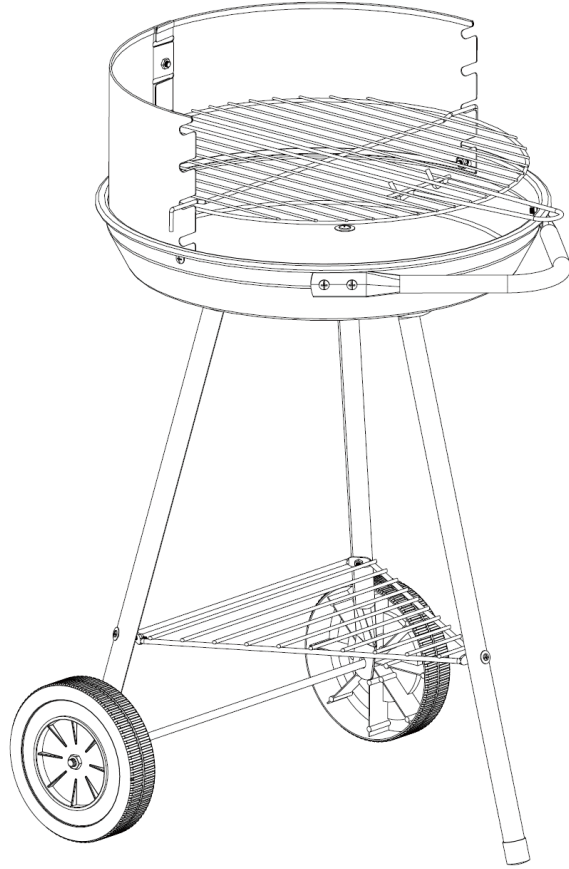


YH23016B



KEEP THESE INSTRUCTIONS

Checklist before starting

- Read these instructions carefully
- Carefully dispose of all plastic bags and keep them out of the reach of children.
- Please read the "Safety" section of this instruction booklet on the safety precautions to take before using your charcoal barbecue.
- Check the components and ensure that you have all the parts listed. If not, contact your local shop, which will be able to help you
- Take a moment to familiarise yourself with the content and before beginning assembly, check that all of the holes are clean and that there is no paint residue in them.
- When you are ready to start assembly, ensure that you have lots of space and that the area is clean.



Important: Although this product is manufactured with the greatest care, it is still necessary to pay attention during assembly, as it could have sharp edges.

Assemble your product using the assembly guide at the end of this instruction booklet.

Steps for lighting

- > Place the barbecue in an appropriate place, on a flat horizontal surface away from any area likely to catch fire. The base of the barbecue becomes hot, so make sure it is positioned on a suitable surface.
- > This barbecue is designed to be used with charcoal only. We recommend using charcoal briquettes. Use just enough briquettes to cover the bottom of the charcoal pan. In the event where a charcoal grate is provided, use just enough briquettes to cover the grate.
- > During use, the barbecue may be used with the lid open or closed, depending on the desired cooking method (In case of lid is provided).
- > Place three or four firelighters in the centre of the burner.
- > Place the pieces of charcoal around each firelighter, forming a pyramid.

- > Place the charcoal at least 5 cm from the walls of the barbecue.
- > Maximum quantity of charcoal: 1.3 kg.

- > Light the firelighters using a lighter or match.



WARNING! Do not use spirit, petrol or comparable fluids for lighting or re-lighting!

- > Liquid lighters (only those compliant with EN 1860-3) - Position the charcoal, pour the liquid lighter fluid over the charcoal and wait 5 to 10 minutes for the liquid to soak into the charcoal. Position the charcoal in the burner, making a pyramid shape. Wait a moment until the charcoal is well lit. Spread the charcoal out in a uniform layer, so that each piece is well lit. When the charcoal is burning well (with a layer of grey ash covering each piece), the barbecue is ready for use.

Steps for lighting



Warning: The charcoal becomes very hot: take the necessary precautions.

- > Never touch the metal parts, as they can become hot.
- > Never start cooking food before the charcoal has formed a layer of ash.
- > Do not attempt to cook food when the charcoal is burning.

