

**02437**

**DE**

**Gebrauchsanleitung**  
ab Seite 3

**EN**

**Instruction manual**  
starting on page 13

**FR**

**Mode d'emploi**  
à partir de la page 23

**NL**

**Handleiding**  
vanaf pagina 33

Z 02437 M DS V1 0318

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## Explanation of the Symbols



Danger symbols: These symbols indicate risks of injury. Read through the associated safety instructions carefully and follow them.



Caution: hot surfaces!



Supplementary information



Suitable for food use.



Read operating instructions before use!

## Explanation of the Signal Words

**WARNING** warns of *possible* serious injuries and danger to life

**CAUTION** warns of slight to moderate injuries

**NOTE** warns of damage to property



**Do not operate the grill in enclosed and / or habitable spaces, e.g. buildings, tents, caravans, camper vans, boats. There is a danger to life from carbon monoxide poisoning.**

Dear Customer,

We are delighted that you have chosen this **grill**.

Before using the device for the first time, please read the instructions through carefully and keep them for future reference. If the device is given to someone else, these instructions should also be handed over with it. They form an integral part of the device. The manufacturer and importer do not accept any liability if the information in these instructions is not complied with.

If you have any questions about the device and about spare parts/accessories, please contact the customer service department via our website:

**[www.service-shopping.de](http://www.service-shopping.de)**

## Intended Use

- The device is intended to be used for grilling, smoking and baking food.
- The device can also be used as a fire pit.
- The device is for personal domestic use only and is not suitable for commercial applications.
- Use the device only for the intended purpose and as described in the instructions. Any other use is deemed to be improper.
- The following are excluded from the warranty: all defects caused by improper handling, damage or unauthorised attempts at repair. This also applies to normal wear and tear.



## Safety Instructions

- **WARNING! This grill gets very hot and may not be moved during use!**
- **WARNING! Danger of carbon monoxide poisoning! Do not use indoors!**
- **WARNING! Do not use methylated spirit or petrol to light or relight! Only use firelighters in accordance with EN 1860-3!**
- **WARNING! Keep children and pets away!**
- **WARNING – Danger of injury and suffocation! Keep children and animals away from the device and packaging material!**



## CAUTION: Hot Surfaces!

- The device will become very hot during use. Make sure that you do not come into contact with heated parts while or after using the device. We recommend that you wear oven gloves when handling the device.
- Do not place any metal objects on or in the device. They may become very hot.
- Always allow the device to cool down sufficiently before it is cleaned and / or stored away.



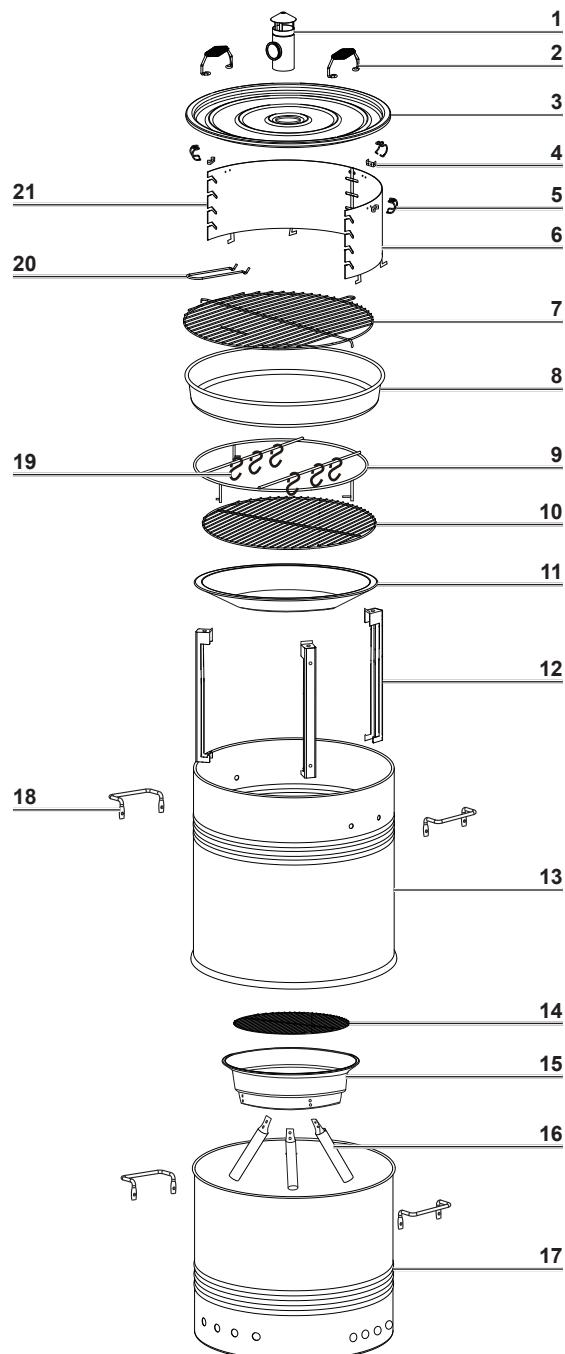
## WARNING – Danger of Fire!

