

HOMEBASE

OIL DRUM CHARCOAL BBQ

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

GENERAL INFORMATION

Safety and Care Advice

Important - Please read these instructions fully before starting assembly and using the appliance.

Warning: Whilst every effort has been made in the manufacture of your BBQ to remove any sharp edges, care should be taken in handling to avoid any accidental injury.

- Failure to follow these instructions could result in death, serious personal injury and/or property loss.
- Some parts may have sharp edges, especially where noted in this manual.
- Wear protective gloves if necessary.
- DO NOT use or pour gasoline, methylated spirits, or paraffin onto burning charcoal.
- Never handle charcoal after lighting.
- Keep children and pets away from this barbecue.
- For OUTDOOR USE ONLY. DO NOT use indoors. Place in well-ventilated areas.
- WARNING: Do not use spirit or petrol for lighting or relighting! Use only firelighters complying to EN 1860-3.
- To avoid burns, DO NOT touch metal parts of the barbecue until it has cooled, unless you are wearing protective gear (e.g. pot holders, gloves, etc.).
- DO NOT use the barbecue unless it's completely assembled and all parts are securely fastened and tightened.
- Never leave the barbecue unattended during operation or cleaning.
- Never allow children to operate or play near this or any barbecue.
- DO NOT wear loose clothing around a barbecue while in use or hot. Always tie back long hair.
- DO NOT use the barbecue in high wind.
- Never dismantle this appliance while in use or still hot.
- 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 a garage, carport and porch, or under a surface that can catch fire.

Assembly

- Assembly time: approx. 30-45 mins.
- Dispose of all packaging materials carefully and keep out of the reach of children.
- Please read the section on barbecue safety prior to using your barbecue.

Instructions for Use

- 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 fire-retardant surface.
- Always stand your barbecue outdoors and on level ground away from trees and wooden fencing. Ensure there is at least 1 metre clearance around all sides of the barbecue; keep away from fences, overhanging branches and other combustible materials.
- Use charcoal and a suitable lighting method.
- Make sure that the cooking grid is fully situated into the grid supports so that the cross bar supports lock behind the retaining edges.
- ALWAYS WEAR OVEN GLOVES WHEN HANDLING.
- Do not cook before the fuel has a coating of ash.
- WARNING! This barbecue will become very hot; do not move it during operation.
- Do not use indoors.

HOW TO START YOUR CHARCOAL BARBECUE

Method 1. Charcoal and Lighting Fluid/Gel

Set up your charcoal barbecue in a safe location. Place enough charcoal in the charcoal grate to a depth of 3-5cm.

- Taking care not to spill any liquid/gel onto your hands or clothes, carefully apply the lighting fluid/gel over the charcoal.
- If using lighting fluid, wait 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.
- When the flames die down, check the charcoal is beginning to glow red. If your coals are going out, you should open all the vents and allow to cool down before trying to apply more liquid.

CAUTION: Carefully apply lighting fluid/gel in small amounts; over application can be dangerous.

- Do NOT squirt liquid onto burning charcoal.
- After lighting, the fire should be ready for cooking in 30-40 minutes, or when even grey ash is visible by day, or an even red glow is visible by night.

Method 2. Lighting Blocks

- Place three or four lighting blocks in the centre of the charcoal grate 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, or when even grey 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 so that the cross bar supports lock behind the retaining edges.
- When the charcoal is alight, the smoke and flames have died down and the charcoal has an even layer of grey ash, rake the charcoal into a level layer in the hearth.
- Small quantities of charcoal may be added on top of the charcoal layer prior to cooking, to extend cooking time.
- To help prevent food sticking, apply a thin coating of cooking oil on the grill prior to cooking.
- To adjust the airflow using the air vent, we recommend the use of a heat-resistant glove.
- ALWAYS WEAR OVEN GLOVES WHEN HANDLING THE CHARCOAL barbecue.
- We recommend using a maximum of 1.5kg of charcoal briquettes on the charcoal grate. Excess charcoal will make the barbecue too hot for cooking.
- Ensure the barbecue has cooled down completely before removing the charcoal ash.

