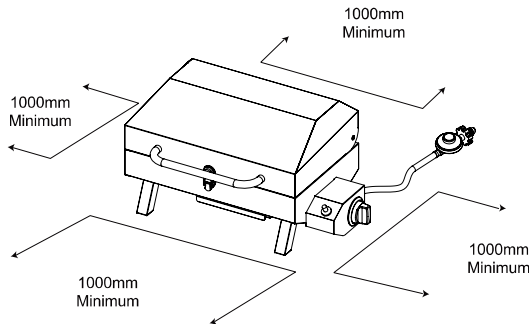
Any enclosure in which the barbecue is used shall comply with one of the following:

- An enclosure with walls on one side, but at least one permanent opening at ground level and no overhead cover. See figure (a).
- Within a partial enclosure that includes an overhead cover and no more than two walls. See figure (b).

Within a partial enclosure that includes an overhead cover and no 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.

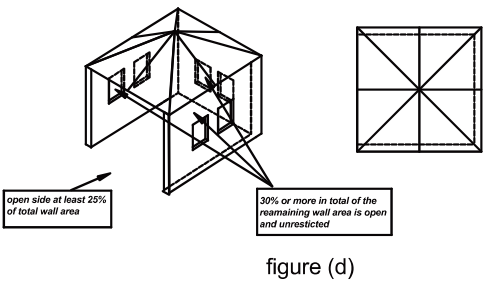
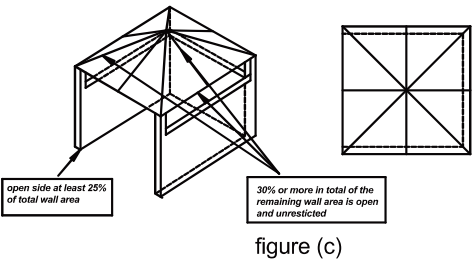
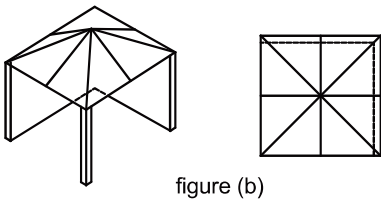
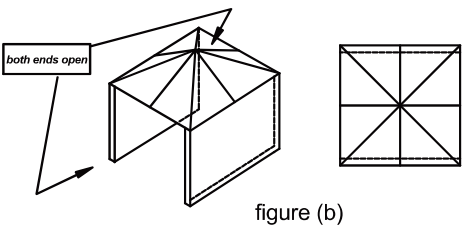
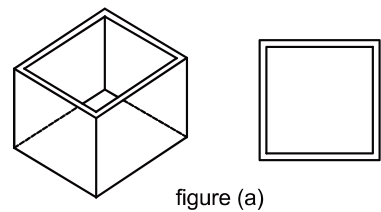
In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be open and remain open and unrestricted.



Minimum distance from combustible material

The barbecue must not be installed under or on any combustible material. Minimum clearance from any combustible materials in ALL directions of the barbecue is 1000mm.

The following figures are diagrammatical representations of outdoor areas described. Rectangular areas have been used in these figures - the same principle applies to any other shaped area.



USING THE BARBECUE

Lighting Instructions:

Using the spark ignition:

- Turn on the gas cylinder.
- With the barbecue hood open, press and turn the control knob in an anti-clockwise direction to the HIGH position and press the red ignition button 3 successive times. If the burner does not light immediately, turn the control back to the OFF position and wait one minute for any accumulated gas to clear out of the grill.
- Repeat this process until the burner is fully ignited. Then release the control knob.
- The LOW position is obtained by turning the control knob fully in the anti-clockwise direction.
- Turning the control knob will adjust the flame size and temperature.
- Only cook with the lid closed on LOW temperature, and do not leave the BBQ unsupervised.

Be careful of hot surfaces at all times during and after cooking.

WARNING: DO NOT ever allow children near the BBQ during and after cooking. BBQ surfaces can get very hot during cooking.

PORTABLE GAS CYLINDERS

What is LPG?

LPG is fuel gas compressed until it turns to liquid, then stored in a bottle or cylinder under pressure for easy transport.

