

The Original...since 1986
BAR-BE-QUICK
BARBECUE PRODUCTS



Trolley Grill & Bake

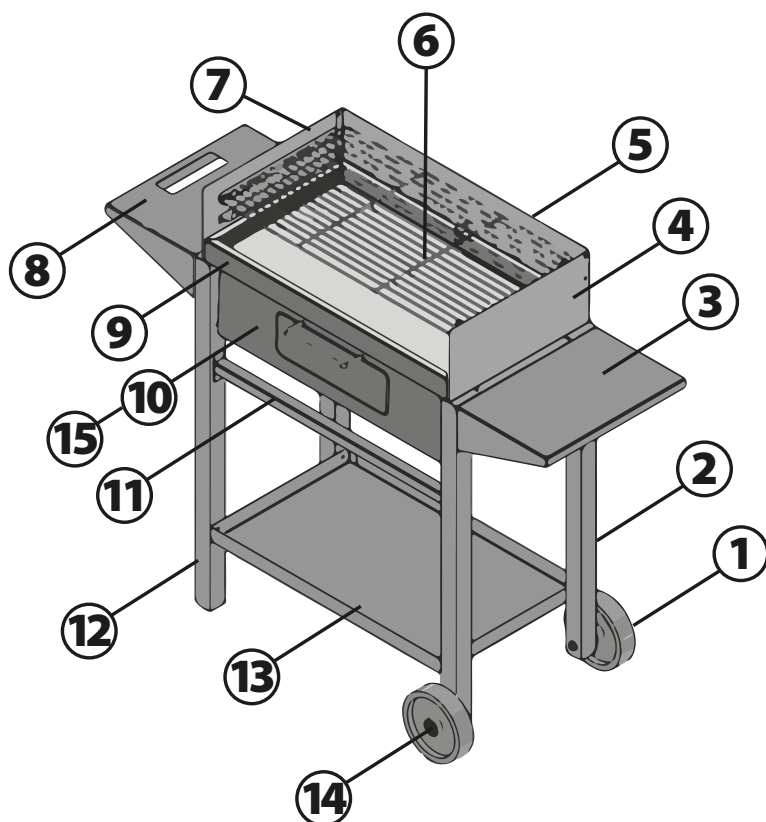
B A R B E C U E

Build Instructions

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

Do not use indoors. Always site your barbecue outdoors and on level ground away from trees and wooden fencing. CAUTION! Do not use spirit or petrol for lighting or re-lighting. Use a specially formulated barbecue lighting fluid, gel or fire lighters. Do not attempt to light the fire if lighting fluid has been spilt over clothing. Do not try to re-light the fire with fluid/gel as the charcoal may still be hot and cause a flare-up. WARNING! Keep children and pets away from the barbecue area. ATTENTION! This barbecue will become very hot. Do not move it during operation. Always wear oven gloves when handling your hot barbecue.

Flame-ups can occur if hot fat drips onto the burning charcoal. Keep a water sprayer handy to extinguish the flames. Make sure that the barbecue has completely cooled before removing the ash.



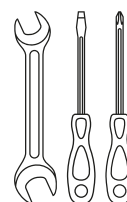
Parts list

- 1- Wheel x 2
- 2- Right sideframe leg (shorter welded assembly)
- 3- RH side table (no handle)
- 4- RH windsheild & cooking grill brackets (assembled)
- 5- Rear windsheild, with retaining clips (assembled)
- 6- Cooking Grill
- 7- LH windsheild & cooking grill brackets (assembled)
- 8- LH side table (with handle)
- 9- Firetray
- 10- Build-In Oven (assembled)
- 11- Crossmember bar (welded assembly)
- 12- Left sideframe leg (welded assembly)
- 13- Lower shelf tray
- 14- Wheel axle bolt x 2 (M8 x 55)
- 15- Oven side bracket x 2



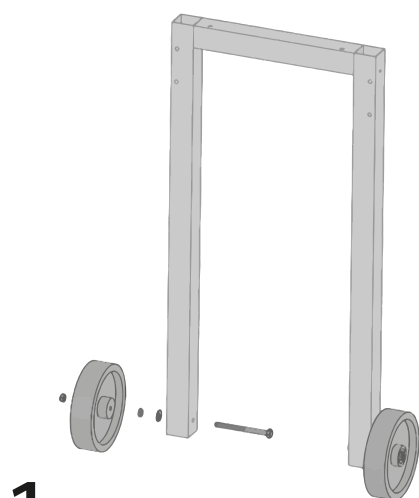
Fasteners - supplied.
34x Bolts M6 x 12mm
20x Nuts M6

