



## ***PRECISION SERIES*** **Outdoor Collection**

### **Use and Care Guide**

ACG40RBI.1N/L & ACG52RBI.1N/L

ACG40RFS.1N/L & ACG52RFS.1N/L

Available in Natural Gas and ULPG versions

[www.capitalbrand.com.au](http://www.capitalbrand.com.au)



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Dear Valued Customer,

Congratulations on making a smart choice! You have joined an elite group of cooking enthusiasts who demand only the very best from their appliances. A Capital Cooking appliance promises years of enjoyment and maximum pleasure, allowing cooks everywhere to create culinary memories that last a lifetime.

Because of the unique features found in our appliances, we urge you to read this manual thoroughly before installation and use.

Please **RETAIN THIS MANUAL FOR FUTURE REFERENCE**: it is an invaluable guide to help you better understand your Capital Cooking appliance.

Since your satisfaction is our topmost priority, please feel free to contact our service centre. You may reach us on 1300 762 219, You can email at [Arisit.warranties@Arisit.com](mailto:Arisit.warranties@Arisit.com).

Our products are designed and proudly manufactured in America. We trust that our strict adherence to the highest quality assurance standards will provide you with years of troubled free, gourmet cooking.

Happy Cooking!

Capital





**WARNING**

**FOR OUTDOOR USE ONLY!**

**WARNING!**

DO NOT attempt to light barbecue without reading the LIGHTING INSTRUCTIONS section in this manual.

**WARNING!**

This appliance must be serviced only by a qualified licensed person. Improper installation, adjustment, alteration or maintenance can cause injury or property damage.

**Please contact Arisit on 1300762 219 for Service Department for additional information or assistance for an approved installer.**

NOTE: This manual must remain with the owner for future reference

**WARNING!**

**DO NOT** spray aerosols in the vicinity of this appliance while it is in operation.

**DO NOT** use or store flammable materials in or near this appliance.

**DO NOT** place articles on or against this appliance.

**DO NOT** modify this appliance.

**WARNING!**

**DO NOT** store or use petrol or any other flammable liquids in the vicinity of this or any other appliance.

**DANGER!**

If you smell gas, shut off gas to the appliance, extinguish any open flames and open barbecue lid.

If odor continues, keep away from the appliance and immediately call your gas supplier or fire department.

**WARNING!**

Our barbecues produce intense heat with temperatures in excess of 1000 degrees. To avoid the risk of damaging (warping) the lid and causing injury, **DO NOT** operate the barbecue with all burners on HIGH (including rotisserie burner) and lid closed for more than 8 minutes at any given time.

Failure to follow provided instructions or follow basic safety precautions will void all warranties.

Capital Cooking is not responsible for damages or injuries caused by a failure to follow instructions or basic safety practices.

**NOTE:** Children and pets should never be left alone or unattended in area where the barbecue is being used.

## **Compliance**

**This BBQ Conforms with AS/NZS 5263.0-2017 and has been tested in accordance with AS 4557-2004 (+A2) For Australia and New Zealand for ULPG and Natural Gas**

**FOR OUTDOOR USE ONLY.**

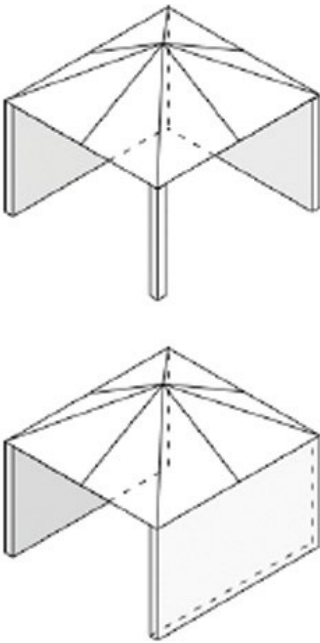
Check your local building codes for the proper installation method of installation. In the absence of local codes, this unit should be installed in accordance with **AS/NZS 5601** Gas Installation code and **SAA** Wiring Rules. In particular, refer to **AS/NZS 5601** for pipe sizing details.

# LOCATION

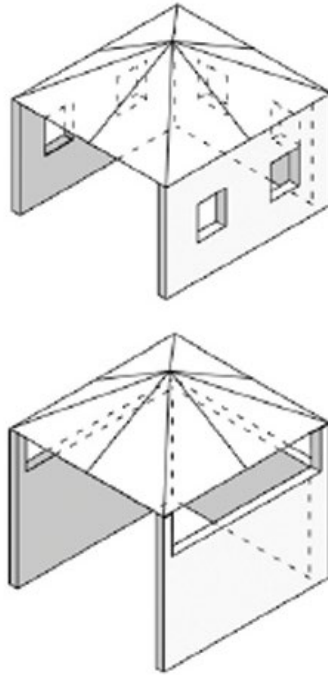
**WARNING: NOT FOR USE IN MARINE CRAFT, CARAVANS OR MOBILE HOMES.**

## PUTTING YOUR BARBECUE IN AN ENCLOSURE

This appliance must 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. Any enclosure in which the appliance is used must comply with one of the following:



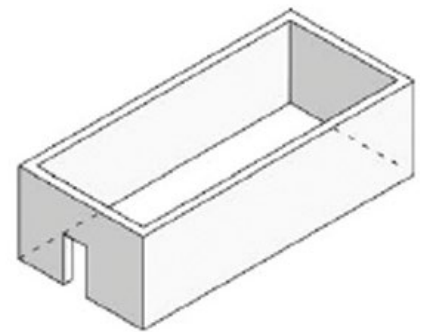
Within a partial enclosure that includes an overhead cover and no more than two walls.



Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:

- At least 25% of the total wall area is completely open; and
- 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.



Any enclosure with walls on all sides, but at least one permanent opening at ground level, and no overhead cover.

# SAFETY PRACTICES AND PRECAUTIONS



When in use, portions of this barbecue get hot enough to cause severe burns. Children and pets should never be left alone or unattended in an area where the barbecue is being used. Never allow children to sit, stand, or play on or around the barbecue at any time.

When properly cared for, your Capital barbecue will give you years of safe and reliable enjoyment. However, extreme care must be taken since the barbecue produces intense heat, increasing the risk of accident. When using this appliance, basic safety practices must be followed, including the following:

To reduce the risk of fire, burns, or other injury, read this Use and Care guide thoroughly. Begin by ensuring proper installation and servicing. Do not repair or replace any part of the barbecue unless specifically recommended in this manual. All other service must be referred to a qualified and Authorized Arisit Technician.

- **DO NOT** store items of interest to children in or around the barbecue. Never allow children to crawl inside the cart storage drawers or inside access doors.
- **NEVER** let clothing, pot holders or other flammable materials come into contact with or come too close to any grate, burner or hot surface until it has cooled. Fabric may ignite and result in personal injury.
- **DO NOT** heat unopened food containers. A build up of pressure may cause the container to burst.
- **ALWAYS** use a covered hand when opening the barbecue lid and only do so slowly to allow heat and steam to escape.
- **NEVER** lean on an open barbecue. When lighting a burner, always pay close attention to what you are doing. Be certain the grill has electricity connected and the igniter clicks when a burner knob is turned ON.
- **DO NOT** touch the barbecue burner grate, warming rack, lights or any item in the interior cavity or surrounding area of the barbecue when burners are on. These areas become extremely hot and could cause severe burns.
- **GREASE** is flammable. Let hot grease cool before attempting to handle it. Avoid letting grease deposits collect in the drip pan. Clean the barbecue often.
- **DO NOT** line drip tray or barbecue racks with aluminum foil. This may severely disrupt combustion airflow or trap excessive heat in the controlled area. This may result in melted knobs and/or igniter, damage to the lighting system and may cause excessive heat on the control panel area.
- **TAKE PRECAUTION** when cleaning the barbecue. To avoid steam burns do not use a wet sponge or cloth to clean the barbecue while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.
- **ALWAYS** cover the barbecue with the supplied vinyl cover when not in use. This will protect the barbecue from the elements, including sun, rain, wind and dust.

## SAFETY PRACTICES AND PRECAUTIONS

**BE SURE** all control knobs are in the OFF position and barbecue is cool prior to using any aerosol cleaner on or around the barbecue. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal part to corrode.

**ALWAYS** use dry potholders: moist or damp potholders on hot surfaces may cause steam burns. Do not use a towel or bulky cloth in place of potholders.

**DO NOT** let potholders touch hot portions of the barbecue rack or burner.

**DO NOT** use the barbecue to cook excessively fatty meats or products that promote flare-ups.

**NEVER** use the barbecue without the drip tray in place and pushed all the way to the back of the barbecue. Grease could leak downward and produce a fire or explosion hazard.

**DO NOT** operate the barbecue under unprotected combustible construction. Use only in a well ventilated area. DO NOT obstruct the flow of combustion and ventilation air.

**DO NOT** use the barbecue in buildings, garages, sheds, breezeway or other such enclosed areas. This unit is for Outdoor Use Only!

**KEEP ALL electrical cords away from the heated areas of the barbecue.**

**BEGIN** by ensuring proper installation and servicing. Follow the installation instructions provided with this product. Have your barbecue installed by a qualified installer. Have the installer show you where the gas supply shut off valve is located so you know where to shut off the gas to the barbecue in an emergency.

**IF YOU SMELL GAS**, your installer has not done a proper job of checking for leaks. If the connections are not perfectly sealed, you can have a small leak and therefore a faint gas smell. Finding a leak is not a “do-it-yourself” procedure. Some leaks can only be found with the burner control in the “ON” position. This must be done only by a qualified technician.



### IMPORTANT SAFETY NOTICE REGARDING ULPG BOTTLES



**Only use 9kg approved ULPG bottles.** Certain liquid propane dealers may fill liquid propane cylinders for use in the barbecue beyond cylinder filling capacity. This overfilling may create a dangerous condition.

Overfilled tanks can build up excess pressure. As a safety device, the tank's pressure relief valve will vent propane gas vapor to relieve this excess pressure. This vapor is combustible and therefore can be ignited. To reduce this danger, you should take the following safety precautions:

1. When you have your tank filled, be sure you tell the supplier to fill it to no more than  $\frac{3}{4}$  (75%) of its total filling capacity.
  2. If you own or use an extra tank, or have a disconnected tank, you should never store it near or under the barbecue unit or heat box, or near any other ignition or heat source.
- **NEVER** store a spare ULPG cylinder under or near the unit.
  - **NEVER** fill the tank beyond  $\frac{3}{4}$  full. A fire causing death or serious injury may occur.
  - **NEVER** use a dented or rusty ULPG tank.

# SAFETY PRACTICES AND PRECAUTIONS

## **A NOTE ON CLOTHING:**

For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.

## **A NOTE ON COOKWARE:**

Only certain types of glass, heat-proof glass ceramic, earthenware, or other glazed utensils are suitable for barbecue use.

Other types of materials may break with sudden temperature changes. Use only on low or medium heat setting according to the manufacturer's directions.

## **WARNING:**

Spiders and insects can nest in the burners of this and any other barbecue, and cause the gas to flow from the front of the burner. This is a very dangerous condition that can cause a fire to occur behind the valve panel, thereby damaging the barbecue and making it unsafe to operate.

## **WARNING:**

Keep the area surrounding the barbecue free from combustible materials, trash, combustible fluids and vapors such as petrol or charcoal lighter fluid. DO NOT obstruct the flow of combustion and ventilation air.

