

*Thinking of you*

 **Electrolux**



user manual  
**Electrolux En:V barbecue**  
EQBM100AS  
**side burner**  
EQMW40AS





## Congratulations

Congratulations and thank you for choosing our Electrolux En:V barbecue. We are sure you will find your new barbecue a pleasure to use. Before you use the barbecue, we recommend that you read through the entire user manual, which provides the description of the barbecue and its functions.

To avoid the risks that are always present when you use a gas appliance, it is important that it is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards.

We recommend that you keep this instruction booklet for future reference and pass it on to any future owners.

After unpacking the barbecue please check it is not damaged. If in doubt, do not use the appliance but contact your local Electrolux Customer Care Centre.

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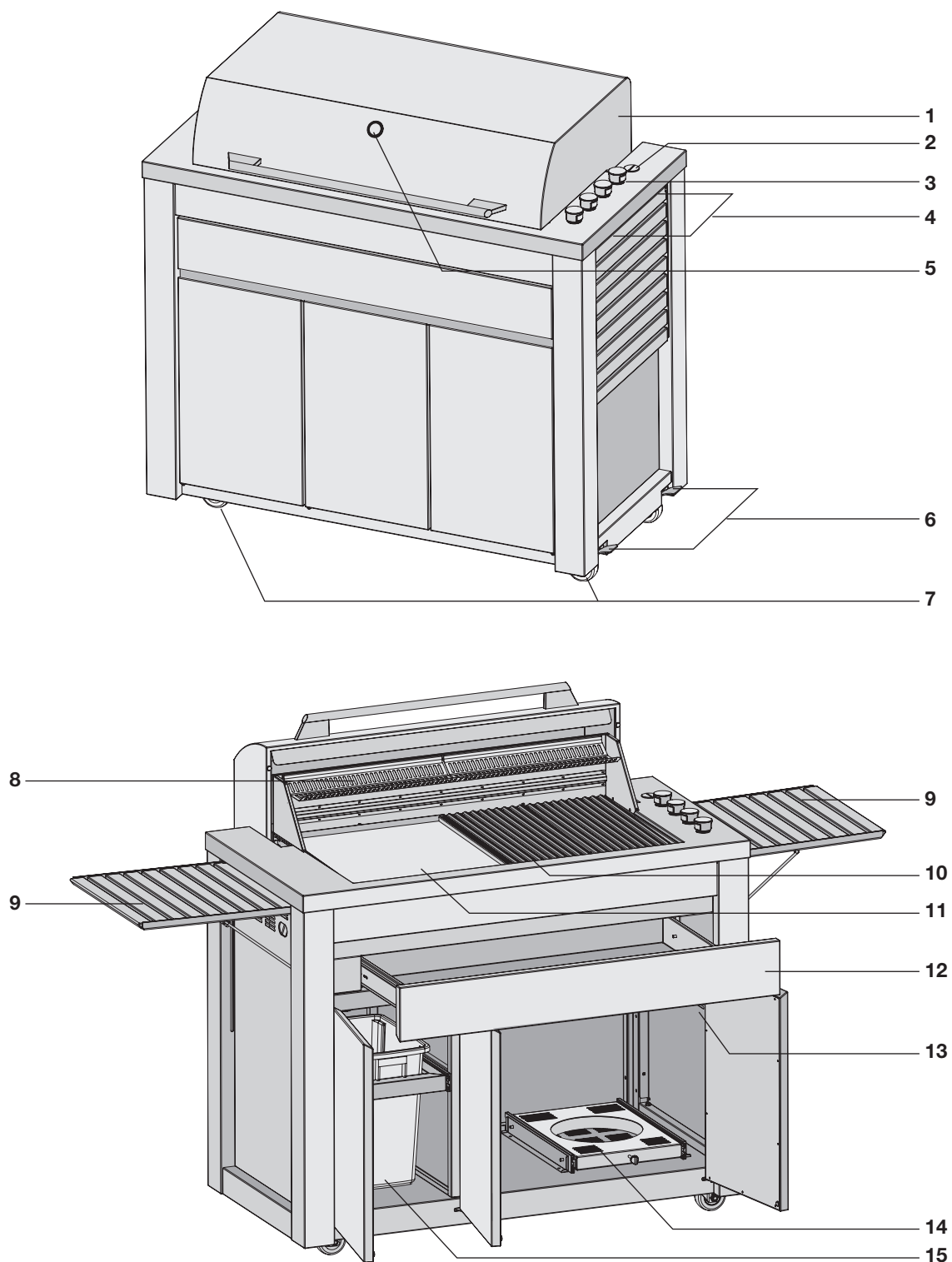


### environmental tip

## Information on disposal for users

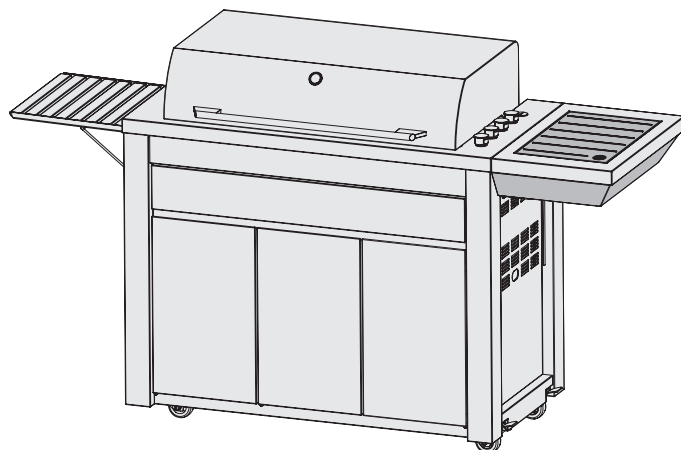
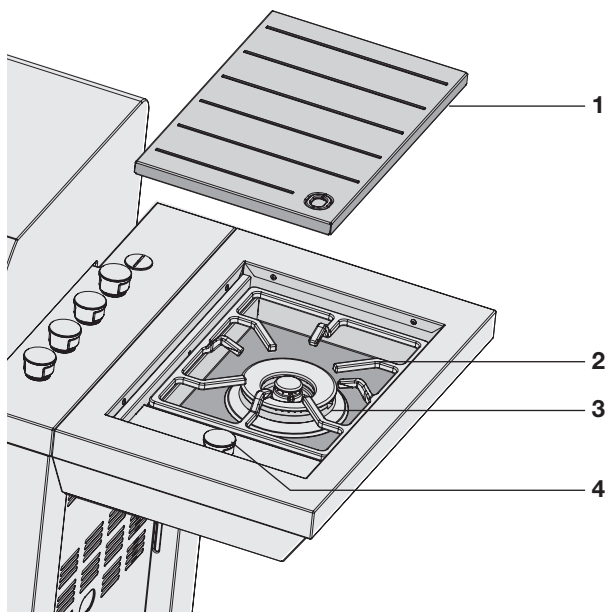
- Most of the packing materials are recyclable. Please dispose of those materials through your local recycling depot or by placing them in appropriate collection containers.
- If you wish to discard this product, please contact your local authorities and ask for the correct method of disposal.

## Electrolux En:V barbecue



- |   |   |
|---|---|
| 1 Retractable roasting hood                     | 8 Warming racks                                     |
| 2 Battery cover                                 | 9 Fold down side table                              |
| 3 Burner controls                               | 10 Grill assembly                                   |
| 4 Mounting screws for side burner (not visible) | 11 Hotplate   |
| 5 Temperature indicator                         | 12 Warmer drawer                                    |
| 6 Wheel brakes                                  | 13 Gas connection point (under drawer, not visible) |
| 7 Wheels  | 14 Slide-out gas bottle tray                        |
|   | 15 Slide-out waste bin                              |

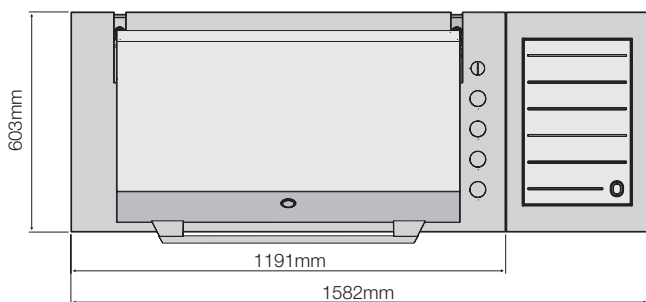
### Optional side burner



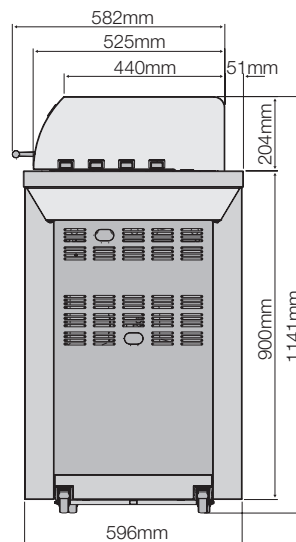
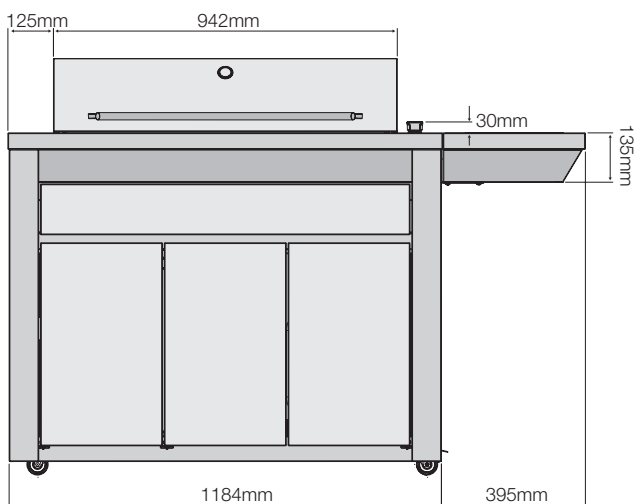
Side burner fitted to barbecue

