HOME

STEEL DELUXE TROLLEY PARTY BBQ

Assembly Instructions - Please keep for future reference | 3451113



Dimensions

Width - **113.5** cm
Depth - **51.5** cm
Height - **97.5** cm

Important – Please read these instructions fully before starting assembly

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

Safety and Care Advice

Important – Please read these instructions fully before starting assembly

- Retain these instructions for future reference.
- For Outdoor Use Only. DO NOT use indoors. Place in a well-ventilated area.
- DO NOT use the barbecue in high wind.
- Do not use within 1m of any flammable structure or under any combustible surface.
- This barbecue will become very hot, do not move it during operation.
- Do not use indoors!
- Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3!
- Keep children and pets away.
- Check you have all the components and tools listed on pages 4 and 5.
- Make sure you have enough space to layout the parts before starting.
- DO NOT touch metal parts of barbecue until it has completely cooled to avoid burns, unless you are wearing protective gear, (ex. potholders, gloves, etc.)
- DO NOT use the barbecue unless it's completely assembled and all parts are securely fastened and tightened.
- NEVER leave barbecue unattended during operation or cleaning.
- DO NOT wear loose clothing around a barbecue while in use or hot.
- Do not use aerosols near this barbecue.
- Do not store flammable materials near this barbecue.
- Modification of the barbecue may be dangerous, is not permitted and will nullify any warranty.
- Failure to follow the instructions in this manual could result in serious injury or property damage.
- Never take out the charcoal grid while in use.
- DO NOT move the barbecue once the barbecue is lit.
- Never dismantle this appliance while in use or hot.
- If you have any queries regarding these instructions, contact your local dealer.
- Dispose of all packaging carefully and responsibly.
- Burning of solid fuels produces poisonous gases, WHICH CAN KILL! Therefore, never use this appliance indoors or bring indoors if not TOTALLY extinguished.

Installation - Selecting a Location

- This barbecue is for outdoor use only and should be placed in a well-ventilated area on a safe and even surface.
- Take care to ensure that it is not placed UNDER any combustible surface.
- The sides of the barbecue should NEVER be closer than 1 metre from any combustible surface.
- Keep this barbecue away from any flammable materials!
- The barbecue has to be installed on a secure level base prior to use

Safety and Care Advice

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.

- Make sure the assembly instructions have been followed correctly.
- 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.
- Use Charcoal and a suitable lighting method:

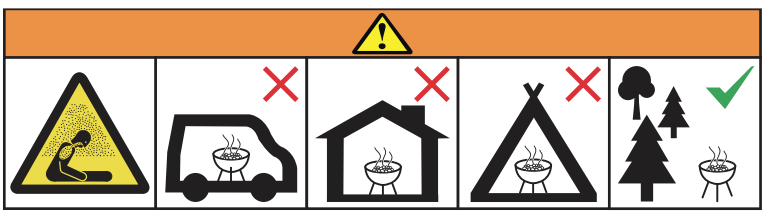
Method 1-Charcoal & Lighting Gel

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 gel over the charcoal. Take care not to spill any gel on your hands or clothes.
c) If using lighting gel, wait for 30 seconds to allow the liquid to soak into the charcoal.
d) DO NOT light the charcoal if you have spilt gel onto your clothes. Light the charcoal using a long taper or safety lighter.The charcoal will then burn for a period with flames.
e) CAUTION: Apply the lighting fluid/gel carefully in small amounts. Over application can be dangerous.
f) DO NOT squirt liquid onto burning charcoal.
g) 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.

- 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 thin coating of cooking oil to the grill prior to cooking.
- ALWAYS WEAR HEAT RESISTANT GLOVES WHEN HANDLING THE BARBECUE.
- The fire bowl has a capacity of maximum 3.5 kg barbecue charcoal.
- The barbecue shall be heated up and the fuel kept red hot for at least 30 min prior to the first cooking.
- Do not cook before the fuel has a coating of ash.



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

Safety and Care Advice

Care and Maintenance

- To make it easier to clean your barbecue after use 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.
- 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.
- It is not advisable to completely fill the fire bowl as the barbecue may become far too hot to cook successfully. As a guide a 3kg bag of charcoal in a 43cm (17") diameter barbecue should last for at least 2 full barbecue fires.
- If the fire flares up due to dripping fat then douse the flames lightly with a fine water spray.
- 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.
- Empty the bottom bowl of ashes when they are completely cold.
- 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.

