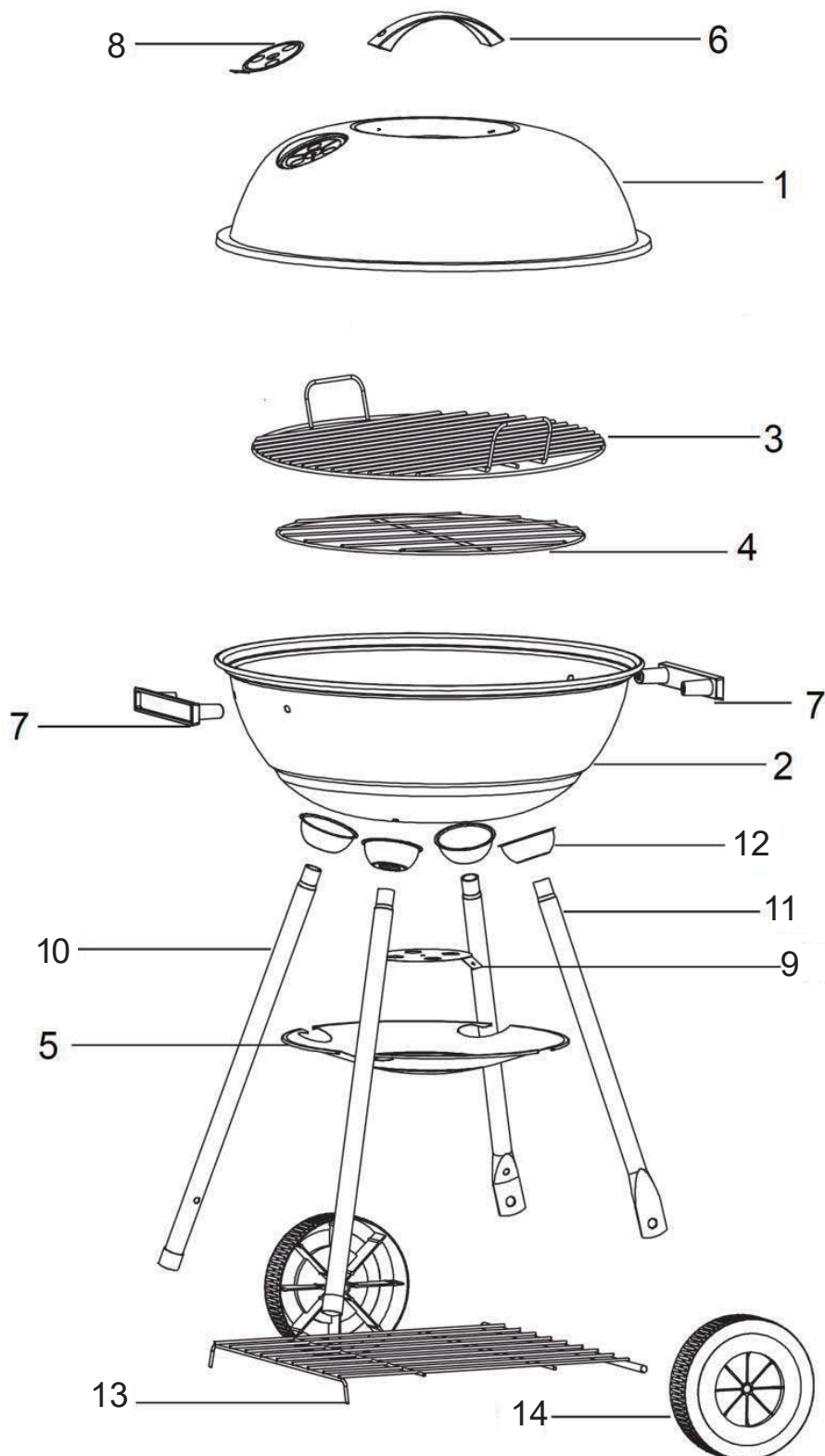
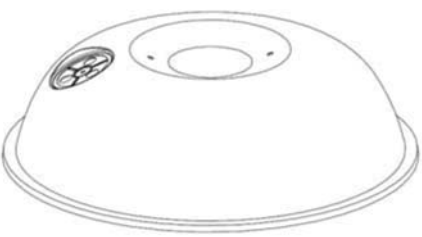
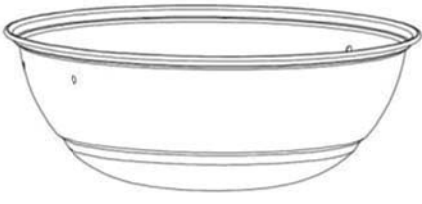

