

ASSEMBLY, OPERATION & MAINTENANCE INSTRUCTIONS

FOR EVERDURE 6 BURNER ESEE GAS BARBECUES



Models Included:

ASHBURTON ESEE
STIRLING ESEE

 everdure

ASSEMBLY, OPERATION AND MAINTENANCE INSTRUCTIONS FOR EVERDURE 6 BURNER GAS BARBECUE RANGE

ASHBURTON ESEE & STIRLING ESEE OUTDOOR BARBECUES

CONTENTS

SECTION	PAGE NO.
General Safety Instructions	3
Appliance Details	4
Gas Connections	4
Outdoor Installation Guide	5
Operating Instructions	6
Lighting Procedure	6
Cooking	7
Lighting System Instructions	8
Cleaning And Storage	8
Troubleshooting	9
Maintenance	9
Assembly Instructions	10-31
Barbecue Accessories	32
NG Conversion & Installation	33-34
Exploded Component Diagrams	35

It is important that you retain these instructions, proof of purchase as well as other important documents about this product for future reference.

Due to continual product development, Everdure reserves the right to alter specifications or appearances without notice.

Dispose of packaging responsibly – recycle where facilities are available.



Ashburton Esee



Stirling Esee

IMPORTANT SAFETY INSTRUCTIONS (GAS)

IMPORTANT: Read the assembly instruction section and safety precautions of this booklet carefully before removing the contents of this carton. If you are unsure about anything regarding your barbecue, please contact your Service Centre before operating the appliance.

1. This barbecue and wok burner is for **OUTDOOR USE ONLY**. This appliance must **NOT** be used indoors.
2. Ensure that all gas connections are tight before operating this appliance (refer to leak testing procedure in this manual). Always check for leaks when a gas cylinder is replaced or reconnected. The manifold is supplied with a temporary plastic cap over the thread for the wok burner hose. This **MUST** be removed and the wok burner hose attached. Failure to connect the wok burner will result in a gas leak.
3. Unsupervised children or pets should not be near a barbecue while cooking or during warm up or cool down. Ensure children or pets are kept a distance well away from the barbecue whilst it is in use. Ensure that young children do not play with the appliance. This appliance is not intended for use by young children or infirm persons.
4. Particular care must be taken when removing the fat tray. Hot fats can cause serious injury.
5. Turn all gas valves off including cylinder after use. Do not allow build up of unburned gas.
6. Do not use this appliance for any purpose other than what it is intended for.
7. Do not move this barbecue while in use as accessible parts may be very hot. Ensure that your barbecue is in a level position and the wheels are locked when the barbecue is in place to minimize movement of your barbecue. This barbecue is not designed for fixed installation – do not remove castors from appliance.
8. People with flammable clothing such as nylon etc. should keep well away from the barbecue when it is operating.
9. Never leave burners on high for more than 10 minutes unless actually cooking.
10. Always check for leaks when a gas cylinder is replaced or reconnected.
11. In case of fat fire turn cylinder off. Fat drip trays should be cleaned and checked before using the barbecue. Regular cleaning should reduce the build up of fat and food residues which is combustible and can result in a fat fire. **Fat fires can be prevented with diligence in cleaning your fat tray.** Damage as a result of fat fire is not covered by your warranty and voids it. Do not use sand, fat absorbents or kitty litter in the fat tray; line the fat tray with aluminium foil for easy cleaning.
12. For your safety and enjoyment, read all operating instructions before lighting.
13. Ensure that the product has adequate clearance from combustible materials. The appliance is designed so that heat will not affect the trolley. All combustible materials must be kept more than 250mm from the sides of the trolley and more than 1500mm above the cooking surface of the barbecue.
14. If the burner makes a hissing sound when lit, it may be burning inside. Turn the burner off, allow it to cool, and then try ignition again. Keep your barbecue protected against strong wind – if this cannot be avoided, always check that the burners remain alight if operating the barbecue in windy conditions.
15. When the wok burner is in use or is still hot, the lid must not be placed in the closed position.
16. Do not carry out any servicing on the gas manifold of the barbecue yourself – this must only be done by authorised technicians.
17. We recommend that you regularly maintain your barbecue and keep it in good condition. This can be achieved by following the cleaning and maintenance suggestions in this booklet.
18. This appliance is not suitable for mounting in a movable vehicle (boat, trailer etc). The appliance should be on a solid surface (ground, concrete etc) when in use.
19. Do not use or store this appliance in areas of high salt content (a marine environment) or an area with caustic fumes or liquids (such as a domestic pool), as these chemicals can cause the appliance materials to deteriorate (and void the warranty). Regular cleaning and covering with an Everdure barbecue cover can help to reduce this.



DO NOT OPERATE THIS APPLIANCE BEFORE READING THE INSTRUCTION BOOKLET
DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE
DO NOT STORE CHEMICALS OR FLAMMABLE MATERIALS OR SPRAY AEROSOLS NEAR THIS APPLIANCE
DO NOT OPERATE THIS APPLIANCE INDOORS
DO NOT ENCLOSE THIS APPLIANCE

IMPORTANT SAFETY INSTRUCTIONS (ELECTRICAL)

IMPORTANT: Read the safety precautions of this booklet carefully before removing the barbecue from its carton or connecting the barbecue to an electrical supply.

1. Do not immerse any part of the power pack or cables in water. Do not connect or use the lighting system in the rain.
2. The lighting system should be turned off and disconnected from the main power source whenever it is not in use, or when changing light globes.
3. Only replace globes with those of equivalent wattage (10W, 12Vac). Using higher rated globes could damage the globe housing, wiring or power pack. Replacement globes are rated 10W, 12Vac, type G5.3.
4. All electrical cables should be stowed within the barbecue trolley when the barbecue is not in use.
5. The supply cord plug should be removed from the socket-outlet before any cleaning is done.
6. Do not place cord extension sockets or portable power boards where they may be splashed or where moisture may get in.
7. Check periodically for damage to the supply cord and power pack. Do not use a damaged appliance and do not attempt to fix any electrical faults. Contact your Service Centre to have any parts replaced with an equivalent unit.
8. This appliance should be maintained in order to ensure a long, useful life and protect the operator against electric shocks.
9. A safety switch can enhance electrical safety when using this appliance. If in doubt, speak to a local licensed tradesperson.

APPLIANCE DETAILS

	MAIN BARBECUE		SIDE BURNER	
Gas Type:	Propane	N.G	Propane	N.G
Burner Pressure:	2.75 kPa	0.95 kPa	2.75 kPa	0.95 kPa
Injector Diameter:	Ø1.10 mm	Ø1.80 mm	Ø1.10 mm	Ø1.80 mm
Heat Input:	90 MJ/ hr	90 MJ/ hr	16 MJ/ hr	16 MJ/ hr

Note: The size of the injector diameter is stamped on one of the hexagon faces (e.g. '180' for Ø1.80mm injector).

	LENGTH (mm)	WIDTH (mm)	HEIGHT (mm)
Barbecue only	1230	590	230
Barbecue and Trolley	1900	600	1240

Front	55mm x Full width of fat tray
Rear	100mm x Full width of fat tray

Combustion air is admitted at the underside at the front and rear of the combustion chamber. The Esee lighting system requires a 240Vac supply (via a standard Australian socket outlet). The supplied power pack is rated to IP64, and supplies 12Vac with a maximum output of 20VA. This transformer complies to Australian Standards AS/NZS 3108 (Safety) and AS/NZS 1044 (EMC).

GAS CONNECTIONS

FOR PROPANE CYLINDER CONNECTION

1. To achieve the optimum performance from your Everdure Barbecue, an approved gas cylinder (POL fitting) of 9kg capacity must be used.
2. Connect the cylinder to the barbecue, via the hose and regulator. Firmly tighten joints, but do not over-tighten. Take care not to damage the regulator fitting. Check that ALL Barbecue and Wok Burner valves are in the **Off** position before opening the gas cylinder.

NOTE: Only one gas cylinder should be stored inside the trolley at any one time.

LEAK TESTING

1. Make sure gas control knobs are **Off** and turn the cylinder valve **On**.
2. Check for leaking joints by brushing with solution of half-liquid detergent and half water. If a leak is present, bubbles will appear (or you may hear a hissing sound). Retightening connections can generally repair a leaking joint. You must also check the gas hose and connection at the gas cylinder. If a leak cannot be resolved, do not proceed.



**DO NOT USE NAKED FLAME FOR LOCATING GAS LEAKS.
IF A LEAK PERSISTS CALL AN AUTHORISED GAS FITTER.**

LOCAL AUTHORITY REQUIREMENTS

Check Gas Type and specifications plate on the left-hand side of the barbecue. All gas fitting work, service and repairs can only be performed by an authorized person in accordance with AS 5601 & your local gas regulations.

NATURAL GAS

All barbecues are supplied for use with propane gas. For natural gas usage, a conversion kit must be purchased and installed by a gas fitter or Everdure Service Technician. Please see the separate NG conversion and installation instruction at the end of this instruction manual for details.

OUTDOOR INSTALLATION GUIDE

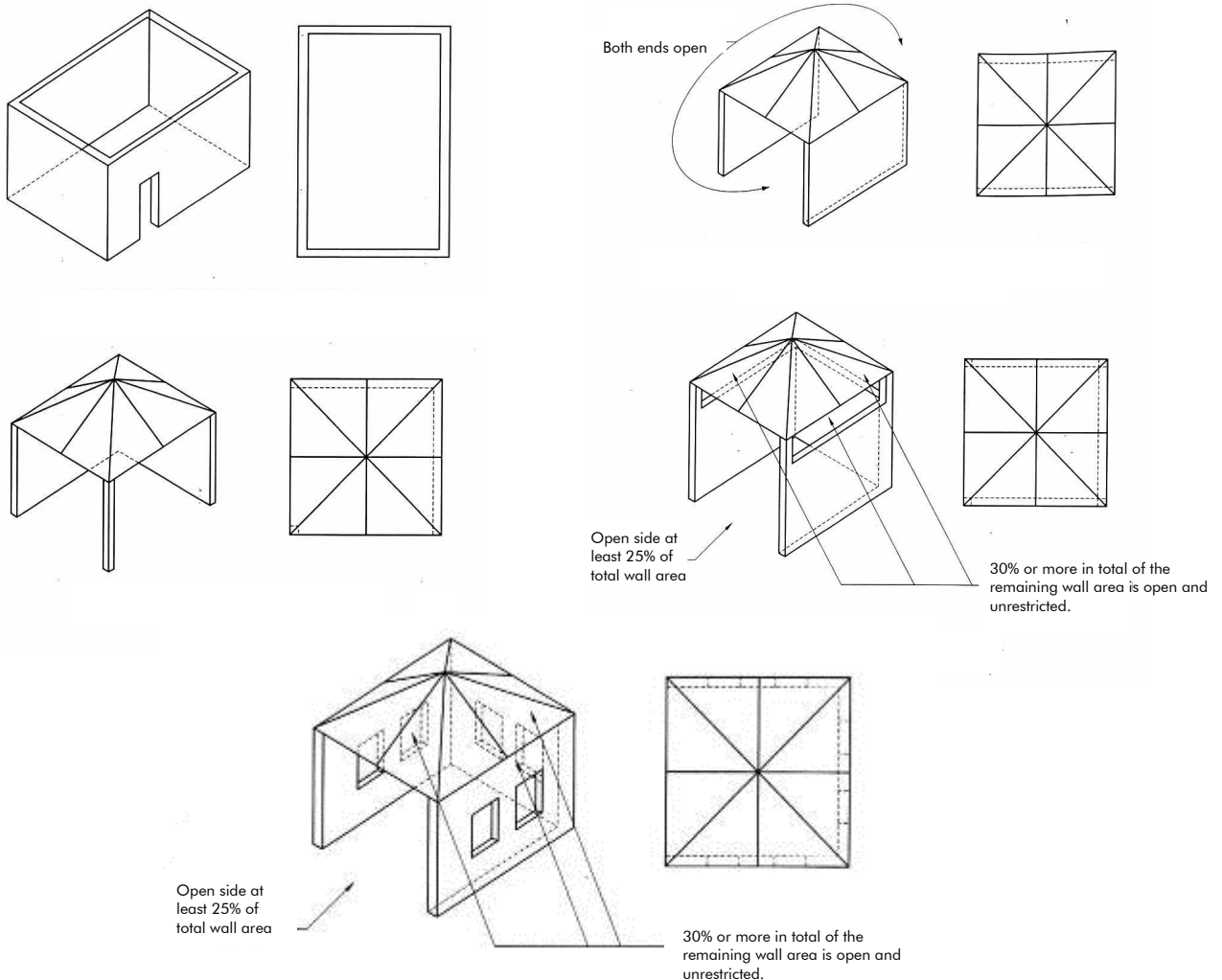
This Appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

This appliance **must not** be used indoors. Do not use your barbecue in garages, porches, sheds or other enclosed areas. The barbecue is not intended to be installed in or used on recreational vehicles (e.g. boats, camping vans) and should not be placed close to or under any surfaces that will burn or are sensitive to heat. Do not block/obstruct the flow of air and combustion around the barbecue housing while in use.

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.



OPERATING INSTRUCTIONS

GAS TYPE AND CONSUMPTION

The barbecues are designed to operate on Propane or NG Gas (gas type must be specified at time of purchase). Gas consumption, Pressure and Injector Orifice size are shown on the Data Plate found on the left-hand side of the barbecue (see segment on locating your serial number in the warranty section).

GAS CONTROL KNOBS (BARBECUES AND WOK BURNERS)

The gas control knob locks in both the **Off** and **High** positions. By depressing the knob and turning anti-clockwise, gas flow will gradually increase until the **High** position is reached. Continue turning in this direction and gas flow will decrease until a simmer level is reached at **Low**. To turn gas flow off the gas control knob must be turned clockwise from **Low**, depressed at **High** and turned until the **Off** position is reached.

VAPOURISER

Prior to using the barbecue, ensure the vapouriser is in the correct position below the grill plate.

NON-VITREOUS ENAMEL CAST IRON HOT PLATES & GRILL PLATES

Prior to using the barbecue, it's advisable to cure the cooking surface. Wash the hot plate and grill plate, then cover with olive or vegetable oil, light all burners and leave on until oil is absorbed, then wipe with a dry cloth. To prolong the life of your cooking plates, please follow the maintenance procedures outlined in this instruction manual.

FAT TRAY

Prior to use check that the fat tray is clean and lined with aluminium foil.

UNDER NO CIRCUMSTANCES MUST SAND, KITTY LITTER OR FAT ABSORBENTS BE USED IN THE FAT TRAY

LIGHTING PROCEDURE

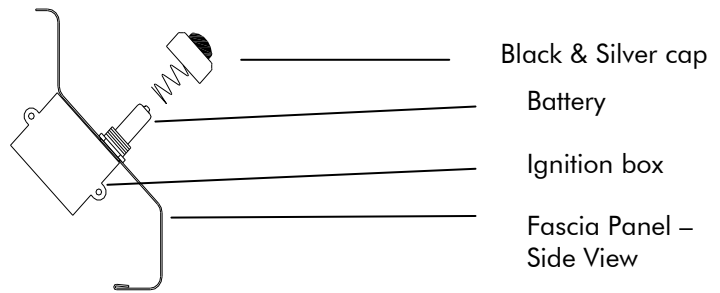
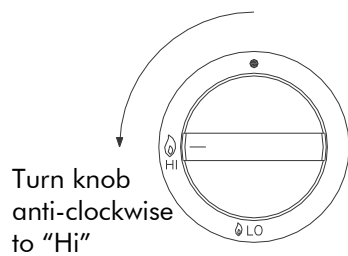


**Read all operating instructions before lighting.
Open roasting hood before lighting.
Make sure all gas control knobs are in the 'Off' position and open cylinder valve or connect natural gas.**

LIGHTING THE BARBECUE USING THE ELECTRONIC IGNITION

The Everdure 6 burner barbecue has 2 battery operated igniters to operate the appliance. The sparker on the left ignites the 4 burners on the left hand side (underneath the hot plate and baking dish). The sparker on the right ignites the 2 burners on the right hand side (underneath the grill plate). Burners can also be ignited via the cross over channel. Before attempting to light the barbecue, please ensure that a battery has been placed in the battery operated igniter. To check for, and replace a battery, the black and silver cap requires removing. The cap is removed by turning in an anti-clockwise direction. A battery can then be placed into the box and the cap replaced. The barbecue can then be lit by the following procedure:

1. Turn the burner gas control knob to the 'High' position on the side you want to light.
2. Hold down the igniter button on that side until the burner ignites. If the burner does not light within 10 seconds, turn gas control knob off and allow the unburned gas to dissipate before attempting ignition again. If ignition continues to fail refer to the "Trouble Shooting" section.
3. To achieve ignition on the remaining burners turn either of the burner gas control knobs next to the lit burner to 'High', and the burner will ignite from the first burner, or repeat steps 1 & 2 with a different gas control knob.



