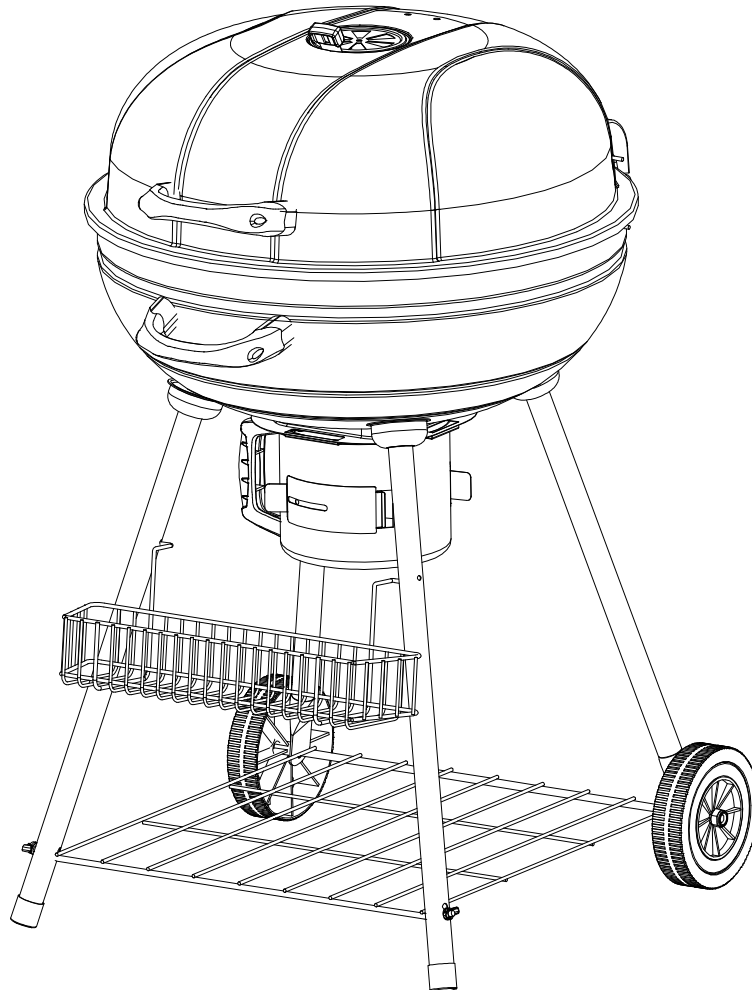




57cm / 22" Outdoor Charcoal BBQ

Model No. NPC2211



For Outdoor Use Only!

Warning! Be Careful of sharp edges during assembly.














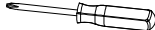

Made In China

Save these instructions for future reference. If you are assembling this unit for someone else, give this manual to him or her to read and save for future use.

Exploded View & Hardware List

Parts List	Exploded View
<p>1. Handle (2) 2. Air vent 3. Lid 4. Warming rack 5. Cooking grid 6. Top hinge-L 7. Top hinge-R 8. Bottom hinge-L 9. Bottom hinge-R 10. Charcoal grid 11. Bottom bowl 12. Leg support cup (4) 13. Ash received 14. Slide 15. Wheel leg (2) 16. Front leg (2) 17. Basket 18. Bottom mesh 19. Wheel (2)</p>	

Hardware List

<p>A: M5X12 A3 Philips Truss Head Screw 1Pc</p> 	<p>H: \varnothing 6 Large washer 8Pcs</p> 
<p>B: M6X10 A3 Philips Truss Head Screw 1Pc</p> 	<p>I: \varnothing 6 Heat resistant washer 4Pcs</p> 
<p>C: M6X30 A3 Philips Truss Head Screw 4Pcs</p> 	<p>J: \varnothing 5 65Mn Small lock washer 1Pc</p> 
<p>D: M8 A3 Hex Nut 2Pcs</p> 	<p>K: \varnothing 6 65Mn Large lock washer 5Pcs</p> 
<p>E: M5 Wing Nut 1Pc</p> 	<p>L: \varnothing 6X30 A3 Pin 2Pcs</p> 
<p>F: M6 Wing Nut 7Pcs</p> 	<p>M: \varnothing 1.4X30 65Mn Cotter Pin 2Pcs</p> 
<p>G: \varnothing 6 Small washer 3Pcs</p> 	<p>\varnothing 6 A3 Screwdriver L=152mm 1Pc</p> 
	<p>M8 A3 Wrench L=80mm 1Pc</p> 

