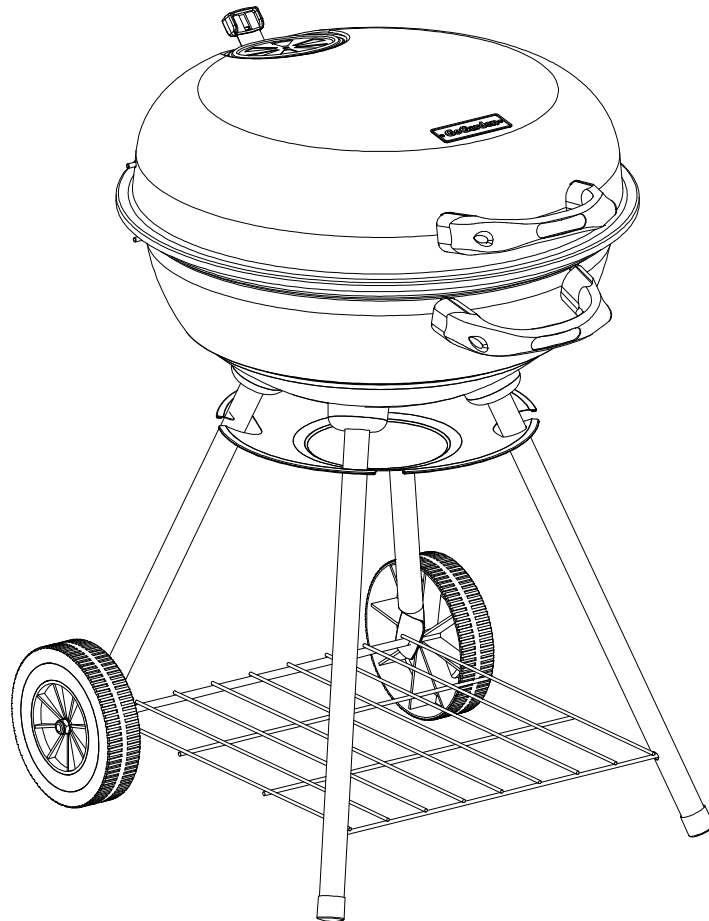


INSTRUCTION MANUAL

Model# P1809GW

Outdoor Charcoal Barbecue Grill



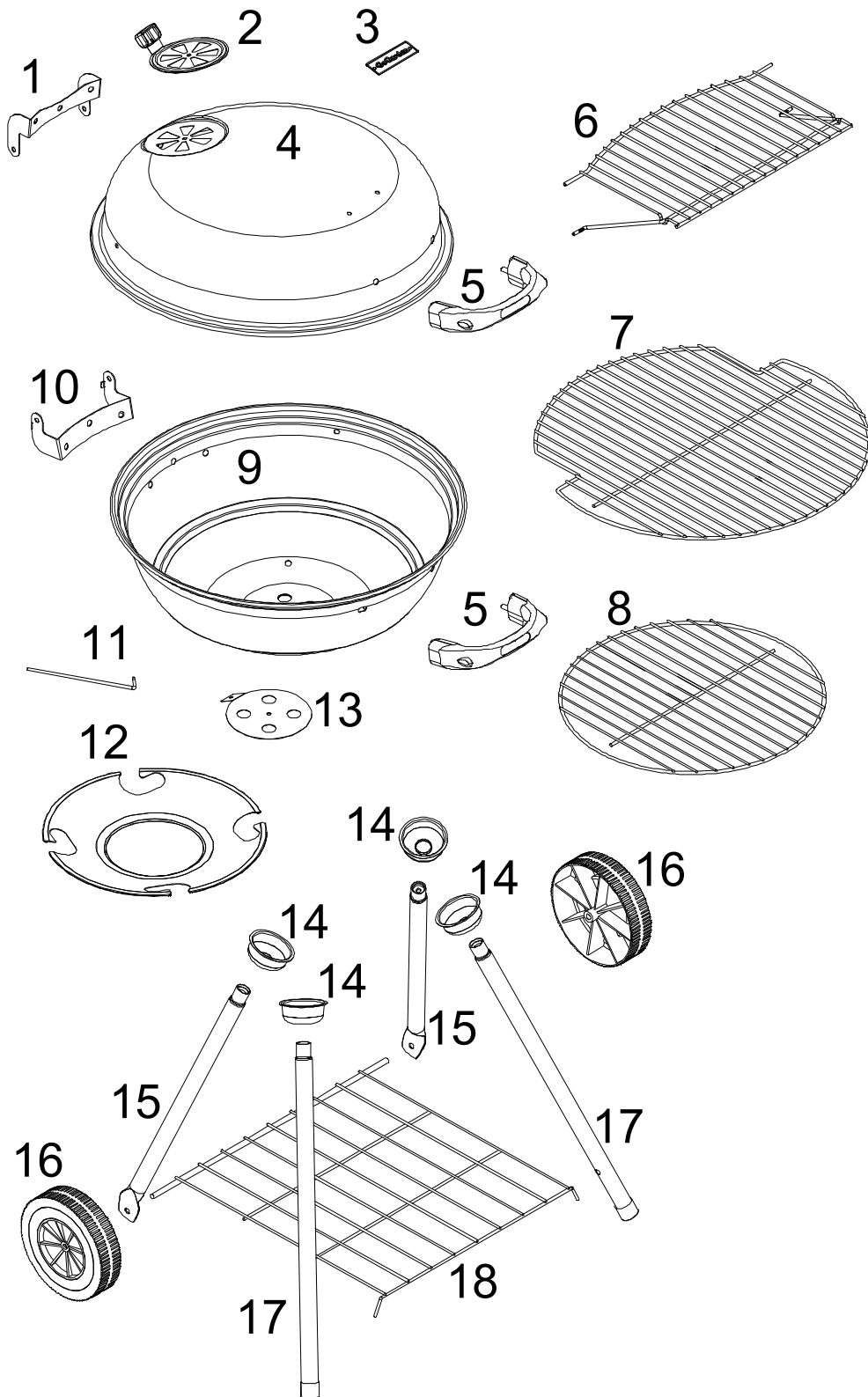
For Outdoor Use Only!

