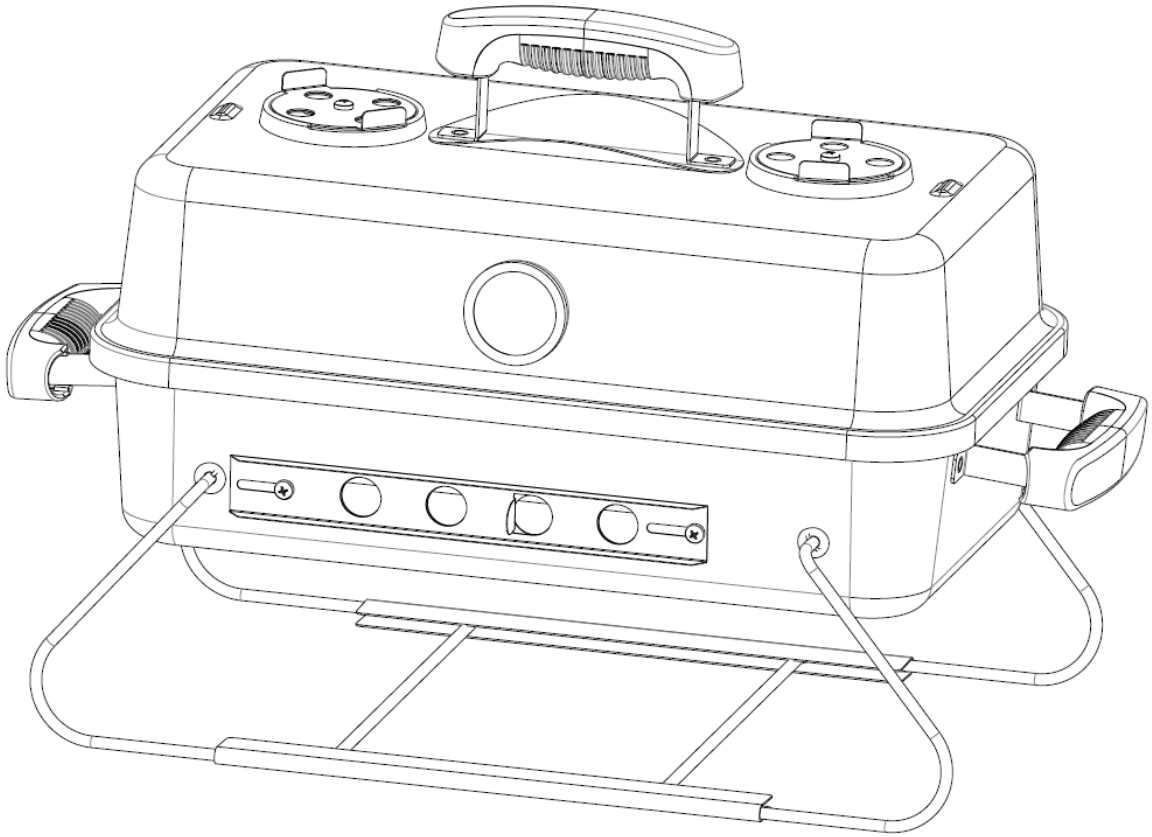


GEORGE FOREMAN®

BLACK TOOLBOX CHARCOAL BBQ GFPTBBQ1004B



WARNING: CARBON MONOXIDE HAZARD

Burning charcoal indoors can kill you. It gives off carbon monoxide which has no odour. NEVER burn charcoal in enclosed spaces e.g. homes, vehicles or tents.

PLEASE RETAIN INSTRUCTIONS FOR FUTURE REFERENCE

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SAFETY INSTRUCTIONS

WARNING: IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

- The barbecue must be placed on a secure level base during use.
- The barbecue should be heated up for at least 30 minutes prior to the first cooking on the barbecue.
- Ensure that the coals placed do not exceed the top edge of the charcoal tray, max 1 KG.
- The barbecue must never be left unattended during operation or cleaning.
- **WARNING: This barbecue will become very hot, do not move it during operation.**
- **WARNING: Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3!**
- **WARNING: Keep children and pets away. Children must not operate or play near this barbecue.**
- **WARNING: Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.**
- **WARNING: Failure to follow instructions could result in death, serious bodily injury and/or property loss.**