Assembly Instructions

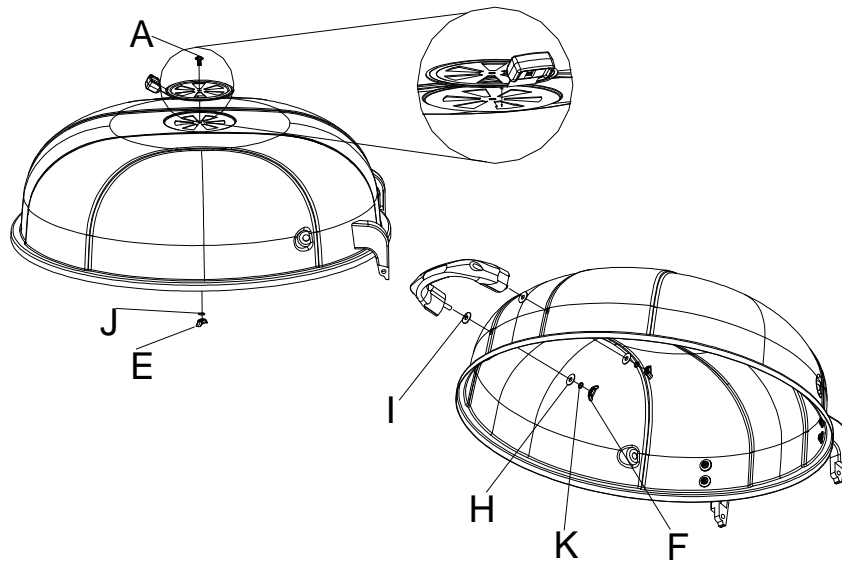
For easiest assembly:

- To avoid losing any small components or hardware, assemble your charcoal BBQ on a hard level surface that does not have cracks or openings.
- Clear an area large enough to lay out all components and hardware.
- When applicable, tighten all hardware connections by hand first. Once the step is completed, go back and fully tighten all hardware.
- Follow all steps in order to properly assemble your product.
- The estimated assembly time is: 20-25 minutes.

Step 1

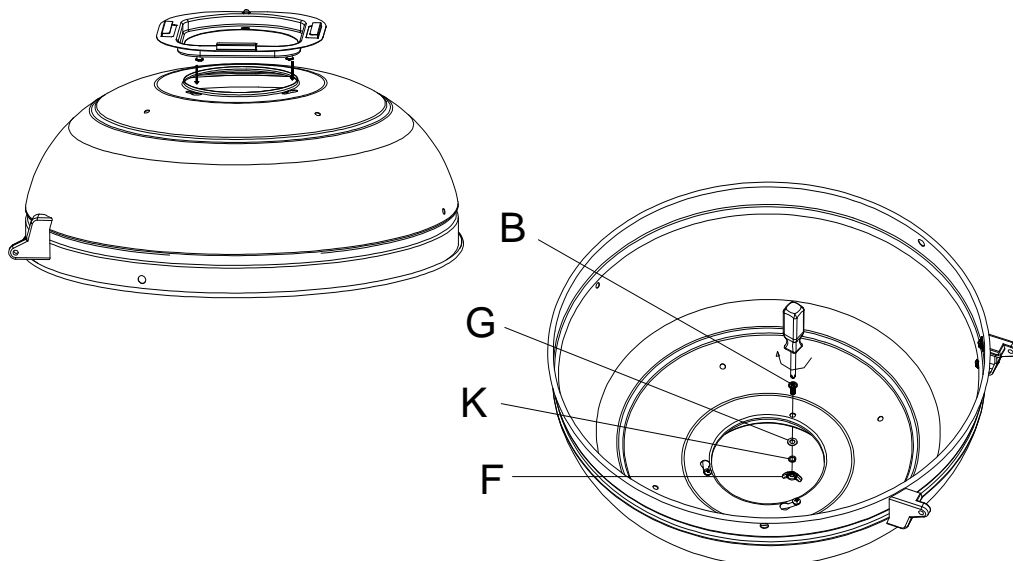
Attach air vent to lid (A Screw 1Pc / J Small Lock washer 1Pc / E Wing nut 1Pc).

Attach handle to lid (I Heat resistant washer 2Pcs / H Large washer 2Pcs / K Large lock washer 2Pcs / F Wing nut 2Pcs).



Step 2

Attach slide to bottom bowl (B Screw 1Pc / G Small washer 1Pc / K Large lock washer 1Pc / F Wing nut 1Pc).



