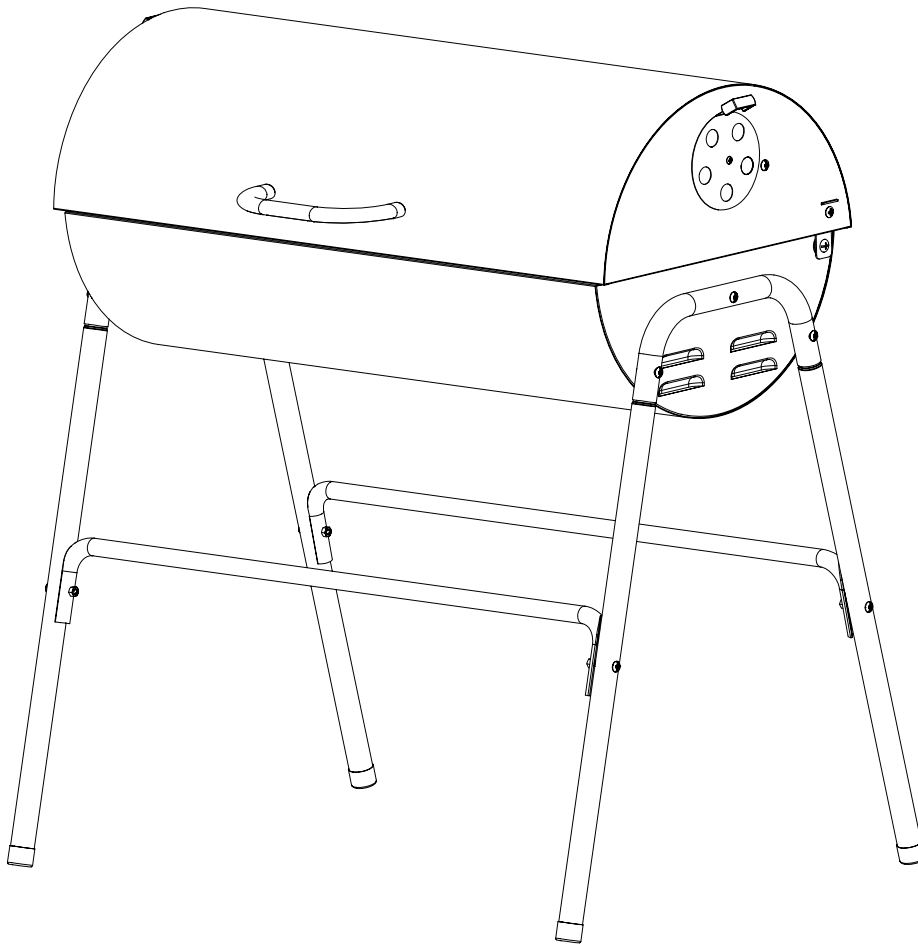


Oil Drum BBQ

Assembly Instructions - Please keep for future reference

287/0520



Dimensions

Width - 83cm

Depth - 57cm

Height - 90cm

Important - Please read this instructions fully before starting assembly

If you need help or have damaged or missing parts, call the **Customer Helpline: 03456 400800**

Argos Limited
489-499 Avebury Boulevard, Saxon Gate West ,Central Milton Keynes , MK9 2NW

Issue 1 - 01/08/17

Safety and Care Advice

Important - Please read this instructions fully before starting assembly

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

- Assembly time: approx. 30 mins.
- 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 get hot so ensure it stands on a suitable surface.
- Always stand your Charcoal BBQ outdoors and on level ground away from trees and wooden fencing. Ensure there is a least 1 metre clearance around all sides of the Charcoal BBQ. Keep away from fences, over hanging branches and other combustible materials.
- Use Charcoal and a suitable lighting method.
- Do not cook before the fuel has a coating of ash.
- "WARNING! This barbecue will become 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 EN1860-3!"
- "WARNING! Keep children and pets away."

Method 1. Charcoal & Lighting Fluid/ Gel

- Set up your Charcoal BBQ in a safe place. Place enough charcoal in the charcoal grate to a depth of 3 - 5cm.
- Taking care not to spill any liquid/ gel onto your hands or clothes. Apply carefully the lighting fluid/ gel over the charcoal.
- If using lighting fluid, wait for 30 seconds to allow the liquid to soak into the charcoal.
- Do not light the charcoal if you have spilt fluid or gel onto your clothes. Light the charcoal using a long taper or safety lighter. The charcoal will then burn for a period with flames.
- When the flames die down, check the charcoal is beginning to glow red. If your coals are going out, you should open all the vents and allow to cool down before trying to apply more liquid.

