

Amig BBQ Raphael

Amig Fireplus Charcoal Barbecue

MODEL: BBQ RAPHAEL - INSTRUCTION MANUAL

1. Introduction

Thank you for choosing the Amig Fireplus Charcoal Barbecue, Model BBQ Raphael. This manual provides essential information for the safe assembly, operation, and maintenance of your new barbecue. Please read all instructions carefully before use and retain this manual for future reference.



Image 1.1: The Amig Fireplus Charcoal Barbecue, Model BBQ Raphael, ready for use with food grilling.

2. Safety Information

WARNING: For outdoor use only. Do not use in an enclosed area. Carbon monoxide hazard.

- Always place the barbecue on a stable, level, non-combustible surface away from flammable materials.
- Keep children and pets away from the barbecue during use and while it is cooling down.
- Use appropriate tools and protective gloves when handling hot components.
- Never use gasoline, alcohol, or other highly volatile fluids to light or relight charcoal. Use only charcoal starter fluid compliant with EN 1860-3.
- Ensure charcoal is fully extinguished and cooled before cleaning or storing the barbecue.
- Do not move the barbecue when it is hot or in use.

3. Package Contents

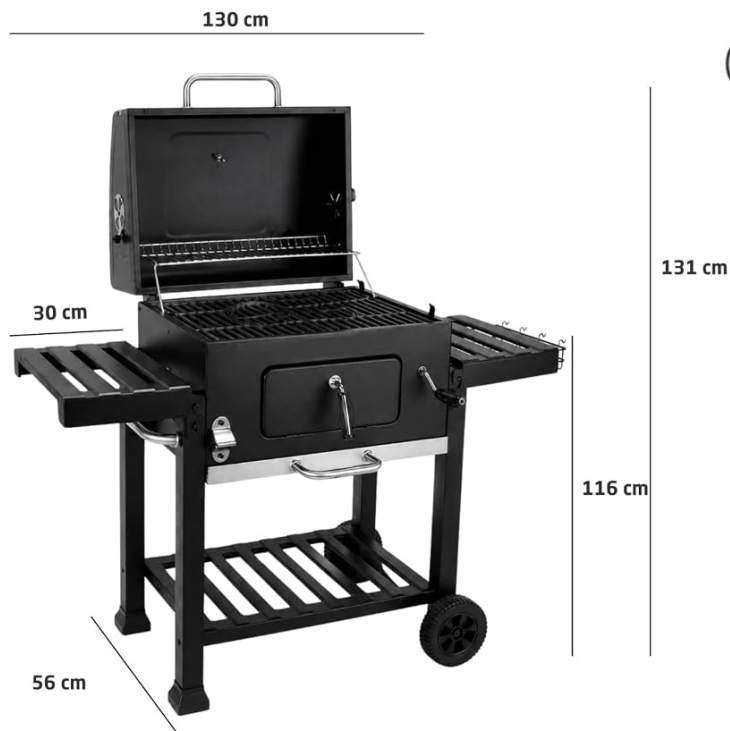
Please check that all components are present before assembly:

- Barbecue main body with lid
- Cooking grill (57 x 42 cm)
- Removable ash drawer
- Two folding side trays
- Bottom storage tray
- Wheels (2) and legs
- Ventilation system components
- Thermometer
- Assembly hardware and tools (if included)

4. Setup and Assembly

Assembly is required for this barbecue. Follow the detailed instructions provided in the separate assembly guide. Ensure all parts are securely fastened before use.

1. **Unpack Components:** Carefully remove all parts from the packaging and verify against the package contents list.
2. **Attach Legs and Wheels:** Securely attach the legs to the main body. Install the transport wheels as per the assembly guide.
3. **Install Side Trays and Bottom Shelf:** Mount the two folding side trays and the bottom storage tray to the barbecue frame.
4. **Insert Ash Drawer and Grill:** Place the removable ash drawer into its designated slot. Position the cooking grill and any warming racks.
5. **Final Checks:** Ensure all screws and bolts are tightened. The barbecue should be stable and level.



SPACIOUS AND HIGH-CAPACITY DESIGN

It has a significantly large cooking surface. This makes it an ideal choice for cooking for large groups.



Image 4.1: Dimensional overview of the Amig Fireplus Charcoal Barbecue, Model BBQ Raphael.

RAPHAEL CHARCOAL BARBECUE

amig®

- Made of durable steel
- It includes a removable drawer for the ash
- Barbecue dimensions: 116.5 x 131 x 56 cm
- Cooking surface: 57 x 42 cm
- Serves 4-8 people



Image 4.2: Key features of the BBQ Raphael, including durable steel construction, removable ash drawer, and transport wheels.

5. Operating Instructions

This charcoal barbecue is designed for efficient and controlled grilling.

