



[www.sovereignbbqs.com](http://www.sovereignbbqs.com)  
ABN: 12 972 212 300

## **Installation and Operating Instructions**

### **For Single Burner Outdoor BBQ Models Alpha & Bravo.**

**IMPORTANT: READ THIS DOCUMENT THOROUGHLY BEFORE USING YOUR SOVEREIGN BBQ.**

**IMPORTANT: REMOVE ALL PACKING MATERIAL AND LITERATURE FROM YOUR BBQ BEFORE ASSEMBLY, CONNECTION TO GAS AND USE.**

Thank you and congratulations for choosing a quality Sovereign BBQ for all your cooking and entertainment needs.

By following these instructions for safe and easy operation, you will enjoy many years of satisfying, trouble free outdoor cooking.

## **INSTALLATION**

### **Choosing a Location**

This BBQ is for outdoor use only and should be placed in a well ventilated area. Take care to ensure that it is not placed UNDER or ABOVE any combustible surfaces. The sides of the BBQ should NEVER be closer than the following: minimum recommended distances from combustible materials - 100mm sides, 200mm front & rear, 50mm bottom, 1200mm above. Keep this BBQ away from flammable materials. Installation of appliance and cylinder must be in accordance with AS5601 - 2002 / AG601 2002 requirements.

Should you intend to install your BBQ on a boat, Sovereign BBQ's recommend (for optimum performance) that the BBQ be installed either across the transom or to the port side of your vessel. This ensures the air intake on the BBQ is not installed to windward (as it would be if mounted to Starboard), and will make for more enjoyable use of your appliance in heavy weather conditions.

### **Other Precautions**

Do not obstruct any of the ventilation openings in your Sovereign BBQ body. Also, position the gas supply bottle on level ground next to the BBQ and safely away from any source of heat. Should you need to change the gas bottle, confirm that the BBQ is turned off, and that there are no sources of ignition (cigarettes, open flame, sparks etc.) nearby 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 BBQ parts. Inspect the hose before use.

If the hose is damaged, it must be replaced with a hose approved for use with LPG and meet the national standards for the country of use. The length shall not exceed 1.5m.

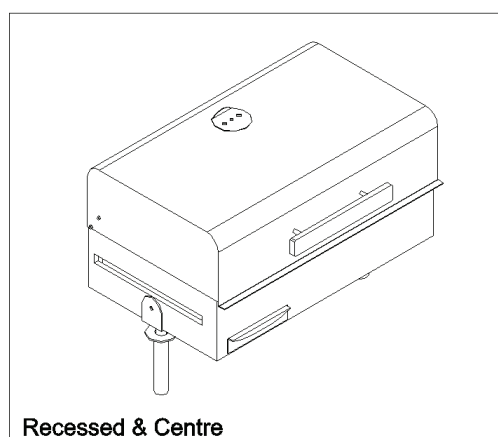
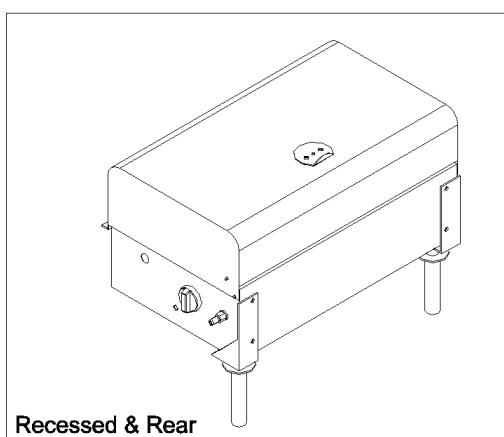
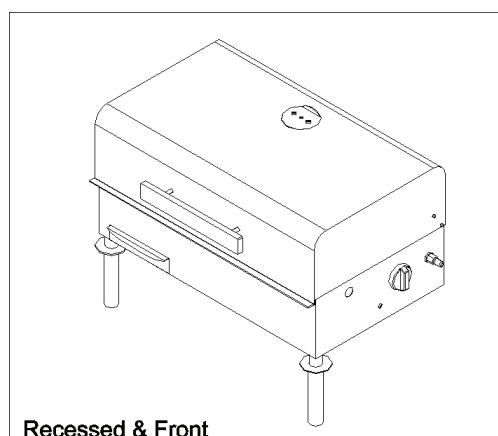
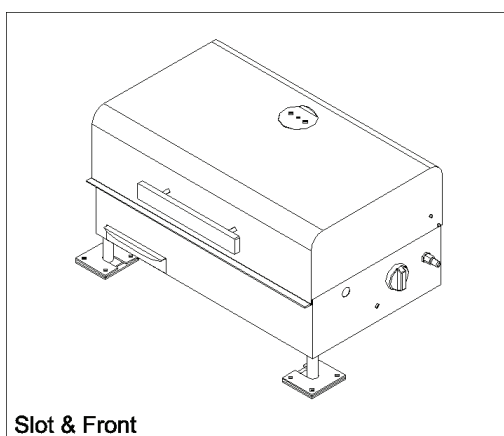
## Gas and Regulator Information

