



**Assembly and Operating Instructions for
Excel 100T, Excel 200T, and Excel 300T Gas Barbecues**



Excel 100T



Excel 200T



Excel 300T

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

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 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 your barbecue annually. Check the hose connections are tight and leak test them each time you reconnect the gas bottle.

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 shall not be stored in the vicinity of this or any other appliance.

A. Parts List

Quantities vary according to model purchased. Specifications subject to change without prior notice. For more details on hardware, please see the corresponding Hardware Reference Diagram for your barbecue model.

	CODE	PART	QTY	OUTBACK® EXCEL 100T	OUTBACK® EXCEL 200T	OUTBACK® EXCEL 300T
HOOD	A1	Hood (<i>Pre-Assembled to Body</i>)	1	√+	√+	√+
	A2	Hood Handle	1	√	√	√
	A3	Warming Rack	1	√	√	√
BODY	B1	Barbecue Body	1	√+	√+	√+
	B2	Burner	1	√	√	√
	B3	Control Panel	1	√	√	√
	B4	Knob	2	√+	√+	√+
	B5	Hose (if supplied)	★			
	B6	Lava Rock in Basket	1	√+	√+	√+
	B7	Cooking Grill	1	√	√	√
	B8	Ignition Button	1	√+	√+	√+
	B9	Control Panel Heat Shield	1	√+	√+	√+
	B10	Main Electrode	1	√	√	√
	B11	Hinge Bracket	2	√+	√+	√+
	B12	Body Heat Shield	1	√	√	√
	B13	Body Support	2	√	√	√
	B14	Grease Cup Holder	1	√	√	√
	B15	Grease Cup	1	√	√	√
TROLLEY	C1	Trolley Handle	1	√		
	C2	Side Shelf (with bracket)	★		1	
	C3	Side Shelf (without bracket)	★		1	1
	C4	Side Shelf Bracket A	★		1	1
	C5	Side Shelf Bracket B	★		1	1
	C6	Side Burner Knob	1			√
	C7	Side Burner Grid	1			√
	C8	Side Burner Shelf	1			√
	C9	Side Burner	1			√
	C10	Side Burner Electrode	1			√
	C11	Side Burner Valve / Hose Assembly	1			√
	C12	Left Front Leg	1	√	√	√
	C13	Left Rear Leg	1	√	√	√
	C14	Right Front Leg	1	√	√	√
	C15	Right Rear Leg	1	√	√	√
	C16	Hose Tidy	1	√	√	√
	C17	Gas Bottle Holder	1	√	√	√
	C18	Leg End Loop	1	√	√	√
	C19	Wheel Spacer	2	√	√	√
	C20	Wheel	2	√	√	√
	C21	Axle	1	√	√	√
	C22	Bottom Shelf	1	√	√	√
	C23	Gas Bottle Strap	1	√+	√+	√+
HARDWARE	D1	M6x15 Bolt	★	24	28	28
	D2	M5x10 Bolt	4	√	√	√
	D3	M4x10 Bolt	1			√
	D4	ST4.0x10 Screw	3	√	√	√
	D5	ST4.0x15 Screw	4		√	√
	D6	ST4.8x15 Screw	2	√	√	√
	D7	M8 Locknut	2	√	√	√
	D8	M5 Nut	2	√	√	√
	D9	Shelf Spacer	★		8	4

