



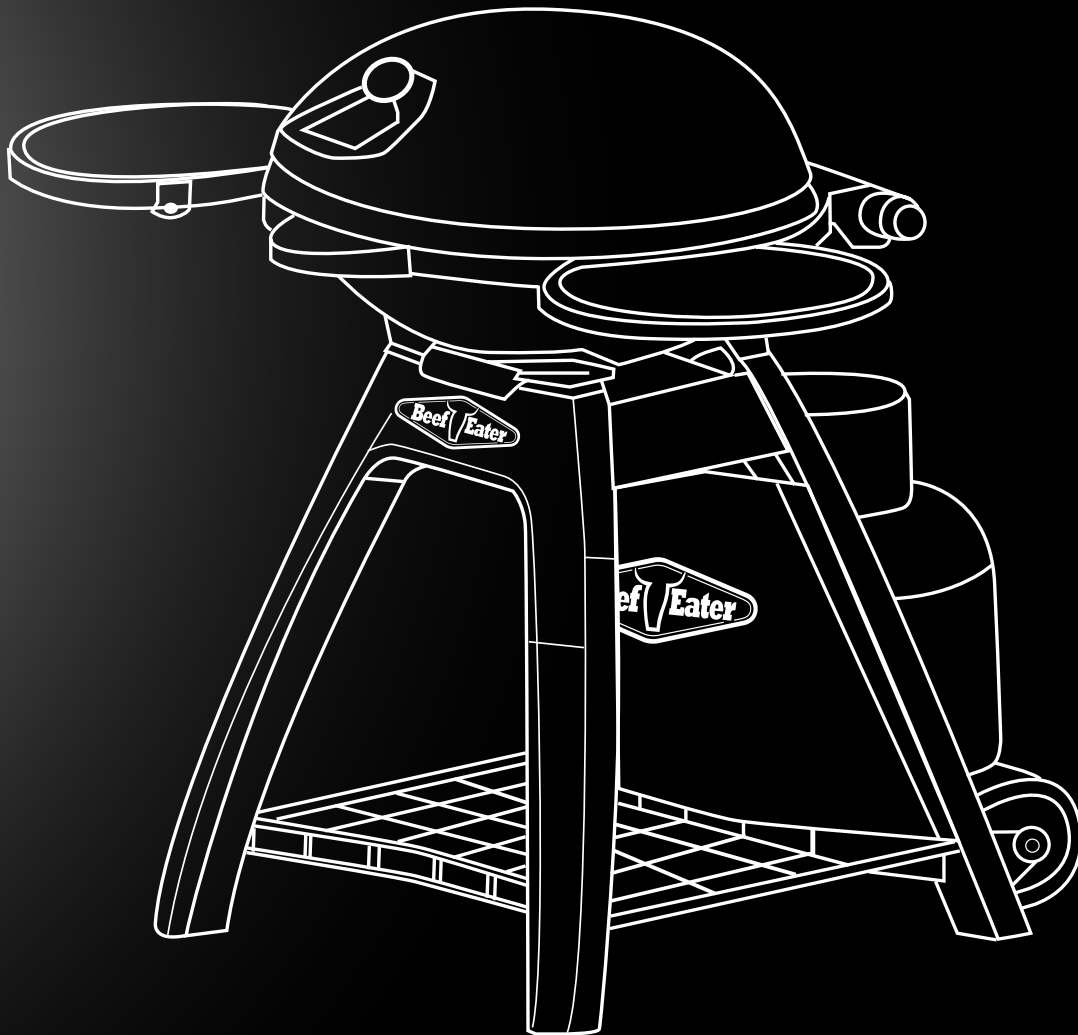
BUGG

BeefEater Universal Gas Grill

Assembly and Operating Instructions

BUGG

BB18224, BB18226,
BB18228, BB18225GA,
BB49925, BB49928,
BB49926, BB49924



Dear customer,

Congratulations and thank you for choosing our barbecue. We are sure you will find it a pleasure to use. Before you use the barbecue, we recommend that you read through the relevant sections of this manual, which provide a description of your appliance and its functions.

To avoid the risks that are always present when you use an appliance, it is important that the appliance 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 appliance, please check it is not damaged. If in doubt, do not use the appliance but contact your local customer care centre.

This appliance complies with requirements of Australian Standards AS4557.

CONDITIONS OF USE

These important notes apply to your appliance

- This appliance must be serviced only by a qualified licenced person.
- This product is intended for personal, domestic or household use only, not commercial use.
- This product is intended for outdoor use only.
- This product must be installed, operated and maintained as per the instructions.
- Ventilation holes in the unit must not be obscured by the installation.

Please ensure you read the instruction manual fully before you call for service, or a full service fee could be applicable.

Record model and serial number here:

Model number:

Serial number:

PNC:

Important safety instructions.....	3
Product description	4
Dimensions.....	5
Product description for stand	6
Assembling the barbecue	7
Gas specifications.....	11
Installation warnings.....	14
Configuration options.....	15
Operating instructions	15
Cleaning and care.....	17
Troubleshooting.....	18
Accessories.....	18
Warranty	19

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

The symbols you will see in this booklet have these meanings:



WARNING

This symbol indicates information concerning your personal safety.



CAUTION

This symbol indicates information on how to avoid damaging the appliance.



IMPORTANT

This symbol indicates tips and information about use of the appliance.



ENVIRONMENT

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

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



IMPORTANT

Important – check for any damages or marks

If you find the barbecue is damaged or marked, you must report it within 7 days if you wish to claim for damage/marks under the manufacturer's warranty. This does not affect your statutory rights.



ENVIRONMENT

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.



WARNING

This appliance must be serviced only by a qualified licensed person.

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: This manual must remain with the owner for future reference.



