

*Thinking of you*

 **Electrolux**



user manual  
**Electrolux E:Volution  
barbecue**  
EQBM120HAS, EQBM120LAS,  
EQBM75HAS, EQBM75LAS



## Congratulations

Congratulations and thank you for choosing our Electrolux E:Volution 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.

## Contents

• <b>Important safety instructions</b>	<b>3</b>
• <b>EQBM120HAS description</b>	<b>4</b>
• <b>EQBM120HAS dimensions</b>	<b>5</b>
• <b>EQBM120LAS description</b>	<b>6</b>
• <b>EQBM120LAS dimensions</b>	<b>7</b>
• <b>EQBM75HAS description</b>	<b>8</b>
• <b>EQBM75HAS dimensions</b>	<b>9</b>
• <b>EQBM75LAS description</b>	<b>10</b>
• <b>EQBM75LAS dimensions</b>	<b>11</b>
• <b>Barbecue parts</b>	<b>12</b>
• <b>Assembling the barbecue</b>	<b>13</b>
• <b>Gas specifications</b>	<b>14</b>
• <b>Gas bottle safety information</b>	<b>14</b>
• <b>Installing the gas cylinder</b>	<b>15</b>
• <b>Leak test procedure</b>	<b>15</b>
• <b>Conversion to natural gas</b>	<b>15</b>
• <b>Choosing a location</b>	<b>17</b>
• <b>Installation warnings</b>	<b>17</b>
• <b>Activating the wheel brake</b>	<b>18</b>
• <b>Configuration of hotplates</b>	<b>18</b>
• <b>Operating instructions</b>	<b>18</b>
• <b>Using the roasting hood</b>	<b>19</b>
• <b>Using the side table</b>	<b>20</b>
• <b>Lid safety leg</b>	<b>20</b>
• <b>Cleaning and care</b>	<b>21</b>
• <b>Maintenance</b>	<b>22</b>
• <b>Troubleshooting</b>	<b>22</b>
• <b>Warranty</b>	<b>23</b>



### **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.

## 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:



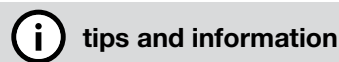
**warning**

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**

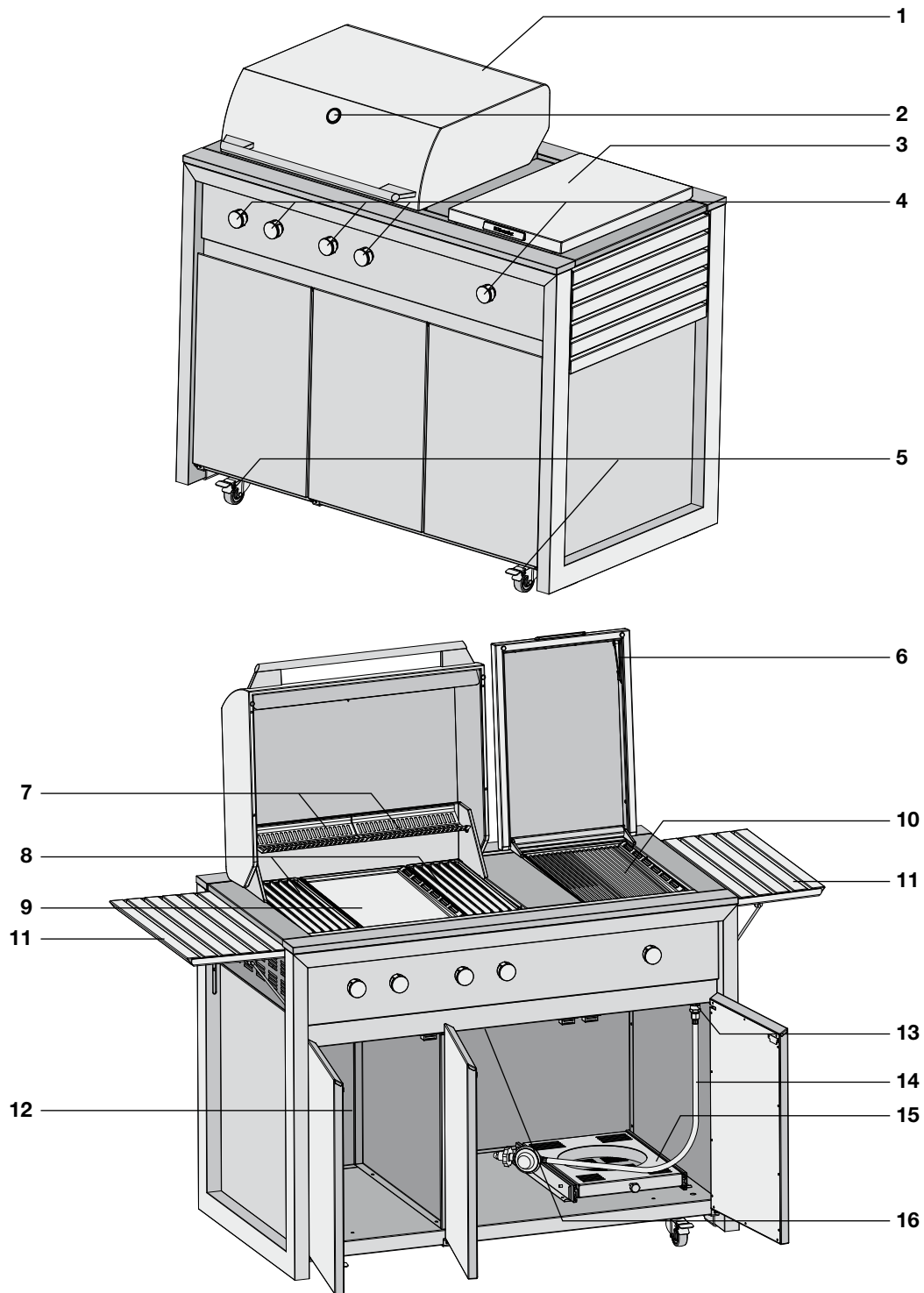
- ⊘ Do not lean over barbecue when lighting.
- ⊘ Do not leave the barbecue unattended when alight.
- ⊘ Do not delay lighting once the gas has been turned on.
- ⊘ Do not store or use aerosol cans in the vicinity of the barbecue.
- ⊘ Do not store flammable liquids in the vicinity of the barbecue.
- ⊘ Do 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**

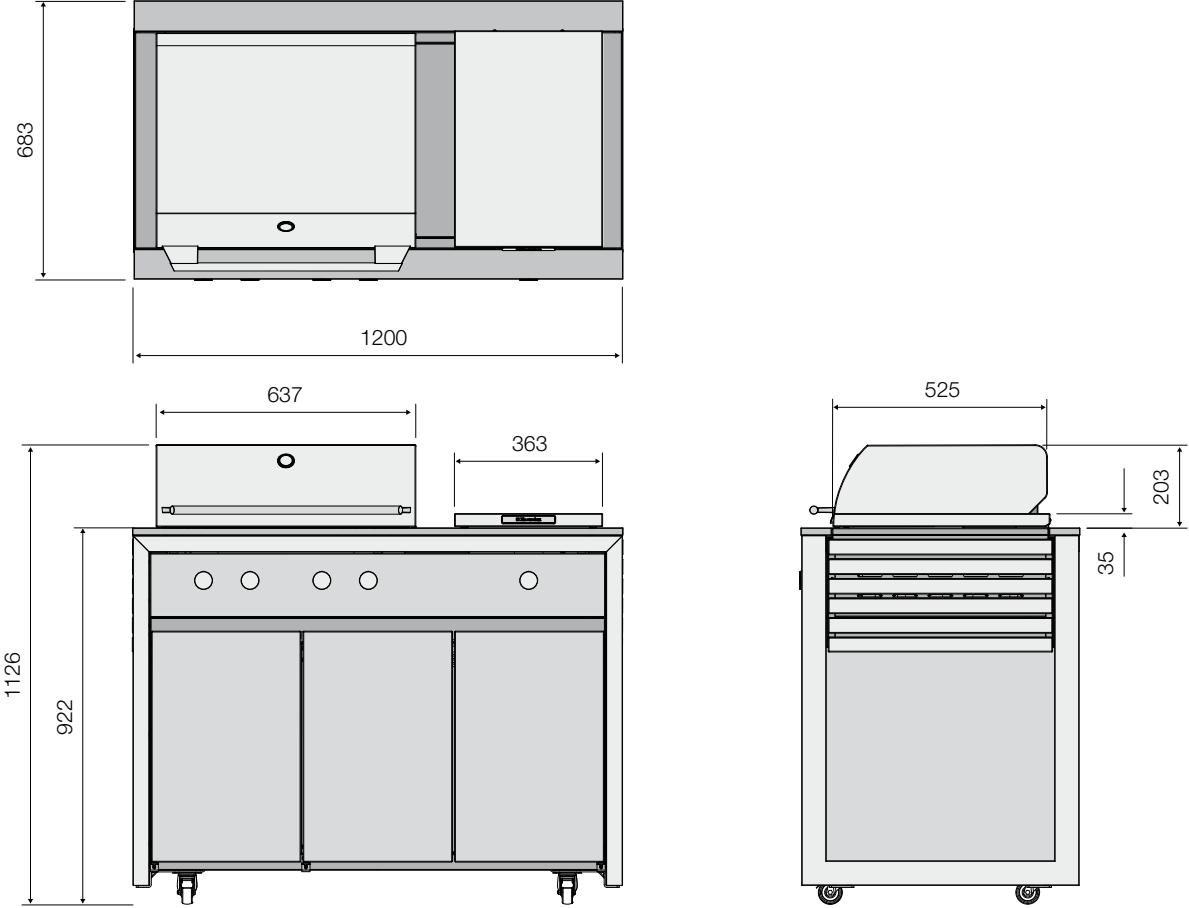
This barbecue is supplied set up for Universal LPG and is labelled accordingly. A Natural Gas conversion kit is available for purchase from Electrolux Service or Spare Parts. Conversion of this unit to Natural Gas must be carried out by a qualified licensed person and a Certificate of Compliance must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

