

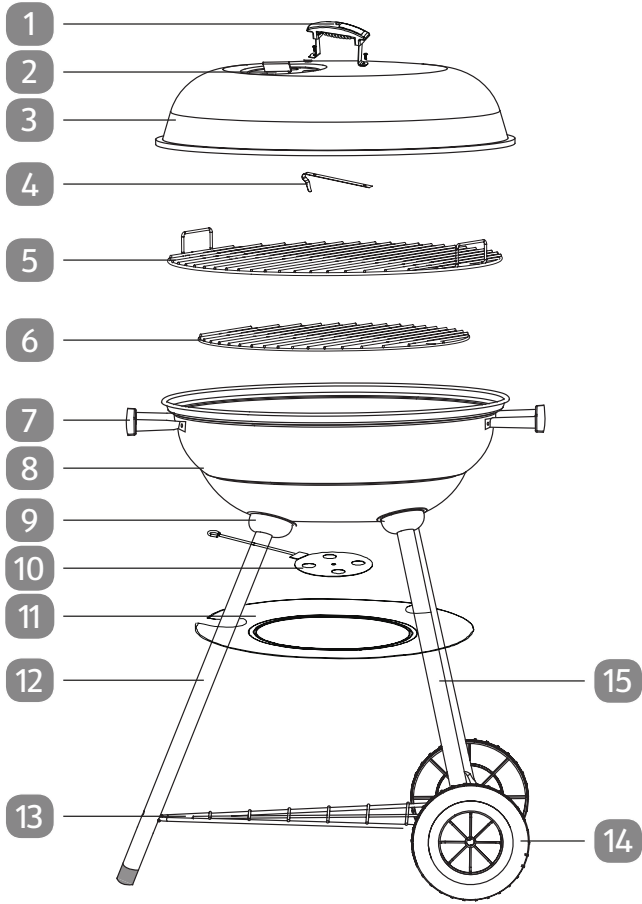


Assembly Instructions

GARDENLINE®

KETTLE BARBECUE





A



B



C



D



E



F



G



H



I



J

Scope of delivery/product components

Before starting to assemble, please check that all parts mentioned on the parts list are in the packaging. Unwrap all packaging materials and place components on top of carton box or on a clean floor to prevent it from scratching. When assembling, tighten bolts loosely and after assembly is completed, tighten them fully. Avoid over tightening of nuts and bolts, this will cause damage to the bolts or other components of the product. Keep small parts out of reach of children.

Components

- 1 Lid Handle (×1)
- 2 Lid Vent (×1)
- 3 Grill Lid (×1)
- 4 Lid Hook (×1)
- 5 Cooking Grid (×1)
- 6 Charcoal Grid (×1)
- 7 Bowl Handle (×2)
- 8 Grill Bowl (×1)
- 9 Stiffener (×3)
- 10 Air Vent (×1)
- 11 Ash Tray (×1)
- 12 Front Leg (×1)
- 13 Bottom Grid (×1)
- 14 Wheel (×2)
- 15 Wheel Leg (×2)

Connecting elements supplied

- A M6×20 Screw (×3)
- B Plastic Washer Ø8 (×2)
- C Lock Nut M8 (×2)
- D M6×12 Screw (×6)
- E M5×10 Screw (×2)
- F Wing Nut M5 (×2)
- G Lock Washer M5 (×2)
- H Washer Ø6.5 (×6)
- I Washer Ø6×Ø22 (×3)
- J Nut M6 (×6)

Required tools (not included)






- | | | | |
|-----------------------------|-------------------------------------------------------------------------------------|----------------------|--------------------------------------------------------------------------------------|
| 16 Phillips screwdriver PH0 |  | 17 Adjustable Wrench |  |
| 18 Phillips screwdriver PH2 |  | 19 Pliers |  |
| 20 Slotted screwdriver |  | | |

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General information

Reading and storing the assembly instructions



These assembly instructions are a part of the Kettle Barbecue (hereinafter simply called "barbecue" or "product"). They contain important information about assembly and use.