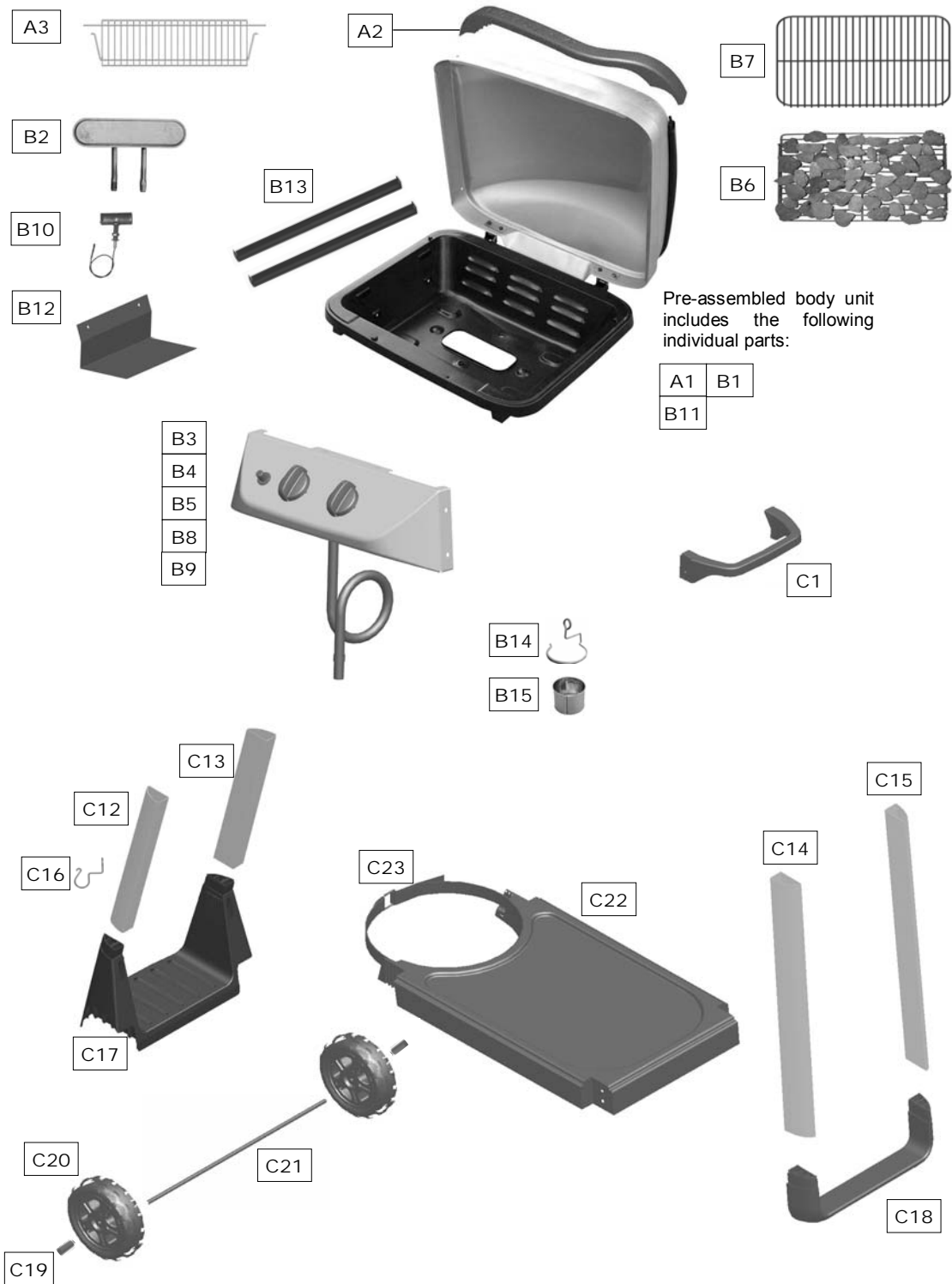
✚ Pre-Assembled Component

★ Quantity varies according to model purchased

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

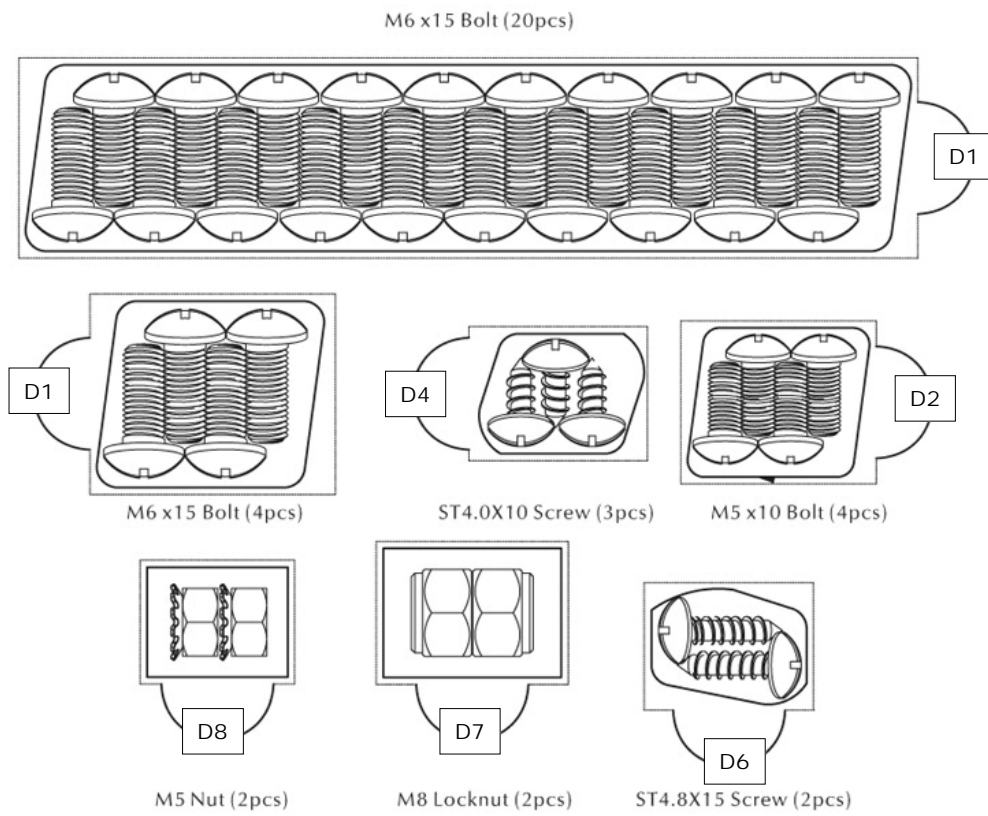
B1. Parts Diagram: Excel 100T

Quantities vary according to model purchased. Specifications subject to change without prior notice. For more details on hardware, please see 'Hardware Reference Diagram: Excel 100.'



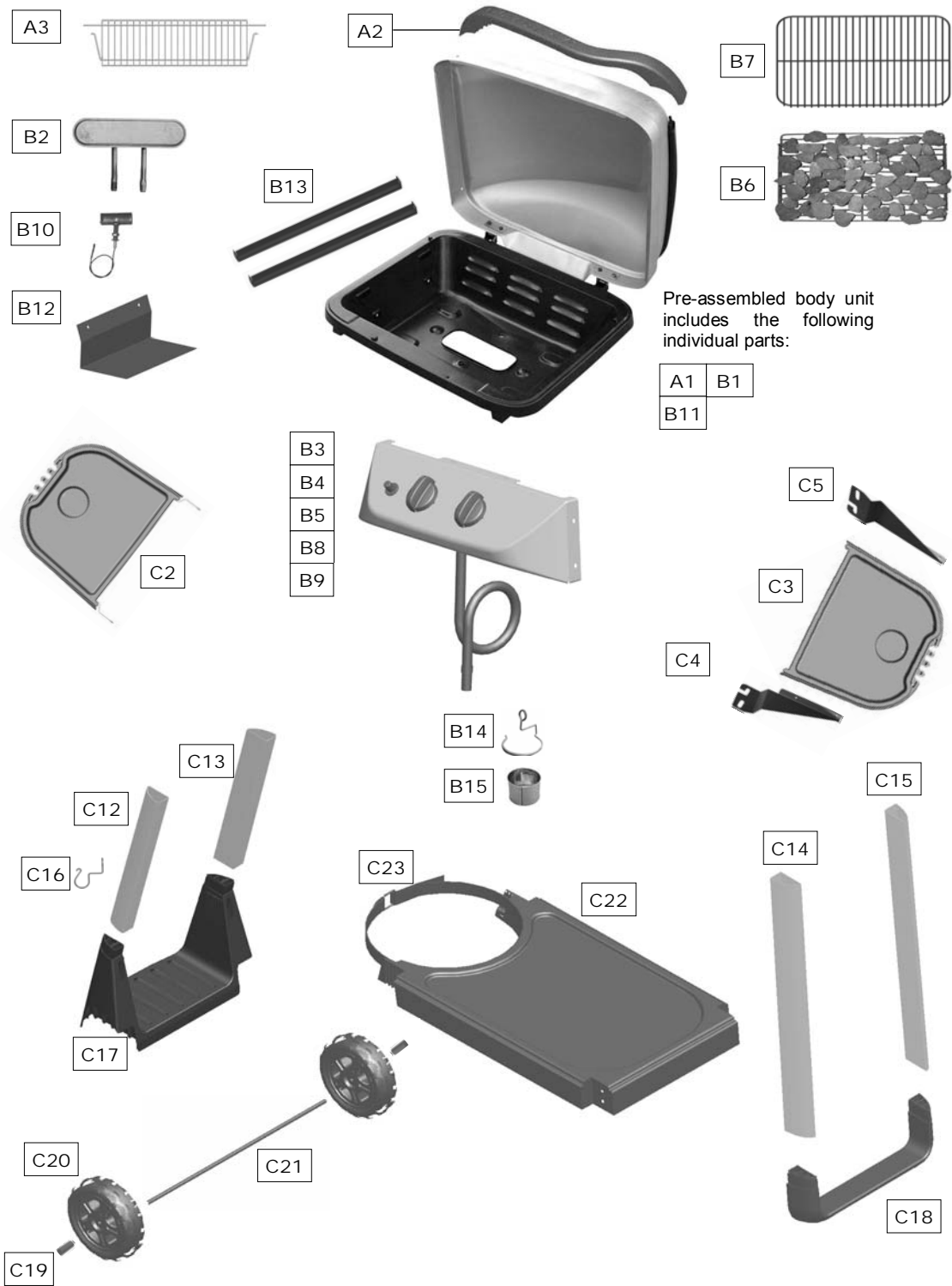
B2. Hardware Reference Diagram: Excel 100T

Specifications subject to change without prior notice.



