

Relaxdays 10026547

Relaxdays Cast Iron Barrel Barbecue

Model: 10026547

INTRODUCTION

Thank you for choosing the Relaxdays Cast Iron Barrel Barbecue. This manual provides essential information for the safe assembly, operation, and maintenance of your new charcoal grill. Please read these instructions carefully before first use and retain them for future reference.

This robust cast iron barbecue is designed for outdoor use, offering an authentic grilling experience with its adjustable fire bowl and efficient ventilation system. Enjoy delicious grilled meals on your patio, in your garden, or during camping trips.

SAFETY INFORMATION

WARNING: Failure to follow these safety instructions may result in fire, injury, or property damage.

- **Outdoor Use Only:** Never use this barbecue indoors or in enclosed spaces. Carbon monoxide fumes can be deadly.
- **Stable Surface:** Always place the barbecue on a flat, stable, non-combustible surface away from flammable materials.
- **Keep Children and Pets Away:** Maintain a safe distance between the hot barbecue and children or pets.
- **Use Appropriate Fuel:** Only use charcoal or briquettes as fuel. Do not use gasoline, kerosene, or alcohol to light or relight charcoal.
- **Fire Safety:** Keep a fire extinguisher or a bucket of sand/water nearby. Never leave a lit barbecue unattended.
- **Hot Surfaces:** The barbecue surfaces become extremely hot during use. Use heat-resistant gloves and appropriate tools.
- **Ash Disposal:** Allow ashes to cool completely before disposing of them. Never dispose of hot ashes in combustible containers.
- **Ventilation:** Ensure proper airflow to the charcoal for efficient burning and to prevent excessive smoke buildup.
- **First Use Preparation:** Before the first use, it is recommended to burn charcoal in the barbecue several times to season the cast iron and remove any manufacturing residues.

PACKAGE CONTENTS

Please check that all components are present before assembly. If any parts are missing or damaged, contact customer support.

- 1x Cast Iron Barrel Barbecue (disassembled)
- 1x Assembly Hardware (screws, nuts, washers)
- 1x Fire Grate (for charcoal)
- 1x Cooking Grate



Image: The Relaxdays Cast Iron Barrel Barbecue with various foods like corn, sausage, and salmon cooking on the grill, demonstrating its use.

SETUP AND ASSEMBLY

Assembly is required for this product. Follow these steps carefully:

1. **Unpack Components:** Carefully remove all parts from the packaging and lay them out on a clean, flat surface. Verify against the package contents list.

2. **Assemble Base:** Attach the three legs to the bottom section of the barrel barbecue using the provided screws and nuts. Ensure they are securely fastened.
3. **Attach Fire Bowl:** Place the main cast iron fire bowl onto the assembled base. Secure it with the appropriate hardware.
4. **Install Fire Grate:** Position the fire grate inside the fire bowl. This grate holds the charcoal.
5. **Assemble Cooking Grate Supports:** Attach the supports for the cooking grate to the upper rim of the fire bowl. These supports allow for height adjustment.
6. **Place Cooking Grate:** Insert the cooking grate onto the supports. The grate features wooden handles for easy adjustment and removal.



Image: Three side-by-side images of the barbecue, illustrating the adjustable height feature of the cooking grate.



Image: A detailed view showing how the cooking grate can be adjusted to different heights and the air vent control on the lower section of the barbecue.

OPERATING INSTRUCTIONS

1. **Prepare Charcoal:** Place charcoal or briquettes on the fire grate inside the fire bowl. Do not overfill.
2. **Light Charcoal:** Use appropriate charcoal starters to ignite the charcoal. Never use flammable liquids like gasoline. Allow charcoal to ash over completely before cooking.
3. **Adjust Airflow:** The barbecue features an adjustable air vent in the lower section. Open the vent to increase airflow and heat, or close it to reduce airflow and lower the temperature.



Image: A close-up view illustrating the air vent mechanism and the internal charcoal grate, essential for controlling heat.

4. **Adjust Grill Height:** Use the wooden handles to adjust the cooking grate to your desired height. Higher positions provide less direct heat, while lower positions offer more intense heat for searing.
5. **Grilling:** Place food on the cooking grate. Monitor cooking progress and adjust heat and grate height as needed.
6. **Cool Down:** After cooking, close the air vent to extinguish the charcoal. Allow the barbecue to cool down completely before cleaning or moving.

MAINTENANCE

Proper maintenance ensures the longevity of your cast iron barbecue.

- **Cleaning:** After each use, once the barbecue has cooled, remove ashes. Clean the cooking grate with a grill brush. For the cast iron parts, avoid using water and detergents. Instead, wipe with a cloth and apply a thin layer of temperature-resistant oil to prevent rust.
- **Seasoning:** Cast iron benefits from seasoning. Periodically, after cleaning, apply a thin layer of cooking oil (e.g., vegetable oil) to all cast iron surfaces and heat the barbecue to a moderate temperature for about an hour. This creates a protective, non-stick layer.
- **Storage:** Store the barbecue in a dry, covered area when not in use to protect it from weather elements and prevent

rust.

