

## Instructions for the safe use and enjoyment of your new Ziegler & Brown Turbo Barbeque

Instruction for "LM" series Barbeques.

For models  
ZGTC2L<sup>LM</sup>  
ZGTC4L<sup>LM</sup>  
ZGTE2L<sup>LM</sup>  
ZGTE4L<sup>LM</sup>  
ZGTE3LM<sup>LM</sup>  
ZGTE5LM<sup>LM</sup>

- **You will need** 2 adjustable spanners + 1 phillips head screwdriver



# Congratulations On Your Purchase

**Thank you and congratulations for choosing a quality barbeque as part of your outdoor entertaining world.**

By following these instructions for safe and easy operation, you will enjoy years of satisfying, trouble-free outdoor cooking.

And when you're fully up and running, you can visit your Barbeques Galore store for some great accessories and cooking tips to make your experience even more rewarding.

But first things first....

## Safety First

**Australia has an excellent safety record when it comes to gas appliances. This reflects both the high quality of appliances sold, as well as growing consumer awareness about safe practice. We urge you to follow the guidelines below together with these instructions for safe use, to prevent overheating and to produce great cooking results.**

- This barbeque is an outdoor appliance only. Under no circumstances should it be used indoors.
- This barbeque has not been approved for marine use.
- Do not perform any servicing on the barbeque yourself. This includes internal adjustment of the regulator and gas valves. Servicing can only be carried out by authorised technicians.
- It is important that you install your barbeque exactly as described in these instructions. In particular you should keep the barbeque clear of combustible material, and you should check for leaks whenever a new connection is made.
- Do not store chemicals or flammable materials near this appliance.
- Do not place articles on or against, or enclose this appliance.
- The barbeque gets extremely hot while in use. Keep children away from the appliance until it has cooled to normal temperatures.
- It is a good idea to tie back long hair and loose clothing while cooking in case of unexpected flare ups.
- Fat fires are the most common cause of problems in barbeques. They are caused by a build up of grease in the drip tray and the inside of the barbeque frame. A fat fire can be difficult to put out, and will be dangerous if it spreads to the gas hose. You should keep your barbeque clean to avoid this occurrence.
- Do not transport the barbeque whilst it is hot because there is a risk that the contents of the drip tray will fall out.
- NEVER leave a barbeque unattended with any burners switched on. Always switch **OFF** all burners and cylinders when the barbeque is not in use.
- Take care when touching a hot barbeque, especially on surfaces close to the firebox or roasting hood.
- It's fine to pre-heat with all burners on **HIGH** and the hood closed, but do not allow the temperature on the hood thermometer to exceed 250 C.
- When cooking with the hood closed, for more than 10 minutes, turn all burners to **LOW** or **OFF** as required to keep the barbeque from dangerously overheating.
- NEVER leave all burners on **HIGH** for more than 15 minutes. Always stay in control by adjusting burners to **LOW** and **OFF** as required to maintain suitable cooking temperatures.
- Follow instructions to periodically check for gas leaks.

# Where To Put Your Barbeque

**Most importantly, you must observe the clearances listed on the data sticker on your barbeque.**

It will tell you how close you can put the barbeque to combustible surfaces (wood, gyprock, trees, wooden fences etc). If you don't follow these clearances, there is a chance that nearby surfaces will heat up and catch fire. If you purchased your barbeque in a cart, you don't need to be concerned with side clearances. The barbeque-cart combination has been laboratory tested, and complies with relevant Australian Standards.

Keep the barbeque sheltered from the wind. Wind interferes with the flames and can prevent your barbeque from heating up properly and can even damage some components.

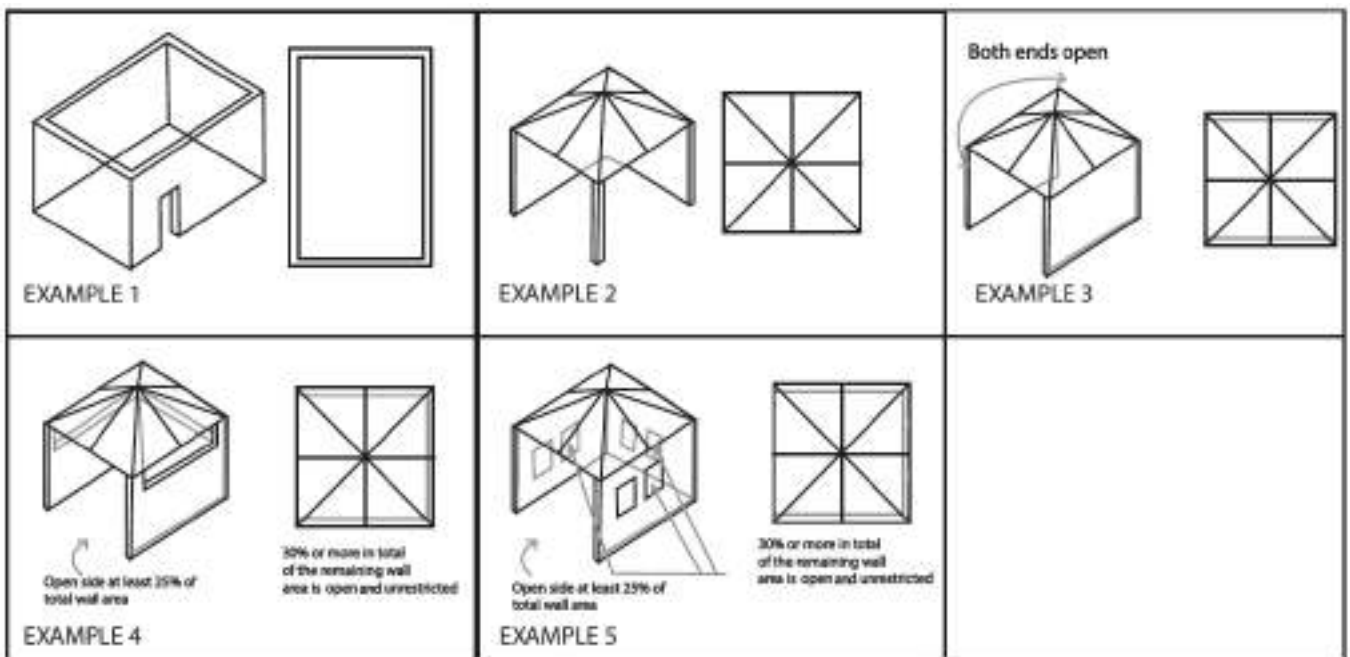
Make sure the surface is level. This is safer, and makes cooking easier.

Don't put the barbeque too close to windows or anywhere else where cooking smoke is likely to cause a problem.

## Putting Your Barbeque In An Enclosure

This appliance must only be used in an above ground, open air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection. Any enclosure in which the appliance is used must comply with one of the following:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover. SEE EXAMPLE 1
- Within a partial enclosure that includes an overhead cover and no more than two walls.
- SEE EXAMPLE 2 & 3
- Within a partial enclosure that includes an overhead cover and more than two walls, the following shall both apply: (1) At least 25% of the total wall area is completely open and (2) at least 30% of the remaining wall area is open and unrestricted SEE EXAMPLE 4 & 5
- In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted



# Build-in Barbeques

It is possible to install the Ziegler & Brown Turbo barbeque into a dedicated enclosure, provided that a few requirements are met:

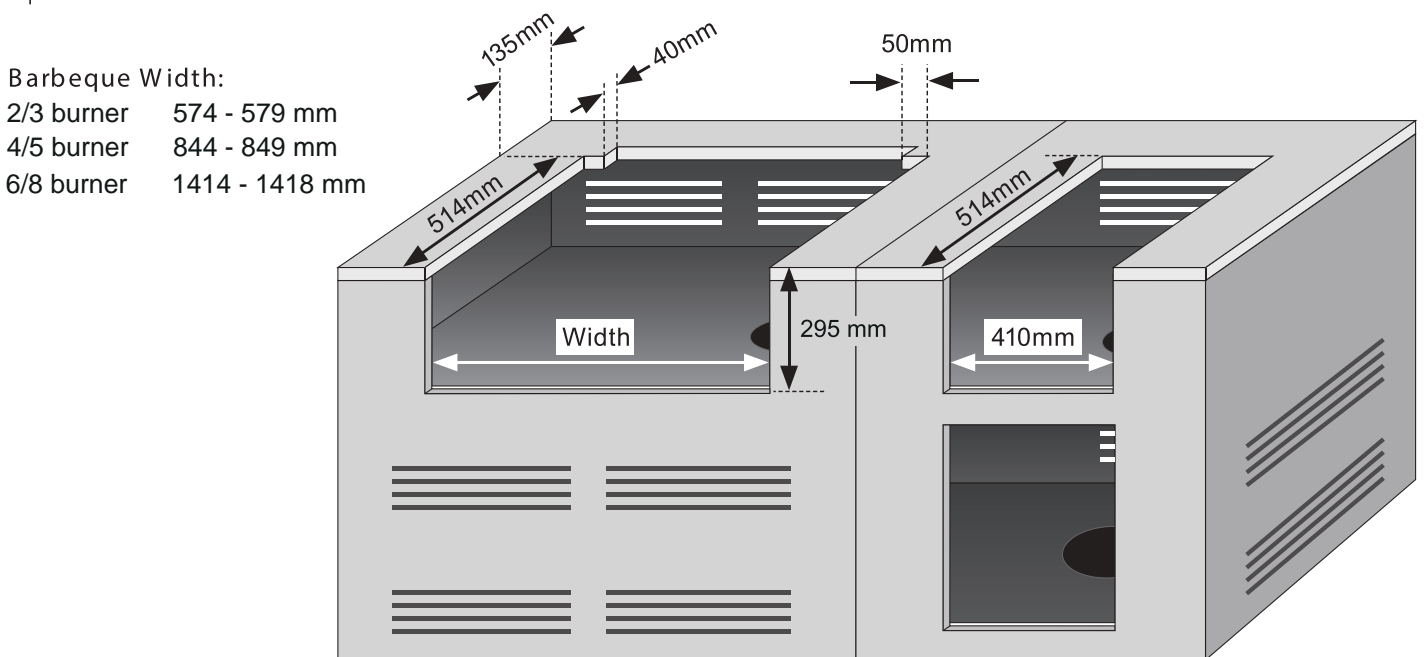
- Adequate clearance around the barbeque must be provided. This ensures that the burners have a supply of fresh air to operate correctly. Failure to provide enough fresh air to the burners can cause the production of dangerous noxious gases.
- Adequate distance from combustible materials - The required clearances from combustible materials are listed on the data plate on your barbeque. The enclosure itself must be made of non-combustible material.
- Sufficient space behind the barbeque for the roasting hood to open freely.

In addition, where the cylinder is kept in an enclosed space underneath or near the barbeque, the following must be observed:

- The cylinder must rest on a base to ensure that water will not accumulate, and that the cylinder is clear of the surrounding soil.
- There must be at least 200cm<sup>2</sup> of ventilation openings per cylinder stored, at both the top and bottom of the cylinder compartment within 125mm of the cabinet top and bottom respectively so that any accumulating gas can quickly escape to the outside air. At least 25% of the lower ventilation should be with 15mm of the base level.

The diagram below shows the recommended cutout dimensions for both the barbeque and the side burner.

Brackets to hold the barbeque and side burner into a dedicated cavity are supplied with the appliance when you purchase it as a build in.



Sample enclosure showing critical dimensions. Enclosure must be made of non-combustible materials.

# Island Barbeques

Barbeques Galore have available a stone-topped pre-built island complete with optional table and sink/fridge modules.

These modules are designed specifically for your Ziegler & Brown Turbo barbeque, with all required clearances for opening observed. The barbeque module has a dedicated stand for a portable gas cylinder, or aeration and hood alternatively, you can run a gas pipe or hose in the gap underneath the island for permanent gas connections.

All other details in these instructions apply equally well to barbeques in these island modules.

# Assembling Your Barbeque

## Assembly Of Cart

Now is a good time to follow your separate cart assembly instructions so that your barbeque is in position before you put in all these components. Once in the cart, assembling the rest of your barbeque is very straight forward.

