



ISLAND GOURMET ELITE IGE600 & IGE850

Instructions and
General Information



CONGRATULATIONS ON PURCHASING A HEATLIE BARBECUE!

Designed for those who love the experience of outdoor cooking, we're sure you'll enjoy the power and efficiency of the Ribbon Burner System. Especially the fact that you'll never have to worry about flare-ups! Here's looking forward to many delightful occasions preparing the food you crave, for the ones you love.

- Please read through the following instructions before you begin to install your Heatlie Island Gourmet Elite Barbecue.
- If you have purchased the Island Gourmet Elite Hood, please refer to the instructions included in this manual.
- If you have purchased the Heatlie Island Gourmet Cabinet, please refer to the instructions supplied with the cabinet.
- Check the product supplied has the correct gas type, either LPG or Natural Gas, required for your use. This will be clearly marked on the carton and on the product.

This appliance is for OUTDOOR USE ONLY.

WARRANTY REGISTRATION

The warranty card is located in the pack with the Barbecue instructions.

Please complete and return in the pre-paid envelope supplied. The serial number can be found on the instruction label on the trim of your Heatlie Barbecue.

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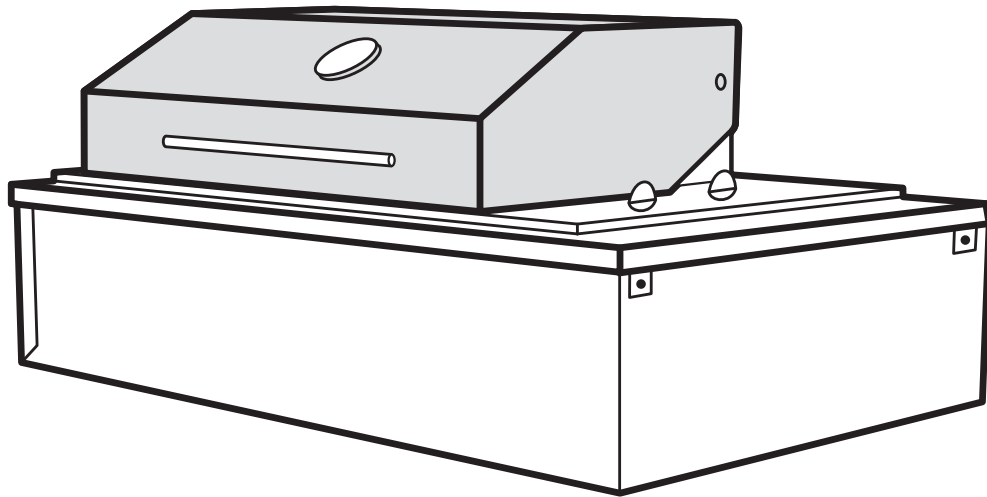
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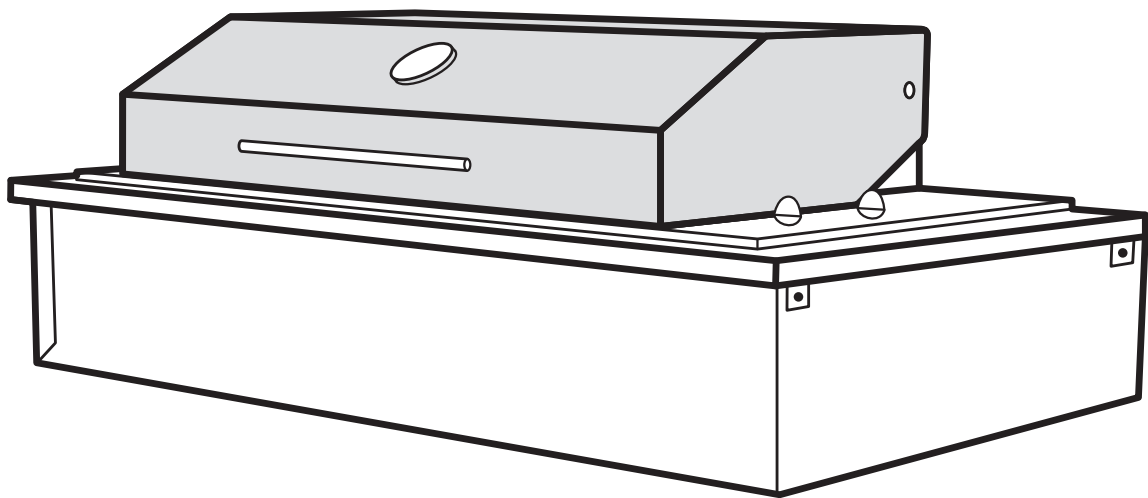
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Warranty Policy

IGE600



IGE850



UNPACKING THE BOX

Remove all items from the box and check against the list below to ensure that all components are included.

