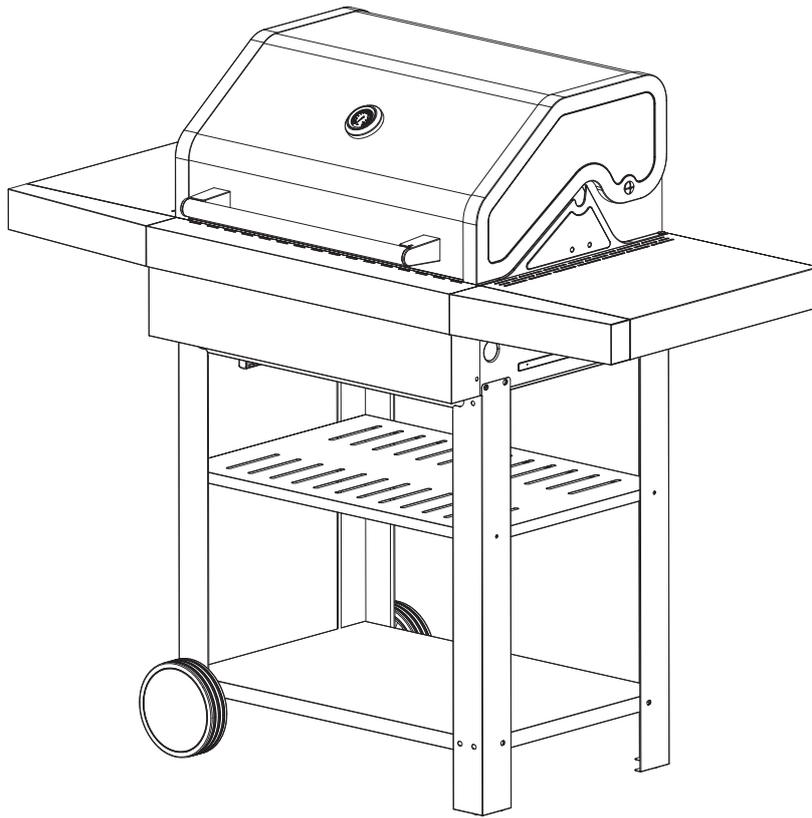




Charcoal BBQ

Stock Number: 85311503

Thank you for purchasing this barbecue. Please read the instructions carefully before use to ensure safe and satisfactory operation of this product. Please keep these instructions for future reference.



Pre-assembly preparation

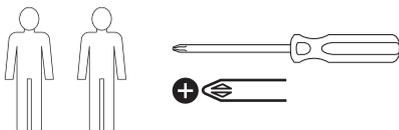
WARNING! FOR OUTDOOR USE ONLY

Please read these instructions carefully and ensure that your barbecue is properly installed, assembled, maintained and serviced in accordance with these instructions.

Failure to follow these instructions may result in serious injury and/or damage to property.

If you have any questions concerning the assembly or operation of this barbecue, please contact your local John Lewis store.

Necessary Tools



This product takes approximately 60 MINUTES to assemble with 2 PEOPLE. The fittings pack contains SMALL ITEMS which should be KEPT AWAY FROM YOUNG CHILDREN. Please check the pack contents before attempting to assemble this product. A full checklist of components is given on this leaflet. If any components are missing, please contact the retailer from whom you bought this product. Read this leaflet in full before commencing assembly.



Carbon Monoxide Hazard
Using a barbecue inside can kill you, it gives off Carbon Monoxide, which has no odour. Never use a barbecue in enclosed spaces such as a tent, home/building, vehicle or garage.

Contents

- 3 Important safety instructions
- 4 Lighting your charcoal barbecue
- 4 Care and maintenance
- 4 Guarantees
- 5 Exploded Diagram
- 6 Parts List
- 7 Assembly Steps

Barbecue Inspiration

For recipes to raise your grill game for an even better barbecuing experience, please visit the link below or scan the QR code.

waitrose.com/ecom/recipes/meals-dishes/barbecue



IMPORTANT - PLEASE READ

Warnings

Read these instructions carefully before Building and using your barbecue

Warning information

- WARNING! Keep children and pets away.
- Do not use indoors.
- ATTENTION! This barbecue will become very hot, do not move during operation.
- Never use this barbecue on boats or other recreational vehicles.
- This barbecue should not be left unattended while in use.
- This barbecue is not designed for commercial use and doing so will void its warranty.
- This barbecue is for outdoor use only. If used in enclosed spaces such as a building or garage toxic fumes will build up and may cause death or serious injury.
- Always use the barbecue in a well ventilated area, but out of high winds.
- Position the barbecue so that winds do not carry hot ash onto combustible surfaces.
- Do not use this barbecue without first reading the operating instructions carefully .
- Improper assembly of the barbecue may be dangerous. Please follow all the assembly instructions carefully before lighting the barbecue. Altering the barbecue in any way from the manufacturer's instructions may be dangerous and will void all warranties.

Safety Information

- Make sure the ash collection cup/tray is securely attached and the air vents are clean and clear before you light the barbecue.
- When lighting the barbecue ensure you do not have any loose clothing touching or near the coals.
- Always wear barbecue mitts and protective clothing when lighting the barbecue with a chimney starter or when adding more fuel to the barbecue.
- Ensure the barbecue is on a solid, flat and level non combustible surface before lighting.
- Do not use paraffin, alcohol or other combustible materials to light the barbecue.
- Do not add firelighters or any other barbecue lighting material to a barbecue that is already alight.
- CAUTION! Do not use spirit or petrol for lighting or re-lighting the barbecue! Use only firelighters complying to EN 1860-3!

- Do not store or use petrol or any other flammable vapours or materials within 8 meters of this barbecue.
- Keep all combustible items and surfaces at least 60cm away from the barbecue at all times. This includes wooded decks both treated and untreated.
- Keep the grilling area free from combustible materials, petrol and other flammable vapours or liquids.
- Keep all electrical cables away from the hot surfaces of the barbecue.
- Do not touch metal parts of the barbecue until it has completely cooled. Wear barbecue mitts when adjusting air vents or lifting the lid.
- Do not touch the grills, charcoal or any part of the barbecue to see if they are hot.
- Never move the barbecue while in use and wait until the coals are completely extinguished and cold before attempting to move the barbecue.
- Always open the lid carefully as steam and heat builds up inside the barbecue and can cause serious injury.

Caution

- Regularly check and clean the barbecue to avoid any build up of fats which may cause a fat fire and would void your warranty.

DAMAGE CAUSED BY FAT FIRES IS NOT COVERED BY THE WARRANTY

- Always empty the ash cup/ash tray after every use. Do not remove the ash until it is completely extinguished and cold.
- Using abrasive cleaners on the barbecue or grills will damage the finish and void the warranty.
- Using sharp objects to clean the bowl and hood will damage the finish and void the warranty.
- Allow the complete barbecue to cool before cleaning and washing in a warm soapy solution. Ensure that any dried fat and food deposits are cleaned off the grills after EVERY cooking session. Wash the grills with hot, soapy water then rinse and dry before returning the grills to the barbecue.
- Only use the recommended amount of Charcoal Briquettes, not Lumpwood, with the barbecue. Failure to do this may cause damage to the barbecue that it not covered by warranty.
- Always leave the hood up for the entire lighting process. Failure to do this may cause damage to the barbecue that it not covered by warranty.

Lighting your charcoal barbecue

Ensure the hood and all air vents are open. The hood should remain open for the entire lighting process (approx. 30mins).

Remove any ash left from the previous barbecue (this can only be done once the coals are fully extinguished and cold).

When lighting coal directly on the grate, pile the required quantity of briquettes into a pyramid on top of 3 or 4 firelighters. Ignite the firelighters and leave the hood open. The coals should be ready to cook over in 30-40 minutes, when all briquettes have a covering of 'grey' ash. Arrange the lit coals with long handled tongs. You may now close the hood of the BBQ.

When using a firestarter chimney, put the required amount of briquettes into the top of the chimney above the internal grate. Stand the Firestarter on the barbecue grate over scrunched up newspaper or 1-2 firelighters, then ignite, leaving the hood open. The briquettes will be ready for cooking in 20-25 minutes. Pour the hot coals out of the Firestarter onto the grate. Always use BBQ Mitts when handling the Firestarter.

Aim for an even layer of coals, 3-4cm deep (or a maximum load of 1.5kg of charcoal) in the required area under the grill. Always put the charcoal on the grate and never directly into the bottom of the barbecue bowl. Failure to do so may cause damage to the barbecue which is not covered by the warranty.

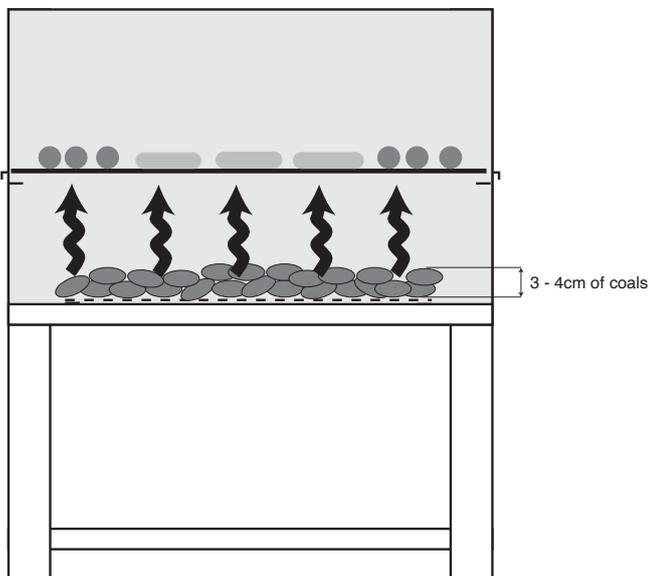
Charcoal must only be placed on the grate and NEVER on the grill bottom. Failure to do this will damage the grill bottom and will not be covered by the warranty.

