

INFINITY GRILL

STAINLESS STEEL GAS BARBECUE

Instruction Manual



Infinity Grill – propane LPG

SSINF-001-LP

☐

Infinity Grill – natural gas

SSINF-001-NG

☐

Infinity Grill – propane LPG – no lid

SSINF-002-LP

☐

Infinity Grill – natural gas – no lid

SSINF-002-NG

☐

***IT IS IMPORTANT THAT YOU READ THIS DOCUMENT BEFORE ATTEMPTING TO USE
YOUR COOKOUT™ BARBECUE***

MODEL NUMBERS

Type:

Model Number:

Infinity Grill – propane LPG

SSINF-001-LP

☐

Infinity Grill – natural gas

SSINF-001-NG

☐

Infinity Grill – propane LPG – no lid

SSINF-002-LP

☐

Infinity Grill – natural gas – no lid

SSINF-002-NG

☐

Record the serial number of your appliance here for future reference:

(The serial number is located on the outside of the packaging and on the appliance)

READ THESE INSTRUCTIONS BEFORE USE

This manual is an integral part of the appliance. It must be kept in its entirety in an accessible place for the working life of the appliance. This manual and all information contained within must be read carefully and understood before using the appliance.

Installation must be carried out by qualified person in accordance with local standards.

The appliance has been designed for cooking/grilling of food. Any other use is considered unsuitable.

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IMPORTANT SAFETY PRECAUTIONS

When using this gas appliance, please observe the following safety requirements:



READ ALL INSTRUCTIONS PRIOR TO OPERATION.



THIS APPLIANCE MUST NOT BE USED AS A SPACE HEATER.



DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE.



DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.



DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.



DO NOT MODIFY THIS APPLIANCE OR USE UNAPPROVED ATTACHMENTS.



Do not touch hot surfaces; allow to cool before handling.



Do not use this appliance for anything other than its intended use.



Children must always be closely supervised near the appliance.



Exercise caution with loose fitting clothing while operating this appliance.



In the case of malfunction, discontinue use and contact the manufacturer.



Do not use an adaptor at the cylinder connection.



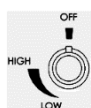
Do not hang clothing or other flammable items from this appliance.



This appliance must not be used unsupervised by any person with diminished capability.



Do not leave the appliance unattended during cooking processes where fats or oils could be released. Fats and oils may catch fire.



Always check that the control knobs are in the off position when you finish using the appliance.



Do not use a rectangular frying pan larger than 300 x 350mm, or a round frying pan larger than 360mm in diameter.



If this appliance is used in a marine craft or a caravan, it must not be used as a space heater.



Do not operate this appliance with the lid closed (if applicable).



Do not attempt to repair or replace any part of this appliance unless instructions to do so are included in this manual.



It is imperative that the controls, compartments, burners and circulating air passageways of the appliance be kept clean.



For service requirements contact the manufacturer for the nearest service provider.

TECHNICAL DATA

Cookout Infinity Grill BBQ - Technical Data Plate				
Model:	SSINF-001-LP <input type="checkbox"/>	Serial No.		
	SSINF-001-NG <input type="checkbox"/>			
Gas Type:	Injector Size mm	TOTAL N.G.C Mj/h	Test Point Pressure kPa	Model
Propane Only	0.38	32	2.75	
Natural Gas	0.6	32	1	
Certification Details:				
Outdoor Barbecue Licence #	GAS-106880-002	THIS APPLIANCE HAS BEEN TESTED AND CERTIFIED AS EITHER AN INDOOR OR OUTDOOR BARBECUE		
Indoor Barbecue Licence #	GAS-106880-003			

