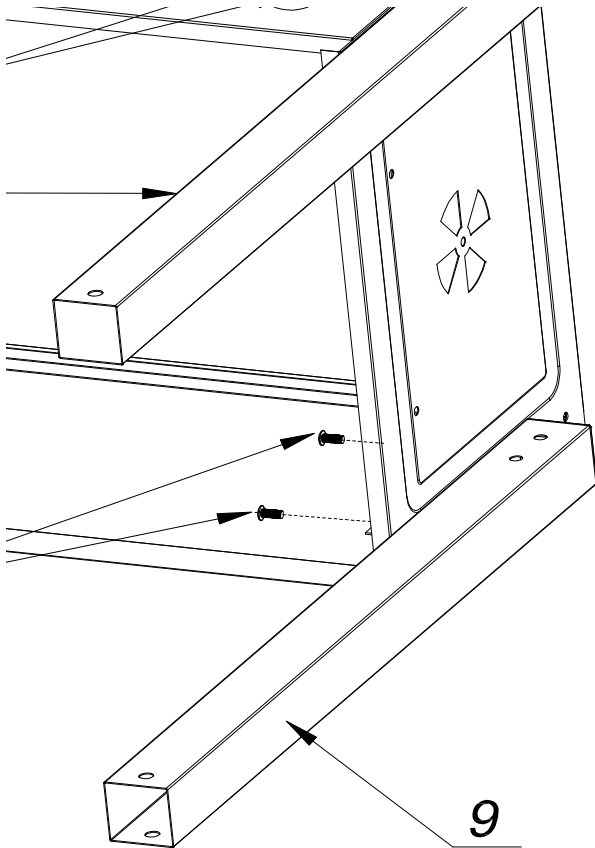
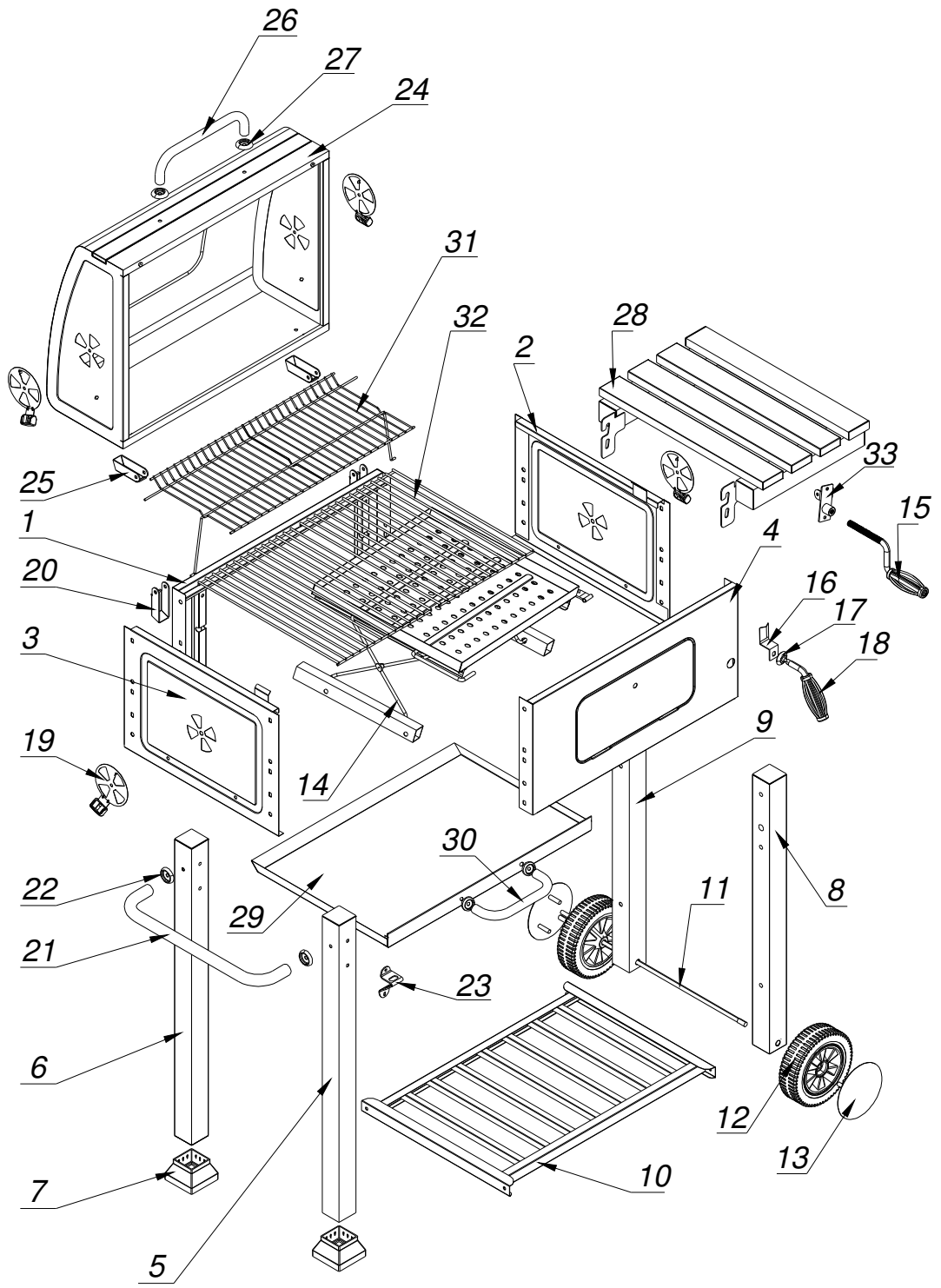


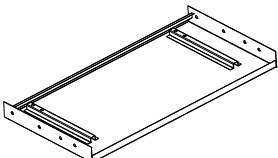
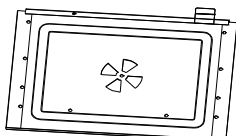
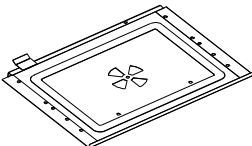
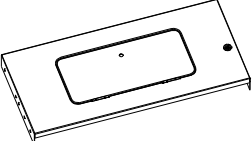
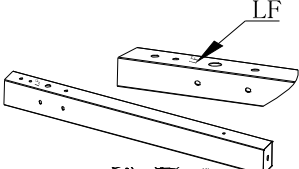
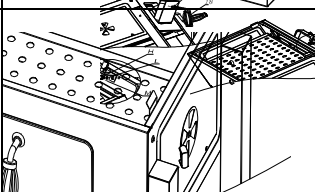
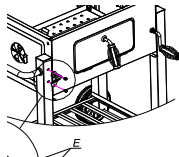
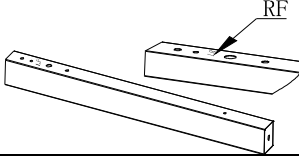
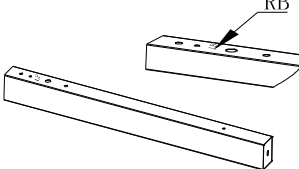
INSTRUCTION MANUAL

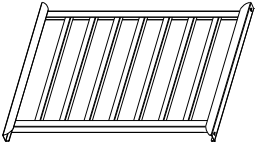
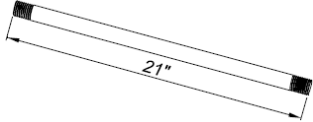
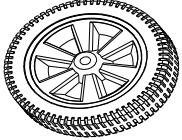
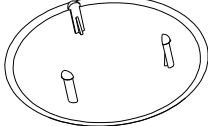
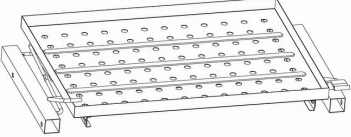
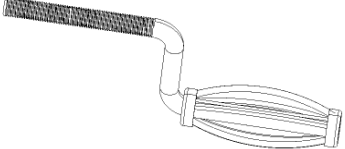
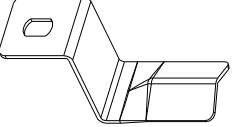
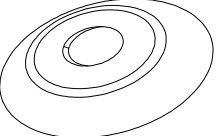
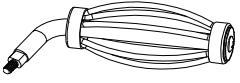


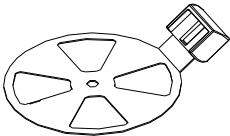
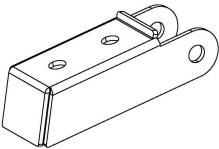
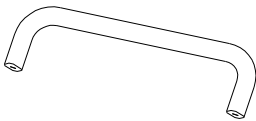
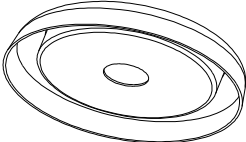

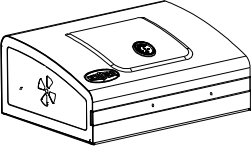
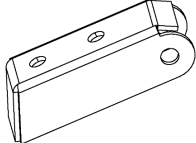

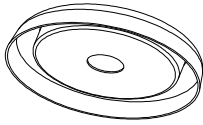


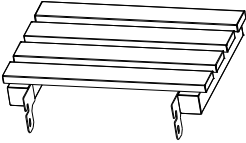
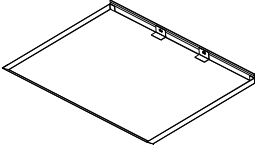
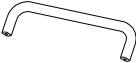
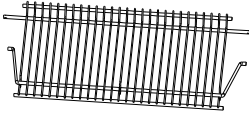
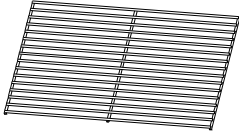
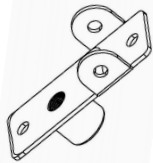
Parts List:

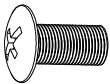

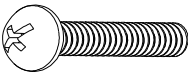

Please check parts against the list below before assembling your Barbecue Grill. Take a few moments to familiarise yourself with the contents. Check that all holes are clear of paint before assembly.

