

HOMEBASE

TEXAS FRANKLIN PRO 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, DO2 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 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.





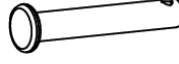

Please check you have all the components and fittings listed. If you find any missing or damaged parts, please contact our customer services team on 0333 003 7084 between 09:00 & 18:00, or use the contact form on our website www.homebase.co.uk

Components - parts

NO.	Description	Number
1	Back wall	x 1
3	Front wall	x 1
5	Supporting leg, back right	x 1
7	Support leg, front left with bottle opener	x 1
9	Lower shelf	x 1
11	Axis	x 1
13	Support left	x 1
15	Lower hinge	x 2
17	Handle for oven door ventilation	x 1
19	Pad for oven door handle	x 1
21	Charcoal grate	x 1
23	Ash collecting tray	x 1
25	Side shelf with four hooks	x 2
27	Hood handle	x 1
29	Chimney	x 1
31	Grill grate	x 2
32	Hubcap	x 2

NO.	Description	Number
2	Side wall	x 2
4	Supporting leg, front right	x 1
6	Stand	x 2
8	Support leg, back left	x 1
10	Wheel	x 2
12	Ventilation disc	x 2
14	Support right	x 1
16	Oven door	x 1
18	Oven door handle	x 1
20	Oven latch	x 1
22	Coal grate lever	x 1
24	Handle for ash collecting tray	x 1
26	Hood	x 1
28	upper hinge	x 2
30	Warming grid	x 1
31.1	Grate insert	x 1
33	Thermometer	x 1

A		Screw M6x12	x 38
C		Screw M6x25	x 38
E		Screw M6x40	x 4
G		Nut M4	x 4
I		Nut M6	x 8
K		Splint D1.4	x 6
M		Wing nut M6	x 1

B		Screw M6x18	x 8
D		Screw M6x35	x 4
F		Screw M4x10	x 4
H		Lock D6 x 23	x 2
J		Lock D6 x 25	x 2
L		Washer D6	x 7

For your safety

DANGER! This grill 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.



ATTENTION



DANGER

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

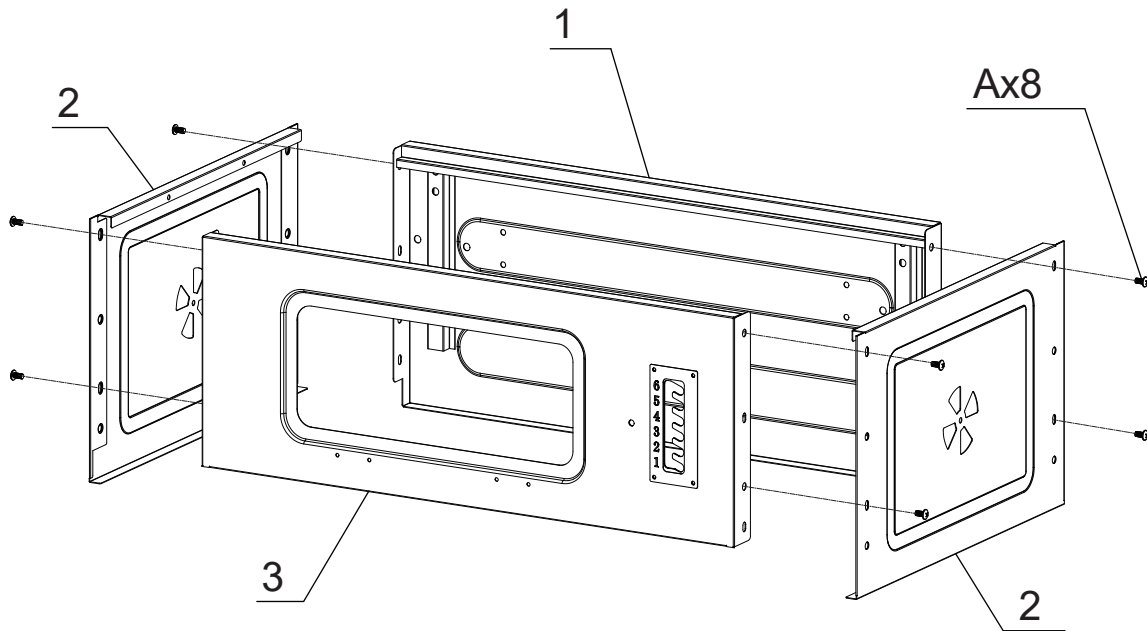


- Carefully read the assembly instructions and follow the assembly steps.
- Take enough time to assemble.
- Create a work area of approximately 2-3 m.
- Remove the parts from the packaging and verify that the individual parts are complete before assembly.
- If anything is missing despite a factory check, contact our customer service (last page).
- Every effort has been made in the workshop to avoid sharp edges 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

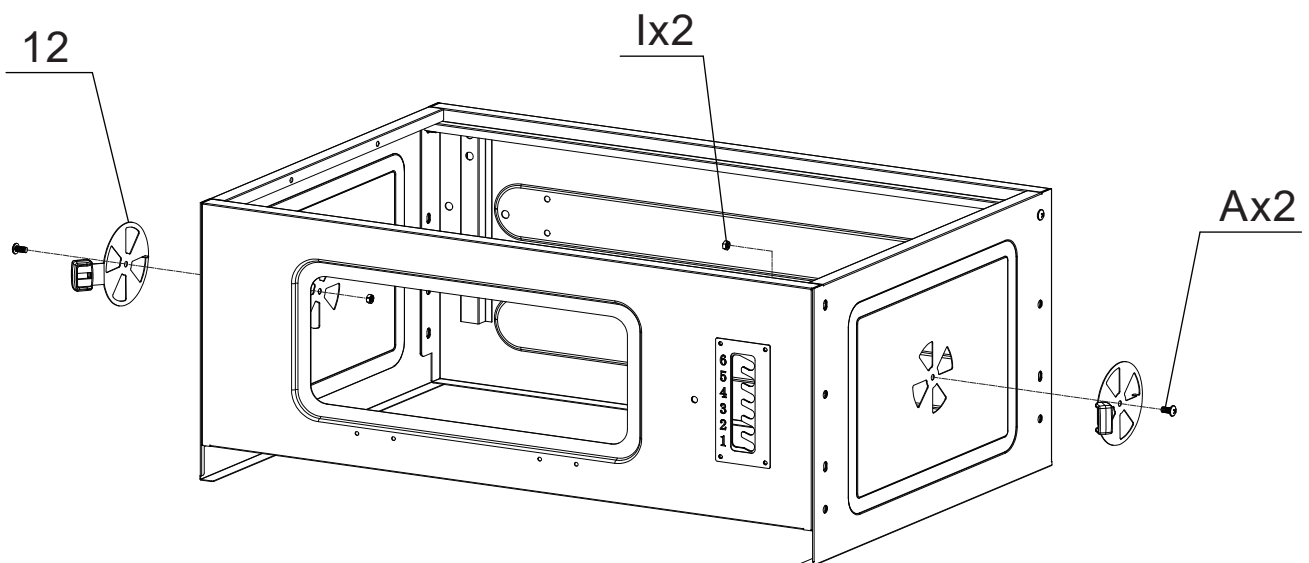
Step 1- Attaching the body of grill.

