



# Barbecues

## Masport X-Grill 3B

### OWNER'S MANUAL

**Please read these instructions carefully before assembly, to reduce risk of fire, burn hazard or other injury.**

**Keep these instructions in a safe place for future use.**


Do not install in, or connect to the consumer piping or gas supply system of a boat or caravan.

*This BBQ is designed for outdoor use only.*


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### SAFETY AND WARRANTY INFORMATION

**KEEP THE INSTRUCTIONS IN A SAFE PLACE FOR FUTURE USE.**




**DO NOT OPERATE THIS BBQ BEFORE IT HAS BEEN ASSEMBLED CORRECTLY AND YOU HAVE READ AND UNDERSTOOD THESE INSTRUCTIONS.**





**These instructions are intended as a general guide and do not supersede national or local codes in any way. Contact local authorities for clarity of laws relating to the operation of this appliance.**

Do not install in, or connect to the consumer piping or gas supply system of a boat or caravan

### SYMBOLS IN THIS OWNER’S MANUAL

- 

**Possible hazard or hazardous situation.**  
**Not observing this instruction can lead to injuries or cause damage to property.**
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**Important information on proper handling.**  
**Not observing this instruction can lead to faults in the BBQ.**
- 

**User information. This information helps you to use all the functions correctly.**

**Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.**

**Accessible parts may be very hot. Keep young children away from the hot appliance at all times (even while cooling down).**

**Some parts of this grill may have sharp edges especially as mentioned in this manual! Wear suitable protective gloves if necessary.**

**Assembled parts sealed by the manufacturer must not be altered by the user. Any modification of the appliance by unauthorised persons may be dangerous.**

### IMPORTANT SAFETY INFORMATION

Please read and understand this manual fully before assembly and use.

- The Manufacturer's Warranty may be voided by the incorrect use of this product.
- The Manufacturer or their Agents can accept no liability for the unsuitability of, or any damage to, food that is cooked on this appliance.
- Use the correctly specified fuel with this barbecue. Check with your dealer for the specific fuel for which this barbecue has been designed.

#### OWNER'S MANUAL

- The operator must understand all the safety requirements detailed in this manual before using the barbecue.
- If you have any queries regarding these instructions, contact your local dealer for clarification before you use your barbecue.
- The unit must be correctly assembled before use. Failure to follow the manual's instructions could result in serious damage or injury.

#### PERSONAL SAFETY

- The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate this barbecue.
- The barbecue should be carefully checked for operational use every time before use.

- Never try to move the barbecue when it is on, or before it has had time to cool down.
- The person operating this barbecue should pay constant attention to the food being cooked.
- Do not leave the barbecue unattended when it is alight. The person should remain at the barbecue at all times when it is alight/cooking.
- DO NOT MODIFY THIS APPLIANCE

THIRD PARTY SAFETY

- The operator is responsible for the safety of all third parties while the barbecue is in use.
- Onlookers should be kept a safe distance away from the barbecue when it is in use.
- Keep children and animals well away while the barbecue is in use and while it is cooling down.

LOCATION

- Do not use indoors. Barbecue units are designed for OUTDOOR USE ONLY.
- Use in a weather-protected area, preferably under shelter.
- Ensure that the barbecue is on an even and secure surface before operating. Use the castor locks if fitted to lock the wheels in place.
- Do not use within one metre of any flammable surface of structure.
- DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE
- DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE

BURN AWARENESS

- Parts of the barbecue do get extremely hot and could cause serious burns – touch test the surface before applying a firm grip.
- The hood handle can become hot! The use of cooking gloves and long sleeves are advised.
- If cooking with the hood closed, be very careful opening the hood; a sudden rush of hot air could burn an unprotected arm.

GAS AWARENESS

- Ensure all gas couplings and hoses are in good condition and have been correctly fitted.
- Leak test all gas lines and connections before use.
- Do not store flammable materials near this barbecue.
- Do not store spare LPG cylinders under or near this barbecue.
- Do not place or use aerosols near this barbecue.
- Do not store or use gasoline or other flammable vapours or liquids in the vicinity of this barbecue.
- Ensure that the gas is turned OFF at the cylinder after use and while the barbecue is unattended.
- When turning off the barbecue, shut off the gas at the supply source before turning off all the burner controls.
- Do not store gas cylinders below ground level. ULPG is heavier than air. Should a leak occur, the gas will collect and could ignite due to presence of a flame or electric spark.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure they do not play with the appliance.
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION

ELECTRICAL AWARENESS

- If the battery supply cord is damaged, it must be replaced by

- a suitably qualified person in order to avoid a hazard.
- Turn power OFF when not in use.
- Avoid using in wet conditions.
- Ensure the power is turned OFF before connecting and disconnecting any components on the BBQ.
- Ensure battery box and leads are kept away from any hot parts of the BBQ.
- Do not place the battery box or power lead where hot oil or fat can drip onto them.

FOR YOUR SAFETY AND OTHERS

If you smell gas:

- Shut off the gas supply to the barbecue.
- Extinguish any open flame (candles, cigarettes, etc.)
- Clear the area to allow the unburned gas to dissipate.

Be aware of the reason for the gas smell, address this before continuing. Should the gas odour come from the LPG cylinder, immediately contact the fire department from an elevated safe distance.

Connecting the gas cylinder to the barbecue, refer to that section in the manual.

Leak testing, refer to that section in the manual.

SAFETY EQUIPMENT

When cooking with oil/grease, fire extinguishing materials should be readily accessible.  
In the event of an oil/grease fire do not attempt to extinguish with water or alcohol. Use type BC dry chemical fire extinguisher or smother the fire with dirt, sand or baking soda.

RAIN HAZARD

In the event of rain while cooking with oil/grease, turn off the gas supply and all burners, cover the barbecue as soon as possible. Move people/animals away from around the barbecue. Do not attempt to move the barbecue until it has cooled and can safely be moved.

INSTALLATION

**This Cooking Appliance is For Outdoor Use Only and shall not be used in a building, garage or any other enclosed area.**

**NOTE!**  
Read carefully the pages containing the parts and assembly before assembling your gas grill.

THE LOCATION FOR YOUR GRILL

Do not use your gas grill in garages, porches, breezeways, sheds or other enclosed areas. Your gas grill is to be used outdoor only, at least 1000m from the back and side of any combustible surface. The grill should not be placed below 1500mm from any surface that will burn. Do not obstruct the flow of combustion and ventilation air around the grill housing. This appliance shall only be used in an above ground open-air location with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection. Keep this barbecue away from any flammable materials!

GAS AND REGULATOR INFORMATION

Gas grills are used safely by millions of people when following simple safety precautions. This barbecue is designed for ULPG use only. Use a gas bottle sized between 5kg minimum and 9kg maximum with this BBQ. The regulator must have an outlet pressure of 2.75kPa. You must have the correct regulator and bottle for the barbecue to operate safely and efficiently. The items used in the fuel system are designed for operation with the grill.

(See parts list on page 5 for replacement items).

WARRANTY

Refer to the warranty information supplied at the rear of this owner's manual. Should any part fail due to defective workmanship or faulty materials within the specified period from the date of purchase, Masport will replace or repair the defective part free of charge. Do not use a BBQ that is unsafe.

LPG CYLINDER

The cylinder manufacturer/distributor is responsible for the safety and performance of the LPG cylinder. This is not included in the Masport BBQ warranty. Do not use a cylinder that is unsafe.

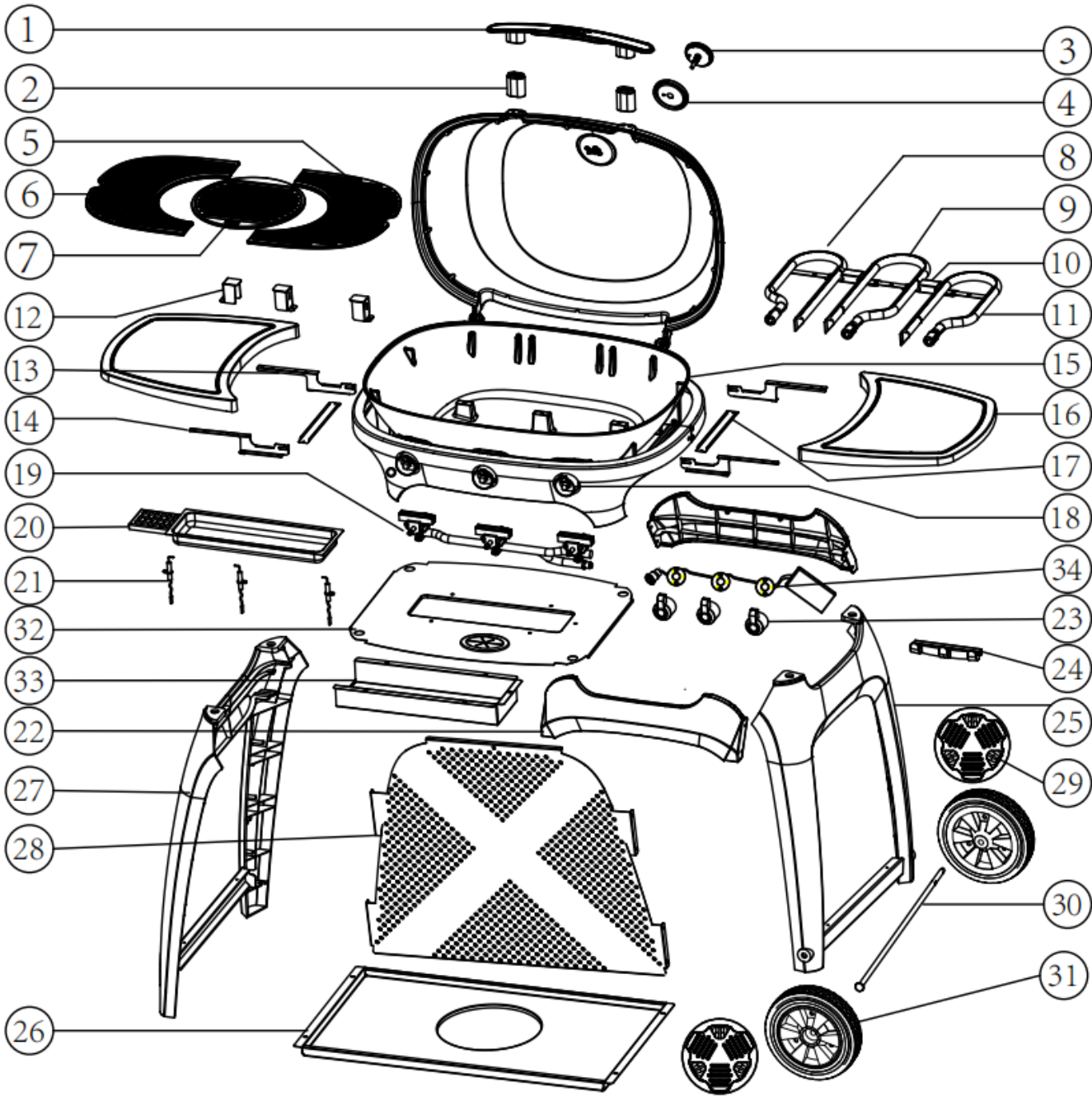
DISPOSAL OF PACKAGING

Remove all protective packaging. Make sure you properly dispose of, or recycle the packaging material where possible to comply with applicable waste disposal laws in your area.

**NOTE!**  
The images/instructions in the next few pages may cover other versions of this BBQ. Please ignore instructions for features that are not included with your BBQ.






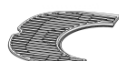



















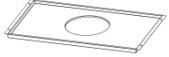








PARTS DIAGRAM, PARTS LIST & FIXTURES

PARTS DIAGRAM















\*IMAGE IS FOR ILLUSTRATION PURPOSE ONLY AND MAY SHOW COMPONENTS THAT ARE NOT INCLUDED ON ALL VERSIONS OF THE BBQ.

