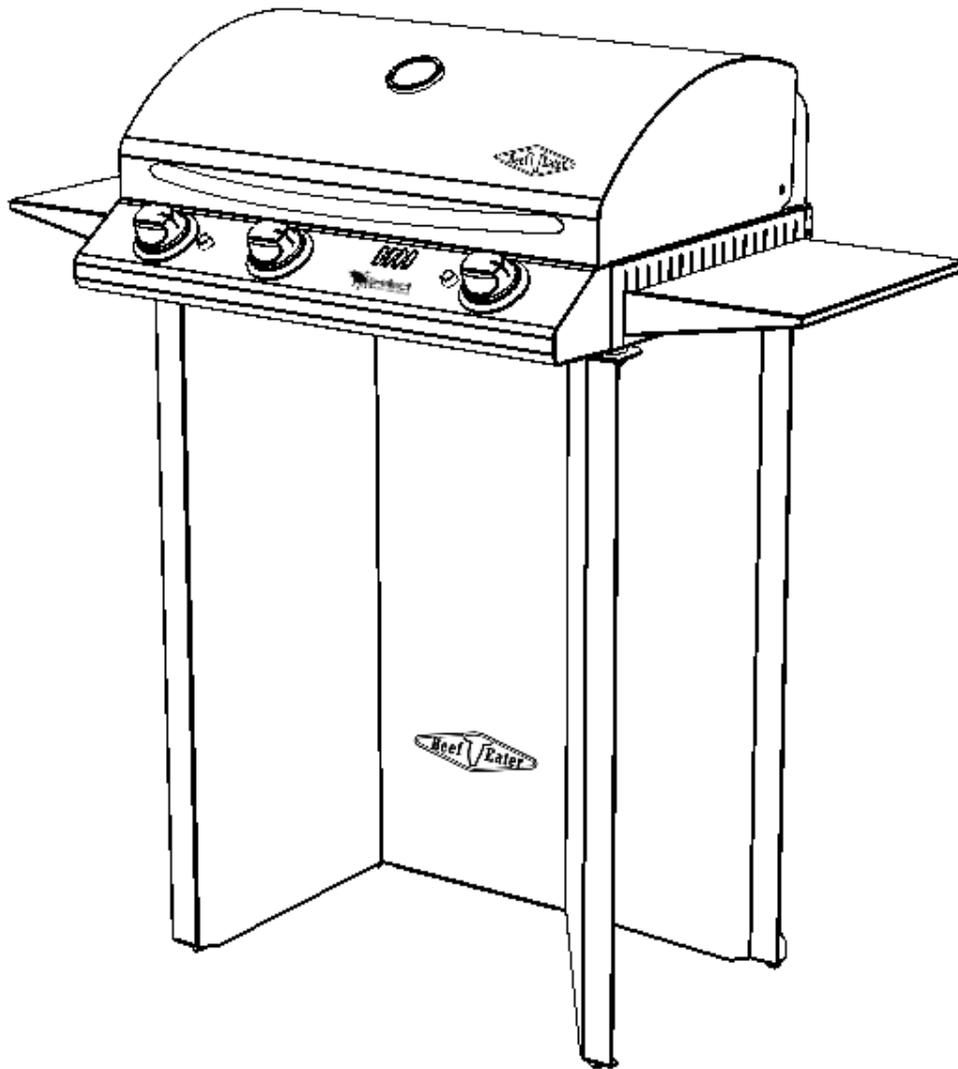




Electric Barbecue

Operation, Care and Installation Instructions



14820 Electric Convection Barbecue



Dear Customer,

Thank you for purchasing this BeefEater appliance, and we are sure that you will have many years of satisfying barbecuing with it.

In order to make this experience a better, safer one, please read the safety precautions below, and keep this instructions book for later reference.

