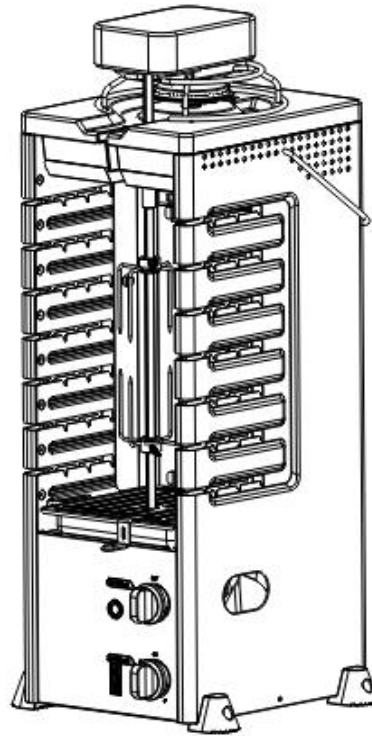


# Hydra PortaDine Gas BBQ

Model No: PB13



## Important

**Do not operate this appliance before reading this instruction manual. Retain for future use.**

(Overall Dimensions including feet width and front moisture tray handle (without motor))

Width	Depth	Height	Weight (unit only)
282mm	313mm	637mm	9.5kg



**AGA Certificate Approval No. 8402 G**

QR Code (scan with your mobile device for more info)

## Product overview

<ul style="list-style-type: none"><li>• <b>Implementing Infrared honeycomb ceramic burner to achieve hybrid cooking function and for uniform heat distribution</b></li><li>• <b>Innovative Moisture infusion Fat/Moisture exchange technique for healthy and succulent tender food</b></li><li>• <b>Dual operation (Integrated propane disposable gas cartridge or external refillable propane LPG bottle)</b></li><li>• <b>Seven skewers multi-position kebab vertical holders</b></li><li>• <b>Spit &amp; mesh rotisserie grill kits</b></li><li>• <b>Innovative fast and slow hybrid cooking in one stage</b></li><li>• <b>Integrated stove</b></li><li>• <b>It Grills, Roasts, Boils, Stir-fries and more</b></li></ul>	<ul style="list-style-type: none"><li>• <b>Use outdoors around home or out &amp; about</b></li><li>• <b>Instant start cooking</b></li><li>• <b>Aromatic herbs can be added to the moisture infusion tray for self-flavouring</b></li><li>• <b>Green cooking with less energy consumption and air pollutants</b></li><li>• <b>Automatic tip over gas &amp; flame shut down function</b></li><li>• <b>Automatic flame outage gas off safety switch</b></li><li>• <b>Ceramic Burner equipped with oxygen depletion sensor</b></li><li>• <b>Ceramic Burner over-temperature safety gas cut off system</b></li><li>• <b>Top burner motor-mounting safety disable device</b></li><li>• <b>Economical to operate and Easy to clean</b></li></ul>
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### The Science behind PortaDine

Combining fast and slow cooking for the best cooking results is always a challenge, even for professional chefs. This new invention, the PortaDine, has solved this challenge by hybrid fast and slow and wet and dry cooking with utilising water cooling system technology. Scientifically water does not like to heat up above the standard boiling temperature of 100°C at atmospheric pressure and can evaporate at a lesser temperature.

Fast and slow cooking means achieving a crispy exterior and a uniformly cooked interior without compromising either and is traditionally achieved at high-end restaurants when food is cooked under two different temperatures at two physical stages.

In this invention a flameless gas-fired ceramic infrared heatwave generator is designed at a critically calculated heat wavelength to produce a radiant controlled heat temperature above 400°C+. The flat heatwave generator is positioned vertically in such a way as to oppose the generated vapour circa of 100°C+ emanating from the moisture tray which then gets softly directed outwards by the porous ceramic burner pressure and subsequently drafted upwards to sandwich the food in between and create the heat potential difference to achieve the hybrid cooking function in one stage. During the

first half cycle, the food side of 400°C+ will undergo fast cooking for the external crispy result while the food side of 100°C+ will undergo slow cooking in conjunction with the accelerated heat transfer inside the food via conduction formed under the creation of the heat potential difference resulting in internal uniformed cooking. Similarly, when food is rotated in the second half cycle, the food sides alternate to take turns for fast and slow cooking achieving both functions in one cooking phase.

In conventional barbeques the surrounding air heats up almost to the same temperature around the food resulting in negligible nett heat potential difference from end to end, unlike the PortaDine where the coolant vapour on the opposite side of the food pulls the 400°C+ air temperature down towards 100°C+ which makes it possible for two different temperatures to co-exist inside of one cooking chamber.

The second part of the invention is the generated vapour inside the BBQ chamber which infuses moisture into the food to compensate for any loss during the cooking process where fat becomes quarantined in the moisture tray and does not permeate back into food to give a healthy, tender, juicy result. Hybrid and moisture infusion functions are a must when it comes to flavour, colour and caramelisation of the food.

## **SAFETY PRECAUTIONS**

### **BEFORE ASSEMBLING AND OPERATING THE GAS BARBEQUE:**

**Warning:** Read these instructions for use carefully. Familiarise yourself with the appliance before connecting it to its gas container. Keep these instructions for future reference. Failure to follow these instructions carefully could result in a fire or explosion which could cause damage to property, bodily injury or even death.

- Check the unit label for the correct gas type. This appliance is suitable for use only with Propane LPG.
- This appliance must not be modified or changed in any way.
- Remove all transit and packaging material before use and dispose of all polythene packaging carefully and keep out of the hands of children.
- After connecting the gas cylinder, turn on the gas and check for leaks at all joins with soapy water, see “Gas Leakage Test Procedure” for details.
- **UNDER NO CIRCUMSTANCES USE A NAKED FLAME TO CHECK FOR GAS LEAKS.**
- Disconnect the gas cylinder from the gas barbeque prior to gas barbeque storage. Gas cylinders must be stored outdoors in a well-ventilated area out of the reach of children; any indoor storage shall comply with AS/NZS 1596.
- **Do not store or use petroleum products or other flammable vapours and liquids in the vicinity of this appliance.**
- **A spare LPG cylinder not connected for use in this appliance shall not be stored near this appliance.**

This appliance shall only be used with Propane LPG disposable gas cylinders with BOM fitting certified to DOT-39 NRC 232/290 or to an equivalent standard approved by statutory authority OR with refillable Propane LPG cylinders certified to AS2030 with approved hose assembly. IT MAY BE HAZARDOUS TO ATTEMPT TO FIT OTHER TYPES OF GAS CONTAINERS.

*(The term “gas cartridge” may occasionally be used in reference to propane LPG disposable gas cylinder throughout this manual.)*

**If you smell gas: Immediately attempt to shut off gas to the unit at its source or remove cartridge after turning the unit off. Extinguish any open flame. If odour continues immediately call your gas supplier or the fire department.**

ONLY USE IN WELL-VENTILATED AREAS. CARBON MONOXIDE HAZARD—USING THIS APPLIANCE IN AN ENCLOSED SPACE MAY CAUSE DEATH. DO NOT USE IN CARAVANS, TENTS, MARINE CRAFT, CARS, MOBILE HOMES OR SIMILAR LOCATIONS. WARNING! USE OUTDOORS ONLY. See operating instructions.

CAUTION: Accessible parts may be very hot. Keep children and the infirm away.

## **Warnings**

- When operating, ensure the barbeque is located on a level, solid, stable, non-combustible surface and must be in an upright position.
- Do not spray aerosols in the vicinity of this gas barbeque while it is in operation.
- Do not use this appliance where petroleum products or other liquids having flammable vapours are stored or used.
- Children and adults should be alerted to the high temperatures of the appliance and its accessories and its effect on surrounding surface, clothing and skin.
- Children, infirm person or the elderly should be supervised when near this appliance.
- Do not hang clothing or other flammable material on or near this appliance.
- It is not to be used as a space heater.
- If the gas barbeque fails to operate correctly, contact supplier or their authorised agent for advice. **Do not attempt repairs yourself.**
- Do not reach any part of the human body over and above the barbeque whilst igniting and operating the barbeque, doing so may result in severe burn injury.
- Carbon Monoxide hazard – This gas barbeque produces carbon monoxide which has no odour. Using the gas barbeque in an enclosed space (example: marine craft or in caravans, tent, car, mobile home) may cause death.
- **FOR OUTDOOR USE ONLY REFER TO ILLUSTRATED MINIMUM VENTILATION DIAGRAMS IN THIS MANUAL**
- Do not move the gas barbeque during operation.
- Avoid twisting or kinking of the flexible gas hose, the hose length must not exceed 1500mm.
- Ensure the gas hose is not placed under the gas barbeque or allowed to contact any hot surface of the gas barbeque. Ensure the gas hose is placed away from the flame.
- **Please keep the gas barbeque AT LEAST 1 METRE away from overhead ceilings and 600mm away from rear or sides.**
- The gas barbeque shall not be used in a position where it could create a fire hazard.
- Do not use this appliance if it has damaged or worn seals. Always check visually for all seals integrity.
- Do not operate the appliance below ground level or in areas where unburnt gas could build up.
- Do not leave the unit unattended whilst operating or hot.
- Do not transport the unit or put the protective cover on whilst hot or in use.
- Do not transport or store unit with cylinder or disposable gas cartridge connected to the barbeque regulator. Screwing cartridge to the regulator inlet naturally turns the gas cartridge valve on.
- Protect the appliance from wind and drafts when in use.
- Always turn the BBQ off after use.
- Turn off gas supply at the gas cylinder or detach cartridge after use.
- Keep hose terminals, regulator inlet and cylinders valves free of dust, dirt and debris.
- Never alter or tamper with the unit regulator or injectors.
- Never use the BBQ cooking chamber for any storage whatsoever, honeycomb ceramic burner is highly fragile.
- Moisture tray should be emptied after use prior to any unit relocation, transporting or storing.

- BBQ should be thoroughly cleaned on a regular basis. Use enamel / S. Steel friendly cleaning agents
- Never stack other items on the BBQ unit during storage or transportation.
- Do not expose unit to rain or moisture
- If there is a leak on your appliance (smell of gas), immediately attempt to turn off the cylinder valve and turn the control knobs to the OFF position. IF gas cartridge is being used, immediately turn all control knobs to OFF position first and then disconnect the gas cartridge. Remove the appliance to a well-ventilated location away from any ignition source. Check for leaks using soapy water. Do not try to detect leaks using a flame. When leak has stopped, ventilate and disperse gas from the area before continuing.

