



**TUCKER**  
BARBECUES

**INSTALLATION AND  
OPERATING INSTRUCTIONS  
FOR GTR CHARCOAL TRAY**



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

V03.11.2022



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Congratulations on the purchase of your new Tucker Charcoal Tray.

We are convinced you will enjoy many great meals infused with flavours that only natural charcoal can provide.

The Charcoal Tray has been developed to allow the use of charcoal as a primary heat source for cooking food inside a GTR Gas BBQ.

The Charcoal Tray houses the charcoal inside the BBQ and the louvered fins in the base of the Charcoal Tray allow the flames produced from the gas burners to reach up and ignite the charcoal.

The flame produced from the gas burners light the charcoal quickly and conveniently without the need for firelighters, paper or kindling.

After use when the Charcoal Tray has cooled down and it is cold it can easily be removed for cleaning and the gas BBQ can be used as per normal.

The Charcoal Tray is easy to install, easy to light and easy to clean.

**NOTE:**

The Charcoal Tray is only to be used below the GTR BBQs stainless steel cooking grills.



**WARNING FOR  
YOUR SAFETY**

Charcoal produces carbon monoxide among other fumes which can kill or make you very sick.

**Never use** the Charcoal Tray indoors or in an enclosed space.

- **Do Not** use the Charcoal Tray below the solid cooking griddle hot plate.
- **Do Not** use paper, kindling or firelighters inside the Charcoal Tray.
- **Do Not** remove the Charcoal Tray while it is alight.
- **Do Not** place hot coals into the garden or pot plants as fire may result.

- **Do Not** use the Charcoal Tray if a fire ban is in place.
- **Do Not** use water to extinguish the charcoal as it may cause damage to the Charcoal Tray or BBQ.
- **Never exceed 1 single layer of charcoal over the base of the Charcoal Tray, you will damage the Charcoal Tray or the BBQ if you do not follow these instructions.**
- **Tucker will not warrant damage to the BBQ or the Charcoal Tray from excessive heat caused from using too much charcoal inside the Charcoal Tray.**
- **Only use charcoal inside the Charcoal Tray, do not use paper, fire lighters, wood, petrol or any other fuel inside the Charcoal Tray.**
- **Do Not** use the Charcoal Tray inside an enclosed area.
- **The Charcoal Tray is not to be used as a brazier or heater.**

