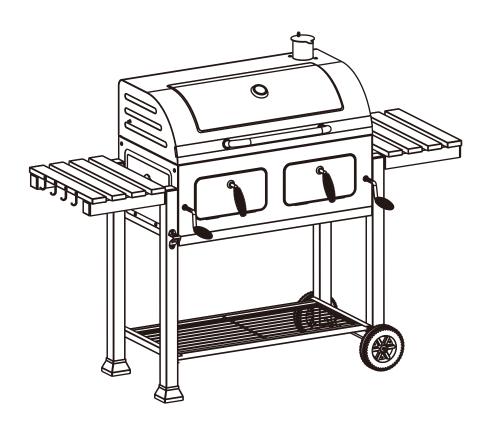
# **USE AND CARE GUIDE**

### **E02GR005**





Assembly, Care And Use Instructions Read Carefully Important:Retain These Instructions For Future Reference.



This appliance is for Household use only. This is not a commercial appliance.

Questions, problems, missing parts? Before returning to the store, please contact our Customer Service

### service@alphamarts.com

#### THANK YOU

### **Table of Contents**

Safety Information 2	Igniting the Fuel 22
Warning 3	Cleaning and Maintenance 22
Preparation 4	Environmental Protection & Disposal 22
Components 4-5	Warranty 23
Assembly Instructions 6-21	

### **Safety Information**

#### Assembler/Installer

This instruction manual contains important information necessary for the proper assembly and safe use of this appliance. Read and follow all warnings and instructions before assembling and using this appliance.

Leave these instructions with the consumer.

#### Consumer/User

Follow all warnings and instructions when using this appliance. Keep these instructions for future reference.

### **Proper Utilisation**

The barbecue may only be used for preparing suitable foods. All requirements of this assembly and operation manual must be complied with. Only for private domestic use!

### Warning

#### **WARNING:**

### Risk of burning!

 Make sure that the barbecue is standing on a flat and fireproof surface that is not made of glass or plastic.

### **MARNING:**

This barbecue will become very hot, do not move it during operation!

- Always wear barbecue gloves when grilling or adjusting the vents as well as when using a chimney starter.
- When preparing food, adjusting the vents, placing charcoal and using the thermometer or lid always wear barbecue gloves.
- Grill gloves must be tested in accordance with local code.
- For grilling use only qualified barbecue charcoal or barbecue charcoal briquettes.
- Do not BBQ before the fuel has a coating of ash.
- Use grilling tongs with long, heat-resistant handles.
- Allow the barbecue to cool down completely before cleaning it.

### **MARNING:**

**DANGER** to children and pets!

- Never leave the hot barbecue unattended.
- WARNING! Keep children and pets away!

### **WARNING:**

- Do not use spirit or petrol for lighting or re-lighting!
- Never use water to extinguish the charcoal.



### **WARNING:**

Risk of carbon monoxide poisoning!

Do not use indoors!

### Information for safe operation of the barbecue

•The barbecue must be positioned in a stable and secure surface.

Do not use in enclosed areas or on covered areas.

- Only use safe lighting materials.
- •The barbecue should be heated up and the fuel kept red hot at least 30 minutes before it is used for the first time.

### **Preparation**

Before beginning assembly of product, make sure all parts are present. Compare parts with package contents list and hardware contents above. If any part is missing or damaged, do not attempt to assemble the product. Contact customer service for replacement parts.

### **Estimated Assembly Time: 30 minutes.**

Tools Required for Assembly: Wrench (not included) and Phillips Screwdriver (not included)





### **Components**

### **Hardware Contents**

M6*45 4x	M6*35 4x	M6*15 2x	M6*14 8x	M6*12 34x	M5*30 2x	M5*16 10x	M8 2x	Locking Nut M6 2x	M6 6x	R Hinge
						{}				
<b>A</b>	<b>B</b> —	<b>C</b>	<b>D</b> —	<b>E</b> —	<b>F</b> —	<b>G</b> —	<b>H</b>		<b>U</b>	K

