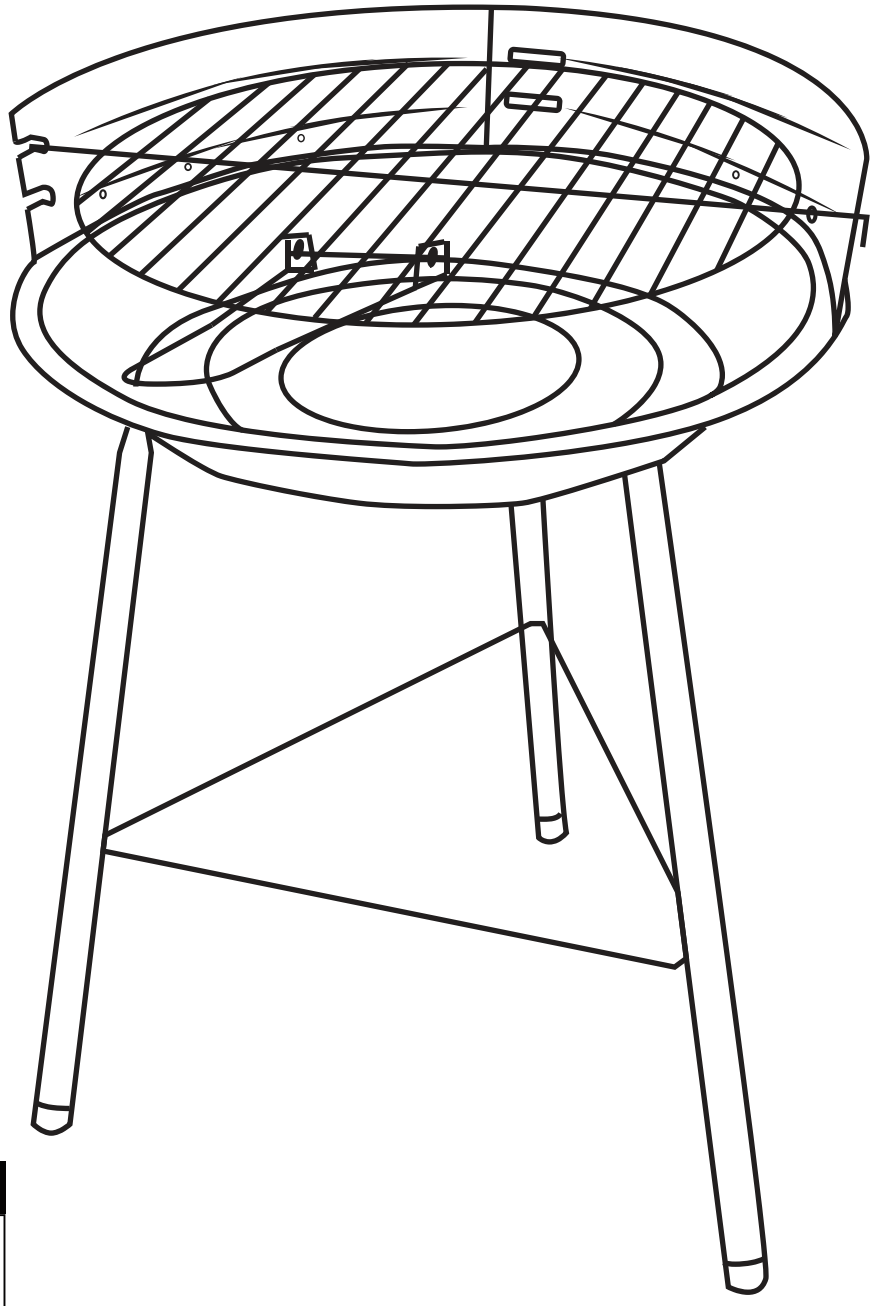
HOME

# 35CM ROUND CHARCOAL BBQ

Assembly Instructions - Please keep for future reference | 3451319



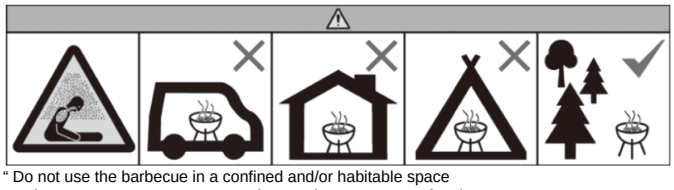
| Dimensions |
| --- |
| Width - 40 cm |
| Depth - 40 cm |
| Height - 52 cm |

