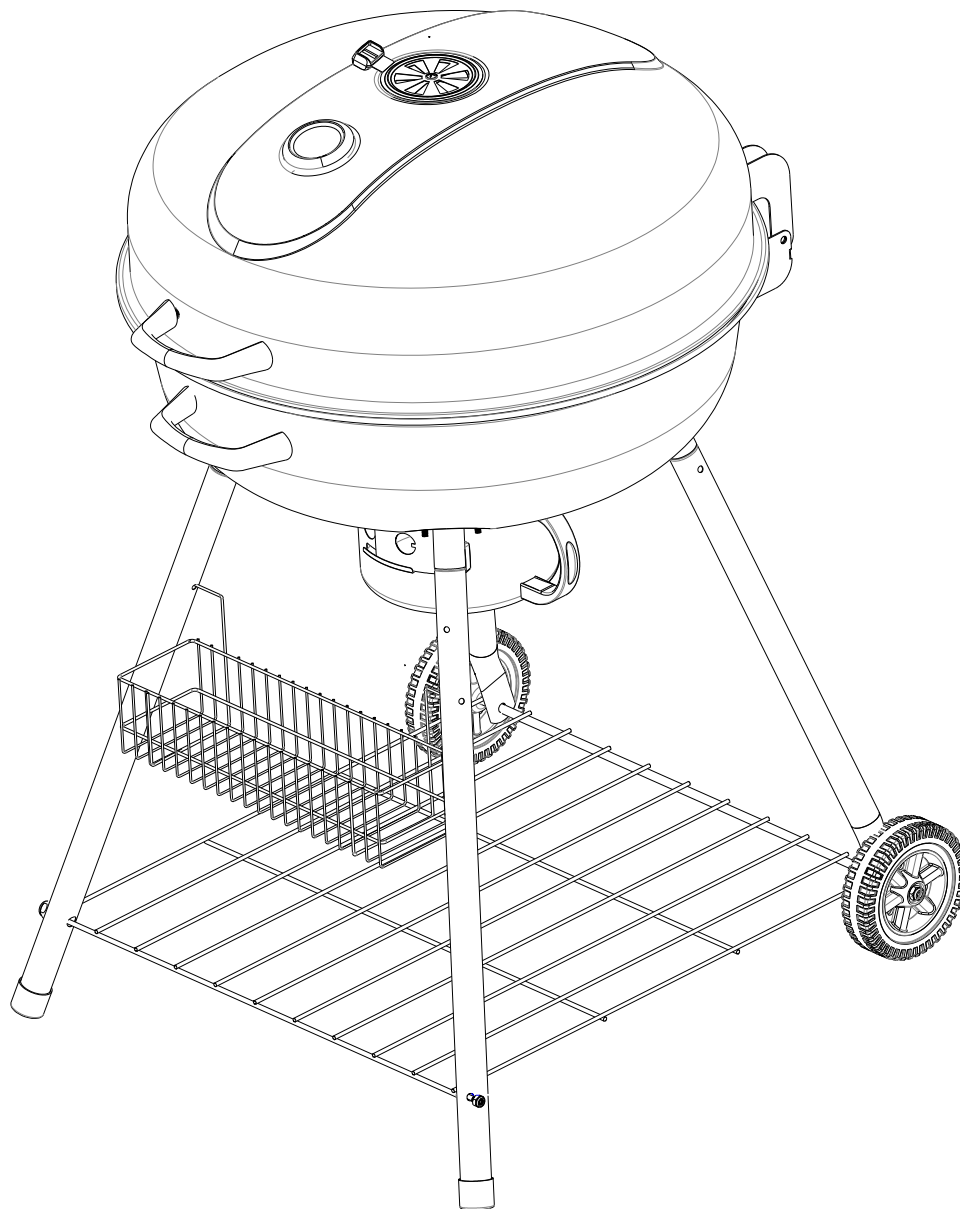


# 66 CM KETTLE BBQ

Assembly Instructions - Please keep for future reference

2901365



## Dimensions

Width - 70cm  
Depth - 77cm  
Height - 110cm

**Important – Please read these instructions fully before starting assembly**

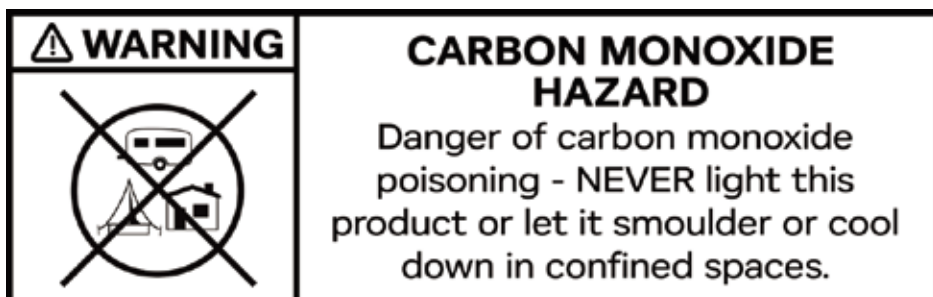
If you need help or have damaged or missing parts, call the **Customer Helpline: 08456 400800**



