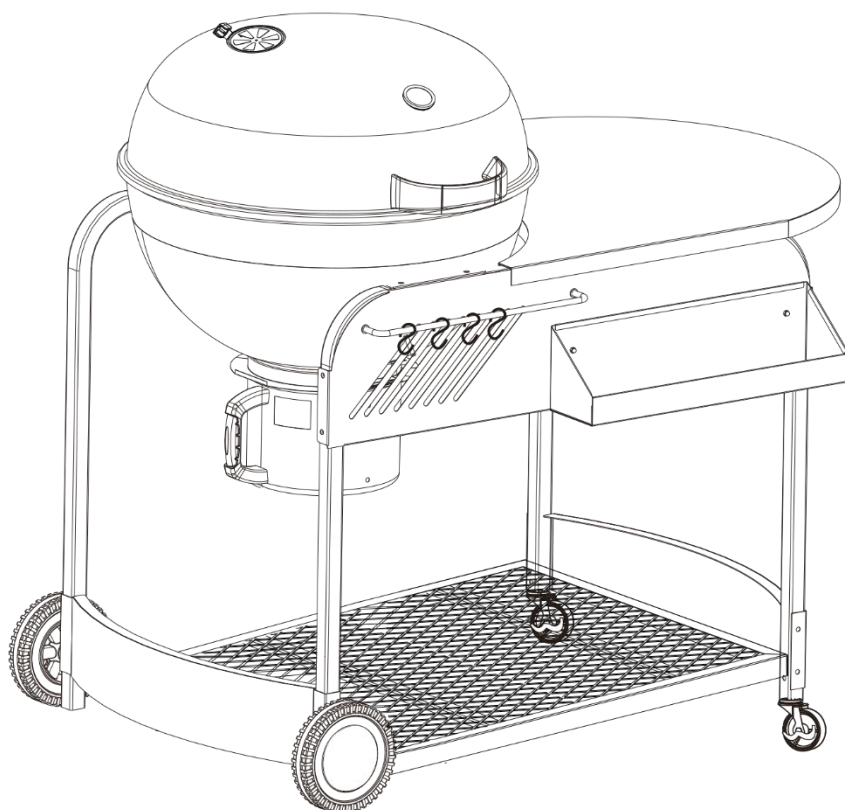


ZANUSSI

ZCBBQ22TK-C Trolley Barbeque Manual & Safety Instructions



**WARNING: PLEASE ENSURE YOU HAVE READ THROUGH THE
SAFETY AND OPERATING INSTRUCTIONS BEFORE USE.
PLEASE RETAIN INSTRUCTIONS FOR FUTURE REFERENCE**



**Please scan the QR code for step by step video
assembly instructions.** Alternatively, you can visit:
zanussiheatingandcooling.uk. From here, please select
the product that you are looking to build and view the
'How To' video located at the bottom of the page.

For Customer Services & Spare Parts please call **0330 1230 597**
Or visit us at **zanussicomfortandoutdoors.com**

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ZCBBQ22TK-C Trolley Barbeque

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SAFETY INSTRUCTIONS

WARNING: IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Before you start to build and use your barbeque, please read these instructions thoroughly:

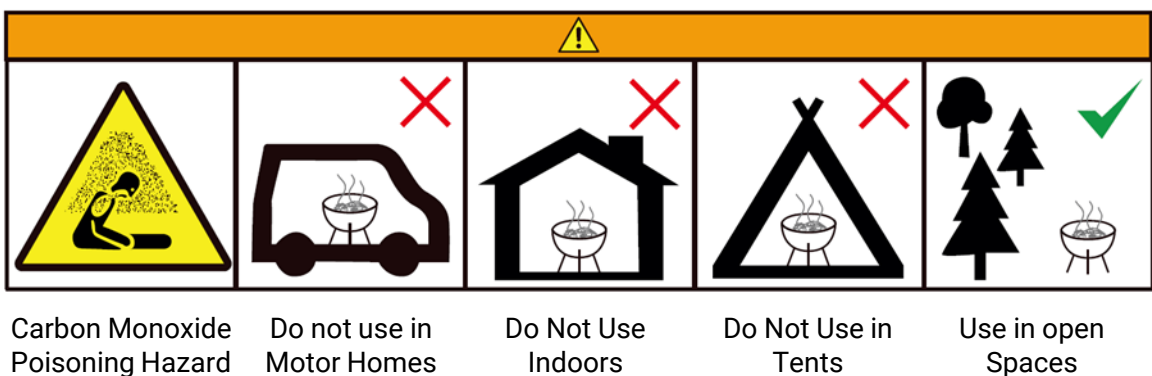
- Please dispose of all plastic bags carefully and keep them away from children.
- Check all the parts provided against the list in this instruction manual to make sure you have all of the parts listed. If not, contact your local store who will be able to help you.
- Take a few moments to familiarize yourself with the contents and before starting, check all holes are clear of any paint residue.
- When you are ready to start, make sure that you have plenty of space and a clean dry area for assembly.
- **Important** - Whilst every care is taken in the manufacture of this product, care must be taken during assembly in case sharp edges are present.

Please read and follow this advice when cooking on your barbeque:

- **ALWAYS** wash your hands before or after handling uncooked meat and before eating.
- **ALWAYS** keep raw meat away from cooked meat and other foods.
- Before lighting your BBQ, ensure grill surfaces and tools are clean and free of old food residues.
- **DO NOT** use the same utensils to handle cooked and uncooked foods.
- Ensure all meat is cooked thoroughly before eating.
- **CAUTION** - eating raw or under cooked meat can cause food poisoning (e.g. bacteria strains such as E.coli).
- To reduce the risk of under cooked meat, cut it open to ensure it is cooked all the way through internally before consuming.
- **CAUTION** - if meat has been cooked sufficiently the meat juices should be clear in colour and there should be no traces of pink/red juices or meat colouring.
- After cooking with your BBQ always clean the grill cooking surfaces and utensils.

Safety Warnings:

- **WARNING:** This barbecue will become very hot, do not move it during operation.
- **WARNING** – Charcoal BBQ's give off **CARBON MONOXIDE** when used, which is poisonous and can kill. **DO NOT** use a BBQ indoors or either in a tent, caravan or awning.
- **WARNING** - Do not use indoors! **OUTDOOR USE ONLY.** Do not use the BBQ in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.
- **DO NOT** use this product as a furnace.
- Ensure that the product is positioned on a permanent, flat, level, heat resistant, non-flammable surface always from flammable items, including wooden fences or overhanging trees.
- Ensure the product has a minimum of 2 meters overhead clearance and has a minimum of 2 m clearance from other surrounding items.
- **WARNING!** Do not use spirit or petrol for lighting or relighting! Use only firelighters complying to EN 1860-3!
- **NEVER** leave a burning fire unattended.
- **WARNING:** Keep children and pets away. Children must not operate or play near this barbeque.
- **DO NOT** cook before the charcoal has a coating of ash.
- **WARNING:** Failure to follow instructions could result in death, serious bodily injury and/or property loss.

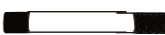


- The barbeque must be placed on a secure level base during use.
- The barbeque should be heated up for at least 30 minutes prior to the first cooking on the barbeque.
- Ensure that the coals placed do not exceed the line on the inside of the bowl, max 2.5 KG.
- The barbeque must never be left unattended during operation or cleaning.
- **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.

WHAT'S INCLUDED?

Here's a list of all the parts

PART	DESCRIPTION	QTY
1	Temperature gauge	1
2	Lid air vent assembly	1
3	Lid	1
4	Cooking grid	1
5	Charcoal grid	1
6	Warming rack	1
7	Bowl	1
8	Ash cup support	1
9	Ash cup	1
10	Side shelf	1
11	Bowl support	2
12	Left rear pole	1
13	Left front pole	1
14	Wheel	2
15	Side panel	2
16	Right rear pole	1
17	Right front pole	1
18	Storage shelf	1
19	Locking caster	2
20	Front panel	1
21	Front panel bar	1
22	Condiment shelf	1
23	Lid handle	1
24	Wheel cap	2
25	Hook	4
26	Axle assembly	1
27	Support frame	3
28	Waterproof cover	1

PART	IMAGE	DESCRIPTION	QTY
A		M6X16 Bolt	24
B		M6 Nut	8
C		M10 Nut	2
D		M5X12 Bolt	4
E		M5 Nut	7
F		Φ6 Washer	14
G		M6 Wing nut	6
H		M6X150 Bolt	1
I		M6 Nut	2
J		M6X12 Bolt	14
K		M5X12 Bolt	2
L		Φ5 Washer	2
M		M5 Lock nut	4

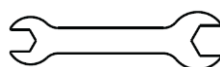
You will also need (not included):



