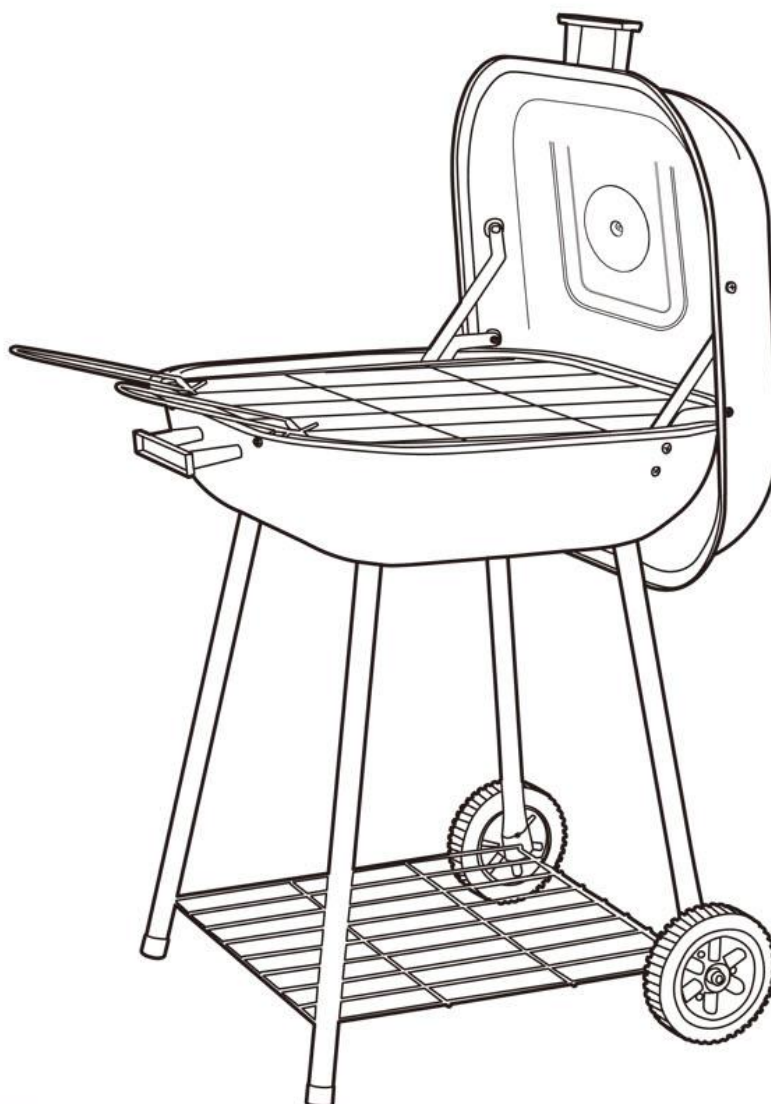


# Square Smoker BBQ

Assembly Instructions - Please keep for future reference

345/2576

306752



## Dimensions

Width -52.5 cm

Depth -62 cm

Height -84 cm

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

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

**0345 6400800 (Argos) / 0345 0778888 (Homebase)**



## Safety and Care Advice

**Important – Read and follow instructions carefully before use.**

- Failure to follow instructions could result in death, serious bodily injury and/or property loss.
- For household outdoor use only, not for commercial use.
- Some parts may have sharp edges-especially where noted in this manual.
- Wear protective gloves if necessary.
- These instructions must be kept with the consumer and retained for further use.
- Never touch metal parts which may be hot.
- Do not use or pour gasoline methylated spirits or paraffin onto burning charcoal.
- Do not use indoors.
- Do not attempt to move barbecue while in use with hot charcoal.
- Never handle charcoal or kindling wood after lighting.
- Keep small children and pets clear of this barbecue.
- For Outdoor Use Only. DO NOT use indoors. Place in well-ventilated areas.
- DO NOT use gasoline, kerosene or alcohol for lighting!
- DO NOT touch metal parts of barbecue until it has cooled to avoid burns, unless you are wearing protective gear (ex. Potholders, gloves, etc.)
- DO NOT use 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.
- DO NOT move this barbecue when in operation or hot.
- DO NOT remove the ASH-PLATE tray until coals are completely extinguished.
- **WARNING! DO NOT** wear loose clothing and tie back long hair around a barbecue while in use or hot.
- Keep out of reach of children & pets.
- Never take out the charcoal grid while in use.
- Always place the barbecue on level surface and far away from combustibles and children.
- 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.
- 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, fire retardant surface. The barbecue should be located in an open area with good ventilation.
- Combustible or flammable material should NEVER be used or stored within 6 feet 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.

### Assembly

- While every effort has been made in the manufacture of your barbecue to remove any sharp edge, you should handle all components with care to avoid accidental injury.
- Dispose of all packing carefully and keep out of the reach of children.
- Please read the section on barbecue safety prior to using your barbecue.

### Instructions For Use

- 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 fire retardant surface.
- Use charcoal or kindling wood and a suitable lighting method.
- Make sure that the cooking grid is fully situated into the grid supports so that the cross bar supports lock behind the retaining edges.
- **ALWAYS WEAR OVEN GLOVES WHEN HANDLING.**



## Safety and Care Advice

### How to start your barbecue

- 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.
- Always stand your barbecue outdoors and level ground away from trees and wooden fencing. Ensure there is at least 1 meter clearance around all sides of the barbecue, keep away from fences, over hanging branches and other combustible materials.
- 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 3.5cm.
  - b). DO NOT spill any liquid/gel onto your hands or clothes. Apply carefully the lighting fluid/gel over the charcoal.
  - 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 spilt fluid or gel onto your clothes. Light the charcoal using a long tape 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 carefully lighting fluid/gel in small amount. Over application can be dangerous.
  - f). DO NOT squirt liquid onto burning charcoal.
- 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, or when even white ash is visible by day, or an even red glow is visible by night.
- ALWAYS WEAR OVEN GLOVES WHEN HANDLING THE BARBECUE.
- Recommend charcoal/Lighting Blocks max (1.2 kgs) to be used.

### Care and Maintenance

- To make it easier to clean your barbecue after use, line the fire bowl with aluminium 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.
- Charcoal is available in lump wood form (large irregular pieces) or as briquettes (uniformly sized pieces).
- It is not recommended to completely fill the fire bowl as the barbecue may become far too hot. 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 using the barbecue, 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.
- To clean your barbecue, soak the cooking grate 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.



## Safety and Care Advice

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

- **WARNING** any braziers/barbecue should not be left unattended.
- Keep the barbecue away from homes, garages and flammable materials/ fluids or vehicles while in use.
- Barbecue is not to be used by children.
- Do not use in windy conditions.
- Use caution when using in combustible surfaces and avoid wearing flammable clothing while barbecue is in use.
- Always remember ashes can remain hot for long periods.
- Do not overload or use to burn leaves, trash or paper.
- **Use caution and heat resistance gloves when handling or moving.**
- When in use, surfaces will be hot.
- All fires must completely extinguished before retiring. Do not store hot or with ashes inside.

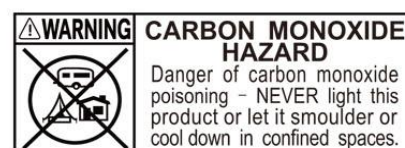
### Variety of uses

- Patio, deck, campsite, tailgating, or in your own backyard barbecue are for outdoor use only.
- Never overload the barbecue with too many charcoals. Don't use the barbecue as an incinerator, and never burn garbage, Christmas trees, or piles of paper.
- Keep a fire extinguisher on hand. See that the extinguisher is in good working order and that all family members know how to operate it.
- Indoor use can be fatal.
- Do not use the barbecue under windy conditions, not to burn trash, leaves, cardboard in the barbecue.

Attention! This barbecue will become very hot. **DO NOT** move it during operation. **DO NOT** use indoors.

Warning! Keep children and pets away.

**CAUTION!** **DO NOT** use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3.



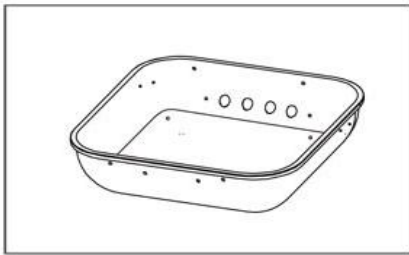
## Safety Notes

- Keep away from flammable material and fluids such as gasoline, alcohol, diesel fuel, kerosene and charcoal lighter fluid or vehicles while in use.
- Do not use flammable fluids such as gasoline, alcohol, diesel fuel, kerosene and charcoal lighter fluid to light or relight fires.
- Exercise the same precautions you use with an open fire.
- Do not allow children to use barbecue. Keep Children and pets away from barbecue.
- Do not wear flammable or loose clothing such as nylon when using barbecue.
- Do not burn trash, leaves, paper cardboard or plywood in barbecue. Avoid using soft wood such as pine or cedar that likely to top and throw sparks. Use of seasoned hardwood is suggested.
- Do not store barbecue with ashes or combustible materials inside. Do not store barbecue until the fire is completely out and all surfaces are cold.
- Use heat resistant gloves when handling barbecue and tending then fire. Use long handled, sturdy barbecue equipment when adding or moving charcoals.
- Do not move barbecue while in use.
- Always use in accordance with all applicable local and national fire codes.
- Use only on non-combustible surfaces such as concrete, brick, rock, etc.. Do not use on a wooden deck unless screens are in place and barbecue is under constant supervision. Do not leave unattended. Keep all bolts, nuts and screws tight to make sure barbecue is in safe working condition. Inspect on a routine basis to ensure your barbecue is functioning reliably.
- Stand your barbecue on a safe, level surface, away from flammable items such as wooden fences or over-hanging tree branches. **NEVER USE** your barbecue indoors or in confined areas.
- **DO NOT** use gasoline, paraffin, methylated spirit or lighter fuel to light your barbecue.
- Once lit **DO NOT** move your barbecue or leave it unattended.
- Keep children and pets a safe distance away from the barbecue.
- Keep a fire extinguisher handy.
- During use the barbecue will become hot, so only handle lids etc. with an oven gloves.
- Ensure that the barbecue has completely cooled before removing the ash.

