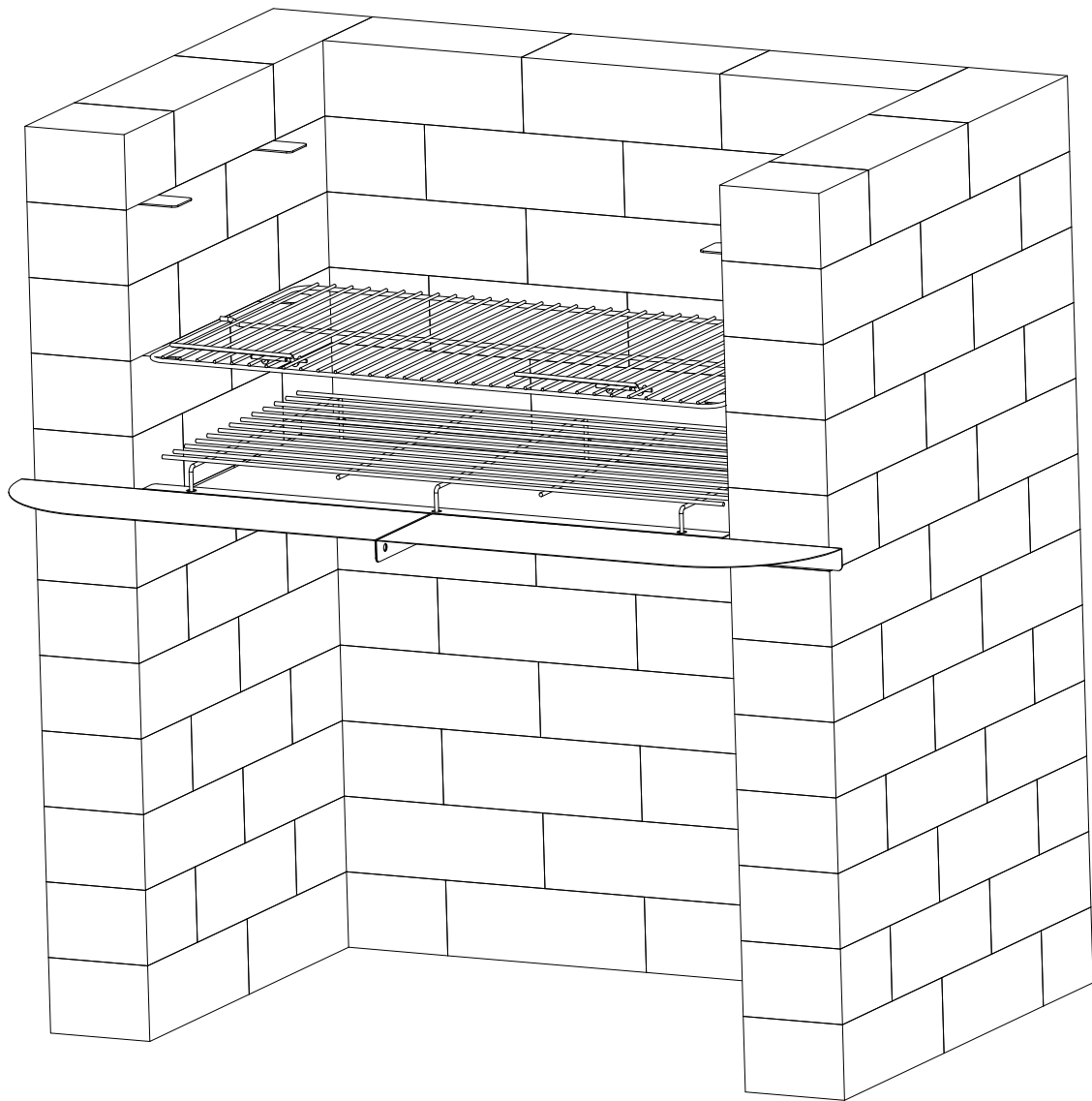


wilko



DIY CHARCOAL BBQ

Assembly instruction (0329407)

Foreword

Please read this assembly and operation manual carefully before you start using your barbecue.

