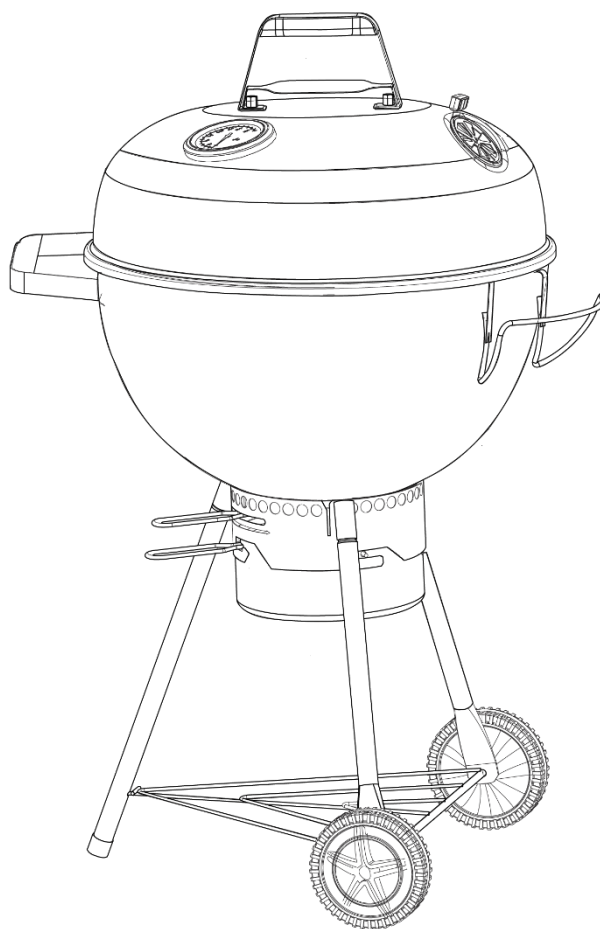


ZANUSSI

ZCKTBBQ22-C Kettle 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.

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ZCKTBBQ22-C Kettle 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.

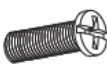


- The barbeque must be placed on a secure level base during use.
- The barbeque should be heated up for at least 30 minutes prior to the first cooking on the barbeque.
- Ensure that the coals placed do not exceed the line on the inside of the bowl, max 1.2 KG.
- The barbeque must never be left unattended 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	Lid handle	1
2	Heat resistant plate	1
3	Outer lid air vent	1
4	Inner lid air vent	1
5	Temperature gauge	1
6	Lid	1
7	Hook bracket	1
8	Cooking grid	1
9	Charcoal grid	1
10	Ash tray ventilation bracket	1
11	Ash tray ventilation	1
12	Cooking grid support brackets	2
13	Bowl	1
14	Bowl handle	1
15	Lid/accessory support rack	1
16	Leg supports	3
17	Ash tray plate	1
18	Ash tray support	1
19	Ash tray support ventilation handle	1
20	Ash tray	1
21	Front leg	1
22	Back legs	2
23	Wheels	2
24	Wheel caps	2
25	Shelf	1
26	Waterproof cover	1

PART	IMAGE	DESCRIPTION	QTY
A		M6X12 Bolt	11
B		Φ6X16 Washer	12
C		M6 Wing nut	12
D		M5X12 Bolt	1
E		M5 Nut	2
F		Φ5X12 Washer	1
G		Φ10 Wheel washer	2
H		M6 Nut	2
I		M10 Nut	2
J		M6X16 Bolt	2

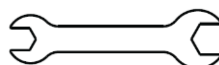
You will also need (not included):