### **Gas Leakage Test Procedure**

Mix detergent or soap with water to the same concentration as washing up water. Put some soapy water in a spray bottle (soapy water in a dish applied with a paintbrush or sponge may also be used). Make sure all control knobs are in the OFF position. If you are using external cylinder turn valve on the refillable gas cylinder on. If you are using a disposable gas cartridge, a cartridge gas valve will naturally turn on once cartridge has been screwed into the regulator. DO NOT turn on the barbeque yet. This will pressurise the system. Next, spray or brush the entire valve and hose assembly with the soapy water including both at the barbeque connections and the gas cylinder connections. This will also apply if using the gas cartridge by spraying or brushing soapy water thoroughly around the connection of the cartridge threaded neck and the regulator. Bubbles will form if there is a gas leak and you may also smell the gas. If bubbles appear or you smell gas then **shut down the gas supply or remove the gas cartridge**. If the leak is at a connection, check and retighten all gas connections and joints and retest. If the leak is anywhere else, or if you cannot resolve the leak, do not proceed. Remember to always test every time you re-connect your gas cylinders or cartridges. Gas cylinders or cartridges shall be changed in a well-ventilated location, preferably outside away from people and away from any sources of ignition; such as naked flames, pilot flames, electric heaters/equipment etc.



### **SAFETY PROCEDURE IF THERE IS A GAS LEAK**

The strong and distinctive odour of gas may make you aware of a gas leak. If you suspect a gas leak:

- Turn off the main gas supply valve at the cylinder/bottle.
- Immediately turn off all gas barbeque, top burner and pilot light
- If using disposable gas cartridge, immediately turn all control knobs to OFF position first then unscrew the cartridge
- Do not allow gas to build up in the area. Provide fresh air ventilation to disperse the gas.
- Do not inhale the gas. Allow sufficient time for any accumulated propane gas to disperse.
- Remove the gas barbeque and portable gas bottle away from any potential ignition sources and do not operate any electrical equipment near the gas barbeque.(e.g. mobile phone, light switches, etc.)
- Check for damage to seals and hoses. Check that seals between the appliance and the gas container are in place and in good condition before connecting the gas container. Do not use this appliance if it has damaged or worn seals.
- Gas leak checks must be performed outdoors and away from any electrical appliances and potential ignition sources as described above.

- Check for leakage by spraying or brushing a soapy / frothy solution of detergent and water onto the connection points at the bottle and the gas barbeque. If bubbling is evident (it may take more than 30 seconds to appear), this indicates a gas leak is present. If disassembling, cleaning, reassembling and tightening the connection does not rectify the leak you should close the gas valve at the cylinder or remove gas cartridge and consult authorised gas service centre for assistance.
- It must be serviced and repaired by an authorised person. Never attempt to repair the gas barbeque yourself, we recommend annual servicing. Do not modify this appliance.

**Only use the hose assembly as supplied with this appliance for connection to the POL cylinder – DO NOT USE ADAPTORS and for the 3/8" BSP LH propane LPG cylinder type only, use supplied adaptor.**

**WARNING: YOU MUST CHECK FOR GAS LEAKS WHENEVER A FITTING OR GAS CARTRIDGE IS DISCONNECTED, RECONNECTED, REPLACED AND WHENEVER THE REFILLABLE CYLINDER IS REFILLED.**

If there is a leak on your appliance (smell of gas), immediately attempt to turn off the cylinder valve and turn the control knobs to the OFF position. If gas cartridge is being used, immediately turn all control knobs to OFF position first, and then disconnect the gas cartridge. Remove the appliance to a well-ventilated location away from any ignition source. Check for leaks using soapy water. Do not try to detect leaks using a flame. When leak has stopped, ventilate and disperse gas from the area before continuing.

Do not use this appliance if it is leaking gas, damaged or does not operate properly.

To check if the gas cylinder is empty, disconnect the cylinder from the appliance and shake from side to side. If there is no sound or movement of liquid, the cylinder or the cartridge is empty.

For storage when not in use; disconnect the appliance from the cylinder.

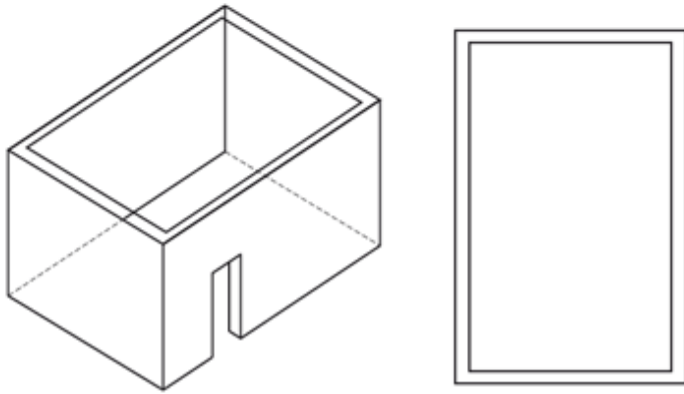
Gas cylinders or gas cartridge must be stored outdoors in a well-ventilated area out of the reach of children. Any indoor storage shall comply with AS/NZS 1596.

Annual service is recommended. Contact supplier for service or if the appliance does not operate correctly, for example: produces unusual odour, yellow tipping flame or is not performing as per original condition.

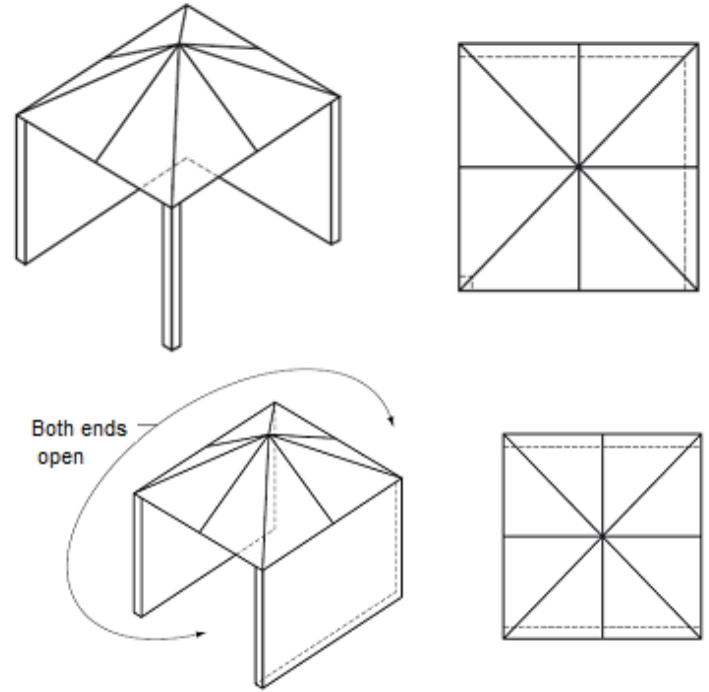
## OUTDOOR USE ONLY

This appliance shall 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 shall comply with one of the following:

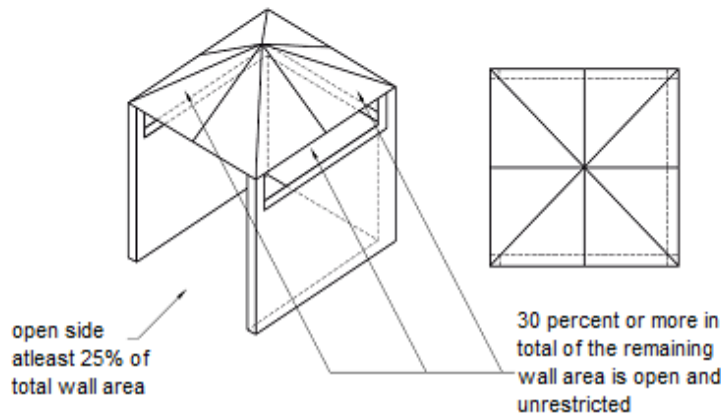
An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.



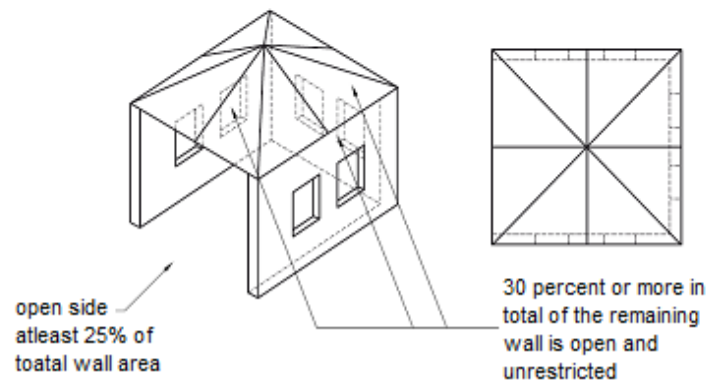
Within a partial enclosure that includes an overhead cover and no more than two walls.



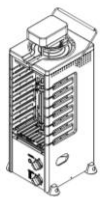
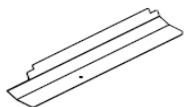
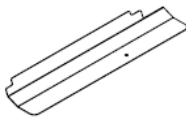
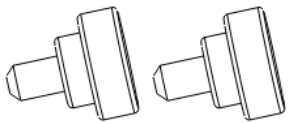
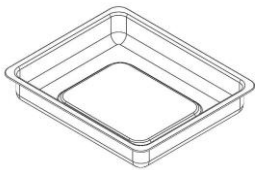

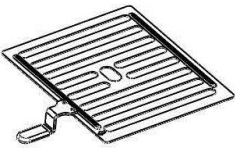
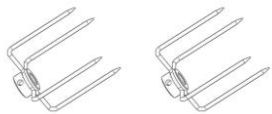
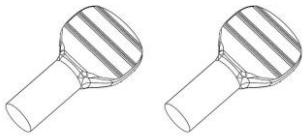

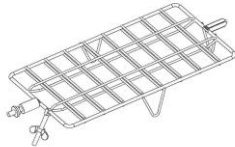
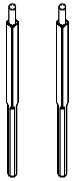
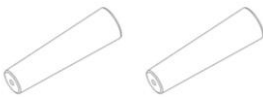
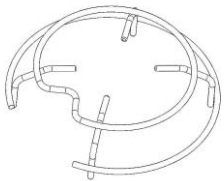
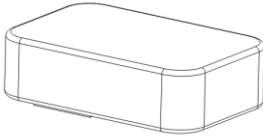
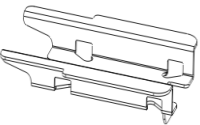

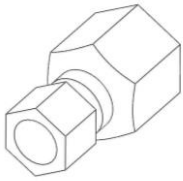
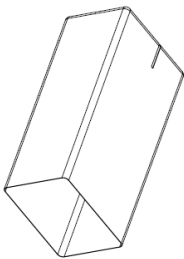

Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply: (1) At least 25% of the total wall area is completely open



(2) 30% or more in total of the remaining wall side, back and front wall areas is open and unrestricted  
(3) In the case of balconies, 20% or more of the total wall area shall remain open and unrestricted.



