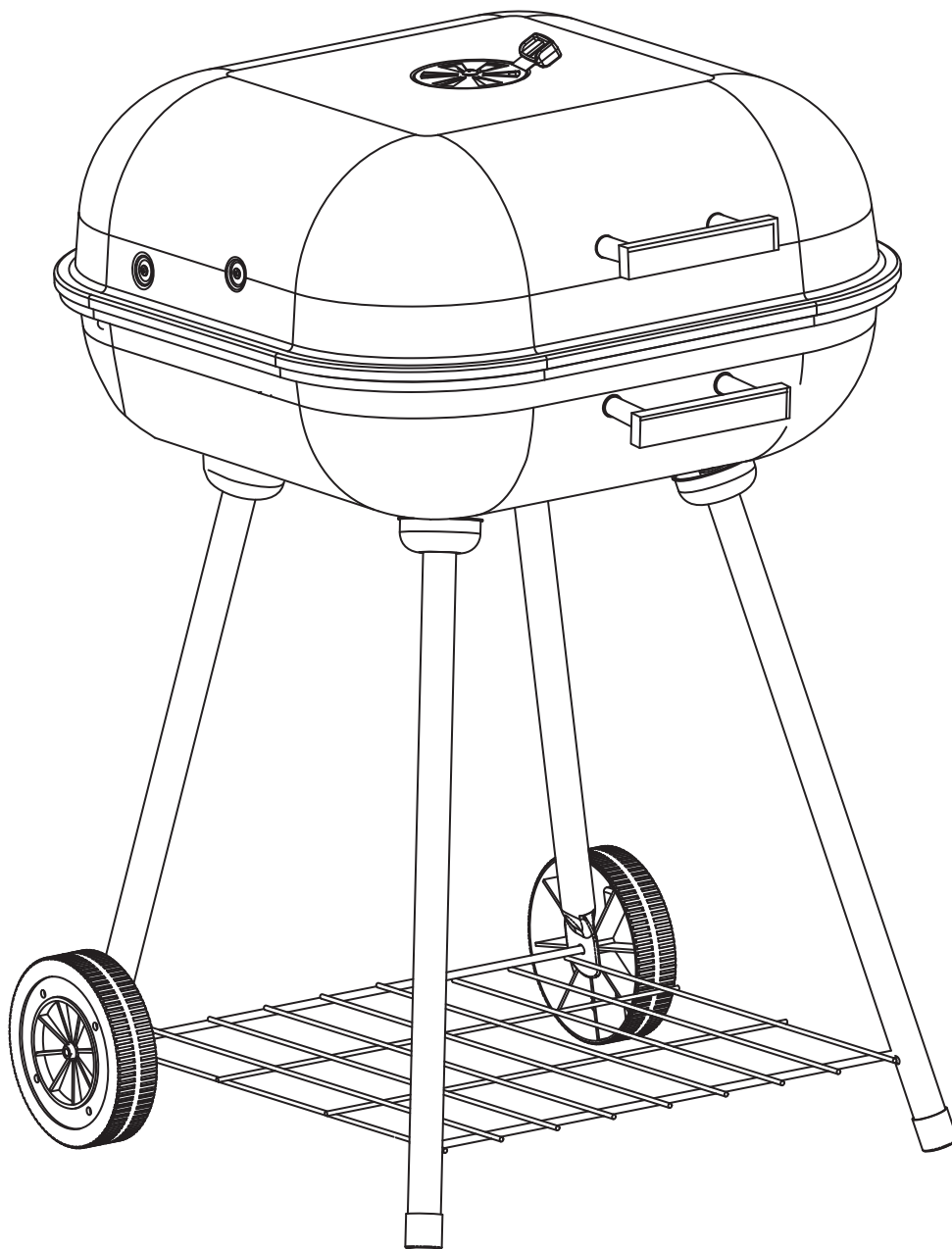


Square Smoker BBQ

Assembly Instructions - Please keep for future reference

345/2576



Dimensions

Width - 54cm

Depth - 54cm

Height - 82cm

Important – Please read these instructions fully before starting assembly

If you need help or have damaged or missing parts, call the **Customer Helpline: 08456 400800**