PARTS LIST

No.	Description	Figure	Q'TY	No.	Description	Figure	Q'TY
1	Handle		1	2	Bakelite heat shield		2
3	Thermometer		1	4	Thermometer base		1
5	Right grill		1	6	Left grill		1
7	Center plate		1	8	Left burner		1
9	Middle burner		1	10	Cross-light		2
11	Right burner		1	12	Cover- Ignition		3
13	Right support of side table		2	14	Left support of side table		2
15	Furnace body		1	16	Side table		2
17	Side table connecting plate		2	18	Knob bezel		3
19	Manifold assembly		1	20	Grease cup		1
21	Igniter		3	22	Cross beam		2
23	Knob		3	24	Tool hook		1
25	Right trolley leg		1	26	Bottom plate		1
27	Left trolley leg		1	28	Front screen		1
29	Wheel cover		2	30	Axle		1
31	Wheel		2	32	Heat insulation panel		1
33	Grease cup support		1	34	LED assembly		1

FASTENERS

No.	Description	Figure	Q'TY	No.	Description	Figure	Q'TY
A	ST4.2x10		38	B	M6x10		8
C	M5x65		4	D	M5 spring washer		4
F	M5 washer		4	G	M6x25		4
H	M6 butterfly nut		4	I	M4x8		4
J	M8 locking nut		1	K	M8 washer		1
L	Internal hexagonal Wrench		1	M	M6 locking nut		2



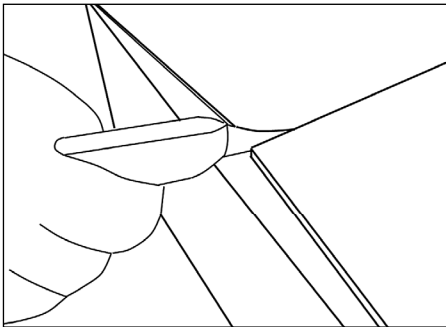
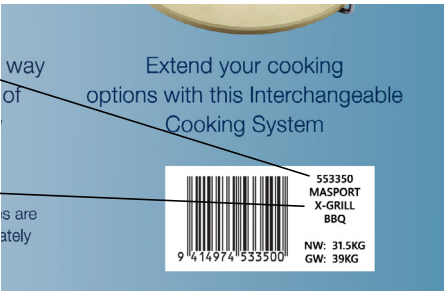
**CAUTION:**  
Although we take every effort to ensure that the assembly process is as easy as possible, it is inherent with fabricated parts that corners and edged can cause cuts if improperly handled during assembly procedures. Be careful while handling any parts during assembly. It is strongly recommended that you protect hands with a pair of work gloves.

ASSEMBLY INSTRUCTIONS



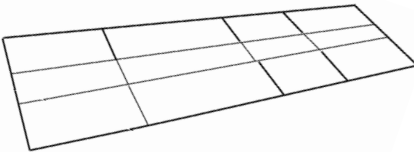
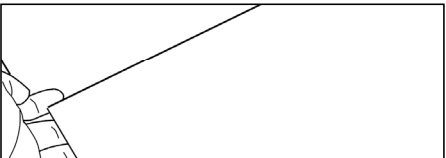
Product Part Number

Product Description



Open the carton by slitting along both ends. Cut the tape only by a small amount in the middle, finish by lifting the carton flaps with your hand. Take care to avoid damaging contents with the blade

Unpack the entire carton, this carton will be used as a surface protector as the cabinet is being built. Open the carton as shown and place where the BBQ will be assembled



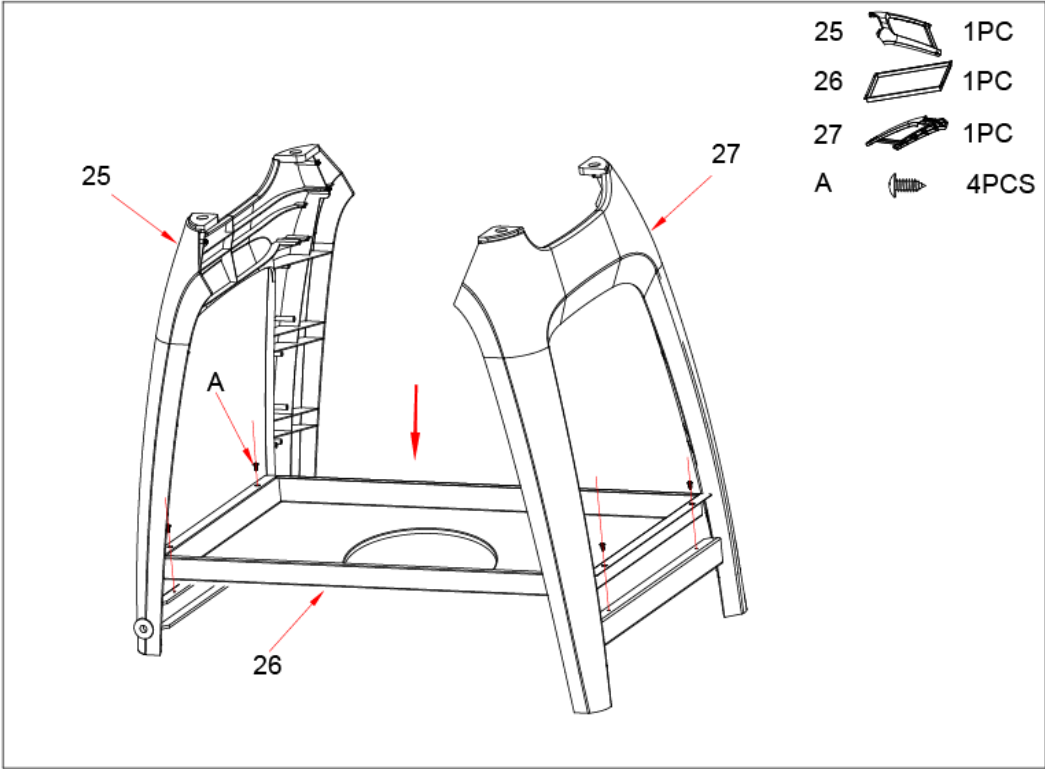
**Tools needed for assembly: #2 Philips head screwdriver, adjustable/allen key, provided tool kit.**



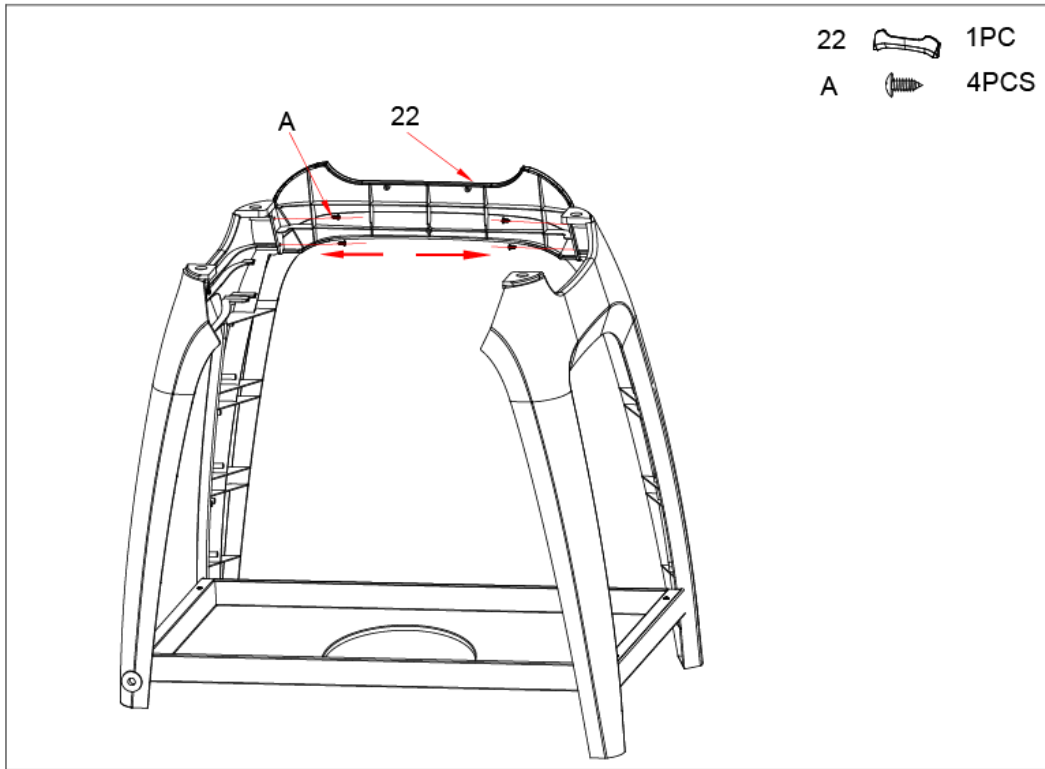
**NOTE:**  
**When assembling the barbecue, ensure it is sitting on a flat surface.**  
It is highly recommended for two people to participate in the assembly of this BBQ to make certain steps easier, and reduce the risk of injury. Before attempting to assemble the BBQ, read these assembly instructions in full, and lay out all the components and identify each of them. This will make it easier to assemble the BBQ.



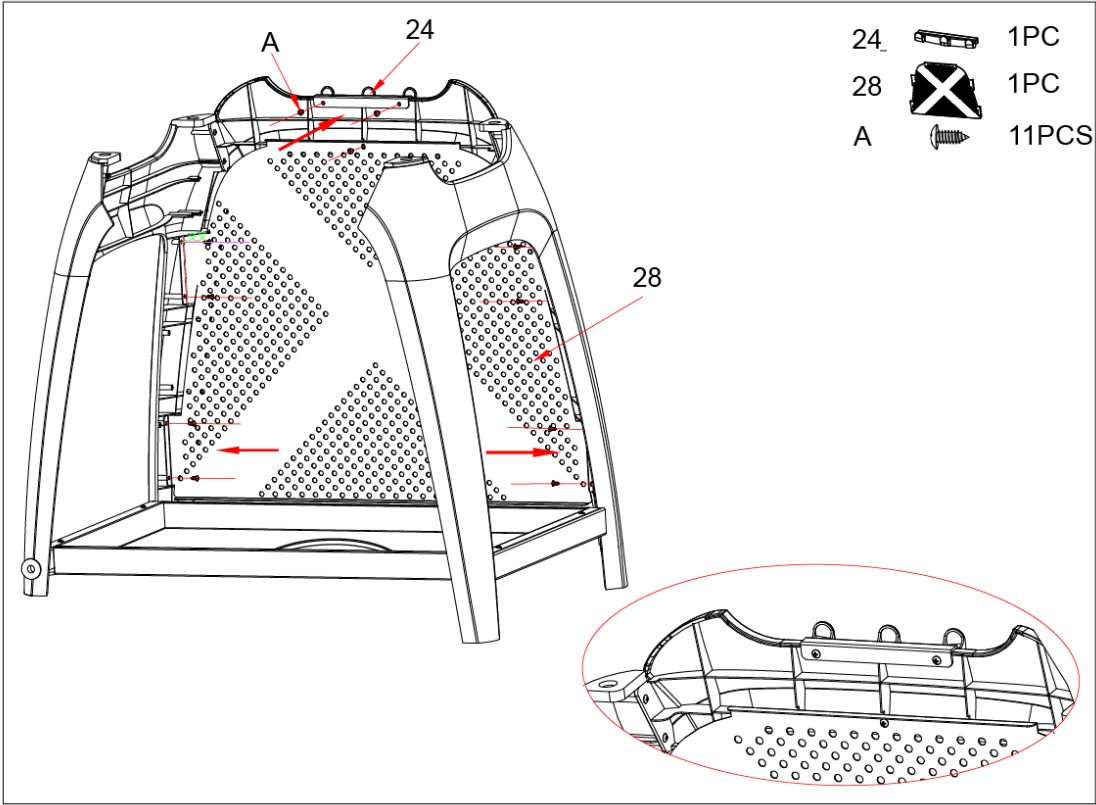
Step 1: Fix the right (25) and left (27) trolley legs to the bottom plate (26) with screws A.



