

B&Q











Assembly & Use Instructions Bondi Charcoal BBQ With Trolley















These instructions are for your safety. Please read through them thoroughly before use and retain them for future reference.










Parts Supplied








- Please note quantities of parts may vary according to model purchased.
- Please note the letter (P) in the description column denotes a preassembled part.

Ref	Description	Illustration	Qty
1	Lid		1
2	Handle		1
3	Lid Vent Panel		1
4	Grill		1
5	Charcoal Basket		1
6	Body		1
7	Side Shelf		1
8	Cutting Board		1
9	Left Front Leg (LF)		1
10	Left Rear Leg (LR)		1
11	Right Front Leg (RF)		1
12	Right Rear Leg (RR)		1
13	Front Panel		1
14	Rear Bracket		1
15	Side Bracket		2

Ref	Description	Illustration	Qty
16	Bottom Panel		1
17	Heat Shield		1
18	Charcoal Bin		1
19	Hinge		2
20	Front Lid Bracket		1
21	Rear Lid Bracket		1
22	Bottle Opener		1
23	Tool Rack		1
24	Corner Bracket		2
25	Ash Catcher		1
26	Vent / Ash Catcher Tool		1
27	Axle		1
28	Wheel		2
29	Lockable Caster		2

Fixings Supplied

Ref	Description	Illustration	Qty
30	R Clip - p		4
31	Hinge Pin - p		4
32	Trolley Bolt, M6x8		32
33	Washer		10
34	Body Support Bolt, M6x15		10
35	Hex Nut, M6		6
36	Lid Bolt, M5x10		1

Ref	Description	Illustration	Qty
37	Hex Nut, M5		1
38	"O" Clip		1
39	ST4.8 x 25 Screw		2
40	ST4.8 x 45 Screw		2
41	Handle Bolt, M6x10		2
42	ST4.0 x 10 Screw		12
43	Locknut - p		2

Tools Required (not supplied)

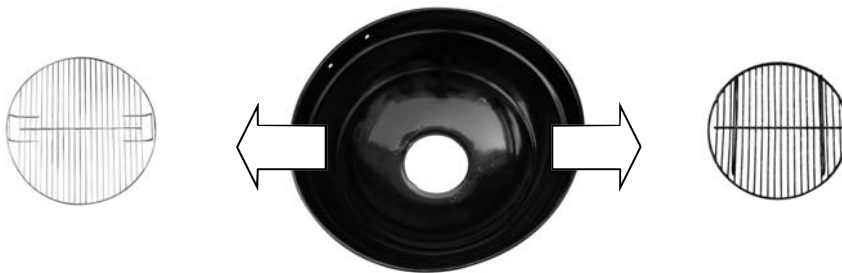
- Cross Head Screwdriver
- Adjustable Spanner

Before You Start

- Check the box and make sure you have all the parts and fittings listed. If not, contact your local B&Q store or the Helpline 0870 2427164 who will be able to help you.
- When you are ready to start, make sure that you have the right tools at hand, plenty of space and a clean dry area for assembly.

Assembly

- Please lay out all nuts and bolts and check lengths before assembling. It is recommended that the carton is cut open and spread out on the floor and used as a protective surface during assembly. Refer to the assembly diagrams as necessary.
- Important - Whilst every care is taken in the manufacture of this product, care must be taken during assembly in case sharp edges are present.
- Remove all transit packaged parts from the inside of the grill body before assembling.



- This product is for **OUTDOOR USE ONLY**.
- **NEVER** use indoors, in an enclosed area or below ground level.
- For Charcoal Use Only.