## Prepare For Assembly

Start by unpacking the carton. Be careful not to damage the barbeque surface or the gas connection. If there is any protective film on the barbeque, it should be removed at the end of the assembly process.

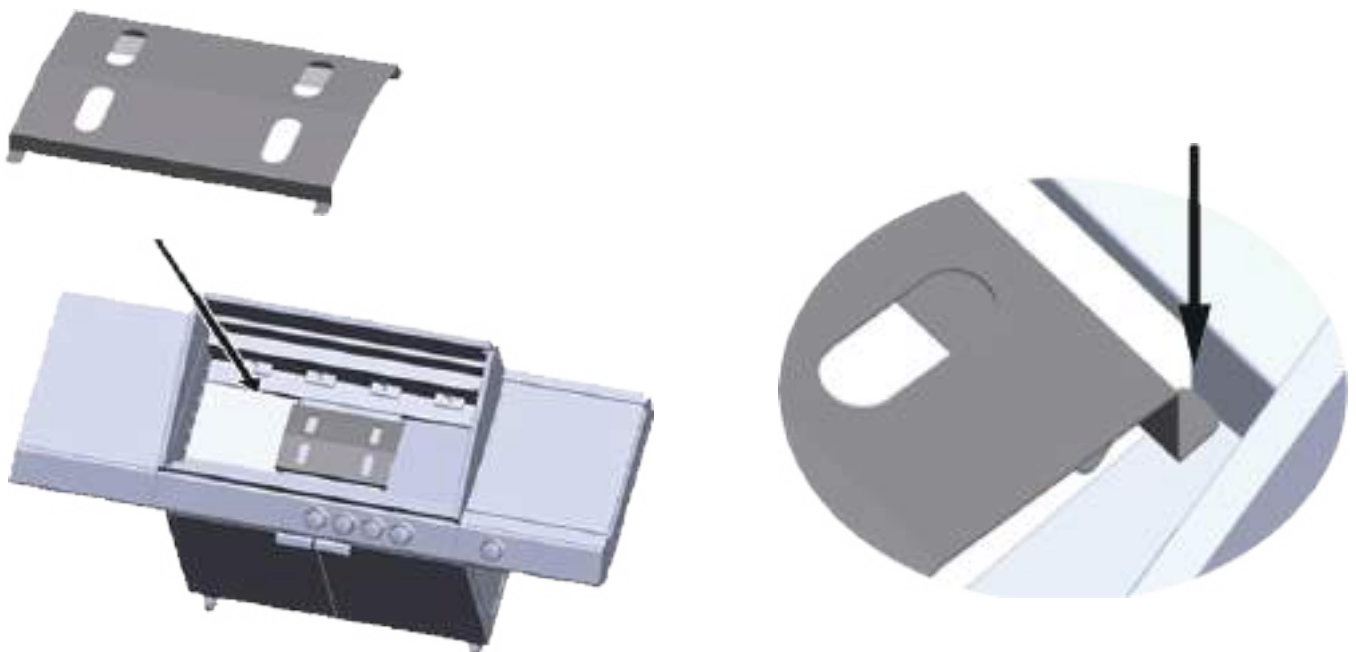
## Drip Tray

Open the doors of the cabinet. Slide the drip tray along the tracks underneath the barbeque as far as it will go.



## Drip Tray Cover Plate

Open the lid of the barbeque. Place the drip tray cover plate inside the barbeque. The drip tray slots into place centrally inside the barbeque as shown.

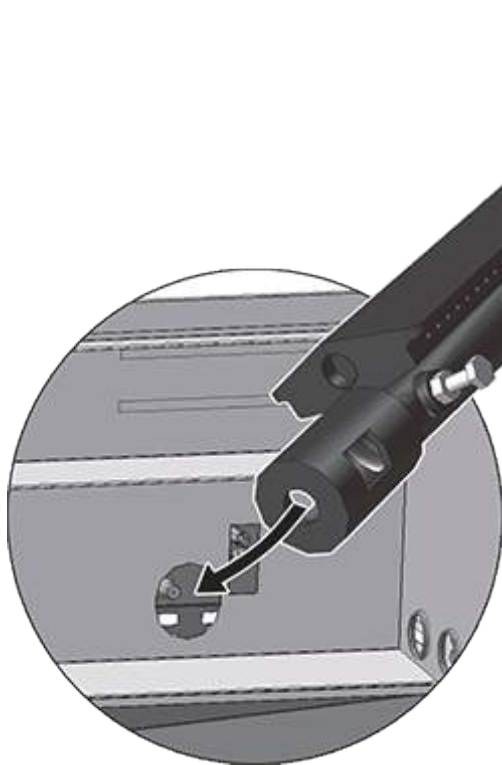
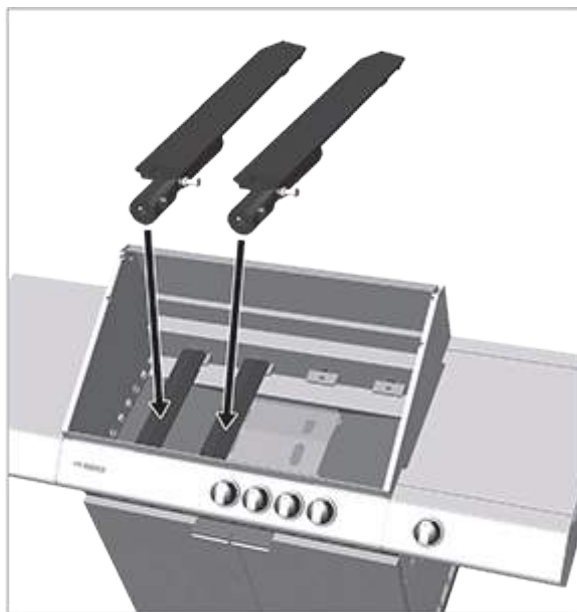


## Assembling Your Barbeque (cont)

### Position The Cast Iron Burners (where required) (Elite models use RQT burners only)

Position the cast iron burners if required by your model.

- Models equipped with all RQT burners do not have any cast iron burners.
- For models equipped with both cast iron and RQT burners - the cast iron burners go on the left side.



First, place the open mouth of the burner over the brass gas valve at the front of the barbecue.



The lug at the back of the burner should now fit through a bracket hole at the back of the barbecue. You will need to pull back the steel tab for the burner to pass underneath it.

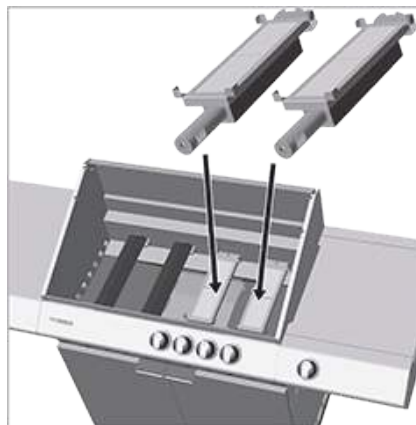
## Assembling Your Barbeque (cont)



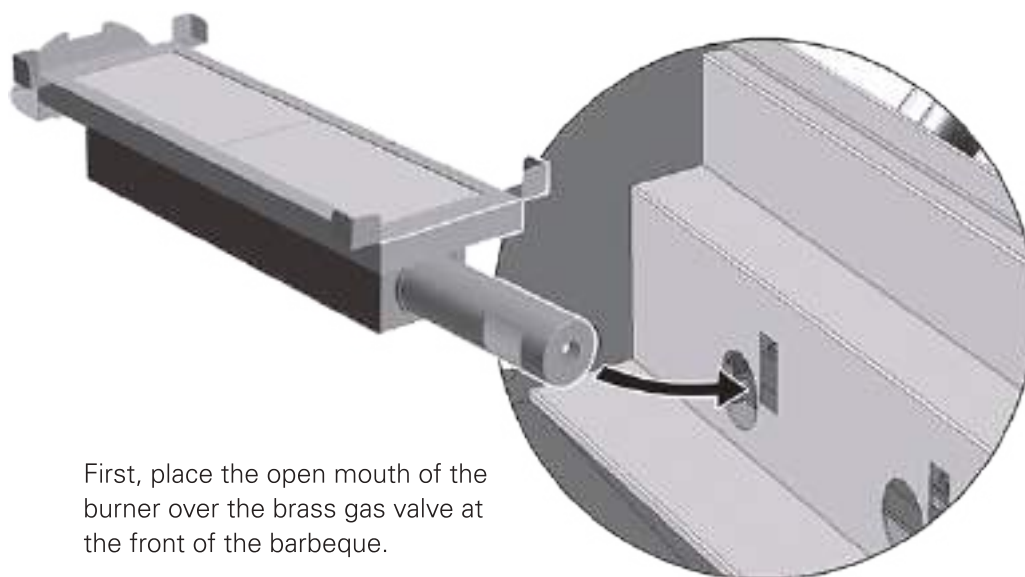
### Position The RQT Burners

Position the RQT burners as follows:

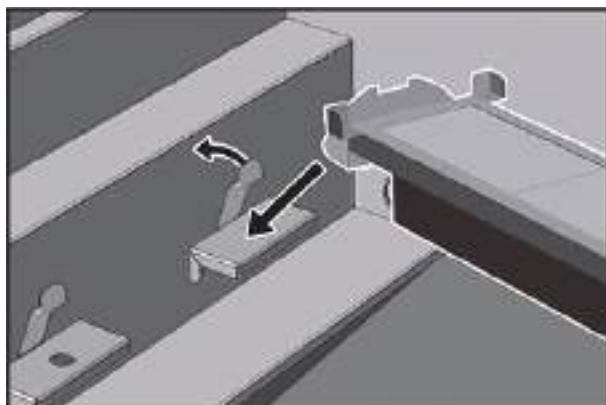
- For models equipped with both cast iron and RQT burners, ensure the RQT burners are on the far right of the barbeque
- Models equipped with all RQT burners need an RQT burner in every position.



**See page 11 for a description of how RQT burners give better cooking results with less flare up.**



First, place the open mouth of the burner over the brass gas valve at the front of the barbecue.



The steel bracket at the back of the burner should clip neatly into the bracket at the back of the barbecue. You will need to pull back the steel tab for the bracket to fit.

## Assembling Your Barbeque (cont)

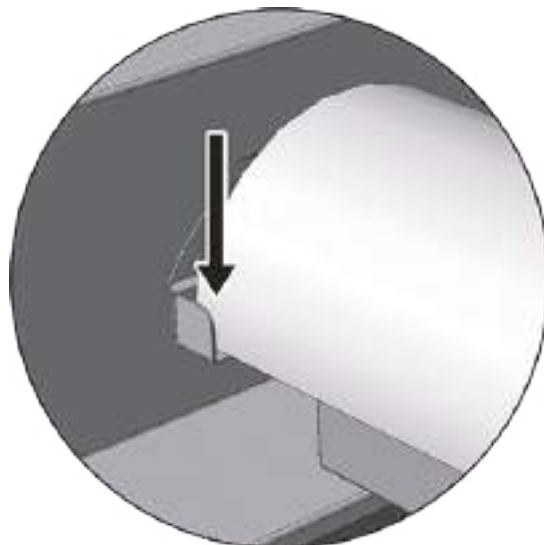
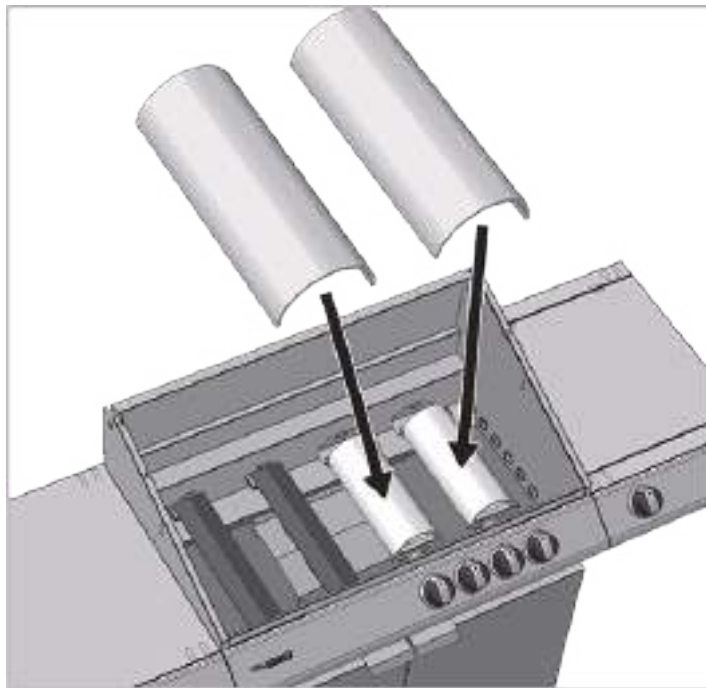


### Position The Quartz Glass Dome Over The RQT Burner

RQT burners **MUST** have the quartz glass dome placed over the burner. Apart from controlling flare and providing a superior cooking environment, this glass dome provides two other vital functions:

- It protects the burner ports from falling food residue. Without this protection, ports can become clogged, and cause the combustion of the burner to deteriorate, possibly resulting in noxious gases.
- The specially shaped radiant dome concentrates the heat and re-radiates it in an even arc pattern to provide more even cooking temperatures over the surface of the grill.