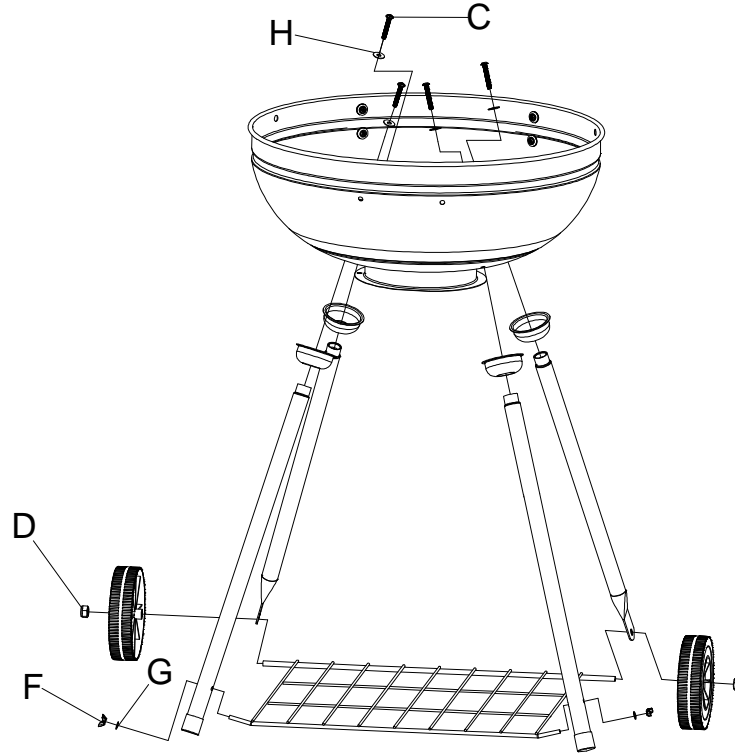
Step 3

Attach front legs, wheel legs and leg support cups to bottom bowl (C Screw 4Pcs / H Large washer 4Pcs).

NOTE: Ensure the wheel leg holes are facing each other for easy assembly of the bottom mesh.

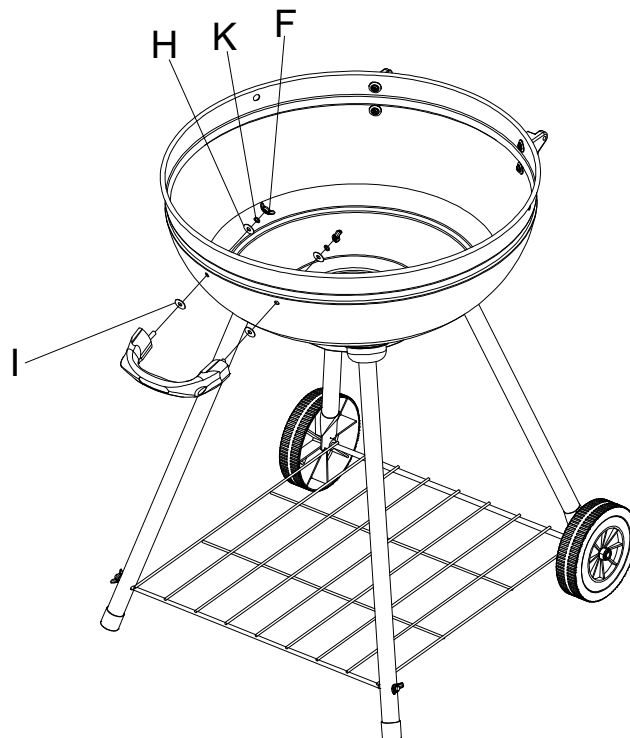
Attach bottom mesh and wheels to wheel legs (D Nut 2Pcs).

Attach bottom mesh to front legs (G Small washer 2Pcs / F Wing nut 2Pcs).