PRODUCT DETAILS

SSINF-001-LP/NG

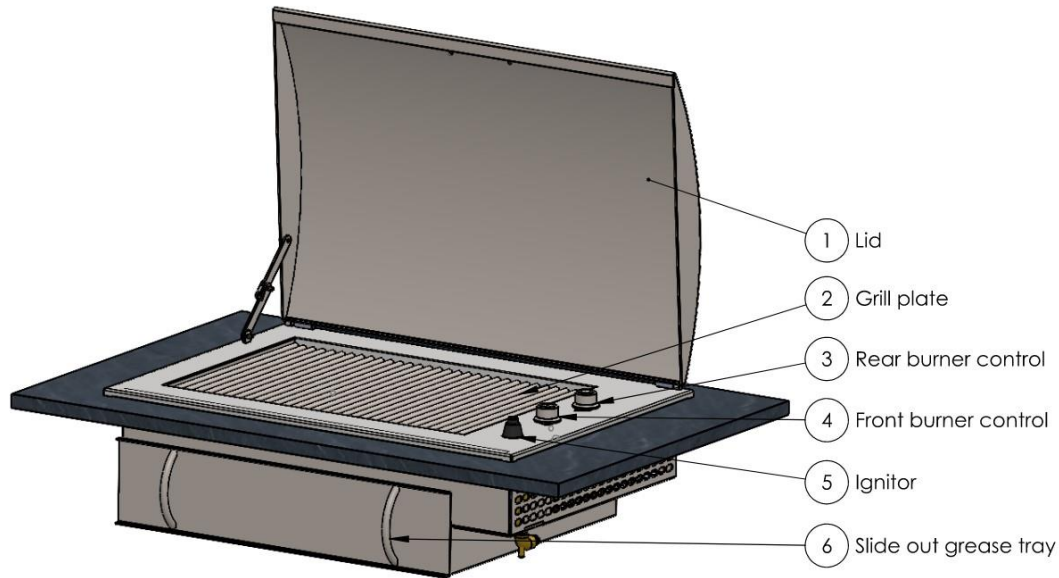


FIG1. (FRONT VIEW)

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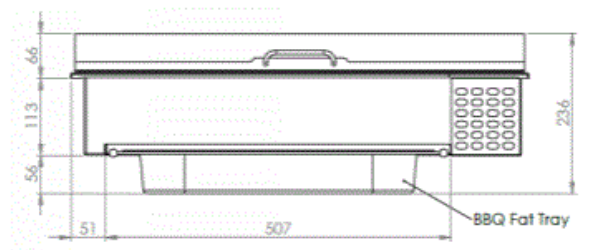
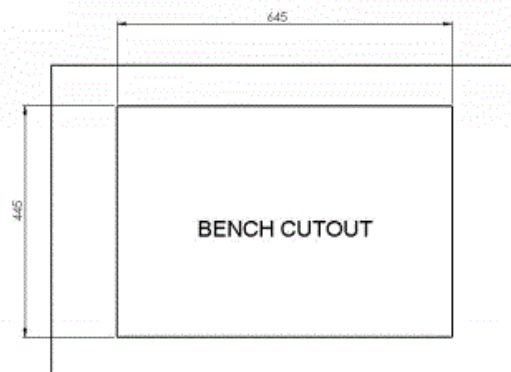


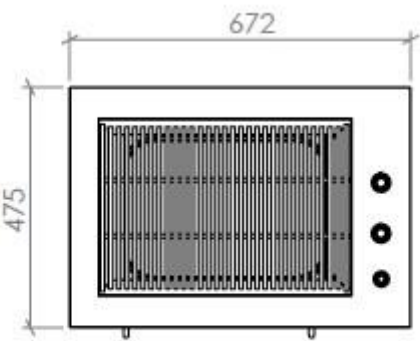
FIG2. (TOP VIEW)



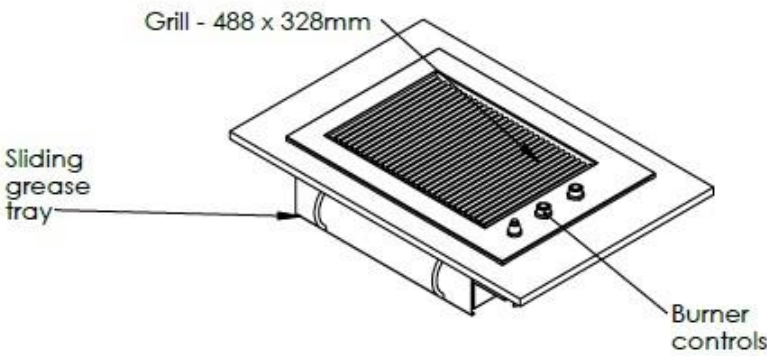
FIG3. (CUTOUT)