Tools required to build
M10 spanner, X-head,
Flat screwdriver

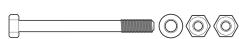


Missing parts - call 01282 478200

(Parts 1, 2, 14)



1

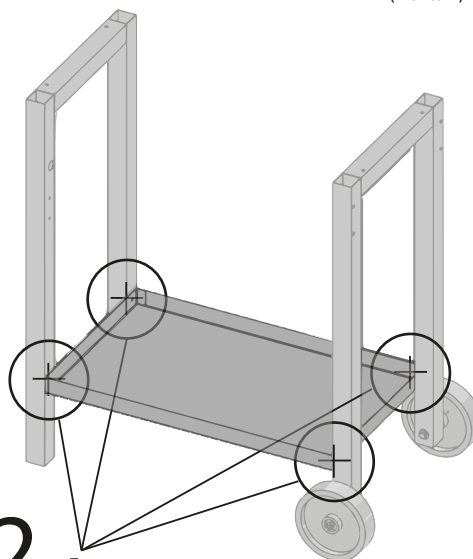


2 x M8 x 55mm
bolts nuts & washers

Fix wheels

Fit the axle bolt (14) from the inside of the assembly. Fit locking nut on the outside of wheel (1), adjust to run free, repeat.

(Parts 2, 12, 13)



2

4 x M6 x 12mm bolts

Fix base shelf

Orientate with shelf (13) walls facing upward to prevent items carried from rolling off the sides. Secure with 4 bolts.

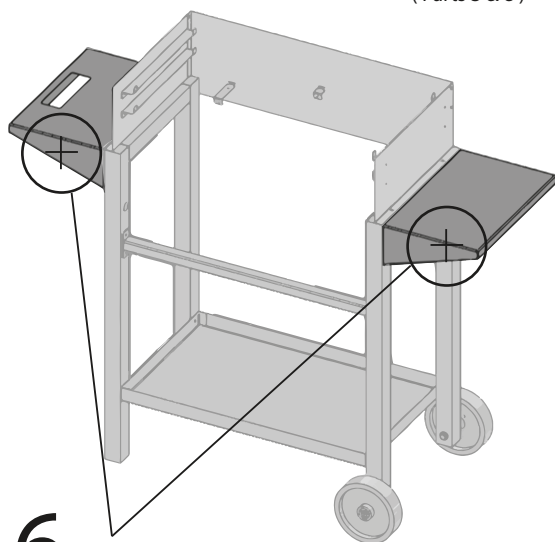
3

4 x M6 x 12mm bolts

Fix crossmember

Using 2 bolts on each side hold

(Parts 3 & 8)



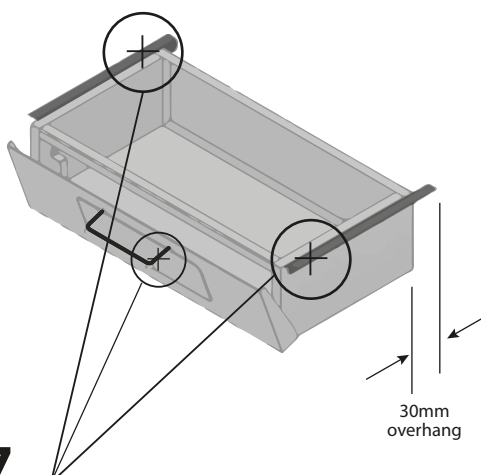
6

8 x M6 x 12mm bolts

Fix each side table^(3&8)

Using 4 bolts per table.

(Parts 10 & 15)



7

4 x M6 x 12mm nut & bolt.

Fix oven side supports

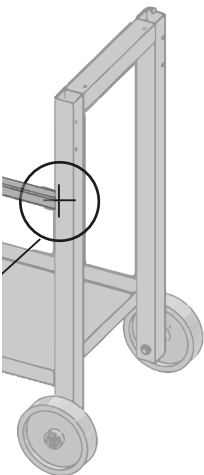
With a 30mm overhang at the rear of supports (15).
Unscrew oven door handle and re attach on the outside.

