

# TROLLEY GRILL & BAKE BARBECUE



**Simple Assembly Instructions - Please keep for future reference**



**Before you start assembling your barbecue here are some important safety warnings**

1. Do not use indoors. Always site your barbecue outdoors and on level ground away from trees and wooden fencing.
2. CAUTION! Do not use spirit or petrol for lighting or re-lighting. Use a specially formulated barbecue lighting fluid, gel or fire lighters.
3. Do not attempt to light the fire if lighting fluid has been spilt over clothing
4. Do not try to re-light the fire with fluid/gel as the charcoal may still be hot and cause a flare-up
5. WARNING! keep children and pets away from the barbecue area.
6. ATTENTION! This barbecue will become very hot. Do not move it during operation.
7. Always wear oven gloves when handling your hot barbecue.
8. Make sure that the barbecue has completely cooled before removing the ash.
9. Flame-ups can occur if hot fat drips onto the burning charcoal. Keep a water sprayer handy to extinguish the flames.

## Helpline Details

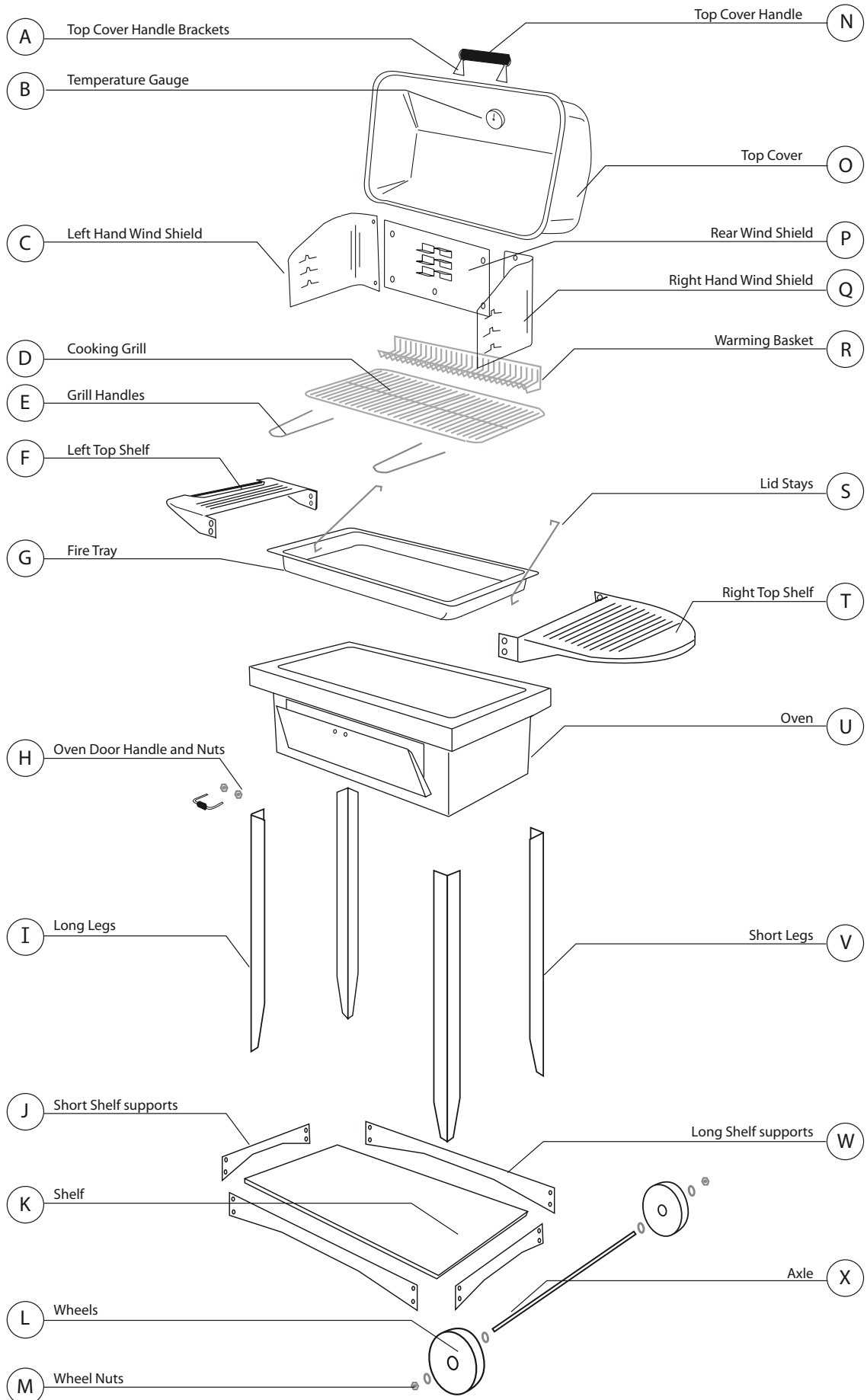
Tel - 01282 478200

Email - [sales@rectella.com](mailto:sales@rectella.com)

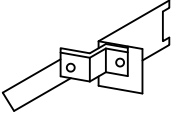
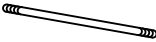
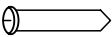

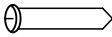

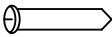







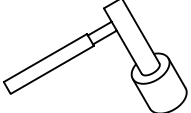

Web - [www.barbequick.com](http://www.barbequick.com)

Rectella International Ltd. Bancroft Rd, Burnley. Lancs. BB10 2TP

# Components



# Components

aa	Door Stay Linkage	x 1	_____	
