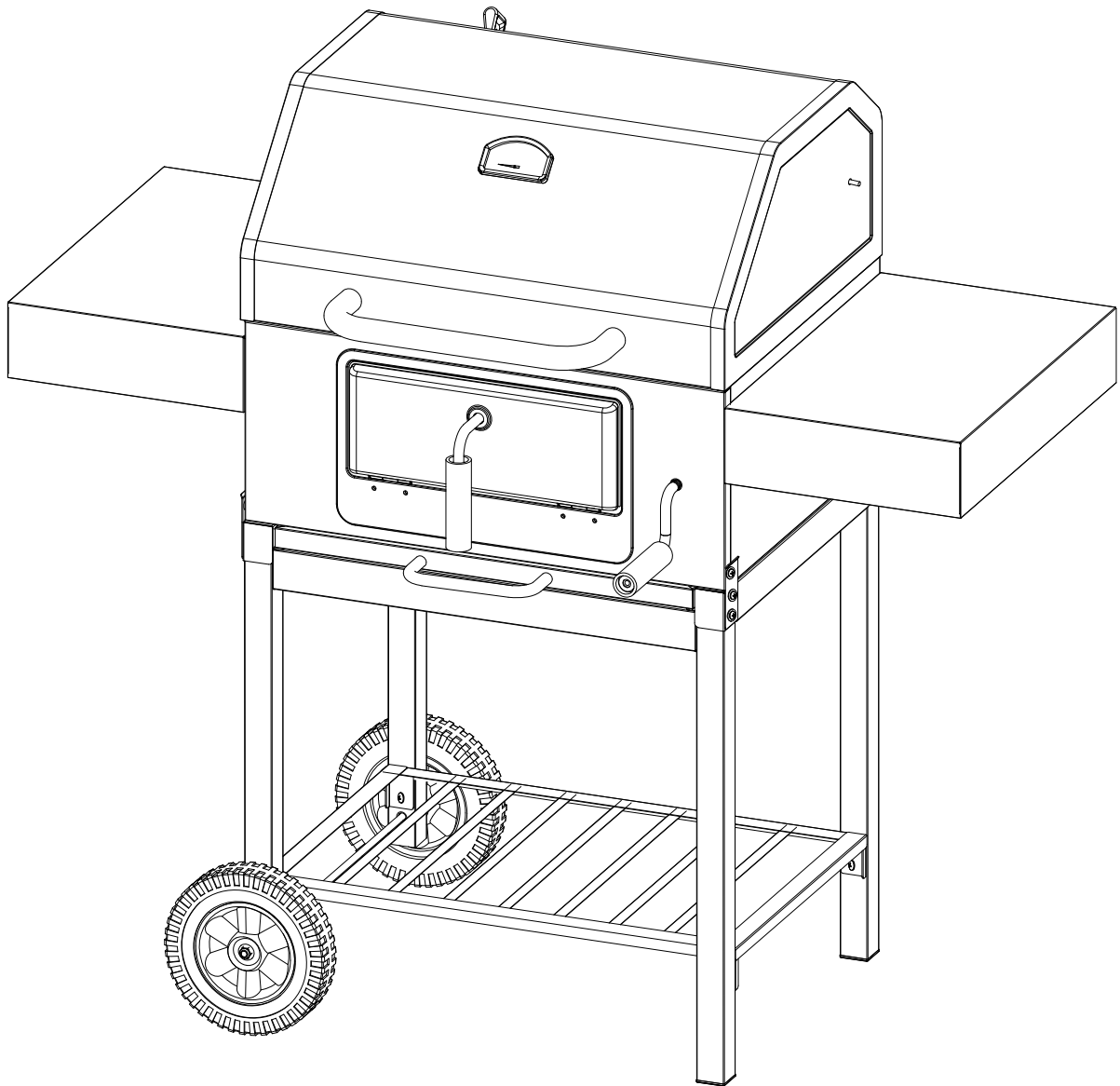


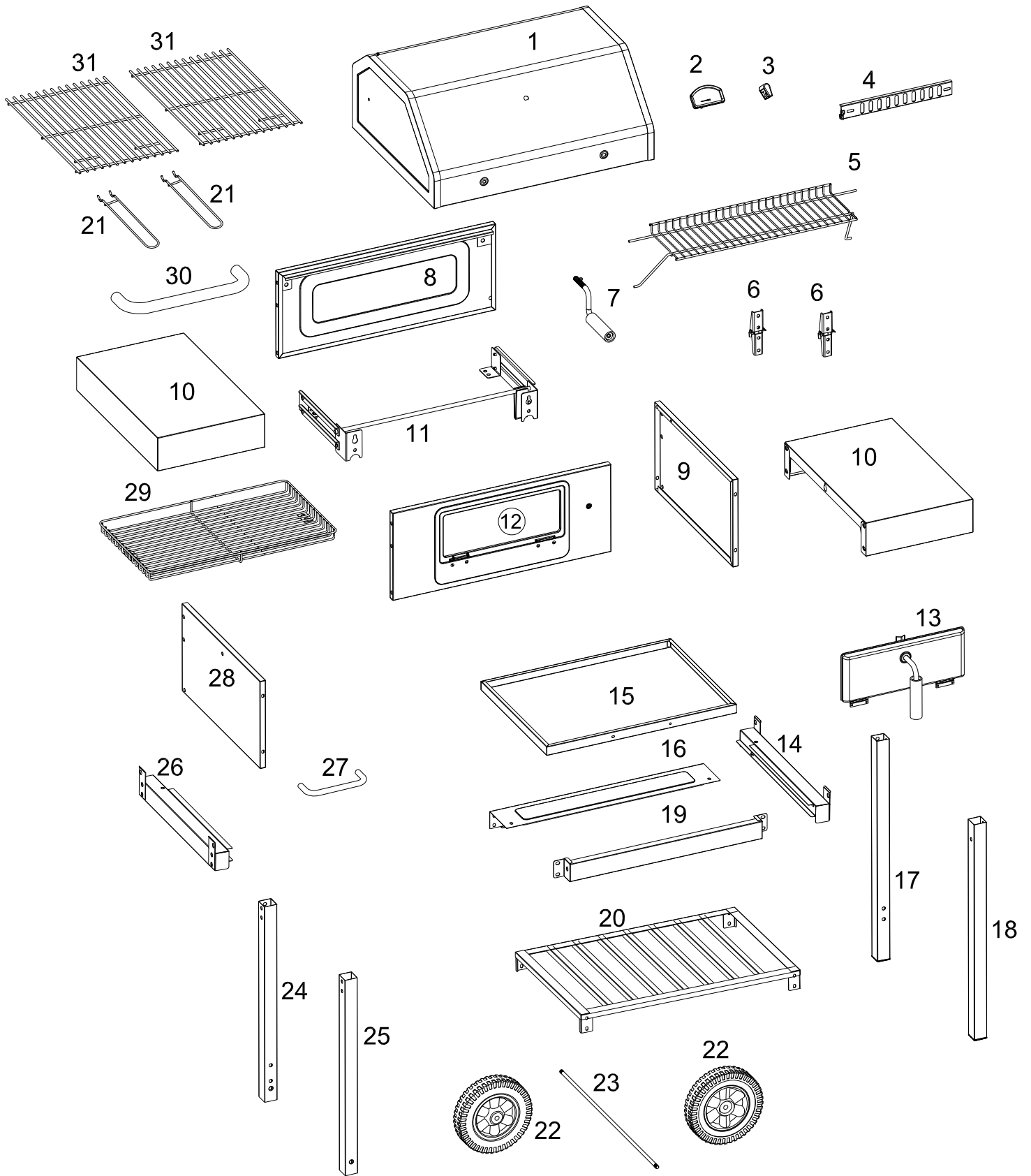
wilko



AMERICAN CHARCOAL BBQ

Assembly instruction (0408874)








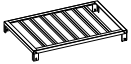





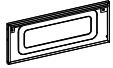
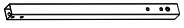

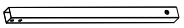
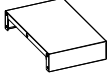

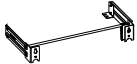

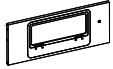





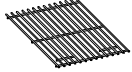

Expanded View















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.

1	Lid		1	17	Right rear leg		1
2	Temperature gauge		1	18	Right front leg		1
3	Damper handle		1	19	Front cart support		1
4	Damper		1	20	Bottom shelf		1
5	Warming rack		1	21	Cooking Grid Handle		2
6	Hinge		2	22	Wheel		2
7	Charcoal tray height adjustment handle		1	23	Axle		1
8	Rear panel		1	24	Left rear leg		1
9	Right cart panel		1	25	Left front leg		1
10	Side shelf		2	26	Left cart support		1
11	Charcoal tray support		1	27	Ash tray handle		1
12	Front panel		1	28	Left cart panel		1
13	Charcoal door		1	29	Charcoal tray		1
14	Right cart support		1	30	Lid handle		1
15	Ash tray		1	31	Cooking grid		2
16	Rear cart support		1				

Fittings Supplied

A	Screw M4X12		7	G	Washer \varnothing 6		26
B	Screw M6X12		68	H	Washer \varnothing 8		2
C	Step Screw M6X15		2	I	Cotter pin		1
D	Nut M4		5	J	Screwdriver		1
E	Nut M6		2	K	M6 & M8 Wrench		1
F	Nut M8		2	L	M4 & M8 Wrench		1

Screwdriver (included) and wrench (included) 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.
- Two people are recommended for assembly.