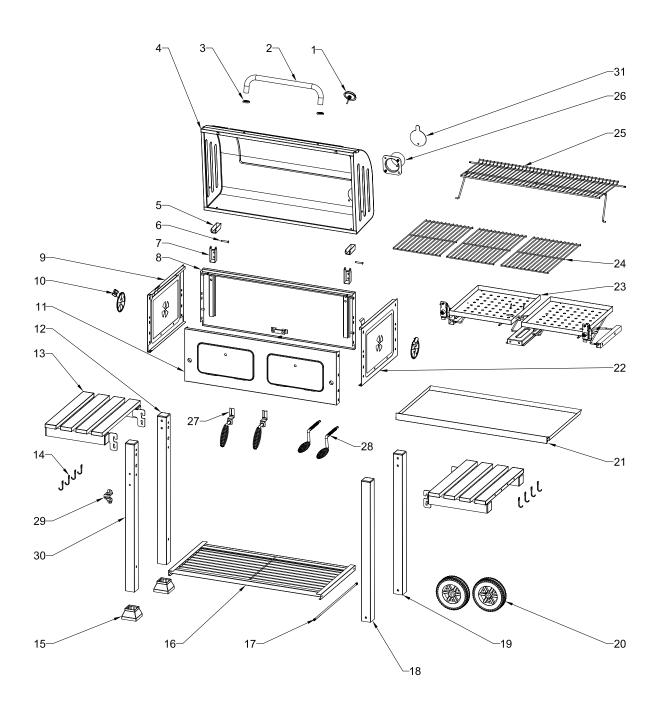
### **Package Contents**

Part	Description	Quantity
1	Temperature Gauge	1
2	Lid Handle	1
3	Lid Handle Sets	2
4	Lid	1
5	Up Hinges	2
6	Hinge Pins	2
7	Down Hinges	2
8	Back Body Plate	1
9	Left Body Plate	1
10	Air Vents	2
11	Front Body Plate	1

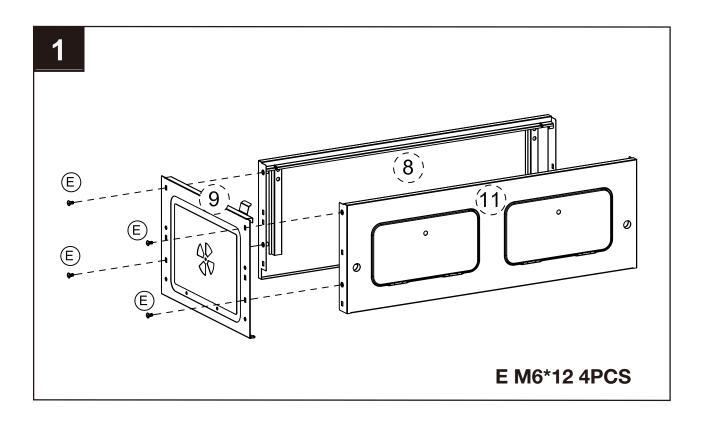
Part	Description	Quantity
12	Back long leg	1
13	Side Table	2
14	Hooks	8
15	Leg Pads	2
16	Bottom Shelf	1
17	Wheel Axle	1
18	Front Short Leg	1
19	Back Short Leg	1
20	Wheels	2
21	Ash Pan	1
22	Right Body Plate	1

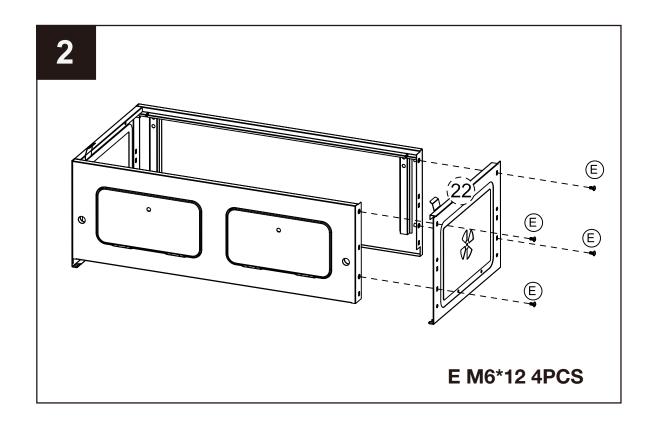
Part	Description	Quantity
23	Charcoal Tray and Lifting Machine	1
24	Cooking Grates	3
25	Warming Grates	1
26	Chimney	1
27	Charcoal Door Handles	2
28	Lifting Handles	2
29	Beer Opener	1
30	Left Long Leg	1
31	Chimney Cover	1

