

Imor 080545 Ronda V20

Imor Ronda V20 Charcoal Barbecue Instruction Manual

Model: 080545 Ronda V20

1. INTRODUCTION

Thank you for choosing the Imor Ronda V20 Charcoal Barbecue. This manual provides essential information for the safe assembly, operation, and maintenance of your new barbecue. Please read these instructions carefully before using the product to ensure proper function and to prevent injury or damage. Keep this manual for future reference.

The Ronda V20 is a versatile charcoal barbecue designed for outdoor cooking, offering both grilling and smoking capabilities. It features an adjustable fire tray, multiple draft controllers, and a warming rack to enhance your cooking experience.

2. SAFETY INFORMATION

WARNING: Failure to follow these safety instructions could result in fire, explosion, or burn hazard, which could cause property damage, personal injury, or death.

- **Outdoor Use Only:** This barbecue is designed for outdoor use only. Do not operate indoors or in enclosed spaces.
- **Clearance:** Maintain a minimum distance of 1 meter (3 feet) from combustible materials (e.g., wooden decks, fences, walls, trees, bushes).
- **Stable Surface:** Always place the barbecue on a hard, level, non-combustible surface.
- **Children and Pets:** Keep children and pets away from the barbecue at all times, especially during operation.
- **Fuel:** Use only charcoal briquettes or lump charcoal as fuel. Do not use gasoline, kerosene, or alcohol for lighting or re-lighting.
- **Lighting:** Use charcoal starters specifically designed for barbecues. Never add lighter fluid to hot or warm coals.

- **Hot Surfaces:** The barbecue surfaces will become extremely hot during use. Use heat-resistant gloves and appropriate tools.
- **Ash Disposal:** Allow coals to cool completely before disposing of ash. Ash can remain hot for several hours.
- **Ventilation:** Ensure adequate ventilation when operating the barbecue to prevent carbon monoxide buildup.
- **Fire Extinguisher:** Have a fire extinguisher or a bucket of sand readily available in case of a grease fire.

3. PACKAGE CONTENTS

Before assembly, ensure all parts are present and undamaged. If any parts are missing or damaged, do not attempt to assemble the barbecue. Contact customer support for assistance.

- Barbecue main body (lid, firebox, cart frame)
- 2 x Grilling Grates (36.41 cm each)
- 1 x Warming Rack (69.4 x 30.5 cm)
- 1 x Adjustable Fire Tray mechanism
- 3 x Draft Controllers
- 1 x Side Shelf
- 1 x Bottom Shelf
- 1 x Grease Collection Tray
- 1 x Bottle Opener
- Wheels and hardware for assembly

4. ASSEMBLY INSTRUCTIONS

Assembly typically requires two people and basic tools (e.g., screwdriver, wrench). Follow the steps below. Refer to the product image for visual guidance.



Figure 1: Fully assembled Imor Ronda V20 Charcoal Barbecue. This image shows the complete unit with its lid, side shelf, and wheels, providing a visual reference for the final assembly.

1. **Unpack Components:** Carefully remove all parts from the packaging and lay them out on a clean, flat surface. Verify all parts are present against the package contents list.
2. **Assemble Cart Frame:** Attach the legs to the main cart frame using the provided hardware. Ensure all connections are secure.
3. **Attach Wheels:** Secure the wheels to the bottom of the cart legs. Ensure locking wheels are placed as desired for stability.
4. **Install Bottom Shelf:** Mount the bottom storage shelf to the cart frame.
5. **Attach Firebox:** Carefully place and secure the main firebox unit onto the assembled cart frame.
6. **Install Side Shelf and Handle:** Attach the side shelf to the designated mounting points on the firebox. Secure the main handle to the opposite side.
7. **Insert Fire Tray and Grates:** Place the adjustable fire tray mechanism inside the firebox. Position the two grilling grates and the warming rack in their respective slots.
8. **Attach Draft Controllers:** Install the three draft controllers to the firebox and lid as indicated in the diagrams (refer to product diagrams if available, otherwise general placement).
9. **Install Grease Tray and Bottle Opener:** Slide the grease collection tray into its designated slot at the bottom of the firebox. Attach the bottle opener to the side shelf or other designated location.

10. **Final Check:** Ensure all screws and bolts are tightened, and the barbecue is stable.