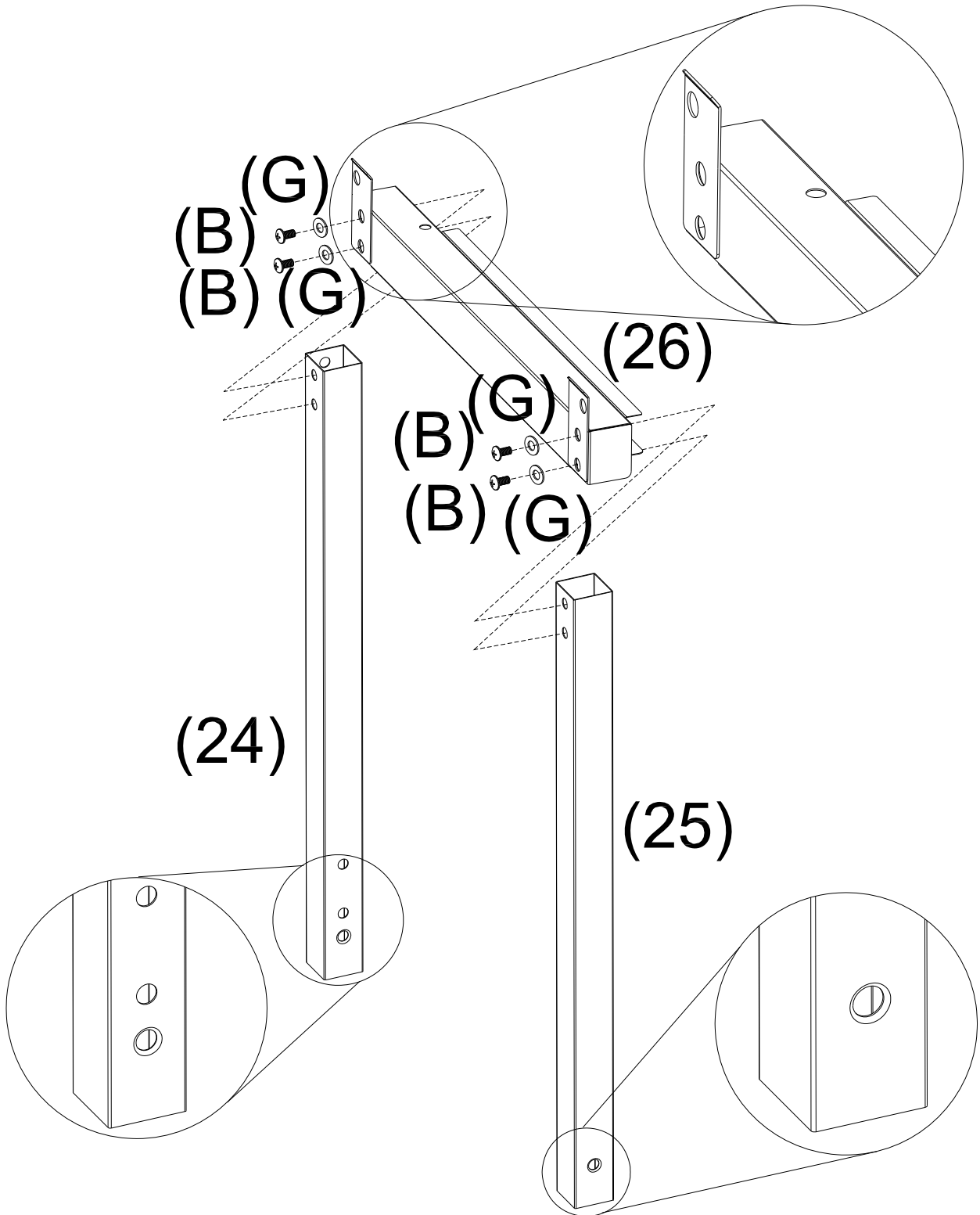
Please read all instructions carefully and keep outer packaging to refer to photograph of finished product in case of difficulty.

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.

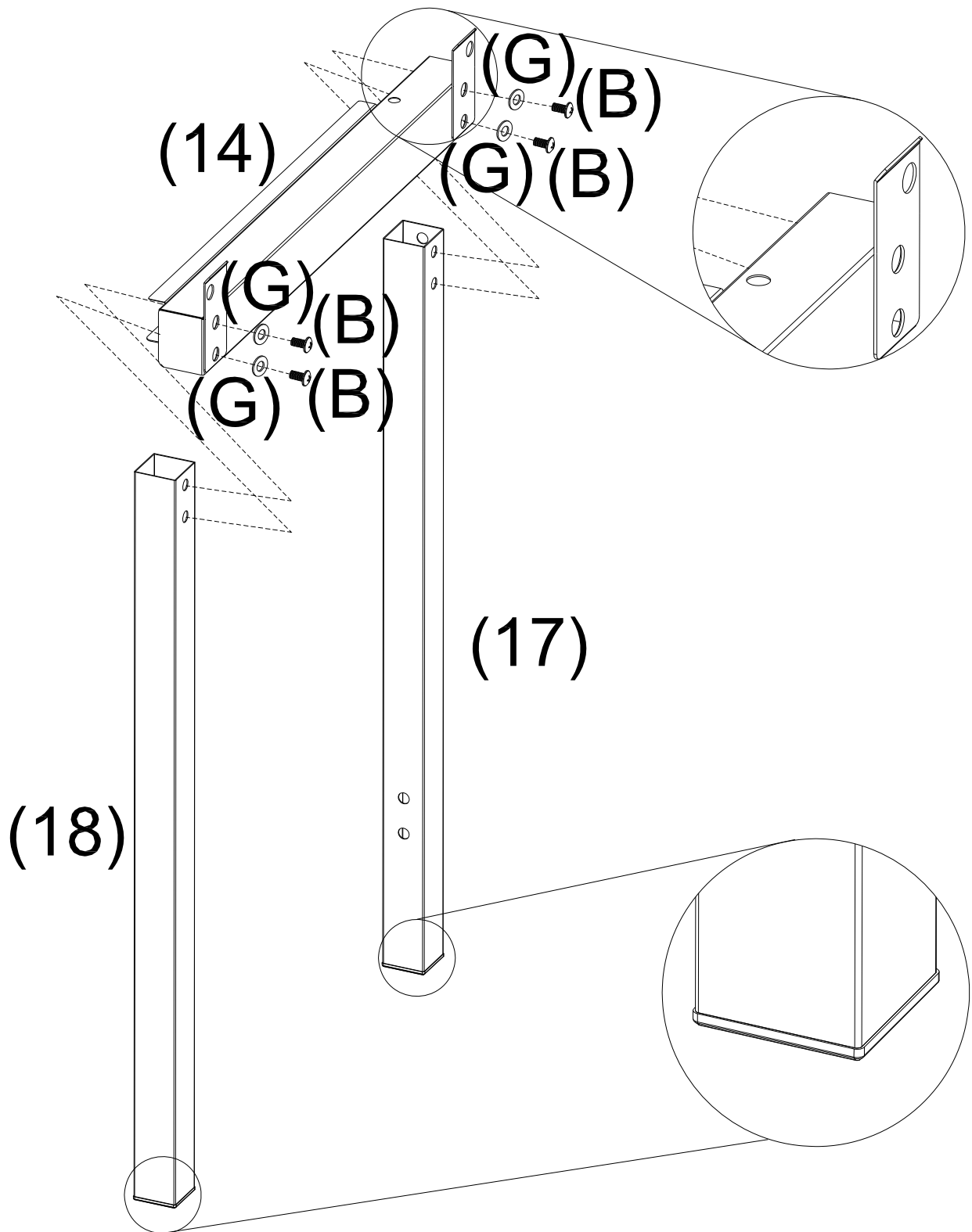
STEP 1:

A. Attach left rear leg (24), left front leg (25) to left cart support (26) ((B) Screw 4Pcs / (G) Washer 4Pcs).



STEP 2:

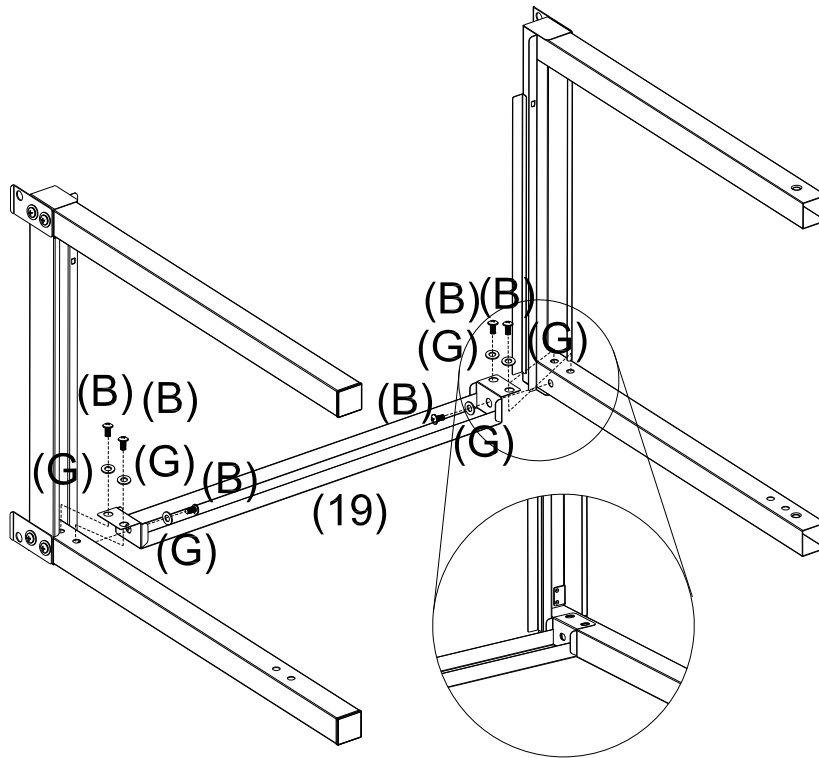
A: Attach right rear leg (17), right front leg (18) to right cart support (14) ((B) Screw 4Pcs / (G) Washer 4Pcs).
Note: Do not fully tighten the screws until all screws are in place.



STEP 3:

A: Attach front cart support (19) to the assembled left and right leg ((B) Screw 6Pcs / (G) Washer 6Pcs).

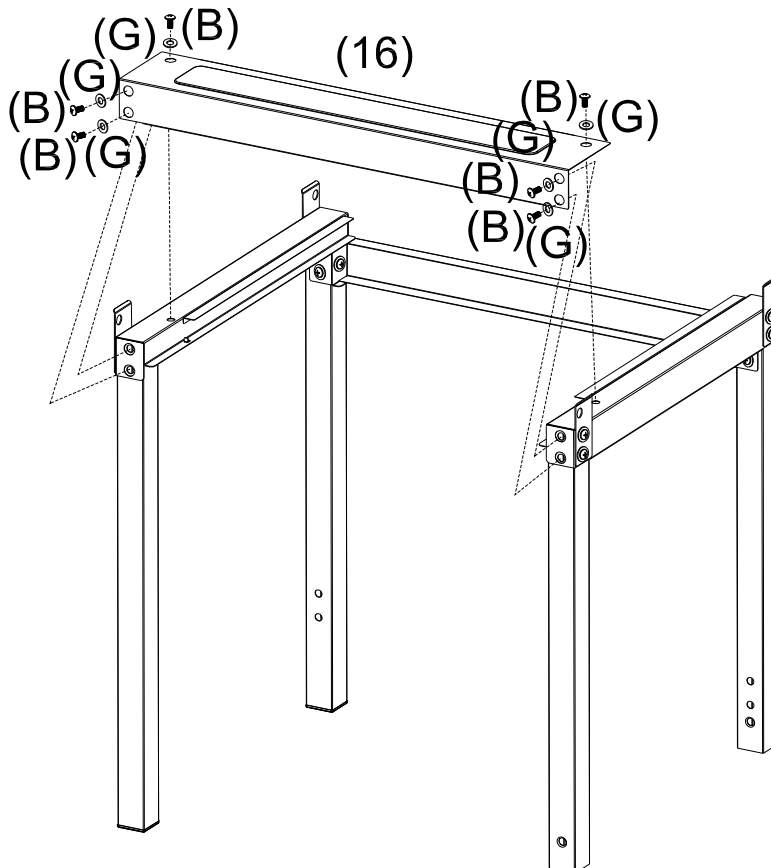
Note: Do not fully tighten the screws until all screws are in place.



STEP 4:

A: Attach rear cart support (16) to the assembled left and right leg ((B) Screw 6Pcs / (G) Washer 6Pcs).

