



**Assembly and Operating Instructions for
Outback® Trekker Portable Gas BBQ**



Photographs are not to scale.
Specifications subject to change
without prior notice.

RG47F

CE
0359



WARNING

- For outdoor use only. Not for commercial use.
- Read instructions before using the appliance. Failure to follow instructions could result in death, serious bodily injury, and/or property loss.
- Warning: accessible parts may be very hot. Keep young children and pets away.
- Do not move the appliance during use.
- Turn off the gas supply at the gas bottle after use.
- Any modification of the appliance, misuse, or failure to follow the instructions may be dangerous and will invalidate your warranty. This does not affect your statutory rights.
- Retain these instructions for future reference.
- Leak test annually, and whenever the gas bottle is removed or replaced. Check that the hose connections are tight and leak test each time you reconnect the gas bottle.
- For Flare-up control please refer to the 'OPERATION' section of this manual.

FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open barbecue lid or hood.
4. If odour continues, discontinue use and contact your local dealer.

FOR YOUR SAFETY

1. Do not store or use petrol or other flammable vapours or liquids in the vicinity of this or any other appliance.
2. A gas bottle not connected for use must not be stored in the vicinity of this or any other appliance.

Parts List

Quantity varies according to model purchased. Specifications subject to change without prior notice. For more details on hardware, please see the corresponding 'Hardware Reference Diagram'.

	CODE	PART	QTY	Outback® Trekker Portable Gas BBQ
HOOD	A1	Hood	1	✓
	A2	Hood Handle	1	✓+
	A3	Hood Hinge	1	✓+
BODY	B1	Barbecue Body	1	✓
	B2	Burner	1	✓+
	B3	Control Panel	1	✓+
	B4	Knob	1	✓+
	B5	Hose and Regulator Assembly	1	✓+
	B6	Flame Tamer	1	✓
	B7	Cooking Grill	1	✓
	B8	Cooking Griddle	1	✓
	B9	Cooking Vessel Support	1	✓
	B10	Grease Cup	1	✓
	B11	Body Hinge	1	✓+
	B12	Leg Support	3	✓+
	B13	Grill Lifting Handle	2	✓
TROLLEY	C1	Leg	3	✓
	C2	Leg Endcap	3	✓+
	C3	Shelf Support	3	✓+
	C4	Shelf	1	✓
	C5	Tool Hook	2	✓
	C6	Short Leg	3	✓
HARDWARE	D1	Wing Bolt	3	✓
	D2	Hinge Pin	1	✓
	D3	R Shape Clip	1	✓

