



The 76cm Big American Barrel Grill Assembly & User Guide

IMPORTANT: RETAIN FOR FUTURE REFERENCE

Before you start...

- Please read these instructions fully before assembling or using your barbecue. Failure to follow these instructions could result in serious bodily injury, and/or property loss.
- We suggest you spend some time reading this guide before following the simple step-by-step assembly instructions.
- Do not discard any of the packaging until you have checked that you have all parts and fittings listed. When discarding packaging take care and consideration for others and the environment.
- When assembling this barbecue be aware of the safety of yourself and others.
- Because of the size of this barbecue we suggest that you assemble it in the area intended for use.
- Some of the assembly will be easier with two people. Seek assistance when lifting large or heavy items.
- Assemble this barbecue on a clean, flat and level surface e.g. the cardboard packaging.
- Keep any tools provided or spare fittings for future use. Only use the tools specified.
- Assemble all parts loosely, by hand, before tightening any bolts or fixings, unless otherwise stated.
- If after reading these instructions you are unsure of how to safely assemble or use your barbecue, please refrain from doing so and contact our customer services department for further assistance.

WARNINGS:

- PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY AND USE. FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN DEATH, SERIOUS BODILY INJURY AND/OR PROPERTY LOSS. READ AND FOLLOW ALL INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY OR USE OF THIS BARBECUE.
- Read and follow all instructions. Retain these instructions for future reference.
- For Outdoor Use Only. Do NOT use indoors. Place in a well-ventilated area.
- DO NOT use gasoline, kerosene or alcohol for lighting!
- DO NOT touch metal parts of barbecue until it has completely cooled to avoid burns, unless you are wearing protective gear, (ex. potholders, gloves, etc.)
- DO NOT use the barbecue unless it's completely assembled and all parts are securely fastened and tightened.
- NEVER leave barbecue unattended during operation or cleaning.
- NEVER allow children to operate or play near this or any barbecue.
- WARNING! This barbecue will become very hot, do not move it during operation.
- DO NOT remove the ASH-PLATE tray until coals are completely extinguished.
- WARNING! DO NOT wear loose clothing around a barbecue while in use or hot.
- WARNING! Keep children and pets away!
- Never take out the charcoal grid while in use.
- Always place the barbecue on a level surface and far away from combustibles and children.
- Ensure product is placed on a suitable heat resistant surface to avoid damage to table tops and other surface.
- DO NOT move the barbecue once the barbecue is lit.
- DO NOT use the barbecue in high wind.
- Never dismantle this appliance while in use or hot.
- WARNING! Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3!

WARNINGS:

