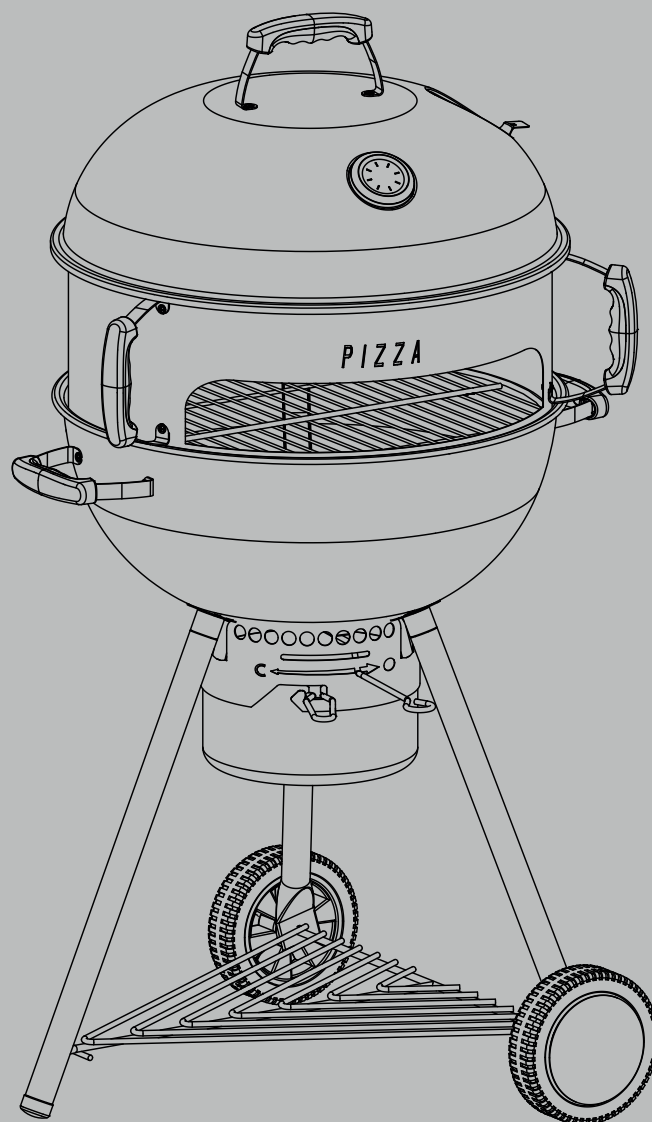






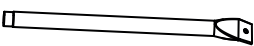


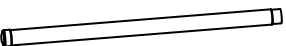

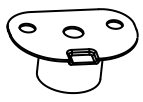


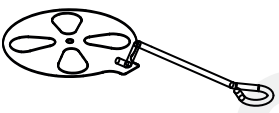

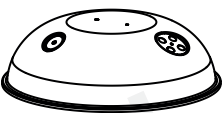
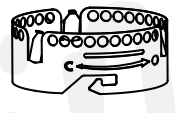



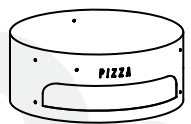
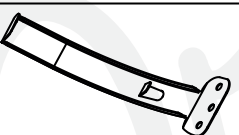
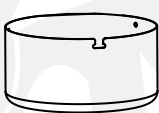

# Charcoal Kettle Pizza Barbecue



**NOTE:** This is the current warning symbol for Carbon Monoxide poisoning.  
Using this product in a confined space will create fumes which can kill.  
Use only in open areas with unrestricted airflow








## Parts list -

Check before starting to build

1	 Requires assembly as Step1	6pcs	8		1pc	15		2pcs
2		1pc	9		1pc	16		1pc
3		1set	10		3pcs	17		1pc
4		1pc	11		1pc	18		2pcs
5		1pc	12		1pc	19		2pcs
6	 Includes 2 grill lift handles	1pc	13		1pc	20		1pc
7		3pcs	14		1pc	21	 Ceramic Pizza Stone	1pc

If you should find you have any parts missing please call or email our sales team who will be happy to organise replacements.