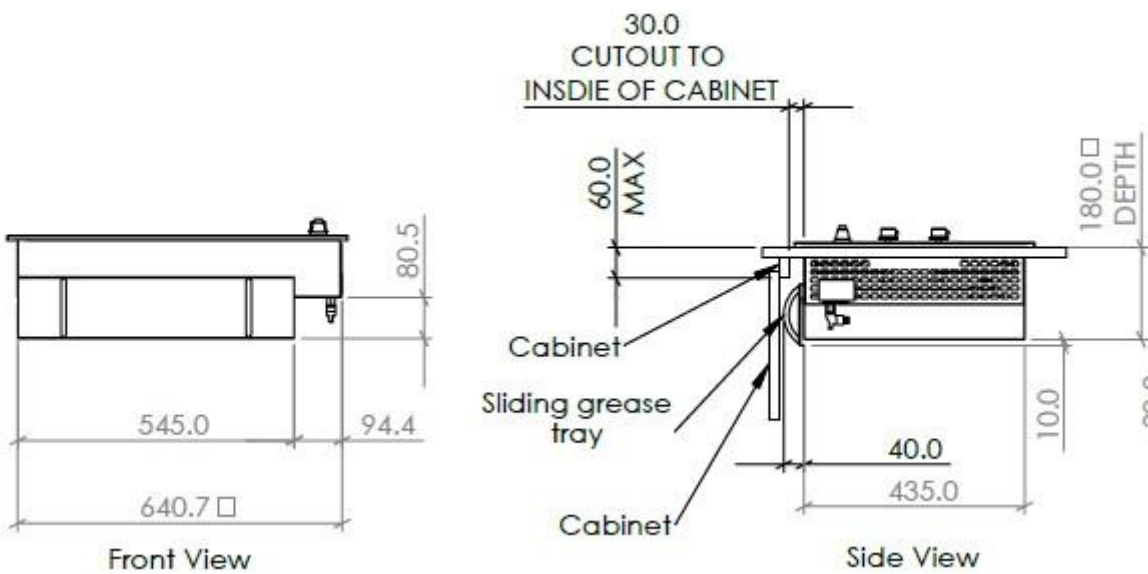
SSINF-002-LP/NG (NO LID)



Top View



Isometric View



INSTALLATION

This barbecue is certified as an indoor, quasi outdoor and an outdoor gas appliance, and must be installed according to either indoor or outdoor installation instructions. First you will need to determine what type of installation you will be undertaking:

Indoor area: Being inside a house - indoor installation will require ventilation via an exhaust fan.

Quasi outdoor area: An outdoor area sufficiently weatherproofed to allow the installation of an appliance certified for indoors without affecting its safety, combustion or integrity.

Outdoor area: An open air situation not obstructed by buildings or structures that facilitates correct combustion, allowing the appliance combustion to be readily dispersed into the atmosphere. An alfresco area or balcony is considered outdoors when it is an open-air situation with natural ventilation. This ensures stagnant areas do not form, as these prevent the products of combustion from being rapidly dispersed by wind and natural air currents. The following situations are considered to provide the natural ventilation required for an outdoor domestic barbecue:

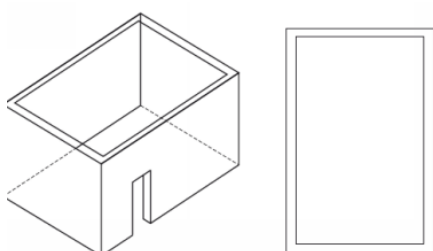


FIGURE F1 OUTDOOR AREA-EXAMPLE 1

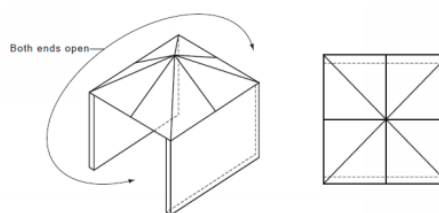


FIGURE F3 OUTDOOR AREA-EXAMPLE 3

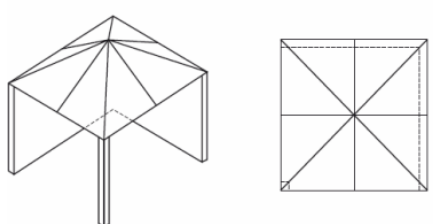


FIGURE F2 OUTDOOR AREA-EXAMPLE 2

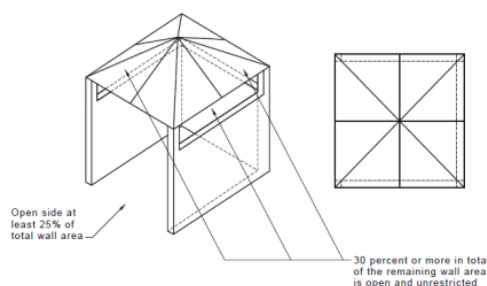


FIGURE F4 OUTDOOR AREA-EXAMPLE 4

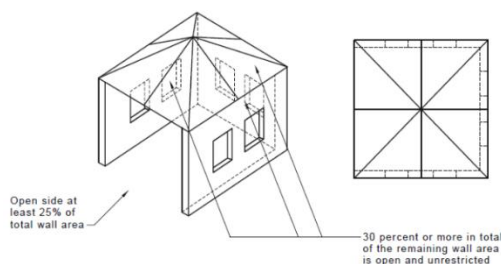


FIGURE F5 OUTDOOR AREA-EXAMPLE 5

Indoor installation

- Your barbecue has been supplied to suit natural gas (NG) or liquid petroleum gas (propane LPG) and cannot be modified.
- For indoor specifications, your barbecue will require a rangehood or exhaust fan which should be installed in accordance with the manufacturer's instructions. Vertical clearance to an overhead combustible surface or grease filter must be a minimum clearance of 1200mm.
- This appliance must be installed in accordance with Australian Standard AS/NZS 5601 (Gas Installations) and in accordance with the local authority.
- Connect the barbecue to the gas supply and conduct a leak test (refer to the end of this section).

