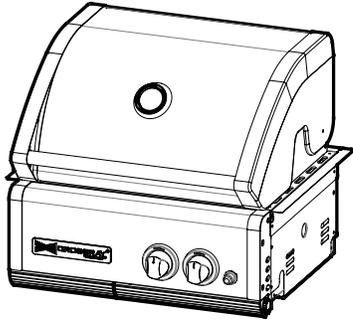


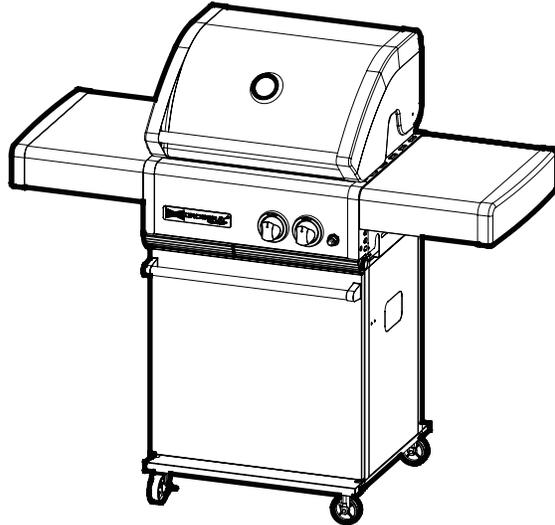
# CROSSRAY<sup>+</sup>

by HEATSTRIP<sup>®</sup>

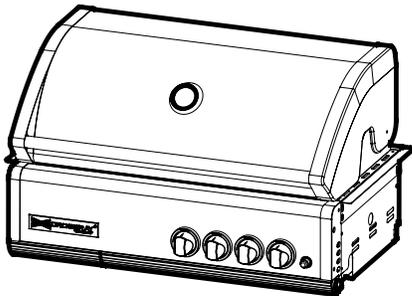
## OPERATOR'S MANUAL



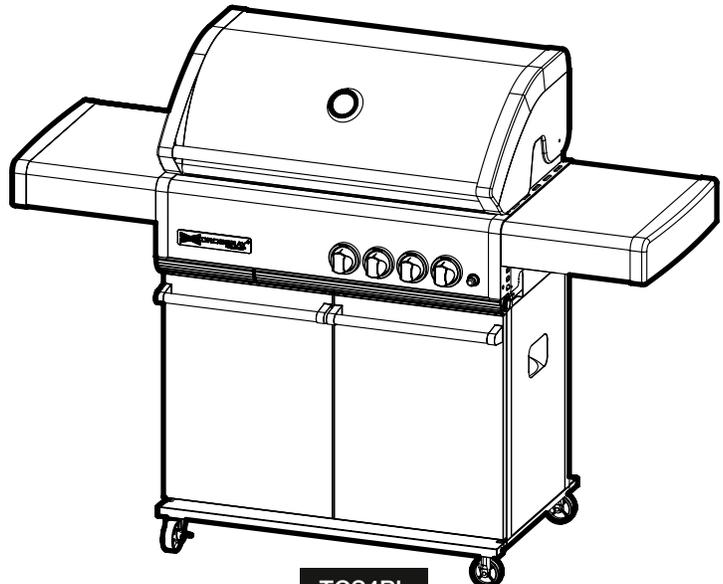
TCS2FL



TCS2PL



TCS4FL



TCS4PL



Thermofilm Australia Pty Ltd  
17 Johnston Court, Dandenong South,  
Victoria 3175, Australia  
Telephone: (03) 9562 3455  
Email: [info@thermofilm.com.au](mailto:info@thermofilm.com.au)

### CONTACT INFORMATION

For spare parts order or service warranty and Natural Gas Conversion queries call (03) 9562 3455 or email [info@thermofilm.com.au](mailto:info@thermofilm.com.au). Your purchase receipt is required for all warranty claims. Retain manual for future reference.

MANUAL # P80196010A - DATE:2017/8/17

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## GAS INSTALLATION CODES

Barbecues must be used in accordance with the installation requirements of your gas supply authority, or the appropriate installation code issued by Standards Australia AS/NZ 5601.

Barbecues for use with bottled gas are labelled 'propane gas' or 'Universal LPG'.

Barbecues for use with natural gas are labelled 'natural gas' and must be installed by an licensed plumber/gas fitter. Check the gas type sticker attached to the barbecue.

## CLEARANCES

Minimum Clearances from combustible materials must be:

Rear - 450mm Sides - 250mm Top - 1000mm

Opening at the rear and sides of the appliance provide air for combustion and must not be obstructed.

## CLEARANCES

Height

- Hood closed: 1258mm; Hood open: 1500mm

Width

- TCS4PL: 1700mm

- TCS2PL: 1410mm

Depth

- Hood close: 542mm; Hood open: 696mm

## HOSE AND REGULATOR SAFETY

The regulator and hose assembly supplied with the barbecue are suitable for propane.

A gas regulator adjusted to have an outlet pressure of 2.75kPA is supplied for connection to the Propane gas cylinder. The pressure regulator and hose assembly supplied with the barbecue must be used. Replacement pressure regulators and hose assemblies must be those specified by the barbecue manufacturer.

When connecting the hose and regulator assembly to the gas cylinder, take care to avoid unnecessary twisting of the flexible hose. Also, take care to avoid a loose connection with the gas cylinder. After the assembly has been secured, turn on the gas and check for leaks by brushing a soap and water solution over all visible and accessible gas line connections. Include checking those connections which were made by your supplier. The presence of bubbles will indicate a gas leak. Refer to page 5. If you are unable to correct the leak by tightening the connections, turn off the gas and contact the supplier immediately.

Always ensure the barbecue is kept away from flammable materials and the gas cylinder clear of any heat source.

When changing over from an empty gas cylinder to a full one make sure this procedure is carried out in a flame free atmosphere.

Inspect the gas hose assembly when exchanging the gas cylinder, or at least once a year, whichever is more frequent. If the O-Ring or PVC hose is cracked, cut, abraded or damaged in any way, the appliance must not be operated. The complete assembly must be replaced if damaged and when statutory conditions require it. Contact your place of purchase if uncertain.

## LOCATION OF YOUR BARBECUE

DO NOT use your barbecue in garages, porches, sheds, breezeways, or other enclosed areas. Your barbecue is to be used OUTDOORS. The barbecue is not intended to be installed in or on recreational vehicles and/or boats.

LOCATION OF YOUR BARBECUE under any surface that will burn. Do not obstruct the flow of combustion and ventilation air around the barbecue housing. Refer to page 6.

## WARNING

- Read carefully before assembling and operating your barbecue. And retain the manual for future reference.
- Failure to comply with these instructions could result in a fire or explosion which could cause serious bodily injury, death or property damage.
- Accessible parts may be very hot.
- Keep young children away.
- Any modifications of this barbecue may be dangerous.
- Do not move this barbecue during use.
- Turn off gas supply at the gas cylinder after use.
- Parts sealed by the manufacturer or their agent must not be manipulated by the user. This barbecue is only to be used outdoors.
- This appliance shall not be used indoors.
- Do not store a spare gas cylinder under or near this barbecue.
- Never operate this barbecue without a regulator.
- If you smell gas
  1. Shut off gas to the barbecue at its source, if possible.
  2. Extinguish any open flame.
  3. Open hood/oven door.
  4. if odour continues immediately call your gas supplier or fire department.
- Do not connect your barbecue to a gas cylinder exceeding 9Kg capacity.
- Never connect an unregulated gas cylinder to your barbecue.
- If storing the barbecue indoors. The gas cylinder must be removed.
- Store gas cylinder outdoors in a well ventilated area. Refer to Page 6 for gas cylinder safety.
- 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 articles on or against this appliance.
- Do not modify this appliance.

## PROTECT CHILDREN

Keep children away from barbecue during use and until barbecue has cooled after you have finished. Do not allow children to operate barbecue or to swing on handle.

Always ensure that no sporting or physical activities are carried out in close proximity to the barbecue during use and while still hot.

## GAS CYLINDER USE & SAFETY

This is a low pressure barbecue and must only be used with the hose and regulator supplied. Your barbecue is designed for use with 4.5Kg or 9Kg propane gas cylinders certified to AS 2469.

### **DO NOT CONNECT YOUR BARBECUE TO A GAS CYLINDER LESS THAN OR EXCEEDING THIS CAPACITY.**

The gas cylinder should be filled by a reputable gas supplier and visually inspected and re-qualified at each filling. Always keep cylinder in an upright position. Always close the cylinder valve when the barbecue is not in use. Do not subject gas cylinder to excessive heat.

### **NEVER STORE YOUR GAS CYLINDER INDOORS.**

**If you store your barbecue indoors, ALWAYS disconnect the gas cylinder first and store the cylinder safely outside.**

Cylinders must be stored outdoors in a well ventilated area out of reach of children, and must not be stored in a building, garage or any other enclosed area.

## Certification Number

AGA Certificate: AGA 8441 G

## CONNECTIONS

Inlet thread: 5/8 - 18UNF (3/8 SAE)

Gas cylinder: POL

## INPUTS

Gas type: ULPG

Gas pressure: 2.75kpa

| TCS4PL/TCS2PL | Jet mm(Hi) | Input Mj/h |
|---------------|------------|------------|
| Main Burner   | 1.02       | 13         |

Gas type: Natural Gas

Gas pressure: 1.0kpa

| TCS4PN/TCS2PN | Jet mm(Hi) | Input Mj/h |
|---------------|------------|------------|
| Main Burner   | 1.77       | 12.5       |

**NOTE:** Specifications can be found on the data label located inside the appliance cabinet door.

## IMPORTANT:

- Do not store or use petrol or other flammable liquids in the vicinity of this or any other appliance.
- Keep the gas hose away from hot surfaces and protect from dripping grease. Avoid unnecessary twisting of hose. Visually inspect the hose prior to each use for cracks, excessive wear or other damage. Replace the hose if necessary.
- For storage and cylinder exchange, disconnect hose at the cylinder only - Do not disconnect hose from the appliance.
- Never lean over cooking surface when lighting barbecue.
- Never alter or modify the regulator or gas supply assembly.
- Ensure the barbecue is set up on a level and stable surface.
- Do not move the barbecue while in use or when hot. Remove the drip tray before moving.



## **DANGER - IF YOU SMELL OR HEAR THE HISS OF ESCAPING GAS FROM THE GAS CYLINDER:**

- Keep clear of the gas cylinder.
- Turn all controls on the barbecue to OFF.
- Extinguish any open flame.
- If odour continues, immediately call your gas supplier or fire department.