- 1 Side burner weatherproof lid
- 2 Reversible trivet
- 3 Burner crown
- 4 Burner control

### Dimensions

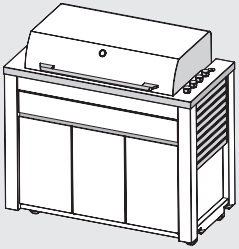
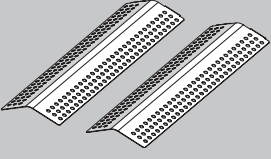
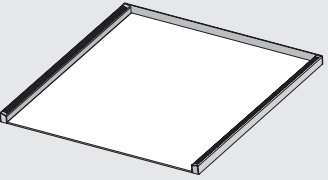
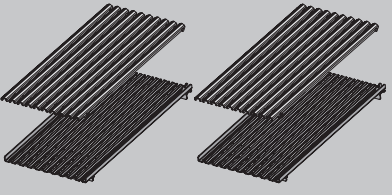
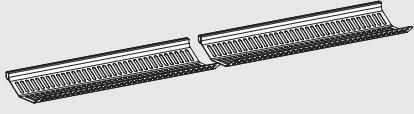


**KG** Weight without side burner 116kg  
 Weight with side burner 125kg



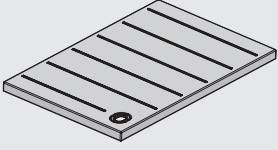
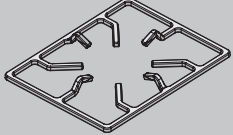
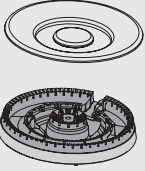
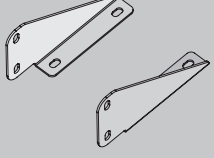
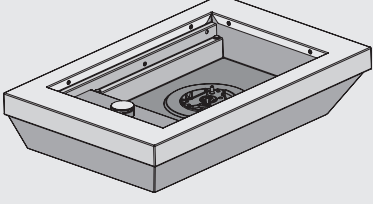
## Electrolux En:V barbecue parts

Contents of your barbecue pack:

	description	qty
	Electrolux En:V barbecue	1
	Flame tamers	2
	Solid hot plate	1
	Grill assemblies	2
	Warming racks	2
1 plastic bag containing this instruction book		

## Optional side burner parts

Contents of your optional side burner pack:

	description	qty
	Lid	1
	Trivet	1
	Burner components	1 set
	Mounting brackets	2
	Burner box assembly	1
1 Plastic bag containing this instruction book, 8 M6 screws, 1 1.8mm NG injector, 1 small screw driver		

Tools you will need for assembly:  
 – Spanner for gas inlet connection  
 – Phillips head screwdriver



## Important safety instructions

Please read the user manual carefully and store in a handy place for later reference.

Meanings of the symbols used in this manual are shown below:



**warning**

This symbol indicates information concerning your personal safety



**caution**

This symbol indicates information on how to avoid damaging the appliance



**tips and information**

This symbol indicates tips and information about use of the appliance



**environmental tip**

This symbol indicates tips and information about economical and ecological use of the appliance



This symbol indicates never to do this

For your safety please read this book before operating your barbecue.



**warning**

Improper installation, adjustment, alteration or maintenance can cause injury or property damage. Please contact your nearest Electrolux Service Department for additional information or assistance for an approved installer.

### NOTE TO THE INSTALLER

THIS MANUAL MUST REMAIN WITH THE OWNER FOR FUTURE REFERENCE



**warning**

**IF YOU SMELL GAS, do not attempt to light the barbecue. Locate the leak and re-tighten the leaking joint. Carry out the Leak Test procedure as described in this manual. If the leak persists, turn off the gas supply and call Electrolux Service or a Licensed Gas Fitter.**



**warning**

- ⊘ Do not lean over barbecue when lighting.
- ⊘ Do not leave the barbecue unattended when alight.
- ⊘ Do not delay lighting once the gas has been turned on.
- ⊘ Do not store or use aerosol cans in the vicinity of the barbecue.
- ⊘ Do not store flammable liquids in the vicinity of the barbecue.
- ⊘ Do not use caustic or abrasive based cleaners on the barbecue.
- ⊘ Do not operate the barbecue with the cover on.
- ⊘ Do not attempt to dismantle or adjust the control valves.
- ⊘ Do not attempt to dismantle or adjust the regulator.
- ⊘ Do not test for leaks with a naked flame.
- ⊘ Do not modify the construction of this appliance or modify the injector orifice size.
- ⊘ Do not obstruct any ventilation of the barbecue.
- ⊘ Do not allow children to operate or play near the barbecue.

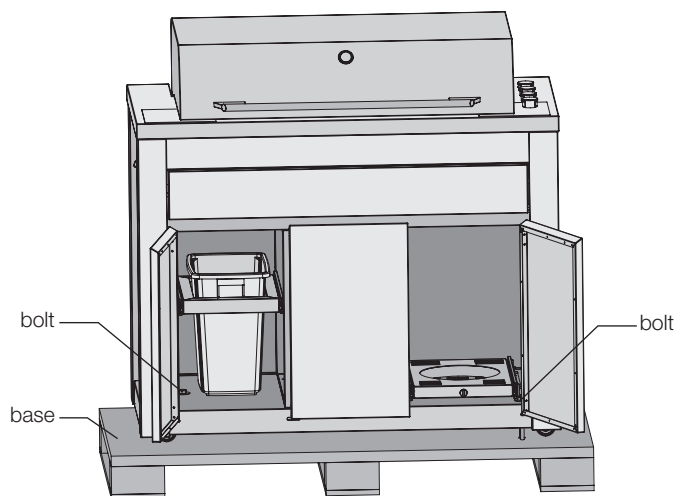


**caution**

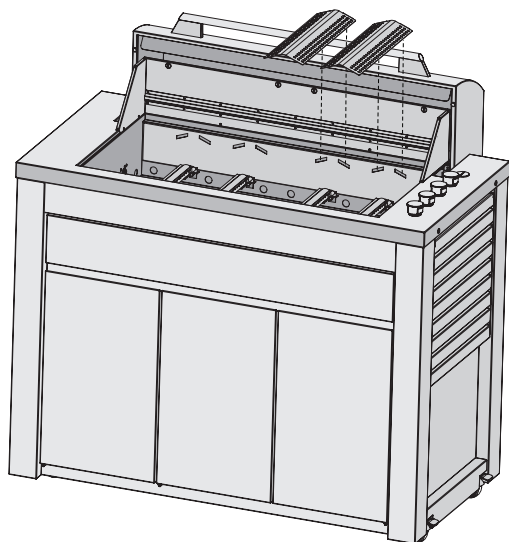
This barbecue is supplied set up for Universal LPG and is labelled accordingly. A Natural Gas conversion kit is available for purchase from Electrolux Service or Spare Parts. Conversion of this unit to Natural Gas must be carried out by a qualified licensed person and a Certificate of Compliance must be issued to the owner on completion of the installation and conversion.

## Assembling the barbecue

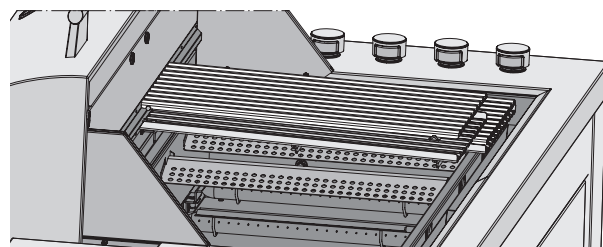
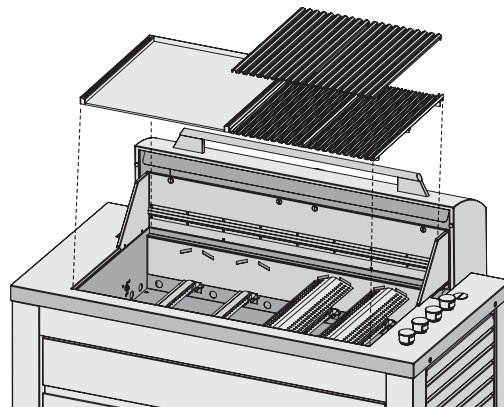
1. Remove packaging & remove all components from inside cabinet.
2. Unfasten bolts securing unit to the pallet base and remove unit from base.



