

# Classic Barrel BBQ

User Instructions - Please keep for future reference

ArtVer#2



**Imported by:**  
KCT Direct  
Glebe Farm, Old London Road  
Copdock  
Ipswich, Suffolk  
IP8 3JN  
United Kingdom

User Instructions - Please keep for future reference

**IMPORTANT** – Carefully remove any packaging before use, but retain the safety instructions. These instructions form part of the product.  
Please take note of all of the safety warnings listed in these instructions.  
Please read these instructions in their entirety and retain them for future reference.  
These instructions should be stored with the product.  
This product is for domestic use **ONLY** and should not be used commercially or for contract purposes.

## Safety Caution:

1. **DO NOT** use spirit or petrol for lighting or re-lighting!
2. Always stand your appliance outdoors and on level ground away from trees and wooden fencing.
3. **DO NOT** light the fire with petrol, paraffin, methylated spirit, lighter fuel or alcohol. Use a specially formulated appliance lighting fluid, paste or fire lighters.
4. **DO NOT** attempt to light the fire if lighting fluid has been spilt over clothing.
5. **DO NOT** try to re-light the fire with lighting fluid as the charcoal may still be hot and cause a flare up.
6. Keep children and pets at a safe distance from the appliance.
7. **DO NOT** attempt to move the appliance once it has been lit.
8. During use, always use protective gloves when touching any part of the appliance.
9. Make sure that the appliance has completely cooled before removing the ash.
10. Flare-ups can occur if hot fat drips onto the burning charcoal. Keep a water sprayer handy to extinguish the flame.
11. Always ensure the unit is fully extinguished and completely cool before applying any covers or storing away. Remember coal can remain hot for sometime and could re-light under certain conditions unless fully damped down and/or extinguished.
12. To prolong the life of the metal parts, do not leave the barbecue outside and unprotected from the weather. Ideally it should be stored in a garage or garden shed when not in use.
13. **NEVER** use water to extinguish the charcoal.

### ⚠ CAUTION!

To avoid damage to property, **ALWAYS** place this appliance on a surface which is suitably heat resistant as this unit will get extremely hot during operation.

### ⚠ WARNING!

Do not use this product indoors or in a confined space as it could lead to carbon monoxide poisoning.  
**DO NOT** leave flames or hot embers unattended.

### FIRST USE OF YOUR BBQ

1. Before first use and after cleaning, apply a light coat of vegetable oil or vegetable cooking spray to the surface of the cooking grills. This simple process will help reduce interior rusting.
2. Charcoal lighting fuel must be allowed to burn off prior to closing lid (approximately 20 minutes). Failure to do this could trap fumes from the charcoal lighting fuel in the BBQ and may result in a flash-fire or explosion when the lid is opened.
3. When coals are burning hot, close the lid. The barbecue should be heated up for approximately 30 minutes before it is used for the first time.

### LIGHTING

1. Remove lid, cooking grill, and make sure Ash Reciever is secured in place.
2. Place high quality charcoal on top of the charcoal grill. Use your preferred lighting fuel or firelighter which has been approved for lighting charcoal ONLY. If using fuel, wait 2 to 3 minutes for fuel to soak in.  
Store charcoal lighting fuel safely away from BBQ.

**WARNING: Never use charcoal that has been pre-treated with lighter fuel. Use only high grade plain charcoal or charcoal/wood mixture.**

3. Carefully light the charcoal and allow to burn until covered with a light ash prior to cooking. This will allow charcoal lighting fuel to burn off, and indicates that optimal grilling conditions have been reached. Spread the charcoal out evenly across the BBQ.
4. Place cooking grill on the support brackets.

### COOKING

1. Place food on the cooking grill in a single layer with space between each piece. This will allow heat to circulate evenly around all the food.
2. Close the lid and allow food to cook.
3. Always use a meat thermometer to ensure food is fully cooked before removing from BBQ.
4. Once finished with the BBQ, close the lid and air vents. This will starve the BBQ of oxygen and extinguish the charcoal. Allow BBQ to completely cool down before removing the Charcoal Grill, and sweeping ash into the Ash Reciever. Be sure to make sure the ash is not hot before discarding.

### FOOD COOKING INFORMATION

- Please read and follow this advice when cooking.
- Always wash your hands before and after handling uncooked meat and before eating.
- Always keep raw meat away from cooked meat and other foods.
- Before cooking ensure grill surfaces and tools are clean and free of old food residues.
- **DO NOT** use the same utensils to handle cooked and uncooked foods.
- Ensure all meat is cooked thoroughly before eating.
- **CAUTION** – eating raw or under cooked meat can cause food poisoning (e.g. bacteria strains such as E.coli).
- To reduce the risk of under cooked meat cut open to ensure it is cooked all the way through.
- **CAUTION** – if meat has been cooked sufficiently the meat juices should be clear and there should be no traces of pink/red juice or meat colouring.
- Pre-cooking large pieces of meat and joints is recommended before finally cooking on your BBQ.
- After cooking always clean the stainless steel grill, cooking surfaces and utensils.
- **DO NOT** cook until your charcoal has a coating of ash.