The glass should fit neatly over the burner, held into place by tabs at each of the four corners. NOTE: depending on the exact type of RQT burner, you may have tabs that secure the glass from the inside, or tabs that secure the glass from the outside. In either case, the glass should be held comfortably by the steel tabs.





## Assembling Your Barbeque (cont)

### Position The Ceramic Rock Tray (models without RQT burners only)

Models not equipped with RQT burners have 4 cast iron burners. You will need to place the ceramic rock tray and ceramic rocks over the far right burners.



### Hotplates & Grills

Place the cooking surfaces on top.

- The hotplate goes on the left side. It is best for the hotplate to be positioned so the drain hole is toward the centre of the barbecue. This allows cooking oils to drip directly into the drip tray.
- The grills go on the right. **Note: It is most important that the grill goes on the same side of the barbecue as either the RQT burners or the ceramic rock tray.**



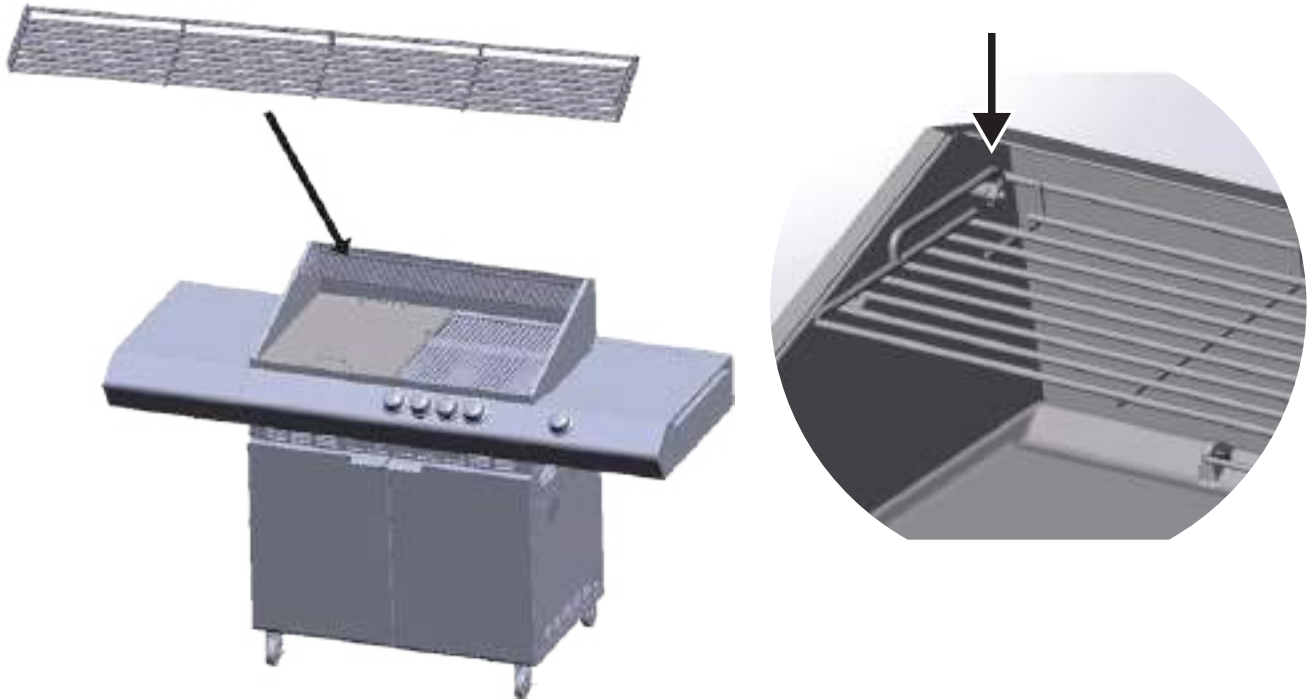
- Models equipped with all RQT burners come with all grill. The hot plate where supplied can be used in place of the grill in any position that you prefer. RQT burners work even better than cast iron burners under the hotplate as well as under the grill.



## Assembling Your Barbeque (cont)

### Warming Rack

The "Foldaway" warming rack is factory fitted. Undo and discard the plastic wires holding the warming rack in place for transit. The rack can be folded back out of the way, or easily removed for cleaning by angling the gap in the rack to release the rack from its support pin.



### Side Burner Trivet

Open the lid of the side burner. Place the trivet over the burner so it sits in place.



**Your barbeque is now ready to connect up to gas.**

# About RQT Burners

The ceramic burner / glass dome combination provides better cooking by increasing radiant heat and reducing convection. This has two main benefits:

- Food dries out less because there is less hot air movement around the food
- **More efficient:** A higher proportion of the energy is used to focus radiant heat directly onto the food, rather than heating air which quickly escapes.

**3** Heat builds up in the quartz glass dome which then re-radiates in a geometric arc.

**Result:** food is cooked more by radiation than by hot air.

**2** The quartz glass dome keeps the hot combustion air inside the combustion zone for longer.

**Result:** The heat intensifies under the dome, and the hot gases don't have a direct path to the food.

**1** Combustion stays close to the burner surface, which superheats the burner.

**Result:** More of the energy goes into heating the ceramic than in producing hot gases.



## Quartz Glass Properties

The ceramic glass is made of near pure quartz  $\text{SiO}_2$  crystals, without the additives typically found in ordinary glass. The material's high chemical purity has many direct benefits:

- Minimises the interaction with radiation and so allows for higher transmission
- Much higher operating temperatures (over  $1200^\circ\text{C}$ )
- Greatly enhanced mechanical strength and resistance to shock

## Extra RQT Burners Are Available

**If you wish to substitute** a cast iron burner for an RQT burner, you can purchase extra RQT burners and quartz dome from Barbeques Galore (code # ZGBTS / SKQ). Note that RQT burners are designed for exceptional cooking under a grill and not use a rock tray or flame tamer. RQT burners work even better than standard cast iron burners under the hotplate as well as under the grill.

# Installation

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

## Checking The Gas Type

### Universal LPG, Also Known As Propane / Butane:

Barbeques suited to universal LPG should have a red sticker on the side saying "UNIVERSAL LPG".

This is most commonly supplied as a portable 4 kg or 9 kg gas cylinder, which can be refilled or swapped at petrol stations or your place of purchase when empty.

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

### Natural Gas:

Barbeques suited to natural gas should have a white sticker on the side saying "Natural Gas".

This is piped to your home in a similar fashion to water, so there are no cylinders to refill. You will need to contact your local gas company to determine if Natural Gas is available in your area.

### To Change The Gas Type Of Your Barbeque:

Your barbeque is manufactured to take **Universal** LPG. It can thus be connected to LPG cylinders without any alteration.

If you wish to connect your barbeque to natural gas, it will need to be converted beforehand using the conversion kit (code no. NGCK250VJQ or equivalent parts) available at your nearest Barbeques Galore store. This must be done by a licensed gas fitter or an authorised person.

It is extremely dangerous to use the barbeque with the wrong type of gas. Fire or explosion may result.

## Portable LPG Cylinders

Place the LPG cylinder into the right side of the cabinet, so that it sits into the cylinder tray in the base shelf.

Take the hose that came with the barbeque, check that it has a rubber seal on the regulator end of it, and connect this end of the hose to the gas cylinder. You won't need a spanner here. Just turn the fitting in an anticlockwise direction and hand tighten as much as you can. This should seal it sufficiently. Ensure the gas cylinder is secure in the cylinder well in the cart, and that it remains upright at all times.

Conduct a leak test before use - see "Installation" section.



## Installation (cont)

# Fixed Universal LPG Supply Or Natural Gas

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

There are two approaches to installation:

**Permanent Piped Connection:** Your barbeque may be permanently connected to the main gas lines or LPG cylinders via copper pipe. This must be done entirely by the gasfitter, in accordance with requirements of AS 5601, and local gas authority requirements. Your gasfitter will ensure that your barbeque is permanently connected to the supply via copper pipe, the gas pressure in the lines is adequate, pipe sizes are correct, all connections are secure, and that all necessary components (such as secondary regulators and manual shutoffs) are included where regulations require them. Once this is done, the barbeque cannot be moved. It is a permanent fixture of the property.

**Bayonet Point:** Alternatively, you can have the gas fitter terminate the gas line using a "bayonet point". This allows you to connect and disconnect the barbeque using a special hose and bayonet termination. Such a hose is provided in the Natural Gas conversion kit NGCK250VJQ. Follow the instructions supplied with the kit to complete the connection. For LPG installations, an appropriate hose is available from your Barbeques Galore store.

Even if your barbeque area already has a bayonet point, you will still need to call upon a gas fitter to ensure gas pressure is sufficient for your barbeque, and to ensure your barbeque functions correctly before leaving. Where a gas fitter is required, the gasfitter must test the safety and operation of the appliance before leaving, including gas pressure, ignition and burner operation.

Conduct a leak test before use - see "Installation" section.

**To the installer:** You must instruct the consumer on safe operation, and ensure these instructions are left with the consumer before leaving the site.



Barbeque connected to twin 45kg LPG cylinders. Copper pipe brings the gas from the tanks to the barbeque area. A flexible hose connects to a bayonet fitting near the barbeque.



Barbeque connected to the Natural Gas supply. Copper pipe brings the gas from the gas meter to the barbeque area. A flexible hose connects to a bayonet fitting near the barbeque.

## Installation (cont)

# Leak Testing

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

If you have a portable gas cylinder, turn the cylinder **ON** by rotating the knob anti-clockwise. If you have a wall connection, ensure the bayonet fitting is connected.

Spray or pour soapy water (about the same concentration as washing up water) along the gas line including:

- The gas connection at the inlet of the barbeque
- The gas hose or copper piping, including any joints or bends in the piping.
- The gas connection at the gas cylinder or the wall connection.

If bubbles appear, there is a gas leak.

- If the leak is at a connection, tighten and retest. If the leak is anywhere else, or if you cannot resolve the leak, do not proceed.
- If you have a portable gas cylinder, turn the gas cylinder **OFF** and consult your retailer.
- If you have a bayonet connection, remove the hose from the wall fitting and consult your retailer.

You can also check for leaks using a gas safety gauge, available at your Barbeques Galore store. This provides an easier and more convenient way to check for leaks.