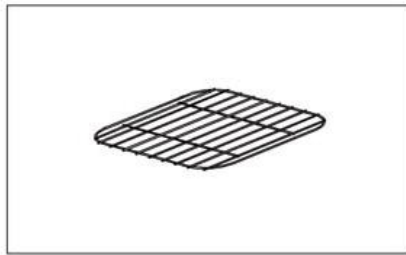
# Components

If you have damaged or missing components,  
call the **Customer Helpline : 0345 6400800**  
(Argos) / 0345 0778888 (Homebase)

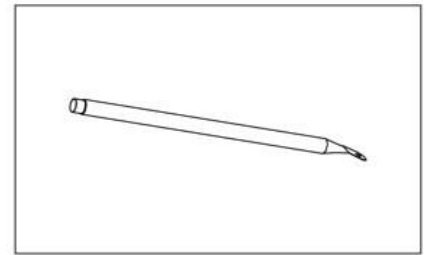
Please check you have all the components listed below.



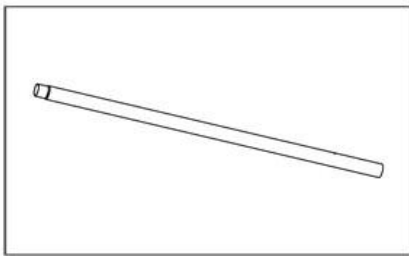
1 Grill Bowl x 1



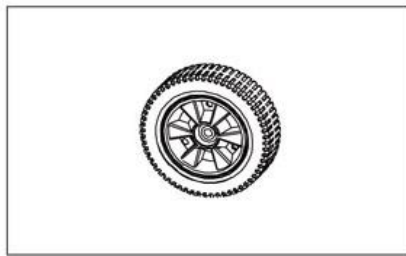
2 Charcoal Grid x 1



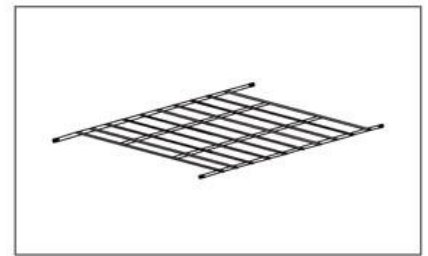
3 Short-Leg x 2



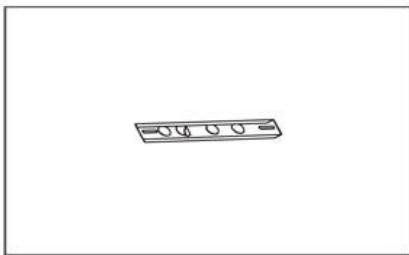
4 Long-Leg x 2



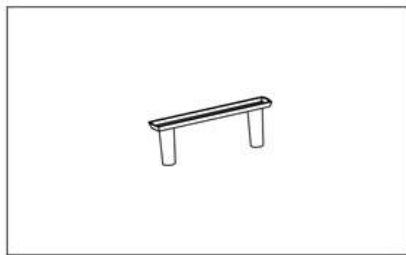
5 Wheel x 2



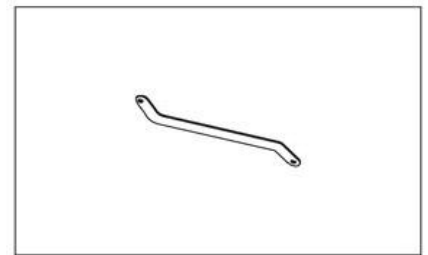
6 Bottom Grid x 1



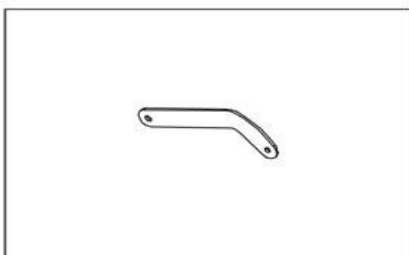
7 Bowl Vent x 1



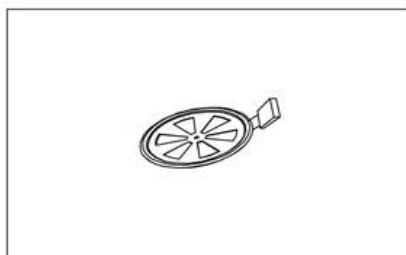
8 Bakelite Handle x 2



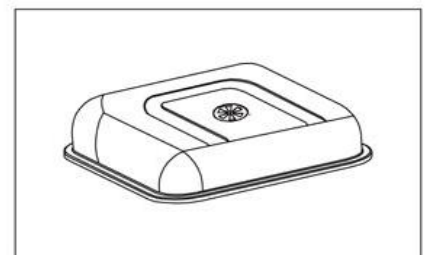
9 Hinge Bracket-Long x 2



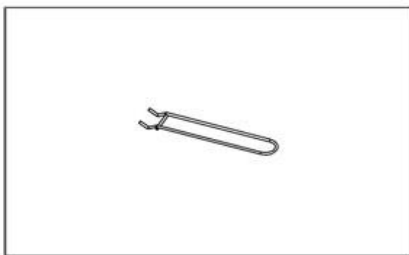
10 Hinge Bracket-Short x 2



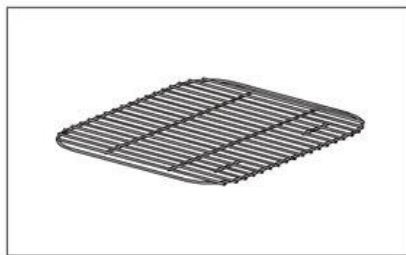
11 Lid Vent x 1



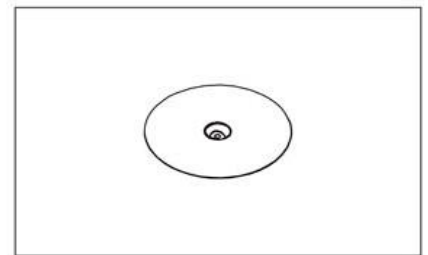
12 Grill Lid x 1



13 Cooking Grid Handle x 2



14 Cooking Grid x 1



















15 Heat Deflector x 1

# Components - 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.

<p><b>A</b> </p> <p>M6 x 30 Screw x 4</p>	<p><b>B</b> </p> <p>Ø22 x φ6.5 Washer x 4</p>	<p><b>C</b> </p> <p>Ø10 x 33 Axle Sleeve x 2</p>
<p><b>D</b> </p> <p>M8 Lock Nut x 2</p>	<p><b>E</b> </p> <p>M5 Cap Nut x 8</p>	<p><b>F</b> </p> <p>M5 x 10 Half Screw x 2</p>
<p><b>G</b> </p> <p>M5 Nut x 6</p>	<p><b>H</b> </p> <p>M6 x 15 Screw x 4</p>	<p><b>I</b> </p> <p>φ6.5 Washer x 5</p>
<p><b>J</b> </p> <p>M5 x 20 Pole Screw x 4</p>	<p><b>K</b> </p> <p>Dome Washer x 8</p>	<p><b>L</b> </p> <p>Ø17 x φ8 Washer x 2</p>
<p><b>M</b> </p> <p>M5 x 15 Screw x 9</p>	<p><b>N</b> </p> <p>Lock Washer x 9</p>	<p><b>O</b> </p> <p>M5 Wing Nut x 1</p>
<p><b>P</b> </p> <p>M6 Cap Nut x 2</p>		

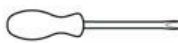
## Tools required



Phillips screwdriver  
(medium & large)



Adjustable wrench



Flatblade screwdriver  
(medium)



Pliers

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



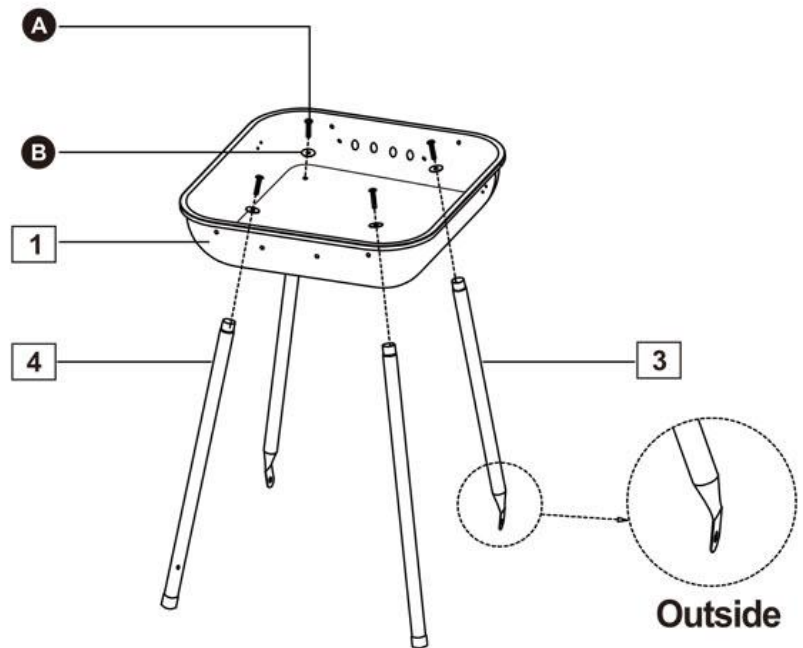
# Assembly Instruction

## Step 1

Place Grill Bowl **1** on its side and attach two Long-Leg **4** and two Short-Leg **3** as shown, using four M6 x 30 Screw **A** and M6 Washers **B**.

