



Billabong

LOW 'N' SLOW SINCE 1980

IMPORTANT - Please read the instructions carefully before assembling

PORTABLE BBQ+THERMOMETER

Assembly Instructions

Product Code:BBPORTCHA



For Outdoor Use Only!

PLEASE RETAIN THE INSTRUCTIONS FOR FUTURE USE.

USER INSTRUCTIONS

1. Make sure the assembly instructions have been followed correctly.

2. Set the barbecue up in a suitable position, on a level surface away from areas likely to catch fire. The base of the barbecue will get hot so ensure it stands on a suitable surface. Leave the lid off and fully open vents for lighting.

3. Use Charcoal and a suitable lighting method:

Method 1 - Charcoal & Lighting Gel

a) Set up your barbecue in a safe place. Place charcoal in the fire bowl onto the charcoal pan to a depth of 3-5 cm.

b) Apply the lighting gel carefully over the charcoal. Take care not to spill any gel onto your hands or clothes.

c) Do Not use flammable liquids to light or re-light charcoal.

d) Do not light the charcoal if you have spilt gel onto your clothes. Adjust the vents to control the heat. Light the charcoal using a long taper or safety lighter. The charcoal will then burn for a period with flames.

e) DO NOT squirt gel onto burning charcoal.

f) When flames die down check the charcoal is beginning to glow red. If your coals are going out you should open all vents and allow to cool down before trying to apply more gel.

Method 2 - Firelighters

a) Place three or four firelighters in the centre of the fire bowl onto the charcoal grate and light with a match.

b) Place pieces of charcoal around each burning block. Add more charcoal as required, in a pyramid formation.

c) When burning is established, spread the charcoal out evenly. After lighting, the fire should be ready for cooking in 30-40 minutes, or when even white ash is visible by day, or an even red glow is visible by night. Adjust the vents to control the heat.

4. Make sure that the cooking grill is fully located into the firebox.

5. ALWAYS WEAR OVEN GLOVES WHEN HANDLING HOT ITEMS.

6. Ensure there is at least 1 metre clearance around all sides of the barbecue. Keep away from fences, over hanging branches and other combustible materials. Do not cook before the charcoal has a coating of ash.

7. Using the vents to adjust the heat:

Once the charcoal is evenly lit, with the lid in place, the vents can be adjusted to control the temperature.

The bottom vent is the coarse control. It needs to be adjusted first to suit the status of the fuel and the temperature you want to achieve. If there is a lot of fuel, burning well, you will most likely want to close the bottom vent more to reduce the temperature. If there is only a small amount of fuel, not burning well, you may want to open the bottom vent more to increase the temperature. When the bottom vent is set correctly, it is at the balance of coarsely controlling the temperature. With the bottom vents at that balance point, then the top vent will work as a fine tuning on the temperature. Opening the top vents more will increase the temperature. Closing the top vents more will lower the temperature. The top vents will be less effective if the bottom vent is not set well with a stable charcoal burn.

8. For direct cooking with the lid in place or removed, spread the charcoal evenly around charcoal grate so its positioned directly under the food. For indirect cooking (e.g. roasting or smoking), set the charcoal so that there is no charcoal directly beneath the food. For a small roast, typically set the charcoal either side of the cooking grate (using a foil dish in the gap on the charcoal grate is helpful to catch dripping juices), position the roast in the middle of the cooking grill so that there is no direct heat beneath the roast.




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

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 (e.g. potholders, gloves, etc.) DO NOT cover the kettle until it has 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 cool down.
- WARNING! DO NOT wear loose clothing around the barbecue while in use or still hot.
- WARNING! Keep children and pets away!
- Never take out the charcoal grate 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 still hot.
- WARNING! Do not use spirit or petrol for lighting or re-lighting! Only use firelighters.