Carbon Monoxide
Poisoning Hazard

Do Not Use
in Motor
Homes

Do Not Use
Indoors

Do Not Use in
Tents

Use in Open
Spaces

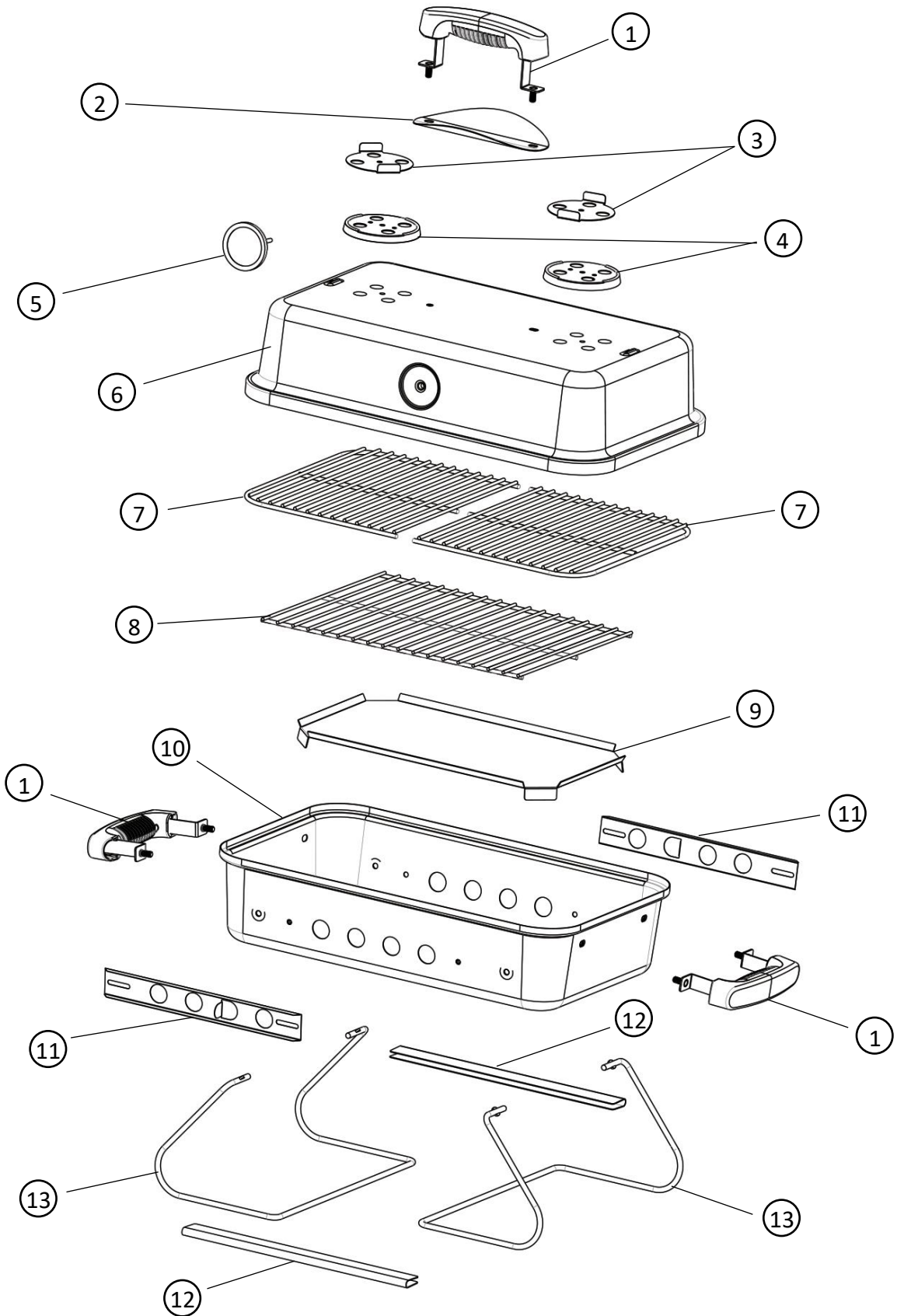
SAFETY INSTRUCTIONS

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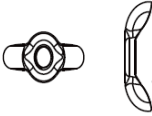


- DO NOT wear loose clothing, and ensure that long hair is tied back when around the barbeque when it is hot or in use.
- Make sure that the barbeque is always placed on a firm, level and fire retardant surface, and also placed far away from combustibles.
- The barbeque should be located in an open area with good ventilation, away from trees and fences.
- DO NOT use the barbeque in high wind.
- While every effort has been made in the manufacture of your barbeque to remove any sharp edges, you should handle all components with care in order to avoid accidental injury.
- If the fire flares up due to dripping fat then douse the flames lightly with a fine water spray.
- Do not overload or use this barbeque to burn leaves, household waste, or paper.
- Keep a fire extinguisher within a safe and accessible distance and make sure those operating the barbeque are trained to use it.
- 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.
- Do not store the barbeque until the fire is completely out and surfaces are cold and ensure the barbeque is emptied of ashes or combustible materials.