CARE & MAINTENANCE

- To make it easier to clean your charcoal barbecue after use, line the fire bowl with aluminium 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 charcoal barbecue.
- Charcoal is available in lump wood form (large irregular pieces) and as briquettes (uniformly sized pieces). Please use the charcoal complying to EN1860-2.
- It is not advisable to completely fill the charcoal grill, as the barbecue may become far too hot to cook successfully. As a guide, a 3kg bag of charcoal briquettes should last for at least 2 full barbecue fires.
- If the fire flares up due to dripping fat, douse the flames lightly with a fine water spray.
- When you have finished using the charcoal barbecue, never pour cold water directly on the coals to extinguish them, as this may damage your charcoal BBQ. Use old cinder, sand or a fine water spray.
- Empty the bottom bowl of ashes when they are completely cold.
- To clean your charcoal 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 charcoal barbecue outside unprotected.

Food Safety

Do not cook before the fuel has a coating of ash. The barbecue shall be heated up and the fuel kept red hot for at least 30 minutes prior to first cooking.

- Thoroughly defrost frozen meat and poultry in the refrigerator before cooking. Keep raw meat and poultry separate from cooked food.
- Ensure that the grill is thoroughly cleaned before cooking and lighting the barbecue.
- Always wash hands after handling raw meat and poultry, and before handling any ready-to-eat food.
- Wipe and disinfect surfaces that have been in contact with raw meat and poultry.
- When cooking meat and poultry, make sure the barbecue is really 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 or poultry and cooked food on the barbecue, or wash them thoroughly between use.

WARNING! This barbecue will become very hot, do not move it during operation.

Do not use indoors.



WARNING! Keep children and pets away!

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

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

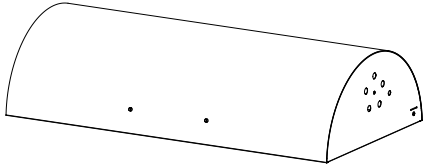
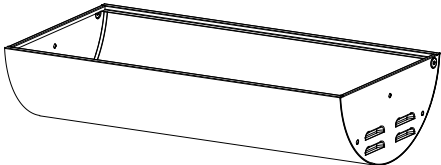
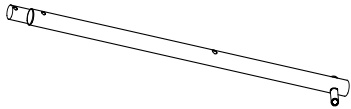
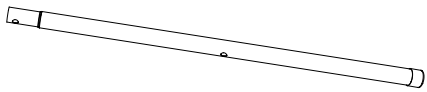
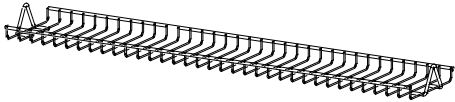
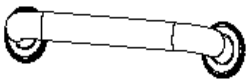
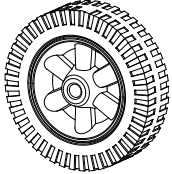



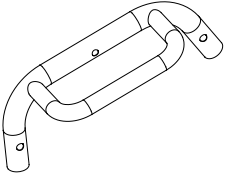
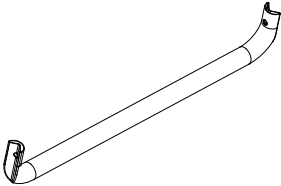
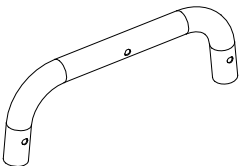
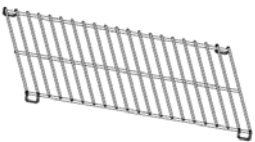
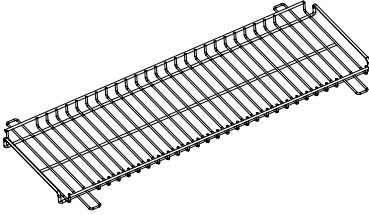
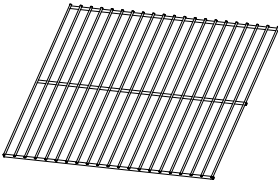
Carbon Monoxide Hazard

 WARNING	CARBON MONOXIDE HAZARD Danger of carbon monoxide poisoning - NEVER light this product or let it smoulder or cool down in confined spaces.
	

