



Caravan and Marine Barbecues

THE GALLEYMATE MODELS 1 100, 1500 & 2000 SIZZLER DELUXE HIGH LID. SIZZLER DELUXE LOW LID SIZZLER MAX (FOR USE WITH PROPANE AND UNIVERSAL LPG)

An all Stainless Steel free standing Barbecue and Oven.

INSTRUCTIONS FOR USE

If you take the time to read these instructions, you will not only enjoy your BBQ more, you will prolong its use!

Please refer model to specifications on appliance data plate prior to use.

Warning.....Our BBQ's are certified for **OUTDOOR USE ONLY**, The 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. (REFER Fig. 2)

“Warning, in freezing conditions the pressure of propane gas can be reduced in the cylinder tank causing a lack of gas pressure. This may affect the way the barbecue operates”.

Please Note: BBQ’S fitted with a flame failure Device: are now *SUITABLE FOR USE ON A CARAVAN DESIGNED WITH A ‘TUNNEL BOOT’*

This version of the BBQ does require a regulator attached to the BBQ to meet new standards.

The hose assembly supplied with this BBQ will be permanently attached to the BBQ manifold.

The hose inlet connection should be inserted in to the quick connect device, (bayonet fitting), on the external gas piping system.

*Once the hose has been attached to the quick connect device, (bayonet fitting), check connection for leaks using a soapy water solution. **DO NOT CHECK FOR GAS LEAKS WITH A NAKED FLAME***

Important Note: it is illegal to install a quick connect device, (bayonet fitting), inside a caravan or boat

General

Unpacking: Remove appliance from box and remove all packaging, open lid of appliance and remove Transit Protection foam block from inside of appliance, place all packing materials in empty carton and dispose of accordingly.

The Sizzler **DELUXE HIGH LID**, **SIZZLER DELUXE LOW LID** AND **SIZZLER MAX** come with 4 adjustable legs or feet which are packed inside the BBQ. Please insert these feet for table operation.



This fully assembled portable unit requires to be connected to a LPG gas supply. Which was specified on purchase!

When installing this appliance in an enclosure:

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.

If post mounting this appliance: the tubing used within the post shall terminate not less than 150mm above the intended ground level.

This appliance must not be used indoors.

Connection to Gas Supply (refer Fig. 1)

Refer to page 1 for BBQ use on a caravan incorporating a tunnel boot

This BBQ is designed for use with LPG only. The gas hose connection has been fitted to the barbecue and leak tested at the manufacturing plant. Do not disconnect the hose from the barbecue.

Connecting Direct to a LPG Cylinder: Connect the 2.75kPa regulator and hose to the LPG cylinder.

Check for leaks by spraying the connections and gas line with soapy water and looking for air bubbles if these occur re-tighten and spray again.

Warning: This appliance is designed for an external LPG cylinder minimum cylinder capacity of 1:2 kg

Refer to page 1 for details on BBQ use on a caravan incorporating a tunnel boot

Important Note: The gas reticulated piping system on a caravan or boat must be installed by a licenced gas fitter in compliance with AS/NZS 5601.2 and any other statutory requirements



On completion of the installation the licenced gasfitter/installer must:

- Check to ensure the installation is gas tight
- Light each burner to ensure that the ignition system is operating properly.
- Check that the burner is not “yellow tipping” The flame should be sharp and blue.
- Instruct the user of the correct operation of the appliance.

IF THIS APPLIANCE APPEARS TO BE OPERATING INCORECTLY OR PRODUCING OBJECTIONAL ODOURS, TURN GAS OFF AND CONTACT AN AUTHORISED SERVICE AGENT OR CARAVAN AND MARINE BARBECUES

