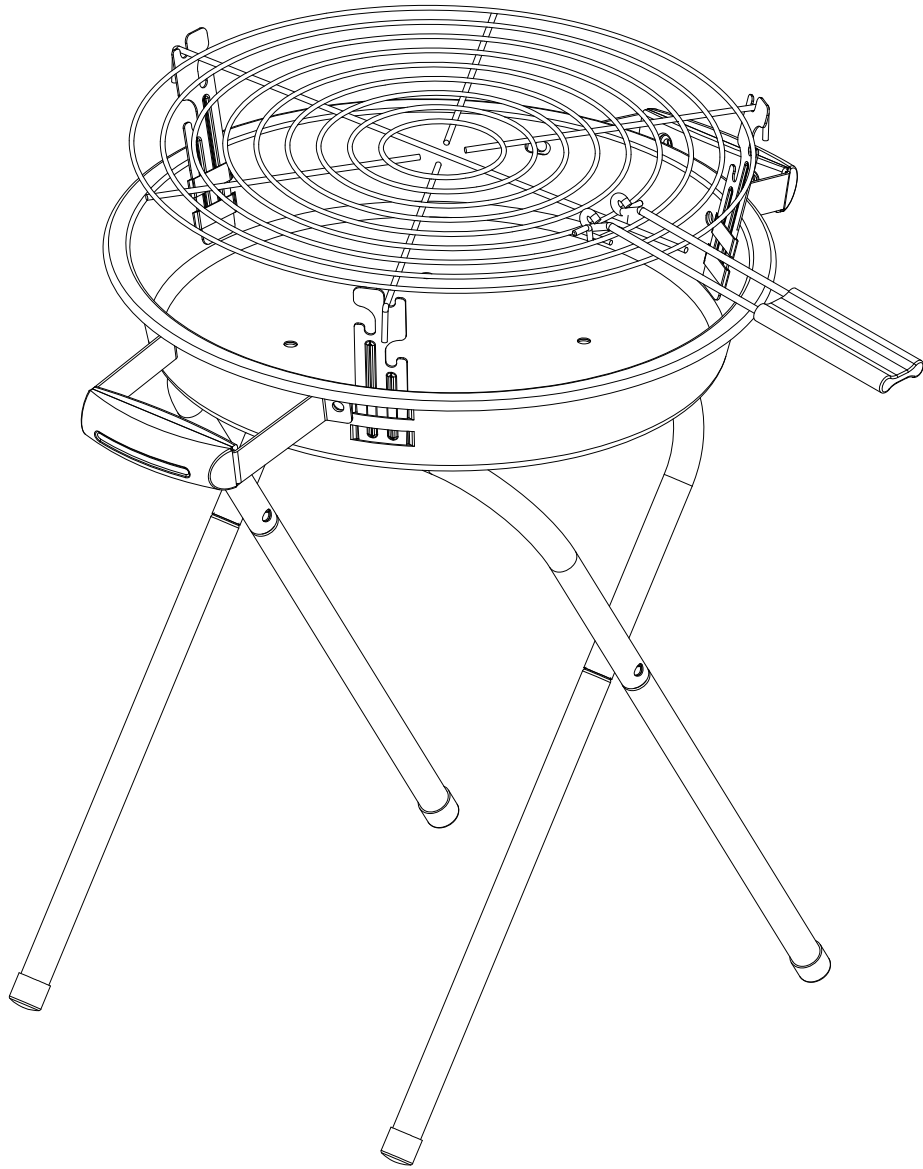


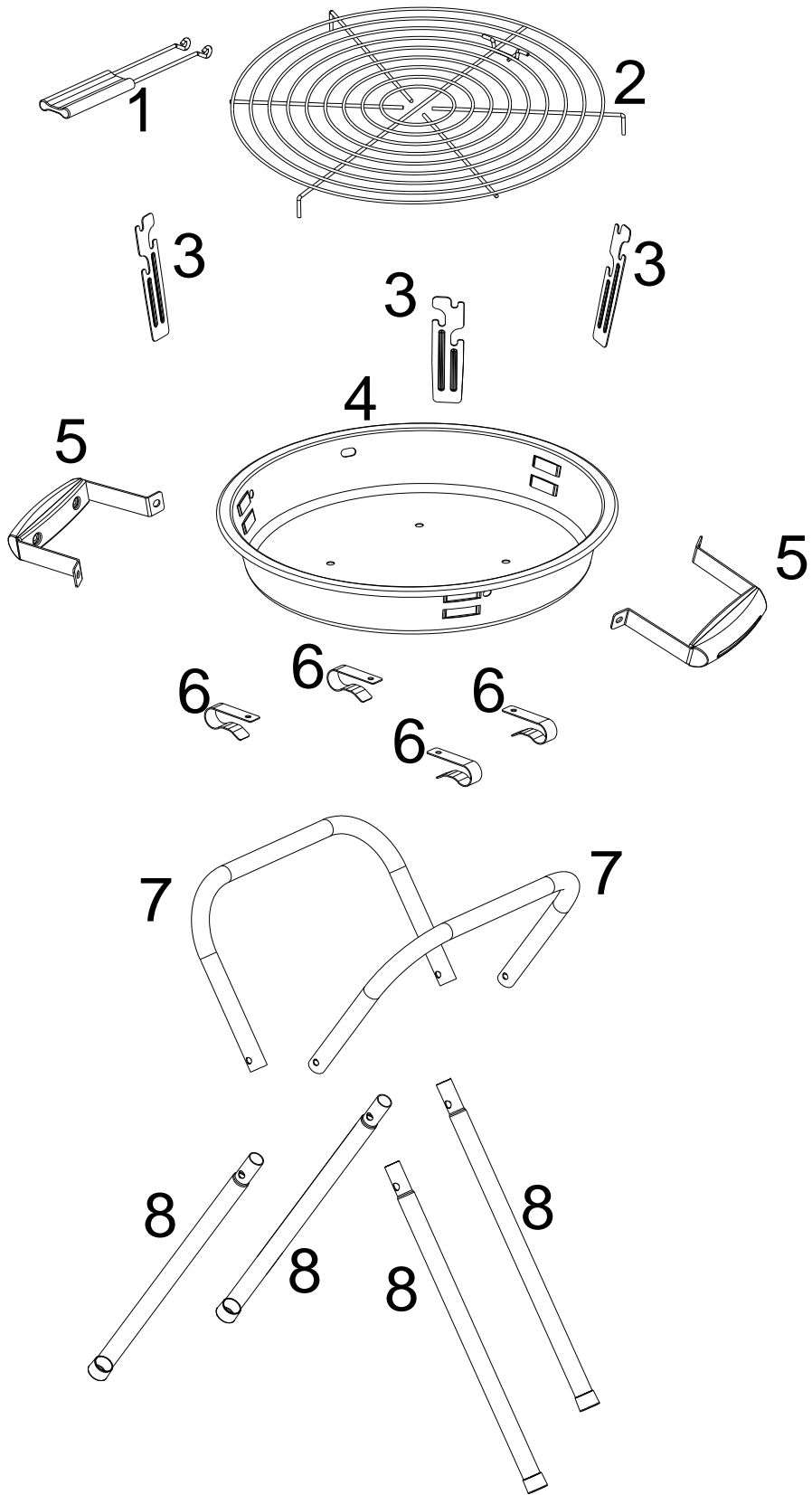
wilko



ROUND CHARCOAL BBQ

Assembly instruction (0313975)

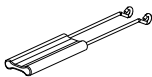
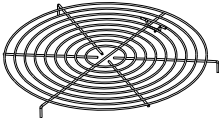

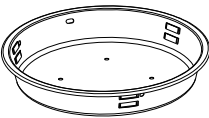
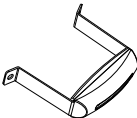
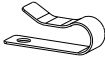
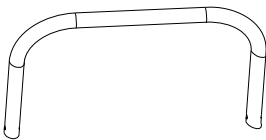

Expanded View



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	Cooking grid Handle		1
2	Cooking grid		1
3	Cooking grid support		3
4	Firebowl		1
5	Side handle		2
6	Leg support		4
7	Leg up		2
8	Leg down		4

Fittings Supplied

A	Screw M5X12		8
B	Screw M5X40		2
C	Wing Nut M5		10
D	Washer \varnothing 5		8
E	Lock washer \varnothing 5		8

Screwdriver (not included) is 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.