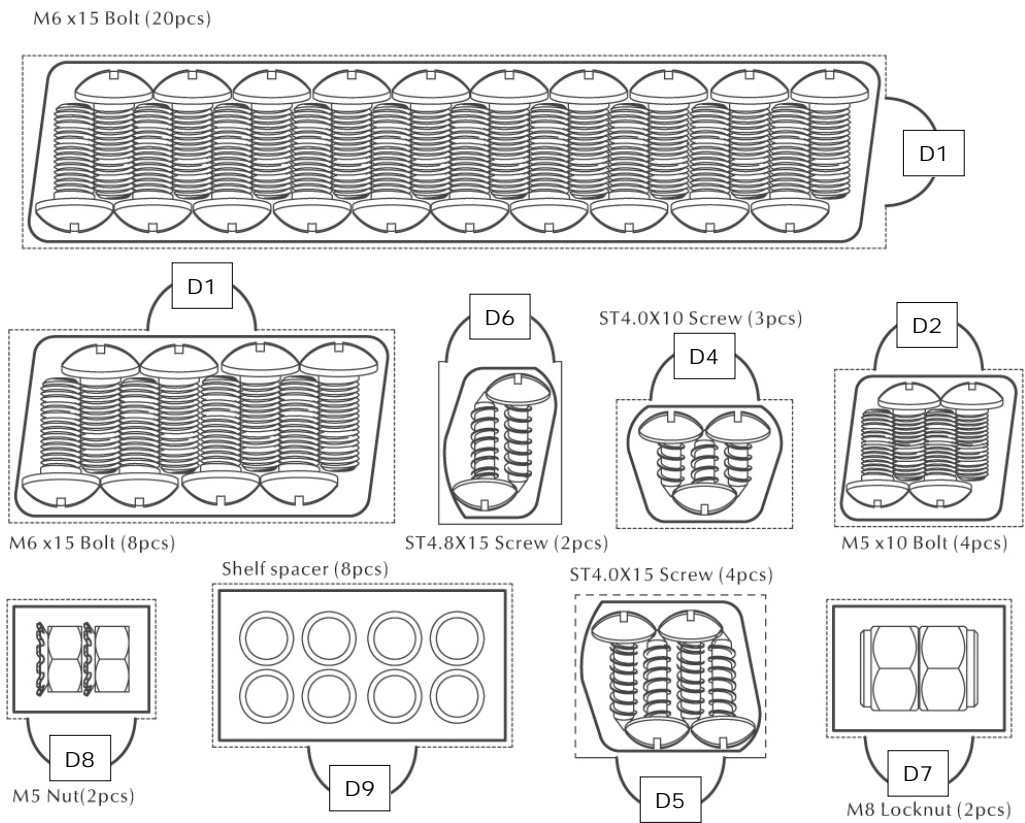
C1. Parts Diagram: Excel 200T

Quantities vary according to model purchased. Specifications subject to change without prior notice. For more details on hardware, please see 'Hardware Reference Diagram: Excel 200.'



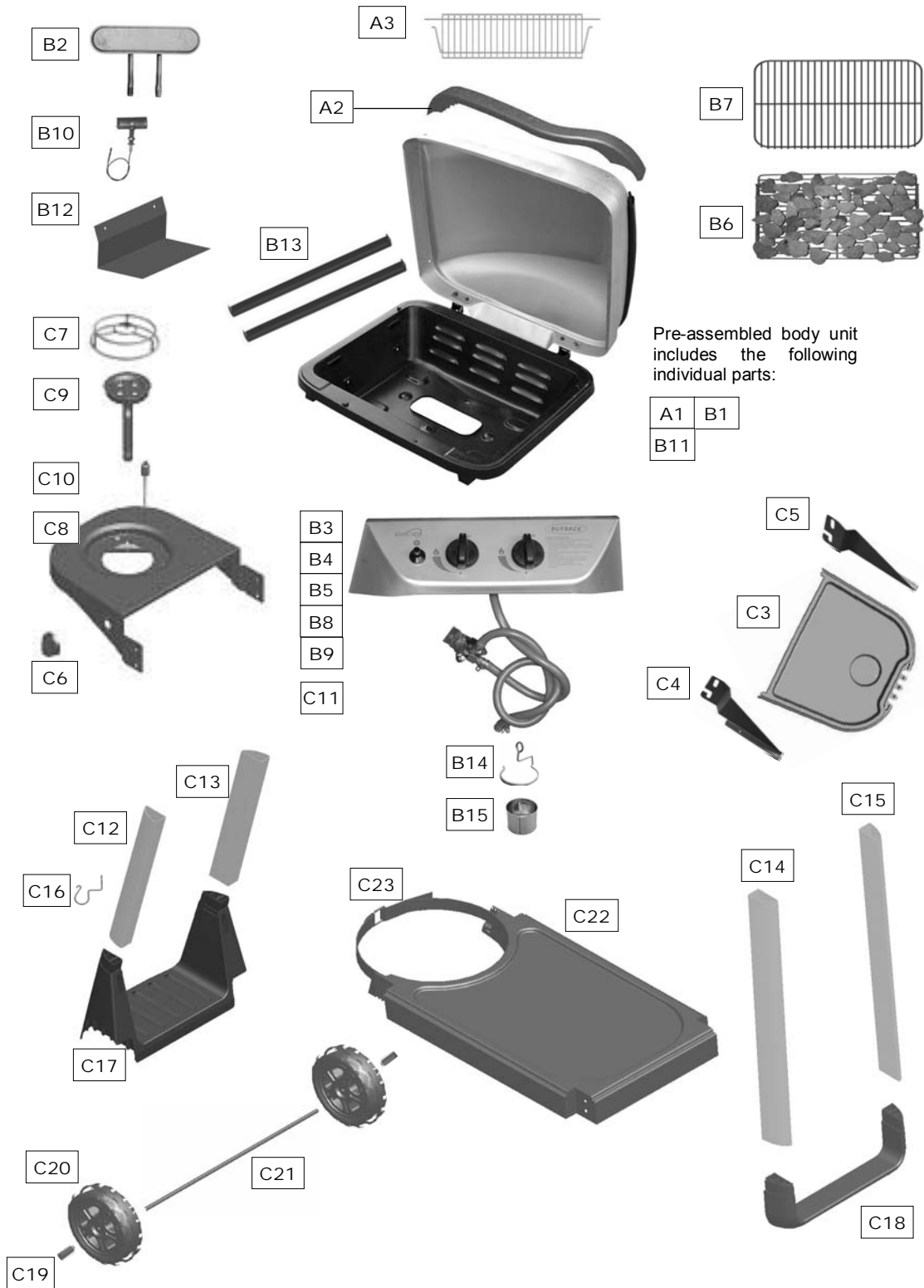
C2. Hardware Reference Diagram: Excel 200T

Specifications subject to change without prior notice.



D1. Parts Diagram: Excel 300T

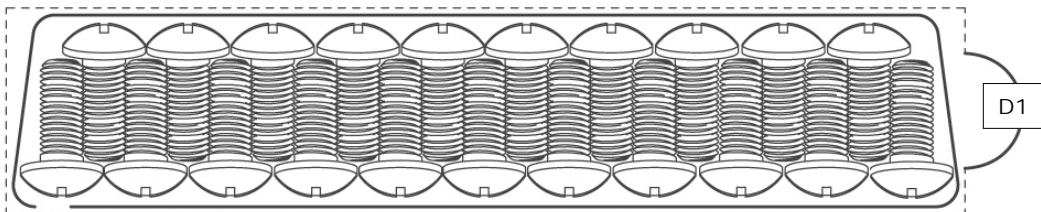
Quantities vary according to model purchased. Specifications subject to change without prior notice. For more details on hardware, please see 'Hardware Reference Diagram: Excel 300.'



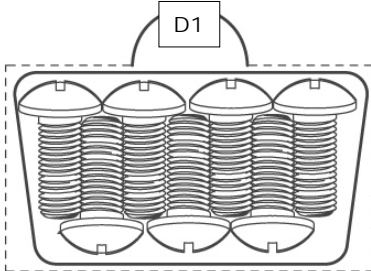
D2. Hardware Reference Diagram: Excel 300T

Specifications subject to change without prior notice.