# EQBM120HAS



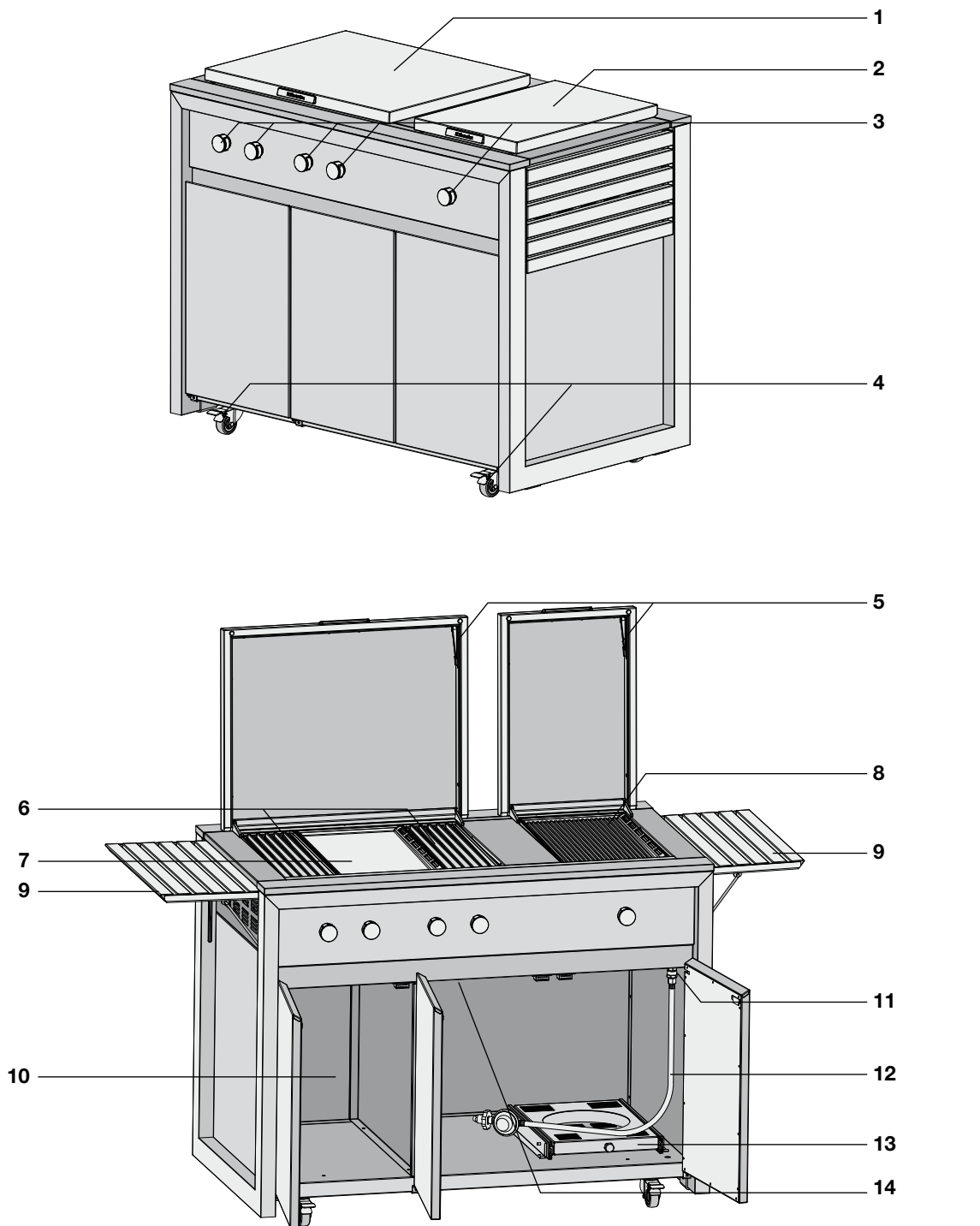
- |                                   |  |
|-----------------------------------|--|
| <b>1</b> Roasting hood            | <b>10</b> Ribbed hotplate  |
| <b>2</b> Temperature indicator    | <b>11</b> Fold down side tables  |
| <b>3</b> Slimline lid cover       | <b>12</b> Storage compartment  |
| <b>4</b> Burner controls          | <b>13</b> Gas connection point   |
| <b>5</b> Swivel wheels with brake | <b>14</b> Gas hose with universal LPG connection   |
| <b>6</b> Pivoting safety leg      | <b>15</b> Slide-out gas bottle tray  |
| <b>7</b> Warming racks            | <b>16</b> Match holder for manual lighting (not illustrated)                             |
| <b>8</b> Grill                    | <b>17</b> Removable oil reservoirs located at front of cooking surface (not illustrated) |
| <b>9</b> Hotplate                 | <b>18</b> Flame tamers located under grills (not illustrated)                            |

EQBM120HAS dimensions



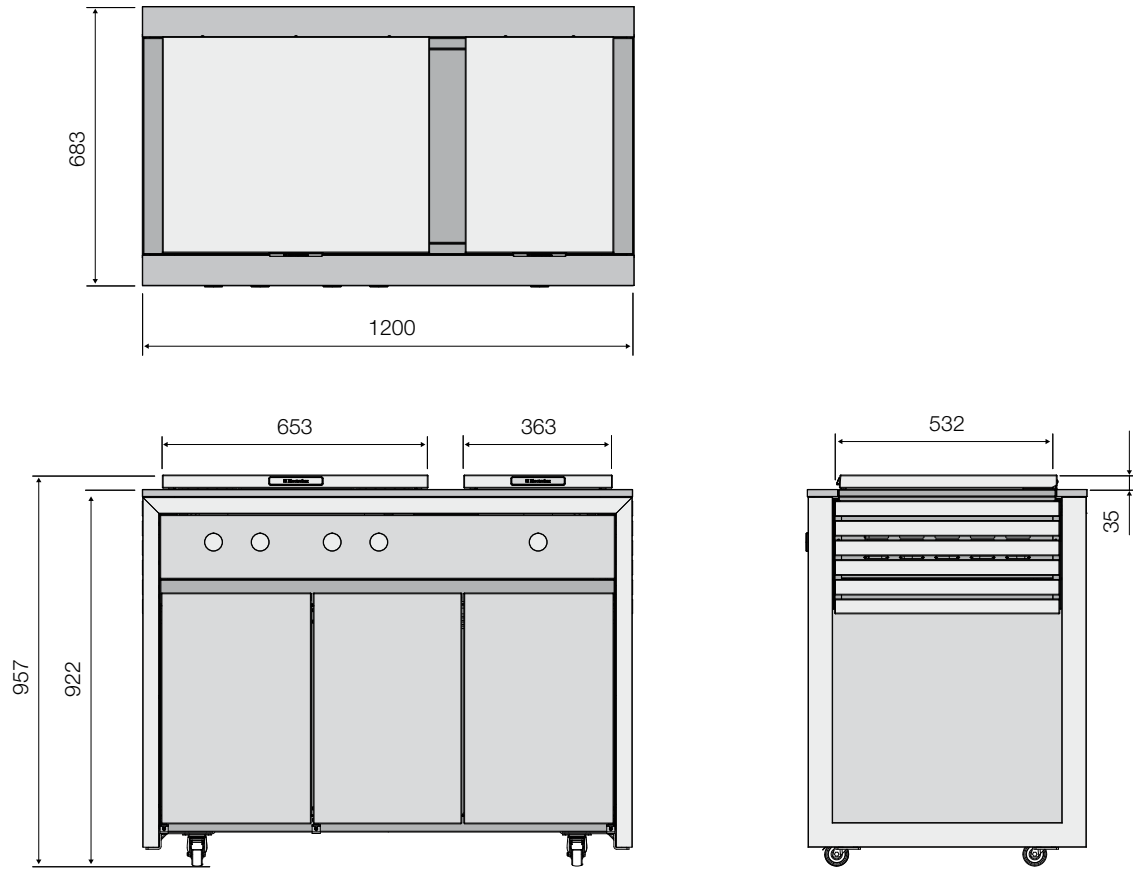
Dimensions are in millimetres.