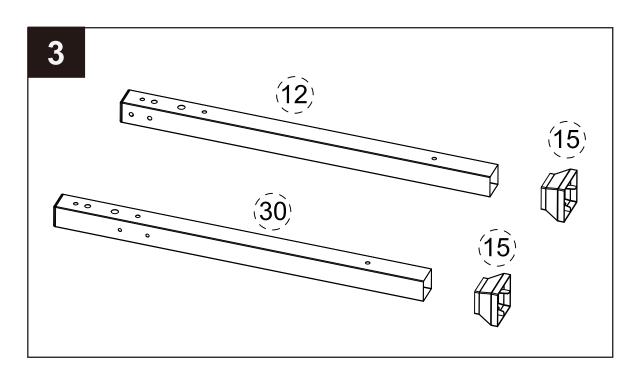
# Components

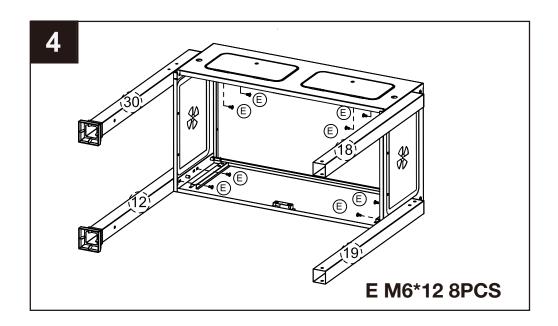


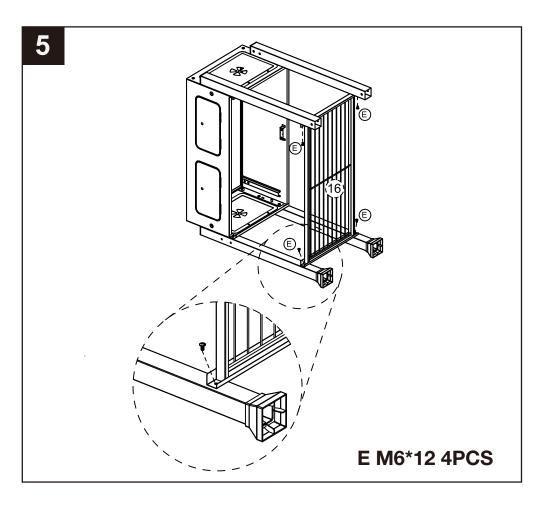
Please read the assembly instructions carefully and follow the safety precautions. Allow sufficient time for assembly. Before starting assembly, clear an area measuring approximately two to three square meters. Remove the item from the packaging. Lay out all of the parts and any necessary tools so that they are within easy reach.

