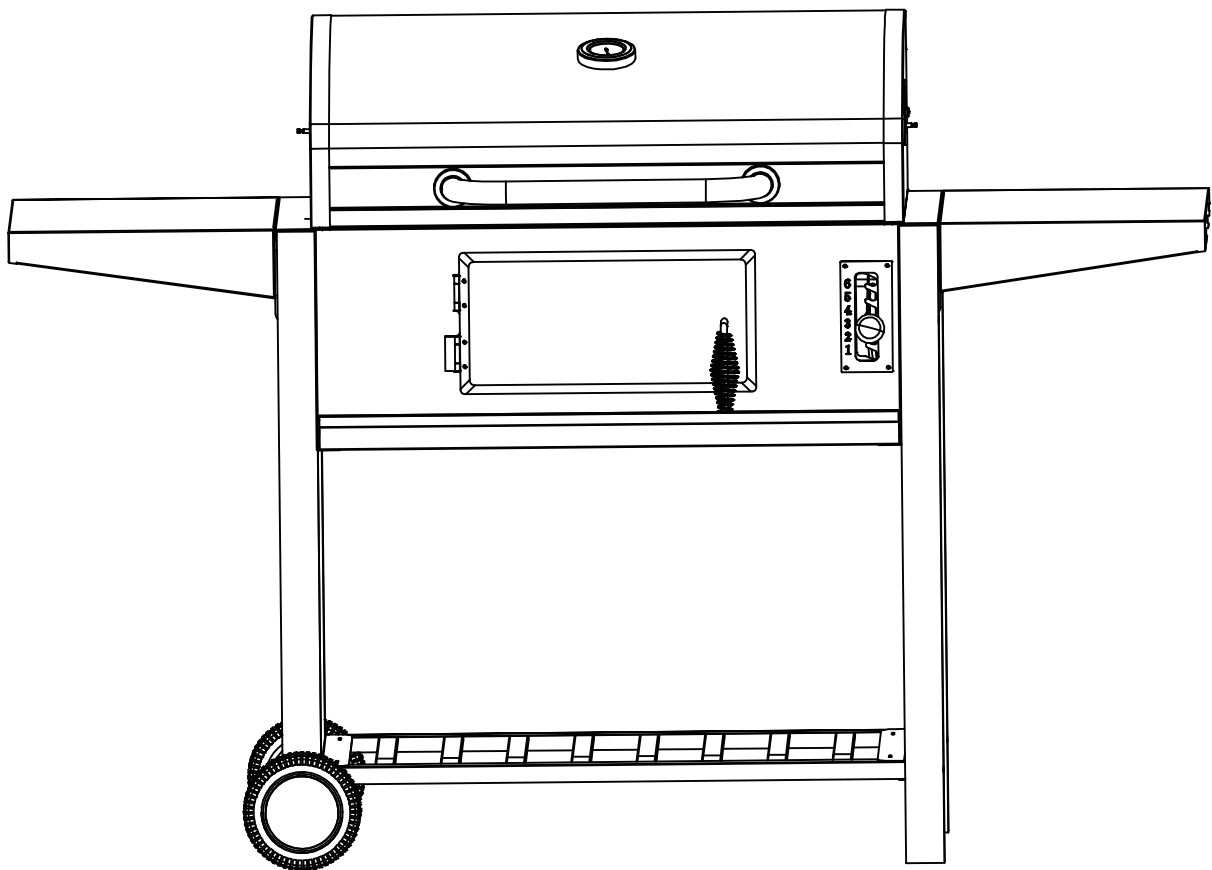


ASSEMBLY INSTRUCTION PRODUCT GUIDE



Do Not Lose this Product Guide

⚠ WARNING!
Before lighting this Charcoal Grill please read the lighting instructions in this manual.

⚠ DANGER
Burning charcoal inside can kill you; it gives off carbon monoxide, which has no odour. NEVER burn charcoal inside homes, vehicles or tents.

SAFETY INSTRUCTIONS:

Non-observance of these safety instructions and precautions can lead to serious injury and void of the warranty. Please read the following instructions before using your barbecue.

1. This barbecue may only be used outdoors, never indoors.
2. Before using the barbecue, position the BBQ on a flat surface, away from overhangs and trees out of the wind as much as possible.
3. Keep a secure distance of 1.5 meters from combustible materials.
4. Do not use fluids such as petrol or similar highly flammable spirits to light or re-light the barbecue or add to warm or hot charcoal!
5. Do not leave hot grill or hot coals and ashes unattended
6. The maximum amount of briquettes for these BBQ's is 1kg for each side charocal pan
 - Follow instructions on the fuel bag carefully.
 - Do not put the lid on the BBQ before the flame has died out.
 - "Do not cook before the fuel has a coating of ash".

WARNING:

1. The Charcoal will be very hot, take suitable precautions.
2. Wear heat resistant oven mitts when grilling or adjusting the vent holes.
3. When extinguishing charcoal, place the lid on the bowl and close all air vents where applicable.
4. Do not remove ashes until all Charcoal are completely burned out and fully extinguished.
5. Remove ashes before grilling again. Insure the ashes are cold.
6. Always keep children and pets away from the barbecue.

MAINTENANCE:

- Clean the drop pan with soap and water.
- To extend the life of your barbecue, use a suitable cover.
- Store the BBQ in a dry area.



Do not cook before the fuel has a coating of ash;

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 EN 1860-3!

WARNING! Keep children and pets away

Place in a stable position on a level surface



PREPARING YOUR GRILL:

Before cooking with your grill, the following steps should be closely followed to both cure the finish and season the interior steel. Failure to properly follow these steps may damage the finish and/or impart metallic flavors to your foods.

- Brush all interior surfaces including grills and grates with vegetable cooking oil.
- Build a small fire on the charcoal pan, being sure not to lay coals against the walls.

The barbecue must be heated and the combustible must be maintained incandescent during at least 30 minutes prior to the first cooking.

LIGHTING:

Regular Briquette's, Instant Light Briquettes or Lumpwood may be used as a fuel source for grilling. When igniting regular briquettes or lump wood charcoal, do not use firelighters that have petroleum bases or the like as these will taint the food you eat.

Do not use a Chimney starter for instant light briquettes

European Union: WARNING! Do not use spirit or petrol for lighting or relighting!

Use only firelighters complying with EN-1860-3

BUILDING YOUR FIRE:

1. Form the charcoal briquettes or Lump wood into a pyramid on the charcoal grate.
2. Solid Fire starters:
Place the fire starter in the base of the pyramid. Light the Firestartes in several locations to ensure an even burn.
3. Liquid or Gel Fire starters, coat the briquettes or lumpwood with the liquid or gel and light according to the manufacturer's instructions.
4. Never add charcoal lighter fluid or the like to hot or warm coals this can be extremely dangerous.
5. Once the fire has burned out the charcoal has turned grey, spread the charcoal out using a long Handled BBQ tool

You are ready to cook!

****Always use caution when handling hot coals to prevent injury***

GRILL MAINTENANCE:

Frequency of cleanup is determined by how often the grill is used. Make sure coals are completely extinguished before cleaning inside of the unit. Thoroughly rinse with water and allow to air dry before using again. Wipe out the interior of the unit with a cloth or paper towels.







