

Lovo Party BBQ

Assembly Instructions - Please keep for future reference

345/0815



Dimensions

Width - 134cm

Depth - 51cm

Height - 100cm

Important - Please read this instructions fully before starting assembly

If you need help or have damaged or missing parts, call the **Customer Helpline: 03456 400800**.
Please visit the website www.argos.co.uk for more information.

Argos Limited
489-499 Avebury Boulevard, Saxon Gate West, Central Milton Keynes, MK9 2NW

Issue 1 - 22/06/20

Safety and Care Advice

Important - Please read this instructions fully before starting assembly

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

- Assembly time: approx. 30 mins.
- Make sure the assembly instructions have been followed correctly.
- Set the Charcoal BBQ in a suitable position, on a level surface away from areas likely to catch fire. The base of the Charcoal BBQ will get hot so ensure it stands on a suitable surface.
- Always stand your Charcoal BBQ outdoors and on level ground away from trees and wooden fencing. Ensure there is a least 1 metre clearance around all sides of the Charcoal BBQ. Keep away from fences, over hanging branches and other combustible materials.
- Use Charcoal and a suitable lighting method.
- Do not cook before the fuel has a coating of ash.
- "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 EN1860-3!"
- "WARNING! Keep children and pets away."

Method 1. Charcoal & Lighting Fluid/ Gel

- Set up your Charcoal BBQ in a safe place. Place enough charcoal in the charcoal grate to a depth of 3 - 5cm.
- Taking care not to spill any liquid/ gel onto your hands or clothes. Apply carefully the lighting fluid/ gel over the charcoal.
- If using lighting fluid, wait for 30 seconds to allow the liquid to soak into the charcoal.
- 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.
- When the flames die down, check the charcoal is beginning to glow red. If your coals are going out, you should open all the vents and allow to cool down before trying to apply more liquid.

CAUTION: Apply carefully lighting fluid/ gel in small amounts. Over application can be dangerous.

- Do NOT squirt liquid onto burning charcoal.
- 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

- Place three or four Lighting Blocks in the centre of the Charcoal grate and light with a match.
- Place pieces of charcoal around each burning block. Add more charcoal as required, in a pyramid formation.
- When burning is established, spread the fuel out evenly. After lighting, the fire should be ready, or when even grey ash is visible by day, or an even red glow is visible by night.
- Make sure that the cooking grill is fully located into the grill supports so that the cross bar supports lock behind the retaining edges.
- 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.
- Small quantities of charcoal may be added on top of the charcoal layer prior to cooking to extend cooking time.
- To help prevent food sticking, apply a tin coating of cooking oil on the grill prior to cooking.
- To adjust the airflow using the air vent we recommend to use of a heat resistant glove.
- ALWAYS WEAR OVEN GLOVES WHEN HANDLING THE CHARCOAL BBQ.

Safety and Care Advice

- Recommend charcoal max 1.5(kg) to be used for each firebowl, evenly distributed on 2 sides of the charcoal grate.
- The max loading weight of the right or left shelf is 4kg.

Care and Maintenance

- To make it easier to clean your Charcoal BBQ after use, line the firebowl with aluminium 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 Charcoal BBQ.
- Charcoal is available in lump wood from (large irregular pieces) and as briquettes (uniformly sized pieces).
- It is not advisable to completely fill the firebowl as the BBQ may become far too hot to cook successfully. As a guide a 3kg bag of charcoal in a 43cm (17") diameter BBQ should last for at least 2 full BBQ fires.
- If the fires flares up due to dripping fat then douse the flames lightly with a fine water spray.
- When you have finished using the Charcoal BBQ, never pour cold water directly on the coals to extinguish them as this may damage your Charcoal BBQ. Use old cinder, sand or a fine water spray.
- Empty the bottom bowl of ashes when they are completely cold.
- To clean your Charcoal BBQ, soak the cooking grill and tools in hot soapy water as soon as possible after use. Dry thoroughly and store in a dry place. Do not leave your Charcoal BBQ outside unprotected.

Food Safety

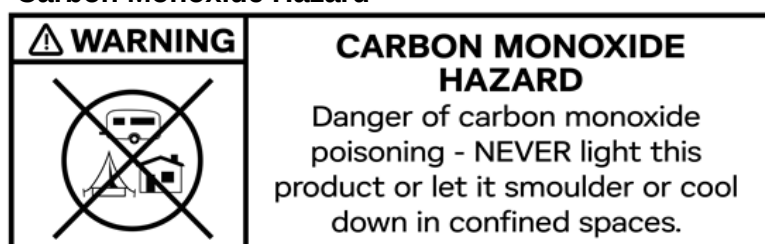
- Thoroughly defrost frozen meat and poultry in the refrigerator before cooking. Keep raw meat and poultry separate from cooked food.
- Ensure that the grill is thoroughly cleaned before cooking and lighting the barbecue.
- Always wash hands after handling raw meat and poultry before handling any ready 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 or 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.

Attention! This BBQ will become very hot do not move it during operation. Do NOT use indoors.

"Warning! Keep children and pets away!"

"Caution! Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3"

Carbon Monoxide Hazard



This barbecue grill is imported by:
Argos Limited, MK9 2NW

"Do not use the barbecue in a confined and/or habitable space e.g. houses, tent, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality."

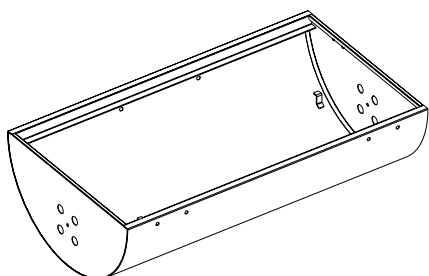


Note: if required the next page can be cut out and used as reference throughout the assembly. Keep this page with these instructions for future reference.