## PARTS LIST

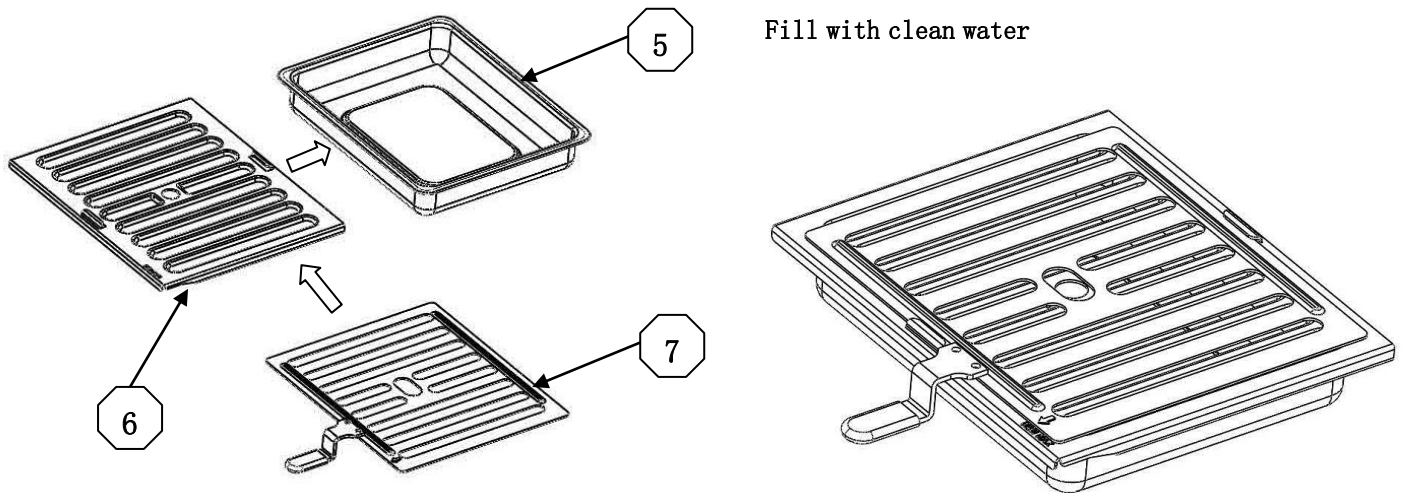
<b>1. Portable BBQ assembly x 1 pc</b>	<b>2. Left side reflector x 1 pc</b>	<b>3. Right side reflector x 1 pc</b>	<b>4. Side reflector screw x 2 pcs</b>
	 Factory pre-installed	 Factory pre-installed	 Factory pre-installed
<b>5. Moisture tray x 1 pc</b>	<b>6. Moisture control lower plate x 1 pc</b>	<b>7. Moisture control upper plate x 1 pc</b>	<b>8. Four-prong Rotisserie Spit Fork x 2 pcs</b>
 Factory pre-installed	 Factory pre-installed	 Factory pre-installed	
<b>9. Prongs flat head screw x 2 pcs</b>	<b>10. Rotisserie spit rod x 1 pc</b>	<b>11. Rotisserie mesh kit x 1 pc</b>	<b>12. Rotisserie spit or mesh upper extension rod x 2</b>
 Factory pre-installed to prongs			
<b>13. Rotisserie handle / screw socket driver x 2 pcs</b>	<b>14. Top burner trivet x 1 pc</b>	<b>15. Motor x 1 pc</b>	<b>16. Motor bracket x 1 pc</b>
 Factory pre-installed to extension rods	 Factory pre-installed		
<b>17. Hose 1"-20 UNEF to POL cylinder x 1 pc</b>	<b>18. POL fitting to 3/8" BSP LH cylinder adaptor x 1 pc</b>	<b>19. BBQ cloth Dust cover x 1 pc</b>	<b>20. accessories cloth carry bag x1 pc</b>
			



## ASSEMBLY

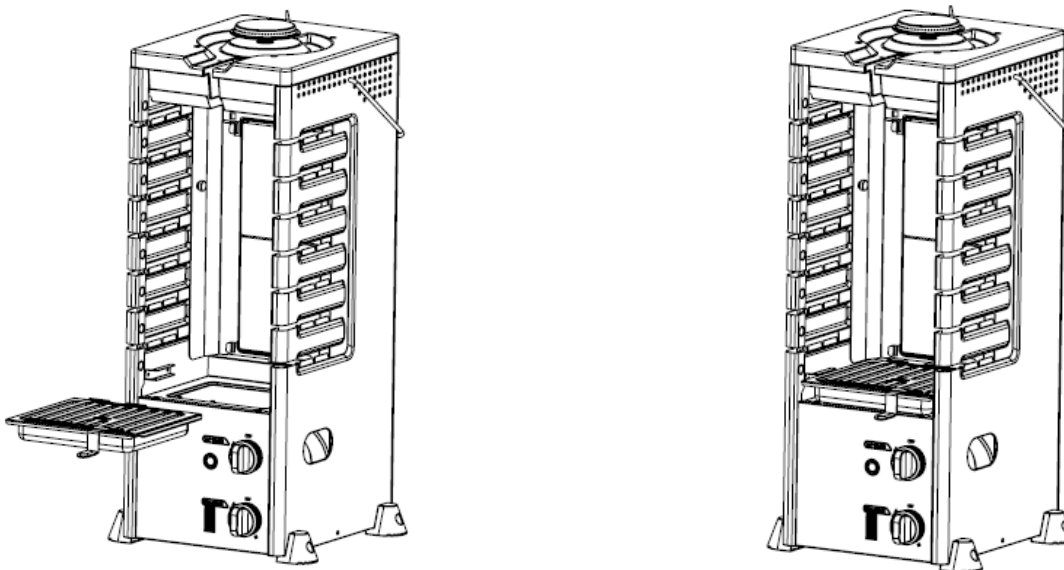
### Step 1:

**Moisture tray assembly:** Slide Moisture control upper plate (7) into Moisture control lower plate (6); slide both Moisture control lower and upper plates (6 & 7) onto the wider side of the Moisture tray (5). NOTE: The plate handle on the upper plate (7) is facing down and in the same direction as the side with two clips on the lower plate (6)



### Step 2:

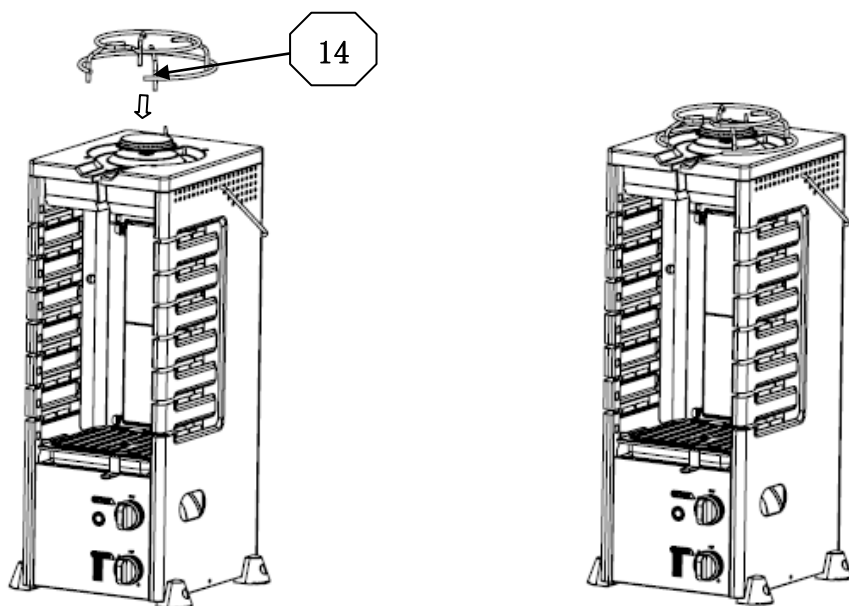
Slide the Moisture assembly into portable BBQ via the guiding track on each side.



NOTE: This tray is to be filled with clean water prior to cooking. The control plate (7) should be initially set to fully open to allow the water to heat, it can be adjusted left or right to control the moisture quantity where needed or you may remove plates 6 & 7 completely for extra moisture if preferred. Aromatic herbs can also be added to the water for flavouring as desired. For optimum results commence cooking after a few minutes to allow the evaporation to start taking place. Top up water during cooking when required. Tray should be emptied and cleaned after use or prior to storage or unit relocation. Caution: Allow Moisture tray to cool before handling. Always protect hands when dealing with hot parts or hot accessories.

