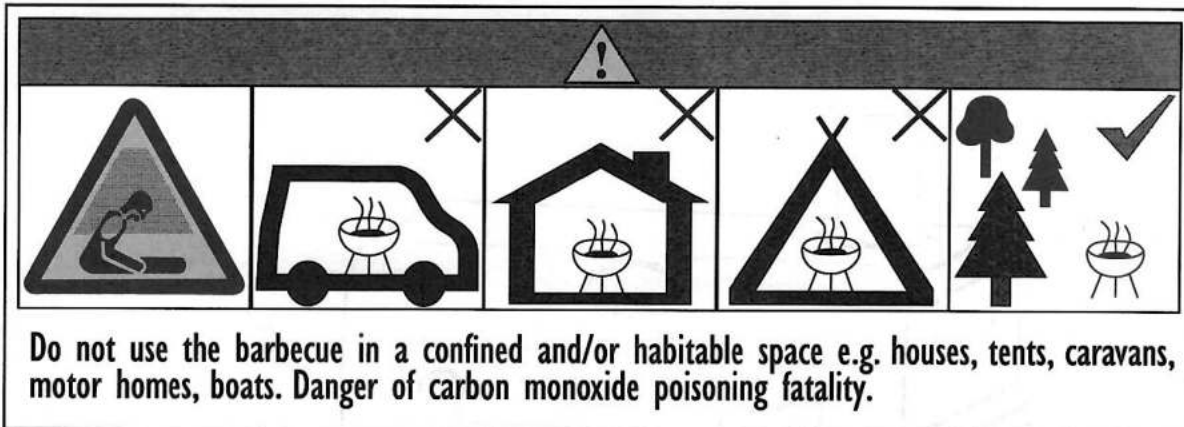


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- For outdoor use only. Not for commercial use.
- Read instructions before using the appliance. Failure to follow instructions could result in death, serious bodily injury, and/or property loss.
- Warning: accessible parts may be very hot. Keep young children away.
- Do not move the appliance during use.
- Any modification of the appliance, misuse, or failure to follow the instructions may be dangerous and will invalidate your warranty. This does not affect your statutory rights.
- Retain these instructions for future reference.

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Safety and Care Advice

Important - Please read this instructions fully before starting assembly.

- ⚠ Warning:** Whilst every effort has been made in the manufacture of your BBQ to remove any sharp edges, care should be taken in handling to avoid any accidental injury.
- Assembly time: approx. 50 mins.
 - Make sure the assembly instructions have been followed correctly.
 - Set the Charcoal BBQ in a suitable position, on a level surface away from areas likely to catch fire. **The base of the Charcoal BBQ will get hot** so ensure it stands on a suitable surface.
 - Always stand your Charcoal BBQ outdoors and on level ground away from trees and wooden fencing. Ensure there is at least 1 metre clearance around all sides of the Charcoal BBQ. Keep away from fences, over hanging branches and other combustible materials.
 - Use Charcoal and a suitable lighting method.
 - Do not cook before the fuel has a coating of ash.
- ⚠** • **"WARNING! This barbecue will become very hot , do not move it during operation."**
- **"Do not use indoors."**
 - **"WARNING! Do not use spirit or petrol for lighting or relighting! Use only firelighters complying to EN1860-3!"**
 - **"WARNING! Keep children and pets away."**
 - The barbecue shall be heated up and the fuel kept red hot for at least 30min prior to the first cooking.

Method 1. Charcoal & Lighting Fluid/ Gel

- Set up your Charcoal BBQ in a safe place. Place enough charcoal in the charcoal grate to a depth of 3 - 5cm.
 - Taking care not to spill any liquid/ gel onto your hands or clothes. Apply carefully the lighting fluid/ gel over the charcoal.
 - If using lighting fluid, wait for 30 seconds to allow the liquid to soak into the charcoal.
 - Do not light the charcoal if you have spilt fluid or gel onto your clothes. Light the charcoal using a long taper or safety lighter. The charcoal will then burn for a period with flames.
 - When the flames die down, check the charcoal is beginning to glow red. If your coals are going out, you should open all the vents and allow to cool down before trying to apply more liquid.
- CAUTION: Apply carefully lighting fluid/ gel in small amounts. Over application can be dangerous.**
- Do **NOT** squirt liquid onto burning charcoal.
 - After lighting, the fire should be ready for cooking in 30-40 minutes, or when even grey ash is visible by day, or an even red glow is visible by night.

Method 2. Lighting Blocks

- Place three or four Lighting Blocks in the centre of the Charcoal grate and light with a match.
- Place pieces of charcoal around each burning block. Add more charcoal as required, in a pyramid formation.
- When burning is established, spread the fuel out evenly. After lighting, the fire should be ready, or when even grey ash is visible by day, or an even red glow is visible by night.
- Make sure that the cooking grill is fully located into the grill supports so that the cross bar supports lock behind the retaining edges.
- When the charcoal is alight, the smoke and flames have died down and the charcoal has an even layer of grey ash, rake the charcoal into a level layer in the hearth.
- Small quantities of charcoal may be added on top of the charcoal layer prior to cooking to extend cooking time.
- To help prevent food sticking, apply a tin coating of cooking oil on the grill prior to cooking.
- To adjust the airflow using the air vent we recommend to use of a heat resistant glove.

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Safety and Care Advice

- The max loading weight of the right shelf is 4 . 7kg .
- The max loading weight of the charcoal grill is 6 . 6kg .

Care and Maintenance

- To make it easier to clean your Charcoal BBQ after use, line the firebowl with aluminium cooking foil, shiny side up. Remember to leave ventilation holes clear by piercing the foil where necessary. This process will lengthen the life of your Charcoal BBQ.
- Charcoal is available in lump wood form (large irregular pieces) and as briquettes (uniformly sized pieces).
- It is not advisable to completely fill the firebowl as the BBQ may become far too hot to cook successfully. As a guide a 1kg bag of charcoal in a 43cm (17") diameter BBQ should last for at least 2 full BBQ fires.
- If the fires flares up due to dripping fat then douse the flames lightly with a fine water spray.
- When you have finished using the Charcoal BBQ, never pour cold water directly on the coals to extinguish them as this may damage your Charcoal BBQ. Use old cinder, sand or a fine water spray.
- Empty the bottom bowl of ashes when they are completely cold.
- To clean your Charcoal BBQ, soak the cooking grill and tools in hot soapy water as soon as possible after use. Dry thoroughly and store in a dry place. Do not leave your Charcoal BBQ outside unprotected.

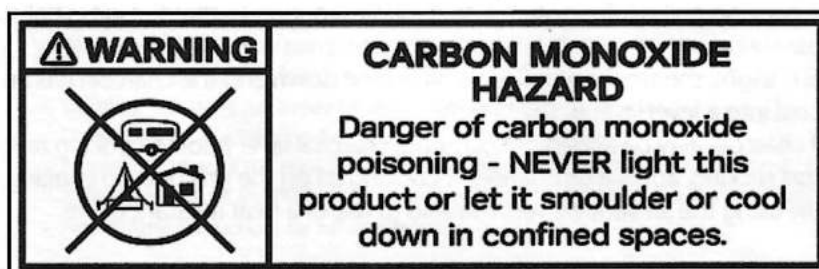
Food Safety

- Thoroughly defrost frozen meat and poultry in the refrigerator before cooking. Keep raw meat and poultry separate from cooked food.
- Ensure that the grill is thoroughly cleaned before cooking and lighting the barbecue.
- Always wash hands after handling raw meat and poultry before handling any ready to eat food.
- Wipe and disinfect surfaces that have been in contact with raw meat and poultry.
- When barbecuing meat and poultry, make sure the barbecue is really hot. Place the larger, thicker portions furthest away from the most intense heat to ensure thorough cooking without burning and turn regularly.
- Use separate utensils for handling raw meat or poultry and cooked food on the barbecue, or wash them thoroughly between use.
- To check whether meat, particularly poultry, is cooked, pierce the flesh with a skewer or fork: the juices should run clear. Ensure the product is piping hot throughout.

Attention! This BBQ will become very hot do not move it during operation. Do NOT use indoors.

"Warning! Keep children and pets away!"

"Caution! Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3"



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BEWARE

CARBON MONOXIDE KILLS

WHAT IS CARBON MONOXIDE?

Carbon Monoxide (CO) is produced when a fuel such as charcoal, gas or petrol burns incompletely. This could be because an appliance isn't working properly or might simply happen as part of its normal function. Barbecues, for example, produce Carbon Monoxide even when they are working well.

Carbon Monoxide is colourless, odourless and poisonous. In high concentrations it can kill swiftly. In smaller concentrations CO poisoning can give symptoms similar to flu or food poisoning. Look out for headaches, nausea and vomiting, dizziness, drowsiness and weakness - but the best advice is to avoid any chance of being poisoned in the first place.

