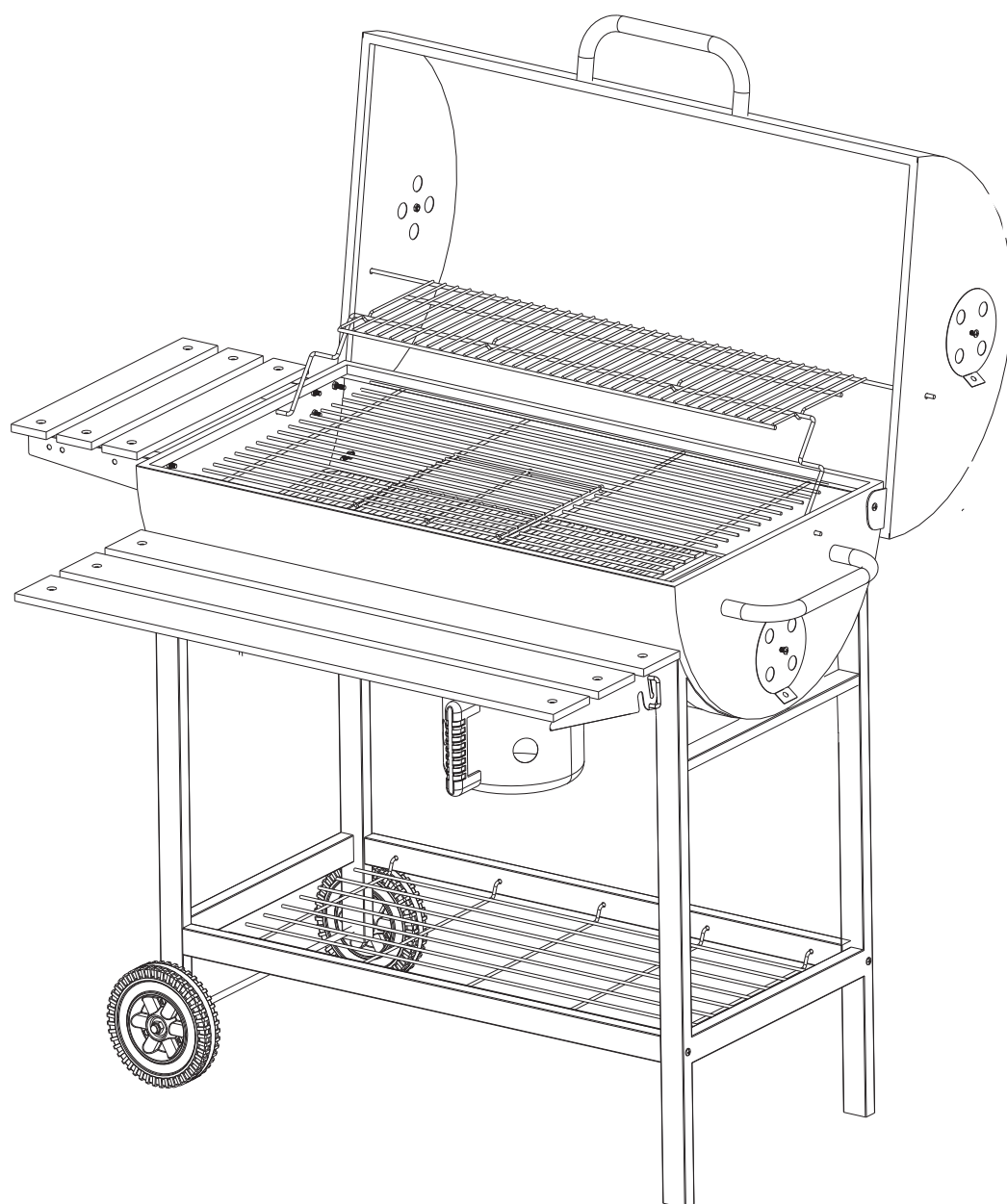
