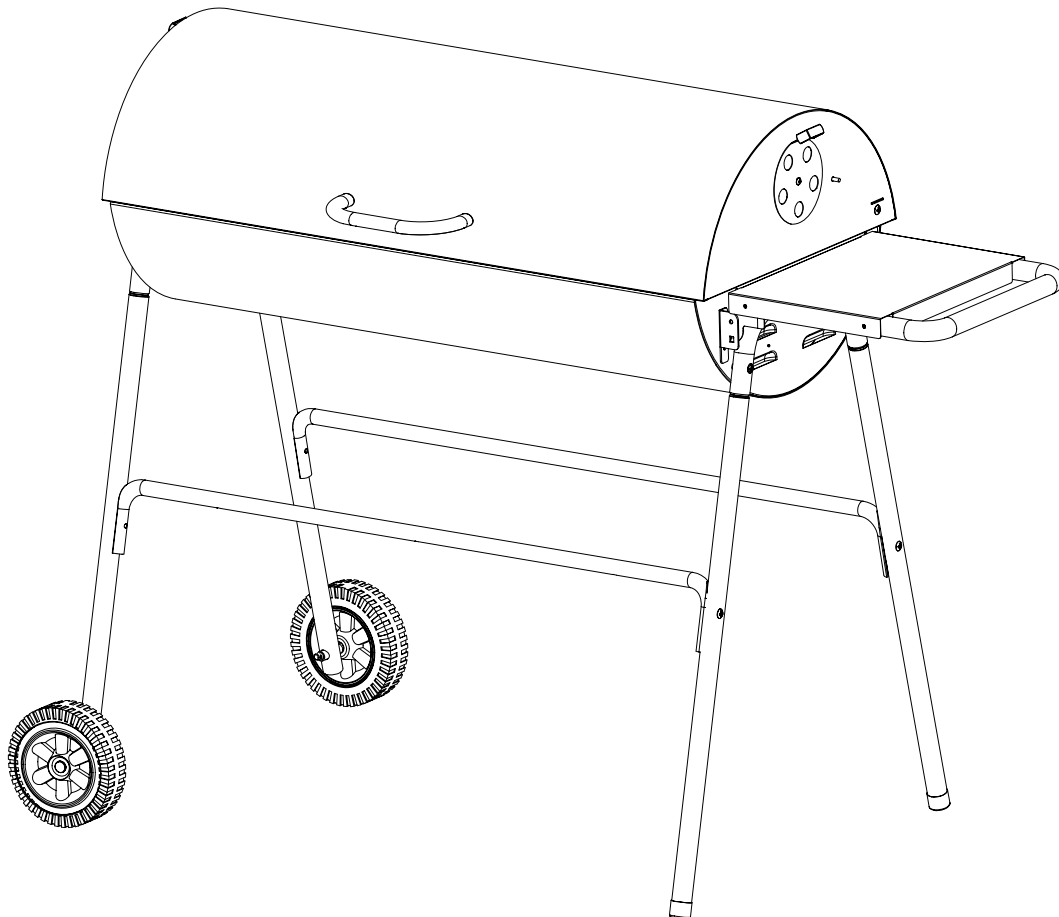


Extra Large Charcoal Oil Drum BBQ

Assembly Instructions - Please keep for future reference

606/2152



Dimensions

Width - 131cm

Depth - 67cm

Height - 90cm

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 using Maximum 1.5kg of charcoal briquettes on the charcoal grate. Excess charcoal will make the BBQ too hot for cooking.
- 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, 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). Please use the charcoal complying to EN1860-2.
- 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 briquettes 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

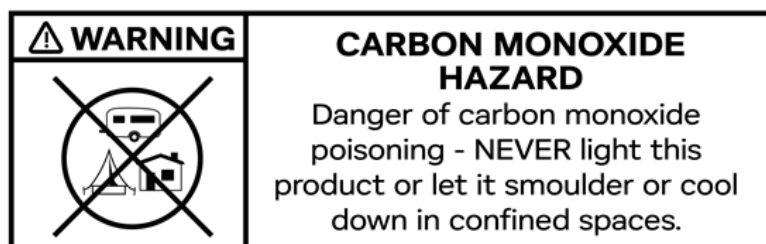
- Thoroughly defrost frozen meat and poultry in the refrigerator before cooking. Keep raw meat and poultry separate from cooked food.
- Ensure that the grill is thoroughly cleaned before cooking and lighting the barbecue.
- Always wash hands after handling raw meat and poultry before handling any ready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

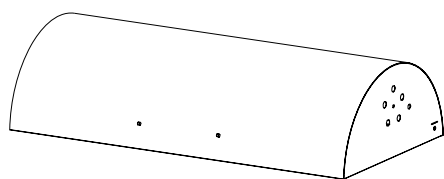


Note: if required the next page can be cut out and used as reference throughout the assembly. Keep this page with these instructions for future reference.