Box Contents

Before installation, please check that the following components have been supplied:

1x Heatlie Island Gourmet Elite 600 or 850 Barbecue

1x Ziploc bag containing 2x Phillips head screws
and 1x lid handle

2x Knobs

1x Large Ziploc bag with instructions, 1x waste container

1x Heatlie Island Gourmet Flat Lid (standard item)

1x Plate lifting tool, tether and match holder

3x drop in Heat Deflectors

If you have purchased the optional hood, the following parts will also have been supplied in a separate box:

1x Hood

If you have purchased the optional grill plate, the following parts will also have been supplied:

1x Grill Plate

4x Waste containers (IGE 600) or

6x Waste containers (IGE850)

Tools Required (not supplied)

A Phillips head screw driver.

1x Allen Key

NOTE: Template for bench cut out

If you are installing your Barbecue in a bench top, please retain the template provided in the Barbecue box marked "Template for cut out".

Visual references of these templates can be found on page 10 (IGE600) and page 11 (IGE850).

POSITIONING YOUR HEATLIE BARBECUE IN AN OUTDOOR AREA

This Barbecue is only to be used in an above ground, open air situation with natural ventilation.

The Island Gourmet Elite Barbecue is not for use indoors. Please refer to AS5601 for specific installation and ventilation regulations.

If you are using the Barbecue within a structure, please ensure that you are complying with at least one of the following positioning options:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover (Figure F1);
- Within a partial enclosure that includes an overhead cover and no more than two walls (Figures F2 and F3);
- Within a partial enclosure that includes an overhead cover and more than two walls, with the following also applying (Figures F4 and F5):
 - (i) At least 25% of the total wall area is completely open and unrestricted
 - (ii) 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 are to be open and unrestricted, and remain as such.

NOTE: A door, blinds, or window, is not to be considered a permanent opening.

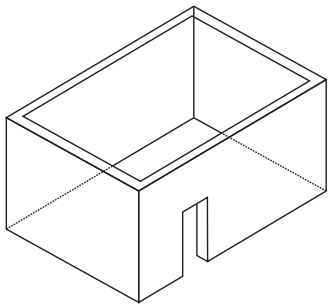


FIGURE F1 - OUTDOOR AREA - EXAMPLE 1

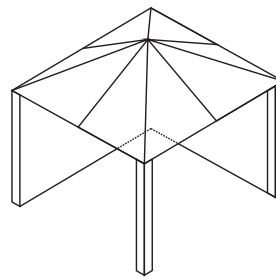
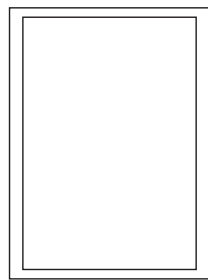


FIGURE F2 - OUTDOOR AREA - EXAMPLE 2

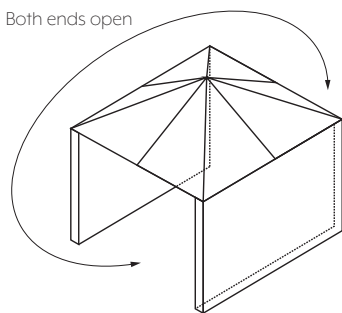
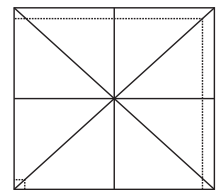


FIGURE F3 - OUTDOOR AREA - EXAMPLE 3

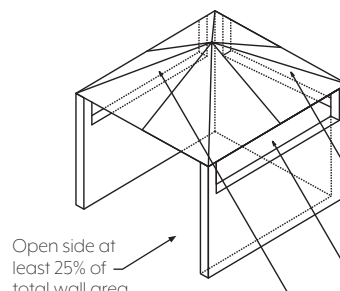
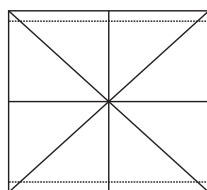
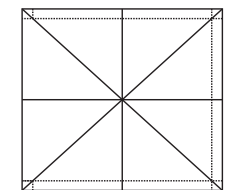
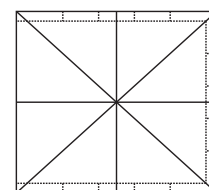
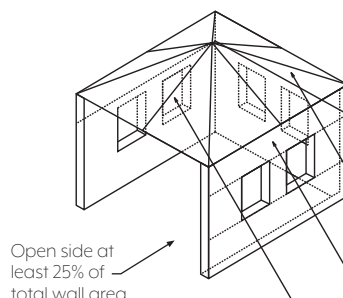


