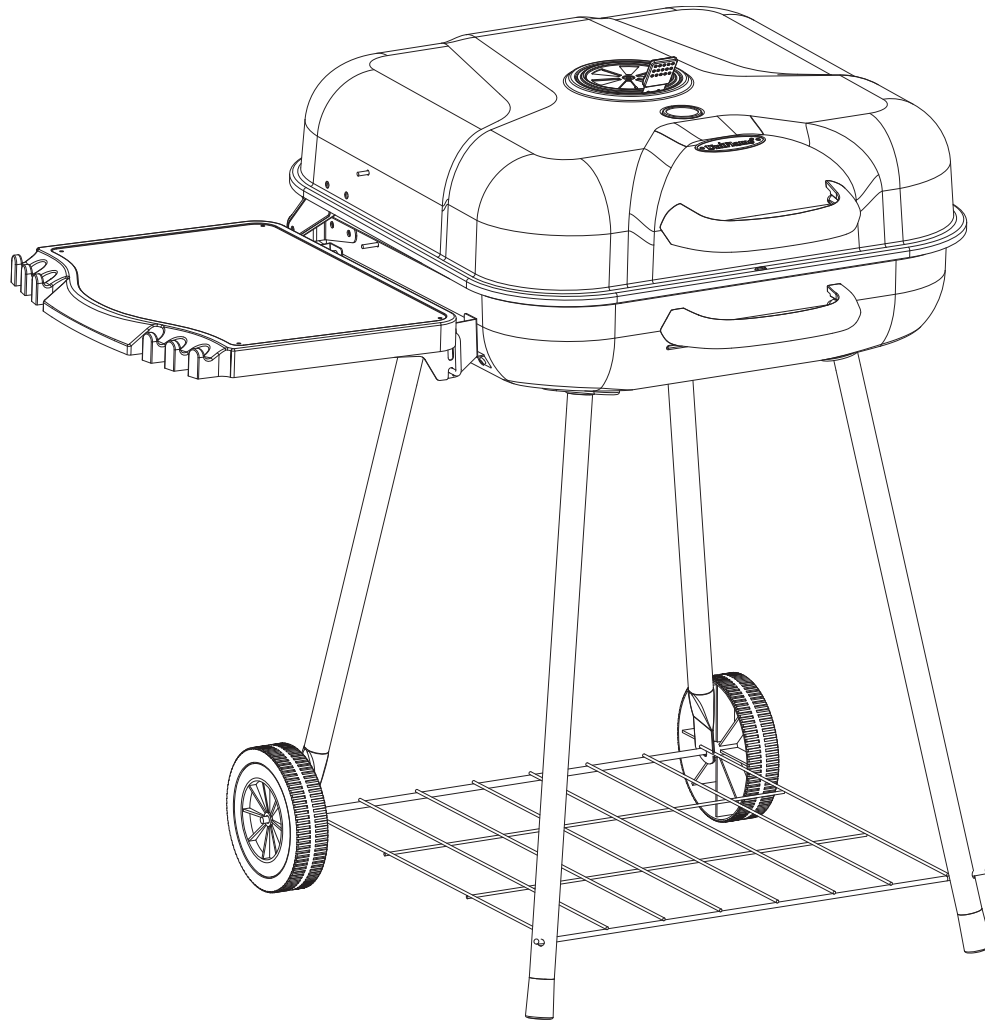




# OWNER'S MANUAL

## UNIFLAME SQUARE KETTLE BBQ 54CM

Model No. CBC1722W-U  
(ASDA Spec Code: 16B.02.17.015)



**DANGER**

Never operate this appliance unattended.

**WARNING**

**FOR YOUR SAFETY:**  
For Outdoor Use Only  
(outside any enclosure)

**WARNING**

**FOR YOUR SAFETY:**

1. Do NOT store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. When cooking with oil/grease, do NOT allow the oil/grease to exceed 350°F (176.5°C). Do NOT store or use extra cooking oil in the vicinity of this or any other appliance.

**CAUTION**

**FOR YOUR SAFETY:**  
Do not use spirit, petrol or comparable fluids for lighting or re-lighting!

**WARNING**

**FOR YOUR SAFETY:**

1. Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.
2. Read the installation, operation, and maintenance instructions thoroughly before installing or servicing this equipment.
3. Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury, or death.
4. This instruction manual contains Important information necessary for the proper assembly and safe use of the appliance.
5. Read and follow all warnings and instructions before assembling and using the appliance.
6. Follow all warnings and instructions when using the appliance.
7. Keep this manual for future reference.

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THIS INSTRUCTION BOOKLET CONTAINS IMPORTANT SAFETY INFORMATION. PLEASE READ AND KEEP FOR FUTURE REFERENCE.

If you are assembling this unit for someone else, give this manual to him or her to read and save for future reference.

