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TOUGH TOOLS, HALF PRICE

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**DELUXE 22.5 KETTLE GRILL
WITH PARTY CART**

MODEL: KY22022C

We continue to be committed to provide you tools with competitive price.

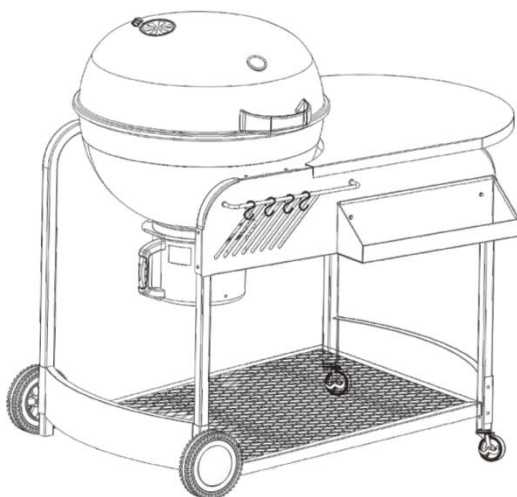
"Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually saving half in comparison with the top major brands.

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DELUXE 22.5 KETTLE
GRILL WITH PARTY

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NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:

✉ CustomerService@vevor.com

This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.



Warning-To reduce the risk of injury, user must read instructions manual carefully.



Carbon Monoxide
Poisoning Hazard



Do not use in
Motor Homes



Do Not Use
Indoors



Do Not Use in
Tents



Use in open
Spaces

IMPORTANT SAFEGUARDS

Thank you for using this product. In order to make sure that you can operate the machine correctly, read this instruction carefully before operation and keep it properly for future reference. Please be sure to read the precautions and safety rules in this page to ensure your safe use.

This manual will outline safety warnings and precautions, operating, maintenance and cleaning. The warnings and instructions reviewed in this manual cannot cover all possible conditions and situations that may occur. Caution and common sense are not built into this product, since we believe that the uses will comply with these codes.

Please read ALL the instructions before using your machine.

1. **Do NOT** let children and minors get close to or touch the machine.
2. **Do NOT** touch the hot surface directly with your hands. Always operate with handle or knob.
3. **Do NOT** immerse the appliance in water or any other liquid.
4. Cool down the **HOT** parts before operation.

5. Using any accessories or attachments that are not provided or recommended by the manufacturer may cause injury.
6. If the machine is not to be used for a long period of time, unplug it, clean and cover it and store it in a dry and safe place.
7. KEEP IT OUT OF CHILDREN'S REACH.
8. Never leave it unattended while in use.
9. Avoid using it in the presence of flammable liquids, gases, dust or other explosive situations.
10. Extreme caution must be taken when moving an appliance containing hot oil or other hot liquids.
11. Children shall not play with the machine alone. Cleaning and user maintenance shall not be made by children without supervision.
12. The barbeque must never be left unattended during operation or cleaning.
13. Make sure that the barbeque is always placed on a firm, level and fire retardant surface, and also placed far away from combustibles.
14. The barbeque should be located in an open area with good ventilation, away from trees and fences.
15. While every effort has been made in the manufacture of your barbeque to remove any sharp edge, you should handle all components with care in order to avoid accidental injury.
16. If the fire flares up due to dripping fat then douse the flames lightly with a fine water spray.
17. Keep fire extinguisher within safe and accessible distance and make sure those operating the barbeque are trained to use it.
18. Keep away from flammable material and fluids such as petroleum, alcohol, diesel fuel, kerosene and charcoal lighter fluid or vehicles while in use. Do not use these materials to light or relight also.
19. **DO NOT CLEAN IT WITH ANY ABRASIVE MATERIAL.**

20. **DO NOT** use the barbeque in high wind.
21. **Do NOT** store the barbeque until the fire is completely out and surfaces are cold; also do not store the barbeque with ashes or combustible materials inside.
22. **Do NOT** overload or use this barbeque to burn leaves, household waste, or paper.
23. **DO NOT** wear loose clothing, and ensure that long hair is tied back when around the barbeque when it is hot or in use.
24. **DO NOT** use this product as a furnace.
25. **DO NOT** cook before the charcoal has a coating of ash.
26. Ensure that the product is positioned on a permanent, flat, level, heat resistant, non-flammable surface always from flammable items, including wooden fences or overhanging trees.
27. Ensure the product has a minimum of 2 meters overhead clearance and has a minimum of 2 m clearance from other surrounding items.
28. **NEVER** leave a burning fire unattended.