3. Position flame tamers into desired locations (under where grill sections will be fitted) and fix back edge of the flame tamer into rear of barbecue body.

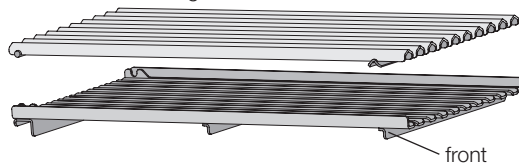


4. Place hotplate and grill sections into desired positions ensuring that the flame tamers are under grill sections  
*NOTE ensure that grill assemblies are orientated correctly so that the surface of the grill is sloping forward to allow oil to drain into oil reservoirs.*

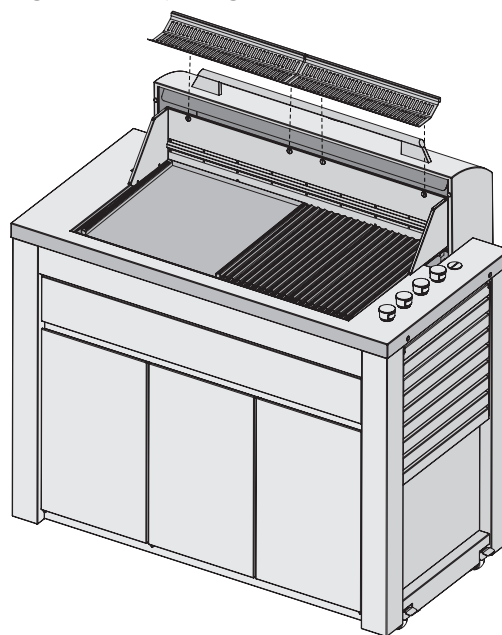


grill orientation

assembled grill

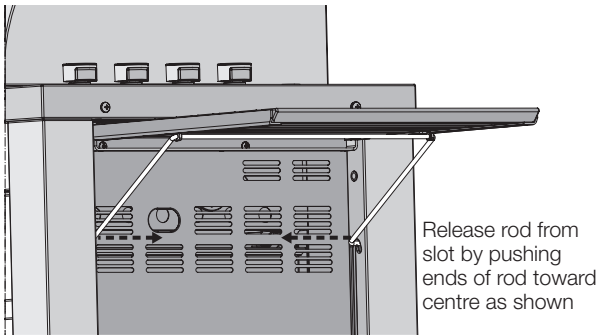


5. Fit warming racks to splashguard at rear

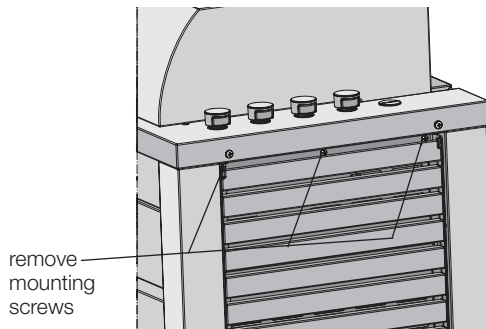


## Mounting optional side burner

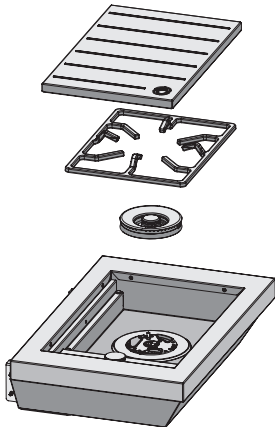
1. Release support rod ends from slots.



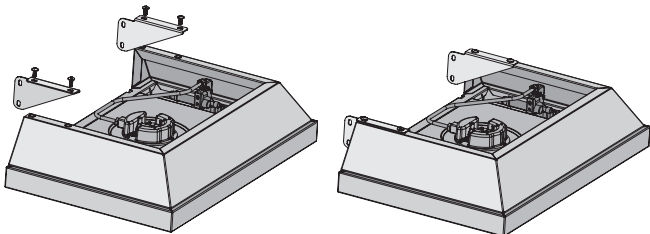
2. Remove side table mounting screws, and remove side table. Re-fit screws without side table.



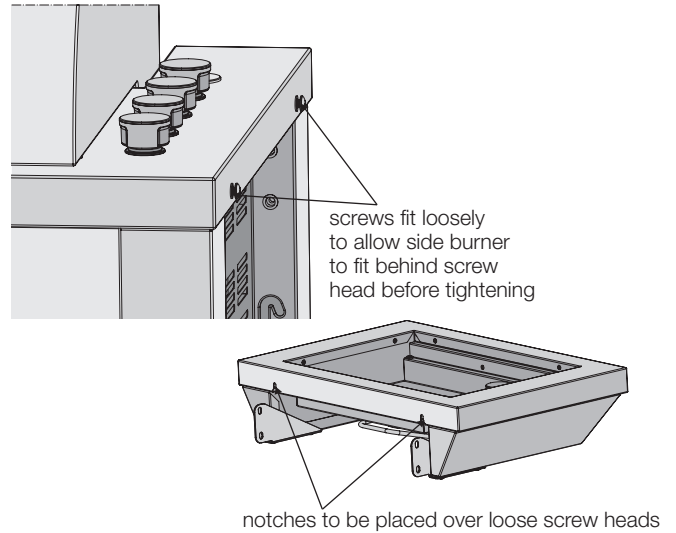
3. Remove lid, trivet and burner crown from side burner.



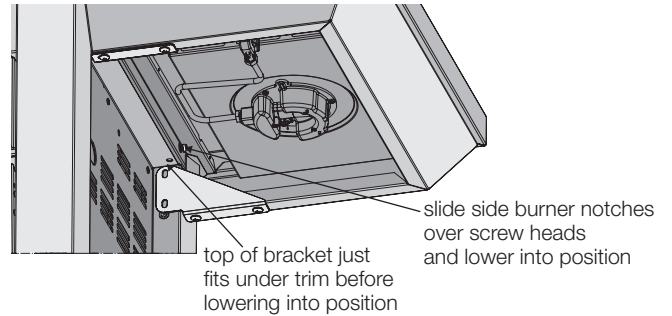
4. Fit brackets to side burner, do not tighten screws but allow some movement for fitting.



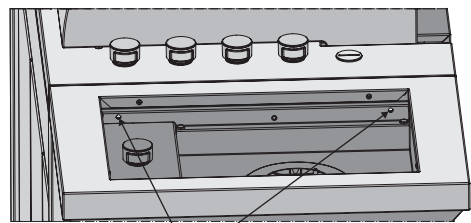
5. Assemble screws to side of trim panel loosely, allowing clearance for the side burner trim panel to fit under head of screw.



6. Slide side burner against main barbecue trim with notches behind screw heads and then lower into position

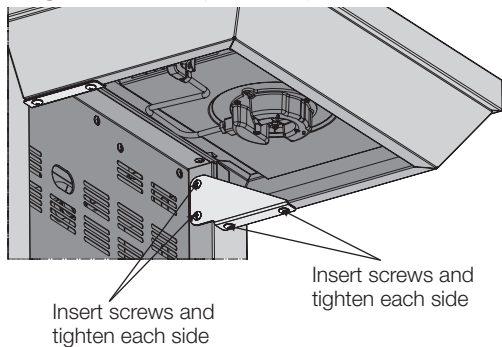


7. Tighten screws to clamp side burner to main barbecue. You may need to remove the control knob for screw driver access.



Tighten screw using phillips head screwdriver. Place screwdriver through holes to engage screws

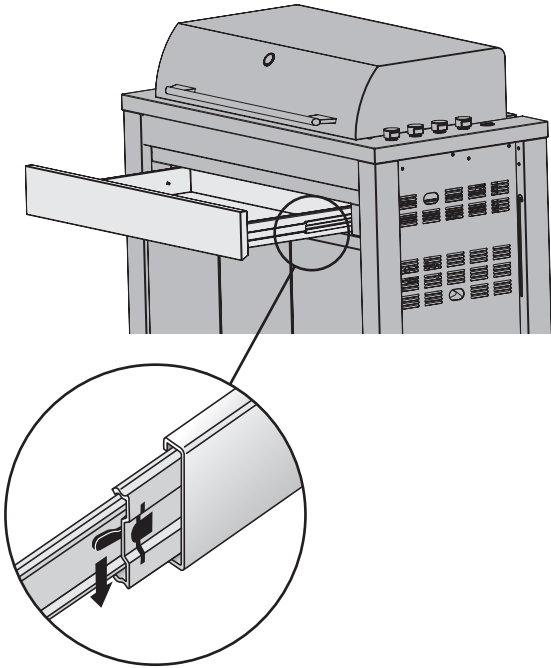
8. Insert and tighten 4 screws securing brackets to corner posts. Tighten screws previously fitted to bracket.