**WARNING**

**CARBON MONOXIDE HAZARD**

Burning charcoal inside can kill you. It gives off carbon monoxide, which has no odour.  
NEVER burn charcoal in enclosed spaces e.g. homes, vehicles or tents

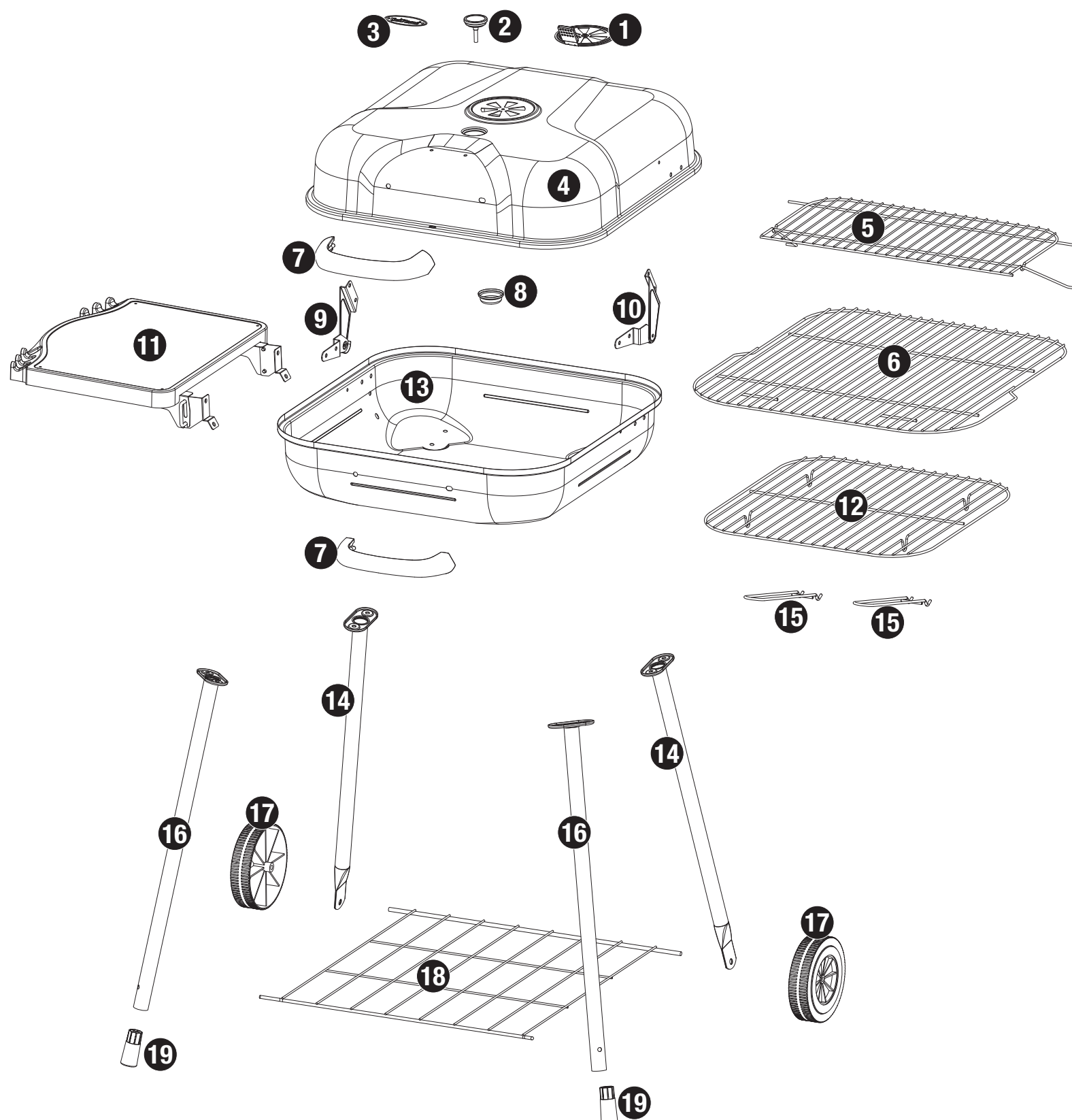
**ATTENTION**

This barbecue will become very hot, do not move it during operation.