⚠️ WARNING

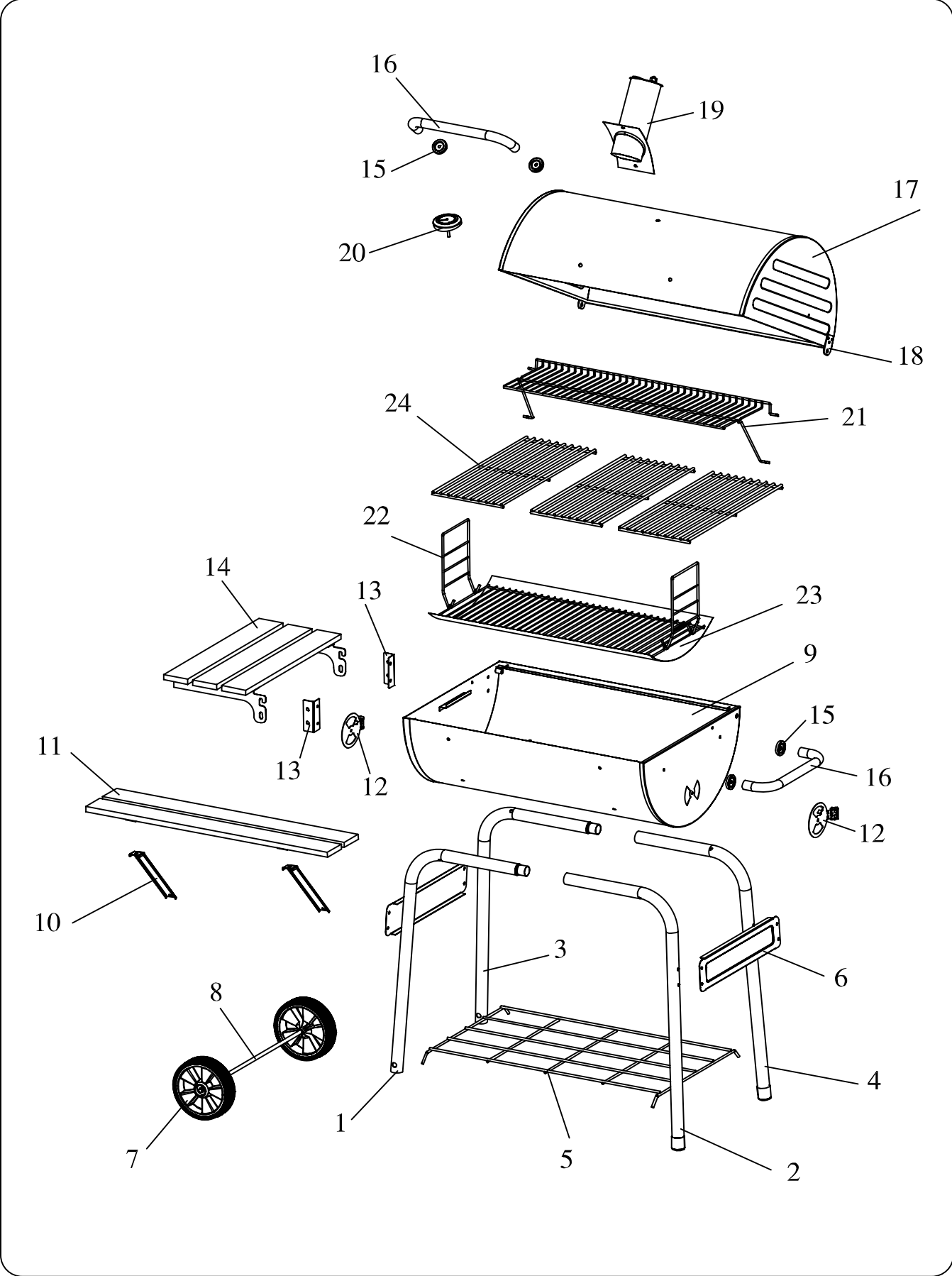


CARBON MONOXIDE HAZARD

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

- DO NOT use barbecue indoors, on recreational vehicles, or on a boat.
- This barbecue is for outdoor use only and should be placed on a firm, level surface. The barbecue should be located in an open area with good ventilation.
- Combustible or flammable material should NEVER be used or stored within 36 inches of your barbecue.
- DO NOT use this barbecue in a fully or partially enclosed area such as garage, breezeway, carport, and porch or under a surface that can catch fire.

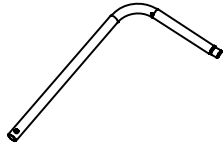
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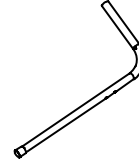
How to... assemble the barbecue

You should have...

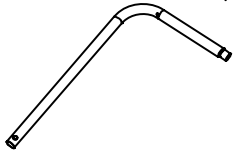
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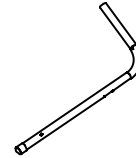
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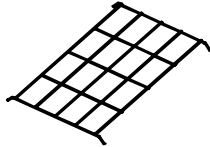
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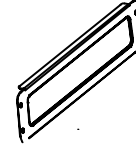
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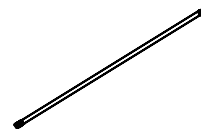
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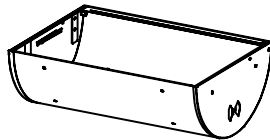
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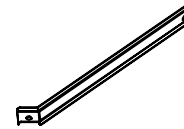
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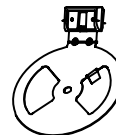
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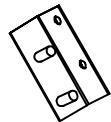
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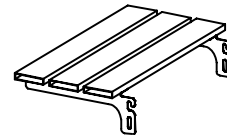
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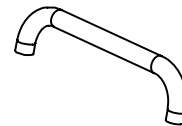
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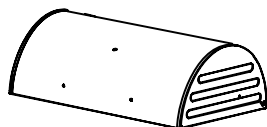
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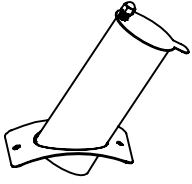
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18 X 2



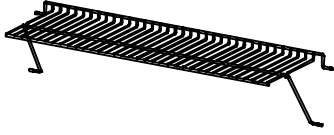
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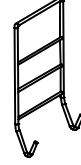
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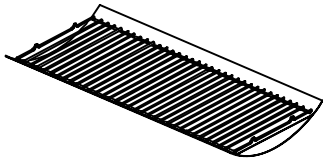
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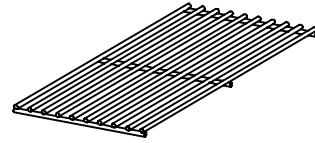
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23 X 1



24 X 3



How to... assemble the barbecue

You should have...

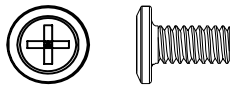
A X12



B X12



C X10



D X4



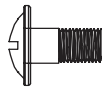
E X2



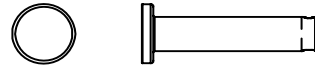
F X4



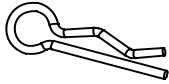
G X6



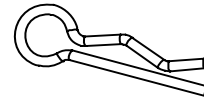
H X2



I X2



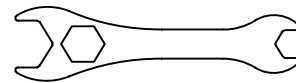
J X2



K X2



L X1



M X1



Assembling the barbecue. . .

