

# Heritage

200 / 300 / 400 Barbecues

## User Guide



Heritage Barbecues are distributed  
in the United Kingdom by:-

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**CONGRATULATIONS.....**

on choosing a Heritage Gas Barbecue. For over 30 years the Heritage name has stood for innovative, well designed and high quality barbecues in Australia, and now we are following their trend, by choosing Australia's finest outdoor cooking system.

In this guide, we aim to help you become familiar with the Australian way of cooking. We want you to enjoy your Heritage to it's full potential, and realise what fun can be had cooking on a stylish, quality barbecue that you can rely on every time.

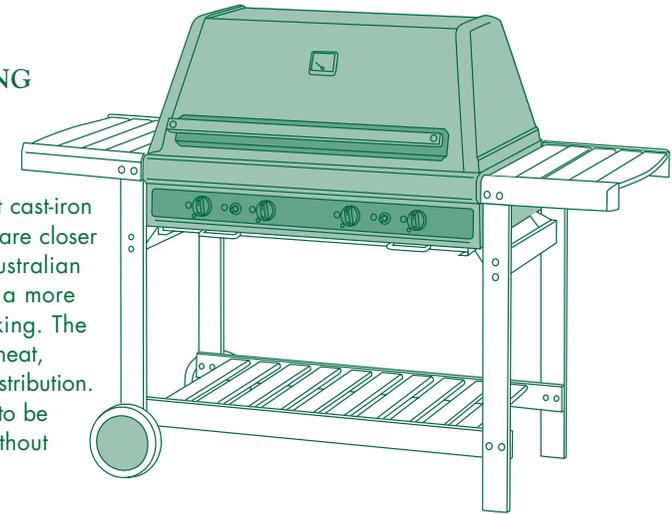
- Page 2**     *Direct cooking the Australian way.*  
An insight into how the Australians enjoy barbecued food, and the differences to the traditional American gas barbecues.
- Page 3**     *Cooking on your griddle plate.*  
Introducing you to the most versatile cooking surface on your BBQ, it will make you wonder how you managed before!
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What you can expect from the most traditional form of barbecue cooking.
- Page 5-6**   *Heritage accessories.*  
Here we give you an idea of how you can enhance the performance of your new Heritage barbecue.
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Tips and advice on keeping your barbecue in the best possible condition.
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More tips, but this time on keeping your stylish trolley looking its best.
- Page 9**     *Your questions answered.*  
The most often asked questions we are asked by our customers.
- Page 10**   *Cooking Tips.*  
Some ideas to give you a taste of how different your barbecues can be from now on.

We trust this information will give you some new ideas and a basis on which to build your enjoyment of barbecue cooking 'the Australian way'. We may not have the Australian climate, but we have got the best of their barbecues!

*Happy cooking !*

**DIRECT COOKING  
THE  
AUSTRALIAN  
WAY**

By using heavy-weight cast-iron cooking surfaces that are closer to the heat source, Australian style barbecues have a more direct method of cooking. The cast-iron absorbs the heat, giving a more even distribution. This enables the food to be cooked thoroughly without excessive charring.

**WHAT'S THE HURRY ?**

If you've owned an American style barbecue before you'll notice that the Heritage barbecues do not have the same forceful, roaring flames from their burners. The heat supply is more balanced to give perfect results. Initially you may feel that there isn't sufficient heat, but give it a little more time to cook and you'll find that everything is perfectly cooked the 'Australian' way.

Also remember that during Spring, Autumn and Winter, or when there's a stiff breeze, you should allow more time for cooking.

**HEAT DISTRIBUTION**

Because of the nature that gas under pressure burns, you may find your Heritage barbecue cooks slightly hotter at the back of the cooking area. This is because the gas is under more pressure to escape here than at the front of the burners. It is perfectly normal, and it can be quite advantageous having a less hot cooking area where food can be finished off, or kept warm with a more gentle heat.