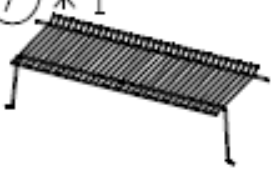






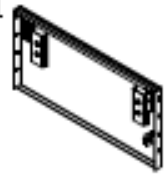
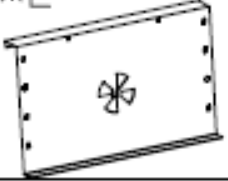





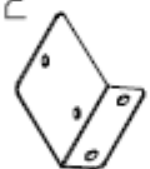
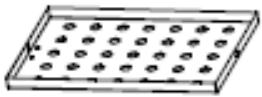







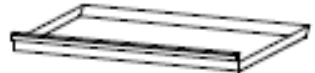


When finished cooking, and the unit has adequately cooled, clean out all remaining ashes.







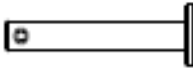
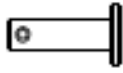
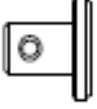



Ashes collect moisture, which can lead to premature rusting and decay.

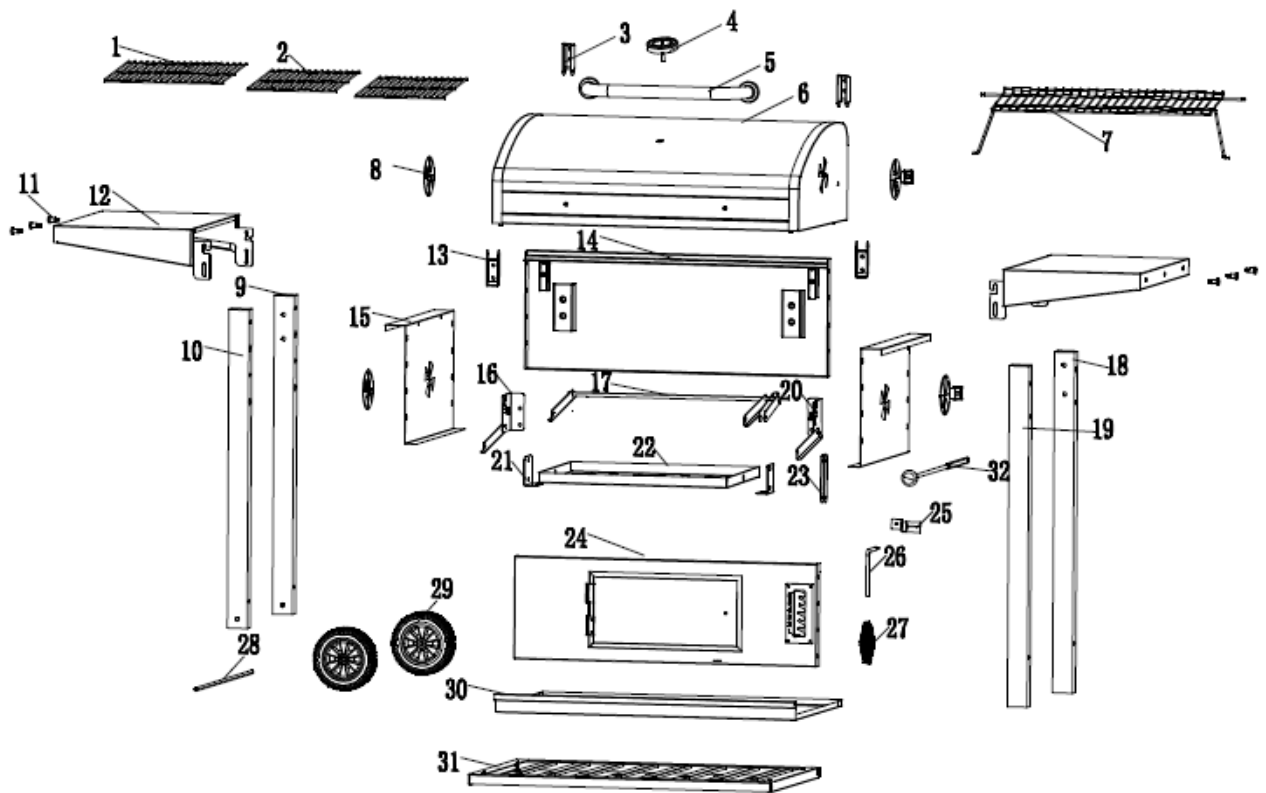
Rust can appear on the inside of your grill. Maintaining a light coat of vegetable oil on the interior surfaces will aid in the protection of your grill. Exterior surfaces of the grill may need occasional touch up. We recommend the use of commercially available black high temperature paint.

NEVER PAINT THE INTERIOR OF THE GRILL!



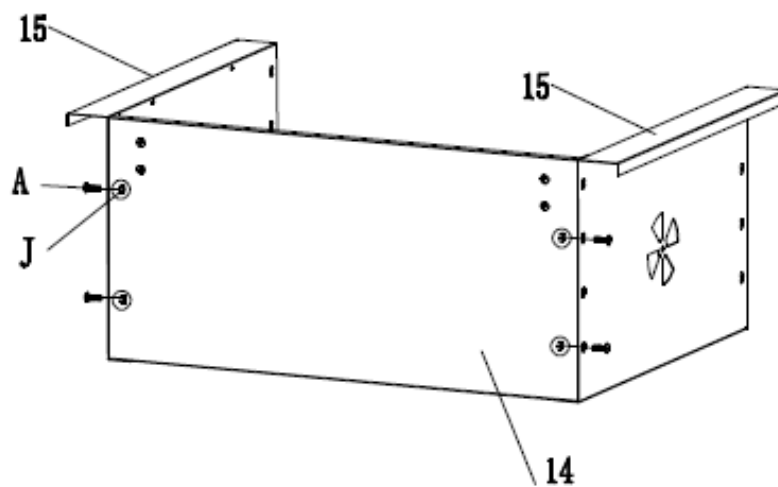
①*1 	②*2 	③*2 	④*1 
⑤*1 	⑥*1 	⑦*1 	⑧*4 
⑨*1 	⑩*1 	⑪*6 	⑫*2 
⑬*2 	⑭*1 	⑮*2 	⑯*1 
⑰*1 	⑱*1 	⑲*1 	⑳*1 
㉑*2 	㉒*1 	㉓*1 	㉔*1 
㉕*1 	㉖*1 	㉗*1 	㉘*1 
㉙*2 	㉚*1 	㉛ 	㉜*1 