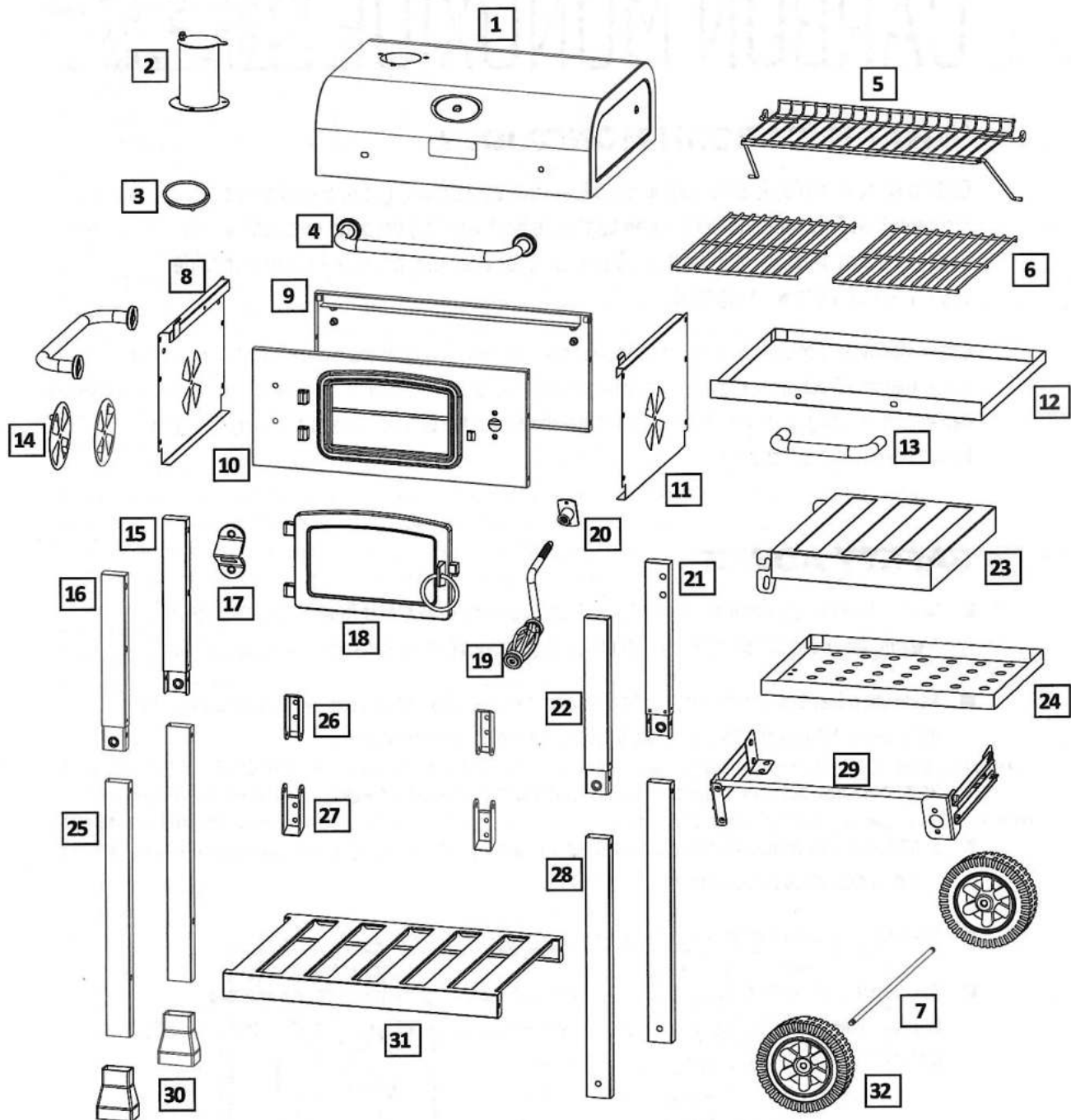
SAFETY ADVICE

- Never take a barbecue into an enclosed area, including tents, EVEN IF YOU THINK IT'S COOLED DOWN. A warm, smouldering barbecue gives off plenty of poisonous Carbon Monoxide (CO), which can kill.
- Never use a fuel-burning appliance to heat an enclosed area. Gas and kerosene heaters should only be used outside. Stoves and barbecues are designed for cooking not space heating.
- Never run a gas, petrol or diesel-powered generator within an enclosed area.
- Don't cook inside an enclosed area, unless there's an area specifically designed for this purpose and that provides adequate ventilation.
- Always have gas appliances serviced regularly.
- You cannot smell, taste or detect Carbon Monoxide but it can kill quickly and without warning. Symptoms are similar to flu or food poisoning. Look out for HEADACHES, NAUSEA, VOMITING, DIZZINESS, DROWSINESS and WEAKNESS.

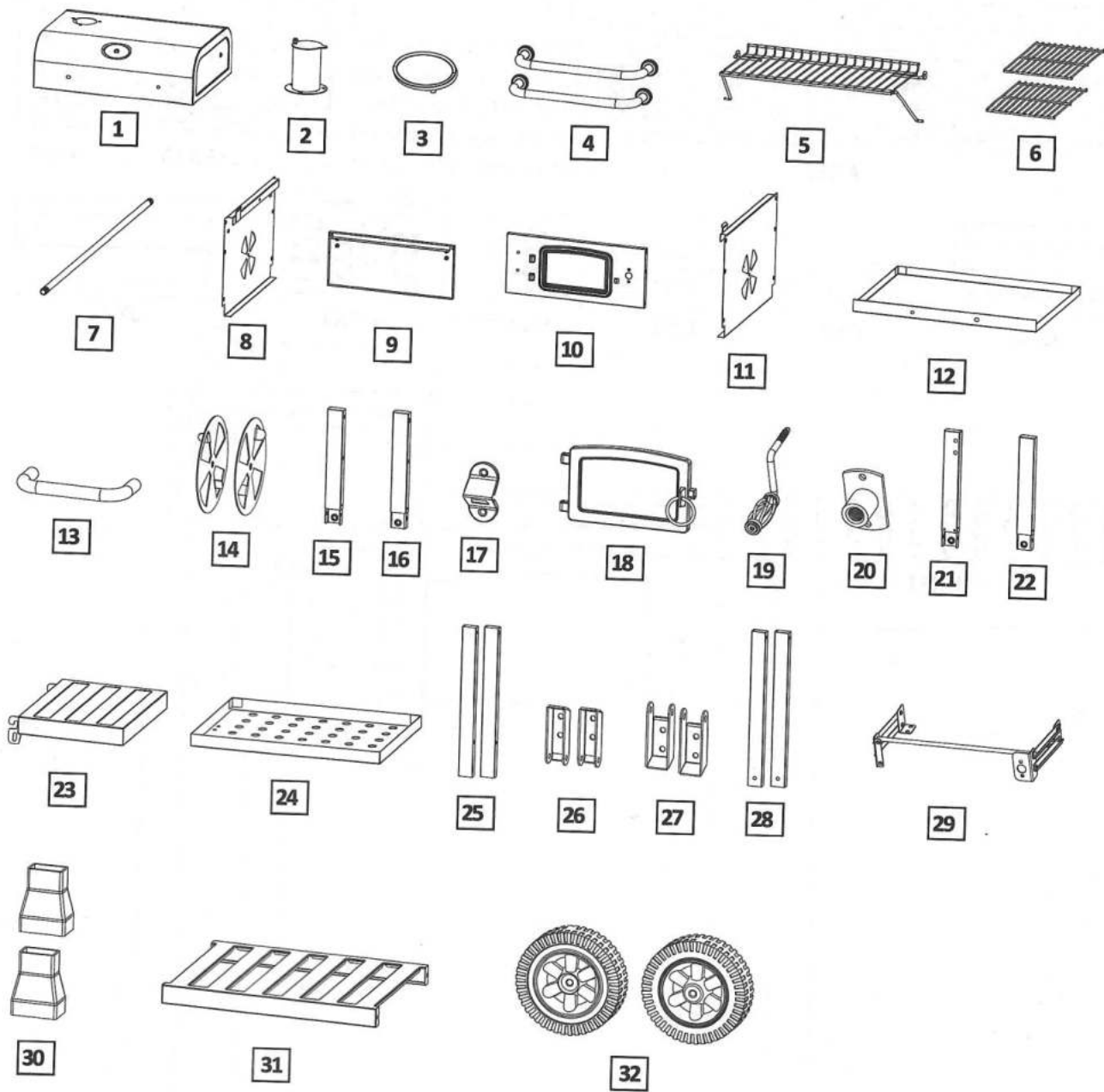
For more information visit nhs.uk/carbonmonoxide

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Parts Diagram



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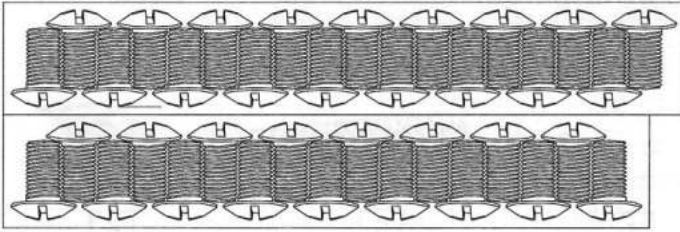


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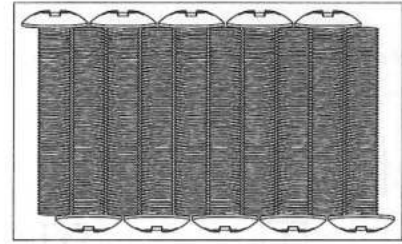
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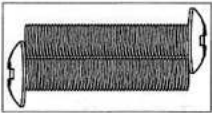
Supplies



AX35



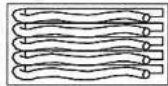
BX10



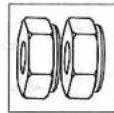
CX2



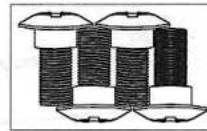
DX2



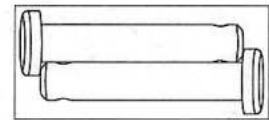
EX5



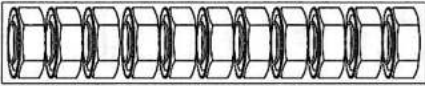
FX2



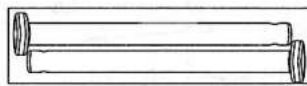
GX4



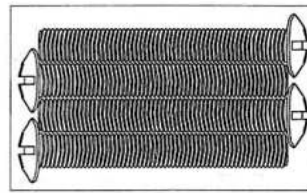
JX2



HX11



IX2



KX4

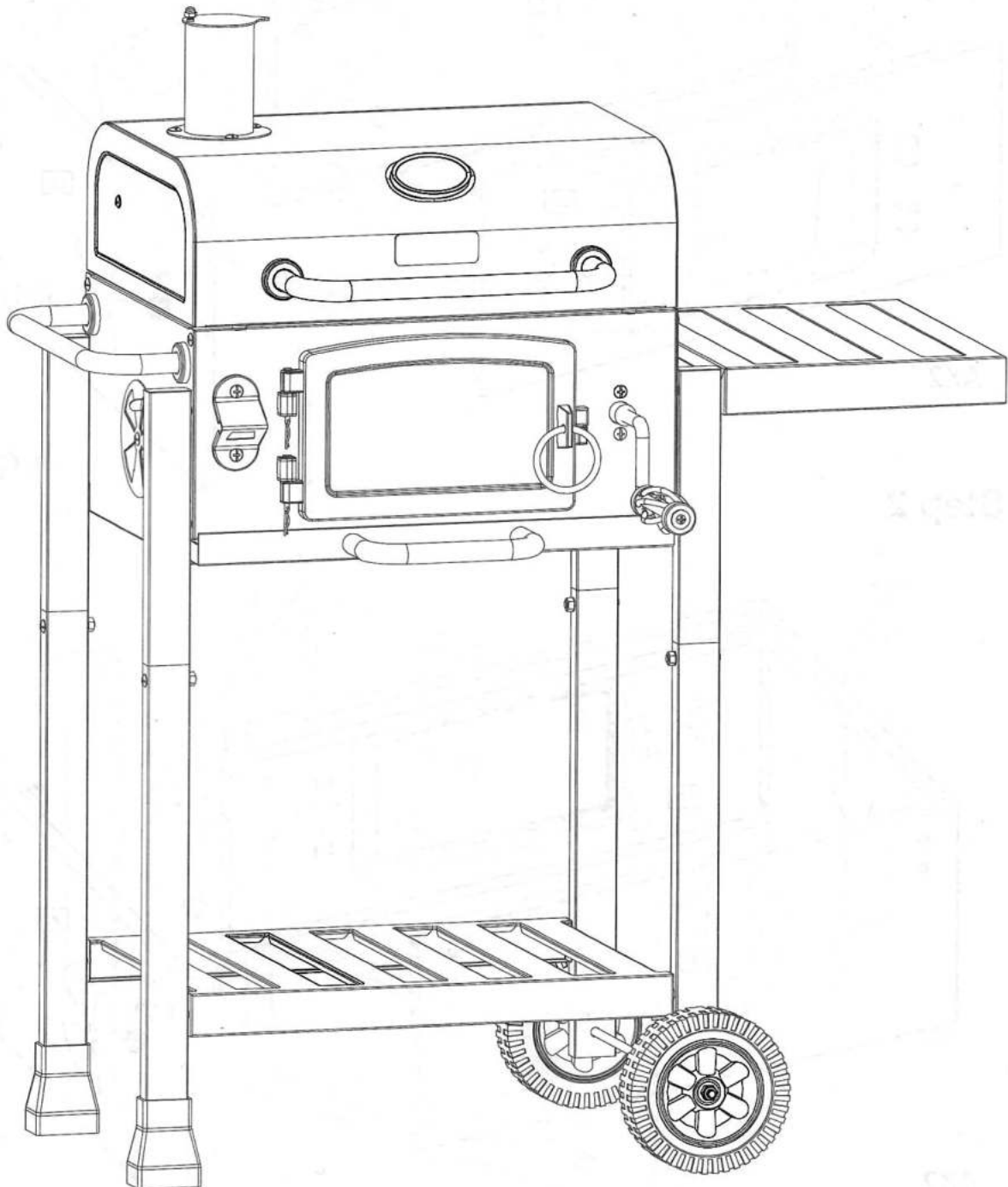
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TOOLS NEEDED FOR ASSEMBLY:

- Medium size flat blade or Philips/cross-point screwdriver
- Adjustable spanner or metric spanner set

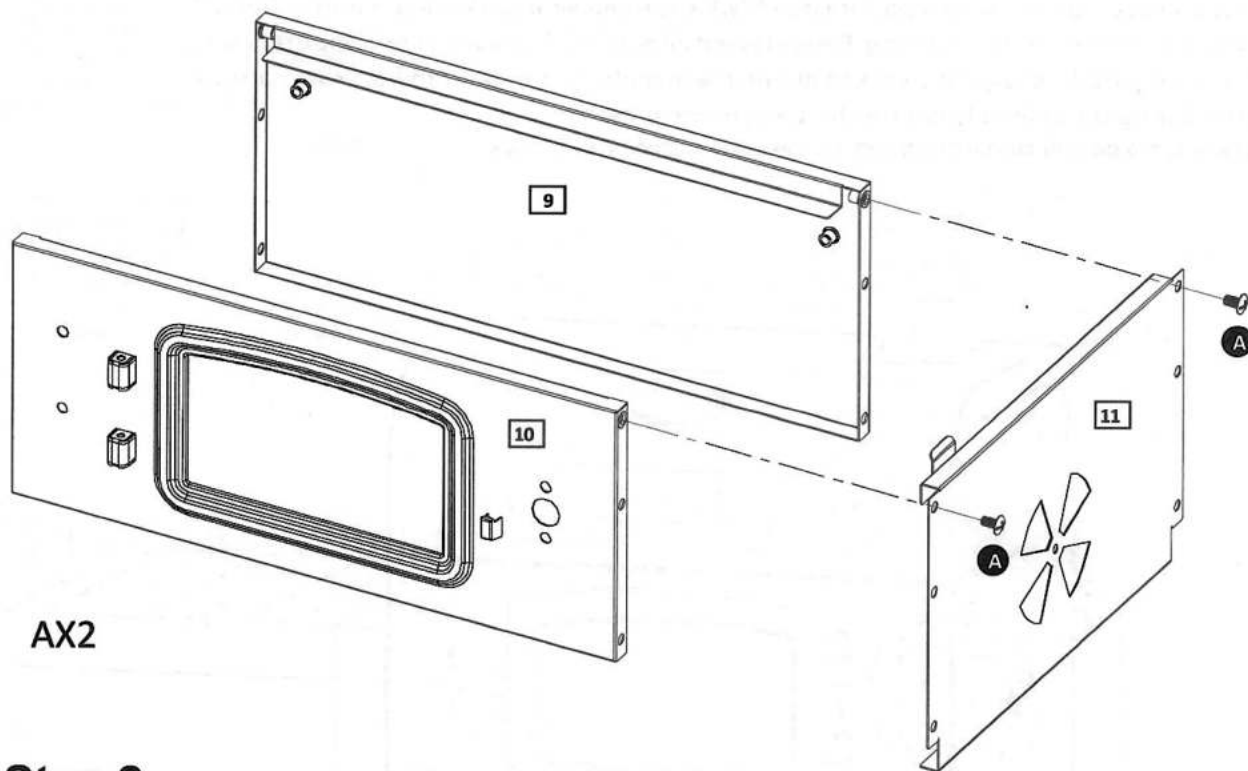
This barbecue requires two people for assembly. Please remove all packaging materials from all individual parts before assembling. Please lay out all nuts and bolts and check lengths before assembling. Whilst every care is taken during the manufacture of this product, care must be taken during the assembly in case sharp edges are present.

For any spare parts or customer support, please email: support@evre.co.uk



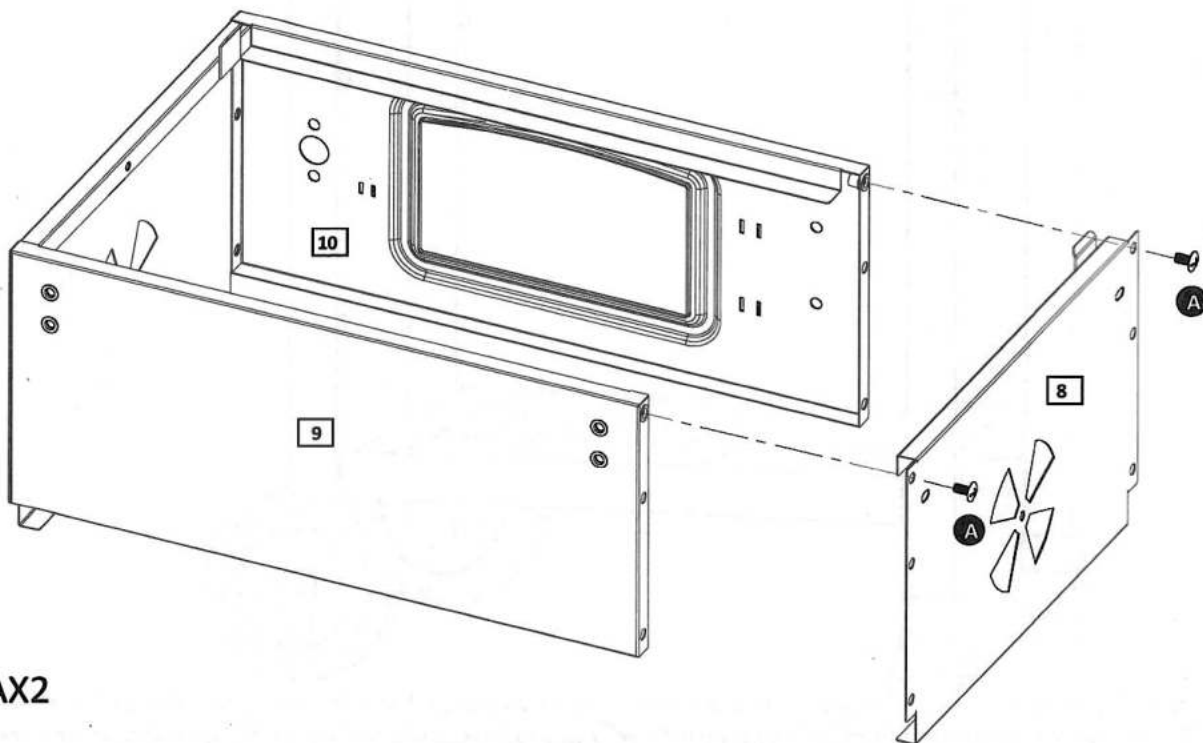
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Step 1



AX2

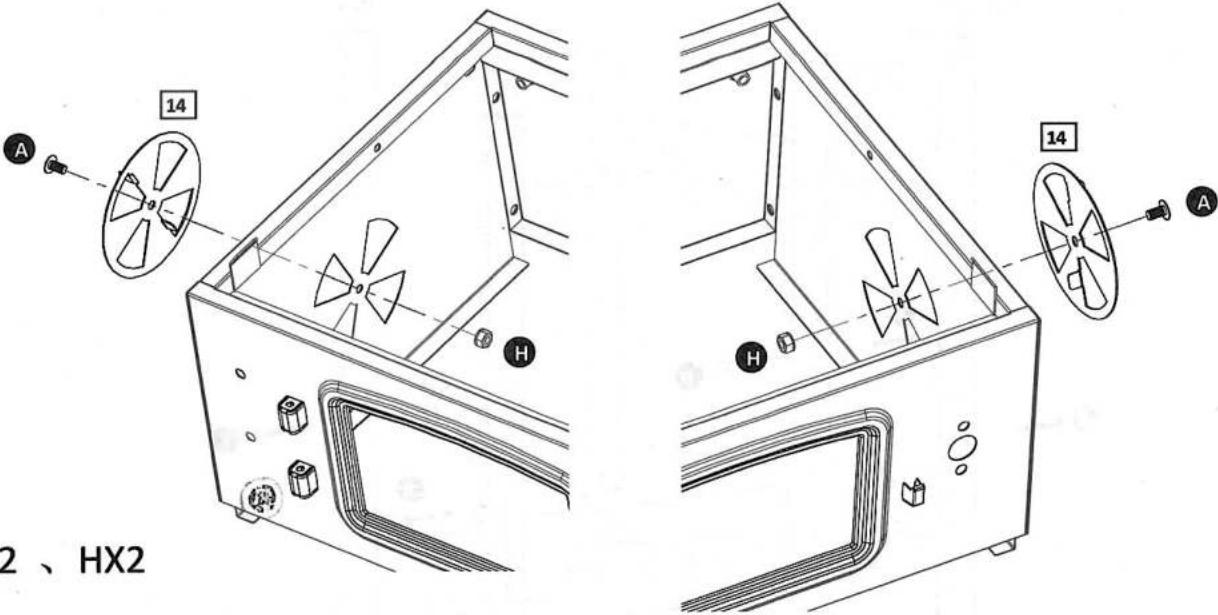
Step 2



AX2

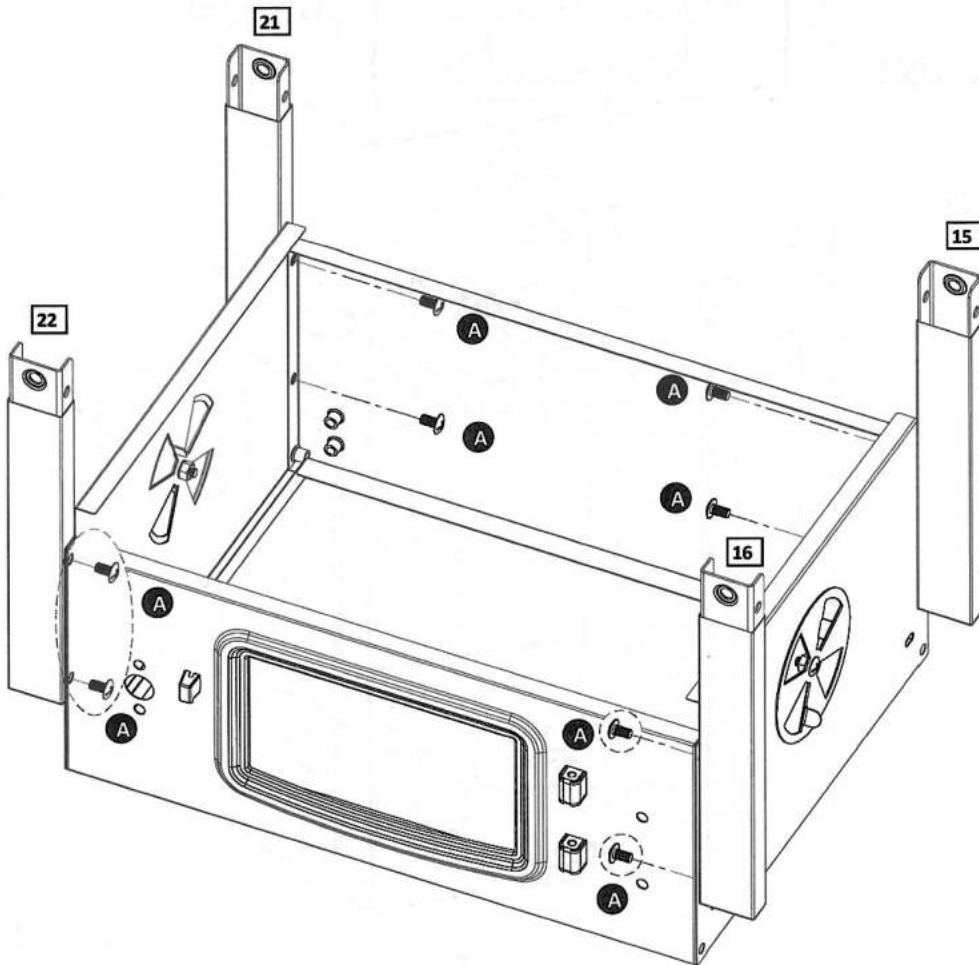
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Step 3