Trolley Assembly



[9] Left Front Leg, x1



[10] Left Rear Leg, x1



[11] Right Front Leg, x1



[12] Right Rear Leg, x1



[15] Side Bracket, x2



[16] Bottom Panel, x1



[22] Bottle Opener, x1

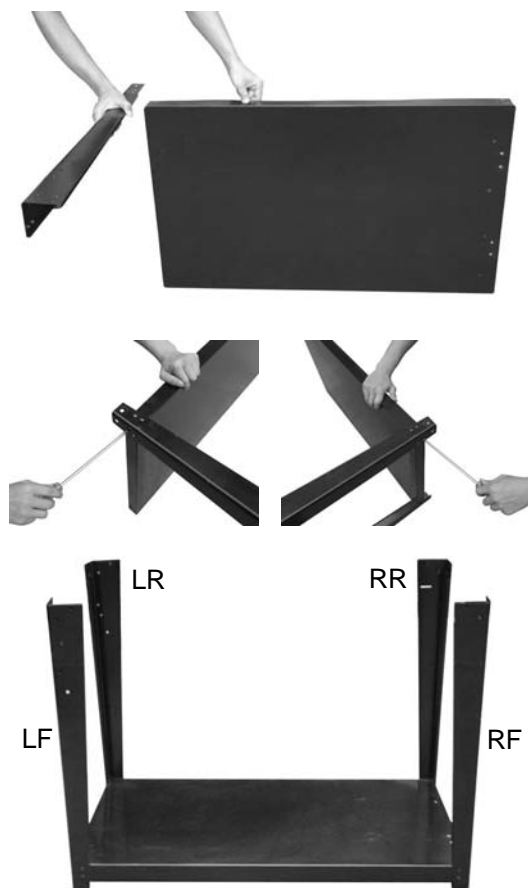


[32] Trolley Bolt, M6x8, x22

1

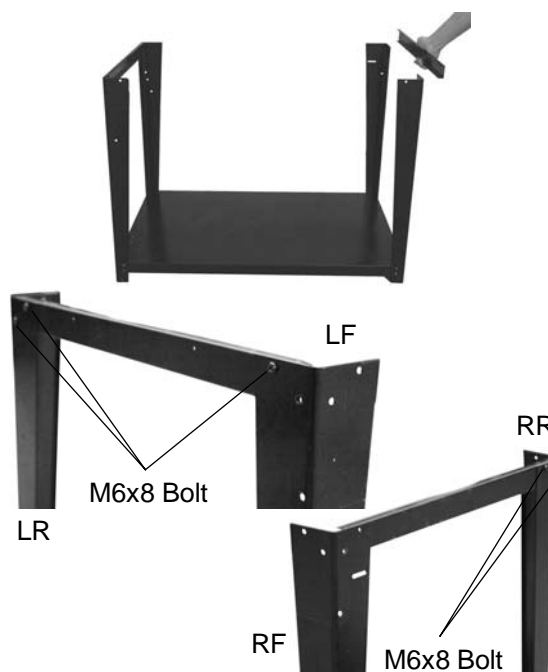
Attach the Left and Right Legs (9, 10, 11, 12,) to the Bottom Panel (16) using Trolley Bolts (32) as shown.

Note: The right legs should be located on the side with a support on bottom of trolley base.

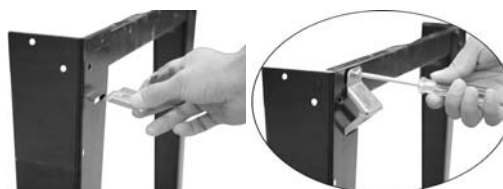


2

Attach the Side Bracket (15) onto the legs using Trolley Bolts (32) as shown. Make sure that the side with curvature should be located on upside.



Insert the Bottle Opener (22) onto the right front leg, fix it by screwing a Trolley Bolt (32) through the opener, right front leg, and side bracket.



Trolley Assembly



[13] Front Panel, x1



[14] Rear Bracket, x1



[29] Lockable Caster, x2



[32] Trolley Bolt, M6x8, x6



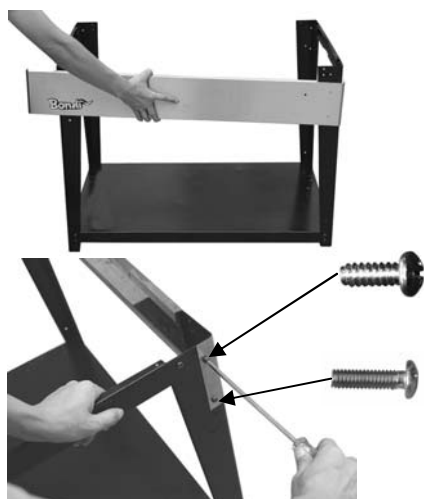
[34] Body Support Bolt, M6x15, x2



[35] Hex Nut, M6, x2

3

Assemble the Front Panel (13) to the front legs. Insert Body Support Bolt (34) through the lower guide hole on front panel, left front leg, and secure with Hex Nut (35); screw Trolley Bolt (32) through the upper guide hole on front panel, left front leg, and left side bracket. Repeat for the right side.



