

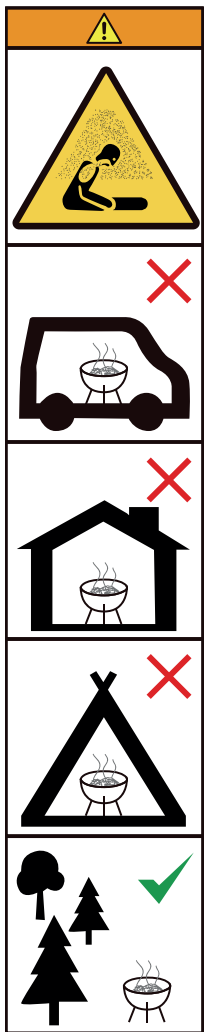
ONLINE MANUAL



ProQ

BARBECUES & SMOKERS

RODEO CHARCOAL KETTLE BBQ



SKU: 101610, 101605

PROQSMOKERS.COM

Thank you for purchasing the ProQ Rodeo Kettle BBQ, a true testament to quality and versatility. Designed for the modern grill enthusiast, this BBQ combines craftsmanship with a range of innovative features to elevate your outdoor cooking experience.

- “Whisper Vent” in the fire bowl for effortless control during low’n slow cooking.
- Temperature gauge positioned for true readings during indirect cooking and close to grill level for accuracy.
- Convenient probe eyelets and lid handle with heat deflector for safety and ease of use.
- 1mm porcelain enamel coated steel bowl and lid for durability and a glossy finish. 304 stainless steel cooking grill for reliable and robust performance.
- To provide peace of mind, the ProQ Kettle BBQ is backed by a 10-year limited warranty, reflecting our commitment to quality and customer satisfaction.