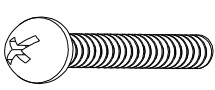

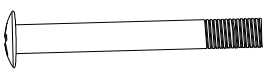

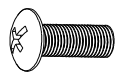

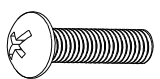

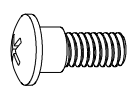

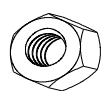



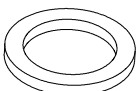

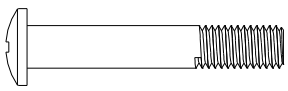

Part Number	Part Name	Photo	Qty
1	Fire Box Back Panel		1 pc
2	Fire Box Right Panel		1 pc
3	Fire Box Left Panel		1 pc
4	Fire Box Front Panel with charcoal door (pre-assembled)		1 pc
5	Left Front Leg		1 pc
6	Left Back Leg		1pc
7	Leg End Cap		2pcs
8	Right Front Leg		1pc
9	Right Back Leg		1 pc

Part Number	Part Name	Photo	Qty
10	Bottom Shelf		1 pc
11	Wheel Axle		1 pc
12	Wheel		2 pcs
13	Wheel Cover		2 pcs
14	Adjustable Charcoal Pan (pre-assembled)		1pc
15	Charcoal Pan Handle		1 pc
16	Charcoal Door Locking Lever		1 pc
17	Charcoal Door Handle Base		1 pc
18	Charcoal Door Handle		1pc

Part Number	Part Name	Photo	Qty
19	Air Vent		4 pcs
20	Lower Hinge		2 pcs
21	Cart Handle		1 pc
22	Cart Handle Base		2 pcs
23	Bottle Opener		1 pc
24	Hood		1 pc
25	Upper Hinge		2 pcs
26	Hood Handle		1 pc
27	Hood / Ash Pan Handle Base		4 pcs

Part Number	Part Name	Photo	Qty
28	Right Side Shelf with hooks (4pcs) (pre-assembled)		1pc
29	Ash Pan		1pc
30	Ash Pan Handle		1 pc
31	Warming Rack		1 pc
32	Cooking Grid		2 pcs
33	Charcoal Pan Handle Fixture		1 <u>pc</u>

HARDWARE				
A	M6x10 Bolt			<u>30</u> pcs
B	M6x35 Bolt			4 pcs

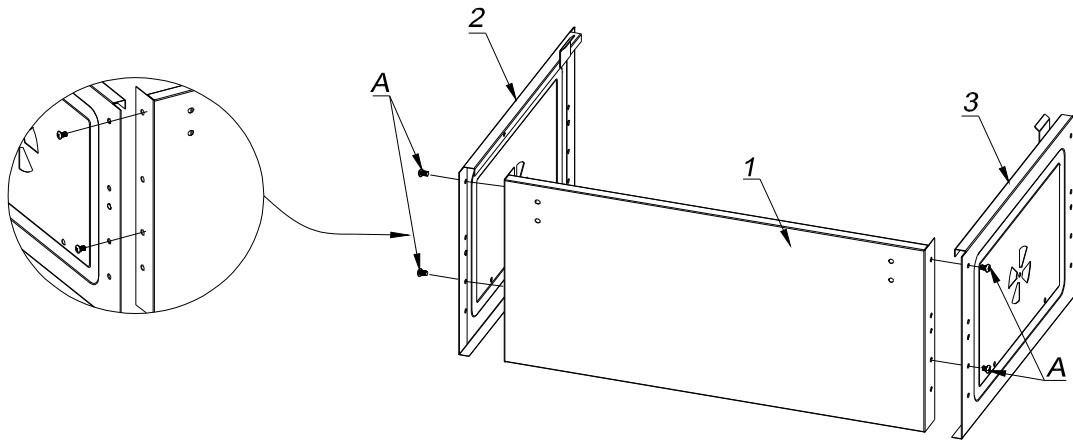
C	M6x45 Bolt			4 pcs
D	M6x70 Bolt			2 pcs
E	M5x16 Bolt			4 pcs
F	M5x28 Bolt			2 pcs
G	M6 Half Screw Thread Bolt			4 pcs
H	M6 Nut			9 pcs
I	M10 Nut			2 pcs
J	Hinge Pin			3 pcs
K	Cotter Pin			4 pcs
L	D6 Washer			13 pcs
M	D6 Spring Washer			13 pcs
N	M5x28 Half Screw Thread Bolt			1 pcs

Screwdriver and spanner are required to assemble the Barbecue.

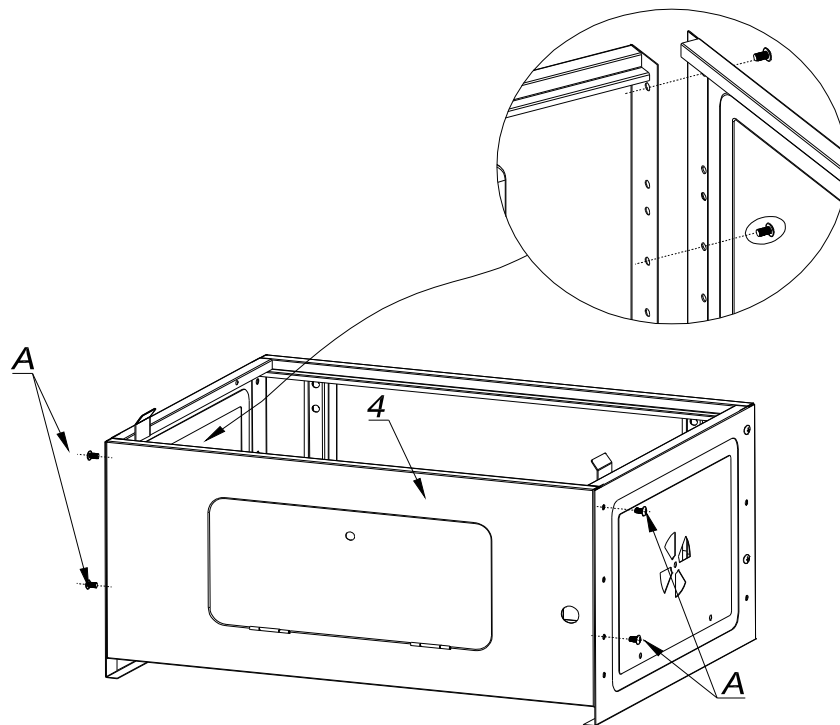
- Dispose of all polythene packing carefully and keep out of the reach of children.
- Please read the section on barbecue safety prior to using your Barbecue.
- Please read all instructions carefully and keep outer packaging to refer to photograph of finished product in case of difficulty