Direct cooking

Cooking directly over the heat source

In this method of cooking the lit coals are spread evenly under the grill and is best used for items of food that take up to 25-30 minutes to cook such as burgers, sausages, chops and kebabs. For the best results food should be turned once, half way through cooking. Avoid the temptation to continually turn the food which loses more juices and makes food dry and less tasty.

Direct cooking

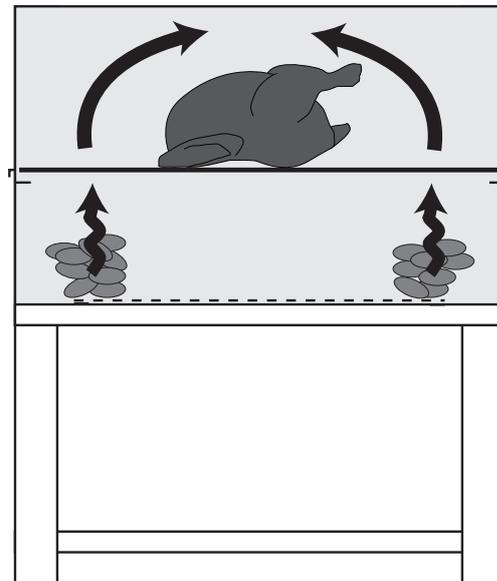


Indirect cooking

Cooking with the heat source to the side of the barbecue

In indirect cooking the lit coals are kept to the sides of the grate so that the heat source is not directly under the food. This method of cooking is best suited to delicate foods that burn easily or foods that take longer than 30 minutes to cook. After approximately an hour of cooking you may need to add more briquettes to the 2 piles of coals either side of the barbecue. Maintain the quantity of charcoal so that it is the same height to ensure there is adequate heat for the whole cooking session.

Indirect cooking



Maintenance of your barbecue

Protection

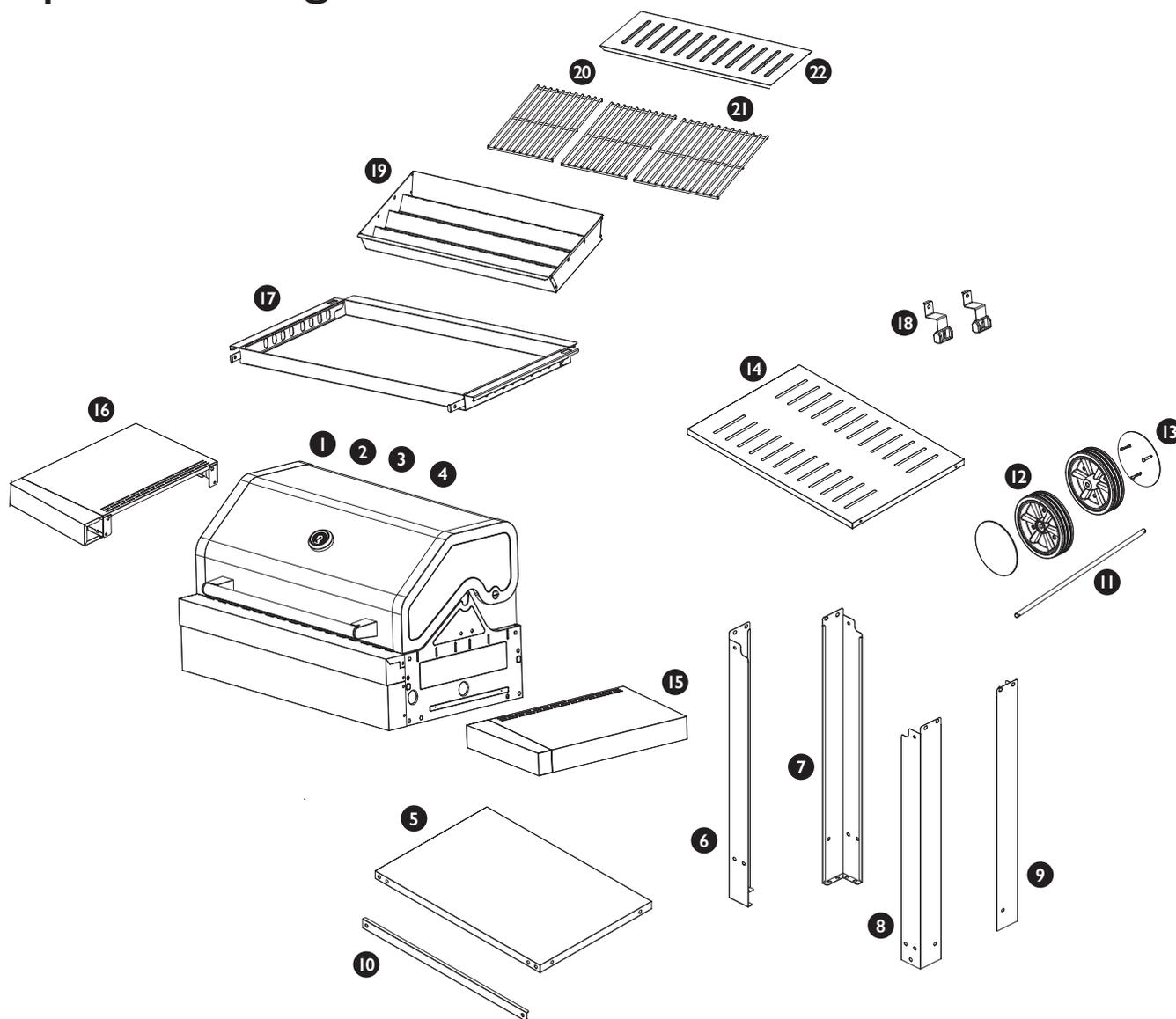
Keep your barbecue beneath a weather cover and out of the rain when not in use. Store your clean charcoal barbecue in a dry, well ventilated area over winter.

Cleaning

To clean barbecue for next time, take a long handled brush and brush the cooking surface to remove excess oils and food scraps. Be careful as surfaces may be hot. Protect your hands by using an oven mitt to hold the brush.

Allow to cool before washing in a warm soapy solution. Ensure that any dried fat/food deposits are cleaned off the grills after EVERY cooking session. Wash the grills with hot, soapy water then rinse and dry the grills before returning them to the barbecue.

Exploded Diagram



No.	Description	QTY	No	Code	QTY
1	Hood	1	12	Wheel	2
2	Thermometer	1	13	Wheel Cap	2
3	Hood Handle	1	14	Mid Shelf	1
4	Cooking Frame	1	15	Side Shelf - Right	1
5	Trolley Base Panel	1	16	Side Shelf - Left	1
6	Leg - Left Front	1	17	Grease Tray	1
7	Leg - Left Back	1	18	Grease Tray Vent Handles	2
8	Leg - Right Front	1	19	Charcoal Tray	1
9	Leg - Right Back	1	20	Wire Grill 185mm	2
10	Front Support Bar	1	21	Wire Grill 240mm	1
11	Wheel Axle	1	22	Warming Rack	1

Parts List

Fixing elements

Ref	Description	Quantity	mm
A	Plastic Foot	8	
B	M6 x 12 Bolt	30	
C	M4 x 12 Bolt	6	
D	Washer	4	
E	Retaining Clip	2	
F	Plastic Washer	12	

Mounting steps

Make sure your grill is assembled properly. Detailed assembly instructions are packed with each grill giving specific assembly procedures for each model. Follow these instructions carefully to ensure the correct and safe assembly of the grill.

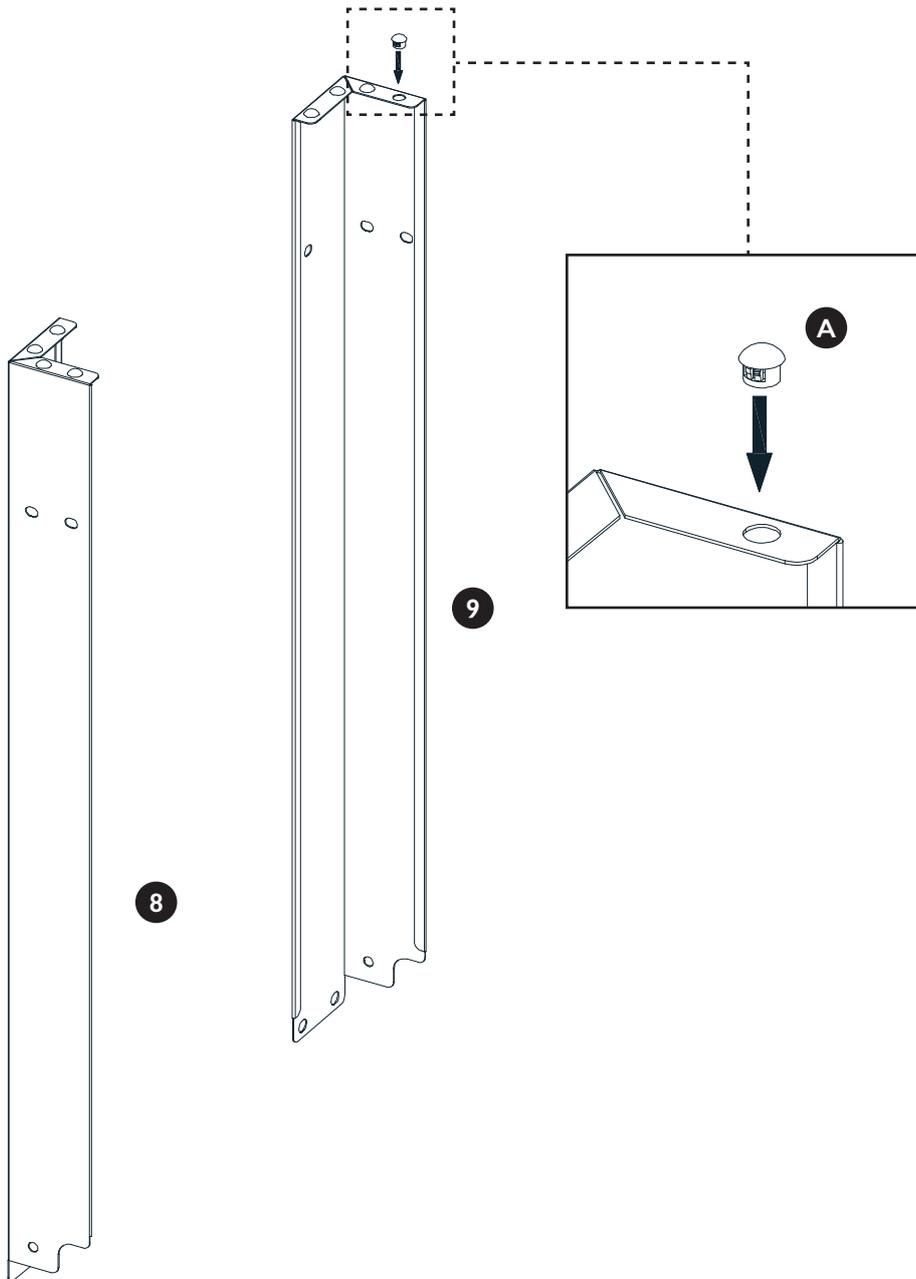
Caution: Although we take every effort to ensure that the assembly process is as easy as possible, it is inherent with fabricated steel parts that corners and edges can cause cuts if improperly handled during assembly procedures. Be careful while handling any parts during assembly. It is strongly recommended that you protect hands with a pair of work gloves.

