

# HOMEBASE

# FRANKLIN 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

## Before using the product

After unpacking and before use, check the product for damages.

Should the product be damaged, do not use it and contact your retailer.

Read the safety instructions and instructions for use thoroughly before using the product.

Doing so will allow you to use all the product's functions safely and reliably.








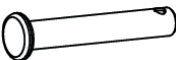

Retain instructions for future use.









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](http://www.homebase.co.uk)

## Components - parts

NO.	Description	Qty
1	Lid handle	x 1
3	Blanket	x 1
5	Thermometer	x 1
7	Warming rack	x 1
8.1	Use for the grill rack	x 1
10	Rear wall	x 1
12	Charcoal bin	x 1
14	Front wall with carbon door	x 1
16	Carbon door lock	x 1
18	Carbon door handle	x 1
20	Carrying handle	x 1
22	Ash box	x 1
24	Front leg	x 1
26	Rear leg	x 1
27	Rear wheel support	x 1
29	Wheel axle	x 1
31	Hubcap	x 2

NO.	Description	Qty
2	Decorative panel for cover handle	x 4
4	Regulation of ventilation	x 4
6	Hinge for cover	x 2
8	Grill rack	x 1
9	Hinge for the rear wall	x 2
11	Right flank	x 1
13	Left flank	x 1
15	Crank for charcoal bin	x 1
17	Decorative panel for door handle in carbon	x 1
19	Decorative panel for carrying handle	x 2
21	Bottle opener	x 1
23	Ash box handle	x 1
24.1	Cap for support leg	x 2
26	Lower shelf	x 1
28	Front wheel support	x 1
30	wheel	x 2
32	Side shelf	x 1

NO.	Description	Description	Qty
A		Screw M6x12	x 27
C		Washer φ 5	x 4
E		Nut M5	x 4
G		Screw M6 x 70	x 2
I		Screw M5x30	x 1
K		Nut M6	x 4
M		Screw M6x35	x 4
O		Lock φ 6 x 35	x 2
Q		Wing nut M6	x 1

NO.	Description	Description	Qty
B		Screw M5x10	x 4
D		Spring washer φ 5	x 4
F		Nut M10	x 2
H		Splint	x 3
J		Washer φ 6	x 7
L		Screw M6x40	x 4
N		Screw M6x16	x 4
P		Halb Screw M6x18	x 4

#### For your safety

**DANGER!** This grill appliance gets very hot and should not be moved during operation! Do not use in closed rooms.

**DANGER!** Do not use alcohol or gasoline to light or relight! Only use lighting aids from dealers in accordance with DIN-EN1860-3.

**DANGER!** Keep children and pets away.

- Wear grill gloves when cooking (thermal protection class II, DIN-EN 407) or use suitable grill tongs.
- Let the grill cool completely before cleaning it! Otherwise, explosions can occur and uncontrollable heat can occur and cause burns.
- The grill must rest on a stable and level surface during operation.
- Never use water to wash off the charcoal.
- Do not use the device on covered surfaces or in closed rooms.
- Do not leave the hot grill unattended.
- Do not install the grill near entrances and busy areas.
- Do not wear clothes with wide sleeves when cooking.
- Do not let children play with the wrapping films! Risk of suffocation.
- Do not use dye or thinner to clean the device.
- Carbon monoxide is formed when charcoal is burned.
- This gas is dangerous and can cause poisoning in closed rooms.
- Do not use the grill during a thunderstorm or a heavy rain.

Do not use the grill in closed and / or habitable rooms, such as buildings, tents, caravans, mobile homes and boats.  
Use only outdoors.

There is a risk of death from carbon monoxide poisoning.



## Intended use

The grill can only be used for grilling.

All specifications in this manual must be observed.

The grill is for private use only.

Use this grill only as described in this manual.

Any other use is considered improper and may result in property damage or personal injury.

The manufacturer accepts no liability for damage caused by improper use of the product.

## Environment and disposal measures

- Pay attention to cleanliness and safety when handling the grill and when disposing of residual materials.
- In principle, only dispose of residual waste in containers made of metal or non-flammable materials.

## Preparation

Assembly time



about 45 min

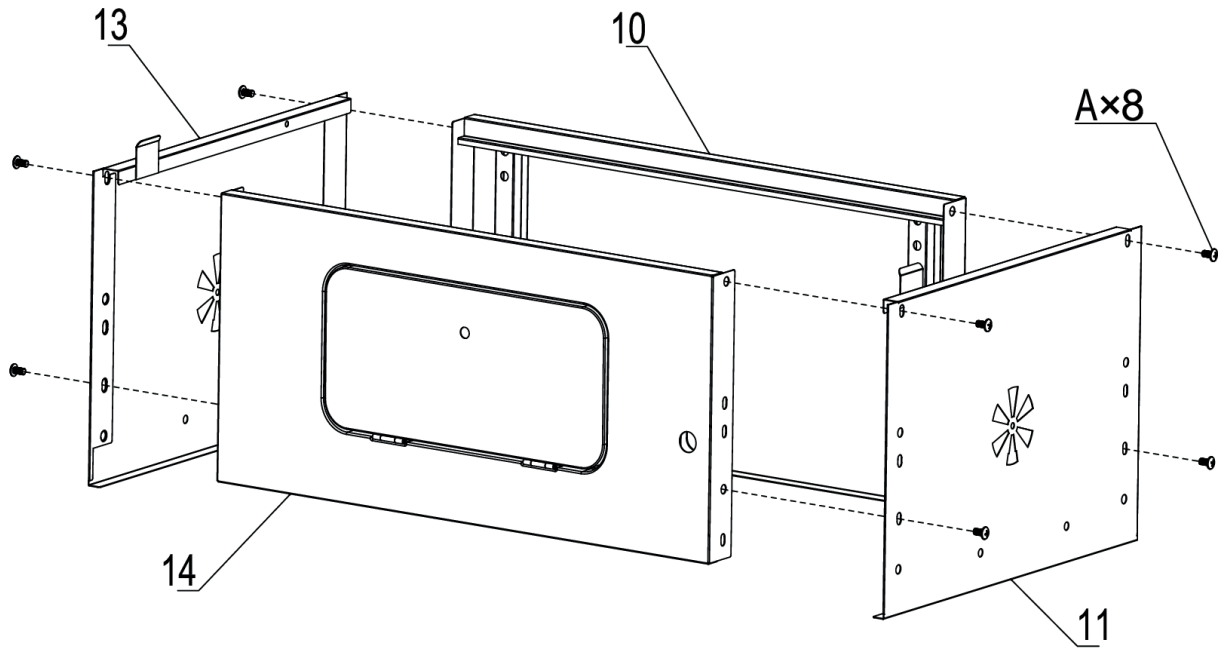


- Carefully read the assembly instructions and follow the assembly steps.
- Take enough time to assemble.
- Create a work area of approximately 2 to 3 m.
- Remove the parts from the packaging and verify that the individual parts are complete before assembly.
- If anything is missing despite a factory check, contact our customer service (last page).
- Every effort has been made in the workshop to avoid sharp edges. To avoid on this grill equipment, handle individual parts with care to avoid accidents or personal injury during assembly and commissioning.
- If necessary, work in pairs.
- Have the tools you want to use (Phillips screwdriver and adjustable wrench) within easy reach.
- Do not tighten all screw connections until the unit is completely installed.
- We reserve the right to make minor technical modifications to the device, in particular with regard to the content of the fixing material.
- Some parts are already pre-assembled with other parts at the factory. Most of the mounting hardware is screwed into the parts. First unscrew the assembly.
- Please check before assembly whether all the parts listed below are present in the specified number. Please contact the manufacturer immediately if any parts are missing or damaged. Once assembly is completed or started, claims for damage or missing parts can no longer be recognized.
- The grill has sharp edges that you can easily grab. Wear protective gloves for assembly. throw them away immediately after unpacking. Also keep small parts out of the reach of children.

