

# BUILD IN GRILL & BAKE BARBECUE



**Simple Assembly Instructions - Please keep for future reference**



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

1. Do not use indoors. Always site your barbecue outdoors and on level ground away from trees and wooden fencing.
2. CAUTION! Do not use spirit or petrol for lighting or re-lighting. Use a specially formulated barbecue lighting fluid, gel 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 fluid/gel as the charcoal may still be hot and cause a flare-up
5. WARNING! keep children and pets away from the barbecue area.
6. ATTENTION! This barbecue will become very hot. Do not move it during operation.
7. Always wear oven gloves when handling your hot barbecue.
8. Make sure that the barbecue has completely cooled before removing the ash.
9. Flame-ups can occur if hot fat drips onto the burning charcoal. Keep a water sprayer handy to extinguish the flames.

## Helpline Details

Tel - 01282 478200

Email - [sales@rectella.com](mailto:sales@rectella.com)

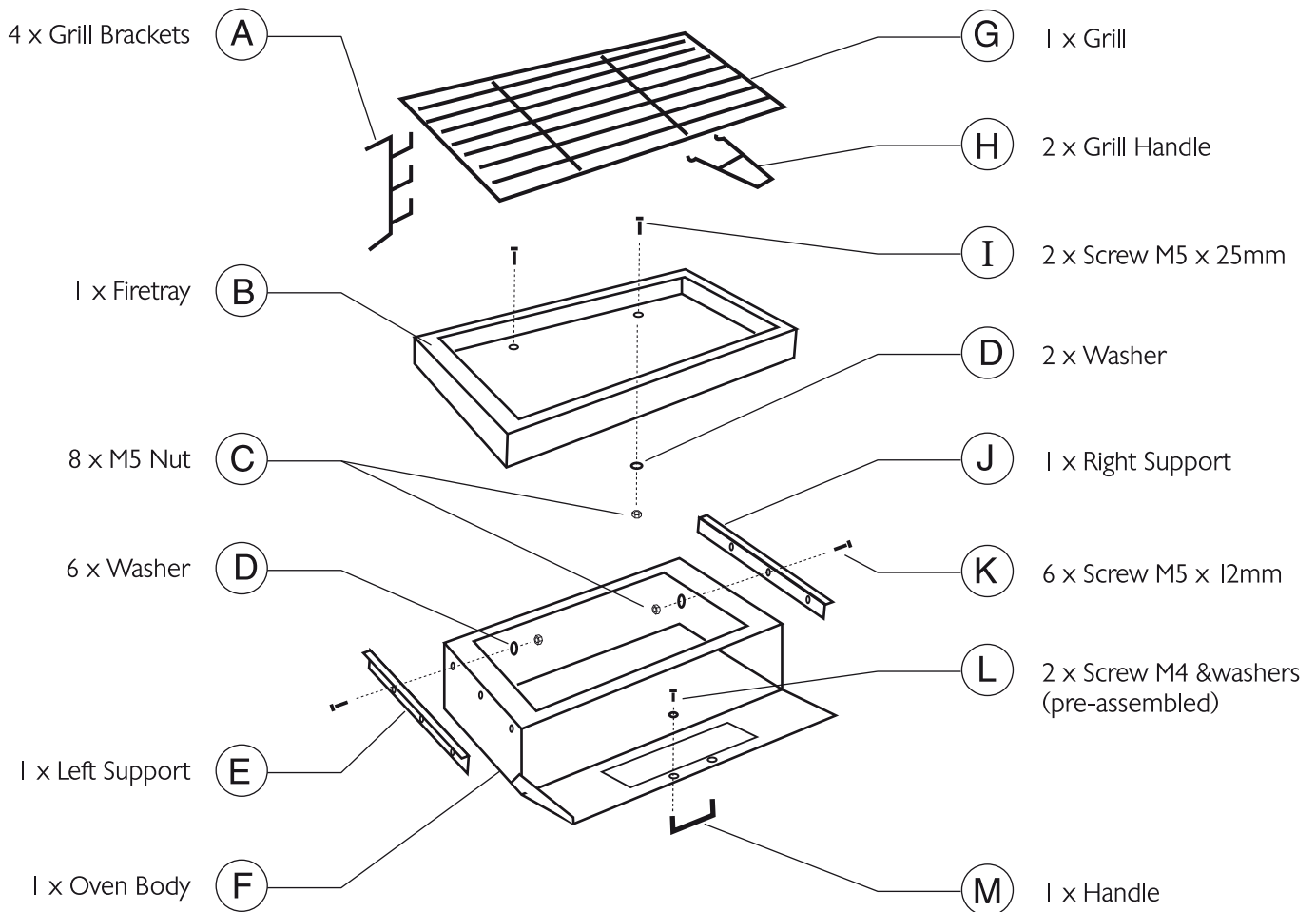
Web - [www.barbequick.com](http://www.barbequick.com)

