



Billabong

LOW 'N' SLOW SINCE 1980

IMPORTANT - Please read the instructions carefully before assembling

BILLABONG BULLET SMOKER

Instruction Manual

Product Code:BBCHAR



For Outdoor Use Only!




WARNING

- Never touch metal parts which may be hot.
- Do not light or re-light with petrol, methylated spirits, lighter fuel, paraffin or comparable fluids.
- Use specially formulated barbecue gel or firelighters.
- Do not use indoors.
- The barbecue will become very hot, so do not attempt to move it while in use and filled with hot coals.
- Never handle lit charcoal.
- Keep children and pets clear of cooking area.
- Do not attempt to light barbecue if lighting gel has been spilt on clothes.
- Take care when disposing of used coals. Coals can smolder, then re-ignite without warning. Do not extinguish hot coals with water. Let them burn out completely or extinguish with sand or wet soil if urgent.

KEEP THIS MANUAL IN A SAFE PLACE FOR FUTURE REFERENCE.

Safety and Care Advice

- For Outdoor Use Only. DO NOT use indoors. Place in a well-ventilated area.
- DO NOT use as a refuse incinerator (only intended for use with charcoal or timber).
- DO NOT touch the firebowl until it has completely cooled to avoid burns, unless you are wearing protective gear (ex, potholders, gloves, etc.) DO NOT cover firebowl until completely cooled.
- DO NOT use the barbecue unless it's completely assembled and all parts are securely fastened and tightened.
- NEVER leave barbecue unattended during operation or cleaning.
- NEVER allow children to operate or play near this item.
- WARNING! This barbecue will become very hot, do not move it during operation.
Wait for it to become cool.
- WARNING! DO NOT wear loose clothing around the barbecue while in use or hot.
- WARNING! Keep children and pets away!
- Never take out the charcoal grid while in use.
- Always place the barbecue on a level surface and away from combustibles.
- DO NOT use the barbecue in high winds.
- Never dismantle this appliance while in use or hot.
- WARNING! Do not use spirit or petrol for lighting or re-lighting! Only use firelighters.

| | |
|---|---|
| ⚠ WARNING | CARBON MONOXIDE HAZARD |
|  | <p>Burning charcoal inside can cause harm which mainly results in serious injury It gives off carbon monoxide, which has no odour. NEVER burn charcoal in enclosed spaces e.g. homes, vehicles or tents</p> |

- **For outdoor use only.**
- Allow a minimum of 1m clearance between this product and any surface which may be affected by heat.
- Combustible or flammable materials should never be stored within 3m of this product when in use. Never leave the unit unattended when it is in use.
- Always use on a flat, firm and level surface. Never move the unit when it is in use.

OPERATING INSTRUCTIONS

1. Make sure the assembly, safety and care instructions have been read and are followed correctly.
2. Before each use, check all screws, nuts and bolts to make sure they are secured firmly.
3. Ensure at least 3 metres clearance around all sides of the barbecue. Keep away from fences, over hanging branches and other combustible materials .
4. Set the barbecue up in a suitable position, on a level surface, well away from areas likely to catch fire. The base of the barbecue will get hot so ensure it stands on a suitable surface.
5. Leave the Domed Lid and the Upper Body aside and fully open the Lower Door for lighting.
6. Use Charcoal and a suitable lighting method:

Method 1 - Charcoal & Lighting Gel:

- (a) Set up your barbecue in a safe place.
- (b) Set the Charcoal Pan in place into the Lower Body, resting on top of the legs. Set the Charcoal Grate in place into the Charcoal Pan.
- (c) Place charcoal in onto the Charcoal Grate to a depth of 3-5 cm.
- (d) Apply the lighting gel carefully over the charcoal. Take care not to spill any gel onto your hands or clothes.
- (e) Do not use flammable liquids to light or to re-light charcoal. Do Not use flammable liquids
- (f) Light the charcoal using a safety lighter or long matches.
- (g) DO NOT squirt gel onto burning charcoal.
- (a) When the flames die down, check that the charcoal is beginning to glow red. If the coals are going out allow the barbecue to cool down before trying to apply more gel or else add a solid firelighter. After lighting, the fire should be ready for cooking in 30-40 minutes, or when an even white ash is visible by day, or an even red glow is visible by night.

