

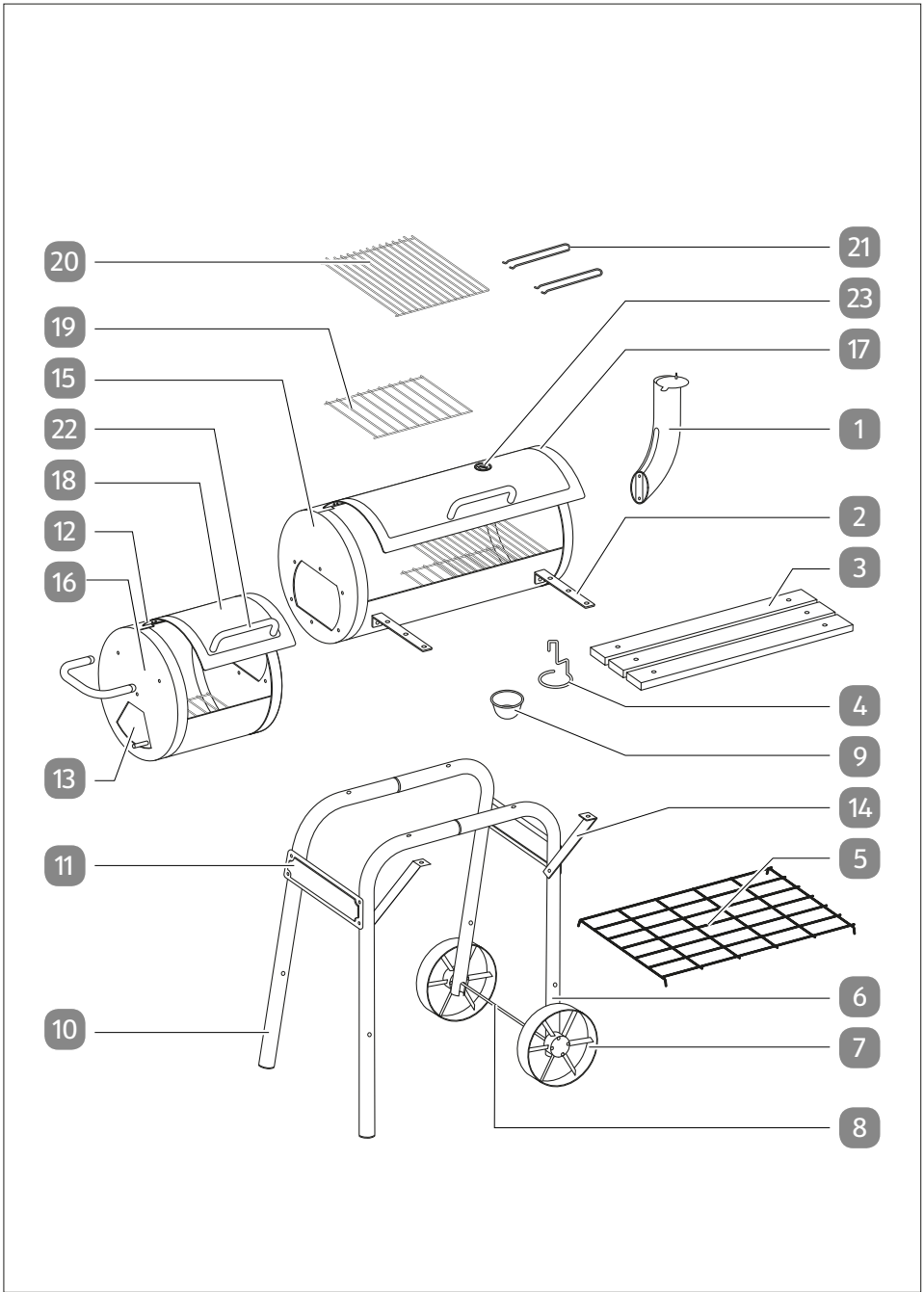


Assembly Instructions

GARDENLINE®

SMOKER BBQ





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 Chimney (×1) | 17 Lid for large chamber (×1) |
| 2 Support for front shelf (×2) | 18 Lid for small chamber (×1) |
| 3 Front shelf batten (×3) | 19 Charcoal grid (×3) |
| 4 Hook for grease cup (×1) | 20 Cooking grid (×2) |
| 5 Steel slot (×1) | 21 Cooking grid handle (×2) |
| 6 Short leg (×2) | 22 Steel handle (×3) |
| 7 Wheel (×2) | 23 Thermometer (×1) |
| 8 Axle (×1) | |
| 9 Grease cup (×1) | |
| 10 Long leg (×2) | |
| 11 Connecting plate (×2) | |
| 12 Hinge (×4) | |
| 13 Ventilation flap (×1) | |
| 14 Table support (×2) | |
| 15 Large chamber (×1) | |
| 16 Small chamber (×1) | |

Connecting elements supplied

- | |
|--|
| A M6×15 bolt and washer (×6) |
| B M6×45 bolt, washer and nut (×2) |
| C M6×40 bolt, washer and nut (×10) |
| D M5×30 bolt, washer and nut (×6) |
| E M6×12 bolt, washer and nut (×10) |
| F M5×10 bolt, washer and nut (×16) |
| G M6 nut and washer (×2) |
| H M8 nut (×2) |
| I M6×12 bolt, spring washer and nut (×1) |

Required tools (not included)

Slot or Phillips screwdriver



Wrench size 10 mm



Wrench size 8 mm



Wrench size 13 mm (×2)



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General information