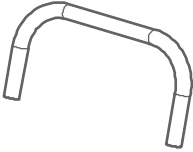
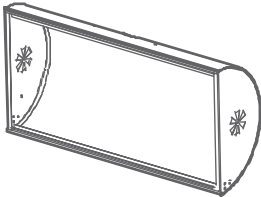
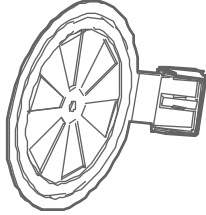
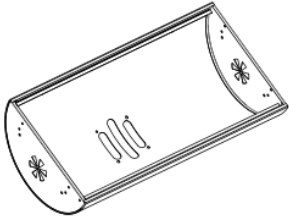
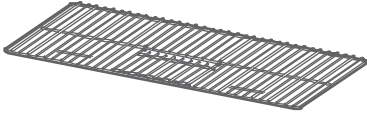
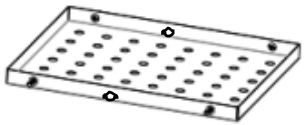
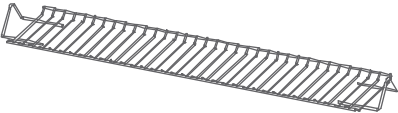
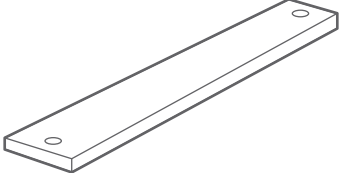
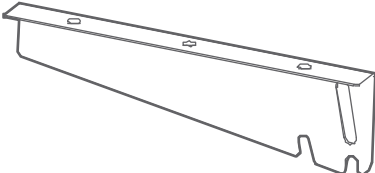
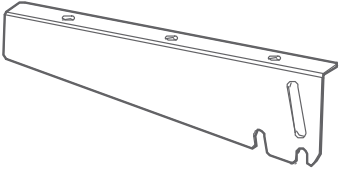
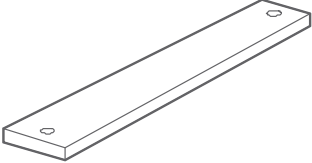
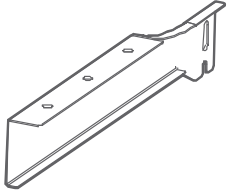
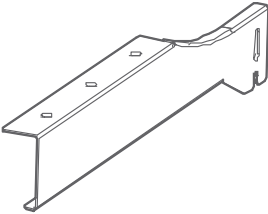
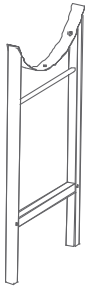
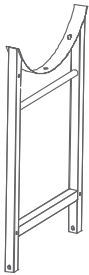
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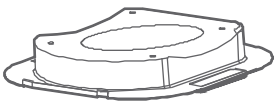
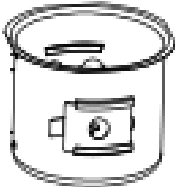
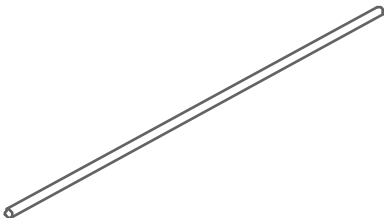
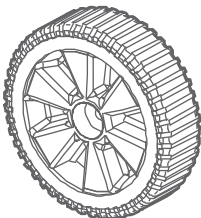
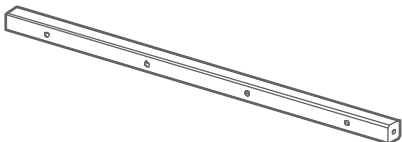
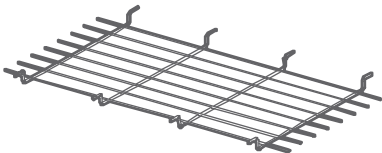
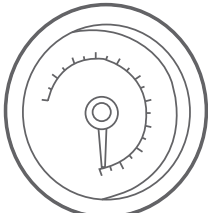
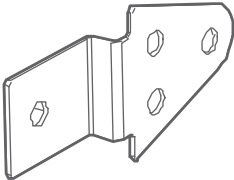
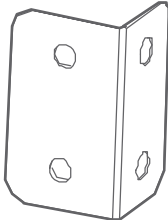
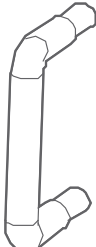
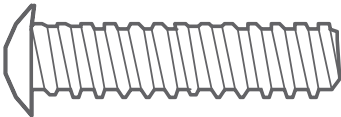
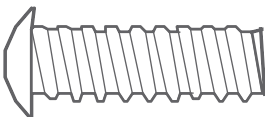
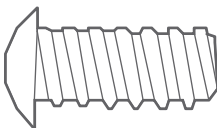
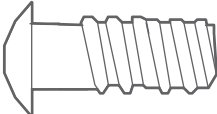
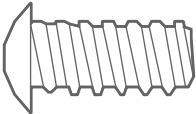
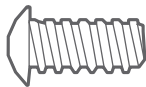
- To extinguish the unit – stop adding fuel and allow fire to die or douse with sand.
- **DO NOT** use water as this could damage the BBQ.

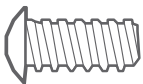
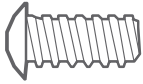
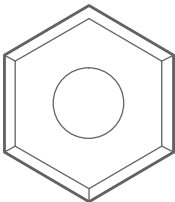
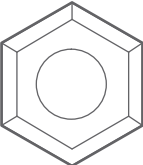
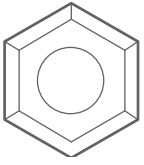
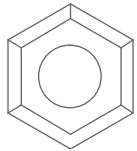
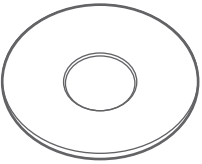
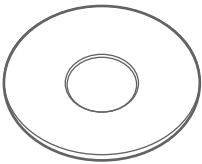
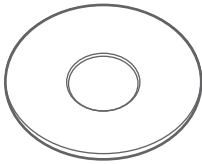
### STORAGE

- When not in use, cover the BBQ with a waterproof cover once completely cooled.
- Remove loose paint and rust with a wire brush when needed and re-paint using High Temperature Paint.
- This product will start to develop surface rust when placed outdoors. This is to be expected. To reduce surface rust, rub the oven with an oily rag after use.

