

Instructions and General Information

THE HEATLIE ROASTER

Model R3000SS

The Heatlie Roaster Series has the following advantages

- Energy efficient with the revolutionary Heatlie Ribbon Burner System
- Utilises the unique Heatlie Circular Cooking System for more efficient and effective roasting
- Large cooking area of 1350x540mm
- All stainless steel construction
- Removable burner, gas fittings and controls for easy cleaning and maintenance
- Fixed rear hood with roll top lid for easy access
- Roaster base is cradle mounted with separate leg attachments for ease of transport
- Automatic piezo ignition
- Flame failure protection device



Plus a large variety of Accessories to suit your cooking requirements

- Bain Marie which takes frozen foods to hot and holds them at a set temperature (BM30)
- Extra “double up” racks to increase cooking capacity (SU30 or SU30L)
- End Table for carving and serving (ETSS)



“Congratulations on your decision to purchase a Heatlie Roaster. I am confident that the Roaster will give you years of trouble free cooking and enable you to serve juicy, succulent food every time.”

MANAGING DIRECTOR

Container Contents

The following items should be standard with the delivery of your Heatlie Roaster:

- Heatlie Roaster
- Heatlie Ribbon Burner
- 3 cooking racks
- Leg box
- Two handles

Leg Kit Box containing:

(For mobile barbecues)

- 2 x wheels
- 1 x Wheel leg end complete with patented cylinder bracket
- 2 x axels
- 2 x Black Nylon Washers
- 2 x Nylock Nuts
- 1 x leg end

Wheel Kit Assembly

Remove contents of Leg Kit Box.

To secure wheels on wheel leg kit:

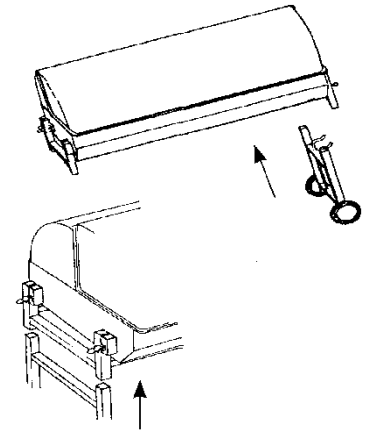
1. Place the wheel on the axle
2. Place 1 black nylon washer on axle
3. Pass axle through hole at the bottom of the wheel leg so the axle thread is protruding from the inner side of the leg
4. Place the M10 (small) washer on the axle
5. Screw on the nylock nut with the nylon on the external side
6. Tighten nut to required tension using a spanner
7. Repeat the process for the other wheel.

For use with Propane Gas and Universal LP Gas

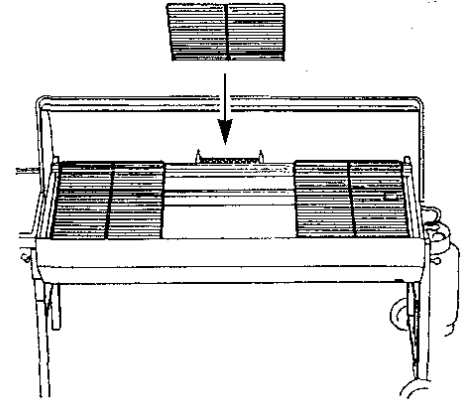
Refer to appliance data plate for gas type, consumption and injector size details.

Roaster Assembly

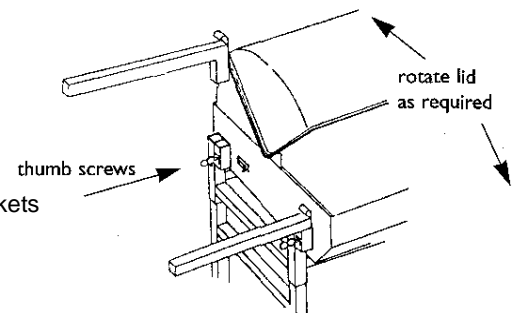
1. Once the legs have been assembled lift the control end of the Roaster under the thumb screws and insert the wheel leg end. Tighten the thumb screws
2. Repeat the process at the other end using the non-wheel leg end.
3. Slot the burner through the opening on the right hand side.
4. Slot the end of the burner through the left hand side and secure with the bolt.



5. Place the food racks on the support rail at the front and rear of the Roaster. Ensure that the raised racks are placed at the rear of the Roaster.

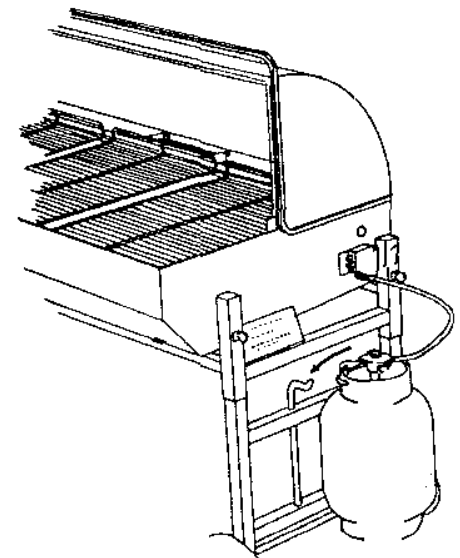


6. Loosen thumb screws to enable the handles to be inserted into the brackets



Gas Cylinder and Line Fittings

1. Hang a 9kg gas cylinder on the brackets of the wheel leg end.
2. Connect the regulator to the cylinder. Do not over tighten. Tighten the connection with finders (left hand external thread POL Type 21 CGA510 fitting).
3. 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.