Before each cooking session

- > Before each use, apply a thin layer of vegetable or cooking oil using a long-handled brush to prevent the food from sticking to the cooking surface.
- > Fill the charcoal burner, light the charcoal and let it burn until it turns red. It is advisable to wait at least 30 minutes before starting to cook the food. When the charcoal forms a grey layer of ash, you can start to cook.

Controlling flare-ups

- > Flare-ups occur when the fats and juices of the cooking meat drip onto the hot charcoal. The smoke helps to give the food that barbecue flavour, but avoid causing too many flare-ups so as not to burn the food.
- > To control flare-ups, it is advisable to remove excess fat from meat and chicken before grilling them.
- > Flare-ups can be eradicated by pouring bicarbonate of soda or salt directly onto the charcoal.

> Always protect your hands when you are near the cooking surface of the barbecue.



IMPORTANT:-If a grease fire occurs in the charcoal burner/ash tray, wait until the fire goes out.

Do not remove the ash tray and do not throw water on the charcoal burner/ash tray.

Adding charcoal

- > To add charcoal when the barbecue is in use, first remove any food from the grill.
- > Use the handles of the grill to remove it (make sure your hands are protected). Using oven gloves or potholders is recommended.

Putting the barbecue out

- > Use sand or a water extinguisher to put out the charcoal when you have finished cooking.
- > Ensure that the barbecue is completely cold before removing the charcoal ash.

Take note of all of the following instructions:



This barbecue is designed for outdoor domestic use only. Do not use this barbecue indoors!



WARNING! This barbecue will become very hot, do not move it during operation!



WARNING! Keep children and pets away from this barbecue!



WARNING! Do not use spirit, petrol or comparable fluids for lighting or re-lighting!



Do not cook before the charcoal has a coating of ash!



Wait until the barbecue is at a constant temperature and the charcoals are red for approximately 30 minutes before starting to cook on the barbecue.

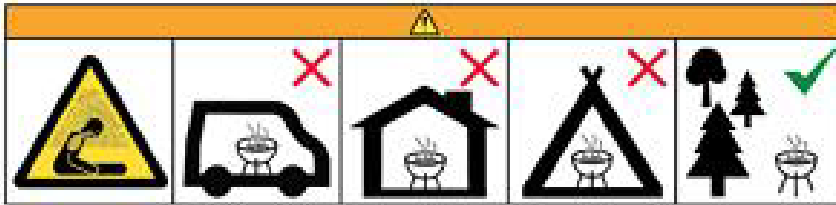


Always position your barbecue on a firm surface away from wooden fences or overhanging branches.



DO NOT leave the barbecue unattended when lit.

- ☑ Ensure that the barbecue is completely cold before removing the charcoal ashes.
- ☑ Use sand or a water extinguisher to put out the charcoal when you have finished cooking.
- ☑ Sudden flare-ups can occur if drops of grease come into contact with the lit charcoal. Keep a water spray nearby to put out these little flare-ups, or use yeast or salt to put out the flares.

