

COMPANION[®]

TRUSTED SINCE 1941

PORTABLE PROHEAT BBQ

LOW PRESSURE WITH FSD
(FLAME SAFETY DEVICE)



OWNERS MANUAL

Part No. 10001212



IMPORTANT: Read these instructions for use carefully. Familiarise yourself with the appliance before connecting it to its gas container. Keep these instructions for future reference. When unpacking appliance remove any packaging etc from around appliance and ensure pot support is correctly positioned

GENERAL WARNINGS

- If connected to fixed consumer piping, ensure the appliance is installed in accordance to AS/NZS 5601.
- This appliance is to be stored in a dry and well ventilated location free from direct sunlight.
- Do not store when valve is still connected to the cylinder.
- Make sure that the cylinder is disconnected and is stored in a well-ventilated area, free from direct sunlight, heat and ignition sources.
- If cylinder is being stored indoors, ensure that the indoor storage location complies with the standard AS / NZS1596
- This appliance must only be serviced by an authorised service agent, return to your place of purchase for service and repair.
- If there is a leak on your appliance (smell of gas), immediately attempt to turn off the cylinder valve. Remove the appliance to a well-ventilated location away from any ignition source. Check for leaks using soapy water. Do not try to detect leaks using a flame.
- Only use the hose assembly as supplied with this appliance for connection to the cylinder unless fitting a bayonet hose - then it needs to be carried out by an authorised person to ensure a safe connection.
- Maximum hose length: 200cm.

DANGER!

- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
- DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE.
- DO NOT PLACE ATRICLES ON OR AGAINST THE THIS APPLIANCE.
- DO NOT MODIFY THIS APPLIANCE.
- DO NOT USE AN ADAPTOR AT THE CYLINDER CONNECTION.
- During operation all surfaces will be extremely hot and should not be touched or handled.
- Do not use the appliance if it has a leak, worn, deteriorated or damaged seals.
- Handle with care even after brief use; always pick up using the handles not the cylinder.
- It may be hazardous to attempt to fit other types of gas containers or cartridges.
- Use only in well ventilated areas.
- Always operate appliance a minimum of 800mm from flammable materials and walls, and a minimum of 1200mm from ceiling.
- Do not use adaptors or modify appliance to fit other connectors or cylinders.
- Do not use multiple appliances to heat a single utensil.
- Children must be supervised by an adult at all times.
- Never leave appliance unattended when operating.
- Use as a cooking appliance only, not to be used as heater or modified for any other reason.
- Avoid boil over and spills on to burners.



CARBON MONOXIDE HAZARD

Using this appliance in an enclosed space may cause DEATH.

IMPORTANT

- The appliance shall not be used indoors.
- Keep children away from appliance at all times.
- Surfaces of the appliance will become hot during operation, please take care when handling or moving the appliance.
- Do not move appliance during cooking, allow to cool completely.
- Appliance is to be used on a stable, level, flat, non-flammable surface. The appliance should be protected from direct drafts and in a well-ventilated place.
- Take care that the control valves and primary air intakes located on the burner tube of this appliance are not obstructed, or that air flow is restricted by placing items or other appliances close to or adjacent to the inlets.
- If you smell gas, immediately turn the gas off at the cylinder and move the appliance and cylinder to a well-ventilated area outside, keeping well away from sources of heat such as naked flames and pilot lights.
- Do not attempt to move or relocate the appliance when it is operating, extinguish the burner and allow to cool, disengage the gas cylinder then move the appliance.

CHECKING FOR GAS LEAKS

- Check that all connections are tight and that the gas cylinder connection has been tightened before you turn the cylinder gas valve on.
- **NEVER** check for leaks with a flame or pilot light.
- Using soapy water, coat all connections, if bubbles appear turn the cylinder gas control off and retighten the connection before re-testing.
- Inspect the appliance regularly for signs of wear, leaks or incorrect operation. If symptoms such as flaring of the burner, issues with lighting, damages to hoses or connections or leaks from seals or gas controls are identified do not attempt to repair, return to your authorised stockist for service and maintenance.
- To check if gas remains in the cylinder, disconnect from the appliance and hold the cylinder in a vertical position then shake from side to side, if there is a sound or feel of liquid movement inside, the cylinder contains gas.
- When changing gas cylinders ensure this is conducted outside in a well-ventilated location free from people, animals and ignition sources such as naked flames, pilot lights and electrical equipment with heaters or elements.