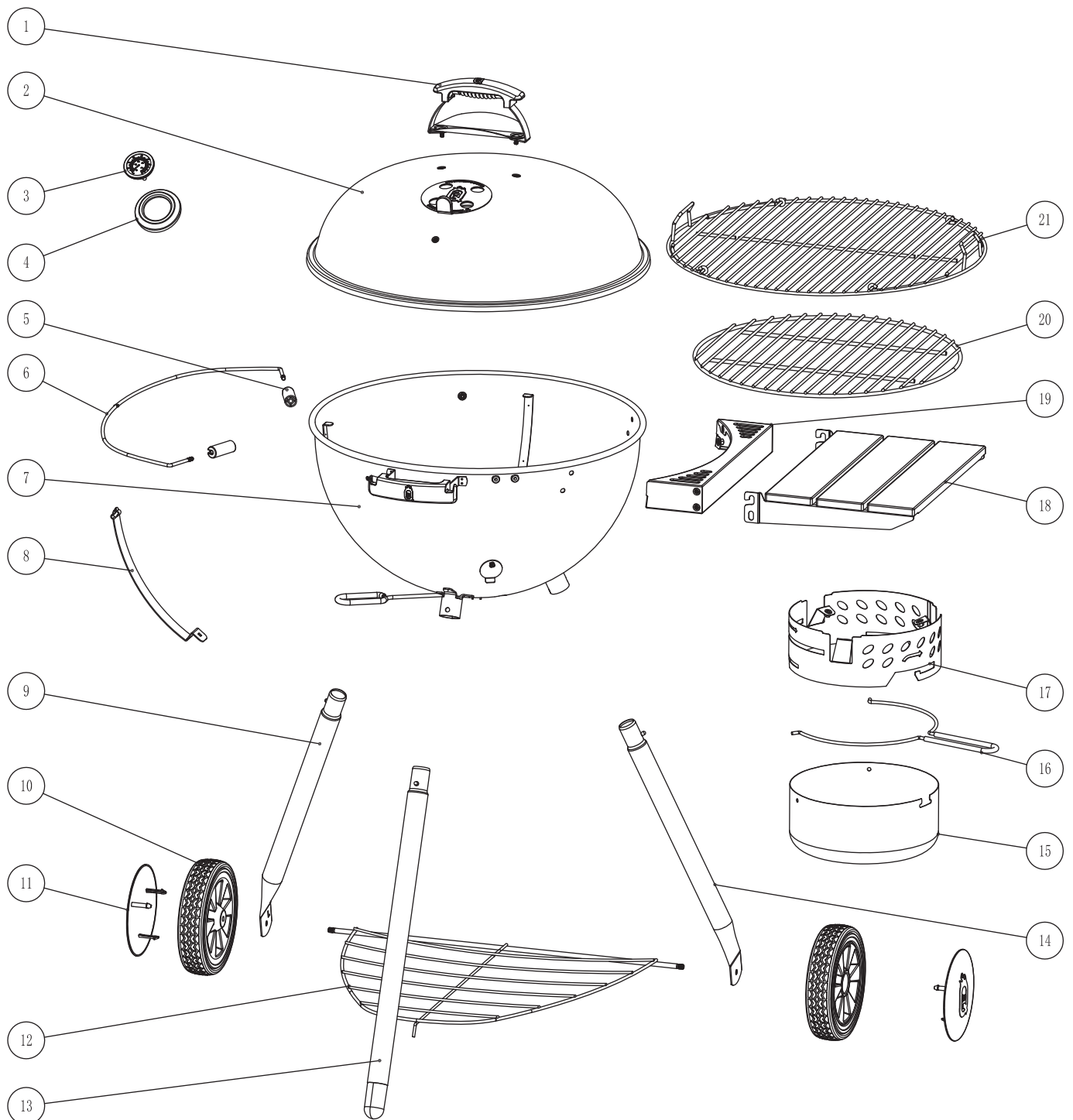
PRODUCT SAFETY

- **Do not use this unit with the side table in the down position.** This is extremely important and could cause the table to burn.
- Be aware of hot embers whilst cooking, the table is made from wood and can be damaged by hot coals and embers.
- This unit is designed for **outdoor use only**. Do not use inside homes, vehicles, tents or enclosed spaces. Burning charcoal without adequate ventilation can cause fires, serious illness, injury or death.
- Burning charcoal creates carbon monoxide, which has no odour. Extinguish coals and ash after use and close all vents before leaving the BBQ unattended. Even a smouldering fire can create carbon monoxide.
- All parts of the BBQ can get hot to the touch when the fire is lit – including the handles. Always use suitable BBQ mitts for handling or making adjustments to your BBQ. Use extreme caution when adding charcoal or wood. Do not attempt to move the BBQ when lit.
- Only use the BBQ on a hard, level and non-combustible surface. Make sure there is at least 3’/ 1m clearance between the unit and any combustible materials such as bushes, trees, wooden decks and buildings.
- **Do not leave the BBQ unattended** and keep children and pets away from the unit at all times. Use common sense and caution when using this BBQ.
- Do not use instant lighting charcoal, or flammable liquids to light the BBQ. We recommend using a chimney starter with natural lumpwood charcoal or high quality charcoal briquettes.
- To clean the BBQ, a mild solution of warm, soapy water is all that is required. The use of abrasive cleaners or sharp objects can damage the coating, cause rust, reduce lifespan and can invalidate your warranty.
- Once you’ve finished cooking, close all vents and put the lid on the BBQ to extinguish the fire. Do not pour water onto the fire to extinguish it, this can cause serious burns.

ASSEMBLY TIPS

- Assemble your BBQ on a clean, non-abrasive surface, such as grass, carpet or an old blanket to avoid scratching the surfaces.
- Don’t overtighten fixings: the attached parts should feel sturdy, but overtightening can damage the porcelain coating.



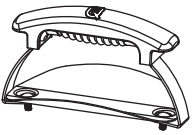

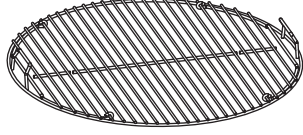
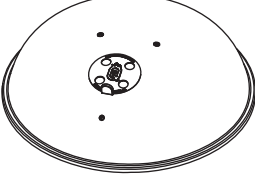
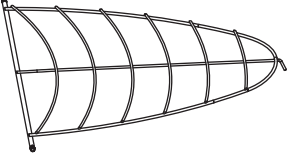




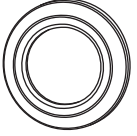
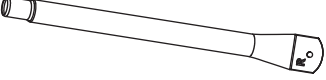


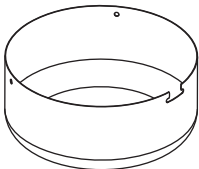
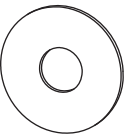

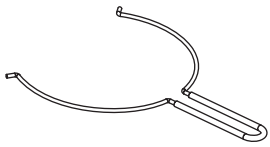

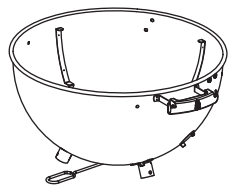
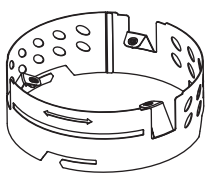

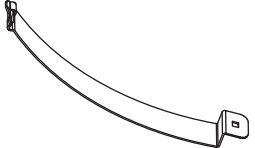
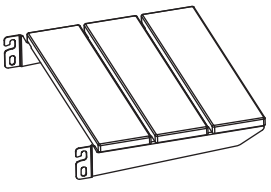

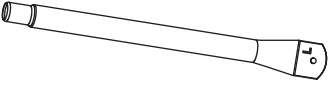
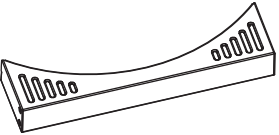
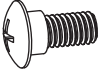

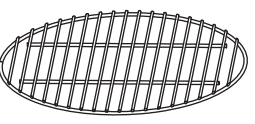
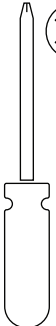

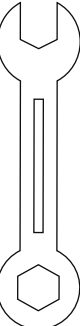





1. Lid Handle With Heat Deflector
2. Porcelain Coated Lid/Dome
3. Temperature Gauge
4. Temperature Gauge Bezel
5. Lid Cradle Rollers
6. Lid Cradle Bar
7. Porcelain Coated Bowl
8. Lid Cradle Support Bracket
9. Left Leg
10. Rubberised Wheel
11. Hub Cap
12. Storage Rack
13. Front Leg

14. Right Leg
15. Ash Pan
16. Ash Pan Handle
17. Ash Pan Holder
18. Foldable Side Table
19. Side Table Bracket
20. Charcoal Grill
21. Cooking grill