Phillips head screwdriver



Adjustable wrench

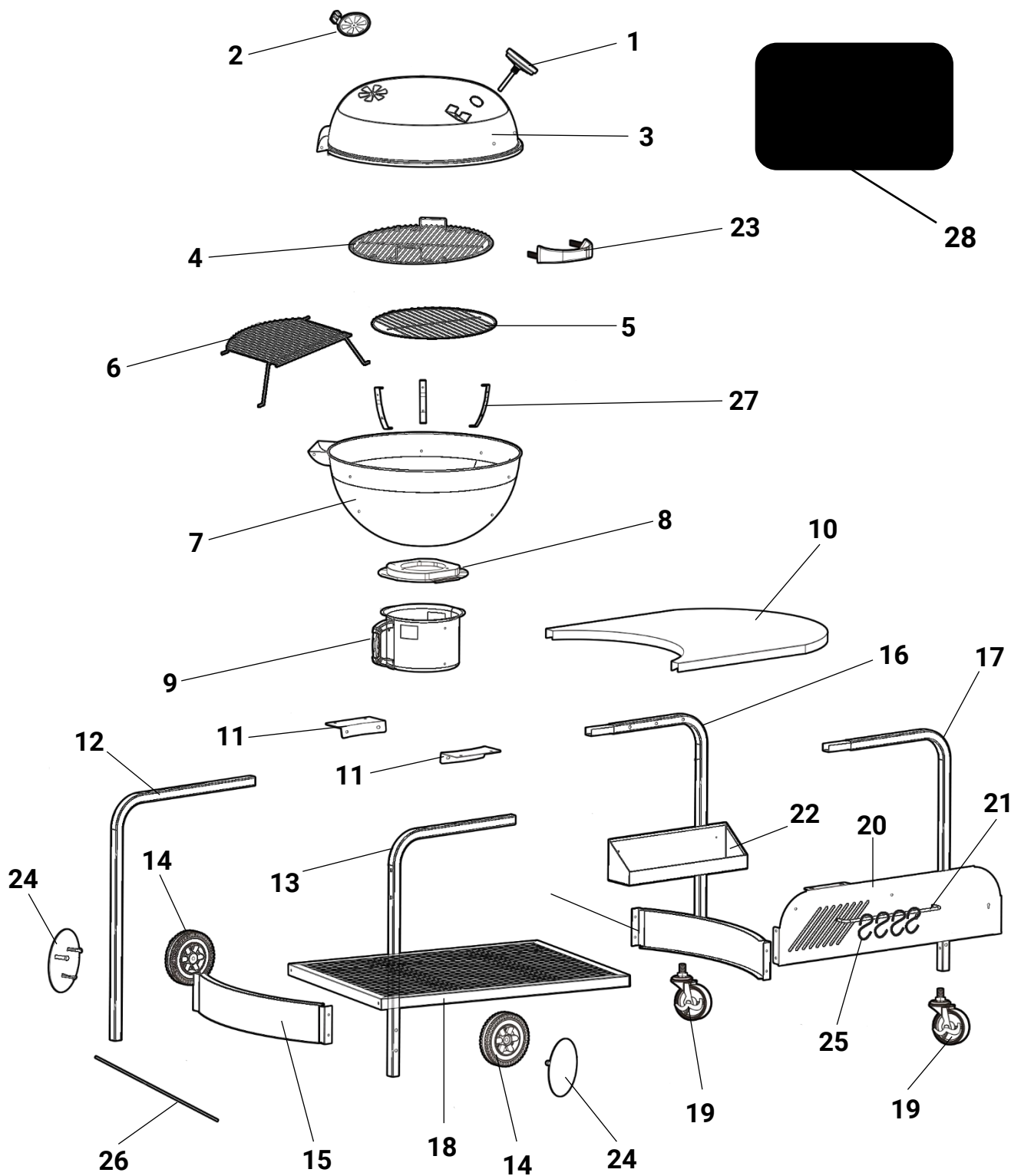


Wrench

ATTENTION: Check that all parts listed above are present prior to assembly

WHAT'S INCLUDED?

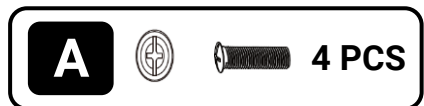
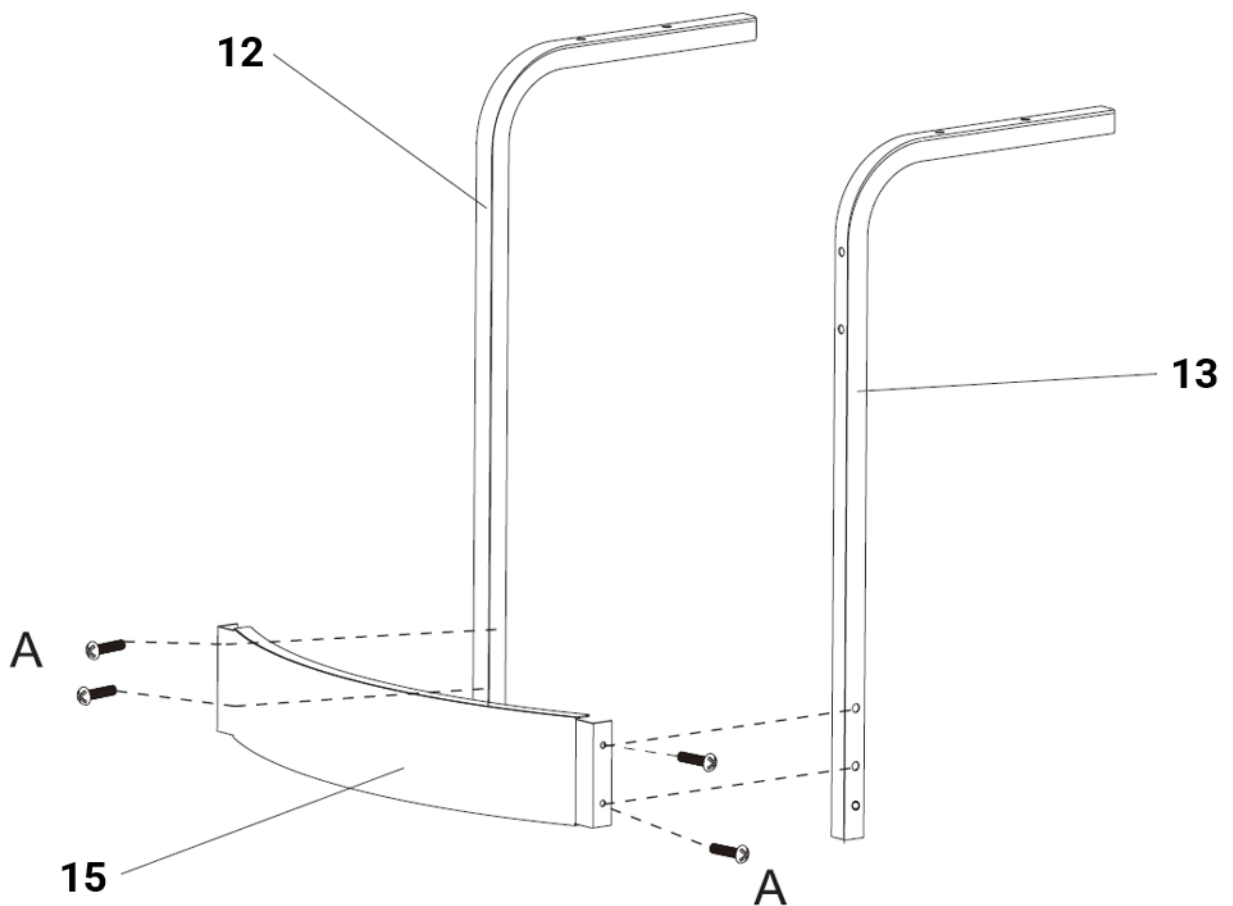
Here's a feature diagram



BBQ ASSEMBLY

STEP 1 – Constructing the left legs

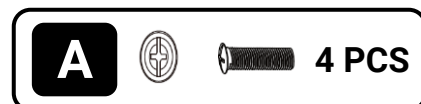
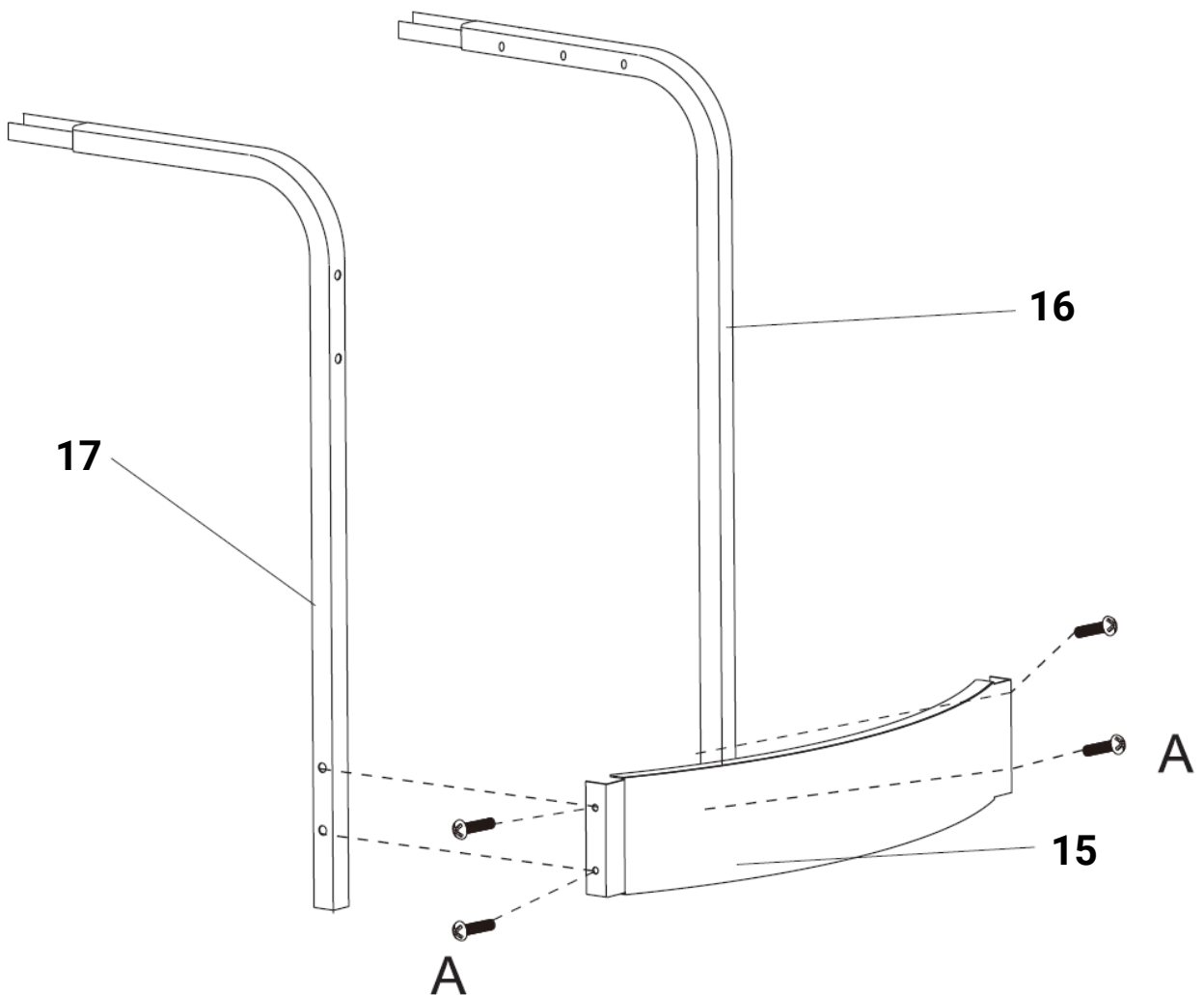
- Attach one of the **side panels** (15) to the **left front pole** (13) and the **left rear pole** (12), using 4 each of the “A” bolts.



