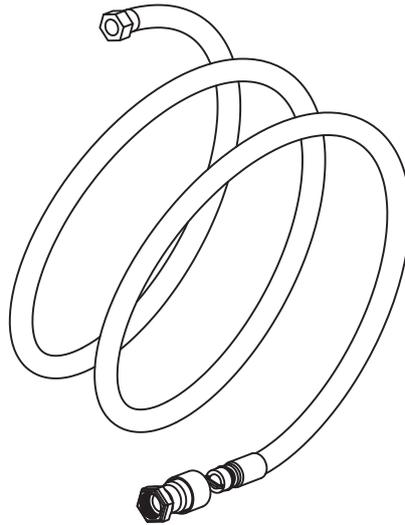


CONVERSION INSTRUCTION FROM PROPANE TO NATURAL GAS



⚠ WARNING

“This conversion kit shall be installed by a qualified service agency in accordance with the manufacturer’s instructions and all applicable codes and requirements of the authority having jurisdiction. If the information in these instructions is not followed exactly, a fire, explosion or production of carbon monoxide may result causing property damage, personal injury or loss of life. The qualified service agency is responsible for the proper and complete until the operation of the converted appliance is checked as specified in the manufacturer’s instructions supplied with the kit.”

**Conversion kit suitable for BG2211A3/BG2211B3/
BG2211A4 /BG2211A6**

Tools are NOT included.



WARNING!

PRECAUTIONARY LEAK TEST

LEAK TESTS MUST BE CARRIED OUT IN A WELL VENTILATED AREA

- Confirm all control knobs are in the 'OFF' position.
- Open the gas control valve on the gas cylinder or regulator.
- To check for gas leaks a solution of soapy water is required

NEVER USE AN OPEN FLAME TO CARRY OUT A GAS LEAK TEST

- The gas piping system **MUST** be checked for leaks by brushing the soapy water solution across each joint including valve connections, hose connections, side burner connections and regulator connections
- If bubbles appear across any joint or connection there is a leak:
 - Immediately turn the gas cylinder valve 'OFF' .
 - Check and retighten all gas connections and joints.
 - Repeat section **PRECAUTIONARY LEAK TEST**.
 - If the leak has been corrected then the barbecue can be used.
 - If the leak has not been fixed **DO NOT USE YOUR BARBECUE**,contact the customer service centre as listed on the warranty card for assistance.

**IT IS RECOMMENDED THAT A LEAK TEST BE CARRIED OUT ON A YEARLY BASIS
CHECK GAS CYLINDER CONNECTION WHEN EXCHANGING GAS CYLINDER**

BARBECUE NATURAL GAS DETAILS

- Main burner: 10,000 BTU
- Side burner: 12,000BTU

ASSEMBLY INSTRUCTIONS

Step 1

- 1) Open the BBQ hood.
- 2) Remove warming rack, hotplate, grill plates and flame tamer.
- 3) Put it aside.

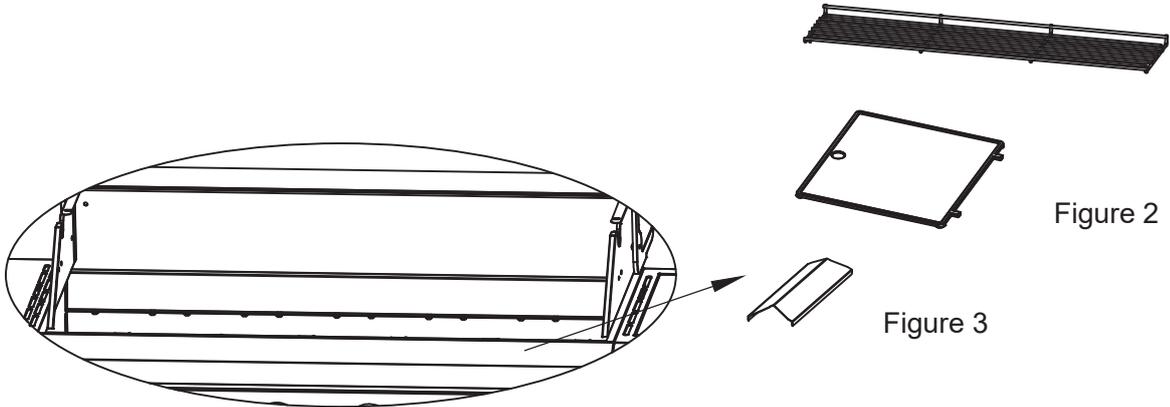


Figure 1

Figure 2

Figure 3

Step 2

- 1) Remove the R-pin at the end of the burner as in Figure 4.
- 2) Remove all the burners carefully and put it aside as in Figure 5.