Phillips head screwdriver



Adjustable wrench

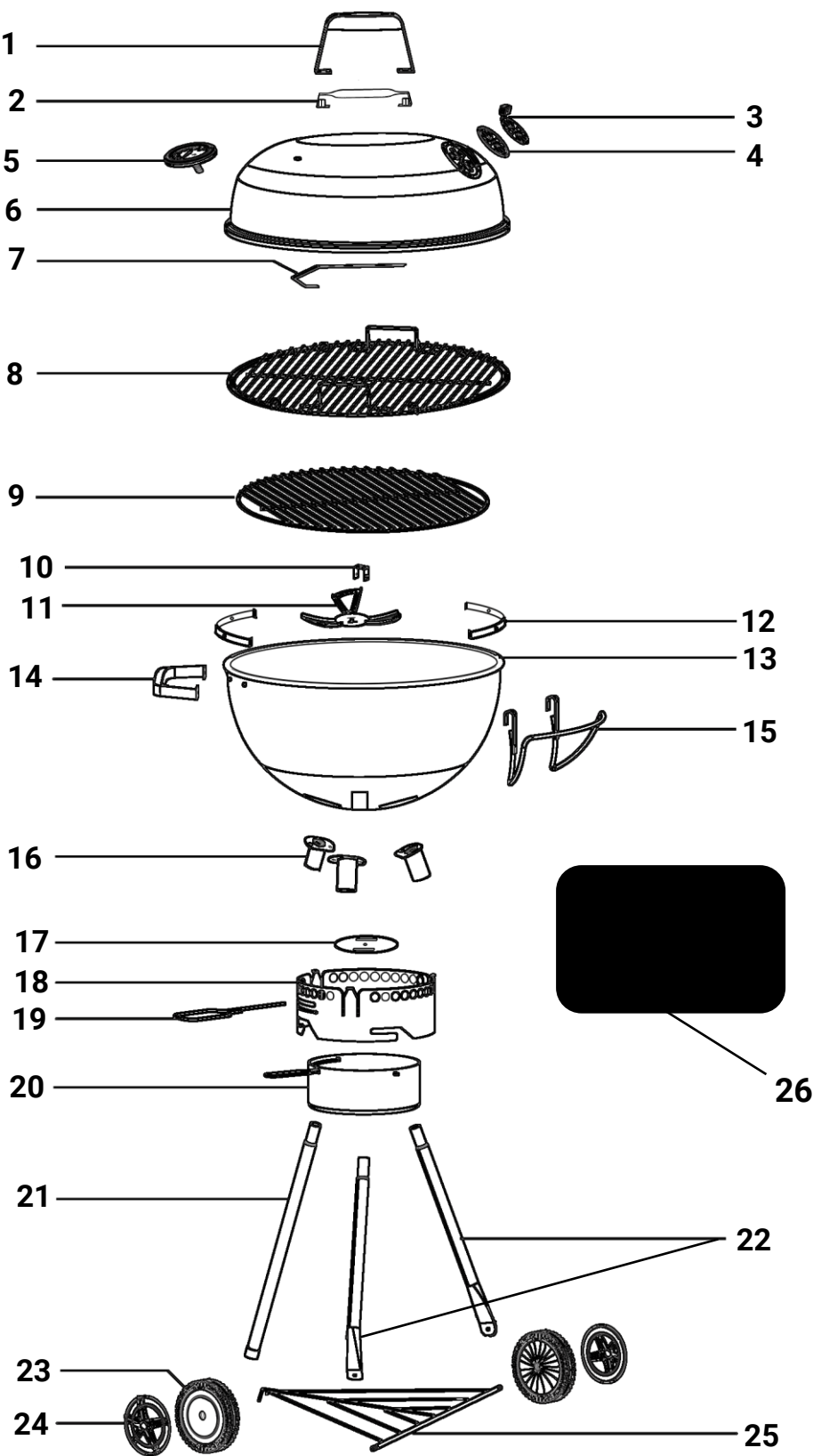


Wrench

ATTENTION: Check that all parts listed on this page are present prior to assembly

WHAT'S INCLUDED?