COMPONENT - PARTS

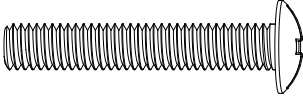
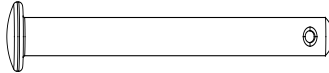
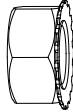
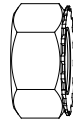
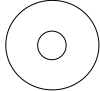
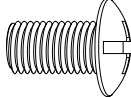
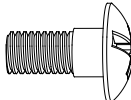
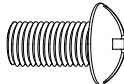
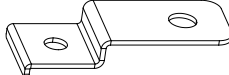
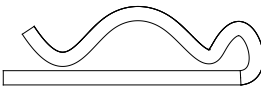
Please check you have all the components and fittings listed. If you find any missing or damaged parts, please contact our customer services team on 0333 003 7084 between 09:00 & 18:00, or use the contact form on our website www.homebase.co.uk

Part No.	Description	Illustration	Quantity
1	Lid		1
2	Fire bowl		1
3	Left leg		2
4	Right leg		2
5	Warming rack		1
6	Lid handle		1
7	Wheel		2

Part No.	Description	Illustration	Quantity
8	Damper		2
9	Right leg support		1
10	Leg brace		2
11	Left leg support		1
12	Upper cooking grill		1
13	Charcoal grate		1
14	Lower cooking grill		1

COMPONENT - FITTINGS

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

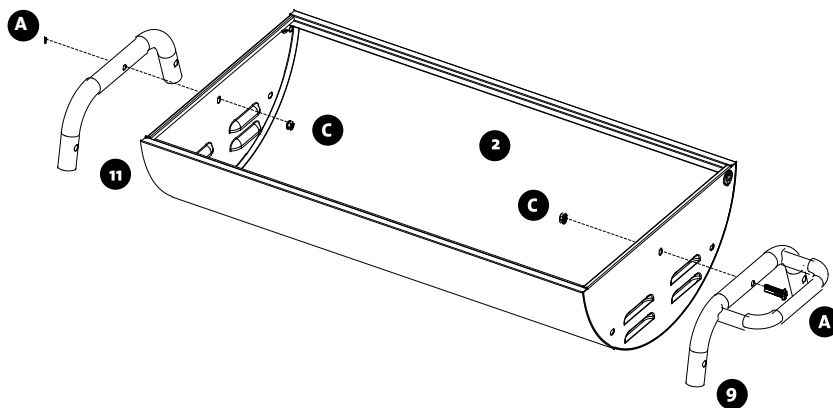
Part No.	Description	Illustration	Quantity
A	40mm Bolt		12
B	Axle		2
C	M6 Nut		12
D	M5 Nut		2
E	Washer		2
F	15mm Bolt		2
G	15mm Shoulder bolt		2
H	10mm Bolt		4
I	Lid support		2
J	Locking pin		2

ASSEMBLY INSTRUCTIONS

Remove any transit protection material.

Step 1

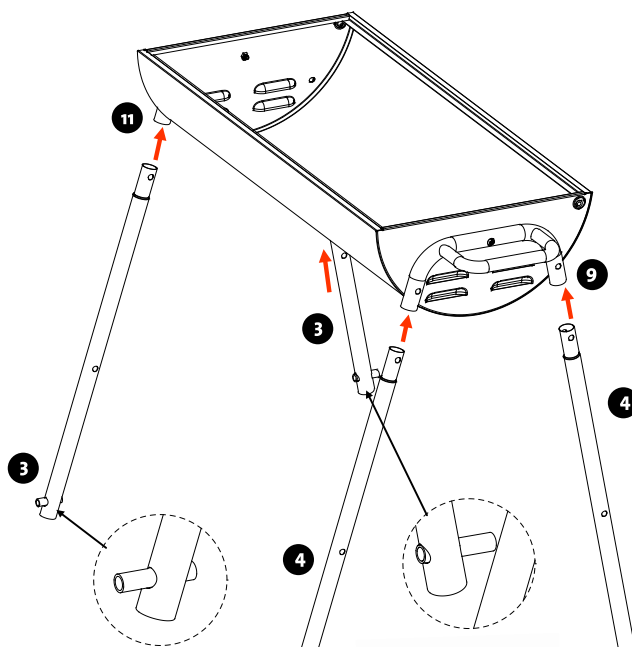
Fix the left leg support **11** and right leg support **9** with the fire bowl using 40mm bolts **A** and M6 nuts **C**.