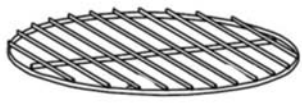





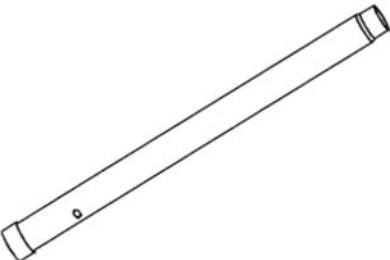
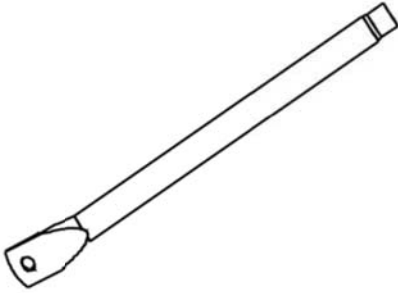

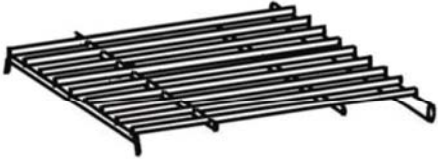



Model 20729 Manual Intruction



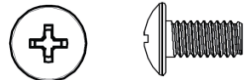
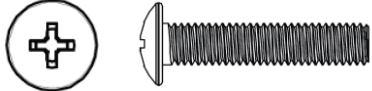

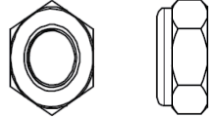

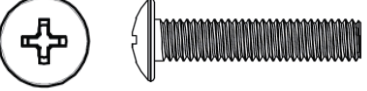
EXPLODED DRAWING



COMPONENTS LIST

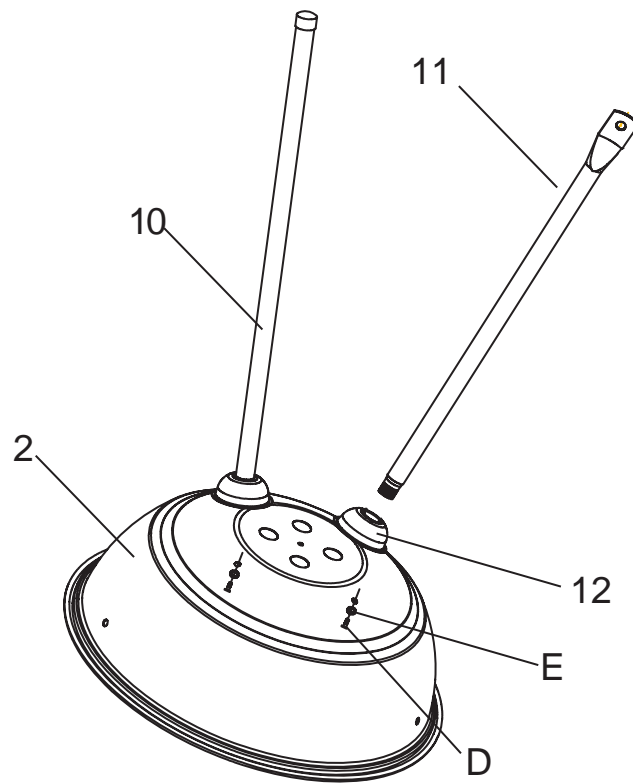
| | | |
|---|---|--|
| <p>1. Lid</p>  <p>1pc</p> | <p>2. Grill body</p>  <p>1pc</p> | <p>3. Cooking grate</p>  <p>1pc</p> |
| <p>4. Charcoal grid</p>  <p>1pc</p> | <p>5. Ash pan</p>  <p>1pc</p> | <p>6. Lid handle</p>  <p>1pc</p> |
| <p>7. Grill body handle</p>  <p>2pcs</p> | <p>8. Lid air vent</p>  <p>1pc</p> | <p>9. Grill body air vent</p>  <p>1pc</p> |
| <p>10. Front leg</p>  <p>2pcs</p> | <p>11. Rear leg</p>  <p>2pcs</p> | <p>12. Leg bowl</p>  <p>4pcs</p> |
| <p>13. Wire rack</p>  <p>1pc</p> | <p>14. Wheel</p>  <p>2pcs</p> | |