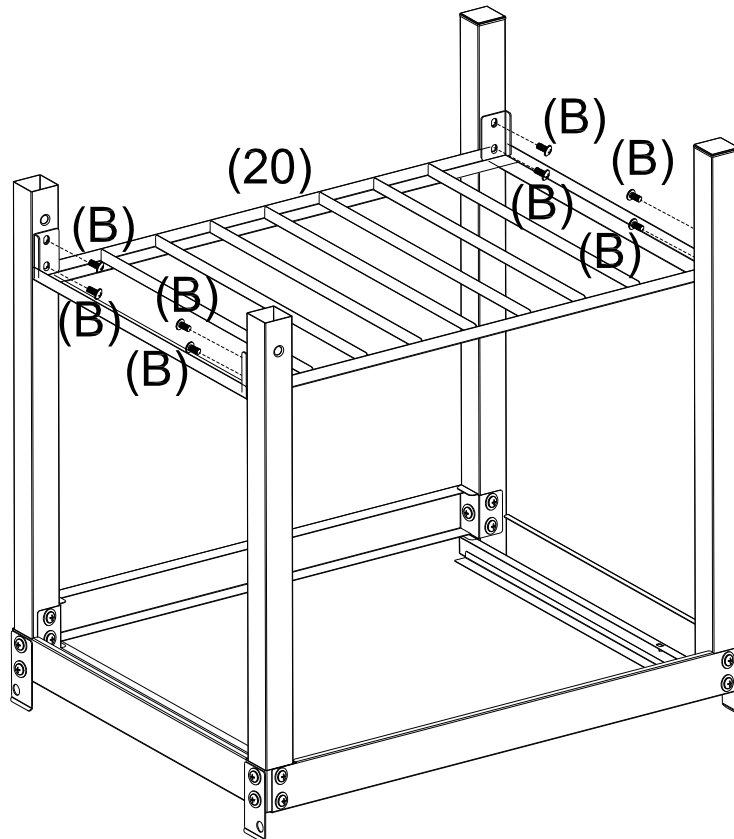
Note: Do not fully tighten the screws until all screws are in place.



STEP 5:

A: Attach bottom shelf (20) to the assembled cart ((B) Screw 8Pcs).

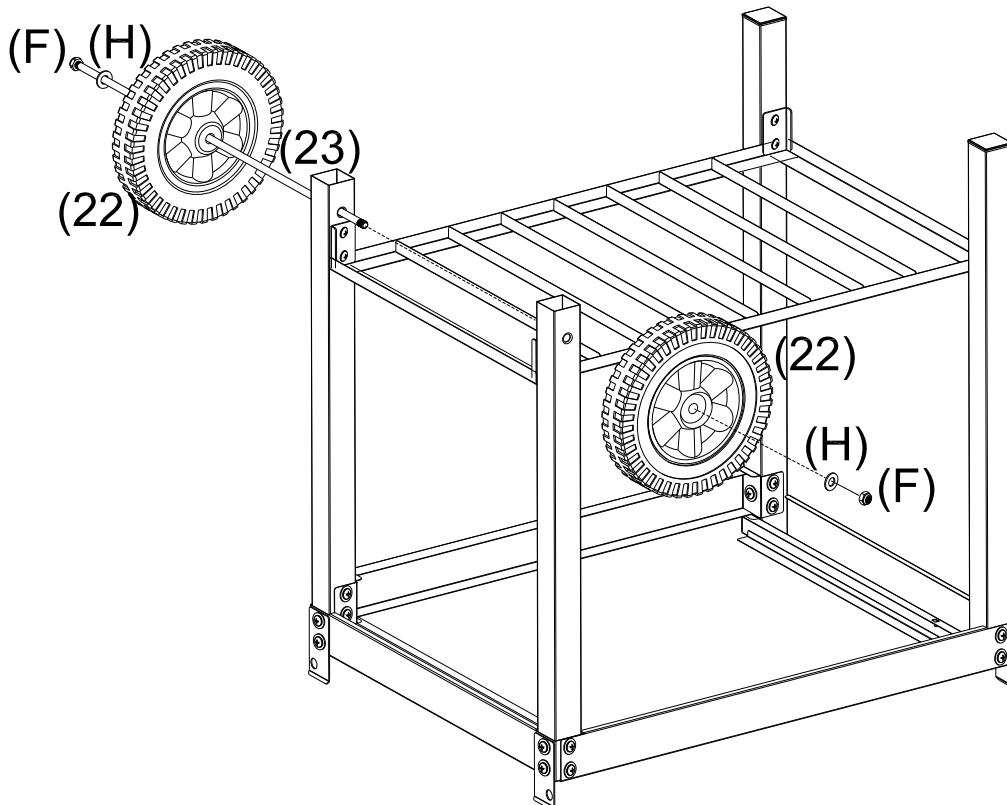
Note: Do not fully tighten the screws until all screws are in place.



STEP 6:

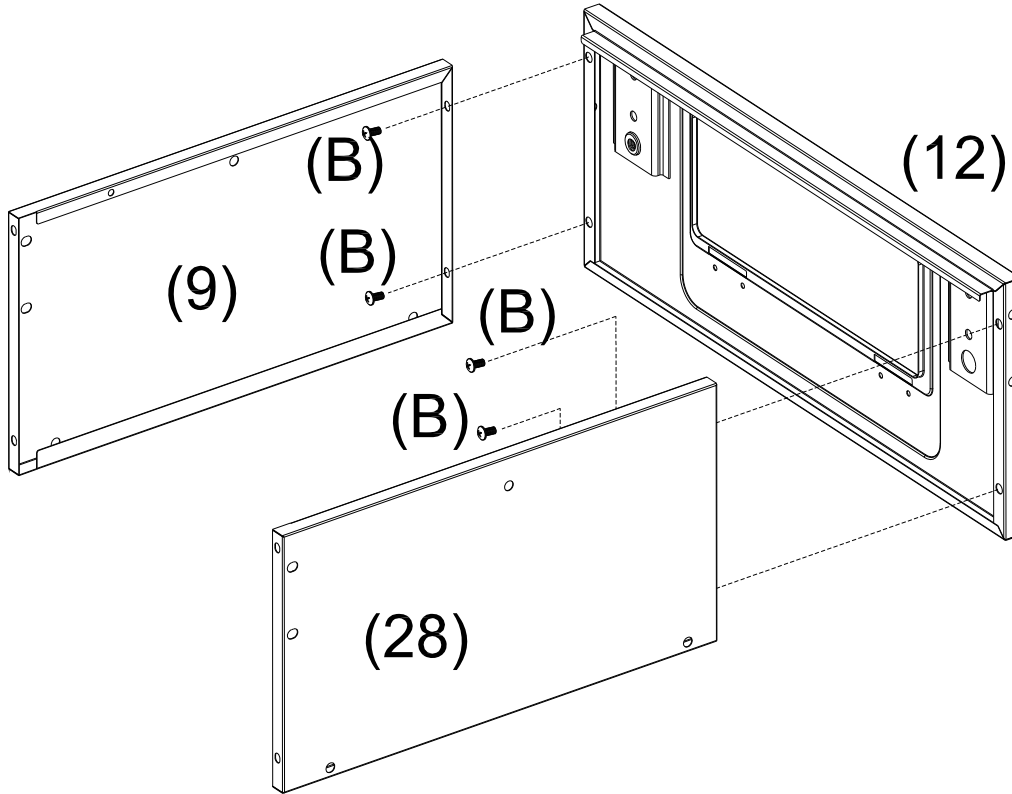
A: Attach wheel (22) and axle (23) to the assembled left leg ((H) Washer 2Pcs / (F) Nut 2Pcs).

Note: Use wrench to tighten the wheel nut.



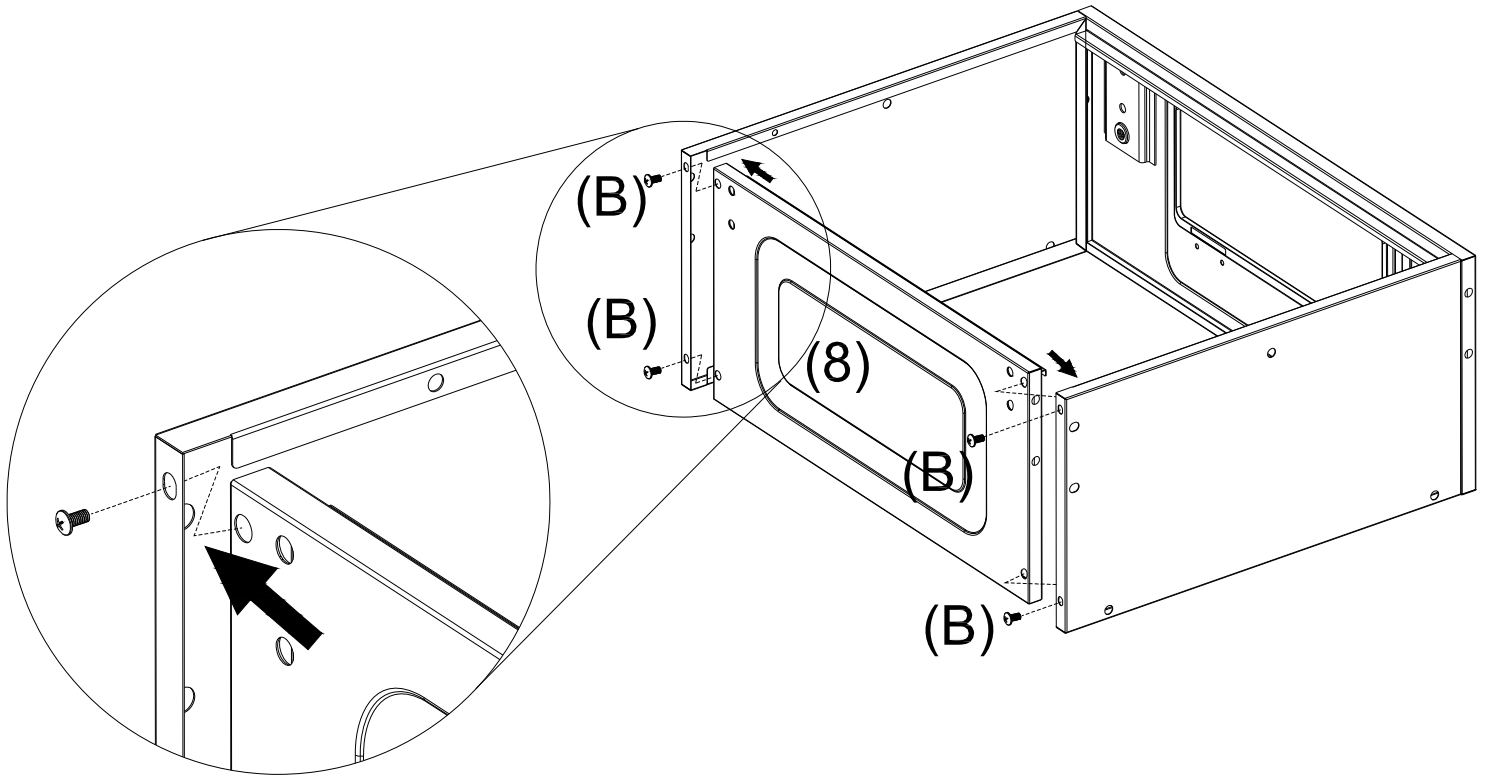
STEP 7:

A: Attach right cart panel (9) and left cart panel (28) to front panel (12) ((B) Screw 4Pcs).