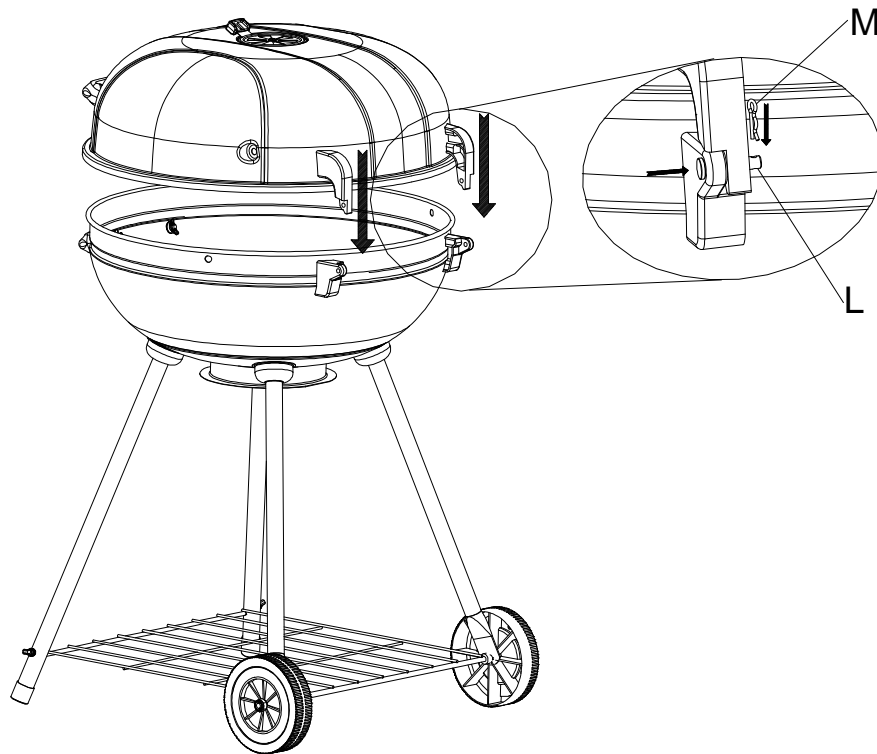
Step 4

Attach handle to bottom bowl (I Heat resistant washer 2Pcs / H Large washer 2Pcs / K Large lock washer 2Pcs / F Wing nut 2Pcs).



Step 5

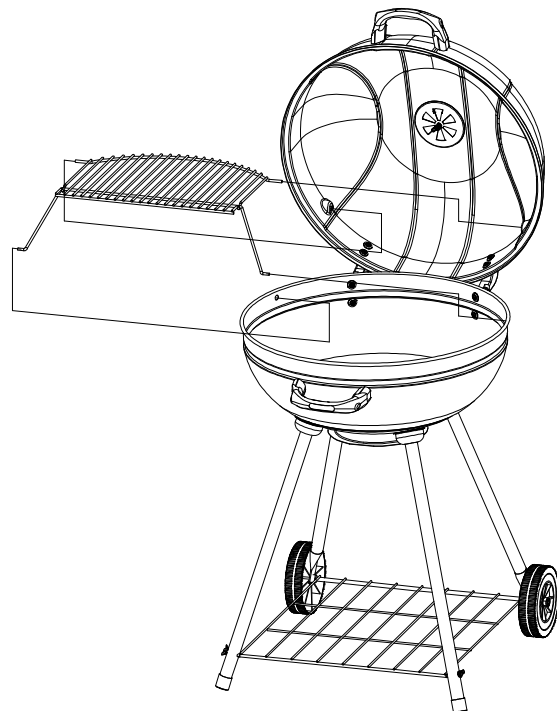
Insert lid to bottom bowl (L Pin 2Pcs / M Cotter Pin 2Pcs).



Step 6

Slide warming rack into holes in lid and bottom bowl.

Note: Look for corresponding holes on side of lid. Insert short wire end into lid holes, one side at a time. Position warming rack legs into slots on bottom bowl sides. Meanwhile, the warming rack support should be under the horizontal of warming rack, or else the warming rack will slide left or right.



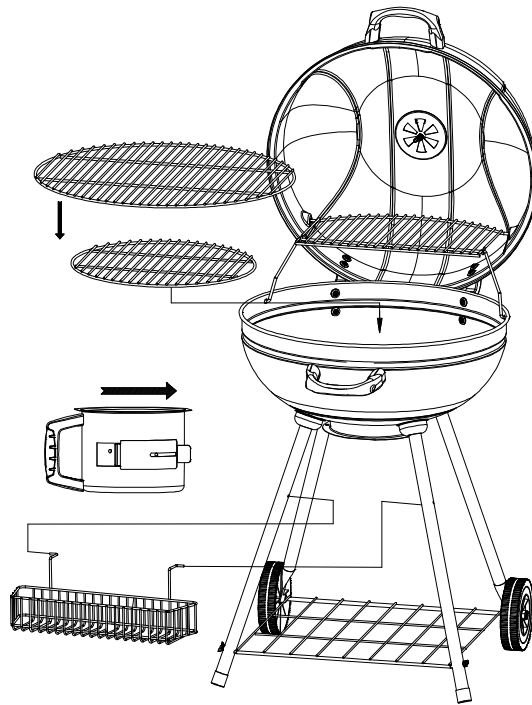
Step 7

Insert charcoal grid to bottom bowl.

