

[Manuals.plus](#) /

› [KLARSTEIN](#) /

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KLARSTEIN GQ18-1200-mbxs

Klarstein Brooklyn BBQ 4-in-1 Barrel Barbecue User Manual

Model: GQ18-1200-mbxs | Brand: KLARSTEIN

INTRODUCTION

The Klarstein Brooklyn BBQ is a versatile 4-in-1 barrel barbecue designed for various outdoor cooking methods. It functions as a charcoal grill, a smoker for hot and cold smoking, a slow cooker, and a standalone fire bowl. This manual provides essential information for safe assembly, operation, maintenance, and troubleshooting to ensure optimal performance and longevity of your appliance.

buildup.

PRODUCT COMPONENTS

The Klarstein Brooklyn BBQ features a modular design for easy assembly and versatile use. Familiarize yourself with the following components:

- **Lid:** Equipped with an integrated thermometer and adjustable ventilation flap.
- **Middle Section (Smoker/Grill Chamber):** The main cooking chamber with handles.
- **Base Section:** Houses the fire bowl and provides stability.
- **Fire Bowl:** For holding charcoal or wood. Features a tripod for standalone use.
- **Water Bowl:** Used for smoking and slow cooking to add moisture and flavor.
- **Grilling Grates (x2):** For direct grilling.
- **Smoking Rack with Hooks (x6):** For hanging items during smoking.



SPACE-SAVING SEGMENT CONSTRUCTION

Simple and
straightforward adaptation

STYLISH & STABLE

Three stackable,
powder-coated steel
segments - base,
stovepipe and lid

Image: A visual representation of all included components: the fire bowl, water bowl, two grilling grates, smoking rack with hooks, and the three main barrel sections.

ASSEMBLY INSTRUCTIONS

The Brooklyn BBQ is designed for straightforward assembly. Follow these steps:

1. **Prepare the Base:** Place the base section on a stable, level surface.
2. **Insert Fire Bowl:** Position the fire bowl inside the base section. Ensure it sits securely.
3. **Add Middle Section:** Carefully place the middle section (smoker/grill chamber) on top of the base

section. Align the edges for a stable fit.

4. **Place Grates/Water Bowl:** Depending on your intended use, place the water bowl or grilling grates inside the middle section.
5. **Attach Lid:** Place the lid on top of the assembled sections. Ensure the thermometer is facing forward for easy reading.

For fire bowl standalone use, simply use the fire bowl with its integrated tripod legs.



Image: The modular design of the Brooklyn BBQ, illustrating how the base, middle section, and lid stack together for assembly.

OPERATING INSTRUCTIONS

1. Grilling

1. Assemble the base and middle section. Place charcoal in the fire bowl.
2. Light the charcoal. Allow it to burn until covered with a light ash.
3. Place one or both grilling grates above the charcoal.
4. Place food on the grates and cook to desired doneness. Use the lid to control heat and prevent flare-

ups.

2. Smoking (Hot and Cold)

For smoking, the water bowl is essential to maintain moisture and regulate temperature.

1. Assemble all three sections (base, middle, lid).
2. Place charcoal in the fire bowl and light it.
3. Fill the water bowl with water, broth, or other liquids, and place it above the charcoal.
4. Add wood chips or chunks (soaked for hot smoking, dry for cold smoking) to the charcoal.
5. Place food on the grilling grates or hang it from the smoking rack hooks.
6. Close the lid and monitor the temperature using the integrated thermometer. Adjust ventilation flaps as needed.



MULTIFUNCTIONAL

Stylish 4-in-1 BBQ grilling keg for grilling, slow cooking and smoking or as a fire bowl

Image: The Brooklyn BBQ configured for smoking, showing the placement of the water bowl and smoking rack with

hanging hooks.

3. Slow Cooking

Slow cooking is similar to hot smoking but typically uses less wood and focuses on maintaining a consistent low temperature.

1. Follow steps 1-3 for smoking.
2. Maintain a consistent low temperature (e.g., 100-135°C / 225-275°F) by adjusting the charcoal amount and ventilation.
3. Cook food for extended periods until tender.

4. Fire Bowl

The fire bowl can be used independently for campfires or as a heat source.

1. Remove the middle section and lid.
2. Place the fire bowl directly on a heat-resistant surface using its tripod legs.
3. Add wood or charcoal and light it.
4. Ensure adequate clearance from combustibles.



SMOKE OVEN

perfect for hot or cold
smoking with a smoke room
of 46.5 x 30.7 cm (ØxH)

Image: The fire bowl component of the Brooklyn BBQ used as a standalone campfire, highlighting its tripod design.

Temperature Control

The integrated lid thermometer provides an approximate internal temperature. Adjust the ventilation flaps on the lid and the base to control airflow and thus the cooking temperature. More open flaps increase temperature, while more closed flaps decrease it.



CAMPFIRE

40.5 x 19.5 cm (ØxH)
large tripod fire bowl

Image: Close-up views of the sturdy handles, the integrated thermometer on the lid, and the adjustable ventilation system.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your Brooklyn BBQ.

- **After Each Use:** Allow the barbecue to cool completely. Remove all ashes from the fire bowl.
- **Grates and Water Bowl:** Clean grilling grates and the water bowl with warm, soapy water and a brush. Rinse thoroughly and dry.
- **Exterior:** Wipe down the exterior surfaces with a damp cloth. Avoid abrasive cleaners that could damage the powder coating.
- **Storage:** Store the barbecue in a dry, covered area when not in use to protect it from weather elements.

TROUBLESHOOTING

Here are solutions to common issues you might encounter:

- **Low Temperature:** Ensure sufficient charcoal is used. Check that ventilation flaps are adequately

open to allow airflow. Avoid overfilling the water bowl, which can absorb too much heat.

- **Excessive Smoke:** This is normal for smoking. If smoke is too dense and acrid, ensure proper ventilation. Use dry wood chips for cold smoking.
- **Food Not Cooking Evenly:** Ensure charcoal is evenly distributed. Rotate food on the grates if necessary.
- **Difficulty Lighting Charcoal:** Use a charcoal chimney starter for best results. Ensure charcoal is dry.

SPECIFICATIONS

Brand	KLARSTEIN
Model Name	GQ18-1200-mbxs
Fuel Type	Charcoal
Exterior Material	Alloy Steel
Color	Black
Item Weight	17 Kilograms
Components Included	Lid, Thermometer, 2 Grilling Grates, Water Bowl, Fire Bowl, Smoking Rack with 6 Hooks

SUPPORT AND WARRANTY

For detailed warranty information, technical support, or to download the complete user manual in PDF format, please refer to the official Klarstein website or the provided documentation.
A PDF version of the user manual is available[here](#).