

INSTRUCTION MANUAL

Model# CBC901

Outdoor Charcoal Barbecue Grill



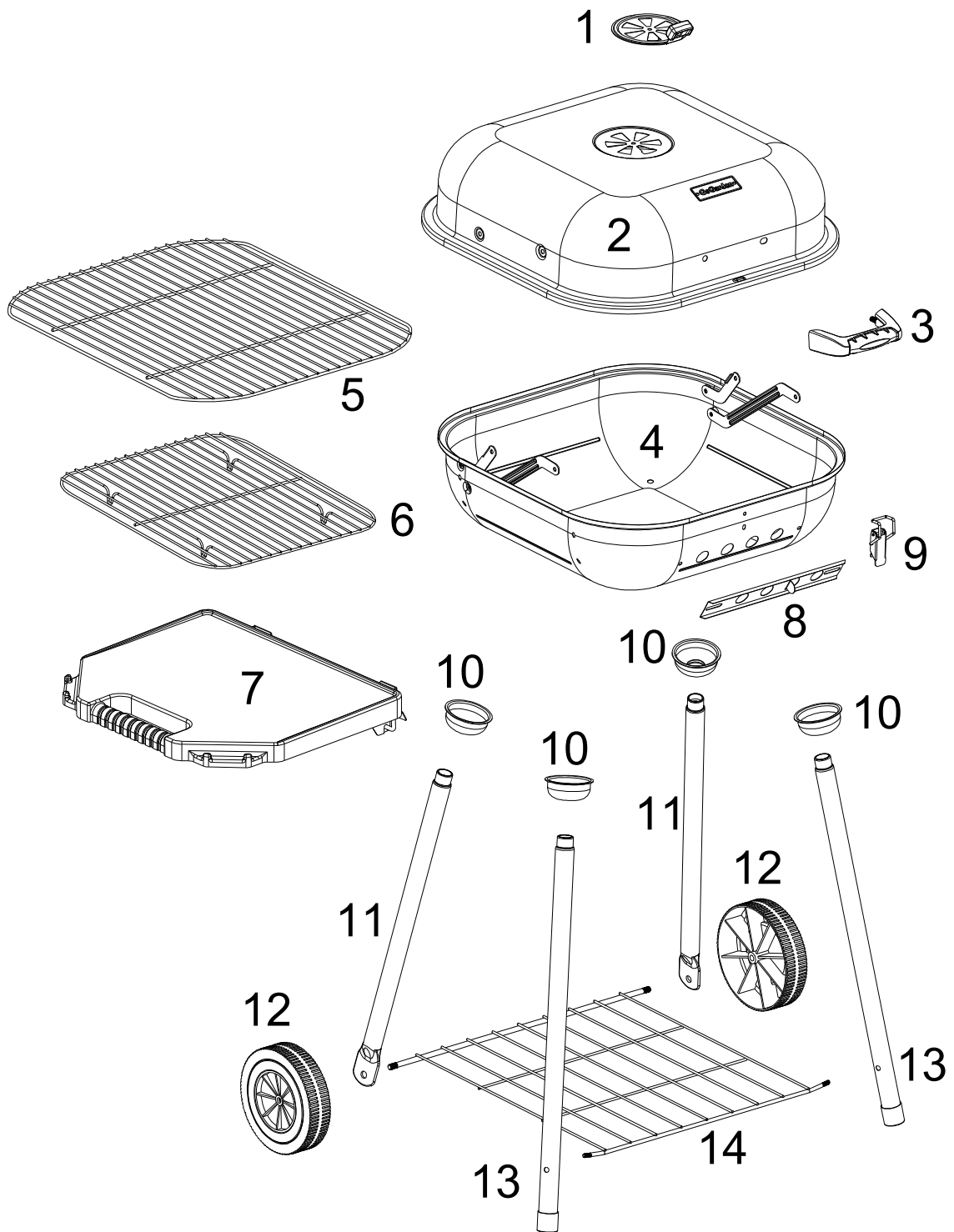
For Outdoor Use Only!

Warning! Be Careful of sharp edges during assembly.