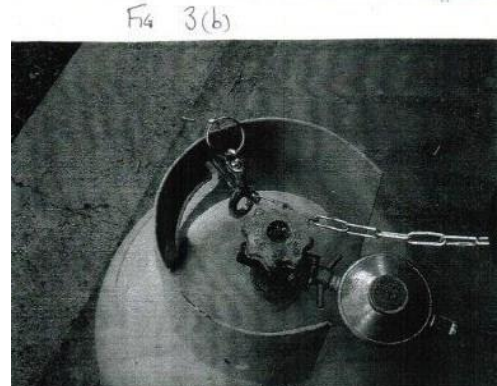
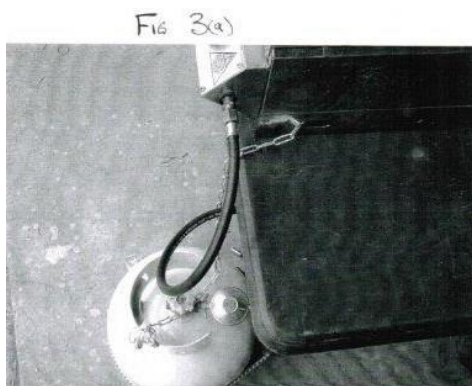
For Storage and Cylinder Exchange. Disconnect the Hose at the Cylinder only .Do not take the hose off the barbecue, Unclip the chain from the LPG Gas bottle.

Do Not Disconnect Hose from the Appliance.

IMPORTANT

The LPG cylinder must be rigidly secured independently of the barbecue and the distance between the cylinder and the barbecue must not exceed 80% of the hose assembly (720mm) See Figure 3(a) and 3(b) below.

The location and securing of cylinder to a marine craft or caravan must comply with **AS/NZS5601.1.2 (Gas Installations)**.



Lighting and Operating the Burners

Lift the lid of the appliance to the fully opened position. Check that the control knobs (Fig. 1) (item 8) are OFF by depressing and turning fully in clockwise direction to the OFF position. Connect to gas supply, depress the control knob and slowly turn in an anti-clockwise direction to HIGH position (9 o'clock). This will activate a piezo ignition system on the valve and send a 75mm flame to ignite the burners. Once lit remove the pressure and adjust to your requirements. It may require several presses to light the burner. Observe the gas burns with a bright clear blue flame if not turn off and then light again. If piezo ignition fails wait five (5) minutes, then use standard 40mm match or gas lighter to light burner. Access to burners is obtained via inspection hole on left hand side of unit.

For models with flame failure valves: Depress the control knob and slowly turn in an anti-clockwise direction to the high position, (9 o'clock), this will activate the piezo ignition system on the valve and ignite the burner. Once the burner is lit, continue to keep the valve depressed for 20 seconds, (to activate the valve safety mechanism), then release; the burner should remain alight. If the burner goes out, wait 5 minutes and re-attempt. If the auto ignition system fails a 40mm match may be used to light the burner via the inspection hole on the left side of the unit

When finished using the Appliance

After you have finished using the appliance turn the knobs clockwise to the OFF position.

FOR SAFETY ALWAYS ENSURE ALL CONTROL VALVES, INCLUDING THE GAS CYLINDER, ARE TURNED OFF AFTER USE.

Note: The temperature and times given is a guide only. If the unit is subject to a variety of conditions such as wind, sun, humidity and temperature the internal temperature and overall cooking time will vary. In colder climates and windy conditions the internal temperature will be lower and cooking times will increase.

To ensure your meal is cooked to perfection it is recommended to use a meat thermometer / probe to check the internal temperature of the food.

Seasoning STAINLESS STEEL HOTPLATES!

Before using the Stainless Steel hotplate for the first time, thoroughly wash and dry, then season it by applying a light coat of cooking or vegetable oil. Light the burner and set on low heat and allow the hotplate to CURE till a little smoke appears about 5 minutes, turn off BBQ and rub some sea salt with a thick cloth over the entire plate while hot. Your SEASONED hotplate is now ready for your first barbecue.

It is preferable to apply a light coat of cooking oil to the hotplate each time to help prevent food from sticking to the surface.

Barbecuing Lid Open. Both Burners “on”

Our BBQ's are very **HOT** extremely **hot** to what you may have been used to in the past, most egg shaped single burner BBQ's put out between 8,500 and 12,000 BTU our BBQ's put out a minimum of 20,000 BTU's **they do not need 8 to 10 minutes to warm up!!!** A couple of minutes is heaps

We recommend that on your first BBQ you do not leave the BBQ unattended, so you can get used to the “power” of the unit!

Barbecuing Lid Closed.

By closing the lid after placing steaks, chops etc on the hotplate, the food will cook in around three-quarters normal barbecuing time, and still have well-browned surfaces. We recommend cooking on low or simply turn one burner off. Cooking with the lid “Closed” barbecue foods require less attention, less turning and less basting.