WARNING

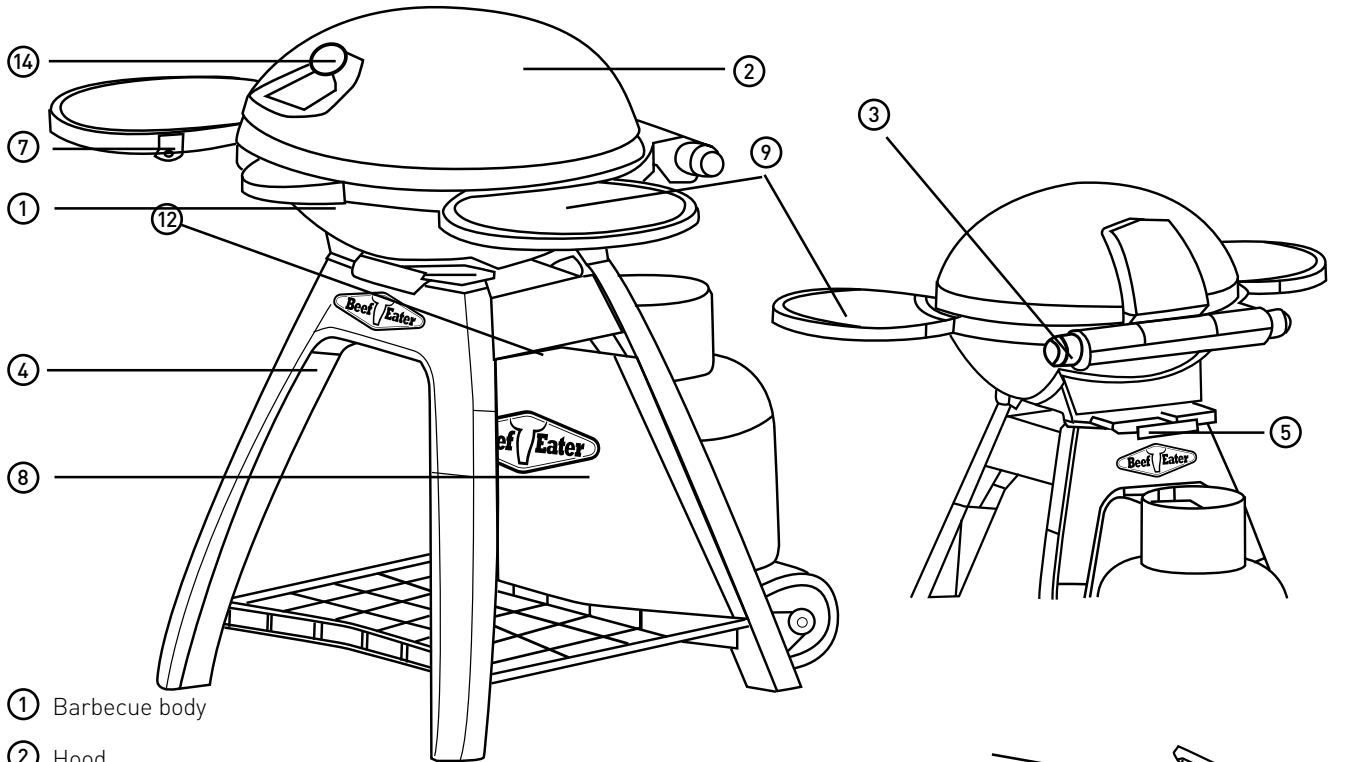
- Do not lean over barbecue when lighting.
- Do not leave the barbecue unattended when alight.
- Do not delay lighting once the gas has been turned on.
- Do not place articles on or against this appliance.
- Do not spray aerosols in vicinity of this appliance while it is in operation.
- Do not use or store flammable materials in or near this appliance.
- Do not use caustic or abrasive based cleaners on the barbecue.
- 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 this appliance.
- Do not obstruct any ventilation of the barbecue.
- Do not allow children to operate or play near the barbecue.



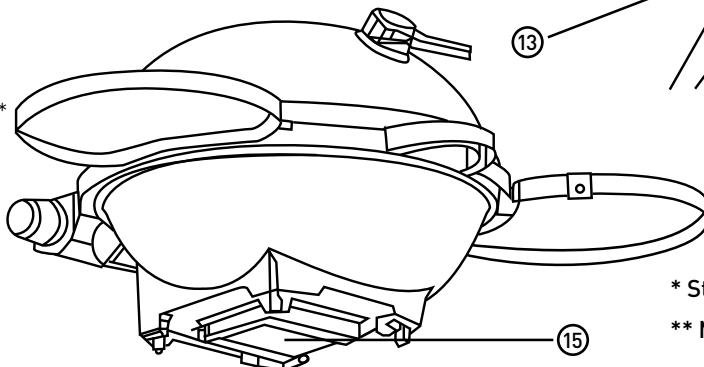
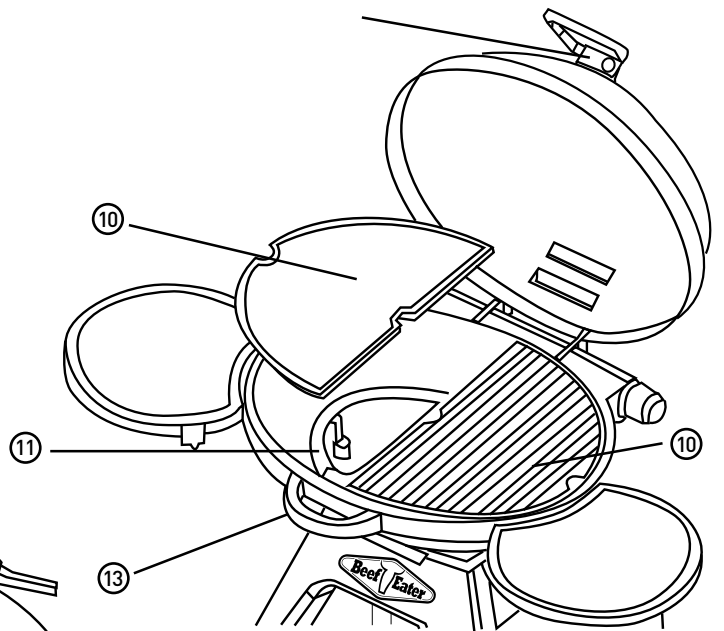
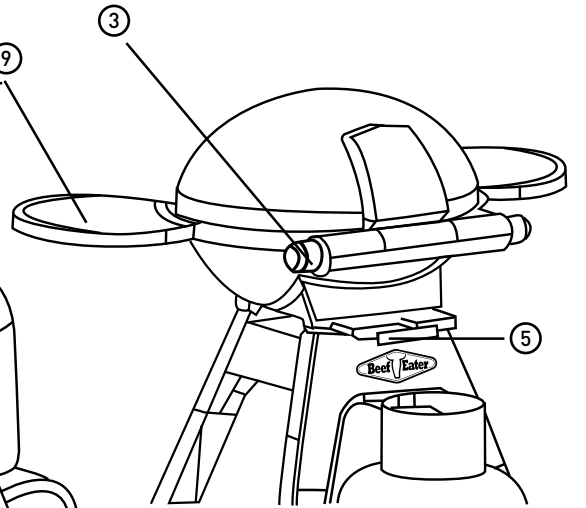
CAUTION

This appliance is set up for Universal LPG and is labelled accordingly. A natural gas conversion kit is available if required. 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 at the completion of the installation and conversion.