CAUTION: Apply carefully lighting fluid/ gel 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 even grey ash is visible by day, or an even red glow is visible by night.

Method 2. Lighting Blocks

- Place three or four Lighting Blocks in the centre of the Charcoal grate and light with a match.
- Place pieces of charcoal around each burning block. 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, or when even grey ash is visible by day, or an even red glow is visible by night.
- Make sure that the cooking grill is fully located into the grill supports so that the cross bar 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 a level layer in the hearth.
- Small quantities of charcoal may be added on top of the charcoal layer prior to cooking to extend cooking time.
- To help prevent food sticking, apply a thin coating of cooking oil on the grill prior to cooking.
- To adjust the airflow using the air vent we recommend to use of a heat resistant glove.
- ALWAYS WEAR OVEN GLOVES WHEN HANDLING THE CHARCOAL BBQ.

Safety and Care Advice

- Recommend charcoal Max 1.5kg to be used for the charcoal grate.
- Ensure the barbecue has cooled down completely before removing the charcoal ash.

Care and Maintenance

- To make it 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 from (large irregular pieces) and as briquettes (uniformly sized pieces). Please use the charcoal complying to EN1860-2.
- 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 in a 43cm (17") diameter BBQ should last for at least 2 full BBQ fires.
- If the fires flares up due to dripping fat then douse the flames lightly 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. Use old cinder, sand or a fine water spray.
- Empty the bottom bowl of ashes 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

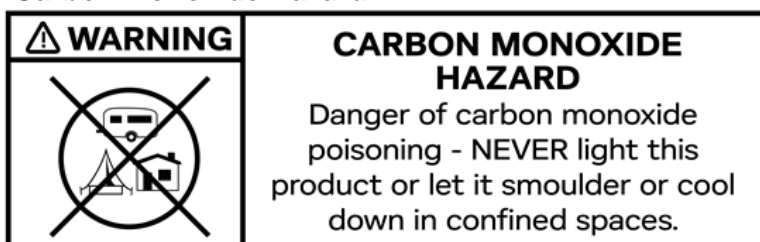
- Thoroughly defrost frozen meat and poultry in the refrigerator before cooking. Keep raw meat and poultry separate from cooked food.
- Ensure that the grill is thoroughly cleaned before cooking and lighting the barbecue.
- Always wash hands after handling raw meat and poultry before handling any ready 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.

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 re-lighting! Use only firelighters complying to EN 1860-3”

Carbon Monoxide Hazard



This barbecue grill is imported by:
Argos Limited, MK9 2NW

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

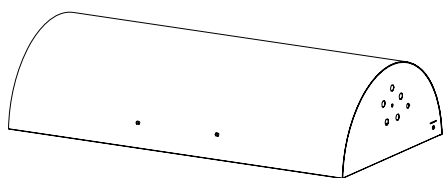


Note: if required the next page can be cut out and used as reference throughout the assembly. Keep this page with these instructions for future reference.

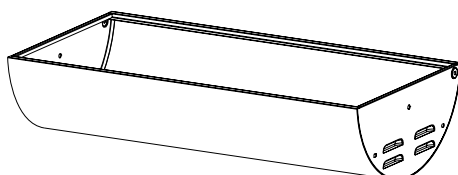
Components - Parts

If you have damaged or missing components, call the **Customer Helpline: 03456 400800.**

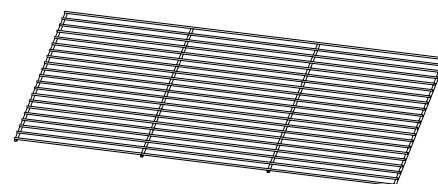
Please check you have all the panels listed below