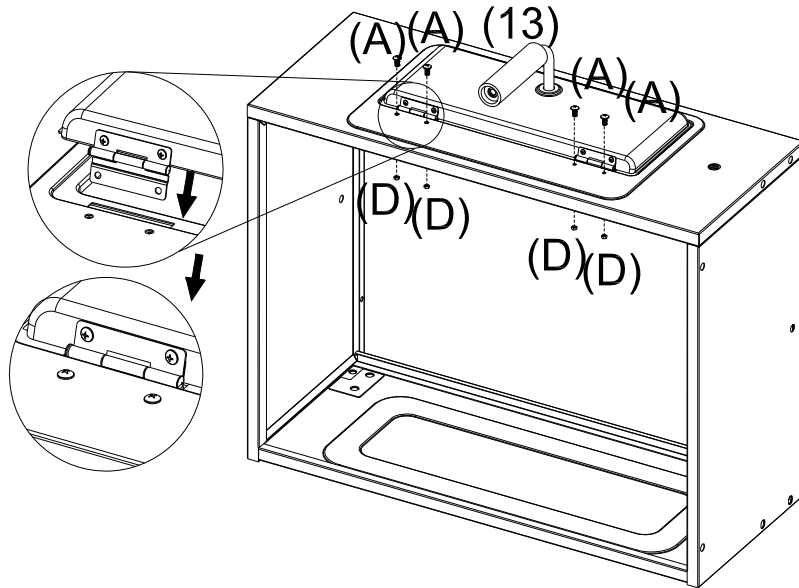
STEP 8:

A: Attach rear cart panel (8) to the assembled cart panel ((B) Screw 4Pcs).



STEP 9:

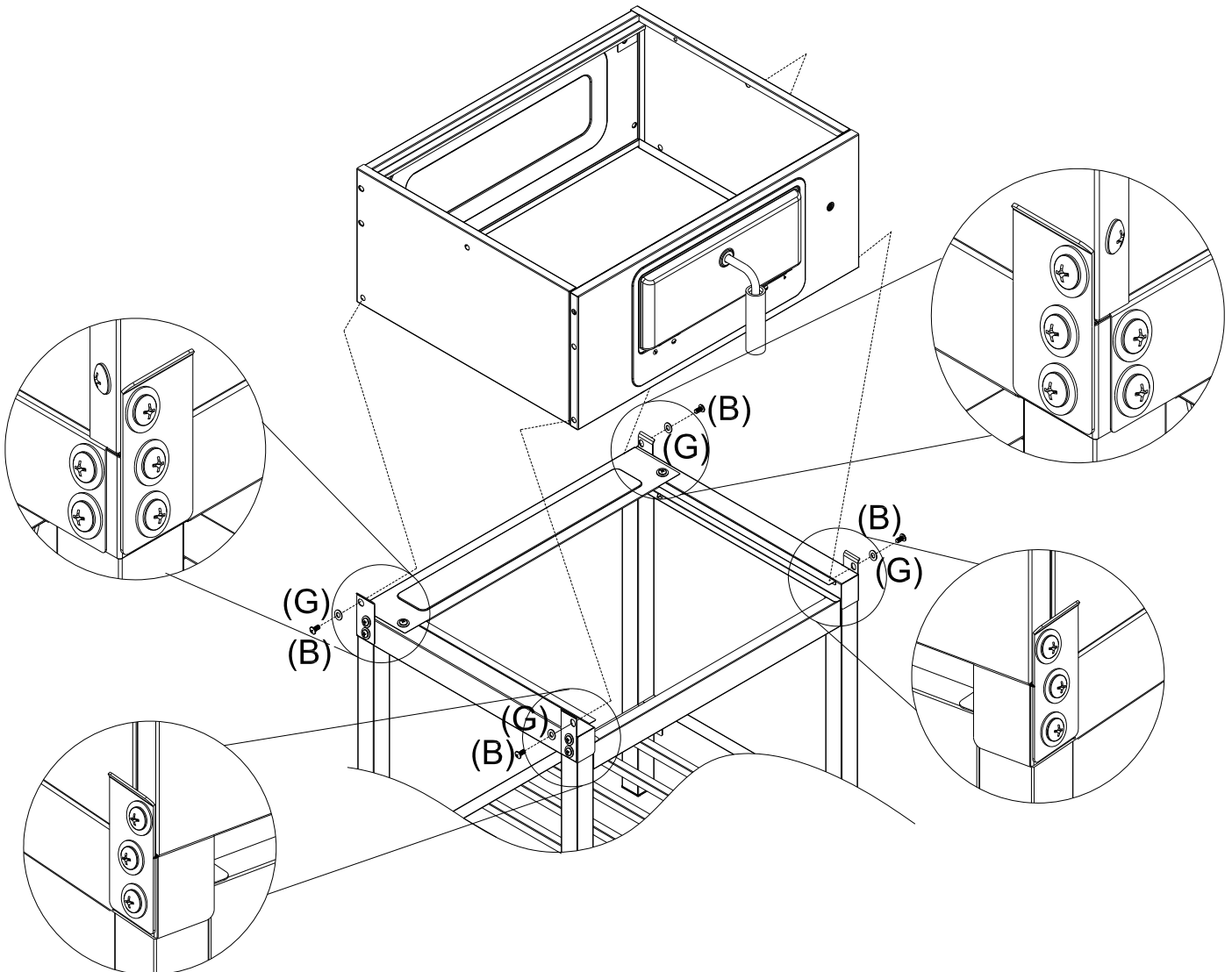
A: Attach charcoal door (13) to front panel ((A) Screw 4Pcs / (D) Nut 4Pcs).



STEP 10:

A: Attach assembled cart panel to assembled cart frame base ((B) Screw 4Pcs / (G) Washer 4Pcs).

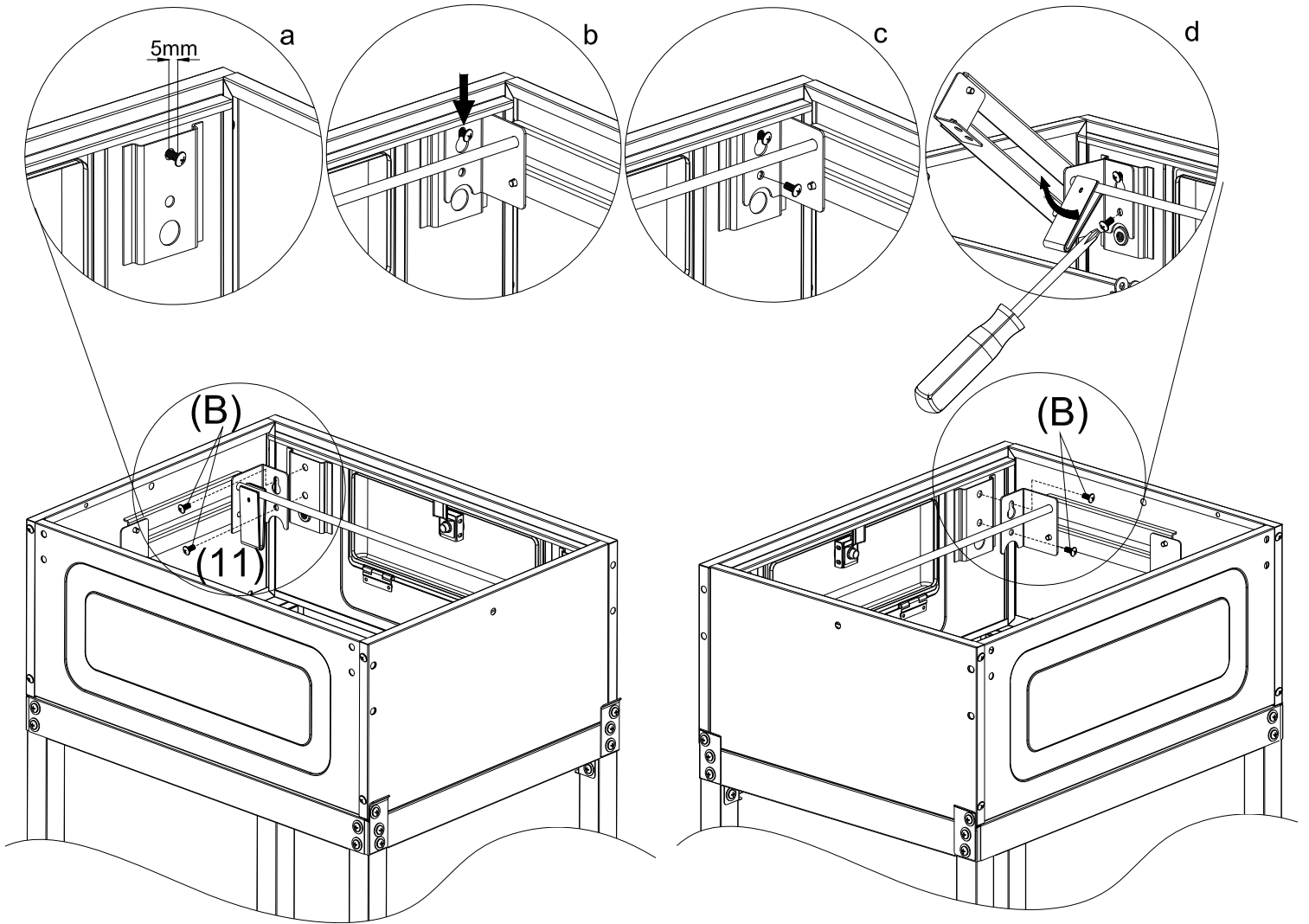
Note: Do not fully tighten the screws until all screws are in place.



STEP 11:

A: Attach charcoal tray support (11) to the assembled cart panel ((B) Screw 4Pcs).