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.

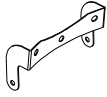
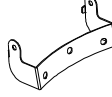




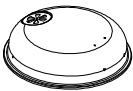
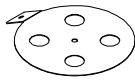
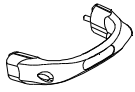

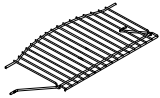





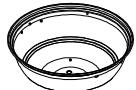
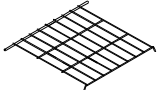
Expanded View










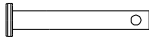







Parts Supplied

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 | Top Hinge |  | 1 | 10 | Bottom Hinge |  | 1 |
| 2 | Lid Air Vent |  | 1 | 11 | Tool |  | 1 |
| 3 | Brand Plate |  | 1 | 12 | Ash Receiver |  | 1 |
| 4 | Lid |  | 1 | 13 | Body Air Vent |  | 1 |
| 5 | Handle |  | 2 | 14 | Leg Support |  | 4 |
| 6 | Warming Rack |  | 1 | 15 | Back Leg |  | 2 |
| 7 | Cooking Grid |  | 2 | 16 | Wheel |  | 2 |
| 8 | Charcoal Grid |  | 2 | 17 | Front Leg |  | 2 |
| 9 | Bottom Bowl |  | 1 | 18 | Bottom Mesh |  | 1 |

Fittings Supplied

| Ref | Description | Illustration | Qty | Ref | Description | Illustration | Qty |
|-----|-------------|---|-----|-----|----------------------------|---|-----|
| A | Screw M4x10 |  | 2 | I | Washer Ø6.4 |  | 14 |
| B | Screw M5X12 |  | 2 | J | Heat resistant washer Ø6.4 |  | 10 |
| C | Screw M6X12 |  | 6 | K | Lock Washer Ø6.4 |  | 14 |
| D | Screw M6X30 |  | 4 | L | Pin |  | 1 |
| E | Nut M8 |  | 2 | M | Cotter Pin |  | 1 |
| F | Wing Nut M4 |  | 2 | N | Screwdriver |  | 1 |
| G | Wing Nut M5 |  | 2 | O | Wrench M8 |  | 1 |
| H | Wing Nut M6 |  | 10 | | | | |

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.

