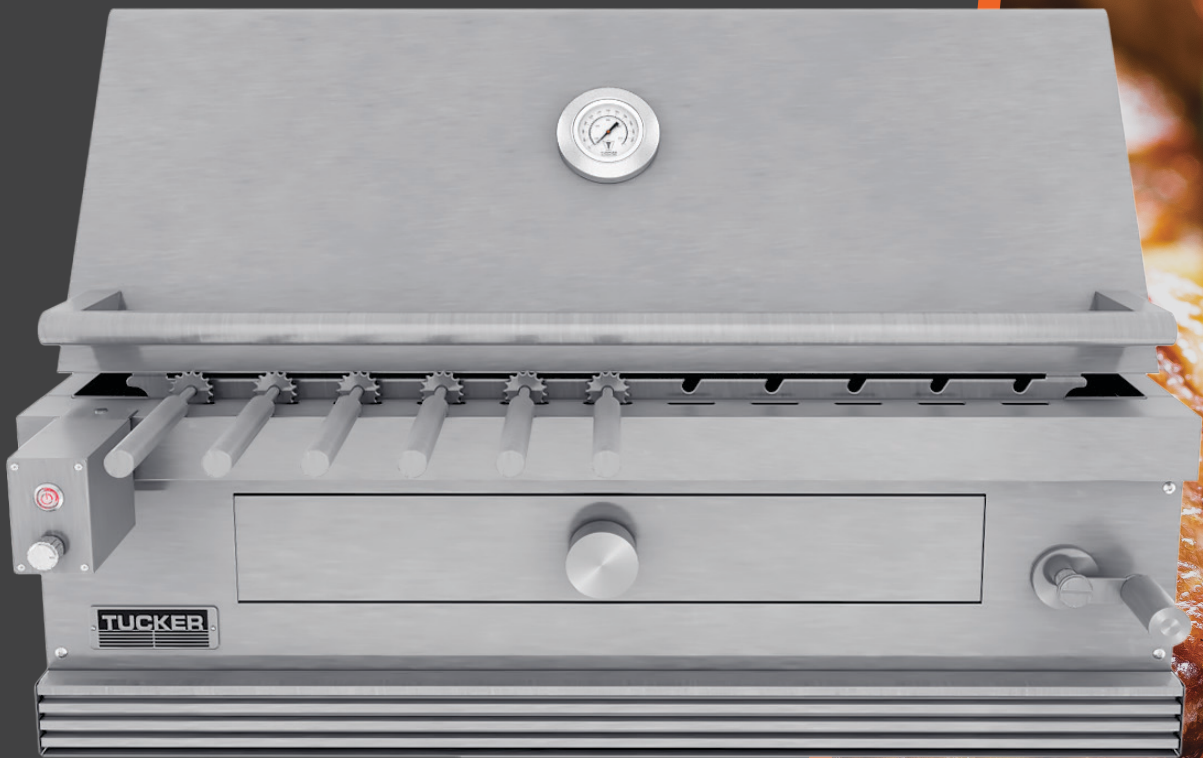




TUCKER
BARBECUES

CHARCOAL DELUXE PRO BUILT-IN BARBECUE

BBQ GUIDE



**IMPORTANT – PLEASE READ ALL INFORMATION
BEFORE YOU ASSEMBLE, INSTALL OR
OPERATE THIS APPLIANCE.**

V23.11.2023

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WARNING FOR YOUR SAFETY

- Read this document before assembly, installation and use of this BBQ.
- Tucker Charcoal Deluxe Pro Barbecues are made for outdoor use only.

WARNING:

Charcoal produces carbon monoxide when it is burnt. It is an odourless, colourless gas, that you cannot see or smell but it can be harmful, even fatal when inhaled.

