

HOMEBASE

EGG SHAPED CHARCOAL BBQ GRILL

INSTRUCTION MANUAL



IMPORTANT: Please read these instructions before using the product and retain for future use.

HHGL Limited, MK9 1BA
HHGL (ROI) Limited, D02 X576

V1_2023

HOW TO START YOUR BBQ :

- Make sure the assembly instructions have been followed correctly.
- Set the barbecue up in a suitable position, on a level surface away from areas likely to catch fire. The base of the barbecue will get hot so ensure it stands on a suitable surface.
- Ensure there is at least 1 metre clearance around all sides of the BBQ. Keep away from fences, over hanging branches and other combustible materials."
- Use Charcoal and a suitable lighting method from below:

METHOD 1 - CHARCOAL & LIGHTING FLUID/GEL :

- Set up your barbecue in a safe place. Place enough charcoal in the bowl to a depth of 3-5 cm.
- Apply carefully the lighting fluid/gel over the charcoal. Taking care not to spill any liquid/gel onto your hands or clothes.
- If using lighting fluid, wait for 30 seconds to allow the liquid to soak into the charcoal.
- Do not light the charcoal if you have spilt fluid or gel onto your clothes. Light the charcoal using a long taper or safety lighter. The charcoal will then burn for a period with flames. The fire should be ready for cooking in 30-40 minutes, or when even white ash is visible by day, or an even red glow is visible by night.
- DO NOT squirt liquid onto burning charcoal.

METHOD 2 - LIGHTING BLOCKS :

- Place three or four Lighting Blocks in the centre of the barbecue bowl and light with a match.
- Place pieces of charcoal around each burning block. Add more charcoal as required, in a pyramid formation.
- When burning is established, spread the fuel out evenly. After lighting, the fire should be ready for cooking in 30-40 minutes, or when even white ash is visible by day, or an even red glow is visible by night.
- Make sure that the cooking grill is fully located into the grill supports.
- ALWAYS WEAR OVEN GLOVES WHEN HANDLING.

CARE AND MAINTENANCE :

- To make it easier to clean your barbecue after use line the fire bowl with aluminum cooking foil, shiny side up. Remember to leave ventilation holes clear by piercing the foil where necessary. This process will lengthen the life of your barbecue and reflect the heat more efficiently on to the food.
- Charcoal is available in lump wood form (large irregular pieces) and as briquettes (uniformly sized pieces). As a guide lump wood charcoal is the best in barbecues for quickly cooked foods such as sausages and burgers whilst briquettes are more suitable for a roast as they burn longer and hotter.
- It is not advisable to completely fill the fire bowl as the barbecue may become far too hot to cook successfully. As a guide a 3kg bag of charcoal in a 43cm (17") diameter barbecue should last for at least 2 full barbecue fires.
- If the fire flares up due to dripping fat then douse the flames lightly with a fine water spray.
- When you have finished cooking never pour cold water directly on the coals to extinguish them as this may damage your barbecue. Use old cinder, sand or a fine water spray.
- To clean your barbecue, soak the cooking grill and tools in hot soapy water as soon as possible after use. Dry thoroughly and store in a dry place. Do not leave your barbecue outside unprotected.

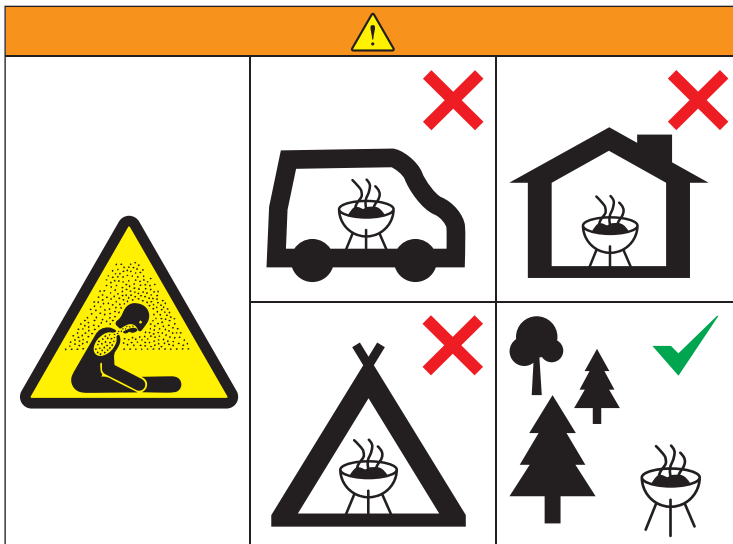
SAFETY AND CARE ADVICE :

- Failure to follow instructions could result in death, serious bodily injury and/or property loss.
- For household outdoor use only, not for commercial use.
- Wear protective gloves if necessary.
- These instructions must be kept with the consumer and retained for further use.
- Never handle charcoal or kindling wood after lighting.
- Keep small children and pets clear of this barbecue.
- Place in well-ventilated areas.
- DO NOT touch metal parts of barbecue until it has cooled to avoid burns, unless you are wearing protective gear (ex. Potholders, gloves, etc.)
- DO NOT use barbecue unless it's completely assembled and all parts are securely fastened and tightened.
- Never leave barbecue unattended during operation or cleaning.