## Assembly Instructions

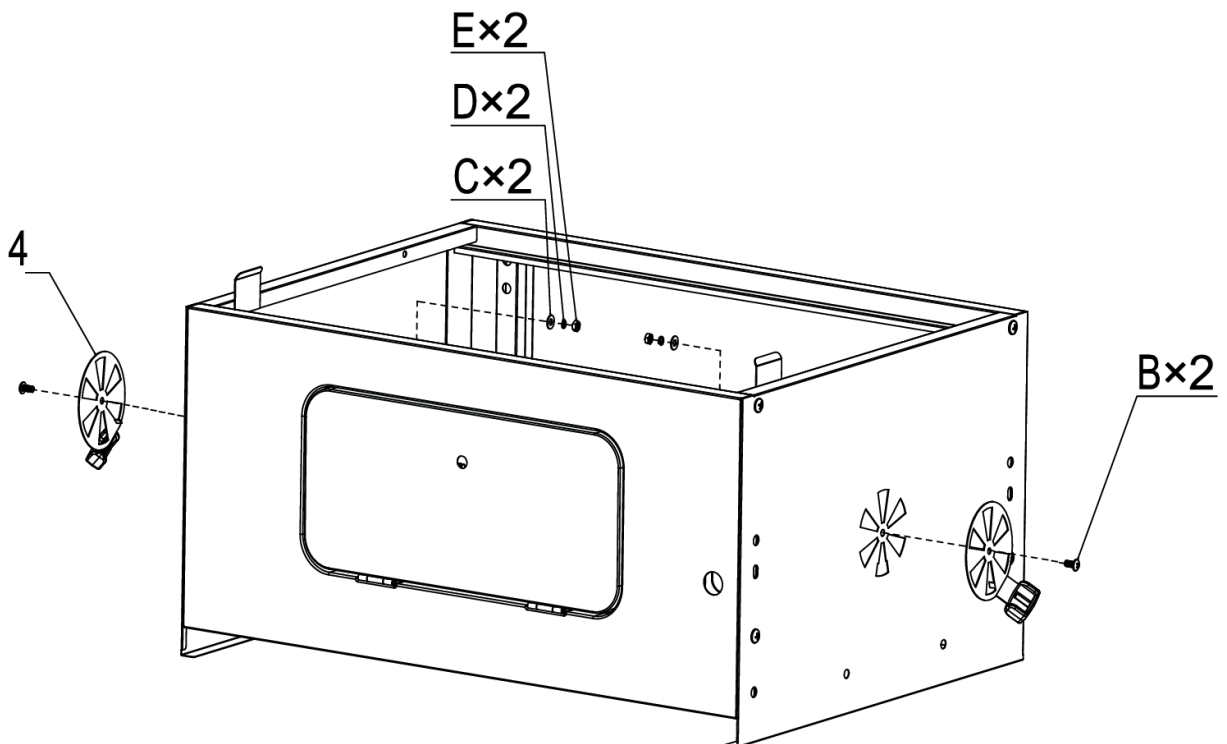
### Step 1- Attaching the body of grill.

Attach the rear wall (10) and the right flank (11) and the left flank (13) and the front wall with carbon door(14) using 8 screws M6x12 (A).



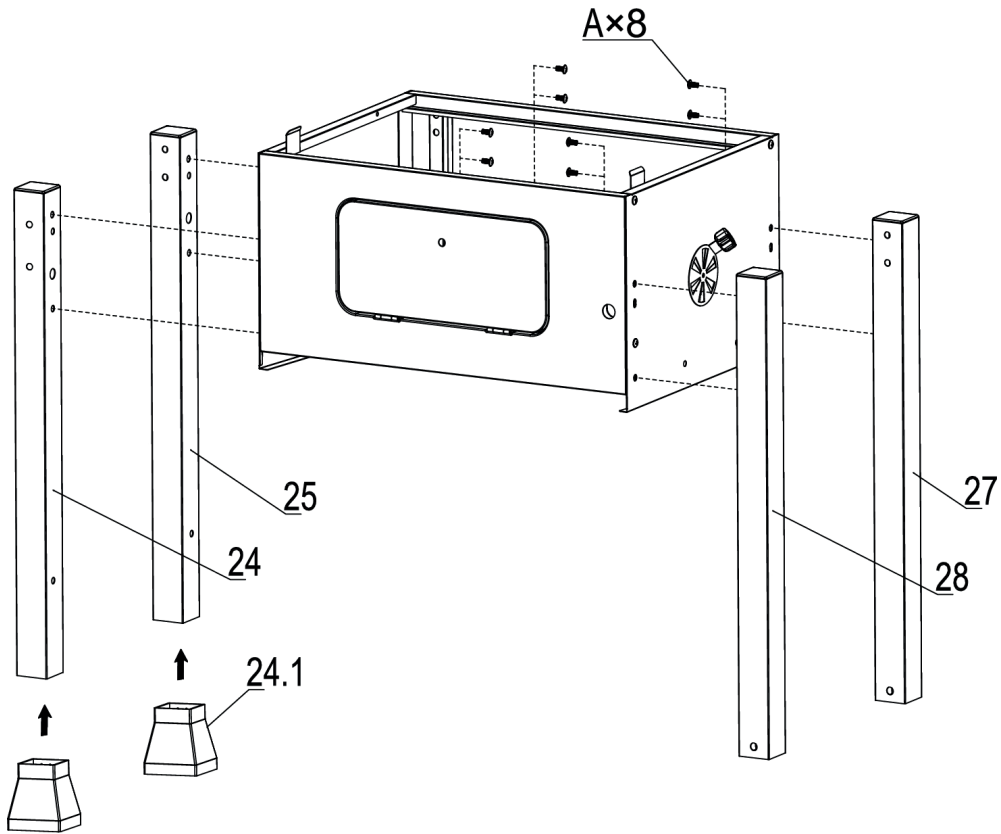
### Step 2- Installing the regulation of ventilation.

Attach 2 regulation of ventilation(4) to the flank using 2 screws M6x12 (B) and 2 washers  $\phi 5$ (C) and 2 spring washers  $\phi 5$ (D) and 2 nuts M5 (E).



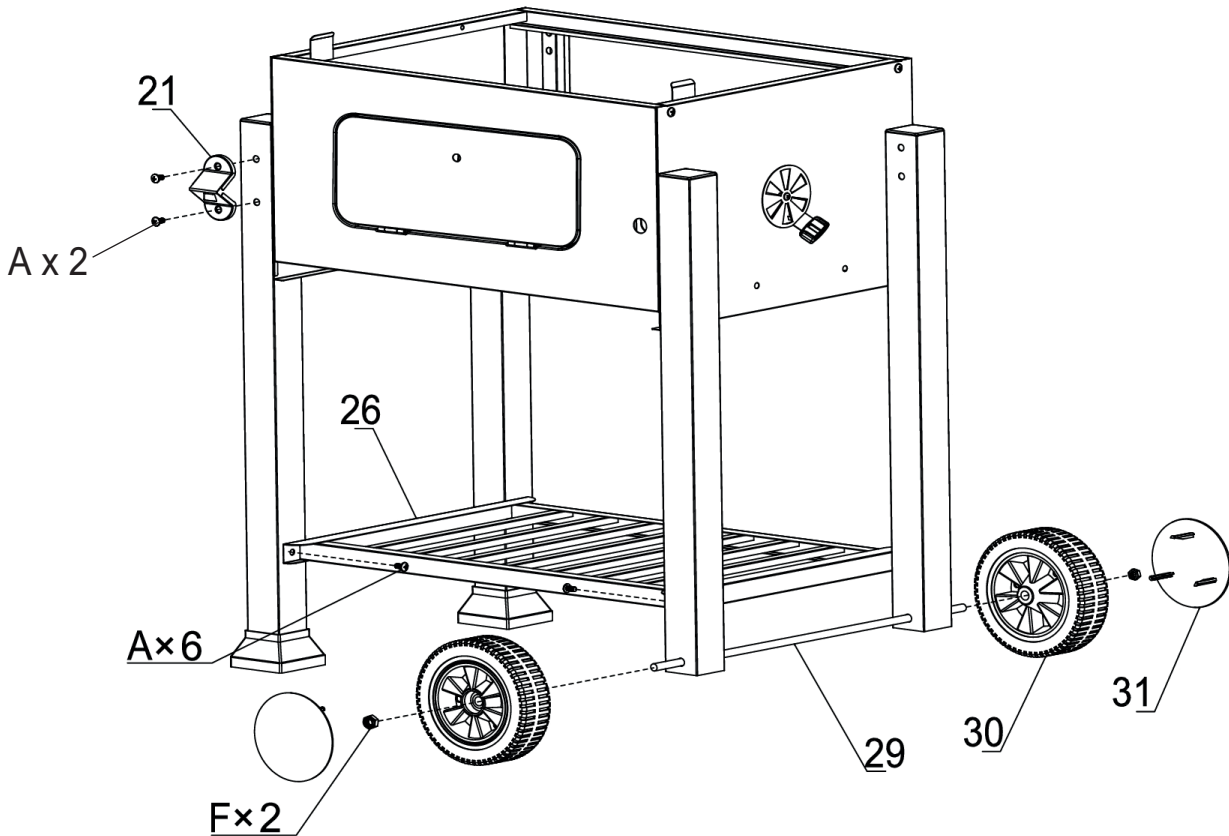
### Step 3- Attaching the legs.