Tel 01282 478200 Email [sales@rectella.com](mailto:sales@rectella.com)

A	  (M6*15)	20PCS	C	  (M8)	2PCS
B*	  (M6*40)	3PCS	D	 (M5*12)	12PCS

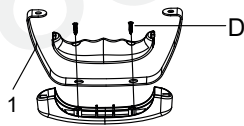
\*Note: Screw B - maybe screwed in top of legs.

## Warnings - Please keep for future reference

1. This product generates extreme heat therefore great care must be taken with using, handling and with safe disposal.
2. Do not use barbecue in a confined and/ or habitable space e.g. houses, tents, caravans, motor homes, boats or other confined space. Danger of carbon monoxide poisoning fatality.
3. Do not use in prohibited areas or areas which prohibit open fires.
4. Do not use spirit or petrol for lighting or re-lighting! Use only fire-lighters complying to EN 1860-3.
5. Place your barbecue on a secure level base, never place your barbecue on, or near, anything liable to be damaged by heat or flare up or from hot fat which may spit during cooking.
6. Due to the potential risks involved with barbecuing, it is recommended that an adult not consuming alcohol is in control of the barbecue and that first aid and other emergency provisions such as fire extinguishers, are at hand.
7. Always keep children and pets away from the barbecue area.
8. Never leave a lit barbecue unattended.
9. Never handle the barbecue while in use as it soon becomes very hot.
10. To prevent food poisoning, always ensure that food is completely defrosted before cooking commences and that it is always cooked thoroughly. Do not start to cook before the fuel has a coating of ash. Follow instructions on chosen fuel.
11. After use, extinguish completely and allow to go cold before handling or moving.
12. Remember the area beneath and around your barbecue will become extremely hot and may remain so for some time after use.

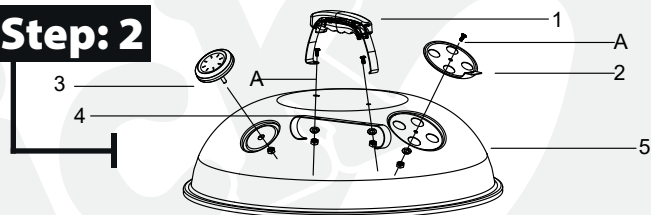
## Simple assembly instructions - Please keep for future reference