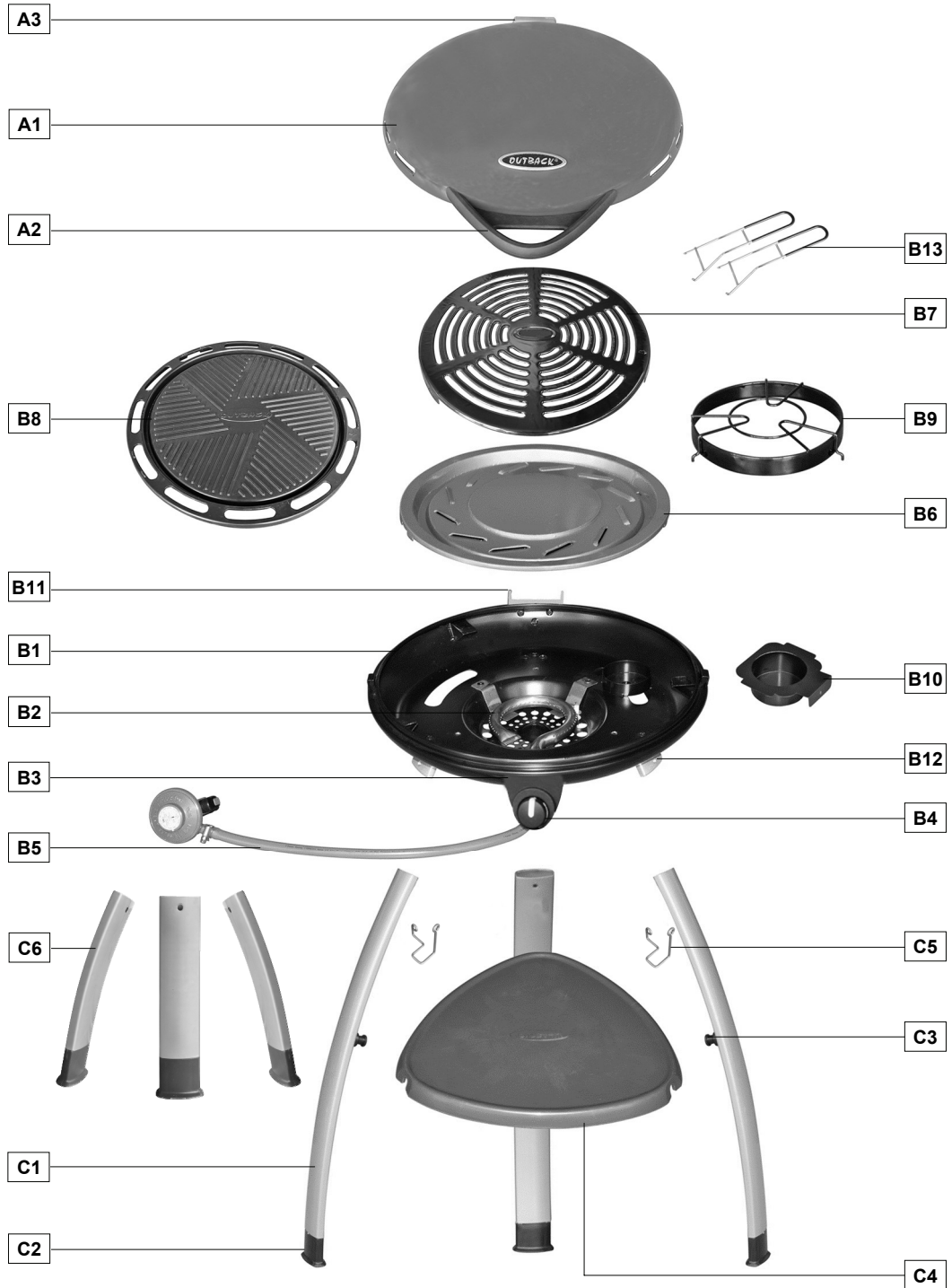
✚ Pre-Assembled Component

★ Quantity varies according to model purchased

▲ Appearance, size, and construction may differ according to model purchased

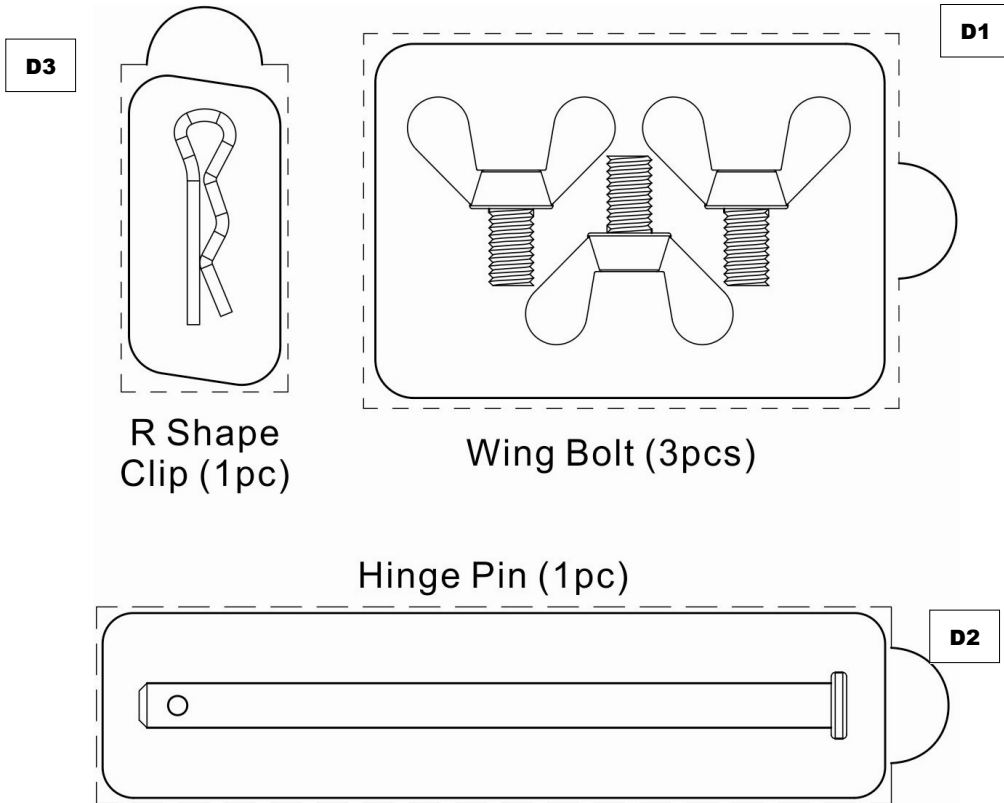
Parts Diagram

Quantity varies according to model purchased. Specifications subject to change without prior notice. For more details on hardware, please see the corresponding 'Hardware Reference Diagram'.