# Safety and Care Advice

## Important – Please read these instructions fully before starting assembly

- Retain these instructions for future reference.
- For Outdoor Use Only. DO NOT use indoors. Place in a well-ventilated area.
- DO NOT use the barbecue in high wind.
- Do not use within 1m of any flammable structure or under any combustible surface.
- This barbecue will become very hot, do not move it during operation.
- Do not use indoors!
- Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3!
- Keep children and pets away.
- Check you have all the components and tools listed on pages 4 and 5.
- Make sure you have enough space to layout the parts before starting.
- 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.
- DO NOT wear loose clothing around a barbecue while in use or hot.
- Do not use aerosols near this barbecue.
- Do not store flammable materials near this barbecue.
- Modification of the barbecue may be dangerous, is not permitted and will nullify any warranty.
- Failure to follow the instructions in this manual could result in serious injury or property damage.
- Never take out the charcoal grid while in use.
- DO NOT move the barbecue once the barbecue is lit.
- Never dismantle this appliance while in use or hot.
- If you have any queries regarding these instructions, contact your local dealer.
- Dispose of all packaging carefully and responsibly.
- Burning of solid fuels produces poisonous gases, WHICH CAN KILL! Therefore, never use this appliance indoors or bring indoors if not TOTALLY extinguished.



## Installation - Selecting a Location

- This barbecue is for outdoor use only and should be placed in a well-ventilated area on a safe and even surface.
- Take care to ensure that it is not placed UNDER any combustible surface.
- The sides of the barbecue should NEVER be closer than 1 metre from any combustible surface.
- Keep this barbecue away from any flammable materials!



# Safety and Care Advice

## How to start your BBQ

Warning: whilst every effort has been made in the manufacture of your barbeque to remove any sharp edges, care should be taken in handling to avoid accidental injury.

- Make sure the assembly instructions have been followed correctly.
- Set the barbecue up in a suitable position, on a level surface away from areas likely to catch fire. The base of the barbecue will get hot so ensure it stands on a suitable surface.
- Use Charcoal and a suitable lighting method:

### Method 1-Charcoal & Lighting Fluid/Gel

- a) Set up your barbecue in a safe place. Place enough charcoal in the bowl to a depth of 3-5 cm.
- b) Carefully apply the lighting fluid/gel over the charcoal. Take care not to spill any fluid/gel on your hands or clothes.
- c) If using lighting fluid, wait for 30 seconds to allow the liquid to soak into the charcoal.
- d) DO NOT light the charcoal if you have spilled fluid or gel onto your clothes. Light the charcoal using a long taper or safety lighter. The charcoal will then burn for a period with flames.
- e) When the flames die down check the charcoal is beginning to glow red. If your coals are going out you should open all the vents and allow to cool down before trying to apply more liquid.  
CAUTION: Apply the lighting fluid/gel carefully in small amounts. Over application can be dangerous.
- f) DO NOT squirt liquid onto burning charcoal.
- g) After lighting, the fire should be ready for cooking in 30-40 minutes, or when even grey ash is visible by day, or an even red glow is visible by night.

### Method 2 - Lighting Blocks

- a) Place three or four Lighting Blocks in the centre of the barbecue bowl and light with a match.
  - b) Place pieces of charcoal around each burning block. Add more charcoal as required, in a pyramid formation.
  - c) When burning is established, spread the fuel out evenly. After lighting, the fire should be ready for cooking in 30-40 minutes, or when even grey ash is visible by day, or an even red glow is visible by night.
- Make sure that the cooking grill is fully located into the grill supports so that the cross bar supports lock behind the retaining edges.
  - When the charcoal is alight, the smoke and flames have died down and the charcoal has an even layer of grey ash, rake the charcoal into a level layer in the hearth.
  - Small quantities of charcoal may be added on top of the charcoal layer prior to cooking to extend cooking time.
  - To help prevent food sticking, apply a thin coating of cooking oil to the grill prior to cooking.
  - ALWAYS WEAR HEAT RESISTANT GLOVES WHEN HANDLING THE BARBECUE.
  - The fire bowl has a capacity of maximum 0.5 kg barbecue charcoal.



