

Garden Trading®

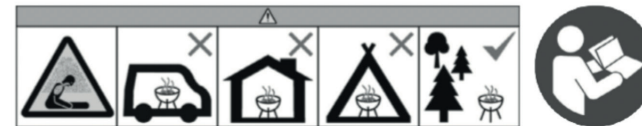
Round Bucket BBQ in Carbon Assembly Instructions

Please read these instructions carefully before assembly and use.
Failure to follow could result in injury. Retain these instructions for future reference.

Safety Precautions:

- For outdoor use only. Do not use indoors. Place in a well-ventilated area.
- Do not touch metal parts of barbecue until it has completely cooled to avoid burns, unless you are wearing protective equipment, (ex. potholders, gloves, etc.)
- Do not use the barbecue until it's completely assembled and all parts are securely fastened and tightened.
- Never leave the barbecue unattended during operation or cleaning.
- Do not remove the ash-plate tray until coals are completely extinguished.
- WARNING! Do not wear loose clothing around a barbecue while in use or hot.
- Never take out the charcoal grid while in use.
- Always place the barbecue on a level surface and far away from combustibles and children.
- Ensure product is placed on a suitable heat resistant surface to avoid damage to table tops and other surfaces.
- Do not use the barbecue in strong wind.
- WARNING! This barbecue will become very hot, do not move it during operation.
- WARNING! Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3
- WARNING! Keep children and pets away.

approx. 1.5kg



Selecting Location:

- Do not use barbecue indoors, on recreational vehicles, on a boat or in a tent.
- This barbecue is for outdoor use only and should be placed on a firm, level surface. The barbecue should be located in an open area with good ventilation.
- Combustible or flammable material should never be used or stored within 1 metre of your barbecue.
- Do not use this barbecue in a fully or partially enclosed area such as a garage, carport, porch or under a surface that can catch fire.

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Garden Trading®

Opening Hours: Monday - Friday: 8.30am - 5.30pm (Friday close at 5.00pm)

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Instructions For Use:

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 and Lighting Fluid

- a) Set up your barbecue in a safe place. Place enough charcoal in the fire bowl to a depth of 3-5cm.
- b) Taking care not to spill any liquid onto your hands or clothes, add the lighting fluid to the charcoal.
- c) Wait for 30 seconds to allow the liquid to soak into the charcoal.
- d) Do not light the charcoal if you have spilt fluid onto your clothes. Light the charcoal using a long taper or safety lighter. The charcoal will then burn for a period with flames.

Method 2 - Lighting Blocks

- a) Place three or four Lighting Blocks in the centre of the barbecue fire 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, fire should be ready for cooking in 30-40 minutes, or when even white ash is visible by day, or an even red glow is visible by night. Do not cook before the fuel has a coating of ash.

4. Always wear oven gloves when handling.
5. We recommend that the barbecue shall be heated up and the fuel kept hot for at least 30 minutes prior to the first cooking on the barbecue.

Helpful Information

1. 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. The 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 lump wood charcoal is 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. As a guide a 3kg bag of charcoal in a 43cm (17") diameter barbecue should last for at least 2 full barbecue fires.
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 cinders, sand or a fine water spray.
6. 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. Do not leave your barbecue outside unprotected.