FIGURE F4 - OUTDOOR AREA - EXAMPLE 4



30 percent or more in total of the remaining wall area is open and unrestricted



30 percent or more in total of the remaining wall area is open and unrestricted

FIGURE F5 - OUTDOOR AREA - EXAMPLE 5

INSTALLATION

Firstly, all Island Gourmet Elite barbecues need to be kept under a weather proof cover.

If you purchased an Island Gourmet Elite Cabinet, refer to page 10 or 11 for the appropriate installation instructions for your model. Instructions for installing the hood can be found on page 12.

The requirements and instructions for using your Heatlie Barbecue in a purpose-built cabinet are outlined below.

The Island Gourmet Elite can be installed into a bench and bench top which are made from combustible and/or non-combustible materials. The Island Gourmet Elite can also be installed into a cabinet with zero clearance between the Barbecue body and the cabinet panels, providing the appropriate ventilation requirements are met.

CABINET PREPARATION

Combustible Construction Materials

The Island Gourmet Elite has been designed to allow installation into benches and bench tops manufactured from combustible materials. The following are examples of combustible materials that can be used when installing the Island Gourmet Elite: Timber, Laminate or MDF.

Non-combustible Construction Materials

Examples: Steel, Stainless steel, Caesar Stone, Granite, Brick.

Ventilation Requirements

A minimum ventilation area of 400cm² between the Barbecue and open air is required, for both LPG and Natural gas applications. This is the requirement for both zero clearance and non-zero clearance installations.

This essential ventilation area of 400cm² can be located anywhere in the cabinet. As an example, see Figure 1 which shows the ventilation holes at the top and bottom of the Heatlie Island Gourmet Cabinet.

For example, if the back of your bench is against a brick wall and there is no opportunity for ventilation in the back, the 400cm² ventilation area will need to be placed somewhere in the front or sides of the cabinet.

Zero Clearance Ventilation

The Island Gourmet Elite can be installed with zero clearance between the Barbecue body and the cabinet panels on either side. This would require panels to be directly underneath the Barbecue and on the side. Figures 2 and 3 clearly shows how adequate ventilation can be achieved with a panel that has a minimum width of 860mm underneath the Barbecue and a minimum height of 35mm on the side.

The minimum ventilation area of 400cm² needs to be positioned at the base of the Island Gourmet Elite, at the same height as the base plate of the Barbecue.

Before installation, refer to AS5601 for details on ventilation requirements.

