

BBQ Smoker Grill XL

29203

INSTRUCTION MANUAL

www.monstershop.co.uk



SPECIFICATION

PRODUCT DESCRIPTION

This Jardí BBQ Smoker Grill is an ideal addition to any garden – whether you’re an occasional BBQ enthusiast or a real grilling master – this is the ultimate tool to add to your cooking entourage. With the 4 height adjustable coal tray, you can be rest assured that you’ll be able to satisfy anyone’s taste buds.

PRODUCT SPECIFICS

MATERIAL:	Rolled Steel
DIMENSIONS:	112cm (H) x 124cm (W) x 46cm (D)
GRILL SIZE:	59cm x 43.5cm
WEIGHT:	26.5KG

PRODUCT FEATURES

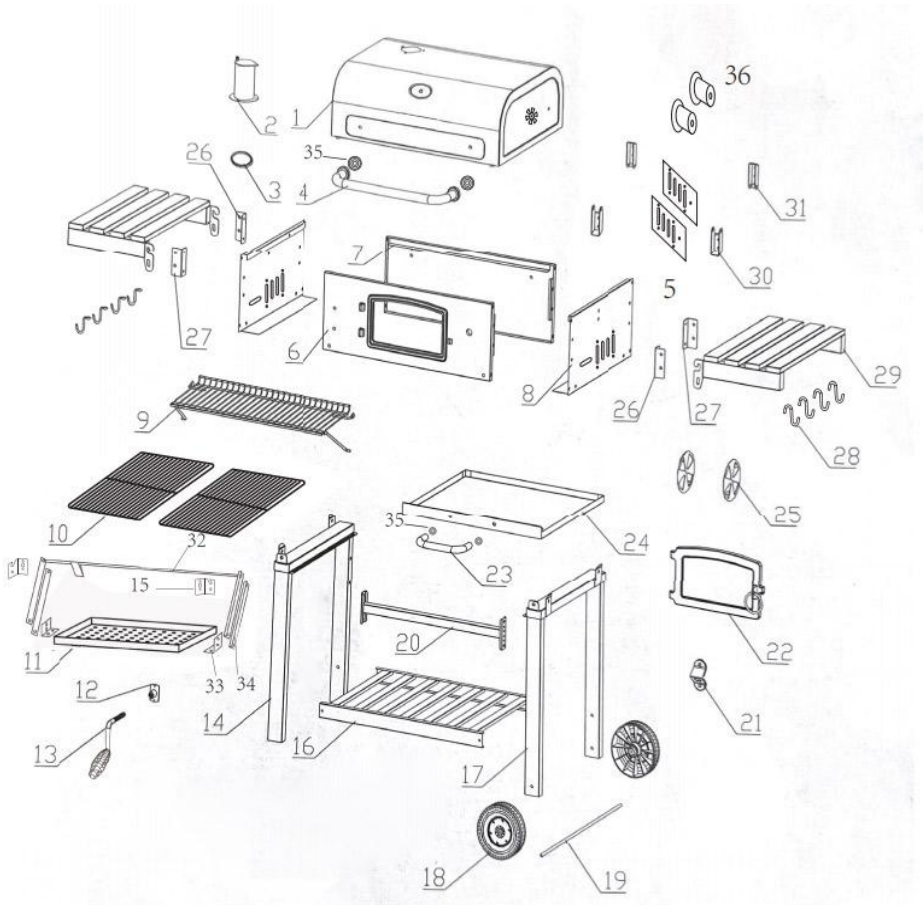
- 4 Height Adjustable Coal Tray with Handle
- 2 x Foldable Shelves
- Temperature Gauge
- Wire Brush
- Waterproof Cover

PARTS LIST

When first unpacking your BBQ smoker grill, check each part against this list to ensure that they are all present. If any are missing contact us before attempting to assemble.






SPECIFICATION

PARTS LIST



Monster Group UK Limited's liability will be limited to the commercial value of the product only.

PARTS LIST

Part No.	Description	Quantity	Part No.	Description	Quantity
1	Grill Lid	X 1	25	Lid Vents	X 2
2	Chimney	X 1	26	Side Table Front Bracket	X 2
3	Thermometer	X 1	27	Side Table Rear Bracket	X 2
4	Grill Lid Handle	X 1	28	Hook	X 8
5	Air Vents	X 2	29	Side Table	X 2
6	Front Panel	X 1	30	Lower Lid Hinge	X 2
7	Back Panel	X 1	31	Upper Lid Hinge	X 2
8	Side Panel	X 2	32	Lifting Strut	X 1
9	Warming Rack	X 1	33	Lifting Rod Connector	X 2
10	Cooking Grill	X 2	34	Lifting Rod	X 2
11	Charcoal Tray	X 1	35	Handle Base	X 4
12	Threaded Mount	X 1	36	Vent Sliding Knob 	X 2
13	Crank Handle	X 1	E1	M6 X 15MM 	X 55
14	Left Leg Assembly	X 1	E2	M6 X 35MM 	X 8
15	Lifting Rod Connector	X2	E3	M5 X 8 MM 	X 2
16	Cart Base Shelf	X1	E4	M5 X 15MM 	X 8
17	Right Leg Assembly	X 1	E5	M6 	X 15
18	Wheel	X 2	E6	M5 	X 8
19	Axle	X 2	E7	Hinge Bolt 	X 2
20	Rear Cart Brace	X 1	E8	R Pin 	X 7
21	Bottle Opener	X 1	E9	M6 Medium 	X 8
22	Charcoal Access Door	X 1	E10	Lid Pin 	X 2
23	Ash Tray Handle	X 1	E11	M4 X 15MM 	X 2
24	Ash Tray	X 1			

SAFETY ADVICE

SAFE WORKING PRACTICE

Please read through the Safe Working Practice to ensure prevention of injury or damage to the device.