Using (optional) Grill Plates

Full Grill Plates all Models: The Full Grill plate replaces the standard solid barbecue hotplate. Flame dispersers must be attached to the gas burners to avoid flare up and to disperse heat evenly under the entire grill plate area.

½ Plate and ½ Grill plate all models: Flame dispersers must attached to the gas burners under the grill section to avoid flare up and to disperse heat evenly under the entire plate area.

The standard stainless steel fat collection tray holding absorption material or alfoil is situated in the unit under the burners. This should be emptied after every use!

Use of (optional) Cooking Rack for warming and roasting.

Firstly remove the barbecue plate and position the rack in its place, once you have positioned the Cooking Rack you can leave it in the BBQ.

Very Important: When using the cooking rack, use the front burner only, turned down to low!

All “cooking” is to be kept to the rear of the barbecue and away from direct flames.

All food to be roasted must be in a baking dish! No food is be placed directly onto cooking rack!

Note: Refer to heading **Recommended Cooking Times and Temperatures** for an indication to obtain optimum results.

Use of (optional) Spitroast Kit

The Galleymate 1100/1500/2000 has the option of a battery motor driven spit roast rotisserie operating at 3 volt DC with 2 x D cell batteries or a 240 volt AC motor operating from mains supply. Larger joints of meat can be cooked giving excellent results, because the meat rotates while cooking, the juices remain in the meat for a more succulent result.

Note: When using the Galleymate 1100/1500/2000 for spit roasting **remove the barbecue plate and warming rack**, only use the front Burner on the low setting as indicated in the **Recommended Cooking Times and Temperatures**.

Quantities of Meat

The following table is a suggestion of the amount of meat to order when catering for a large group. The amounts allow for guests to have "seconds", which is inevitable when the meat is cooked to perfection on The Galleymate. You may decide to

reduce these quantities to suit your needs. (Grams per person)

BEEF Topside 300gm	PORK Legs 380gm	LAMB Legs 500gm	POULTRY whole 450gm	TURKEY buffs style 350gm
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There are many ready-made marinades on the market so why not be a little adventurous and impress your guests with your cooking talents.

Recommended Cooking Times and Temperatures

These times are approximate depending on the size, shape, thickness and desired result (rare, medium or well done).

BEEF:	PORK:	LAMB:	CHICKEN/TURKEY:
40 minutes per kilo	50 minutes per kilo	45 minutes per kilo	40/50 minutes per kilo

As mentioned earlier a meat cooking thermometer / probe inserted into the middle of the meat to check 5 minutes before estimated cooking time, can be used to determine a more accurate result. The chart below gives an indication of the desired internal temperature required using the meat thermometer / probe.

BEEF	PORK	LAMB	CHICKEN/TURKEY
Rare 60oC	Well Done 75oC	Rare 60oC	85oC / 90oC
Medium 70oC		Medium 70oC	
Well Done 75oC		Well Done 75oC	

DO's

- * Before each use remove any accumulated grease and other cooking residue.
- * Have propane gas cylinder (LP units) filled by authorised supplier
- * Check hose and Regulator regularly and replace if necessary.
- * Check all connections for Gas soundness! (with soapy water solution prior to lighting and tighten until bubbles disappear).
- * Turn the gas off promptly should you be unable to light the barbecue immediately.
Wait a full 5 minutes before attempting to light again.
- * Have **“proper tools,”** tongs, oven mittens etc ready for use prior to removing hot foods.
- * Trim excess fat from meats to minimise excess fat spatter. This is almost essential with Grill Plates to avoid flare ups.
- * Let the appliance cool before cleaning.
- * Be careful not to have the heat control too high. Lower settings may be preferable
- * These BBQ's are designed to produce high temperatures to perform well in inclement weather conditions.
- * **INSPECT GAS CYLINDERS REGULARILY TO CHECK TEST DATE STATUS**

DONT's

- * **DO NOT USE AN ADAPTOR AT THE CYLINDER CONNECTION**
- * Modify the BBQ in any way! You will void your warranty and insurance policy!
- * Install the appliance any closer than 100mm on sides or 200mm on rear or front, to any combustible surface, or under any unprotected overhead combustible construction.
- * Place articles on or against the BBQ
- * Touch surfaces of the appliance while cooking. They can become very hot.
- * Attempt any adjustment of the regulator. It has been pre-set and tested.
- * Allow the LP gas cylinder to lie on its side. Keep in an upright position
- * Use plastics or untempered glass utensils in the appliance.
- * Use large utensils (like supplied in large domestic BBQ's)
- * Wear long, loose, flowing clothing or long hair around the barbecue.
- * Use caustic materials to clean the barbecue and/or parts.
- * **Place or use flammable materials on or against the BBQ**
- * Spray Aerosols in the vicinity of the BBQ when in operation

NOTE: KEEP CHILDREN AWAY FROM THE APPLIANCE AT ALL TIMES, WHEN IN USE. SURFACES CAN BECOME VERY HOT DURING COOKING.