**Do not turn four M6 x 30 Screw **A** tight at this time.**

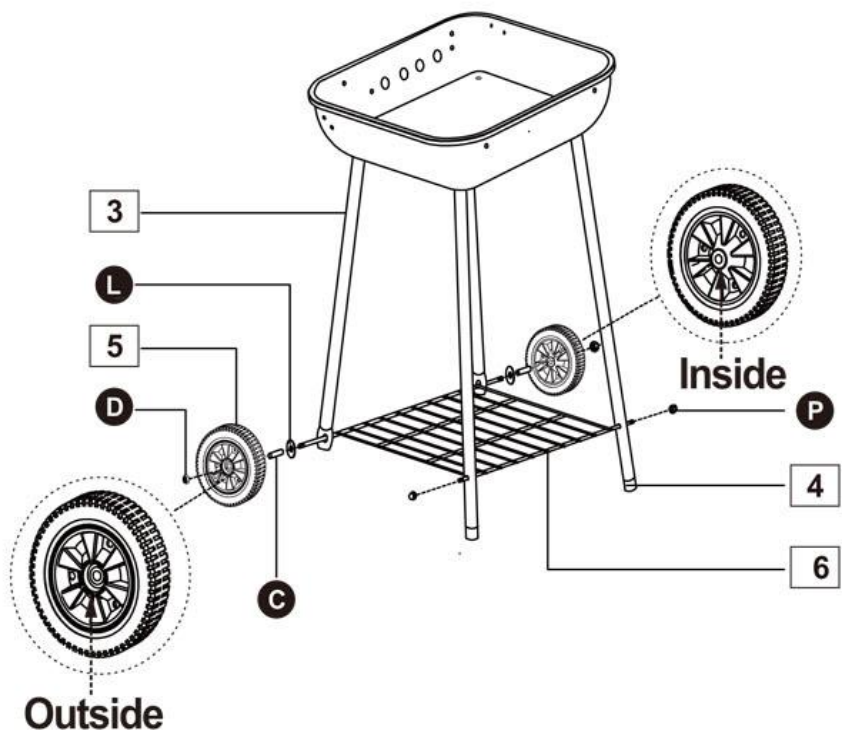
**Leaving hardware loose now will help make the following steps easier.**



## Step 2

Locate Bottom Grid **6**, and two Wheels **5**. Insert Bottom Grid **6** into holes in Short-Leg **3** and insert into holes in Long-Leg **4** as shown. Install two  $\text{Ø}17 \times \text{Ø}8$  Washers **L** over axle end and attach two Axle Sleeve **C** into axle end. Install two Wheels **5** over end of Axle Sleeve **C**. Fasten two wheels **5** to Axle Sleeve **C** using two Lock Nut **D** with adjustable wrench; lock nut must not be overtight in order to allow wheels move freely. Using two M6 Cap Nut **P** to fasten Long-Leg **4** with adjustable wrench.

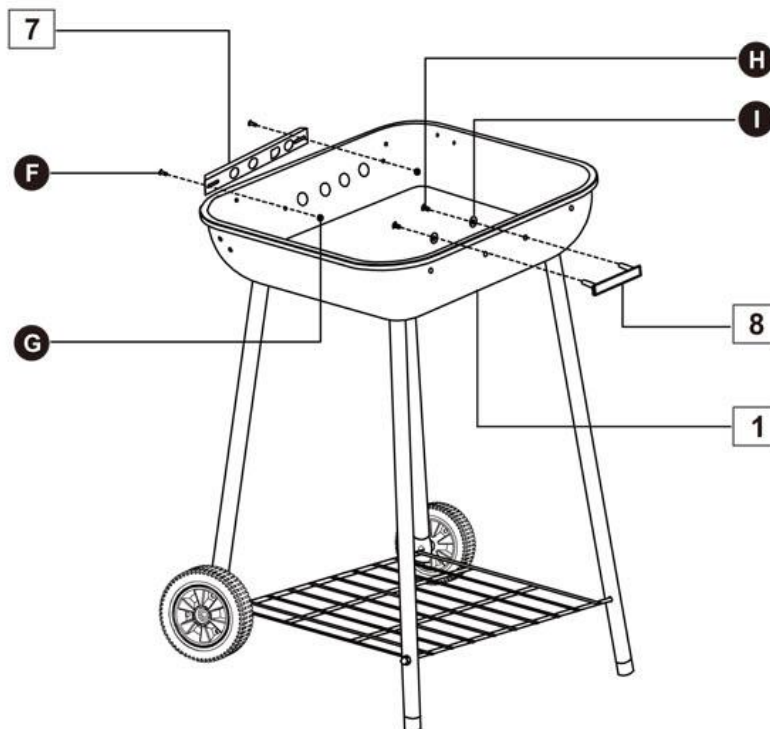
**Fully tighten all Screws / Nuts securely from Step 1 and Step 2 with Phillips head screwdriver, but do not over tighten.**



# Assembly Instruction

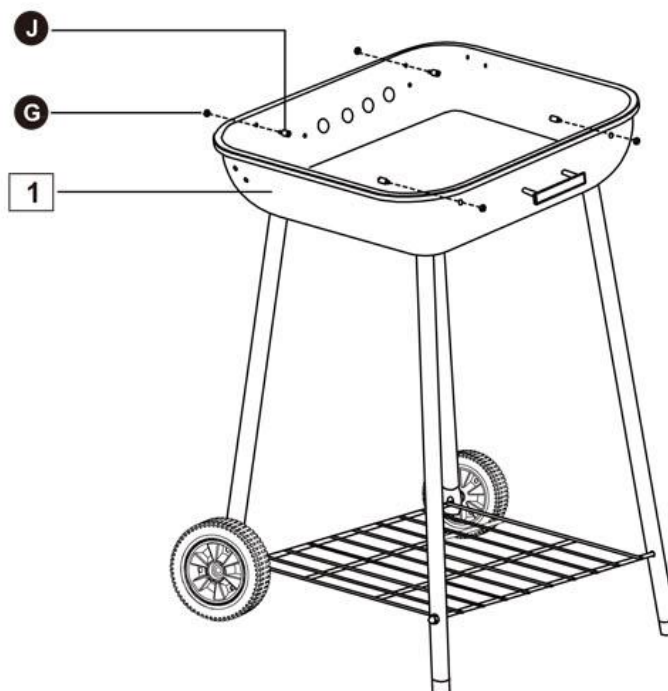
## Step 3

Attach one Bakelite Handle **8** using two M6 x 15 Screw **H** and  $\phi 6.5$  Washers **I** to Grill Bowl **1**. Attach one Bowl Vent **7** to outside of Grill Bowl **1** using two M5 x 10 Half Screw **F** and M5 Nut **G**. Tighten securely with Phillips head screwdriver.



## Step 4

Attach four M5 x 20 Pole Screw **J** to Grill Bowl **1** and using M5 Nut **G**. Tighten securely with Phillips head screwdriver.



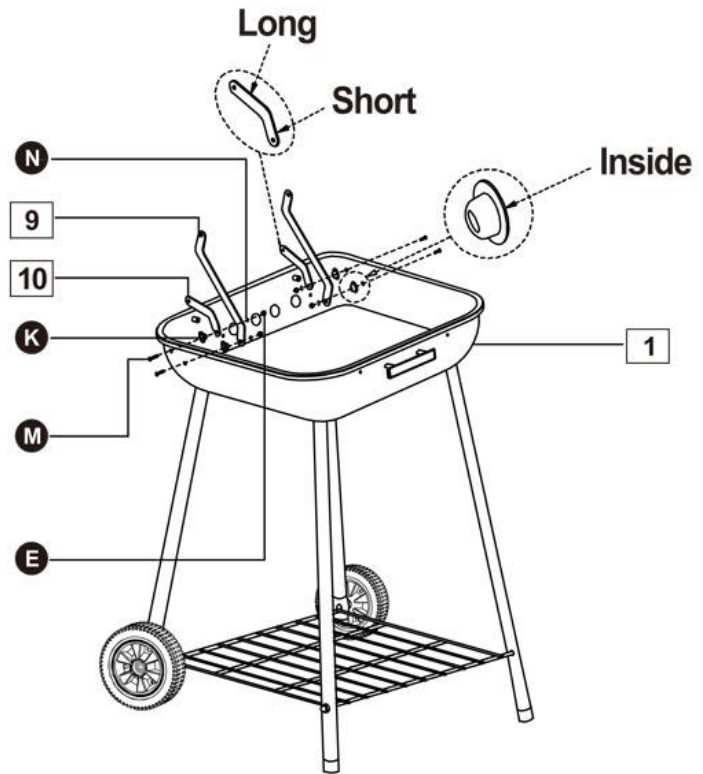


# Assembly Instruction

## Step 5

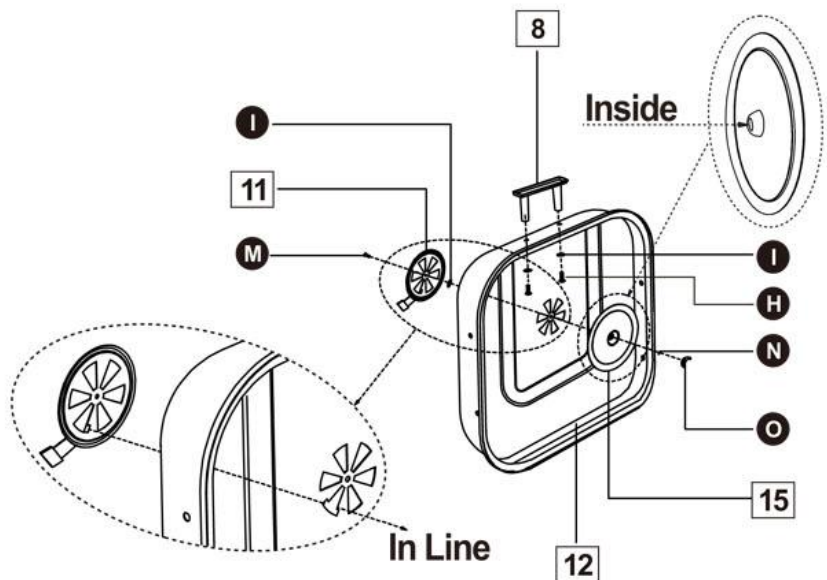
Locate assembled Grill Bowl **1**, Hinge Bracket-Short **10** and Hinge Bracket-Long **9**. Position Hinge Bracket-Short **10** and Hinge Bracket-Long **9** and attach to Grill Bowl **1** as shown using four M5 x 15 Screw **M**, Dome Washer **K**, Lock Washer **N** and M5 Cap Nut **E**.