Method 2 - Firelighters

- (b) Set up your barbecue in a safe place.
- (c) Set the Charcoal Pan in place into the Lower Body, resting on top of the legs. Set the Charcoal Grate in place into the Charcoal Pan.
- (d) Place three or four firelighter blocks in the centre of the Charcoal Grate and light with a long match or safety lighter.
- (e) Place pieces of charcoal around each burning block. Add more charcoal as required, in a pyramid formation.
- (f) When burning is established, spread the charcoal out evenly. After lighting, the fire should be ready for cooking in 30-40 minutes, or when an even white ash is visible by day, or an even red glow is visible by night.

7. ALWAYS WEAR OVEN GLOVES WHEN HANDLING HOT ITEMS!
8. Carefully set the Water Pan, Cooking Grills, Upper Body and Dome Lid in place to suit your desired cooking configuration (see below for details).
9. Do not cook before the charcoal has a coating of ash.
10. It is best to use a small amount of charcoal to begin with. Opening the top vent more increases the temperature. If the top vent is fully open and the temperature is still not high enough, then add more charcoal through the lower door, wait for the temperature to stabilise, then re-adjust the top vent.

Cooking Instructions

Direct Barbeque Cooking

To sear, sizzle and grill regular barbeque foods like steak, chops, sausages, chicken wings, eggplant slices, haloumi cheese over direct heat:

1. Light the bbq as outlined above
2. Make sure the charcoal is well lit and evenly spread out
3. Normally, don't use the Water Pan or the Upper Body. Just use one Cooking Grill on the Lower Support Brackets.
4. Configuration from the bottom up should be: Lower Body - Charcoal Pan - Charcoal Grate - Charcoal - Cooking Grill - Food.
5. Use a little vegetable oil spray on the Cooking Grill if necessary.
6. Most cooking results will be more moist and flavoursome if the Dome Lid is kept on as much as possible during cooking
7. It is possible to simultaneously cook more food slowly or keep cooked food warm by fitting the Upper Body and another Cooking Grill on the Upper Support Brackets. The temperature on the upper Cooking Grill will be much cooler than the lower grill. The Dome Lid helps a lot in this configuration.
8. Use a probe thermometer to be sure when the meat is done. Properly rest meats for best results.

Dripping fats and oils can ignite on the charcoal, and can suddenly flare if the dome lid is removed quickly. To minimise flare ups, trim excess fat from meats, turn and move food away from the flare, use a fine mist water spray on small flare ups (do not try and extinguish a self-sustaining grease fire with water).

Roasting

To roast larger cuts of meat or vegetables with indirect heat:

1. Light the bbq as outlined above
2. Make sure the charcoal is well lit and evenly spread out
3. Fit the Water Pan into the Lower Support Bracket in the Lower Body. This will act as a heat deflector / drip pan.
4. You can also add pre-soaked wood chips or chunks to the Water Pan or together with the charcoal. The wood needs to smolder, so does not work in the Water Pan together with liquid. Your food will be roasted, but with a smoky flavour.
5. **For hotter, crispier roasting:** position your roast on a Cooking Grill directly above the Water Pan. Do not add liquid to the pan. Fit the Upper Body and the Domed Lid into place. Configuration from the bottom up should be: Lower Body – Charcoal Pan – Charcoal Grate – Charcoal – (Wood Chunks) - Water Pan – Cooking Grill – Roast – Upper Body - Domed Lid. You can also roast instead or simultaneously on a Cooking Grill positioned into the Upper Body. The higher cooking grill will be at a lower temperature. Usually you will need a bigger charcoal fire for a shorter time. Aim for temperatures 180°C to 220°C. Use a probe thermometer to know for sure when the meat is ready. Rest the roast properly for best results.
6. **For slower, moister roasting:** carefully add liquid to the Water Pan. You can use any mixture of water, juice, wine, beer. Do not use any flammable liquids like very strong wine or spirits. Be very careful when adding the liquid not to spill any onto the charcoal. Use maximum around 4 litres, which will last about 2 hours. Fit the Upper Body into place. Fit a Cooking Grill onto the Upper Support Brackets. Position your roast onto the upper Cooking Grill. Fit the Domed Lid into place. Configuration from the bottom up should be: Lower Body – Charcoal Pan – Charcoal Grate – Charcoal – (Wood Chunks) - Water Pan – Liquid - Upper Body - Cooking Grill – Roast – Domed Lid. You can also smoke instead or simultaneously on a Cooking Grill positioned into the Lower Body. The higher cooking grill will be at a lower temperature. Usually, you will need a smaller charcoal fire for a longer time. Aim for temperatures 150°C to 180°C. Use a probe thermometer to know for sure when the meat is ready. Rest the roast properly for best results.
7. The Dome Lid needs to be kept on as much as possible during cooking. Use the doors to carefully add charcoal, wood chips or liquid if required.
8. To Control the temperature, opening the top vent more will increase the temperature. Closing the top vent more will reduce the temperature. When opening the top vent no longer increases the temperature, more charcoal will be required. Use the Lower Door to add charcoal. Add a small amount at a time to avoid a sudden temperature increase. Be careful when opening any part of the smoker as a sudden increase in air can cause a flash of flame.
9. Using a roasting rack and a drip pan is helpful to more easily handle the roast, collect flavousome drippings and avoid flare ups.
10. Take care when positioning any smoker components that they are located securely into place. Long mitts are a must!
11. Take extra care when using liquid in the Water Pan. Liquid in the Water Pan will be extremely hot.

Dripping fats and oils can ignite on the charcoal, and can suddenly flare if the dome lid is removed quickly. To minimise flare ups, trim excess fat from meats, turn and move food away from the flare, use a fine mist water spray on small flare ups (do not try and extinguish a self-sustaining grease fire with water).

Smoking, Water Smoking and Slower Cooking

To smoke or slow cook larger cuts of meat with indirect heat:

1. Light the bbq as outlined above, except use only a minimal amount of charcoal and do not spread the fire out. Its best to start the charcoal in the middle of the pile so that the fire gradually spreads outwards as you are cooking. Use minimal charcoal and add small amounts as required. The aim will be to cook slowly at temperatures 125°C to 150°C. Pre-soaked wood chunks can be dispersed amongst the charcoal so that they smolder and do not all ignite at the same time. The food will be at least partially "cured" by the smoke infusion. Treat any food prepared this way as usual – do not rely on the smoke infusion to act as a preservative – consume immediately or refrigerate as usual.
2. Fit the Water Pan into the Lower Support Bracket in the Lower Body. This will hold liquid to help moderate the heat and keep the food moist and tender. Carefully add liquid to the Water Pan. You can use any mixture of water, juice, wine, beer. Do not use any flammable liquids like very strong wine or spirits. Be very careful when adding the liquid not to spill any onto the charcoal. Use maximum around 4 litres, which will last about 3 hours.
3. **For drier, crispier smoking:** Position your food on a Cooking Grill directly above the Water Pan. Fit the Upper Body and the Domed Lid into place. Configuration from the bottom up should be: Lower Body – Charcoal Pan – Charcoal Grate – Charcoal – Wood Chunks - Water Pan – Cooking Grill – Food – Upper Body - Domed Lid. You can also smoke instead or simultaneously on a Cooking Grill positioned into the Upper Body. The higher cooking grill will be at a lower temperature. Usually you will need a bigger charcoal fire for a shorter time. Aim for temperatures 125°C to 150°C. Use a probe thermometer to know for sure when the meat is ready. Rest the roast properly for best results.
4. **For slower, moister smoking:** Fit the Upper Body into place. Fit a Cooking Grill onto the Upper Support Brackets. Position your roast onto the upper Cooking Grill. Fit the Domed Lid into place. Configuration from the bottom up should be: Lower Body – Charcoal Pan – Charcoal Grate – Charcoal – Wood Chunks- Water Pan – Liquid - Upper Body - Cooking Grill – Food – Domed Lid. You can also smoke instead or simultaneously on a Cooking Grill positioned into the Lower Body. The higher cooking grill will be at a lower temperature. Usually, you will need a smaller charcoal fire for a longer time. Aim for temperatures 125°C to 150°C. Use a probe thermometer to know for sure when the meat is ready. Rest the roast properly for best results.
5. The Dome Lid needs to be kept on as much as possible during cooking. Use the doors to carefully add charcoal, wood chips or liquid if required. Minimise opening doors as much as possible. Aim for a long, stable cook.
6. To Control the temperature, opening the top vent more will increase the temperature. Closing the top vent more will reduce the temperature. When opening the top vent no longer increases the temperature, more charcoal will be required. Use the Lower Door to add charcoal. Add a small amount at a time to avoid a sudden temperature increase. Be careful when opening any part of the smoker as a sudden increase in air can cause a flash of flame.
7. Using a roasting rack and a drip pan is helpful to more easily handle the roast, collect flavousome drippings and avoid flare ups.
8. Take care when positioning any smoker components that they are located securely into place. Long mitts are a must!
9. Take extra care when using liquid in the Water Pan. Liquid in the Water Pan will be extremely hot.









