



PROFESSIONAL SERIES **Commercial Installation**

Use and Care Guide

PRO32RBI N C & PRO36RBI L C

PRO36RBI N C & PRO 36 RBI L C

Available in Natural Gas and LPG versions

www.capitalbrand.com.au

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Dear Valued Customer,

Congratulations! Welcome to the Capital family!

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 Capital features 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** or email at **arisit.warranties@arisit.com**.

Our products are designed and proudly manufactured in the United States of 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!

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 1300 762 219 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 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 AS4563 and is suitable for indoor use when installed with an exhaust system complying with AS/NZS1668.1 & AS1668.2 For Australia LPG and Natural Gas

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.

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

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 igniter clicks when the button is pressed.
- **DO NOT** touch the barbecue burner grate, warming rack, 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 after each use.
- **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 as enclosed areas, **without an approved ventilation system.**



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. The installer must test for satisfactory operation of the appliance following installation.

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 LPG BOTTLES



Only use 9kg approved LPG 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 LPG 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 LPG 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 without adequate ventilation. The extraction system must always be operating.

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.

- **For LPG Only use supplied hose**
- **For Natural Gas use 13mm Stainless steel braided hose (to be supplied and fitted by a qualified installer)**
- 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 TYPE	NATURAL GAS Pressure 1.0 kPa		LPG GAS Pressure 2.70 kPa	
	Injector Drill Size	GC (MJ/hr)	Injector Drill Size	GC (MJ/hr)
Main Burners	#44/2.18mm	20.76	#55/1.32mm	20.38
Rotisserie burner (32")	#51/1.70mm	13.46	#59/1.04mm	13.45
Rotisserie burner (36")	#48/1.95mm	16.23	#57/1.09mm	16.08

TOTAL GAS CONSUMPTION

	Burner Configuration	NATURAL GAS	LPG GAS	Ignition
PROGRILL 32"	2 Main, 1 Rotisserie	54.98 MJ/hr	54.21 Mj/hr	Battery (AAA)
PROGRILL 36"	3 Main, 1 Rotisserie	78.51 Mj/hr	77.22 MJ/hr	Battery (AAA)

CLEARANCES FROM COMBUSTIBLE MATERIALS

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

NOTE: The BBQ must be installed on a level surface.

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.

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. The valve panel must be removed to check the valves and fittings.

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 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 periodically. 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)

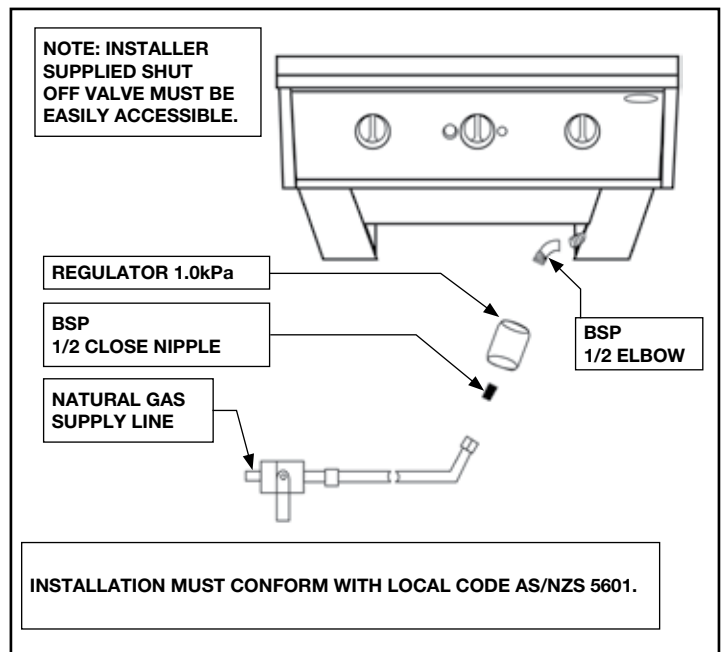


Fig. 3

GAS INSTALLATION and BUILT IN CLEARANCES

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 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:

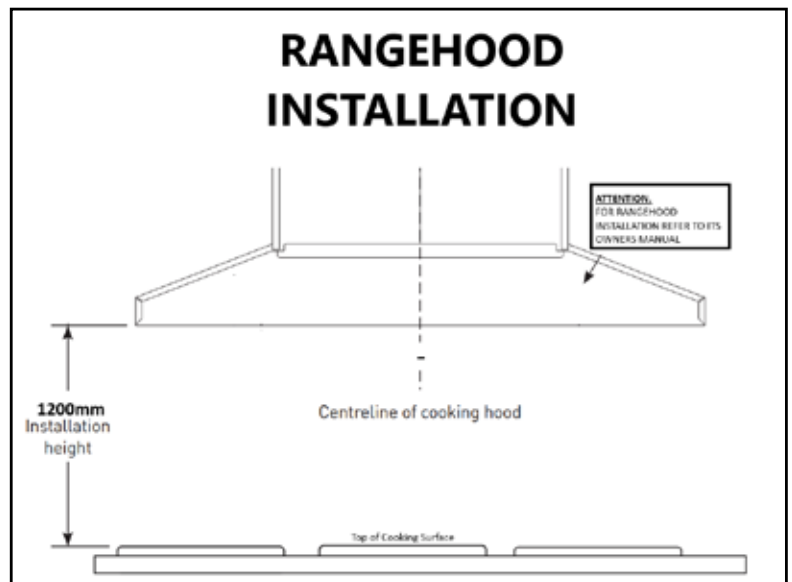
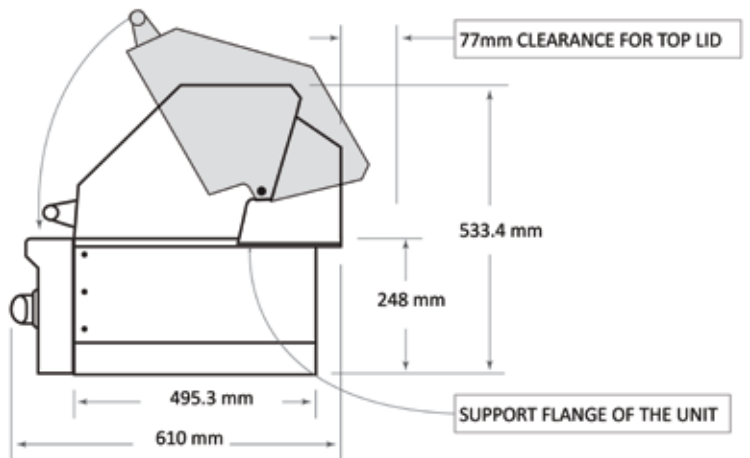
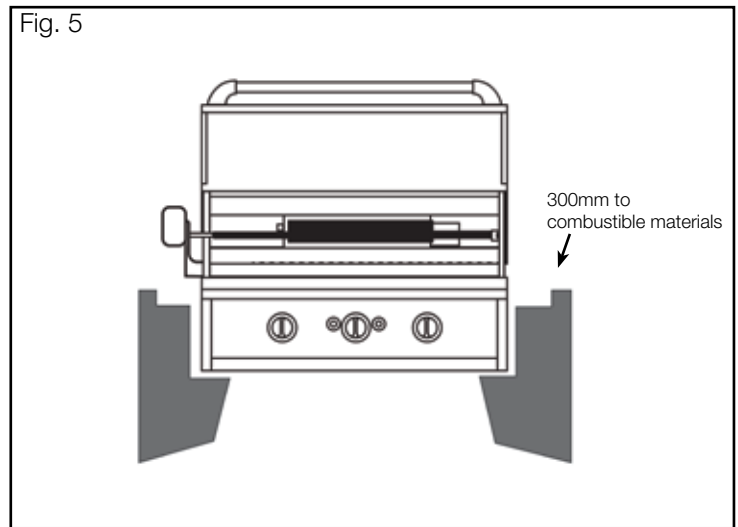
- **300mm** from the sides
- **300mm** from the rear
- **300mm** from the base
- **1200mm** above the hotplate