- Never use this BBQ indoors or in any enclosed areas.
- Hazardous fire or explosion may result if these instructions are ignored.
- It is the consumer's responsibility to see that the BBQ is properly assembled, installed, operated and maintained. Failure to follow the instructions in this manual could result in serious injury, death and/or property damage.
- Keep this manual for future reference.
- Remove all plastic protection film from stainless steel components before assembly.
- If you finish cooking, the charcoal left over in the BBQ may still continue to burn for some time. Be careful that it does not set fire to anything due to strong winds blowing the ash out or anyone touching it by accident.
- For installation of this barbecue onto its cabinet, refer to relevant instructions.
- For installation of this barbecue into an insulation jacket, refer to the instructions.
- Attend an operating barbecue at all times.
- Do not stack the charcoal up; a single layer of charcoal will provide plenty of heat to cook enough food for a standard family meal.
- Placing too much charcoal in the barbecue is highly dangerous and can result in a huge fire that can damage the BBQ.
- The BBQ is very hot when it is in use. Do not use the BBQ up against or closer than 1m to any combustible surfaces.
- It is advisable to place something non-combustible such as pavers or tiles in front of the BBQ just in case hot coals roll out by accident when refilling the fire box.
- When looking for a place to set up your Charcoal BBQ outside, think about the surroundings around it.
- Look for a safe place away from bushes or overhanging trees or other possible fire hazards.

BARBECUE INSTALLATION INSTRUCTIONS

THIS BBQ IS DESIGNED FOR OUTDOOR USE ONLY.

For Installation of the Tucker Charcoal Deluxe Pro BBQ into a Tucker Trolley or Cabinet please read the relevant instructions along with these Instructions.

If you have an Optional Roasting Hood or Flat Weather Covers, please read the relevant instructions along with these Instructions.

For installation of this BBQ into a Tucker Insulation Jacket, please read the relevant Instructions along with these instructions.

When looking for a place to set up your Charcoal BBQ, think about the all the surrounding potential hazards.

Be careful when positioning the BBQ. Choose a flat surface where it cannot roll away during or after use.

Look for a safe place away from bushes or overhanging trees or other possible fire hazards.

The Charcoal Deluxe Pro BBQ is very hot when it is in use.

DO NOT use the BBQ up against or closer than 1m to any combustible surfaces.

DO NOT store flammable materials such as petrol cans or gas bottles near or under the BBQ.

DO NOT place articles on or against this BBQ.

Make sure to lock the castor wheels if you have the BBQ installed on a mobile trolley before lighting it.

It is advisable to create a non-combustible floor or floor covering in front of the BBQ in case any hot coals fall out of the firebox of the BBQ during loading of fuel into the BBQ when it is in operation.

The materials you are installing the BBQ into or onto must be non-combustible. The rear wall behind the BBQ must also be non-combustible. Also a 1200mm clearance above the BBQ must be left.

NOTE:

Make sure that the material in which the barbecue is built-in into is a non-combustible material like bricks. If the BBQ is placed into combustible material it may cause a fire or damage to property.

NOTE:

Strong winds blowing into the back or across the back of the hood whilst cooking with the BBQ hood closed can cause overheating of the BBQ.

Hot air retained in the hood during cooking may not be able to be released naturally from the rear vent of the hood in strong winds.

INSTALLATION WARNINGS

DO NOT use this appliance indoors or on marine craft.

Failure to follow these instructions may cause injury, death and /or property damage.

This appliance shall only be used in an open air situation with natural ventilation without stagnant areas where products of combustion are rapidly dispersed by wind and natural ventilation.

An enclosure in which the appliance is used shall comply with one of the following:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover. (*figure 1*)
- Within a partial enclosure that includes an overhead enclosure and no more than two walls. (*figure 2 and 3*)
- Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply. (*figures 4 and 5*)
- At least 25% of the total wall area is completely open.
- At least 30% of the remaining wall area is open and unrestricted.
- In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

**DIAGRAMMATICAL REPRESENTATIONS OF
OUTDOOR AREAS**

The following figures are diagrammatical representations of outdoor areas. The areas used in the figures below are examples – the same principles apply to any other shaped area.