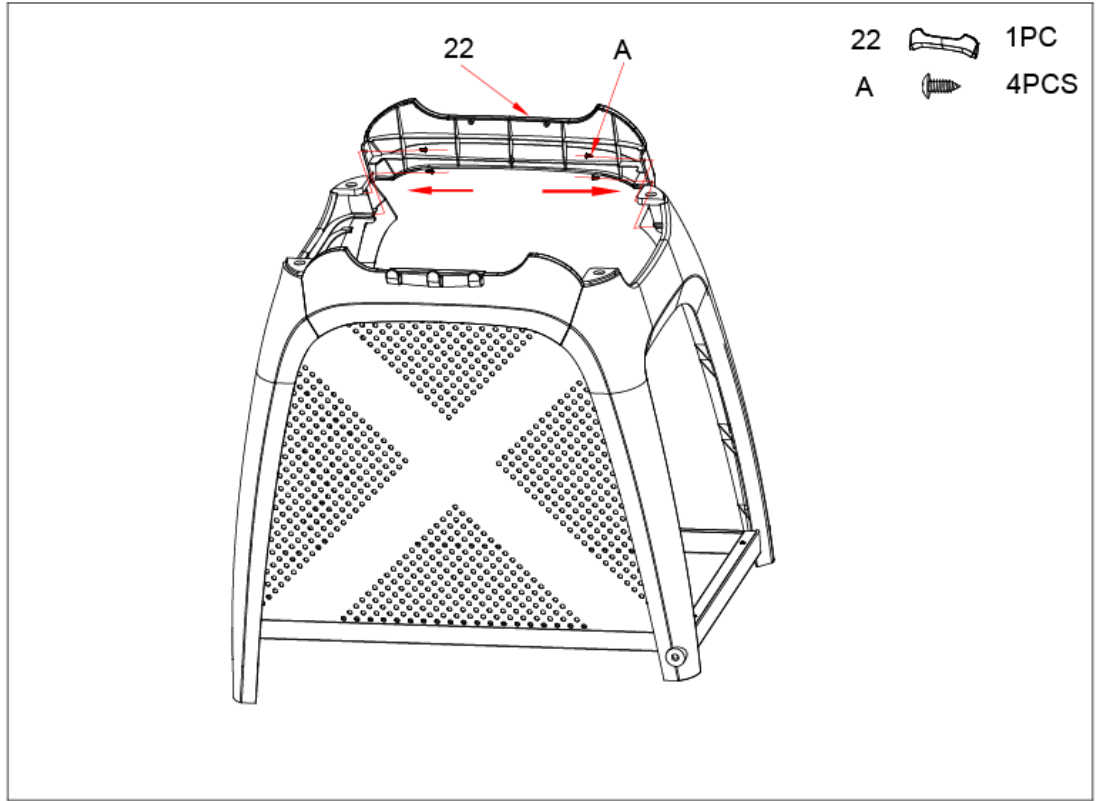
Step 2: Fix a cross beam (22) to the front side of the left and right trolley leg with screws A.



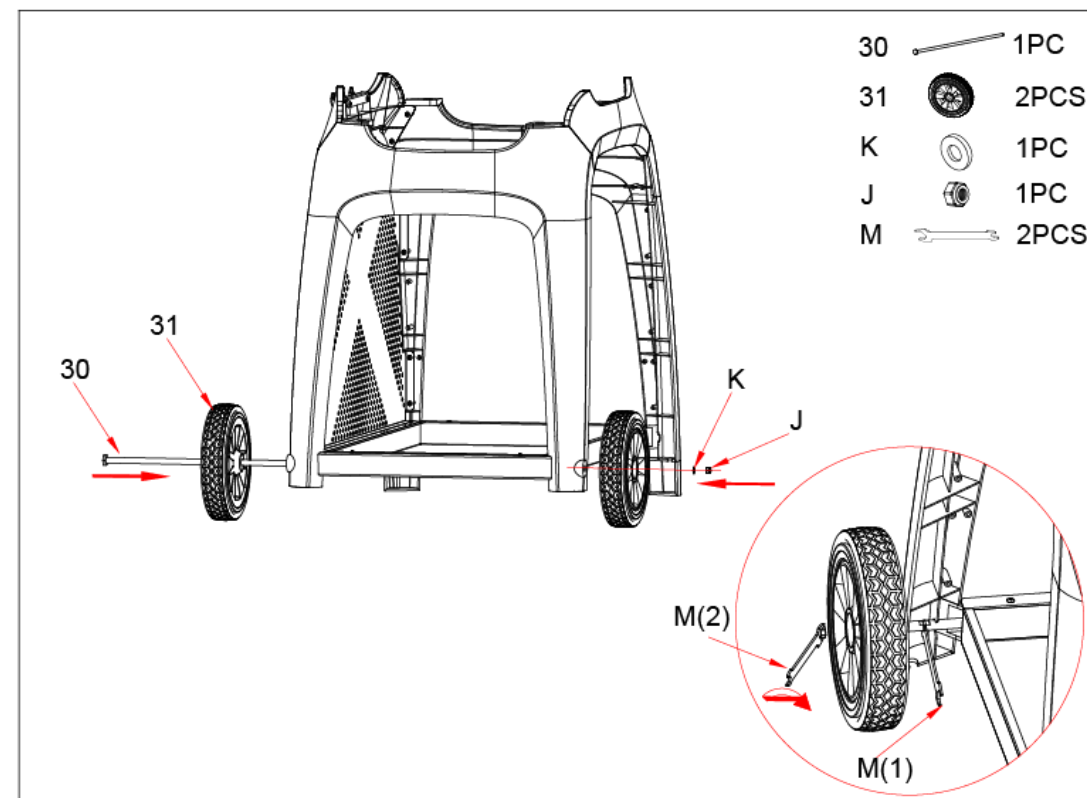
Step 3: Fix the front screen (28) with screws A to the left and right trolley legs, then fix the tool hook (24) to the cross beam (22) with screw A.



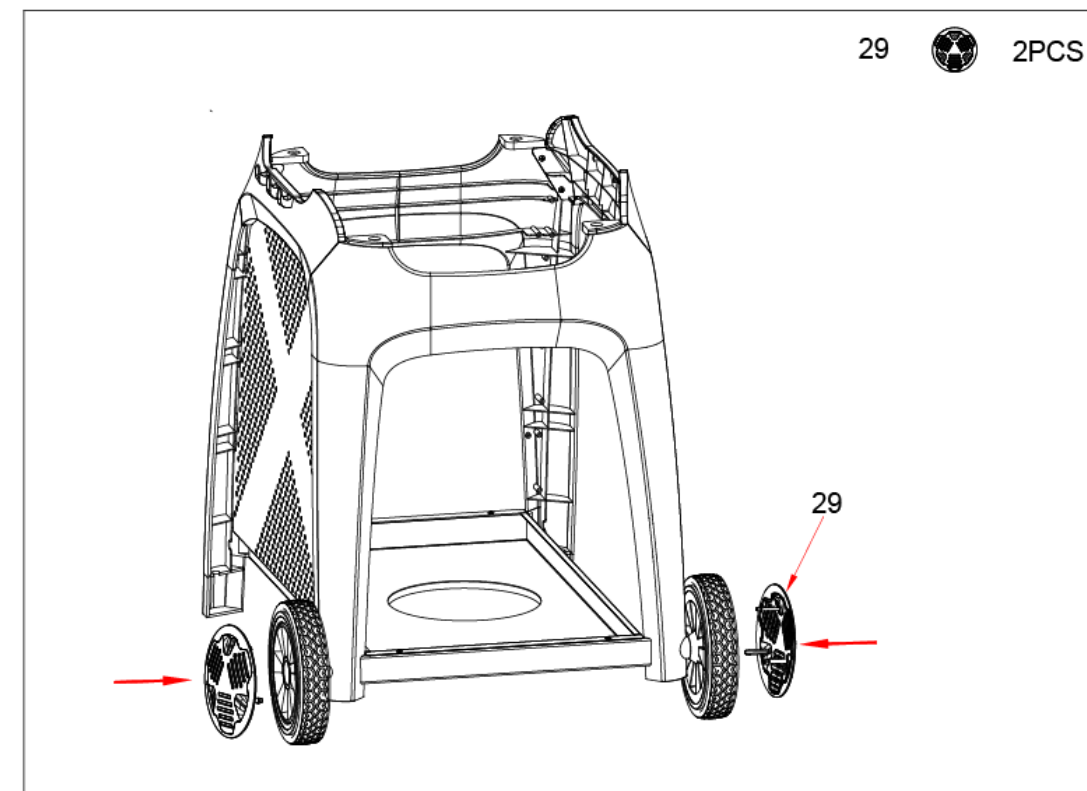
Step 4: Fix the cross beam (22) with screw A on the other side of the trolley legs.



Step 5: Pass the wheel axle (30) through the wheel (31) and fix it with the washer K and nut J. Use the spanner M1 to fix the wheel axle and clamp it with M2. Turn anticlockwise to lock it.

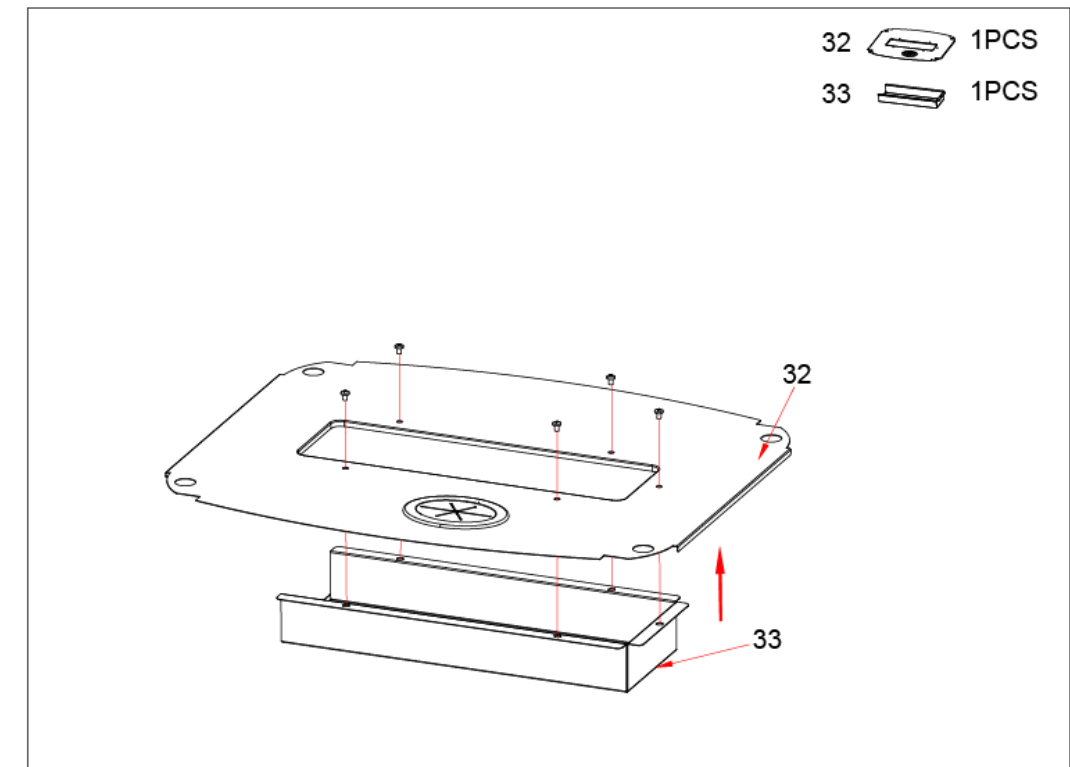


Step 6: Press in the wheel cover (29) to secure it to the wheel.