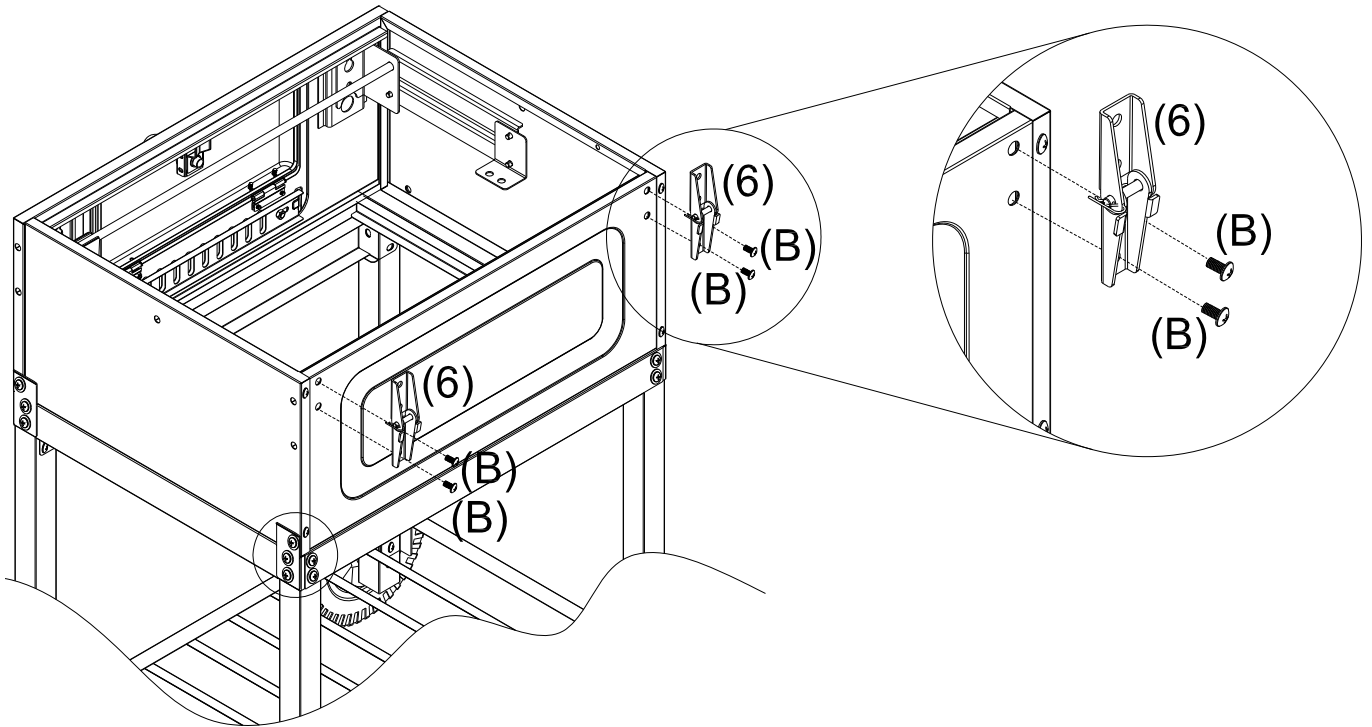
Note: Do not fully tighten the screws until all screws are in place.



STEP 12:

A: Attach hinges (6) to rear panel ((B) Screw 4Pcs).

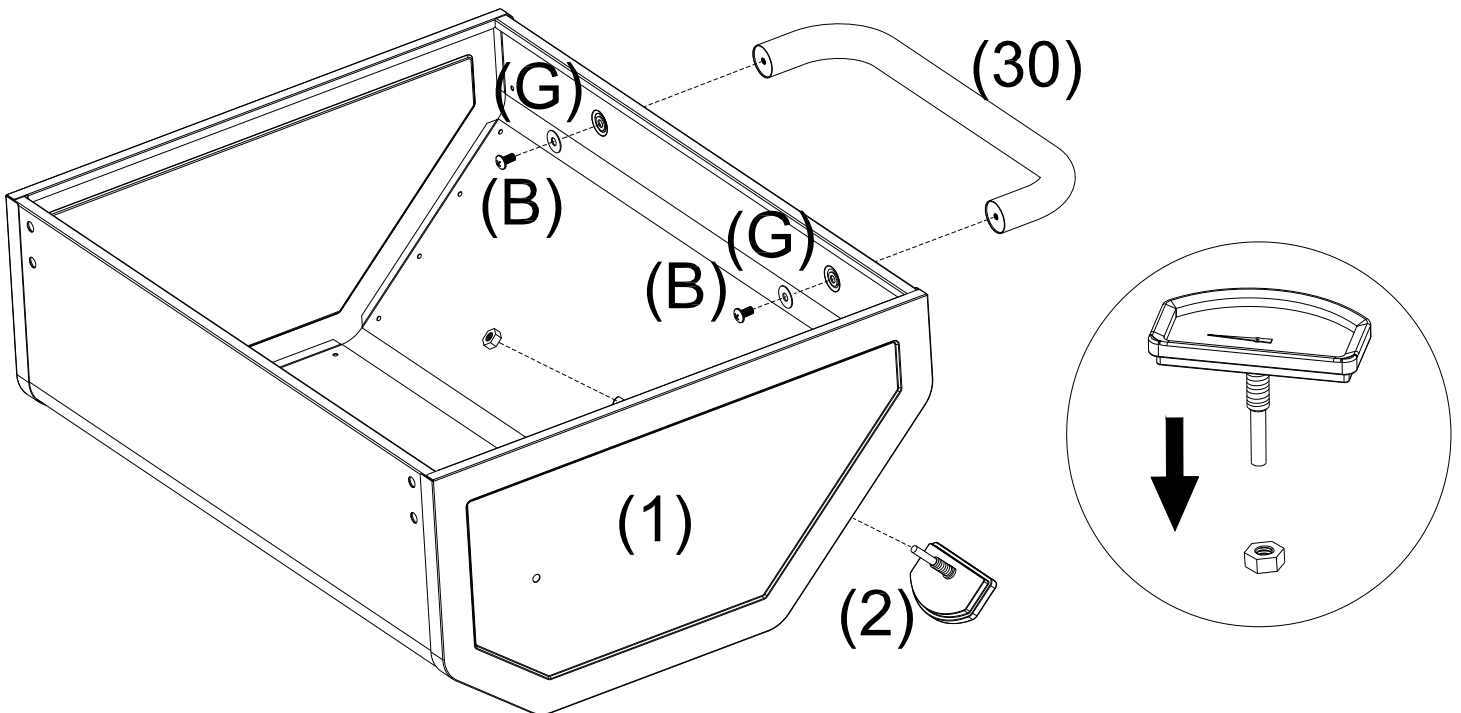
Note: Do not tighten the screws completely till step 15 assembled.



STEP 13:

A: Attach lid handle (30) to lid (1) ((B) Screw 2Pcs / (G) Washer 2Pcs).

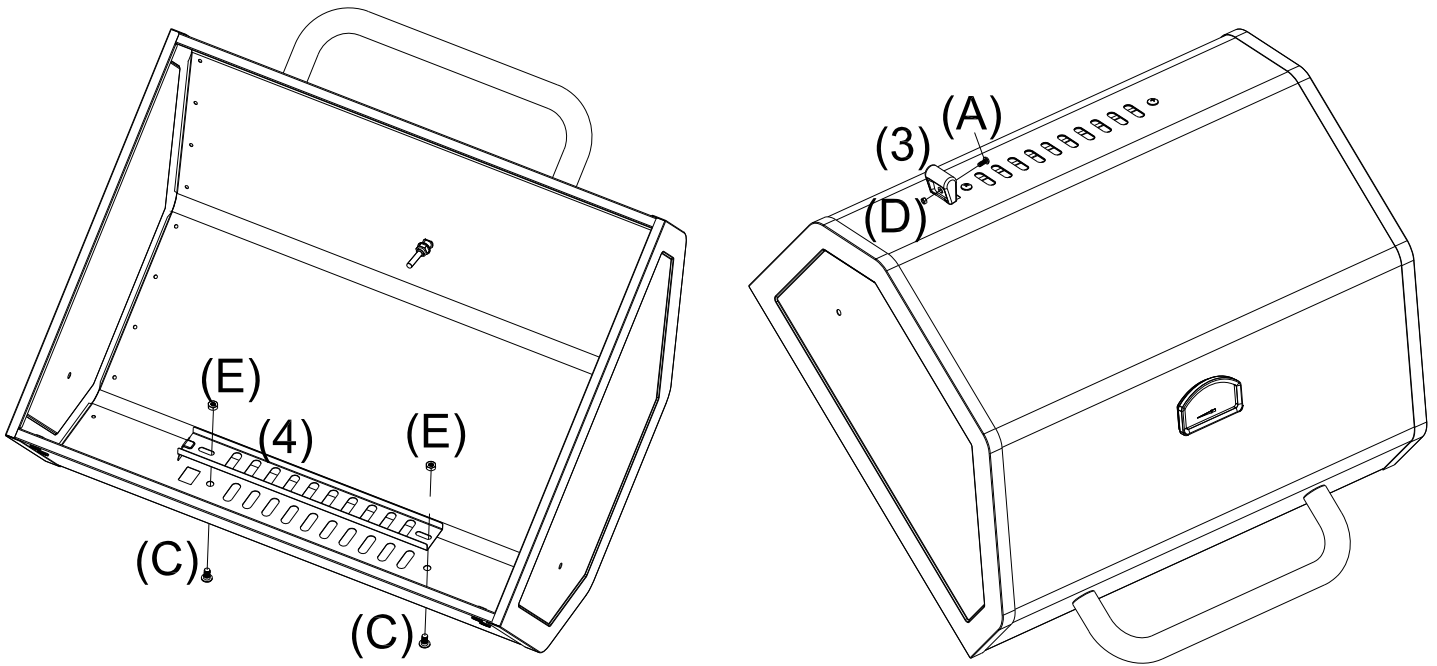
B: Attach temperature gauge (2) onto lid.



STEP 14:

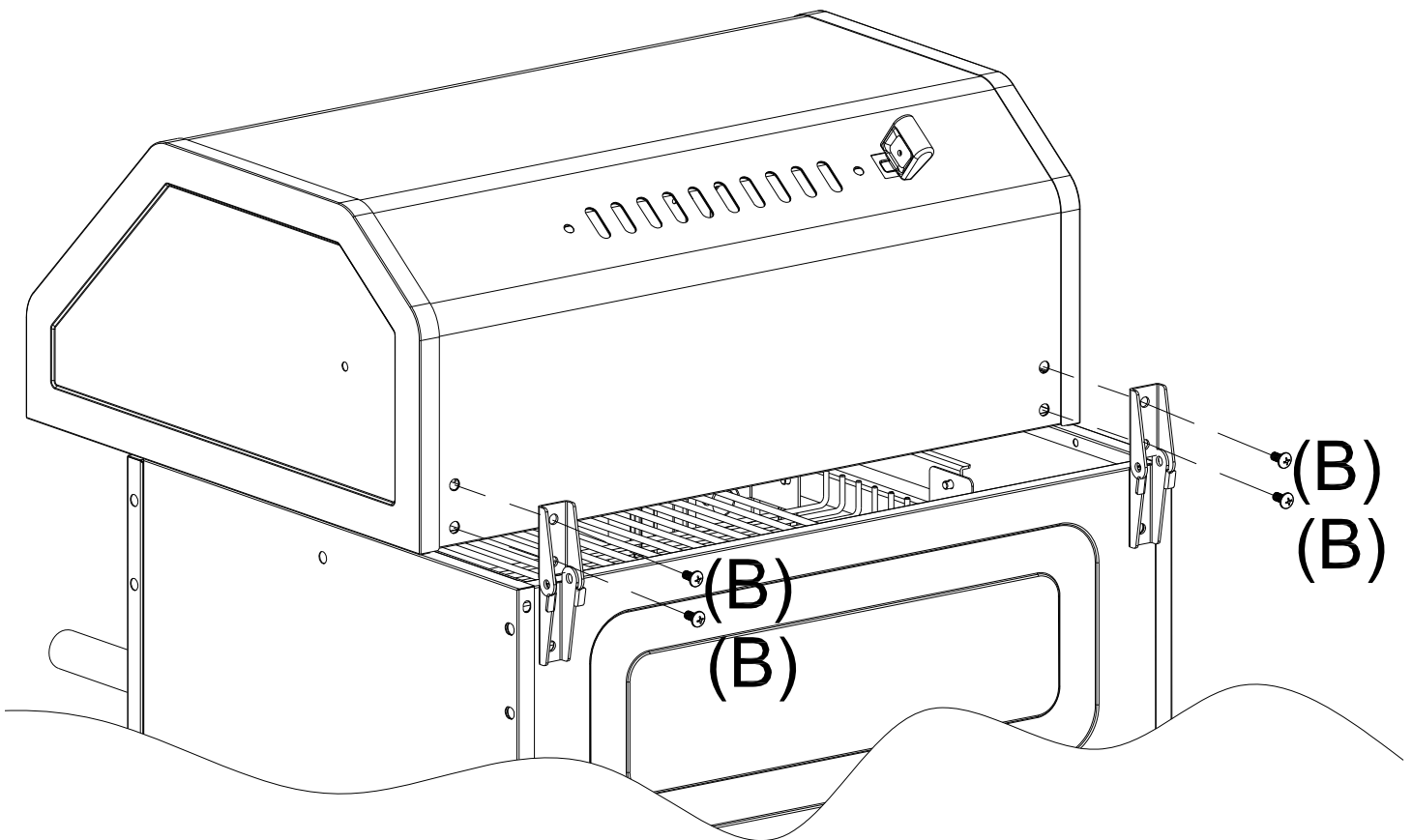
A: Attach damper (4) to lid (1) ((C) Step screw 2Pcs / (E) Nut 2Pcs).