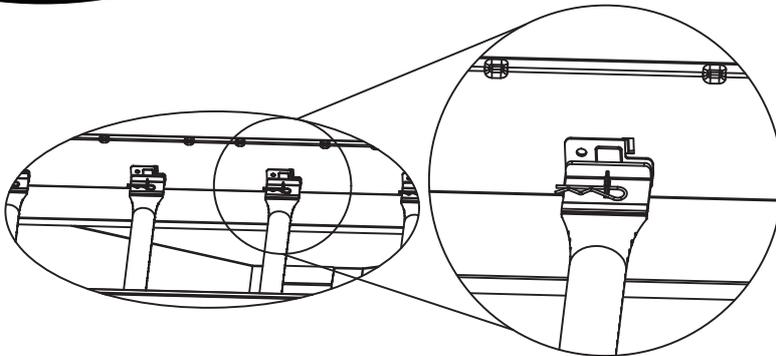


Figure 4

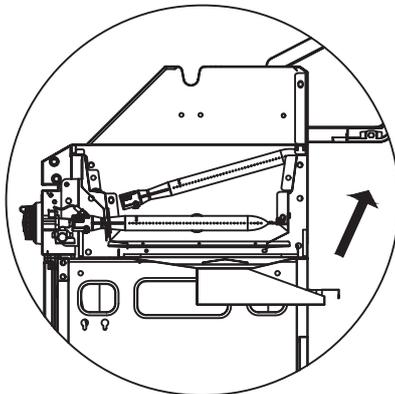
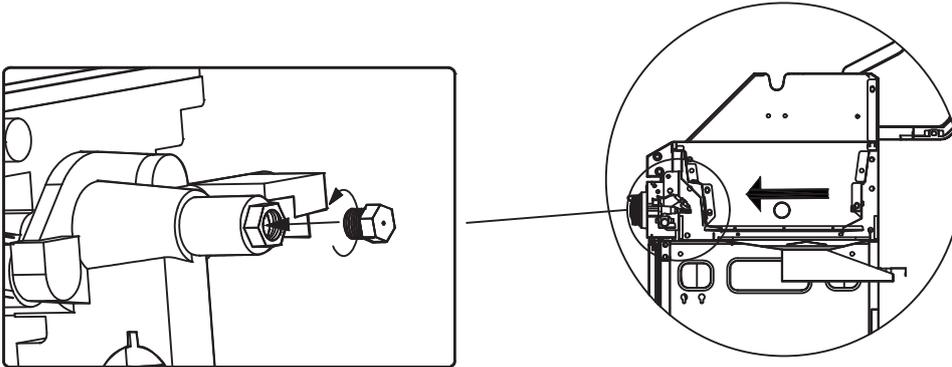


Figure 5

ASSEMBLY INSTRUCTIONS

Step 3

- 1) Unscrew the Propane injectors out in the anti-clockwise direction.
 - 2) Put the Propane injectors in a safe place. The injector is a 2 step unit. Remove the Propane injector and the NG injector is already there and ready for use.
- Note: when unscrew and screw on the injectors from or onto the valve carefully and dont overpressure. Please use a 6mm nut driver to operate (Tool is NOT included).



Step 4

- 1) Insert back all burner as in Figure 6 and 7.
- 2) Secure all burner with the R Pin as in Figure 8 and 9.