Indoor propane LPG installation

This installation must be performed by a qualified and licensed gas plumber to a reticulated propane LPG supply only. If your barbecue has been supplied as a propane LPG appliance, a hose and regulator will be attached. The hose and regulator must only be removed by a licenced and qualified gas plumber and must be connected to the reticulated system with a regulator in line.

Indoor NG installation

If your barbecue has been supplied as a natural gas appliance a regulator will be attached. This should not be removed. This barbecue must be installed by a qualified and licensed gas plumber.

Outdoor installation

- Your barbecue has been supplied to suit natural gas (NG) or liquid petroleum gas (propane LPG) and cannot be modified.
- If your barbecue is for propane LPG, the gas hose and regulator is attached.
- This appliance must be installed in accordance with Australian Standard AS/NZS 5601 (Gas Installations) and the relevant product standard AS/NZS 5263.1.7 (Domestic Outdoor Barbecues).
- Connect the barbecue to the gas supply and conduct a leak test (refer to the end of this section).

Outdoor and quasi outdoor propane LPG installation

- If your barbecue has been supplied as a propane LPG appliance, a hose and regulator will be attached. The hose and regulator **must not** be removed unless the barbecue is

being installed to a reticulated propane LPG supply by an authorised and qualified gas plumber.

- The gas hose which is attached to the BBQ **must not** pass through walls or dividers.
- Copper piping shall be used where the piping from the LP Gas cylinder to the LP barbecue passes through a wall or cupboard.
- If this barbecue is to be connected to a regular gas bottle, this bottle may be attached to the regulator end of the hose after installation is complete.
- When using propane LPG in an enclosure, ventilation must be provided. Gas is highly explosive and can cause serious injury and damage to property if allowed to accumulate and then be ignited.