## **WARNING:**

NEVER use the barbecue in windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a windbreaker will be required. Always adhere to specific clearances listed.

## **FLEXIBLE HOSE**

If a flexible hose is used to connect to the inlet, it should be as short as possible with **a maximum length of 1.5 metres**. The supply connection point must be accessible with the appliance installed. The inner diameters of the pipe are as follows:

- 8 mm for ULPG;
- 13 mm for Natural Gas.

- The flexible connection must be approved to class B or D of AS/NZS1869 as a minimum.
- It should not be bent, kinked or compressed;
- It should not be in contact with the rear wall of the appliance or in any case with parts which may reach a temperature of 50°C;
- It should not come into contact with pointed parts or sharp corners;
- It should not be subject to any pulling or twisting forces;
- It should be easy to inspect along its entire length in order to be able to check its condition.



## GAS SPECIFICATIONS

### GAS CONSUMPTION PER BURNER

GAS TYPE	NATURAL GAS Pressure 1.0 kPa		ULPG GAS Pressure 2.75 kPa	
	Injector Drill Size	GC (MJ/hr)	Injector Drill Size	GC (MJ/hr)
Main Burners	#39/2.50mm	26.4	#53/1.50mm	30.0
IR Searing Burner	#39/2.50mm	26.4	#53/1.50mm	30.0
IR Rotisserie burner (40")	#49/1.85mm	15.8	#57/1.10mm	15.0
IR Rotisserie burner (52")	#50/1.75mm	15.0	#57/1.10mm	15.0

### TOTAL GAS CONSUMPTION

	Burner Configuration	NATURAL GAS	ULPG GAS	ELECT. RATING @ 240VAC
ACG 40"	2 Main, 1 Sear, 1 Rotisserie	95.0 MJ/hr	105.0Mj/hr	2.1 Amps
ACG 52"	3 Main, 1 Sear, 2 Rotisserie	135.6 Mj/hr	150.0 MJ/hr	2.9 Amps

#### CLEARANCES FROM COMBUSTIBLE MATERIALS

**Sides: 300mm, Back: 300mm, Below: 300mm and Above: 1200mm**

# OUTDOOR USE ONLY.

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Check your local building codes for the proper installation method of installation.  
In the absence of local codes, this unit should be installed in accordance with  
AS/NZS 5601 Gas Installation code and SAA Wiring Rules.

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# ULPG INSTALLATION

## Gas Cylinder Safety Information

This appliance is designed to be used with a gas cylinder not exceeding 9KG Capacity. The Gas cylinder must be constructed and marked in accordance with specifications and certified to AS 2469 for ULP. The gas cylinder supply valve must be turned off when the appliance is not in use. Gas cylinders must be stored outdoors, out of reach of children and must not be stored in a building, garage or any other enclosed area. The gas cylinder used must incorporate a safety collar to protect the valve assembly

- When disconnecting and removing the gas cylinder for the purpose of refilling, always observe the following procedure.
- Ensure that all gas control valves on the appliance and the gas cylinder are turned off before disconnecting the gas line from the cylinder.
- Do not smoke or use a naked flame near the appliance or gas cylinder while disconnecting the gas line between the appliance and gas cylinder.
- Remove the gas cylinder from the enclosure before disconnecting the gas line from the appliance.
- Tighten all connections before placing the gas cylinder back in its enclosure.
- The Gas Leak Testing Procedure should be conducted every time the gas cylinder is refilled and reconnected to the appliance - before using the appliance.

## Regulator connection (Fig 1 & 2)

1. Check that all control knobs are in the 'Off' position.
2. Make sure the cylinder valve is off by turning the valve knob clockwise.
3. Remove the protective cap from the cylinder if present.
4. Leak test the connection with a soapy water solution (See Gas Leak Testing Procedure) Hose and regulator replacement must be a genuine part specified for this appliance and is obtainable from Arisit Parts 1300762219

You should connect your barbeque to a 9 kg gas cylinder, which can be refilled or swapped at petrol stations or your place of purchase when empty. Before connecting the cylinder, inspect the hose, fittings and rubber seals. If there is any sign of splitting or wear, have the hose replaced.

If you have a gas safety gauge, ensure this is connected to your bottle according to the manufacturer's instructions. Now connect the regulator end of the hose to the gas bottle. You won't need a spanner here. Just turn the fitting in an anticlockwise direction and hand tighten as much as you can. This should seal it sufficiently. Ensure the gas bottle is upright at all times. Conduct a leak test before use - see the next section.



# LEAK TESTING

## GENERAL:

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks, or immediately check if the smell of gas is detected.

## BEFORE TESTING:

Do not smoke while leak testing. Extinguish all open flames. Never leak test with an open flame. Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For ULPG units, check with a full cylinder. The valve panel must be removed to check the valves and fittings. First, remove the knobs. Next, pull the drip pan tray forward slightly to access the screws that affix the front panel to the unit. Using a screwdriver, remove the screws. Finally, gently pull the panel downward and out, making sure that you are not pulling out the wires. Remove the screws which hold the service panel in place.

## TO TEST:

Make sure that all control valves are in the "OFF" position. Turn the gas supply "ON". Check all connections from the supply line, or ULPG cylinder up to and including the manifold. Soap bubbles will appear where a leak is present. If a leak is present, immediately turn off gas supply, tighten any leaking connections, turn gas on, and recheck. Check all the gas connections at the base of the control valves where they screw into the manifold pipe.

To check rotisserie burner and safety valve, the burner must be lit, then leak test the connections located behind the service panel. If you cannot stop a gas leak, turn off the gas supply and call your local company, or the dealer from whom you purchased the grill. Only those parts recommended by the manufacturer should be used on the Grill. Substitution can void the warranty.

Do not use the grill until all connections have been checked and do not leak.

Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply valve. Spray all the fitting. Bubbles indicate leaks. (See Fig 3 and 4)

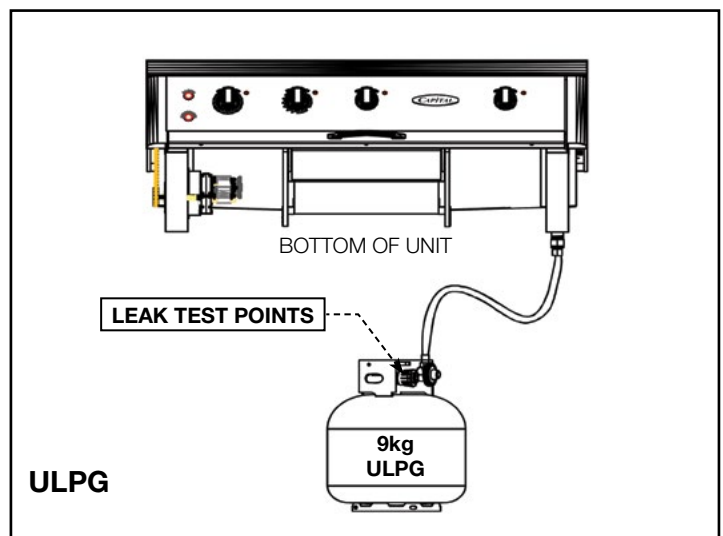


Fig. 3

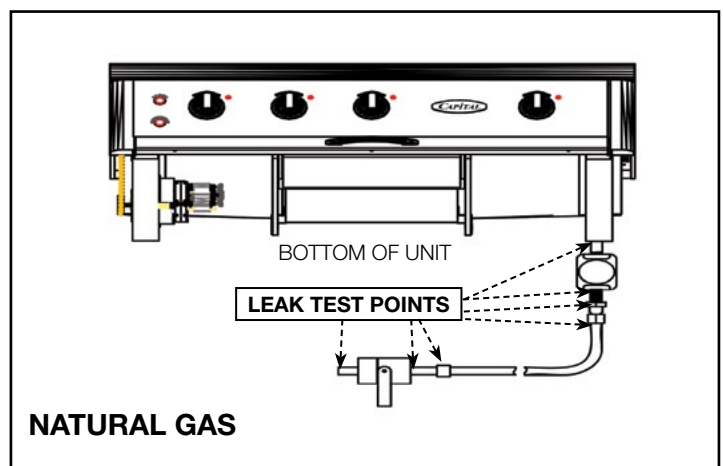


Fig. 4

# NATURAL GAS INSTALLATION and BUILT IN CLEARANCES

## NATURAL GAS INSTALLATION ADVICE

If your Capital BBQ is made for Natural Gas. The installation shall only be performed by a qualified installer and installed in accordance with AS/NZS 5601 Gas Installation code and SAA Wiring Rules.

The grill is designed for easy placement into non-combustible stone enclosures. For non-combustible applications the grill drops into the opening shown in Fig. 5 and hangs from its side flanges. A deck is not required to support it from the bottom.

## LOCATION:

When determining a suitable location, take into account concerns such as exposure to wind, proximity to traffic paths and keeping any gas or electrical supply lines as short as possible. Locate the grill only in a well-ventilated area. Never locate the grill inside a building garage, breezeway, shed or other such enclosure area without an approved ventilation system. During heavy use, the grill will produce a lot of smoke. Ensure there is adequate area for the smoke to dissipate.

## IMPORTANT

Ensure the following minimum clearances to combustible materials:

- **300mm** from the sides
- **300mm** from the rear
- **300mm** from the base
- **1200mm** above the hotplate

## Specifications

Barbecue specifications can be found on the data label attached to the barbecue located on the slide-out underneath the grease tray. Hose connection thread is 1/4" B.S.P. located on the right rear of the BBQ.

## RANGEHOOD NOTE:

- **Min Distance from top of hot plate to lowest part of the underneath of rangehood is 1200mm.**
- **For Rangehood installation requirements, please refer to Rangehood installation manual.**