A M6-12 *29 	B M6-60 *4 	C M6-40 *8 	D *11 
E *2 	F M6-25 *2 	G *2 	H *3 
I *4 	J *20 	K *1 	L *8 



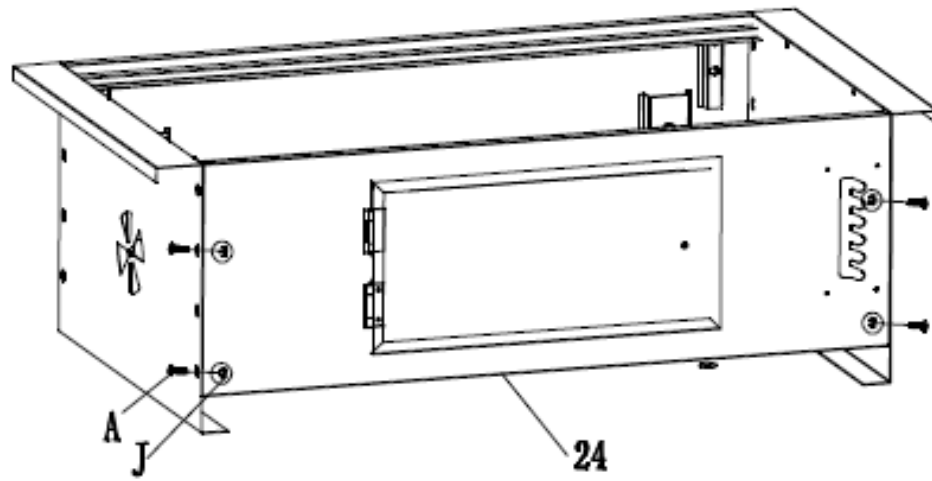
1

A (M6 x 12) = 4x
J = 4x



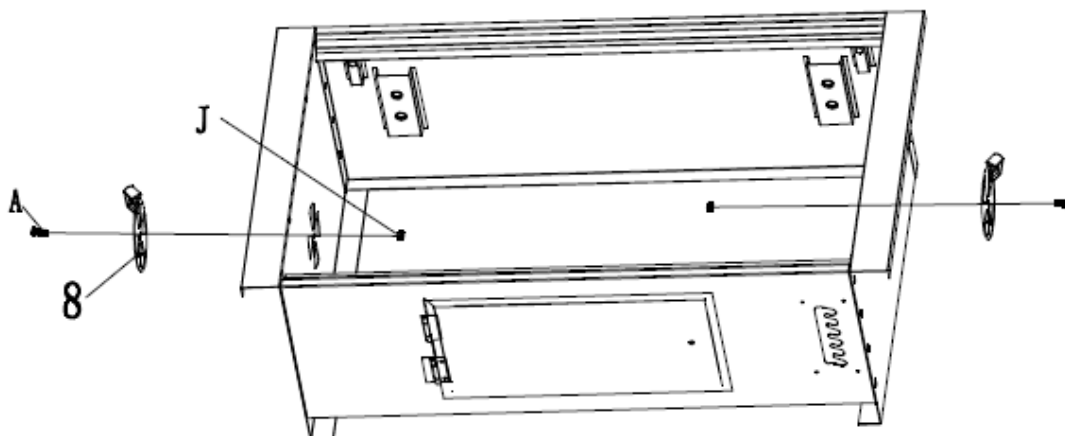
2

A (M6x12) = 4x