Step 1

Parts and fitting

A **8** **9**

Install the Plastic Feet (A) into the holes on the underside of Leg – Right Front (8) and Leg – Right Back (9).

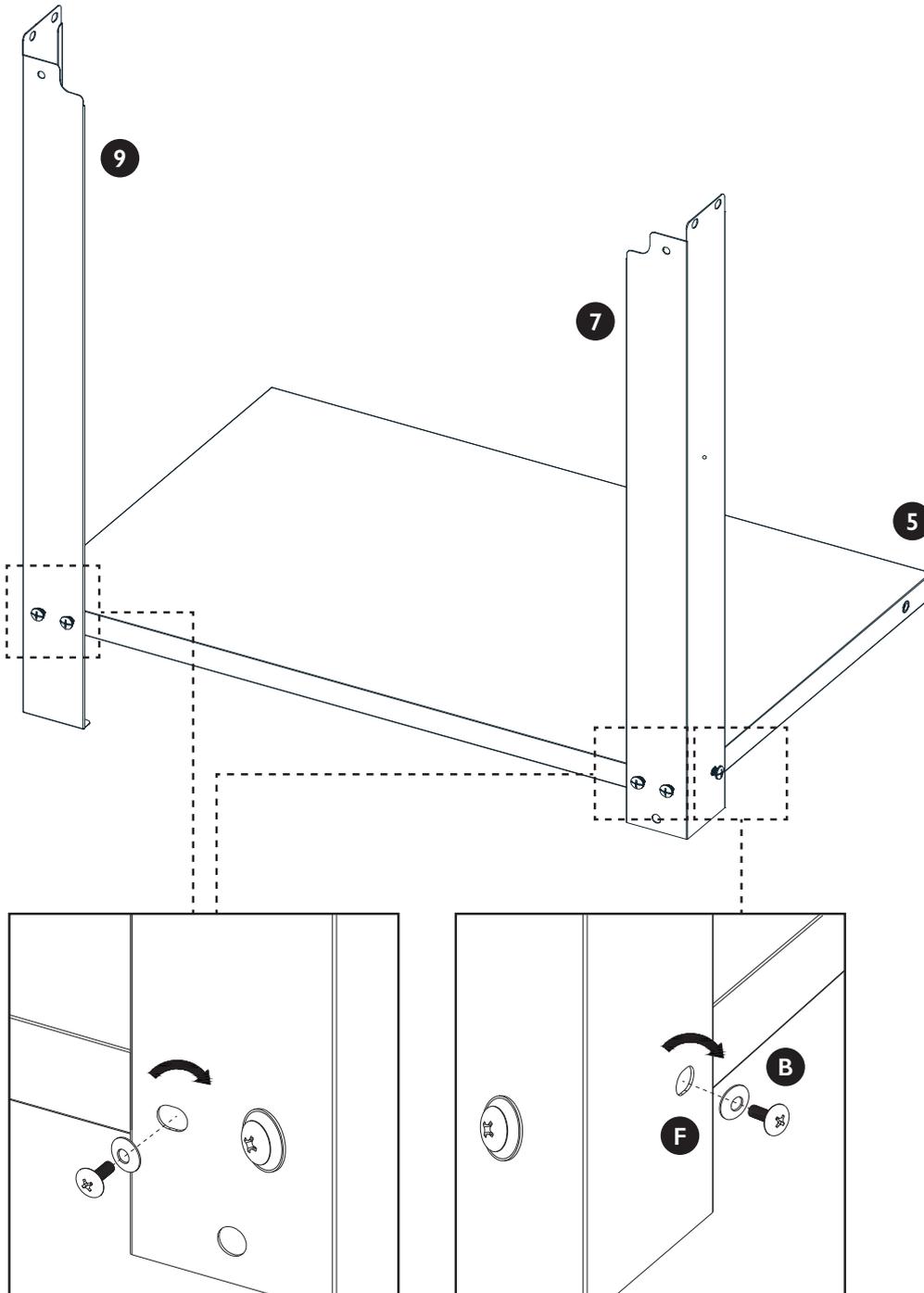


Step 2

Parts and fitting

B **F** **5** **7** **9**

Attach Leg – Left Back (7) and Leg – Right Back (9) to Trolley Base Panel (5) using Bolts (B) and Plastic Washers (F).

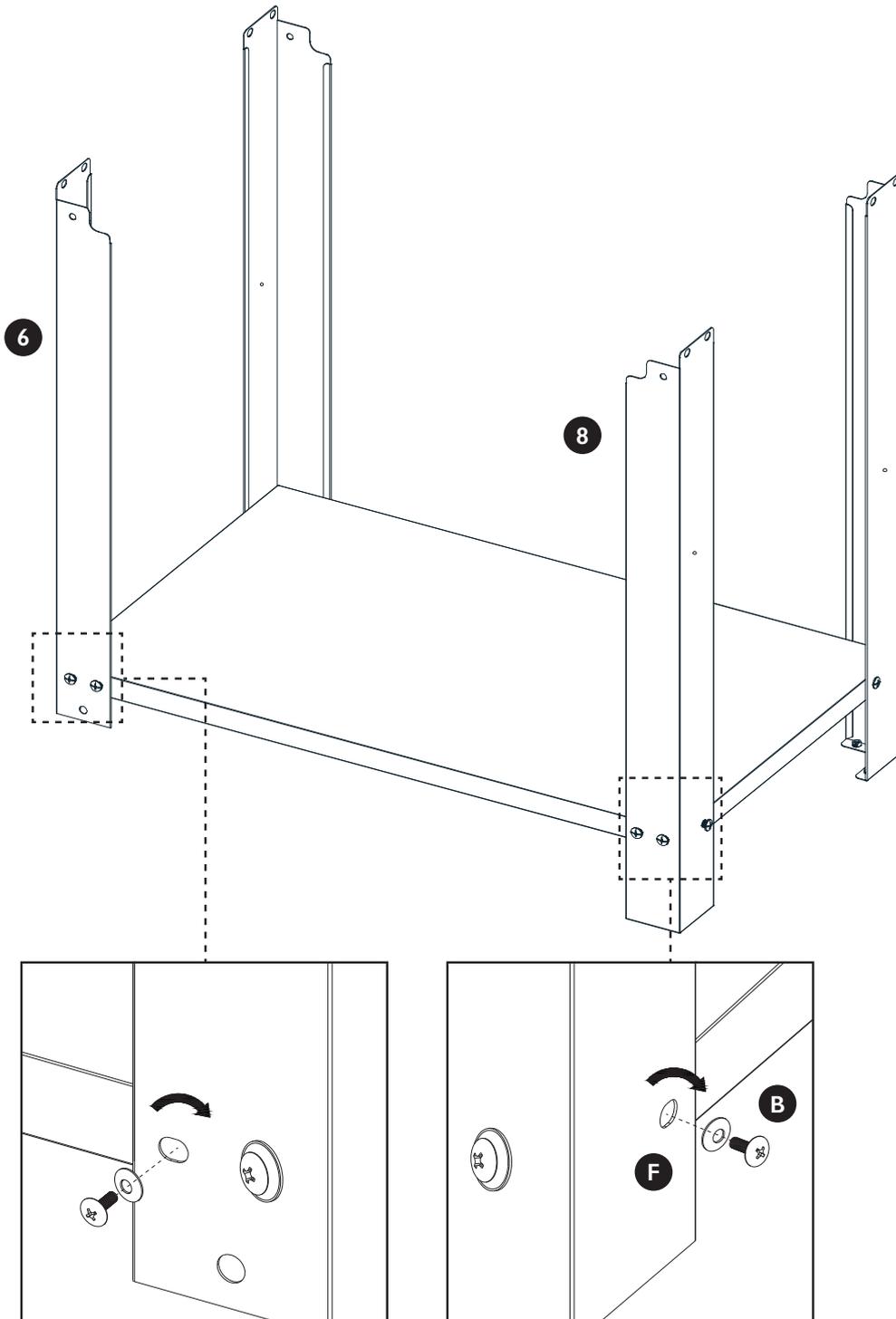


Step 3

Parts and fitting

B **F** **6** **8**

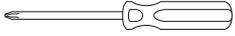
Attach Leg – Left Front (6) and
Leg – Right Front (8) to Trolley
Base Panel (5) using Bolts (B)
and Plastic Washers (F).