Safety Notes

- This appliance is intended for household use only. It is designed to be used in sheltered areas only and must not be exposed to the elements.
- The appliance must not be operated or left out in the weather. Do not expose the barbecue to rain or wet conditions.
- Never leave BBQ unattended during use as overheated fat and oil may catch fire.
- Moisture presence in the appliance will increase the risk of electric shock.
- Before carrying out any kind of maintenance or cleaning, disconnect the BBQ from the mains supply.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure that they do not play with the appliance.
- Never leave children unattended in the area where the barbecue is being used.
- Climbing on appliance, to reach items, could damage the appliance or result in scalding or serious injuries.
- Allow hot utensils to cool in a safe place, out of reach of small children.
- Barbecue surfaces are hot during use. The barbecue can remain hot, even after it is turned off. When using the barbecue or, while it is hot, do not touch the cooking surfaces, appliance body, heating elements, or immediate surroundings as these areas become extremely hot and can cause burns.
- Only use the handles and knobs provided to operate the appliance.
- Always let completely cool, turn off power and remove cord before attempting to move the barbecue.
- This appliance has a power cord fitted with an earthed plug. This is a safety feature intended to help reduce the risk of electrical shock. Do not attempt to modify or change the cord or plug supplied with this appliance.
- Ensure to use the appliance with an earthed wall power-point socket.
- For your safety, we strongly recommend fitting a current leakage / safety cut off switch - between the power cord and the power point.
- The length of the power cord used on this appliance was selected to reduce tripping and tangling hazards. If a longer cord is necessary, only use an approved extension cord fitted with a current leakage / safety cut off switch.
- The electrical rating of any extension cord, if used, must be equal to or greater than the rating of the barbecue.
- When using an extension cord, always unfold the cord completely and do not allow the cord to remain coiled up, this can cause the cord to overheat.
- To protect against electrical shock, do not immerse cord and plug assembly or heating elements in water or other liquids. Do not place appliance in dishwasher.
- Do not let power cord hang over edge of table or counter, or touch hot surfaces, including the stove or other appliances.
- Always attach plug to appliance first, then plug cord into the wall outlet.
- Unplug the cord from outlet and appliance when not in use and before cleaning appliance.
- Allow appliance to cool before cleaning, removing or, replacing parts from this appliance.
- Always use the appliance on a dry, level surface.
- Do not use the appliance for any purpose other than its intended use.
- Do not operate the appliance with a damaged heating element, cord or plug or after the appliance has malfunctioned or has been dropped or damaged in any manner.
- Do not operate the appliance if you, or the appliance, are wet or damp or you are standing in a wet or damp area.

Continued:

- Do not place the appliance or power cord on or near a hot gas or electric burner, or in a heated oven.
- Do not use charcoal, briquettes or other solid fuels in this appliance.
- Do not heat any unopened glass or metal container of food on the barbecue. Pressure may build up and cause the container to burst, possibly resulting in serious personal injury or damage to the barbecue.
- To prevent fire and smoke damage, remove all packaging before operating.
- The best time to clean the barbecue is immediately after cooking is completed when the barbecue has been turned off and it has cooled.
- Be sure appliance is off and all parts are cool before handling or cleaning. This is to avoid damage and possible burns.
- Never spray water onto the appliance while it is operating or connected to power.
- The barbecue can remain hot even after it is turned off.
- Never use the barbecue if the grease retainer tray is not installed. Tray should be pushed all the way in at all times. Fire or explosion can result from an improperly installed grease retainer tray. Do not cover or line the grease tray with aluminium foil.
- Only use an approved absorbent material and do not overfill the tray.
- Do not allow grease to accumulate on the cooktops or the grease tray. Allowing excessive amounts of grease to build up on the cooking surfaces or inside the grease tray may cause a fire which will void the warranty on the appliance. To reduce the risk of fire, always clean barbecue after use.
- When finished barbecuing, turn off all power controls and timer, then turn off the power at the power point and then remove plug from outlet.
- Let barbecue cool completely, then remove power cord from cord receptacle.
- Unless specifically recommended in this manual, do not repair or replace any part of the appliance.
- Only use genuine replacement parts.
- Repairs to this appliance must be carried out by a qualified technician or appliance service technician. Do not attempt to repair this appliance yourself.