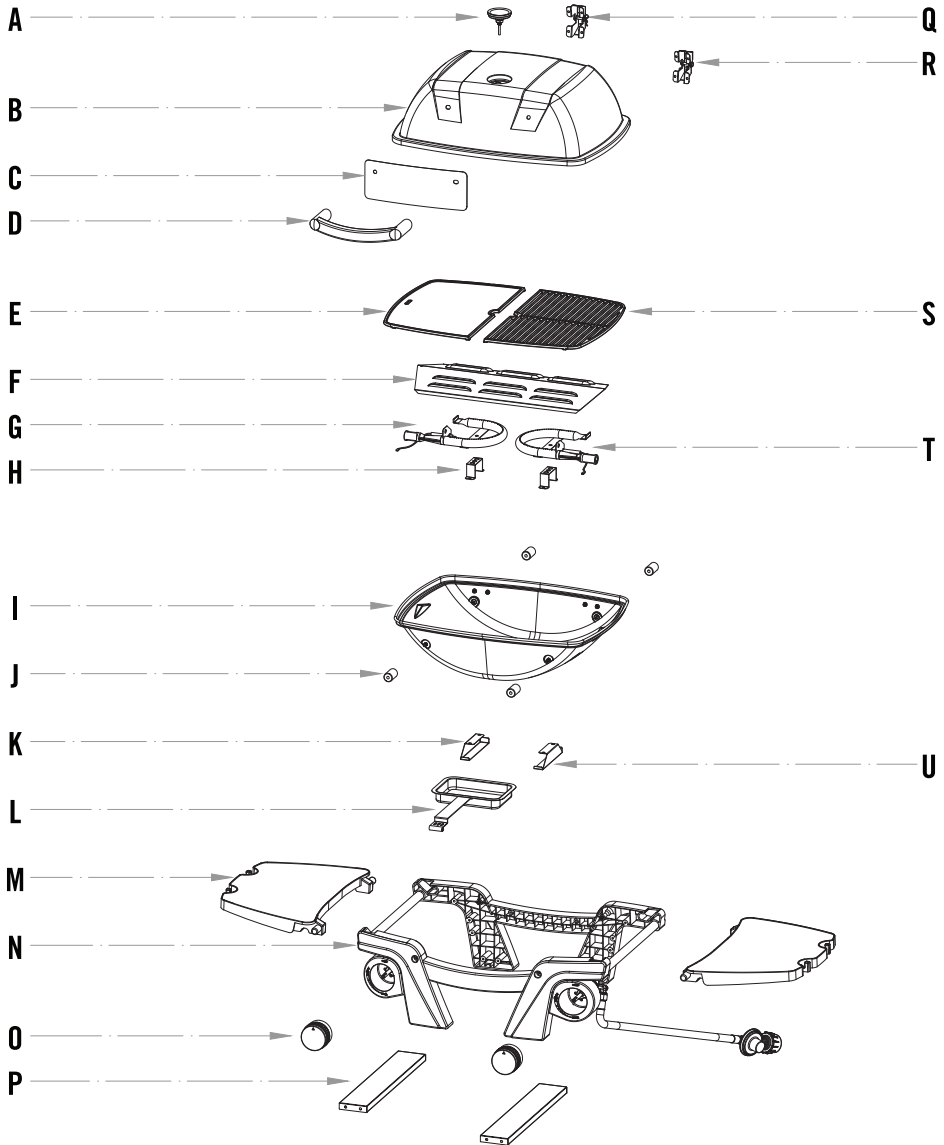
This appliance has been fitted with FSD (Flame Safety Device) for operational safety as well as allowing connection to a certified bayonet outlet via a bayonet hose sold seperately.

We recommend Companion branded Bayonet to 3/8 SAE hoses (product code HSB1200BN or HSB2000BN).

NOTE: Any gas connection made at the appliance, that is not the factory fitted hose/reg assembly, must be carried out by an authorised person


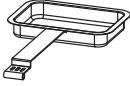







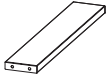







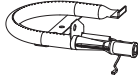

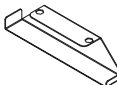

ASSEMBLY INSTRUCTIONS

EXPLODED DIAGRAM



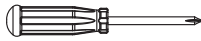
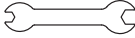








ASSEMBLY INSTRUCTIONS

PARTS LIST

PART	IMAGE	DESCRIPTION	QTY	PART	IMAGE	DESCRIPTION	QTY
A		Temperature Gauge	1	L		Grease Cup	1
B		Lid	1	M		Side Table	2
C		Handle Support Panel	1	N		Base Assembly	1
D		Handle	1	O		Knob	2
E		Cooking Hot Plate	1	P		Bottom Panel	2
F		Flame Tamer	1	Q		Left Hinge	1
G		Left Burner	1	R		Right Hinge	1
H		Burner Support	2	S		Cooking Grill Plate	1
I		Bowl	1	T		Right Burner	1
J		Isolated Pillar	4	U		Grease Cup Right Holder	1
K		Grease Cup Left Holder	1				