**Do not turn four M5 x 15 Screw **M** tight at this time. Leaving hardware loose now will help make the following steps easier.**



## Step 6

Place Grill Lid **12** on its side and attach Bakelite Handle **8** to Grill Lid **12** using two M6 x 15 Screw **H** and  $\phi 6.5$  Washers **I**. Tighten securely with Phillips head screwdriver. Attach Lid Vent **11**,  $\phi 6.5$  Washers **I** and Heat Deflector **15** as shown to Grill Lid **12** using one M5 x 15 Screw **M**, Lock Washer **N** and M5 Wing Nut **O**; the M5 Wing Nut **O** must not be overtight in order to allow Lid Vent **11** move freely.

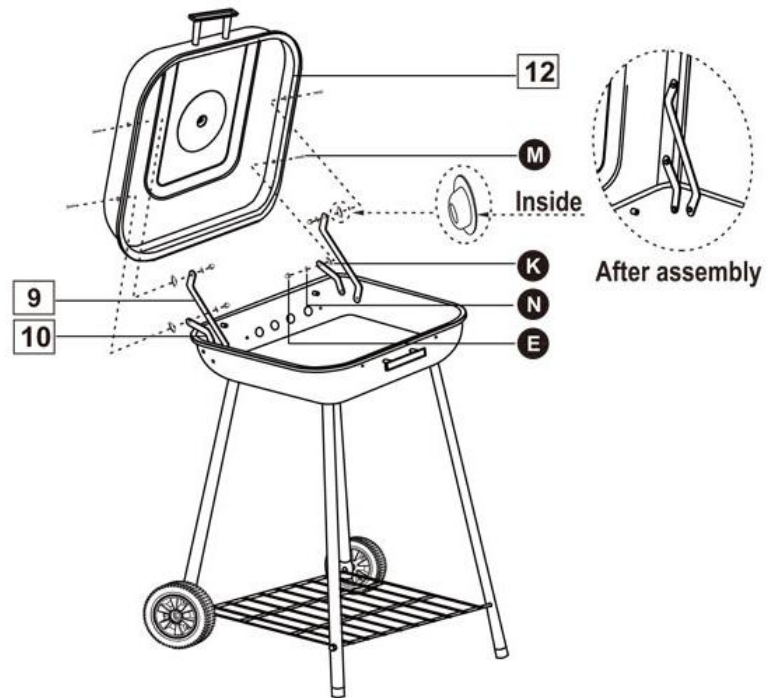


# Assembly Instruction

## Step 7

Place the assembled Grill Lid **12** and Hinge Bracket-Long **9** and Hinge Bracket-Short **10** on its side. Attach Hinge Bracket-Short **10** and Hinge Bracket-Long **9** to Grill Lid **12** as shown, using four M5 x 15 Screw **M**, Dome Washer **K**, Lock Washer **N** and M5 Cap Nut **E**.

**Fully tighten all Screws / Nuts securely from Step 5 and Step 7 with Phillips head screwdriver, but do not over tighten to allow grill lid to open and close freely.**



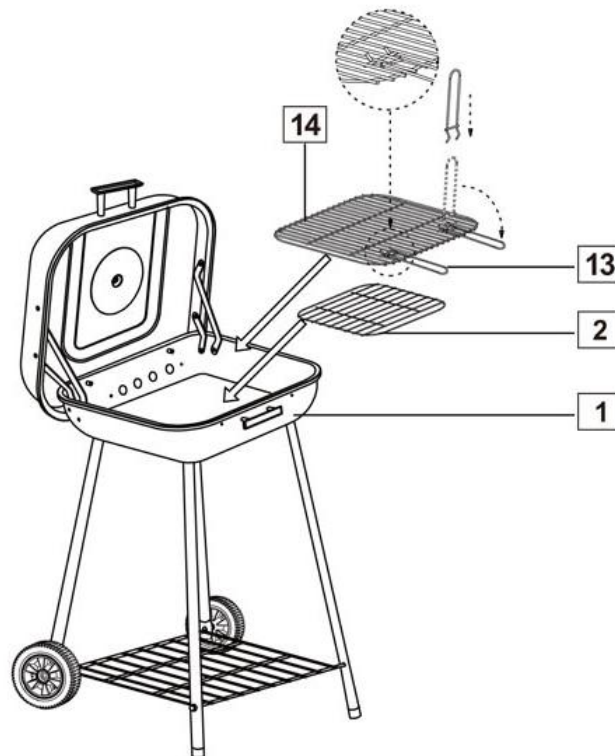
## Step 8

Insert the Charcoal Grid **2**, Cooking Grid **14** into Grill Bowl **1**. Using two Cooking Grid Handles **13** to remove Cooking Grid **14** as shown.

**ALWAYS WEAR OVEN GLOVES WHEN HANDLING**

**Fully tighten all screws / nuts, but do not over tighten.**

**Assembly is complete**

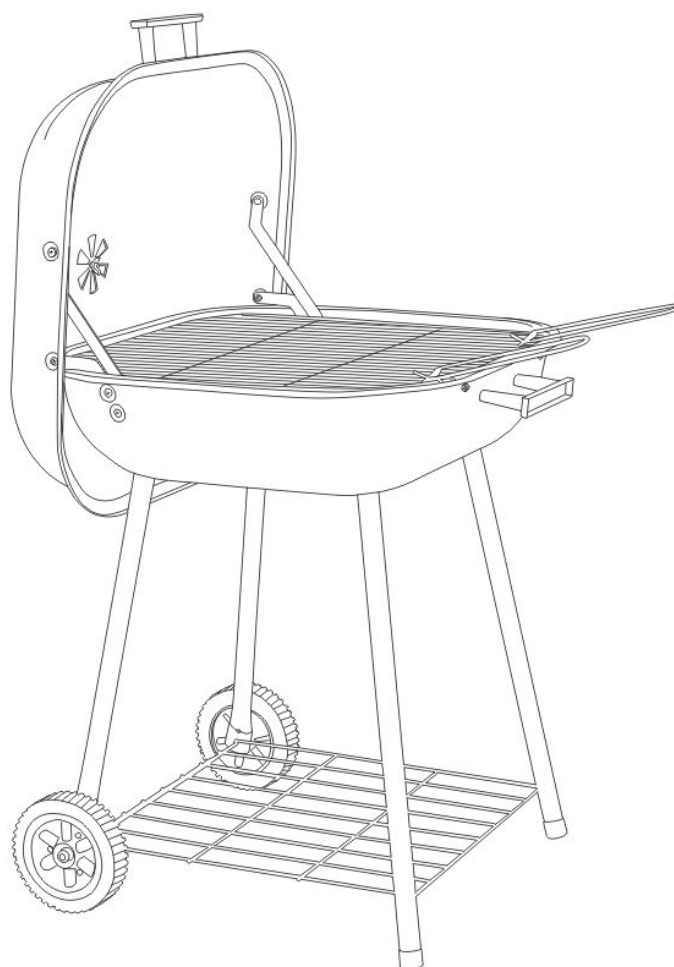


If you need help or have damaged or missing parts, call the **Customer Helpline:**  
**0345 6400800 (Argos) / 0345 0778888 (Homebase)**

# Square Smoker BBQ

Assembly Instructions - Please keep for future reference

345/2576



## Dimensions

Width - 55.5 cm

Depth - 61 cm

Height - 81 cm

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

If you need help or have damaged or missing parts, call the **Customer Helpline: 0845 0778888**



## Safety and Care Advice

**Important – Read and follow instructions carefully before use.**

- Failure to follow instructions could result in death, serious bodily injury and/or property loss.
- For household outdoor use only, not for commercial use.
- Some parts may have sharp edges-especially where noted in this manual.
- Wear protective gloves if necessary.
- These instructions must be kept with the consumer and retained for further use.
- Never touch metal parts which may be hot.
- Do not use or pour gasoline methylated spirits or paraffin onto burning charcoal.
- Do not use indoors.
- Do not attempt to move barbecue while in use with hot charcoal.
- Never handle charcoal or kindling wood after lighting.
- Keep small children and pets clear of this barbecue.
- For Outdoor Use Only. DO NOT use indoors. Place in well-ventilated areas.
- DO NOT use gasoline, kerosene or alcohol for lighting!
- DO NOT touch metal parts of barbecue until it has cooled to avoid burns, unless you are wearing protective gear (ex. Potholders, gloves, etc.)
- DO NOT use 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.
- DO NOT move this barbecue when in operation or hot.
- DO NOT remove the ASH-PLATE tray until coals are completely extinguished.
- WARNING! DO NOT wear loose clothing and tie back long hair around a barbecue while in use or hot.
- Keep out of reach of children & pets.
- Never take out the charcoal grid while in use.
- Always place the barbecue on level surface and far away from combustibles and children.
- 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.
- DO NOT use barbecue indoors, on recreational vehicles, or on a boat.
- This barbecue is for outdoor use only and should be place on a firm, level, fire retardant surface, The barbecue should be located in an open area with good ventilation.
- Combustible or flammable material should NEVER be used or stored within 6 feet 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.

### Assembly

- While every effort has been made in the manufacture of your barbecue to remove any sharp edge, you should handle all components with care to avoid accidental injury.
- Dispose of all packing carefully and keep out of the reach of children.
- Please read the section on barbecue safety prior to using your barbecue.

### Instructions For Use

- 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 fire retardant surface.
- Use charcoal or kindling wood and a suitable lighting method.
- Make sure that the cooking grid is fully situated into the grid supports so that the cross bar supports lock behind the retaining edges.
- ALWAYS WEAR OVEN GLOVES WHEN HANDLING.



## Safety and Care Advice

### How to start your barbecue

- 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.

- Always stand your barbecue outdoors and level ground away from trees and wooden fencing. Ensure there is at least 1 meter clearance around all sides of the barbecue, keep away from fences, over hanging branches and other combustible materials.

- 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 3.5cm.
  - b). DO NOT spill any liquid/gel onto your hands or clothes. Apply carefully the lighting fluid/gel over the charcoal.
  - 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 spilt fluid or gel onto your clothes. Light the charcoal using a long tape 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 carefully lighting fluid/gel in small amount. Over application can be dangerous.
- f). DO NOT squirt liquid onto burning charcoal.

#### 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, or when even white ash is visible by day, or an even red glow is visible by night.