ASSEMBLY

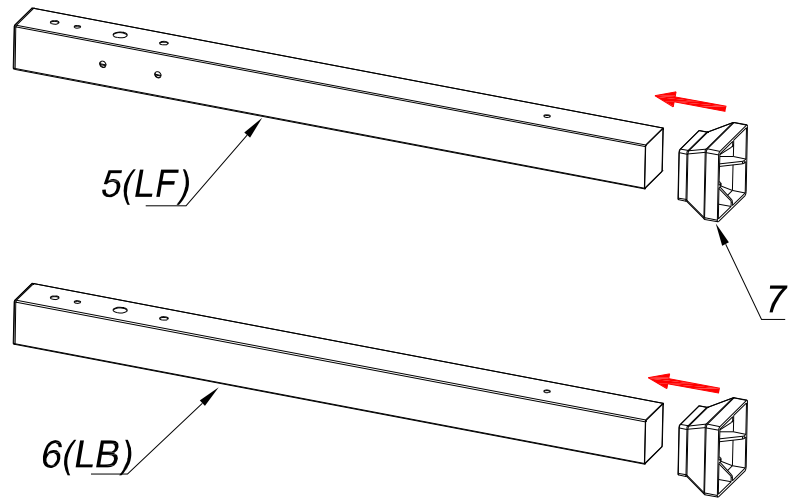
STEP 1



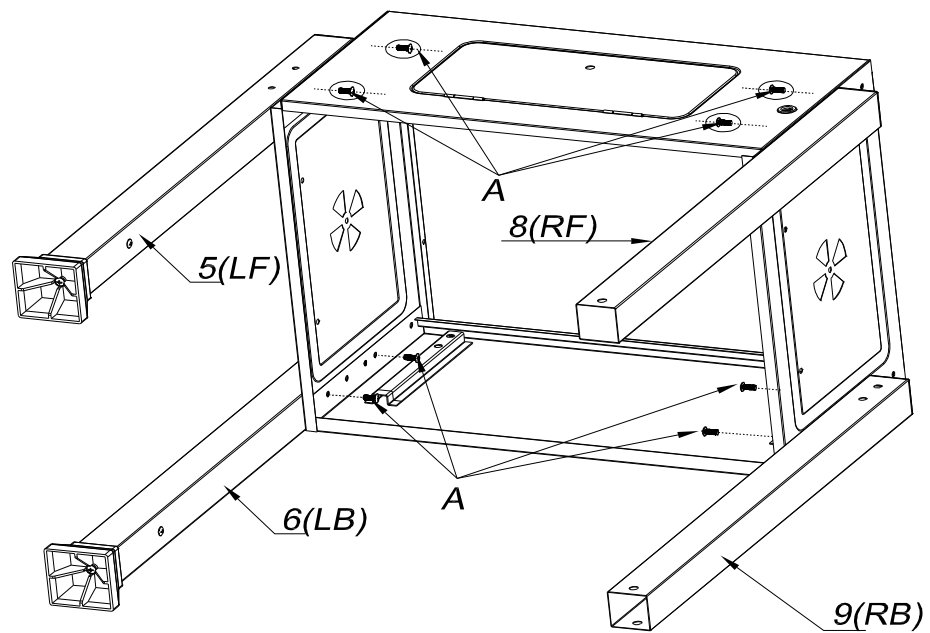
STEP 2



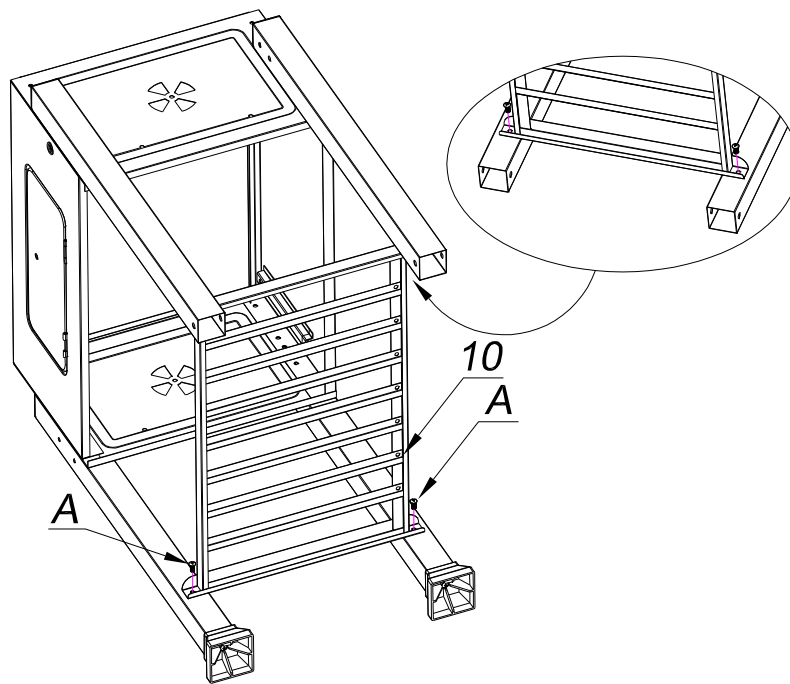
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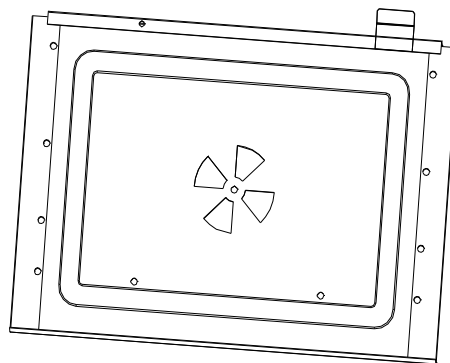
STEP4