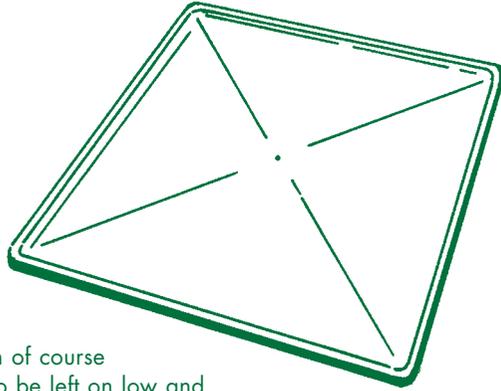
**THE OUTDOOR OVEN**

The only time you need to close the lid for the Heritage barbecue is if you are planning to do baking or roast whole joints of meat and poultry. The lid, with its temperature gauge will enable you to obtain perfect results through indirect convection cooking.

**GRIDDLE COOKING**

Each Heritage barbecue has a separate, solid cast-iron cooking surface as well as the traditional 'char-grill' cooking area.

The griddle is normally hot enough for cooking on after heating up on 'high' for 10 minutes. Weather conditions can of course vary this time. The griddle can also be left on low and used simply as a warming plate.

**SO VERSATILE**

This solid plate is the most flexible cooking area on your barbecue, it opens up a whole new area of cooking out of doors. Firstly, you can cook everything on this surface that you cook on the char-grill side, great for when fatty sausages or burgers cause 'flare-ups' on the char-grill. You can use it as a hot plate to heat pans of vegetables or barbecue sauces. And you can cook directly on the plate, ideal for small items like prawns, mushrooms, onions and stir fries.

**THE GREAT BRITISH BREAKFAST**

This means you can also cook your authentic British breakfast. Add a little oil to one side of your hot griddle to cook bacon, eggs, mushrooms and even fried bread! On the other side you can heat up your pan of baked beans.

**EVEN TASTIER**

Of course one of the most traditional ways to use your griddle is to sear pieces of meat on both sides before cooking them over the char-grill, sealing all of the flavour in for the tastiest meal.

**CHAR-GRILL COOKING**

Char-grill cooking is traditionally the most popular method of barbecuing. The cast-iron gas burners heat up the flame tamer from below and food placed on the char-grill is then cooked by the heat emitted from the hot flame tamer and briquettes. The char-grill and solid plate are ready for cooking after approximately 10 minutes on high.

**BARBECUE FLAVOUR**

Using this method of cooking the unique barbecue flavour comes to your food from the juice dripping on the hot briquettes below, vapourising and then being absorbed back into the food. This is the same way non-gas barbecues cook, using charcoal instead of heated briquettes.

**FLARE-UPS**

Some cuts of meat can be excessively fatty and during cooking the fat may begin to drip into the fire, and a flare-up may occur. The flames will die out when the fat or oil has burnt out, during this time you can transfer food to the griddle plate and continue cooking. To help avoid flare-ups cut away any excess fat from the meat.

Before you begin cooking always check the fat drip tray is not full and likely to catch fire. Line the drip tray with tin-foil to make cleaning easier.

We recommend that the drip tray is emptied after every barbecue session to avoid the risk of fat fires. If cooking for an extended period, check the drip tray more frequently.

**FAT FIRES**

Should you experience a fat fire in the drip tray, simply turn off the gas at the cylinder, then the individual burners. Do not pull out the drip tray. After 2 or 3 minutes the fire will extinguish.

**IMPORTANT NOTE**

Fat fires are usually caused by excessive fat in the drip tray, or by cooking very fatty burgers, sausages or chicken legs/wings. We recommend that you cook food with a low fat content or that has the excess fat or skin trimmed off. Although damage caused by fat fires is not covered by the warranty, any replacement parts can be purchased very inexpensively.

To enhance the performance of your new barbecue we have available a range of accessories that will enable you to become an outdoor master chef.