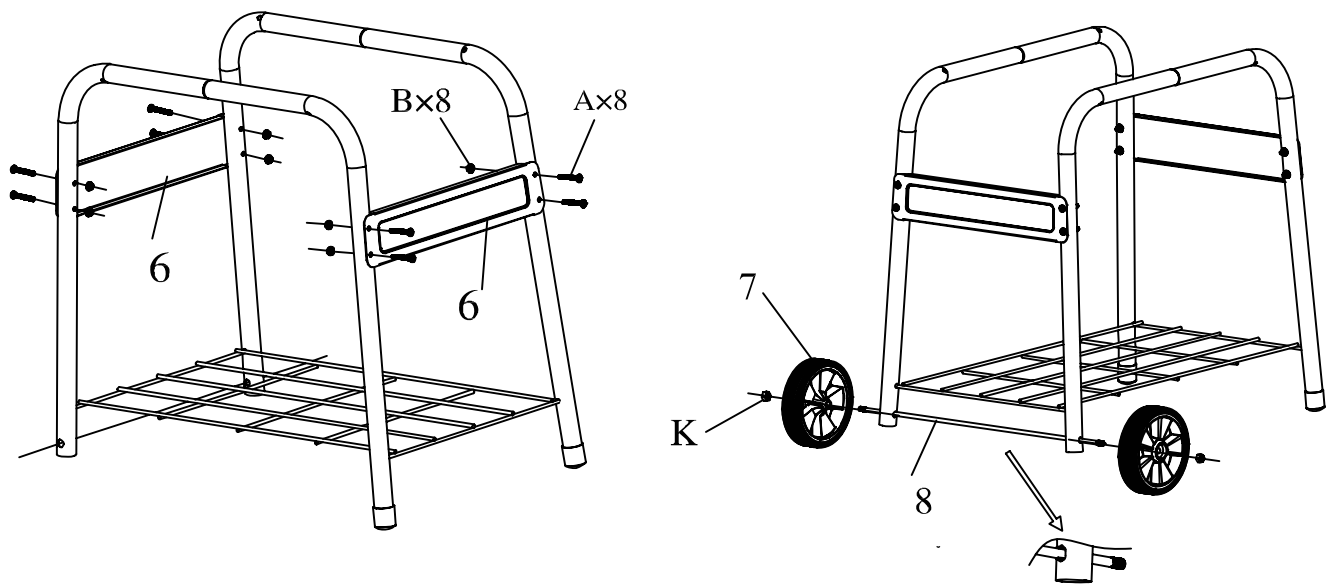
Step 1

Diagram illustrating Step 1 of the assembly process. It shows two main views and a detail inset. The first view shows two legs (1) being attached to a top bar (2) with arrows indicating the direction of assembly. The second view shows the legs (3) being attached to the other side of the top bar (4). The detail inset shows a close-up of the top bar and leg connection.

Step 2

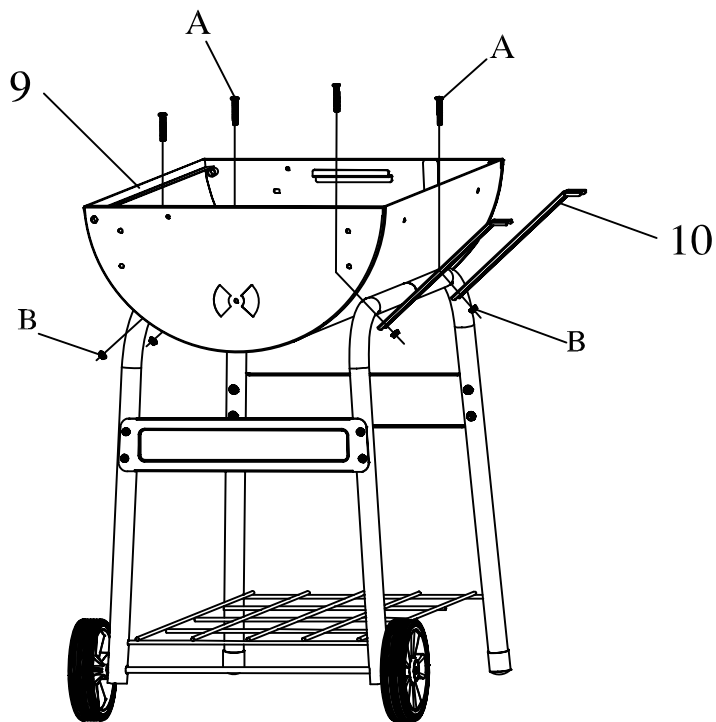
Diagram illustrating Step 2 of the assembly process. It shows a main view and a detail inset. The main view shows a grill (5) being placed between two legs (2) and (4). Arrows (1) and (3) indicate the legs being moved towards the grill. The detail inset shows a close-up of the grill being inserted into the frame.



Step 3



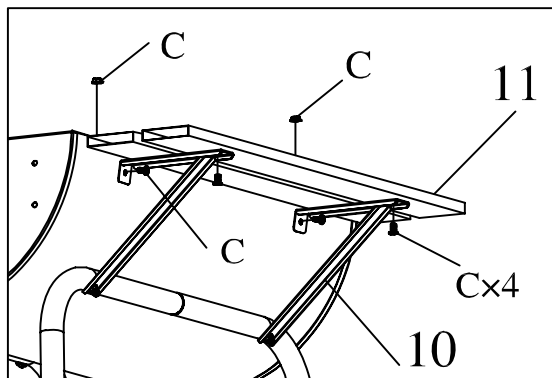
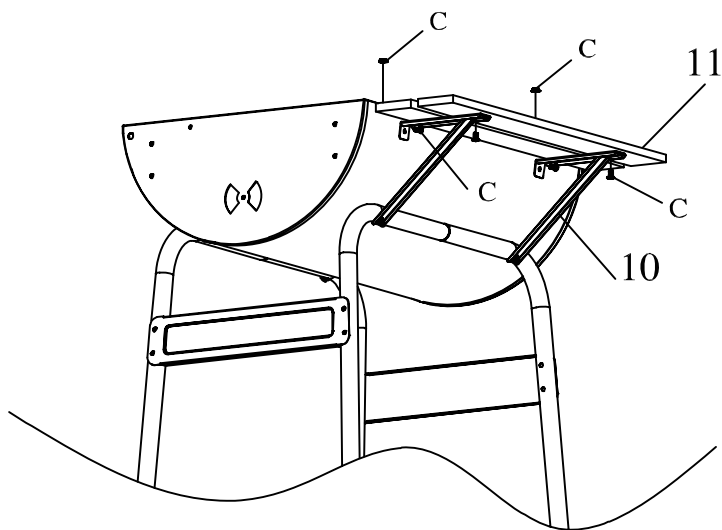
- | | | | | | | | | |
|---|---|----|---|--|----|---|--|----|
| A |  | X8 | B |  | X8 | K |  | X2 |
|---|---|----|---|--|----|---|--|----|