Attach the back wall (1) and 2 side walls (2) and the front wall (3) using 8 screws (A).



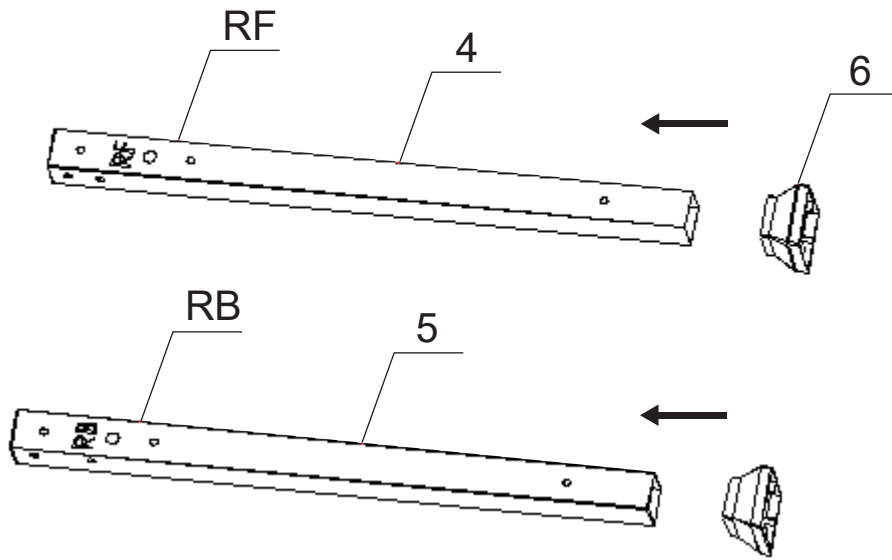
Step 2- Installing the ventilation.

Attach 2 ventilation discs (12) to the side wall using 2 nuts (I) and 2 screws M6x12 (A).



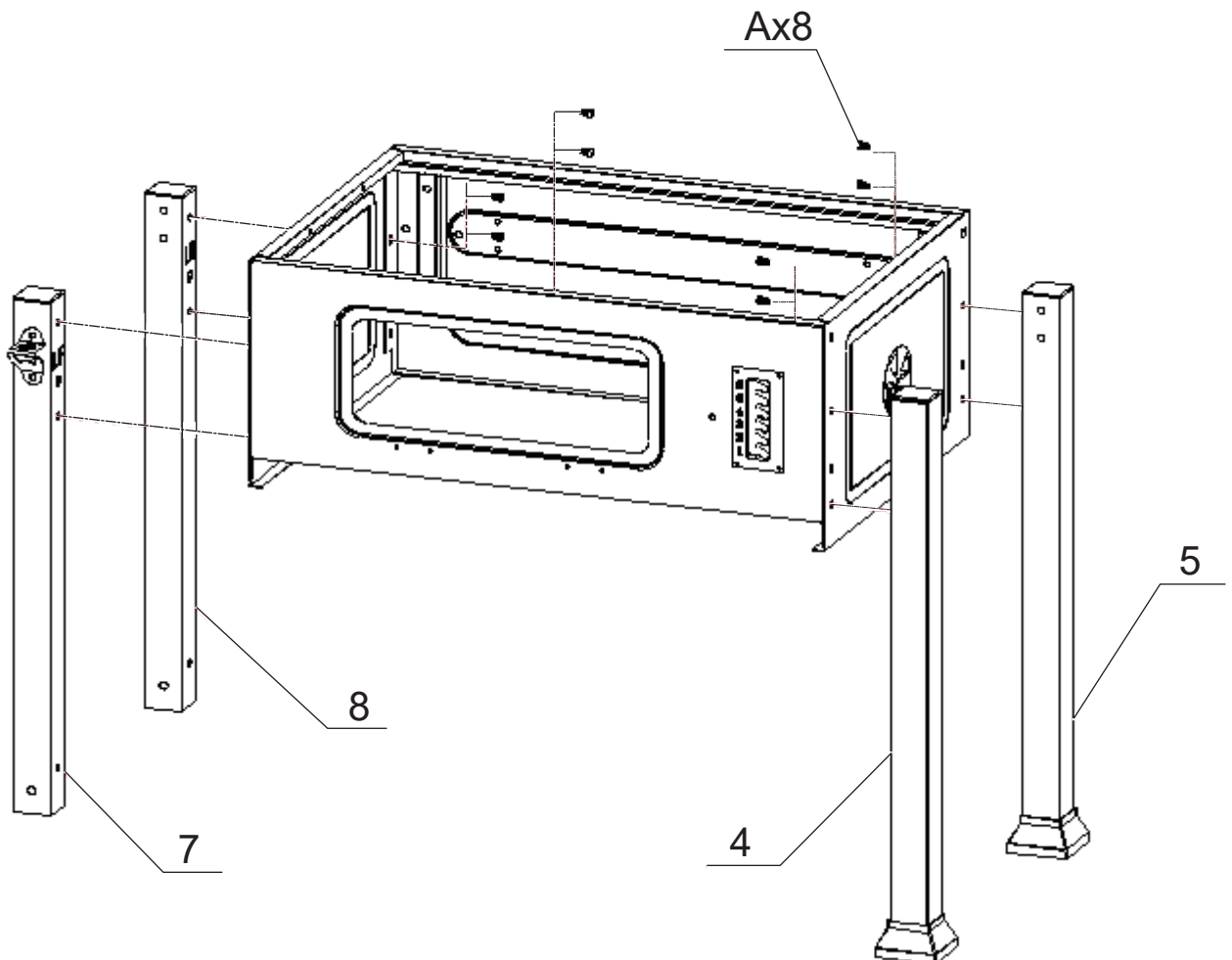
Step 3- Attaching the stand.