Step 3:

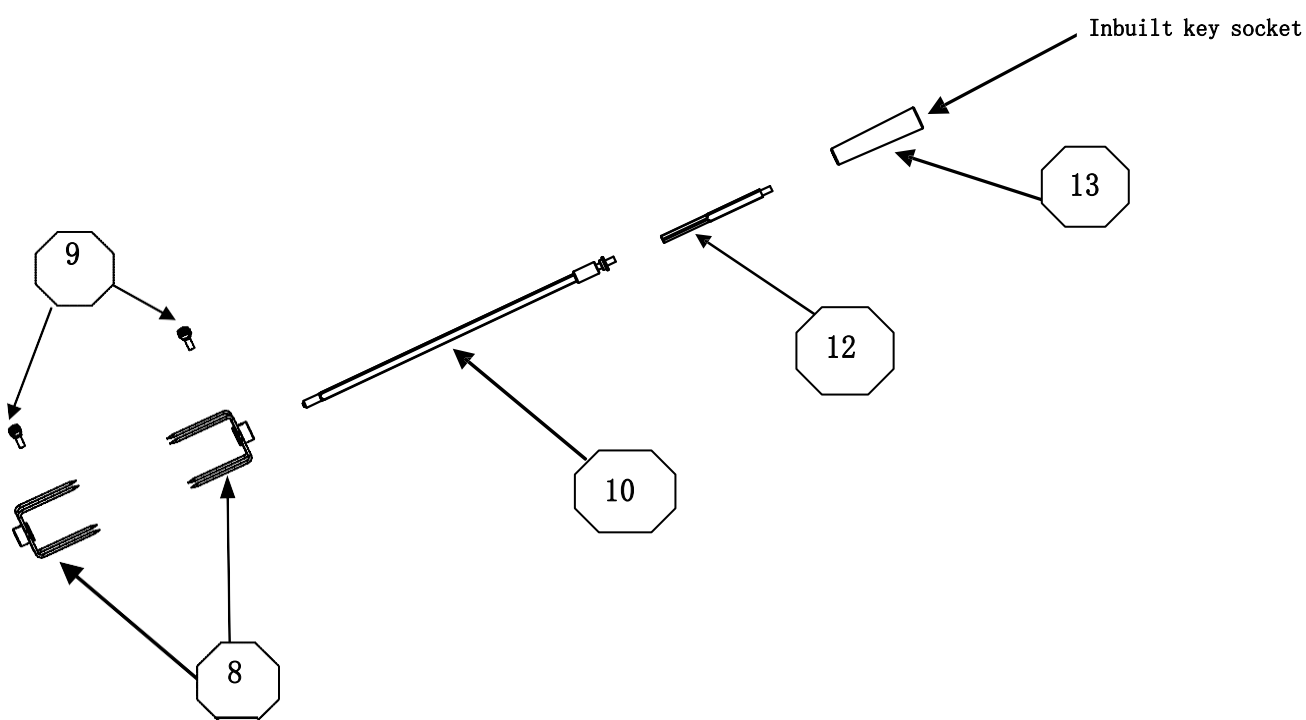
**Trivet assembly:** Place top burner trivet (14) to portable BBQ, the notch on the ring should be facing the front slot, press it down firmly to set properly in position. Note: Trivet must sit in place correctly in order for the motor to align correctly.

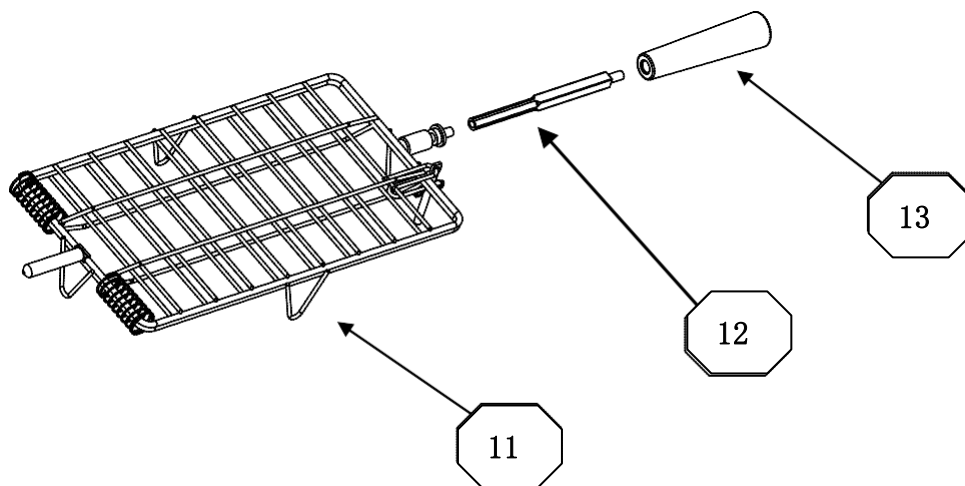


Step 4:

**Rotisserie kits assembly:** Assemble the rotisserie spit/mesh kit as shown in the pictures below. Note: Rotisserie handles (13) and Rotisserie spit or mesh upper extension rods (12) are interchangeable between the Rotisserie Spit (10) and Rotisserie Mesh (11) for convenience.

**Warning:** Flat Head screws (9) on the 4 prong rotisserie spit fork and the butterfly nut on the rotisserie mesh will be too hot to touch with bare hands after cooking. The Rotisserie handles (13) each have an inbuilt screw socket at the outer end (as shown in diagram) to enable users to unscrew these parts. Whilst one handle is holding the hot kit, the other handle can be used to unscrew.

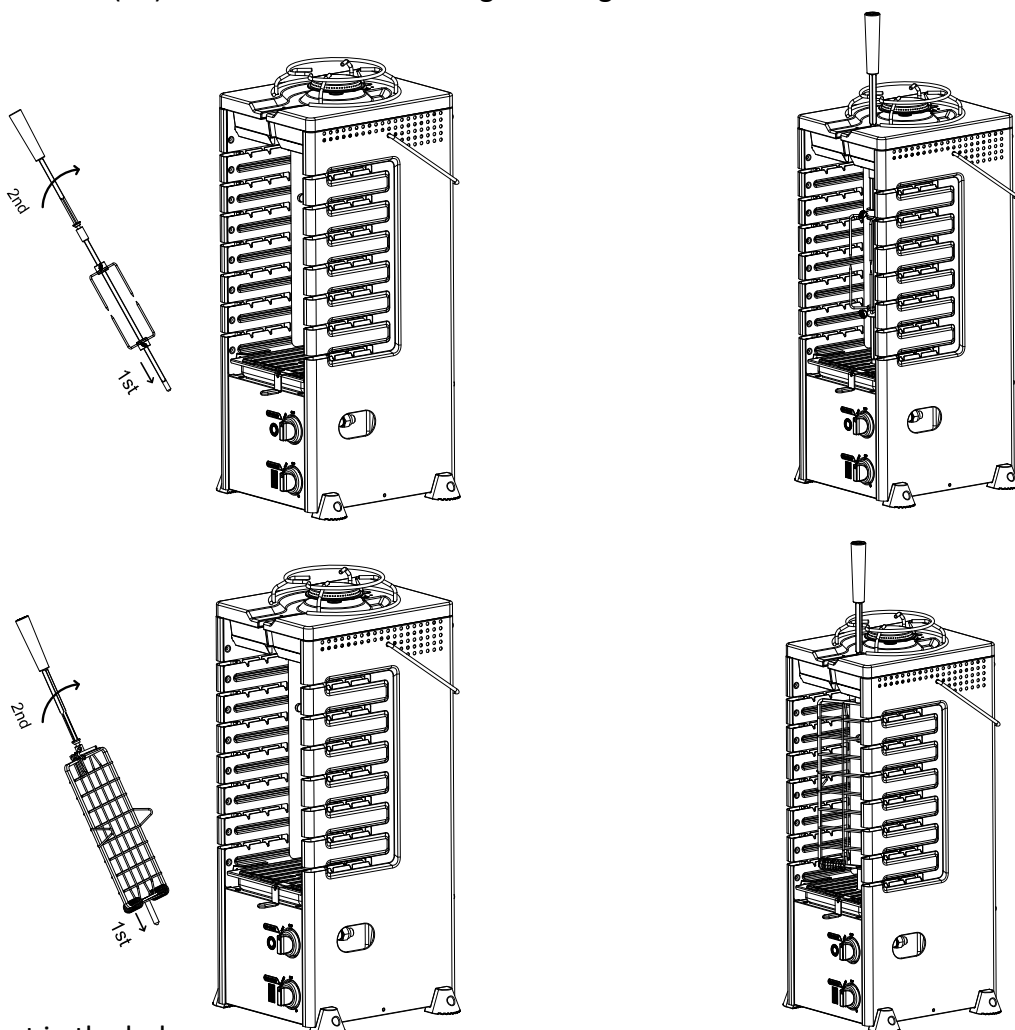




Step 5:

**Loading rotisserie spit kit or rotisserie mesh kit to portable BBQ:**

Align diagonally and insert partially the spit/mesh rounded bottom end into the hole of the moisture tray then deploy the top end into ceiling slot allowing the narrow groove on collar to enter the horse shoe shaped ring and let the bush drop and lock into designated hole. To remove the rotisserie kits simply pull up slightly to unlock the bush from its hole and then pull outwards and gently pull up diagonally to release the bottom end from the moisture tray hole. NOTE: Loading and removing the Rotisserie kits should be carried out at all times with the handle (13) on to avoid hands or fingers being burnt.



1st: insert in the hole

2nd: Deploy in the horse shoe shaped ring and drop down to lock

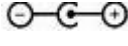
**Tip:** When using rotisserie kits, don't delay in mounting and switching the motor on to commence food rotations, this will help the food to be cooked evenly all around.

Step 6:

**Motor bracket assembly:** Slide the bracket (16) into the motor (15) all the way in till it stops. Then tighten the screws on the bracket securely to the motor. The bracket may now be left screwed to the motor permanently. (For correct motor mounting, make sure the bracket is slid all the way into the motor slot before tightening).

**Motor mounting:** Insert two D size batteries observing correct polarity into motor battery compartment first, unscrew and remove the Rotisserie handle (13) from the extension rod (12) then mount the motor assembly by aligning the gear hole in the motor assembly to the tip of the extension rod (12). Insert partially and rotate if needed the motor fractionally clockwise or anticlockwise to help engage the squared rotisserie rod into the squared motor hole then align the four slots on the motor bracket to sit on and engage to the trivet's back and front legs (14) make sure the motor assembly's tail plate sets in between the thermocouple and the top burner as shown in diagram to prevent any accidental top burner lighting operation while motor is mounted. Motor can now be switched on for operation. Note: for safety, the motor assembly is equipped with a device to disable the top burner operation whilst the motor is mounted. Extra attention should also be given to avoid hitting the thermocouple of the top burner during motor mounting process.