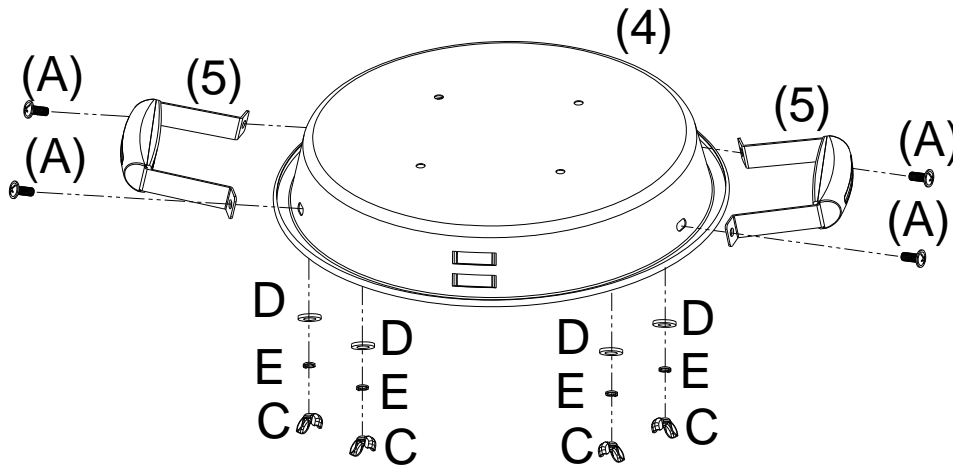
Please read all instructions carefully and keep outer packaging to refer to photograph of finished product in case of difficulty.

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.

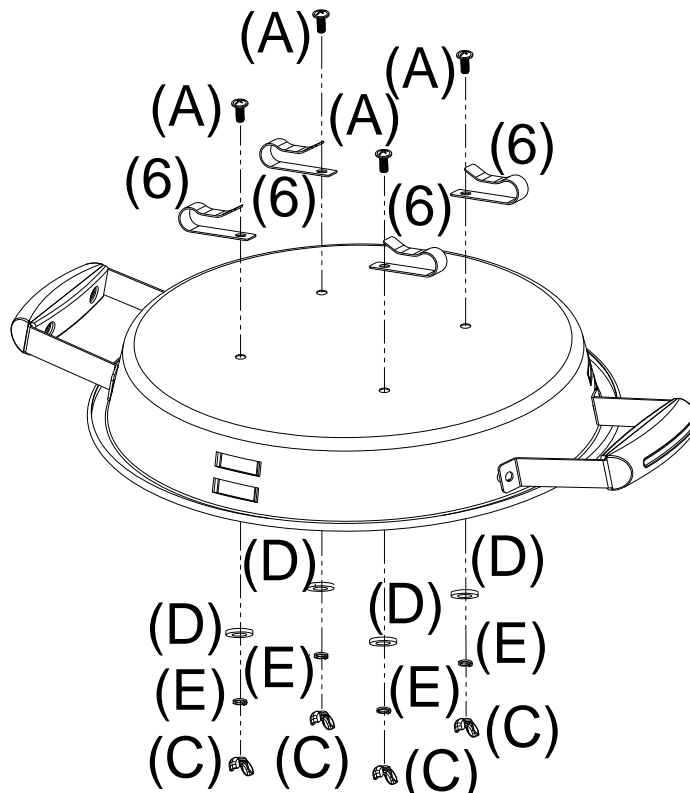
STEP 1:

A. Attach side handle (5) to firebowl (4) ((A) Screw 4Pcs / (D) Washer 4Pcs / (E) Lock washer 4Pcs / (C) Wing nuts 4Pcs)



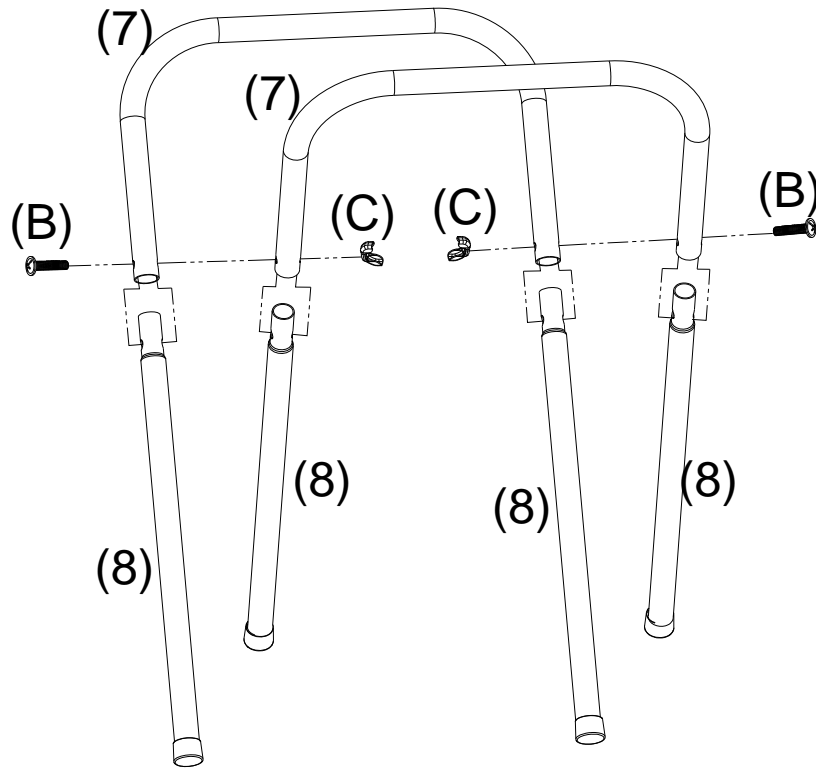
STEP 2:

A: Attach leg support (6) to firebowl ((A) Screw 4Pcs / (D) Washer 4Pcs / (E) Lock washer 4Pcs / (C) Wing nuts 4Pcs).



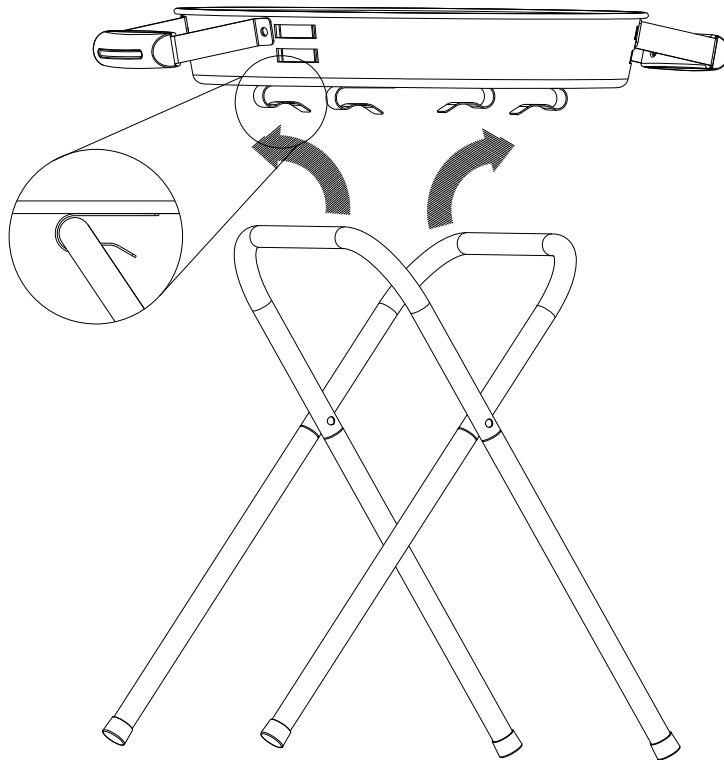
STEP 3:

A: Attach leg up (7) to leg down (8) ((B) Screw 2Pcs / (C) Wing nuts 2Pcs).



STEP 4:

A: Attach leg assembly to firebowl as image show

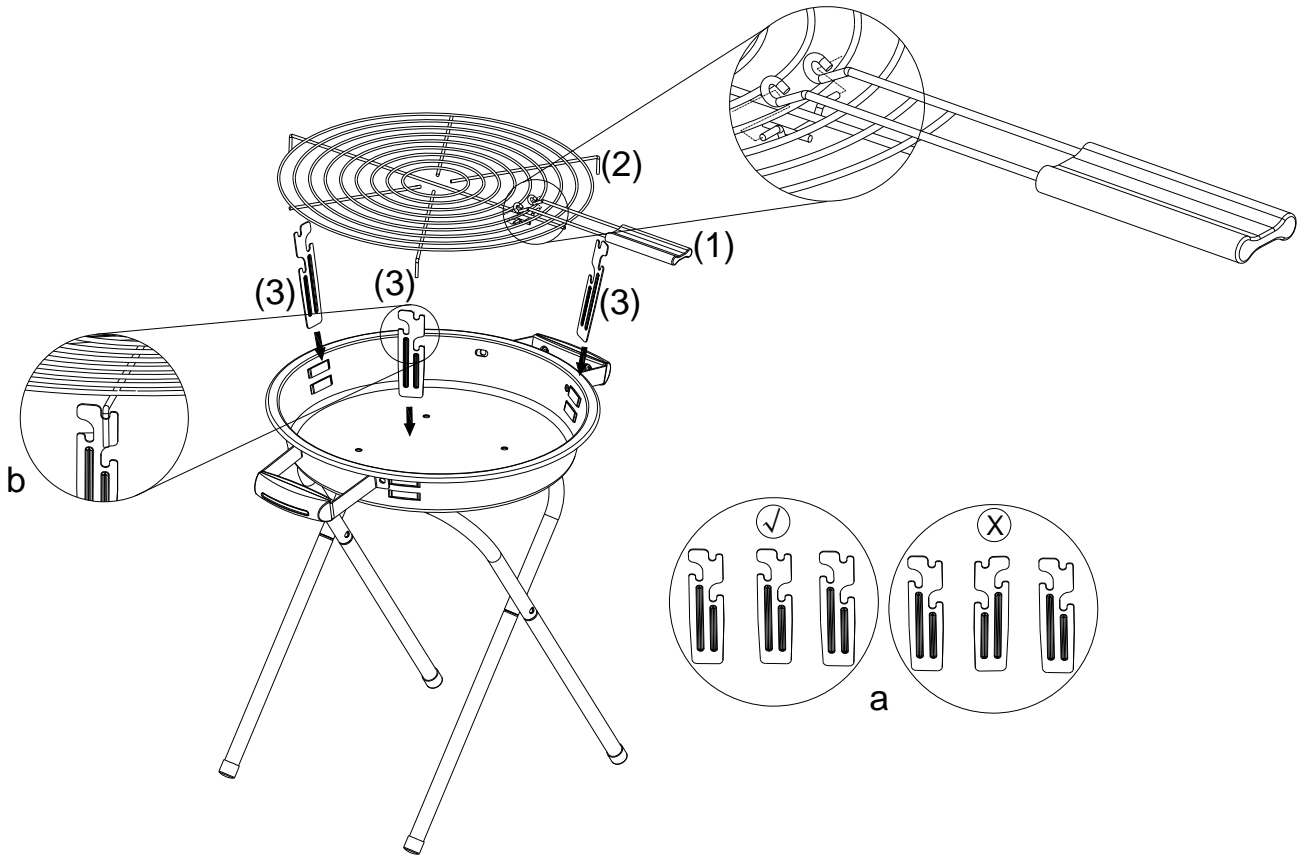


STEP 5:

A: Insert cooking grid support (3) into hole on firebowl and please make sure the three supports keep in the same direction as diagram a shows.

B: Attach cooking grid handle (1) to cooking grid (2).

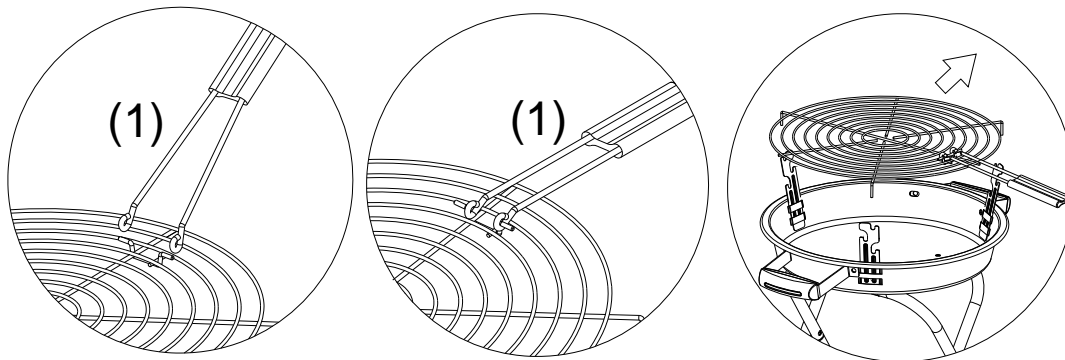
C: Place cooking grid assembly onto cooking grid support (3) and please make sure the cooking grid ends just locate in the middle of support hole as diagram b shows.