LIGHTING THE WOK BURNER USING THE ELECTRONIC IGNITION

The Wok Burner also has a 1 battery operated igniter situated at the front of the Wok Burner servery, which has the same battery replacement procedure as the barbecue igniter. To ignite the Wok Burner, press and hold the wok burner igniter button down, so that sparks can be seen at the brass burner. Press the gas control knob in and turn to the High position. When the gas ignites, release the igniter button. If the burner fails to light, turn the gas control knob to the Off position, let the gas dissipate for five minutes, and then re-try. If ignition continues to fail refer to the "Trouble shooting" section.

MANUAL IGNITION

To light the barbecue manually, the fat tray is removed. Any burner can then be lit by a match from below. Once lit, the fat tray is replaced in position.

COOKING

COOKING WITH YOUR BARBECUE PLATES

A fairly protected location is desirable for pleasant and efficient cooking. Try to keep the barbecue sheltered from strong winds as this will drastically reduce cooking efficiency. Check frequently that the burners remain alight when used in conditions of strong wind.

FOR VITREOUS & NON VITREOUS ENAMEL COOKING SURFACES

After ignition, run the barbecue for 10 minutes with the burners on high, to heat up the cooking area. A little cooking fat (or oil) on the cooking surfaces will prevent sticking. Immediately after adding the oil, place items onto the cooking surfaces. **NOTE:** When cooking on vitreous enamel surfaces, please ensure that metallic or sharp objects are **NOT** used. Damage to plates and grills due to the use of metallic or sharp objects will not be covered under warranty. It is recommended to use silicone cooking utensils as these are both hygienic and withstand high temperatures.

FOR STAINLESS STEEL COOKING SURFACES

Approximately 30 minutes to 1 hour before cooking, all chilled, raw food items should be removed from the refrigerator, as room temperature food will have a shorter cooking time and minimize warping of the stainless steel hot plate. After ignition, run the barbecue for 5 minutes with the burners on high, to heat the cooking area to the ideal cooking temperature (between 145-160°C). Once this temperature has been reached, apply a small amount of oil to both the hot plate and grill plate. Everdure recommends the use of Canola oil, or oils with a high smoke point (such as Sunflower or Safflower). Immediately after adding the oil, place items onto the cooking surfaces.

Turn burners down a little when full heat is not required and to **LOW** when not cooking. Cooking time for a 20mm thick steak cooked to medium on the char grill is approximately 15 minutes (7.5 minutes per side) with the burners on high.

During cooking, fat and scrapings will drip through to the fat tray. Do not allow excess fat to build up in the fat tray. Clean the fat tray and replace the aluminium foil before use.

COOKING USING THE HOOD

Open the hood and remove the solid plate, grill plate and flame tamer. Place the baking dish supplied in the centre position of the barbecue. Place 2cms of water into baking dish and place a suitably sized rack into the baking dish. With the roasting hood open, ignite the four outer burners and turn to Hi (leave the inner burners off). Close the roasting hood and allow 10 minutes for pre cooking time, or until the internal temperature reaches approximately 180°C. During the 10 minutes, the roast can be prepared. After the pre heat time is complete, open the roasting hood and carefully place the roast centrally onto the rack, so that any surplus fat and grease will drip into the water. The water will also keep the food moist during the cooking process. Turn the middle 2 burners to low (leaving the outer burners on Hi and

inner burners off) and close the roasting hood. The highest setting for the duration of the cooking is with both outer burners on high, but the temperature can be fine tuned by adjusting the outer burners up and down to give the ideal cooking temperature. Naturally the degree of heat required will very much depend on the weather conditions at the time of cooking. A similar set-up can be used when using a rotisserie, making sure that oil and fat cannot drip directly onto the burners.

A guide for roasting beef is to allow 30 to 50 minutes cooking time per kilogram for rare and well done respectively. It is recommended that for evenness, the item being cooked is turned over at approximately half way through the cooking time. **Ensure** that the centre burners remain **Off**, leaving only the two outside burners on Hi during the cooking process. This is most important as severe overheating and spoilt food will result if the two central burners are left on Hi. This is a general guide for roasting only – please check www.everdure.com for any updated cooking guides.

AFTER COOKING

1. When finished, make sure burner control knobs are turned **OFF**.
2. **TURN OFF THE GAS SUPPLY AT THE CYLINDER.**
3. After cooking and whilst the barbecue is still warm, remove scraps from the grill with a scraper.
4. Excess fat and meat scraps can be scraped off the vapouriser by removing the grill to gain access.
WARNING: Some surfaces may still be hot – please use protective gloves.
5. Clean the fat tray and replace the aluminium foil after or before each use of the appliance.
6. Once the barbecue is cool close the roasting hood and wipe off any fat splatter from the trolley with a clean rag.

LIGHTING SYSTEM INSTRUCTIONS

Check that the barbecue wiring is connected to the power pack (screwed onto the top of the power pack). Check that the lighting switch is off, and plug the power pack into the power supply. With the power supply on, the lighting switch at the front right hand corner of the barbecue can be used to turn the lights on and off. When not in use, the unit should be disconnected from the power supply and all cords stored within the trolley.

CLEANING & STORAGE

CLEANING

Before cleaning, ensure the appliance has cooled and is safe to touch. Painted surfaces can be cleaned using a mild household detergent or cleaner and a clean cloth (do not use scourers or harsh detergents). **It is advisable to test cleaners on a small section of the appliance first.** The brass burner and spill bowl of the wok burner can be cleaned by removing the trivet. **NEVER** use paint thinners or similar solvents for cleaning and **NEVER** pour cold water over hot surfaces. Over time, stainless steel will be affected by “tea staining” or “bronzing” (brown discoloration of stainless steel). This can be reduced by washing the surface with mild detergent and warm water, followed by rinsing with clean cold water. Dry the surface afterwards.

For vitreous enamel and stainless steel cooking surfaces only: Starting from cold, pre-heat the cooking surfaces for 5 minutes (do not overheat, as this can make them difficult to clean). During this 5 minutes, carefully remove any excess oil with paper towels or a cotton rag. After the 5 minutes warm up, turn off the burners, and carefully clean with soapy water and a mild scourer, rinsing the scourer occasionally. Finish by cleaning with a damp paper towel or damp cotton cloth.

WARNING! The surfaces of the plates will be hot. Please ensure protective gloves are worn.

STORAGE

When the appliance is not in use, the cylinder valve must be turned **OFF**, the appliance and the cylinder together must be stored outdoors in a well ventilated area. However it is permissible to store the appliance (but not the cylinder) indoors. Ensure a small amount of fat or oil is on the barbecue plates to prevent rust.



WARNING: STORE CYLINDER IN A WELL VENTILATED AREA OUT OF REACH OF CHILDREN

When the gas cylinder is disconnected, replace the plug or cap on the valve outlet.

For extended storage it is suggested that the primary air port of the burners be covered against the penetration of insects or vermin. Spiders and small insects can spin webs or nest in the burner rails/tubes, which could lead to obstruction in the gas and air flow, resulting in a fire in an around the burner rails/tubes. This type of fire is called a flash-back and can cause serious damage to your barbecue and create an unsafe operating condition. To prevent this, regularly inspect and clean the burners. A barbecue cover can be placed over the appliance for extra protection, and to reduce this.

TROUBLESHOOTING

Burner will not ignite when using the igniter:

Cylinder valve is not on	Turn cylinder valve on
Cylinder is empty	Replace with a full cylinder
Igniter button is not working	Check battery.
Igniter is not sparking	Remove plate and visually check ignition box for a spark. Check that the cable is not broken or disconnected. Also check the alignment of the sparker. If there is no spark, contact Everdure Service.
Injector is blocked	Clean injector with a toothbrush. Do not drill out or use wire. Do not remove injector. Contact Everdure Service.

Burner flame is erratic:

Burner is blocked	Remove burner and check for obstruction
Flame is burning inside burner (hissing sound)	Turn off burner, allow to cool and re-ignite (page 3)
Regulator is faulty	Contact Everdure Service.
Injector is partially blocked	Clean injector with a toothbrush. Do not drill out or use wire. Do not remove injector. Contact Everdure Service.

Gas is leaking from connections:

Connections are loose	Tighten loose connections (do not over-tighten) and leak test under pressure with soapy water solution (page 4)
Hose has deteriorated	Replace hose (page 9)
Gas valve is faulty	Contact Everdure Service.
Threads are damaged	Contact Everdure Service.

Lights not working:

Power not on	Check that the power cord from the power adaptor is connected correctly and that the power is on at the main power board.
Transformer overheated	Turn off main power for half an hour before re-trying.
Globe(s) broken	Replace globes.
Switch or wiring damaged	Contact Everdure Service.

MAINTENANCE

It is recommended that, at the commencement of each barbecue season, the following maintenance be conducted.

BURNER

1. Remove the burner and inspect the port holes, primary air inlet and mixing throat for any signs of blockage. Clean out with compressed air or a length of wire if necessary.
2. Wire brush the outside of the burner to remove rust and dirt.
3. Replace the burner.

GAS SUPPLY

1. Inspect the gas supply hose for any deterioration and replace it if necessary.
2. Test the gas circuit for leaks and remedy any found.

TROLLEY

1. Check all fasteners for tightness and re tighten where necessary to ensure rigidity of the structure.
2. Wipe over barbecue trolley with a clean cloth.

ESEE LIGHTS

1. Inspect the electrical cables for damage. Check switch & lights operate correctly.

ASSEMBLY INSTRUCTIONS

PARTS LIST

Barbecue Chassis Carton:

Barbecue Chassis (with light switch & cable)
Fat Tray
Gas Hose & Regulator
Cross-over Tube

Cooking Plates Pack:

Hot Plate
Grill Plate
Vapouriser
Roasting Dish

Burner Pack:

6 x Burners

Steel Trolley Carton:

3 x cupboard doors
Trolley Base
Trolley Frame
4 x Castors
Wok Burner
Fastener Pack & Power Adaptor

Cupboard Top & Shelf
(Stirling Esee only)
Cupboard Side Panels
(Stirling Esee only)
Condiment Rack (Stirling Esee only)

Roasting Hood Carton:

Roasting Hood (with lights)
Fastener Pack
Assembly Instructions

NG – refer to the natural gas conversion and installation instructions for additional NG parts.

Remove all components from the cartons and carefully check against Parts List. Make sure you thoroughly inspect parts before assembly and do not assemble or operate a barbecue that appears damaged. Some assembly will require the use of a Phillips Drive screwdriver. When connecting the hose and adaptor to the gas inlet you will require a 17mm and a 19mm Spanner or an adjustable Wrench.

NOTE: Check 'Gas Type' and specification plate on left-hand side of barbecue.

BARBECUE ASSEMBLY (see fig Q and fig R for completed diagrams)

1. Remove the fat tray from the barbecue and place to one side until required at instruction Q.
2. Firstly, build the barbecue trolley assembly following the instructions A - O.
3. Place and fit roasting hood onto barbecue as shown instruction P, then connect the wiring system together.
4. For barbecue assembly, follow the instruction Q.
5. Fit the 6 burners to the valves and place the 'R' clips through the burners to secure in the location.
6. Fit the vapouriser to the right hand side of the barbecue, with the raised portions facing up.
7. Place the hot plate, grill plate and baking dish as shown in instruction Q. The grill plate should be positioned above the vapouriser on the right hand side. The baking dish may be replaced with a vapouriser and small grill plate if desired. In this case, the vapouriser is to be placed directly underneath the small grill.
8. Line the fat tray with aluminium foil and slide the fat tray in position. **Do not fill the fat tray with sand or kitty litter.**

For all service and assembly enquiries call:
In Australia: 1300 766 066
In New Zealand: (09) 415 6000

Refer to the warranty card regarding your product details prior to calling.

6 BURNER ESEE TROLLEY COMPONENTS

1 BARBECUE CARCASS

ST x1
AS x1

2 TROLLEY BASE

ST x1
AS x1

3 LEFT HAND TROLLEY SIDE

NOTE: HOLE FOR SIDE BURNER HOSE

ST x1
AS x1

4 RIGHT HAND TROLLEY SIDE

ST x1
AS x1

5 L/H SERVERY

ST x1
AS x1

6 R/H SERVERY

ST x1
AS x1

7 TOP DOOR INFILL PANEL

ST x1
AS x1

8 BOTTOM DOOR INFILL PANEL

ST x1
AS x1

9 LARGE INFILL PANEL

ST x1
AS x1

10 CABINET TOP

ST x1
AS x1

11 L/H CUPBOARD SIDE PANEL

ST x1

12 R/H CUPBOARD SIDE PANEL

ST x1

13 CUPBOARD SHELF

ST x1

14 CUPBOARD TOP

ST x1

15 LEFT HAND GLASS DOOR

ST x1

16 RIGHT HAND GLASS DOOR

ST x2

17 LEFT HAND PAINTED DOOR

AS x1

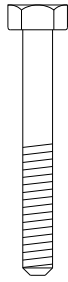
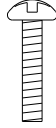



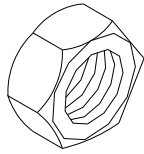
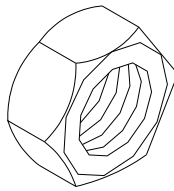
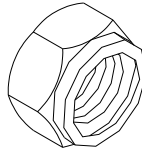
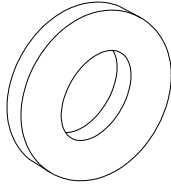
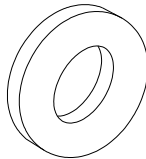
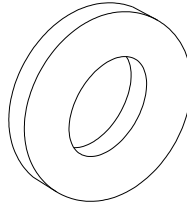
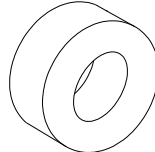
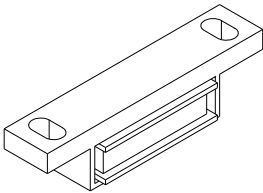
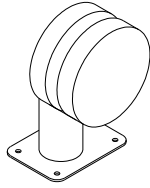
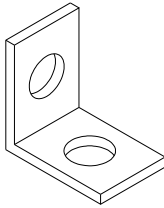
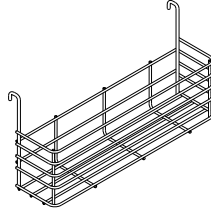
18 RIGHT HAND PAINTED DOOR

AS x2

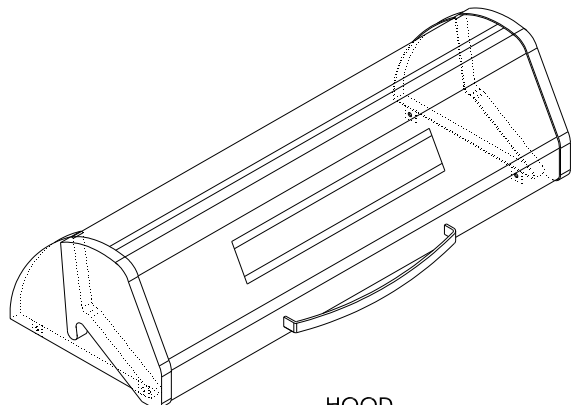
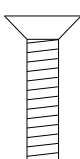
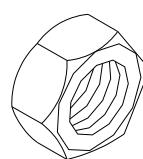
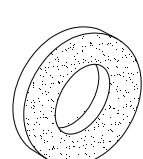
LEGEND

AS : ASHBURTON ESEE ST : STIRLING ESEE

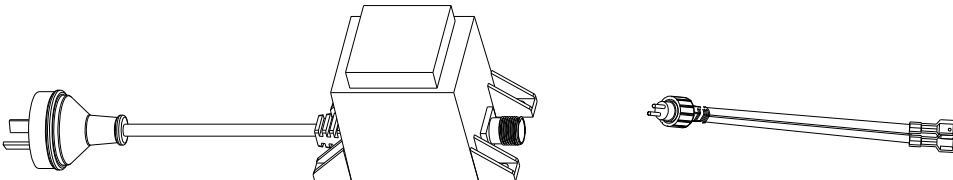
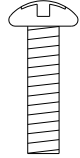
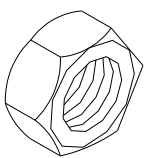
6 BURNER ESEE FASTENER COMPONENTS

<p>(19) ST x 6 AS x 6</p>  <p>M6 x 50 BOLT</p>	<p>(20) ST x 62 AS x 44</p>  <p>M5 x 20 SCREW</p>	<p>(21) ST x 6 AS x 6</p>  <p>M5 x 12 SCREW</p>	<p>(22) ST x 12 AS x 12</p>  <p>6g SCREW</p>
<p>(23) ST x 1 AS x 1</p>  <p>8g SCREW</p>	<p>(24) ST x 28 AS x 24</p>  <p>M5 NUT</p>	<p>(25) ST x 6 AS x 6</p>  <p>M6 NUT</p>	<p>(26) ST x 6 AS x 6</p>  <p>M5 LOCK NUT</p>
<p>(27) ST x 8 AS x 8</p>  <p>FIBRE WASHER</p>	<p>(28) ST x 34 AS x 30</p>  <p>5mm DIAMETER WASHER</p>	<p>(29) ST x 6 AS x 6</p>  <p>6mm DIAMETER WASHER</p>	<p>(30) ST x 6 AS x 6</p>  <p>DOOR HINGE SPACER</p>
<p>(31) ST x 6 AS x 6</p>  <p>MAGNET CATCH</p>	<p>(32) ST x 4 AS x 4</p>  <p>CASTORS</p>	<p>(33) ST x 2</p>  <p>'L' BRACKET</p>	<p>(34) ST x 1</p>  <p>CONDIMENT RACK</p>