Step 4



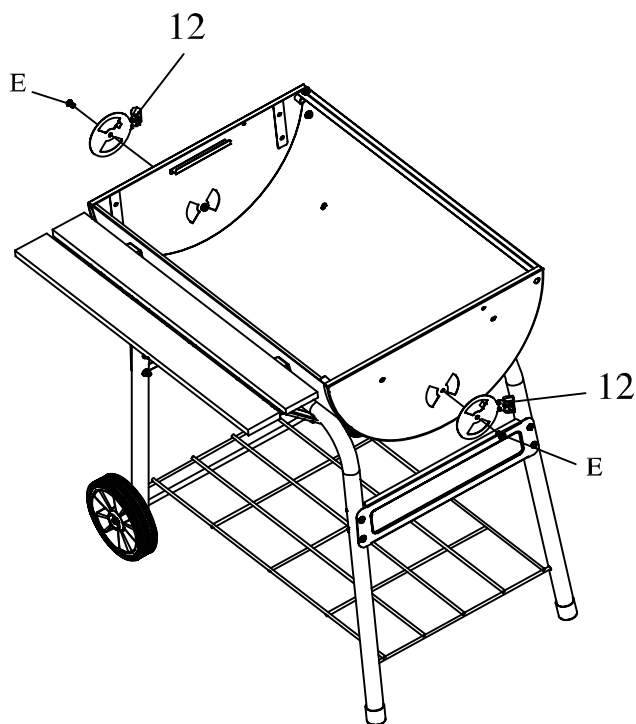
- | | | | | | |
|---|---|----|---|---|----|
| A |  | X4 | B |  | X4 |
|---|---|----|---|---|----|

Step 5



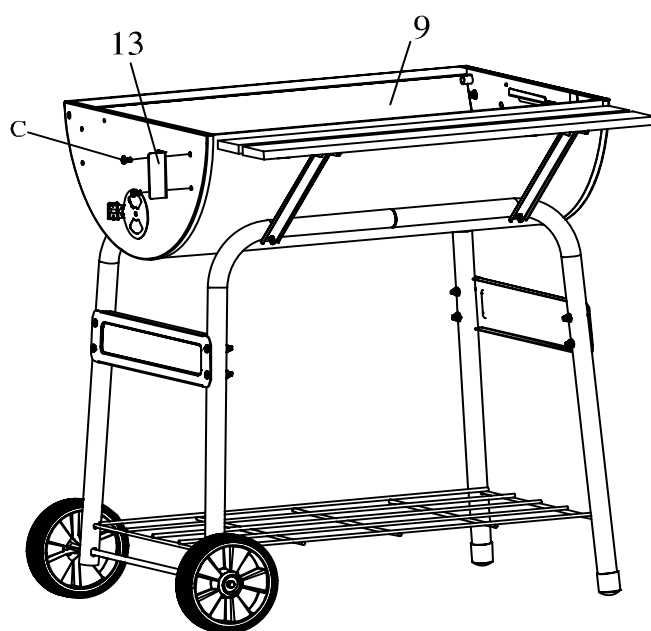
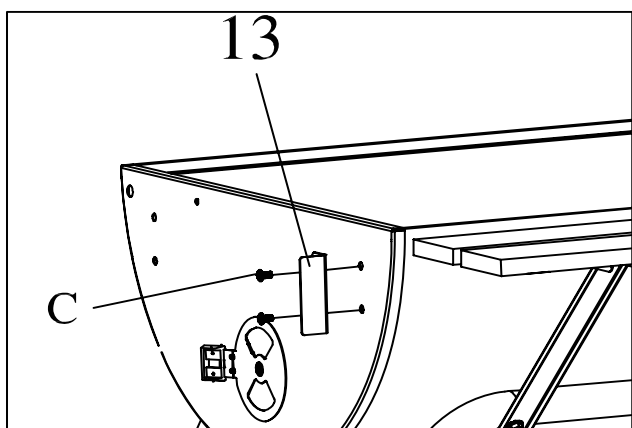
C   x 4

Step 6



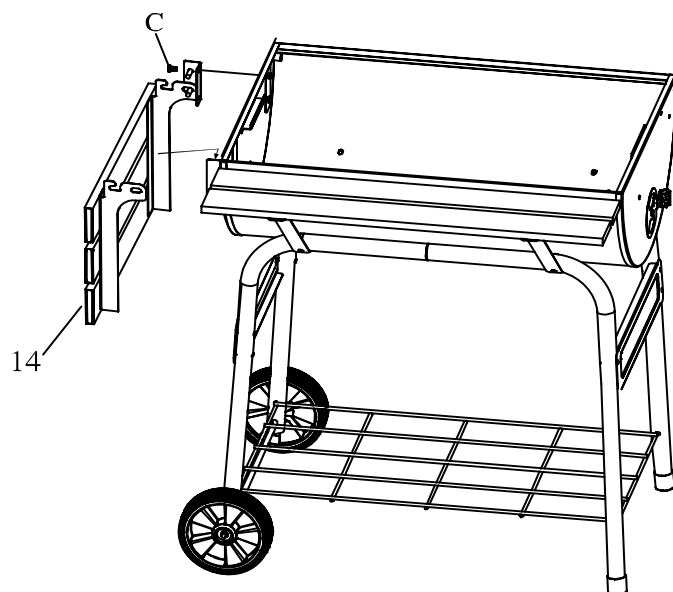
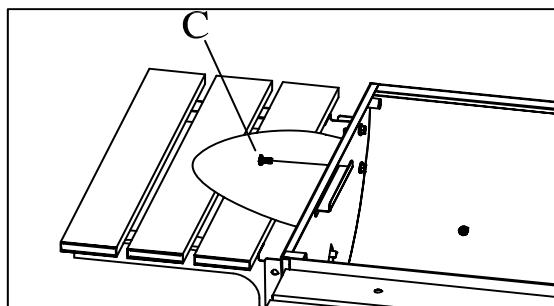
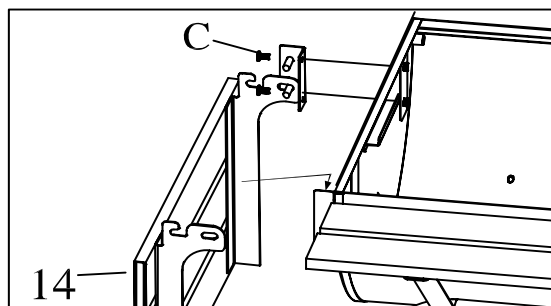
E   x 2

