



# OWNER'S MANUAL

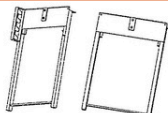


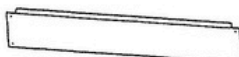
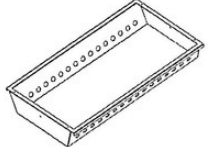
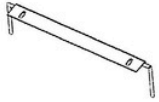



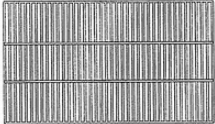





**TRADITIONAL CHARCOAL BBQ**

**STAINLESS STEEL WITH HEIGHT ADJUSTMENT**

**SSBBQHW**

# PARTS

A	Legs		x 2	G	Casters		x 4
B	Cross Bar		x 2	H	Back Cover		x 1
C	Spit Tub		x 1	I	Spit Tub Guide Anchor		x 2
D	Support Bracket		x 2	J	Lifting Arm and Handle		x 1
E	Charcoal Pan		x 1	K	Cooking Grill		x 2
F	Hex Key		x 1	L	Fastners		All

 You will need a cross head screw driver

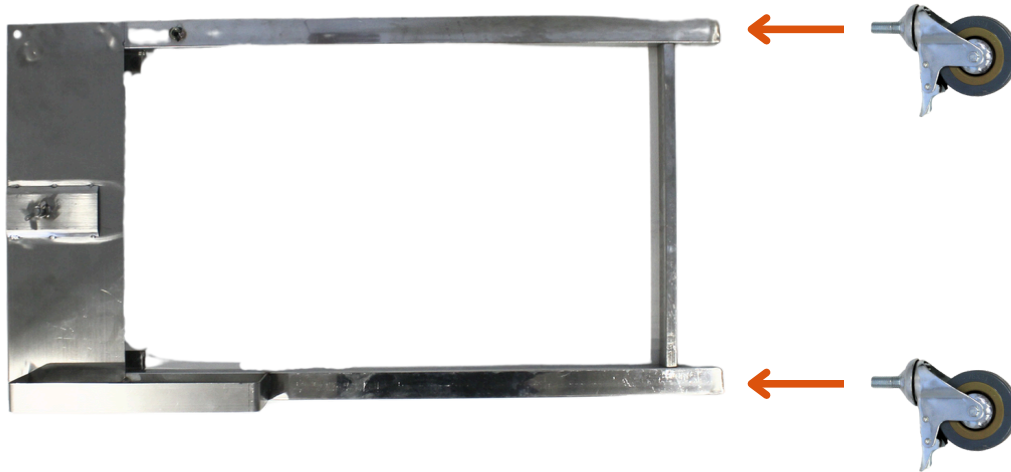


**\*ALL REQUIRED FASTENERS ARE INCLUDED**

**TRADITIONAL CHARCOAL BBQ**  
STAINLESS STEEL WITH HEIGHT ADJUSTMENT

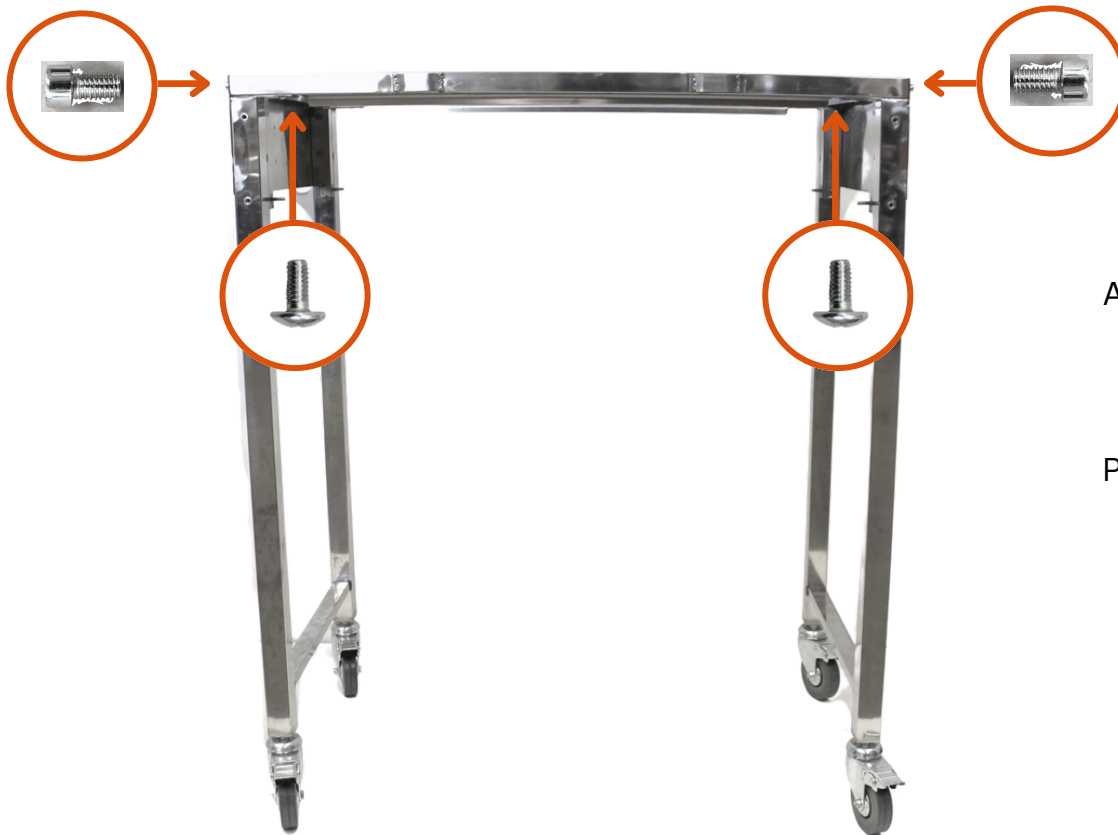
**SSBBQHW**

# BUILDING THE BBQ INSTRUCTIONS



**01**

Screw the **casters (G)** to the bottom of each **leg (A)**.