Measurements for both IGE600 and IGE850

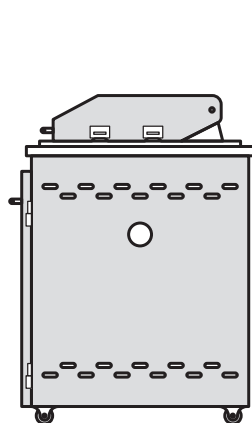


FIGURE 1

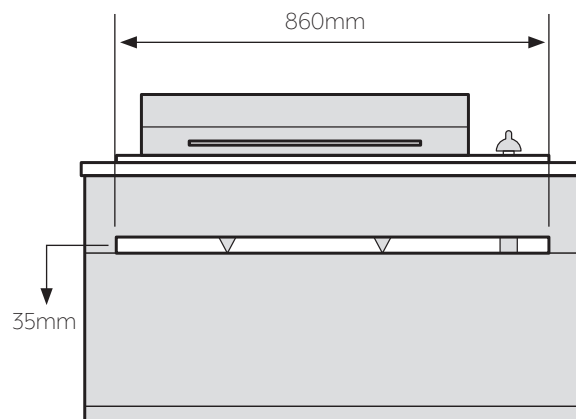


FIGURE 2

Zero Clearance ventilation showing a gap of 860mm x 35mm

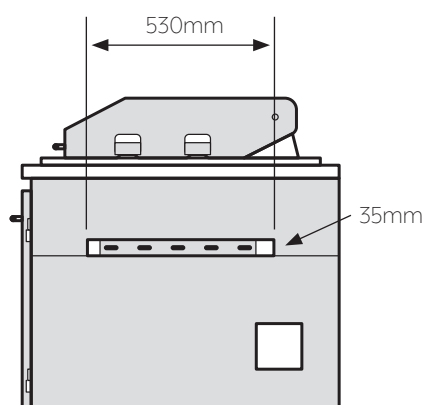


FIGURE 3

Side ventilation showing outlets with minimum gap of 530mm x 35mm

LPG Gas Cylinder Compartment

When using LPG, the gas cylinder needs to be placed in a ventilated compartment that is completely separate from the compartment which houses the Barbecue. This compartment where the LPG cylinder is stored needs to be ventilated at the top and bottom, with each opening at least 200cm². The upper edge of the bottom opening must not be more than 120mm above the base of the cabinet, as per Figure 4.

NOTE: This ventilation is in addition to the 400cm² required for the barbecue (refer page 7).

Figure 5 shows the separate LPG gas cylinder compartment in the Heatlie Island Gourmet Elite Cabinet.

A hole (maximum diameter 20mm) must be made in the unit to enable the hose fitting to pass from the cylinder compartment to the Barbecue.

Refer to AS5601 for pipe sizing details.

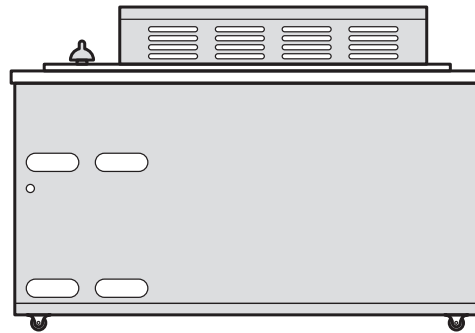


FIGURE 4

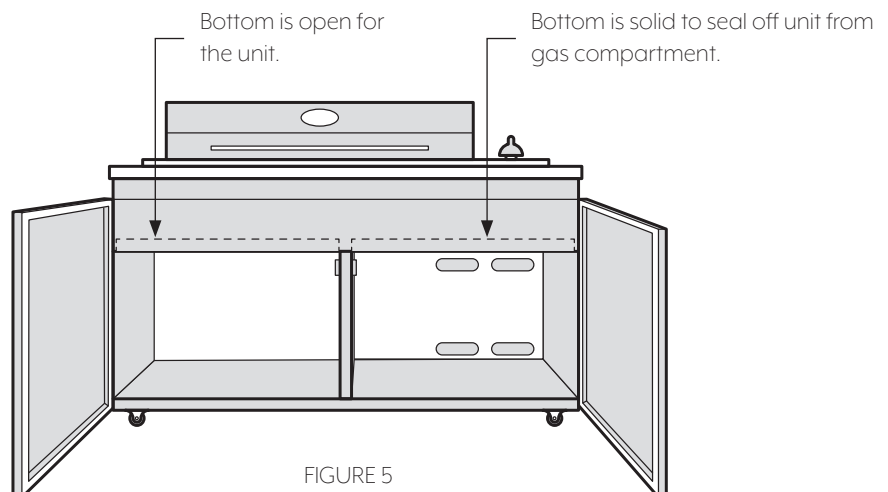


FIGURE 5

Natural Gas

When the Island Gourmet Elite is connected to a main gas supply (Natural Gas), a separate compartment is not required.

A 40mm diameter hole is required on the rear of the cabinet (on the side which has the control knob) to allow access to the natural gas connection. The hole should not be more than 40cm above the base of the cabinet.

Refer to AS5601 for pipe sizing details.

IGE 600

Bench Preparation

NB. If you are installing an IGE 850 please refer to page 11.

Before cutting your bench top please ensure you have a minimum of 220mm clear space below the bench top to accommodate the body of the Barbecue.

1. Prepare bench top cut out using the template provided, as shown in Figure 6. Use a fine point marker; then make your cut as accurately as possible.
2. Ensure ventilation openings meet the requirements on page 7.

IGE600 Installation:

1. Carefully lower the Barbecue into the opening in the bench top.
2. Connect IGE600 to a gas supply (refer page 13).

Figure 8 (below) shows the depth of the IGE600. The trim sits 14.2mm above the top of the bench. Figure 9 (below) shows the depth from the top of the hood to the base of the IGE600. Figure 10 (below) shows the dimensions of the handle on the lid.