# EQBM120LAS



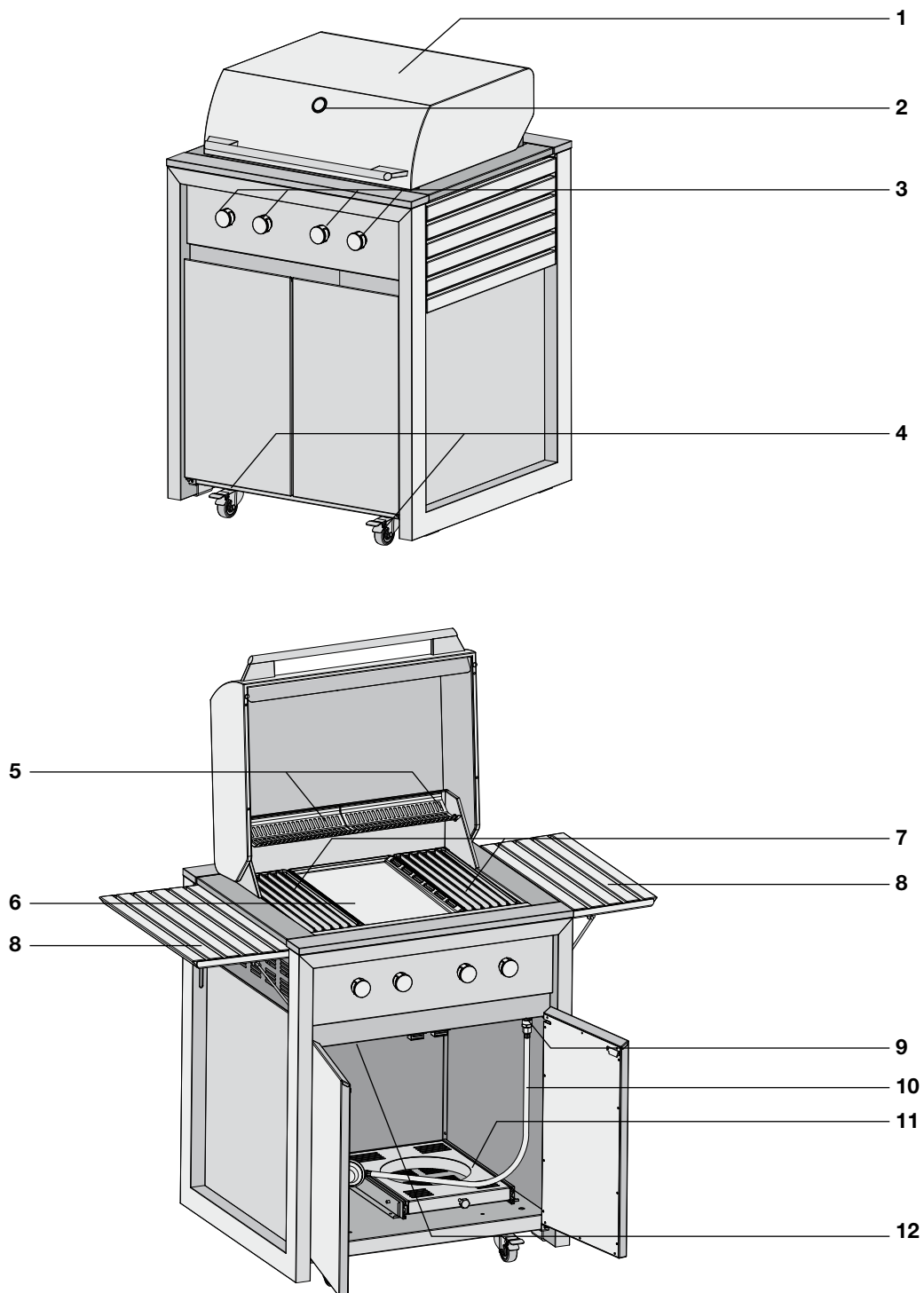
- 1 Slimline lid cover
- 2 Slimline lid cover
- 3 Burner controls
- 4 Swivel wheels with brake
- 5 Pivoting safety leg
- 6 Grill
- 7 Hotplate
- 8 Ribbed hotplate
- 9 Fold down side tables
- 10 Storage compartment
- 11 Gas connection point
- 12 Gas hose with universal LPG connection
- 13 Slide-out gas bottle tray
- 14 Match holder for manual lighting (not illustrated)
- 15 Removable oil reservoirs located at front of cooking surface (not illustrated)
- 16 Flame tamers located under grills (not illustrated)

### EQBM120LAS dimensions



Dimensions are in millimetres.

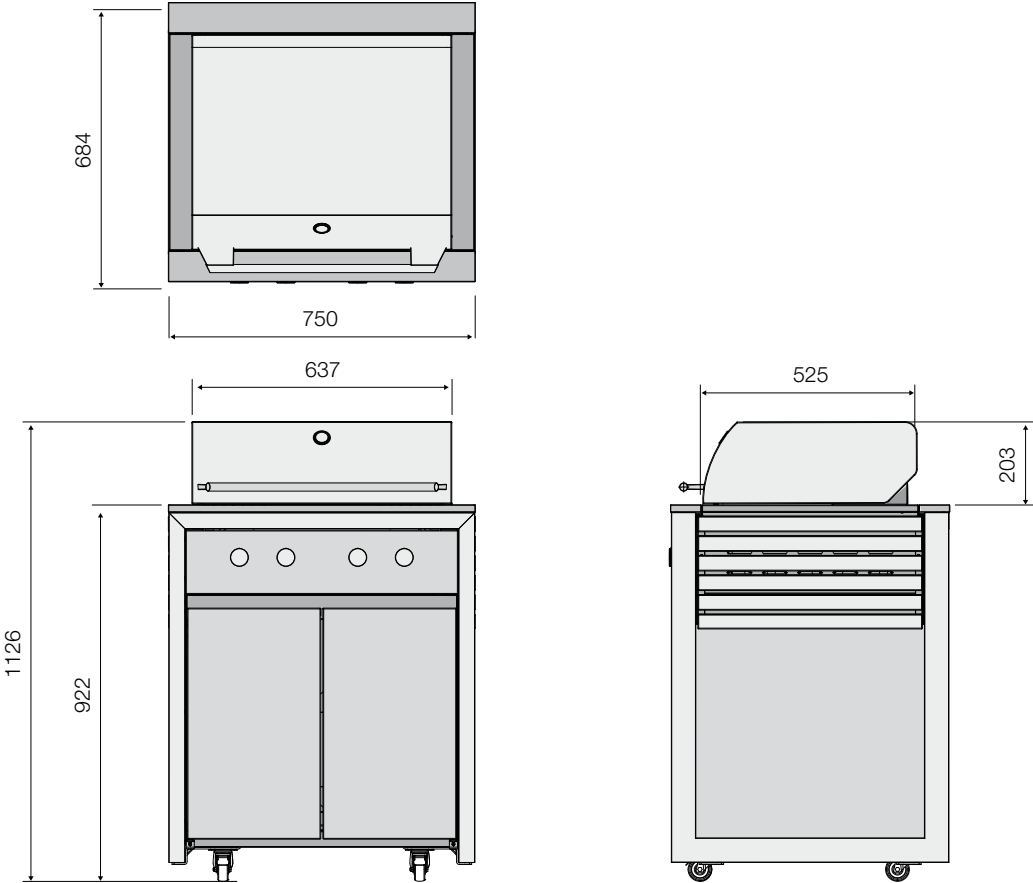
## EQBM75HAS



- |                                   |  |
|-----------------------------------|--|
| <b>1</b> Roasting hood            | <b>8</b> Fold down side tables   |
| <b>2</b> Temperature indicator    | <b>9</b> Gas connection point  |
| <b>3</b> Burner controls          | <b>10</b> Gas hose with universal LPG connection   |
| <b>4</b> Swivel wheels with brake | <b>11</b> Slide-out gas bottle tray  |
| <b>5</b> Warming racks            | <b>12</b> Match holder for manual lighting (not illustrated)                             |
| <b>6</b> Hotplate                 | <b>13</b> Removable oil reservoirs located at front of cooking surface (not illustrated) |
| <b>7</b> Grills                   | <b>14</b> Flame tamers located under grills (not illustrated)                            |