**02**

Attach the **legs (A)** to the **crossbars (B)** using the supplied hex screws and Phillip's head screws. **You will now have the basic frame of your BBQ.**

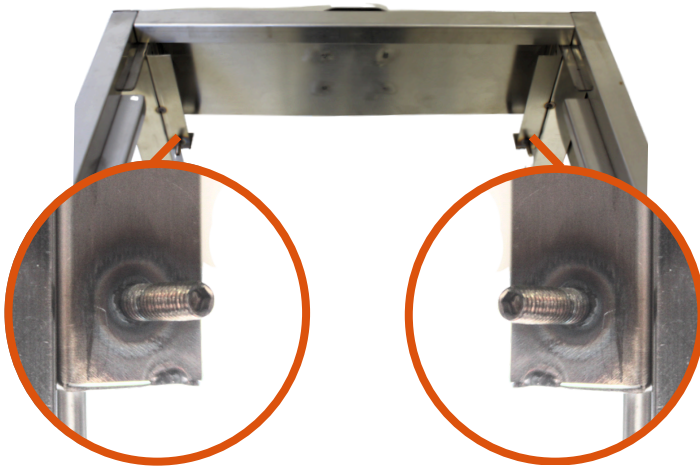
**TRADITIONAL CHARCOAL BBQ**  
STAINLESS STEEL WITH HEIGHT ADJUSTMENT

**SSBBQHW**



03

Attach the **back cover (H)** using the supplied Phillip's head screws.



04

Place the **spit tub (C)** into the frame, resting it on the four protruding threads found on the **legs (A)**.



You will need to angle the spit tub to fit it through the top of the frame.



**TRADITIONAL CHARCOAL BBQ**  
STAINLESS STEEL WITH HEIGHT ADJUSTMENT

**SSBBQHW**



05

Slide the **spit tub guide anchors (I)** through the channel's in the **legs (A)**. Then screw them to the **spit tub (C)**.



06

Attach the **support brackets (D)** and the **handle (J)** to the **lifting arm (J)** using the nuts and bolts provided. Screw onto the **legs (A)** and **spit tub (C)** as shown.



The nuts and bolts should be slightly loose to allow for mobility on these joints.