You will quickly determine:

The assembly and operation process are simple and straightforward. Malfunctions can be excluded if the barbecue is operated properly as a charcoal grill outdoors.

Proper utilisation

The barbecue may only be used for preparing suitable foods. All requirements of this assembly and operation manual must be complied with **Only for private use!**

WARNING - Risk of burning!

1. The barbecue must be positioned on a stable and secure surface when it is in use, otherwise it may tip over.
2. **CAUTION!** This barbecue becomes very hot and should not be moved while it is being used!
3. Wear oven gloves or use grilling tongs when barbecuing.
4. Allow the barbecue to cool down completely before cleaning it.
5. Keep the space with max. 5mm between the bottom plate and bricks left / right side.
6. **CAUTION!** Do not use spirit or petrol to light or re-light the fire!
7. **CAUTION!** Only use firelighters that correspond to the European Standard for firelighters (EN 1860-3). Do not attempt to light barbecue if lighting fluid has been spilt over clothes.
8. Never use water to extinguish the charcoal. Keep a fire extinguisher or fire blanket handy.
9. 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.
10. The carbon monoxide from a badly adjusted barbecue can kill. Make sure exhaust from generators is properly vented away from occupied areas.
11. 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.

WARNING - Risk of suffocation!

Do not use indoors! Only use the barbecue in the open air. Risk to life from fumes when used in an enclosed space.

DANGER to children and pets!

Never leave the hot barbecue unattended.

WARNING! Keep children and pets away.

General information for successful assembly

Please read the assembly instructions carefully and follow the safety precautions. Allow sufficient time for assembly. Before starting assembly, clear an area measuring approximately two to three square meters. Remove the item from the packaging! Lay out all of the parts and any necessary tools so that they are within easy reach.

Preparing assembly





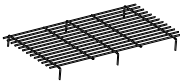




Please check to make sure that all of the components and hardware have been supplied using the following list and drawing. Lay out all of the parts, hardware and any necessary tools so that they are ready for assembly.

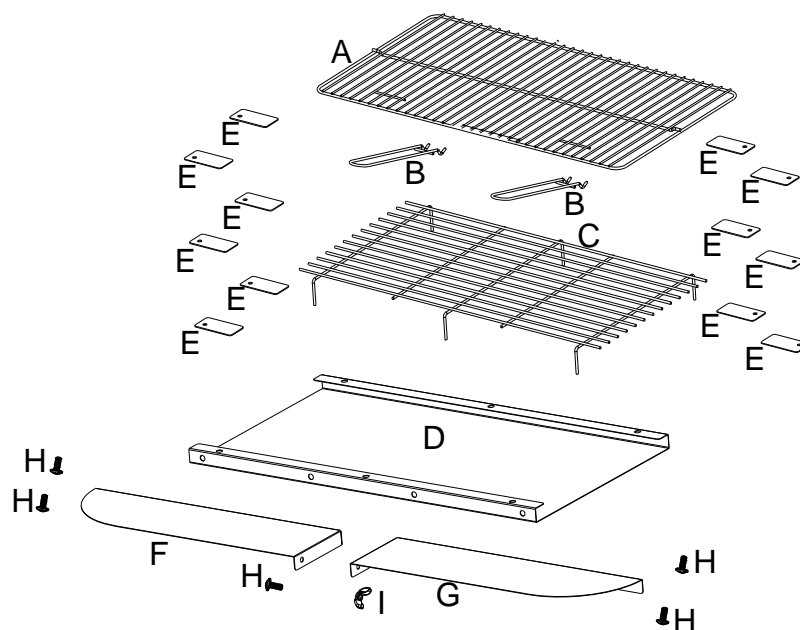
Screwdriver (not included) is required to assemble the Barbecue.