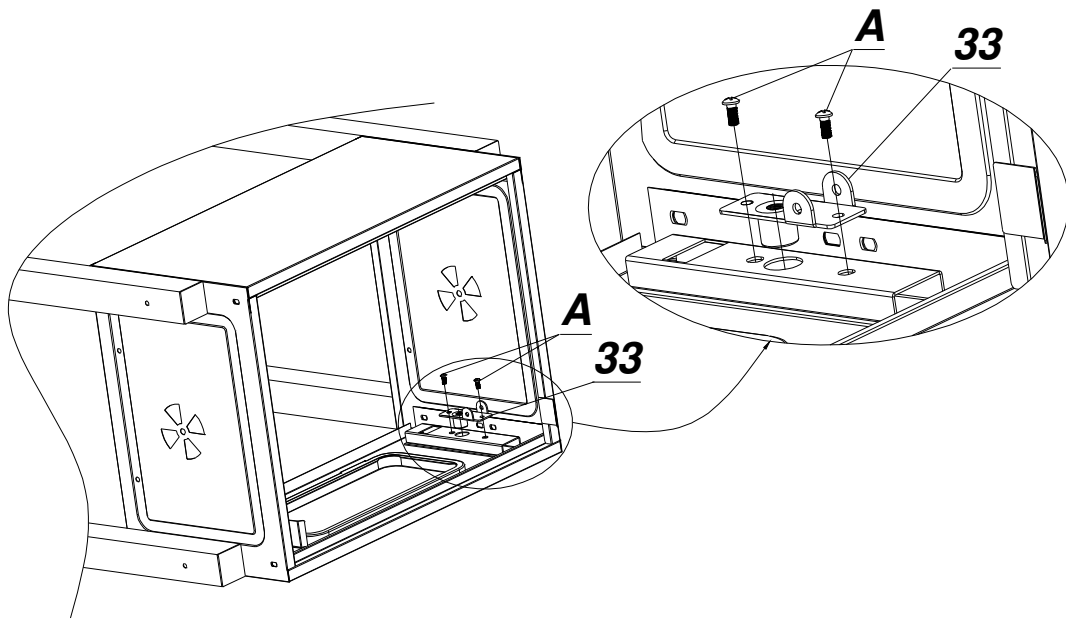
STEP5



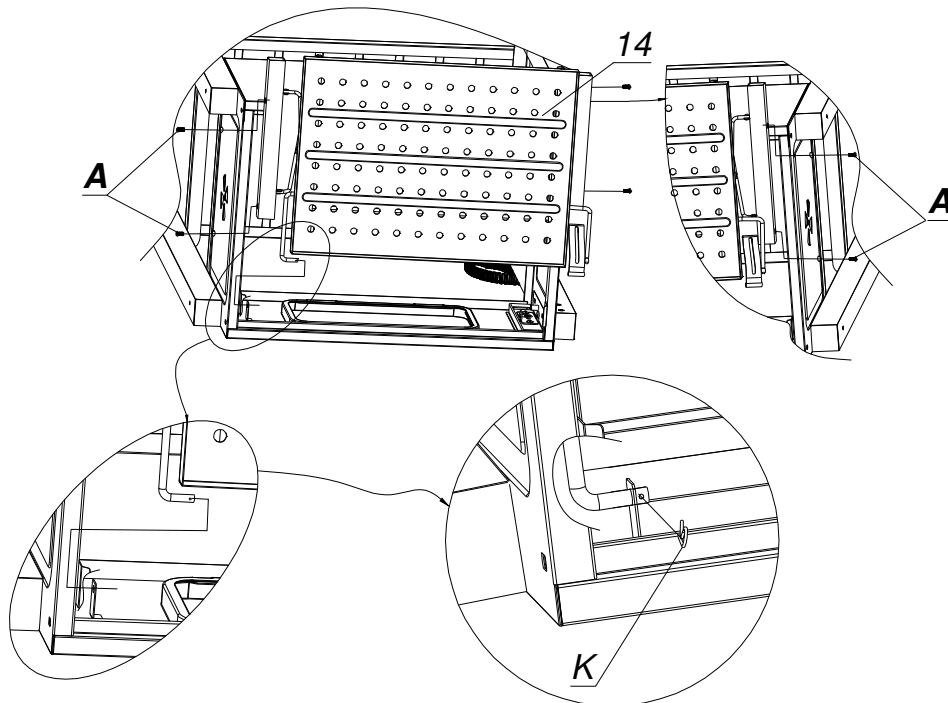
STEP6



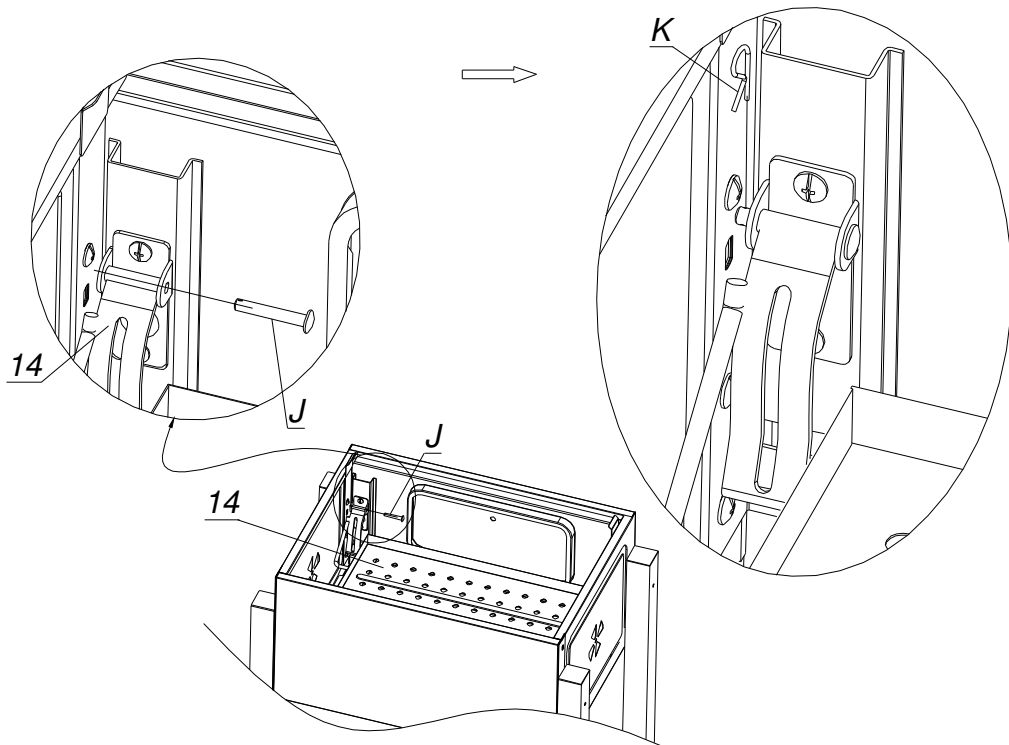
STEP7



STEP8 (REQUIRES TWO PEOPLE)

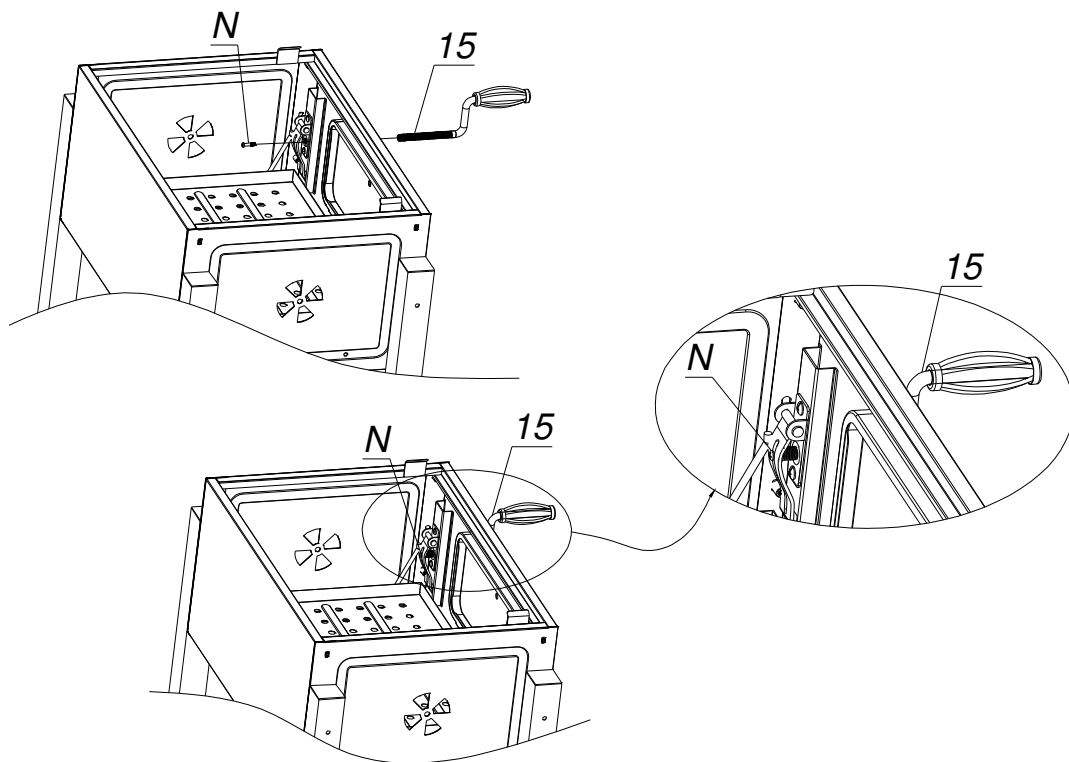


STEP9

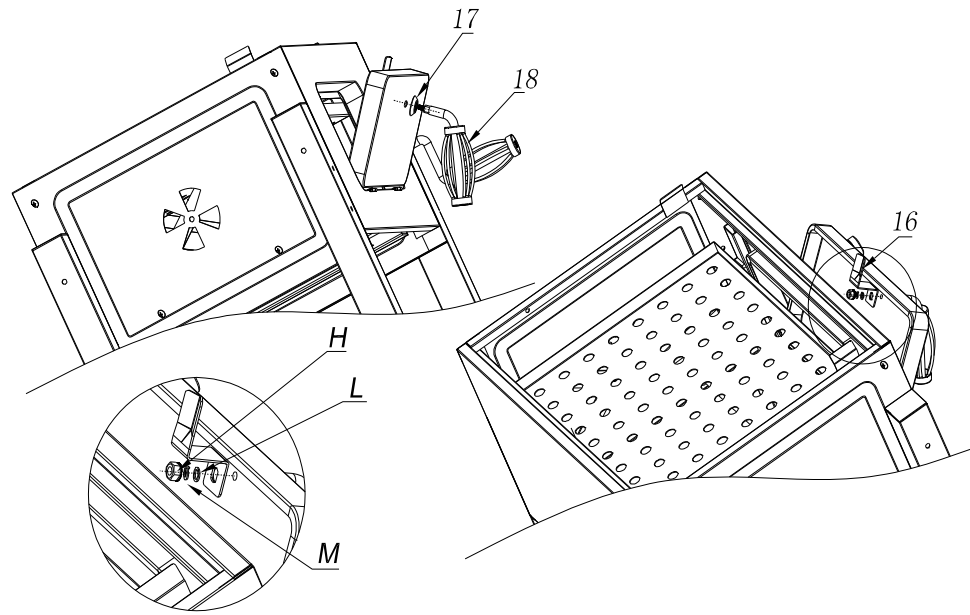


Note: Lift up charcoal pan to align and insert hinge pin (Part #J).