# ALWAYS CHECK FOR GAS LEAKS EACH TIME YOU USE YOUR BARBECUE.

You should follow this procedure after any of the following:

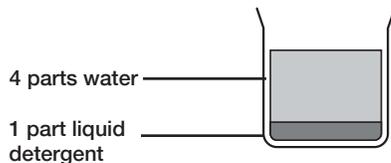
- Not having used the barbecue for an extended period of time,
- Initial assembly of barbecue,
- Any disconnection and reconnection of hose assembly,
- Changing gas cylinder,
- Upon re-connecting gas cylinder after it has been disconnected for storage.

## CHECKING FOR GAS LEAKS

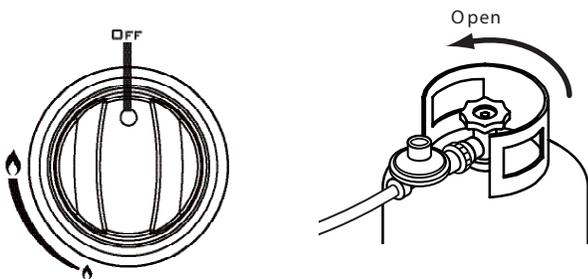


**NEVER CHECK FOR LEAKS WITH A FLAME.**

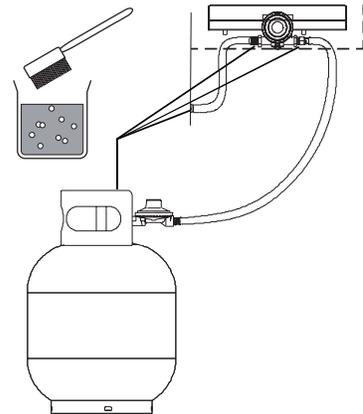
1. Make liquid detergent solution by mixing one (1) part liquid detergent and four (4) parts water.



2. Turn burner control knob(s) to "OFF", then turn on gas at source.



3. Apply the liquid detergent solution to all visible and accessible gas connections, including the connection to the gas cylinder. Bubbles will appear in the liquid detergent solution if connections are not properly sealed. Tighten or rectify as necessary.



### Note:

**This barbecue is approved for use on Natural gas but must be properly converted from the factory built LP. Contact your service agent for details. Conversion and installation must be by a licensed plumber or gas fitter and comply with local codes**



**IF YOU HAVE A GAS LEAK YOU CANNOT RECTIFY, TURN OFF THE GAS AT THE SOURCE. CONTACT THE SERVICE AGENT**

# OUTDOOR AREAS SAFE APPLIANCE LOCATIONS

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:

- AN ENCLOSURE WITH WALLS ON ALL SIDES, BUT AT LEAST ONE PERMANENT OPENING AT GROUND LEVEL AND NO OVERHEAD COVER
- WITHIN A PARTIAL ENCLOSURE THAT INCLUDES AN OVERHEAD COVER AND NO MORE THAN TWO WALLS
- WITHIN A PARTIAL ENCLOSURE THAT INCLUDES AN OVERHEAD COVER AND MORE THAN TWO WALLS, THE FOLLOWING SHALL APPLY:

(i) AT LEAST 25% OF THE TOTAL WALL AREA IS COMPLETELY OPEN: AND  
 (ii) AT LEAST 30% OF THE REMAINING WALL AREA IS OPEN AND UNRESTRICTED

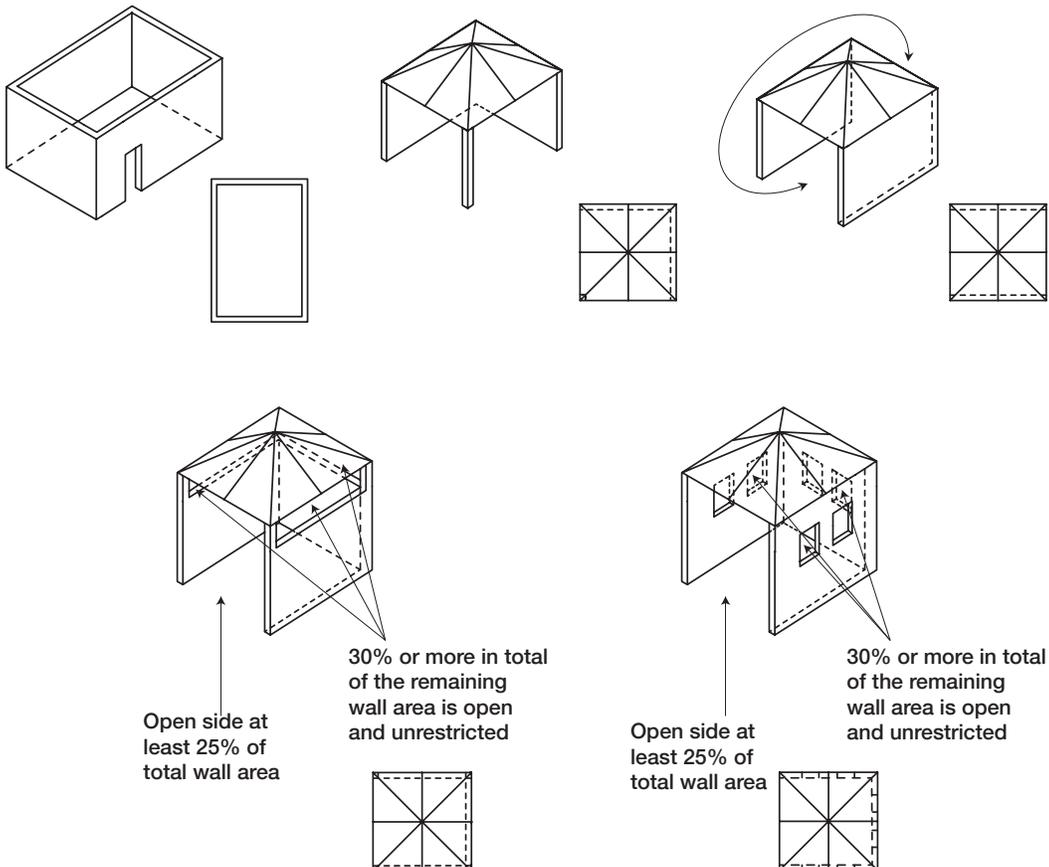
- IN THE CASE OF BALCONIES, AT LEAST 20% OF THE TOTAL OF THE SIDE, BACK AND FRONT WALL AREAS SHALL BE AND REMAIN OPEN AND UNRESTRICTED
- DO NOT USE YOUR BARBECUE IN GARAGES, PORCHES, BREEZEWAYS, SHEDS OR OTHER ENCLOSED AREAS.

YOUR BARBECUE IS TO BE USED OUTDOORS ONLY.

Refer below

- THE BARBECUE IS NOT INTENDED TO BE INSTALLED IN OR USED ON RECREATIONAL VEHICLES AND/OR BOATS AND SHOULD NOT BE PLACED ADJACENT TO OR UNDER ANY SURFACE THAT WILL BURN
- DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR AROUND THE BARBECUE HOUSING WHILST IN USE.

The following diagrams are examples of outdoor areas. These same principles apply to canopy or shaded cloth areas.



# ASSEMBLY

## GENERAL

While it is possible for one person to assemble the barbecue, we recommend asking for the assistance of another person when manoeuvring some of the larger or heavier pieces.

### ASSEMBLY TIPS

1. Flatten cardboard packaging and use this as a protective work surface to assemble upon.
2. Some protective coating may need to be removed from components prior to assembly.

### TOOLS YOU WILL NEED

Standard Phillips-head screwdriver.  
Adjustable spanner (open end shifter).

## CHECK BARBECUE FOR ANY DAMAGE

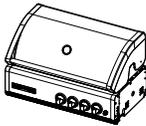
Before attempting to assemble your barbecue, remove transit protection and check that all the necessary parts have been included using the parts list below. Inspect barbecue and trolley parts as you proceed.

Contact your place of purchase for assistance regarding replacement of any damaged or missing parts. Supplier contact details are on the back cover of the instruction manual.

Do not assemble or operate a barbecue that appears damaged.

Check that the barbecue supplied is correct for the gas type being used. There is a label on the side panel of the barbecue above the gas connection. Barbecues for use with gas cylinders are labelled Propane or "Universal LPG". Barbecues for use with natural gas are labelled "Natural Gas".

## CARTON CONTENTS LIST

|   | DESCRIPTION       | QTY |
|---|-------------------|-----|
|   | BBQ Body Assembly | 1   |
|  | Warming Rack      | 2   |
|   | Cooking Grid      | 1   |
|   | Cooking Grid      | 1   |

|  | DESCRIPTION       | QTY |
|--|-------------------|-----|
|  | Trolley Assembly  | 1   |
|  | Plancha           | 1   |
|  | Side Shelf, Left  | 1   |
|  | Side Shelf, Right | 1   |

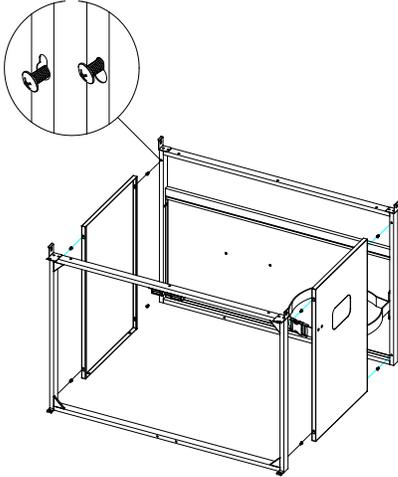
# ASSEMBLY

Model: TCS4PL / TCS2PL

## 1. Assemble the Trolley Side Panels



Phillips Head Screw  
M4x12  
Qty.8  
Part # S112M04121

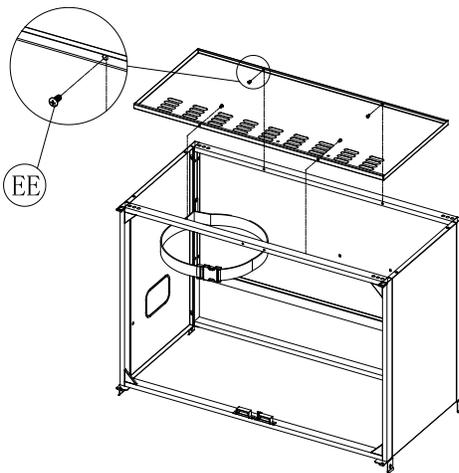


## 2. Assemble the Trolley Bottom Panel

Note: take the trolley upside down



Phillips Head Screw  
M4x12  
Qty.4  
Part # S112M04121



## 3. Attach the Caster Seats



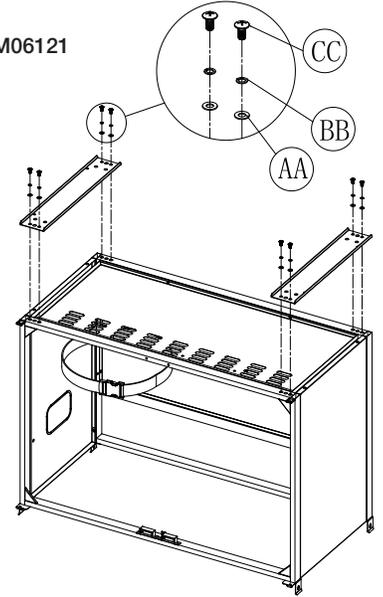
Plain Washer  
Qty. 8  
Part # S411M06161