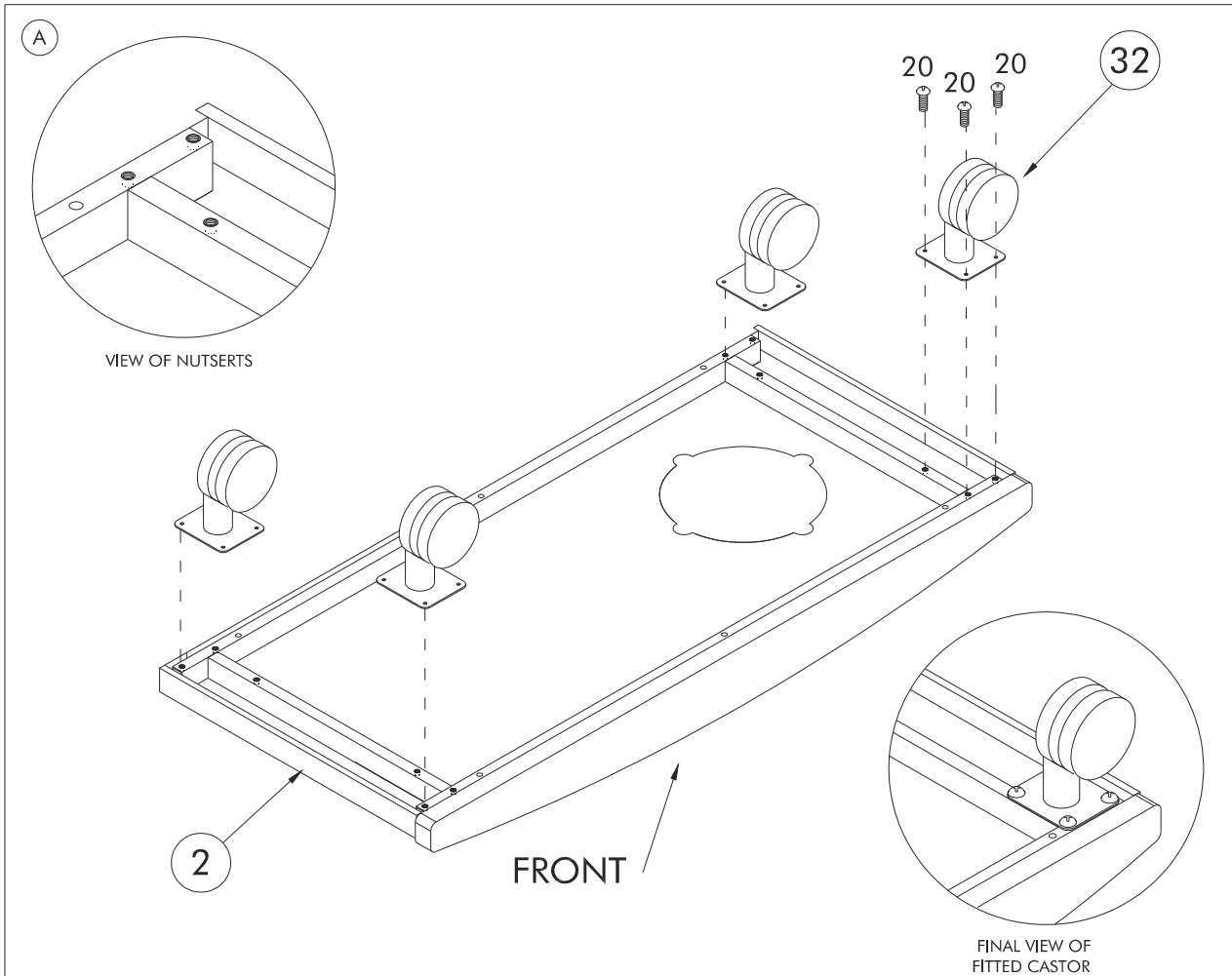
6 BURNER ESEE HOOD COMPONENTS

<p>35</p>  <p>HOOD</p>	<p>AS x1 ST x1</p>
<p>36</p>  <p>M5 x 20 COUNTERSUNK SCREW</p>	<p>AS x4 ST x4</p> <p>37</p>  <p>M5 NUT</p>
<p>38</p>  <p>FIBRE WASHER</p>	<p>AS x4 ST x4</p>

6 BURNER ESEE POWER ADAPTOR COMPONENTS

<p>39</p>  <p>POWER ADAPTOR AND CABLE</p>	<p>AS x1 ST x1</p>
<p>40</p>  <p>M4 x 15 SCREW</p>	<p>AS x2 ST x2</p> <p>41</p>  <p>M4 NUT</p>

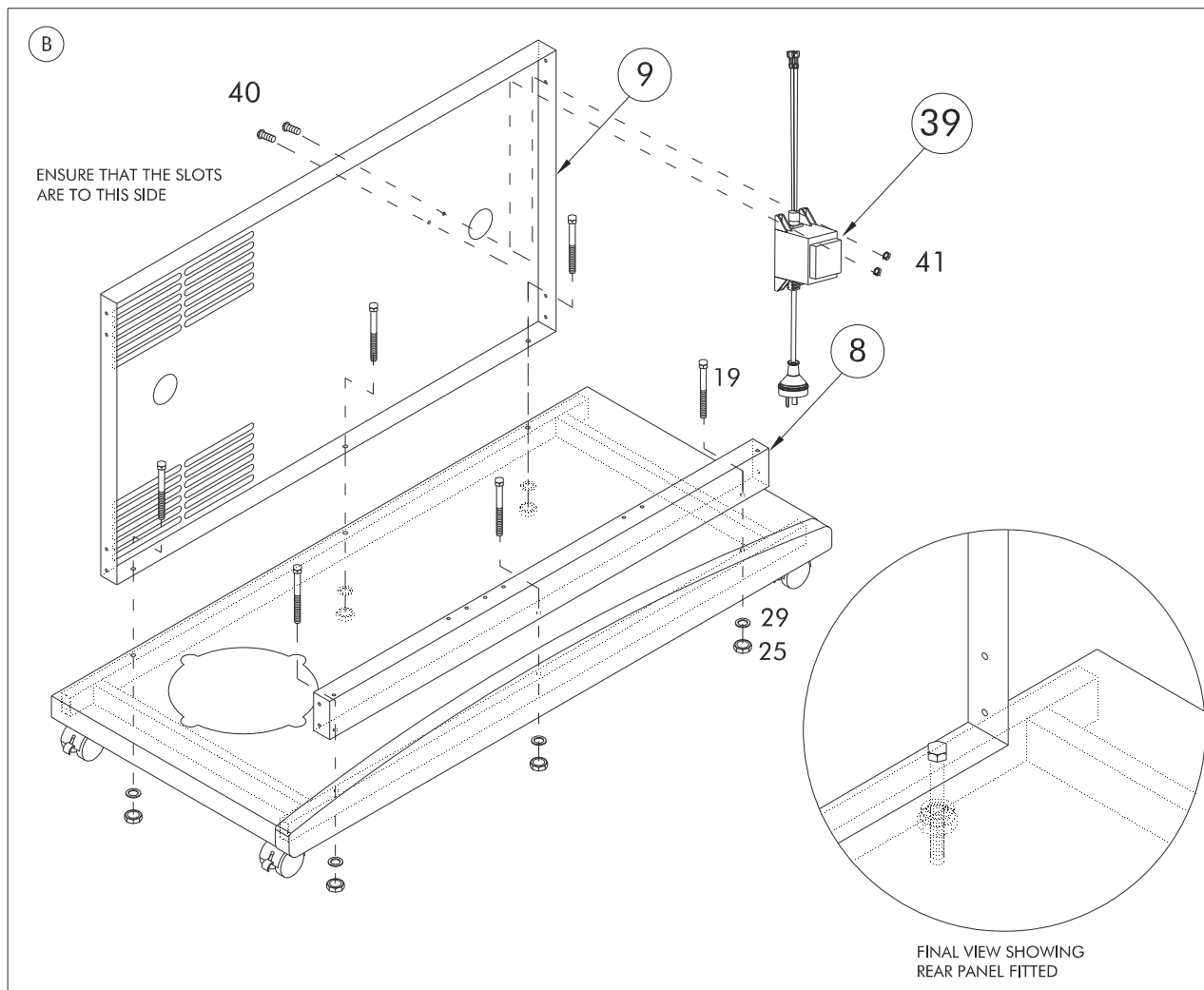
STIRLING ESEE & ASHBURTON ESEE TROLLEY ASSEMBLY



FITTING OF THE CASTORS TO THE BASE ASSEMBLY

1. PLACE TROLLEY BASE (PART 2) UPSIDE DOWN, AS SHOWN IN THE DIAGRAM ABOVE.
2. PLACE A CASTOR (PART 32) ONTO THE BASE FRAME AS SHOWN.
3. ALIGN HOLES IN THE CASTOR PLATE TO THE CORRESPONDING HOLES OF THE NUTSERTS WHICH ARE LOCATED IN THE FRAME. SEE DIAGRAMS ABOVE FOR DETAILS.
4. ATTACH THE CASTOR TO THE FRAME USING 3 x M5 SCREWS (PART 20) UNTIL FULLY TIGHTENED.
5. REPEAT ALL OF THE ABOVE STEPS FOR THE REMAINING 3 CASTORS.

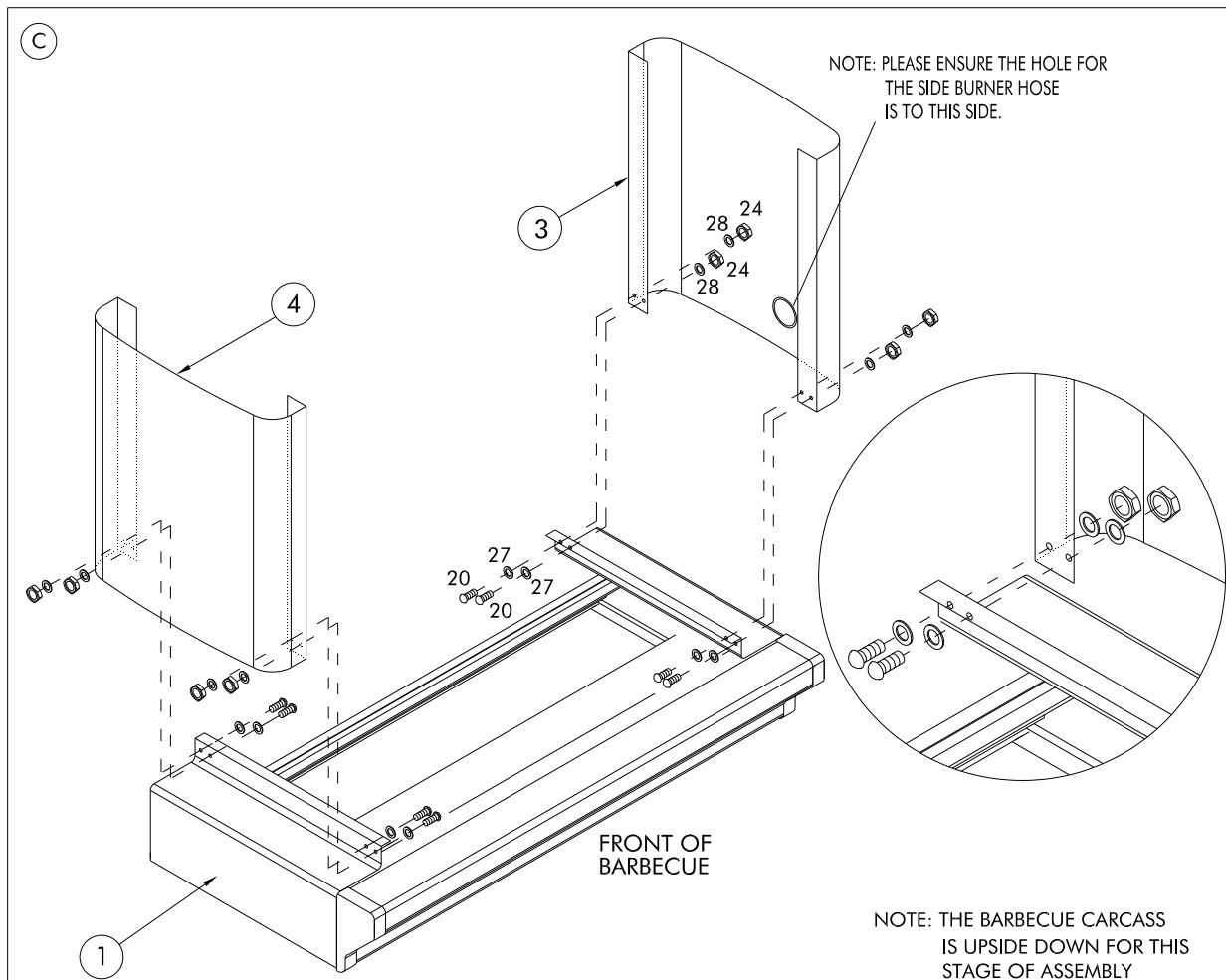
STIRLING ESEE & ASHBURTON ESEE TROLLEY ASSEMBLY



FITTING OF INFILL PANELS TO THE BASE ASSEMBLY

1. PLACE THE BARBECUE TROLLEY BASE IN IT'S UPRIGHT POSITION AS SHOWN.
2. PLACE THE LARGE INFILL PANEL (PART 9) INTO POSITION AND ALIGN THE HOLES OF THE LARGE INFILL PANEL AND THE BASE PLATE.
3. ATTACH THE PANEL BY PLACING 1 x M6 BOLT (PART 19) THROUGH ONE HOLE IN THE LARGE INFILL PANEL, AND THROUGH THE BASE ASSEMBLY.
4. ATTACH 1 x 6mm DIAMETER WASHER (PART 29) AND 1 x M6 NUT (PART 25) TO THE BOLT AND FULLY TIGHTEN.
5. REPEAT STEPS 3 & 4 TO SECURE THE LARGE INFILL PANEL.
6. TO ATTACH THE BOTTOM DOOR INFILL PANEL (PART 8), PLACE THE PART INTO THE POSITION SHOWN. ALIGN THE HOLES OF THE INFILL PANEL WITH THE BASE ASSEMBLY. FOLLOW STEPS 3 & 4 FOR ATTACHING THE PANEL.
7. ATTACH THE POWER ADAPTOR (PART 39) TO THE INSIDE OF THE REAR PANEL WITH 2 x M4 BOLTS (PART 40), AND 2 x M4 NUTS (PART 41). LET THE WIRES REST ON THE TROLLEY BASE.