- Do not operate the device in the vicinity of combustible materials (e.g. tablecloths etc.).
- Do not use the device for heating.
- Do not cover the device during use in order to prevent it from catching fire.
- Do not place any combustible materials, such as cardboard, plastic, paper or candles, on or in the device.
- Do not place food that is still wrapped in cling film or in plastic bags into or onto the device.
- **In the event of a fire:**
  - Hot fat / oil may catch fire if it is overheated. Do not extinguish burning fat / oil with water, but smother the flames with a fire blanket or similar cloth or extinguish a fat fire with a fire extinguisher which is capable of extinguishing fires involving cooking fat!
  - Do NOT use water to extinguish the fire as the steam can pose an additional risk of scalding.

## NOTE – Risk of Damage to Material and Property

- Always set up the device with enough clearance on all sides and above and on a dry, even, stable and heat-resistant surface.
- Protect the device from extreme temperature fluctuations, persistent wet conditions and collisions.
- Only the accessory parts supplied by the manufacturer should be used. If accessory parts which are not authorised by the manufacturer are used, all warranty and guarantee claims are void.

## Items Supplied and Device Overview



|    |  |     |
|----|--|-----|
| 1  |  | 1 x |
| 2  |  | 2 x |
| 3  |  | 1 x |
| 4  |  | 3 x |
| 5  |  | 3 x |
| 6  |  | 1 x |
| 7  |  | 1 x |
| 8  |  | 1 x |
| 9  |  | 1 x |
| 10 |  | 1 x |
| 11 |  | 1 x |
| 12 |  | 3 x |
| 13 |  | 1 x |
| 14 |  | 1 x |
| 15 |  | 1 x |
| 16 |  | 3 x |
| 17 |  | 1 x |
| 18 |  | 4 x |
| 19 |  | 6 x |
| 20 |  | 1 x |
| 21 |  | 1 x |

|   |  |       |      |
|---|--|-------|------|
| A |  | M6X16 | 4 x  |
| B |  | Ø6X16 | 16 x |
| C |  | M6    | 12 x |
| D |  | M5X12 | 15 x |
| E |  | M5    | 9 x  |
| F |  | M6X12 | 8 x  |
| G |  | M5    | 6 x  |
| H |  | M3X10 | 6 x  |
| I |  | M3    | 6 x  |

Not shown:

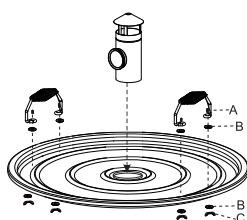
- Instructions

## Assembly

1. Take the device out of the packaging and remove any films and stickers that may be present. Check the device for any transport damage. If you find any damage to it, do not use it (!), but contact our customer service department.
2. Set up all parts on a dry, flat, solid surface with sufficient clearance.

3. Attach both lid handles (2) to the lid (3):

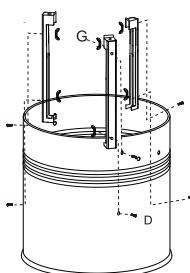
- place 2 washers B and 1 lid handle on the pre-punched holes,
- push through 2 screws A from above and secure each of them from below with 1 washer B and 1 wing nut C. Proceed in exactly the same way for the second lid handle.



4. Attach the holders (12) for the smoking rack (9) and the fat collecting tray (11) in the upper drum (13):

- place 1 holder on the inside on the pre-punched holes and secure it with
- 2 screws D from the outside and 2 wing nuts G from the inside.