5. OPERATING INSTRUCTIONS

5.1. Before First Use

Before cooking food, it is recommended to "season" your barbecue. Light a small amount of charcoal and let it burn for about 30-60 minutes with the lid closed and vents open. This will burn off any manufacturing residues and prepare the surfaces for cooking.

5.2. Lighting the Charcoal

1. Open the barbecue lid and ensure all draft controllers are fully open.
2. Adjust the fire tray to its lowest position for easier charcoal loading.
3. Place charcoal briquettes or lump charcoal onto the fire tray. Do not overfill.
4. Use a charcoal chimney starter or approved charcoal lighter fluid (applied to cold coals only) to ignite the charcoal.
5. Allow the charcoal to burn until it is covered with a light gray ash (approximately 15-20 minutes).

5.3. Temperature Control (Grilling)

The Ronda V20 features an adjustable fire tray and three draft controllers for precise temperature management.

- **Fire Tray Adjustment:** Use the crank handle on the side of the barbecue to raise or lower the charcoal tray. Raising the tray brings the coals closer to the cooking grates for higher heat, while lowering it reduces heat.
- **Draft Controllers:**
 - **Open Vents:** More oxygen feeds the fire, increasing temperature.
 - **Closed Vents:** Less oxygen restricts the fire, decreasing temperature.
 - Adjust the three controllers (typically one on the lid, two on the firebox) to fine-tune airflow.
- **Lid Thermometer:** Monitor the internal temperature using the thermometer integrated into the lid.

5.4. Smoking Function

The Ronda V20 is capable of smoking foods. To use the smoking function:

1. Prepare your charcoal as usual, but aim for a lower, more consistent temperature (e.g., 100-120°C / 225-250°F).
2. Place wood chips or chunks (soaked in water for 30 minutes, if desired) directly onto the hot coals or in a smoker box on the grates.
3. Close the lid and adjust the draft controllers to maintain the desired low temperature. Restrict airflow to produce more smoke.
4. Monitor the temperature and smoke output throughout the smoking process.

5.5. Using the Warming Rack

The warming rack is ideal for keeping cooked food warm, toasting buns, or slow-cooking delicate items away from direct heat. Place items on the upper warming rack while the main grilling grates are in use.

6. MAINTENANCE AND CLEANING

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

- **After Each Use:**

- Allow the barbecue to cool completely.
- Scrape food residue from the grilling grates using a grill brush.
- Empty the ash from the firebox and grease from the collection tray. Dispose of ash safely.

- **Periodic Cleaning:**

- Wash grilling grates and warming rack with warm, soapy water. Rinse thoroughly and dry.
- Wipe down interior and exterior surfaces with a damp cloth. Avoid abrasive cleaners.
- Check all fasteners and tighten if necessary.

- **Storage:** Store the barbecue in a dry, protected area when not in use. A barbecue cover is recommended to protect it from the elements.

7. TROUBLESHOOTING

- **Difficulty Lighting Charcoal:** Ensure charcoal is dry. Use sufficient starter fluid or a chimney starter. Ensure draft controllers are fully open.
- **Uneven Heat:** Distribute charcoal evenly across the fire tray. Adjust draft controllers to balance airflow.
- **Temperature Too High/Low:** Adjust the height of the fire tray (higher for more heat, lower for less). Open or close draft controllers to regulate airflow.
- **Excessive Smoke (undesired):** Ensure proper airflow by opening vents. If using wood chips, reduce the quantity.

