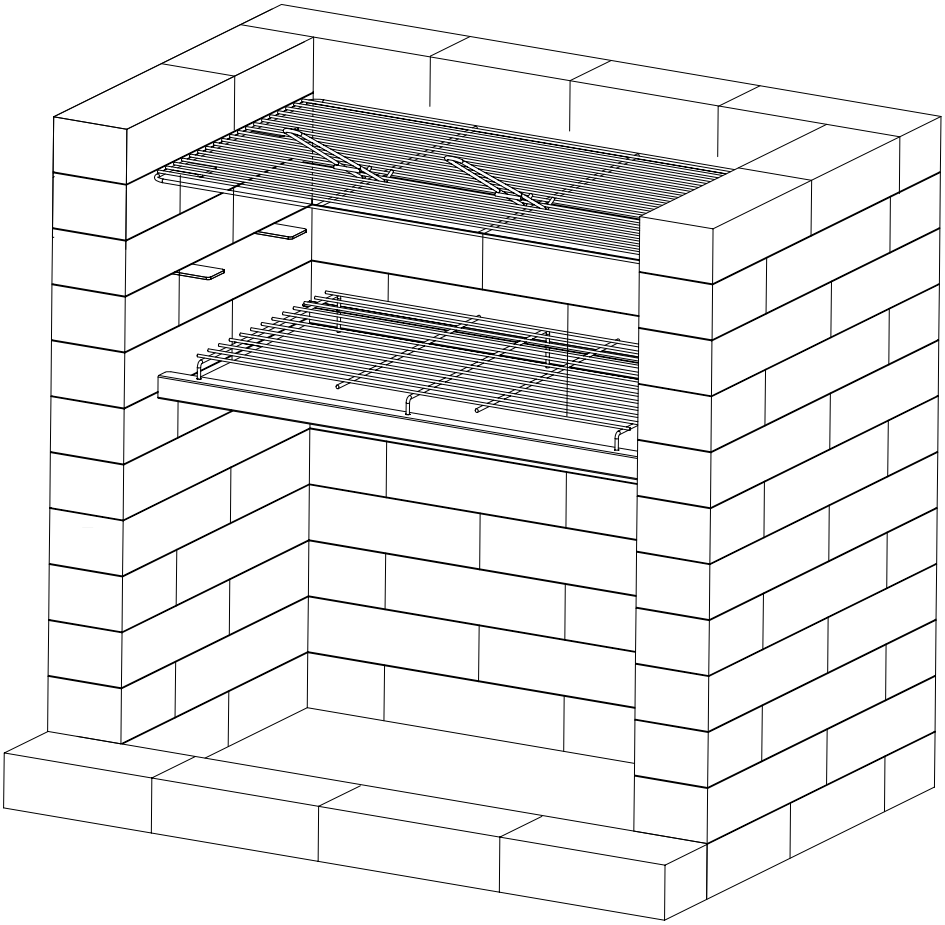
Built In Charcoal BBQ

Assembly Instructions - Please keep for future reference | 345/1247



Dimensions

Width - 67.5cm
Depth - 39.5cm
Height - 6cm

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 .**

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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.

- Failure to follow instructions could result in death, serious body injury and/or property loss.
- Some parts may have sharp edges-especially where noted in this manual.
- Wear protective gloves if necessary.
- These instructions must be kept with the consumer and retained for further use.
- DO NOT use or pour gasoline methylated spirits or paraffin onto burning charcoal.
- Never handle charcoal after lighting.
- Keep children and pets away from this barbecue.
- For Outdoor Use Only. DO NOT use indoors. Place in well-ventilated areas.
- DO NOT use gasoline, kerosene or alcohol for lighting!
- DO NOT touch metal parts of barbecue until it has cooled to avoid burns, unless you are wearing protective gear (ex. potholders, gloves, etc.)
- DO NOT use barbecue unless it's completely assembled and all parts are securely fastened and tightened.
- Never leave barbecue unattended during operation or cleaning.
- Never allow children to operate or play near this or any barbecue.
- DO NOT move the barbecue tray until coals are completely extinguished.
- WARNING! DO NOT wear loose clothing and tie back long hare around a barbecue while in use or hot.
- Always place the barbecue on level surface and far away from combustibles and children.
- DO NOT use the barbecue in high wind.
- Never dismantle this appliance while in use or hot.
- This barbecue is for outdoor use only and should be place on a firm, level, fire retardant surface, The barbecue should be located in an open area with good ventilation.
- Combustible or flammable material should NEVER be used or stored within 6 feet of your barbecue.
- DO NOT use this barbecue in a fully or partially enclosed area such as garage, breezeway, carport, and porch or under a surface that can catch fire.