Hardware Reference Diagram

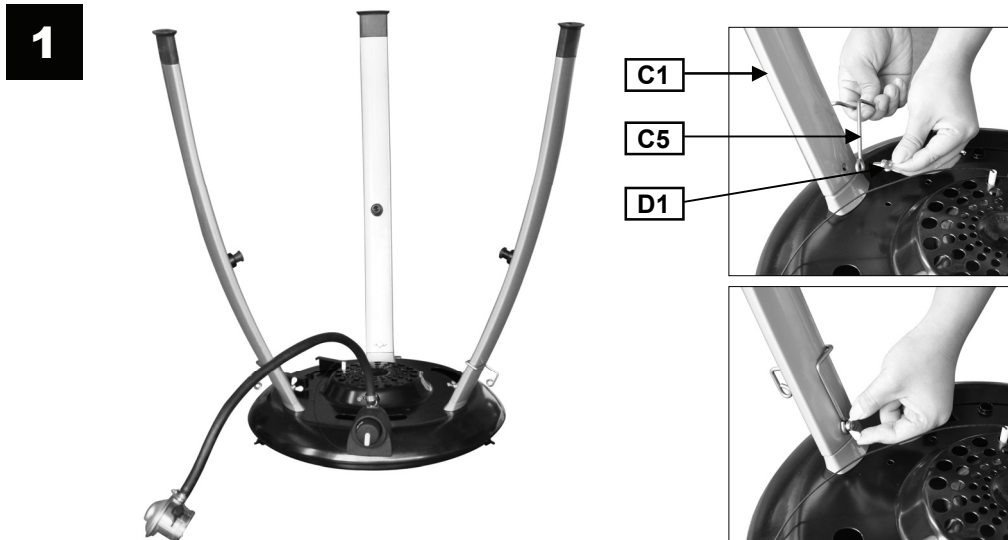
Specifications subject to change without prior notice.



Assembly

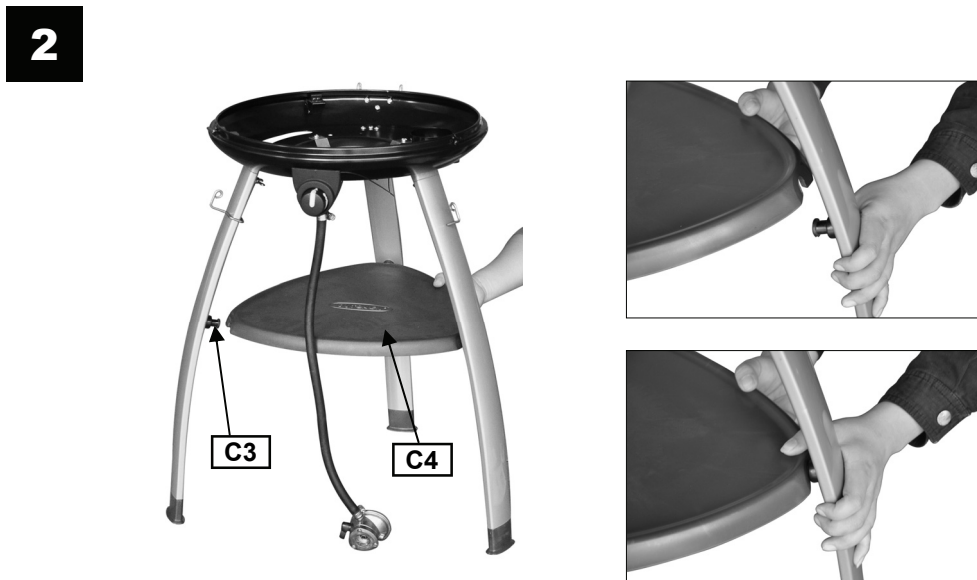
IMPORTANT!

