

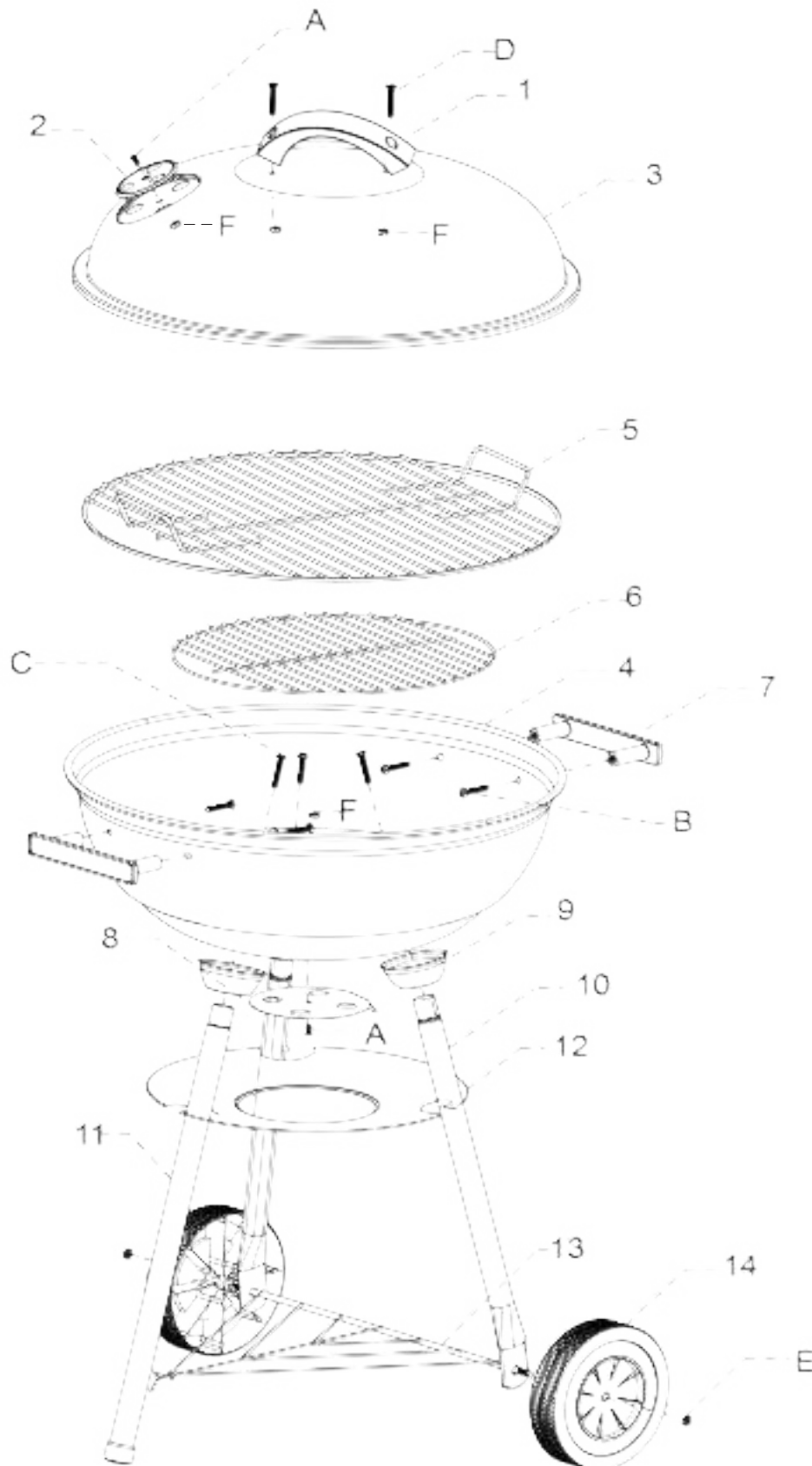
Classic Kettle BBQ

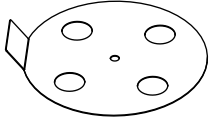
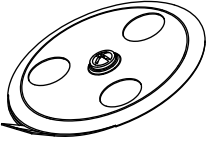
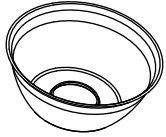
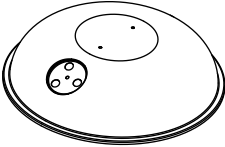
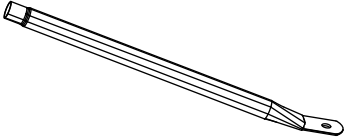
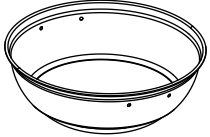
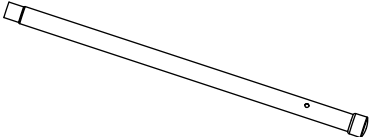
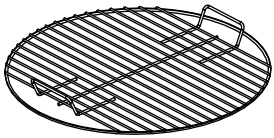
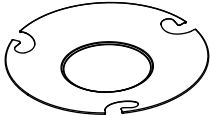
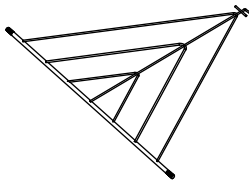
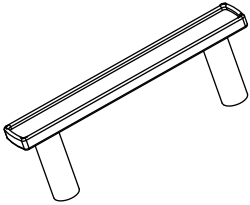
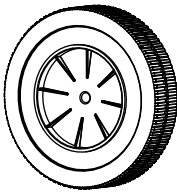
KCT

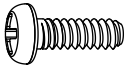
POC134

Imported by:

KCT Direct
Glebe Farm,
Old London Road,
Copdock, Ipswich,
Suffolk, IP83JN,
United Kingdom



1		1pc	8		1pc
2		1pc	9		3pcs
3		1pc	10		2pcs
4		1pc	11		1pc
5		1pc	12		1pc
6		1pc	13		1pc
7		2pcs	14		2pcs

A.	M5x8		2PCS	E.	M6		2PCS
B.	M6x12		4PCS	F.	M5		4PCS
C.	M6x18		3PCS	G.	M6 Washer	 	7PCS
D.	M5x12		2PCS				

Attention:
It is pre-assembled on body handles and legs



Fire Safety

BBQ A V.1

KCT

User instructions – please keep for future reference.