ASSEMBLY INSTRUCTIONS

HARDWARE LIST

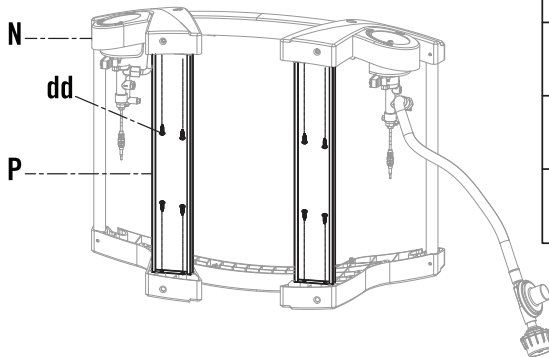
PART	IMAGE	DESCRIPTION	QTY
aa		Screw Driver	1
bb		Wrench	1
cc		Screws M4 x 8	12
dd		Screws M5 x 20	8
ee		Screws M6 x 10	8
ff		Screws M6 x 30	4
gg		Nut M4	8
hh		Washer M4	8
ii		Nut M6	2
jj		Washer M6	4




ASSEMBLY INSTRUCTIONS

Remove protective packaging from the product.

STEP 1

Attach the bottom panels (P) to the base (N) as shown.

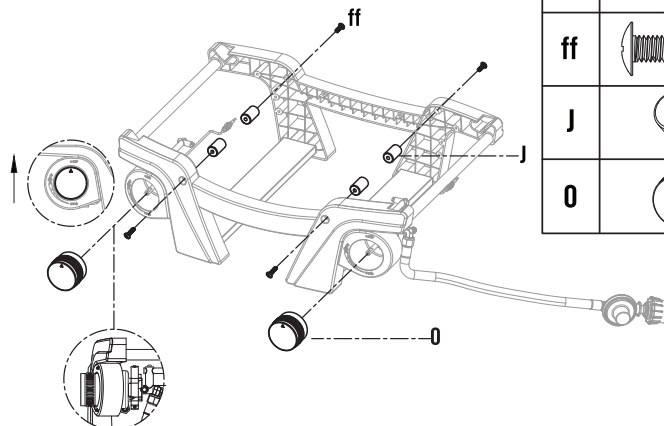


PART	IMAGE	DESCRIPTION	QTY
dd		Screws M5 x 20	8
N		Base Assembly	1
P		Bottom Panel	2




STEP 2

A. Fasten the four isolated pillars (J) as shown.

B. Push each knob (O) into place with the triangle facing up as shown.



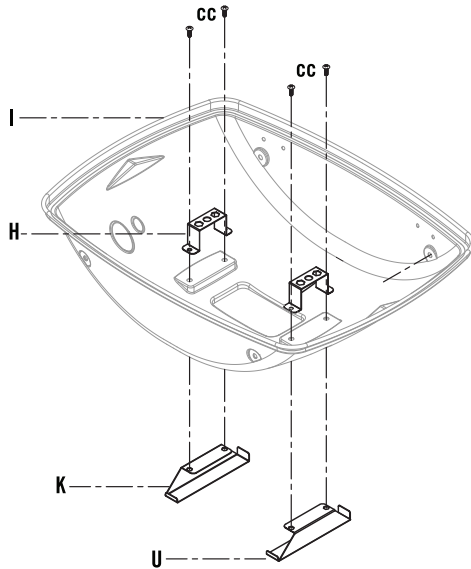
Top View
Of Knob Position






PART	IMAGE	DESCRIPTION	QTY
ff		Screws M6 x 30	4
J		Isolated Pillar	4
O		Knob	2

ASSEMBLY INSTRUCTIONS

STEP 3

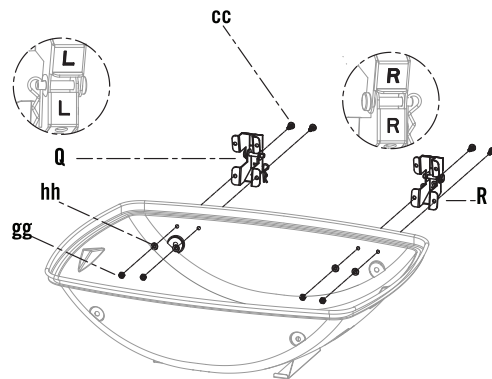
Attach the burner supports (H) and both grease cup holders (K & U) to the bowl as shown.








PART	IMAGE	DESCRIPTION	QTY
CC		Screws M4 x 8	4
I		Bowl	1
H		Burner Support	2
U		Grease Cup Right Holder	1
K		Grease Cup Left Holder	1

STEP 4

Attach both hinges (Q & R) to the bowl as shown.