BBQ FEATURE DIAGRAM



BBQ PARTS LIST

PART	DESCRIPTION	QTY
1	Handle	3
2	Heat resistant plate	1
3	Lid air vent	2
4	Lid air vent base	2
5	Temperature gauge	1
6	Lid	1
7	Cooking grid	2
8	Charcoal grid	1
9	Charcoal tray	1
10	Base	1
11	Charcoal vent	2
12	Leg support	2
13	Leg	2

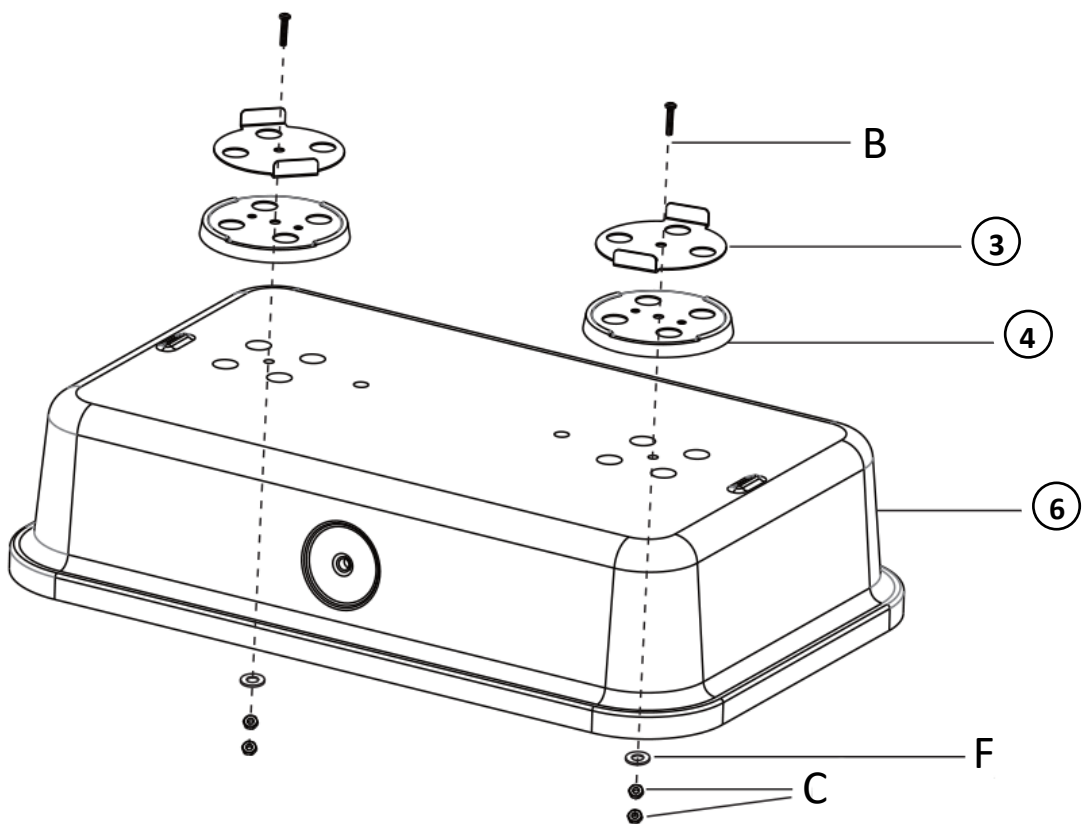
PART	IMAGE	SIZE	QTY
A		M5 x 10	4
B		M5 x 20	2
C		M5	12
D		M6	6
E		Ø6x16	10
F		Ø5x12	2




BBQ ASSEMBLY

STEP 1 – Attaching the lid air vents

- Attach the **lid air vents** (3) and **lid air vent bases** (4) onto the **lid** (6) using 2 each of the “**B**” Screws and “**F**” Washers, and 4 each of the “**C**” Nuts.

Ensure the screws are placed on the outside of the lid and the nuts and washers are placed on the inside of the lid.