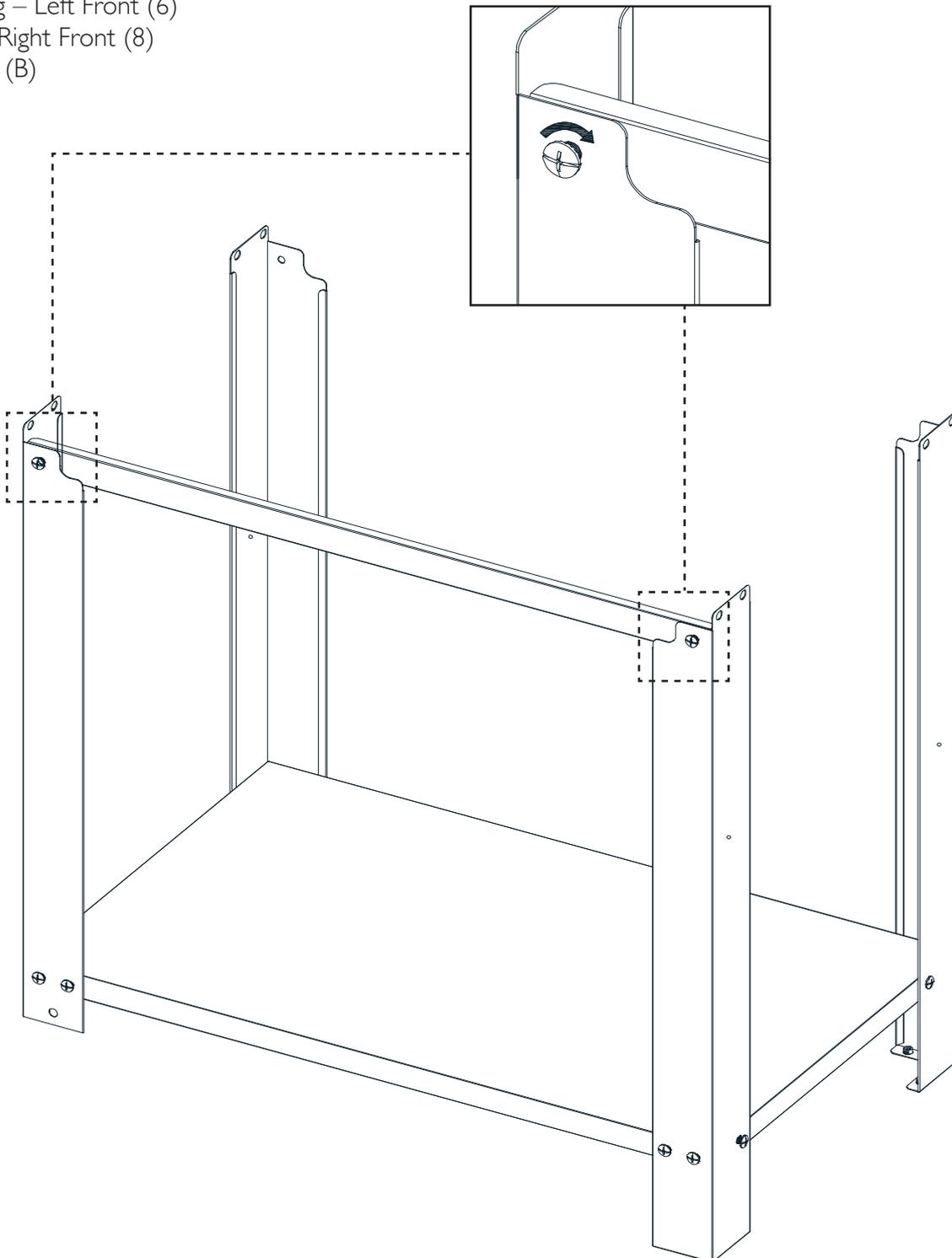
Step 4

Parts and fitting

B **10**



Attach Front Support Bar
(10) to Leg – Left Front (6)
and Leg – Right Front (8)
using Bolts (B)

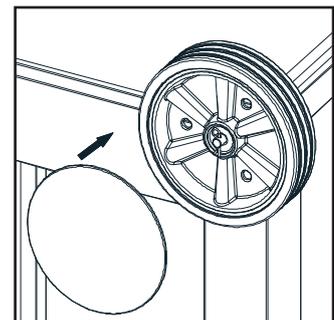
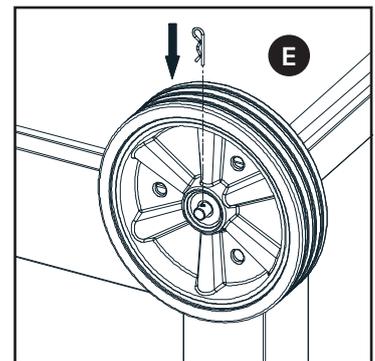
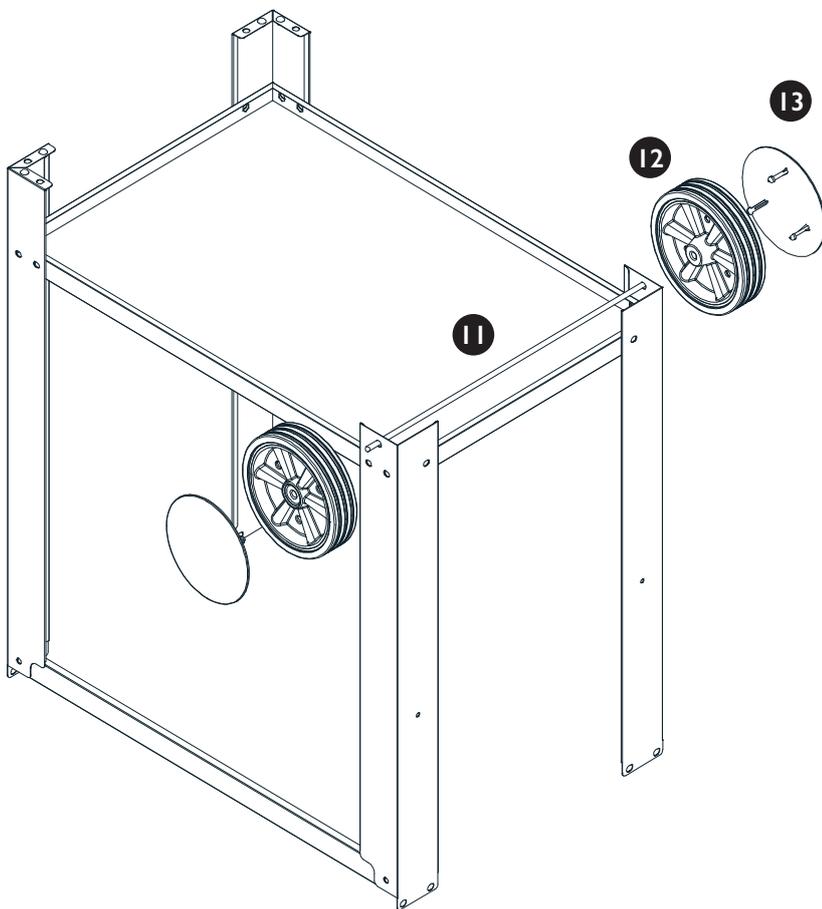


Step 5

Parts and fitting

- E**
- 11**
- 12**
- 13**

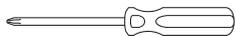
Slide Wheel Axle (11) through holes in Leg – Left Front (6) and Leg – Left Back (7). Thread Wheels (12) onto Wheel Axle and secure in place using Retaining Clip (E) by pushing it through the holes in the end of the Wheel Axle. Carefully push the Wheel Caps onto the wheels ensuring the pins line up with the holes before securing fully.