Reading and storing the assembly instructions



These assembly instructions are a part of the Smoker BBQ (hereinafter simply called "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.

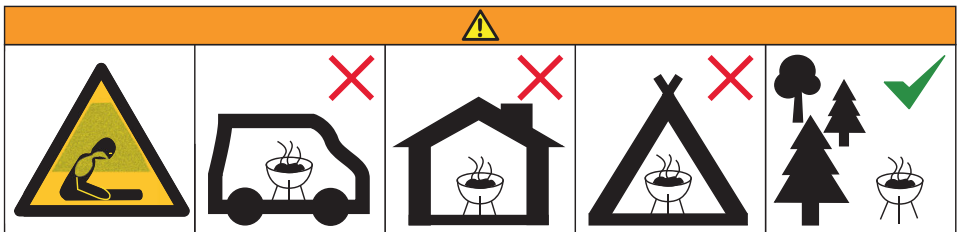
Explanation of symbols

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



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.
- 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, see "Technical data".

Instructions for lighting

- 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.
- Always put charcoal on top of the charcoal grid. Do not put charcoal directly in the bottom of the chambers.
- 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 approx. 30 minutes the charcoal is fully lit when it is covered with a coating of grey ash. Then spread the charcoal evenly across the charcoal grid.
- Do not cook before the charcoal has a coating of ash.

Assembly instruction

▲ CAUTION!

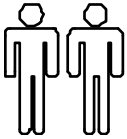
Risk of injury!

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.



At least two adults are required to assemble the barbecue



Wear protective gloves during assembly.



Before starting assembly, familiarise yourself with the individual parts.

