

## Tepro 1165R

# Tepro Toronto XXL Charcoal Barbecue Grill Cart - Instruction Manual

Model: 1165R

## 1. IMPORTANT SAFETY INFORMATION

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Read all instructions carefully before assembling and using this barbecue. Failure to follow these instructions could result in property damage, bodily injury, or death.

- **Outdoor Use Only:** This barbecue is designed for outdoor use only. Do not operate indoors or in enclosed areas.
- **Carbon Monoxide Hazard:** Burning charcoal produces carbon monoxide, which has no odor and can kill. Never burn charcoal inside homes, vehicles, tents, or other enclosed areas.
- **Hot Surfaces:** The barbecue will become very hot during use. Always use heat-resistant gloves or mitts when handling hot components. Keep children and pets away from the barbecue at all times.
- **Fire Safety:** Keep the barbecue at a safe distance from combustible materials such as wooden decks, fences, walls, and overhanging branches. Have a fire extinguisher or a bucket of sand/water readily available.
- **Stable Surface:** Always place the barbecue on a hard, level, non-combustible surface.
- **Proper Fuel:** Use only charcoal briquettes or lump charcoal as fuel. Do not use gasoline, kerosene, or alcohol to light or relight charcoal.
- **Ash Disposal:** Allow charcoal to cool completely before disposing of ash. Never dispose of hot ashes in combustible containers.
- **Ventilation:** Ensure adequate airflow around the barbecue for proper combustion and to prevent carbon monoxide buildup.

## 2. PRODUCT OVERVIEW

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The Tepro Toronto XXL Charcoal Barbecue Grill Cart (Model 1165R) is designed for outdoor grilling, offering a generous cooking surface and convenient features for an enjoyable barbecue experience.



**Figure 1:** The Tepro Toronto XXL Charcoal Barbecue Grill Cart with its lid open, showcasing the main cooking grates and warming rack. The side shelves and wheels are also visible.

### Key Features:

- Large cooking surface (approx. 71.5 x 46 cm)
- Integrated warming rack (approx. 67 x 24 cm)
- Adjustable charcoal tray with 6 height settings for precise temperature control
- Two chrome-plated cooking grates
- Convenient side shelves with utensil hooks
- Integrated bottle opener
- Ash collection tray for easy cleaning
- Wheels for portability

### 3. ASSEMBLY

This barbecue requires assembly. Please refer to the separate detailed assembly instructions included in the product packaging for step-by-step guidance. Ensure all parts are present and undamaged before beginning assembly. It is

recommended to have two people for assembly.