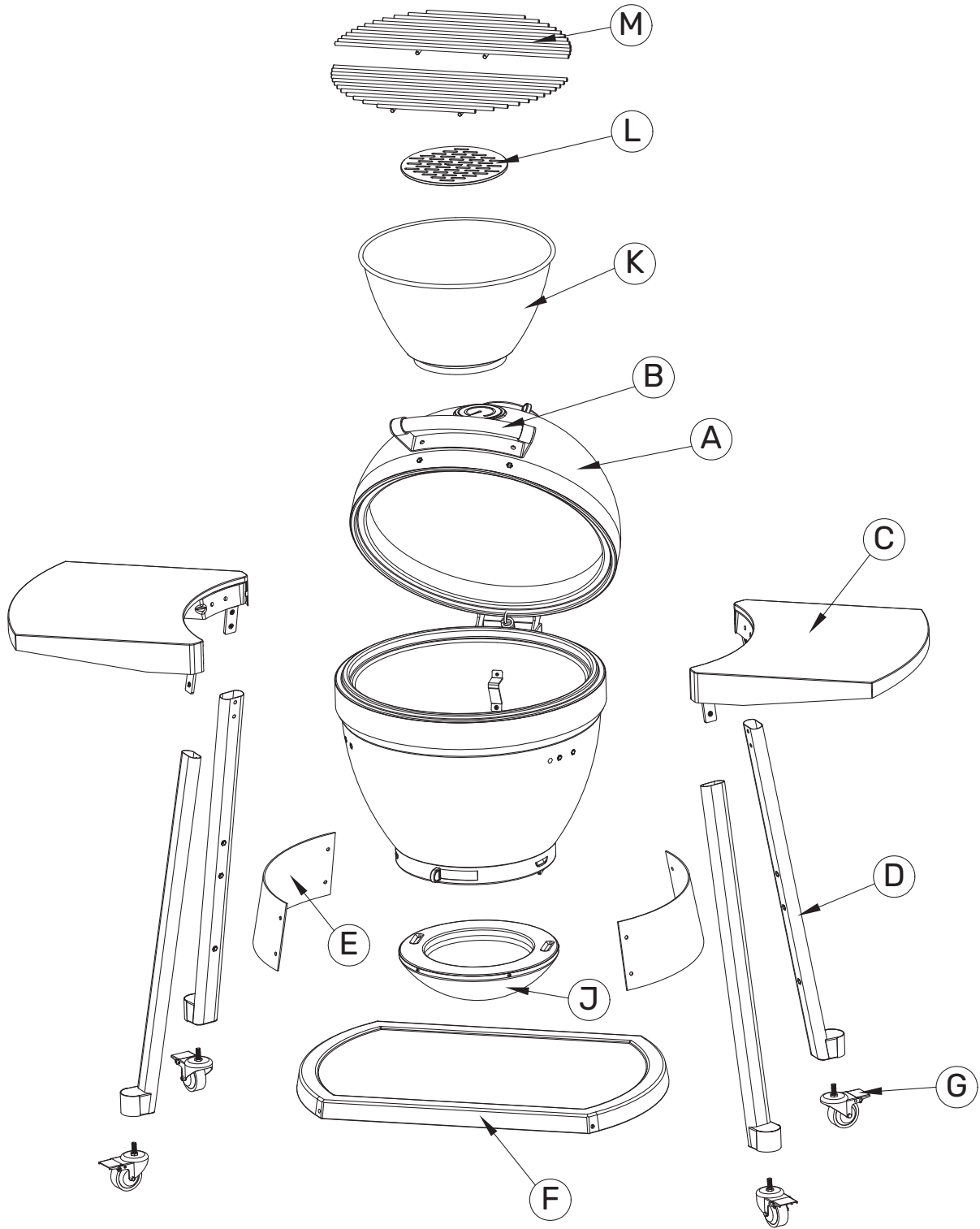
- Never allow children to operate or play near this or any barbecue.
- DO NOT move this barbecue when in operation or hot.
- DO NOT remove the ASH-PLATE tray until coals are completely extinguished.
- WARNING! DO NOT wear loose clothing and tie back long hair around a barbecue while in use or hot.
- Keep out of reach of children & pets.
- Never take out the charcoal grid while in use.
- Always place the barbecue on level surface and far away from combustibles and children.
- DO NOT use the barbecue in high wind.
- Never dismantle this appliance while in use or hot.
- DO NOT use barbecue indoors, on recreational vehicles, or on a boat.
- Combustible or flammable material should NEVER be used or stored within 6 feet of your barbecue.
- DO NOT use this barbecue in a fully or partially enclosed area such as garage, breezeway, carport, and porch or under a surface that can catch fire.

CARBON MONOXIDE WARNINGS :



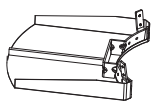
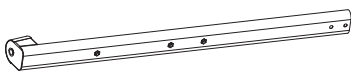





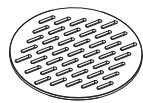

Do not use the barbecue in a confined and/or habitable space e.g. houses, tent, caravans, motor homes, boats.
 Danger of carbon monoxide poisoning fatality.



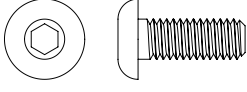
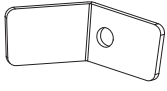
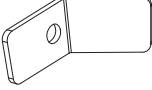


EXPLODED DRAWING



Parts List

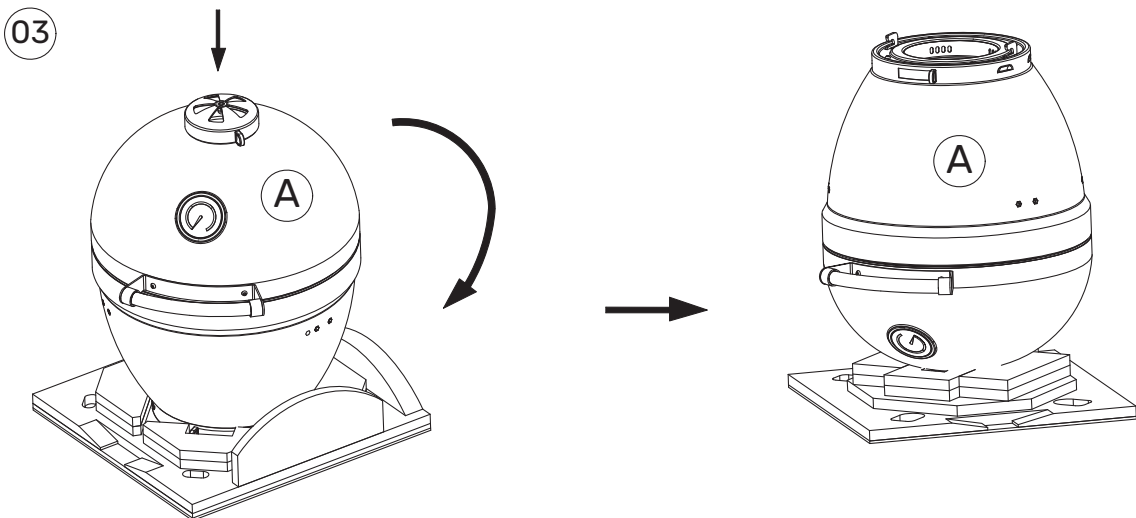
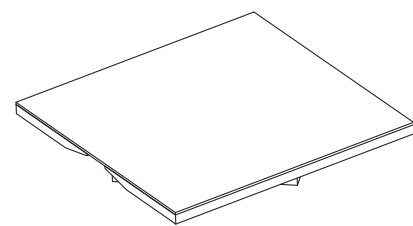
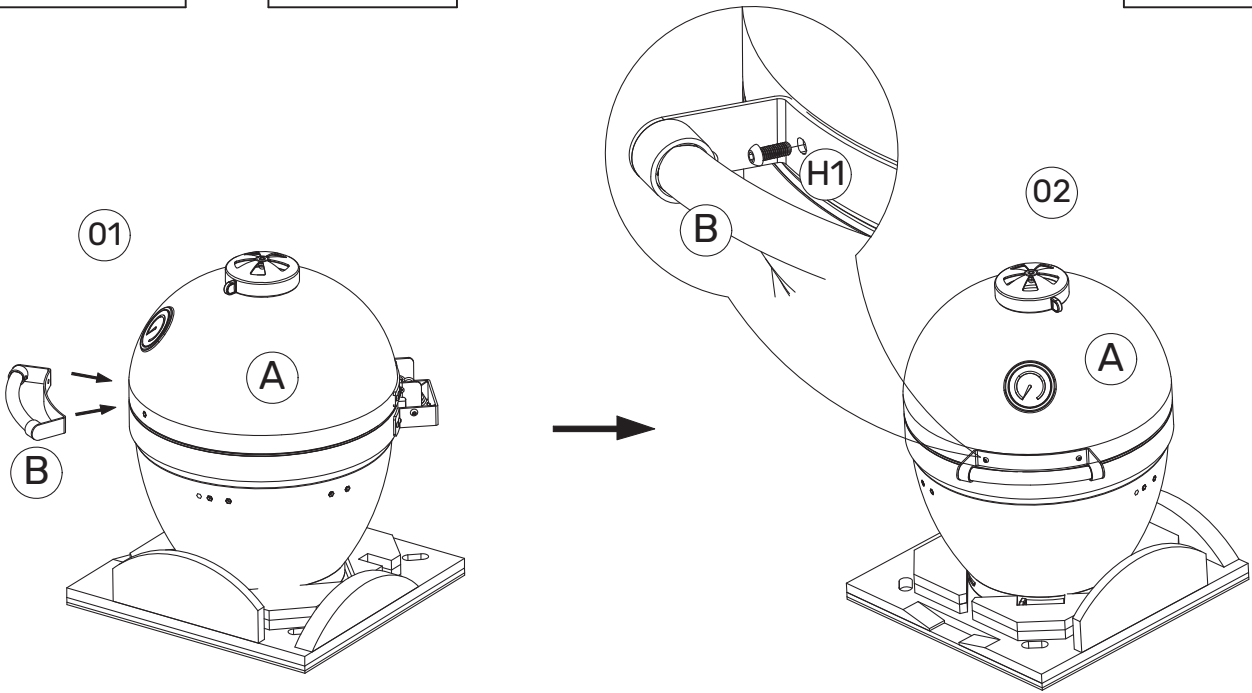
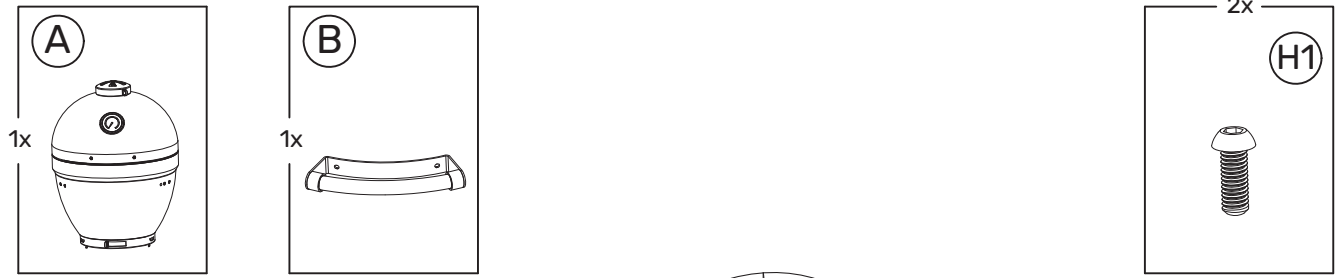
Label	Part Number	Description	Part Image	Qty
A	P00310013201	Body		1
B	P00760020601	Handle		1
C	P00230012101	Shelf		2
D	P00540067601	Leg		4
E	P00560060201	Trim panel		2
F	P00230010201	Bottom shelf		1
G	P00330006801	Wheel		4
J	P00300001801	Ash Basin		1
K	P00250015001	Carbon pot		1
L	P00280003701	Carbon Plate		1
M	P00290001501	Cooking grid		1