**IN AN EMERGENCY USE A FIRE EXTINGUISHER OR FIRE BLANKET OR A GARDEN HOSE TO EXTINGUISH ANY FLAMES.**

## TOOLS REQUIRED FOR ASSEMBLY

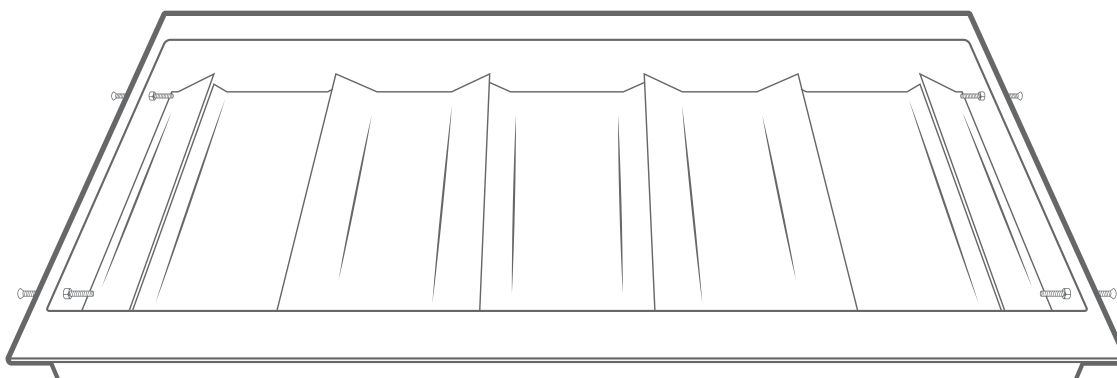


10mm spanner



Phillips head screwdriver

## CHARCOAL TRAY PARTS



GTR Charcoal Tray



**4x** Locating Bolts

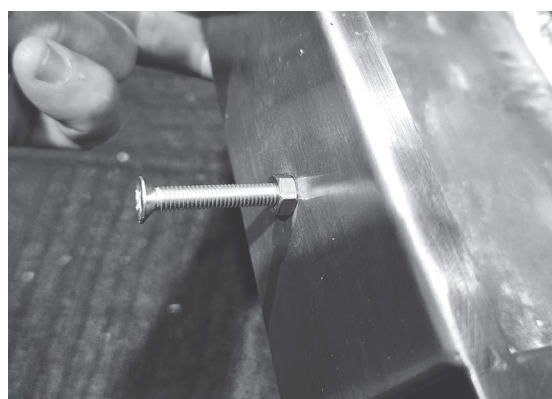


**4x** Lock Nuts

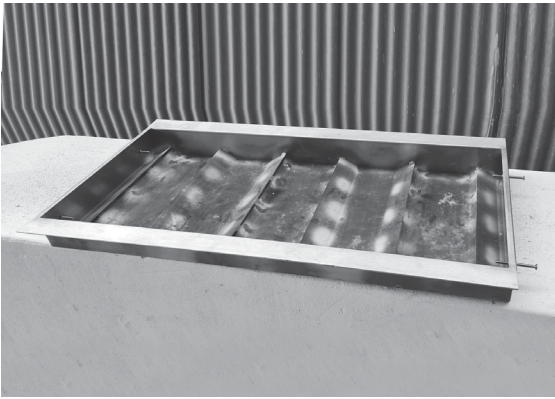
## ASSEMBLY OF THE CHARCOAL TRAY

To help locate the Charcoal Tray correctly inside the BBQ, we have provided you with 4 locating bolts and 4 lock nuts which need to be attached to both sides of the Charcoal Tray before you install the Charcoal Tray into the BBQ.

To attach them simply screw a lock nut onto each locating bolt and then screw each bolt through one of the 2 holes on each side of the Charcoal Tray to secure them to the Charcoal Tray.



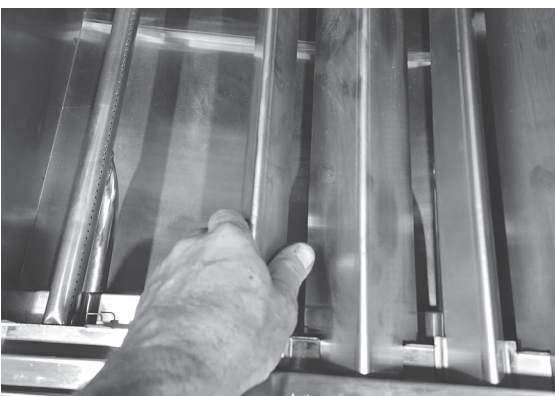
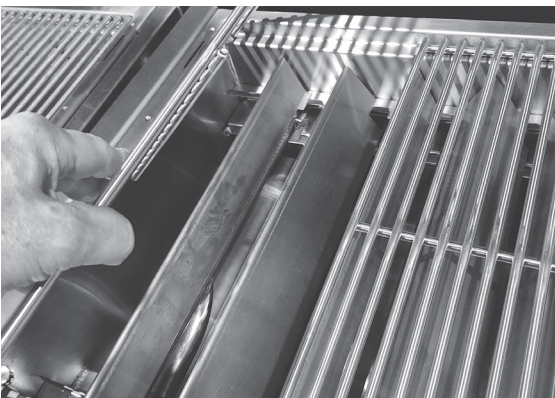
## INSTALLING THE CHARCOAL TRAY INSIDE THE BBQ



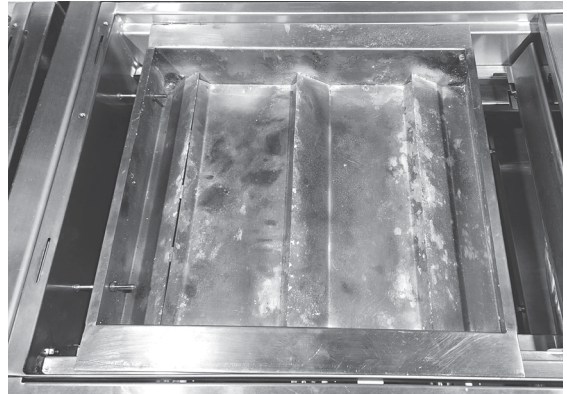
Open the Lid or Roasting Hood of the BBQ.