- Remove any internal components or packaging from the barbecue body.
- Whilst every care is taken in the manufacture of this product, care must be taken during assembly in case sharp edges are present.
- **Please read the Important Information section carefully before assembly and use of your barbecue.**



Attach the Tool Hooks (C5) and Legs (C1) onto the Leg Supports (B12) using Wing Bolts (D1x3pcs) by placing a Wing Bolt through the loop of a tool hook and then into each leg as shown.

Note: The tool hooks are to be installed on the front of two legs only.



Attach the Shelf (C4) onto the legs by aligning the snap hooks underneath the shelf with the Shelf Supports (C3), and pressing down to secure it in place.

3



Insert the Grease Cup (B10) by sliding it underneath the Barbecue Body (B1).

4



Attach the hood assembly onto the barbecue body by aligning the Hood Hinge (A3) with the Body Hinge (B11), and secure with a Hinge Pin (D2) and R Shape Clip (D3).

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Multiple Use

Option One



Place the Cooking grill (B7) and Flame Tamer (B6) into the barbecue body by aligning the three locating grooves with the three supporting blocks, ensuring it lies level within the body.

NOTE: Please align the "Arrow" mark on the griddle or flame tamer with the supporting block on the right for easy assembly.

NOTE: Make sure the flame tamer lies underneath the grill.

Option Two



Place the Cooking Vessel Support (B9) into the barbecue body by inserting the three legs in the corresponding holes, ensuring it lies level within the body.

NOTE: This appliance can be used for cooking soup or boiling water.

NOTE: Make sure the base of cooking vessel to put on the support is larger than 150mm and smaller than 220mm.

Option Three



Place the Cooking Griddle (B8) into the barbecue body by aligning the three locating grooves with the three supporting blocks, ensuring it lies level within the body.

NOTE: Flame tamer must be removed when using griddle plate.

NOTE: Please align the "Arrow" mark on the griddle with the supporting block on the right for easy assembly.

NOTE: Make sure the drip hole in the griddle is aligning with the drip funnel in the body.

Option Four



For use as table top BBQ, remove Shelf (C4), unscrew Wing Bolts (D1x3) and remove Legs (C1x3). Use Wing bolts to attach Sort Leg (C6x3).

Warning: Trekker Table Top BBQ will reach high temperatures. Do not place on table containing plastic or other flammable materials.

Grill Lifting Handle Usage Reference

1 To remove and replace cooking vessel support



2 To remove and replace Cooking Griddle



3 To remove and replace cooking grill

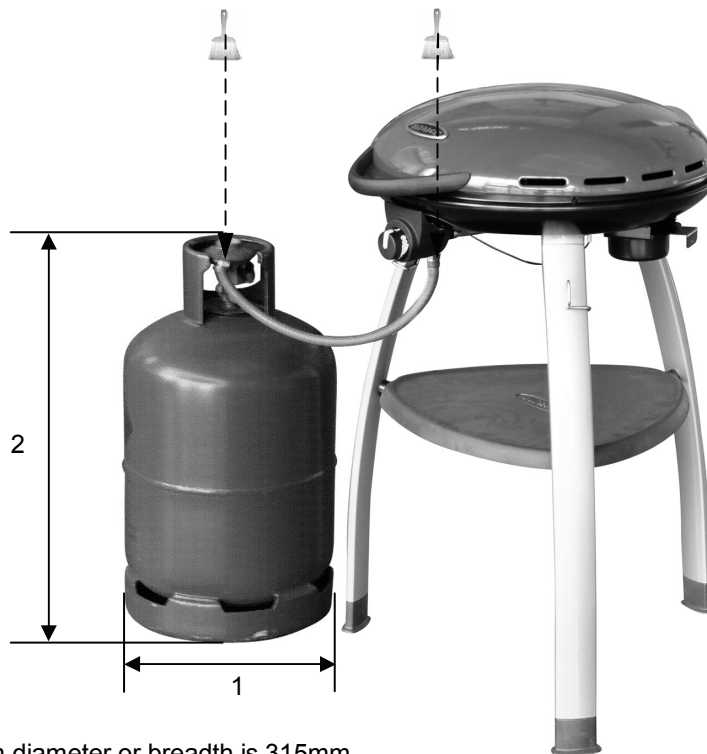


4 To remove and replace flame tamer



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Leak Test Diagram



1. Maximum diameter or breadth is 315mm.
2. Maximum height (regulator included) is 580mm.

ASSEMBLY IS NOW COMPLETE.