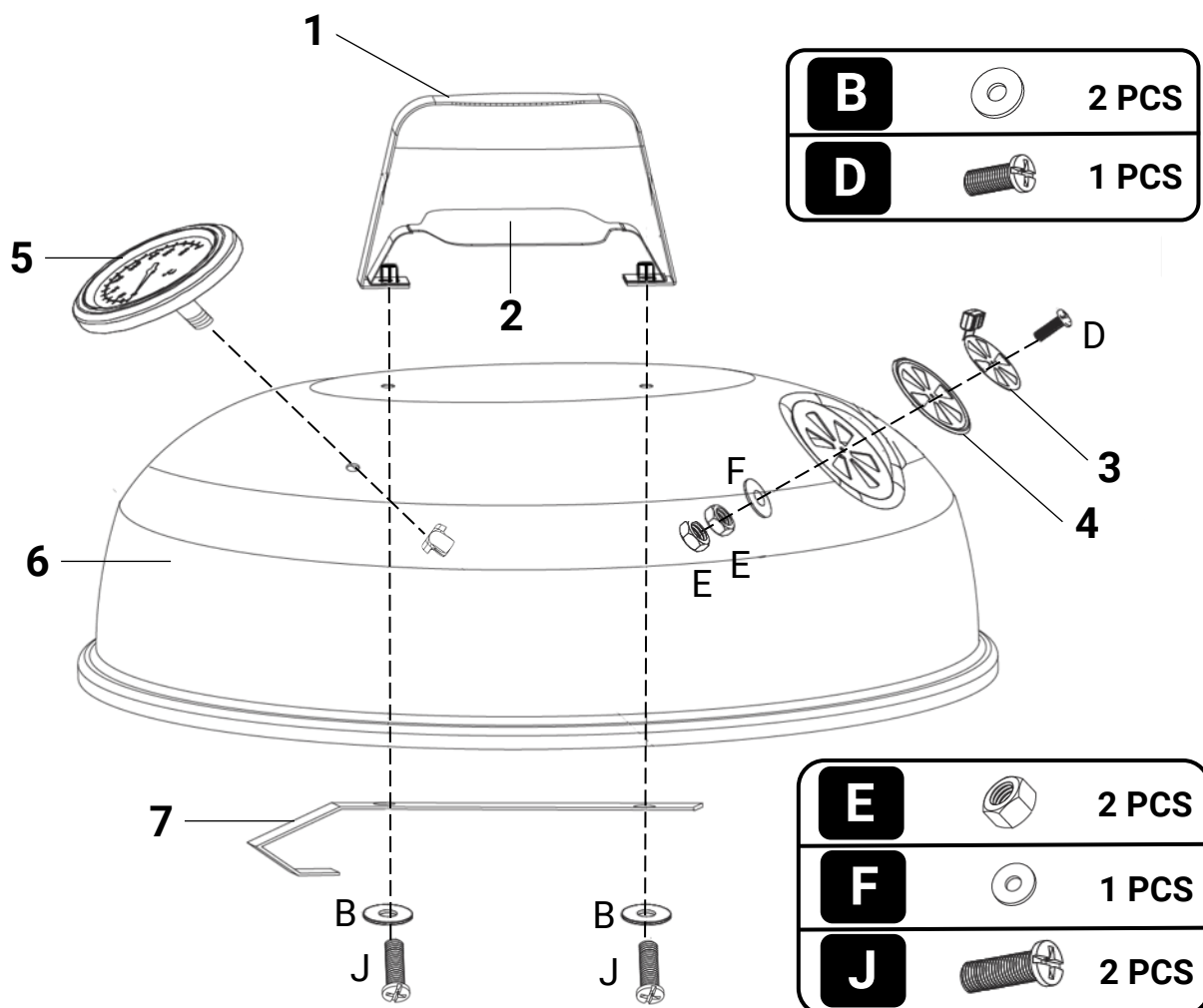
Here's a feature diagram



BBQ ASSEMBLY

STEP 1 – Constructing the lid

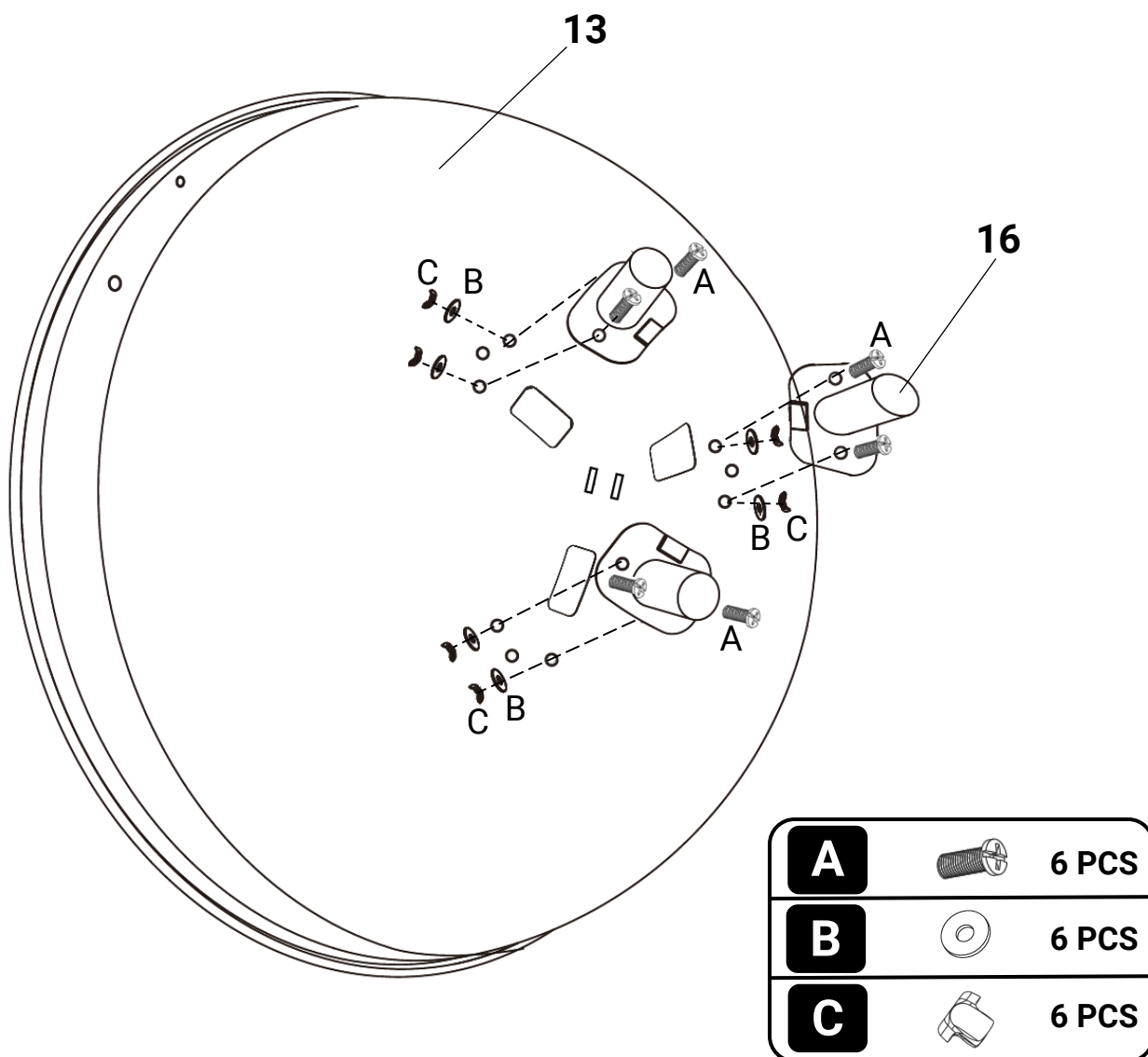
- Align the gap with a groove on the **outer lid air vent** (3) with the widest gap on the **inner lid air vent** (4); then align those with the groove with the widest gap on the **lid** (6).
- Attach the both lid air vents to the **lid** (6) using 1 “D” bolt, 1 “F” washer, and 2 “E” nuts; tighten and secure with a wrench.
- Attach the **temperature gauge** (5) to the **lid** (6) by placing the **temperature gauge** (5) on the outside of the **lid** (6), and securing with the supplied nut; tighten and secure with a wrench.
- Ensure that dial is correctly aligned before securing.
- Align the holes in the **lid handle** (1) and the holes in the **heat resistant plate** (2), with the holes in the **lid** (6), and the **hook bracket** (7) inside the lid; secure to the lid using 2 each of the “J” bolts and “B” washers, as shown in the diagram below.