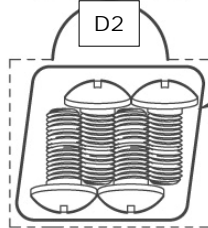
M6 x15 Bolt (21pcs)



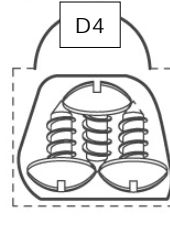
M6 x15 Bolt (7pcs)



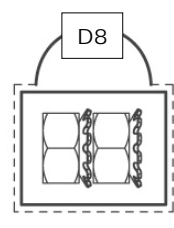
M5X10 Bolt (4pcs)



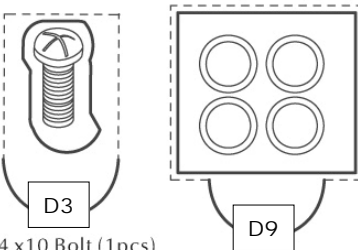
ST4.0X10 Screw 3pcs)



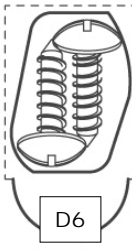
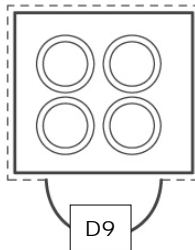
M5 Nut (2pcs)



Shelf spacer (4pcs)

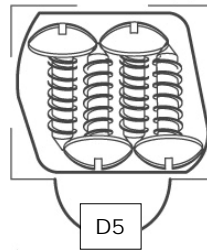


M4 x10 Bolt (1pcs)

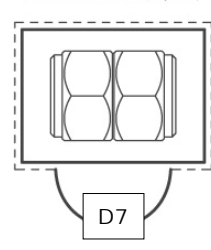


ST4.8X15 Screw (2pcs)

ST4.0X15 Screw (4pcs)



M8 Locknut (2pcs)



E. Assembly

TOOLS NEEDED FOR ASSEMBLY:

Medium size flat blade or Philips/cross-point screwdriver, adjustable spanner or metric spanner set.

This barbecue requires two people for assembly. Please remove all packaging materials from all individual parts before assembling. Please lay out all nuts and bolts and check lengths before assembling. Whilst every care is taken during the manufacture of this product, care must be taken during the assembly in case sharp edges are present.

1

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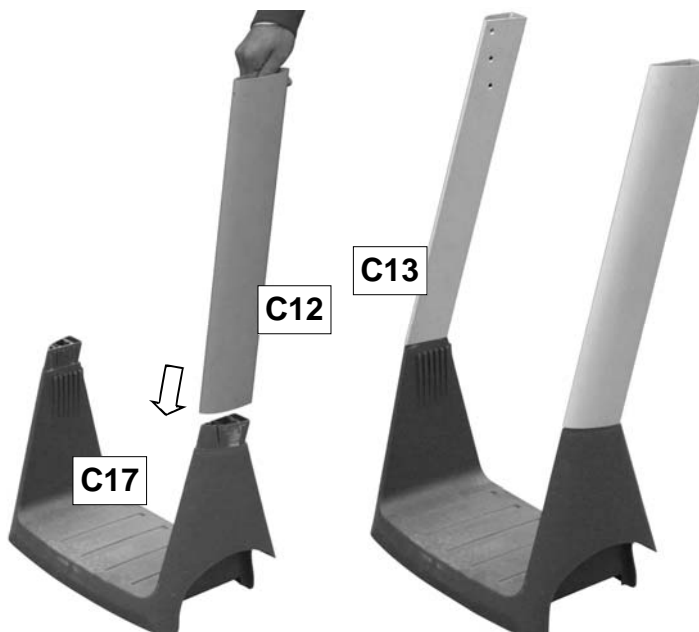
Attach the Right Front Leg (C14) and Right Rear Leg (C15) to the Leg End Loop (C18). The legs are a push fit onto the leg end loop. In case of difficulty, they may need tapping with a soft faced mallet. Take care not to damage the parts.

2

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Attach the Left Front Leg (C12) and Left Rear Leg (C13) to the Gas Bottle Holder (C17). The legs are a push fit onto the gas bottle holder. In case of difficulty, they may need tapping with a soft faced mallet. Take care not to damage the parts.

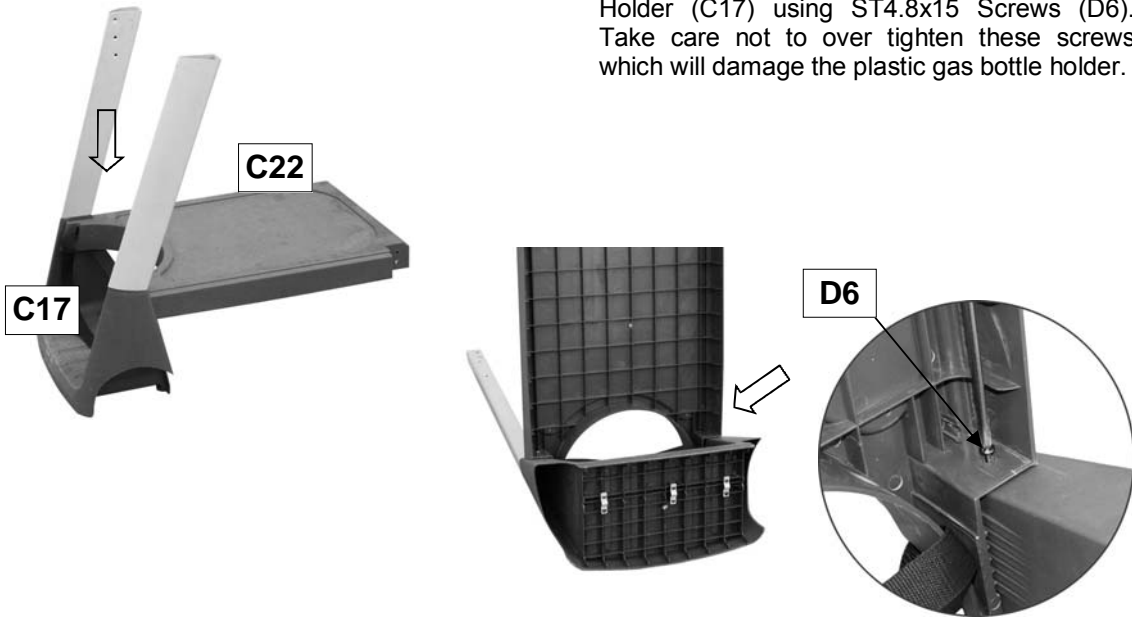
3

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Attach the Bottom Shelf (C22) to the Gas Bottle Holder (C17) using ST4.8x15 Screws (D6). Take care not to over tighten these screws which will damage the plastic gas bottle holder.