Specifications

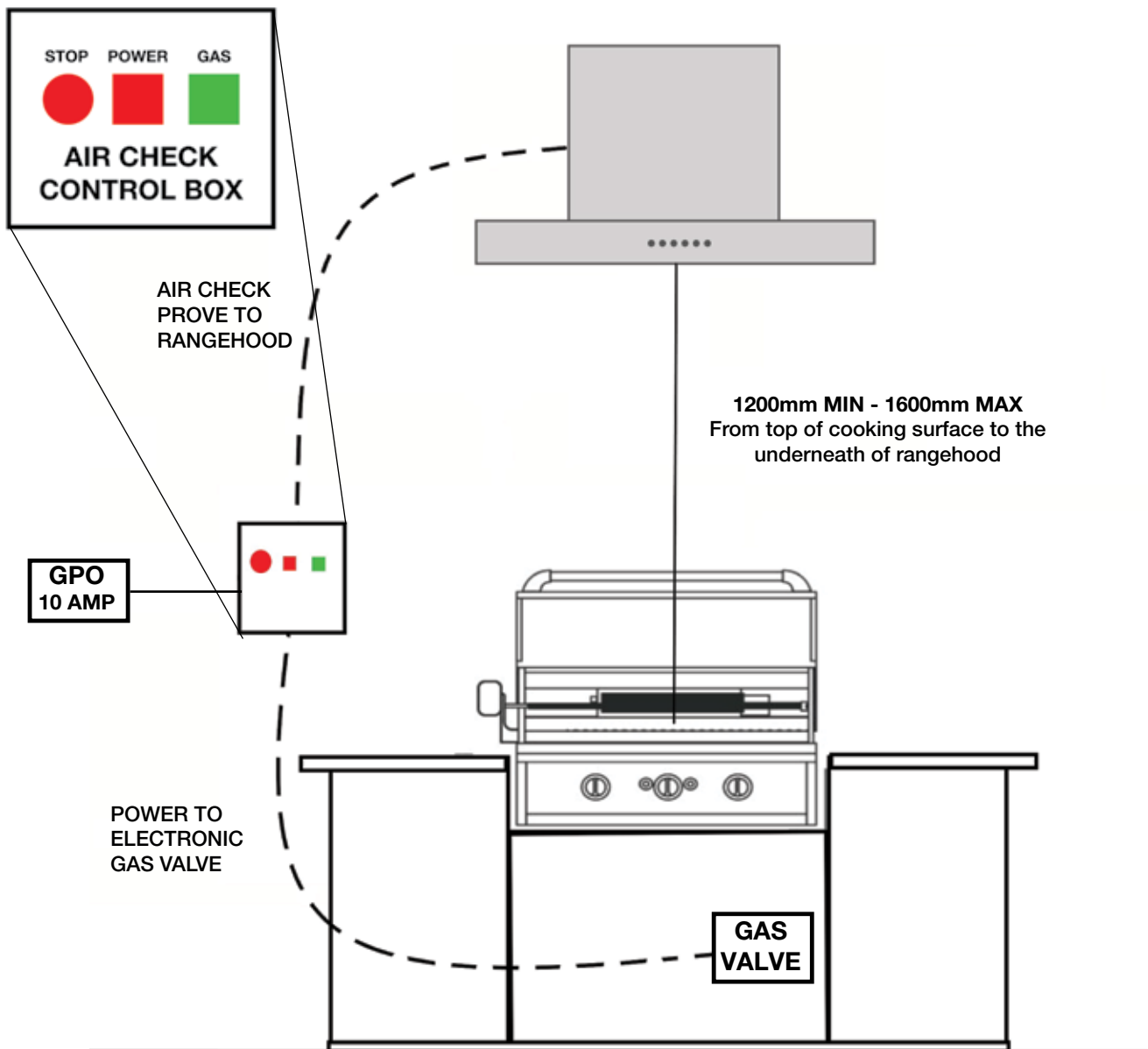
Barbecue specifications can be found on the data label attached to the barbecue located on the slide-out underneath the grease tray. Hose connection thread is 1/4" B.S.P. located on the right rear of the BBQ.