J = 4x

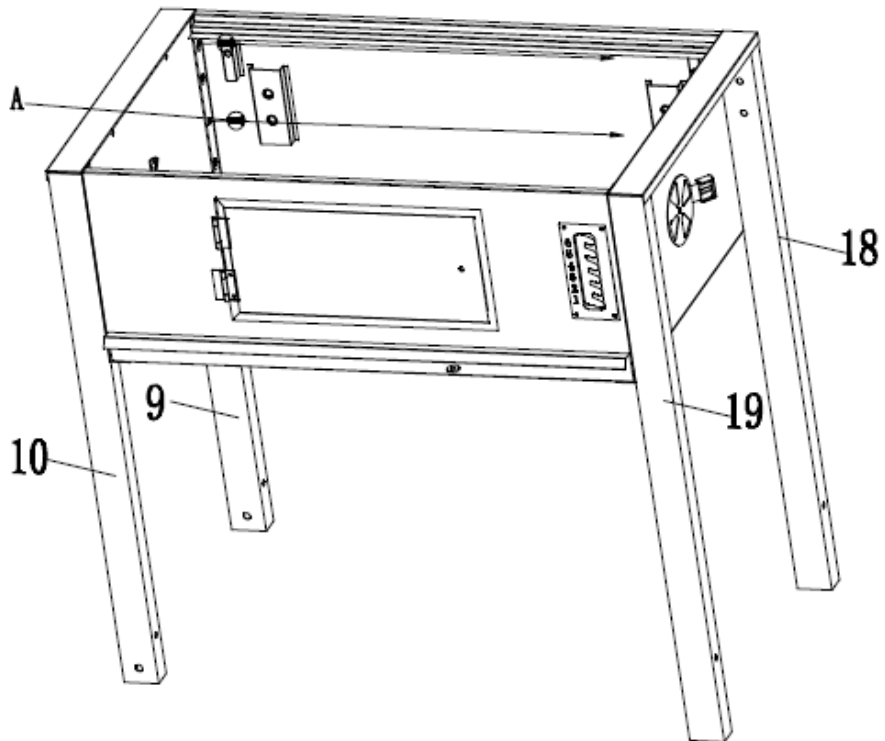


3

A (M6x12) = 2x
J = 2x

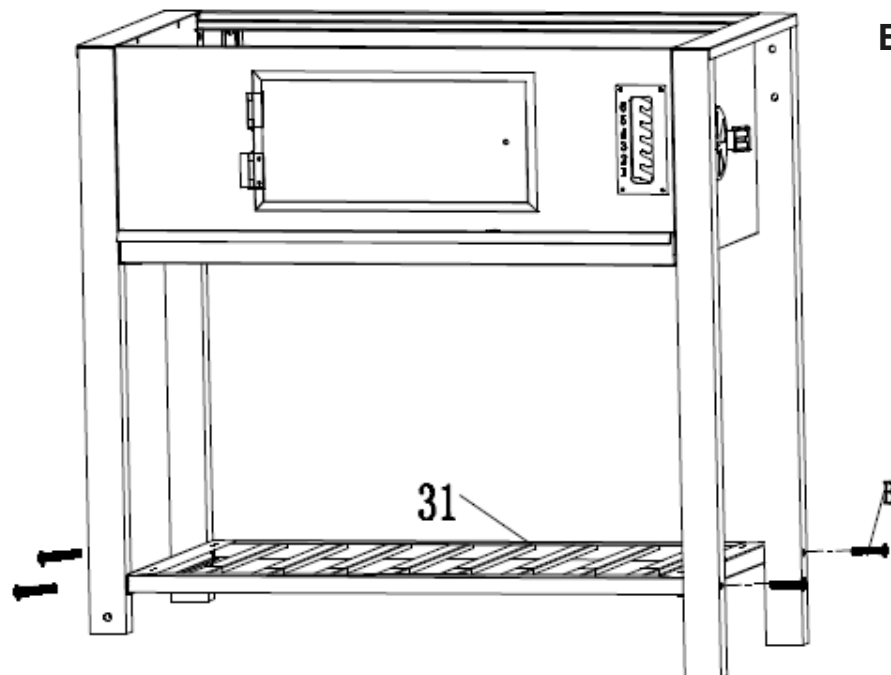


4



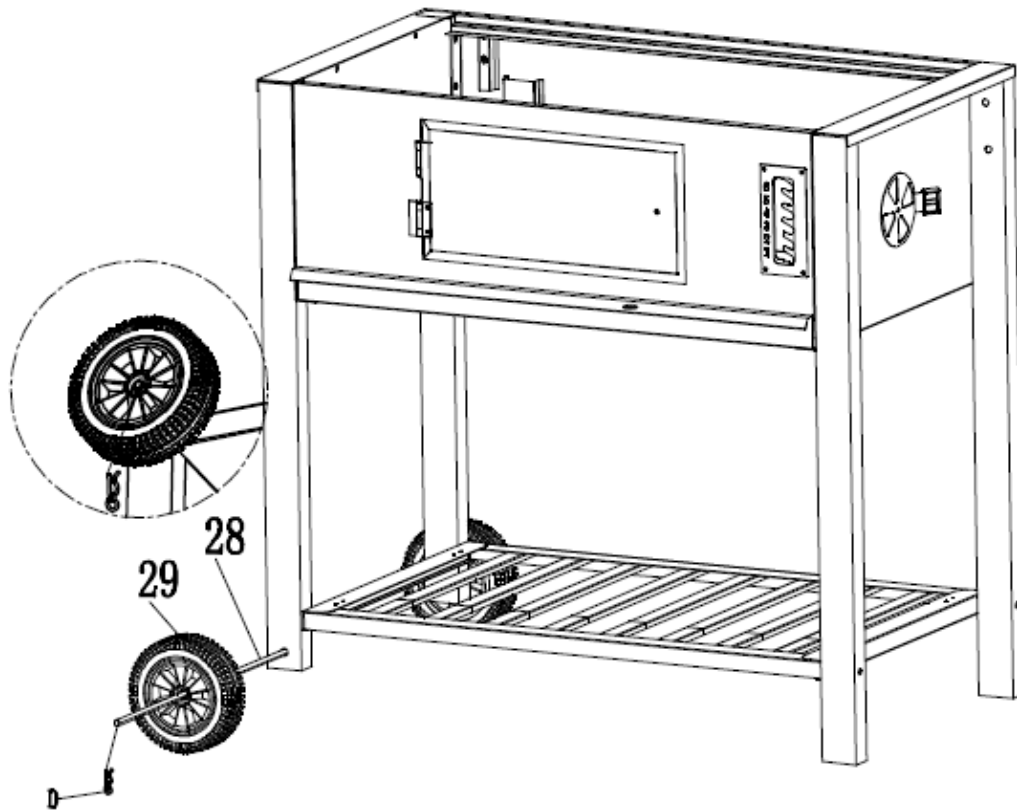
A (M6x12) = 8x

5



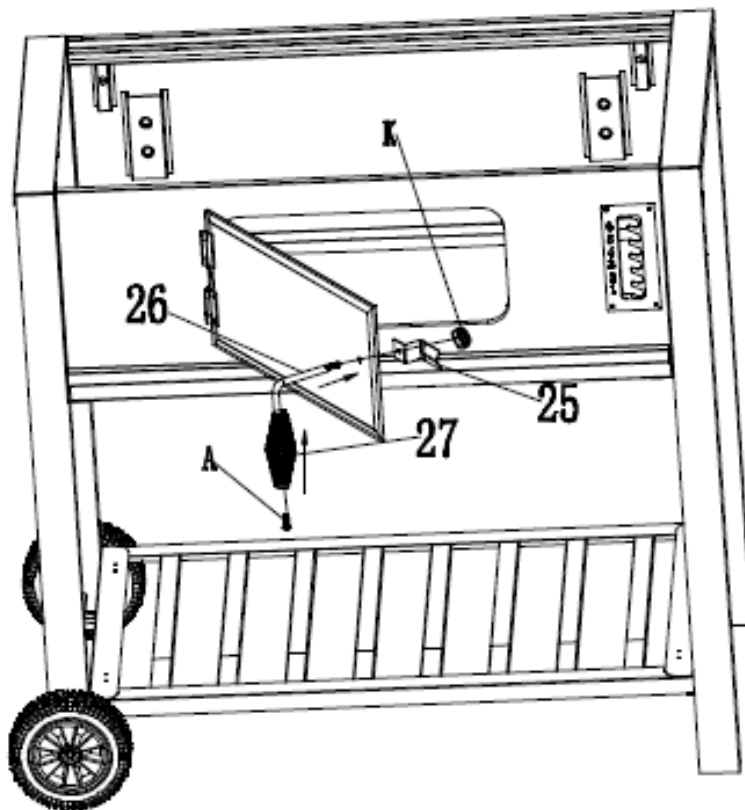