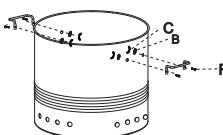
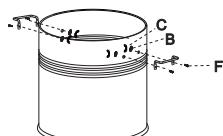
Proceed in exactly the same way for the other holders.



5. Attach the handles (18) to the upper and lower drum (17):

- place 1 handle on the outside on the pre-punched holes and secure it with
- 2 screws F from the outside and 2 washers B and 2 wing nuts C from the inside.

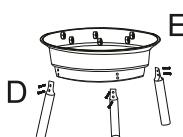
Proceed in exactly the same way for the other handles.



6. Secure the legs (16) to the fire bowl (15):

- place 1 leg on the outside on the pre-punched holes and secure it with
- 2 screws D from the outside and 2 nuts E from the inside.

Proceed in exactly the same way for the other legs.



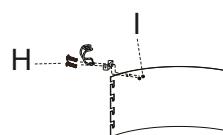
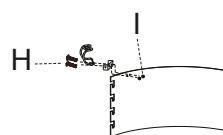
7. Fix the two shield parts (6+21) to one another and to the grill tray (8):

- Place the right and left shield into the grill tray. When you do this, make sure that the hooks sit correctly in the recesses.
- Fix the two shields to one another by pushing 3 screws D from the outside through the pre-punched holes and securing them from the inside with 3 nuts E.

8. Attach the securing hooks (5) to the shield with holders (4):

- place 1 holder from the outside on the pre-punched holes and secure it with
- 2 screws H from the outside and 2 nuts I from the inside.
- Hook the securing hooks into the holders. Bend them apart slightly to do this if necessary.

Proceed in exactly the same way for the other securing hooks.



The securing hooks should be checked regularly to make sure they fit securely. If they become loose, the screws H and the nuts I must be retightened.

## Before Initial Use

1. Clean the device and all accessories with a soft, damp cloth and a little mild detergent to remove any possible production residues. Then dry the device and all accessories well.
2. Some smoke may be produced when the device is first heated up. You should therefore allow the device to glow for around 30 minutes WITHOUT any food to be grilled before you first use it (see the "Before Initial Use" and "Use" chapters) and then clean it again.

## Use



### PLEASE NOTE!

- **WARNING! This grill gets very hot and may not be moved during use!**
- **WARNING! Danger of carbon monoxide poisoning! Do not use indoors!**
- **WARNING! Do not use methylated spirit or petrol to light or relight! Only use firelighters in accordance with EN 1860-3!**



**CAUTION: hot surfaces!** The device will become very hot during use. Make sure that you do not come into contact with heated parts while or after using the device. We recommend that you wear oven gloves when handling the device.

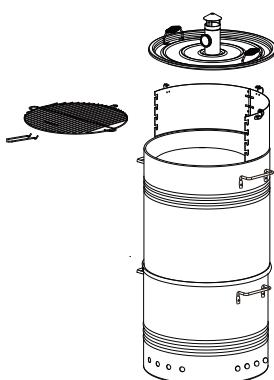
- **WARNING – Danger of fire!** Do not leave the device unattended while it is being used and make sure that the items for grilling/smoking do not burn.
- **CAUTION – Danger of burns!** Do not place any metal objects on or in the device. They may become very hot.

## Use as a Fire Pit

1. Place the fire bowl (15) on a flat, solid and heat-resistant surface a sufficient distance away from flammable or heat-sensitive objects. Make sure that all three legs (16) are fitted securely and nobody can trip over the fire bowl.
2. Place firewood or similar items in the fire bowl.
3. Light the firewood using standard lighters, paper or similar items. **Do not reach into the naked flame!**

## Use as a Grill

1. Place the lower drum (17) on a flat, solid and heat-resistant surface a sufficient distance away from flammable or heat-sensitive objects. Make sure that it is fitted securely and nobody can trip over it.
2. Place on the upper drum (13) and the grill tray (8) with the shield (6 + 21).
3. Place charcoal, briquettes or similar fuel into the grill tray. Do not use firewood!
4. Light the charcoal using standard lighters. **Do not reach into the naked flame!**



