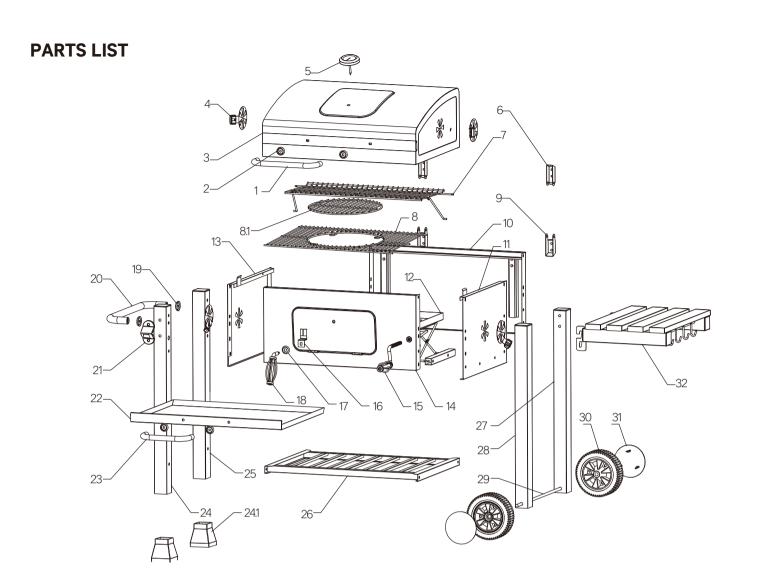


BBQ-Homebase-BB03024A-IM-21x29.7cm lucy 20181137 20181029

\* PDF仅供参考,请勿用于印刷,印刷请用AI档.



# Before using the product

After unpacking and before every use, check whether the product shows any signs of damage. Should this be the case, do not use the item and notify your retailer.

Before assembly, please read through the safety information in this operating manual carefully. Only by doing so will you be able to use all of the functions safely and reliably. Keep the operating manual and pass it on to any third party that might own the barbecue after you

# Components - parts.

1. Handle for lid		x1	4. Air vent		x4
2. Lid handle base	Ó	х4	5. Thermometer	Q	×1
3. Lid		×1	6. Upper hinge	0	x2

# Components - parts

	1		1		
7. Warm grid		x1	15. Lifting handle		x1
8. Outer cooking grill		×1	16. Carbon door bar		x1
8.1 Inner cooking grill		×1	17. Carbon door handle base	$\bigcirc$	x1
9. Lower hinge		x2	18. Carbon door handle		x1
10. Body back plate		×1	19. Pulling handle base		x2
11. Body right plate	*	×1	20. Pulling handle		x1
12. Charcoal bowl		×1	21. Bottle openner	e la	x1
13. Body left plate	*	×1	22. Ash pan		x1
14. Body front plate		×1	23. Handle for ash pan		x1

24. Front long leg	( <del>::</del>	x1	28. Front wheel leg	() <u> </u>	X1
241 Leg cup		x2	29. Wheel axle	••	x1
25. Back long leg	( <del></del>	x1	30. Wheel		x2
26. Bottom plate		x1	31. Wheel cap		x2
27. Back wheel leg	() <u>··</u> <u>· ·</u> )	x1	32. Right side table		x1

# Component - fittings

Please check you have all the fittings listed below.

Note: The quantities below are the correct amount to complete the assembly. In some cases, more fittings may be supplied than are required.

A. M6 x12	()mm	×27	J. D6	0	x7
B. M5 ×10	()mmm	x4	K. M6		x4
C. D5	0	x4	L. M6 ×40		x4
D. D5		x4	M. M6 x35		x4
E. M5		x4	N. M6 ×16		x4
F. M10		x2	O. D6 x35		x2
G. M6 x70		x2	P. M6 x18		x4
H. D1.4		xЗ	Q. Washer M6		x1
I. M5 x30		x1			

# Intended use

Use this barbecue to heat, cook and grill food.

This barbecue is intended exclusively for private, outdoor use and not for indoor or commercial use.

Only use the item as described in this operating manual. All other uses are considered improper and can lead to material damage or even to personal injuries.

The manufacturer accepts no liability for damages caused by improper use.

# For your safety Signal symbols

### DANGER: High risk!

A

Failure to observe the warning can lead to potentially fatal injuries.

ATTENTION: Moderate risk!



Disregarding this warning can lead to property damage.

# CAUTION: Low risk!

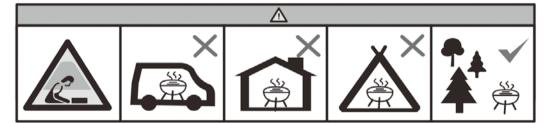
Facts that should be respected when handling the product.

### **GENERAL SAFETY INSTRUCTIONS**

- To be observed with each use:
- Do not use indoors!
- WARNING! Do not use spirits or petrol for lighting or relighting!
- Use only firelighters complying to EN 1860-3!
- WARNING! This barbeque will become very hot; do not move it during operation!
- WARNING! Keep children and pets away!

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

5



Do not cook before the fuel has a coating of ash.

# Safety instructions

DANGER: Fire hazard!



A Live coals and barbecue components get very hot during operation and can start fires.

• It is essential that you have a fire extinguisher and first-aid kit ready and be prepared for an accident or fire.