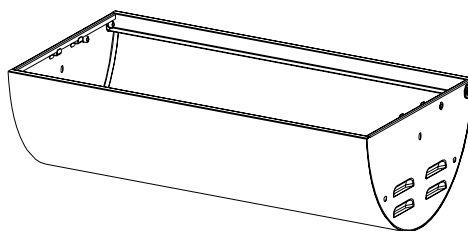
Components - Parts

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

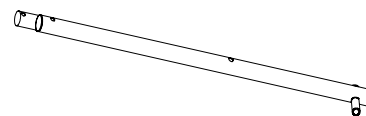
Please check you have all the panels listed below



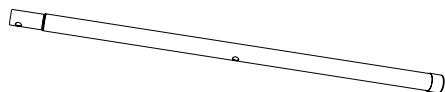
1 Lid x 1



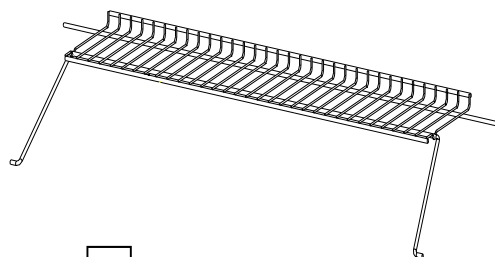
2 Firebowl x 1



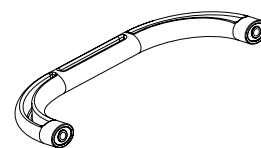
3 Left leg x 2



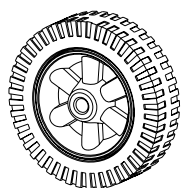
4 Right leg x 2



5 Warming rack x 1



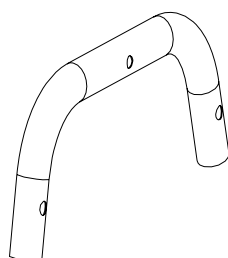
6 Lid handle x 1



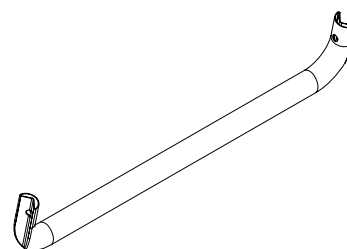
7 Wheel x 2



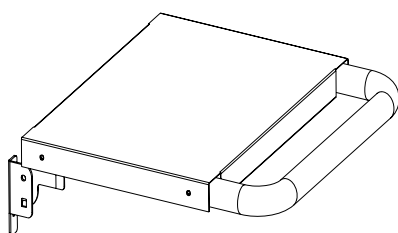
8 Damper x 2



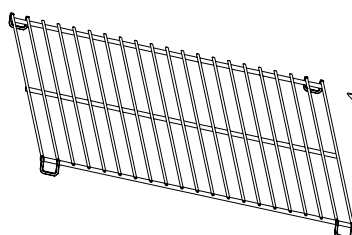
9 Leg support x 2



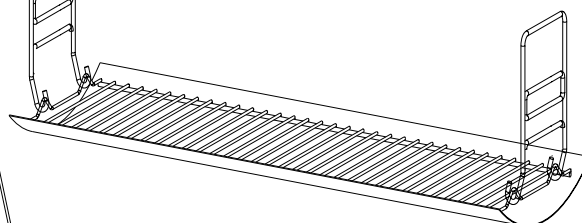
10 Leg brace x 2



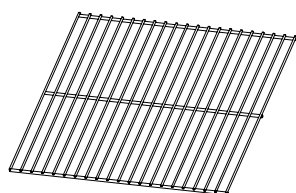
11 side shelf x 1



12 Upper Cooking grill x 1



13 Charcoal tray x 1

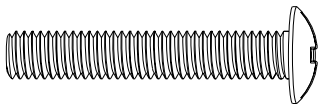
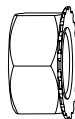
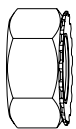
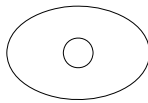
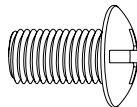
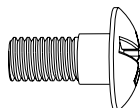
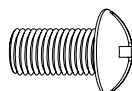
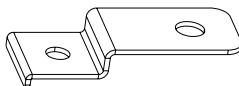
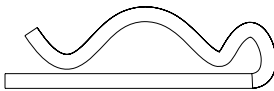


14 Lower Cooking grill x 2

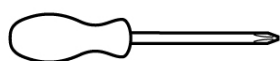
Components - Fittings

Please check you have all the panels listed below

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

A  40mm Bolt x 10	B  Axle x2	C  M6 Nut x 12
D  M5 Nut x 6	E  Washer x 2	F  15mm Bolt x 2
G  15mm Shoulder Bolt x 2	H  10mm Bolt x 8	I  Lid support x 2
J  Locking pin x 2		

Tool required (Do not provided in this product)



Philips screwdriver



Small hammer

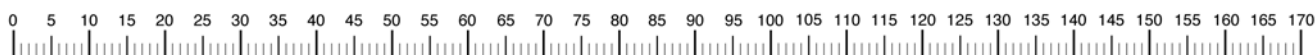


Wrench



Ruler/ tape measure

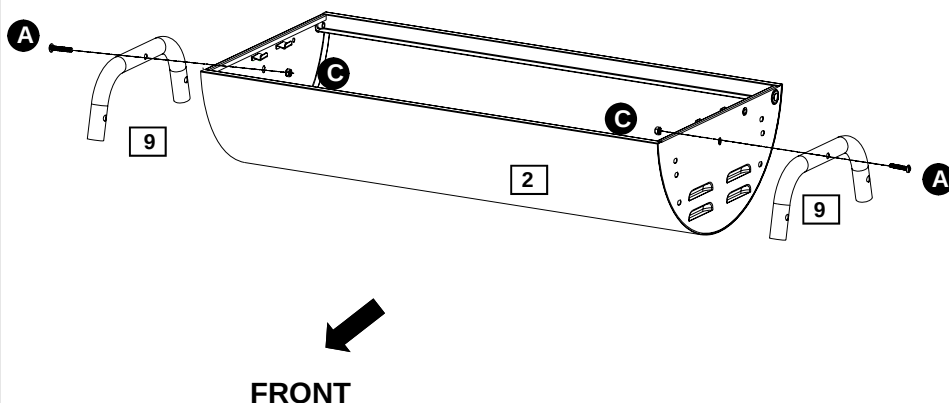
Ruler - Use this ruler to help correctly identify the screws