Spring Washer  
Qty. 8  
Part # S431M06091



Phillips Head Screw  
M6x12  
Qty. 8  
Part # S112M06121



## 4. Attach the Casters



Plain Washer  
Qty. 12  
Part # S411M06161



Spring Washer  
Qty. 12  
Part # S431M06091



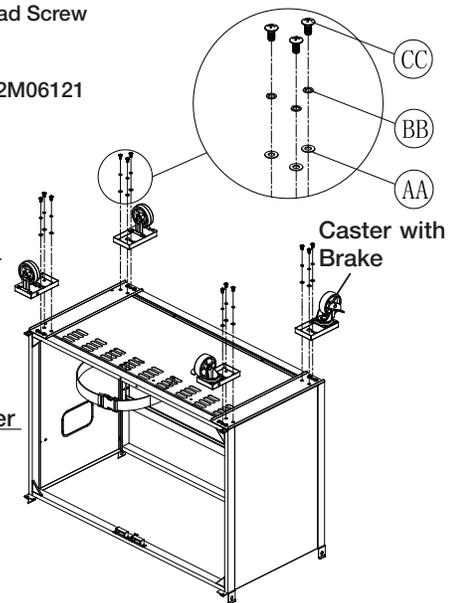
Phillips Head Screw  
M6x12  
Qty. 12  
Part # S112M06121

Caster without  
Brake

Caster with  
Brake

Note: install each  
casters to correct  
place, as the Sticker  
shown.

LF - Left Front  
LR - Left Rear  
RF - Right Front  
RR - Right Rear



# ASSEMBLY

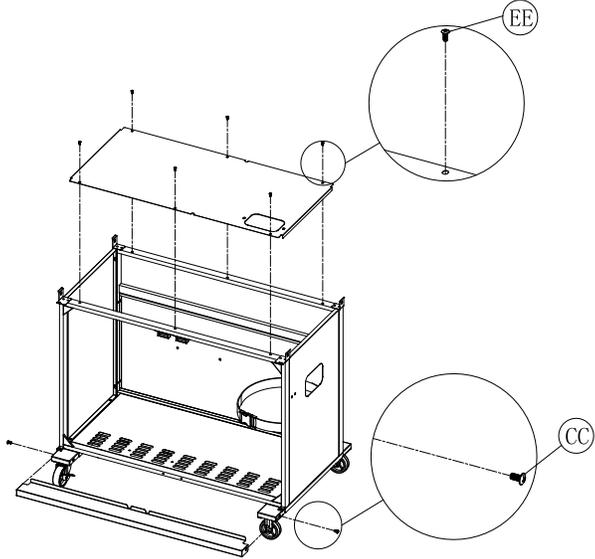
## 5. Attach Trolley top panel and trim panel



Phillips Head Screw  
M6X12  
Qty. 2  
Part # S112M06121



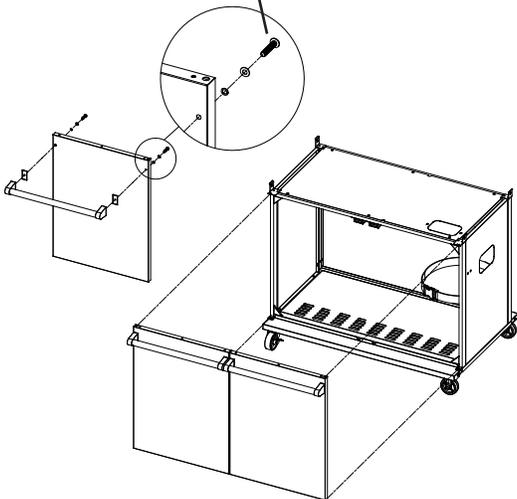
Phillips Head Screw  
M4x12  
Qty.6(TCS4PL)  
4(TCS2PL)  
Part # S112M04121



## 6. Install the Left and Right Doors

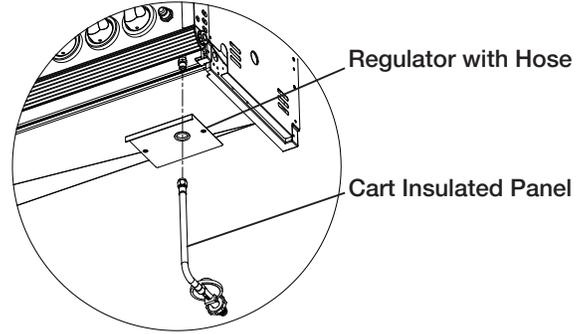
NOTE: ONE DOOR ONLY FOR MODEL: TCS2PL

Pre-assembled screws



## 7. Install Cart Insulated Panel

- (1) Remove the Regulator with Hose
- (2) Install Cart Insulated Panel
- (3) Reinstall the Regulator with Hose



Warning: After install the Regulator with hose, please do a leak test (refer to page 5) at gas manifold connector.

## 8. Install Grill Head



AA Plain Washer  
Qty. 8  
Part # S411M06161



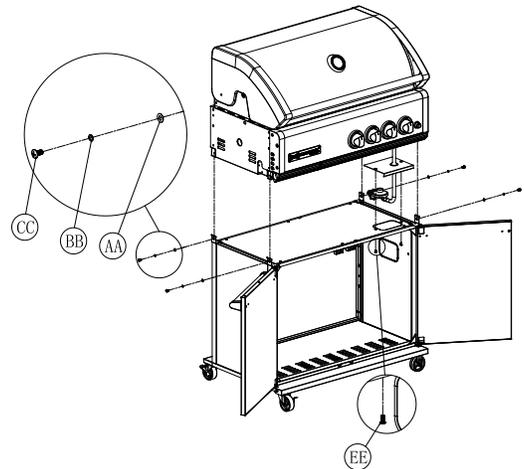
BB Spring Washer  
Qty. 8  
Part # S431M06091



CC Phillips Head Screw  
M6X12  
Qty. 8  
Part # S112M06121



EE Phillips Head Screw  
M4x12  
Qty.2  
Part # S112M04121



# ASSEMBLY

## 9. Install the Left and Right Side Sheves

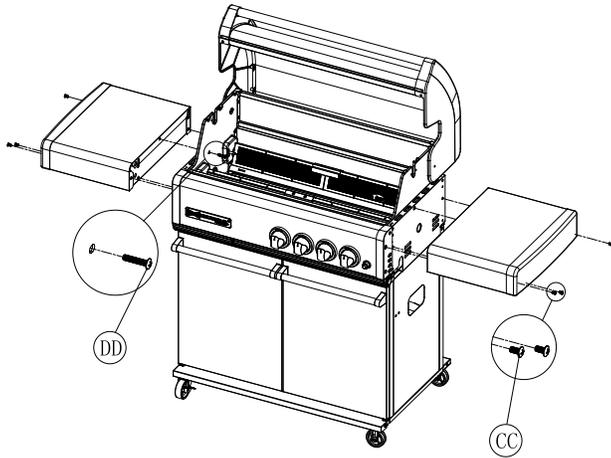


Phillips Head Screw  
M6X12  
Qty. 2  
Part # S112M06121

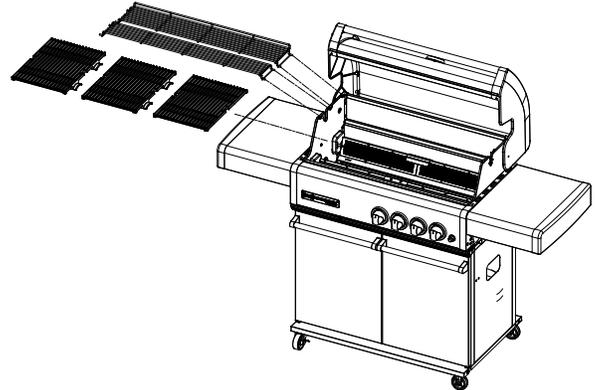


Phillips Head Screw  
M4x12  
Qty. 4  
Part # S112M04121

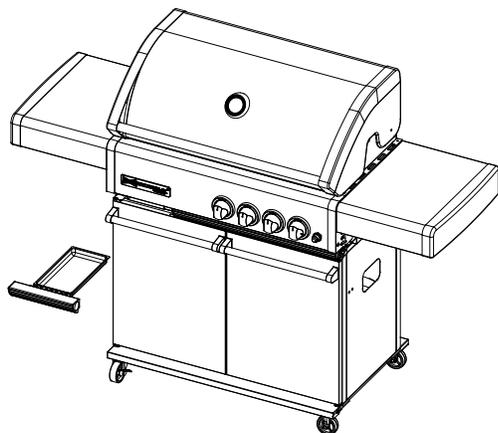
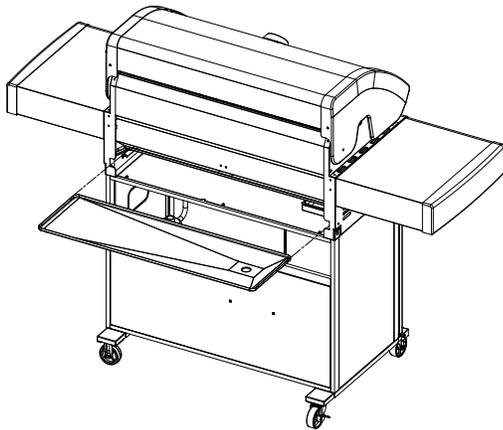
DD



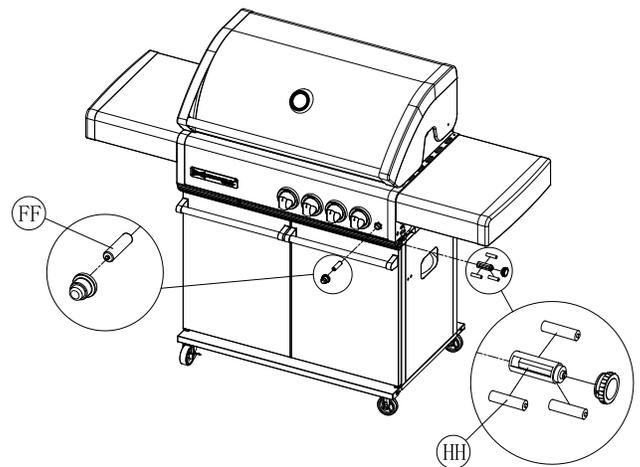
## 11. Install the Cooking Grids, Warming Racks