BBQ ASSEMBLY

STEP 2 – Constructing the right legs

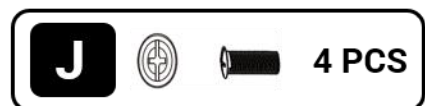
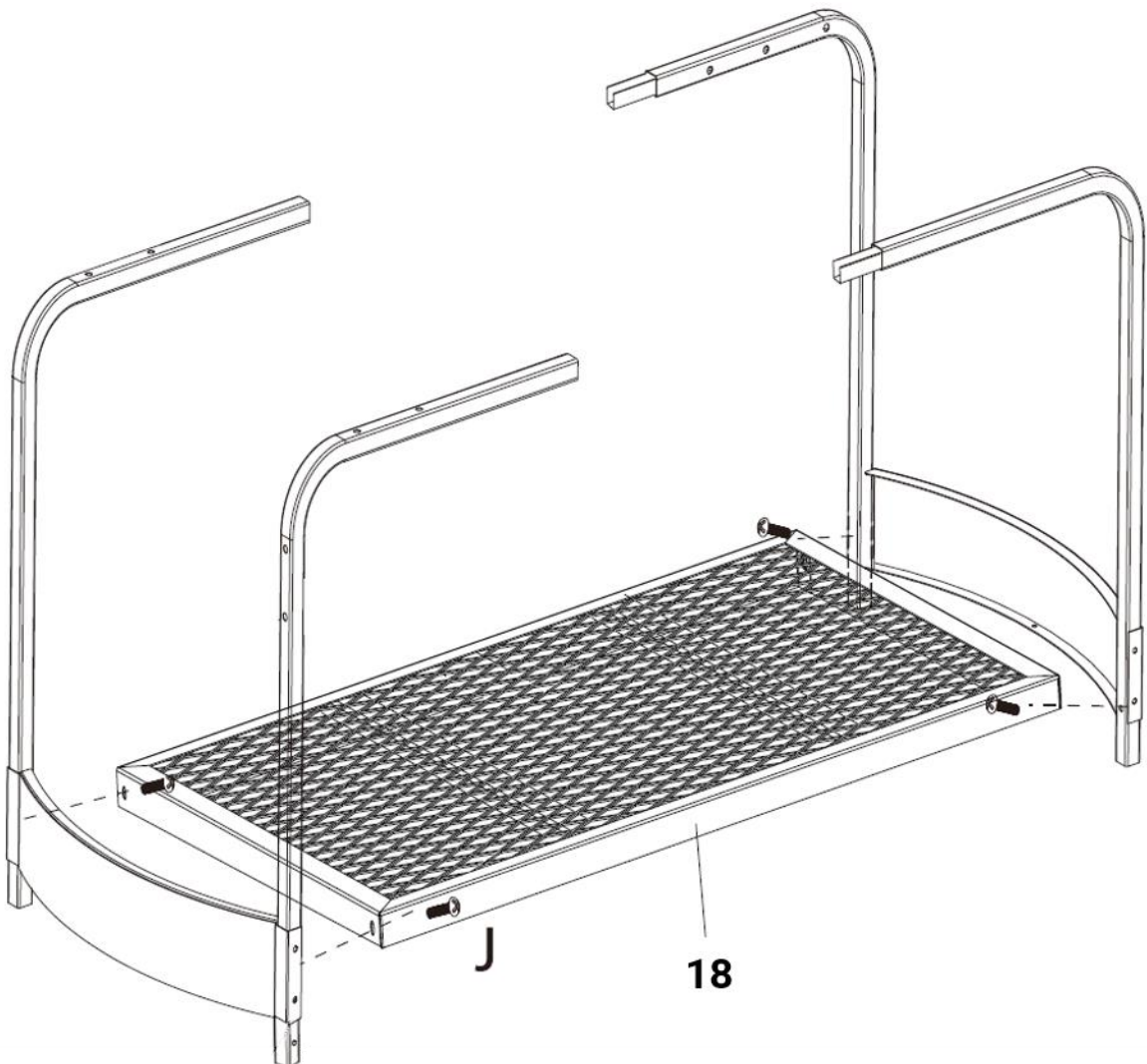
- Attach the other **side panel** (15) to the **right front pole** (17) and the **right rear pole** (16), using 4 each of the “A” bolts.



BBQ ASSEMBLY

STEP 3 – Attaching the storage shelf

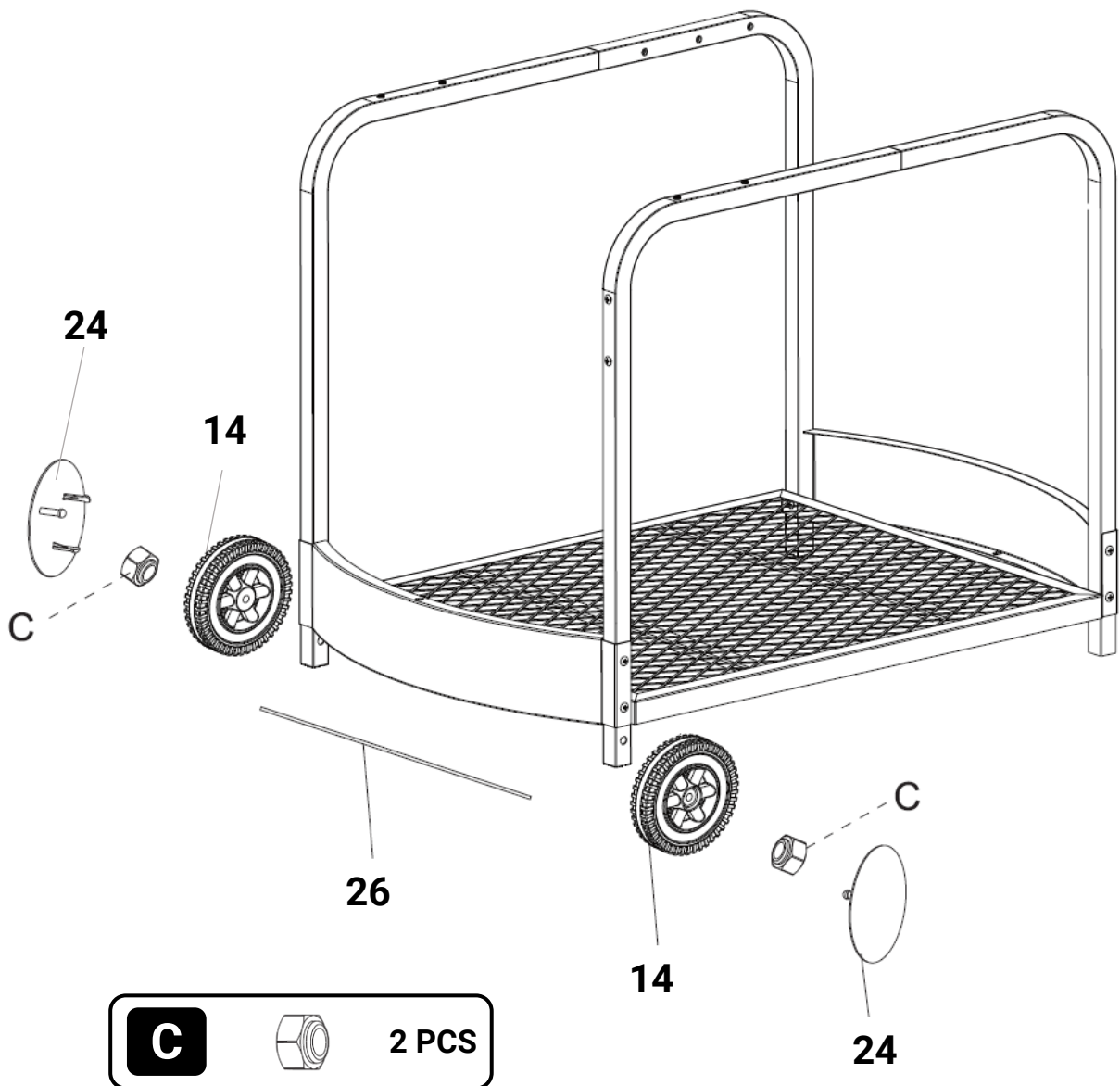
- Attach the **storage shelf** (18) to the legs that were assembled in steps 1 & 2, using 4 each of the “J” bolts.
- The right legs should now slot inside the spaces in the left legs.