Step 1: Assemble the legs..... 9

Step 2: Mount the large chamber..... 10

Step 3: Mount connecting plates and wheels..... 10

Step 4: Mount the small chamber..... 11

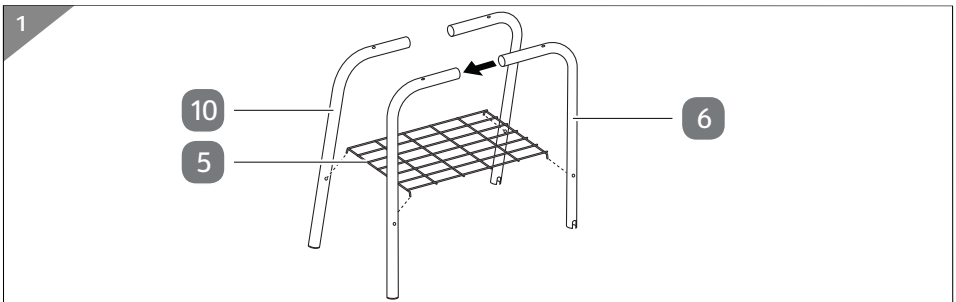
Step 5: Mount lids and chimney..... 11

Step 6: Mount handles and thermometer..... 12

Step 7: Assemble front shelf and install barbecue grids..... 13

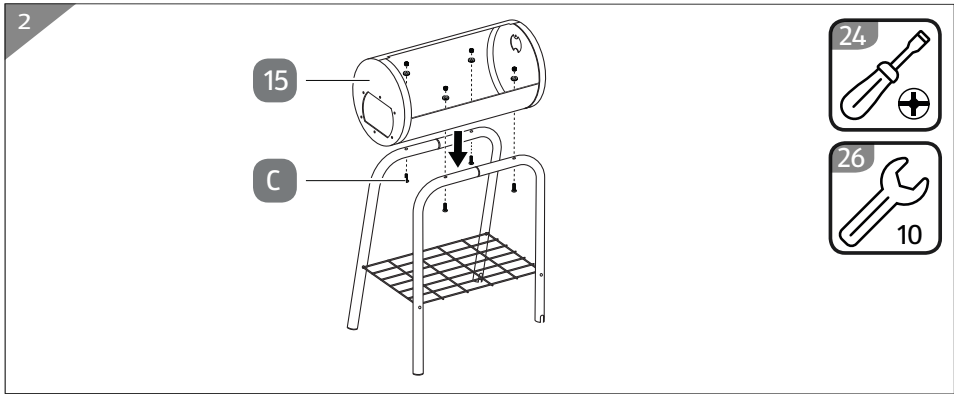
Step 8: Install grease cup..... 13

Step 1: Assemble the legs



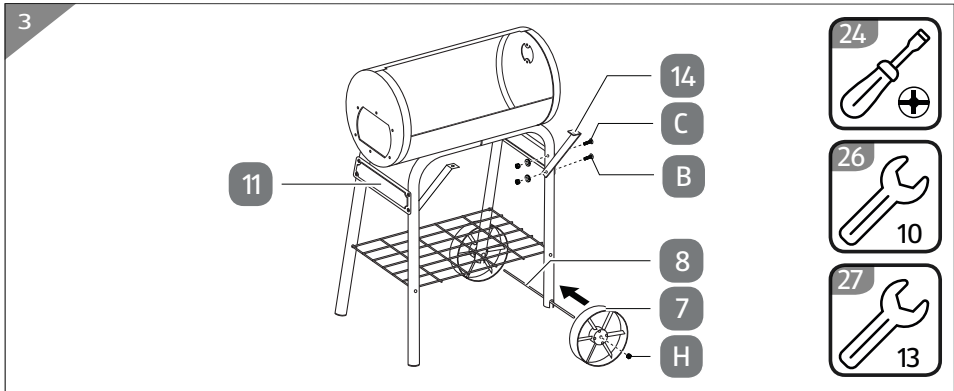
1. Connect the short legs **6** and the long legs **10**.
2. Connect the legs with the steel slot **5**.

Step 2: Mount the large chamber



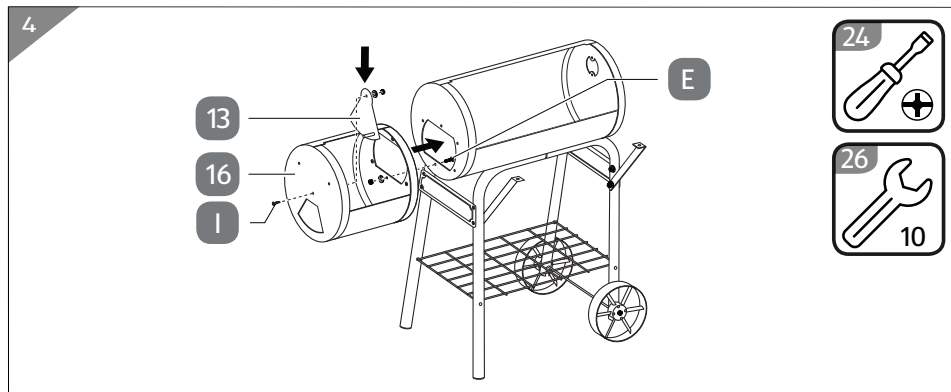
1. Place the large chamber **15** on the legs.
2. Attach the large chamber to each leg. Connectors: 4 × M6×40 bolt, washer and nuts **C**.