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.

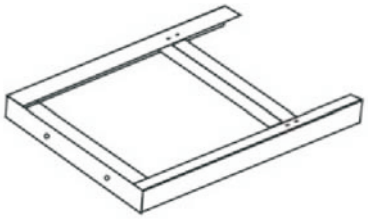
ATTENTION!
This barbecue will become very hot, do not move it during operation.
Do not use indoors!

CAUTION!
Do not use spirit, petrol for lighting or re-lighting!
Use only firelighters complying to EN 1860-3.
Keep children and pets away.

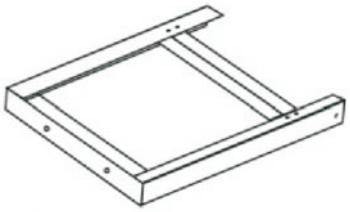
Note: if required the next page can be cut out and used as reference throughout the assembly. Keep this page with these instructions for future reference.

Components

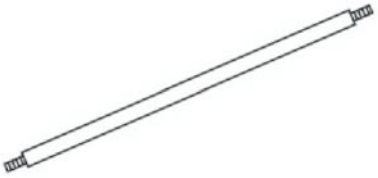
Please check you have all the panels listed below



1 Long leg x 1



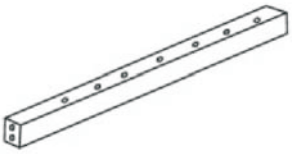
2 Short leg x 1



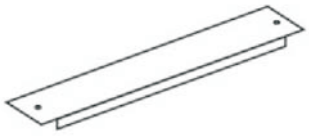
3 Wheel axle x 1



4 Wheels x 2



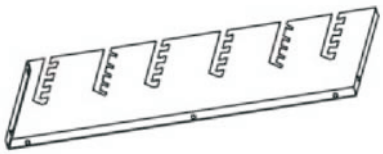
5 Bottom shelf side support x 2



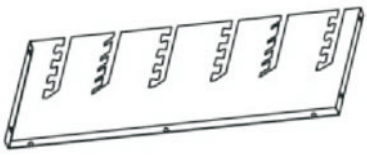
6 Bottom shelf slat x 8



7 Grill bowl x 1



8 Right windshield x 1



9 Left windshield x 1



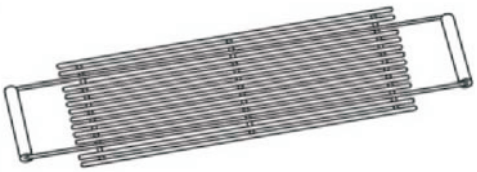
10 Back windshield x 1



11 Side handle x 1

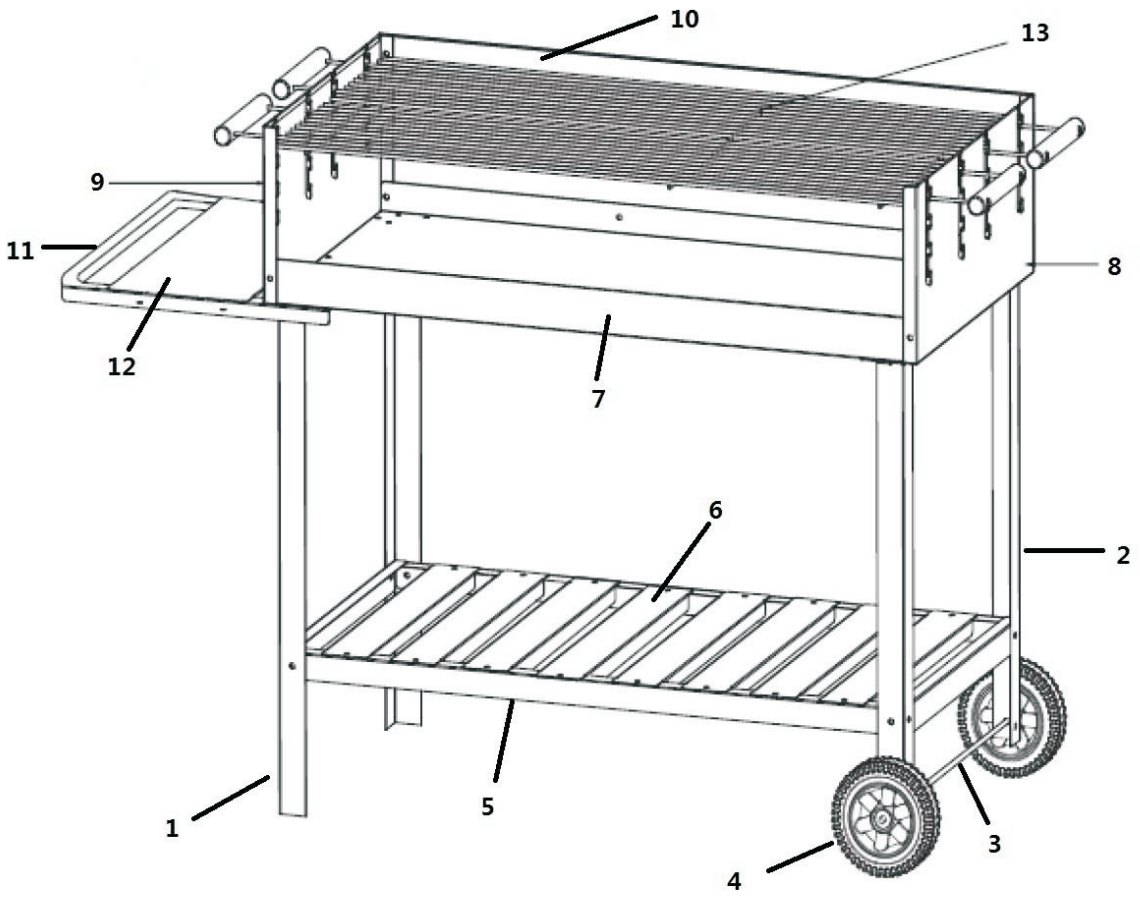