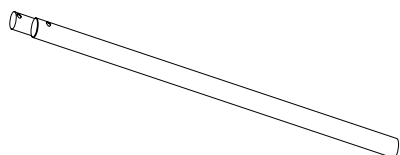
1 Lid x 1



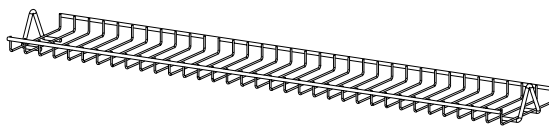
2 Firebowl x 1



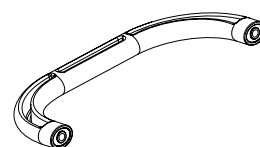
3 Cooking grill x 1



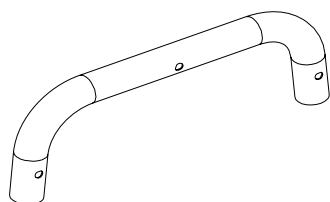
4 leg x 4



5 Warming rack x 1



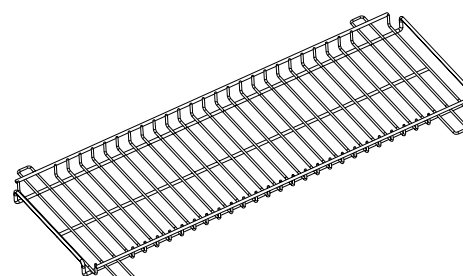
6 Lid handle x 1



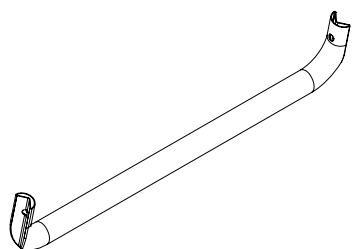
7 Leg support x 2



8 Damper x 2



9 Charcoal grate x 1



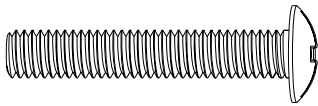
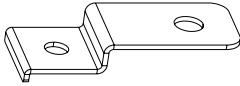
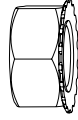
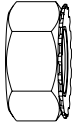
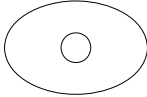
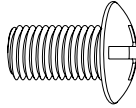
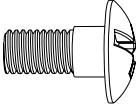
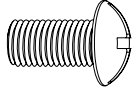
10 Leg brace x 2



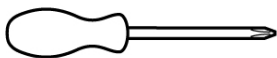
Components - Fittings

Please check you have all the panels listed below

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

<p>A</p>  <p>40mm Bolt x 12</p>	<p>B</p>  <p>Lid support x 2</p>	<p>C</p>  <p>M6 Nut x 12</p>
<p>D</p>  <p>M5 Nut x 2</p>	<p>E</p>  <p>Washer x 2</p>	<p>F</p>  <p>15mm Bolt x 2</p>
<p>G</p>  <p>15mm Shoulder Bolt x 2</p>	<p>H</p>  <p>10mm Bolt x 4</p>	

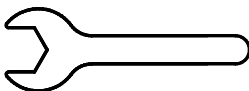
Tool required



Philips screwdriver



Small hammer



Wrench
(Do not provided in this product)



Ruler/ tape measure

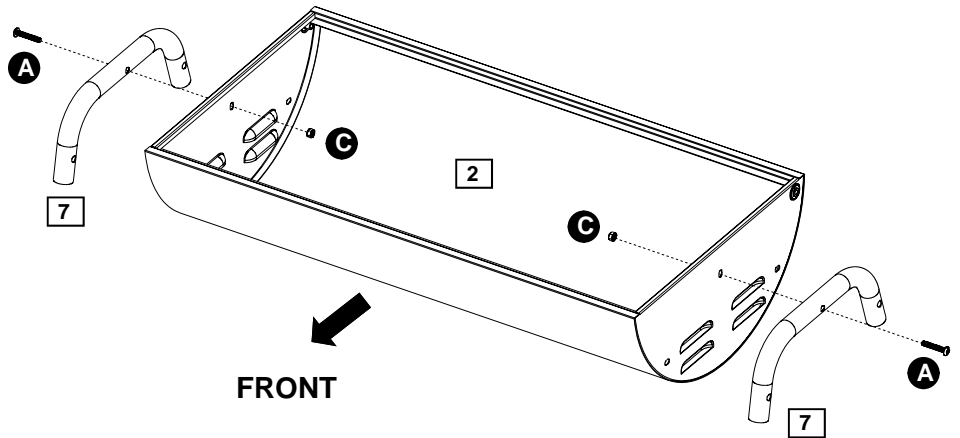
Ruler - Use this ruler to help correctly identify the screws