PROCEED TO THE NEXT PAGE FOR INSTRUCTIONS ON OPERATION AND MAINTENANCE

ALL JOINTS AND CONNECTIONS MUST NOW BE **LEAK TESTED** BEFORE USING THE BARBECUE.

Leak test annually, and whenever the gas bottle is removed or replaced.

Leak Testing

Always perform a leak test in a well-ventilated area.

Step 1 - Confirm all control knobs are in the off position.

Step 2 - Turn the gas on / open the gas control valve on the gas bottle or regulator.

Step 3 - Check for leaks by brushing a solution of ½ water and ½ liquid detergent / soap over all the gas system joints, including gas bottle valve connections, hose connections, and regulator connections.

Step 4 - NEVER USE AN OPEN FLAME to test for leaks at any time.

Step 5 - If bubbles form over any of the joints there is a leak

- Turn off the gas supply at the gas bottle
- Retighten all joints
- Repeat test
- If bubbles form again do not use the barbecue and contact your local distributor for assistance.

Always wipe the mixed solution (½ water and ½ liquid detergent / soap) from all joints and connections after leak testing.

Important Information

Please read these instructions carefully before assembly and use of your barbecue.

- ▲ Retain these instructions for future reference.
- ▲ This product is for outdoors use only. Do not use indoors.
- ▲ Do not use the barbecue or store gas bottles below ground level. LP gas is heavier than air so if a leak occurs the gas will collect at a low level and could ignite in the presence of a flame or spark.
- ▲ For use with LPG bottled gas only. A suitable regulator must be used for butane, propane or mixes.
- ▲ Remove plastic wrap from any part before lighting.
- ▲ Do not use within 1m of any flammable structure or surface. Do not use under any combustible surface.
- ▲ LP gas bottles should never be placed directly underneath the barbecue.
- ▲ LP gas bottles should never be stored or used laid on their side, in the horizontal position. A leak would be very serious and liquid could enter the gas line with serious result.
- ▲ Never store gas bottles indoors.
- ▲ Open the barbecue hood or lid before lighting.
- ▲ Once lit, do not move the barbecue until it has completely cooled, after use.
- ▲ This barbecue must not be left unattended when lit.
- ▲ The hood or lid handle can become very hot. Grip only the centre of the handle. Always use oven gloves when cooking or carrying out any adjustments to the barbecue.
- ▲ Use purpose designed barbecue tools with long, heat resistant handles.
- ▲ Use caution when opening the hood or lid, as hot steam inside is released upon opening.
- ▲ Parts of this barbecue become very hot – care must be taken, especially when children, elderly people, and animals are present.
- ▲ Turn off the gas supply at the gas bottle after use.
- ▲ Never cover a barbecue until it has completely cooled.
- ▲ Use this barbecue only on a stable, flat surface.

- ▲ Before you use your barbecue, perform a leak test. This is the only safe and sure way to detect any gas leaking from joints and connections of the barbecue after assembly.
- ▲ Leak test annually, and whenever the gas bottle is removed or replaced.
- ▲ Do not store flammable materials near this barbecue.
- ▲ Do not use aerosols near this barbecue.
- ▲ Failure to follow the manual's instructions could result in serious injury or damage.
- ▲ Parts sealed by the manufacturer or his agent must not be altered by the user.
- ▲ Modification of the barbecue may be dangerous, is not permitted and will nullify any warranty.
- ▲ If you have any queries regarding these instructions, contact your local dealer.

Gas, Regulator and Hose

This barbecue can use either propane or butane or propane / butane mixed LPG (liquid petroleum gas) bottled gas. Propane bottles, will supply gas all year round, even on cold winter days. Butane bottles will supply sufficient gas in summer, but it may affect the performance of the barbecue and restrict the heat output available from the burner, particularly once the gas temperature starts to fall below +10°C. A spanner may be required to change gas bottles.

- The hose should hang freely with no bends, twisting, tension, folds, or kinks that could obstruct free flow of gas. Always inspect the hose for cuts, cracks, or excessive wear before use.
- Apart from the connection point, no part of the hose should touch any hot barbecue parts. If the hose shows any sign of damage it must be replaced with a hose suitable for use with LP gas which meets the national standards for the country of use.
- A suitable hose must comply with EN16436-1 or local regulation, and the length should not exceed 1.5 metres.

