

# BUCKET GRILL-INSTRUCTION

Follow the assembly procedures carefully

1. Unfold the three legs from the base of the bucket and place on a firm level surface.
2. Put the support stand into the bucket. Fill the charcoal holder with charcoal. Then put the holder on top of the support stand.
3. Once the charcoal has been lit , place the food grill on top of bucket.

## Warning

Always stand the barbecue on a flat surface . Never leave the barbecue unattended when using.

ATTENTION !! The barbecue will become very hot. Do not touch any metal parts or attempt to move the barbecue while still lit.

Always use oven gloves , mitts or long handled tools when operating or if you need to lift the grill.

Do not cook on the grill before the charcoal has a coating ash.

## Important Safety Instructions

For safety sake, please read instructions carefully before using. And keep these instructions in safe place for future use.

- (1) Only use charcoal for the barbecue bucket and use commercially prepared fire starter, like barbecue lighting liquid, lighting blocks or gel to ignite the charcoal. Follow the manufacturers' instructions. Do not use highly volatile fluids, such as Petrol, paraffin, alcohol. Do not use excessive lighter fluid.
- (2) Heat up the barbecue and keep the charcoal red for at least 30 minutes before cooking.
- (3) Do not use in confined space. For outdoor use only.
- (4) When in use, please keep children and pets away from the bucket. If hot fat drips on lit charcoal, the fire may flare up.
- (5) Keep the barbecue at least one meter away from any flammable and overhanging materials or plants. In case of accidents, it is a good idea to keep a fire extinguisher and first aid box nearby when using.
- (6) Use sand or clean water to put out the charcoal when finished cooking.

## Care of Barbecue

When not using , do not leave barbecue outside without protection to prolong the life of barbecue.

Make sure the barbecue is cool and remove the food grill. Soak in soapy water first and use a rough cloth to remove food residues. Wipe clean with cold water.

Use hot soapy water to clean the interior of the barbecue in order to remove the stubborn spots with a scouring pad. Then wipe clean with cold water.