HARDWARES LIST

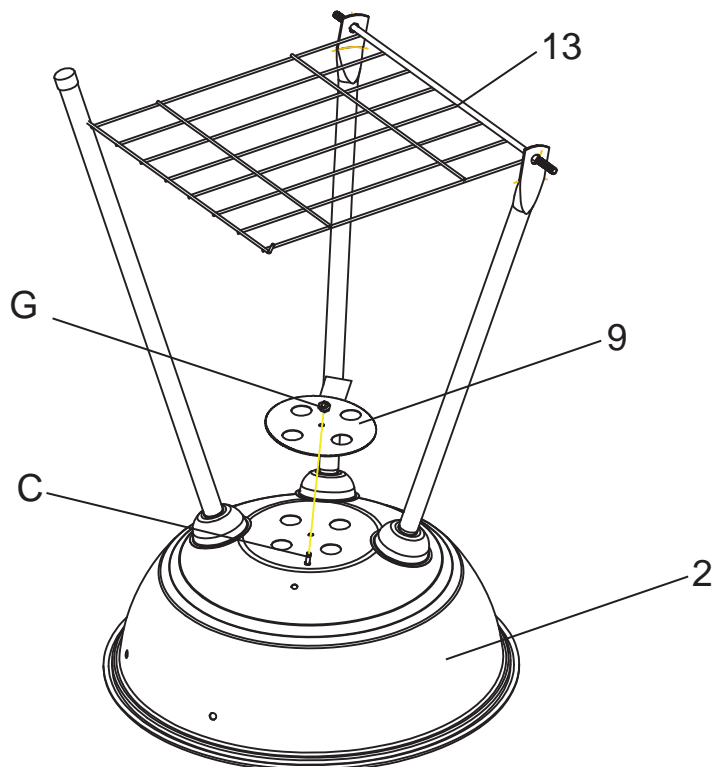
| | | |
|---|---|--|
| A |  | Bolt (M6 x 12) 4pcs |
| B |  | Washer (M6 x 12) 4pcs |
| C |  | Bolt (M5 x 8) 2pcs |
| D |  | Bolt (M6 x 18) 4pcs |
| E |  | Washer (M6) 4pcs |
| F |  | Nut (M6) 2pcs |
| G |  | Bolt (M5) 4pcs |
| H |  | Bolt (M5 x 12) 2pcs |