**TRADITIONAL CHARCOAL BBQ**  
STAINLESS STEEL WITH HEIGHT ADJUSTMENT

**SSBBQHW**



07

Place the **charcoal pan (K)** into the **spit tub (C)**.



You will need to angle the charcoal pan to fit it into the spit tub.



08

Place the **cooking grills (K)** onto the frame as shown.

Your brand new BBQ is good to go!

**TRADITIONAL CHARCOAL BBQ**  
STAINLESS STEEL WITH HEIGHT ADJUSTMENT

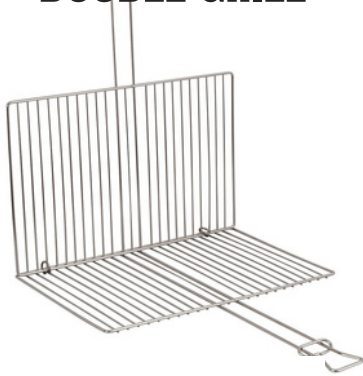
**SSBBQHW**

**BEEF UP YOUR**

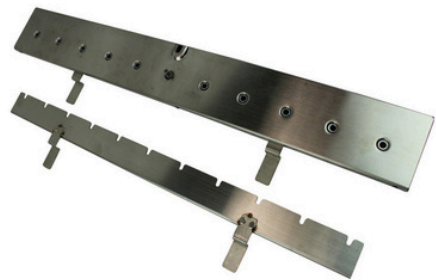
# **BBQ**

**WITH ENDLESS ACCESSORIES**

**DOUBLE GRILL**



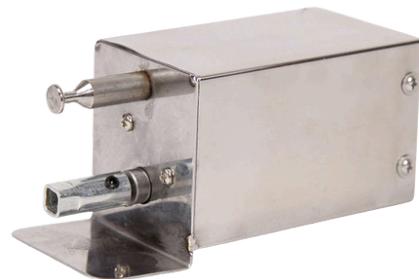
**SOUVLA GEAR SET**



**SOUVLAKI SKEWERS**



**13KG MOTOR**



# BEEF UP YOUR BBQ

WITH ENDLESS ACCESSORIES

**FLAT SKEWERS**



**CHARCOAL TONGS**



**FIRE SHOVEL**



**BATTERY MOTOR**





# BEEF UP YOUR BBQ

WITH ENDLESS ACCESSORIES

**BBQ TONGS**



**CHIMNEY STARTER**



**FIRELIGHTERS**



**20KG MOTOR**



# PRODUCT CARE AND SAFETY

## IMPORTANT SAFEGUARDS

When using the **Traditional Charcoal BBQ**, basic safety precautions should always be followed, including:

- Reading all of the instructions.
- Do not touch hot surfaces. Use handles or levers instead.
- Close supervision is necessary when operating the barbecue near children.
- Allow to cool before putting on or taking off parts.
- Return appliance to store of purchase for examination, repair, adjustment or replacement.
- The use of accessory attachments that are not recommended by the barbecue manufacturer may cause injuries.
- Extreme caution must be used when moving the barbecue or accessories containing hot charcoal or other flammable material.
- Save these instructions.

## HOW TO PREPARE THE BBQ FOR COOKING:

- 01 Place the BBQ in open air, away from flammable materials.
- 02 Put an appropriate amount of charcoal in the BBQ.
- 03 Set fire to the charcoal pile using kindling or other suitable materials that burn easily.
- 04 Leave the pile to burn until you are left with hot coals and there are no flames.
- 05 Your BBQ is ready for you to cook your meal!

## CLEANING / CARE INSTRUCTIONS:

If taken care of properly, your Traditional Charcoal BBQ will provide you with many years of use.

After each use, allow your BBQ to cool down. Remember the deep dish will hold heat for longer, so allow this to cool for longer after use.

Be careful not to touch or try cleaning your BBQ until all parts have cooled down to room temperature.

To clean the outside of the BBQ use a damp cloth. You may like to wash or submerge your BBQ in water.

Always ensure the BBQ is dried thoroughly after cleaning to ensure long life.

Store indoors or undercover to prolong the life of your BBQ.

# WIDE WORLD OF BBQ



Phone  
1300 041 051



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