### Step: 1



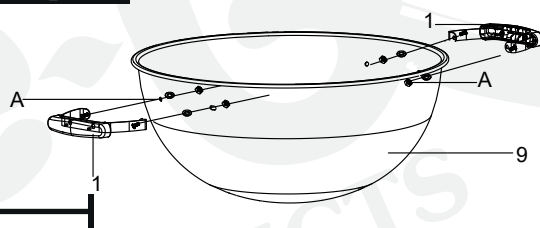
D. M5\*12 12PCS

### Step: 2



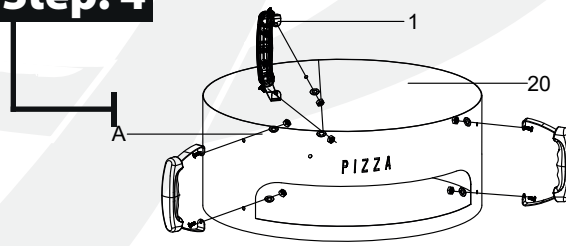
A. M6\*15 3PCS

### Step: 3



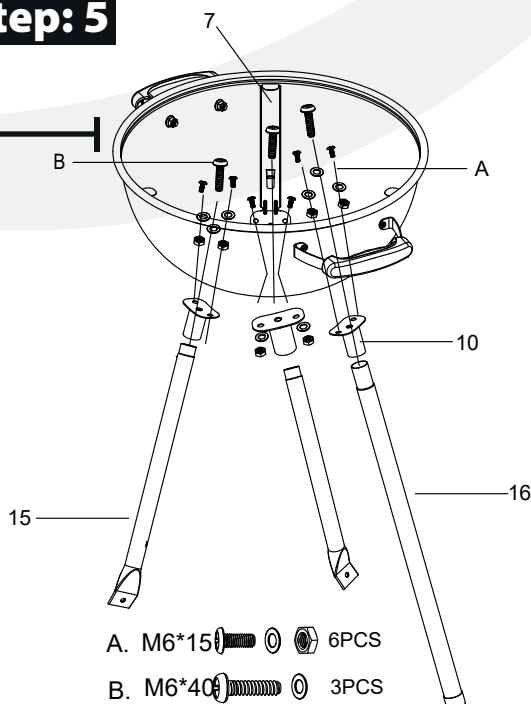
A. M6\*15 4PCS

### Step: 4



A. M6\*15 6PCS

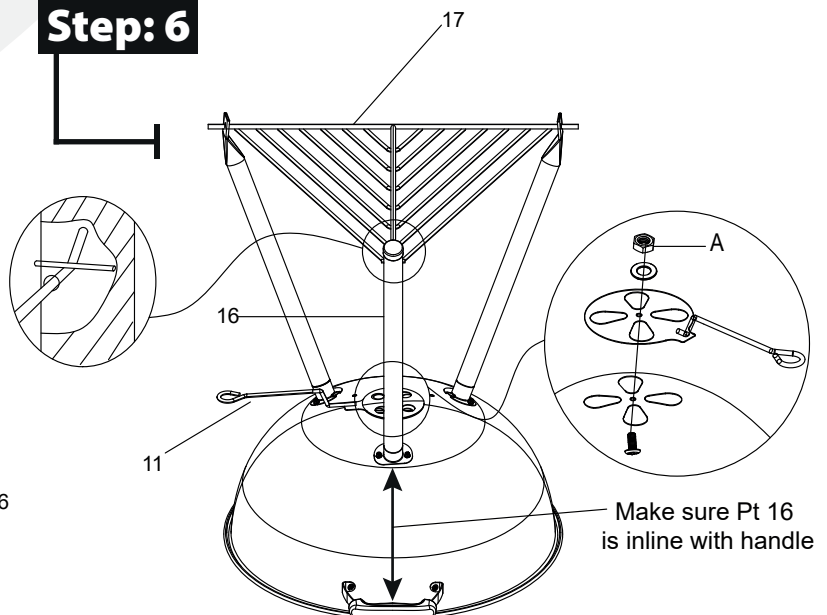
### Step: 5



A. M6\*15 6PCS

B. M6\*40 3PCS

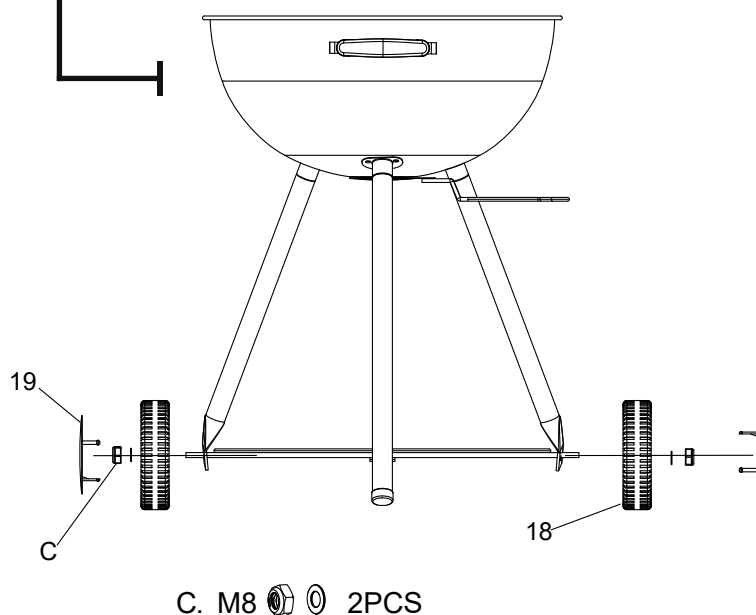
### Step: 6



IMPORTANT - Position vent lever (11) to SIDE as shown here not as picture on box front.