- Place the barbecue on an even, horizontal, secure, heat-resistant and clean surface.
- Set up the barbecue with at least 1 metre clearance from highly-flammable materials, such as awnings, wooden patios or furniture.
- Do not move the barbecue during use.
- Ignite the charcoal only in a sheltered location.
- Fill the barbecue with a maximum of 1.35kg of charcoal.
- Some foods produce flammable fats and juices. Clean the barbecue regularly, preferably after each use.
- Only tip out the ash once the charcoal has completely burned out and cooled down.

### DANGER: Risk of burning and accidents!

A This product is not intended for use by persons (incl. children) with limited physical, sensory, or mental capacities or lacking experience and/or lacking knowledge.

• Such persons must be informed about the dangers of the product and supervised by a person responsible for their safety.

- Any modifications to the product represent a large safety risk and are forbidden. Do not undertake any unauthorised interventions yourself. In case of damages, repairs or other problems with the barbecue, contact your local store.
- Keep children and pets away from the product. The barbecue, the charcoal, and the barbecue meat become very hot during use. Any contact can result in serious burns.
- Keep sufficient distance from the hot parts, since any contact can lead to severe burns.
- Always wear oven or barbecue gloves when grilling.
- Use only long-handled utensils with heat-resistant grips.
- Do not wear any clothing with wide sleeves. Tie back long hair.
- Use only firelighters complying to EN 1860-3. • Let the barbecue cool down completely before cleaning and/or storage.

### DANGER: Risk of explosion!

A Flammable liquids that are poured on the embers can cause flash flames or explosions.

Never use flammable liquids, such as petrol or spirits.

• Nor put pieces of charcoal soaked in flammable liquid onto the embers.

### DANGER: Risk of poisoning!

When burning charcoal, barbecue briquettes, etc., carbon monoxide is formed. This gas is odourless and can be fatal in enclosed spaces!

Use the grill outdoors only!

#### **DANGER: Health risk!**



Do not use any decolourants or thinners to remove stains. These are harmful to health and must not come into contact with food.

### DANGER: Risks to children!



• Do not let children play with the packaging films. Remove before assembly and dispose of safely. • Make sure that children do not put any small assembly parts into their mouths. They could swallow the parts and choke on them.

### DANGER: Risk of injury!

A Both the barbecue and individual parts may have some sharp edges.

• Be careful with individual parts to prevent accidents and/or injury during assembly and wear protective gloves if necessary.

- Do not set up the barbecue near entryways or high-traffic areas.
- Always exercise extreme caution while grilling. If distracted, you can lose control of the product.

### ATTENTION: Risk of injury!



6

A During use, the screws can loosen slowly and impair the barbecue's stability.

Check the tightness of the screws prior to each use. If necessary, tighten all of the screws again to ensure the barbecue is standing securely.

#### **ATTENTION: Risk of damage!**

Use a non-abrasive cloth or pad and clean with hot soapy water. Do not use scouring pads or powders, as they can permanently damage the finish.

# Assembly Preparation DANGER: Risk of injury!

Failure to follow these instructions can lead to problems and risks while using the barbecue. Follow all of the assembly instructions listed here:

First, read through the assembly instructions completely.
Allow yourself enough time for assembly and find an even working space of two to three square metres.

 $\ensuremath{\mathsf{3.Small}}$  parts, such as handles, will probably be preassembled.

# Required tools

1 x Phillips screwdriver 1 x Adjustable spanner

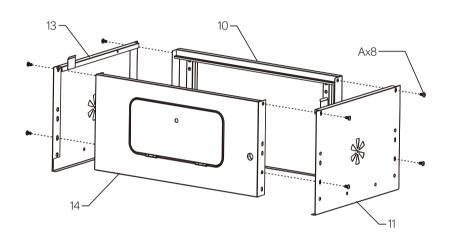
# Assembling the BBQ

### Unpack BBQ

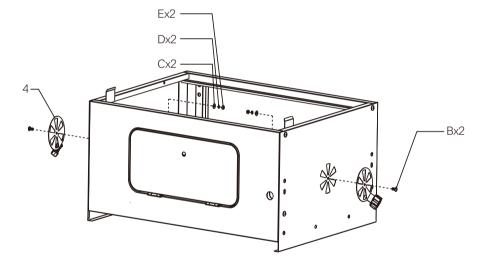
Unpack the barbecue and safely dispose of all packaging materials. Keep the packaging materials out of the reach of children and dispose of them according to regulations after assembly.

Take the following steps to assemble the barbecue.