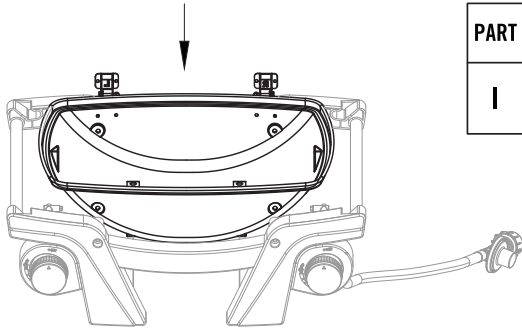



PART	IMAGE	DESCRIPTION	QTY
Q		Left Hinge	1
R		Right Hinge	1
hh		Washer M4	4
gg		Nut M4	4
CC		Screws M4 x 8	4

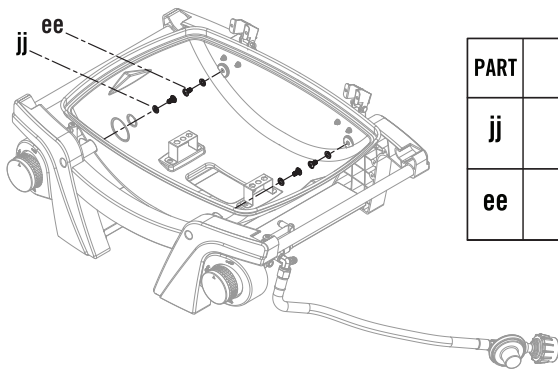
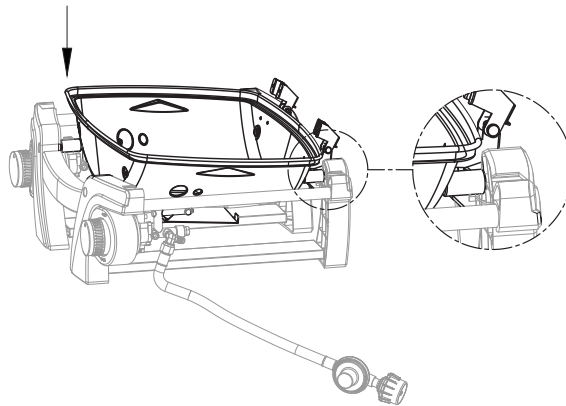
ASSEMBLY INSTRUCTIONS



STEP 5

Insert the bowl (I) into the base (N) and attach as shown.



PART	IMAGE	DESCRIPTION	QTY
I		Bowl	1




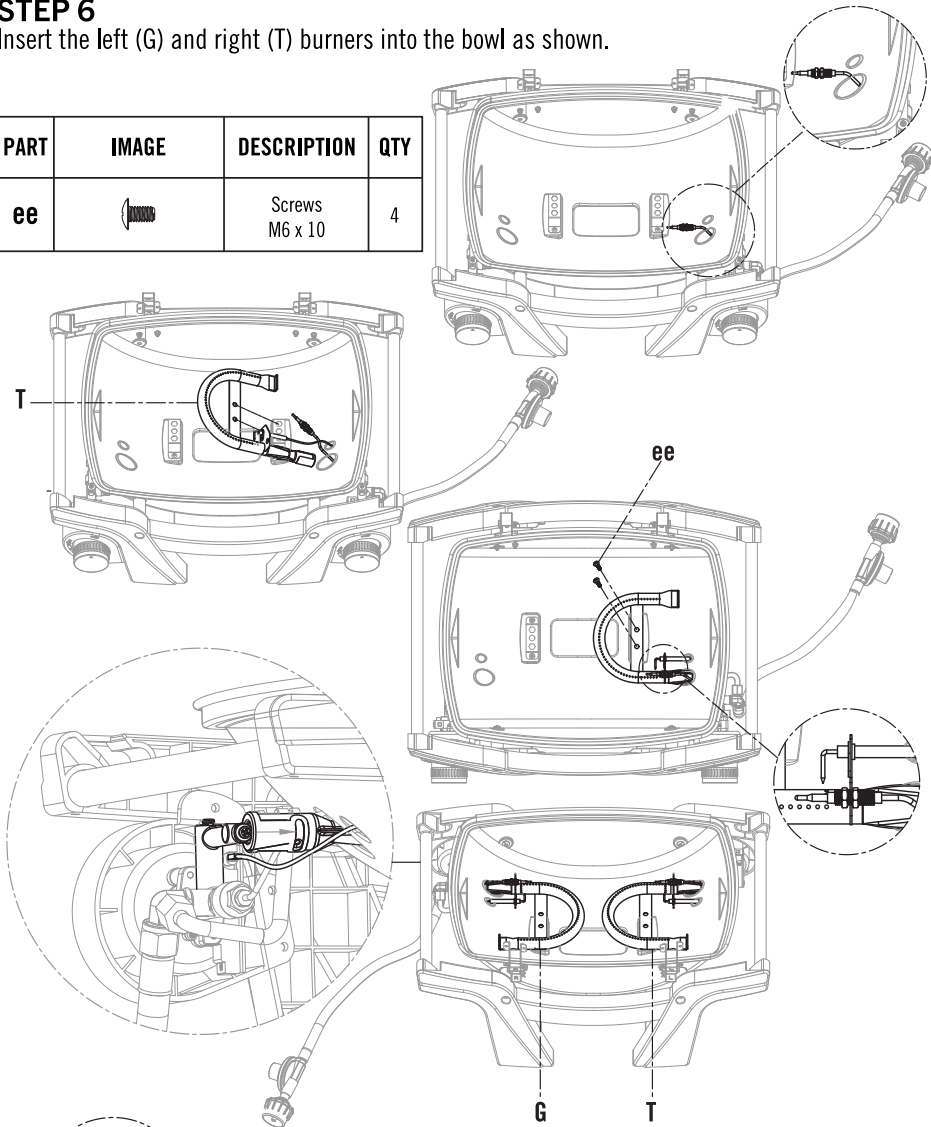
PART	IMAGE	DESCRIPTION	QTY
jj		Washer M6	4
ee		Screws M6 x 10	4

