

neo

ASSEMBLY, OPERATION & MAINTENANCE INSTRUCTIONS

NEO BUDDY

FOR OUTDOOR USE ONLY



ASSEMBLY, OPERATION AND MAINTENANCE INSTRUCTIONS FOR EVERDURE NEO BUDDY GAS BARBECUE

NEO BUDDY OUTDOOR BARBECUES

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It is important that you retain these instructions for future reference.



Neo Buddy

IMPORTANT: Read the safety precautions of this booklet carefully before removing the barbecue from its carton or connecting the barbecue to its gas supply. If you are unsure about anything regarding your barbecue, please contact Everdure on 1300 766 066 before operating your appliance.

1. This barbecue is intended for **OUTDOOR USE ONLY**. This appliance must **NOT** be used indoors.
2. For your safety and enjoyment, read all operating instructions before lighting.
3. Ensure that all gas connections are tight before operating this appliance (refer to leak testing procedure in this manual). Always check for leaks when a gas cylinder is replaced or reconnected.
4. Unsupervised children or pets should not be near a barbecue while cooking or during warm up or cool down. Ensure children or pets are kept a distance well away from the barbecue whilst it is in use. Ensure that young children do not play with the appliance. This appliance is not intended for use by young children or infirm persons.
5. Particular care must be taken when removing the fat tray and the disposable foil trays. Mishandling of hot oil and fats can cause serious injury.
6. Turn gas valve/control knob and gas cylinder valve off after use. Do not allow build up of unburned gas.
7. Do not use this appliance for any purpose other than what it is intended for.
8. Do not move this barbecue while in use or directly after use, as accessible parts may be very hot. The barbecue should only be lifted by the handles at either side. Do not manoeuvre via the barbecue handles when in the trolley. Take care that the fat tray & disposable foil tray are removed to minimise fat/oil spillage.
9. Ensure that your barbecue is in a level position and the **barbecue is secured onto the trolley correctly**.
10. People with flammable clothing such as nylon etc. should keep well away from the barbecue when it is operating.
11. Never leave the burner on high for more than 10 minutes unless actually cooking.
12. In case of fat fire turn cylinder off. Fat trays should be cleaned and checked before using the barbecue. Disposable foil trays should be replaced before using the barbecue. Regular cleaning should reduce the build up of fat and food residues which is combustible and can result in a fat fire. **Fat fires can be prevented with diligence in cleaning your fat tray and regular replacement of foil trays.** Do not allow the foil tray to overflow. Damage as a result of fat fire is not covered by your warranty and voids it. Do not use sand, fat absorbents or kitty litter in the fat tray or disposable foil tray.
13. Ensure that the product has adequate clearance from combustible materials. The appliance is designed so that heat will not affect the trolley. All combustible materials must be kept more than 250mm from the sides of the trolley and more than 1500mm above the cooking surface of the barbecue.
14. If the burner makes a hissing sound when lit, it may be burning inside. Turn the burner off, allow to cool and try ignition again. Keep your barbecue protected against strong wind – if this cannot be avoided, always check that the burners remain alight if operating the barbecue in windy conditions.
15. Do not carry out any servicing on the gas manifold of the barbecue yourself – this must only be done by authorised technicians.
16. We recommend that you regularly maintain your barbecue and keep it in good condition. This can be achieved by following the cleaning and maintenance suggestions in this booklet.
17. The barbecue and trolley is designed to be used with either 4kg or 9kg gas cylinders. The gas cylinder should be placed in the dedicated cylinder mounting at the bottom of the trolley, not beside the trolley.
18. This appliance is not suitable for mounting in a movable vehicle (boat, trailer etc).
19. Do not use or store this appliance in areas of high salt content (a marine environment) or an area with caustic fumes or liquids (such as a domestic pool), as these chemicals can cause the appliance materials to deteriorate (and void the warranty). Regular cleaning and covering with an Everdure barbecue cover can help can help to reduce this.



DO NOT	OPERATE THIS APPLIANCE BEFORE READING THE INSTRUCTION BOOKLET
DO NOT	PLACE ARTICLES ON OR AGAINST THIS APPLIANCE
DO NOT	STORE CHEMICALS OR FLAMMABLE MATERIALS OR SPRAY AEROSOLS NEAR THIS APPLIANCE
DO NOT	OPERATE THIS APPLIANCE INDOORS
DO NOT	ENCLOSE THIS APPLIANCE. THE MINIMUM CLEARANCE FOR THIS UNIT IS 1500mm ABOVE THE COOKING SURFACE AND 250mm FROM ANY SIDE
DO NOT	LIGHT WITH HOOD DOWN
DO NOT	OPERATE THE BARBECUE UNLESS SECURE WITHIN THE SUPPLIED TROLLEY

APPLIANCE DETAILS

Gas Type:	ULPG
Burner Pressure:	2.75 kPa
Injector Diameter:	Ø0.87 mm
Heat Input:	9.5 MJ/ hr

Note: The size of the injector diameter is stamped on one of the hexagon faces (e.g. '165' for Ø1.65mm injector).

	LENGTH (mm)	WIDTH (mm)	HEIGHT (mm)
Barbecue only	665	467	370*
Barbecue and Trolley	665	492	970

Air is admitted at the underside of the combustion chamber (a 200mm x 20mm gap between the fat tray and the chamber through an Ø70mm hole). Air is also admitted around the burner via five 12mm x 8mm oval holes in the rear of the chassis panel. Exhaust gases are emitted around the edge of the hot plate (5mm gap) and through a gap at the rear of the hood.

GAS CONNECTIONS

LOCAL AUTHORITY REQUIREMENTS

Check Gas Type and specifications plate on the left-hand side of the barbecue. All gas fitting work, service and repairs can only be performed by an authorised person in accordance with AS5601 / AG601 and local gas regulations.

FOR GAS CYLINDER CONNECTION

1. To achieve the optimum performance from your Barbecue, an approved gas cylinder (POL fitting) of 4kg or 9kg capacity must be used.
2. Do not connect gas to a barbecue that is not secured in a trolley.
3. Connect the cylinder to the barbecue, via the hose and regulator. Check that the gas control knob/valve is in the **Off** position before opening the gas cylinder. Firmly tighten joints, but do not over-tighten. Take care not to damage the regulator fitting.