## 10. Install the grease Tray



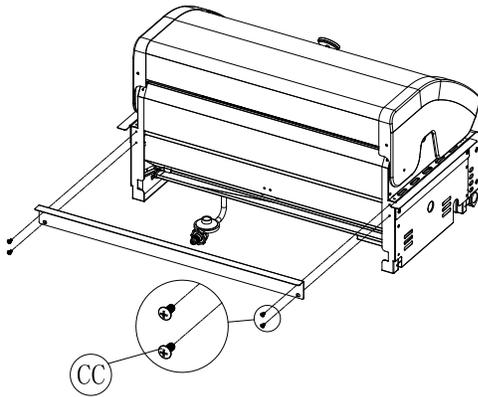
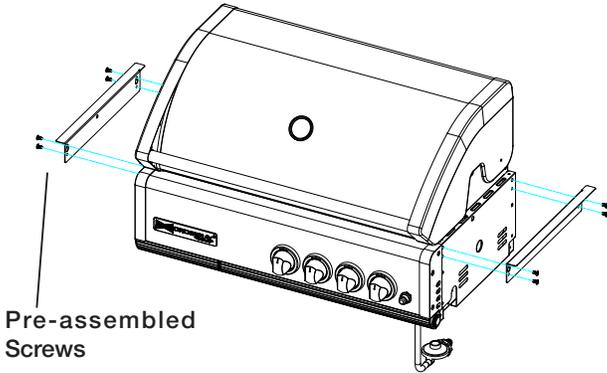
## 12. Install the Batteries



# ASSEMBLY

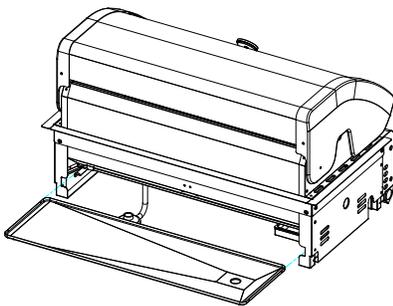
Model: TCS4FL / TCS2FL

## 1. Install Trim Brackets

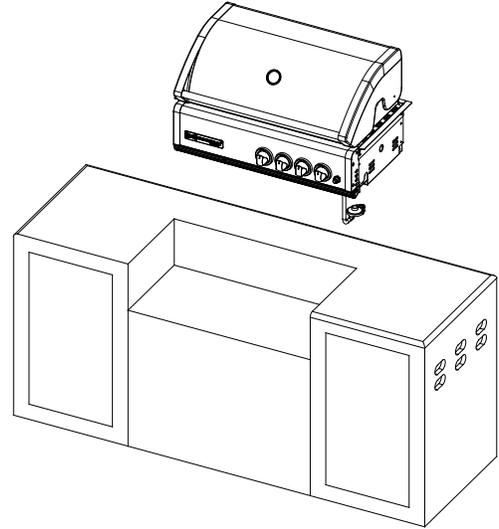


Phillips Head Screw  
M6X12  
Qty. 8  
Part # S112M06121

## 2. Install Grease Tray



## 4. Install the Grill Head

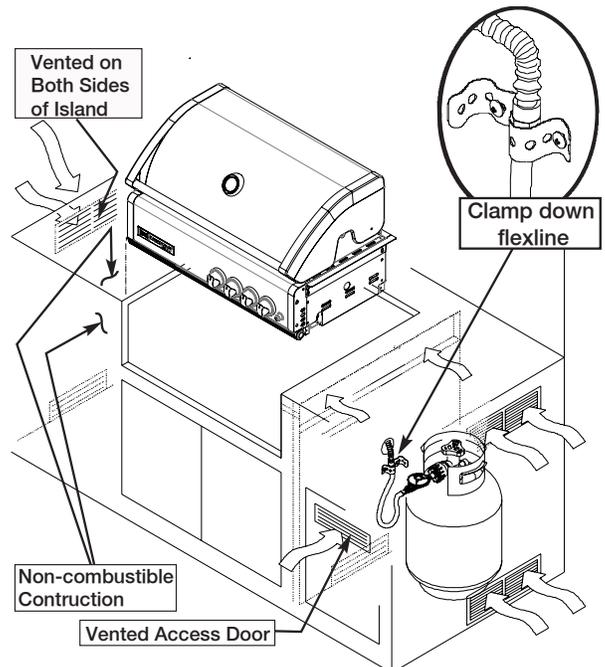


**Note:** the above illustration is for example only. All aspects of the Installation shall be in compliance with AS / NZS 5601. Including housing of the gas cylinder.

### MOUNTING CUT - OUT

Refer to the this table for show the minimum Cut out size when designing the island unit.

| Model  | Width | Height | Depth |
|--------|-------|--------|-------|
| TCS4FL | 928mm | 260mm  | 447mm |
| TCS2FL | 638mm | 260mm  | 447mm |



## PRECAUTIONS

**NOTE:** When using Propane, **EXTREME CAUTION** should be used to provide ample ventilation of vapor from the enclosure.

LP Gas vapor is heavier than air and **SERIOUS INJURY** from a **DANGEROUS EXPLOSION** could occur if LP Gas is allowed to accumulate in an enclosure and then ignited. Both the Barbecue enclosure and LP cylinder enclosure require venting that must be provided at the floor level of the enclosure to allow any leaking LP Gas vapor to escape. Upper & lower ground-level vents (200 cm<sup>2</sup>) minimum each **MUST BE PROVIDED** on both sides of built-in construction.

**NOTE:** When installing a barbecue equipped for liquid propane in an island, the propane tank must be in a separate enclosure that is completely isolated from the barbecue. It must be cross-ventilated in accordance with the current standard. The propane tank **MUST NEVER** be installed directly under the barbecue. **NOTE:** Upper & lower ground-level vents (200 cm<sup>2</sup>) minimum each **MUST BE PROVIDED** for combustion air on both sides of built-in construction.

**NOTE:** Do not use your grill in bad weather.

## ENSURING BURNER CONTROLS ARE OFF

**IMPORTANT:** Before connecting and disconnecting barbecue to gas source, ensure burner controls are in 'OFF' position.

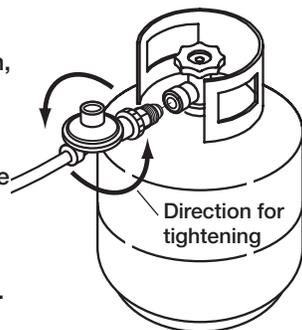
**NOTE:** The 'OFF' position on the control panel is identified by either a small black dot / a short vertical black line / or the word 'OFF'.

**CAUTION:** When the appliance is not in use, the gas must be turned off at the gas cylinder.

Familiarise yourself with the general information and safety guidelines located at the front of this booklet. Check to see that gas cylinder is filled and that end of each burner tube is properly located over each valve orifice. Set burner controls to 'OFF' position.

## CONNECTING TO AND DISCONNECTING FROM GAS SOURCE

1. Locate the gas cylinder in the cabinet and secure.
2. Attach the regulator and hose assembly to cylinder valve outlet. Tighten firmly.
3. Open the gas cylinder valve fully to allow gas to flow.
4. Leak test all accessible connections thoroughly using a soapy water solution prior to lighting the barbecue. Refer to Safety information, page 5.
5. If a leak is found, turn gas cylinder valve off and re-check all connections have been tightened. If there is still a leak do not use barbecue until repairs or replacement can be made.



## DISCONNECTING FROM GAS SOURCE

1. Turn the burner controls 'OFF'.
2. Turn the gas cylinder valve off fully.
3. Detach the regulator assembly from gas cylinder valve.

## NOW YOUR BARBECUE IS READY TO USE

Before first use and at the beginning of each barbecue season:

1. Please read Safety, Lighting and Operating instructions carefully.
2. Check gas valve orifices, burner tubes and burner ports for any obstructions. eg. spiders, webs, insects.
3. Check and ensure the gas cylinder is full.
4. Ensure all connections are securely tightened. Check for gas leaks.

## CONNECTION TO A FIXED GAS SUPPLY

When connecting to a fixed gas supply the installation must be in compliance with **AS/NZS5601**.

## IMPORTANT



- Before connecting and disconnecting barbecue to gas source, make sure burner controls are in "OFF" position.
- When the barbecue is not in use, the gas must be turned off at the cylinder.
- The appliance control knob must be in the "OFF" position before opening the cylinder valve.
- Disconnect and remove gas cylinder when manoeuvring the barbecue over uneven surfaces or carrying up and down stairs.
- Check that the seals between the appliance and the gas cylinder are in place and in good condition before connecting the gas cylinder.
- Do not use this appliance if it has damaged or worn seals.

# OPERATING PROCEDURE

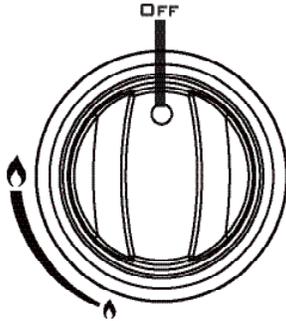
SYMBOLS: HIGH 🔥 LOW 🔥

## BURNER IGNITION

1. Open barbecue hood before attempting to light burners.
2. Set burner control knobs to "OFF" and open the gas cylinder valve.

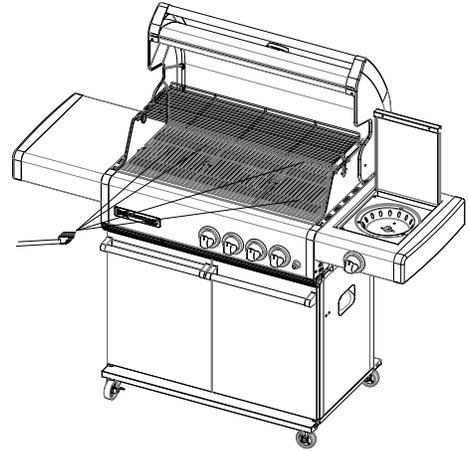
NOTE: Upon first assembly the gas lines and burners will be full of air. In order for the burners to light properly the lines must fill with gas. It may require several attempts at lighting the burners before you are successful.

3. Push and turn the required burner control knob to "HI".
4. Immediately press the Electric Ignition Button for up to 15 seconds to light the burner.
5. If the burner does not light, turn the burner control knob to "OFF", wait 5 minutes for gas to clear, then retry.
6. Once the burner is ignited, adjust burner control knobs to your desired cooking temperature.
7. If ignition cannot be achieved. Refer to "FAULT FINDING" on page 15



## LIGHT BARBECUE WITH MATCH

If for some reason, igniters fail to produce a spark at the electrode, barbecue can be lit carefully with a match. Remove the hotplate/grills plates light the burner with a match.



## IMPORTANT

- If burner fail to light or go out during operation close gas supply
- Open hood and wait 5 minutes before re-attempting to light (Ensure accumulated gas fumes have cleared).
- Should a grease fire occur, attempt to close gas supply at source, turn off all burners and remove food if possible.
- The hood must be in the open position for lighting.
- Do not smoke when attempting to ignite barbecue.
- Never use volcanic rock. Heat beads or other material.
- Always use protective gloves when handling hot components.
- Keep the ventilation openings of the cylinder enclosure free and clear from debris.
- Do not move trolley while barbecue is in operation.
- Ensure no packing material is left in BBQ before lighting appliance.