WARNING! This product rotisserie grill will become very hot, do not move it during operation.

WARNING! Keep children and pets away.

WARNING! In case of the danger of carbon monoxide poisoning, do not use the product rotisserie grill indoors.

WARNING! Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats.

WARNING! Remove all packaging materials and keep them for future use. Packaging materials are not a toy.

WARNING! Don't let children play with the packaging materials. If they swallow the packaging materials, they will suffocate!

WARNING! Do not use spirit or petrol for lighting or relighting! Use only firelighters complying to EN 1860-3!

WARNING! Keep children and pets away. Children must not operate or play near this barbeque.

WARNING! Failure to follow instructions could result in death, serious bodily injury and/or property loss.

ATTENTION! Always wear gloves when adjusting the grill, the handles of the grill can become very hot during the grilling process.

IMPORTANT! Do not pour water into the product while it is still hot.

ATTENTION AGAIN!

This article is intended for outdoor use. Do NOT use indoors!

PRODUCT COMPONENTS











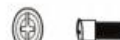


1. Please dispose of all plastic bags carefully and keep them away from children.
1. Check all the parts provided against the list in this instruction manual to
2. make sure you have all of the parts listed. If not, contact your local store who will be able to help you.
3. Take a few moments to familiarize yourself with the contents and before starting, check all holes are clear of any paint residue.
4. When you are ready to start, make sure that you have plenty of space and a clean dry area for assembly.
5. Please wear safety protective equipment: gloves and goggles.

ATTENTION!

Whilst every care is taken in the manufacture of this product, care must be taken during assembly in case sharp edges are present.

Parts List

PART	DESCRIPTION	QTY
1	Temperature gauge	1
2	Lid air vent assembly	1
3	Lid	1
4	Cooking grid	1
5	Charcoal grid	1
6	Warming rack	1
7	Bowl	1
8	Ash cup support	1
9	Ash cup	1
10	Side shelf	1
11	Bowl support	2
12	Left rear pole	1
13	Left front pole	1
14	Wheel	2
15	Side panel	2
16	Right rear pole	1
17	Right front pole	1
18	Storage shelf	1
19	Locking caster	2
20	Front panel	1
21	Front panel bar	1
22	Condiment shelf	1
23	Lid handle	1
24	Wheel cap	2
25	Hook	4
26	Axle assembly	1
27	Support frame	3

PART	IMAGE	DESCRIPTION	QTY
A		M6X16 Bolt	24
B		M6 Nut	8
C		M10 Nut	2
D		M5X12 Bolt	4
E		M5 Nut	7
F		Φ6 Washer	14
G		M6 Wing nut	6
H		M6X150 Bolt	1
I		M6 Nut	2
J		M6X12 Bolt	14
K		M5X12 Bolt	2
L		Φ5 Washer	2
M		M5 Lock nut	4

You will also need (not included):