STEP10



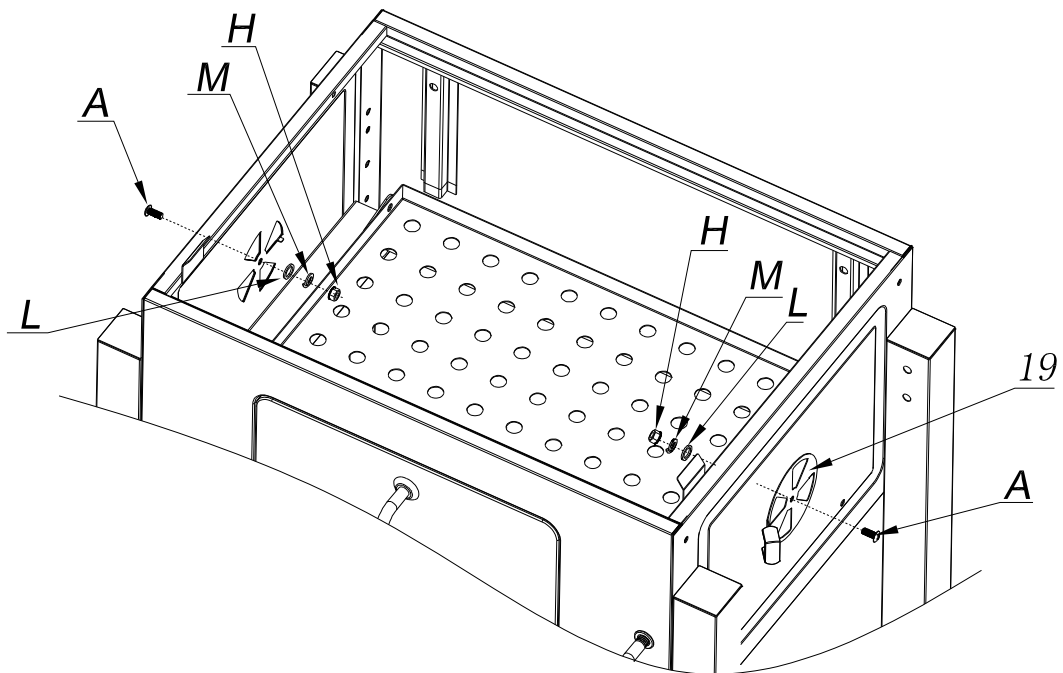
STEP11



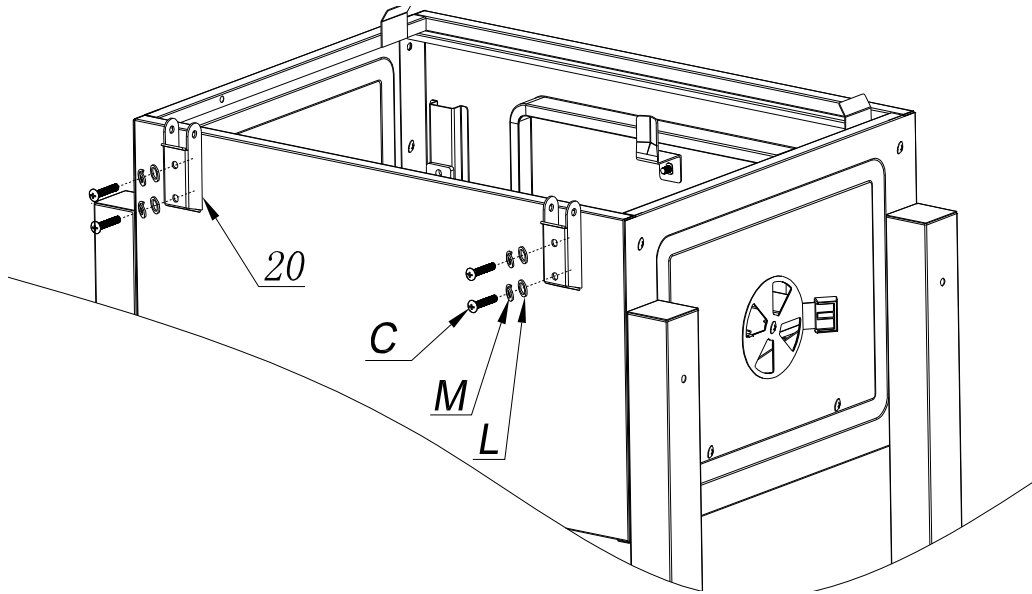
Note:

Charcoal door locking level (Part#16) should be vertically aligned with charcoal door handle(Part#18).

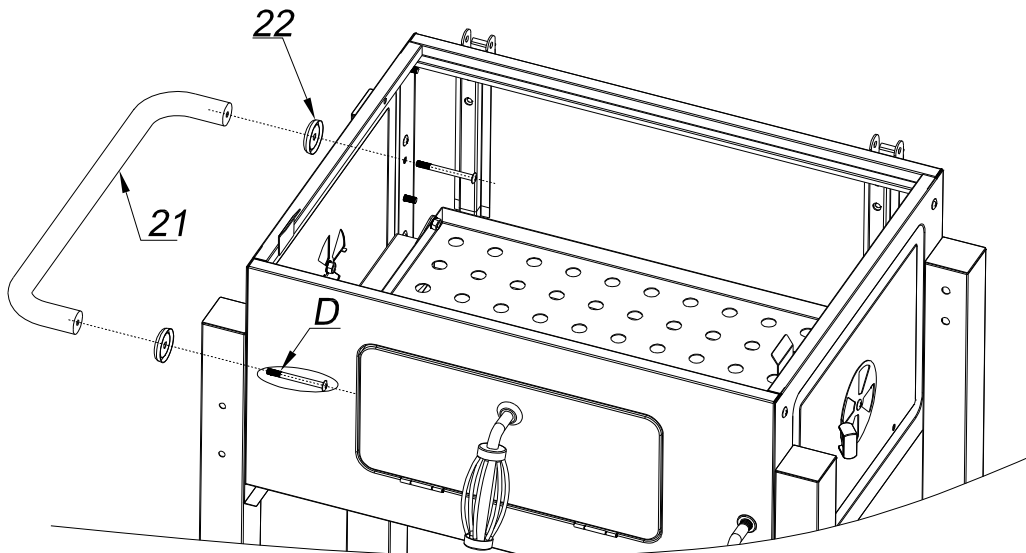
STEP12



STEP13

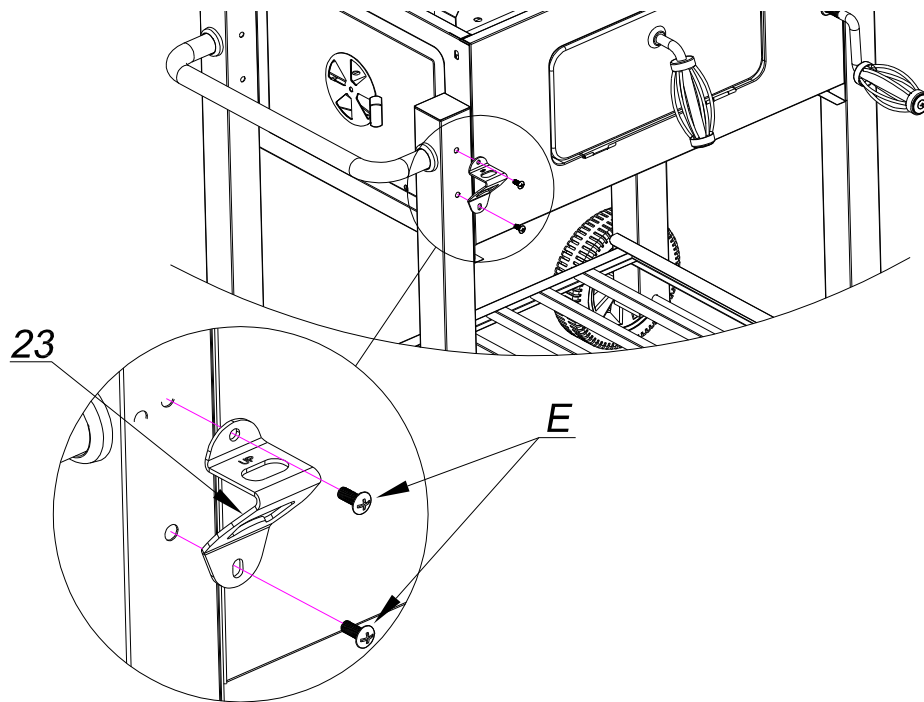


STEP14



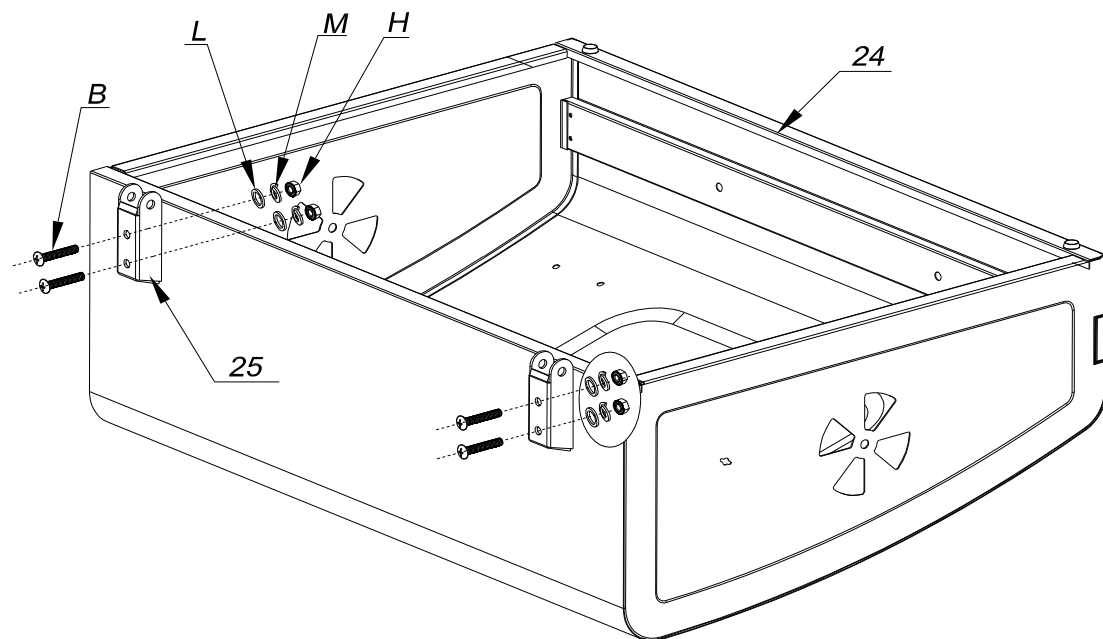
Note: Adjustable the charcoal pan to the lowest position to easy assembly the cart handle.