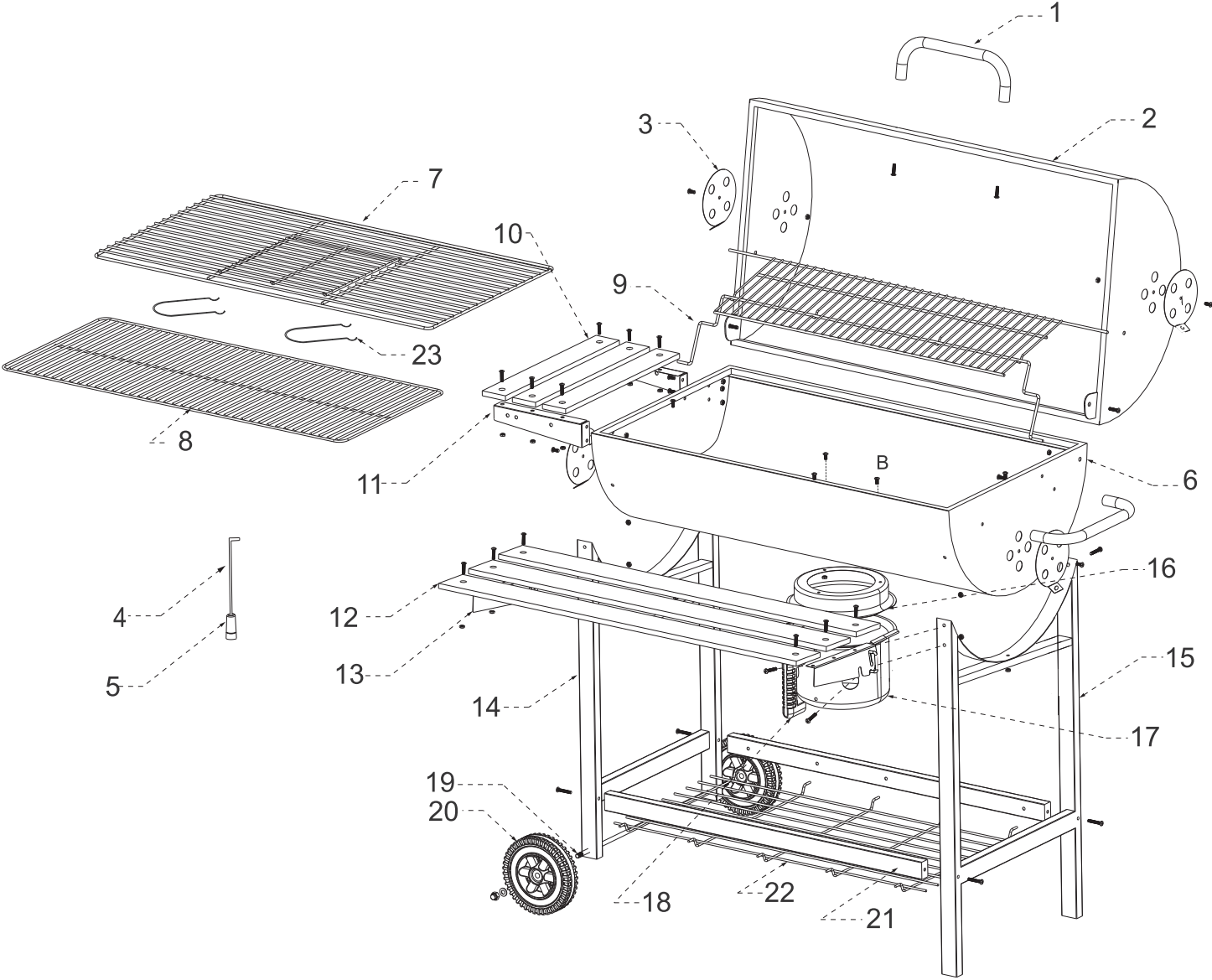