Step 7a: Remove the screws from the heat insulation panel (32).

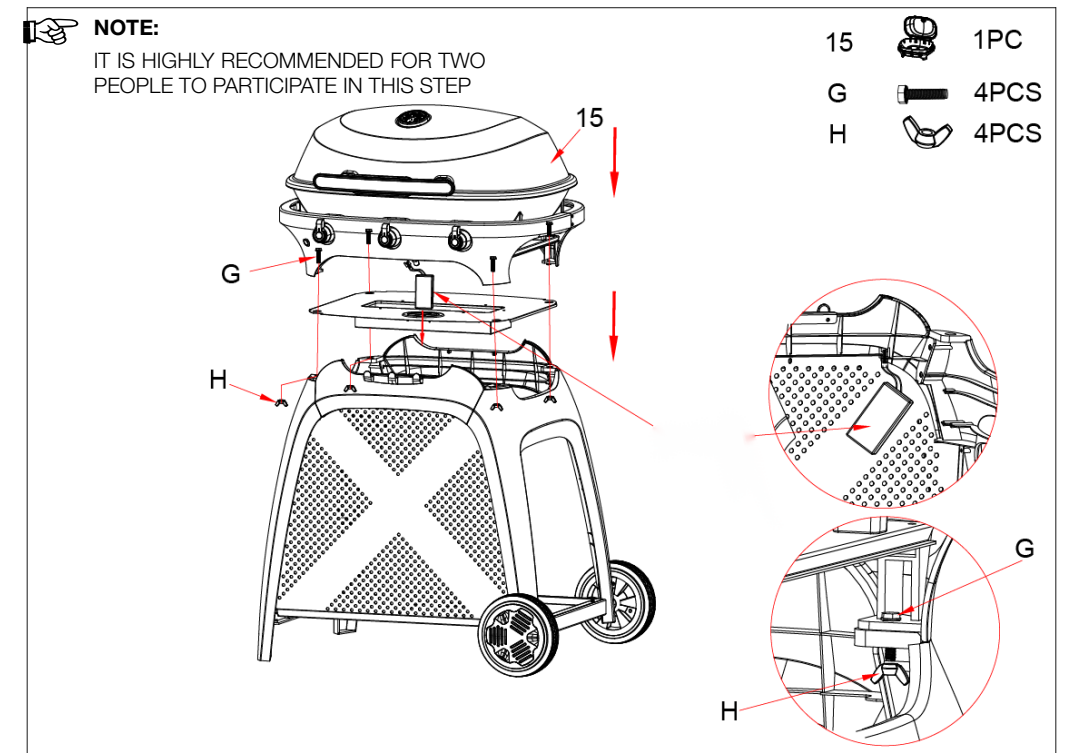
Step 7b: Fix the oil cup support to the heat insulation panel using the screws removed in 7a.



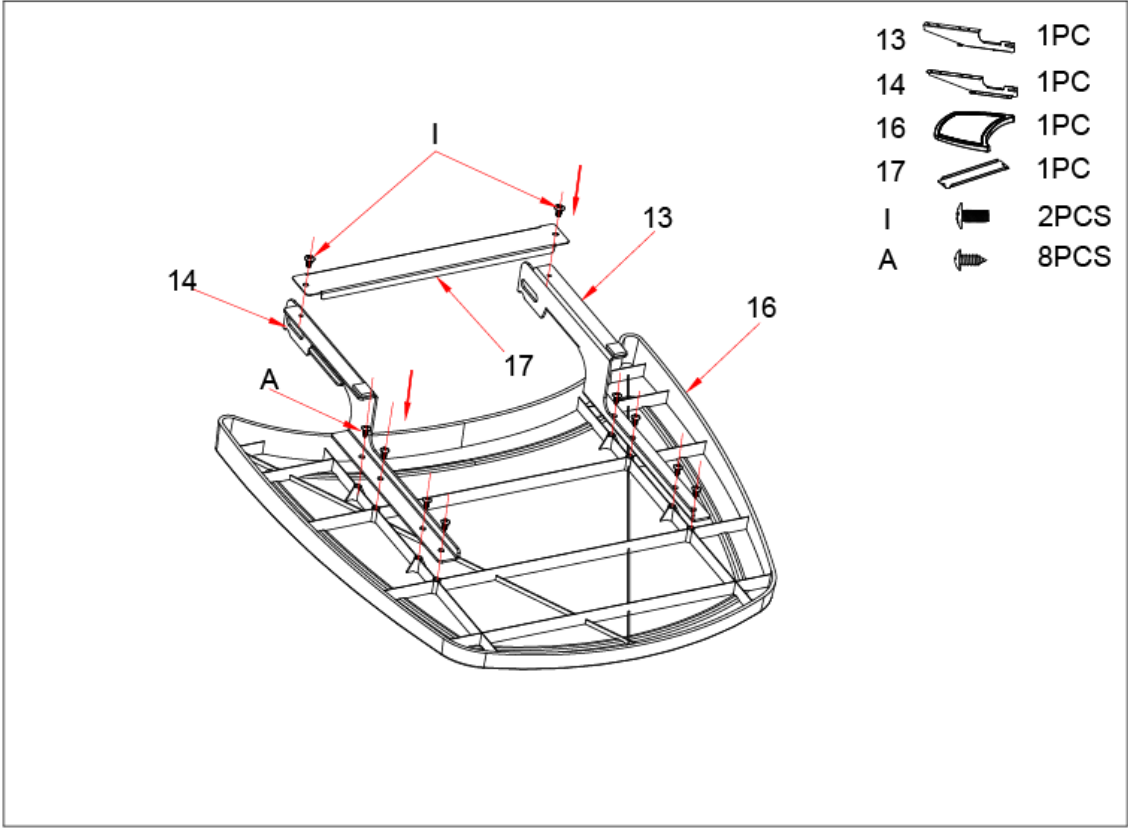
Step 8a: Feed the battery box through the slot in the heat insulation panel (32).

Step 8b: Place the heat insulation panel (32) and BBQ frame (15) on the trolley. Secure it with bolt (G) and wing nut (H). Use fingers to tighten the wing nut. Do not overtighten.

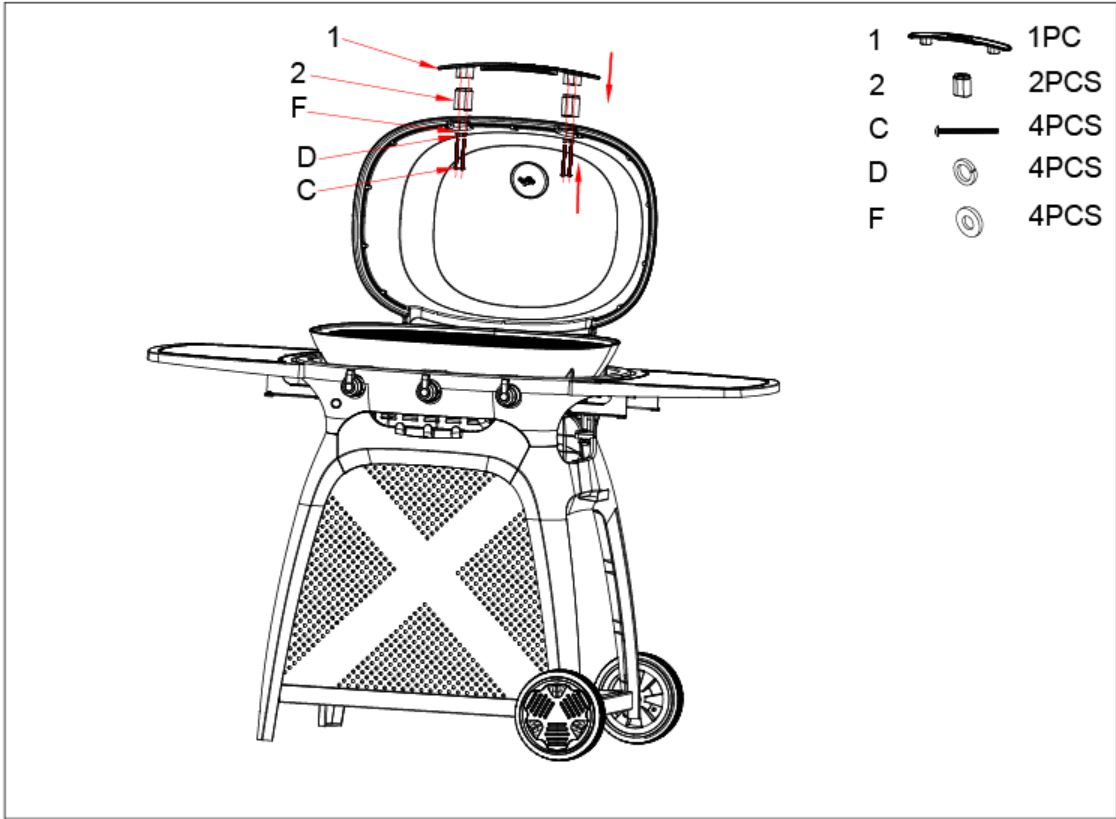
Step 8c: Install 3x. AA batteries (not included) in the battery box. Use the battery box's magnet to attach it to the front screen.



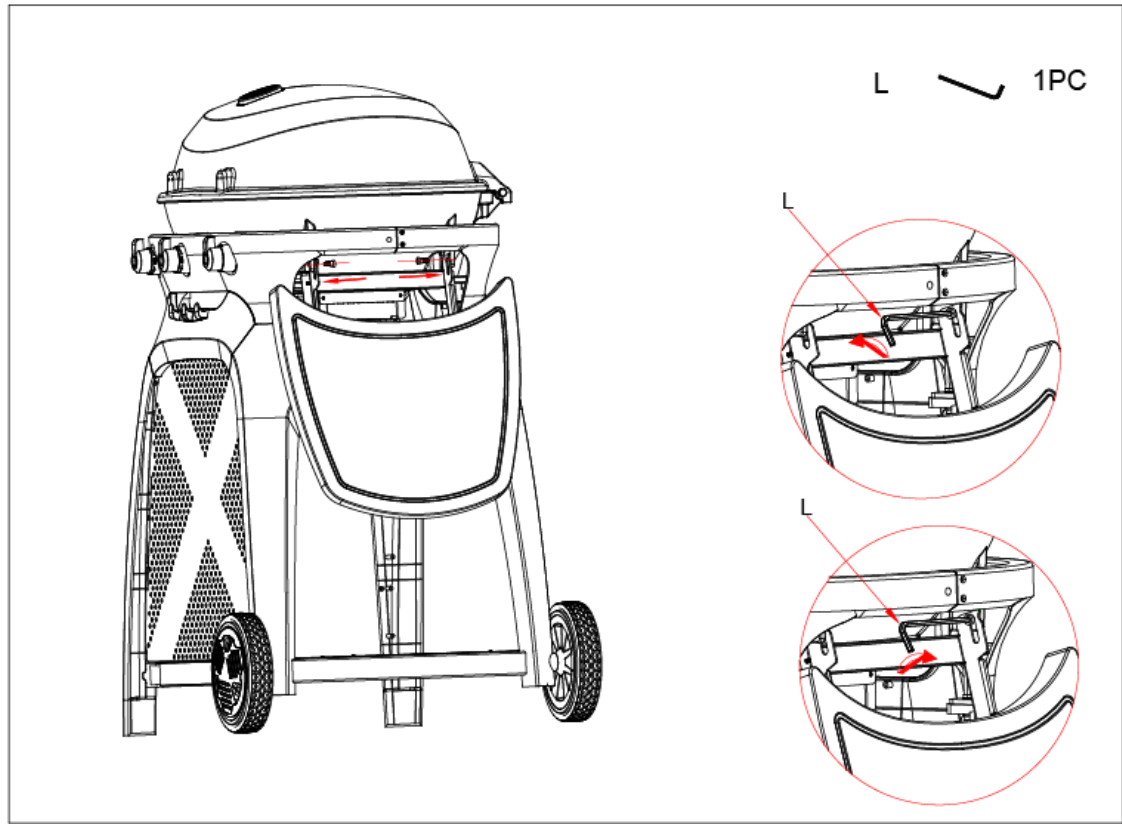
Step 9: Fix the side table supports (13 & 14) to the side table (16) with the screw A. Then fix the connection plate (17) to the side table supports (13 & 14) with screw I.