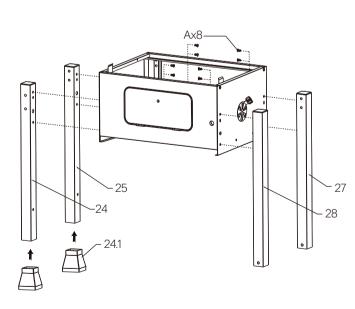
### Step 1

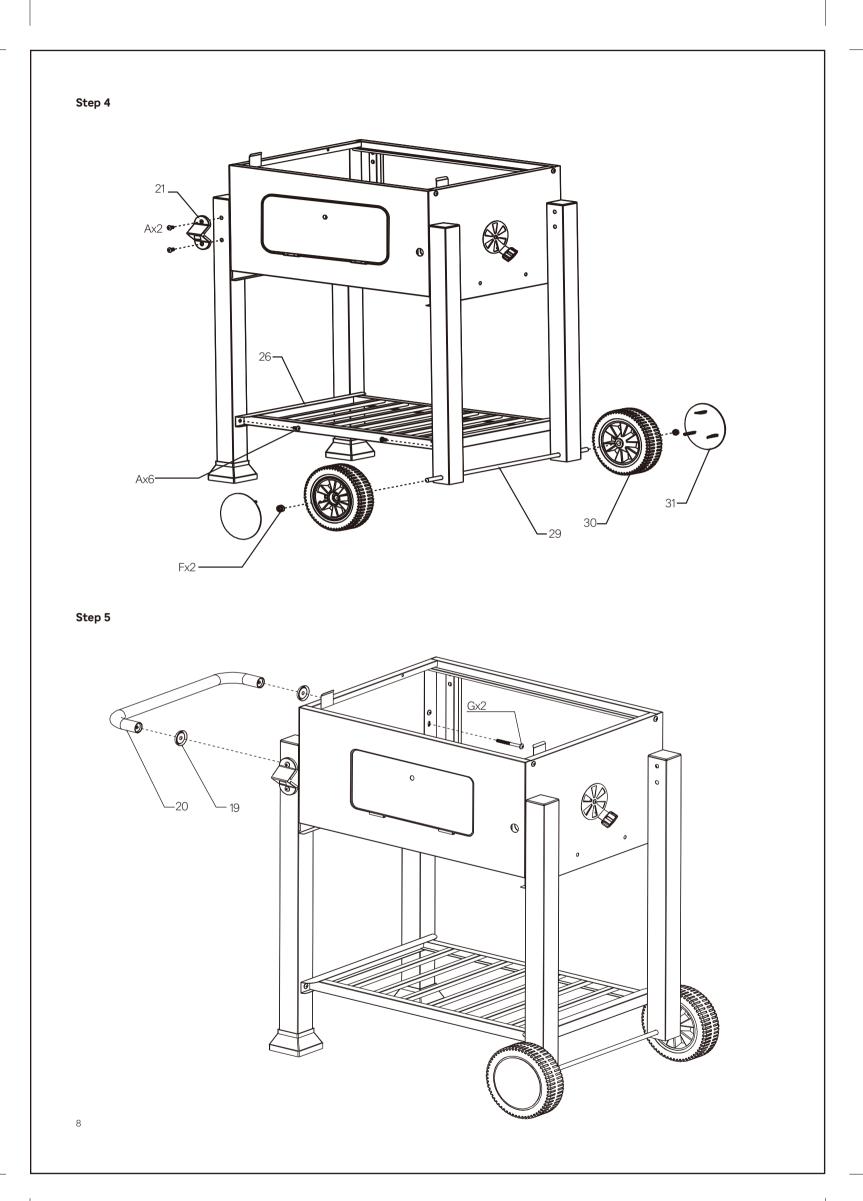


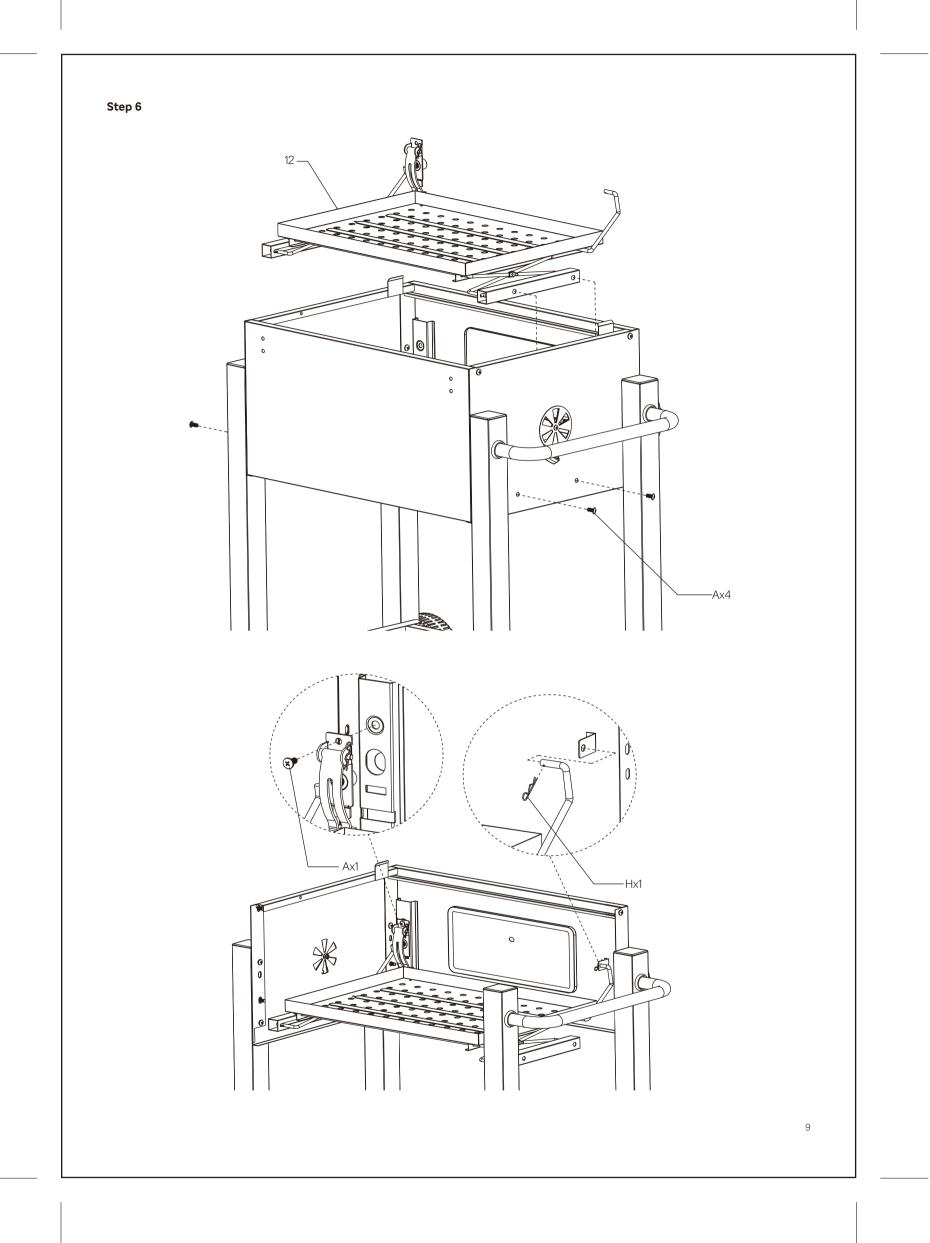


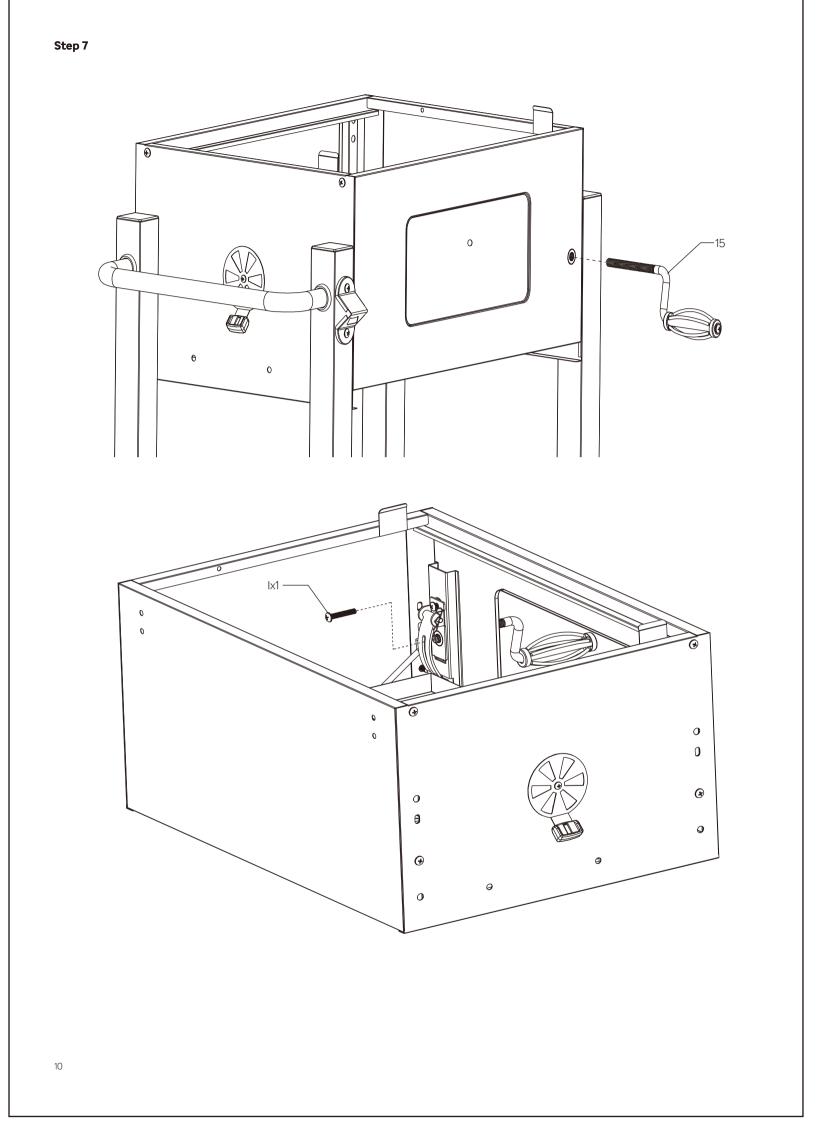