8. SPECIFICATIONS

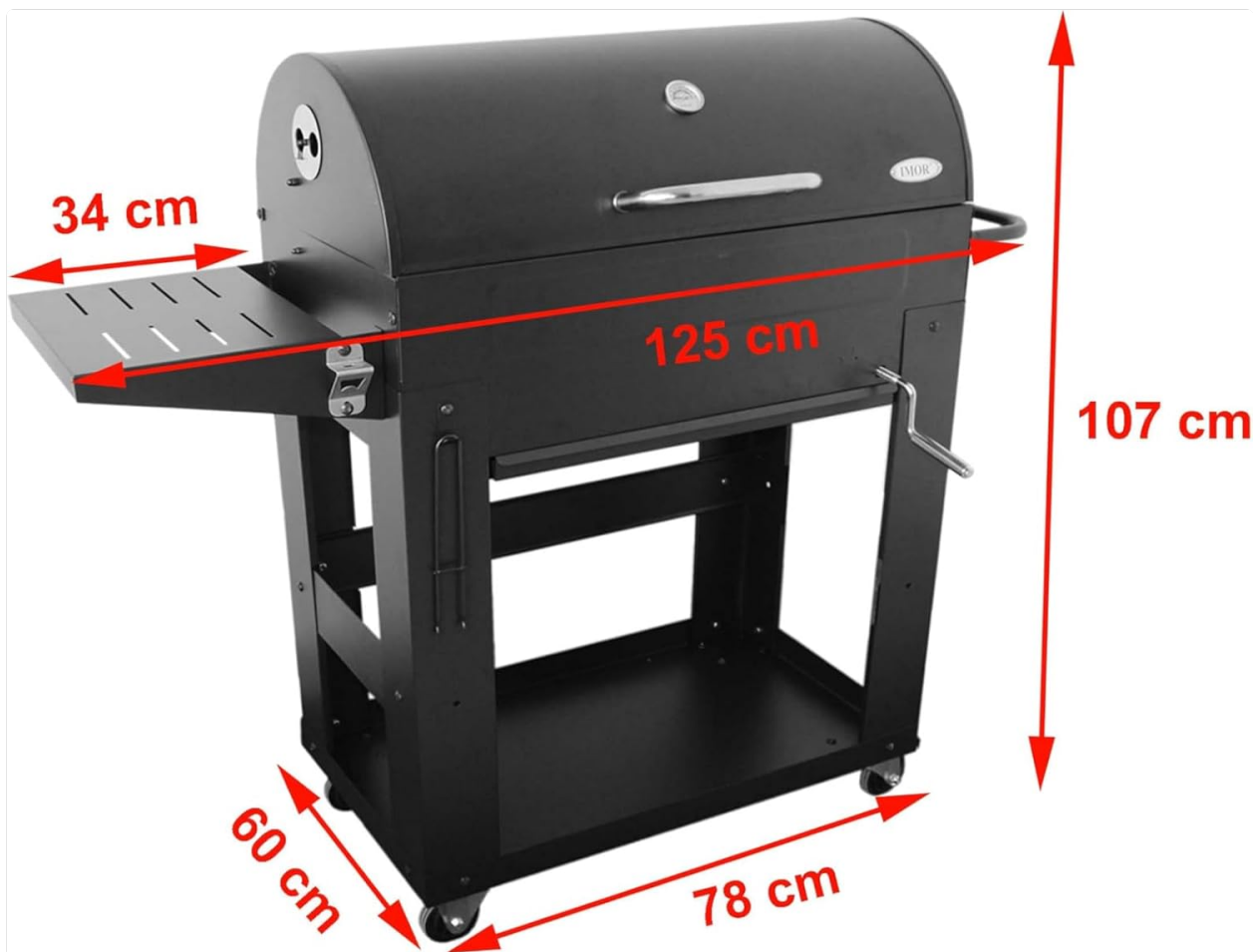


Figure 2: Imor Ronda V20 Charcoal Barbecue with key dimensions. This image illustrates the overall size of the barbecue, including its height, width, and depth, which is useful for planning placement.

Model	080545 Ronda V20
Fuel Type	Charcoal
Product Weight	40 kg (as per product description) / 120 kg (as per specifications) <i>-Note: There is a discrepancy in the provided data. Please verify with manufacturer.</i>
Overall Dimensions (Approximate, L x W x H)	125 cm x 60 cm x 107 cm (Refer to Figure 2)
Main Grilling Grate Dimensions	2 units, each 36.41 cm
Warming Rack Dimensions	69.4 x 30.5 cm
Features	Adjustable fire tray, 3 draft controllers, integrated thermometer, side shelf, bottom shelf, grease tray, bottle opener.

Note on Weight Discrepancy: The product description states 40 kg, while the specifications list 120 kg. Please confirm the correct weight with the manufacturer or retailer.

9. WARRANTY AND SUPPORT

For warranty information, please refer to the documentation provided at the time of purchase or contact your retailer. Imor products are designed for durability and performance. If you encounter any issues or require

technical assistance, please contact the retailer where you purchased the Imor Ronda V20 barbecue or visit the official Imor website for support resources.

Please have your model number (080545 Ronda V20) and proof of purchase ready when contacting support.