PRODUCT DESCRIPTION

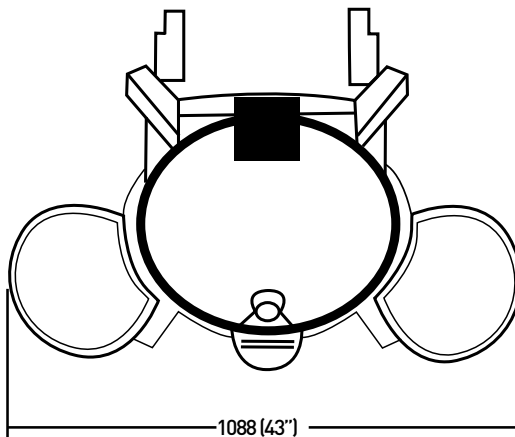
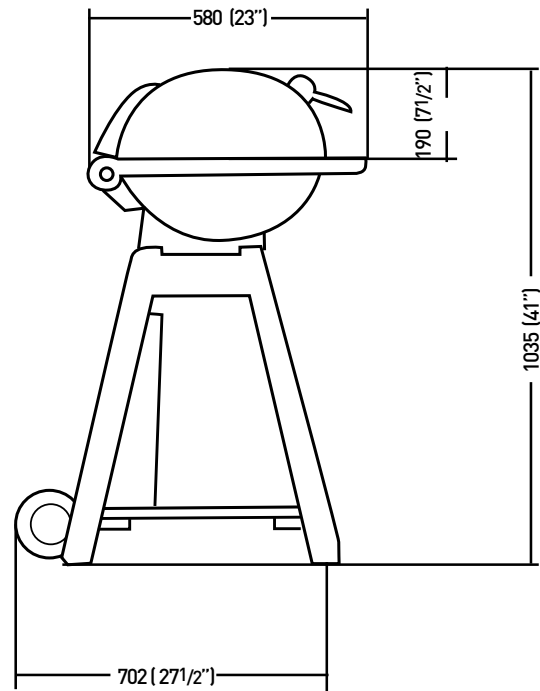
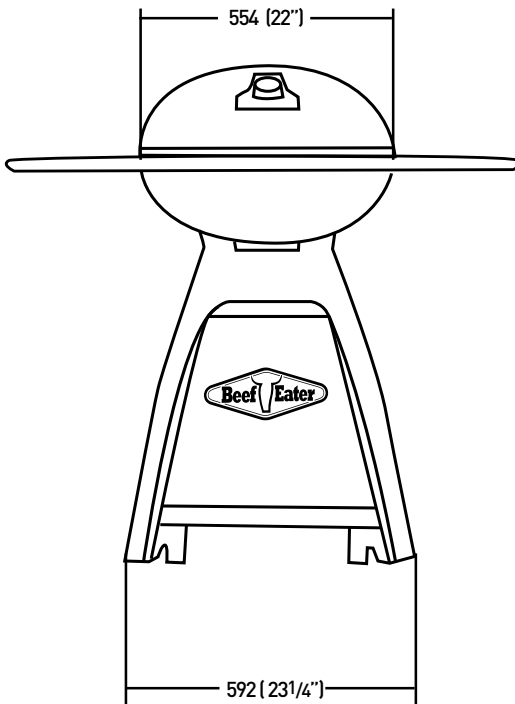


- ① Barbecue body
- ② Hood
- ③ Operating Knobs R + L
- ④ Stand *
- ⑤ Locking U Bolt
- ⑥ Cylinder Hook
- ⑦ Utility Hook
- ⑧ Cylinder Shield*
- ⑨ Shelves
- ⑩ Grill and Plate
- ⑪ Burner
- ⑫ Hood Handle
- ⑬ Body handle
- ⑭ Thermometer **
- ⑮ Grease Tray



* Stand is sold separately

** May not be included with all models



Barbecue manifold inlet thread:
3/8 SAE male flare fitting.

Gas Pressure:
LPG – 2.75 Kpa; 11" WC
NG – 1.0 Kpa; 4" WC

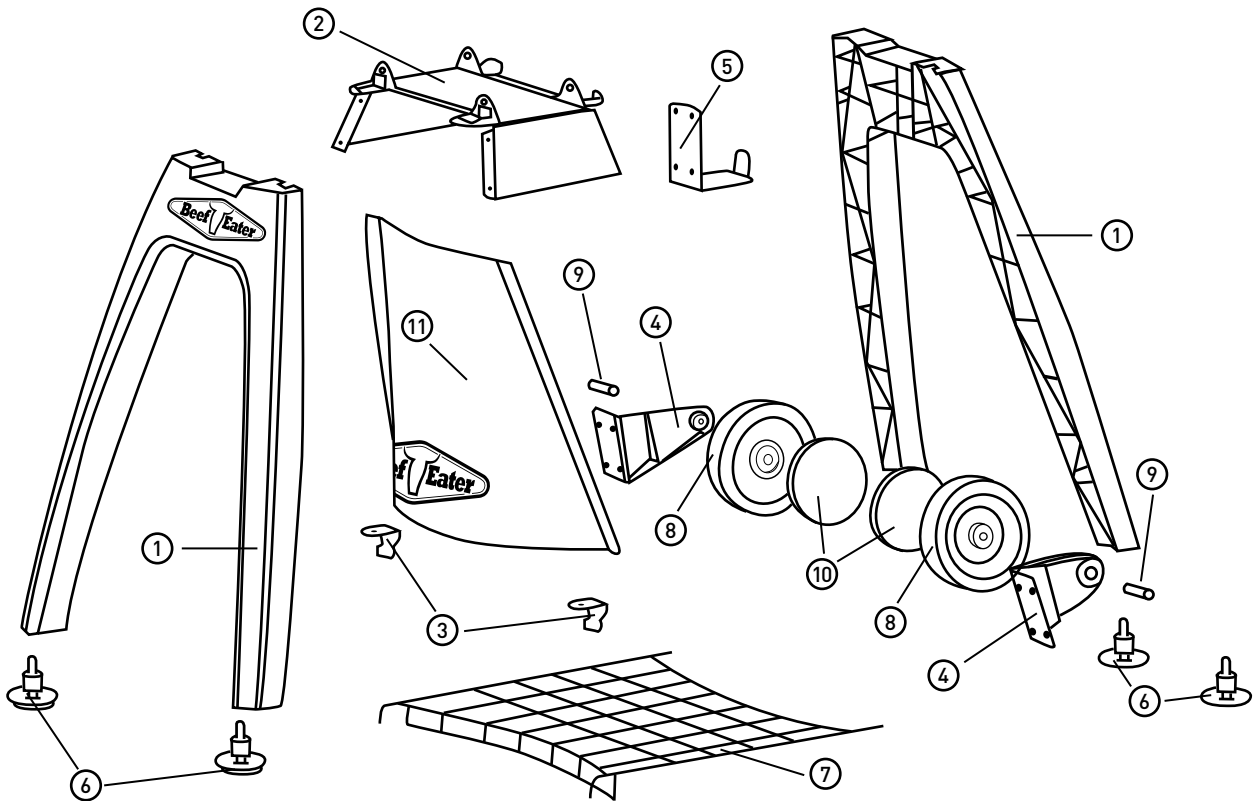
Gas Nozzle size:
LPG – Ø 0.90mm (Au); Ø0.95mm (America)
NG – Ø 1.50mm;

Gas Input: 10Mj/Bnr, 9500BTU/Bnr

 **CAUTION**

Note: Do not modify this appliance.
Any deviation from factory settings could result
in a safety hazard.

