# Sainsbury's Argos

## Table Top Charcoal Smoker BBQ Entry

#### Assembly Instructions - Please keep for future reference

9590669



## Important! Read the user instructions carefully before use. Please save them for future reference.

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.

Produced in China. Argos Limited, 489-499 Avebury Boulevard, Milton Keynes, MK9 2NW. <u>Argos (N.I.) Ltd, Forestside Shopping Centre, Upper Galwally, Belfast, United Kingdom, BT8 6FX.</u> Argos Distributors (Ireland) Limited, Unit 7, Ashbourne Retail Park, Ballybin Road, Ashbourne, County Meath, Ireland

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	2		x1
	3		x1
	4		x1
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### **SAFETY INSTRUCTIONS**

#### WARNING!

- The grill becomes very hot, do not move it when lit.
  Ensure you wait for the product to have sufficiently cooled down, before attempting to move the BBQ.
- The grill must not be used indoors!
- Do not use spirit or petrol to light the grill. Do not spray any type of flammable liquid over already kindled charcoal or briquettes. Only use firelighters that comply with the EN 1860-3 standard.
- Keep children and pets at a safe distance from the grill.
- Never use water to control or extinguish the fire.
- Put the lid on and close the air vents once you have finished grilling.
- Wear grill gloves in order to avoid burns when grilling.
- Hot charcoal or hot briquettes must not be thrown into wastebins, where people can step on them or where there is a risk of fire. Let the briquettes extinguish completely before disposal.
- Do not put the grill, into storage before it has extinguished completely.
- Ensure that flammable liquids and pressurised containers are not kept in the vicinity of the lit grill.
- If an electric igniter is used, its power cord must be kept away from the hot surfaces of the grill.
- The grill is not designed to be used as a heater and under no circumstances may it be used indoors.

#### Carbon Monoxide Hazard



CARBON MONOXIDE HAZARD Danger of carbon monoxide poisoning - NEVER light this product or let it smoulder or cool down in confined spaces.

- Clean the gill regularly to ensure its intended functionality.
- The grill must stand firmly on a firm, level surface when in use. Place the grill at least 3 metres away from trees and combustible materials.
- Only charcoal and briquettes may be used for heating.
- NOTE: The briquettes/charcoal must always be placed on the charcoal tray in the bottom of the grill. Otherwise there is a risk of damaging the grill. Do not use too much charcoal/many briquettes, one layer is sufficient.
- Check that the charcoal glows fully before grilling, this takes at least 30 minutes. Grilling can be started only when the briquettes/charcoal have an even glow and a grey film covers them.

#### NOTE:

Always put the briquettes/charcoal in the charcoal tray in the bottom of the grill. Otherwise there is a risk of damaging the grill. Do not use too much charcoal/ briquettes, one layer is enough.

Do not use the product in enclosed areas and/or indoors, in a tent, caravan, camper, or boat, etc. Risk of death as a result of carbon monoxide poisoning.

## INSTALLATION

- Remove all the parts from the packaging and sort before assembly.
- Assemble the grill on a level surface.
- See diagrams for correct order of assembly.



#### 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

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