Attach the front leg (24) and the rear leg (25) and the rear wheel support (27) and the front wheel support (28) to the flank using 8 screws M6x12 (A). Attach 2 cap for support legs(24.1) to 2 front legs (24).



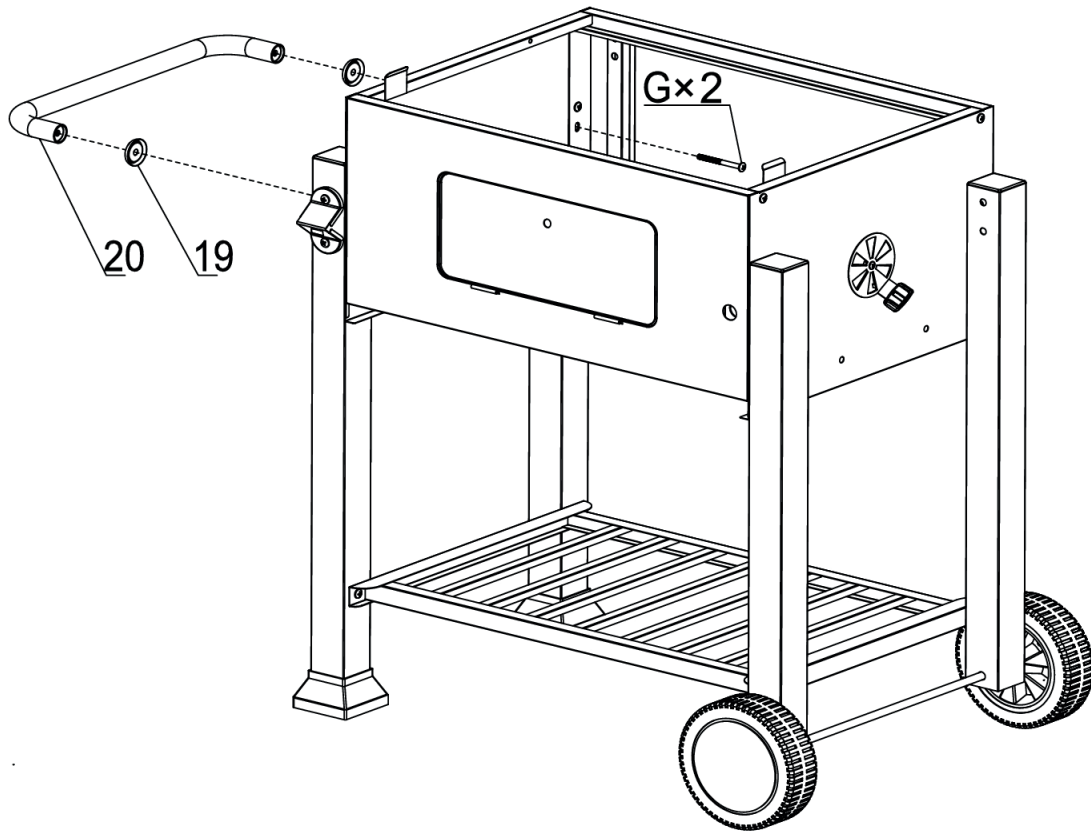
### Step 4- Installing the bottle opener and wheels and wheel caps.

Attach the bottle opener(21) to the leg using 2 screws M6x12 (A). Attach the lower shelf (26) to the leg using 6 screws M6x12 (A). Attach 2 wheels (30) to the wheel axle (29) using the 2 nuts M10 (F). Attach 2 wheel caps (31) to 2 wheels.



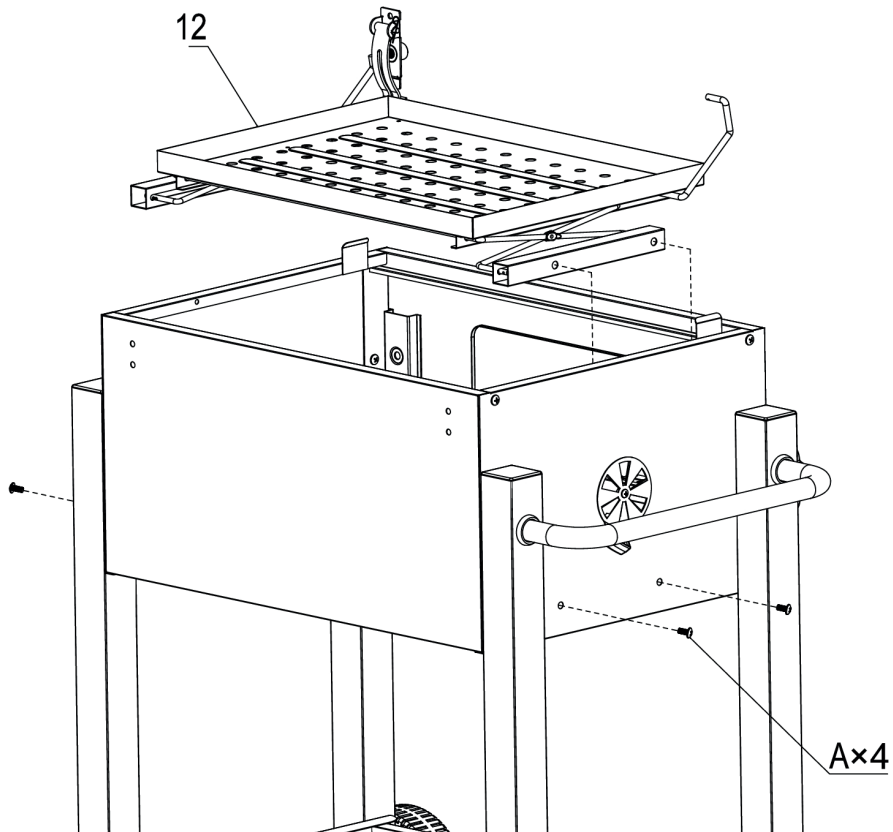
**Step 5- Installing the carrying handle.**

Attach the carrying handle (20) and 2 decorative panel for carrying handles (19) to the flank using 2 screws M6 x 70 (G).