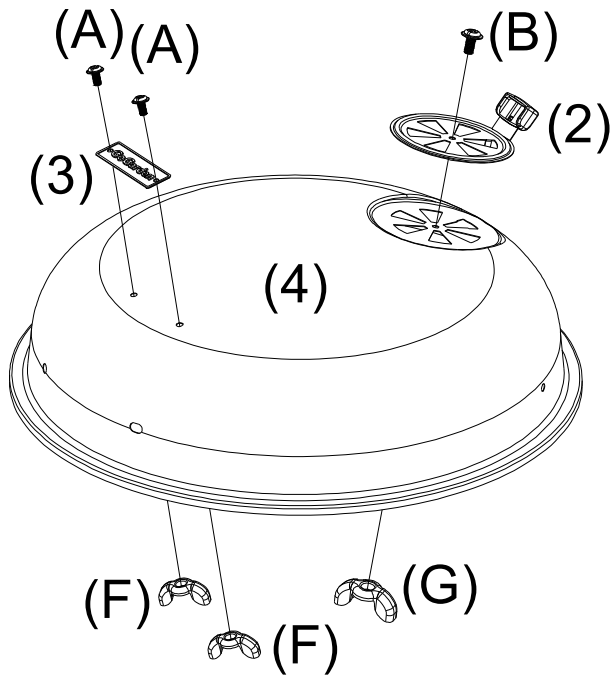
Please read all instructions carefully and keep outer packaging to refer to photograph of finished product in case of difficulty.

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.

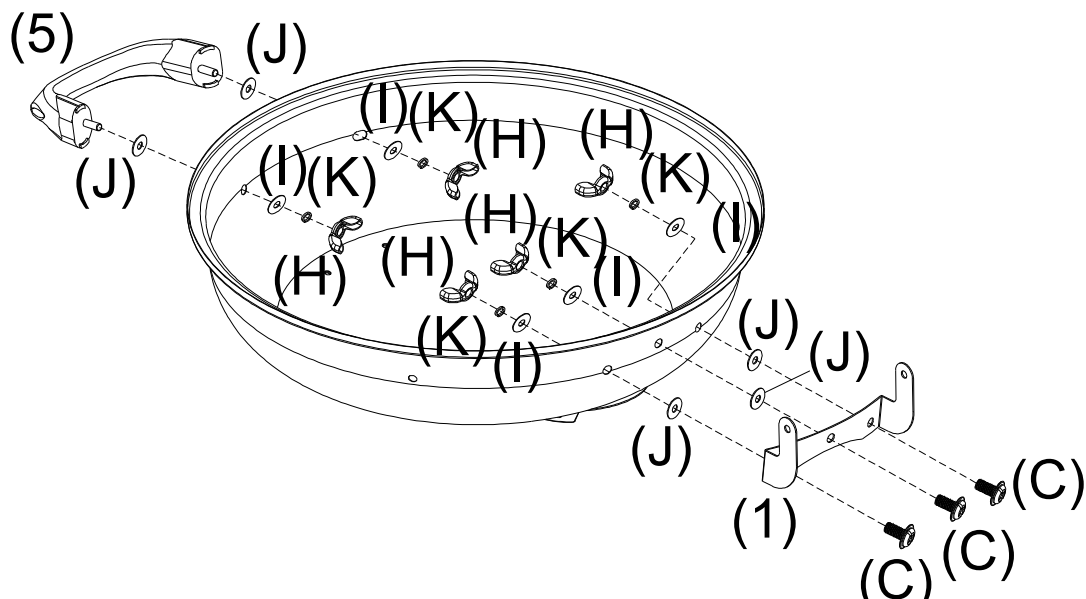
STEP 1:

A: Attach Brand Plate (3), Air Vent (2) to Lid ((A) Screw 2Pcs / (B) Screw 1Pc / (F) Wing Nut 2Pcs / (G) Wing Nut 1Pc).



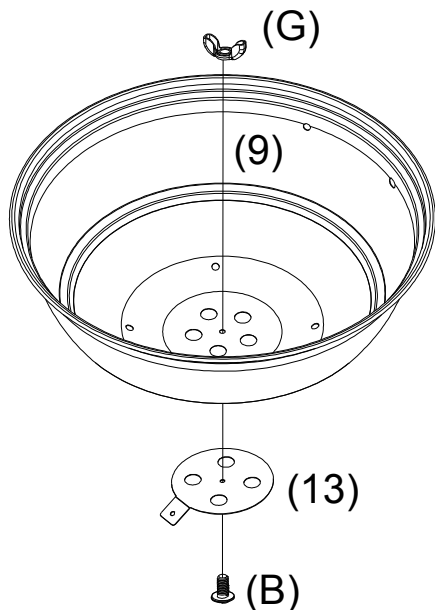
STEP 2:

A: Attach Handle (5), Top Hinge (1) to Lid ((C) Screw 3Pcs / (J) Heat resistant washer 5Pcs / (I) Washer 5Pcs / (K) Lock Washer 5Pcs / (H) Wing Nut 5Pcs).