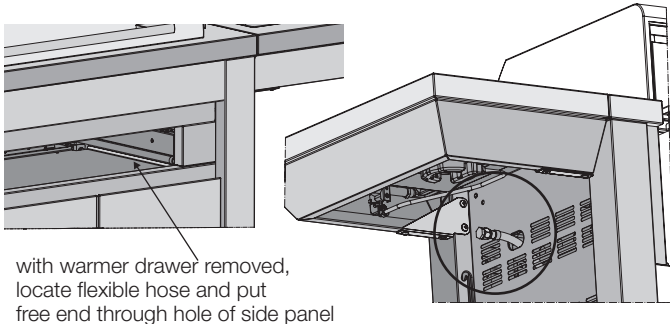


## Gas specifications

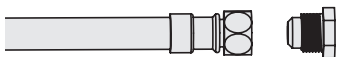
9. Remove warmer drawer. Pull out warmer drawer and release slides by actuating plastic lever on side of slides.



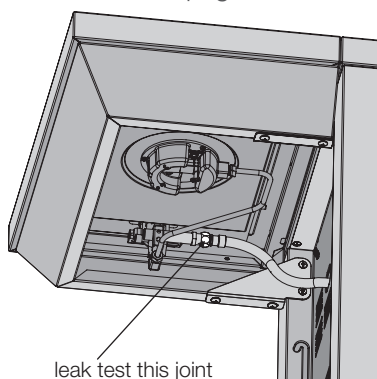
10. Locate connection hose and poke through side panel hole.



11. Remove plug from end of hose and connect hose to side burner valve. (use existing image) Once hose fitment completed, fit drawer into place by carefully placing slide runners each side into place and gently push in fully.



12. Check for leaks at joints as described in "Leak test procedure" section on page 7.



### For Electrolux En:V barbecue only

gas type	universal LPG	natural gas
Maximum gas consumption	50 MJ/h	50 MJ/h
Injector orifice diameter (mm)	0.95	1.75
Number of injectors	4	4
Regulator pressure	2.75 kPa	1.00 kPa*

### For Electrolux En:V barbecue with optional side burner

gas type	universal LPG		natural gas	
Maximum gas consumption	61 MJ/h		63.5 MJ/h	
Injector orifice diameter (mm)	0.95	0.95	1.75	1.80
Number of injectors	4	1	4	1
Regulator pressure	2.75 kPa		1.00 kPa*	

#### NOTES

- This appliance **MUST** be serviced only by a qualified licensed person.
- This product is intended for outdoor use only.
- Ventilation holes in the unit must not be obscured by the installation.

\*The outlet pressure at the natural gas regulator will be lower if the side burner is fitted. The minimum allowable pressure is 0.8 kPa

For conversion to Natural Gas a conversion kit will need to be purchased from Electrolux Spare Parts.

## Gas bottle safety information

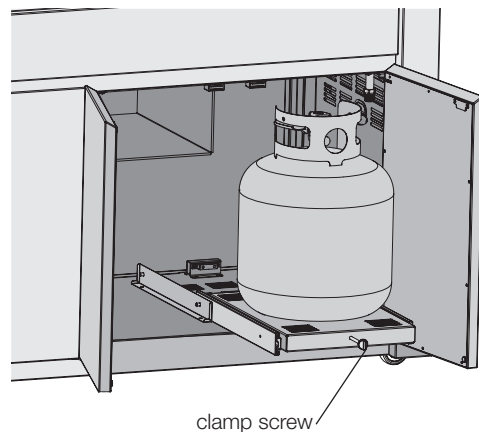
- This appliance is designed to use a Universal LPG 9kg (20 lbs) gas cylinder.
- The gas cylinder must be made and marked in accordance with specifications for LPG cylinders
- The isolation valve must be turned off when the appliance is not in use.
- Gas cylinders must be stored in an approved housing out of reach of children.
- When disconnecting the gas bottle ensure that all the control valves are in the 'OFF' position.
- Remove the bottle from any housing in which it may be stored before disconnection.
- When reconnecting the hose to the bottle, ensure that all connections are tight before replacing in the storage compartment.
- Carry out a leakage check as detailed below after each reconnection.

## Installing the gas cylinder

To install bottle:

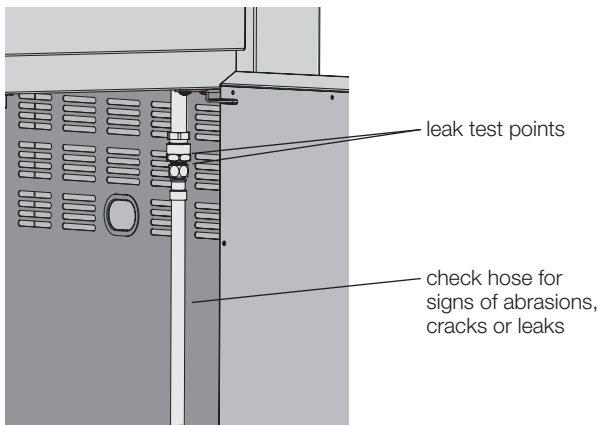
1. Open both centre & right hand cabinet doors and pull out sliding tray
2. Wind out clamp screw to allow base of bottle to fit
3. Place gas bottle into tray and tighten clamp to secure bottle
4. Make connection of gas hose to gas bottle

Gas bottles vary in size and there may be some variations that do not fit into the space provided. As an alternative to mounting the gas bottle in slide out tray, the bottle can be placed on the ground and hose placed through hole in side panel for connection to inlet.



## Leak test procedure (Universal LPG)

- Ensure all gas valves are in the 'OFF' position.
- In a small container, mix a solution of water and detergent or soap.
- After connection of the hose, turn on the valve at the gas bottle or mains as appropriate.
- Using a brush apply the solution to the gas connection points and look for bubbles forming.
- Bubbling will indicate a leak.
- Turn off the valve and re-tighten the joint. Repeat the leak test.
- If the leak persists, turn off the gas at the isolation valves and contact a licensed gas fitter to correct.



## Conversion to Natural Gas

### Preparing the unit for Natural Gas installation.

This barbecue is supplied set up for Universal LPG and is labelled accordingly. A Natural Gas conversion kit can be purchased from Electrolux Spare Parts to enable conversion to Natural Gas use.

*NOTE: Conversion of this unit to Natural Gas must be carried out by a qualified licensed person and a Certificate of Compliance must be issued to the owner on completion of the installation and conversion.*

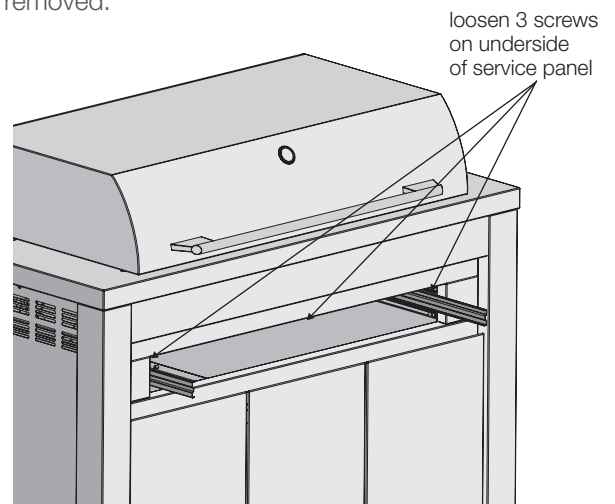
The conversion kit consists of:

- Regulator
- Hose with quick connect bayonet fitting one end
- Small plastic bag containing 4 brass injectors
- Natural Gas sticker

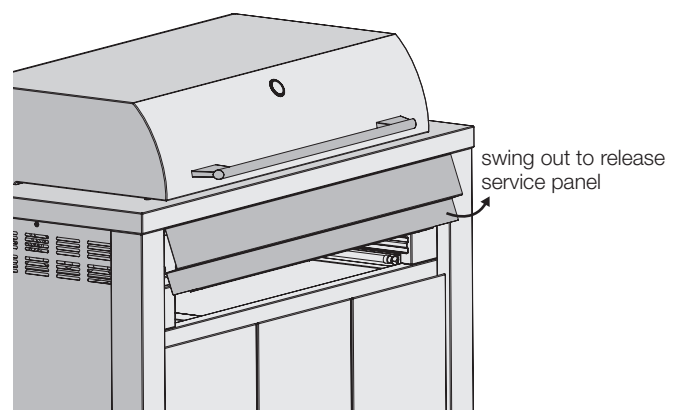
### Procedure

#### 1. Changing the injectors

- Remove warmer drawer as shown on page 5.
- Remove front service panel by loosening the screws in 3 places. Screws need only be loosened, and not fully removed.



- Lift service panel from the bottom and swing out approximately 45 degrees to release the top edge of the service panel.

