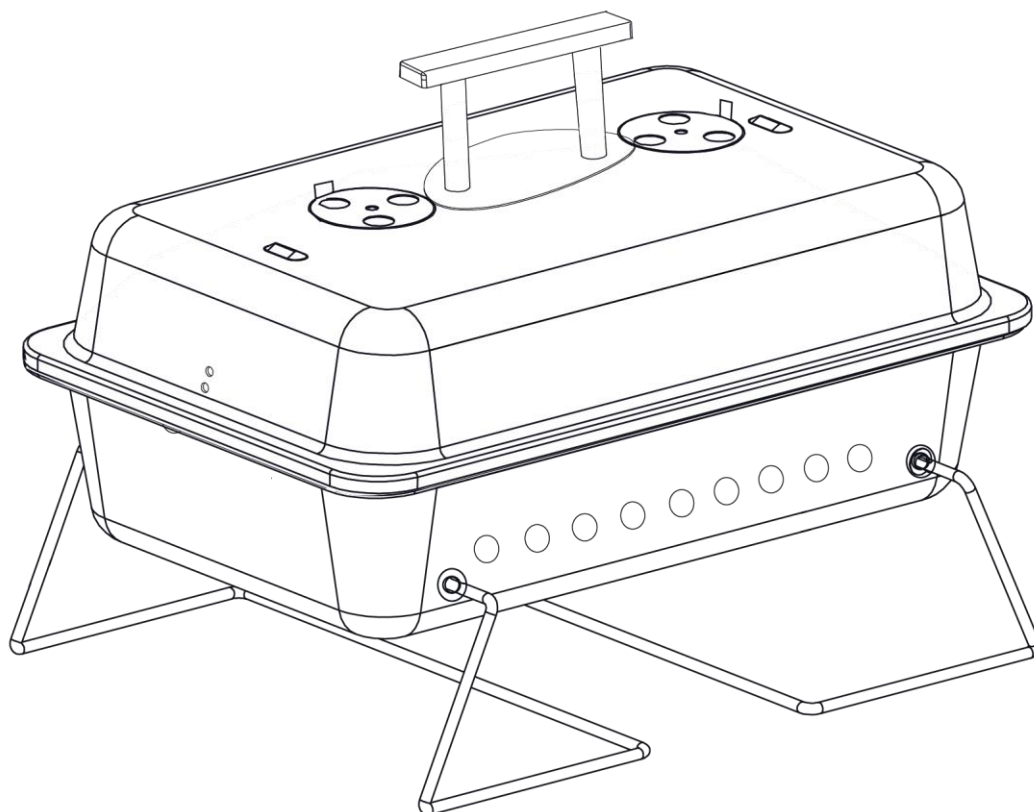


# GEORGE FOREMAN®

## BLACK TOOLBOX CHARCOAL BBQ

### GFPTBBQ1003B



#### **WARNING: CARBON MONOXIDE HAZARD**

Burning charcoal indoors can kill you. It gives off carbon monoxide which has no odour. NEVER burn charcoal in enclosed spaces e.g. homes, vehicles or tents.

**PLEASE RETAIN INSTRUCTIONS FOR FUTURE REFERENCE**

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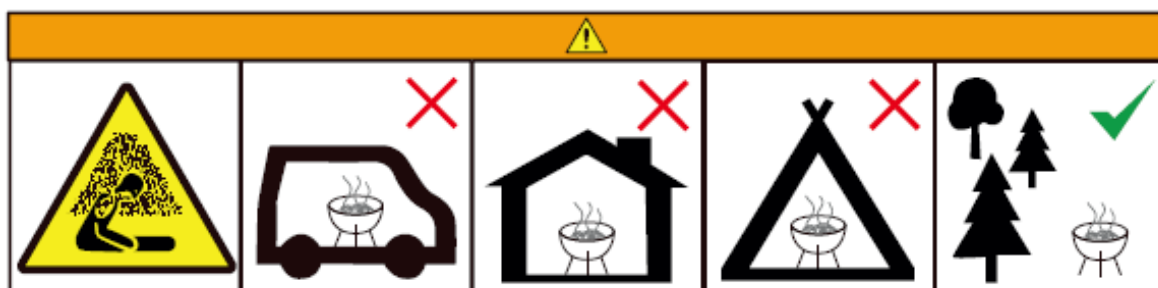
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# SAFETY INSTRUCTIONS