12 Side shelf x 1



13 Cooking grids x 2

Components

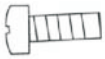


1 Long leg x 1	2 Short leg x 1	3 Wheel axle x 1
4 Wheels x 2	5 Bottom shelf side support x 2	6 Bottom shelf slat x 8
7 Grill bowl x 1	8 Right windshield x 1	9 Left windshield x 1
10 Back windshield x 1	11 Side handle x 1	12 Side shelf x 1
13 Cooking grids x 2		

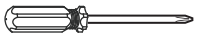
Components - Fixings

Please check you have all the fixings listed below

Note: The quantities below are the correct amount to complete the assembly. In some cases more fittings may be supplied than are required.

A  Screw M6 x 10 x15 pcs	**B**  Screw M6x12 x 12 pcs	**C**  Screw M6x35 x 4 pcs
D  Screw M5 x 12 x16 pcs	**E**  Screw M5x 30 x 4 pcs	**F**  Nut M6 x 31 pcs
G  Nut M5 x 20 pcs	**H**  Nut M8 x 2 pcs	**I**  Washer x 2 pcs

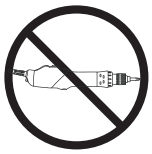
Tools required (Not Included)



Phillips screwdriver (medium & large)

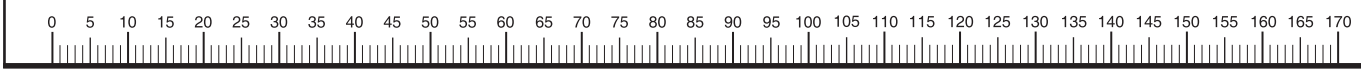


Adjustable wrench



• We do not recommend the use of power drivers ***for inserting screws,*** as this could damage the unit. Only use hand screwdrivers.