These accessories are normally available from the retailer where you bought your barbecue. For a full list of stockists please contact Sunshine on:-  
Tel: 01865 884433 or Fax: 01865 884434

## SIDE BURNER

Enhance the performance of your new barbecue by adding a side-burner. This powerful 2.5kW side-burner is ideal for pans of vegetables, marinades, sauces and many other accompaniments.

The side-burner fits to the BBQ trolley in place of the left-hand side shelf. It is simple to fit and features an integral lift-up cover to protect it from the worst of the weather. The Sunshine side-burner comes with a 2 year guarantee.

Side-burners are available for all Sunshine Legend barbecues. Please ensure that you quote the correct code when ordering.



**SB3EU**  
*Side Burner fits all Heritage models*

## WOK INSERT HOT PLATE

(Suitable for Heritage 300 & 400 barbecues only)

This ingenious plate enables you to use your wok on your barbecue to stir-fry delicious dishes.

With the Heritage 400 barbecue simply remove the existing griddle or char-grill plate (and the flame tamer) and replace with the wok insert plate.

On the Heritage 300 barbecue the wok plate can only replace the char-grill plate and flame tamer.

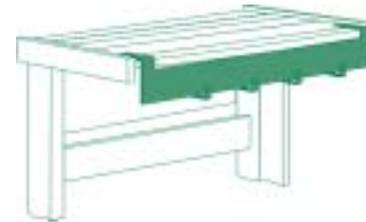
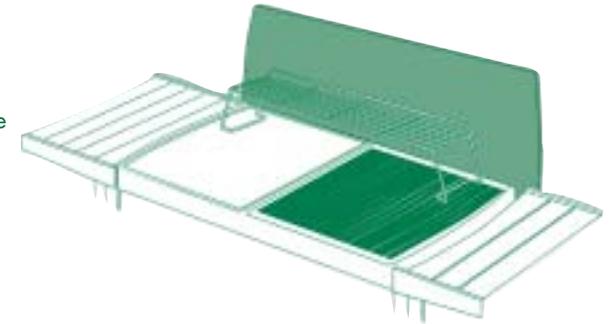


**BBA 0600**  
*Wok Insert Hot Plate*

## WARMING RACK

This free standing warming rack gives useful extra space for keeping food warm.

*Warming rack for*  
**WR2000** *Heritage 200*  
**WR3000** *Heritage 300*  
**WR4000** *Heritage 400*



## BBQ TOOL HOLDER

This convenient clip-on tool holder allows you to keep the wooden surfaces free from cooking tools when barbecuing. It simply clips over the end of the wooden side shelf. Fits all Legend barbecues.

**TH1** *Tool Holder for all Legend, PatioMate and Heritage models.*

## VINYL COVERS

To get the most use out of your barbecue, we recommend that you keep it on the patio for the whole summer season. These lined vinyl covers help to protect both the barbecue and trolley against the worst of the weather. They are made using heavy weight vinyl and lined to prevent the barbecue 'sweating'. These covers are made to fit all size of barbecue as standard, and are available to fit all sizes of barbecue fitted with the roasting lid.



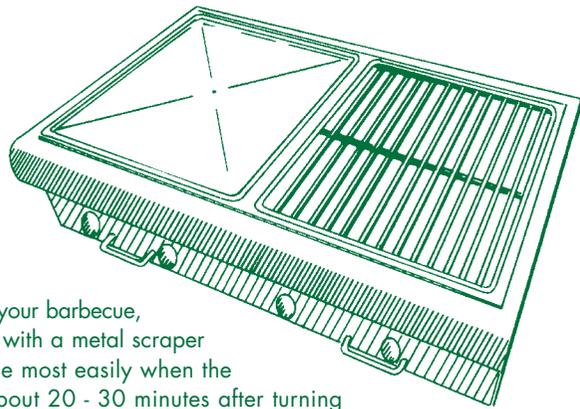
*Vinyl Cover for*  
**Heritage 200**  
**COMP 1002**  
**Heritage 300**  
**COMP 1003**  
**Heritage 400**  
**COMP 1004**

## Gas Bottle Cover

**GBC1** *fits standard size gas bottle*



**CLEANING AND CARE OF YOUR HERITAGE BARBECUE**



**COOKING PLATES**

When you have finished using your barbecue, clean off the cooking surfaces with a metal scraper or stiff wire brush. This is done most easily when the cooking area is still warm, about 20 - 30 minutes after turning off the barbecue. Any debris and excess oil can then be removed with a rag or kitchen roll. Water should only be used to clean the cooking surfaces when they have cooled down. Water on hot cast-iron can cause the metal to crack or break.