AX2 、HX2

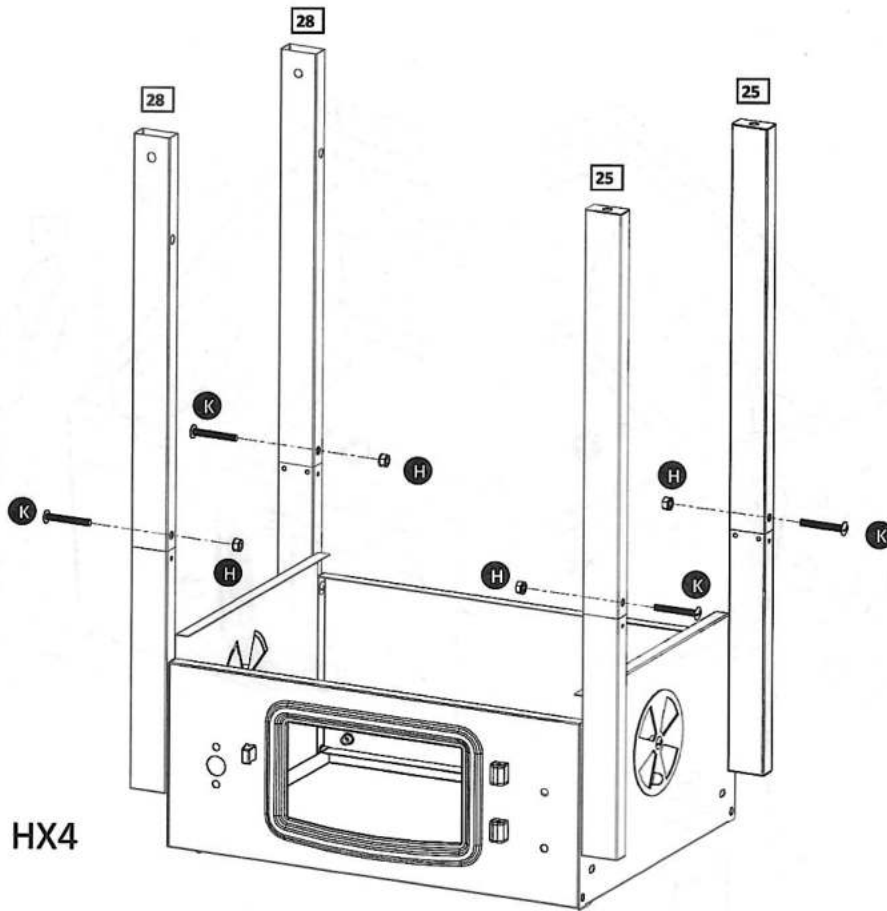
Step 4



AX8

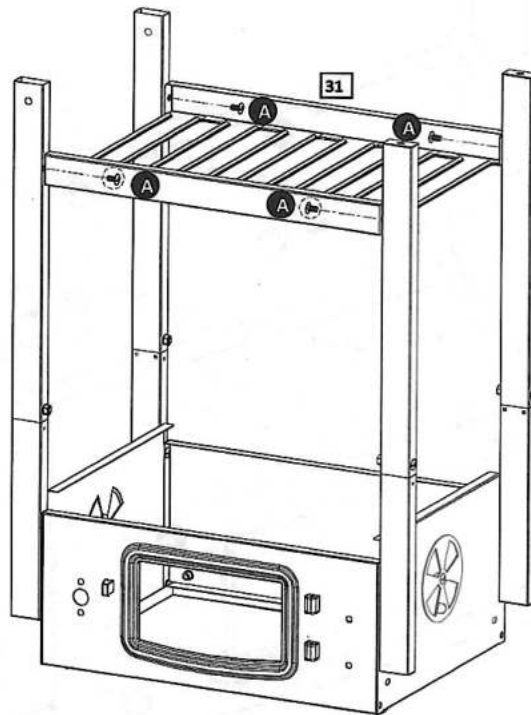
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Step 5



KX4 , HX4

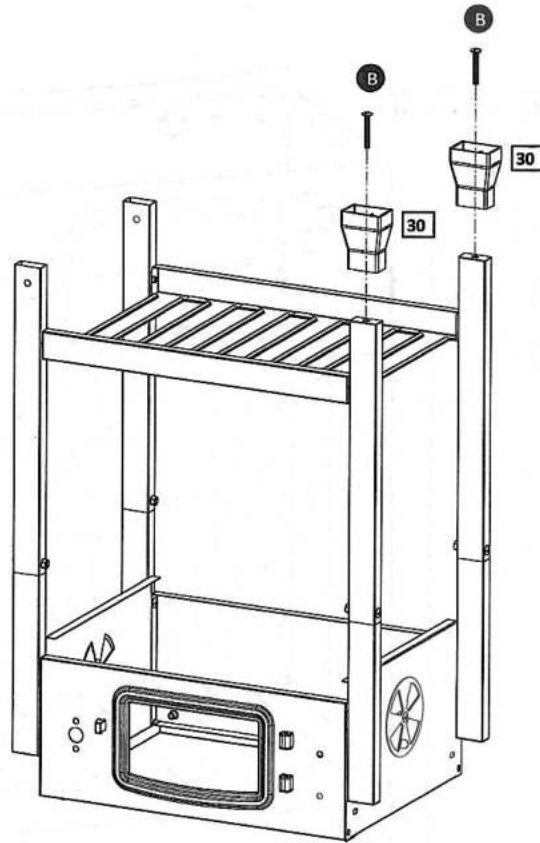
Step 6



AX4

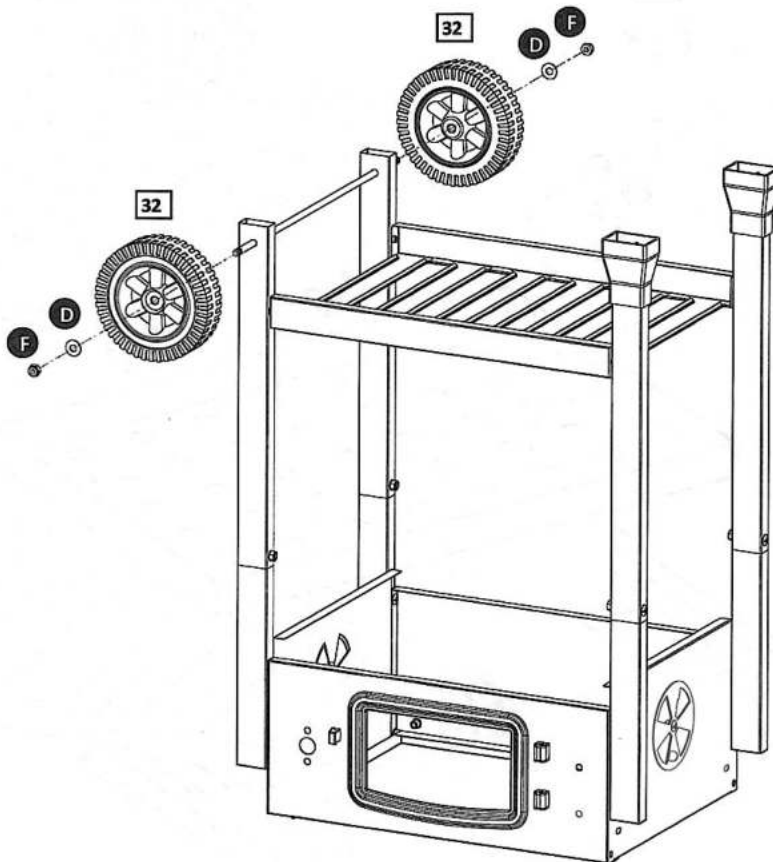
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Step 7



