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SNAPPY KING – Model RB1000SS General Installation and Operation Instructions



MODEL AND TYPE OF APPLIANCE

SNAPPY KING (RB1000SS) - Is a 1 rack roaster that can also be used as a barbecue when using the optional Hotplate. Overall dimensions; 1100mm (W) x 1250mm (H) x 600mm (D)
TO BE USED WITH A 9KG GAS BOTTLE.

GENERAL

The appliance shall be installed in accordance with the manufacturer's installation instructions, local gas fittings regulations, municipal building codes, water supply regulations, electrical wiring regulations, the AS5601 Gas Installation Code, and other relevant statutory regulations.

WARNING: This appliance is for outdoor use only.

DATA PLATE

This data plate is located on the side of the gas controller cover, on the right hand side.

GAS TYPE – UNIVERSAL LPG	For 1 BURNER	For 2 BURNERS
Injector diam- mm	1.15mm	1.15mm
Nominal Gas consumption	15.8 MJ/h	31.6 MJ/h
Nominal Test Point Pressure	2.75kPa	Rear burner 2.75kPa
		Front Burner 2.65kPa

INSTALLATION & ASSEMBLY

This appliance is suitable for use with ULPG only.

Remove all plastic protection from the stainless steel before use.

Contents of carton:

- 1 x Snappy King body
- 1 x Rack (for roasting)
- 1 x Stainless steel burner for RB1000SS
- 1 x Stainless steel fat collection container. (3Litre) drawer
- 1 x LK40SS leg kit.

Tools required

- 1 x Adjustable Spanner

WHEEL KIT ASSEMBLY

Remove contents of Leg Kit box.

To secure wheels on wheel leg kit:

- Remove all washers and nut from the stub axle.
- Pass axles through hole at the bottom of the wheel leg so that the axle thread is protruding from the outer side of the leg.
- Place the 1 x 1/2" and the 3/8th washer on the axle.
- Place the wheel on the axle.
- Place the other 1/2" washer the axle.
- Screw on the Nylock nut with the nylon on the external side.
- Tighten nut to required tension using spanner.
- Repeat process for other wheel.

SNAPPY KING ASSEMBLY

- Place Snappy King body on the floor.
- Lift the body at the gas control end and lower the Snappy King stub into the wheel legs.
- Ensure that the arms of the gas bottle bracket are facing out.
- Insert thumbscrews into the Snappy King stub leg and tighten.
- Repeat procedure for left hand leg end.
- Place the food racks inside the Snappy King, resting on the support ledges at the front and rear of unit.
- Slide burner through the burner entry hole at the back on the right hand side of the unit. It is secured on the left hand side with a barrel bolt.
- **9 kg Gas Cylinder only:** Hang gas cylinder on the brackets provided. The handle at the top of the cylinder sits over the bent brackets.
- **Regulator:** Connect the regulator to the cylinder. Do not over-tighten. Tighten gas cylinder connection with fingers (left hand external thread POL Type 21 CGA510 fitting).
- Keep gas line away from potential hot surfaces.
- **Note:** This is a low pressure appliance and pressure regulator must be used.
- *You cannot connect this LPG Roaster directly to a natural gas supply.*
- **Leak Test:** With the gas line connected to the controller unit - turn gas on at cylinder and check for leaks. Use soapy water - brush over joints on gas cylinder and connection at controller unit and watch for bubbles.

ASSEMBLY OF OPTIONAL EXTRAS

BBQ Plate

- To use as a barbecue, remove the Roasting rack, and replace it with the full hotplate. Wash the hotplate with warm soapy water before use to remove any metal dust and oil. Then oil the plate ready for use. (This helps to prevent rust)



- Burner positioning:- If you have the single burner option remove the burner from the back to the forward burner opening securing it with the barrel bolt on the left hand side
- If you have the two burner option insert the burner into the forward opening attaching the burner hose with the quick connect coupling as shown below. Secure the end of the burner with the barrel bolt on the left hand side.