Safety and Care Advice

Important – Please read these instructions fully before starting assembly

Please check the pack contents before attempting to assemble this barbecue. A full list of parts is given on page 4, also directions on what to do if there are damaged or missing parts. The Batch Code Number can be found on the carton close to the Bar Code. Please retain this information for future reference

CAUTION

- Use outside only. Never use barbecue inside or in confined space or under canopies or trees.
- Do not use or pour petrol, methylated spirits or paraffin onto burning coals.
- Locate on a firm and level surface, away from wooden fences, shrubs, trees, sheds and fuel tanks.
- Ensure there is at least 1 metre clearance around all sides of the Barbecue when in use.
- Refer to enclosed food safety instructions before beginning to cook.
- This Barbecue may get very hot. Keep small children and pets clear of cooking area.
- An adult should always be in charge of the barbecue.
- Do not move the barbecue when in use or when still hot.
- When adjusting or handling the cooking grill, it is advisable to use heat resistant gloves.

How to start your BBQ

Warning: whilst every effort has been made in the manufacture of your barbeque to remove any sharp edges, care should be taken in handling to avoid accidental injury.

1. Make sure the assembly instructions have been followed correctly.
2. Set the barbecue up in a suitable position, on a level surface away from areas likely to catch fire. The base of the barbecue will get hot so ensure it stands on a suitable surface.
3. Use Charcoal and a suitable lighting method:

Method 1-Charcoal & Lighting Fluid/Gel

- a) Set up your barbecue in a safe place. Place enough charcoal in the bowl to a depth of 3-5 cm.
- b) Carefully apply the lighting fluid/gel over the charcoal. Take care not to spill any fluid/gel on your hands or clothes.
- c) If using lighting fluid, wait for 30 seconds to allow the liquid to soak into the charcoal.
- d) DO NOT light the charcoal if you have spilt fluid or gel onto your clothes. Light the charcoal using a long taper or safety lighter. The charcoal will then burn for a period with flames.
CAUTION: Apply the lighting fluid/gel carefully in small amounts. Over application can be dangerous.
- e) DO NOT squirt liquid onto burning charcoal.
- f) After lighting, the fire should be ready for cooking in 30-40 minutes, or when even grey ash is visible by day, or an even red glow is visible by night.

Method 2 - Lighting Blocks

- a) Place three or four Lighting Blocks in the centre of the barbecue bowl and light with a match.
 - b) Place pieces of charcoal around each burning block. Add more charcoal as required, in a pyramid formation.
 - c) When burning is established, spread the fuel out evenly. After lighting, the fire should be ready for cooking in 30-40 minutes, or when even grey ash is visible by day, or an even red glow is visible by night.
4. Make sure that the cooking grill is fully located into the grill supports so that the cross bar supports lock behind the retaining edges.
 5. When the charcoal is alight, the smoke and flames have died down and the charcoal has an even layer of grey ash, rake the charcoal into a level layer in the hearth.

Safety and Care Advice

6. Small quantities of charcoal may be added on top of the charcoal layer prior to cooking to extend cooking time.
7. To help prevent food sticking, apply a thin coating of cooking oil to the grill prior to cooking.
8. ALWAYS WEAR HEAT RESISTANT GLOVES WHEN HANDLING THE BARBECUE.
9. The fire bowl has a capacity of maximum 1.5 kg barbecue charcoal.

Care and Maintenance

1. To make it easier to clean your barbecue, line the fire bowl with aluminum cooking foil, shiny side up. Remember to leave ventilation holes clear by piercing the foil where necessary. This process will lengthen the life of your barbecue and reflect the heat more efficiently on to the food.
2. Charcoal is available in lump wood form (large irregular pieces) and as briquettes (uniformly sized pieces).
As a guide lumpwood charcoal is the best in barbecues for quickly cooked foods such as sausages and burgers whilst briquettes are more suitable for a roast as they burn longer and hotter.
3. It is not advisable to completely fill the fire bowl as the barbecue may become far too hot to cook successfully.
4. If the fire flares up due to dripping fat then douse the flames lightly with a fine water spray.
5. When you have finished cooking never pour cold water directly on the coals to extinguish them as this may damage your barbecue. Use old cinder, sand or a fine water spray.
6. Empty the bottom bowl of ashes when they are completely cold.
7. To clean your barbecue, soak the cooking grill and tools in hot soapy water as soon as possible after use. Dry thoroughly and store in a dry place. Protect the barbecue with a cover or store inside. Do not leave your barbecue outside unprotected.
8. Do not cook before the fuel has a coating of ash.

