

Smoker & Grill Barbecue



Simple Assembly Instructions - Please keep for future reference

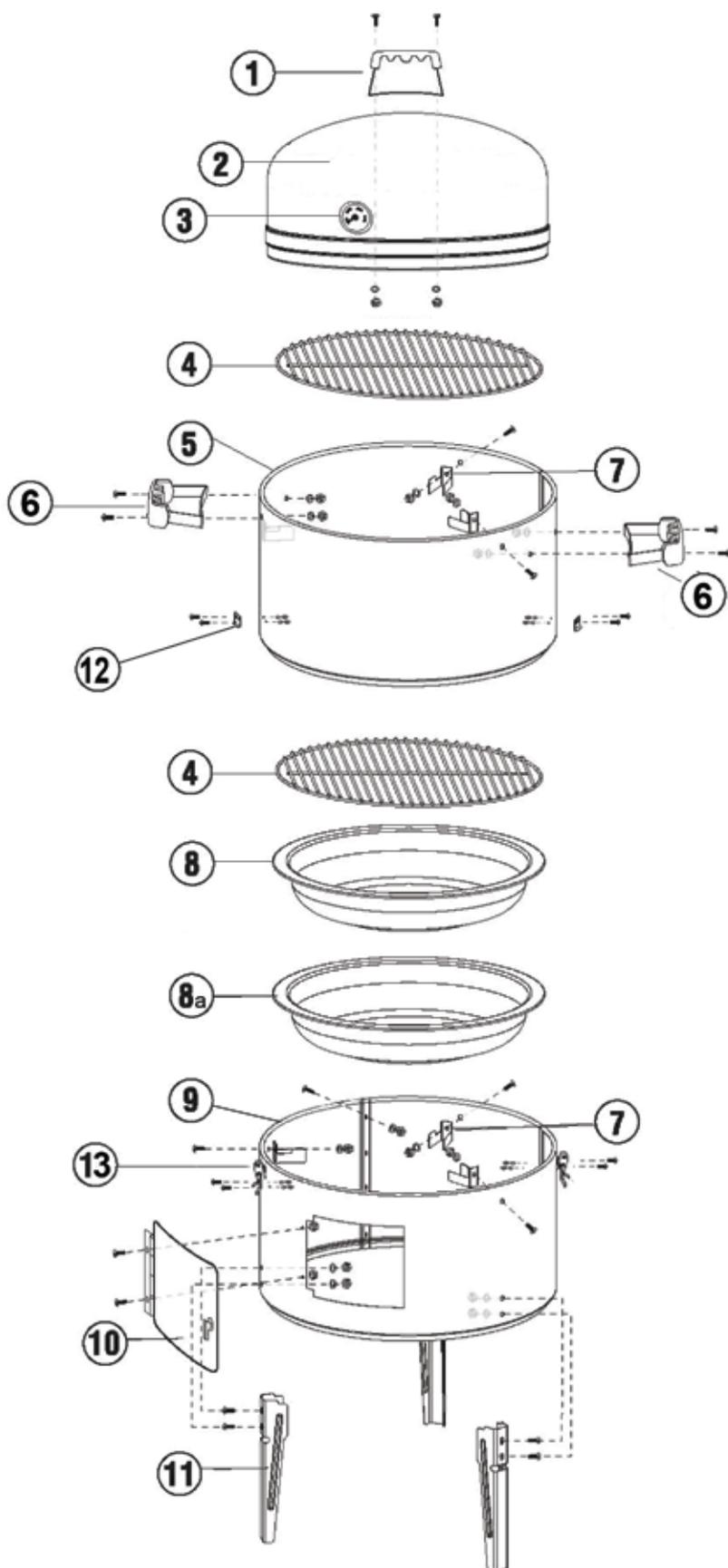


NOTE! Missing parts call 01282 478200 Email sales@rectella.com

Before you start assembling your new barbecue here are some important safety warnings