# COOKING TIPS

## BURN-OFF

Before cooking on your barbecue for the first time, burn-off any residual oils or foreign matter from the cooking plates. **ENSURE THE HOOD OPEN**, and operate at  setting for approximately 15 minutes. Allow to cool then wash grill / plate / pan thoroughly with soap suds and scrubbing brush. Rinse thoroughly and wipe clean with a cloth. Your grill / plate / pan is ready to use.

## PREHEATING

With the hood open, ignite burners. Leave burners on  for 10 minutes or until the temperature reaches a suitable level for cooking. Modulate the required temperature by turning left and right burners progressively to .

## COOKING TEMPERATURES

 setting – Use this setting only for warm up, for searing steaks and chops, and for burning food residue from the grill plates after the cooking is over. Rarely, if ever, do you use the setting for extended cooking.

‘MEDIUM’ setting (mid-way between  and  ). Use this setting for most grilling, and for cooking hamburgers and vegetables.

 setting – Use this setting when cooking very lean cuts such as fish.

Actual cooking surface temperatures vary with outside temperature and the wind conditions.

**CAUTION: Infrared cooking times will be much shorter than traditional grilling so never operate this appliance unattended.**

## IMPORTANT

- Check performance of burner prior to installing barbecue plates.
- Do not leave the barbecue unattended when alight.
- NEVER USE ALL BURNERS ON HIGH AT THE SAME TIME WHEN COOKING WITH THE HOOD DOWN.

## COOKING WITH THE HOOD DOWN

When cooking with the hood down, operate the burners in the position. Do not exceed 250°C.

## AN IMPORTANT NOTE ABOUT INFRARED HEAT SETTINGS

- Infrared heat sears the food surface and cooks from the inside out. Infrared heat does not cook through aluminium foil and reflective pans. For roasting and baking you'll find a cast-iron pan works beautifully as it absorbs and conducts the infrared heat very well.
- The Secondary Cooking Rack offers less intense heat for preparing breads and firm vegetables like potatoes and corn.
- The heat from the front and rear infrared burners overlap in the mid section of each cooking grid. This area offers the most intense heat for quickly locking in the natural juices and flavour of poultry and meats.

# FAULT FINDING

## IF THE BARBECUE FAILS TO LIGHT

1. Turn gas off at source and turn burner control knobs to 'OFF'. Wait at least five (5) minutes for gas to clear, then retry.
2. If your barbecue still fails to light, check gas supply and connections.
3. Repeat lighting procedure. If your barbecue still fails to operate, turn the gas off at source, turn the control knobs to 'OFF', then check the following:
  - Obstruction in gas line  
Correction: Remove fuel line from barbecue. Do not smoke! Open gas supply for one second to clear any obstruction from fuel line. Close off gas supply at source and reconnect fuel line to barbecue.
  - Plugged orifice  
Correction: Remove burners from barbecue. Carefully lift each burner up and away from gas valve orifice. Remove the orifice from gas valve and gently clear any obstruction with a fine wire. Then reinstall all orifices, burners, and cooking components. If an obstruction is suspected in gas valves or manifold contact your place of purchase or service agent.
  - Disconnected electronic wires  
correction: Inspect the igniter junction box found behind the control panel. Connect loose electronic wires to junction box and try to light the barbecue.
  - Weak AA battery  
Correction: Unscrew the igniter cap and replace the battery.

## IMPORTANT

- Should A flashback fire occur in or around the burner tubes, follow the instruction below. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.
- Shut off gas supply to the gas barbecue.
- Turn the control knobs to off position.
- Open the barbecue hood. Put out any flame with a fire extinguisher.
- Once the barbecue has cooled down, clean the burner tubes and burners.

## FLOW OF GAS SEEMS ABNORMAL

1. Check that gas cylinder is not empty.
2. Burner holes are dirty and clogged.
3. Gas regulator is not working.

## SMELL OF GAS

1. Gas valve is open.
2. Gas hose is leaking (Check with soapy water)
3. Gas hose is bent or damaged or not positioned properly.

## COOKER SMOKES

Burnings of oils and fats left behind (oils & fats must be cleared off from oven after cooking).

# CARE & MAINTENANCE

As with all appliances, proper care and maintenance will keep them in top operating condition and prolong their life. Your new gas barbecue is no exception. By following these cleaning procedures on a timely basis, your barbecue will be kept clean and working properly with minimum effort.

## FLASH-BACK

Spiders and small insects occasionally spin webs or make nests in the burner tubes during warehousing and transit. These webs can lead to a gas flow obstruction which could result in a fire in and around the burner tubes. Cleaning with a soft brush before use and at least every six months is recommended.

This type of fire is known as 'FLASH-BACK' and can cause serious damage to your barbecue and create an unsafe operating condition for the user. Although an obstructed burner tube is not the only cause of 'FLASH-BACK' it is the most common cause and frequent inspection and cleaning of the burner tubes is necessary.

If fire occurs in and around the burner, immediately turn off gas at its source and turn the burner control to 'OFF', wait until the barbecue has cooled, then clean the burner tubes and burner ports.

## CLEANING THE GREASE TRAY

To avoid fat or grease dripping from the barbecue remove and empty the drip tray after each use. A small amount of water can be placed in the drip tray before use to help with fat removal. Wait until the drip tray is cool to touch before disposing of contents. The drip tray should be washed periodically in a mild detergent and warm water solution.

## WARNING

- To avoid any flare-ups, it is recommended that the drip tray be checked and emptied regularly. Contents of the drip tray may be very hot during cooking. If emptied during extended cooking extreme caution should be taken and direct contact by hand should be avoided at all times. Allow to cool completely before disposing of the contents.
- Beware of spiders and wasps. Burner tube should be inspected and cleaned periodically.
- This appliance must only be serviced by an authorised person.

## CARE OF COOKING SURFACE

Your barbecue is supplied with an enamel grill and plate. Correct use and care of the cooking surface is important to ensure trouble free cooking. Clean thoroughly while cooking surface is cooling. Do not leave food on the cooking surface when not in use.

## CARE OF STAINLESS STEEL

Refer to Page 18 for details.

## SERVICE

If the appliance cannot be adjusted to perform correctly it should not be used until serviced or contact Focus Lifestyle Products of (03) 9562 3455 or [info@thermofilm.com.au](mailto:info@thermofilm.com.au) for service enquires.

# CARE AND CLEANING OF STAINLESS STEEL

Stainless steel parts of this appliance are made from 304 grade stainless steel. To preserve the appearance and corrosion resistance of the stainless steel material regular cleaning is required.

Although stainless steel does not rust in the same manner as steel it can still exhibit 'corrosion' blemishes that look similar to rust and detract from the appliances appearance. Unlike steel, the corrosion of stainless steel is mostly confined to the surface and in most cases can be removed by cleaning, returning the surface to almost like new.

The most common form of corrosion that affects stainless steel is what is known as 'Tea Staining'. This shows up as brown spots on the surface, hence the confusion with rusting. This is most common in coastal areas but depending on the environment can also occur in inland areas. If the 'Tea Staining' marks are not regularly cleaned from the material surface they can penetrate into the material and become very difficult to remove, the application of a metal polish would then be required.

If the appliance is located near swimming pools careful attention to cleaning is required. Pool chemicals contain chlorides which can affect the stainless steel. This also applies to salt water pools as they contain salt, namely sodium chloride.

The use of bleaches containing chlorine should not be used to clean the stainless steel surfaces. If the residues are not completely rinsed away they can cause heavy pitting of the material. Pitting corrosion eats deep into the surface and is not easily removed. Heavy polishing is required.

## STUBBORN STAINS AND CORROSION SPOTS

Stubborn stains, discolouration, 'Tea Staining' can occur from insufficient cleaning, excessive spillage from cooking, severe environmental conditions and extreme cooking conditions.

There are proprietary stainless steel cleaners available that are designed for such instances. Read the instructions carefully before using.

Always rub or wipe in the direction of the surface grain or original polish lines.

Some stainless steel cleaners may damage painted or plastic surfaces, read the directions carefully.

## ROUTINE CARE

After each use allow the appliance to cool then wipe over with a soft, damp, soapy cloth. (DO NOT USE CLEANERS CONTAINING CHLORIDE). Be sure to wipe off food particles and cooking residues, some marinades and oils can be acidic and therefore attack the metal surface. Also, cooking residues that are not removed after each use bake into the surfaces during subsequent uses and become more difficult to remove.

There are a number of primary stainless steel cleaners available that can be safely used on this appliance. Read the directions carefully before using

DO NOT USE STEEL WOOL as particles can become embedded in the surface and then rust resulting in small brown specs on the surface. If scouring is required to remove stubborn cooking residues use a soft nylon pad (non abrasive).

DO NOT USE ABRASIVE CLEANING COMPOUNDS, use cream type.

If the appliance is used on an irregular basis it is advised to still clean regularly and keep it covered from the elements, either by using a durable BBQ cover or under a covered porch. Dirt and dust contain corrosive particles from the environment that can attack the surface. Stainless steel surfaces retain their best resistance to corrosion when kept clean. Even if the appliance is protected with a durable BBQ cover check regularly, condensation underneath the cover may be corrosive due to the local environment and cause damage to the metal surface.

After cleaning applying a thin coating of 'light oil', for example baby oil, will also help protect the stainless steel surface from the elements.

# MAINTENANCE

## CLEANING THE BURNER TUBES AND BURNER PORTS

To reduce the chance of FLASHBACK FIRE you must clean the burner tubes as follows at least once a month in summer and fall or whenever spiders are active in your area, and if your barbecue has not been used for an extended period of time.

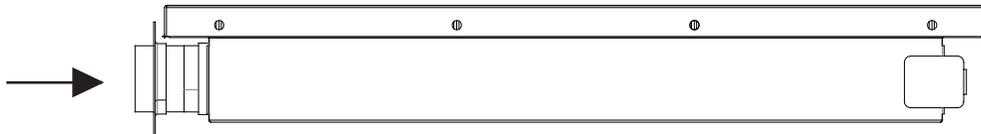
1. Turn all burner valves to the full "OFF" position.
2. Turn the LP gas cylinder valve to the full "OFF" position.
3. Detach the LP gas regulator assembly from your gas barbecue.
4. Remove the cooking plates from your barbecue.
5. Remove the screw from the burner using a screwdriver.
6. Carefully lift each burner up and away from the gas valve orifice.
7. Check and clean burner / venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the barbecue.
8. Refer to diagram 1 and perform one of these three cleaning methods:

**METHOD 1:** Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through the burner tube and inside the burner several times to remove debris.



Diagram 1

To clean burner tube, insert hook as indicated by the arrow.