# PARTS LIST

|                                                                                                     |                                                                                                     |                                                                                                       |
|-----------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------|
| <b>A</b> 2×<br>    | <b>B</b> 1×<br>    | <b>C</b> 4×<br>    |
| <b>D</b> 1×<br>    | <b>E</b> 1×<br>   | <b>F</b> 1×<br>    |
| <b>G</b> 1×<br>    | <b>H</b> 3×<br>   | <b>I1</b> 1×<br>  |
| <b>I2</b> 1×<br> | <b>J</b> 3×<br>  | <b>K1</b> 1×<br> |
| <b>K2</b> 1×<br> | <b>L1</b> 1×<br> | <b>L2</b> 1×<br> |
|                                                                                                     |                                                                                                     |                                                                                                       |

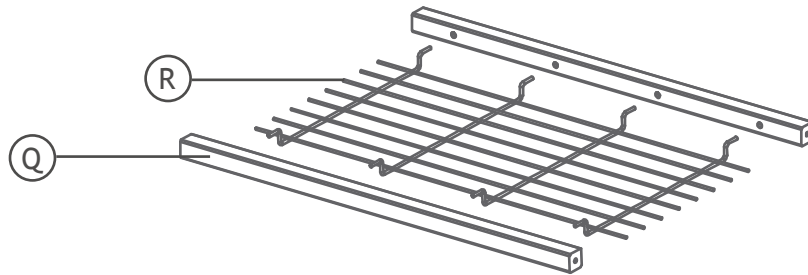
|                                                                                                                                              |                                                                                                                                   |                                                                                                                                     |
|----------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------|
| <b>M</b><br><br><b>1×</b>                                   | <b>N1</b><br><br><b>1×</b>                       | <b>N2</b><br><br><b>1×</b>                       |
| <b>O</b><br><br><b>1×</b>                                   | <b>P</b><br><br><b>2×</b>                        | <b>Q</b><br><br><b>2×</b>                        |
| <b>R</b><br><br><b>1×</b>                                  | <b>S</b><br><br><b>2×</b>                        | <b>T</b><br><br><b>1×</b>                       |
| <b>U</b><br><br><b>2×</b>                                 | <b>V</b><br><br><b>2×</b>                      | <b>W</b><br><br><b>2×</b>                      |
| <b>X1</b><br><br><b>4×</b><br>Screw M6 × 45mm             | <b>X2</b><br><br><b>6×</b><br>Screw M6 × 35mm  | <b>X3</b><br><br><b>4×</b><br>Screw M6 × 20mm  |
| <b>X4</b><br><br><b>2×</b><br>Half-threaded screw M6 × 20 | <b>X5</b><br><br><b>16×</b><br>Screw M6 × 12mm | <b>X6</b><br><br><b>12×</b><br>Screw M5 × 25mm |

|                                                                                                                       |                                                                                                                       |                                                                                                                   |
|-----------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------|
| <p>X7 6×</p>  <p>Screw M5 × 10mm</p> | <p>X8 6×</p>  <p>Screw M6 × 15mm</p> | <p>Y1 2×</p>  <p>Nut M8</p>    |
| <p>Y2 30×</p>  <p>Nut M6</p>         | <p>Y3 18×</p>  <p>Nut M5</p>         | <p>Y4 4×</p>  <p>Nut M4</p>    |
| <p>Z1 18×</p>  <p>Washer M5</p>      | <p>Z2 24×</p>  <p>Washer M6</p>      | <p>Z3 2×</p>  <p>Washer M8</p> |

# ASSEMBLY

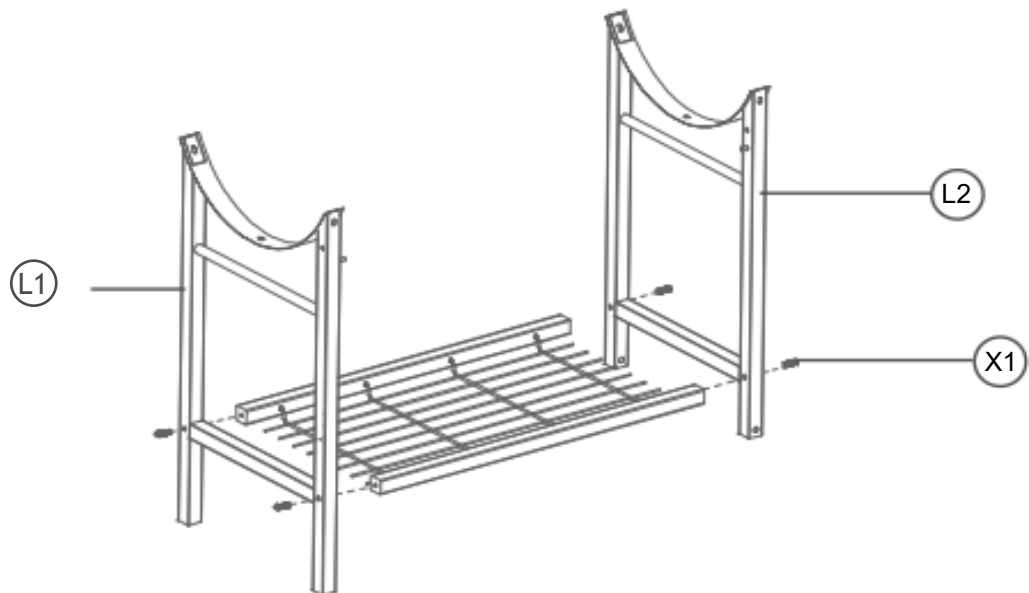
Note: Do not tighten the screws until fully assembled.