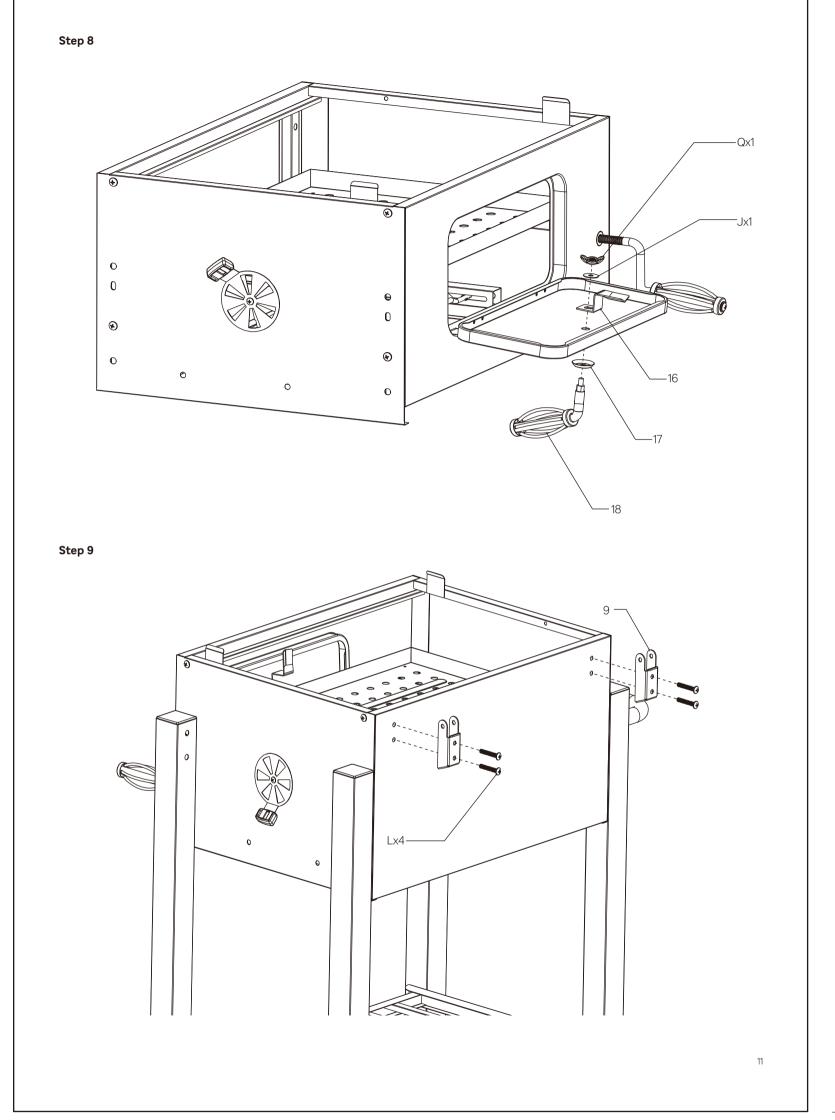
Step 3

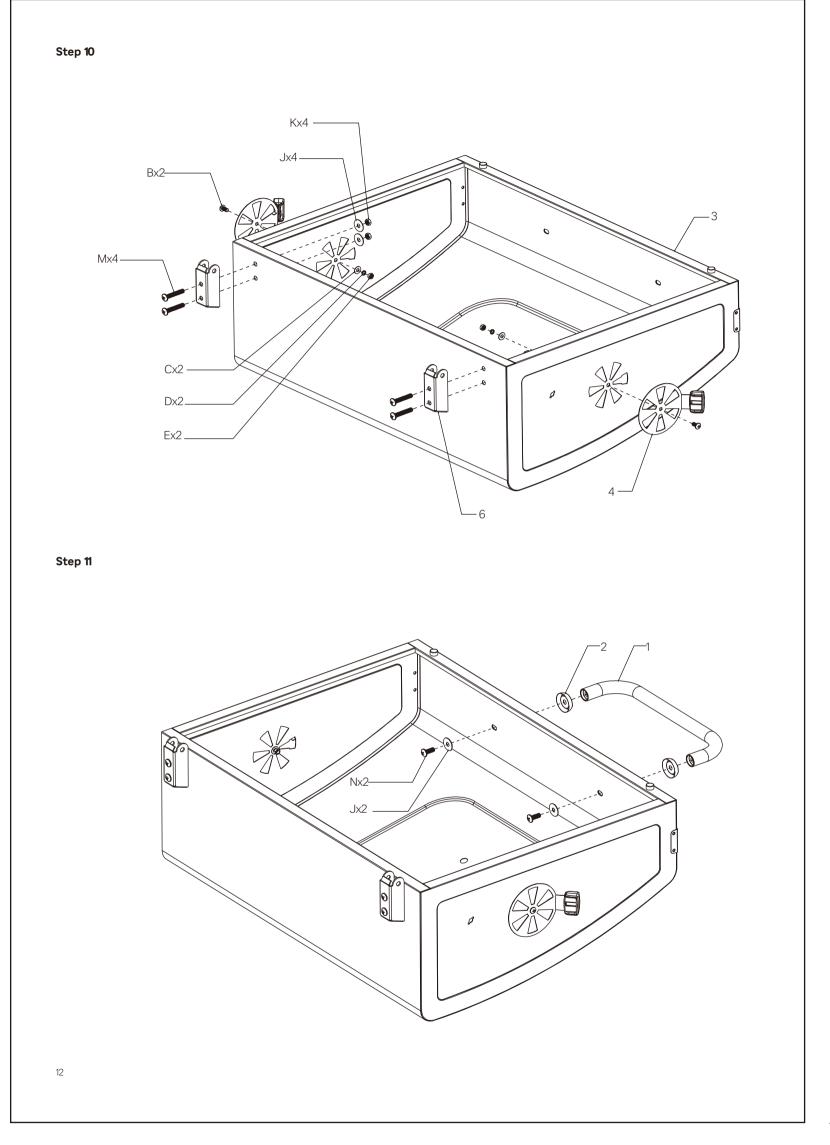


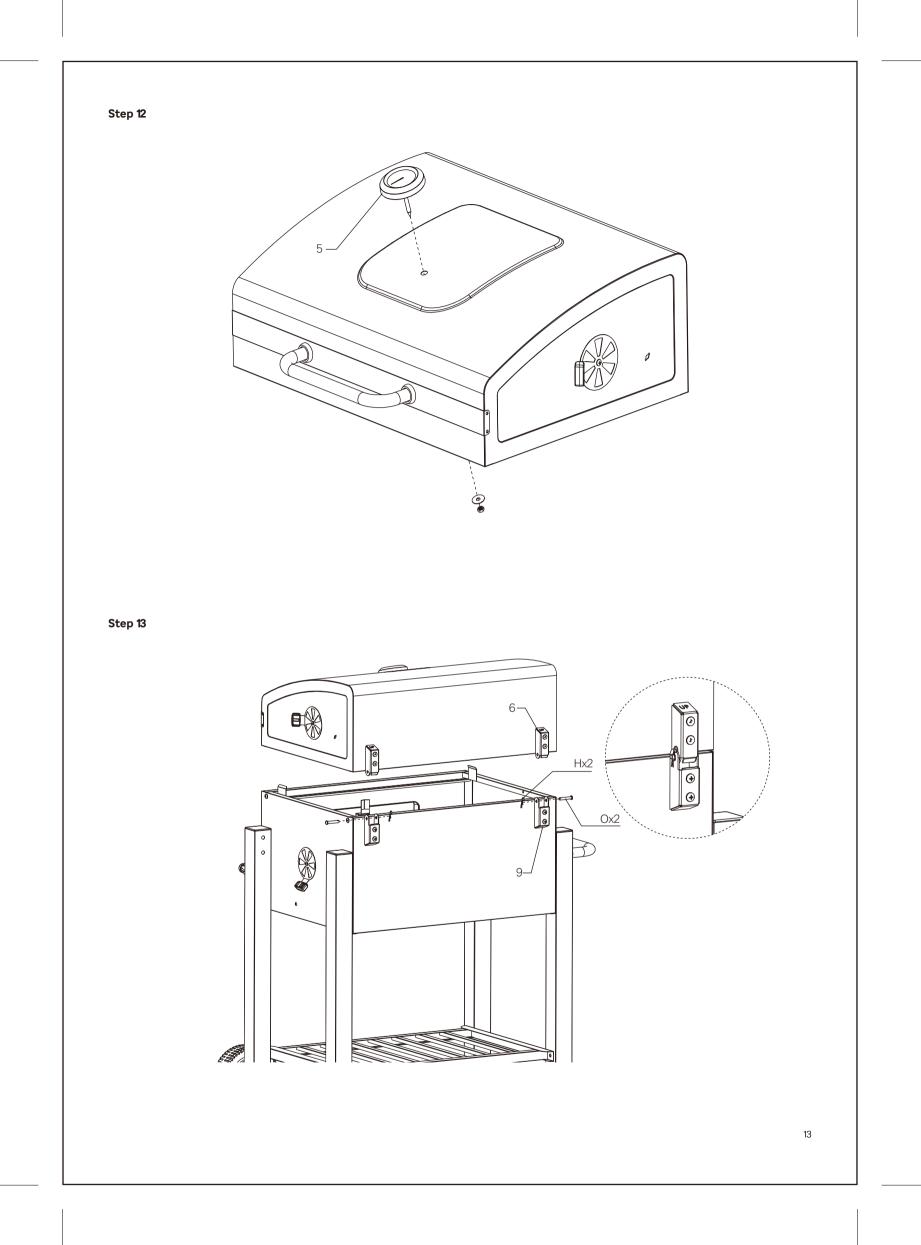


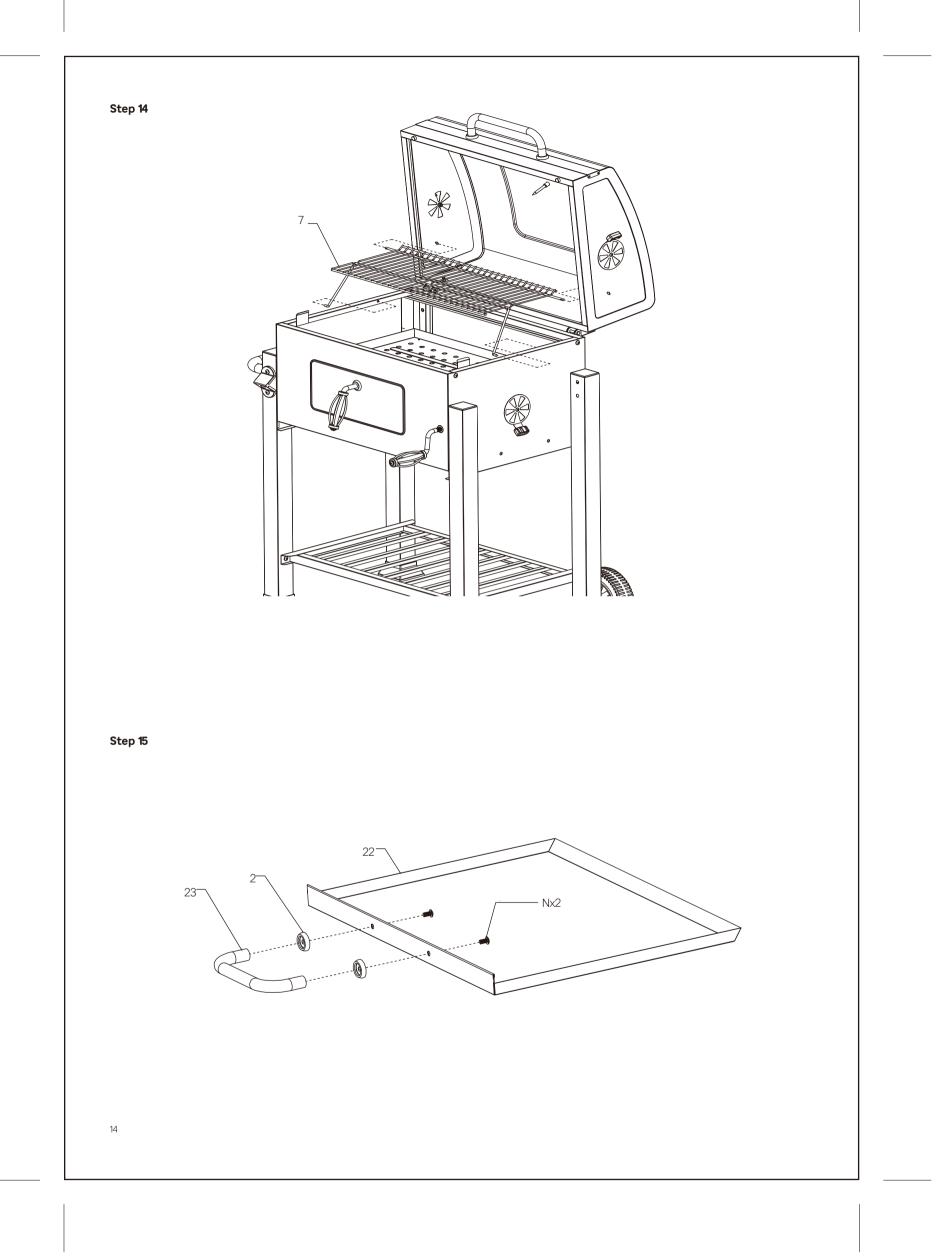