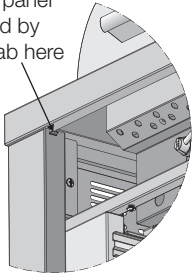


## Conversion to Natural Gas (cont.)

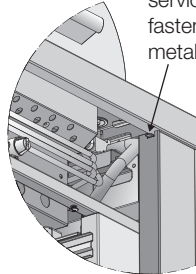
### **caution**

- Take care when removing service panel not to damage the metal tabs that support the panel on either side.

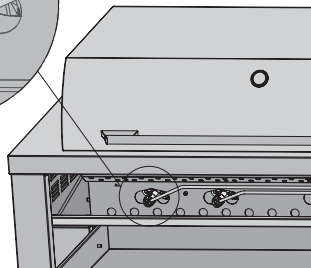
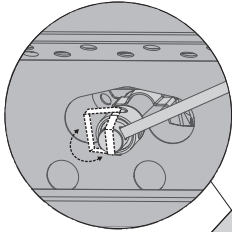
service panel fastened by metal tab here



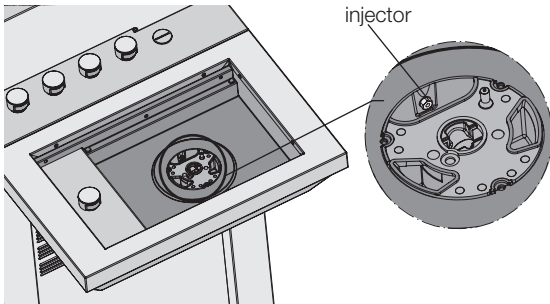
service panel fastened by metal tab here



- Release the burner retaining clip as shown



- Unscrew and replace the 4 injector nipples located in the end of each tube feeding the burners. The Natural Gas injectors have a 1.75mm diameter orifice in them. The orifice appears substantially larger than those of the Universal LPG injectors.
- Re-fasten the clip to retain the tube in the burner. Do not over tighten or distort supply tube.
- Fit the front service panel back on and fasten screws. If unit is fitted with side burner – the injector for this burner must also be changed
- Remove lid, trivet, burner caps & burner crown
- Unscrew injector and replace with 1.80mm Natural Gas injector (supplied with side burner)



- Replace burner crown & caps.

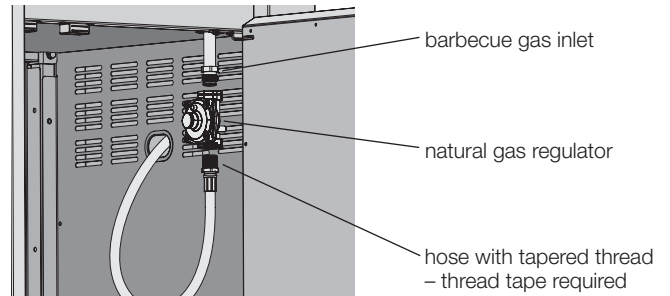
### **2. Disconnect brass adaptor and LPG hose and regulator assembly from gas inlet connection**

### **3. Connect the hose to the regulator**

- Place threaded end of hose through hole in side panel.
- Apply thread tape or sealant to the male thread on the hose and screw into the regulator.

### **4. Connect the regulator to the barbecue gas inlet**

- Fit the regulator ensuring the blue sealing washer is in place and the arrow is pointing in the right direction.

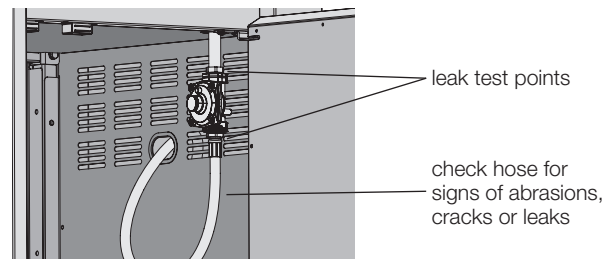


### **5. Replace the 'gas type' sticker**

- Locate the 'Universal LPG' sticker located on the barbecue gas inlet and remove it. Put the 'Natural Gas' sticker in its place.

### **6. Leak test procedure**

- Ensure all gas valves are in the 'OFF' position.
- In a small container, mix a solution of water and detergent or soap.
- After connection of the hose, turn on the valve at the gas bottle or mains as appropriate.
- Using a brush apply the solution to the gas connection points and look for bubbles forming.
- Bubbling will indicate a leak.
- Turn off the valve and re-tighten the joint. Repeat the leak test.
- If the leak persists, turn off the gas at the isolation valves and contact a licensed gas fitter to correct.

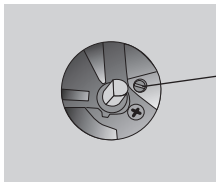


## Choosing a location

### 7. Turndown adjustment

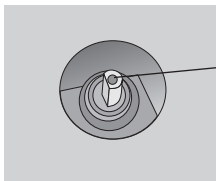
When converting to natural gas the turndown setting will need to be adjusted to give a satisfactory flame on low setting.

- Remove the 4 knobs from valve shafts of main barbecue
- Remove rubber grommets from control panel holes
- Using the small flat blade screwdriver provided, adjust the turndown screw of each valve by turning anti-clockwise 2 turns (see diagram)



turndown screw  
for valve

- If optional side burner fitted, remove the control knob from valve shaft
- Using the small flat blade screw driver provided, adjust the turndown screw of valve by turning clockwise approximately 1/4 turn (see diagram)



for optional side burner,  
turn down screw inside  
shaft with a small flat-blade  
screwdriver

- Following connection of the gas and leak testing as per previous steps, light all burners and set to high.
- One burner at a time, turn the valve shaft to lowest setting, observe the flame and adjust the turndown screw until a small steady flame is achieved.
- Repeat until all burners adjusted
- Once turndown settings adjusted, turn burners off and replace rubber grommets and control knobs.

- The vertical clearance above the cooking surface to any combustible materials must be at least 1000mm.
- Cooking with roasting hood closed vents the hot flue gases out the rear of the appliance. A minimum clearance of 450mm to any combustible materials is required. This clearance should also be maintained for brittle materials which may be affected, such as glass.
- Avoid windy conditions as this will affect cooking performance and burner efficiency. If this situation cannot be avoided some shielding may be necessary.
- The barbecue grills and hotplates are slightly sloped to enable grease & oil drainage into front receptacles. When choosing a location ensure that the slope towards the front is maintained. If not, oil & grease may run into the back of the burner box from the grill channels.

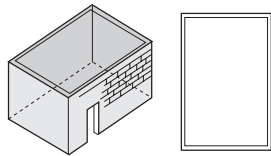


## Installation warnings

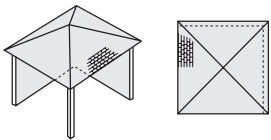
### warning

- 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 or natural convection. This barbecue has been designed for outdoor use only. Refer to diagrams below.
- Never install this barbecue inside any building, garage, shed or breezeway or inside a boat, caravan or recreational vehicle. This is to prevent the possibility of fire, carbon monoxide poisoning or asphyxiation.
- Any enclosure in which this appliance is installed shall comply with one of the following:
  - An enclosure with walls on all sides, but at least one permanent opening at the ground level and no overhead covering.
  - Within a partial enclosure that includes an overhead cover and no more than 2 walls.
  - Within a partial enclosure that includes an overhead cover and more than 2 walls, the following shall apply:
    - at least 25% of the total wall area is completely open and 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.

Outdoor area example 1

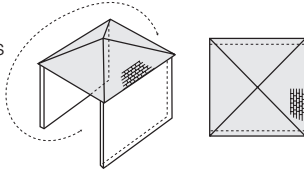


Outdoor area example 2

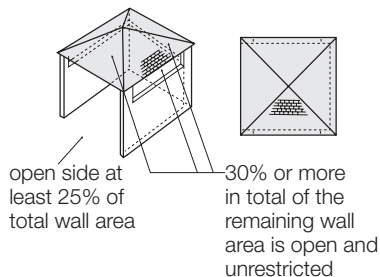


Outdoor area example 3

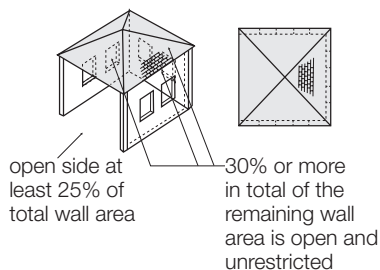
both ends open



Outdoor area example 4

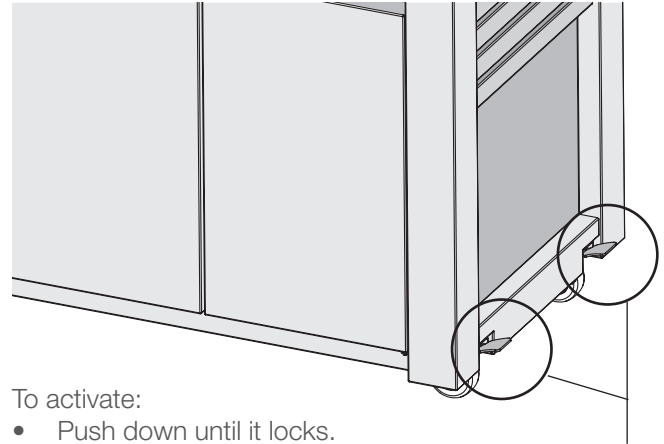


Outdoor area example 5



## Activating the wheel brake

For safety, the wheel brake should be activated to prevent any movement of the barbecue. There are 2 wheel brakes.