bb	Top Cover Handle Stud	x 1	_____	
cc	M6 x 14mm Screws	x 16	_____	
dd	M6 Washer-Nuts	x 39	_____	
ee	M6 x 16mm Screws	x 2	_____	
ff	M6 Fibre Washers	x 8	_____	
gg	M6 x 10mm Screws	x 21	_____	
hh	M6 Washer	x 2	_____	
ii	M5 Washer-Nuts	x 6	_____	
jj	Axle Spacers	x 2	_____	
kk	M5 x 10 Screws	x 6	_____	
ll	M8 Nyloc Nuts	x 2	_____	
mm	M6 Domed Nuts	x 2	_____	
nn	M8 Washers	x 2	_____	
oo	M6 Spanner	x 1	_____	
pp	M5 Spanner	x 1	_____	

# Assembly Instructions

## Important

Please read the following instructions carefully and completely BEFORE attempting to assemble the barbecue. Keep all polythene wrappers away from children and dispose of all wrapping cartons thoughtfully. Great care is taken during the manufacture of your barbecue to eliminate sharp edges. However, please take care when assembling the barbecue to avoid injury

TOOLS NEEDED: CROSS HEAD SCREWDRIVER, SET OF METRIC SPANNERS OR ADJUSTABLE SPANNER AND A CLEAN NON ABRASIVE SURFACE LARGE ENOUGH TO LAY THE FIRE TRAY UPSIDE DOWN

1. Check that you have all the parts and fixings listed above
2. Check parts for damage
3. Carefully clear any holes covered with paint or enamel.
4. For easier assembly, fit all screws and nuts initially hand tightened only

## Stage One - Assemble the oven door

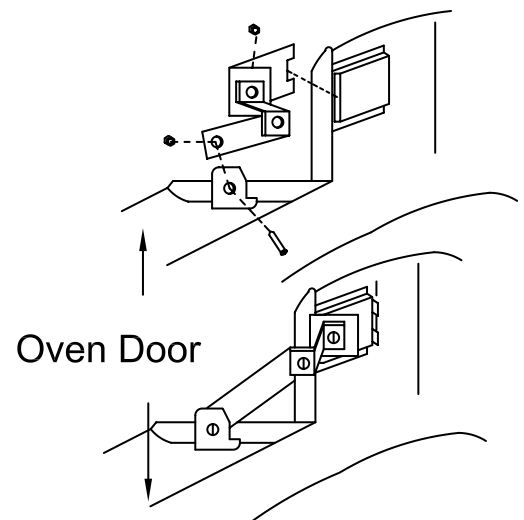
Assemble the oven door. Place the oven on its base (U) . With the door fully open insert the door stay linkage (aa) into the slotted bracket located on the left hand side and the inside of the door opening. Bend over both protruding lock tabs to secure the door stay linkage (aa).