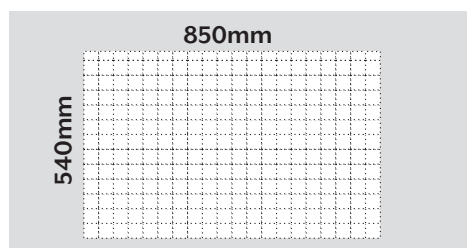


FIGURE 6

Benchtop Cut Out measurements (as per template)

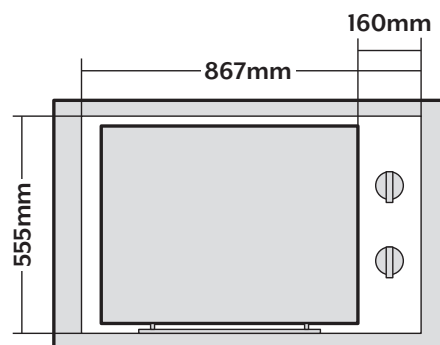


FIGURE 7

Trim Dimensions

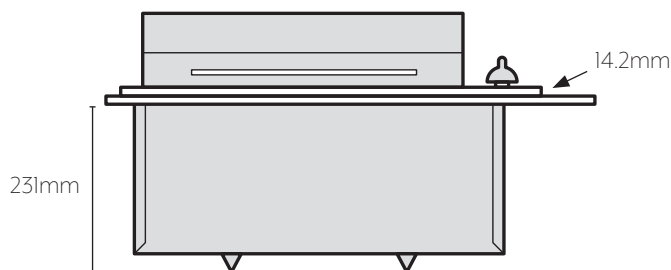


FIGURE 8

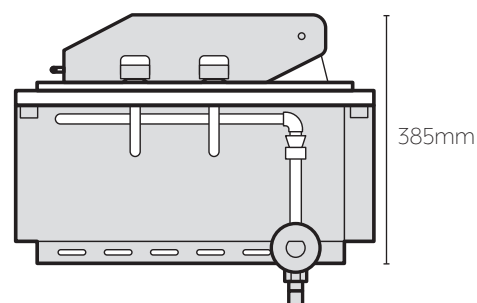


FIGURE 9



FIGURE 10

IGE 850

Bench Preparation

NB. If you are installing an IGE 600 please refer to page 10.

Before cutting your bench top please ensure you have a minimum of 220mm clear space below the bench top to accommodate the body of the Barbecue.

1. Prepare bench top cut out using the template provided, as shown in Figure 11. Use a fine point marker and make your cut as accurately as possible.
2. Ensure ventilation openings meet the requirements on page 7.

IGE850 Installation:

1. Carefully lower the Barbecue into the opening in the bench top.
2. Connect IGE850 to a gas supply (refer page 13).

Figure 13 (below) shows the depth of the IGE850. The trim sits 14.2mm above the top of the bench. Figure 14 (below) shows the depth from the top of the hood to the base of the IGE850. Figure 15 (below) shows the dimensions of the handle on the lid.

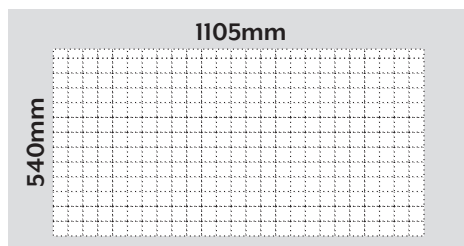


FIGURE 11

Benchtop Cut Out measurements (as per template)