- 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

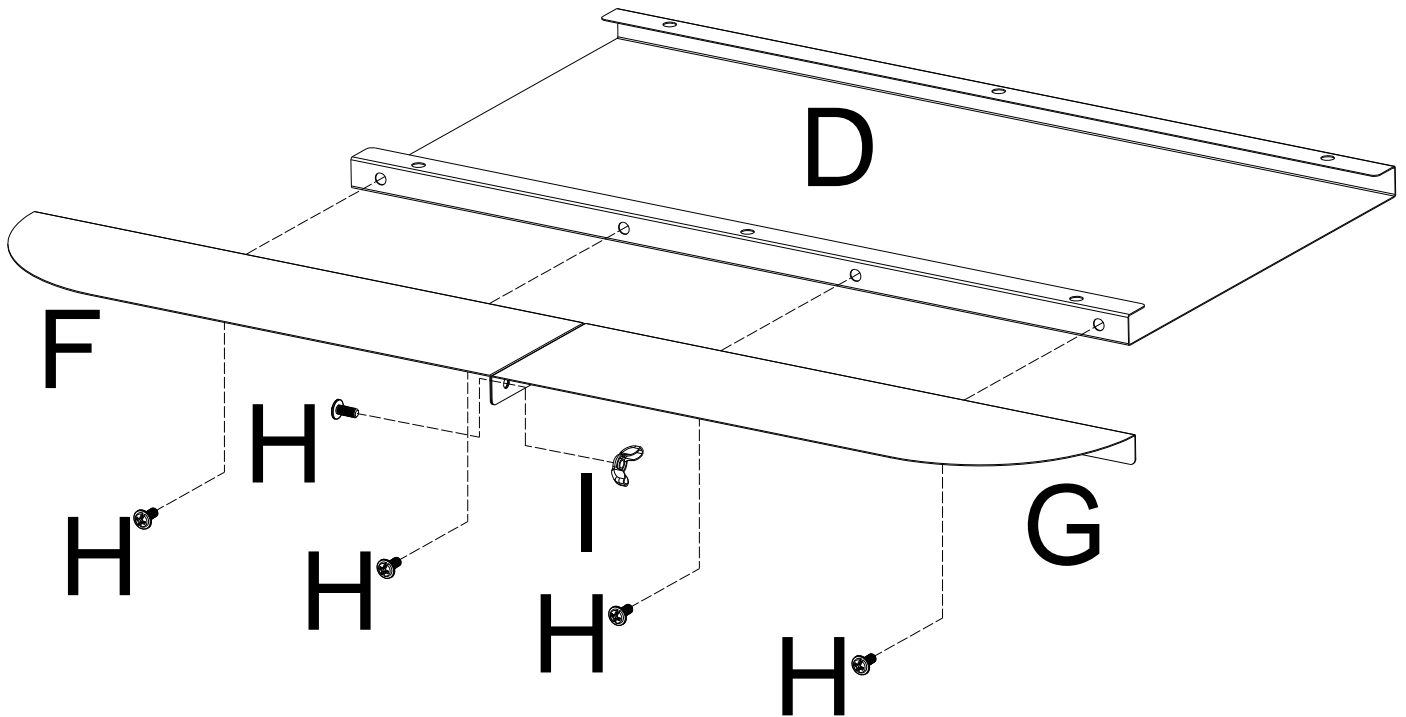
Parts and Hardware List

A	Cooking grid		1	F	Ash tray extension panel - Left		1
B	Cooking grid handle		2	G	Ash tray extension panel - Right		1
C	Charcoal grid		1	H	M6x12 Screw		5
D	Ash Tray		1	I	M6 Wing nut		1
E	Grill support		12				