Read the assembly instructions carefully, in particular the safety instructions, before using the product. Failure to follow these assembly instructions may lead to severe injuries or product damage.

The assembly instructions are based on the standards and regulations that are valid with the country-specific directives and laws.

Keep the assembly instructions for future reference. If you pass this product on to a third party, you must also supply the assembly instructions.

Intended use

The barbecue is exclusively intended for outdoor use to cook, broil or heat food.

It is exclusively intended for private use and not for the commercial sector.

Only use the barbecue as described in these assembly instructions. Any other use is considered improper and may lead to product damage or even personal injury. Do not modify the barbecue. The barbecue is not a toy.

The manufacturer or retailer assumes no liability for damage caused by improper or incorrect use.

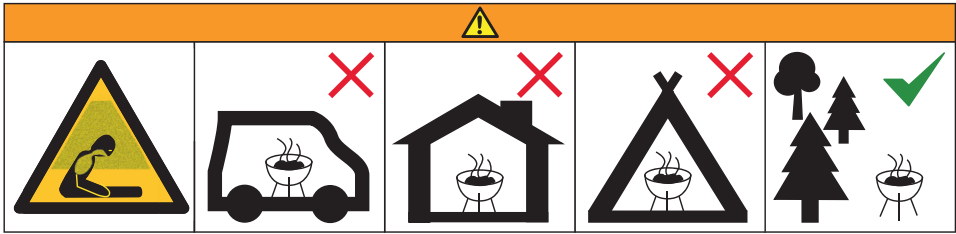
Explanation of symbols

The following symbols are used in these assembly instructions, on the product or on the packaging.



This symbol provides you with useful additional information on handling and use.

Safety



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

The following signal words are used in these assembly instructions.

⚠ WARNING!

This signal symbol/word denotes a hazard with an average risk level that could lead to death or severe injury if it is not avoided.

⚠ CAUTION!

This signal symbol/word denotes a hazard with a low risk level that could lead to mild or moderate injury if it is not avoided.

NOTE!

This signal word provides a warning about potential material damage.

Safety notes

General Safety Notes

- **WARNING!** This barbecue will become very hot, do not move it during operation.
- Do not use indoors!
- Do not use this grill under any overhead combustible construction.
- **WARNING!** Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3!
- Do not use this grill within 1.5 m of any combustible material. Combustible materials include, but are not limited to, wood or treated wood decks, patios, and porches.
- Use heat-resistant barbecue mitts or gloves (conforming to EN 407, Contact Heat rating level 2 or greater) while cooking,

adjusting air vents (dampers), adding charcoal, and handling thermometer or lid.

- Use proper tools, with long, heat-resistant handles.
- Do not use water to extinguish burning fat. Close the lid and air vents to remove all oxygen from the flame.
- Never dump hot charcoal or ashes where it might be stepped on or be a fire hazard.
- Never dump ashes or charcoal before they are fully extinguished.
- Allow the barbecue to cool down completely before cleaning it.
- During use, the screw connections can loosen and adversely affect the stability of the barbecue. Verify the strength of screw connections before each use. If necessary, tighten all screws again to ensure a firm footing.

Risks for persons

- This barbecue may be used by persons with reduced physical, sensory or mental abilities or lack of experience or knowledge if they have been supervised or instructed in the safe use of the appliance and have understood the risks arising.
- Keep packaging film, styrofoam, or small parts away from children. Danger of suffocation!
- **WARNING!** Keep children and pets away!
- The barbecue will be hot during cooking, and should never be left unattended.
- Do not wear clothing with loose flowing sleeves while lighting or using the barbecue.
- Never bend over the hot barbecue during grilling.
- The use of alcohol, prescription, or nonprescription drugs may impair the consumer's ability to properly assemble or safely operate the barbecue.
- Never touch metal parts. They may be very hot.