Assembly Instructions

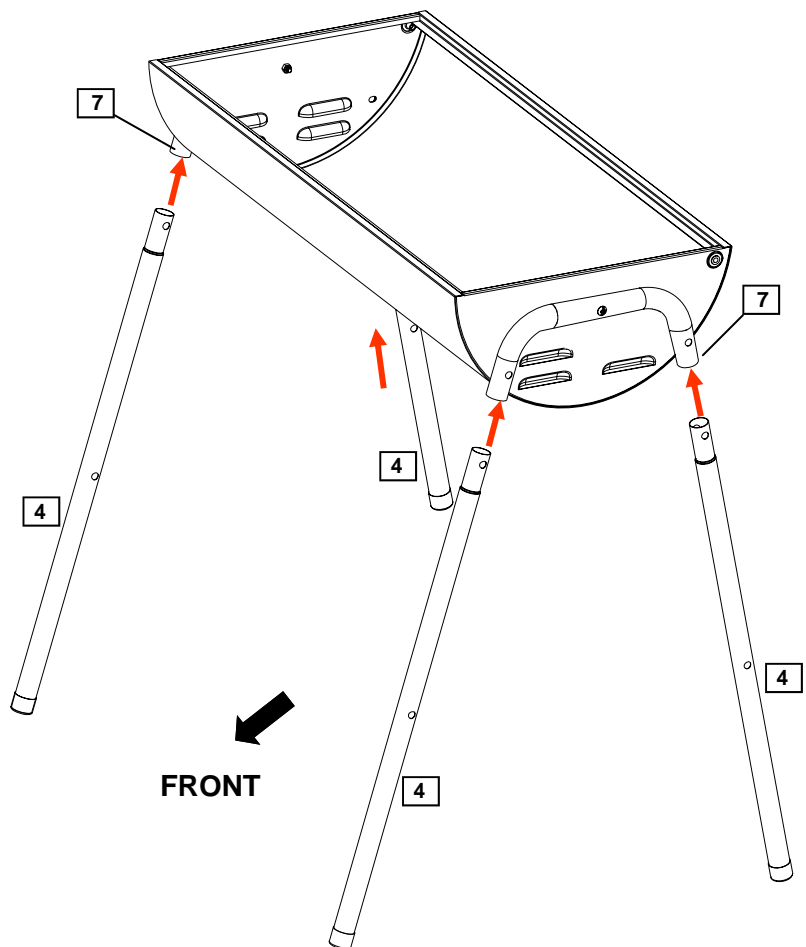
Step 1

Fix the leg supports **7** with the firebowl **2** using 40mm bolts **A** and M6 nuts **C**.



Step 2

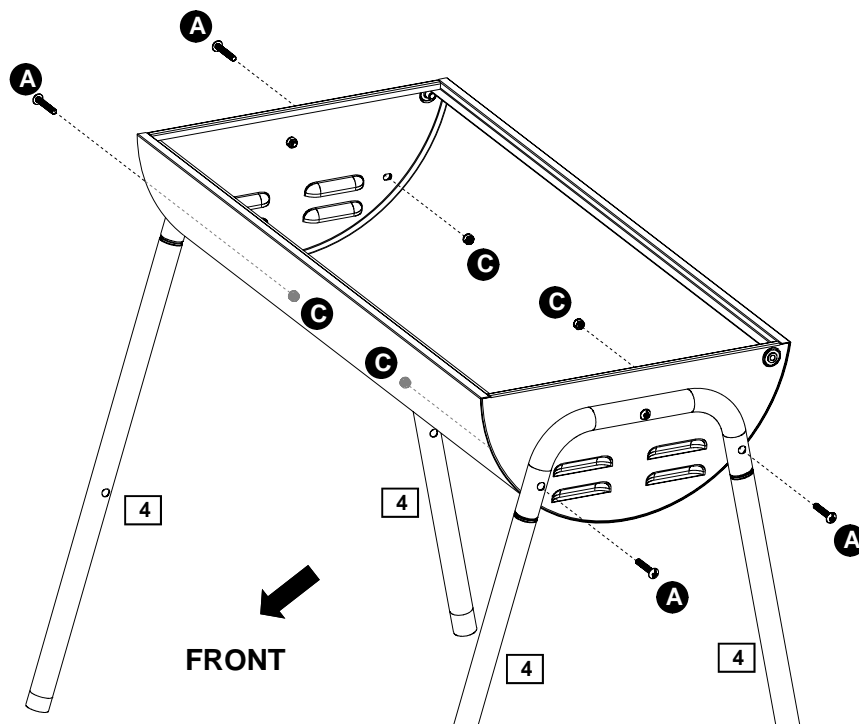
Insert the legs **4** into the leg supports **7**.