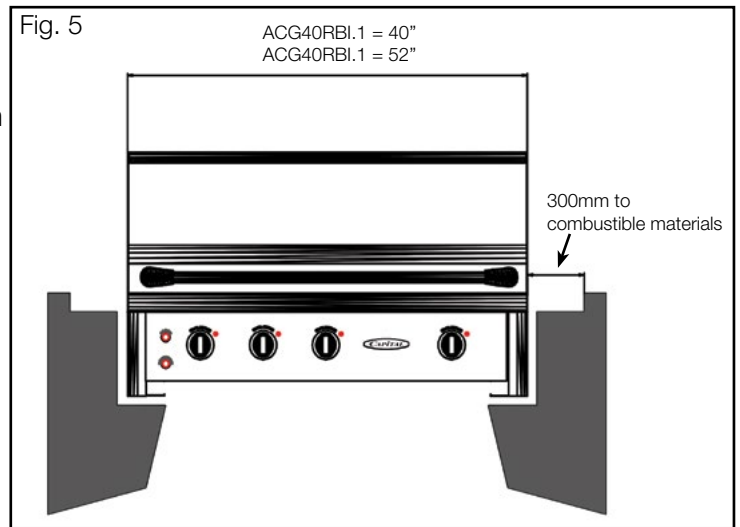
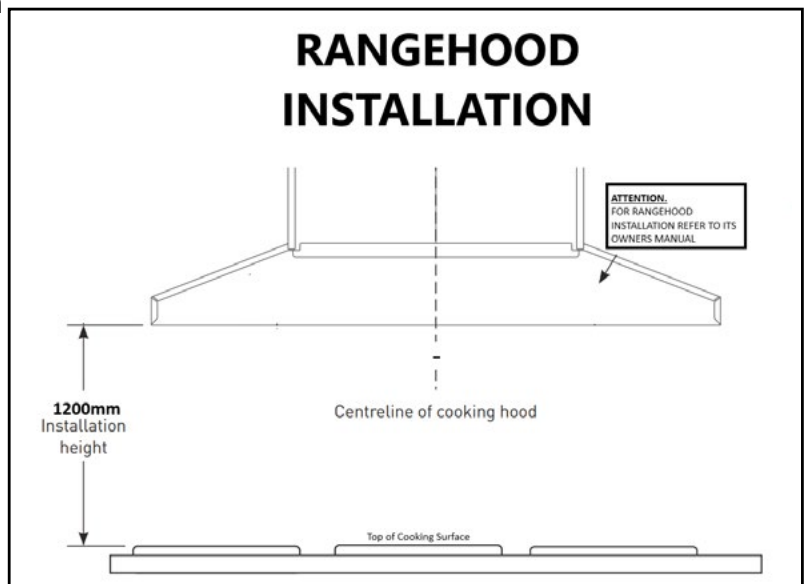
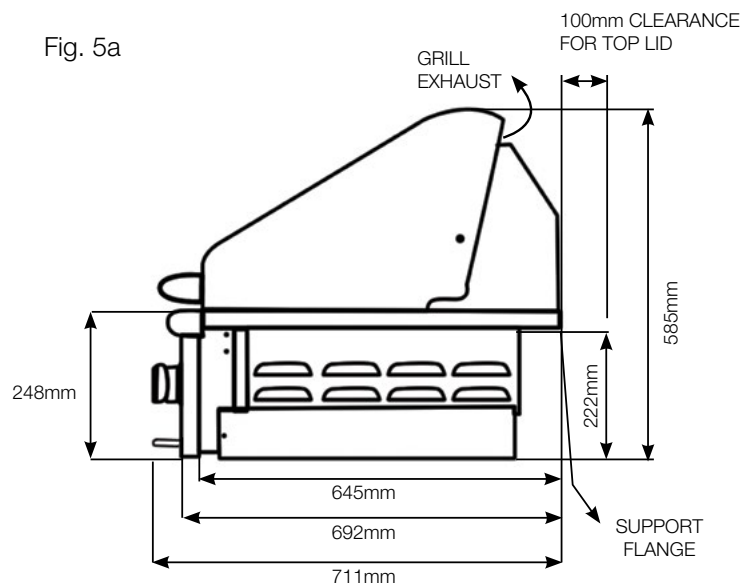
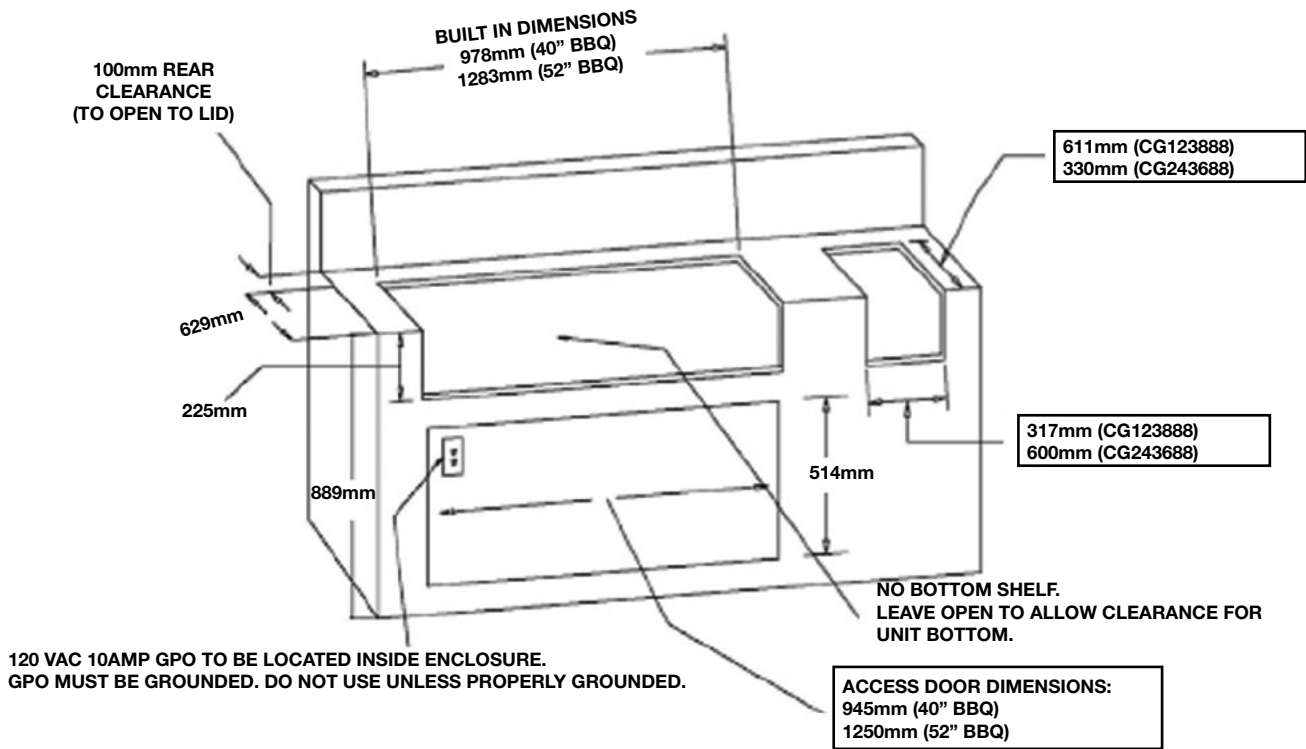