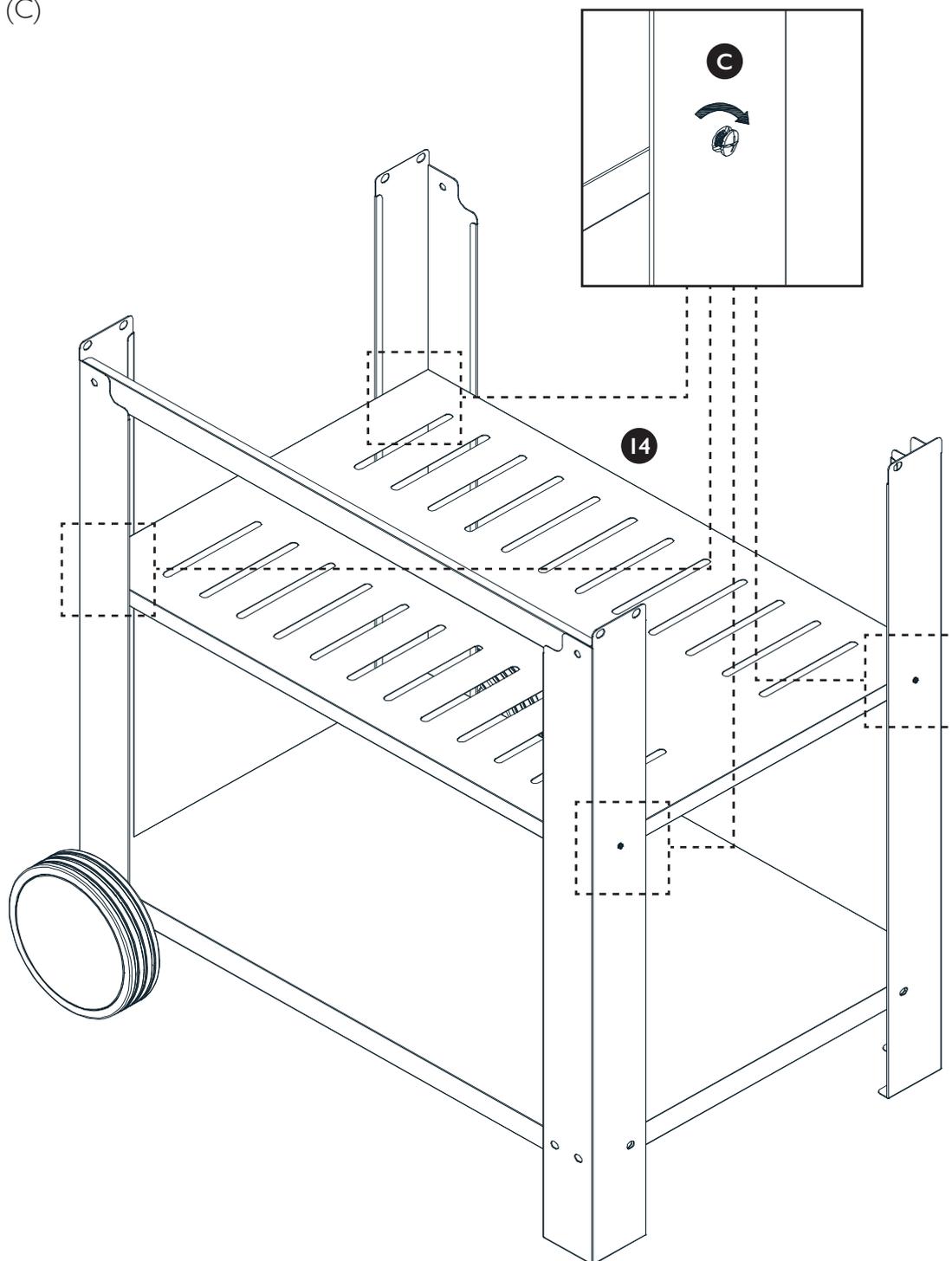
Step 6

Parts and fitting

C **14**

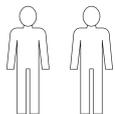


Attach the Mid Shelf (14)
to each of the Trolley Legs
using Bolts (C)

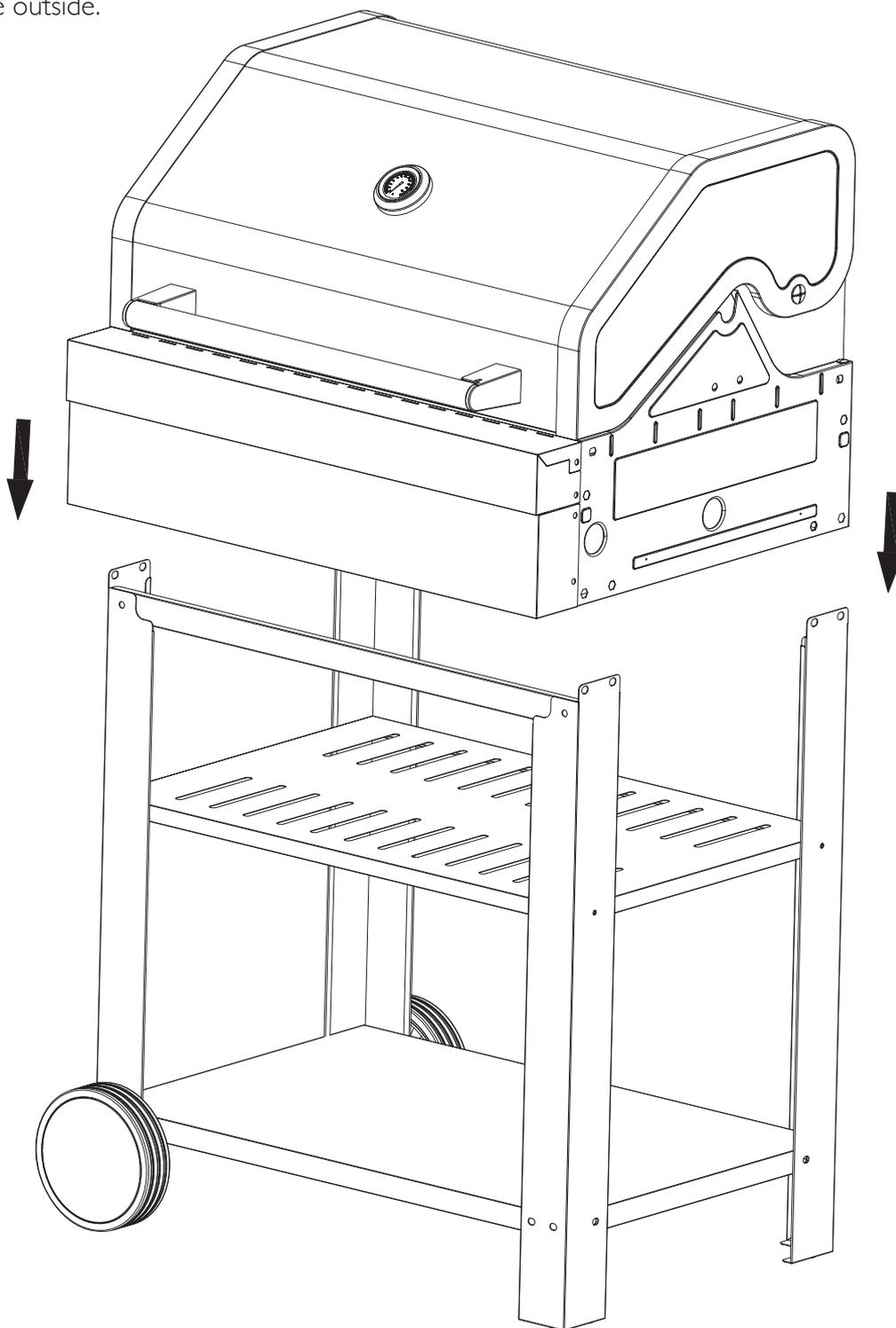


Step 7

Parts and fitting



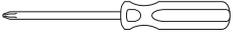
Carefully lower Cooking
Frame onto trolley, ensuring
fixing lugs are on the outside.



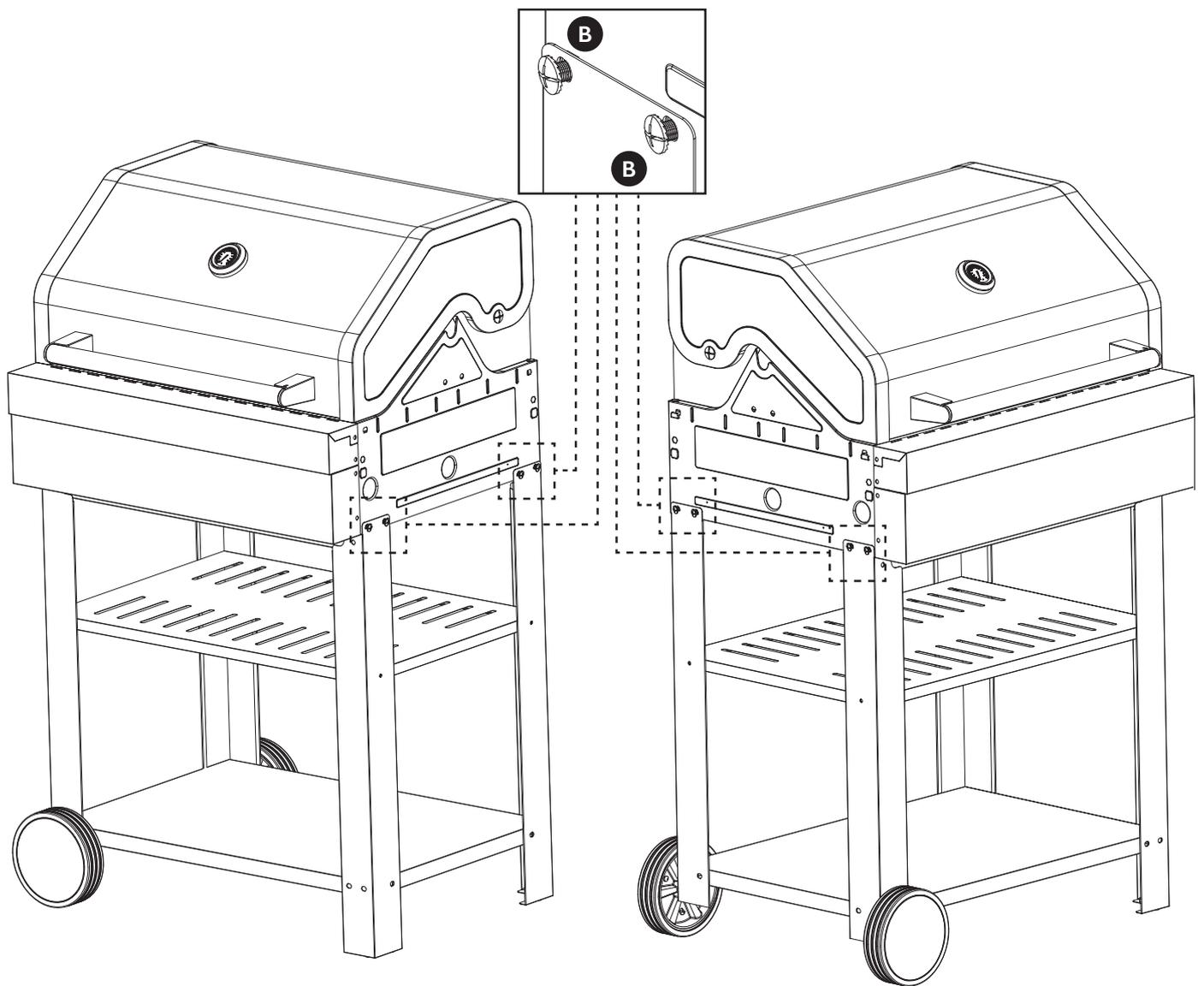
Step 8

Parts and fitting

B



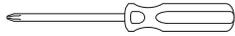
Secure Cooking Frame to
each of the Trolley Legs
using Bolts (B)