FIGURE F1 – OUTDOOR AREA – EXAMPLE 1

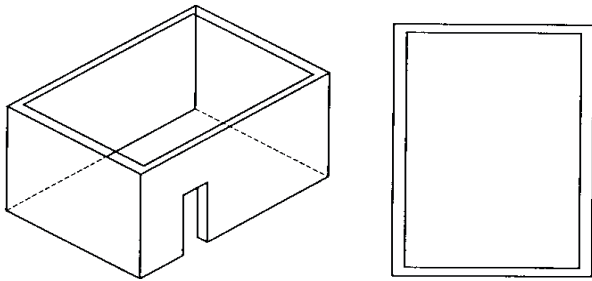


FIGURE F2 – OUTDOOR AREA – EXAMPLE 2

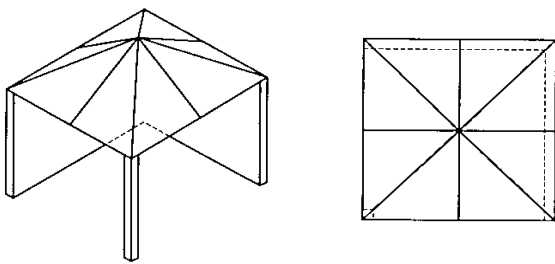


FIGURE F3 – OUTDOOR AREA – EXAMPLE 3

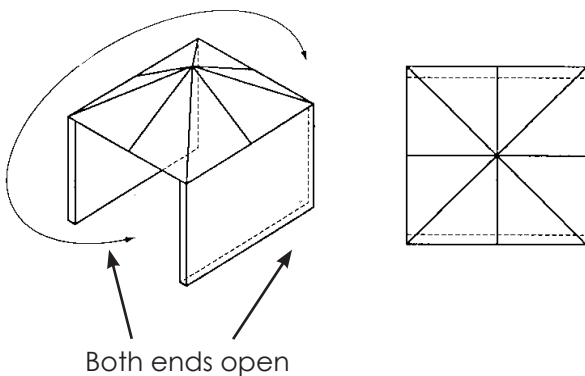
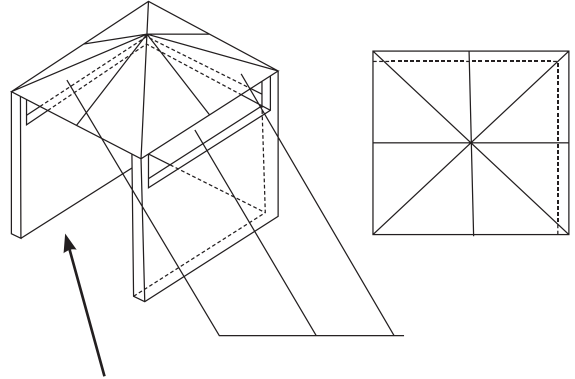


FIGURE 4 OUTDOOR AREA –EXAMPLE 4

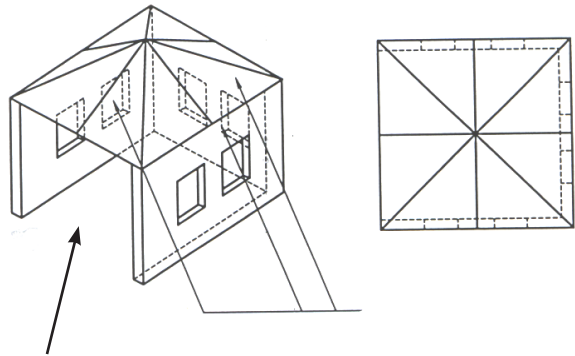


Open side at least 25% of total wall area.

30% or more in total of the remaining wall area is open and unrestricted.

OPEN AT SIDE AT LEAST 25% OF TOTAL WALL AREA. 30% OR MORE IN TOTAL OF THE REMAINING WALL AREA IS OPEN AND UNRESTRICTED.