# Safety and Care Advice

## Care and Maintenance

- To make it easier to clean your barbecue after use line the fire bowl with aluminum cooking foil, shiny side up. Remember to leave ventilation holes clear by piercing the foil where necessary. This process will lengthen the life of your barbecue and reflect the heat more efficiently on to the food.
- Charcoal is available in lump wood form (large irregular pieces) and as briquettes (uniformly sized pieces).  
As a guide lumpwood charcoal is the best in barbecues for quickly cooked foods such as sausages and burgers whilst briquettes are more suitable for a roast as they burn longer and hotter.
- It is not advisable to completely fill the fire bowl as the barbecue may become far too hot to cook successfully. As a guide a 3kg bag of charcoal in a 43cm (17") diameter barbecue should last for at least 2 full barbecue fires.
- If the fire flares up due to dripping fat then douse the flames lightly with a fine water spray.
- When you have finished cooking never pour cold water directly on the coals to extinguish them as this may damage your barbecue. Use old cinder, sand or a fine water spray.
- Empty the bottom bowl of ashes when they are completely cold.
- 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. Protect the barbecue with a cover or store inside. Do not leave your barbecue outside unprotected.

## Food Safety

- Thoroughly defrost frozen meat and poultry in the refrigerator before cooking. Keep raw meat and poultry separate from cooked foods
- Ensure that the grill is thoroughly cleaned before cooking and lighting the barbecue.
- Always wash hands after handling raw meat and poultry, before handling any ready to eat food.
- Wipe and disinfect surfaces that have been in contact with raw meat and poultry.
- When barbecuing meat and poultry, make sure the barbecue is really hot. Place the larger, thicker portions furthest away from the most intense heat to ensure thorough cooking without burning and turn regularly.
- Use separate utensils for handling raw meat/poultry and cooked food on the barbecue, or wash them thoroughly between use.
- To check whether meat, particularly poultry, is cooked, pierce the flesh with a skewer or fork; the juices should run clear. Ensure the product is piping hot throughout.

### ATTENTION!

**This barbecue will become very hot, do not move it during operation.  
Do not use indoors!**

### CAUTION!

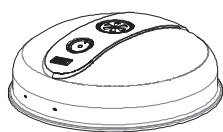
**Do not use spirit, petrol for lighting or re-lighting!  
Use only firelighters complying to EN 1860-3.  
Keep children and pets away.**

**Note:** if required the next page can be cut out and used as reference throughout the assembly. Keep this page with these instructions for future reference.

# Components

If you have damaged or missing components,  
call the **Customer Helpline: 08456 400800**

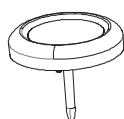
Please check you have all the panels listed below



1 Lid x 1



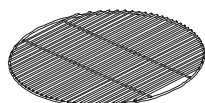
2 Lid Vent x 1



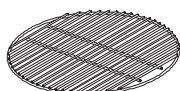
3 Temperature Gauge x 1



4 Handle x 2



5 Cooking grate x 1



6 Charcoal grate x 1



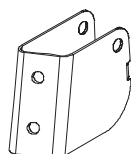
7 Upper Hinges-Left x 1



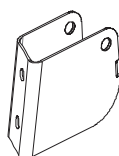
8 Upper Hinges-Right x 1



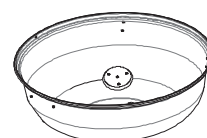
9 Warming Rack x 1



10 Lower Hinges-Left x 1



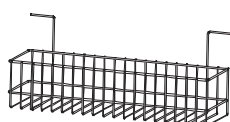
11 Lower Hinges-Right x 1



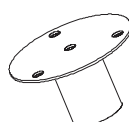
12 Bottom Bowl x 1



13 Ash Catcher x 1



14 Condiment Rack x 1



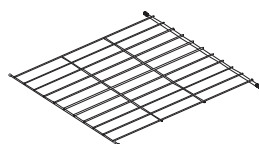
15 Leg Connector x 4



16 Stationary Leg x 2



17 Wheel Leg x 2



18 Wire Shelf x 1



19 Wheel x 2




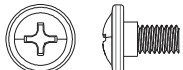
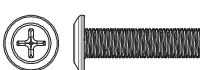






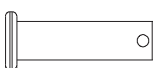
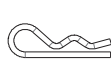


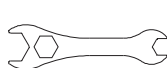
20 Ash Catcher Handle x 1



# Components - Fixings

Please check you have all the fixings listed below

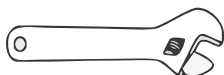
**Note:** The quantities below are the correct amount to complete the assembly. In some cases more fittings may be supplied than are required.