STEP15

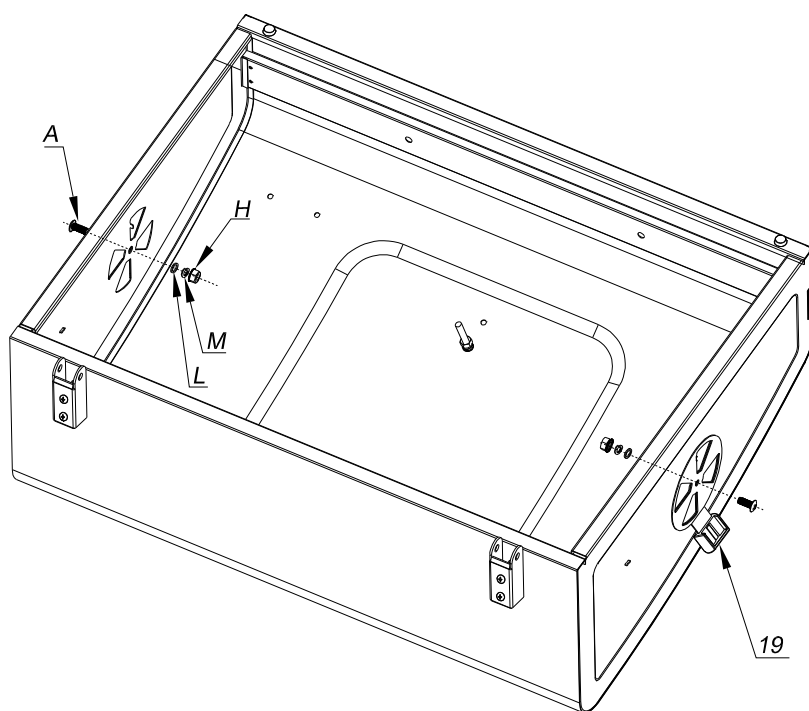


Note: If holes in the bottle opener do not match up to the holes in the leg of the grill, barely place the top screw in first and do not tighten. Then place the bottom screw in. Tighten both screws.