Assembly Instructions

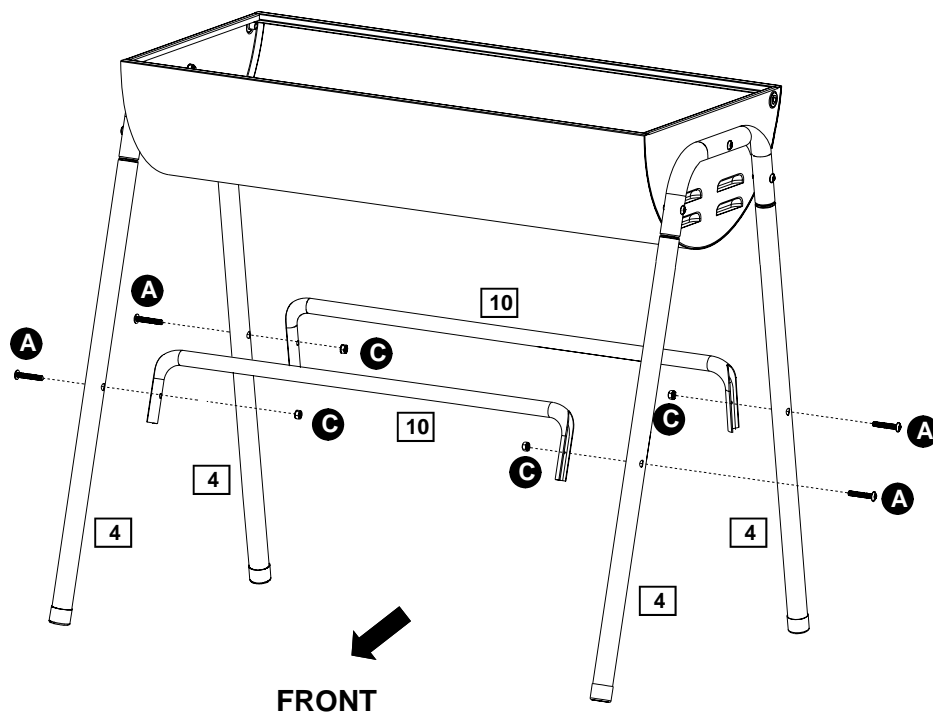
Step 3

Fix the legs **4** with the firebowl **2** using 40mm bolts **A** and M6 nuts **C**.



Step 4

Fix the leg braces **10** with the legs **4** using 40mm bolts **A** and M6 nuts **C**.

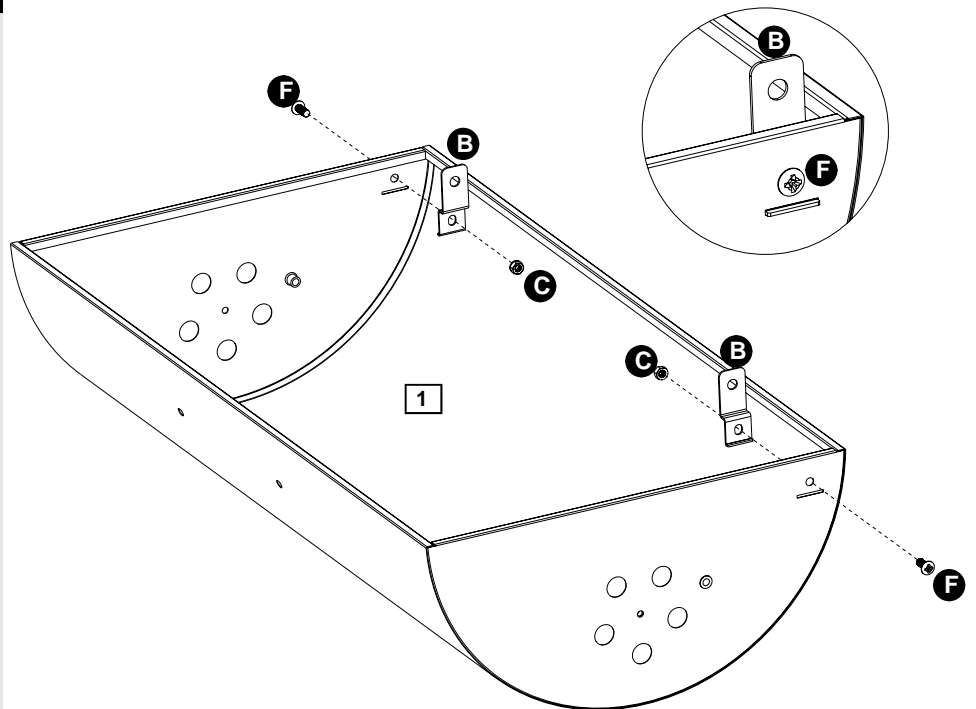


Assembly Instructions

Step 5

Insert the tab of lid support **B** to the slot on the lid **1** end cap.