B: Attach damper handle (3) to damper ((A) Screw 1Pc / (D) Nut 1Pc).



STEP 15:

A: Attach hinges to the assembled lid ((B) Screw 4Pcs).

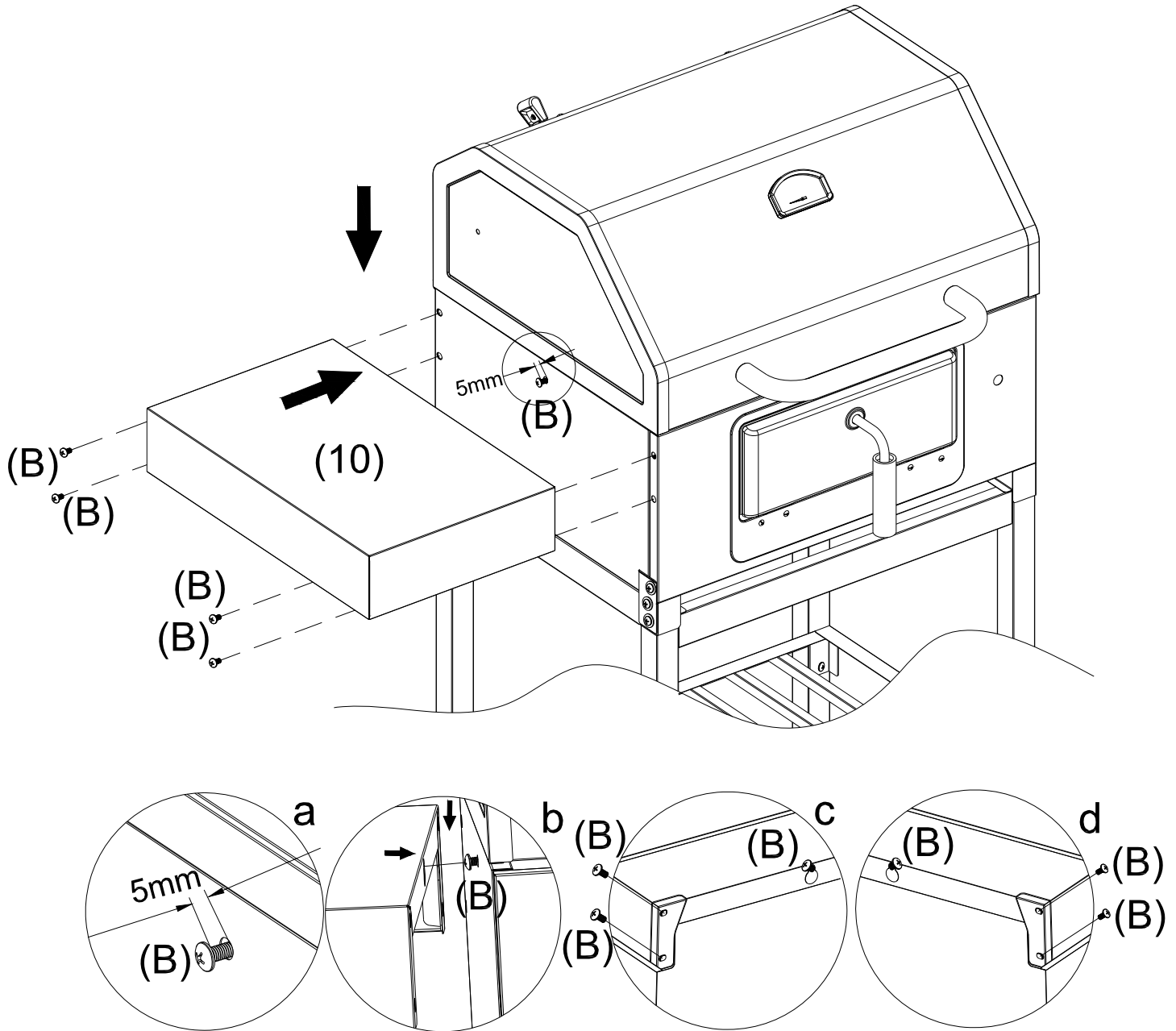


STEP 16:

A: Fix a screw (B) into the middle screw hole of left cart panel and leave 5mm space for hanging the side shelf (10) as shown in below diagram ((B) Screw 1Pc).

B: Hang the side shelf (10) onto the middle screw and tighten the middle & 4 other screw (B) on the left cart panel as shown in below diagram ((B) Screw 4Pcs).

Note: Do not fully tighten the screws until all screws are in place.

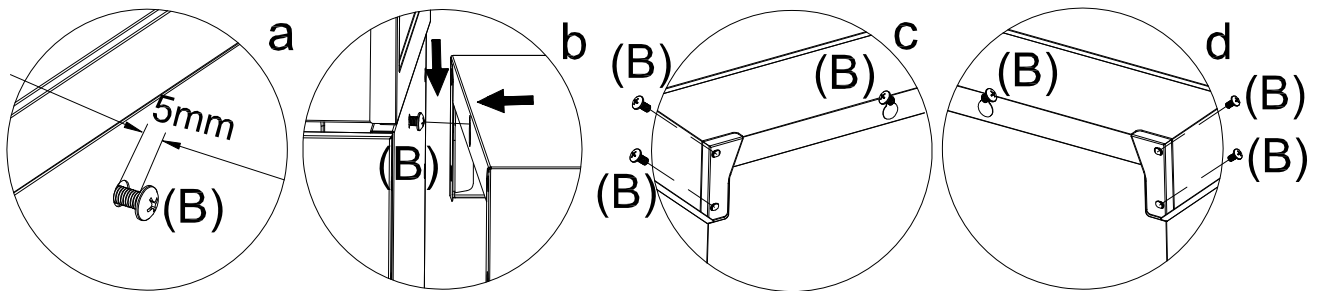
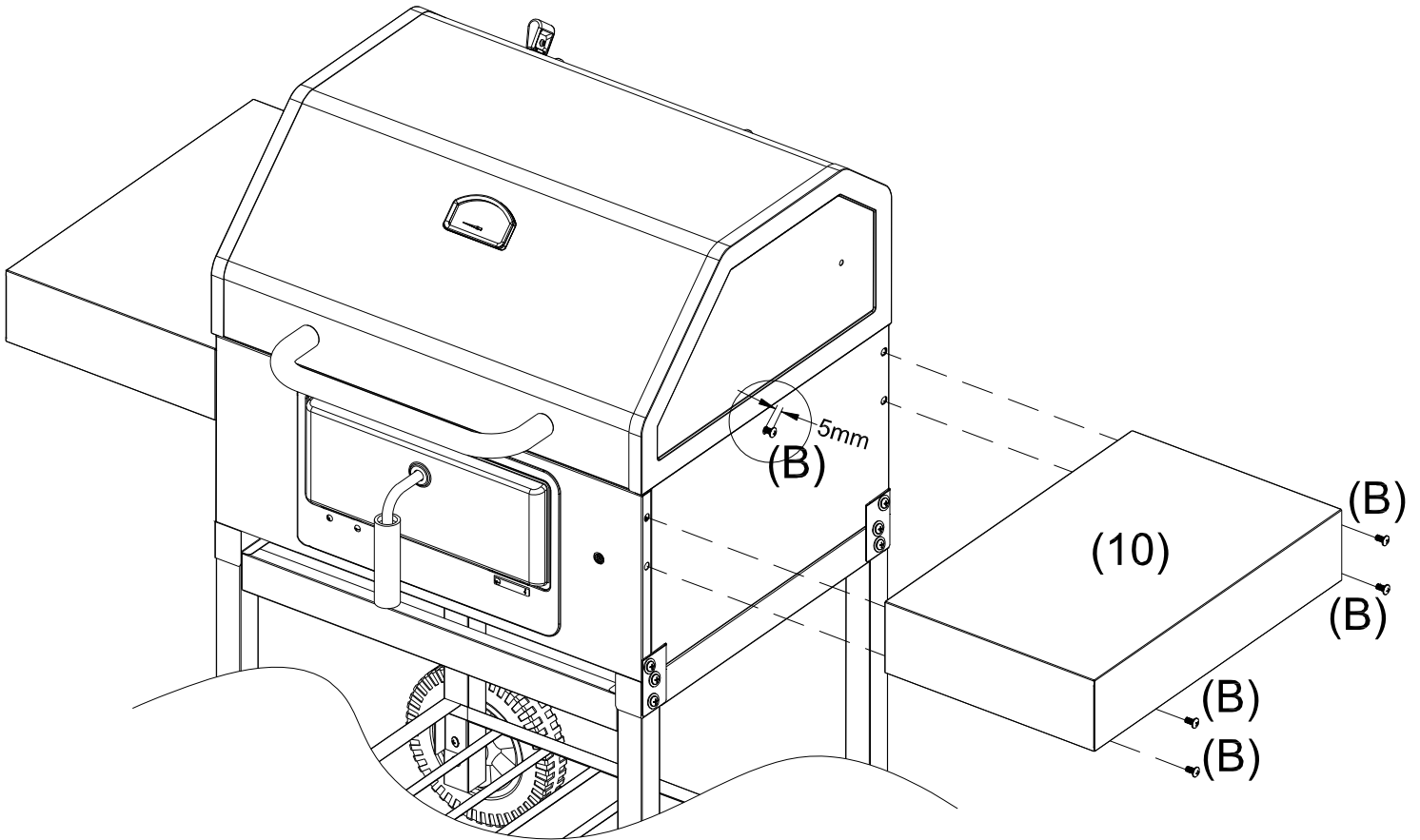


STEP 17:

A: Fix a screw (B) into the middle screw hole of right cart panel and leave 5mm space for hanging the side shelf (10) as shown in below diagram ((B) Screw 1Pc).