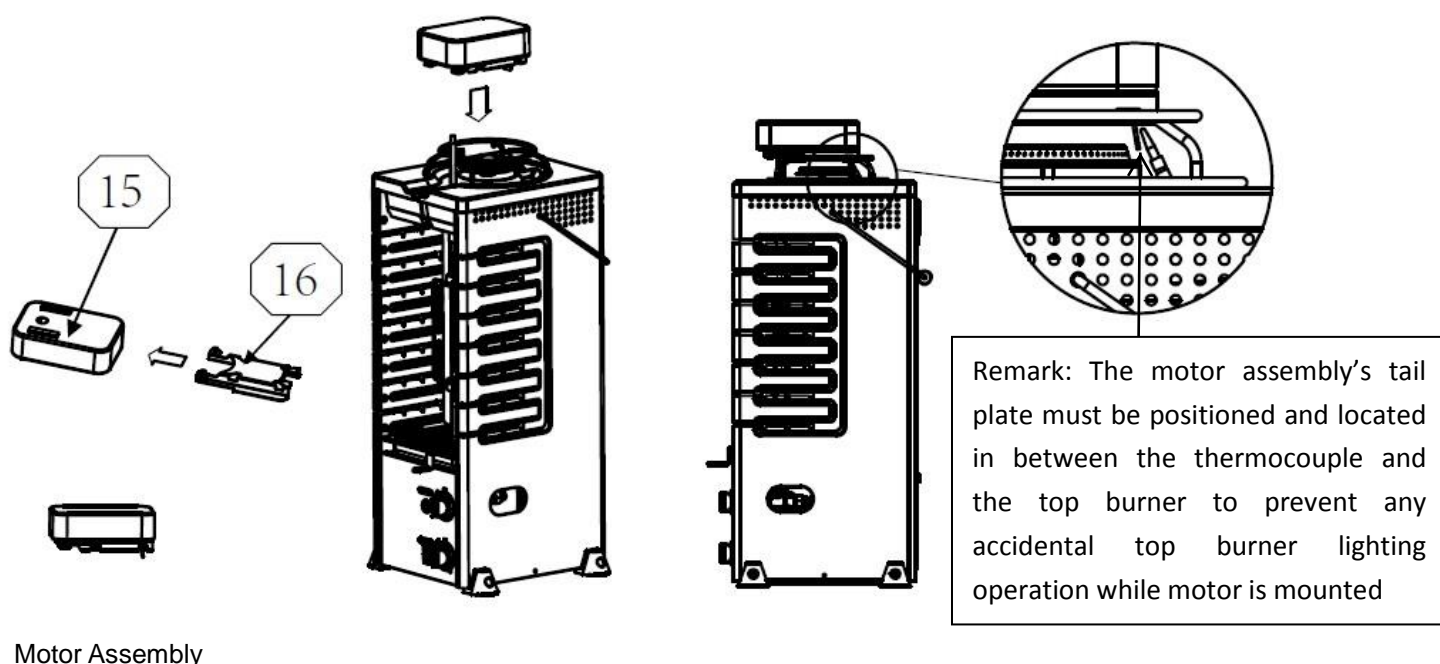
**Motor dismantling:** To remove the motor assembly simply switch the motor off then pull the motor assembly up. Always remove motor during storage or transportation or if not in use.

NOTE: Motor runs on 2 x D size batteries or 3 volt DC power adaptor (500mA  plug size 5.5mm OD 2.1mm ID). (Batteries or power adaptor are not supplied)

Caution: If using 3V DC power adaptor, make sure it's of an electrical safety approved type, and all electrical supply cords are secured and kept safely out of the way and clear of all BBQ hot parts.

Tip: Motor can run up to 36 hours on 2 X D size batteries depending on the load and battery quality. It is a good practice to remove batteries from the motor compartment prior to storage to avoid any possible battery acid leakage corrosion.

***This optional motor accessory comes as a promotional gift with every PortaDine purchase. In the event the motor is lost or damaged or becomes faulty it can be purchased from the stockist.***

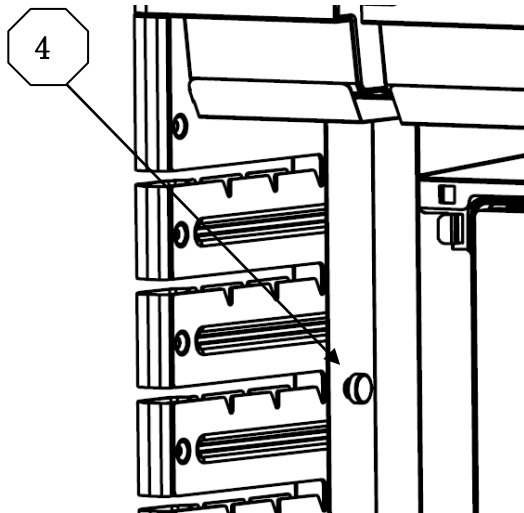


Step 7:

**Reflectors assembly:** Removing and reinstalling Stainless Steel side reflectors for cleaning

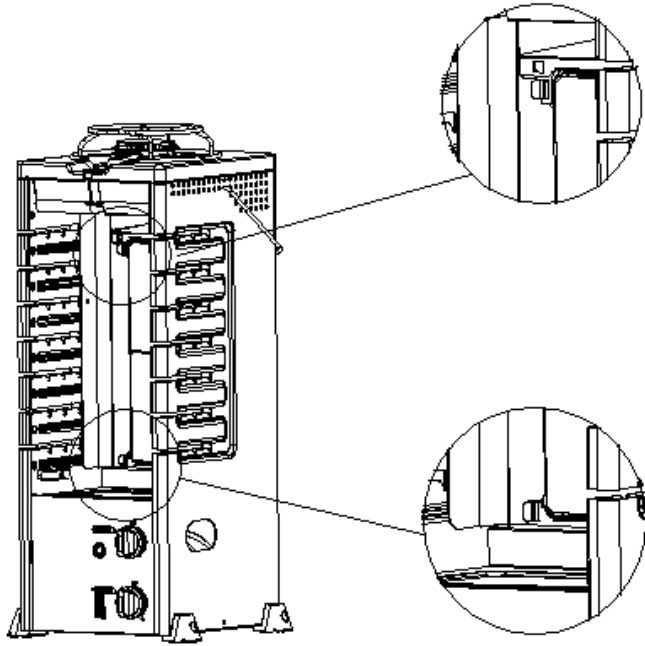
1. Stainless Steel reflectors are removable for cleaning. To remove Left Side Reflector (2) & Right Side Reflector (3) undo screws (4) from both the Left Hand and Right Hand side Reflectors then slide out from the top and bottom clips.

**Tip:** removal of moisture tray prior to removal of side reflectors is more convenient.

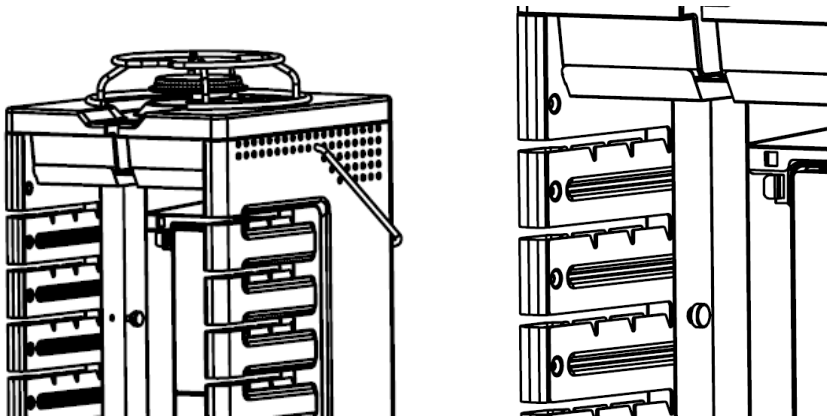


2. Reinstalling the side reflectors to the BBQ:

Step 1: Insert the reflectors by aligning the top and bottom of each reflector to slide underneath the top and bottom clips as shown in picture below.



Step 2: tighten the screws (4) by hand on both sides.



**CAUTION:** Do not attempt to remove the reflectors while it is hot. Extra care should be taken during removal and reinstallation of the reflectors to avoid any damage to the fragile honeycomb ceramic panels.

## Step 8

### Skewers assembly and loading:

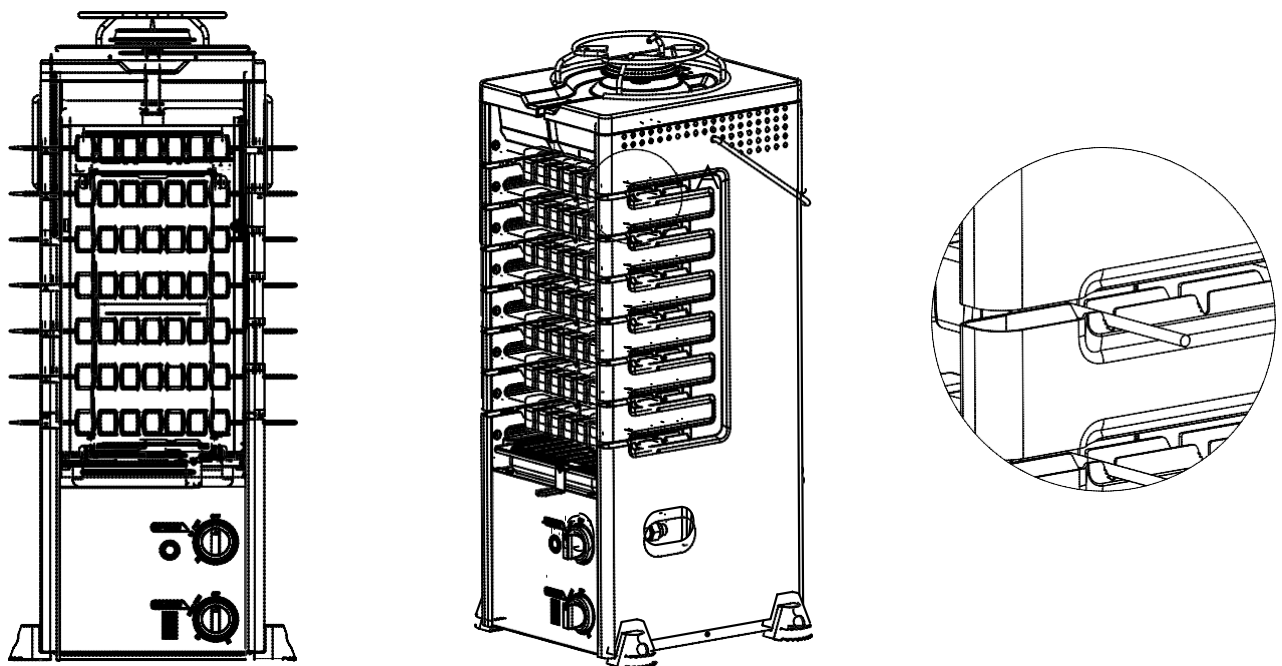
The PortaDine is equipped with 7 skewers multi position vertical holders. Each position has a groove to hold the skewer and each groove has one sided sawtooth shaped to stop unbalanced weight skewers from slipping around to the heavier side during cooking. Choose skewers that are wide enough to overhang the BBQ chamber external width of 220mm for safe and easy manual rotation and the loaded food length on the skewers should be less than the BBQ internal chamber clearance of 180mm for the food not to hit the chamber internal sides.