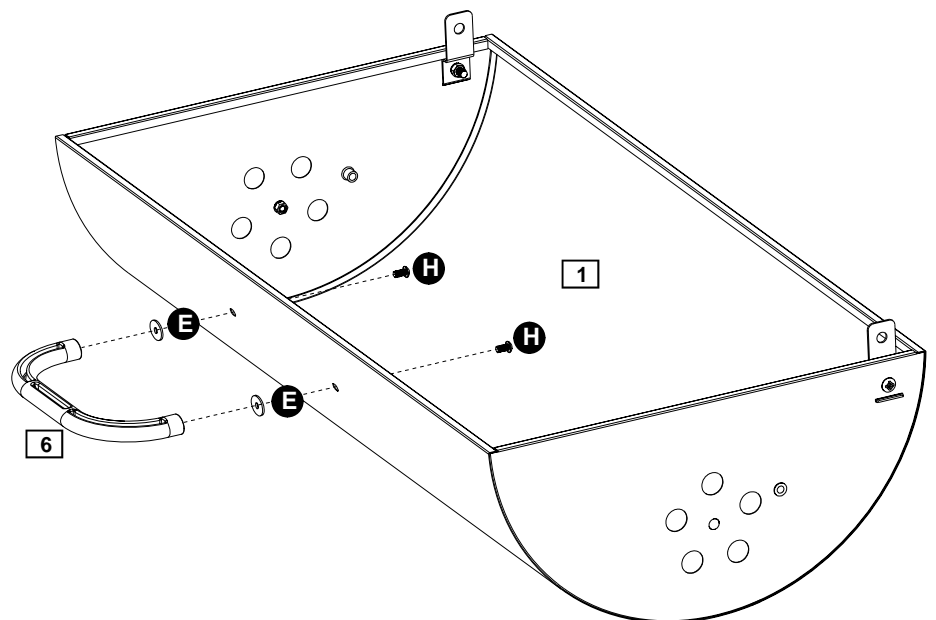
Fix the lid supports **B** to the lid **1** using 15mm bolts **F** and M6 nuts **C**.



Step 6

Put the washer **E** between the lid handle **6** and the lid **1**.

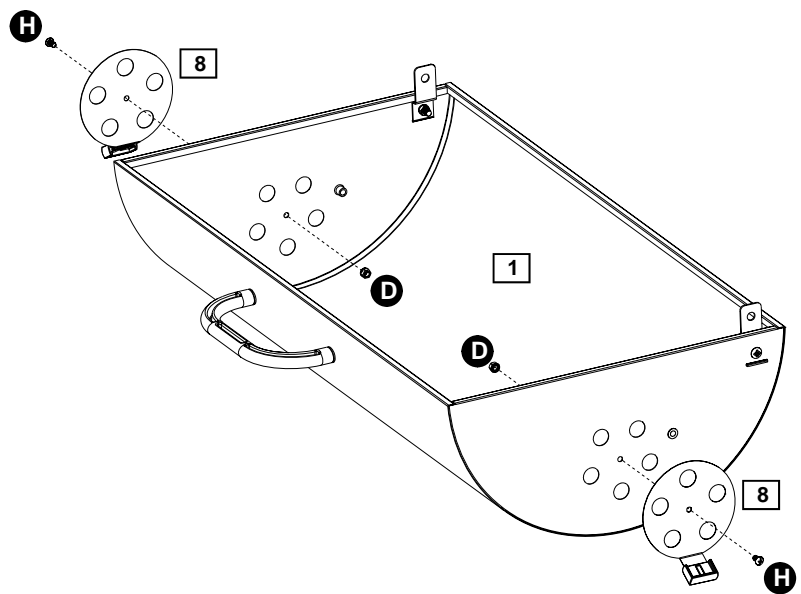
Then fix the lid handle **6** on the lid **1** using 10mm bolts **H**.