Phillips head screwdriver

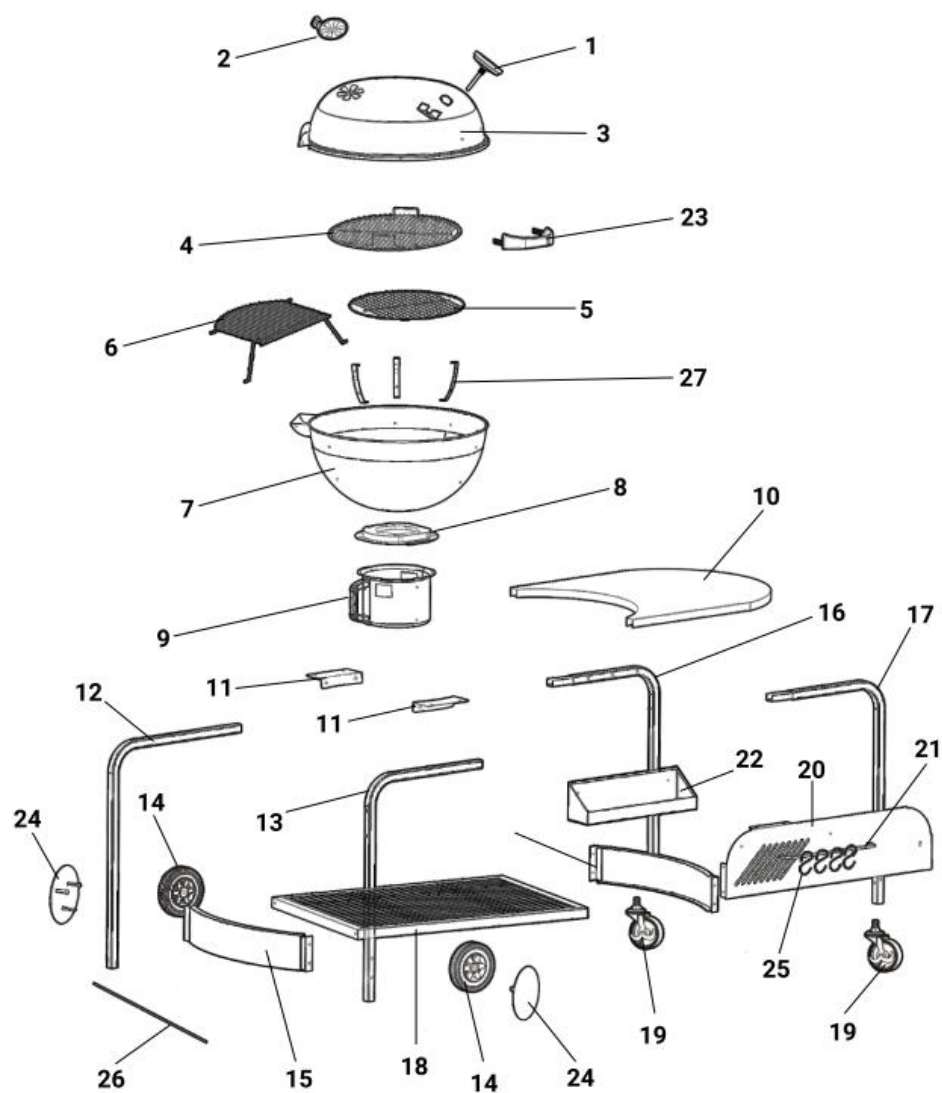


Adjustable wrench

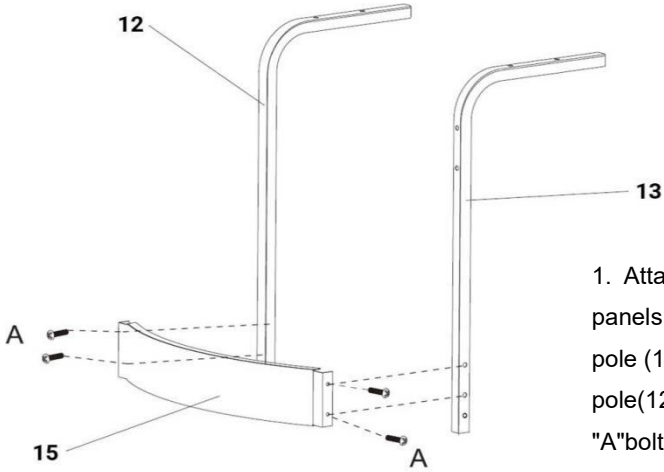


Wrench

Explosion Diagram



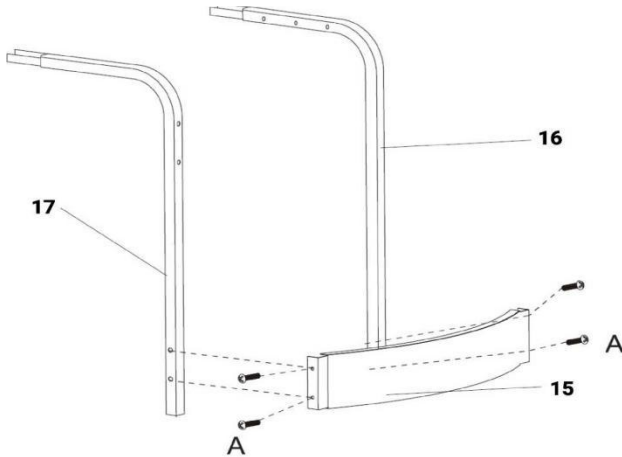
STEP1- Constructing the left



1. Attach one of the side panels (15) to the left front pole (13) and the left rear pole (12), using 4 each of the "A" bolts legs.