OWNER'S MANUAL

CHARCOAL BARBECUE















Exploded View



PARTS LIST

Please check parts against the list below before assembling your BBQ grill.

Whilst every effort has been made in the manufacturer of your barbecue to remove any sharp edges, you should handle all components with care to avoid injury.

A 	M6*16MM 2PCS	H 	M6	10PCS	
B 	M5*10MM 11PCS	I 	M5	23PCS	M  M4 2pcs
C 	M5*20MM 12PCS	J 	M8	2PCS	
D 	M6*25MM 10PCS	K 	Washer	2PCS	
E 	M6*35MM 4PCS	L 	M4	4PCS	
F 	M6*60MM 4PCS				

No.	Description	Qty.	No.	Description	Qty.
1	Handle	2	12	Front table wood	3
2	Lid	1	13	Front table support	2
3	Air vent	4	14	Short leg	1
4	Vent pole	1	15	Long leg	1
5	Wooden handle	1	16	Receiver linker	1
6	Fire bowl	1	17	Ash receiver	1
7	Cooking grid	1	18	Bakelite handle	1
8	Charcoal grid	1	19	Axle	1
9	Warming rack	1	20	Wheel	2
10	Side table wood	3	21	Metal tube	2
11	Side table support	2	22	Wire rack	1
			23	Grid handle	2

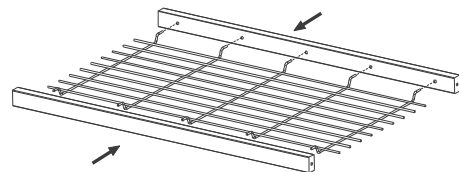
ASSEMBLY STEPS

Do not fully tighten the screws too tight before completely assembling your barbecue.

Step1

Assembly the wire rack and the metal tube:

Insert each end of the wire rack (22) to the relevant hole of the metal tube (21).

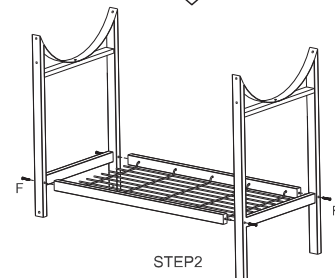


STEP1

Step2

Assemble legs:

Install the short leg (14) to one side of the metal tubes using 2pcs screws (F), install the long leg (15) to another side of the metal tubes (21) using 2pcs screws (F).

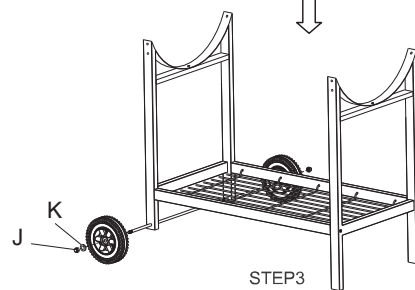


STEP2

Step3

Installing wheels to the leg:

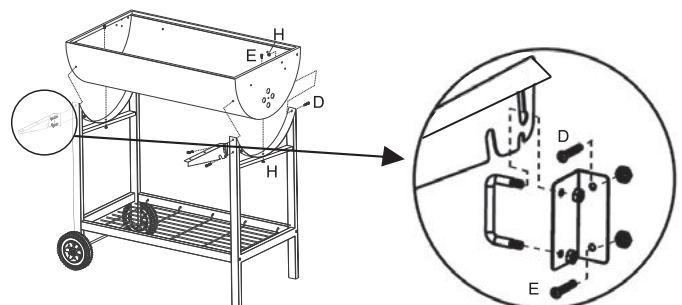
Insert the axle (19) through the holes of the short leg (14), and attach wheels (20) to both sides of the axle, attach washer (K) to two ends of the axle, using 2pcs M8 (J) nuts to tighten



STEP3

Step4.

Install the fire bowl (6) and front table supports(13) to the legs using 4pcs screws (D) & 4pcs screws (E) and 8pcs M6 nuts (H). Assemble the joint of the support & firebowl using 2 pcs screw (M) and 4 pcs M4 nuts (L).