- ALWAYS WEAR OVEN GLOVES WHEN HANDLING THE BARBECUE.

- Recommend charcoal/Lighting Blocks max (1.2kgs) to be used.

### Care and Maintenance

- To make it easier to clean your barbecue after use, line the fire bowl with aluminium 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.
- Charcoal is available in lump wood form (large irregular pieces) or as briquettes (uniformly sized pieces).

- It is not recommended to completely fill the fire bowl as the barbecue may become far too hot. 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 using the barbecue, 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.
- To clean your barbecue, soak the cooking grate 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.



## Safety and Care Advice

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

- **WARNING** any braziers/barbecue should not be left unattended.
- Keep the barbecue away from homes, garages and flammable materials/ fluids or vehicles while in use.
- Barbecue is not to be used by children.
- Do not use in windy conditions.
- Use caution when using in combustible surfaces and avoid wearing flammable clothing while barbecue is in use.
- Always remember ashes can remain hot for long periods.
- Do not overload or use to burn leaves, trash or paper.
- Use caution and heat resistance gloves when handling or moving.
- When in use, surfaces will be hot.
- All fires must completely extinguished before retiring. Do not store hot or with ashes inside.

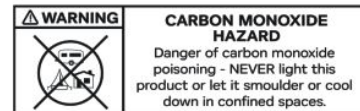
### Variety of uses

- Patio, deck, campsite, tailgating, or in your own backyard barbecue are for outdoor use only.
- Never overload the barbecue with too many charcoals. Don't use the barbecue as an incinerator, and never burn garbage, Christmas trees, or piles of paper.
- Keep a fire extinguisher on hand. See that the extinguisher is in good working order and that all family members know how to operate it.
- Indoor use can be fatal.
- Do not use the barbecue under windy conditions, not to burn trash, leaves, cardboard in the barbecue.

Attention! This barbecue will become very hot. **DO NOT** move it during operation. **DO NOT** use indoors.

Warning! Keep children and pets away.

**CAUTION! DO NOT** use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3.



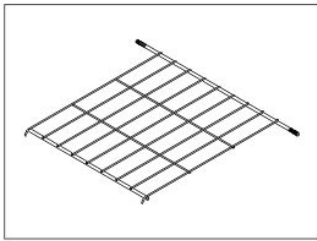
## Safety Notes

- Keep away from flammable material and fluids such as gasoline, alcohol, diesel fuel, kerosene and charcoal lighter fluid or vehicles while in use.
- Do not use flammable fluids such as gasoline, alcohol, diesel fuel, kerosene and charcoal lighter fluid to light or relight fires.
- Exercise the same precautions you use with an open fire.
- Do not allow children to use barbecue. Keep Children and pets away from barbecue.
- Do not wear flammable or loose clothing such as nylon when using barbecue.
- Do not burn trash, leaves, paper cardboard or plywood in barbecue. Avoid using soft wood such as pine or cedar that likely to top and throw sparks. Use of seasoned hardwood is suggested.
- Do not store barbecue with ashes or combustible materials inside. Do not store barbecue until the fire is completely out and all surfaces are cold.
- Use heat resistant gloves when handling barbecue and tending then fire. Use long handled, sturdy barbecue equipment when adding or moving charcoals.
- Do not move barbecue while in use.
- Always use in accordance with all applicable local and national fire codes.
- Use only on non-combustible surfaces such as concrete, brick, rock, etc.. Do not use on a wooden deck unless screens are in place and barbecue is under constant supervision. Do not leave unattended. Keep all bolts, nuts and screws tight to make sure barbecue is in safe working condition. Inspect on a routine basis to ensure your barbecue is functioning reliably.
- Stand your barbecue on a safe, level surface, away from flammable items such as wooden fences or over-hanging tree branches. **NEVER USE** your barbecue indoors or in confined areas.
- **DO NOT** use gasoline, paraffin, methylated spirit or lighter fuel to light your barbecue.
- Once lit **DO NOT** move your barbecue or leave it unattended.
- Keep children and pets a safe distance away from the barbecue.
- Keep a fire extinguisher handy.
- During use the barbecue will become hot, so only handle lids etc. with an oven gloves.
- Ensure that the barbecue has completely cooled before removing the ash.

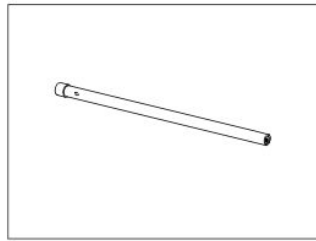
# Components

If you have damaged or missing components,  
call the **Customer Helpline: 0845 0778888**

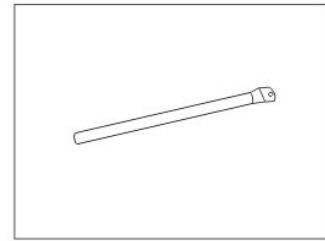
Please check you have all the components listed below.



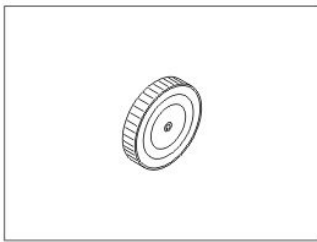
1 Bottom Grid x 1



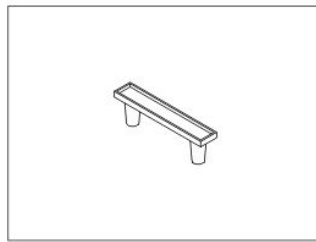
2 Leg- Long x 2



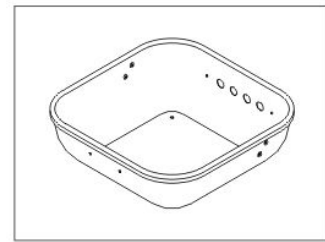
3 Leg- Short x 2



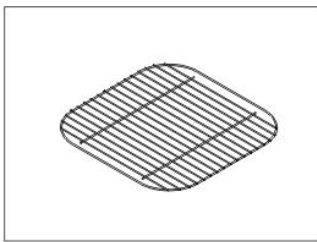
4 Wheel x 2



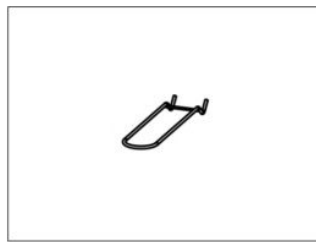
5 Bakelite Handle x 2



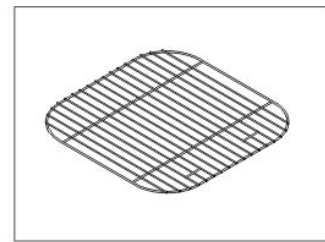
6 Grill Bowl x 1



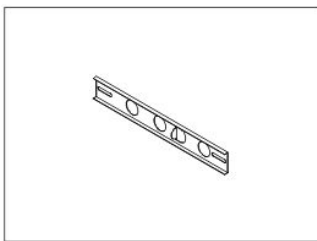
7 Charcoal Grid x 1



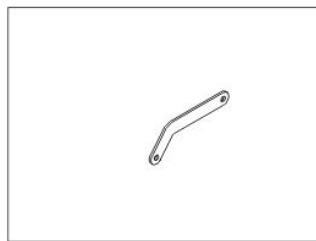
8 Cooking Grid Handle x 2



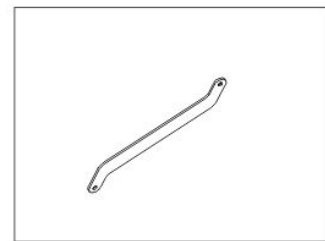
9 Cooking Grid x 1



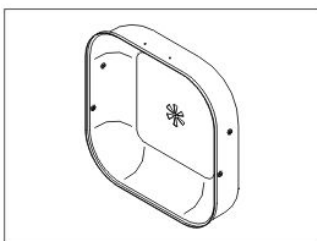
10 Bowl Vent x 1



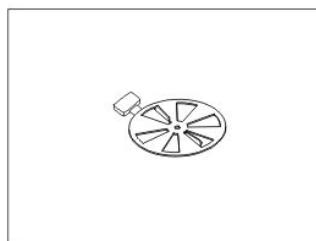
11 Hinge Bracket-Short x 2



12 Hinge Bracket-Long x 2



13 Grill Lid x 1
















14 Lid Vent x 1

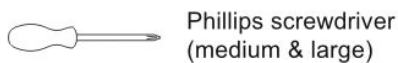
# Components - Fittings

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.

<p><b>A</b> </p> <p>M6 x 30 Screw x 4</p>	<p><b>B</b> </p> <p>M6 x 15 Screw x 4</p>	<p><b>C</b> </p> <p>M5 x 10 Half Screw x 10</p>
<p><b>D</b> </p> <p>M5x10 Washer Screw x 1</p>	<p><b>E</b> </p> <p>M5 x 20 Pole Screw x 4</p>	<p><b>F</b> </p> <p>Ø 22x Ø 6.5 Washer x 4</p>
<p><b>G</b> </p> <p>Ø 6.5 Washer x 12</p>	<p><b>H</b> </p> <p>M5 Nut x 14</p>	<p><b>I</b> </p> <p>M5 Wing Nut x 1</p>
<p><b>J</b> </p> <p>M8 Lock Nut x 2</p>	<p><b>K</b> </p> <p>Lock Washer x 9</p>	<p><b>L</b> </p> <p>Ø 8 Plastic Washer x 2</p>
<p><b>M</b> </p> <p>Ø 10x33 Axle Sleeve x 2</p>		

## Tools required



Phillips screwdriver  
(medium & large)



Adjustable wrench



Flatblade screwdriver  
(medium)



