

GASCRAFT®



WARNING

- For outdoor use only. Not for commercial use.
- Read instructions before using this appliances. Failure to follow instructions could result in death serious bodily injury and/or property loss.
- Warning: Accessible parts may be very hot. Keep young children and pets away.
- Do not move the appliance during use.
- Any modification of the appliance, misuse, or failure to follow the instructions may be dangerous and will invalidate your warranty. This does not affect your statutory rights.
- Retain these instructions for future reference.
- **THIS BBQ MUST NEVER BE LEFT UNATTENDED WHEN LIT AND IN USE.**

IMPORTANT!

ASSEMBLER: These instructions must be left with the user of the BBQ for their reference. They contain important safety information required for continued safe use of the BBQ.

Safety And Care Advice

Important - Please read this instructions fully before starting assembly

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

- Assembly time; approx 30 minutes.
- Make sure the assembly instructions have been followed correctly.
- Set the Charcoal BBQ in a suitable position on a level surface away from areas likely to catch fire. The base of the Charcoal BBQ will become hot so ensure it stands on a suitable non-combustible surface.
- Always stand your BBQ outdoors and on level ground away from trees and wooden fencing. Ensure there is at least 1 metre clearance around all sides of the Charcoal BBQ. Keep away from fences, over-hanging branches and other combustible materials.
- Use only charcoal, and a suitable lighting method.
- Do not cook before the fuel has a coating of ash.
- WARNING! This barbecue becomes 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.

LIGHTING THE BBQ

Method 1 – Charcoal and Lighting Fluid/Gel

- Set up your BBQ in a safe place. Place enough charcoal in the charcoal grate to reach a depth of 3-5cm.
- Taking care not to spill any fluid or gel on your hands or clothes, apply it carefully over the charcoal.
- If using fluid, wait 30-45 seconds for the fluid to soak into the charcoal.
- Do not light the charcoal if you have spilt fluid or gel onto your clothes. Light the charcoal with a long taper or BBQ lighter. The charcoal will burn with flames for a period.
- When the flames die down, check that the charcoal is starting to glow red. If the coals have gone out, open all vents and allow the charcoal to go out completely before trying to apply more lighting fluid.
- CAUTION: Apply lighter fluid/gel carefully in small amounts. Over-application can be dangerous.
- DO NOT squirt liquid onto burning charcoal.
- After lighting, the fire should be ready for cooking in 30-40 minutes, or when an even layer of grey ash is visible by day, or an even red glow is visible by night.

Method 2 – Firelighter blocks

- Place 3 or 4 firelighter blocks in the center of the charcoal grate and light with a match or lighter.
- Place pieces of charcoal around each firelighter. Add more charcoal as required, in a pyramid formation.
- When burning is established, spread the fuel out evenly. After lighting, the fire should be ready for cooking in 30-40 minutes, or when an even layer of grey ash is visible by day, or an even red glow is visible by night.

PREPARING FOR COOKING

- Make sure the cooking grill is fully located into the grille support so that the crossbar 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 an even layer on the grate.
- Small quantities of fresh charcoal can be added on top of the burning 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.
- To adjust the airflow using the air vents, use a heat resistant glove.
- ALWAYS WEAR OVEN GLOVES WHEN HANDLING THE CHARCOAL BBQ.

- It is recommended that a maximum of 1.8kg of charcoal is used on the big fuel bowl and 0.8kg used on small fuel bowl. Excessive amounts of charcoal will make the BBQ too hot for cooking.
- Ensure the BBQ has cooled down completely before removing the ash, and put the ash into a metal container until it is fully cold before disposing of it.

CARE AND MAINTENANCE

- To make easier to clean your Charcoal BBQ after use, line the firebowl 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 Charcoal BBQ.
- Charcoal is available in lump wood (large irregular pieces) and as briquettes (uniformly sized pieces). Please use only charcoal – do not use wood or coal or other solid fuels.
- It is not advisable to completely fill the firebowl as the BBQ may become far too hot to cook successfully. As a guide, a 3kg bag of charcoal briquettes should last for at least 2 full BBQ fires.
- If the fires flares up due to dripping fat, then control the flames carefully with a fine water spray.
- When you have finished using the Charcoal BBQ, never pour cold water directly on the coals to extinguish them as this may damage your Charcoal BBQ. Let them burn out until cold. Use old cinders, sand or a fine water spray to speed the process.
- Empty the bottom bowl of ashes only when they are completely cold.
- To clean your Charcoal BBQ, 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 Charcoal BBQ outside unprotected

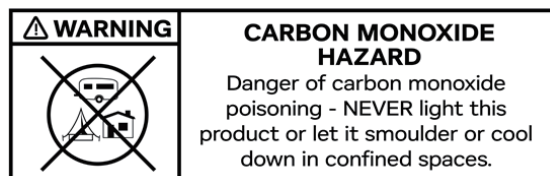
FOOD SAFETY

- Thoroughly defrost frozen meat and poultry in the refrigerator before cooking. Keep raw meat and poultry separate from cooked food.
- 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 or 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. Use a meat thermometer if available.

Attention! This BBQ 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 relighting. Use only approved lighting firelighters.



WARNING! Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN1860-3.

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



Parts List

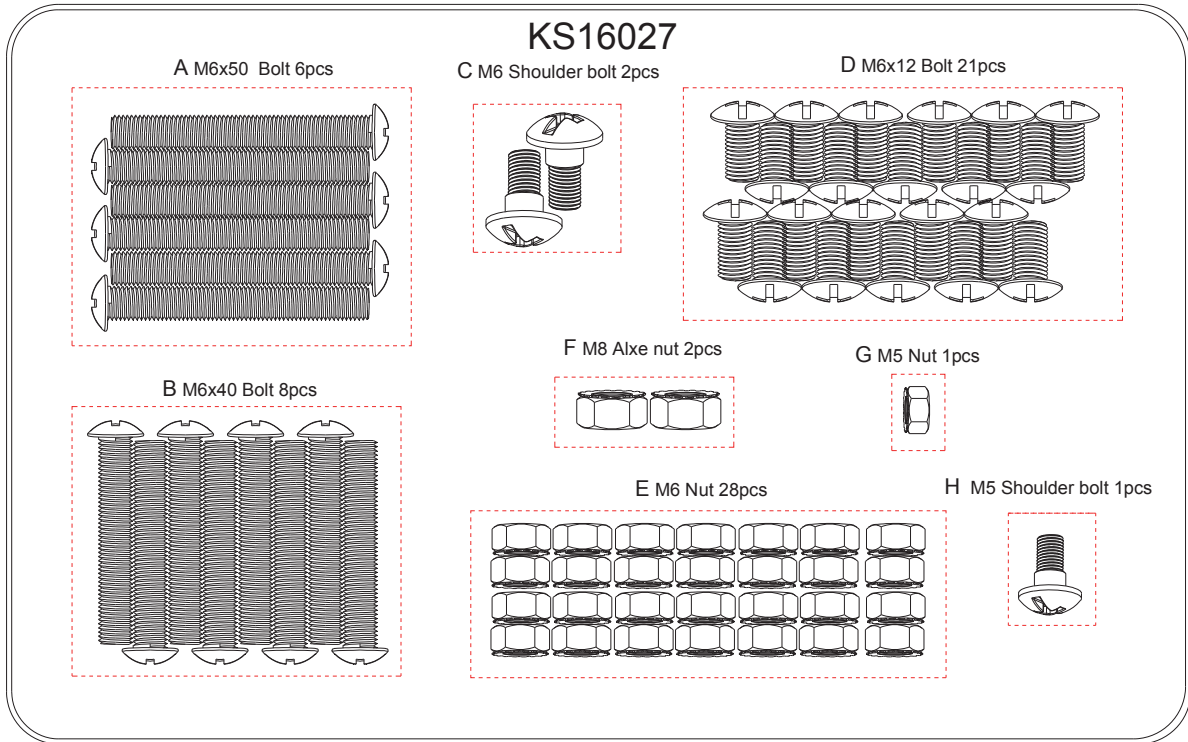
Please check you have all the parts listed below