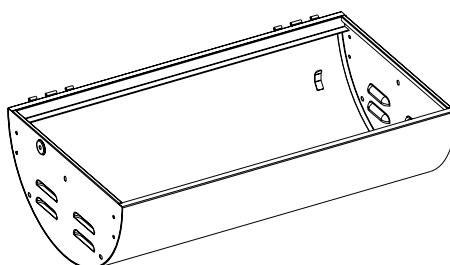
Components - Parts

If you have damaged or missing components,
call the **Customer Helpline: 03456 400800.**

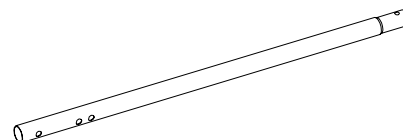
Please check you have all the panels listed below



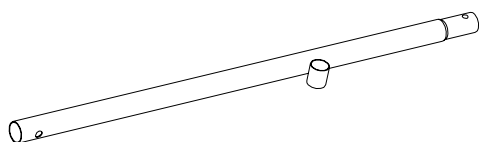
1 Lid assembly x1



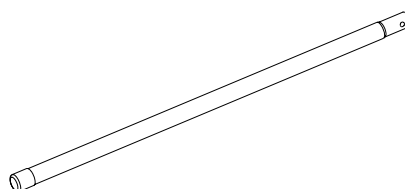
2 Firebowl assembly x1



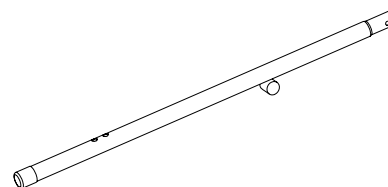
3 Left front leg x1



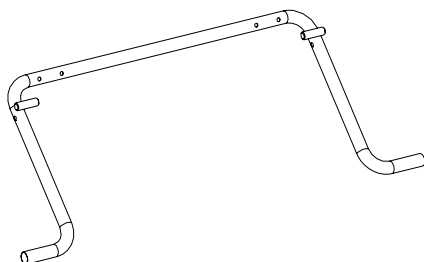
4 Left rear leg x1



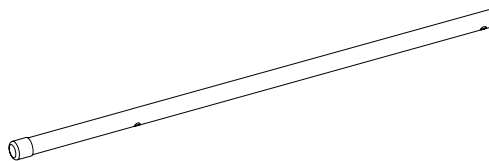
5 Right front leg x 1



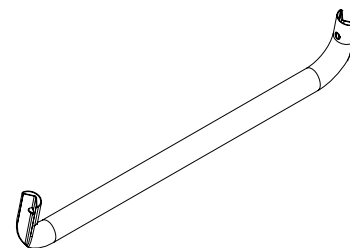
6 Right rear leg x 1



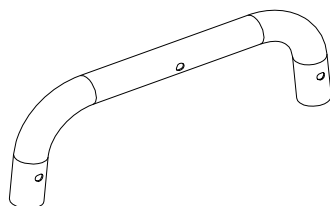
7 Lid support x1



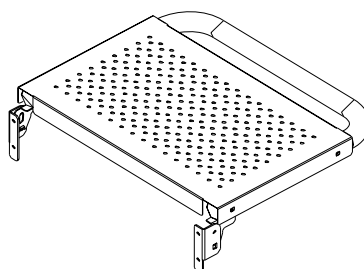
8 Stretching leg x2



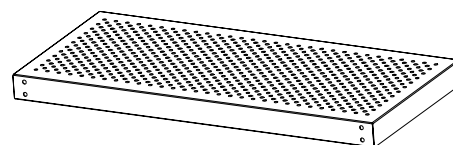
9 Stretching leg brace x1



10 Upper leg support x2



11 Side shelf assembly x2

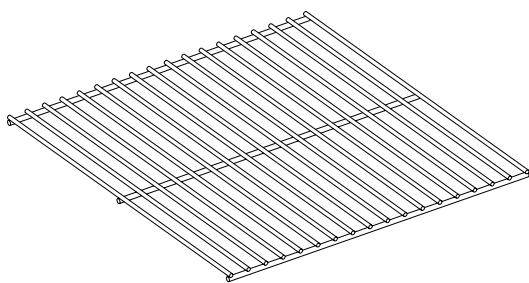


12 Bottom shelf assembly x1

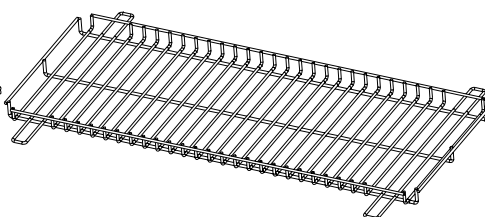


Components - Parts

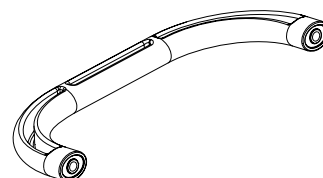
Please check you have all the panels listed below



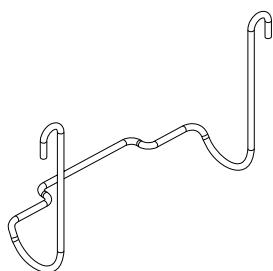
13 Lower cooking grill x 2



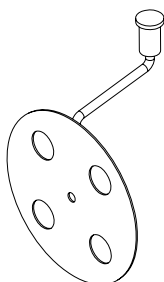
14 Charcoal grill x 2



15 Lid handle x 1



16 Lid support holder x 1



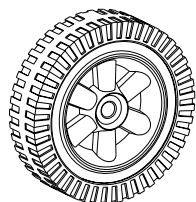
17 Damper x 2



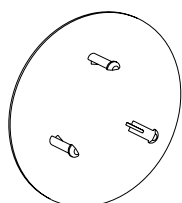
18 Lid brace x 1



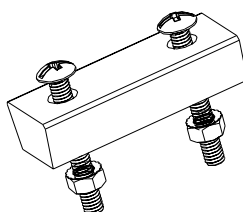
19 Axle x 1



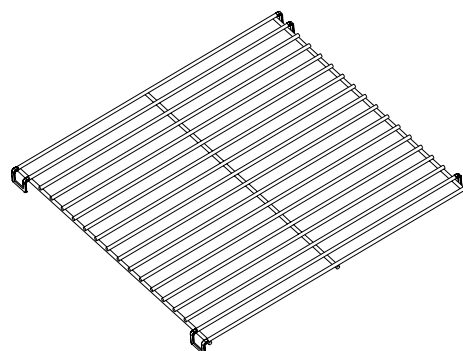
20 Wheel x 2



21 Wheel cap x 2



22 Lid support cushion x 2 (with pre-assembled bolts)

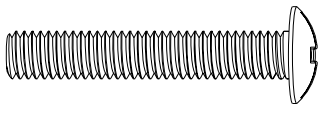
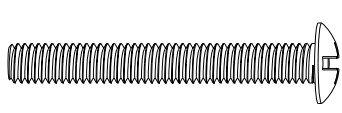
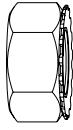
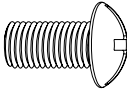
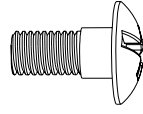
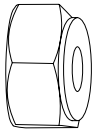
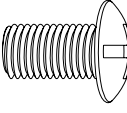
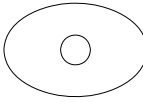
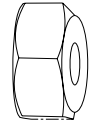
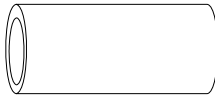