LEAK TESTING

1. Make sure gas control is **Off** and turn the cylinder valve **On**.
2. Check for leaking joints by brushing with solution of half-liquid detergent and half water. If a leak is present, bubbles will appear (or you will hear a hissing sound). Retightening connections can generally repair a leaking joint. You must also check the gas hose and connection at the gas cylinder. If a leak cannot be resolved, do not proceed.



LEAK TEST ALL CONNECTIONS, INCLUDING THE CONNECTION TO THE GAS CYLINDER.
DO NOT USE NAKED FLAME FOR LOCATING GAS LEAKS.
IF A LEAK PERSISTS CALL AN AUTHORISED GAS FITTER.

OUTDOOR INSTALLATION GUIDE

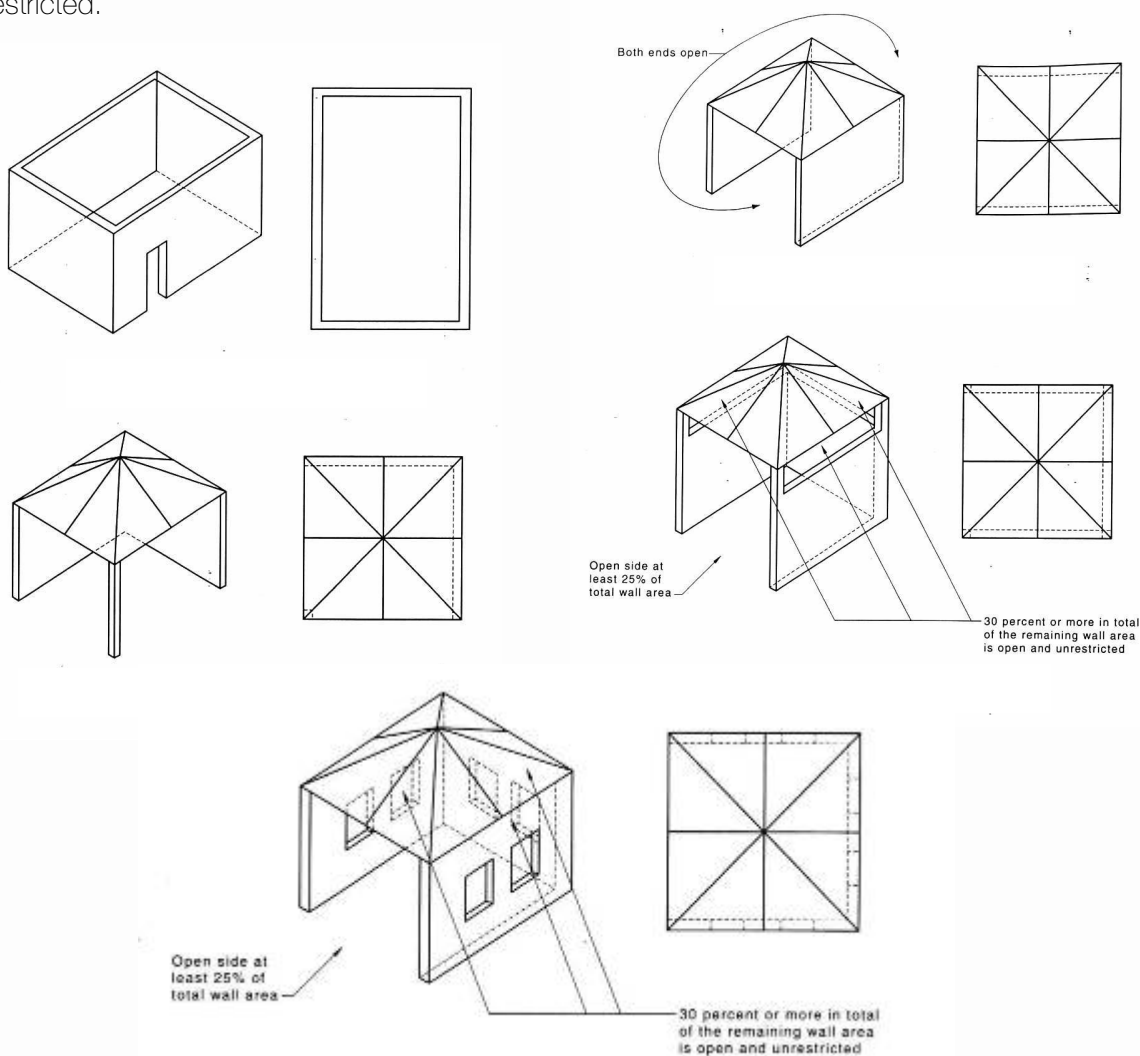
This Appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

This appliance must not be used indoors. Do not use your barbecue in garages, porches, sheds or other enclosed areas. The barbecue is not intended to be installed in or used on recreational vehicles (e.g. boats, camping vans) and should not be placed close to or under any surfaces that will burn or are sensitive to heat. Do not block/obstruct the flow of air and combustion around the barbecue housing while in use.

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.



OPERATING INSTRUCTIONS



THIS BARBECUE IS INTENDED FOR USE WITH THE SUPPLIED TROLLEY ONLY. RUNNING THE BARBECUE WITHOUT THE TROLLEY WILL VOID ALL WARRANTIES. ASSEMBLE THE TROLLEY BEFORE UNPACKING THE BARBECUE.