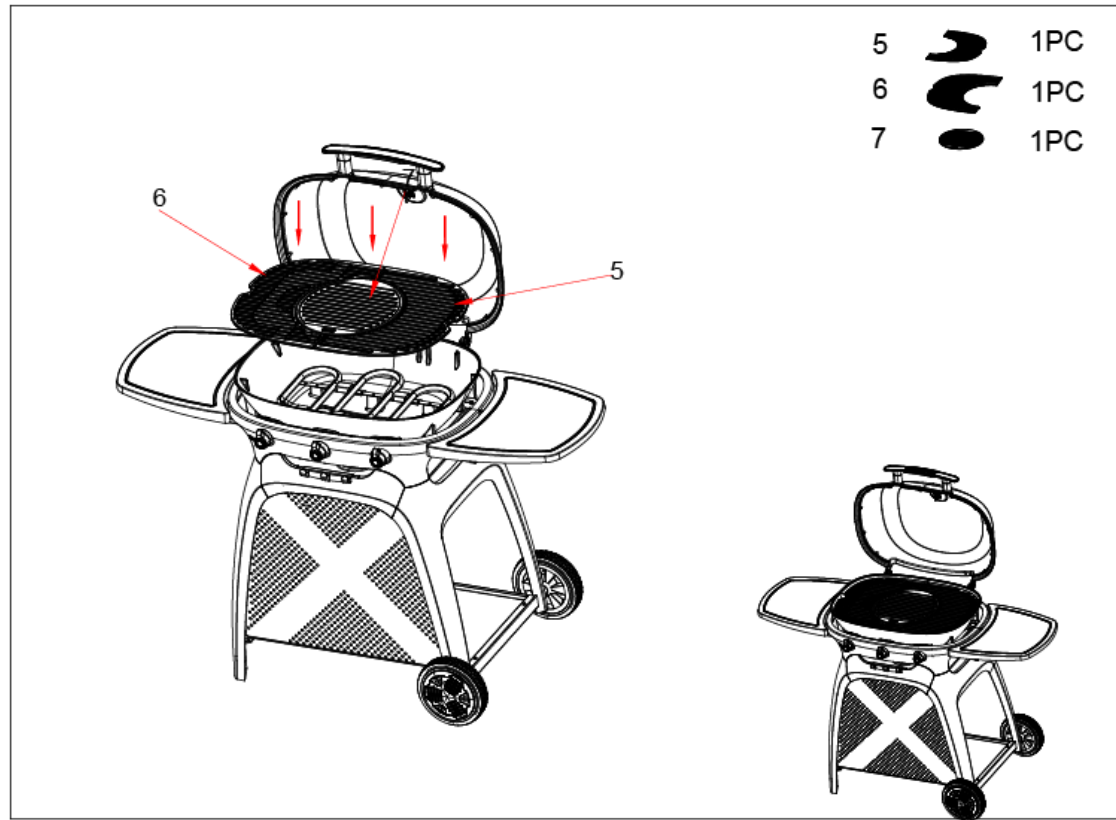
Step 11: Fit the handle (1) and the heat shield (2) with the C screws, D spring washers and F washers.



Step 10a: Remove the screws from the sides of the grill frame using the allen key L.  
 Step 10b: Fix the side table to the left and right sides of the grill using the allen key L.

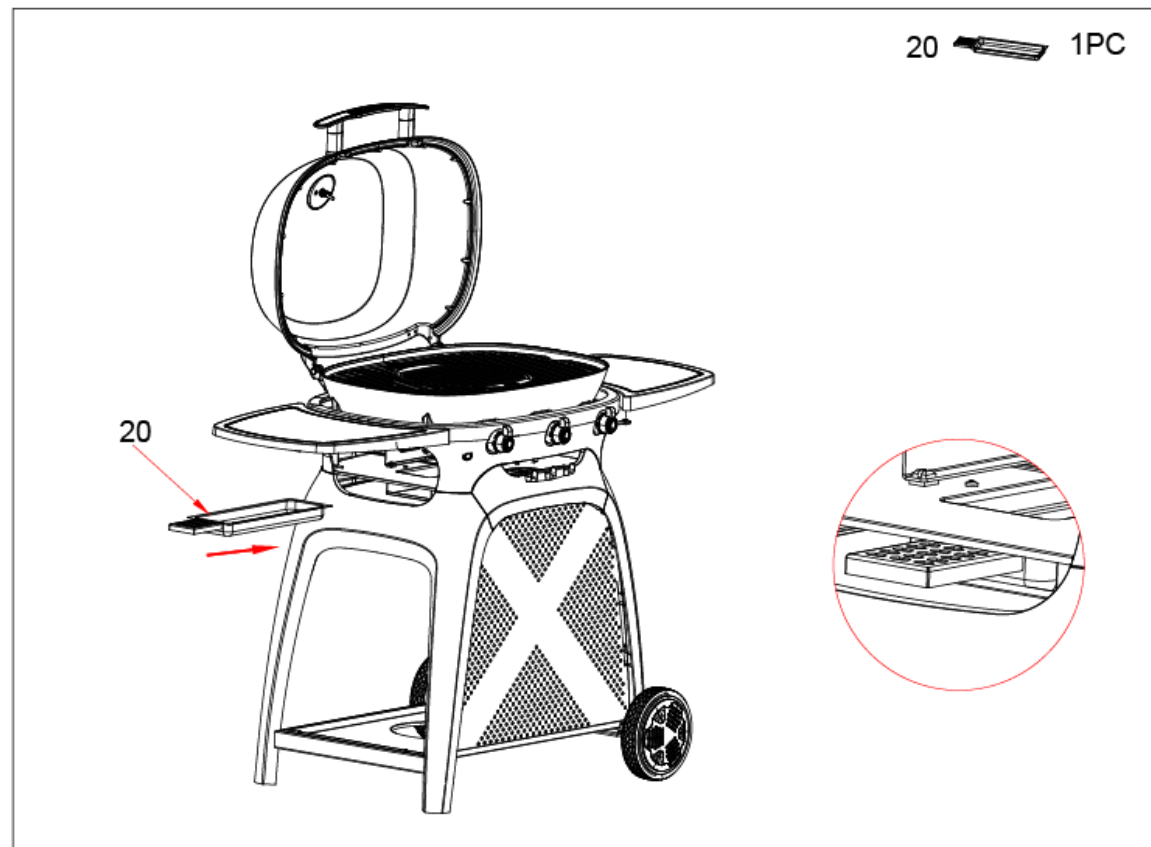


Step 12: Fit the cookware (5, 6 & 7) into the grill body with the ribs of 5 & 6 facing upwards.





Step 13: Slide the grease cup (20) into the slot underneath the grill body.



#### OPTIONAL ACCESSORIES\*:

Slat Set - Inexpensive way to change the look of your X-Grill trolley

Extend your cooking options with the 2-piece Interchangeable Cooking System

Note: Accessories are sold separately.



\*Other accessories may become available with time. Speak to your local dealer, or check your local Masport website for all accessory details

## LEAK TESTING

**When to Test:** The BBQ gas bottle, regulator & hose assembly should be checked for leaks, using the soapy water leak test, every time you reconnect your regulator to the BBQ gas bottle. You should also test after any long period of non-use, such as at the beginning of BBQ season.

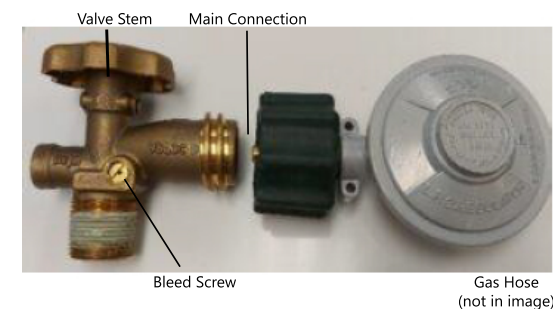
**What to use:** You will need a soapy water solution to check for any leaks. Mixing liquid hand soap with water will work fine (do not use any other household cleaning products).



**How to Test:** Put some soapy water in a spray bottle or a dish. Turn on the gas bottle but do **not** turn on the BBQ. Next, spray the entire valve, regulator and hose assembly with the soapy water including where the hose connects to the BBQ. Alternatively, you can apply the soapy water with a paint brush, basting brush.

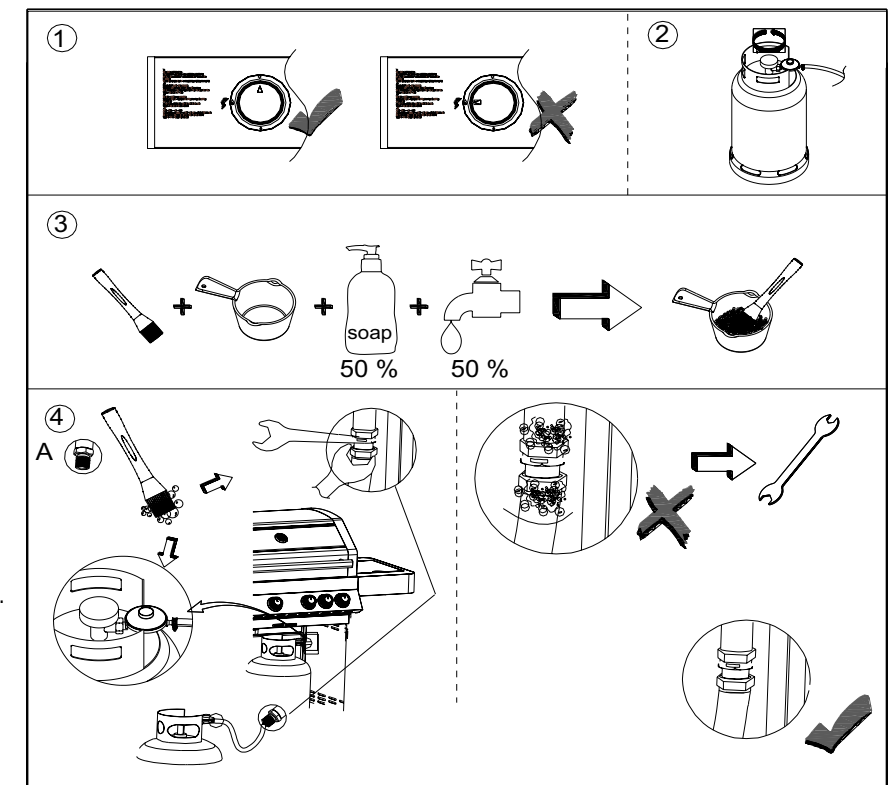
Bubbles will form if there is a gas leak and you may also smell the gas. If you find a leak, turn off the gas bottle immediately!

#### Most likely leak areas:



Do not turn back on or attempt to use the BBQ if a gas leak has been detected, contact your local BBQ Dealer for repair.

Note: The imagery depicted in the instructions may not be an exact representation of your barbecue. However, the steps indicated therein are still applicable.