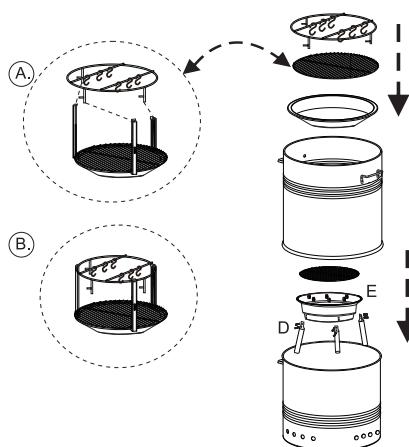
5. Slide the grill rack (7) using the handle (20) into the shield at the height you want. Make sure that the grill rack is fixed in the opening on the shield.
6. If necessary, place on the lid (3) and fix with the securing hooks (5).
 

If the grill rack is on the bottom levels of the shield, the lid can additionally be placed on to retain the heat better.  
On the upper levels, the lid must be removed.

**Only place on the items for grilling once the fuel is covered with a layer of ash!**
7. Place the items for grilling onto the grill rack and cook them as you wish.

8. Once the items for grilling are fully grilled, take them off the grill rack.

### Use as as Smoking Oven / Oven



1. Place the lower drum (17) on a flat, solid, heat-resistant surface a sufficient distance away from flammable or heat-sensitive objects. Make sure that it is fitted securely and nobody can trip over it.
2. Place the fire bowl (15) into the lower drum.
3. Place the charcoal rack (14) on the fire bowl.
4. Place charcoal, briquettes or similar fuel onto the charcoal rack. **Caution! Do not use firewood!**
5. Light the charcoal, briquettes or similar fuel using standard lighters. **Do not reach into the naked flame!**
6. Place the fat collecting tray (11) into the upper drum (13) on the lower hooks of the holders (12).

7. Place the rack (10) on the fat collecting tray.

#### Baking

8. Place the upper drum on the lower drum. Make sure that they fit correctly.
9. Place the food that is to be baked (e.g. pizza) on the rack.
- Only place on food once the charcoal, briquettes or similar fuel is covered with a layer of ash!**
10. Place the lid (3) on the upper drum. The thermometer on the lid displays the temperature prevailing in the device.
11. Once the food is fully baked, carefully remove it from the rack.

### Smoking

7. Once the charcoal is glowing, scatter moist smoking chips or something similar over the charcoal.
8. Place the smoking rack (9) into the upper drum on the holders at the top. Make sure that the feet are placed in the recesses which are provided for them.
9. Place the upper drum on the lower drum. Make sure that they fit correctly.
10. Either place the items for smoking onto the rack or hang them on the hooks (19) and then hang them in the smoking rack.



**Only hang up the items for smoking once the fuel is covered with a layer of ash!**

11. Place the lid on the upper drum. The thermometer on the lid displays the temperature prevailing in the device.
12. Once the items for smoking are fully smoked, carefully remove the hooks from the smoking rack.

### **After Use**

1. After use, allow the charcoal, firewood or similar items to fully burn out or extinguish them with sand.
2. Allow the device and the fuel to cool down completely and then clean it thoroughly.
3. Dispose of the ash and any remaining fuel in an environmentally friendly manner.

## **Cleaning and Storage**



### **PLEASE NOTE!**

- **CAUTION – Danger of burns!** The housing, all accessories and the fuel may also still be hot after the fire has been extinguished. Wait until the device and the fuel have fully cooled down!
- Under no circumstances should you use any corrosive or abrasive cleaning agents, rough sponges or knives to clean the device. These could damage the surfaces.

1. Remove the parts that have been used in the reverse order (see the "Use" chapter).
2. Clean all accessories with warm water and a little mild detergent.



Over time, the effect of the heat may cause discolouration to the fire bowl (15). However, this does not restrict the performance of the device.

3. Dry all accessories thoroughly before everything is reassembled and stored away.
4. Store the device in a dry place that is protected from sunlight and is not accessible to children and animals.

## Technical Data

Article number: 02437  
Model number: KY8535MF



### Customer Service/ Importer:

DS Produkte GmbH  
Am Heisterbusch 1  
19258 Gallin  
Germany  
Tel.: +49 38851 314650

(Calls to German landlines are subject to charges. The cost varies depending on the service provider.)

## Disposal



Dispose of the packaging material and the article in an environmentally friendly manner and take them to a recycling centre. Further information is available from your local authorities.