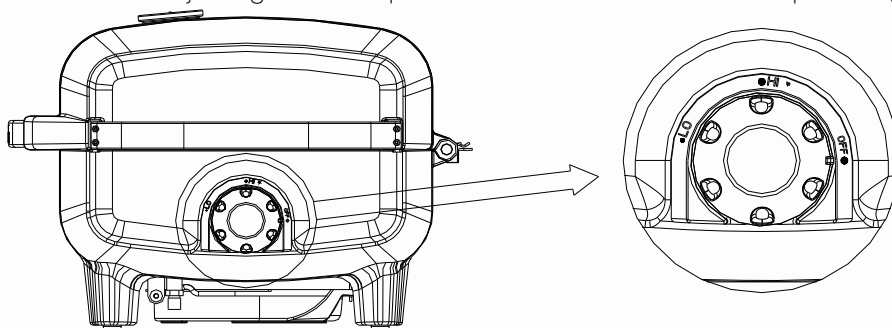
GAS TYPE AND CONSUMPTION

The barbecue is designed to operate on Universal LP Gas (Propane and/or Butane gas) only. Gas consumption, Pressure and Injector Orifice size are shown on the Data Plate found on the right-hand side of the barbecue.

GAS CONTROL KNOBS

The gas control knob locks in both the **Off** and **High** positions. By depressing the knob and turning anti-clockwise, gas flow will gradually increase until the **High** position is reached. Continue turning in this direction and gas flow will decrease until a simmer level is reached at **Low**. To turn gas flow off the gas control knob must be turned clockwise from **Low**, depressed at **High** and turned until the **Off** position is reached.

Note: Take care when adjusting the knob position as the side of the barbecue can get hot.



HOT PLATE

Prior to using the barbecue, it's advisable to cure the cooking surface. Wash the hot plate, and then cover with olive or vegetable oil. The Teflon coated aluminium hot plate takes up the complete cooking area of the barbecue (do not replace with any other cooking surface). **NOTE:** When cooking on Teflon coated surfaces, please ensure that metallic or sharp objects are **NOT** used. Damage to plates and grills due to the use of metallic or sharp objects will not be covered under warranty. It is recommended to use silicone cooking utensils as these are both hygienic and withstand high temperatures. Any excess fat or liquid will flow to the centre fat collection channel and drip through the barbecue into the fat tray and foil tray below the chassis.

FAT TRAY

Prior to use check that the fat tray is clean and lined with a disposable foil tray. Use only foil trays supplied for the barbecue, as trays of an incorrect size or height could cause problems with aeration to the barbecue or spilled fat and oils. Make sure the fat tray assembly is fully installed under the barbecue before operating the appliance.



UNDER NO CIRCUMSTANCES MUST SAND, FAT ABSORBENTS OR KITTY LITTER BE USED IN THE DRIP TRAY

ROASTING

Roasting (or cooking with the hood down) should only be done with the gas valve/control knob set to low. This is most important as severe overheating and spoilt food can result if this is exceeded.

LIGHTING PROCEDURE



READ ALL OPERATING INSTRUCTIONS BEFORE LIGHTING THE APPLIANCE.
OPEN THE HOOD BEFORE LIGHTING.
MAKE SURE ALL GAS CONTROL KNOBS ARE IN THE 'OFF' POSITION AND
OPEN CYLINDER VALVE.
MAKE SURE THE PLATE IS IN ITS CORRECT COOKING POSITION WITH A GAP AT THE
FRONT.

LIGHTING THE BARBECUE USING THE BUILT IN IGNITION ON THE CONTROL KNOBS

The Everdure Neo Buddy barbecue has a rotary ignition system built into the gas valve, accessed by using the control knob at the right hand side of the barbecue. To ignite the burner, push the control knob in and slowly rotate anti clockwise. This starts releasing the gas into the burner. As the knob reaches the ignition symbol on the control panel, a spark will ignite the gas in the burner. The knob can then be rotated the rest of the way to "HIGH" and released, or adjusted to the appropriate temperature setting.

If the burner does not ignite, return the control knob to the "OFF" position and retry. If there is still no ignition after 5 attempts, leave the barbecue off and retry again in 5 minutes time.

For more detailed information on the operation of your appliance, log onto www.everdure.com.

MANUAL IGNITION

A match holder is attached to the rear (left hand side) of the barbecue on a chain. Remove the plate from the barbecue. Note: Let heated plates cool for a minimum of 15 minutes & wear protective gloves. Turn on the gas and light the burner using a lit match in the match holder. Turn the gas down to low and replace plate.

COOKING

GENERAL COOKING GUIDE

A fairly protected location is desirable for pleasant and efficient cooking. Try to keep the barbecue sheltered from strong winds as this will drastically reduce cooking efficiency. If this is unavoidable, position the length of the barbecue to be parallel in the direction of the wind. Keep the barbecue level. Check frequently that the burner remains alight when used in conditions of strong wind (through the venting holes at the rear of the chassis). With the hood down, only cook with the control knob set at LOW. Note: Do not allow the hose to touch any hot surface. Make sure the minimum distances of the barbecue to any wall or combustible surface are met. For more specific information (including set-up illustrations and diagrams) and up to date cooking instructions, please visit the Everdure web site at www.everdure.com.

AFTER COOKING

1. When finished, make sure burner control knobs are turned **OFF**.
2. **TURN OFF THE GAS SUPPLY AT THE CYLINDER.**
3. Immediately after cooking and whilst the barbecue is still warm, remove scraps from the grill with a non-metallic scraper.
4. Excess fat and meat scraps can be scraped off the inside of the chassis by removing the plate to gain access.

WARNING: Some surfaces may still be hot – please use protective gloves.

5. Clean the fat tray and replace the aluminium foil tray after or before each use of the appliance.
6. Once the barbecue is cool close the hood and wipe off any fat splatter from the trolley with a clean rag.

CLEANING AND STORAGE

EXTERNAL CLEANING

Before cleaning the barbecue exterior, ensure the appliance has cooled and is safe to touch. Painted and plastic surfaces can be cleaned using a mild household detergent or cleaner and a clean cloth (do not use scourers or harsh detergents). **It is advisable to test cleaners on a small section of the appliance first.** **NEVER** use paint thinners or similar solvents for cleaning and **NEVER** pour cold water over hot surfaces. Dry the surface afterwards.

INTERNAL CLEANING

Before cleaning the internal parts of your barbecue, ensure the appliance has cooled and is safe to touch. The inside of the hood can be cleaned by using some water, mild detergent and a sponge or mild scouring pad.