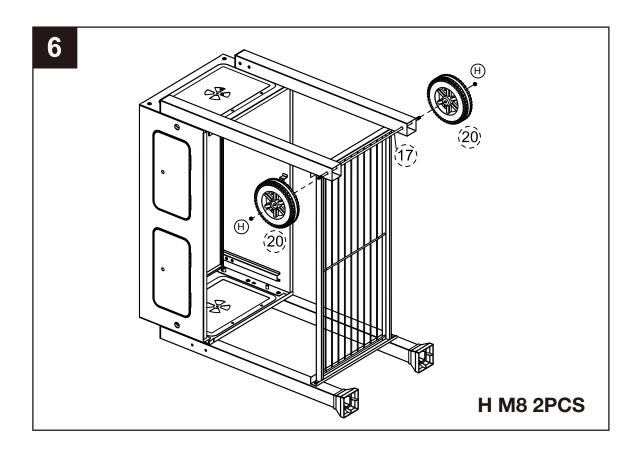


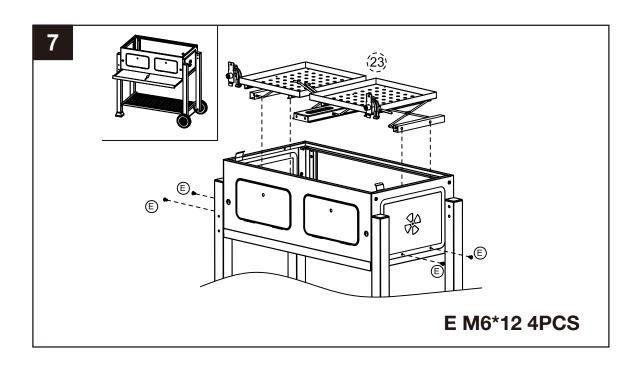


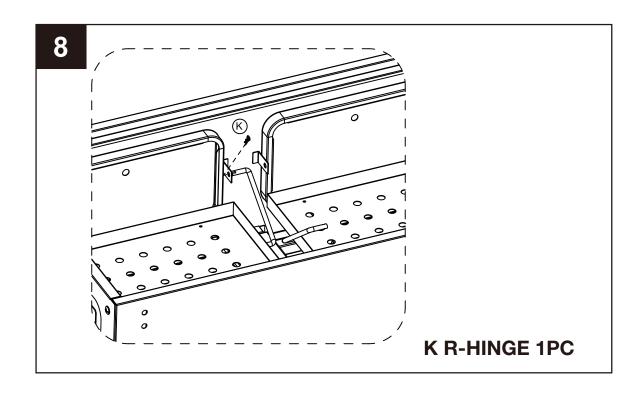


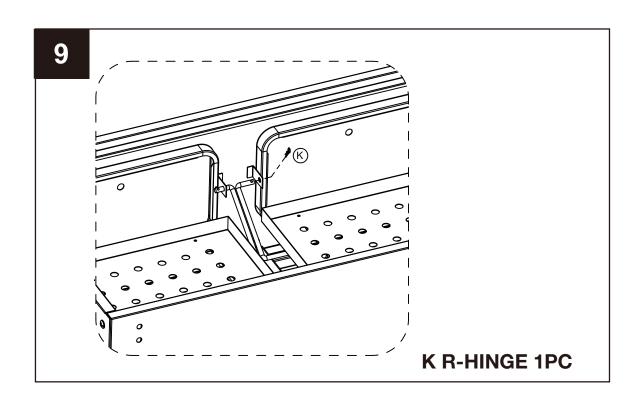


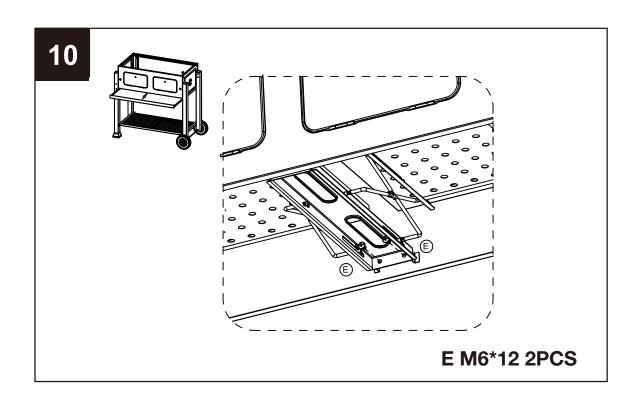


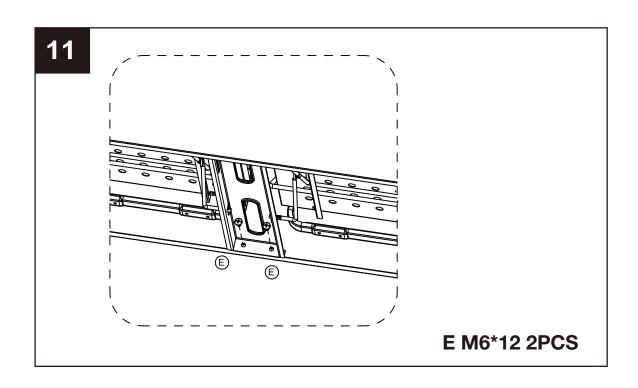


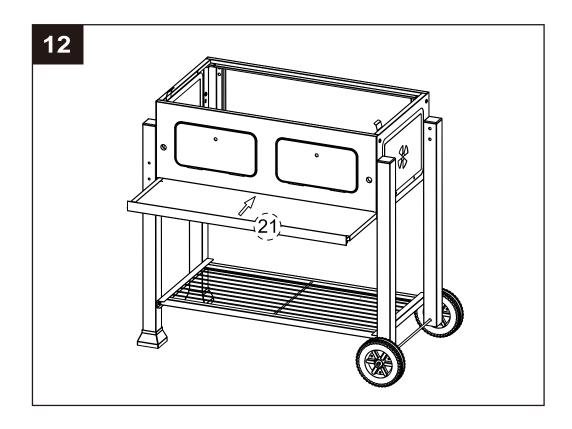


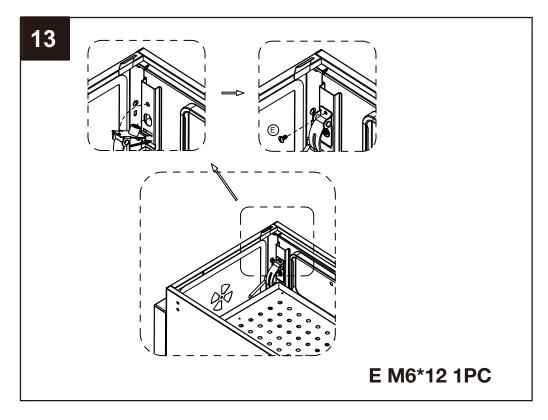


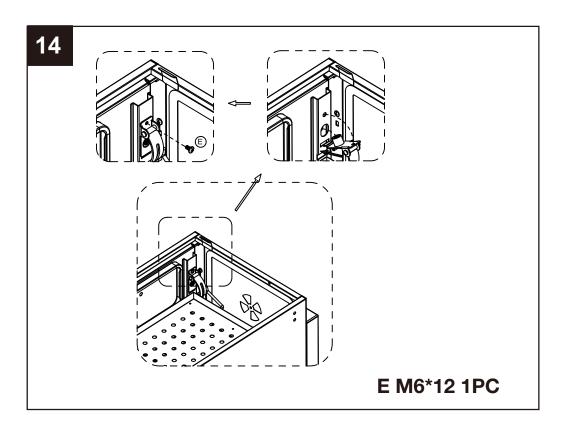


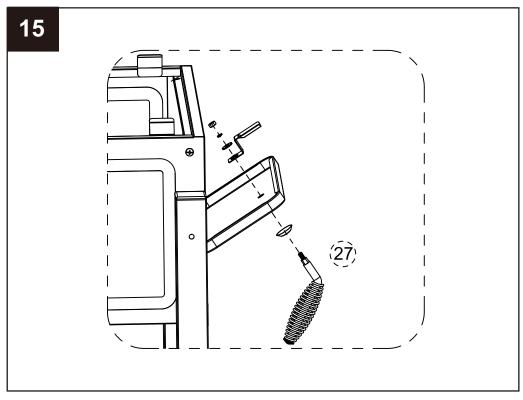


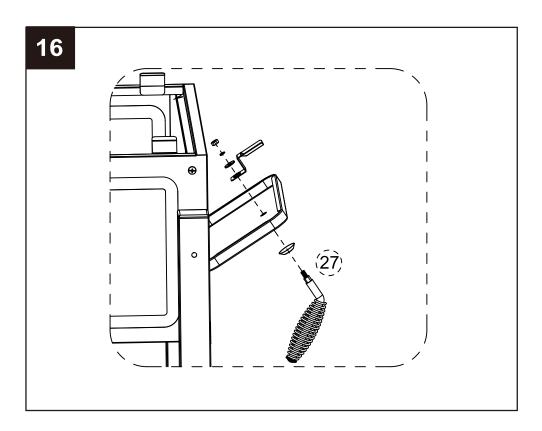


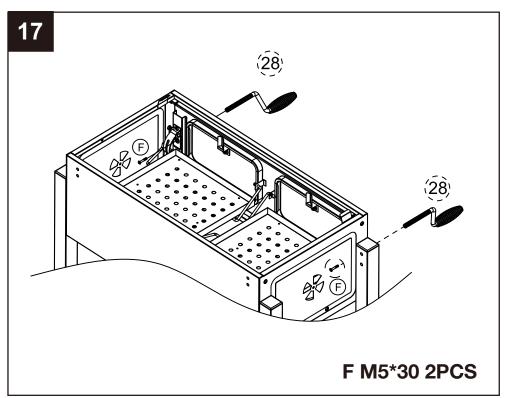


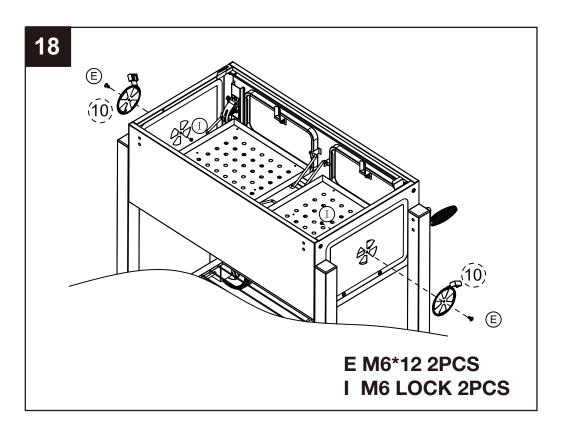


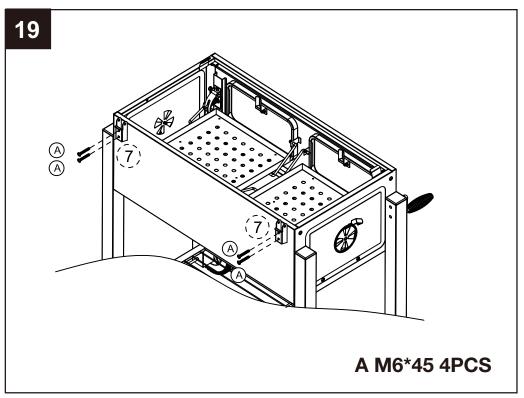


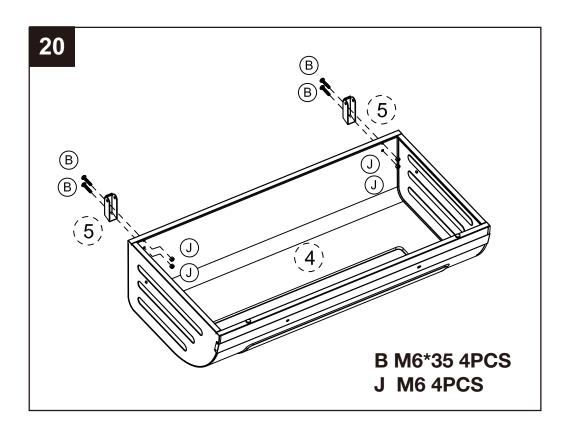


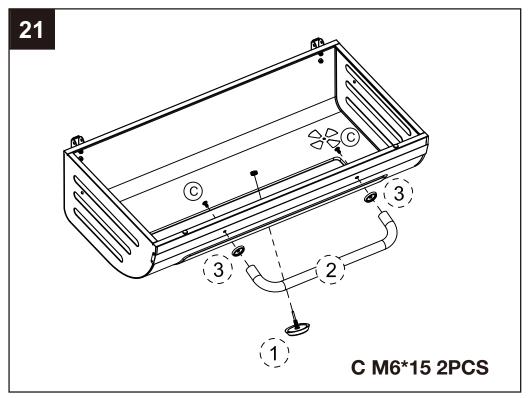


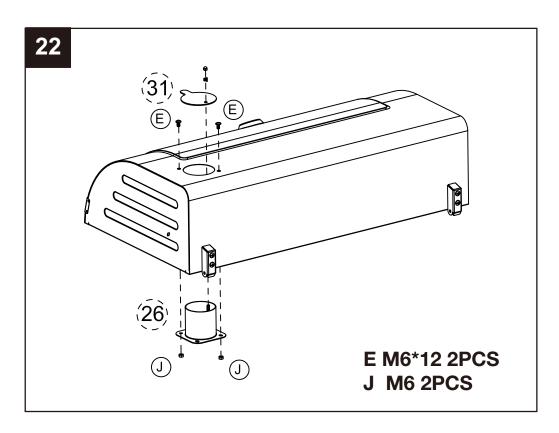


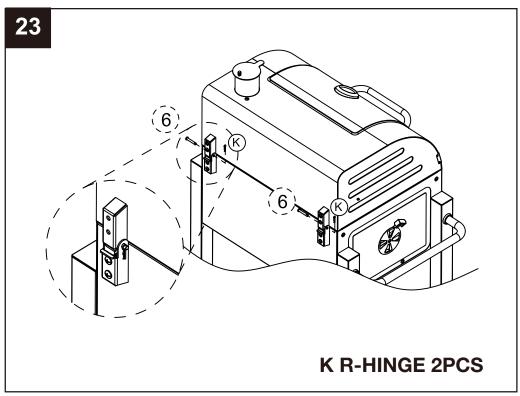


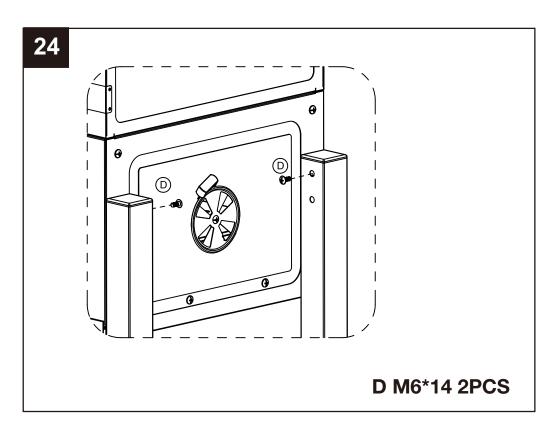