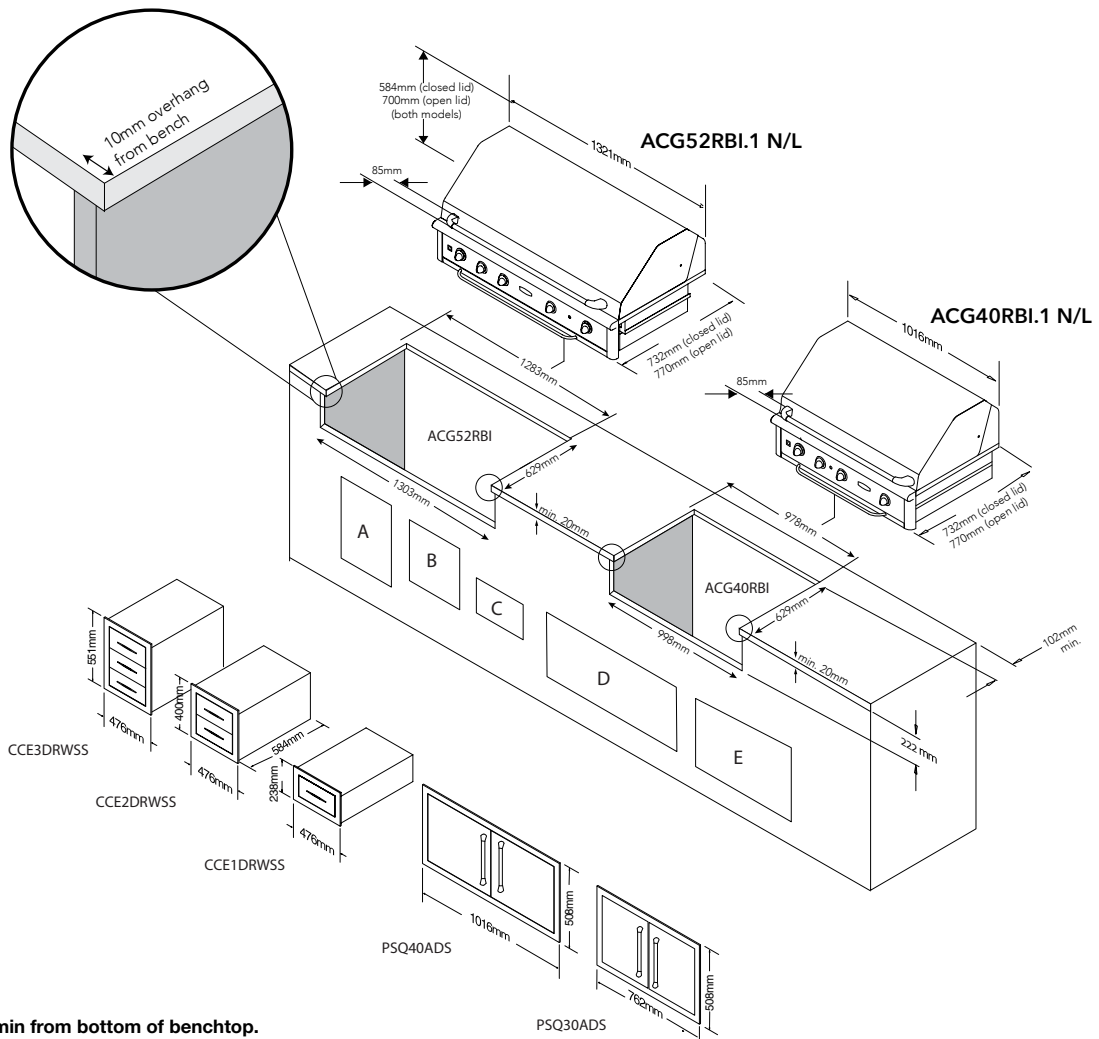
Fig. 5a



# BUILT IN CLEARANCES

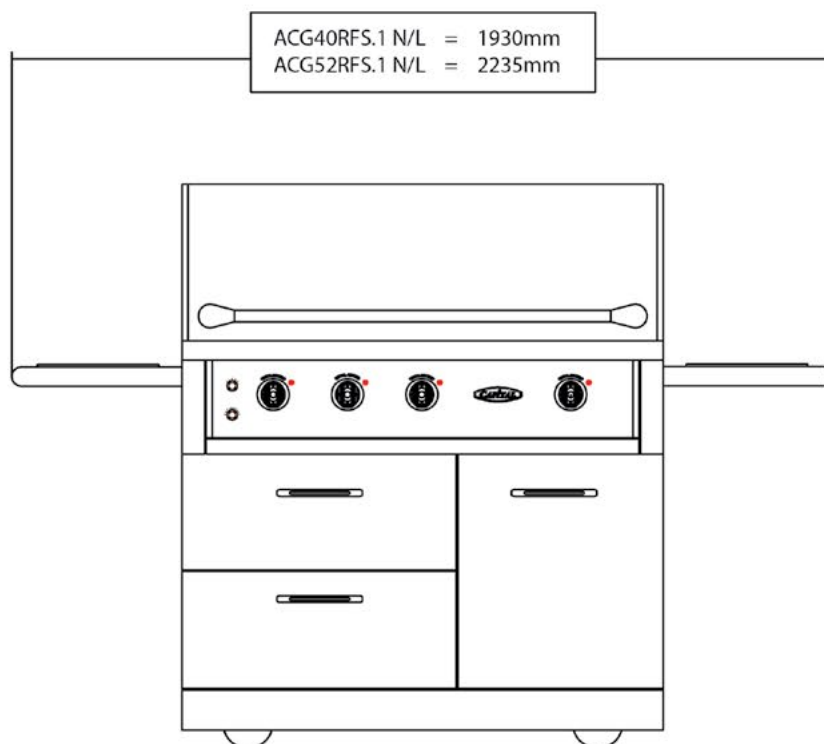
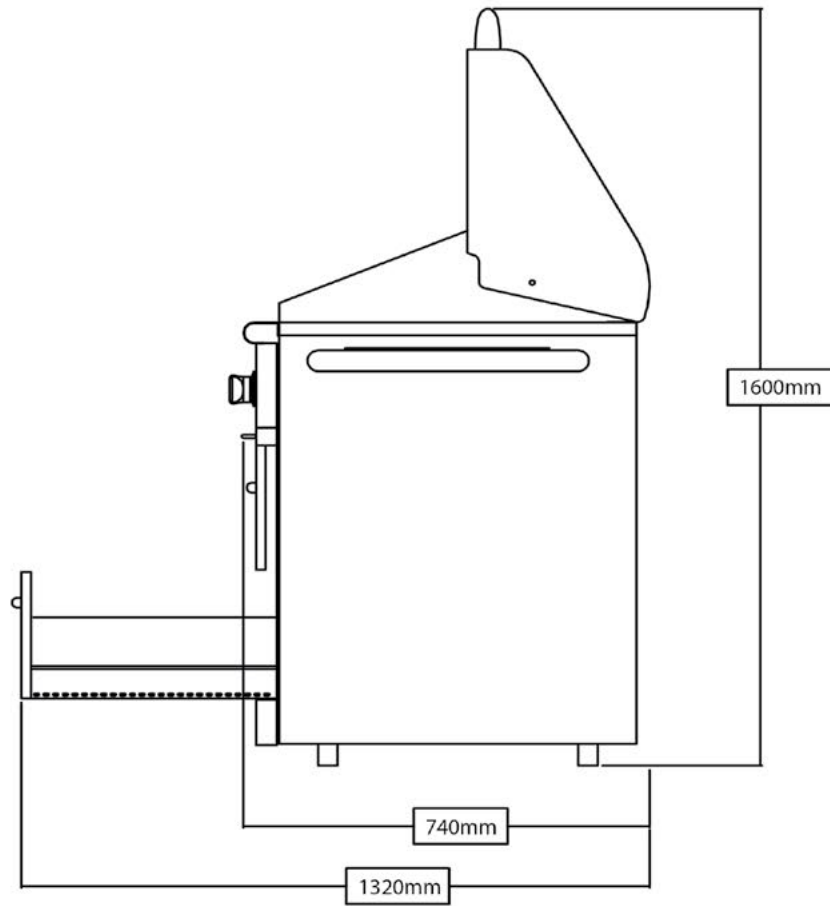


NOTE: TOP FRAME OPENING MUST BE REINFORCED TO SUPPORT THE WEIGHT OF THE UNIT



\*Floor base 272mm min from bottom of benchtop.

# CART MODEL SPECIFICATIONS



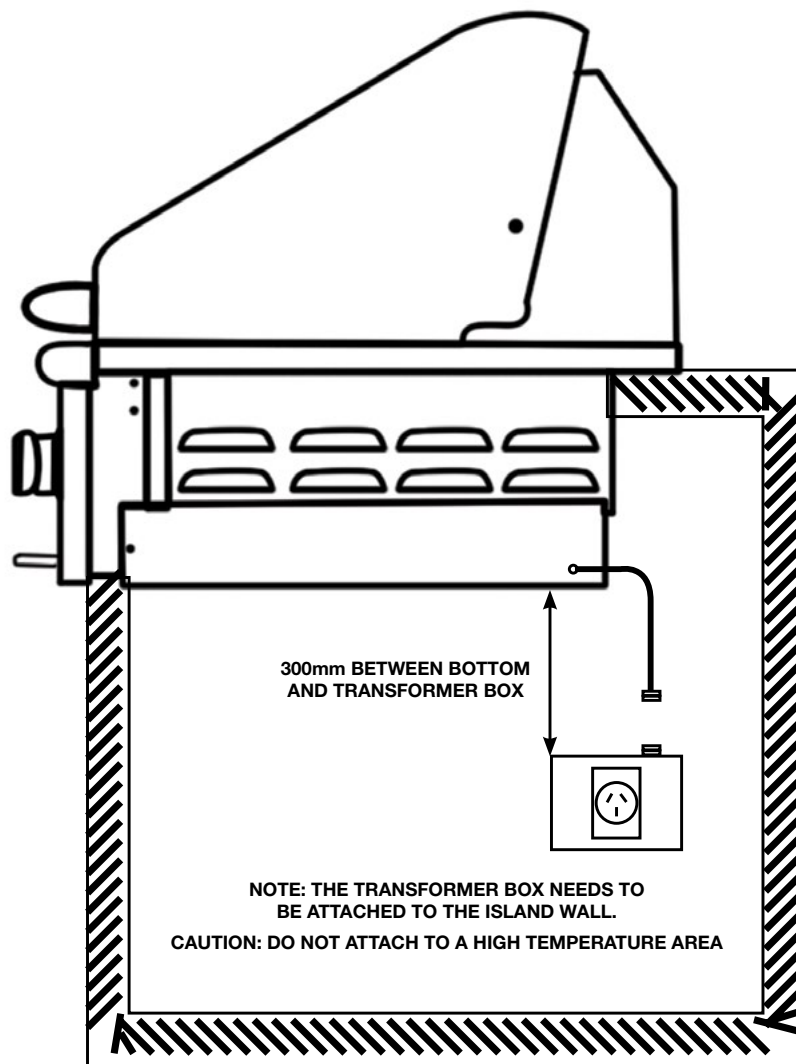
# ELECTRICAL CONNECTION INSTRUCTIONS

## ELECTRICAL CONNECTION

Use an approved extension cord, rated for 240 VAC, 10 Amps, to connect power to the transformer box. Make sure there are no cuts in the insulation to prevent electric shock.

This appliance is equipped with a three-prong Australian Plug for your protection against shock hazard and should be plugged directly into a properly grounded GPO. Do not cut or remove the grounding prong from the extension cord.

**NOTE: The use of a qualified technician/electrician is recommended for all electric connection.**



# FLAME HEIGHT

## GRILL BURNER FLAME HEIGHT:

1. To access the grill burner air shutters, first remove the grill racks and radiant trays.
2. Lift the burner out as described in the section BURNER CLEANING.
3. With a screw driver, loosen the set-screw on the air shutter.
4. Light the burner and adjust according to the directions below.
5. Access for the side burner air shutters is through the top after removing the top burner grate and aeration pan assembly (see Fig 7).

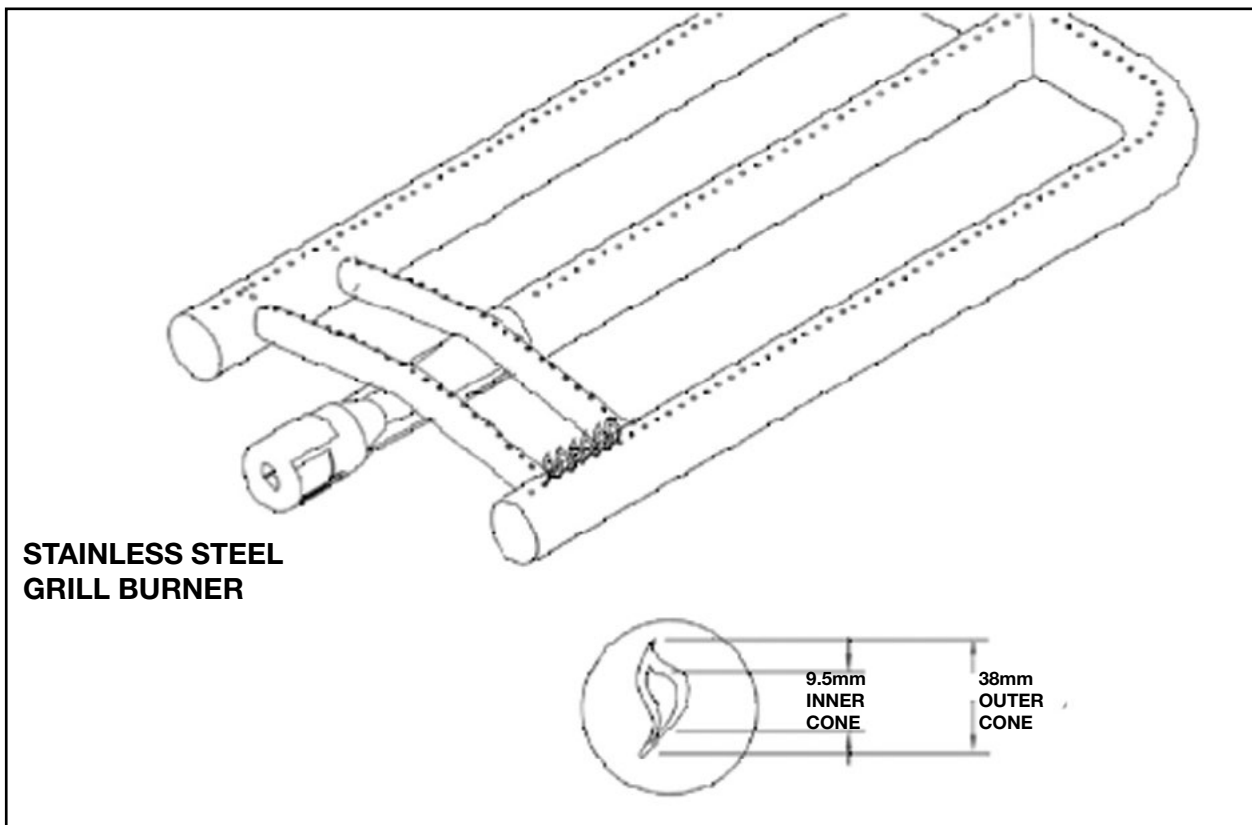


Fig. 7



# BURNER ADJUSTMENTS

## BURNER AIR ADJUSTMENT

To adjust tube burner flames:

1. Be careful as the burner may be very hot!
2. If the flame is yellow, indicating insufficient air, adjust the air shutter counter clockwise to allow more air to the burner.
3. If the flame is noisy and tends to lift away from the burner, indicating too much air, turn the air shutter clockwise
4. Once adjusted, turn the burner off, lock the air shutter in position and reverse steps to reassemble.