FIGURE F5 – OUTDOOR AREA – EXAMPLE 5



Open side at least 25% of total wall area.

30% or more in total of the remaining wall area is open and unrestricted.

OPEN SIDE AT LEAST 25% OF TOTAL WALL AREA. 30% OR MORE IN TOTAL OF THE REMAINING WALL AREA IS OPEN AND UNRESTRICTED.

The Charcoal Deluxe Pro is designed and approved for outdoor use only.

Tucker BBQs are not liable for any changes to the sizes of their BBQs due to their continual development to their products.

DO NOT block any airways or vents in the BBQs.

Please allow sufficient clearance to any combustible materials surrounding the BBQs.

The intended use of the Charcoal Deluxe Pro BBQ is to be installed into brickwork or other non combustible surrounds, alternately it can be installed into a Tucker Insulation Jacket, Cabinet Trolley, Pedestal Trolley or Multi Stand.

Be sensible when choosing the location to position your BBQ. The BBQ must be located on firm and level ground.

DO NOT locate the BBQ near combustible materials or surfaces, either above or around the BBQ.

DO NOT obstruct any of the air ventilation openings on the front of the BBQ.

NOTE:

If the surrounding wall surfaces above the BBQs cooking surface are combustible, then the following clearances must be adhered to.

Clearances above BBQ cooking surface to combustible walls are as follows:

Clearance to rear walls: 1000mm

Clearance to side walls: 1000mm

Clearance above the BBQ cooking surface: 1200mm

Clearances to combustible material surrounding the BBQ Body are as follows:

Clearance to the rear of the BBQ: 1000mm

Clearance to the side of the BBQ: 1000mm

Clearance to the base of the BBQ: 1000mm

Clearance above the BBQ: 1200mm

IMPORTANT INSTRUCTIONS

Warning: NEVER use the Charcoal Deluxe Pro BBQ indoors.

NOTE:

Charcoal BBQs burn oxygen and release carbon monoxide along with other harmful gases that can kill or make you very sick. It only takes a couple of handfuls of charcoal burning in a small room to kill you or others so make sure you never use the BBQ indoors.

Make sure to attend an operating BBQ at all times. Children should be supervised at all times during and after the use of the BBQ. Never let children operate this appliance. Keep children and pets well away from the barbecue when it is in use or when cleaning the barbecue as it is hot.

PREHEATING THE BBQ BEFORE COOKING

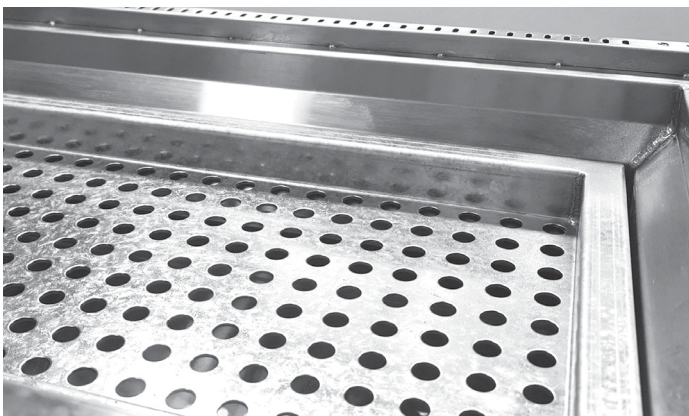
NOTE:

It is very important that the BBQ is seasoned in before cooking on the BBQ.

Place just enough charcoal in the coal tray to cover the entire base of the coal tray.

The coal tray surface needs to be cured and any associated fumes dispersed before it is used to cook on.

Remember that all surfaces of the BBQ are hot when it is in use and after use as it cools down.



1. We recommend you light a small amount of charcoal, (1 kg) in the charcoal tray. Once the charcoal is alight, push it around the base of the charcoal tray using long tongs so as to cure in the steel and burn off paint or oil.