23 Upper cooking grill x 2

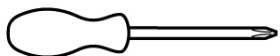
Components - Fittings

Please check you have all the panels listed below

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

A  35mm Bolt x 8	B  45mm Bolt x 2	C  M5 Nut x 12
D  M6 Nut x 10	E  10mm Bolt x 18	F  13mm Shoulder Bolt x 2
G  Locknut x 2	H  12mm Bolt x 8	I  Washer x 2
J  M5 Flat Nut x 2	K  Axle Spacer x 2	

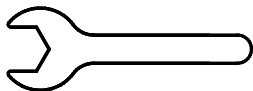
Tool required (Do not provided in this product)



Philips screwdriver



Small hammer

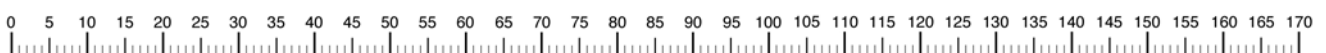


Wrench



Ruler/ tape measure

Ruler - Use this ruler to help correctly identify the screws

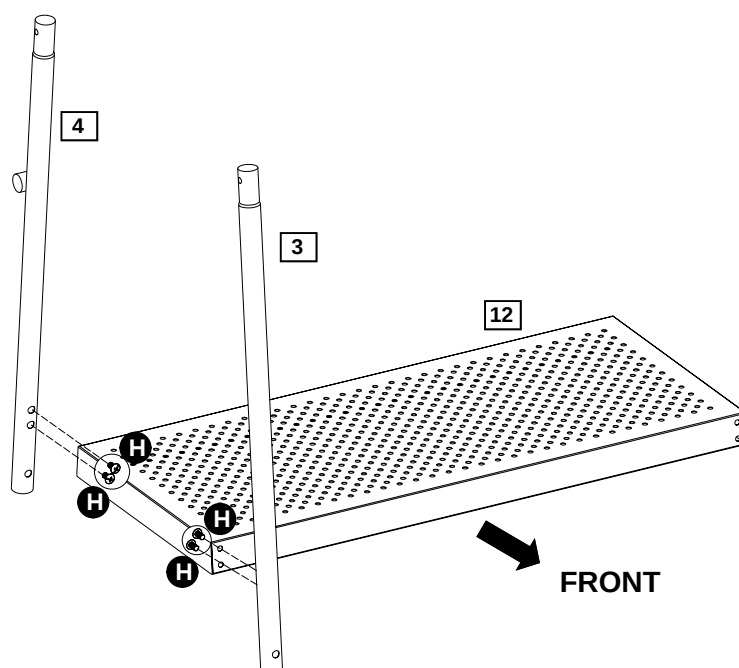


Assembly Instructions

Step 1

Put the left front leg **3** and left rear leg **4** on the bottom shelf assembly **12** using 12mm bolts **H**.

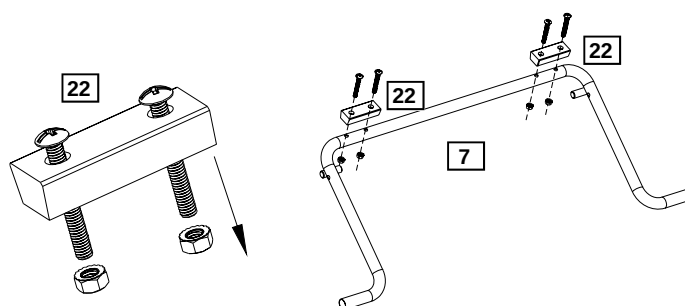
Align the holes and fix the bolts tightly by the screwdriver.



Step 2

a: Loosen two pre-assembled bolts of the lid support cushions **22**. Then fix the lid support cushions **22** on the lid support **7** by the bolts.

a:

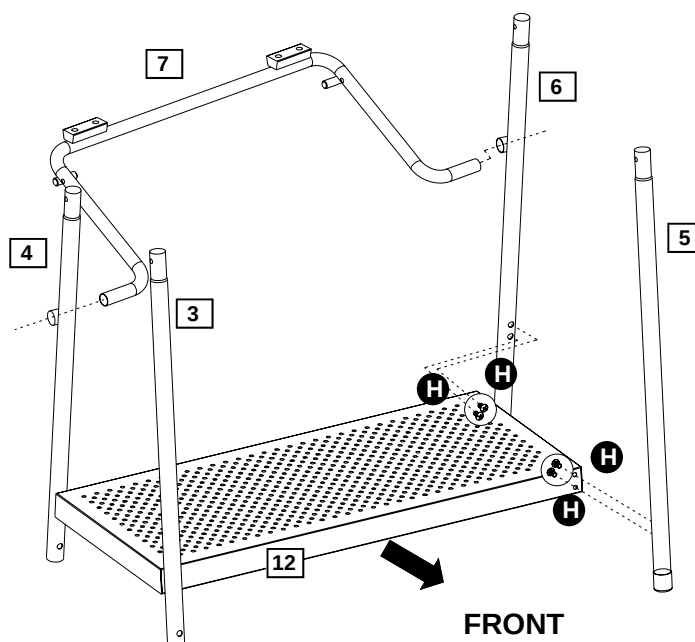


b: Fix the lid support **7** to the left rear leg **4** and right rear leg **6**.

Put the right front leg **5** and right rear leg **6** on the bottom shelf assembly **12** using 12mm bolts **H**.

Align the holes and fix the bolts tightly by the screwdriver.

b:



Assembly Instructions

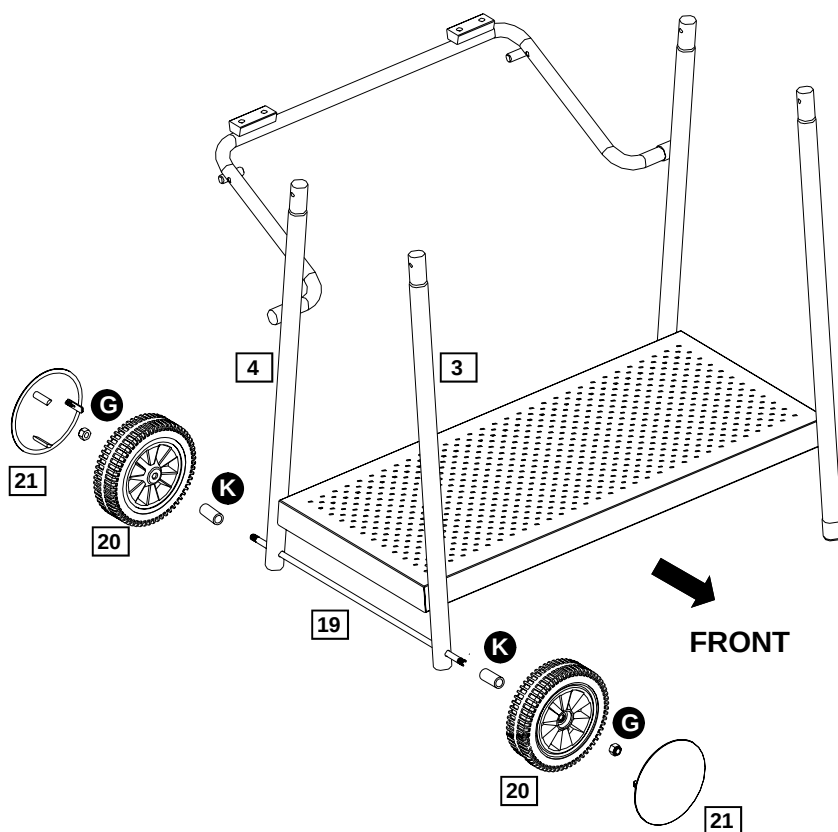
Step 3

Insert the axle **19** to the left front leg **3** and left rear leg **4** .