STEP 3:

A: Attach Body Air Vent (13) to Bottom Bowl ((B) Screw 1Pc / (G) Wing nut 1Pc).



STEP 4:

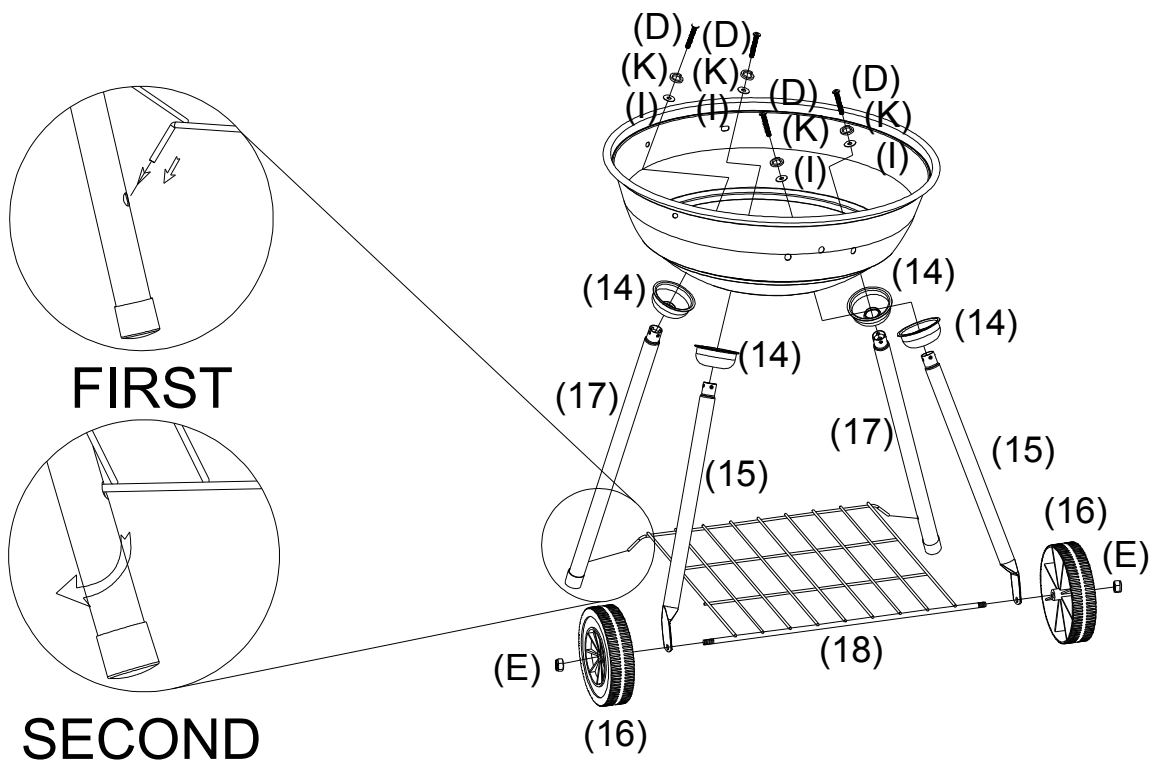
A: Attach Front Leg (17), Back Leg (15) and Leg Support Cup (14) to Bottom Bowl ((D) Screw 4Pcs / (K) Lock washer 4Pcs / (I) Washer 4Pcs).

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

B: Attach Bottom Mesh (18) to Front Leg (17).