Assembly of the product

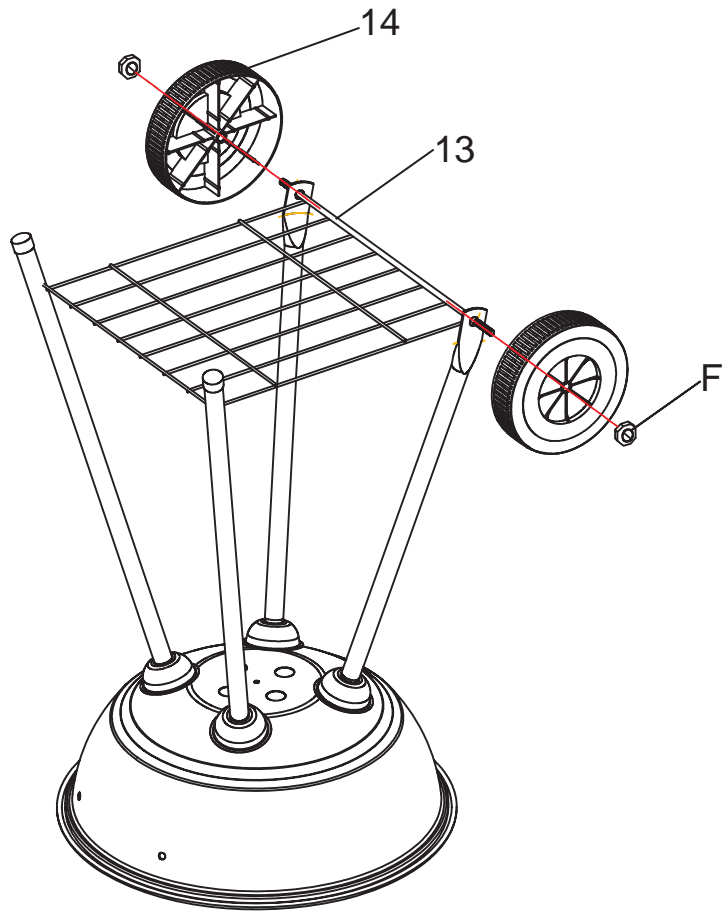
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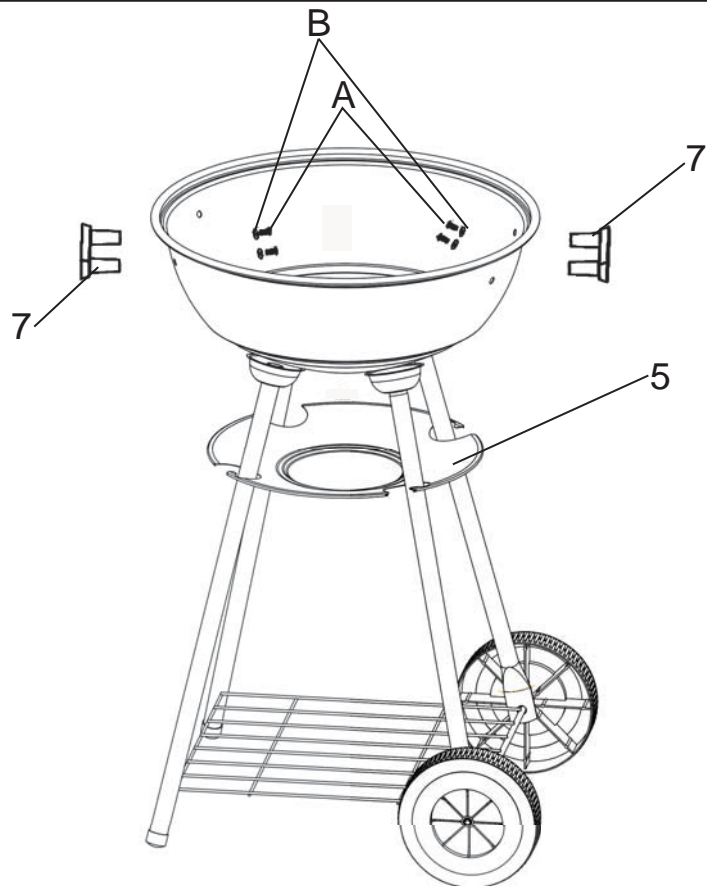
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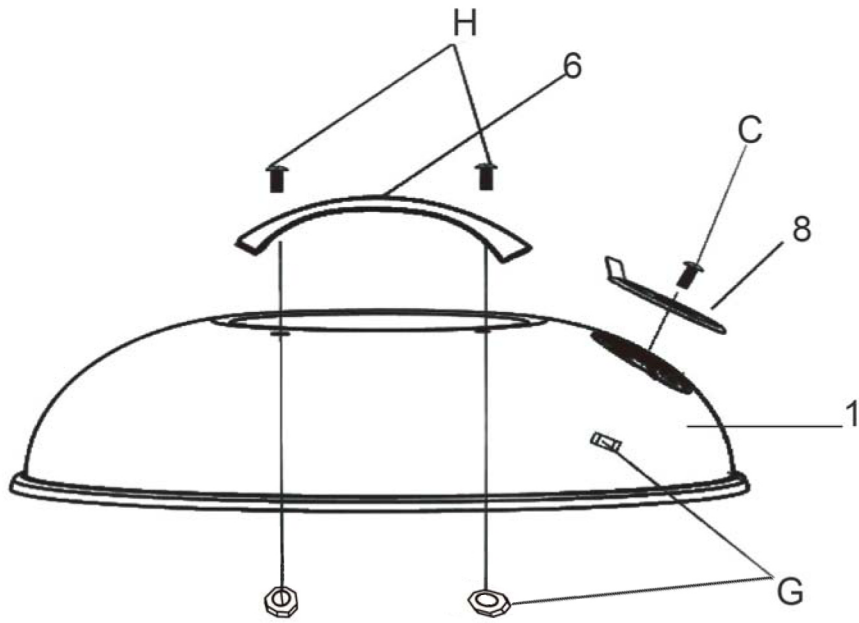
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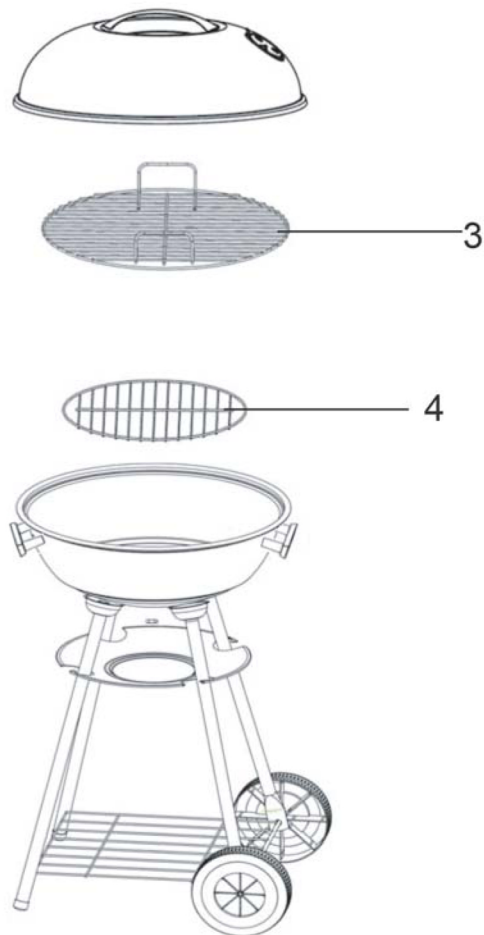
4