Step 2

Insert the left legs **3** and the right legs **4** into the left leg support **11** and the right leg support **9**.

Pay attention to the axle spacer on the left front leg and ensure it is facing the front, while the axle spacer on the left rear leg is facing the back.

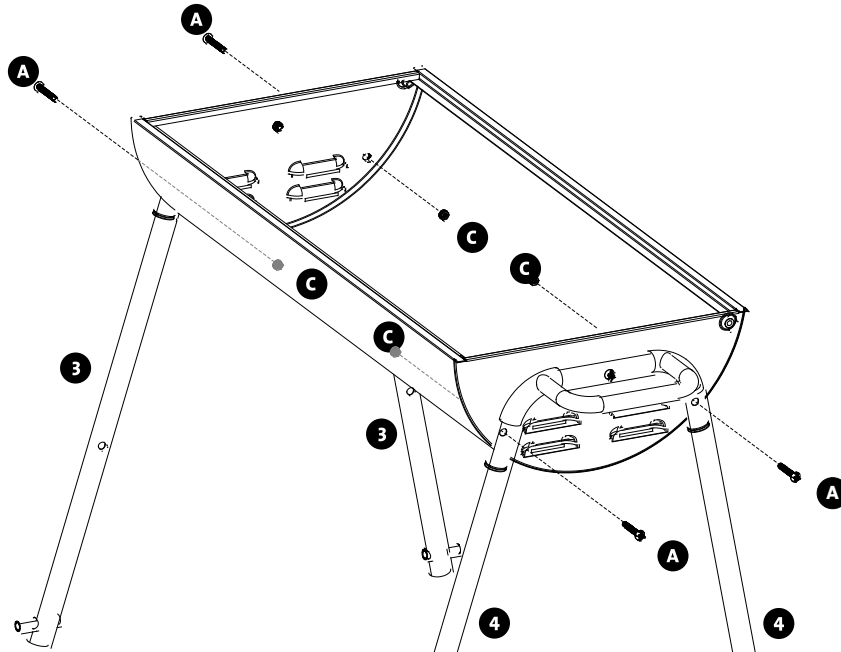


Left front leg:
Axle spacer is facing front

Left rear leg:
Axle spacer is facing back

Step 3

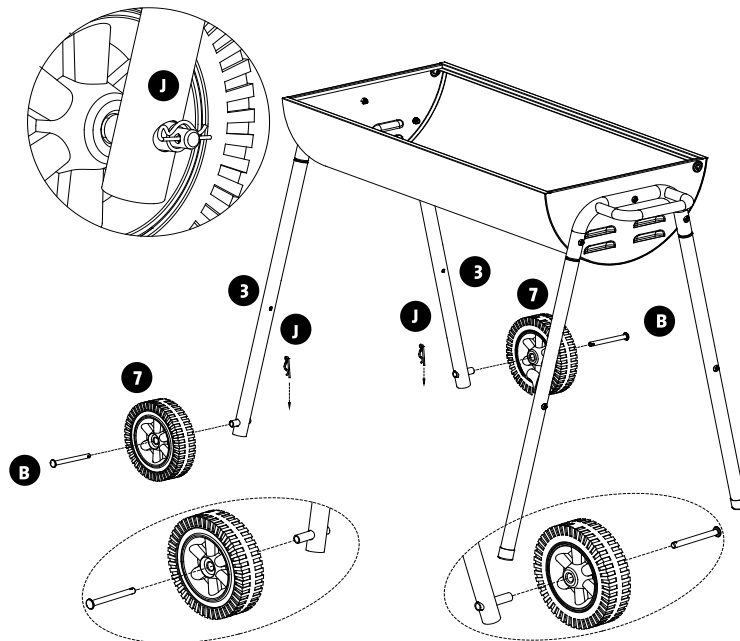
Fix the left legs **3** and right legs **4** with the fire bowl **2** using 40mm bolts **A** and M6 nuts **C**.



Step 4

Fix the wheels **7** to the left legs **3** using the axles **B** and R pins **J**.

Pay attention to the axle spacer on the left front leg and ensure it is facing the front, while the axle spacer on the left rear leg is facing the back.