Maintenance and Servicing after use

As stated earlier **DO NOT!** Modify the BBQ in any way! You will void your warranty and insurance policy!

Should you require maintenance return the BBQ to us, or use an authorised (licenced) Australian Gas Fitter.

We recommend your Regulator Gas hose be replaced every 3 years as they are exposed to the Elements.

In Australia it is a requirement that: All gas cylinders must be tested or replaced every 10 years

It is recommended the appliance be cleaned after every use after turning burners and gas supply off. Allow to cool slightly before wiping the surface with warm soapy water. For more stubborn deposits use a non-caustic environmentally friendly spray-on oven cleaner, (such as K2r, Easy off Bamm oven cleaner) scrape and wipe stainless Steel hotplate clean.

Periodic Cleaning

It is recommended that every 12 months the burners are removed thoroughly washed in hot soapy water and dried.

Removal and Installation of Burners (refer Fig. 1)

The burners are easily removed by releasing the securing tab (item 1) from the locating hole at the left-hand end of burner. Remove burner to expose gas cock and injectors (item 3). Use a correct fitting spanner to remove injectors if necessary for cleaning. Installation is in reverse sequence and check before re-use.

WARNING

Should any malfunction or abnormal operation of your appliance which may require service occur please immediately contact the manufacturer or nearest distributor.

For a complete range of services, spare parts and various accessories and attachments contact:

Caravan and Marine Barbeques

Unit 5 / 9 Sky Close Taylors Beach NSW 2316 or Ph: 02 49 819 859

Monday to Thursday 9 am to 3 pm.

Website: www.marinebarbecues.com.au

Email: sales@marinebarbecues.com.au

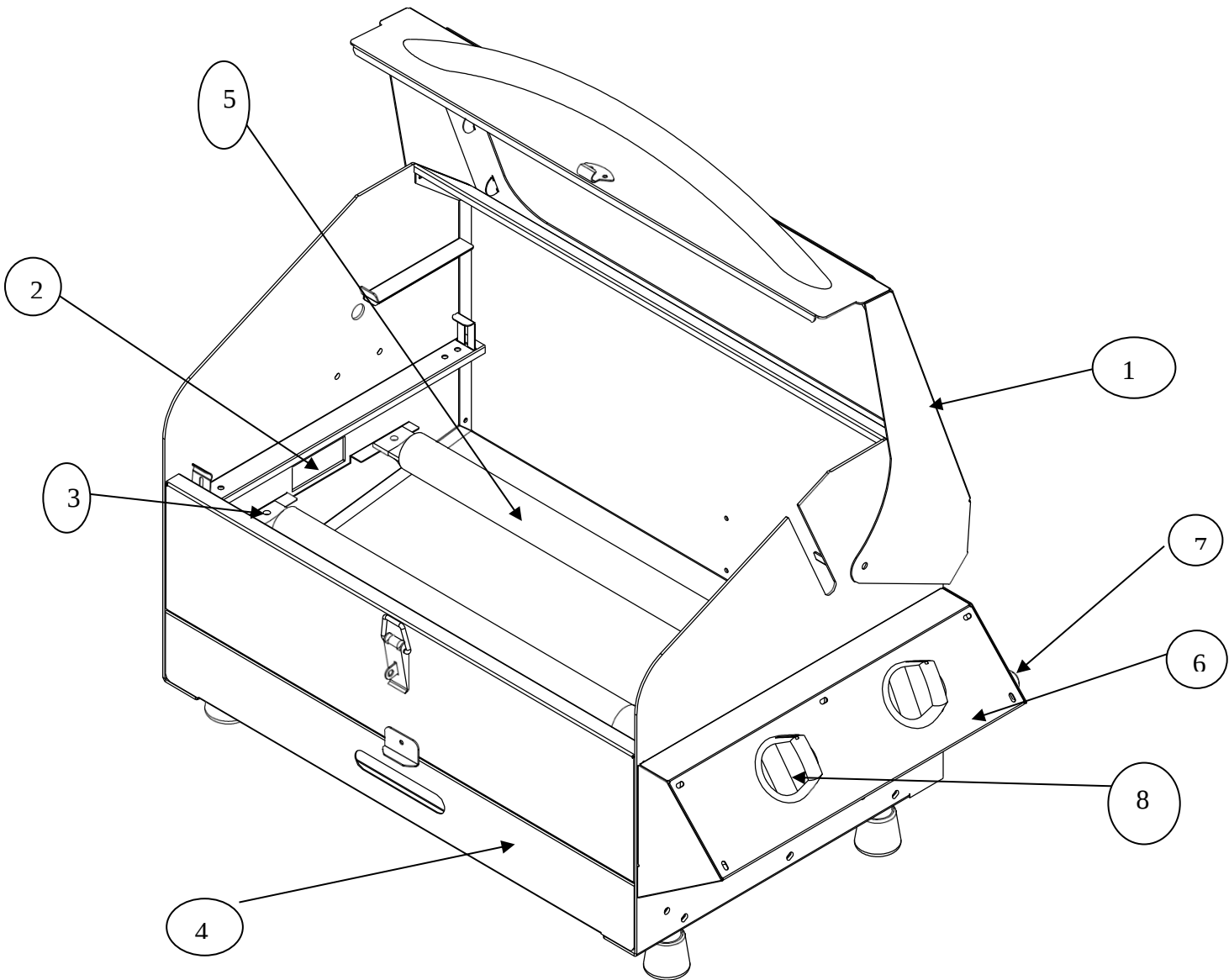
To ensure optimum longevity this appliance should be serviced every 12 months. If the appliance burners appear to be yellow tipping or producing carbon deposits, turn appliance off and contact Caravan and Marine barbecues or their preferred service Agents immediately - do not attempt any repairs yourself!