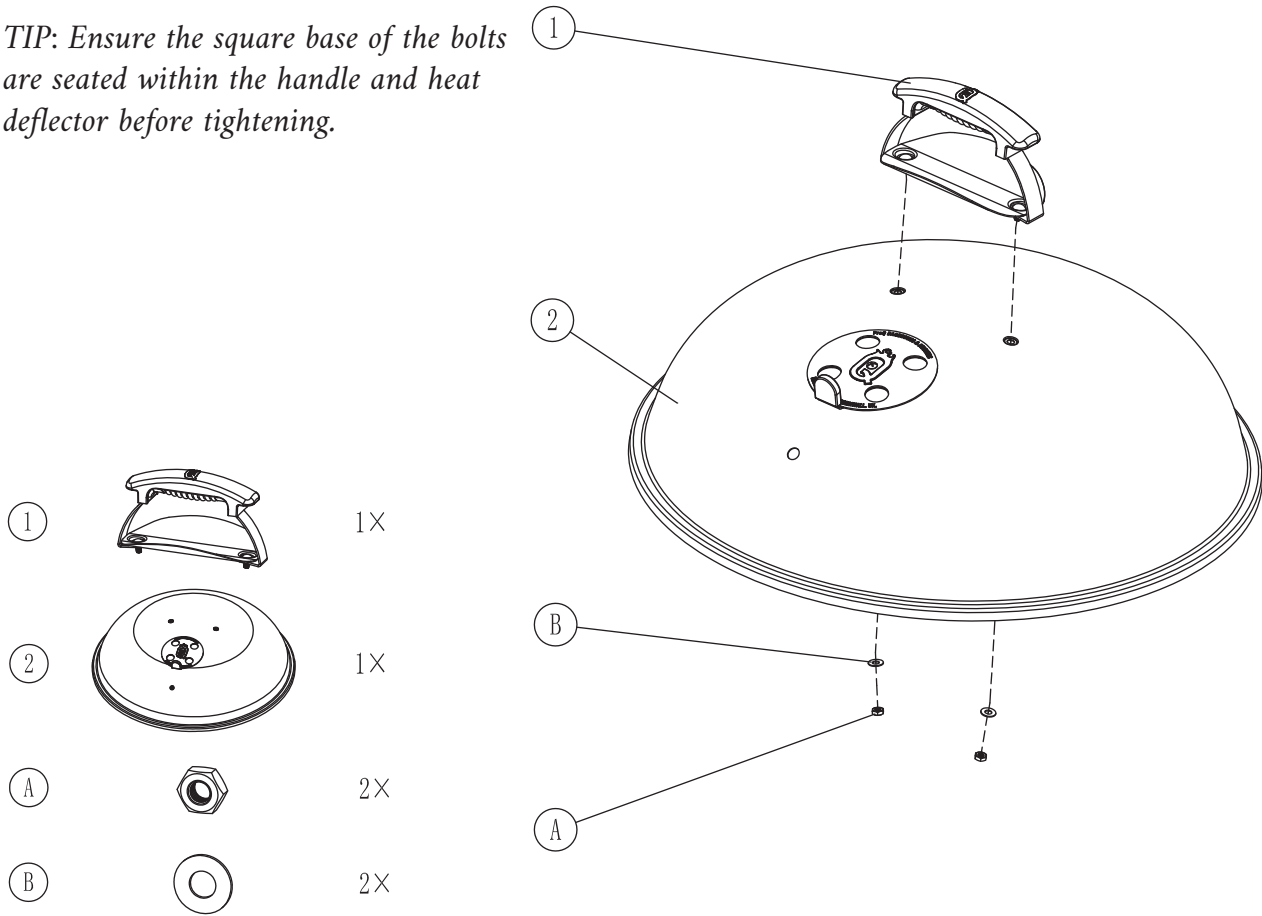
N.B. You will need a large Phillips head screwdriver, two spanners or sockets - 10mm or 3/8" and 13mm or 1/2"



| | | | | | | | | | |
|----|---|----|----|---|----|-----------------------|--|----|--|
| 1 |  | 1× | 11 |  | 2× | 21 |  | 1× | |
| 2 |  | 1× | 12 |  | 1× | A |  M6 | 5× | |
| 3 |  | 1× | 13 |  | 1× | B |  ø6.5 | 9× | |
| 4 |  | 1× | 14 |  | 1× | C |  M6×16 | 3× | |
| 5 |  | 2× | 15 |  | 1× | D |  ø8.5 | 2× | |
| 6 |  | 1× | 16 |  | 1× | E |  M8 | 2× | |
| 7 |  | 1× | 17 |  | 1× | F |  M6×10 | 1× | |
| 8 |  | 1× | 18 |  | 1× | G |  M6×10 | 4× | |
| 9 |  | 1× | 19 |  | 1× | H |  M6×10 | 4× | |
| 10 |  | 2× | 20 |  | 1× | TOOLS REQUIRED | | | |
| | | | | | | |   AND  OR    10MM / 3/8" 13MM / 1/2" | | |