Ruler - Use this ruler to help correctly identify the screws



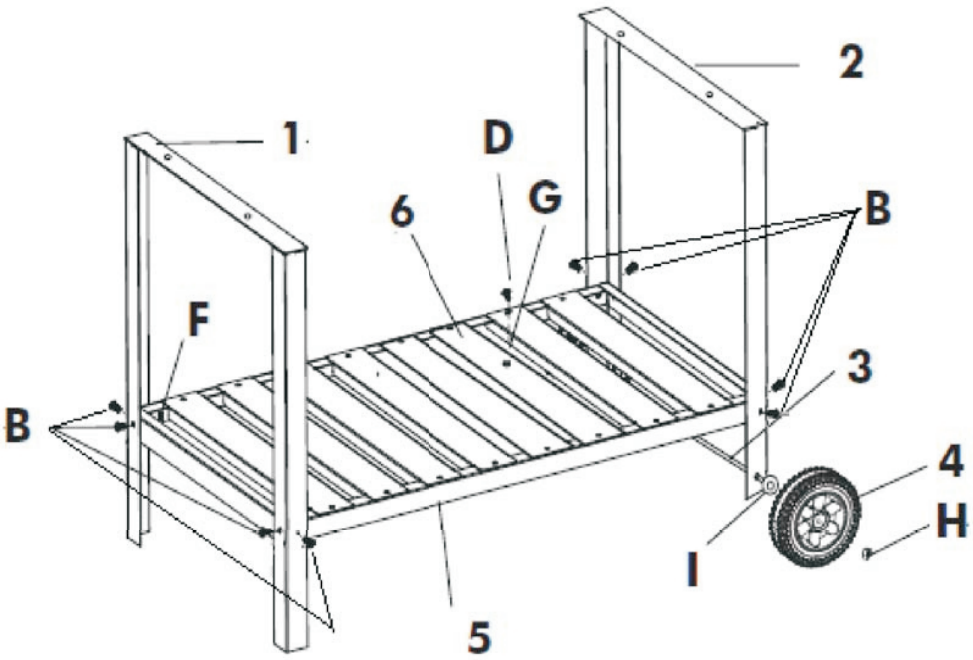
Assembly Instructions

Step 1

1.a) Place bottom shelf side supports [5] to long leg [1] and short leg [2] using M6x12 screws Ⓑ and M6 nuts Ⓕ.

1.b) Attach bottom shelf slats [6] on bottom shelf side supports [5] using M5x12 screws Ⓓ and M5 nuts Ⓖ .

1.c) Insert wheel axle [3] through short leg [2].
Attach two wheels [4] into wheel axle [3] using washers Ⓘ and M8 nuts Ⓗ.



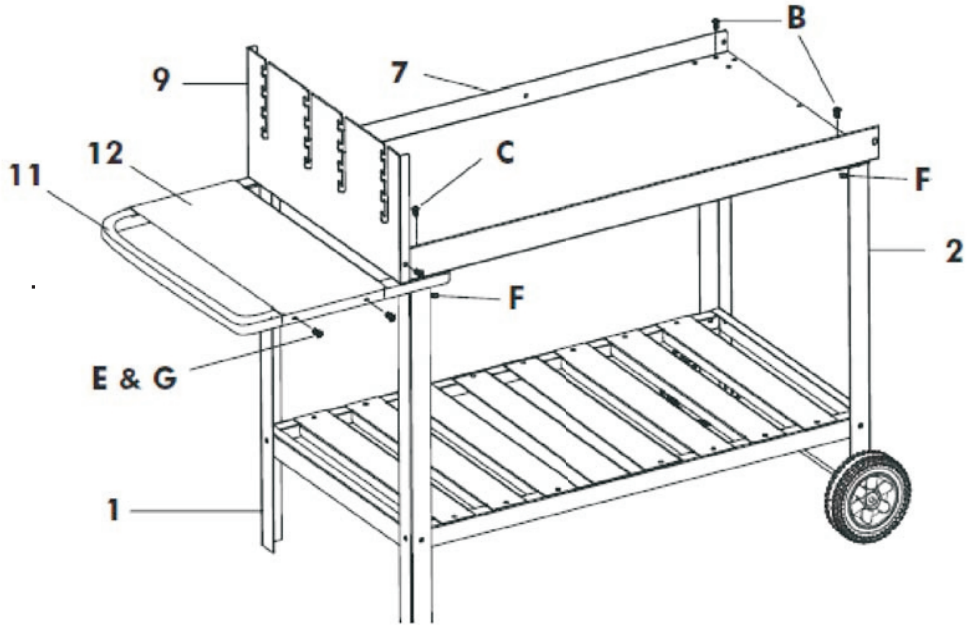
Step 2

2.a) Attach grill bowl [7] to the top of long leg [1] and short leg [2] with M6x12 screws Ⓑ and M6 nuts Ⓕ.

2.b) Attach left windshield [9] to long leg [1] and grill bowl [7] with M6x10 screws Ⓐ and nuts and M6 nuts Ⓕ.