Assembly Instructions

Step 1

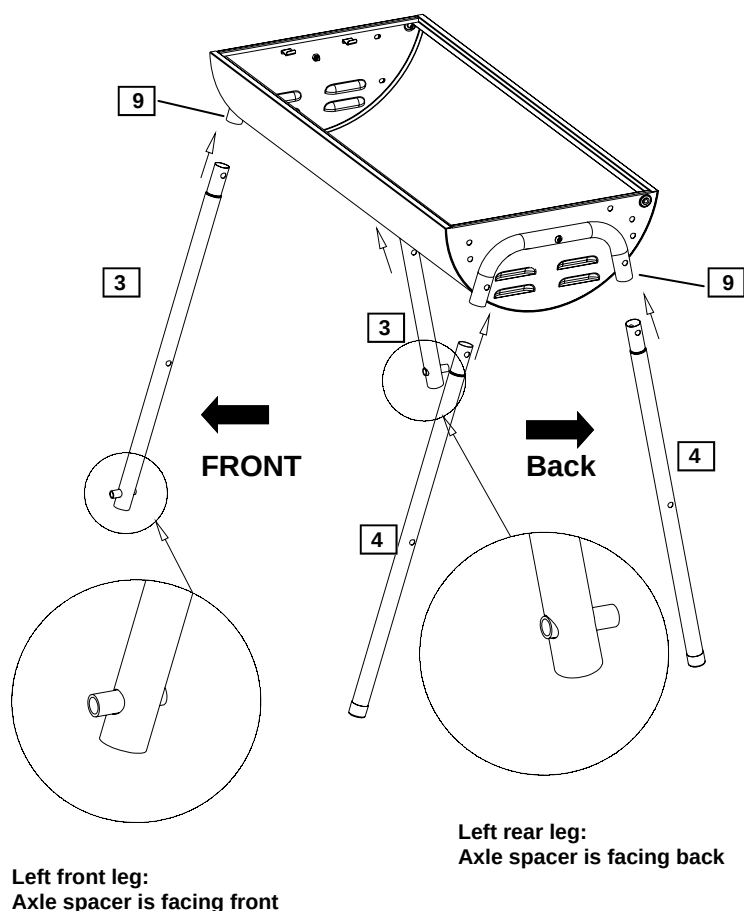
Fix the leg supports **9** with the firebowl **2** using 40mm bolts **A** and M6 nuts **C**.



Step 2

Insert the left legs **3** and the right legs **4** into the leg supports **9**.

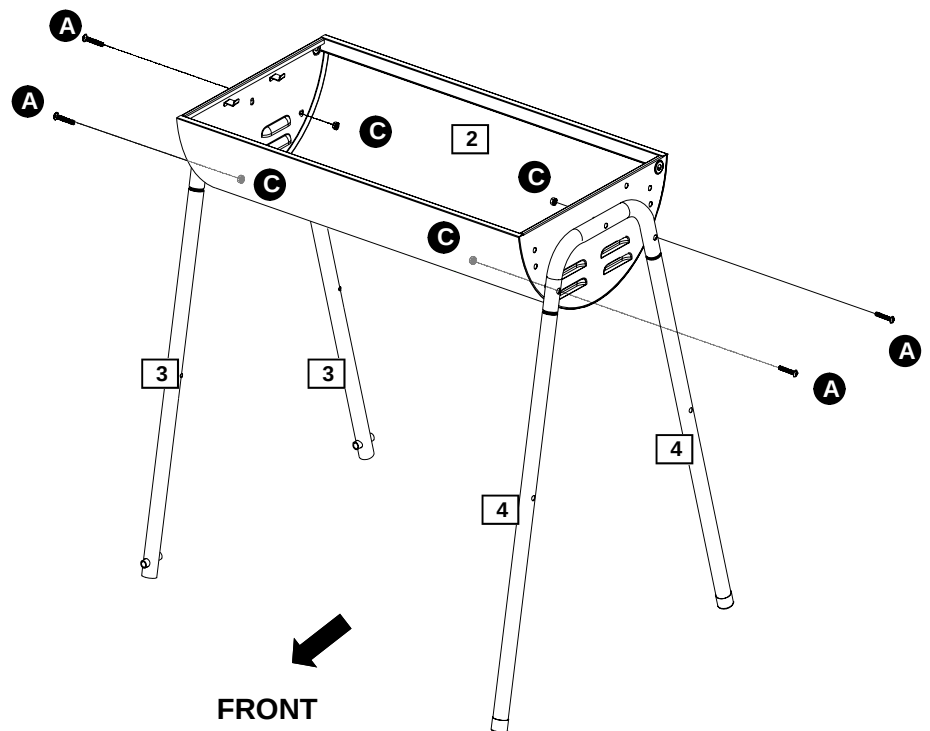
Pay attention to the axle spacer on the left front leg is facing front while the axle spacer on the left rear leg is facing back.