The minimum size gas bottle for this barbecue is 4kg.

Natural gas vs LPG:



LPG is similar to natural gas. It is colourless, non-poisonous, and does not pollute when burnt. Appliances like heaters and barbecues, that can work on natural gas can often be converted to work on LPG and vice versa.

There is one important difference - LPG is heavier than air so if it escapes it does not float away. Instead LPG will collect and form in gas pools at ground level or at the bottom of your appliance.

Using a gas cylinder:

Most LPG cylinders work similarly.

There is a valve handle at the top, which you turn to release the gas. This works the same as a water tap, except that the gas is released at high pressure. Portable appliances often have a short length of hose which connects the gas bottle to the appliance.

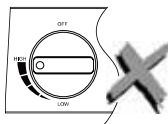
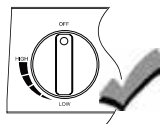
Model Name:	TCA542	<div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;"> <p>DO NOT REMOVE</p>  <p>AUSTRALIA AND NEW ZEALAND GAS SAFETY CERTIFICATION</p> </div> <div style="text-align: center;"> <p>IAPMO-R&T</p>  <p>GasMark GMK 10602</p> </div> </div>
Item No.:	MENCA052	
Gas Type:	ULPG	
Number of Burners:	1	
Injector Size(mm):	1.05	
Total Gas Consumption(MJ/h):	13.5	
Inlet Gas Pressure(kPa):	2.75 ± 0.2	
Burner Pressure(kPa):	2.75	
Serial No.:	20XXQXXXXX	
Clearance From Combustible Materials(mm)	From Back & Sides: 1000 ; From Top:1000	
For storage and cylinder exchange, disconnect the cylinder only. Do not disconnect hose from the appliance.		
FOR OUTDOOR USE ONLY		

LEAK TEST

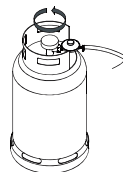
Before lighting your barbecue it is important to carry out this simple test to check there are no gas leaks. All gas connections must be tested before each use by using soapy water solution. Turn on the gas cylinder but make sure all the barbecue controls are turned OFF. Sponge the soapy water onto all the gas connections and look for a stream of bubbles. A stream of bubbles indicates a gas leak which must be sealed before using the barbecue.

NEVER use a naked flame to test for gas leaks. Connections at both the gas cylinder and barbecue must be tested.

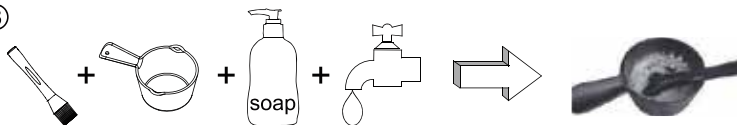
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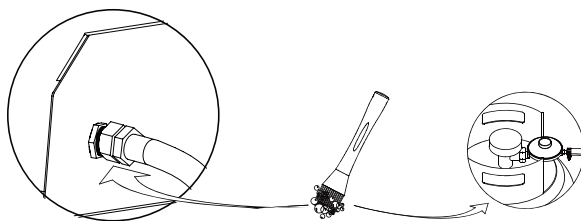
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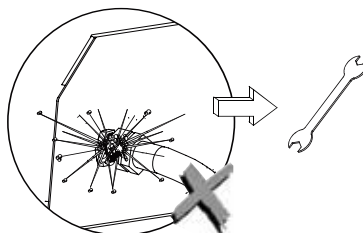
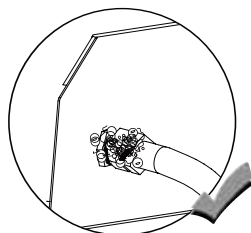
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CARE INSTRUCTIONS

Stainless Steel

Wash in hot soapy water, rinse and dry immediately. To remove streaks or heat stains from stainless steel, rub with soda water. Never use abrasives, such as general household cleaning products, heavy duty cleaners, bleach, steel wool or salt. Dampness can lead to rust.

Steel

The steel in this product may experience rusting deterioration over a prolonged period of time if left outside unprotected.

Natural Gas

This barbecue is NOT approved for conversion to Natural Gas

All BBQs

To protect your barbecue we strongly recommend using a protective cover when not in use. Regular maintenance will prolong the life of your barbecue.