## WARNING: IMPORTANT SAFETY INSTRUCTIONS

### READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

- The barbeque must be placed on a secure level base during use.
- The barbeque should be heated up for at least 30 minutes prior to the first cooking on the barbeque.
- Ensure that the coals placed do not exceed the top edge of the charcoal tray, max 1 KG.
- The barbeque must never be left unattended during operation or cleaning.
- **WARNING: This barbecue will become very hot, do not move it during operation.**
- **WARNING: Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3!**
- **WARNING: Keep children and pets away. Children must not operate or play near this barbeque.**
- **WARNING: Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.**
- **WARNING: Failure to follow instructions could result in death, serious bodily injury and/or property loss.**



Carbon Monoxide  
Poisoning Hazard

Do Not Use  
in Motor  
Homes

Do Not Use  
Indoors

Do Not Use in  
Tents

Use in Open  
Spaces

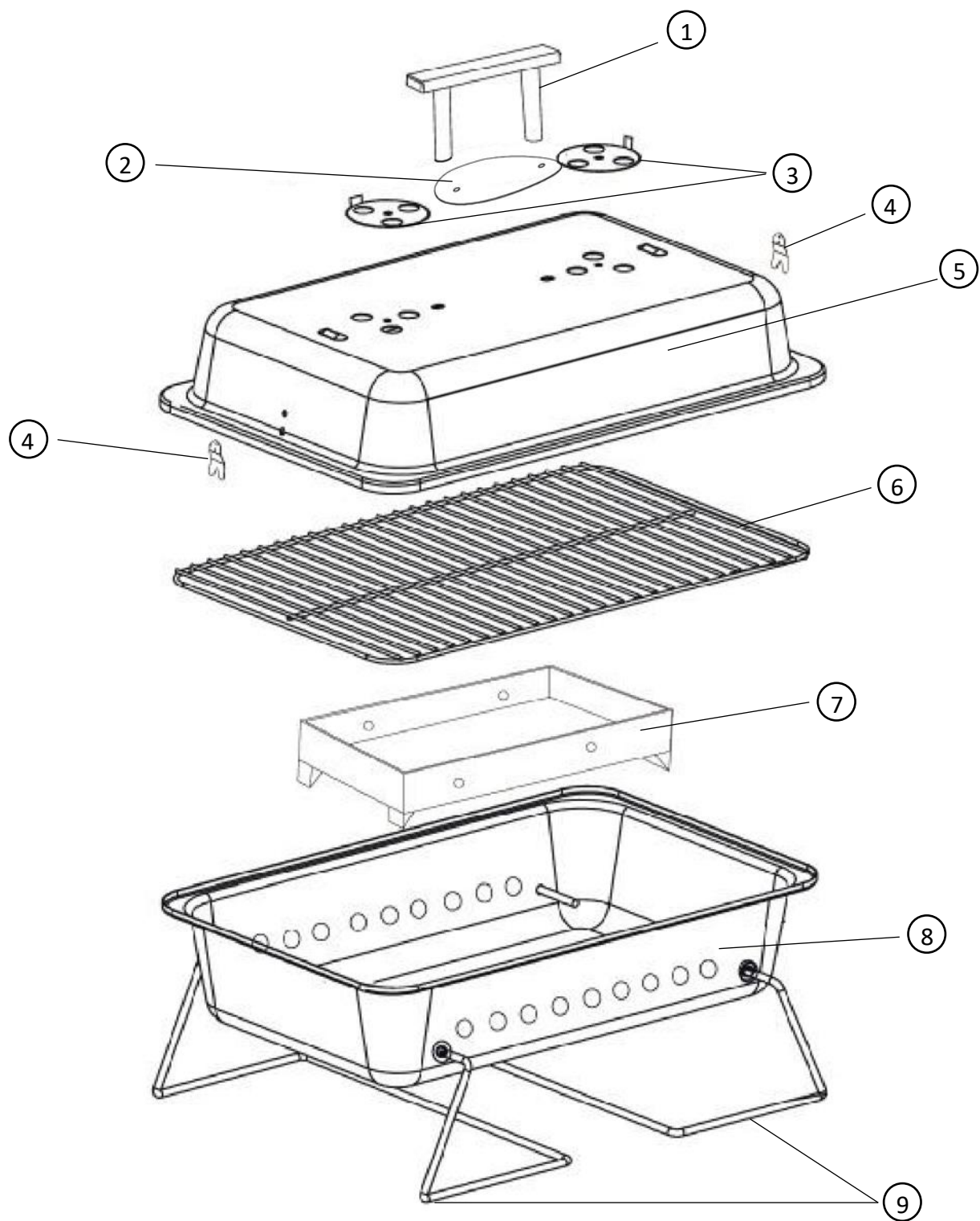
# SAFETY INSTRUCTIONS

## **WARNING: IMPORTANT SAFETY INSTRUCTIONS**

### **READ CAREFULLY AND KEEP FOR FUTURE REFERENCE**

- DO NOT wear loose clothing, and ensure that long hair is tied back when around the barbeque when it is hot or in use.
- Make sure that the barbeque is always placed on a firm, level and fire retardant surface, and also placed far away from combustibles.
- The barbeque should be located in an open area with good ventilation, away from trees and fences.
- DO NOT use the barbeque in high wind.