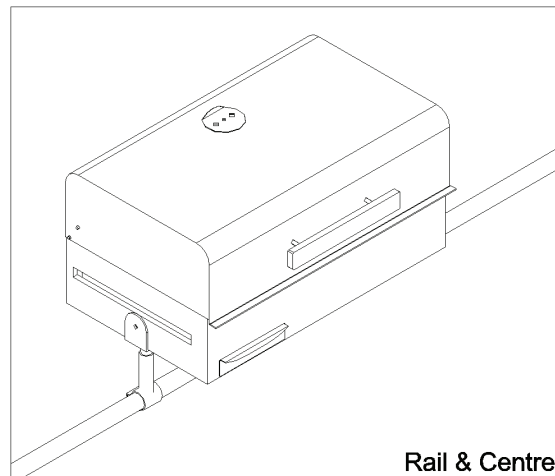
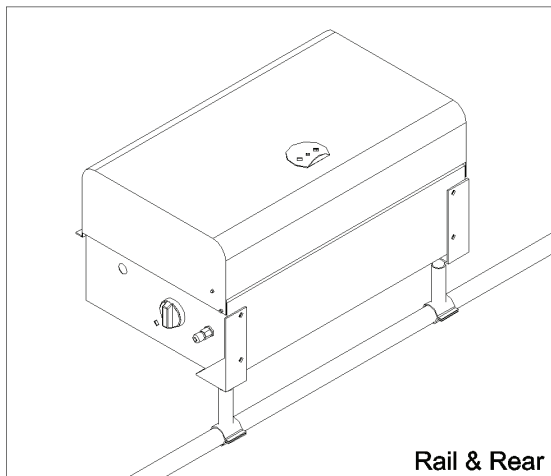
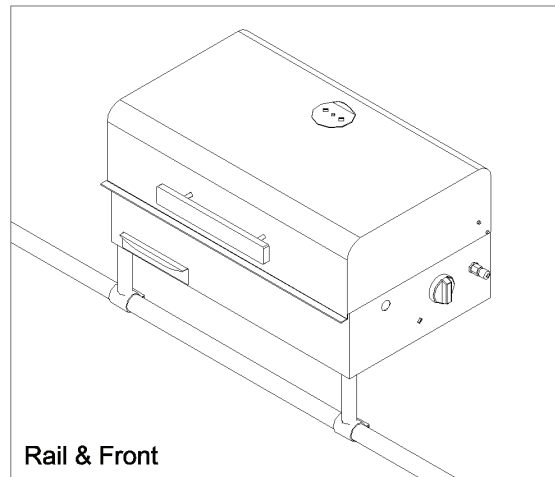
**WARNING:** Your Sovereign BBQ **must be** connected to the gas supply via an approved (2.75kpa) hose and regulator. If you are in doubt as to whether or not your gas supply source is low pressure (some balcony installations for example, where a gas connection point may have been provided), contact a qualified gas technician to ensure the gas supply source is suitable.

Please note your Sovereign BBQ is intended for use with propane gas only. Only gas bottle sizes up to 9kg are recommended for use with your Sovereign BBQ. Approved propane regulators for use with your Sovereign BBQ must have an outlet pressure of 2.75 kpa. You must have an approved regulator, hose and gas bottle in order for your BBQ to operate safely and efficiently. Please consult your local gas technician for the most suitable gas bottle and regulators should you have any queries.

