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Heatlie Hotbox
Instructions and General Information.



THE HEATLIE HOTBOX

HB6000SS & HB9000SS

The Heatlie Hotbox has the following advantages:

- Does not require electricity to work, so it can be used in remote areas where power is unavailable.
- Using Universal L P gas only, the Hotbox is capable of heating food for large crowds.
- Energy efficient with the revolutionary Heatlie Ribbon Burner System.
- Removable burner assembly housed in stainless steel slide in unit can be taken out during cleaning.
- Removable side rails and shelves for ease of cleaning.
- Door has hinges that allows the door to remain open while you are attending to the food inside.
- Skid handle rails on back of unit to aid loading during transportation, also for maneuvering unit when wheeling it around.
- Auto push button piezo ignition.
- Flame failure protection.
- Shelves have a rail at the rear to prevent food from falling backwards.
- Hose and regulator can be secured for travelling on front control panel.
- Flush lock handle(s), to prevent damage during transportation,
- HB6000SS has a skid base to keep the appliance secure on uneven ground and prevents the front feet from digging into the ground. On the HB9000SS there are two lockable castors at the rear for ease of mobility due to the size and weight of the unit.
- The appliances are to be used only with portable gas cylinders and not to be connected to a reticulated gas supply.



The Heatlie Hotbox (HB6000SS) showing the inside shelves and removable side rails.



The Heatlie Hotbox (HB6000SS) closed, shows how the hose and regulator can be stored.

Container contents:

For HB6000SS

- 1 Heatlie Hotbox with capacity to hold 12 shelves
- 6 shelves
- Complete slide in burner housing

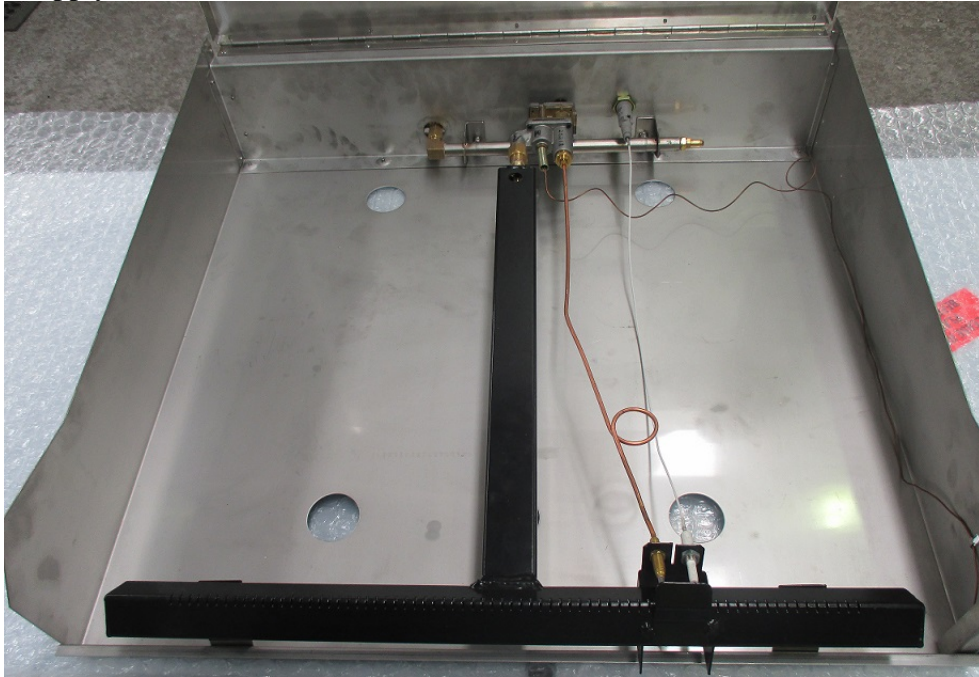
For HB9000SS

- 1 Heatlie Hotbox with capacity to hold 17 shelves
- 9 shelves
- Complete burner assembly in slide in/out housing

The Hotbox's are sold standard with shelves for half its capacity. With this set up there is a 140mm gap between shelves, which allows the use of 100mm deep bain marie pans to be used for heating food. If you add extra shelves for full shelving capacity, the gap between each rack is reduced to 65mm, which is ideal for heating plates and similar low dishes.

Assembly

The Hotbox is delivered fully assembled. All you have to do is unpack it and connect the hose and regulator to a Universal LP gas supply.



Hotbox burner slide in unit.

The burner is housed in a stainless steel slide in box at the bottom of the hotbox. This box contains the gas controls, including the tap which incorporates the flame failure and thermostat, piezo igniter, high temperature cable, electrode, thermocouple, and the burner. This box is the heart of the Hotbox and must be treated with care during cleaning. It is most important to completely remove this box before you commence cleaning. The lid of the box is hinged at the front and flips back to reveal these components, should you ever need clean or service them.

Gas bottle and Line Fittings

1. Gas bottle: Place gas bottle at the side or rear of the unit, out of the way.
2. Regulator: Connect the regulator to the bottle.
3. Note: This is a low pressure appliance and a pressure regulator must be used. You cannot connect the Hotbox to natural gas supply.
4. Gas line fittings: Tighten gas bottle connection with fingers (left hand thread). Keep gas line away from potential hot surfaces.
5. Connect point of gas is 200mm from floor at the front centre of the burner box control panel. The gas hose assembly is 900mm in length.
6. Leak Test: With the gas line connected, turn gas on at bottle and check for leaks. Use soapy water and brush or spray over joints on gas bottle and connection at hotbox and watch for bubbles.