For optimal performance, we suggest using a 13kg gas bottle. A suitable regulator must comply with EN16129. YOU MUST HAVE THE PROPER REGULATOR AND BOTTLE IN ORDER FOR THE BARBECUE TO OPERATE SAFELY AND EFFICIENTLY. USE OF AN

INCORRECT OR FAULTY REGULATOR IS DANGEROUS AND WILL INVALIDATE ANY WARRANTY. Please consult your local gas dealer for the most suitable gas bottles and regulators.

Installation

Selecting a Location

This barbecue is for **outdoor use only** and should be placed in a well-ventilated area, and on a safe and even surface. Never place your barbecue below ground level. Take care to ensure that it is not placed UNDER any combustible surface. The sides of the barbecue should NEVER be closer than 1 metre from any combustible surface, including trees and fences and make sure that there are no heat sources near the barbecue (cigarettes, open flames, spark etc.). Keep this barbecue away from any flammable materials!

Precautions

Do not obstruct any ventilation openings in the barbecue body.

Position the gas bottle on level ground next to the barbecue and safely away from any source of heat.

Should you need to install or change the gas bottle, confirm that the barbecue is switched off, and that there are no sources of ignition (cigarettes, open flame, sparks, etc.) near before proceeding.

Connecting a Gas Hose to the Barbecue

Warm the end of the hose in hot water for 2 minutes. Ensure the jubilee clip is on the hose, and then push the hose all the way onto the outlet of the gas valve. Using a screwdriver turn the retaining screw to tighten the jubilee clip.

Fixing a Regulator to the Gas Bottle

Confirm all barbecue control knobs are in the off position. Connect the regulator to the gas bottle according to your regulator and bottle dealer's instructions.

Operation

▲Warnings

- ▲ Before proceeding, make certain that you understand the **IMPORTANT INFORMATION** section of this manual.
- ▲ Your barbecue is not designed to be used

with the cooking area as a solid plate — this includes baking dishes. Full coverage will cause excessive build-up of heat and damage the barbecue. This is not covered by warranty.

Preparation Before Cooking

To prevent foods from sticking to the cooking surface, please use a long handled brush to **apply a light coat of cooking or vegetable oil before each barbecuing session.** (Note: When cooking for the first time, paint colours may change slightly as a result. This is normal and should be expected.) During use, the protective coating may come off the cooking surface. This is normal and is not harmful.

Lighting the Barbecue

- Open the barbecue hood or lid before lighting. **Never** light your barbecue with the hood or lid closed.
- Ensure knob is in the off position. Open the gas control valve on the gas bottle or regulator.
- Push the control knob in and turn it anti-clockwise until you feel resistance to the turning. Pause 4 seconds, then continue turning the control knob until a click is heard and the burner is lit. Repeat previous step several times until the burner is lit.
- If burner fails to ignite after following above procedure, turn the knob to the off position. Close the gas valve on the gas bottle. Wait 5 minutes. Reattempt all of the above steps. If the barbecue still fails to light, please refer to the manual ignition instructions below.
- After ignition, turn the burner to the low position for 3-5 minutes in order to pre-heat the barbecue. This should be done before each cooking session. The hood or lid should be open during preheating.
- After completion of preheating, keep the burner at the low position for best cooking results.

Manual Ignition Instructions

- Open the barbecue hood or lid before lighting. **Never** light your barbecue with the hood or lid closed.
- Ensure all knob is in the off position. Open the gas control valve on the gas bottle or regulator.
- Push and turn the control knob anti-clockwise to the high position, taking care to protect yourself from the flames.
- If burner fails to ignite, contact your local dealer for assistance.

- After ignition, turn the burner to the low position for 3-5 minutes in order to pre-heat the barbecue. This should be done before each cooking session. The hood or lid should be open during preheating.
- After completion of preheating, keep the burner at the low position for best cooking results.

Grill Cooking

The burner heat up the flame tamer underneath the grill, which in turn heats the food on the grill. The natural food juices produced during cooking fall onto the hot flame tamer below and vaporise. The subsequent rising smoke bastes the food, as it travels upwards, imparting that unique barbecued flavour.

Griddle Plate Cooking

The burner heat the griddle plate directly, which then cooks the food on contact. Griddle plates allow for the cooking of smaller items, such as seafood, which could fall through the spaces of a grill. They are also suitable for cooking items that require high-temperature/short-duration cooking, such as vegetables and smaller cuts of fish. Similarly, it can be used in exactly the same way as a griddle in the kitchen, for searing steaks, cooking eggs, etc. Alternatively, it can be used for heating pans or keeping food warm.