# Lighting Your Barbeque

## Lighting The Barbeque

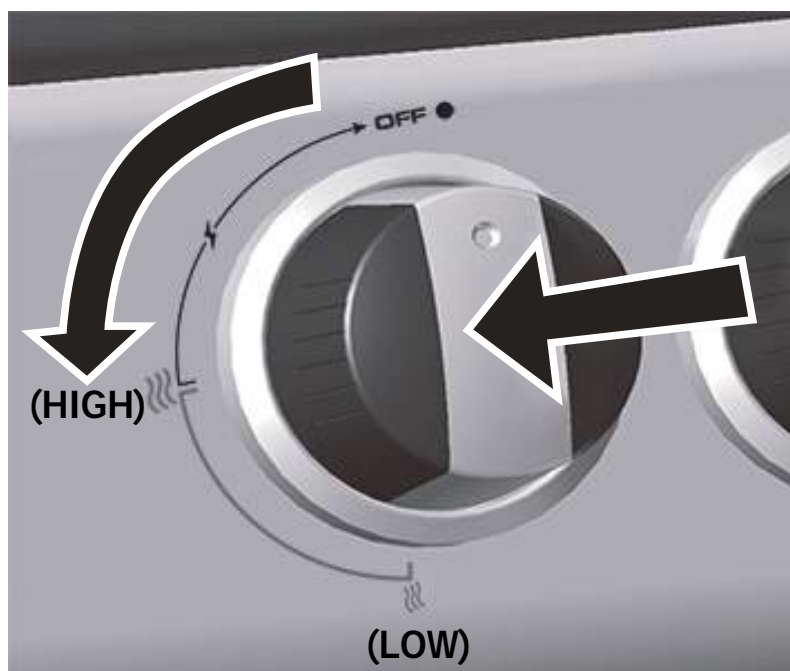
**Lighting the barbeque is easy, but must be done with due care.**

Make sure that the gas is turned on at the cylinder, or that gas is available to the barbeque. Also, ensure that the roasting hood and/or side burner lid is up.

**Flame Thrower Ignition:** This ignition system works by throwing a flame to the side of the burner to light it. Push the knob **IN** and turn anticlockwise to the **HIGH** position. Hold the knob **IN** until the burner ignites. You may need to push and turn the knob several times before ignition.

**Manual Ignition:** You can light your barbeque manually using the provided match holder by holding a lighted match next to one of the burners, then turning the burner control knob anticlockwise to **HIGH**. You can access the burner from a hole in the side of the barbeque body, or from above the burner through the grills.

**Optional Side Burner:** Light the side burner in exactly the same way as the main burners.



## If You Have Difficulty Lighting

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

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

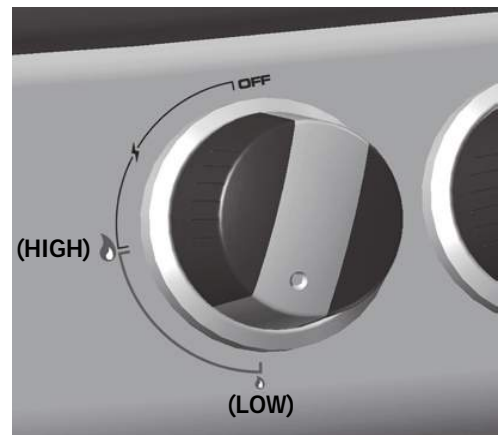
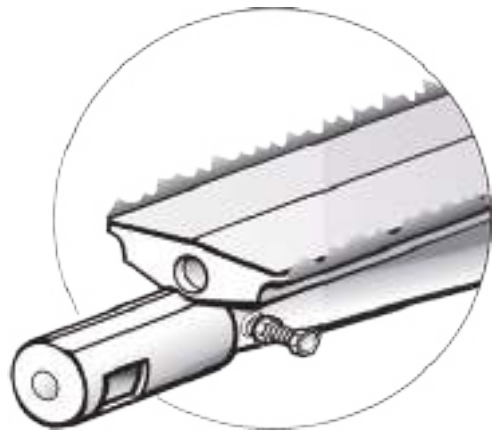
## Lighting Your Barbeque (cont)

### Controlling The Flames

The knobs have three basic positions: **OFF**, **HIGH** and **LOW**. These are marked using different symbols depending on whether the burner position is for a cast iron burner or an RQT burner.

You can achieve any flame height between low and high by rotating the barbeque control knob between these positions.

**Special note:** "Blowback" is a situation where the flame burns inside the burner, towards the front. It can be recognised by a sharp roaring sound coming from the burner. It is not dangerous unless it is allowed to persist. If this occurs, simply turn the burner **OFF**, wait a few seconds, then relight.



burner on high

burner on low



## Lighting Your Barbeque (cont)

### Checking The Flame

#### For Cast Iron Burners

Look into the barbeque so that you can see the flames on the cast iron burners. They should be a soft blue colour with yellow tips. If the flames are too yellow, there is too much gas and not enough air. The flame will be inefficient and will give off too much smoke. If the flame is too pale, there is too much air and not enough gas. If either of these situations occur, you will need to adjust the burners.

Wait for the burners to cool down, then remove them (details in Maintenance section). You will see a screw on the right side of each burner. Screw it in to increase the yellow tipping, and screw it out to reduce the yellowness of the flame. You may need to loosen the lock nut that keeps the screw in position. Be sure to retighten the nut when you have finished. If you are unable to set the flame correctly, you should consult your retailer before further use.



*good flame*



*poor flame*



#### For RQT Burners

RQT burners are factory preset for optimum performance. No adjustments are necessary.

### Turning Off

To turn the barbeque **OFF**, it is best to turn **OFF** the cylinder first, and allow all the gas left in the hose to burn off. This will only take a couple of seconds. Then turn clockwise to **OFF** all burner controls. If your barbeque is connected to natural gas or piped LPG, you can simply turn the burner controls **OFF**.

It's okay to leave the cylinder connected to your barbeque while it's not in use.

**Note carefully:** Failure to follow these shutdown procedures correctly can lead to a hazardous condition.

# First Time Use

## Curing The Cooking Surfaces

Ziegler & Brown Turbo Classic barbeques come with vitreous enameled cast iron hotplate and grills, and Ziegler & Brown Turbo Elite models come standard with stainless steel grills. There is no need to cure any of these cooking surfaces as is required with regular cast iron. Simply wash the hotplate and grills thoroughly before using them for the first time.

## Fill The Drip Tray

Fats and oils will flow to the drip tray as you use the barbeque. It is a good idea to use some fat absorbent material in the drip tray to prevent splashing and to help keep your barbeque clean. We recommend Bar-B-Chef Fat-Soak from your Barbeques Galore store for this purpose.

## Preparing To Cook

Lightly coat the cooking surfaces with oil, to prevent food from sticking. We recommend Bar-B-Chef Non Stick BBQ Spray because it has a canola oil base and is more resistant to burning.

Light the burners, close the roasting hood, and leave on high for about 5 minutes to preheat the barbeque. Once the barbeque is preheated, you should set the burners to your desired cooking temperature. You're now ready to start cooking up a feast. Once preheated, turn all burner to **LOW** or **OFF** to prevent overheating.

## Controlling Flare Up

Flare-ups are caused by juices and oils from the food igniting in sudden bursts of flame that come up over the grill. A little bit of flare up as well as the resulting smoke is a good thing. It's what gives barbecued food that unique outdoor flavour. But if it happens too often, or if the flame lasts more than a couple of seconds, your food will char, so you need to control it.

First of all, cooking very fatty foods will cause a lot of flare up. You should trim excess fat off your meat. Also, excess flaring usually means the burners controls are up too high, turning them down **before** flare-up occurs will usually prevent it happening in the first place.

Moving the meat temporarily away from the flare up will also reduce the problem.

Some very fatty foods can only be cooked on the hotplate or indirectly with the hood closed (refer above). Never add more hotplates to the barbeque than originally supplied.

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



RQT burners are far superior to conventional systems for controlling flare up. Even some very fatty foods can be cooked on the grill by setting the burners on low **before** flare ups occur. Keeping the quartz dome glass clean also assists in controlling flare-up.

**NOTE :** See the cleaning section for advice on how to keep the quartz glass dome clean.

# Cooking Hints

## Keeping Your Food Moist

**It's easy to keep your food moist and succulent on a barbeque by following these guidelines:**

- Use tongs instead of a fork when turning meat and poultry. A fork pierces the flesh and causes the juice to seep out.
- Resist the temptation to keep turning meat over. Juices tend to rise to the top of a piece of meat and then settle. Each time you turn the meat over, the juices are lost. It's better to quickly sear the meat on each side (about half a minute) then with the burner controls down near low, leave the meat cook on one side at a time, turning once only before serving.
- If you like salt with your food, try adding it at the end instead of before or during cooking. Salt draws the natural moisture out of the food and dries it out.
- Baste food with light marinade or canola oil a couple of times while cooking, though watch out for excessive flare-up if too much oil is used.
- Using the roasting hood as outlined later in these instructions is an excellent way to preserve moisture and succulence and takes the hard work out of barbeque cooking.

## Other Useful Tips

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

- Although cooking on the hotplate looks easier, cooking on the grill gives you a more authentic barbeque flavour. Natural juices drip onto the flame tamer or the RQT glass dome, and then vapourise, with the vapours penetrating back into the food.
- As an alternative to simply grilling, try marinating your meat, fish, poultry or vegetables first. The longer you leave the food to stand in the marinade, the more thoroughly the flavour will soak through. Several pre-made marinades are available and good recipes are easy to come by. It is best to leave food standing in the refrigerator.
- If you use a tomato or sugar based sauce for basting, apply it in the last 5-10 minutes of cooking. Using these sauces over a longer period of time will result in over-browning.
- To prevent meat from curling, slash the remaining fat at roughly 5cm intervals, taking care not to cut into the meat.
- Avoid burning or charring food as this has been shown to be unhealthy. Don't leave cooked food standing for too long before eating.

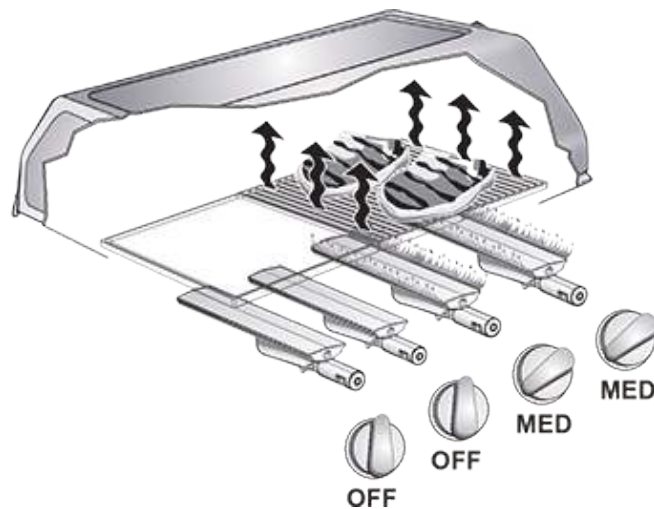
# Covered Cooking

## Cooking With The Hood Closed

Using the roasting hood traps heat, moisture and flavour that is normally lost on an open top barbeque. The Ziegler & Brown Turbo barbeque range is designed with plenty of power to heat up quickly with the hood open or closed. With the hood closed and the barbeque pre-heated, its important to then turn some burners to **LOW** and others to **OFF** in order to not overheat the barbeque which could result in increased temperature hazards and burning your food.

For covered cooking, there are two basic ways to cook: (A) Direct Cooking and (B) Indirect Cooking

### (A) Direct Cooking Method



This is when you place the food directly over the lit burners, either on the grill or the hotplate. This method is great for frying, searing and grilling, especially with thinner cuts and foods that require shorter cooking time. Cooking takes less time than with the hood open, and the results are more tender and juicy.

Preheat the barbeque with all burners on **HIGH** and the hood closed for 5 minutes. Note that the temperature at the cooking surface will be higher than the temperature measured at the hood thermometer.

Importantly, once the barbeque is pre-heated and the hood is closed heat is trapped around the food, so the burners will only need to be on **LOW** and in most cases, some of the burners **OFF**. Heat from the lit burners will circulate around the hood cooking quite evenly.

Quite close attention needs to be paid to the food, and the burners frequently reset to **LOW** or **OFF** as required to prevent overheating.