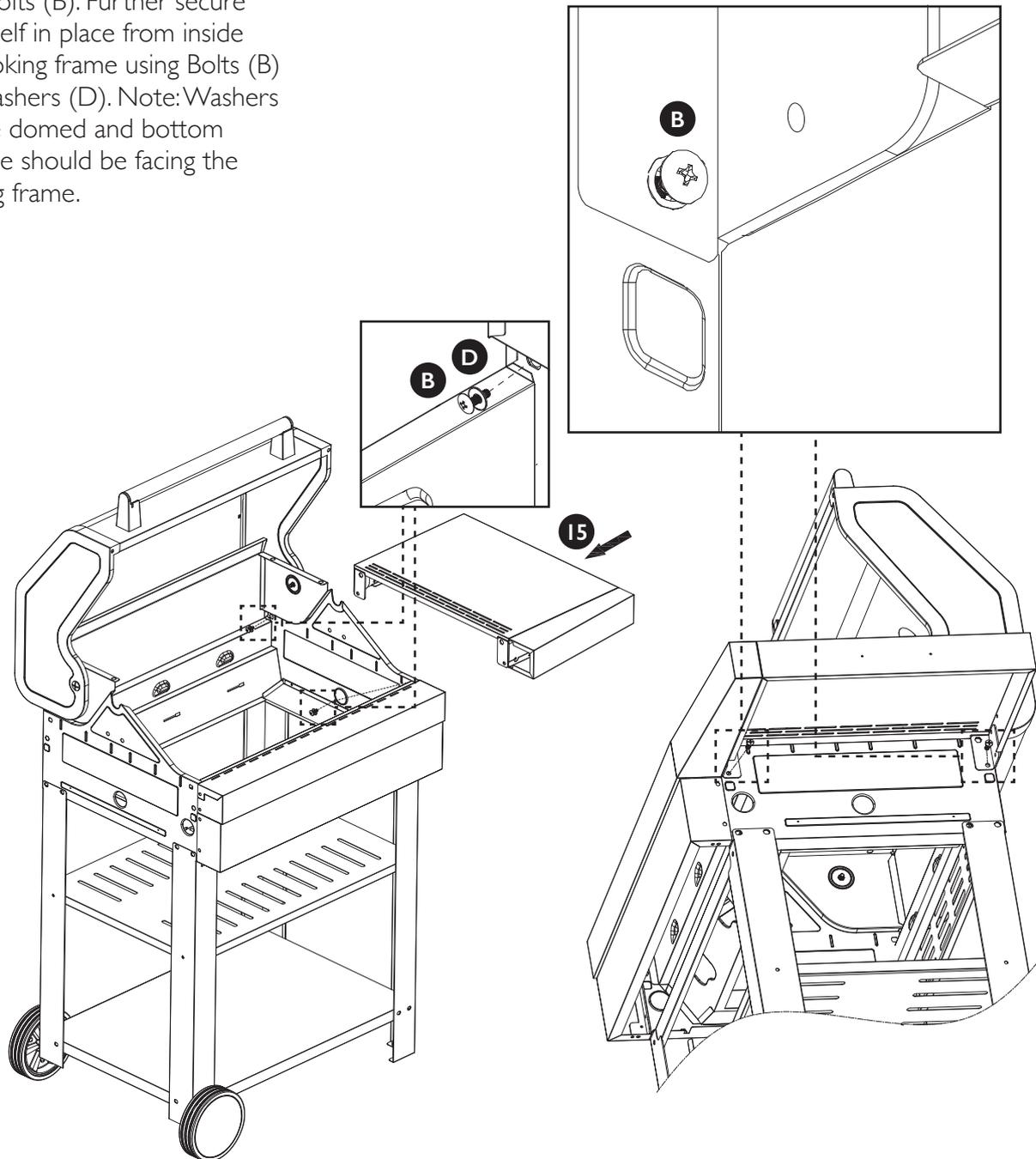
Step 9

Parts and fitting

B **D** **15**



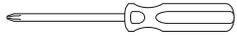
Attach Side Shelf - Right (15) to Cooking Frame from the outside using Bolts (B). Further secure Side Shelf in place from inside the cooking frame using Bolts (B) and Washers (D). Note: Washers (D) are domed and bottom of dome should be facing the cooking frame.



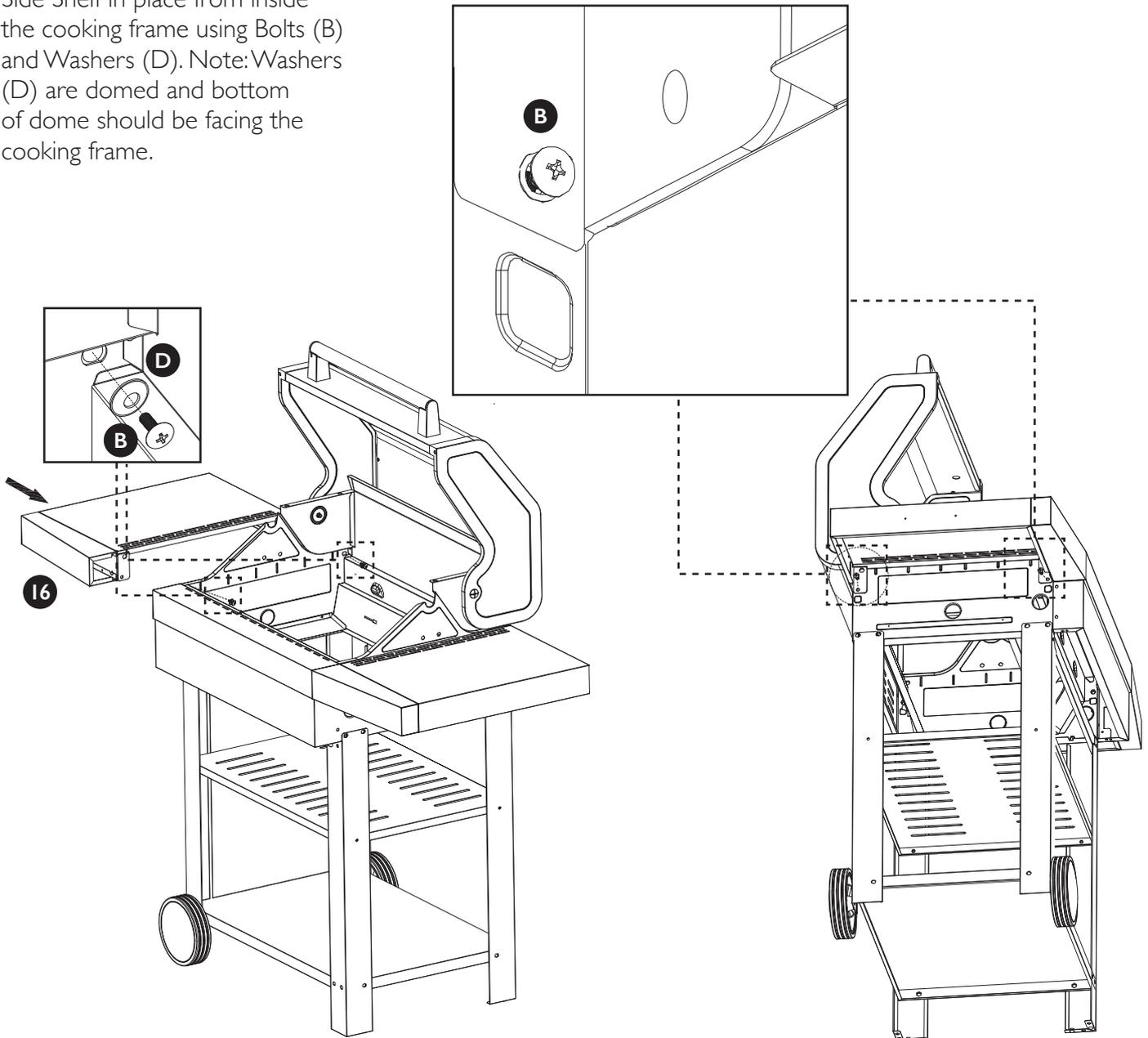
Step 10

Parts and fitting

B **D** **16**



Attach Side Shelf - Left (16) to Cooking Frame from the outside using Bolts (B). Further secure Side Shelf in place from inside the cooking frame using Bolts (B) and Washers (D). Note: Washers (D) are domed and bottom of dome should be facing the cooking frame.