Specification Data Configuration

Model No	Gas Type	No of Burners	Main Injector (mm)	Flame Thrower injector (mm)*	TPP (kPa)	Total NGC (MJ/h)
Sizzler Deluxe Low Lid Stainless Plate	Propane LPG	2	0.75mm	0.50mm	2.75	15.8
Sizzler Deluxe Low lid ULPG	ULPG	2	0.60mm	0.50mm	2.75	11.5
Sizzler Deluxe High Lid Stainless Plate	Propane LPG	2	0.75mm	0.50mm	2.75	15.8
Sizzler MAX Stainless Plate	Propane LPG	2	0.75mm	0.50mm	2.75	15.8
Galleymate 1100	Propane LPG	2	0.75mm	0.50mm	2.75	15.8
Galleymate 1500	Propane LPG	2	0.75mm	0.50mm	2.75	15.8
Galleymate 2000	Propane LPG	2	0.90mm	0.50mm	2.75	21

Note: TPP (KPA) is 2.70 when connected to a low pressure LPG Piping System

Figure 1



NO	Description
1	Lid
2	Viewing Hole
3	Burner locating Tab
4	Drip tray
5	Burner
6	Control Panel
7	Gas inlet: <i>Inlet connection situated at the front right hand side of the facia panel, type - 3/8" SAE.</i>
8	Control Knob

Figure 2

DIAGRAMMATICAL REPRESENTATIONS OF OUTDOOR AREAS

The following figures are diagrammatical representations of outdoor areas.
The areas used in these figures are examples - the same principles apply to any other shaped area.