**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**

**Before you start assembling your BBQ here are some important safety warnings.**

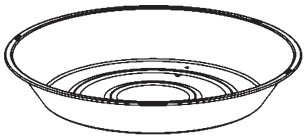
1. Build your BBQ outdoors and on level ground away from trees and wooden fencing.
2. Do not light the fire with petrol, paraffin, methylated spirit, lighter fuel or alcohol. Use a specially formulated BBQ lighting fluid, paste or fire lighters.
3. Do not attempt to light the fire if lighting fluid has been spilt over clothing.
4. Do not try to re-light the fire with lighting fluid as the charcoal may still be hot and cause a flare-up.
5. Keep children and pets at a safe distance from the BBQ.
6. Do not attempt to move the BBQ once it has been lit.
7. During use always use protective gloves when touching any part of the BBQ.
8. Make sure that the BBQ has completely cooled before removing the ash.
9. Flare-ups can occur if hot fat drips onto the burning charcoal. Keep a water sprayer handy to extinguish the flame.



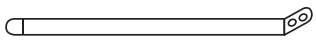


" Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon of carbon monoxide poisoning fatality."

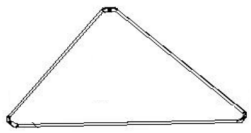
# Components - Parts



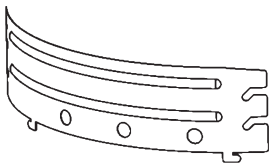
**1** Firebowl x1



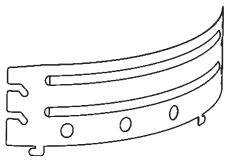
**2** Leg x3



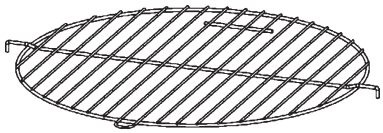
**3** Leg Brace x1



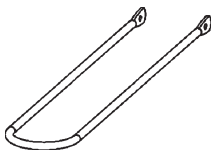
**4** Left Windshield x1



**5** Right Windshield x1



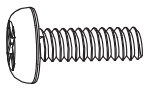
**6** Cooking Grill ×1



**7** Cooking Grill Handle x1



**A** M4 x 8 Bolt x8



**B** M4 x 25 Bolt x3



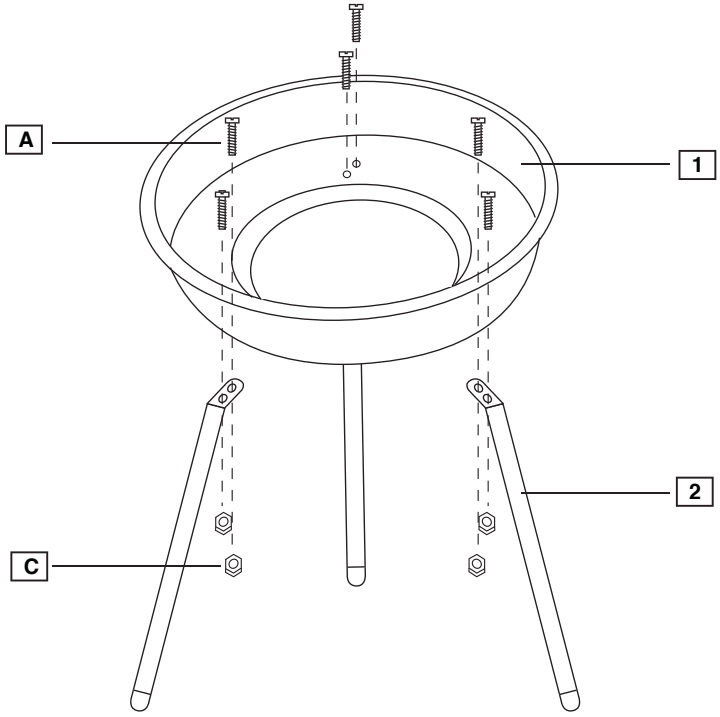
**C** M4 Nut x11

# Assembly Instructions

## Step 1

**Attaching Legs**

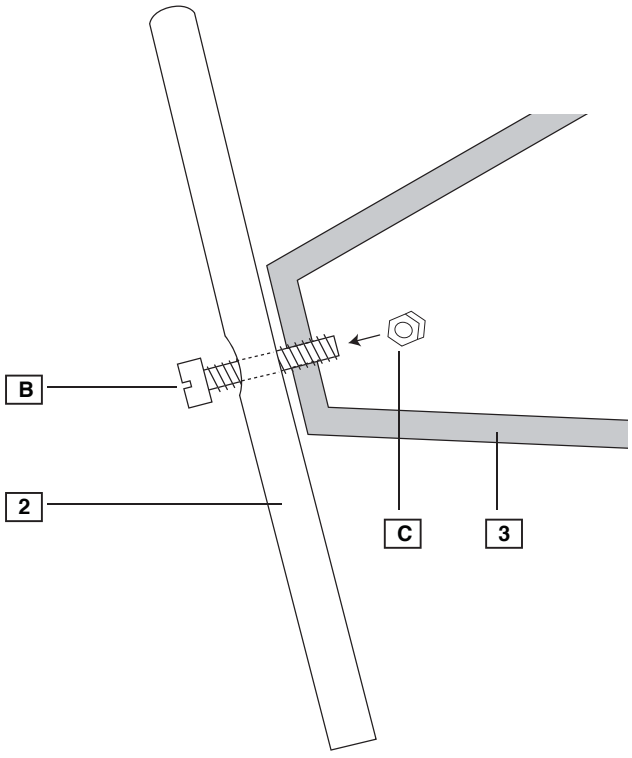
Attach legs [2] to firebowl [1] with M4 x 8 bolt [A] and M4 nut [C] .