Vegetable Rack

- The Double up vegie rack is used in conjunction with the Roasting rack to extend the cooking space. Place this on top of the roasting rack and to the rear of the unit.



End Table

- End tables can be placed on either side of the barbecue.
- Secure end table by positioning the mounting support hook into the space provided above the legs.
- Use the adjustable feet to alter to the desired level.



LOCATION REQUIREMENTS

WARNING: This appliance shall not be used indoors.

- It must be located at least 600 mm away from any combustibile surfaces and with an overhead clearance of 1.5 metres.
- 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 (also see diagrams):
 1. An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover (Figure 1).
 2. Within a partial enclosure that includes an overhead cover and no more than two walls (Figures 2 and 3).
 3. Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply (Figures 4 and 5):
 - (i) At least 25% of the total wall area is completely open and unrestricted.
 - (ii) At least 30% of the remaining wall area is open and unrestricted.
 4. In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

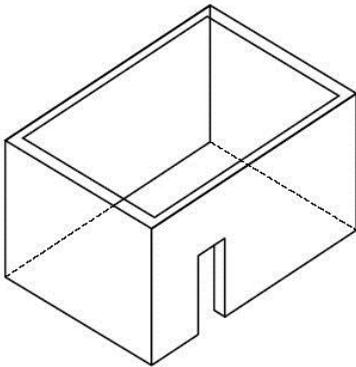


FIGURE F1—OUTDOOR AREA—EXAMPLE 1

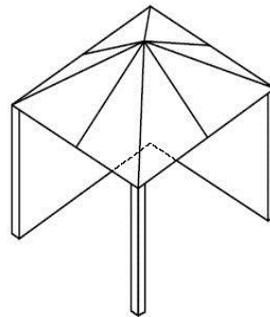
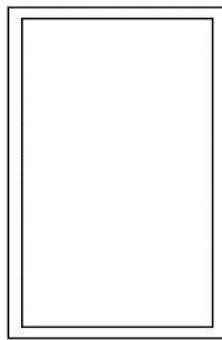


FIGURE F2—OUTDOOR AREA—EXAMPLE 2

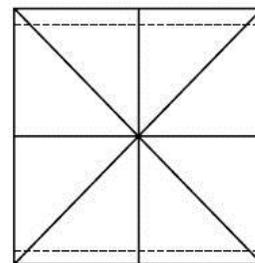
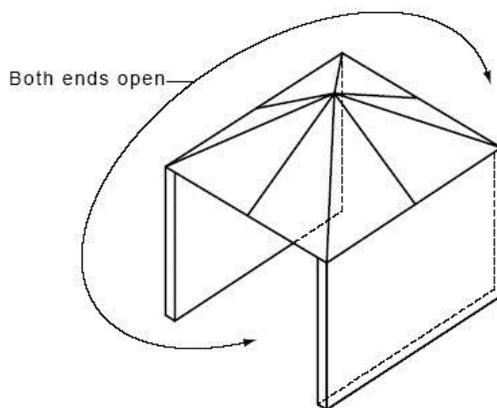
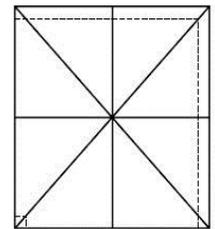