**METHOD 2:** Use a bottle brush with a flexible handle and run the brush through the burner tube and inside the burner several times to remove any debris.

**METHOD 3:** Use an air hose to force air through each burner tube. The forced air should pass debris or obstructions through the burner and out the ports. Regardless of which burner cleaning procedure you use, we recommend you also complete the following steps to help prolong burner life.

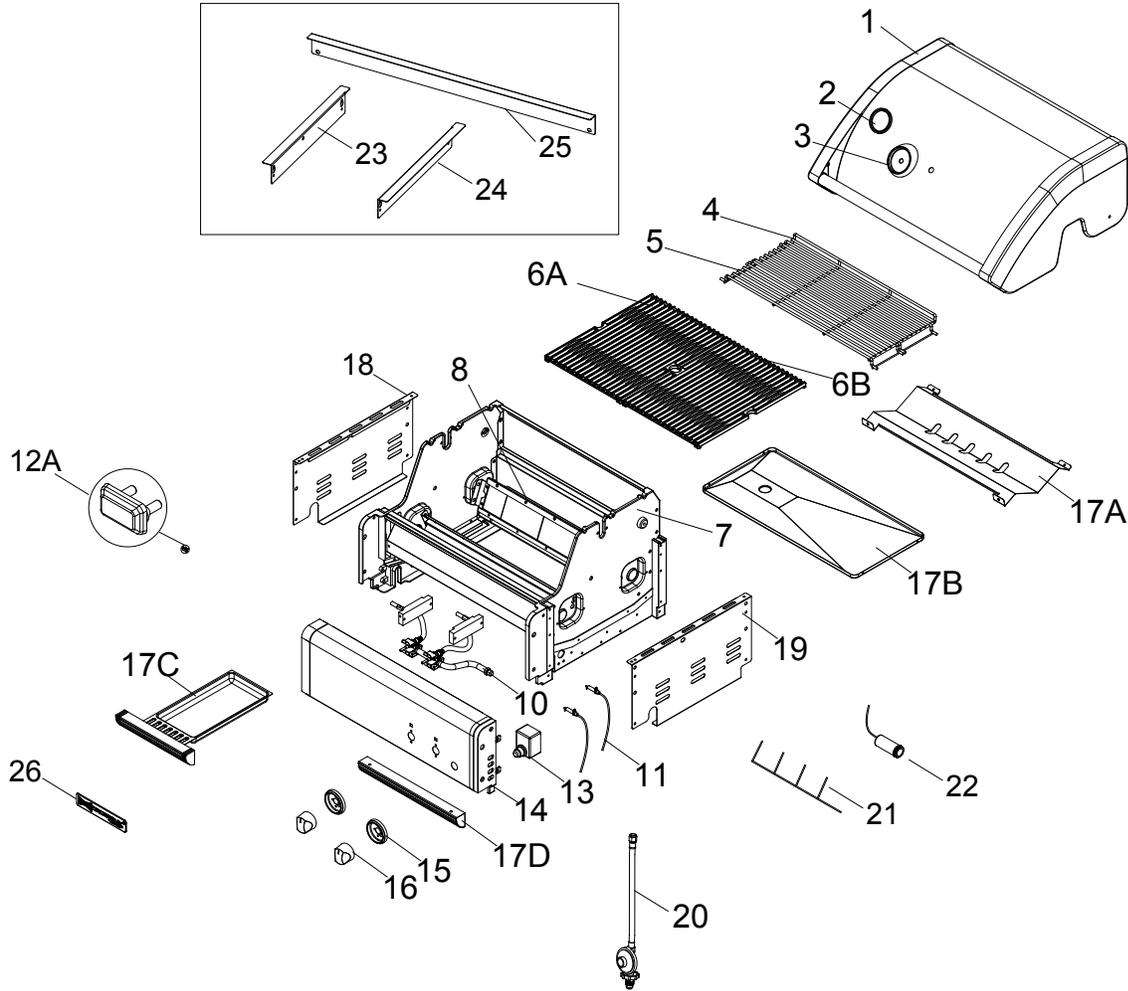
1. Use a fibre pad or nylon brush to clean the entire outer surface of each burner until free of food residue and dirt.
2. Clean any clogged ports with a stiff wire, such as an open paper clip.
3. Inspect each burner for damage (cracks or holes) and if such damage is found, order and install a new burner. After installation, check to ensure that the gas valve orifices are correctly placed inside the ends of the burner tubes. Also check the position of your spark electrode.



**FOR SAFE OPERATION ENSURE THE GAS VALVE ASSEMBLY ORIFICE IS INSIDE THE BURNER TUBE BEFORE USING YOUR BARBECUE. IF THE ORIFICE IS NOT INSIDE THE BURNER TUBE, LIGHTING THE BURNER MAY CAUSE EXPLOSION AND / OR FIRE RESULTING IN SERIOUS BODILY INJURY AND / OR PROPERTY DAMAGE.**

# PARTS DIAGRAM

Model: TCS2FL



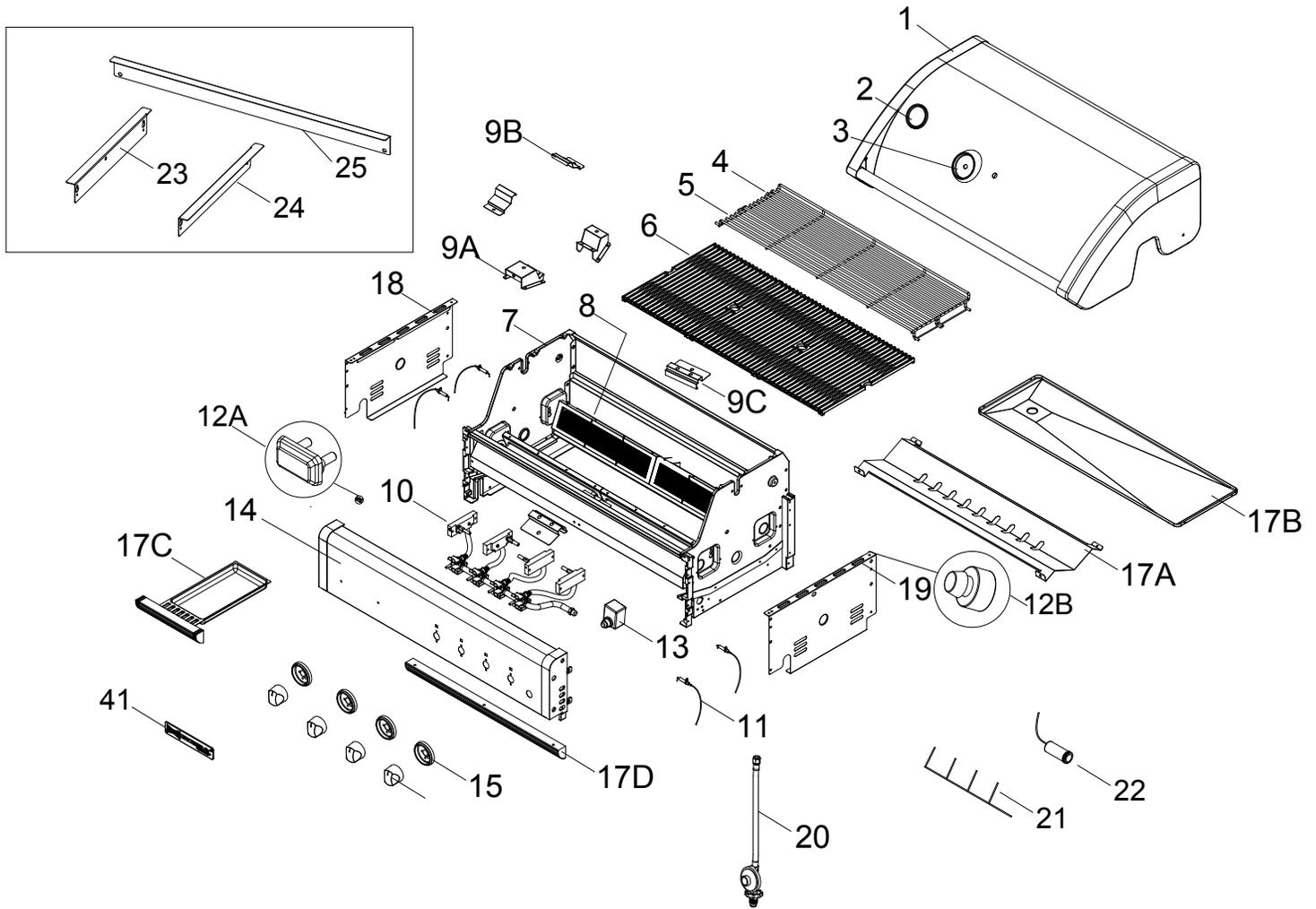
# PARTS LIST

| KEY DESCRIPTION                 | PART#      | QTY |
|---------------------------------|------------|-----|
| 1 Hood Assembly                 | P0014646KA | 1   |
| 2 Temperature Gauge             | P00601601C | 1   |
| 3 Temperature Gauge Seat        | P00614047E | 1   |
| 4 Warming Rack D145             | P01507035H | 1   |
| 5 Warming Rack D100             | P01507036H | 1   |
| 6A Cooking Grid W281            | P01615067H | 1   |
| 6B Cooking Grid W295            | P01615068H | 1   |
| 7 Grill Bowl Assembly           | P00736027E | 1   |
| 8 Burner                        | P020050364 | 2   |
| 9 Protective Pad                | P05518113K | 2   |
| 10 Gas Valve/Manifold Assembly  | Y0060868   | 1   |
| 11 Electric Wires Set/Electrode | P02614018A | 1   |
| 12 Protective Pad               | P05518112K | 2   |
| 13 Electric Ignitor, 2 ports    | P02502492F | 1   |
| 14 Control Panel                | P02917067S | 1   |
| 15 Control Knob Seat            | P03447014A | 2   |
| 16 Control Knob                 | P03444022V | 2   |

| KEY DESCRIPTION                          | PART#      | QTY |
|--|------------|-----|
| 17A Grease Tray Heat Shield              | P06904073C | 1   |
| 17B Grease Tray                          | P0270538RG | 1   |
| 17C Grease Receptacle                    | P0270643RG | 1   |
| 17D Grease Receptacle Front Panel, Right | P07508019W | 1   |
| 18 Side Shelf Connecting Bracket, Left   | P01202009B | 1   |
| 19 Side Shelf Connecting Bracket, Right  | P01203009B | 1   |
| 20 Regulator with Hose (LPG)             | P03644005A | 1   |
| 21 LED Light Wire                        | P05373013B | 1   |
| 22 Battery Pack (LED)                    | P05301013B | 1   |
| 23 Spacer Bracket - LEFT                 | P07901056D | 1   |
| 24 Spacer Bracket - RIGHT                | P07901057D | 1   |
| 25 Spacer Bracket - REAR                 | P07901058D | 1   |
| 26 Name Plate                            | P00403009D | 1   |
| Plancha(Optional)                        | P05701058B | 1   |
| Operator's Manual                        | P80196010A | 1   |