- Touch the barbecue only on the handles.
- The barbecue may have sharp edges where you could cut yourself. Use working gloves when unpacking, assembling, cleaning and maintaining the barbecue.

Before Use

- Keep the barbecue on a secure, level surface at all times, clear of combustible material.
- Do not place the barbecue close to entrances or busy areas, such as roads.
- The barbecue must not be transported while it is still hot!
- Do not use the barbecue with liquid fuels.
- Be prepared for a fire or an accident. Always have a fire extinguisher and a first aid kit ready.
- Max. fuel capacity: 1.1kg of charcoal.

Instructions for lighting

- Build a pyramid of charcoal in the centre of the charcoal grate and insert a couple of lighter cubes according to EN 1860-3 within the pyramid.
- Always put charcoal on top of the charcoal (lower) grid. Do not put charcoal directly in the bottom of the bowl.
- Light the charcoal in an area protected from wind.
- Use a long match or lighter, light the lighter cubes.
- It is recommended that the barbecue be heated up and the charcoal kept red hot, with the lid on, for at least 30 minutes prior to cooking for the first time.
- After approximately 20 minutes the charcoal is fully lit when it is covered with a coating of white ash. Then spread the charcoal evenly across the charcoal grid.
- Do not cook before the charcoal has a coating of ash.

Assembly instruction

⚠ CAUTION!

Risk of injury!

Some parts of the barbecue might have sharp edges. Touching these parts can cause cuts.

- Wear protective gloves!

Use the following instructions and graphics to assemble the barbecue:

- Complete each assembly step in the given order. Do not skip any step.
- Do not fully tighten the nuts and bolts before assembling all the parts.



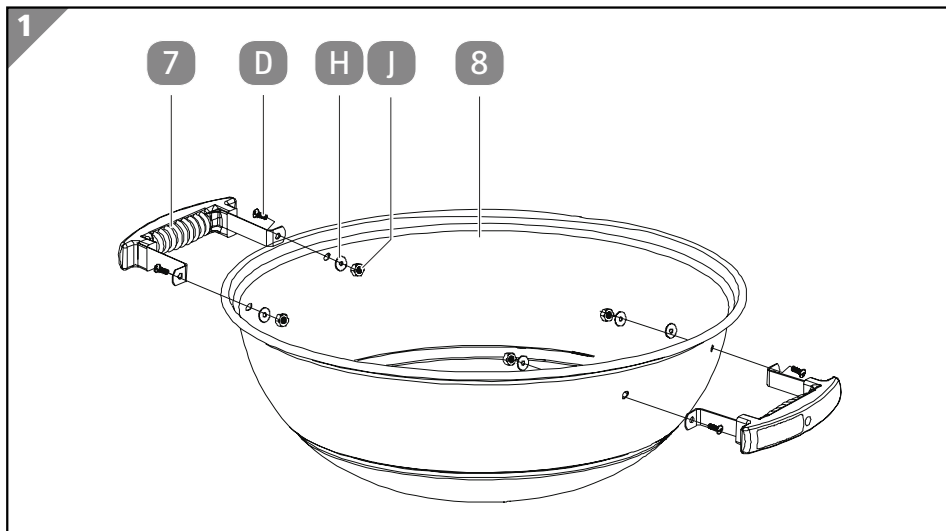
Wear protective gloves during assembly.



Before starting assembly, familiarise yourself with the individual parts.