FIGURE F3—OUTDOOR AREA—EXAMPLE 3

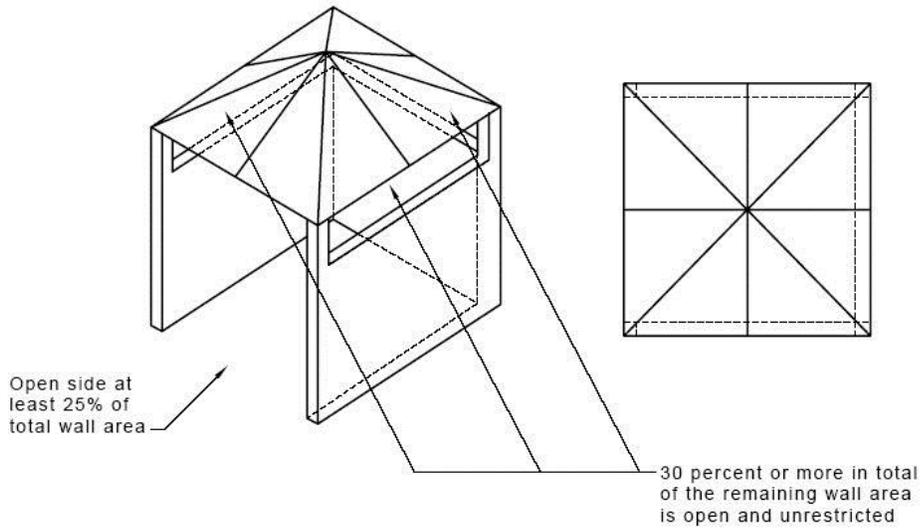


FIGURE F4—OUTDOOR AREA—EXAMPLE 4

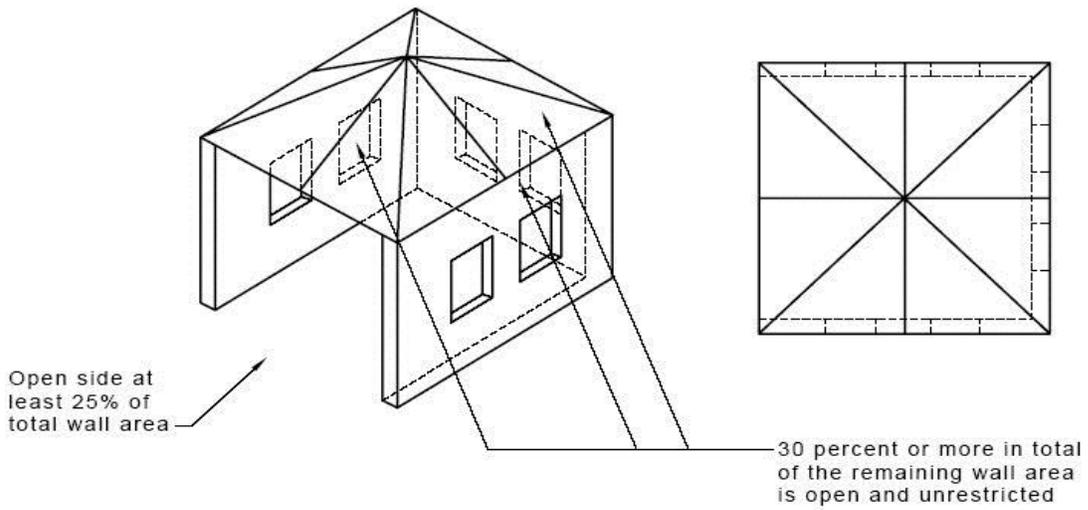


FIGURE F5—OUTDOOR AREA—EXAMPLE 5

OPERATION

Before lighting

- Be sure the Snappy King is at least 600mm away from any combustible surfaces.
- Place the unit on a firm solid surface.
- The Snappy King must be level - adjust using thumbscrews on legs to raise or lower each end.
- Make sure fat container is in place.
- Turn gas burner controls to the OFF position.
- Check there are no leaks - see Leak Test

Lighting Instructions

1. Open lid before lighting.
2. Turn on gas at the 9kg gas cylinder.
3. You will hear a click, the burner is now alight.
4. If the burner does not light try again.
5. The flame will be on high so adjust the flame to required heat.
6. Close lid and enjoy your cooking!
7. After use - turn off at valve on gas cylinder.