Before first use:

- Clean the cooking surface with warm soapy water and rinse thoroughly.
- Dry the cooking surface, then lightly coat with cooking oil/ spray.
- Preheat your barbecue for 2-5 minutes before use.

After cooking:

- After each use, brush off excess residue from the cooking surface and turn the burners to HIGH for 5 minutes with the hood open. This will burn off most grease residue.
- Turn the gas cylinder off first, then turn off barbecue controls.
- Scrub the cooking surface with warm water.
- To prevent rusting, lightly coat the grill with cooking oil/spray.
- Once the barbecue has cooled down, close the hood, and place a cover over it. (Make sure the barbecue has cooled)

LPG Safety Tips

- Before connecting a gas cylinder, inspect the hose, fittings & rubber seals.
- If there is any sign of splitting or wear, replace the hose.
- Make sure all connections are tightened with a spanner, and then conduct a leak test (see page 11).
- Keep the hose free from knots and kinks.

MAINTENANCE

After cooking, turn the control knob to the HI setting for 5 minutes to burn off excess grease deposits.

Then turn off the gas at the gas cylinder and then the barbecue. Let the barbecue cool down before removing any parts for cleaning, or moving the barbecue.

The grill should be cleaned regularly depending on usage and types of food cooked, to prevent a build up of fats and greases.

A light brushing of cooking oil should be applied to the grill if the barbecue is not to be used for an extended period.

Cleaning:

To ensure your barbecue is ready the next time you want to use it, turn OFF all burners and take a long handled brush and carefully brush off the cooking surface. Use an oven mitt to protect your hand from the heat when brushing.

The barbecue body and drip tray should also be cleaned regularly using hot water and detergent.

Regularly clean the flame tamer to remove any grease or soot.

Remember to dry thoroughly and cover the barbecue securely with a weather proof cover before storing away.

Flash-back

Spiders and small insects can occasionally spin webs or make nests in the barbecue burners when not in use.

These webs can lead to a gas flow obstruction which could result in a fire in and around the front of the burner. This type of fire is known as a "FLASH-BACK" and can cause serious damage to your barbecue and create an unsafe operating condition for the user.

Although an obstructed burner is not the only cause of "FLASH-BACK", it is the most common.

To reduce the chance of "FLASH-BACK" you must clean the burner before assembling the barbecue and before using it after extended periods of non-use.

TROUBLESHOOTING

BBQ will not light properly:

- Check LPG supply is turned on
- Ensure all gas connections are secure.
- Check that the end of the burner is positioned properly over the gas valve.
- Check that there are no spider webs or debris clogging the burner.
- Press and hold in the control knob for at least 10 seconds after ignition to allow the burners time to ignite.
- If the burners continue to go out after you release the control knob, contact your supplier. You may need a replacement ignition unit.

When first lighting, there is a strong smell of gas:

Check all connections are tight and then perform a leak test (page 11).

My hose is showing signs of wear:

Replace your hose immediately. Do not use your barbecue until you have replaced the worn hose. Contact your supplier for replacement.

My barbecue has damaged or missing parts:

- Contact your nearest supplier for replacement parts.
- Don't use your barbecue until the damaged or missing parts have been replacement by an authorised person.

WARRANTY INFORMATION

Our product is guaranteed to be free from manufacturing defects for a period of 12 Months.

If your product becomes defective during this period, Electus Distribution will repair, replace, or refund where a product is faulty; or not fit for intended purpose.

This warranty will not cover modified product; misuse or abuse of the product contrary to user instructions or packaging label; change of mind and normal wear and tear.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and failure does not amount to a major failure.

To claim warranty, please contact the place of purchase. You will need to show receipt or other proof of purchase. Additional information may be required to process your claim.

Any expenses relating to the return of your product to the store will normally have to be paid by you.

The benefits to the customer given by this warranty are in addition to other rights and remedies of the Australian Consumer Law in relation to the goods or services to which this warranty relates.

This warranty is provided by:

Electus Distribution

Address 46 Eastern Creek Drive, Eastern Creek NSW 2766

Ph. 1300 738 555