STIRLING ESEE & ASHBURTON ESEE TROLLEY ASSEMBLY

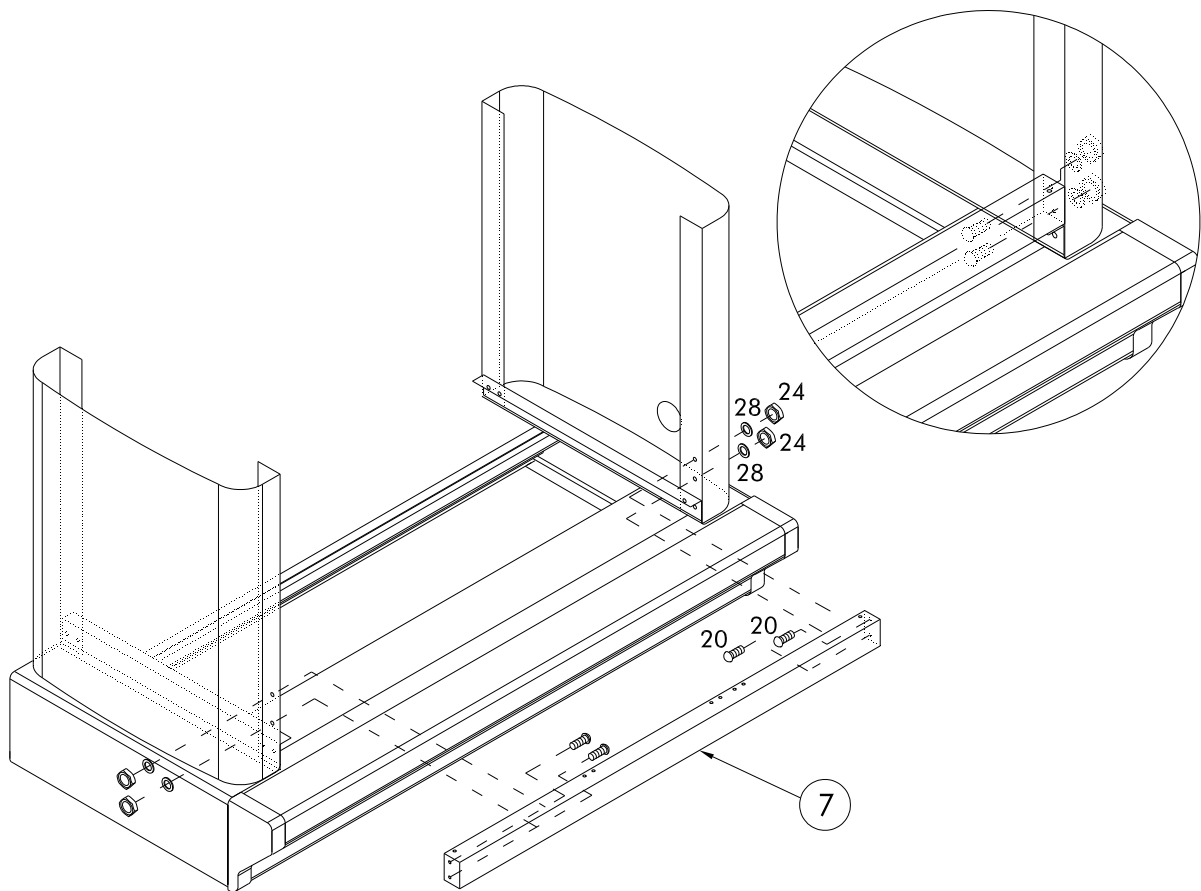


ATTACHMENT OF TROLLEY SIDE PANELS

1. PLACE THE BARBECUE CARCASS (PART 1) UPSIDE DOWN AS SHOWN ABOVE.
2. ALIGN THE HOLES AT ONE END OF ONE TROLLEY SIDE PANEL (PART 3 OR 4) WITH THE CORRESPONDING HOLES OF THE BARBECUE CARCASS.
3. PLACE 1 x FIBRE WASHER (PART 27) ONTO 1 x M5 SCREW (PART 20). PLACE THE SCREW THROUGH ONE OF THE HOLES OF THE BARBECUE CARCASS AND THROUGH THE HOLE OF THE TROLLEY SIDE PANEL.
4. ATTACH 1 x 5mm DIAMETER WASHER (PART 28) AND 1 x M5 NUT (PART 24) ONTO THE SCREW. DO NOT FULLY TIGHTEN AT THIS STAGE.
5. REPEAT STEPS 3 & 4 FOR THE REMAINING HOLES TO COMPLETE THE ATTACHMENT OF THE TROLLEY SIDE PANEL. DURING THIS STAGE, SOME PRESSURE WILL BE REQUIRED ON THE TROLLEY SIDE PANEL TO ALIGN THE HOLES. THIS WILL GIVE THE DESIRED CURVE ON THE PANEL.
6. FULLY TIGHTEN THE SCREWS, NUTS AND WASHERS.
7. REPEAT ALL OF THE ABOVE STEPS FOR THE OTHER TROLLEY SIDE PANEL (PART 3 OR 4).
(NOTE: LEAVE THE BARBECUE IN THE UPSIDE DOWN POSITION FOR THE NEXT PART OF ASSEMBLY).

STIRLING ESEE & ASHBURTON ESEE TROLLEY ASSEMBLY

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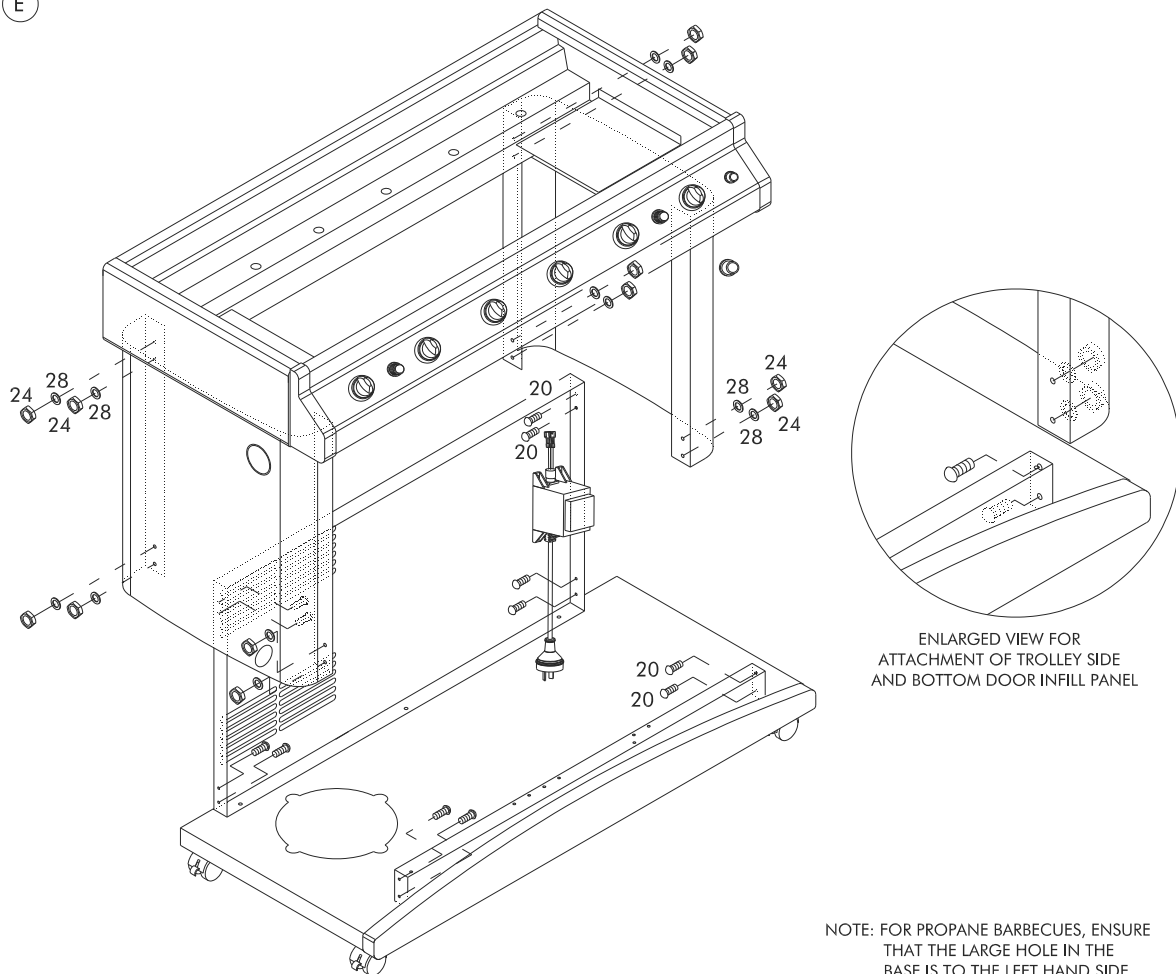
ATTACHING TOP DOOR INFILL PANEL

1. THE TOP DOOR INFILL PANEL (PART 7) CAN BE ATTACHED TO THE TROLLEY SIDES, WHILE THE BARBECUE IS UPSIDE DOWN.
2. PLACE THE INFILL PANEL INTO THE POSITION SHOWN IN THE ABOVE DIAGRAM.
3. ALIGN THE HOLES OF THE INFILL PANEL WITH THE HOLES IN THE TROLLEY SIDE PANELS.
4. PLACE 1 x M5 SCREW (PART 20) THROUGH THE HOLE OF THE INFILL PANEL AND THROUGH THE CORRESPONDING HOLE OF THE TROLLEY SIDE PANEL.
5. ATTACH 1 x 5mm DIAMETER WASHER (PART 28) & 1 x M5 NUT (PART 24) ONTO THE SCREW.
6. REPEAT STEPS 3 TO 5 FOR THE REMAINING 3 POSITIONS.

NOTE: DO NOT FULLY TIGHTEN THESE SCREWS AT THIS STAGE.

STIRLING ESEE & ASHBURTON ESEE TROLLEY ASSEMBLY

(E)

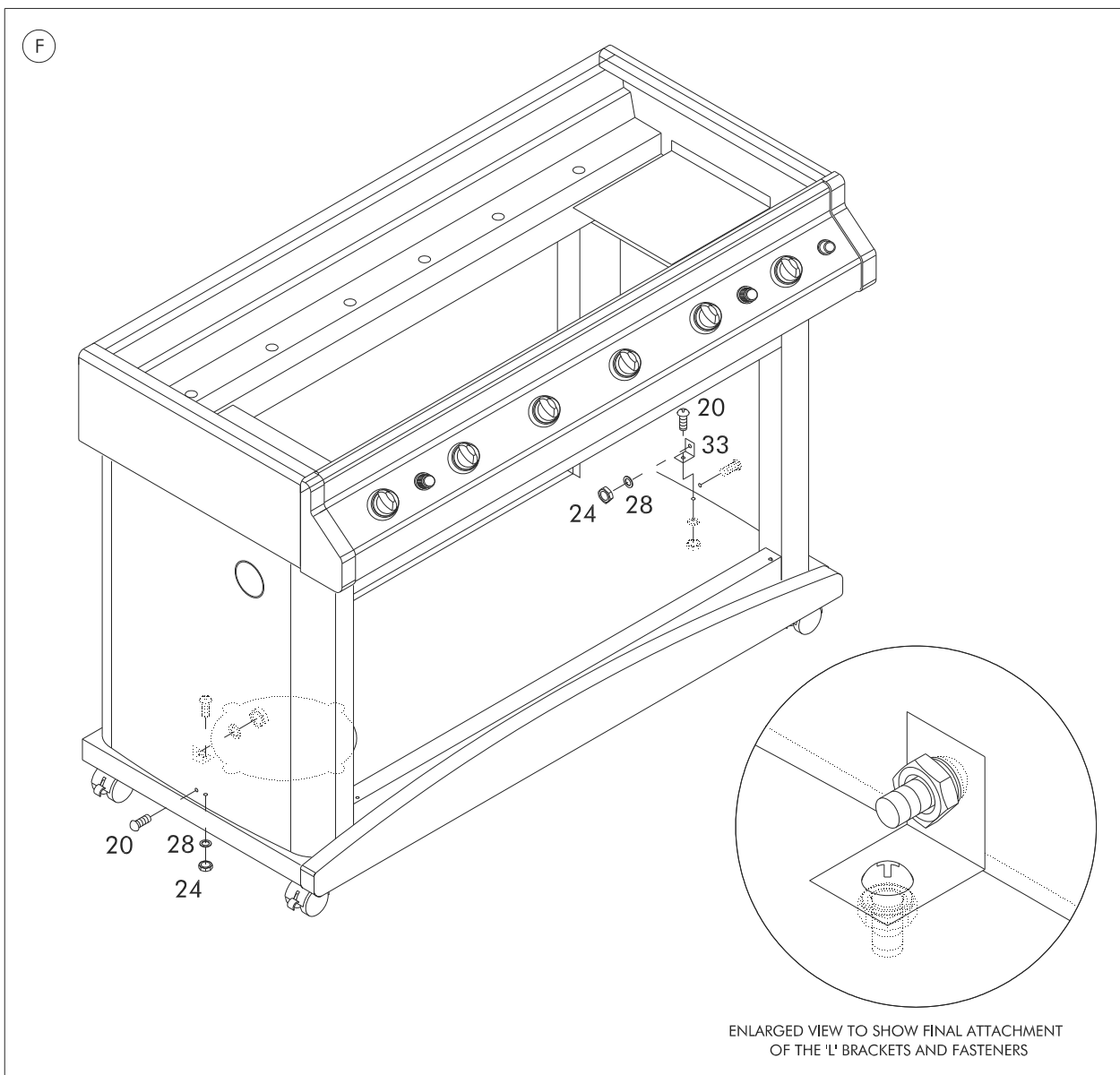


NOTE: FOR PROPANE BARBECUES, ENSURE THAT THE LARGE HOLE IN THE BASE IS TO THE LEFT HAND SIDE, WHEN LOOKING AT THE BARBECUE FROM THE FRONT. SEE DIAGRAM.

ATTACHING THE BARBECUE TO THE BASE ASSEMBLY

1. GENTLY LOWER THE BARBECUE ASSEMBLY ONTO THE BASE AS SHOWN ABOVE.
2. PLACE 1 x M5 SCREW (PART 20) THROUGH A HOLE IN ONE OF THE INFILL PANELS AND THROUGH THE CORRESPONDING HOLE OF THE TROLLEY SIDE PANEL (PART 3 OR 4).
3. PLACE 1 x 5mm DIAMETER WASHER (PART 28) AND 1 x M5 NUT (PART 24) ONTO THE M5 SCREW AND FULLY TIGHTEN.
4. REPEAT THE ABOVE STEPS FOR THE OTHER POSITIONS AS SHOWN ABOVE.
5. THE ESEE SWITCH IS POSITIONED ON THE RIGHT HAND SIDE OF THE FASCIA PANEL. THE SWITCH WIRE IS TIED TO THE MANIFOLD. UNTIE THE SWITCH WIRE AND RUN IT ALONG THE "LEG" OF THE CHASSIS AND OUT THE REAR OF THE CHASSIS. KEEP THE WIRE AND CONNECTORS FREE UNTIL THEY NEED TO BE ATTACHED TO THE OTHER WIRES.

STIRLING ESEE TROLLEY ASSEMBLY

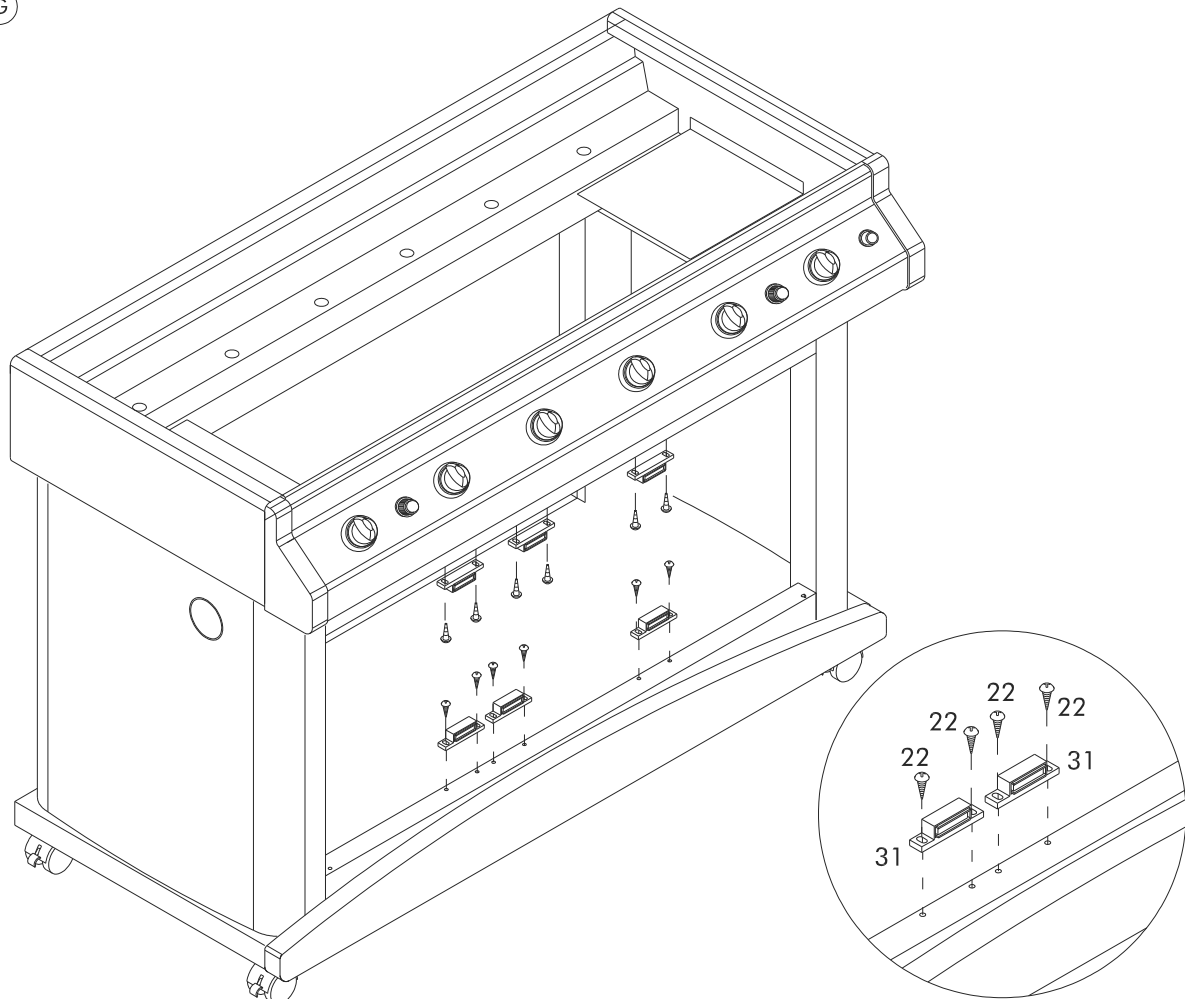


FITTING OF THE 'L' BRACKETS

1. ALIGN THE HOLES IN THE 'L' BRACKET (PART 33) WITH THE HOLES IN THE TROLLEY BASE.
2. PLACE 1 x M5 SCREW (PART 20) THROUGH THE HOLE OF THE 'L' BRACKET (PART 33) AND THROUGH THE HOLE OF THE TROLLEY BASE PANEL.
3. ATTACH 1 x 5mm DIAMETER WASHER (PART 28) & 1 x M5 NUT (PART 24) TO THE SCREW AND FULLY TIGHTEN.
4. PLACE 1 x M5 SCREW (PART 20) THROUGH THE HOLE OF THE TROLLEY SIDE PANEL AND THROUGH THE HOLE OF THE 'L' BRACKET (PART 33).
5. ATTACH 1 x 5mm DIAMETER WASHER (PART 28) & 1 x M5 NUT (PART 24) TO THE SCREW AND FULLY TIGHTEN.
6. REPEAT ALL OF THE ABOVE STEPS FOR THE OTHER TROLLEY SIDE PANEL.