Dripping fats and oils can ignite on the charcoal, and can suddenly flare if the dome lid is removed quickly. To minimise flare ups, trim excess fat from meats, turn and move food away from the flare, use a fine mist water spray on small flare ups (do not try and extinguish a self-sustaining grease fire with water).

PARTS LIST

| NO. | DESCRIPTION | CODE | QTY IN BBQ | QTY IN PART CODE |
|-----|-------------|----------|---------------|---------------------|
| | | BBCHAR-A | 1 | 1 |
| | | BBCHAR-B | 1 | 1 |
| | i | BBCHAR-C | 1 | 1 |
| | | BBCHAR-D | | 1 |
| E | n ll | BBCHAR-E | | 1 |
| F | | BBCHAR-F | 1 | 1 |
| | L | BBCHAR-G | | 1 |
| H | r | BBCHAR-H | | 1 |
| I | nt | BBCHAR-I | 1 | 1 |
| | n l | BBCHAR-J | | 1 |
| | n l | BBCHAR-K | | 1 |
| L | | BBCHAR-L | | 1 |
| T | | BBCHAR-T | | 1 |
| | | BBCHAR-V | | 1 |
| W | | BBCHAR-W | 1 | 1 |

PARTS LIST

Please check parts against the list below before assembling your barbecue. Take a few moments to familiarise yourself with the contents. Check that all holes are clear of paint before proceeding with assembly.

| M | Screw M6x12 mm | BBCHAR-BP |  | 6PCS |
|---|----------------|-----------|--|------|
| N | Nut M6 | |  | 6PCS |
| O | Screw M5x12 mm | |  | 7PCS |
| P | Nut M5 | |  | 7PCS |
| Q | Screw M3x10 mm | |  | 8PCS |
| R | Nut M3 | |  | 8PCS |
| S | Screw M6x20 mm | |  | 3PCS |
| U | Nut M6 | |  | 4PCS |