Step 1: Assemble the handles.....	10
Step 2: Assemble the legs.....	11
Step 3: Assemble wheels and storage.....	12
Step 4: Assemble the lid.....	13
Step 5: Assemble the air vent and place the grids.....	14

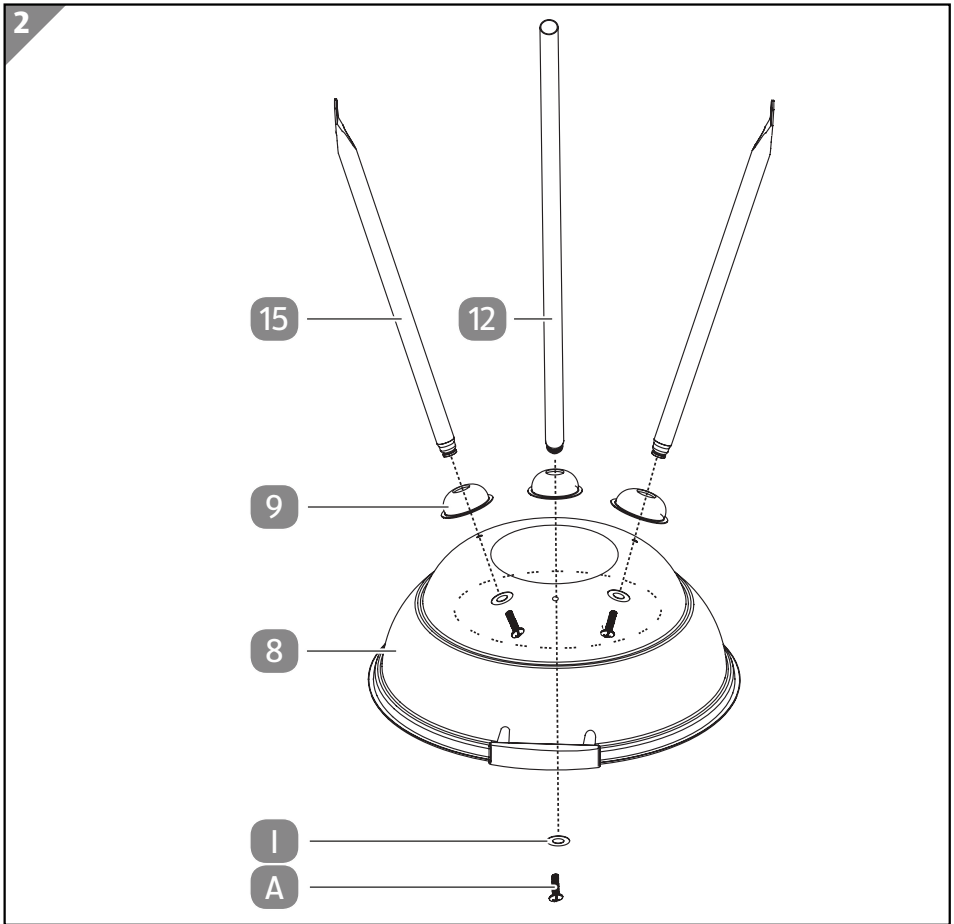
Step 1: Assemble the handles



1. Place the Grill Bowl **8** with its open side facing upwards and attach two Bowl Handles **7** using four M6×12 Screws **D**, Washers Ø6.5 **H** and Nuts M6 **J**. Tighten securely with Phillips head screwdriver **18**.

The handles are attached.

