

100% Aussie Made for over 40 years.

Heatlie has a proud history of making high quality, lasting BBQs for Australians everywhere. From the outback to the humble suburban backyard, you'll spot Heatlies almost anywhere. We cut our teeth making heavy duty cooking equipment for the Australian Defence Force, and eventually applied our expertise to making a solid range of domestically available BBQs. These days, we offer a wide range of barbecuing options that are built to last.

Follow these few simple steps to care for your new Heatlie BBQ, because once you buy a Heatlie, you'll never buy another BBQ again.



Get to know your burners...they're a pretty important part of the BBQ.

Your new Heatlie BBQ has two burners, no matter the size or model, that run horizontally across your BBQ plate. This leads to a more efficient, powerful cook with excellent heat coverage. You'll experience less hot and cold spots for a more reliable cook every time.

Overall, your burners are low maintenance and you should expect to get decades of use from them. Occasionally they can be blocked up with foreign invaders like insects, pests, dirt and carbon soot. If this occurs, simply give your burners a brush down and blow out with compressed air.

Tip: If you're having trouble getting your burners lit, make sure you're using the control knobs properly as per the instructions on the label. The knob needs to be held down, turning slowly before the click in order to let gas flow through to the burner.



Scan here for more information on plate care!

Caring for your Heatlie plate.

Heatlie's are built tough, but even the toughest creatures need a little TLC. Follow these simple steps to keep your BBQ in perfect cooking condition.

1. Plate Discolouration

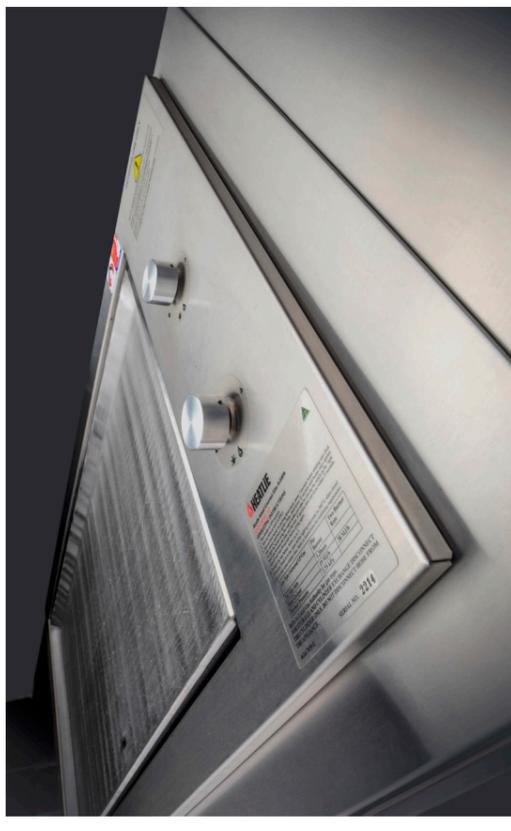
Let's get this straight first thing, your plate **WILL** discolour, usually upon the first use. This is totally normal, don't freak out. Your plate, whether mild or stainless steel, will build up layers of seasoning with every cook and will eventually turn to a slick dark coating that provides the ideal, non stick cooking surface. Keeping it shiny like new is possible, but highly unrealistic.

2. First Use and Seasoning

We know you're keen to get some snags going on your new BBQ, but before you do, make sure you wash off the lanolin oil coating that is applied in the factory to protect the plate. Wash until the water runs clear and you can't feel a sticky residue on the plate.

3. Maintenance and Cleaning

This may come as a shock, but you don't need to thoroughly clean your plate after each use. We recommend using a heavy duty spatula to scrape away loose food debris, followed by applying a layer of oil to help maintain the seasoning.



Warranty

All Heatlie BBQs carry a 10 year manufacturer's warranty for domestic use and 1 year for commercial use. This covers defects in material and workmanship. Rust and corrosion are not covered under warranty as they are situational and reliant on environment, cleaning and maintenance.



Visit heatlie.com.au or consult your instruction manual for more information. Register your warranty online with this QR code!