ASSEMBLY INSTRUCTIONS

STEP 6

Insert the left (G) and right (T) burners into the bowl as shown.

PART	IMAGE	DESCRIPTION	QTY
ee		Screws M6 x 10	4

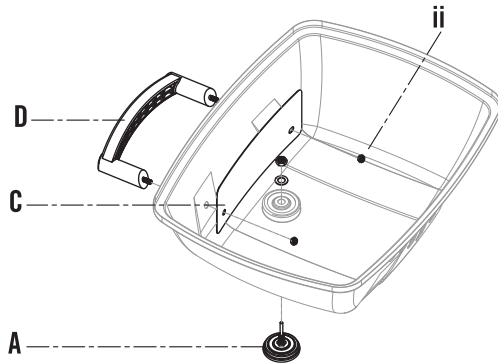


NOTE: Fix the FSD (Flame Safety Device) to burner bracket with first nut. Please take care with the FSD (Flame Safety Device), avoid bending and introducing any sharp bends.

ASSEMBLY INSTRUCTIONS

STEP 7

- A. Attach the handle (D) and the handle support panel (C) as shown.
 B. Attach the temperature gauge (A) to the lid as shown.

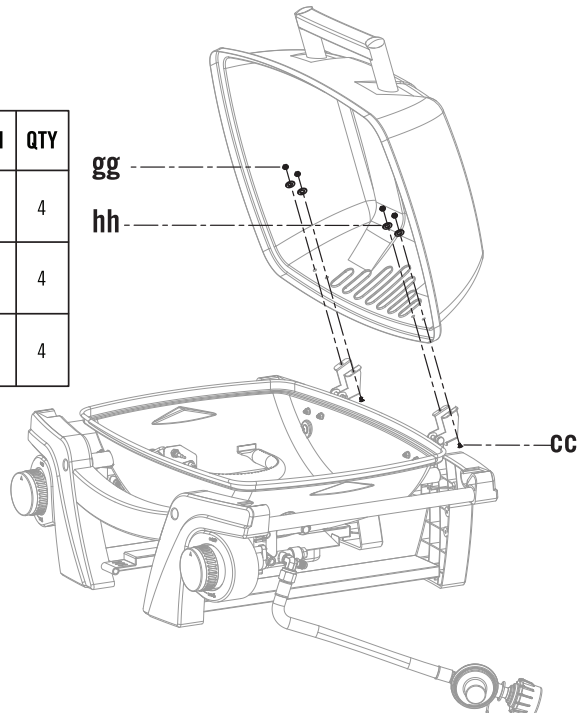


PART	IMAGE	DESCRIPTION	QTY
ii		Nut M6	2
A		Temperature Gauge	1
C		Handle Support Panel	1
D		Handle	1

STEP 8

Attach the lid to the base as shown.

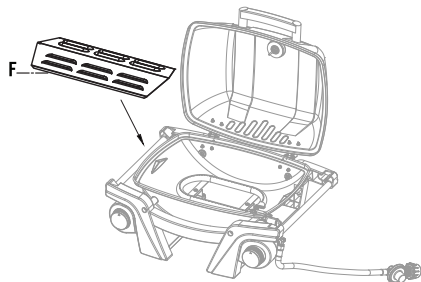
PART	IMAGE	DESCRIPTION	QTY
hh		Washer M4	4
gg		Nut M4	4
cc		Screws M4 x 8	4



ASSEMBLY INSTRUCTIONS

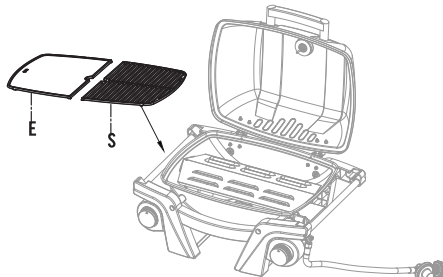
STEP 9

Place the flame tamer (F) into the bowl.



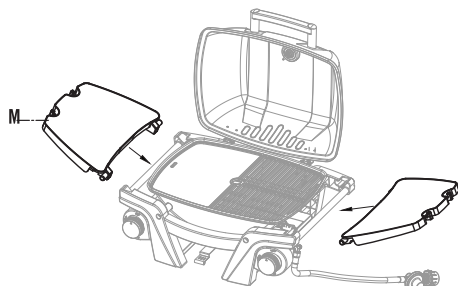
STEP 10

Place the solid plate (E) and grill plate (S) onto the bowl.