Assembly

- While every effort has been made in the manufacture of your barbecue to remove any sharp edge, you should handle all components with care to avoid accidental injury.
- Dispose of all packing carefully and keep out of the reach of children.
- Please read the section on barbecue safety prior to using your barbecue.

Instructions For Use

- 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 fire retardant surface.
- Use charcoal and a suitable lighting method.
- Make sure that the cooking grid is fully situated into the grid supports so that the cross bar supports lock behind the retaining edges.
- ALWAYS WEAR OVEN GLOVES WHEN HANDLING.

Safety and Care Advice

How to start your barbecue

- 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.
- Always stand your barbecue outdoors and level ground away from trees and wooden fencing. Ensure there is at least 1 meter clearance around all sides oft he barbecue, keep away from fences, over hanging branches and other combustible materials.

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
- Recommend charcoal max(2.1kg) to be used.
- Ensure the barbecue has cooled down completely before removing the charcoal ash.

Care and Maintenance

- To make it easier to clean your Charcoal BBQ after use, line the firebowl with aluminium cooking foil, shiney 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). Please use the charcoal complying to EN1860-2.

Safety and Care Advice

- 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.

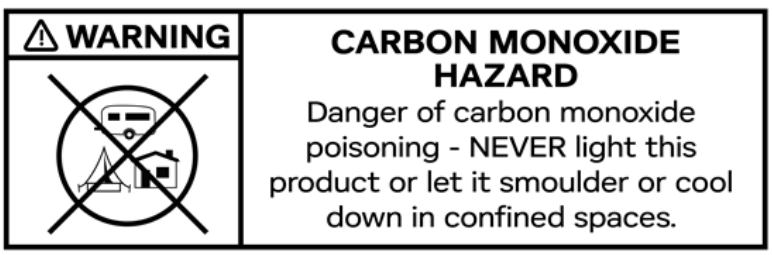
“Warning! Keep children and pets away!”

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

"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."



Carbon Monoxide Hazard

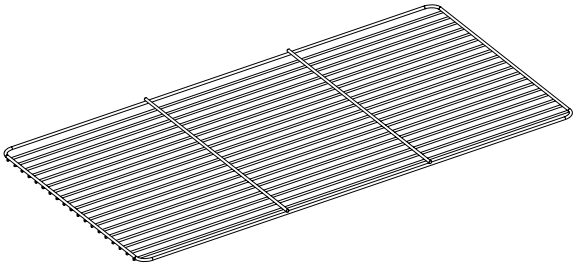


Note: if required the next page can be cut out and used as reference throughout the assembly. Keep this page with these instructions for future reference.

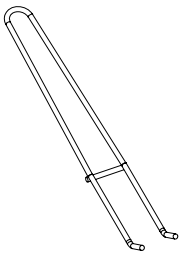
Components - Parts

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

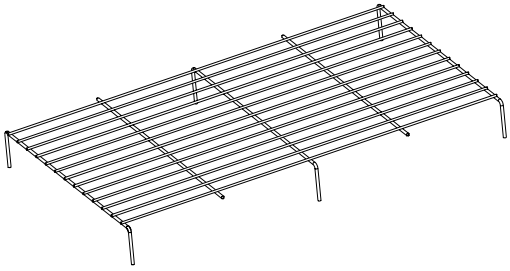
Please check you have all the panels listed below