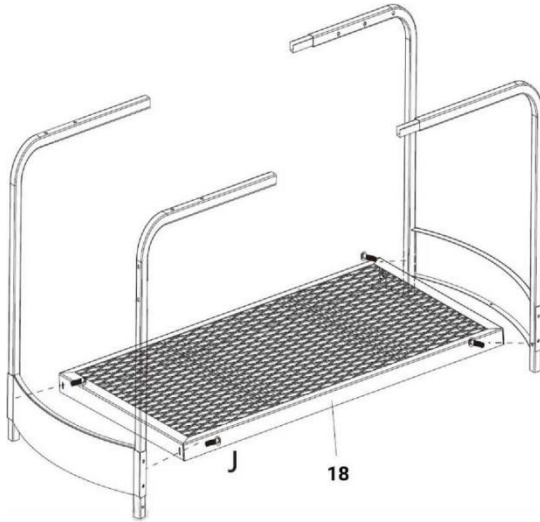
STEP2- Constructing the right legs



2. Attach the other side panel (15) to the right front pole (17) and the right rear pole (16), using 4 each of the "A" bolts.



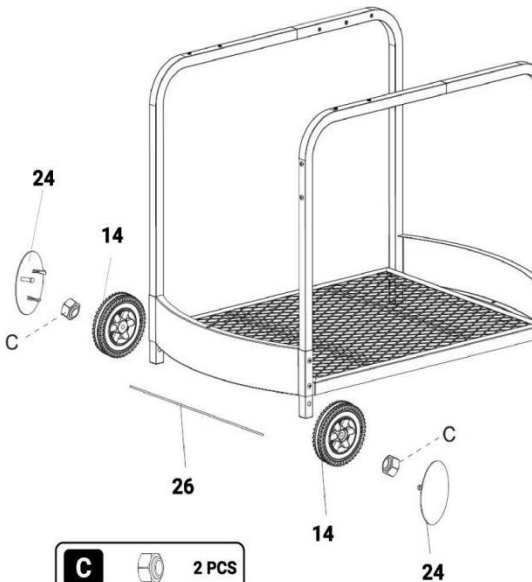
STEP3- Attaching the storage shelf



- 3.1 Attach the storage shelf (18) to the legs that were assembled in steps 1 & 2, using 4 each of the "J" bolts.
- 3.2 The right legs should now slot inside the spaces in the left legs.



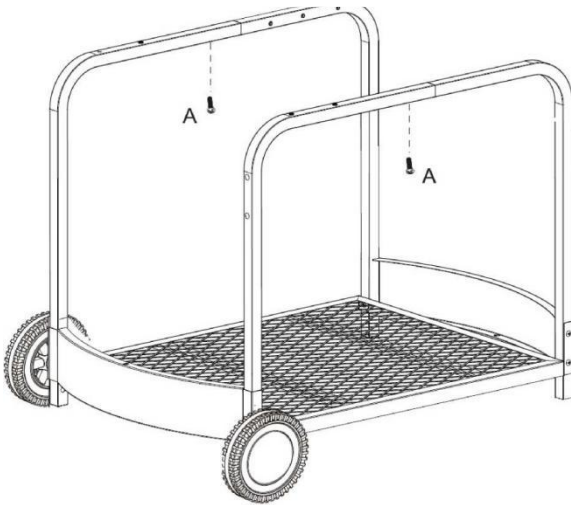
STEP4- Attaching the wheels



- 4.1 Insert the axle rod (26) through the left front pole (13) and the left rear pole (12).
- 4.2 Attach the wheels (14) to ends of the axle rod (26), and secure using 2 each of the "C" nuts, tightening with a wrench.
- 4.3 Install the wheel caps (24) onto the wheels (14).