## INSTALLATION

This barbecue is for outdoor use only and should be placed in a well-ventilated area. Take care to ensure that the minimum clearances guidelines are followed.

### MINIMUM CLEARANCES:

- From sides: 1000mm; From back: 1000mm
- From above (vertical): 1500mm

Keep this barbecue away from any flammable materials! 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 barbecue is not designed for marine use.

### ANY ENCLOSURE IN WHICH THE APPLIANCE IS USED SHALL COMPLY WITH ONE OF THE FOLLOWING:

1. An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.
2. Within a partial enclosure that includes an overhead cover and no more than two walls.
3. Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:
  - a) at least 25% of the total wall area is completely open and unrestricted
  - b) 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 install in, or connect to the consumer piping or gas supply system of a boat or caravan.

See following diagrams for further illustration:

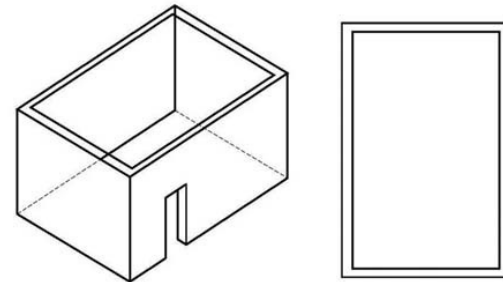


FIGURE F1-OUTDOOR AREA-EXAMPLE 1

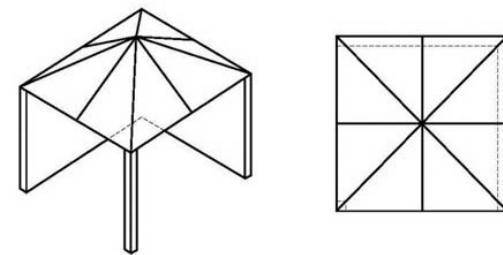


FIGURE F2-OUTDOOR AREA-EXAMPLE 2

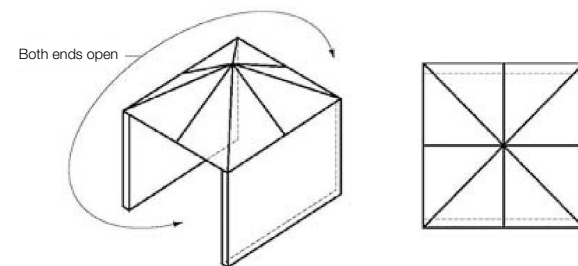


FIGURE F3-OUTDOOR AREA-EXAMPLE 3

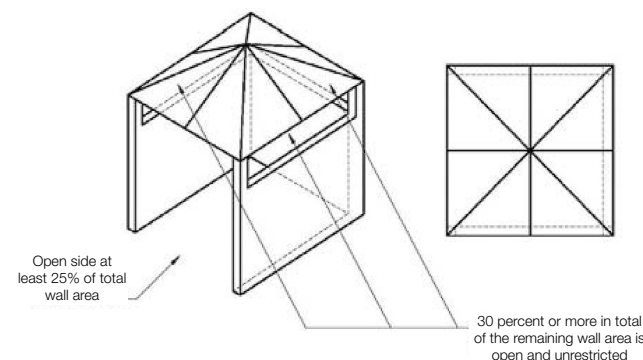


FIGURE F4-OUTDOOR AREA-EXAMPLE 4

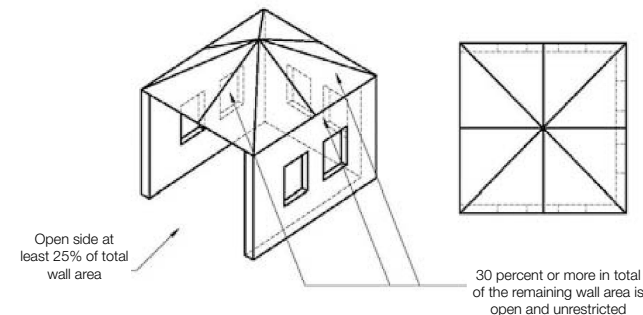


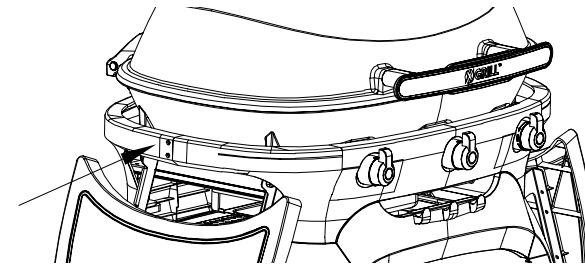
FIGURE F5-OUTDOOR AREA-EXAMPLE 5

## MOVING THE BARBECUE

It is recommended to remove the LPG cylinder from the base of the barbecue, and all cookware from the firebowl to make the barbecue easier to lift and move.

To move the grill, adhere to the following steps:

- 1) Lift the edge of the side table and pull it gently outwards to the limit of its travel.
- 2) Lower the side table such that it sits against the side of the trolley
- 3) Grasp the joint between the front and rear plates of the furnace body with both hands and lift it up to push the grill.



Always fold the side table before lifting to move the grill. Do not move the grill by lifting the side table. This places undue stress on the side table and its hinge, which could lead to premature failure. Any consequential damage will not be covered by the product's warranty.

## OTHER PRECAUTIONS

Do not obstruct any of the ventilation openings in the barbecue body. Also, position the gas supply cylinder inside the trolley, in the cylinder base positioning hole. Should you need to change the gas cylinder, confirm that the cylinder is off, and that there are no sources of ignition (cigarettes, open flame, sparks, etc.) near before proceeding. Be sure to inspect the gas hose and ensure it is free of any twisting or tension. The hose should hang freely with no bends, folds, or kinks, which could obstruct free flow of gas. Apart from the connection point, no part of the hose should touch any hot barbecue parts. Inspect the hose before use. If the hose is damaged, it must be replaced with a hose suitable for use with ULPG and meet the national standards for the country of use. The length shall not exceed 1.5m. Should minimum clearances not be adhered to, severe flare up may be experienced due to lack of airflow around the barbecue, thus voiding manufacturer's warranty.

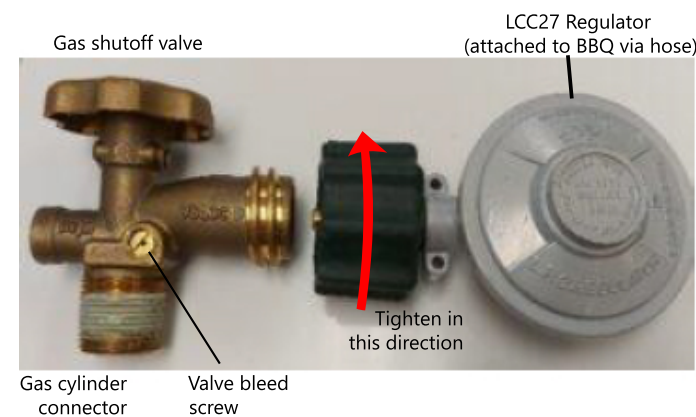
## GAS AND REGULATOR INFORMATION

This barbecue is designed for LP gas use only. Use a gas bottle sized between 5kg minimum and 9kg maximum. Suitable LPG regulators must have an outlet pressure of 2.75 kPa. You must have the proper regulator and bottle in order for the barbecue to operate safely and efficiently. Please consult your local gas dealer for the most suitable gas cylinders. Please note the regulator supplied with this barbecue is of an approved type.

The manifold thread type is 5/8" x 18.

For more information on pipe sizing, please refer to AS/NZS 5601 / AG601.

The gas cylinder must always be stored or used in an upright position.



## FIXING THE GAS REGULATOR TO THE CYLINDER

Confirm all barbecue control knobs are in the off position.

Hand-tighten the regulator supplied with this barbecue to the gas cylinder by screwing the plastic external knob in a clockwise direction. DO NOT OVER TIGHTEN! OVER TIGHTENING RISKS DAMAGING THE REGULATOR'S CYLINDER VALVE SEAL!

Only tighten a further 1/4 turn after resistance is first felt.

DO NOT USE AN ADAPTOR AT THE CYLINDER CONNECTION

## NATURAL GAS CONVERSION KIT

A natural gas conversion kit is available for purchase to allow the barbecue to be connected to, and run off, natural gas piping. Once converted, the barbecue would no longer be able to run using ULPG. For more information, please contact your local dealer or Masport's customer services team.

**The conversion of LPG barbecues to NG should only be undertaken by a fully licensed/registered gasfitter as determined by New Zealand authorities and those of the individual states of Australia. Failure to follow this important instruction could result in serious injury or damage and will deem Masport's warranty null and void.**

## OPERATION



### WARNING!

Before proceeding, be certain you understand the safety information contained in this manual.

**This barbecue is not designed to be used with more than 66% of the cooking area as a solid plate. Full coverage of plates will cause excessive build-up of heat and damage the barbecue.**

- Never leave burners on high for more than 10 minutes unless actually cooking. If the burner makes hissing sounds when lit, it may be burning inside. Turn burner off, allow it to cool and try again.
- Close the gas cylinder valve after each use.
- Never use plastic or glass utensils on the BBQ
- Never use the BBQ in strong winds
- Never lay the gas cylinder down (always keep upright)
- Never allow the flexible gas supply hose or any electrical cord to come in contact with any heated surface of the BBQ.
- Never lean heavily on the side shelves of your BBQ or attempt to transport your BBQ by lifting it from the side shelves.
- Before you start cooking for the first time, clean the BBQ thoroughly with hot soapy water. This is necessary to remove residuals and solvents, oil and grease, which may have remained from the manufacturing process. The hotplate and grill should be thoroughly cleaned in the same manner.



### NOTE:

Before using the barbecue for the first time, the barbecue must be lit and burning for 30 minutes on the "low" setting.



### IMPORTANT

The regulator supplied with this BBQ may incorporate an Excess Flow Control Safety Device. The Excess Flow Control will activate to prevent gas flow should a regulator malfunction occur. It is important that the BBQ operator understands that all gas valves on the BBQ are closed in the OFF position prior to opening the gas cylinder valve. If the BBQ valves are open prior to opening the cylinder valve, the Excess Flow Control will be activated and prevent the BBQ from being lit. To reset, close the BBQ valves and gas cylinder valve, wait for 1 minute and use correct lighting procedure as detailed below.

LIGHTING THE BBQ

Lighting the BBQ is easy, but must be done with due care.

Make sure that the gas is turned on at the cylinder, or that gas is available to the BBQ. Ensure that the hood is open.

DIFFICULTY LIGHTING


If the burner doesn’t light first go, check the gas controls and try a couple more times. If the burner still does not light, wait a few minutes to allow the gas to disperse before trying again. If satisfactory operation cannot be achieved, refer to the troubleshooting guide in this manual or consult your retailer before proceeding.

**Note:** Failure to follow the lighting procedures correctly can lead to a hazardous situation.

MAIN BURNER LIGHTING (INTEGRATED IGNITION)

- 1.Open the lid before igniting the barbecue
- 2.Check all the knobs are in the “●” (OFF) position
- 3.Open the gas control valve at the gas cylinder  
**NOTE:** The valves fitted to this BBQ include a safety feature. The valve must be depressed before turning. This feature prevents accidental activation of the knob
- 4.From the “●” (OFF) position, push in then turn the control knob anti-clockwise to the “🔥” (ON) position until hearing a “click” sound
- 5.Repeat step 4, 3-4 times until the burner is lit
- 6.If the burner fails to light, turn off and wait for 5 minutes, then begin from step 4
- 7.Once a burner is lit, similarly light the remaining burners.
- 8.Turn the knob anticlockwise to adjust the heat. Heat can be adjusted on a continuous scale where:
  - 90 degrees to the left is the lowest burner setting
  - 180 degrees, vertically down is the highest burner setting


FOR MANUAL LIGHTING (MAIN BURNER)


**IMPORTANT**  
Use a match holder and long match stick or BBQ lighter for lighting the BBQ manually to avoid burning your hand.

