

# ASSEMBLY & OPERATING INSTRUCTIONS

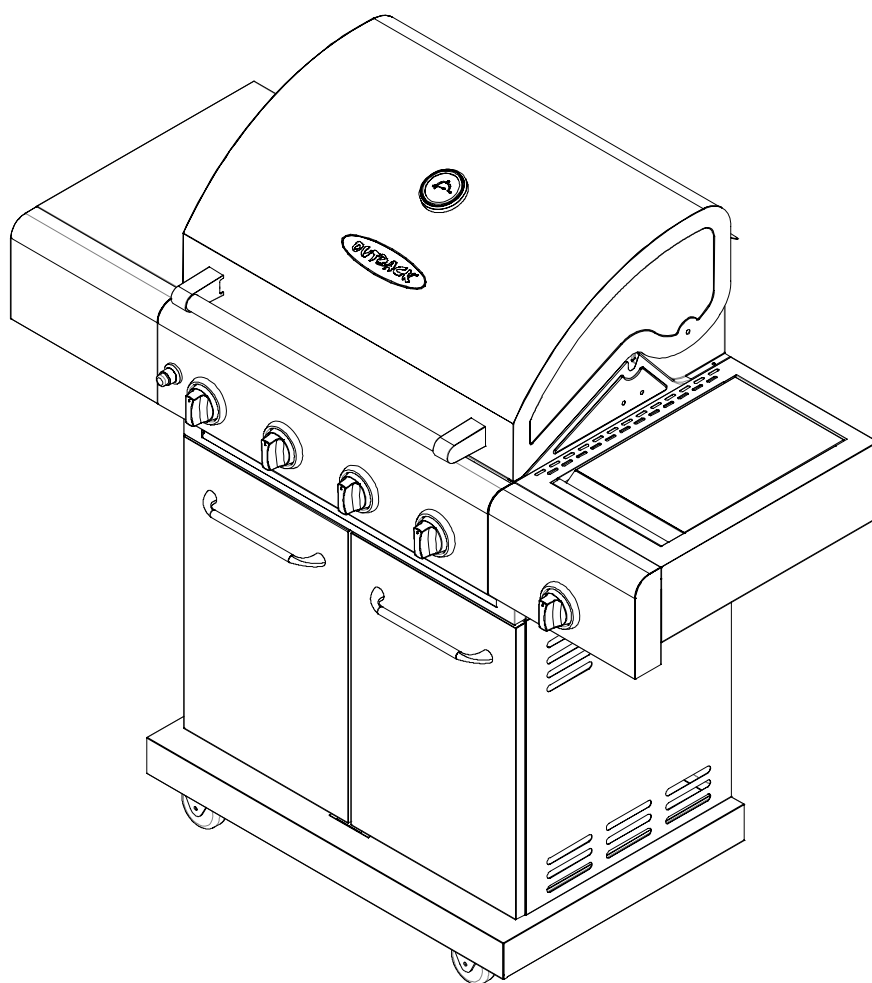
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*Comet Gas Barbecue*

*Model: TPA101-3*

**CE** 0359



FOR OUTDOOR USE ONLY

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# Safety Information

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## **WARNING**

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

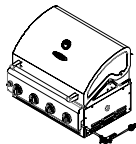
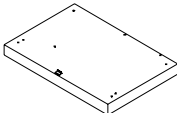
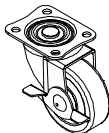
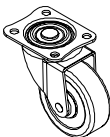
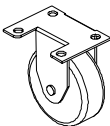
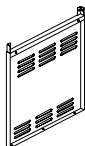
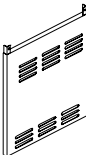
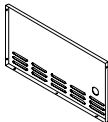
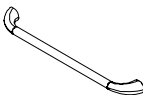
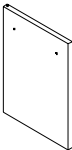
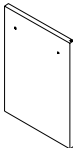
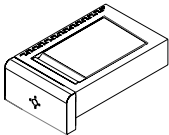
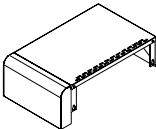
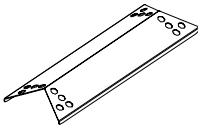
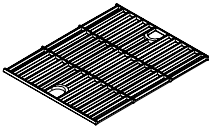
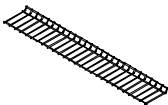

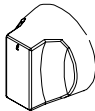
## **FOR YOUR SAFETY**

- If you smell gas:
- Shut off gas to the appliance.
- Extinguish any open flame.
- Open barbecue lid or hood.
- If odour continues, discontinue use and contact your local dealer.

## **FOR YOUR SAFETY**


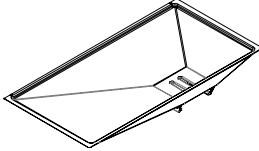
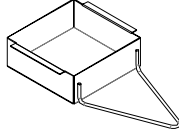

- Do not store or use petrol or other flammable vapours or liquids in the vicinity of this or any other appliance.
- A gas bottle not connected for use must not be stored in the vicinity of this or any other appliance.