Step 3: Mount connecting plates and wheels



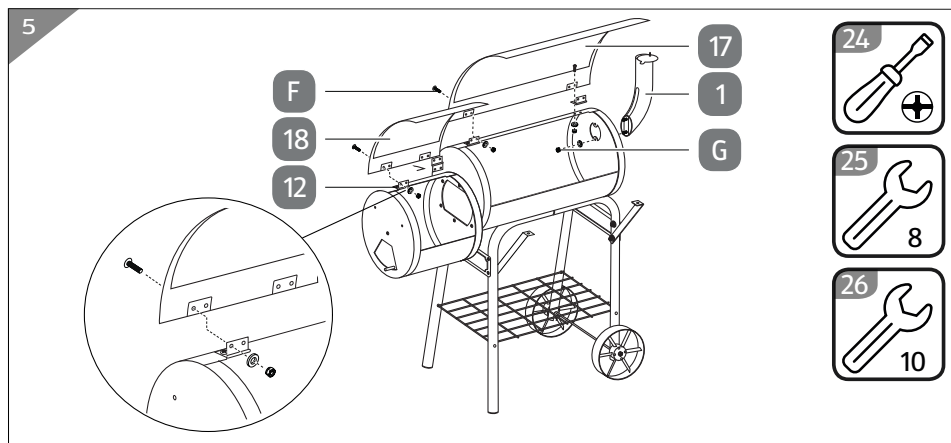
1. Attach the connecting plates **11** and the table supports **14** to the legs. Connectors: 6 × M6×40 bolt, washer and nut **C**, 2 × M6×45 bolt, washer and nut **B**.
2. Insert the axle **8** through the holes at the end of the short legs.
3. Attach the wheels **7** to the axle. Connectors: 2 × M8 nut **H**.

Step 4: Mount the small chamber



1. Attach the small chamber **16** to the large chamber. Connectors: 6 × M6×12 bolt, washer and nut **E**.
2. Attach the ventilation flap **13** inside the small chamber **16**. Connectors: 1 × M6×12 bolt, spring washer and nut **I**.

Step 5: Mount lids and chimney



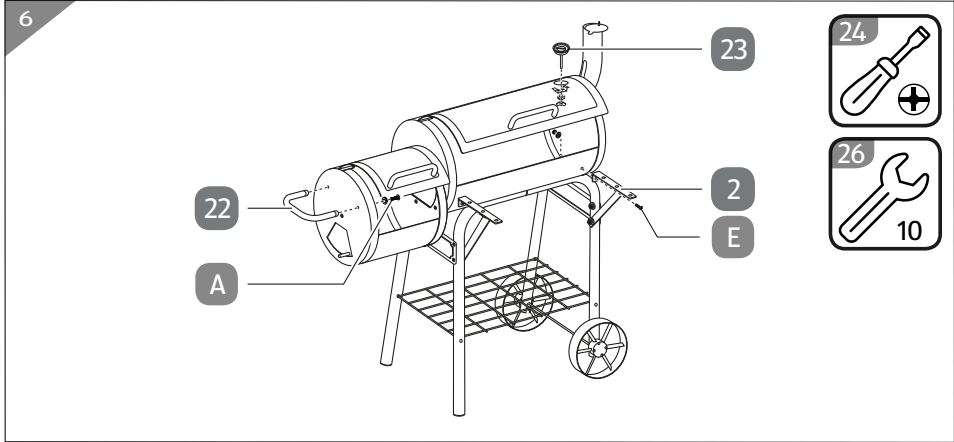
Pay attention to the mounting direction of the hinges as labeled.

1. Attach the hinges **12** to the small chamber and the large chamber. Connectors: 8 × M5×10 bolt, washer and nut **F**.
2. Attach the lid for small chamber **18** to the hinges **12** on the small chamber. Connectors: 4 × M5×10 bolt, washer and nut **F**.