Step 2: Assemble the legs

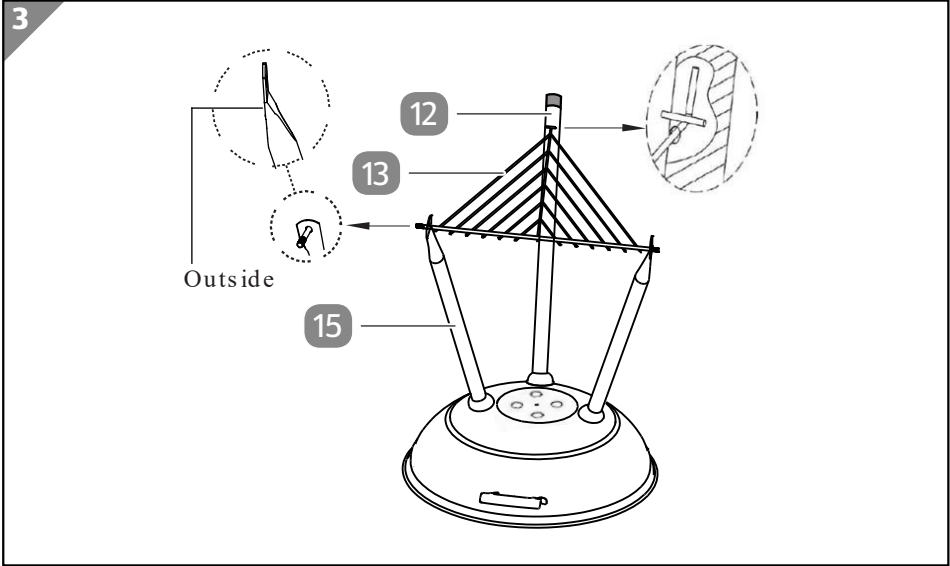


1. Locate the Grill Bowl **8**, two Wheel Legs **15**, one Front Leg **12** and three Stiffeners **9**. Insert two Wheel Legs **15** and one Front Leg **12** into the Stiffeners **9** as shown.
2. Fasten two Wheel Legs **15** and one Front Leg **12** to the Grill Bowl **8** using three M6×20 Screws **A** and Washers Ø6×Ø22 **I**.

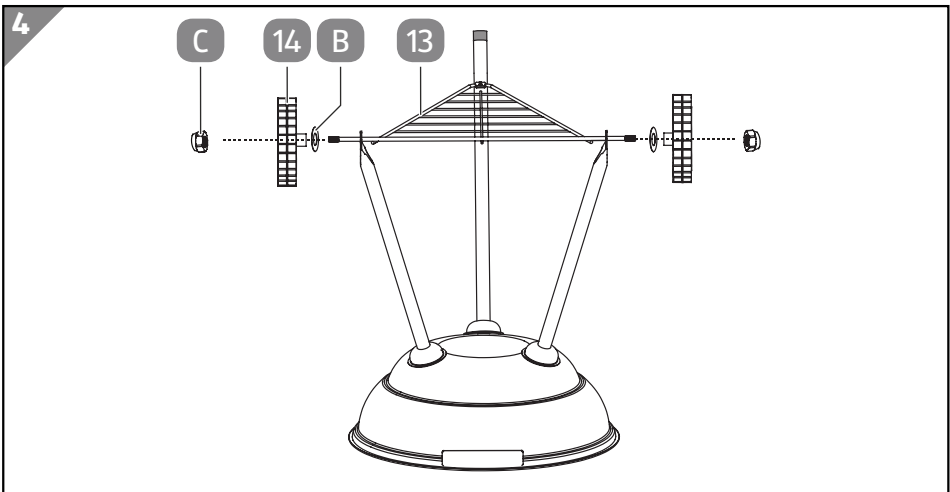
Do not tighten the three M6×20 Screws **A** at this time. Leaving the screws loose now will help to make the following steps easier.

Legs are assembled.

Step 3: Assemble wheels and storage



1. Attach the hook of the Bottom Grid **13** into the hole at the Front Leg **12** and then insert the axle into the Wheel Legs **15** and align their holes as shown.