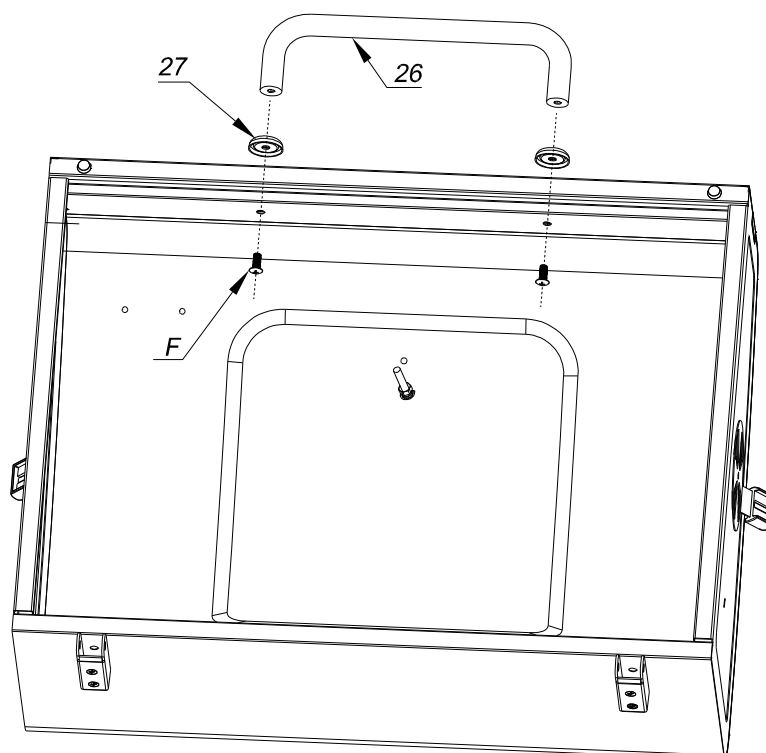
STEP16



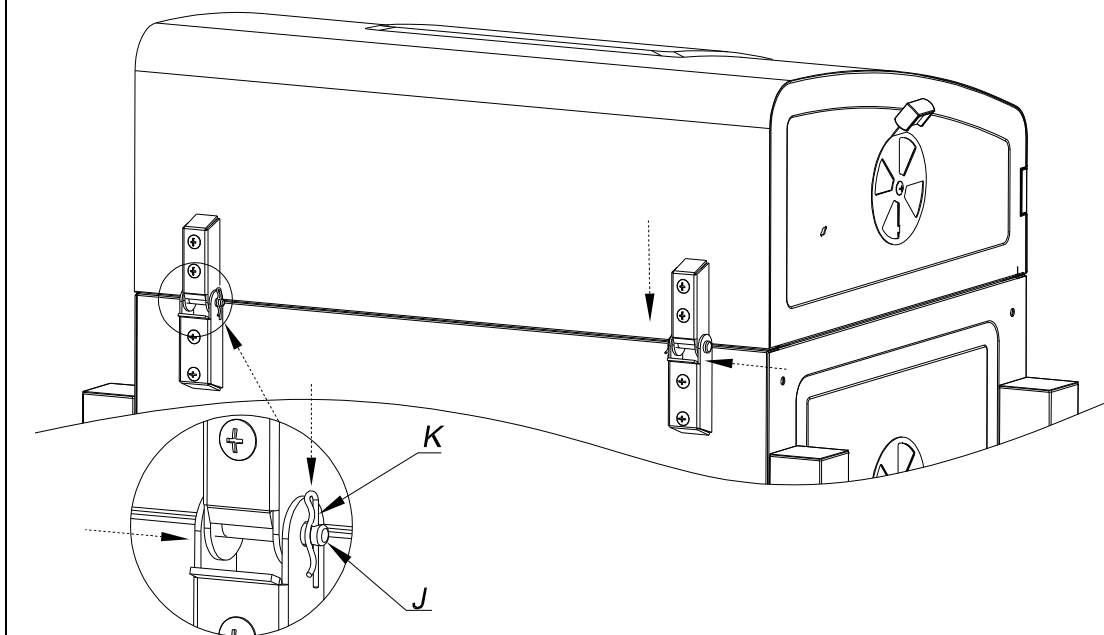
STEP17



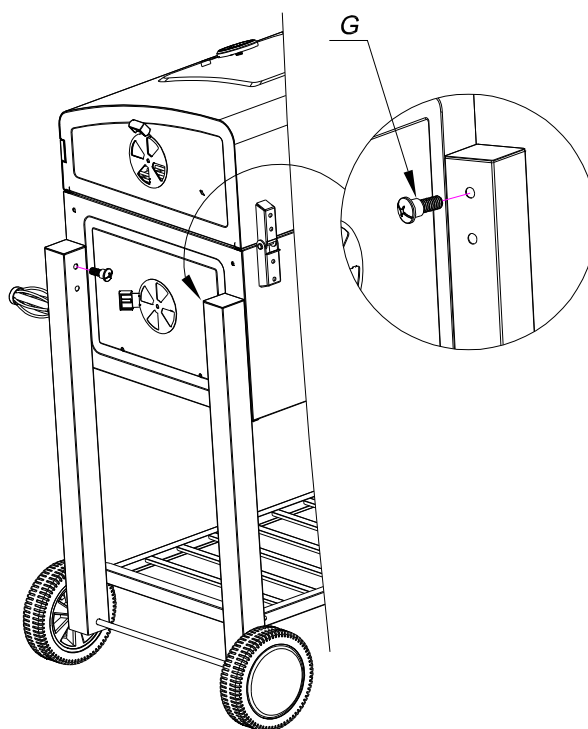
STEP18

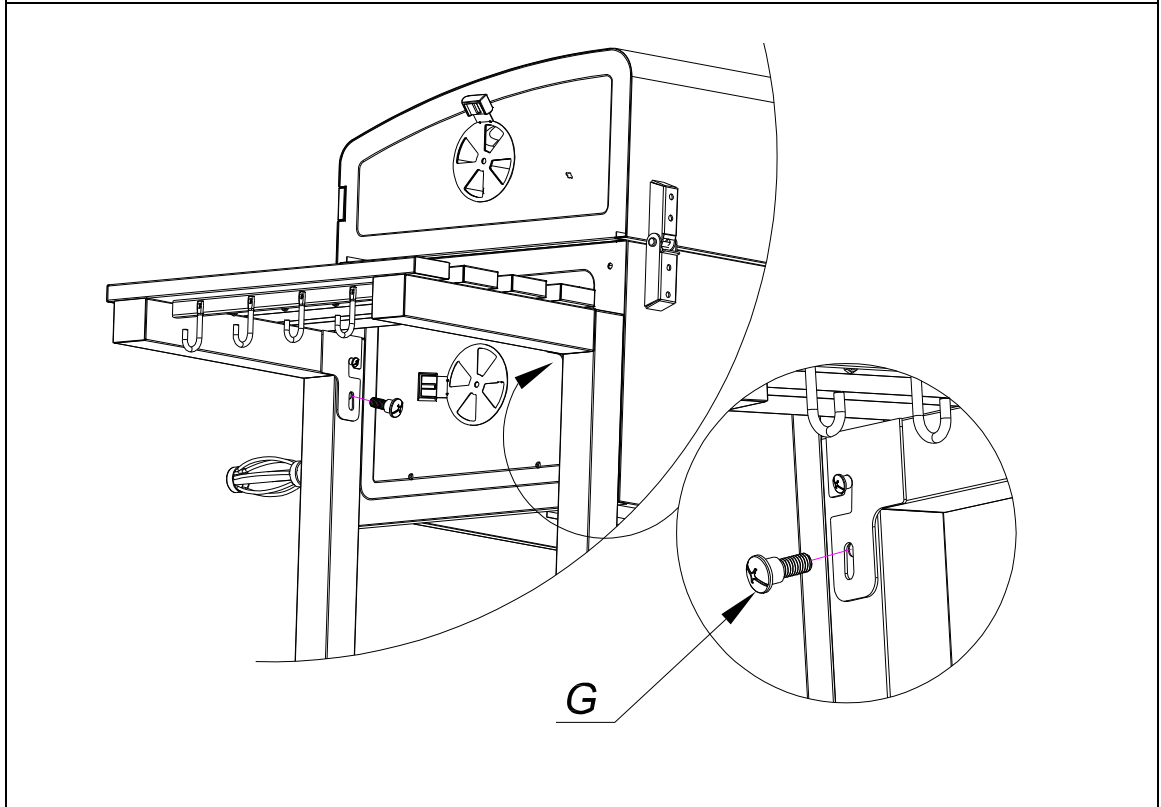
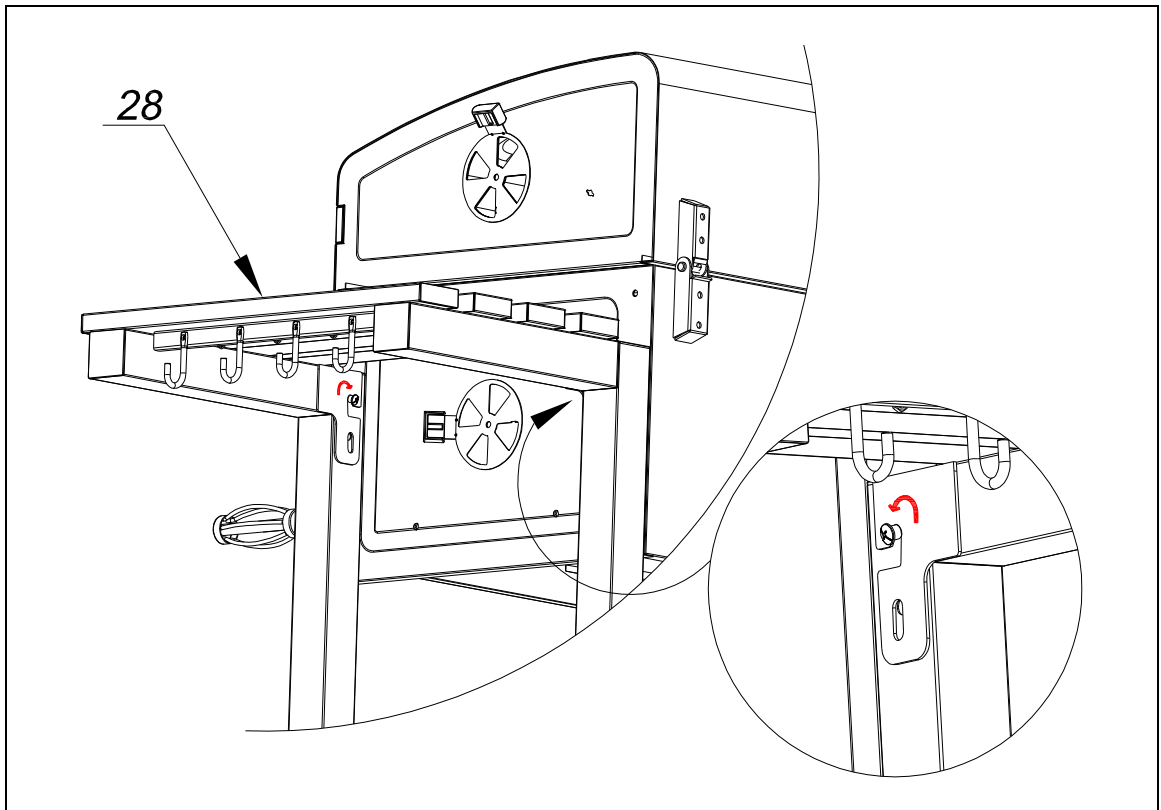