BX2

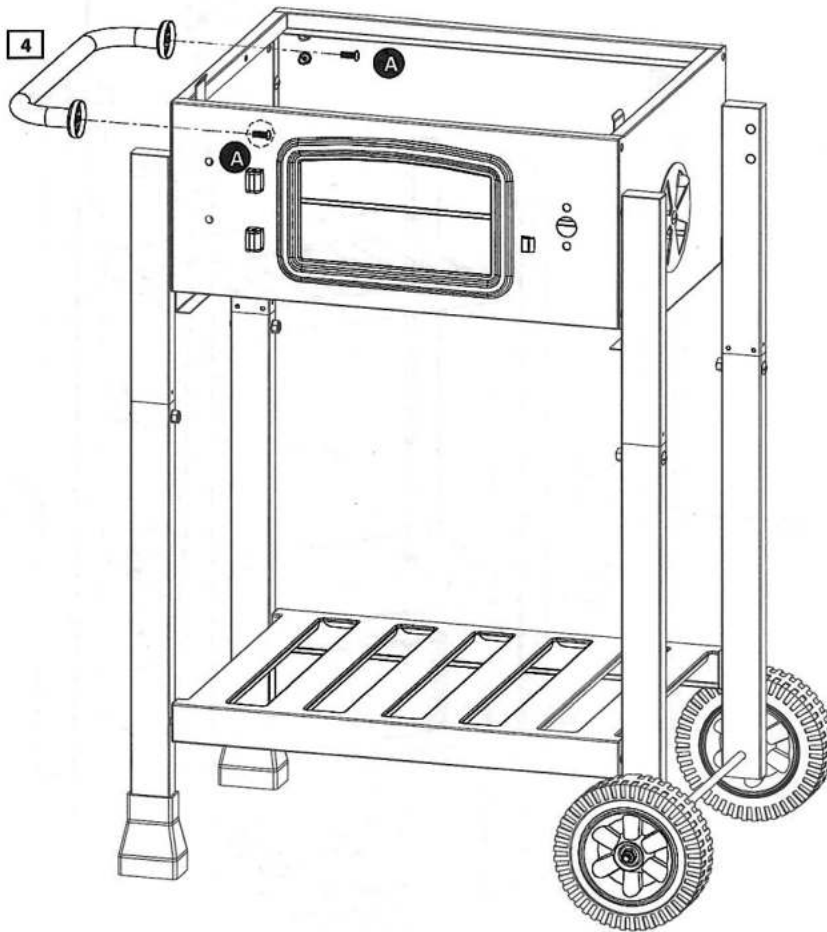
Step 8



FX2、DX2

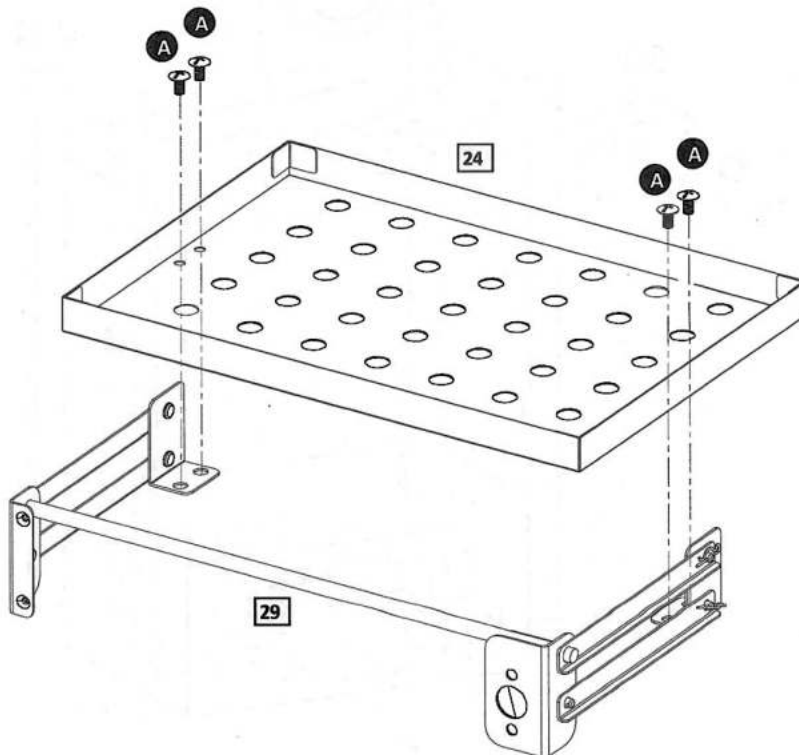
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Step 9



AX2

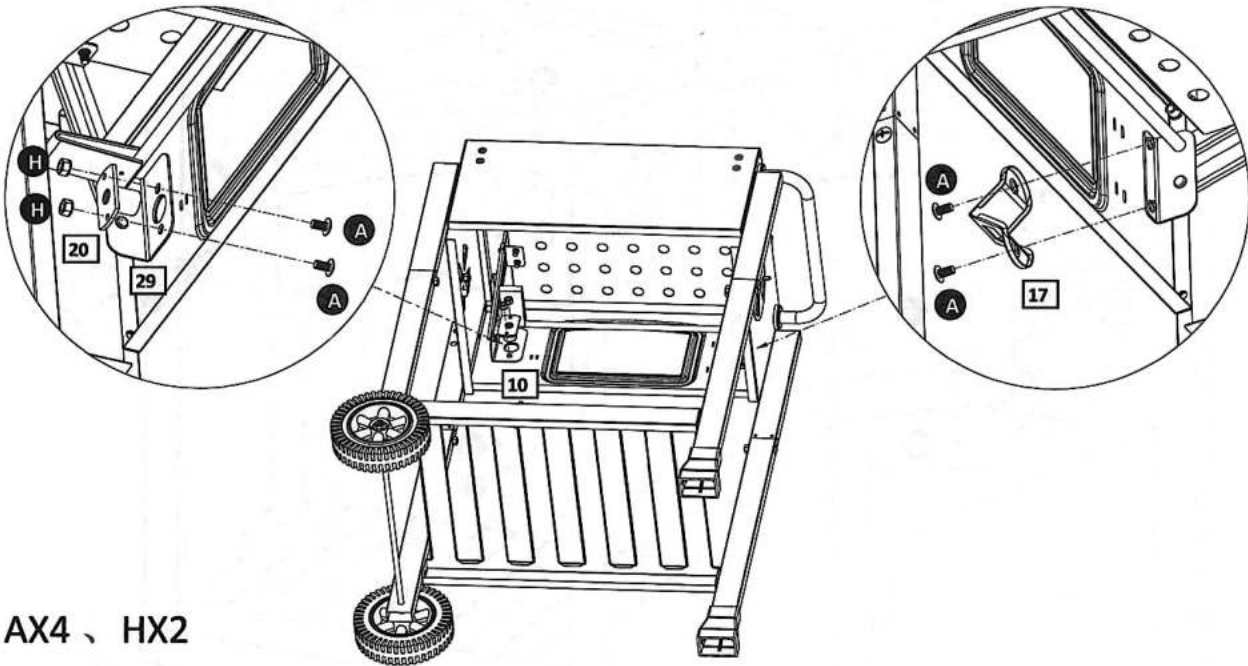
Step 10



AX4

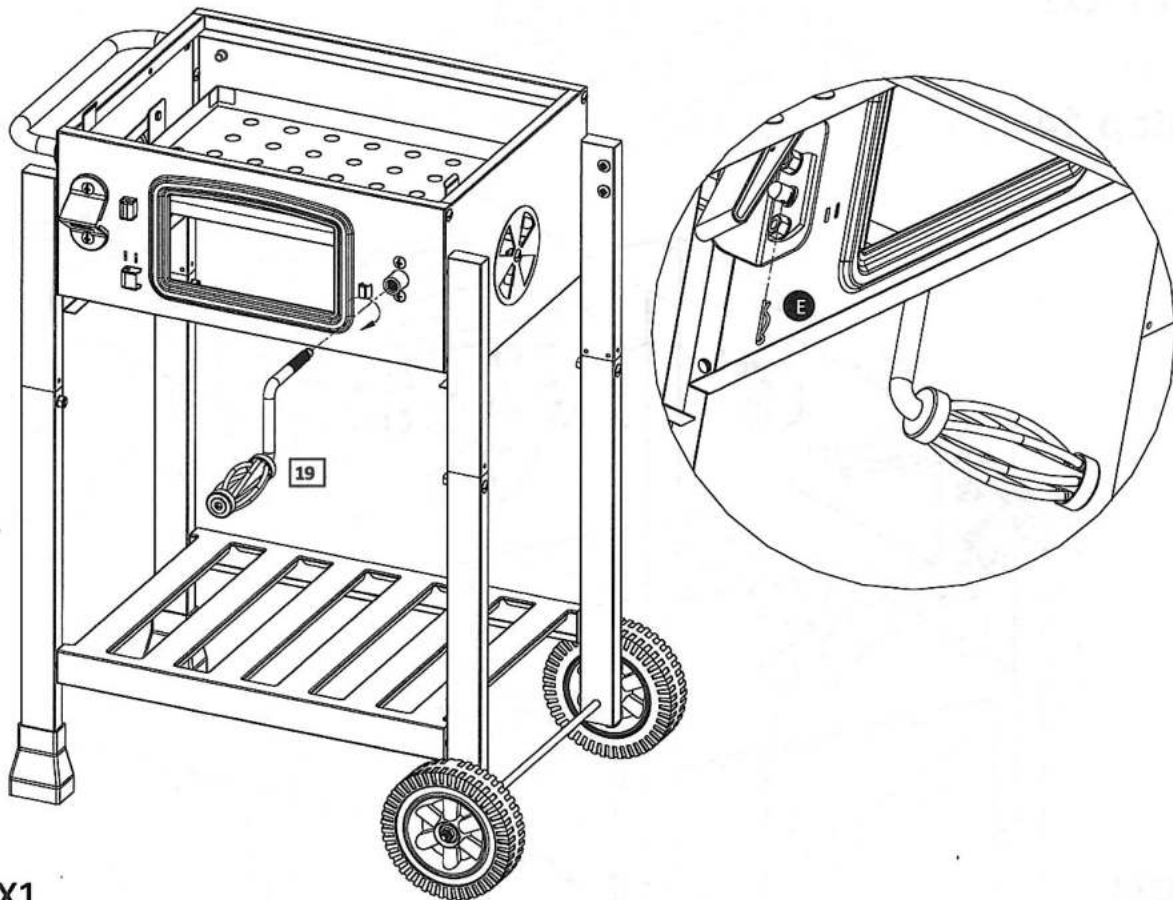
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Step 11