Assembly Instructions

Step 3

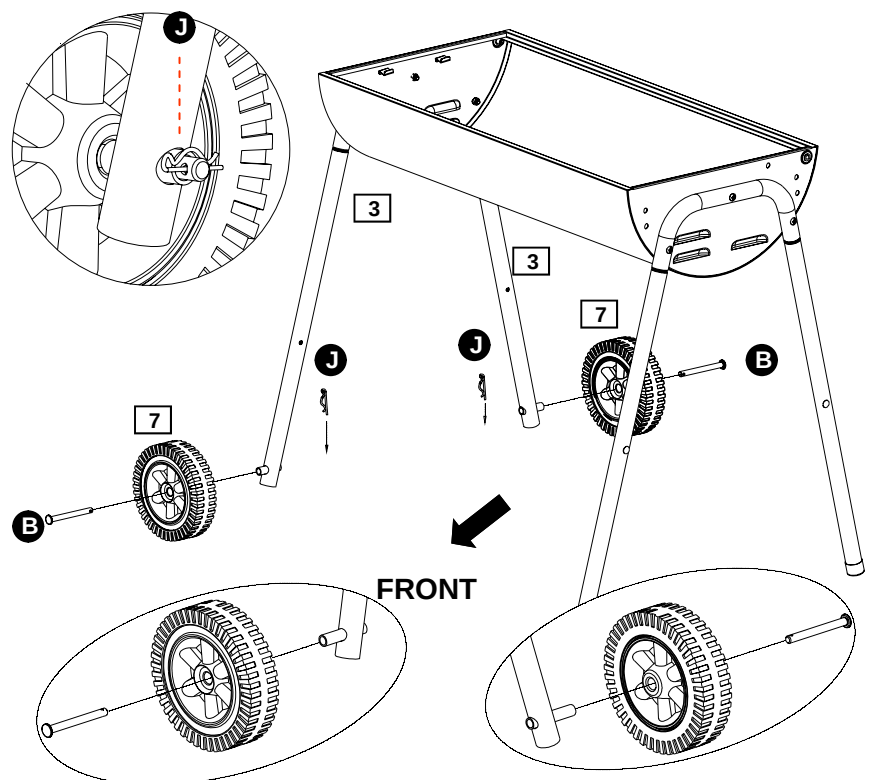
Fix the left legs **3** and right legs **4** with the firebowl **2** using 40mm bolts **A** and M6 nuts **C**.



Step 4

Fix the wheels **7** to the left legs **3** using the axles **B** and R pins **J**.

Pay attention to the axle spacer on the left front leg is facing front while the axle spacer on the left rear leg is facing back.



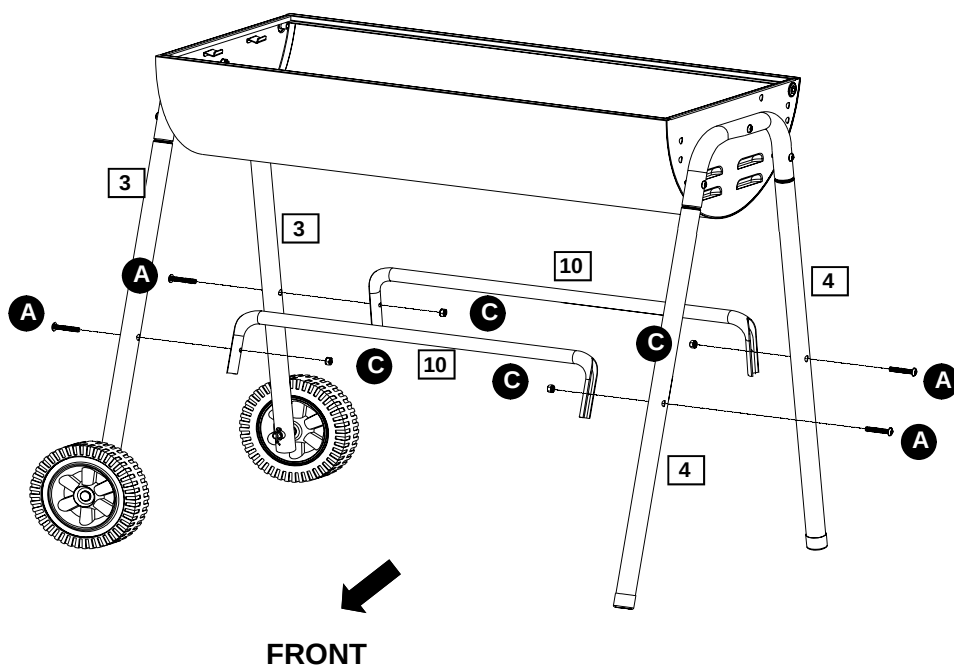
Left front leg:
Axle spacer is facing front