Kebab skewers are manually operated; if after rotation, skewer slips back due to unbalanced weight then softly press-down the wooden skewer against the sawtooth groove to lock in position. To release skewer from the groove teeth for smooth rotation, lift up slightly then rotate.

**Tip1:** Keep rotating skewers with a half rotation every one or two minutes maximum, tested lamb shoulder kebab meat is 7 minutes on inner position at high setting , this varies to each person's cooking desired taste.

**Tip2:** Kebab cooking is recommend but not necessary on high setting on the inner position. It is good practice to try all positions at different settings to customize your preferred cooking method.

**Note:** The top burner can also be used simultaneously with this mode of operation however it can't be used with the rotisserie operation.



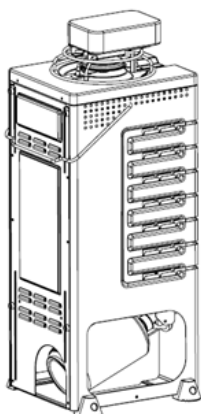
## Step 9

### Gas connection assembly:

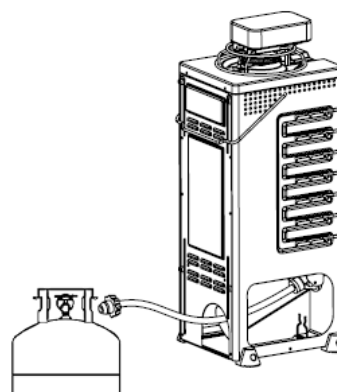
This Hydra PortaDine Gas Barbeque is designed to be used with Propane LPG only. Use only with **disposable** 453/465/468 grams propane gas cylinder with BOM fitting certified to standard DOT-39 NRC 232/290 or to an equivalent standard approved by statutory authority OR with **refillable** up to 9kg propane gas cylinders certified to AS2030 with approved hose assembly. Please note the hose assembly supplied with this gas barbeque is an approved type. Contact supplier for replacement, **NOT** suitable for use with aftermarket hose and regulator assemblies. **Before** proceeding with any gas connection or gas leak check make sure all control knobs are set to the **OFF** position and all connection terminals and valves should be visually inspected for damage, dirt, dust and debris or for any worn seals prior to making any gas connection.

**Warning:** You must perform the gas leak check with soapy water every time any gas connection is made before any ignition. See “gas leakage test” for details.

### Dual fuel operation



Integrated disposable gas cylinder operation



External refillable LPG gas cylinder operation

**Warning:** You **MUST** always disconnect the gas cylinders from the gas barbeque prior to gas barbeque storage. Gas cylinders must be stored outdoors in a well-ventilated area out of the reach of children; any indoor storage shall comply with AS/NZS 1596.

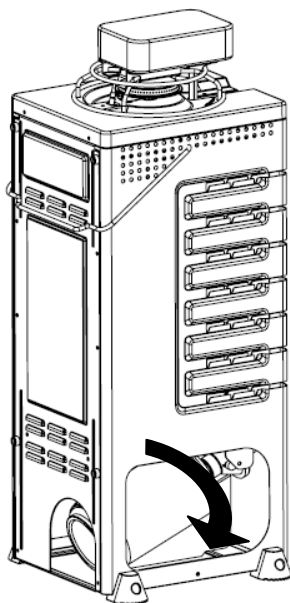
**Warning:** YOU **MUST handle, transport, store or dispose of** gas cylinders or gas cartridges strictly as per cylinders' manufacturer instructions and in compliance to local ordinance and code. Always read the manufacture instruction labels attached to cylinders or to cartridges **prior** to use or **transport** with this appliance. Do not use cylinder or cartridge if its label is removed, defaced or altered.



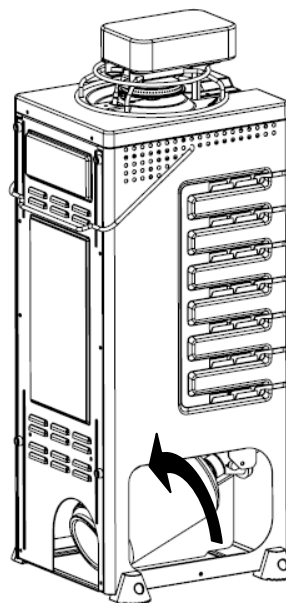
### Assembly when using integrated disposable Gas Cartridge

**To install** the disposable gas cartridge insert cartridge from the side cavity. Align threaded nozzle into the regulator inlet and gently push into position while screwing clockwise until hand-tight. Tip: Grasp the cartridge with your right hand and use the cartridge chamber back window opening for your left hand to assist guiding and loading the cartridge. Misaligned screwing will result in non- gas flow and damage to either cartridge or regulator threads, if initial cartridge thread takes wrong track in the regulator female thread and stuck in the first few rotations and doesn't go in smoothly, stop and don't force turning, undo screwing and re-try again with a correct alignment. To ensure that it is correctly fitted the whole of the neck thread has to be inside the regulator. Always check for gas leaks as listed under "Gas leakage test"

**To remove** the cartridge simply hold the cartridge and turn anti clockwise until it becomes completely detached from the regulator. ALWAYS remove cartridge from the unit if the unit is not in use and replace the cartridge cap back on.



Turn Clockwise to screw on



Turn Anti-clockwise to remove



Protective cover cap  
(Remove cap when connecting and place back after use)

Disposable Propane LPG gas cylinder illustration (not supplied)

Non-refillable 453/465/468 grams propane LPG disposable gas cylinder (Valve fitting: BOM "also known as 1"-20 UNEF fitting") 200mm height x 98mm Diameter (Gas Cylinders MUST be certified and correctly labeled, see page 3)

(The terms "disposable gas cylinder" or "disposable gas cartridge" or simply "gas cartridge" are used interchangeably in this manual describing the same thing.)

**Warning:** disposable gas cartridge MUST be detached from the regulator when the barbeque is **not** in use; screwed gas cartridge to the regulator inlet naturally **turns** the cartridge gas valve ON.

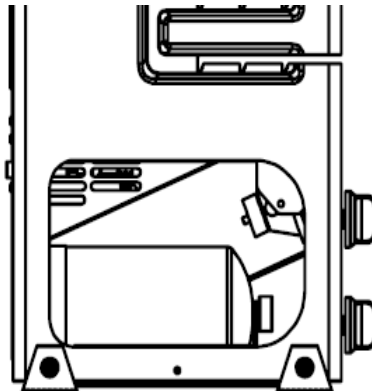
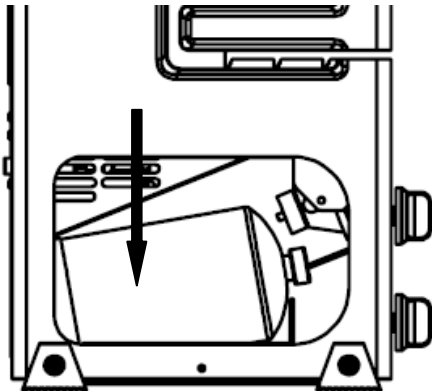
**Note:** it is normal for the cartridge to get frosted during operation. Under some working conditions of long periods of continuous operation, the cartridge may freeze below propane boiling temperature of -42°C and gas may stop to flow. If this happens, switch off the appliance and wait till it unfreezes and resume operation, or resume instantly by swapping it with a spare cartridge.

### **Integrated gas-cartridge interim storage**

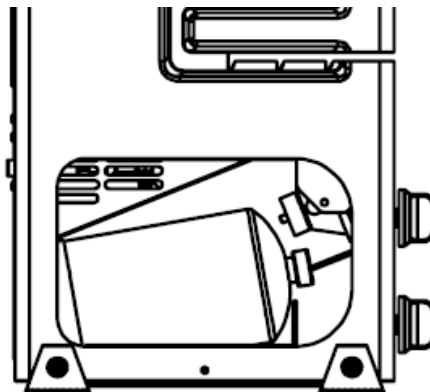
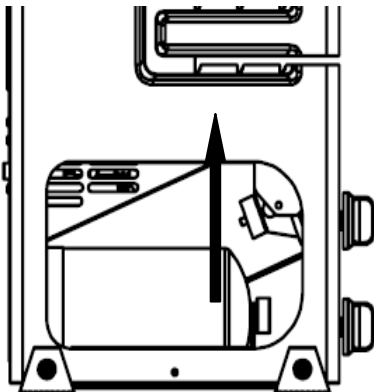
This feature is mainly for safe cartridge interim storage when BBQ not in use during the entertainment session, don't use for permanent storage. **Warning** Always detach cartridge from the unit regulator if BBQ not in use, screwed cartridge to regulator inlet naturally turns the cartridge gas valve ON.

**Check**, and provided it **does not** contravene with gas cartridge manufacturer's handling, storage & transporting instructions, or with your local safety regulations, you may use this feature during travel when you take your PortaDine out and about. If integrated gas-cartridge interim storage is being used during travel then all gas cartridge's handling, storage and transporting instructions **shall apply** to the BBQ unit as whole is treated as a gas cartridge.

- 1- To temporarily store, align the neck of the cartridge with the clip and gently click down to lock in place. An inbuilt magnet will assist in holding the bottom of the cartridge in place.

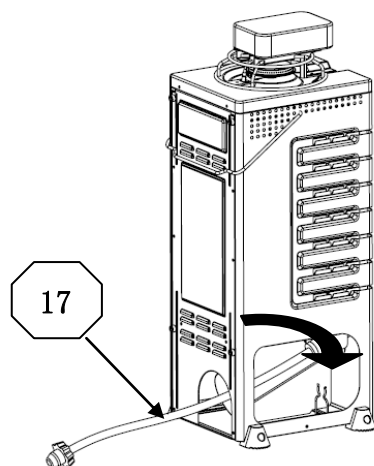


2. To remove pop up the gas cartridge neck from the clip.

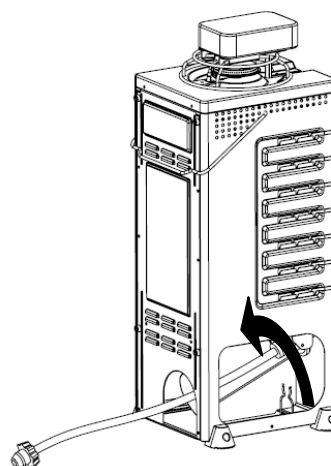


## Assembly when using Refillable External LPG Gas Cylinder

- a. Install supplied hose (17) to the unit by aligning the hose threaded BOM fitting end correctly to the inlet of the regulator then screw in a clockwise direction until hand-tight. Misaligned screwing will result in non-gas flow and damage to either hose or regulator threads. To uninstall turn in anticlockwise rotation.