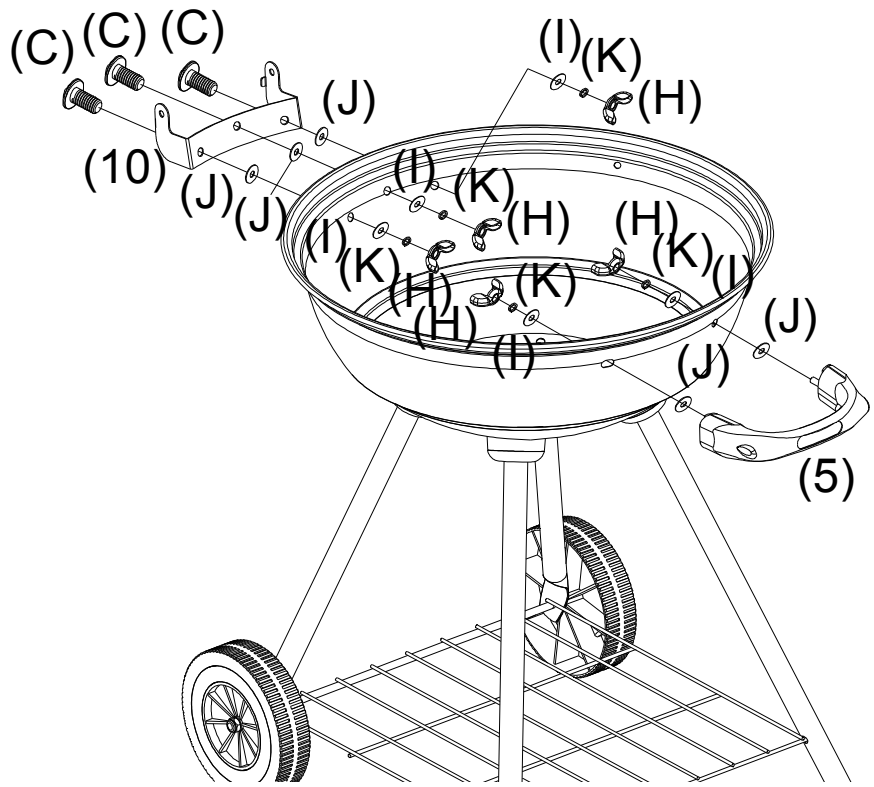
C: Attach Bottom Mesh (18) & Wheel (16) to Back Leg (15) ((E) Nut 2Pcs).

Note: Make sure all the screws and nuts from step 4.A&B&C are securely tightened.



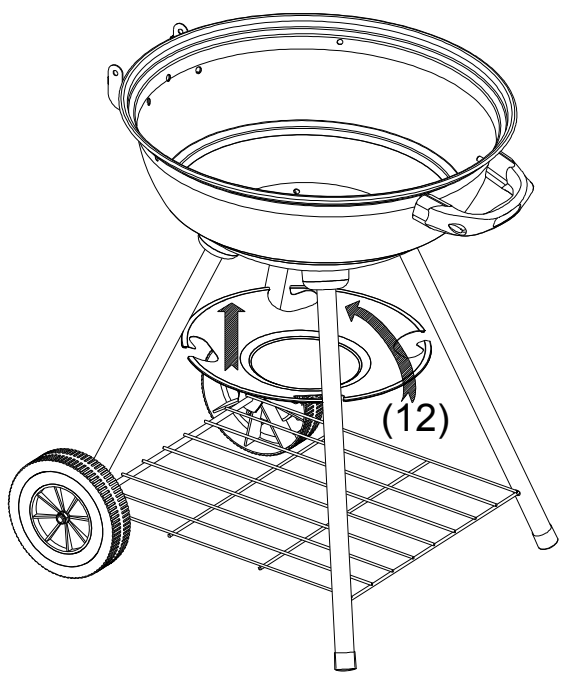
STEP 5:

- A: Attach Handle (5) to Bottom Bowl ((J) Heat resistant washer 2Pcs / (I) Washer 2Pcs / (K) Lock Washer 2Pcs / (H) Wing Nut)
- B: Attach bottom hinge (10) to Bottom Bowl (((C) Screw 3Pcs / (J) Heat resistant washer 3Pcs / (I) Washer 3Pcs / (K) Lock Washer 3Pcs) / (H) Wing Nut 3Pcs)