STIRLING ESEE & ASHBURTON ESEE TROLLEY ASSEMBLY

G

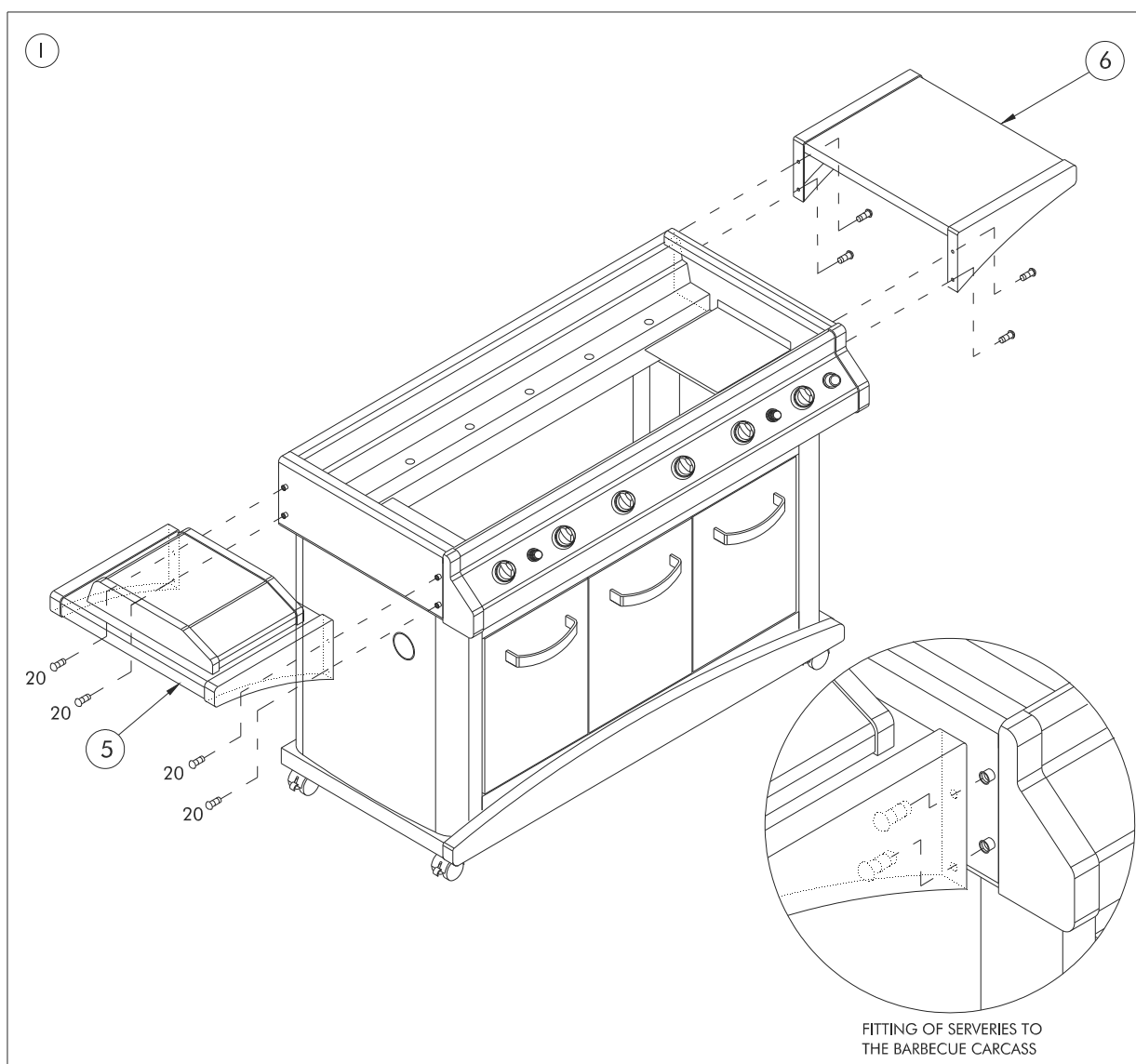


ENLARGED VIEW OF HOLES
FOR FITTING THE MAGNETIC CATCHES

FITTING OF THE MAGNETIC CATCHES TO THE CABINET

1. PLACE 1 x MAGNETIC CATCH (PART 31) INTO POSITION AS SHOWN ABOVE.
2. ATTACH THE CATCH BY USING 2 x 6g SCREWS (PART 22) AND A PHILLIPS HEAD SCREW DRIVER.
3. FULLY TIGHTEN THE SCREWS. REPEAT FOR THE REMAINING 5 CATCHES.

ASHBURTON ESEE TROLLEY ASSEMBLY

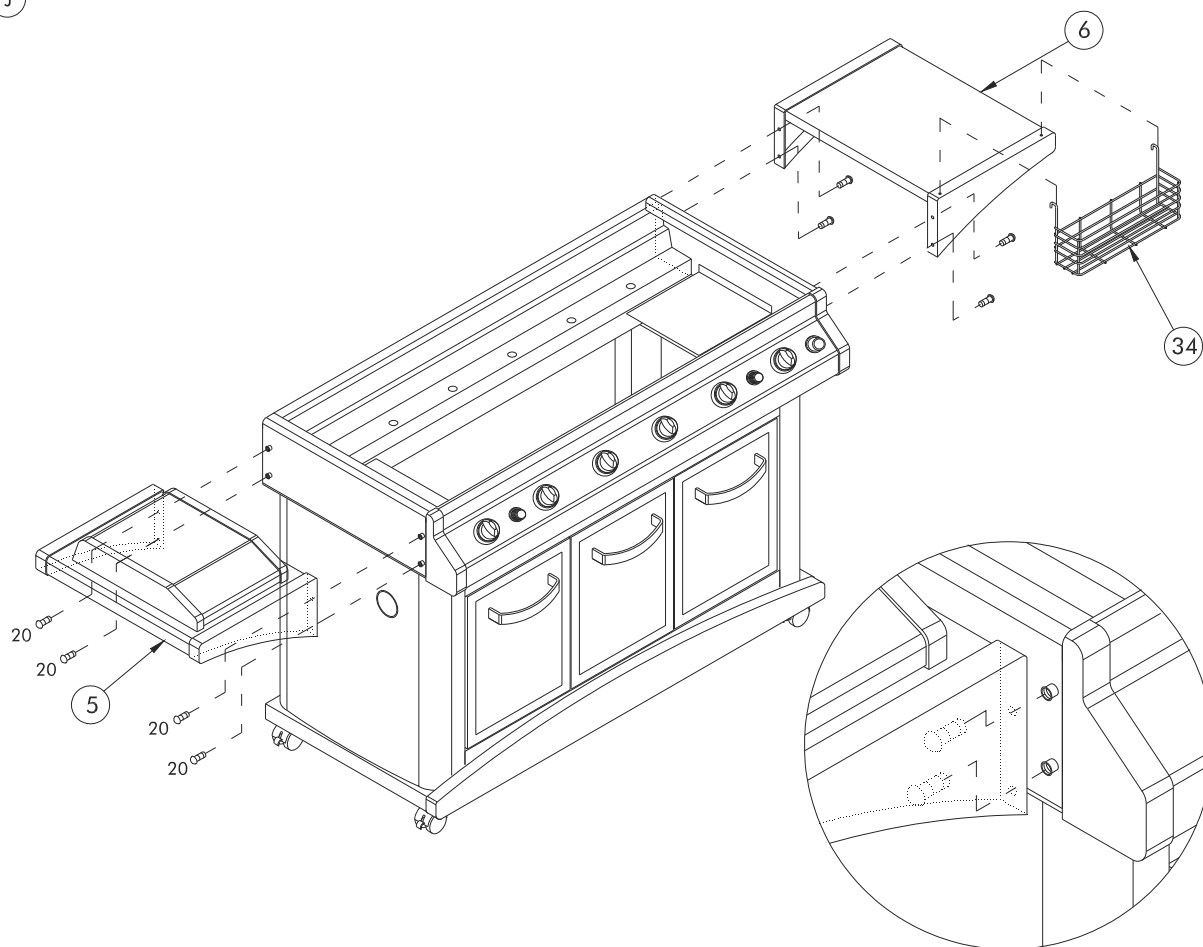


FITTING OF THE SERVERIES

1. ALIGN THE HOLES IN THE SERVERY (PART 6) WITH THE NUTSERTS IN THE BARBECUE CARCASS. SEE ENLARGED VIEW.
2. PLACE 1 x M5 SCREW (PART 20) THROUGH THE TOP HOLE AT THE FRONT OF THE SERVERY, AND SCREW IT INTO THE NUTSERT. DO NOT FULLY TIGHTEN.
3. REPEAT THIS STEP FOR THE TOP HOLE AT THE REAR END OF THE SERVERY.
4. ALIGN THE REMAINING TWO HOLES WITH THE NUTSERTS IN THE BARBECUE CARCASS. ATTACH WITH TWO MORE M5 SCREWS (PART 20).
5. AFTER ATTACHING, FULLY TIGHTEN ALL FOUR OF THE SCREWS.
6. REPEAT ALL OF THE ABOVE STEPS FOR THE LEFT HAND SERVERY WITH WOK BURNER. NOTE: FOLLOW THE INSTRUCTIONS SUPPLIED WITH THE WOK BURNER AND SHOWN IN INSTRUCTIONS POINT K FOR GAS CONNECTION AND TESTING. INSTRUCTIONS FOR ASHBURTONS THEN CONTINUE WITH INSTRUCTION O.

STIRLING ESEE TROLLEY ASSEMBLY

J



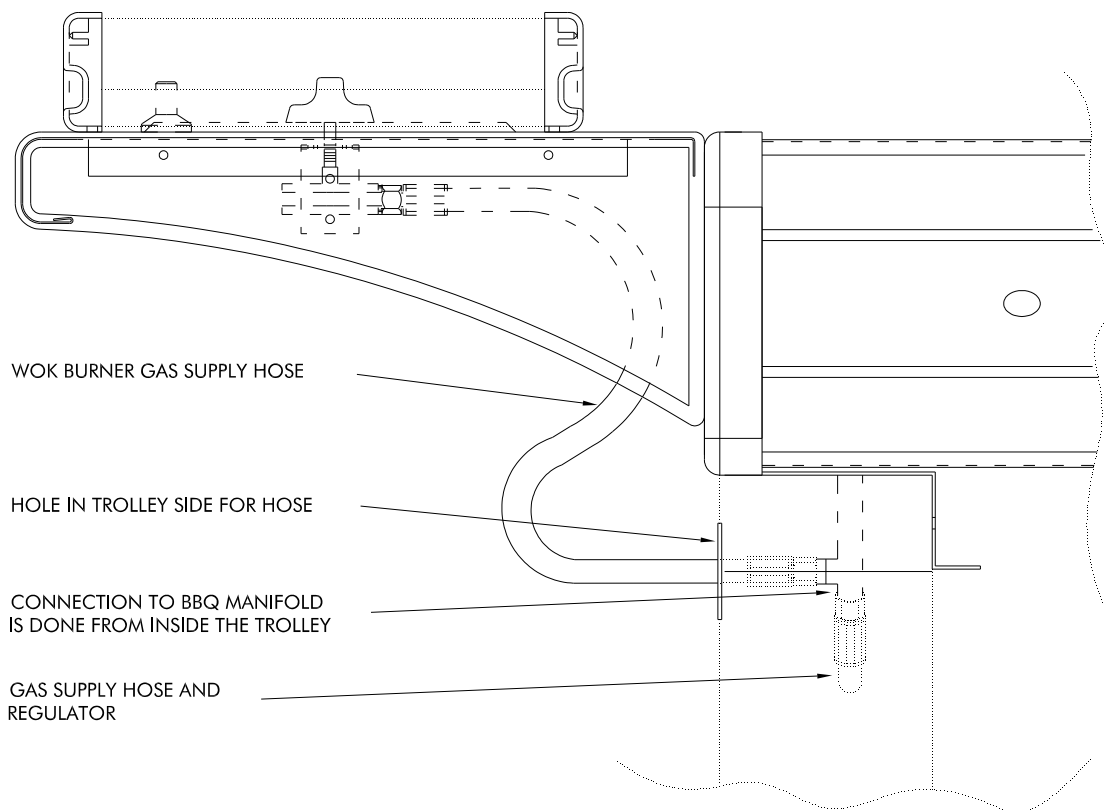
FITTING OF SERVERIES TO THE BARBECUE CARCASS

FITTING OF THE SERVERIES

1. ALIGN THE HOLES IN THE SERVERY (PART 6) WITH THE NUTSERTS IN THE BARBECUE CARCASS. SEE ENLARGED VIEW.
2. PLACE 1 x M5 SCREW (PART 20) THROUGH THE TOP HOLE AT THE FRONT OF THE SERVERY, AND SCREW IT INTO THE NUTSERT. DO NOT FULLY TIGHTEN.
3. REPEAT THIS STEP FOR THE TOP HOLE AT THE REAR END OF THE SERVERY.
4. ALIGN THE REMAINING TWO HOLES WITH THE NUTSERTS IN THE BARBECUE CARCASS. ATTACH WITH TWO MORE M5 SCREWS (PART 20).
5. AFTER ATTACHING, FULLY TIGHTEN ALL FOUR OF THE SCREWS.
6. REPEAT ALL OF THE ABOVE STEPS FOR THE LEFT HAND SERVERY WITH WOK BURNER. NOTE: FOLLOW THE INSTRUCTIONS SUPPLIED WITH THE WOK BURNER AND SHOWN IN INSTRUCTION K FOR GAS CONNECTION AND TESTING.
7. PLACE THE HOOKS OF THE CONDIMENT RACK (PART 34) THROUGH THE HOLES OF THE SERVERY (PART 6).