Attach 2 stands (6) to the supporting leg, front right (4) and the supporting leg, back right (5).



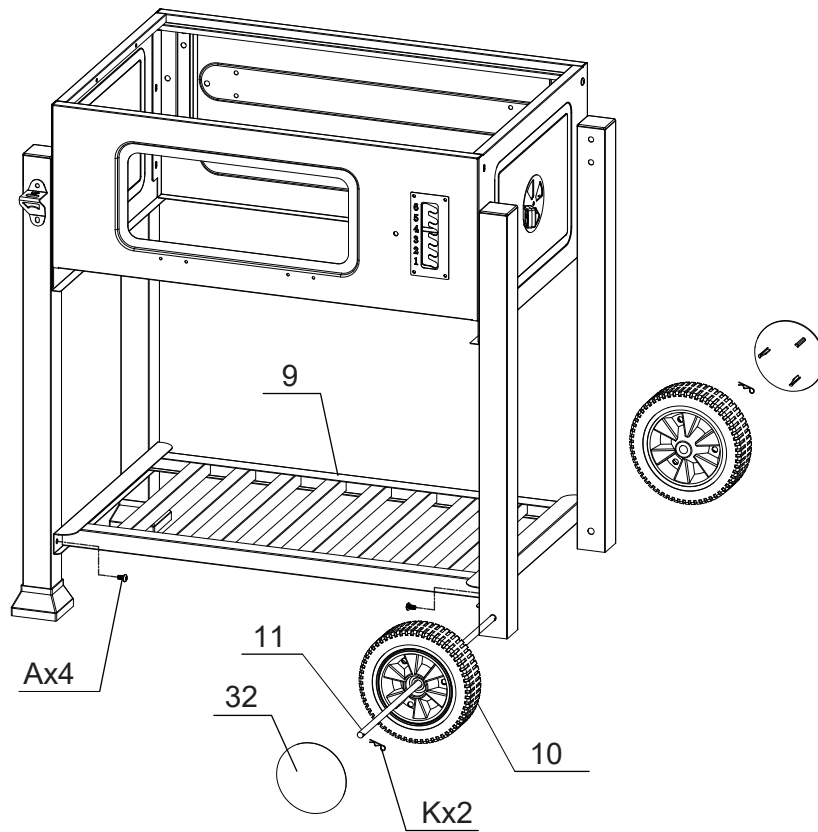
Step 4- Attaching the legs.

Attach the supporting leg, front right (4) and the supporting leg, back right (5) and support leg, front left bottle opener (7) and support leg, back left (8) to the side wall using 8 screws M16x12 (A).



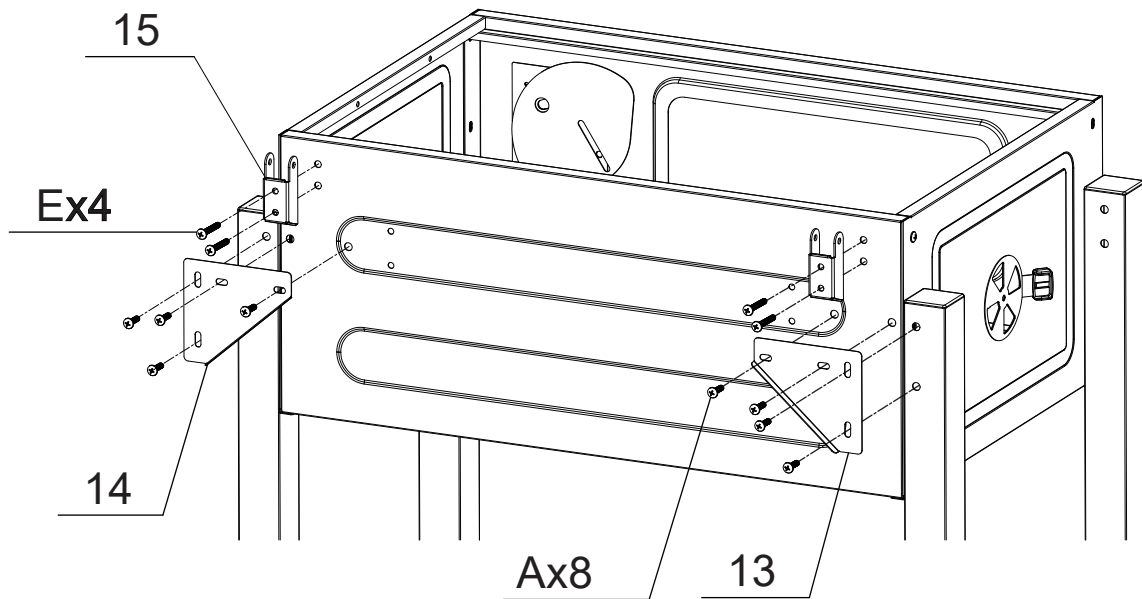
Step 5- Installing wheels and wheel caps and lower shelf.

Attach the lower shelf (9) to the leg using 4 screws M16x12 (A). Attach 2 wheels (10) to the axis (11) using the 2 splint (K). Attach 2 hubcaps (32) to 2 wheels.