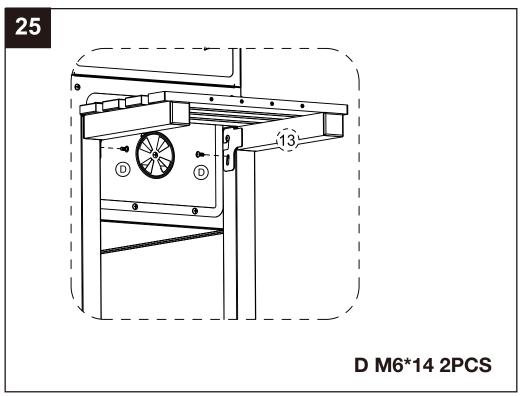


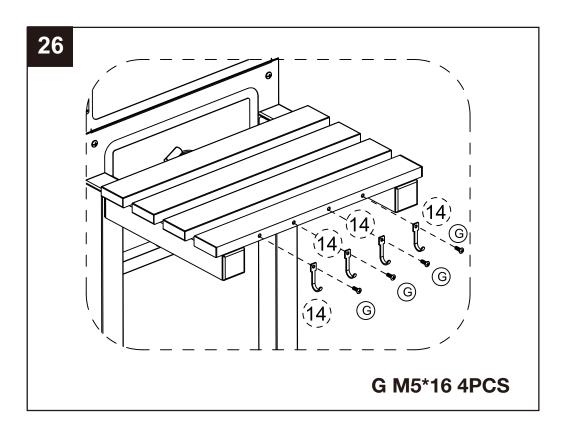


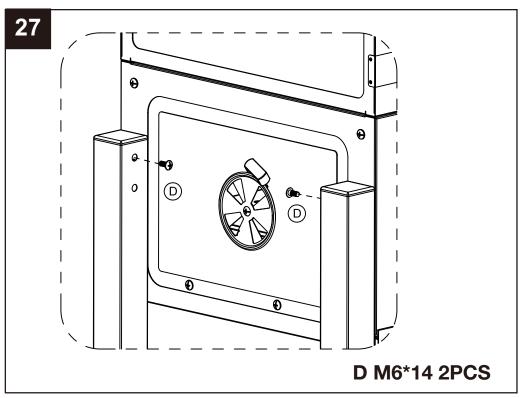


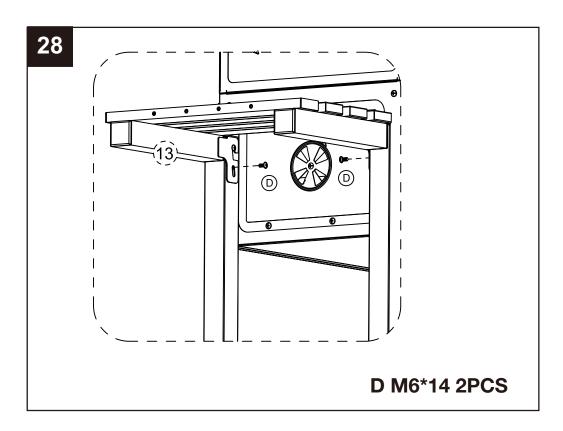


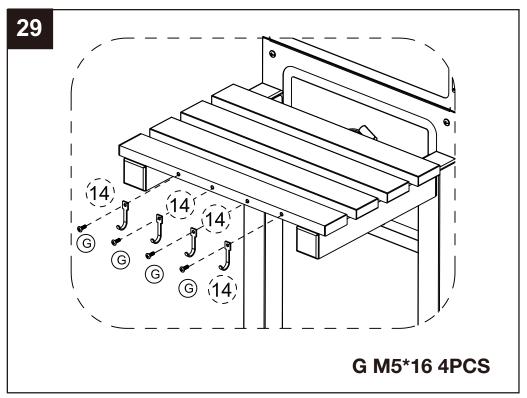


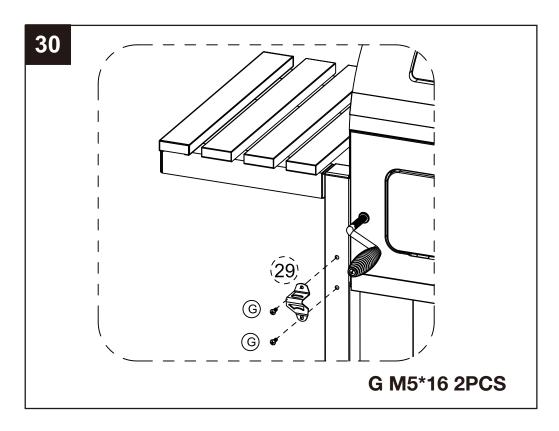


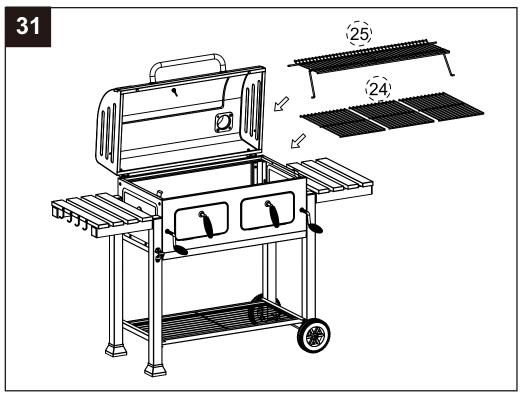












### **Igniting the Fuel**

### **WARNING:**

### Risk of burning!

When petrol or white spirits are ignited uncontrollable heat can develop as a result of deflagration. You should therefore only use harmless fuel.

- 1. Use quality products.
- 2. Stack some of the charcoal or briquettes in the charcoal plate (23).
- 3. Place one or two solid firelighters on top of the layer of charcoal or briquettes. Ignite these firelighters using a long match.