Parts List

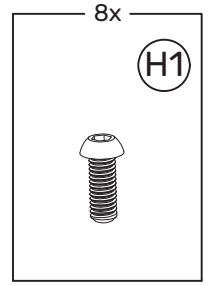
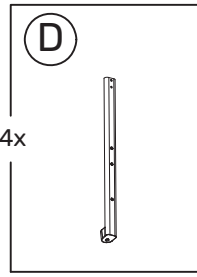
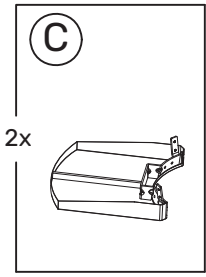
Label	Part Number	Description	Part Image	Qty
H1	H010060023	Bolt M6*16		30
HH1	P00530011601	Connector 1		2
HH2	P00530011701	Connector 2		2
HW1	H090030002	Allen Key M6		1
HW2	H090010015	Wrench M10		1

Please check you have all the components and fittings listed. If you find any missing or damaged parts, please contact our customer services team on 0333 003 7084 between 09:00 & 18:00, or use the contact form on our website www.homebase.co.uk

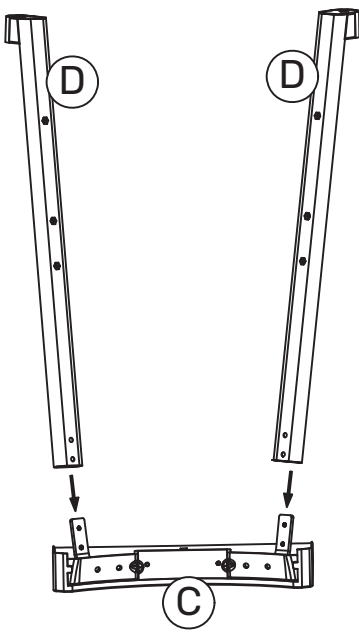
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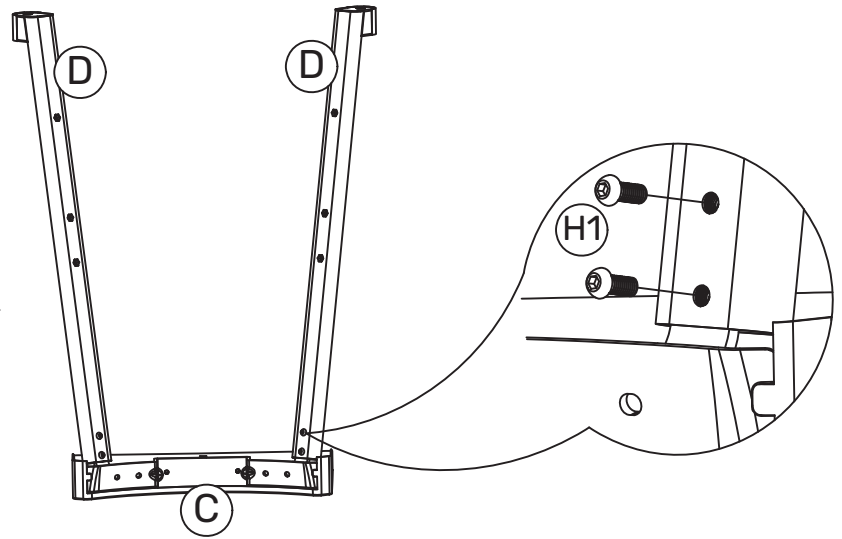
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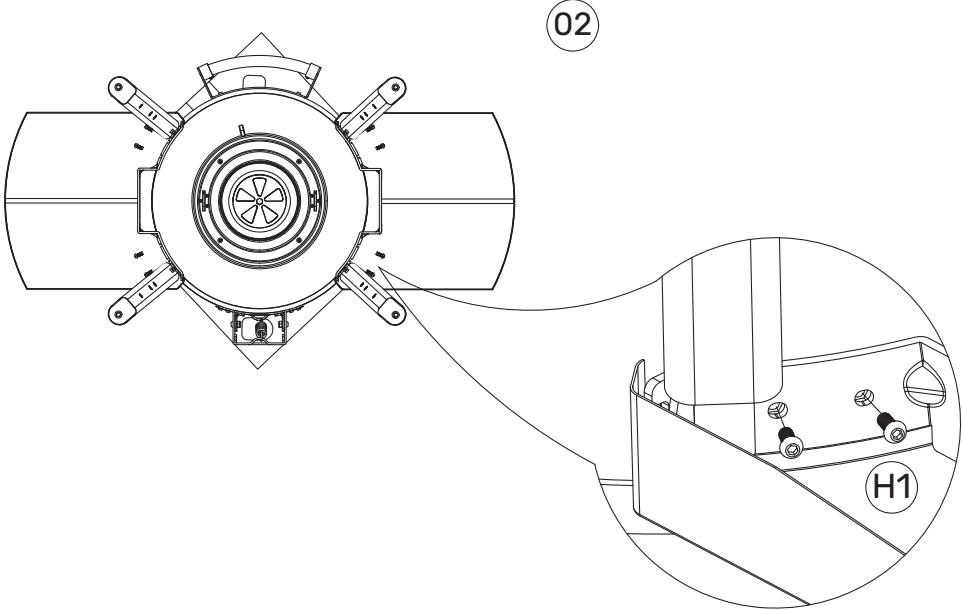
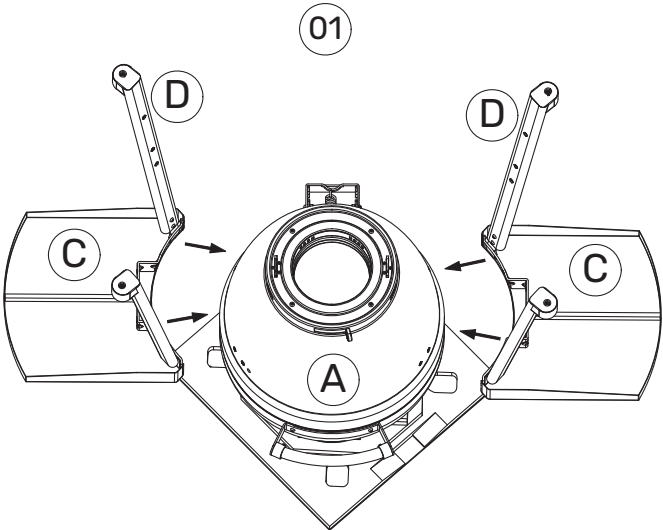
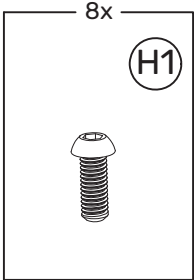
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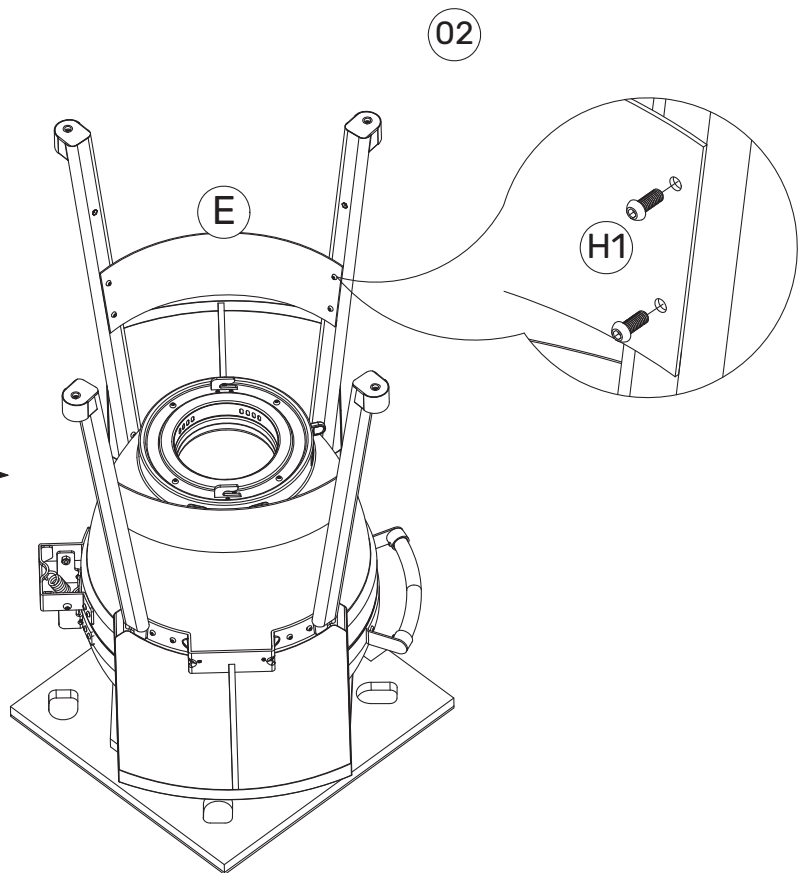
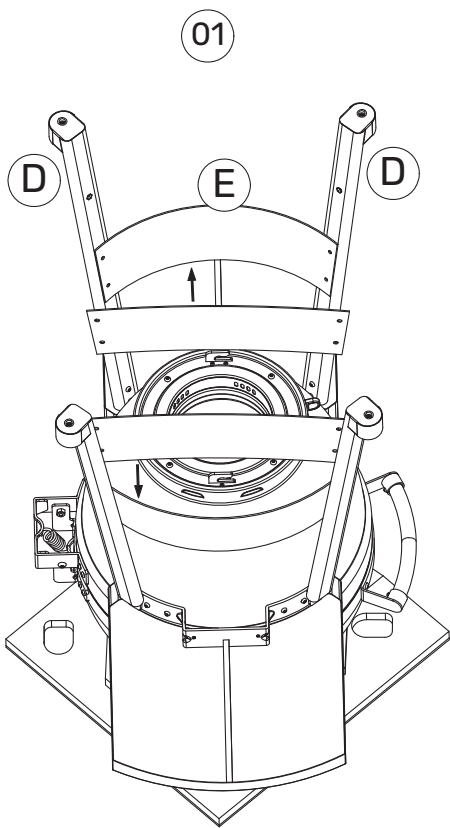
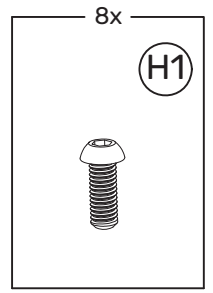