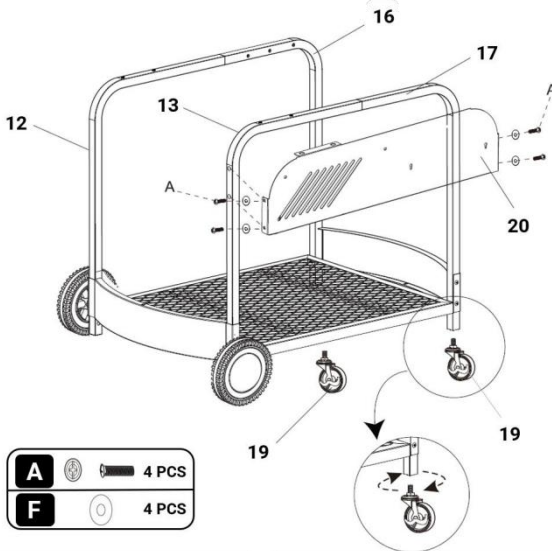
STEP5- Securing the legs



5. Secure the legs together using 2 each of the "A" bolts.

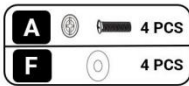


STEP6- Attaching the front panel and casters

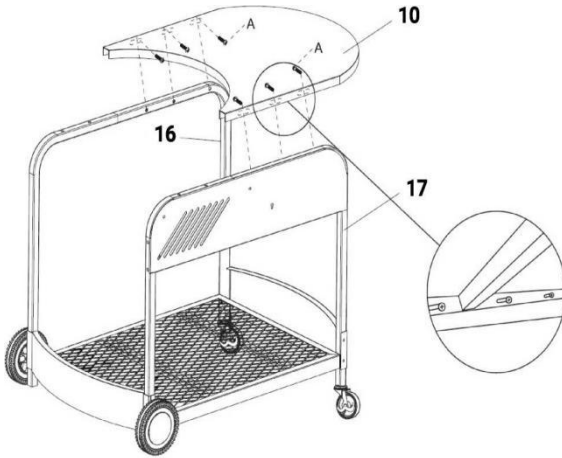


6.1 Attach the front panel(20),to the left front pole(13)and the right front pole(17),using 4 each of the "A"bolts and "F"washers.

6.2 Screw the two locking casters(19)clockwise into the bottom of the right front pole(17) and the right rear pole(16),and tighten with a wrench.



STEP7- Attaching the side shelf

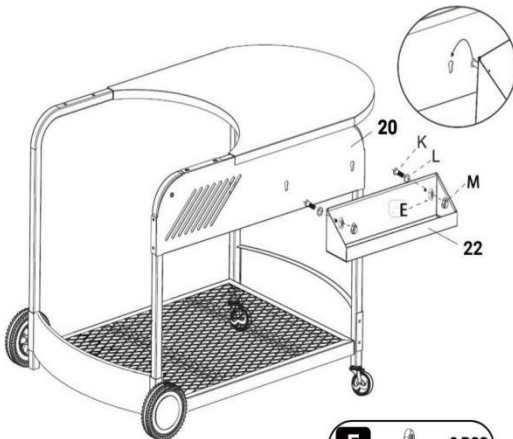


7. Attach the side shelf (10) to the right front pole (17) and the right rear pole (16), using 6 each of the "A" bolts.

NOTE: The side shelf (10) may become scratched when assembling. Please take care.

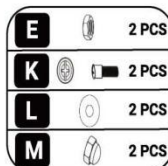


STEP8- Attaching the condiment shelf

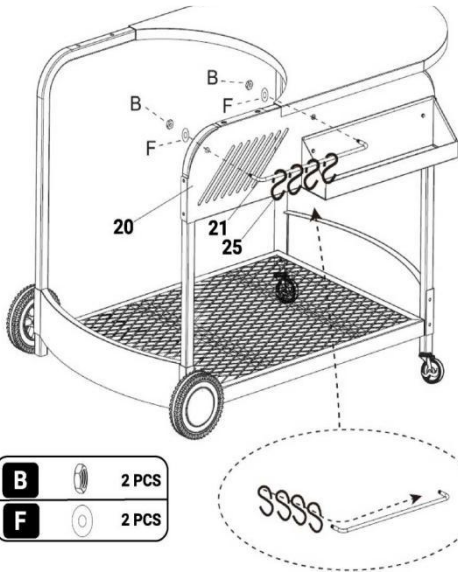


8. Attach the condiment shelf (22), to the front panel (20), using 2 each of the "K" bolts, "L" washers, "E" nuts and "M" lock nuts; tighten and secure with a wrench.