PRODUCT DESCRIPTION FOR STAND



INDEX	DESCRIPTION	QUANTITY
1	Leg	2
2	Top Connecting Panel	1
3	Front Shelf Brackets	1R + 1L
4	Wheel Bracket	1R + 1L
5	Cylinder Hook	1
6	Silicone Feet	4
7	Wire Shelf	1
8	Wheel	2
9	Shaft	2
10	Hub Caps	2
11	Cylinder Shield	1

FASTENERS		
A	Screw , 16mm (black)	20
A1	Screw , 25mm (stainless Steel)	4
B	Spring Washer	24
C	Screw, 8mm	6
D	Circlip	2
E	Plastic Washer	6
F	Alan Key	1

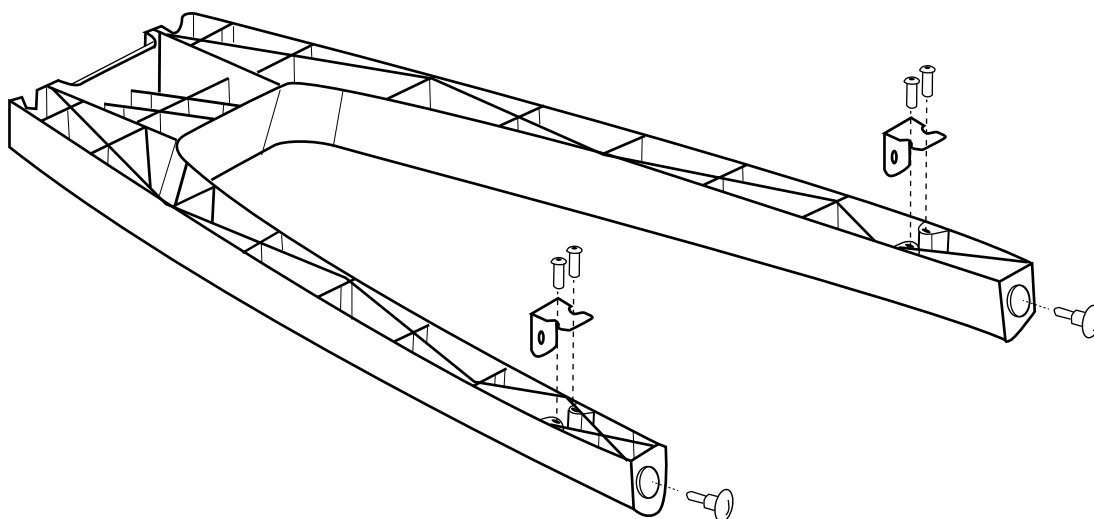
ASSEMBLING THE BARBECUE

1. Assemble Front leg:

[4 x A, 4 x B]

Place the Leg (1) on a padded flat, level surface and assemble the two Front Shelf Brackets (3).

Insert two Silicone Feet (6) to the bottom hole, and pull until rest against bottom of leg.



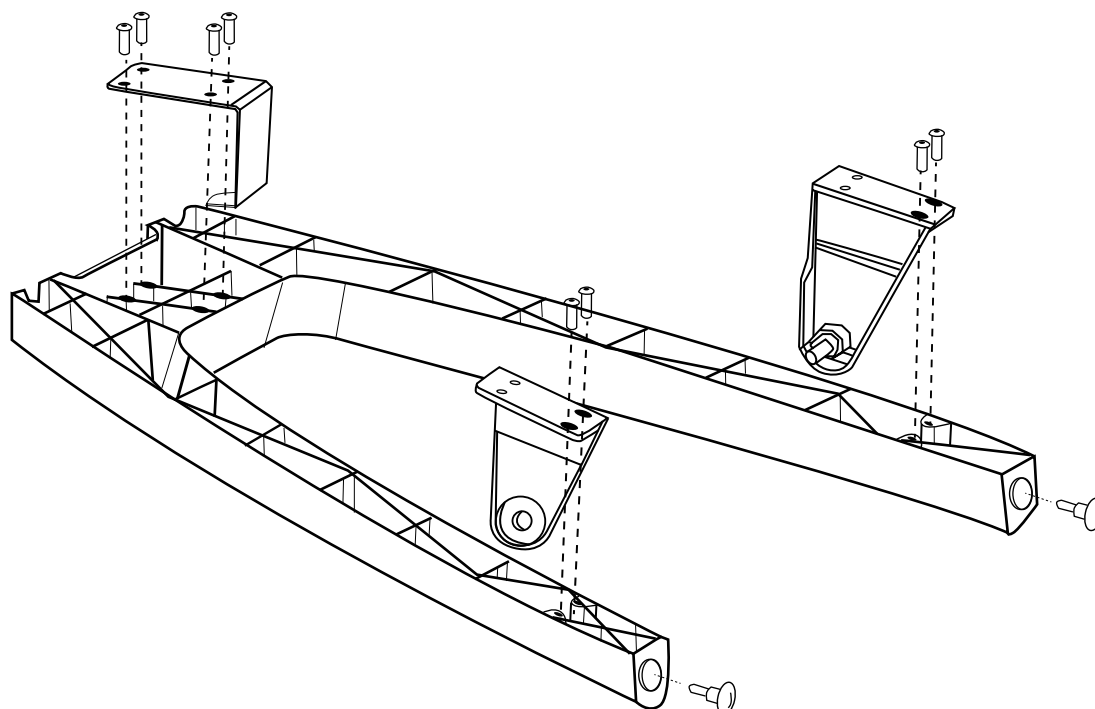
2. Assemble Back leg:

[8 x A, 8 x B]

Place other Leg (1) on a padded flat, level surface and assemble the Wheel Brackets (4) and Cylinder Hook (5).

Insert two Silicone Feet (6) to the bottom hole, and pull until rest against bottom of leg.

Note: at this stage each Wheel Bracket is only attached by 2 lower screws!

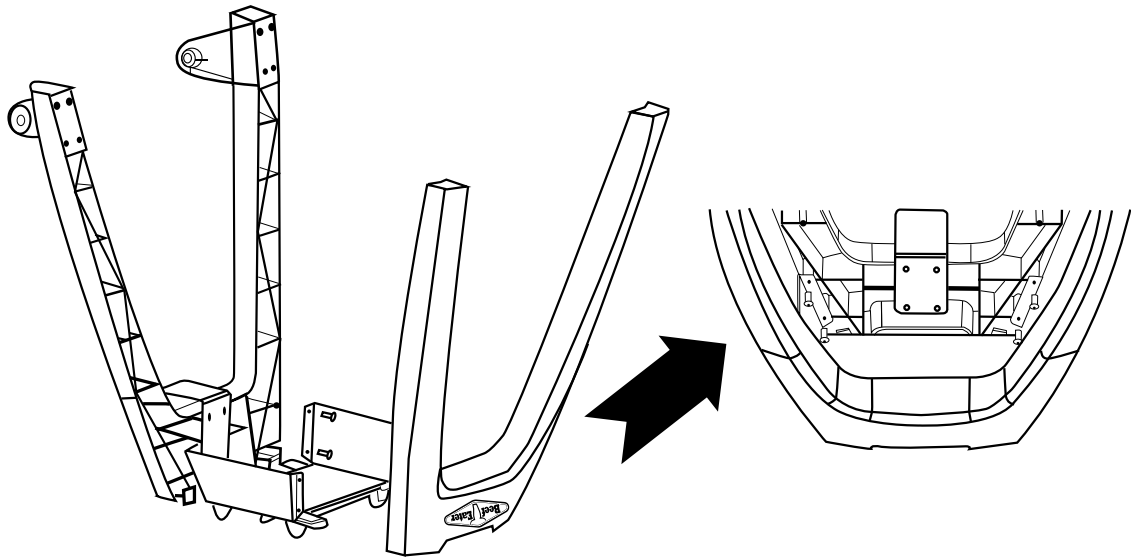


ASSEMBLING THE BARBECUE

3. Assemble Stand

[8 x A, 8 x B]