BBQ ASSEMBLY

STEP 4 – Attaching the wheels

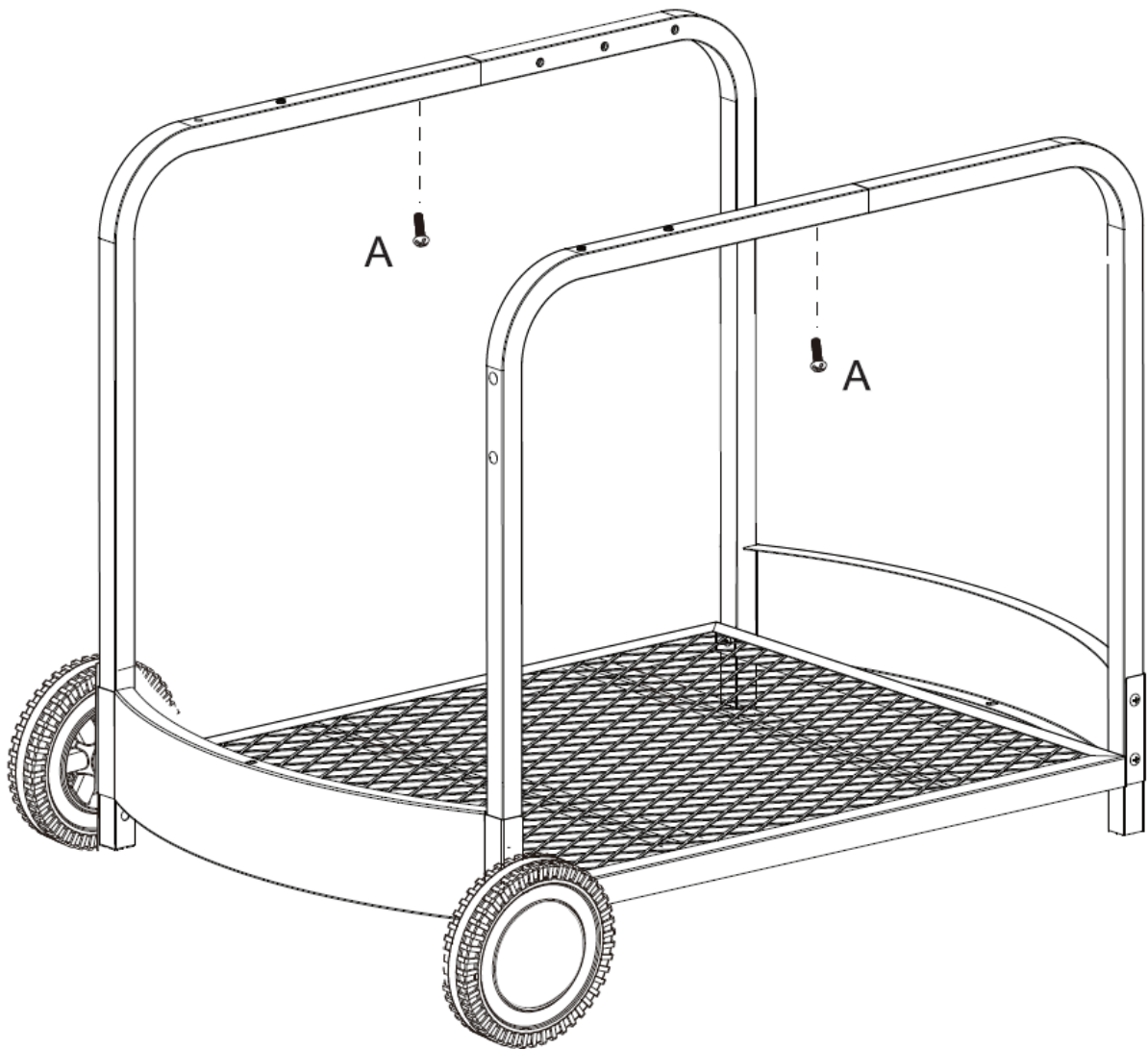
- Insert the **axle rod** (26) through the **left front pole** (13) and the **left rear pole** (12).
- Attach the **wheels** (14) to ends of the **axle rod** (26), and secure using 2 each of the “**C**” nuts, tightening with a wrench.
- Install the **wheel caps** (24) onto the **wheels** (14).



BBQ ASSEMBLY

STEP 5 – Securing the legs

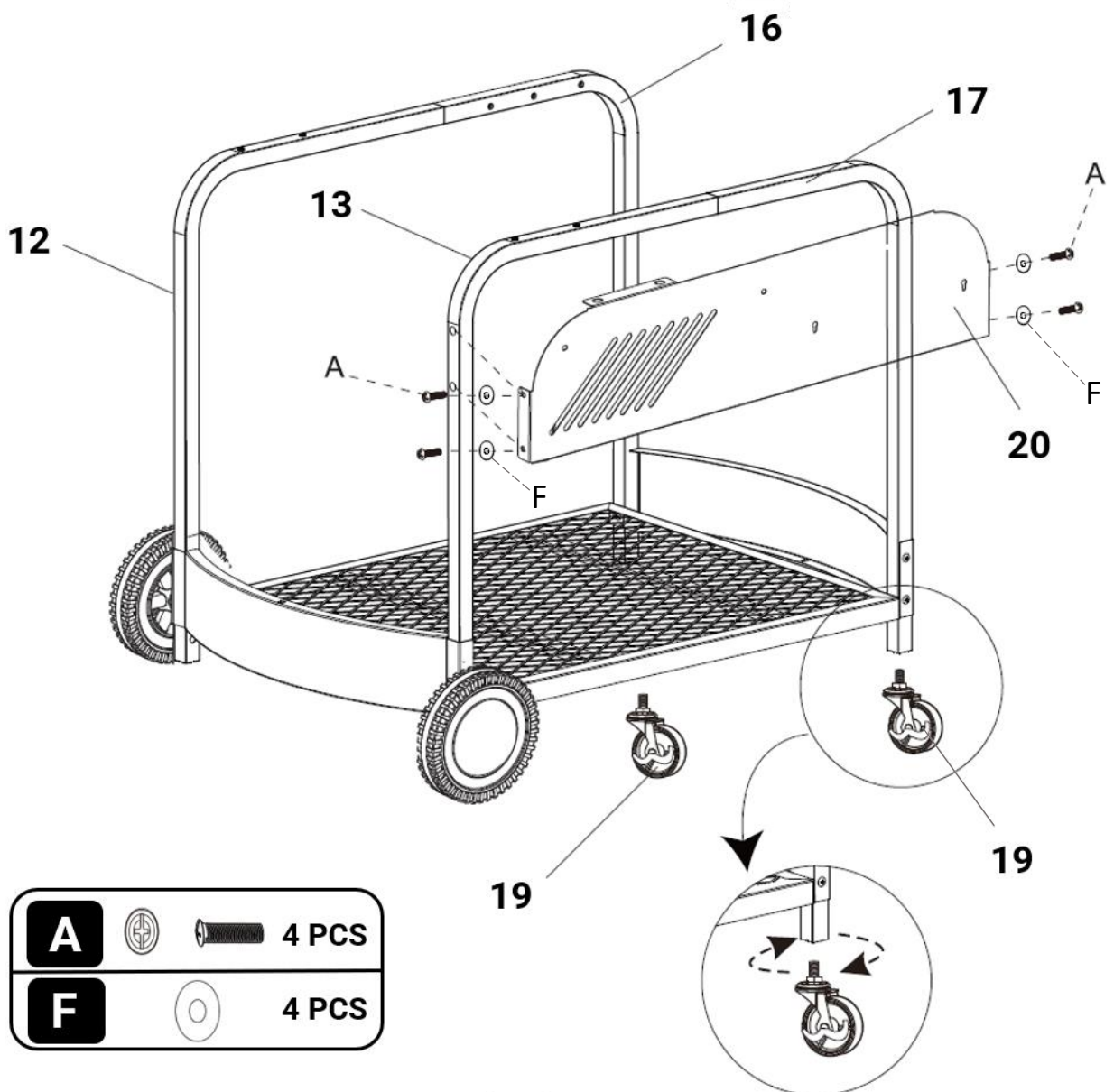
- Secure the legs together using 2 each of the “A” bolts.