Flare-Up Control *Very Important Notice*

Flare-ups occur when meat is barbecued, and its fat and juices fall upon the hot flame tamer. Smoke of course helps give food its barbecued flavour, but it is best to avoid excessive flare-up to prevent food being burned. To control flare-ups, it is **ABSOLUTELY ESSENTIAL** to trim away excess fat from meat and poultry before grilling, use cooking sauces and marinades sparingly and try to avoid very cheap cuts of meat or meat products as these tend to have a high fat and water content.

When flare-ups do occur, they can usually be extinguished by applying baking soda or salt directly onto the flame tamer. Always protect your hands when handling anything near the cooking surface of the barbecue and take care to protect yourself from the flames.

If a fat fire occurs, please see the instructions given below.

Fat Fires

Empty and clean the grease cup of food debris

after each cooking session. If the barbecue is to be used for large gatherings, it will be necessary to turn off and cool the barbecue every two hours to remove food debris from the grease cup and clean it out. The time between cleaning may need to be reduced if very fatty foods or cheap meat products are being cooked. Failure to do this may result in a fat fire, which may cause injury and could seriously damage the barbecue.

In the event of a fat fire:

- If safe to do so, turn all control knobs to the 'off' position.
- Turn off the gas supply at the gas bottle.
- Keep everyone at a safe distance from the barbecue and wait until the fire has burnt out.
- Do not close the hood or lid of the barbecue.
- NEVER DOUSE A BARBECUE WITH WATER. IF AN EXTINGUISHER IS USED, IT SHOULD BE A POWDER TYPE.
- DO NOT REMOVE THE GREASE CUP.
- If the fire does not seem to be abating or appears to be worsening, contact your local Fire Brigade for assistance.

End of Cooking Session

After each cooking session, turn the barbecue burner to the "low" position and burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier. Make sure the hood or lid is open during this process.

Turning Off Your Barbecue

When you have finished using your barbecue, turn all the control valves fully clockwise to the "Off" position, then switch off the gas supply at the bottle.

Wait until the barbecue is sufficiently cool before closing its hood or lid.

Care and Maintenance

Regularly clean your barbecue between uses and especially after extended periods of storage. Ensure the barbecue and its components are sufficiently cool before cleaning. Do not leave the barbecue exposed to outside weather conditions or stored in damp, moist areas.

- ▲ Never handle hot parts with unprotected hands.
- ▲ Never douse the barbecue with water when its surfaces are hot.

In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months. Heavy-duty OUTBACK® barbecue covers and other accessories are available from your local stockist.

Even when your barbecue is covered for its protection, it must be inspected on a regular basis as damp or condensation can form which may result in damage to the barbecue. It may be necessary to dry the barbecue and the inside of the cover. It is possible for mould to grow on any fat remaining on parts of the barbecue. This should be cleaned off smooth surfaces with hot soapy water.

Any rust that is found that does not come into contact with the food should be treated with a rust inhibitor and painted with barbecue paint or a heat resistant paint.

Cooking Surfaces

When the barbecue has cooled, clean with hot soapy water. To remove any food residue, use a mild cream cleaner on a non-abrasive pad. Do not use scouring pads or powders as they can permanently damage the finish. Rinse well and dry thoroughly. Due to the weight of the cooking surfaces, we do not recommend cleaning in a dishwasher.

It is quite normal for surface rust to be present on the cooking surface. If rust appears between uses or in storage, clean with a soft brass wire brush. Be careful not to damage the cooking surface, re-oil and cure.

Burner

Provided that they are operating correctly, in normal usage, burning off the residue after cooking will keep the burner clean.

The burner should be removed and cleaned annually, or whenever heavy build-up is found, to ensure that there are no signs of blockage (debris, insects) in either the burner portholes or the primary air inlet of the burner. Use a pipe cleaner to clear obstructions.

When refitting the burner, be careful to check that the neck of the burner fits over the valve outlet.

It is quite normal for surface rust to be present on the burner. If rust appears between uses or

in storage, clean with a soft brass wire brush.

Flame Tamer

Remove any food residue from the flame tamer surface with a plastic or wooden scraper or brass wire brush. Do not use a steel scraper or wire brush. Clean with hot soapy water and rinse well.