- While every effort has been made in the manufacture of your barbeque to remove any sharp edge, you should handle all components with care in order to avoid accidental injury.
- If the fire flares up due to dripping fat then douse the flames lightly with a fine water spray.
- Do not overload or use this barbeque to burn leaves, household waste, or paper.
- Keep fire extinguisher within safe and accessible distance and make sure those operating the barbeque are trained to use it.
- Keep away from flammable material and fluids such as petroleum, alcohol, diesel fuel, kerosene and charcoal lighter fluid or vehicles while in use. Do not use these materials to light or relight also.
- Do not store the barbeque until the fire is completely out and surfaces are cold; also do not store the barbeque with ashes or combustible materials inside.

# BBQ FEATURE DIAGRAM



# BBQ PARTS LIST

| PART | DESCRIPTION          | QTY |
|------|----------------------|-----|
| 1    | Handle               | 1   |
| 2    | Heat resistant plate | 1   |
| 3    | Lid air vent         | 2   |
| 4    | Guide bracket        | 2   |
| 5    | Lid                  | 1   |
| 6    | Cooking grill        | 1   |
| 7    | Charcoal tray        | 1   |
| 8    | Fire bowl            | 1   |
| 9    | Legs                 | 2   |

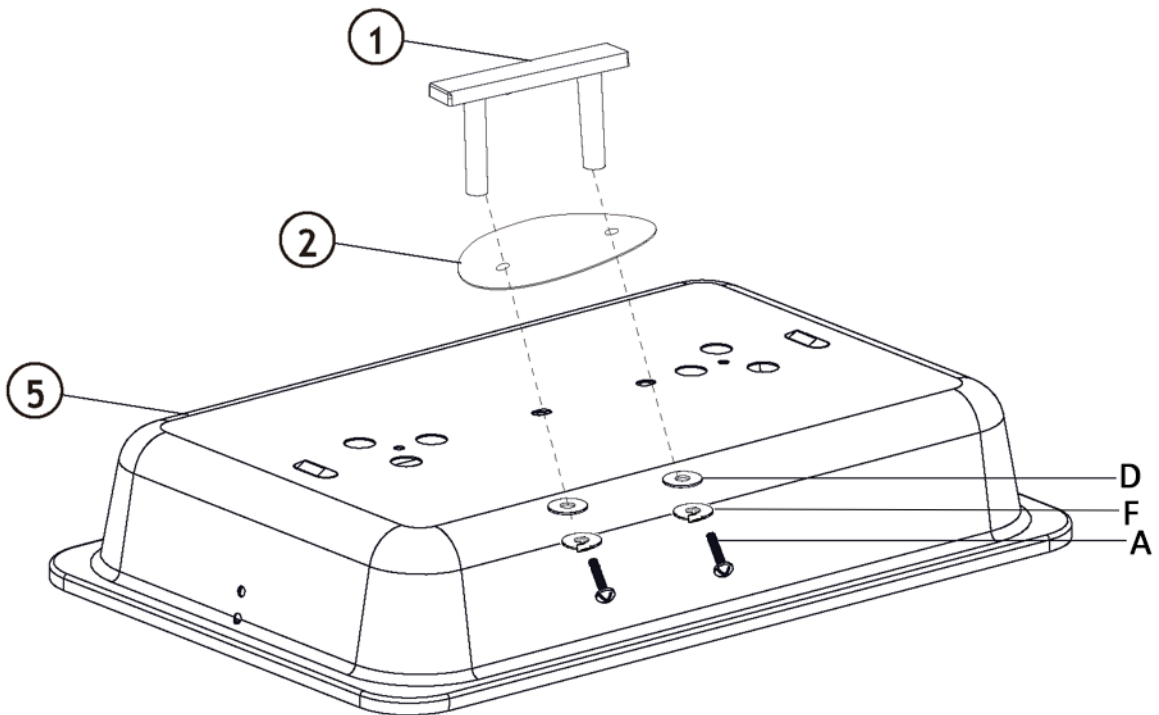
| PART | IMAGE                                                                               | SIZE    | QTY |
|------|-------------------------------------------------------------------------------------|---------|-----|
| A    |  | M6 x 16 | 2   |
| B    |  | M4 x 12 | 6   |
| C    |  | M4      | 8   |
| D    |  | Ø6      | 6   |
| E    |  | Ø4      | 6   |
| F    |  | Ø6      | 2   |