Step 7



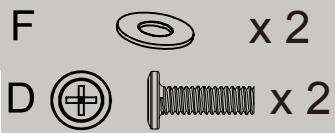
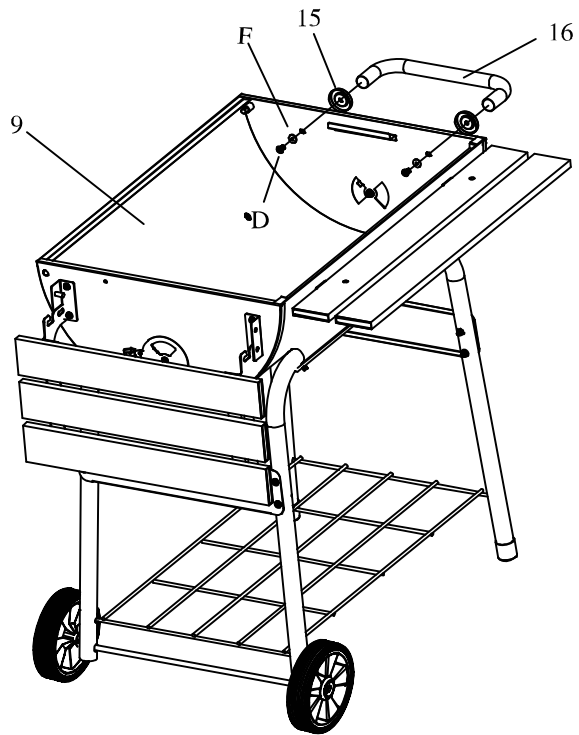
C ⊕  x 2

Step 8

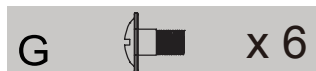
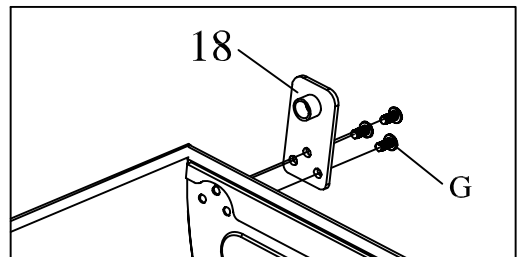
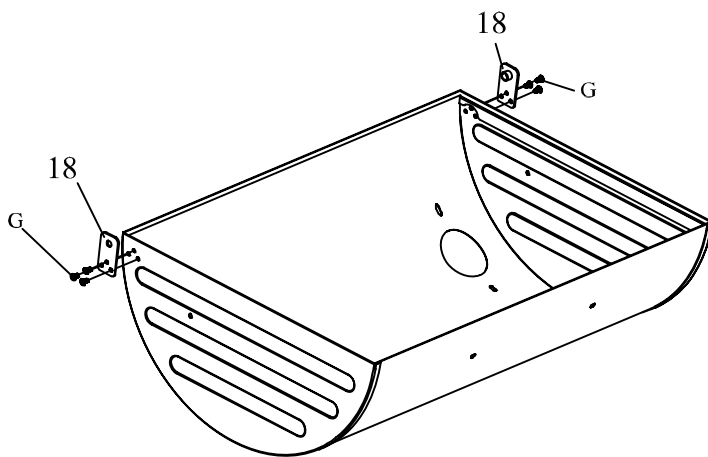