B (M6x60) = 4x

6



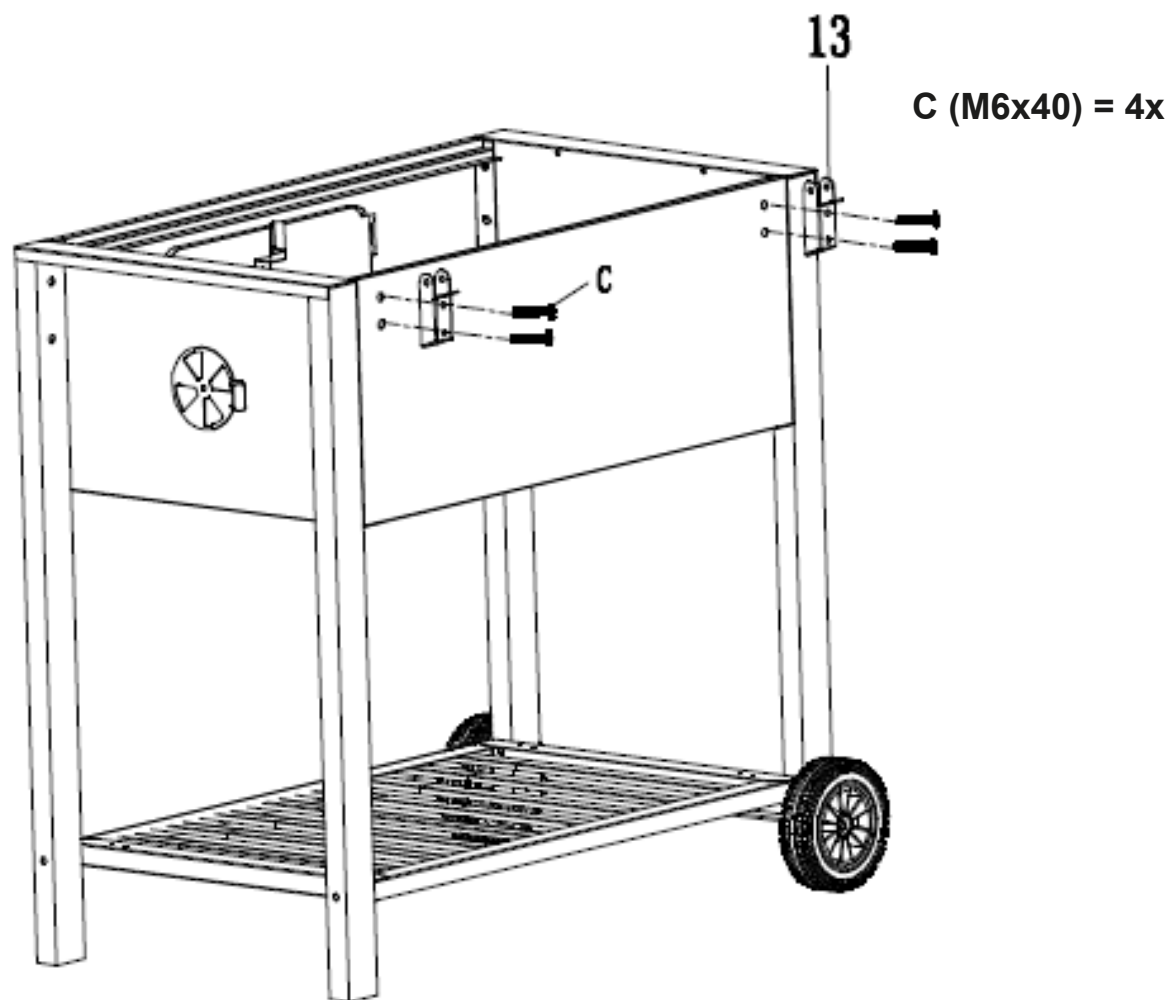
D = 2x

7

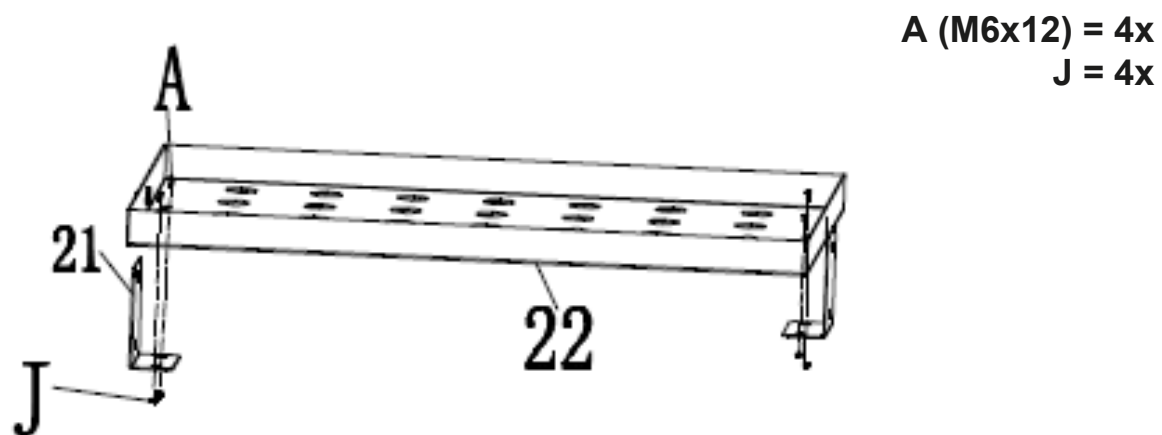


A (M6x12) = 1x
K = 1x

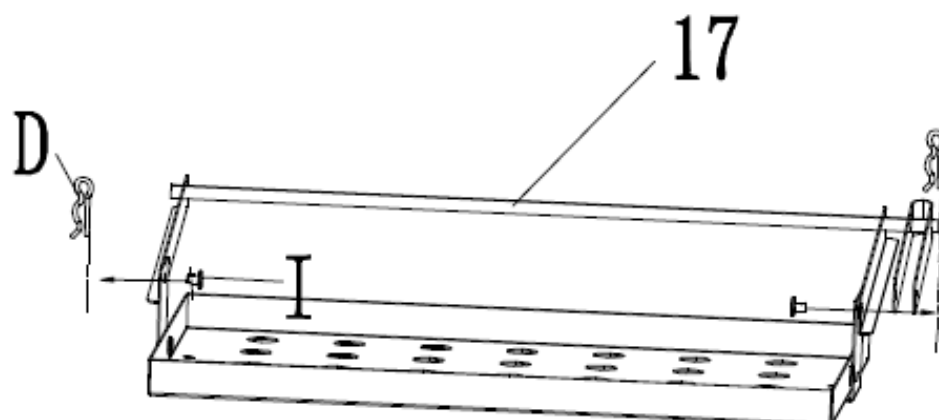
8



9

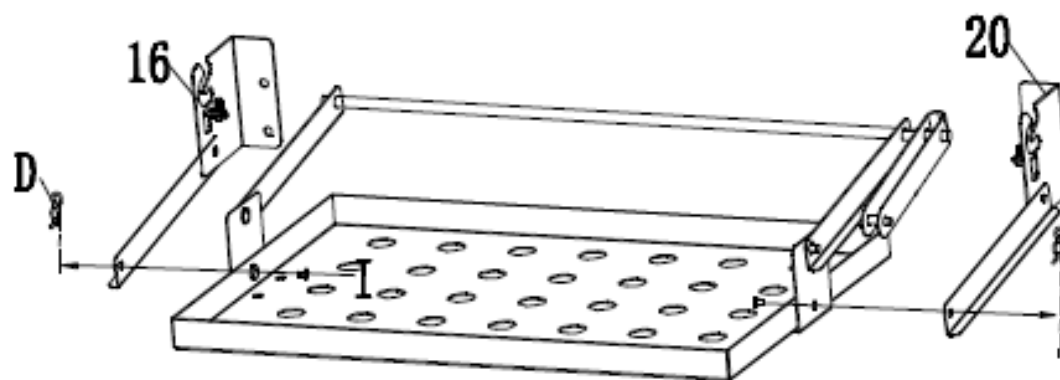