Fit the other end of the door stay linkage (aa) to the oven door-mounting bracket. Note that the washer fits between the door stay linkage (aa) and the door-mounting bracket. Tighten the nut only so far as to make the door movement slightly stiff and that the door remains in the position that it is left in without dropping.

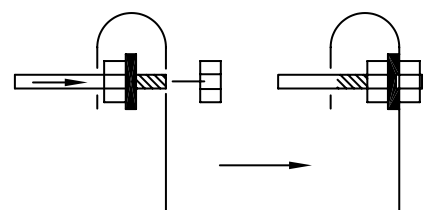
See drawing 1.

Pass the oven door handle (H) through the hole in the oven door lip and screw two M5 nuts (ii) to the top of the thread on the handle (H) and fit two M5 washers (ii) to the exposed thread, pass the exposed threads through the oven door panel and fit one M5 nut (ii) to each thread and turn onto the thread until the nut is flush with the exposed thread. Fully tighten the handle by turning the nut in between the lip and the door.

See drawing 2



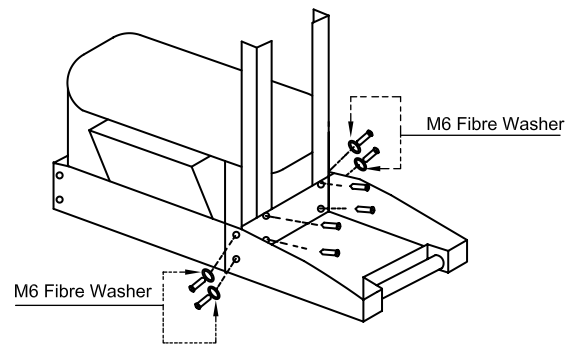
1



2

## Stage Two - Assemble the top shelf and legs

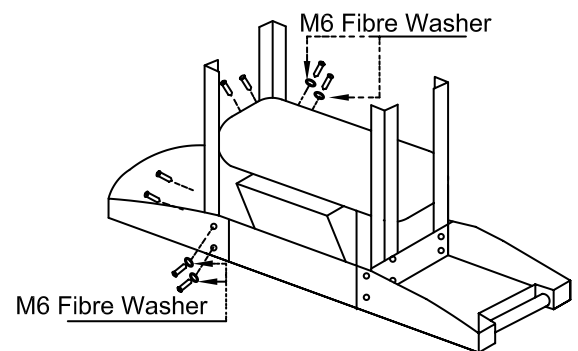
Place the oven upside down (U) on a clean, non abrasive surface with the oven door facing you. Take the two long legs (I) and the top shelf (with handle on it) (F). Attach them to the right of the oven using four M6 x 14mm screws, washer-nuts per leg (cc) (dd). Use the spanner (oo) to make the fixing easier work. Put the washer-nut into the slot with the spanner and locate it with the screw. Tighten the screw from outside. Only use M6 fibre washers (ff) on outer face as indicated in drawing 3.



3

See drawing 3.

With the right shelf (curved) to the left of you take the two short legs (V) and the right top-shelf (T), attach them to the left of the oven using four M6 x 14mm screws, washer-nuts (cc) (dd) per leg. Only use M6 fibre washers (ff) on outer face as indicated in drawing 4.