Operation

Before lighting

- 1. REMOVE ALL PROTECTIVE PLASTIC FILM FROM STAINLESS STEEL SURFACES BEFORE INITIAL USE.**
2. Be sure the Hotbox is at least 200mm away from any combustible surface.
3. It should be placed on a firm, solid surface.
4. Make sure the unit is level and there is room in front of it to open and close the door easily.
5. Turn gas controls to the OFF position.
6. Turn on valve at the gas cylinder.
7. Check there are no leaks. (see leak test)

Lighting

1. Burner to off position and open oven door.
2. Turn on valve at gas cylinder.
3. Turn on gas by pushing down knob and rotating to high (anti-clockwise). This also engages the flame failure. Continue to hold down knob.
4. Light immediately by pressing piezo igniter. If ignition does not occur release knob and wait 30 seconds before trying again.
5. Once burner is alight, continue to hold down knob for a further 20 seconds, then release.
6. Close oven door.
7. After use turn off knob control and valve at the gas cylinder.
8. If you do not think the appliance is operating correctly please check the Trouble Shooting-Problem Solving on page 5.

Heatlie Hotbox Specifications		
Hotbox code	HB600SS	HB900SS
Jet size	0.95 (mm)	1.10 (mm)
N.H.G.C.	11 (MJPH)	18 (MJPH)
Supply Pressure	2.75 (kPa)	2.75 (kPa)
Test Point Pressure	2.71(kPa)	2.71 (kPa)
Weight	98kg	105kg
Dimensions	1370H x 575D x 675W	1830H x 790D x 770W
Shelf size	610mm x 430mm	680mm x 535mm

Cleaning

1. Remove all shelves
2. Remove both side rails. (these just lift out of the brackets on the side walls)
3. Remove entire slide in burner housing.
4. You now have a completely empty hotbox body ready to clean. Wipe away any crumbs or food particles with a damp sponge. Then simply wash or wipe out with hot soapy water.
5. The trays can also be wiped down with hot soapy water.
6. A non-metallic scourer can be used for stubborn stains.
7. Re-assemble ready for the next use.

Warnings

- 1. DO NOT STORE FLAMMABLE MATERIALS IN OR NEAR THE APPLIANCE**
- 2. DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**
- 3. DO NOT MODIFY THIS APPLIANCE.**

Trouble Shooting – Problem Solving

Fault	Solution
Hotbox burner won't light	1. Make sure gas is connected and turned on
	2. Check the piezo igniter is sparking. To do this click the button and see the spark come out the end of the electrode wire. Make sure the piezo cable is properly connected and intact, if it is still not lighting the piezo is not working and needs replacing.
	3. Piezo igniter working but still won't light. Check the electrode wire is pointing directly at one of the burner port holes. If not, point in direction of a port hole and try again.
	4. Still not working – check the hose and regulator is connected correctly.
	5. Still not working – check there is gas getting through, can you hear it?
	6. Wait for gas to disperse and light with match
	7. If the appliance is still not working contact Heatlie or a qualified gas fitter.
Hotbox Burner lights but keeps going out	1. Check to see that when the flame is going, the tip of the thermocouple is sitting in the flame. If not adjust the probe so that the flame encases the tip of the thermocouple.
	2. If the thermocouple appears to be in the correct position and it is still going out, the most common cause for this is a faulty thermocouple. It needs replacing. Contact Heatlie or a qualified gas fitter.
The Hotbox keeps moving	1. Check that the hotbox is on flat level surface
Can smell gas	1. Turn the appliance off and check for gas leaks (<i>see leak test</i>)

Maintenance Schedule

This appliance should be serviced by an authorized gas technician every year.

Servicing must only be carried out by an authorized service person.

Inspect the hose and regulator assembly regularly for signs of wear and deterioration. Replace as necessary, ensuring any connections are properly checked for leakage.

Service & Repairs

Spare parts are available from Heatlie. Please contact the place of purchase, and they will source them for you, if they don't already carry them in stock.

Repairs should be carried out by authorised service centres, or Heatlie Barbecues. It is the customer's responsibility to cover freight costs when sending goods back to Heatlie for repair.

Hours are 9am – 5pm Monday – Friday.

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Warranty Policy

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

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

This warranty is subject to the following conditions:

1. The warranty applies to the original owner, so long as the original date of purchase can be verified or Warranty Card has been completed and returned to Heatlie Engineering.
2. The owner has the responsibility of adequately packaging the product and transporting it under insurance to place of purchase, Heatlie Authorised Service Centre, or to Heatlie Engineering, at the owner's cost.
3. Warranty service must be performed by a Heatlie Authorised Service Centre or by Heatlie Engineering.
4. Installation must conform to the applicable Gas and Building standards laid down by the country or state, and according to the Heatlie product instructions.
5. This warranty policy does not cover any problem associated with rust.
6. This warranty policy does not cover buckling or warping of the hotplate.
7. Lack of maintenance, abuse, misuse, neglect, accident or improper installation of the appliance will not be covered.
8. Corrosion or damage caused by exposure to the elements, insects, weather or hail will not be covered under this warranty.
NOTE: All barbecues must be covered by a weatherproof cover when not in use.
9. Any evidence that the product has been modified or serviced by an unauthorised person will void the warranty.
10. Heatlie Authorised Service Centres or their representatives may provide on-site warranty service. No other costs shall be covered by warranty other than the costs of parts and labour.

In the event that warranty service is required, contact a Heatlie Authorised Service Centre or the retailer from whom the product was purchased.

No other warranties, either expressed or implied, whether by distributor, retailer or employees of Heatlie, will be recognized or honoured by Heatlie. This limited warranty sets forth the sole remedy of the owner. The total liability of Heatlie Engineering is limited to the purchase of the product.

Heatlie are continually updating and improving their products. Therefore details and specifications are subject to change.