The Teflon coated surface of the hot plate should be cleaned carefully so as not to scratch the surface as above, preferably when the surface is still warm (do not use abrasive cleaners). For hard to clean areas, use a little baking soda on a wet sponge. Note: Teflon will stain if food is burned into the surface.

WARNING! The surfaces of the plates may be hot. Please ensure protective gloves are worn.

STORAGE

WARNING: When the appliance is not in use, the cylinder valve must be turned **OFF**, the appliance and the cylinder together must be stored outdoors in a well ventilated area. However it is permissible to store the appliance (but not the cylinder) indoors. Ensure the hot plate is clean before storing away.



STORE CYLINDER IN A WELL VENTILATED AREA OUT OF REACH OF CHILDREN

When the gas cylinder is disconnected, replace the plug or cap on the valve outlet.

For extended storage it is suggested that the primary air port of the burners be covered against the penetration of insects or vermin. This is within the right hand side of the barbecue, so blocking the area around the burner (internally) and under the barbecue with cloth will work. Spiders and small insects can spin webs or nest in the burner rails/tubes, which could lead to obstruction in the gas and air flow, resulting in a fire in an around the burner rails/tubes. This type of fire is called a flash-back and can cause serious damage to your barbecue and create an unsafe operating condition. To prevent this, regularly inspect and clean the burners. A barbecue cover can be placed over the appliance for extra protection, and to reduce this.

To extend the life of your barbecue and trolley and to keep it looking great, we recommend using a Weatherproof Cover.

GAS SUPPLY

1. Inspect the gas supply hose for any deterioration and replace it if necessary.
2. Test the gas circuit for leaks and remedy any found. See leak testing instruction.

TROLLEY

1. Check all fasteners for tightness and re-tighten where necessary to ensure rigidity of the structure.
2. Wipe over barbecue trolley with a clean cloth.

TROUBLESHOOTING

Burner will not ignite when using the igniter:

Cylinder valve is not on	Turn cylinder valve on.
Cylinder is empty	Replace with a full cylinder.
Igniter is not sparking	Remove plate and visually check ignition box for a spark. If there is no spark contact, check connections.
Injector is blocked	Contact authorised Service Centre.

Burner flame is erratic:

Burner is blocked	Clean with a wire brush.
Flame is burning inside burner (hissing sound)	Turn off burner, allow to cool and re-ignite.
Regulator is faulty	Contact authorised Service Centre.

Gas is leaking from connections:

Connections are loose	Tighten loose connections (do not over-tighten) and leak test under pressure with soapy water solution. Refer to leak testing instructions.
Hose has deteriorated	Replace hose and leak test after replacement.
Gas valve is faulty	Contact an authorised Service Centre.
Threads are damaged	Contact an authorised Service Centre.

MAINTENANCE

It is recommended that, at the commencement of each barbecue season, the following maintenance be conducted.

BURNER

1. Clean out with compressed air or a length of wire if possible.
2. Wire brush the outside of the burner to remove dirt.

GAS SUPPLY

1. Inspect the gas supply hose for any deterioration and replace it if necessary.
2. Test the gas circuit for leaks and remedy any found.

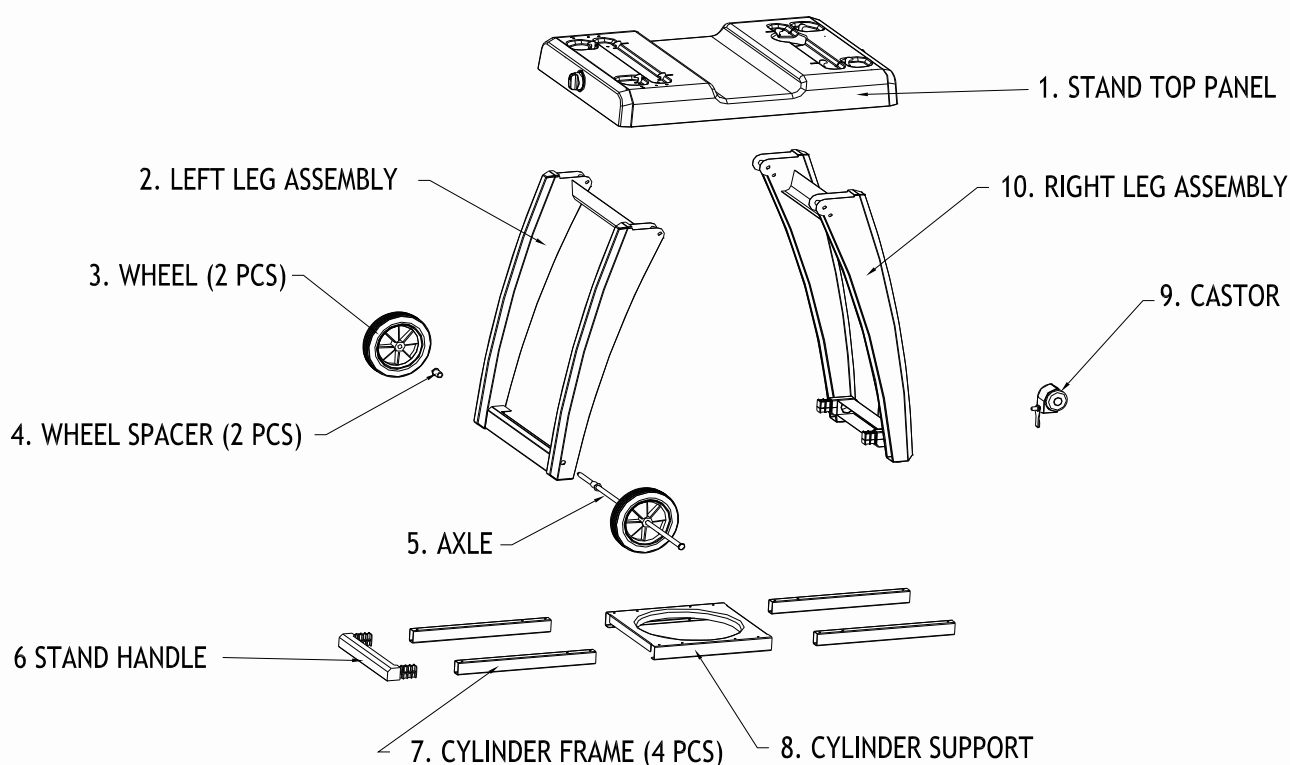
TROLLEY

1. Check all fasteners for tightness and re-tighten where necessary to ensure rigidity of the structure.
2. Wipe over barbecue trolley with a clean cloth.
3. Check barbecue is secure on trolley & test locking mechanism.