Made In China

Save these instructions 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 use.


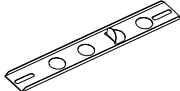

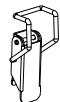


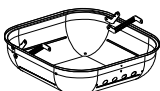

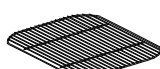





Expanded View












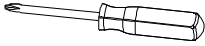



Parts Supplied

Please check parts against the list below before assembling your Barbecue Grill.

Take a few moments to familiarise yourself with the contents. Check that all holes are clear of paint before assembly, if you find a blockage, please use a screw driver to clear the blocked hole.

Ref	Description	Illustration	Qty	Ref	Description	Illustration	Qty
1	Air Vent		1	8	Body Air Vent		1
2	Lid		1	9	Lock		1
3	Lid Handle		1	10	Leg Support		4
4	Bottom Bowl		1	11	Back Leg		2
5	Cooking Grid		1	12	Wheel		2
6	Charcoal Grid		1	13	Front Leg		2
7	Side Table		1	14	Bottom Mesh		1

Fittings Supplied

Ref	Description	Illustration	Qty	Ref	Description	Illustration	Qty
A	Screw M4x10		3	H	Wing Nut M6		4
B	Step Screw M5X12		6	I	Washer Ø6		10
C	Screw M6X12		4	J	Heat resistant washer Ø6		2
D	Screw M6X30		4	K	Lock Washer Ø6		6
E	Nut M8		2	L	Screwdriver		1
F	Wing Nut M4		3	M	Wrench M8		1
G	Wing Nut M5		6				

Screwdriver and wrench are required to assemble the Barbecue.

Dispose of all polythene packing carefully and keep out of the reach of children

Please read the section on barbecue safety prior to using your Barbecue.

Please read all instructions carefully and keep outer packaging to refer to photograph of finished product in case of difficulty.

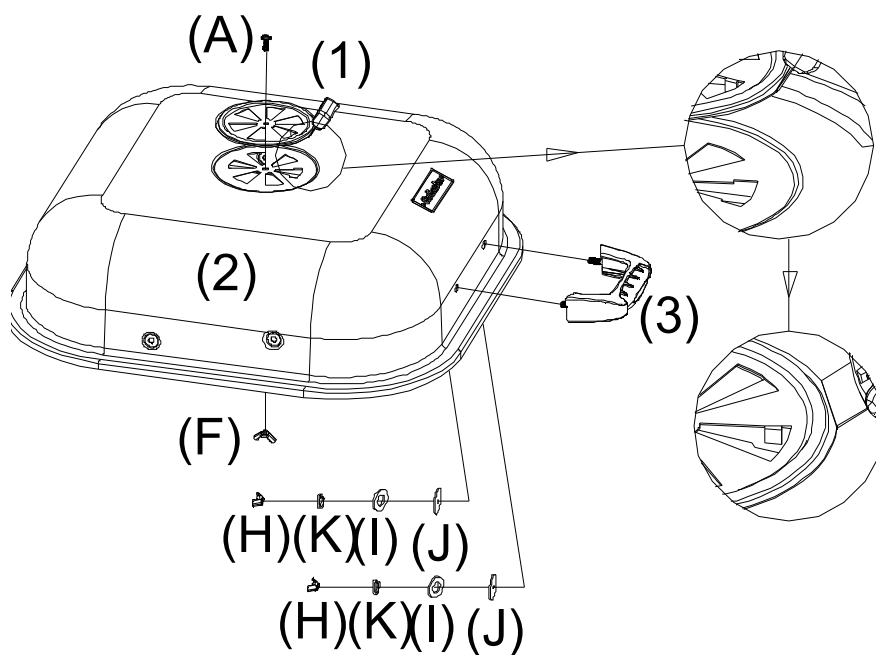
Assembly

Please read all instructions thoroughly before proceeding. Find a large, clean area in which to assemble your barbecue. Please refer to parts list and assembly diagram as necessary. Assembly of the barbecue involves many large components, it is advisable to have two people assemble the unit.