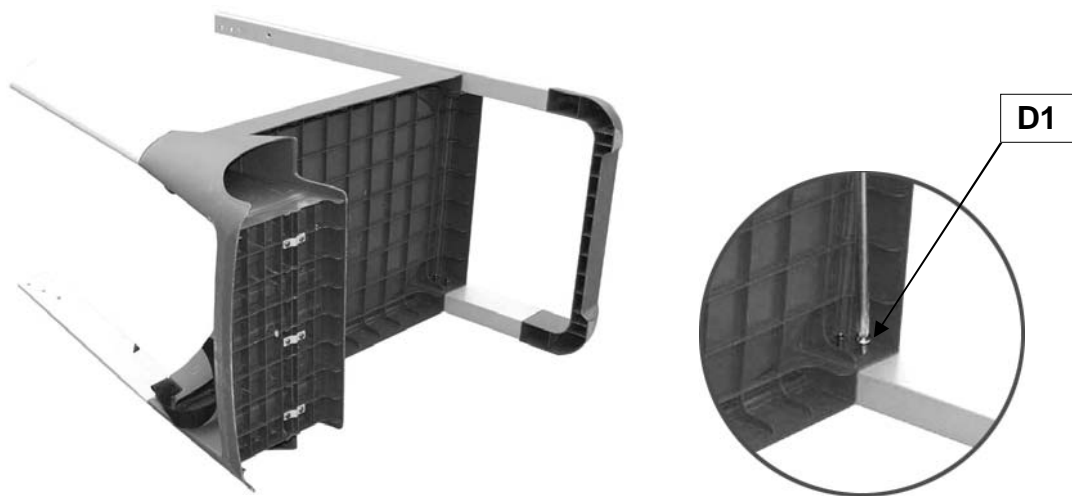
**4**

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Attach the leg assembly to the bottom shelf assembly using M6x15 Bolts (D1).

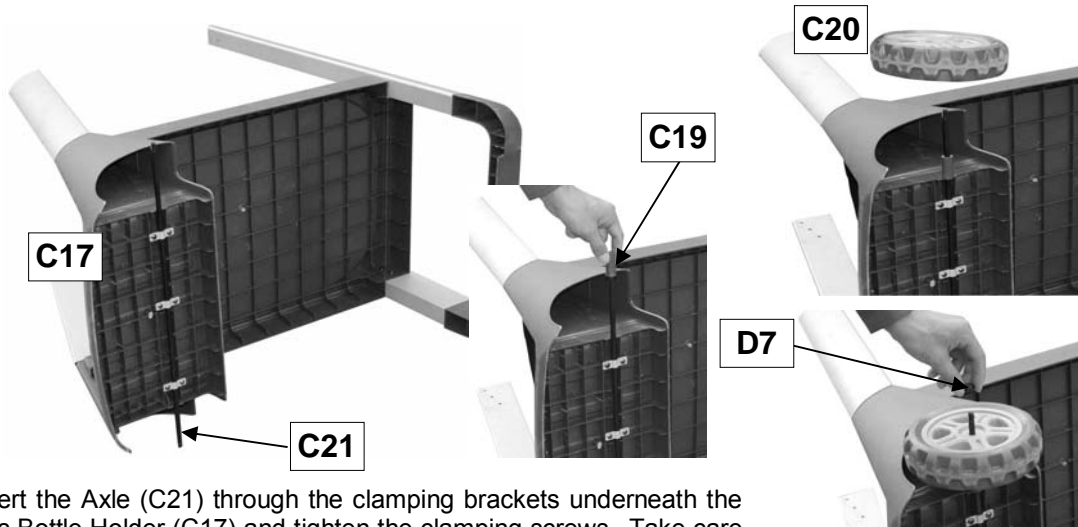


5

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Insert the Axle (C21) through the clamping brackets underneath the Gas Bottle Holder (C17) and tighten the clamping screws. Take care not to over tighten these screws which will damage the plastic gas bottle holder.

Slide a Wheel Spacer (C19) over each end of the Axle (C21). Note: the spacers are packed in a plastic bag with the main electrode, grease cup holder and grease cup.

Slide the Wheels (C20) over each end of the axle. Secure the wheels into place with the M8 Locknuts (D7).

6

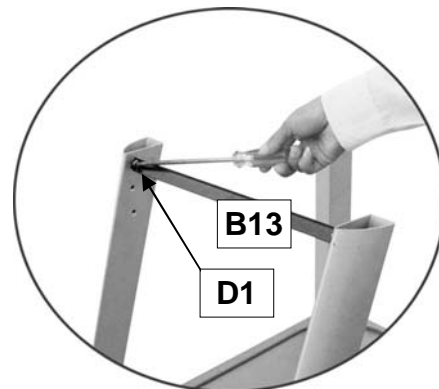
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Carefully turn the completed trolley over, right side up.



Attach the Body Support (B13) to the legs using M6x15 Bolts (D1).

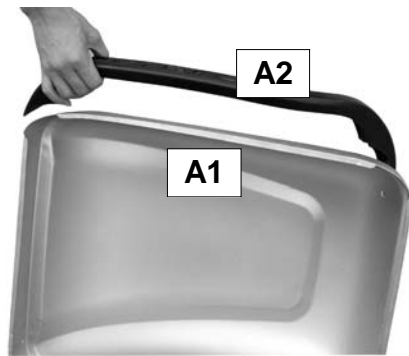
Note: The notches on these supports should be on the outside in order to attach the body more easily.

7

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Attach the Hood Handle (A2) to the Hood (A1) using the M5x10 Bolts (D2).

**8**

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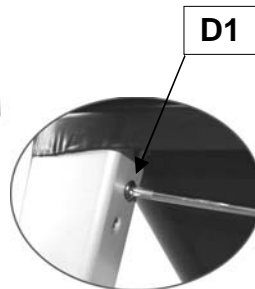
✓ Excel 200T

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Carefully place the Barbecue Body (B1) onto the tops of the legs.

Attach the barbecue body to the trolley assembly using the M6x15 Bolts (D1). Ensure the tabs on the body fit over the legs as shown in the diagram and do not go down inside of the legs.



9

✓ Excel 100T

✓ Excel 200T

✓ Excel 300T



Attach the Control Panel (B3) assembly to the trolley assembly using the M6x15 Bolts (D1).

10

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✓ Excel 200T

✓ Excel 300T



Feed the Grease Cup Holder (B14) through the hole in barbecue body.

Insert the Grease Cup (B15) into the grease cup holder.

11

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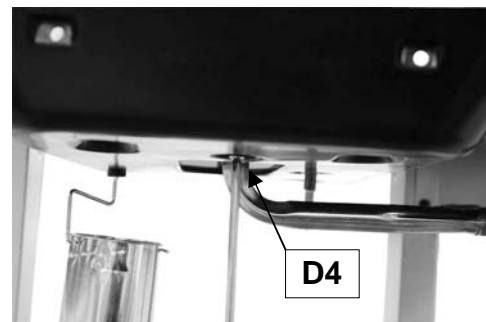
Insert the Main Electrode (B10) into the hole at the bottom of the barbecue body and secure with the pre-assembled nut.

12

✓ Excel 100T

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View from underneath the body.

Feed the Burner (B2) into barbecue body. Ensure that the burner venturi tubes are over the ends of the gas valves. They are a loose fit and not a gas tight seal. Secure the burner with the ST4.0x10 Screws (D4).

13

✓ Excel 100T

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✓ Excel 300T



Attach the Body Heat Shield (B12) to barbecue body using the M5x10 Bolts (D2) and M5 Nuts (D8).

14

✓ Excel 100T

✓ Excel 200T

✓ Excel 300T



Carefully lay the Lava Rock (B6) into the barbecue body ensuring it lies level within the body. Lay the Cooking Grill (B7) into place.

Attach the Warming Rack (A3), to the hood and barbecue body as shown. Make sure that the swing legs fix to the body of the barbecue and the shorter, fixed legs go through the holes in the hood.