C ⊕  x 2

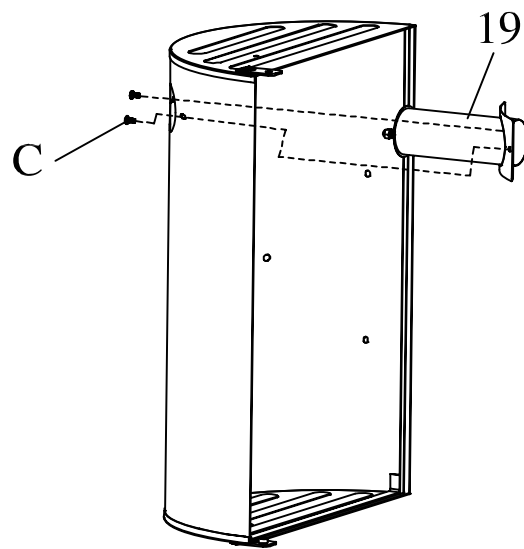
Step 9



Step 10

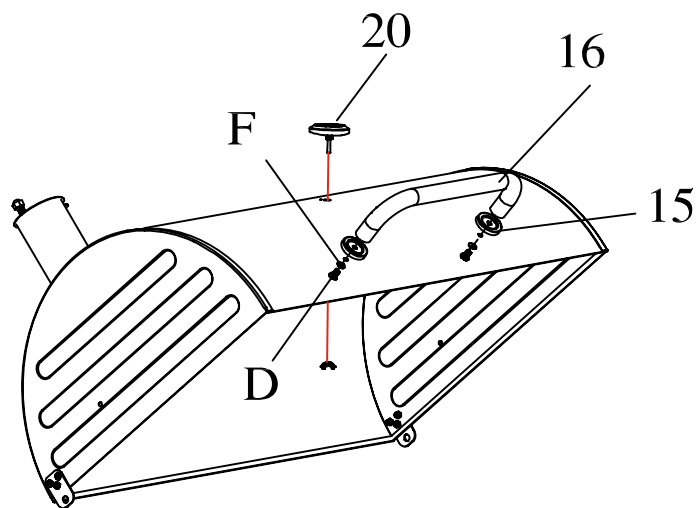


Step 11



C  x 2

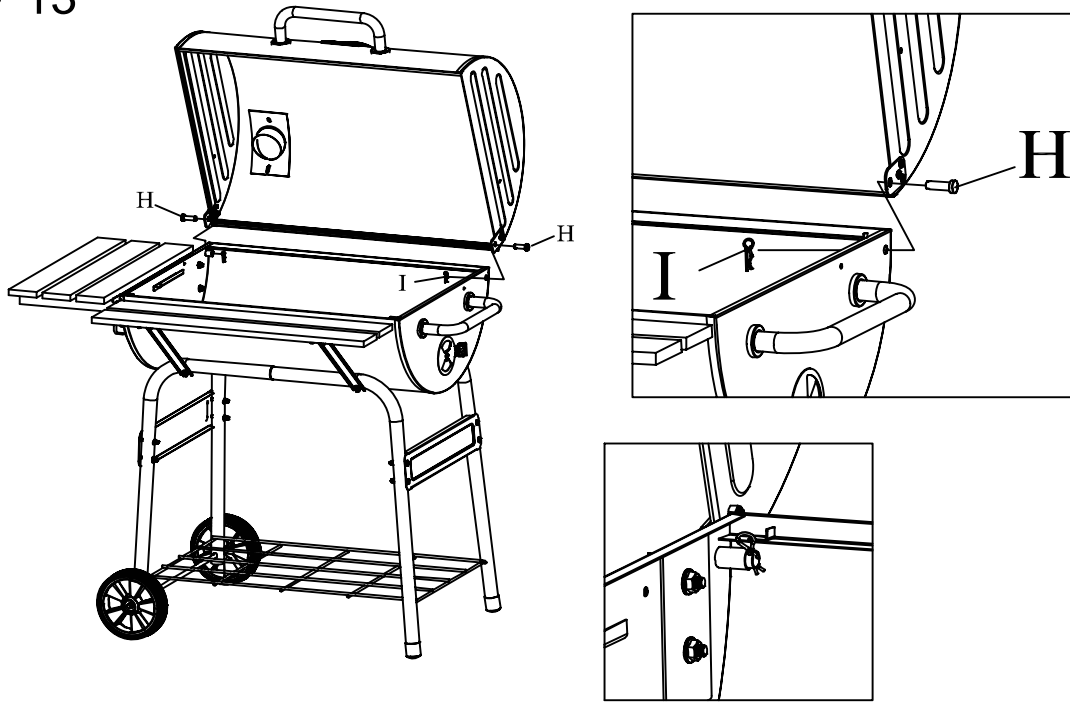
Step 12





D  x 2

F  x 2

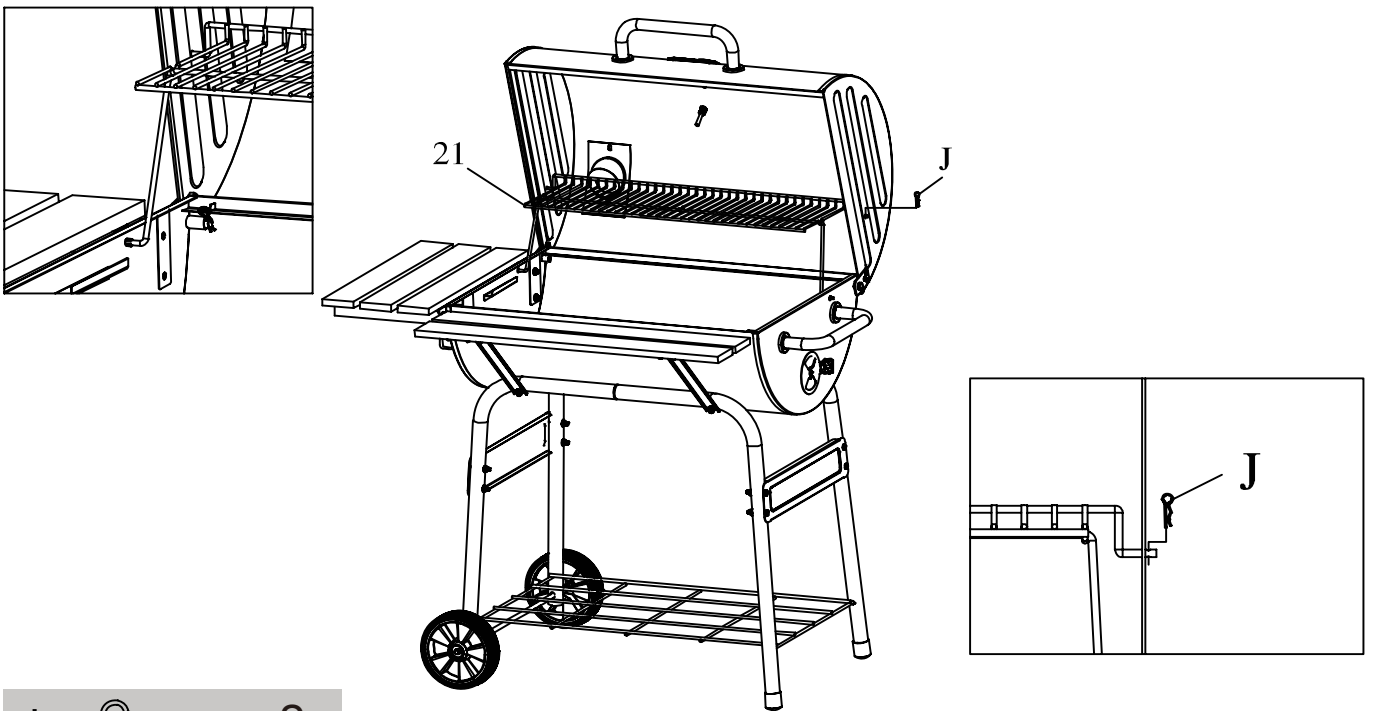
Step 13



H  x 2

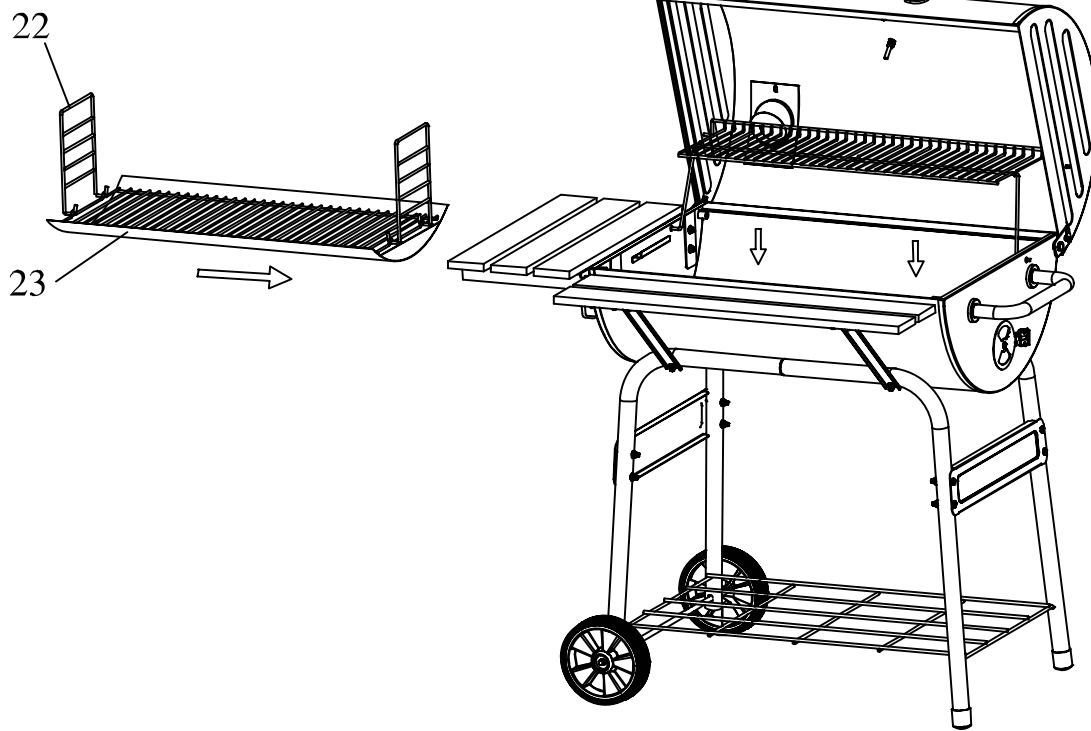
I  x 2

Step 14

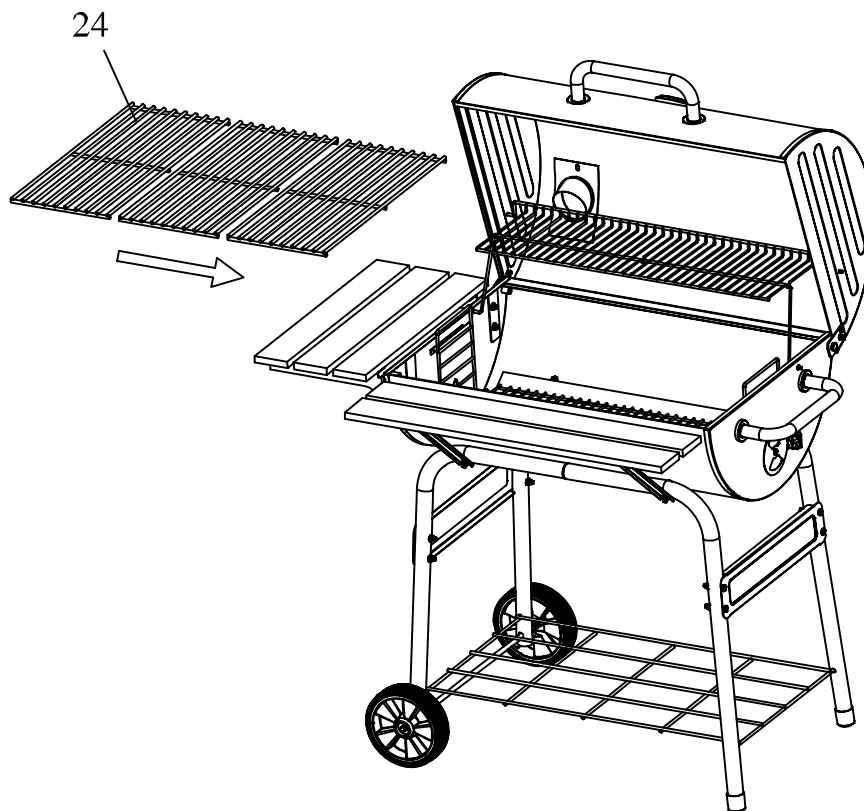


J  x 2

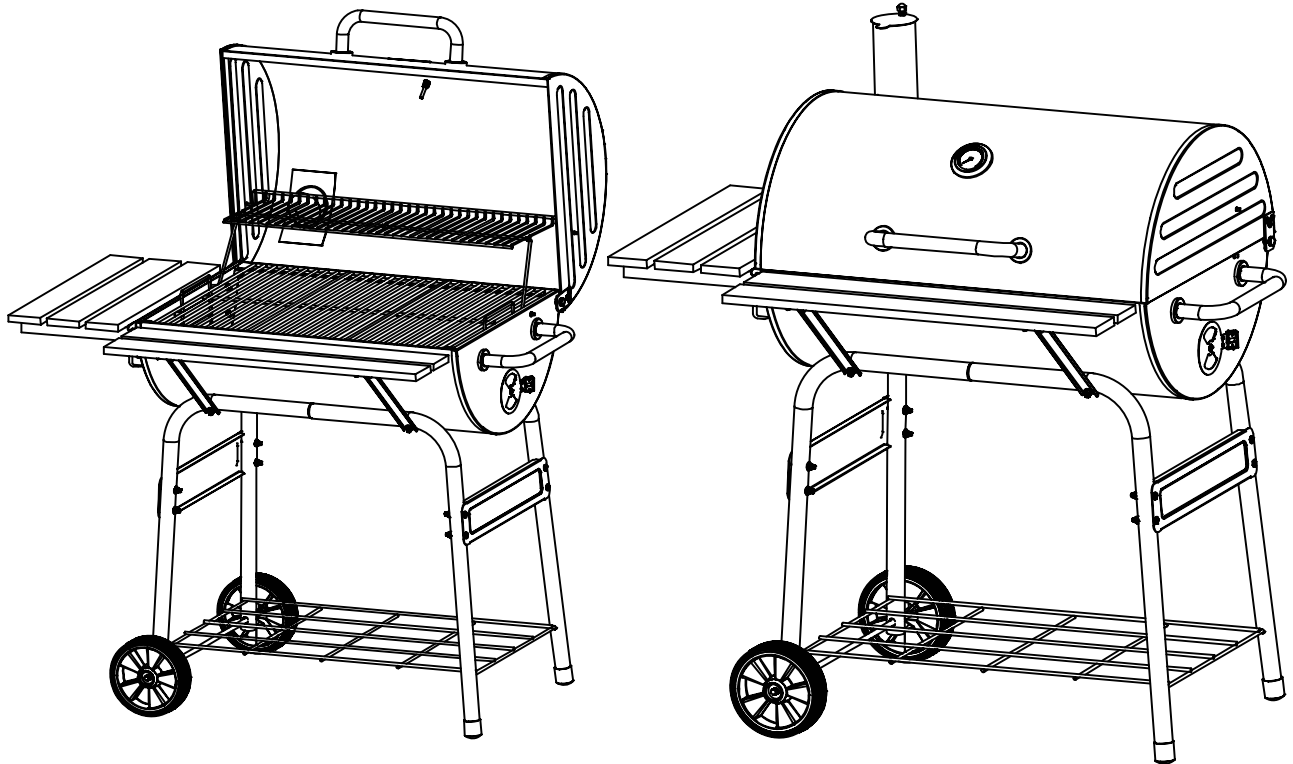
Step 15



Step 16



Step 17



How to... use your barbecue

Operating instructions...

First Use

- Remove manufacturing oils before cooking on this charcoal grill for the first time, by operating the charcoal grill for at least 16 minutes with the lid closed. This will “heat clean” the internal parts and dissipate odors.
- Make sure all labels, packaging and protective films have been removed from the charcoal grill.
- The barbecue shall be heated up and the fuel kept red hot for at least 30 min prior to the first cooking.
- We recommend to use at least 2.0 kilograms for cooking, not exceed 2.5 kilograms, quantity depends on the circumstances.
- Do not cook before the fuel has a coating of ash.

Lighting Instructions

- Check to make sure the air vents are free of debris and ash before using the charcoal grill.
- Open lid and vents.
- Make sure bottom bowl is empty.
- Remove cooking grid.
- Light per instructions on fuel package.
- Allow fuel time to ash into glowing coals before cooking.

Controlling Flare-ups

- **CAUTION:** Do not use water on a grease fire. This can cause the grease to splatter and could result in serious burns, bodily harm or other damage.
- **CAUTION:** Do not leave charcoal grill unattended while preheating or burning off food residue. If charcoal grill has not been cleaned, a grease fire can occur that may damage the product.