1. DO NOT use indoors. Always stand your barbecue outdoors on hard level ground away from trees, wooden fencing or decking.
2. CHECK all fittings are secure on your barbecue prior to each use.
3. CAUTION! Do not use spirit or petrol for lighting or re-lighting. Use a specially formulated barbecue lighting fluid, gell or fire lighters.
4. NEVER attempt to light the fire if lighting fluid has been spilt over clothing.
5. NEVER try to re-light the fire with fluid as the charcoal may still be hot and cause a flare-up.
6. WARNING! Keep children and pets away from the barbecue area.
7. ATTENTION! This barbecue will become very hot. Do not move it during use.
8. ALWAYS wear oven gloves when handling your hot barbecue
9. Make sure that the barbecue has completely cooled before removing the ash.
10. Flare-ups can occur if hot fat drips onto the burning charcoal. Keep a water sprayer handy to extinguish the flames.

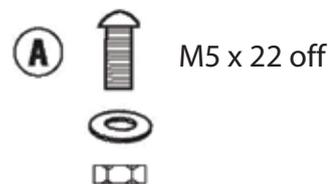
Components



* Some items may be pre-assembled.

- 1. Lid Handle x 1
- 2. Dome Lid x 1
- 3. Temp Gauge x 1
- 4. Cooking Grill x 2
- 5. Middle Section x 1
- 6. Side Handle x 2
- 7. Support Brackets x 6
- 8. Water Pan x 1
- 8a. Charcoal Pan x 1
- 9. Base Unit x 1
- 10. Door x 1
- 11. Legs x 3
- 12. Clip Hooks x 2
- 13. Clips x 2

Screw Pack



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Assembly Instructions

TOOLS NEEDED: 7mm & 8mm OPEN END OR ADJUSTABLE SPANNER & CROSS HEAD SCREWDRIVER

PRE-ASSEMBLY

To ensure fast and easy assembly, follow the instructions below in their correct sequence.

Check all parts carefully and compare them to the parts listing.

Assemble screws hand tight only until fully assembled then tighten them all.

Report any missing parts to the helpline listed on page 1, 2 or 7 of these instructions.

Washers sit next to the nut on the inside of the unit.

NB: Avoid over-tightening the screws as this could cause damage to the finish.

Step 1

Locate the base unit (item 9) and secure it into a ring using 4 x M5 screws, washers & nuts (item A).

Lay it down with the leg holes to the top.

Attach the 3 legs (item 11) onto the inside of the base unit, using 6 x M5 screws, washers & nuts (item A).

Step 2

Turn the base unit over so it stands on its legs.

Attach the door (item 10) with the hinge seated on inside of base unit using 2 x M4 screws, washers & nuts (item B).

Step 3

Insert 1 x charcoal pan (item 8), this should rest on the upper part of the legs.

Step 4

Attach 3 x support brackets (item 7) using 3 x M5 screws, washers & nuts (item A).

Step 5

Attach 2 x clips (item 13), with hinge part to the top, to side of base unit using 4 x M4 screws, washers & nuts (item B).

Step 6

Place 1 x water pan (item 8a) to rest on the support brackets.

Place 1 x cooking grill (item 4) to sit on the support brackets on top of the water pan.

Step 7

Locate the middle section (item 5) and attach 3 x support brackets (item 7) using 3 x M5 screws, washers & nuts (item A).

Attach 2 x side handles (item 6) using 4 x M5 screws, washers & nuts (item A).

Attach 2 x clip hooks (item 12) using 4 x M4 screws, washers & nuts (item B).

Step 8

Place 1 x cooking grill (item 4) to sit on upper part of the support brackets.

Step 9

Locate the dome lid (item 2).

Attach 1 x lid handle (item 1) using 2 x M5 screws, washers & nuts (item A).

Attach 1 x temp gauge by lining up slots, press in and rotate 90° to lock in position.

Step 10

Tighten all screws carefully - avoid overtightening and damage to the barbecue.

Step 11

Place the middle section onto the base unit. Use the toggle latches to lock the units together.

Place the dome lid on top of the middle section.

Your Smoker & Grill Barbecue is now assembled and ready for use.....

Please ensure you read the safety and operating Instructions.

Using your Smoker & Grill Barbecue

CAUTION: Always use oven mitts/gloves to protect your hands.
Liquid in the water pan will be extremely hot and can scald or burn.
Always allow liquid to cool completely before handling.
Do not allow liquid to completely evaporate from water pan.
Use a drip pan or tray with water beneath your barbecue to catch ash or other falling pieces.