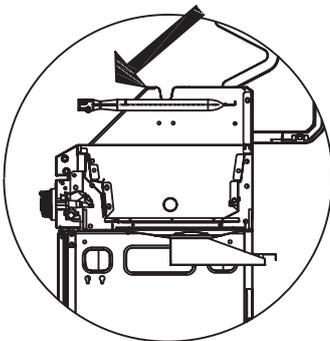


Figure 6

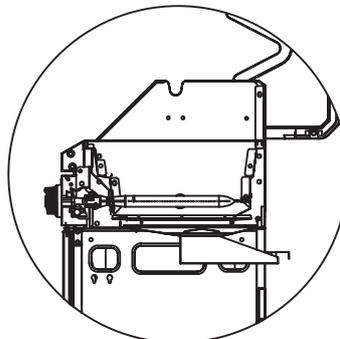


Figure 7

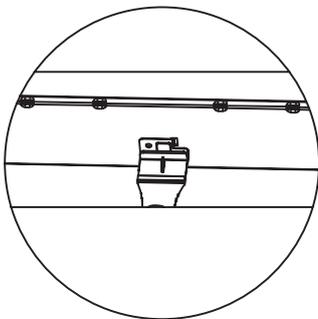
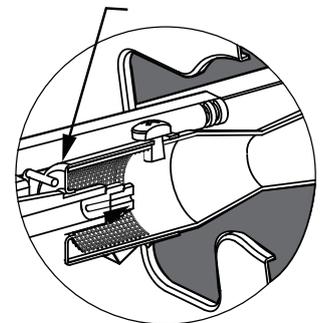


Figure 8

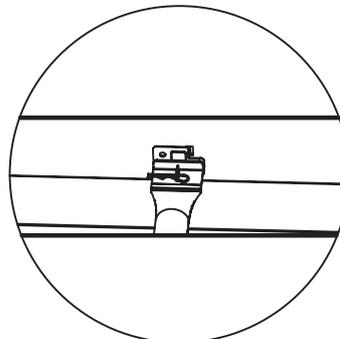
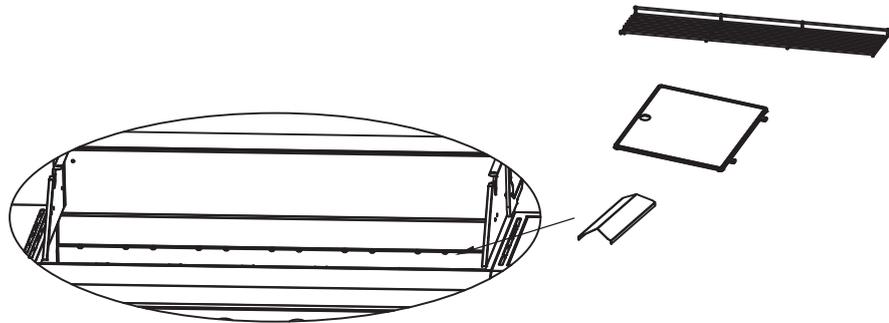


Figure 9

ASSEMBLY INSTRUCTIONS

Step 5

1) With the hood open, put in the flame tamer, grill plates, hotplate and warming rack as shown.



Step 6

- 1) Remove the two screws underneath the side burner as in Figure 1.
- 2) Remove the trivet and the side burner (Figure 2).
- 3) Replace the LPG injector carefully as shown in Figure 3.
Don't use too much force that can break the valve.
- 4) Put back in the side burner (Figure 4).
- 5) Secure back the side burner with the two screws removed in step 1 as in Figure 5.
- 6) Put back the trivet (Figure 6).

Note: This step does not apply to BG2211A3.