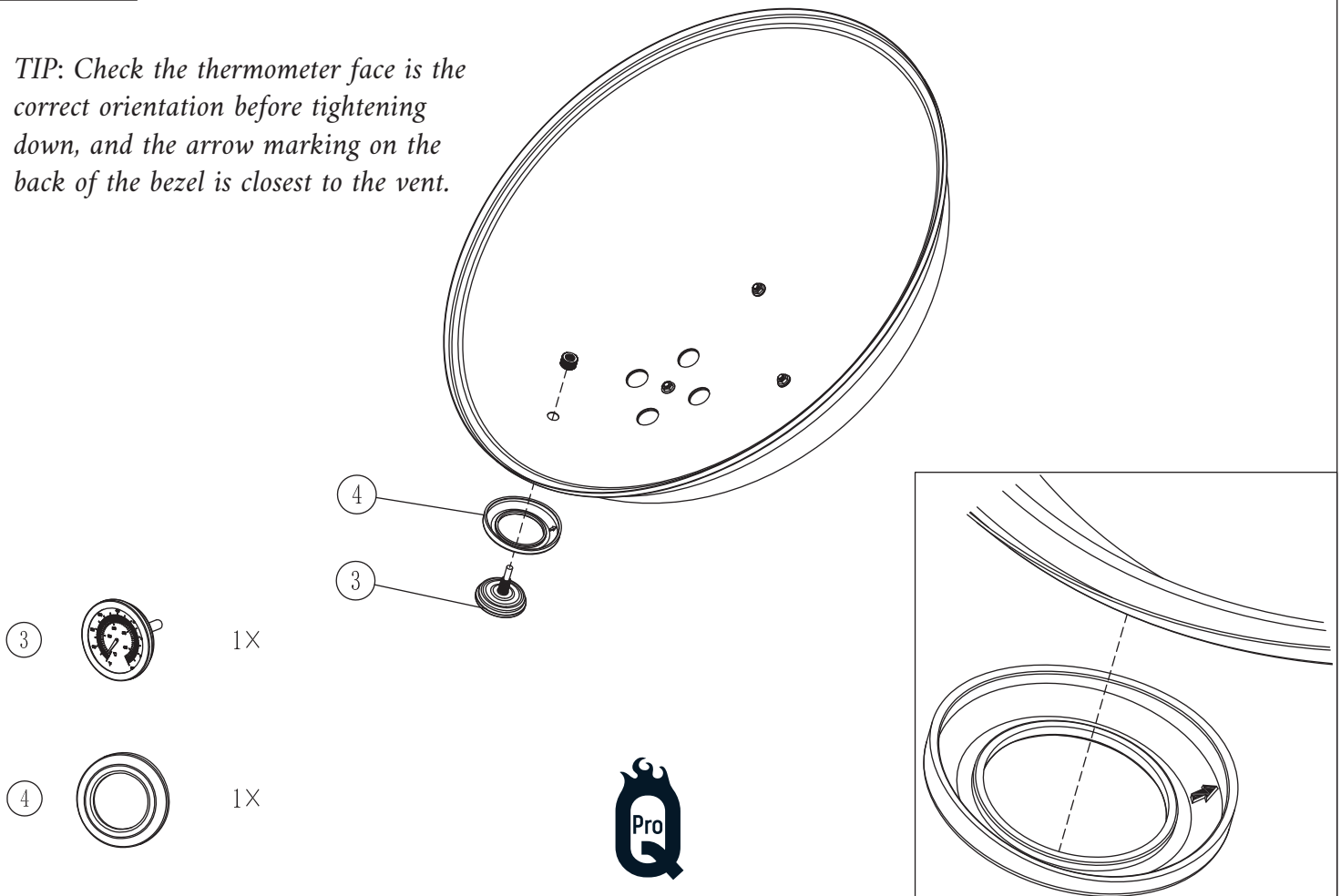
STEP 1

TIP: Ensure the square base of the bolts are seated within the handle and heat deflector before tightening.



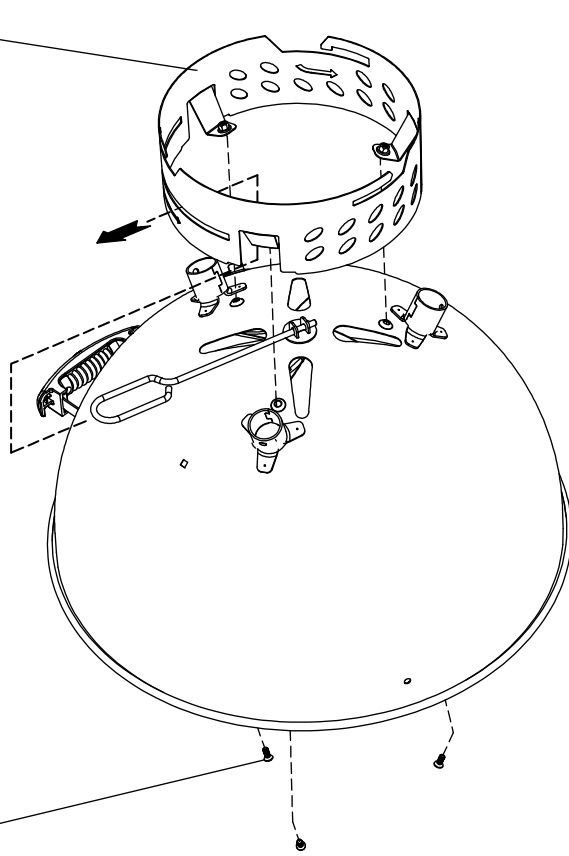
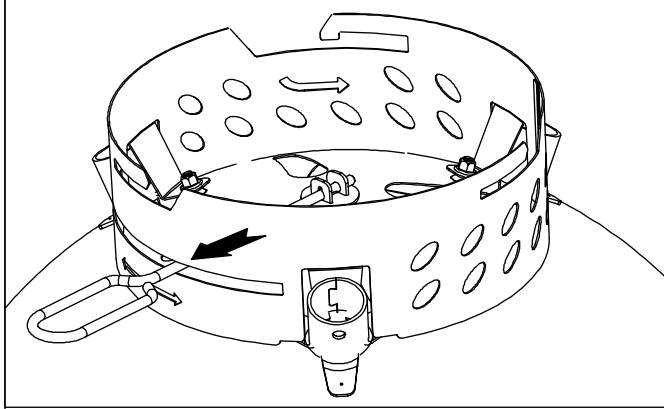
STEP 2

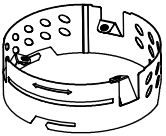

TIP: Check the thermometer face is the correct orientation before tightening down, and the arrow marking on the back of the bezel is closest to the vent.