## Important Safeguards Warning

- ▲ This grill is for outdoor use only, and should NOT be used in a building, garage or any other enclosed area.
- ▲ Do NOT operate, light or use this appliance within ten feet (3.05 m) of walls, structures or buildings.
- ▲ For residential use only. This grill is NOT for commercial use.
- ▲ Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal, charcoal/wood mixture, lump charcoal or cooking wood. The conversion to or attempted use of any other fuel source in this charcoal grill is dangerous and will void your warranty.
- ▲ This grill is NOT intended for and should never be used as a heater. TOXIC fumes can accumulate and cause asphyxiation.
- ▲ Do NOT use grill for indoor cooking. TOXIC carbon monoxide fumes can accumulate and cause asphyxiation.
- ▲ Apartment/flat dwellers: Check with management to learn the requirements and fire codes for using a charcoal grill in your apartment complex. If allowed, use outside on the ground floor with a ten foot (3.05 m) clearance from any structure. Do NOT use on or under balconies.
- ▲ Minimum clearance from sides and back of unit to combustible construction is 91.4 cm. Do NOT use this appliance under any type of overhang or roof.
- ▲ Do NOT use gasoline, kerosene or alcohol for lighting.
- ▲ Do NOT use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- ▲ Do NOT store or use gasoline or other flammable liquids or vapors within 7.62 m of this appliance.
- ▲ Do NOT block holes in sides or back of grill.
- ▲ Inspect grill before each use.
- ▲ Do NOT alter grill in any manner. Any alteration will void your warranty.
- ▲ Do NOT build this model of grill in any built-in or slide-in construction. Ignoring this warning could cause a fire or an explosion that can damage property and cause serious bodily injury or death.
- ▲ Do NOT use the grill unless it is COMPLETELY assembled and all parts are securely fastened and tightened.
- ▲ This grill should be thoroughly cleaned and inspected on a regular basis.
- ▲ Use only RevoAce Inc. Limited factory-authorized parts. The use of any part that is not factory-authorized can be dangerous and will void your warranty.
- ▲ Do NOT operate this appliance without reading "Operating Instructions" in this manual.
- ▲ To avoid burns, do NOT touch metal parts of grill until they have completely cooled, unless you are wearing protective gear (pot holders, gloves, BBQ mittens, etc.).
- ▲ Never touch grates (charcoal, cooking or warming), ashes or coals to see if they are hot.
- ▲ Do NOT use on wooden decks, wooden furniture or other combustible surfaces.
- ▲ This grill is NOT to be used in or on boats or recreational vehicles.
- ▲ Position grill so wind cannot carry ashes to combustible surfaces.
- ▲ Do NOT use in high winds.
- ▲ Never lean over the grill when lighting.
- ▲ Do NOT leave a lit grill unattended. Keep children and pets away from grill at all times.
- ▲ Do NOT attempt to move grill when in use. Allow the grill to cool before moving or storing.
- ▲ Do NOT leave grill unattended while preheating or burning off food residue.
- ▲ Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3!
- ▲ When cooking, fire extinguishing materials should be readily accessible. In the event of an oil/grease fire, do NOT attempt to extinguish with water. Use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda.
- ▲ Always open grill lid carefully and slowly as heat and steam trapped within grill can severely burn you.
- ▲ If grill has not been cleaned, a grease fire can occur that may damage the product.
- ▲ Do NOT place empty cooking vessels on the appliance while in operation.
- ▲ Use caution when placing anything on the grill while the appliance is in operation.
- ▲ Never add lighting fluid to hot or warm coals as a flashback may occur causing serious injury or damage to property.
- ▲ Always place your grill on a hard, non-combustible level surface. An asphalt or blacktop surface may not be acceptable for this purpose.
- ▲ Do NOT remove the ashes until they are completely and fully extinguished.
- ▲ Live hot briquettes and coals can create a fire hazard.
- ▲ Always empty the bottom bowl and grill after each use.
- ▲ Do NOT place fuel (charcoal briquettes, wood or lump charcoal) directly into bottom of grill. Place fuel only on the charcoal pan/grid.
- ▲ Do NOT allow charcoal to rest on the walls of grill. Doing so will greatly reduce the life of the metal and finish of your grill.
- ▲ Check to make sure the air vents are free of debris and ash before using the grill.
- ▲ Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- ▲ With a garden hose, completely wet the surface beneath and around grill to extinguish any ashes, coals or embers that may have fallen during the cooking or cleaning process.
- ▲ The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble and/or safely operate this grill.
- ▲ Always wear protective gloves when adding fuel (charcoal briquettes, wood or lump charcoal) to retain desired heat level.
- ▲ Keep all electrical cords away from a hot grill.
- ▲ Always use a meat thermometer to ensure food is cooked to a safe temperature.
- ▲ Never cover entire cooking area with aluminum foil.
- ▲ Use protective gloves when assembling this product.
- ▲ Do NOT force parts together as this can result in personal injury or damage to the product.
- ▲ Do NOT touch ash receiver or ash receiver handle until grill has completely cooled, unless you are wearing protective gear.
- ▲ Do NOT touch air vent or air vent handle until grill has completely cooled, unless you are wearing protective gear.
- ▲ Maximum weight of charcoal to be used: total 1.5 kgs.
- ▲ Do not cook before the fuel has a coating of ash.
- ▲ The recommendation that the barbecue shall be heated up and the fuel kept red hot for at least 30 min prior to the first cooking.
- ▲ Death, serious injury or damage to property may occur if the above is not followed exactly.

## Expanded View



## Parts List

1	Lid Air Vent	8	Temperature Gauge Support	15	Cooking Grid Handle (2)
2	Temperature Gauge	9	Left Hinge	16	Front Leg (2)
3	Brand Plate	10	Right Hinge	17	Wheel (2)
4	Lid	11	Side Shelf	18	Bottom Grid
5	Warming Rack	12	Charcoal Grid	19	Front Leg Insert (2)
6	Cooking Grid	13	Bottom Bowl		
7	Handle (2)	14	Rear Leg (2)		

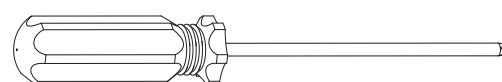
\* Pre-assembled

## Hardware

A	Screw	M4x10 Nickel Plated Phillips Truss Head	3 pcs
B	Screw	M6x16 Nickel Plated Phillips Truss Head	20 pcs
C	Nut	M8 Nickel Plated	2 pcs
D	Wing Nut	M4 Steel	3 pcs
E	Wing Nut	M6 Steel	22 pcs
F	Washer	ø6.5 Aluminum	20 pcs
G	Washer	ø6.5x22 Steel	4 pcs
H	Lock Washer	ø6.5 Nickel Plated	24 pcs

## Tools Required for Assembly (Included)

#2 Phillips Head Screwdriver 1 pc



M8 Wrench 2 pcs



## Assembly Instructions

# 1

For Easiest Assembly:

1. Select an area where you will assemble this product. To protect components, choose a smooth surface that's free of cracks or openings.
2. Spread out all parts.
3. Tighten all hardware connections by hand first. Then, before completing each step, go back and fully tighten all hardware. Be careful not to overtighten. That could damage surfaces or strip threads.
4. For best results, complete each step in the order presented.