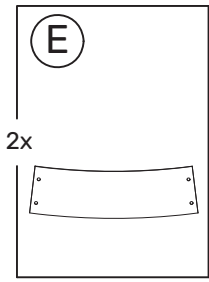
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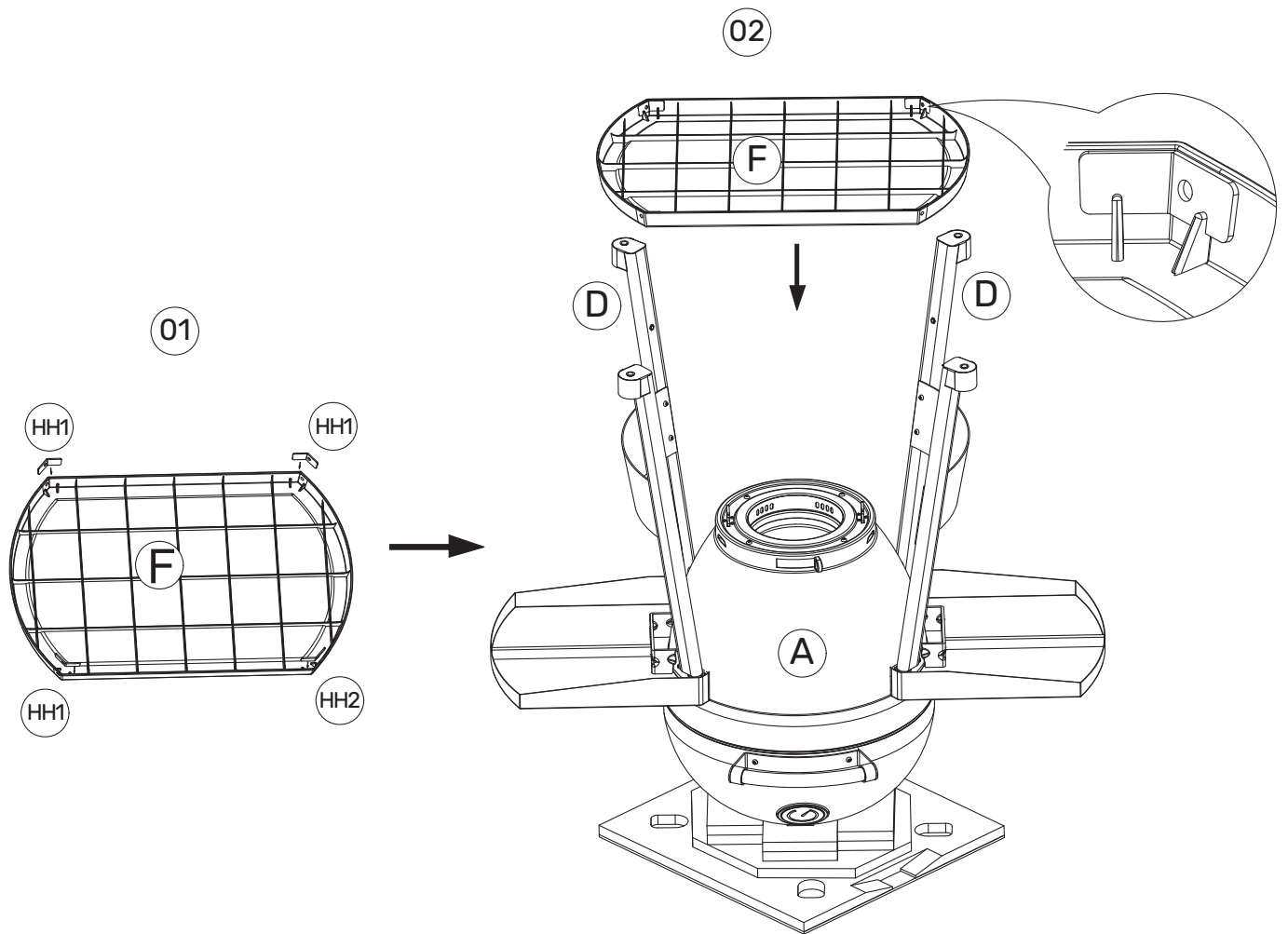
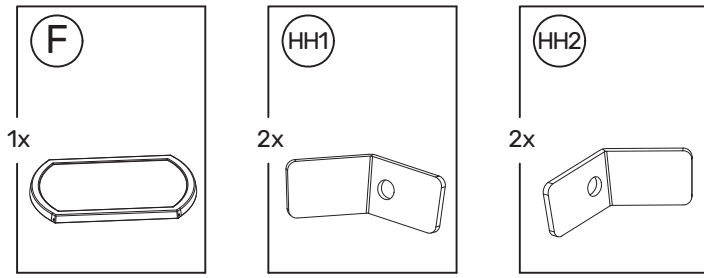
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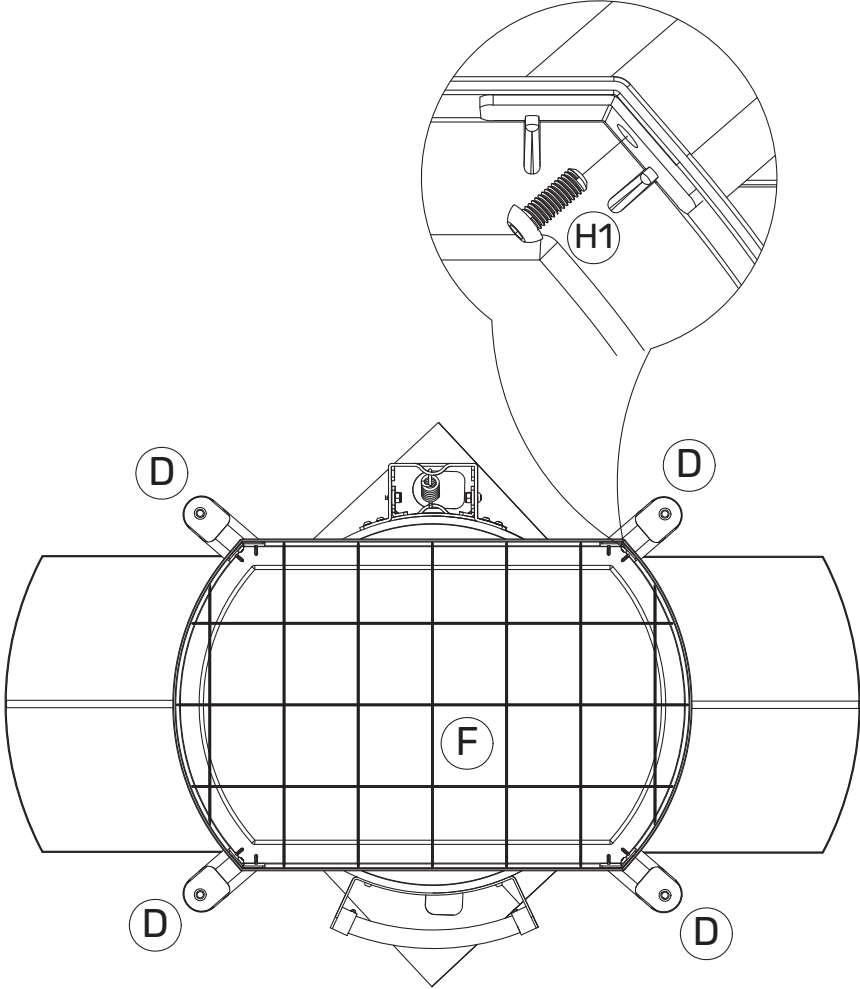
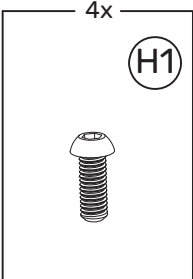
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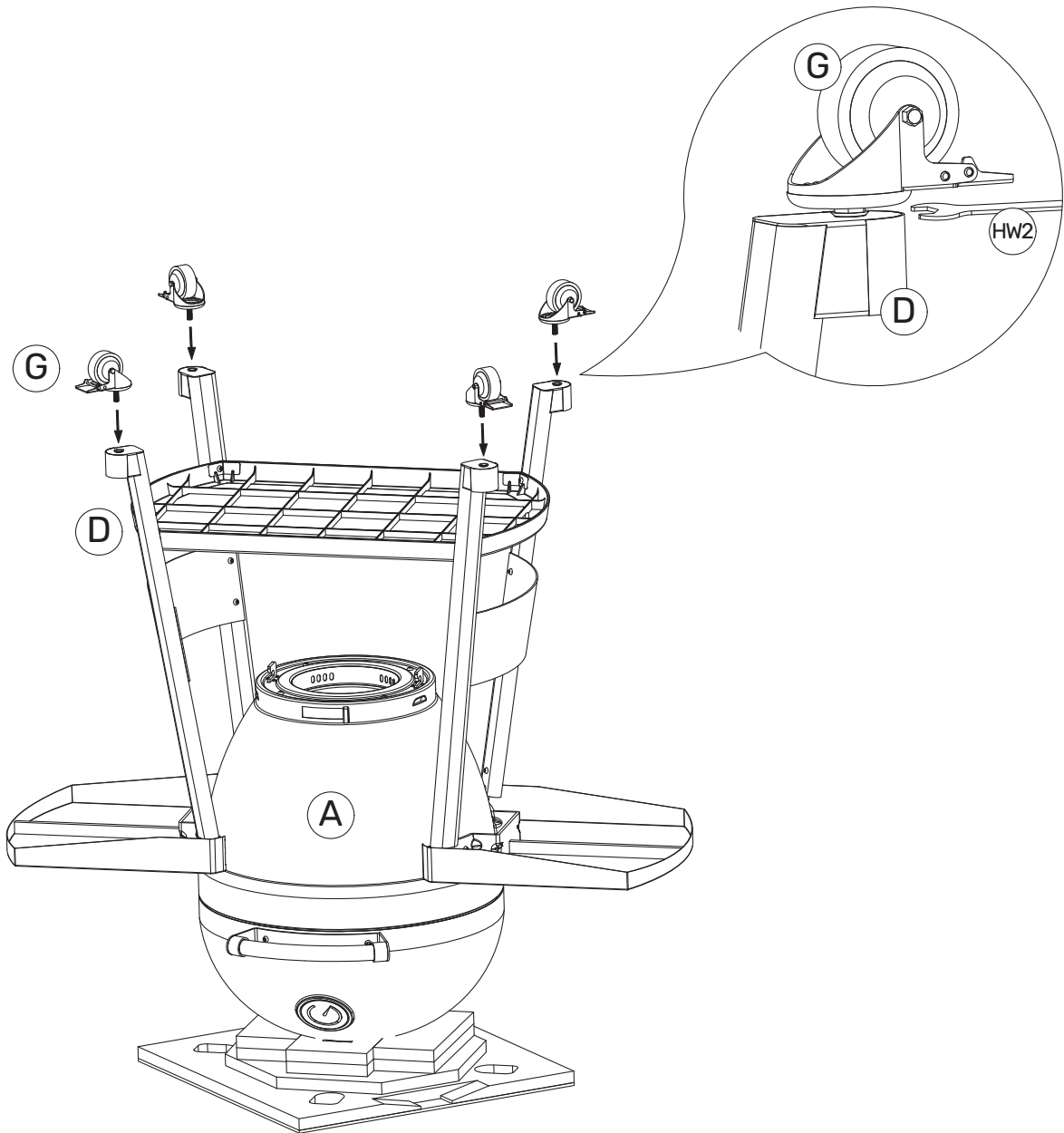
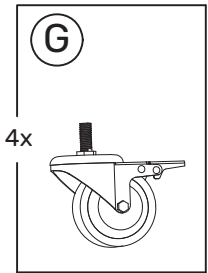
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Step 6