## Covered Cooking (cont)

### (A) Direct Cooking Method (Continued)

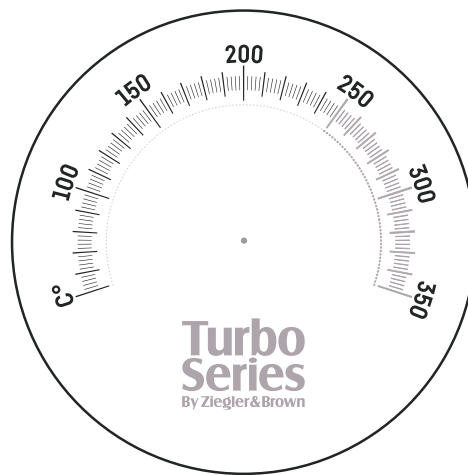
Don't be afraid to open the hood often to check on cooking progress. You are in full control of the temperature by turning burners higher, lower, on or off as required. The gas burners will respond instantly and powerfully to your control.

Most importantly, use the hood thermometer as a warning guide that the barbeque is too hot. For grilling most foods, aim to keep the thermometer below 200°C to avoid burning. Avoid letting the temperature reach over 200°C or the barbeque will overheat and burn your food.

A separate probe thermometer is available as an accessory from all Barbeques Galore stores. This takes the guesswork out of knowing when your food is ready.

**Hood Thermometer  
Temperature for Ideal Grilling:  
approx. 175°C**

**Cooking Surface Temperature  
will be higher**



## Barbeque Tips

Great chefs will tell you that most meats need to “rest” away from the heat of the barbeque before slicing for a few minutes to allow the moisture pushed to the surface to redistribute. If you don't rest the meat, moisture that has pooled near the surface will run out and the rest of the roast will be quite dry.

Use the few minutes while resting the meat to open the barbeque hood, turn all burners to **HIGH** for 5 minutes to burn off food residue. After 5 minutes, turn all burners **OFF**. Wait a further 5 minutes. While the cooking surfaces are still hot, take a long handled brush or scraper and remove remaining oil and food residue. You should use an oven mitt to avoid burns. 5 minutes maintenance now will save 30 minutes cleaning time before your next barbeque.



RQT Burner Advantage: For rotisserie cooking, the most magnificent results can be achieved by using an optional rotisserie with covered direct cooking. Conventional barbeque burners usually cannot handle the resulting flare, so a drip pan is usually used underneath the food.

With RQT burners, the food can usually be placed directly over the heat with minimal flare up, resulting in shorter cooking times, and more succulent and flavoursome results. Note that even fatty foods can be cooked over the grill on the rotisserie, by setting the burners on low **BEFORE** flare ups occur. Keeping the quartz dome glass clean also assists in controlling flare up.

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

## Covered Cooking (cont)

### (B) Indirect Cooking Method

This is when you place the food only above burners that are **OFF**. The other burners are adjusted in combinations of **HIGH**, **LOW** and **OFF** to maintain constant lower roasting temperatures. This method is ideal for thicker cuts of meat, legs of lamb, pork, shoulders of beef, whole chickens and whole fish.

Moist, hot air rises from the lit burners and circulates around the food, trapping juices and flavour. Even cakes and breads can be cooked in your barbeque this way. Cooking low and slow lets the food cook completely through without burning on the outside, yet remaining juicy and tender on the inside.

Preheat the barbeque with all burners on **HIGH** and the hood closed for 5 minutes. Importantly, once the barbeque is pre-heated and the hood is closed, heat is trapped around the food, so the burners that are on may need to be turned to a **LOW** setting, and in some cases, more of the burners turned **OFF**. Heat from the lit burners will circulate all through the hood cooking quite evenly.

Best results are achieved by placing your roast in a rack and that rack in a drip pan. The roast is elevated to allow heat to circulate all the way around, and water, wine, juices, herbs can be added to the drip pan to help flavour the roast and make a baste or gravy.

Position the roast on its rack in the drip pan. Place the roast on the hotplate for slower cooking, or on the grill for faster cooking. Remember to turn the burners under the roast **OFF**.

**On a 2 or 3 burner barbeque**, the best setting for roasting is 1 burner under the grill on a **HIGH** setting, with one other burner on **LOW**. If it is a 3 burner, turn the 3rd burner **OFF**. The hotplate is best positioned in the middle of the barbeque with the grill removed. If the hotplate is on one side as pictured, then the roast may need to have a half turn during cooking for even browning. Adjust burner settings as required to maintain cooking temperature.

**On a 4 or 5 burner barbeque**, the best setting for slower roasting is 2 burners under the grills on a **HIGH** setting with all the other burners turned **OFF**. The hotplate can be positioned left, right or middle of the barbeque. Adjust burner settings as required to maintain cooking temperature.

Place the roast on its rack in the drip pan onto the hotplate. For slower cooking, remember to turn the burners **OFF** directly under the roast.

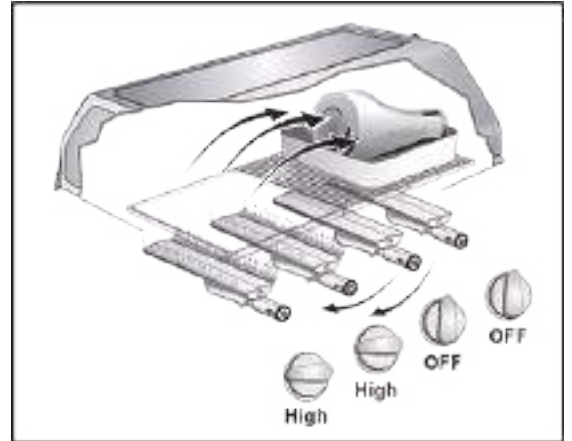
Contrary to some beliefs, the slower and lower (temperature) the food is cooked, the more even, tender and juicier the results will be. Importantly, use the hood thermometer as a warning guide that the barbeque is too hot. For roasting most foods, aim to keep the thermometer around 175°C to avoid burning. Note that the temperature at the roasting rack will be around 25°C higher than the temperature measured at the hood thermometer.

For short periods of browning, or for 10 minutes to make pork crackling, aim for around 200°C. Note that temperature at the roasting rack will be about 25°C higher than the temperature at the hood thermometer. Most foods quickly burn at this setting.

For smoking, lower temperatures and longer cooking times will result in more intense smoke flavour and more tender meats. Aim for just above 100°C. Note that temperature at the roasting rack will be around 25°C higher than the temperature measured at the hood thermometer. Always use a probe thermometer to ensure that the meat has cooked all the way through to the right temperature.

Avoid letting the temperature reach over 200°C for any length of time or the barbeque will overheat and burn your food. A separate probe thermometer is available as an accessory from all Barbeques Galore stores. This takes the guesswork out of knowing when your food is cooked.

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



***Ideal Hood Thermometer Temperature for Roasting: approx. 175°C***

***Roasting Rack Temperature approx. 200°C***

***Ideal Hood Thermometer Temperature for Browning or Crackling: approx. 225°C (10 minutes only)***

***Roasting Rack Temperature approx. 250°C***

***Ideal Hood Thermometer Temperature for Smoking approx. 100°C***

***Roasting Rack Temperature approx. 125°C***

# Internal Meat Temperatures

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

## Beef

Preference	Meat Probe Temperature
Rare	140°F / 60°C
Medium	150°F / 66°C
Well Done	170°F / 77°C

## Veal

Preference	Meat Probe Temperature
Rare	not advised
Medium	155°F / 70°C minimum safe temperature
Well Done	165°F / 75°C

## Pork

Preference	Meat Probe Temperature
Rare	not advised
Medium	150°F / 65°C minimum safe temperature
Well Done	160°F / 70°C

## Lamb

Preference	Meat Probe Temperature
Rare	140°F / 60°C
Medium	150°F / 65°C
Well Done	165°F / 75°C

## Poultry

Preference	Meat Probe Temperature
Rare	not advised
Medium	170-175°F / 75-80°C minimum safe temperature
Well Done	not advised; poultry tends to dry out over 175°F / 80°C

# Cooking Times

## Beef

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

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

## Poultry

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

## Fish

**Fish is done when flakes easily when prodded with a fork or knife in the thickest part. Frozen fillets should not be thawed before barbequeing. Cooking times will be approximately double that of fresh fish.**

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



# Maintenance

## Cleaning Your Barbeque

**Your barbeque will look better and last longer if you keep it clean. Follow these simple steps.**

**The Cooking Surfaces:** Turn all burners to **HIGH** for 5 minutes to burn off food residue. After this time has elapsed, turn all burners **OFF**. Wait a further 5 minutes. While the cooking surfaces are still hot, take a long handled brush or scraper and remove remaining oil and food residue. You should use an oven mitt to avoid burns.

**Cast Iron Burners:** Occasionally the burner holes may get clogged with grease and food particles. Leaving the burners on **HIGH** for a maximum of 5 minutes with the hood open after you've finished cooking will remove most of this. However, you should check the burners periodically for any sort of blockage. In particular, you should ensure that the aeration vents are free of insect nests and spider webs. To clean the burners, let them cool down, then remove and inspect them. If any of the holes are clogged, gently tap the burner onto a hard surface to remove residue. Use a wire brush to unclog the holes. Then lightly coat the burners with canola oil for ongoing protection.

**The Barbeque Body:** Grease can build up on the body of the barbeque. Simply clean it off with hot water and detergent. Do not use oven cleaner as this will damage the surface coating. Stainless steel requires extra care. See the notes below.

**The Drip Tray:** You should change the fat absorbent material regularly. Also, keep the bottom of the firebox itself clean to prevent excessive build up of grease. If you don't do this, a fat fire can result, which can be quite dangerous.

**Other Surfaces:** Wipe down with a clean damp cloth as required.



RQT Burner and Quartz Glass Dome:

Keeping the quartz glass dome clean will help to control flare.

When finished cooking, leave the RQT burner on **HIGH** for 5 minutes. Turn the barbeque **OFF**, wait 5 minutes, then pour a 1/2 glass of water directly through the grill onto the glass dome.





**Take care with steam.**

The quartz glass will not break from thermal shock - it is unconditionally guaranteed for 3 years.




FLAME CONTROLLED COOKING

**COOKING INSTRUCTIONS**

1. Preheat **5** mins on high 
2. Adjust cooking temp     
Lean Fatty

**CLEANING INSTRUCTIONS**

1. Close Hood
2. Burn off **5** mins on high 
3. Switch off & wait **5** mins
4. Pour  $\frac{1}{2}$  cup of water over dome

Burning on **HIGH** will carbonise most residue on the glass to ash. The water will wash most of this residue away.

Marinades and sauces may stain the glass more heavily, and so will need longer to burn off.

TIP: If cooking with very sticky marinades, make sure the burner is fully preheated on high before placing the food. This way, most of the excess falling marinade will simply roll off the superhot glass without sticking.

# How To Care For Stainless Steel

Even though stainless steel is remarkably resistant to tarnish and rust relative to ordinary steels, it still needs proper care. We recommend the following:

- After use, clean the stainless steel surfaces with fresh water and a soft cloth.
- Where light cleaning is needed, a commercially available stainless steel cleaner with a soft cloth should be used.
- To repair minor tea staining or pitting, you can use a light, non-metallic scourer. It is important that you rub with the natural grain of the stainless steel surface to avoid leaving visible scratch marks.
- Use 3M stainless steel cleaner available for your local Barbeques Galore store to polish and protect all stainless steel surfaces. Follow the manufacturer's instructions on the can. Do not use while the barbeque is on or still hot!
- Between uses, it is a good idea to leave the barbeque covered to prevent dust and air borne salts settling on the stainless steel surfaces. If left for too long, these particles can act as rust centres.

With a small amount of care, your investment in quality stainless steel will keep its beautiful finish as well as its value for a long time to come.

## Storing Your Barbeque

Your barbeque is designed to be used outdoors. However, just like a car, you will prolong the life of the appliance if you store it out of direct exposure to the elements when not in use. This can be done in many ways:

- Place a waterproof cover over it. These are available from Barbeques Galore.
- Move the barbeque to a covered location. If you are storing it in a closed room (eg a shed or a garage) you should keep the cylinder away from any other cylinders or any cars, boats, motorcycles or any other petrol engines.
- If you don't intend to use it for a few months, lightly spray all surfaces with canola oil. This will help protect against corrosion.

