

How to light the BBQ

43cm Classic Kettle BBQ



1. Make sure the assembly instructions have been followed correctly.
2. Set the BBQ up in a suitable position, on a level surface away from areas likely to catch fire. The base will get hot so ensure it is standing on an appropriate surface.
3. Use Bar-Be-Quick Charcoal and Lighting products.

Method 1 - Lighting Fluid / Gel

- a) Place enough charcoal in the bowl to a depth of 3-5cm.
 - b) Taking care not to spill any liquid / gel onto your hands or clothes, squirt it over the charcoal.
 - c) Wait for 30 seconds to allow the liquid to soak into the charcoal.
 - d) Light the charcoal using a long taper or safety lighter. The charcoal will then burn for a period with flames.
- Note -Do not light the charcoal if you have spilt fluid or gel onto your clothes.
e) Do not add more liquid or gel onto burning charcoal.

Method 2 - Lighting Cubes

- a) Place three or four cubes in the centre of the BBQ firebowl and light with a match
 - b) Place pieces of charcoal gently around the burning cubes. Add more charcoal as required, in a pyramid formation.
4. When burning is established, spread the fuel out evenly. After lighting, the BBQ should be ready for cooking in approx 30 min. The BBQ is ready when the charcoal has a coating of ash.
 5. Make sure the cooking grill is fully located in the grill bowl before cooking commences.

Simple assembly instructions - Please keep for future reference



NOTE! Missing parts Tel 01282 478200 Email sales@rectella.com

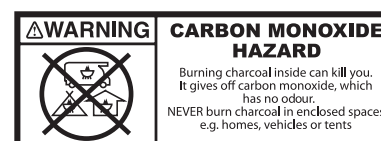
Care and Maintenance

1. To make it easier to clean your BBQ after use, line the firebowl 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.
2. 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.
3. Do not use more than 3kg of charcoal with this BBQ. It is not advisable to completely fill the firebowl as the barbecue may become too hot to cook successfully.
4. If the fire flares up due to dripping fat, douse the flames lightly with a fine water spray.
5. 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.
6. 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.



| www.barbequick.com | Bar-Be-Quick | The home of the "original" disposable barbecue...since 1986. |
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**Before you start
assembling
your BBQ
here are some
important
safety warnings**