# PARTS DIAGRAM

Model: TCS4FL



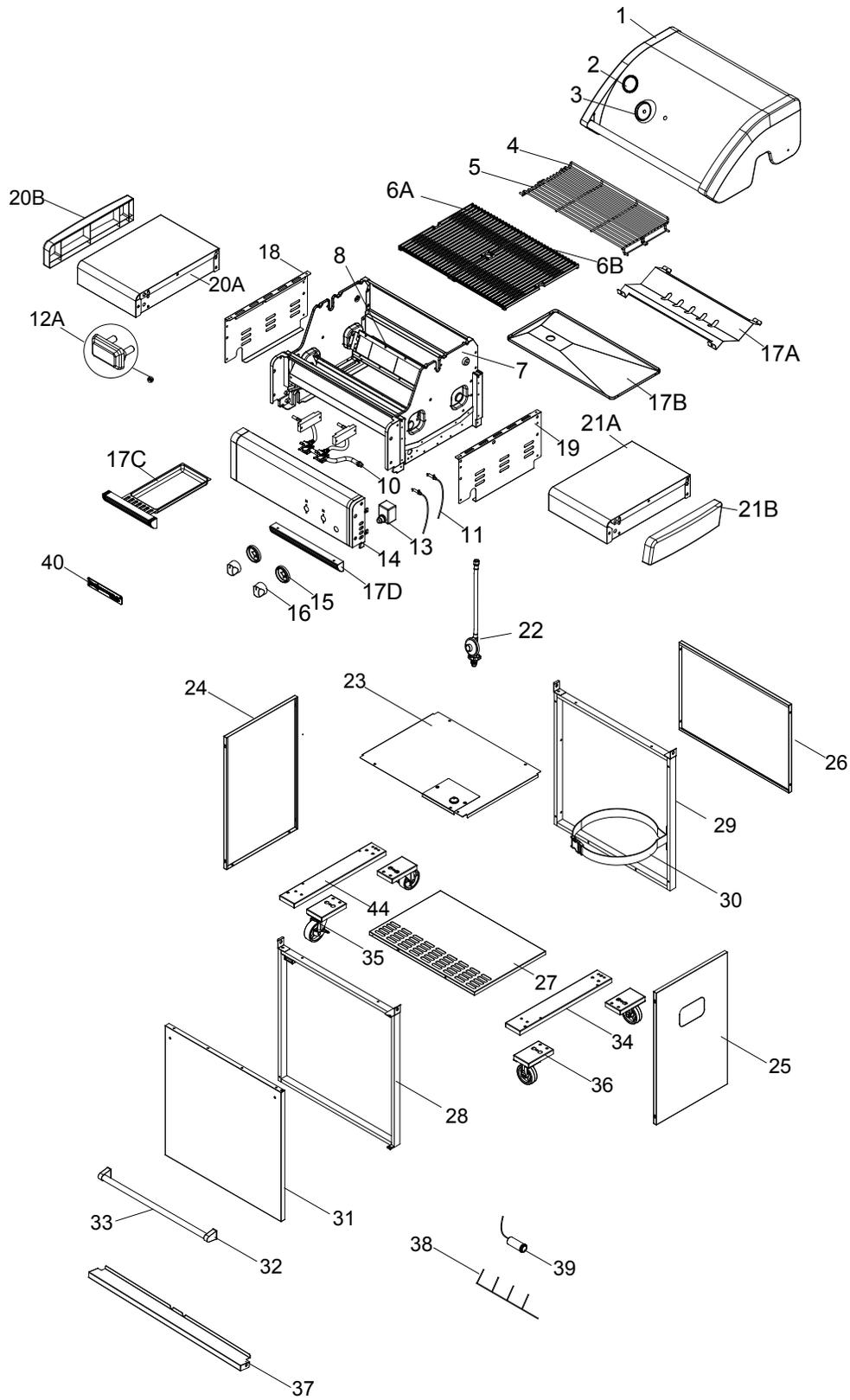
# PARTS LIST

| KEY DESCRIPTION                 | PART#      | QTY |
|---------------------------------|------------|-----|
| 1 Hood Assembly                 | P0014761KA | 1   |
| 2 Temperature Gauge             | P00601601C | 1   |
| 3 Temperature Gauge Seat        | P00614047E | 1   |
| 4 Warming Rack W295             | P01507035H | 1   |
| 5 Warming Rack D100             | P01507036H | 1   |
| 6A Cooking Grid W281            | P01615067H | 1   |
| 6B Cooking Grid W281            | P01615068H | 1   |
| 7 Grill Bowl Assembly           | P00736027E | 1   |
| 8 Burner                        | P020050364 | 4   |
| 9 Protective Pad                | P05518112K | 2   |
| 10 Gas Valve/Manifold Assembly  | Y0060865   | 1   |
| 11 Electric Wires Set/Electrode | P02614017A | 1   |
| 12 Protective Pad               | P05518112K | 2   |
| 13 Electric Ignitor, 4 ports    | P02502484F | 1   |
| 14 Control Panel                | P02914471S | 1   |
| 15 Control Knob Seat            | P03447014A | 4   |
| 16 Control Knob                 | P03444022V | 4   |

| KEY DESCRIPTION                          | PART#      | QTY |
|--|------------|-----|
| 17A Grease Tray Heat Shield              | P06904072C | 1   |
| 17B Grease Tray                          | P0270643RG | 1   |
| 17C Grease Receptacle                    | P02701387G | 1   |
| 17D Grease Receptacle Front Panel, Right | P07508018W | 1   |
| 18 Side Shelf Connecting Bracket, Left   | P01202009B | 1   |
| 19 Side Shelf Connecting Bracket, Right  | P01203009B | 1   |
| 20 Regulator with Hose (LPG)             | P03644005A | 1   |
| 21 LED Light Wire                        | P05373012B | 1   |
| 22 Battery Pack (LED)                    | P05301013B | 1   |
| 23 Spacer Bracket - LEFT                 | P07901056D | 1   |
| 24 Spacer Bracket - RIGHT                | P07901057D | 1   |
| 25 Spacer Bracket - REAR                 | P07901058D | 1   |
| 26 Name Plate                            | P00403009D | 1   |
| Plancha(Optional)                        | P05701058B | 1   |
| Operator's Manual                        | P80196010A | 1   |

# PARTS DIAGRAM

Model: TCS2PL



# PARTS LIST

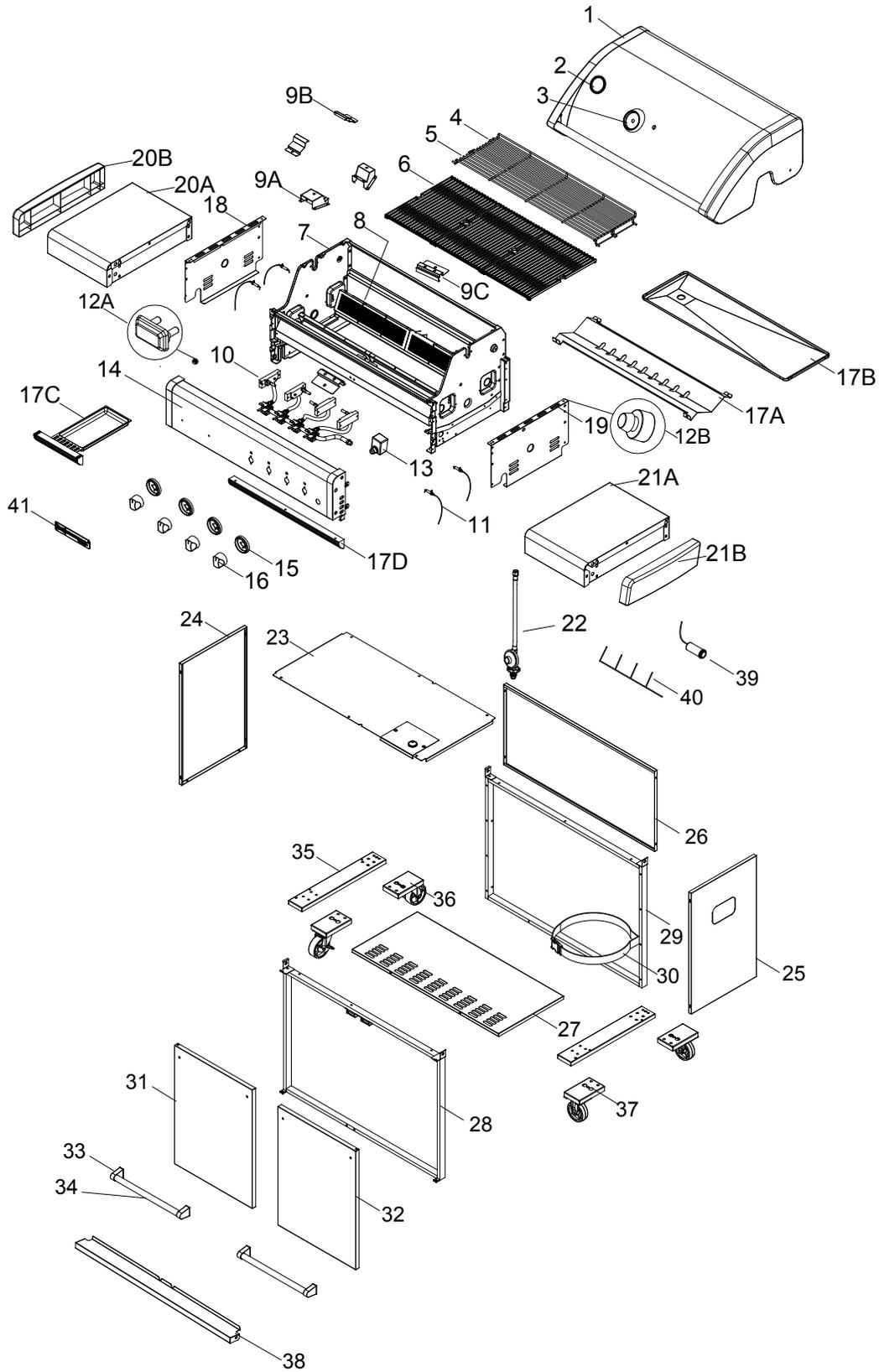
Model: TCS2PL

| KEY | DESCRIPTION                          | PART#      | QTY |
|-----|--------------------------------------|------------|-----|
| 1   | Hood Assembly                        | P0014646KA | 1   |
| 2   | Temperature Gauge                    | P00601601C | 1   |
| 3   | Temperature Gauge Seat               | P00614047E | 1   |
| 4   | Warming Rack W295                    | P01507035H | 1   |
| 5   | Warming Rack D100                    | P01507036H | 1   |
| 6A  | Cooking Grid W281                    | P01615067H | 1   |
| 6B  | Cooking Grid W281                    | P01615068H | 1   |
| 7   | Grill Bowl Assembly                  | P00736027E | 1   |
| 8   | Burner                               | P020050364 | 2   |
| 9   | Protective Pad                       | P05518113K | 2   |
| 10  | Gas Valve/Manifold Assembly          | Y0060868   | 1   |
| 11  | Electric Wires Set/Electrode         | P02614018A | 1   |
| 12  | Protective Pad                       | P05518112K | 2   |
| 13  | Electric Ignitor, 2 ports            | P02502492F | 1   |
| 14  | Control Panel                        | P02917067S | 1   |
| 15  | Control Knob Seat                    | P03447014A | 2   |
| 16  | Control Knob                         | P03444022V | 2   |
| 17A | Grease Tray Heat Shield              | P06904073C | 1   |
| 17B | Grease Tray                          | P0270538RG | 1   |
| 17C | Grease Receptacle                    | P0270643RG | 1   |
| 17D | Grease Receptacle Front Panel, Right | P07508019W | 1   |
| 18  | Side Shelf Connecting Bracket, Left  | P01202009B | 1   |
| 19  | Side Shelf Connecting Bracket, Right | P01203009B | 1   |
| 20A | Side Shelf, Left                     | P01107051B | 1   |
| 20B | Side Shelf Cap, Left                 | P01122002E | 1   |