- **WARNING:** When cooking, fire extinguishing materials shall be readily accessible. In the event of an oil/grease fire. Use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda. Do not attempt to extinguish with water.
- Flare-ups are a part of cooking meats on a charcoal grill and adds to the unique flavor of grilling.
- Excessive flare-ups can over-cook your food and cause a dangerous situation for you and your charcoal grill.
- Excessive flare-ups result from the build-up of grease in the bottom of your charcoal grill.
- If grease fire occurs, close the lid until the grease burns out. Use caution when opening the lid as sudden flare-ups may occur.
- If excessive flare-ups occur, **DO NOT** pour water onto the flames.

Tips for better cookouts and longer grill life...

- To reduce flare-up keep charcoal grill clean, use lean cuts of meat (or trim fat) and avoid cooking on very high temperatures.
- Place delicate foods like fish and vegetables in aluminum foil pouches and indirect cook or place on upper cooking levels (warming rack).
- To avoid losing natural juices, use long handled tongs or spatulas instead of forks and turn foods over just once during cooking.
- When indirect cooking roasts and larger cuts of meat, place meat onto a roasting rack inside a heavy gauge metal pan.
- Try water pans to reduce flare-ups and cook juicier meats. Before starting coals remove cooking grids and place a heavy duty shallow pan directly on charcoal grid. Fill half way with water, fruit juices or other flavored liquids. Place coals around grid. per "Lighting Instructions", replace cooking grids and position food over the loaded pan.