Assembly of Roaster Accessories

1. End Table: Tilt end table at 45° to fit under hooked bracket on top of handles, then lower into position "saddled" over handles.
2. Double-Up Racks: One or Two available. Sit the triangular support legs to the front and rear locating between grill grids to stop movement. Place the double up rack grid onto the support legs.
3. Bain Marie: Remove racks and back support rail from the Roaster. Insert the Bain Marie tank into the Roaster with the wire support brackets positioned in the rear corners. Pour 25 litres of water into the Bain Marie tank. Insert Pans onto support rails.

Ensure that the Roaster Lid is closed at all times when the Bain Marie is in use other than to load or unload food as required.

Location Requirements

WARNING: This appliance shall not be used indoors.

- : It must be located at least 200 mm away from any combustible surfaces
- : 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.

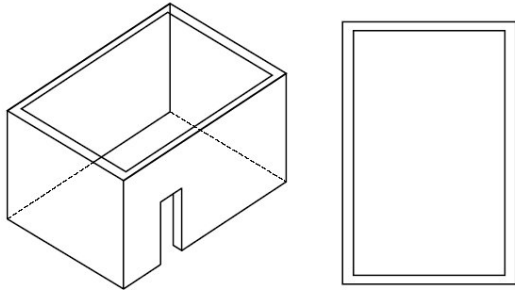


FIGURE F1—OUTDOOR AREA—EXAMPLE 1

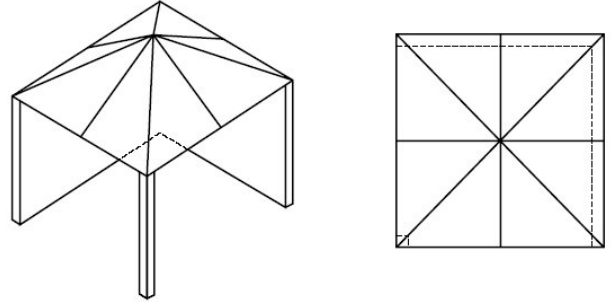


FIGURE F2—OUTDOOR AREA—EXAMPLE 2

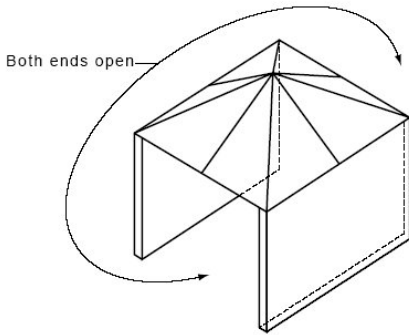


FIGURE F3—OUTDOOR AREA—EXAMPLE 3

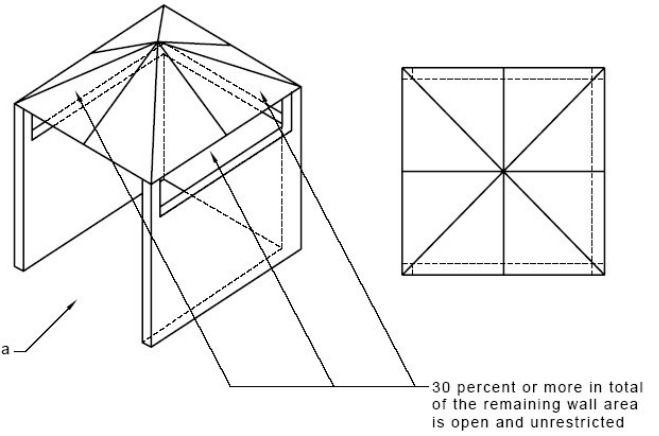
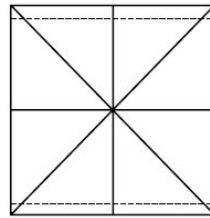