# Packing Contents List

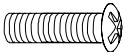
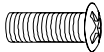




|  |   |   |
|--|---|---|
| <p>A. Firebox-----1pc.</p>                                        | <p>B. Bottom panel---1pc.</p>        | <p>C. Swivel Caster with Brake-1pc.</p>    |
| <p>D. Swivel Caster-----1pc.</p>                                  | <p>E. Caster-----2pcs</p>            | <p>F. Side Panel, Left-----1pc.</p>    |
| <p>G. Side Panel, Right-----1pc.</p>                             | <p>H. Back panel---1pc.</p>        | <p>I. Door handle-----2pcs.</p>    |
| <p>J. Door, Left-----1pc.</p>                                   | <p>K. Door Right-----1pc.</p>      | <p>L. Side Burner bowl assembly frame with Side burner control panel-----1pc.</p>  |
| <p>M. Left side shelf with side shelf front panel-----1pc.</p>  | <p>N. Heat Diffuser-----4pcs.</p>  | <p>O. Cooking Grid---2pcs.</p>   |
| <p>P. Warming Racket-----1pcs.</p>                              | <p>Q. Bezel-----1 pc</p>           | <p>R.. Control Knob----1 pc</p>    |

# Packing Contents List

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|   |   |  |
|---|---|--|
| <p>S.1.5 Volt "AA" Size Alkaline Battery-----1pc.</p>  | <p>T. Grease Tray -----1pc.</p>                                    | <p>U. Grease Cup-----1pc</p>  |
| <p>V. Manual Lighting Stick-----1pc.</p>               | <p>Carefully unpack the packing box and remove all contents before commencing assembly. Make sure that you obtain all correct package contents.</p> |  |

# Hardware Pack Contents

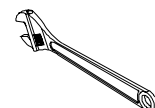
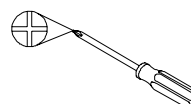
| Item | Description  | Specification | Quantity |
|------|--|---------------|----------|
| AA   | Phillips Head Screw<br> | 1/4 x 15mm    | 16 pcs   |
| BB   | Phillips Head Screw<br> | 1/4 x 10mm    | 14 pcs   |
| CC   | Phillips Head Screw<br> | 5/32 x 8mm    | 13pcs    |
| DD   | Flat Head Screw<br>     | 5/32 x 8mm    | 8 pcs    |
| EE   | Flat Washer<br>       | 1/4           | 4pcs     |
| FF   | Lock Washer<br>       | 1/4           | 26pcs    |
| GG   | Lock Washer<br>       | 5/32          | 13 pcs   |
| HH   | Hex Wrench<br>        | 5/64          | 1pc      |

## Preparation

Before beginning assembly, make sure all parts are present. Compare parts with package contents list and diagram above. If any part is missing or damaged, do not attempt to assemble the product. Contact customer service for replacement parts.

- Tools required for Assembly.

Phillips Screwdriver (not included) and Wrench (not included).



- Note: The left and right sides of the grill are on your left and right as you face the front of the grill.

# Assembly

**CAUTION:** While it is possible for one person to assemble this grill, obtain assistance from another person when handling some of the larger, heavier pieces.

**Note:** Be sure to slide grease tray out of back of grill head and remove all packaging from tray.

Use the parts list to check that all parts have been included.

## 1. Assembling Grill Cart

Attach four casters to bottom panel (B) using (16) 1/4 x 15mm Phillips head screws (AA), (16) 1/4 lock washers (FF). Note: (C) is swivel caster with brake, (D) is swivel caster, (E) are straight casters. (Fig.1)

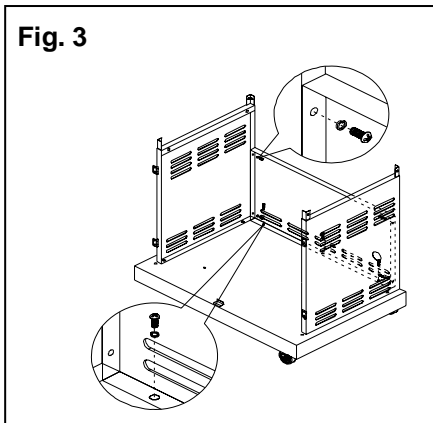
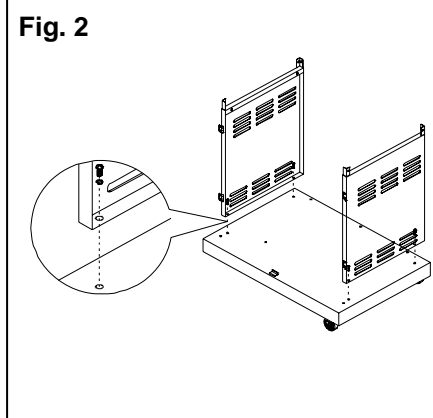
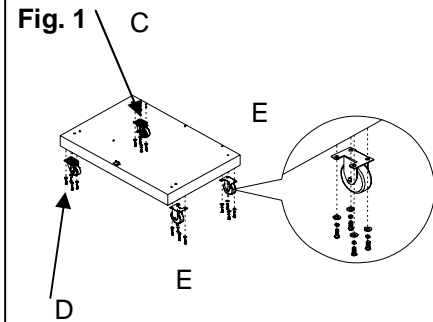
Note: Make sure the flat side of straight casters face out to the exterior side when attaching. As shown in see (Fig. 1).

Note: Make sure the flat side of straight casters face out to the exterior side when attaching. As shown in Fig.1.