Attach the Top Connecting Panel (2) with four screws to the Front Leg and four more screws to the Back leg:

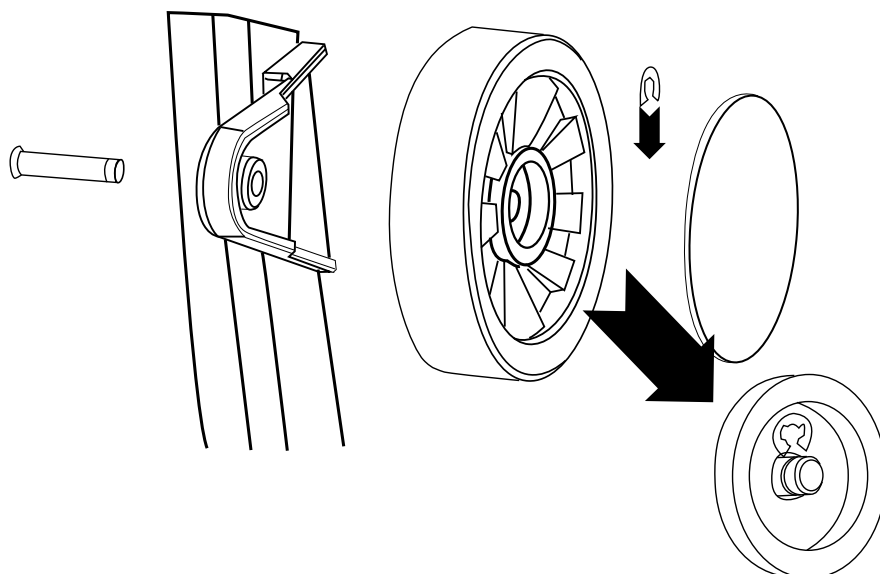


4. Assemble the wheels

[2 x D]

Wheels (8) are placed on the inside of brackets. Insert the shaft (9) from the Wheel Bracket side inwards, and lock with a Circlip. The Circlip is to slide into the groove made in the shaft.

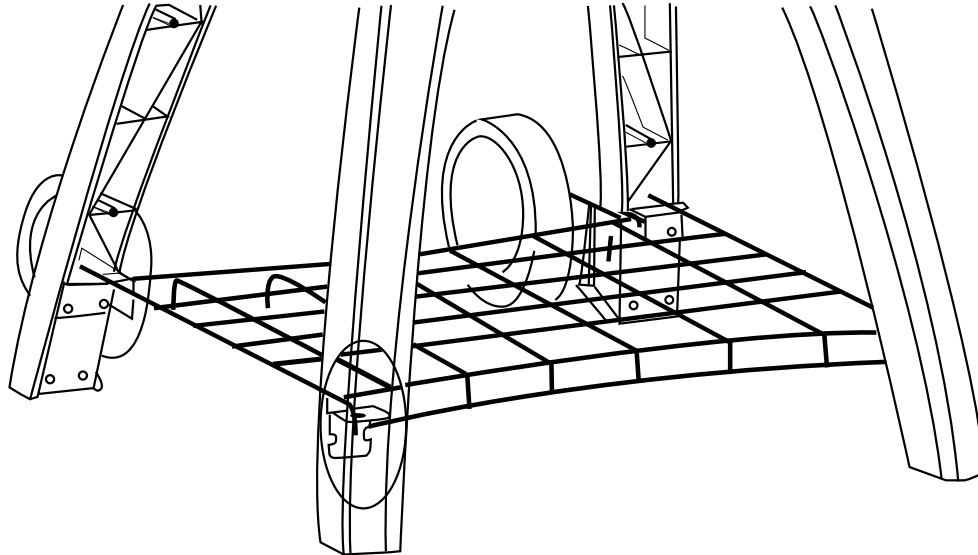
Press the Hub-Cap (10) to place.



5. Fit the Wire Shelf

[4 x A1, 4 x B]

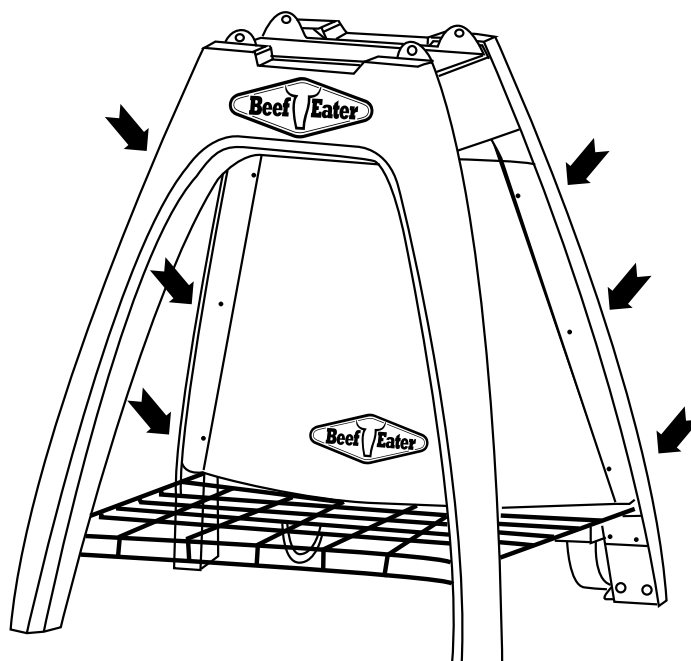
The Wire Shelf (7) has two plates, and two hooks. The hooks are facing forward, and will engage into the Front Shelf Brackets (3) assembled in step 1. The plates have two holes each through which screws go into Back Leg:



6. Place the Cylinder Shield

[6 x C, 6 x E]

The Cylinder Shield (11) is attached to the rear leg by six screws and washers, three each side. Ensure the shield is curved towards the front:

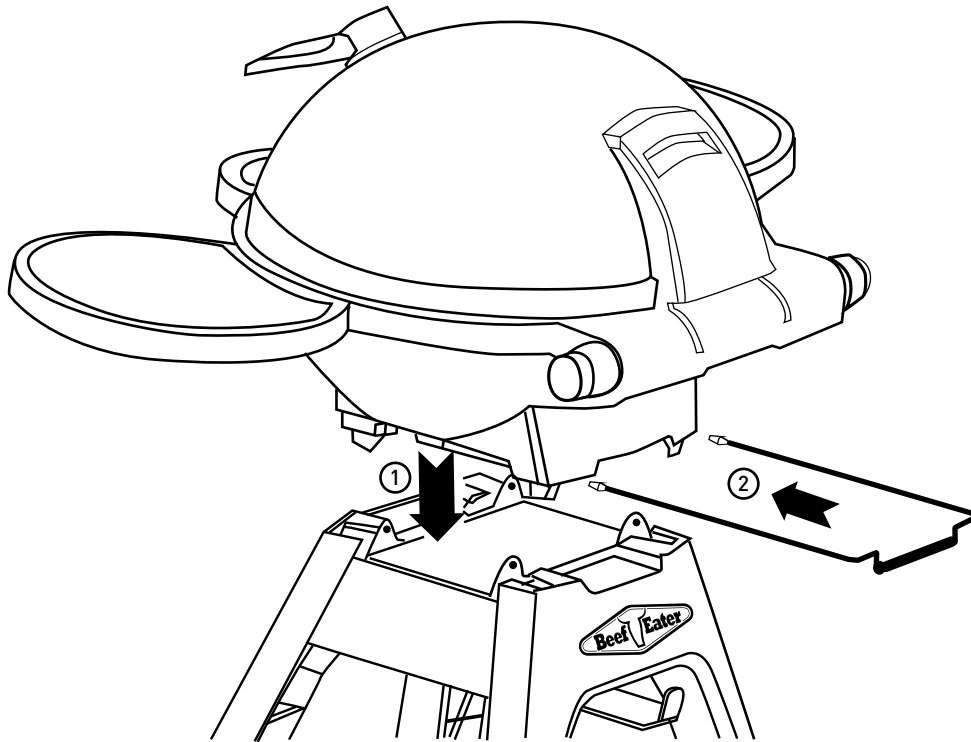


ASSEMBLING THE BARBECUE

7. Position the Barbecue into Stand, and lock

With the stand standing on a stable, flat surface, remove the Locking U Bolt from the rear of the Barbecue, and place the Barbecue onto the stand, ensuring each leg is fully engaged into the corresponding recess in the stand.

Once the Barbecue is placed correctly over the stand, ensure the Grease-Tray is in its place under the Barbecue, and fully engage the Locking U Bolt back to its place.



GAS TYPE	UNIVERSAL LPG	NATURAL GAS
Maximum gas consumption	20 MJ/h	20 MJ/h
Injector orifice diameter	0.9 mm AU/NZ 0.95mm (North America)**	1.83 mm
Number of injectors	2	2
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.
- This product must be installed as per the instructions.
- Ventilation holes in the unit must not be obscured by the installation.

Gas bottle safety information

- This appliance is designed to be used with a gas cylinder not exceeding 9kg capacity.
- 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 gas cylinder from the cylinder hook before disconnection.
- When reconnecting the hose to the bottle, ensure that all connections are tight before replacing the bottle onto the gas cylinder hook.
- Carry out a leakage check as detailed below after each reconnection.

In North America, the installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2.

Gas bottle installation

- Connect the gas hose to the gas bottle.
- Place the gas bottle onto the cylinder hook at the rear of the barbecue.

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.

GAS SPECIFICATIONS

Natural gas installation

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.

Converting the unit to natural gas

This barbecue is supplied set up for Universal LPG and is labelled accordingly. A natural gas conversion kit is available as an accessory by contacting Electrolux Customer Service Centre. Refer to Accessories section on page 19.

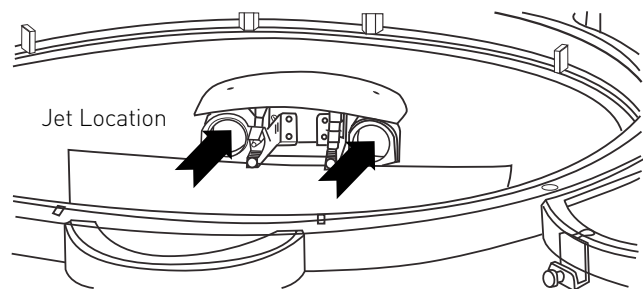
The components required for conversion

- 2 x 1.50mm injectors
- 1 x Natural Gas Label
- 1 x House and Regulator assembly
- 1 x Restraining Cable

1. Turn off the gas supply valve on the gas cylinder. Ensure that all gas controls on the BBQ are in the OFF position.
2. Disconnect the hose and regulator from the gas cylinder and disconnect the gas hose from the barbecue gas inlet using a 19mm open-ended spanner / wrench.
3. Open hood and remove the cooking plate and grill from the BBQ.
4. Remove each burner by unscrewing the 3 screws holding it to the body.
5. The gas injectors (also known as jets) or nozzles for each burner are located within deep pockets at the rear of the BBQ.

See below illustration

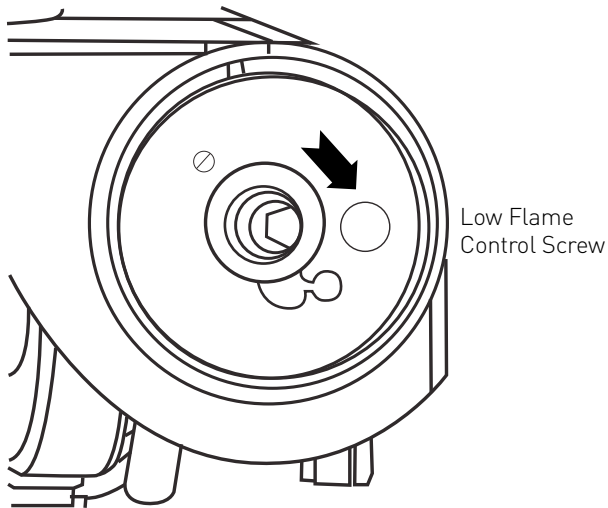
6. Remove each gas injector from the end of each jet holder, turning gently in a counter clockwise direction. Ensure the jet holder is firm and won't turn while unscrewing the nozzle.
7. Check the identification mark stamped on the Hex Head of the injector to confirm that it is the correct size – 1.50mm. Screw correct Jets back into place.
8. When fitting the NG gas injectors to the end of the jet holder be sure to seat the injector correctly on the thread before turning it in a clockwise direction until it is seated firmly in place. Do not over-tighten.
9. Replace all parts into position in the BBQ.
10. Refit the burners and secure with the locking clips that hold each burner in position. Replace the cooking plate. Note: Check the operation of each burner



11. Replace the ULPG gas type label with the natural gas label supplied.
12. Connect the natural gas hose and regulator (where applicable) to the gas inlet on the barbecue. Tighten firmly but do not over tighten. Connect gas regulator to gas source line.
Leak test using same procedure for ULPG, as detailed on page 11.
13. Attach restraining tether (supplied with natural gas conversion kit) to anchor point on barbecue, and fasten within 50mm of fixed gas outlet with suitable fastener. Ensure the length of the tether does not exceed 80% of the length of the hose to the fixed gas supply outlet.

Turn down adjustment

- When converting to natural gas the turndown setting will need to be adjusted to give a satisfactory flame on low setting.
- Remove knobs from valve shafts.
- Using a flat bladed screwdriver, turndown adjustment screw should be fully inserted and then rotated $\frac{3}{4}$ turn counter clockwise.
- Repeat for other valve.
- Following of the gas and leak testing as per previous steps, light both 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 in achieved.
- Turn off burners and replace control knobs, ensuring the knob is in the correct orientation when valve is in "OFF" position.



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. 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.
- This appliance must be installed in accordance with Australian Standards AS4557 and AS5601 and in accordance with the local authority.
- Ensure there is sufficient clearance behind barbecue for hood to open fully.

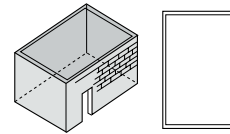
INSTALLATION WARNINGS



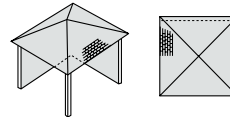
WARNING

- 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 or 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.