Left rear leg:
Axle spacer is facing back

Assembly Instructions

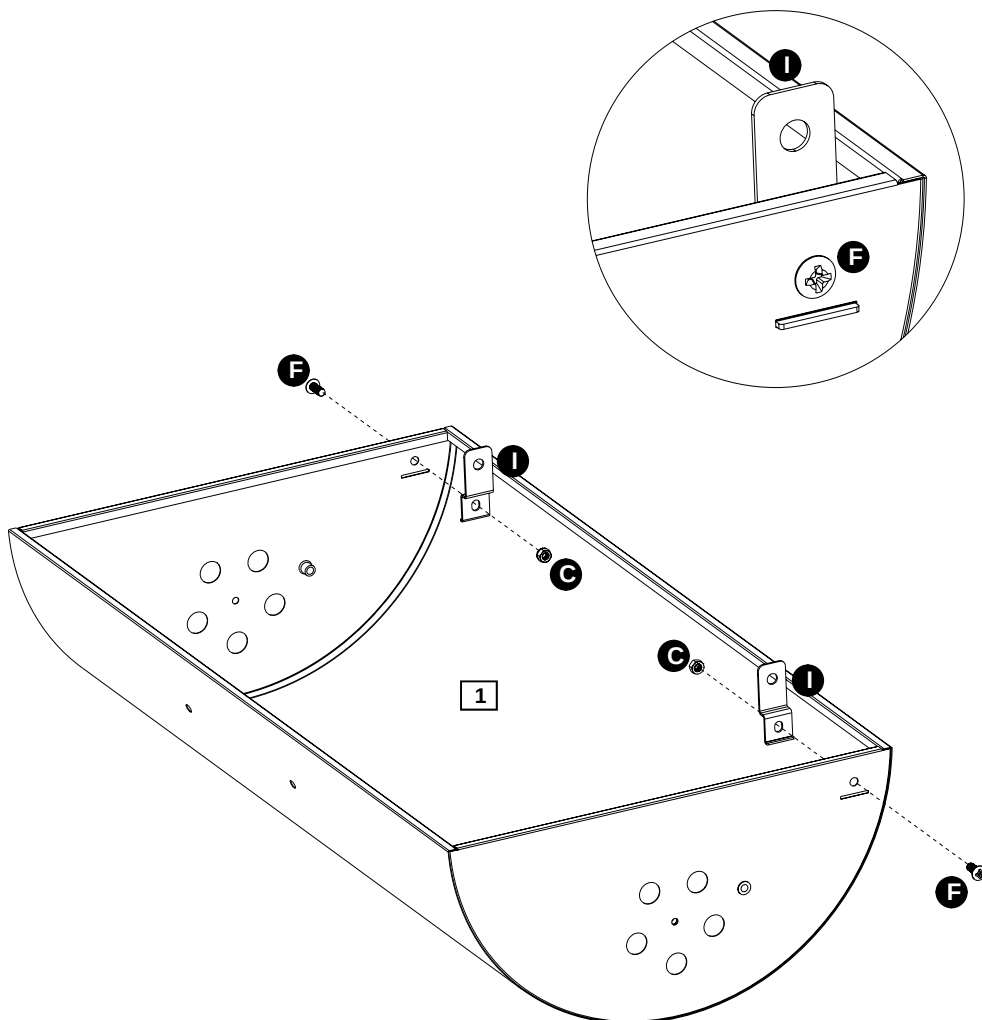
Step 5

Fix the leg braces **10** with the left legs **3** and right legs **4** using 40mm bolts **A** and M6 nuts **C**.



Step 6

Fix the lid supports **I** on the lid **1** using 15mm bolts **F** and M6 nuts **C**.