BBQ ASSEMBLY

STEP 2 – Assembling the leg supports

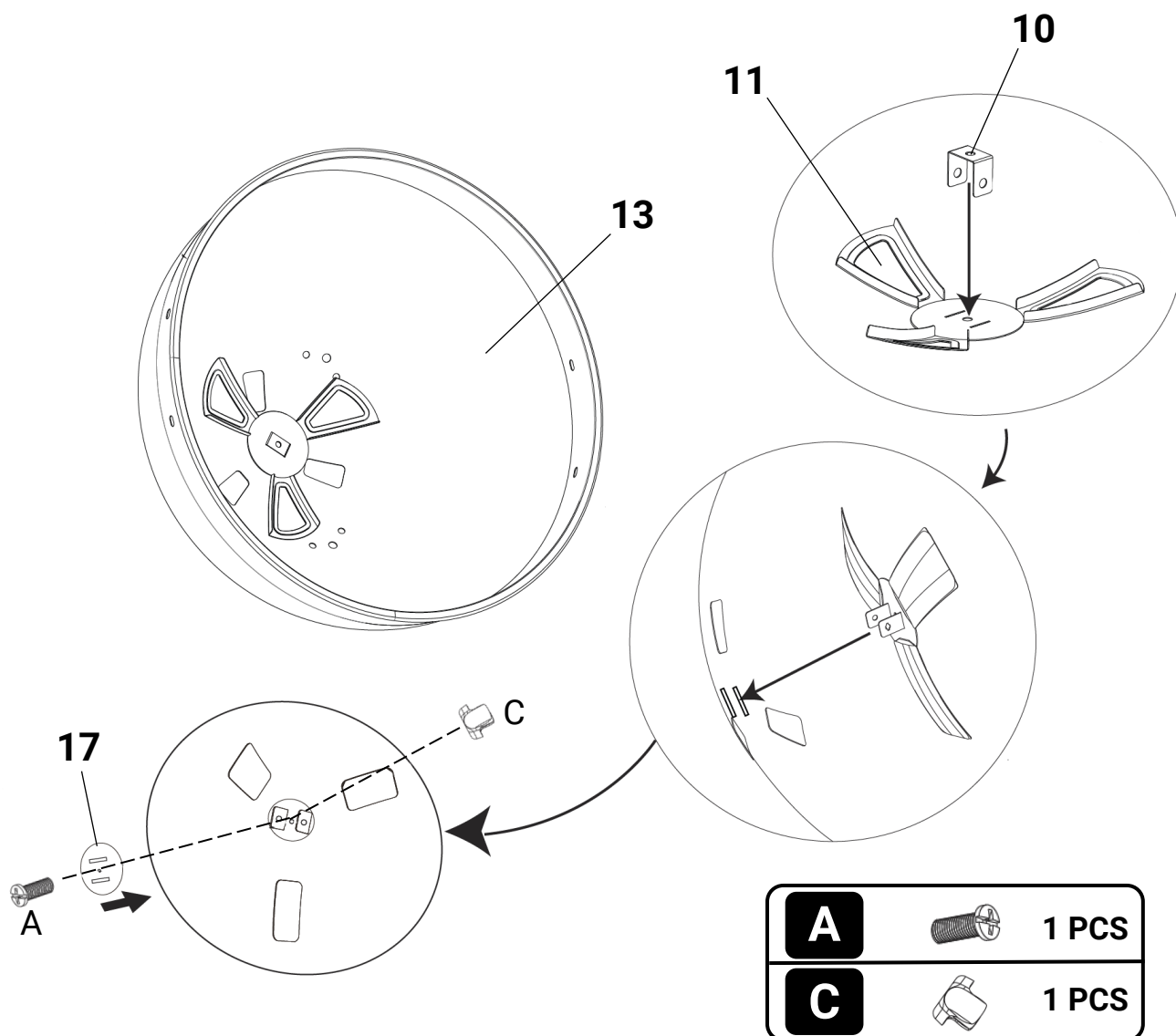
- Attach the 3 **leg supports** (16) to the **bowl** (13), using 6 each of the “**A**” bolts, “**B**” washers, and “**C**” wing nuts; tighten and secure with a wrench.
- **NOTE:** The **leg supports** (16) must be placed with the raised section facing towards the middle of the **bowl** (13), as shown in the diagram below.
- **NOTE:** The “**B**” washers and “**C**” wing nuts must be placed on the inside of the **bowl** (13).