Code	Part	Qty
1	Temperature gauge	1
2	Smoke stack assembly	1
3	Lid assembly	1
4	Lid handle assembly	2
5	Charcoal tray assembly	1
6	Main firebox assembly	1
7	Side table	1
8	Side table connection	2
9	Side table support	2
10	Leg support	2
11	Leg fixing	2
12	Bottom shelf	1
13	Left leg	2
14	Right leg	2
15	Wheel cover	2
16	Wheel	2
17	Axle	1
18	Firebox support	1
19	Damper	1
20	Firebox bottom half assembly	1
21	Firebox top half assembly	1
22	Firebox charcoal tray	1
23	Firebox cooking grate	2
24	Main firebox Cooking grate	3
25	Main firebox Warming rack	1
A	M6*50 bolt	6
B	M6*40 bolt	8
C	M6 Shoulder bolt	2
D	M6*12 bolt	21
E	M6 Nut	28
F	M8 Alxe nut	2
G	M5 Nut	1
H	M5 Shoulder bolt	1

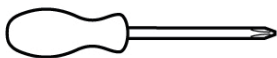
Hardware Reference

Please check you have all the panels listed below

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



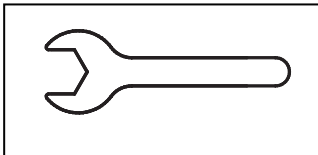
Tool required



Philips screwdriver



Small hammer

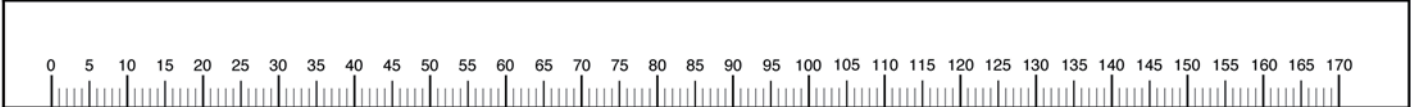


Wrench
(Do not provided in this product)



Ruler/ tape measure

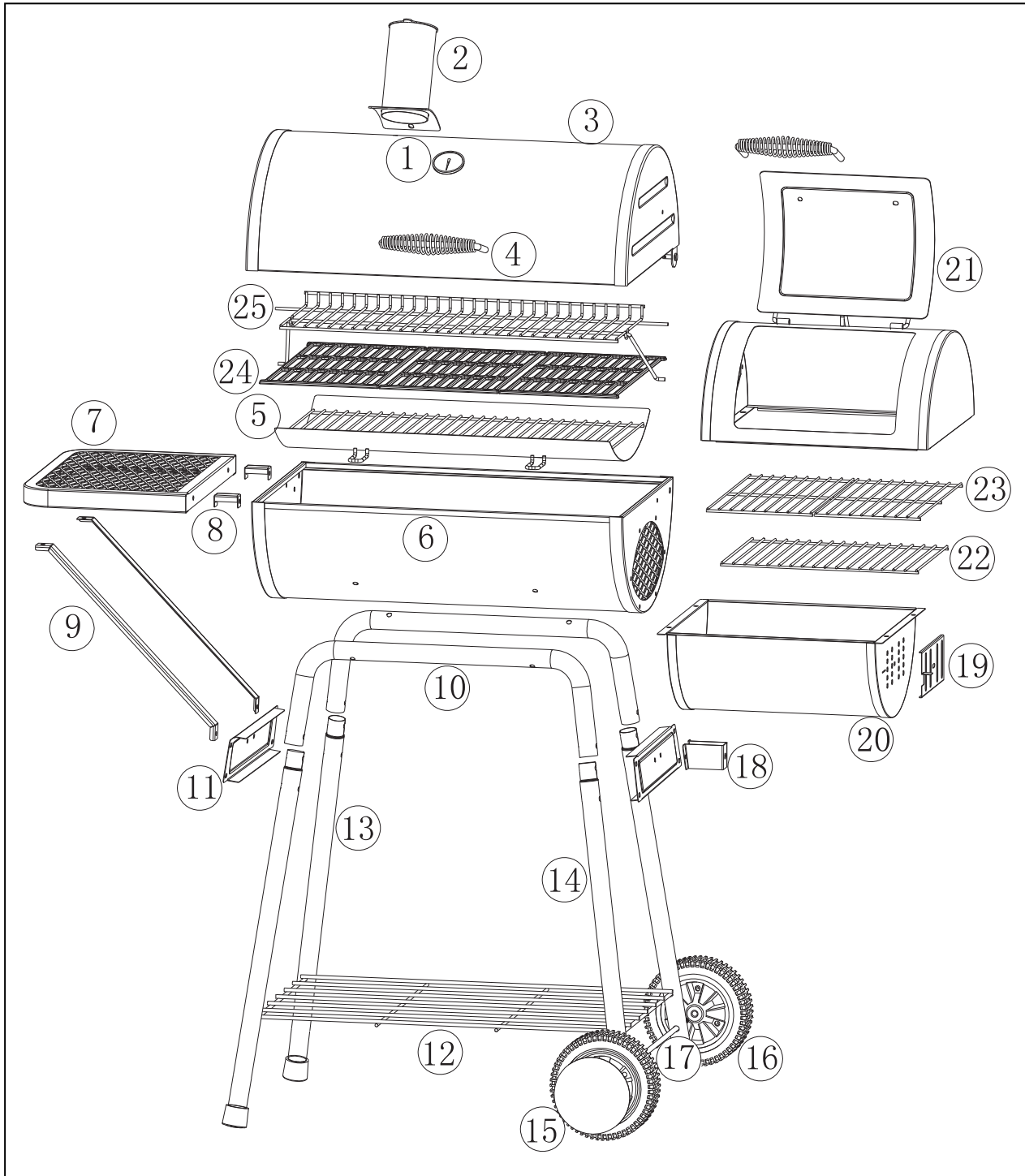
Ruler - Use this ruler to help correctly identify the screws