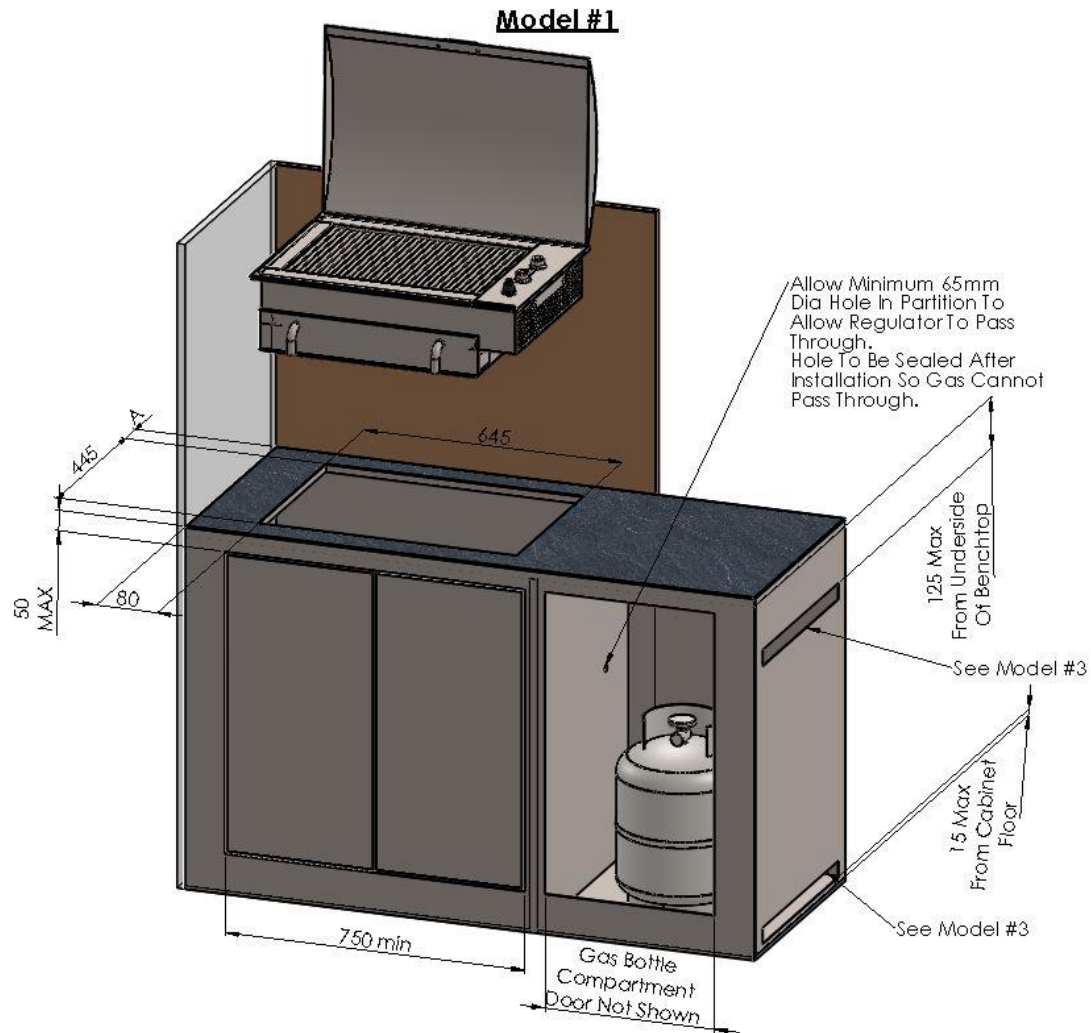
Propane LPG bottle installation

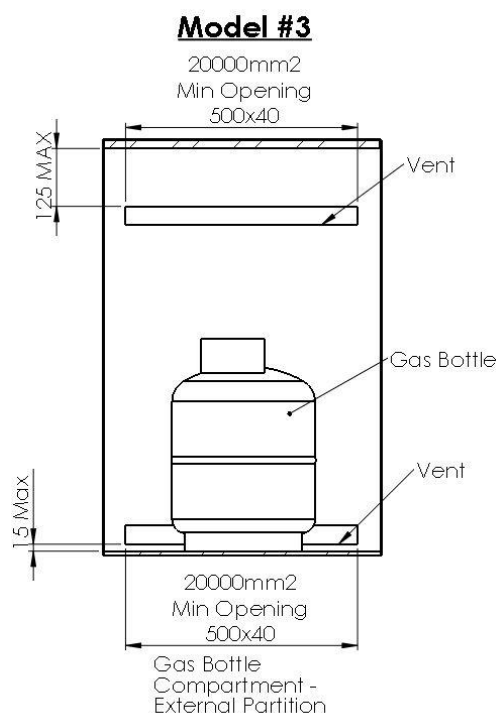
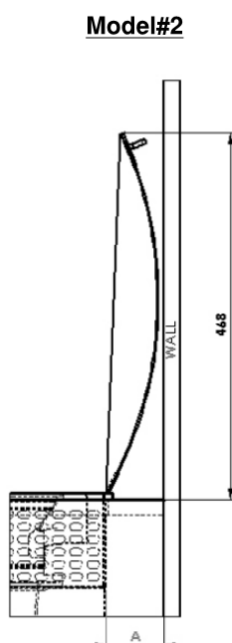
- Your propane LPG barbecue is supplied with a hose and regulator attached.
NOTE: If this barbecue is being connected to a reticulated propane LPG system, the hose will need to be removed by a qualified licensed person and connected to the reticulated system with a regulator in line.
- If a propane LPG bottle is to be stored in the enclosure under the barbecue unit, it must be isolated from the barbecue with a non-combustible panel. The enclosure must comply with Australian Standards AS/NZS 5601.
- If installed inside the cylinder connection system must be suitable for indoor use.
- Gas cylinders must not be more than 9kg.
- The cylinder shall not be in the same compartment as a power point or an electrical appliance.
- Cylinder compartments shall have permanent openings ventilating directly to the outside of the appliance, and consisting of either
 - a. perforations, uniformly distributed over the height of the enclosure and with a total free area of not less than 25% of the sidewall area; or
 - b. separate openings at high and low level, such that
 - i. the total free area at high level is not less than 20,000mm² and
 - ii. The total free area at low level is not less than 20,000mm² and
 1. At least 25% of the required area is within 15mm of the base of the cylinder compartment
 2. The total required area is within 125mm of the base of the cylinder compartment and
 3. The openings cannot be obstructed by the cylinder.

Outdoor and quasi outdoor NG installation

If your barbecue has been supplied as a natural gas appliance, a regulator will be attached. This must not be removed. This barbecue must be installed by a qualified and licenced gas plumber.