8

Slide oven on

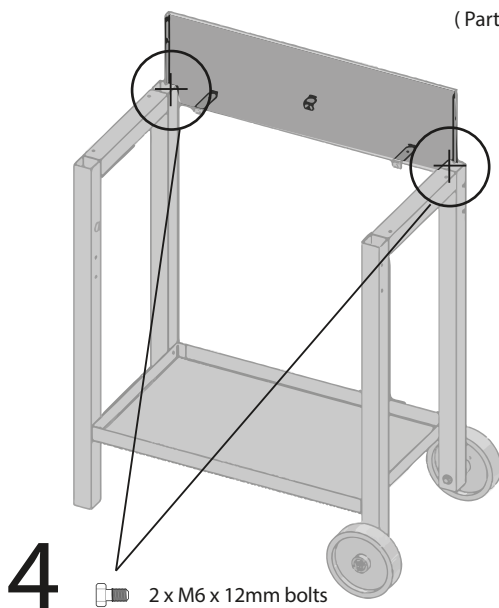
Position oven (10) & lift lower cl

(Part 11)



er
member (11).

(Part 5)



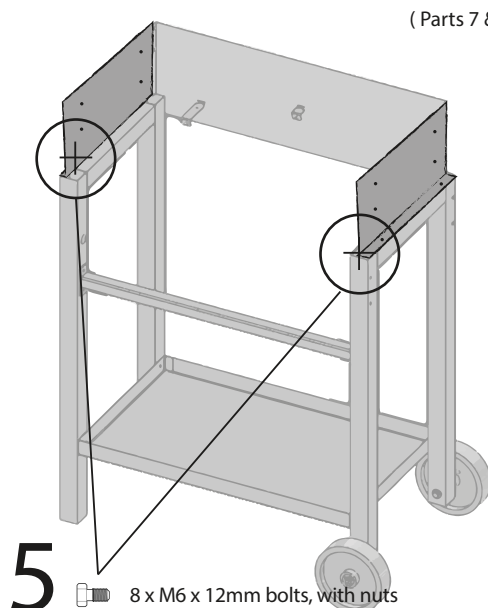
4

2 x M6 x 12mm bolts

Fix rear windshield⁽⁵⁾

Using 2 bolts hold the sides to the frames at the rear.

(Parts 7 & 8)



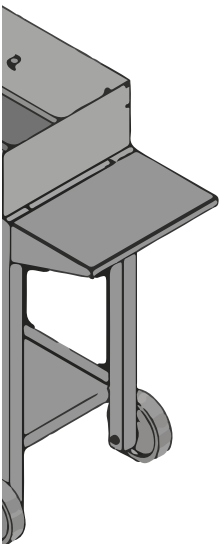
5

8 x M6 x 12mm bolts, with nuts

Fix side grill windshields^(7&8)

Using 2 bolts to hold the sides to the frames and 2 nuts and bolts hold the windshields corners. Repeat for both sides.

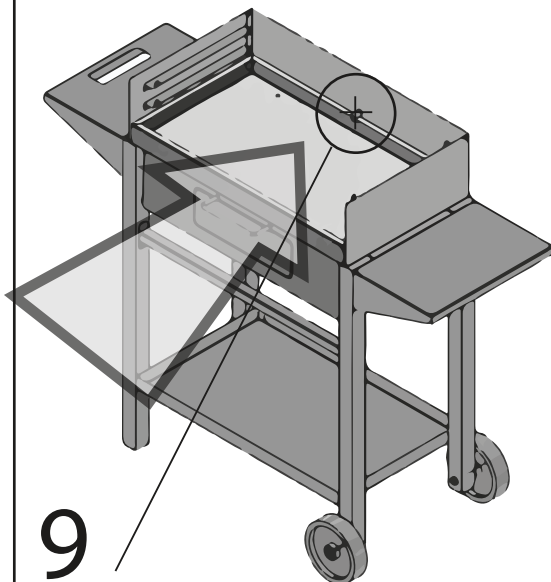
(Part 10)



to trolley

rear to secure x 2.

(Part 9)

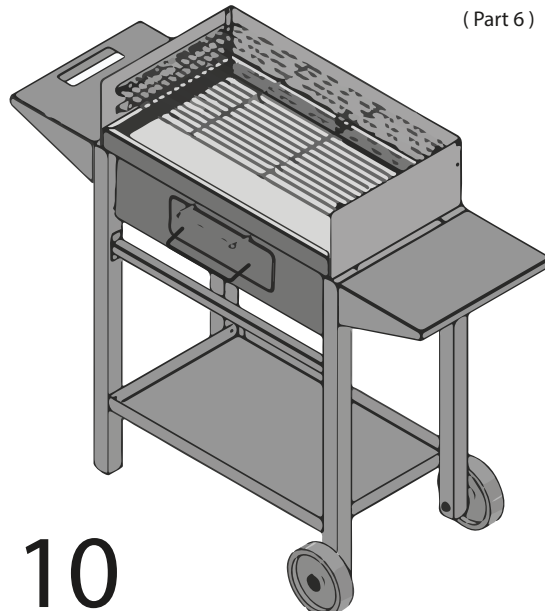


9

Slide firetray onto trolley

Position firetray (9) & lift and lower clip to secure.