FIGURE F4—OUTDOOR AREA—EXAMPLE 4

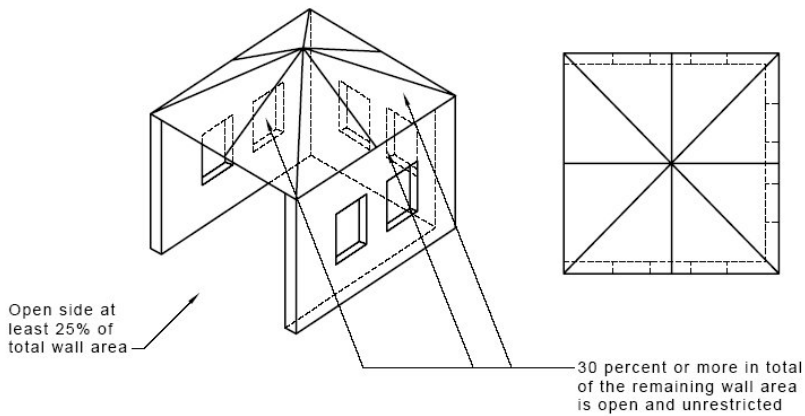


FIGURE F5—OUTDOOR AREA—EXAMPLE 5

Operation

Before lighting

1. Ensure that the Roaster is placed on a solid surface.
2. The Roaster must be level - adjust using thumbscrews on legs to raise or lower each end.
3. Place fat container (not plastic or paper) under drain outlet at the front of the Roaster. A metal container with handle to hang on bracket provided is recommended.
4. The Roaster is designed for Propane Gas only.
5. Open the Roasting Hood lid.

Lighting

1. Turn on gas at the 9 kg gas cylinder.
2. Push Knob in and slowly turn anti clockwise.
3. You will hear a click, the burner is now alight.
4. If the burner does not alight 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.

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.

Roaster Cooking Times

With lid down, cook on High setting for ½ hour then turn down to Low setting for the remainder. Cooking times will vary with weight and thickness of food.

- Whole Pigs - 40kg 4 to 5 hours
- Whole Lambs - 20kg 3 to 3.5 hours
- Whole Butts - 25kg 5 to 6 hours
- Whole Turkeys - 7.5kg 2 to 2.5 hours
- Whole Snapper - 8 to 9kg 1 to 1.5 hours
- Combination legs of Pork-
Whole topside or rumps 4 to 4.5 hours
- Rolled shoulder Pork,
Small cuts - legs of Lamb,
Chickens etc. To Operator requirements

Vegetables

A variety of garden vegetables may be cooked in the Heatlie Roaster. Some vegetables can be wrapped in foil to retain moisture and flavour. Potatoes cook well in their jackets.

Cooking Tip

As the Circular Cooking System rotates hot air around the food, you will find that the front and back are the hottest spots on the Roaster similarly, you will also find that food placed on the double-up rack cooks slightly quicker than food placed on the standard racks.

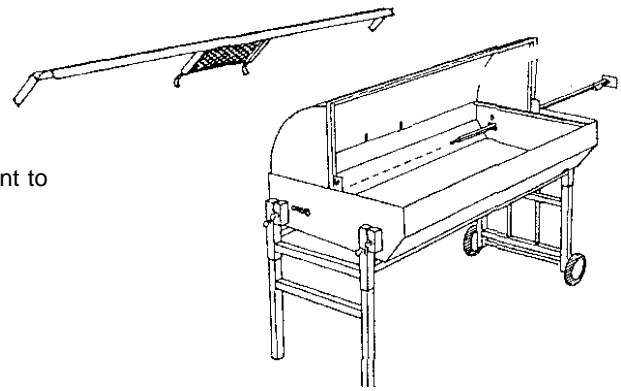
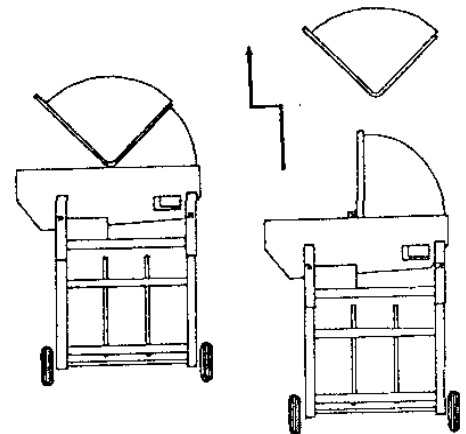
Cleaning

After use and when Roaster is cold, clean and dismantle Roaster as shown opposite.

1. Disconnect burner hose at gas cylinder.
2. Remove food racks.
3. Remove burner by unbolting at end and withdrawing through the hole.
4. Use warm soapy water to clean all parts including base and lid of unit.

Removal of Bain Marie

1. Remove pans and divider rails
2. Lift front of Bain Marie tank
3. Pull rear of tank to the front of the Roaster.
4. Lift front of tank to allow water to drain into the Roaster.
5. Hint: The Roaster drain will take a 1" sink plug if you want to catch the water and use it for washing up



Servicing and Maintenance

Apart from regular cleaning, no scheduled maintenance is required on your Heatlie Roaster. However, if you are experiencing continued problems with the operation of the Roaster please contact Heatlie Barbecues for service. Details as follows:

Heatlie Engineering
60 Kinkaid Ave
North Plympton SA 5037



Designed and manufactured by:
M&A Mead Investments Pty Ltd t/as
Heatlie Engineering ABN 55 111 671 008
60 Kinkaid Ave NORTH PLYMPTON SA 5037
Phone (08) 8374 1999

Email Address: info@heatlie.com.au Web Page: www.heatlie.com.au

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.