NOTE: It is essential that you cure your smoker & grill prior to use in order to minimise damage to the exterior finish as well as rid the smoker of paint odour that can impart unnatural flavours to your food.

Curing

Follow the instructions below for lighting.
Once ready to cook place all the grills and pans in the correct place for smoking as stated on the assembly instructions and allow it to burn for a minimum of 1 Hour with no food. Allow to cool completely. Your smoker & grill will then be cured.

Lighting

Check the assembly instructions have been followed correctly and that all parts are secure and tight.

Set up unit securely as shown in Fig1 in a suitable position, on a level surface away from areas likely to catch fire. The base will get hot so ensure it is standing on a suitable surface with drip pan or tray and water beneath to prevent any falling ash or embers from causing damage.

To make it easier to clean your barbecue after use, line the firebowl with aluminium cooking foil, shiny side up.

Charcoal is available in lumpwood form (large irregular pieces) and briquettes (uniform pieces).

As a guide lumpwood works best for quick cook foods such as sausages and burgers, whilst briquettes are more suitable for slower cooking or roasting as they burn longer and hotter.

Following the instructions for your charcoal pack, light the fuel in the charcoal pan.

As a guide 2-3kg of briquettes should be enough to burn for approximately 2 hours.

Do not light the charcoal if you have spilt fluid or gel onto your clothes & NEVER add more liquid or gel onto burning charcoal.

WARNING! Do not place the middle section or dome lid on the base unit at this stage.

Ensure that there are no traces of lighting agents remaining before you commence cooking as these may cause a build up of dangerous gases in the unit which could explode.

When burning is established, spread the fuel out evenly. After approximately 30 mins there should be a grey ash over the charcoal and no flames.

You are now ready to cook



Fig 1

Using your Smoker & Grill Barbecue

Smoking & Steaming

Follow lighting instructions on page 4.

Place water pan and food grill 1 onto support brackets at the top of the base unit above the hot charcoal as shown in Fig 2

Fill water pan with warm water (and marinade if required) to about 3cm from top. This should last 2-3 hours.

Place food on food grill 1 if required and place middle section carefully over food to seat onto base unit. Place food grill 2 onto support brackets at the top of the middle section and then place extra food onto the food grill. Fig 3

Food should be evenly spaced to allow the smoke to flow around.

If only one food grill is required use the top one, food grill 2 as this will allow easier access. If you are using both food grills place food that will be ready first on the top food grill 2.

Place the dome lid on top of the unit.

WARNING! When removing dome lid always tilt the opening away from you as flare up may occur.

WARNING! When opening the door ensure you are using oven gloves and keep clear as flare up may occur.

If you wish to add more fuel or flavoured smoking wood chips or chunks this can be done through the door in the base unit with long tongs.

Cooking times will vary depending on the type of fuel, size of food, position in the unit and the amount of times the lid is removed.

Use a meat thermometer to check that the food is fully cooked before removing from the grill.

The ideal smoking temperature is between 79°C and 120°C and as a guide for large cuts of meat allow approximately one hour of cooking time for each half kilogram of meat.

During the smoking process, avoid opening the lid regularly to check food as this allows heat and smoke to escape, making additional cooking time necessary.

Rotate food midway through the cooking cycle.

If food is excessively browned or flavoured with smoke, wrap food in aluminium foil after the first few hours of smoking as this will allow food to continue cooking without further browning or smoke flavouring.

Should more water be required during the cooking process remove the dome lid and middle section together and top up the water carefully using a jug and pouring in from the side.

Once cooking is complete allow grill to cool completely, and then follow instructions in the "Care and Maintenance" sections of this manual.

Never pour cold water over the coals to extinguish, as this may damage your barbecue. Use sand, old cinders or a fine water spray.

Smoking low level

The unit may be set up without the middle section as shown in Fig 4

This is ideal for smaller amounts or when a more portable smoker is required.