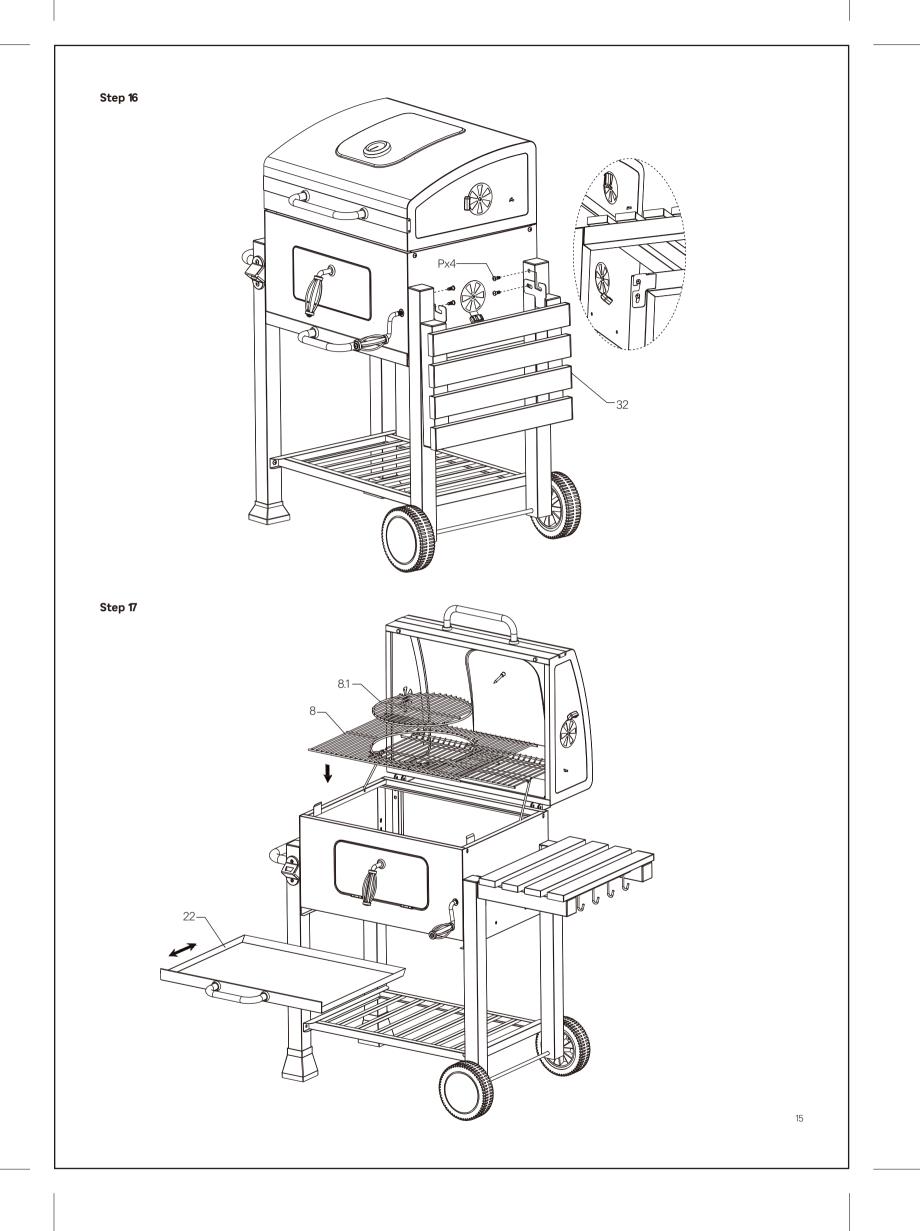












### Setting up the BBQ ATTENTION: Risk of damage!

During use, the screws can loosen slowly and impair the BBQ's stability.

- Check the stability of the screws prior to each use. If necessary, tighten all of the screws again to ensure the barbecue is standing securely.
- When using the grill, please protect the floor and surrounding walls from possible soiling, e.g. through fat splashes.

• Before use, place the barbecue on an even, sturdy surface outdoors.