Food Safety

- Thoroughly defrost frozen meat and poultry in the refrigerator before cooking. Keep raw meat and poultry separate from cooked foods
- Ensure that the grill is thoroughly cleaned before cooking and lighting the barbecue.
- Always wash hands after handling raw meat and poultry, before handling any ready to eat food.
- Wipe and disinfect surfaces that have been in contact with raw meat and poultry.
- When barbecuing meat and poultry, make sure the barbecue is really hot. Place the larger, thicker portions furthest away from the most intense heat to ensure thorough cooking without burning and turn regularly.
- Use separate utensils for handling raw meat/poultry and cooked food on the barbecue, or wash them thoroughly between use.
- To check whether meat, particularly poultry, is cooked, pierce the flesh with a skewer or fork; the juices should run clear. Ensure the product is piping hot throughout.

WARNING!

This barbecue will become very hot, do not move it during operation.


Do not use indoors!

WARNING! Do not use spirit or petrol for lighting or relighting!

Use only firelighters complying to EN 1860-3!

WARNING!

Keep children and pets away

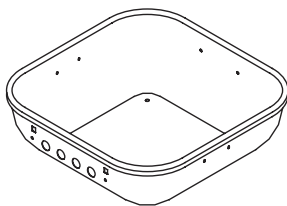
	<p>CARBON MONOXIDE HAZARD</p> <p>Danger of carbon monoxide poisoning - NEVER light this product or let it smoulder or cool down in confined spaces.</p>
---	--

Note: if required the next page can be cut out and used as reference throughout the assembly. Keep this page with these instructions for future reference.

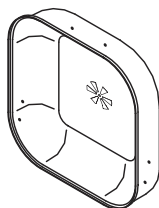
Components - Parts

If you have damaged or missing components,
call the **Customer Helpline: 08456 400800**

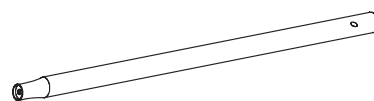
Please check you have all the fittings listed below



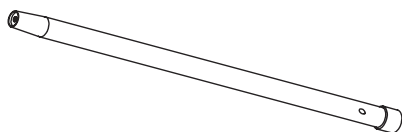
1 Fire bowl x 1



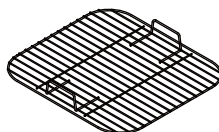
2 Lid x 1



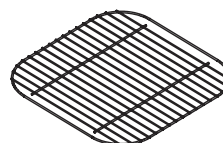
3 Short leg x 2



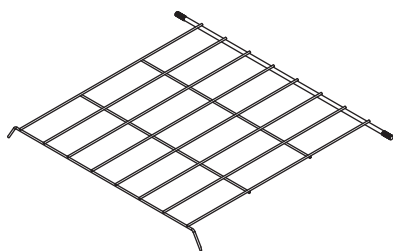
4 Long leg x 2



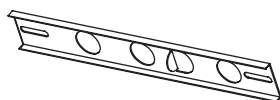
5 Cooking grill x 1



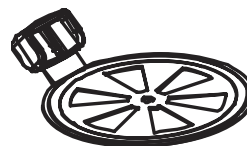
6 Charcoal grate x 1



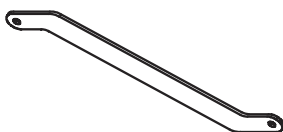
7 Bottom shelf x 1



8 Air vent for firebowl x 1



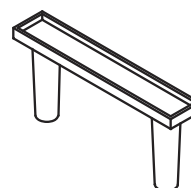
9 Air vent for lid x 1



10 Long hinge x 2



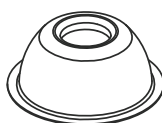
11 Short hinge x 2



12 Handle x 2



13 Wheel x 2



14 Leg holder x 4

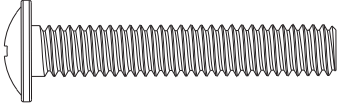
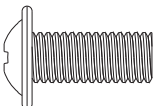
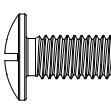
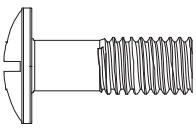


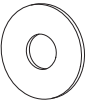



Components - Parts

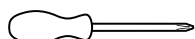
If you have damaged or missing components,
call the **Customer Helpline: 08456 400800**

Please check you have all the fittings listed below

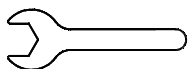
Note: The quantities below are the correct amount to complete the assembly.