AX4、HX2

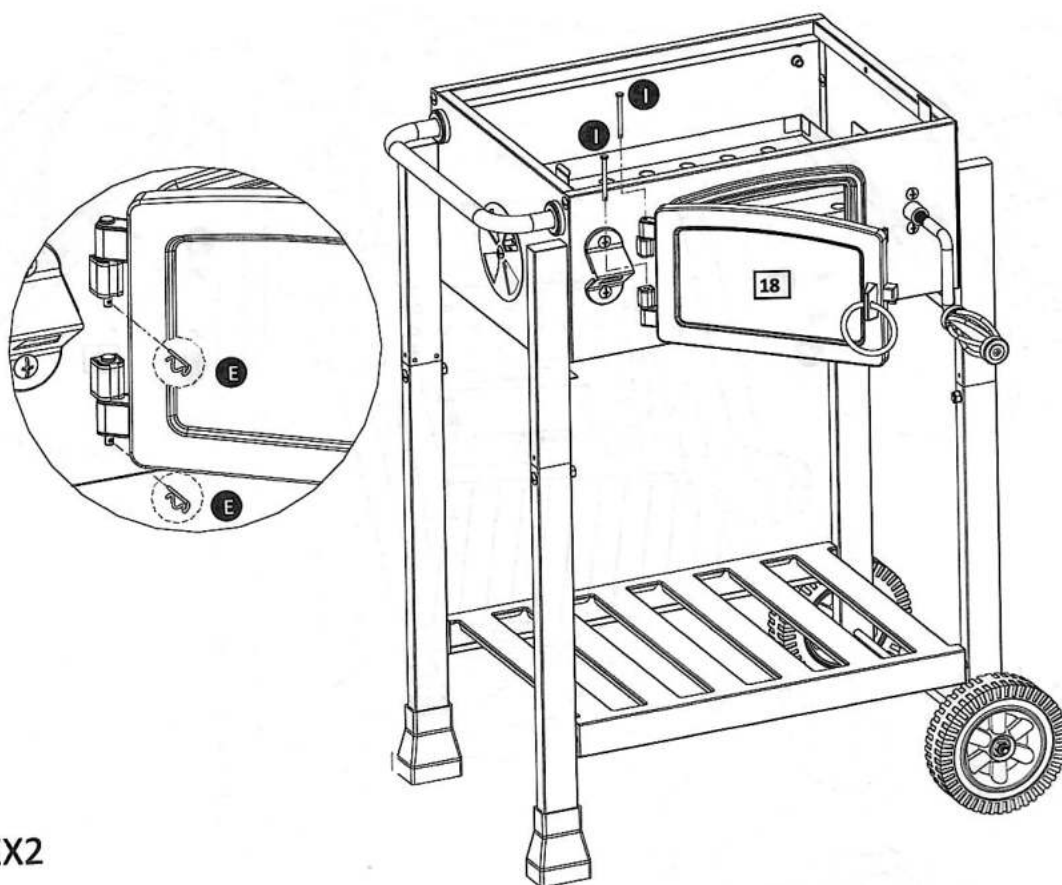
Step 12



EX1

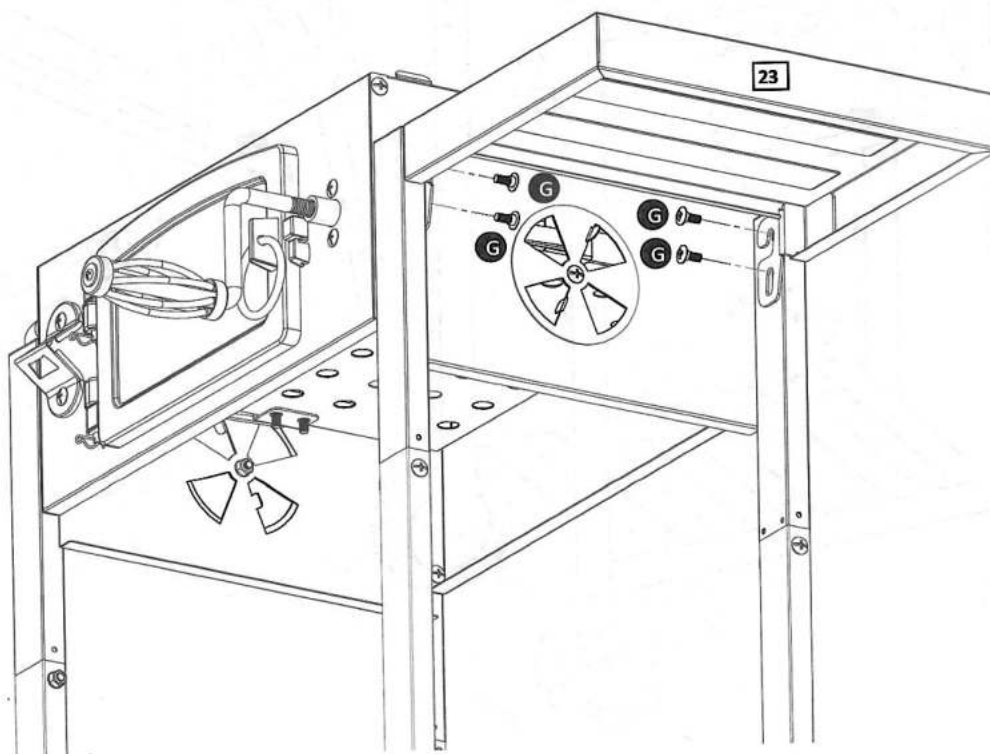
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Step 13



IX2、EX2

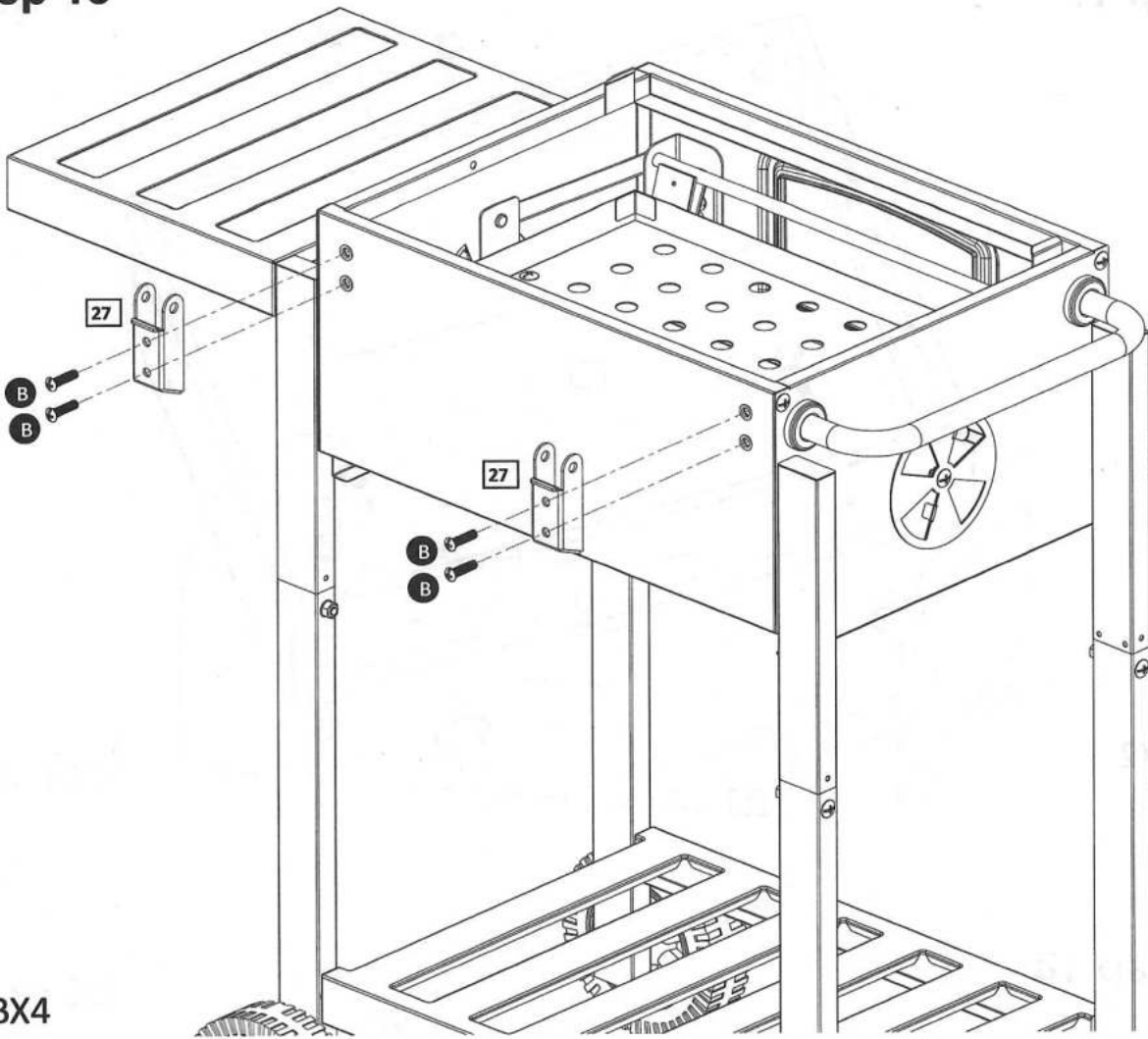
Step 14



GX4

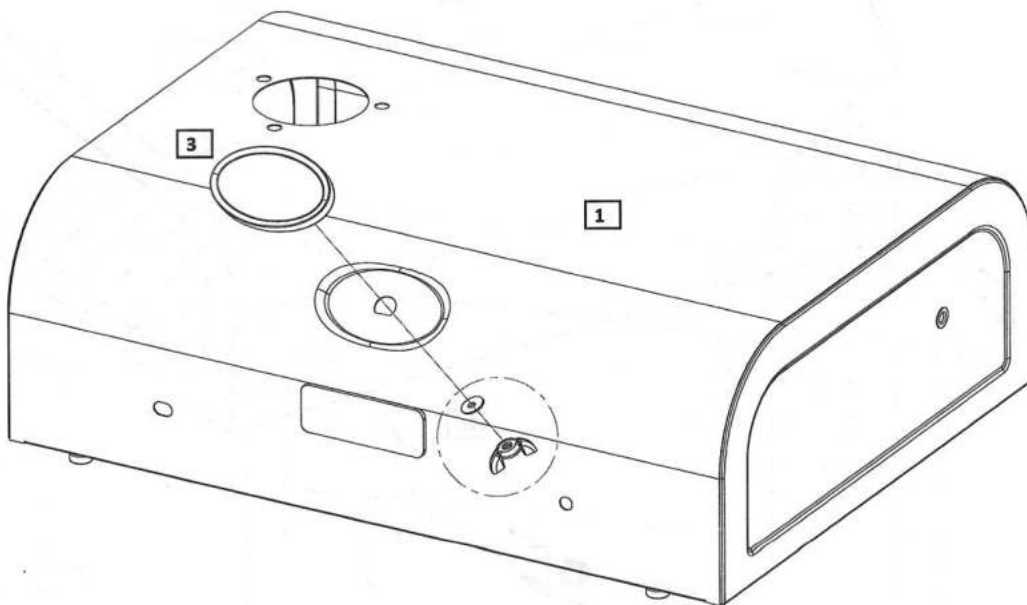
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Step 15