NOTE: The front panel (20), may become scratched when assembling. Please take care.

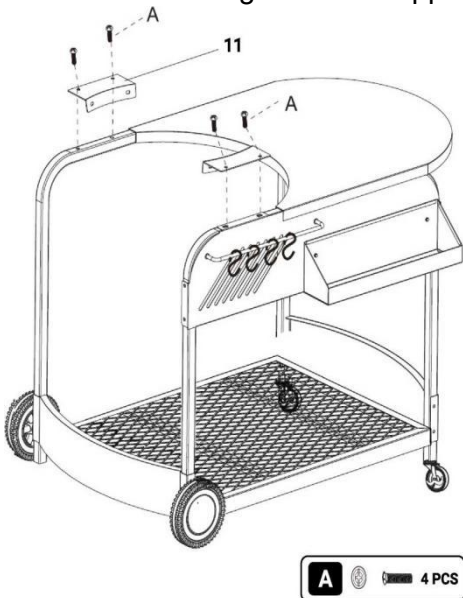


STEP9- Attaching the hooks



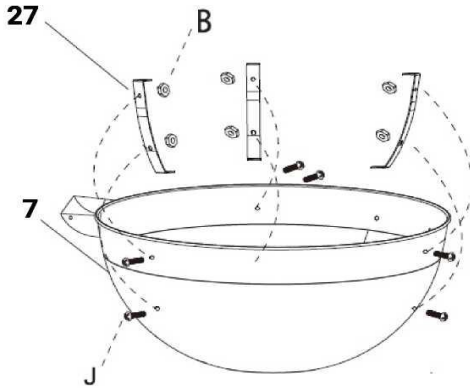
9. Place the hooks (25) onto the front panel bar (21), and then attach the front panel bar (21) onto the front panel (20) using 2 each of the "F" washers and "B" nuts; tighten and secure with a wrench.

STEP10- Attaching the bowl supports





10. Attach the bowl supports (11) to the finished cart using 4 each of the "A" bolts.

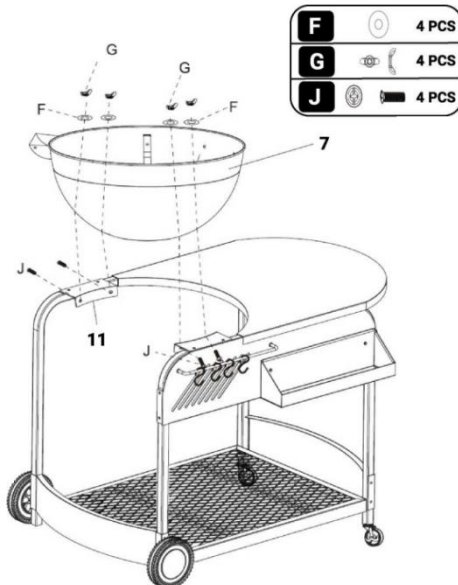
STEP11- Attaching the support frames



11. Attach the support frames (27) to the bottom of the bowl (7) using 6 each of the "B" nuts and "J" bolts; tighten and secure with a wrench.