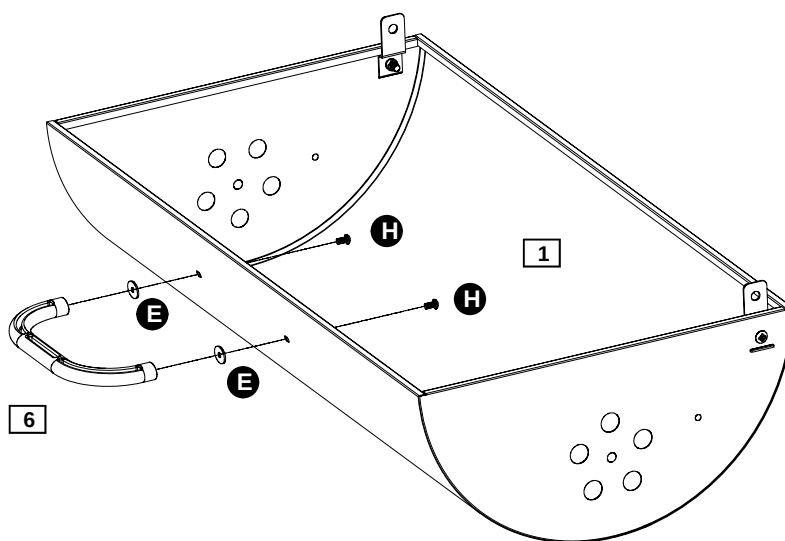


Assembly Instructions

Step 7

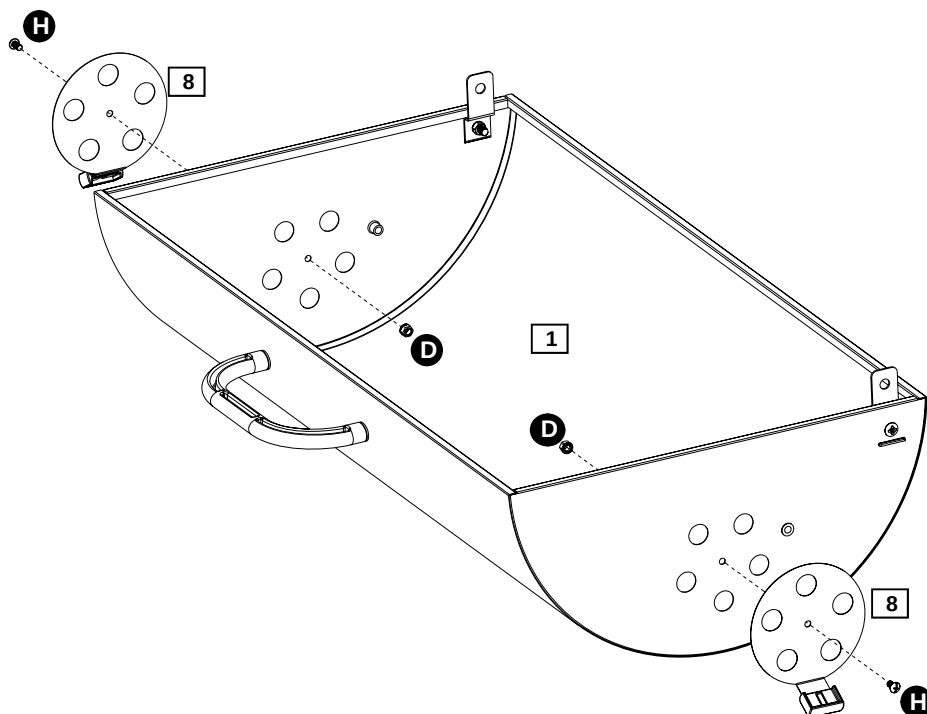
Put the washers **E** between the lid handle **6** and the lid **1**.

Then fix the lid handle **6** on the lid **1** using 10mm bolts **H**.



Step 8

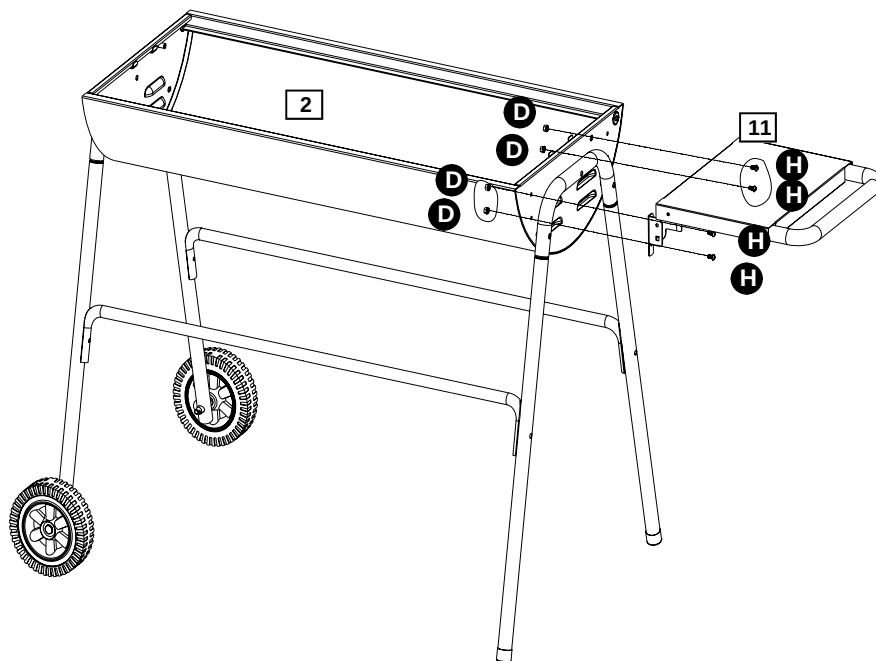
Fix the dampers **8** on the lid **1** using 10mm bolts **H** and M5 nuts **D**.