1



Attach the bottom shelf (R) to the metal tubes (Q).

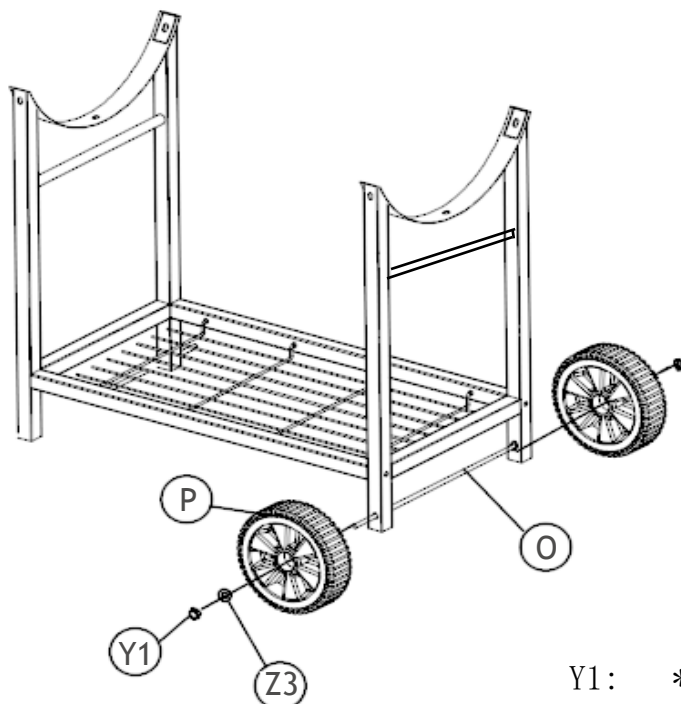
2



X1: \*4PCS

Attach the assembled bottom shelf to the short leg frame (L2) and long leg frame (L1) using the M6 × 45 screws (X1).

3

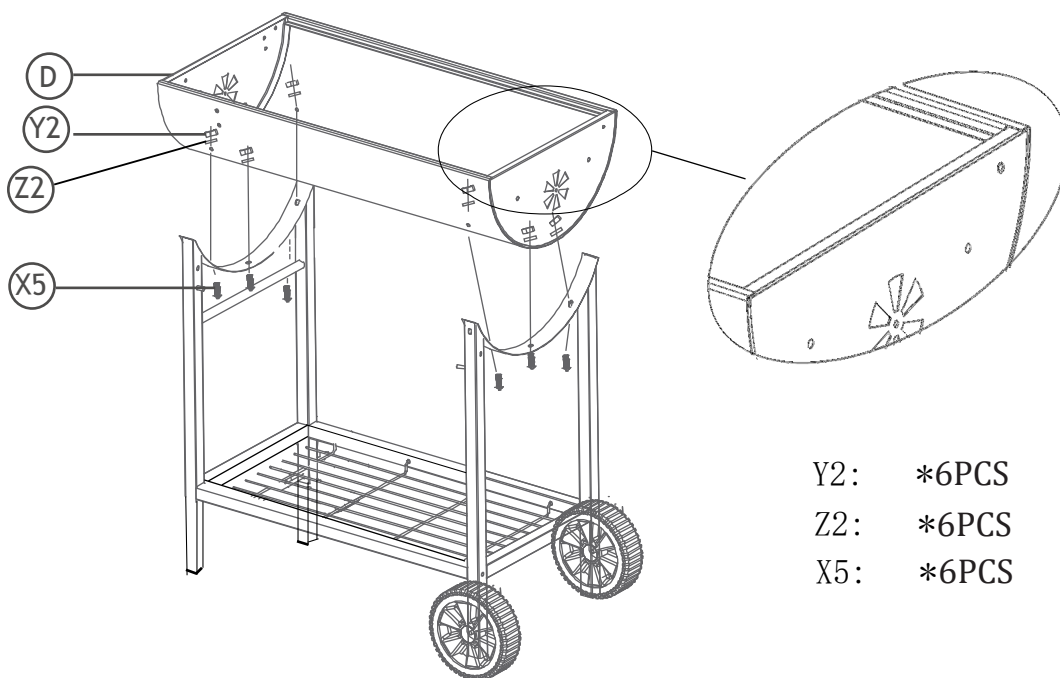


Y1: \*2PCS

Z3: \*2PCS

Fix the wheels (P) to the short leg frame using the axle (O), the M8 washers (Z3) and the M8 nuts (Y1).