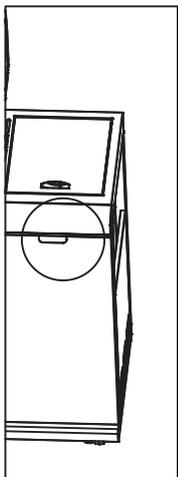


Figure 1

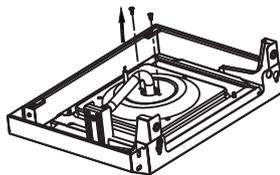


Figure 2

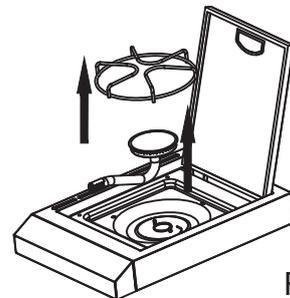


Figure 3

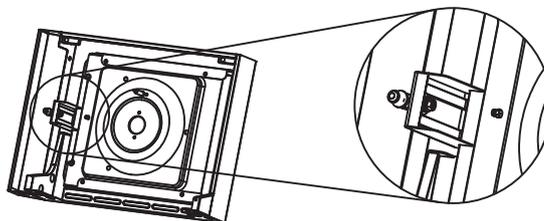


Figure 4

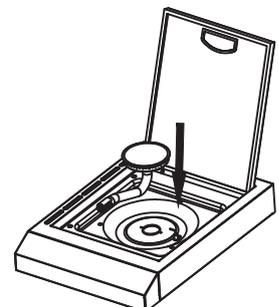


Figure 6

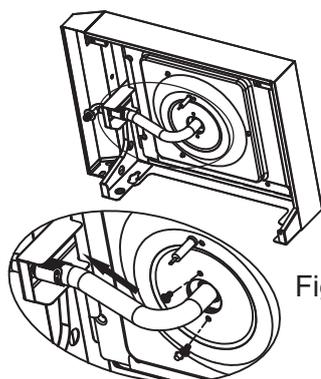
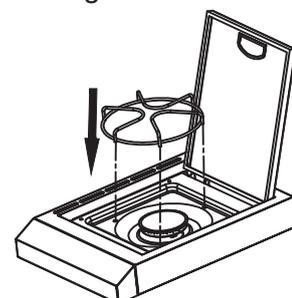


Figure 5



ASSEMBLY INSTRUCTIONS

Step 7

- 1) Remove the Propane hose & regulator from the manifold as shown below.
 - 2) Connect the Natural Gas hose onto the connector at the end of the manifold as show below.
 - 3) Connect to the Natural Gas supply connector at your property.
- Note: Ensure to run a leak test with soapy water after the NG hose changeover.

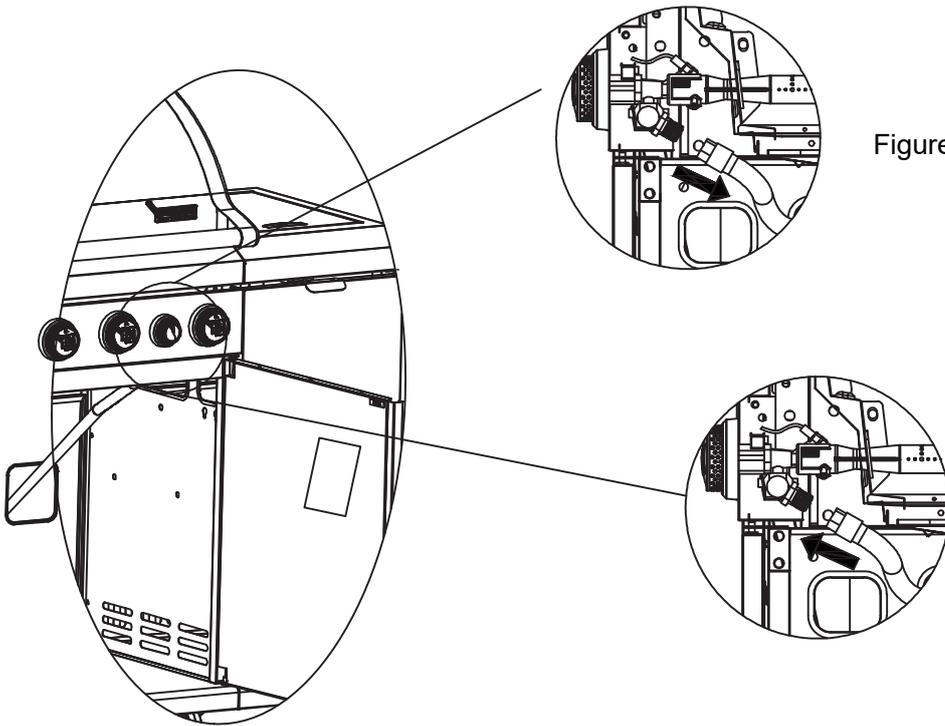
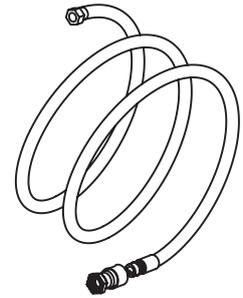