<p>A</p>  <p>Bolt M6 x 30 — 4 pcs</p>	<p>B</p>  <p>Bolt M6 x 15 — 4 pcs</p>	<p>C</p>  <p>Bolt M5 x 10 — 3 pcs</p>
<p>D</p>  <p>Bolt M5 x 12 — 8 pcs</p>	<p>E</p>  <p>Nut M5 — 11 pcs</p>	<p>F</p>  <p>Lock nut M8 — 2 pcs</p>
<p>G</p>  <p>Washer Ø6 — 8 pcs</p>	<p>H</p>  <p>Insulation washers Ø6 — 4 pcs</p>	

Tools required (tool photos only for reference)

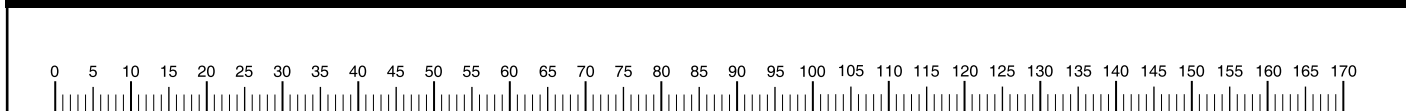


Screwdriver (Not provided)



Wrench (Not provided)

Ruler - Use this ruler to help correctly identify the screws



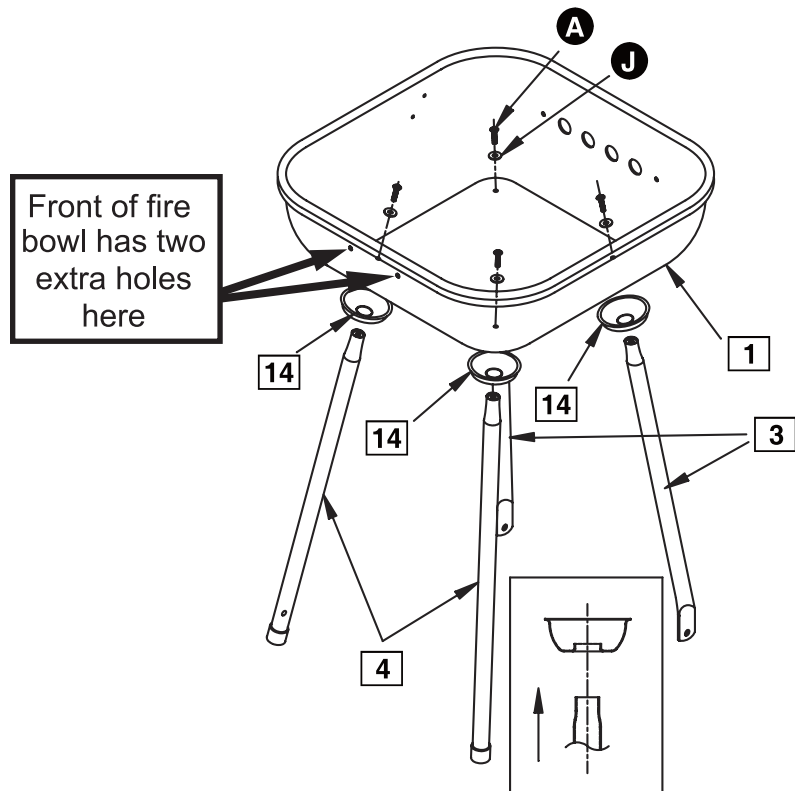
Assembly Instructions

Step 1

Attaching Legs

Locate fire bowl **1**, two long legs **4**, two short legs **3**, and leg holders **14**. Insert long legs into leg holders as shown. Fasten long leg to fire bowl using bolt **A** and Washer **G**. Repeat the same step for another long leg. Do not turn bolts tight at this time.