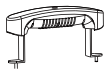
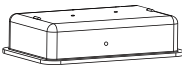

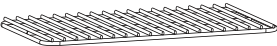

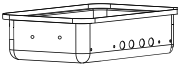
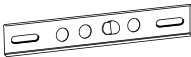
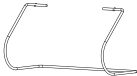


⚠ WARNING	CARBON MONOXIDE HAZARD
	<p>Burning charcoal inside can cause harm which can result in serious injury or death! It gives off carbon monoxide, which has no odour. NEVER burn charcoal in enclosed spaces e.g. homes, vehicles or tents</p>


How to use your barbecue

- For outdoor use only.
- Allow a minimum of 1m clearance between this product and any surface which may be affected by heat in all directions.
- Combustible or flammable materials should never be stored within 3m of this product when in use.
- Always use on a flat, firm and level surface.
- Take care when disposing of used coals. Coal can smoulder, then reignite without warning. Do not extinguish hot coals with water. Let them burn out completely or extinguish with sand or dry soil if urgent.

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.

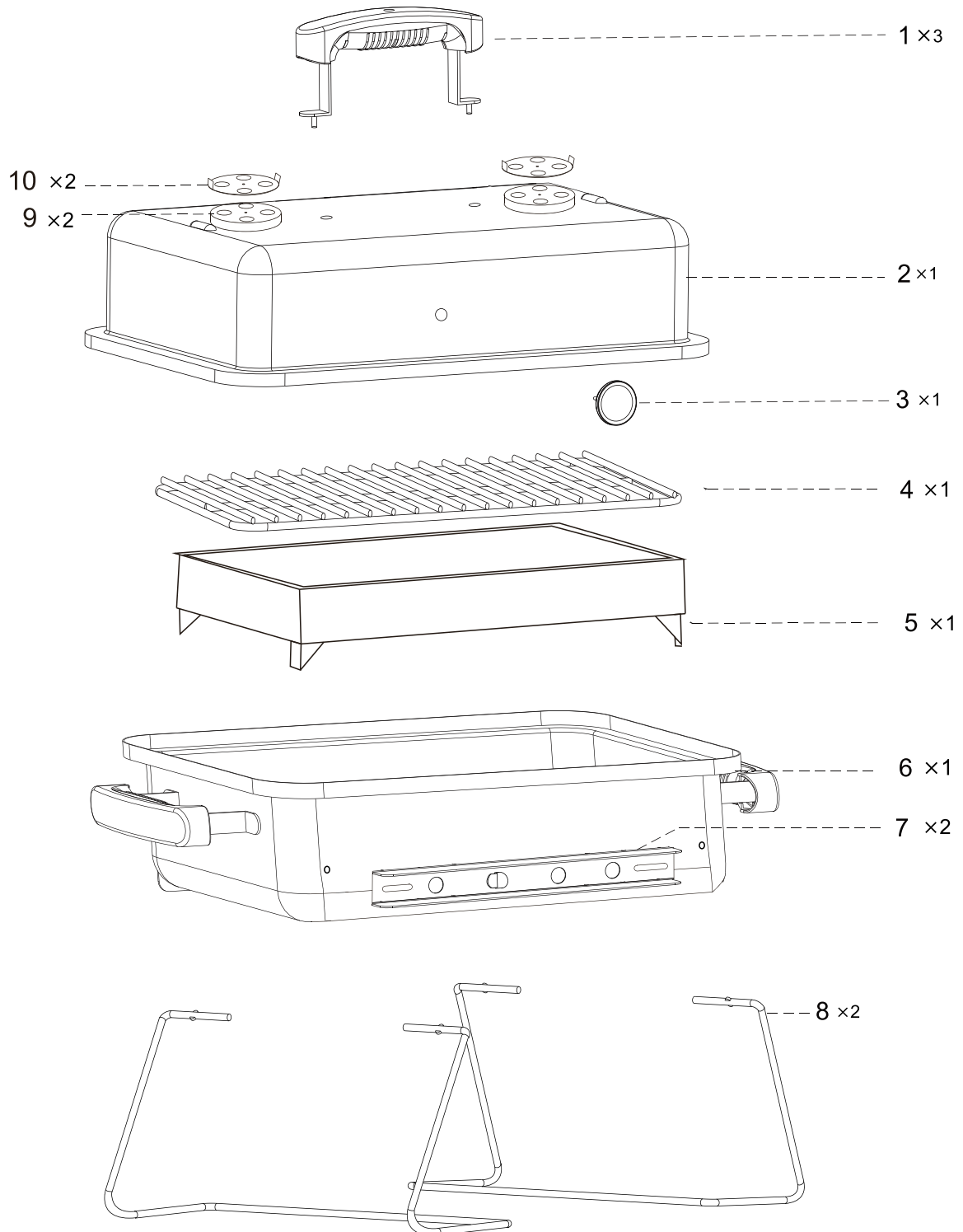
NO.	DESCRIPTION	CODE		QTY IN BBQ	QTY IN PART CODE
1	Handle for lid and fire bowl	BBPORTCHA-01		3PCS	1
2	Lid	BBPORTCHA-02		1PC	1
3	Thermometer	BBPORTCHA-03		1PC	1
4	Cooking	BBPORTCHA-04		1PC	1
5	Charcoal pan	BBPORTCHA-05		1PC	1
6	Fire bowl	BBPORTCHA-06		1PC	1
7	Aire vent for fire bowl	BBPORTCHA-07		2PCS	1
8	Leg	BBPORTCHA-08		2PCS	1
9	Air vent base	BBPORTCHA-09		2PCS	1
10	Air vent	BBPORTCHA-09		2PCS	1