2. Place the stainless steel cooking grills into the BBQ and let the charcoal burn.
3. When warming up the charcoal, rub the cooking grills over with a little cooking oil on paper towels using long tongs, be careful of flare-ups from the oil dripping onto the hot coals.
4. Once the BBQ is seasoned, then you can start cooking on it.
5. It is best to use only a little charcoal when starting to use the BBQ. We advise cooking with only a single layer of fuel across the entire bottom of the charcoal tray in the fire box to avoid unnecessary flare-ups.

NOTE:

Flare ups are common. When using charcoal, you can avoid large flare ups by winding down the charcoal tray so the heat is further away from the food.

6. The winding handle on the front panel of the BBQ controls the distance the coals are from the cooking surface.
By winding the charcoal tray down away from the cooking grills, it will decrease the heat from the cooking surface above and should also help with reducing any flare if needed.
7. Wind the tray up and the meat will cook faster as the charcoal is closer to the cooking surface.



IMPORTANT:

Never use more than 2 kg of charcoal in the charcoal tray of the firebox at any one time.

Over firing the BBQ with too much charcoal will cause damage to the BBQ itself and/or your property.

If BBQ is over fired, it can cause discolouring. The stainless steel surface will change to a bronze colour if it is overheated. This is something that cannot be cleaned off easily and if continued will affect the life of the BBQ.

CHOOSING THE RIGHT FUEL FOR THE BARBECUE

There are many varieties of charcoal, both local and imported, that are available right now.

For best results, we recommend you use dry natural charcoal as it will generate good coals which in turn will provide longer burn times and a cleaner burn which is ideal for cooking.

NOTE:

Natural charcoal is the best fuel to use as there are no petrochemicals in it.

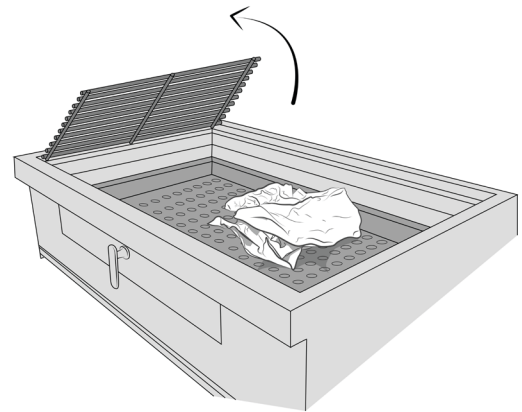
Using paper and kindling is also a more natural way to light the charcoal but takes longer to light than fire starters and will take time to master.

IMPORTANT:

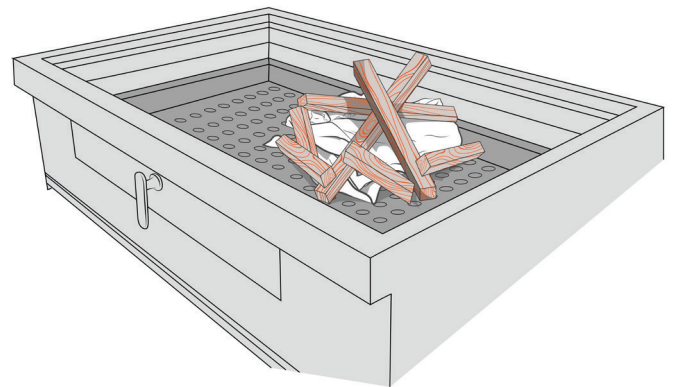
NEVER use accelerators like petrol or kerosene as this is very dangerous and the fumes will contaminate the charcoal and the food you will be cooking.