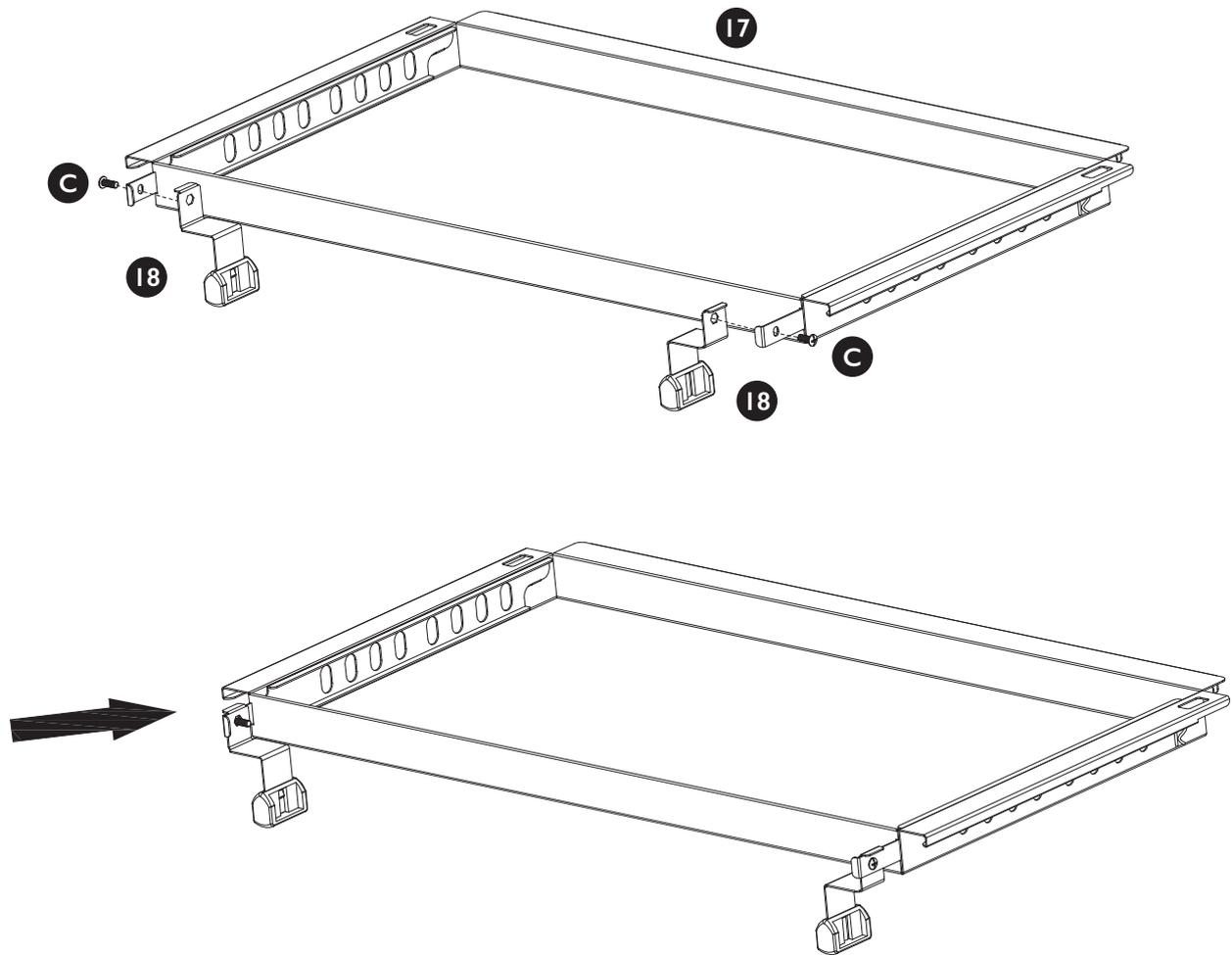


Step 11

Parts and fitting

C 17 18

Attach Grease Tray Vent Handles (18) to either side of the Grease Tray (17) using Bolts (C). To operate the vents simply push forwards or backwards to open and close them. Note: When operating the vents you should wear suitable protective gloves as this area may get hot when in operation.

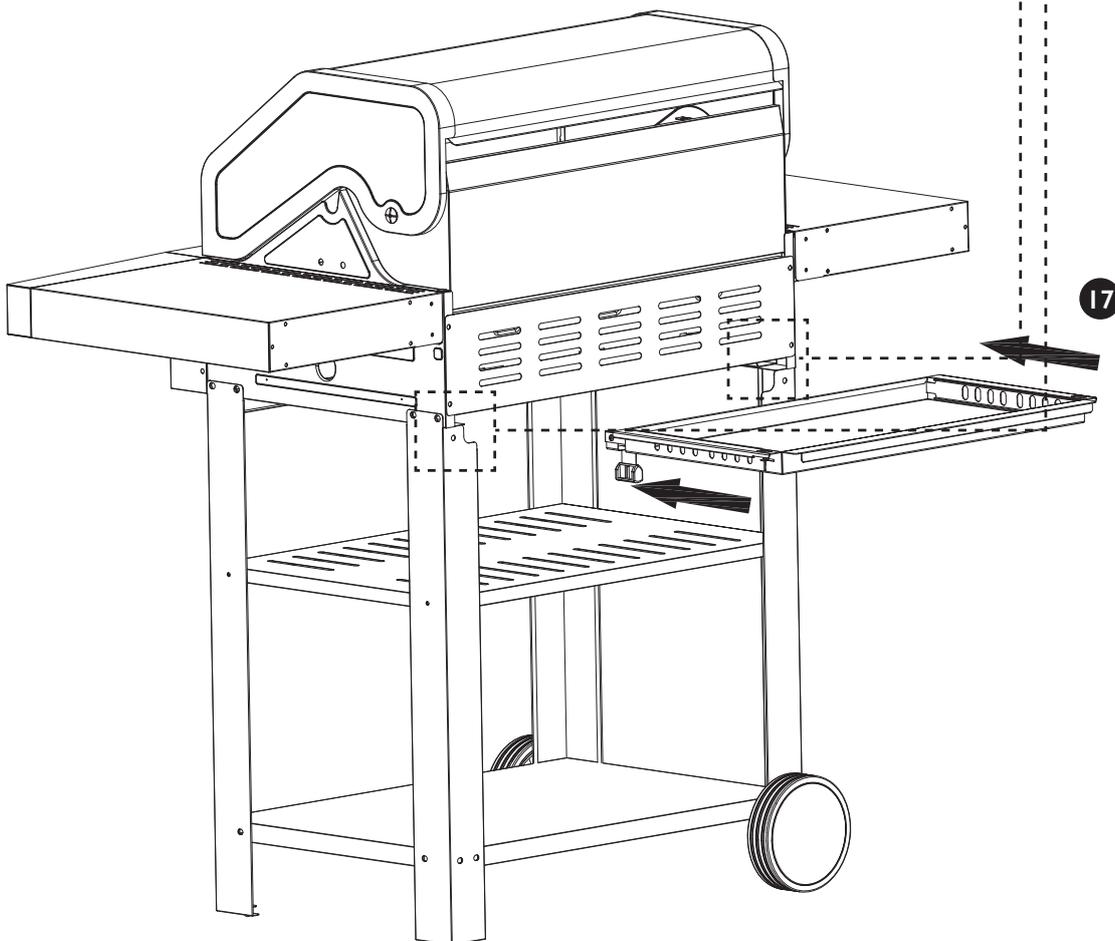
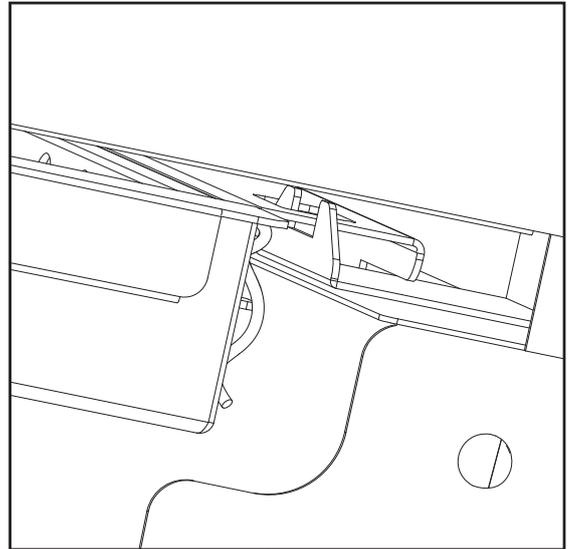


Step 12

Parts and fitting

17

Slide Grease Tray (17) underneath Cooking Frame, ensuring it is level and on top of runners. Grease Tray Vent Handles should be positioned towards the front of the barbecue and Grease Tray should clip in place to prevent it moving during operation.

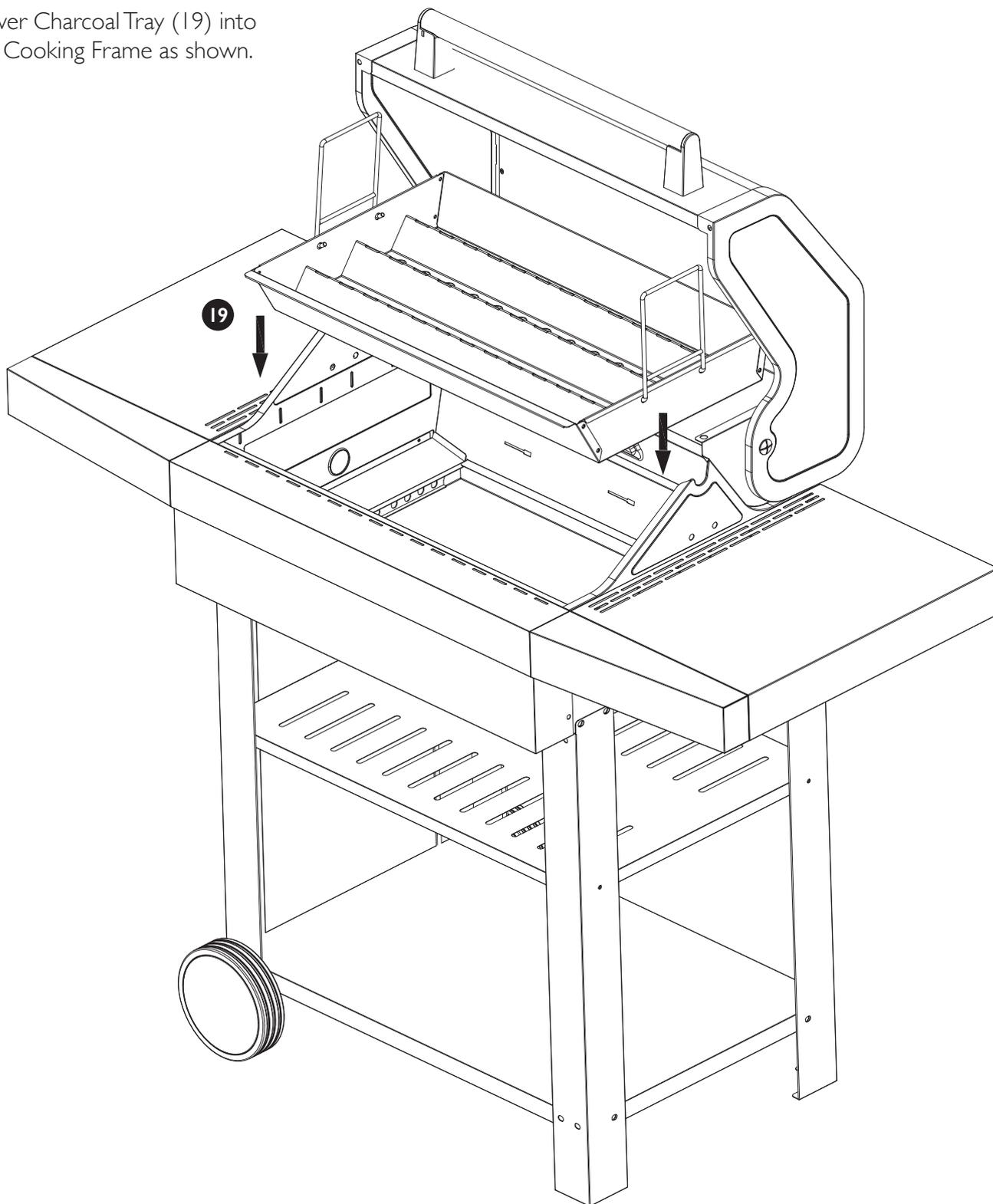


Step 13

Parts and fitting

19

Lower Charcoal Tray (19) into the Cooking Frame as shown.