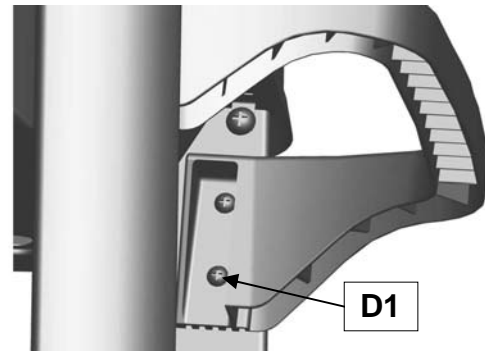
15

✓ Excel 100T ✗ Excel 200T ✗ Excel 300T

Excel 200T and 300T users, skip this step and proceed directly to step 16.



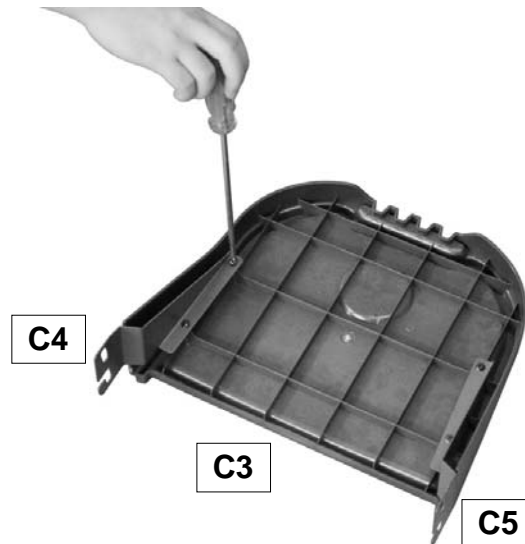
Attach the Trolley Handle (C1) to the right front and right rear legs using the M6x15 Bolts (D1).



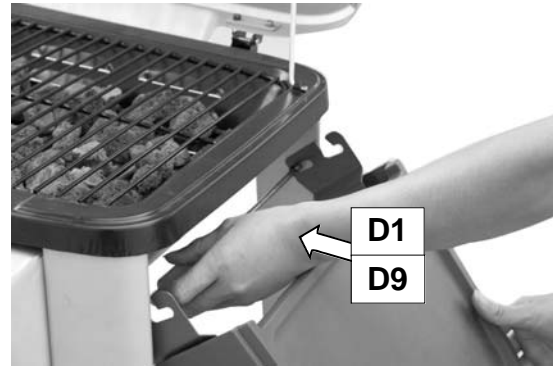
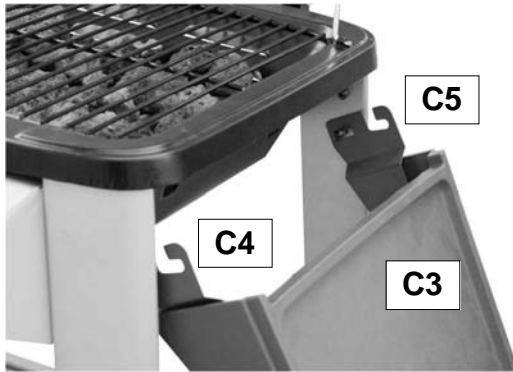
16

✗ Excel 100T ✓ Excel 200T ✓ Excel 300T

Excel 100T users, skip this step and proceed directly to step 24.



Attach the Side Shelf Bracket A (C4) and Side Shelf Bracket B (C5) to the Side Shelf (C3) using ST4.0x15 Screws (D5).

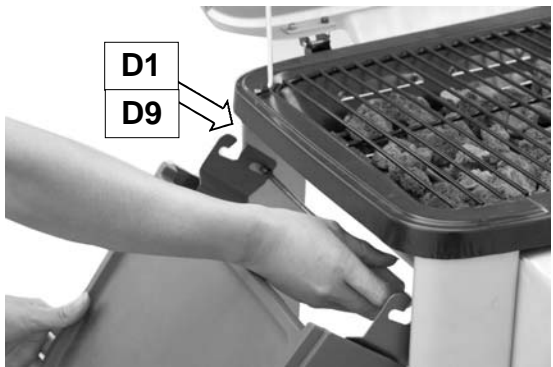
17**✗** Excel 100T**✓** Excel 200T**✓** Excel 300T

Attach the assembled Side Shelf (C3) to the right hand side of the barbecue by sliding a Shelf Spacer (D9) onto a M6x15 Bolt (D1) and fitting the shelf to the lower fixing point on the rear leg as shown. Repeat for the front leg. Slide a Shelf Spacer (D9) onto a M6x15 Bolt (D1) and screw it into the upper fixing point on the rear legs as shown. Repeat for the front leg.

Hook the shelf onto the upper pins to extend it to its normal horizontal position.

18**✗** Excel 100T**✓** Excel 200T**✗** Excel 300T

Excel 300T users, skip this step and proceed directly to step 19.



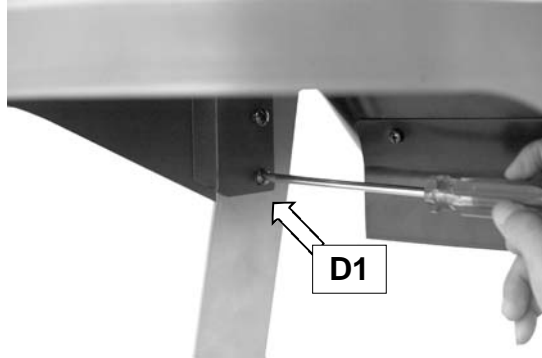
Attach the Side Shelf (C2) to the left hand side of the barbecue by sliding a Shelf Spacer (D9) onto a M6x15 Bolt (D1) and fitting the shelf to the lower fixing point on the rear leg as shown. Repeat for the front leg. Slide a Shelf Spacer (D9) onto a M6x15 Bolt (D1) and screw it into the upper fixing point on the rear legs as shown. Repeat for the front leg.

Hook the shelf onto the upper pins to extend it to its normal horizontal position.

19

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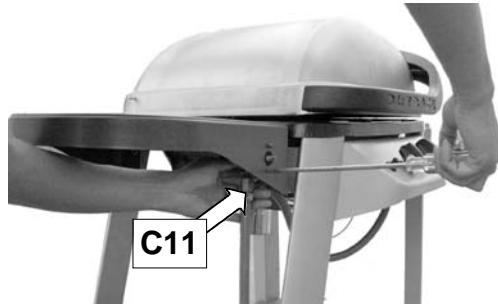
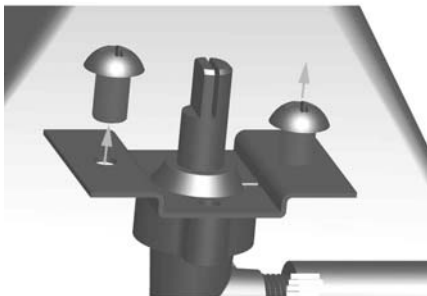
Excel 200T users, skip this step and proceed directly to step 24.



Attach the Side Burner Shelf (C8) to the left front and left rear legs using M6x15 Bolts (D1).

20

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Remove the screws from Side Burner Valve / Hose Assembly (C11) and secure it to the side shelf with those 2 screws.

Assemble the Side Burner Knob (C6) onto the side burner valve.

21

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✗ Excel 200T

✓ Excel 300T

Once the hose is connected, check to ensure that it is not in contact with the barbecue body or Body Heat Shield (B12).



Loosen off the hose clip which connects the hose to the side burner gas valve.



Rotate the hose anti-clockwise so that it touches the leg of the barbecue.