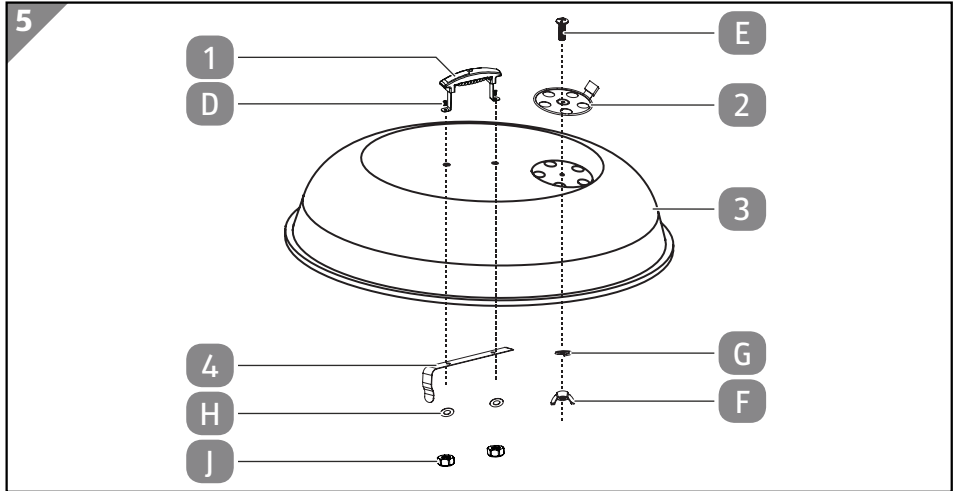


2. Fasten two Wheels **14** to the axle of the Bottom Grid **13** using two Plastic Washers $\text{\O}8$ **B** and Lock Nut M8 **C**. Tighten securely with adjustable Wrench **17**; the lock nuts must be tightened, but do not overtight in order to allow the wheels to move freely.

- Stand the barbecue on its legs and fully tighten all screws / nuts from Step 1 to Step 4; but do not over tighten.

Wheels and storage are assembled.