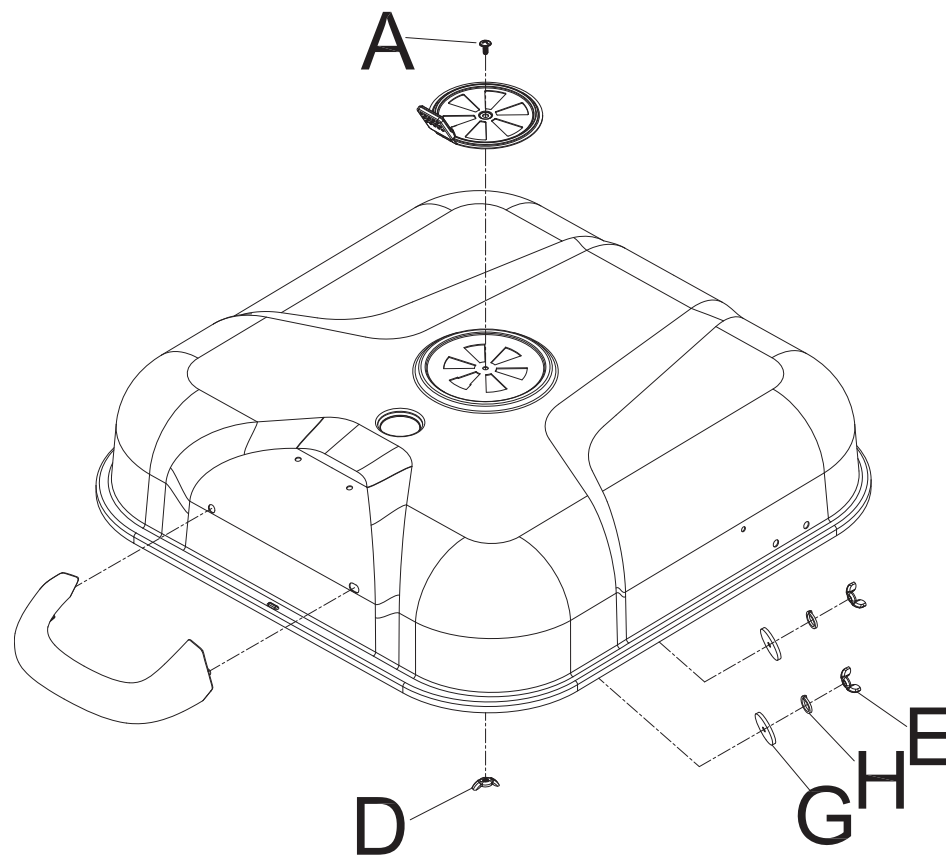
To complete assembly you will need:

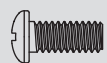
- One bag of charcoal (not included)

Typical assembly is approximately 45 minutes.