NO.	DESCRIPTION		QTY
A	Wing nut M6	BBPORTCHA-BP	 6PCS
B	Washer Ø6×16		 10PCS
C	Nut M5		 6PCS
D	Screw M5x16mm		 2PCS
E	Screw M5x12mm		 4PCS

ASSEMBLY



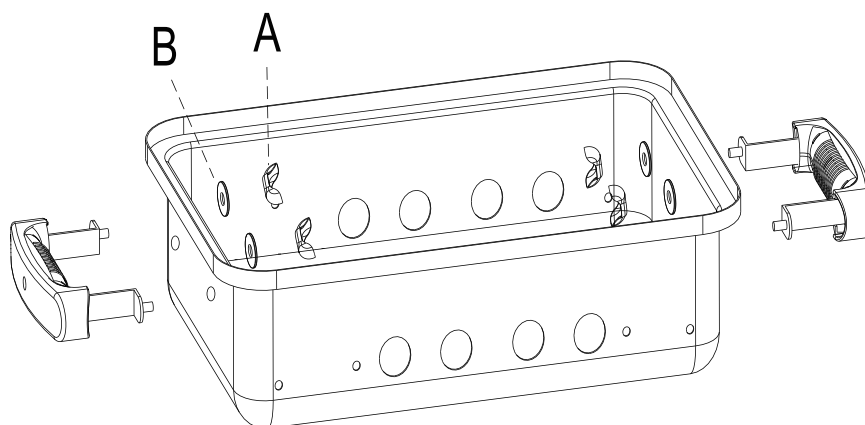
- Sharp edges have been minimised during the manufacturing process, but please be careful when handling all components to avoid accidents.
- Tools required: Either a Philips crosshead or flat bladed screwdriver and either an adjustable spanner or a pair of pliers.