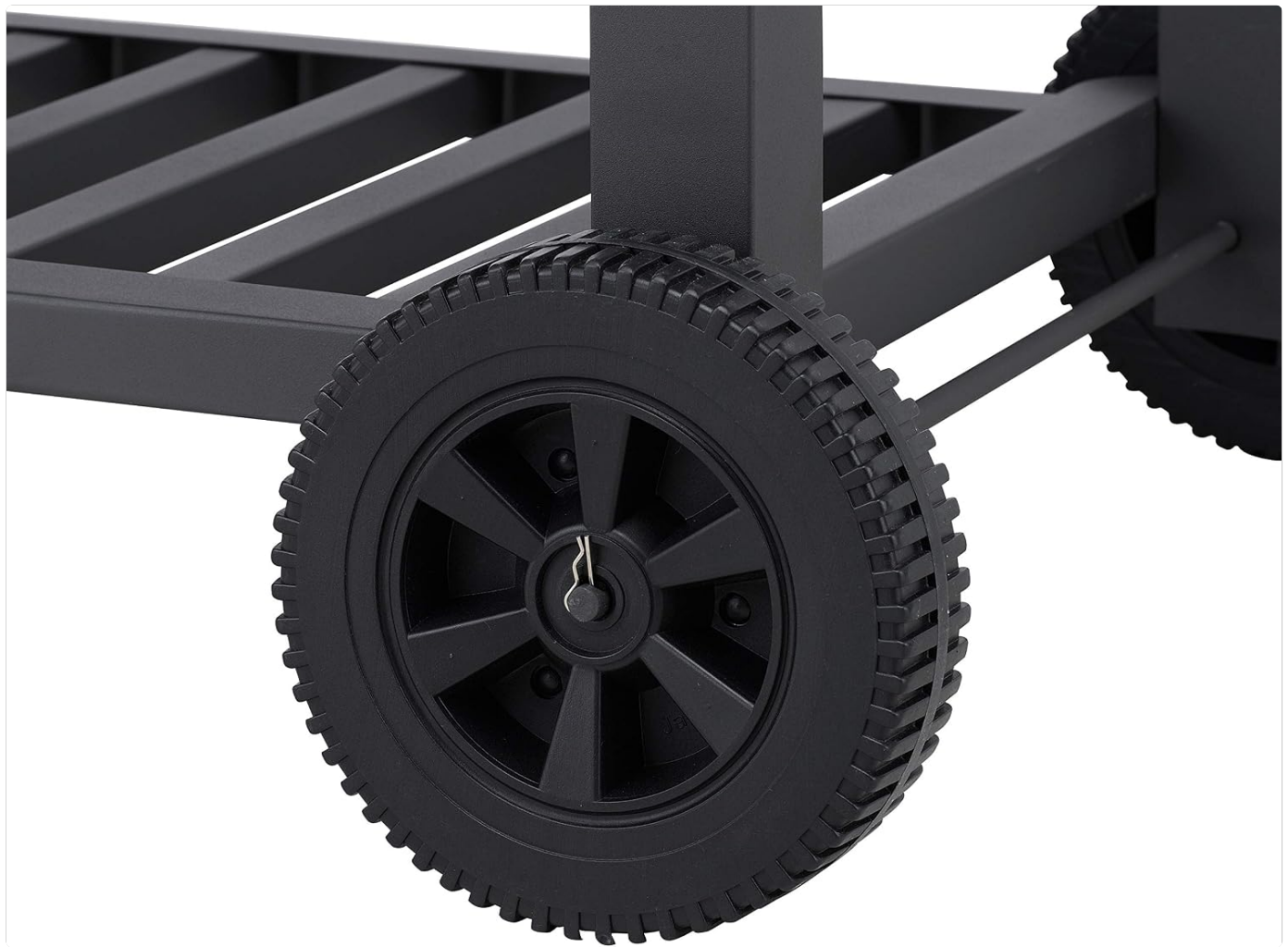


**Figure 2:** Detail of one of the robust wheels, indicating the barbecue's portability once assembled.

## 4. SETUP AND FIRST USE

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### 4.1 Placement

Choose a suitable outdoor location for your barbecue. It must be:

- On a firm, level, non-combustible surface.
- At least 3 meters (10 feet) away from any combustible materials (e.g., buildings, trees, fences).
- In an area with good ventilation, away from strong winds that could affect cooking or spread embers.

### 4.2 First Use / Seasoning

Before cooking food for the first time, it is recommended to season the barbecue to burn off any manufacturing residues and prepare the grates.

1. Add a small amount of charcoal to the charcoal tray.
2. Light the charcoal and allow it to burn for approximately 30-45 minutes with the lid closed.
3. Ensure the barbecue reaches a high temperature during this period.
4. Allow the barbecue to cool completely.
5. Clean the cooking grates with a grill brush.

Your barbecue is now ready for use.

## 5. OPERATING INSTRUCTIONS

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### 5.1 Adding Charcoal

Open the front access door to the charcoal tray. Distribute charcoal evenly across the tray. For optimal results, use a charcoal chimney starter to pre-light charcoal before adding it to the grill.



**Figure 3:** The front access door, designed for easy addition or adjustment of charcoal during grilling.

### 5.2 Lighting the Charcoal

Once charcoal is in the tray, use a charcoal starter fluid (follow fluid instructions) or a charcoal chimney starter to ignite. Allow charcoal to ash over (turn gray) before placing food on the grates. This typically takes 20-30 minutes.

### 5.3 Temperature Control

The Tepro Toronto XXL features a crank mechanism to adjust the height of the charcoal tray, offering 6 different levels for precise temperature control. Lowering the tray reduces heat intensity, while raising it increases heat.