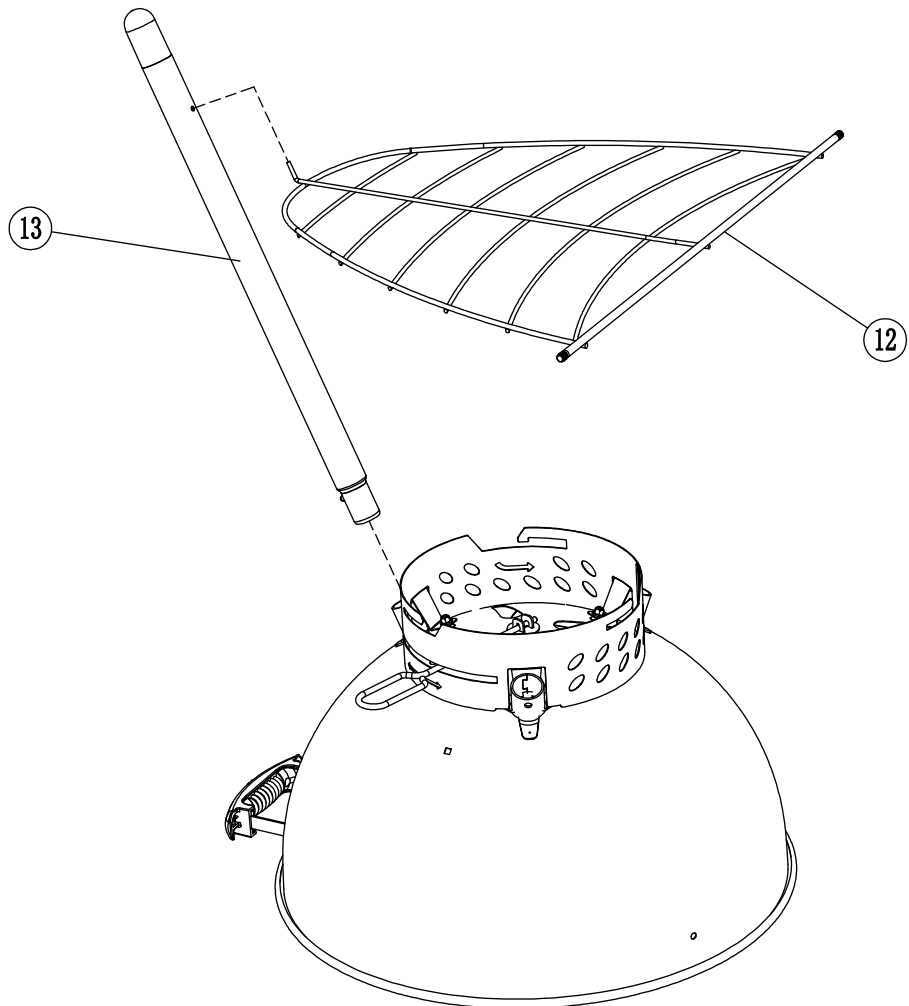
STEP 3

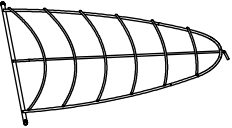

Slip the air vent lever through the slot on the side of the ring before lining up the threaded mounting holes to the holes on the bowl.