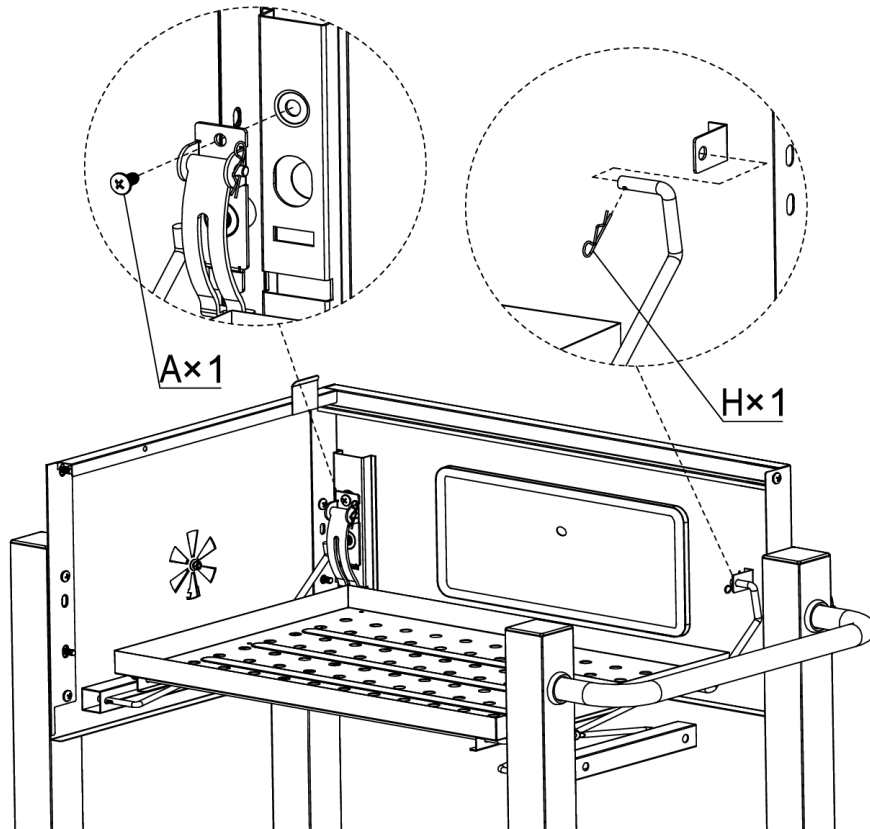
**Step 6a- Installing the charcoal bin.**

Attach the charcoal bin (12) to the flank using 4 screws M6x12 (A).



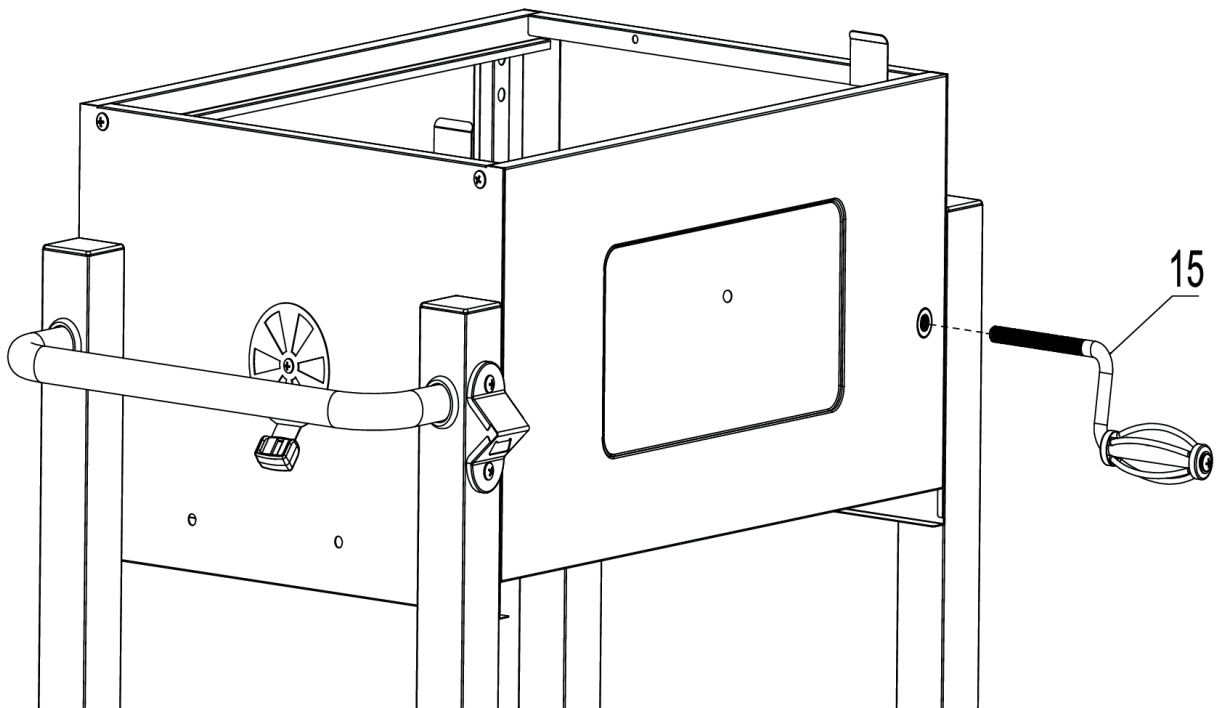
**Step 6b - Attaching the charcoal bin.**

Attach the charcoal bin (12) using the screw M6x12 (A) and splint (H).



**Step 7a- Installing the crank for charcoal bin.**

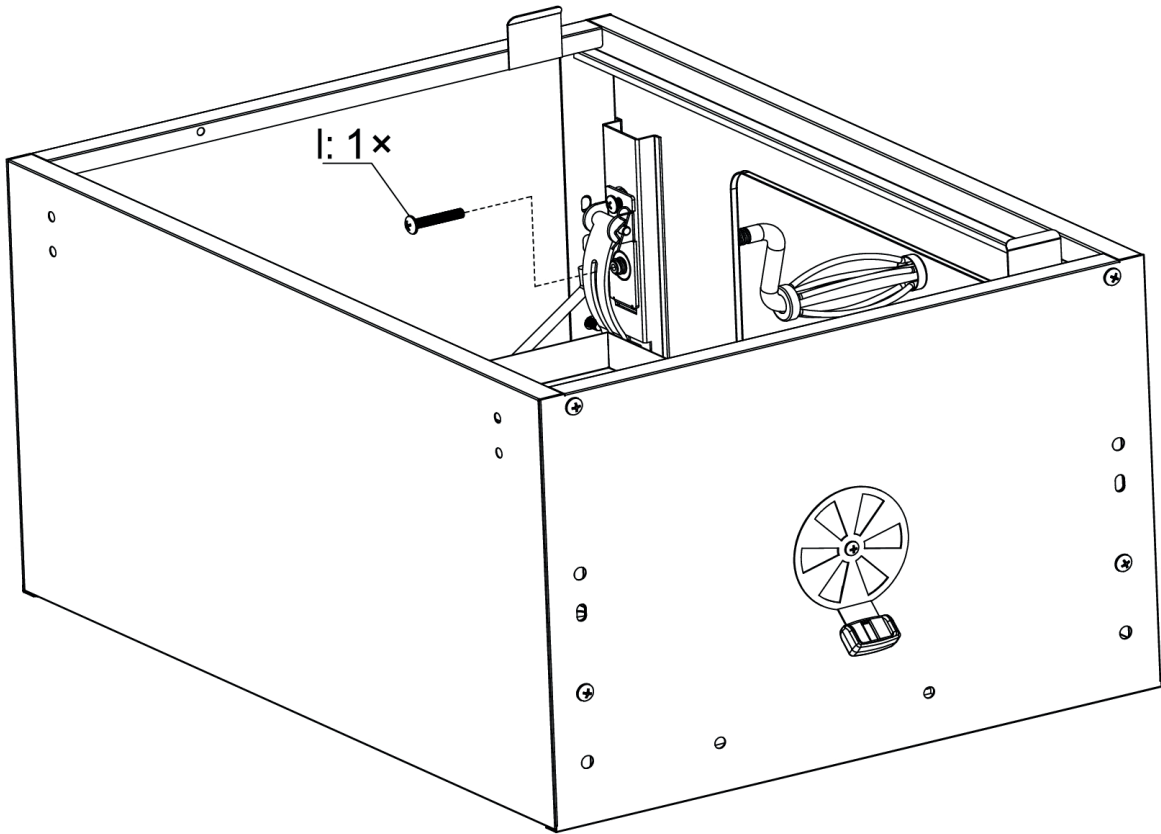
Installing the crank for charcoal bin (15) in the front wall.