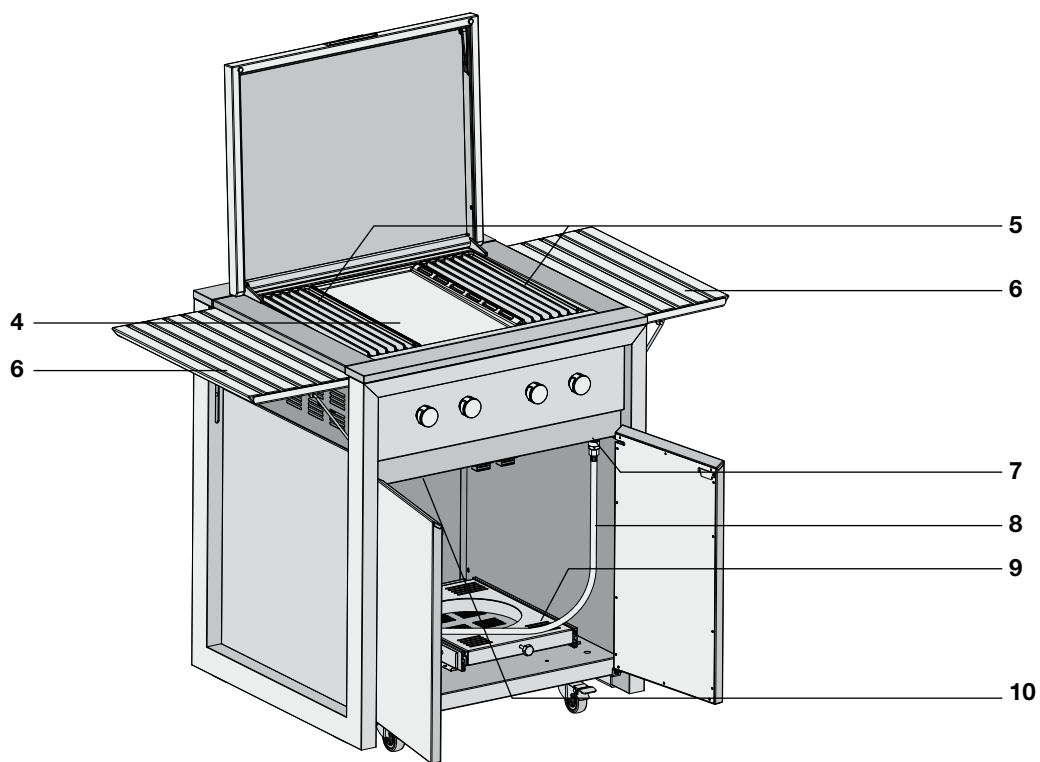
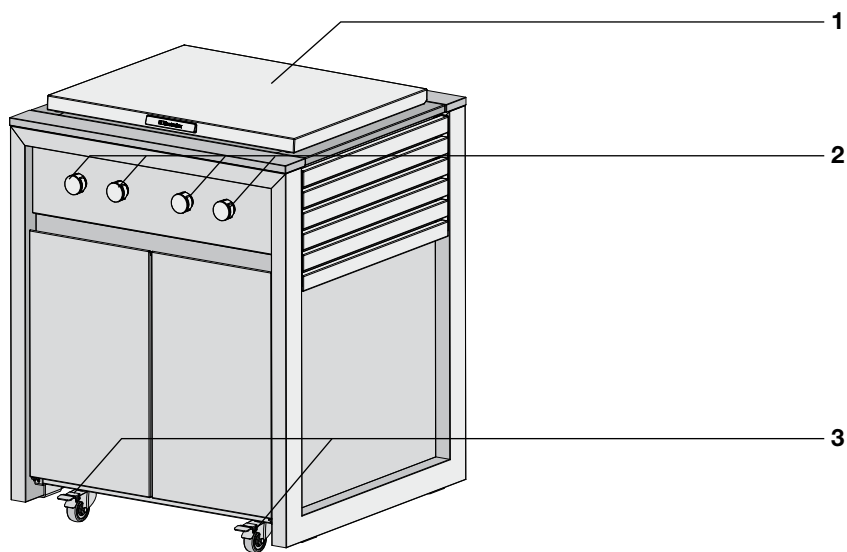


EQBM75HAS dimensions



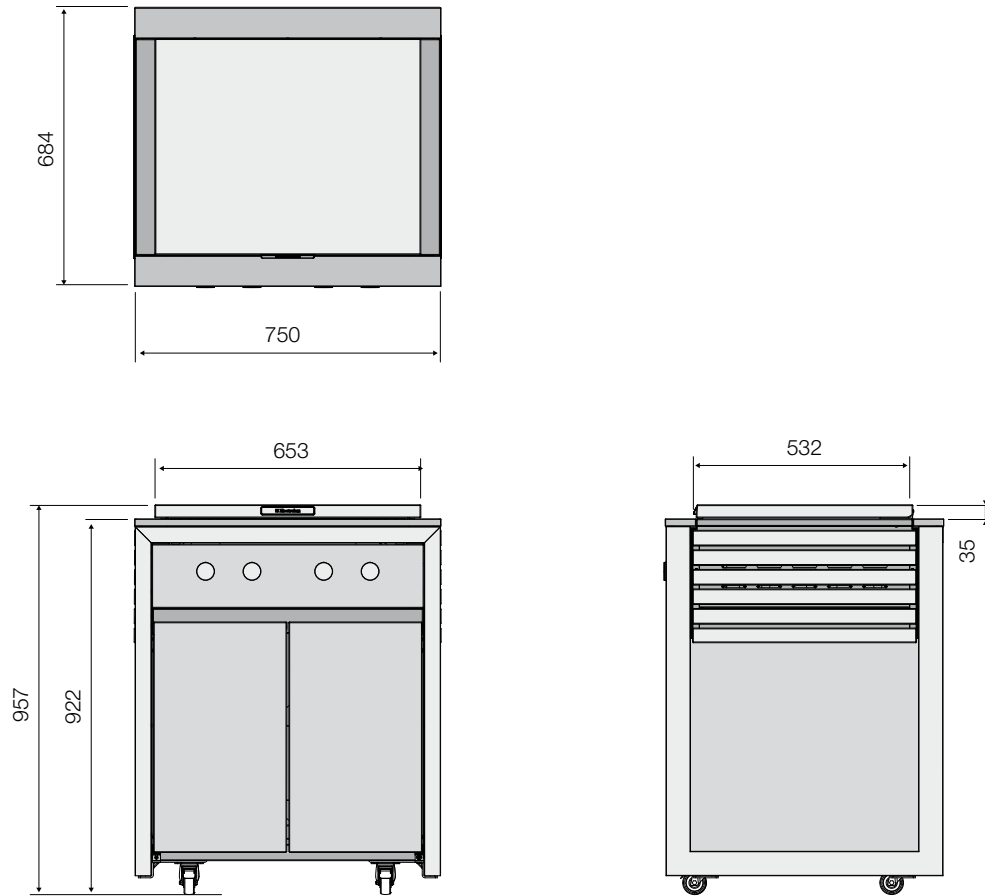
Dimensions are in millimetres.

# EQBM75LAS



- 1 Slimline lid
- 2 Burner controls
- 3 Swivel wheels with brake
- 4 Hotplate
- 5 Grills
- 6 Fold down side tables
- 7 Gas connection point
- 8 Gas hose with universal LPG connection
- 9 Slide-out gas bottle tray
- 10 Match holder for manual lighting (not illustrated)
- 11 Removable oil reservoirs located at front of cooking surface (not illustrated)
- 12 Flame tamers located under grills (not illustrated)

## EQBM75LAS dimensions

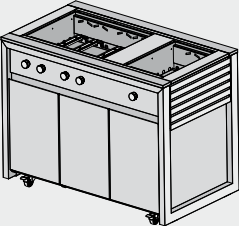
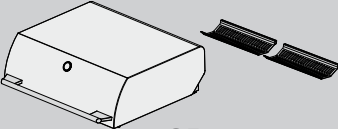
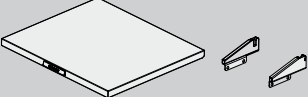
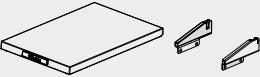
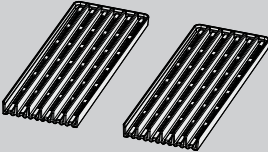
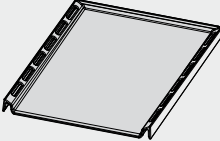
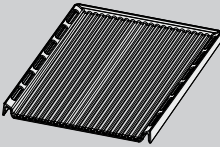
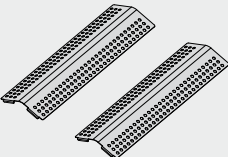


Dimensions are in millimetres.