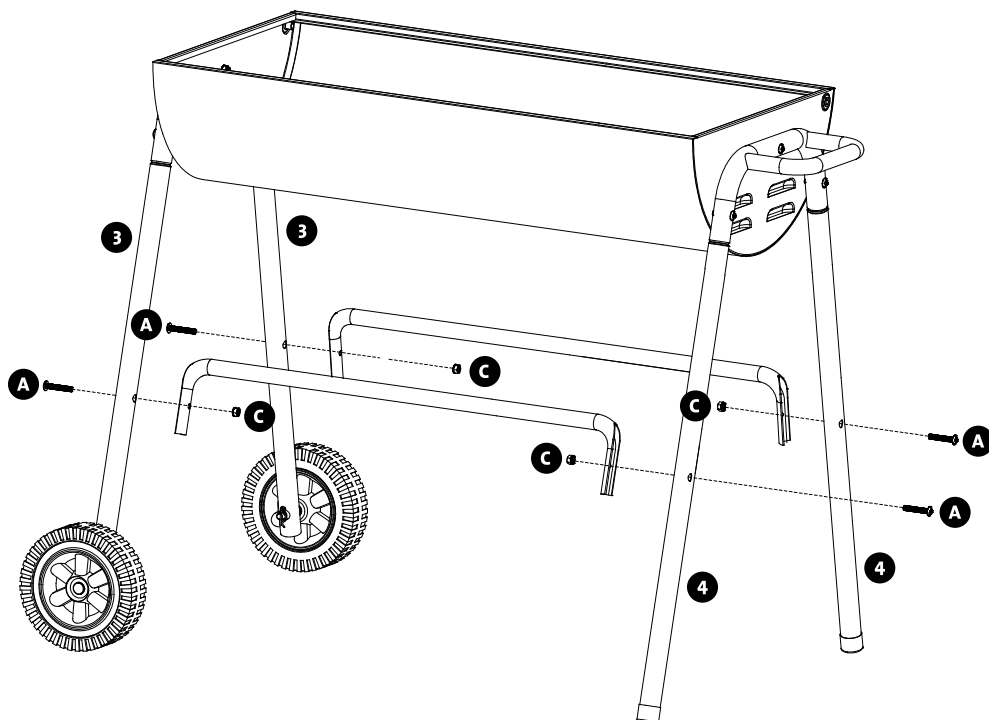


Left front leg:
Axle spacer is facing front

Left rear leg:
Axle spacer is facing back

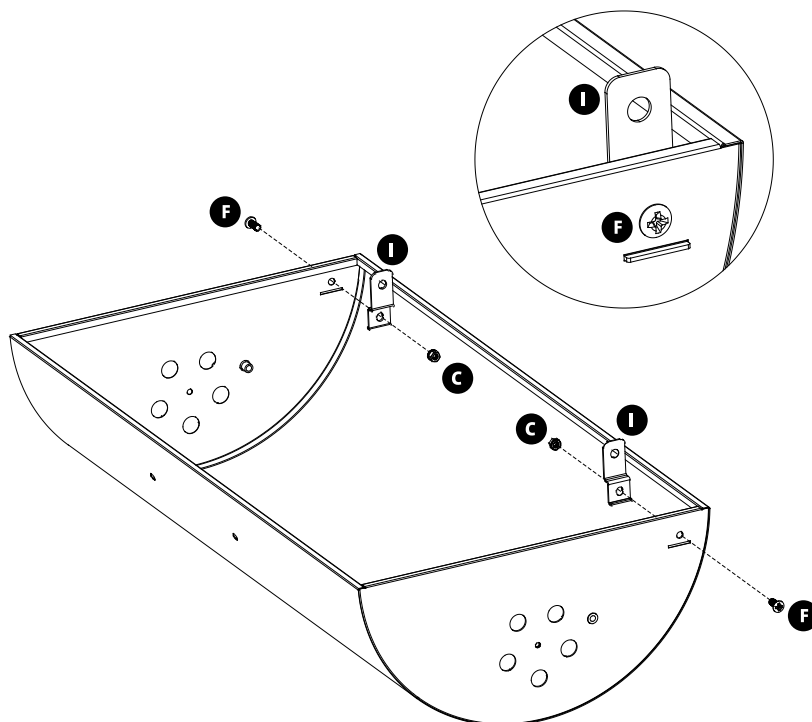
Step 5

Fix the leg braces **10** with the left legs **3** and right legs **4** using 40mm bolts **A** and M6 nuts **C**.