Re-tighten the hose clip to secure the hose in place, making sure that the hose touches the leg of the barbecue, but not the body or heat shield.

Important: Regularly check the hose positioning to ensure that it is not in contact with any hot surfaces, such as the bottom of the body or the heat shield.

22

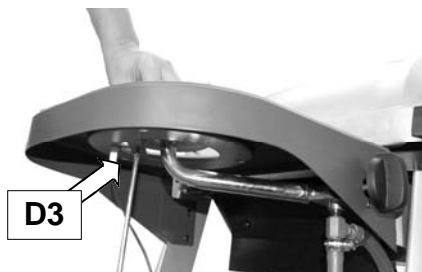
✗ Excel 100T

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Place the Side Burner Electrode (C10) onto the side burner shelf as shown. Place the Side Burner (C9) through the central hole. Fit the side burner venturi tube over the gas valve outlet. This is a loose fit and not a gas tight seal. Secure the electrode and burner with M4x10 Bolt (D3).



23

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✗ Excel 200T

✓ Excel 300T

Place the Side Burner Grid (C7) onto the side burner shelf.



B8

Connect the electrode wire to the Ignition Button (B8) under the control panel.



Side burner electrode wire goes here.

Main burner electrode wire goes here.



C7

Note: Do not use any cooking utensils (pots, pans etc.) with a diameter of over 280mm on the side burner. Always keep the utensils in the centre of the side burner.

24

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✓ Excel 200T

✓ Excel 300T



C16



Fix the Hose Tidy (C16) onto the short leg front using a ST4.0x10 Screw (D4), then clip the hose (if supplied) into hose tidy as shown.

Note: there are two fixing holes for the hose tidy:

Excel 100T and Excel 200T Users: please fix the hose tidy to the lower hole on the short leg front.

Excel 300T Users: please fix the hose tidy to the upper hole on the short leg front.

F. Important Information

Please read these instructions carefully before assembly and use.

- Retain these instructions for future reference.
- For outdoors use only – do not use indoors. Do not use below ground level.
- For use with LPG bottled gas only. A fixed pressure regulator of 28-30mbar must be used for butane or 37mbar for propane.
- Remove lava rock from plastic shrink pack before lighting.
- Do not use within 1m of any flammable structure or surface.
- LP gas cylinders should not be placed directly underneath the barbecue.
- LP gas cylinders must not be stored or used in the horizontal position. A leak would be very serious and liquid could enter the gas line.
- When igniting barbecue open its hood before lighting.
- Do not move the barbecue while alight.
- This barbecue must not be left unattended when lit.
- The hood handle can become very hot. Grip only the centre of the handle. Use of a cooking glove is advised.
- Use caution when opening the hood, as hot steam inside is released upon opening.
- Parts of this barbecue become very hot – care must be taken when children, elderly people, and animals are present.
- Always turn off the gas bottle when the barbecue is not in use.
- Never cover a barbecue until it has completely cooled.
- Never use the barbecue with the side shelf in the down position.
- 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.
- If you have any queries regarding these instructions, contact your local dealer.

G. Gas and Regulator

This barbecue can use either propane or butane LPG bottled gas. Propane bottles, normally red

coloured, will supply gas all year round, even on cold winter days. A spanner may be required to change gas bottles. Butane bottles, normally blue, will supply sufficient gas in summer, but performance of the barbecue may be affected once the gas temperature starts to fall below +10°C. The bottle should never be stood on the trolley base and placed directly under the barbecue. Gas bottles should never be stored or used laid on their side. Never store gas bottles indoors.

For optimal performance, we suggest the following:

Model	Butane Minimum Bottle Size	Propane Minimum Bottle Size
Outback® Excel 100T	6kg	3.9kg
Outback® Excel 200T	6kg	3.9kg
Outback® Excel 300T	15kg	6kg

Suitable regulators for butane must have an outlet pressure of 28-30mbar. For propane, the regulator must have an outlet pressure of 37mbar. **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.

H. Installation

H1. Selecting a Location

This barbecue is for outdoor use only and should be placed in a well-ventilated area. 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. Keep this barbecue away from any flammable materials!

H2. Precautions

Do not obstruct any ventilation openings in the barbecue body. Secure the gas bottle on the cylinder holder and always tighten it with the black strap provided. Should you need to 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. Inspect the hose for damage and ensure it is securely attached with

worm drive clips or swaged fittings. Ensure no part of the flexible hose is touching any hot barbecue parts. If the hose is damaged, it must be replaced with hose suitable for use with LPG and meet the national standards for the country of use. The length of hose shall not exceed 1.5m. *N.B. – The date on UK hose is the date of manufacture, not the expiry date.*

H3. Fixing the 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.

H4. Leak Testing (To be performed in a well-ventilated area.)

Confirm all control knobs are in the off position. Open the gas control valve on the bottle or regulator. Check for leaks by brushing a solution of ½ water and ½ soap over all gas system joints, including all valve connections, hose connections and regulator connections. **NEVER USE AN OPEN FLAME** to test for leaks at anytime. If bubbles form over any of the joints, there is a leak. Turn off the gas supply and retighten all joints. Repeat test. If bubbles form again, do not use the barbecue. Please contact your local dealer for assistance. Leak test your barbecue annually. Check the hose connections are tight and leak test them each time you reconnect the gas bottle.

I. Operation

I1. Warning

- Before proceeding, make certain that you understand the **IMPORTANT INFORMATION** section of this manual.

I2. Preparation Before Cooking

To prevent foods from sticking to the cooking grill, 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.)**

I3. Lighting the Barbecue

- Open the barbecue hood.
- Ensure all knobs are in the off position. Open the gas control valve on the gas bottle or regulator.
- Push and turn the leftmost control knob to the high position. Press the ignition button rapidly several times until left portion of the burner is lit. If burner fails to ignite, turn

control knob to the off position and turn gas off at the bottle or regulator. Wait five minutes, then repeat the above steps. After successful lighting of the left side, ignite the remaining portion of the burner. If the burner fails to ignite after following above procedure, turn all the knobs to the off position. Close the gas valve on the gas bottle. Wait 5 minutes, then repeat the above steps. If the barbecue still fails to light, please refer to the manual ignition instructions in section below.

- After ignition, the burner should be burned at the high position for 3-5 minutes in order to preheat the barbecue. This process should be done before every cooking session. The hood should be open during preheating.
- After completion of preheating, the burner should normally be turned down to a lower position for best cooking results.

I4. Manual Lighting Instructions

- Open the barbecue hood.
- Ensure all knobs are in the off position. Open the gas control valve on the gas bottle or regulator.
- Insert lit match through the match-lighting hole underneath the barbecue.
- Push and turn the rightmost control knob anti-clockwise to the high position.
- After the right portion of the burner is lit, light the remaining portion of the burner.
- If burner fails to ignite, contact your local dealer for assistance.
- After ignition, the burner should be burned at the high position for 3-5 minutes in order to preheat the barbecue. This process should be done before every cooking session. The hood should be open during preheating.
- After completion of preheating, the burner should normally be turned down to a lower position for best cooking results.

I5. Warming Rack

Warming racks are a convenient way to keep cooked food warm or to warm items such as bread rolls. Care should be taken to ensure that any items placed on the warming rack are cooked through and do not continue to cook and drip fat or meat juices, which could drip onto the hood and down the back of the barbecue.