BBQ ASSEMBLY

STEP 3 – Installing the ash tray ventilation

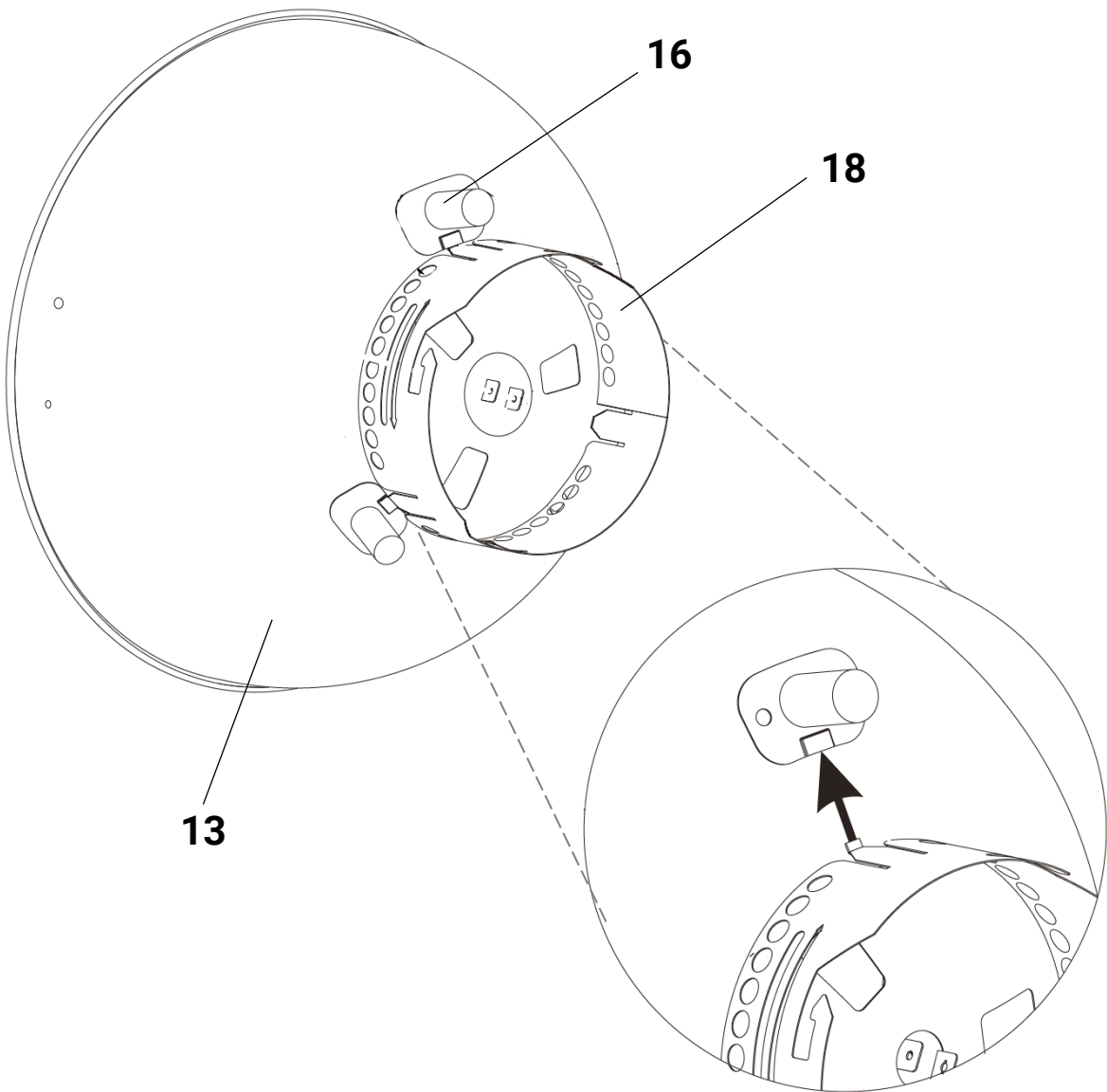
- Insert the **ash tray ventilation support bracket** (10) into the **ash tray ventilation** (11) as shown in the diagram below.
- Then insert the assembled ventilation into the **bowl** (13), aligning the **ash tray ventilation support bracket** (10) with the spaces in the **bowl** (13).
- Then place the **ash tray plate** (17) onto the prongs of the **ash tray ventilation support bracket** (10) on the outside of the **bowl** (13).
- Secure together using 1 "A" bolt placed on the outside of the **bowl** (13), and 1 "C" wing nut placed on the inside.



BBQ ASSEMBLY

STEP 4 – Attaching the ash tray support

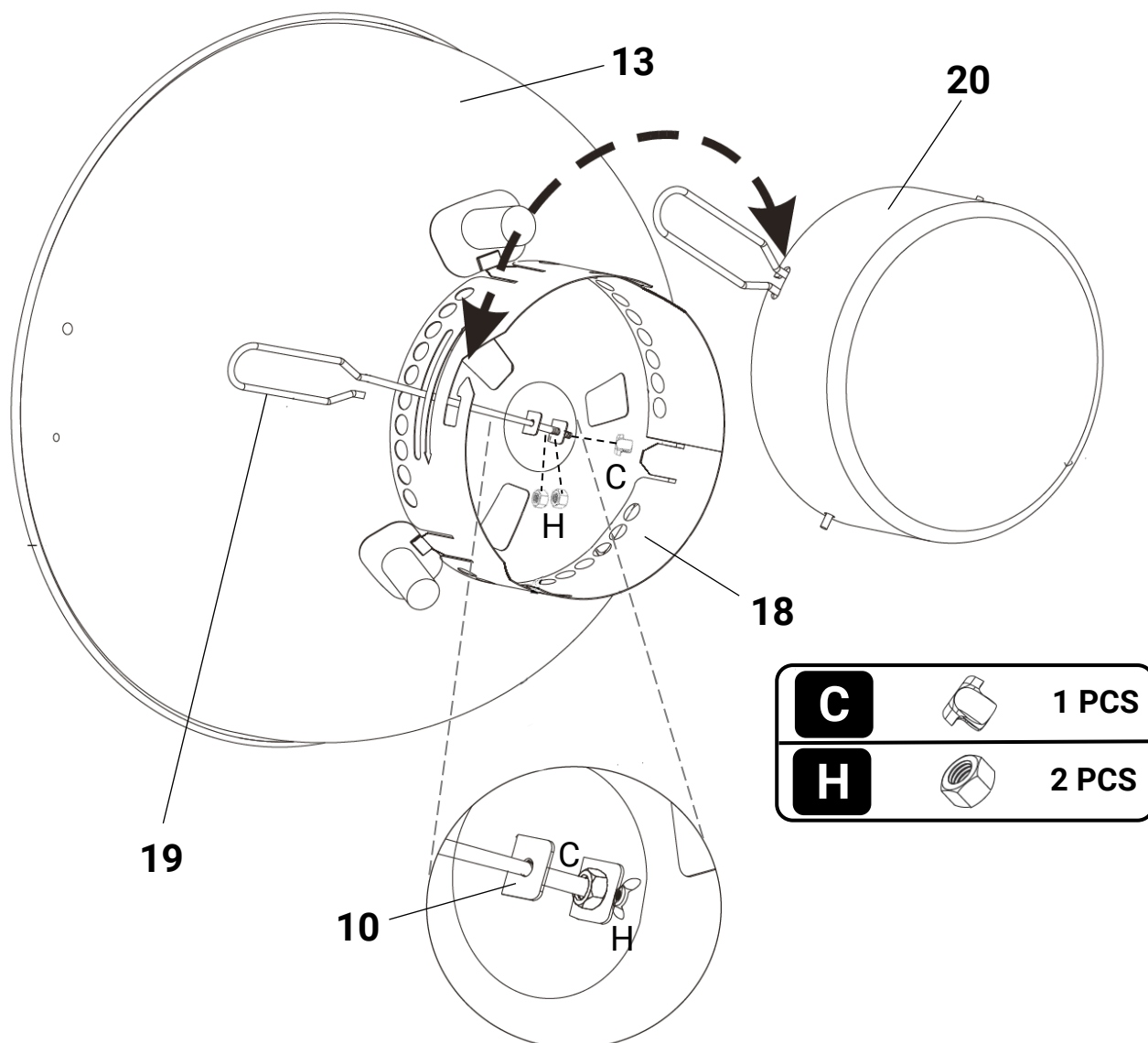
- Attach the **ash tray support** (18) to the **leg supports** (16) by hooking the latches on the **ash tray support** (18) into the spaces provided on **leg supports** (16), as shown in the diagram below.