12 barbecue parts **electrolux e:evolution barbecue**

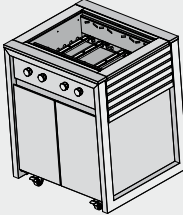
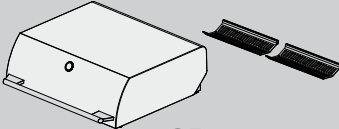
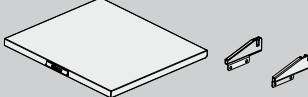
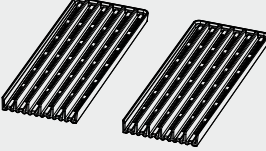
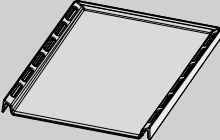
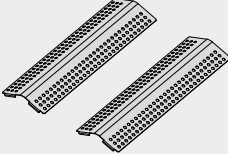
120cm barbecue parts

Contents of your 120cm barbecue pack:

	<b>description</b>	<b>qty</b>
	EQBM12AS – 120cm mobile barbecue base	1
	EQB6HAS – Roasting hood and warming racks	1
<b>OR</b>	<b>OR</b>	
	EQB6LAS – Flat lid with mounting brackets	
	EQB3LAS – Small flat lid with mounting brackets	1
	Grills	2
	Hotplate	1
	Ribbed hotplate	1
	Flame tamers	2
1 plastic bag containing this instruction book and trim fixing screws		

75cm barbecue parts

Contents of your 75cm barbecue pack:

	<b>description</b>	<b>qty</b>
	EQBM75AS – 75cm mobile barbecue base	1
	EQB6HAS – Roasting hood and warming racks	1
<b>OR</b>	<b>OR</b>	
	EQB6LAS – Flat lid with mounting brackets	
	Grills	2
	Hotplate	1
	Flame tamers	2
1 plastic bag containing this instruction book and trim fixing screws		

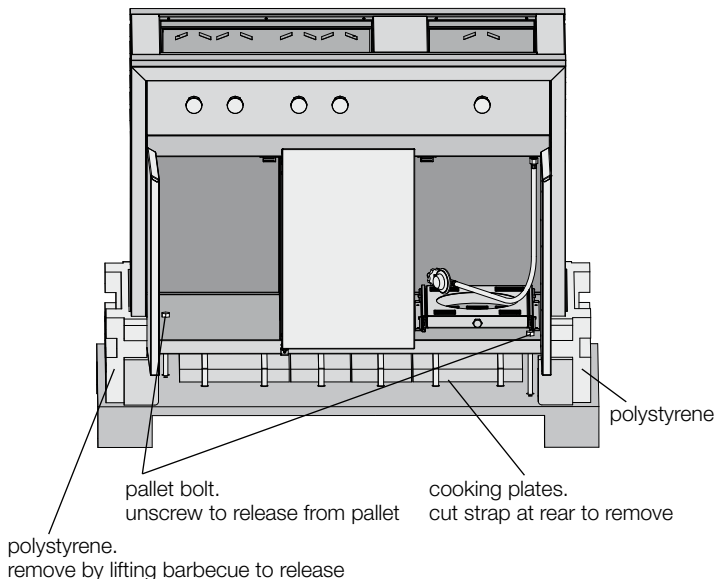
Tools you will need for assembly:

- Phillips head screwdriver

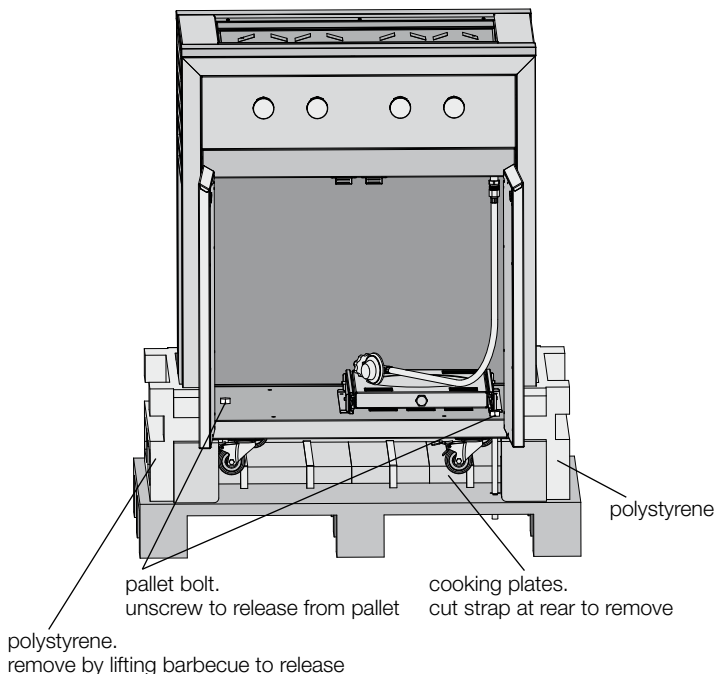
## Assembling the barbecue

1. Remove packaging & remove all components from inside of burner box. Remove cooking plates fastened to pallet under cabinet.
2. Unfasten bolts securing unit to the pallet base and remove unit from base.

### model EQBM12AS

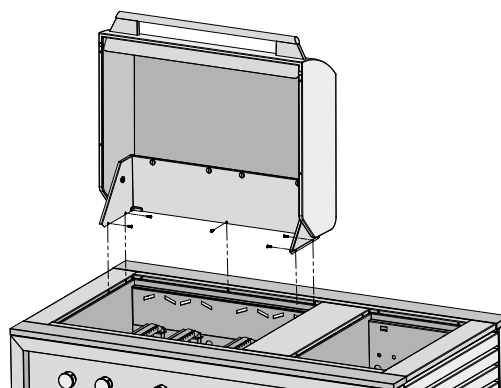


### model EQBM75AS



### 3. Fitting of roasting hood

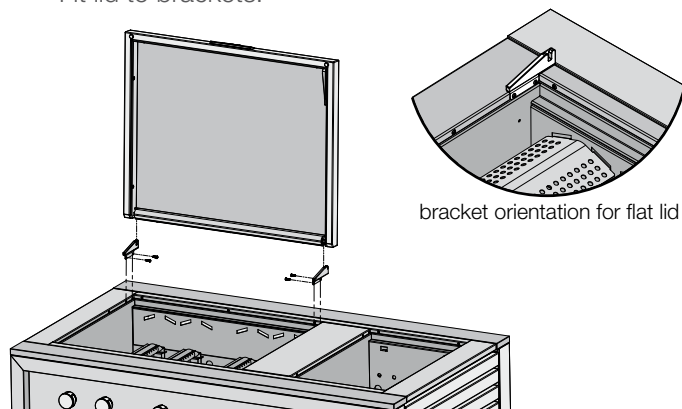
- Unpack the roasting hood.
- Remove necessary screws to enable assembly of hood. Some screws have been removed to facilitate assembly and are included in bag with instruction manual.
- Due to the size of the roasting hood, it is recommended that two people place the roasting hood into position.
- When fitting the roasting hood assembly, take particular care to avoid scratching of the external trim.
- Once in position, fix hood assembly to trim surround with screws provided.



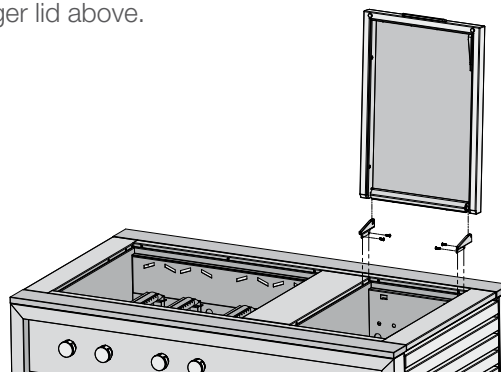
### OR

### Fitting of slimline lid

- Unpack the slimline lid.
- Remove necessary screws from barbecue trim surround to enable assembly of brackets.
- Fit brackets to trim surround with screws removed and additional screws in plastic bag. Fit additional screws provided to trim where missing.
- Fit lid to brackets.



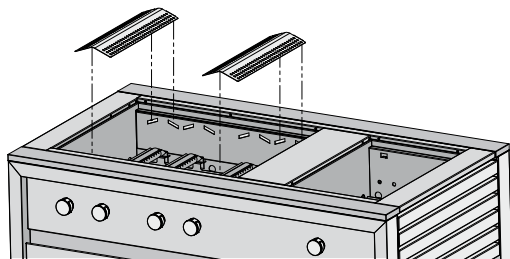
4. Fit small slimline lid (if required) in the same manner as larger lid above.