## Servicing Your Barbeque

**Apart from cleaning, your barbeque is a fairly low maintenance item. A couple of things are worth looking at though. Remember to turn off and disconnect the gas before any maintenance is carried out.**

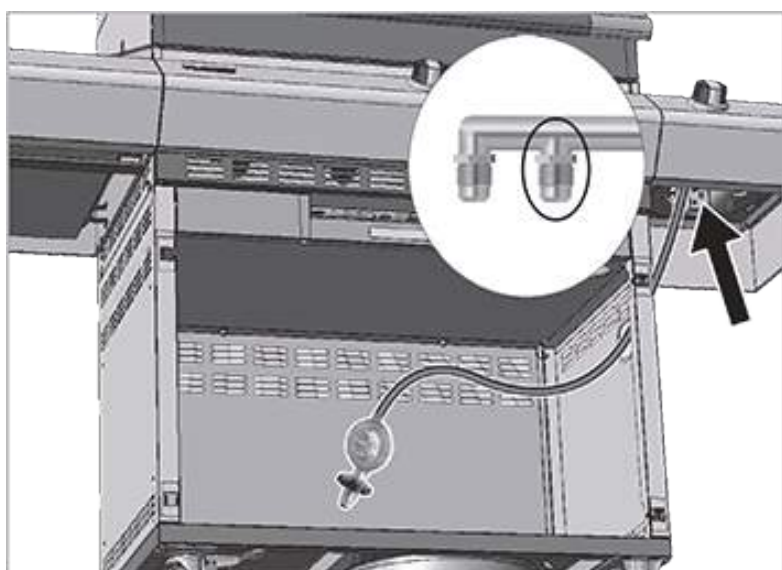
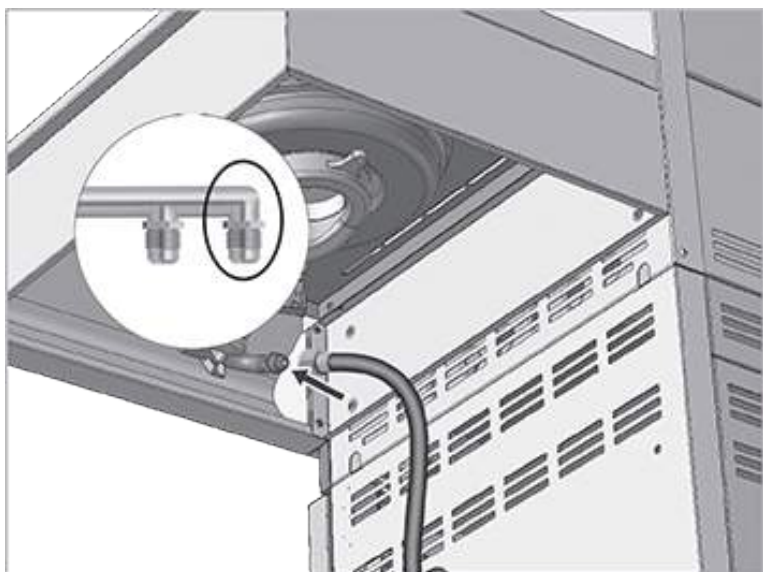
- If your barbeque uses a flexible hose to connect to the gas, check the rubber O-ring on the regulator end of the hose assembly at least once a year. If it appears worn or cracked, have it replaced.
- We recommend having your barbeque checked by an authorised service agent every 5 years. This is to ensure there are no leaks and that all components are still functioning correctly.
- If you use a portable LPG gas cylinder, you will need to have the cylinder serviced or replaced every ten years. The date of the last service should be stamped on the neck of the bottle.

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

## Replacing The Hoses

**If there are any signs of wear or cracking in the barbeque hose, you will need to replace it immediately. Ensure you replace it with a hose and regulator purchased from Barbeques Galore to ensure proper gas connection compatibility.**

Connect the nut of the hose to the gas inlet on the barbeque or the side burner, whichever applies in your case. You **MUST** use two spanners to tighten it properly. Do not use sealing tape. The connection is designed to seal properly without it. Perform a leak test as explained in the see "Installation" section before using.



# Technical

Refer to the data sticker on your barbecue for jet sizes, gas pressures etc. The dimensions of your barbecue will differ depending on the exact frame design and how many burners you have, according to the following chart. Please note that we are continually updating our barbecues, so these specifications may change over time.

## Width:

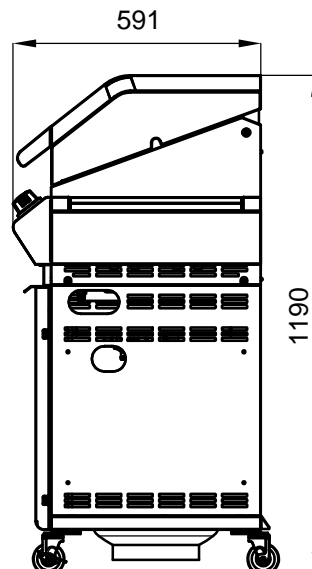
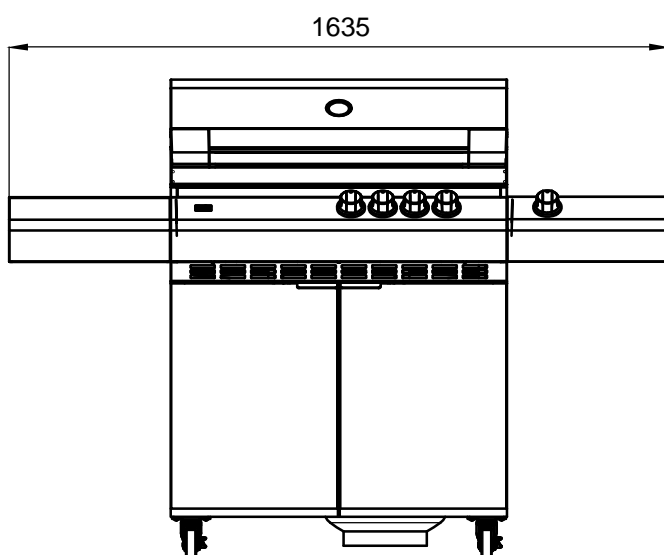
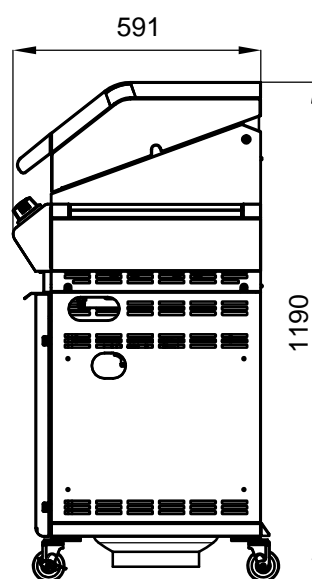
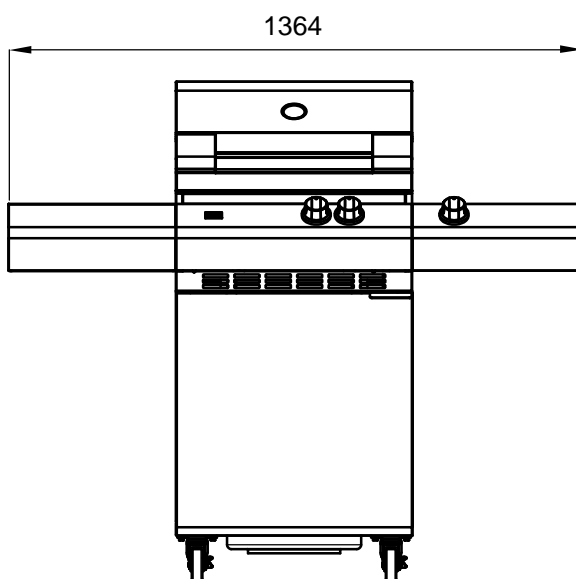
2/3 burner	564 mm
4/5 burner	834 mm
3+5/4+2 burner	1400 mm
5+5/4+4 burner	1670 mm

## Gas connection:

1/2" BSP with attached 5/8"-18 UNF adaptor



**Gas connection** is located 65mm from right edge, 50mm behind front skirt.



# Consumption Data Information

**G.L.G. AUSTRALIA P/L HOMEBUSH N.S.W**  
**ZIEGLER & BROWN TURBO CLASSIC AND ELITE SERIES BARBEQUES (GMK 10202)**

- 2 burner  
  3 burner  
  4 burner  
  5 burner  
  side burner  
  range burner  
 Classic  
  RQT Classic  
  RQT Elite  
  Elite All RQT



**UNIVERSAL LPG**

	Universal LPG 2.75 kPa		Natural Gas 1.00kPa	
	Injector	Gas cons.	Injector	Gas cons.
Cast iron burner	1.13mm	16MJ/hr	1.75mm	16MJ/hr
RQT(IR) burner	1.05mm	15MJ/hr	1.75mm	15MJ/hr
Side burner	1.13mm	16MJ/hr	1.75mm	16MJ/hr
Range burner	1.13mm	16MJ/hr	1.75mm	15MJ/hr

**Total Gas Consumptions (Universal LPG)**

	2 bnr	3 bnr	4 bnr	5 bnr	Side burner	Range burner
Classic	32 MJ/hr	NA	64 MJ/hr	NA	16 MJ/hr	16 MJ/hr
RQT Elite	31 MJ/hr	NA	62 MJ/hr	NA	16 MJ/hr	16 MJ/hr
RQT Classic	31 MJ/hr	NA	62 MJ/hr	NA	16 MJ/hr	16 MJ/hr
Elite All RQT	30 MJ/hr	45 MJ/Hr	60 MJ/hr	75 MJ/Hr	16 MJ/hr	16 MJ/hr

**Total Gas Consumptions (Natural Gas)**

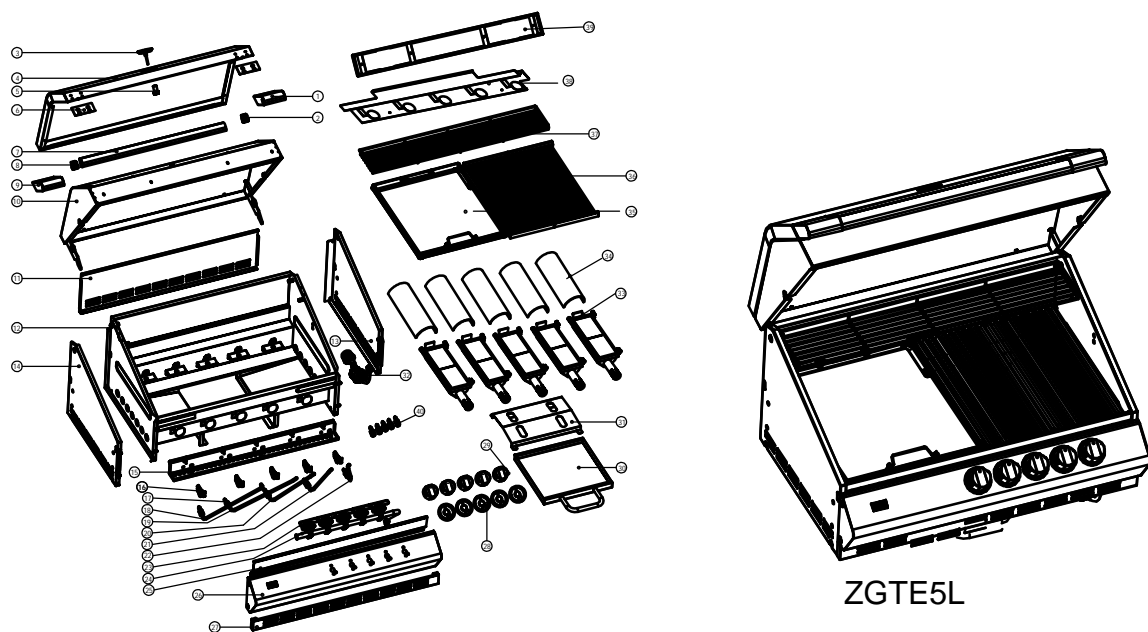
	2 bnr	3 bnr	4 bnr	5 bnr	Side burner	Range burner
Classic	32 MJ/hr	NA	64 MJ/hr	NA	16 MJ/hr	15 MJ/hr
RQT Elite	31 MJ/hr	NA	62 MJ/hr	NA	16 MJ/hr	15 MJ/hr
RQT Classic	31 MJ/hr	NA	62 MJ/hr	NA	16 MJ/hr	15 MJ/hr
Elite All RQT	30 MJ/hr	45 MJ/Hr	60 MJ/hr	75 MJ/Hr	16 MJ/hr	15 MJ/hr