Then apply the axle spacers **K** and the wheels **20** to the axle end **19** .

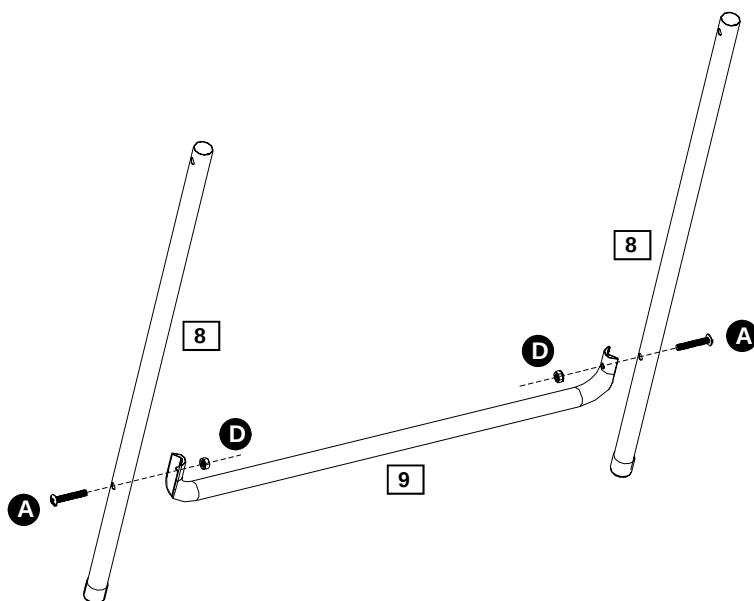
Fix the axle **19** by the locknuts **G** and cover the wheels **20** by the wheel caps **21** .

Fix the locknuts **G** by the wrench (not included in this product).



Step 4

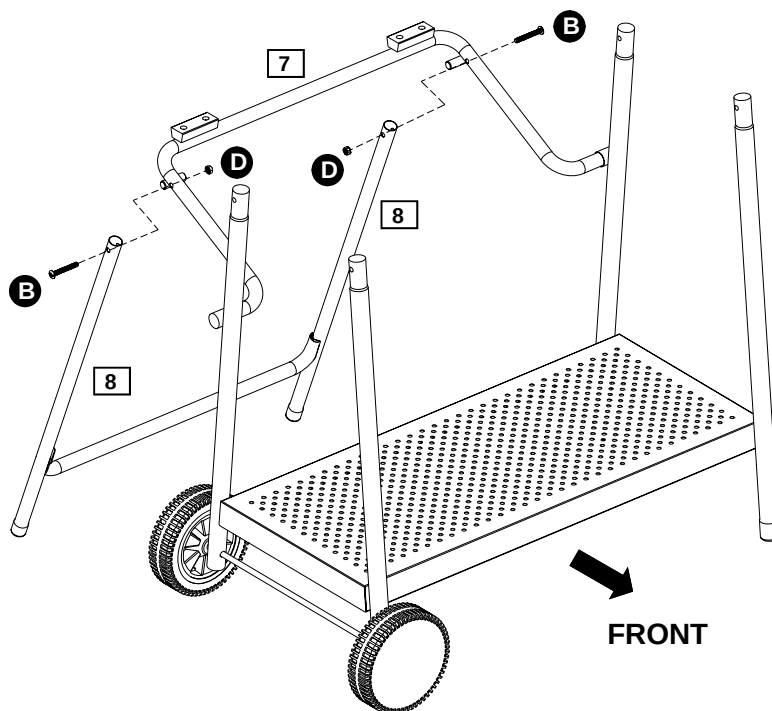
Fix the stretching leg brace **9** to the stretching legs **8** using 35mm bolts **A** and M6 nuts **D** .



Assembly Instructions

Step 5

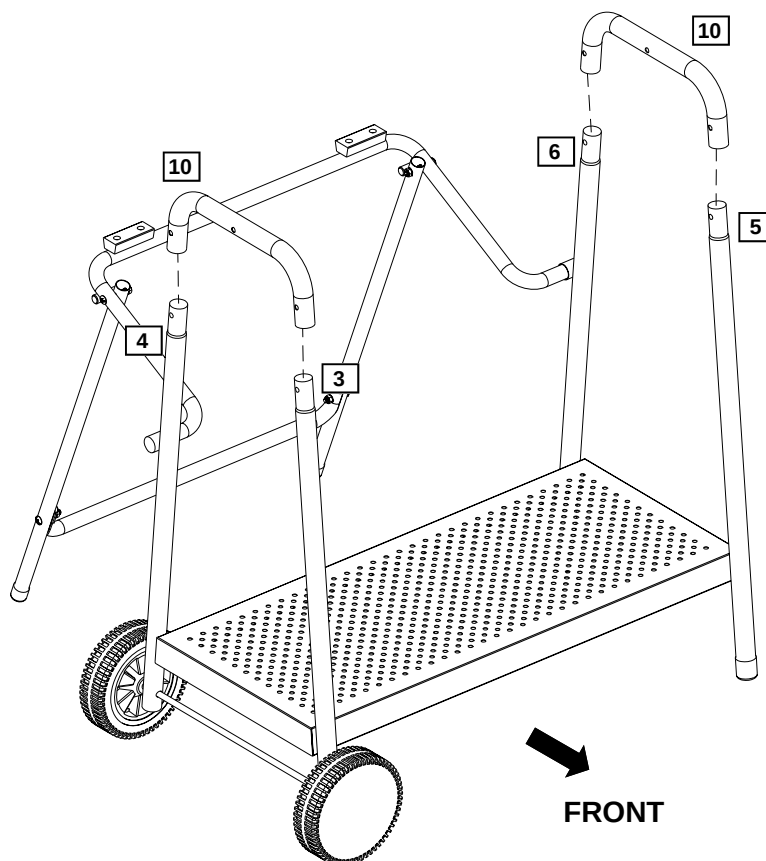
Fix the stretching legs **8** assembled in step 4 to the lid support **7** using 45mm bolts **B** and M6 nuts **D**.