To activate:

- Push down until it locks.

wheel brakes

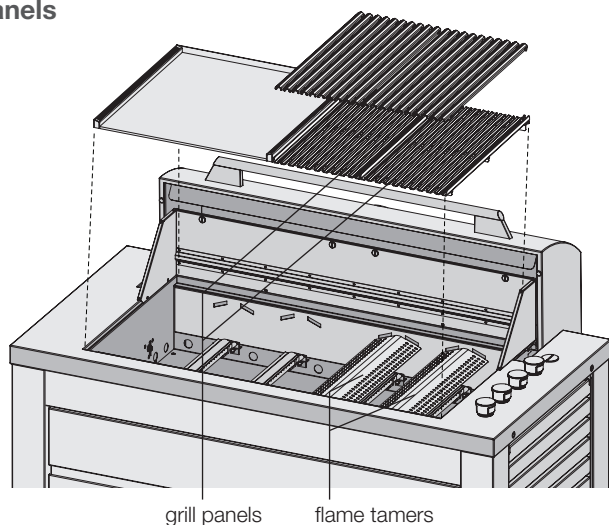
## Options for configuration of hotplates and grills

## Operating instructions

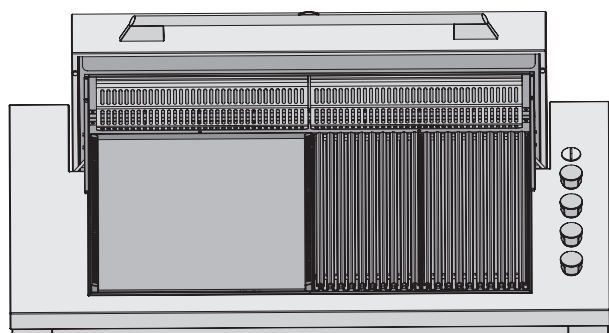


**important**

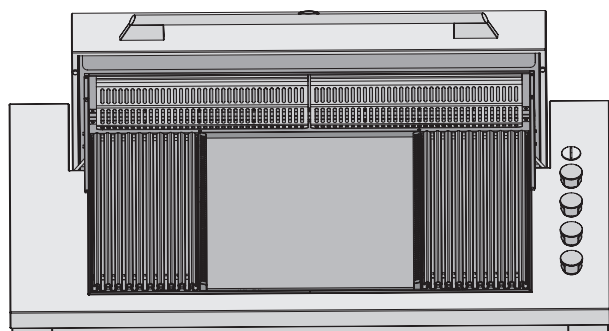
**Ensure flame tamers are positioned under the grill panels**



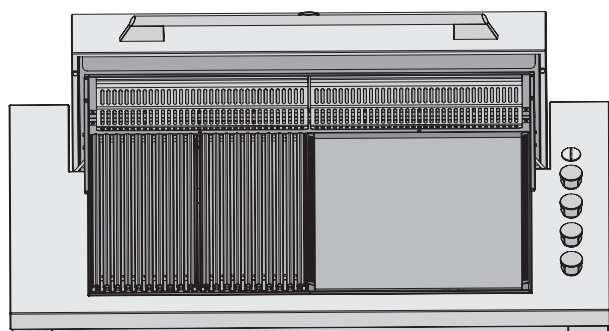
grill panels flame tamers



Left hand hotplate, right hand grill



Left hand half grill, central hotplate, right hand half grill



Left hand grill, right hand hotplate

### Control functions

Before lighting the barbecue:

- Check that all hoses and gas fittings are tight.
- Open the roasting hood.
- Check all control knobs are in the 'OFF' position.
- Ensure that the cooking surfaces are clean.
- Turn the gas isolation valve 'ON'.

### Lighting instructions

- Do not attempt to light burners with the cooking surfaces covered.
- Read instructions before lighting.
- To light a burner, depress the knob and rotate to 'RAPID PREHEAT'.
- Hold for 3 seconds, release and check the flame.
- If burner did not light, turn knob to the 'OFF' position. Allow gas to disperse, then repeat lighting procedure.

### Manual lighting

- If, in the event of the automatic ignition system not working, the barbecue can be lit manually.
- Lift the front edge of the hotplate and grills, rotate the knob to the 'RAPID PREHEAT' and place a lighted match near to the burner intended to be lit.
- Once alight, repeat for other burners. Lower the grills and hotplate, taking extreme care with hot surfaces and flames.

### Preheating

- This barbecue is fitted with high power burners. In most conditions it will only be necessary to preheat the barbecue for 5 minutes before cooking can commence.
- As with most things, experience will familiarise you with the effectiveness of and the time required to achieve the desired preheating time to obtain the desired cooking temperature.
- Testing has shown that the burners can be turned to the low position for satisfactory cooking.
- If the unit does not operate correctly refer to the troubleshooting section on page 15.
- If the burners are left to run too hot there will be excessive smoking during the cooking process and subsequent burning of the food being prepared. This may also result in excessive flaring of the fat being emitted from the food.
- Roasting with the hood closed only requires the 2 outermost burners to be on low setting for satisfactory cooking. Refer to page 13 for further information on roasting.

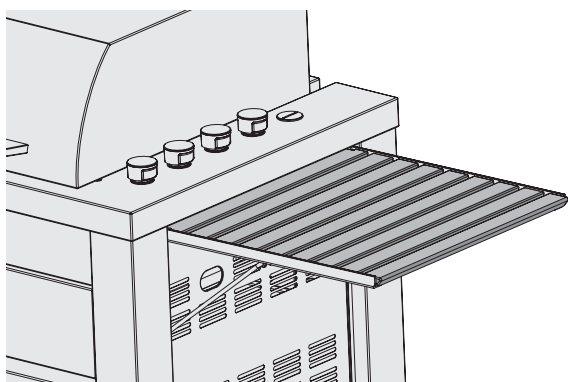
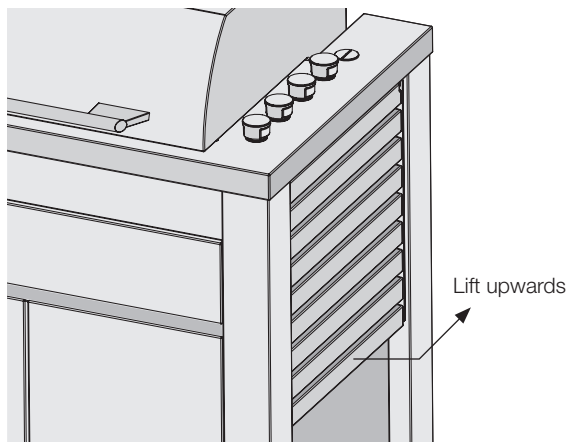
### To turn the burner off

- When cooking is complete, rotate the knob fully clockwise so the pointer on the knob is positioned at the off position.
- Turn gas bottle isolation valve off after turning all knobs to off position when appliance not in use.

## Using the side table

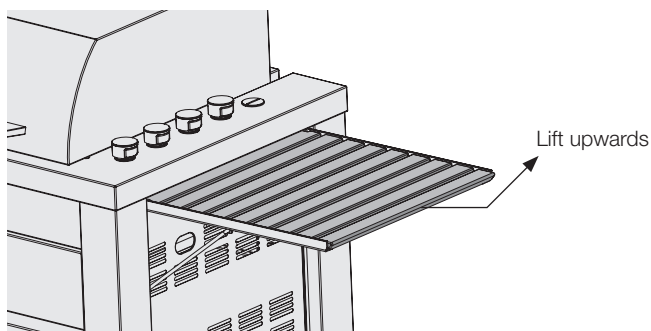
To extend the side tables:

- Lift upwards until it locks.