**Hint: For ease of caster assembly, turn bottom panel upside down.**

(c) Attach left & right side panels (F&G) to bottom panel (B) using (4) 5/32 x 8mm Phillips head screws (CC) with (4) 5/32 lock washers (GG). (Fig.2)

(d) Attach back panel (H) to bottom panel (B) using (3) 5/32 x 8mm Phillips head screws (CC) with (3) 5/32 washers (GG). Attach back panel (H) to side panel (F&G) using (4) 1/4 x 10mm Phillips head screws (BB) with (4) 1/4 lock washers (FF) . (Fig.3)



# Assembly

(e) Attach door handle (I) to left door (J) using (2) 5/32 x 8mm Phillips head screws (CC). Repeat to assemble the other door handle to right door (K). (Fig.4)

(f) Attach two doors (J & K) to side panels (F & G) using (8) 5/32 x 8mm flat head screws (DD). (Fig. 5)

## 2. Firebox Assembly

(a) Be sure grill cart doors are closed to stabilize cart. Remove grill head (A) from carton. Place onto cart from above as shown in (Fig. 6)

**CAUTION: Grill head is heavy. To avoid injury, obtain the help of an assistant for this step. Also, make sure doors remain closed when placing grill head onto cart. DO NOT open doors until grill head is securely mounted to cart.**

(b) Attach grill head (A) to left and right side panels (F & G) using (6) 1/4 x 10mm Phillips head screws (BB) and (6) lock washers (FF). (Fig. 7)

Fig. 4

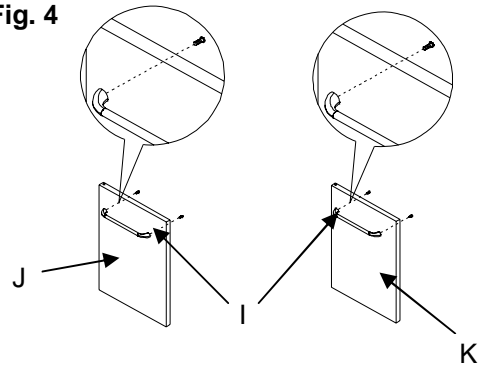


Fig. 5

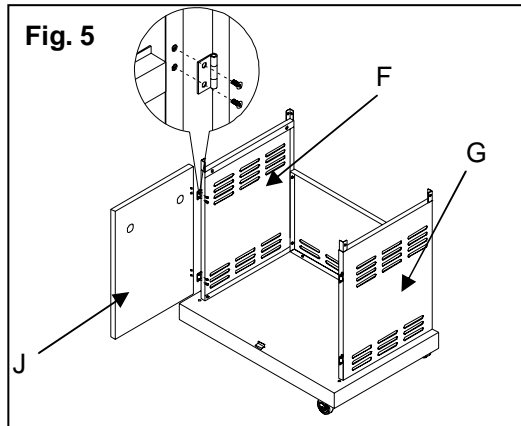


Fig.6

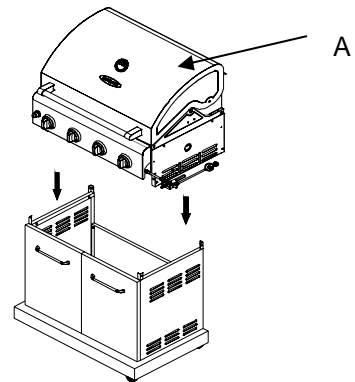
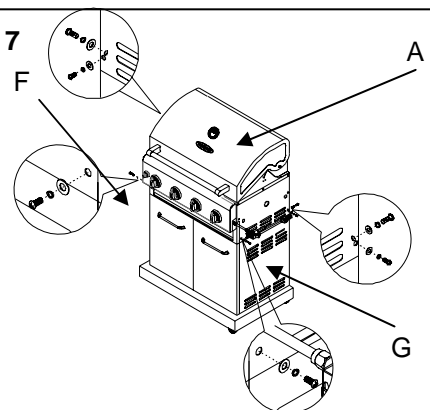


Fig. 7





# Assembly

## 3. Side Burner & Side Shelf Assembly

(a) Loosen (2) preinstalled 1/4 x 10mm Phillips head screws from right side of grill head (A) as shown. Do not screw out fully; leave 1/4 extended for shelf assembly. (Fig. 8)

(b) Through side burner shelf keyholes, hang side burner shelf (L) on two loosened screws. (Fig. 9)

(c) Using (2) 1/4 x 10mm Phillips head screws (BB) and (2) 1/4 flat washers (EE), attach side burner shelf (L) to grill head from inside the firebox. Insert (1) 5/32 x 8 mm Phillips head screws (CC) and (1) 5/32 lock washers (GG) to attach the side burner shelf front panel to the control panel (Fig 10). Fully tighten the two loosened screws to secure shelf to firebox.

(d) Repeat steps (a) through (c) to install side shelf.