In Case Of Fire

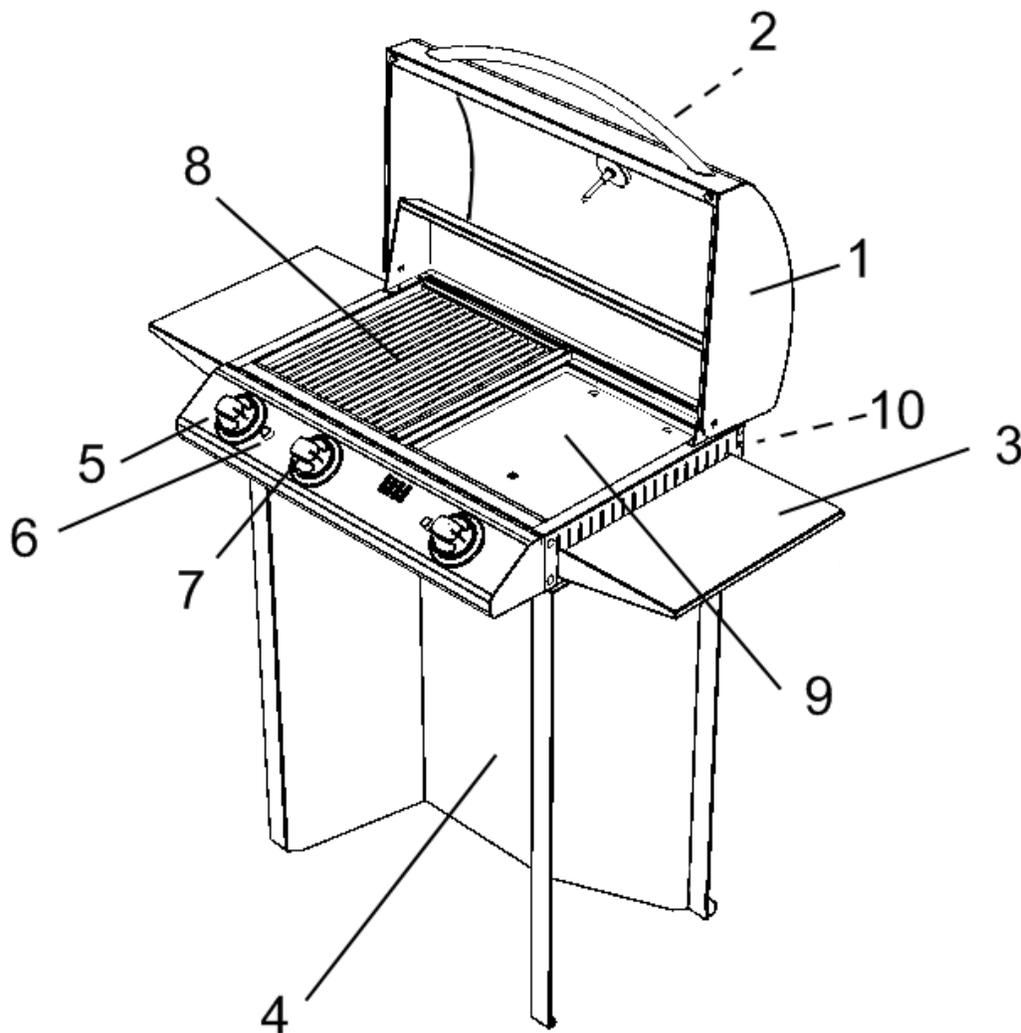
- Never pick up a pan or pot that is alight.
- In the event of a fire, immediately turn the appliance off and remove the power cord at the wall socket.
- For pans or pots with the contents alight, smother the fire with a tight-fitting lid, or flat tray.
- For grease fires outside of the pan, smother the flames with baking soda or use a dry chemical or foam-type fire extinguisher. (Follow the manufacturers instructions).
- Do not use water on grease fires. Never use water to extinguish a fire on this appliance.

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Know Your S-ELECT Barbecue



1. Stainless Steel Hood.
2. Built-in Temperature Gauge.
3. Removable Stainless Steel Shelves.
4. Optional Stand (sold separately).
5. 2 independent Element Control Knobs.
6. 2 independent Operating Indicator Lights.
7. 30min AutoShutOff timer.
8. Removable Stainless Steel Cooking Grill.
9. Removable Stainless Steel Cooking Plate.
10. Fully Extractable Grease tray.

Using Your Appliance

Before first use:

Before you use this product for the first time, read and follow all instructions to prevent the potential of fire, electric shock, personal injury or damage to the appliance as a result of improper usage.

Remove all packaging material.

Wipe the barbecue body with a damp soapy cloth. Dry the appliance with a soft, dry, clean cloth or towel.