Bench preparation





Bench construction

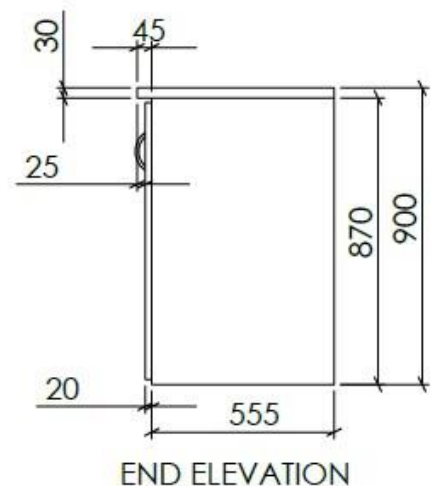
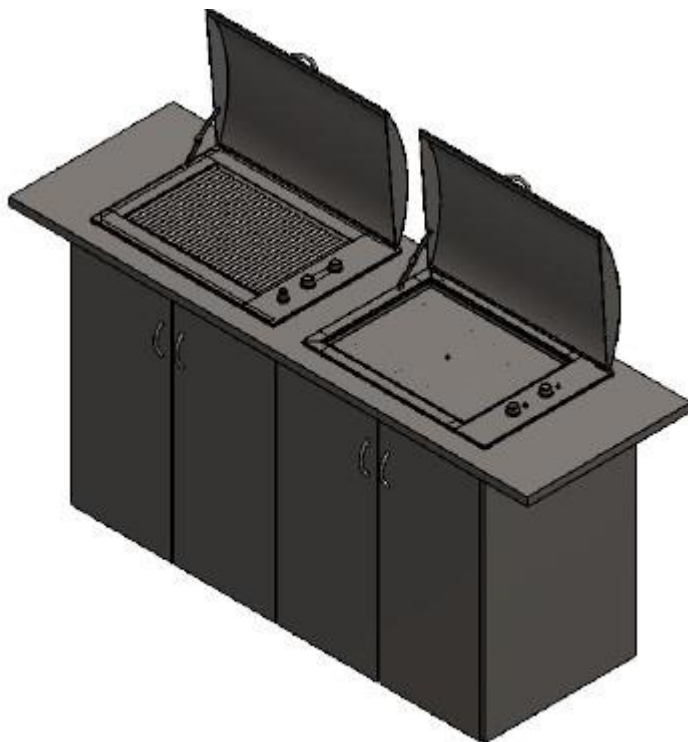
- The bench top for the barbecue can be made from combustible or non-combustible material.
- Prepare the bench top by cutting a hole 460 x 645mm as per the above diagram.
- If the back wall/splashback is made of non-combustible material, A (shown in Model#2) must not be less than 75mm. If the back wall/splashback is made from combustible material, A must not be less than 170mm (this makes the distance from the edge of the burner to the combustible surface a minimum of 200mm).
- Vertical clearance to an overhead combustible surface or grease filter must be a minimum of 1200mm.
- If the barbecue is installed with a vertical surface or combustible wall at the left hand end of the bench, the vertical surface must be not less than 80mm from the edge of the cut-out.
- Particular attention should be considered for the location of the removable fat tray. This tray slides forward for removal, so the cabinet should allow for access without the interruption of door mullions or fixed panels.
- After the enclosure has been constructed, position the barbecue into the cut-out hole.
- Check that the barbecue is level and firmly supported.
- Gas bottles must not be stored in the same compartment as the appliance. The gas bottle should be placed outside the cabinet or set up in an adjacent compartment as shown in Model #1 and Model #3. If the gas bottle is stored in an enclosed cabinet, there must be at least 20,000mm² of upper and lower ventilation.