Parts Diagram

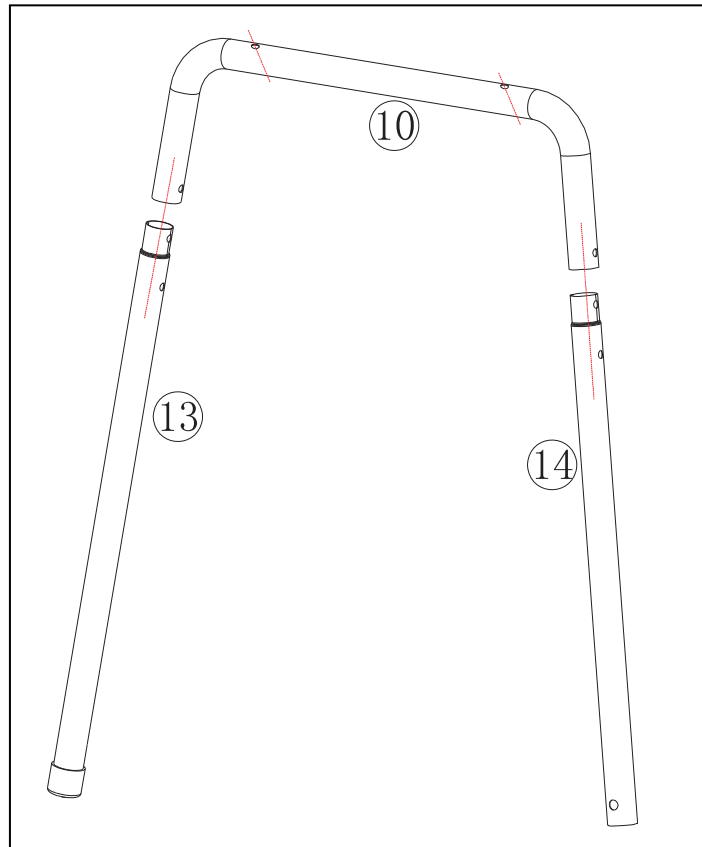
Quantities vary according to model purchased. Specifications subject to change without prior notice. For more details on hardware, please see the corresponding Hardware Reference Diagram for your barbecue model.

CHARCOAL OFFSET BARREL SMOKER

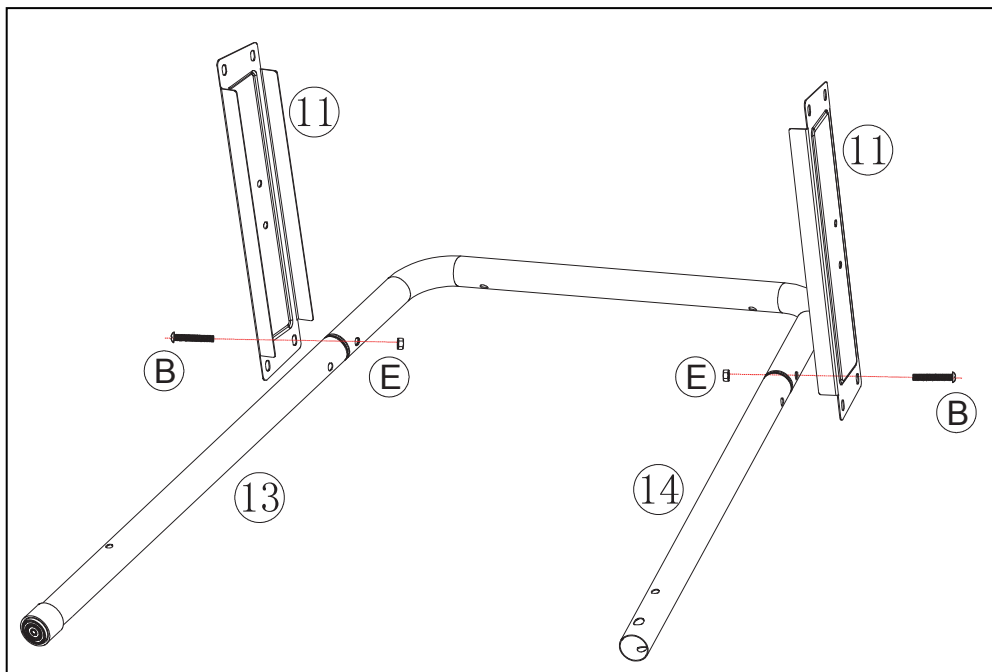


Assembly instructions

1



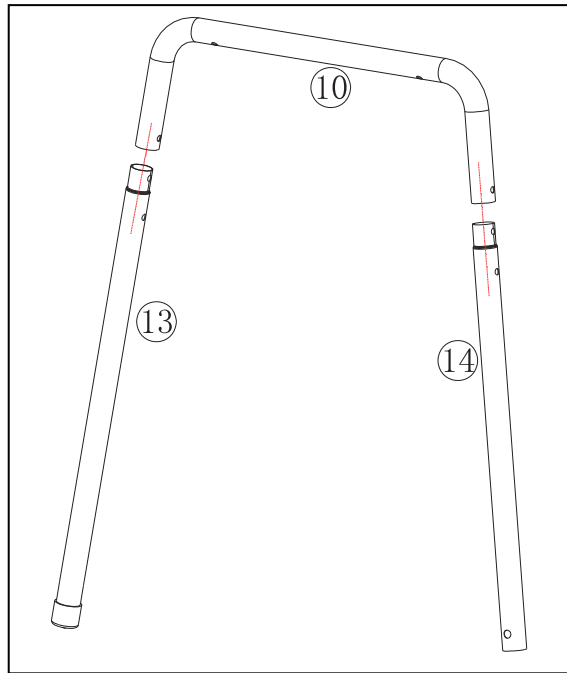
2



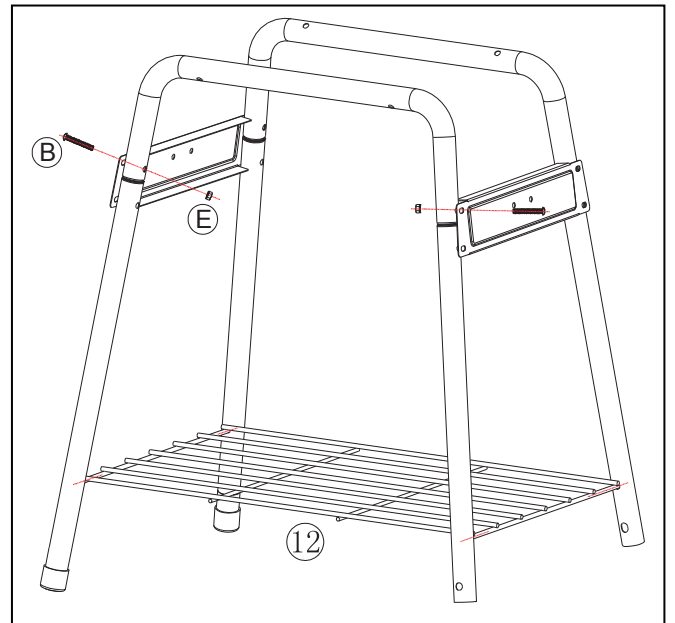
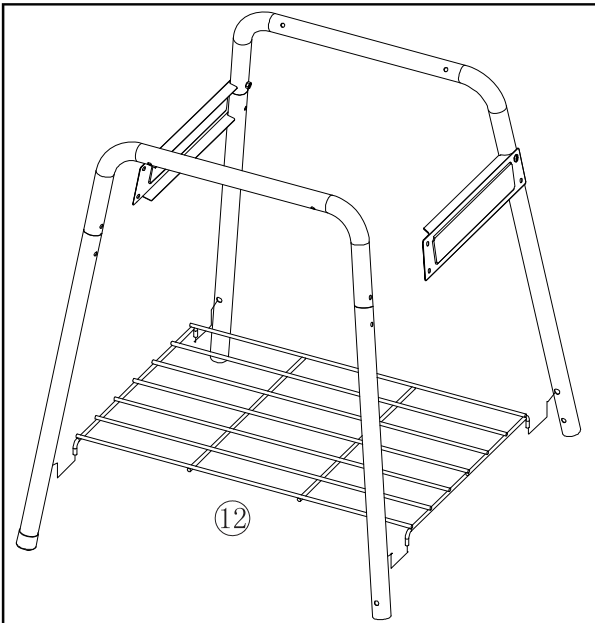
B * 2
E * 2