## Mounting Options

Your Sovereign BBQ can be mounted from the front, centre or rear using either standard or custom made fittings to suit your nominated installation location. As outlined above, Sovereign BBQ's manufacture a range of standard mounting options for both rail and deck mounting installations. These can be purchased with your chosen BBQ. They are as follows;



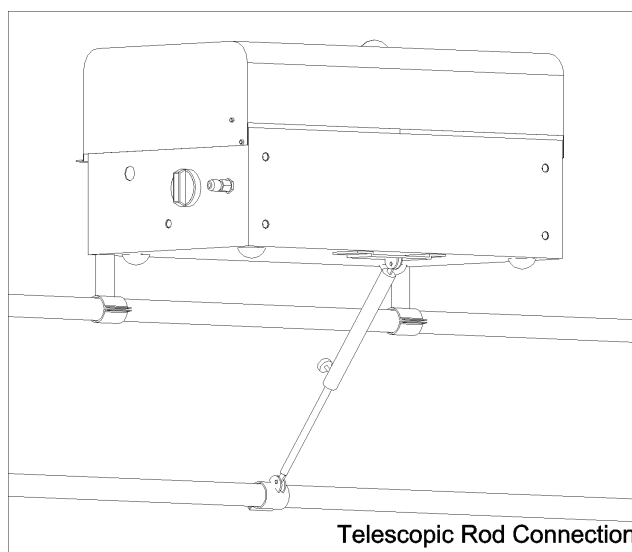


All front mounting options (whether rail or deck orientated) locate/slide into a dedicated recess at the front two (2) corners of your chosen Sovereign BBQ model (110mm in depth for the Bravo Model, and 140mm in depth for the Alpha Model). For installation purposes, the front mounting centres for the Bravo Model are 394mm, whilst the Alpha Model is 523mm. As for the standard centre and rear mounting options, they attach to your chosen Sovereign BBQ via standard reinforced M10 (metric 10mm) threads located at the rear (two each side, installed vertically, making four threads in total across the back of your BBQ) and middle sides (one each side). The M10 threads are therefore also suitable for attaching custom made support/mounting brackets to suit any specific location/installation you may have.

Sovereign BBQ's recommends that the installation position of your BBQ is both plumb and level (or at least as close as possible). This can be achieved in various ways including; levelling the standard mounting fittings when installed on a deck surface, trimming one of the two mounting options (one side) to correct any fall to one particular side, and or having your mounts (front, centre and rear) bent (in a machine) to correct any significant fall (based upon the unlevel surface to which the BBQ has to be installed upon, to meet your usage requirements). If in doubt, please do not hesitate to contact Sovereign BBQ's for any technical assistance.

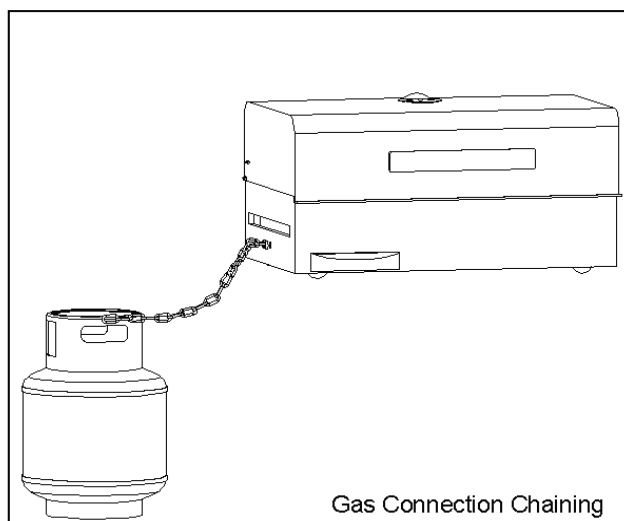
It is important to ensure that your chosen mounting position/location can comfortably sustain the weight of the BBQ (especially in the case of rail mounting your BBQ). If in doubt, Sovereign BBQ's recommend supporting/bracing the BBQ with a telescopic rod. (Sovereign BBQ's stock a standard adjustable length telescopic rod, or you can have a custom made brace manufactured to suit your specific requirements). You will note that on the underside of all Sovereign BBQ's,

towards the rear, a telescopic rod attachment plate is provided to allow attachment of the telescopic rod (standard or custom) without any holes or penetrations needing to be made to the sealed bottom base compartment of your BBQ. To ensure the base compartment of the BBQ remains a sealed well (as designed), please use the attachment plate for any telescopic rod connection.



