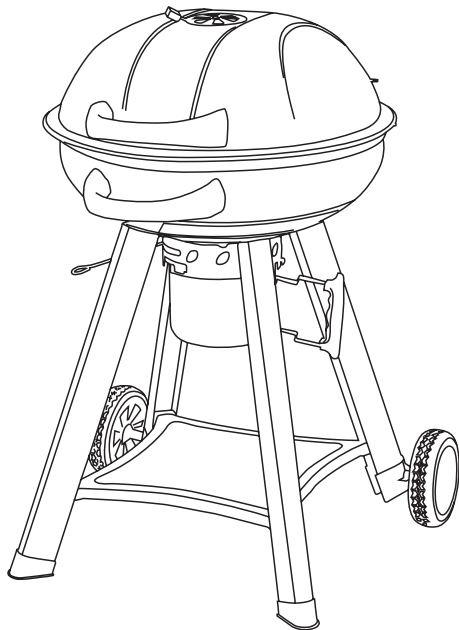


Assembly & operating instructions for



93462

If a replacement is required, please email support@cosmogrill.co.uk
either our Customer Service or your local dealer.

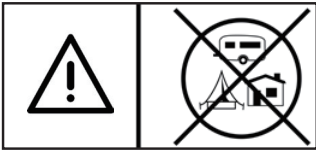
The use of unauthorised parts can create unsafe conditions and environment.



Warning:

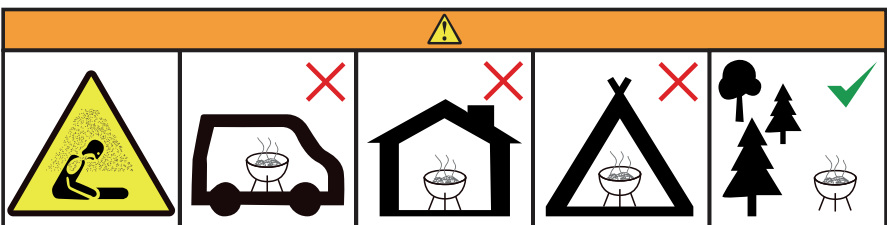
Read the instructions for use before assembly and operation. Read and follow all safety instructions in this manual to avoid personal injury or equipment damage. Save the manual for any future questions. Modification, misuse or structural changes to the grill will void the manufacturer's warranty.

SUITABLE FOR PRIVATE USE ONLY!



Warning:

Carbon monoxide danger.
Danger of carbon monoxide poisoning.
NO use in enclosed and confined spaces.
NO igniting, swelling or cooling in enclosed and confined spaces.



Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.

SAFETY INSTRUCTIONS



To ensure safe handling of the device, please note the following safety instructions:

- For private use only.
- The grill is intended exclusively for grilling and cooking food outdoors.
- Any further use is improper and is prohibited.
- The use of the grill in closed rooms is prohibited.
- Place the grill in a place where children and animals cannot come into contact with it.
- Do not leave the grill unattended when in use.
- Always allow the grill and all associated parts to be bare before moving it
- Keep your hands, face and body a safe distance from the grill when opening the lid. Hot steam can rise.
- Do not wear loose clothing (neck ties, etc.) and keep long hair together while using the grill.
- Packaging material must not be used for playing, there is a risk of suffocation.
- Never move the grill when it is in use.
- During the grilling process, fat can drip from the meat onto the coals and start a grease fire. If this should happen, close the lid and the ventilation flaps to smother the fire.
- Do not use water to put out grease fires.
- Only use lighters that comply with EN1860-3.
- Be careful if fresh air suddenly comes into contact with the fire. The flames could flare up.
- We recommend that you have a fire extinguisher on hand. To do this, ask a professional about the correct size of the hole.

LOCATION

- The grill may only be used outdoors!
- Use only in well-ventilated areas.
- Using the grill in closed rooms is dangerous and prohibited.
- There is an acute risk of fire when operating indoors.
- Likewise, this grill is not suitable for use on a boat or a motorhome/caravan.
- Protect the device from the effects of the weather and moisture that can penetrate from outside.
- Always keep a sufficient distance from combustible materials when using this device. (at least 95cm)
- Do not use the grill under flammable surfaces/roofs. The area above the grill must be clear.
- Do not store flammable items near the grill.
- Place the appliance on a stable surface so that it cannot wobble or fall over.

SURFACES

- Do not touch the grill rack or grill grate while grilling.
- Do not lean over an open fire.
- Protect your hands accordingly before opening the grill lid by using pot holders or gloves, for example.
- For your safety, wear appropriate clothing (closed shoes, long sleeves and trouser legs; no loose clothing, sleeves or scarves).
- Do not line the bottom of the grill tray with aluminum foil, sand or any substances that absorb grease.