# BBQ ASSEMBLY

## STEP 1 – Attaching the handle

- Attach the **handle** (1) and the **heat resistant plate** (2) onto the **lid** (5) using 2 each of the “D” Washers, “F” Spring Washers and “A” Screws.

*Ensure the washers, spring washers and screws are placed on the inside of the lid.*



|          |                                                                                       |      |
|----------|---------------------------------------------------------------------------------------|------|
| <b>A</b> |  | 2PCS |
| <b>D</b> |  | 2PCS |
| <b>F</b> |  | 2PCS |

# BBQ ASSEMBLY

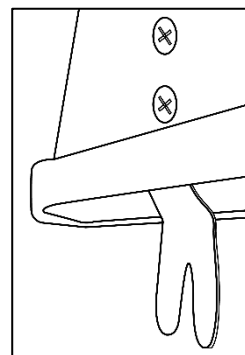
## STEP 2 – Assembling the lid

- Attach the **lid air vents** (3) onto the **lid** (5) using 2 each of the “**B**” Screws and “**E**” Washers, and 4 each of the “**C**” Nuts.

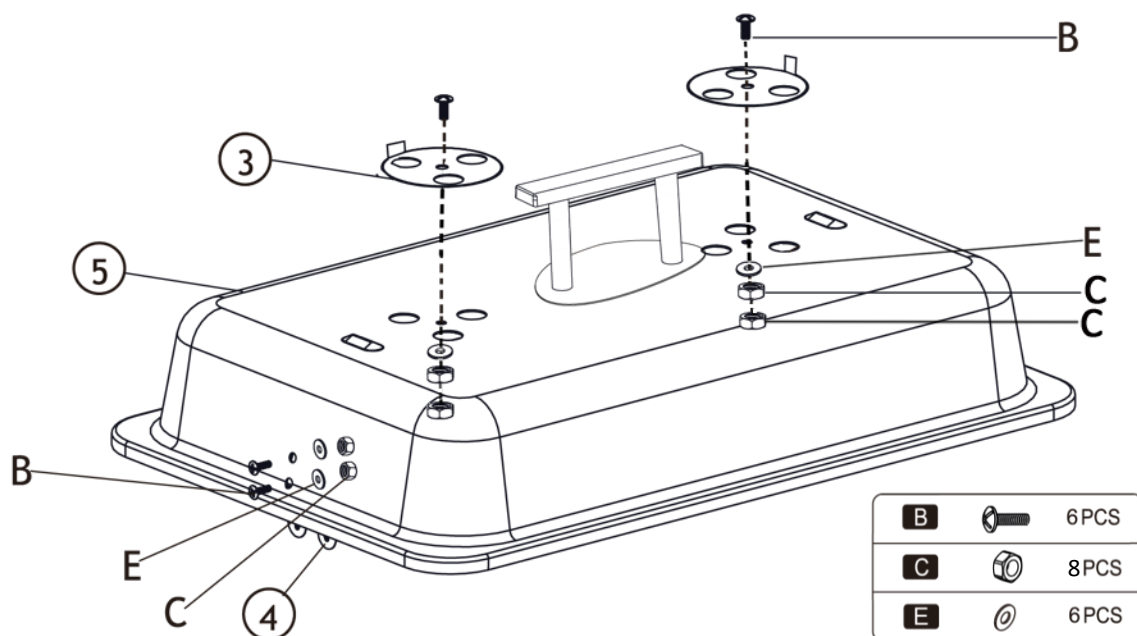
*Ensure the screws are placed on the outside of the lid and the nuts and washers are placed on the inside of the lid.*

- Attach the **guide brackets** (4) onto the sides of the **lid** (5) using 4 each of the “**B**” Screws, “**C**” Nuts and “**E**” Washers.