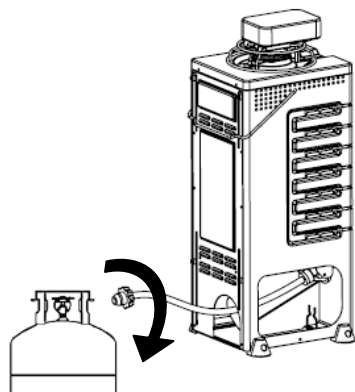


Turn Clockwise to connect to BBQ regulator

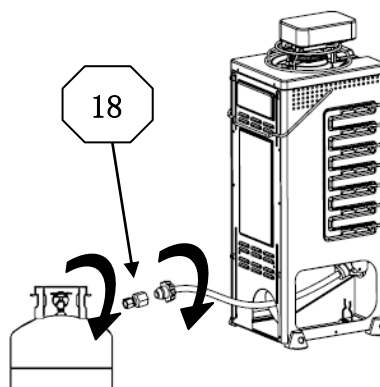


Turn Anti-clockwise to disconnect

- b. Install Hose (17) to the Propane gas Cylinder by anti-clockwise rotation and loosen it by clockwise rotation.



POL Gas Cylinder (Propane LPG only)  
(Turn Anti-clockwise to connect to Gas Cylinder)



Use adaptor (18) to connect to 3/8" BSP LH  
Gas cylinder (Propane LPG only)

**Note:** Adaptor (18) is supplied to make 3/8" BSP LH Gas cylinders compatible with PortaDine BBQ as depicted in the above right hand illustration.

Connect adaptor (18) to the 3/8" BSP LH Cylinder in an anti-clockwise direction using a **spanner** to tighten. Then connect the hose (17) POL fitting male end to the female POL fitting adaptor (18) by rotating anti-clockwise until hand-tight as shown in the above right hand illustration.

**Warning:** Always check for gas leaks with soapy water every time gas connection is made prior to any ignition. See "gas leakage test" for details

**Warning:** Gas cylinder must be turned off from the gas cylinder valve if BBQ not in use.

## Lighting instructions

**LPG cylinders connection** (you may also see assembly section above for more operating details)

**Disposable cylinder:** Screw LPG cylinder into regulator connection clockwise until all thread is fully in and hand tighten

**Refillable cylinder:** Screw flexible hose into regulator connection clockwise and hand tighten, then connect hose to LPG POL cylinder by screwing anti- clockwise and hand tighten, then turn cylinder valve ON (in case of 3/8" BSP LH cylinder please use the adaptor supplied).

### **Gas leak check**

You must perform the gas leak check every time connections are made. Do not continue with ignition procedure until all connections have been leak tested and the appliance does not leak.

**Gas leakage Test:** Mix detergent or soap with water to the same concentration as washing up water. Put some soapy water in a spray bottle (soapy water in a dish applied with a paintbrush or sponge may also be used). Turn all control knobs to the OFF position. If you are using external cylinder turn valve on the refillable gas cylinder on. If you are using a disposable gas cartridge, a cartridge gas valve will naturally turn on once cartridge has been screwed into the regulator. DO NOT turn on the barbeque yet. This pressurises the system. Next, spray or brush the entire valve and hose assembly with the soapy water including both at the BBQ connections and the gas cylinder connections. This also applies to the gas cartridge when being used by spraying soapy water at the connection of the cartridge threaded neck and the regulator. Bubbles will form if there is a gas leak and you may also smell the gas. If bubbles appear or you smell gas then **shut down the gas supply or remove the gas cartridge**. If the leak is at a connection, check and retighten all gas connections and joints and retest. If the leak is anywhere else, or if you cannot resolve the leak, do not proceed. Remember to always test every time you re-connect your gas cylinders. Gas cylinders shall be changed in a well-ventilated location, preferably outside away from people and away from any sources of ignition; such as naked flames, pilot flames, electric heaters/equipment etc.

**Note:** Control Knobs can NOT be turned to any setting position unless knob is pressed in slightly before turning. Do not force.

<p><b>To light top hotplate burner</b></p> <p><b>1)</b> - Press the top burner control knob in slightly and turn to the LO / IGN position.</p> <p><b>2)</b> - Press knob in for 2 seconds then press in firmly until you hear a clicking sound to ignite. If the burner does not light depress and hold knob in to allow the gas to build up in the piping system for approximately 15-20 seconds, then press to click again.</p> <p><b>3)</b> - Once the burner is lit, keep holding knob in for 30-60 seconds before releasing knob.</p> <p><b>4)</b> -To choose your desired setting for low or high, press knob in slightly prior to turning.</p> <p><b>To turn OFF top hotplate burner</b></p> <p>1) Press the Top Burner knob in slightly and turn to OFF position.</p>	<p><b>To light barbeque burner</b></p> <p><b>1)</b> - Press the barbeque control knob in slightly and turn to the PILOT / IGN position.</p> <p><b>2)</b> - Press knob in firmly until you hear a clicking sound to ignite. If the pilot does not light depress and hold knob in to allow the gas to build up in the piping system for approximately 10 seconds, then press to click again.</p> <p><b>3)</b> - Once the pilot is lit, keep holding knob in for 30-60 seconds, then release.</p> <p><b>4)</b> - Press in slightly and turn knob to high position until the burner is glowing uniformly. Then apply the same action to choose your desired setting.</p> <p><b>To turn OFF barbeque burner</b></p> <p>1) Press the BBQ Burner knob in slightly and turn to OFF position.</p>
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**NOTE:** If the burner does not light, return the control knob to OFF position, wait five minutes to allow any unlit gas to disperse, then repeat ignition steps with a lit long safety match

**Caution:** Don't operate appliance unless control knob is locked in a position marked "LO" "HI" "PILOT" and never set control knobs between designated locked positions, poor combustion and higher level of carbon monoxide may result.

#### **LPG cylinders disconnection:**

**Disposable cylinder:** Turn all control knobs to OFF position, un-screw LPG cylinder from the regulator connection in an anti-clockwise direction.

**Refillable cylinder:** Turn cylinder valve OFF, turn all control knobs to OFF position and then un-screw flexible hose from the regulator connection in an anti-clockwise direction, then un-screw hose from LPG cylinder in a clockwise direction.

**Caution:** When changing gas cartridges or attaching and detaching gas cylinders ensure that it is conducted in a well-ventilated area. Away from sources of ignition such as naked flame, pilot flames, electrical and heating equipment and people.

If there is a leak on your appliance (smell of gas), immediately attempt to turn off the cylinder valve and turn the control knobs to the OFF position. IF gas cartridge is being used, immediately turn all control knobs to OFF position first, then disconnect the gas cartridge. Remove the appliance to a well-ventilated location away from any ignition source. Check for leaks using soapy water. Do not try to detect leaks using a flame. When leak has stopped, ventilate and disperse gas from the area before continuing.

Do not use this appliance if it is leaking gas, damaged or does not operate properly.

To check if the gas cylinder is empty, disconnect the cylinder from the appliance and shake from side to side. If there is no sound or movement of liquid, the cylinder or the cartridge is empty.

For storage when not in use; disconnect the appliance from the cylinder.

Gas cylinders or gas cartridge must be stored outdoors in a well-ventilated area out of the reach of children. Any indoor storage shall comply with AS/NZS 1596.

Annual service is recommended

Contact supplier for service or if the appliance does not operate correctly, for example: produces unusual odour, yellow tipping flame or is not performing as per original condition.

### Gas cylinders use and safety

Your BBQ is designed for use with propane disposable gas cylinders of 453/465/468g cylinder (cartridge) certified to DOT-39 NRC 232/290 or to an equivalent standard approved by statutory authority OR up to 9KG propane gas refillable cylinders certified to AS2469 standard.

Disposable cylinders (cartridge) should be bought from a reputable local distributor/ retailer and visually inspected for its safety integrity before use or even purchase. Refillable cylinder should be filled by a reputable gas supplier and visually inspected and requalified at each filling.

Always close the cylinder valve off or disconnect gas cartridge when barbeque is not in use. Do not subject gas cylinders to excessive heat. Never store your gas cylinder or gas cartridge indoors. If you store your barbeque indoors **YOU MUST** disconnect the gas cylinder or gas cartridge first and store the cylinder or the cartridge safely outside. Cylinders must be stored outdoors in a well-ventilated area out of reach of children, and must not be stored in a building, garages or any other enclosed area. Gas Cylinders and gas cartridges manufacturers' instructions should be followed strictly, read cylinder or cartridge labels first, failure to follow the gas cylinder or gas cartridge manufactures safety instructions could cause property damage, bodily injury or death.

## Recommended Cooking Preparation and Useful Tips

### Kebab cooking:

Pre made Kebabs are readily available from supermarkets or butchers, alternatively you may like to create your own, season with salt and pepper (preferably freshly ground pepper) and with a spray of olive oil if handy to enjoy the true flavours of your food naturally.

- A- **Meat kebab**; Diced boneless lamb shoulder meat seasoned with salt and black pepper with a spray of olive oil put on skewer , diced various vegetables can be inserted in between diced meat.
- B- **Kofta kebab**; Minced meat mixed with minced onion and parsley seasoned with salt and pepper moulded on the skewers
- C- **Chicken kebab**; Diced boneless chicken thigh or breast, preferably thigh seasoned with salt and pepper with a spray of olive oil, put in sequenced on the skewer
- D- **Vegetable kebab**; Diced mixed vegetables seasoned with salt and pepper with a spray of olive oil
- E- **Prawns and Sea food kebab**; Seasoned prawns or similar type of seafood can also be skewered.
- F- **Liver and giblet kebab**; Diced liver or diced giblet seasoned with salt and pepper with a spray of olive oil.

The PortaDine is equipped with 7 skewers multi position vertical holders, each position has a groove to hold the skewer and each groove has one sided sawtooth shape to stop unbalanced weight skewer from slipping around to the heavier side during cooking.

Kebab skewers are manually operated; if after rotation, skewer slipped back due to unbalanced weight then softly press-down the wooden skewer against the sawtooth groove to lock in position, to release skewer from the groove teeth for smooth rotation, lift up slightly then rotate.