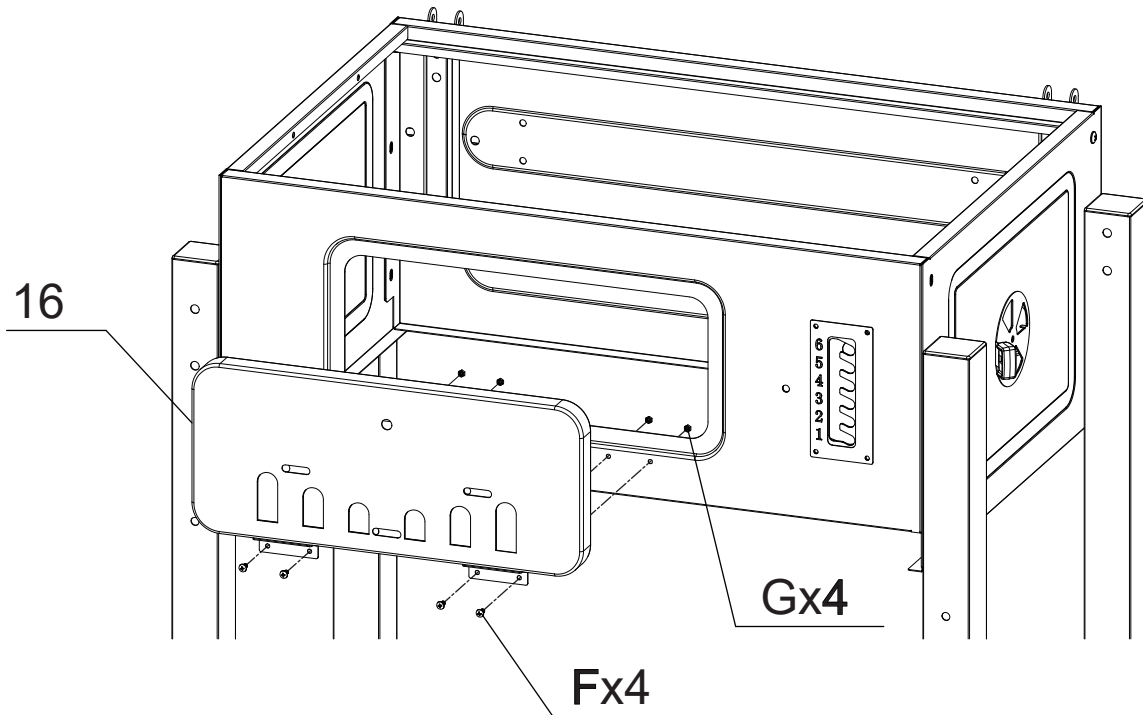
Step 6- Attaching back wall and leg.

Attach the support left (13) and support right (14) to the back wall and 2 legs using 8 screws M6x12 (A). Attach 2 lower hinges (15) to the back wall using 4 screws M6x40 (E).



Step 7- Installing the oven door.

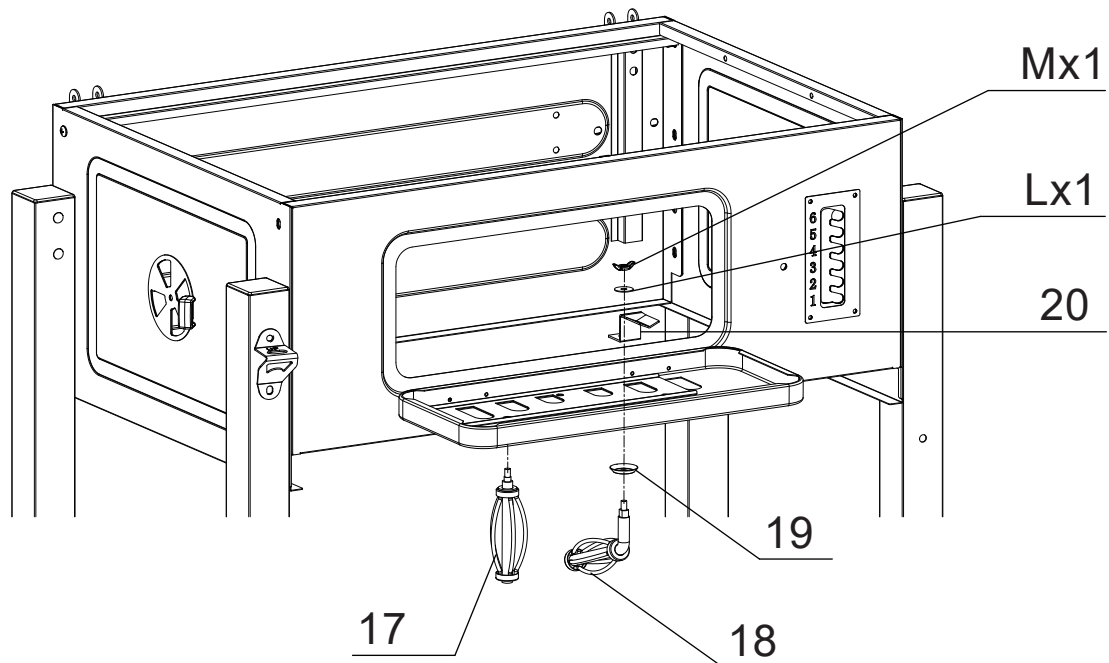
Install the oven door (16) to the back wall using 4 screws M4x10 (F) and 4 nuts M4 (G).



Step 8- Installing the handle for oven door.

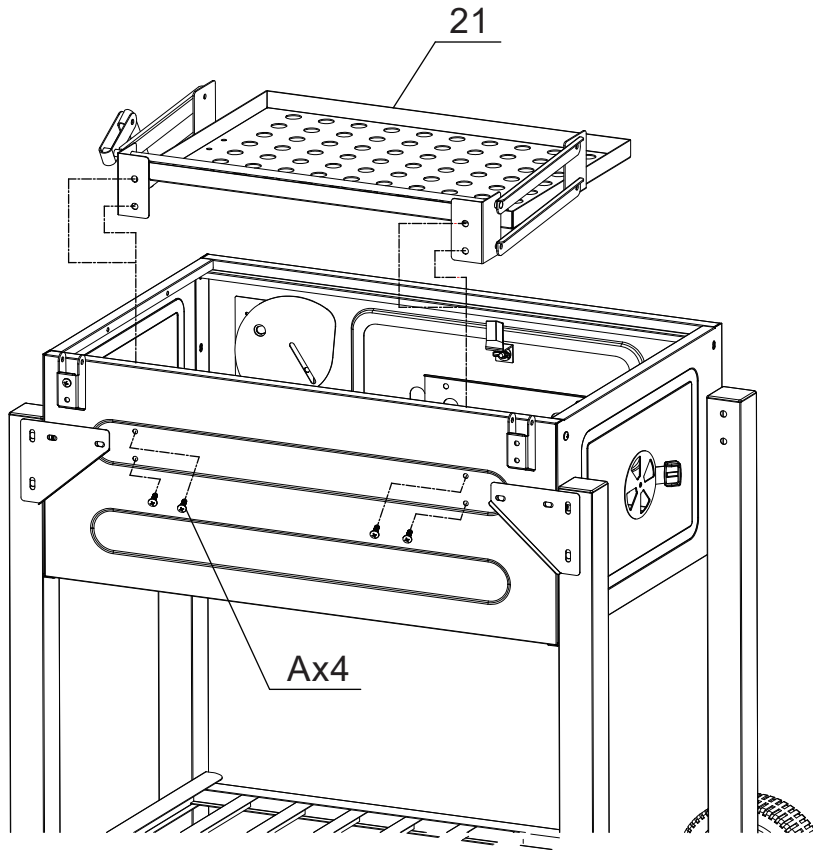
Installing the handle for oven door ventilation (17) to the oven door.