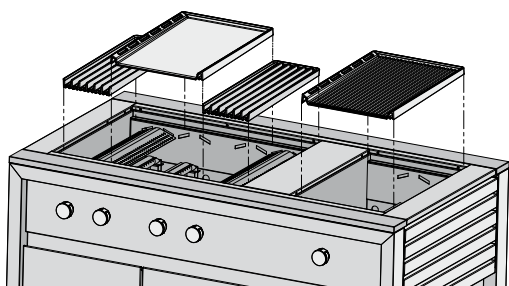
continued over

## Assembling the barbecue (cont.)

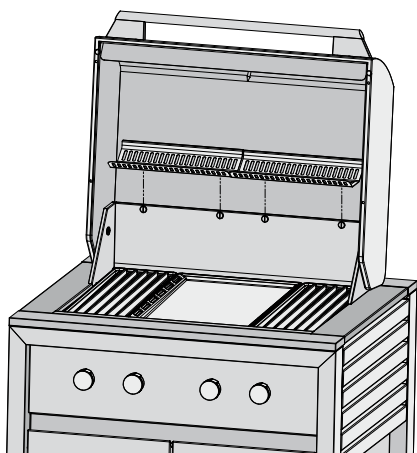
5. Position flame tamers into desired locations (under where grill sections will be fitted) and fix back edge of flame tamer into rear of barbecue body.



6. 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.*



7. Fit warming racks to splashguard at rear (roasting hood models only).



## Gas specifications

### For 120cm barbecue

model	EQBM120HAS & EQBM120LAS	
gas type	universal LPG	natural gas
Maximum gas consumption	50 MJ/h	57.5 MJ/h
Injector orifice diameter (mm)	0.90	1.50
Number of injectors	5	5
Regulator pressure	2.75 kPa	1.00 kPa*

### For 75cm barbecue

model	EQBM75HAS & EQBM75LAS	
gas type	universal LPG	natural gas
Maximum gas consumption	40 MJ/h	46 MJ/h
Injector orifice diameter (mm)	0.90	1.50
Number of injectors	4	4
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 when all burners are operating. Burner pressure should read 1.0kPa with one burner operating and approximately 0.93kPa with four burners operating.

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

## Gas bottle safety information

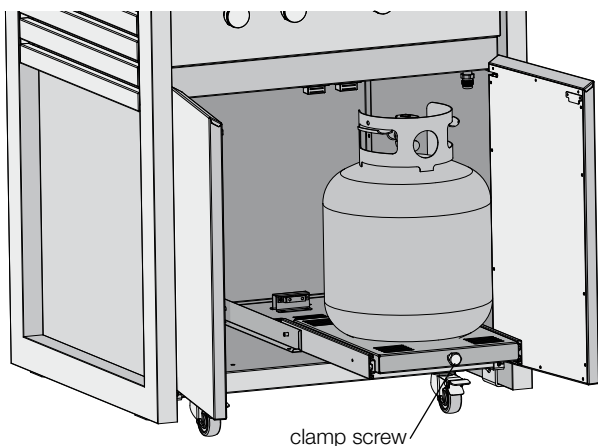
- This appliance is designed to use a Universal LPG 9kg (20 lbs) gas cylinder.
- The gas cylinder must be made and marked in accordance with specifications for LPG cylinders
- The isolation valve must be turned off when the appliance is not in use.
- Gas cylinders must be stored in an approved housing 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:

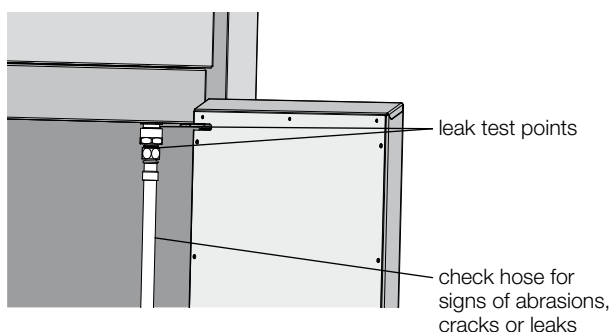
1. Open both gas bottle compartment doors and pull out sliding tray.
2. Wind out clamp screw to allow base of bottle to fit.
3. Place gas bottle into tray and tighten clamp to secure bottle.
4. Make connection of gas hose to gas bottle.

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 rear 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 valve 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.*

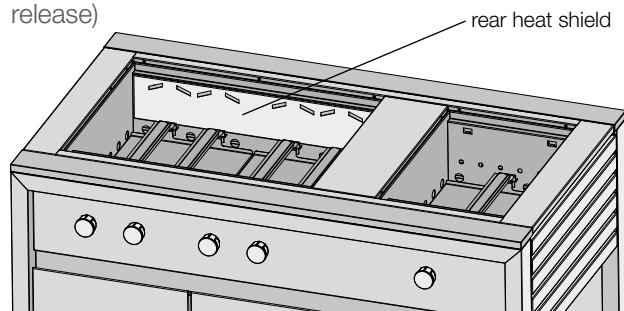
The conversion kit consists of:

- Regulator
- Hose with quick connect bayonet fitting one end
- Socket tool to remove injectors
- Natural Gas sticker

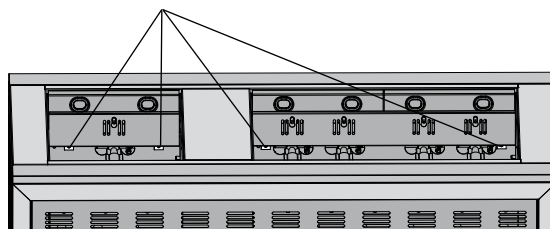
### Procedure

#### 1. Changing the injectors

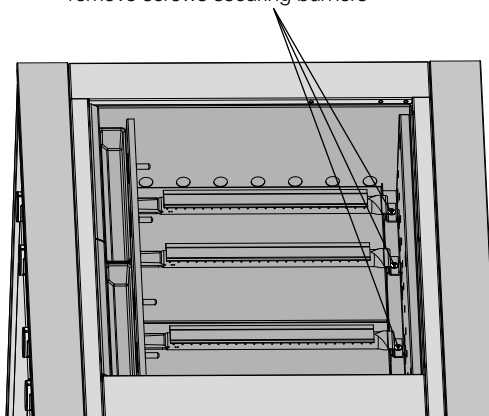
- Remove the hotplates & grills
- Remove the flame tamers
- Remove rear heat shield (push up and then forward to release)



- Remove front heat shield panel  
remove screws to remove front heat shield

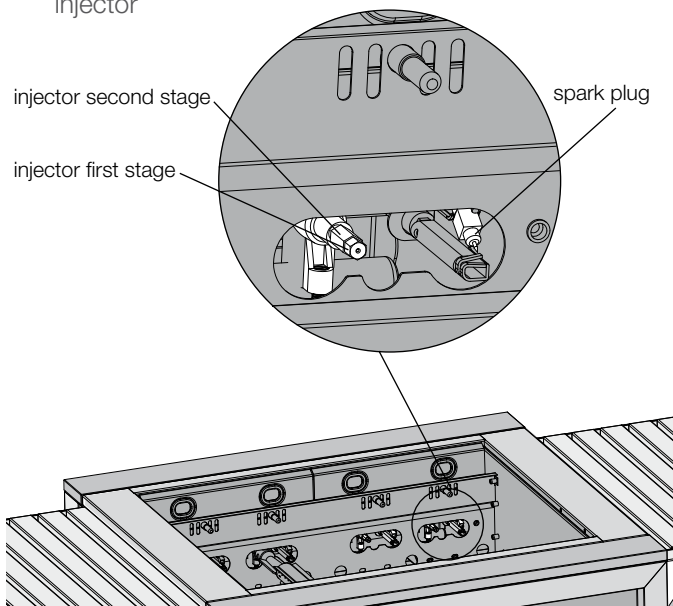


- Remove screws securing burner at rear  
remove screws securing burners



## Conversion to Natural Gas (cont.)

- Manoeuvre rear of burner to release front of burner from injector
- Using socket tool provided remove first stage of injector



- Ensure second stage of injector is not loose – tighten if necessary
- Refit burners ensuring the injector is located in burner inlet
- Refit front heat shield panel and rear heat shield panel
- Refit flame tamers, grills and hotplates

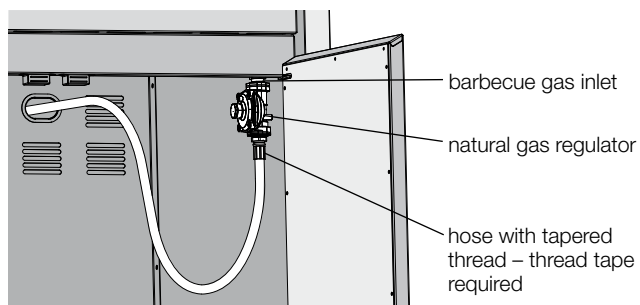
### 2. Disconnect brass adaptor and LPG hose and regulator assembly from gas inlet connection

### 3. Connect the hose to the regulator

- Place threaded end of hose through hole in rear 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