**Please note:** The guide brackets can only be assembled in a specific direction; please refer to the diagram to the right for details. If the guide brackets are wrongly assembled the lid cannot be closed.



*Ensure the screws are placed on the outside of the lid and the nuts and washers are placed on the inside of the lid.*



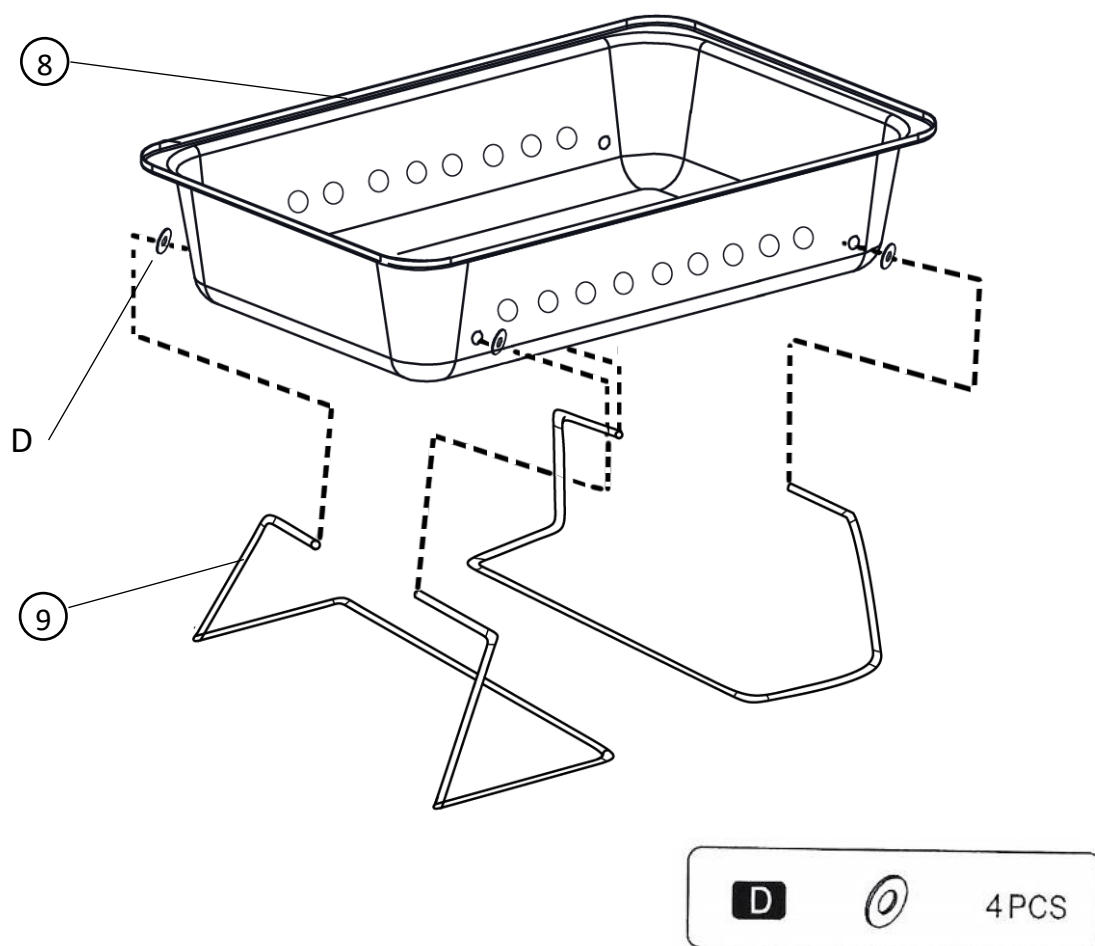


# BBQ ASSEMBLY

## STEP 3 – Assembling the fire bowl

- Attach the **legs** (9) onto the **fire bowl** (8) as shown in the diagram below, using 4 each of the “D” Washers.