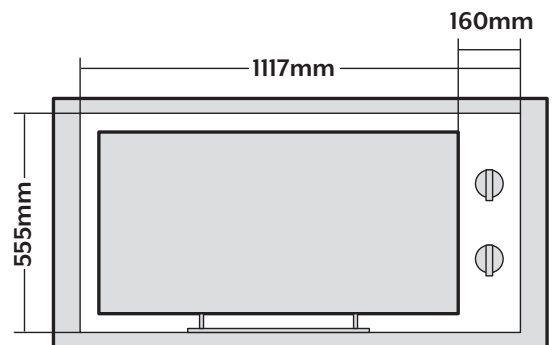


FIGURE 12

Trim Dimensions

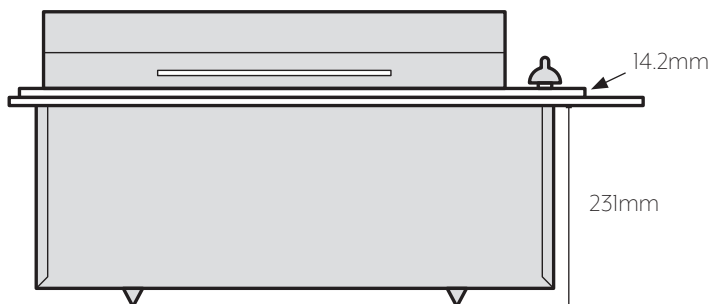


FIGURE 13

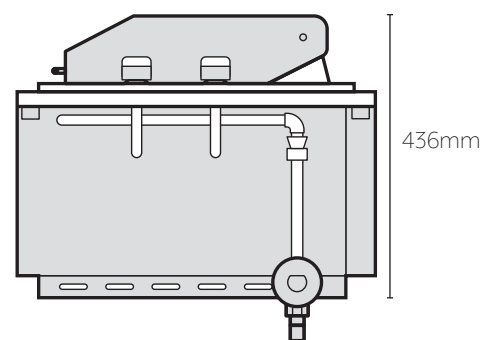


FIGURE 14



FIGURE 15

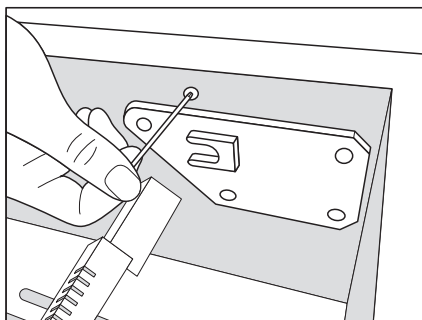


FIGURE 16

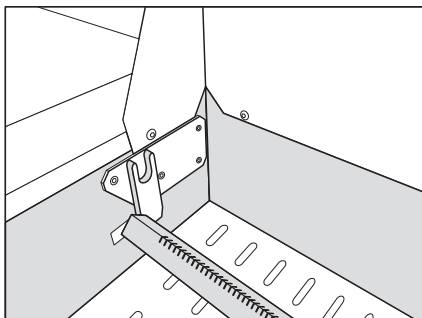


FIGURE 17

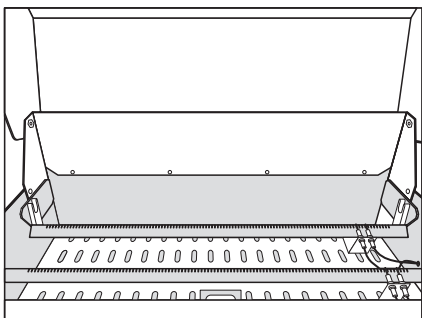


FIGURE 18

Instructions for installing the optional Roasting Hood (applicable to both IGE600 and IGE850)

1. Place the hood onto something soft to protect it from becoming scratched.
2. Remove all the plastic from the stainless steel.
3. Remove the Barbecue plate. All screws on the internal back edge and the screw closest to the back of the Barbecue on each side will need to be removed using the tool supplied. Please see Figure 16. 6 screws will need to be removed.
4. Place the hood along the back of the Barbecue, on the inside of trim. Line up the holes in the hood with the screw holes from where the screws were just removed. Screw into place, using the screws that were removed. Please see Figure 17 and Figure 18. Use one person to hold hood and another to insert screws.
5. Inserting the Barbecue Plate. After cleaning the plate (instructions on page 15), insert it into the brackets on the side of the Barbecue body by holding it vertically and sliding it into the bracket. Then gently lower the plate down to a horizontal position with the plate tool, ready for use.

CONNECTING TO A GAS SUPPLY

LPG Connection

If using Liquid Petroleum Gas (LPG), a 9kg bottle is required. Ensure the correct ventilation requirements have been applied. For details, please refer to page 7.

Connect the regulator to the cylinder. Do not over tighten. Tighten the gas cylinder connection with fingers (left hand external thread POL Type 21 CGAS fitting). Keep the gas line away from potential hot surfaces.

Conduct a Leak test (details below) to check for leaks after connecting to the Bottle.

NOTE: This is a low pressure appliance and the pressure regulator must be used.

If you have a Heatlie IGE Cabinet, ensure the gas cylinder is securely held in position using the retaining chain supplied.