Step 6

Insert the upper leg support **10** into the leg front leg **3** and left rear leg **4**.

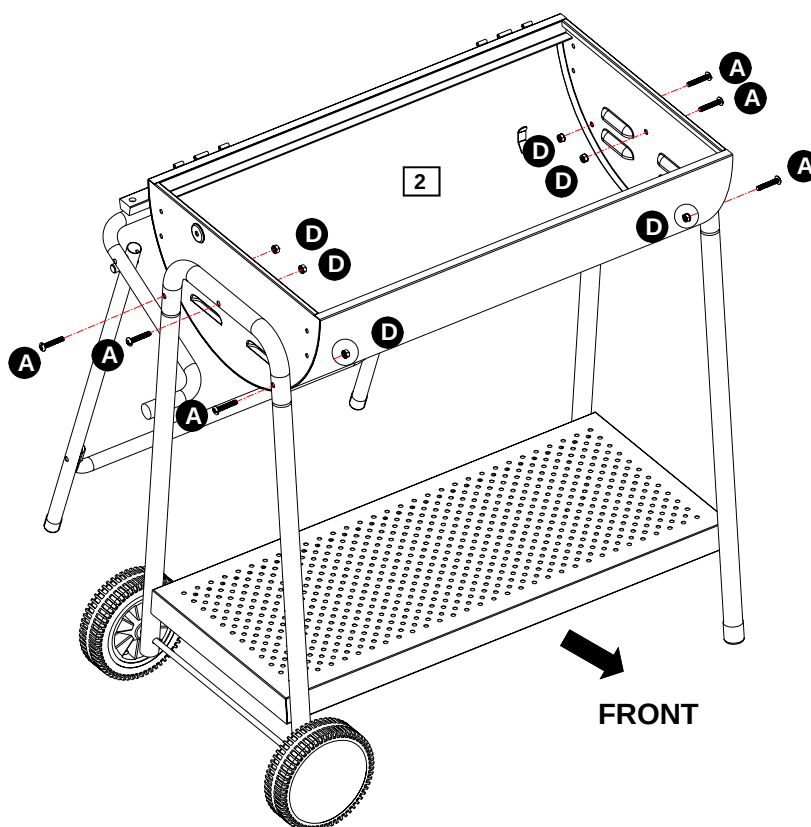
Then insert the other upper leg support **10** into the right front leg **5** and right rear leg **6**.



Assembly Instructions

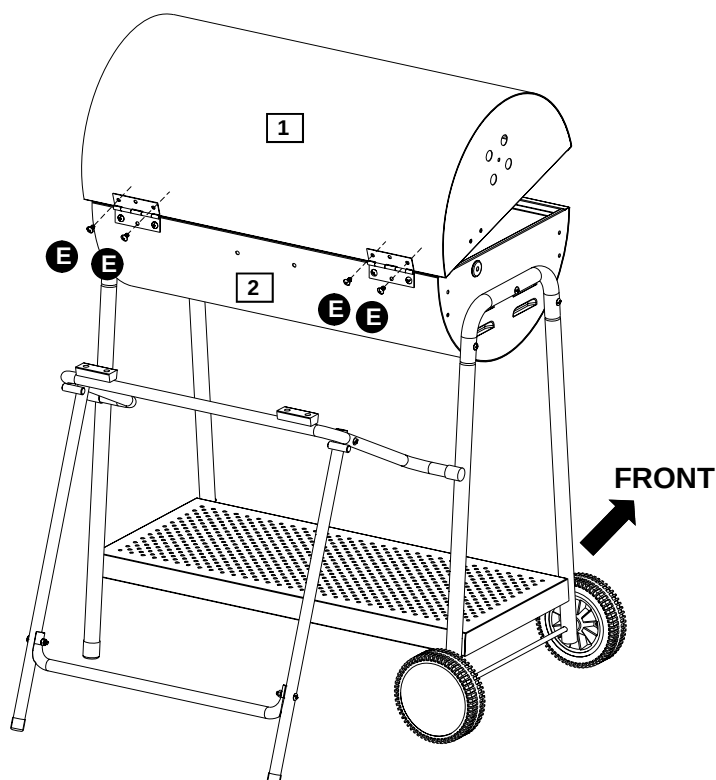
Step 7

Fix the firebowl assembly **2** with the upper leg supports **10** using 35mm bolts **A** and M6 nuts **D**.



Step 8

Fix lid assembly **1** on the firebowl assembly **2** using 10mm bolts **E**.

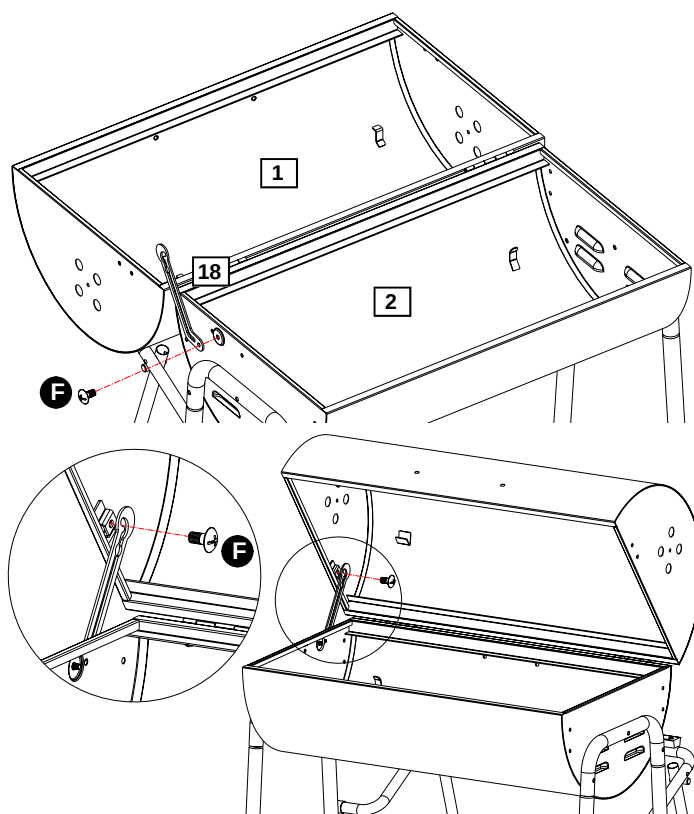


Assembly Instructions

Step 9

Align the holes on the lid brace **18** with the holes on the lid assembly **1** and the firebowl assembly **2** properly.