BBQ ASSEMBLY

STEP 6 – Attaching the front panel and casters

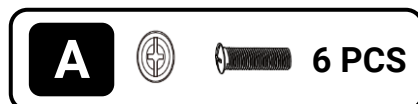
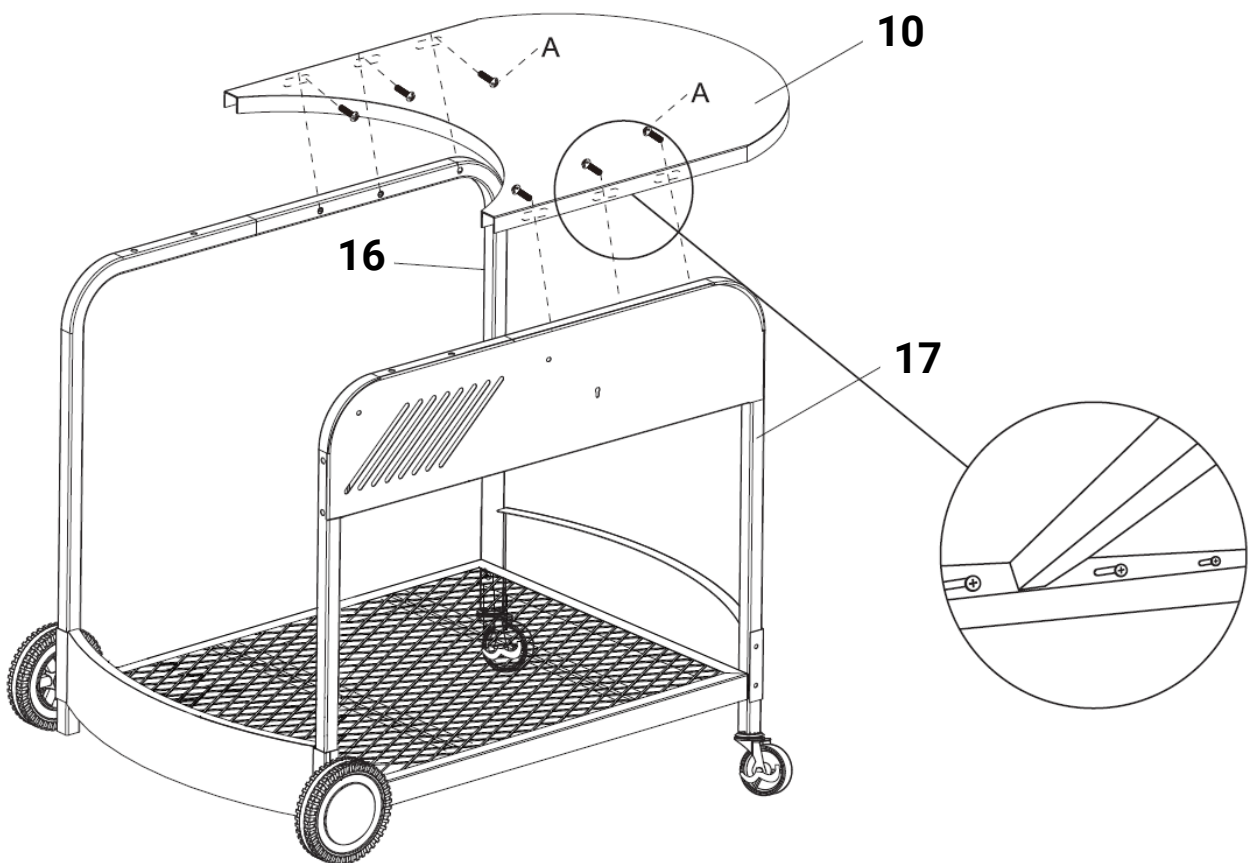
- Attach the **front panel** (20), to the **left front pole** (13) and the **right front pole** (17), using 4 each of the “**A**” bolts and “**F**” washers.
- Screw the two **locking casters** (19) clockwise into the bottom of the **right front pole** (17) and the **right rear pole** (16), and tighten with a wrench.



BBQ ASSEMBLY

STEP 7 – Attaching the side shelf

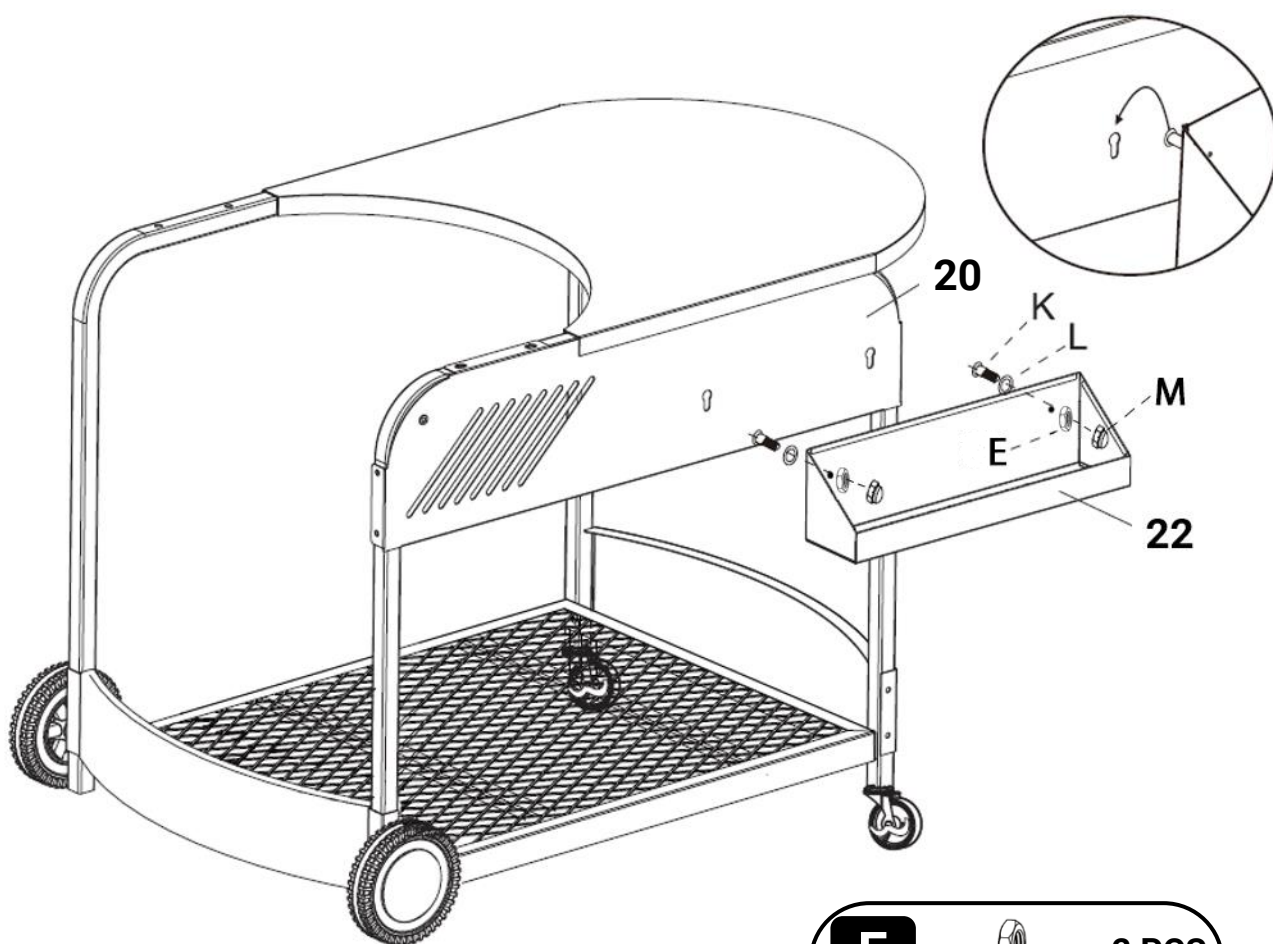
- Attach the **side shelf** (10) to the **right front pole** (17) and the **right rear pole** (16), using 6 each of the “A” bolts.
- **NOTE:** The **side shelf** (10) may become scratched when assembling. Please take care.



BBQ ASSEMBLY

STEP 8 – Attaching the condiment shelf

- Attach the **condiment shelf** (22), to the **front panel** (20), using 2 each of the “**K**” bolts, “**L**” washers, “**E**” nuts and “**M**” lock nuts; tighten and secure with a wrench.
- **NOTE:** The **front panel** (20), may become scratched when assembling. Please take care.