STEP19

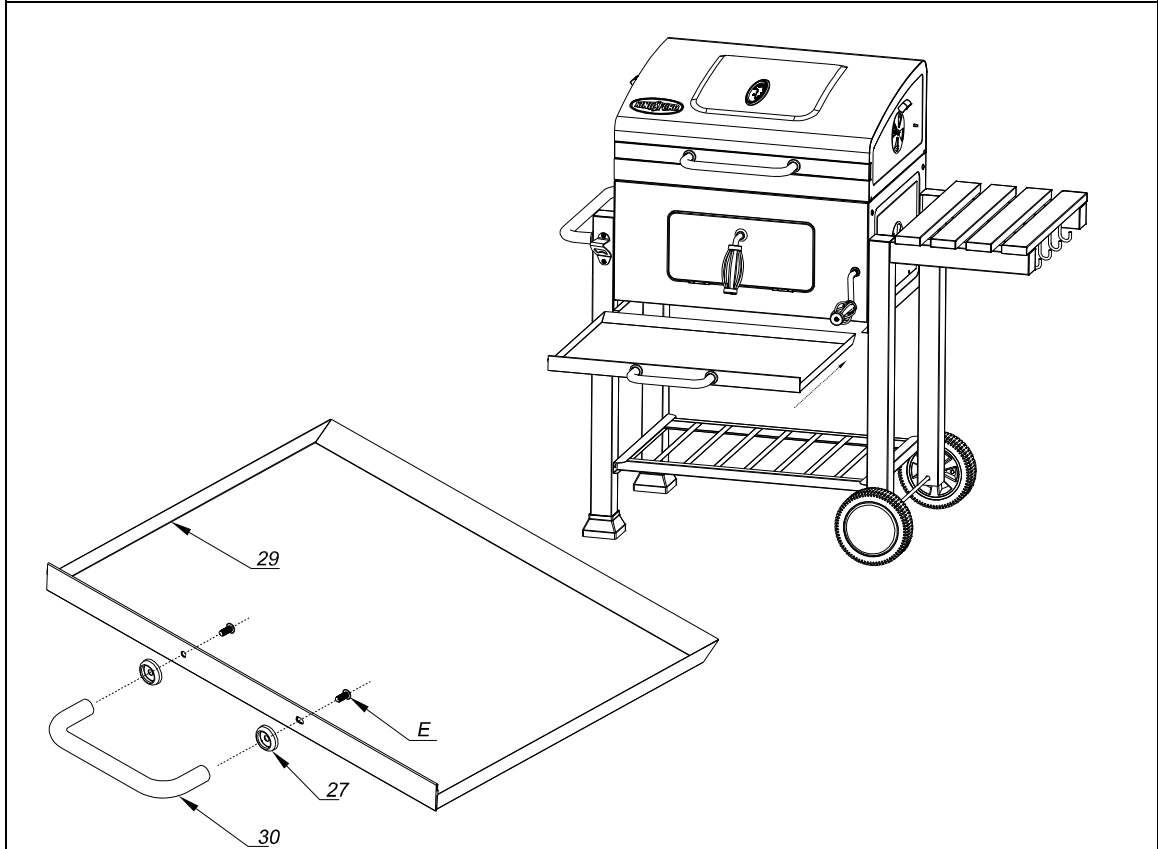


STEP20

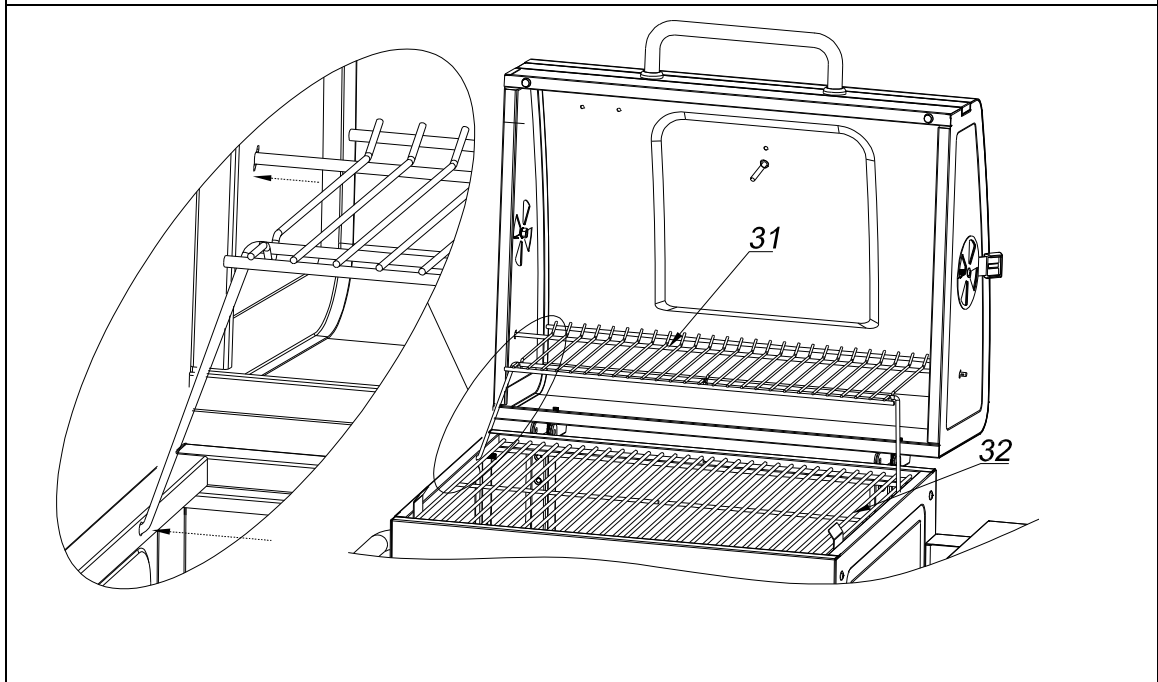




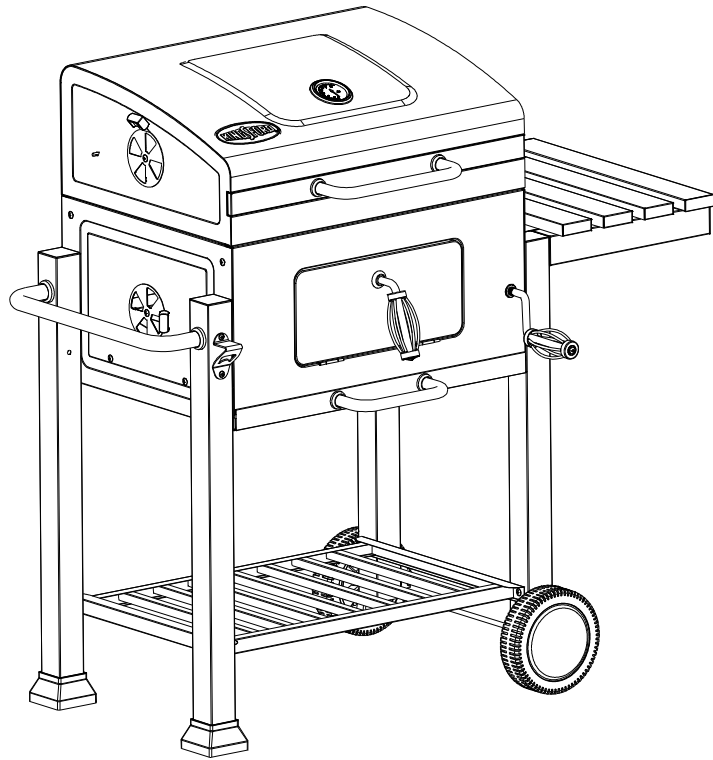
STEP21



STEP22



Finish



Instructions for use

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.
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 spilt fluid 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 it is not you may need to apply more lighting fluid/gel.

CAUTION: Apply the lighting fluid/gel carefully in small amounts. Over application can be dangerous.

 - f. Do not squirt liquid onto burning charcoal.

Method 2 - Lighting Blocks

- a. Place three or four Lighting Blocks in the centre of the barbecue firebowl 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 or cooking in 30-40 minutes, or when even white 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. Always wear oven gloves when handling.

Warning

ATTENTION! This barbecue will become very hot, do not move it during operation.
Do not use indoors
CAUTION! Do not use spirit or petrol for lighting or re-lighting! Use only rereighters complying to EN1860-3!
WARNING! Keep children and pets away.
Never touch metal parts which may be hot.
Never handle charcoal after lighting.
Do not attempt to light barbecue if lighting fluid has been spilt over clothes.

6. Do not barbecue indoors - Burning of charcoal can produce Carbon Monoxide - this is a poisonous gas which in an enclosed space can cause Death.
7. The barbecue requires approximately 30 mins for the coals to be red hot enough to begin cooking.
8. Do not cook before the coals have a coating of ash.
9. Temperature on hood is for reference only.

Barbecue safety hints

1. Stand your barbecue on a safe, level surface, away from flammable items such as wooden fences or over-hanging tree branches. NEVER USE your barbecue indoors or in confined areas and you

MUST ensure there is at least 1 metre clearance around all of the barbecue.

2. Caution! Do not use spirit or petrol for lighting or re-lighting! Use only firelighters .
3. Once lit DO NOT move your barbecue or leave it unattended.
4. Keep children and pets a safe distance from the barbecue.
5. Keep a fire extinguisher or fire blanket handy.
6. Remember that hot fat may drip from the bottom of the fire bowl.
7. During use the barbecue will become hot, so only handle lids etc with an oven glove.
8. Ensure that the barbecue has completely cooled before removing the ash.
9. Cover the bottom of your barbecue with coal to a depth of no more than 5cm (2in).
10. The coals are hot enough to start cooking when they're glowing red with a powdery grey surface.
11. Never put hot ashes straight into a dustbin or wheelie bin - they could melt the plastic and cause a fire.

Barbecue helpful hints

1. To make it easier to clean your barbecue after use line the fire bowl 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 barbecue and reflect the heat more efficiently on to the food.

2. Charcoal is available in lump wood form (large irregular pieces) and as briquets (uniformly sized pieces). As a guide lumpwood charcoal is best in barbecues for quickly cooked foods such as sausages and burgers whilst briquets 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 cinders, sand or a fine water spray.

6. 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. Do not leave your barbecue outside unprotected.

Barbecue food safety

Following food safety guidelines are important to prevent harmful bacteria from multiplying and causing illness. These simple guidelines will help to make sure you are grilling food safely.

Burgers

Cook all burgers until the juices run clear and there are no pink bits - never serve rare.

Thick burgers, either bought or homemade, are difficult to cook thoroughly on a barbecue. Cook first in the oven at 200°C for 15 minutes, then brown on the barbecue, checking that the juices run clear before serving.

Chicken

Never serve chicken under cooked. Cook all chicken until juices run clear.

Ensure frozen chicken is thoroughly defrosted.

Only use small pieces of chicken on skewers, or fillets on the barbecue.

Chicken on the bone, like drumsticks should be cooked in the oven first and transferred to the barbecue for crisping.

Other Meats

Sausages and any other minced meat products, cook thoroughly as for burgers to a core temperature of 70°C.

Steak/ chops or similar whole pieces of lamb/ beef may be served rare, as long as all the outside surfaces are well browned.

Handling raw meat

Germs from raw meat can move easily onto your hands, and then onto anything else you touch, including food that's cooked and ready to eat. This is called cross-contamination.

Cross-contamination can happen if raw meat touches anything that then comes into contact with other food. This includes plates, cutlery, tongs and chopping boards.

Safety essentials

Some easy steps to help prevent cross-contamination are:

- Use separate utensils (plates, tongs, containers) for cooked and raw meat.
- Wash your hands every time you touch raw meat.
- Never put cooked food on a plate or surface that's had raw meat on it.
- Keep raw meat in a sealed container away from foods that are ready to eat, such as salads and buns.
- Any frozen meat should be properly thawed before you cook it.