4



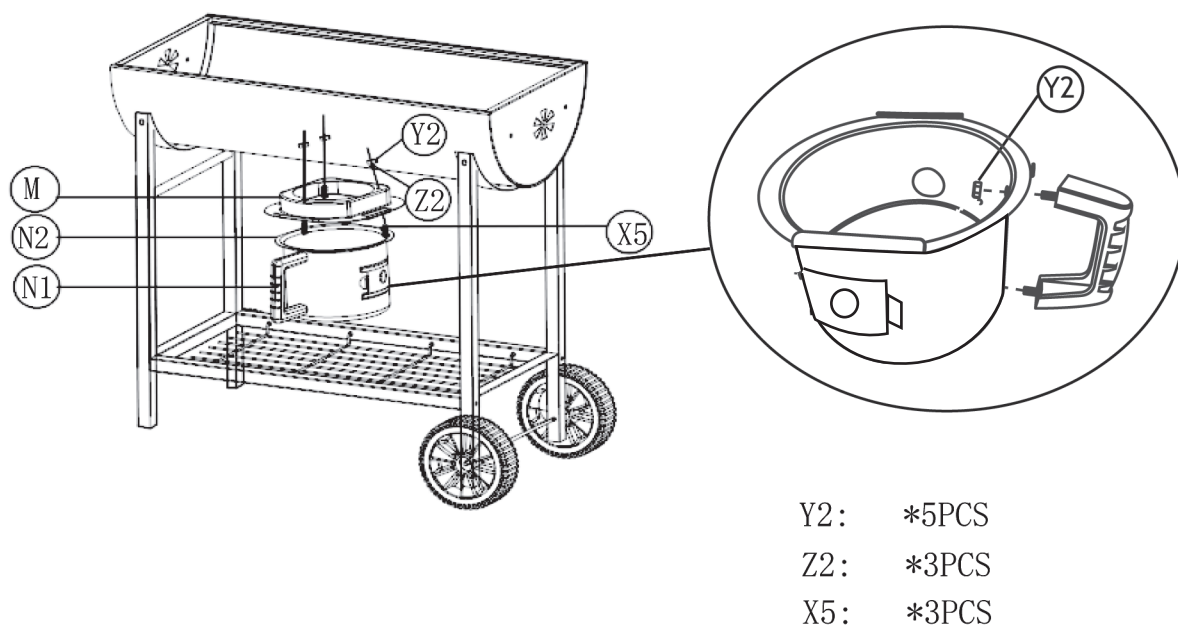
Y2: \*6PCS

Z2: \*6PCS

X5: \*6PCS

Attach the cooking barrel (D) to the leg assembly using the M6 × 12 screws (X5), the M6 washers (Z2) and the M6 nuts (Y2).

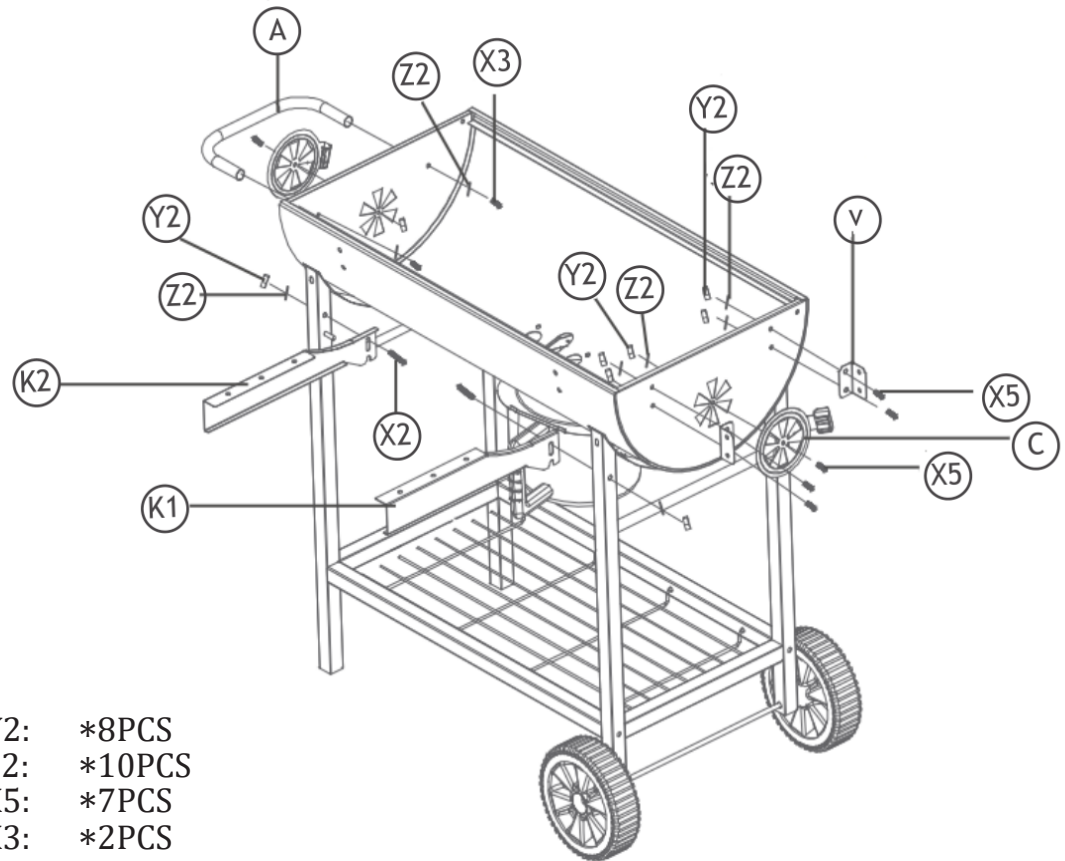
5



Attach the ash bucket base (M) at the bottom of the cooking barrel using the M6 × 12 screws (X5), the M6 washers (Z2) and the M6 nuts (Y2).

Attach the ash bucket handle (N1) to the ash bucket (N2) using the M6 nuts (Y2). Then slide the assembled ash bucket to the ash bucket base.