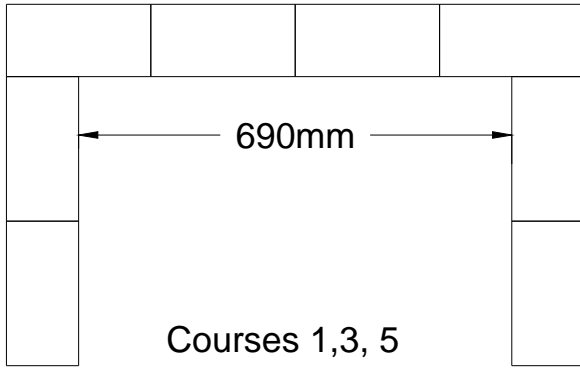
Assembly procedure

1. Fix the ash tray extension panel – left (F) and right (G) to the ash tray (D) as shown in below diagram ((H) Screw 5Pcs / (I) Wing nut 1Pc).

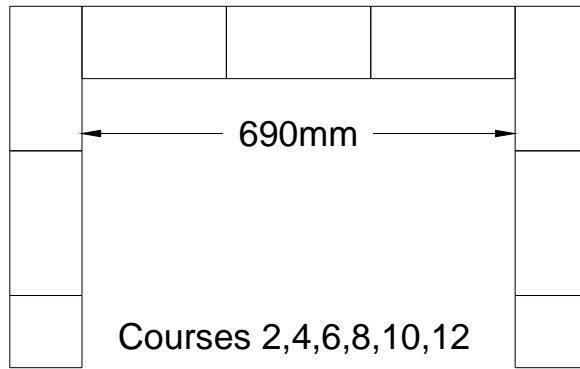


2. Having made the decision where to erect the barbecue (It requires a strong and even base) you need the following material and tools to build the barbecue which not included:
 - a. At least 102 bricks (90 bricks with approximately dimension: 225x112.5x75 mm + 12 bricks with approximately dimension: 112.5x112.5x75 mm) (Bricks not included)
 - b. 8-10 kg cement
 - c. 40-50 kg sand
 - d. Water
 - e. Brick trowel, knife, scissors, plumb line, brick hammer
3. Place the first course of bricks in position around the three sides of the cooking grill. Score or mark their positions on the foundation.
4. Build six course of normal brickwork above ground level according to the shown pattern in **sketch 1 and 2**.
5. The seventh course needs to be built according to **sketch 3** (Build seventh course of bricks to the pattern as shown in the Diagram. Before laying the eighth course, place 2 pieces grill supports (E) in mortar on each side protruding at least 25mm from the brickwork, so that they will evenly support the ash tray (D) when the mortar is set. One support on each side should be approximately 120mm from the back wall. Check for exact position by offering the ash tray up to the supports before the mortar is hard). This course will support the charcoal grid. For the eighth course see **sketch 2**.
6. Ninth and eleventh course need to be built as shown in **sketch 3**. These courses will provide the lower and higher cooking grill position. Twelfth course to be built as shown in **sketch 2**. All the cooking grid supports are assembled well, please refer to **sketch 4**.
7. After having erected the masonry barbecue and a certain period of drying and hardening you can slide the metal parts into position as shown in the exploded diagram and the assembled diagram below. To provide different cooking heights and different temperatures there are two positions for the cooking grill.