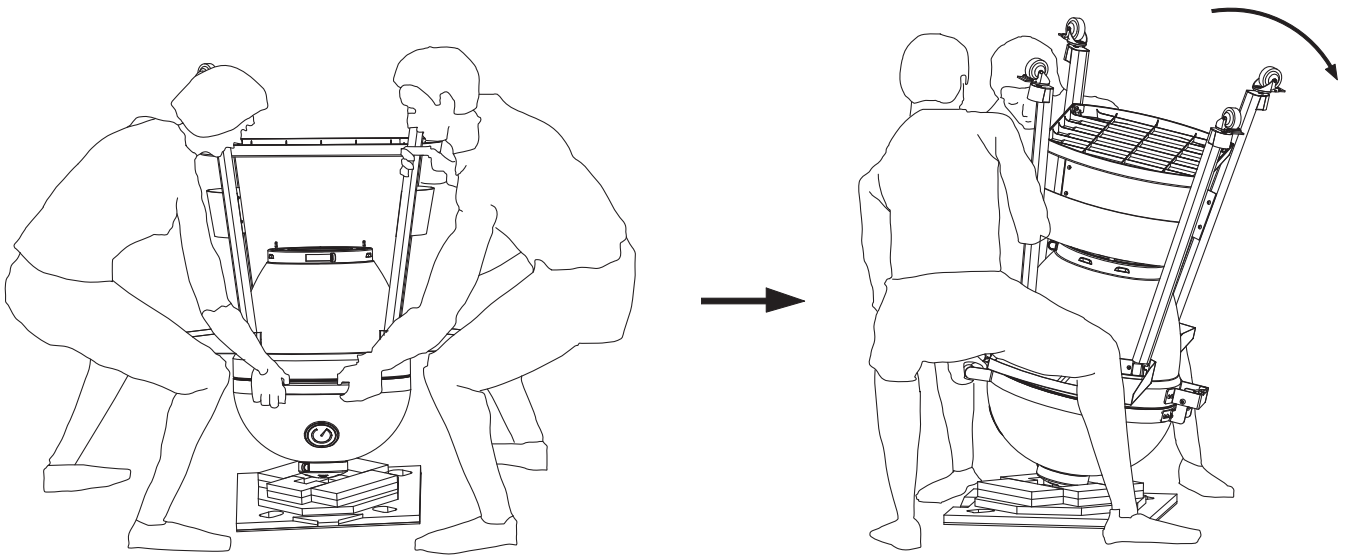


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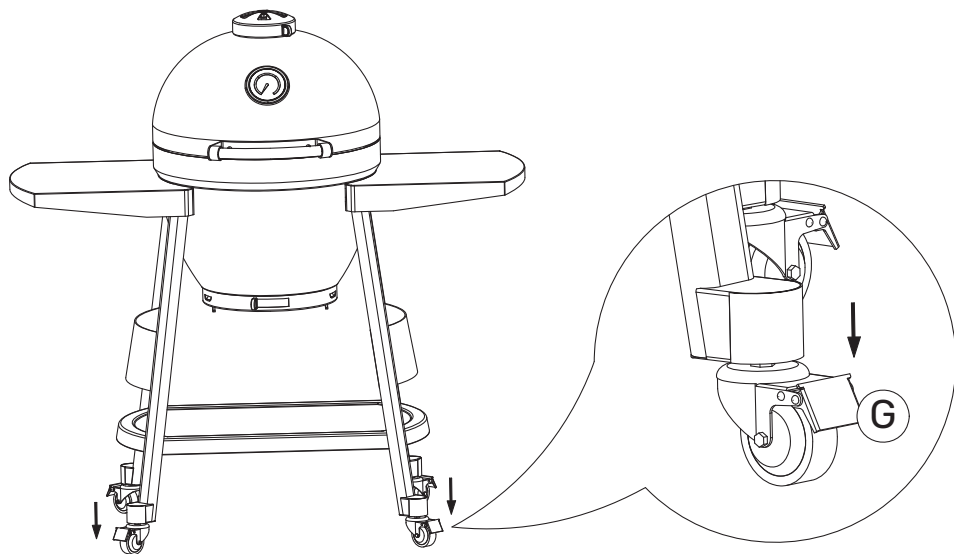