6



Y2: \*8PCS  
Z2: \*10PCS  
X5: \*7PCS  
X3: \*2PCS  
X2: \*2PCS

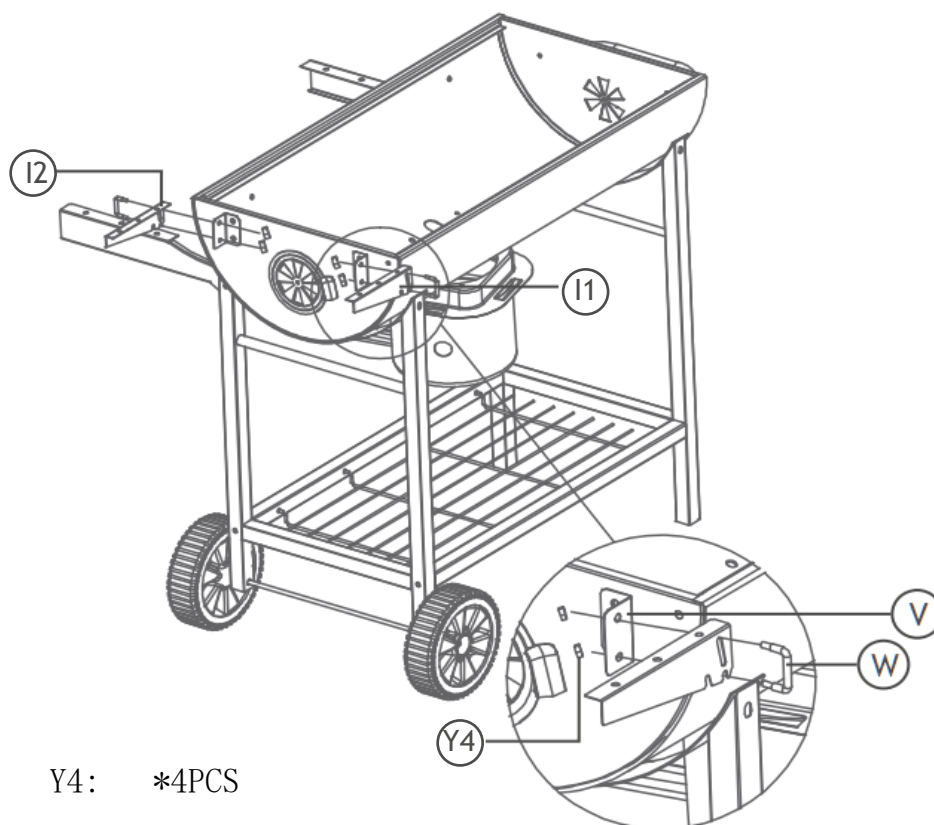
Attach the air vents (C) to both sides of the cooking barrel using the M6 × 12 screws (X5), the M6 washers (Z2) and the M6 nuts (Y2).

Fix the hinge (V) to the left side of the cooking barrel using the M6 × 12 screws (X5), the M6 washers (Z2) and the M6 nuts (Y2).

Attach the handle (A) to the right side of the cooking barrel using the M6 × 20 screws (X3) and the M6 washers (Z2).

Attach the mounting brackets of the front table (K1 and K2) to the corresponding legs using the M6 × 35 screws (X2), the M6 washers (Z2) and the M6 nuts (Y2).

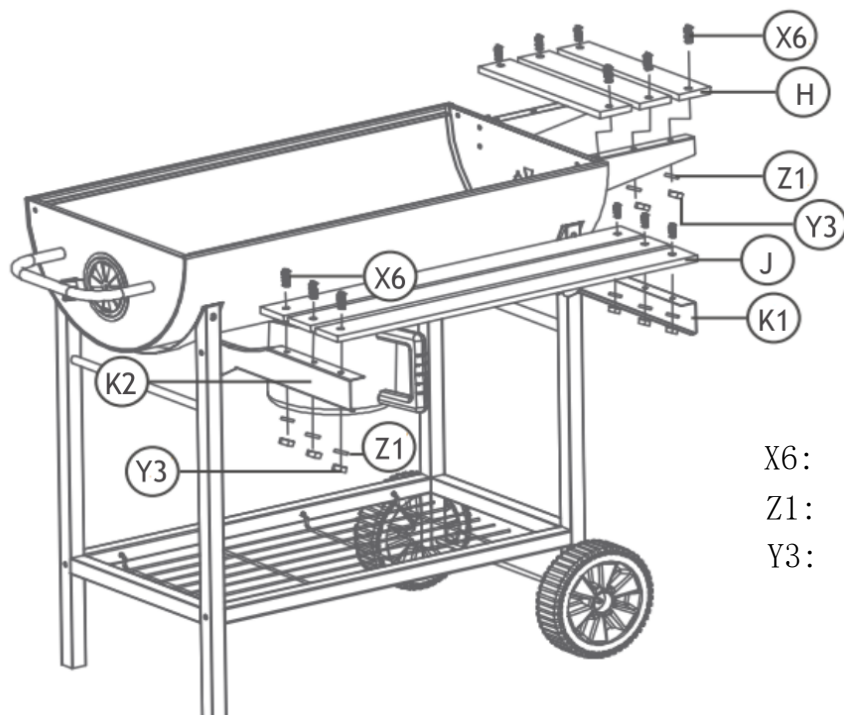
7



Y4: \*4PCS

Attach the mounting brackets of the side table (I1 and I2) to the fixed hinges using the U-shaped wire support (W) and the M4 nuts (Y4).