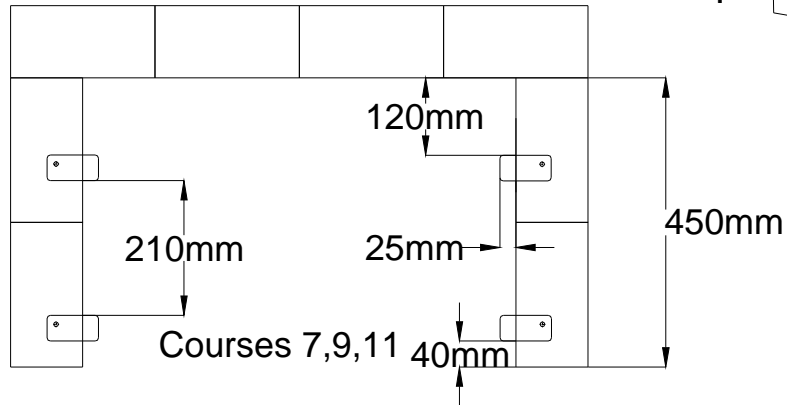
Sketch 1



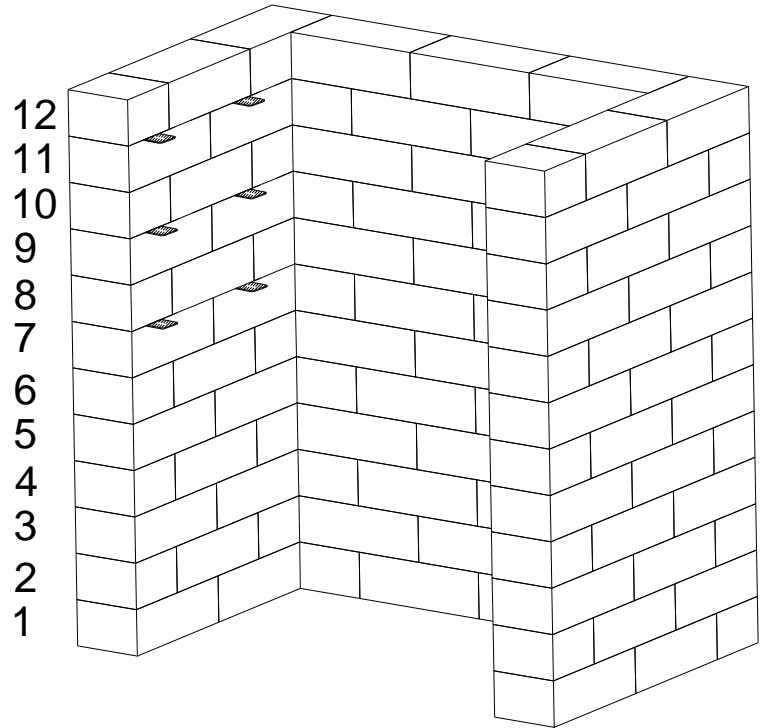
Sketch 2



Sketch 3



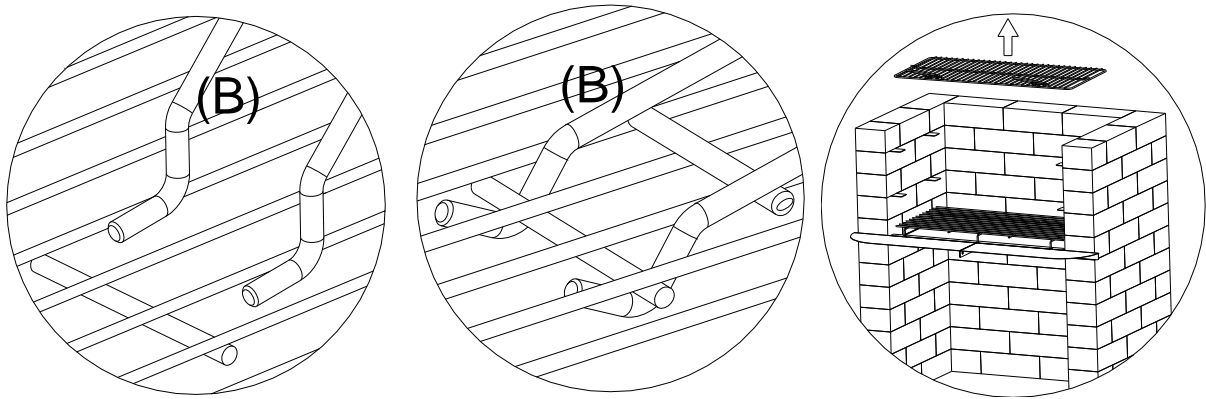
Sketch 4



Information for safe operation of the barbecue

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. The barbecue must be positioned on a stable and secure surface when it is in use.
3. Use charcoal and a suitable lighting method.
4. When you need add charcoal, please use cooking grid handle (B) to remove the cooking grid as 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