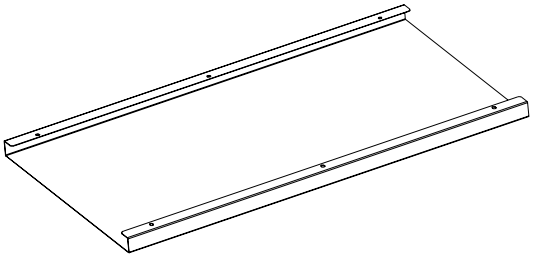
1 Cooking Grill X 1



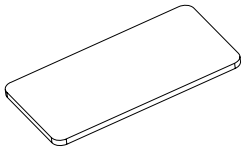
2 Grill Handle X 2



3 Charcoal Grill X 1



4 Ash Tray x 1

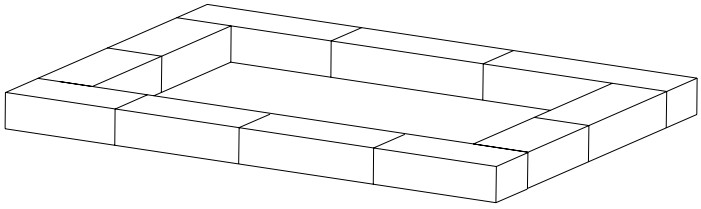


5 Grill support x 12

Assembly Instructions

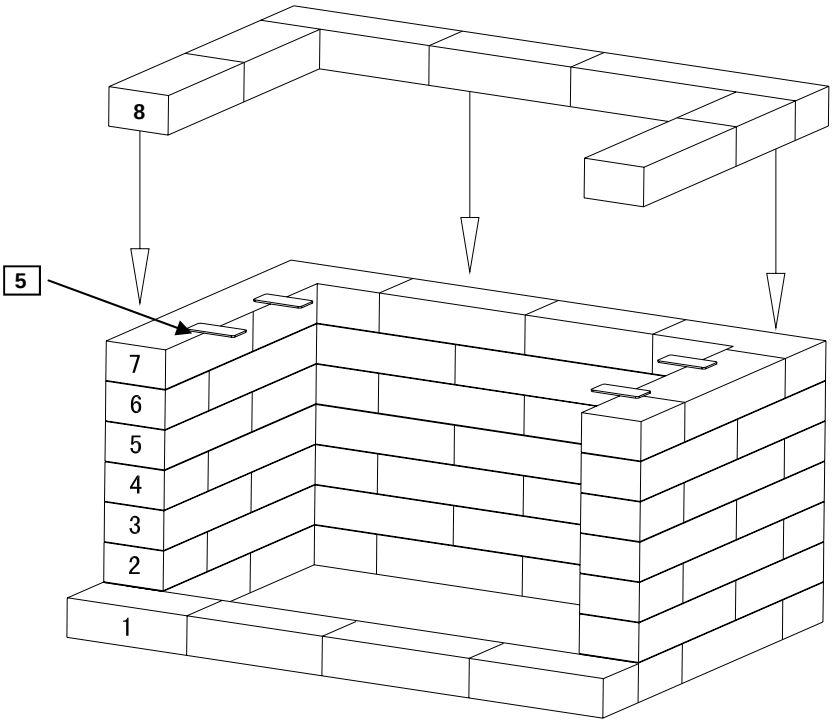
Step 1

Select a site suitable for the barbecue. Consideration should be given to wind, over hanging trees and the surface on which the barbecue is to be built. Ideally, a concrete base should be provided. To establish the correct size, layout the first layer of bricks (standard size) and place the ash tray inside the bricks to ensure that all parts will be correctly supported. The correct layout should be 4 bricks wide at the back and 2 bricks for each side and 4 bricks in the front. Once the dimensions have been checked, mark them with twine stretched around pegs to show the external limit. Now prepare the mortar and start building the barbecue.
Common brick size : (H) 6.5 x (W) 21.5 x (D) 10.25 cm



Step 2

Warning : do not place the barbecue tray on a concrete surface i.e.. paving slab as excessive heat can cause damage and result in injury.
Build up 7 layers of bricks (refer to diagram). Before laying the 8th layer, place 2 grill supports [5] in the mortar on each side protruding approximately 50mm (2") from the brickwork, so that they will evenly support the ash tray when the mortar is set. One support in each side should be approximately 100mm (4") from the back wall and the other approximately 355mm (14") from the back.
Check for exact position by offering the ash tray up to the supports before the mortar is hard. Continue to build up the barbecue to 12 layers of bricks, inserting 4 supports in matching positions between the 9th and 10th layers and the 11th and 12th layers. For these supports, use the grill to check positioning as the upper two sets of supports will be used for this item when complete. At all stages, check that sides and back are straight with a spirit level. If the supports do not properly support the ash tray or grill, you may be at risk when using the barbecue.