Grease Cup

After every use, empty and clean the grease cup of any fat or food particles, using a plastic or wooden scraper if necessary.

Failure to keep it clean, and excessive build up can result in a fat fire. This can be hazardous and severely damage the barbecue. **This is not a fault in the barbecue and is therefore not covered by the terms of the warranty.** If required, the cup can be washed in hot soapy water.

Barbecue Body

Regularly remove excess grease or fat from the barbecue body using a cloth wrung out in hot soapy water and dry thoroughly. Excess fat and food debris can be removed from inside the body using a soft plastic or wooden scraper. It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only. Do not use abrasives. Remove cooking surfaces and burner before full cleaning. Do not immerse the gas controls or manifold in water. Check burner operation after carefully refitting into body.

Barbecue Hood or Lid & Trolley

Use a non-abrasive cloth or pad and clean with hot, soapy water. Do not use scouring pads or powders as they can permanently damage the finish.

Fixings

All screws and bolts, etc. should be checked and tightened on a regular basis.

Storage

Ensure the barbecue is properly cooled before covering or storing. Store your barbecue in a cool dry place.

Cover the burner with aluminium foil in order to prevent insects or other debris from collecting in burner holes.

If the barbecue is to be stored indoors, the gas

bottle must be disconnected and left outside. The gas bottle should always be stored outside, in a dry, well-ventilated area, away from any sources of heat or ignition. Do not let children tamper with the bottle.

When using the barbecue after extended periods of storage follow the cleaning procedures.

Technical Specifications

	CE Approval	Heat Input	Burners	Injector Size	Gas /Pressure
Outback® Trekker Portable Gas BBQ	0359 359BR665	3.7 kW	1	0.94mm	Butane: 28-30mbar Propane: 37mbar
Gas Consumption: 269g/hr					
Countries of Use: <small>†3+ (28-30/37)</small> BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SK, SI					

Specifications subject to change without prior notice.

Troubleshooting

Problem	Possible Cause	Solution
Burner will not light using the ignition system	LP gas bottle is empty	Replace with full bottle
	Faulty regulator	Have regulator checked or replaced
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Electrode or ignition button wire is loose or disconnected on electrode or ignition unit	Reconnect wire
	Electrode or wire is damaged	Change electrode and wire
Burner will not light with a match	Faulty integral ignitor	Change ignitor
	LP gas bottle is empty	Replace with full bottle
	Faulty regulator	Have regulator checked or replaced
	Obstructions in burner	Clean burner
Low flame or flashback (fire in burner tube— a hissing or roaring noise may be heard)	Obstructions in gas jets or gas hose	Clean jets and gas hose
	LP gas bottle too small	Use larger bottle
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Windy conditions	Use barbecue in a more sheltered position
Gas valve knob difficult to turn	Integral ignition system jammed	Replace gas valve
	Gas valve jammed	Replace gas valve

Manufacturer:
 TPA Industrial (DG) Co. Ltd.
 Xingguang Rd., Huangjiang, Dongguan
 Guangdong, China 523768

OUTBACK® WARRANTY

OUTBACK® barbecues are warranted to the original purchaser against defects in materials and workmanship. OUTBACK® will supply replacements for defective parts free of charge provided that:

- ◆ The product has not been used for trade, professional or hire purposes.
- ◆ The product has not been subjected to misuse or neglect, including fat fires and flare ups or use of a faulty or incorrect regulator.
- ◆ The product has not sustained damage through foreign objects, substances or accidents.
- ◆ The care and maintenance instructions given in your OUTBACK® manual have been followed.

Any warranty and guarantee claims shall be rendered void in the event of improper use of the barbecue or the use of non-approved fuels. Discolouration, rusting or slight deformation of parts exposed directly to the flames (grill, griddle, flame tamer, burner, etc.) do not impair the function of the barbecue and do not form a basis for any claims.

This warranty is offered as an extra benefit and is in addition to the customers' statutory rights.

OUTBACK® does not in any way warranty the gas cylinder.

In the unlikely event that you experience problems with this barbecue, please fill in our warranty form at:

<http://www.outbackbarbecues.com/warranty-form>

One of our colleagues will be in contact with you shortly.

For reference and correspondence, record your serial number here.
(See sticker on side of barbecue body.)

Serial No. _____

This number may be required when ordering spare parts or accessories. A part reference number may also be required where applicable.

HELPLINE NUMBER: 0345 388 6032