**CLEARANCES FROM COMBUSTIBLE MATERIALS:**

Sides and back 300mm. Vertically above 1000mm

**FOR OUTDOOR USE ONLY**

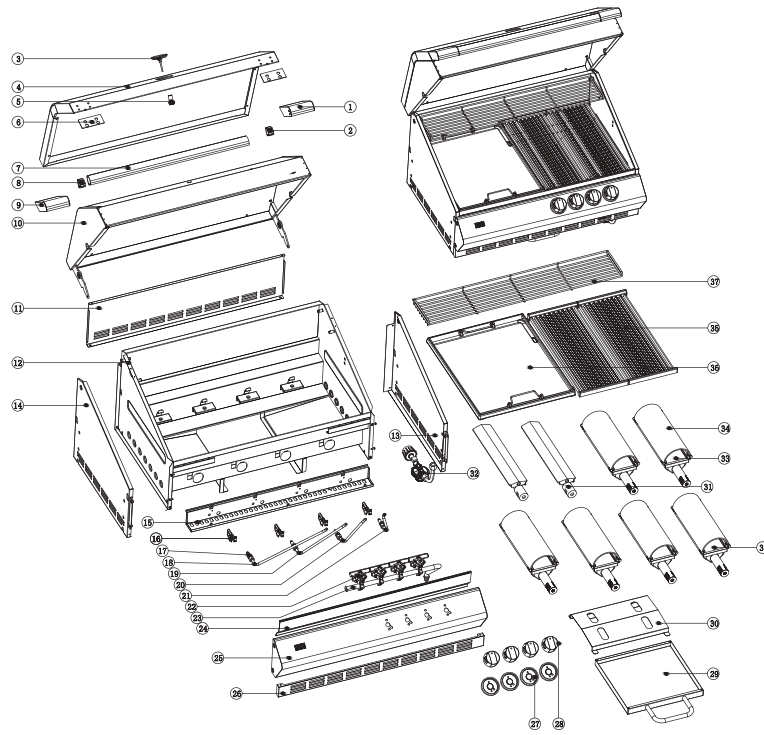
## Exploded drawing of ZGTE5L



### Parts list of ZGTE5L

DIAGRAM#	GLG Part Code	Part description	QTY Per BBQ	QTY Per Part Code	Remark
1	SKY20-1739-T	hood handle bracket right	1	1	
2	SKY36-0545	hood handle adaptor right	1	1	
3	SKY30-1771	temperature gauge	1	1	
4	SKY20-1074-Q	hood outer-stainless steel	1	1	
5	SKY23-0124	temperature gauge fixing nut	1	1	
6	SKY36-0543	hood handle insulator	2	1	
7	SKY23-0112	hood handle	1	1	
8	SKY20-1736-T	hood handle bracket left	1	1	
9	SKY36-0544	hood handle adaptor left	1	1	
10	SKY21-4707-E	hood inner	1	1	
11	SKY21-2487-E	firebox outer rear	1	1	
12	SKY21-4584-E	firebox inner	1	1	
13	SKY21-3683-E	firebox outer right	1	1	
14	SKY21-3684-E	firebox outer left	1	1	
15	SKY21-4587	manifold support panel	1	1	
16	SKY17-0339	flame thrower	4	1	
17	SKY17-0146	injector holder	4	1	
18	SKY13-0033	gas supply tube left	1	1	
19	SKY13-0032	gas supply tube second from left	1	1	
20	SKY13-0031	gas supply tube middle	1	1	
21	SKY13-0030	gas supply tube second from right	1	1	
22	SKY13-0029	gas supply tube right	1	1	
23	SKRMD002-00A25	valve	4	1	
24	SKY21-4586	manifold	1	1	
25	SKY21-2489	control panel heatshield	1	1	
26	SKY20-2334-Q	control panel	1	1	
27	SKY21-2434-6	front vent panel	1	1	
28	SKEEB530-T000	control knob bezel	4	1	
29	SKY32-0436	control knob	4	1	
30	SKY21-2485-E	grease tray	1	1	
31	SKY21-3672-E	grease tray heat shield	1	1	
32	SKRMD081-00000	Regulator/hose assy LPG	1	1	
33	SKY20-1841-Q	RQT burner	5	1	
34	SKY33-0002	quartz glass dome	5		
35	SKY20-1170	Turbo Stainless steel grill 200mm	4	1	
36	SKY25-0337	Turbo cast iron hotplate 400mm	1	1	
37	SKY21-3902	foldaway warming rack	1	1	
38	SKY21-2489	heat shield control panel	1	1	
39	SKY20-2403-Q	hood outer decoration panel	1	1	
40	SKEED202-00000	injector	5	1	

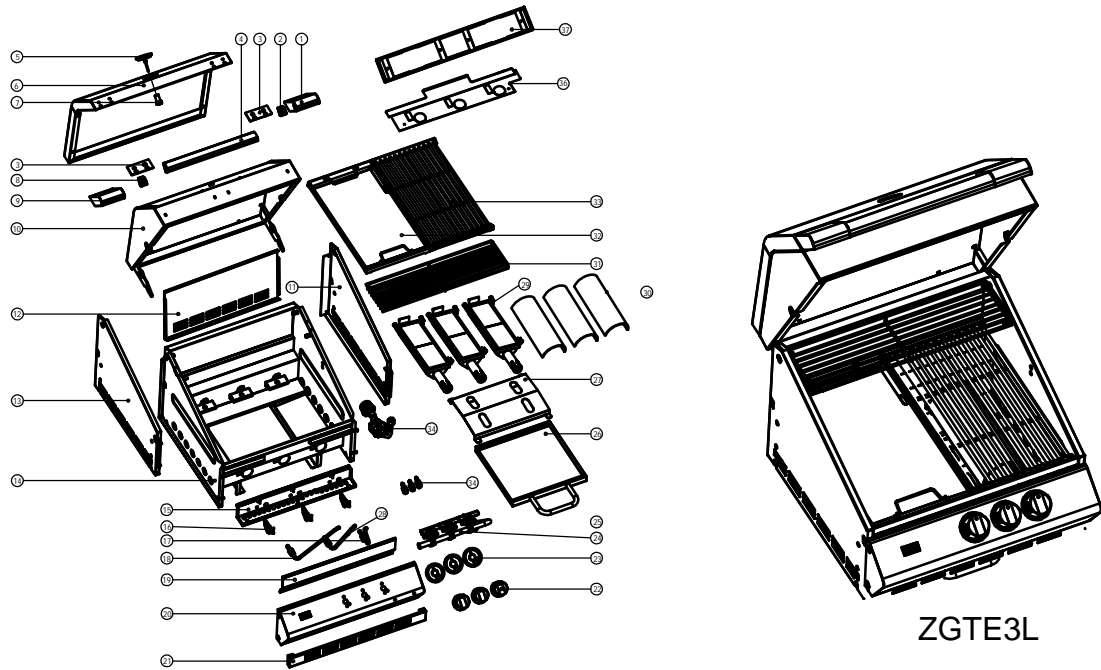
## Exploded drawing of ZGTE4L,ZGTC4L



### Parts list of ZGTC4L,ZGTE4L

Diagram#	GLG Part Code	Part description	QTY Per BBQ	QTY Per Part Code	Remark
1	SKY20-1739-T	hood handle bracket right	1	1	
2	SKY36-0545	hood handle adaptor right	1	1	
3	SKY30-1771	temperature gauge	1	1	
4	SKY20-1074-Q	hood outer-powder coating	1	1	ZGTC4L only
4	SKY20-1074-Q	hood outer-stainless steel	1	1	ZGTE4L only
5	SKY20-1094	temperature gauge fixing nut	1	1	
6	SKY36-0543	hood handle insulator	2	1	
7	SKY23-0112	hood handle	1	1	
8	SKY36-0544	hood handle adaptor left	1	1	
9	SKY20-1736-T	hood handle bracket left	1	1	
10	SKY21-2460-E	hood inner	1	1	
11	SKY21-2487-E	firebox outer rear	1	1	
12	SKY21-3682-E	firebox inner	1	1	
13	SKY21-3683-E	firebox outer right	1	1	
14	SKY21-3684-E	firebox outer left	1	1	
15	SKY21-2649-Q	manifold support panel	1	1	
16	SKY17-0339	flame thrower	4	1	
17	SKY17-0146	injector holder	4	1	
18	SKY13-0011	gas supply tube left	1	1	
19	SKY13-0010	gas supply tube second from left	1	1	
20	SKY13-0009	gas supply tube second from right	1	1	
21	SKY13-0008	gas supply tube right	1	1	
22	SKRMD002-00A25	valve	4	1	
23	SKY21-2493	manifold	1	1	
24	SKY21-2489	control panel heatshield	1	1	
25	SKY20-1863-T	control panel	1	1	
26	SKY21-2434-6	front vent panel	1	1	
27	SKEEB530-T000	control knob	4	1	
28	SKY32-0436	control knob bezel	4	1	
29	SKY21-2485-E	grease tray	1	1	
30	SKY21-3672-E	grease tray heat shield	1	1	
31	SKRCF027-00000	cast iron burner	2	1	ZGTC4L only
31	SKRCF027-00000	cast iron burner	0	1	ZGTE4L only
32	SKRMD081-00000	Regulator/hose assy LPG	1	1	
33	SKY20-1841-Q	RQT burner	2	1	ZGTC4L only
33	SKY20-1841-Q	RQT burner	4	1	ZGTE4L only
34	SKY33-0002	quartz glass dome	2	1	ZGTC4L only
34	SKY33-0002	quartz glass dome	4	1	ZGTE4L only
35	SKY25-0336	Turbo cast iron grill 200mm	2	1	ZGTC4L only
35	SKY20-1170	Turbo Stainless steel grill 200mm	4	1	ZGTE4L only
36	SKY25-0337	Turbo cast iron hotplate 400mm	1	1	
37	SKY21-3660	foldaway warming rack	1	1	