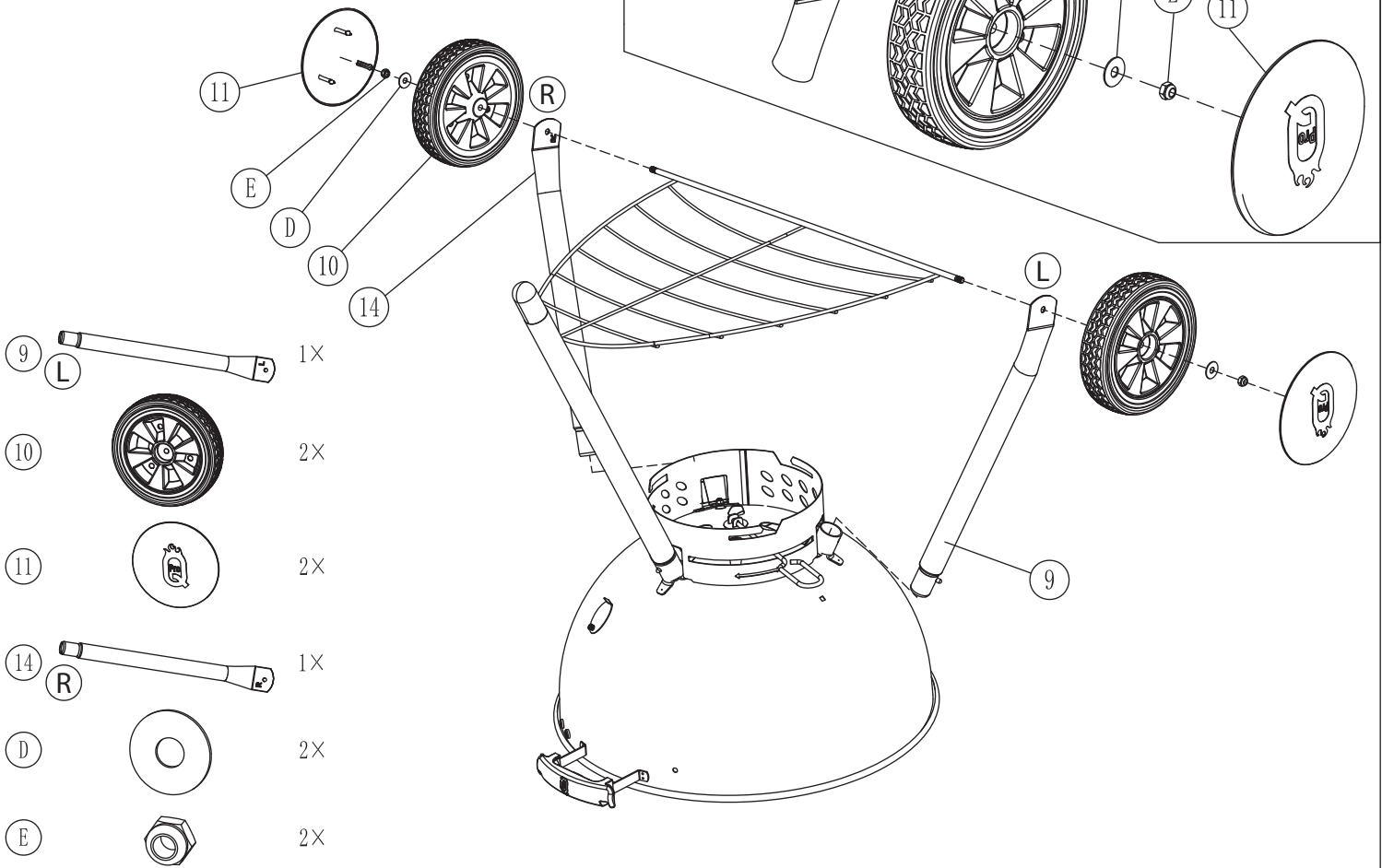
-  1X
-  3X

STEP 4



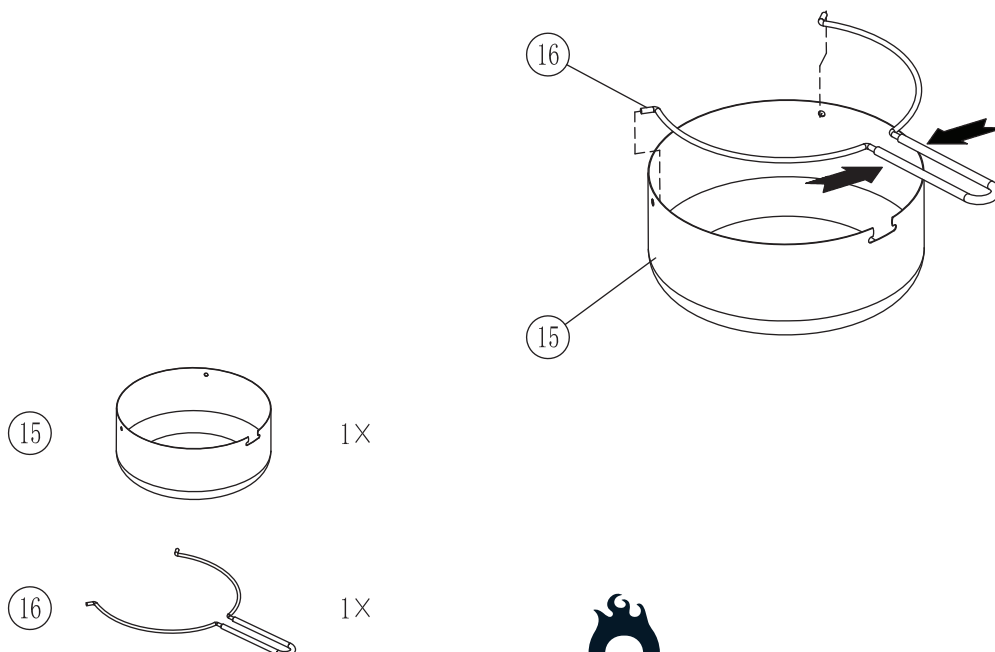
-  1X
-  1X

STEP 5



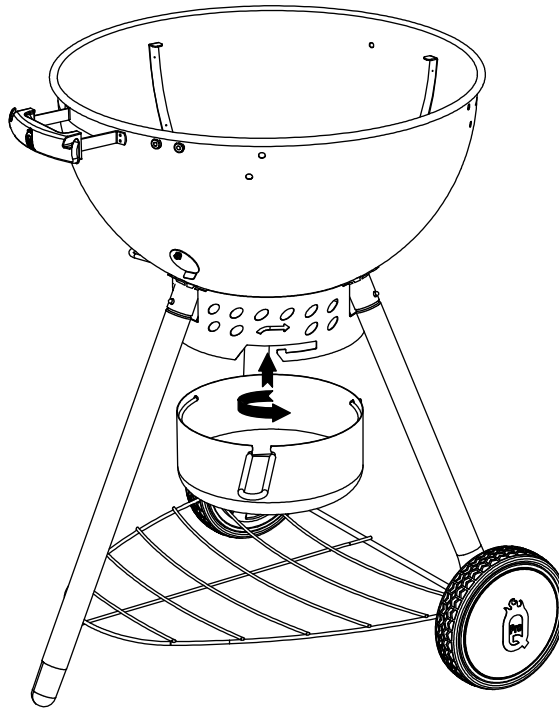
STEP 6

TIP: Squeeze the ash pan handle into the ash pan one side at a time.









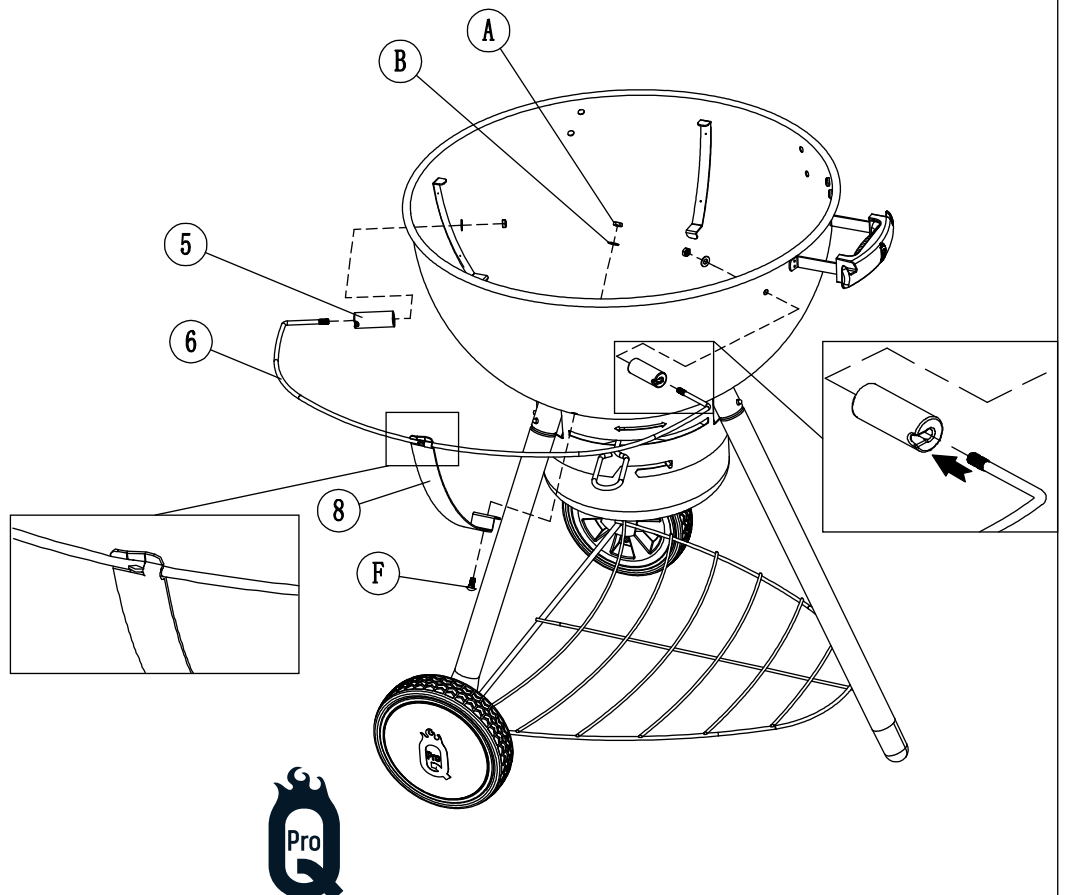
STEP 7

TIP: Ensure the ash pan is aligned on all sides before turning to lock in place.