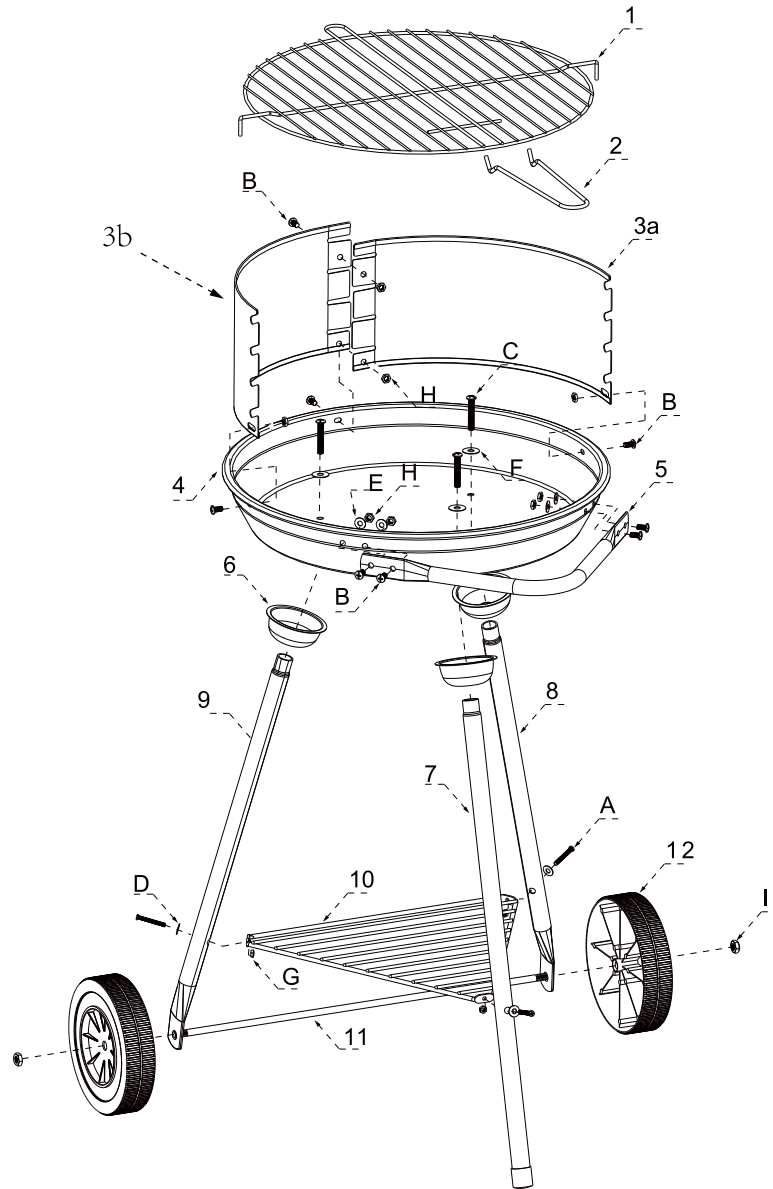







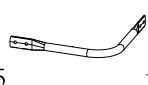




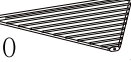


Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.










1. The barbecue must be installed on a horizontal and stable surface before use.
2. The barbecue must be hot and the charcoal must remain lit for at least 30 minutes before beginning to cook the food.
3. Before starting to cook, wait until a layer of ash covers the charcoal.
4. **WARNING!** This barbecue will become very hot, do not move it during operation!
5. **WARNING!** Do not use this barbecue indoors!
6. **WARNING!** Keep children and pets away from this barbecue.
7. This barbecue complies with the regulations in force.
8. However, using it requires a minimum amount of monitoring and precautions.
9. In particular, do not use alcohol, petrol or any other flammable liquid to light or rekindle the fire, and do not let children near the burner.
10. Regrettably, a large number of accidents occur each year. The resulting burns are particularly serious in children: because of their size, their faces are more often than not at the same height as the burner.
11. Do not increase the flames in a charcoal barbecue using a fire lighting product or any other flammable product. Regularly clean the cooking grills.
12. To avoid ingesting significant amounts of benzopyrene (a decomposition product from carcinogenic fats), keep the barbecue grill as far as possible from the heat source, or opt for an upright cooking model.
13. Fuel to use: charcoal.
14. Maximum quantity to be used: 1.3 kg.




Precautions:

15. Use potholders, gloves or a utensil to adjust or move a part of the barbecue (for example, the air control lid or the handle, ash tray or non-adjustable cooking grill) during use.
16. Use protective gloves to assemble the barbecue.

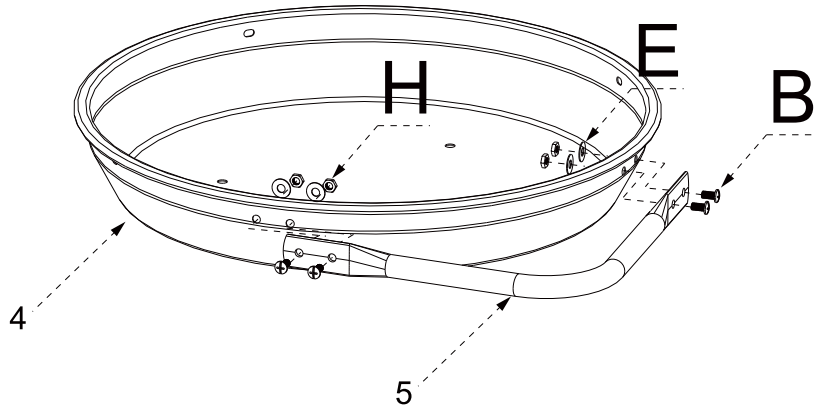


| | | | |
|--|--|--|--|
|  1 x1 |  2 x1 |  3a x1 |  3b x1 |
|  4 x1 |  5 x1 |  6 x3 | |
|  7 x1 |  8 x1 |  9 x1 | |
|  10 x1 |  11 x1 |  12 x2 | |