8



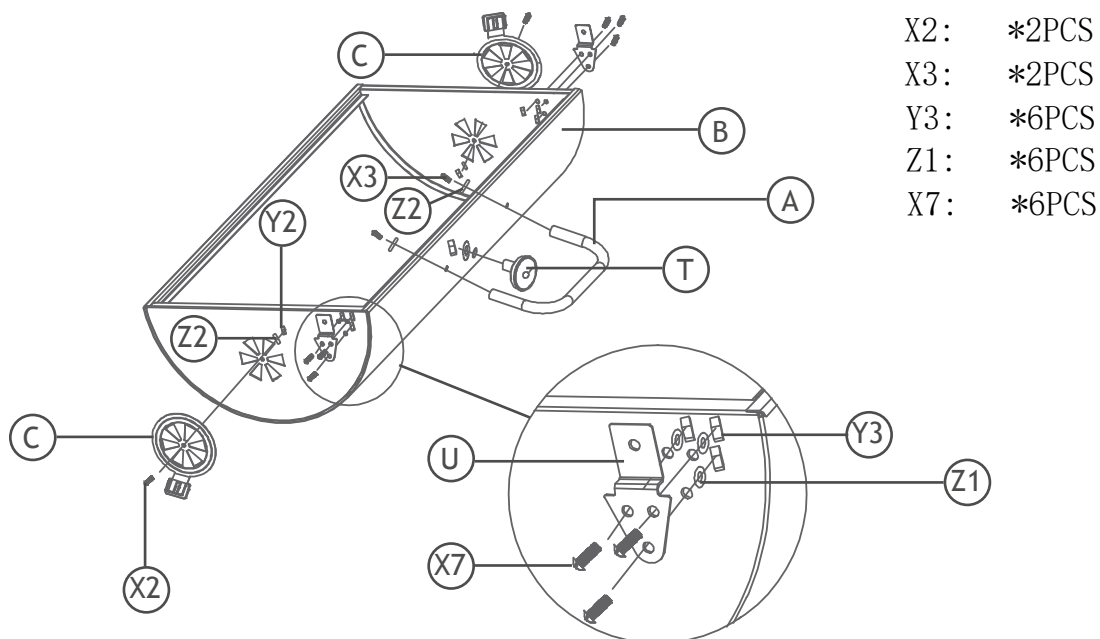
X6: \*12PCS

Z1: \*12PCS

Y3: \*12PCS

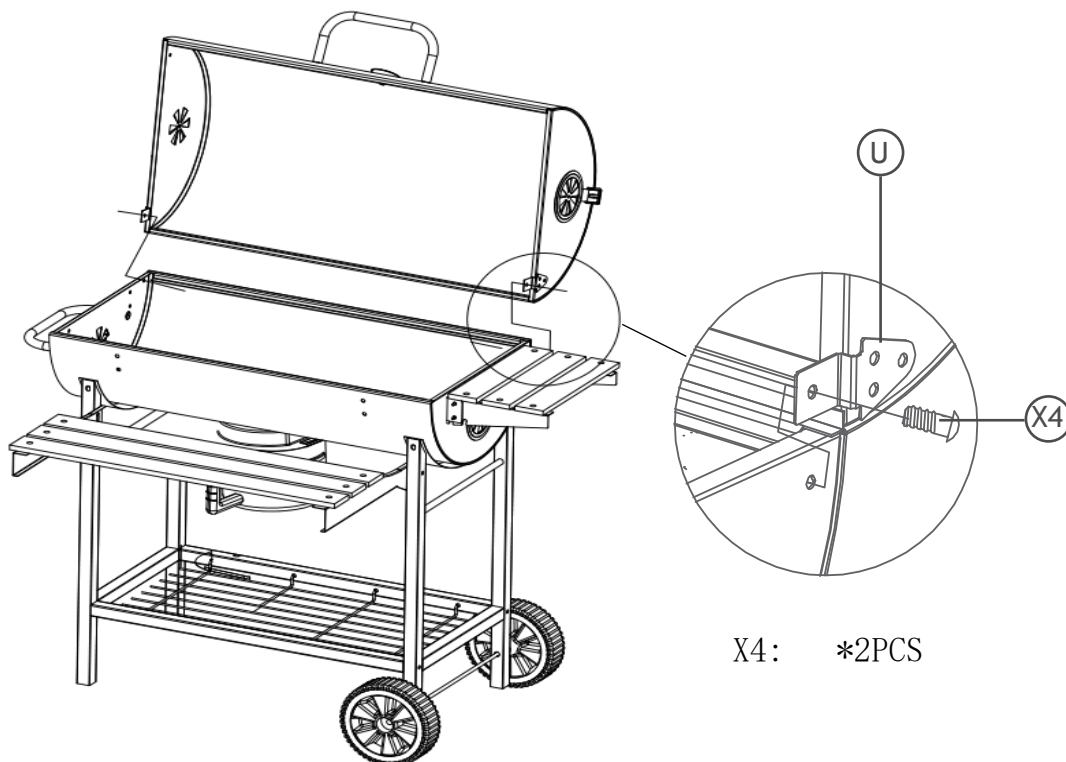
Attach the long wooden strips (J) to the fixed mounting brackets of the front table using the M5 ×15 screws (X6), the M5 washers (Z1) and the M5 nuts (Y3).  
Attach the short wooden strips (H) to the fixed mounting brackets of the side table using the M5 ×15 screws (X6), the M5 washers (Z1) and the M5 nuts (Y3).