10



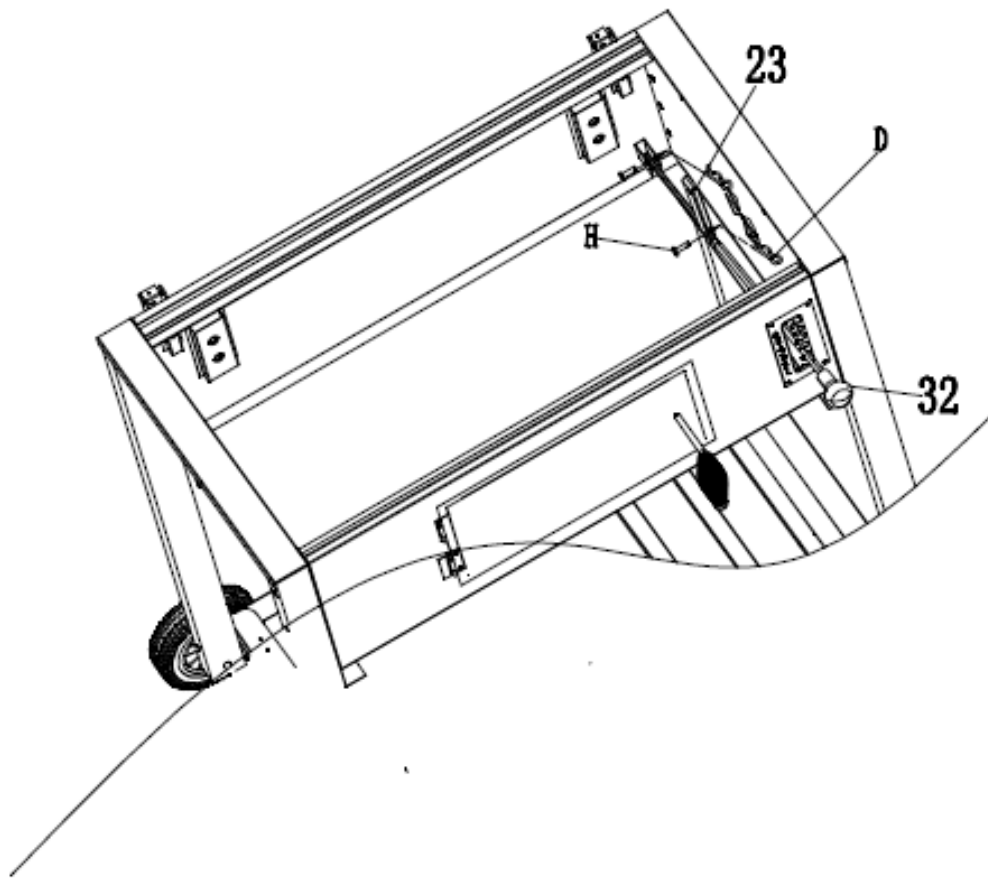
D = 2x
I = 2x

11



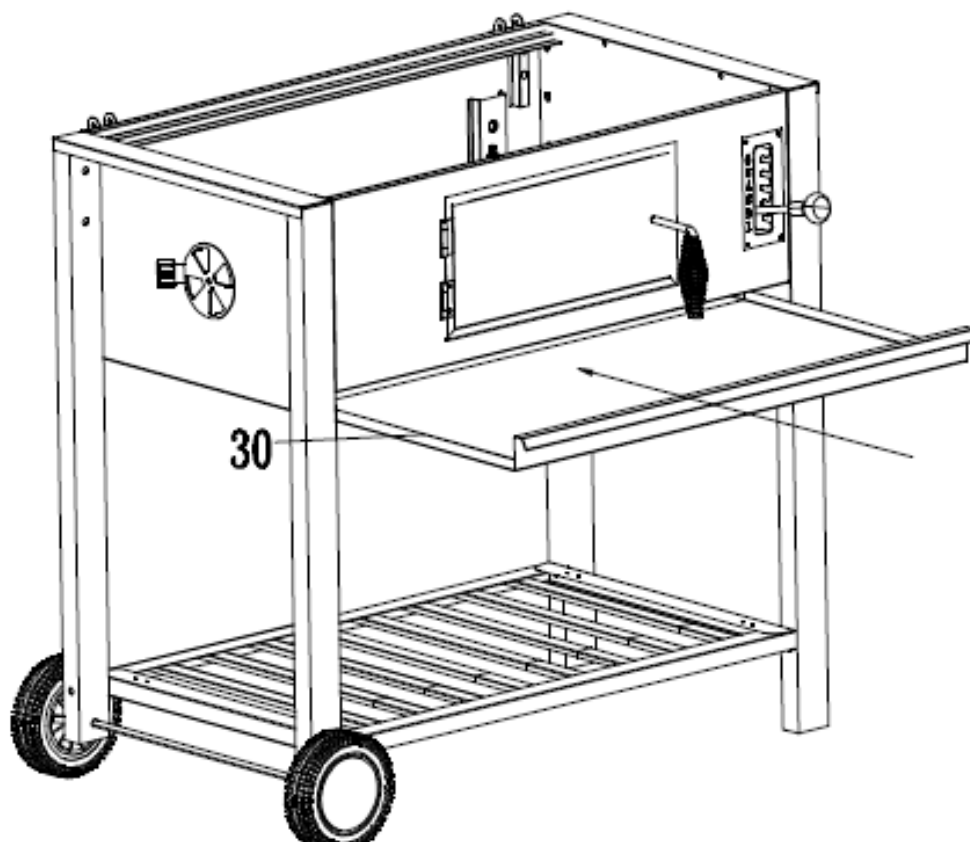
D = 2x
I = 2x

12



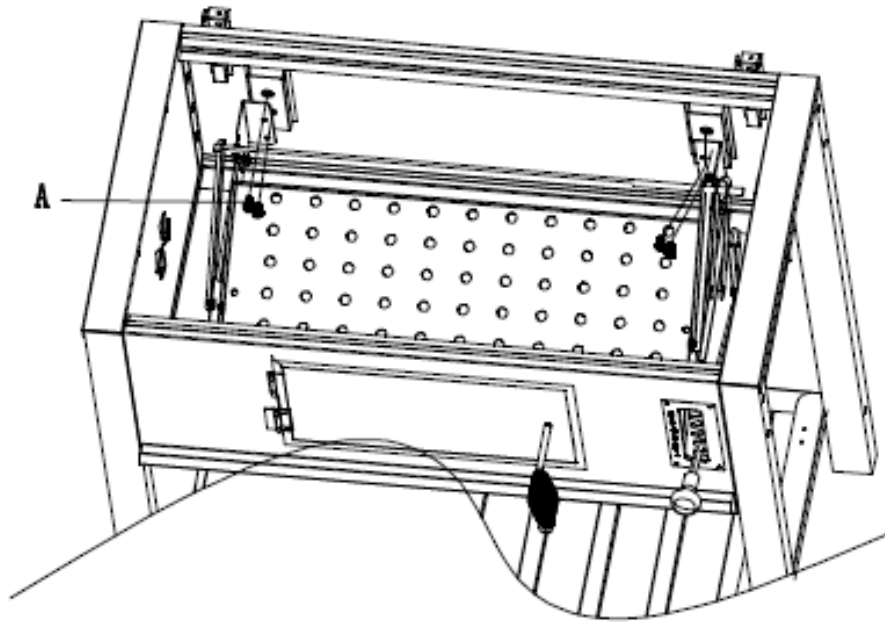
D = 2x
H = 2x

13



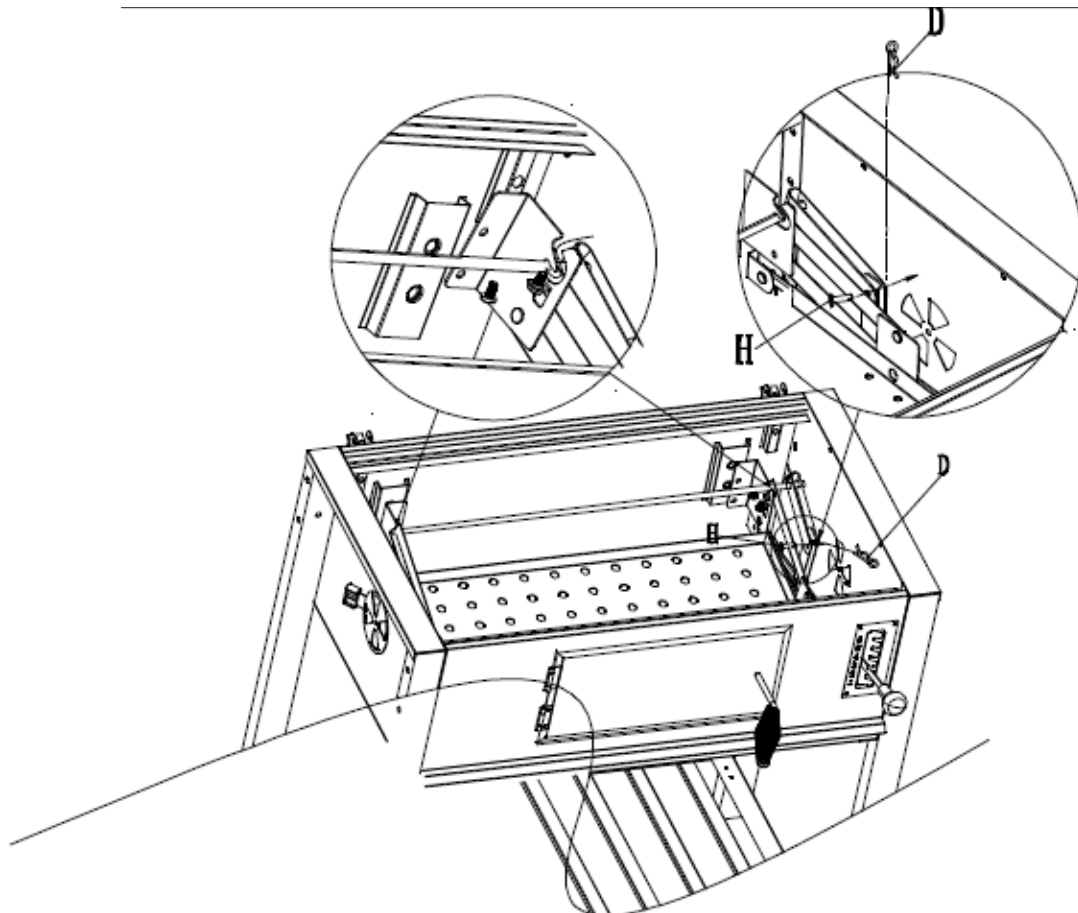