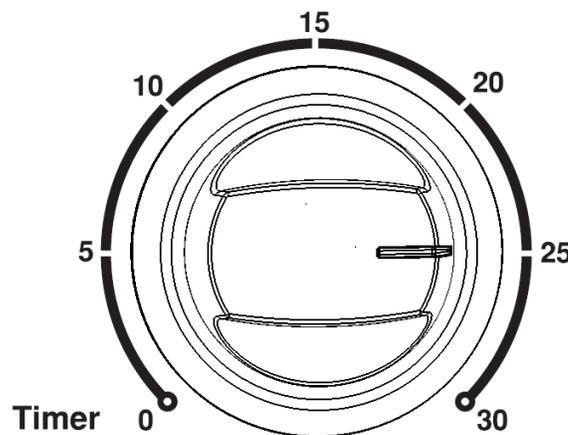
If a part is removed, be sure it is correctly replaced.

Once clean, set both of the appliance's cooking zones to 'Hi' and allow the appliance to run, hood closed, for 15 - 20 minutes. A small amount of smoke emitting during this process is normal, and will dissipate after a short while.

Operating the Timer:

Turn the timer control knob clockwise to any desired time, up to 30 mins.

Once set, the timer will begin to count back to '0' (off), at which time a single ring will sound and, the heating elements will be automatically turned off.



Note: the best way to achieve an accurate cooking time is to turn the knob a bit past the exact point, and then back up to the desired time.

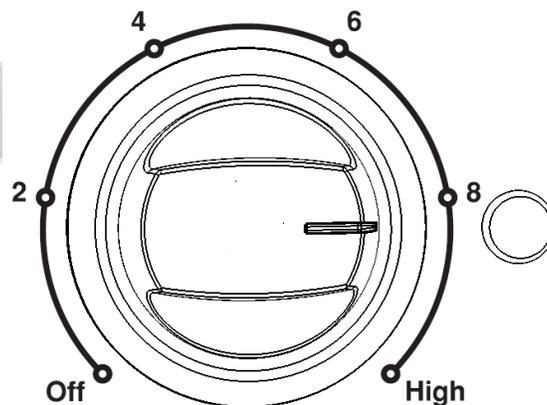
Note: The timer can also be used by itself as a utility timer for other cooking tasks.

Setting the Heat:

Each of the two cooking zones is fitted with an independent control.

To start the zone working you need to do two things:

1. Turn the knob from the 'off' position clockwise, into the desired heat level.
2. Select the required cooking time using the Timer as described above.



The element will now work at the selected heat level until the set time had lapsed.



Note: as long as the element is operating, the indicator light next to the corresponding knob will be illuminated.

Using the Temperature gauge:

The temperature gauge is designed to give you a general reading of the temperature inside the roasting hood, when the hood is closed. Opening and closing the hood will have a great effect on the cooking temperature, but even more on the operation of the temperature gauge. Allow the temperature gauge time to stabilise before reading the temperature.

Never allow the temperature of the appliance to operate inside the Red zone (275°C/500°F) on the dial face. If temperature reaches these levels, turn the heat setting down or turn the appliance off and wait for it to cool enough before using again.

Cooking:

Barbecuing on an electric barbecue may be different to barbecuing on gas or other appliances.



This barbecue is designed to be used with the hood closed. We recommend you keep the hood closed at all possible times during heat up and cooking.

It is best to preheat the barbecue with both elements on 'High', and the hood closed, for approximately 12-15 minutes before starting to cook. Preheating improves the cooking process and flavour of meats, as the high temperature at the cooking surface assists with quickly searing the meat and as such helping to retain the juices.

Note: to expedite the pre-heating process, you can remove the cooking plate prior to turning the barbecue on, and replace it after approximately 10 minutes.

Do not overload the cooking surfaces as this will impair cooking performance.

After initial searing you can turn meats and vegies as required to achieve your desired level of doneness. For best results you should only turn food once, cooking evenly on both sides to your desired level of doneness. Frequent turning of food may lead to juices being lost, resulting in dried out food.

Barbecuing Tips

Do not allow excessive amounts of fat in food. Only a small amount is needed to produce that smoky, grilled flavour.