*Ensure the washers are placed on the outside of the fire bowl.*

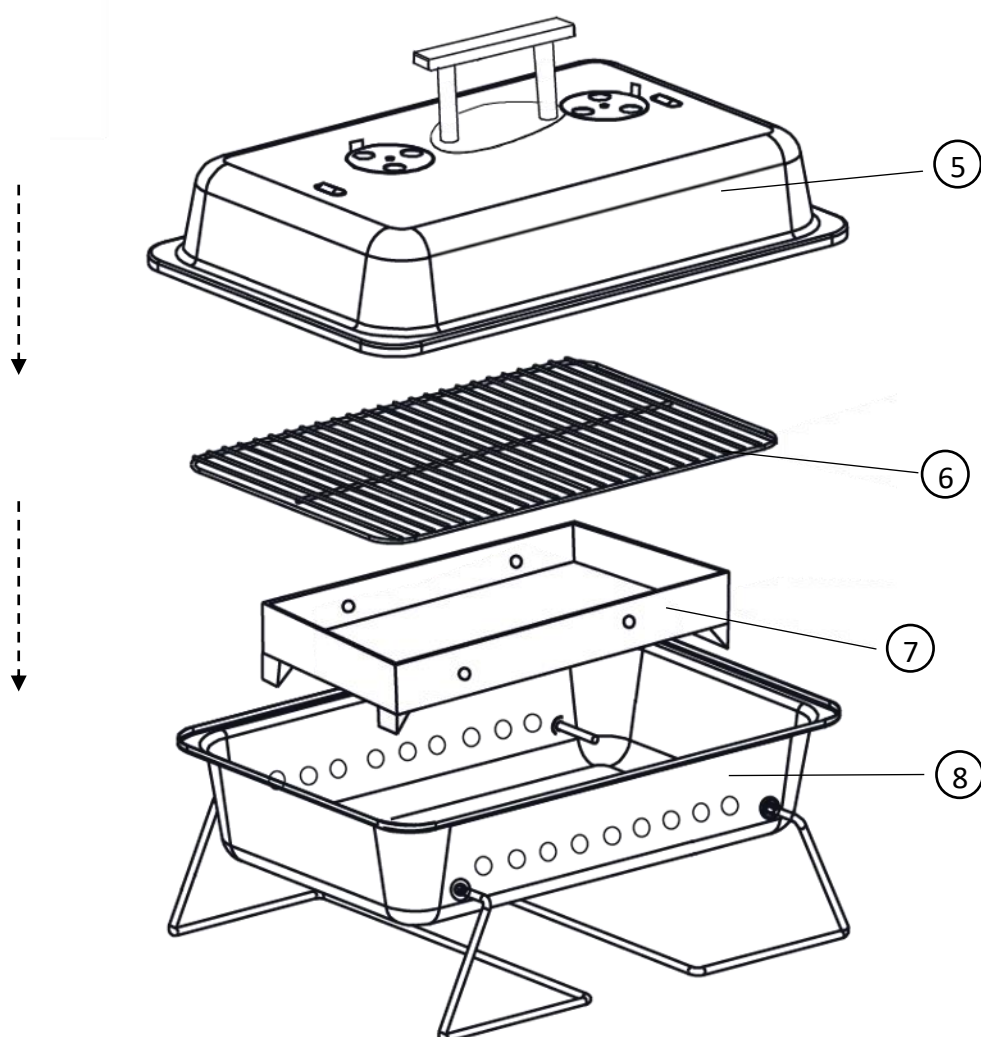


# BBQ ASSEMBLY

## STEP 4 – Assembling your barbeque

- Place the **charcoal tray** (7) into the base of the **fire bowl** (8) followed by the **cooking grill** (6).
- Place the assembled **lid** (5) onto the **fire bowl** (8).

Your barbeque is now assembled.



# BBQ ASSEMBLY

## STEP 5 – Cooking on the barbeque

- Fill the **charcoal tray** (7) with barbeque charcoal to a max of 1 KG, making sure not to fill it over the top edge of the tray, and ignite it.
- Approximately 15 minutes after ignition of the charcoals, a white ash should appear on the burning material. This means that the optimal grilling temperature has been reached.
- Now place the **cooking grill** (6) onto the **fire bowl** (8), making sure not to touch the hot charcoals, and start barbequing your food.
- NOTE: when using the barbeque for the first time, heat it up for an additional 15 minutes before you start grilling.