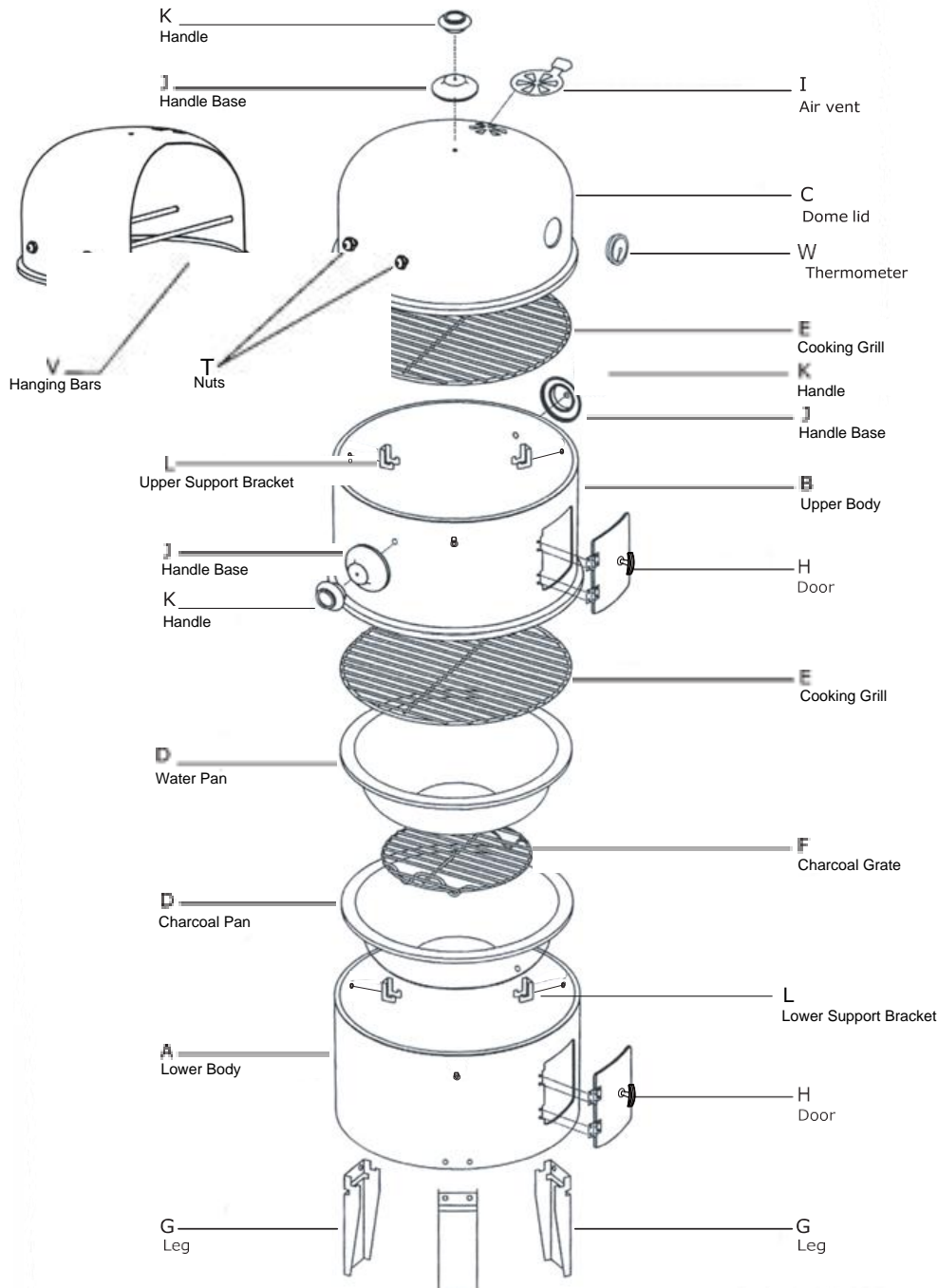
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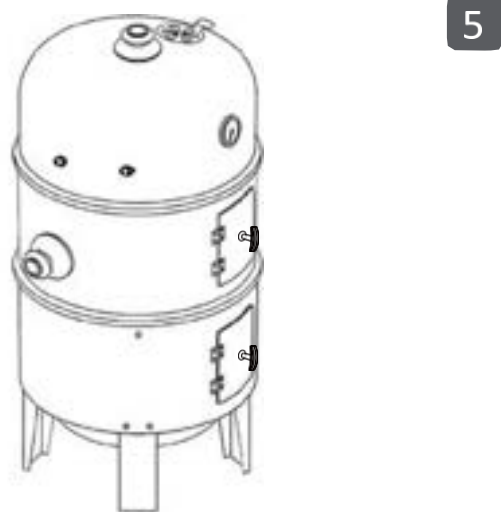