# 2

## Attach Handle and Lid Air Vent



A  x1

D  x1

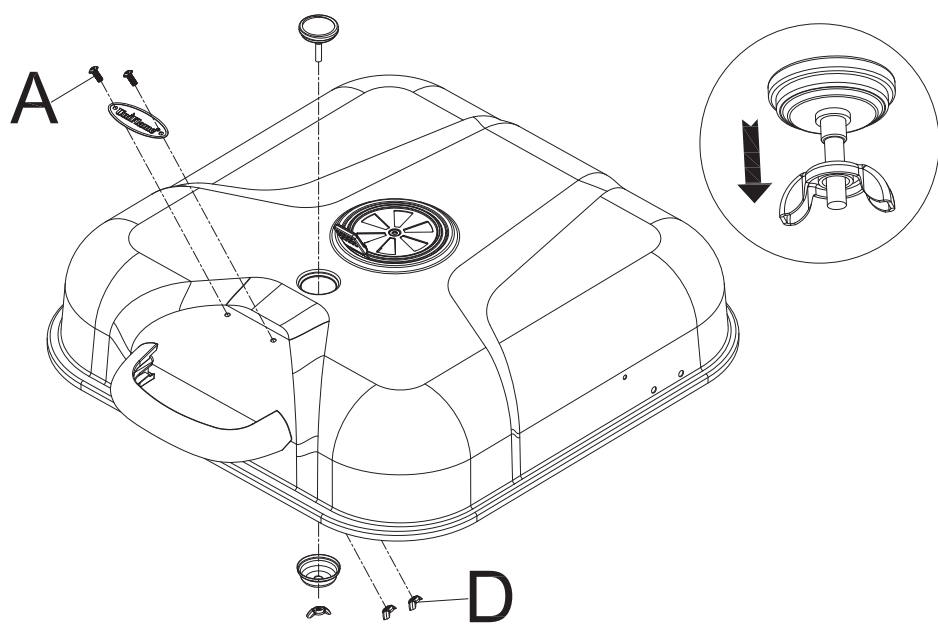
E  x2

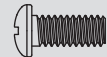
G  x2

H  x2

# 3

## Attach Brand Plate and Temperature Gauge

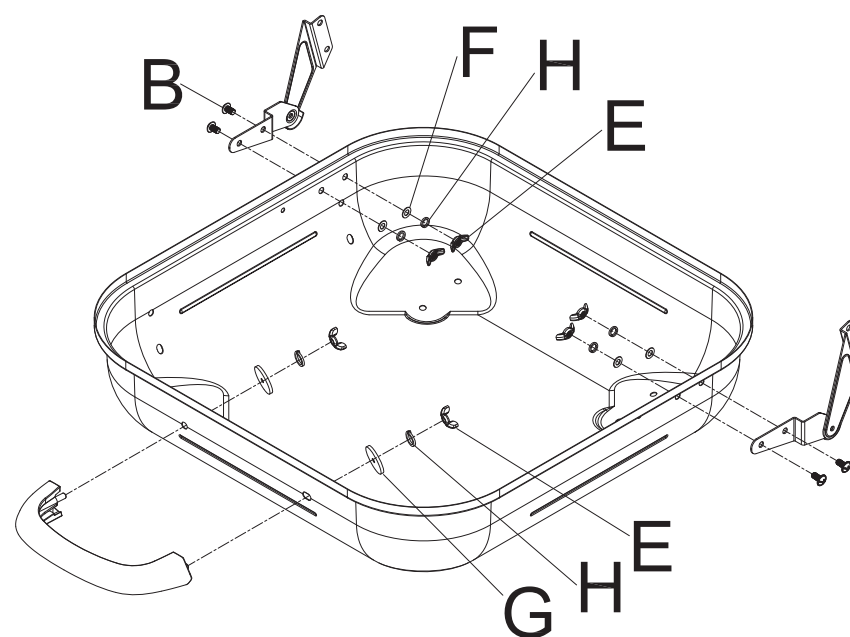


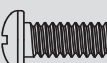
A  x2

D  x2

# 4

## Attach Handle and Hinges



B  x4

E  x6

F  x4

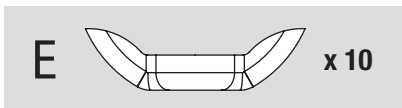
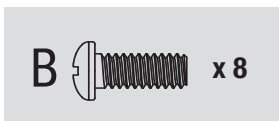
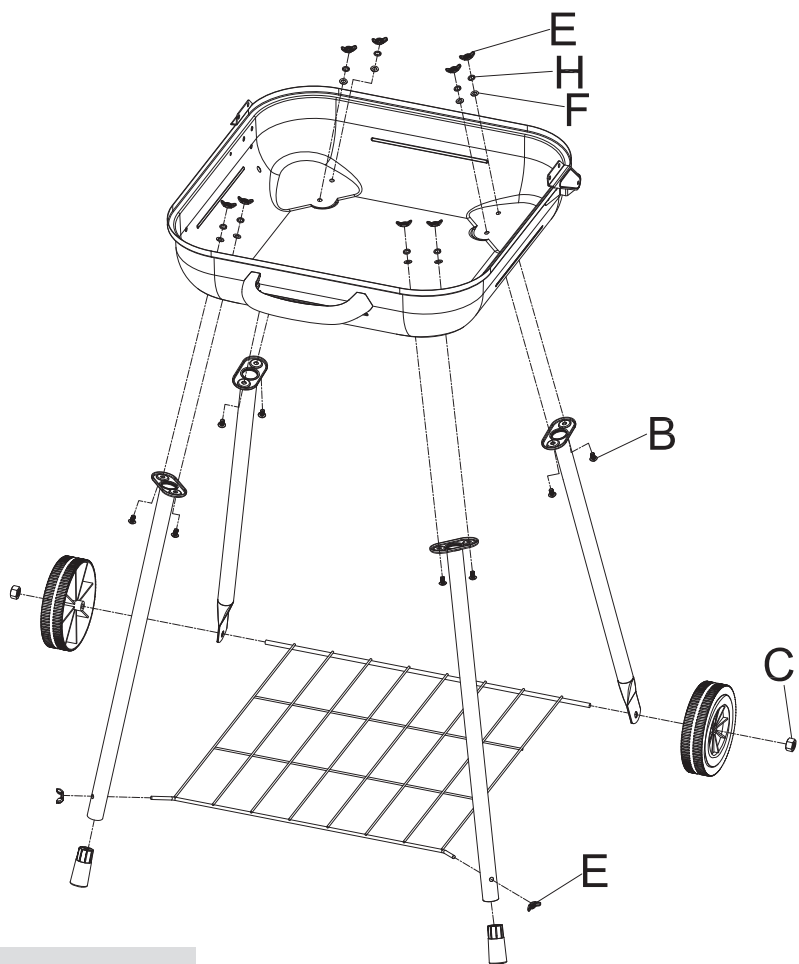
G  x2