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.**



CAPITAL'S AIRCHECK

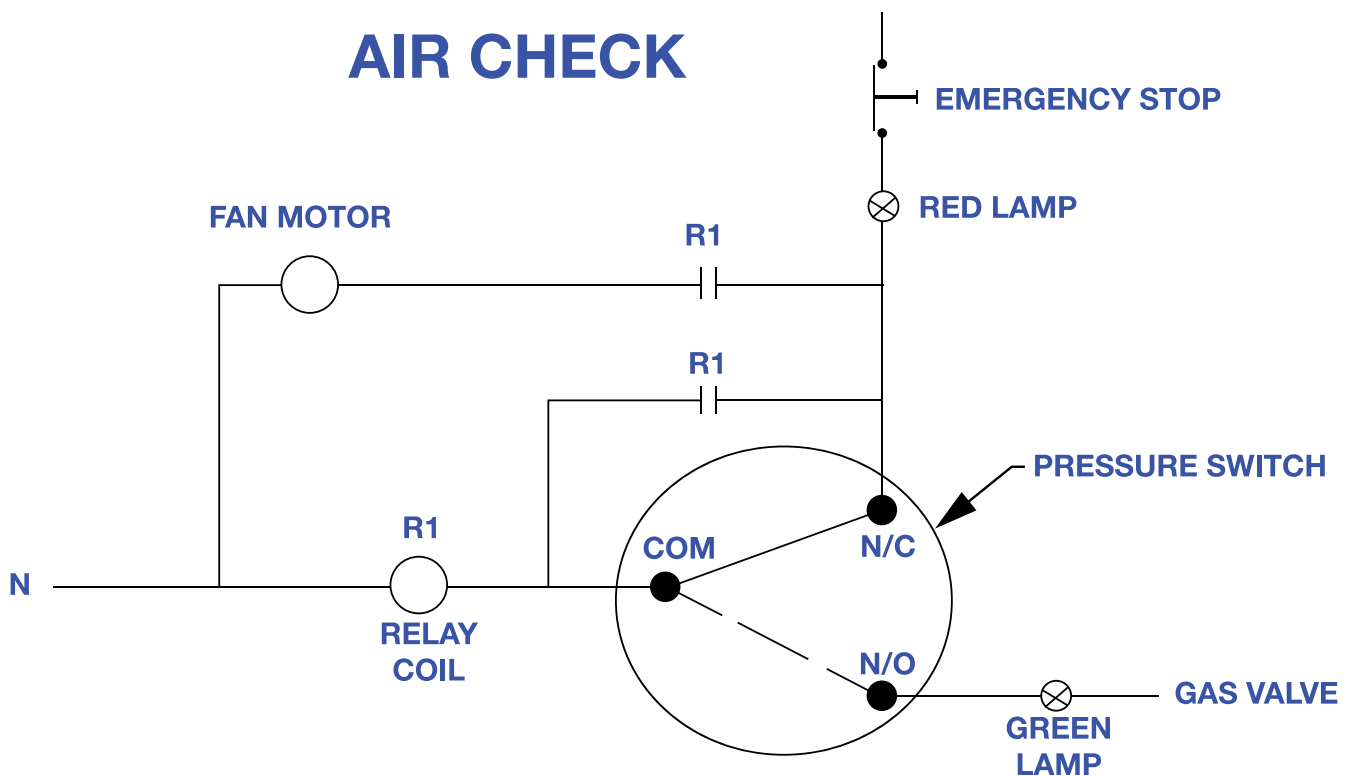


Capital's Air Check is a self-contained device designed for indoor BBQ installations, where there is a requirement for the appliance to have an interlock installed. The Interlock system is designed to only allow the Gas Valve to open once, the extraction fan is operating. Once the rangehood is operating, gas will flow to the appliance and the BBQ can be ignited. Ref: AS/NZS 5601.1:2013 Clause 6.10.1.15

Capital's Air check works to prove that there is air flow in the Extraction system. Once the Rangehood is powered on and extraction commences, the controller detects the air movement via the fitted prove. Once air movement (Extraction) is proven, the controller will send a signal to the electronic gas valve to open. At this stage the BBQ your PROGRILL BBQ can be ignited.

Capital's Aircheck ensures that you BBQ safely. Capital's Aircheck will automatically Lock the gas valve and prevent gas flow, if the rangehood stops working or is working with reduced or unacceptable extraction levels. The system is also fitted with a Key/twist release emergency stop button on the front panel which, will also cut the gas supply if pressed.

AIRCHECK ELECTRICAL DIAGRAM



CAPITAL AIRCHECK COMPONENTS

- Air check control panel (240 V AC),
- Electronic gas safety shut off valve (Single SSOV/Gas Valve) (240 V AC),
- Air pressure switch (Switching Voltage). (The supplied pressure switch is a 50pa switch)
- 4 Mt long wire with 3 pin female socket.

WARNING:

Always ensure that your Rangehood and filters are kept clean to prevent any adverse operations from the Aircheck interlock system.

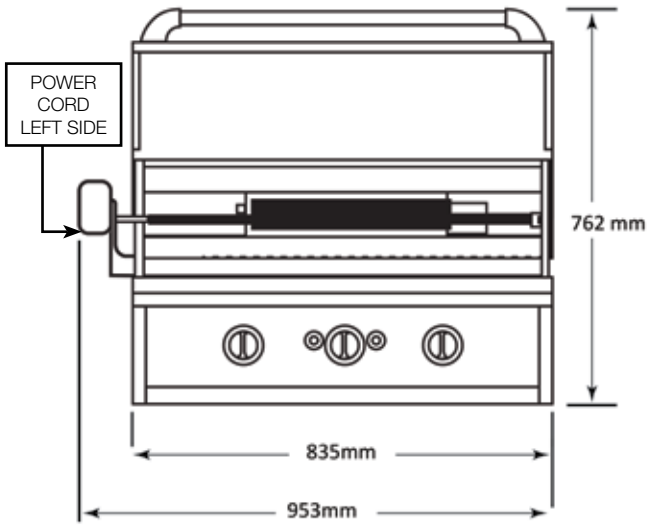
REGIONAL VENTILATION REQUIREMENTS

This BBQ conforms with AS4563 and is suitable for indoor use when installed with an exhaust system complying with AS/NZS1668.1 and AS/NZS1668.2 Please ensure that you check your Local, State or Territory Building Regulations, Codes for specific ventilation requirements where the BBQ will be installed.