TROLLEY ASSEMBLY






REMOVE THE BBQ IN FOAM ENDS FROM THE CARTON FIRST. TAKE CARE THAT HOSE IS NOT DAMAGED. ASSEMBLE THE TROLLEY BEFORE REMOVING THE BARBECUE FROM ITS PROTECTIVE FOAM AND FIX TO TROLLEY IMMEDIATELY.

NEO Buddy Trolley Stand



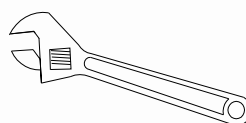
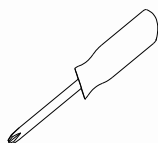
PARTS REQUIRED / INVENTORY

Make sure you thoroughly inspect parts before assembly and do not assemble or operate a barbecue or trolley that appears damaged.

ITEM	PICTURE	NAME AND QUANTITY	ITEM	PICTURE	NAME AND QUANTITY
A		SCREW M4X37.....12PCS	D		LEG SHAFT CLIP..... 4PCS
B		NUT M4..... 12PCS	E		LOCK NUT M8.....1PCS
C		LEG SHAFT.....4PCS			


The use of an adjustable spanner and a Phillips screwdriver will be required.

Phillips Screwdriver

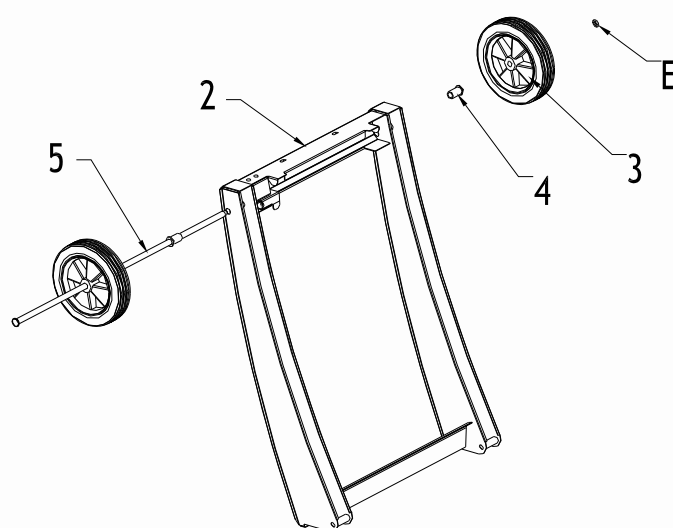


Spanner

STEP 1: Fitting the wheels to the left leg assembly.

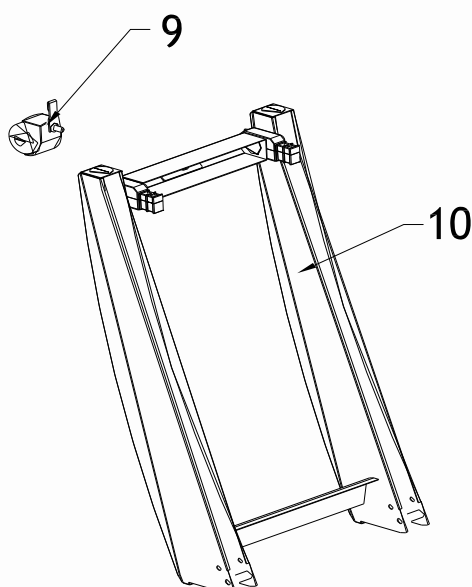
ITEM	FIGURE	NAME AND QUANTITY
E		LOCK NUT M8.....1PCS

Take the axle and thread on one wheel and one wheel spacer (wide end towards the wheel). Note some models have the spacer built into the wheel. Thread the axle fully through the right leg assembly from the front and thread the second wheel spacer and wheel on. Tighten the M8 lock nut and tighten. Note: some models come with wheel covers that are then clipped to the outside of each wheel.





STEP 2: Fitting the castor to the right leg assembly.

The castor (used when the trolley is collapsed) is screwed into the right leg assembly using the built in bracket. It can be removed and re-fitted at a later date.

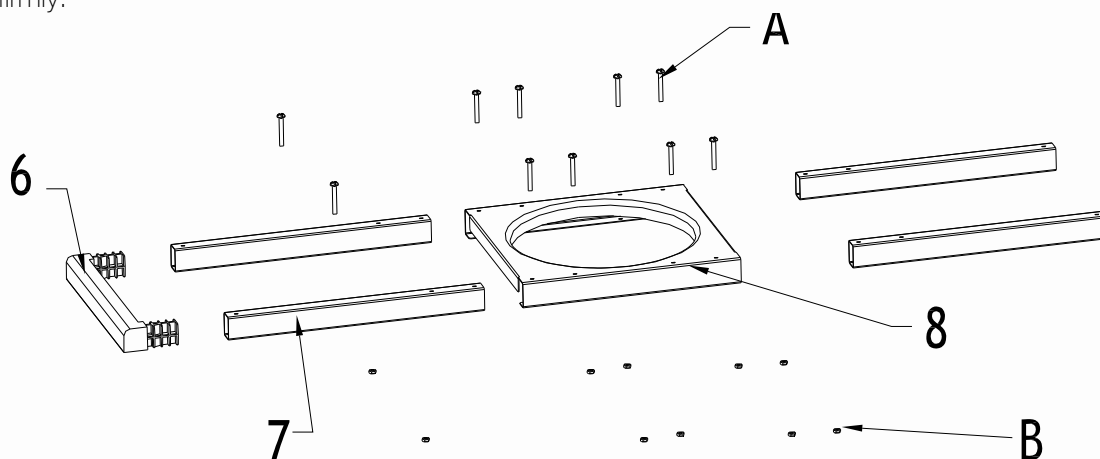


STEP 3: Assembling the cylinder support assembly.