- 4. Let the solid lighters burn for 2 to 4 minutes. Then fill the charcoal plate (23) slowly with more charcoal or briquettes .The maximum amount of charcoal is 2.75 kg.
- 5. A white layer of ash should develop on the fuel after approximately 15 to 20 minutes. This indicates that the optimal grilling condition has been reached. Distribute the fuel evenly in the charcoal plate (23) using a suitable metal tool.
- 6. Insert the greased grill and then you can start barbecuing

### **Cleaning and Maintenance**



### **WARNING:**

#### Risk of burning!

Allow the barbecue to cool down completely before cleaning it.

Never use water to quench the hot barbecue. This could result in burning or scalding.

Occasional cleaning is necessary to preserve the beautiful appearance of the barbecue. Do not use any scouring agents.

- 1. A rinsing cloth and some water with a commercial detergent is sufficient for the normal cleaning process.
- 2. If the enamelled parts are heavily soiled, use a commercial enamel cleaning agent (oven cleaner). Observe the manufacturer's instructions for the cleaning agent being used.
- 3. Clean the grill using some washing-up liquid and a rust proof cleaning pad.

### **Environmental Protection & Disposal**

Pay attention to cleanliness when using the barbecue and dispose of waste in a clean and safe manner. As a general rule, only dispose of waste in designated metal or non-flammable containers. The local regulations for disposal apply.

### Warranty

#### LIMITED WARRANTY

This warranty is a limited warranty, and applies to the original purchase is required. This is a residential warranty and does not applyto commercial use. This collection carries a (1) year limited warranty and is valid from original date of purchase to the original owner (proof of purchase required).

### WHAT IS COVERED

We warrant the frame to be free of Manufacturing defects to the original purchaser for one year.

### WHAT IS NOT COVERED

This warranty does not cover commercial use, hardware, acts of nature, fire, freezing and abusive. In addition, purchased parts are not covered under this warranty.

We reserve the right to make substitutions with similar merchandise, if the model in question is no longer in production.

For a copy of our full limited warranty, please contact our customer service team below.

Questions, problems, missing parts? Before returning to the store please contact our Customer Service

service@alphamarts.com

1-877-606-2818