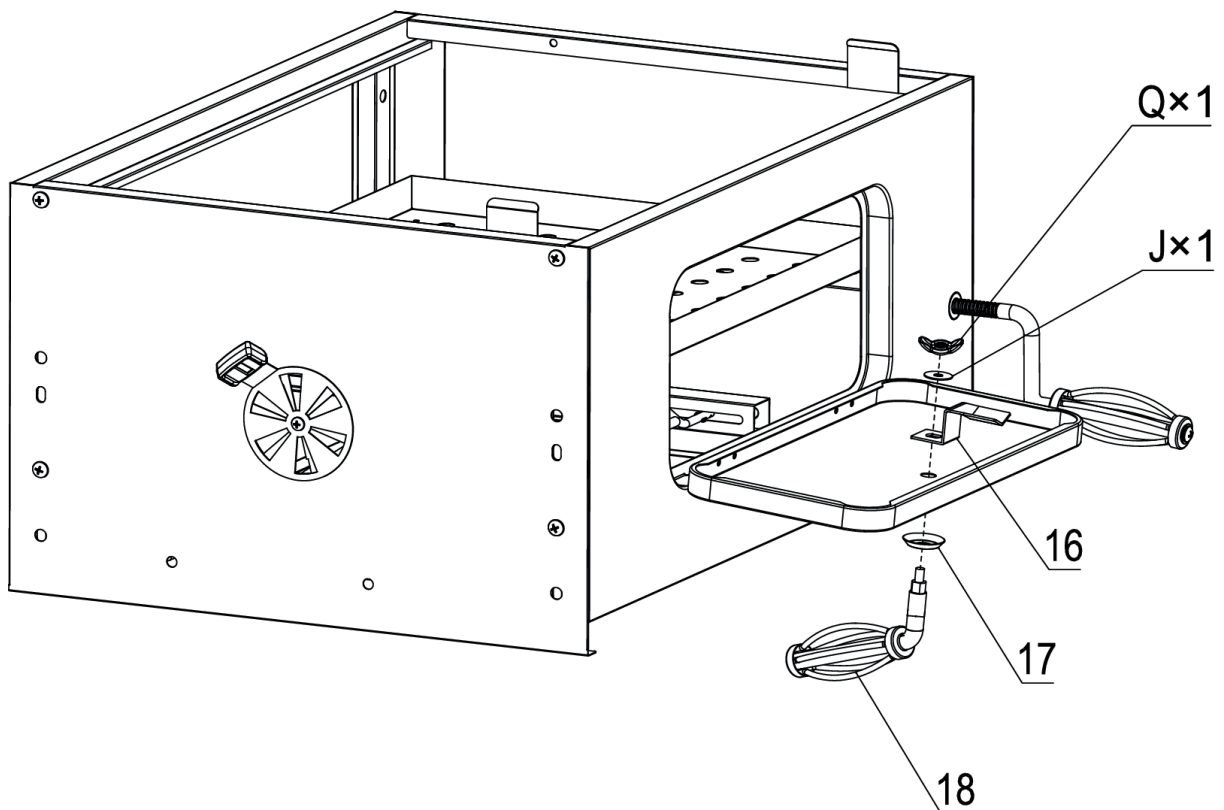
**Step 7b- Attaching the crank for charcoal bin.**

Attach the crank for charcoal bin (15) to the front wall using 4 screws M5x30 (I).



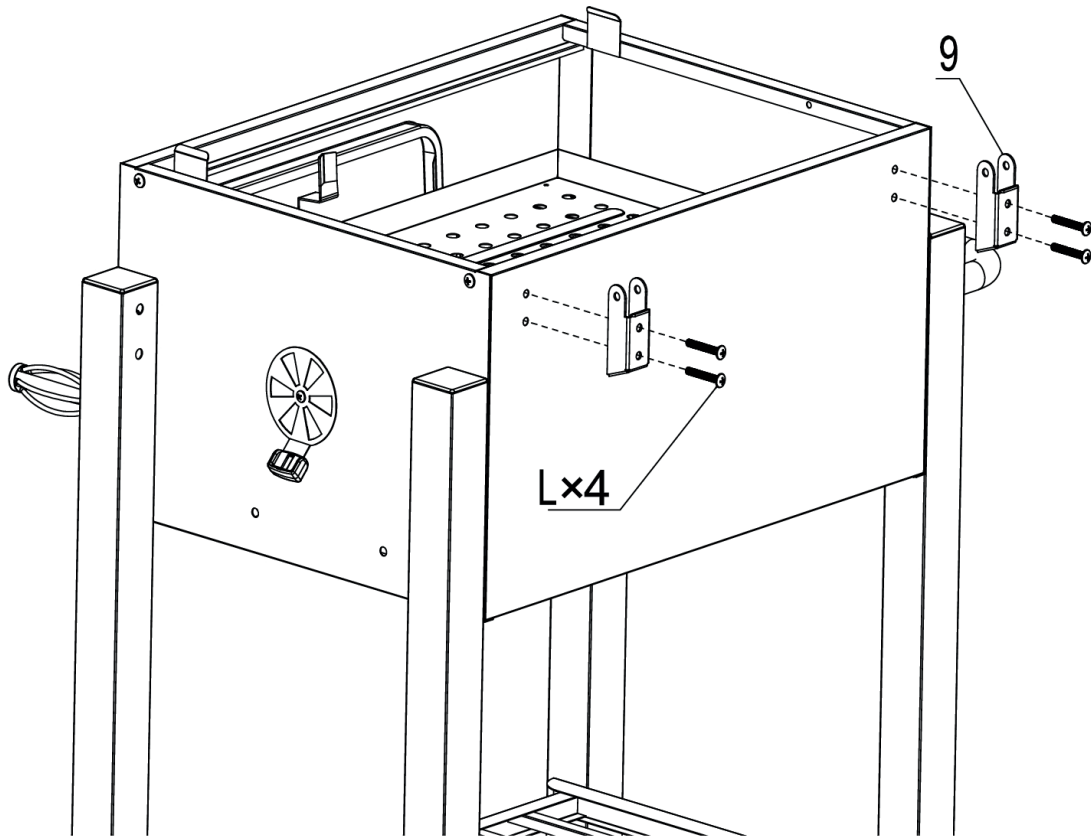
**Step 8- Installing the carbon door handle.**

Attach the carbon door handle(18) and decorative panel for door handle in carbon (17) and carbon door lock (16) to the carbon door using a washersφ5 (J) and a wing nut (Q).