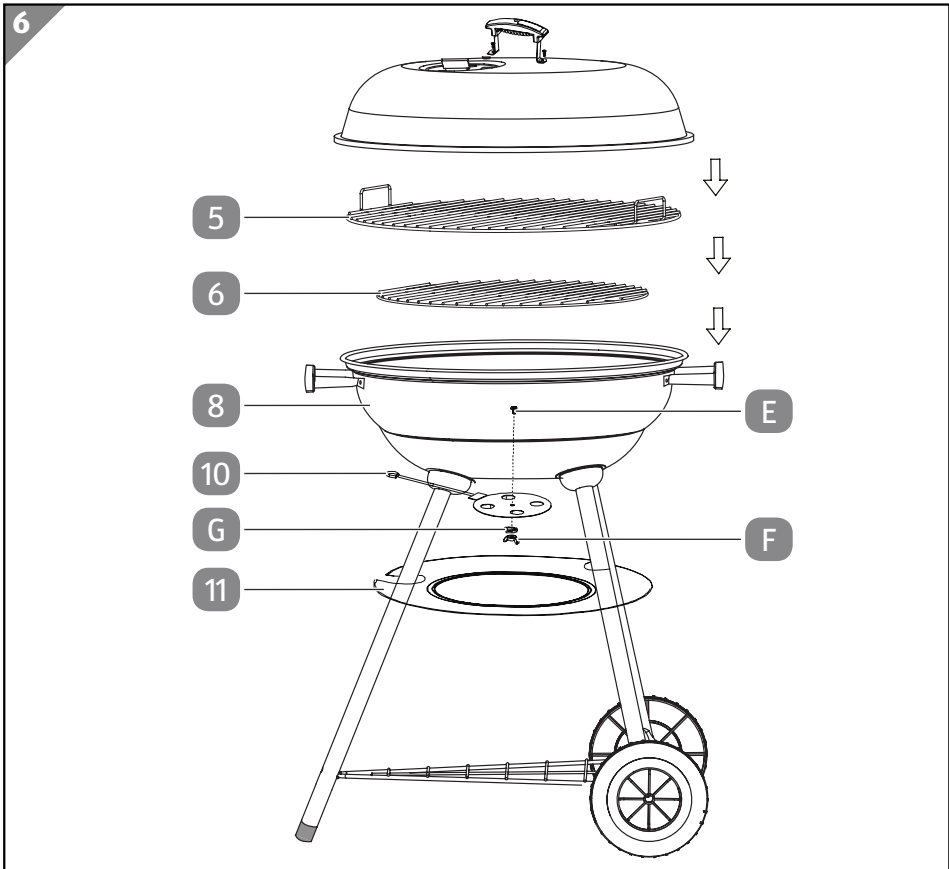
Step 4: Assemble the lid



- Place the Grill Lid **3** on its side and attach the Lid Handle **1** and Lid Hook **4** using two M6×12 Screws **D**, Washers Ø6.5 **H** and Nuts M6 **J** as shown. Attach the Lid Vent **2** to the Grill Lid **3** using one M5×10 Screw **E**, Lock Washer M5 **G** and Wing Nut M5 **F**. Tighten securely with the Phillips head screwdrivers **18** / **16**.

The lid is assembled.

Step 5: Assemble the air vent and place the grids



1. Assemble the Air Vent **10** with M5×10 Screw **E**, Wing Nut M5 **F** and Lock Washer M5 **G**. Insert the Charcoal grid **6** and Cooking Grid **5** into the Grill Bowl **8**.

2. Mount the Ash Tray **11** between the legs.

Assembling of the Kettle BBQ is finished.

Use

WARNING!

Risk of burns

This barbecue will become very hot! Touching may cause burn injuries.

- Use heat-resistant barbecue mitts or gloves (conforming to EN 407, Contact Heat rating level 2 or greater) while cooking, adjusting air vents (dampers), adding charcoal, and handling thermometer or lid.
- Use proper tools, with long, heat-resistant handles.
- Never touch the cooking or charcoal grid, ashes, charcoal, or the grill to see if they are hot.
- Let the steam escape first, if you open the lid.
- **WARNING!** Keep children and pets away!

WARNING!

Risk of fire

The barbecue will be hot during cooking! Combustible materials nearby may ignite.

- Do not use indoors!
- Do not use under roofed areas.
- Make sure there are no combustible fumes or liquids, such as petrol, alcohol, etc., in the vicinity of the barbecue,
- Do not use this grill within 1.5 m of any combustible material. Combustible materials include, but are not limited to, wood or treated wood decks, patios, and porches.
- Do not use the grill in high winds.
- Have a fire extinguisher ready.

The first time you grill

1. Before first use clean all parts to come into contact with foodstuffs especially the Cooking Grid **5**, according to chapter "Cleaning".
2. It is recommended that the barbecue be heated up and the charcoal kept red hot, with the lid on, for at least 30 minutes prior to cooking for the first time.

Prepare And Light The Barbecue

Observe the safety notes, especially „Before Use“ and „Instructions for lighting“

1. During use, the fittings may loosen and impair the stability of the barbecue. Therefore, check the strength of the fittings before each use. If necessary, tighten the screws to ensure a firm footing.
2. Keep the barbecue on a secure, level surface at all times, clear of combustible material.

Do not place the barbecue close to entrances or busy areas, such as roads.

3. Open the Grill Lid **3** and remove the Cooking Grid **5**.
4. Place the Charcoal Grid **6**.
5. Build a pyramid of charcoal in the centre of the Charcoal Grid and insert a couple of lighter cubes according to EN 1860-3 within the pyramid.

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

For safety reasons, the barbecue must not be operated with liquid fuel.

Never place more than the maximum permissible amount of charcoal in the chambers of the barbecue, see "Technical data".

Always put charcoal on top of the charcoal grid. Do not put charcoal directly in the bottom of the chamber.

6. Only light charcoal in wind-protected areas.
7. Use a long match or lighter, light the lighter cubes.
8. After approx. 30 minutes the charcoal is fully lit when it is covered with a coating of white ash. Then spread the charcoal evenly across the charcoal grid.

The barbecue is prepared for cooking.