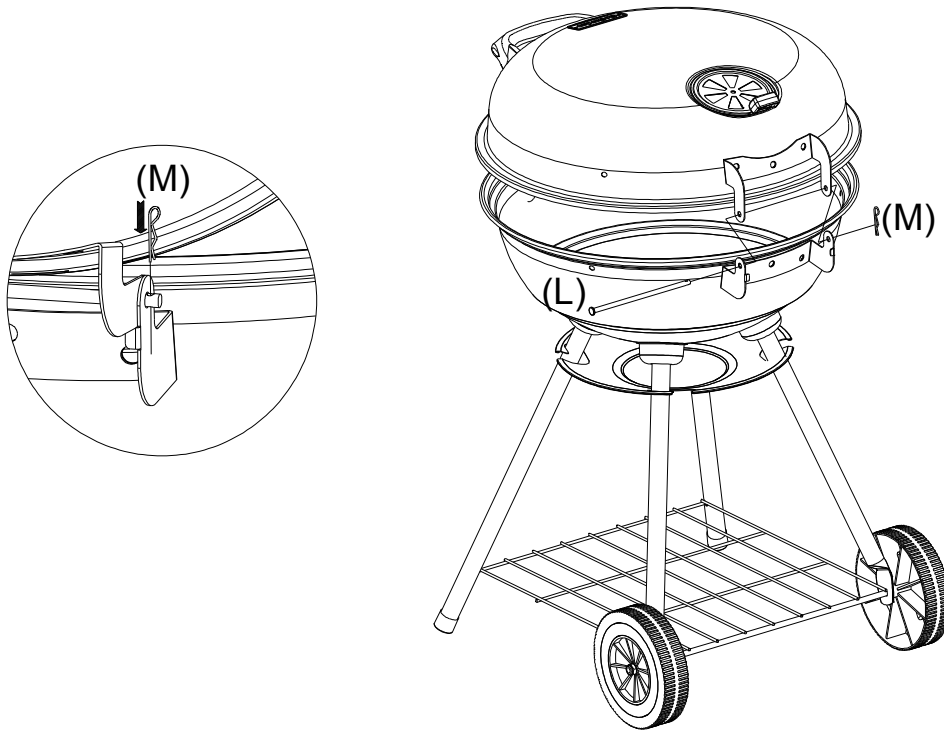
STEP 6:

- A: Attach Ash Receiver (12) onto Legs.
- Note:** Make sure the ash receiver is securely affixed.



STEP 7:

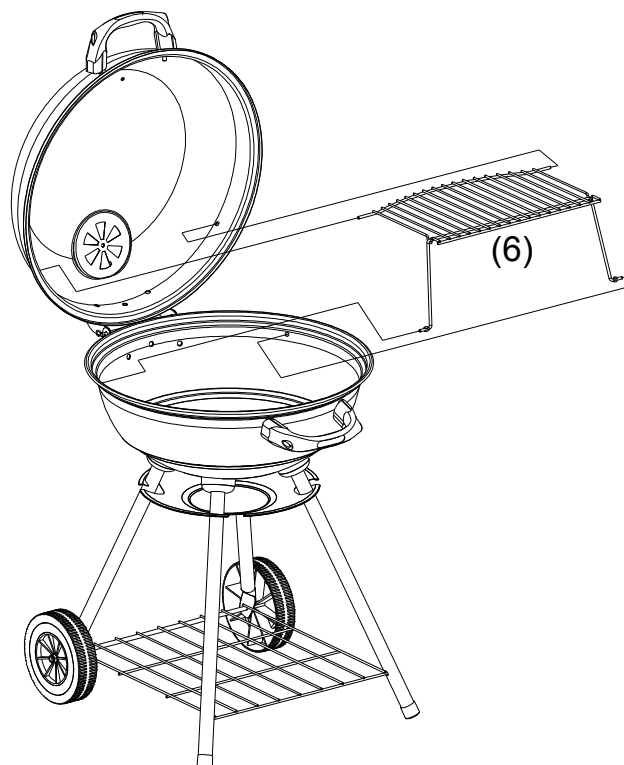
A: Attach Lid Top Hinge to Bottom Hinge of Bottom Bowl ((L) Pin 1Pc / M Cotter Pin 1Pc).



STEP 8:

A: Slide Warming Rack (6) into holes in Lid and Bottom Bowl.