B		2 PCS
C		4 PCS
F		2 PCS

BBQ ASSEMBLY

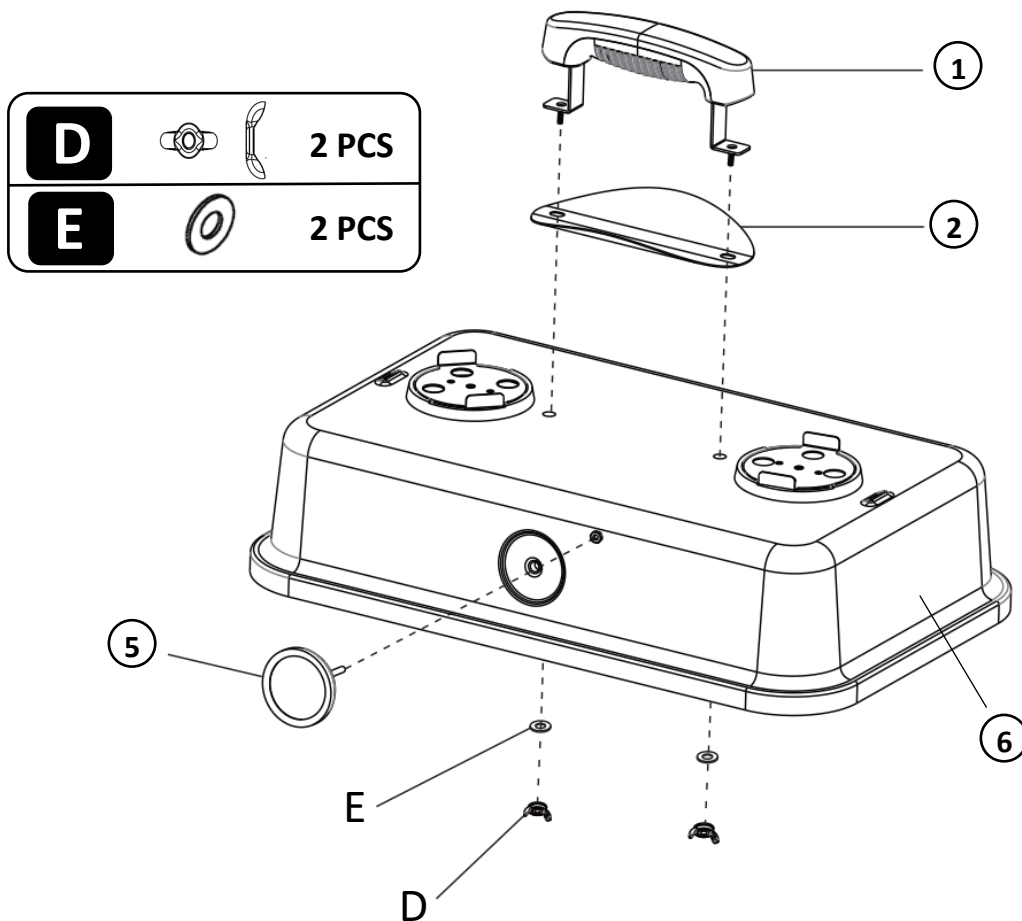
STEP 2 – Assembling the lid

- Attach the **handle** (1) and the **heat resistant plate** (2) onto the **lid** (6) using 2 each of the “E” Washers and “D” Wing Nuts.

Ensure the washers and wing nuts are placed on the inside of the lid.

- Attach the **temperature gauge** (5) to the **lid** (6) by placing the **temperature gauge** (5) on the outside of the **lid** (6), and securing with the supplied nut; tighten and secure with a wrench.

Ensure the gauge is correctly aligned before securing, and that the nut is placed on the inside of the lid.

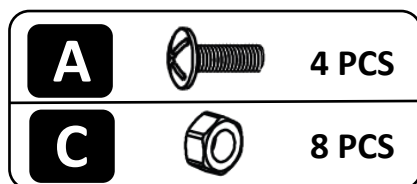
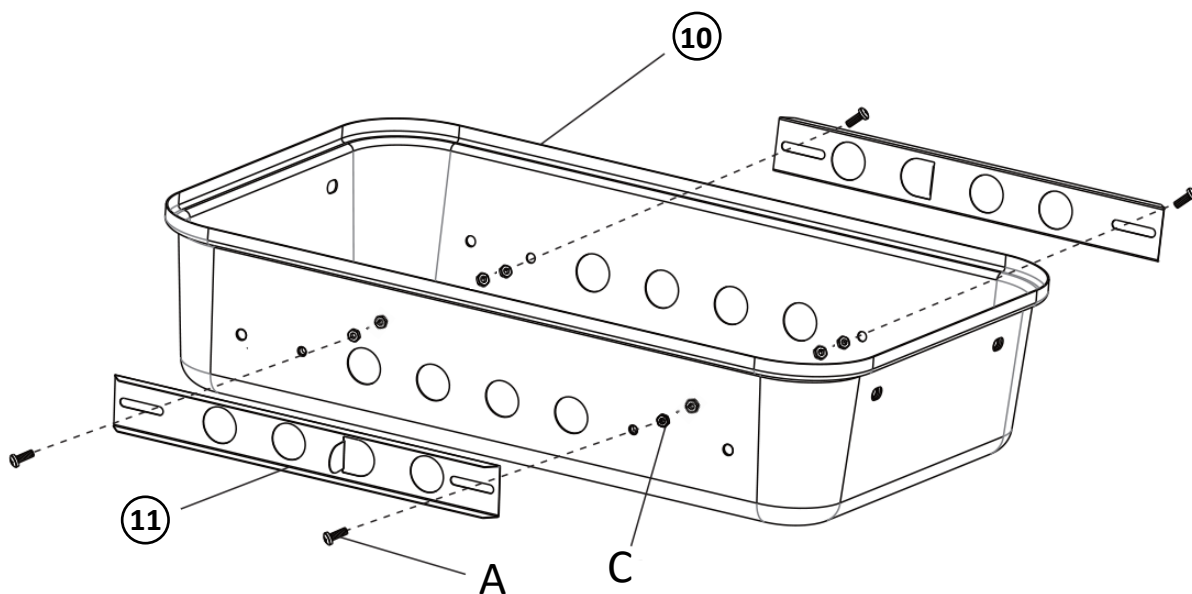