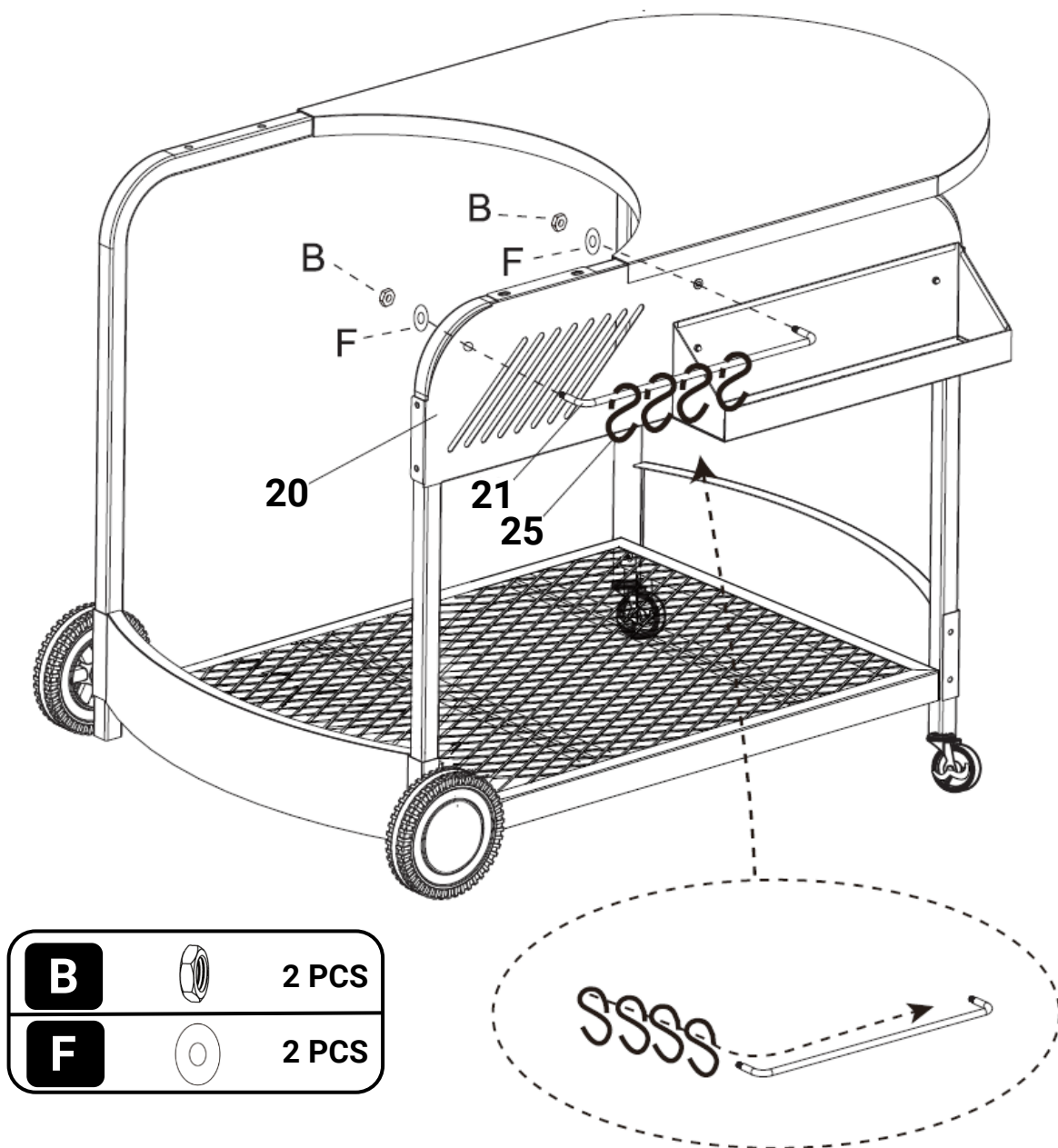


E		2 PCS
K		2 PCS
L		2 PCS
M		2 PCS

BBQ ASSEMBLY

STEP 9 – Attaching the hooks

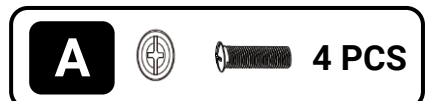
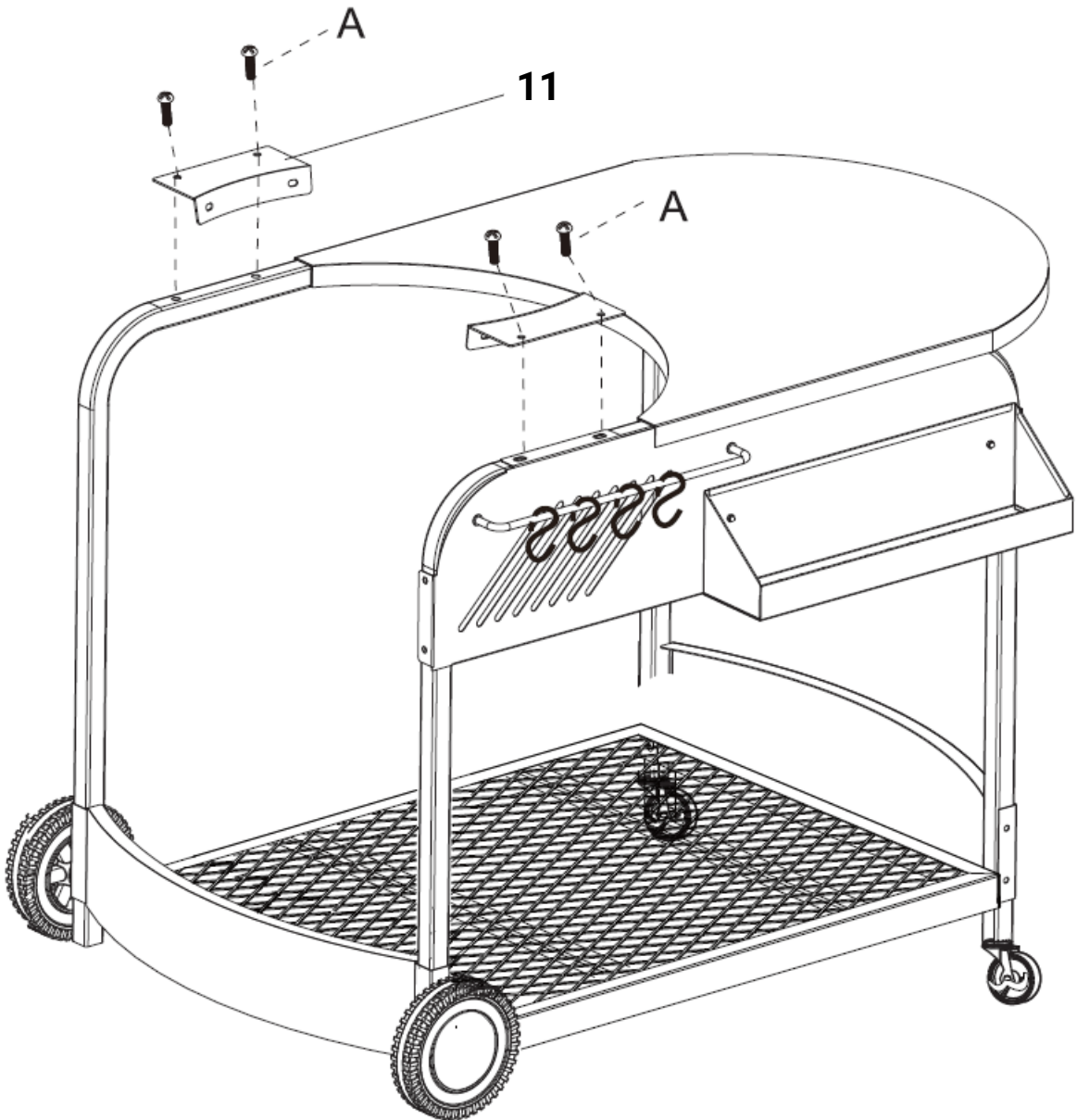
- Place the **hooks** (25) onto the **front panel bar** (21), and then attach the **front panel bar** (21) onto the **front panel** (20) using 2 each of the “**F**” washers and “**B**” nuts; tighten and secure with a wrench.



BBQ ASSEMBLY

STEP 10 – Attaching the bowl supports

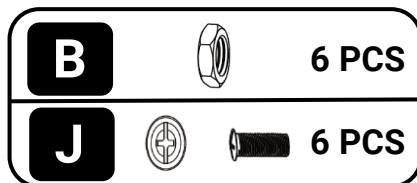
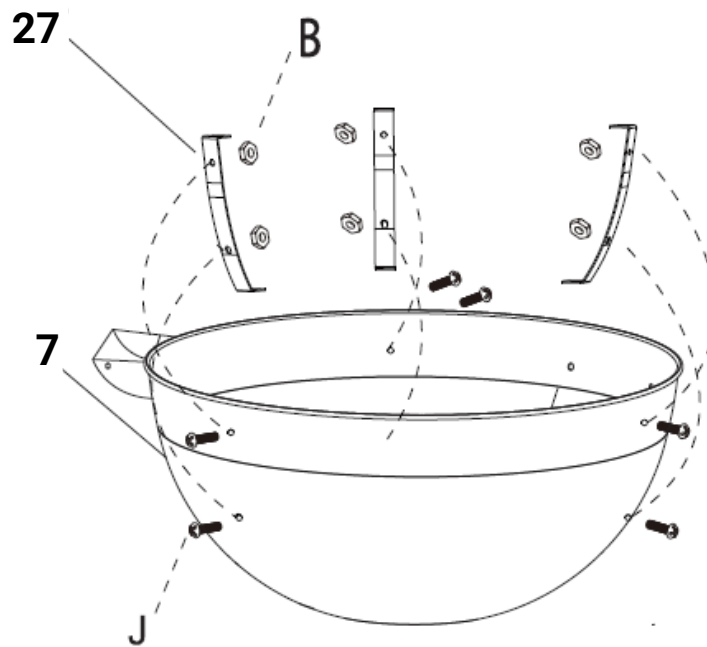
- Attach the **bowl supports** (11) to the finished cart using 4 each of the “A” bolts.



BBQ ASSEMBLY

STEP 11 – Attaching the support frames

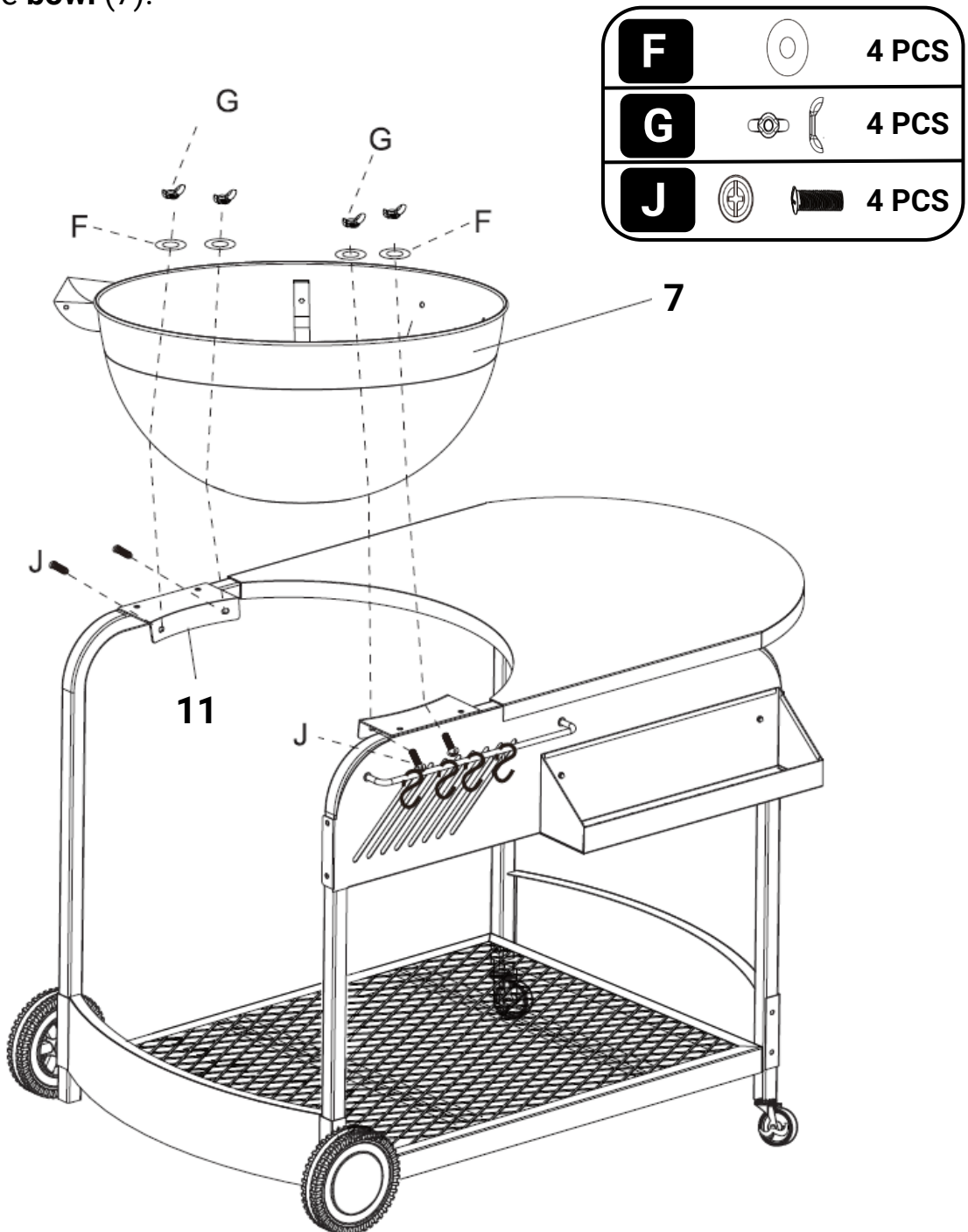
- Attach the **support frames** (27) to the bottom of the **bowl** (7) using 6 each of the “**B**” nuts and “**J**” bolts; tighten and secure with a wrench.