Insert short legs into leg holders as shown. Fasten short leg to fire bowl using bolt **A** and washer **G**. Repeat the same step for another short leg. Do not turn bolts tight at this time.

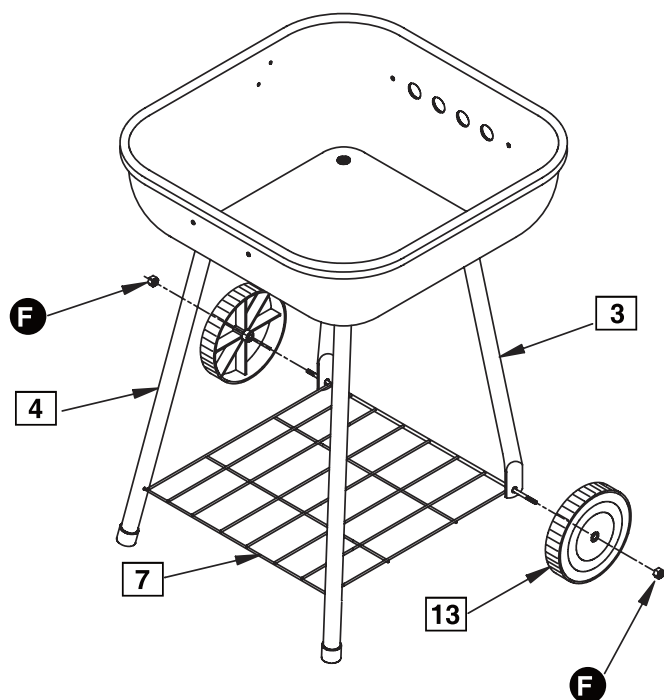


Step 2

Attaching Bottom shelf & Wheels

Assemble the bottom shelf **7** into long legs **4** and short legs **3**, then install wheels **13** using lock nuts **F** as shown.

Don't fasten all bolts before assembling the bottom shelf.

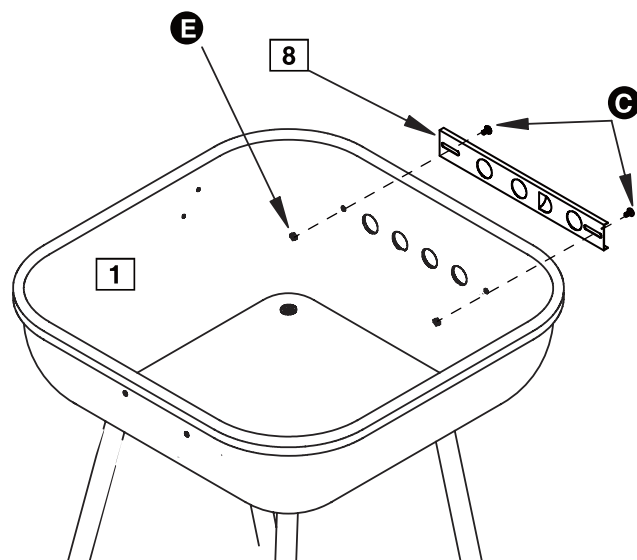


Assembly Instructions

Step 3

Attaching Air Vent

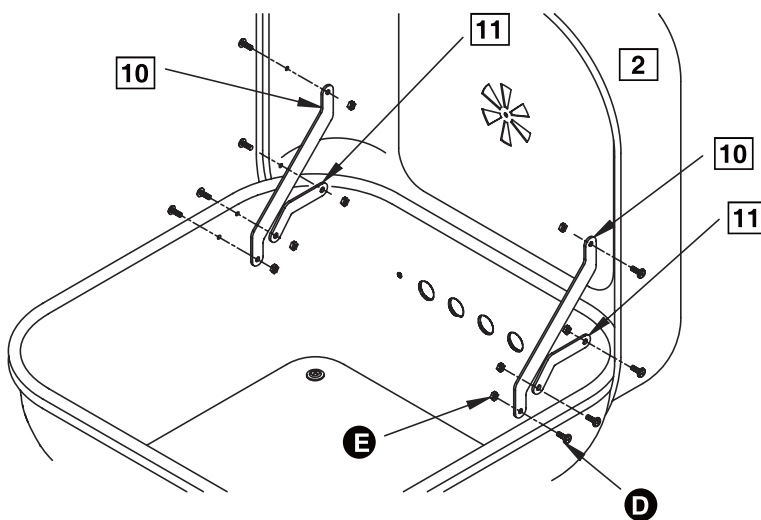
Attach air vent **8** to fire bowl **1** by using bolts **C** and nuts **E** as shown picture.