BBQ ASSEMBLY

STEP 3 – Attaching the charcoal vents

- Attach the **charcoal vents** (11) onto the **base** (10) using 4 each of the “**A**” Screws and 8 each of the “**C**” Nuts.

Ensure the screws and charcoal vents are placed on the outside of the base and the nuts are placed on the inside of the base.

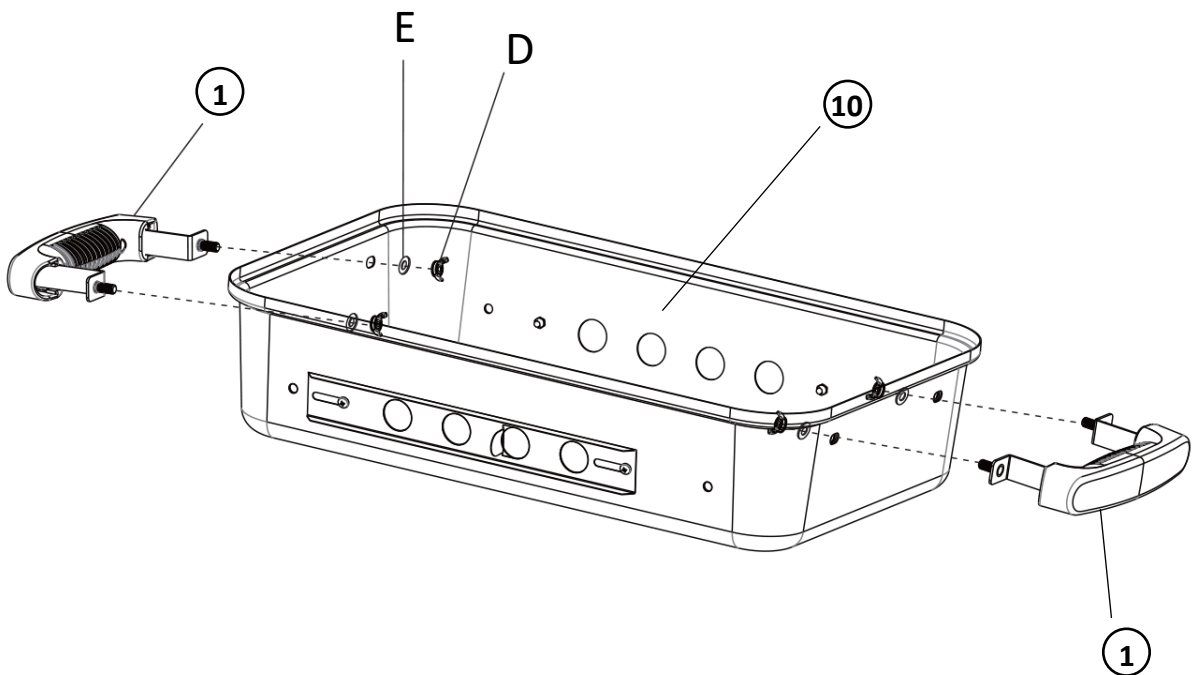





BBQ ASSEMBLY

STEP 4 – Attaching the base handles

- Attach the **handles** (1) onto the **base** (10) using 4 each of the “**E**” Washers and “**D**” Wing Nuts.

Ensure the washers and wing nuts are placed on the inside of the base.