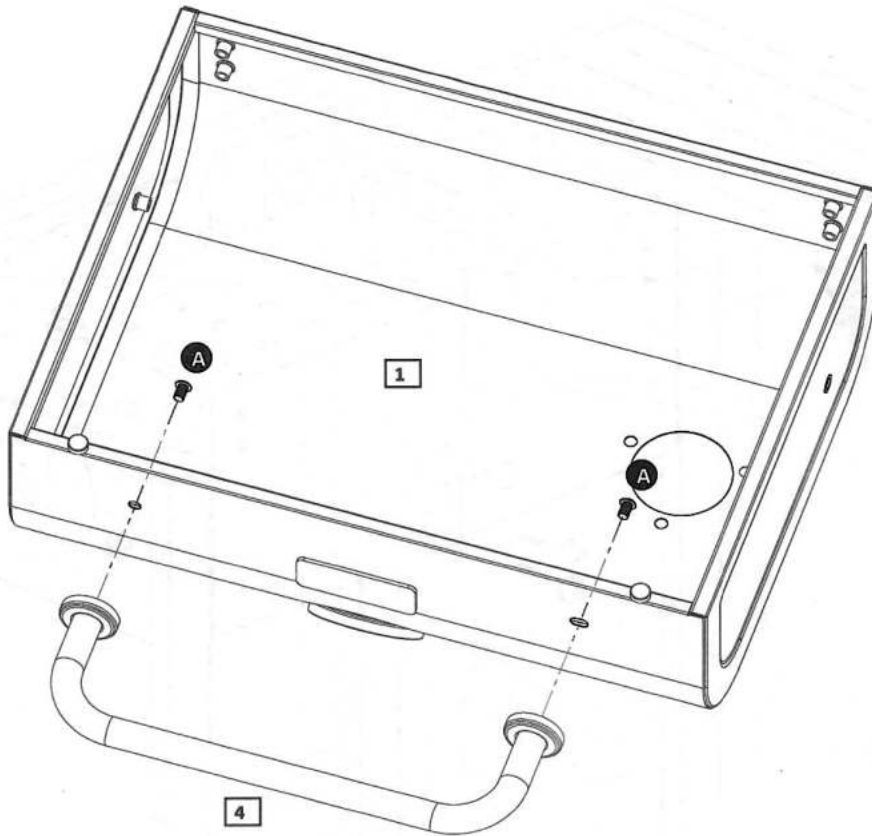
BX4

Step 16



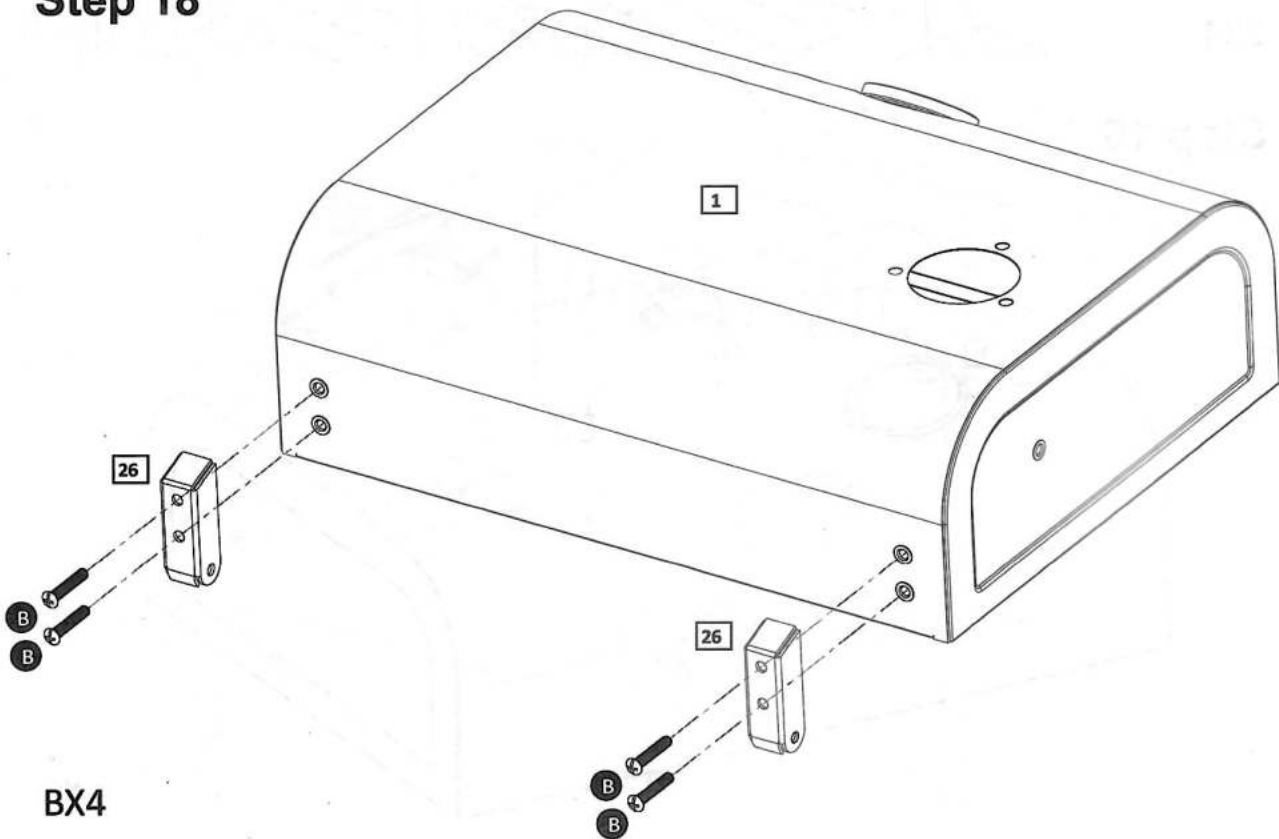
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Step 17



AX2

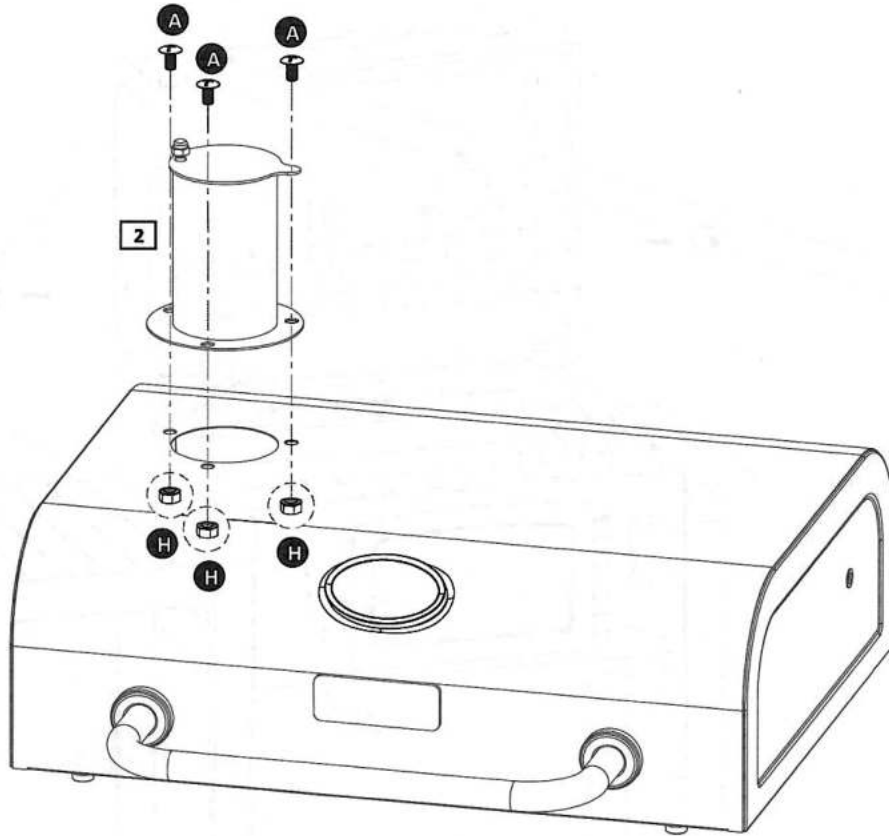
Step 18



BX4

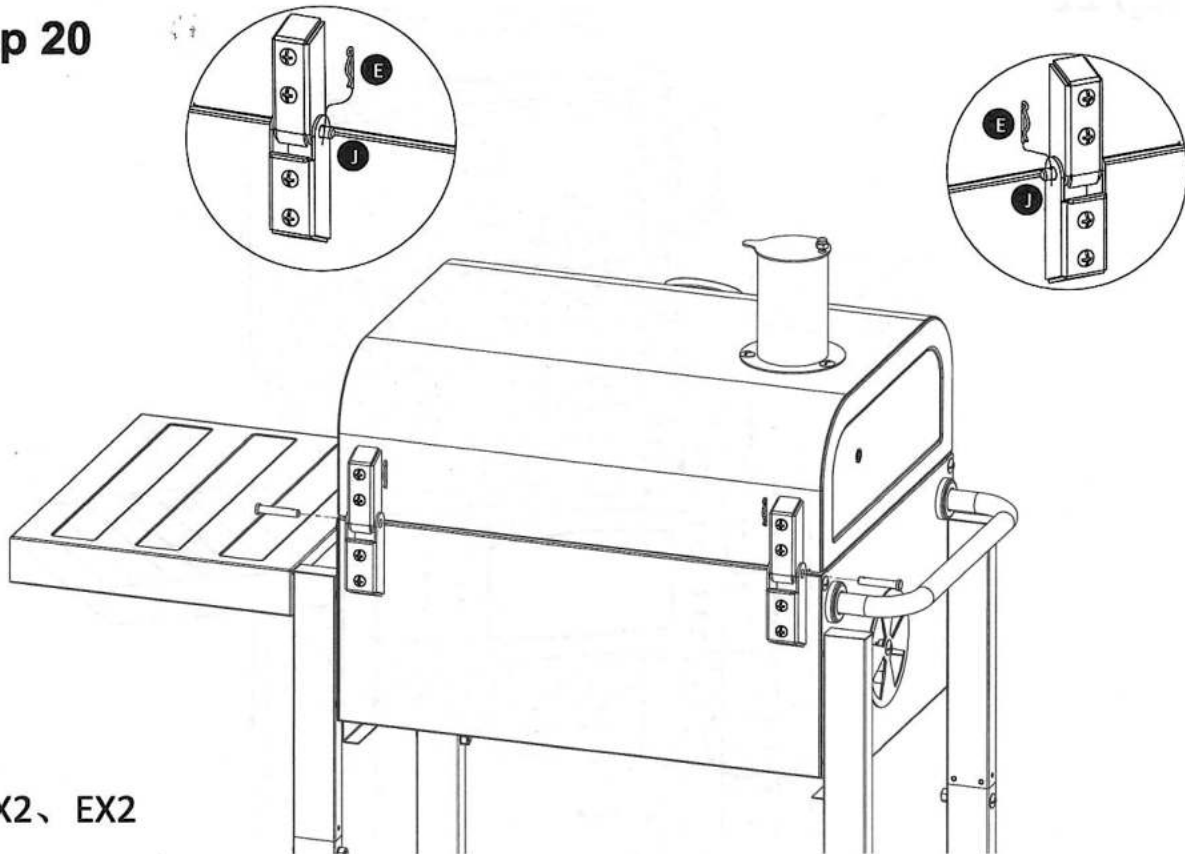
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Step 19