ASHBURTON ESEE & STIRLING ESEE TROLLEY ASSEMBLY

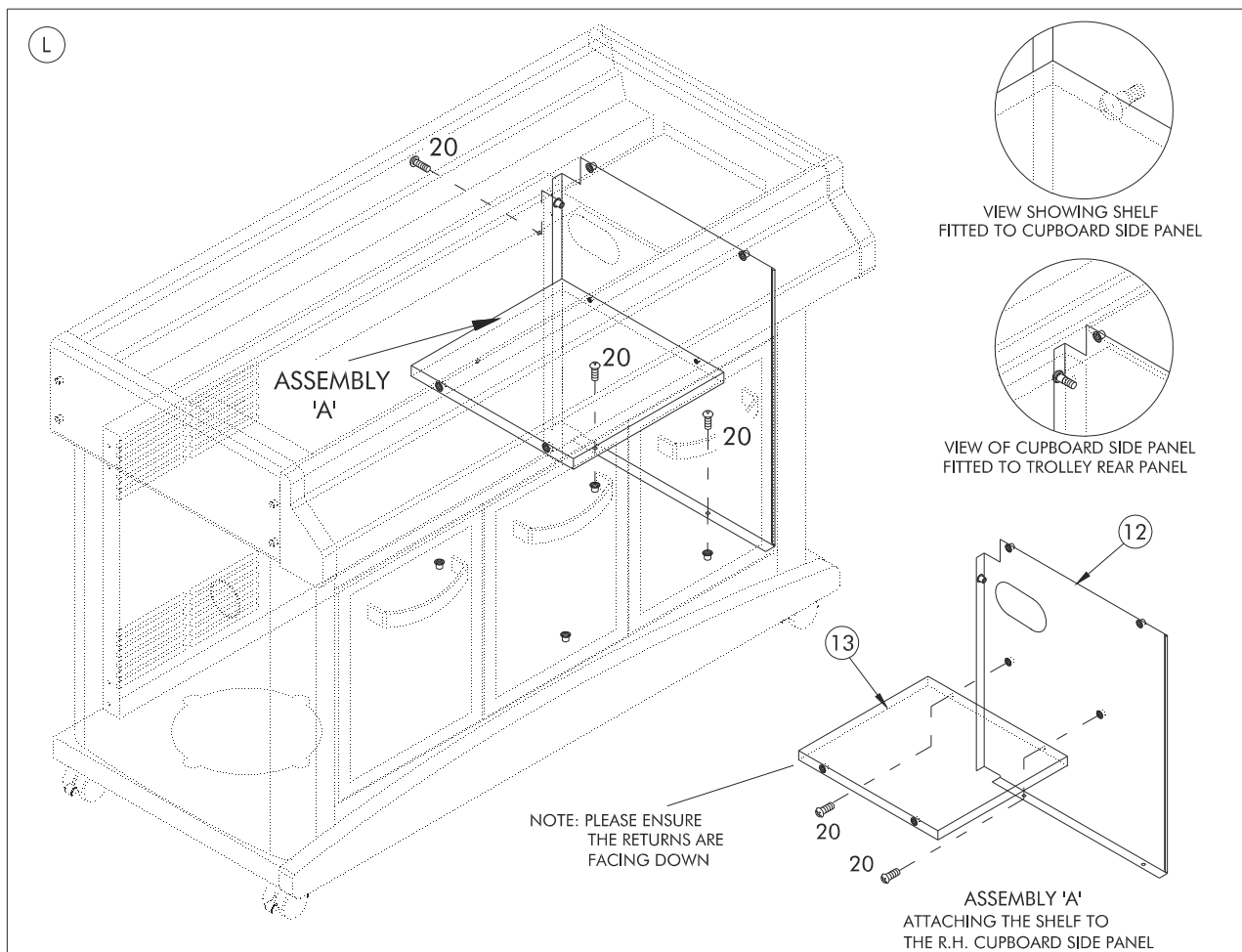
(K)



CONNECTING THE GAS SUPPLY TO THE WOK BURNER

1. CHECK THE GAS TYPE OF THE WOK BURNER (LABEL ON BOTTOM OF WOK BURNER SERVERY) MATCHES THAT OF THE BBQ.
2. PROPANE CONNECTION: ATTACH THE SMALL WOK BURNER HOSE TO THE BBQ MANIFOLD (SEE ABOVE) THROUGH THE HOLE IN THE LEFT HAND TROLLEY SIDE PANEL. CONNECT GAS HOSE AND REGULATOR TO THE GAS CYLINDER & TEST FOR LEAKS (SEE PAGE 4 FOR OTHER INSTALLATION AND LEAK TEST INSTRUCTIONS).
3. NG CONNECTION: ALL GAS FITTING WORK, SERVICE AND REPAIRS CAN ONLY BE PERFORMED BY AN AUTHORISED PERSON IN ACCORDANCE WITH AS5601 AND LOCAL GAS REGULATIONS.
INSTRUCTIONS FOR AUTHORISED PERSON: FIT SMALL WOK BURNER HOSE TO BBQ MANIFOLD & TEST FOR LEAKS (SEE PAGE 4 FOR OTHER INSTALLATION AND LEAK TESTING INSTRUCTIONS).

STIRLING ESEE TROLLEY ASSEMBLY



ATTACHING THE RIGHT HAND CUPBOARD SIDE PANEL TO THE TROLLEY

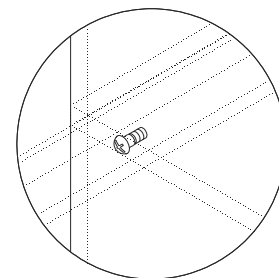
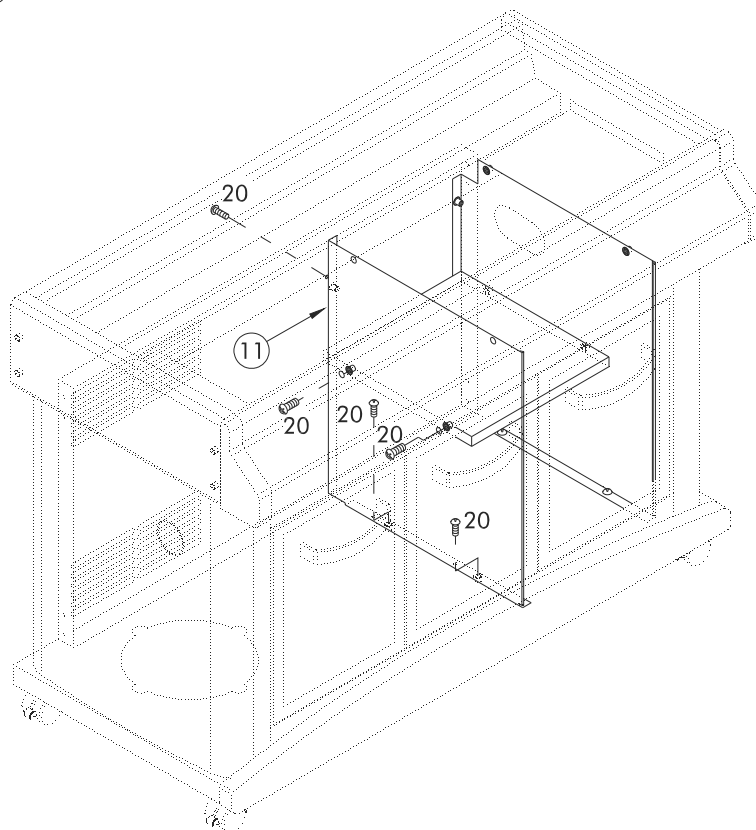
(PLEASE NOTE: THE CUPBOARDS ARE NOT AVAILABLE FOR THE ASHBURTON ESEE BARBECUE)

1. ALIGN THE SLOTS OF THE SHELF (PART 13) WITH THE NUTSERTS IN THE CUPBOARD SIDE PANEL (PART 12).
2. PLACE 1 x M5 SCREW (PART 20) THROUGH ONE SLOT OF THE SHELF (PART 13) AND INTO THE CORRESPONDING NUTSERT IN THE CUPBOARD SIDE PANEL (PART 12).
(SEE VIEW ABOVE FOR FINAL SCREW FITTING)
3. REPEAT STEP 2 FOR THE OTHER SHELF SLOT TO COMPLETE THE FITTING OF THE SHELF & FULLY TIGHTEN THE SCREWS.
4. PLACE ASSEMBLY 'A' INTO THE POSITION SHOWN ABOVE, BY OPENING THE TWO DOORS TO THE LEFT AND CAREFULLY TAKING THE ASSEMBLY IN THROUGH THE DOORS.
5. WITH THE ASSEMBLY IN POSITION, ALIGN ONE HOLE IN THE CUPBOARD SIDE PANEL (PART 12) WITH THE CORRESPONDING NUTSERT IN THE TROLLEY BASE PANEL.
6. PLACE 1 x M5 SCREW (PART 20) THROUGH THE HOLE OF THE CUPBOARD SIDE PANEL (PART 12) AND INTO THE NUTSERT IN THE TROLLEY BASE.
7. REPEAT STEPS 5 & 6 FOR THE OTHER HOLE OF THE CUPBOARD SIDE PANEL & FULLY TIGHTEN THE SCREWS.
8. ALIGN THE HOLE IN THE TROLLEY REAR PANEL WITH THE NUTSERT IN THE CUPBOARD SIDE PANEL (PART 12).
9. PLACE 1 x M5 SCREW (PART 20) THROUGH THE HOLE OF THE TROLLEY REAR PANEL AND INTO THE NUTSERT OF THE CUPBOARD SIDE PANEL (PART 12). FULLY TIGHTEN THE SCREW.

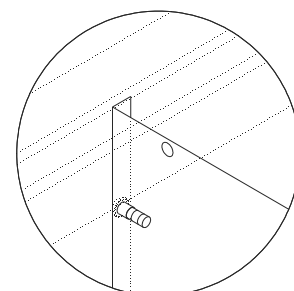
(SEE VIEW ABOVE FOR FINAL SCREW FITTING)

STIRLING ESEE TROLLEY ASSEMBLY

(M)



VIEW SHOWING SHELF
FITTED TO CUPBOARD SIDE PANEL

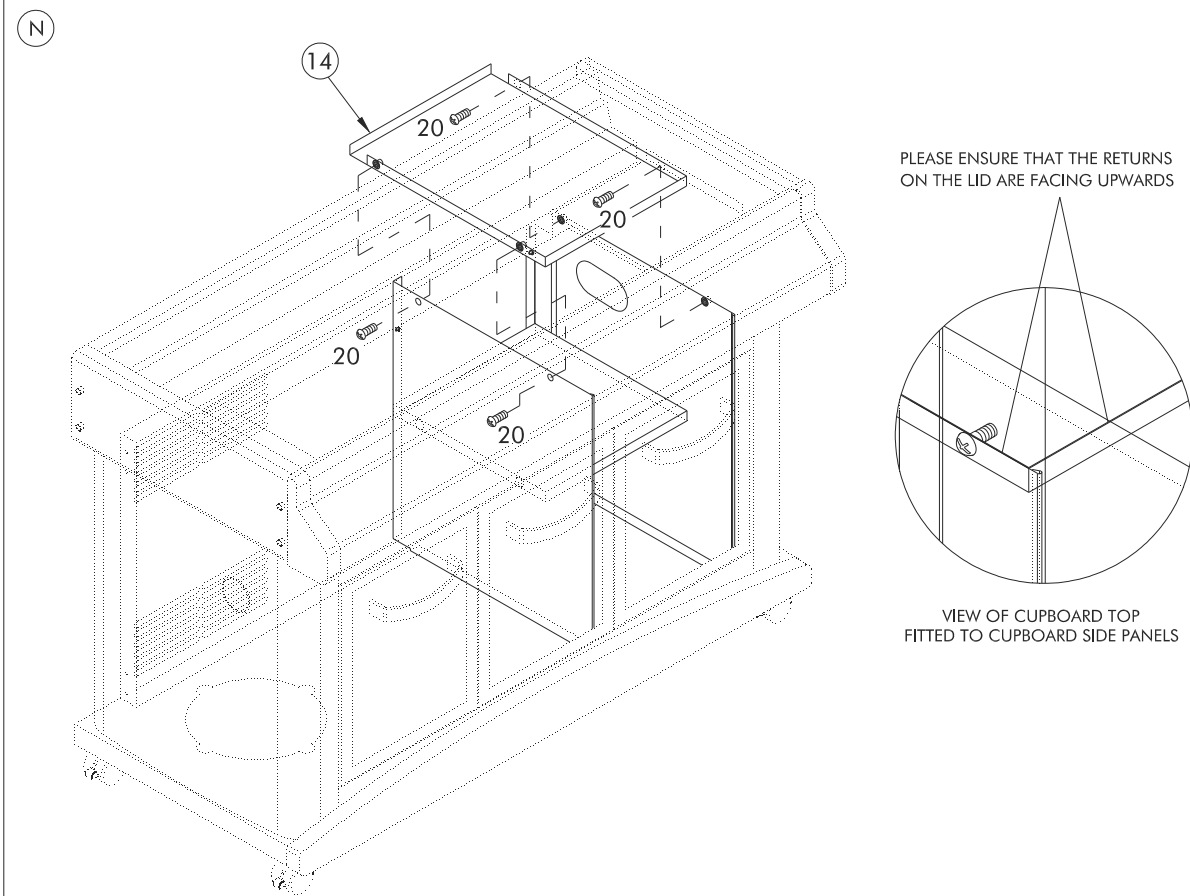


VIEW OF CUPBOARD SIDE PANEL
FITTED TO TROLLEY REAR PANEL

ATTACHING THE LEFT HAND CUPBOARD SIDE PANEL TO THE TROLLEY

1. PLACE THE LEFT HAND CUPBOARD PANEL (PART 11) INTO THE POSITION SHOWN ABOVE.
2. ALIGN THE SLOTS OF THE CUPBOARD SIDE PANEL (PART 9) WITH THE NUTSERTS IN THE SHELF (PART 13).
3. PLACE 1 x M5 SCREW (PART 20) THROUGH ONE SLOT OF THE CUPBOARD SIDE PANEL (PART 11) AND INTO THE CORRESPONDING NUTSERT IN THE SHELF (PART 13).
(SEE VIEW ABOVE FOR FINAL SCREW FITTING)
4. REPEAT STEP 2 FOR THE OTHER SLOT OF THE CUPBOARD SIDE PANEL (PART 11) TO COMPLETE THE FITTING OF THE SHELF TO THE LEFT HAND SIDE PANEL (PART 11). FULLY TIGHTEN THE SCREWS.
5. ALIGN ONE HOLE IN THE CUPBOARD SIDE PANEL (PART 11) WITH THE CORRESPONDING NUTSERT IN THE TROLLEY BASE PANEL.
6. PLACE 1 x M5 SCREW (PART 20) THROUGH THE HOLE OF THE CUPBOARD SIDE PANEL (PART 11) AND INTO THE NUTSERT IN THE TROLLEY BASE.
7. REPEAT STEPS 5 & 6 FOR THE OTHER HOLE OF THE CUPBOARD SIDE PANEL (PART 11), AND FULLY TIGHTEN THE SCREWS.
8. ALIGN THE HOLE IN THE TROLLEY REAR PANEL WITH THE NUTSERT IN THE CUPBOARD SIDE PANEL (PART 11).
9. PLACE 1 x M5 SCREW (PART 20) THROUGH THE HOLE OF THE TROLLEY REAR PANEL AND INTO THE NUTSERT OF THE CUPBOARD SIDE PANEL (PART 11). FULLY TIGHTEN THE SCREW.
(SEE VIEW ABOVE FOR FINAL SCREW FITTING)

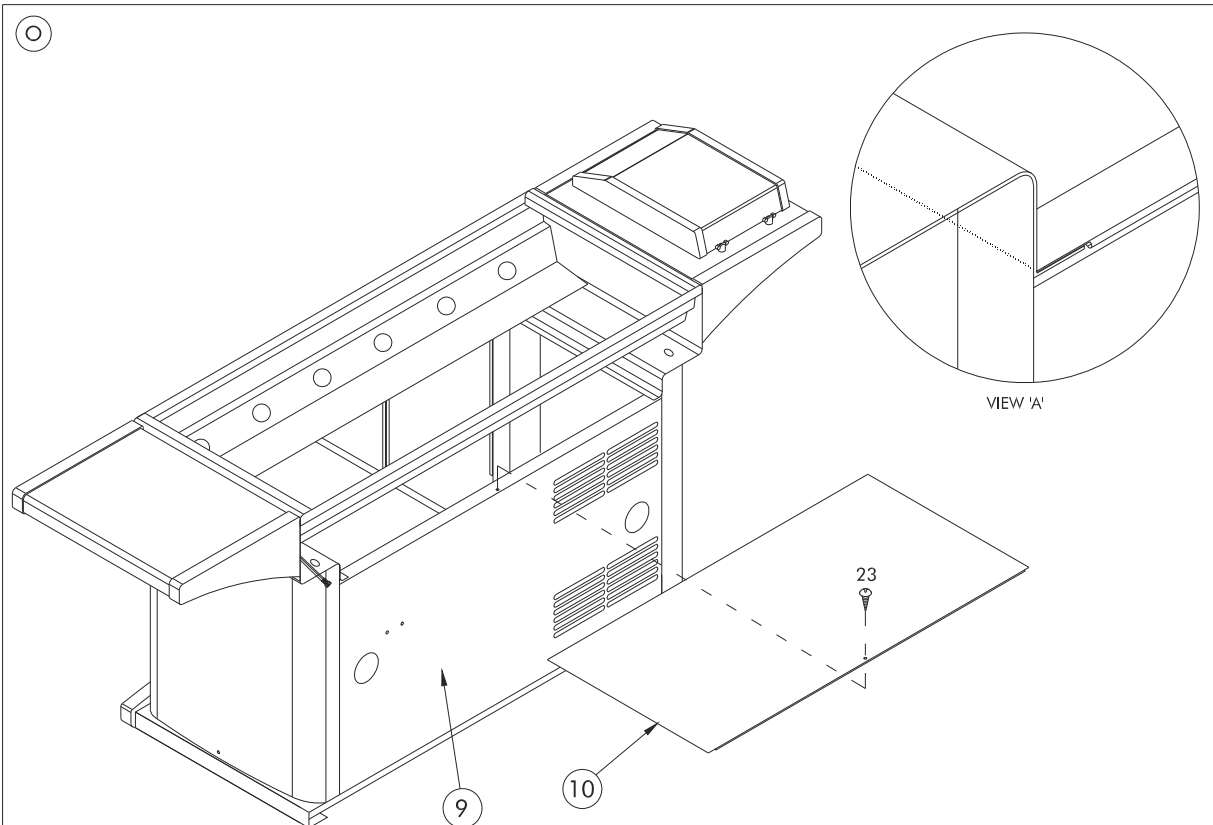
STIRLING ESEE TROLLEY ASSEMBLY



ATTACHING THE CUPBOARD TOP TO THE CUPBOARD SIDE PANELS

1. ALIGN THE SLOTS IN THE TOP PANEL (PART 14) WITH THE NUTSERTS IN THE RIGHT HAND SIDE PANEL (PART 12). ENSURE THAT THE PANEL IS FITTED CORRECTLY. SEE ABOVE FOR DETAILS.
2. PLACE 1 x M5 SCREW (PART 20) THROUGH ONE SLOT OF THE TOP PANEL (PART 14) AND INTO THE CORRESPONDING NUTSERT IN THE RIGHT HAND CUPBOARD PANEL (PART 12).
(SEE VIEW ABOVE FOR FINAL SCREW FITTING)
3. REPEAT STEP 2 FOR THE OTHER SLOT OF THE TOP PANEL (PART 14) TO COMPLETE THE FITTING OF THE TOP PANEL TO THE RIGHT HAND SIDE PANEL (PART 12). FULLY TIGHTEN THE SCREWS.
4. ALIGN THE SLOTS IN THE LEFT HAND CUPBOARD PANEL (PART 11) WITH THE NUTSERTS IN THE TOP PANEL (PART 14).
5. PLACE 1 x M5 SCREW (PART 20) THROUGH THE SLOT OF THE CUPBOARD SIDE PANEL (PART 11) AND INTO THE NUTSERT IN THE TOP PANEL.
6. REPEAT STEPS 4 & 5 FOR THE OTHER SLOT OF THE CUPBOARD SIDE PANEL (PART 11), AND FULLY TIGHTEN THE SCREWS.