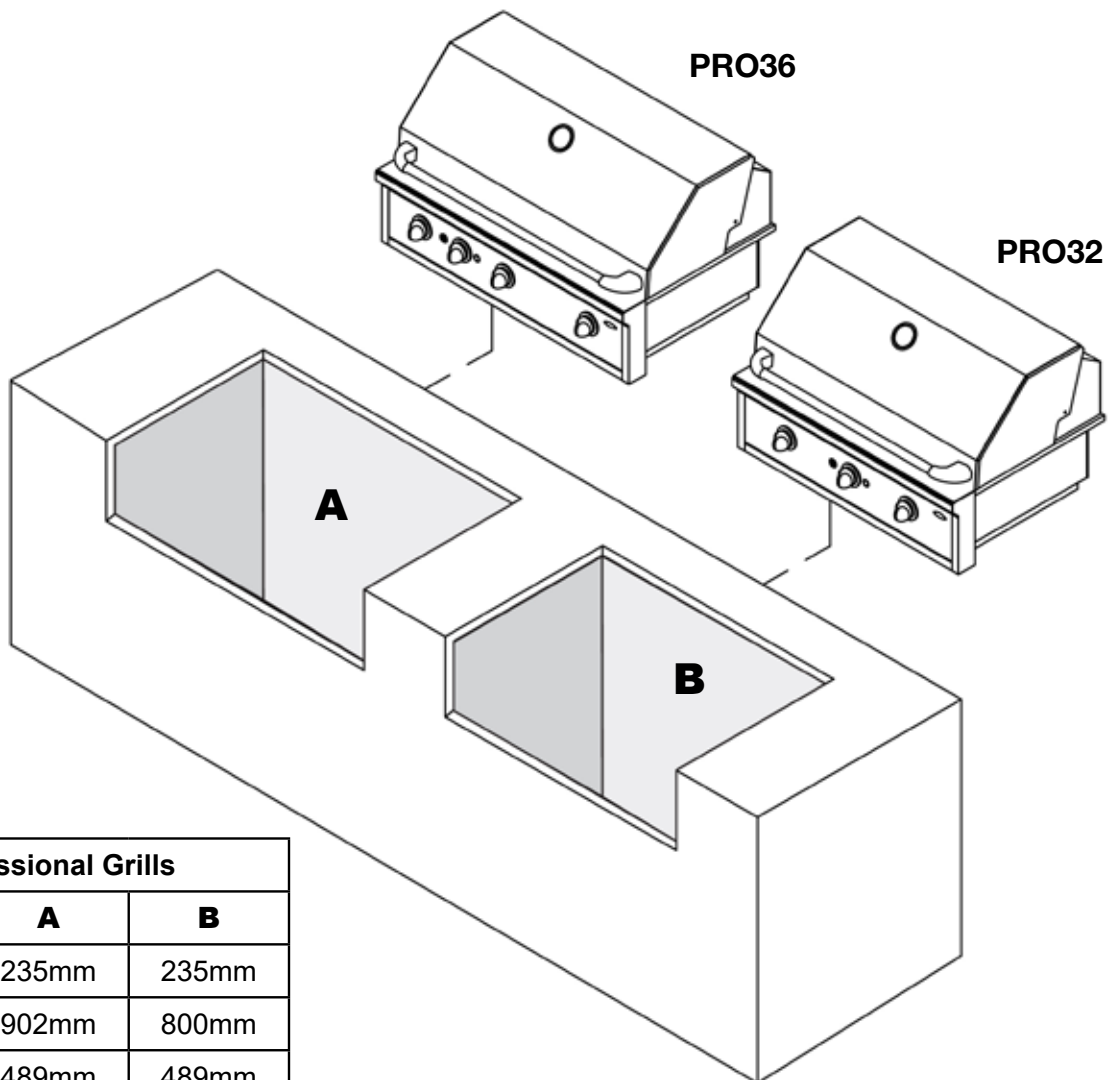
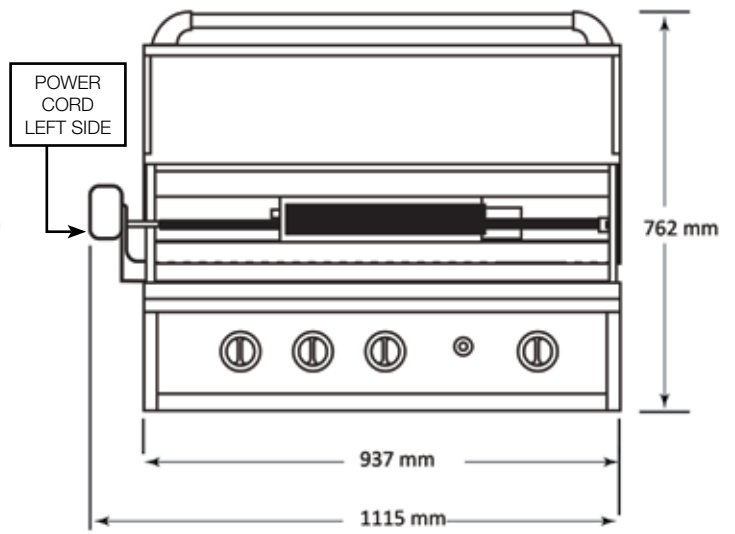
In the absence of these codes and or regulations, this unit Should be installed in Accordance with AS/NZS 5601 Gas Installation and SAA Wiring Rules.