Assembly instruction

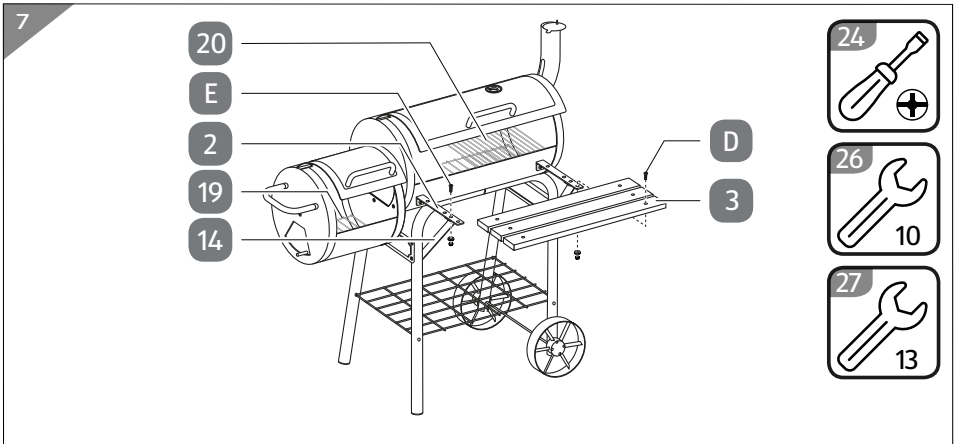
3. Attach the lid for large chamber **17** to the hinges **12** on the large chamber. Connectors: 4 × M5×10 bolt, washer and nut **F**.
4. Attach the chimney **1** to the large chamber. Connectors: 2 × M6 nut and washer **G**.

Step 6: Mount handles and thermometer



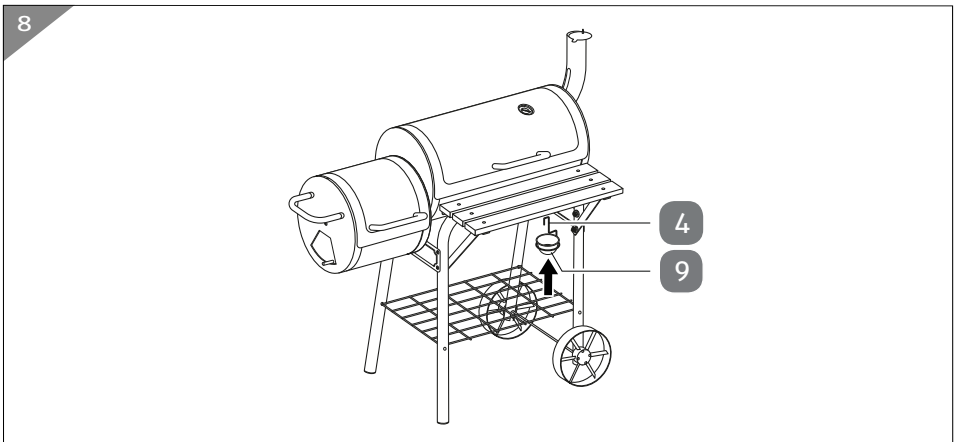
1. Attach the steel handle **22** to the small chamber. Connectors: 2 × M6×15 bolt and washer **A**.
2. Attach the steel handle **22** to the lid for small chamber. Connectors: 2 × M6×15 bolt and washer **A**.
3. Attach the steel handle **22** to the lid for large chamber. Connectors: 2 × M6×15 bolt and washer **A**.
4. Attach the supports for front shelf **2** to the large chamber. Connectors: 2x M6×12 bolt, washer and nut **E**.
5. Insert the thermometer **23** from the outside into the hole in the lid for large chamber.
6. Fix the thermometer inside the lid for large chamber with bracket and wing nut.

Step 7: Assemble front shelf and install barbecue grids



1. Attach the supports for front shelf **2** to the table supports **14**. Connectors: 2 × M6×12 bolt, washer and nut **E**.
2. Attach the front shelf batten **3** to the supports for front shelf. Connectors: 6 × M5×30 bolt, washer and nut **D**.
3. Place the charcoal grid **19** inside the small chamber.
4. Place two charcoal grids **19** inside the large chamber.
5. Insert the rods of the cooking grids **20** in the holes inside the large chamber.