LIGHTING THE CHARCOAL BARBECUE

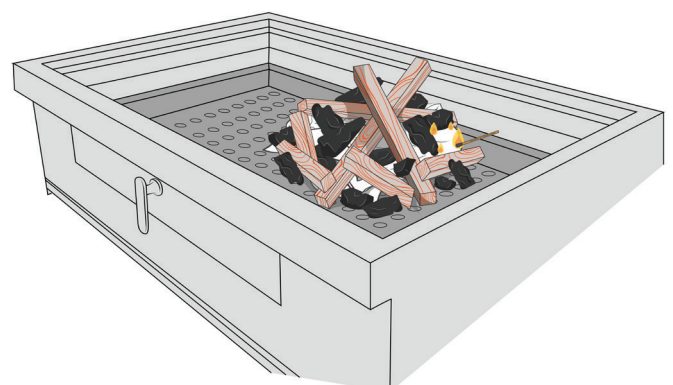
1. Remove the stainless steel cooking grills and place some crumpled up paper in the base of the coal tray.



2. Place some small softwood kindling above and around the paper.



3. Now place your charcoal around and above the kindling and then light the paper beneath the kindling.

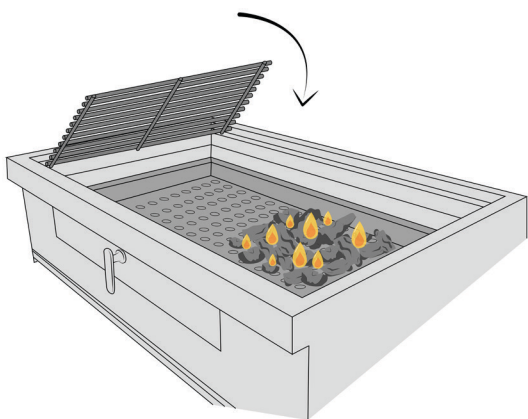


HOW TO LIGHT UP THE CHARCOAL DELUXE PRO BARBECUE



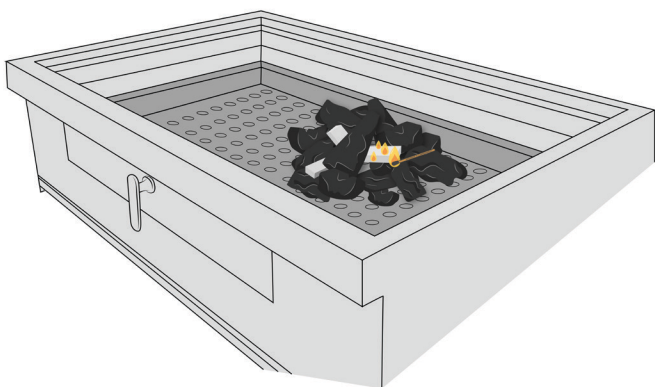
TUCKER
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4. Leave the fire to burn for 10 minutes or so or until the paper and kindling are all burnt and the charcoal is a white-grey colour.
5. Once the charcoal is ready, spread it out below the area of the BBQ you intend to use. Then replace the stainless steel cooking grills and wait another 5 minutes or so for the grills to heat up and you can begin to cook.

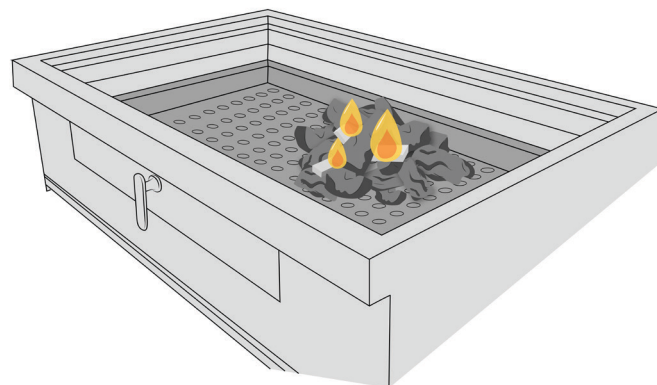


Fire lighters can also be used under the charcoal for an easy way to get the charcoal to light in the same way as paper and kindling.