H  x6

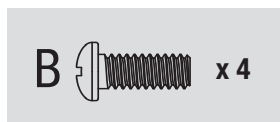
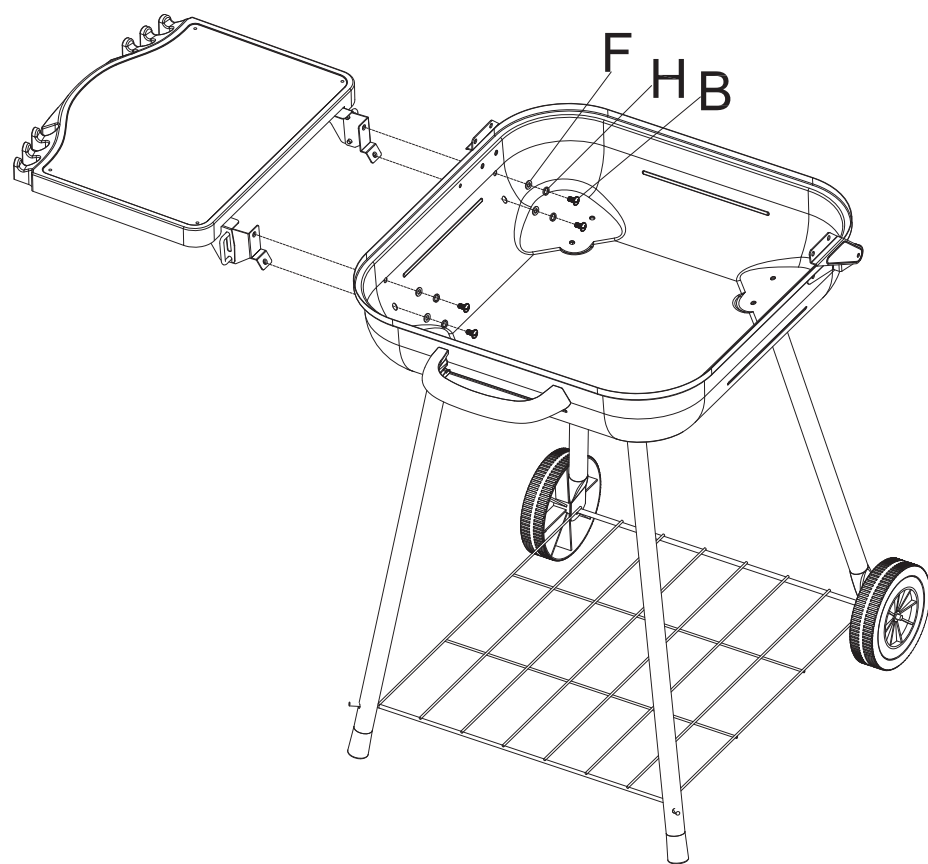


## 5 Attach Leg, Front Leg Insert, Wheels and Bottom Grid

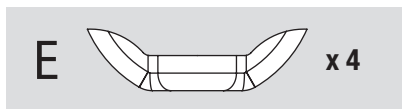
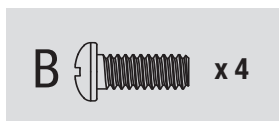
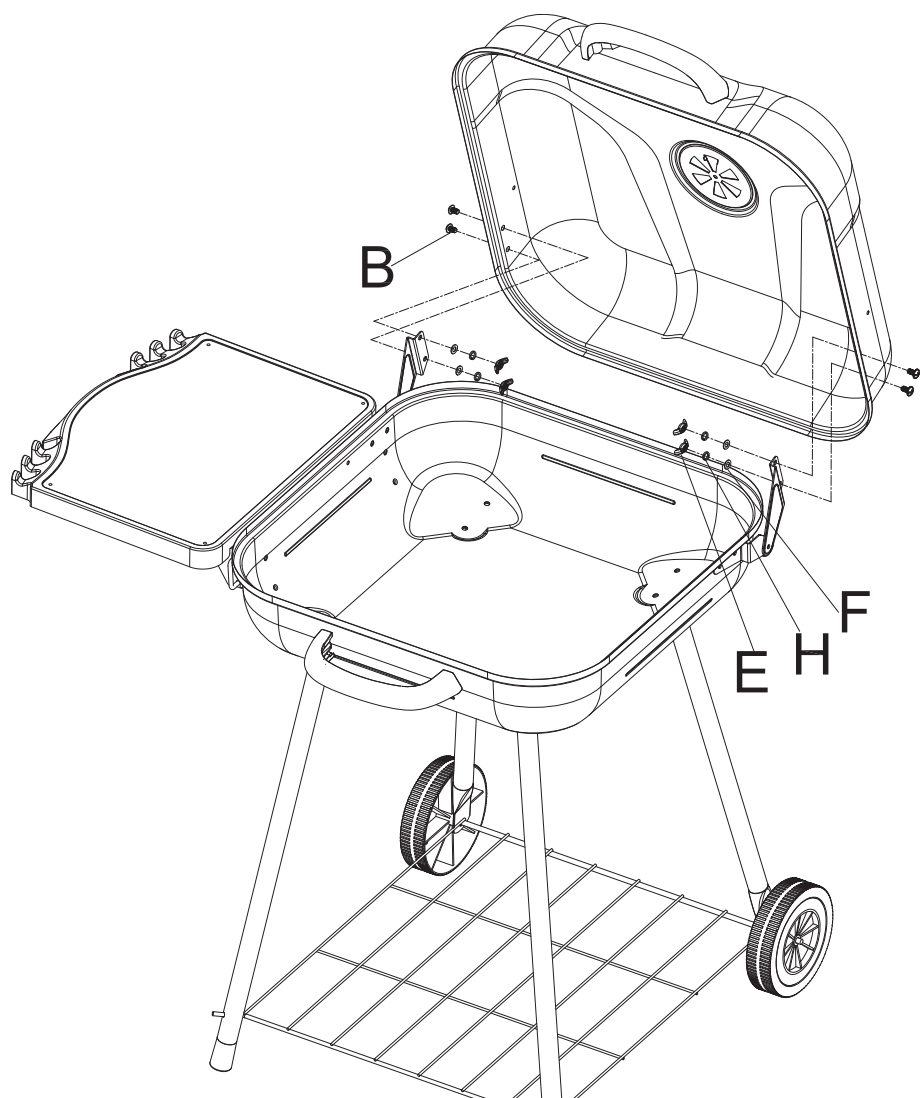
Note: Do not fully tighten screws until bottom grid is attached.