### After Cooking:

- Allow the grill to cool down completely at the end of the grilling process.
- Remove the cooking grill and dispose of the charcoal.
- Replace the cooking grill and place the barbeque lid on top. Then pull the legs on top of the barbeque, making sure to pull them over the raised sections in order to secure everything together.
- The barbeque can now be carried and easily stored.
- For cleaning, all you need is a dishcloth, warm water and a commercial detergent. Do not use abrasive cleaners!

# LIGHTING YOUR BBQ

**WARNING! Do not use spirit or petrol for lighting or re-lighting. Use only firelighters complying to EN 1860-3.**

1. Remove the cooking grill and place a small quantity of charcoal into the charcoal tray. Light in accordance with the instructions on the charcoal pack.
2. The venting holes in the fire bowl will increase the airflow and cause the charcoal to burn faster.
3. When the charcoal becomes red hot, add more charcoal for cooking. The maximum fill level for charcoal is the top of the charcoal tray, (1 KG).
4. Wait approximately 15 minutes before placing the cooking rack on to start cooking. Do not cook before the charcoal has a coating of ash.

**WARNING:** When using your barbecue for the first time, allow the charcoal to remain red hot for an additional 15 minutes before cooking.

**WARNING:** Accessible parts will be hot – avoid touching the BBQ while hot, however if it is necessary, make sure to wear oven gloves when touching the barbecue.

**WARNING:** Do not extinguish with water as this may damage the barbecue.

# FOOD SAFETY

- Thoroughly defrost frozen meat and poultry in the refrigerator before cooking. Keep raw meat and poultry separate from cooked foods.
- Always wash hands after handling raw meat and poultry, before handling any ready to eat foods.
- Wipe and disinfect surfaces that have been in contact with raw meat and poultry.
- When barbecuing meat and poultry, make sure the barbecue is extremely hot. Place the larger, thicker portions furthest away from the most intense heat to ensure thorough cooking without burning and turn regularly.
- Use separate utensils for handling raw meat/poultry and cooked food on the barbecue, or wash them thoroughly between uses.
- To check whether meat, particularly poultry, is cooked, pierce the flesh with a skewer or fork; the juices should run clear. Ensure the product is piping hot throughout.

# CLEANING AND CARE

## Removing the Ash

- Allow the barbecue and ash to become completely cold before emptying.
- Remove the cooking grill to ensure easy removal of the charcoal from the charcoal tray.
- Remove the charcoal tray from the fire bowl and safely dispose of the cold ash in a fire proof container, or dampen with water to ensure the ash is entirely cold before disposing in a suitable container.

## Care and Maintenance

- Empty the ash from the barbecue and clean after each use.
- The cooking grill and charcoal tray can be cleaned using a dishcloth, warm water and a commercial detergent. Avoid using abrasive cleaners, and wire wool and brushes as these may scratch the surface.
- When not in use this barbecue should be stored in a dry location or under a waterproof cover.

# GUARANTEE AND CUSTOMER SERVICES

This product is guaranteed for **12 months** from the date of the original purchase. If any defect arises due to faulty materials or workmanship, the faulty product must be returned to the place of purchase. Refund or replacement is at the discretion of the retailer.

**The following conditions apply:**

- The product must be returned to the retailer with the original proof of purchase.
- The product must be installed and used in accordance with the instructions contained in this instruction guide and any other instructions for use which are supplied.
- It must be used for domestic purposes only and for its intended use.
- This warranty does not cover wear and tear, damage, misuse or consumable parts.

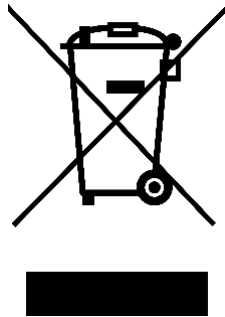
**This does not affect your statutory rights.**

**Customer Services & Spare Parts:**

| Region                | Contact                     |
|-----------------------|-----------------------------|
| UK & Northern Ireland | 0345 209 7461               |
| Ireland               | 1 800 938982                |
| Rest of Europe        | europe@productcaregroup.com |

# GEORGE FOREMAN®

## BLACK TOOLBOX CHARCOAL BBQ GFPTBBQ1003B



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