1

A 4 X

B 4 X

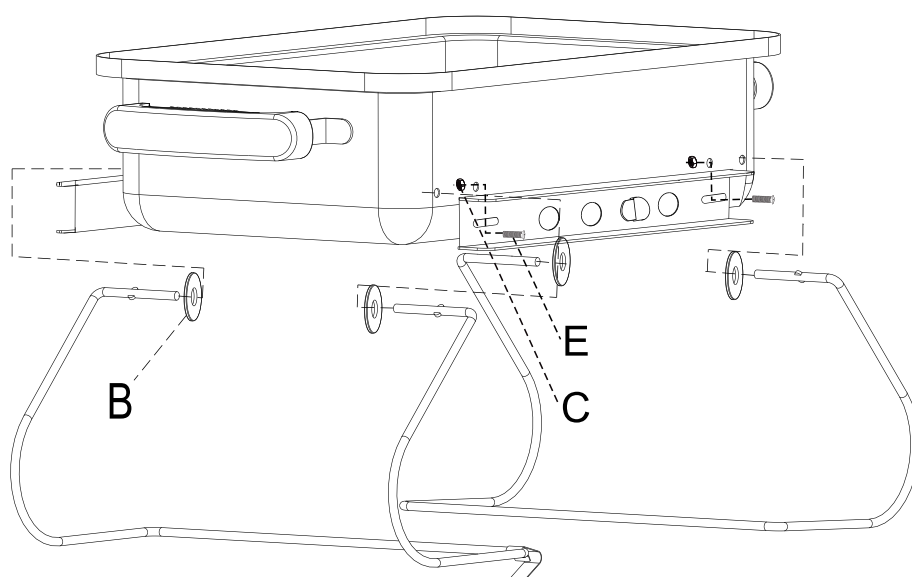


2

B 4 X

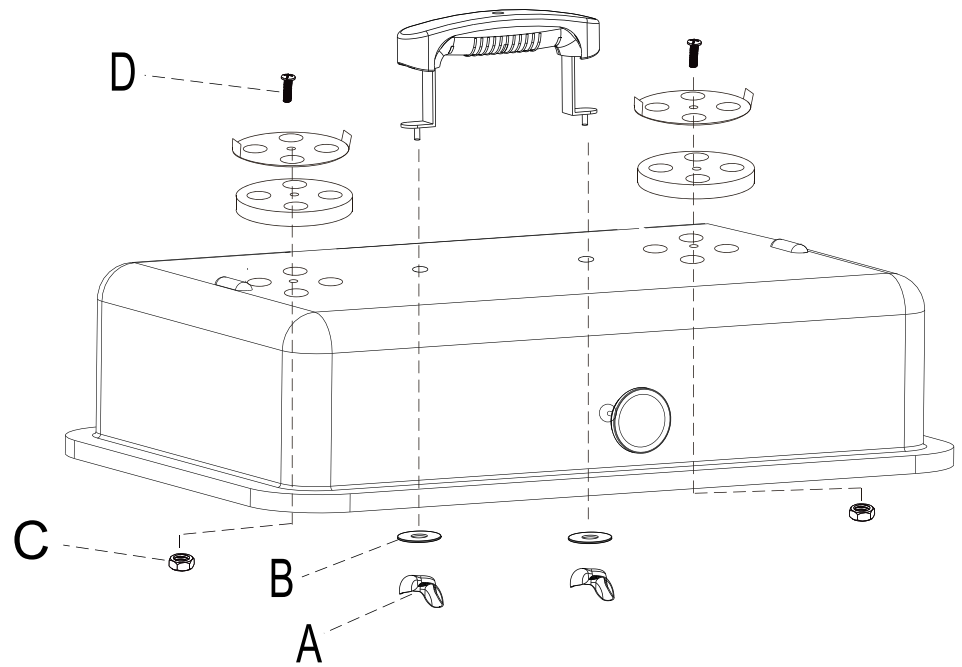
C 4 X

E 4 X

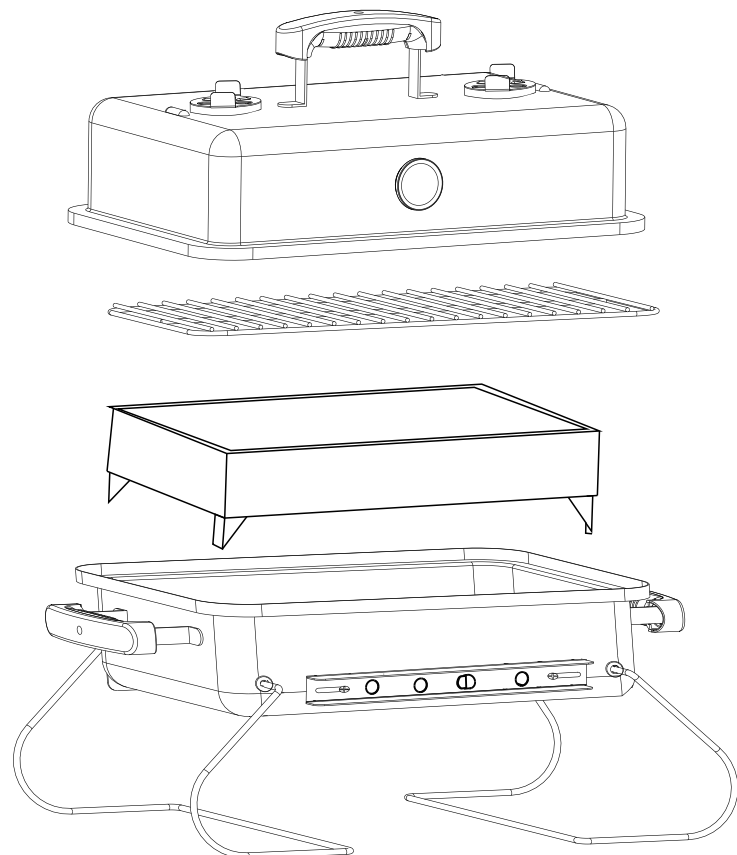


3

A 2X
B 2X
C 2X
D 2X

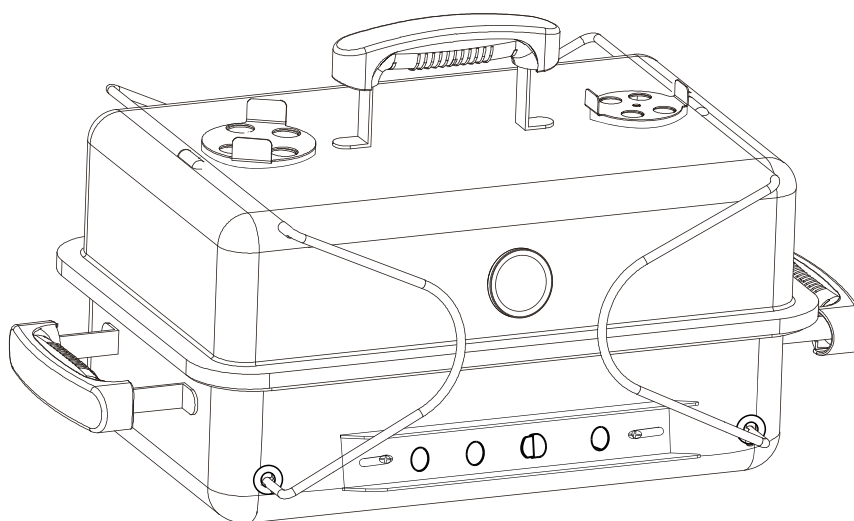


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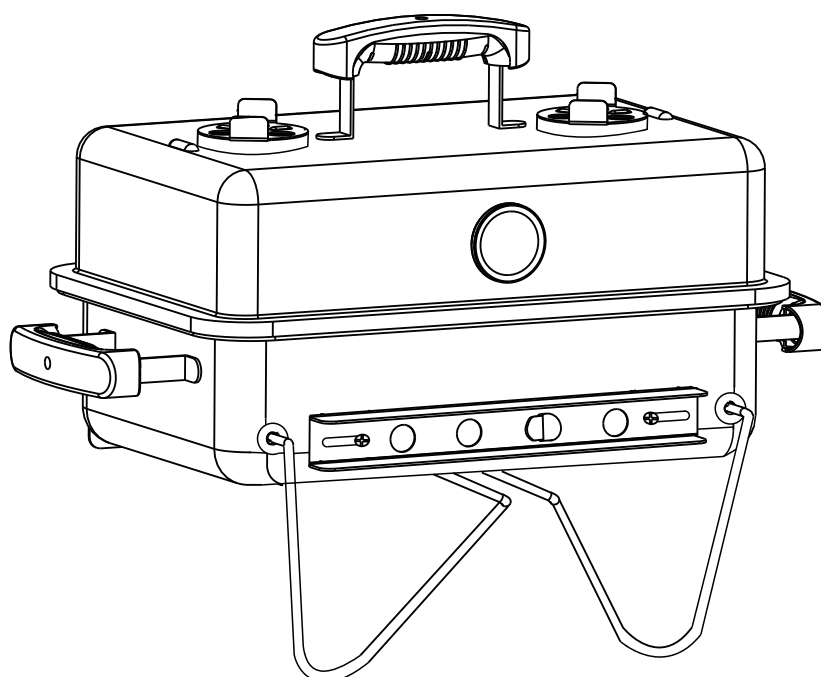


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For transport and storage:



For cooking:



More Information?

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

Call **1800 978 555** for your nearest store.

Or visit our website at: **www.barbequesgalore.com.au**

G.L.G. Australia Pty Ltd (ACN 001 185 002)
Building A2, Campus Business Park, 350-374 Parramatta Road
Homebush NSW 2140
Ph. 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– Hood and firebox against burn through only. 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!



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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