Step 8: Install grease cup



1. Place the grease cup **9** inside the hook for grease cup **4**.
2. Attach the hook for grease **4** cup to the small hole in the large chamber.

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 grids **20**, according to chapter "Cleaning".
2. Before you can use your barbecue in all its functions, it must be burnt in. Use seasoned wood from trees to make a fire in both chambers and let this burn for up to 2 hours. This will give a black carbon coating inside the chambers. Keep the temperature low by shutting the lids and closing off the ventilation flaps.

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 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 lid **17** or **18** and remove the cooking grids **20** if necessary.
4. Place the charcoal grids **19** in the chambers.
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 grey ash. Then spread the charcoal evenly across the charcoal grid.

The barbecue is prepared for cooking.

Grilling

Direct grilling

Charcoal is lit in the large chamber. The products for grilling sit directly above the glowing coals. Temperatures between 160 and 300 °C.

Indirect grilling

Charcoal is lit in the small chamber. The products for grilling in the large chamber are not directly above the glowing coals. Temperatures between 160 and 250 °C.

Lighting the barbecue for grilling

- If you use lighting blocks, place 3 or 4 pieces on the centre of the charcoal grid.
- Pile the charcoal in pyramid formation on the charcoal grid. Max. height of charcoal approx. 5 cm. The maximum amount of charcoal to be used must not fill more than 3/4 of charcoal tray. Charcoal must not contact the cooking grid. If too much charcoal is used, the temperature will be too high for preparing the food and will damage the chamber.
- If you use lighting fluid, carefully apply this in small amounts over the charcoal. Follow the manufacturer's instructions.
- Light the blocks or the charcoal with long safety matches or a long nosed lighter.
- Keep the air vents open.
- Once the barbecue has heated up, keep the fuel red hot for at least 30 minutes prior to first cooking.
- As soon as the charcoal is covered with grey ash coating (usually after 30 minutes) you can spread the charcoal with long-handle tongs. Do not start to cook food before the charcoal has a coating of grey ash.
- If fire flares up due to dripping fat, douse flames lightly with fine water spray and close air vent a little.

American barbecue

You can use different types of wood in the small chamber. Seasoned wood from broad-leaved trees and fruit trees may be used. This will give the meat a special flavour. The wood should be completely dry to prevent excessive smoke production. You can use wood chips or smoke powder with added spice mixtures. The temperature can be regulated by letting more or less air in through the air vent and the chimney cap. Temperatures between 90 and 160 °C.

Smoking

This product can also be used to smoke food, over the period of a few hours using temperatures up to 90 °C. You can change the taste of the smoked food by adding spice mixes during the smoking process. For more information on how to smoke foods, please see other sources of information on this subject.

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.



Every time you have been smoking or preparing American Barbecue the chambers will acquire a smoky aroma. If the interior parts are untouched by the food, they do not have to be cleaned and will thus keep their aroma.

1. Allow the barbecue to cool completely before cleaning!
2. Open both lids **17** and **18** and remove the cooking grids **20** with the Cooking grid handles **21**.
3. Remove and empty the charcoal grids **19**.
4. Remove the ashes.

Remove the completely cooled ash regularly. As ash contains salt, it can cause rust when wet!

5. Clean your barbecue with a mild detergent and water.
6. Rinse well and wipe dry.



It is not necessary to wash the cooking grid after every use. You can simply remove residues with a barbecue brush or crumpled aluminum foil, and wipe the cooking grid clean with kitchen paper.

7. If you need to wash the cooking grid, put it together with the cooking accessories in hot soapy water, when it is completely cool, as soon as possible after use, Remove food residues with a brush or kitchen cloth, and rinse with clean water.

Cleaning

8. 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.
5. Only cover the BBQ when it is raining to avoid waterlogging.
6. Store the barbecue at a dry place protected from the elements when not in use.

Technical data

Model:	SM-005
Dimensions (W × D × H):	107.5 × 67 × 110 cm
Weight:	20 kg
Fuel:	Charcoal
Max. fuel capacity:	2.5 kg
Item number	718423

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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