Grease drippings may occasionally ignite to produce harmless puffs of flame for a second or two. This is a normal part of the cooking process.

Excess flare-ups indicate that either the barbecue interior needs to be cleaned or that the food has excessive amount of fat.

Should excess grease cause sustained flare-ups while cooking, remove meat from barbecue.

This barbecue is designed to operate with the hood in the closed position.

When using the barbecue in such manner, the food will be cooked from both above and below through convection of the heated air within the cooking space, as well as the direct heat from the cooking surfaces.

When cooking this way, initially sear the meat on one side, then turn over, keep the hood closed and turn the temperature setting down to allow the internal convection currents to cook the food slowly.

Important!

When cooking with the hood closed using the Roasting Hood, frequently check the food being cooked to avoid a fire starting through meats that contain excessive fats or grease.

Never leave the appliance unattended while it is operating and in particular, when cooking with the hood closed, you must pay careful attention to the cooking food.

Cooking Notes:

Technical Information



Note: Do not modify this appliance. Any deviation from factory settings could result in a safety hazard.

220-240v 50/60Hz 2200w

Dimensions	WIDTH [mm]	DEPTH [mm]	HEIGHT [mm]	WEIGHT [Kg]
S-ELECT	600	480	285	20

Maintenance and Care

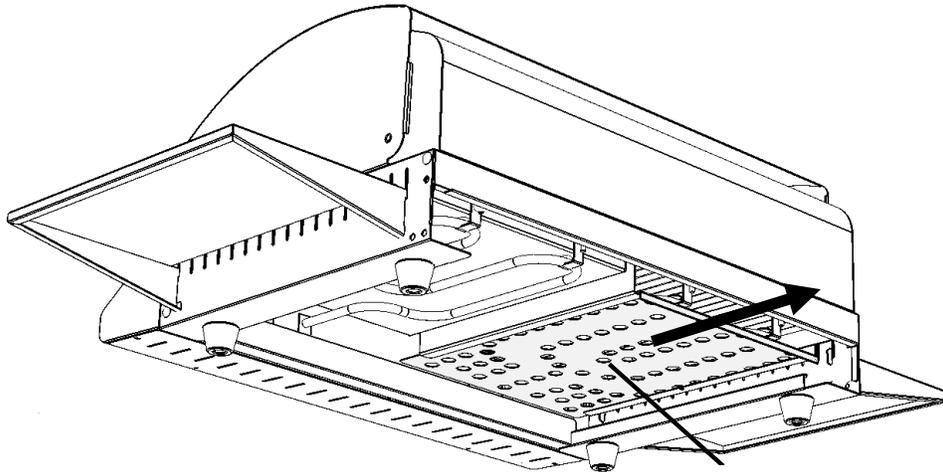
Heat Reflector

Your S-ELECT barbecue is fitted with a specially designed Heat Reflector, positioned under the element on the grill side.

The reflector assists with directing the element heat upwards, and thus shortens the cooking time.

The reflector can easily be taken out for washing, and for a more efficient operation we recommend it is regularly washed.

To take out the reflector, remove the grease tray completely, and then pull the reflector out the same way through the rear. Once clean and dry, ensure to replace correctly on the brackets provided.



Reflector
(Shown from bottom with grease tray and bottom panel removed.)

Cleaning:

To prevent staining and discoloration, clean appliance after each use.

Cooktops, Reflector and Grease tray:

Allow appliance to completely cool, remove the grease tray, plate and grill and scrub them with a brass bristle brush in hot soapy water. Rinse and dry thoroughly before returning to the barbecue.

To remove more stubborn deposits: Soak the cooktops in warm to hot soapy water for approximately 20 minutes and then scrub with a brass bristle brush. Rinse and dry thoroughly before returning to the barbecue.

Cooktops are dishwasher safe, and can be washed in the dishwasher if so desired.

Hood and Body:

Wipe the inside hood and body with a mild detergent and warm water. The external surfaces may be cleaned in the same fashion.

Wipe dry thoroughly before storing.



Do not use wire wool pads, scrapers, scouring materials, bleaches, or harsh abrasive cleaners on your barbecue.

Inspect your cord and plug regularly, and if any signs of damage are apparent, cease using it immediately, and contact your BeefEater dealer to arrange for a new one.