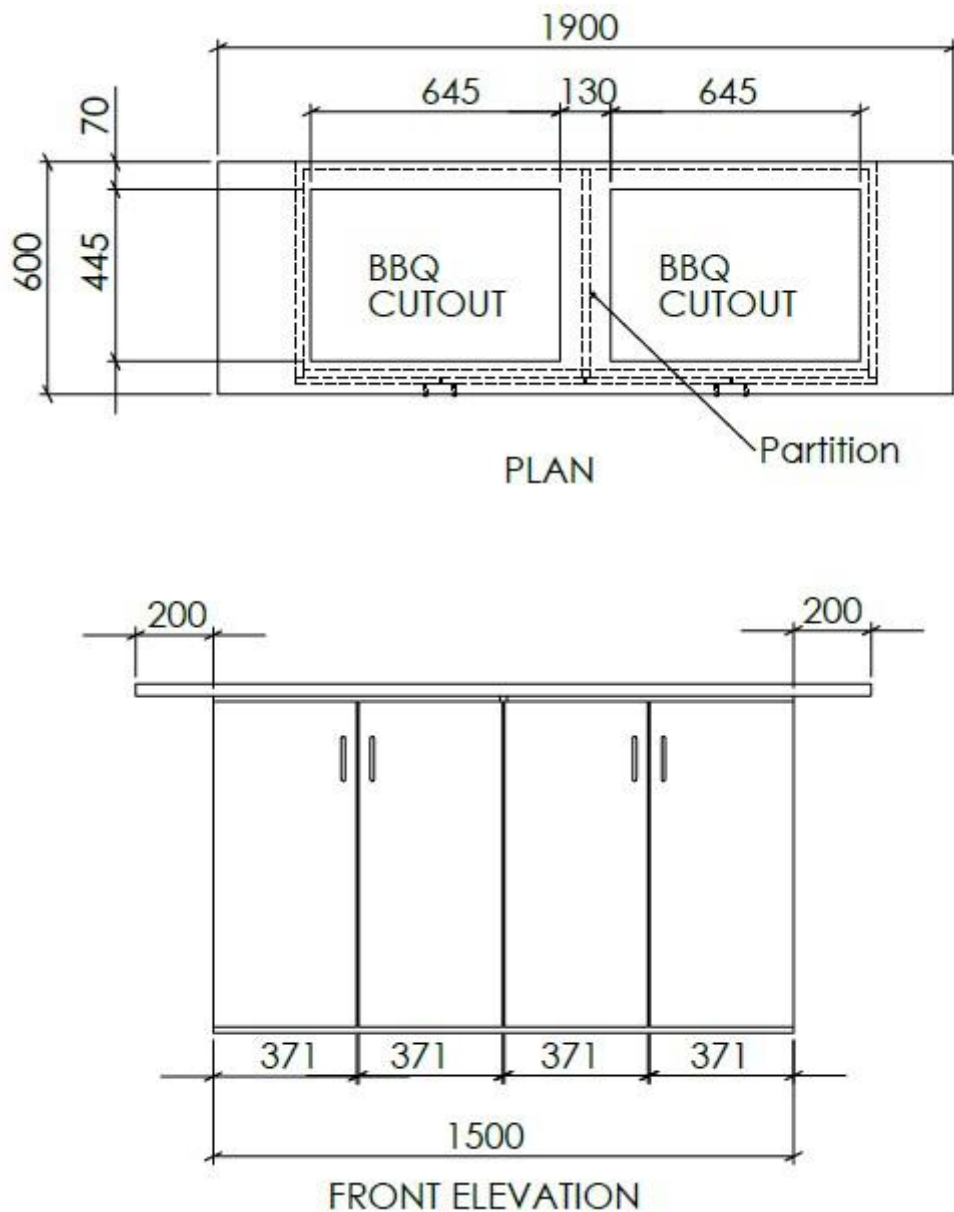
- It is necessary to make a hole in the cabinet side/partition to connect the gas bottle to the appliance. This hole needs to be a minimum of 65mm in diameter. Once the barbecue is installed, this hole should be covered to prevent any gas leakage from entering the cabinet.

WARNING: THE INSTALLER MUST ENSURE THAT THE HOSE ASSEMBLY IS RESTRAINED FROM ACCIDENTAL CONTACT WITH THE FLUE OUTLET OF AN UNDER-BENCH OVEN OR ANY OTHER HOT SURFACE.

Installing the Infinity Grill with the electric Infinity Teppanyaki

- If the Infinity Grill is to be installed in a cabinet alongside an electric Infinity Teppanyaki barbecue, there are specific installation requirements that must be met in accordance with the previous section.
- A partition is required in the cabinets beneath the appliances and if the Infinity Grill uses LPG, the gas bottle must not be placed in the cabinet beneath the Infinity Teppanyaki.
- Refer to the drawings below and on the following page:





Leak test procedure

- Ensure all gas valves are in the *OFF* position.
- In a small container, mix a solution of water and detergent or soap.
- Once the hose has been connected, turn on the valve at the gas bottle or mains as appropriate.
- Using a brush or spray bottle, apply the solution to the gas connection points and look for bubbles forming - bubbling will indicate a leak
- Turn off the valve and re-tighten the joint if possible. Repeat the leak test.
- If the leak persists, turn off the gas at the isolation valves and contact a licensed gas fitter.