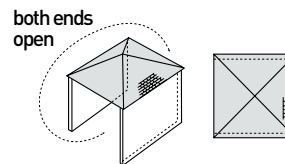
Outdoor area example 1



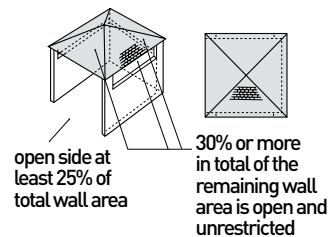
Outdoor area example 2



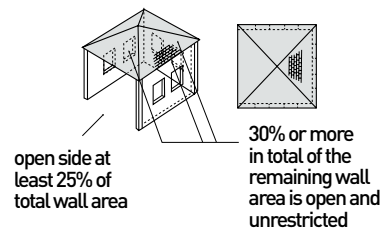
Outdoor area example 3



Outdoor area example 4



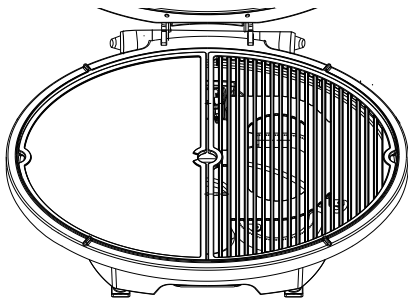
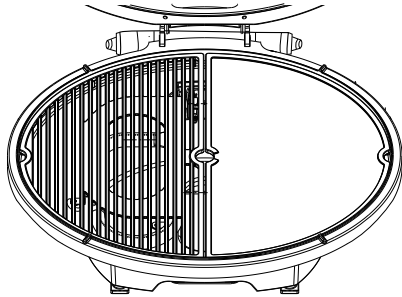
Outdoor area example 5



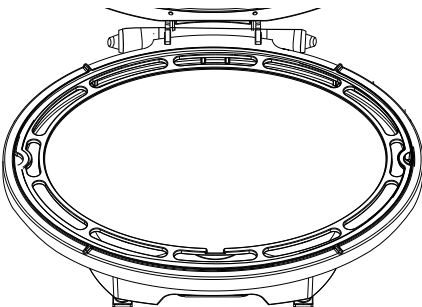
NOTE: In North America operating a Barbecue under an Overhead Cover is not allowed.

i IMPORTANT

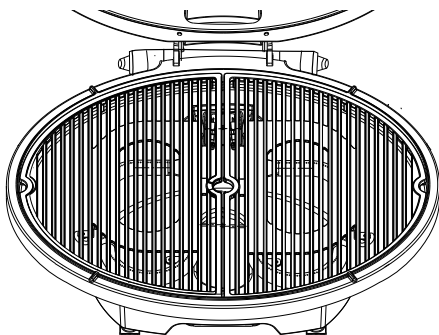
Plate and grill can be positioned either on the left or right side as shown.



Optional planchar plate (sold separately)



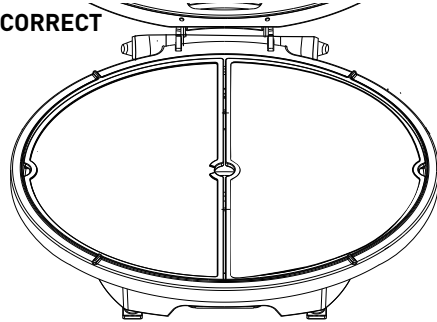
2 x Grill (sold separately)



! WARNING

The use of two hotplates is not recommended. This configuration does not allow adequate ventilation for the barbecue to operate safely.

X INCORRECT



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 roasting hood closed.
- Read instructions before lighting.
- To light a burner, depress the knob and rotate to 'HIGH'.
- 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.
- Using the match holder supplied, fit a 40mm match. Then pass the match through the gap in the grill towards the burner, rotate the corresponding control knob to HIGH to ignite. If ignition fails, turn the control valve OFF and allow gas to disperse before attempting to light again.
- Once alight, repeat for other burner.

OPERATING INSTRUCTIONS

Preheating

- This barbecue is fitted with high power burners. In most conditions it will only be necessary to preheat the barbecue for only a few minutes before cooking can commence.
- As with most things, experience will familiarise you with the time required, to achieve the desired preheating time and optimal cooking temperature.
- Testing has shown that once preheated, 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 19.
- 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 two burners to be on low setting for satisfactory cooking. Refer below for further information on roasting.

Cooking methods

Direct cooking/grilling

- For best cooking results testing has shown that once preheated, burners can be reduced to a Medium to Low setting to maintain satisfactory cooking temperatures.
- If burners are left to run on high for an excessive period of time, then excessive smoking may be observed during the cooking process, and there may be subsequent burning of the food being prepared.

Indirect cooking/roasting

- Cooking with the hood closed requires no more than two burners, each set on the 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 food over the hotplate to allow air to circulate through the grill without restriction.
- To achieve even cooking of food, place the food on a wire rack (not supplied) above the hotplate to allow air to circulate under the food.

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.
- When appliance is not in use, turn gas bottle isolation valve off, after turning all knobs to 'OFF' position.



WARNING

- Only use two burners on low setting with hood closed. Do not allow temperatures to exceed 260°C with hood closed as it may cause damage to the barbecue and roasting hood.
- When cooking with the hood closed the hot flue gases flow out of the rear of 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.

WARNING

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

Do not use a high pressure cleaner to clean this appliance.

If cleaning the appliance without the stand attached ensure the base is stable before lifting the hood.

Cast iron plates and grills

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 towels. 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.

Die cast aluminium body and handles

Wash painted surfaces with hot soapy water and a nylon scourer. To avoid contact with burners and the potential of blocking burner ports with residue, it is advisable to remove burners prior to cleaning burner box. Do not use caustic, harsh abrasive cleaners, powder cleaners, steel wool or wax polishes.

Enamel coated hood

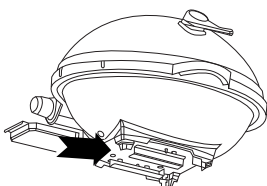
Wash enamel surfaces with hot soapy water and a nylon scourer. Do not use caustic, harsh abrasive cleaners, powder cleaners, steel wool or wax polishes.

Cleaning the oil collection tray

The grease Collecting Pan is located on 2 brackets below the BBQ's bottom, it can inserted and removed from the left-hand-side, once the Locking U Bolt had been pulled out.

Make sure the pan is always in it's place when operating the barbecue, to avoid grease dripping directly on to the Stand. Make sure the grease pan is emptied and cleaned before each use.

Also ensure the grease is cleaned off the inside of the Barbecue before each use.



WARNING

Do not use high-pressure cleaner to clean the barbecue, this can damage the ignition system.

Intensive cleaning cycle

In instances when the cooking surface becomes heavily soiled and harder to clean, the barbecue can be set-up for an intensive cleaning cycle.

To do this you must have the hood fully open.

Light both burners and set to 'HIGH'

After approximately 30 minutes, this should turn any baked on food or grease to ash. Once the surface has cooled, the residual ash can be wiped clean with a damp cloth.