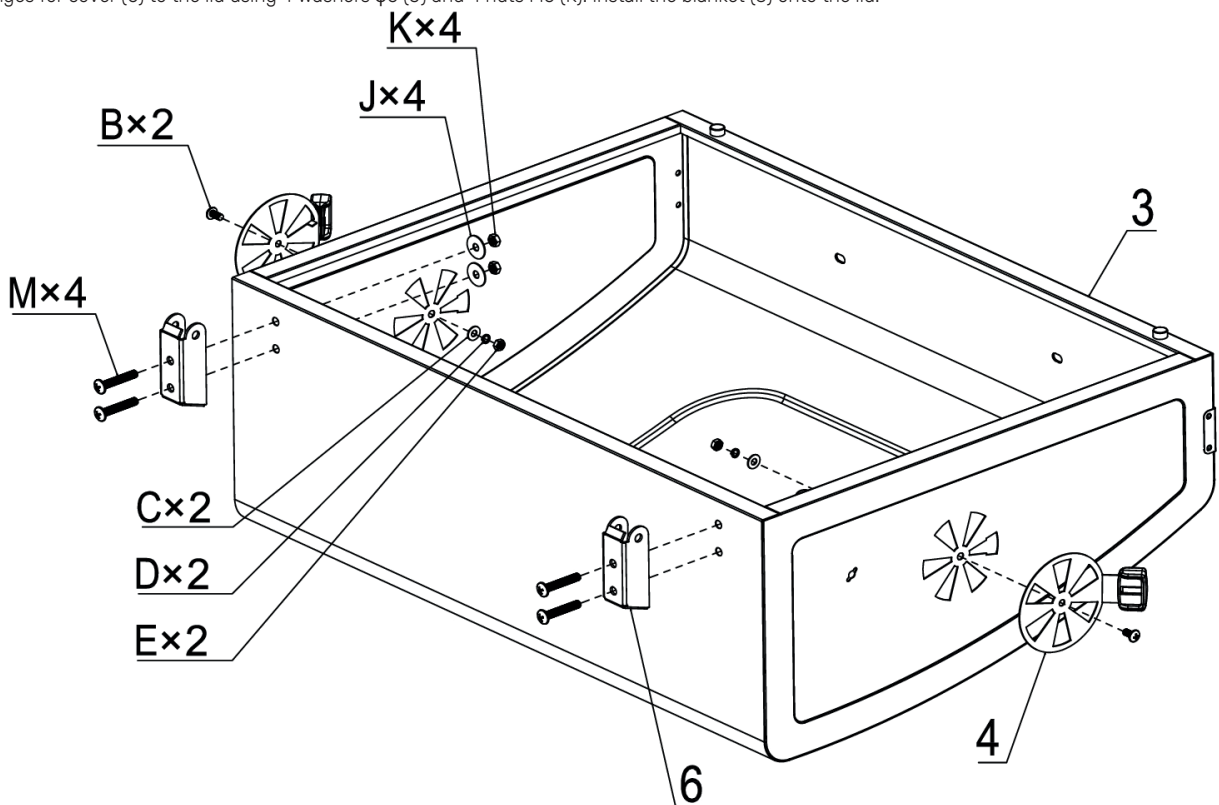
**Step 9- Attaching the hinge for the rear wall.**

Attach 2 hinges for the rear wall (9) to the rear wall using 4 screws M6x40 (L).



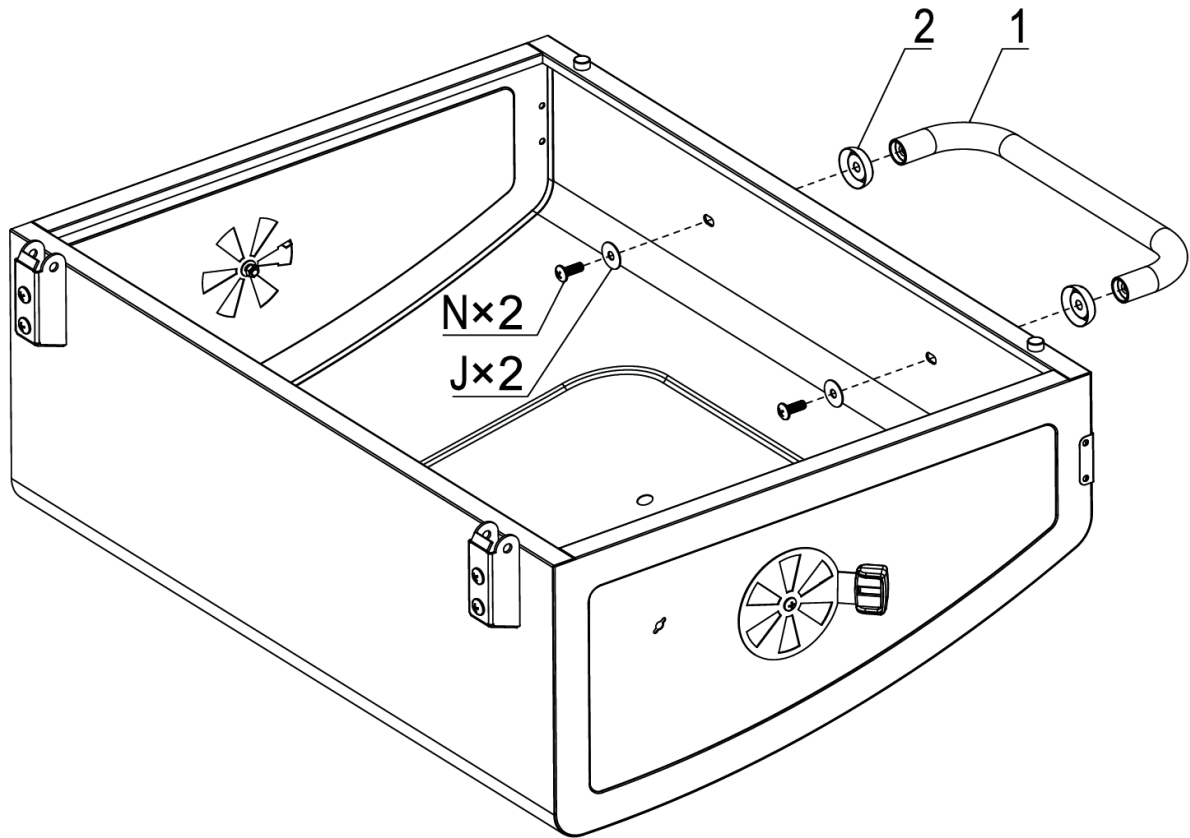
**Step 10- Attaching regulation of ventilation and hinge for cover.**

Attach 2 regulation of ventilation (4) to the lid using 2 screw M5x10 (B) and 2 washer  $\phi 5$  (C) and 2 spring washers  $\phi 5$  (D) and 2 nuts M5 (E).  
Attach 2 hinges for cover (6) to the lid using 4 washers  $\phi 6$  (J) and 4 nuts M6 (K). Install the blanket (3) onto the lid.



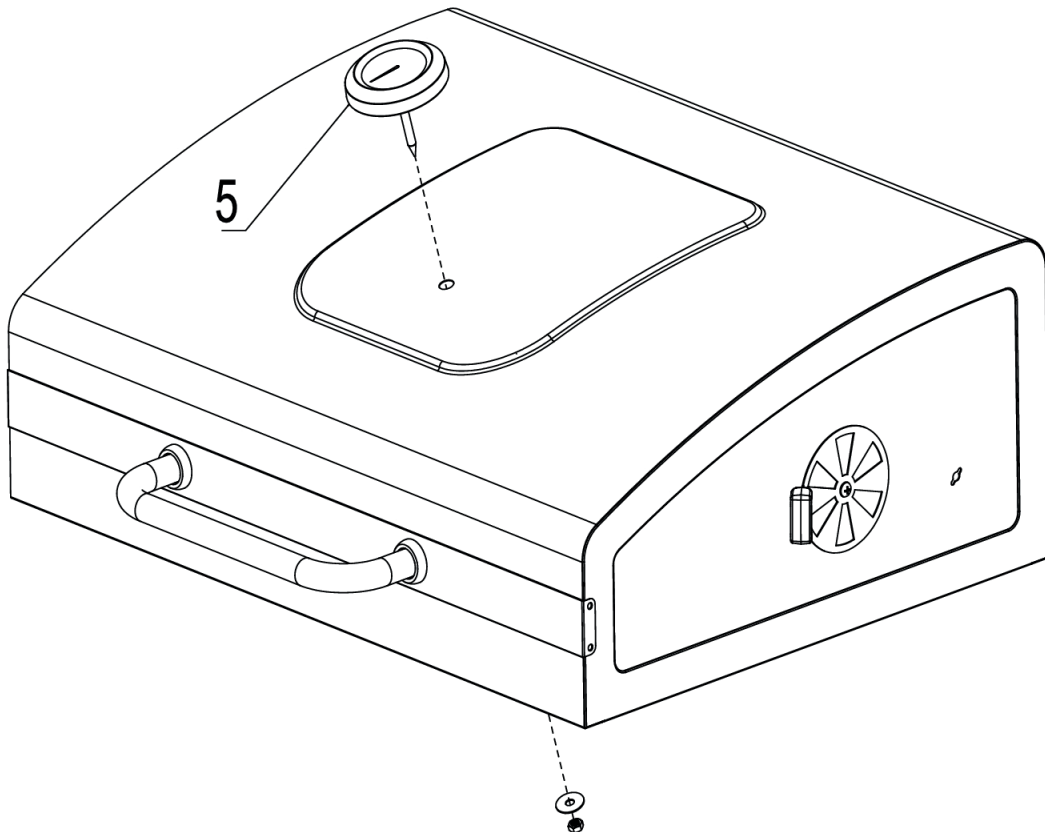
**Step 11- Attaching the lid handle.**

Attach the lid handle (1) and 2 decorative for cover handles (2) to the lid using 2 screws M6x16 (N) and 2 washers  $\phi 6$  (J).