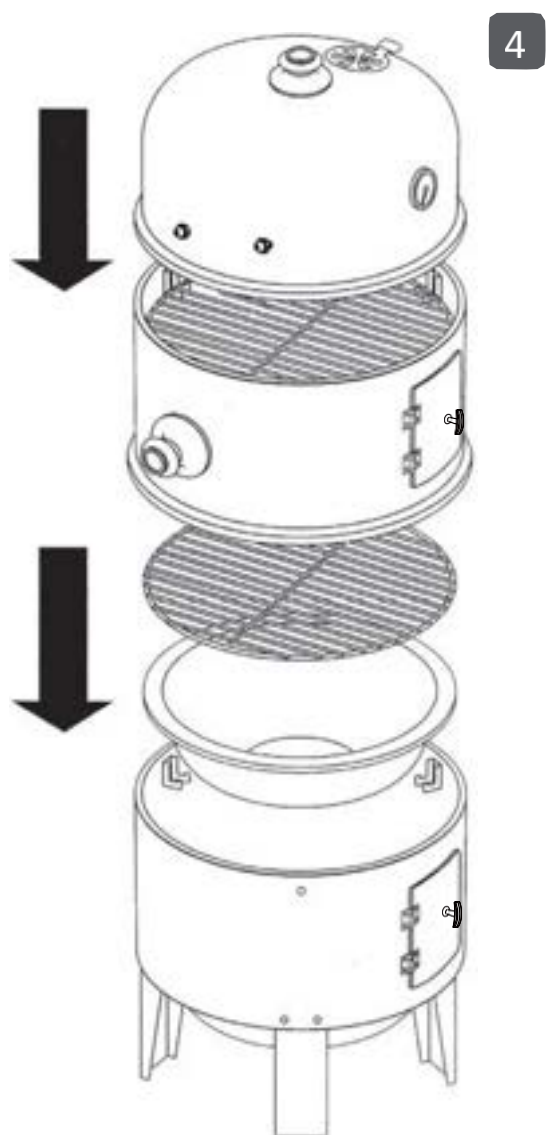
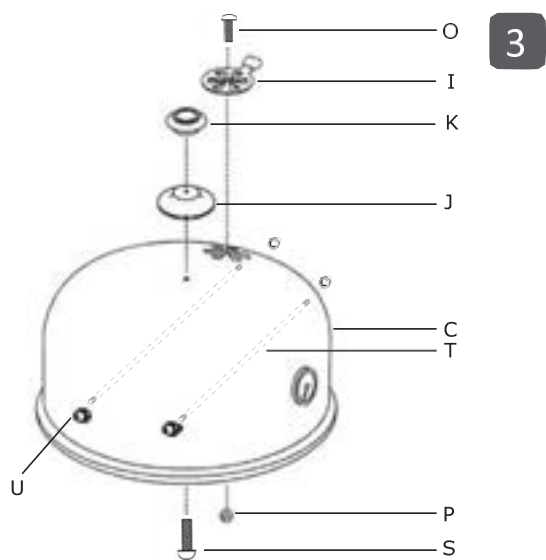
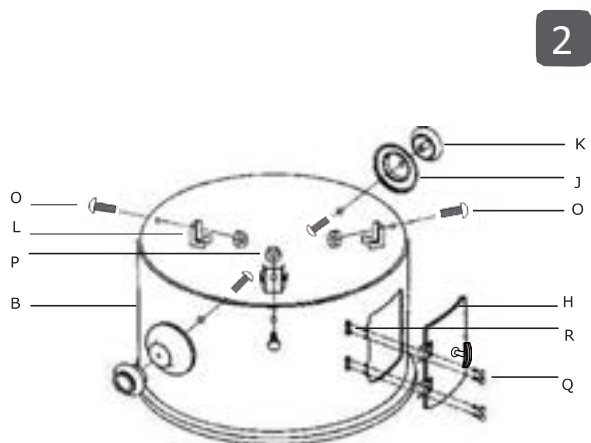
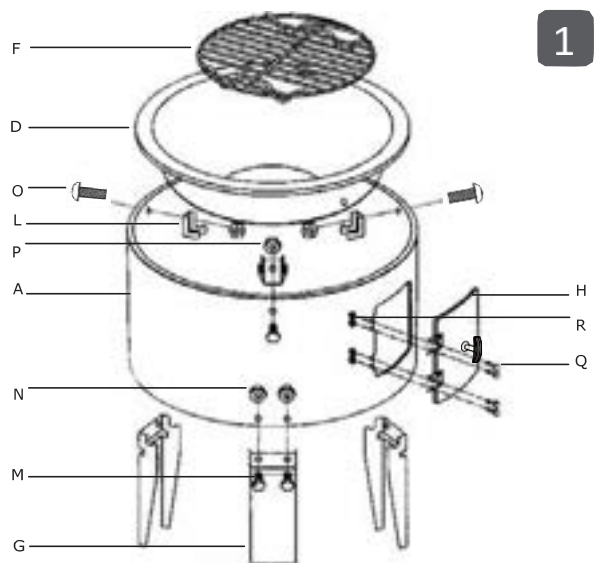