<b>A</b>  M6*13 Screw x 24	<b>B</b>  M5*10 Screw x 1	<b>C</b>  M6*33 Screw x 4
<b>D</b>  M6 Nut x 22	<b>E</b>  M5 Wing Nut x 1	<b>F</b>  Aluminum Washer -M6(Small) x 14
<b>G</b>  Flat washer-M10 x 2	<b>H</b>  M8 Lock nut x 2	<b>I</b>  M10 Lock nut x 2
<b>J</b>  Hinge Pin x 2	<b>K</b>  Cotter Pin x 2	<b>L</b>  Aluminum Washer -M6(Big) x 16
<b>M</b>  Screwdriver x 1	<b>N</b>  M6/M8/M10 Hex Wrench x 1	

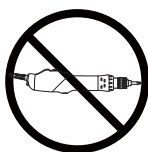
## Tools required (Not Included)



Phillips screwdriver  
(medium & large)

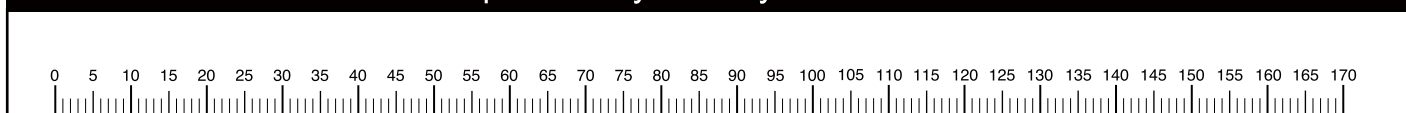


Adjustable  
wrench



• We do not recommend the use of power drivers **for inserting screws**, as this could damage the unit. Only use hand screwdrivers.

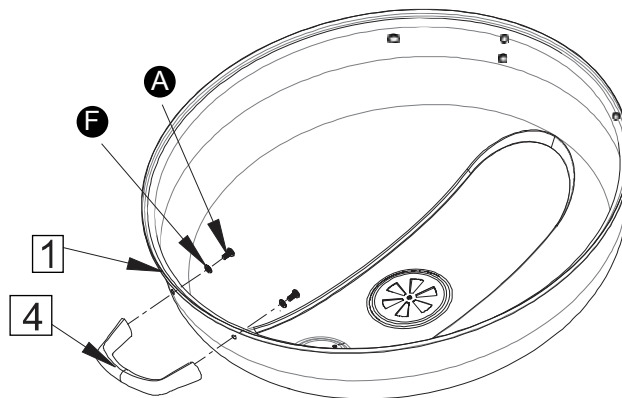
## Ruler - Use this ruler to help correctly identify the screws



# Assembly Instructions

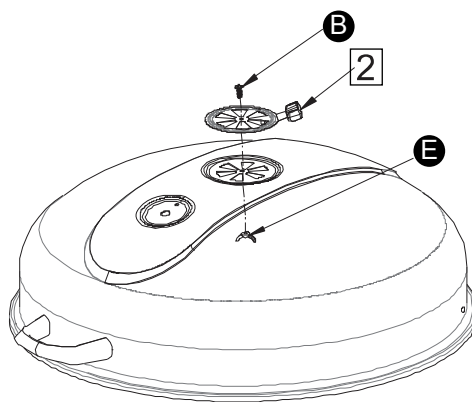
## Step 1

Attach handle **4** to lid **1** with two M6x13 screw **A**, two aluminum washers **F**. Tighten with screwdriver.



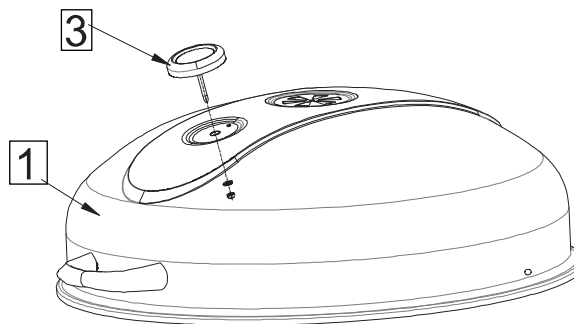
## Step 2

Attach lid vent **2** to lid with one M5x10 screw **B** and one M5 wing nut **E** as shown. Tighten screw and nut with screwdriver.



## Step 3

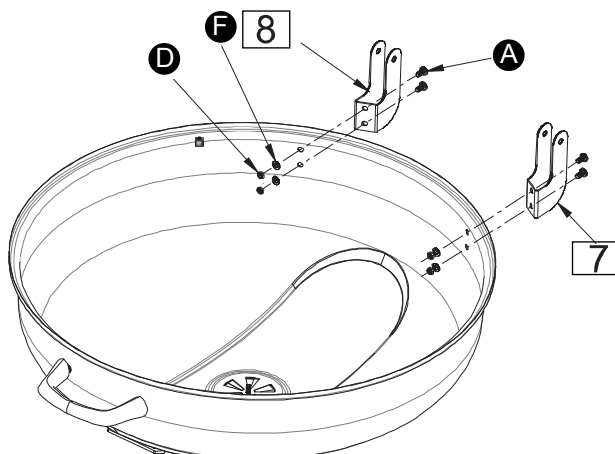
3-1: Unscrew the nut from Temperature Gauge **3**.  
3-2: Attach the Temperature Gauge **3** to the front of lid **1** and tighten with the nut again.