Figure 1

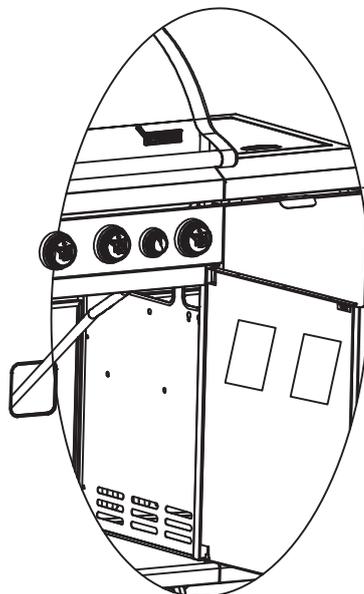


Natural Gas Hose

Figure 2

Step 8

- 1) Stick on the Natural Gas Warning Label behind the cart door as shown below.

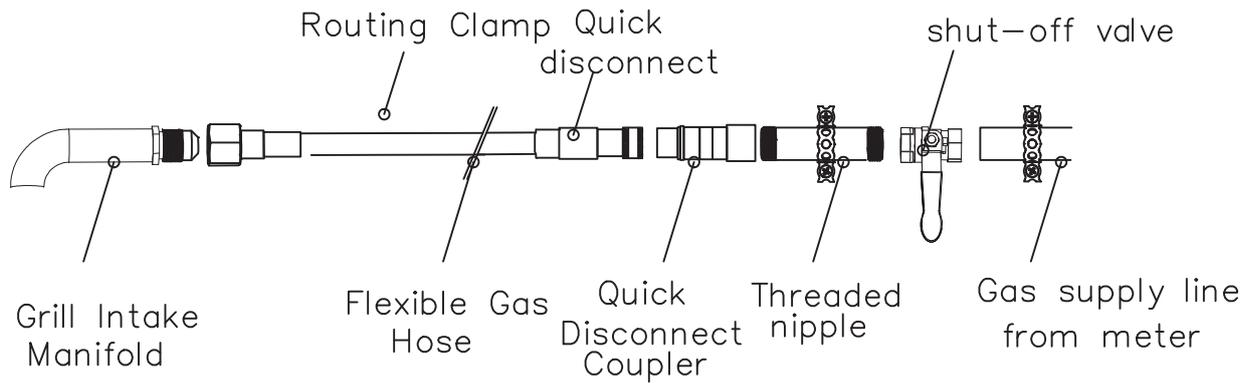


ASSEMBLY INSTRUCTIONS

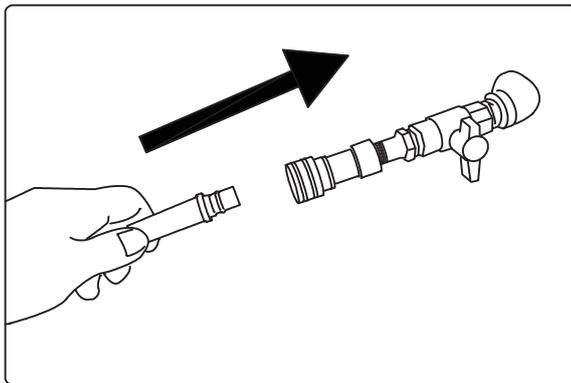
Step 9

1) Connecting the NG quick connect to the NG supply as shown below.

Note: ensure the NG supply valve is in OFF position before connecting or disconnecting.



Pull back collar on connector



OPERATING INSTRUCTION

Operating Main Burners

First Use

1. Make sure all labels, packaging and protective films have been removed from the Barbecue.
2. Light Barbecue per "Lighting" section.
3. Remove manufacturing oils before cooking on this Barbecue for the first time.
4. Season your Barbecue cooking surface per "Seasoning Barbecue" section.

Lighting

⚠ CAUTION: Keep outdoor gas cooking appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

⚠ CAUTION: Do NOT obstruct the flow of combustion and ventilation air.