Insert cooking grid to bottom bowl.

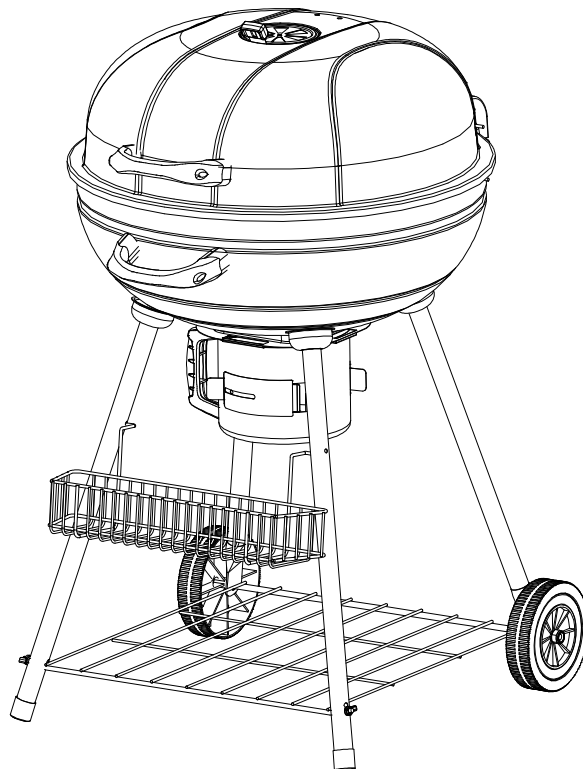
Attach ash receiver onto slide.

Attach condiment basket into pre-drilled holes on front legs.



Step 8

Congratulations your assembly is now complete. Read operating instructions before proceeding.



Lighting Procedures

- Set the BBQ up on a hard non-combustible level surface. The base of the BBQ will get hot so be sure to keep away from areas that could catch fire.
- Be sure charcoal grate is in place in firebox (bottom bowl). Pile charcoal in a pyramid shape on charcoal grate. Ignite charcoal as instructed on charcoal packaging using charcoal lighter fluid or lighter cubes.
- When coals are ashed-over arrange coals evenly over grate with long handled tongs such as the BAR-B Precision Tongs

Food Cooking Information

- ALWAYS wash your hands before or after handling uncooked meat and before eating.
- NEVER place cooked meat on the same plate that raw meat was on.
- DO NOT use the same utensils to handle cooked and uncooked foods.
- Before cooking ensure barbeque grill surfaces and tools are clean and free of old food residue.

After Use Instructions

- Make sure the BBQ is cool and coals are out.
- Remove ashes.
- Wash BBQ with a mild detergent and rinse with water.
- Wipe dry with cloth or paper towel.
- Clean food grates (cooking grid and warming rack) with wire brush or crumbled aluminum foil.
- Store in dry area.

DANGER!

DO NOT use charcoal briquettes for indoor cooking or heating. TOXIC carbon monoxide fumes can accumulate and cause asphyxiation.

DANGER!

**This BBQ is not intended to be installed in or on recreational vehicles and / or boats.
Live hot briquettes can create a fire hazard.**

Guarantee

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Recipe: Butterfly Cut Leg of Lamb

1 whole de-boned leg of lamb, butterfly cut
2-3 ea garlic cloves, crushed
1 tablespoon chopped rosemary
1 tablespoon smoked paprika
1 lemon, juiced and rind finely grated
3 tablespoon olive oil
Salt and pepper to season

Method:

1. In a bowl combine the garlic, rosemary, paprika, lemon juice, lemon rind and olive oil.
2. Rub this marinade in to the lamb then season with a good grind of salt and fresh cracked pepper.
Hint - It is even better if you have enough time to marinade the meat overnight.
3. Pre-heat your BBQ to 180 degrees Celsius with the lid down. Ensure the coals are red hot / white on the outside. *Hint - measure the temperature with the Wiltshire oven thermometer*
4. Use the indirect cooking method by placing the coals / briquettes on either side of the BBQ preferably around an aluminum foil drip tray in the centre to catch any fat or juices dripping from the lamb.
5. Place the lamb in the centre of the BBQ, and cover again with lid. After approx 6- 8 minutes, turn the meat over. Again close the lid and cook a further 15 min to achieve medium rare. You may wish to extend the cooking time for another 5 minutes for medium or continue cooking to your liking.
6. Serve with your favourite salads and condiments.