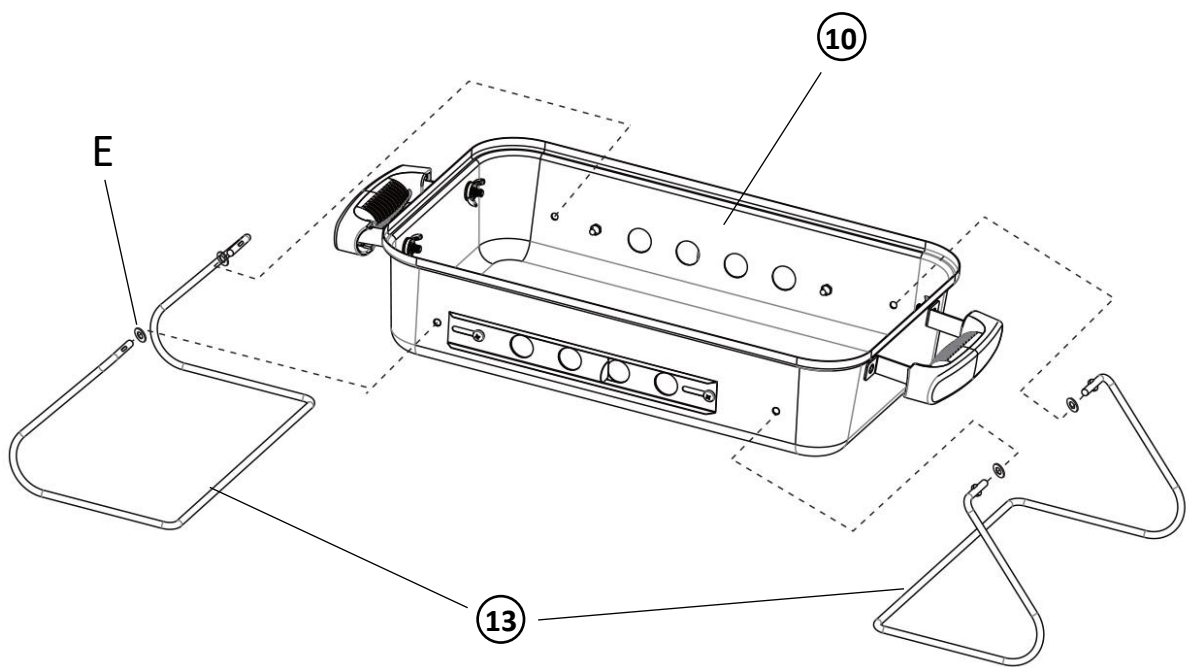
D	 	4 PCS
E		4 PCS

BBQ ASSEMBLY

STEP 5 – Attaching the legs

- Attach the **legs** (13) onto the **base** (10) as shown in the diagram below, using 4 each of the “E” Washers.

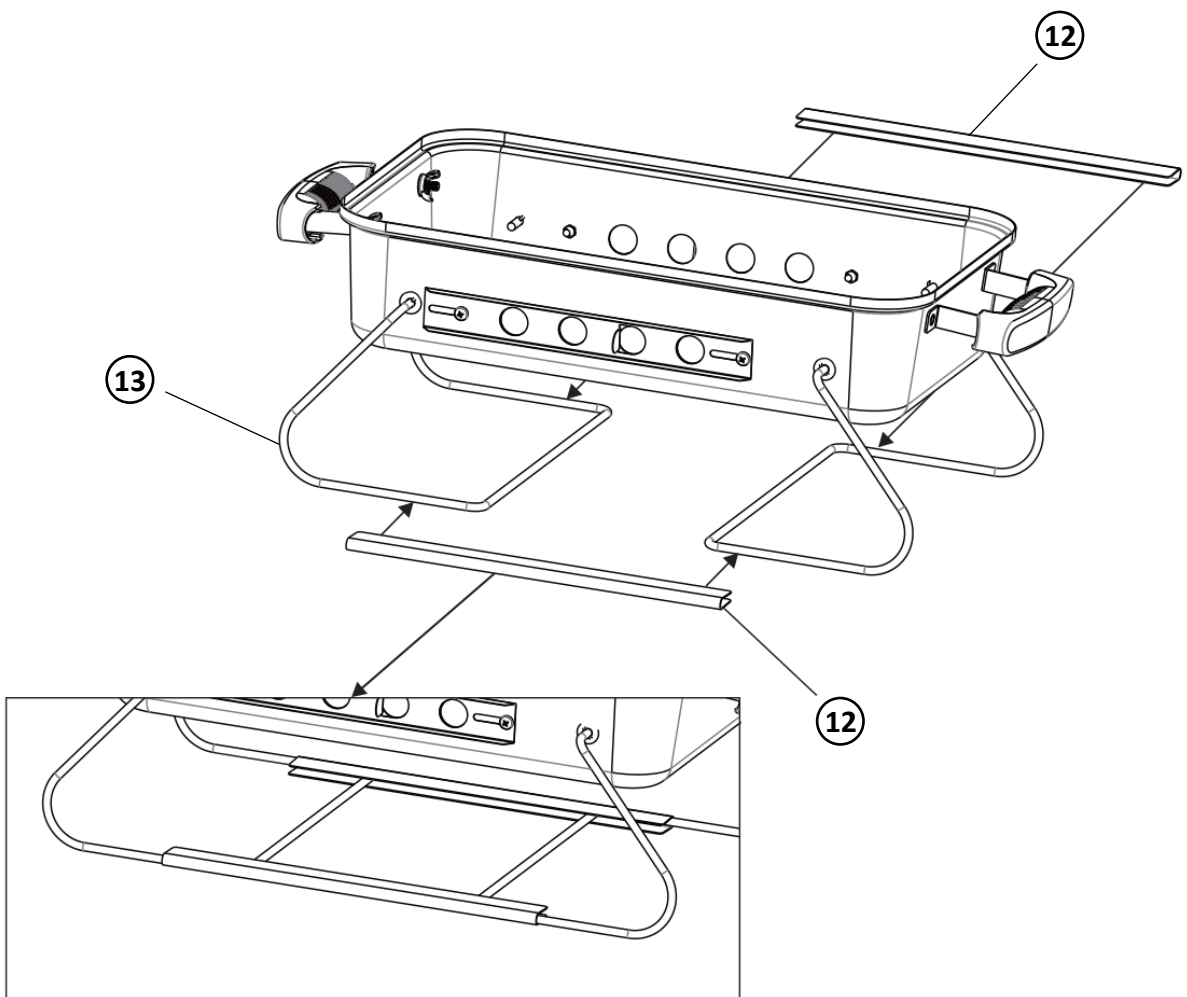
Ensure the washers are placed on the outside of the fire bowl.