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 (1) to remove the cooking grid (2) 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.

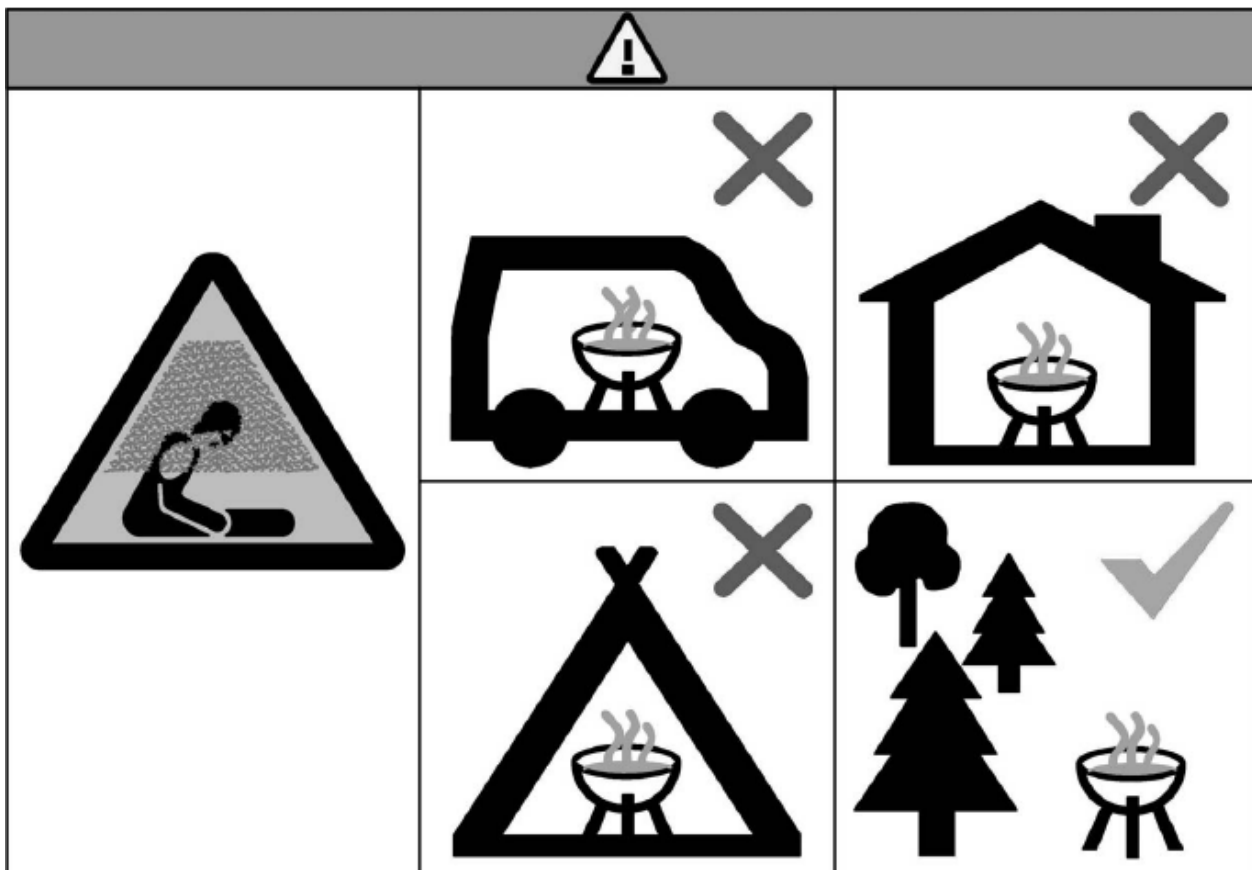
1. **WARNING! BARBECUES SHOULD NEVER BE USED INDOORS. Only use the barbecue in the open air. Risk to life from fumes when used in an enclosed space.**
2. Never take a barbecue – or lit charcoal into an enclosed space, like a tent or caravan. Barbecues in enclosed spaces are lethal. The carbon monoxide 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 1.0 kg.**

⚠ WARNING	CARBON MONOXIDE HAZARD
	<p>Burning charcoal inside can kill you. It gives off carbon monoxide, which has no odour.</p> <p>NEVER burn charcoal in enclosed spaces e.g. homes, vehicles or tents</p>



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.

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