Assembly Instructions

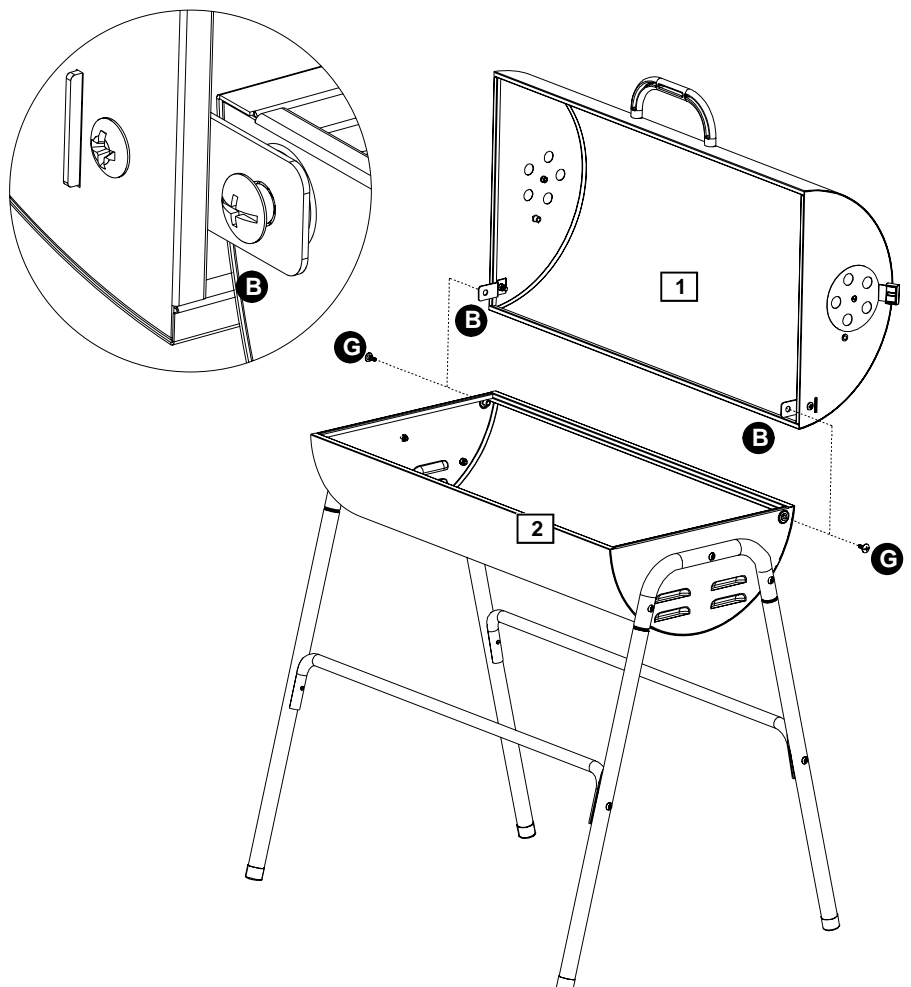
Step 7

Fix the dampers **8** on the lid **1** using 10mm bolts **H** and M5 nuts **D**.



Step 8

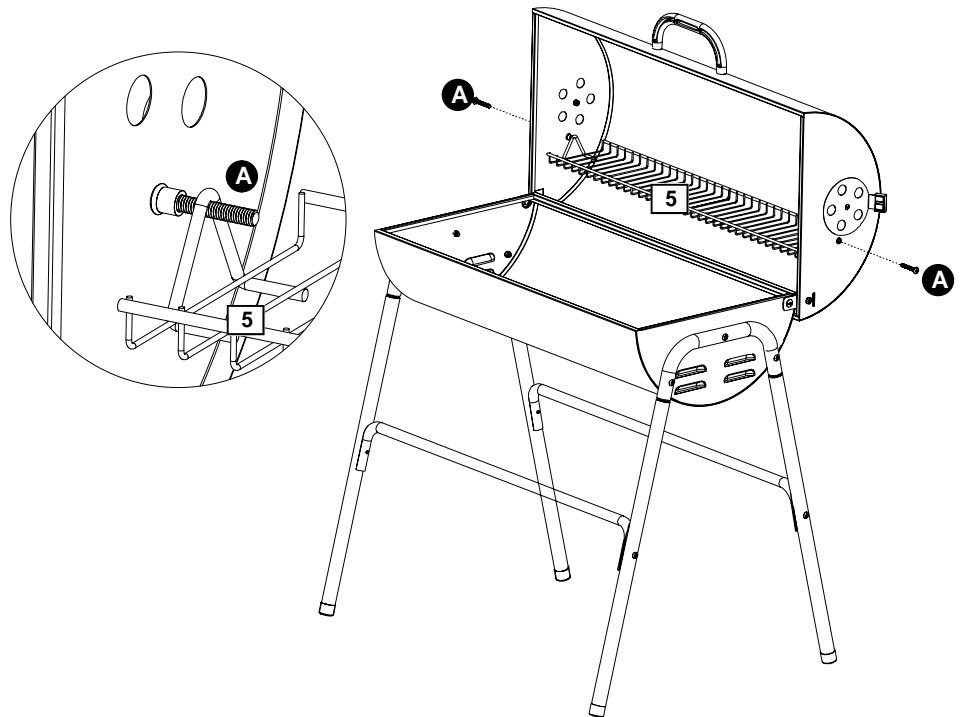
Fix the lid supports **B** with the firebowl **2** using 15mm shoulder bolts **G**.