STEP 1:

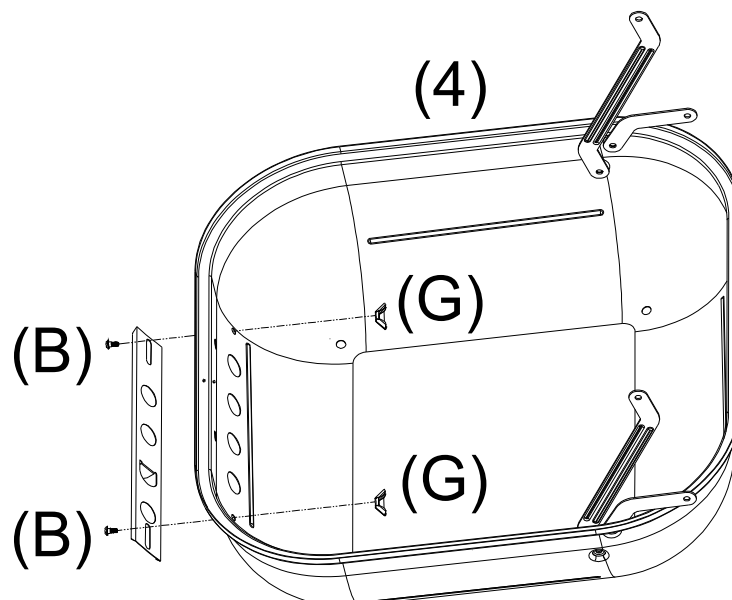
A: Attach Air Vent (1) to Lid ((A) Screw 1Pc / (F) Wing Nut 1Pc).

B: Attach Lid Handle (3) to Lid ((H) Wing Nut 2Pcs / (K) Lock Washer 2Pcs / (I) Washer 2Pcs / (J) Heat resistant washer 2Pcs).



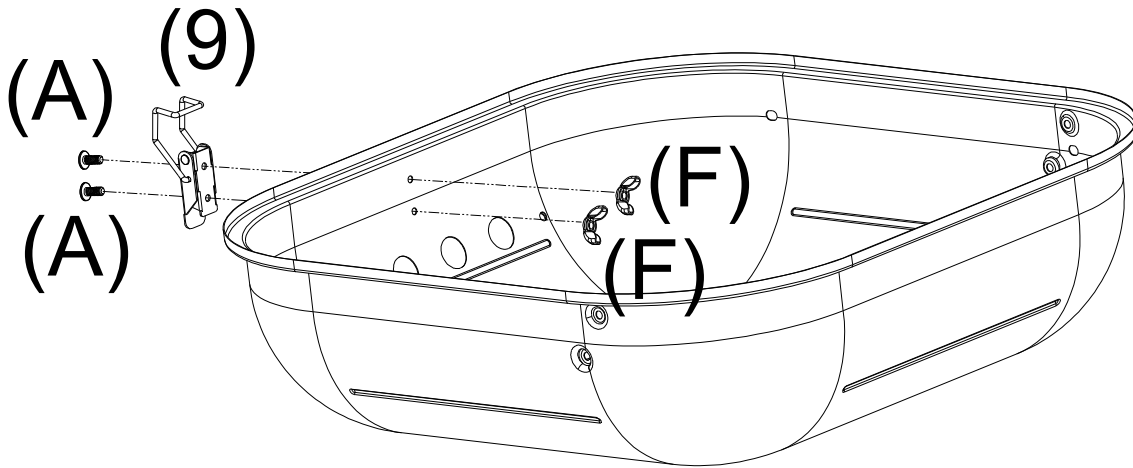
STEP 2:

A: Attach Body Air Vent (8) to Bottom Bowl ((B) Step Screw 2Pcs / (G) Wing Nut 2Pcs).



STEP 3:

A: Attach Lock (9) to Bottom bowl ((A) Screw 2Pcs / (F) Wing Nut 2Pcs).