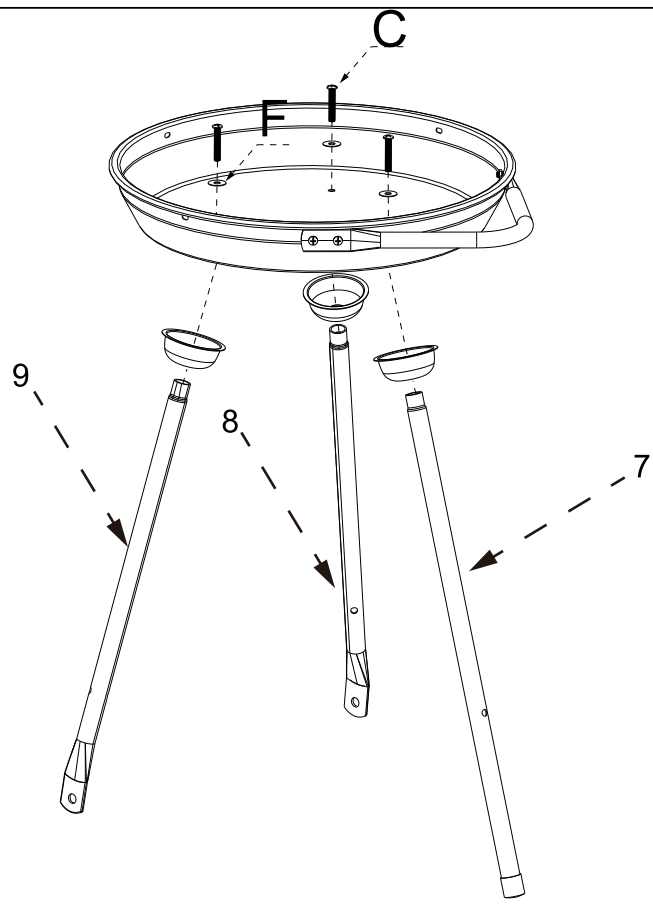
| | | | |
|---|---|------------|----|
| A |  | M4 x 25 | x3 |
| B |  | M5 x 12 | x8 |
| C |  | M6 x 30 | x3 |
| D |  | Φ4 x 10 mm | x3 |
| E |  | Φ5 x 12 mm | x4 |
| F |  | Φ6 x 18 mm | x3 |
| G |  | M4 | x3 |
| H |  | M5 | x8 |
| I |  | M8 | x2 |

| Spare parts | | | |
|-------------|---|---------|----|
| B |  | M5 x 12 | +1 |
| G |  | M4 | +1 |
| H |  | M5 | +1 |