Attach the Rear Bracket (14) onto the legs using four Trolley Bolts (32) as shown.



4

Install Lockable Caster (29) by threading them into position on the legs as shown.



NOTE: The Lockable Casters should attach to the right of the assembly.

Trolley Assembly



[28] Wheel, x2



[27] Axle, x1



[43] Locknut, x2



[7] Side Shelf, x1



[33] Washer, x4



[39] ST4.8x25 Screw, x2



[40] ST4.8x45 Screw, x2



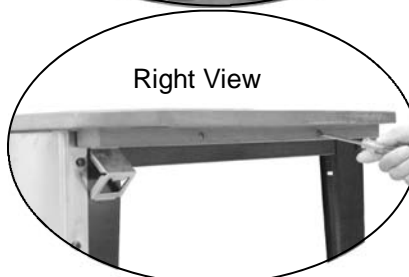
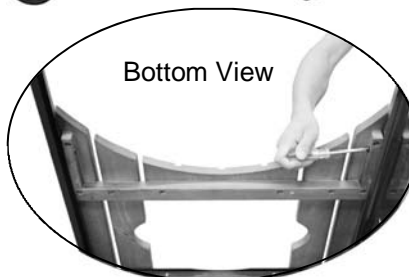
5

Unscrew the Locknuts (43) from the Axle (27), then thread the axle through left side legs, slide a Wheel (28) over each end of the axle, and secure with locknuts.



6

Attach the Side Shelf (7) onto the trolley assembly using ST4.8x25 and ST4.8x45 Screws (39, 40) with Washers (33). Make sure that the bar under the side shelf should be located on outside of legs. Note: Screws onto side bracket are longer.



Body Assembly



[24] Corner Bracket, x2



[6] Body, x1



[42] ST4.0x10 Screw, x8



[33] Washer, x4



[34] Body Support Bolt, M6x15, x4



7

Attach the Corner Brackets (24) onto trolley assembly using ST4.0x10 Screws (42) as shown.



8

Lay the Body (6) into the trolley assembly, feed the Body Support Bolts (34) through the Washers (33), through the body and screw these bolts into trolley assembly as shown.



Body Assembly



[4] Grill, x1



[5] Charcoal Basket, x1



[2] Handle, x1



[1] Lid, x1



[41] Handle Bolt, M6x10, x2



[33] Washer, x2

9

Lay the Charcoal Basket (5) and Grill (4) into the body.



10

Attach the Handle (2) onto the Lid (1) using Handle Bolts (41) and Washers (33) as Shown.

Note: These two washers should be fixed inside of the lid.



Trolley Assembly



[3] Lid Vent Panel, x1



[17] Heat Shield, x1



[36] Lid Bolt, M5x10, x1



[37] Hex Nut, M5, x1



[38] "O" Clip, x1

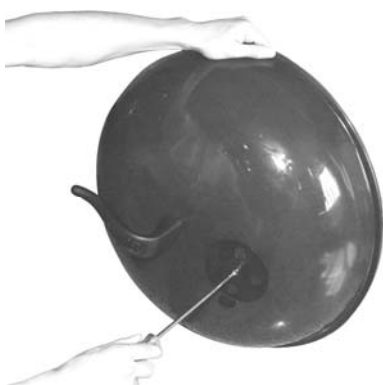


[42] ST4.0x10 Screw, x4



11

Attach the Lid Vent Panel (3) onto lid using Lid Bolt (36) and secure with "O" Clip (38) and Hex Nut (37).



