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› IMOR V20 Charcoal and Wood Garden Barbecue with Refractory Bricks User Manual

Imor V20 (*080.091)

IMOR V20 Charcoal and Wood Garden Barbecue User Manual

Model: V20 (*080.091)

1. INTRODUCTION

Thank you for choosing the IMOR V20 Charcoal and Wood Garden Barbecue. This manual provides essential information for the safe assembly, operation, and maintenance of your barbecue. Please read these instructions carefully before use and retain them for future reference.

The IMOR V20 is a versatile garden barbecue designed for use with both charcoal and wood. It features refractory bricks for superior heat retention, a food-grade steel grill with three adjustable heights, and a robust structure with high-temperature resistant paint. Its design includes convenient features such as a side compartment, a bottom shelf for accessories, and chrome hooks for utensils.



Image 1.1: The IMOR V20 Barbecue with its side table extended, showcasing its overall design and features.

2. SAFETY INFORMATION

- **Outdoor Use Only:** This barbecue is designed for outdoor use only. Do not use indoors or in enclosed spaces.
- **Stable Surface:** Always place the barbecue on a firm, level, non-combustible surface.
- **Clearance:** Maintain a safe distance from combustible materials, structures, and vegetation.
- **Children and Pets:** Keep children and pets away from the barbecue at all times, especially when in use.
- **Fuel:** Use only charcoal or wood as fuel. Do not use gasoline, kerosene, or alcohol for lighting or re-lighting.
- **Fire Starters:** Use only approved fire starters. Allow fire starters to burn off completely before placing food on the grill.

- **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 disposal. Never dispose of hot ashes in combustible containers.
- **Supervision:** Never leave a lit barbecue unattended.

3. PACKAGE CONTENTS

Before assembly, ensure all components are present and undamaged. If any parts are missing or damaged, do not proceed with assembly and contact customer support.

- Barbecue main structure (firebox, legs)
- Refractory bricks
- Food-grade steel grill (58 x 46 cm)
- Side table/compartment
- Bottom shelf
- 2 Thermosetting wheels
- Chrome hooks
- Assembly hardware (screws, nuts, washers)
- User Manual

4. SETUP AND ASSEMBLY

Assembly is required for this barbecue. It is recommended that two people assemble the unit for ease and safety. Ensure you have adequate space and the necessary tools (e.g., screwdriver, wrench).

1. **Unpack Components:** Carefully remove all parts from the packaging. Check against the package contents list.
2. **Attach Legs:** Securely attach the four legs to the main firebox structure using the provided hardware. Ensure they are oriented correctly for stability.
3. **Install Wheels:** Attach the two thermosetting wheels to the designated legs. Ensure they are tightened sufficiently to prevent wobbling but allow for movement.
4. **Mount Bottom Shelf:** Fasten the bottom shelf between the legs, providing a stable storage area for accessories.
5. **Attach Side Table/Compartment:** Secure the side table/compartment to the main structure. This can be folded down when not in use.
6. **Place Refractory Bricks:** Carefully arrange the refractory bricks inside the firebox. These bricks are crucial for heat retention and protection of the barbecue structure.
7. **Insert Grill:** Place the food-grade steel grill into the firebox. Note the three height adjustment slots.
8. **Attach Chrome Hooks:** Secure the chrome hooks to the designated points for hanging utensils.



Image 4.1: Detail of the grill height adjustment mechanism and the foldable side table.

5. OPERATING INSTRUCTIONS

5.1 Fueling the Barbecue

- **Charcoal:** Place a layer of charcoal on the refractory bricks. Use an appropriate amount for your cooking needs.
- **Wood:** Small pieces of seasoned hardwood can be used. Place them on the refractory bricks.
- **Ignition:** Use an approved fire starter to ignite the charcoal or wood. Never use flammable liquids. Allow the fuel to burn until it's covered with a light ash (for charcoal) or until a bed of embers is established (for wood).

5.2 Cooking

- **Grill Height Adjustment:** The food-grade steel grill can be adjusted to three different heights. Use the handles to lift and reposition the grill into the desired slots. Higher positions are for slower cooking or keeping food warm, while lower positions provide more intense heat for searing.
- **Placement of Food:** Once the fuel is ready, place your food on the grill.
- **Monitoring:** Monitor your food closely to prevent burning. Adjust grill height as needed.



Image 5.1: A top-down view showing the refractory bricks lining the firebox and the food-grade steel grill in place.

6. MAINTENANCE

Regular cleaning and maintenance will extend the life of your IMOR V20 barbecue.

- **Cool Down:** Always allow the barbecue to cool completely before cleaning.
- **Ash Removal:** Once cooled, remove all ashes from the firebox. Dispose of ashes safely in a non-combustible container.
- **Grill Cleaning:** Clean the steel grill with a wire brush after each use. For stubborn residue, wash with warm soapy water and rinse thoroughly. Ensure it is completely dry before storage.
- **Refractory Bricks:** The refractory bricks are designed to withstand high temperatures. Brush off any loose ash or debris. Avoid using harsh chemicals or excessive water on the bricks.
- **Exterior Cleaning:** Wipe down the exterior surfaces with a damp cloth. The high-temperature resistant paint is durable, but avoid abrasive cleaners.
- **Storage:** Store the barbecue in a dry, covered area when not in use to protect it from weather elements. Consider using a barbecue cover.

7. TROUBLESHOOTING

- **Difficulty Lighting Fuel:** Ensure fuel is dry. Use sufficient fire starters. Provide adequate airflow to the fuel.
- **Uneven Heating:** Distribute charcoal or wood evenly across the refractory bricks. Adjust the grill height to manage heat intensity.
- **Smoke Production:** Some smoke is normal, especially with wood. Ensure proper airflow. Avoid using green or wet wood, which produces more smoke.
- **Barbecue Instability:** Check all assembly hardware to ensure it is tightened securely. Ensure the barbecue is on a level surface.

8. SPECIFICATIONS

Feature	Specification
Model Name	V20
Model Number	*080.091
Dimensions (L x W x H)	103 x 56 x 99 cm
Weight	35 kg
Grill Dimensions	58 x 46 cm
Fuel Type	Charcoal, Wood
Material	Alloy Steel, Refractory Bricks, Stainless Steel
Finish	Powder Coating (High-temperature resistant)
Special Features	Superior Heat Retention, 3 Grill Height Settings, Side Table, Wheels
Recommended Use	Outdoor
Assembly Required	Yes



Image 8.1: Diagram showing the key dimensions of the IMOR V20 Barbecue.

9. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the purchase documentation or contact your retailer. Keep your proof of purchase for any warranty claims.