B		6 PCS
J		6 PCS

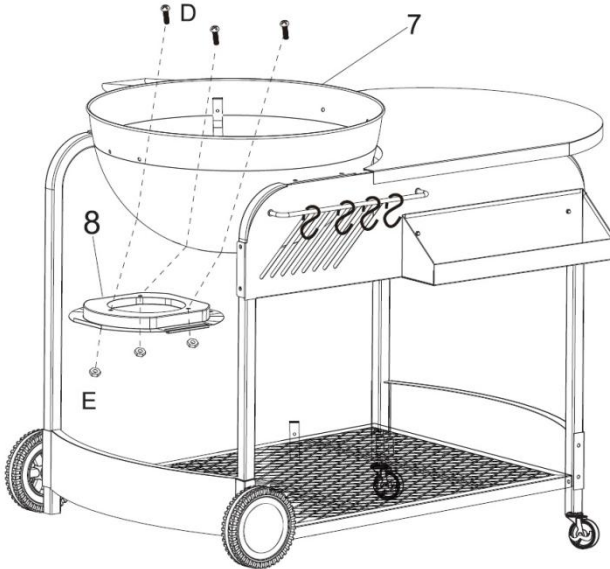
STEP12- Attaching the bowl



12. Attach the bowl (7) to the bowl supports (11) using 4 each of the "J" bolts, "F" washers, and "G" wingnuts.

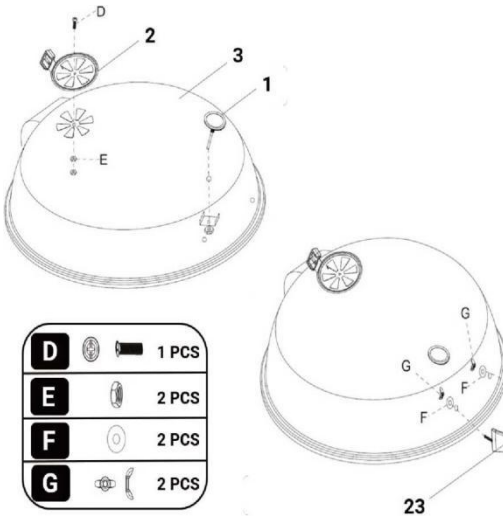
NOTE: The "F" washers must be placed on the inside of the bowl (7).

STEP13- Attaching the ash cup support



13. Attach the ash cup support (8) to the bottom of the bowl (7) using 3 each of the "D" bolts and "E" nuts; tighten and secure with a wrench.

STEP14 - Assembling the lid



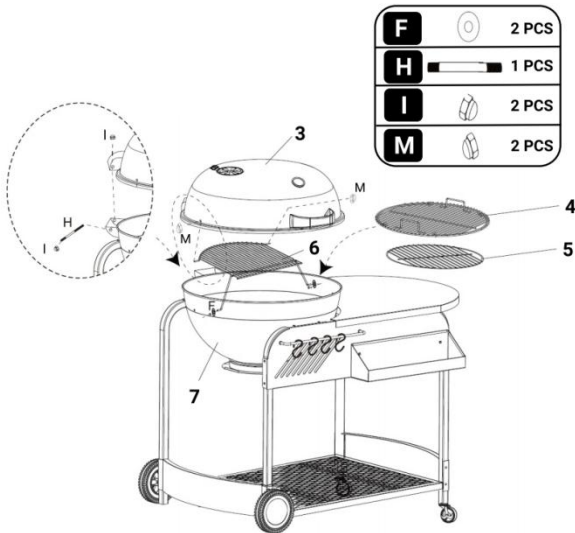
14.1 Align the stopper on the lid air vent assembly (2) with the groove on the lid (3), and then attach the lid air vent assembly (2) to the lid (3) using 1 "D" bolt and 2 "E" nuts; tighten and secure with a wrench.

14.2 Attach the temperature gauge (1) to the lid (3) by placing the temperature gauge (1) on the outside of the lid (3), and the supplied bracket on the inside, securing with the supplied nut; tighten and secure with a wrench.

14.3 Ensure that dial is correctly aligned before securing.

14.4 Attach the lid handle (23) outside the lid (3) using 2 each of the "F" washers and "G" wing nuts.

STEP15 - Attaching the lid and racks



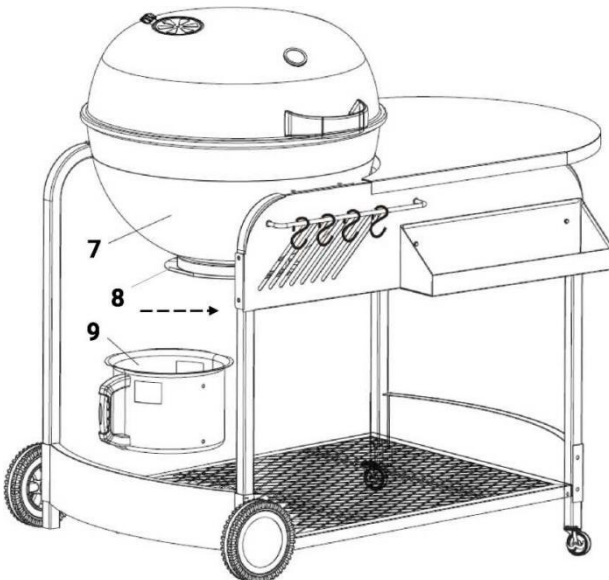
15.1 Attach the lid (3) to the bowl (7), using 1 "H" bolt and 2 T' nuts; tighten and secure with a wrench.