Fig.8

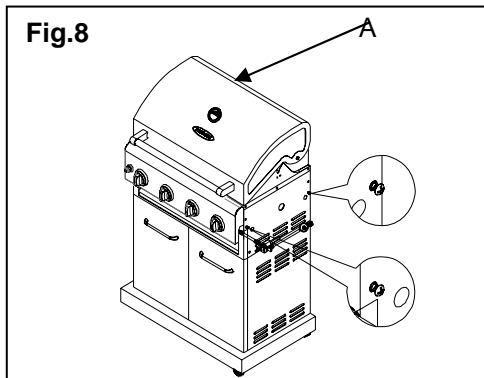


Fig.9

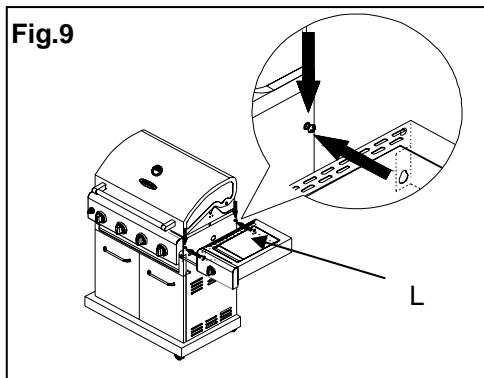
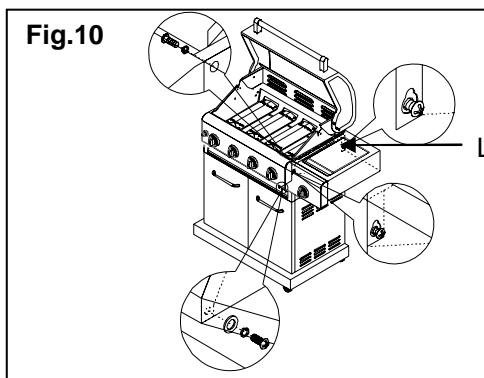


Fig.10



# Assembly

## 4. Side Burner Valve Assembly

(a) Remove side burner grate from side burner shelf and set aside. Remove the two Phillips head screws attaching side burner (L) to shelf to make room to install side burner valve. See (Fig.11)

(b) Remove two screws from side burner control valve face. Insert side burner valve control stem through hole in side burner control panel . Place side burner control knob bezel (Q) over side burner valve control stem. Secure bezel to control panel and valve with 2 screws removed above. (Fig . 12A1).

(c) Insert side burner tube over side burner valve orifice (Fig. 13B1). Use the two previously removed side burner screws to reattach side burner to side burner shelf.

(d) Push control knob (R) onto valve control stem, and tighten use hex wrench (HH). (Fig.13.)

(e) Plug ignition wire into igniter wire hanging from electrode on underside of burner (Fig.14).

(f) Replace the side burner grate into the side burner shelf.

Fig. 11

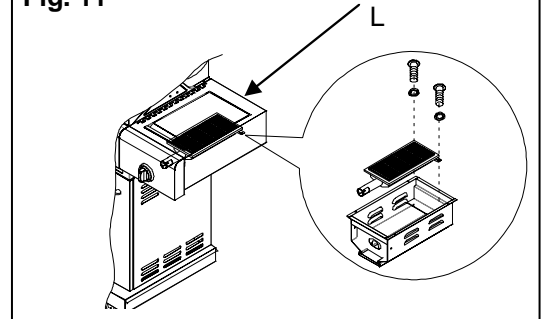


Fig. 12

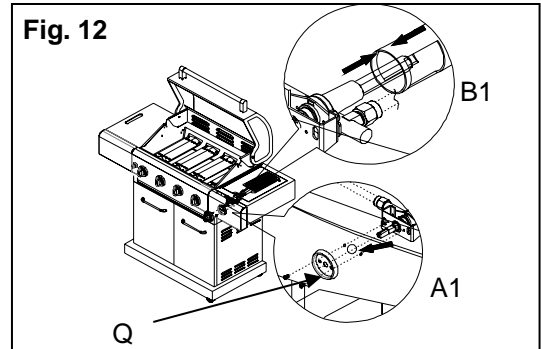


Fig. 13

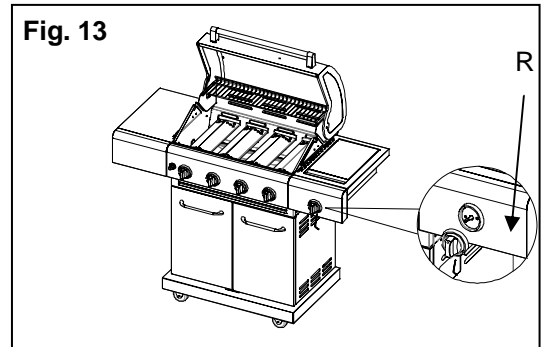
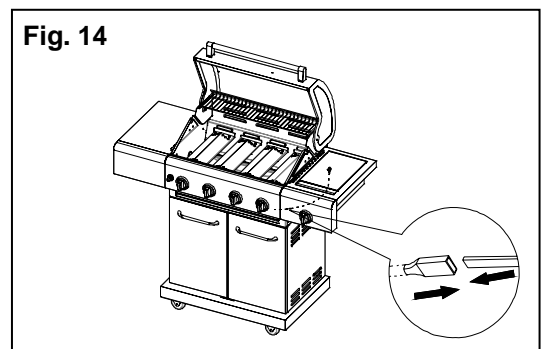


Fig. 14

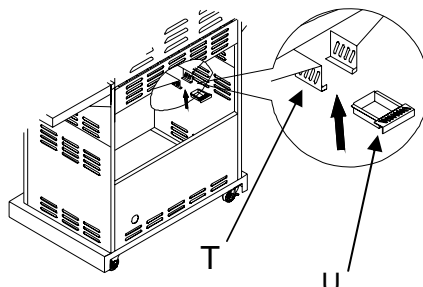


# Assembly

## 5. Grease Cup Assembly

From the back, pull out grease tray (T), remove any packaging materials from it, then insert grease cup (U) into grease tray (T) as shown in (Fig.15). Push grease tray back into grill.