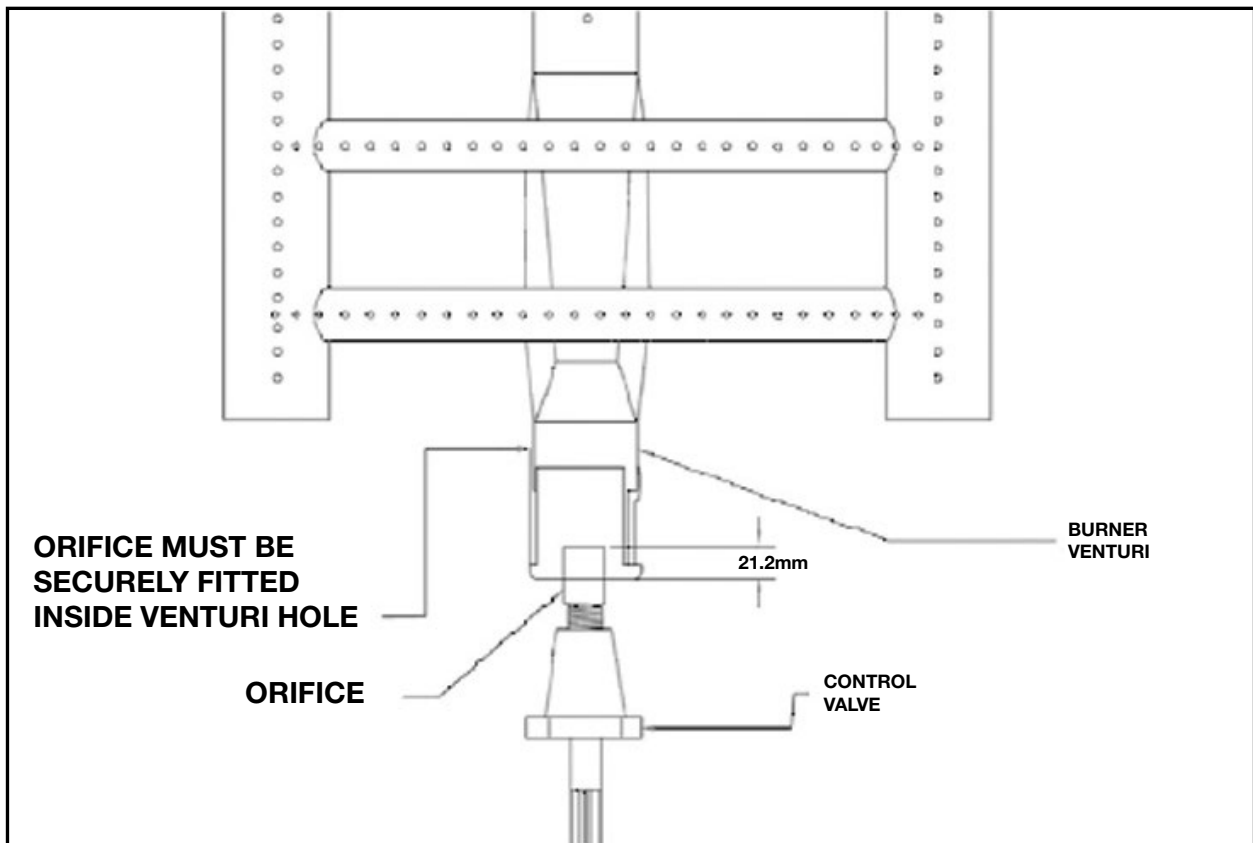


Fig. 9

## BURNER ADJUSTMENTS (continued)

### To Adjust:

(Tools Required: Pliers, Flat Head Screwdriver)

1. Light the burner.
2. Turn the control knob to the lowest setting (all the way counter clockwise).
3. Remove the knob.
4. While holding the valve shaft with the pliers, insert a thin flat-Head screwdriver into the shaft and while viewing the burner adjust to a minimum stable flame. (Fig 10)

### WARNING: IMPORTANT!

**Before lighting, inspect the gas supply piping or hose prior to turning the gas "ON". If there is evidence of damage or excessive wear, it must be replaced prior to use.**

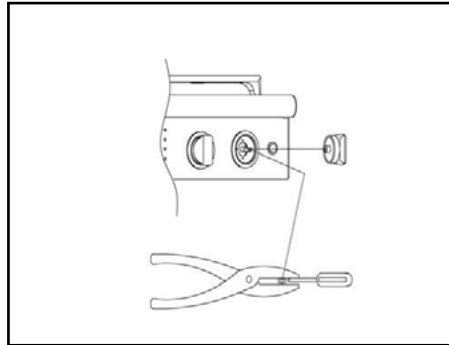


Fig. 10

### GRIDDLE PLATE

The griddle plate MUST be placed over the Infra red searing burner at the far right of the barbecue. Position the plate so that the raised section is toward the rear of the barbecue. Hang the lip over the horizontal bar and ensure the front of the plate rests on the edge of the fat channel. This will help cooking oils to drain downwards into the fat channel.



Fig. 10

## USING THE GRILL / FEATURES

### USING THE GRILL:

Each grill section consists of a large stainless steel “W” shaped burner or a Sear-Perfect Zone infrared grill burner, stainless heat baffles a series of hybrid stainless steel and ceramic radiants. Above the burners are hybrid stainless/ceramic radiants which provide even heat, reduce flare-ups and protect the burner ports from blockage due to spills.

### PRECISION “W” BURNER:

The Precision Series” gas grills feature the Capital exclusive “W” shaped burners. These are constructed from heavy gauge 304 stainless steel. Due to their large size they offer greater coverage across entire grill surface, which means no more cold spots! Our 40 inch and 52 inch models also feature an infrared Burner/s

### A TRUE RADIANT SYSTEM:

Capital’s new Precision Series grills utilize a revolutionary “hybrid” radiant system that takes the best features of a stainless steel radiant and combines them with the characteristics of a ceramic radiant, while eliminating the weaknesses of each. These radiants prevent flames from directly contacting cooking food and prevent uneven temperatures. They suppress flare-ups considerably. This radiant system also enhances flavors by burning drippings from the cooking food and basting the food in the smoke of the drippings.

The unique design of the stainless steel encased ceramic radiant elements allows the burner flames to directly heat the ceramics for a near instantaneous heat transfer over the entire cooking area. The ceramics absorb and then evenly distribute heat which eliminates hot spots and reduces flare ups. By retaining heat, the ceramics also reduce the amount of gas required to maintain a hot grill.

The stainless steel protects the ceramic elements from breakage, common with ceramic materials, while containing them for ease of handling and use. Each radiant module is removable and reversible to allow self cleaning after heavy soiling. The new Capital hybrid radiant combines the durability and design flexibility of a stainless steel radiant with all the benefits modern ceramic materials can provide.

### BARBECUING or GRILLING? YOUR CHOICE!

Did you know there is difference between barbecuing and grilling? Barbecuing requires slow cooking foods with low to moderate heat, and grilling requires intense searing heat to lock in the juices. The Precision Series” is the most versatile grill on the market, because it allows you to do both simultaneously. Our main “W” burners allow for controlled heat, slow cooking vegetables, fish and poultry over a long period of time to ensure maximum results while the Sear-Perfect Zone” allows rapid, intense cooking that locks in juices. But turn down the heat and you can slow cook your food to perfection. Cooked either way, the wonderful results will speak for themselves.

### WHAT’S YOUR FAVORITE CHANNEL?

Our 40 and 52 inch grills feature a superior grill rack system that channels grease and allows it to flow into special seep holes and down to the drip tray for easy clean-up. Our channel grate are constructed of a heavy gauge stainless steel; which are electro-polished for a brilliant finish. We recommend that you clean the grill racks after each use to maintain their superior grease channeling design. Discoloration after first use is normal. Our 30” Grills utilize traditional rod grates but Channel Grates are available as an accessory. Please ask your dealer for details.

# USING THE GRILL / FEATURES

## HIT THE LIGHTS!

Each model in the Precision Series line features night-lights. There are located on the rotisserie panel and point downward to illuminate the entire grilling surface. Each light is rated at 20W and is operated by a switch located on the front panel. Say goodbye to clunky night-lights and cumbersome extension cords. Now you can grill all night till the break of dawn and beyond.

Go on, "Hit the Lights!"

## REPLACEMENT OF REGULATOR AND HOSE:

The pressure regulator and hose assembly supplied with the unit must be used. For Natural Gas installations the Regulator will be supplied with your BBQ and must be used. If replacement is required it must be replaced with an AS/NZS certified NG regulator.

Your ULPG BBQ is supplied with a regulator and hose already fitted and must be used. If replacement is required, it must be replaced with an AS/NZS certified LPG hose and regulator.

These parts can be Obtained by Calling Arisit Parts on 1300 762 219.

Do not use the grill if the odor of gas is present. If the unit is LPG, screw the regulator into the tank and leak check the hose and regulator connections with a soap and water solution before operating the grill. Turn all knobs to OFF then turn on the gas supply. If ULPG, is there gas in the tank? Always keep your face and body as far away as possible from the grill when lighting.

- **DO NOT leave the grill unattended while cooking.**
- **KEEP a spray bottle of soapy water near the gas supply valve and check the connections before each use.**
- **DO NOT attempt to light the grill if odor of gas is detected.**
- **WAIT five minutes before relighting a hot grill.**

## IMPORTANT: Using the Grill

Grilling requires high heat for searing and proper browning. Most foods are cooked at the MEDIUM heat setting for the entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This cooks the food through without burning the outside. Foods cooked for a long time or basted with a sugary marinade may need a lower setting near the end of the cooking time.

- Check to be certain the drip pan and grease tray are in place.
- Light the grill burners using the instructions provided in this Use and Care Guide. Lighting Instructions are found on the inside of the drip pan tray sleeve.
- With the grill lid open, turn the control knob to HIGH to light. Preheat the grill for 5 to 10 minutes.
- Place the food on the grill racks and cook to the desired doneness. Adjust heat setting, if necessary. The control knob maybe set to any position between HIGH and LOW. Note that most barbecuing is performed using a medium to low flame. Adjust the flame to suit your food requirements.
- Allow the grill to cool and clean the grates, drip pan and grease tray after each use.

**Note: If using ULPG gas, your preheat time may be shorter than recommended. To prevent overcooking or burning, you may want to lower heat settings.**

## HELPFUL HINTS

### A FEW WORDS ON MEAT:

The doneness of the meat, whether rare, medium or well done, is affected to a large degree by the thickness of the cut. Expert chefs say that it is impossible to have a rare doneness with a thin cut of meat.

The cooking time is affected by the kind of meat, the size and shape of the cut, the temperature of the meat when cooking begins, and the degree of doneness desired. When defrosting meats it is recommended that it be done overnight in the refrigerator as opposed to a microwave. This in general yields a juicier cut of meat.

Use a spatula instead of tongs or a fork to turn the meat. A spatula will not puncture the meat and let the juices run out. To get the juiciest meats, and seasonings or salt after the cooking is finished and turn the meat only once (juices are lost when the meat is turned several times.)

Turn the meat just after the juices begin to bubble to the surface.

Trim any excess fat from the meat before cooking. To prevent steaks or chops from curling during cooking, slit the fat around the edges at 2-inch intervals.

### A FEW WORDS ABOUT FLARE-UPS

Flare ups are unavoidable and usually relate directly to the type of meat being cooked and its fat content. Our Precision Series Barbecues utilizes hybrid stainless steel/ceramic wave shaped radiants that reduce flare ups considerably as compared to all stainless or all ceramic Radiants used by other manufacturers. Always trim excessive fat and use marinades sparingly.

## REPLACING THE LIGHTS



Fig. A



Fig. B



Fig. C



Fig. D

1. Carefully wedge a flat tipped screwdriver between the back glass of the light cover and the rotisserie back panel as shown in Fig A.
2. Using extreme care, push screwdriver back and catch the light cover with opposing hand as shown in Fig B.
3. Access the bulb and carefully pull to remove. Fig C.
4. Replace bulb with a new one as shown in Fig D.

# LIGHTING INSTRUCTIONS

## LIGHTING THE GRILL BURNER

Note: Open the grill lid before lighting. Turn all knobs to OFF. Turn the main gas supply on. If you smell gas, shut-off the gas supply and call for service.