Rectella International Ltd. Bancroft Rd, Burnley. Lancs. BB10 2TP

# Components

Items pre-assembled:-

- 1 x Oven door hinge assembly. May need adjusting to give correct tension on oven door.
- 1 x Oven door handle may be pre-assembled. Needs removing and replacing on outside of door.



## Assembly Instructions

### Important

Please read the following instructions carefully and completely BEFORE attempting to assemble the barbecue. Keep all polythene wrappers away from children and dispose of all wrapping cartons thoughtfully. Great care is taken during the manufacture of your barbecue to eliminate sharp edges. However, please take care when assembling the barbecue to avoid injury

TOOLS NEEDED: M5 SOCKET SPANNER OR ADJUSTABLE SPANNER & MEDIUM CROSS HEAD SCREWDRIVER.

Check all parts carefully and compare them to the parts listing.  
Report any missing parts to the helpline listed on page 5 of these instructions.

1. Fasten Left Support (E) and Right Support (J) to Oven Body (F) using 6 x screws, washer & nuts (K)(C)(D)

NOTE : ENSURE SUPPORTS PROTRUDE FROM BACK OF OVEN APROX 28MM

2. Fasten Handle (M) to outside of oven door using 2 x screws and washers (L) .

3. Fasten 2 screws (I) through holes in Firetray (B) with nuts & washers (C)(D)

NOTE: DO NOT FASTEN TO ANY THING, THESE ARE FIRETRAY STOPS THAT LOCATE BEHIND THE OVEN

# Building your brick base

BRICKS NOT PROVIDED - APPROXIMATELY 115 NEEDED.  
BASED ON BRICK SIZE 215mm x 100mm x 65mm. IF A DIFFERENT BRICK SIZE IS USED THEN THE DIMENSIONS MUST BE WORKED OUT AND PLANNED THOROUGHLY.

## Stage One - Base

SITE YOUR BARBECUE IN A SAFE PLACE AWAY FROM ANY BUILDINGS AND TREES ETC.

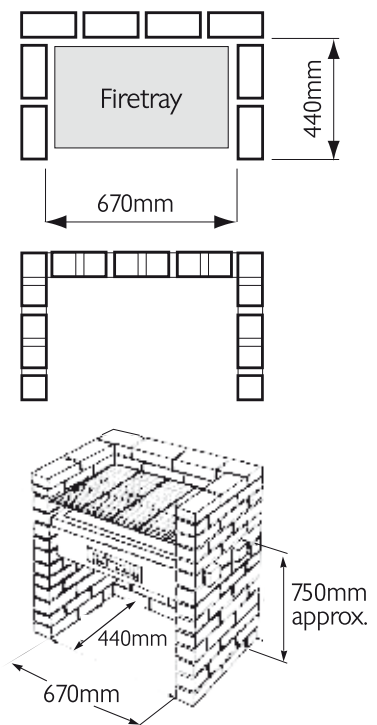
The mortar mix for building with should be 6 parts sand and 1 part cement, or use ready mix brick laying mortar available from most DIY stores. Build to brick plan shown and note that dimensions are approximate. Test the unit for fitting correctly.

Lay the firetray on the floor in position and build the first layer of bricks around it placing mortar below and in between each brick. Leave a gap between 5mm and 8mm clearance at each side of the firetray.

NOTE : THE FIRETRAY NEEDS TO SLIDE OUT EASILY TO EMPTY THE ASHES.

Repeat the next layer overlapping the joints below with full bricks and using half bricks where necessary.