Fig.15



## 6. Installing Cooking Components

(a) Place heat diffusers (N) over burners as shown. Diffuser ends insert into channels on front and back of firebox.

(Fig. 16)

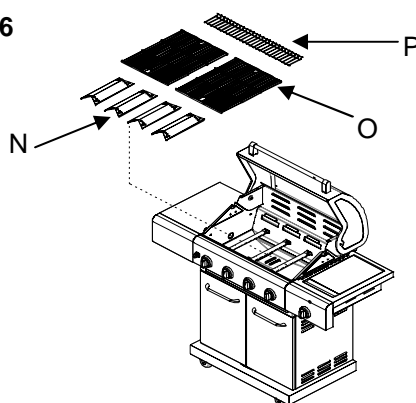
(b) Evenly space cooking grids (O) on the ledge above heat diffusers.

(Fig.16)

To obtain sear marks in cooked meat, be sure to insert grids so that side with four corner feet faces down.

(c) Insert legs of warming rack (P) into the holes in the top of firebox side panels. (Fig.16)

Fig.16



## 7. Battery Assembly

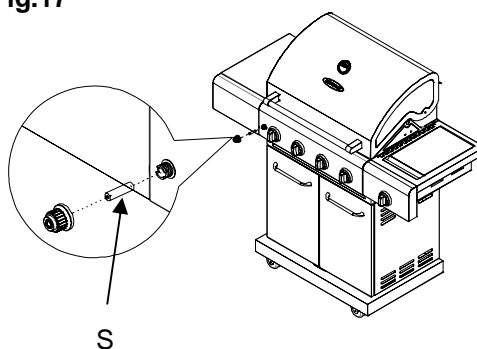
(a) Unscrew the ignition battery cap. (Found at far left of control panel)

(b) Install battery (S) into ignition box with positive terminal facing outward.

(c) Replace the ignition battery cap after the battery has been installed.

(Fig. 17)

Fig.17



# Leak Testing

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All joints and connections must now be leak tested before using the barbecue. Leak test annually, and whenever the gas bottle is removed or replaced. Always perform a leak test in a well-ventilated area.

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

**Step 2** - Detach the barbecue control panel located across the front of the barbecue body by pulling off the control knobs and removing the control panel retaining screws.

**Step 3** - Turn the gas on / open the gas control valve on the gas bottle or regulator.

**Step 4** - Check for leaks by brushing a solution of  $\frac{1}{2}$  water and  $\frac{1}{2}$  liquid detergent / soap over all the gas system joints, including all valve connections, hose connections, and regulator connections.

**Step 5** - NEVER USE AN OPEN FLAME to test for leaks at any time.

**Step 6** - If bubbles form over any of the joints there is a leak

Turn off the gas supply at the gas bottle

Retighten all joints

Repeat test

If bubbles form again do not use the barbecue and contact your local Outback distributor for assistance.

Always wipe the mixed solution ( $\frac{1}{2}$  water and  $\frac{1}{2}$  liquid detergent / soap) from all joints and connections after leak testing.

# Important Information

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

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

# Gas, Regulator and Hose

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

Do not stand the bottle inside the trolley cabinet.

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

YOU MUST HAVE THE PROPER REGULATOR AND BOTTLE IN ORDER FOR THE BARBECUE TO OPERATE SAFELY AND EFFICIENTLY. USE OF AN INCORRECT OR FAULTY REGULATOR IS DANGEROUS AND WILL INVALIDATE ANY WARRANTY.

Please consult your local gas dealer for the most suitable gas bottles and regulators.

# Installation

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## **Selecting a Location**

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

## **Precautions**

Do not obstruct any ventilation openings in the barbecue body. The lockable swivel caster should always have the brakes on when the barbecue is in use.

Position the gas supply bottle on level ground next to the barbecue and safely away from any source of heat. Should you need to install or change the gas bottle, confirm that the barbecue is switched off, and that there are no sources of ignition (cigarettes, open flame, sparks, etc.) near before proceeding.

## **Connecting a Gas Hose to the Barbecue**

Connect the gas hose to the gas rail inlet on the left hand side of the barbecue. Do not over tighten. Do not use any sealing tape, paste or liquid on the connection.

## **Fixing a Regulator to the Gas Bottle**

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

# Operation

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## Warnings

- Before proceeding, make certain that you understand the IMPORTANT INFORMATION section of this manual.
- Your barbecue is not designed to be used with more than 50% of the cooking area as a solid plate — this includes baking dishes. Full coverage will cause excessive build-up of heat and damage the barbecue. This is not covered by warranty.