- Enhance food flavors by using wood chips in smoker boxes or aluminum foil pouches. Follow the wood manufacturer's instructions.
- Rotisseries, charcoal grill baskets, vertical poultry holders and other accessories can enhance your experiences, reduce cooking times and aid in clean-up.
- Clean cooking grids and racks after every use with a quality charcoal grill brush designed for your grid material. Wear protective gloves and gently remove the build-up while grids are hot.
- Allow charcoal grill to fully cool after every use. Then protect clean cooking grids with a light coat of cooking oil, clean out all ashes, wipe outside surfaces with a suitable kitchen cleaner and protect surfaces with a quality cover that is properly fits your charcoal grill.
- Watch barbecue themed TV shows or purchase related barbecue cook books to learn helpful and interesting tips.

How to... look after your barbecue

- All cleaning and maintenance should be done when charcoal grill is cool (about 45 minutes) and with the fuel supply removed.
- DO NOT clean any charcoal grill part in a self cleaning oven. The extreme heat will damage the finish.
- Abrasive cleaners will damage this product.
- Never use oven cleaner to clean any part of charcoal grill.
- Wipe surfaces clean with mild dishwashing detergent or baking soda
- For stubborn surfaces use a citrus based degreaser and a nylon scrubbing brush.
- Rinse clean with water.
- Keep charcoal grill covered when not in use to help prevent rust.
- Applying a light coat of vegetable oil or vegetable oil spray to the interior surfaces of the charcoal grill can help prevent rust. Do Not coat charcoal grate of bottom bowl.