12

Attach the Heat Shield (17) onto side shelf and body using ST4.0x10 Screws (42) as shown.



Grill Assembly



[20] Front Lid Bracket, x1



[21] Rear Lid Bracket, x1



[8] Cutting Board, x1



[23] Tool Rack, x1



[32] Trolley Bolt, M6x8, x4



13

Attach the Lid Brackets (20, 21) onto left legs using Trolley Bolts (32), make sure the hood can sit in the middle.



14

Lay the Cutting Board (8) onto the trolley assembly as shown.

Fit the Tool Rack (23) onto front panel as shown.

Note: Cutting Board is heavy, take care when handling it.



Grill Assembly



[25] Ash Catcher, x1



[26] Vent / Ash Catcher Tool, x1



[19] Hinge, x2



[34] Body Support Bolt, M6x15, x4



[35] Nut M6, x4



15

Fix the Ash Catcher (25) into body at the bottom as shown.



Ash Catcher Tool (26) is designed to remove the ash catcher.

16

Attach the Hinge (19) onto the Bottom Panel using Bracket Bolts (34) and Hex Nuts (35) as shown



Grill Assembly



[18] Charcoal Bin, x1



[30] R Clip, x4



[31] Hinge Pin, x4



17

Put the Charcoal Bin (18) onto the bottom panel. Pull out two bottom Hinge Pins (31) and R Clips (30), then assemble them again as shown.
Note: R clips are pre-assembled already.

ASSEMBLY IS NOW COMPLETE.



Use Instructions

- Before proceeding, make certain that you understand the IMPORTANT INFORMATION section of this manual.
- This barbecue is designed for charcoal use only. We recommend using charcoal briquettes. Use only enough briquettes to cover the bottom of the charcoal basket in a single layer. Do not overload the charcoal basket. The maximum amount of briquettes to be used at any one time is 2.0kg.
- Line the charcoal fuel compartment with aluminium foil. This will protect the tray, help better reflect heat, and make cleaning easier when barbecuing is finished.
- Make sure the charcoal fuel compartment is in the highest position before lighting the charcoal.
- CAUTION! Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3.
- When placing charcoal, never allow charcoal to be closer than 5cm to the surrounding sides of the barbecue body. The maximum amount of charcoal to be used at any one time is 2.0kg.
- Block Type Starters – Form charcoal in a pyramid around it. Light the starter block. When charcoal is well lit, spread around the charcoal grid and add more as necessary.
- Liquid Starters – Position charcoal, pour liquid charcoal starter fluid onto charcoal and wait 5-10 minutes so that starter is allowed to penetrate into the charcoal. Position the charcoal in the fuel compartment in a pyramid formation light charcoal. Allow time for charcoal to become well lit. Spread charcoal in a uniform layer, so that each lump is just touching. When the charcoal is ashed over (grey coating of ash over each lump) you are ready to begin cooking.
- Do not begin cooking until charcoal has an ashed-over coat.
- Do not attempt to cook whilst charcoal is flaming.

Running the Barbecue (Before First Use)

To prevent foods from sticking to the cooking grill, please use a long handled brush to apply a light coat of cooking or vegetable oil before each barbecuing session.

Fill the charcoal fuel compartment with charcoal, light the charcoal and allow the charcoal to become red-hot. It is recommended to wait for at least 30 minutes before cooking. Once the charcoal has turned ash grey it is now ready to be used for cooking.

Flare-Up Control

Flare-ups occur when meat is barbecued and its fat and juices fall upon the hot charcoal. Smoke helps give food its barbecued flavour, but avoid excessive flare-up to prevent food being burned. To control flare-ups, it is advisable to trim away excess fat from meat and poultry before grilling. Flare-ups can be extinguished by applying baking soda or a salt directly onto the charcoal. Always protect your hands when handling anything near the cooking surface of the barbecue.

IMPORTANT - If a fat fire should occur in the ash tray, wait for the fire to go out. Do not pull out the ash-collecting tray or douse charcoal or tray with water.

Replenishing the Charcoal

To replenish the charcoal during use, remove the food from the grill. With protected hands, use the grill-lifting handles provided to lift the grill, the use of oven gloves or mitts is recommended.