| KEY | DESCRIPTION                    | PART#      | QTY |
|-----|--------------------------------|------------|-----|
| 21A | Side Shelf, Right              | P01107051B | 1   |
| 21B | Side Shelf Cap, Right          | P01122002E | 1   |
| 22  | Regulator with Hose (LPG)      | P03644005A | 1   |
| 23  | Trolley Panel, Top             | P01004095J | 1   |
| 24  | Trolley Panel, Left            | P07605049B | 1   |
| 25  | Trolley Panel, Right           | P07606053B | 1   |
| 26  | Trolley Panel, Rear            | P07624010B | 1   |
| 27  | Trolley Panel, Bottom          | P01004096J | 1   |
| 28  | Trolley Frame, Front           | P07201009B | 1   |
| 29  | Trolley Frame, Rear            | P07201010B | 1   |
| 30  | Tank Fastening Strap (LPG)     | P05314016V | 1   |
| 31  | Trolley Door                   | Y0410033   | 1   |
| 32  | Handle Bracket                 | P00303222A | 2   |
| 33  | Door Handle                    | P00205125M | 1   |
| 34  | Caster Seat                    | P05327075W | 2   |
| 35  | 3" Caster with Brake, Front    | P05112038A | 1   |
|     | 3" Caster with Brake, Rear     | P05112039A | 1   |
| 36  | 3" Caster without Brake, Front | P05112040A | 1   |
|     | 3" Caster without Brake, Rear  | P05112041A | 1   |
| 37  | Trolley Trim Panel             | P07501023R | 1   |
| 38  | LED Light Wire                 | P05373013B | 1   |
| 39  | Battery Pack (LED)             | P05301013B | 1   |
| 40  | Name Plate                     | P00403009D | 1   |
|     | Plancha(Optional)              | P05701058B | 1   |
|     | Hardware Pack                  | P06033005A | 1   |
|     | Operator's Manual              | P80196010A | 1   |

# PARTS DIAGRAM

Model: TCS4PL



# PARTS LIST

Model: TCS4PL

| KEY | DESCRIPTION                          | PART#      | QTY |
|-----|--------------------------------------|------------|-----|
| 1   | Hood Assembly                        | P0014761KA | 1   |
| 2   | Temperature Gauge                    | P00601601C | 1   |
| 3   | Temperature Gauge Seat               | P00614047E | 2   |
| 4   | Warming Rack D145                    | P01507035H | 2   |
| 5   | Warming Rack D100                    | P01507036H | 2   |
| 6A  | Cooking Grid W295                    |            | 2   |
| 6B  | Cooking Grid W281                    |            | 1   |
| 7   | Grill Bowl Assembly                  | P00736027E | 1   |
| 8   | Burner/Main                          | P020050364 | 4   |
| 9A  | Burner Bracket, Lower                | P02213467A | 1   |
| 9B  | Burner Bracket, Upper                | P02213477A | 1   |
| 10  | Gas Valve/Manifold Assembly          | Y0060865   | 1   |
| 11  | Electric Wires Set/Electrode         | P02614017A | 1   |
| 12A | Protective Pad                       | P05518112K | 2   |
| 12B | Protective Pad                       | P05518113K | 2   |
| 13  | Electric Ignitor,4 ports             | P02502484F | 1   |
| 14  | Control Panel                        | P02914471S | 1   |
| 15  | Control Knob Seat                    | P03447014A | 4   |
| 16  | Control Knob                         | P03444022V | 4   |
| 17A | Grease Tray Heat Shield              | P06904072C | 1   |
| 17B | Grease Tray                          | P0270643RG | 1   |
| 17C | Grease Receptacle                    | P02701387G | 1   |
| 17D | Grease Receptacle Front Panel, Right | P07508018W | 1   |
| 18  | Side Shelf Connecting Bracket, Left  | P01202009B | 1   |
| 19  | Side Shelf Connecting Bracket, Right | P01203009B | 1   |
| 20A | Side Shelf, Left                     | P01106055B | 1   |
| 20B | Side Shelf Cap, Left                 | P01123002E | 1   |
| 21A | Side Shelf, Right                    | P01107051B | 1   |

| KEY | DESCRIPTION                    | PART#      | QTY |
|-----|--------------------------------|------------|-----|
| 21B | Side Shelf Cap, Right          | P01122002E | 1   |
| 22  | Regulator with Hose            | P03644005A | 1   |
| 23  | Trolley Panel, Top             | P01004099D | 1   |
| 24  | Trolley Panel, Left            | P07605049B | 1   |
| 25  | Trolley Panel, Right           | P07606053B | 1   |
| 26  | Trolley Panel, Rear            | P07624010B | 1   |
| 27  | Trolley Panel, Bottom          | P01004096J | 1   |
| 28  | Trolley Frame, Front           | P07201009B | 1   |
| 29  | Trolley Frame, Rear            | P07201010B | 1   |
| 30  | Tank Fastening Strap (LPG)     | P05314016V | 1   |
| 31  | Trolley Door, Left             | Y0410031   | 1   |
| 32  | Trolley Door, Right            | Y0410032   | 1   |
| 33  | Handle Seat                    | P00303222A | 4   |
| 34  | Door Handle                    | P002051242 | 2   |
| 35  | Caster Seat                    | P05327075W | 2   |
| 35  | 3" Caster with Brake, Front    | P05112038A | 1   |
|     | 3" Caster with Brake, Rear     | P05112039A | 1   |
| 36  | 3" Caster without Brake, Front | P05112040A | 1   |
|     | 3" Caster without Brake, Rear  | P05112041A | 1   |
| 38  | Trolley Trim Panel             | P07501022R | 1   |
| 39  | LED Light Wire                 | P05373012B | 1   |
| 40  | Battery Pack for LED           | P05301013B | 1   |
| 41  | Name Plate                     | P00403009D | 1   |
|     | Plancha(Optional)              | P05701058B | 1   |
|     | Hardware Pack                  | P06033004A | 1   |
|     | Operator's Manual              | P80196010A | 1   |

# WARRANTY

## WARRANTY PROVISIONS

Thermofilm has great confidence in its products and offers excellent warranty provisions in addition to all rights and remedies to which you may be entitled by law. For 'Crossray' barbecues, our additional warranty period applies for 2 years from the date of purchase. If a manufacturing defect covered by our additional warranty becomes apparent within this period of 2 years then we guarantee that the defective component will be replaced or repaired at no charge.

Subject to the below exclusions, our additional warranty offers:

- 2 year guarantee against damage to stainless steel components from rust-through
- 2 year guarantee against rust-through for parts finished in enamel
- 2 year guarantee against rust-through for coated parts

These benefits operate alongside, and in addition to, the consumer guarantees to which you are entitled under the Australian Consumer Law. Our goods come with guarantees that cannot be excluded under 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.

## ALL RIGHTS UNDER OUR ADDITIONAL WARRANTY BECOME NULL AND VOID IF:

- The product is not assembled and installed in accordance with the instructions
- The product is used improperly
- Scratches, dents, damage, discolouration etc. occur due to heat and aggressive cleansing agents
- The product is used for commercial purposes and / or is rented out
- The product suffers damage from the forces of nature
- Burn spots occur due to improper maintenance and / or cleaning of the grill (for example due to grease / fat remaining behind and burning)
- The gas hose is not properly installed; if no leak test is performed as shown in Instruction manual
- The grill has been converted for use with natural gas; unless factory built or converted by Thermofilm or converted by an authorised person where the conversion kit has been supplied by Thermofilm Products.
- The product is not being used in Australia.
- Damage is caused by a third party

## THE FOLLOWING ARE EXCLUDED FROM OUR ADDITIONAL WARRANTY:

- Ignition batteries becoming flat due to normal use.
- Peeling / separation of the coating as a result of grease / fat being burned in
- Peeling / separation of the paint / enamel and coating
- Light rust such as flash-rust
- Normal wear and tear resulting from usage
- Faults which do not noticeably affect the operation or value of the appliance

All warranty coverage excludes grill paint loss or rusting (except rust-through) which are either expendable parts that can wear out from normal use in less than 2 years, or are conditions that can be the result of normal use, accident or improper installation or maintenance.

## SPARE PARTS

Thermofilm keep a large number of spare parts in stock in order to deal with claims quickly and effectively. However, if a spare part is not in stock Thermofilm reserves the right to send a similar part to resolve the problem.

|                      |                                |
|----------------------|--------------------------------|
| Model of BBQ         | Part that requires replacement |
| Year of purchase     |                                |
| Your Contact Details |                                |

## FOR CUSTOMER REFERENCE

(Record and file in a safe place)

|                       |                |
|-----------------------|----------------|
| Purchased from        | Receipt Number |
| Date purchased        | Serial No.     |
| Model Name and Number |                |

# CONNECTING NATURAL GAS

1. Contact a registered Gas Fitter/Plumber to obtain a quote for the conversion and to confirm whether this appliance will work efficiently with the current gas supply to your household, in accordance with the Installation Code AS/NZS 5601.
2. The Gas Fitter/Plumber will need to source the necessary parts for the conversion. Note : Conversion Kits can be ordered directly from Thermofilm Phone: (03) 9562 3455 Email: info@thermofilm.com.au
3. Upon completion of the conversion, the Gas Fitter/Plumber is Legally required to issue a Compliance Certificate.
4. Do Not attempt to complete the conversion yourself.
5. Failure to comply with these requirements and Installation Code AS/NZS 5601 will automatically void the Warranty for this product.