BBQ ASSEMBLY

STEP 5 – Attaching the ash tray

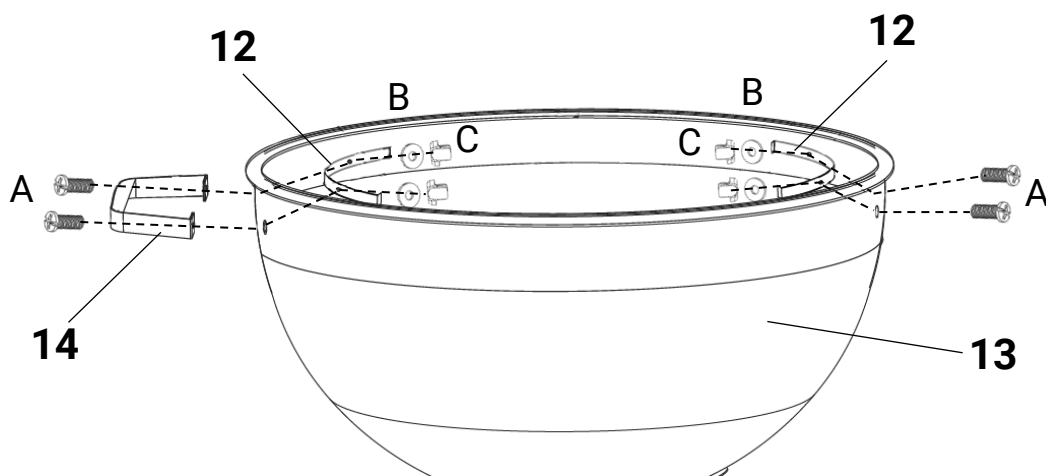
- Insert the **ash tray support ventilation handle** (19) through the space shown below in the **ash tray support** (18).
- Place the handle through the first hole in the **ash tray ventilation support bracket** (10), and attach 2 “H” nuts. Then place the handle through the second hole in the **ash tray ventilation support bracket** (10), and attach 1 “C” wing nut to the end of the handle, as shown in the diagram below. Tighten and secure with a wrench.
- Now attach the **ash tray** (20) to the **ash tray support** (18), by sliding the handle of the **ash tray** (20) into the gap shown below.



BBQ ASSEMBLY

STEP 6 – Assembling the bowl

- Attach the **cooking grid support bracket** (12), to the **bowl** (13) on one side using 2 “A” bolts, 2 “B” washers, and 2 “C” wing nuts, as shown in the diagram below; tighten and secure with a wrench.
- On the other side of the **bowl** (13), attach the **bowl handle** (14) along with the other **cooking grid support bracket** (12), to the **bowl** (13) as shown in the diagram below, using 2 “A” bolts, 2 “B” washers, and 2 “C” wing nuts; tighten and secure with a wrench.