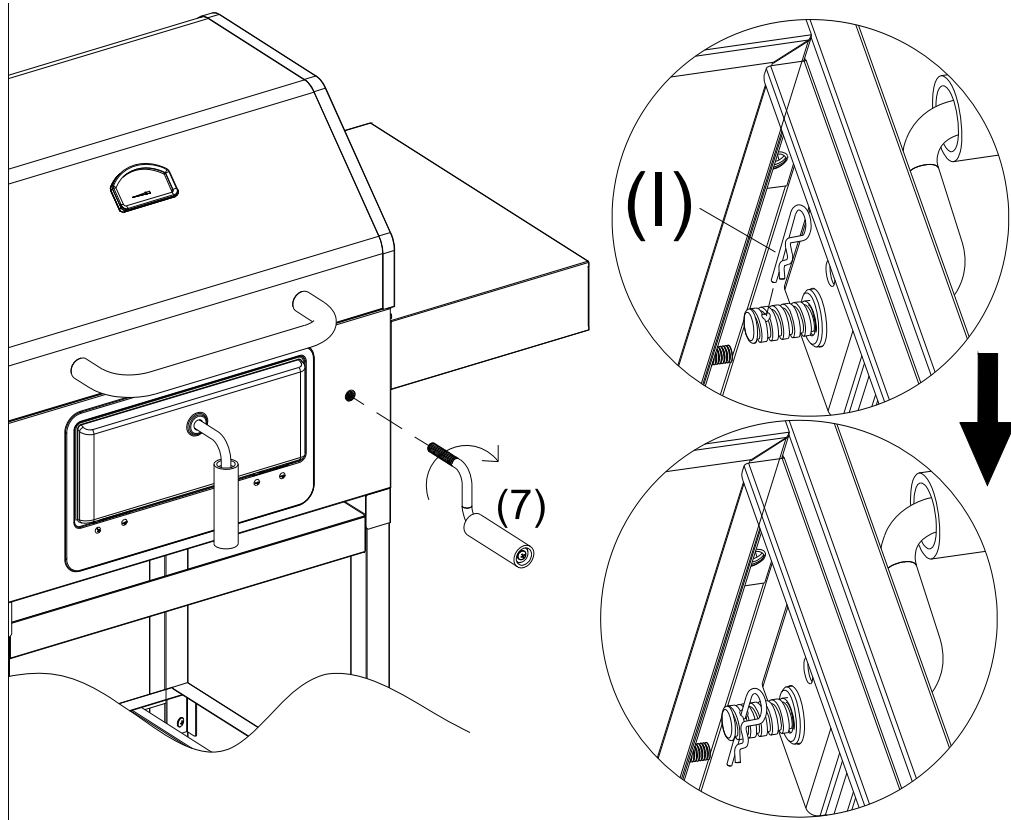
B: Hang the side shelf (10) onto the middle screw and tighten the middle & 4 other screw (B) on the right cart panel as shown in below diagram ((B) Screw 4Pcs).

Note: Do not fully tighten the screws until all screws are in place.



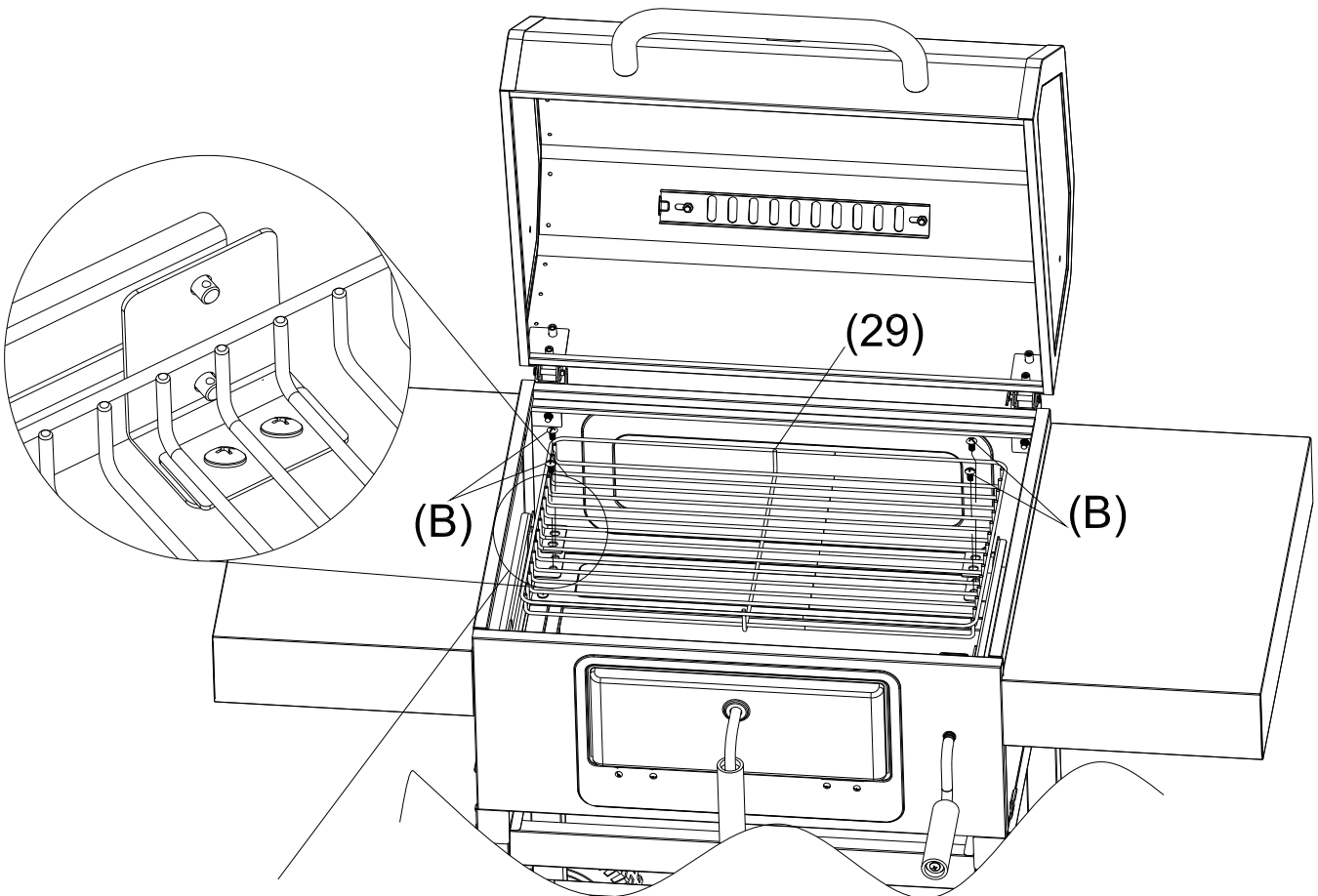
STEP 18:

A: Attach charcoal tray height adjustment handle (7) onto front panel and secured by cotter pin ((I) Cotter pin 1Pc).



STEP 19:

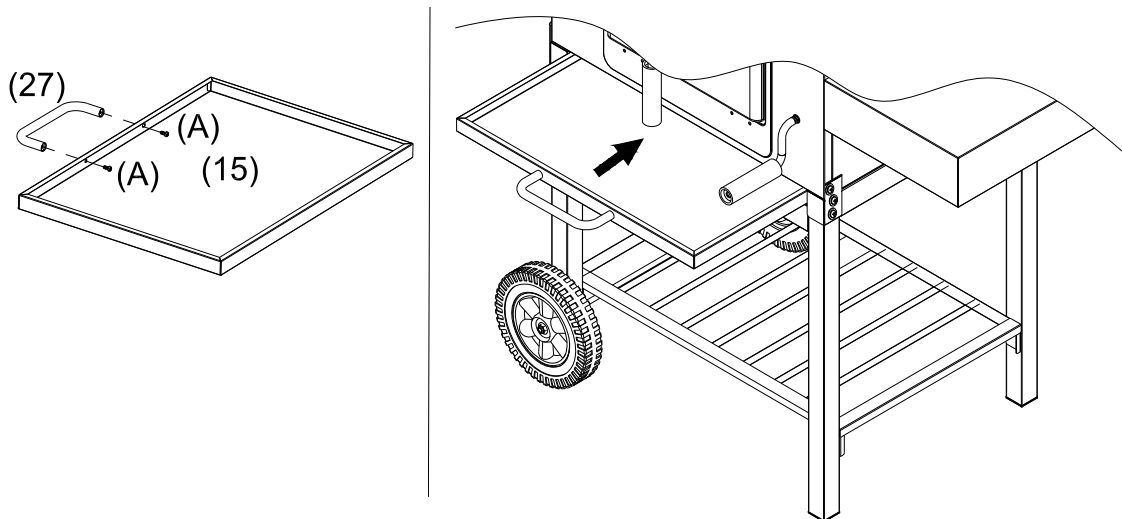
A: Attach charcoal tray (29) onto charcoal tray support (11) ((B) Screw 4Pcs).



STEP 20:

A: Attach ash tray handle (27) onto ash tray (15) ((A) Screw 2Pcs).

B: Insert the assembled ash tray into the slot in between the front cart support and front panel.

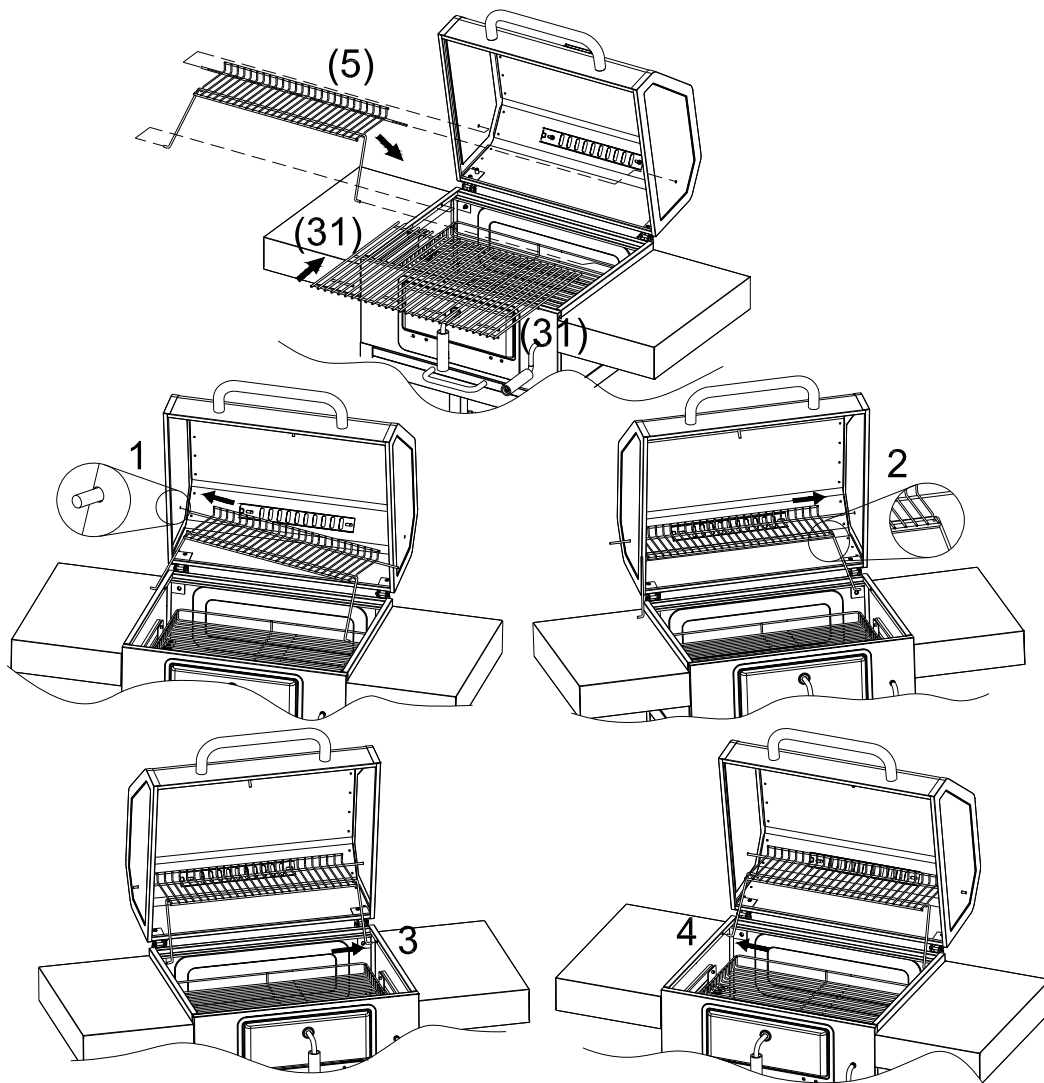


STEP 21:

A: Slide warming rack (5) into holes in lid and fire-bowl.

Note: Look for corresponding holes on side of lid, insert short wire end into lid hole one side at a time. Position warming rack legs into slots on fire-bowl sides.

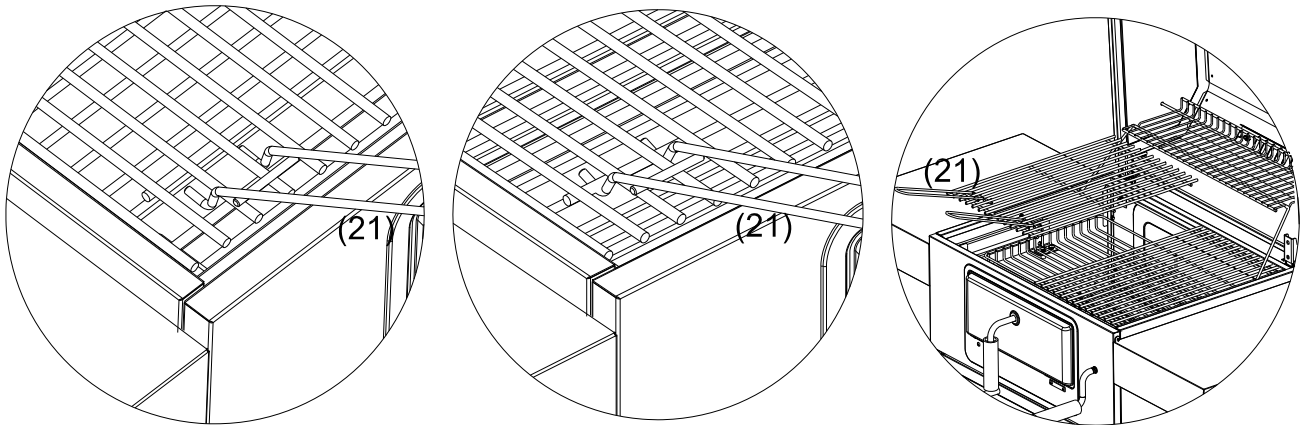
B: Insert cooking grid (31) into fire-bowl.



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. Set the barbecue up in a suitable position, on a level surface away from areas likely to catch fire.
3. Use charcoal and a suitable lighting method.
4. When you need to add charcoal, please use cooking grid handle (21) to remove the cooking grid as shown in below diagrams. Never touch the cooking grid by hand directly when the barbecue is hot or in use.




General Safety Warnings

Important: Read all the safety warnings and assembly instructions before use and retain all information for future reference.

1. **WARNING! BARBECUES SHOULD NEVER BE USED INDOORS. Only use the barbecue in the open air. Risk to life from fumes when used in an enclosed space.**
2. Never take a barbecue – or lit charcoal into an enclosed space, like a tent or caravan. Barbecues in enclosed spaces are lethal. The carbon monoxide from a badly adjusted barbecue can kill.
3. This barbecue will become very hot, do not move it during operation. Keep children and animals away. Keep away from flammable objects and materials.
4. Even though great care and attention has been taken to remove sharp edges, you should take care when handling components to avoid possible injury. The barbecue should be heated until the fuel is red hot at least 30 minutes before cooking.
5. Always stand your barbecue outdoors and on a level ground away from trees and wooden fencing.
6. **CAUTION! Do not use spirit or petrol for lighting or re-lighting. Use only firelighters complying with EN 1860-3.**
7. Do not light the fire with petrol, paraffin, methylated spirit, lighter fuel or alcohol.
8. Use specially formulated BBQ lighting fluid, paste or fire lighters.
9. Do not attempt to light the fire if lighting fluid has been spilt on clothing.
10. Do not try to re-light the fire with lighting fluid as the charcoal may still be hot and cause a flare up.
11. Never touch metal parts which may be hot.
12. During use always use protective gloves when touching any part of the barbecue.
13. Make sure the barbecue has completely cooled before removing the ash.
14. Keep a water sprayer handy to extinguish the flame.
15. Keep a fire extinguisher or fire blanket handy.
16. Never handle charcoal after lighting.
17. Never attempt to move the barbecue after the charcoal has been lit, as it will become very hot. Always wait until the

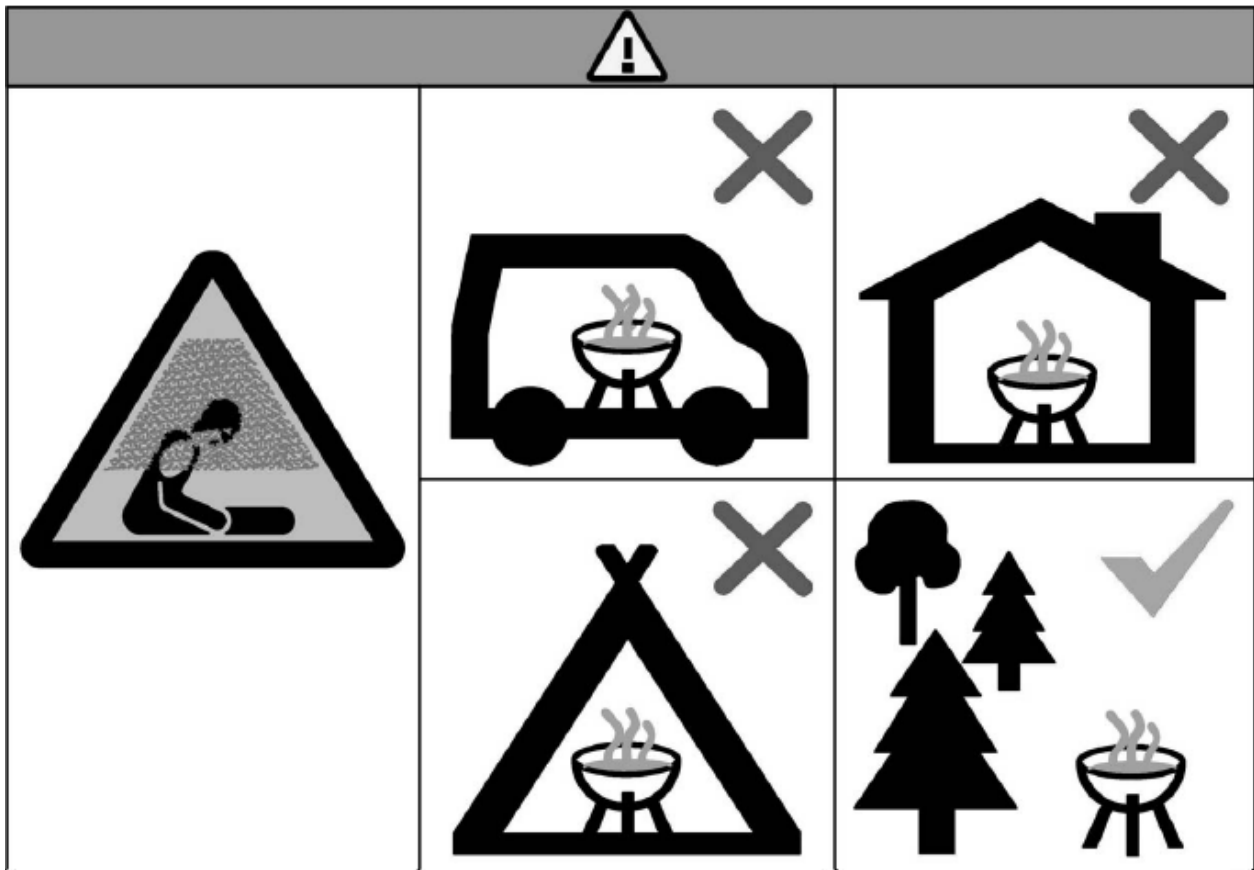
barbecue has been completely cooled before attempting to move it.

- 18. Do NOT operate, light or use this appliance within ten feet (3.05m) of walls, structures or buildings.
- 19. Minimum clearance from sides and back of unit to combustible constructions is 91.4 cm
- 20. Prevent CO poisoning. Make sure exhaust from generators is properly vented away from occupied areas. 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. Watch out for the symptoms – Mild headache / Dizziness / Nausea Vomiting / Fatigue / Drowsiness.
- 21. **WARNING! MAXIMUM CHARCOAL WEIGHT to be used: TOTAL 2.0 kg.**

	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
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- 22. Do not use the barbecue in a confined and/or habitable space e.g. houses, tent, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.



Barbecue safety hints

1. Outdoor use only.
2. Always stand your barbecue on firm, level and heat-resist surface, well away from wooden fences, overhanging trees and other flammable materials.
3. 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.
4. 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.
5. 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.
6. Do not leave a lighted barbecue unattended, even for the shortest period of time.
7. 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.
8. **Do not cook before the fuel has a coating of ash.**
9. Most metal parts will become very hot during use. The use of protective mittens/gloves is recommended when handling the grill, turning food, etc.
10. 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.
11. When cooking has finished, extinguish the charcoal using a fine water spray or by covering with sand.
12. Remember, ensure the charcoal has completely cooled before attempting to empty the barbecue and clean it.
13. To prolong the life of the metal parts, do not leave the barbecue outside and unprotected from the weather. Ideally it should be stored in a garage or garden shed when not in use.
14. If the product is broken or damaged discontinue use immediately.

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.



Now for the serious stuff.
Proof of purchase required.
All of this is in addition to your
statutory rights.

**Produced in China for Wilko, Roebuck Way,
Manton Wood, Worksop, Nottinghamshire, S80 3EG
Careline 08000 329 329 www.wilko.com**