



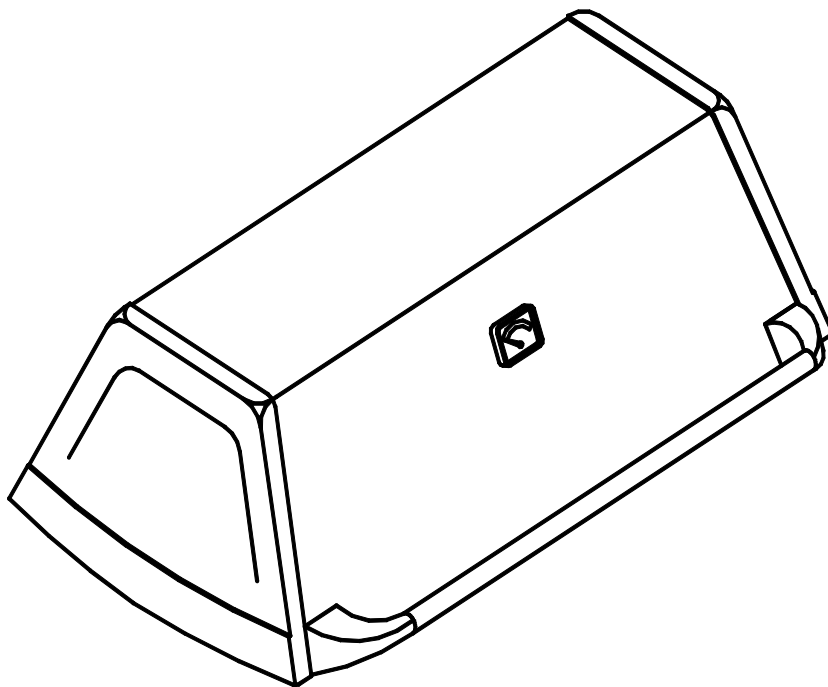
# **SUNSHINE OVEN HOOD**

## **CH-35, 45 & 55**

**TO SUIT**

**LEGEND (NG)**  
**STYLE BARBECUES**

**ASSEMBLY AND OPERATING**  
**INSTRUCTIONS**



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**CNA 0480**

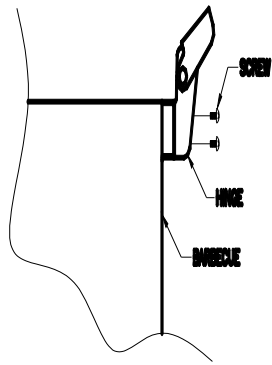


Fig. 2

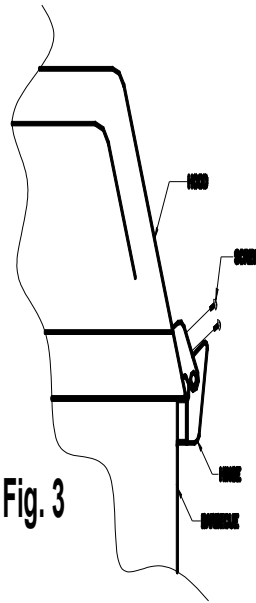
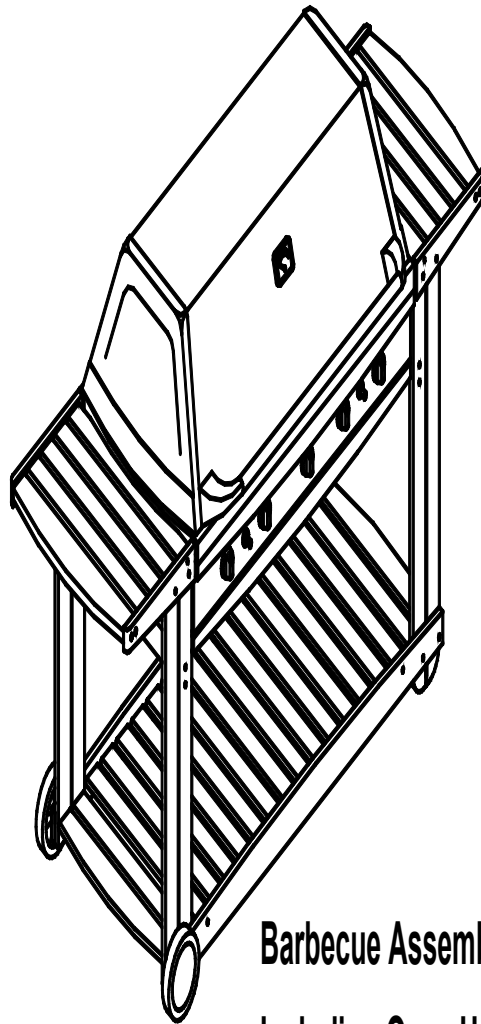