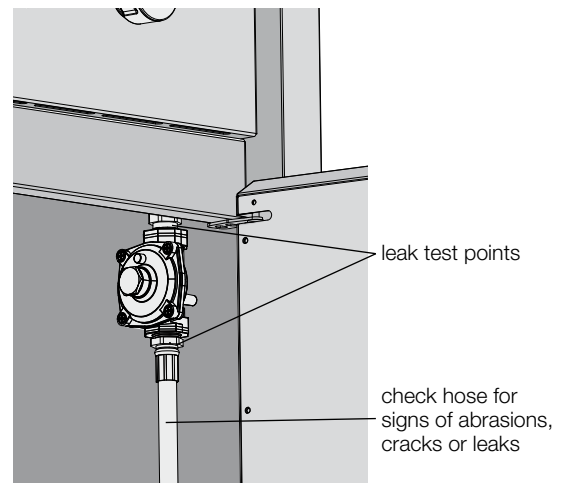


### 5. Replace the 'gas type' sticker

- 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

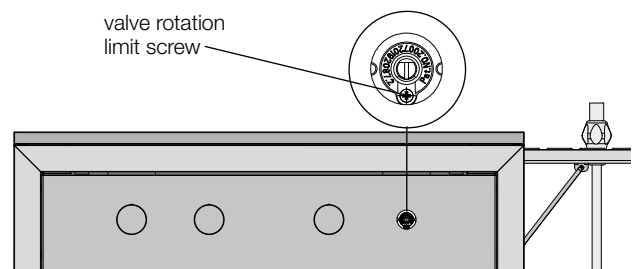
- Ensure all gas valves are in the 'OFF' position.
- In a small container, mix a solution of water and detergent or soap.
- After connection of the hose, turn on the valve at the gas bottle or mains as appropriate.
- Using a brush apply the solution to the gas connection points and look for bubbles forming.
- 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.



### 7. Turndown adjustment

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

- Remove all knobs from valve shafts of main barbecue
- Remove rubber grommets from control panel holes
- Using a Phillips head screw driver, fully screw in clockwise the valve rotation limit screw. When this is done the valve rotation will be limited to less than 180°.



- 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 to ensure a small steady flame is achieved.
- Turn burners off and replace rubber grommets and control knobs.



## Choosing a location

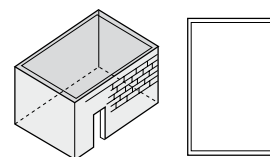
- The vertical clearance above the cooking surface to any combustible materials must be at least 1000mm.
- Cooking with roasting hood closed vents the hot flue gases out the rear of the appliance. A minimum clearance of 450mm to any combustible materials is required.
- The appliance requires clearance on both sides and at rear for ventilation, ensure at least 100mm clearance.
- 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.
- This appliance must be installed in accordance with Australian Standards AS4557 and AS5601 and in accordance with your local authority.

## Installation warnings

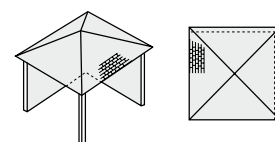


- This appliance shall only be used in an above ground, open air situation with natural ventilation without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind or natural convection. This barbecue has been designed for outdoor use only. Refer to diagrams below.
- 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.

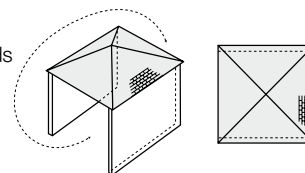
Outdoor area example 1



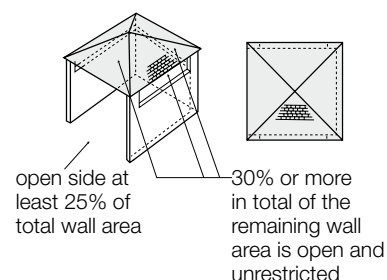
Outdoor area example 2



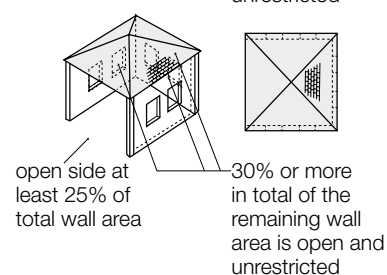
Outdoor area example 3  
both ends open



Outdoor area example 4

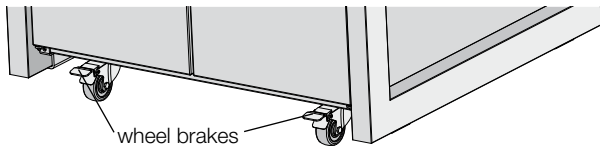


Outdoor area example 5



## 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:

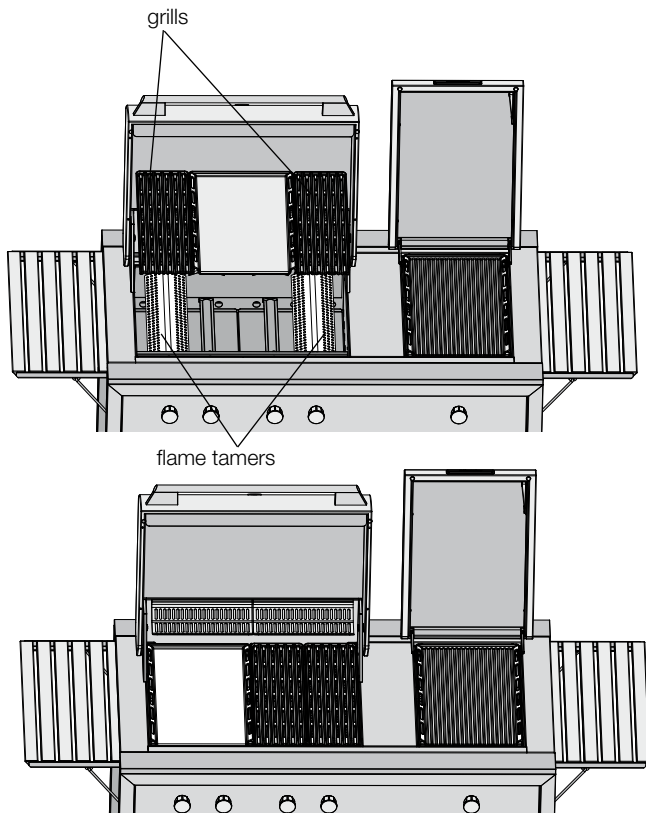
- Push down until it locks.

## Options for configuration of hotplates and grills

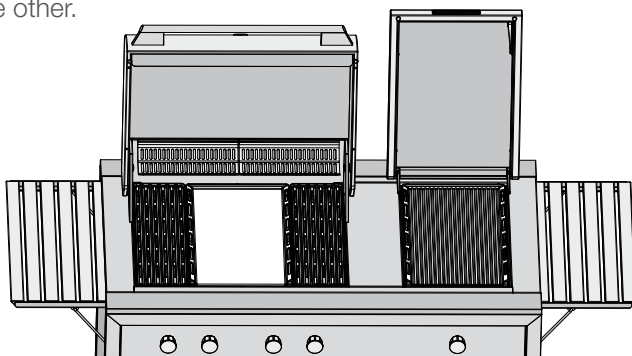


**important**

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



Grills can be placed together on one side and hotplate on the other.



Grills can be placed either side of hotplate. This is the preferred option for roasting.

## Operating instructions

### Control functions

Before lighting the barbecue:

- Check that all hoses and gas fittings are tight.
- Open the roasting hood or slimline lid

*NOTE the slimline lid is designed as a cover for weather protection. The lid is not designed to be used as a cooking hood*

- Check all control knobs are in the 'OFF' position
- Ensure that the cooking surfaces are clean
- Turn the gas isolation valve 'ON'

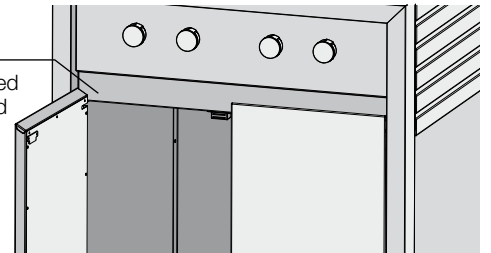
### Lighting instructions

- Do not attempt to light burners with cooking surfaces covered
- Read instructions before lighting
- To light a burner, depress the knob and rotate to 'HIGH'
- A spark is generated to light the flame thrower along side the burner. The flame thrower makes an audible noise and only operates when the knob is depressed to light the burner. Release the knob and check if burner is lit. The audible noise from the flame thrower will stop when knob released.
- If the burner did not light, turn the knob to the 'OFF' position. Allow gas to disperse, then repeat lighting procedure.