PARTS REQUIRED



ITEM	FIGURE	NAME AND QUANTITY	ITEM	FIGURE	NAME AND QUANTITY
A		SCREW M4X37.....10PCS	C		NUT M4..... 10PCS

Align the cylinder frame pieces under the cylinder support and fix into place with eight M4 screws and M4 nuts. Fit the stand handle into one end of the frame and fix into place with two M4 screws and M4 nuts. Tighten the screws firmly.

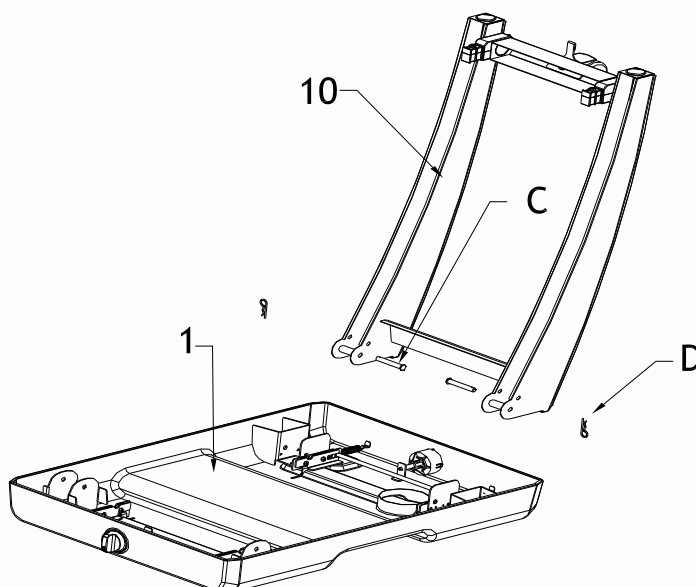


STEP 4: Fitting the right leg assembly to the stand top panel.

PARTS REQUIRED



ITEM	FIGURE	NAME AND QUANTITY	ITEM	FIGURE	NAME AND QUANTITY
C		LEG SHAFT.....2PCS	D		LEG SHAFT CLIP..... 2PCS

Align the right leg assembly with the brackets at the underside of the stand top panel (Note: the access hole for the hose and regulator is to this side). Fix into place using two leg shafts and pins.

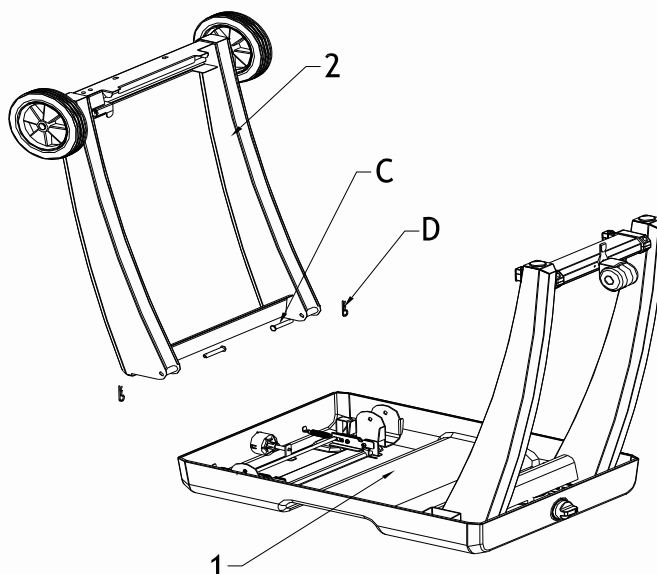


STEP 5: Fitting the left leg assembly to the stand top panel.

PARTS REQUIRED



ITEM	FIGURE	NAME AND QUANTITY	ITEM	FIGURE	NAME AND QUANTITY
C		LEG SHAFT.....2PCS	D		LEG SHAFT CLIP..... 2PCS

Align the left leg assembly with the brackets at the underside of the stand top panel (Note: the access hole for the hose and regulator is to the other side). Fix into place using two leg shafts and pins.

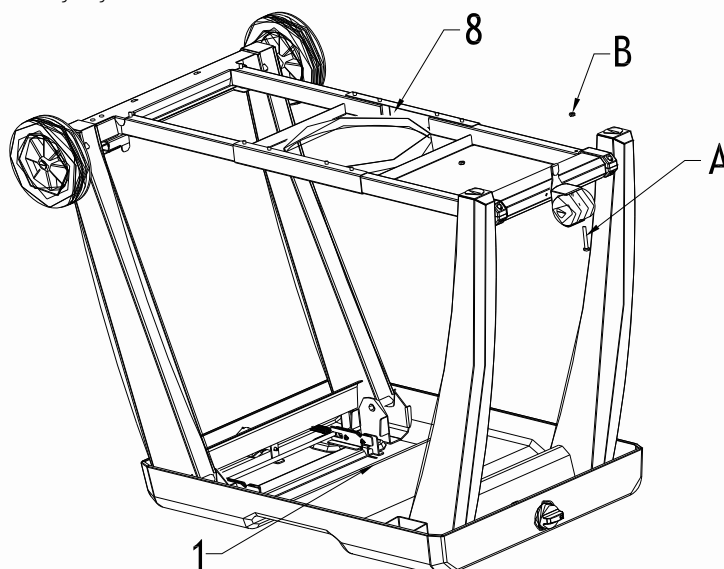


STEP 6: Fitting the cylinder support assembly.