Troubleshooting

Condition	Possible Cause	Solution
Element won't come on	No power	Check that there is power in socket
	Level of heat not selected	Turn knob in clockwise direction to required heat
	No time selected	Activate the timer
	Cord not plugged in properly	Tighten cord connection on both ends
Temperature gauge is slow to react	Too much food on cooking surface	Cook smaller quantities at a time
	Temperature gauge probe is dirty	Open hood and clean the temperature gauge probe
	No heat from elements	See above.
Circuit breaker tripping	Barbecue Damage	Cease using and seek professional advise
	Overload	Too many appliances working on same circuit. unplug other appliances and reset
	Wiring electrical fault	Cease using and seek professional advise
Discolouration of hood or cooking surface	Incorrect cleaning material or procedures	Refer to this book for correct cleaning

Service Assistance

To assist you when contacting your after-sales service agent and to arrange for service, please complete the following details and have them ready when you call. You do not need to register your warranty. However, you must retain your receipt or proof of purchase. When claiming warranty for this appliance you must provide a copy of your proof of purchase receipt. No claims for warranty will be accepted without proof of purchase.

Model number: **S-ELECT**

Serial number: _____

Retailer purchased from: _____

Date of purchase: _____

Warranty

Should any part fail due to defective workmanship or faulty materials within the specified period from the date of purchase, BeefEater or its distributor will repair or, (at distributors option), replace the defective part free of charge.

Warranty Administration:

In Australia, warranty is administered by BeefEater Barbecues.

To ensure speedy processing of your warranty service claim, ensure that you record all specific details about your appliance in the space provided. Keep this information handy for future reference, and a copy of your purchase receipt.

Not Covered:

Exposure of the barbecue appliance to the elements should be minimised. Once the unit has cooled and is cleaned, store the barbecue under cover.

This warranty does not cover the purchaser or any other person for damage, malfunction or loss due to the following:

- Lack of maintenance, abuse, neglect, misuse, accident or improper installation of this appliance.
- Scratches, dents, corrosion or discolouring caused by heat, abrasive or chemical cleaners or chipping on porcelain parts.
- Corrosion or damage caused by exposure to the elements, grease fires, insects, weather or hail.
- Cleaning and normal wear and tear. Service calls of this nature are chargeable.
- Corroding of plates, grills and elements.
- Commercial use of the barbecue.
- Unauthorised repairs during the warranty period
- Removal or re-installation costs.
- Cracks and weathering of parts caused by exposure to the elements or damage by weather, heat, insects, chemicals or foods acids or juices.

Note: Barbecue must be covered when not in use.

Note: Rust should be removed by a scrub pad and/or commercial Stainless Steel cleaning agents. Any moisture is to be dried off immediately.

Conditions of Warranty:

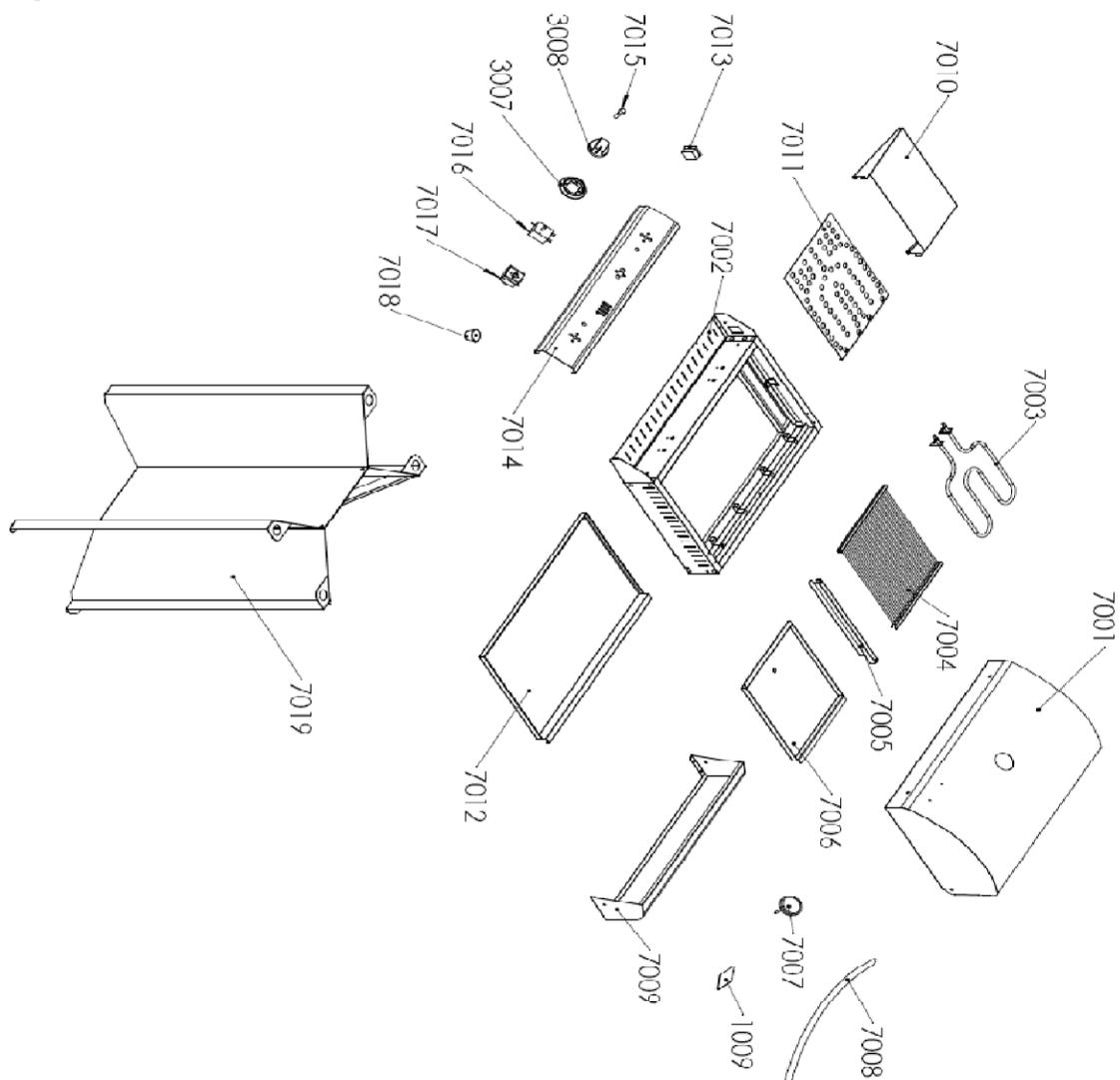
1. The appliance is delivered to the BeefEater distributor's service department or authorised service agent and freight charges both ways are paid by the owner. No liability is accepted for loss or damage during transit.
2. The appliance is operated and maintained in accordance with the instructions supplied.
3. Repairs or service must be carried out by an authorised person.
4. Any installation must conform to the applicable Gas, Electrical and Building standards laid down by the local codes for your state or region.
5. No alterations or repairs have been carried out without obtaining the distributors prior consent. Such repair or any replacement does not extend the warranty period.
6. Proof of purchase together with this warranty card must be provided to verify purchase date and establish the warranty period. Only the original purchaser is covered under this warranty.
7. The warranty period is calculated from the date of purchase only.
8. Where this warranty is inconsistent with any state laws, the statutory rights of the purchaser shall prevail.

Parts installed from other manufacturers' products will void this warranty.

Warranty Terms:

All parts and workmanship is covered for a period of 12 months from date of purchase.

Spare Parts



Index	Part No	Description
3007	900S07	Bezel
3008	060S42	Knob
1009	060S09	Beetflayer Edge Ledge
7001	SE001	Hood
7002	SE002	BBQ frame
7003	SE003	Element
7004	SE004	Grill
7005	SE005	Central panel
7006	SE006	Pate
7007	SE007	Thermal meter
7008	SE008	Hood handle
7009	SE009	Inner Hood
7010	SE010	Side shelf
7011	SE011	Reflector
7012	SE012	Fat tray
7013	SE013	IEC male
7014	SE014	FASCIA
7015	SE015	Indicator light
7016	SE016	Electric switch
7017	SE017	Timer
7018	SE018	BBQ rubber feet
7019	SE019	Stands
--	SE020	Thermostat
--	SE021	Power cord
--	SE022	Instruction Book



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