ASHBURTON ESEE & STIRLING ESEE TROLLEY ASSEMBLY

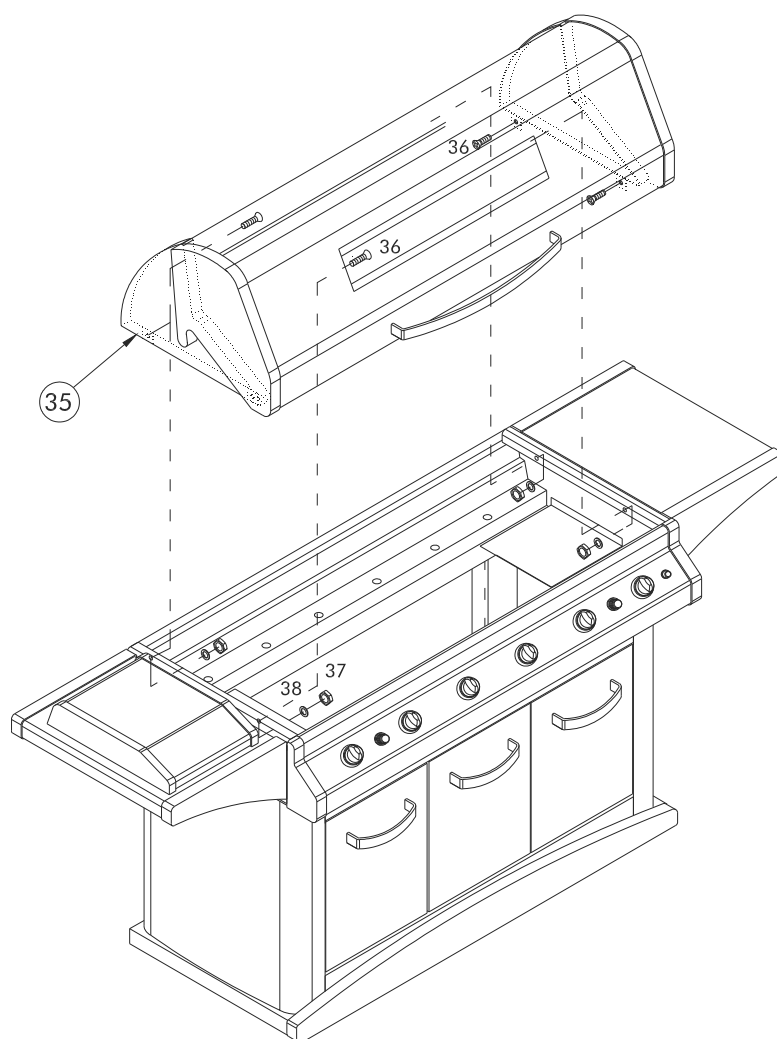


ATTACHING THE CABINET TOP TO THE TROLLEY

1. PLACE THE CABINET TOP (PART 10) ONTO THE BARBECUE CARCASS ENSURING THAT THE SAFETY EDGES ARE FACING DOWN. SEE VIEW 'A' ABOVE FOR DETAILS.
2. ALIGN THE HOLE IN THE CABINET TOP (PART 10) WITH THE HOLE IN THE LARGE INFILL PANEL (PART 9).
3. PLACE 1 x 8g SCREW (PART 23) THROUGH THE HOLE OF THE CABINET TOP (PART 10) AND ATTACH IT TO THE REAR INFILL PANEL (PART 9). FULLY TIGHTEN THE SCREW.

ASHBURTON ESEE & STIRLING ESEE HOOD ASSEMBLY

(P)

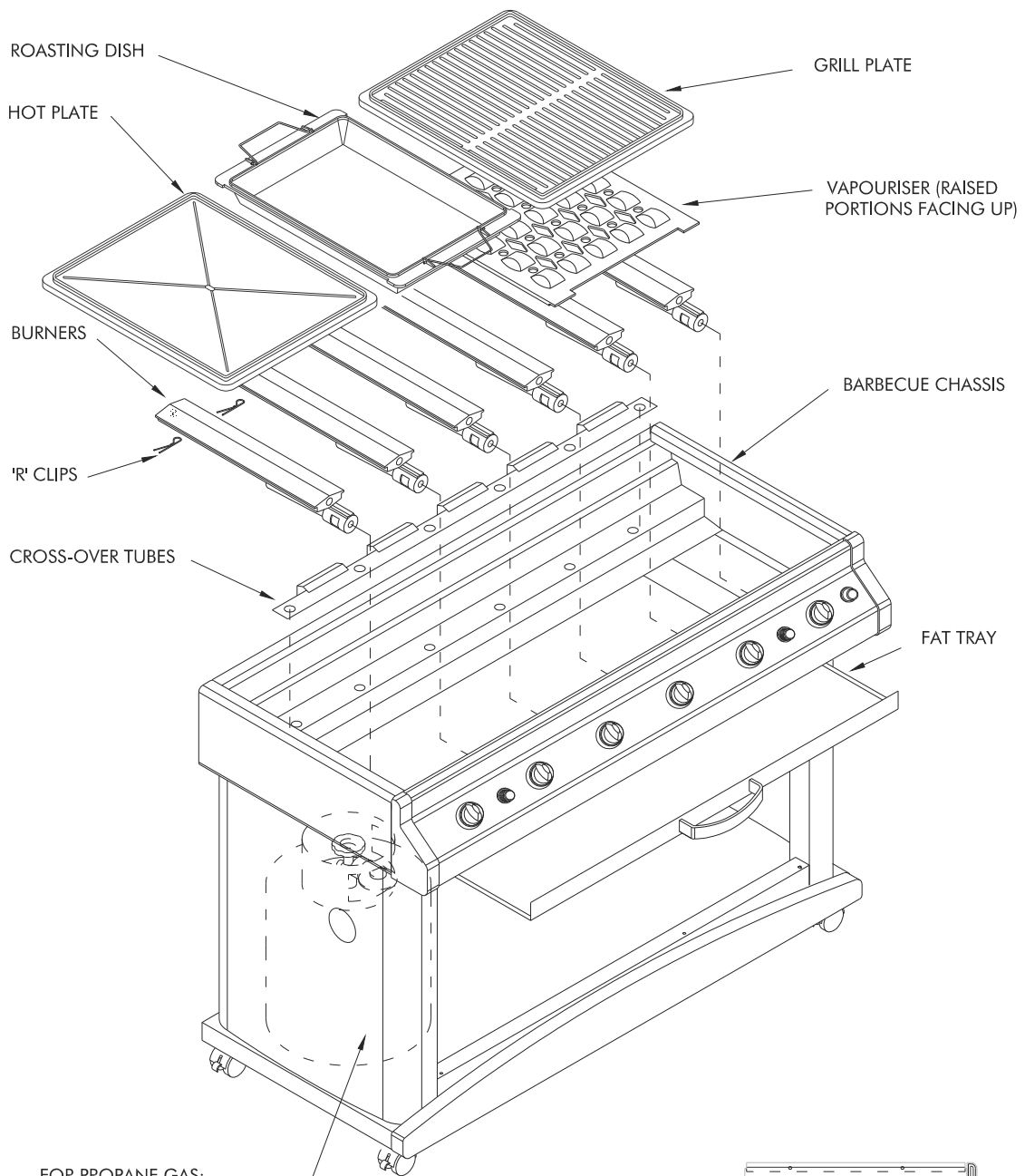


ATTACHING THE HOOD TO THE BARBECUE

1. THE HOOD CARTON CONTAINS IT'S OWN HARDWARE PACK, CONSISTING OF FOUR M5 NUTS (PART 37), FOUR M5 x 20 SCREWS (PART 36) AND FOUR FIBRE WASHERS (PART 38).
2. PLACE THE HOOD ASSEMBLY (PART 35) ON TOP OF THE BARBECUE SO THAT THE TABS IN THE REAR HOOD SIDES LINE UP WITH THE HOLES ALONG THE INNER EDGES OF THE BARBECUE. TAKE CARE NOT TO DAMAGE EITHER COMPONENT.
3. PLACE 1 x M5 SCREW THROUGH THE HOLE OF A REAR HOOD SIDE TAB, FIX A FIBRE WASHER, AND LOOSELY FIT A M5 NUT. REPEAT FOR ALL FOUR HOLES, THEN FULLY TIGHTEN ALL THE NUTS.
4. CHECK THAT THE HOOD OPENS AND CLOSSES CORRECTLY BEFORE USE.
5. THE HOOD CABLE FOR THE ESEE LIGHTING SYSTEM SHOULD RUN DOWN THE INSIDE OF THE RIGHT HAND SIDE OF THE HOOD AND OUT THE HOLE IN THE BOTTOM CORNER. CONNECT ONE END OF THE HOOD CABLE TO ONE END OF THE SWITCH CABLE.
6. TAKE THE NOW JOINED CABLES AND THREAD THEM THROUGH THE OBLONG HOLE IN THE REAR RIGHT HAND CORNER OF THE CHASSIS "LEG". CONNECT THE REMAINING TWO LOOSE ENDS TO THE POWER ADAPTOR CABLE (WITHIN THE TROLLEY). PASS THE POWER PLUG AND CABLE OUT OF THE REAR OF THE TROLLEY (DON'T PLUG THE ELECTRICAL SYSTEM INTO A POWER SUPPLY UNTIL THE BARBECUE IS FULLY ASSEMBLED).

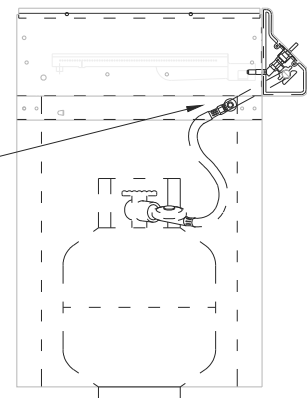
ASHBURTON ESEE & STIRLING ESEE BARBECUE ASSEMBLY

Q



FOR PROPANE GAS:
GAS CYLINDER AND HOSE.
CYLINDER IS PLACED IN LOCATING
HOLE IN THE TROLLEY BASE.

FOR PROPANE GAS:
GAS HOSE IS CONNECTED TO
THE MANIFOLD INSIDE THE
TROLLEY CABINET AS SHOWN.

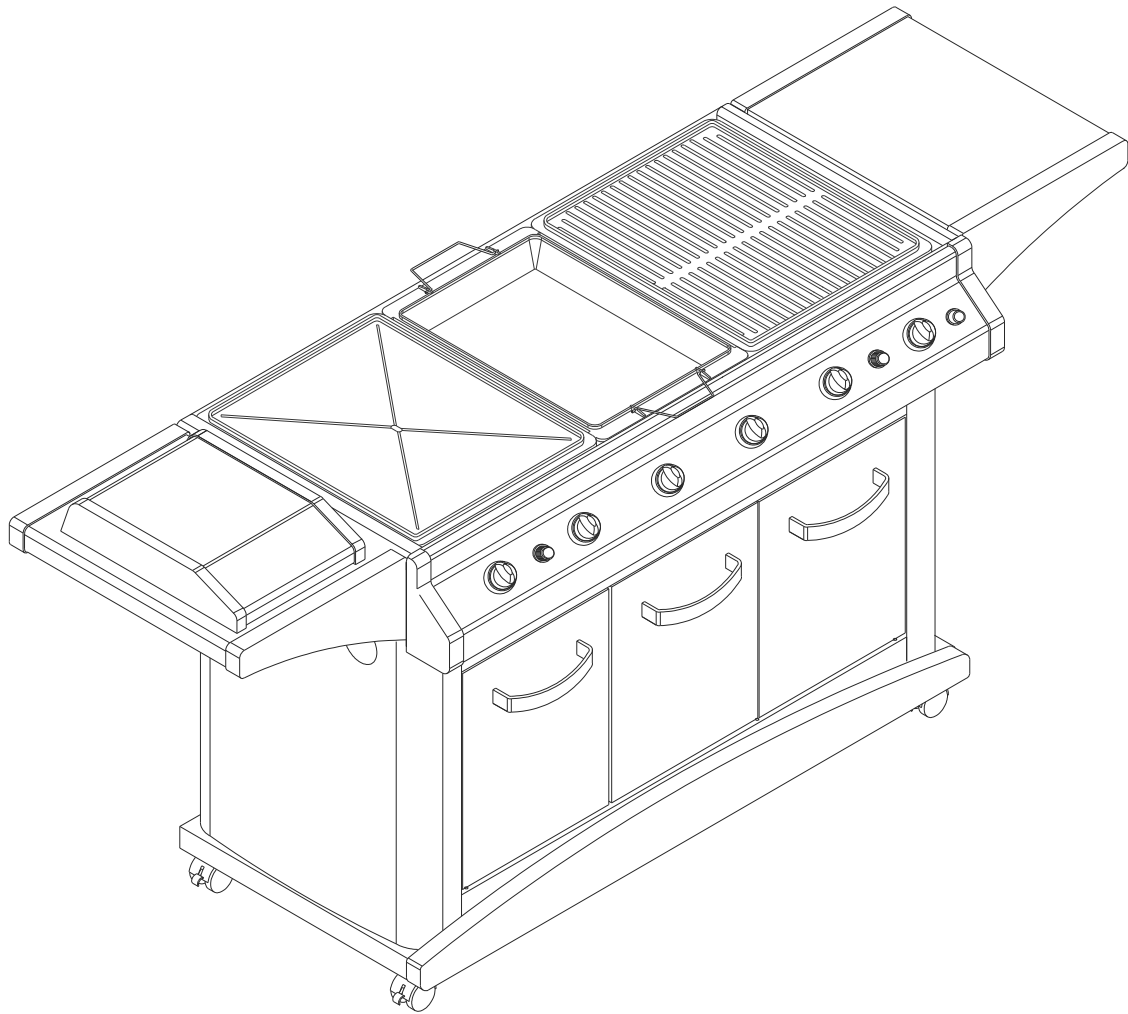


FOR NATURAL GAS PLEASE REFER TO THE NG CONVERSION AND INSTALATION INSTRUCTIONS

NOTE: THE HOOD, SERVERIES AND DOORS ARE NOT SHOWN FOR CLARITY.

ASHBURTON ESEE & STIRLING ESEE BARBECUE ASSEMBLY

(R)



NOTE: THE HOOD IS NOT SHOWN FOR CLARITY.
NOTE: STIRLING ESEE HAS FROSTED GLASS DOORS.

EVERDURE BARBECUE ACCESSORIES (OPTIONAL)

Everdure also offers a comprehensive range of essential barbecue accessories - everything that you need to turn your barbecue into a complete outdoor cooking system and also to prolong the use of your product. Visit www.everdure.com for regular product updates.

EVERDURE BARBECUE COVERS

To extend the life of your barbecue and trolley and to keep it looking great, we recommend using the Everdure Weatherproof Cover.

Main Features:

- **Cibatex APS treatment** – a special agent that reduces photodegradation to offer the best protection against the harsh Australian outdoor elements
- **100% Waterproof**
- UV Stable Fabric – reduces fading
- Polyester Oxford-PVC backed fabric
- Model No. **AC6BVC-10**



EVERDURE BARBECUE ROTISSERIE



Everdure barbecue hoods are designed to fit a 240 volt rotisserie, which will allow you to cook your favourite meats.