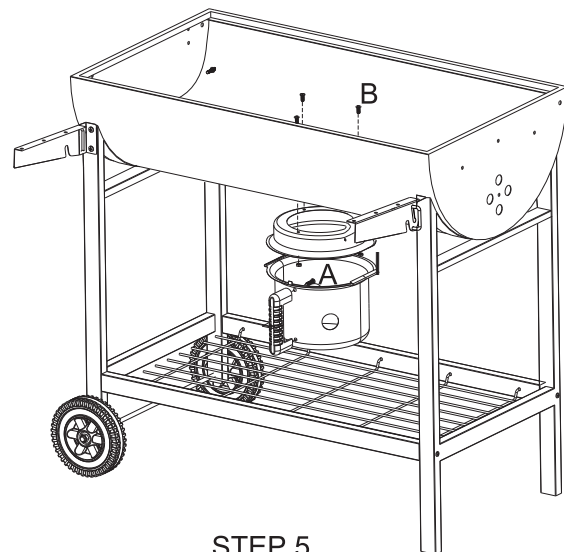
STEP4

Step5.

Install the ash receiver linker (16) to the bottom of the fire bowl (6) using 3pcs screws (B) and 3pcs nuts (I).

Install the bakelite handle to the ash receiver using 2pcs screws (A).

Attach the ash receiver to the linker.



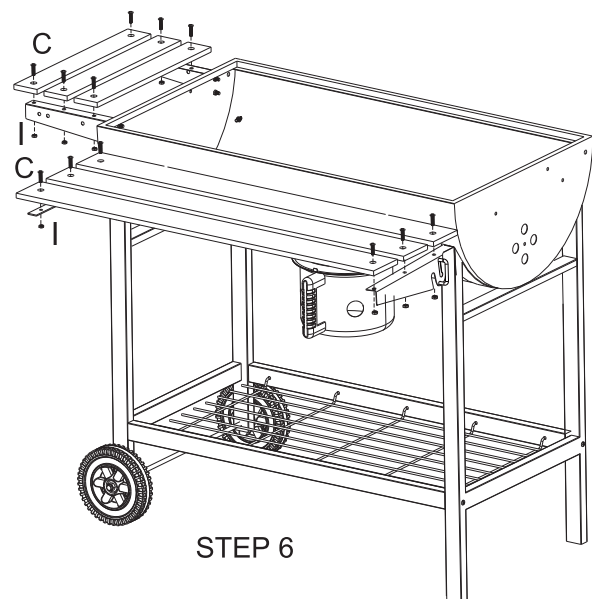
STEP 5

Step6

Install the front table wooden parts (12) to the front table support (13) using 6pcs screws (C) and 6pcs nuts (I).

Install the side table supports (11) to the firebowl side using 4pcs screws (B) and 4pcs nuts (I).

Place the side table wooden parts (10) onto the side table support (11) and install with 6pcs screws (C) and 6pcs nuts (I).

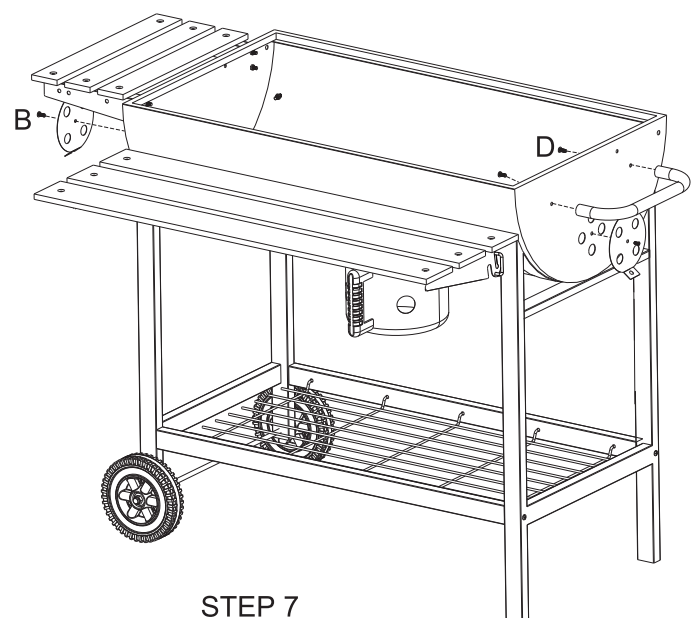


STEP 6

Step7

Install the metal handle(1) to the side of the firebowl using 2pcs screws(D).