Repeat layers alternately until you have nine layers complete. KEEP CHECKING FIRETRAY STILL FITS IN EACH LAYER



## Stage Two - Supports

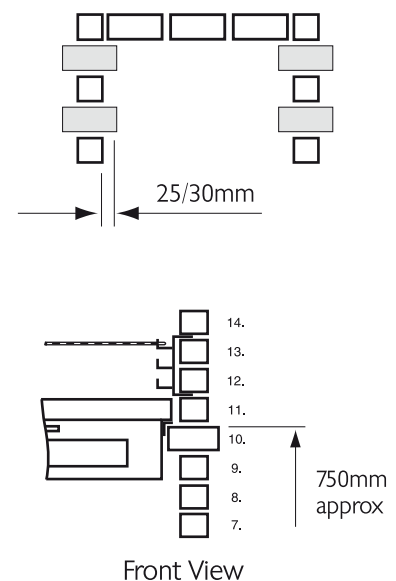
On the tenth layer place 4 header bricks as shown protruding 25/30mm inside to support the oven on which the firetray will sit. (height approx 750mm) Add other bricks as shown.

NOTE : CHECK THE OVEN FITS AND RESTS ON BRICKS AND THE SUPPORTS PREVENT OVEN SLIDING TO THE BACK.

Starting again as the first layer build 4 more layers then insert the Grill brackets 2 each side below the 12th and above the 13th row while the mortar is still pliable. Test the Grill gently in position and adjust the brackets to fit between the grill rods.

After 2 days, mortar should have set hard and you can now place your oven onto the supporting bricks. Place your firetray immediately on the top of the oven with the 2 screws dropping behind the oven. Place the grill on the highest grill support ready for lighting.

Your **barbecue** is now ready for use.



# How to start your BBQ

Make sure the assembly instructions have been followed correctly and the firetray stops are located behind the oven.

## HOW TO LIGHT

We recommend you light your Lumpwood / briquettes with Bar-Be-Quick Lighting Fluid, Gel or Cubes.

## USING CUBES (If using traditional lumpwood or briquettes)

Place two or three cubes in the firetray.

Pile the Lumpwood / briquettes over the cubes in a pyramid shape, ensuring sufficient air space around the cubes to allow to burn with a flame, then light the cubes.

## USING LIGHTING FLUID or GEL (If using traditional lumpwood or briquettes)

Pile the Lumpwood / briquettes in a pyramid shape. Cover generously with Lighting Fluid or Gel.

After approximately 1 minute light with a match or taper.

When burning is established, spread the fuel out evenly. After lighting, the barbecue should be ready for cooking in approx. 30 min. The barbecue is ready when the flames have ceased and charcoal has a coating of white ash.

Make sure the cooking grill is fully located in the supports before cooking commences.

More charcoal can be added if required.

# Care and Maintenance

Before placing the grill on the barbecue spray with vegetable oil to prevent food from sticking to the grill

To make it easier to clean your barbecue after use, line the firetray with aluminium cooking foil, shiny side up. This process will lengthen the life of your barbecue and reflect the heat more efficiently onto the food.

Charcoal is available in lumpwood form (large irregular pieces) and briquettes (uniform pieces). As a guide lumpwood works best for quick cook foods such as sausages and burgers, whilst briquettes are more suitable for slower cooking or roasts as they burn hotter and longer. Instant lighting lumpwood is also available, just light the bag.

Do not use more than 3kg of charcoal with this barbecue. It's not advisable to completely fill the firetray as the barbecue may become too hot to cook successfully.

When using the oven for cooking the barbecue must be well alight for about 1 hour to reach cooking temperature. Food can be cooked on the grill and stored in the oven to be served later, or part cooked in the oven and finished on the grill later

The oven temperature will vary depending on the charcoal used, but can also be controlled by slightly opening the oven door. Add charcoal to firetray when required to maintain the cooking temperature.

To clean your barbecue remove the firetray and soak the grills in hot soapy water as soon as possible after use. Alternatively clean the grill with a barbecue cleaner and brush.

To prevent weather damage remove grill, firetray and oven from bricks and store in a dry place

*To purchase all your barbecue essentials visit [www.barbequick.com](http://www.barbequick.com)*