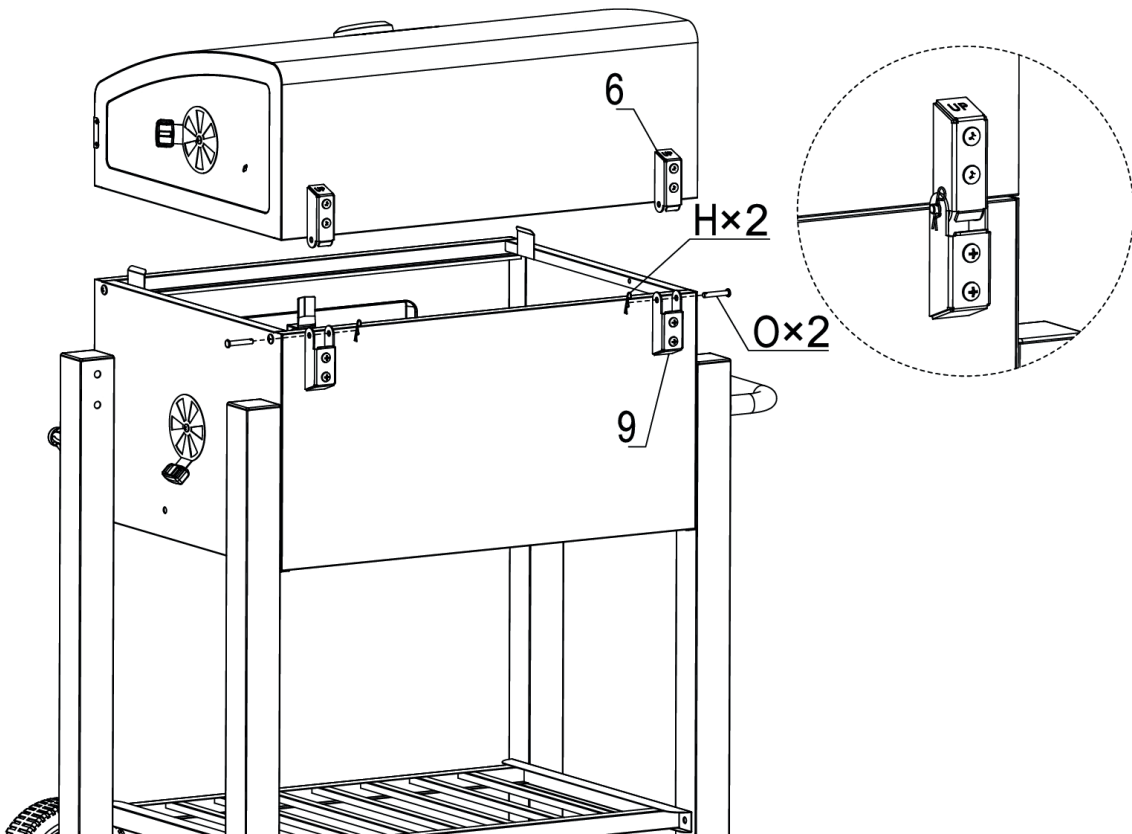
**Step 12- Installing the thermometer.**

Attach the thermometer (5) to the lid using a washer and screw.



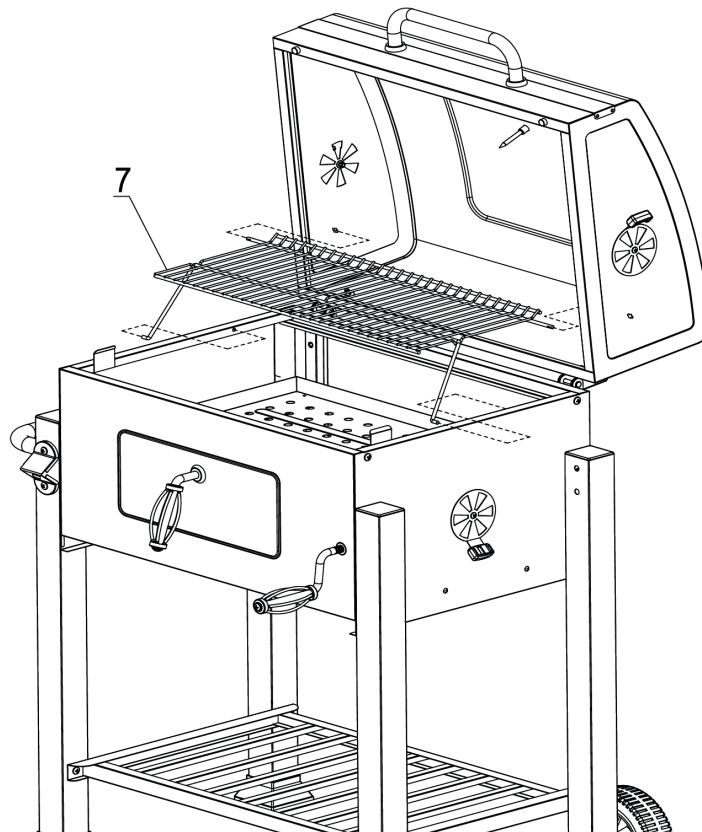
**Step 13- Attaching the lid and body of grill.**

Attach the lid and flank using 2 splints (H) and 2 locks  $\phi 6 \times 35$  (O).



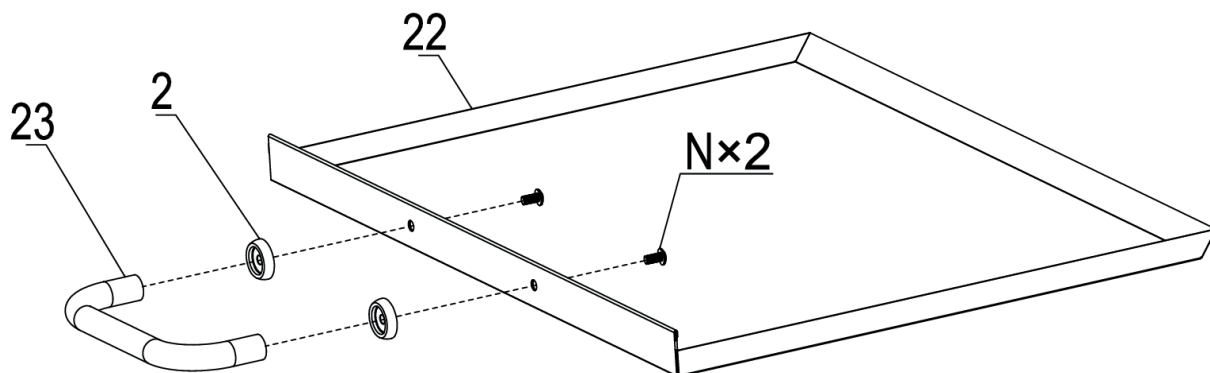
**Step 14- Installing warming rack.**

Install the warming rack (7) in the lid and flank.