Assembly Instructions

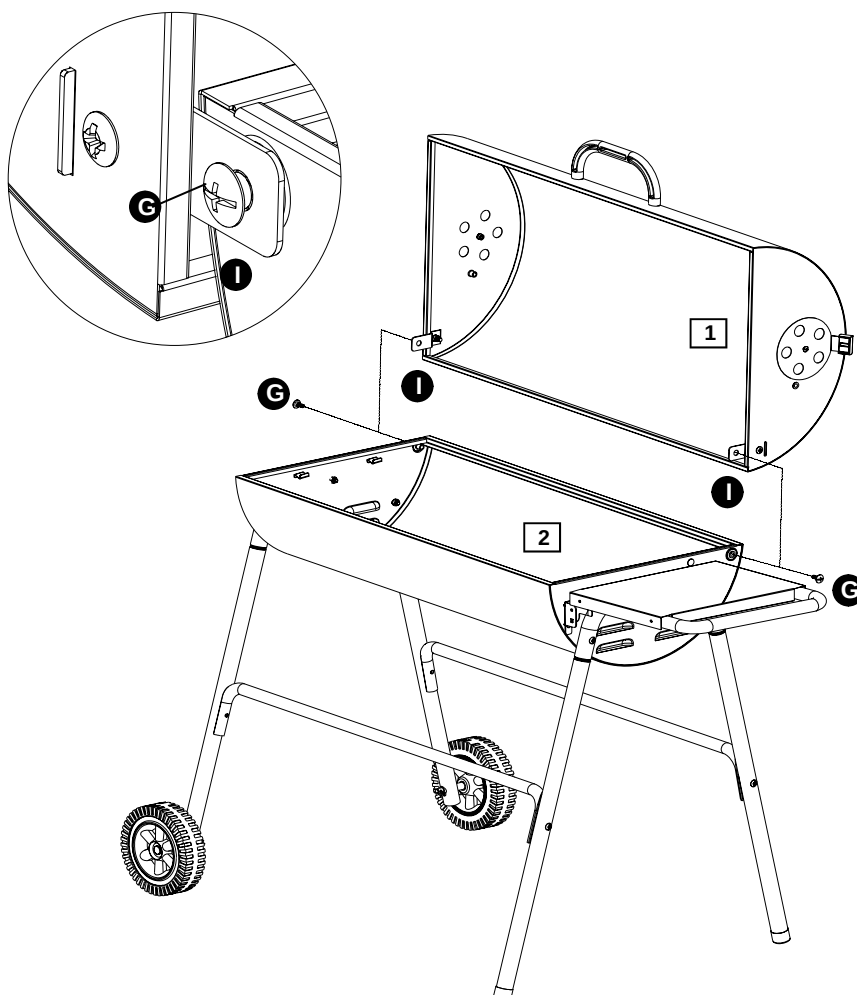
Step 9

Fix the side shelf **11** on the firebowl **2** using 10mm bolts **H** and M5 nuts **D**.



Step 10

Fix the lid supports **I** with the firebowl **2** and the lid **1** using 15mm shoulder bolts **G**.

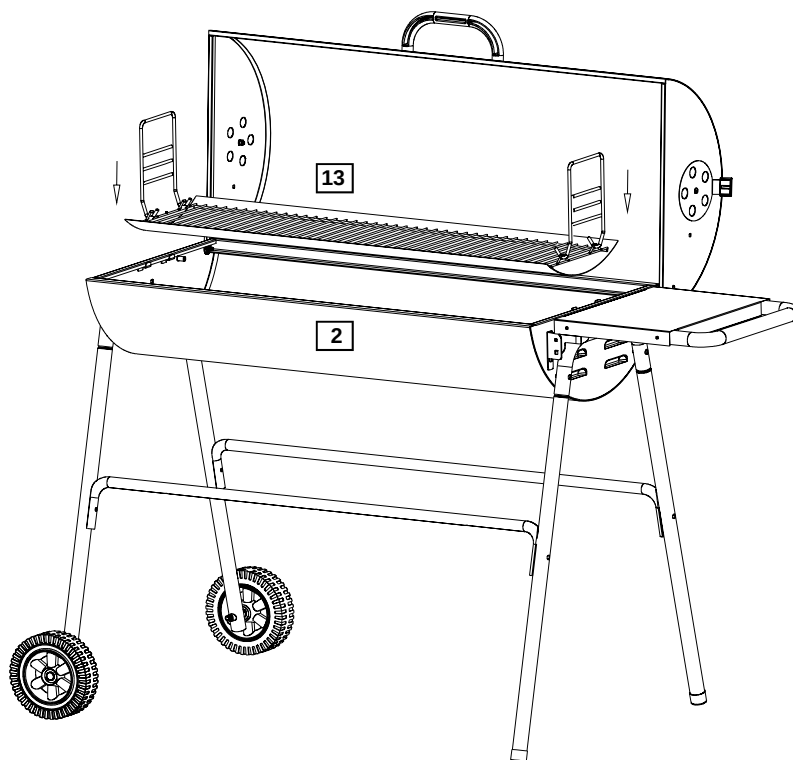


Assembly Instructions

Step 11

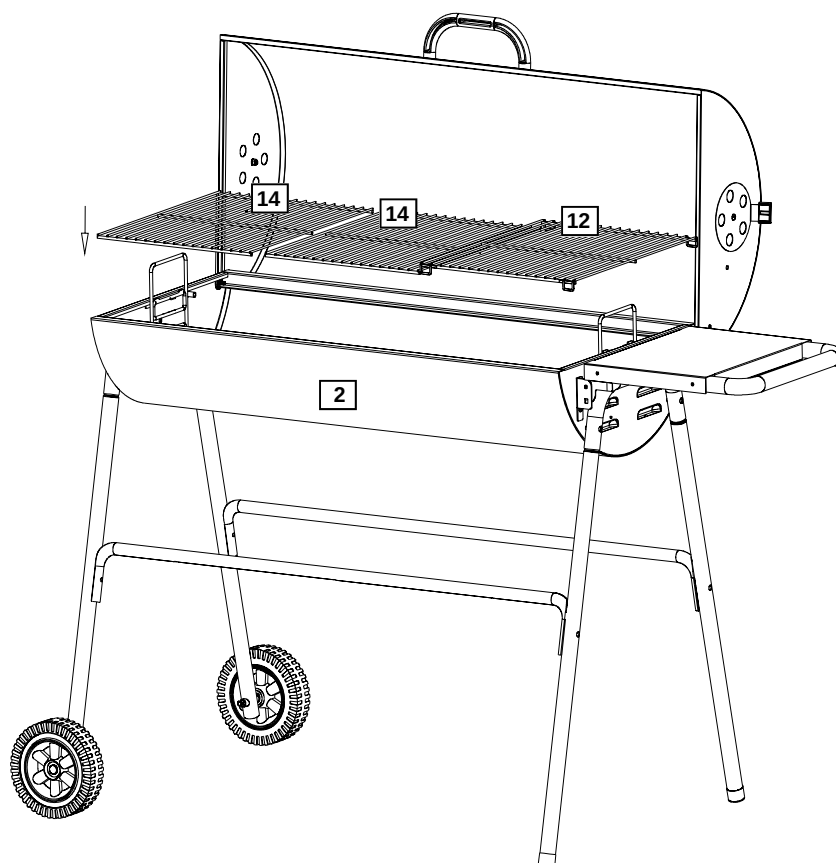
Hang the charcoal tray **13** with the adjustable charcoal tray handle on the firebowl **2**.