14

A (M6x12) = 4x

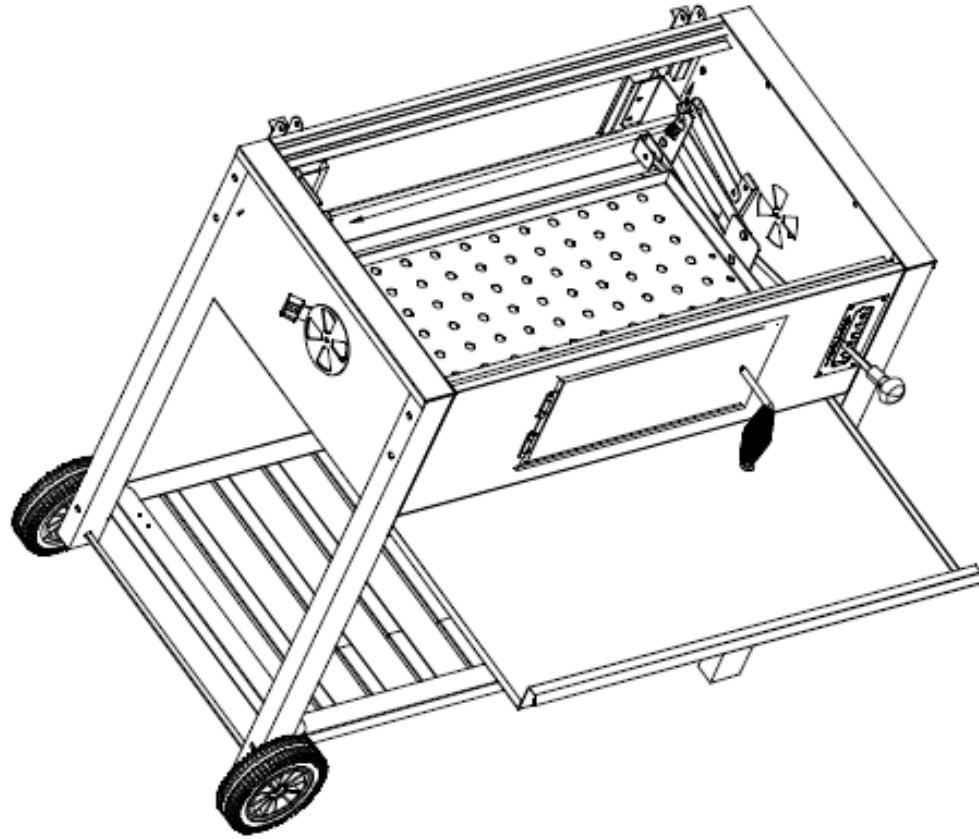


15

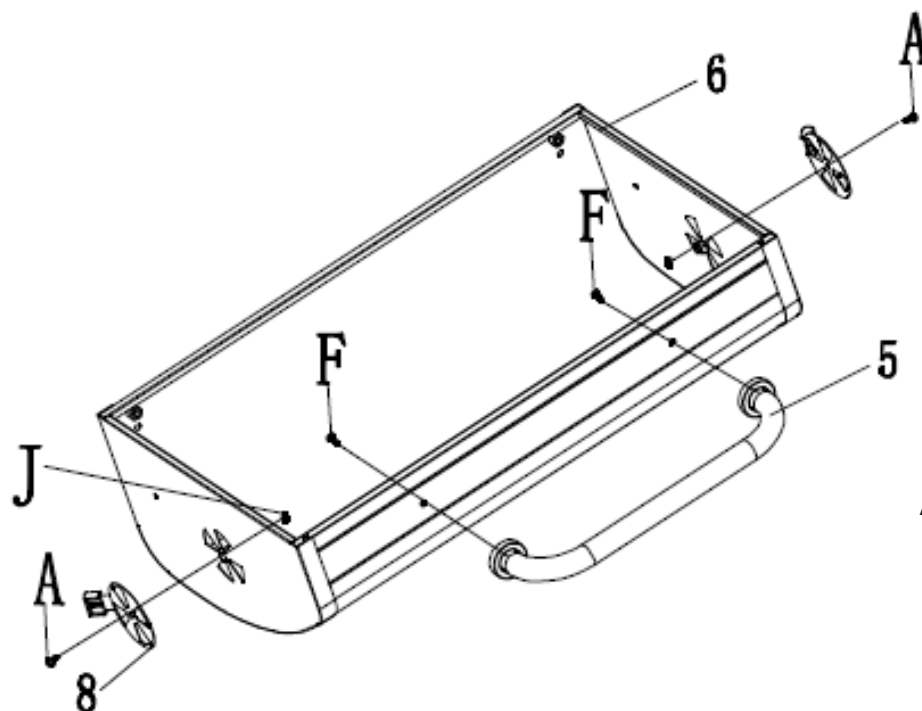
D = 1x
H = 1x



16

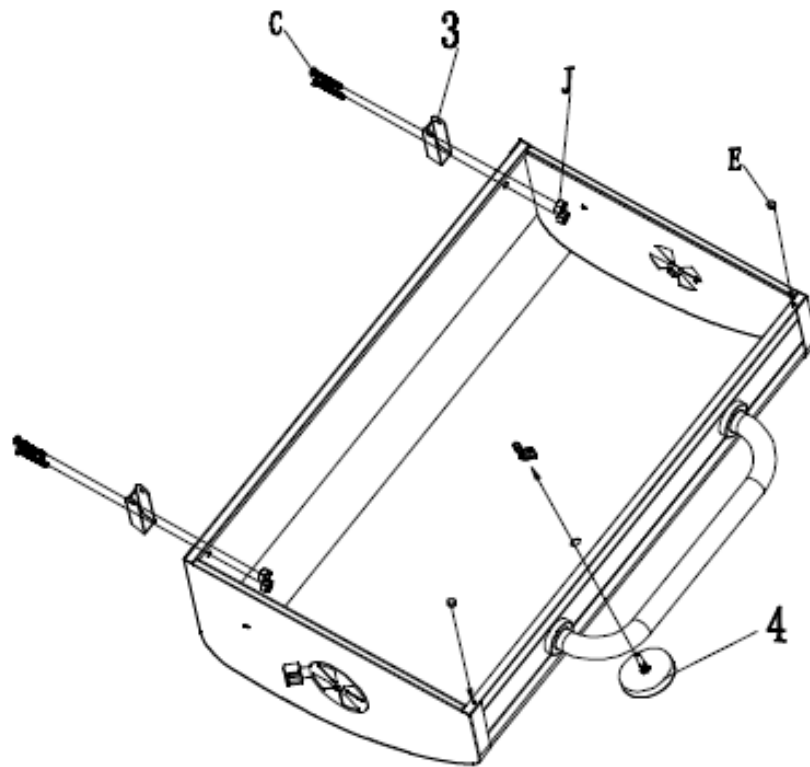


17



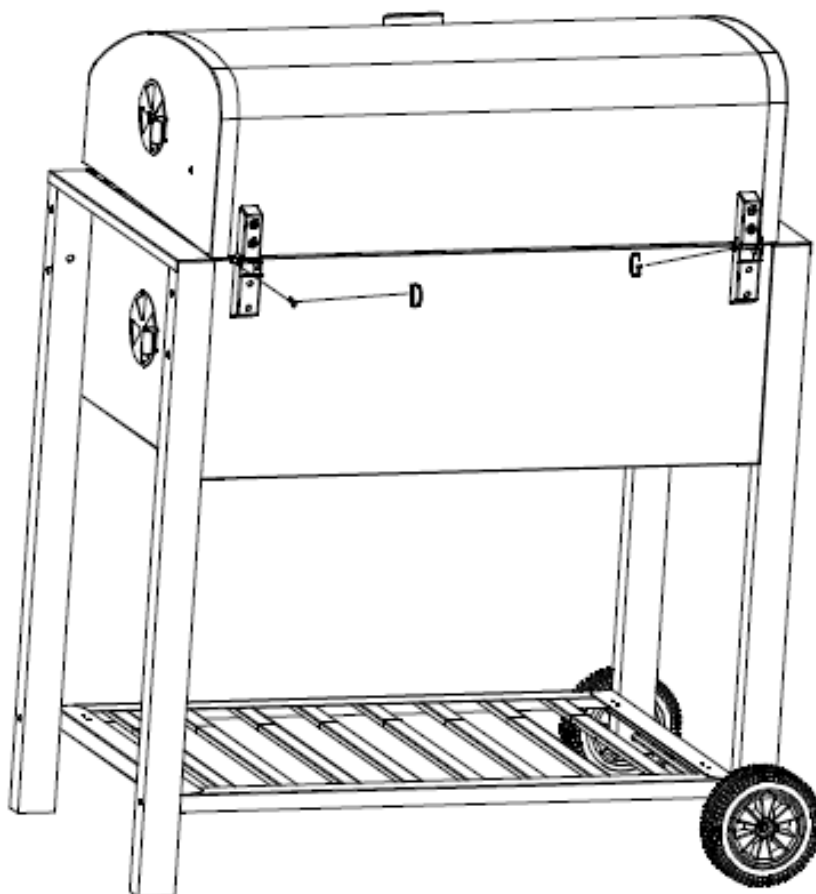
A (M6x12) = 2x