BUILT IN CLEARANCES

PRO32



PRO36



Professional Grills		
CUT-OUT	A	B
HEIGHT	235mm	235mm
WIDTH	902mm	800mm
DEPTH	489mm	489mm

AIR SHUTTER ADJUSTMENTS

BURNER AIR SHUTTER ADJUSTMENT

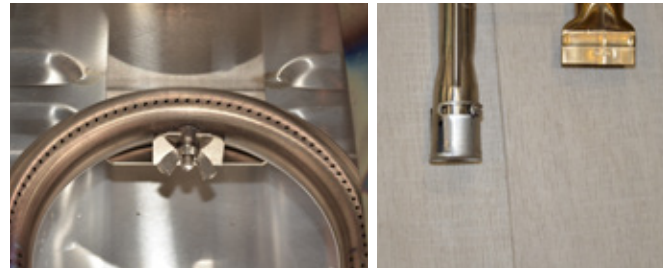
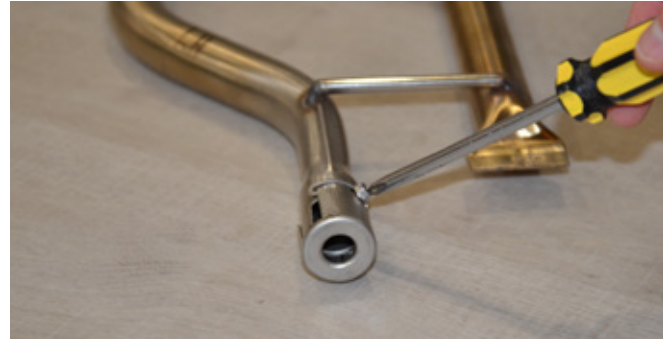
Each burner air shutter is tested at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the air shutter. The flames of the burners should be visible checked and compared with the following figure.

Flames should be BLUE and stable with no yellow tips, free of excessive noise or lifting. If any of these conditions exist, check if the air shutter or burner ports are blocked by dirt, debris, spider webs, leaves, etc. and proceed with the air shutter adjustment.

The amount of air that is pulled through a burner is governed by a sheet-metal cup at the inlet of the burner, called an air shutter. It is locked in place by a set screw which must be loosened prior to lighting the burner for adjustment.

The air shutter adjustment screws are accessible with a screwdriver.

- Remove the burner by loosening the wing nut as shown in previous figure.
- Loosen the lock screw of the air shutter. Make certain that the burners are sitting properly around the orifices and then light the burners.



WARNING! If the burner is not sitting around the orifice, you will experience a FLASH BACK where flames will shoot out into the firebox. This is a very dangerous situation that could lead to serious injury and damage your barbecue.

To adjust grill burner flame, be advised to adjust according to the following directions. Be careful as the burner may be very hot. Always use protective gloves or oven mits to protect hands from hot burners.

PROBLEM

YELLOW FLAMES: indicates insufficient air.

SOLUTION

Turn the air shutter counter clockwise to allow for more air to the burner

PROBLEM

NOISY FLAME: indicates too much air.

SOLUTION

Turn the air shutter clockwise, until stable blue flame is obtained: Note: you will need to do this repeatedly to ensure proper flame colour and height.

PROBLEM

LIFTING FLAMES: indicates too much air

SOLUTION

Turn the air shutter clockwise, until stable blue flame is obtained. Note: you will need to do this repeatedly to ensure proper flame colour and height.

REPLACING BATTERY

REPLACING THE BATTERY

The Professional Series grills utilize one AAA battery.

The battery is located inside the igniter button. Remove the igniter button by pushing the button in and turning it counter-clockwise a quarter turn.

Remove / insert battery and replace igniter button by pushing the button in and turning clockwise a quarter turn.

NOTE: A test battery is provided for your convenience, however you will need to purchase and install a new battery prior to using the grill.



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.

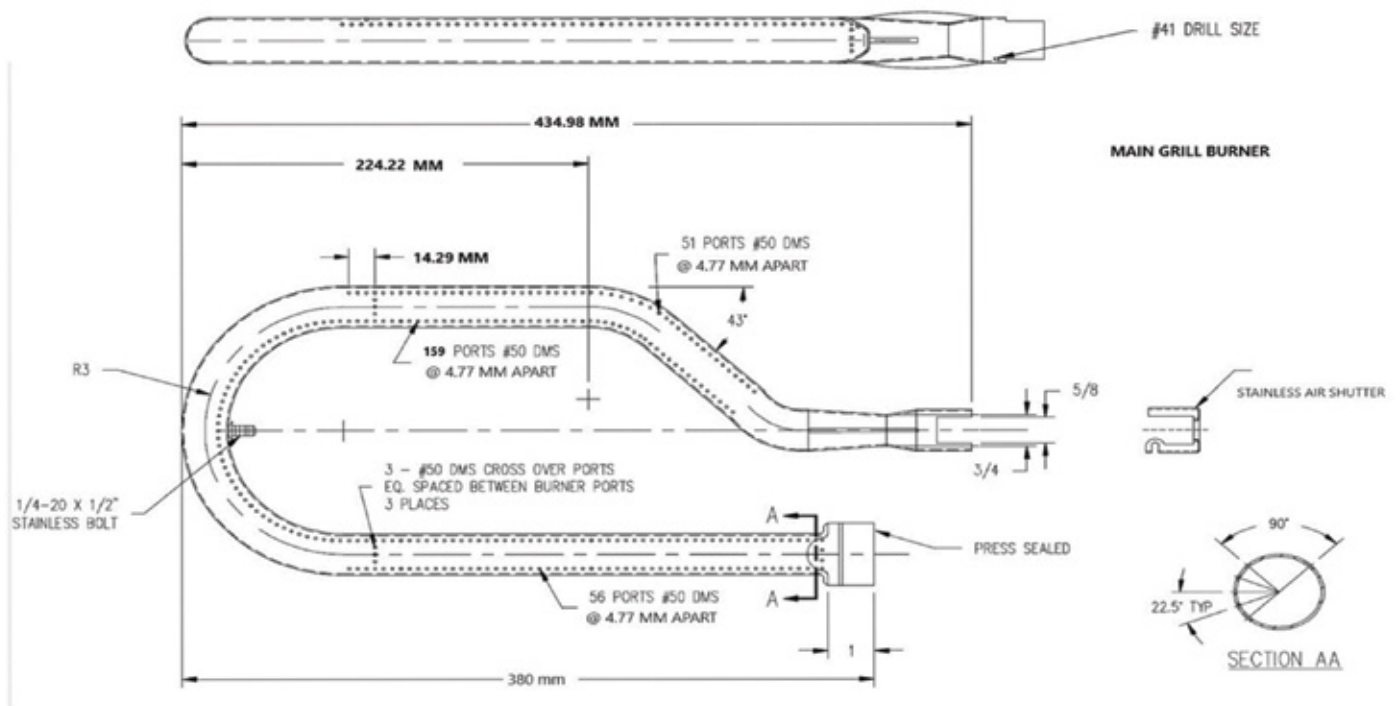


FIG. 9

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.