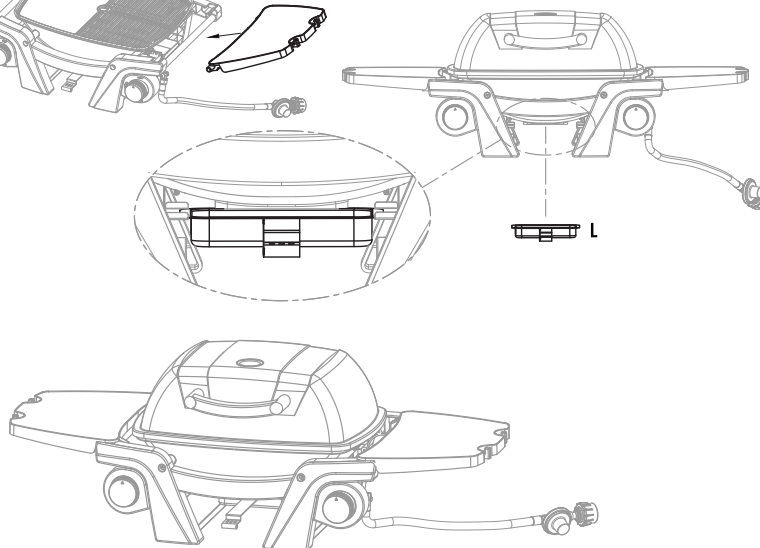
STEP 11

Attach both side tables (M) to the side of the BBQ.



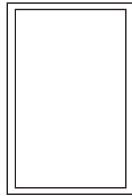
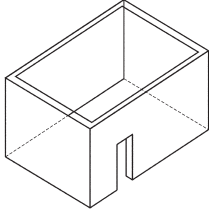
STEP 12

Slide the grease cup (L) into the holder under the BBQ.



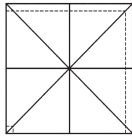
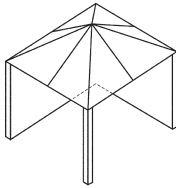
SAFETY INSTRUCTIONS

This appliance shall only be used in an above ground open air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

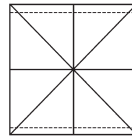
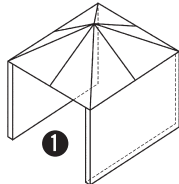


Any enclosure in which the appliance is used shall comply with one of the following:

(A) An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.

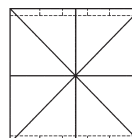
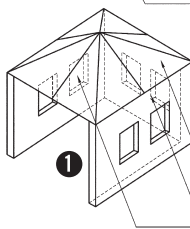
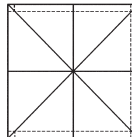
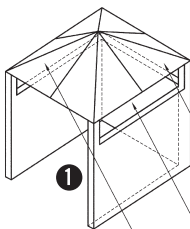


(B) Within a partial enclosure that includes an overhead cover and no more than two walls.

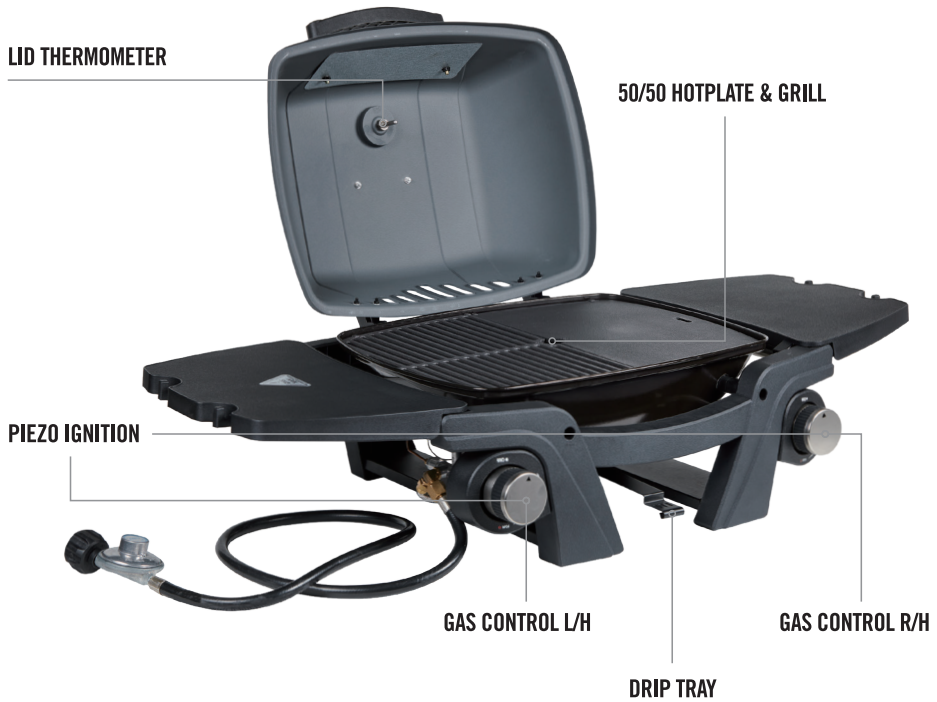


(C) Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:

- (1)** At least 25% of the total wall area is completely open.
- (2)** 30% or more in total of the remaining wall side, back and front wall areas is open and unrestricted.
- (3)** In the case of balconies, 20% or more of the total wall area shall remain open and unrestricted.



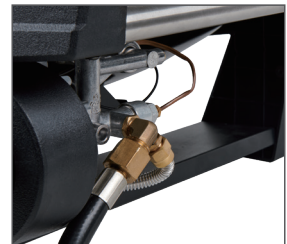
UNDERSTANDING YOUR APPLIANCE



**GAS HOSE WITH LEISURE
CYLINDER CONNECTION TYPE 27
(LCC27)**



**CYLINDER CONNECTION
MINIMUM GAS CYLINDER
CAPACITY 4KG**



GAS INLET 3/8" SAE



GAS CONNECTION

Check that the seals between the appliance and the gas container are in place and in good condition before connecting the gas container.

Do not use this appliance if it has damaged or worn seals.

Do not use this appliance if it is leaking, damaged or does not operate properly.

Your Proheat Low Pressure stove is designed to connect directly to a refillable gas cylinder using the fitted gas hose and regulator assembly.

- Step 1.** Check that the cylinder gas control is in the “OFF” position (turned fully clockwise)
- Step 2.** Check seals visually for wear before making connection to cylinder



- Step 3.** Attach the end of the hose to the gas cylinder and tighten
- Step 4.** Check that both gas controls are in the “OFF” position, then turn the cylinder gas valve on in an anti-clockwise direction for one full turn and then check the connections for leaks with soapy water. If a leak is detected turn the cylinder gas valve “OFF” and retighten all connections then retest

For connection to a caravan or camper trailer via a bayonet connection please purchase the relevant bayonet gas hose and ensure there are no leaks at any connections before using the appliance - connection to the appliance must be made by an authorised person.



OPERATION

Before use, ensure the appliance has been cleaned and any accumulated grease and cooking residue is removed. Routinely inspect the gas cylinder to ensure the cylinder is not out of date. The date stamp is typically marked on the cylinder collar.



Step 1. Open the BBQ and ensure the hotplates are in place and located correctly - Connect the regulator to the gas cylinder and check for leaks

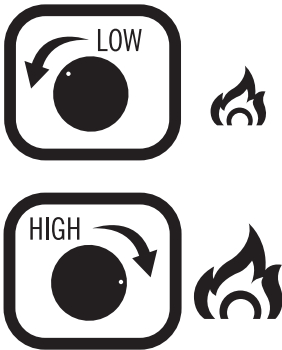


Step 2. Turn the gas cylinder valve on in an anti-clockwise direction for one full turn



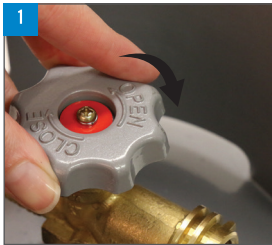
Step 3. Push the control knob in and turn it anti clockwise until you hear the piezo ignition activate and the relevant burner ignite - hold the control knob in for 20 seconds then release it and ensure the burner remains lit

Step 4. If the burner does not ignite, turn the gas control in the clockwise direction to the "OFF" position and allow the residual gas to disperse before attempting to reignite the burner.



ADJUSTING HEAT OUTPUT

Step 1. Turn the gas control in an anti-clockwise direction to achieve a lower flame and in the clockwise direction for a higher flame.



TURNING THE BBQ OFF

After use, turn the gas cylinder valve off, wait for the flame to go out, then turn the appliance control valves off. Avoid twisting or kinking the flexible hose. If the appliance is no longer to be used and to reduce the risk of blocked gas jets caused by excess gas being left in the hose, all remaining gas must be expelled from the hose assembly.

Step 1. With the flame still operating, turn the valve on the gas cylinder in the clockwise direction until it is off. Allow the flame to burn down then extinguish once all remaining gas in the hose has been used.



Step 2. Turn the gas controls on the appliance clockwise to the “Off” position.

