

Livoo DOC332

Livoo DOC332 Charcoal Barrel Barbecue Instruction Manual

INTRODUCTION

Thank you for choosing the Livoo DOC332 Charcoal Barrel Barbecue. This manual provides essential information for the safe assembly, operation, maintenance, and troubleshooting of your new barbecue. Please read these instructions carefully before first use and retain them for future reference.

SAFETY INSTRUCTIONS

- **Outdoor Use Only:** This barbecue is designed for outdoor use in a well-ventilated area. Never use it 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 or cooling down.
- **Fuel:** Use only charcoal as fuel. Do not use gasoline, kerosene, or alcohol for lighting or re-lighting.
- **Never Leave Unattended:** Do not leave a lit barbecue unattended.
- **Handling Hot Surfaces:** Use heat-resistant gloves when handling hot components.
- **Ash Disposal:** Ensure all ashes are completely cool before disposing of them.
- **Assembly:** Ensure all parts are correctly assembled and tightened before use.

PACKAGE CONTENTS

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

- Main Barrel Body with Lid and Integrated Thermometer
- Cooking Grate (Chrome-plated steel)
- Warming Rack

- Charcoal Grate
- Legs and Support Frame
- Wheels (2)
- Transport Handle
- Folding Side Shelves (2)
- Bottom Storage Shelf
- Removable Ash Collector
- Assembly Hardware (screws, nuts, washers)
- Instruction Manual



Image: Front view of the Livoo DOC332 Charcoal Barrel Barbecue with the lid open, illustrating the main components.

ASSEMBLY AND SETUP

Assembly typically requires two people. Follow the steps below, referring to the diagrams in the included manual for detailed illustrations.

1. **Attach Legs and Wheels:** Securely fasten the legs to the main barrel body using the provided hardware. Attach the two cranted wheels to the designated leg assembly.
2. **Install Bottom Storage Shelf:** Mount the metal bottom storage shelf to the leg frame.
3. **Attach Side Shelves and Handle:** Fasten the folding side shelves to the sides of the barrel. Attach the transport handle to the opposite side.
4. **Insert Charcoal Grate and Ash Collector:** Place the charcoal grate inside the barrel. Slide the removable ash collector into its position beneath the charcoal grate.
5. **Place Cooking Grates and Warming Rack:** Position the main chrome-plated cooking grate and the warming rack inside the barrel.
6. **Lid Assembly:** Ensure the lid with the integrated thermometer and ventilation valves is properly hinged and secured to the main barrel body.
7. **Final Check:** Verify that all screws are tightened and the barbecue is stable before first use.



Image: Side view of the assembled Livoo DOC332 Charcoal Barrel Barbecue, showing the wheels for mobility.

OPERATING INSTRUCTIONS

1. Fueling the Barbecue

- Open the lid and remove the cooking grates.
- Place charcoal briquettes or lump charcoal onto the charcoal grate. Do not overfill.
- Replace the cooking grates.

2. Lighting the Charcoal

- Use appropriate charcoal starters (e.g., solid firelighters or a chimney starter).

- Never use flammable liquids like gasoline to light charcoal.
- Allow the charcoal to burn until it is covered with a light gray ash, indicating it is ready for cooking. This usually takes 15-20 minutes.

3. Temperature Control

- The Livoo DOC332 features an integrated thermometer in the lid to monitor internal temperature.
- Adjust the two ventilation valves on the lid to control airflow. More open valves increase airflow and temperature; closing them reduces airflow and temperature.
- For direct grilling, keep the lid open. For indirect cooking or smoking, close the lid and use the vents to regulate heat.

4. Cooking

- Place food directly on the main cooking grate for grilling.
- Use the warming rack to keep cooked food warm or to gently cook delicate items away from direct heat.
- Turn food regularly to ensure even cooking.



Image: The Livoo DOC332 Charcoal Barrel Barbecue in an outdoor setting, demonstrating its use for grilling various foods.