Pliers

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

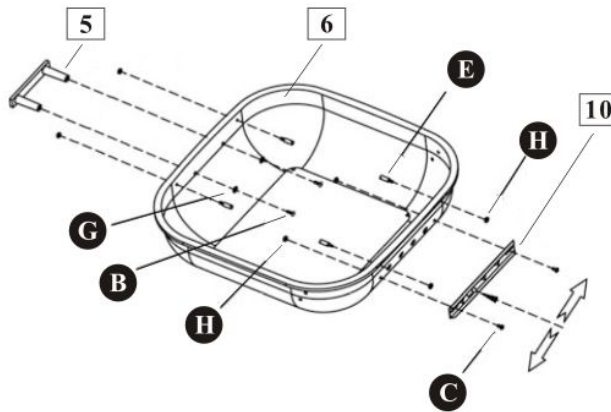




# Assembly Instruction

## Step 1

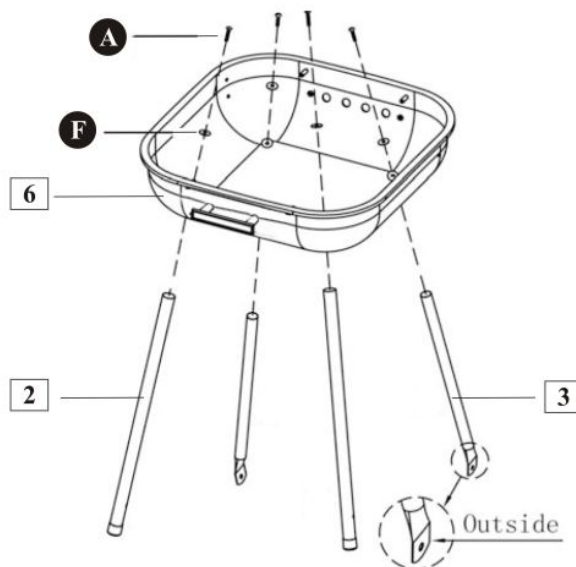
Place Grill Bowl **6** on its side and attach one Bakelite Handle **5** using two M6 x 15 Screw **B** and Washers **G**. Attach one Bowl Vent **10** to outside using two M5 x 10 Half Screw **C** and M5 Nut **H**. Attach four M5 x 20 Pole Screw **E** and M5 Nut **H**. Tighten securely with Phillips head screwdriver.



## Step 2

Place Grill Bowl **6** on its side and attach two Leg-Long **2** and two Leg-Short **3** using four M6 x 30 Screw **A** and Washers **F**. Tighten securely with Phillips head screwdriver.

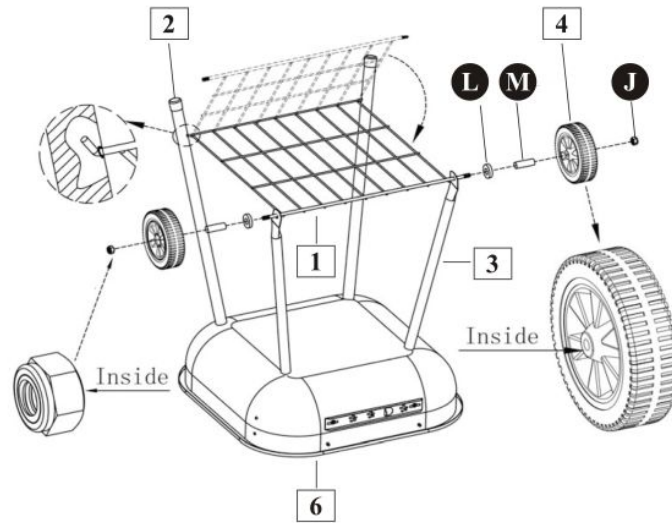
Do not turn four M6 x 30 Screw **A** tight at this time. Leaving hardware loose now will help make the following steps easier.



# Assembl Instruction

## Step 3

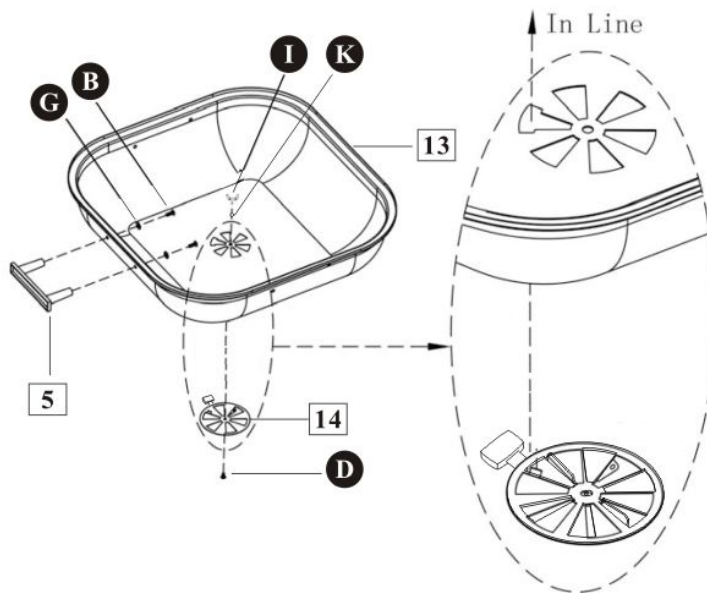
Locate Bottom Grid **1**, and two Wheels **4** and assembly Grill Bowl **6**. Insert Bottom Grid **1** into holes in Leg-Long **2** and insert into holes in Leg-Short **3**. Install two Plastic Washers **L** over axle end and attach two Axle Sleeve **M** into axle end. Install two Wheels **4** over end of Axle Sleeve **M**. Fasten two wheels **4** to Axle Sleeve **M** using two Lock Nut **J** with adjustable wrench; lock nuts must not be overtight in order to allow wheels move freely.



**Stand the barbecue on its legs and fully tighten all Screws / Nuts, but do not over tighten.**

## Step 4

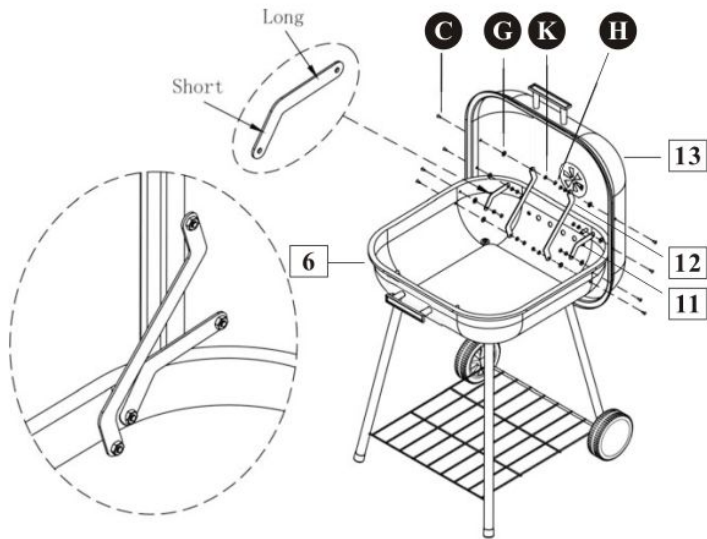
Place Grill Lid **13** on its side and attach Bakelite Handle **5** to Grill Lid **13** using two M6 x 15 Screw **B** and Washers **G**. Attach Lid Vent **14** to Grill Lid **13** outside using one M5 x 10 Washer Screw **D**, Lock Washer **K** and M5 WingNut **I**. Tighten securely with Phillips head screwdriver.



# Assembly Instruction

## Step 5

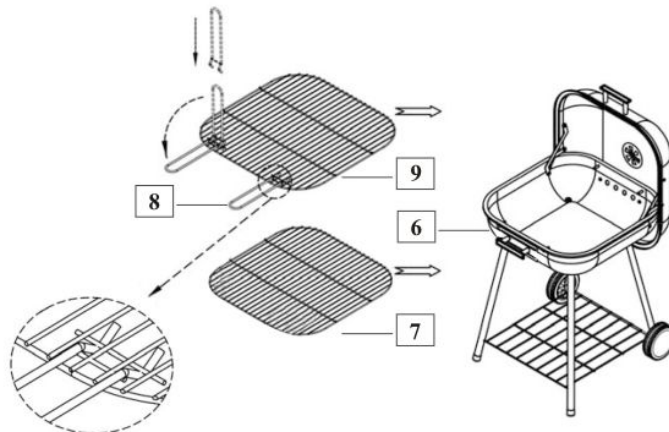
Locate assembly Grill Bowl **6**, assembly Grill Lid **13**, Hinge Bracket–Short **11** and Hinge Bracket–Long **12**. Position Hinge Bracket–Short **11** and Hinge Bracket–Long **12** as shown and attach Grill Lid **13** to Grill Bowl **6** as shown using eight M5 x 10 Half Screw **C**, Washer **G**, Lock Washer **K** and M5 Nut **H**.



**Nuts must not be overtight in order to allow grill lid to open and close freely.**

## Step 6

Insert the Charcoal Grid **7**, Cooking Grid **9** into Grill Bowl **6**. Using two Cooking Grid Handles **8** to remove Cooking Grid **9**.



Fully tighten all Screws / Nuts, but do not over tighten.