#### Before grilling

Prior to first use, wash the cooking grill and the warming grid with warm soapy water.

#### **Pre-firing**

Before you use the barbecue for the first time, it needs to be conditioned (prefired) for at least 1-2 hours at a temperature of 100°-200°C.

This is necessary in order to make the inside ready for barbecuing and to burn in the heat-resistant paint on the outside. During the pre-firing, the lid should not be completely closed.

Only close the lid completely for a few minutes at the end.

ATTENTION: During the pre-firing, the temperature must not exceed 260  $^\circ \text{C}.$ 

### Operation

#### DANGER: Risk of burning!

The barbecue, the charcoal and barbecue meat become very hot during use. Any contact can result in serious burns.

• Keep sufficient distance from the hot parts, since any contact can lead to severe burns.

- Always wear oven or barbecue gloves when grilling.
- Use only long-handled utensils with heat-resistant grips.
- Do not wear any clothing with wide sleeves. Tie back long hair.
- Use only fire lighters or special fluid lighters compliant with EN 1860-3 as firelighters.
- When using the grill, please protect the floor and surrounding walls from possible soiling, e.g. through fat splashes.
- 1. Open the lid and remove the cooking grill (8).
- 2. Place 2-3 solid firelighters in the middle of the charcoal grate. Pay attention to the manufacturer's instructions on the packaging. Light the firelighters with a match.
- 3. Layer a maximum of 1.35kg of charcoal around the firelighters.
- 4. Prior to first use, the barbecue must be pre-fired for a minimum 1-2 hours. See section 'Before grilling' above.
- 5. As soon as the charcoal is glowing, spread it evenly over the charcoal bowl (12). To do this, use a suitable fireproof tool with a long, fireproof handle.
- 6. Put the barbecue grate in place and adjust the charcoal grate to the desired height using the lifting handle (15).
- 7. Only place the barbecue meat on the grate when the charcoal is covered with a bright layer of ash. A plate with the barbecue meat can be set down on the right side table (32). barbecue utensils, barbecue gloves, and other barbecue accessories can be hung on the hooks underneath the right side table.
- 8. Leave the lid open or closed according to the type of barbecue meat. If a longer cooking time is needed for the meat, it is recommended that the lid (3) be closed. The thermometer located on the lid shows the temperature in the cooking chamber. Ensure that the temperature for a particular barbecue meat does not get too high, otherwise the meat could burn.
- 9. Control the temperature in the cooking chamber using the air vent on the sides of the lid and of the body.

#### Maintenance and Cleaning

Your grill is made of high-quality materials. To clean and maintain the surfaces, please heed the following instructions:

#### DANGER: Risk of burning!

- Let the grill cool down completely before cleaning.
- Only tip out the ash when the fuel has completely burned out.

#### DANGER: Health risk!

Do not use any decolourants or thinners to remove stains. These are harmful to health and must not come into contact with food.

#### ATTENTION: Risk of damage!

🗥 Use a non-abrasive cloth or pad and clean with hot soapy water. Do not use scouring pads or powders, as they can permanently damage the finish.

- Let the fuel burn out completely after grilling. This eases the cleaning effort by burning away excess fat and barbecue residues.
- Pull out the ash pan (22) and empty out the cold ash. It is very important that you remove the ash before moisture combines with the cold ash. Ash is saline and, in a moist condition, will attack the inside of the ash pan. Thus, over years the ash pan can sustain damage through rust.
- Clean the barbecue regularly, at best after every use.
- Remove the barbecue grate and clean it thoroughly with soapy water. Then dry it off thoroughly.
- Use a wet sponge to remove loose residue from the grill.
- Use a soft, clean cloth for drying. Do not scratch the surfaces when wiping them dry.
- In general, clean the inner and outer surfaces with warm soapy water.
- Tighten all screws before every use to guarantee the stability of your barbecue at all times.
- Protect your barbecue from persistent weather conditions. Since it is manufactured from steel, it will eventually rust. Clean possible rust spots and repair them with oven paint or paint that is heat resistant up to at least 600°C.

• IMPORTANT: The barbecue should always be stored somewhere where it is protected from moisture.

# WARNING!

Every care has been taken in the production process to eliminate sharp edges on your grill. Please handle the parts with care so as to avoid accidents or injury during assembly and when in use.

### Take careful note before use

Always select a safe and level location in a place suited for a charcoal barbecue. Do not transport the grill when it is still hot. It is dangerous to attempt to operate the grill with liquid fuels.

It is recommended that the barbecue should be heated up and the fuel kept red hot for at least 30 minutes prior to your first cook. The maximum amount of charcoal weight in the firebox is approxiately 1.35kg.

#### The correct ignition procedures

Place three or four lighting blocks in the centre of the barbecue firebox and light with a match. Place pieces of charcoal around each burning block. Add more charcoal as required, in a pyramid formation. When burning is established, spread the fuel out evenly.

### Tips on lighting charcoals

Heap charcoal pieces into a pyramid in the firebox.

Position dry charcoal lighters evenly through this pyramid of charcoal. Light the pyramid using a match.

Do not cook before the fuel has a coating of ash.

Oil grilling skewers with a little vegetable oil and begin your barbecue.

#### Warning

Always wear gloves when moving the grill; the cooking grid handles can become very hot during a barbecue. When preparing food or placing charcoal, always wear barbecue mitts. Always use barbecue tools with long, heat-resistant handles.

### WARNING! Keep children and pets away.

Use outdoors only!

Never leave a barbecue unattended!