### Exploded drawing of ZGTE3L

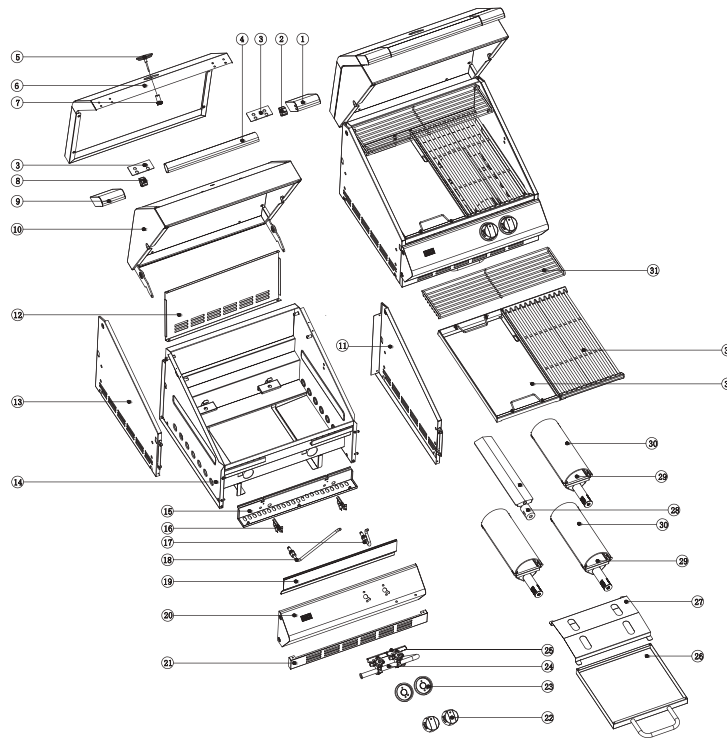


### Parts list of ZGTE3L

DIAGRAM#	GLG Part Code	Part description	QTY Per BBQ	QTY Per Part Code	Remark
1	SKY20-1739-T	hood handle bracket right	1	1	
2	SKY36-0545	hood handle adaptor right	1	1	
3	SKY36-0543	hood handle insulator	2	1	
4	SKY23-0113	hood handle	1	1	
5	SKY30-1771	temperature gauge	1	1	
6	SKY20-1159-Q	hood outer-stainless steel	1	1	
7	SKY23-0124	temperature gauge fixing nut	1	1	
8	SKY36-0544	hood handle adaptor left	1	1	
9	SKY20-1736-T	hood handle bracket left	1	1	
10	SKY21-4710-E	hood inner	1	1	
11	SKY21-3683-E	firebox outer right	1	1	
12	SKY21-2487-E	firebox outer rear	1	1	
13	SKY21-3684-E	firebox outer left	1	1	
14	SKY21-4585-E	firebox inner	1	1	
15	SKY21-4589	manifold support panel	1	1	
16	SKY17-0339	flame thrower	3	1	
17	SKY13-0035	gas supply tube 1	1	1	
18	SKY13-0036	gas supply tube 2	1	1	
19	SKY21-2538	control panel heatshield	1	1	
20	SKY20-2339-Q	control panel	1	1	
21	SKY21-2536-6	front vent panel	1	1	
22	SKY32-0436	control knob	3	1	
23	SKEEB530-T000	control knob bezel	3	1	
24	SKY21-2588	manifold	1	1	
25	SKRMD002-00A25	valve	2	1	
26	SKY21-2485-E	grease tray	1	1	
27	SKY21-3672-E	grease tray heat shield	1	1	
28	SKY13-0037	gas supply tube 3	1	1	
29	SKY20-1841-Q	RQT burner	3	1	
30	SKY33-0002	quartz glass dome	1	1	
31	SKY21-3901	foldaway warming rack	1	1	
32	SKY25-0339	Turbo cast iron hotplate 250mm	1	1	
33	SKY20-1172	Turbo stainless steel grill 250mm	1	1	
34	SKRMD0081-00000	LPG regulator	1	1	
35	SKEED202-00000	injector	3	1	
36	SKY21-4580-P	heat shield control panel	1	1	
37	SKY20-2406-Q	hood outer decoration panel	1	1	



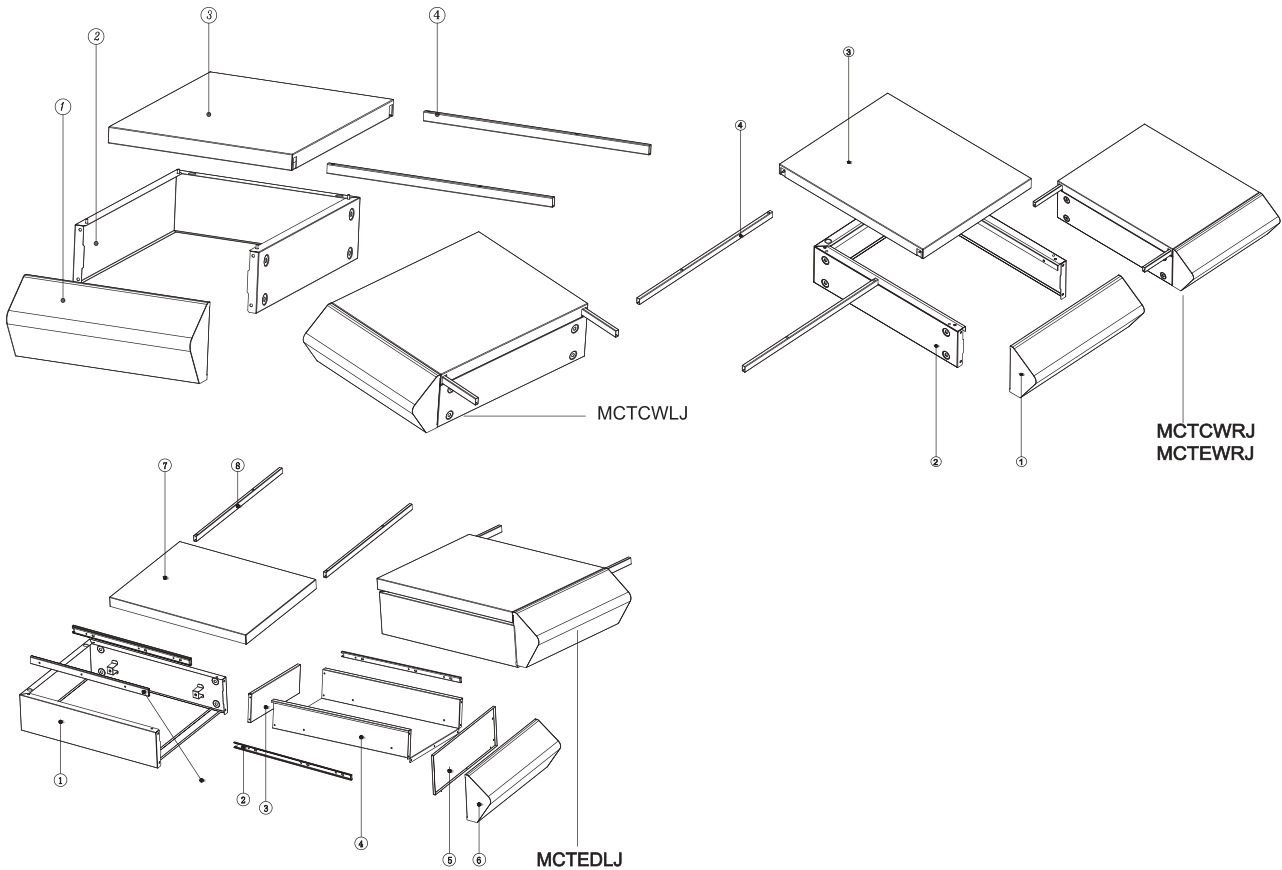
## Exploded drawing of ZGTC4L,ZGTE4L



## Parts list of ZGTC2L,ZGTE2L

Diagram#	GLG Part Code	Part description	QTY Per BBQ	QTY Per Part Code	Remark
1	SKY20-1739-T	hood handle bracket right	1	1	
2	SKY36-0545	hood handle adaptor right	1	1	
3	SKY36-0543	hood handle insulator	2	1	
4	SKY23-0113	hood handle	1	1	
5	SKY30-1771	temperature gauge	1	1	
6	SKY20-1159-Q	hood outer-powder coating	1	1	ZGTC2L only
6	SKY20-1159-Q	hood outer-stainless steel	1	1	ZGTE2L only
7	SKY20-1094	temperature gauge fixing nut	1	1	
8	SKY36-0544	hood handle adaptor left	1	1	
9	SKY20-1736-T	hood handle bracket left	1	1	
10	SKY21-2527-E	hood inner	1	1	
11	SKY21-3683-E	firebox outer right	1	1	
12	SKY21-2487-E	firebox outer rear	1	1	
13	SKY21-3684-E	firebox outer left	1	1	
14	SKY21-3682-E	firebox inner	1	1	
15	SKY21-2650-Q	manifold support panel	1	1	
16	SKY17-0339	flame thrower	2	1	
17	SKY13-0008	gas supply tube right	1	1	
18	SKY13-0012	gas supply tube left	1	1	
19	SKY21-2538	control panel heatshield	1	1	
20	SKY20-1864-T	control panel	1	1	
21	SKY21-2536-6	front vent panel	1	1	
22	SKY32-0436	control knob	2	1	
23	SKEEB530-T000	control knob bezel	2	1	
24	SKY21-2539	manifold	1	1	
25	SKRMD002-00A25	valve	2	1	
26	SKY21-2485-E	grease tray	1	1	
27	SKY21-3672-E	grease tray heat shield	1	1	
28	SKRCF027-00000	cast iron burner	1	1	ZGTC2L only
28	SKRCF027-00000	cast iron burner	0	1	ZGTE2L only
29	SKY20-1841-Q	RQT burner	1	1	ZGTC2L only
29	SKY20-1841-Q	RQT burner	2	1	ZGTE2L only
30	SKY33-0002	quartz glass dome	1	1	ZGTC2L only
30	SKY33-0002	quartz glass dome	1	1	ZGTE2L only
31	SKY21-3661	foldaway warming rack	1	1	
32	SKY25-0338	Turbo cast iron grill 250mm	1	1	ZGTC2L only
32	SKY20-1172	Turbo stainless steel 250mm	2	1	ZGTE2L only
33	SKY25-0339	Turbo cast iron hotplate 250mm	1	1	

## Exploded drawing of MCTCWLJ, MCTCWRJ, MCTEWLJ, MCTEDLJ



### Parts list of MCTCWLJ

Diagram#	GLG Part Code	Part description	QTY Per BBQ	QTY Per Part Code	Remark
1	SKY20-1141-T	fascia panel	1	1	
2	SKY21-2501-6	body	1	1	
3	SKY20-1139-T	top panel	1	1	
4	SKY21-2502	support bar	2	2	

### Parts list of MCTCWRJ,MCTEWLJ

Diagram#	GLG Part Code	Part description	QTY Per BBQ	QTY Per Part Code	Remark
1	SKY20-1141-T	fascia panel	1	1	
2	SKY21-2580-6	body	1	1	
3	SKY21-2562-6	top panel	1	1	MCTCWRJ only
3	SKY20-1139-T	top panel	1	1	MCTEWLJ only
4	SKY21-2502	support bar	2	2	

### Parts list of MCTEDLJ

Diagram#	GLG Part Code	Part description	QTY Per BBQ	QTY Per Part Code	Remark
1	SKY21-2503-6	body	1	1	
2	SKY21-2509	drawer slide rail set	2	1	
3	SKY21-2508	rear panel	1	1	
4	SKY21-2506-6	drawer body	1	1	
5	SKY21-2507-6	front panel	1	1	
6	SKY20-1144-T	fascia panel	1	1	
7	SKY20-1139-T	top panel	1	1	
8	SKY21-2502	support bar	2	1	

# The Next Step

**We've said it before. Anything you can cook in the kitchen, you can cook on a barbeque: soups, roasts, breads, casseroles, stir fries, pizzas, chips, smoked foods, lasagne...are just a few of the possibilities.**

Other accessories available from Barbeques Galore include:

**Gas Safety Gauge:** Excellent safety device. Shuts gas off fast and completely in case of a major leak, and helps you detect minor ones without worrying about soapy water.

**Weather Cover:** Protect your investment with a cover that fits neatly over your barbeque and protects it from the elements as well as backyard pests.

**Rotisserie:** Cook a sensational roast with the rotisserie pack. Includes mounting kit, shaft, prongs and full, easy to follow instructions. (Note: rotisserie motor additional - choose from 240 volt or 12 volt motors).

**Pizza Stone:** The pizza stone works by reproducing the intense dry heat of the traditional pizza oven. It distributes heat evenly, allowing steam to escape from the dough during cooking to prevent sogginess. The Bar-B-Chef Pizza Stone is also perfect for piping hot puff pastry appetisers, quiches, croissants, bread and even cookies.

**Hydro Blaster Grill Brush:** Cleans with steam for an effective solution to a clean BBQ. This product has been VERY popular and one of our most sought after lines.

**Bar B Chef Smoker Box:** Made from cast iron, this smoker box is ideal to enhance the flavour of your barbeque. Choose from our selection of smoking chips including apple, hickory and mesquite.

And there are many more. Ultimately, anything you can cook in the kitchen, you can cook on your barbeque.

## More Information

**Need more information or assistance in any way? You can call your Barbeques Galore store where barbeque experts will be happy to help you. Just phone**

1 800 978 555

**Or visit our website at**

[www.barbequesgalore.com.au](http://www.barbequesgalore.com.au)