CLEANING AND MAINTENANCE

Regular cleaning and maintenance will extend the life of your barbecue and ensure optimal performance.

1. After Each Use

- **Cool Down:** Allow the barbecue to cool completely before cleaning.
- **Ash Disposal:** Once cool, remove the ash collector and dispose of ashes safely.
- **Grates:** Scrape off any food residue from the cooking grates using a grill brush. For stubborn residue, wash with warm, soapy water and rinse thoroughly.

2. Periodic Cleaning

- **Exterior:** Wipe down the exterior surfaces with a damp cloth. For tougher stains, use a mild detergent.
- **Internal Components:** Periodically clean the inside of the barrel and lid to remove grease and carbon buildup.
- **Rust Prevention:** The barbecue features an epoxy-treated steel structure. To prevent rust, especially after cleaning, ensure all parts are dry. Consider applying a thin layer of cooking oil to the chrome-plated grates before storage.



Image: Top-down view of the Livoo DOC332 Charcoal Barrel Barbecue, highlighting the cooking surface and warming rack for cleaning.

STORAGE

When not in use, especially during off-season or prolonged periods, store your Livoo DOC332 barbecue in a dry, covered area to protect it from the elements. The folding side shelves and bottom shelf provide convenient storage for accessories.

TROUBLESHOOTING

- **Uneven Heat:** Ensure charcoal is evenly distributed. Adjust ventilation valves to balance airflow.
- **Difficulty Lighting Charcoal:** Use sufficient fire starters. Ensure charcoal is dry. Check for adequate airflow to the charcoal.
- **Rust Spots:** Rust can occur if the barbecue is exposed to moisture for extended periods. Clean rust spots with a wire brush and apply high-temperature paint if necessary. Ensure the barbecue is dry before storage.
- **Lid Thermometer Inaccurate:** Ensure the thermometer is securely fastened. If issues persist, it may require calibration or replacement.

SPECIFICATIONS

Feature	Specification
Model Number	DOC332
Dimensions (L x W x H)	68 x 95 x 100 cm
Weight	15.56 kg
Cooking Surface	54.5 x 35 cm
Warming Rack Dimensions	53.5 x 18 cm
Material	Alloy Steel (structure), Chrome-plated Steel (grill)
Fuel Type	Charcoal
Special Features	Integrated thermometer, 4 ventilation valves, 2 cranted wheels, transport handle, 2 folding side shelves, bottom storage shelf, removable ash collector



Barbecue à charbon baril

Offrez à vos grillades une cuisson parfaite avec le barbecue à charbon baril : une grande surface de cuisson, un couvercle avec thermomètre, et un design mobile et pratique pour des moments savoureux en toute simplicité.



CONFORT: Idéal pour cuire de manière uniforme les aliments grâce au couvercle avec thermomètre et aux 4 valves d'aérations

PRATIQUE: Structure en acier avec roues crantées et poignée de transport pour une mobilité sans effort, plus tablettes repliables et plateau inférieur en métal pour un rangement pratique



2 roues crantées



Hauteur de cuisson

Ses + :

- Surface de cuisson de 56 x 35,5 cm
- Grille en acier chromé
- Structure en acier traité époxy avec 2 valves d'aération
- Hauteur de cuisson 74 cm

Image: Visual representation of the Livoo DOC332 Barbecue highlighting key features and dimensions.

WARRANTY AND SUPPORT

The Livoo DOC332 Charcoal Barrel Barbecue comes with a **2-year manufacturer's warranty**. This warranty covers defects in materials and workmanship under normal use. It does not cover damage resulting from misuse, neglect, accidents, alterations, or normal wear and tear.

For warranty claims, technical support, or to inquire about replacement parts, please contact your retailer or the Livoo customer service department. Please have your proof of purchase and the product model number (DOC332) available when contacting support.

For further assistance, please visit the official Livoo website or refer to the contact information provided with your purchase.