Ensure that you oil the cast-iron cooking surfaces with cooking oil after use. This is particularly important when putting the barbecue away for winter storage. Careful attention to this matter will eliminate rust forming on the cast-iron surfaces. The next time you use your barbecue the oil will be burnt off during the 10 minute warm up period, leaving a clean cooking surface.

**BARBECUE CASING & ROASTING LID**

If you need to clean the casing of your barbecue this should be done with a soft cloth and warm soapy water. DO NOT use a wire brush or scraper on the barbecue's inside, main body or drip tray, as this will remove the zinc coating that protects it from corrosion. If you have spilt marinade on your barbecue during cooking it is best to wipe after use as some marinades can be quite acidic, and may affect the paint-work. Try not to wipe the paint-work when the barbecue is still hot as this can be dangerous and the paint may become soft in some conditions. Should there be any blemishes to the paint work, a touch-up repair kit is available.

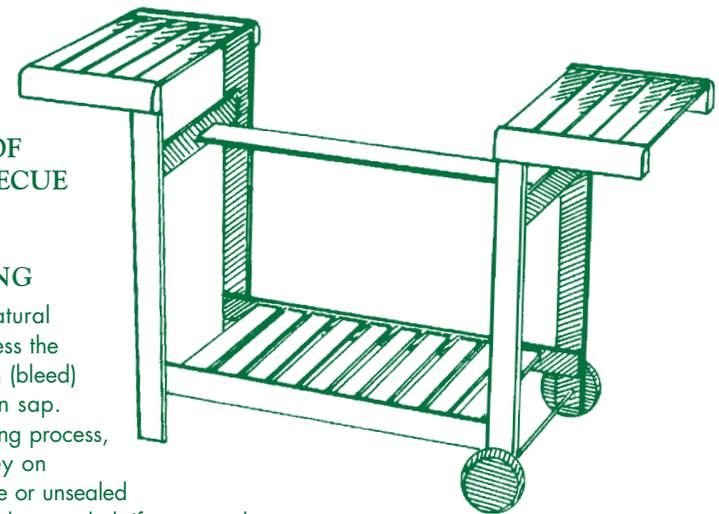
**BRIQUETTES**

DO NOT WASH the briquettes these can be cleaned by turning the burners on 'high' for 15 minutes or so to allow the fat to burn off. Heavily impregnated briquettes should be turned over so the dirty side faces the burners, and burnt off in the same way. When burning off excessive fat, leave the lid in the open position.

**BURNERS**

It is also recommended that the gas burners are removed from the barbecue at the start of each season and cleaned. Simply unclip the rear underside of the burner from the barbecue and lift them out. Use a stiff wire brush to remove any surface rust and to keep the small ports (holes) free from debris. It is quite normal for surface rust to appear on these cast-iron burners. When clean, shake off the debris from inside the burner and replace in barbecue.

**CLEANING AND CARE OF YOUR BARBECUE TROLLEY**



**WEATHERING**

As part of the natural weathering process the timber may leach (bleed) a dark red-brown sap. During the leaching process, leaving the trolley on untreated concrete or unsealed tiled areas should be avoided. If staining does occur it can be removed easily by scrubbing with warm soapy water. The sun will also bleach out the stains over a longer period but using less 'elbow grease'. The period of weathering is unpredictable and is accelerated if the timber is wet. After a period of time the bleaching process ceases. Initial care should be taken when the trolley is wet that clothing and other articles that may stain are not rubbed against the timber.