OPERATING INSTRUCTIONS

Control functions

Before lighting the barbecue:

- Check all hoses and gas fittings are tight.
- Open the lid (if fitted).
NOTE: The lid is designed as a cover for aesthetic appeal only. The lid is not designed to be used as a cooking hood.
- Ensure the control knobs are in the *OFF* position.
- Ensure the cooking surfaces are clean.
- Turn the gas isolation valve *ON*.
- Conduct a leak test (see *Installation*).

Lighting instructions

- Do not attempt to light the burners with the cooking surfaces covered.
- Read these instructions before lighting.
- Prior to lighting, check that the disposable fat tray has been cleaned or replaced. Apply a thin layer of fat trap absorbent to the base of the disposable tray. The tray must be installed in the appliance prior to use.



- To light the burner, depress the knob and rotate anti-clockwise to the *HIGH* position and at the same time depress the ignitor.
- Continue depressing the control knob for 10 seconds to allow the burner to warm the thermocouple.
- Release the control knob and adjust the flame to the desired setting.
- If the burner does not light, turn the control knob to the *OFF* position and wait 60 seconds for the gas to disperse. Repeat the lighting procedure.
- Repeat the lighting procedure for the opposite burner.

Manual lighting

NOTE: If the ignitor does not work, unscrew the top of the ignitor and replace the battery.

- If the ignitor does not work after replacing the battery, the barbecue can be lit manually.
- Light a long match and pass it through the grill towards the rear burner, then depress the rear burner control knob and turn it to the *HIGH* position.
- Continue depressing the control knob for 10 seconds to allow the thermocouple to warm.
- Repeat the manual lighting procedure for the opposite burner.

Turning the burner off

- When cooking is complete, turn the control knobs clockwise to the *OFF* position.

MAINTENANCE

Cleaning your barbecue

Your Cookout™ *Infinity Grill* is manufactured from quality 316 marine grade stainless steel. As its name suggests, 'stainless' steel stains less than steel but it must be cleaned regularly. If the barbecue has not been cleaned for long periods, you may notice a brown discolouration starting to form on the stainless steel surfaces – this is called tea-staining and it can be prevented by following this cleaning guide.

External cleaning

- The exterior surfaces should be cleaned or wiped down regularly to prevent tea-staining and to prolong the high finish of the stainless steel.
- If tea-staining occurs it should be attended to in the early stages as it will be much easier to remove. If left, it will gradually get worse until it turns into rust.
- Washing the exterior of the barbecue using a wet cloth and warm soapy water will help to remove general contamination found in the air such as dust, dirt and salt. Do not pour water directly over the barbecue controls.
- When applied to the external surfaces, silicone-based polishes are ideal to help the stainless steel form a protective layer to prevent tea-staining and rusting. Apply and work the polish with a soft cloth then remove the polish with a second, clean, soft cloth. Do not use silicone based products on the cooking surface.
- The gas control should be oiled/greased regularly to prevent it from becoming jammed or ceased. Lift the gas control knob to remove it. Apply a small amount of lubricant grease around the shaft of the control where it enters through the top of the control box. This will prevent the control from taking in water and corroding.

Cleaning the grill

- After cooking, switch off the barbecue and allow it to cool down.
- Remove all solid materials and excess grease from the grill.
- To make cleaning easy, the grill can be removed from the barbecue. For stubborn stains, soak the grill in hot soapy water then rinse thoroughly.
- **Do not** use scouring pads or steel wool on the stainless steel body, surround or control panel as it will damage the stainless steel surface, leaving it prone to rusting.

- Oven cleaner may be applied to the barbecue grill when it has cooled down. Always follow the manufacturer's instructions. The longer you leave the oven cleaner on the grill, the better it will work – up to an hour should be sufficient.

FAILURE TO PROPERLY MAINTAIN YOUR BARBECUE WILL VOID WARRANTY

INSTRUCTIONAL VIDEOS

Please visit our You Tube channel for information and ideas:

Cookout Barbecues

https://www.youtube.com/results?search_query=cookout+barbecues

SERVICING

1. Servicing shall only be carried out by suitably qualified personnel.
2. The appliance must not be modified in any way.
3. Before use, check that the appliance is clean and free from accumulated grease and other cooking residue.
4. Routine inspection of the gas hose and regulator is required before each use. The assembly should be replaced if damaged or if the hose is deteriorating.
5. Check all connections for gas leaks.
6. The gas cylinder should be inspected for damage and to check the test date status.

CONTACT US

Your Cookout™ barbecue is proudly manufactured in Australia on the Gold Coast by Southern Stainless Pty Ltd.



**SOUTHERN
STAINLESS**
ARTISANS IN METAL

Cookout BBQ's are proudly manufactured by:

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ISO 9001
QUALITY



ISO 14001
ENVIRONMENT



ISO 45001
SAFETY