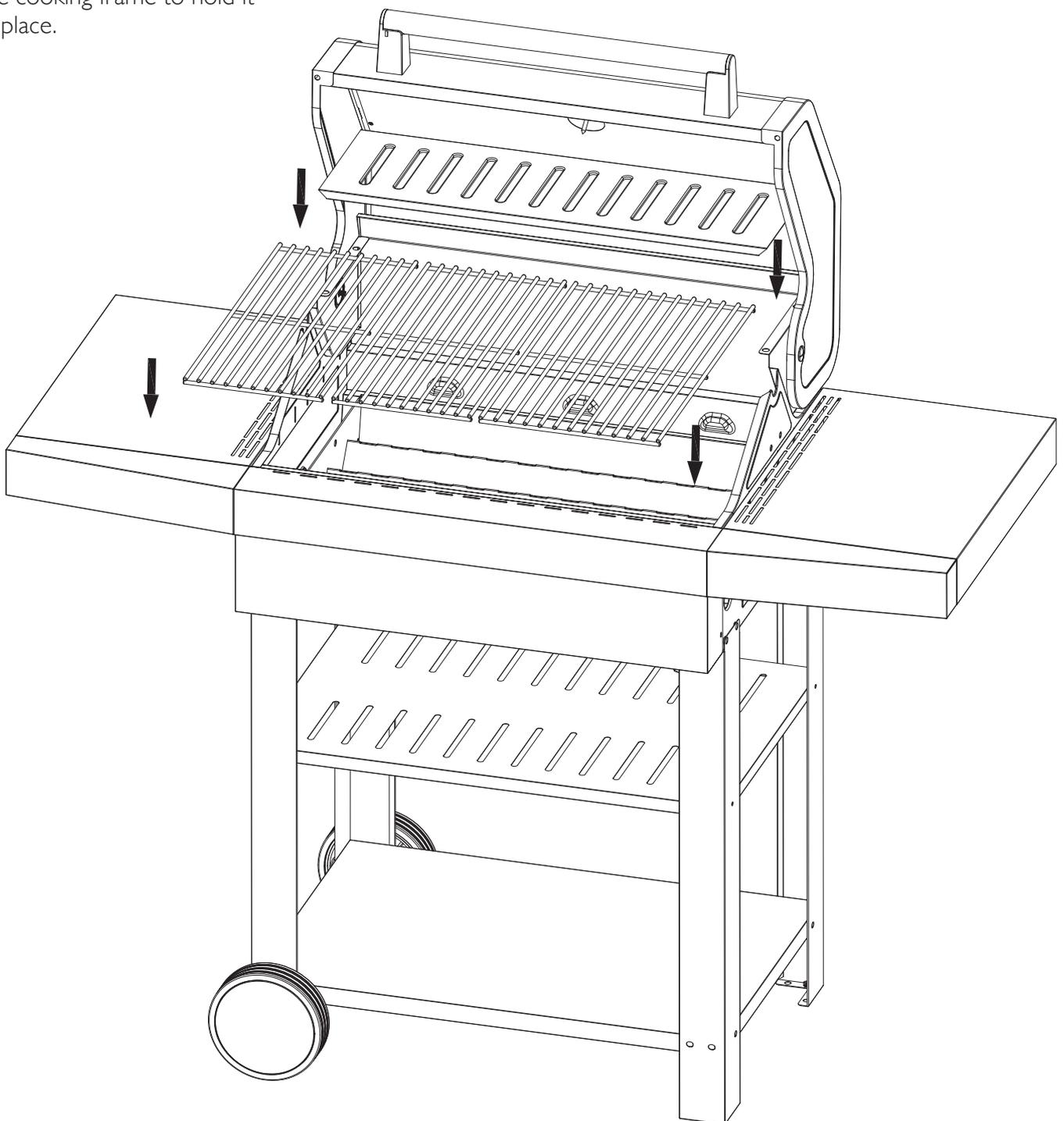


Step 14

Parts and fitting

20 21 22

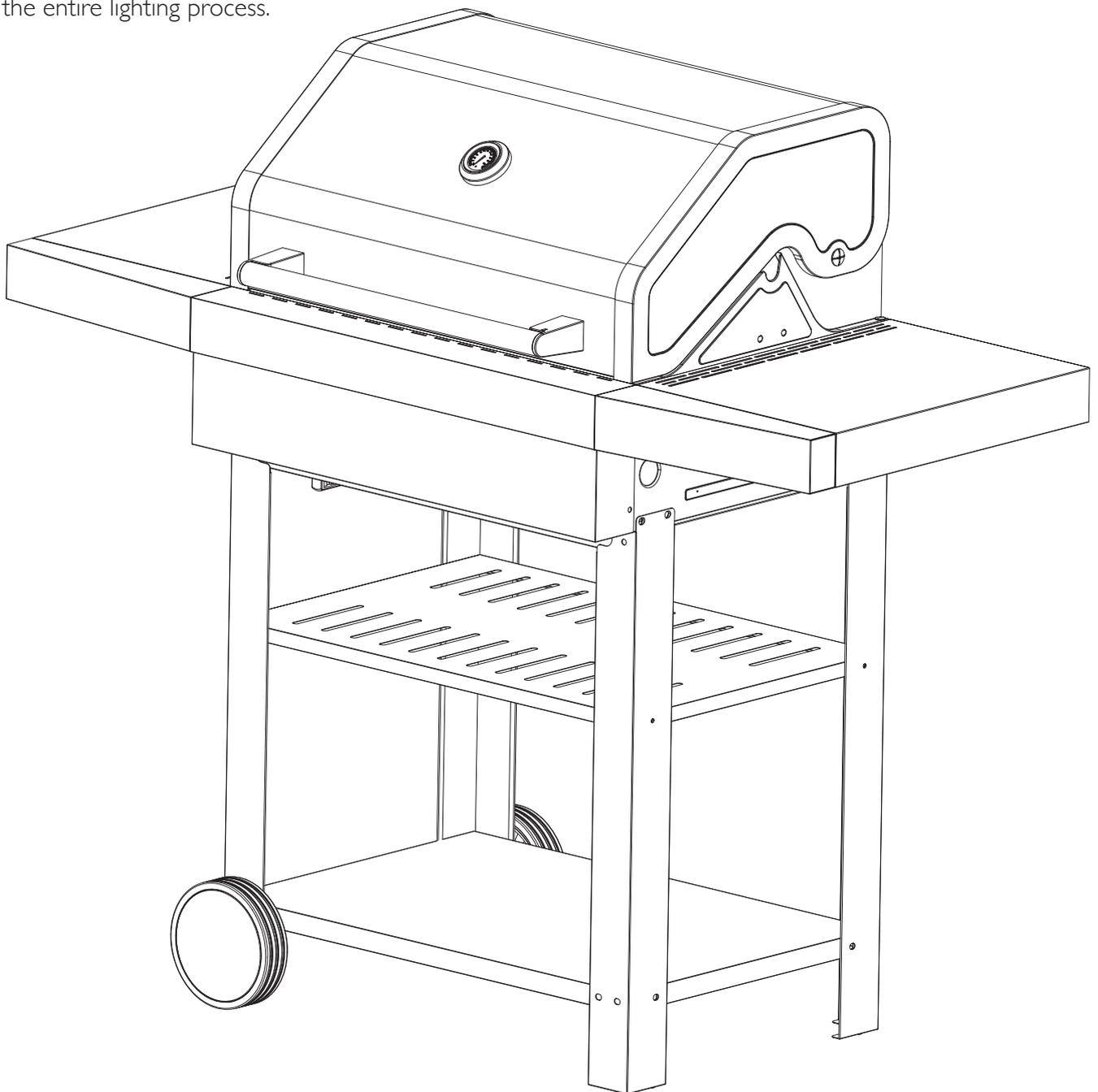
Carefully place the Grills (20 & 21) into the Cooking Frame and install Warming Rack (24) in place as shown. End flaps sit to front and rear of the lip in the cooking frame to hold it in place.



Step 15

Parts and fitting

Your barbecue is now fully assembled. Please carefully read through all warnings and safety instructions contained within this manual before operating. Only use the recommended amount of Charcoal Briquettes, do not overload or use Lumpwood, and ensure you leave the hood open for the entire lighting process.



RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE

If you require any additional information or have any issues with this product
please get in touch with us by:

Customer Services: 03456 002 389

or

Email: yourenquiry@johnlewis.co.uk

For all other enquiries please contact us on 03456 049 049

Your feedback is very important to us and we would love to hear your comments
on your new furniture. Please visit our website to leave a review. Thank you.