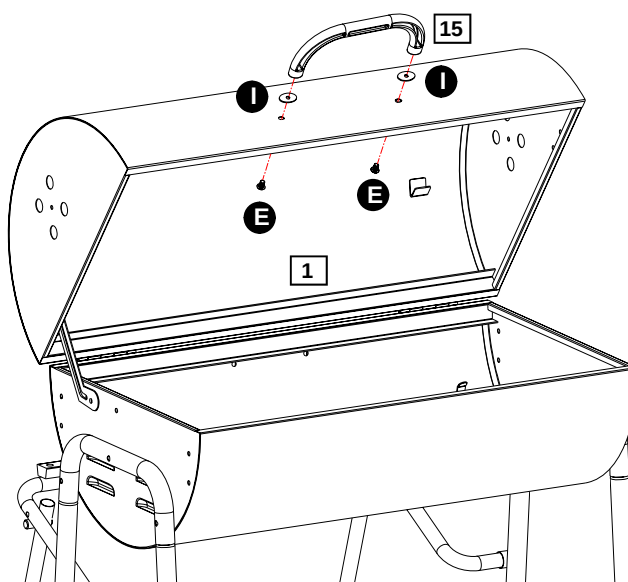
Fix the lid brace **18** using 13mm shoulder bolts **F**.



Step 10

Put the heat insulation washer **I** between the lid handle **15** and the lid assembly **1**.

Then fix the lid handle **15** on the lid assembly **1** using 10mm bolts **E**.

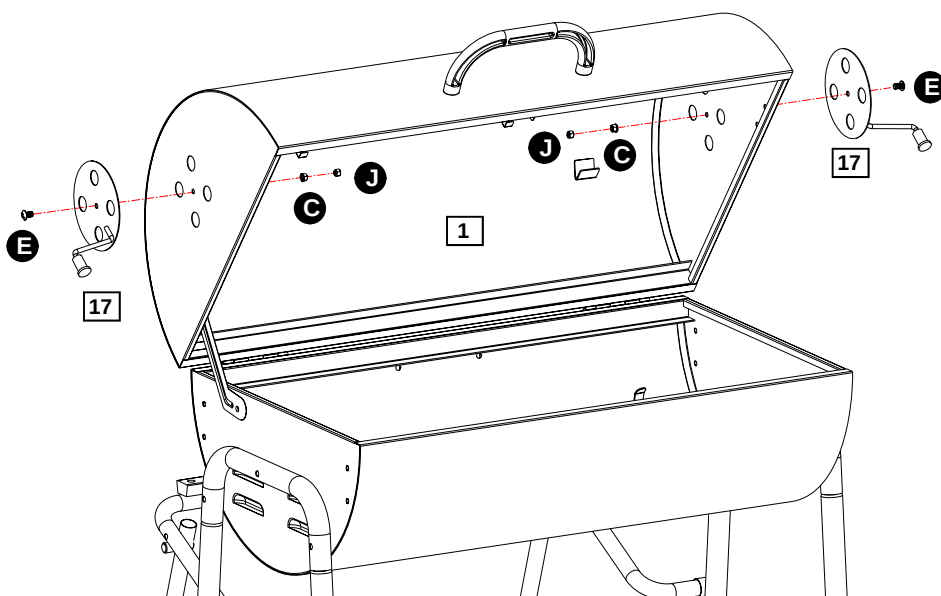


Assembly Instructions

Step 11

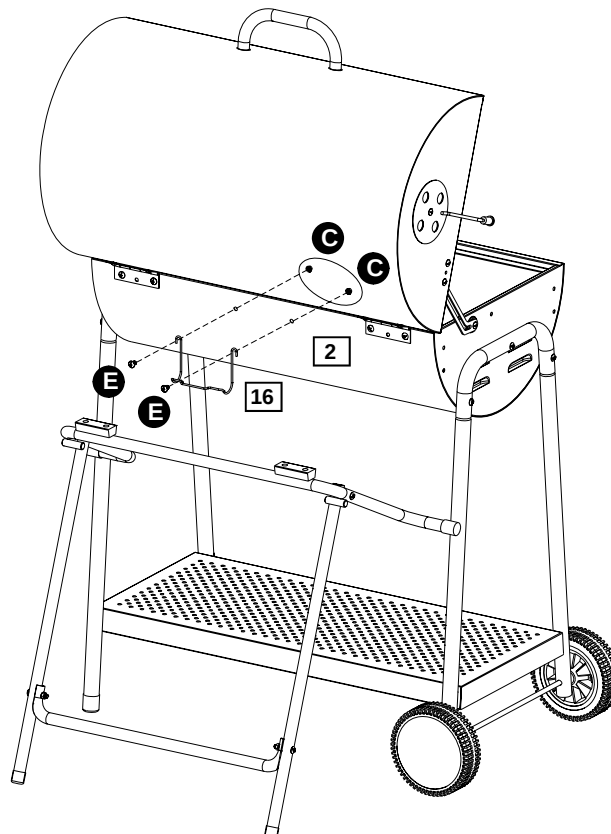
Fix the damper circle dish **17** on both the left and right sides of the lid assembly **1** using 10mm bolts **E** and M5 nuts **C**.

To make sure the damper circle dishes **17** are secured tightly, please also fix M5 flat nuts **J** on top of M5 nuts **C**.



Step 12

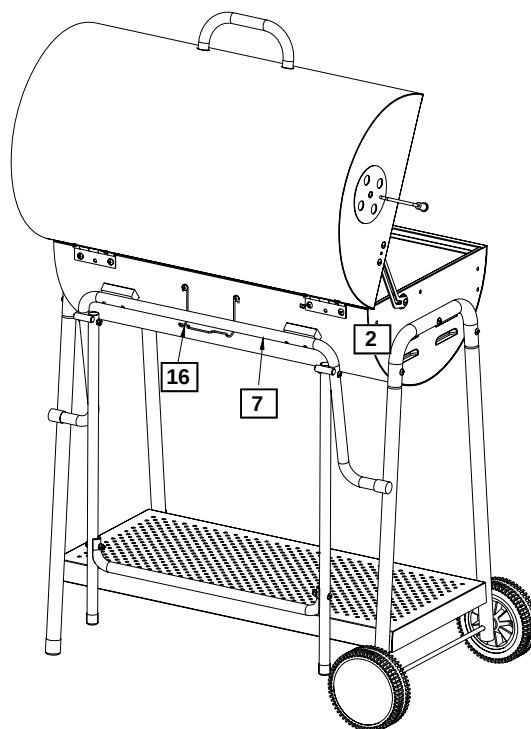
Fix the lid support holder **16** on the firebowl assembly **2** using 10mm bolts **E** and M5 nuts **C**.