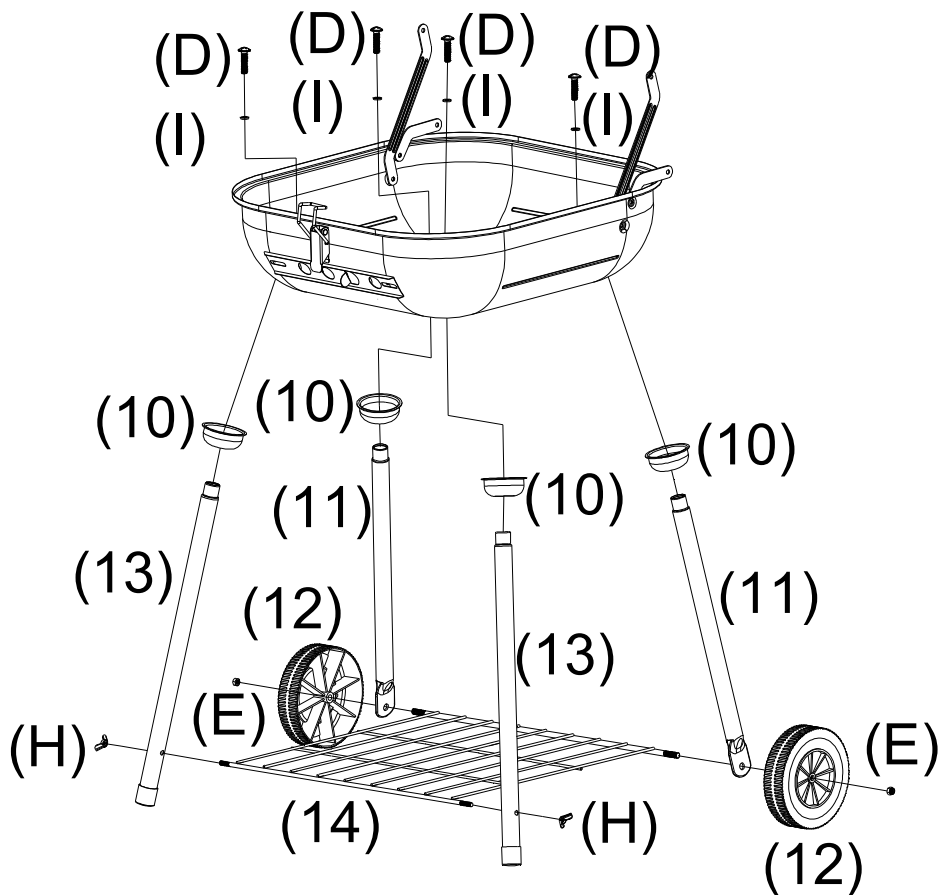
STEP 4:

A: Attach Leg Support (10), Back Leg (11), Front Leg(13) to Bottom Bowl ((D) Screw 4Pcs / (I) Washer 4Pcs).

Note: Do not tighten screws till assembly of step 4.B completed.

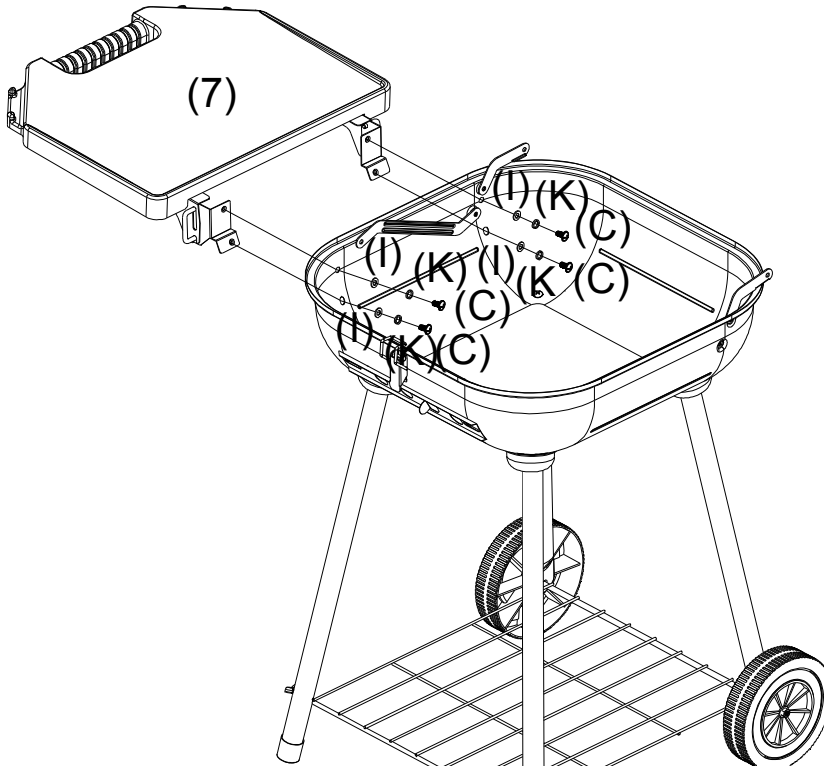
B: Attach Bottom Mesh (14), Wheel (12) to the Legs ((H) Wing Nut 2Pcs / (E) Nut 2Pcs)