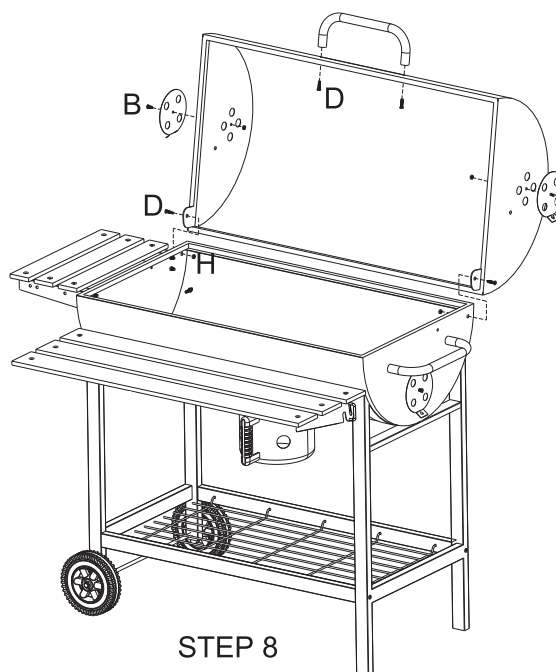
Insert the air vents(3) to the side of firebowl using 2pcs screws(B) and 2pcs nuts(I).



STEP 7

Step8

Suspend the lid(2) cross over the firebowl(6) and align the tapped hole and install using 2pcs screws(D) and 2pcs nuts(H). Insert the air vents(3) to the side of lid using 2pcs screws(B) and 2pcs nuts(i). Install the metal handle(1) to the side of the lid using 2pcs screws(D).

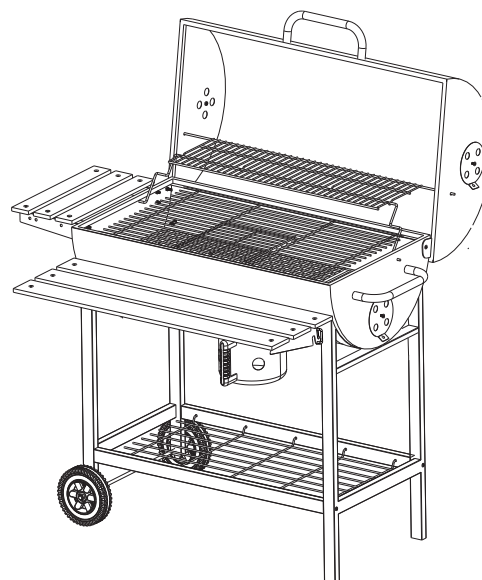


Step9

Tighten up all the screws and nuts after all parts are completely assembled

Place the charcoal grid (8) in the fire bowl, place the cooking grill (7) on the fire bowl, and attach the warming rack between the lid and firebowl. Place the grill handle on the cooking grid

Now your barbecue is ready for you.



STEP 9

SAFETY WARNINGS

1. Always stand the barbecue on a firm, level and heat proof surface, well away from wooden fences, overhanging trees and other inflammable materials.
2. The barbecue must always be under the control of a competent adult. Keep young children and pets at a safe distance once the charcoal has ignited.
3. Never use white spirit, paraffin, petrol, methylated spirit, lighter fuel or similar solvents to light the barbecue. To help ignition, only use proper barbecue lighting fluid, gel or lighting blocks in accordance with the manufacturer's instructions. Never add more lighting fluid after the charcoal has been lit.
4. Most metal parts will become hot. The use of protective gloves is recommended when handling the grill, turning food, etc.
5. Flare-ups will occur when hot fat drips onto the charcoal. Keep a fine jet water sprayer at hand to extinguish any such flames and prevent food from burning.

6. When cooking has finished, extinguish the charcoal using a fine spray of water or by covering with sand.
7. Ensure the barbecue has completely cooled down before moving it and removing the charcoal ash.
8. To prolong the life of the metal parts, do not leave the barbecue outside and unprotected from the weather. Ideally it should be stored in a garage or garden shed when not in use.
9. THIS BARBECUE IS FOR OUTDOOR USE ONLY