To fold back into place:

1. Lift upwards slightly to unlock.
2. Slide support arms upwards and table should fall into place.



## Using the warmer drawer

### Using the Warmer Drawer

- The warmer drawer may be used to warm up crockery prior to use
- During barbecue usage temperatures within the drawer can exceed 80°C under some circumstances, depending on the number and settings of burners in use as well as the weather conditions. When accessing the drawer use oven gloves to avoid burning or scalding.
- When placing crockery into warmer drawer distribute evenly, and do not exceed 15kg
- It is not recommended to use the warmer drawer for food due to the risk of bacteria developing at temperatures below 70°C
- Do not place flammable items in the drawer
- Do not store plastic items in the drawer
- Do not store aerosols or cleaning products in the drawer
- The drawer can be used to store utensils when barbecue not in use

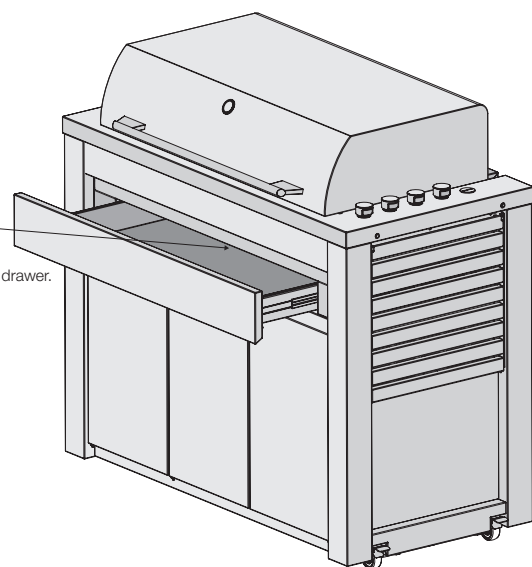


### warning

**Do not place hands inside the warmer drawer under barbecue. The base of the burner box can be extremely hot.**

**Always fully pull out the warmer drawer to access.**

Do not place hands inside drawer and under burner unit. Always fully withdraw drawer.



## Using the roasting hood

- Cooking with the hood closed only requires 2 burners to be on low setting. Setting is to be adjusted depending on conditions and using the temperature indicator as a guide.
- It is recommended when roasting to place the solid hot plate in the centre with one grill on each side of the plate. Use the two outer burners under the grills.
- To achieve even cooking of the food, place the food onto a wire rack above the hot plate to allow air to circulate under the food.
- Food can also be placed on the warming racks for cooking with hood closed

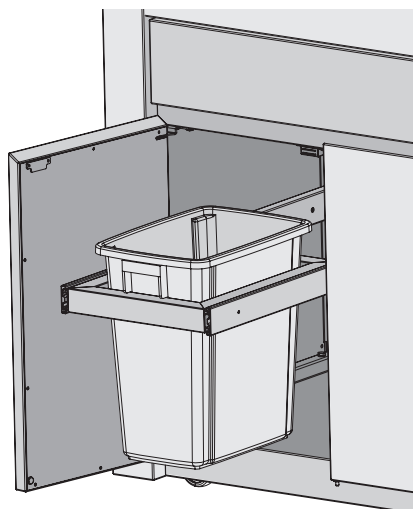


### warning

- **Do not use more than 2 burners when hood closed and do not allow the temperature to exceed the 'Ready' zone of the temperature indicator. These conditions create excessive heat and may cause damage to the barbecue and roasting hood.**
- **When cooking with the hood closed the hot flue gases flow out the rear of the appliance between the splashguard and the hood. Ensure the barbecue is suitably located to avoid damage or injury.**

## The waste bin

- The waste bin is seated in a frame mounted on telescopic slides. The bin can be removed from the frame for cleaning etc. Ensure the door is fully open before pulling out the bin slide assembly to prevent damage to the inner door.
- Do not place hot items into bin that may damage or melt plastic.



## Side burner operation

### Control functions

Before lighting the side burner:

- Check that all hoses and gas fittings are tight.
- Remove lid.

*NOTE* The lid is designed as a cover for weather protection. The lid is not designed to be used as a cooking hood. During use the lid can be stored on the shelf inside the cabinet below.

- Check control knob is in the 'OFF' position.
- Ensure that the cooking surfaces are clean.
- Turn the gas isolation valve 'ON'.

### Lighting instructions

- Do not attempt to light burners with the cooking surfaces covered.
- Read instructions before lighting.
- To light a burner, depress the knob and rotate to 'RAPID PREHEAT'.
- If burner did not light, turn knob to the 'OFF' position. Allow gas to disperse, then repeat lighting procedure.

### Manual lighting

- If, in the event of the automatic ignition system not working, the barbecue can be lit manually.
- Rotate the knob to the 'RAPID PREHEAT' and place a lighted match near to the burner.
- Testing has shown that the burners can be turned to the low position for satisfactory cooking.
- If the unit does not operate correctly refer to the troubleshooting section on page 15.
- If the burner is left to run too hot there will be excessive smoking during the cooking process and subsequent burning of the food being prepared

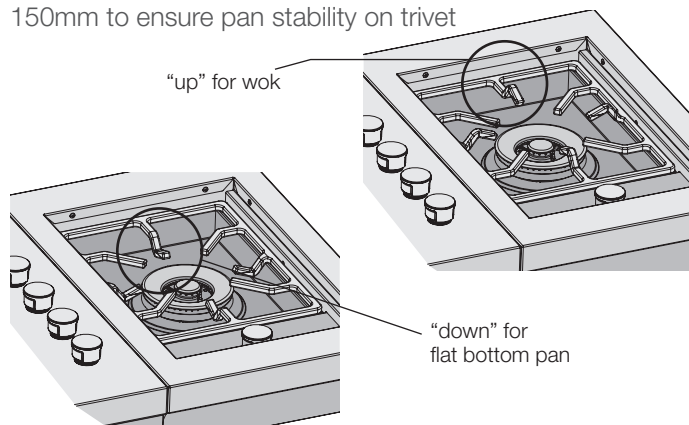
### To turn the burner off

- When cooking is complete, rotate the knob fully clockwise so the pointer on the knob is positioned at the off position.



### tips and information

The side burner trivet is designed for use with a flat bottom pan or for a wok. This is achieved by simply turning the trivet over to suit the type of cooking desired. When using flat bottom pan ensure pan base diameter is at least 150mm to ensure pan stability on trivet



## Cleaning and care

The Electrolux En:V barbecue has been constructed from select grade stainless steel which, if not cared for, may discolour over time. To keep your barbecue looking its best we recommend that the cooking surfaces are cleaned after every use.



### warning

**Please ensure that your barbecue is switched off and has cooled down before following the instructions below.**

### Cleaning of Stainless Steel components

#### Hot Plate and Grill

- Remove all solid materials and excess grease from grill and hotplate using scraper or wire brush
- To make cleaning easy, the two grill halves can be removed with the hotplate. For stubborn stains, simply soak the grill and plate components in hot soapy water before rinsing thoroughly
- Ensure that all surfaces are dried with a clean dry cloth
- The hot plate & grill will discolour with high temperatures when used. The discolouration is normal and does not affect the durability or performance.

#### Other stainless steel surfaces



### caution

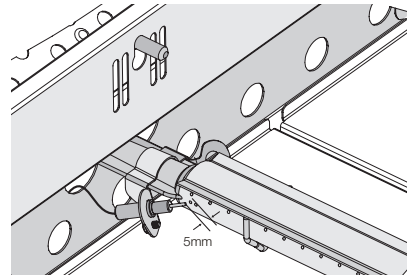
**Do not use abrasive or caustic cleaners, scourers or metal scrapers on these stainless steel surfaces as they may permanently scratch and damage your barbecue.**

- Wash all stainless steel components, including the slimline lid, the roasting hood and control knobs with a soft dishcloth using hot soapy water
- The barbecue interior can be wiped down with a soft cloth in hot soapy water. The rear panel of the interior is removable for easy cleaning
- Ensure that all surfaces are dried with a clean dry cloth



### caution

**Take extra care (particularly when cleaning on and around the control knobs) to ensure that water and soapy residue do not enter the control panel, where the valves are or into the burners. Care should also be taken not to disturb the spark electrode. A distance of 5mm should be maintained between it and the burners (see diagram below).**



### Cleaning the oil reservoirs

The Integrated barbecue has a unique oil management system which uses overlapping channels to drain all oil to the front into easily removed reservoirs and should be cleaned after each use.

- To remove reservoirs, pull upwards from the front of the barbecue and dispose of the contents of the catchment responsibly. Rinse oil reservoirs in warm soapy water. The reservoirs can be placed in the dishwasher if desired.

### Powder coated panels

Do not use abrasive or caustic cleaners, scourers or metal scrapers as they may permanently damage your barbecue. Wash all powder coated panels with a soft dishcloth using warm soapy water. Ensure that all surfaces are dried with a clean dry cloth.

### Side Burner

The side burner contains aluminium fittings. Do not use caustic based cleaners. Do not place burner bodies or caps in a dishwasher. Check burner ports for blockages and clear as required. If caps, crown and cup are heavily soiled, use a non-abrasive cleaning compound.

### Trivet

The trivet can be removed for cleaning. Clean by washing in warm soapy water. Take care when replacing the trivets as dropping them may damage the enamelled surface.



## Maintenance

### Side table timber

The hardwood used on lift up side tables has been treated with a light coating of protection oil. Clean surface using a soft sponge and a solution of mild soapy water. Wash down afterwards with clean water.

To maintain strength, avoid discolouration and fading, the timber must be protected using a suitable outdoor timber furniture oil. Re-oiling of timber will need to be conducted at regular intervals depending upon the amount of exposure to the sun and rain.

Minor scuffs and scratches can easily be covered with a coat of oil. Deep scratches need to be sanded out and oiling concentrated in that area until the lustre is uniform. Use of a weatherproof cover will help to minimise the maintenance required.