**TREATMENT**

Your trolley is manufactured using timber from managed Malaysian forests. It is a heavy hardwood and is ideal for outdoor use. During the manufacturing process the timber has been treated with a wood preserving oil. It is recommended that further annual applications are made with teak oil, linseed oil or other wood preserving treatments.

**FITTINGS**

Each year it is recommended that all metal fixings on the trolley are checked and tightened.

**CLEANING**

During normal use, grease and oil from food may splash onto the trolley. This can be rubbed into the wood to provide additional protection. Water stains or splashes can be reduced in their appearance by rubbing over with teak or linseed oil.

**COVER**

To maintain the good looks and durability of the wooden trolley and the barbecue it is recommended that a Heritage vinyl cover is placed over the barbecue when not in use.

## YOUR QUESTIONS ANSWERED...

- **Which gas can you use on a Heritage barbecue?**

Heritage barbecues are designed to use Propane or Butane LPG. If your barbecue is supplied without a regulator, your local bottle gas supplier (Calor Gas etc) will be able to supply you with the regulator to suit your gas choice.

- **Butane or Propane, what's the difference?**

**Propane** will enable you to use your barbecue all year round as it will continue to supply gas pressure on the coldest Winter's day. Propane tends to be in red cylinders, which require the use of a spanner when changing.

**Butane** is suitable for Spring, Summer and Autumn use. It tends to be more readily available and usually comes in blue cylinders, which do not require the use of a spanner when changing.

- **Which size cylinder?**

Propane: Minimum 6 kg (13kg is the best size)

Butane: Minimum 11 kg (15kg is the best size)

- **Are they safe to use?**

All Heritage Gas barbecues have been tested to meet the new CE safety standards, and carry the CE mark of approval.

- **Are they easy to use?**

Turn on the gas supply at the cylinder, push ignitor button and leave the burners on high for about 10 minutes to heat the plates and flame tamer. Then turn the burners down and the barbecue is ready to use.

- **How do I know when the barbecue is alight?**

When your barbecue ignites you will hear the initial 'catching' of the flame. After this the burners make little, if any noise, especially if you are comparing them with American gas barbecues. It is difficult to see the flame, especially in daylight, but the heat will soon become apparent on the cooking plates.

- **How many burners must I use at a time?**

You can use just one or all the burners at any one time, it does not matter which ones you use. If using the roasting lid, no more than the two outside burners should be used after the initial warming-up period.

Your barbecue is simple in design and operation, yet offers the widest scope of barbecuing you could hope for. The char-grill and griddle plates, together with the advantages of the modern gas barbecue, make it practical to cook all sorts of menus, all year round. You can bake with the roasting lid, make delicious sauces, even stir fry. Anything you can do in the kitchen can be done on the barbecue.

Where once families ate charred chops and sausages, they dine on turkey roulade and bananas filled with chocolate. And where not long ago baked potatoes were considered daring, a rich bounty of fruit and vegetables creates a feast of colours, shapes and tastes.

## COOKING TIPS FOR YOUR BARBECUE

- Use tongs to turn meat on your barbecue as a fork will puncture the surface allowing juices to escape, which lets the meat dry out.
- Marinated meat gives added flavour and tenderness, the meat can be marinated anything from a few hours to overnight. Experiment with your own marinades. Basic ingredients can include; wine or vinegar, sugar (if using vinegar), lemon juice, soy or Worcester sauce, garlic, herbs and seasoning.
- Trim excess fat from meat prior to cooking helping prevent flare-ups.
- Soak bamboo or wooden skewers in water for 30-60 minutes before filling with meat and vegetables to prevent them from burning.
- When cooking meat on the griddle, always ensure it is very hot before use to seal in the juices.
- When cooking vegetable kebabs, brush lightly with some oil as they cook.
- If you want to use the aromatic smoke chips on the char-grill area, tip the chips into a small clean tin and lay this amongst the briquettes prior to lighting the barbecue. If the chips are put straight onto the hot briquettes they can produce ash which will in turn fall through and may clog up the burners.