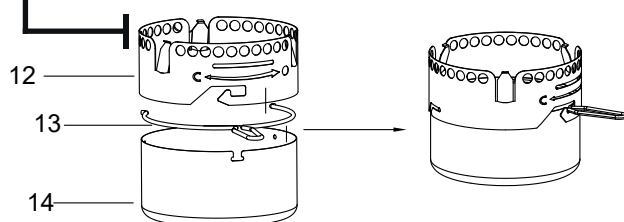
A. M6\*15 1PC

## Step: 7



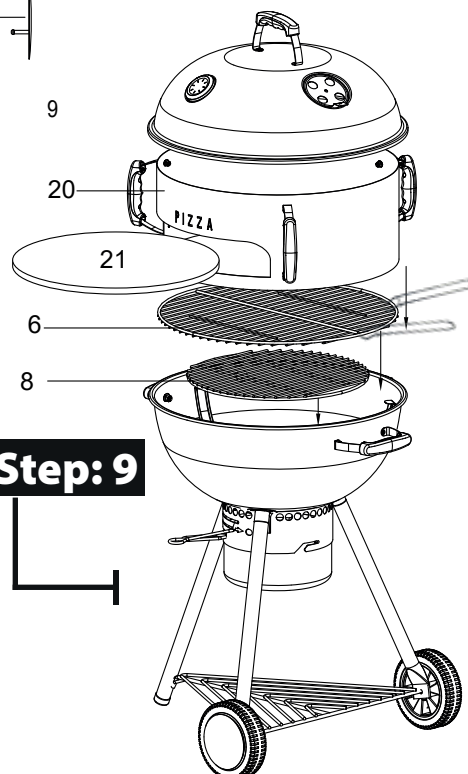
A weatherproof cover is available at [www.barbequick.com](http://www.barbequick.com)

## Step: 8



**IMPORTANT:** Slide air vent handle of part 11 through **TOP** slot on part 12. Position this ring so the vent handle exits to the side.

## Step: 9



## Care and Maintenance

1. We recommended that the barbecue is first heated up and the fuel kept red hot for at least 30 minutes before cooking on it.
2. To make it easier to clean your BBQ after use, line the fire-bowl with aluminium cooking foil, shiny side-up. Remember to leave ventilation holes clear by piercing foil where necessary. This process will lengthen the life of your BBQ and reflect the heat more efficiently onto the food.
3. Bar-Be-Quick charcoal is available in lumpwood form (large irregular pieces) and briquettes (uniform pieces). As a guide lumpwood works best for quick cook foods such as sausages and burgers, whilst briquettes are more suitable for slow cooking, smoking or roasting as they burn longer and hotter.
4. Do not use more than 2kg of charcoal with this BBQ. It is not advisable to completely fill the fire-bowl as the barbecue may become too hot to cook successfully.
5. If you're cooking a pizza it's recommended to use our ceramic pizza stone, using indirect heat method for charcoal placement, allow the temperature to rise above 200°C before cooking.
5. If the fire flares up due to dripping fat, douse the flames lightly with a fine water spray.
6. When you have finished cooking never pour cold water over the coals to extinguish, as this may damage your barbecue. Use sand, old cinders or a fine water spray.
7. To clean your barbecue soak the grills and tools in hot soapy water as soon as possible after use. Dry thoroughly and store in a dry place. Do not leave your BBQ outside unprotected.