2.c) Fix side handle [11] to grill bowl [7] with M6x35 screws Ⓒ and M6 nuts Ⓕ.

2.d) Attach side shelf [12] to side handle [11] screws Ⓔ and M5 nuts Ⓖ.

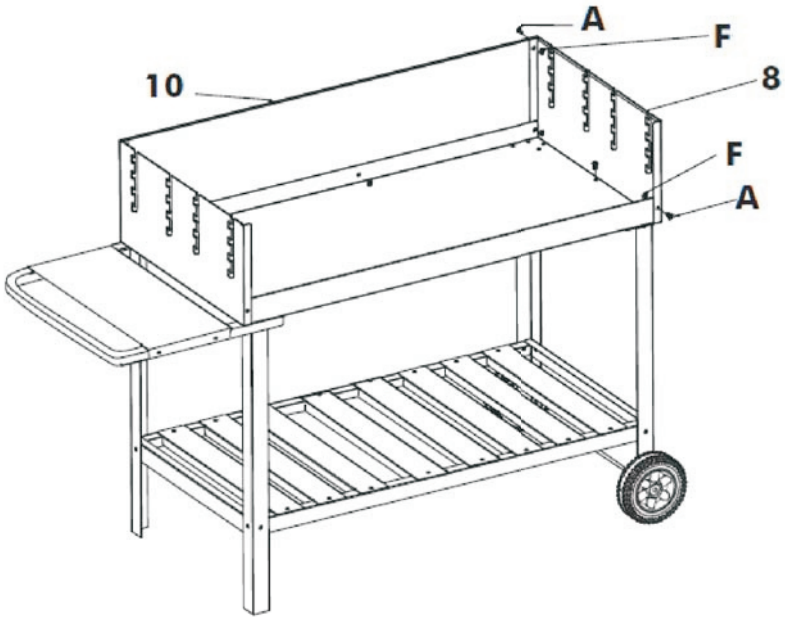


Assembly Instructions

Step 3

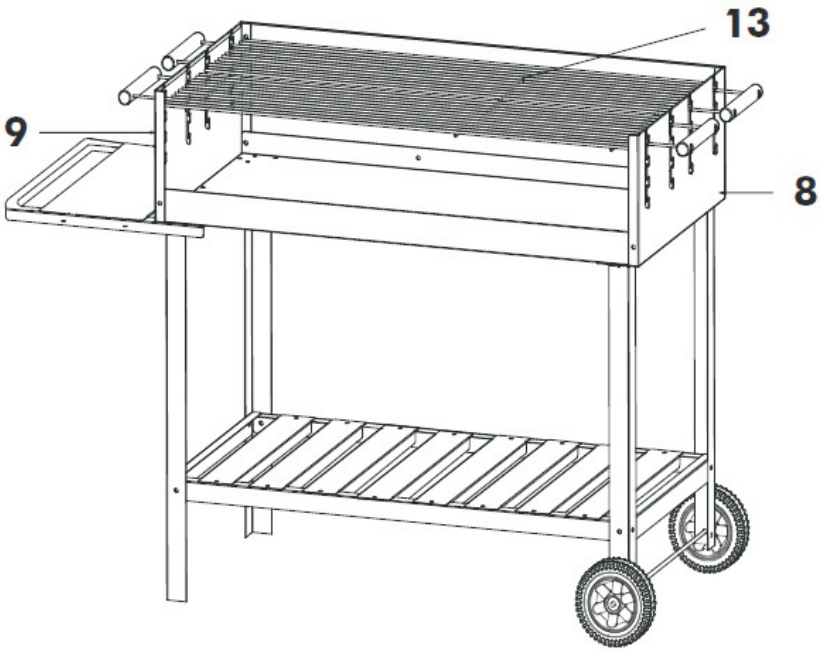
3.a) Attach right windshield [8] to short leg [2] and grill bowl [7] with M6x10 screws Ⓐ and M6 nuts Ⓕ.

3.b) Attach back windshield [10] to right windshield [8] and left windshield [9] with M6x10 screws Ⓐ and M6 nuts Ⓕ.



Step 4

4.a) Place cooking grids [13] in all screens with preferred height.



Assembly is complete.

Important:
It is important to make sure that all screws and nuts are tight.

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

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