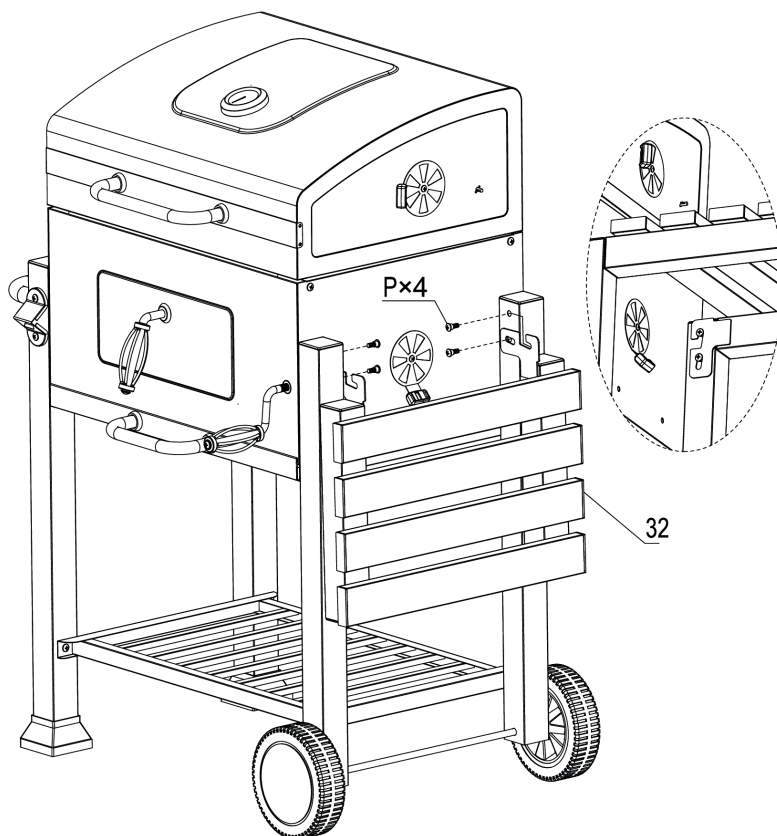
**Step 15- Attaching the ash box.**

Attach the ash box handle (23) and 2 decorative panel for cover handles (2) to the ash box (22) using 2 screw M6x16 (N).



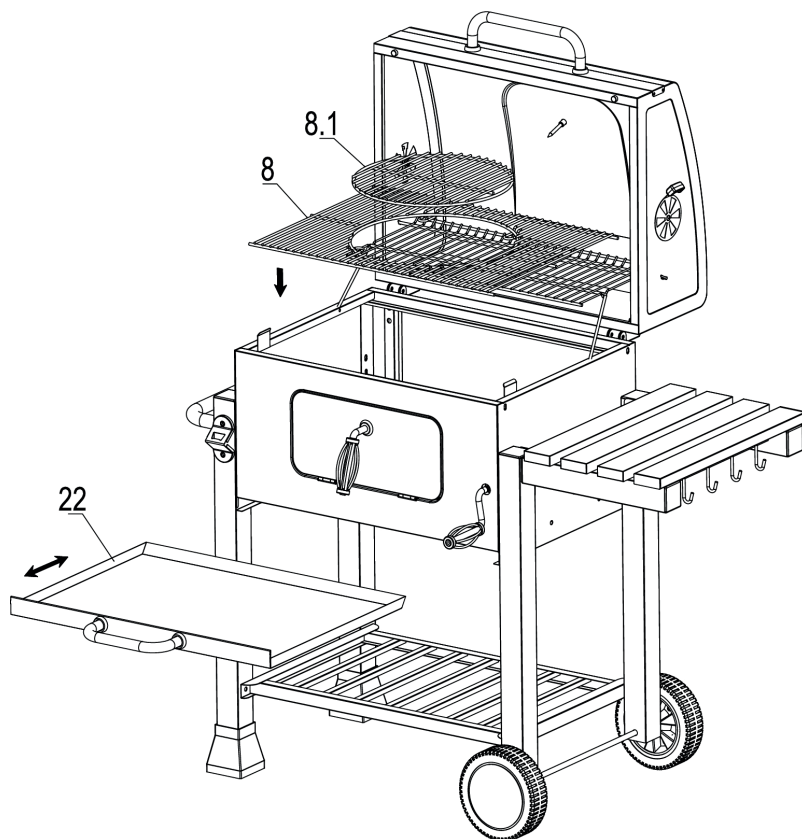
**Step 16- Installing the side shelf.**

Attach the side shelf (32) to the flank using 4 half screws M6x18 (P).



**Step 16- Installing the grill and ash box.**

Position the grill rack (8) and (8.1) inside the body of grill.  
Insert the ash box (22) under the body of grill.



**The grill is now ready for use!**  
**Before using the appliance, please carefully read the safety instructions and the notes on lighting the grill!**

## Operation

### **DANGER: Risk of burning!**



The grill, the charcoal and barbecue meat become very hot during use. Any contact can result in serious burns.

1. Before using the grill, place it on a secure, level surface.
2. The grill must be heated up before it is used for the first time and the fuel must be allowed to glow for at least 30 minutes.
3. The maximum amount of charcoal that can be used in the grill is approx. 1.5kg.
4. The correct lighting procedures:
  - a) Place 3 or 4 ignition blocks in the fuel container and light them with a match.
  - b) Place pieces of charcoal around each burning block. Add more charcoal in a pyramid shape if needed.
  - c) When the whole thing burns, distribute the charcoal evenly.
5. Do not put the food on the grill until the fuel is covered with a layer of ash.
6. This grill appliance gets very hot during operation, so cannot not be moved.
7. Do not use alcohol or gasoline to light up or re-light! only use ignition aids in according to en 1860-3.
8. Keep children and pets away.
9. Always use appropriate grill gloves.
10. Always wear grill gloves when grilling and adjusting the ventilation openings, as well as when using chimneys.
11. When preparing food, adjusting the air openings, adding charcoal and handling the thermometer or lid, you should always wear grill gloves. Use grill utensils with long, heat-resistant handles.

## Cleaning and maintenance

Your grill is made of high-quality materials. To clean and maintain the surfaces, please heed the following instructions.

### **DANGER: Risk of burning!**



Let the grill cool down completely before cleaning.

Empty the ashes once the fuel has burned down completely and is out.

### **DANGER: Health hazard!**



Do not use any paint solvents or thinners to remove stains. Such liquids are hazardous to health and must not come into contact with food.

### **ATTENTION: Risk of damage!**



Do not use any strong or abrasive solvents or scouring pads as such products attack the grill's surfaces and leave permanent markings.

- Let the fuel burn out completely after grilling. This eases the cleaning effort by burning away excess fat and barbecue residues.
- Empty out the cold ash It is very important you remove the ash before moisture comes into contact with the cold ash. Ash contains salt and affects the inside of the ash collection tray when damp. Therefore, the ash collection tray can be damaged by rust over the years.
- Clean the barbecue regularly, at best after every use.
- Remove the cooking grill and clean it thoroughly in soapy water. Rinse the barbecue grate with clean water. Thoroughly dry the grate and then reinstall it on the barbecue.
- Use a wet sponge to remove loose residue from the grill.
- Use a soft, clean cloth to dry. Be careful not to scratch the surfaces while drying.
- In general, clean the inner and outer surfaces with warm soapy water.
- Tighten all screws before every use to guarantee stable footing for your barbecue at all times.
- IMPORTANT: The barbecue should always be protected from moisture.
- Protect the barbecue against the elements.

## **WARNING!**

Every care has been taken in the production process to eliminate sharp edges on your grill. Please handle the parts with care so as to avoid accidents or injury during assembly and when in use.

### **Take careful note before use.**

Always select a safe and even location in a place suited for a charcoal barbecue. Do not transport the grill when it is still hot. It is dangerous to attempt to operate the grill with liquid fuels.

It is recommended that the barbecue should be heated up and the fuel kept red hot for at least 30 minutes prior to your first cook. The maximum amount of charcoal weight in the firebowl is approximately 2kg.

### **The correct ignition procedures.**

Place three or four lighting blocks in the centre of the barbecue firebowl 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.

### **Tips on lighting charcoal.**

Heap charcoal pieces into a pyramid in the firebowl.

Position dry charcoal lighters evenly through this pyramid of charcoal. Light the pyramid using a match.

Do not cook before the fuel has a coating of ash.

Oil grilling skewers with a little vegetable oil and begin your barbecue.

### **Warning**

Always wear heat-resistant gloves when moving the grill; the cooking grid handles can become very hot during cooking. When preparing food or placing charcoal, always wear barbecue mitts. Always use barbecue tools with long, heat-resistant handles.

### **WARNING! Keep children and pets away.**

Use outdoors only.

Never leave a barbecue unattended.