⚠ CAUTION: Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire.

⚠ CAUTION: Do NOT use non-stick cooking sprays because they contain a lot of water and can burn onto the Barbecue, damaging the surface.

⚠ CAUTION: Do NOT use corn oil as it contains a high level of sugar, which can caramelize and burn onto the surface.

1. Open hoods.
2. Check for obstructions of airflow to the burners. Spiders, insects and webs can clog the burner/venturi tube. A clogged burner tube can lead to a fire.
3. All control knobs must be in the "OFF" position (Figure 1).
4. Ensure the natural gas hose is connected.
5. Turn NG gas valve to "OPEN."
6. Push and turn any control knob to  (HIGH). The burner should light. If it does not, repeat up to three times.
7. If ignition does not occur in 5 seconds, turn burner control knob "OFF", wait 5 minutes, and repeat lighting procedure.
8. If igniter does not light burner, use a lit match secured with the Lighting Rod (included with the Barbecue) to light burners. Access the burners as (Figures 3 and 4). Position lit match near side of burner (Figures 3 and 4).

Important: Always use the Lighting Rod (included) when lighting burners with a match.

9. After lighting, observe the burner flame. Make sure all burner ports are lit and flame height matches illustration (Figure 5).

Note: Each burner lights independently - repeat steps 5-9 for the other burners.

⚠ CAUTION: If burner flame goes out during operation, immediately turn the control knobs to the "OFF" position, turn the LP gas tank valve to "CLOSED" and open lid to let the gas clear for 5 minutes before relighting.

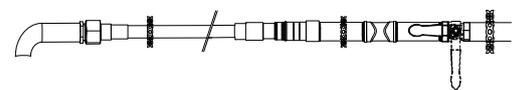


Figure 3

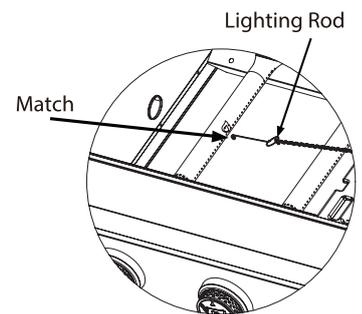


Figure 4

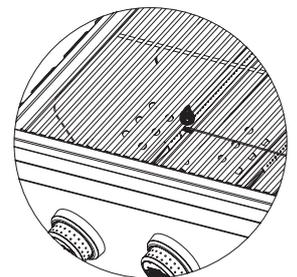
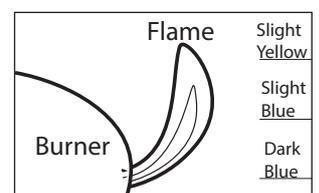


Figure 5



OPERATING INSTRUCTION

Turning Off

1. Turn NG gas valve to "CLOSED".
3. Turn all control knobs clockwise to the "OFF" position.

Note: A "poof" sound is normal as the last of the NG gas is burned.

Controlling Flare-ups

CAUTION:

1. **If a grease fire develops, turn control knobs to the "OFF" position and NG gas valve to "CLOSED." Do NOT use water on a grease fire. This can cause the grease to splatter and could result in serious burns, bodily harm or other damage.**
2. **Do NOT leave Barbecue unattended while preheating or burning off food residue on 🔥 or 🔥 (HIGH). If Barbecue has not been cleaned, a grease fire can occur.**

WARNING: When cooking, fire extinguishing materials should be readily accessible. In the event of an oil/grease fire, use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda. Do NOT attempt to extinguish with water.

Flare-ups are a part of cooking meats on a Barbecue and add to the unique flavor of grilling.

Excessive flare-ups can over-cook your food and be dangerous.

Important: Excessive flare-ups result from the build-up of grease in the grease cup.

If a grease fire occurs, turn the control knob(s) to "OFF" until the grease burns out.

If excessive flare-ups occur, **DO NOT** pour water onto the flames.

Minimize Flare-ups:

1. Trim excess fat from meats prior to cooking.
2. Cook high fat content meats on 🔥 (LOW) setting or indirectly.
3. Ensure that your Barbecue is on a hard, level, non-combustible surface and the grease is allowed to drain into grease receptacle.