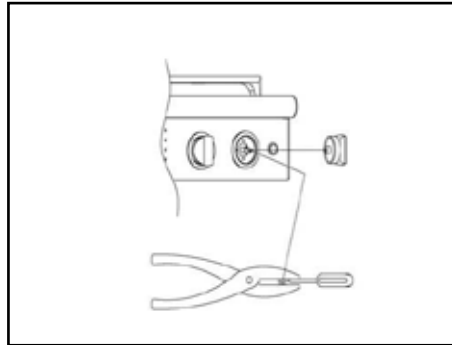


Fig. 10

GRIDDLE PLATE

The griddle plate can be placed over any burner.

Position the plate so that the raised section is toward the rear of the barbecue. Ensure the plate rests on the edge of the frame.



Fig. 10

USING THE GRILL / FEATURES

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 Progrill Series is the most versatile grill on the market, because it allows you to do both simultaneously. Our main 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.

BEFORE TURNING ON THE BURNERS

- Ensure that all packaging material has been removed. Ensure that the grill racks are properly seated.
- Light one burner at a time by turning the farthest right hand burner first to HI, then depressing the Igniter button (for detailed lighting instructions refer to “Lighting the Grill” section in the manual).
- When all burners are on, preheat the grill for 5 minutes.
- Keep the lid closed during the preheat time.
- Place the food on the grill and cook to desired length of time.
- Adjust the heat setting if necessary.
- DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING!
- For flare-ups, keep a spray bottle of water nearby and douse flare-ups with water.

LIGHTING INSTRUCTIONS

Each burner is rated at 20,000 BTUs. The grill burners encompass the entire cooking area and are side ported to minimize blockage from falling grease and debris. Above the burners are stainless steel radiants. Both grill burners have the same electronic igniter. The igniter button is located on valve panel.

IMPORTANT: The extraction system must be on for appliance gas supply to be activated.

PRE-LIGHTING CHECKLIST

- Ensure that all internal packaging has been removed.
- Make sure the burners have been leak-test and are properly located and screwed down via the wing nut at the back of the burner.
- Check that the radiant trays and grill racks are properly seated.
- Inspect the gas supply piping or hose prior to turning the gas on. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. DO NOT use the grill if the odor of gas is present. The pressure regulator supplied with the grill must be used. Substitutions will void the warranty and may make the grill dangerous to use, causing serious injury.
- If a replacement regulator is required, please contact the dealer, or factory for replacement.

LIGHTING THE MAIN BURNERS

TO MATCH LIGHT THE GRILL

If the burners do not light after several attempts, then the burners and rotisserie burner may be match lit using a long stem match or butane lighter as shown. Keep face as far away from the grill as possible and hold lit match or butane lighter over the hole located at the top of the grill body (see picture). Push and turn the knob to HI. If the burner still does not light in (4) turn the knob to OFF, wait 5 minutes and try again.



NOTE: The rotisserie burner will be difficult to light in windy conditions.

USING THE GRILL / FEATURES

REPLACEMENT OF REGULATOR AND HOSE:

The pressure regulator and hose assembly supplied with the unit must be used.

If replacement is required, it must be replaced with an AS/NZS certified hose (LPG ONLY) 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. Check the hose and regulator connections with a soap and water solution before operating the grill. Always keep your face and body as far away as possible from the grill when lighting.

- **DO NOT leave the grill unattended while cooking.**
- **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 LPG 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 seasoning 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.

USING THE ROTISSERIE

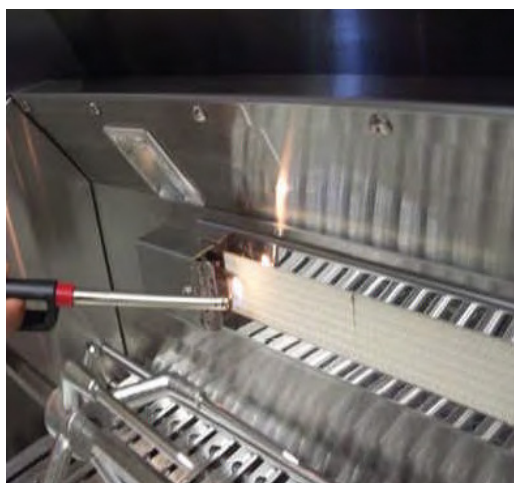
USING THE ROTISSERIE: Lighting the rotisserie burner:

NOTE: The safety valve on all Professional 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.

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



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 knob 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 knob 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.

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 rotisserie motor 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.



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 before attempting to clean.

Clean the grease from the pan after each use 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:

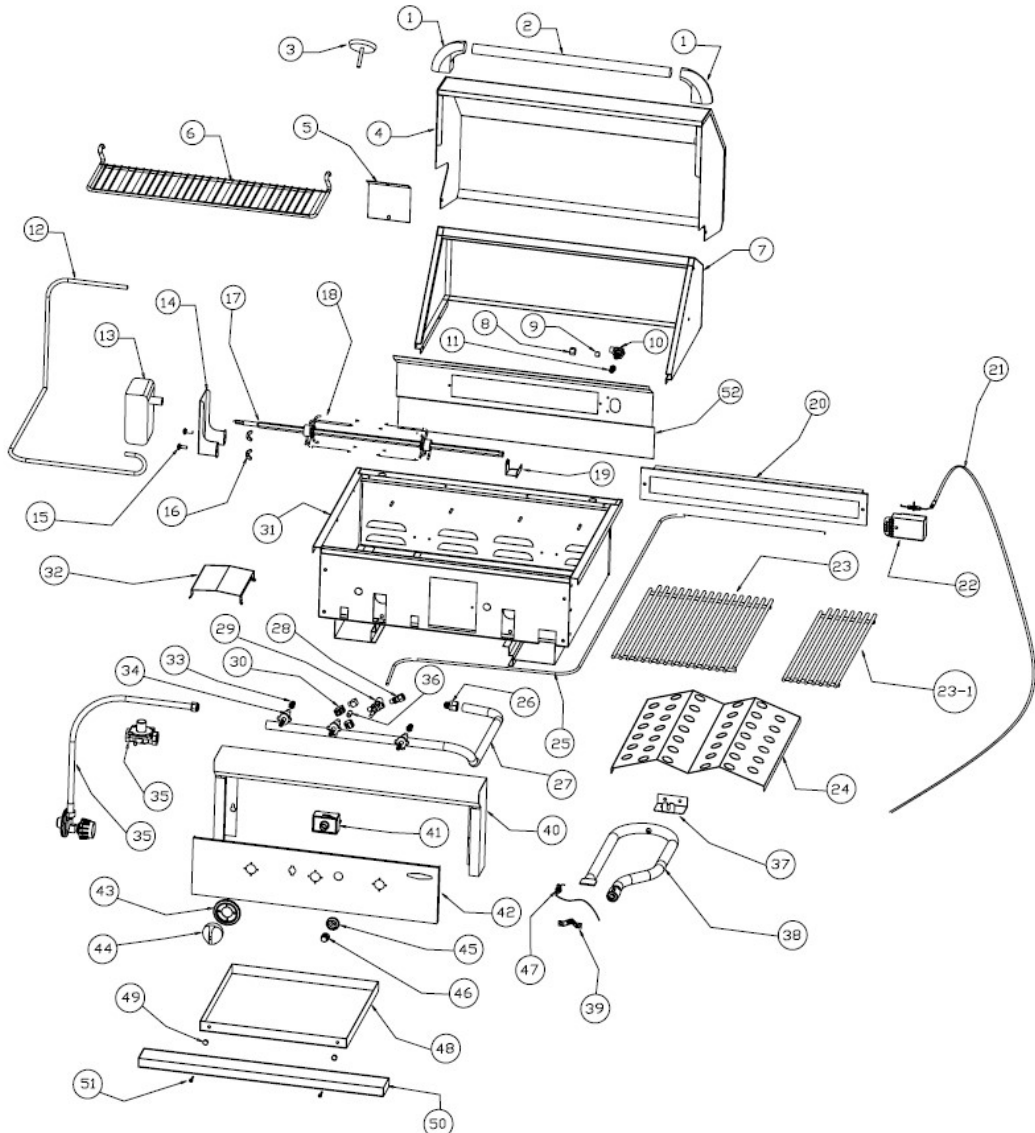
With the burner removed, remove the orifice and shine a flashlight through the opening to ensure there is no blockage. Use a needle to clear any debris.

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.

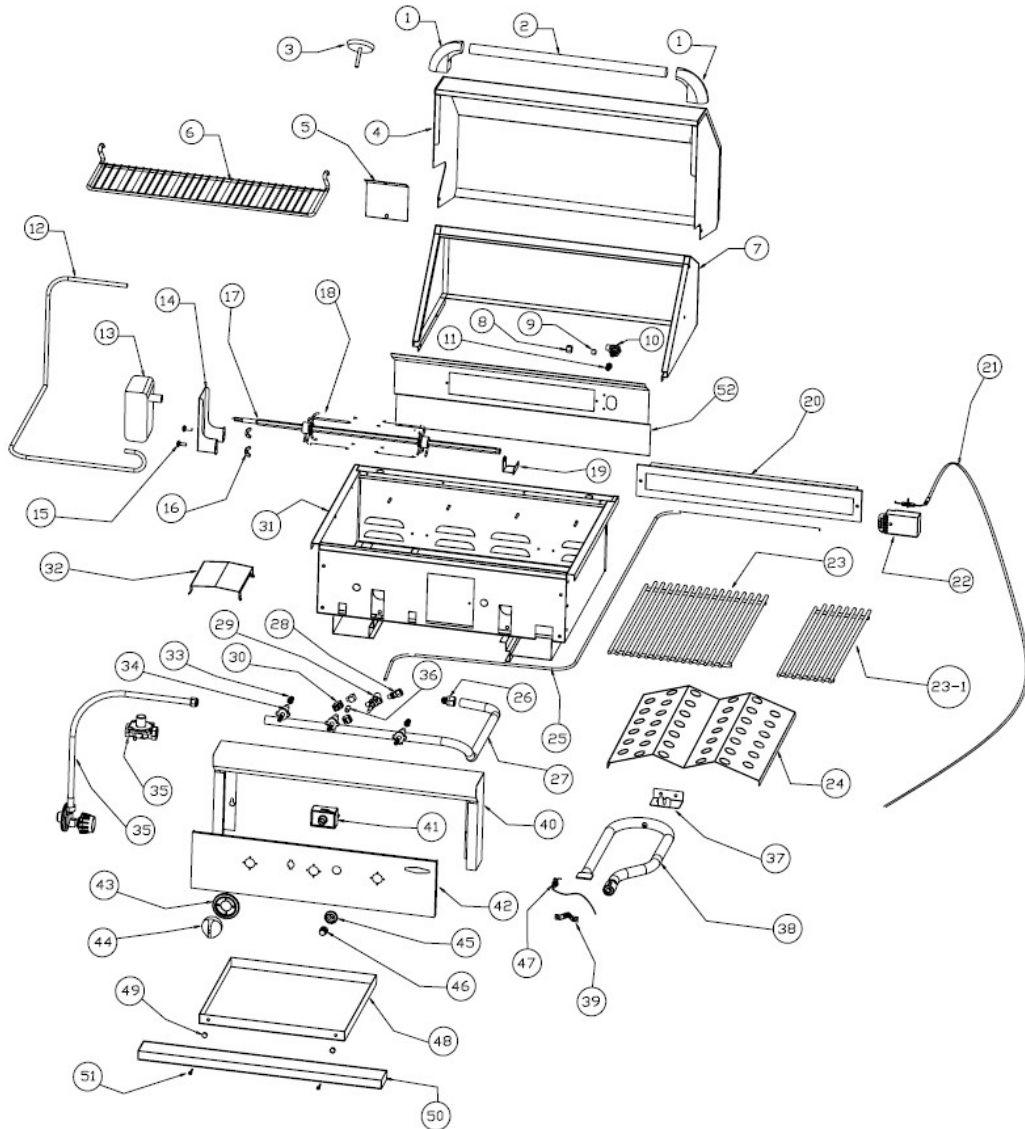
PROGRILL 36"



