



## “Barrel BBQ”

# Assembly and operating instructions



### Foreword

Read all instructions and operations before operating this **GRILLCHEF** barbecue.

Follow the correct lighting and usage procedures. Handle metal parts with care to avoid injuries. Follow all steps in order.

This appliance is for outdoor use only and is only intended for use as a charcoal Barbecue.

### Environmental notes

The grill may be used only for the preparation of barbecue meals.

Please follow the appropriate instructions of this manual.

**Only for private use!**



### WARNING - risk of burning!

- ⇒ The barbecue must be positioned on a stable and secure surface when it is in use, otherwise it may tip over.
- ⇒ **CAUTION!** This barbecue becomes very hot and should not be moved while it is being used!
- ⇒ Wear oven gloves or use grilling tongs when barbecuing.
- ⇒ Allow the barbecue to cool down completely before cleaning it.
- ⇒ **CAUTION!** Do not use spirit or petrol to light or re-light the fire!
- ⇒ **CAUTION!** Only use firelighters that correspond to the European Standard for firelighters (EN 1860-3)!

⇒ Never use water to extinguish the charcoal.



### WARNING - risk of suffocation!

⇒ Do not use indoors!



### DANGER to children and pets!

⇒ Never leave the hot barbecue unattended.

⇒ **CAUTION!** Keep children and pets at a safe distance!

### General hints for a successful assembly

⇒ **CAUTION!** It is recommended that gloves be worn to prevent injury as this item is made from Cast Iron and therefore may have some rough or sharp edges.

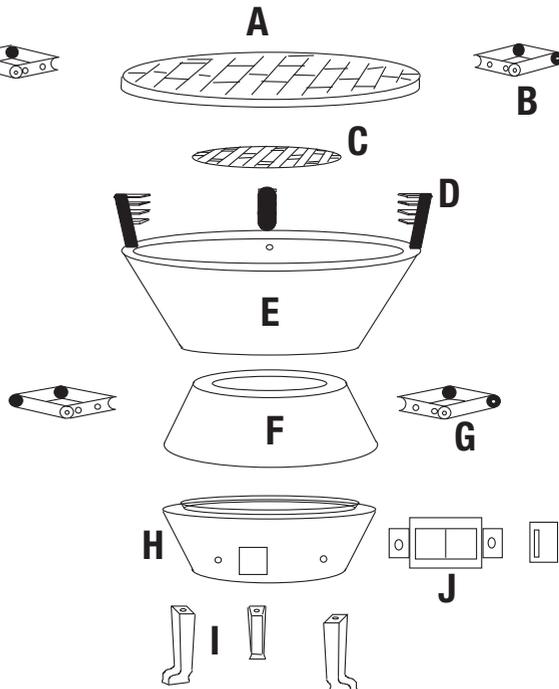
Carefully read the assembly instructions and the listed safety hints. Take time to assemble the barbecue and allow for a free area of approximately two - three square metres. Remove the barbecue from the packaging! Keep all necessary tools and parts at hand. Note: Firstly assemble all parts loose, upon completion tighten all nuts and bolts securely.

### Preparation

Check that all parts are complete as per the list and drawing. Have suitable tools ready.

### Single part list

A.	Cooking grill	1
B.	Grill handle	2
C.	Charcoal grid	1
D.	Grill holder	3
E.	Top bowl	1
F.	Centre bowl	1
G.	Carrying handle	2
H.	Bottom bowl	1
I.	Leg	3
J.	Air vent / frame	1



## Connection elements

(PRE-ASSEMBLED CONNECTING ELEMENTS ARE INCLUDED IN THE ITEMISATION!)

			
M5x20 4x	M5x15 16x	M5 20x	20x

## Mounting steps



### CAUTION!

For your safety the screw heads should always point outwards, otherwise there is a risk of injury.

Only tighten all of the screw connections firmly when you have finished assembly otherwise it can result in undesired material stress.

1. Tip the bottom bowl (H) to the side and fasten the legs (I) with M5x15 bolts, spring washer Ø5 and nuts M5. To avoid risk of injury all screw ends should be fastened on the inside of the barbecue.
2. Stand the barbecue upright onto the floor. Place the air vent into the frame (J) and connect it with the bottom bowl at the appropriate place using short M5x15 screws Ø5 spring washer and M5 nuts.
3. Fasten the carrying handles (G) horizontally to the centre bowl (F) with M5x15 bolts, spring washer Ø5 and nuts M5.
4. Set the centre bowl (F) onto the bottom bowl (H) and fasten with M5x20 bolts, spring washer Ø5 and nuts M5.
5. Put on the top bowl (E) to the centre bowl and connect both with M5x20 bolts, spring washer Ø5 and nuts M5. Please note that the holes for grill holders (D) need to be placed at the opposite side of the air vent / frame.
6. Fasten the three grill holders to the appropriate holes in the top bowl using M5x15 bolts, spring washer Ø5 and nuts M5.
7. Insert the charcoal grid (C) into the top bowl (E).
8. Connect the grill handles (B) horizontally with the cooking grill (A) using M5x15 bolts, spring washer Ø5 and nuts M5.



### WARNING!

The barbecue must be positioned on a stable and secure surface when it is in use, otherwise it may tip over.

## Information for safe operation of the barbecue

The barbecue must be positioned on a stable and secure surface when it is in use.

**Do not use in enclosed areas or on covered areas.**

Only use safe lighting materials (such as quality solid firelighters).

The fuel container has a capacity of approximately 1,1 kg.

Before using the barbecue for the first time, it should be heated with fuel (charcoal or briquet) for approximately 30 minutes.

## **Lighting instructions**

1. Only use Quality Charcoal or Quality Briquets and Charcoal Lighter.
2. Pile up a part charcoal resp. briquets in the charcoal hearth.
3. Light one or two Charcoal lighters with a match and place them onto the existing layer charcoal / briquette
4. Leave the charcoal lighter 2 - 4 minutes and fill up the rest charcoal / briquette.
5. After 15 to 20 minutes white ashes appear on the charcoal. The glow has reached its optimum condition now. The charcoal can be spread evenly in the fire bowl.
6. Place in the cooking grill and start barbecuing.

## **Cleaning/ care**

For the preservation of the product occasional cleaning is necessary. Do not use abrasive materials to clean the grill as this may damage the chrome plating.

1. For normal cleaning use a damp cloth with washing up liquid.
2. Clean the Cooking grill with detergent.

## **Environmental notes and disposal measures**

Protect the environment. Do not dispose of this product as part of general/ domestic household waste. Take the appliance to a local recycling centre. Do not dispose of this appliance in any other way.

## **Warranty**

We grant a warranty for the barbecue grill for the duration of two years, starting with the date of purchase, please provide proof of purchase. The warranty includes manufacturing deficiencies and defective parts; it extends to the replacement of these parts. Expenses for shipping, installation, replacement of worn parts and other cost are not covered by the warranty. The warranty lapses in case of mishandling and if any kind of unauthorized use.



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