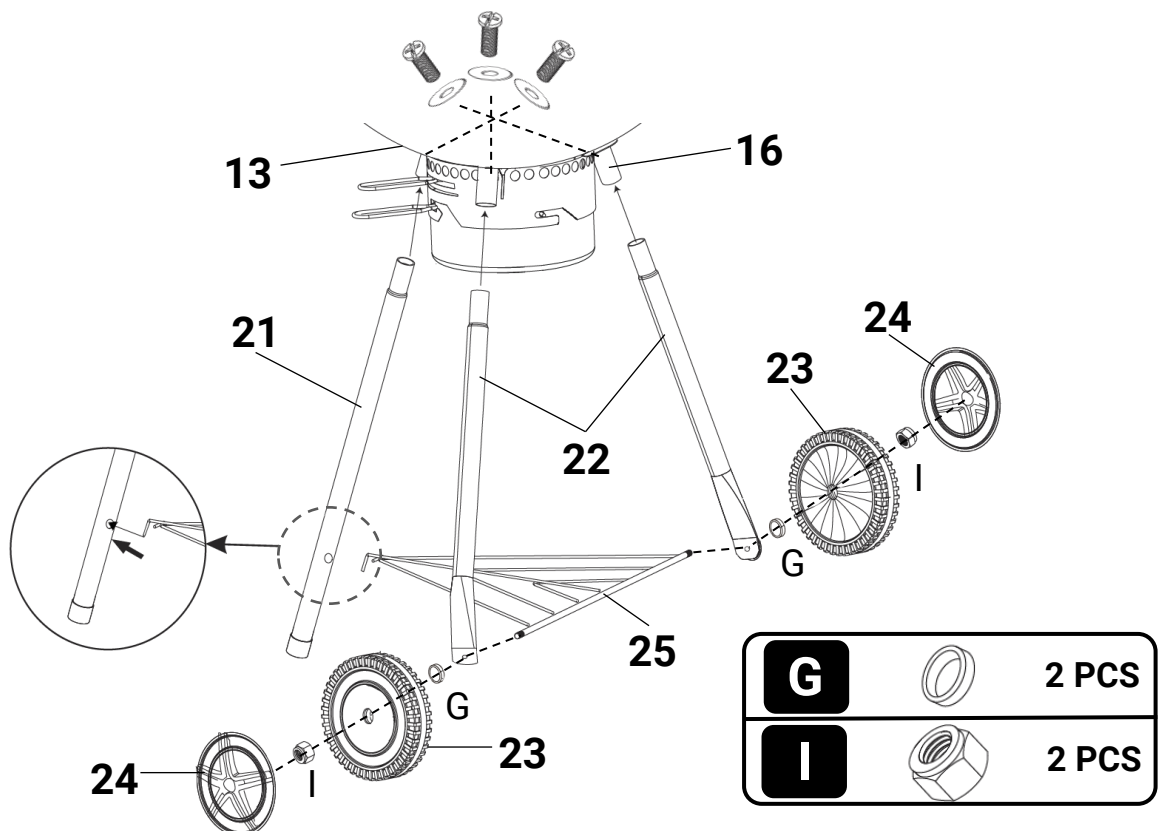


A		4 PCS
B		4 PCS
C		4 PCS

BBQ ASSEMBLY

STEP 7 – Assembling the base

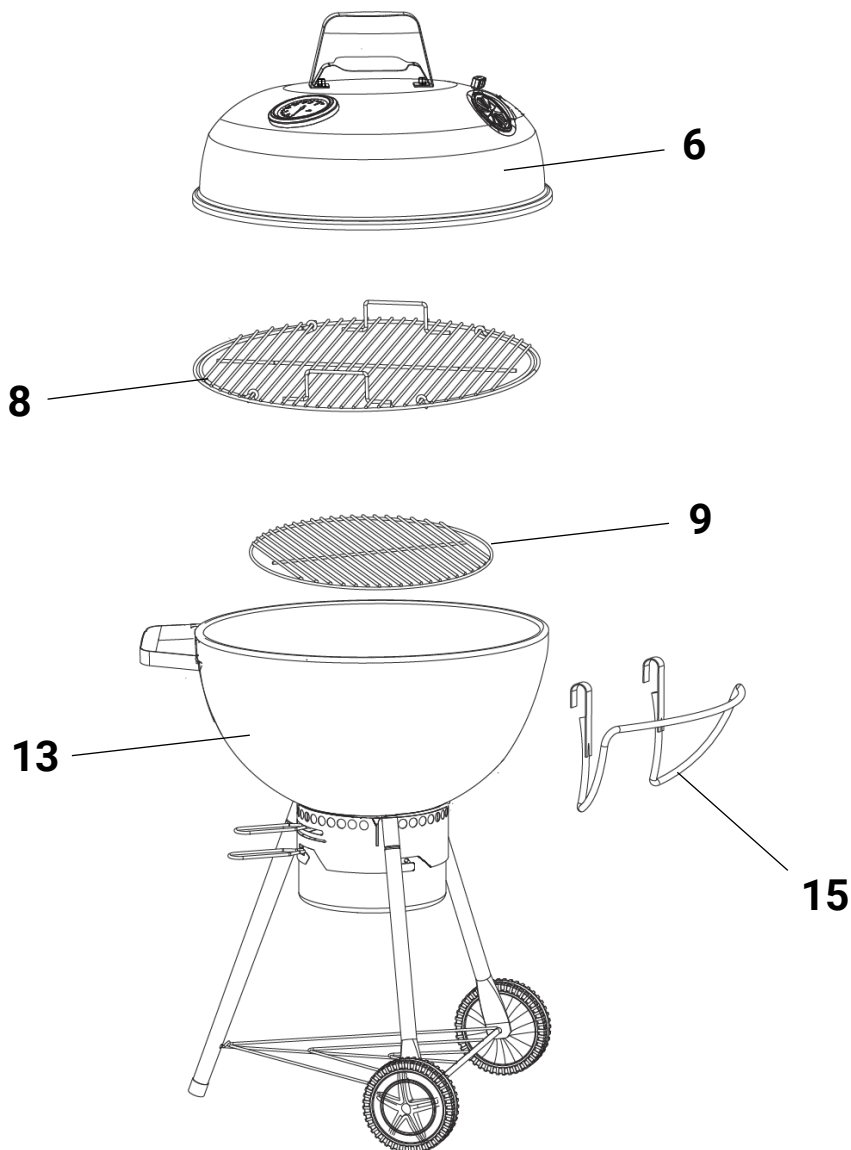
- Remove the bolts and washers already installed in the **front leg** (21) and the **back legs** (22) using a Phillips head screwdriver.
- Ensuring to align the **front leg** (21) with the **bowl handle** (14), attach the **front leg** (21) to the **bowl** (13), by placing the top of the leg through the **leg support** (16). Inside the **bowl** (13), align the provided washer over the hole, and screw the provided bolt back into the leg using a Phillips head screwdriver until it is secure.
- Follow the same process for the **back legs** (22).
- **NOTE:** The legs have holes at the bottom in order to attach the shelf; these must be aligned in the positions shown in the diagram below when attaching the legs to the bowl.
- Hook the bar at the front of the **shelf** (25) into the **front leg** (21), as shown in the diagram below. Then hook the other 2 ends of the **shelf** (25) into the holes in the **back legs** (22).
- On the outside of one **back leg** (22), place 1 “G” washer, followed by 1 **wheel** (23). Then attach 1 “I” nut; tighten and secure with a wrench. Then attach 1 **wheel cap** (24). Repeat this process for the other **back leg** (22).