Assembly Instructions

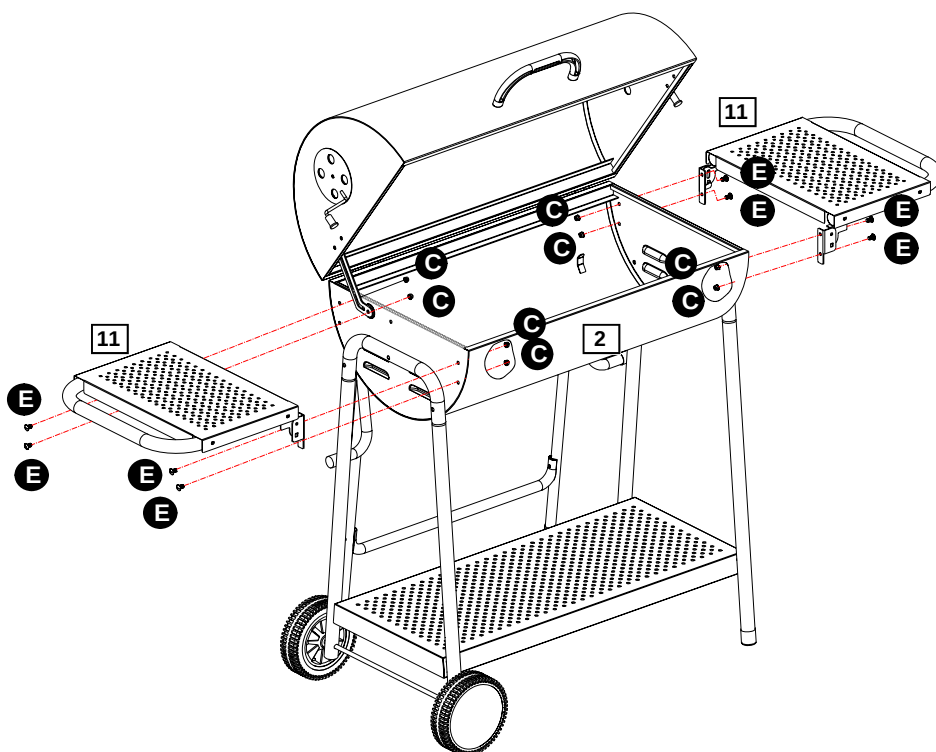
Step 13

Set the lid support **7** on the lid support holder **16**.



Step 14

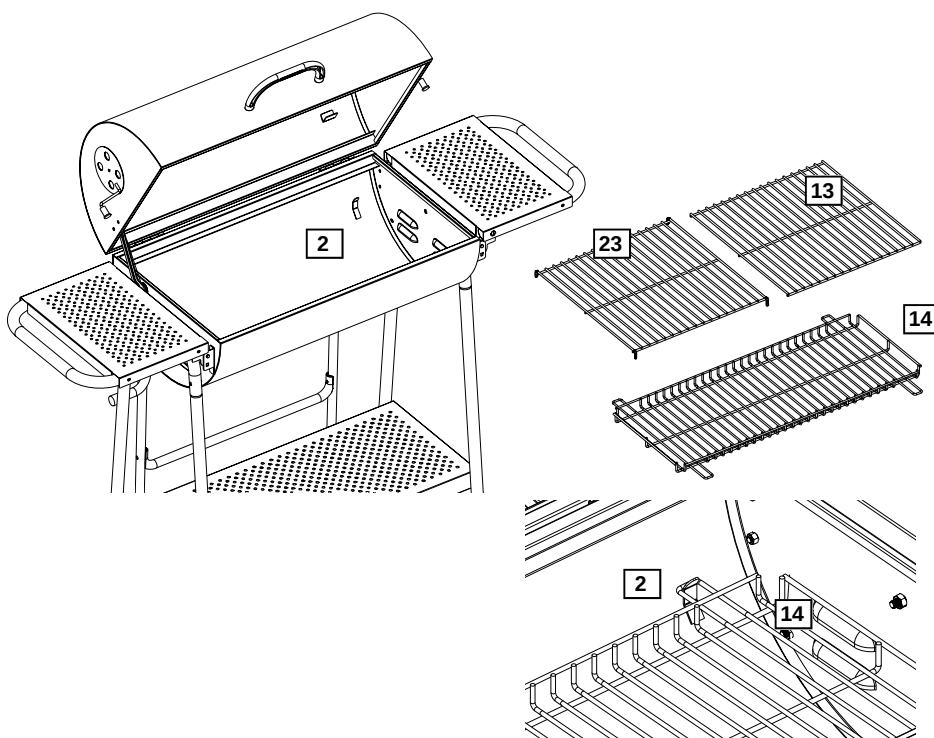
Fix the side shelf assembly **11** on the left and right side of the fire bowl assembly **2** using 10mm bolts **E** and M5 nuts **C**.



Assembly Instructions

Step 15

Put the charcoal grill **14** and the lower cooking grill **13** and upper cooking grill **23** on the firebowl assembly **2**.



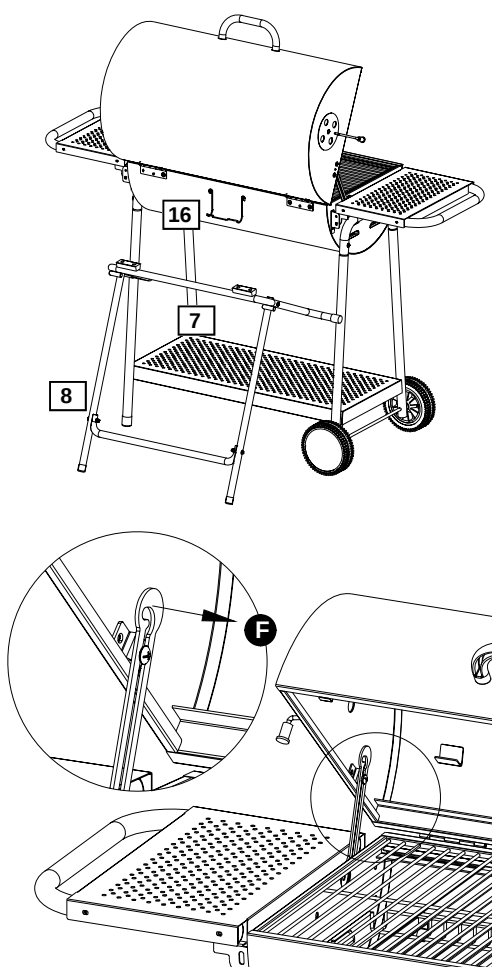
Step 16

To increase cooking surface, please follow below steps.

Release the lid support **7** from the lid support holder **16** and set the stretching **8** legs on the floor.

Open the lid to the position where guiding 13mm shoulder bolt **F** along the lid brace **18** reach the end of the brace slot. Pull the lid brace **18** to the right, so it will be released from the guiding 13mm shoulder bolt **F**. Now the lid can be flipped to reach a horizontal position and rest on the lid support **7**.