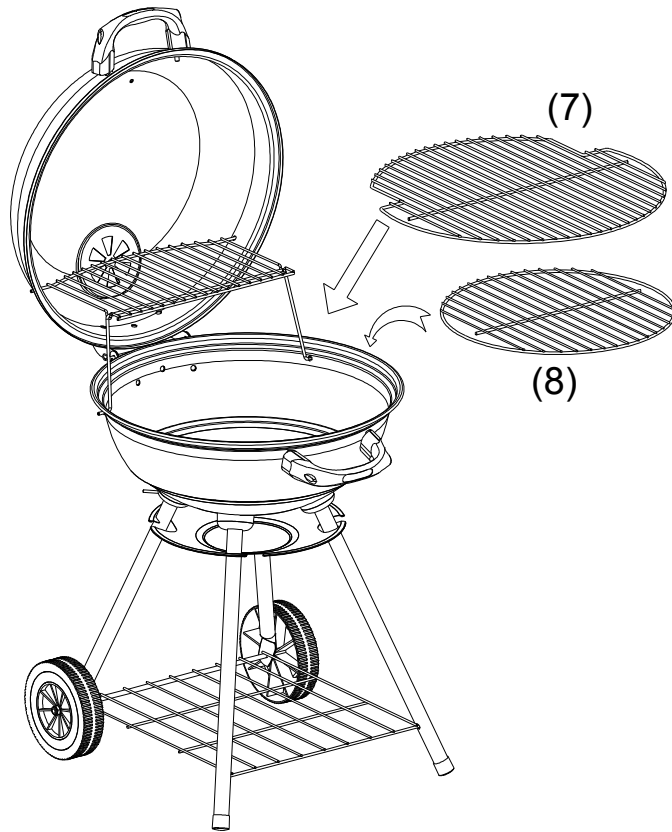
Note: Look for corresponding holes on side of lid, insert short wire end into lid hole one side at a time. Position warming rack legs into slots on bottom bowl sides.



STEP 9:

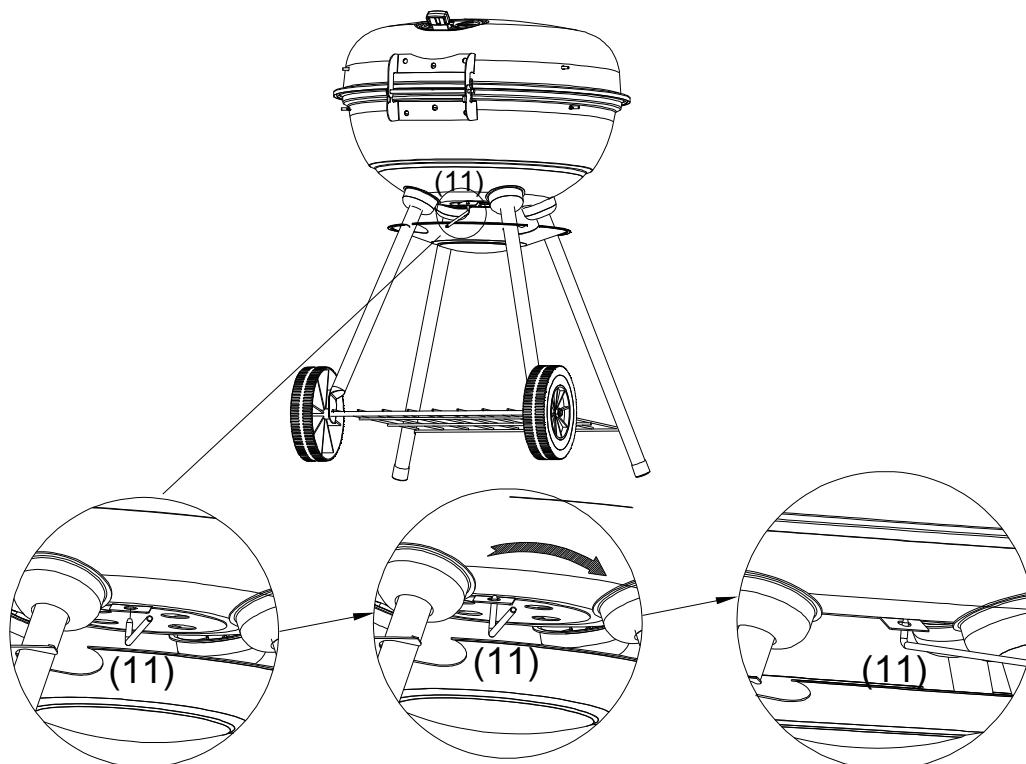
A: Place the Charcoal Grid (8) inside the Bottom Bowl.

B: Place the Cooking Grid (7) on the Bottom Bowl.



STEP 10:

Adjust Bottom Bowl Air Vent (13) using Tool (11).



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 lighters 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 0.8 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.