After cleaning, lightly season the cast plate and cast grills with cooking oil.

WARNING

The hood or lid must be fully open during the cleaning process.

Failure to do so can result in damage to the hood and barbecue which is not covered under warranty.

Storage

When the barbecue is not being used it is recommended to keep it covered. A cover is available, contact Electrolux Customer Service for details. 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.

NOTE: Environmental conditions need to be taken into account with regards to maintenance required on your product. In particular, units installed in humid climates or seaside locations will be more susceptible to surface corrosion/discolouration over time. In these conditions it is strongly recommended to clean and dry your barbecue after each use and covering it when not in use to minimise exposure to the elements.

CAUTION

Care should be taken not to disturb the spark electrode or gas injectors.

Gas fittings

Check gas fitting are tight and do not leak. Check gas supply hoses are in good condition and do not leak.

Regular inspection

Inspect the barbecue thoroughly for any grease, dirt or food residue accumulation and remove. The barbecue interior can be wiped down with a soft cloth in hot soapy water.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Barbecue won't light	No gas	Check isolation valve is ON
		Gas bottle empty – refill or change gas bottle
	Ignition system not working	Check spark being generated when knob rotated
		Ignition electrode wet or dirty, gently clean and dry electrode, ensuring position 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

STANDARD INCLUSIONS

Cast iron hotplate

Cast iron grill

OPTIONAL EXTRAS*

Gas conversion kit – NG

Cast iron planchar plate

Weatherproof cover

For information on any of our products and accessories, please visit our website or contact the Electrolux Customer Service Centre.



FOR SALES IN AUSTRALIA AND NEW ZEALAND
APPLIANCE: BEEFEATER BUGG BBQ

This document sets out the terms and conditions of the product warranties for BeefEater Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should there be a manufacturing defect in your Appliance. This warranty is in addition to other rights you may have under the Australian Consumer Law.

1. In this warranty:

- (a) 'ACL' or 'Australian Consumer Law' means Schedule 2 to the Competition and Consumer Act 2010;
- (b) 'Appliance' means any Electrolux product purchased by you and accompanied by this document;
- (c) 'ASC' means Electrolux's authorised serviced centres;
- (d) 'BeefEater' is the brand controlled by Electrolux Home Products Pty Ltd of 163 O'Riordan Street, Mascot NSW 2020, ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited (collectively "Electrolux") of 3-5 Niall Burgess Road, Mount Wellington, in respect of Appliances purchased in New Zealand;
- (e) 'Warranty Period' means the period specified in clause 3 of this warranty;
- (f) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.

2. Application: This warranty only applies to new Appliances, purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) other rights and remedies under a law to which the Appliances or services relate, including any non-excludable statutory guarantees in Australia and New Zealand.

3. Warranty Period: Subject to these terms and conditions, this warranty continues for in Australia for a period of 24 months and in New Zealand for a period of 24 months, following the date of original purchase of the Appliance. Specific components are warranted against manufacturing defects in Australia and New Zealand for the periods listed below;

- Aluminum Castings - Further 3 years parts only

4. Repair or replace warranty: During the Warranty Period, Electrolux or its ASC will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Electrolux may, in its absolute discretion, choose whether the remedy offered for a valid warranty claim is repair or replacement. Electrolux or its ASC may use refurbished parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Electrolux.

5. Travel and transportation costs: Subject to clause 7, Electrolux will bear the reasonable cost of transportation, travel and delivery of the Appliance to and from Electrolux or its ASC. Travel and transportation will be arranged by Electrolux as part of any valid warranty claim.

6. Proof of purchase is required before you can make a claim under this warranty.

7. Exclusions: You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. This warranty does not cover:

- (a) light globes, batteries, filters or similar perishable parts;
- (b) parts and Appliances not supplied by Electrolux;

- (c) cosmetic damage which does not affect the operation of the Appliance;
- (d) damage to the Appliance caused by:
 - (i) negligence or accident;
 - (ii) misuse or abuse, including failure to properly maintain or service;
 - (iii) improper, negligent or faulty servicing or repair works done by anyone other than an Electrolux authorised repairer or ASC;
 - (iv) normal wear and tear;
 - (v) power surges, electrical storm damage or incorrect power supply;
 - (vi) incomplete or improper installation;
 - (vii) incorrect, improper or inappropriate operation;
 - (viii) insect or vermin infestation;
 - (ix) failure to comply with any additional instructions supplied with the Appliance;

In addition, Electrolux is not liable under this warranty if:

- (a) the Appliance has been, or Electrolux reasonably believes that the Appliance has been, used for purposes other than those for which the Appliance was intended, including where the Appliance has been used for any non-domestic purpose;
- (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.

8. How to claim under this warranty: To enquire about claiming under this warranty, please follow these steps:

- (a) carefully check the operating instructions, user manual and the terms of this warranty;
- (b) have the model and serial number of the Appliance available;
- (c) have the proof of purchase (e.g. an invoice) available;
- (d) telephone the numbers shown below.

9. Australia: For Appliances and services provided by Electrolux in Australia: Electrolux goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. 'Acceptable quality' and 'major failure' have the same meaning as referred to in the ACL.

10. New Zealand: For Appliances and services provided by Electrolux in New Zealand, the Appliances come with a guarantee by Electrolux pursuant to the provisions of the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act. Where the Appliance was purchased in New Zealand for commercial purposes the Consumer Guarantee Act does not apply.

11. Confidentiality: You accept that if you make a warranty claim, Electrolux and its agents including ASC may exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

Important Notice

Before calling for service, please ensure that the steps listed in clause 8 above have been followed.

<p>FOR SERVICE or to find the address of your nearest authorised service centre in Australia PLEASE CALL 1300 307 939 <small>For the cost of a local call (Australia only)</small></p>	<p>AUSTRALIA ELECTROLUX HOME PRODUCTS 163 O'Riordan Street, Mascot NSW 2020 beefeaterbbq.com.au</p>	<p>FOR SPARE PARTS or to find the address of your nearest spare parts centre in Australia PLEASE 13 13 50 <small>For the cost of a local call (Australia only)</small></p>
<p>FOR SERVICE or to find the address of your nearest authorised service centre in New Zealand PLEASE CALL 0800 10 66 10 <small>(New Zealand only)</small></p>	<p>NEW ZEALAND ELECTROLUX (NZ) Limited 3-5 Niall Burgess Road, Mount Wellington beefeaterbbq.co.nz</p>	<p>FOR SPARE PARTS or to find the address of your nearest spare parts centre in New Zealand PLEASE 0800 10 66 20 <small>(New Zealand only)</small></p>

For more information on all Beefeater products, or for dimension and installation information, call into your retailer, phone or email our customer care team or visit our website:

AUSTRALIA

phone: 1300 307 939

fax: 1800 356 669

email: customercare@electrolux.com.au

web: beefeaterbbq.com

NEW ZEALAND

phone: 0800 436 245

fax: 0800 225 088

email: customercare@electrolux.co.nz

web: beefeaterbbq.com

Beefeater. We are part of the Electrolux Family.
To add a touch of professional inspiration to
your home, visit electrolux.com.au