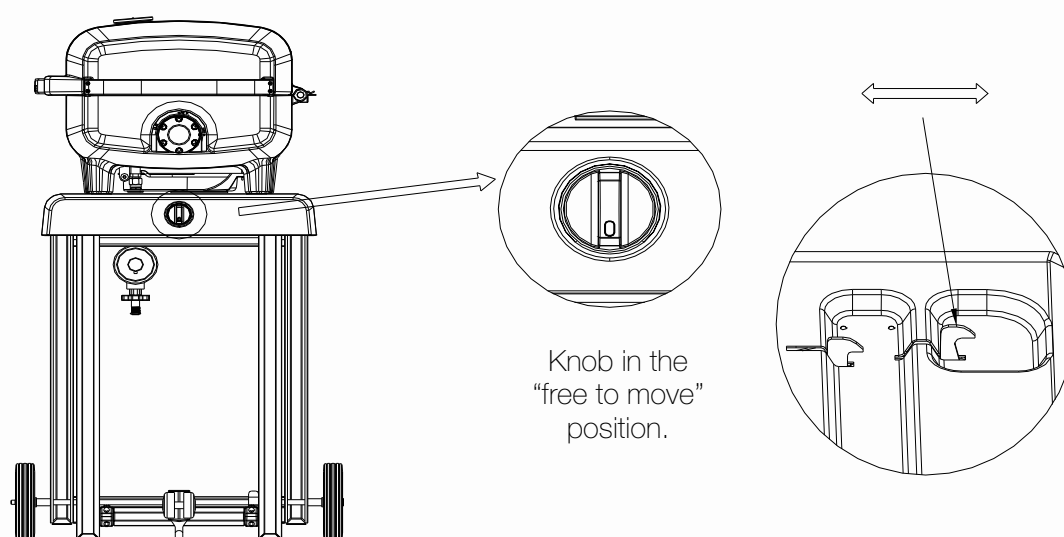
PARTS REQUIRED

ITEM	FIGURE	NAME AND QUANTITY	ITEM	FIGURE	NAME AND QUANTITY
A		SCREW M4X37.....2PCS	C		NUT M4..... 2PCS

Fit the cylinder support assembly onto the plastic hinges at the bottom of the left leg assembly and fix into place with two M4 screws and M4 nuts. Tighten the screws firmly. Make sure the stand handle is locked into place at the left leg assembly by the handle lock.

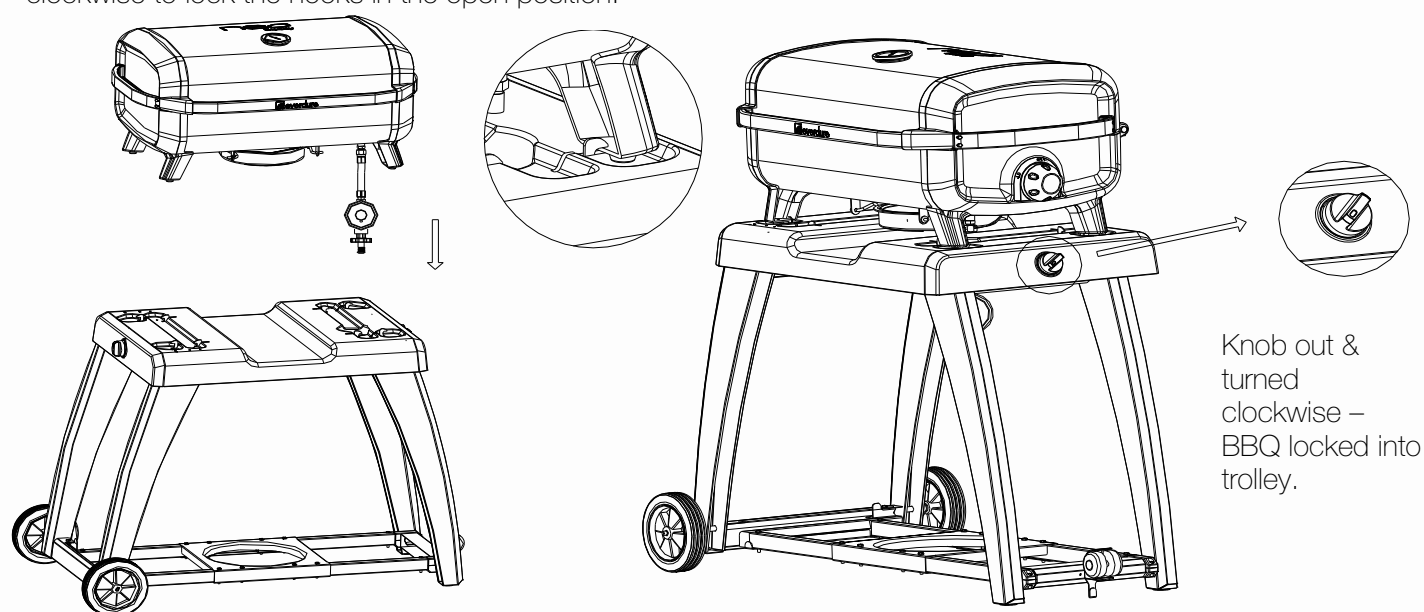


STEP 7: Fitting the Neo Buddy barbecue to the trolley.



The trolley locking knobs are at each side of the trolley. When the knob is vertical (see diagram), the locking hooks are free to move inwards and outwards (see second diagram).

Push each of the locking knobs (at either side of the trolley, with the knob positioned vertically) fully in and turn clockwise to lock the hooks in the open position.



Take the Neo Buddy barbecue out of the foam ends, and place it in the four outer locking points (see diagram). Note: Take care in threading the hose and regulator through the access hole in the front right hand corner of the stand top panel – **do not disconnect the hose from the barbecue.**

Rotate the locking knob anti-clockwise until they are free from the lock & spring outwards (this means the locking hooks are now around the feet of the barbecue (closed position)). Rotate the knobs clockwise again to lock the barbecue in position on the trolley. Remove all packaging from within the barbecue. Place the foil tray into the fat tray and place below the barbecue.

To remove the barbecue from the trolley, reverse the operations so the trolley hooks are locked open before attempting to remove the barbecue.