Grilling



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

- Depending on the type of food, the Grill Lid **3** can be opened or closed. The lid should be closed for food that requires cooking for longer.

- To regulate the cooking temperature open or close the air vents on the Grill Lid and Grill Bowl.
- When finished cooking close the lid and air vents on the Grill Lid and Grill Bowl to extinguish the charcoal.
- Allow the barbecue to cool completely and clean it according to chapter “Cleaning”.

Refilling charcoal

Grilling time can be extended by refilling charcoal. Make sure that enough embers are still available on the Charcoal Grid **6** to reignite the added charcoal.

WARNING!

Risk of burns by flashes

Improper refilling of the grill with charcoal may cause burn injuries.

- Use heat-resistant barbecue mitts or gloves (conforming to EN 407, Contact Heat rating level 2 or greater) while cooking, adjusting air vents (dampers), adding charcoal, and handling thermometer or lid.
 - Do not place lighter cubes on the embers or the refilled charcoal.
1. Open the Grill Lid **3** and remove the Cooking Grid **5** with the cooking grid handles
CAUTION! The Cooking Grid is hot! Use heat-resistant barbecue mitts or gloves to prevent burn injuries!
 2. Place the Cooking Grid on a heat resistant surface. Keep others away from the hot cooking grid!
 3. Carefully refill charcoal on the Charcoal Grid **6**. Make sure not to add too much charcoal.
 4. Reinstall the cooking grid.
 5. As soon as the smoke has settled and the charcoal is completely burning, you can continue cooking.



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

Cleaning

⚠ WARNING!

Risk of burns

This barbecue will become very hot! Touching may cause burn injuries.

- Allow the barbecue to cool completely before cleaning!

Clean the cooled barbecue after each use. Discoloration on the air vents, the lid, the charcoal grate and other parts are normal signs of use and are neither hygienically questionable nor a defect.



Do not use flammable or aggressive detergents, steel brushes, abrasives, or other hard objects that could scratch the surfaces.



Do not remove ashes until all charcoal is completely burned out and fully extinguished and barbecue is cool.

1. Allow the barbecue to cool completely before cleaning!
2. Open the Grill Lid **3** and remove the Cooking Grid **5**.
3. Remove and empty the Charcoal Grid **6**.
4. Sweep the ash in the bowl into the Ash Tray, remove the Ash Tray and empty it.
Remove the completely cooled ash regularly. As ash contains salt, it can cause rust when wet!
5. Clean the parts by hand with commercially available dishwashing detergent. In the case of heavy or burned soiling, also use special degreasing kitchen cleaners (observe instructions of the respective manufacturer!).
6. Clean the inside and outside surfaces with warm soapy water and a sponge.
7. Allow all parts to dry completely before reinstalling.

Storage

1. Allow the barbecue to cool completely and clean it according to chapter “Cleaning”.
2. Use handle and wheels to relocate the barbecue.
3. Check the strength of the fittings. If necessary, tighten screws to ensure a firm footing.
4. Clean the barbecue and allow it to dry completely before covering.
5. Store the barbecue at a dry place protected from the elements.

Technical data

Model:	KB-001
Dimensions (B × H × T):	53.5 × 55.5 × 82 cm
Weight:	approx. 5.7 kg
Fuel:	Charcoal
Max. fuel capacity:	1.1 kg
Item number	718251

Disposal

Disposing of packaging



Dispose of packaging according to type. Sort the paperboard and cardboard as waste paper and the film as recyclable material.

Product disposal

Dispose of the product in line with the guidelines and disposal regulations applicable in your country.



Great care has gone into the manufacture of this product and it should therefore provide you with years of good service when used properly. In the event of product failure within its intended use over the course of the first 3 years after date of purchase, we will remedy the problem as quickly as possible once it has been brought to our attention. In the unlikely event of such an occurrence, or if you require any information about the product, please contact us via our helpline support services, details of which are to be found both in this manual and on the product itself.



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