Care and Maintenance

Clean your barbecue after use, especially before extended periods of storage. Ensure the barbecue and its components are sufficiently cool before cleaning.

- Never douse the barbecue with water when its surfaces are hot.
- Never handle hot parts with unprotected hands.

In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months. Do not leave the

barbecue exposed to outside weather conditions or stored in damp, moist areas.

Chrome Plated Cooking Surface

Clean with hot, soapy water. To remove any food residue, use a mild cream cleaner on a non-abrasive pad. Rinse well and dry thoroughly. We do not recommend cleaning the cooking grill in a dishwasher.

Ash Catcher

After every use, check the charcoal fuel. Discard the ash, and wash any remaining ash or fat from the tray. Failure to clean thoroughly may affect your cooking performance. Use the tool provided to remove the catcher as it may be hot.

Barbecue Body

Regularly remove excess grease or fat from the barbecue body with a soft plastic or wooden scraper. It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only. Remove chrome plated cooking grill before full cleaning.

Fixings

All screws and bolts, etc. should be checked and tightened on a regular basis.

Charcoal Bin

Use bin to store charcoal or utilise as a waste bin when in use. When not in use store charcoal in a dry location. DO NOT allow to get damp. Clean out bin of any waste materials after every use.

Vent Tool

When in use the vent / ash catcher tool to open or close the vent on the lid as it may be hot.

Warnings

- Retain these instructions for future reference.
- This product is for outdoor use only.
- Do not move the barbecue while lit.
- Ensure the ash pan is in place before use.
- Never remove the ash catcher whilst the barbecue is in use. Wait until the barbecue is completely cooled before removing it.
- Modification of the barbecue may be dangerous, is not permitted, and will nullify any warranty.
- Use this barbecue only on a stable, flat plane.
- Do not use within 1m of any flammable structure or under any combustible surface.
- Do not store flammable materials near this barbecue.
- Do not use aerosols near this barbecue.
- **WARNING!** This barbecue becomes very very hot. Do not move it during operation.
- Failure to follow the instructions in this manual could result in serious injury or property damage.
- This product will become hot when in use - take care when touching.
- Do not leave this product unattended when in use.
- Do not allow grease, fat or food residue to build on or in barbecue - risk of fire.
- Do not store or cover the barbecue until fully cooled.
- Caution - Regularly clean your barbecue after every use.
- Caution - The use of oven gloves or mittens is recommended when handling hot surfaces.
- Caution - Ensure all packaging and plastic bags are disposed of safely.
- Always put food on the cooking surface with care to keep its balance.
- Always stand your barbecue on a firm surface away from wooden fences or overhanging trees.
- **CAUTION!** Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying with EN 1860-3.
- **DO NOT** leave a lit barbecue unattended **WARNING!** Keep children and pets away.
- Ensure that the barbecue has cooled down completely before removing the charcoal ash.
- Use sand or fine water sprayer to extinguish charcoal when you have finished cooking.
- To prolong the life of your barbecue do not leave it outside unprotected, use a suitable barbecue cover when not in use.
- **BARBECUES SHOULD NEVER BE USED INDOORS.**

Food Cooking Information

Please read and follow this advice when cooking on your barbecue.

- **ALWAYS** wash your hands before or after handling uncooked meat and before eating.
- **ALWAYS** keep raw meat away from cooked meat and other foods.
- Before cooking ensure barbecue grill surfaces and tools are clean and free of old food residues.
- **DO NOT** use the same utensils to handle cooked and uncooked foods.
- Ensure all meat is cooked thoroughly before eating.
- **CAUTION** - eating raw or under cooked meat can cause food poisoning (e.g. bacteria strains such as E.coli).
- To reduce the risk of under cooked meat cut open to ensure it is cooked all the way through internally.
- **CAUTION** - if meat has been cooked sufficiently the meat juices should be clear in colour and there should be no traces of pink/red juice or meat colouring.
- Pre-cooking of larger meat or joints is recommended before finally cooking on your barbecue.
- After cooking on your barbecue always clean the grill cooking surfaces and utensils.