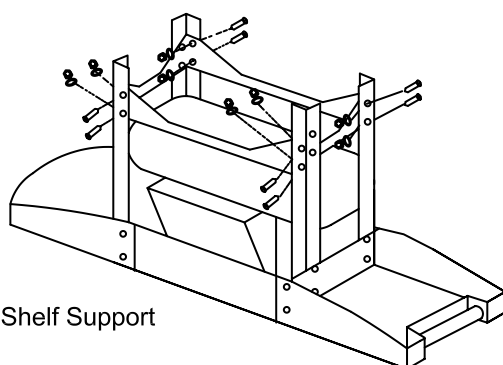


4

See drawing 4.

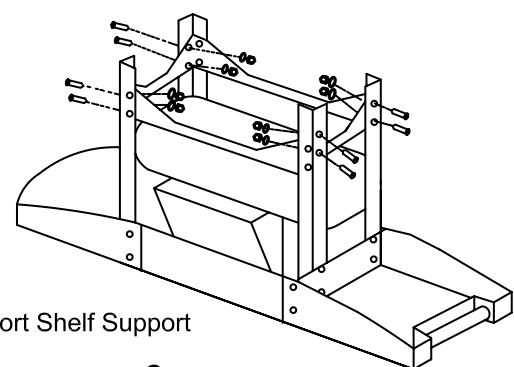
Fit both the long shelf supports (W) and short shelf supports (J) to the legs with the M6 x 10mm screws (gg) the washer-nuts (dd) to be fitted to the inside of the legs.

See drawing 5 and drawing 6.



Long Shelf Support

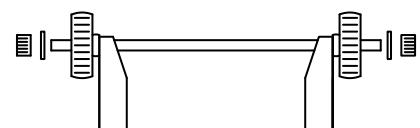
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Short Shelf Support

6

Slide the axle (X) through the mounting holes in the bottom of the short legs (V). Fit an axle spacer (jj) then a wheel (L), M8 washer (nn) and M8 nyloc nut (ll) to each end of the axle (W) and tighten only as far as will allow free rotation of the wheels.



7

See drawing 7

5

## Stage Three - Assemble the lid

Attach the top cover (O) to the oven with top cover hinges and 6 of M5 x 10 screws (kk) and washer-nuts (ii) using M5 spanner.

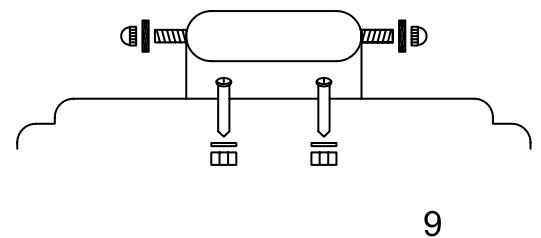
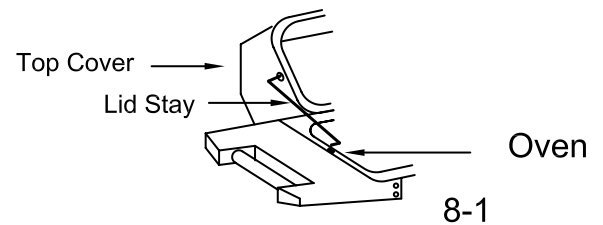
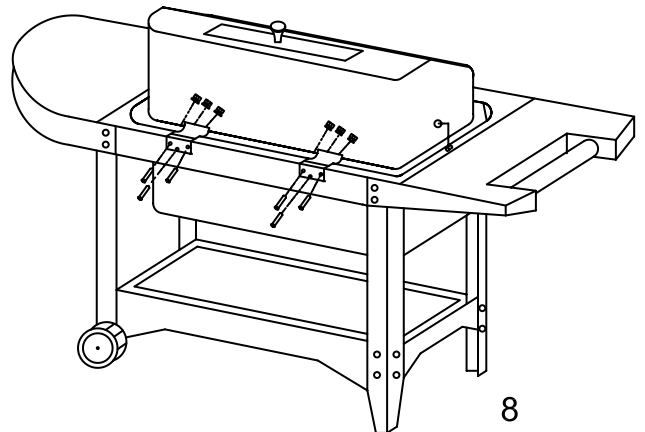
See drawing 8

Open the top cover (O), attach the right and left lid stays (S) to the top cover by crossing them through the hole on the right and left side of the top cover and then put the end into the square holes in the oven.