1. Press and hold the selected burner knob and turn it to HIGH while continuing the hold the knob pressed in. You will hear the burner igniter begin to make a clicking sound
2. The burner will ignite within 4-5 seconds. When the burner is lit the clicking sound will stop.
3. Continue to hold the knob pressed in for 5-10 seconds. This allows the safety system to heat and sense the burner flame and remain lit.
4. If the knob is released before the safety system is hot the flame will extinguish. If this occurs, restart the lighting process at Step 1
5. If the burner does not ignite within 5 seconds and you smell gas, turn the burner knob to the OFF position and wait 5 minutes to allow any accumulated gas to dissipate before attempting to re-light the burner.
6. If the flame goes out during use and there is gas available the ignition system will begin clicking again and will automatically re-ignite the burner.  
If there are windy conditions the burner may click periodically which is normal.
7. If the flame goes out or windy conditions move the flame too much the safety system will shut off gas to the burner. If this occurs, wait 5 minutes and until the windy conditions reduce and relight starting at Step 1

## MATCH OR BUTANE LIGHTING METHOD

CAUTION: Keep your face and hands as far away from the grill as possible when manually lighting burners. In the event of a power failure or if a burner igniter is damaged, the grill can still be used. If an attempt has just been made to ignite a burner, wait 5 minutes and follow the procedure below:

1. A match holder is provided and located in the drip tray slide out section of the Grill on the right hand side.
2. Separate two grate sections above the desired burner as shown in Fig. 12 to allow access to the ignition area.
3. Using the match holder provided, securely place a match in the clip side of the holder.
4. Ignite the match and insert it between the separated grates. Place the flame of the match close to one of the holes of the desired burner.
5. Press and hold the selected burner knob and turn it to HIGH while continuing the hold the knob pressed in.
6. The burner will ignite within 4-5 seconds.
7. Continue to hold the knob pressed in for 5-10 seconds. This allows the safety system to heat and sense the burner flame and remain lit.
8. If the flame goes out during use the safety system will turn the gas to the burner off.

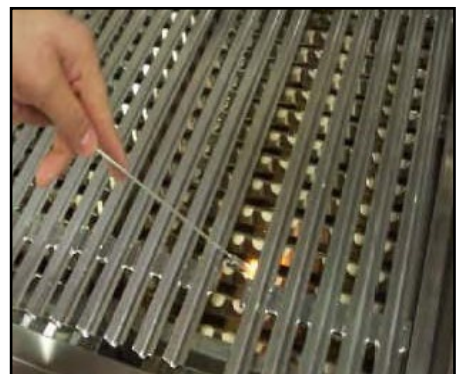
### MATCH HOLDER LOCATION



Fig. 11



Fig. 12



# USING THE ROTISSERIE

## USING THE ROTISSERIE: Lighting the rotisserie burner:

**NOTE:** The safety valve on all Precision Series rotisserie sections is included in the main burner valve. No separate safety button is necessary to operate the rotisserie safety feature.

## NEVER USE ROTISSERIE BURNER WHEN GRILLING SURFACE IS USED.

The location of the rotisserie burner makes it more susceptible to strong wind conditions than the protected grill burners. For this reason you should avoid operating the rotisserie during windy conditions. As an added safety feature we've equipped the burner with an automatic safety valve that will not allow gas to flow to the rotisserie burner unless the following conditions are present with the knob on.

- The safety valve button is pressed and held down.
- The safety valve thermocouple has been sufficiently heated to keep safety valve open.

Open the lid. Push and turn the control valve to HIGH and wait 5 seconds. The igniter will glow brightly to ignite the burner. Hold the knob pressed in until the rotisserie burner lights. Once lit keep knob pushed in and held in position for 10 seconds. DO NOT let go of the control knob once burner is lit. The burner will not stay lit unless it is hot. After 10 seconds, release the knob and set the knob to the desired setting. If the burner does not light within 4 to 5 seconds, release the safety valve button and turn the control knob "OFF" and wait 5 minutes before trying again.

- If relighting a hot burner, wait 5 minutes.
- Never leave the control knob ON if rotisserie is not in use.
- Never light the bottom burners while the rotisserie burner is lit.



### Manual Lighting:

To manually light the rotisserie, place a lighter flame near the tip of the thermocouple as shown in Fig. 13 Turn the control knob to HIGH.

Hold the safety valve button in for 10 seconds or until the burner remains lit. Once lit, turn control knob to desired setting. If the burner does not light within 4 to 5 seconds, release the safety valve button and turn the control knob to OFF and wait 5 minutes before trying again.

## USING THE ROTISSERIE (continued)



NOTE: The grill rotisserie system is designed to cook items from the back using infrared heat. The location of the burner allow the placement of the rotisserie basting pan (included) beneath the food to collect juices and drippings for basting and gravy. To flavor the contents of the basting pan you can add herbs, onion, garlic, or spices. Hams are especially good with the addition of pineapple slices and brown sugar to basting pan. The rotisserie burner is an infrared type that provides intense, searing radiant heat. Preferred by chefs over other methods, this intense heat is magnificent for searing in the natural juices and nutrients found in quality cuts of meats.

Once lit, the rotisserie burner will reach cooking temperatures in about 1 minute. the orange/red glow will even out in about 5 minutes. The rotisserie is equipped with metal gears and is capable of turning up to a 50 lb cut of meat or poultry.

### PREPARATION

Recommended Equipment:

Butcher string, scissors, broiler pan (bottom only), pliers, instant read thermometer, foil, and hot pads.

Work Area:

Allow enough space to accommodate food and rotisserie rod assembly in a clean environment.

Meat Preparation:

- Tie meat with butcher string or dental floss in three areas. Buy a roast that is equally balanced from top to bottom in size. The meat will cook more evenly while on the rotisserie. For poultry, tie wings and legs to the body using dental floss or butcher string to prevent flopping around.
- Determine the center placement for the food, put 1st prong on Rod, turn "L" shaped screw to tighten.
- Center tied meat/poultry on rod and place second prong. Turn "L" shaped screw to tighten.
- Pick up rod, rotate it to check for balance, If not balanced, adjust prongs and food to balance it. Take pliers and tighten the "L" shaped screw on both sides of the prong.
- Remove grates and warming rack on the grill. Place bottom portion of broiler pan on radiant trays to catch meat drippings.
- Place prepared rod into motor socket, lay across to other side in groove/ball bearings and begin.



## USING THE ROTISSERIE (continued)



**Keep hands and face away from front of burner!**  
**STAND TO THE SIDE WHEN LIGHTING.**  
**ONCE LIT, MOVE HAND AWAY QUICKLY!**

### **WARNING: Electrical Grounding Instructions:**

This appliance is equipped with a three-prong plug for your protection against shock hazard and should be plugged directly into a properly grounded GPO using an appropriate extension cord. Do not cut or modify the extension cord.

The appliance must be electrically grounded in accordance with local codes or, in the absence of local codes, with the SAA Wiring Rules.



**WARNING!** Never have the grill burners (bottom burners) ON during rotisserie cooking. It will burn your meat and make it extremely dry. Use either grill or rotisserie at a time.

### **BIRCH WOOD CHOPPING BOARD (Accessory)**

**WARNING!** Moisture may expand the chopping board so that it becomes warped and unable to fit comfortably in the side tray shelves.

**NEVER** leave a chopping board out overnight or in the presence of excessive moisture or humidity.

**ALWAYS** store the chopping blocks in a cool dry place after each use.



# USING THE SMOKER BOX ACCESSORY

Part number: PSQ-SBX

The Capital Smoker Box accessory is used to add the delicious smoky flavor of your choice to your grilled foods.

The smoker box is manufactured of high quality stainless steel. The bottom half of the smoker box is sealed to allow the use of liquid aromatics, such as wine, to the wood chips and or herbs, allowing additional flavors to be imbued into your foods while the hinged lid allows easy opening and closing, even when hot. The slotted lid allows the smoke and steam to permeate the cooking area while retaining the smoking materials and preventing direct contact with your food.

## To use the smoker box:

1. Always use caution when handling the smoker box as it may be hot and can cause burns and injury. Always use tongs when opening and closing the smoker box when it is hot or when loading materials into the smoker box.

2. Soak all wood chips or flammable smoking materials in water to prevent quick burning and charring. You want the material to slowly smoke and add flavors throughout your grilling time

3. Use aromatic materials such as hickory wood chips or herbs and wine which can add flavor to your grilling during cooking. DO NOT use highly flammable liquids such as high proof alcoholic beverages. These can burn very quickly and may cause injury or damage.

4. While the grill area is cool, remove a full grate section (**Fig 3**) and replace it with a Supplied two finger grate section and the smoker box. (**See Fig. 1 and Fig. 2**)

## 5. Please note Fig. 4 displays Smoker Box Installed

6. Fill the smoker box with your choice of aromatics and light the grill and adjust the flame to low.

7. When the smoker box gets hot the contents of the box will get hot and begin to smoke.

8. Low temperature cooking is recommended to allow the smoke to permeate and soak into the food.

9. Keep the lid closed as much as possible to prevent the heat, smoke, and flavors from escaping.

10. Always check your foods doneness with an instant read thermometer and cook to the recommended safe temperatures.

After using your smoker box it is recommended that you clean it with mild soap and water to remove residual oils, and flavors so it can be ready for your next use.

Fig. 1: Smoker Box

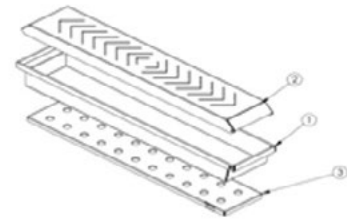


Fig. 2: Two Channel Grate



Fig. 3: Remove a 5 Channel Grate



Fig. 4: Smoker Box and Grate installed



## CARE AND CLEANING

### **IMPORTANT!**

**Stainless steel tends to rust in the presence of chlorides and sulfides, especially in coastal areas.**

**To improve rust, wash all stainless steel surfaces every 3-4 weeks with fresh water and stainless steel cleaner.**

**Capital will not warrantee for rust due to failure to follow recommendations set forth in this section.**

The grill is constructed out of non-rusting and non-magnetic stainless steel. After initial usage, areas of the grill may discolor from the intense heat given off the the burners: this condition is normal.

To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100-grit emery paper in the direction of the grain. Specks of grease can gather on the surfaces of the steel and bake on the surface giving a 'rust-like' appearance. For removal, use an abrasive pad in conjunction with a stainless steel cleaner.

Always rub in the direction of the grain.

### **Grill Grates:**

(Recommended equipment: Brass bristle barbecue brush, mitts, tap water)

The easiest way to clean the grill grates is immediately after cooking is completed and after turning off the flame. Wear a barbecue mitt to protect your hand from the heat and steam. Dip a fine brush frequently in the bowl of water. The steam created from the contact with the hot grill assists the cleaning process by softening any food particles. The food particles will fall onto the radiant tray and burn off or fall into the drip pan.

### **Drip Pan Grease Tray:**

The grease trays will collect grease from the grill section. The internal trays are dishwasher safe and we recommend that you first clean off the excess residue and debris before washing.

Allow the pan and its contents to cook beofre attempting to clean.

Clean the grease from the pan often to avoid the possibility of a grease fire.