### tips and information

#### Special note on “tea staining”

Sometimes stainless steel surfaces are affected by a brown discolouration called tea staining. This usually occurs in areas which use high heat and can be easily removed using specialised stainless steel cleaners. For best results, we recommend that specialised cleaners be used regularly on all stainless steel components. You will find these cleaners at most hardware stores.

### tips and information

#### Special note on stainless steel

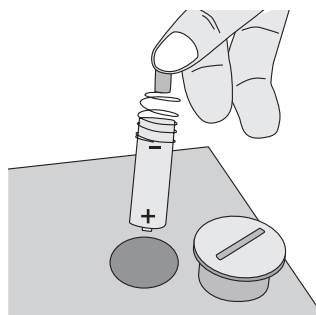
The stainless steel panels may distort while in use but will return to normal when cold. When the barbecue is not being used it is recommended to keep it covered. If the barbecue is to be stored indoors, remove the gas cylinder and store the cylinder in a ventilated outdoor area.

### The ignition system

To change the battery unscrew the cover. Lift out the spring and battery. Replace with a new AA battery and replace the cover. Do not over-tighten the screw cover as this may distort the trim panel. Test by depressing the knob and an audible ‘clicking’ sound should be heard.

#### NOTE

Ensure that the battery has been placed in the correct orientation.



### Stainless steel burners

Burners should be checked at least once per year and cleaned as necessary. Inspect burners to ensure no residues have been deposited and gas ports are clear.

## Troubleshooting

problem	possible cause	remedy
Barbecue won't light	No gas	Check isolation valve is ON
		Gas bottle empty – refill or change gas bottle
	Ignition system not working	Check battery – should hear a clicking noise when the knob is depressed
Replace battery		
	Manually light the barbecue	
	Ignition electrode wet or dirty	Gently clean and dry electrode ensuring position is correct
Excess smoke being emitted from the cooking area	Gas valve set too high	Turn gas valves down or turn off selected burners
Smell of gas  DO NOT ATTEMPT TO LIGHT THE APPLIANCE	Gas leak	Turn off gas at the isolation valves
		Check for leaks, tighten joints
		If problem persists call Electrolux Service

# **Electrolux Warranty**

FOR SALES IN AUSTRALIA AND NEW ZEALAND  
APPLIANCE: ELECTROLUX EN:V BARBECUE

**This document sets out the terms and conditions of product warranties for Electrolux branded appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should you require service for your Electrolux appliance.**

## General Terms and Conditions

1. In this warranty
  - (a) 'Electrolux' means Electrolux Home Products Pty Ltd ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited in respect of Appliances purchased in New Zealand;
  - (b) 'Appliance' means any Electrolux product purchased by you accompanied by this document;
  - (c) 'Warranty Period' means
    - (i) where you use the Appliance for personal, domestic or household purposes in Australia the period of '24' months and in New Zealand the period of '24' months;
    - (ii) where you use the Appliance for commercial purposes, in Australia the period of '3' months and in New Zealand the period of '3' months, (if the period stated is 0 months you are not covered by this product warranty) following the date of original purchase of the Appliance;
  - (d) 'you' means the purchaser of the Appliance not having purchased the appliance for re-sale, and 'your' has a corresponding meaning.
2. This warranty only applies to Appliances purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) any non-excludable statutory warranties in Australia or New Zealand.
3. Electrolux warrants that, when dispatched from an Electrolux warehouse, the Appliance is free from defects in materials and workmanship for the Warranty Period.
4. During the Warranty Period Electrolux or its Authorised Service Centre will, at no extra charge if your appliance is readily accessible without special equipment, and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Electrolux or its ASC may use reconditioned parts to repair your appliance. You agree that any replaced Appliances or parts become the property of Electrolux. This warranty does not apply to light globes, batteries, filters or similar perishable parts.
5. Parts and Appliances not supplied by Electrolux are not covered by this warranty.
6. Where you are within an Electrolux service area, this warranty covers the cost of transport of the Appliance to and from Authorised Service Centres of Electrolux and travelling costs for representatives of the Authorised Service Centre to and from your home or business. If you are outside an Electrolux service area, you will bear these costs. For information about whether you are within an Electrolux service area, please phone 13 13 49 in Australia, or 0800 10 66 10 in New Zealand.
7. Proof of purchase is required before you can make a claim under this warranty.
8. You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. Electrolux is not liable in the following situations (which are not exhaustive):
  - (a) The Appliance is damaged by:
    - (i) accident

- (ii) misuse or abuse, including failure to properly maintain or service
  - (iii) normal wear and tear
  - (iv) power surges, electrical storm damage or incorrect power supply
  - (v) incomplete or improper installation
  - (vi) incorrect, improper or inappropriate operation
  - (vii) insect or vermin infestation.
- (b) The Appliance is modified without authority from Electrolux in writing.
  - (c) The Appliance's serial number or warranty seal has been removed or defaced.
  - (d) The Appliance was serviced or repaired by anyone other than Electrolux or its Authorised Service Centres.
9. This warranty, the contract to which it relates and the relationship between you and Electrolux are governed by the law applicable in the Australian State where the Appliance was purchased or the law applicable in New Zealand if the Appliance was purchased in New Zealand. Where the Appliance was purchased in New Zealand for business purposes the Consumer Guarantee Act does not apply.

## Limitation of Liability

10. To the extent permitted by law:
- (a) Electrolux excludes all warranties other than as contained in this document;
  - (b) Electrolux shall not be liable for any loss or damage whether direct or indirect or consequential arising from your purchase, use or non-use of the Appliance.
11. Provisions of the Trade Practices Act and State consumer legislation in Australia, and the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act in New Zealand, imply warranties or conditions, or impose obligations, upon Electrolux which cannot be excluded, restricted or modified. To the extent permitted by law, the liability of Electrolux (if any) arising out of or in relation to the Appliance or any services supplied by Electrolux shall be limited (where it is fair and reasonable to do so):
- (a) in the case of Appliances, at its option, to the replacement or repair of the Appliances or the supply of equivalent products or the payment of the cost of replacing the Appliances or having the Appliances repaired or of acquiring equivalent Appliances. Upon being replaced, parts and Appliances become the property of Electrolux; or
  - (b) in the case of services, at its option, to the supply of the services again or the payment of the cost of having the services re-supplied; and in the case of Appliances or services supplied in New Zealand, loss or damage whether direct or indirect or consequential that is reasonably foreseeable.

## Privacy

You acknowledge that in the event that you make a warranty claim it will be necessary for Electrolux and its Authorised Service Centres to exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

## Important Notice

Before Calling a Service Technician please check carefully the operating instructions, service booklet and the warranty terms and conditions.

<p><b>FOR SERVICE</b> or to find the address of your nearest state service centre in Australia <b>PLEASE CALL 13 13 49</b> For the cost of a local call (Australia only)</p>	<p><b>SERVICE AUSTRALIA</b>  ELECTROLUX HOME PRODUCTS www.electrolux.com.au</p>	<p><b>FOR SPARE PARTS</b> or to find the address of your nearest state spare parts centre in Australia <b>PLEASE CALL 13 13 50</b> For the cost of a local call (Australia only)</p>
<p><b>FOR SERVICE</b> or to find the address of your nearest authorised service centre in New Zealand <b>FREE CALL 0800 10 66 10</b> (New Zealand only)</p>	<p><b>SERVICE NEW ZEALAND</b>  ELECTROLUX HOME PRODUCTS www.electrolux.co.nz</p>	<p><b>FOR SPARE PARTS</b> or to find the address of your nearest state spare parts centre in New Zealand <b>FREE CALL 0800 10 66 20</b> (New Zealand only)</p>



## **Electrolux Home Products Australia**

telephone: 1300 363 640

fax: 1800 350 067

email: [customercare@electrolux.com.au](mailto:customercare@electrolux.com.au)

web: [www.electrolux.com.au](http://www.electrolux.com.au)

### **The Thoughtful Design Innovator.**

Do you remember the last time you opened a gift that made you say "Oh! How did you know? That's exactly what I wanted!" That's the kind of feeling that the designers at Electrolux seek to evoke in everyone who chooses or uses one of our products. We devote time, knowledge, and a great deal of thought to anticipating and creating the kind of appliances that our customers really need and want.

This kind of thoughtful care means innovating with insight. Not design for design's sake, but design for the user's sake. For us, thoughtful design means making appliances easier to use and tasks more enjoyable to perform, freeing our customers to experience that ultimate 21st century luxury, ease of mind. Our aim is to make this ease of mind more available to more people in more parts of their everyday lives, all over the world. So when we say we're thinking of you, you know we mean just that.

The "Thinking of you" promise from Electrolux goes beyond meeting the needs of today's consumers. It also means we're committed to making appliances safe for the environment—now and for future generations.

### **Electrolux. Thinking of you.**

Share more of our thinking at [www.electrolux.com.au](http://www.electrolux.com.au)