TROUBLE SHOOTING

PROBLEM	CAUSE	SOLUTION
When lighting I smell gas.	Loose connection or faulty part.	Check hose and regulator is secure and perform the leak test.
BBQ will not light.	No gas flow.	Check that the valve on the gas cylinder is turned on. Check the burner ports are free from obstructions. Check all gas connections are secure. The FSD (Flame Safety Device) will automatically shut off the gas supply if the flame is extinguished. Turn the knob to the "OFF" position, and then relight the BBQ.
	Turning on gas control too quickly.	Allow at least 5 seconds for the gas to flow through the burner before igniting.
	Ignition system not working.	Check if there's a visible spark at the starter probe-if no spark is present when a "click" sound is heard whilst the control knob is turned to the "HI" position, the unit may need to be serviced or replaced. Contact a service agent.
	Burner port is blocked.	Check that the burner port is not blocked by spider webs or insect nests. Clean out as required.
BBQ lights but goes out soon after starting.	Fuel supply turned off.	Turn gas valve at cylinder.
	Gas cylinder low or empty.	Replace cylinder and carry out leak test.
	Kink in the gas hose.	Check there are no kinks or twists in the hose.
	Windy conditions.	Make sure BBQ is out of the way of direct wind.
Low or irregular heat pattern.	Burner ports are clogged or blocked.	Clean burner ports.
	New burner may have residual manufacturing oils.	Light BBQ close lid and burn for 15 minutes.
	Poor alignment of valve and burner venturi.	Ensure venturi is properly engaged with the valve.
Inside of lid is peeling like paint peeling.	Carbon build up.	Baked on grease build up has turned to carbon and is flaking off. Clean thoroughly with warm soapy water. Do not use abrasive cleaners and always rinse thoroughly after every clean.

CARE INSTRUCTIONS

Using warm soapy water with a mild detergent wipe down all surfaces and areas of the appliance, taking care not to allow water to enter the burner outlets or aeration holes located in the burner tube.

DO NOT submerge the appliance in a sink or bowl

DO NOT use abrasive cleaners or bleach

MAINTENANCE SCHEDULE AND SERVICE

- During operation if it is noted that the burner flame is unstable, is changing colour from Blue to Yellow or has a distinct smell it is important that you take the appliance to your local authorised gas appliance repairer for inspection.
- Periodically check the gas control is tight and has no leaks, follow the testing for leaks procedure. Check the gas hose and regulator for any signs of wear, cuts or fraying, if identified replace immediately with a Gas Certified replacement hose and/ or regulator
- For further information or assistance please contact customer service PH 1300 362 921

SPARE PARTS

A selection of spare parts and components are available for your appliance to ensure years of operation. For more information call 1300 362 921

Email: warranty@adventureoperations.com

TECHNICAL DETAILS

SPECIFICATIONS	
Dimensions	590W x 490D x 340H mm (without side tables)
Gas Type	ULPG
Consumption Total	15.2 MJ/h
Injector Size	0.76mm
Test Point Pressure	2.75kPa
Certificate	GMK10876
Weight	11.8Kg

WARRANTY POLICY

1. Products distributed by Adventure Operations Australia Pty Ltd and any of our subsidiaries come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if products fail to be of acceptable quality and the failure does not amount to a major failure.
2. In addition, we warrant that this product will be free from defects in materials and workmanship under normal use as described in the published product documentation for 24 months from the date of original purchase (Limited Warranty). This Limited Warranty is only valid and enforceable in Australia and will apply only if you have purchased the product from us or our authorised resellers.
3. To the extent permitted by the Australian Consumer Law and any applicable local law:
 - (a) our obligations under this Limited Warranty are limited to the repair, replacement or refund of covered parts that prove defective under normal use during the Limited Warranty and does not extend to any claim for damages that you or any other person may have for any loss (including without limitation consequential damages or loss of profit, freight/shipping or travel costs), or damage howsoever caused whether or not such loss or damage arises as a result of any defect in the product or from the failure or omission on our part to comply with any obligation at law;
 - (b) in replacing a defective product under the Limited Warranty, we may, at its discretion, substitute a model of equivalent nature where the exact model is unavailable;
 - (c) this Limited Warranty does not apply to damage caused by failure and damage caused by improper use and abuse, fair wear and tear, accidents, misuse (including failure to follow instructions regarding care and maintenance of the product), neglect, disassembly, alterations or external causes such as, but not limited to, water damage, exposure to sharp objects, exposure to excessive force, anomalies in the electrical current supplied to the product (if applicable), and extreme thermal or environmental conditions;
 - (d) we may elect, at our discretion and as an alternative to repairing or replacing a defective part to refund the cost of the relevant product upon it being returned to us; and
 - (e) this Limited Warranty does not extend to any products acquired for the purposes of re-supply, or for use in a manufacturing, or repair processes.
4. This warranty may be claimed by:
returning the product to its place of purchase, with a detailed proof-of-purchase clearly showing the date and detail of the purchase;
5. If you have any questions concerning this warranty policy, you may contact us in writing:
Adventure Operations, 71 Charles Ulm Place, Eagle Farm, 4009 QLD, or by email: service@adventureoperations.com
or visit our website: www.adventureoperations.com

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NOTES

NOTES

WARRANTY - For details see www.companionoutdoor.com

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