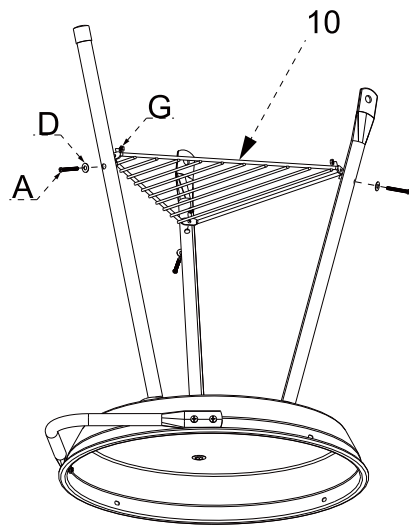
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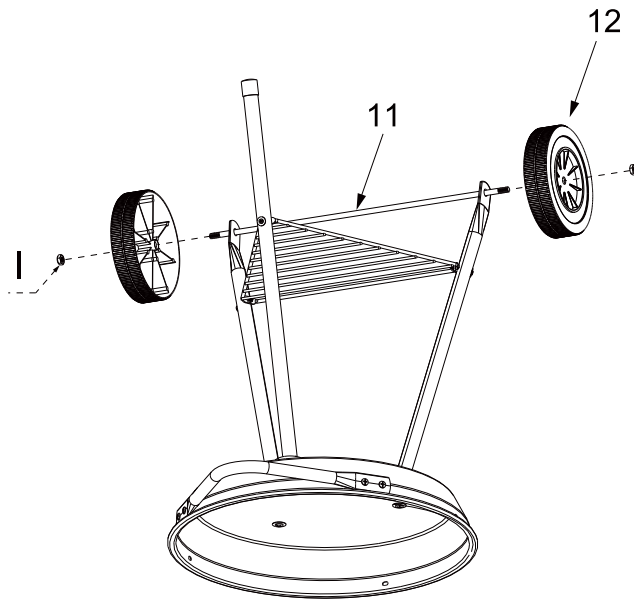
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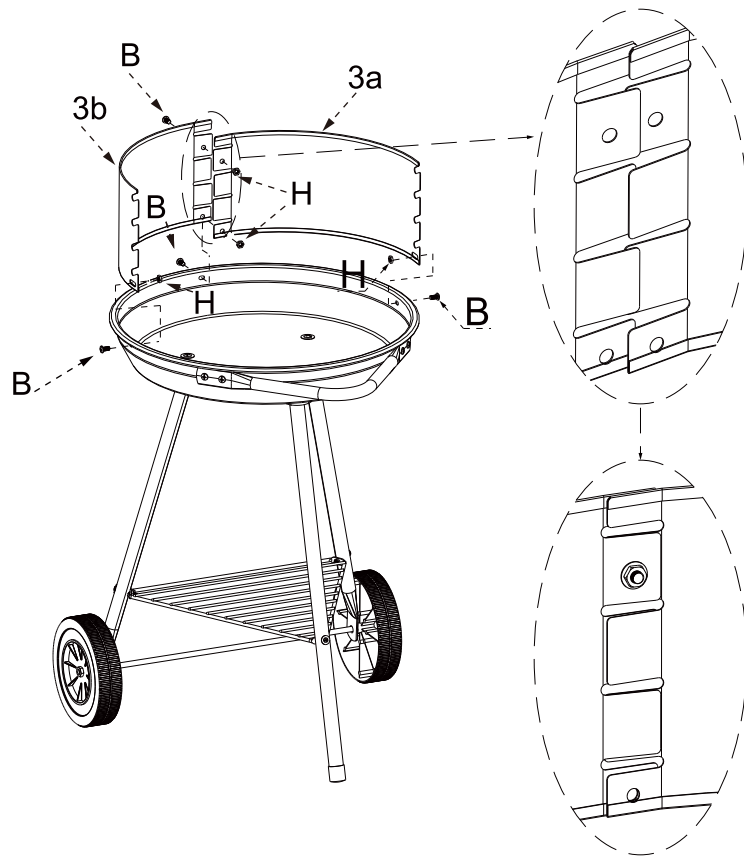
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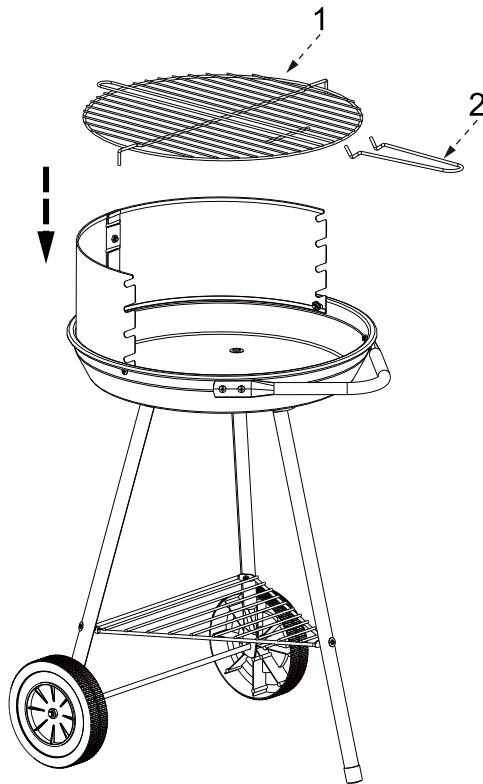
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