Note: Make sure all the screws and nuts are securely tightened.



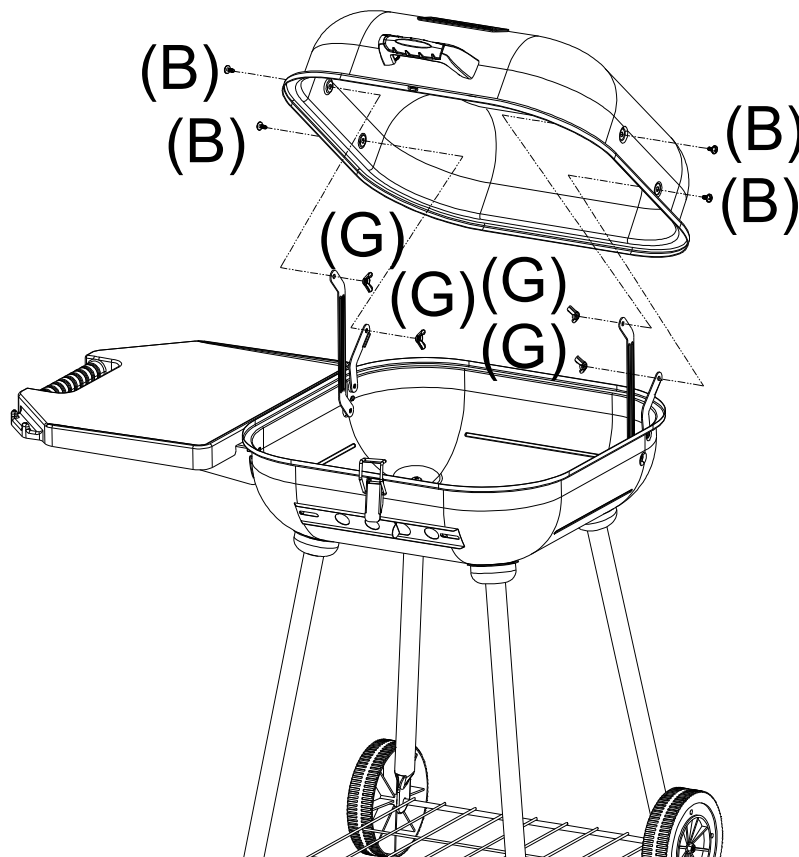
STEP 5:

A: Attach Side Table (7) to Bottom Bowl ((C) Screw 4Pcs / (K) Lock Washer 4Pcs / (I) Washer 4Pcs).



STEP 6:

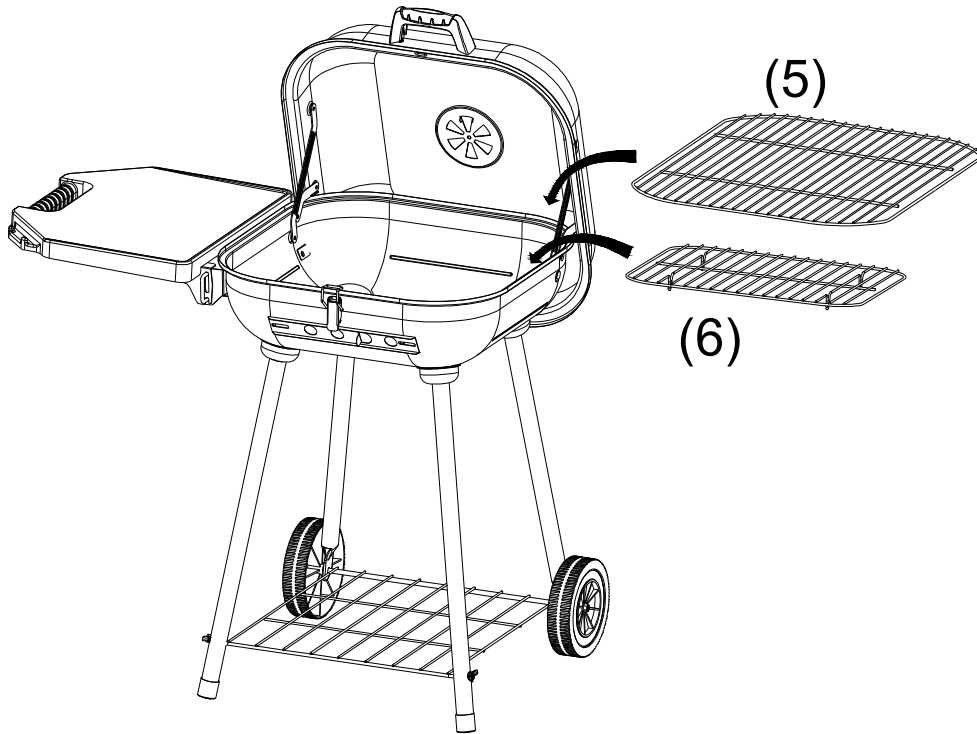
A: Attach Lid (2) to Bottom Bowl ((B) Step Screw 4Pcs / (G) Wing Nut 4Pcs)



STEP 7:

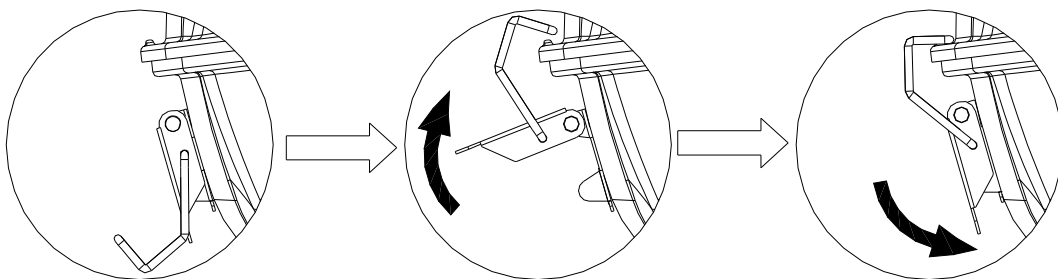
A: Place Charcoal Grid (6) inside Bottom Bowl

B: Place Cooking Grid (5) on Bottom Bowl

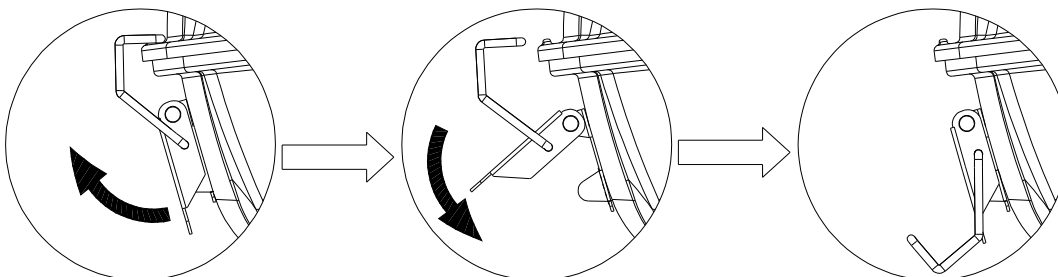


STEP 8:

A: Lock The Lid: Make sure the lid must be securely locked before transporting or storage.