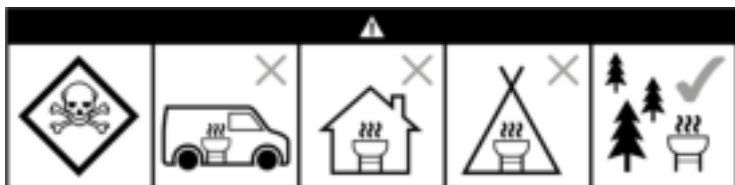
Please take note of all safety warnings before use. This product is for domestic use ONLY and should not be used commercially.



DANGER!

Direct danger to life and risk of injury!

DANGER of carbon monoxide poisoning – **NEVER** light this product or let it smoulder or cool down in confined spaces.



WARNING!

DO NOT use petrol, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting. **ONLY** use fire-lighters that comply to EN:1860-3.



CAUTION!

Possible risk of injury!

Ensure that the product is positioned away from flammable items. **DO NOT** handle or move the unit whilst alight as it will become hot.

Hot embers may become airborne during use.



WARNING!

Probable danger to life and risk of injury!

This product is intended for **OUTDOOR USE ONLY**. **NEVER** leave a burning fire unattended. **DO NOT** overload the unit with fuel.

DO NOT use this product on decking or any other flammable surfaces such as dry grass, wood chips, leaves or decorative bark.

DO NOT use this product in a tent, caravan, car, cellar, loft or on a boat.

DO NOT use under any awnings, parasols or gazebos.

Keep children and pets at a safe distance from the unit when in use. Do not leave unattended when hot.

Cooking Guidelines

- Arrange food in a single layer on the cooking grill, leaving space between each piece to ensure even heat circulation.
- Close the lid and cook as needed.
- Use a meat thermometer to confirm that food is fully cooked before removing it from the BBQ. Undercooked meat can cause foodborne illness.
- Once cooking is complete, close the lid and air vents to extinguish the charcoal by starving it of oxygen. Allow the BBQ to cool completely before removing the charcoal grill and sweeping away the ash.

Food Safety Information

- Wash hands thoroughly before and after handling uncooked meat and before eating.
- Keep raw meat separate from cooked meat and other foods to avoid cross-contamination.
- Ensure all grill surfaces and utensils are clean and free of old food residues before cooking.
- DO NOT** use the same utensils for raw and cooked foods.
- Always ensure meat is cooked thoroughly. Check that meat juices are clear and free of pink or red coloration before eating.
- To reduce the risk of undercooked meat, cut open pieces to check that they are cooked through.
- Pre-cooking large pieces of meat and joints is recommended before finishing them on the BBQ.
- After cooking, clean all cooking surfaces, grills, and utensils thoroughly.
- Only begin cooking when charcoal has a coating of ash to ensure safe grilling conditions.

Extinguishing the BBQ

- Stop adding fuel and allow the fire to die naturally, you can quicken the process by closing the lid and any air vents to cut off oxygen supply.

CAUTION: Do not use water, as it may damage the BBQ.

Storage and Maintenance

- Once completely cooled, cover the BBQ with a waterproof cover when not in use.
- To prolong the life of the BBQ, do not leave it outside unprotected from the weather. Store it in a garage or sheltered area when not in use.
- Remove loose paint and rust as needed with a wire brush, and repaint using high-temperature paint.
- Surface rust is normal when the BBQ is stored outdoors. To minimize rusting, rub the exterior with an oily rag after each use.

First Use of Your BBQ

- Before the first use and after cleaning, apply a light coat of vegetable oil or cooking spray to the cooking grills. This helps to reduce interior rusting.
- Ensure charcoal lighting fuel burns off completely before closing the lid (approximately 20 minutes). Failing to do so can trap fumes, leading to a flash fire or explosion when the lid is opened.
- Once the coals are burning hot, close the lid and allow the BBQ to heat up for approximately 30 minutes before first use.
- Remove all packaging materials before use.

Setup and Positioning

- Place the BBQ on a permanent, flat, stable, heat-resistant, non-flammable surface away from flammable items.
- Ensure the BBQ has at least 2m of overhead clearance and 2m of clearance from any surrounding items to prevent fire hazards.
- For safety, inspect the BBQ before each use for signs of damage or wear.
- Replace the unit if necessary, as continued use of a damaged BBQ may result in injury or property damage.

Lighting the BBQ

- Open the lid and remove the charcoal and cooking grills.

WARNING: Never use charcoal pre-treated with lighter fuel. Use only high-grade plain charcoal or a charcoal/wood mixture.

- Place high-quality charcoal on the charcoal grill. If preferred, prepare a stack of loosely crumpled newspaper on top of the log grate, followed by finely split dry firewood or kindling. Use an approved charcoal lighting fuel or firelighter. If using lighting fuel, allow 2-3 minutes for it to soak into the charcoal. Store lighting fuel safely away from the BBQ.

- Carefully light the charcoal (or kindling) and allow it to burn until covered with a light ash before cooking. Gradually add logs or larger untreated wood pieces to increase heat if necessary.

- Spread the charcoal evenly across the BBQ and place the cooking grill back on the support brackets.