Step 4

Attaching Hinges

Position hinges **10** & **11** as shown and attach Lid **2** to grill as shown using bolts **D** and nuts **E**.



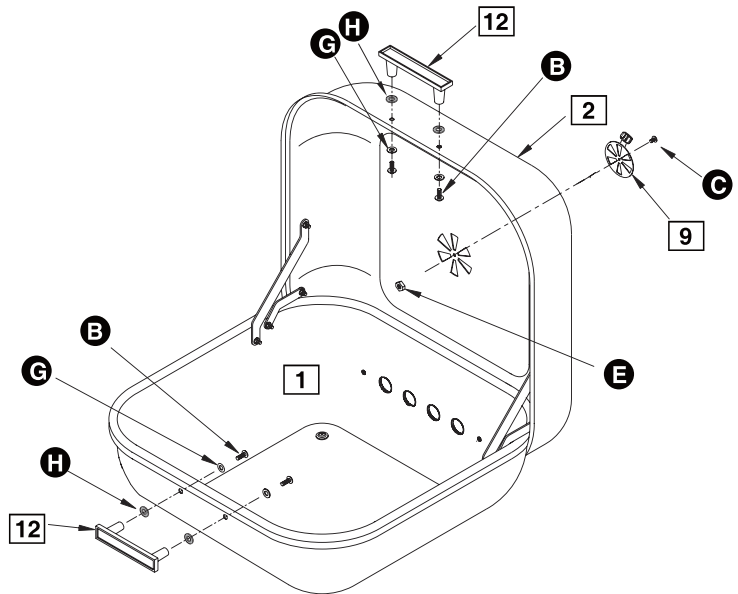
Assembly Instructions

Step 5

Attaching Air vent & Handles

Attach air vent **9** to outside of lid **2** by using bolt **C** and nut **E** as shown.

Attach handles **12** to lid **2** and fire bowl **1** by using bolts **B**, washers **G** and insulation washers **H**.

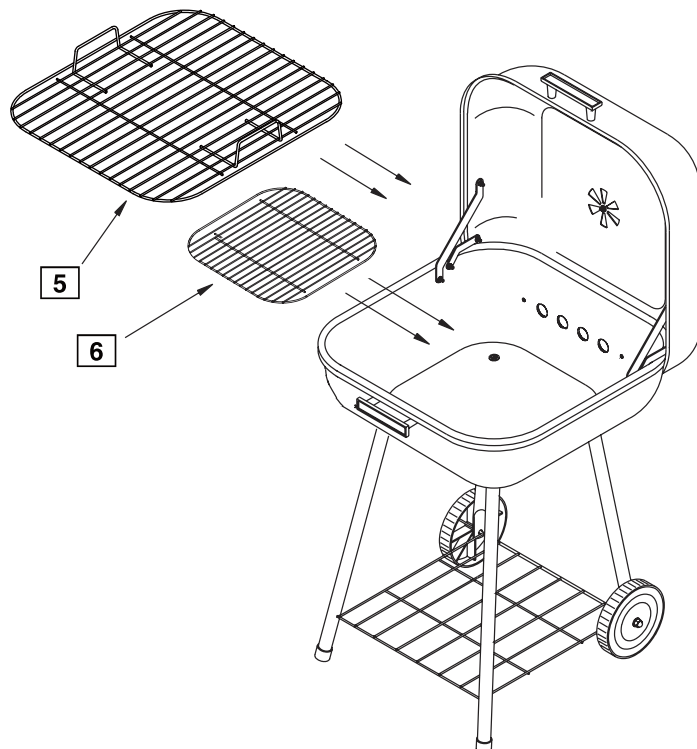


Step 6

Place Charcoal grate & Cooking grill

Insert charcoal grate **6** into fire bowl **1** as shown.

Insert cooking grill **5** onto fire bowl **1** as shown.



If you need help or have damaged or missing parts, call the **Customer Helpline: 08456 400800**