### Gas Connection

Your Sovereign BBQ is intended for use with propane gas. It is recommended that the gas bottle be secured in an upright position to prevent it from being knocked or falling over. A popular securing option is to run a light chain from the gas bottle to your BBQ, and secure the chain to the BBQ by bolting it to one of the M10 side mounting threads.



After connecting the hose and regulator to both the  $\frac{1}{4}$  B.S.P. gas inlet on your BBQ, and also to the gas bottle, tighten firmly with a spanner. (excessive tightening of gas connections is not required nor recommended, and may cause damage.) In all cases, proceed to check that there are no gas leaks by brushing a soapy water solution over the connection points on both the gas bottle and your Sovereign BBQ (do NOT use a naked flame). Any leaks should appear as bubbles. Retighten if necessary to ensure no gas leaks are present.

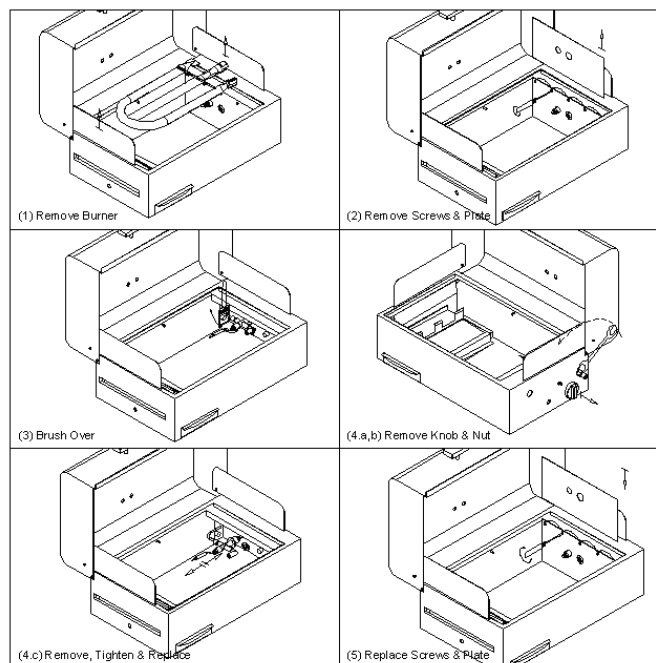
(To make soapy water solution, mix one part water and one part liquid detergent. Apply the mixture with a paint brush to all connections, and then turn the gas supply on at the gas bottle. Any connections that are not properly sealed should appear as bubbles.)

**WARNING:** When using your BBQ for the first time, it is important that internal gas connections are also checked for leaks.

To check internal gas connections (Alpha and Bravo Models);