PRO GRILL 36"	
PART NUMBER	DESCRIPTION
1. 81000-01	Tube End Cap
2. 10018-10	Tube Handle
3. 82425-01	Temperature Gauge
4. 10675-32	Lid top Assy. 32"
5. 10648	Back Cover
6. 80010	Warming Rack
7. 10677-32	Base Lid Assy. 32"
8. 82125-03	3/8 Compression Nut
9. 82126-02	Ferrule 3/8
10. 82109	Rotisserie Orifices
11. 82105-57 (LP) / 82105-50 (NAT)	Rotisserie Orifices
12. 10036-32	Aluminium Tubing
13. 82411	Rotisserie Motor
14. 10016-01	Rotisserie Motor Bracket
15. 84017-01	Carriage Bolt
16. 84009-01	Wing Nut
17. 10232-01	1/2 Hex Rotisserie Rod
18. 80006	Meat Holder Assy.
19. 10871-02	Rotisserie Rod Support
20. 10036-26	Infra-Red Burner
21. 82001	Electrode for Infra-Red
22. 10508	Rotisserie Electrode Cover
23. 80000-02	Grill Rack St/Stl
23-1. 80002-01	Center Grill Rack
24. 10214	Radiant
25. 82414-01	Thermocouple, 72"
26. 82103	Connector 3/8 tube 1/2 pipe
27. 86000-32	Manifold for 02"
28. 82113	Male connector 3/8 tube 1/2
29. 82102	Safety Rack

PRO GRILL 36"	
PART NUMBER	DESCRIPTION
30. 82111	Elbow Male-Female
31. 10675-32	Body 36" Weld/Assy.
32. 10875-01	Drip Pan Shield
33. 82105-55 (LP) / 82105-45 (NAT)	Grill Burner Orifices
34. 82100	Gas Valve
35. 82200 (LP) / 82200 (NAT)	Gas Regulator
36. 82115	75 Long Thread 1/8 pipe
37. 10020	Burner Support Bracket
38. 82300	Burner 'U' Shape
39. 10218	Burner Guide
40. 10685-26	Landing Ledge 26"
41. 82401	Electronic Igniter 4L
42. 10647-32R	Valve Panel 32"
43. 81304	Bezel
44. 83002	BBQ Knob
45. 83005	Safety Black Knob
46. 83006	Push Safety Black Knob
47. 82000	Electrode burner
48. 10256-02	Drip Pan for 32"
49. 84003-02	Hex Lock Nut 10-32
50. 10245-32	Drip Pan Handle
51. 84002-06	Phil Pan Sc 10-32 1/2
52. 20644-32	Infra-Red Burner Panel

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

Warranty, service and spare parts:
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 spare parts:
Spare Parts Phone: (09) 306 1020
Fax: (09) 302 0077
Email: sales@aristonappliances.co.nz

WARRANTY

Capital - PROGRILL Series Grill Warranty

These Terms and Conditions apply only to Capital products distributed in Australia by Arisit Pty Limited.

1. This warranty applies for a period of 2 years on all Capital models.
Warranty applies for parts and labour in Australia, commencing from date of purchase.
2. Evidence of the date of purchase must be shown to the technician when they call, to obtain benefit under this warranty.
3. This warranty applies only to the original purchaser/hire purchaser of this appliance and cannot be assigned or transferred. Failure to produce documentary proof of the date of original acquisition by the original purchaser will result in a charge being levied for work done, labour and parts supplied.
4. This warranty does not apply to:
 - a) Surface corrosion and heat discolouration which may occur from normal use.
 - b) Damage to body work, paint work, glass, and plastic items (such as, but not limited to windows, covers, baskets, trays, worktops, door handles, control and kick panels.)
 - c) This warranty excludes surface corrosion, scratches and discoloration which may occur during regular use.
 - d) This warranty is limited to the replacement of the defective parts, with the owner paying all other costs including labour and freight. A fee will be charged following warranty claims where no fault is found with the appliance.
5. This warranty will not apply where:
 - a) The fault is caused by accident, misuse, an infestation of insect and or vermin, fire, flood or the use of products not approved by Arisit Pty Limited.
 - b) There has been a failure to comply with the manufacturer's operating and installation instructions.
 - c) Service, modification or repair has been carried out by anybody other than an approved Arisit Service Technician.
 - d) The appliance has been used/installed anywhere other than a private dwelling, or where it has been used other than for domestic use.
 - e) The appliance is subject to a rental agreement.
6. Any defective part that has been replaced becomes the property of Arisit Pty. Limited.
7. This warranty applies only to Capital appliances purchased and installed in Australia.
8. Loss of use of the appliance or consequential loss of any nature is not covered.
9. A charge may be levied at the discretion of Arisit Pty Limited if the call is deemed unnecessary or if the cause of failure is traced to external sourced such as, but not limited to: blown fused, power failure, faulty installation, customer misuse or negligence, etc.
10. Where the appliance, the subject of a warranty claim or repair, is used or installed more than TWENTY (20) kilometres from the nearest Arisit Service Division or Authorised Service Agent, the cost of delivery to the nearest Service Division or travel costs for a technician or Authorised Service Agent shall be for the account of the Purchaser. Where a built-in appliance is located or installed outside the Arisit Authorised Service Agent's normal service area, additional travel and labour costs shall be the account of the Purchaser.
11. Arisit Pty Limited shall not under any circumstances be responsible in terms of this warranty for the replacement or repair of any part of the equipment which may have been damaged in transit, during and after installation or imperfections after installation.
12. Losses caused by act of God, failure to obtain spare parts, strikes or lockouts are not covered.
13. Service is offered during normal working hours only, also appliances to have a clear access in a serviceable area.
14. Cleaning is considered required maintenance of the appliance. Damage or service issues caused by lack of maintenance may void warranty.
15. This warranty does not effect your statutory rights.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure

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

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