Remarks: Please wear the oven gloves to pull the lid brace when the BBQ is burning. Or please let the BBQ cool down first before pulling the lid brace.



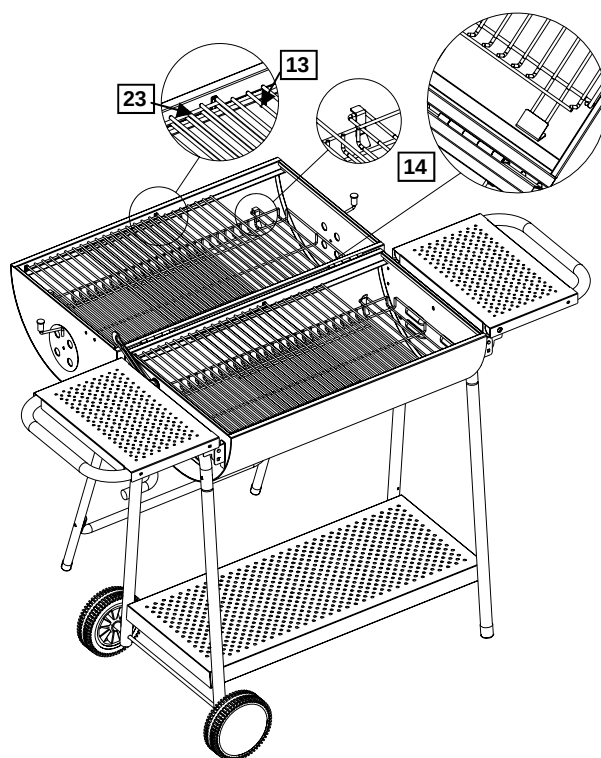
Assembly Instructions

Step 17

Set the lid on the lid support **7**. Put the charcoal grill **14** and the upper cooking grill **23** and the lower cooking grill **13** on the lid.

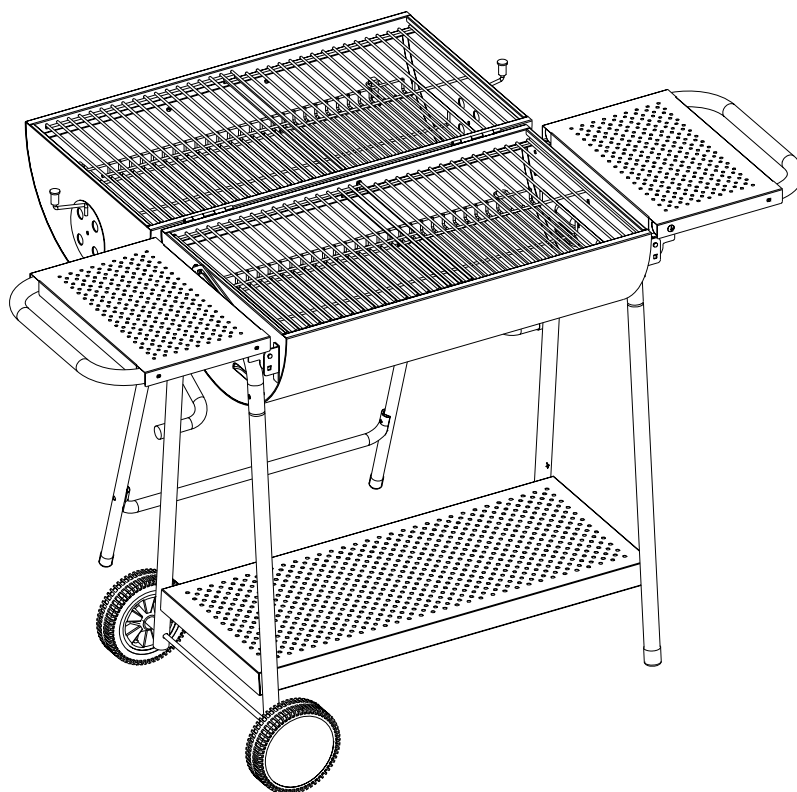
Make sure the charcoal grill and the cooking grill are set on the catches of the lid, so they will not fall off when the lid is closed accidentally.

Remarks: Please wear oven gloves to set the charcoal grill and cooking grill if the BBQ is burning. Or please let the BBQ cool down first before this setting.



Step 18

Assembly is complete.

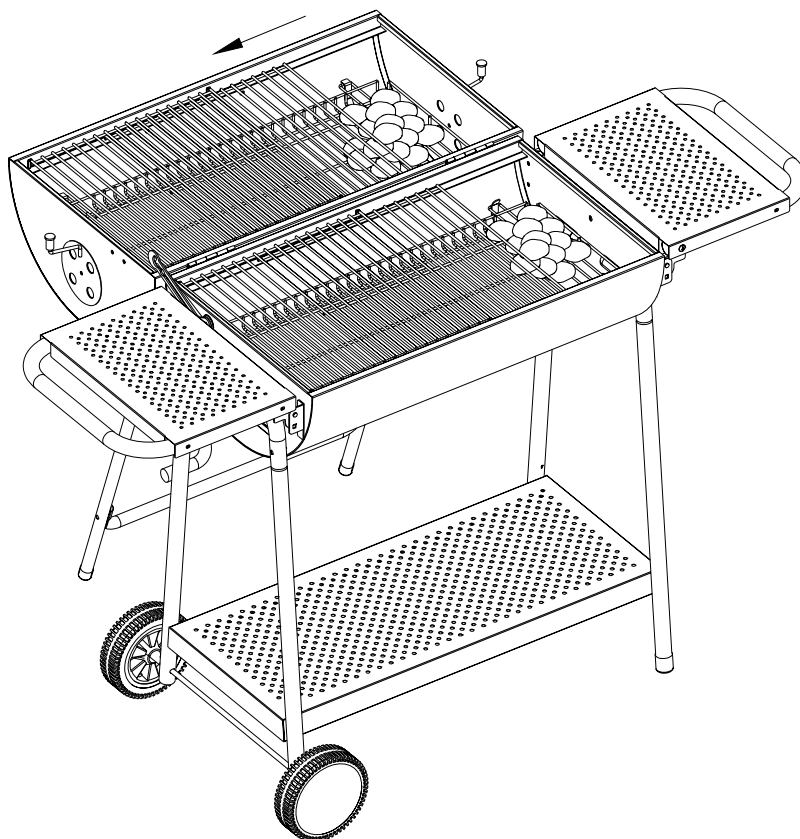


Assembly Instructions

Cooking Tips

Sliding cooking grills for charcoal refill.

Remarks: Please wear oven gloves to remove the charcoal grill and cooking grill if the BBQ is burning. Or please let the BBQ cool down first before this setting.



If you need help or have damaged or missing parts, call the **Customer Helpline: 03456 400800.**

Argos Limited
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