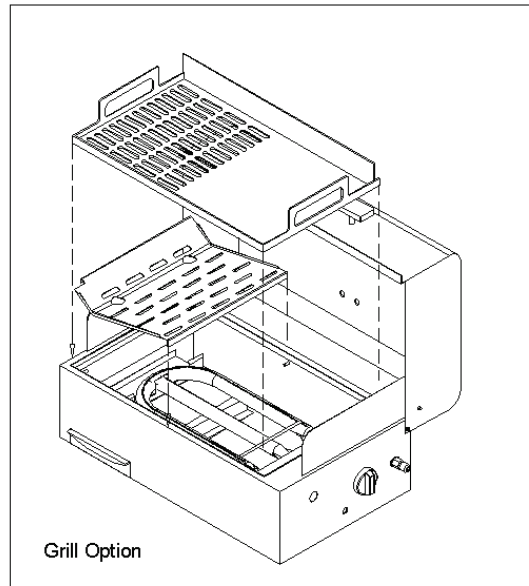
- (1) Remove the burner (refer to “Cleaning and Maintenance” section later in this document – the burner removal process varies per Sovereign BBQ Model).
- (2) Unscrew the 5 screws on the right hand side of the BBQ, and loosen the protective plate.
- (3) Unscrew the brass thermocouple, to allow the protective plate to be fully removed. Immediately **Refix** the thermocouple after the protective plate is removed, to complete the below outlined leak test. Brush over all connections with a soapy water solution, and then turn on the gas supply at the gas bottle. Any leaks should appear as bubbles. Retighten internal gas connections (on the control valve itself) if necessary. To retighten: (a) pull off the black control knob (b) unscrew the two external screws beside the control valve shaft (upon which the control knob is attached too) and also undo the external nut on the  $\frac{1}{4}$  B.S.P. gas inlet – these fixings hold the control valve in place. (c) remove the rail cock and gas piping from the BBQ (d) retighten and replace. Complete the process outlined in step (4) until no gas leaks are present, and then proceed to re-assemble the BBQ to its operating/assembled status (as follows).
- (4) Unscrew the brass thermocouple, to allow the protective plate to be reinstalled. Refix the thermocouple after the protective plate is placed loosely in position.
- (5) Tighten the five (5) screws that hold the protective plate in place, and then re-install the burner. As you have just removed the brass thermocouple to replace the protective plate, re-test the connection point (upon final completion of the re-assembly) where the thermocouple screws onto the control valve to ensure no leaks are present.

The below diagrams will assist with testing your Sovereign BBQ for any leaks.



## Grill Kit

If you have purchased a Sovereign BBQ Flat/Grill model, your BBQ will have been supplied complete with a flame disperser. The flame disperser is designed to sit over the burner on the grill half of the plate, and below the BBQ plate itself (see below diagram). When the flame contacts the flame disperser, the flame disperser distributes the flame and heat evenly over the grilling surface. It is not recommended that you use your Flat/Grill Model Sovereign BBQ without the disperser installed.



As the above diagram shows, the flame disperser clips in place on the left hand side of your Sovereign Flat/Grill BBQ, with the recessed/lowest part of the disperser (inclusive of larger drain holes) sitting over the fat tray (as shown above). Please ensure your disperser is installed in accordance with the above diagram.