Assembly instructions

3



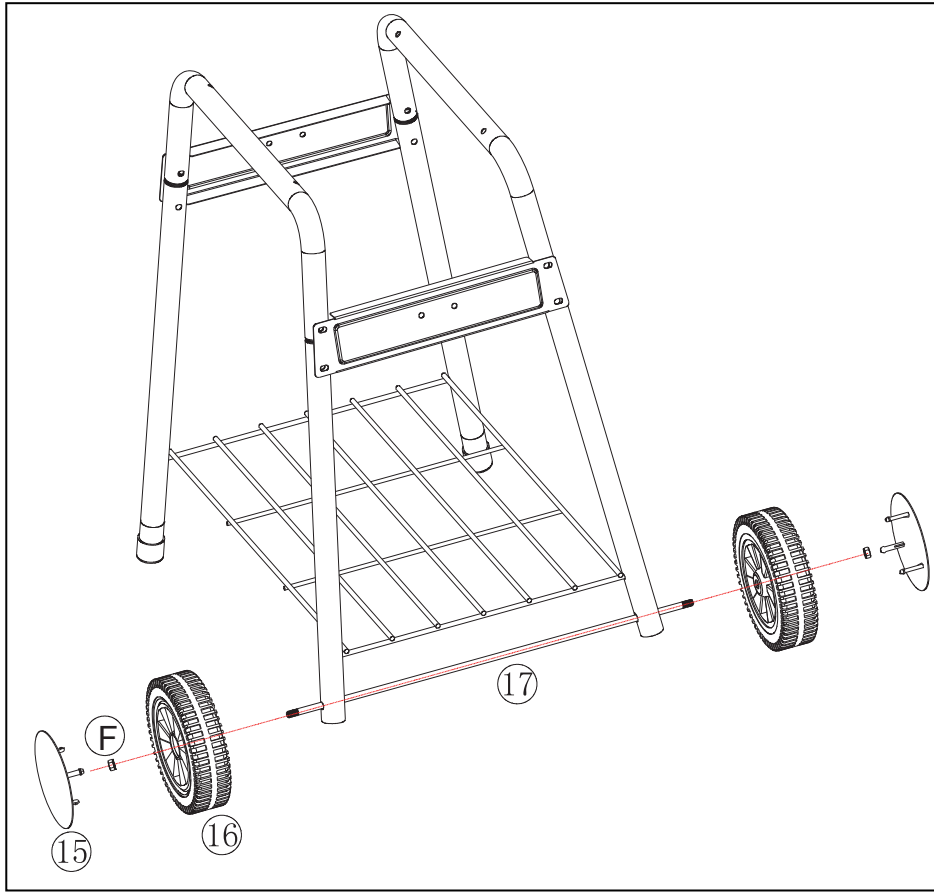
4



B * 2
E * 2

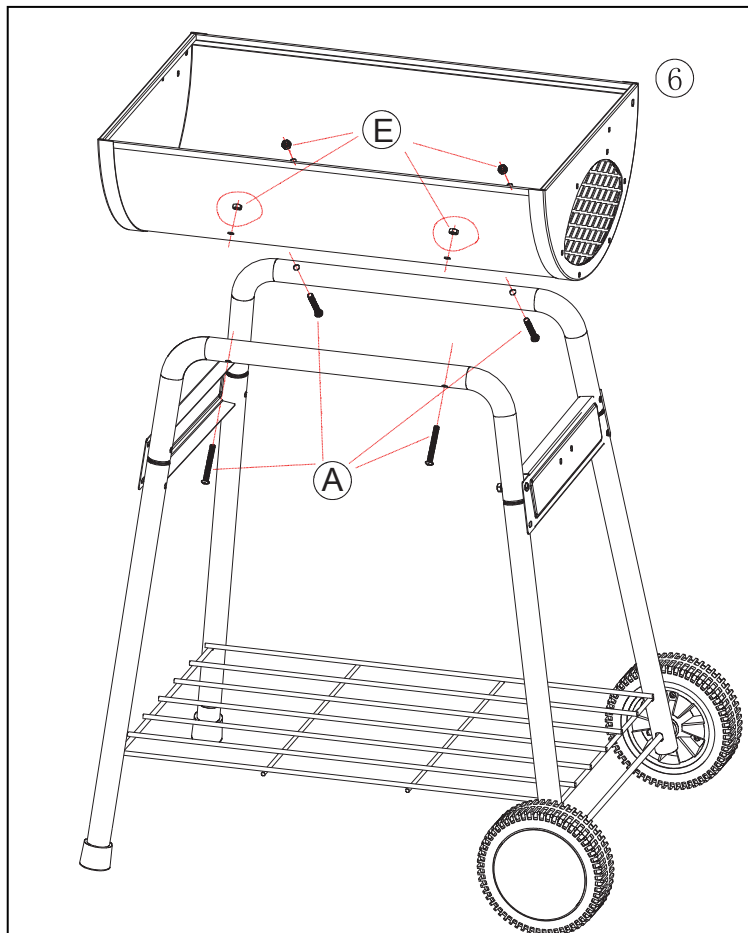
Assembly instructions

5



F * 2

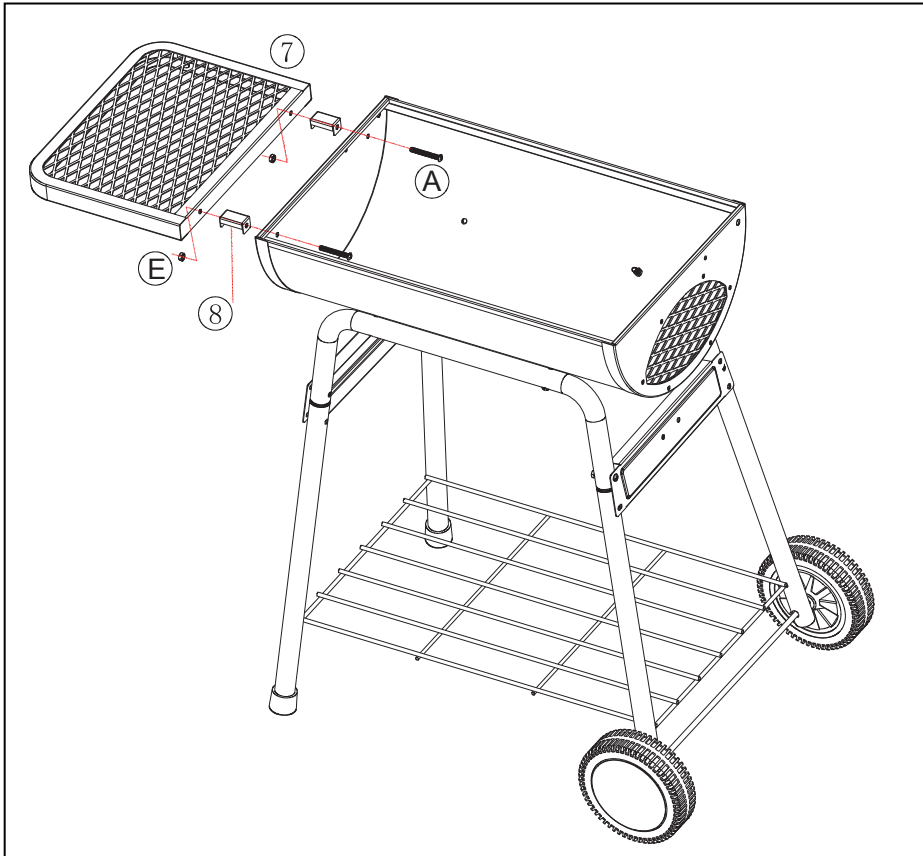
6



A * 4
E * 4