Adjust the height of the charcoal tray **13** by the handles.



Step 12

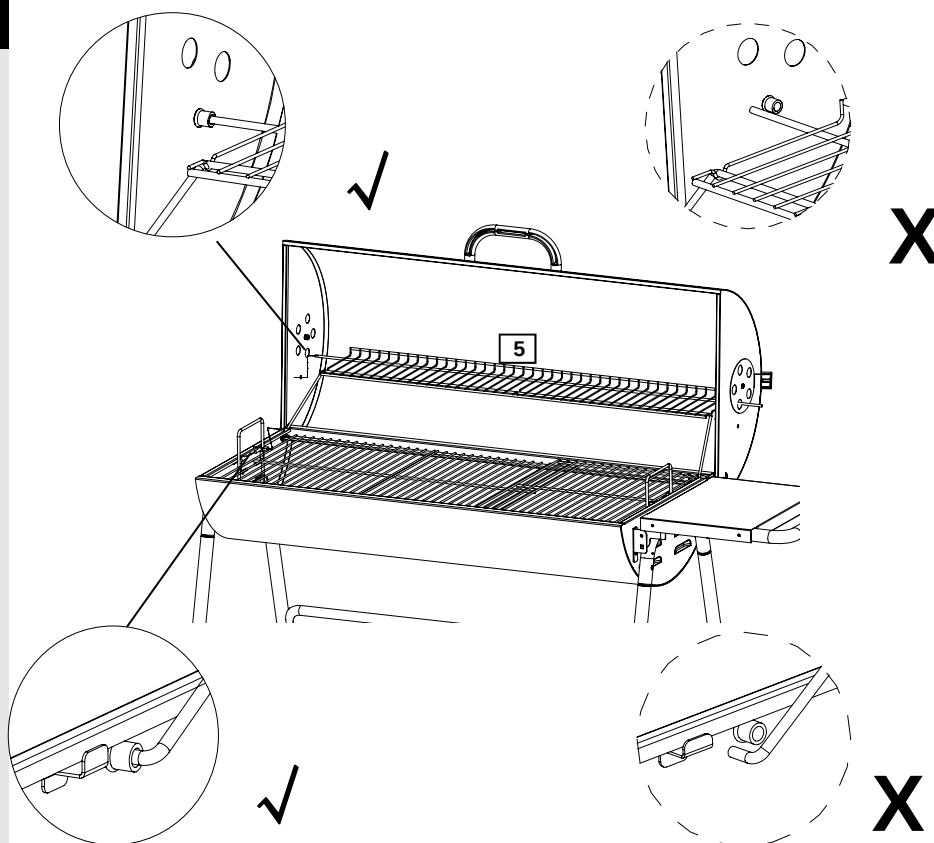
Set the lower cooking grills **14** and the upper cooking grill **12** on the firebowl **2**.



Assembly Instructions

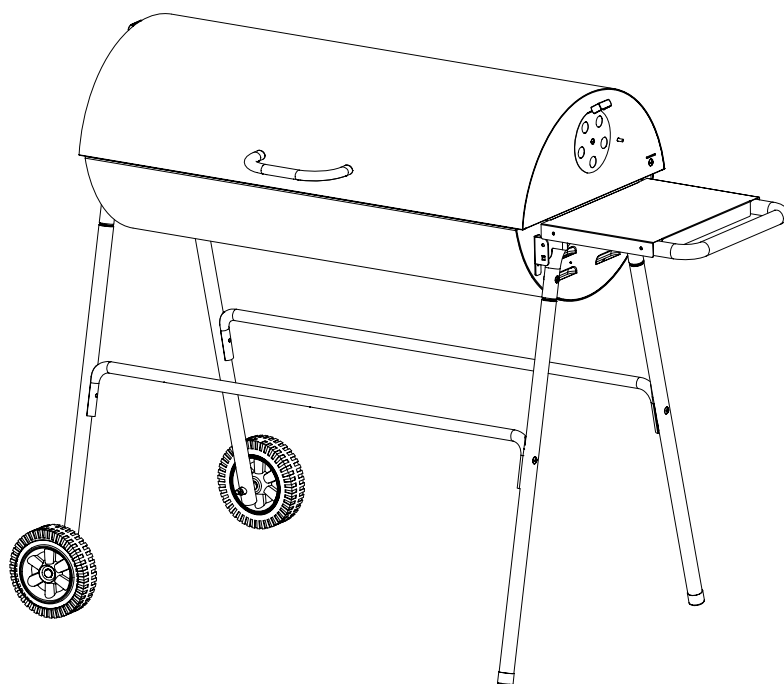
Step 13

Fix the warming rack **5** on the lid **1** and firebowl **2**.



Step 14

Assembly is complete.



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

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