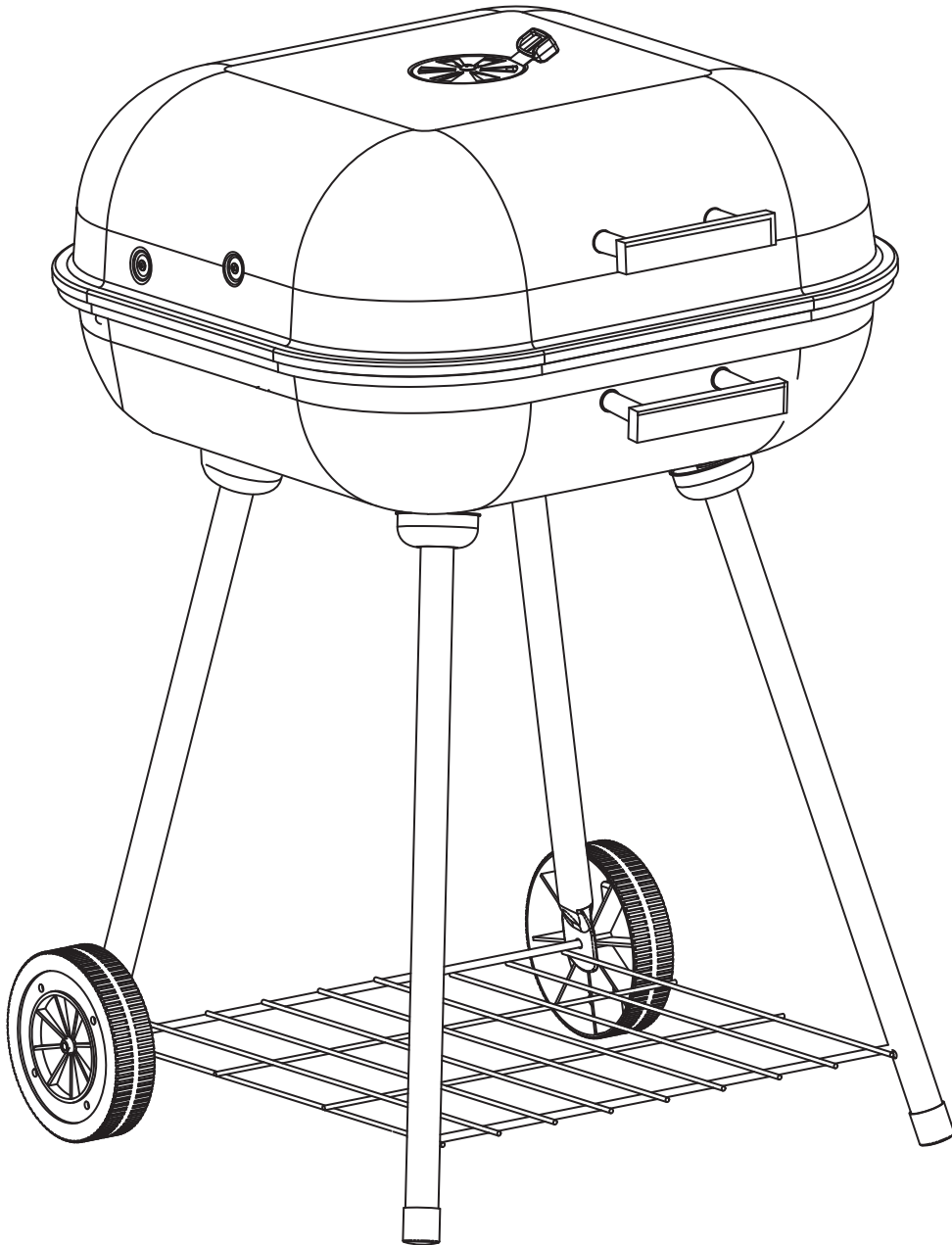
**Assembly is complete.**

If you need help or have damaged or missing parts, call the **Customer Helpline: 0845 0778888**

# Square Smoker BBQ

Assembly Instructions - Please keep for future reference

345/2576



## Dimensions

Width - 54cm

Depth - 54cm

Height - 82cm

**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

Please check the pack contents before attempting to assemble this barbecue. A full list of parts is given on page 4, also directions on what to do if there are damaged or missing parts. The Batch Code Number can be found on the carton close to the Bar Code. Please retain this information for future reference

## CAUTION

- Use outside only. Never use barbecue inside or in confined space or under canopies or trees.
- Do not use or pour petrol, methylated spirits or paraffin onto burning coals.
- Locate on a firm and level surface, away from wooden fences, shrubs, trees, sheds and fuel tanks.
- Ensure there is at least 1 metre clearance around all sides of the Barbecue when in use.
- Refer to enclosed food safety instructions before beginning to cook.
- This Barbecue may get very hot. Keep small children and pets clear of cooking area.
- An adult should always be in charge of the barbecue.
- Do not move the barbecue when in use or when still hot.
- When adjusting or handling the cooking grill, it is advisable to use heat resistant gloves.

## How to start your BBQ

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

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 base of the barbecue will get hot so ensure it stands on a suitable surface.
3. 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 spilt 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.  
CAUTION: Apply the lighting fluid/gel carefully in small amounts. Over application can be dangerous.
- e) DO NOT squirt liquid onto burning charcoal.
- f) 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.
4. Make sure that the cooking grill is fully located into the grill supports so that the cross bar supports lock behind the retaining edges.
  5. 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.

# Safety and Care Advice

6. Small quantities of charcoal may be added on top of the charcoal layer prior to cooking to extend cooking time.
7. To help prevent food sticking, apply a thin coating of cooking oil to the grill prior to cooking.
8. ALWAYS WEAR HEAT RESISTANT GLOVES WHEN HANDLING THE BARBECUE.
9. The fire bowl has a capacity of maximum 1.5 kg barbecue charcoal.

## Care and Maintenance

1. To make it easier to clean your barbecue, 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.
2. 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.
3. It is not advisable to completely fill the fire bowl 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 cinder, sand or a fine water spray.
6. Empty the bottom bowl of ashes when they are completely cold.
7. 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.
8. Do not cook before the fuel has a coating of ash.

## 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.

### WARNING!

**This barbecue will become very hot, do not move it during operation.**


**Do not use indoors!**

**WARNING! Do not use spirit or petrol for lighting or relighting!**

**Use only firelighters complying to EN 1860-3!**

### WARNING!

**Keep children and pets away**

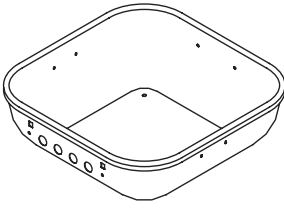
	<p><b>WARNING</b></p> <p><b>CARBON MONOXIDE HAZARD</b></p> <p>Danger of carbon monoxide poisoning - NEVER light this product or let it smoulder or cool down in confined spaces.</p>
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**Note:** if required the next page can be cut out and used as reference throughout the assembly. Keep this page with these instructions for future reference.

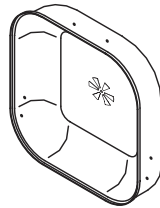
# Components - Parts

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

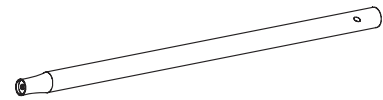
Please check you have all the fittings listed below



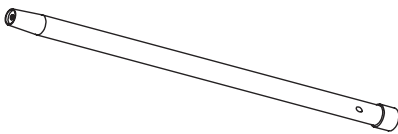
**1** Fire bowl x 1



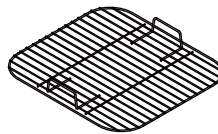
**2** Lid x 1



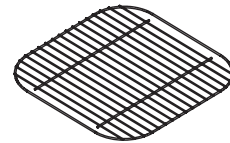
**3** Short leg x 2



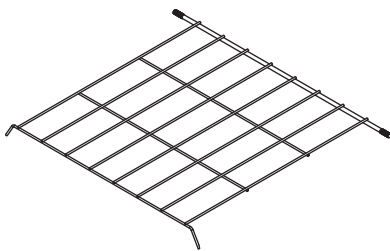
**4** Long leg x 2



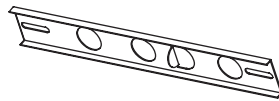
**5** Cooking grill x 1



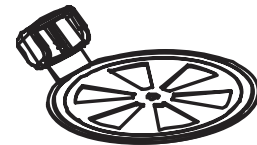
**6** Charcoal grate x 1



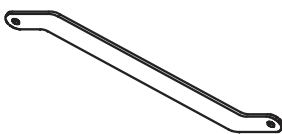
**7** Bottom shelf x 1



**8** Air vent for firebowl x 1



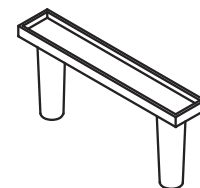
**9** Air vent for lid x 1



**10** Long hinge x 2



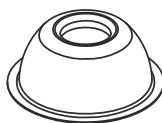
**11** Short hinge x 2



**12** Handle x 2



**13** Wheel x 2



**14** Leg holder x 4

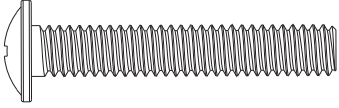
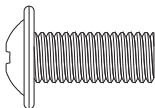
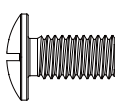
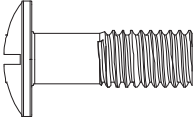


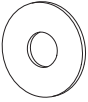
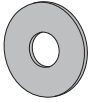


# Components - Parts

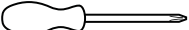
If you have damaged or missing components, call the **Customer Helpline: 08456 400800**

Please check you have all the fittings listed below

**Note:** The quantities below are the correct amount to complete the assembly.

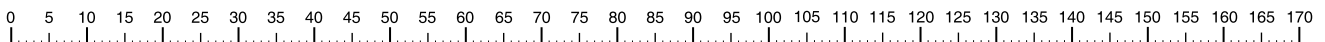
<p><b>A</b></p>  <p>Bolt M6 x 30 — 4 pcs</p>	<p><b>B</b></p>  <p>Bolt M6 x 15 — 4 pcs</p>	<p><b>C</b></p>  <p>Bolt M5 x 10 — 3 pcs</p>
<p><b>D</b></p>  <p>Bolt M5 x 12 — 8 pcs</p>	<p><b>E</b></p>  <p>Nut M5 — 11 pcs</p>	<p><b>F</b></p>  <p>Lock nut M8 — 2 pcs</p>
<p><b>G</b></p>  <p>Washer Ø6 — 8 pcs</p>	<p><b>H</b></p>  <p>Insulation washers Ø6 — 4 pcs</p>	

## Tools required (tool photos only for reference)

 Screwdriver (Not provided)

 Wrench (Not provided)