I6. Grill Cooking

The burner heats up the lava rock underneath the grill, which in turn heats the food on the grill. The natural food juices produced during cooking

fall onto the hot lava rock below and vaporise. The subsequent rising smoke bastes the food, as it travels upwards, imparting that unique barbecued flavour.

When using your barbecue for grill cooking, you may wish to place the hood in the closed position which will hold the heat in and give more even cooking of the food. This should only be done with the burner turned down to a lower setting.

17. Roasting Hood Cooking

Barbecues equipped with a roasting hood give the option of cooking with hood closed to form an 'oven' for roasting food, such as joints of meat, whole chickens, etc.

When roasting, turn the burner under the food to the OFF position. Close the hood and turn the other burner down to a lower setting i.e. low to medium to achieve the temperature required. **DO NOT ALLOW YOUR BARBECUE TO OVERHEAT.** Avoid lifting the hood unnecessarily as heat is lost each time the hood is opened.

18. Side-Burner Cooking

When using the side-burner, care should be taken to ensure that pans are central and flat on the side-burner grid.

19. Flare-Up Control

Flare-ups occur when meat is barbecued, and its fat and juices fall upon the hot lava rock. Smoke helps give food its barbecued flavour, but avoid excessive flare-up to prevent food being burned. To control flare-up, it is advisable to trim away excess fat from meat and poultry before grilling. The burner should be turned down to a lower setting to reduce flare-up. Flare-ups can be extinguished by applying baking soda or salt directly onto the lava rocks. Always protect your hands when handling anything near the cooking surface of the barbecue.

110. End of Cooking Session

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

111. 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 at the bottle. Wait until the barbecue is sufficiently cool

before closing its hood.

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

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 Outback® 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. 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. Chrome plated warming racks should be coated with cooking oil.

J1. Cooking Grill

Clean with hot soapy water. To remove any food residue, use a mild cream cleaner on a non-abrasive pad. Rinse well and dry thoroughly.

J2. Burner Maintenance

Your burner has been preset for optimal flame performance. You will normally see a blue flame, possibly with a small yellow tip when the burner is alight. If the flame pattern is significantly yellow, this could be a problem caused by grease from cooking blocking the burner or spiders or other insects in the burner venturi. This can result in the flow of the gas and air mixture being restricted or blocked which may result in a fire behind the control panel causing serious damage to your barbecue. **If this happens, the gas should be immediately turned off at the bottle.** Burners should be inspected and cleaned on a regular basis in addition to the following conditions:

- 1) Bringing the barbecue out of storage.
- 2) One or more of the burners do not ignite.

- 3) The burner flame pattern is significantly yellow.
- 4) The gas ignites behind the control panel.

To clean a burner, remove it from the barbecue by removing the 2 securing screws underneath the body of the barbecue. The outside of the burner can be cleaned with a wire brush.

Clean the portholes with a pipe cleaner or piece of wire. Take care not to enlarge the portholes.

Clean the insect screen on the end of the venturi tube with a bristle brush (i.e. an old toothbrush).

Clean the venturi tube with a pipe cleaner or piece of wire. You may need a torch to see into the venturi tube to make sure it is clear. "Turn the burner up on end and lightly tap against a piece of wood to dislodge any debris from inside."



J3. Lava Rock

It is not necessary to remove and wash the lava rock in order to keep it clean. Burning off the residue after each cooking should be sufficient. Heavily impregnated lava rock should be turned over so that the dirty side faces the burners in order to burn off any residue. Replacement lava rock is available from your local Outback® stockist.

J4. Barbecue Body

Regularly remove excess grease or fat from the barbecue body with 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. Remove cooking surfaces and burners before full cleaning. Do not immerse the gas controls or manifold in water. Check burner operation after carefully refitting into body. Check the grease cup and clean out any grease that has drained into it.

J5. Fixings

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

J6. LPG Hose

The LPG hose does not have a time-limited in-

service life but it is essential that the hose and end connections are regularly inspected and replaced if showing signs of:

- Physical damage such as – cuts or abrasion, cracking, stretching, flattening or kinking;
- Environmental deterioration such as – stiffening, cracking, de-lamination of outer covering, chemical degradation i.e. softening of outer coating by contact with oil;
- Hose service failure such as – blistering, soft spots, rupture or corrosion or loosening of the swaged fittings or worm drive clips attaching the hose.

J7. Fixings

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

J8. Storage

Store your barbecue in a cool dry place. 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 if used. Mould can grow under these conditions and should be cleaned and treated if required. 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. Chrome plated warming racks and grills should be coated with cooking oil. Wrap the burners in aluminium foil to help prevent insects or other debris from obstructing the burners.

The gas bottle must always be disconnected from the barbecue and stored in a well ventilated area at least 1 metre away from any fixed ignition source. Do not store inside residential accommodation. Never store cylinders below ground level (e.g. cellars). Do not let children tamper with bottles.

K. Technical Specifications

NOTE:

	CE Approval	Heat Input	Burners	Injector Size	Gas /Pressure
Outback® Excel 100T	0359 359BS791	6.2 kW	1	0.89mm 0.89mm 0.84mm 0.79mm	Butane: 28-30 mbar Propane: 37 mbar LPG mixture: 30 mbar LPG mixture: 37 mbar LPG mixture: 50 mbar
Outback® Excel 200T	0359 359BS791	6.2k W	1	0.89mm 0.89mm 0.84mm 0.79mm	Butane: 28-30 mbar Propane: 37 mbar LPG mixture: 30 mbar LPG mixture: 37 mbar LPG mixture: 50 mbar
Outback® Excel 300T	0359 359BS791	6.2k W	1	0.89mm 0.89mm 0.84mm 0.79mm	Butane: 28-30 mbar Propane: 37 mbar LPG mixture: 30 mbar LPG mixture: 37 mbar LPG mixture: 50 mbar
Side Burner	359 359BS791	2.3k W	1	0.74mm 0.74mm 0.71mm 0.69mm	Butane: 28-30 mbar Propane: 37 mbar LPG mixture: 30 mbar LPG mixture: 37 mbar LPG mixture: 50 mbar

Gas Consumption:

Excel 100T: 446g/hr
Excel 200T: 446g/hr
Excel 300T: 446g/hr
Side Burner: 165g/hr

Countries of Use:

¹_{3+(28-30/37)} BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SK, SI
¹_{3B/P(30)} BE, CY, DK, EE, FI, FR, HU, IT, LT, NL, NO, SE, SI, SK, RO, HR, TR, BG, IS, LU, MT
¹_{3B/P(37)} PL
¹_{3B/P(50)} AT, DE, SK, CH

Specifications are subject to change without prior notice.

L. Troubleshooting

Problem	Possible Cause	Solution
Burners 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 burners	Clean burners
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Electrode 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 pushbutton ignitor	Change ignitor
	LP gas bottle is empty	Replace with full bottle
	Faulty regulator	Have regulator checked or replaced
	Obstructions in burners	Clean burners
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 burners	Clean burners
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Windy conditions	Use BBQ in a more sheltered position
Gas valve knob difficult to turn	Gas valve jammed	Replace gas valve

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.

OUTBACK UK LTD WARRANTY

OUTBACK barbecues are warranted to the original purchaser against defects in materials and workmanship for a period of one (1) year from the date of purchase. OUTBACK UK will, within this period, 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.

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

Outback UK does not warranty in any way the gas cylinder.

If you have any queries regarding the assembly or use of your barbecue please contact Outback UK

In the unlikely event that you experience problems with this barbecue, please contact:

website: www.outbackbarbecues.com