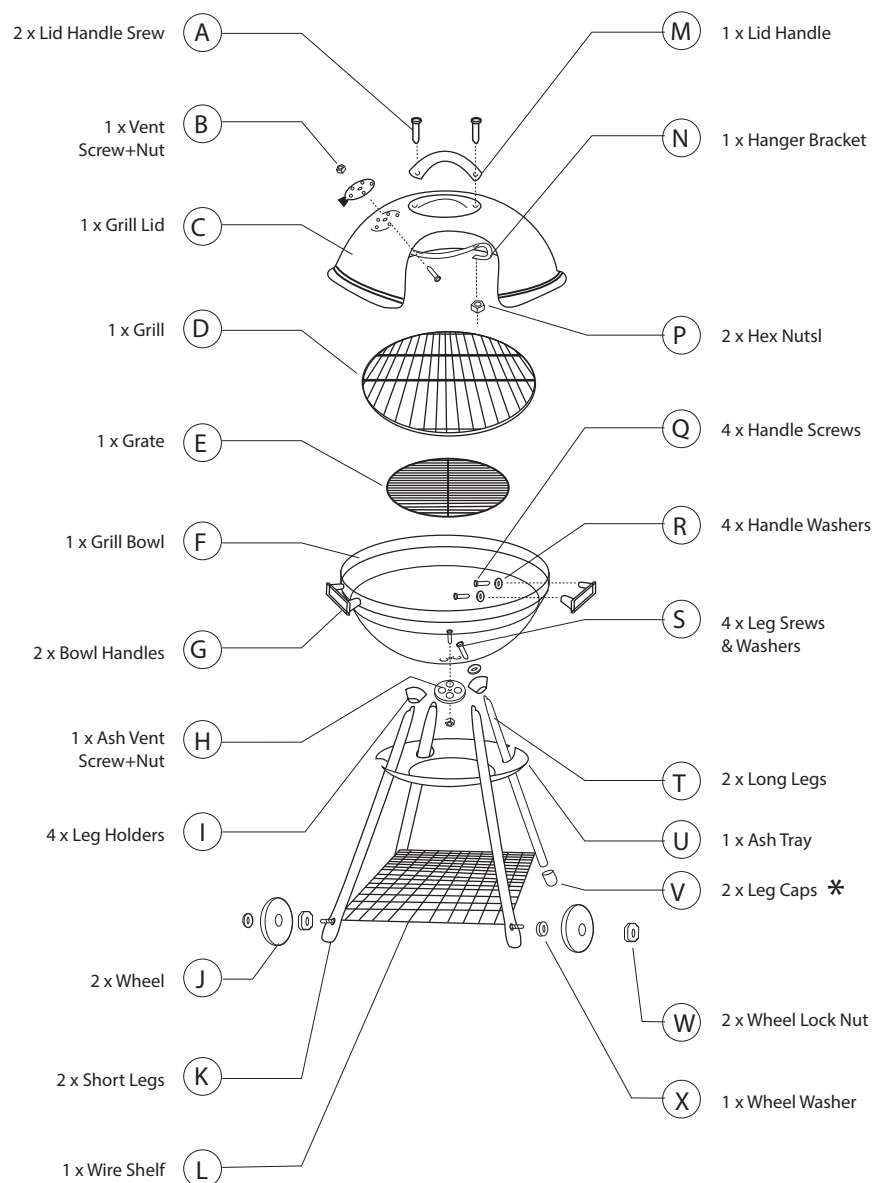


WARNINGS

1. This product generates extreme heat therefore great care must be taken with using, handling and with safe disposal.
2. Never use indoors or in confined spaces (for example tents) or as a source of heat, Carbon Monoxide poisoning can result from burning charcoal in areas with poor ventilation, even when extinguished.
3. Do not use in prohibited areas or areas which prohibit open fires.
4. Never use petrol, methylated spirits or any other similar volatile fuels to ignite or re-ignite barbecues or fires.
5. 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.
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.

43cm Classic Kettle BBQ - Components

* These items may be already attached to the legs.



TOOLS NEEDED: 8mm & 12mm OPEN END OR ADJUSTABLE SPANNER, SLOT HEAD SCREWDRIVER, & CROSS HEAD SCREWDRIVER.

PRE-ASSEMBLY CHECK

To ensure fast and easy assembly, follow the instructions below in their proper sequence. Check all parts carefully and compare them to the parts listing. Report any missing parts to the helpline listed on front page of these instructions.

Stage One - Grill Lid

Fasten the curved lid handle and lid hanger bracket onto the grill lid, using 2 screws and 2 nuts.

Attach the lid air vent to the grill lid using nut and bolt.

Stage Two - Grill Bowl & Legs

Fasten the two flat bowl handles to the grill bowl, using the four screws and washers. Attach ash disposal vent to grill bowl with nut and bolt. Insert leg holders on the short legs and long legs and attach them to the grill bowl one by one using the longest screws and washers. Tighten with fingers only.

NOTE: ONE OF THE SIDE HANDLES SHOULD BE LOCATED BETWEEN THE TWO LONG LEGS AND THE OTHER SIDE HANDLE SHOULD BE LOCATED BETWEEN THE TWO SHORT LEGS.

*Insert the plastic caps onto the end of the long leg's.

Stage Three - Shelf and Wheels

Insert the wire shelf into the holes in the long legs. The bent tips go into holes of long legs first.

NOTE: BENT TIPS TO POINT AWAY FROM KETTLE TOWARDS THE GROUND. Align and insert the other threaded tips of the wire shelf through the holes in the ends of the two short legs.

NOTE: ENSURE HOLES AT END OF SHORT LEGS FACE OUTWARDS AND ARE IN LINE TO TAKE THE AXLE FOR THE WHEELS.

Slide the wheels and washers onto the wire shelf spindles protruding through the short legs. Secure both wheels with Wheel Lock Nuts. Turn the unit upright and tighten all screws securing the legs. Install Ash Tray by aligning slots with legs and rotating to lock into place.

Stage Four - Grills

Place grate into the recess in the bottom of Grill bowl. Place Grill into top recess in Grill bowl. Place the Lid assembly on top of the base unit.

Your BBQ is now ready for use.

When using for the first time allow it to burn with the fuel red hot for 30 minutes prior to cooking in order to burn off any material fumes etc.

Happy Barbecuing!