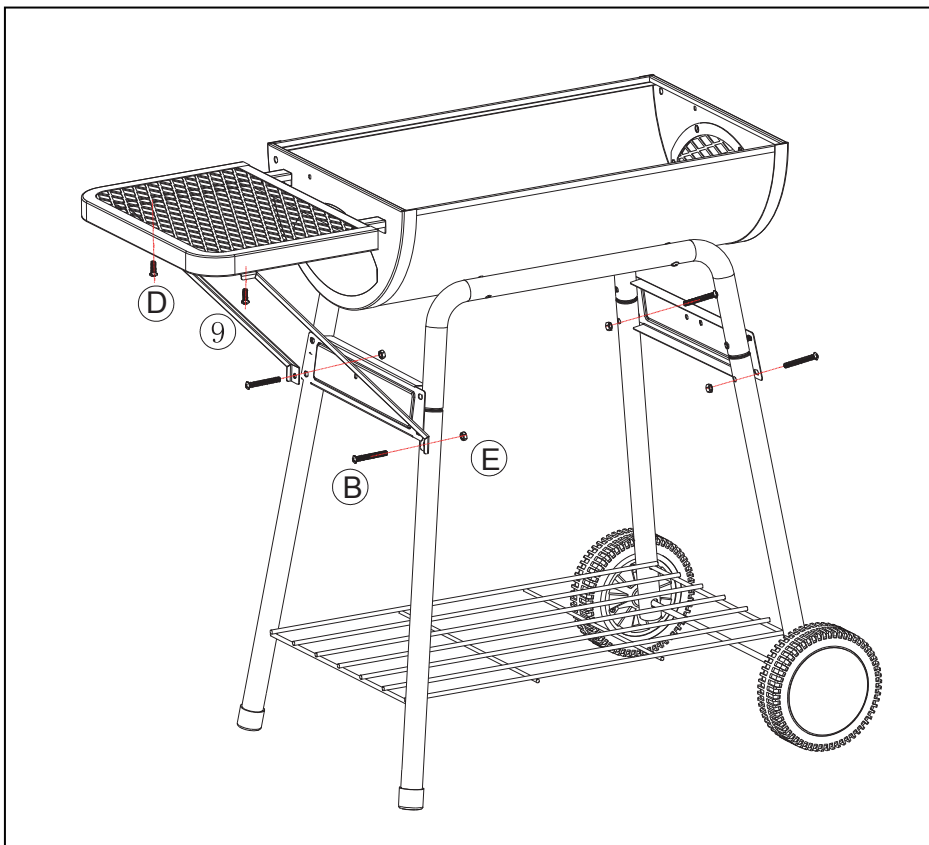
Assembly instructions

7



A * 2
E * 2

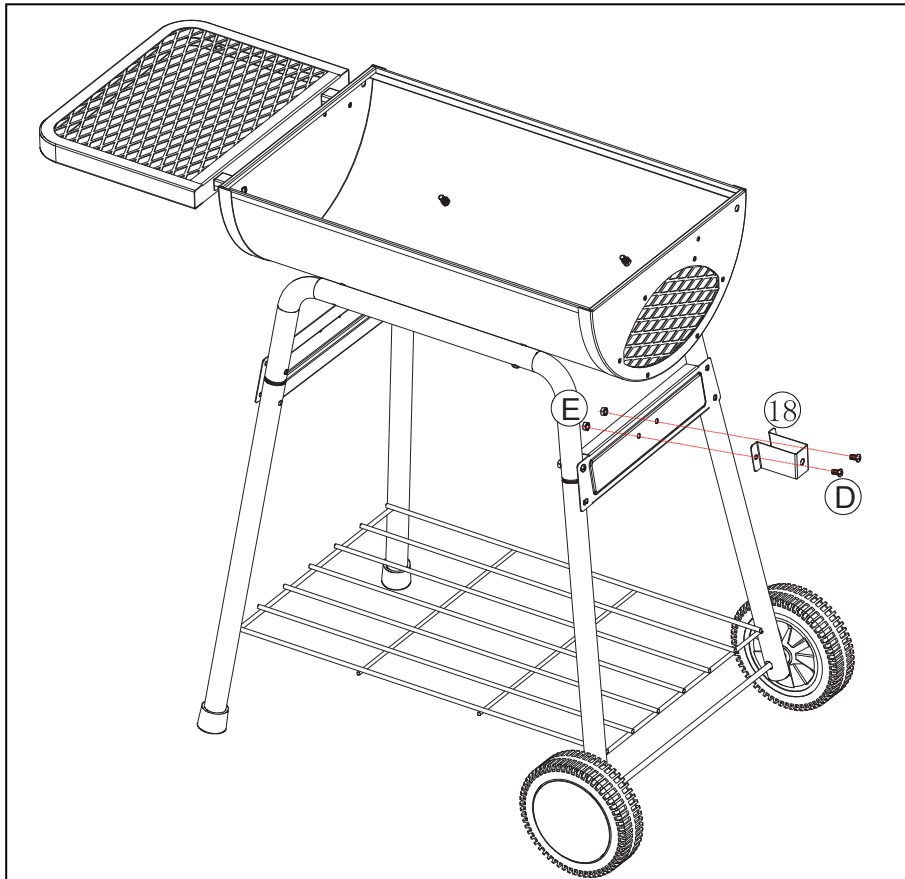
8



D * 2
B * 4
E * 4

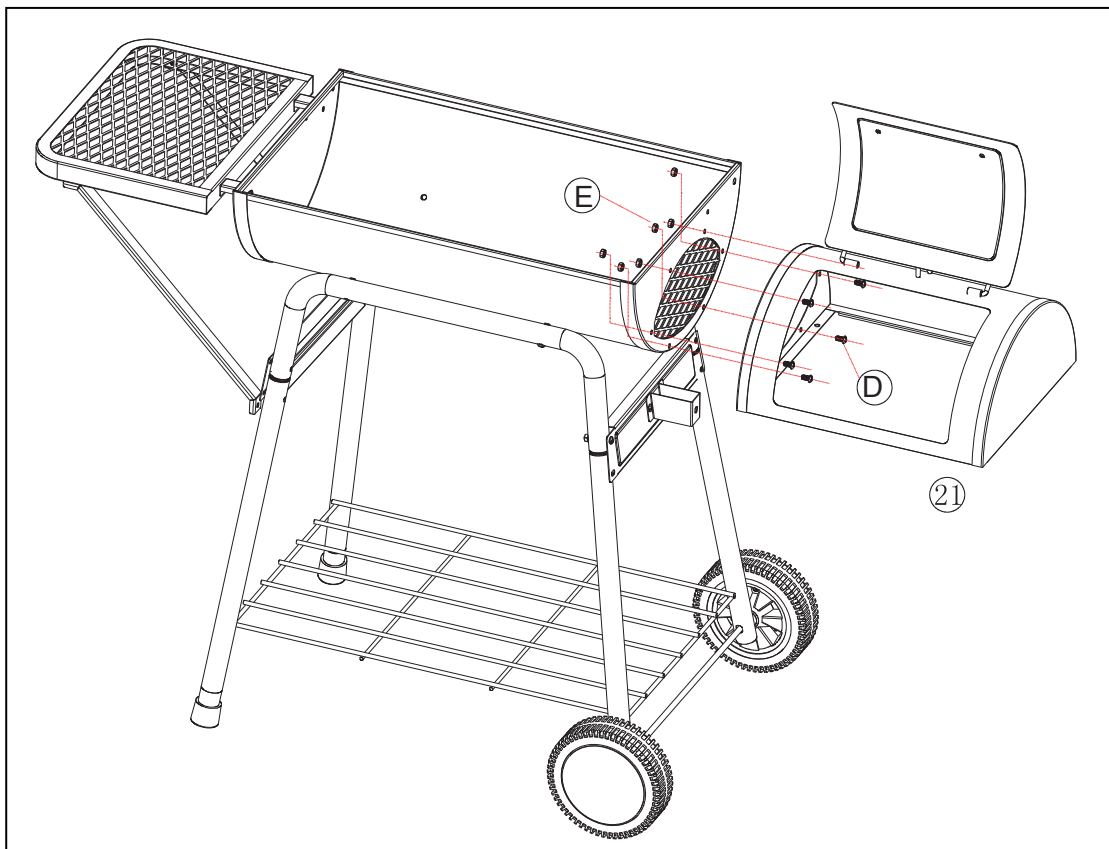
Assembly instructions

9



D * 2
E * 2