## Preparation Before Cooking

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

## Lighting the Gas Grill

- Open the barbecue lid before lighting. Never light your barbecue with the lid closed.
- Ensure all knobs are in the off position. Open the gas control valve on the gas bottle or regulator.
- Push the control knob of the burner you wish to light and turn it to the high position. Push and hold in the igniter button in the centre of the control panel for 4 to 5 seconds to light the burner.
- Ignite any of the remaining burners in any order, as needed. Confirm each burner is alight before igniting another burner.
- If 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. Reattempt all of the above steps. If the barbecue still fails to light, please refer to the manual ignition instructions below.
- After ignition, turn the burners to the high position for 3-5 minutes in order to pre-heat the barbecue. This should be done before each cooking session. The hood or lid should be open during preheating.
- After completion of preheating, turn all burners to the low position for best cooking results.

## Manual Ignition Instructions

- Open the barbecue lid before lighting. Never light your barbecue with the lid closed.
- Ensure all knobs are in the off position. Open the gas control valve on the gas bottle or regulator.
- Insert lit match through the right match-lighting hole on the underside of the barbecue body and place near rightmost burner porthole.
- Push and turn the rightmost control knob anti-clockwise to the high position, taking care to protect yourself from the flames.
- When the right burner is lit, turn the remaining burners on from right to left.
- Confirm that each burner is alight before turning on the next burner.
- If a burner fails to ignite, contact your local dealer for assistance.
- After ignition, turn the burners to the high position for 3-5 minutes in order to pre-heat the barbecue. This should be done before each cooking session. The hood or lid should be open during preheating.
- After completion of preheating, turn all burners to the low position for best cooking results.



# Operation

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## **Grids Cooking**

The food on the grid is cooked by the heat produced from the heat diffuser below. The natural food juices produced during cooking fall onto the heat diffuser below and vaporise. The subsequent rising smoke bastes the food, as it travels upwards, imparting that unique barbecued flavour.

## **Roasting Lid Cooking**

Barbecues equipped with a roasting lid give the option to form an 'oven' for roasting or baking food, such as joints of meat or whole chickens, etc. More even cooking of food will actually be achieved by using the barbecue with the lid down.

For best results, place the food you wish to bake or roast on a metal baking tray and set it on one side of the cooking grill.

Close the lid to cook the food 'indirectly'. Avoid lifting the lid unnecessarily as heat is lost every time the hood is opened. If the lid is opened during cooking, please allow extra time for the barbecue to regain its temperature and complete the cooking. Use the temperature gauge to monitor the heat of the barbecue.

Turn the burner directly under the food to the OFF position and turn all other burners to a LOW to MEDIUM position. If the internal heat becomes too high, turn the burners down to the low position. It is not necessary or advisable to have all of the burners on high when the lid is closed.

## **Warming Rack**

Warming racks are a convenient way to keep cooked food warm or to warm items such as bread rolls. It is advisable to place food (particularly fatty foods) to the front of the warming rack to avoid the possibility of juices and fat running down the back of your barbecue.

## **Flare-Up Control**

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

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

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

# Operation

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## **Fat Fires**

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

## **In the event of a fat fire:**

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

## **End of Cooking Session**

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

## **Turning Off Your Barbecue**

When you have finished using your barbecue, turn all the control valves fully clockwise to the "Off" position, then switch off the gas supply at the bottle. Wait until the barbecue is sufficiently cool before closing its lid.

# Care and Maintenance

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

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

In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months. Heavy-duty Outback® barbecue covers and other accessories are available from your local 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. It may be necessary to dry the barbecue and the inside of the cover. It is possible for mould to grow on any fat remaining on parts of the barbecue. This should be cleaned off smooth surfaces with hot soapy water.

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

A chrome cleaner may be used on chrome parts if required. To prevent rusting, wipe chrome plated warming racks etc. with cooking oil after rinsing and drying.

## **Cooking Surfaces & Warming Rack**

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

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

## **Barbecue Lid**

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

## **Heat Diffuser**

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

## **Barbecue Body**

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

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# Care and Maintenance

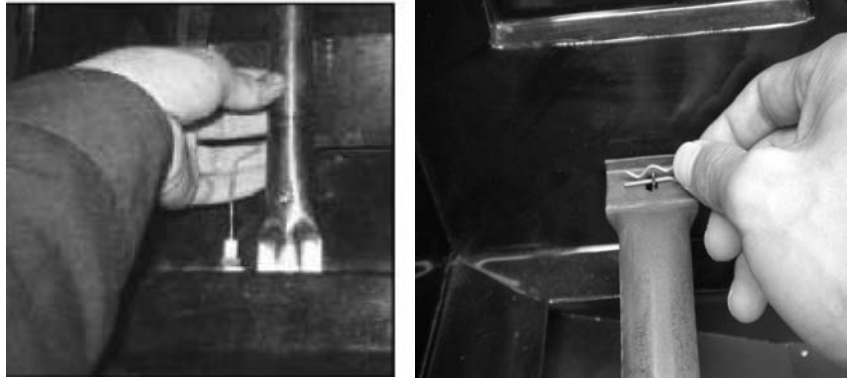
## Burner

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

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

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

It is quite normal for surface rust to be present on the burners. If rust appears between uses or in storage, clean with a soft brass wire brush.