1. Open the lid before igniting the barbecue.
2. Check all the knobs are in the “●” (OFF) position.
3. Open the gas control valve at the gas cylinder.
4. From the “●” (OFF) position, push in and then turn the control knob anticlockwise to the “🔥” (ON) position.
5. Hold a lit match (in a match holder) next to one of the main burners. The burner will light from the match.

Once a burner is lit, the burner next to it can be turned on and will light off the lit burner. Repeat until all burners are alight.

Each burner can be adjusted. Turn the knob anticlockwise to adjust the heat from High - medium - Low to your heat requirement.

**IMPORTANT**  
Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.

**WARNING!**

- Do not light the grill if odour of gas is present.
- It is important to ensure that all control valves, including the gas cylinder, are turned off after use.
- **Caution / Danger:** Extreme care is required when cooking with hood in closed position. Frequent checks must be undertaken for the heat and temperature to ensure safe cooking.
- Too much heat can cause fire.

TURNING OFF A BURNER

Push in then turn each burner control knob clockwise to the “●” position.

TURNING OFF YOUR BARBECUE

When you have finished using your barbecue, turn off the gas at the bottle. Push in and then turn all the control valves fully clockwise to the “●” position. Wait until the barbecue is sufficiently cool before replacing the barbecue lid or closing its hood. Once cooled, a protective cover should always be fitted to the barbecue to protect it from atmospheric conditions.

LED KNOBS

This knobs on this barbecue are equipped with LED lights. To operate the LED lights, three charged AA batteries must be installed in the battery box. Batteries are not included with the barbecue. To turn the LED lights on and off, press the toggle switch on the left-hand side of the fascia.

GRILL COOKING

The natural juices produced during cooking fall into the body below and vaporise. The subsequent rising smoke bastes the food, as it travels upwards, imparting that unique barbecue flavour.


FLAT/FLAT-RIBBED PLATE

The burners heat the griddle plate directly, which then cooks the food on contact. They are also suitable for cooking items that require high-temperature/short-duration cooking, such as vegetables and smaller cuts of fish. Similarly, these can be used in exactly the same way as a griddle in the kitchen, for searing steaks, cooking eggs, etc.

**DO NOT use the reverse faces of the left and right cookware. The centre plate will not be secure, risking damage to the barbecue or injury.**

COOKING AND USE OF HOOD

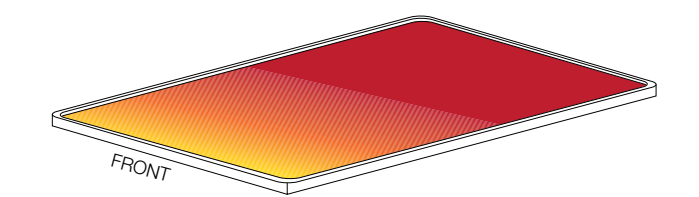
The barbecue is equipped with a roasting hood, giving the option of cooking with hood closed to form an ‘oven’ for roasting food, such as joints of meat, whole chickens, etc.

**WARNING!**

Cooking with the hood closed and the burners on high creates a fire risk. When the hood is closed, a large amount of heat is trapped inside the barbecue. Thus, it is IMPORTANT to make sure that all the burners are turned to the low position to prevent burning of the food and damaging the barbecue. Avoid lifting the hood unnecessarily as heat is lost every time the hood is opened. Use the temperature gauge to check the heat of the barbecue.

**DO NOT ALLOW YOUR BARBECUE TO OVERHEAT. A BARBECUE SHOULD NEVER BE LEFT UNATTENDED WHILE COOKING!**

For safety reasons, barbecue plates and grills will not cook as hot towards the front of the barbecue.




The slightly lower temperature at the front can easily be overcome by rotating the food being cooked around the barbecue plate or grill.

FLARE-UP CONTROL

Flare-ups occur when meat is barbecued, and its fats and juices fall. The smoke from some flare-up helps give cooked meat its barbecued flavour, but excessive flare-up will result in meat being burned. To control flare-up, it is advisable to trim away excess fat from meat and poultry before grilling. Also, the burners should always be placed on the low setting during cooking. Finally, extinguish flare-ups by applying baking soda or salt directly onto the flame tamers. Always protect your hands when handling anything near the cooking surface of the barbecue.

If a fat fire should occur in the drip tray, turn all knobs to the off position, turn off the gas at the bottle, and wait for the fire to go out. Do not pull out the drip tray or douse with water.

**WARNING!**

- **Caution / Danger:** Extreme care is required when cooking with hood in closed position. Temperature of the BBQ must be closely monitored to ensure it remains at a safe level.
- Too much heat can cause fire.

To look after your BBQ, do not cook with the Hood down at High temperature for long periods of time. Use the BBQ cover when BBQ is not being used to protect it from photo-degradation in direct sunlight.

TROUBLESHOOTING

BEFORE CALLING FOR SERVICE

If the grill does not function properly, use the following checklist before contacting your dealer for service.

APPLIANCE APPROVED FOR OUTDOOR USE ONLY

USE ONLY THE 5/8” x 18 GAS CONNECTION HOSE AND REGULATOR PROVIDED BY THE MANUFACTURER!

If a replacement is necessary, please contact either our Customer Service Department or your local dealer.

The use of unauthorised parts can create unsafe conditions and will void your warranty. Refer to the warranty terms at the end of this owner’s manual for further information.

STORAGE OF THE GRILL

1. Clean the BBQ.
2. Store the BBQ outdoors in a dry, well ventilated area and out of reach of children when LP tank is connected to the grill. Use the supplied BBQ cover to protect the BBQ from environmental conditions.
3. Store the BBQ indoors ONLY after the LP tank is turned off and removed, the LP tank must be stored outdoors, out of reach of children, NEVER store the tank in a building, garage or any other enclosed area.
4. If using a cover for your barbecue, check your BBQ every few weeks.

CHECKLIST

Problems	Possible Cause	Solutions
<b>Integrated Ignition</b> When push the knob and turn anticlockwise:		
- Won't light	Orifice blocked	Check the orifice for blockage
- No spark	Dirty contacts of the electrode and or loose contacts	Remove the connecting wire, clean and reconnect firmly
- Still no spark	Electrode terminals are damaged	Inspect electrode and replace if damage
- Weak spark	Due to moisture / food residue on the electrodes	Remove the moisture using paper towel / clean the electrode
- Spark at places other than the tip of electrode	Ignition wire damaged	Replace the ignition wire
<b>Burner can't light by match</b>	No gas	Open the LP tank valve
	Gas flow is not smooth	Clear burner tubes
	Incorrect assembly between burner and valve	Re-assemble
<b>Yellow or orange flames, with gas odour</b>	Incomplete combustion	Check the burner inlet for obstructions such as spiders  Check air shutter for correct adjustment  Check for the source
<b>Low heat with knob in “high” position</b>	Gas hose bent or kinked	Straighten
	Burner or orifice blocked	Clear
	Low gas pressure	Check Cylinder/ Regulator
	Grill not preheated	Preheat the grill for 15 minutes
<b>Flare up</b>	Excessive meat fat	Cut off fat before grilling
	Excessive temperature	Adjust knobs
	Grease deposit	Clean
<b>Flame out</b>	Excessive winds	Find a less windy place
<b>Flame lifting</b>	Excessive gas pressure	Call the gas dealer
<b>Flashback</b>	Burner port blocked	Clean
<b>Grease fire</b>	Grease accumulated in food	Turn off knobs, LP tank valve, leave lid open, let fire burn out. Clean the grill when cool.



CARE AND MAINTENANCE

Regularly clean your barbecue between uses and especially after extended periods of storage. Ensure the barbecue and its components are sufficiently cool before cleaning. Do not leave the barbecue exposed to outside weather conditions or stored in damp, moist areas.

- Never douse the barbecue with water when its surfaces are hot.
- Never handle hot parts with unprotected hands.

While our products are made to the highest standards and all care is taken to make them as weather proof as possible, we cannot accept responsibility for rust occurring on exposed metal parts unless this is a result of faulty manufacture of parts.

In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the unit is covered when not in use, especially during the winter months.

STAINLESS STEEL CARE AND CLEANING ADVICE

Cleanliness and stainless steel are closely related. Stainless steel performs best when clean - cleanliness is essential for maximum resistance to corrosion and to maintain the good looks and life of your BBQ.

TYPES OF SURFACE CONTAMINANTS

Fingerprints and Stains

Fingerprints and mild stains resulting from normal use are the most common surface contaminates. They can be removed with a glass cleaner or with a soft rag. This should be followed by a thorough warm water rinse.

DIRT

Like any surface that is exposed to the environment especially in coastal areas, the barbecue can get dirty. Cleaning with warm water with or without a gentle detergent is sufficient. Next in order are mild non-scratching abrasive powders such as typical household cleaners. These can be used with warm water, nylon bristle brushes, sponges, or clean cloths. Carbon steel brushes or steel wool should be avoided as they may leave particles embedded on the surface which can lead to RUSTING. Cleaning should always be followed by rinsing in clean hot water.

GREASE

Grease may soil surfaces in food preparation. These soils may be mildly corrosive if left or may not allow the surface to maintain passivity, and so regular removal is a necessity for the appearance.

TYPES OF CLEANERS AND METHODS

Consider the possibility of scratching and the potential for post-cleaning corrosion caused by incompletely removed cleaners. Avoid using abrasive cleaners unless absolutely necessary.

CLEAN WATER AND WIPE

A soft cloth and clean warm water should always be the first choice for mild stains and loose dirt and soils. A final rinse with clean water and a dry wipe will complete the process and eliminate the possibility of water stains.

HOUSEHOLD CLEANERS

Household cleaners fall into two categories: detergent (non-abrasive) and abrasive cleaners. Abrasive cleaners are more effective but introduce the possibility of scratching the surface. A neutral cleaner low in chloride is essential. The cleaning method generally employed with these cleaners is to apply them to the surface and follow by cloth wiping in the direction of the grain or polish lines (not across them). The cleaned surface should be thoroughly rinsed with clean water and wiped dry with a soft cloth if water streaking is a consideration.

CAST IRON COOKING SURFACES

Before cooking with the grill, flat plate or deep dish (if supplied with your BBQ) clean these with hot soapy water to remove any oil or residue from the packaging or manufacturing process. Wash with clean water and let the plates dry naturally. Prior to lighting your BBQ place them back into the BBQ. Then after lighting your BBQ, let the plates warm up slowly over a period of 30 minutes, during this time increasing the heat. You will notice slight vapors rise from the plates, this is natural as residues are burned off. Turn off your BBQ to allow the plate to cool slightly. The plates can now be prepared with the addition of cooking oil. Take care that the plates are not at a temperature where adding the oil will cause a hazard. Brush the oil over the plate, allowing the oil to be absorbed into the surface. Allow the plate to fully cool, then remove any excess oil. The BBQ is now ready. Repeat the above to keep the plate and grill in a ready condition after each BBQ session.

PORCELAIN ENAMEL COOKING SURFACES

Porcelain Enamel surfaced items should be treated with care and should not be cleaned with an abrasive cleaner or scratchy cleaning item. Surfaces will crack or chip if hit or dropped. Porcelain Enamel surfaces should NOT be regarded as ‘Non-stick’, use of cooking oil is required as normal. Food will likely stick to an overheated or un-oiled enamel surface. The surface will be more easily cleaned by first soaking overnight.