**Figure 4:** The crank handle and numbered scale (1-6) for adjusting the charcoal tray height, allowing for fine-tuning of cooking temperature.

Additionally, the barbecue is equipped with adjustable air vents (one on the lid, one on the side) to regulate airflow. Opening the vents increases airflow and heat, while closing them reduces airflow and heat.



**Figure 5:** The chimney with its adjustable cap, used to control exhaust airflow and thus internal temperature.

## 5.4 Grilling Food

Once the charcoal is ready and the desired temperature is achieved, place food on the chrome-plated cooking grates. Use the warming rack for keeping cooked food warm or for indirect cooking at lower temperatures.



**Figure 6:** The barbecue in use, with various foods such as sausages, vegetables, and skewers grilling on the main grates.

### 5.5 Using Side Shelves and Accessories

The barbecue includes two side shelves for convenient placement of utensils, plates, or ingredients. Utensil hooks are provided on one shelf for hanging grilling tools.



**Figure 7:** A side shelf equipped with four hooks, ideal for keeping grilling tools within easy reach.

An integrated bottle opener is also present for added convenience.



**Figure 8:** The built-in bottle opener, a convenient feature located on the side of the grill.

## 6. MAINTENANCE

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### 6.1 Cleaning

- **Cooking Grates:** After each use, once the grates have cooled slightly but are still warm, clean them with a stiff wire brush. For stubborn residue, soak grates in warm, soapy water before scrubbing.
- **Ash Tray:** Regularly empty the ash collection tray. Ensure all ashes are completely cool before disposal. The tray slides out for easy access.



**Figure 9:** The pull-out ash collection tray located beneath the charcoal access door, designed for easy removal and disposal of cooled ashes.

- **Exterior Surfaces:** Wipe down exterior surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners that could damage the powder coating.

## 6.2 Storage

When not in use, especially during extended periods or adverse weather, store the barbecue in a dry, protected area. Using a weather-resistant grill cover is highly recommended to protect against rust and prolong the life of your barbecue.

## 7. TROUBLESHOOTING

- **Difficulty Lighting Charcoal:** Ensure charcoal is dry. Use sufficient starter fluid or a chimney starter. Check for adequate airflow.
- **Uneven Heat:** Distribute charcoal evenly across the tray. Adjust vents to control airflow. Ensure the lid is properly seated.
- **Excessive Smoke:** This is normal during the initial lighting phase. If it persists, ensure proper airflow and that no grease is dripping directly onto hot coals.
- **Rust Formation:** Rust can occur if the barbecue is exposed to moisture for extended periods. Keep the barbecue covered when not in use and store in a dry place. Clean any rust spots with a wire brush and apply high-temperature paint if necessary.

## 8. SPECIFICATIONS

| Feature                        | Specification                                 |
|--------------------------------|-----------------------------------------------|
| Model Number                   | 1165R                                         |
| Overall Dimensions (L x W x H) | 73 x 152 x 137 cm (28.7 x 59.8 x 53.9 inches) |

| Feature                         | Specification                                   |
|---------------------------------|-------------------------------------------------|
| Weight                          | 28 kg (61.7 lbs)                                |
| Main Cooking Surface            | Approx. 71.5 x 46 cm (28.1 x 18.1 inches)       |
| Warming Rack Surface            | Approx. 67 x 24 cm (26.4 x 9.4 inches)          |
| Cooking Grates                  | 2 chrome-plated grates, approx. 35 x 46 cm each |
| Working Height                  | Approx. 90 cm (35.4 inches)                     |
| Fuel Type                       | Charcoal                                        |
| Material (Structure/Handle)     | Stainless Steel                                 |
| Finish                          | Powder Coating (Anthracite/Silver)              |
| Charcoal Tray Adjustment Levels | 6                                               |
| Assembly Required               | Yes                                             |

## 9. WARRANTY AND SUPPORT

For warranty information, please refer to the documentation included with your product or visit the official Tepro website. If you require technical assistance, replacement parts, or have any questions not covered in this manual, please contact Tepro customer support. Contact details can typically be found on the manufacturer's website or in your purchase documentation.

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