## Grease Tray

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

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

## Fixings

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

## Storage

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

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

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

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

# Technical Specifications

| Name   | CE Approval       | Heat Input | Burners | Injector                             | Gas/Pressure   |
|--|-------------------|------------|---------|--------------------------------------|--|
| Comet  | 0359<br>359CL1114 | 14.06kW    | 4       | 0.92mm<br>0.92mm<br>0.89mm<br>0.84mm | Butane: 28-30mbar<br>Propane: 37mbar<br>LPG mixture: 30 mbar<br>LPG mixture: 37 mbar<br>LPG mixture: 50 mbar |
| Side Burner  | 0359<br>359CL1114 | 4.4kW      | 1       | 1.05mm<br>1.05mm<br>0.99mm<br>0.94mm | Butane: 28-30mbar<br>Propane: 37mbar<br>LPG mixture: 30 mbar<br>LPG mixture: 37 mbar<br>LPG mixture: 50 mbar |
| <b>Gas Consumption:</b><br>Comet: 1026g/h<br>Side Burner: 321g/h   |                   |            |         |                                      |  |
| <b>Countries of Use:</b><br>I3+ (28-30/37) BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SK, SI<br>I3B/P(30) BE, CY, CZ, DK, EE, FI, FR, HU, IT, LT, NL, NO, SE, SI, SK, RO, HR, TR, BG, IS, LU, MT<br>I3B/P(37) PL<br>I3B/P(50) AT, DE, SK and CH |                   |            |         |                                      |  |

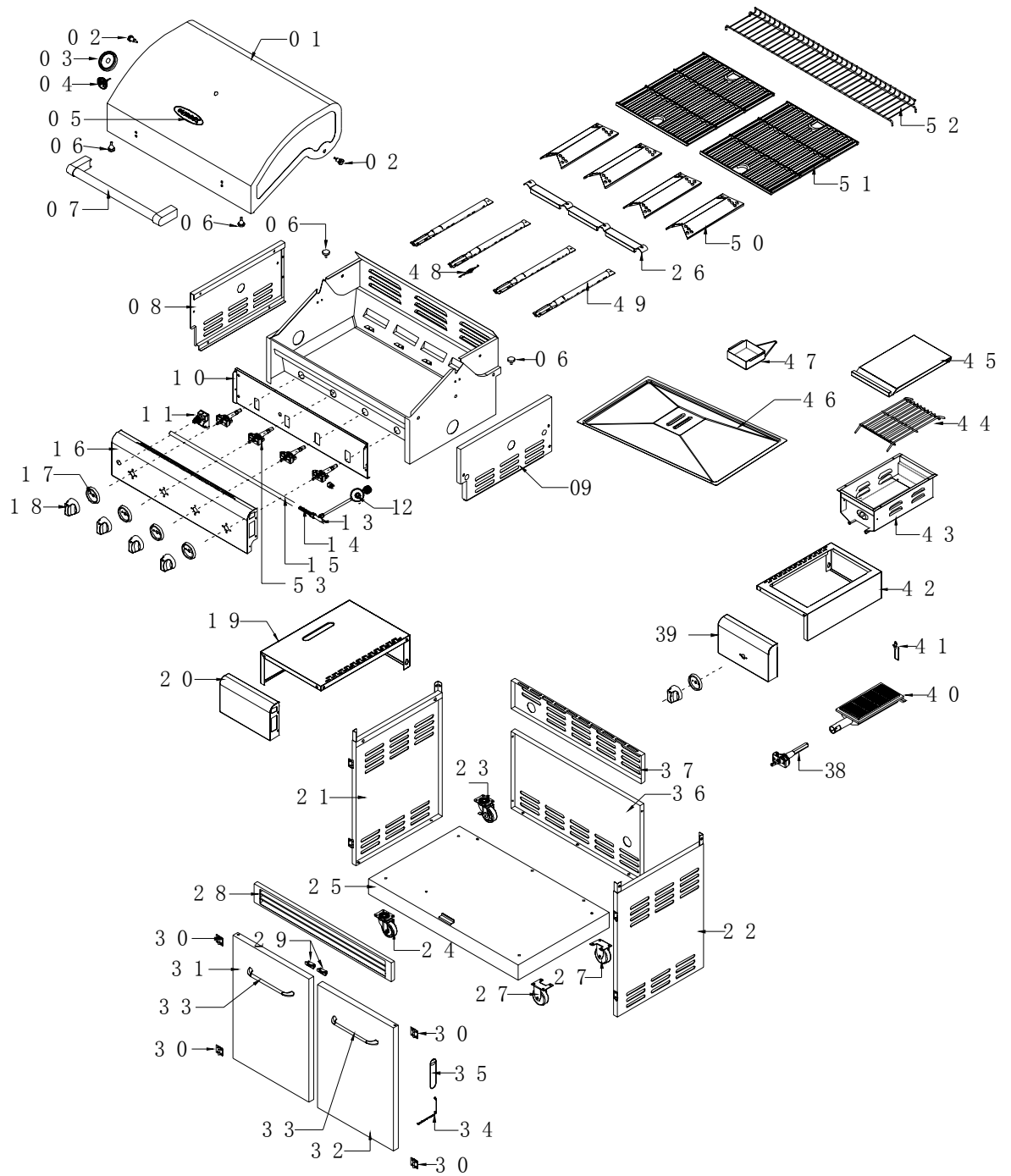
## Troubleshooting

### BEFORE CALLING FOR SERVICE

If the grill does not function properly, use the following checklist before calling for service. You should inspect the burners at least once a year or immediately after any of the following conditions occur:

| PROBLEMS   | WHAT TO DO   |
|--|--|
| Grill won't light when the control knob is rotated.                    | Check to see if LP tank is empty.  |
|  | Clean wires and/or electrode by rubbing with alcohol and clean swab.   |
|  | Wipe with dry cloth.   |
|  | Make sure the wire is connected to electrode assembly.   |
|  | Do other burners on the unit operate?  |
|  | Check to see if other burners operate. If so, check the gas orifice on the malfunctioning burner for an obstruction. |
| Burner flame is yellow or orange, in combination with the odor of gas. | Refer to Clean Burner Tubes and Burner Ports on page 20.   |
| Low heat with knob in "HI" position.                                   | Is the fuel hose bent or kinked?   |
|  | Is the grill in a dusty area?  |
|  | Is there adequate gas supply available?  |
|  | If it is only one burner that appears low, does the orifice or burner need cleaning?                                 |
|  | Is the gas supply or gas pressure low?   |

# Parts Diagram



# Parts List

| KEY # | PARTS       | DESCRIPTION                   | QUANTIT Y | KEY # | PARTS       | DESCRIPTION                       | QUANTI TY |
|-------|-------------|-------------------------------|-----------|-------|-------------|-----------------------------------|-----------|
| 1     | TPA101-3-01 | Main Lid                      | 1         | 28    | TPA101-3-28 | Cart Frame, Front                 | 1         |
| 2     | TPA101-3-02 | Main Lid Screw                | 2         | 29    | TPA101-3-29 | Door Magnet                       | 2         |
| 3     | TPA101-3-03 | Temperature Gauge Housing     | 1         | 30    | TPA101-3-30 | Door Hinge                        | 4         |
| 4     | TPA101-3-04 | Temperature Gauge             | 1         | 31    | TPA101-3-31 | Front Door, Left                  | 1         |
| 5     | TPA101-3-05 | Logo                          | 1         | 32    | TPA101-3-32 | Front Door, Right                 | 1         |
| 6     | TPA101-3-06 | Hood Buffer                   | 4         | 33    | TPA101-3-33 | Door Handle                       | 2         |
| 7     | TPA101-3-07 | Main Lid Handle               | 1         | 34    | TPA101-3-34 | Lighting Rod                      | 1         |
| 8     | TPA101-3-08 | Flange, Left                  | 1         | 35    | TPA101-3-35 | Lighting Rod Cover                | 1         |
| 9     | TPA101-3-09 | Flange, Right                 | 1         | 36    | TPA101-3-36 | Back Panel                        | 1         |
| 10    | TPA101-3-10 | control panel support bracket | 1         | 37    | TPA101-3-37 | Back Panel, Top                   | 1         |
| 11    | TPA101-3-11 | Pulse Igniter Module          | 1         | 38    | TPA101-3-38 | Side Burner Gas Valve             | 1         |
| 12    | TPA101-3-12 | Regulator, LP                 | 1         | 39    | TPA101-3-39 | Side Burner Front Panel           | 1         |
| 13    | TPA101-3-13 | Side Manifold                 | 1         | 40    | TPA101-3-40 | Searing Side Burner Pipe Assembly | 1         |
| 14    | TPA101-3-14 | Side Burner Flex Gas Line     | 1         | 41    | TPA101-3-41 | Side Burner Igniter Wire          | 1         |
| 15    | TPA101-3-15 | Main Manifold                 | 1         | 42    | TPA101-3-42 | Side Burner Bowl Assembly         | 1         |
| 16    | TPA101-3-16 | Main Control Panel            | 1         | 43    | TPA101-3-43 | Side Burner Firebox               | 1         |
| 17    | TPA101-3-17 | Bezel                         | 5         | 44    | TPA101-3-44 | Side Burner Cooking Grid          | 1         |
| 18    | TPA101-3-18 | Control Knob                  | 5         | 45    | TPA101-3-45 | Side Burner Lid                   | 1         |
| 19    | TPA101-3-19 | Side Shelf, Left              | 1         | 46    | TPA101-3-46 | Grease Tray                       | 1         |
| 20    | TPA101-3-20 | Side Shelf Front Panel, Left  | 1         | 47    | TPA101-3-47 | Grease Box                        | 1         |
| 21    | TPA101-3-21 | Side Panel, Left              | 1         | 48    | TPA101-3-48 | Main Burner Igniter Wire          | 1         |
| 22    | TPA101-3-22 | Side Panel, Right             | 1         | 49    | TPA101-3-49 | Main Burner                       | 4         |
| 23    | TPA101-3-23 | Swivel Caster with Brake      | 1         | 50    | TPA101-3-50 | Heat Diffuser                     | 4         |
| 24    | TPA101-3-24 | Swivel Caster                 | 1         | 51    | TPA101-3-51 | Cooking Grid with Hole            | 2         |
| 25    | TPA101-3-25 | Bottom Panel, LP              | 1         | 52    | TPA101-3-52 | Warming Rack                      | 1         |
| 26    | TPA101-3-26 | Flame lighting tube           | 1         | 53    | TPA101-3-53 | Main Gas Valve                    | 4         |
| 27    | TPA101-3-27 | Caster                        | 2         | 54    |             |                                   |           |