1. **Charcoal Placement:** Open the front door to easily access the charcoal chamber. Place charcoal briquettes or lump charcoal on the charcoal grate.
2. **Lighting the Charcoal:** Use a charcoal chimney starter or approved charcoal starter fluid. Allow the charcoal to ash over before spreading it evenly.
3. **Temperature Control:** The integrated lid helps retain and control heat. Use the ventilation system (air vents and chimney) to adjust airflow, which regulates the cooking temperature. Monitor the temperature with the built-in thermometer.
4. **Cooking:** Place food on the 57 x 42 cm steel grill. The large cooking surface allows for cooking multiple items simultaneously. The top rack can be used for warming or indirect cooking.
5. **Side Trays:** Utilize the folding side trays for holding plates, utensils, and ingredients. The bottom tray provides additional storage.

PRACTICAL AND WITH GREAT CAPACITY



Parrilla XXL:
Large cooking surface

Integrated lid:
It retains and controls heat for more even cooking

Ash tray:
Removable ash collection tray

Bottom shelf:
Bottom storage for storing charcoal, lighter



Image 5.1: The BBQ Raphael highlighting its integrated lid for heat control, removable ash tray, and convenient bottom storage shelf.

XXL DESIGN AND FUNCTIONAL



- **Large capacity:** Ideal size for group meals. Spacious grill with a top rack for cooking, keeping warm, and preparing multiple foods at once
- **Support space:** Practical side trays for placing utensils, plates or ingredients during the barbecue
- **Transport:** It incorporates wheels and a side handle for easy movement around the garden or terrace



Image 5.2: The BBQ Raphael's XXL design, showcasing its large cooking capacity, practical side trays, and transport wheels for easy movement.

6. Maintenance

Proper maintenance ensures the longevity and performance of your barbecue.

- **Extinguishing and Cooling:** Allow coals to die down naturally. Do not use water to extinguish charcoal, as thermal shock can damage the steel components. Ensure the barbecue is completely cool before handling.
- **Ash Removal:** Once cooled, remove all ashes from the bottom ash drawer. Regular ash removal prevents moisture absorption and rust formation.
- **Grill Cleaning:** While the grill is still slightly warm (not hot), brush it with a wire brush to remove food residue. For stubborn grime, wash with warm water and dish soap, then dry immediately to prevent rust.
- **Exterior Cleaning:** Wipe exterior surfaces with a damp cloth. Avoid abrasive cleaners.
- **Storage:** Store the barbecue in a dry place to prevent rust. Consider using a barbecue cover for added protection.

CLEANING AND MAINTENANCE

- **Extinguishing and cooling:** Let the coals die down on their own and wait until the barbecue is completely cool before handling it. Do not use water to extinguish the charcoal, as the thermal shock can damage the steel
- **Ash removal:** Remove all ashes from the bottom tray. Ash absorbs moisture from the air and, if left inside, will accelerate rust formation on the bottom of the barbecue
- **Cleaning the grill:** While the grill is still slightly warm (not hot), brush it with a wire brush to remove food residue. If it is very dirty, wash it with warm water and dish soap, and dry it immediately



Image 6.1: Cleaning the grill with a wire brush to remove food residue.

7. Troubleshooting

Here are solutions to common issues you might encounter:

Issue	Possible Cause	Solution
Charcoal not lighting easily	Insufficient airflow; damp charcoal; incorrect starter fluid.	Ensure vents are open. Use dry charcoal. Use proper charcoal starter fluid or a chimney starter.
Temperature too low/high	Vents not adjusted correctly; too much/too little charcoal.	Adjust top and bottom vents to control airflow. More airflow increases temperature, less decreases it. Adjust charcoal quantity.
Food sticking to grill	Grill not preheated; grill not cleaned or oiled.	Preheat grill thoroughly. Clean grill before use. Lightly oil the grill grates before placing food.

Issue	Possible Cause	Solution
Excessive smoke	Grease flare-ups; damp charcoal; food drippings.	Trim excess fat from meat. Ensure charcoal is dry. Use indirect heat for fatty foods or a drip pan.

8. Specifications

Feature	Detail
Brand	Amig
Model Name	Mod. Raphael (BBQ Raphael)
Product Dimensions (D x W x H)	56D x 130W x 131H centimetres
Cooking Surface Area	2394 Square Centimetres (approx. 57 x 42 cm)
Fuel Type	Charcoal
Material Type	Alloy Steel (Powder Coated Finish)
Item Weight	30.87 Kilograms
Special Features	Portable (with wheels), Side Trays, Ventilation System, Ashtray
Assembly Required	Yes
Indoor/Outdoor Usage	Outdoor

9. Warranty and Support

For warranty information or technical support, please refer to the documentation included with your purchase or contact Amig customer service directly. Keep your proof of purchase for any warranty claims. Amig is committed to providing quality products and support. For further assistance, visit the official Amig website or contact their customer service department.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

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.

Submit question