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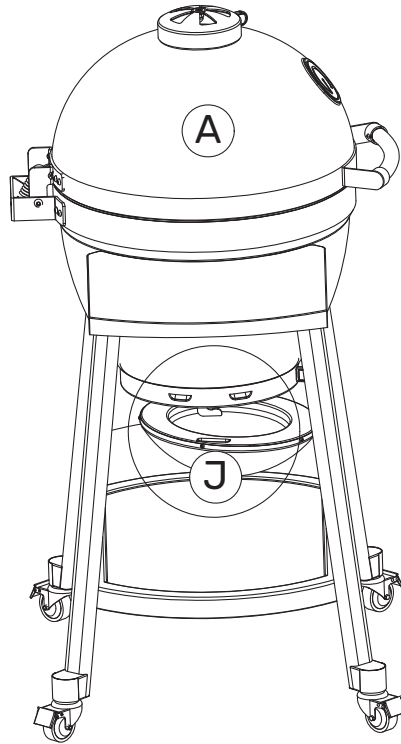
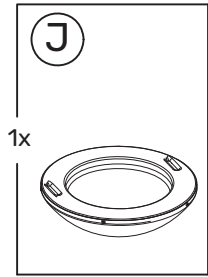
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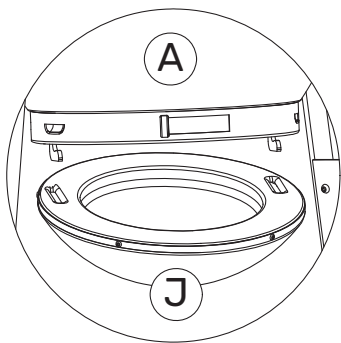
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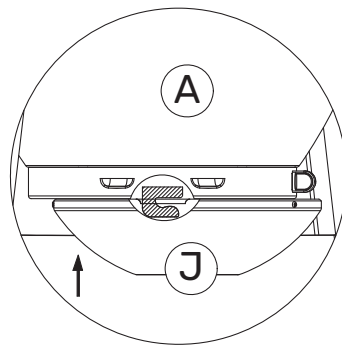
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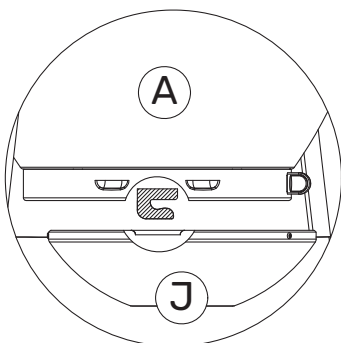
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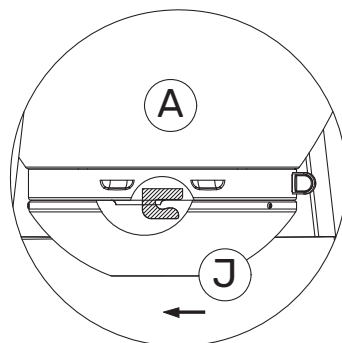
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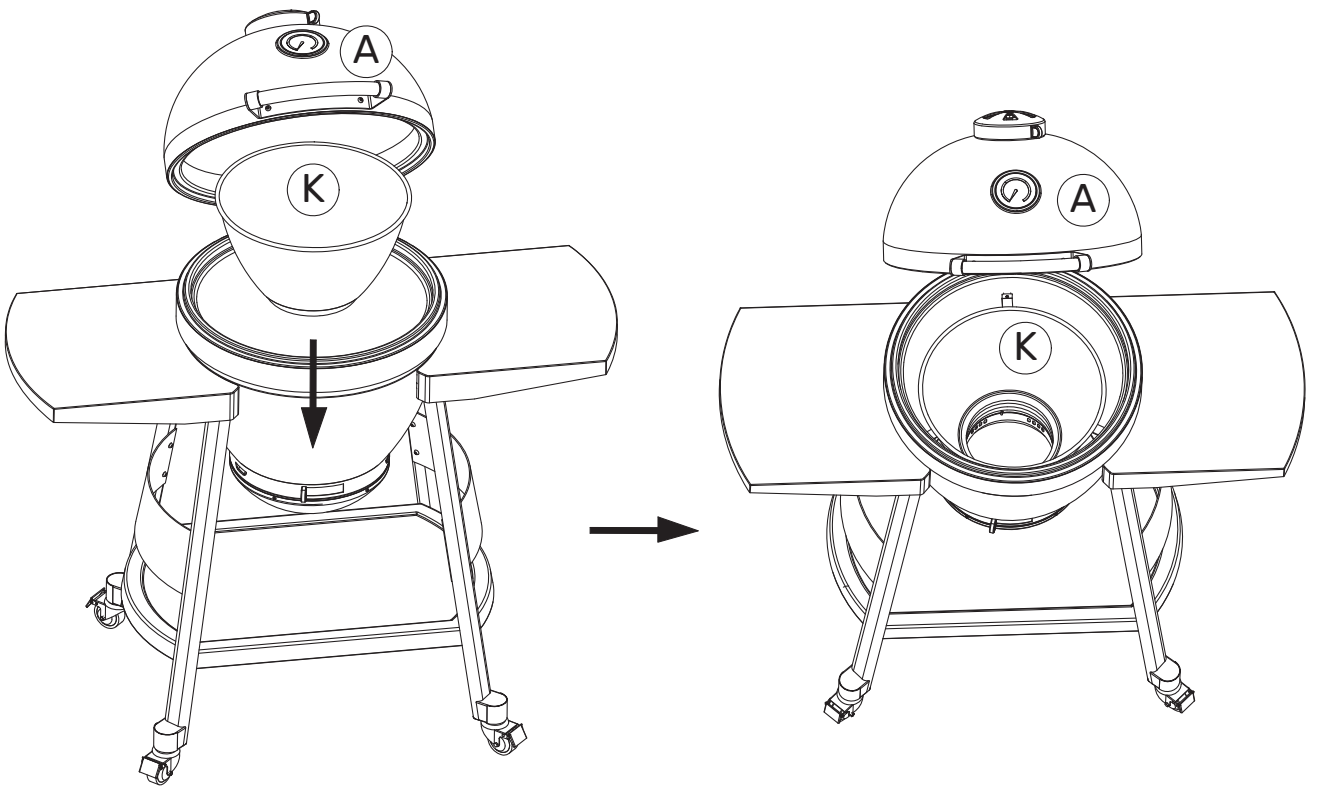
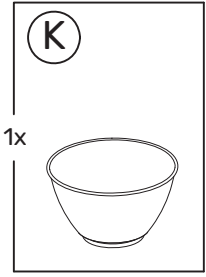
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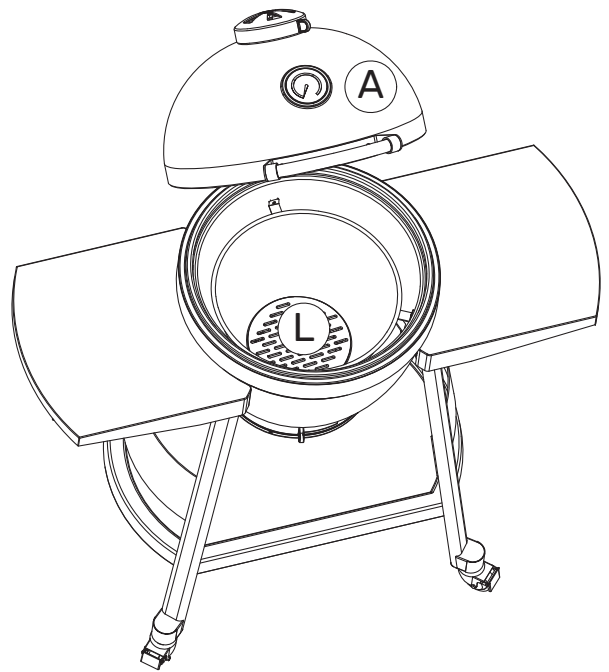
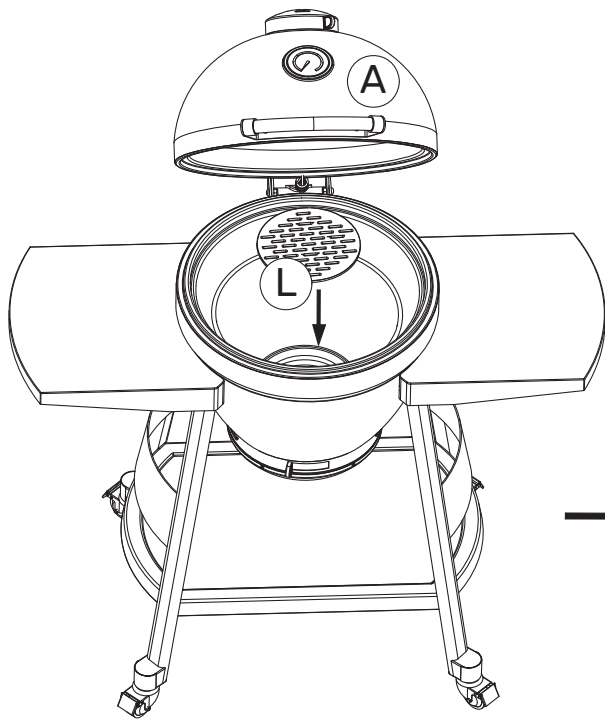
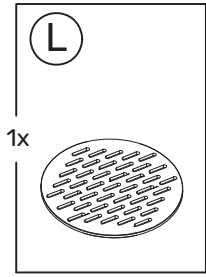
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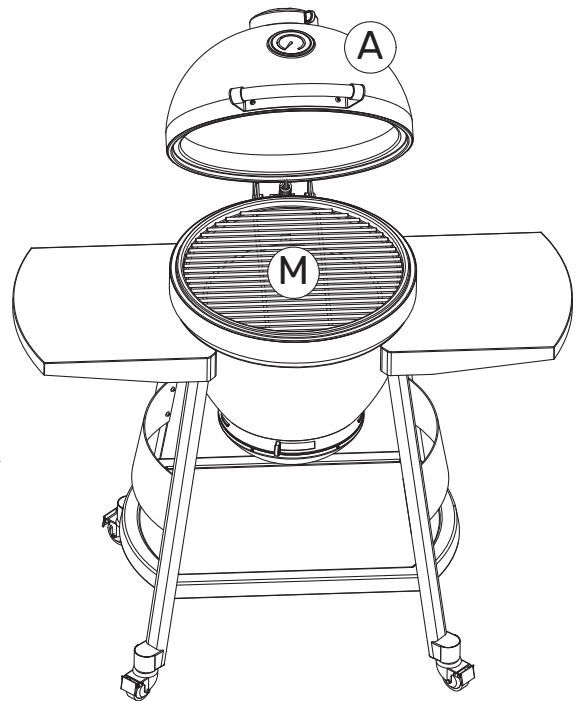
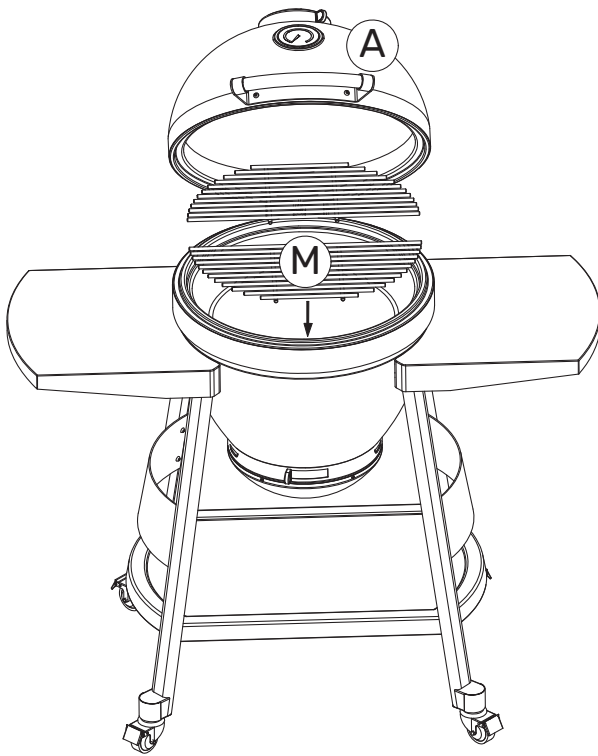
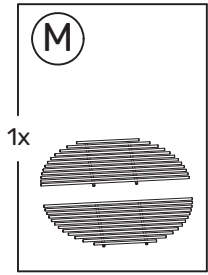
Step 10



Step 11



Step 12



CARE AND MAINTENANCE:

Before cooking with your unit, the following steps should be closely followed.

Failure to properly follow these steps may damage the finish and/or impart metallic flavors to your first foods.

Brush all interior surfaces including grates with vegetable cooking oil.

Charcoal or Wood may be used as the fuel source for grilling, with the fuel source placed and ignited on the ash pan. Do not build the fire too large. We recommend starting a fire with no more than 4 pounds of charcoal (approximately 60 briquettes) and adding more as needed during cooking. After allowing the fire to burn down, place the cooking grate on the unit. Failure to read and follow instructions for lighting charcoal may result in serious personal injury and/or property damage.

Frequency of cleanup is determined by how often the grill is used. Make sure coals are completely extinguished before cleaning inside of unit. Thoroughly rinse with water