B: Unlock the lid: Lift up on lock handle, remove lock bracket from rise on lid, push lock handle down.



Instructions for use

Important: Read all the assembly instructions and safety warnings before use and keep these instructions in a safe place for future reference.

1. Make sure the assembly instructions have been followed correctly.
2. Make sure all labels, packaging and protective films have been removed from the grill before use.
3. Set the barbecue up in a suitable position, on a level surface away from areas likely to catch fire.
4. Use charcoal and a suitable lighting method.

Warning

1. Never touch metal parts which may be hot.
2. **CAUTION! Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3!**
3. Use specially formulated BBQ lighting fluid, paste or fire lighters.
4. **WARNING! DO NOT use indoors. Only use the barbecue in the open air. Risk to life from fumes when used in an enclosed space.**
5. **WARNING! This barbecue will become very hot, do not move it during operation.**
6. Never handle charcoal after lighting.
7. **WARNING! Keep children and pets away.**
8. Do not attempt to light barbecue if lighting fluid has been spilt over clothes.
9. Keep a fire extinguisher or fire blanket handy.
10. Carbon Monoxide (CO) is a colourless, odourless, highly poisonous gas that can kill in minutes. Carbon Monoxide poisoning can be caused by ANY fuel that burns or smoulders.
11. The carbon monoxide from a badly adjusted barbecue can kill. Make sure exhaust from generators is properly vented away from occupied areas.
12. Never take a barbecue – or lit charcoal into an enclosed space, like a tent or caravan. Barbecues in enclosed spaces are lethal. Watch out for the symptoms – Mild headache / Dizziness / Nausea Vomiting /Fatigue / Drowsiness.
13. **WARNING! MAX. Weight of charcoal to be used: TOTAL 1 kg.**

Barbecue safety hints

1. Always stand your barbecue on firm, level and heat-resist surface, well away from wooden fences, overhanging trees and other flammable materials.
2. The barbecue must always be under the control of a competent adult. Keep young children and pets at a safe distance once the charcoal has ignited.
3. Never use white spirit, paraffin, petrol, methylated spirit, lighter fuel or similar solvents to light the barbecue. To help ignition, only use firelighters that comply with EN 1860-3. Never add lighting fuel, once the charcoal has ignited.
4. Never attempt to move the barbecue after the charcoal has been lit, as it will become very hot. Always wait until the barbecue has completely cooled before attempting to move it.
5. Do not leave a lighted barbecue unattended, even for the shortest period of time.
6. The barbecue should be heated up and the fuel kept red hot for at least 30 minutes prior to the first cooking on the barbecue.
7. **Do not cook before the fuel has a coating of ash.**
8. Most metal parts will become very hot during use. The use of protective mittens/gloves is recommended when handling the grill, turning food, etc.
9. Flare-ups will occur when the hot fat from food drips onto the charcoal. Keep a jet water sprayer at hand to extinguish any flames and prevent food from burning.
10. When cooking has finished, extinguish the charcoal using a fine water spray or by covering with sand.
11. Remember, ensure the charcoal has completely cooled before attempting to empty the barbecue and clean it.
12. To prolong the life of the metal parts, do not leave the barbecue outside and unprotected from the weather. Ideally it should be store in a garage or garden shed when not in use.

Barbecue helpful hints

1. To make it easier to clean your barbecue after use line the firebowl with aluminum cooking foil, shine side up. Remember to leave ventilation holes clear by piercing the foil where necessary.
2. Charcoal is available in lump wood form (large irregular pieces) and as briquets (uniformly sized pieces). As a guide lump-wood charcoal is best in barbecue for quickly cooked foods such as sausages and burgers whilst briquets are more suitable for a roast as they burn longer and hotter.
3. It is not advisable to completely fill the firebowl as the barbecue may become far too hot to cook successfully.
4. If the fire flares up due to dripping fat then douse the flames lightly with a fine water spray.
5. When you have finished cooking never pour cold water directly on the coals to extinguish them as this may damage your barbecue. Use old cinders, sand or a fine water spray.
6. To clean your barbecue 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 barbecue outside unprotected.