F (M6x25) = 2x
J = 2x

18



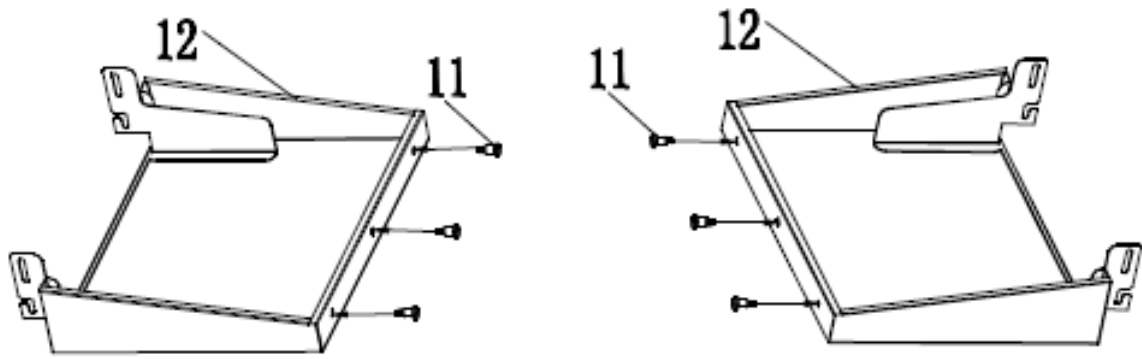
E = 2x
C (M6x40) = 4x
J = 4x

19

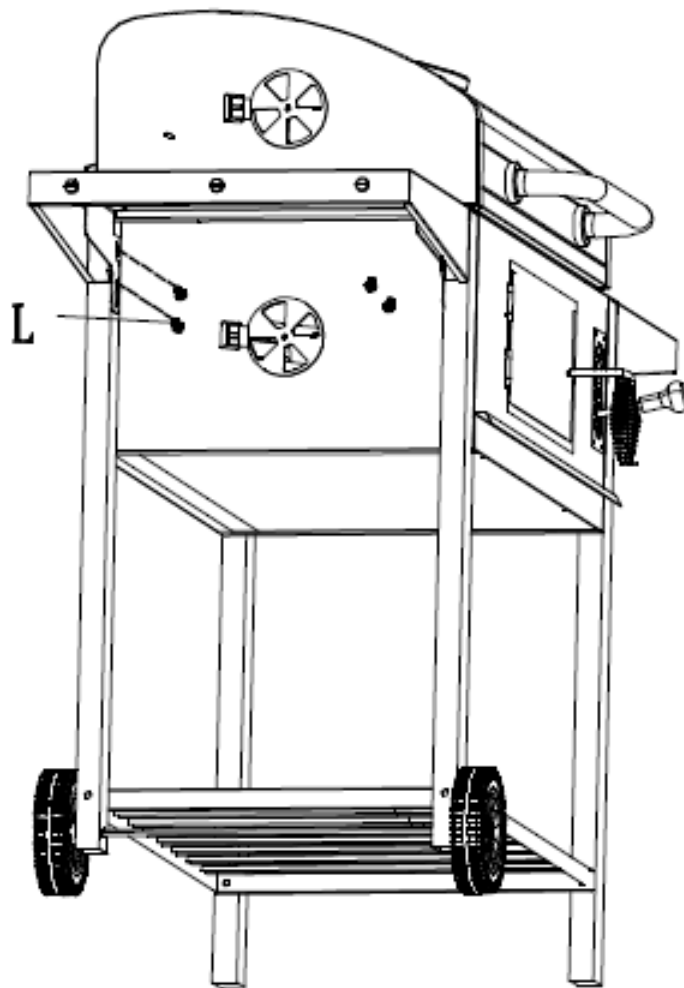


D = 2x
G = 2x

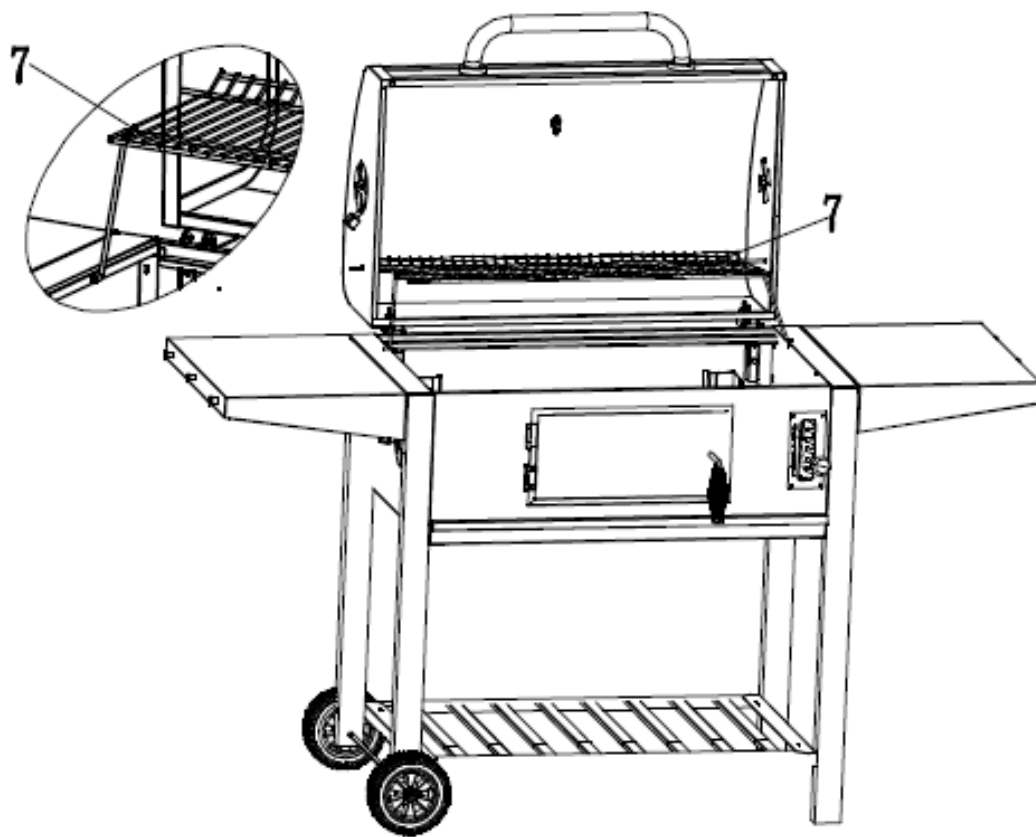
20



21



22



23