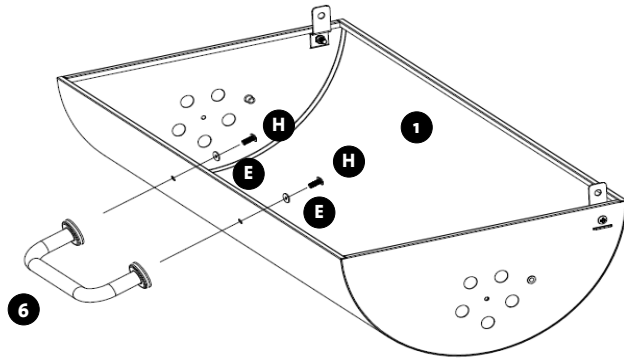
Step 6

Fix the lid supports **I** on the lid **1** using 15mm bolts **F** and M6 nuts **C**.



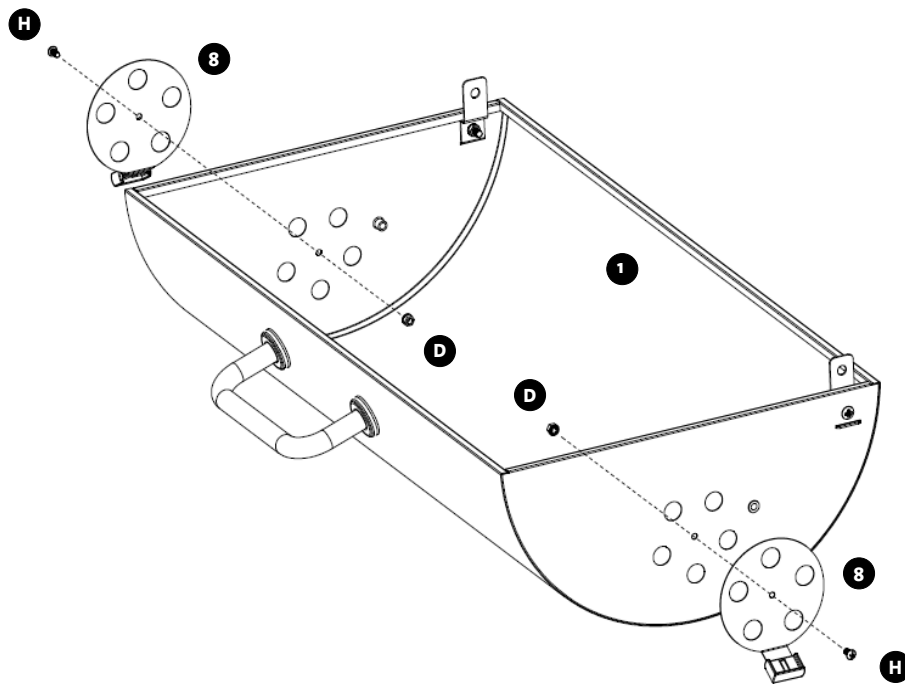
Step 7

Put the washer **E** between the lid handle **6** and the lid **1**.
Then fix the lid handle **6** on the lid **1** using 10mm bolts **H**.



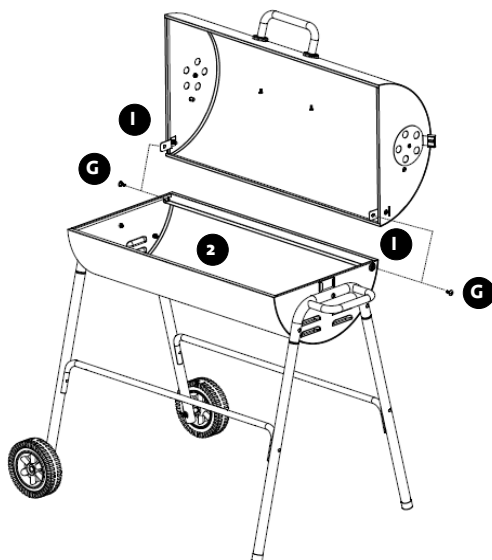
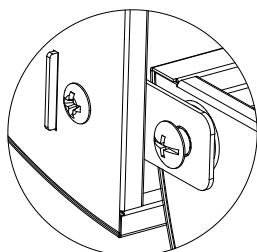
Step 8

Fix the dampers **8** on the lid **1** using 10mm bolts **H** and M5 nuts **D**.