TRANSPORT

- Do not move the grill while it is in use! There is a risk of burns and hot parts can fall and cause damage.

LIGHTING CHARCOAL

WARNING! Never use gasoline or spirits. Only use kindling in accordance with EN1860-3!

- Place three to four grill lighters in the middle of the charcoal grate and light them with a long match..
- Place charcoal around any burning grill igniter. If necessary, add more charcoal, preferably in the shape of a pyramid.
- Once the charcoal is burning evenly, distribute it evenly. If you see gray ash (during the day) or red embers (at night) after lighting the fire, you can start grilling.
- Make sure that the grill rack and the warming rack are completely secured in their anchors.
- When the charcoal is now glowing, a layer of gray ash covers it and the flames have gone out, you can distribute the charcoal evenly throughout the fire pit.
- It may be necessary to add a small amount of charcoal to the top to extend the grilling time.
- If you put a small layer of oil (the oil should be suitable for cooking) on the cooking. If you apply it to the surface of the grill, you can prevent the food from sticking.
- Use heat-resistant gloves when turning the air supply valves

BURN IN

- **First of all, the grill must be freed from all packaging residue after assembly.** Any dirt that has settled on and in the grill during manufacture and transport must be carefully removed. To do this, simply use hot water and washing-up liquid. Then rinse the grill with clear water and dry well. The color can peel off over time due to weather, aging and excessive heat. This cannot be completely avoided in the long term. Either you clean the areas with a wire brush and repaint the grill with exhaust or oven paint, or coat it with a small amount of heat-resistant cooking oil before the next heating phase. This burns in, gives the metal a beautiful dark color and also protects against rust. This process is called "browning".
- To season the grill, it is heated to approx. 180 °C. Dry hardwood or charcoal or charcoal briquettes are used. In order to produce enough smoke when using charcoal or briquettes, small hardwood logs, called "wood chunks", must be regularly placed in the embers. Wood chunks are small pieces of wood up to 12 cm long and up to 7 cm in diameter. **The grill must now for about 2 hours at a temperature of 180 °C.** The temperature can be regulated by adjusting the lid valve and by opening the lid. The combustion chamber should not be completely closed. To do this, place a piece of hardwood between the lid and the box. Through the smoke forms the so-called "patina", which becomes thicker over time. This patina not only protects the grill from environmental influences, but also seals it and, in addition to the smoke, also ensures the unmistakable aroma of the food from the grill!
- Now that the grill has burned in, you can still grill with the residual heat. Then let the grill cool down and remove excess fat and all ash. From now on, the grill should never come into contact with cleaning agents again, as these would destroy the patina. In this case, the grill had to be seasoned again. The ash should always be removed after it has cooled down, as it absorbs moisture from the air and works like an acid. This damages the surface.

CARE AND MAINTENANCE



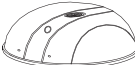








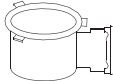
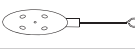


- To make cleaning the grill easier, line the combustion chamber with aluminum foil before use. The shiny side should face up. Remember to leave out air and vents. This will extend the lifespan of your grill.
- It is not recommended to fill the combustion chamber completely with coal, as the grill may then become too hot for use. A guideline is e.g. that a 3 kg charcoal bag for a grill with a 43cm (17") diameter is sufficient for at least two grilling applications.
- If the flames come too close to the dripping fat from the food being grilled, check the flame height with water from a spray bottle.
- Never pour cold water directly onto the charcoal to extinguish it, as this may damage your grill. Use sand, old ash, or water from a spray bottle.
- Do not empty the charcoal or ashes from the grill until it has completely cooled down.
- To clean the grill, place the broilers (grill racks) and all grill tools in hot, soapy water immediately after use. Dry everything carefully and store it in a dry place. Never leave your grill outside without a cover.



















DO NOT DISPOSE OF PACKAGING

If the grill is damaged or any components are missing!

Please contact our customer service if any parts are missing or damaged, do not start assembly for now and keep the packaging!