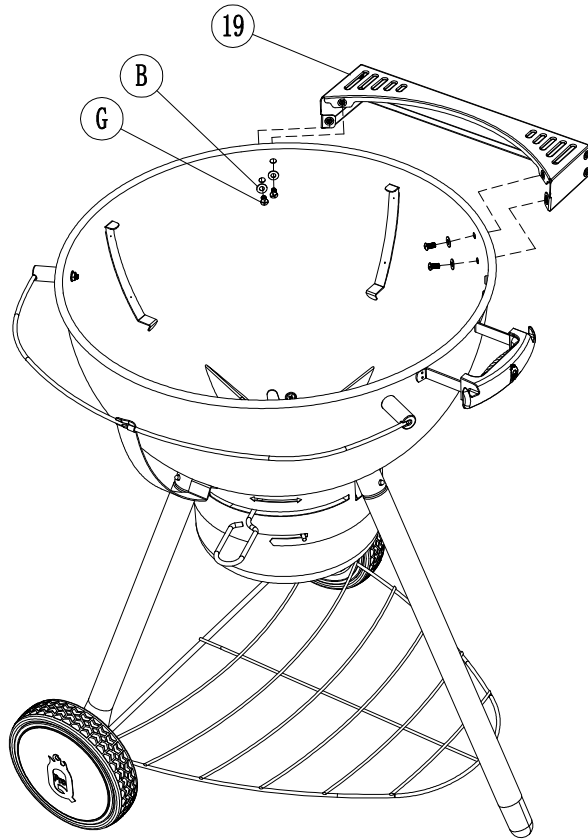


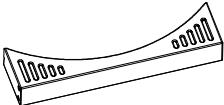


STEP 8

- 5  2X
- 6  1X
- 8  1X
- A  3X
- B  3X
- F  1X

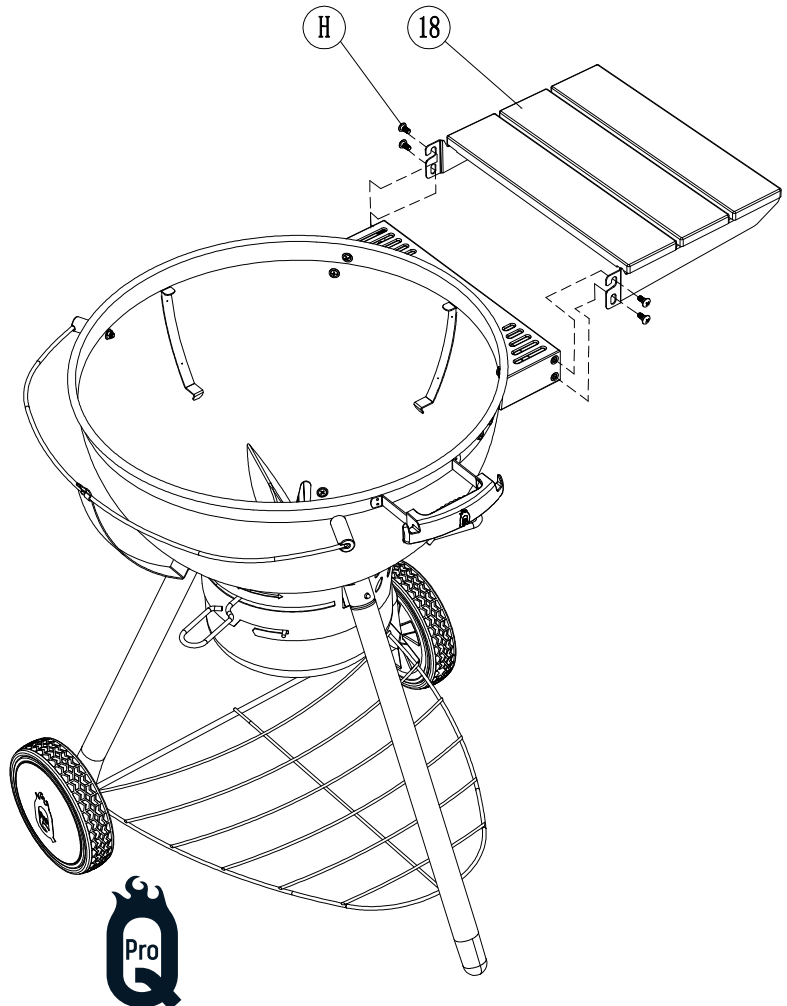


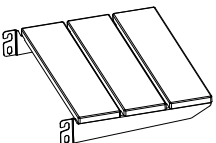


STEP 9



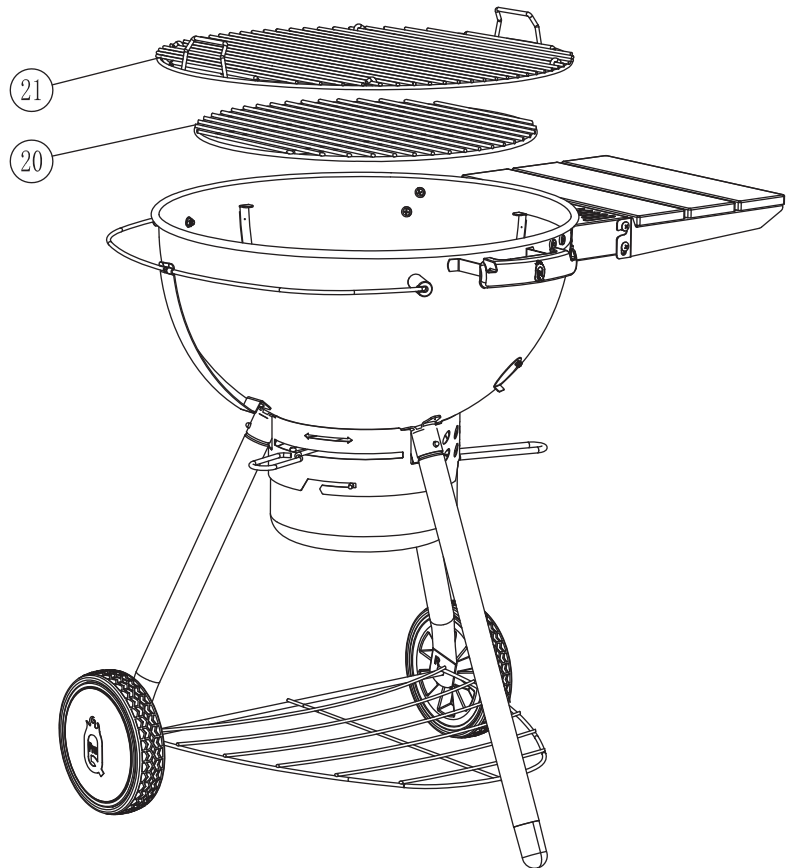
- 19  1X
- B  4X
- G  4X

STEP 10



- 18  1X
 - H  4X
- 

STEP 11

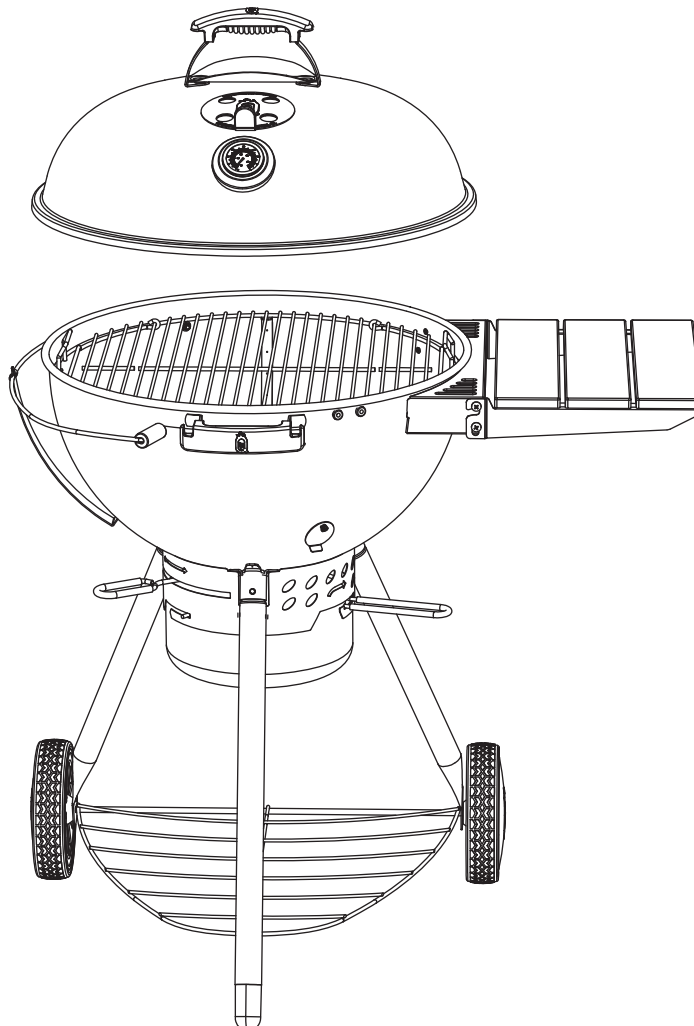


20 1X

21 1X

STEP 12

WARNING: Always ensure the table is in the "up" position as shown before starting a fire in the BBQ.



LIGHTING THE FIRE

Before you start:

- Choose a safe place for your BBQ, following the safety warnings on Page 1.
- Ensure your side table is in the up position before starting a fire.
- Decide what method you'd like to use, what temperature you'd like to cook at and for how long before lighting the fire, this will determine how much fuel you need to light.

Chimney Starter

1. Open the vents in the base. Take 2-3 fire lighters (or a couple sheets of scrunched up newspaper), place them on the charcoal grill and light them.
2. Put your chimney starter above the fire lighters, fill with good quality lumpwood charcoal or briquettes and give it 10-15 minutes to get going.
3. Once you see flames coming out the top of the chimney and your coals are turning white, carefully pour your lit fuel onto the charcoal grate using some good quality BBQ mitts.

Without a Chimney

1. Build a pile of charcoal or briquettes in the centre of the charcoal grate, and tuck a couple of fire lighters into the pile, ensuring they have a good airflow.