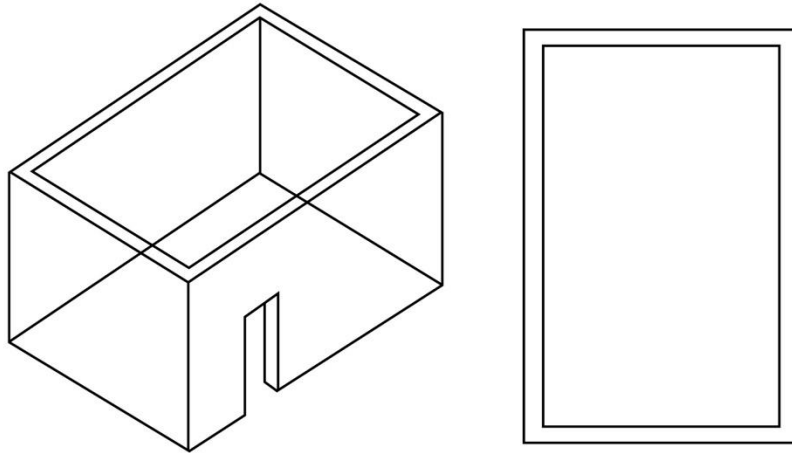


FIGURE 2 - OUTDOOR AREA - EXAMPLE 1

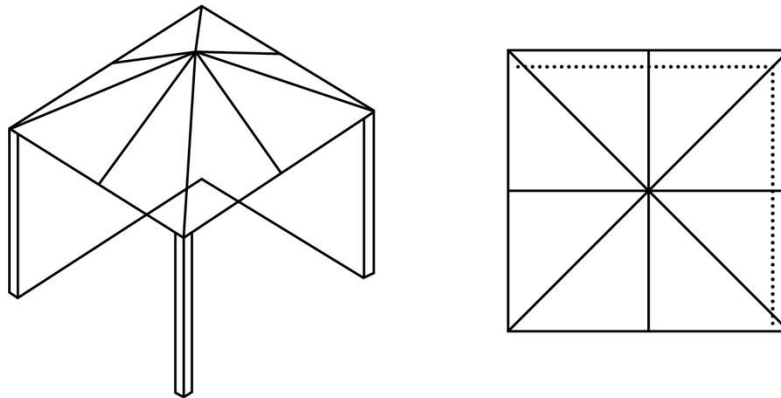


FIGURE 2 - OUTDOOR AREA - EXAMPLE 2

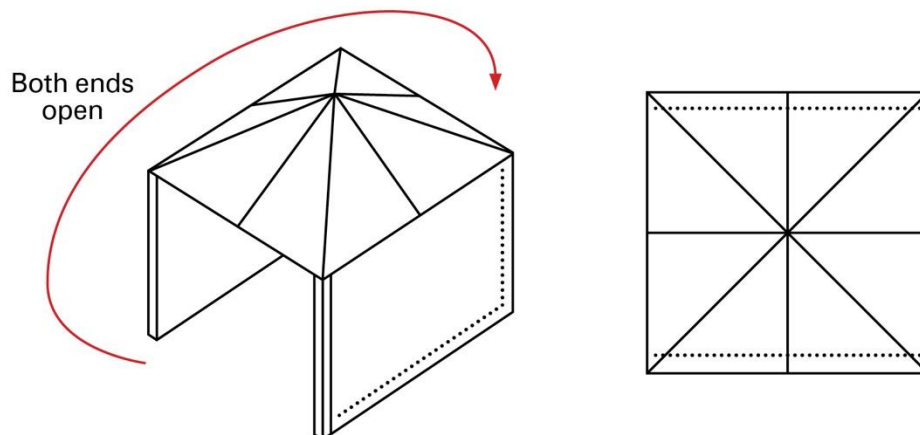


FIGURE 2 - OUTDOOR AREA - EXAMPLE 3

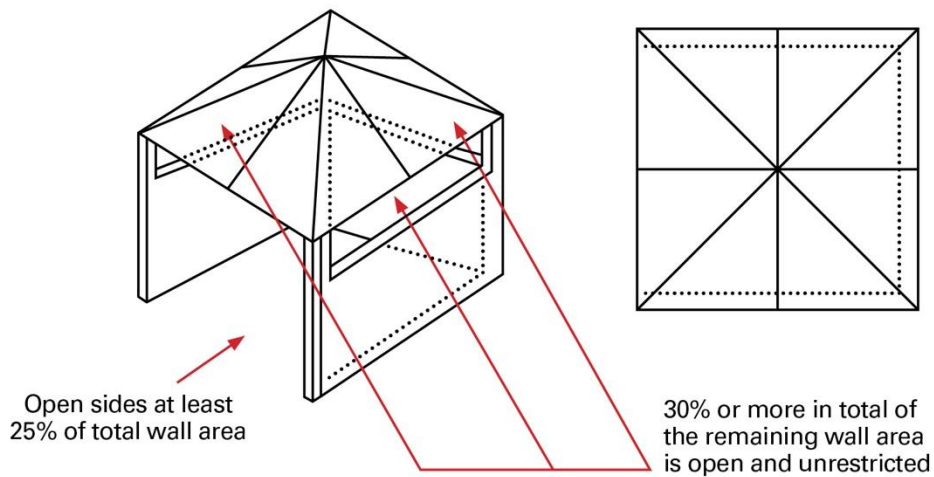


FIGURE 2 - OUTDOOR AREA - EXAMPLE 4

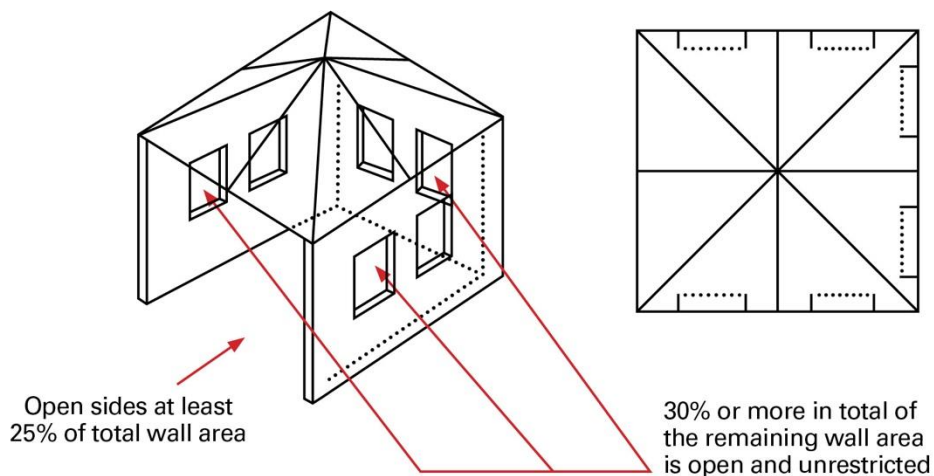


FIGURE 2 - OUTDOOR AREA - EXAMPLE 5

When installing this appliance in an enclosure:

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.



WARRANTY CONSUMER PRODUCTS CONGRATULATIONS ON YOUR PURCHASE

Caravan and Marine Barbeques manufacture two product ranges of BBQ's
(Marine) **Galleymate** and (Land) **Sizzler**.

The Galleymate range are warranted against faults in materials and manufacture for a period of five years from the date of original purchase. (Conditions apply for commercial use.)

The five year warranty applies to the stainless steel casing, Lid and drip tray.

A limited 12 month warranty applies to the Stainless Steel Hotplate, burners, igniters, and any other fittings supplied by Caravan and Marine BBQ's.

The Sizzler range are warranted against faults in materials and manufacture for a period of five years from the date of original purchase. They are **not** warranted for any sort of **Marine Use**.

Use in a marine environment will completely void the warranty. (Conditions apply for commercial use including hire.)

The five year warranty applies to the stainless steel casing, Lid and drip tray.

A limited 12 month warranty applies to the Stainless Steel Hotplate, burners, igniters and any other fittings supplied by Caravan and Marine BBQ's.

If service is required during the warranty period, please contact Caravan and Marine Barbeques. These repairs would be carried out at no charge to the owner, subject to the conditions specified herein.

The owner is responsible for any transportation and insurance costs if the product has to be returned for repair. (Please ring us first during our business hours as most problems can be sorted out over the phone 02 49 819 859)

This warranty does not extend to accessories or defects or injuries caused by or resulting from causes not attributable to faulty parts or the manufacture of the product, including but not limited to, defect or injury caused by or resulting from misuse, abuse, neglect, accidental damage, improper voltage, liquid spillage, vermin infestation, software, or any alterations made to the product which are not authorised by Caravan and Marine Barbeques.

Please retain your sales documentation, as this should be produced to validate a warranty claim.

This warranty is in addition to and in no way limits, varies or excludes any express and implied rights and remedies under any relevant legislation in the country of sale.

For your reference, please enter the particulars of your purchase below and retain, with your purchase documentation. When making a claim, please send a copy of this warranty together with your Proof of Purchase to the manufacturer below.

Model No. _____

Serial No. _____

Date of Purchase. _____

Retailer. _____

Caravan and Marine Barbeques

Unit 5 / 9 Sky Close.

TAYLORS BEACH NSW 2316

AUSTRALIA

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