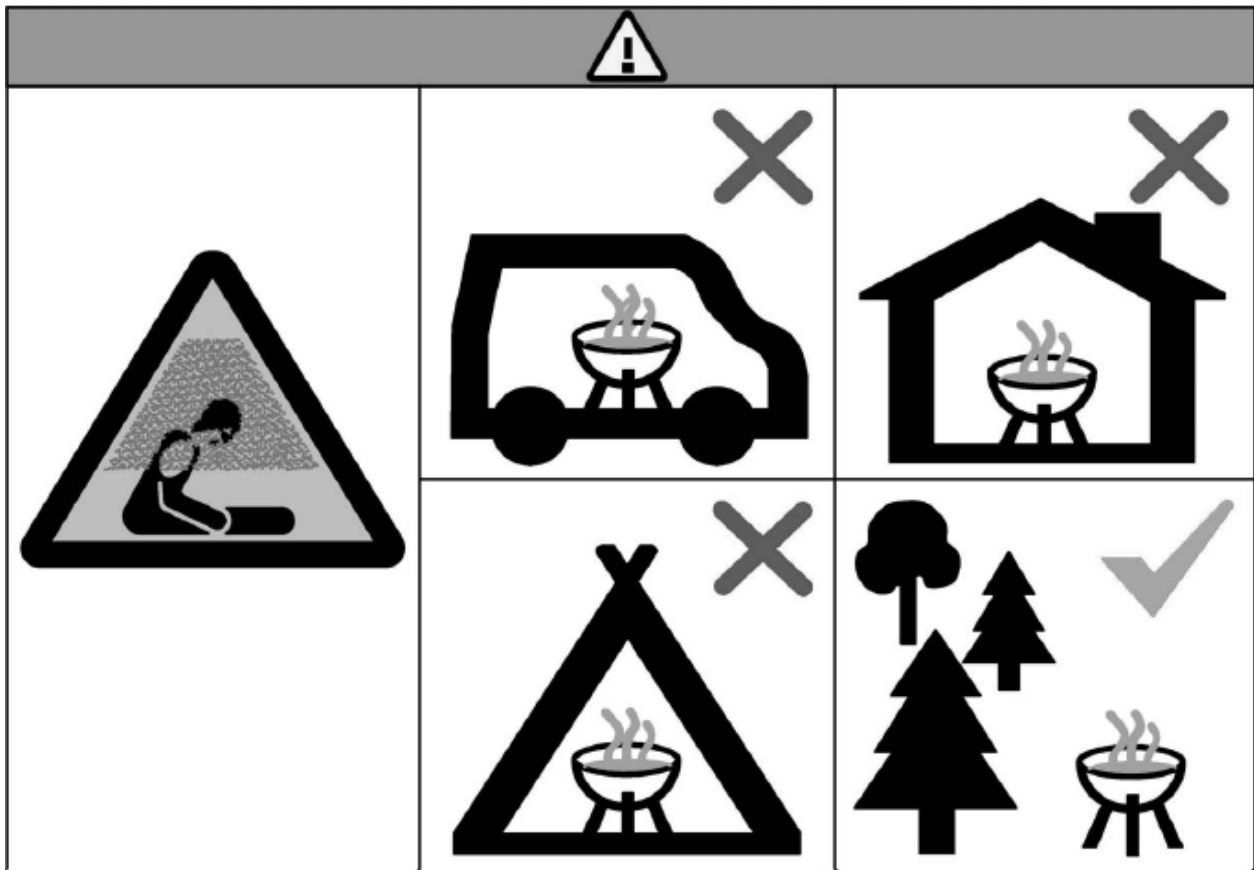
barbecue has been completely cooled before attempting to move it.

- 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 1.5 kg.**

 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



- 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**