Main Features:

- **Full Stainless Steel** rod and rotisserie forks (adjustable and lockable)
- **240 Volts**
- Slow rotation to allow even cooking
- Model No. **AC6ROUB10**

EVERDURE BARBECUE TOOLS

Everdure barbecue tool sets are ergonomically designed to allow ease of use. Visit www.everdure.com for more details.

NATURAL GAS CONVERSION & INSTALLATION



**NG CONVERSIONS CAN ONLY BE DONE BY AN AUTHORISED PERSON.
FOR BBQS SUPPLIED WITH TROLLEYS, THE BBQ IS NOT DESIGNED FOR FIXED
INSTALLATION – DO NOT REMOVE CASTORS.**

IMPORTANT – FOR THE CONSUMER & INSTALLER

1. CHECK WITH EVERDURE

Not all Everdure barbecues are certified for conversion to NG. If in doubt, contact us on 1300 766 066 in Australia, or (09) 415 6000 in New Zealand.

2. LOCAL AUTHORITY REQUIREMENTS

All gas fitting work, service and repairs should only be performed by an authorised person in accordance to AS5601 and your local gas regulations. If you are unsure who this is, please contact us.

3. CHECK THE CONVERSION KIT IS CORRECT FOR YOUR BBQ, AND THAT ALL PARTS ARE PRESENT

Many of the Everdure NG conversion kits are common for a number of different models. Check the table below for your model barbecue, and only use the parts listed for that model. Using the incorrect gas injectors on an Everdure BBQ can invalidate the warranty.

PARTS LIST:

ITEM DESCRIPTION	ITEM CODE	QUANTITY
		Classic 6 burner, Classic Esee 6 burner
Wok burner gas valve injector (Ø1.8mm)	BBA0336	1
BBQ gas valve injector (Ø1.8mm)	BBA0336	6
Natural gas label	BBA0840	2
Manifold inlet adaptor (NG) 3/8"x1/2"BSP	DCC0390	1
Natural gas regulator	SHA0410	1
Natural gas stainless steel hose	DCA0425	1
Nylon bush	TMA0340	-

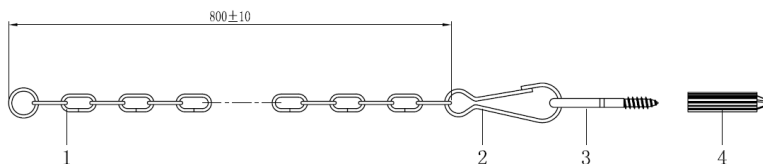
IMPORTANT – FOR THE INSTALLER

1. Remove the burners from the BBQ (by removing the clip at the back of each burner).
2. Remove the injector from each gas valve using a spanner & replace with an Ø1.8mm injector, taking care not to over-tighten the new injector.
3. Replace each burner and secure by replacing the clips.
4. Unscrew the wok burner gas valve from the underside of the wok servery.
5. Remove the injector from the wok burner gas valve using a spanner & replace with an Ø1.8mm injector, taking care not to over-tighten the new injector. Check the data label or instruction manual for injector size, or ring Everdure Service with the serial number to confirm injector size.
6. Screw the wok burner gas valve back into place under the wok servery, making sure the gas valve is correctly allocated in the throat of the burner.
7. Remove the Propane hose and regulator from the BBQ manifold inlet.
8. Add a small amount of approved sealant to the manifold's 3/8"BSP thread and screw on the NG inlet adaptor until tight.
9. Add a small amount of approved sealant to the inlet adaptor's 1/2" BSPT thread and screw on the supplied regulator (note that the arrow on the regulator should be pointing to the adaptor).
- 10 Add a small amount of approved sealant to the hose's 1/2" BSPT thread and screw onto the other end of the regulator.
11. Cover the existing "propane" label with the supplied "Natural gas" label.
12. If there is already an Ø45mm hole in the trolley rear panel (without a safety edge), check that a nylon bush is fitted to stop the hose being damaged. Run the hose through the hole. If no hole is present, drill an Ø45mm hole in the trolley rear panel, centred 50mm in from the side & 220mm from the base on the vented side. Place a nylon bush in the hole & run the hose out through it.
13. Connect a manometer to the regulator. Turn off all valves & connect the gas hose to the natural gas supply. Leak test as per the instructions (tighten any joints which leak & replace any faulty parts). Light all BBQ burners, set them all to high and adjust the pressure (using the adjustment screw on the regulator) to 0.95kPa.
14. The installer must instruct the consumer on the safe & correct operation of the BBQ and hand over all operating instructions.

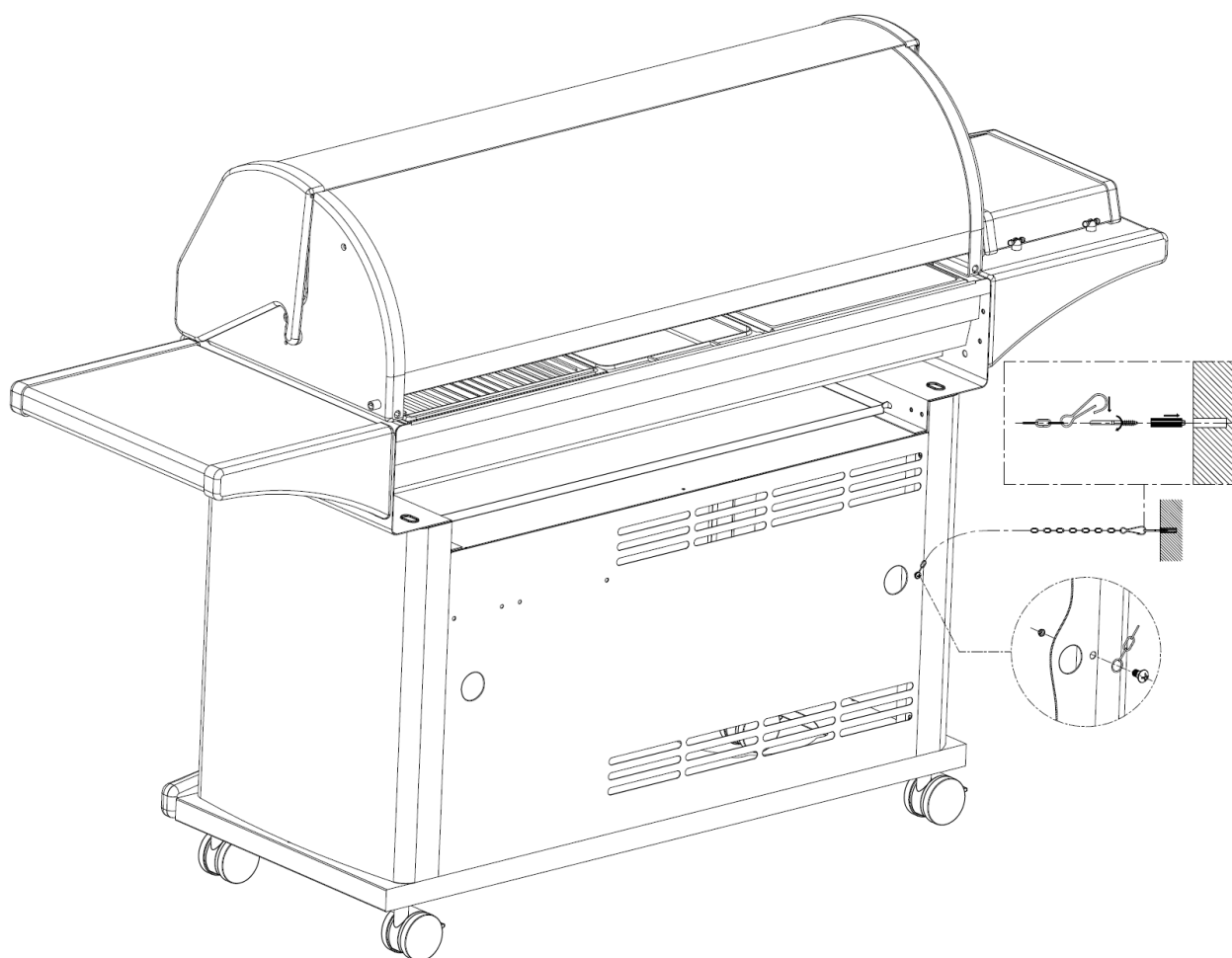
IMPORTANT – FOR THE CONSUMER & INSTALLER

Once the barbecue has been converted to natural gas, a tether kit must be fixed to the rear panel of the barbecue trolley (this kit is not needed for the built-in models). This must then be connected to a point near or on the gas outlet (bayonet point) at the wall.

Note: The tether kit is designed only to warn the barbecue operator that the natural gas hose is connected and may become under stress. The strength of the chain is such that it will not support the weight of a toppling barbecue, or a barbecue forced out of position. The manufacturer takes no responsibility for any damage done to a barbecue or the surrounding area if the tether kit is broken.



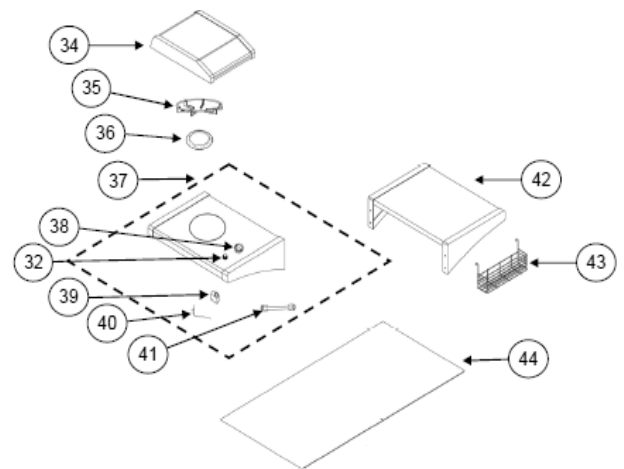
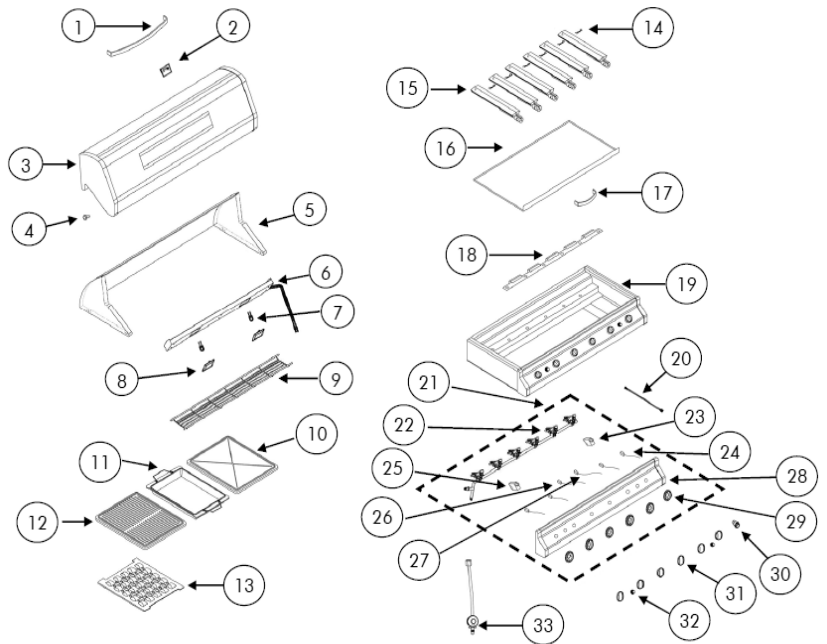
1. Take the round link of the tether kit chain and place the supplied M5 screw through it. Push the screw through the $\text{\O}7\text{mm}$ hole (to the side of the NG hose hole) and fix in place with the supplied M5 self-locking nut (see diagram below).
2. If convenient, wrap the hook end of the chain around the bayonet point and fix in place with the hook (disregard parts 3 (eyelet) and 4 (wall plug)).
3. If tether kit cannot be fixed directly to the bayonet point, fix the eyelet into the wall (using the wall plug if necessary), and hook the tether kit hook onto that.
4. Check that the chain goes taut before the NG hose does when moving the barbecue in all directions.
5. The hook should only be unhitched when the NG hose is to be disconnected from the bayonet point.



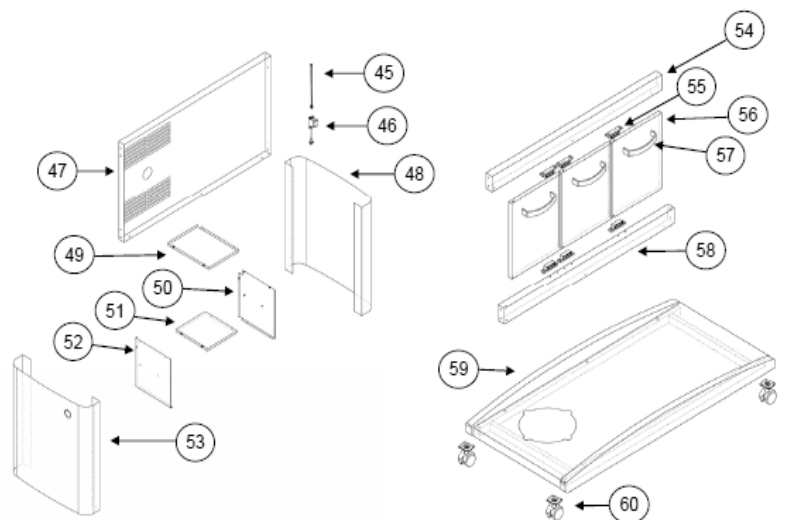
6 burner model shown.

EXPLODED COMPONENT DIAGRAMS

REF	DESCRIPTION	QTY USED PER BBQ
		6 BURNER
1.00	HOOD HANDLE	1
2.00	TEMPERATURE GAUGE	1
3.00	FRONT HOOD ASSEMBLY	1
4.00	HOOD HINGE BOLT	1
5.00	REAR HOOD no lighting panel	1
5.10	HOOD HARDWARE KIT	1
6.00	LIGHTING PANEL	1
7.00	GLOBE 20W 12V AC	2
8.00	GLASS COVER - LIGHT	2
9.00	WARMING RACK	1
10.00	HOT PLATE	1
11.00	BAKING DISH	1
12.00	GRILL PLATE	1
13.00	FLAME TAMER	1
14.00	LOCKING CLIP (rail burner)	6
15.00	RAIL BURNER	6
16.00	FAT TRAY	1
17.00	FAT TRAY HANDLE	1
18.00	CROSSOVER PANEL	1
19.00	CARCASS / BODY	1
20.00	WIRING - LIGHT SWITCH	1
21.00	FACIA ASSEMBLY	1
22.00	GAS VALVE (includes injector)	6
22.10	INJECTOR	7
23.00	TWO POINT IGNITION BOX	1
24.00	ELECTRODE & SHROUD 250mm	4
25.00	FOUR POINT IGNITION BOX	1
26.00	ELECTRODE & SHROUD 430mm	1
27.00	ELECTRODE & SHROUD 600mm	1
28.00	FACIA PANEL	1
29.00	LIGHT SWITCH	1
30.00	BEZEL	7
31.00	KNOB	6
32.00	IGNITION BUTTON	3
33.00	LPG HOSE & REGULATOR	1



REF	DESCRIPTION	QTY USED PER BBQ
		6 BURNER
34.00	WOK LID	1
35.00	TRIVET WOK	1
36.00	BRASS RING BURNER	1
37.00	WOK/LEFT HAND SEVERY no lid	1
38.00	WOK KNOB & BEZEL	1
39.00	SINGLE POINT IGNITION BOX	1
40.00	ELECTRODE SPRING & CLIP	1
41.00	WOK HOSE	1
42.00	RIGHT HAND SIDE SEVERY	1
43.00	CONDIMENT BASKET	1
44.00	TOP TROLLEY PANEL	1
45.00	SCREW IN WIRING	1
46.00	TRANSFORMER	1
47.00	REAR TROLLEY PANEL	1
48.00	RIGHT HAND SIDE TROLLEY PANEL	1
49.00	TOP CUPBOARD PANEL	1
50.00	RIGHT HAND CUPBOARD PANEL	1
51.00	CUPBOARD SELF	1
52.00	LEFT HAND CUPBOARD PANEL	1
53.00	LEFT HAND SIDE TROLLEY PANEL	1
54.00	TOP INFILL TROLLEY PANEL	1
55.00	MAGNET	6
56.00	TROLLEY DOOR	3
57.00	DOOR HANDLE	3
58.00	BOTTOM INFILL TROLLEY PANEL	1
59.00	TROLLEY BASE PLATE ASSY	1
60.00	CASTOR WHEEL	4
61.00	HARDWARE KIT	1
62.00	DOOR HARDWARE KIT	1



STYLE, GRILLED TO PERFECTION



A division of Shriro Australia Pty Ltd
104 Vanessa St Kingsgrove NSW 2208
Australia: 1300 766 066
www.everdure.com

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