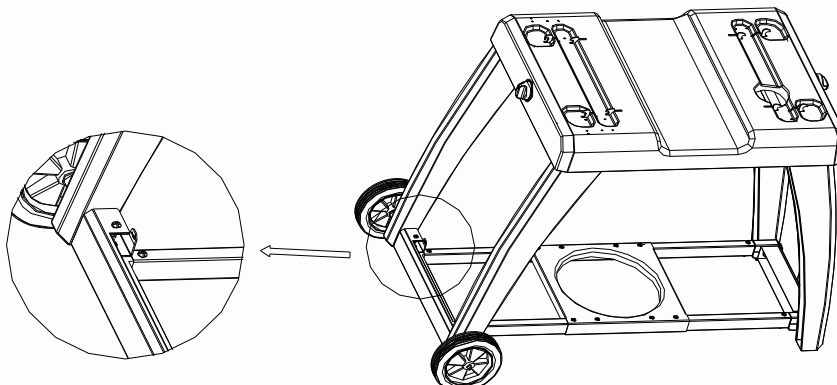
The mechanism must be locked in the open position when fitting or removing the barbecue from the trolley. Before using the barbecue, it must be locked back in place.

NOTE: This barbecue MUST be used with the trolley attached. Using the barbecue without the correct trolley can cause damage to the barbecue and the surrounding area, and will void all warranties.

COLLAPSING THE TROLLEY

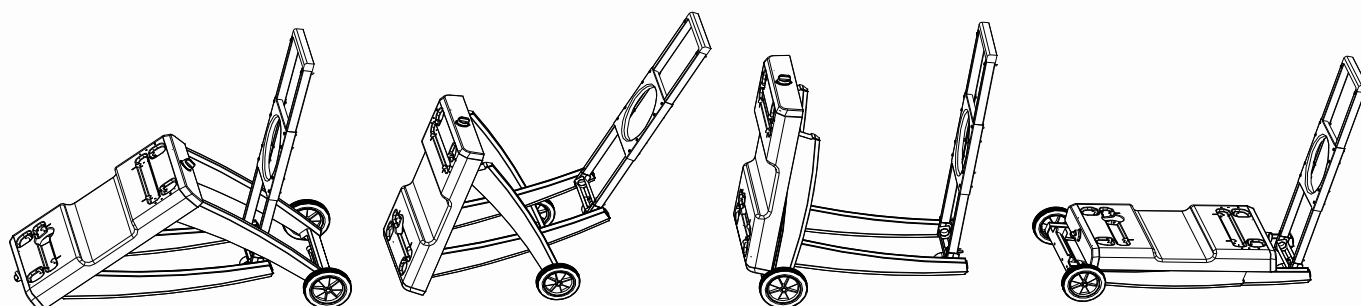
The trolley can be collapsed down in size for easier storage or for transporting the barbecue.

STEP A: Remove the barbecue and undo the handle lock.



After removing the barbecue (take care that it is correctly supported so no damage can be done to the hose), go to the left hand side of the trolley. Rotate the handle lock outwards and pull the trolley handle out of the leg assembly.

STEP B: Fold the trolley up.



Pull the cylinder support and left leg assembly through the right leg assembly. Fold the right leg assembly up under the trolley stand top and fold both onto the left leg assembly. To store, fold the cylinder holder under the trolley.

STEP C: Place barbecue on collapsed trolley for transport.



Before placing the barbecue onto the collapsed trolley, make sure the castor has been fitted. Lock the trolley hooks in the open position and place the barbecue onto the trolley. Note: The hose and regulator need to be threaded through the same access hole as when the trolley is fully extended, so it is recommended that a second person help. Lock the barbecue onto the trolley and bring the hose and regulator around to the top of the trolley where it will not touch the ground or fall off. The trolley can now be moved via the handle.

COLLAPSING THE TROLLEY – 5 EASY STEPS FOR CONVERSION



The castor must be fitted before collapsing the trolley. Do not use the trolley in the collapsed form over rough ground, as damage to the trolley may occur. Take care to restrain the handle at all times.



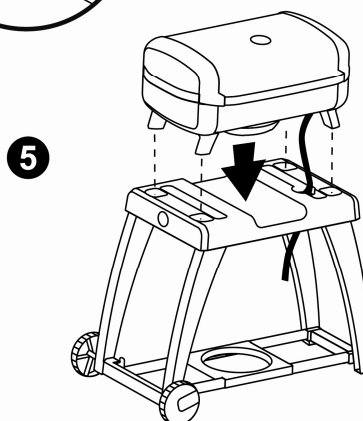
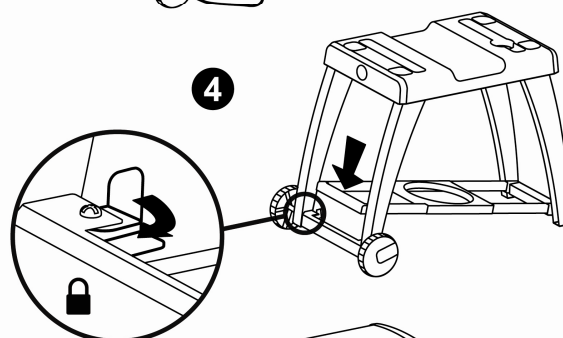
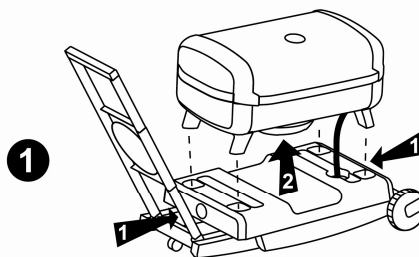
When adjusting the trolley configuration, take care that your hand does not get trapped between the moving parts. It is recommended that the operation be done by two people.



The trolley stand cylinder support is locked in position with the handle lock – always make sure this is in the “locked” position before fitting the barbecue. Take care that fingers do not get trapped under the handle.



Never remove the hose and regulator from the barbecue unit. Always lock the Neo Buddy barbecue to the trolley (locking knobs at sides of trolley).



Fully Assembled Product







neo

All Service, Assembly and Warranty Enquiries:
Telephone: 1300 766 066

Everdure
A division of Shiro Australia Pty Ltd
23-27 Chaplin Drive Lane Cove NSW 2066
Telephone: 1300 766 066