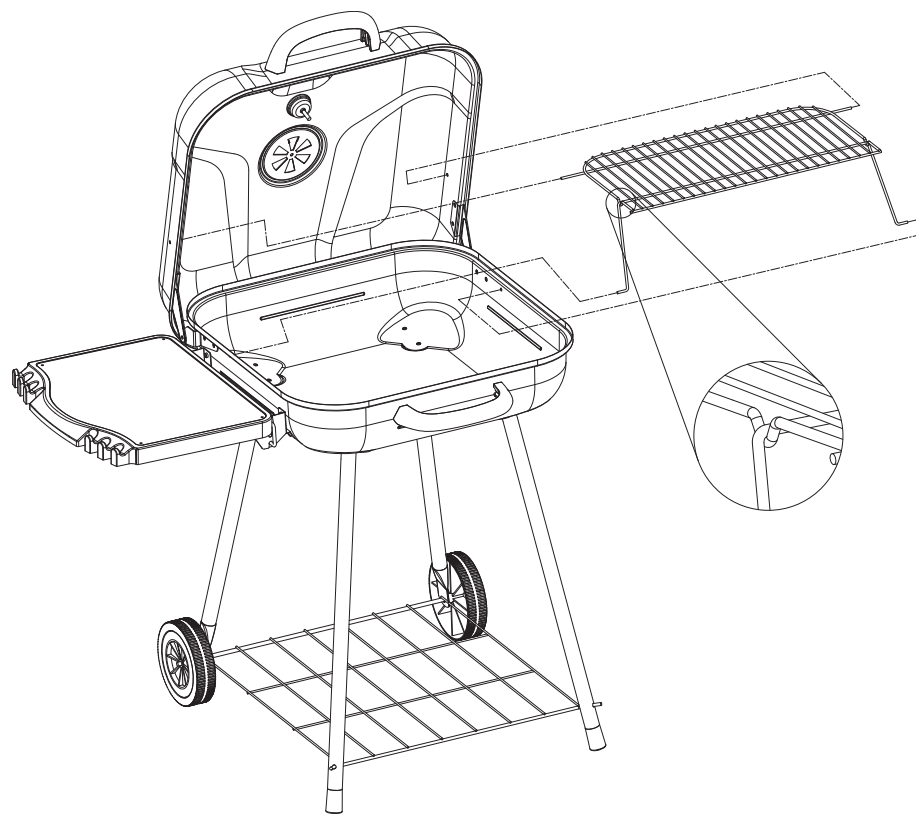
## 6 Attach Side Shelf



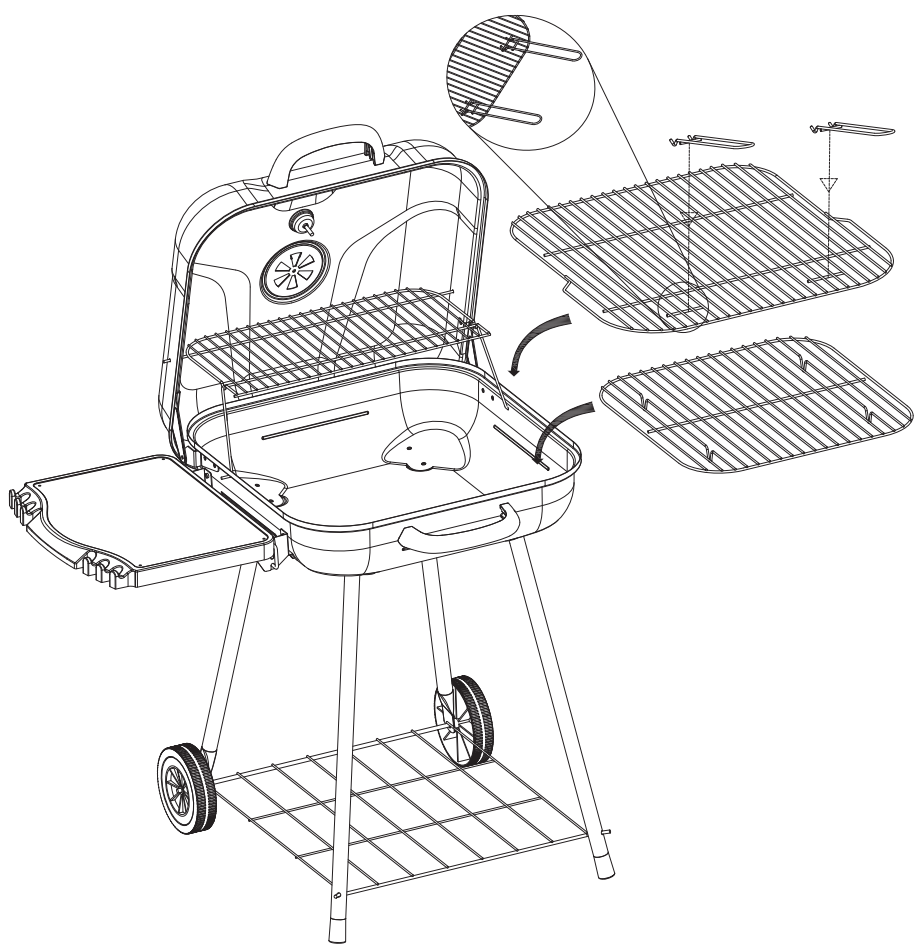
## 7 Attach Lid



## 8 Insert Warming Rack



**9** Attach Cooking Grid Handles, Insert Charcoal Grid and Cooking grid



## Operating Instructions

### First Use

1. Make sure all labels, packaging and protective films have been removed from the grill.
2. Remove manufacturing oils before cooking on this grill for the first time, by operating the grill for at least 15 minutes with the lid closed. This will "heat clean" the internal parts and dissipate odors.