2. Carefully light the fire lighters with a long match or BBQ lighter, and wait for them to ignite your fuel. The charcoal is ready to cook on once it's covered in a white-grey ash.
3. Carefully add more fuel if required, and proceed to set up your fire for cooking.

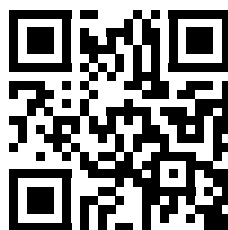
Tips

- *Always open your bottom vents & keep the lid off when lighting a fire, this will ensure the fire has as much oxygen as possible, and will reduce the smoke created.*
- *If your fire is lighting slowly, you can add a couple more fire lighters or sheets of newspaper once they've burned out.*

COOKING TIPS

- **Use The Lid** – This will create convection inside the BBQ, speeding up cooking times, increasing smoky BBQ flavours & ensuring an even temperature and reducing flare-ups.
- **Offset Your Fire** – Put your fire on one side of the kettle and cook on the other side, this will give you a “safe zone” for cooking so you always have somewhere away from the direct heat to put your food if it's cooking too fast.
- **Use The Vents** – Close off the bottom vents to reduce temperature, and open them up to increase it. Same goes for the lid vent, this will act as a “brake” and slow the burn down.
- **Add Some Wood** – Grab some wood chunks or chips and add them to your fire for a lick of smoky flavour.

CHECK OUT THE FULL ONLINE USER GUIDE HERE:





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