Assembly Instructions

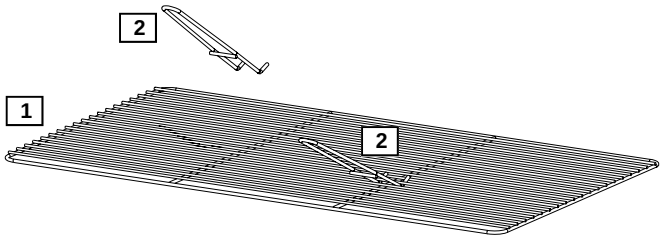
Step 3

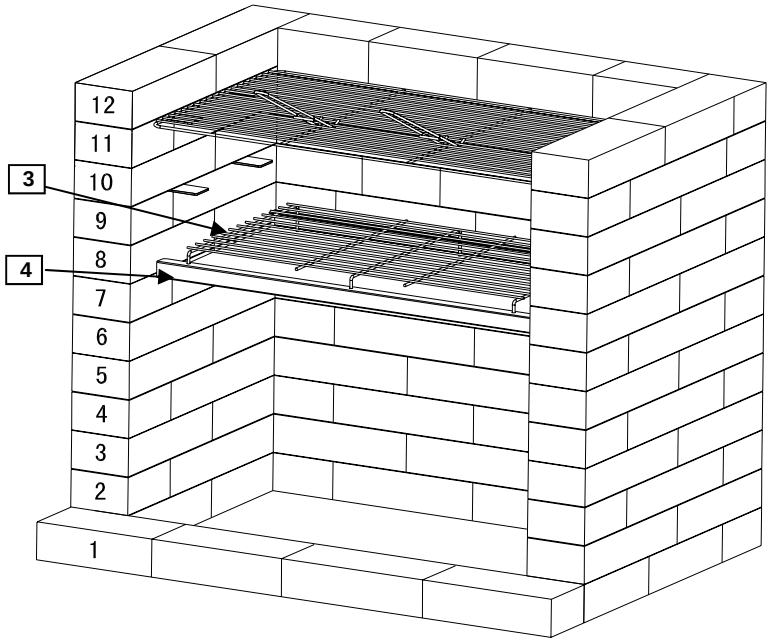
The mortar should set enough after 24 hours (depending on temperature and weather conditions).

Once set, place the ash tray [4] on the grill support [5] between 7th and 8th layer of bricks, then set the charcoal grill [3] on the central flat surface of the ash tray [4] .

Please refer to diagram for correct alignment. The cooking grill [1] may be placed on either of the two upper sets of grill supports [5] by using the grill handles [2] .

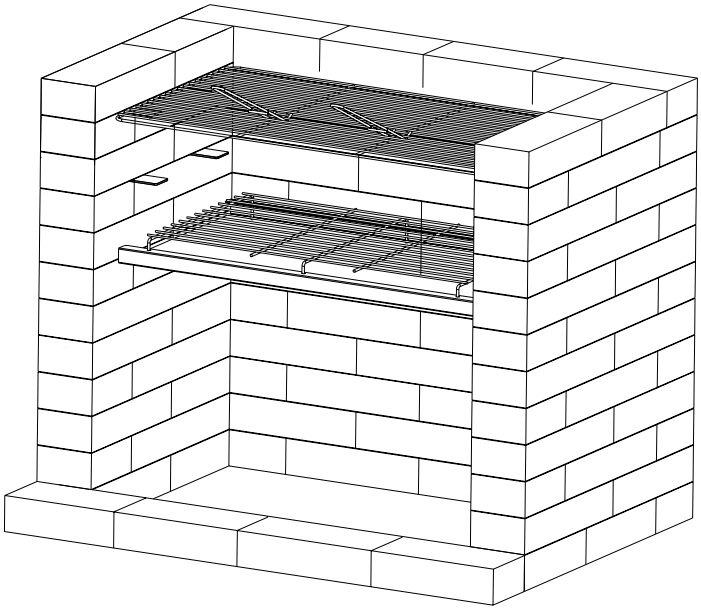
Be sure to position the grill handles evenly along the length of the cooking grill for safety.





Step 4

Assembly is complete.



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