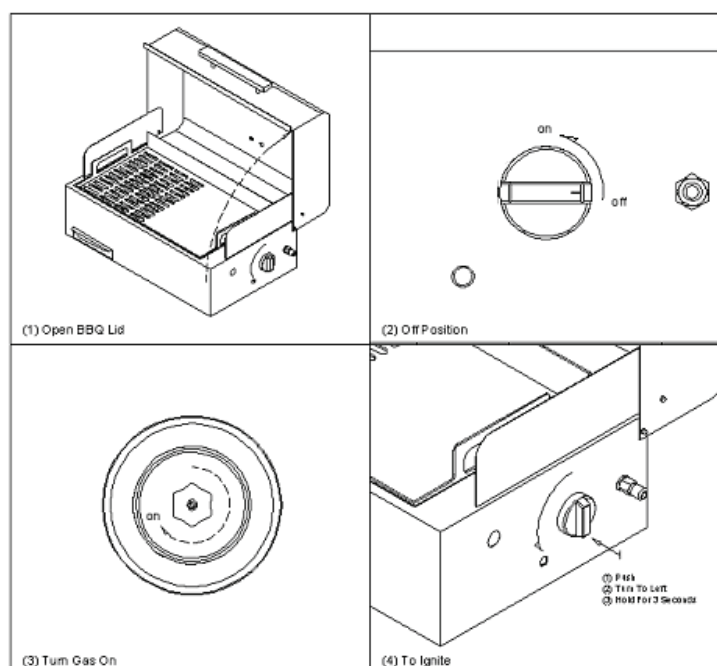
## **USING YOUR SOVEREIGN BBQ**

### **Lighting**

- (1) Open the BBQ lid, on all occasions, prior to lighting.
- (2) The control knob should be in the OFF position.
- (3) Turn the gas on at the gas cylinder.
- (4) To ignite - push the control knob in and turn it to the left (anti-clockwise). Repeat this action (the piezo ignition will make a clicking sound each time you do this) until the BBQ ignites, and then continue to hold the control knob in for at least 3 seconds until the flame failure valve has engaged (depending upon various conditions, it may take more than 3 seconds for the flame failure valve to engage on occasion). To confirm ignition has occurred, and after ignition upon release of the control knob that the flame failure valve has engaged, a sight hole is provided beside the control valve. The sight hole will allow you visually confirm the burner is alight (please use appropriate caution when lighting, including not looking directly into and/or too closely at the burner, through the sight hole) Once the flame failure valve has engaged after several seconds, you can then release the control knob and adjust the BBQ to your desired temperature (as per the low, medium and high heat settings as detailed on the side of your BBQ adjacent the control knob).

- (5) If ignition does not occur, turn the control knob to the OFF position and wait minimum 60 seconds before trying again.

The below diagrams will assist you in lighting your selected Sovereign BBQ.



## Optimum Cooking Temperatures

**WARNING:** always use the low temperature setting when cooking with the lid closed. The BBQ will reach much greater temperatures with the lid closed. Cooking time is also a lot quicker when cooking with the lid closed.

**WARNING:** prolonged periods of excessive temperatures may cause damage to your BBQ. The BBQ is designed to generate the required additional heat in adverse conditions such as wind and rain etc. However, generally a low setting is optimum for cooking in normal conditions.

## WARNINGS

- (1) The outer shell of your BBQ will get hot during cooking.
- (2) Do not touch your BBQ during cooking or after cooking while the appliance is still hot.
- (3) The use of protective gloves is recommended when cooking or handling parts of your BBQ that are hot or in use.
- (4) Children should be supervised at all times around your Sovereign BBQ.
- (5) Long hair and loose clothing should be tied back in case of unexpected flare-ups.
- (6) Do not leave your BBQ unattended while in use.
- (7) Do not place combustible materials near your BBQ.
- (8) Do not spray aerosols in the vicinity of your BBQ while in operation.
- (9) Your BBQ is not to be used as a space heater.

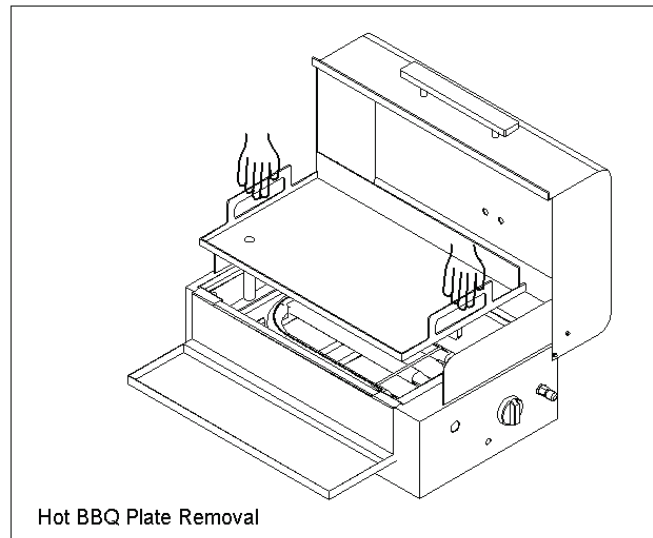
## **To Turn Off**

- (1) Turn the control knob to the OFF position.
- (2) Always turn the gas supply off at the gas bottle as well.

## **CLEANING & MAINTENANCE**

### **BBQ Plate**

Do not clean your BBQ while hot. Your BBQ plate can be easily removed using the handles on each side (as per the below diagram).



### **Recommended Cleaning Solutions & Appliances**

Clean the inside and outside of your BBQ with warm soapy water as required. A stainless steel polish (such as “3M stainless steel cleaner and polish”) should be used at regular intervals to protect and shine the outer casing.

Cleaning your BBQ after each use will diminish the burden of removing stubborn build ups or deposits.