Assembly Instructions

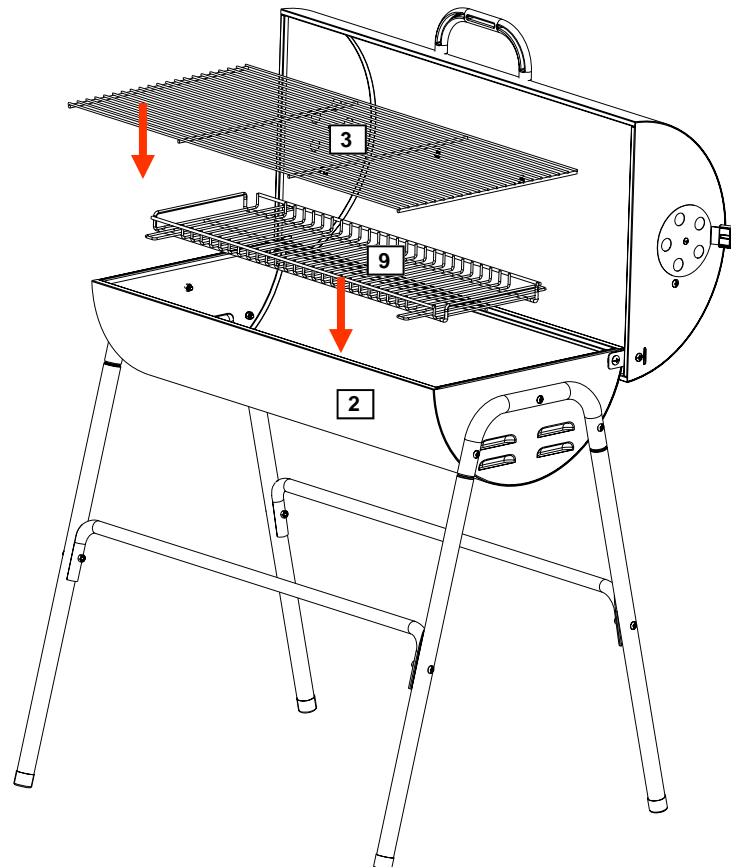
Step 9

Fix the 40mm bolts **A** tightly on the lid **1** and then hang the warming rack **5** on it .



Step 10

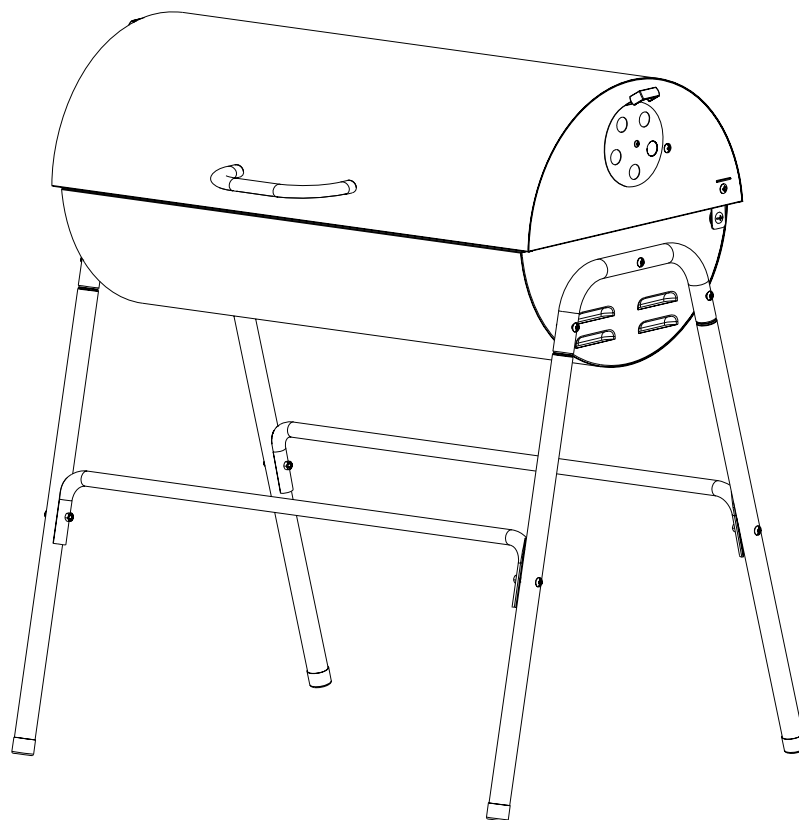
Put the charcoal grate **9** and the cooking grill **3** on the firebowl **2** .



Assembly Instructions

Step 11

Assembly is complete.



If you need help or have damaged or missing parts, call the **Customer Helpline: 03456 400800.**

Argos Limited
489-499 Avebury Boulevard, Saxon Gate West ,Central Milton Keynes , MK9 2NW