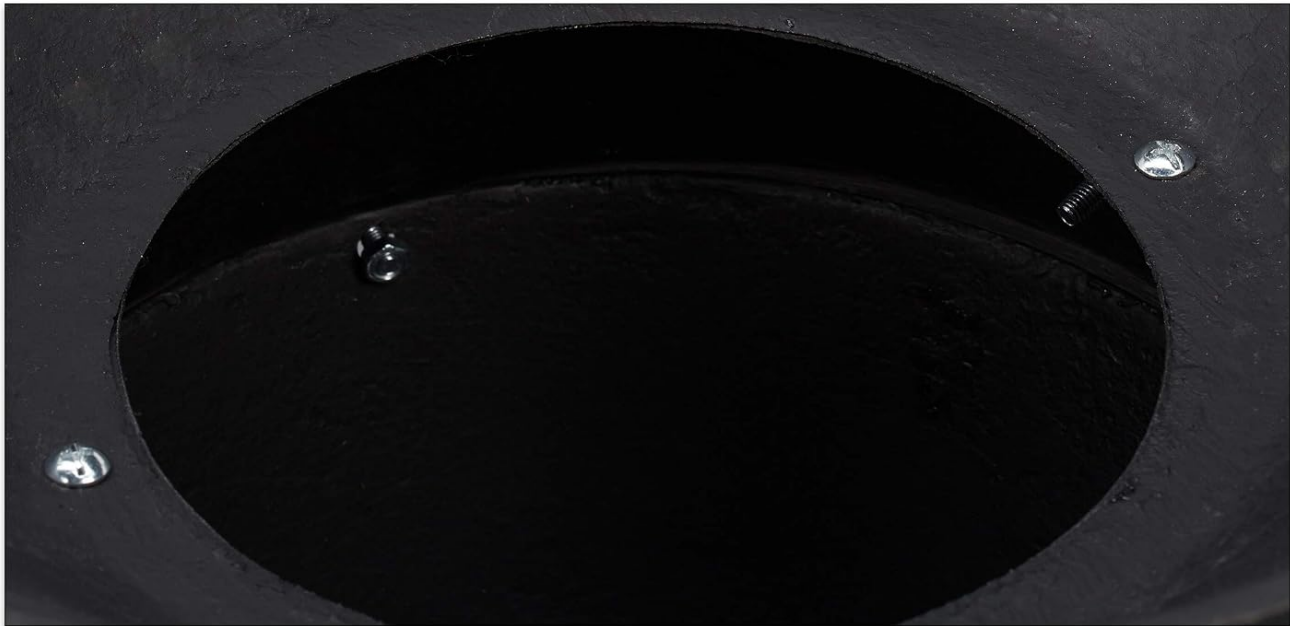


Image: A close-up showing the ergonomic wooden handle on the cooking grate and the robust texture of the cast iron material, highlighting the quality and design.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Charcoal not lighting or burning poorly	Insufficient airflow; damp charcoal; too much charcoal.	Ensure air vent is fully open. Use dry charcoal. Do not overfill the fire bowl. Use proper fire starters.
Food sticking to the grill	Grill not seasoned; grill not oiled before use; grill not hot enough.	Season the grill regularly. Lightly oil the cooking grate before placing food. Allow the grill to heat up sufficiently.

Problem	Possible Cause	Solution
Rust appearing on cast iron parts	Exposure to moisture; improper cleaning/storage.	Clean and oil cast iron parts after each use. Store in a dry, covered location. Remove rust with a wire brush and re-season.
Uneven heat distribution	Charcoal not evenly spread; wind interference.	Distribute charcoal evenly across the fire grate. Position the barbecue in a sheltered area if windy.

SPECIFICATIONS

Feature	Detail
Model Number	10026547
Overall Dimensions (H x W x D)	Approx. 40 x 45 x 36 cm
Cooking Grate Diameter	Approx. 35 cm
Cooking Surface Area	962 cm²
Weight	Approx. 5.4 kg
Material	90% Cast Iron, 10% Wood
Fuel Type	Charcoal
Special Features	Adjustable height cooking grate, integrated ventilation
Assembly Required	Yes
Recommended Use	Outdoor



Image: A visual representation of the barbecue with its key dimensions labeled: 40 cm height, 45 cm width, and 36 cm depth.

WARRANTY AND SUPPORT

Relaxdays products are manufactured to high-quality standards. For information regarding warranty coverage, please refer to the terms and conditions provided at the point of purchase or visit the official Relaxdays website.

If you encounter any issues or have questions about your product, please contact Relaxdays customer support. Have your model number (10026547) and purchase details ready for faster assistance.

You can find more information and contact details on the [Relaxdays Brand Store](#).

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

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