BBQ ASSEMBLY

STEP 12 – Attaching the bowl

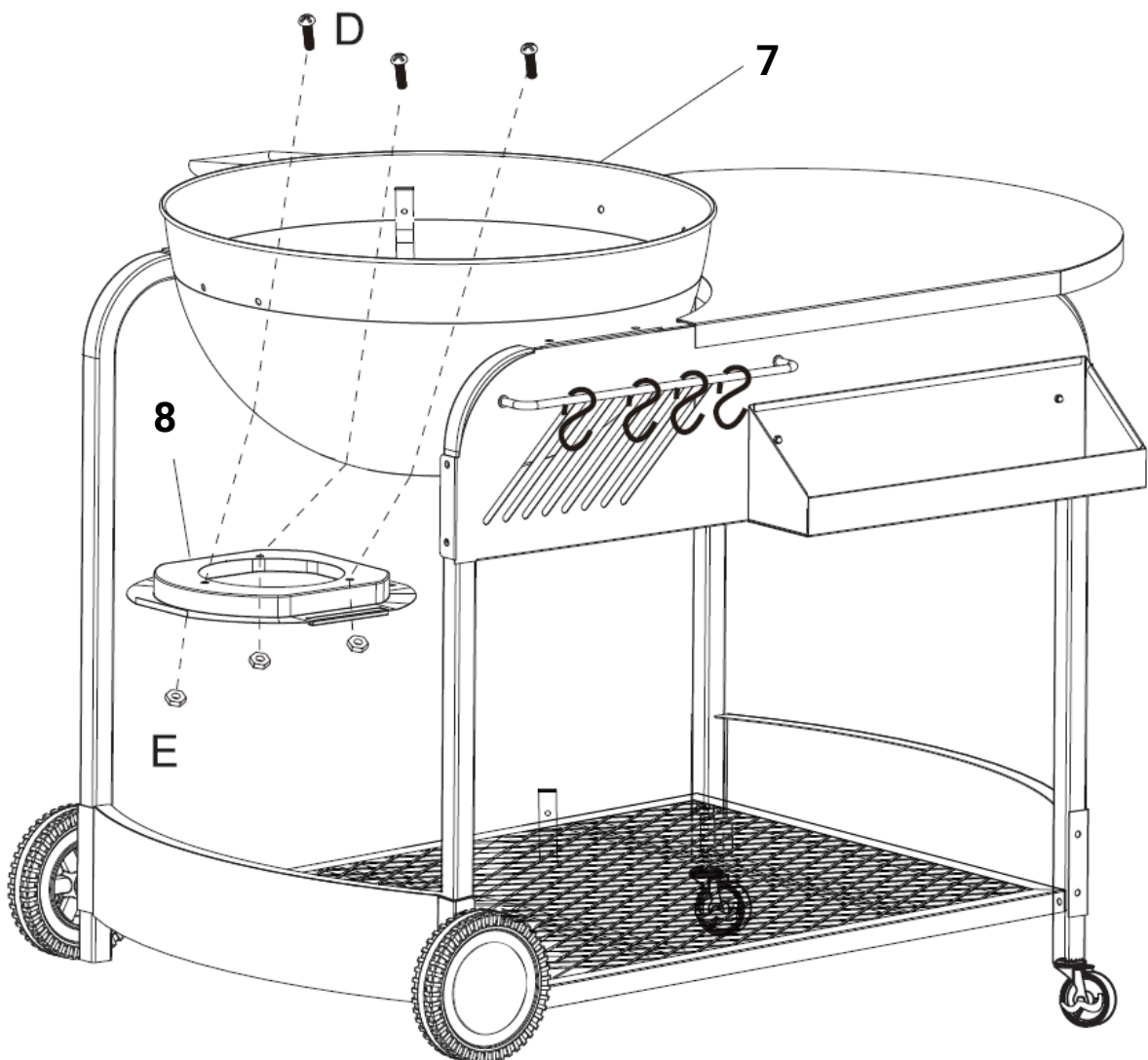
- Attach the **bowl** (7) to the **bowl supports** (11) using 4 each of the “J” bolts, “F” washers, and “G” wingnuts.
- **NOTE:** The “F” washers must be placed on the inside of the **bowl** (7).



BBQ ASSEMBLY

STEP 13 – Attaching the ash cup support

- Attach the **ash cup support** (8) to the bottom of the **bowl** (7) using 3 each of the “**D**” bolts and “**E**” nuts; tighten and secure with a wrench.

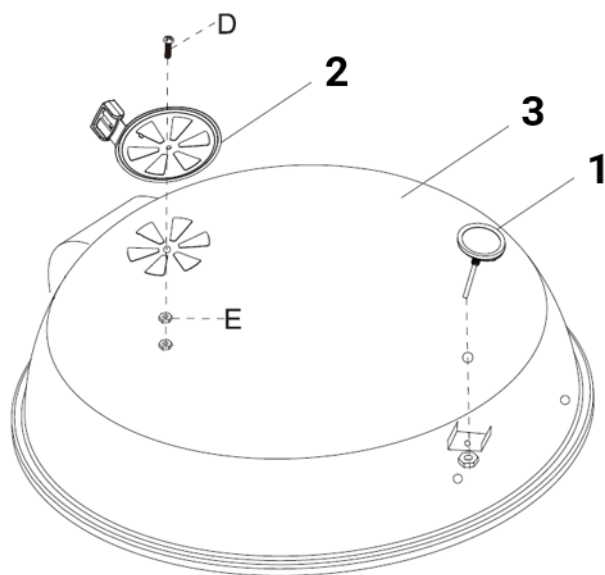


D			3 PCS
E			3 PCS

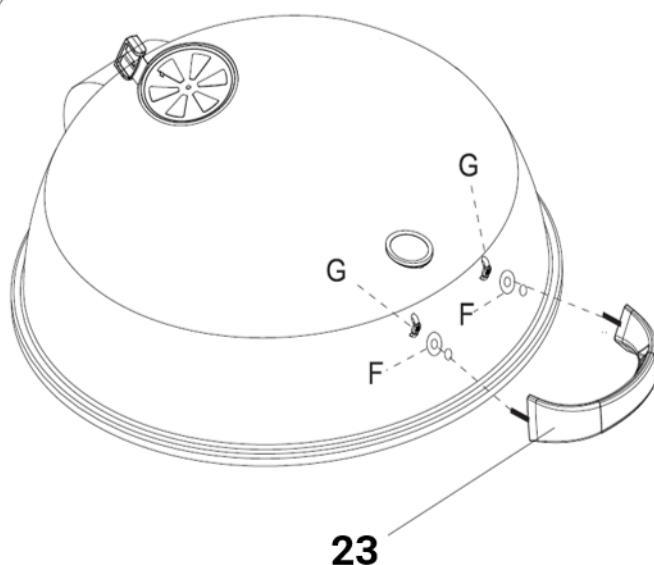
BBQ ASSEMBLY

STEP 14 – Assembling the lid

- Align the stopper on the **lid air vent assembly** (2) with the groove on the **lid** (3), and then attach the **lid air vent assembly** (2) to the **lid** (3) using 1 “D” bolt and 2 “E” nuts; tighten and secure with a wrench.
- Attach the **temperature gauge** (1) to the **lid** (3) by placing the **temperature gauge** (1) on the outside of the **lid** (3), and the supplied bracket on the inside, securing with the supplied nut; tighten and secure with a wrench.
- Ensure that dial is correctly aligned before securing.
- Attach the **lid handle** (23) outside the **lid** (3) using 2 each of the “F” washers and “G” wing nuts.