Attach then oven door handle (18) and the pad for oven door handle (19) and the oven latch (20) to the oven door using the wing nut M6 (M) and the washer (L).



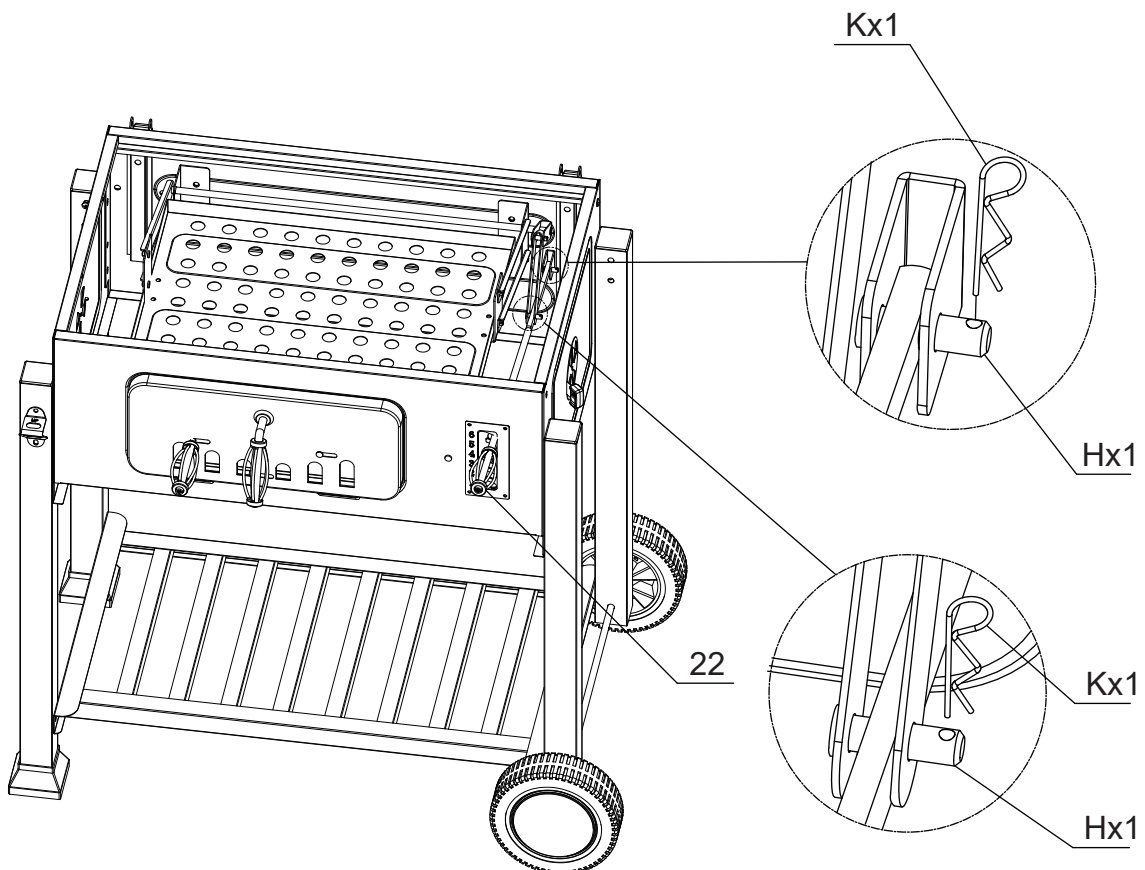
Step 9- Installing the charcoal grate.

Installing the charcoal grate (21) inside body of grill using 4 screws M6x12 (A).



Step 10- Installing coal grate lever.

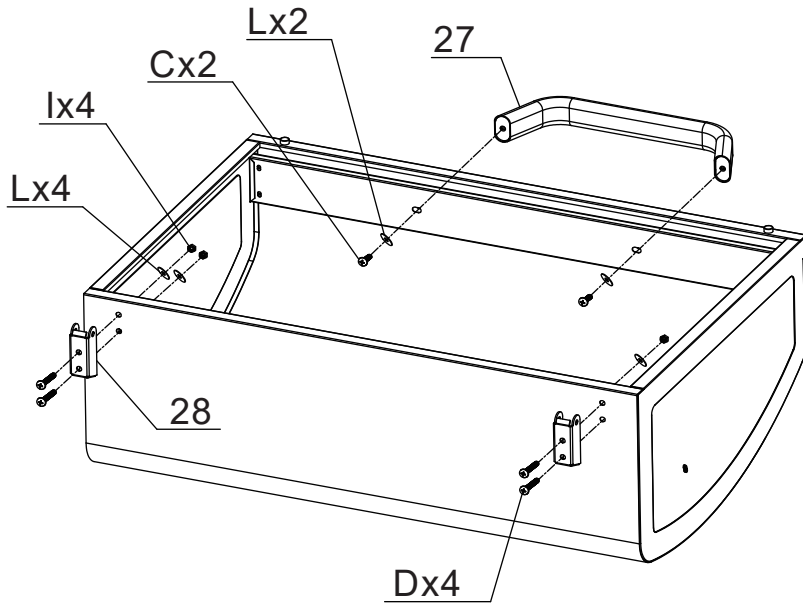
Install the coal grate lever (22) using 2 splints (K) and 2 locks D6x35 (H).



Step 11- Installing the hood handle and upper hinge.

Attach the hood handle (27) to the hood using 2 washers D6 (L) and 2 screws M6x25 (C).