BURNER MAINTENANCE

Provided that they are operating correctly, in normal usage, burning off the residue after cooking will keep the burners clean. The burners should be removed and cleaned annually, or whenever heavy build-up is found, to ensure that there are no signs of blockage (debris, insects) in either the burner portholes, the primary air inlet, or the neck of the stainless steel burners. Use a pipe cleaner to clear obstructions. When refitting the burners, be careful to check they are positioned as follows. The neck of the burner fits over the valve outlet, the top flaps of the gas collector boxes fit over the top surfaces of the burners.

BURNER MAINTENANCE AND REPLACEMENT

The stainless steel burners do have a limited operating lifespan, these products are often exposed to cooking marinades and extreme heat in an area of the barbecue which can be neglected during regular cleaning.

Replacement parts are available from your local barbecue dealer.

SPIDER AND INSECT WARNING!

Spiders and insects can nest in the burners of the grill and cause the gas to flow from the front of the burner. This is a very dangerous condition, which can cause a fire to occur, thereby damaging the grill and making it unsafe to operate.

WHEN TO LOOK FOR SPIDERS


You should inspect the burners at least once a year or immediately after any of the following conditions occur:

- The smell of gas in conjunction with the burner flames appearing yellow.
- The BBQ does not reach temperature.
- The BBQ heats unevenly.
- The burners make popping noises.

GREASE CUP

After every use, check the grease cup for fat build-up. Failure to maintain these areas could result in a fat fire or excessive flare up. This can severely damage your barbecue and such negligent damage is not covered by the warranty.

BARBECUE BODY



**WARNING!**  
Not cleaning the barbecue can pose a fire risk!

Regularly remove excess grease or fat from the barbecue body with a soft plastic or wooden scraper. It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only. Remove cooking surfaces and burners before full cleaning. Do not immerse the gas controls or manifold in water. Check burner operation after carefully refitting into body.

FIXINGS

All screws and bolts, etc. should be checked and tightened on a regular basis.

END OF THE COOKING SESSION


After each cooking session, turn the BBQ burners to the “HIGH” position and burn off for 5 minutes. This procedure will burn off food residue, thus making cleaning easier.

STORAGE

Store your barbecue in a cool dry place. Cover the burners with aluminium foil in order to prevent insects or other debris from

collecting in burner holes. A protective cover should always be fitted to the barbecue to protect your investment from the elements when not in use. If the barbecue is to be stored indoors, the gas bottle must be disconnected and left outside. The gas bottle should always be stored outside, in a dry, well-ventilated area, away from any sources of heat or ignition. Do not let children tamper with the bottle.

To protect your investment it is recommended that BBQs are protected by the supplied BBQ cover. But please note that prior to using a protective cover, the BBQ should always be cool, cleaned of any surface contaminant or dirt and be thoroughly dry. Failure to follow this information can lead to a BBQ cover being a corrosion breeder rather than a protective tool.






**NOTE:**  
If leaving your BBQ covered for long periods, occasionally check for corrosion and insect habitation. Oil surfaces for extra protection.

SERIAL NUMBER

The serial number of your barbecue is located on the data plate of the BBQ, found on the rear of the BBQ frame. If you require any further assistance with your barbecue from your local dealer or Masport, please have this serial number handy as it will allow us to quickly identify the barbecue.

TECHNICAL DATA

Name	IAPMO Approval	Injector (mm)	Pressure (kPa)	Inp/Burn (Mj/h)	Total (Mj/h)	
Masport X-Grill	GMK10873	ULPG:	L/B 0.84 M/B 0.96 R/B 0.84	2.75	1 x 11.6 2 x 9.0	29.6
Model		NG:	L/B 1.35 M/B 1.50 R/B 1.35	1.13	1 x 11.6 2 x 9.0	29.6
BG03-300A / 553350						
Gas Supply Pressure, ULPG Min: 2.75kPa; Max: 3.45kPA			Gas Type: NZ & AU: Universal LPG or NG		Gas Supply Pressure, NG: 1.13 kPa Complies to: Standard AS/NZS 5263.1.7:2020	
Minimum Clearance : From Top of BBQ: 1500mm, From Sides: 1000mm, From Rear : 1000mm						
Distributed by <b>MASPORT LIMITED</b>		<div><div>Read the instructions before using the appliance</div><b>USE OUTDOOR ONLY</b></div> <div><b>WARNING:</b> When cooking with the hood closed, turn control knobs to low rate position.</div> <div>Do not install in, or connect to the consumer piping or gas supply system of a boat or caravan.</div> <div><div>543790.A.0</div></div>				
<b>MASPORT LIMITED</b> 320 Ti Rakau Drive, East Tamaki, Auckland 2013, New Zealand PO Box 14349, Panmure Auckland 1471, New Zealand						
<b>MASPORT AUSTRALIA PTY LIMITED</b> 27 Commercial Drive, Dandenong South, Melbourne, Victoria 3175, Australia PO Box 533, Braeside, Victoria 3195, Australia						
For storage and cylinder exchange, disconnect hose at the cylinder only, do not disconnect hose from the appliance.						



For Barbecue Products

OWNER'S WARRANTY

IMPORTANT. Please read the Owner's Manual and Warranty before using this product. The Warranty does not cover damage due to misuse or failure to follow the instructions.



THE MASPORT X-GRILL EXPRESS WARRANTY

1.

Warranty provider

1.1

The Express Warranty set out below is provided by Masport Limited, a New Zealand company located at 320 Ti Rakau Drive, East Tamaki, 2013, Auckland, New Zealand. For any questions regarding this Express Warranty or to make a warranty claim call 0800 627 767 (New Zealand) or 1300 366 225 (Australia) or contact your local Masport Specialist Retailer.
2.

General warranty coverage

2.1

The New Zealand Consumer Guarantees Act 1993 ("New Zealand Consumer Act") and the Australian Competition and Consumer Act 2010 (including the Australian Consumer Law 2011) ("Australian Consumer Law"), as well as other laws in each of those jurisdictions, guarantee or imply certain conditions, warranties and undertakings, and give you other legal rights, in relation to the quality and fitness for purpose of our products sold in New Zealand and Australia respectively.

2.2

For products sold in New Zealand, these conditions, warranties and undertakings cannot be modified or excluded by any contract, except in those circumstances contemplated by section 43(2) of the New Zealand Consumer Act.

2.3

For products sold in Australia, our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or a 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. What constitutes a major failure is set out in the Australian Consumer Law.
3.

Express Warranty

3.1

Masport warrants to you that each Product will be free from material defects in workmanship or materials from the date the Product is originally purchased until the end of the warranty period set out in the table below for each component ("Express Warranty").

Covering	Warranty Period
Aluminium Bowl & Hood (Furnace Body)	5 years
Paint & Colouration	2 years
All Remaining Parts	2 years

3.2

Despite the table above, where the Product is used for business, commercial, industrial, institutional, rental or other income producing purposes, the warranty period for each Product is 3 months from the date the Product is originally purchased.

3.3

Masport will repair or replace (at Masport's sole option) any Product that does not comply with the Express Warranty. The repair or replacement by Masport may be performed by a Masport agent or Specialist Retailer. You will not be charged for any labour costs involved in the repair or replacement but must bear the cost of transporting or delivering the Product to and from the location of the Masport agent or Specialist Retailer where the warranty claim is made.

3.4

Masport warrants that repair facilities and spare parts will be made available for each Product only from the date the Product is originally purchased until the end of the applicable warranty period as set out in the table above or in clause 3.2, but for no longer period.
4.

Exclusions from Express Warranty

4.1

No warranty is given under clause 3 where any defect, malfunction or failure is caused or contributed to by any of the following:

(a)

warranty excludes batteries;

(b)

modification, repairs or alteration of the Product carried out by persons other than authorised Masport service agents or use of non-genuine parts. This includes conversion of the Product to natural (NG) and piped gas by personnel other than a qualified gas fitter;

(c)

defect or failure caused by the product not being assembled, or used in accordance with, the instructions outlined in this owner's manual;

(d)

normal wear and tear (e.g. surface rust on cooking plates, discolouration of burners, fading of paint, plastic and covers);

(e)

accidental damage (e.g. surface coating scratches), misuse (e.g. damage from using cleaning products not recommended by Masport), neglect (e.g. failure to clear insect infestation);

(f)

any event outside of Masport's reasonable control, including without limitation, adverse weather conditions (e.g. rust accumulating in coastal conditions, fading of paint, plastics and covers);

5.

Express Warranty in addition to consumer protection laws

5.1

Despite anything else in this warranty card, nothing in this warranty card will exclude, limit or modify any Consumer Protection Warranty or any liability of Masport imposed by applicable law if to do so would be unlawful or make any part of this warranty card void or voidable.

5.2

The Express Warranty is in addition to any Consumer Protection Warranty that may apply, for example, under the New Zealand Consumer Act or the Australian Consumer Law, or under the laws of the place where the Product was purchased. To the extent permitted by applicable law, Masport's liability under any Consumer Protection Warranty will be limited (at Masport's sole option) to Masport repairing or replacing the relevant Product or paying for such repair or replacement.
6.

No other warranties or liability

6.1

Subject to Clause 5, Masport excludes all Express or implied warranties, guarantees, conditions or terms in relation to the Product. All statements, technical information and recommendations about the Product are believed to be reliable, but do not constitute a guarantee or warranty. No statements, representations or recommendations other than those contained in the official technical information published by Masport, will bind Masport, unless made in writing signed by an authorised representative of Masport.

6.2

Subject to Clause 5, in no event will Masport be liable (whether in contract, tort, negligence or in any other way) for:

(a)

loss of profits or savings, loss of goodwill or opportunity, loss of production or wasted time; or

(b)

loss, damage, cost or expense of any kind whatsoever which is indirect, consequential, or of a special nature, arising directly or indirectly from the Product, even if Masport had been advised of the possibility of such damages.

6.3

Subject to Clause 5, in no event will Masport's total liability under any claim of whatever nature arising directly or indirectly from the Product exceed the price you paid for the Product.

6.4

This warranty card embodies the entire agreement between you and Masport in relation to the subject matter of this warranty card and supersedes all prior understandings, communications and representations between you and Masport, whether oral or written. No amendment to this warranty card will be effective unless in writing and signed by an authorised representative of Masport. You may not assign or transfer the Express Warranty without the prior written consent of Masport. This warranty card will be governed by the law of New Zealand and Australia, and will be subject to the non-exclusive jurisdiction of the New Zealand and Australian courts.
7.

How to obtain service for a faulty Product

7.1

You must return the Product to the place of purchase or any Masport Specialist Retailer, along with reasonable evidence of the date the Product was purchased, for example, an original receipt.

7.2

Masport or its agent will assess the claim and if accepted, will repair or replace the Product in accordance with the normal practices of the relevant Masport service agent.

7.3

All claims under the Express Warranty must be made within the relevant warranty period.
8.

Definitions

In this warranty card:

8.1

"Consumer Protection Warranty" means any warranty, guarantee, term, condition, right or remedy implied or imposed by applicable law;

8.2

"Express Warranty" means the warranty in Clause 3.1;

8.3

"Masport" means Masport Limited, a New Zealand company located at 320 Ti Rakau Drive, East Tamaki, 2013, Auckland, New Zealand with an Australian office located at 27 Commercial Drive, Dandenong South, Victoria 3175, Australia;

8.4

"Product" means the Masport product accompanying this warranty card;

8.5

"You" means the original purchaser of the Product.

Revised July 2023

Thank you for purchasing your Masport product. We know that you'll enjoy it!  
To register your product warranty, simply visit our website: [www.masport.com](http://www.masport.com).

Failure to register your product warranty will not affect your rights under any Consumer Protection Warranty, however registration may help Masport deal with any warranty claim more efficiently.



Masport Limited  
320 Ti Rakau Drive, East Tamaki  
Auckland 2013  
New Zealand  
P: 0800 627 767

Masport Australia Pty Limited  
27 Commercial Drive, Dandenong South  
Braeside, South Victoria 3175  
Australia  
P: 1300 366 225