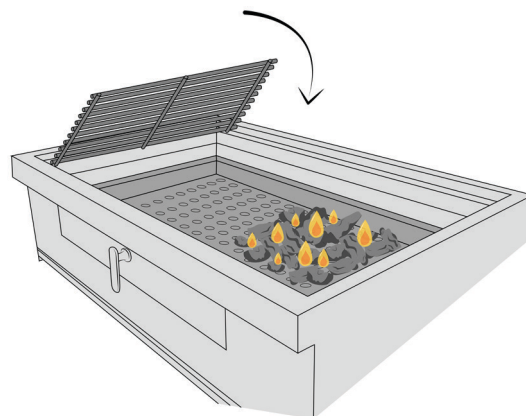
6. It is best to place the charcoal in small pyramid shapes of around one handful piles with fire lighters under the pyramid, then light the fire lighters.



7. Make sure to wait until the firelighters and charcoal are a white-grey colour before cooking over them.



8. When you think the charcoal is ready, using your long tongs, spread the charcoal out under where you intend to cook and replace the cooking grills. Wait another 5 minutes and you are ready to start cooking.



NOTE:

We recommend you start cooking with the charcoal tray up high just below the cooking surface to encourage the oil/fat from the meat to start dripping down onto the charcoal below which will then start infusing the meat with the aroma and flavour of the charcoal.

If the flare up starts to get to big, wind the charcoal tray down away from the cooking surface to reduce the flare.

NOTE:

If you need to add more charcoal into the BBQ while you are cooking, simply open the fire box door in the front of the BBQ and using the handle on the right hand side wind down the charcoal tray and add more charcoal above the hot coals.

It will take 5-10 minutes for any new charcoal to catch alight and start producing more heat.

9. When you have finished using your BBQ, simply let the charcoal burn down and go out on its own.

Remember that all surfaces of the BBQ are hot when it is in use and after use as it cools down.

Charcoal Deluxe Pro Barbecues are not designed to be heaters or braziers, running them like so could damage the BBQ.

WARNING:

The rear wall behind a Tucker Charcoal Deluxe Pro BBQ must be non-combustible.

DO NOT use water to put the fire out or it will damage the BBQ.

DO NOT attempt to clean the BBQ when it is hot.

DO NOT use the BBQ during fire bans.

DO NOT use petrol to light the BBQ.

DO NOT try to move the BBQ while it is alight.

IN AN EMERGENCY use a fire extinguisher or fire blanket or a hose to extinguish any flames.

CHARCOAL DELUXE PRO BARBECUE COLOUR CHANGE

Your BBQ can dis-colour if over fired. The stainless steel surface will change colour to a bronze colour if over-heated.

This is something that cannot be cleaned off easily and if continued will affect the life of the BBQ.

NOTE:

We recommend no more than 2 kg of charcoal be used at any time.

COOKING WITH CHARCOAL

People love the traditional method of cooking over charcoal. The idea is to cook directly above the charcoal so the oil dripping down infusing the meat with the flavour.

Finding the sweet spot may vary depending on what you're cooking. By adjusting the coal basket you will be able to raise the charcoal to the best suited distance between your meat and fuel.

This technique is a skill which will develop over time. If you find the meat is cooking quicker in one particular spot, you can move your food to slow down the cooking down.

Always turn the meat with tongs. A fork will pierce the sealed surface and let out the juices.

Don't slash the steaks to see if they are cooked. Press the top of the steak: if it is soft, it is rare; if it is slightly springy, it's medium; less springy, medium; when firm, it's well done.

If time permits, marinate the meat for added flavour and tenderness. A basic wine, herb, onion and garlic marinade is fine.

Fruit and vegetable accompaniments can be cooked alongside meat. Some are best wrapped in foil to retain juices or you can place them on skewers.

Go easy on sugar and honey in marinades and basting sauces as very sweet mixtures tend to scorch easily.

Grilling the perfect steak requires the grill to be preheated well so that the grill is hot. This is why when you place your steak on the grill, it will sear the meat quickly on the outside of the steak. It is best to turn the steaks over often (around every 20-30 seconds) to ensure the meat's fat and enzymes are evenly cooked. You may like to cook your steaks until the blood shows through them before you turn them but you will not be able to cook rare or medium rare steaks this way as they will start to overcook in this manner.