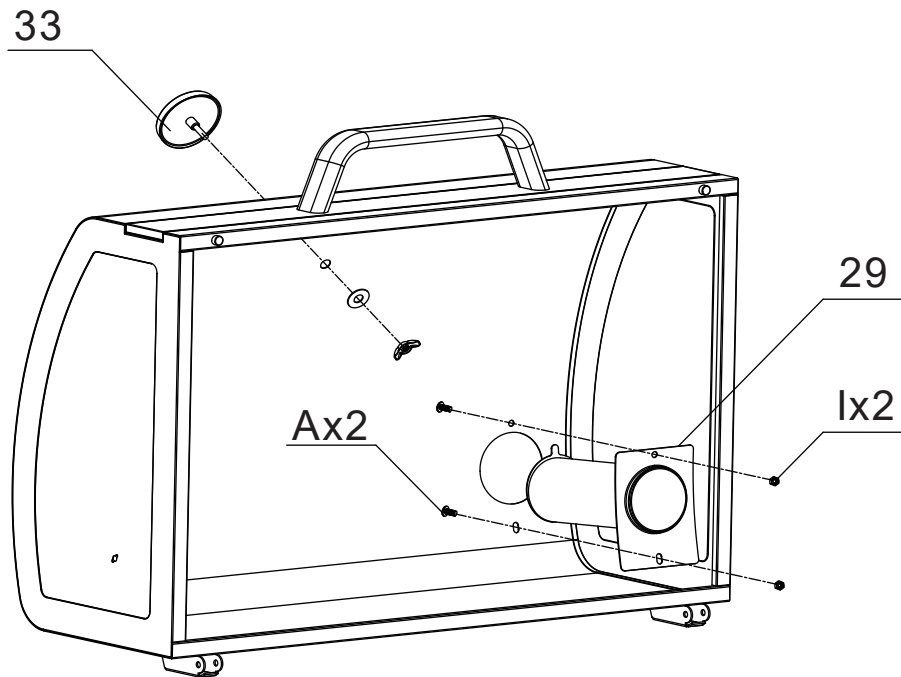
Attach the upper hinge (28) to the hood using 4 washers D6 (L) and 4 nuts M6 (I).



Step 12- Installing the thermometer and chimney.

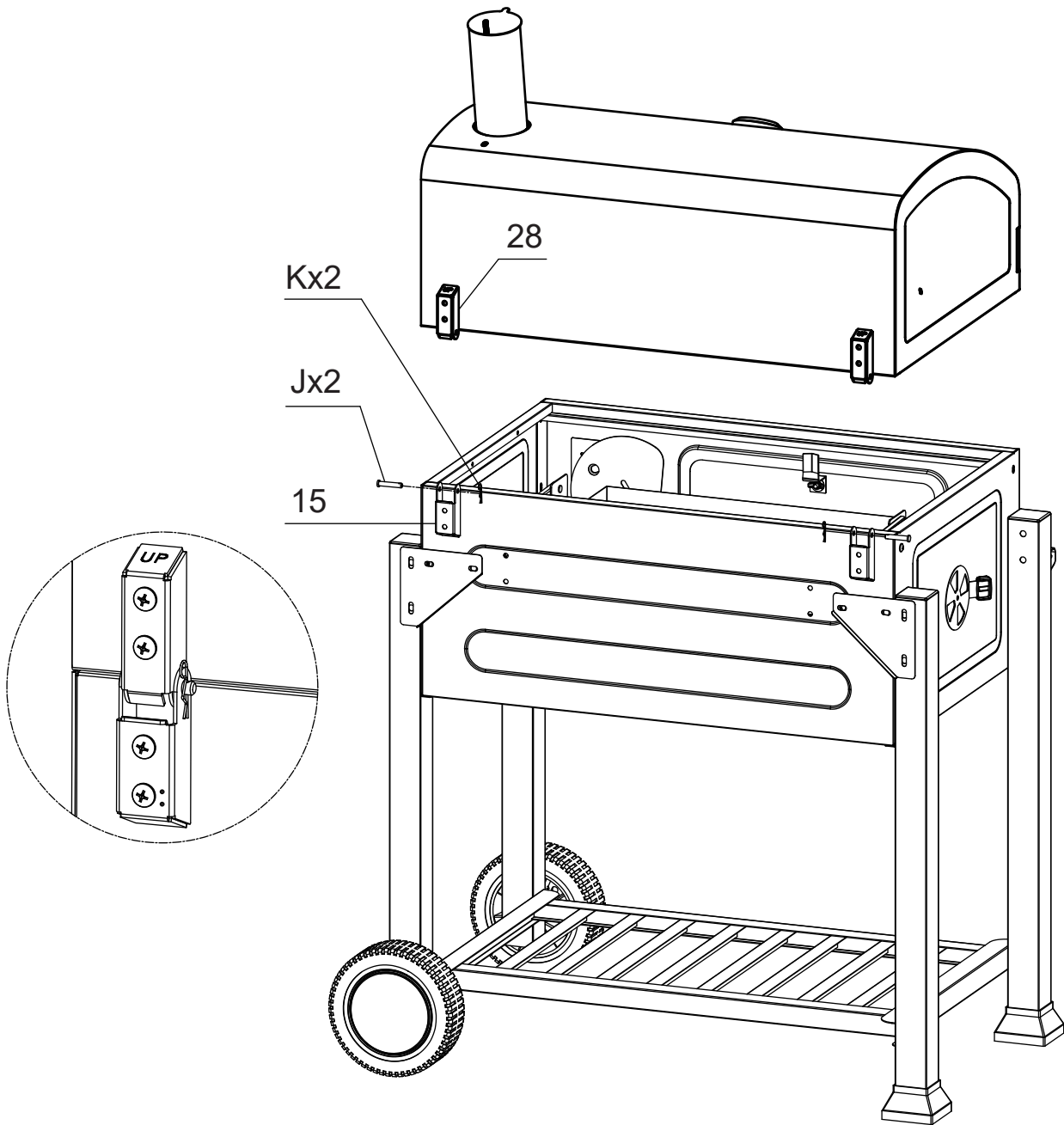
Install the thermometer (33) using a washer D6 (L) and a wing nut (M).

Install the chimney (29) using 2 nuts (I) and 2 screws M6x12 (A).