An LPG Barbecue cannot be connected directly to a natural gas (piped) supply. Whilst the IGE can be converted, you will need to contact your nearest stockist or gas fitter for details. This conversion will need to be conducted by a qualified gas fitter.

Natural Gas Connection

Where the Barbecue is supplied for use with Natural Gas, a hose fitting complying to AS1869 is attached. This has a ½" BSP external thread on one end, and a bayonet fitting at the other, for connecting to the fixed gas supply. To connect the bayonet fitting, push it into the fixed connection and rotate it clockwise to lock into place. When connected, check for leaks, as outlined below.

Leak Test

With the gas connected, turn the gas on and perform the following test to check for gas leaks.

Using soapy water, brush or spray over the joint between the gas cylinder and the connection on the Barbecue and watch for bubbles. If bubbles appear, gas is leaking. The fitting may need to be tightened, or this may be a result of faulty equipment.

Instructions for gas fitter: The installer must test the appliance for satisfactory operation before handing over to the customer.

USING THE BARBECUE PLATE: GRILL & FLAT PLATE

Cleaning the Barbecue Plate (Before first time use)

The Barbecue plate has a food grade protective coating on it to prevent rust before use. Before inserting the hotplate into the Barbecue this coating needs to be completely removed. Using warm, soapy water and a non-scratch scourer, wash the hotplate until the water runs clear. If the plate feels tacky to touch, wash again.

Repeat the cleaning process described above if the plate remains “tacky”.

Plate cannot be left without oil on it, i.e. it must be seasoned once the lanolin is removed.

Seasoning the Barbecue Plate & Grill Plate

The Heatlie Island Gourmet Plate is made of either mild steel or stainless steel (optional) and both need to be seasoned prior to use. This will reduce the likelihood of food sticking to the plate and ensure longevity of the plate. This is a similar process to seasoning a wok.

To season the plate, first follow the instructions on Cleaning the Barbecue Plate (above). This may have been cleaned prior to inserting the plate.

Rinse and dry the Plate or Grill. Apply a layer of vegetable oil or cooking oil. Spread the oil over the Plate using a scraper or brush. Turn the Barbecue on and heat for around 3 minutes. Turn off the Barbecue. Wipe off excess oil with a paper towel.

Your Barbecue is now ready to cook.

Placing the Barbecue Plate or Grill Plate into the Barbecue

Insert the plate or grill into the brackets on the side of the Barbecue body by holding it vertically and sliding into the bracket. Then gently lower the plate down to a horizontal position with the plate lifting tool, ready for use.

NOTE: If you are installing the optional Roasting Hood please refer to page 12, before installing the Barbecue plate.

LIGHTING INSTRUCTIONS

Before Lighting

1. Ensure the knobs are in the OFF position.
2. Turn on valve at the gas cylinder (for LPG connection).
3. Check there are no leaks (see Leak Test on page 14).

Lighting

1. If the Roasting Hood is in use, open hood before lighting.
2. Turn on the front burner by pushing down the knob, rotating anti-clockwise **slowly** until the Piezo igniter clicks. Hold down for 10 seconds until the burner stays alight. Alternatively, light by placing a match in the match holder provided and hold the match on the right hand side between the plate and the trim. If ignition does not occur within 15 seconds, turn off, wait for 30 seconds then repeat the above process.
3. Repeat this process for the rear burner.
4. Ensure gas vents remain clear.
5. Turn off knobs and gas supply after use.

NOTE: If the Barbecue does not operate correctly, turn it off and refer to the Troubleshooting section on page 17.

COOKING INSTRUCTIONS

Turn the Barbecue on high for 2 minutes to pre-heat the hotplate.

As a guide:

For a 20mm thick, medium cooked steak, cook for 3-4 minutes each side.

For a medium-rare steak, cook for 2 minutes on each side.

For gourmet sausages (25mm thick) cook for approximately 10 minutes, turning every couple of minutes.

Roasting: Sear the meat on all sides on the hotplate. Place a baking tray, or disposable aluminium foil tray on the Barbeque plate, insert a roasting rack (or cake cooling rack), then place the roast on the rack before closing the hood. Turn the flame to low. Maintain the temperature at 200°C by keeping the flame on low or medium. Cook for 30 minutes per 500 grams of meat. Check periodically, until the juices run clear. Alternatively, use a meat thermometer to test for correct internal temperature to determine if cooked.

CLEANING INSTRUCTIONS

After use, scrape the food particles off the hotplate and apply a layer of cooking oil before replacing the lid for protection. Avoid washing the plate with water.