## Step 4

4-1: Align upper hinges **7** & **8** with lid.

4-2: Attach upper hinges to lid with four M6x13 screws **A**, four aluminum washers **F**, and four M6 nuts **D**. Partially tighten screws and nuts with screwdriver and wrench.  
**NOTE: DO NOT** tighten fully until step 10.

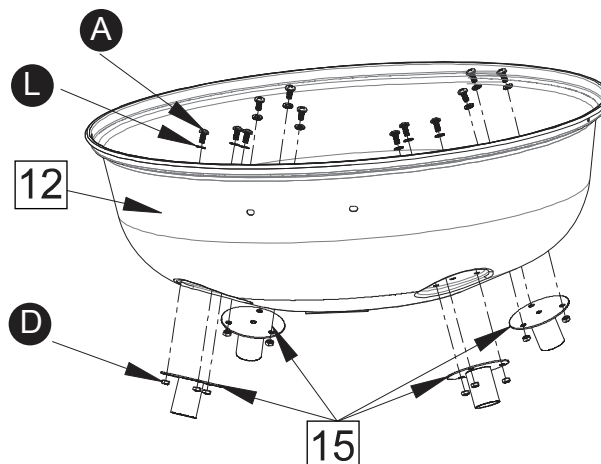




# Assembly Instructions

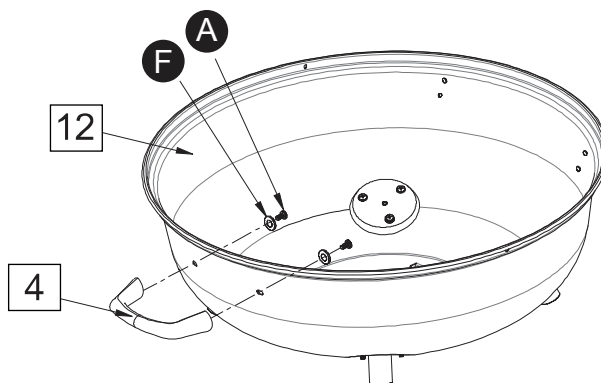
## Step 5

Attach the leg connector **15** to bottom bowl **12** with twelve M6x13 screws **A**, twelve Aluminum washer **L** and twelve nuts **D**. Tighten with screwdriver and hex wrench



## Step 6

Attach handle **4** to bottom bowl **12** with two M6x13 screws **A**, two aluminum washer **F**. Tighten with screwdriver.

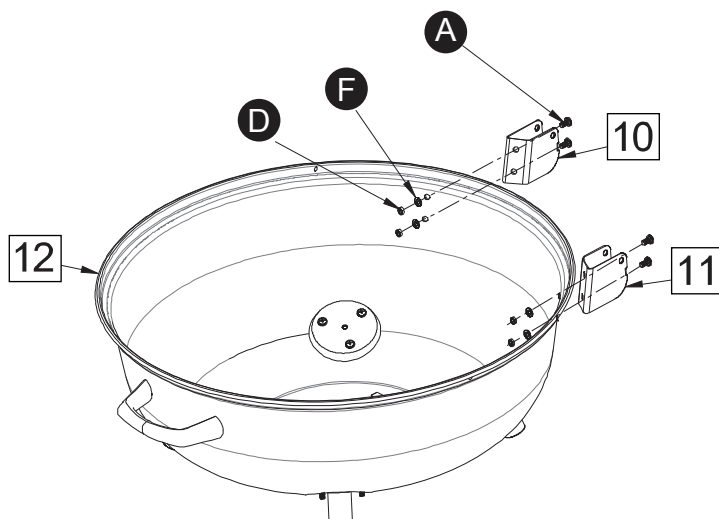


## Step 7

**7-1:** Align lower hinges ( **10** and **11** ) with bottom bowl **12**.

**7-2:** Attach lower hinges to bowl with four M6x13 screws **A**, four aluminum washers **F**, and four M6 nuts **D**. Tighten with screwdriver and wrench.