### Lighting Instructions

- ▲ **CAUTION: Keep outdoor cooking appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.**
  - ▲ **CAUTION: Check to make sure the air vents are free of debris and ash before using the grill.**
  - ▲ **CAUTION: Attempting to light the grill with the lid closed may cause an explosion.**
  - ▲ **CAUTION: When using a liquid starter, always check bottom bowl before lighting. Fluid can collect in the bottom bowl and could ignite, resulting in a fire.**
  - ▲ **CAUTION: Never add lighting fluid to hot or warm coals as flashback may occur, causing serious injury or damage to property.**
1. Open lid and vents.
  2. Make sure bottom bowl is empty.
  3. Remove cooking grid.
  4. Arrange charcoal briquettes or other fuel on the bottom bowl to the "Fill Line" (Figure 1).
  5. Light per instructions on fuel package.
  6. Allow fuel time to ash into glowing coals before cooking.

### Turning Off

1. Allow charcoal to completely extinguish itself.
2. Dispose of the ashes in a proper location.

### Controlling Flare-ups

- ▲ **CAUTION: Do NOT use water on a grease fire. This can cause the grease to splatter and could result in serious burns, bodily harm or other damage.**
- ▲ **CAUTION: Do NOT leave grill unattended while preheating or burning off food residue. If grill has not been cleaned, a grease fire can occur that may damage the product.**

Flare-ups are a part of cooking meats on a grill and add to the unique flavor of grilling.

**Excessive flare-ups can over-cook your food and be dangerous.**

**Important:** Excessive flare-ups result from the build-up of grease in the bottom of your grill.

If a grease fire occurs, close the lid until the grease burns out. Use caution when opening the lid as sudden flare-ups may occur.

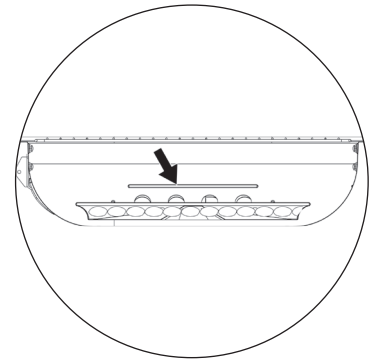
If excessive flare-ups occur, do **NOT** pour water onto the flames.

### Minimize Flare-ups:

1. Trim excess fat from meats prior to cooking.
2. Cook high fat content meats indirectly.
3. Ensure that your grill is on a hard, level, non-combustible surface.

!	<b>CAUTION</b>	!
<p><b>Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal, charcoal/wood mixture, lump charcoal or cooking wood.</b></p>		

Figure 1



!	<b>WARNING</b>	!
<p>▲ <b>Maximum weight of charcoal to be used: total 1.5 kgs.</b></p>		

!	<b>WARNING</b>	!
<p>▲ <b>Do NOT use water to extinguish. This can be dangerous and cause damage.</b></p>		

!	<b>WARNING</b>	!
<p><b>When cooking, fire extinguishing materials should be readily accessible. In the event of an oil/grease fire, use a type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda. Do NOT attempt to extinguish with water.</b></p>		

## Cleaning and Care

### Before Each Use:

1. Keep the grill area free and clear from any combustible materials, gasoline, and other flammable vapors and liquids.
2. See below for proper cleaning instructions.

### Cleaning Surfaces

1. Wait for grill to fully cool.
2. Wipe surfaces clean with a mild dishwashing detergent or baking soda mixed with water.
3. For stubborn stains, use a citrus-based degreaser and a nylon scrubbing brush.
4. Rinse clean with water.
5. Allow to air dry.

### Before Storing

1. Wait for grill to fully cool.
2. Clean all surfaces.
3. If storing the grill indoors, cover the grill and store in a cool dry place.
4. If storing the grill outdoors, cover the grill with a grill cover for protection from the weather.

!	<b>CAUTION</b>	!
<ol style="list-style-type: none"> <li>1. <b>All cleaning and maintenance should be done when grill is cool and with the ashes properly disposed of.</b></li> <li>2. <b>Do NOT clean any grill part in a self-cleaning oven. The extreme heat will damage the finish.</b></li> </ol>		

!	<b>NOTICE</b>	!
<ol style="list-style-type: none"> <li>1. <b>This grill should be thoroughly cleaned and inspected on a regular basis.</b></li> <li>2. <b>Abrasive cleaners will damage this product.</b></li> <li>3. <b>Never use oven cleaner to clean any part of grill.</b></li> </ol>		

## Refund information

28 day no quibble refund. If you're not delighted by your product, simply bring it back within 28 days for a no quibble refund. Don't forget to include all of the item's original components and packaging along with your receipt or other proof of purchase.

## Customer Services Information

If you require further information or advice regarding your product or experience any problems please contact customer services at the telephone number or address below. When calling or writing please quote the product spec code or model number.

Spec Code: 16B.02.17.015

## Contact Us

Customer Services: 0800 9520101

Visit our website: [www.asda.com](http://www.asda.com)

Product for ASDA Stores Ltd, Southbank, Great Wilson Street, Leeds, LS11 5AD