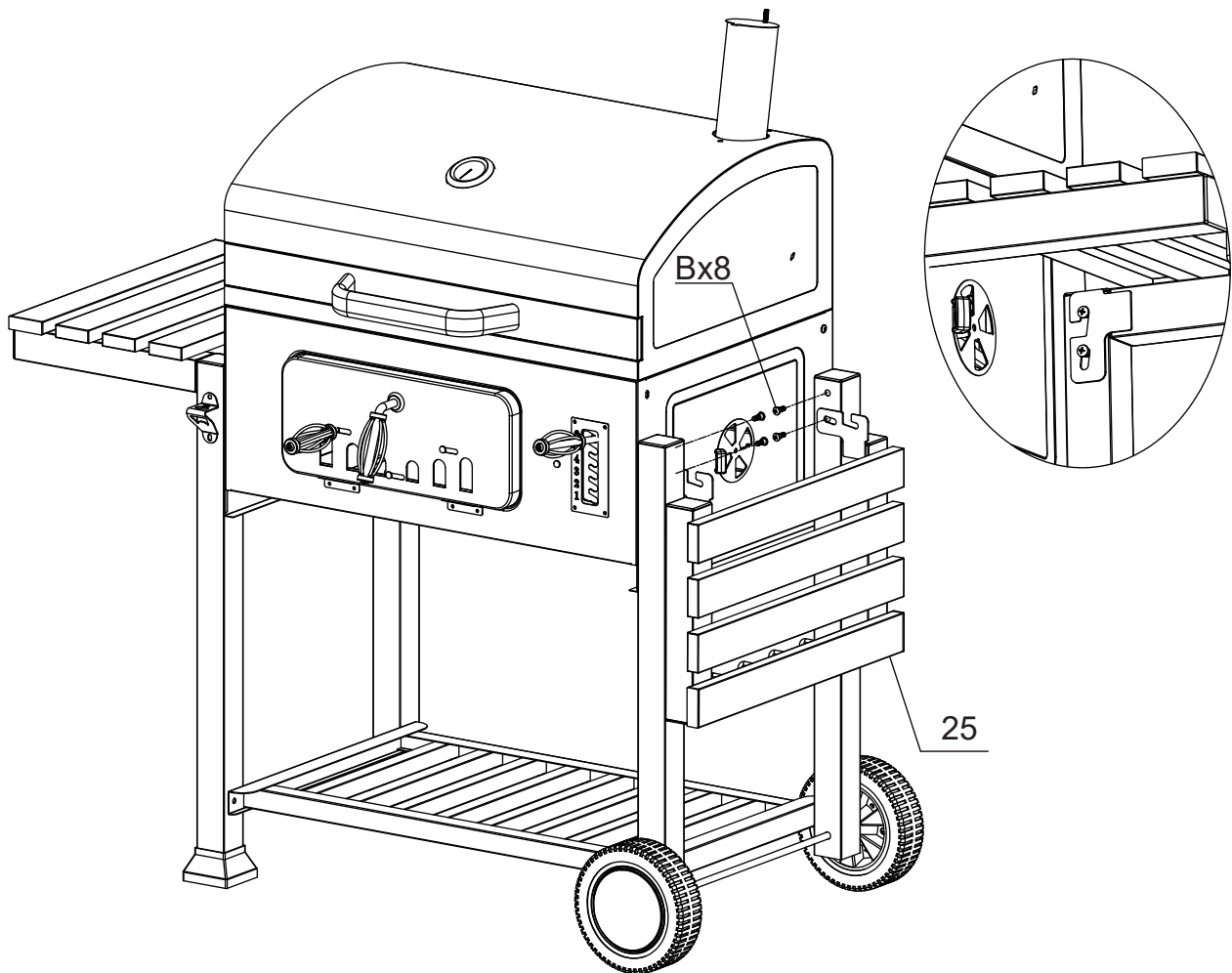
Step 13- Attaching the hood and body of grill.

Attach the upper hinge (28) and lower hinge (15) using 2 splints (K) and 2 locks D6x35 (J). Then repeat this step for the remaining upper hinge.



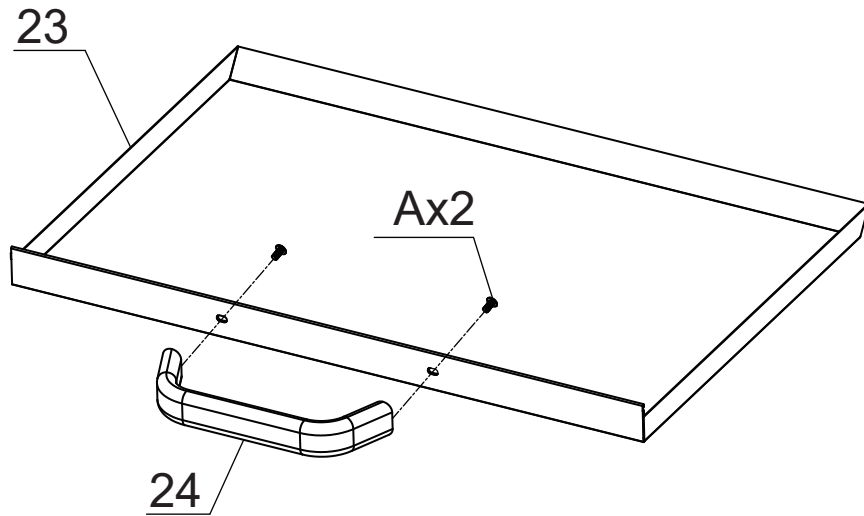
Step 14- Installing side shelf.

Attach the side shelf with four hooks (25) to the side wall using 8 screws M6x18 (B).