BBQ ASSEMBLY

STEP 8 – Putting the BBQ together

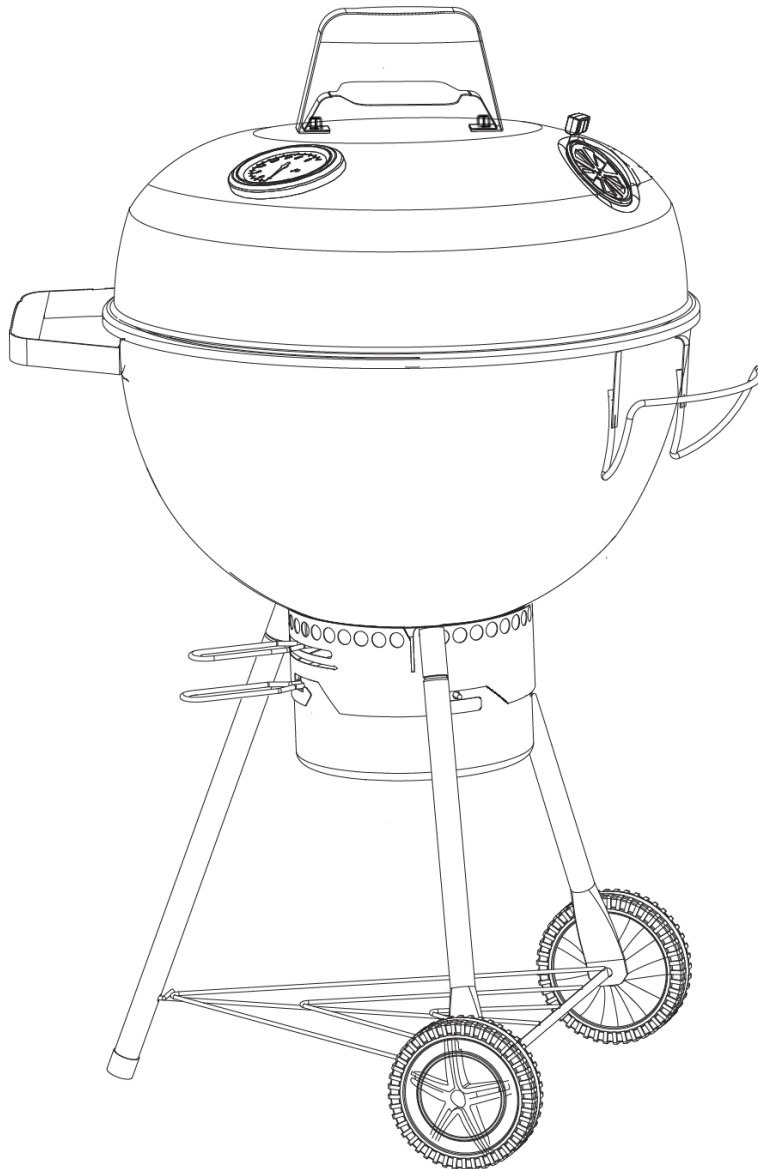
- Place the **charcoal grid** (9) inside the **bowl** (13), followed by the **cooking grid** (8).
- Then install the **lid/accessory support rack** (15) by hooking it onto the side of the **bowl** (13).
- This can be used to rest the lid, or any accessories you use whilst you are cooking on the BBQ.
- Place the lid on to the BBQ.



BBQ ASSEMBLY

STEP 9 – Assembly complete

- Your BBQ is now completely 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. Use the **ash tray support ventilation handle** (19) to ensure the **ash tray ventilation** (11) is closed.
2. Remove the **cooking grid** (8) and place a small quantity of charcoal onto the **charcoal grid** (9). Light in accordance with the instructions on the charcoal pack.
3. When the charcoal becomes red hot, add more charcoal for cooking. The maximum fill level for charcoal is approx. 1.2 KG.
4. Wait approximately 15 minutes before placing the cooking grid on to start cooking. Do not cook before the charcoal has a coating of ash.
5. 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 and Grease

- Allow the barbecue and ash to become completely cold before emptying.
- Use the **ash tray support ventilation handle** (19) to open the **ash tray ventilation** (11) and release the ash into the **ash tray** (20).
- Detach the **ash tray** (20) and safely dispose of the remaining ash and grease in a fire proof container, or dampen with water to ensure the ash is entirely cold before disposing in a suitable container.
- Remove the **cooking grid** (8) and the **charcoal grid** (9) from the **bowl** (13) and safely dispose of the remaining charcoal and cold ash in the same way as above.

Care and Maintenance

- Empty the ash from the barbecue and clean after each use.
- The **cooking grid** (8) and **charcoal grid** (9) 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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Or visit us at **zanussicomfortandoutdoors.com**

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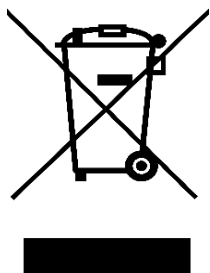
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The 'wheeie bin' symbol is known as the 'Crossed-out wheeie bin Symbol'. When this symbol is marked on a product/batteries, it means that the product/batteries should not be disposed of with your general household waste. Only discard electrical/ electronic/battery 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.

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