Manual Lighting

1. Turn on gas at the 9 kg gas cylinder.
2. Place a lit match through the viewing aperture adjacent to burner, turn tap to high and hold down for 5 seconds once lit.
3. Repeat steps 4 to 6 from previous Lighting Section above.

Maintenance

- Empty fat collection container after use, and wash with hot soapy water.
- Wash the hotplate before use with warm soapy water to remove any metal dust and oil. Then oil the plate ready for use. (This helps to prevent rust)
- After using the hotplate, don't wash all the grease off as this exposes the steel to the elements and can cause rust. Simply scrape the plate down and wipe over with a paper towel, leaving a film of grease on the plate to protect it.
- To clean the Roaster after use, first of all, remove the burner. Wash unit with warm soapy water, you may need to scrub with a scourer, but try to avoid using steel wool, as particles from the steel wool can become embedded in the stainless steel and cause what looks like tiny rust spots.
- **Regular cleaning (at least annually) will ensure your Roaster provides many years of reliable operation.**

Troubleshooting

1. Burner will not light:

Check gas cylinder valve is on. Check there is plenty of gas in the cylinder. Check that spark occurs at burner port hole, if not then check wiring connections not loose. Check that thermocouple is within the flame when burner is alight. Check the gas control valve is working correctly and is on High setting. Otherwise refer to service/repair section.

2. Burner lights but does not stay on:

Check that thermocouple at burner is still within a flame when burner is alight. Check connection to gas valve is not loose. Any thermocouple replacement must be performed by an authorised person, refer to service/repair section.

3. Flame is low, excessively yellow or depositing soot:

Check the gas cylinder is not nearly empty (i.e. low pressure). Check that burner ports are not blocked by removing the burner tube assembly and clean as necessary. Check that gas valve is at correct setting. Check there is no blockage (e.g. spider webs) at the burner gas entry mixing tube. To remove the burner simply undo the barrel bolt at the end of the roaster, unscrew the regulator at the gas cylinder and slide the burner out through the hole.

4. Flame is not sharp and blue but is blurry and “soft” and giving off smelly combustion products:

This indicates the burner flame is starving for air. Check all ventilation openings in the roaster for blockage.

If any of the above conditions cannot be fixed or if the roaster does not perform correctly, contact the place of purchase, they may be an authorised service centre, or alternatively return the product to Heatlie for repair.

Heatlie Barbecues
60 Kinkaid Ave
North Plympton SA 5037
Phone: 08 8376 9330 Fax: 08 8277 9217
Email: info@heatlie.com.au

COOKING INSTRUCTIONS

ROASTING

- Always roast with the lid down.
 - Make sure the burner is in the rear position. (Do not use 2 burners for roasting.)
 - Use the Rack to roast, not the Hotplate.
 - Following lighting instructions, start on high for half an hour, then turn down to low (this seals in the flavour).
1. If you have a Vegie rack (double up), remember it is hotter on the higher rack, so food will cook quicker.
 2. These may vary with weather conditions and are only a guide:-
 - Whole Snapper 8-9kg 1 to 1.5 hours
 - Whole turkeys 2 to 3 hours
 - Leg Lamb/Roast Beef 3 to 4 hours (depending on size)
 - Roast vegetables 1 hour approx.
 - Scones/cakes/puddings varies - much the same as an oven
 - Refer to our web site www.heatlie.com.au for more ideas and recipes.

You can actually cook anything in a Snappy King that you can cook in an oven or on a barbecue, it is only limited by your imagination.



BARBECUING

- Remove roasting rack, and replace with the hotplate.
- Move the burner to the forward position, and secure the barrel bolt on the left hand side or alternatively if you have the two burner option secure both barrel bolts and attach the hose with the quick connect coupling as shown above.
- Preheat the hotplate for a few minutes and then barbecue on high or low flame.
- Leave the Snappy King lid in the open position to use as a barbecue.
- The vegetable double rack can be used on the hotplate to hold your cooked food.





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.