**NOTE: DO NOT** tighten completely until Step 10.





# Assembly Instructions

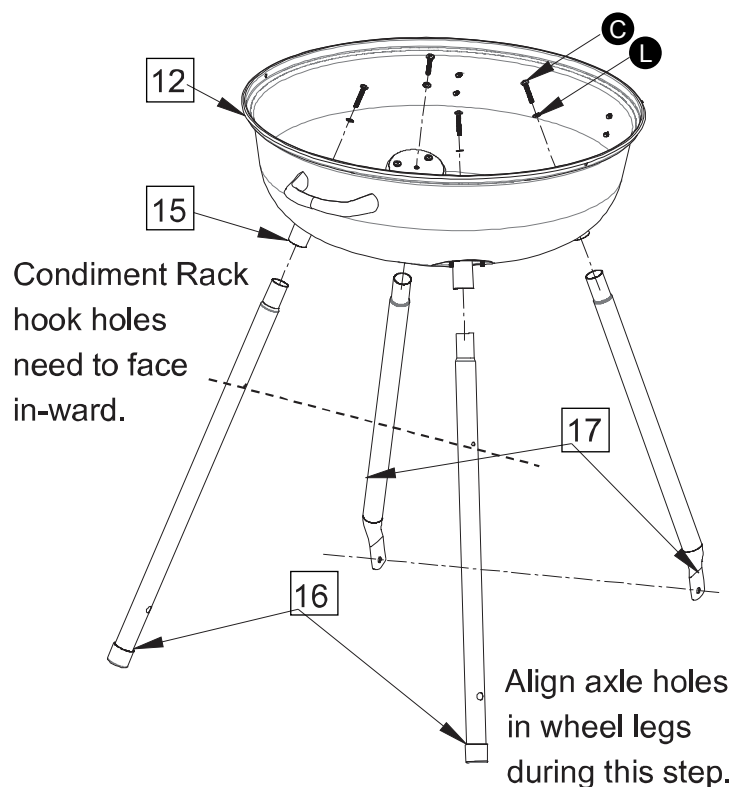
## Step 8

**8-1:** Align axle holes in wheel legs **17** during assembly. Wheel legs attach to the rear of the bottom bowl, at the end opposite the handle.

**8-2:** Slide the top end of each stationary leg **16** & wheel leg **17** through a leg connector **15**.

**8-3:** Align the top of each leg with a corner hole in the bottom bowl.

**8-4:** Attach each leg to the bowl with a M6x33 screw **C**, and aluminum washer **L**. Partially tighten each screw with a screwdriver.

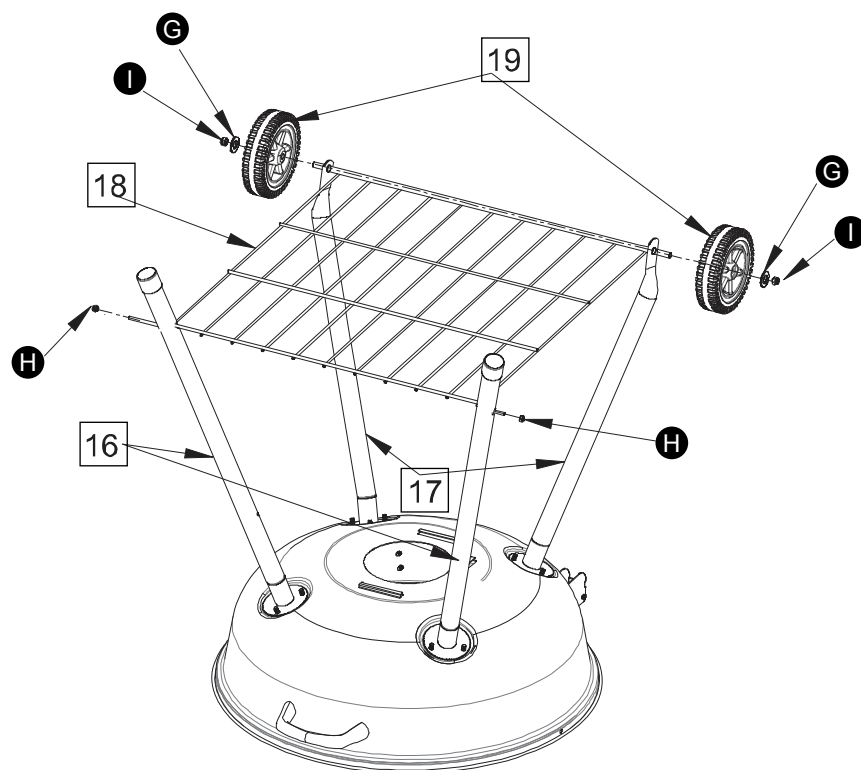


## Step 9

**9-1:** Slide the long ends of the wire shelf **18** through the wheel legs **17**, and the short ends through the stationary legs **16**.

**9-2:** Slide a wheel **19** and flat washer **G** onto each long end. Thread a M10 lock nut **I** onto each long end and tighten with a wrench. The wheel should spin, but not wobble.