Clean the trim and hood of the Barbecue with a soft cloth and a commercially available stainless steel cleaner.

The internal housing can be cleaned with a commercially available Barbecue cleaner.

Both the mild steel and stainless steel plates will become black with use. This is characteristic of all Heatlie Barbecue plates.

TROUBLE-SHOOTING

Problem	Possible Cause	Remedy
Barbecue does not light	Gas supply problem	Turn knob slowly prior to igniter clicking so gas has time to enter burner Check cylinder valve is open Check gas bottle is not empty Check hose is connected at bayonet fitting Check Natural Gas line is functional and turned on
	The electrode is too far away from the burner	Wire probe needs to be 4-5mm away from the burner and over a slot in the burner
	The electrode is not sparking	Ensure the lead is connected securely to the piezo
Burner lights but does not stay on	Gas supply problem	Check cylinder valve is open Check gas bottle is not empty Check hose is connected at bayonet fitting Check Natural Gas line is functional and turned on
	Gas control valve problem	Ensure the knob turns freely and is on HIGH to LIGHT
	Thermocouple is not positioned correctly	Thermocouples need to be positioned in the flame, 3-5mm above the burner slots
Flame is low, excessively yellow and/or depositing soot on under side of plate	Gas supply problem	Low pressure may result from the gas cylinder being close to empty Change to a full gas cylinder
	Blocked burners	Clean burners by blowing high pressure air through the burner or with a wire brush. Inspect gas valve for blockage caused by insects or spiders, for example
	Burner flame is starved of air	Ensure Barbecue is ventilated correctly

If any of the above conditions cannot be rectified, contact the place of purchase or the manufacturer, Heatlie Barbecues.

GAS CONSUMPTION

IGE600

Gas Type	Natural Gas	Universal LPG
Injector Diameter	1.60mm	0.90mm
Burner Pressure	1.00kPa	2.75kPa
Nominal Hourly Gas Consumption per burner	12.5 MJ/hr	12.5 MJ/hr
NHGC Total	25 MJ/hr	25 MJ/hr

IGE850

Gas Type	Natural Gas	Universal LPG
Injector Diameter	2.10mm	1.20mm
Burner Pressure	1.00kPa	2.75kPa
Nominal Hourly Gas Consumption per burner	19.0 MJ/hr	19 MJ/hr
NHGC Total	38.0 MJ/hr	38 MJ/hr

WARRANTY POLICY

Heatlie Barbecues warrants its products to be free of original manufacturing defects in material and workmanship, for a period of ten years from the date of purchase for domestic use and one year for commercial use. Any claim must be made within this time, dating from the date of purchase.

Our goods come with guarantees that cannot be excluded under Australian Consumer Law. You are entitled to a replacement or refund for major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to major failure.

This warranty is subject to the following conditions:

1. The warranty applies to the original owner provided the original date of purchase can be verified or the warranty card has been completed and returned to Heatlie.
2. The owner has the responsibility of adequately packaging the product and transporting it under insurance to place of purchase, or to Heatlie Barbecues, at the owner's cost.
3. Warranty service must be performed by a Heatlie authorised gas fitter or by Heatlie Barbecues.
4. Installation must conform to the applicable gas and building standards laid down by the country or state, and according to the Heatlie product installation guide and instructions.
5. This warranty policy does not cover problems associated with corrosion.
6. This warranty policy does not cover buckling or warping of the hotplate.
7. Lack of maintenance, abuse, misuse, neglect, accident or improper installation of the appliance will not be covered.
8. Corrosion or damage caused by exposure to the elements, insects, weather or hail will not be covered under this warranty.

NOTE: ALL BARBECUES MUST BE COVERED BY A WEATHERPROOF COVER WHEN NOT IN USE

9. Any evidence that the product has been modified or serviced by an unauthorised person will void the warranty.
10. Heatlie authorised gas fitters may provide on-site warranty service. No other costs shall be covered by warranty other than the costs of parts and labour.

In the event that warranty service is required, contact the place of purchase. No other warranties, either expressed or implied, whether by distributor, retailer or employees of Heatlie, will be recognised or honoured by Heatlie.

This limited warranty sets forth the sole remedy of the owner. The total liability of Heatlie is limited to the purchase of the product. Heatlie are continually updating and improving their products, therefore details and specifications are subject to change.



Designed and manufactured by:

M&A Mead Investments Pty Ltd t/as Heatlie Engineering

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