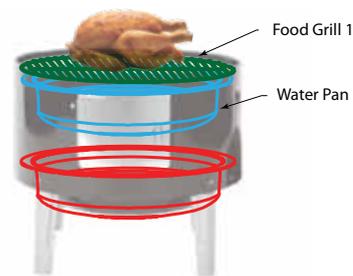


Fig 2

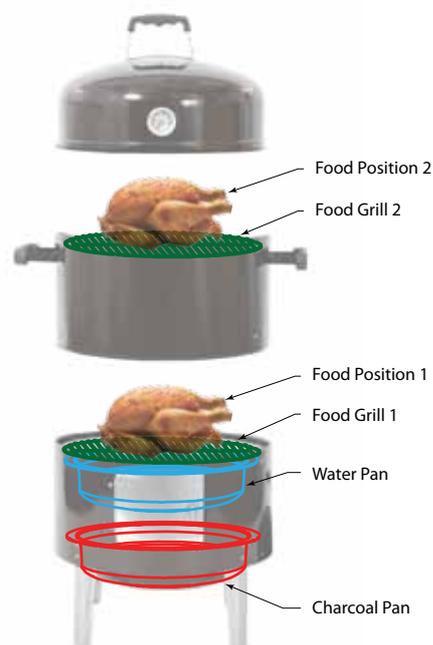


Fig 3

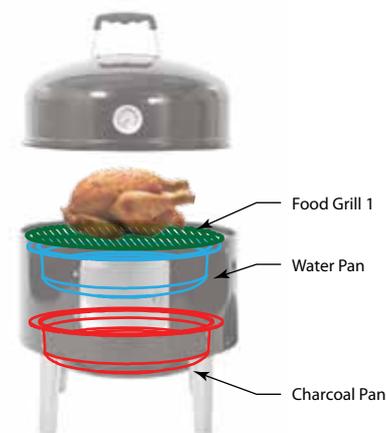


Fig 4

Using your Smoker & Grill Barbecue

Barbecue Grilling & Roasting Low Level

Remove the middle section.

Follow lighting instructions as previous with charcoal pan seated on the top of the feet and the food grill 1 placed on brackets as shown in Fig 5. Place food on top of grill to cook.

Place the dome lid on top of the unit for authentic kettle style barbecueing.

WARNING! When removing dome lid always tilt the opening away from you as flare up may occur.

WARNING! When opening the door use oven gloves and keep clear as flare up may occur.

If you wish to add more fuel or flavoured smoking wood chips or chunks this can be done through the door in the base unit with long tongues.

Cooking times will vary depending on the type of fuel, size of food and the amount of times the lid is removed.

Use a meat thermometer to check that the food is fully cooked before removing from the grill.

If you are cooking less food and using less charcoal the charcoal pan can be placed as shown in Fig 6.

For topping up the fuel when using this method the grill will need to be removed using a suitable tool as it will be very hot.

Barbecue Grilling & Roasting High Level

Fasten the middle section securely to the base unit using the clips and hooks attached to the sides. Follow lighting instructions as previous with charcoal pan sat on the brackets and the food grill 1 as shown in Fig 7. Place food on top of grill to cook.

Place the dome lid on top of the unit for authentic kettle style barbecueing.

WARNING! When removing dome lid always tilt the opening away from you as flare up may occur.

WARNING! When opening the door use oven gloves and keep clear as flare up may occur.

For topping up the fuel when using this method the grill will need to be removed using a suitable tool as it will be very hot.

Cooking times will vary depending on the type of fuel, size of food and the amount of times the lid is removed.

Use a meat thermometer to check that the food is fully cooked before removing from the grill.



Fig 5



Fig 6



Fig 7

Care and Maintenance

WARNINGS

Always allow all components to cool completely before cleaning or storing.

Never pour cold water over the coals to extinguish, as this may damage your barbecue. Use sand, old cinders or a fine water spray.

Never leave hot coals and ashes in the unit unattended.

Cleaning

Wash grills and pans using hot soapy water. Rinse and allow to dry completely.

Wash the inside of the dome lid to remove smoke residue.

Coating the grills and the inside of the unit lightly with vegetable oil will help reduce interior rust.

Do not use oil on the charcoal and water pans.

Keep your smoker covered and protected when not in use.

Re-tighten all screws before each use.

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