9

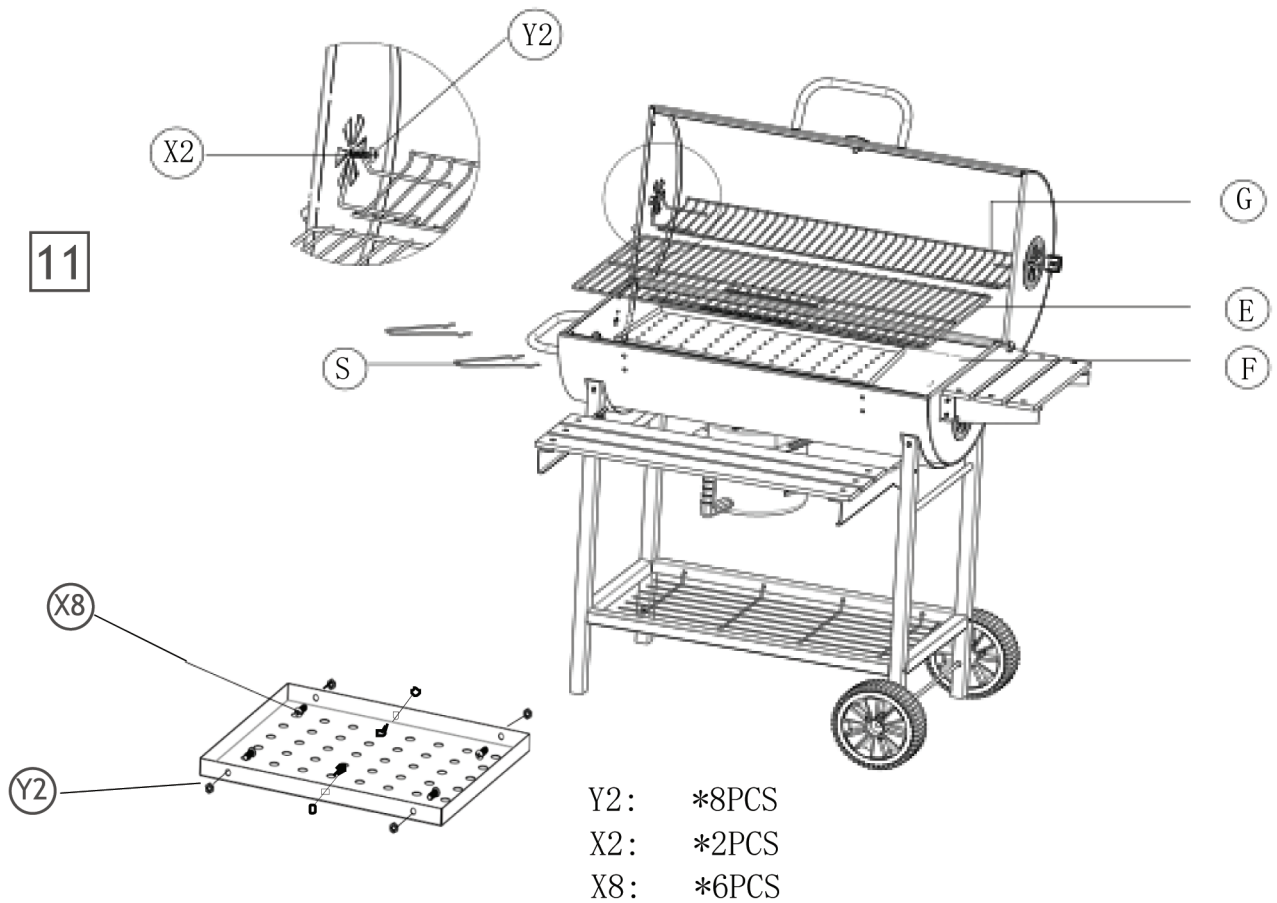


Attach the air vents (C) to both sides of the lid (B) using the M6 x 35 screws (X2), the M6 washers (Z2) and the M6 nuts (Y2). Fix the hinges (U) to both sides of the lid using the M5 x 10 screws (X7), the M5 washers (Z1) and the M5 nuts (Y3). Attach the thermometer (T) to the lid. Attach the handle (A) to the lid using the M6 x 20 screws (X3) and the M6 washers (Z2).

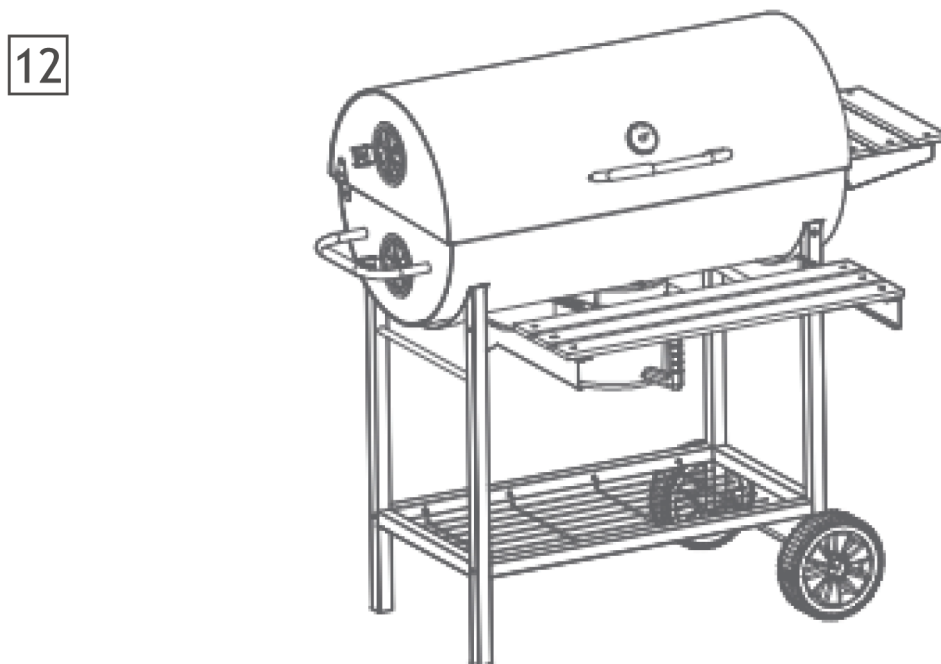
10



Attach the lid assembly to the cooking barrel using the fixed hinges (U) and the M6 x 20 half-threaded screws (X4).



When using the warming rack (G), hang it on the fixed M6 × 35 screws (X2). Screw on extra M6 nuts (Y2), to prevent the warming rack from falling down.  
Place the charcoal grate (F) and the cooking grid (E) into the cooking barrel.  
Note: Always remove the cooking grid by the handle (S) to avoid burns.



The BBQ grill is now ready for use.