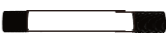
D			1 PCS
E			2 PCS
F			2 PCS
G			2 PCS

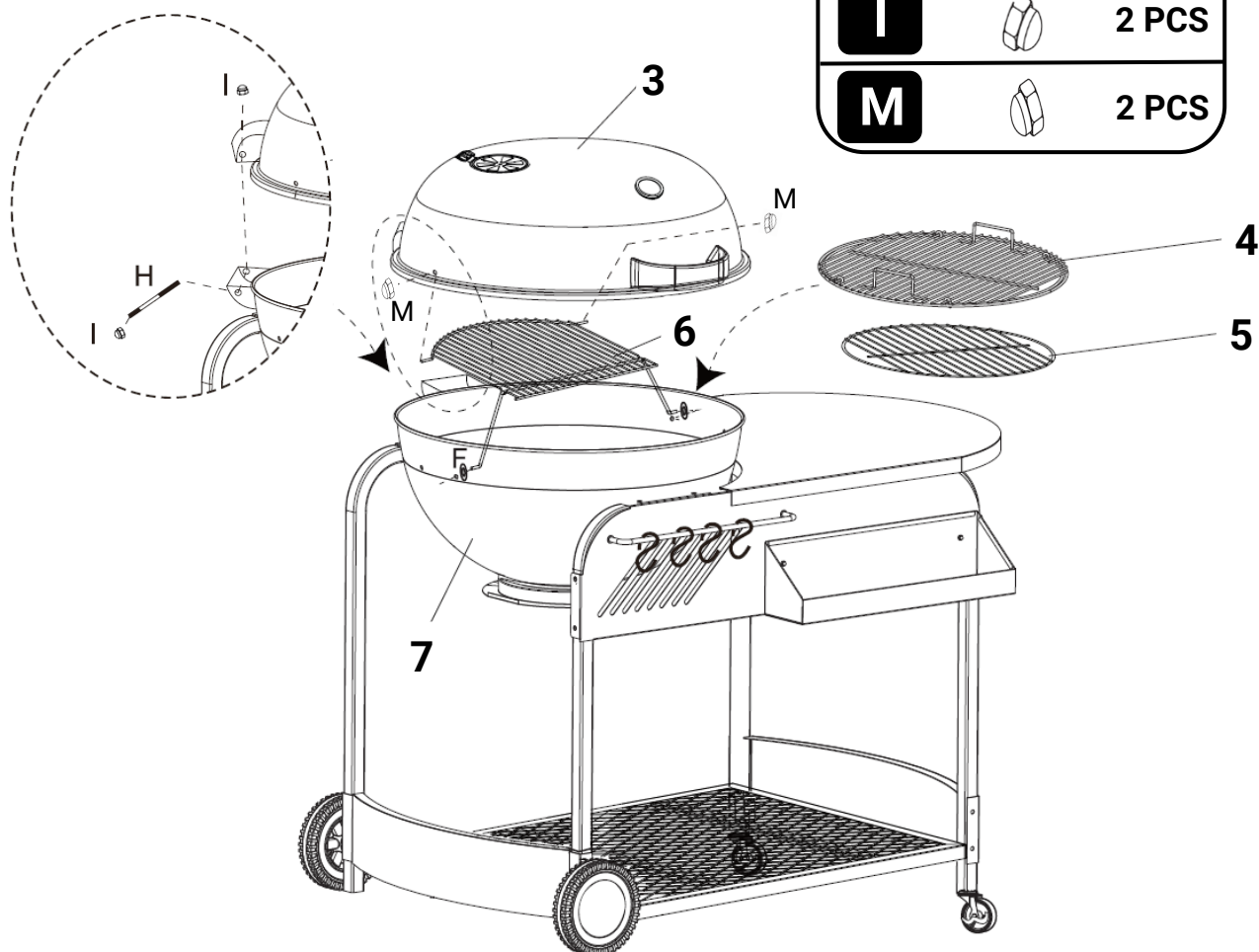


BBQ ASSEMBLY

STEP 15 – Attaching the lid and racks

- Attach the **lid** (3) to the **body** (7), using 1 “H” bolt and 2 “I” nuts; tighten and secure with a wrench.
- Place the **charcoal grid** (5) inside the **body** (7), followed by the **cooking grid** (4).
- Then install the **warming rack** (6) using 2 each of the “F” washers and “M” nuts.
- **NOTE:** The “F” washers must be placed on the inside of the **body** (7).

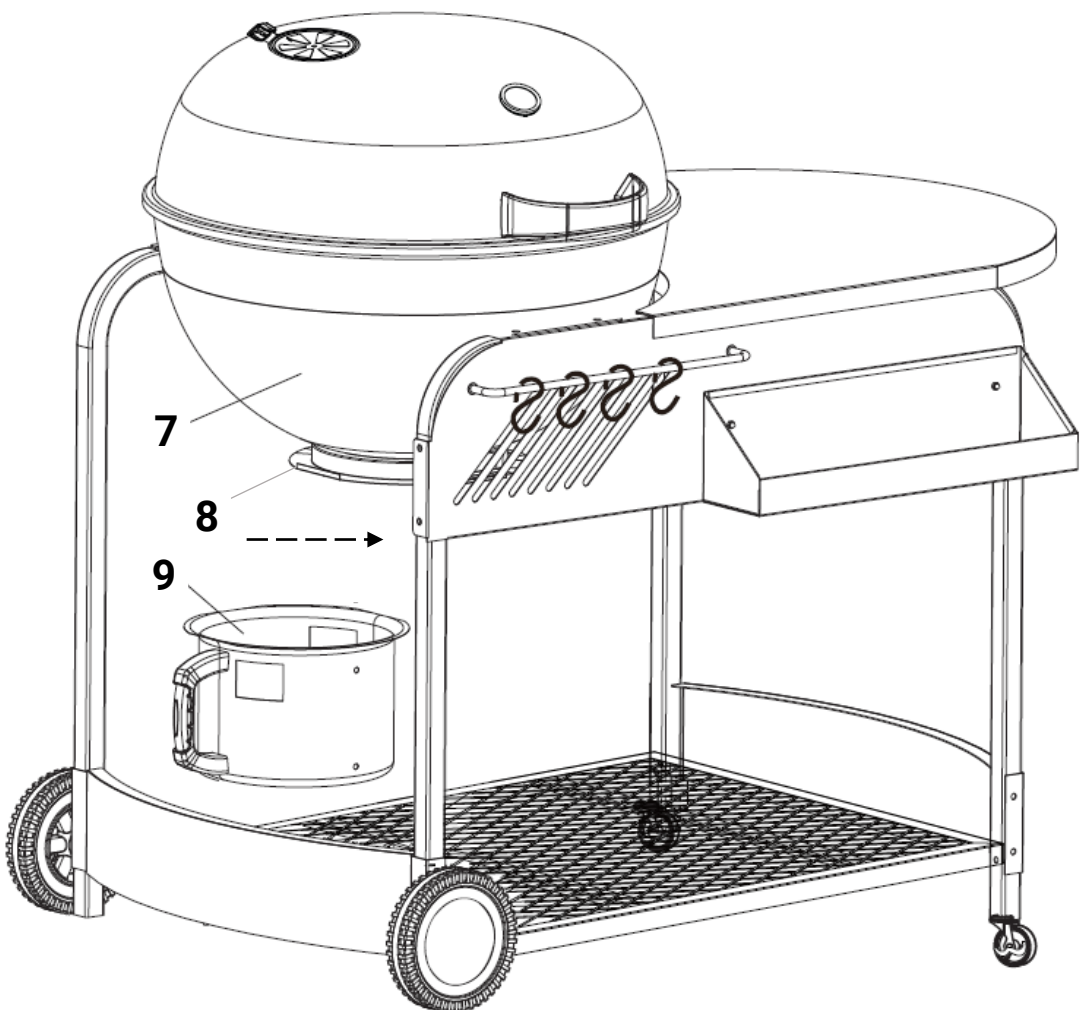
F		2 PCS
H		1 PCS
I		2 PCS
M		2 PCS



BBQ ASSEMBLY

STEP 16 – Attaching the ash cup

- Attach the **ash cup** (9) to the **ash cup support** (8) at the bottom of the **bowl** (7), by sliding it in from the direction shown below.
- The barbeque is now fully assembled.



LIGHTING & EXTINGUISHING

Your Barbeque

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

1. Lift up the **warming rack** (6) and remove the **cooking grid** (4) and place a small quantity of charcoal onto the **charcoal grid** (5). Light in accordance with the instructions on the charcoal pack.
2. When the charcoal becomes red hot, add more charcoal for cooking. The maximum fill level for charcoal is approx. 2.5 KG.
3. Wait approximately 15 minutes before placing the cooking grid on to start cooking. Do not cook before the charcoal has a coating of ash.
4. To extinguish, wait for the charcoal to stop burning and for it to completely cool.

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

WARNING: Ensure the appliance is cold before cleaning.

WARNING: Charcoal may still be warm and so heat resistant gloves should be worn when disposing of ash.

Removing the Ash

- Allow the barbecue and ash to become completely cold before emptying.
- Lift the **warming rack** (6) and remove the **cooking grid** (4) to ensure easy removal of the charcoal.
- Remove the **charcoal grid** (5) from the **bowl** (7) 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.
- Detach the **ash cup** (9) and dispose of the ash.

Care and Maintenance

- Empty the ash from the barbecue and clean after each use.
- The **warming rack** (6), **cooking grid** (4) and **charcoal grid** (5), 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 the provided 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 guarantee does not cover wear and tear, damage, misuse or consumable parts.

This does not affect your statutory rights.

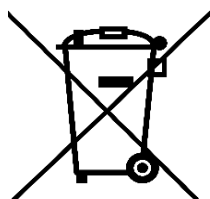
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The 'wheeie bin' symbol is known as the 'Crossed-out wheeie bin Symbol'. When this symbol is marked on a product/batteries, it means that the product/batteries should not be disposed of with your general household waste. Only discard electrical/ electronic/battery items in separate collection schemes, which cater for the recovery and recycling of materials contained within. Your co-operation is vital to ensure the success of these schemes and for the protection of the environment. For your nearest disposal facility, visit www.recycle-more.co.uk or ask in store for details.

SEDEX – Connecting businesses and their global suppliers to share ethical data and enabling improvement in ethical performance. Visit www.sedex.org.uk for further information.

We reserve the right, due to possible changes to design, to alter the instruction manual without prior notice.