(Part 6)



10

Place grill to complete

Place cooking grill (6) recheck all screws for tightness.

Lighting your barbecue

Make sure the assembly instructions have been followed correctly and the firetray stops are located behind the oven.

HOW TO LIGHT

We recommend you light your lumpwood / briquettes with Bar-Be-Quick lighting fluid, gel or cubes.

USING CUBES (If using traditional lumpwood or briquettes)

Place two or three cubes in the firetray.

Pile the lumpwood / briquettes over the cubes in a pyramid shape, ensuring sufficient air space around the cubes to allow to burn with a flame, then light the cubes.

USING LIGHTING FLUID or GEL (If using traditional lumpwood or briquettes)

Pile the lumpwood / briquettes in a pyramid shape. Cover generously with lighting fluid or gel.

After approximately 1 minute light with a match or taper.

When burning is established, spread the fuel out evenly. After lighting, the barbecue should be ready for cooking in approx. 30 min. The barbecue is ready when the flames have ceased and charcoal has a coating of white ash.

Make sure the cooking grill is fully located in the supports before cooking commences.

More charcoal can be added if required.

Care & Maintenance

Before placing the grill on the barbecue, spray with vegetable oil to prevent food from sticking to the grill.

To make it easier to clean your barbecue after use, line the firetray with aluminium cooking foil, shiny side up. This process will lengthen the life of your barbecue and reflect the heat more efficiently onto the food.

Bar-Be-Quick 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 roasts as they burn hotter and longer. Instant lighting lumpwood is also available, just light the bag.

Do not use more than 3kg of charcoal with this barbecue. It's not advisable to completely fill the firetray as the barbecue may become too hot to cook successfully.

When using the oven for cooking, the barbecue must be well alight for about 1 hour to reach cooking temperature.

Food can be cooked on the grill and stored in the oven to be served later, or part cooked in the oven and finished on the grill later.

The oven temperature will vary depending on the charcoal used, but can also be controlled by slightly opening the oven door. Add charcoal to firetray when required to maintain the cooking temperature.

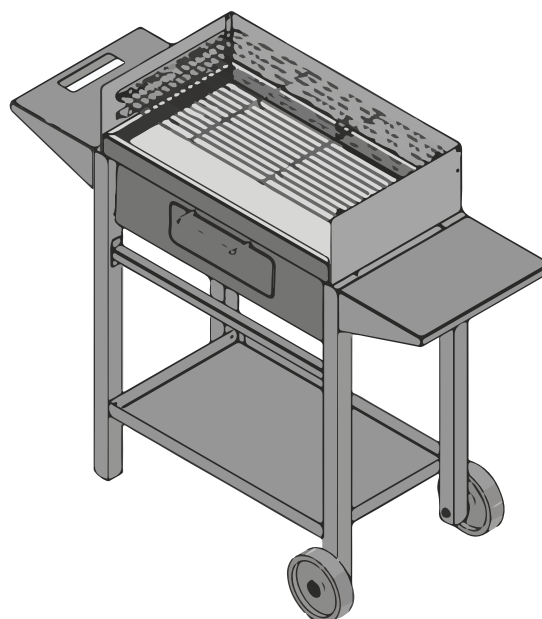
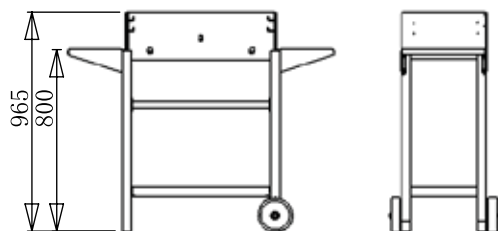
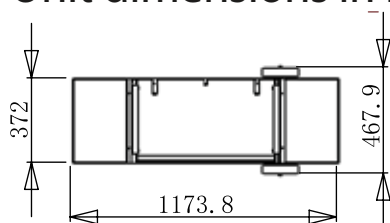
To clean your barbecue remove the firetray and soak the grills in hot soapy water as soon as possible after use.

Alternatively clean the grill with a barbecue cleaner and brush.

To prevent weather damage store in a dry place.

To purchase all your barbecue essentials visit www.barbequick.com

Unit dimensions in millimetres



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