15.2 Place the charcoal grid (5) inside the bowl (7), followed by the cooking grid (4).

15.3 Then install the warming rack (6) using 2 each of the "F" washers and "M" nuts.

NOTE: The "F" washers must be placed on the inside of the bowl (7)

STEP16 - Attaching the ash cup



16.1 Attach the ash cup (9) to the ash cup support (8) at the bottom of the bowl (7), by sliding it in from the direction shown below.

16.2 The barbeque is now fully assembled.

OPERATING INSTRUCTIONS

Before using the appliance for the first time, peel off any promotional materials and packaging materials, and check that the cooking plates are clean and free of dust. If necessary, wipe them over with a damp cloth. Spread over with an absorbent kitchen towel and wipe off any excess oil. When your product is heated for the first time, it may emit slight smoke or odor, which is normal for many heating appliances, and will not affect the safety of your appliance.

1. Place the product on a clean, dry, level surface.
2. The barbeque should be heated up for at least 30 minutes prior to the first cooking on the barbeque.
3. Lift up the warming rack (6) and remove the cooking grid (4) and place a small quantity of charcoal onto the charcoal grid (5). Light in accordance with the instructions on the charcoal pack.
3. When the charcoal becomes red hot, add more charcoal for cooking. The maximum fill level for charcoal is approx. 2.5 KG.
4. Wait approximately 15 minutes before placing the cooking grid on to start cooking. Do not cook before the charcoal has a coating of ash.
5. To extinguish, wait for the charcoal to stop burning and for it to completely cool.

WARNING! Do not use spirit or petrol for lighting or relighting. Use only firelighters complying to EN 1860-3.

WARNING! When using your barbecue for the first time, allow the charcoal to remain red hot for an additional 15 minutes before cooking.

WARNING! Accessible parts will be hot - avoid touching the BBQ while hot, however if it is necessary, make sure to wear oven gloves when touching the barbecue.

WARNING! Do not extinguish with water as this may damage the barbecue.

COOKING TIPS & HINTS

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

1. Always wash your hands before and after handling uncooked meat and before eating.
2. Always keep raw meat away from cooked meat and other foods.
3. Before cooking, ensure grill surfaces and tools are clean and free of old food residues.
4. **DO NOT** use the same utensils to handle cooked and uncooked foods.
5. Ensure all meat is cooked thoroughly before eating.

CAUTION:

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

FOOD SAFETY

1. Thoroughly defrost frozen meat and poultry in the refrigerator before cooking. Keep raw meat and poultry separate from cooked foods.
2. Always wash hands after handling raw meat and poultry, before handling any ready to eat foods.
3. Wipe and disinfect surfaces that have been in contact with raw meat and poultry.
4. When barbecuing meat and poultry, make sure the barbecue is extremely hot. Place the larger, thicker portions furthest away from the most intense heat to ensure thorough cooking without burning and turn regularly.
5. Use separate utensils for handling raw meat/poultry and cooked food on the barbecue, or wash them thoroughly between uses.
6. 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.

CLEAING MAINTENANCE

1. Allow the barbecue and ash to become completely cold before emptying.
2. Lift the warming rack (6) and remove the cooking grid (4) to ensure easy removal of the charcoal.
3. Remove the charcoal grid (5) from the bowl (7) and safely dispose of the cold ash in a fire proof container, or dampen with water to ensure the ash is entirely cold before disposing in a suitable container.
4. Detach the ash cup (9) and dispose of the ash.
5. Empty the ash from the barbecue and clean after each use.
6. The warming rack (6), cooking grid (4) and charcoal grid (5), can be cleaned using a dishcloth, warm water and a commercial detergent. Avoid using abrasive cleaners, and wire wool and brushes as these may scratch the surface.

STORAGE

1. Always make sure the machine is cool and dry before string.
2. Store the appliance in a dry and clean area.

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