If your Charcoal Tray only covers 2 or 3 of the BBQs burners, then it must be installed against either the left or right hand side wall of the BBQ and only one side of the box will require locating bolts to locate the box in position correctly.

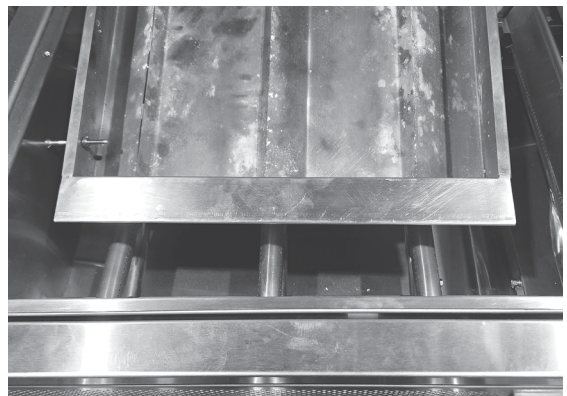
1. Remove the cooking grills and flare guards from the side of the BBQ where you intend to place the Charcoal Tray..



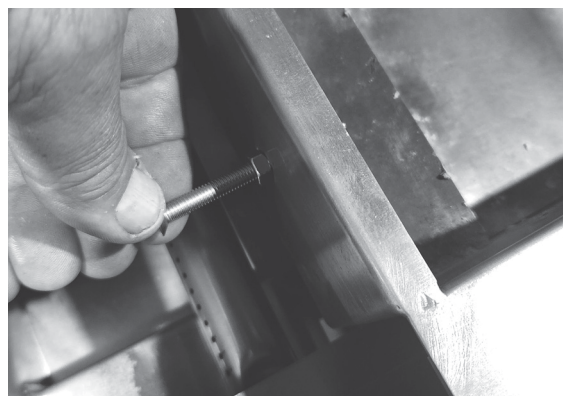
2. Place the Charcoal Tray into the BBQ with the locating bolts facing the side wall of the BBQ.



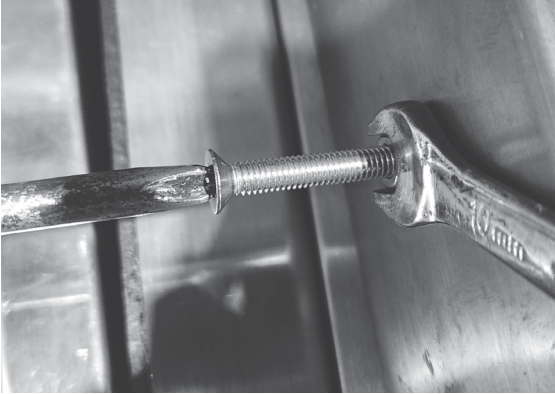
3. The correct position of the Charcoal Tray inside the BBQ is when each of the louvered fins in the base of the Charcoal Tray are sitting directly above a burner.



4. When you have the Charcoal Tray in position correctly simply wind out the bolts in the side of the Charcoal Tray until they touch the side wall of the BBQ.



5. Tighten the lock nuts up against the box to secure the locating bolts in place.



6. Now each time you use your Charcoal Tray you can simply slide it up against the same side wall of the BBQ and you can be confident that it will be in the correct position.

**WARNING!!**

The location of the Charcoal Tray inside the BBQ is critical for it to operate correctly and safely.

**NOTE:**

It is important that you position the box inside the BBQ correctly or the charcoal will not light.

If the Charcoal Tray is not positioned correctly it may effect the BBQs ignition system causing gas to build up inside the BBQ which may cause an explosion.

**NOTE:**

If you cannot position the Charcoal Tray so that all of the louvered fins in the base of the box are directly above a gas burner, do not attempt to use the Charcoal Tray.

**NOTE:**

If the Charcoal Tray covers all of the burners inside the body of the GTR BBQ then you will need to position each louvered fin directly above each burner and then wind out all 4 of the locating bolts up against the side walls of the BBQ and then tighten them in place.

## LIGHTING AND USING THE CHARCOAL TRAY

1. Place 250 - 300 grams or roughly one handful of finger sized diameter lump charcoal along the open edge side of each louvered fin you intend to use to light the charcoal.



2. Now light the gas burner below each charcoal covered fin and leave the gas burners on their high setting for 4 - 7 minutes depending on the type of charcoal you are using.