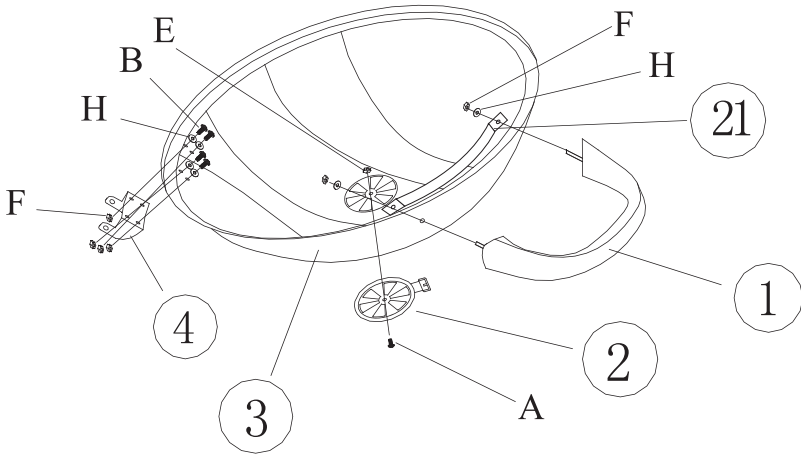
Check the completeness using this parts list.

Nr.	Shape	PCS
1		2
2		1
3		1
4		1
5		1
6		1
7		1
8		2
9		1
10		1
11		1
12		1
13		1
14		2
15		1

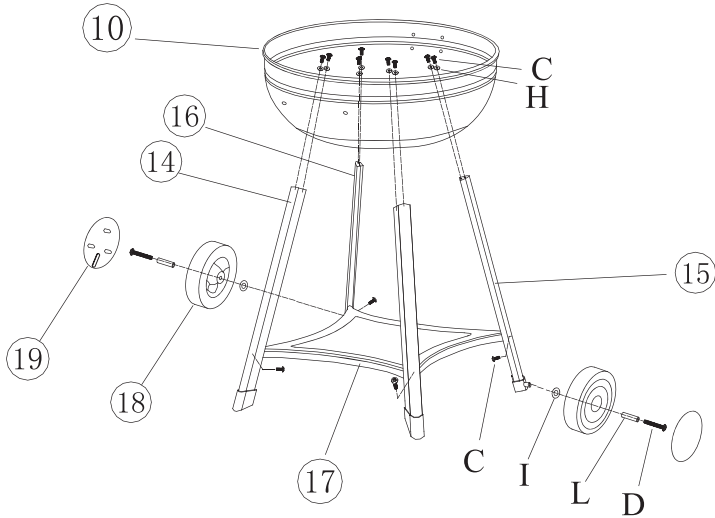
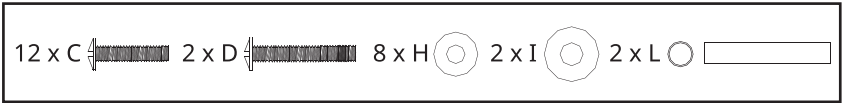
16		1
17		1
18		2
19		2
20		1
21		2
Nr.	Shape	PCS
A	 M5x10	5
B	 M6x12	8
C	 M6x16	12
D	 M8x55	2
E	 M5	5
F	 M6	12
G	 M5	3
H	 M6	20
I	 M8	2
J		1
K		1
L		2