**9-3:** Thread a M8 lock nut **H** onto each short end and tighten by wrench.



# Assembly Instructions

## Step 10

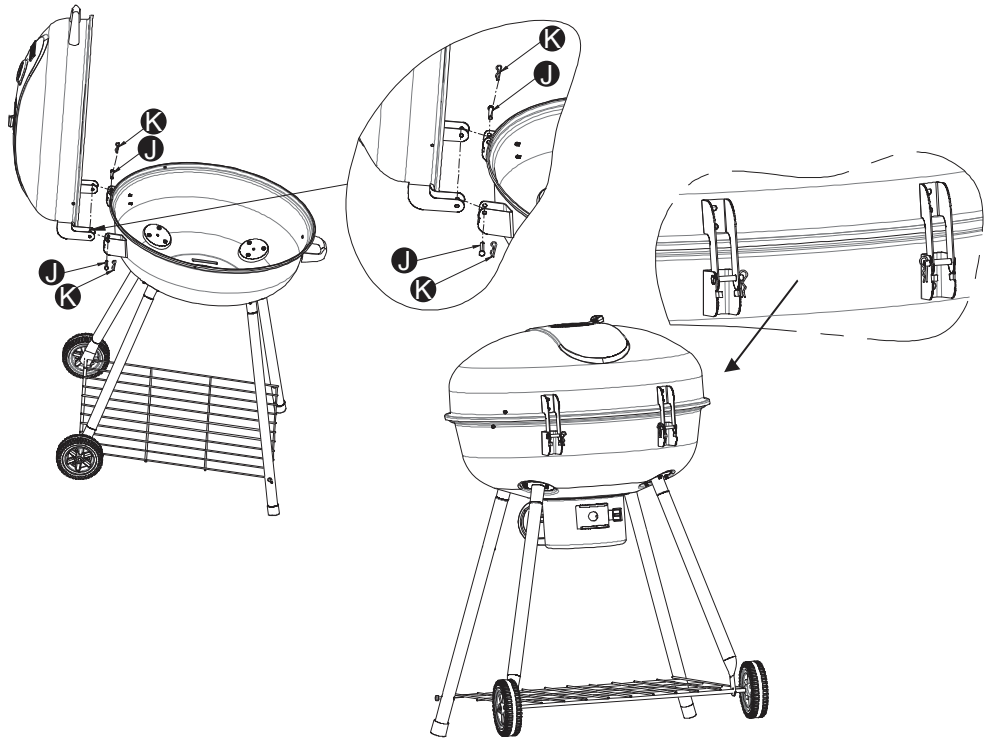
**10-1:** Set lid **1** onto bottom bowl **12** and align hinge pins **J**.

**10-2:** Slide hinge pins **J** through holes in hinges.

**10-3:** Slide one cotter pin **K** through hole at end of each hinge pin.

**10-4:** Cotter pins should be tunked into place.

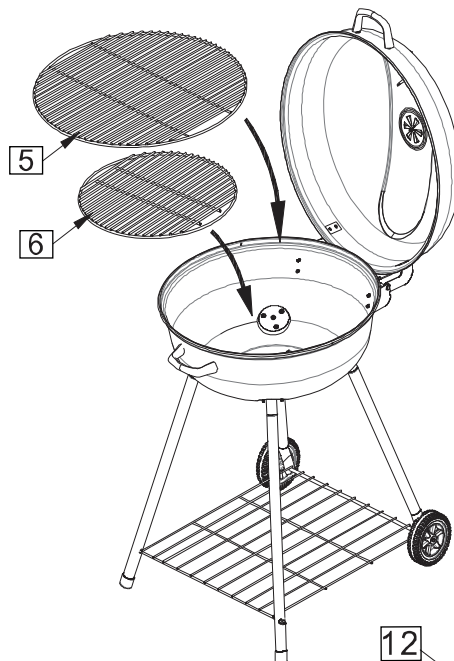
**NOTE:** Tighten all the screw for Step **4** and Step **7**.



## Step 11

**11-1:** Set charcoal grate **6** into bottom bowl.

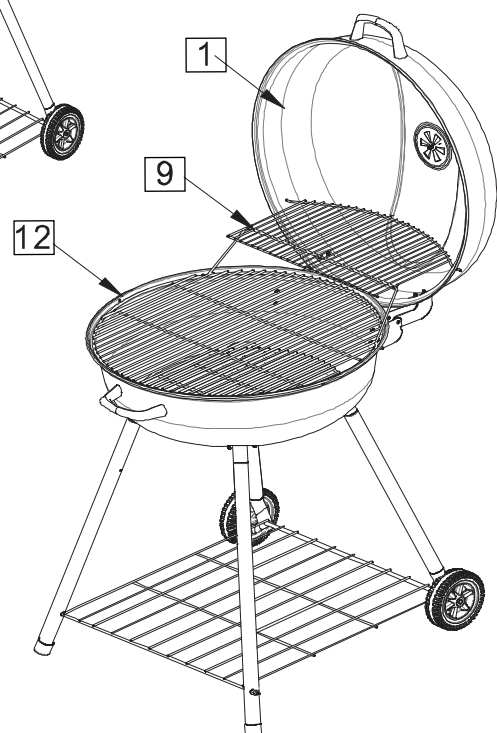
**11-2:** Set cooking grate **5** onto top ledge of bottom bowl.