See drawing 8-1.

Locate the two cover handle brackets (A) onto the outside of the top cover (O) over the two 6mm clearance holes. Use the two of M6 x 10mm Screws (gg) washer-nuts (dd) and secure onto the top cover (O). Locate the handle (N) between the brackets (A) and pass the top cover handle stud (bb) through the holes in the bracket and handle. Tighten all nuts and fasten handle using 2 x domed nuts (mm) and M6 washers (dd).

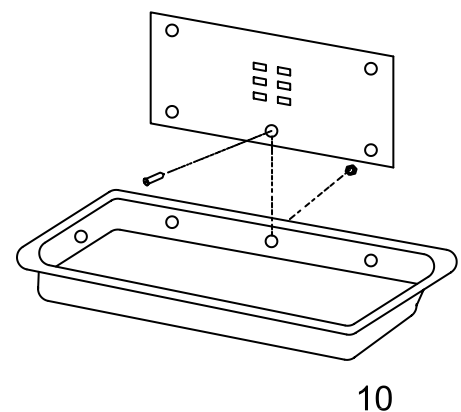
See drawing 9.



## Stage Four - Assemble the wind shield

Place the rear wind shield (P) against the back of the fire tray (G) facing inwards and locate loosely in position via an M6 x 10mm screw (mm), washer-nut (dd) in the lower central fixing hole.

See drawing 10

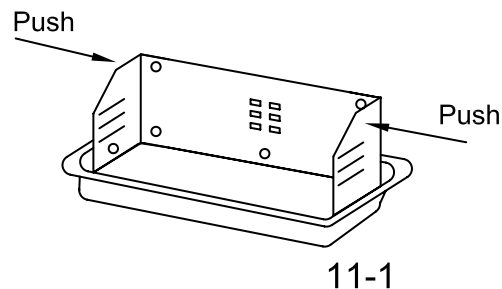
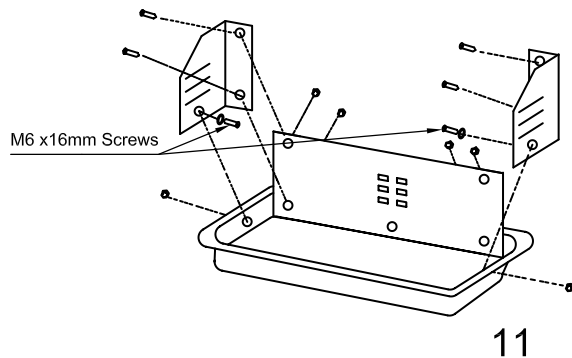


Loosely fit the right (Q) and Left hand wind shield (C) via the lower fixing holes using 2 off M6 x 10mm screws (gg), washer-nuts (dd) for the rear holes, 2 off M6 x 16mm screws, washer-nuts for the side locating holes.

See drawing 11.

Push the right (Q) and left windshields (C) inward to locate at the right positions and then fasten using 2 off M6 x 10mm screws (gg) and washer-nuts (dd).

See drawing 11-1



Fully tighten ALL fixings in the following sequence.

Four leg screws – top of oven .

All remaining leg screws.

Top wind shield mounting screws

Lower wind shield mounting screws.

Warning – Do not tighten the lower wind shield screws as over tightening may cause damage to your barbecue.

Finally Shelf support screws.