- Sharp edges have been minimised during the manufacturing process, but please be careful when handling all components to avoid accidents.



- Tools required: Either a Philips crosshead or flat bladed screwdriver and either an adjustable spanner or a pair of pliers.





More Information?

Need more information or assistance in any way?
You can call Barbeques Galore where barbeque experts will be happy to help you.

Simply call **1800 978 555** for your nearest store.

Or visit our website at:

www.barbequesgalore.com.au

G.L.G Australia Pty Ltd (ACN001 185 002)
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Homebush, NSW 2140
AUSTRALIA
Phone 02 9735 4111



WARRANTY AND CONSUMER GUARANTEE

The BBQ's Galore Warranty and consumer guarantees set out in this document override all other warranties on this product.

Barbeques Galore Warranty is provided in addition to other rights and remedies as set out below under 'Consumer Guarantees'.

Warranty Term

Subject to the conditions set out below, this product is warranted to the purchaser to be free from defects in workmanship and materials from the date of purchase for the terms specified below.

1 YEAR - Paint deterioration and rust from exposure and normal use are not covered by this warranty. Damage caused by improper operation, lack of cleaning and maintenance or obvious failure to assemble is not covered by this warranty.

Warranty Conditions

1. Barbeques Galore warranty is non transferable and is limited to the original purchaser.
2. Satisfactory proof of the purchase (as defined in the Competition and Consumer Act 2010 (CCA)) must be furnished at the time of notification of the defect for a claim under this warranty to be enforceable.
3. This warranty covers all parts found to be defective in workmanship and/or materials during the warranty period. Barbeques Galore total liability in respect of a claim by a consumer under the CCA for a minor problem (as defined in the CCA) with a product is limited, at our option, to providing the consumer with a refund, replacement product or repairing the product.
4. For major failures (as the term is defined in the CCA) you are entitled to a replacement or refund and for compensation for any other reasonably foreseeable loss or damage.
5. To implement this warranty, please return the product to the place of purchase or nominated service agent, otherwise a service call out fee will be charged and refunded if claim is warrantable.

Installation Conditions

This appliance is for OUTDOOR USE ONLY! Assemble, position and operate only according to the attached instructions.



Warranty Exclusions

1. This warranty will be void and accordingly no claim of any nature will be enforceable if the product has not been assembled, installed or operated according to the instructions, or has been subject to abuse, improperly treated, neglected and/or if any repairs, maintenance or service has been done by an unauthorised person.
2. This warranty does not cover
 - rust due to improper care or lack of maintenance. Contact your place of purchase for care and maintenance instructions. Cool, clean, oil and store covered away from the elements when not in use.
 - commercial use
 - claims arising from damage caused by abrasive chemical cleaners, heat discoloration or fat fires

Consumer Guarantee

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Subject to the above paragraphs, all express or implied representations, conditions, statutory guarantees, warranties and provisions (whether based on statute, common law or otherwise), relating to this warranty, that are not contained in it, are excluded to the fullest extent permitted by law.

Nothing in this warranty excludes, restricts or modifies any condition, warranty, statutory guarantee, right or remedy, implied or imposed by common law, statute or regulation, which cannot be lawfully excluded, restricted or modified.

For Customer Reference (keep these details filed in a safe place)

Purchased from _____

Date Purchased ____/____/____ Record Serial Number _____

N.B. Satisfactory proof of purchase like your sales docket must be kept for any claim under this warranty to be enforceable.

Service Contact Point - Please contact your place of purchase for warranty repairs or service.

BRANCHES AUSTRALIA WIDE

Phone-1800 978 555 for your nearest store

CSR1@bbqgalore.com.au

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