## Step 2

**Attaching Leg Brace**

Attach leg brace [3] to legs [2] with M4 x 25 bolt [B] and M4 nut [C] .



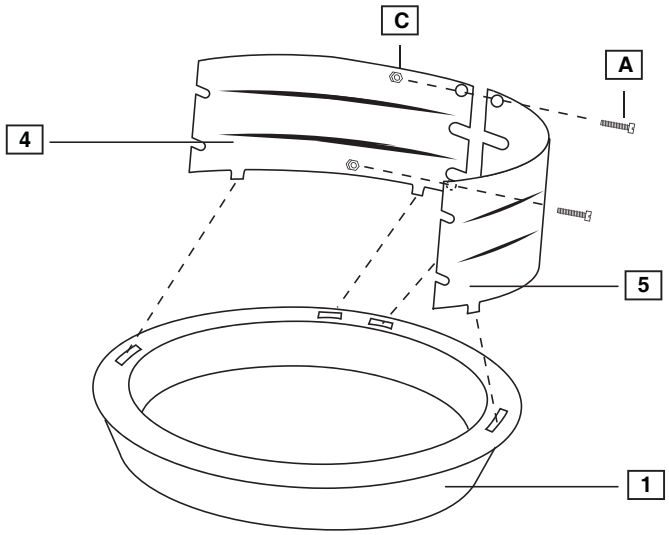
# Assembly Instructions

## Step 3

**Attaching Windshield**

3a. Attach left windshield [4] and right windshield [5] with M4 x 8 bolt [A] and M4 nut [C] .

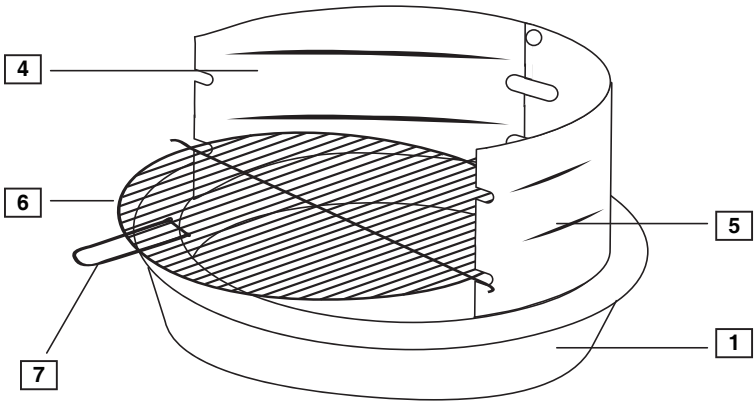
3b. Place the tabs of the windshields [4] & [5] into the slots of firebowl [1]

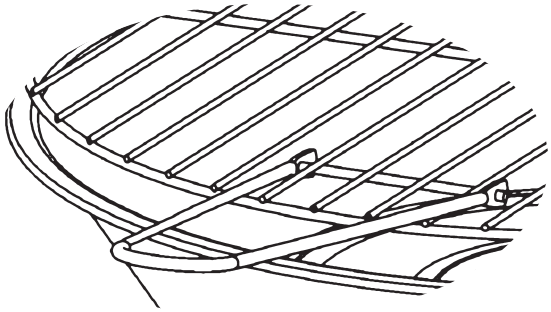



## Step 4

**Place Cooking Grill**

Place cooking grill [6] into windshields [4] & [5] at right position. Attach cooking grill handle [7] into cooking grill [6]