Fig. 3



Barbecue Assembly  
Including Oven Hood

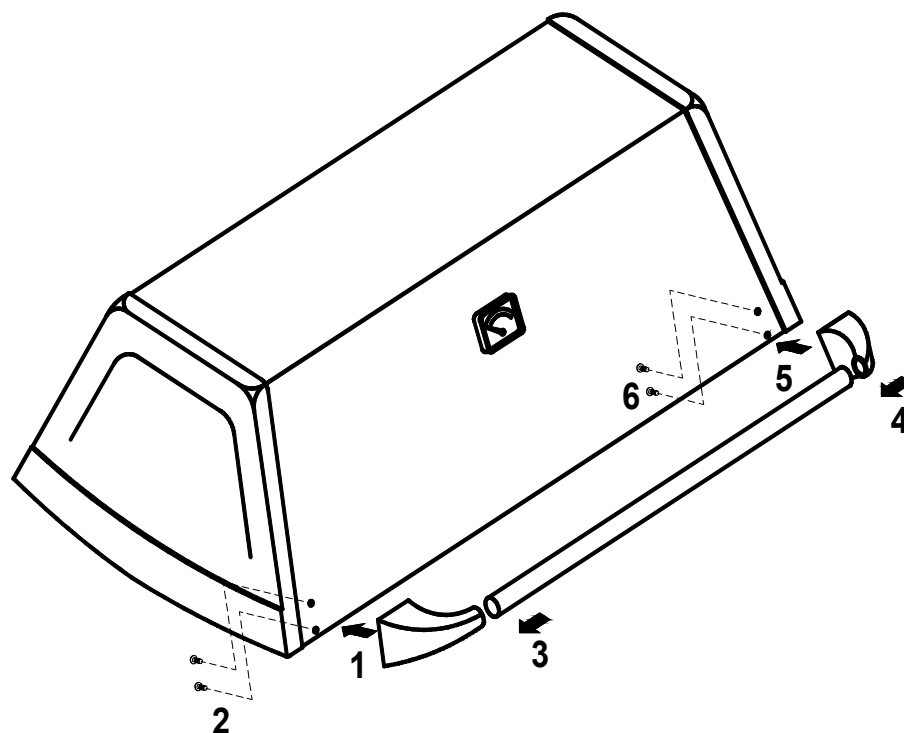
## OVEN HOOD ASSEMBLY COMPONENT LIST

|                |        |                |        |
|----------------|--------|----------------|--------|
| Oven Hood      | ( x1 ) | Handle Bracket | ( x2 ) |
| Hinge Bracket  | ( x2 ) | Timber Handle  | ( x1 ) |
| M5 x 12 Screws | ( x8 ) | Warming Rack   | ( x1 ) |
| Fibre Washers  | ( x4 ) | Warming Tray   | ( * )  |
| M6 x 12 Screws | ( x4 ) |                |        |

\* 2 pcs for 3-Burner / 3 pcs for 4-Burner / 4 pcs for 5-Burner

## HOW TO FIT THE OVEN HOOD TO THE LEGEND (NG) BARBECUES

1. Check contents of pack against component list above.
2. Assemble together the oven hood and handle in sequence as shown in Fig 1.
3. Fit hinge brackets to the back of the barbecue using the screws provided. Ensure that the larger portion of the brackets is fitted to the barbecue. See Fig 2.
4. Place the oven hood centrally over the barbecue. Be careful when placing the oven hood on the barbecue.
5. Fit brackets to oven hood using screws provided. See Fig 3.
6. Check the operation of the oven hood by opening it and then closing it.



**Fig. 1**

# **INSTRUCTION FOR USING THE CB OVEN HOOD**

## **SETTING UP FOR OPERATION**

1. Open oven hood.
2. Remove warming rack.
3. Remove solid hot plate.
4. Remove grill plate.
5. Remove rock tray or flame tamer, whichever is fitted.
6. Replace the grill plate central to the barbecue over the center burner or burners.

## **IMPORTANT**

It is very important to setup the barbecue as the above instructions, if not, damage to the BBQ and oven hood may occur. Ensure that drip tray and surrounding area is clean and free from any debris and fat build-up.

## **METHOD OF COOKING**

With the Oven Hood open, a domestic oven proof roasting tin with a maximum size of 40cms x 30cms x 8cms deep should be placed centrally on the grill plate.

Add water to a depth of approximately 2cms into the roasting tin and place a suitably sized rack over the roasting tin. Place the item to be cooked centrally on the rack so that any surplus fat and grease will drip into the water. The water will also keep the food moist during the cooking process.

With the hood OPEN, ignite all the burners as per BBQ instructions, close the hood and then turn OFF the central burners. This is MOST important because, if left on, the center burners will cause severe overheating and the food will be spoilt.

The whole cooking process is controlled using the left and right hand burners to give an ideal cooking temperature. Naturally the degree of heat required will very much depend on the weather conditions at the time of cooking. As a guide, cooking times for roast beef, allow 30 to 50 minutes cooking time per kilogram of rare and well done respectively. It is recommended that for evenness, the item being cooked be turned over at approximately half way through the cooking time.

Remember, NEVER use roasting hood with all the burners on as this will cause severe overheating and may cause damage to the BBQ and Oven Hood.

**The secret for success is experimentation and imagination**

## **COOKING HINTS**

The Oven Hood performs in a similar fashion to a standard kitchen type oven, and the food requires the same preparation as any other roast. For this reason the same dishes can be prepared using the oven hood as it is possible with the kitchen oven. The oven hood gives the advantage of fat free cooking, since the fat can freely drain away from the meat. This feature is particularly useful for cooking fatty meats.