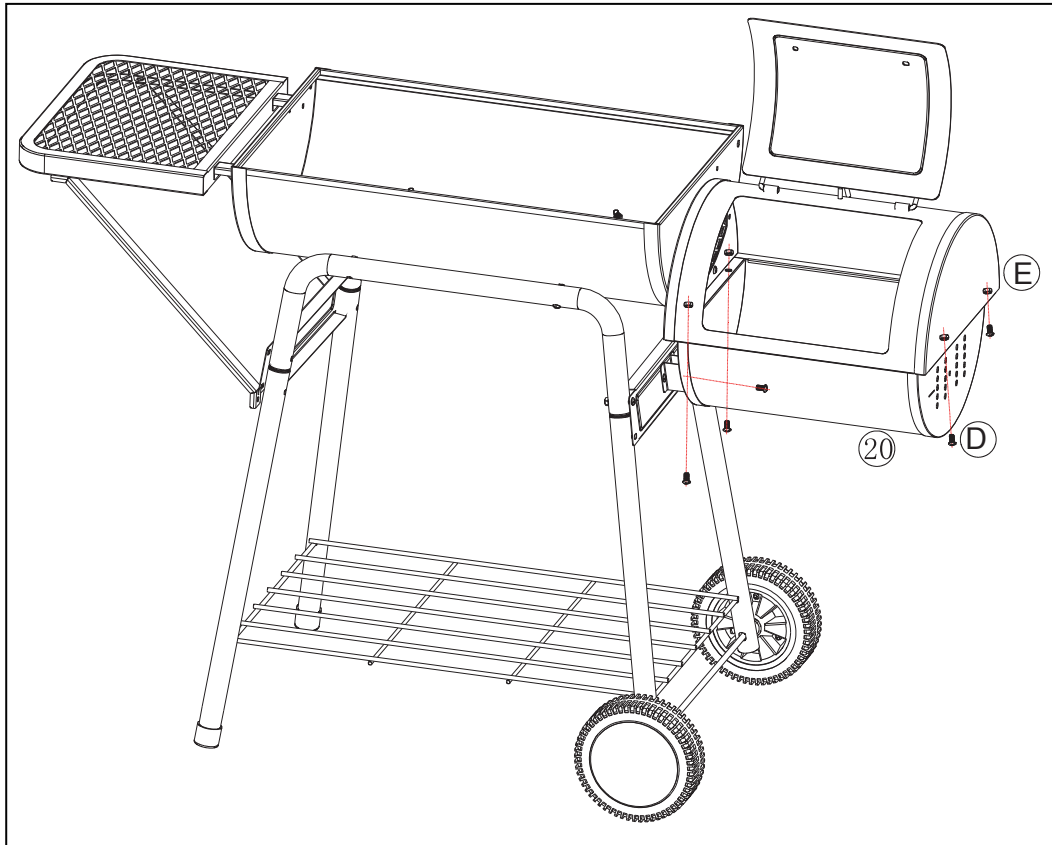
10



D * 6
E * 6

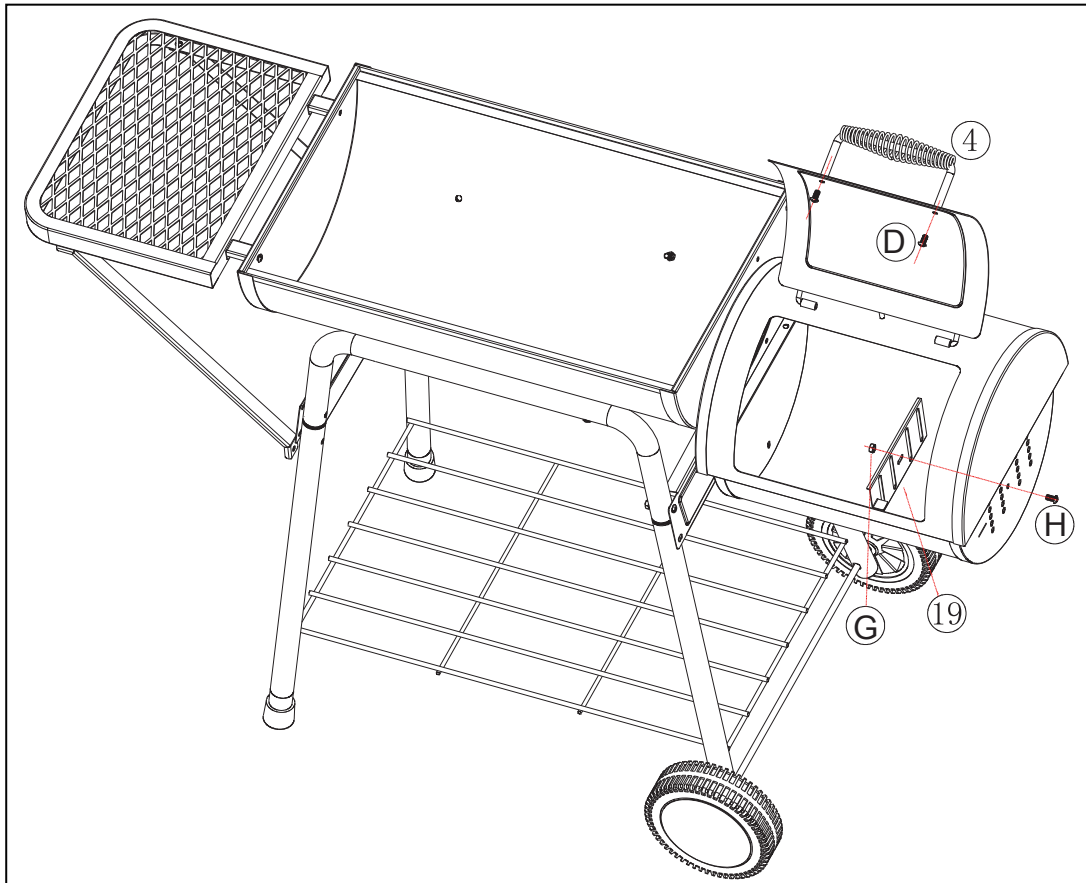
Assembly instructions

11



D * 5
E * 4

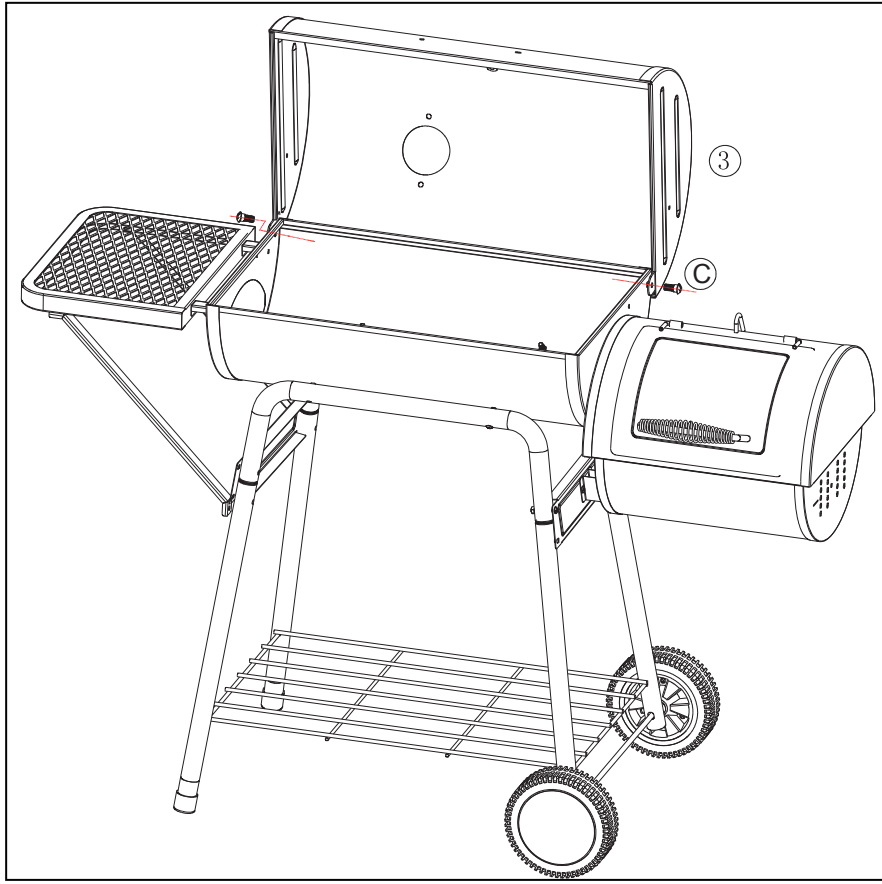
12



D * 2
H * 1
G * 1

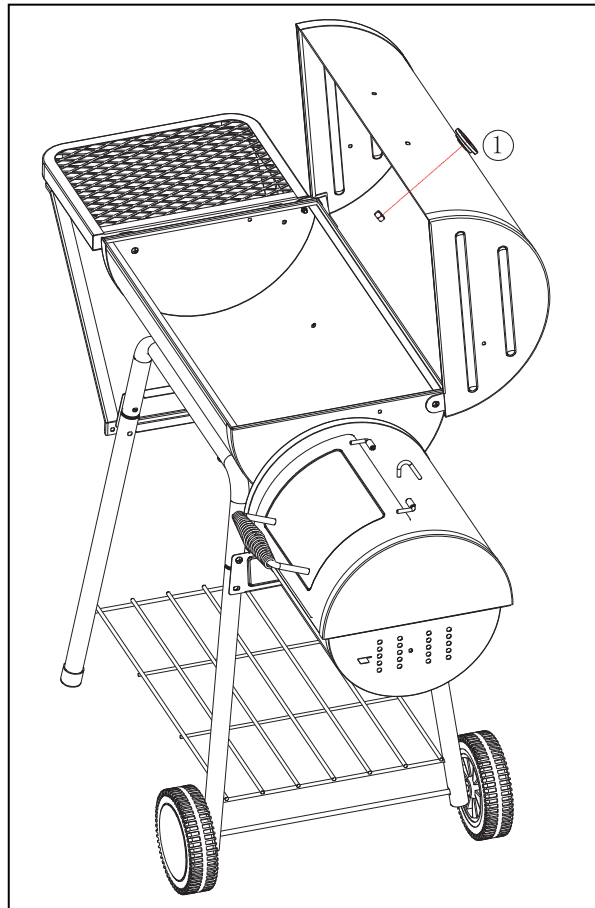