### **Radiant Trays:**

**Warning! Allow the grill to sufficiently cool before handling the hybrid radiant trays as these are designed to absorb heat and at maximum temperatures glow red hot!**

## BURNER REMOVAL AND CLEANING

### GRILL BURNER:

**WARNING! To prevent burns, make sure the burner is cool before removing for cleaning.**

Remove the grill grates. Then lift out the radiant trays. Grasp the burner and pull it up carefully and slightly towards the rear wall of the unit so the burner head comes off the brass orifice at the front. Angle the burner sideways and remove. (Fig. 14 and Fig. 15)

### GRILL BURNER CLEANING:

Clean the burner exterior with a wire brush. Clear stubborn scale with a metal scraper. Clear any clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port. Shake out any debris through the air shutter. Use a flashlight to inspect the burner inlet to ensure it is not blocked. If obstructions are seen, use a straightened metal wire coat hanger to remove debris.



Fig. 14



Fig. 15

### ORIFICE CLEANING:

With the burner removed, remove the orifice and shine a flashlight through the opening to ensure there is no blockage. Use a needle to clear any debris.

Be extremely careful not to enlarge the hole or break off the needle.

**WARNING! It is extremely important to engage the burner on the orifice properly to prevent a fire hazard or explosion.**

Be careful not to upset the air shutter's original position (unless re-adjusting). Lower the rear of the burner into the cut outs on the support channel at the rear of the burner box. Make sure it is level and does not rock. Light all the burners and check for proper flame characteristics. If adjustments are necessary, refer to section on flame adjustment in this guide. Do this prior to cooking on the grill.

# TROUBLESHOOTING

## **Before Calling For Service:**

If the grill does not function properly, use the following checklist before contacting your dealer for service. You may save the cost of a service call. Troubleshooting is for general purposes only. If the problem persists and requires a service call, contact your dealer or the nearest authorized service agency to perform service. Only authorized service agencies can perform warranty service.

**Call a Capital specialist at 1300 762 219.**

## **Grill won't light when knob is turned:**

- Remove the grill top grates and the radiant trays, watch the ignition tip.  
You should see the the spark plug generating a blue spark onto the burner.
- If there is no spark when the knob is in an ON position, check the electrical connections and breakers.

## **MAINTENANCE**

To maximise the life of your appliance, we recommend having your barbecue serviced by a qualified technician every 5 years. For service and spare parts, contact:

### **AUSTRALIA**

ARISIT PTY LIMITED  
40-44 Mark Anthony Drive,  
Dandenong South,  
VIC 3175, Australia

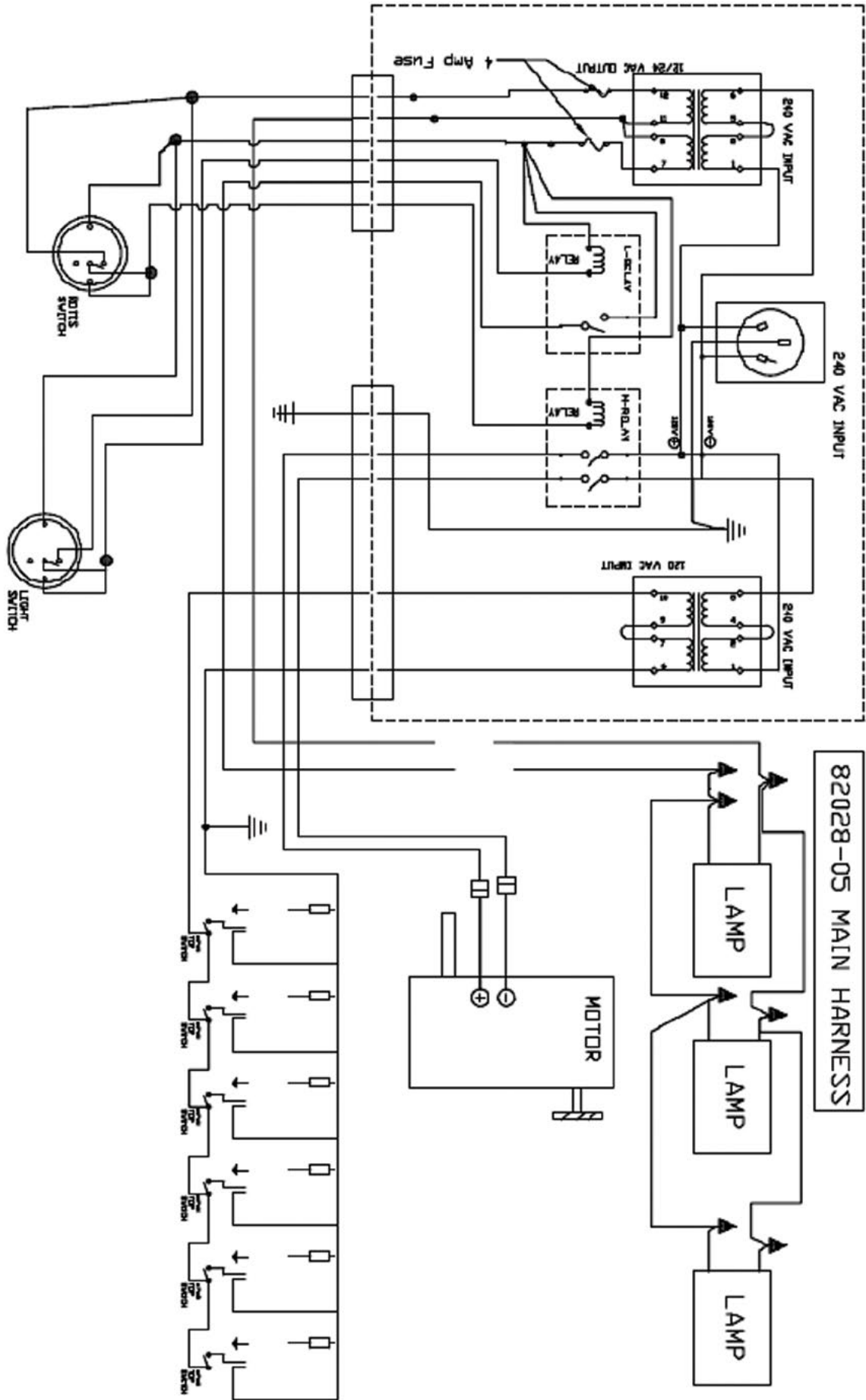
Warranty, Service And Spareparts  
Phone: 1300 762 219  
Email: arisit.warranties@arisit.com

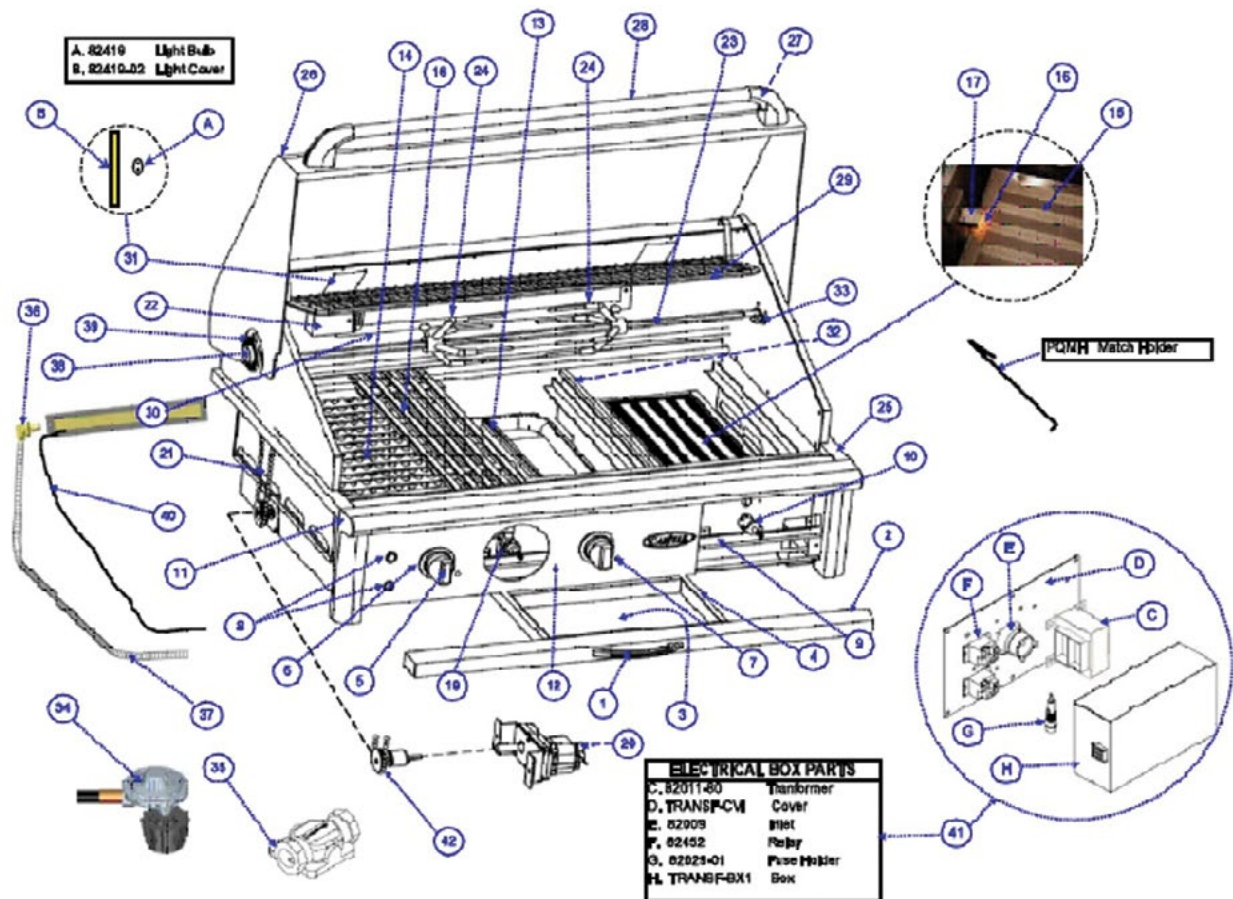
### **NEW ZEALAND**

ARISIT PTY LIMITED  
PO Box 68-140 Newton, Auckland  
1145, New Zealand

Warranty, Service And Spareparts  
Spare Parts Phone: (09) 306 1020  
Fax: (09) 302 0077  
Email: sales@aristonappliances.co.nz