3. After 4 - 7 minutes turn the gas burners off and also the gas supply.
4. Move the charcoal together with long tongs to help it all catch alight and then leave the charcoal to continue to burn for a further 3 - 5 minutes.
5. When the charcoal is well alight simply spread the charcoal out evenly over the base of the Charcoal Tray using long tongs.



### NOTE:

**Do Not** stack the charcoal up too much, a single layer of charcoal will provide plenty of heat to cook with.

6. Place the stainless steel cooking grills back into the BBQ above the Charcoal Tray and give them a couple of minutes to warm up and you are ready to start cooking.



7. We recommend Australian Red Gum Charcoal in our Charcoal Tray.
8. When you have finished cooking, we recommend you just leave the residual charcoal inside the Charcoal Tray to simply burn out on its own.
9. We **Do Not** recommend removing the Charcoal Tray from the BBQ while it is hot as you could burn yourself or others or you may damage property.
10. When the Charcoal Tray is cold it can easily be removed and the residual coals can be spread out onto your garden or put into garden pots as charcoal is good for plants.

The Charcoal Tray will dis-colour from useage, this is normal for stainless steel and not subject to a warranty claim.

Distortion of the Charcoal Tray from heat is also normal and is not subject to a warranty claim.

**WARNING!!**

Charcoal produces carbon monoxide among other fumes which can kill or make you very sick.

**Never** use the Charcoal Tray indoors or in an enclosed space.

**TIPS & HINTS:**

If you start to experience too much flare, try moving the food away from the main heat source below it in the Charcoal Tray. Normally the area directly above the fins is going to be a little hotter than the area not above the fins. This is because the fins will allow more air to come up from beneath the Charcoal Tray which will burn the charcoal quicker which will produce more heat in this area.

If the flare is too uncontrollable to cook above and it is burning your food then remove the food until the temperature in the Charcoal Tray subsides a little.

Generally continual flare is a sign of too much heat and a sign you may have exceeded the amount of charcoal we have recommended you use.

Frequent use of the Charcoal Tray will help you to work out exactly how much charcoal you require to cook different types of foods. Smaller cuts of meat and vegetables will require less charcoal than thicker cuts of meat and vegetables. Over time you will master the exact amount of charcoal required to cook with for each meal.

There are lots of different types of charcoal available, some charcoal holds more moisture content than others do, some charcoal is dryer than others, some charcoal burns hotter than others types of charcoal. It is always better to lean on the side of caution when using a new type of charcoal, always try and do a heat test before cooking.



**GTR CHARCOAL TRAY WARRANTY**

**WARRANTY PERIOD**

**Charcoal Tray                      1 year**

**NOT COVERED**

The warranty does not cover the purchaser or any other person for damage malfunction or loss due to the following:

- Lack of maintenance, abuse, neglect, misuse, accident, or improper installation of the Charcoal Tray.
- Scratches, dents or discoloration caused by heat, abrasive or chemical cleaners.
- Damage due to grease or fat fires.
- Distortion of Charcoal Tray.
- Surface rust.
- Cleaning and normal wear and tear.
- Unauthorized repairs during the warranty period.

**CONDITIONS OF THIS WARRANTY**

1. The Charcoal Tray is delivered to TUCKER AUSTRALIA distributors service department or authorized service agent and freight charges both ways is to be paid by the owner. No liability is accepted for loss or damage during transit.
2. No alterations or repairs are to be carried out without obtaining the distributors prior consent. Such repair or any replacement does not extend the warranty period.
3. Proof of purchase together with this warranty must be provided to verify purchase date and establish the warranty period. Only the original purchaser is covered under this warranty.
4. Where this warranty is inconsistent with any state laws, the rights of the purchaser shall prevail.
5. Parts installed from other manufacturer's products will nullify this warranty.

**FOR YOUR RECORDS**

Model of Charcoal Tray:

\_\_\_\_\_  
Retailer:

\_\_\_\_\_  
Purchase Date:

\_\_\_\_\_  
BBQ Gas type:

TUCKER AUSTRALIA PTY LTD.  
138 Silverwater Road  
Silverwater NSW 2128 AUSTRALIA.  
PHONE: (+612) 9748 8368  
FAX: (+612) 9748 8138  
WEB SITE: [www.tuckerbbq.com.au](http://www.tuckerbbq.com.au)  
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