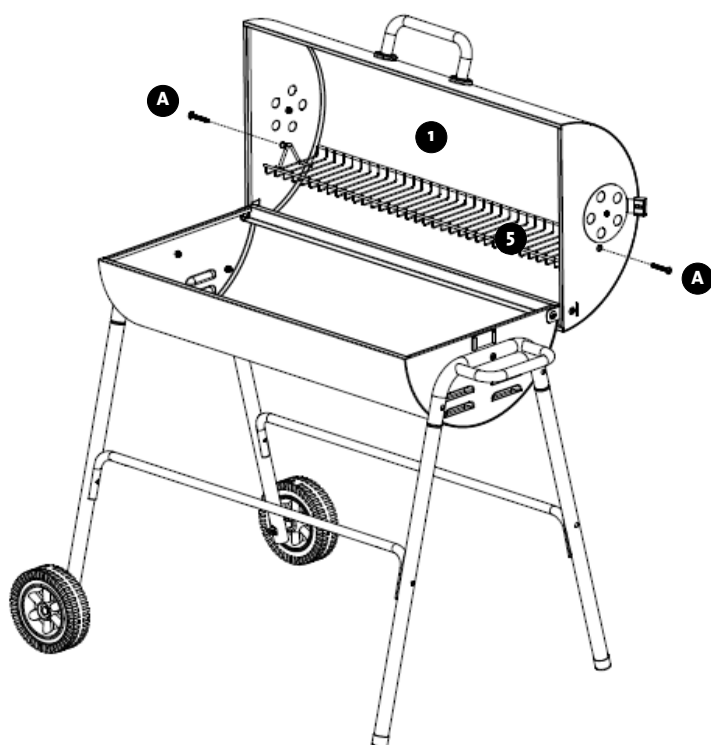
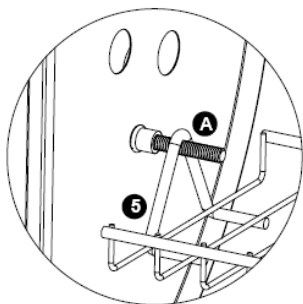
Step 9

Fix the lid supports **1** with the fire bowl **2** using 15mm shoulder bolts **G**.



Step 10

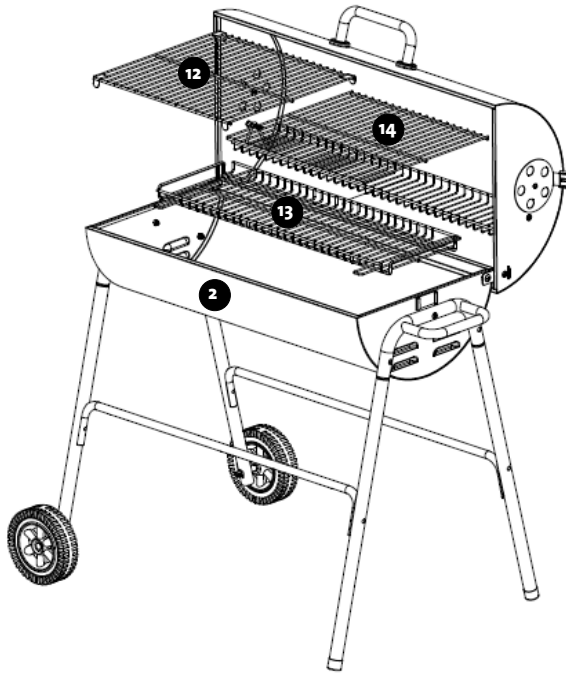
Fix the 40mm bolts **A** tightly on the lid **1** and then hang the warming rack **5** on it.



Step 11

Put the charcoal grate 13 into the fire bowl 2.

Set the lower cooking grill 14 and the upper cooking grill 12 on the fire bowl.



Step 12

Assembly is complete.

Your BBQ is now ready to use.