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





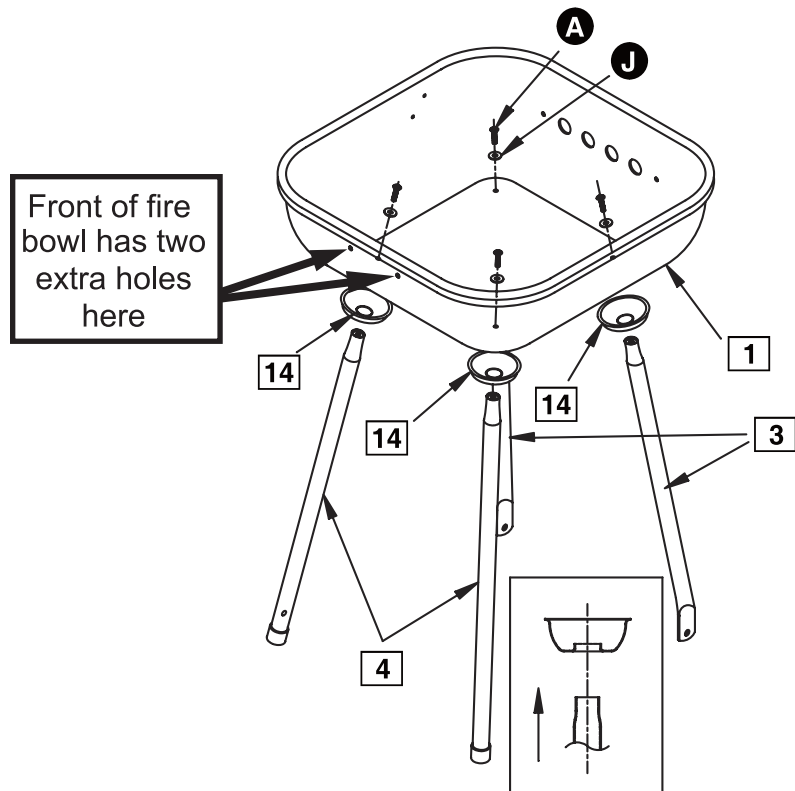
# Assembly Instructions

## Step 1

### Attaching Legs

Locate fire bowl **1**, two long legs **4**, two short legs **3**, and leg holders **14**, Insert long legs into leg holders as shown. Fasten long leg to fire bowl using bolt **A** and Washer **G**. Repeat the same step for another long leg. Do not turn bolts tight at this time.

Insert short legs into leg holders as shown. Fasten short leg to fire bowl using bolt **A** and washer **G**. Repeat the same step for another short leg. Do not turn bolts tight at this time.

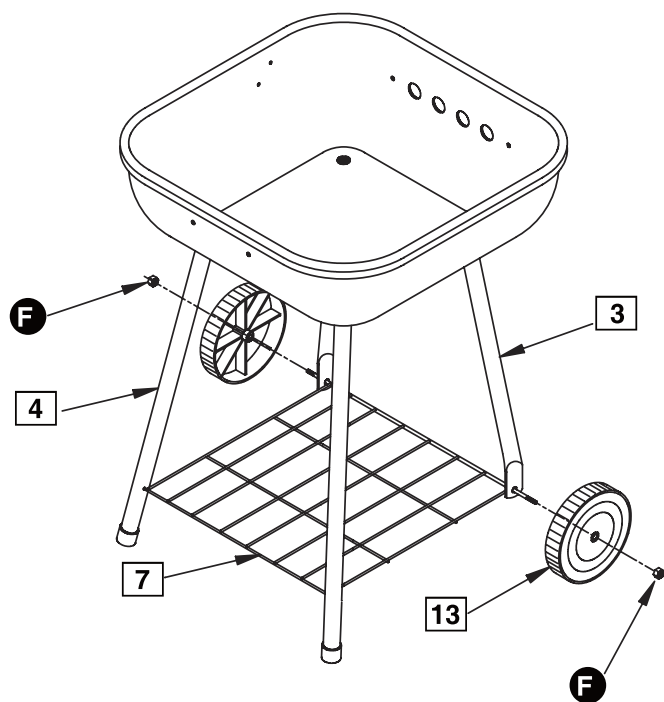


## Step 2

### Attaching Bottom shelf & Wheels

Assemble the bottom shelf **7** into long legs **4** and short legs **3**, then install wheels **13** using lock nuts **F** as shown.

Don't fasten all bolts before assembling the bottom shelf.

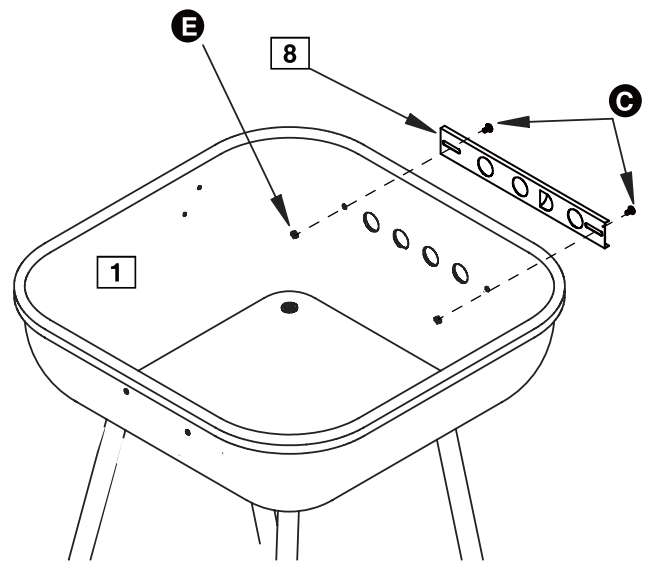


# Assembly Instructions

## Step 3

### Attaching Air Vent

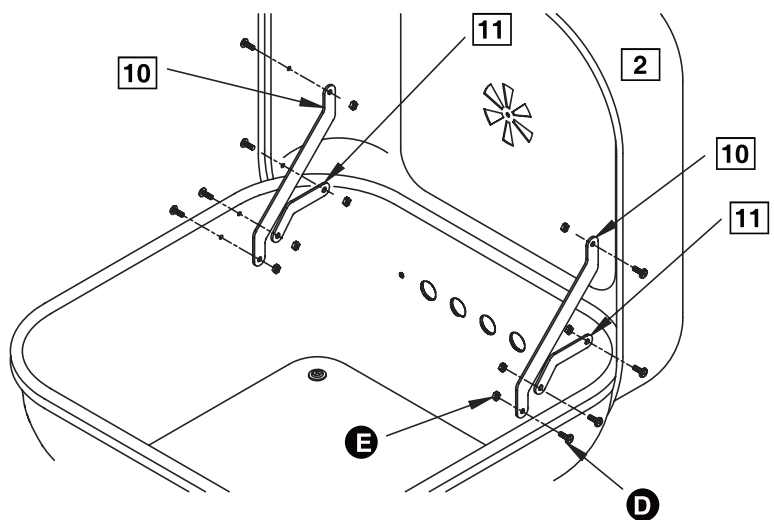
Attach air vent **8** to fire bowl **1** by using bolts **C** and nuts **E** as shown picture.



## Step 4

### Attaching Hinges

Position hinges **10** & **11** as shown and attach Lid **2** to grill as shown using bolts **D** and nuts **E**.



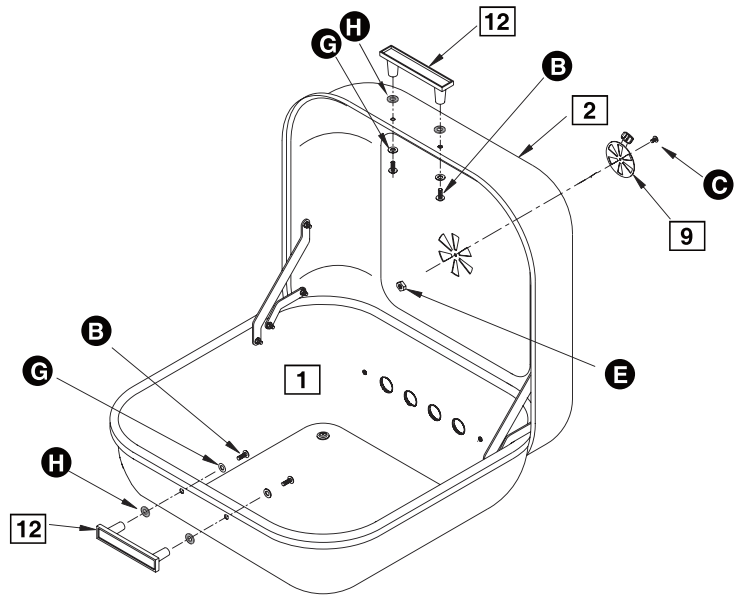
# Assembly Instructions

## Step 5

### Attaching Air vent & Handles

Attach air vent **9** to outside of lid **2** by using bolt **C** and nut **E** as shown.

Attach handles **12** to lid **2** and fire bowl **1** by using bolts **B**, washers **G** and insulation washers **H**.

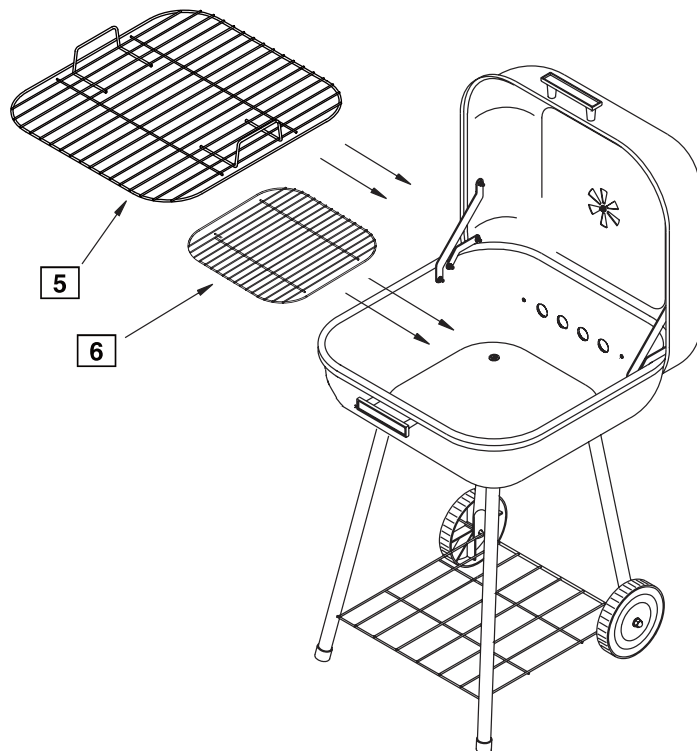


## Step 6

### Place Charcoal grate & Cooking grill

Insert charcoal grate **6** into fire bowl **1** as shown.

Insert cooking grill **5** onto fire bowl **1** as shown.



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