BBQ ASSEMBLY

STEP 6 – Attaching the leg supports

- Attach the **leg supports** (12) onto the **legs** (13) as shown in the diagram below.

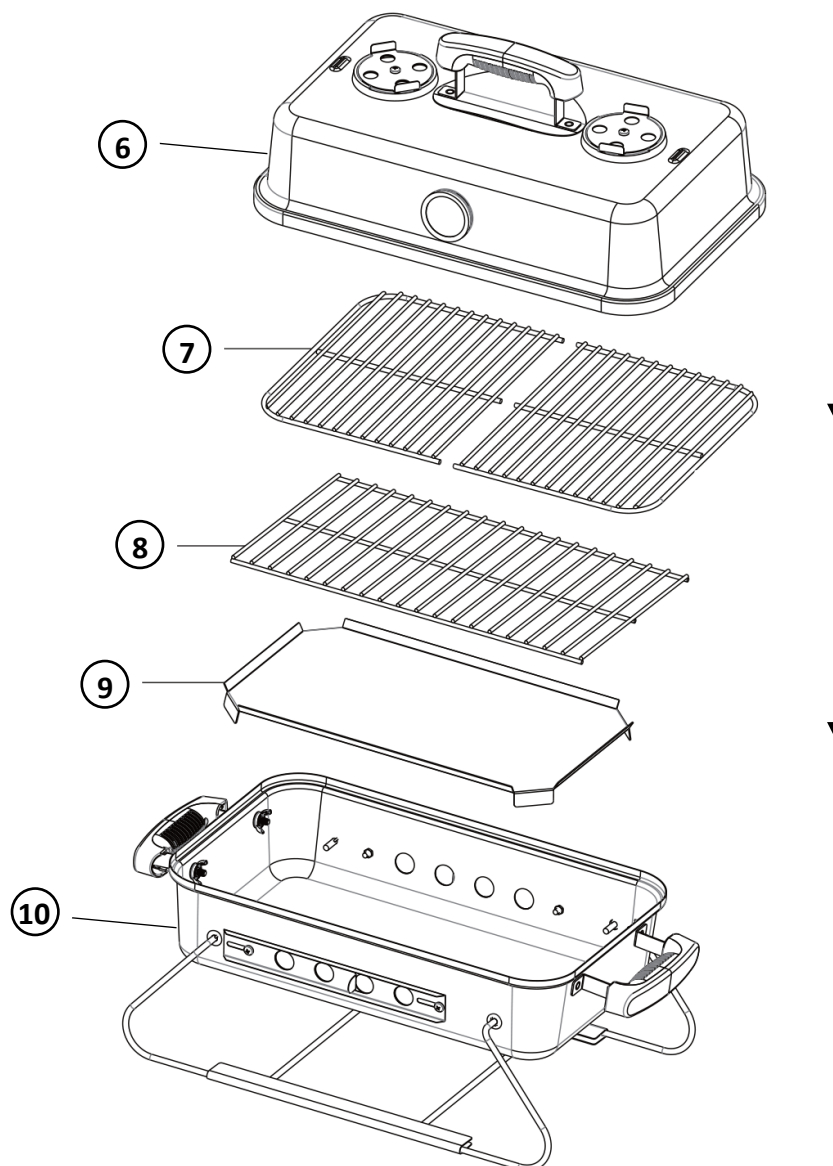


BBQ ASSEMBLY

STEP 7 – Assembling your barbeque

- Place the **charcoal tray** (9) into the bottom of the **base** (10) followed by the **charcoal grid** (8), and then the **cooking grids** (7).
- Place the assembled **lid** (6) onto the **base** (10).

Your barbeque is now assembled.



LIGHTING YOUR BBQ

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

Lighting the BBQ with a chimney starter:

1. Place the charcoal tray and charcoal grid into the base of the BBQ.
2. Fill your chimney starter with charcoals.
3. Place a firelighter in the middle of the charcoal grid and light it; then place the filled chimney starter on top.
4. After 20 mins or once the top coals have turned grey in colour, using heat proof gloves, empty the charcoals evenly over the charcoal grid.
5. Using heat proof gloves, place the cooking grids on top of the charcoals.

Lighting the BBQ without a chimney starter:

1. Place the charcoal tray into the base of the BBQ.
2. Place a single layer of charcoal onto the charcoal tray and light in accordance with the instructions on the charcoal pack.
3. The venting holes in the fire bowl will increase the airflow and cause the charcoal to burn faster.
4. When the charcoals have turned grey in colour, add another layer of charcoal for cooking.
5. Wait approximately 15 minutes before placing the charcoal grid and cooking grid on to start cooking. Do not cook before the charcoal has a coating of ash.

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 heat proof gloves when touching the barbecue.

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

AFTER GRILLING

- Allow the grill to cool down completely at the end of the grilling process.
- Remove the cooking grids and charcoal grid and dispose of the charcoal from the charcoal tray and base of the barbeque.
- Replace the charcoal tray, charcoal grid, and cooking grids and place the barbeque lid on top. Then pull the legs on top of the barbeque, making sure to pull them over the raised sections in order to secure everything together.
- The barbeque can now be carried and easily stored.
- For cleaning, all you need is a dishcloth, warm water and a commercial detergent. Do not use abrasive cleaners!