**Tip1:** Keep rotating skewers half rotation every one or two minutes maximum. Tested lamb shoulder kebab meat is 7 minutes on inner position at high setting; however this will vary to each individual's personal taste.

**Tip2:** Kebab cooking is recommend but not necessary on high setting on the inner position. It is good practice to try all positions at different settings to customize your preferred cooking method.



**Caution:** Always protect hands with oven mitts or oven gloves when dealing with hot surfaces and parts.

## Rotisserie cooking:

PortaDine has incorporated traditional spit rotisserie cooking in a vertical configuration for whole chicken or shoulder, and an innovative mesh rotisserie for whole fish, steaks, sausages, boneless chicken thigh or breast, veggie slices, potato flat slices or grilled chips, or whatever you would like for a healthy grilling and whatever you see fit and possible for this cooking feature.

### a- Spit Rotisserie cooking

Whole chicken can be loaded via the spit rod and is held by tightening the flat screws on the prongs. Chicken legs and wings should be held by the prongs not hanging loose as to hit the cooking chamber sides, provided the loaded chicken is still exposed uniformly to the heat. Same scenario would apply to lamb shoulder or similar bulky foods. For shoulders or flat bulky food, a fork with two prongs might be handier. A fork with two prongs to fit 8mm square spit rod can be purchased from a cookware or BBQ accessory shop.

**Caution: Prongs have sharp ends; handle with care at all times.**





**b- Mesh rotisserie cooking**

Whole fish, steak sausages or any flat food seasoned with salt and pepper and a spray of olive oil can be loaded inside the mesh and is tightened by the mesh butterfly screw.

**Tip:** It is recommended to cook with the fishes head in an upward direction to utilise the mesh thickness at the top side.

**Tip:** Always use the black handles with socket driver built-in at its back to screw or unscrew the prongs flat screws or the mesh butterfly nut to avoid any fingers being burnt when they are hot to touch.

**Tip:** Rotisserie cooking is recommended on Low settings except for steaks where the Hi setting is required. It's a good practice to try different cooking methods and customise your preferred cooking method on the PortaDine.



## Top burner cooking:

With incorporated top burner you have the liberty to fry, stir-fry, boil , cook rice and enjoy a cup of tea or coffee or even get the baby formula hot water ready when you are out and about.

**Caution:** Dealing with the top burner is no different from dealing with any gas cooking equipment and extra attention should be given to avoid any cookware being knocked over. Keep children and the infirm away while in use.



**Note:** For safety reasons, the top burner will not work if you mount the motor. You may however use the top burner simultaneously with the ceramic burner, for example whilst cooking kebabs.



Pictures above are some examples of cooking applications but not limited to.

## **COOKING OUTDOOR IN WIND:**

In the presence of wind the PortaDine ceramic burner may fluctuate due to wind disturbance. It is recommended in such situations to face the left hand side of PortaDine to the oncoming wind; however the best alternative is to cook in a wind sheltered environment.

## **CARE AND MAINTENANCE:**

- Do not perform any cleaning whilst your PortaDine is still warm from use.
- Always use unit on a stable, level surface
- Ceramic burners are fragile! Strictly keep cavity free of any objects at all times during storage or transportation
- Keep cooking chamber and top burner areas clear and free from combustible materials, fat, gasoline and other flammable vapours, and liquids
- Reflectors should be cleaned routinely when required (refer to step 7)
- Always wash, and dry the moisture tray after use
- Conduct general cleaning to the unit on a regular basis, wipe clean with soft cloth with mild cleaning agents. Do not use abrasives. Use only dry soft brush or dry feather duster to remove dust or insects webs from the honeycomb ceramic panels.
- Always inspect and clean the regulator inlet valve prior to connecting gas hose or cartridge
- Always remove the gas cartridge after use and place the cap back on bottle immediately after use
- Always close the valve on the external refillable gas cylinder after use
- Keep unit in a dry place away from rain and moisture
- Always store your unit with the supplied dust cover on
- Always keep the casing and all internal parts free of spider webs, spider or insect webs on the burners' surface, air aspirator or venturi input can cause gas flow obstruction and flash back fire. Use soft brush or a feather duster to remove if there is any before use.
- For service or repair only use an authorised repairer
- Annual service is recommended
- Contact supplier for service or if the appliance does not operate correctly, for example: produces unusual odour, yellow tipping flame or is not performing as per original condition.
- Always put the dust protective cover on the unit when not in use and the accessories in their dedicated supplied accessories bag.



**CAUTION:**

Do not expose unit to rain or moisture

Use only certified Propane gas cartridges and certified gas cylinders

Use only in well-ventilated area

Using it in an enclosed space may cause death

Always check for gas leaks prior to ignition

## TROUBLESHOOTING INSTRUCTIONS:

PROBLEM	CHECK	REMEDY
There is spark but pilot or top Burner will not light	<ul style="list-style-type: none"> <li>-If gas cartridge or hose are screwed properly to the regulator and has gas flow to the burner</li> <li>-if cartridge or cylinders ran out of gas</li> </ul>	<ul style="list-style-type: none"> <li>- Reinstall cartridge or hose correctly</li> <li>- replace empty cartridge or refill the external cylinder</li> <li>- contact authorised service agent</li> </ul>
Pilot or top burner light up but turn off after I release the knob	<ul style="list-style-type: none"> <li>- check if the thermocouples are clean</li> <li>– check if pilot assembly is blocked by spider webs</li> <li>-Check if the flame is not surrounding the thermocouple</li> </ul>	<ul style="list-style-type: none"> <li>-stay pressing the knob long enough until thermocouples activate the valves solenoids</li> <li>-clean the thermocouples</li> <li>-clean the pilot assembly and make sure the flame is cutting the tip of the thermocouples.</li> <li>- contact authorised service agent</li> </ul>
There is no evidence of ignition spark	<ul style="list-style-type: none"> <li>- check spark electrode is not defected</li> <li>- check if there is piezo audible click when you press knob for ignition</li> </ul>	<ul style="list-style-type: none"> <li>- clean possible spark electrode accessible areas</li> <li>- Use BBQ safety long match to ignite manually</li> <li>- contact authorised service agent</li> </ul>
- burners keep shutting down during normal operations	<ul style="list-style-type: none"> <li>- tip over switch is not being activated due to improper use or unstable surface</li> <li>- oxygen depletion sensor is sensing low oxygen level</li> <li>-Over- temperatures switch is activated due to flash back flame.</li> <li>-high wind keeps the flame away from the thermocouples.</li> </ul>	<ul style="list-style-type: none"> <li>- use levelled solid stable surface</li> <li>- make sure the outdoors use minimum ventilation requirements are met. Areas at very high sea level may suffer an abundance of oxygen</li> <li>- clean any spider webs on any accessible parts of the venturi input or air aspirator or at the ceramic surface that can be a cause of flash back fire.</li> <li>- protect the BBQ from the wind or draft.</li> <li>- contact authorised service agent</li> </ul>
BBQ burner dims slowly and eventually shuts down even though cartridge still has gas	<ul style="list-style-type: none"> <li>-check for ice build-up on the cartridge</li> </ul>	<ul style="list-style-type: none"> <li>- Turn off the BBQ and wait till the cartridge unfreezes and gets above -42° C</li> <li>- Swap the cartridge and resume instantly</li> </ul>

## Specifications

Model:	PB13
Colour	Black
Portability	Fold down carry handle
Burner Type (BBQ)	Infrared honeycomb ceramic gas burner panel
Burner Type (Stove)	Top gas burner
Gas Type	Propane
Fuel	Integrated disposable gas cartridge or external LPG bottle via supplied LPG hose connection
Injectors Size	BBQ: 1.29mm Stove: 0.68mm
Test point Pressure	3.3 kPa
Gas consumption BBQ	20 MJ/h at High setting (Nominal)
Gas consumption Stove	5.5 MJ/h at High setting (Nominal)
Gas combined BBQ & Stove	25.5MJ/h at High settings (Nominal)
Output Performance	BBQ: 18770 BTU/h , Stove: 5161 BTU/h at High settings (Nominal)
Run time on 468g disposable Propane Gas Cartridge	BBQ: 1hr 25min (approx.) at High setting. 2hr 20min (approx.) at Low setting Stove: 4hr 15min (approx.) at High setting. 6hr 40min(approx.) at Low setting Combined BBQ/ Stove: 1hr 3min (approx.) both at High. 1hr 44min(approx.) both at Low (Hint: 7 kebab skewers average cooking time on PortaDine is less than 10 minutes at High setting. Whole chicken average cooking time on PortaDine is approx. 35 minutes at Low setting)
Run time on 9KG external propane LPG gas cylinder	BBQ: 27hr 15min (approx.) at High setting. 45hr (approx.) at Low setting Stove: 81hr 45min (approx.) at High setting. 128hr 34min(approx.) at Low setting Combined BBQ/ Stove: 20hr 27min (approx.) both at High. 33hr 20min(approx.) both at Low (Values may slightly vary depending on weather temperature and sea level height location)
Safety	Tip over safety switch, flame outage gas cut off system. Ceramic burner equipped with oxygen depletion sensor, ceramic burner over-temperature safety gas cut off system, top burner motor mounting safety disable device
Ignition	Control- knob Push in Piezo-electric spark ignition
Accessories supplied	1 x spit rotisserie kit, 1 x mesh rotisserie kit, 1 x LPG gas hose to suit POL gas bottle, 3/8" gas bottle adaptor, dust protective cover, accessory carry bag
Optional Accessories	(Promotional gift pack of 1 x motor unit received with every PortaDine purchase) Rotisserie motor operates on 2 x D size batteries or 3 volt DC adaptor. (Note: Batteries and DC adaptor are not included)
Unit Dimensions	282mm (Wide) x 313mm (Deep) x 637mm (Height) including feet width and moisture tray handle
Packaging Box Dimensions	400mm Width X 300mm Depth X 700mm Height with side pocket handles
Weight	9.5kg (Unit only) Packaging Gross weight : 13.2kg ( including accessories and packaging)
Regulator inlet type	1" - 20 UNEF female thread connection
Propane Gas Cartridge	Gas capacity: 468g, Dimensions: 200mm (Height) x 98mm (Diameter), Fitting type : BOM Also known as 1"-20 UNEF fitting (Not included)
Requirements	Outdoor Use Only – refer to product instruction manual

**NOTES:**

[illegible]