Place sausages on the grill and turn them frequently to brown the surface evenly. Be careful not to use too much heat as sausages contain a lot of fatty oil which will cause the flame to flare up burning the outside of the sausage when cooked over the open grill.

ADDING FLAVOUR TO YOUR COOKING

When using charcoal barbecues, most people like to experiment with smoking their meats or fish.

You can get a variety of different wood chunks or chips that work for all occasion and flavours. When using wood chunks, they can be placed on top of your charcoal to add a different flavour.

Another great tip for adding extra flavour to your barbecue is adding fresh herbs onto the charcoal while cooking.

FLARE UPS

Flare ups are a common when using charcoal. They're nothing to worry about as the extreme heat and oil from the meat causes flare, infusing the meat with flavour. To avoid flare, just move the meat away from the hot area where the oil is dripping.

When cooking fatty foods, flares will occur more than usual causing your meat to char or burn if not watched properly.

CLEAN THE BBQ

1. Clean your BBQ regularly. Always check the ash/grease tray before use. Grease and fat fires are not covered by the warranty.
2. Scrape the grills down after use and then wipe them over with a paper towel to remove the majority of grease, leaving a little grease on the grill surface. This will actually protect from any surface rust if they are going to be left for a long time between usage.
3. When the charcoal is burnt down to dust and the BBQ is cold, we recommend that you remove the ash tray and empty it after every BBQ.

WARNING:

Make sure the ash is cold before disposing of the ash or you may cause a fire.

4. It is always best to wait until the BBQ is cold before cleaning it to avoid burning yourself or any property.

NOTE:

Ash is very good for gardens so you can recycle your ash waste in your garden bed.

5. When you have finished cleaning your BBQ replace the flat lid / weather cover or close the roasting hood to keep the weather out.
6. In case of minor burns, place the burned area under cool (not ice) water or a clean cool wet compress for around 5 minutes. Do not use ice or even cold water as this can worsen the burn greatly.
7. **Do not** leave old ash in the BBQ for long periods as this can cause rust internally.
8. Scrape the grills clean and wipe them over with a coat of cooking oil.
9. Wipe the barbecue over with a soft cloth to remove grease and marks.
10. Close the lid or close the hood to protect the cooking surfaces from the weather when storing the BBQ away.
11. Cover the barbecue with a Tucker barbecue cover (optional extra recommended) when the barbecue is cooled down.

TAKE CARE OF THE APPLIANCE

1. Before each use, remove any accumulated grease and other cooking residue. Fat/grease fires are not covered by warranty.
2. Your barbecue should be cleaned regularly with hot soapy water and dried afterwards. **Do not** use steel wool as it will leave steel deposits on the surface of which can cause rust. Scotch-Bright pads can be used but will generally leave scratch marks where you have rubbed. Only use these on stubborn unwashable deposits.
3. To prevent rust marks, polish the barbecue with stainless steel polish regularly. Rub the BBQ over with a cloth after each use when the BBQ is still warm and the grease on the BBQ will wipe off easy. This make it easy to look after as it leaves a slight cover of grease on the stainless steel which impedes the salt air from settling in the pores of the stainless steel surface.
4. The use of high temperatures in stainless steel barbecues can cause discolouration on the BBQ frame.
5. Check and tighten nuts and bolts on the barbecue regularly.
6. A canvas cover will help keep your barbecue protected from weather. Make sure the barbecue is dry before putting the cover on or corrosion may occur. Coastal climates are particularly vulnerable to this.

WARNING:

Servicing must only be carried out by authorised personnel.

This appliance must not be modified.

We recommend the servicing of this appliance to be done by an authorised person every two years.

**FOR SERVICE OR REPLACEMENT PARTS,
CONTACT YOUR NEAREST DEALER OR VISIT:
www.tuckerbbq.com.au**



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