FOOD SAFETY

- Thoroughly defrost frozen meat and poultry in the refrigerator before cooking. Keep raw meat and poultry separate from cooked foods.
- Always wash hands after handling raw meat and poultry, before handling any ready-to-eat foods.
- Wipe and disinfect surfaces that have been in contact with raw meat and poultry.
- 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.
- Use separate utensils for handling raw meat/poultry and cooked food on the barbecue, or wash them thoroughly between uses.
- 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.

CLEANING AND CARE

Removing the ash:

- Allow the barbecue and ash to become completely cold before emptying.
- Remove the cooking grids and charcoal grid to ensure easy removal of the charcoal from the charcoal tray.
- Remove the charcoal tray from the fire bowl 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.

Care and Maintenance:

- Empty the ash from the barbecue and clean after each use.
- The cooking grids, charcoal grid, and charcoal tray can be cleaned using a dishcloth, warm water, and a commercial detergent.
- Avoid using abrasive cleaners, wire wool, and brushes as these may scratch the surface.
- When not in use this barbecue should be stored in a dry location or under a waterproof cover.

GUARANTEE AND CUSTOMER SERVICES

This product is guaranteed for **12 months** from the date of the original purchase. If any defect arises due to faulty materials or workmanship, the faulty product must be returned to the place of purchase. Refund or replacement is at the discretion of the retailer.

The following conditions apply:

- The product must be returned to the retailer with the original proof of purchase.
- The product must be installed and used in accordance with the instructions contained in this instruction guide and any other instructions for use which are supplied.
- It must be used for domestic purposes only and for its intended use.
- This warranty does not cover wear and tear, damage, misuse or consumable parts.

This does not affect your statutory rights.

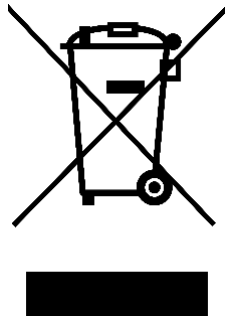
Customer Services & Spare Parts:

Region	Contact
UK & Northern Ireland	0345 209 7461
Ireland	1 800 938982
Rest of Europe	europe@productcaregroup.com

NOTES

GEORGE FOREMAN®

BLACK TOOLBOX CHARCOAL BBQ GFPTBBQ1004B



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