ASSEMBLY

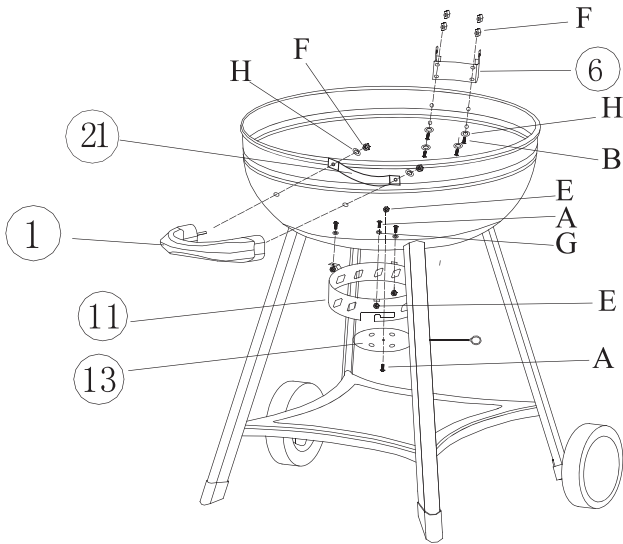
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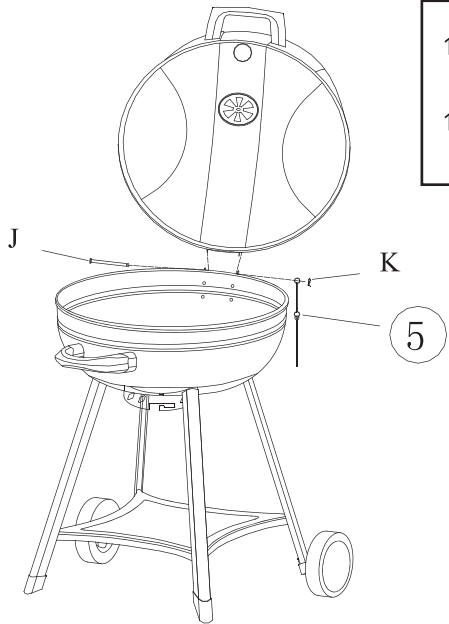
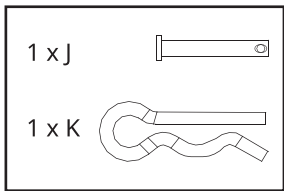
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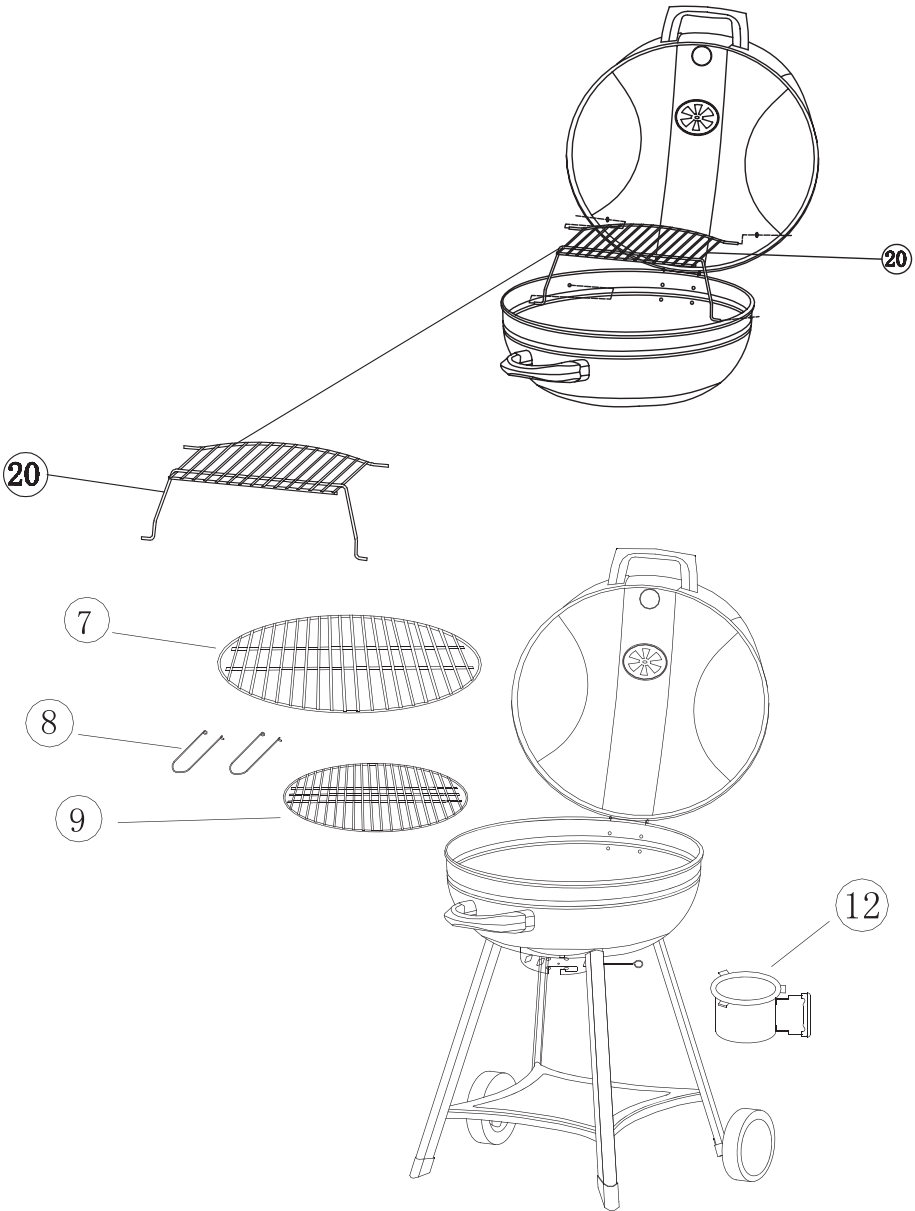
3



4



5





Thank you for your purchase!

**If you need support, please feel free to contact our
service team:**

Email: support@cosmogrill.co.uk

WhatsApp Support: +44(0)7375 491095

Tel: 020 8191 2091

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