Assembly instructions

13



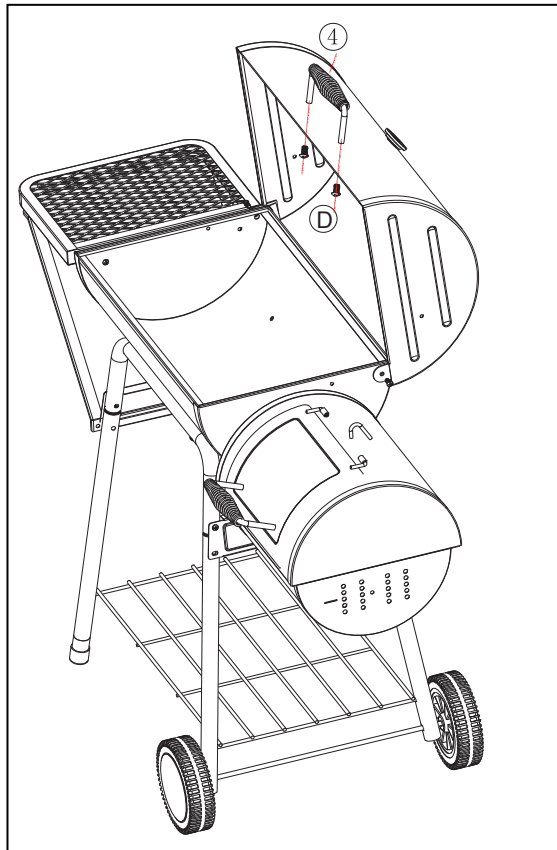
C * 2

14



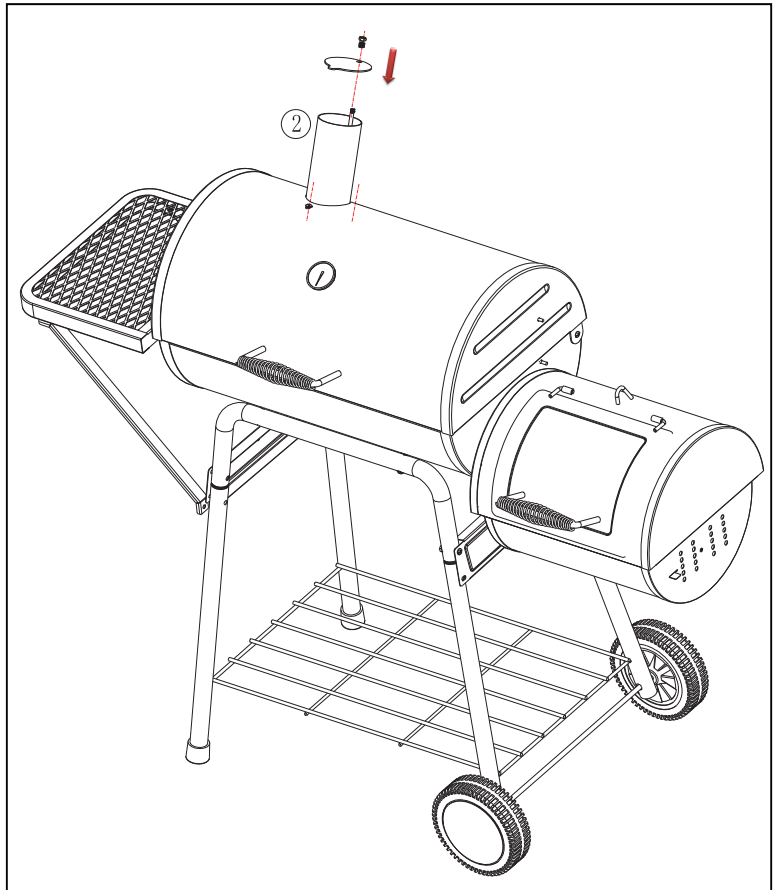
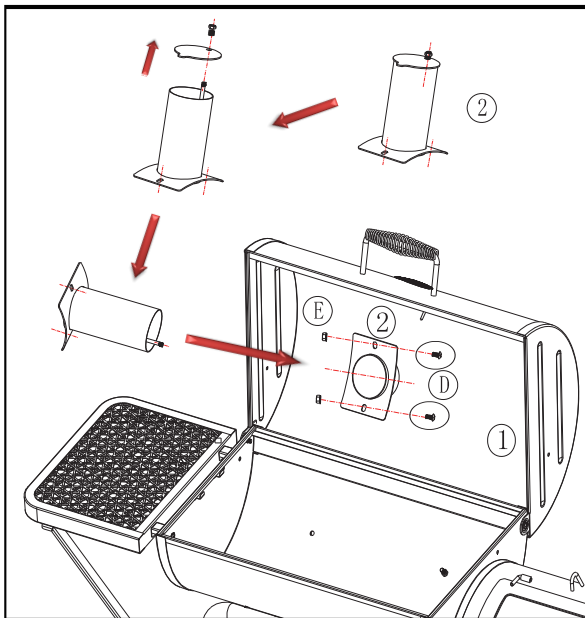
Assembly instructions

15



D * 2

16