5



6



USE AND FUNCTION

- Be careful of the environment, a day out in the open air should not be a cause of destruction or pollution.
- When used for the first time, heat your barbecue for 30 minutes. Doing so will stabilize the paint and this will give off an odour, but only when turned on this first time.
- Do not cook before the fuel has a coating of ash.
- On a windy day, turn your barbecue so that the wind cannot cause sparks.
- To ensure safety, never sprinkle cold water near the cast iron hearth.
- The barbecue has to be installed on a secure level base prior to use.
- The barbecue shall be heated up and the fuel kept red hot for at least 30 minutes prior to the first cooking on the barbecue.
- Add your charcoal. Use the charcoal that complies with the current law. The charcoal must be placed 2cm under the grill when in its lowest position.
- The easiest method for lighting your charcoal is to use barbecue lighters that are easy to find in the shops.
- We remind you once again not to pour flammable liquid onto the charcoal to light or relight the barbecue.

Lighting procedure

- a) Set up the barbecue in a safe place.
- b) Place enough charcoal into the fuel compartment according to the instruction manual.
- c) Light the charcoal with a suitable fire starter or a long taper. The charcoal will then burn for a period with flames.
- d) When burning is established, spread the fuel evenly.
- e) Make sure that the cooking grid is fully located into the grill supports, then you can enjoy your barbecuing.
- f) Do not cook before the fuel has a coating of ash.