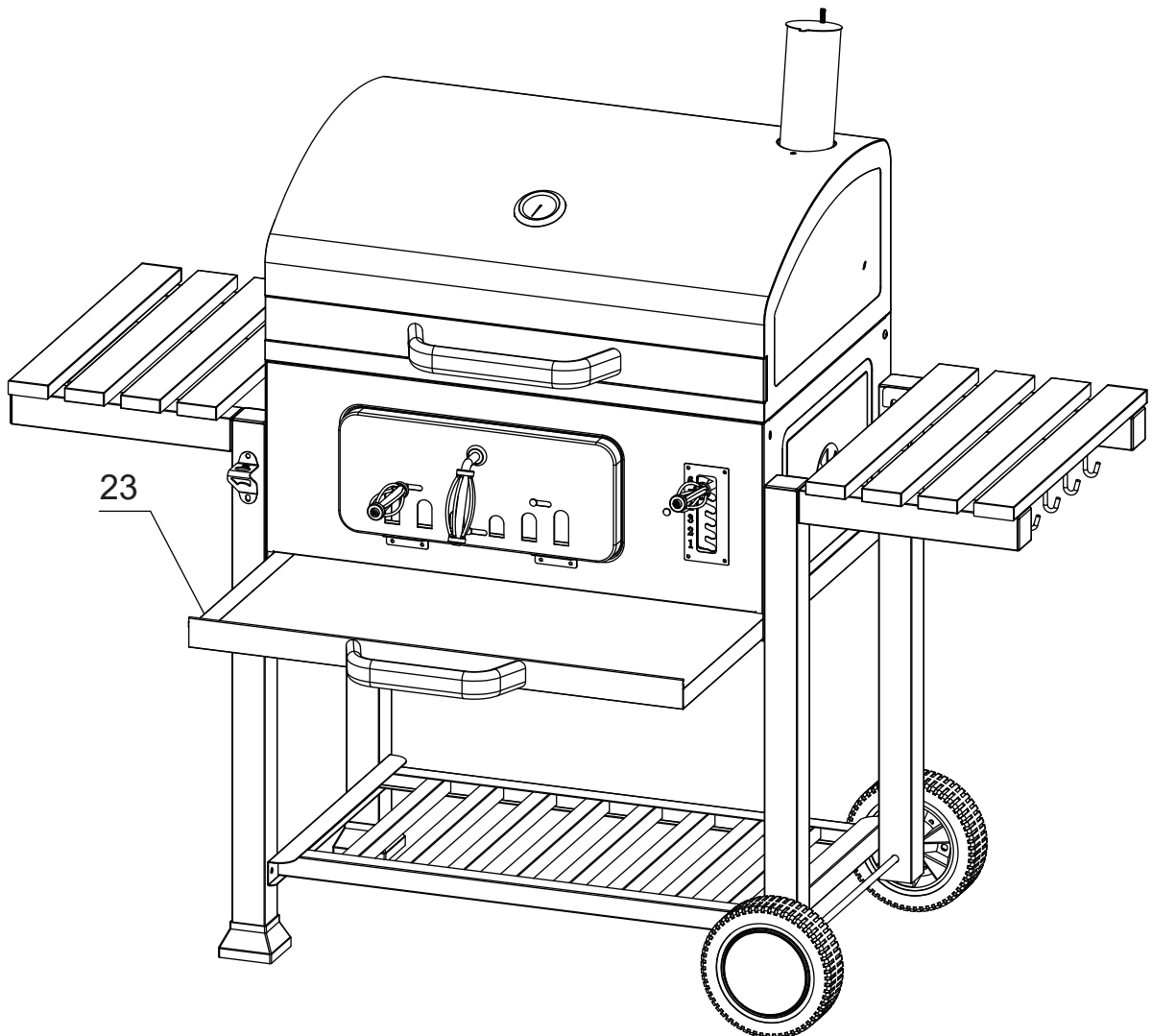
Step 15- Attaching the handle for ash collecting tray.

Attach the handle for ash collecting tray (24) to the ash collecting tray (23) using 2 screws M6x16 (A).



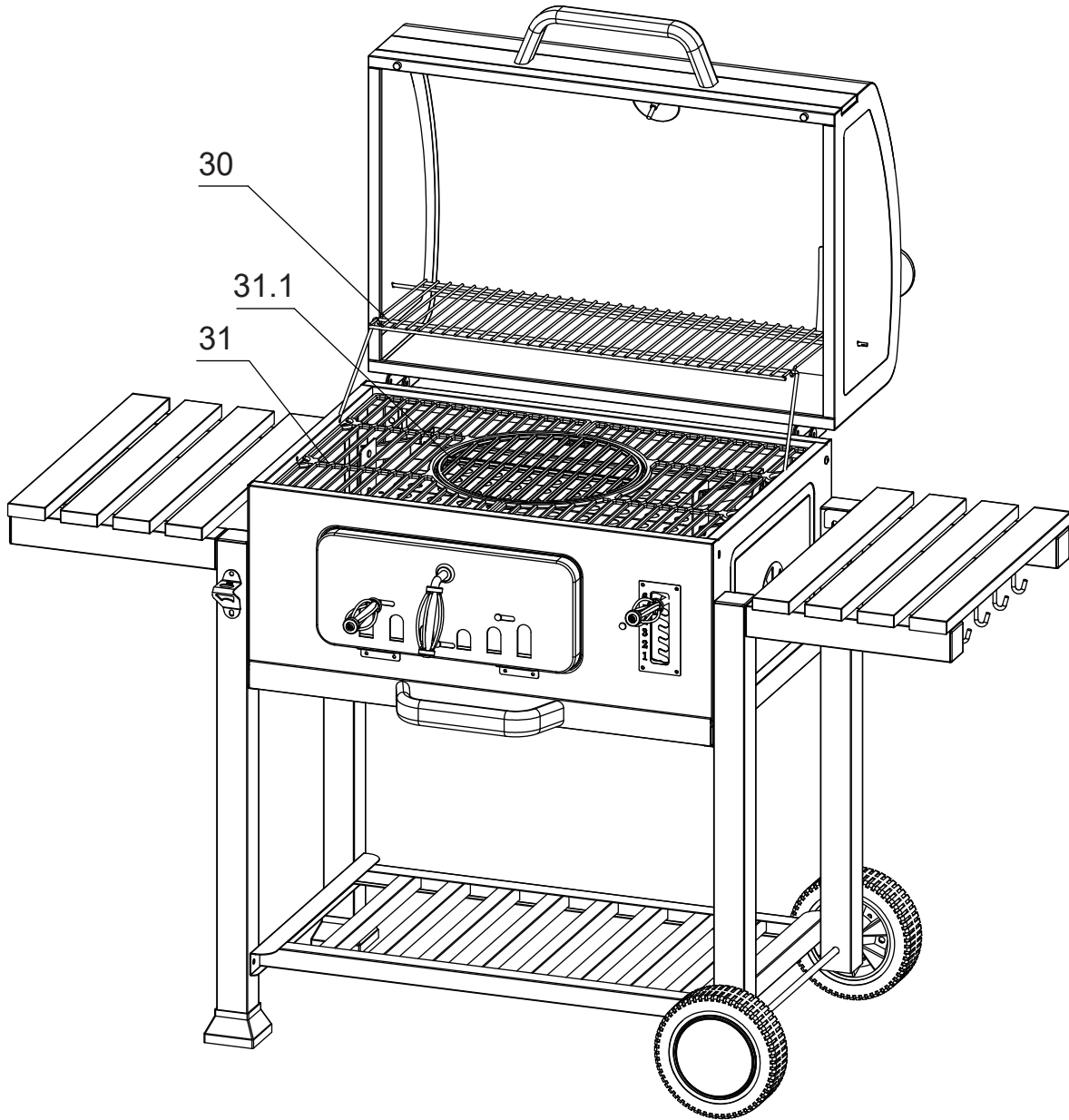
Step 16- Installing the collecting tray.

Insert the ash collecting tray (23) under the body of grill.



Step 17- Installing the warming grid and grill grate and grate insert.

Position the warming grid (31) and grate insert (31.1) and warming grid (30) inside 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 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 soapywater.
- 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 space 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 1.5kg.

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.