NEVER use abrasive materials (e.g. scouring pads) to clean the outside of your BBQ, this will scratch the appliance. A scouring pad may however be necessary to remove grease and build up on the BBQ Plate itself. Do not use caustic cleaners.

NEVER use steel wool, in addition to scratching it will also leave fragments that will rust.

### **Fat Tray & Flame Disperser**

**WARNING:** Cleaning the Fat Tray and Flame Disperser (Flame Dispersers are supplied only with Flat/Grill model BBQ's) after every use reduces the possibility of a fat fire in the fat tray caused by a flare-up. A flare-up is when fat from food drops onto the hot flame disperser and ignites. A small amount of fat will quickly burn out. Removing excess fat from foods before cooking will



reduce flare-ups. (Be aware that some sausages can produce excessive fat during cooking) The only recommended lining for the fat tray is aluminium foil.

## **Burner Removal**

Burners should be removed periodically and cleaned with warm soapy water. Ensure the burner is totally dry before reassembly, which may take some time (preferably in the sun, but please exercise caution as it may become very hot to touch).

To remove the burners:

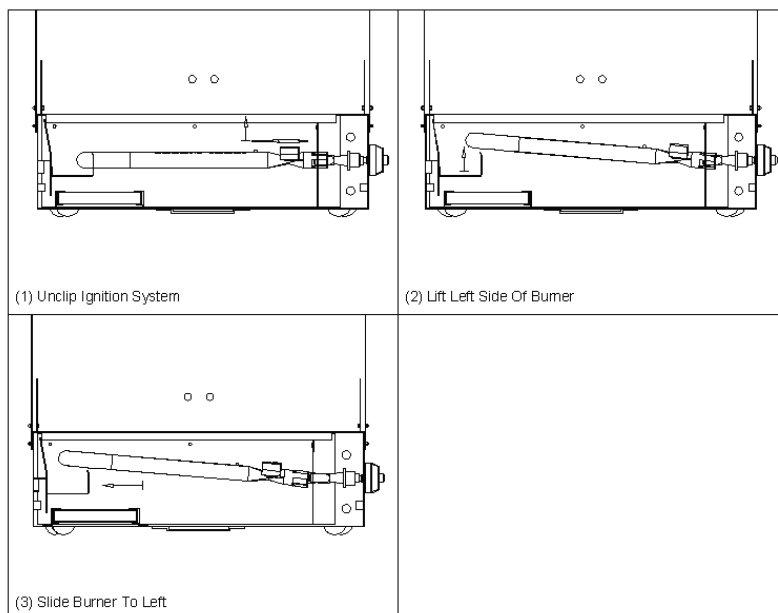
### **Alpha Model (U-Shaped Burner)**

- (1) Unclip the Piezo ignition system (the black cable with the ceramic pin end) by lifting it out of its securing bracket.
- (2) Lift the left side of the burner up while holding back the securing clip.
- (3) Slide to the left, off the gas cock and thermocouple locator, and lift out.

### **Bravo Model (In-line Burner)**

- (1) Unclip the Piezo ignition system (the black cable with the ceramic pin end) by lifting it out of its securing bracket
- (2) Unscrew fixing on left hand side of burner.
- (3) Lift the left side of the burner and slide to the left.

The below diagrams will assist you in removing the burner from your selected Sovereign BBQ.



## **Ancillary Service Information**

Your BBQ should be serviced at 12 month intervals (or sooner as required) by an Authorised Gas Technician to ensure its ongoing safe operation. Note that the burner (flame) should always burn blue with only a small amount of yellow at the peak. If abnormal gas smells are present, turn off all controls and gas bottle, then have your BBQ checked immediately by a qualified gas technician.

Do not modify this appliance in any way.

## **WARNINGS**

- (1) Your Sovereign BBQ is only to be used outdoors.
- (2) Read the “Installation and Operating Instructions” carefully before using the appliance.

## **DISCLAIMER**

The “Installation and Operating Instructions” are provided on the understanding that: Sovereign BBQ’s are not responsible for the results of any actions taken relying on the information in these instructions, or for any error in or omission from these instructions. Please also review the comprehensive “Disclaimer” documentation as included with this paperwork, as use of the appliance infers your consent to this notification.