## Step 12

**12-1:** Attach warming rack **9** to top lid **1** and bottom bowl **12** by inserting ends at back of warming rack into side holes of each of top lid **1**.

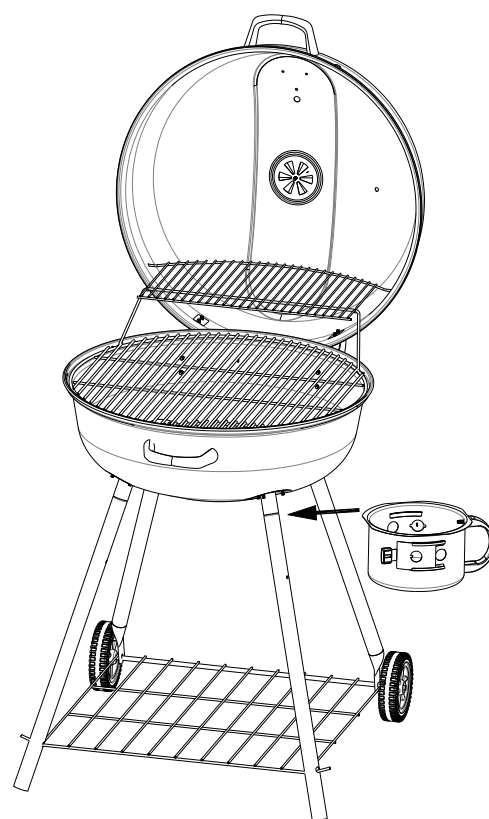
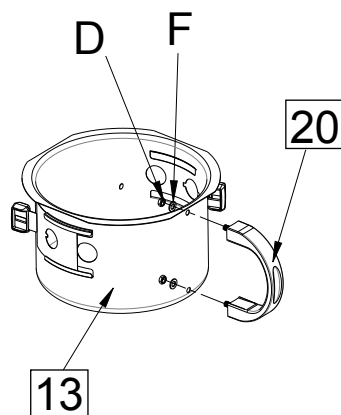
**12-2:** Insert wire legs on both side of warming rack **9** into holes of bottom bowl **12**.



# Assembly Instructions

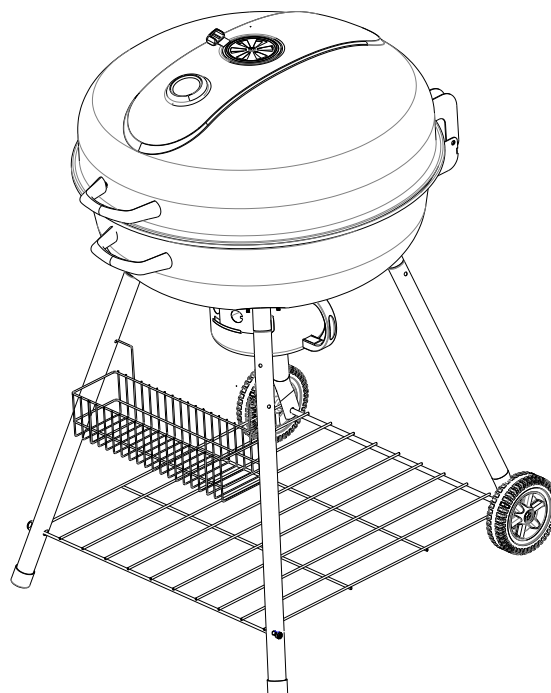
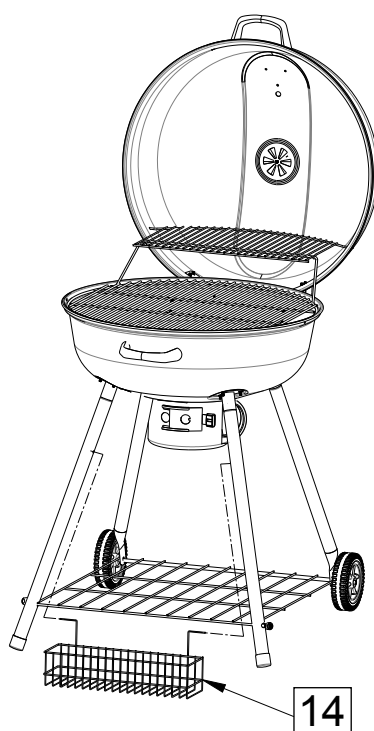
## Step 13

**13-1:** Attach ash catcher handle **20** to ash catcher **13** with two M6 nuts **D**, two aluminum washer **F**, tighten with wrench.  
**13-2:** slide ash catcher into bottom bowl from right side of the grill.



## Step 14

Set Condiment Rack **14**



If you need help or have damaged or missing parts, call the **Customer Helpline: 08456 400800**  
Domestic address or Home Retail Group Plc address.