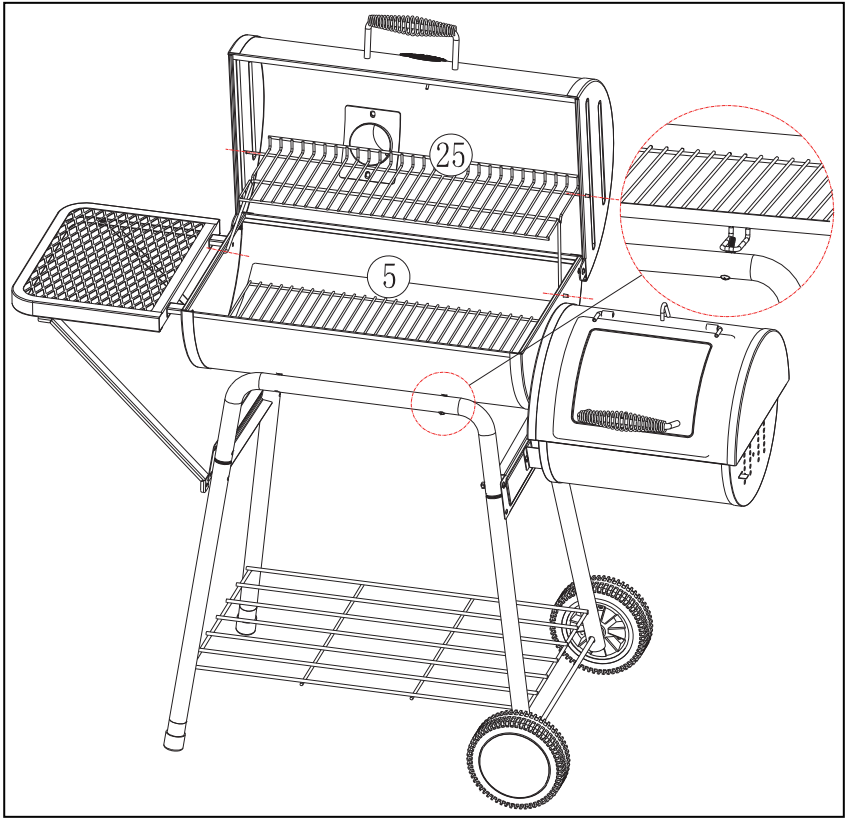


Loosen the pre-assembled screw from smoke stack assembly.
Then cross smoke stack through lid hole.
Fix the smoke stack on the lid using screws.

D * 2
E * 2

Assembly instructions

17



18