AX3、HX3

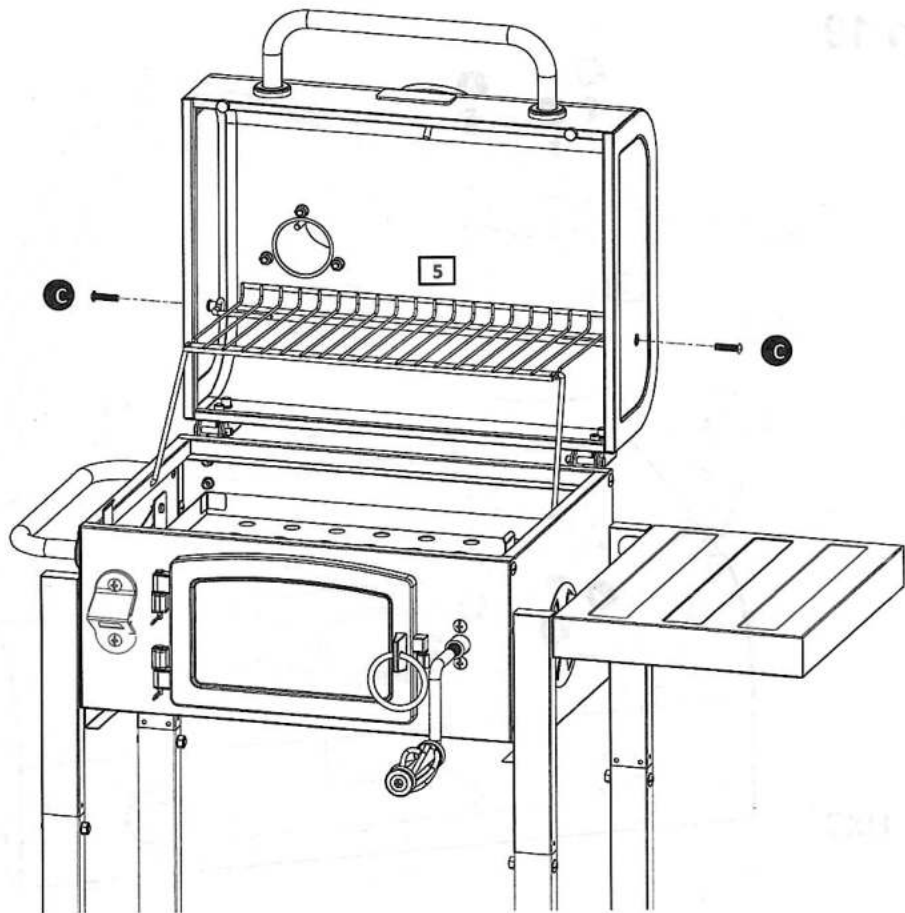
Step 20



JX2、EX2

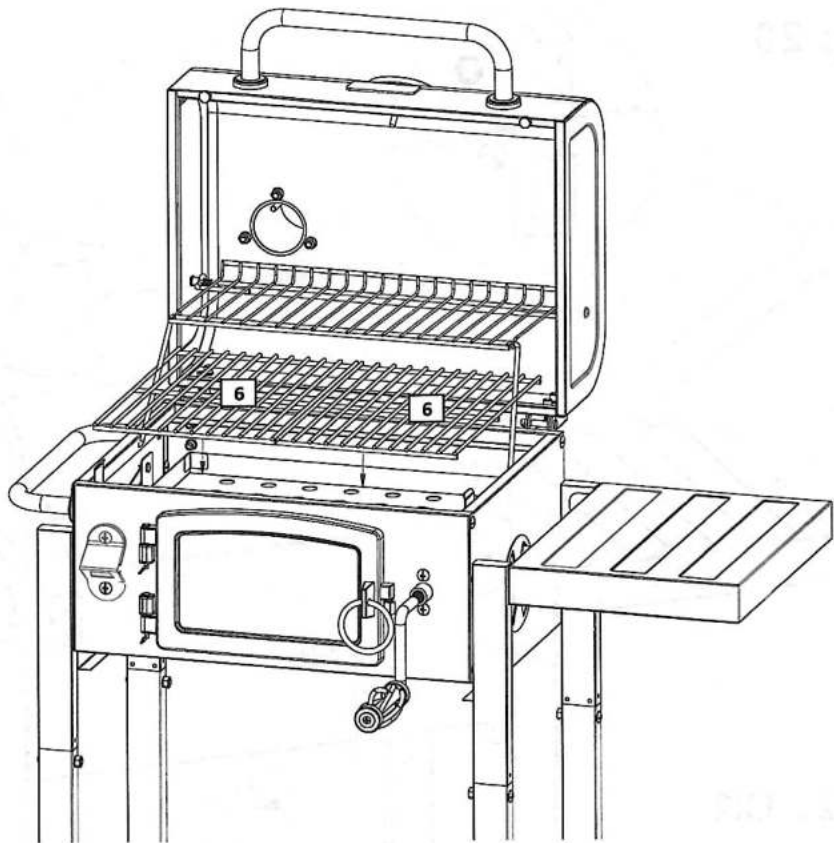
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Step 21



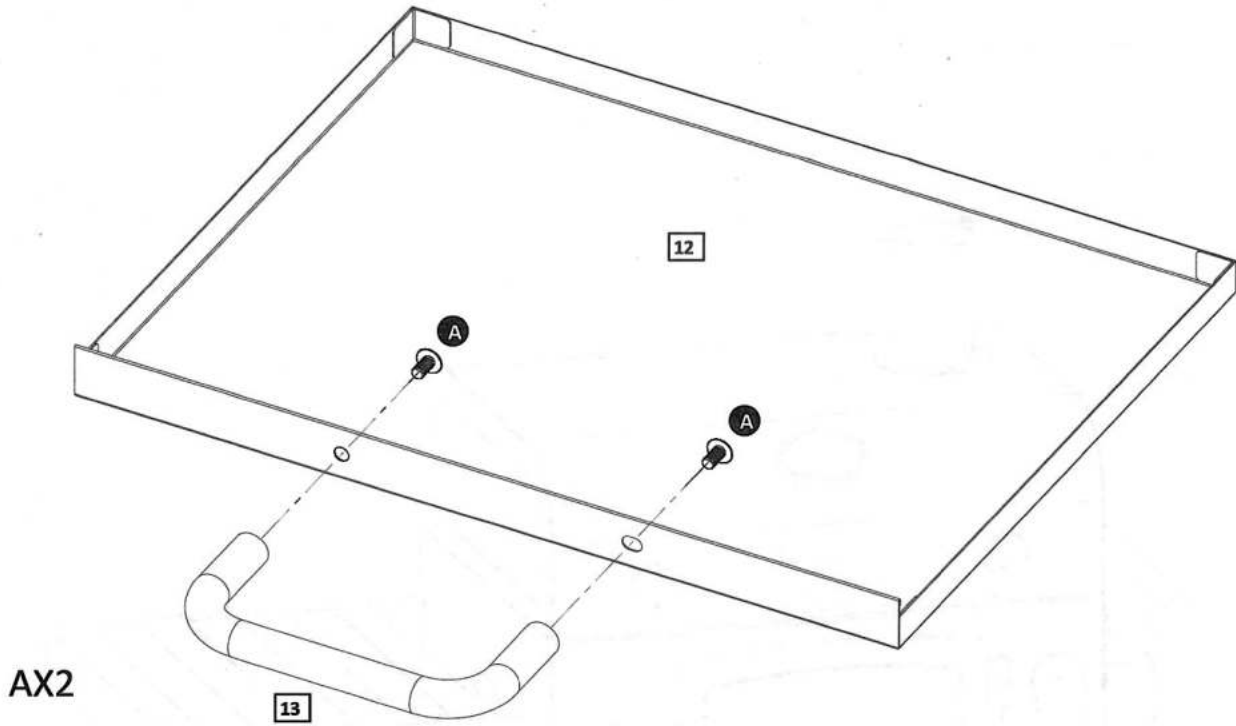
CX2

Step 22

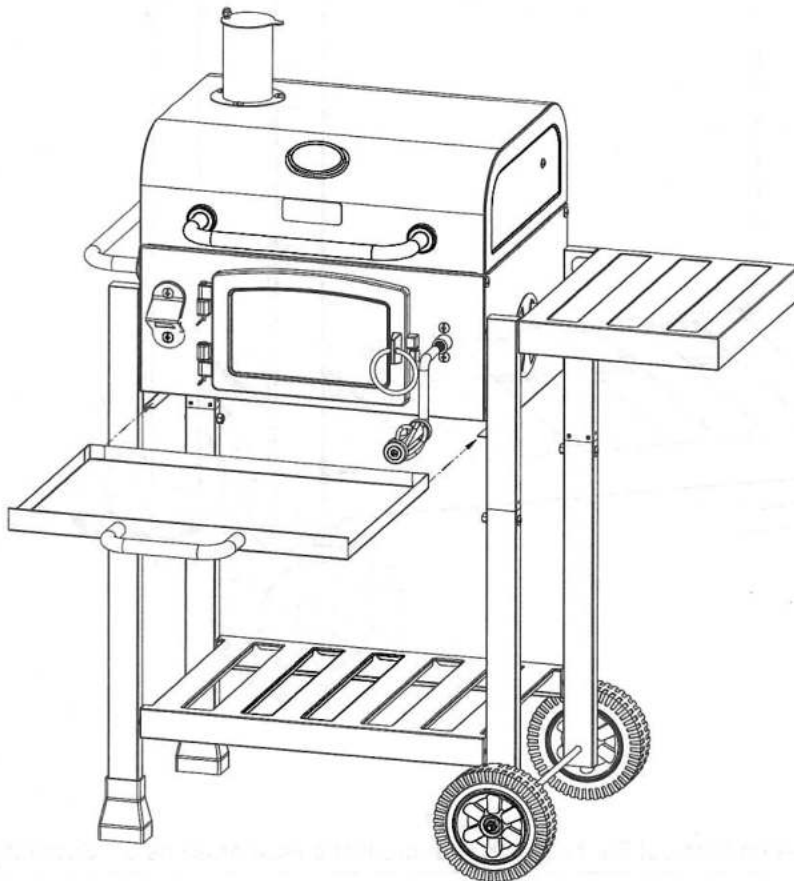


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Step 23

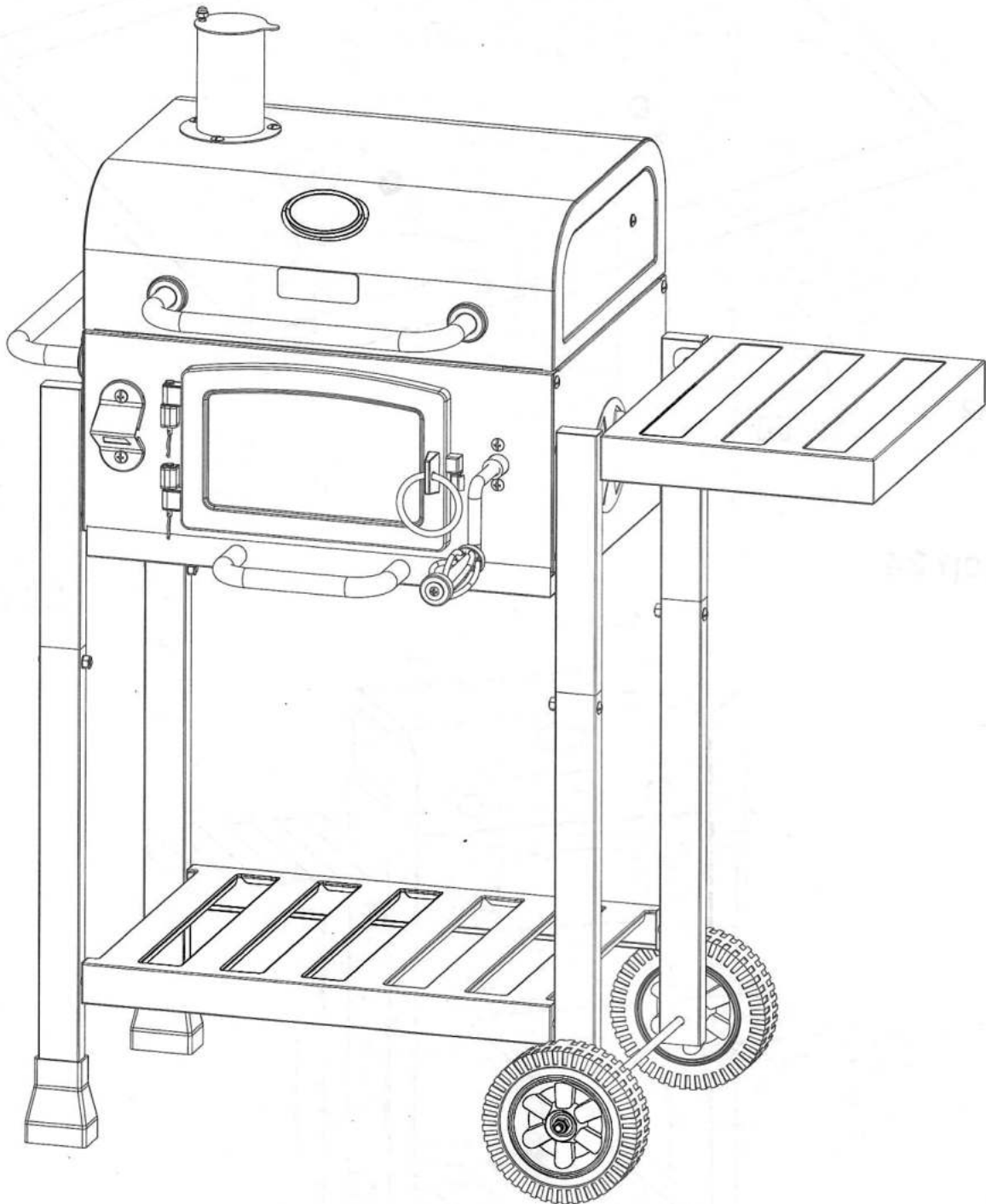


Step 24



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Step 25



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