### Manual lighting

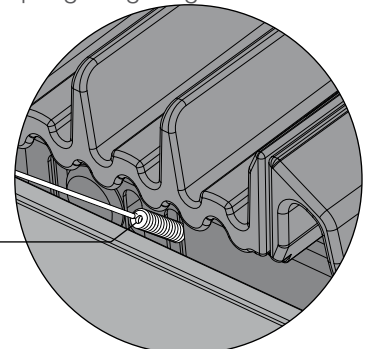
- If, in the event of the automatic ignition system not working, the barbecue can be lit manually
- A match holder with attached chain is fixed to the panel behind top of door. For the 3 door model, it is near the hinge of the centre door. For the 2 door model it is near the hinge of the left door. It is accessible from inside the cabinet.

match holder with attaching chain located inside channel formed by this panel



- To light manually, fit a 40mm match to the holder and light. Pass match through viewing slots below the front cooking plate down towards the burner, then rotate knob to HIGH to ignite. If ignition fails, turn the control valve OFF and allow several minutes for the gas to disperse before attempting to light again.

pass match holder through viewing slot at front under cooking plates



- Once alight, repeat for other burners as required.

## Using the roasting hood

### 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 low position for satisfactory cooking
- If the unit does not operate correctly refer to the troubleshooting section on page 22
- 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 on low setting for satisfactory cooking.

### 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

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.



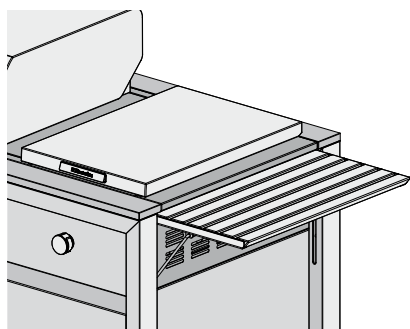
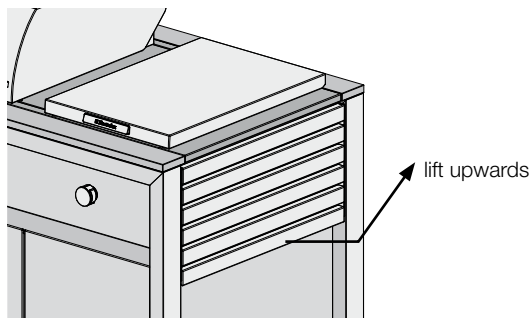
### warning

**ONLY USE A MINIMUM AMOUNT OF OIL AS EXCESS OIL CAN CAUSE THE FLAMES TO IGNITE FURTHER.**

## Using the side table

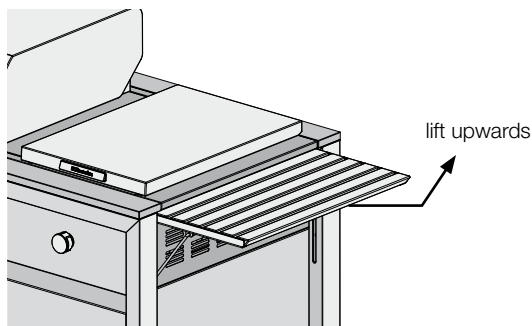
### To extend the side tables:

- Lift upwards until it locks



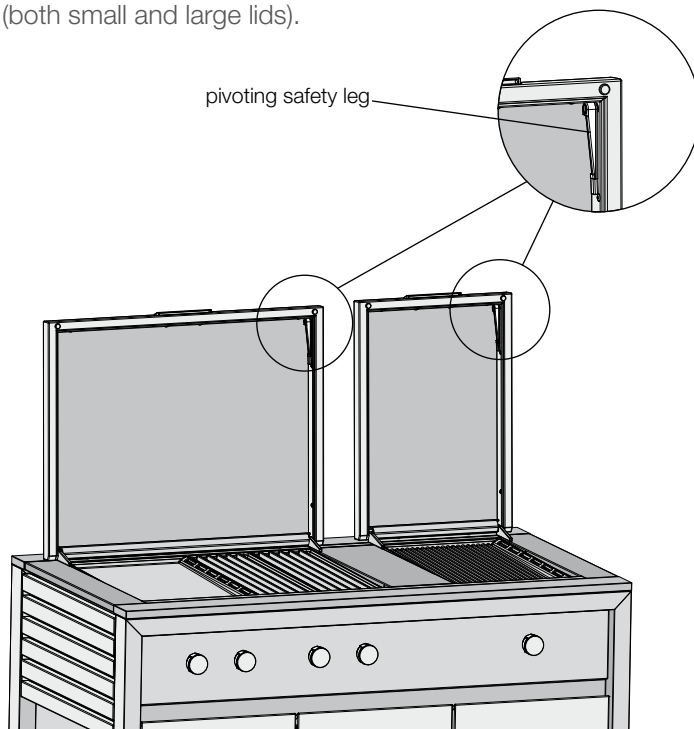
### To fold back into place:

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

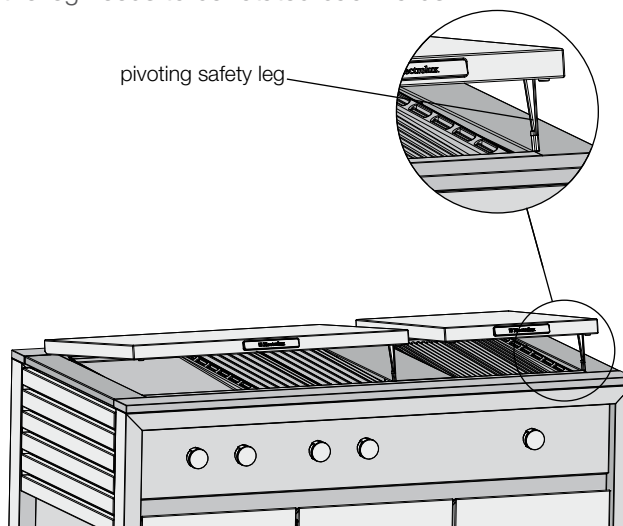


## Lid safety leg – slimline lid only

To ensure that the user remembers to turn off the gas before closing the lid, a pivoting safety leg has been fitted (both small and large lids).



When closing the lid the safety leg will pivot forward and rest against the trim surface to prevent the lid closing. After ensuring the gas has been turned off, to fully close the lid, the leg needs to be rotated backwards.



**warning**

**THE SLIMLINE LID MUST NOT BE CLOSED WHEN THE BURNERS ARE OPERATING.**

Closing the lid during burner operation can cause discolouration and damage to the lid and barbecue unit.

## Cleaning and care

This Electrolux 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.**

### Cast iron plates

The cooking plates and grills have a porcelain enamelled coating.

*NOTE: Many food acids, juices, marinades and sauces contain highly acidic elements that will slowly attack the surface of the cast iron if not removed immediately after cooking.*

After use remove all solid material from the cooking surface using a brass bristled barbecue brush or plastic bristled scourer. Wipe off the remaining grease with paper towelling. Gently wash the surfaces with a cloth or sponge and a mild detergent and hot water. Dry components immediately and coat the cooking surface with a light layer of cooking oil. This protects the surface when not in use. Do not clean the cooking surface in a dishwasher

### Cleaning stainless steel surfaces



### caution

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

- Wash all stainless steel components, including the slimline lid, the roasting hood, tubular frame 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



### tips and information

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 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 the Electrolux spare parts outlets.



### 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.

Care should also be taken not to disturb the spark electrode.

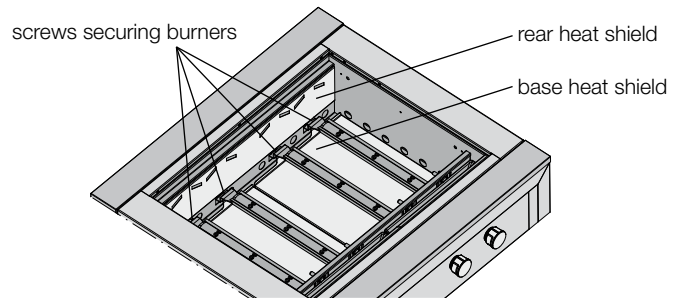
### Cleaning inside the barbecue

The inside of the burner box should be regularly cleaned to prevent any build up of food residues.

To access the burner box remove cooking plates and heat distributors. To remove rear heat shield lift to disengage clips. To remove burners undo screws securing burners at rear, and lift out carefully to prevent scratching. The base heat shields can also be lifted out.

Ensure that all oil and food residues are removed.

After cleaning complete, re-assemble ensuring burner is correctly located over the injector.



### Cleaning the oil reservoirs

The barbecue has a unique oil management system which drains oil to the front into easily removed reservoirs which 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 table timber

The hardwood used on the 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

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.

## Maintenance

### 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 there is a spark being generated when knob rotated
		Ignition electrode wet or dirty, gently clean and dry electrode, ensuring position is unchanged
		Manually light the barbecue
Excess smoke being emitted from the cooking area	Too much heat	Turn down gas valve 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 E:EVOLUTION 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)

### **Electrolux Home Products New Zealand**

telephone: 09 573 2384  
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email: [customercare@electrolux.co.nz](mailto:customercare@electrolux.co.nz)  
web: [www.electrolux.co.nz](http://www.electrolux.co.nz)

### **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) or [www.electrolux.co.nz](http://www.electrolux.co.nz)