### Combination

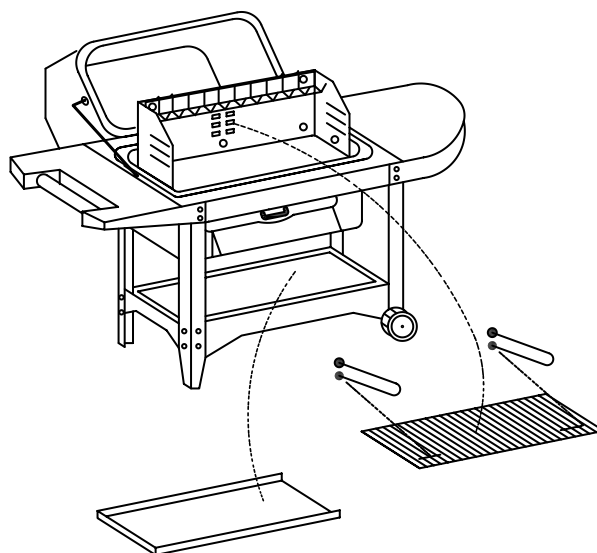
Place the fire tray (G) onto the oven (U)  
 Place the shelf (K) onto the support panels (J) (W)  
 Clip the two grill handles (E) onto the locations on the left and right hand sides of the cooking grill (D) by slightly stretching the metal rod outwards so they can slide on to the grips and squeezing to tighten and hold safely in position. Place the warming basket (R) onto the rear wind shield (P)

See drawing 12

### Note

The enamel on the fire tray is a hard finish, high temperature resistant coating and must be treated with care during assembly to prevent chipping.

Do not attempt to bend these parts. We recommend tightening screws and nuts only enough to secure as over tightening may result in damage to the enamel.



Drawing 12

# How to start your BBQ

Make sure the assembly instructions have been followed correctly.

## HOW TO LIGHT

We recommend you light your Lumpwood / Briquettes with Bar-Be-Quick Lighting Fluid, Gel or Cubes.

## USING CUBES (If using traditional lumpwood or briquettes)

Place two or three cubes in the firetray.

Pile the Lumpwood / Briquettes over the cubes in a pyramid shape, ensuring sufficient air space around the cubes to allow to burn with a flame, then light the cubes.

## USING LIGHTING FLUID or GEL (If using traditional lumpwood or briquettes)

Pile the Lumpwood / Briquettes in a pyramid shape. Cover generously with Lighting Fluid or Gel.

After approximately 1 minute light with a match or taper.

When burning is established, spread the fuel out evenly. After lighting, the barbecue should be ready for cooking in approx. 30 min. The barbecue is ready when the flames have ceased and charcoal has a coating of white ash.

Make sure the cooking grill is fully located in the supports before cooking commences.

More charcoal can be added if required.

# Care and Maintenance

Before placing the grill on the barbecue spray with vegetable oil to prevent food from sticking to the grill

To make it easier to clean your barbecue after use, line the firetray with aluminium cooking foil, shiny side up. This process will lengthen the life of your barbecue and reflect the heat more efficiently onto the food.

Charcoal is available in lumpwood form (large irregular pieces) and briquettes (uniform pieces). As a guide lumpwood works best for quick cook foods such as sausages and burgers, whilst briquettes are more suitable for slower cooking or roasts as they burn hotter and longer. Instant lighting lumpwood is also available, just light the bag.

Do not use more than 3kg of charcoal with this barbecue. It's not advisable to completely fill the firetray as the barbecue may become too hot to cook successfully.

When using the oven for cooking the barbecue must be well alight for about 1 hour to reach cooking temperature. Food can be cooked on the grill and stored in the oven to be served later, or part cooked in the oven and finished on the grill later

The oven temperature will vary depending on the charcoal used, but can also be controlled by slightly opening the oven door. Add charcoal to firetray when required to maintain the cooking temperature.

To clean your barbecue remove the firetray and soak the grills in hot soapy water as soon as possible after use. Alternatively clean the grill with a barbecue cleaner and brush.

To prevent weather damage store in a dry place.

To purchase all your barbecue essentials visit [www.barbequick.com](http://www.barbequick.com)