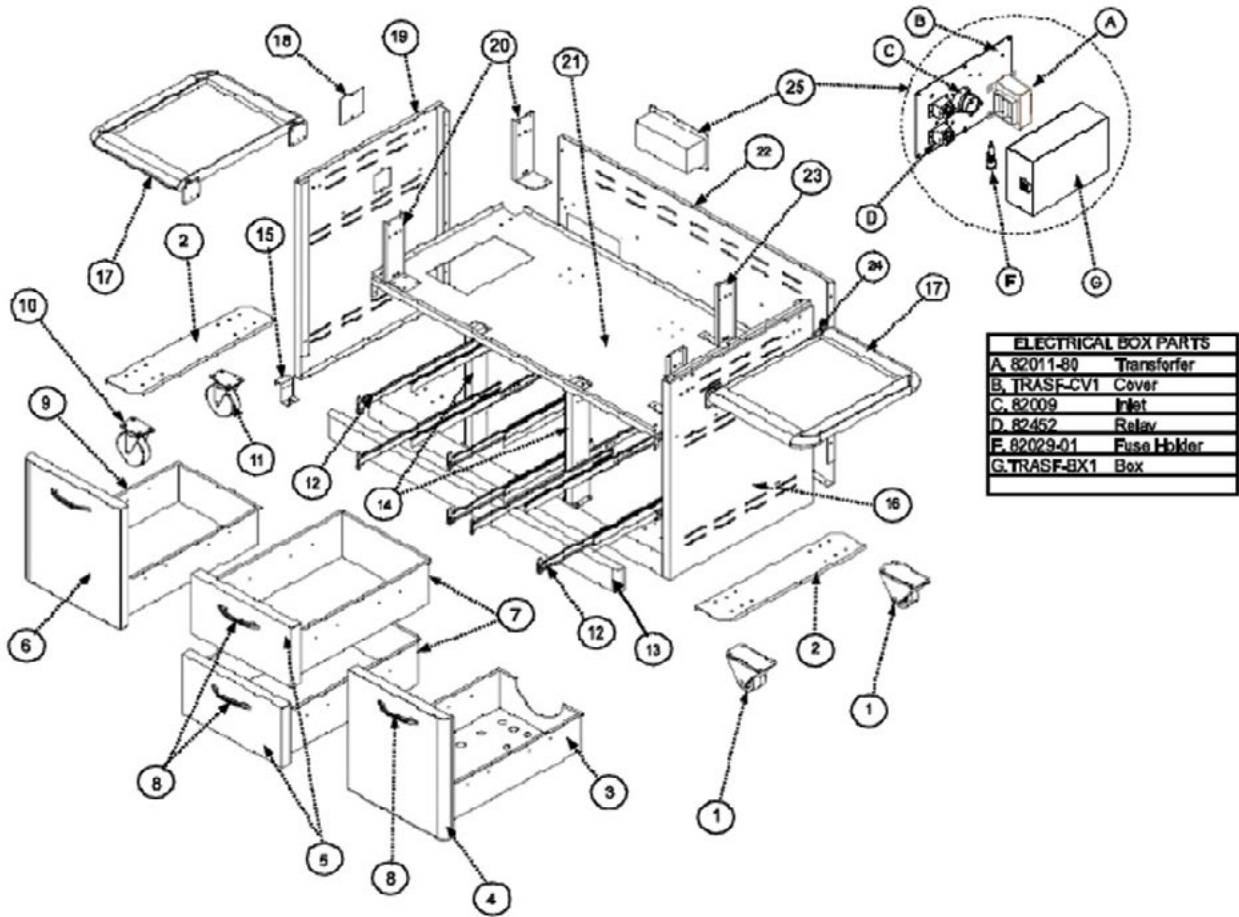
# WIRING SCHEMATICS





GRILL SIZE 40"	
PART NUMBER	DESCRIPTION
1. 81013	Drawer Handle
2. P10533-40-PA	Drip Pan Handle
3. 10743-04	Drip Pan Tray
4. 81011-02	Slide Tray
5. 83014-04	Knob
6. 81304-02	Bezel
7. 82408-12V	Indicator Light
8. 82453	Rotisserie and Light Switch
9. 86003-40	Manifold for 40" BBQ
10. 82350	Gas Valve
11. P-10505-40	Landing Ladge
12. PQ-VPP-40	Valve Panel
13. 82321-02	Precision Burner
14. 10750-01	Ceramic Burner
15. 82323-01	Grill Infra-Red Burner
16. 82460	Glow Igniter
17. 10768-03	Gas Collector
18. 82323-01	Channel Grates Only 40" & 52"
19. 82360	Safety Valve
20. 82420	Rotisserie Motor
21. 81209-01	Chain
22. 10508	Electrode Cover
23. P-10561-40	Rotisserie Rod 40"
24. 80006-03	Meat Holder Cast S/S
25. P-10509-40	Fire Box 40"
26. P10507-40	Top Lid 40"
27. 81000-02	Tube End Cap
28. 10018-40	Handle Tube
29. 80011-40	Warming Rack
30. 82320-01	Rotisserie Infra-red Burner
31. 82419	Grill Light
32. 10583-01	BBQ Heat Divider
33. 20595-BQ	Rod Support Bracket
34. 82205	LP Gas Regulator
35. 82148	NT Gas Regulator
36. 855555	Elbow
37. 86010-01	S/S flex tube
38. 84100-01	Spring Holder and Spacer
39. 81208	Spring
40. 82414-01	Thermocouple
41. CGM40TB	Electrical Box for 40"
42. 81209-02	Rotisserie Mechanism

GRILL SIZE 52"	
PART NUMBER	DESCRIPTION
1. 81013	Drawer Handle
2. P10533-52-PA	Drip Pan Handle
3. 10743-04	Drip Pan Tray
4. 81011-02	Slide Tray
5. 83014-04	Knob
6. 81304-02	Bezel
7. 82408-12V	Indicator Light
8. 82453	Rotisserie and Light Switch
9. 86003-52	Manifold for 40" BBQ
10. 82350	Gas Valve
11. P-10505-52	Landing Ladge
12. PQ-VPP-52	Valve Panel
13. 82321-02	Precision Burner
14. 10750-01	Ceramic Burner
15. 82323-01	Grill Infra-Red Burner
16. 82460	Glow Igniter
17. 10768-03	Gas Collector
18. 82323-01	Channel Grates Only 40" & 52"
19. 82360	Safety Valve
20. 82420	Rotisserie Motor
21. 81209-01	Chain
22. 10508	Electrode Cover
23. P-10561-52	Rotisserie Rod 40"
24. 80006-03	Meat Holder Cast S/S
25. P-10509-52	Fire Box 40"
26. P10507-52	Top Lid 40"
27. 81000-02	Tube End Cap
28. 10018-40	Handle Tube
29. 80011-52	Warming Rack
30. 82320-01	Rotisserie Infra-red Burner
31. 82419	Grill Light
32. 10583-01	BBQ Heat Divider
33. 20595-BQ	Rod Support Bracket
34. 82205	LP Gas Regulator
35. 82148	NT Gas Regulator
36. 855555	Elbow
37. 86010-01	S/S flex tube
38. 84100-01	Spring Holder and Spacer
39. 81208	Spring
40. 82414-01	Thermocouple
41. CGM52TB	Electrical Box for 52"
42. 81209-02	Rotisserie Mechanism



ELECTRICAL BOX PARTS	
A. 82011-80	Transformer
B. TRASF-CV1	Cover
C. 82009	Inlet
D. 82452	Relay
F. 82029-01	Fuse Holder
G. TRASF-BX1	Box

MODEL SIZE 40"	
PART NUMBER	DESCRIPTION
1. 81203	Caster 5" Rigid
2. 10577	Caster
3. P10573-40	Draw for Horizontal Tank
4. 10576-40	40" & 52" Right Drawer Door
5. 10571-40	Door Middle Drawer
6.	
7. 10574-40	Drawer Middle Box for 40"
8. 81013	8. Drawer Handle
9.	
10. 81013	Caster 5" Swivel W/ Bracket
11. 81204-01	Caster 5" Swivel W/Out Bracket
12. 81011	Side Drawer
13. 10598-40	Kick Plate 40"
14. 10745	Drawer Side Support
15. 10582	Back Side Support
16. 10741-RH	Right Side
17. 10590-07	Side Shelf Assy.
18. 10741-CC	Pulley Cover
19. P10741-LH	Left Side
20. 10747	Shelf Reinforce W/A
21. P10742-40	Top Panel 40"
22. 10740-40	Back Cart 40"
23. 10747-01	Shelf Reinforce W/A
24. 10590-03	Shelf Support
25. CGM40TB	Electrical Box for 40"

MODEL SIZE 52"	
PART NUMBER	DESCRIPTION
1. 81203	Caster 5" Rigid
2. 10577	Caster
3. P10573-40	Draw for Horizontal Tank
4. 10576-40	40" & 52" Right Drawer Door
5. 10571-52	Door Middle Drawer
6. 10575-52	Left Door For 52"
7. 10574-52	Drawer Middle Box for 40"
8. 81013	8. Drawer Handle
9. 10572-52	Drawer Trash Box for 52"
10. 81013	Caster 5" Swivel W/ Bracket
11. 81204-01	Caster 5" Swivel W/Out Bracket
12. 81011	Side Drawer
13. 10598-52	Kick Plate 52"
14. 10745	Drawer Side Support
15. 10582	Back Side Support
16. 10741-RH	Right Side
17. 10590-07	Side Shelf Assy.
18. 10741-CC	Pulley Cover
19. P10741-LH	Left Side
20. 10747	Shelf Reinforce W/A
21. P10742-52	Top Panel 52"
22. 10740-52	Back Cart 52"
23. 10747-01	Shelf Reinforce W/A
24. 10590-03	Shelf Support
25. CGM52TB	Electrical Box for 52"



# WARRANTY

## Capital - Precision Series Grill Warranty

**One (1) Year Full Warranty:** Capital warrants the outdoor gas grill and all of their component parts, to be free from defects in materials and workmanship under normal residential use for a period of one (1) year from the original date of purchase. Capital will repair or replace, at its option, any part, which falls or is found to be defective during the warranty period, at no cost to the original purchaser. Warranty service must be performed by a Capital authorized representative during normal business hours.

**Five (5) Year Limited Warranty:** Capital warrants the gas valves, sear zone burners, rotisserie burners, drip pans and the stainless steel encasements for the ceramic rods to be free from defects in materials and workmanship, under normal residential use, for a period of five (5) years from the original date of purchase. This warranty excludes surface corrosion and heat discoloration which may occur from normal use. Capital will repair or replace, at its option, the actual part found to be defective, with the owner paying for all other costs including labour and freight.

Limited Lifetime Warranty: Capital warrants the stainless steel main burners, stainless steel cooking grates and the stainless steel body housing to be free from defects in material and workmanship under normal residential use and service for the lifetime of the original purchaser. This warranty excludes surface corrosion, scratches and discoloration which may occur during regular use. This warranty is limited to the replacement of the defective parts, with the owner paying all other costs including labour and freight.

### Warranty Limitations and Exclusions:

- Warranty applies only to the original purchaser and may not be transferred.
- Warranty coverage begins on the original date of purchase and proof of date of purchase is required. In order to activate the warranty, customer must send in warranty registration card.
- Warranty applied only to the products purchased and located in Australia.
- This warranty does not apply to damages resulting from negligence, alteration or tampering with the appliance, misuse, abuse, accident, natural disaster, hostile environment, flare-up fires, improper installation, and installation which is not in accordance with instructions in the product manual or the local codes.
- This warranty does not apply to dings, dents, scratches or damage due to the use of harsh cleaning chemicals.
- This warranty does not cover service by an unauthorized service provider, or the use of unauthorized parts.
- This warranty does not apply to commercial use, or to products with altered or removed serial numbers.
- No one has the authority to add to, or vary the Capital Warranty, or to create for Capital any obligation or liability in connection with the sale or use of its products.
- Capital shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.

We reserve the right to change these specifications or design without notice.



**THE ART OF PRECISION**

**AUSTRALIA**

ARISIT PTY LIMITED  
40-50 Mark Anthony Drive,  
Dandenong South,  
VIC 3175, Australia

Warranty, Service And Spareparts  
Phone: 1300 762 219  
Email: arisit.warranties@arisit.com

**NEW ZEALAND**

ARISIT PTY LIMITED  
PO Box 68-140 Newton, Auckland  
1145, New Zealand

Warranty, Service And Spareparts  
Spare Parts Phone: (09) 306 1020  
Fax: (09) 302 0077  
Email: sales@aristonappliances.co.nz

Version: RS2018/10

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