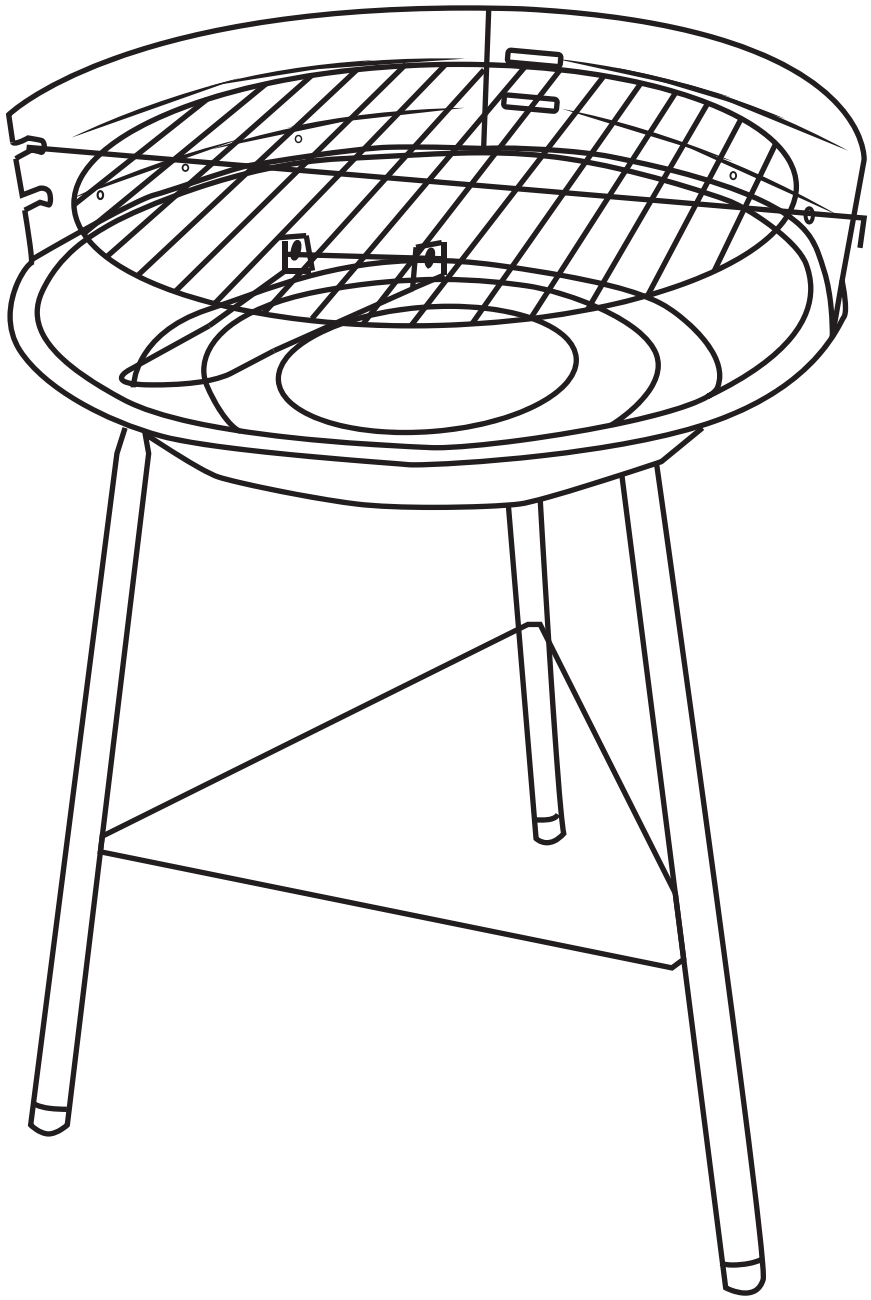


# Warning

**Even though great attention has been taken to remove sharp edges you should take care when handling component parts to avoid possible injury.**

**The barbecue should be heated until the fuel is red hot at least 30 minutes prior to cooking.**



HANDY HINTS

- Tools required: Either a Philips crosshead or flat-bladed screwdriver and either an adjustable spanner or a pair of pliers.

## 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 s pilt 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.
e) 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 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.

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.
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 1.0 kg barbecue charcoal.

## Care and Maintenance

1. 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.
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. As a guide a 3kg bag of charcoal in a 43cm (17") diameter barbecue should last for at least 2 full barbecue fires.
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.

## 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, petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3**
**WARNING! Keep children and pets away**

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

Produced in China. Sainsbury's Supermarkets Ltd, 33 Holborn, London EC1N 2HT. Sainsbury's (NI) Ltd, Forestside Shopping Centre, Upper Galwally, Belfast, United Kingdom, BT8 6FX. Argos Limited, 489-499 Avebury Boulevard, Milton Keynes, MK9 2NW. Argos (N.I.) Ltd, Forestside Shopping Centre, Upper Galwally, Belfast, United Kingdom, BT8 6FX. Argos Distributors (Ireland) Limited, Unit 7, Ashbourne Retail Park, Ballybin Road, Ashbourne, County Meath, Ireland.

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