- Ensure you have read and fully understood the instruction manual and safety advice before assembling this product.
- Ensure that the grill is handled and assembled according to these instructions.
- Do not use this product for anything other than its intended purposes.

GRILL PLACEMENT SAFETY

- Always use the grill outdoors.
- NEVER use the grill in an enclosed space or under a covered area. Charcoal creates carbon monoxide and therefore should always be burned in a well-ventilated area.
- DO NOT use this grill within 10'(3m) of any combustible material, including, but not limited to shrubbery, trees, wood or treated wood decks, fences, patios, porches, walls, vehicles, gasoline, lighter fluid, or any other flammable liquid.
- ONLY use this grill on a hard, level, non-combustible, stable surface, such as concrete that can support the weight of the grill. NEVER use on wood or other combustible surfaces.
- NEVER use this grill where children or pets could come into contact with the grill.

GRILL PREPARATION SAFETY

- We recommend using charcoal as this will not exceed the maximum combustible temperature for the grill. We recommend only using wood chips for flavouring; please be aware that it can be difficult to control the temperature and damage may occur to the grill.
- We recommend that you use 2-4kg of charcoal at a time as this will help to ensure you can control the temperature.
- The optimal grilling time is 4 - 6 hours.
- Do NOT use the grill without the ash tray in place.
- Do NOT use this grill unless fully assembled and all parts are in working order.

SAFETY ADVICE

SAFE WORKING PRACTICE

CHARCOAL LIGHTING SAFETY

- We recommend using charcoal as this will not exceed the maximum combustible temperature for the grill. We recommend only using wood chips for flavouring; please be aware that it can be difficult to control the temperature and damage may occur to the grill.
- If you use charcoal starter fluid, **ONLY** use starter fluid approved for lighting charcoal
- **NEVER** use gasoline, alcohol, kerosene, or any other highly flammable liquid. Use of any of these or similar products could cause an explosion, possibly leading to severe bodily injury.
- **ALWAYS** clean up any starter fluid spills before lighting charcoal.
- **ALWAYS** allow charcoal starter fluid to completely burn off prior to closing the grill lid. Failure to do so could trap fumes in the grill and might result in flash fire or explosion when the lid is opened.
- **NEVER** add charcoal starter fluid to hot or warm coals. Flare-ups could occur and cause burns.
- **ALWAYS** store charcoal starter fluid safely away from grill. **DO NOT** store starter fluid or other flammable liquids or materials under the grill.

GRILL USE SAFETY

- **DO NOT** use the grill in windy conditions.
- **NEVER** leave a hot grill unattended.
- Grill is hot when in use. To avoid burns:
 - **DO NOT** attempt to move the grill while lit or still hot.
 - **ALWAYS** wear protective gloves or oven mitts.
 - **DO NOT TOUCH** any hot grill surfaces.
- **DO NOT** wear loose clothing or allow hair to come into contact with grill.
- **NEVER** add pre-soaked charcoal to hot or warm coals or ashes. Dangerous or explosive flare-ups could occur and result in bodily harm.

SAFETY ADVICE

SAFE WORKING PRACTICE

- USE EXTREME CAUTION when adding charcoal and/or wood to the grill while cooking, as charcoal is still hot and can cause burns.
- ALWAYS open lid completely and secure to prevent unexpected closing.
- NEVER place more than 8 lb (3.6kg) on any of the shelves. DO NOT lean on any shelf.
- NEVER add water when smoking as hot water may splash onto the coals creating a burst of steam and hot ash.
- When grilling, grease from food may drip onto the charcoal and cause a grease fire. If this happens close the lid and air vents to suffocate the flame. NEVER use water to extinguish a grease fire.
- Keep hands, face, and body a safe distance from the grill when opening the lid. Flare-ups may occur when flames or hot coals encounter increased airflow.
- NEVER try to remove the ash tray while coals are hot. Doing so could cause burns.

AFTER USE SAFETY

- ALWAYS allow grill and components to cool completely before handling.
- Ensure the grill has fully cooled before covering with the cover provided.
- DO NOT remove ashes or used coals from the grill until they are fully extinguished.
- To extinguish charcoal, close all vents and close the grill lid for as long as possible. When they must be removed, carefully place in a non-combustible metal container. Saturate coals and ash with water and allow them to remain in the metal container for 24 hours before disposing.
- Keep extinguished coals and ash safely away from combustible structures and materials.
- Spray or douse the surfaces under and around the grill with water until completely wet to extinguish any ashes, coals, or embers that may have fallen during grilling or cleaning.
- Store the grill in a dry location out of reach of children and pets when not in use.

TROUBLESHOOTING

RESOLUTION GUIDE

WHAT DO I DO IF THERE ARE MISSING PARTS FROM MY ORDER?

If there appears to be any part missing from your order, contact our friendly and helpful Customer Support Team within 7 days of receipt.

HOW DO I CLEAN MY BBQ SMOKER GRILL?

We recommend that you clean the inside of your grill as soon as it is safe to do so with a combination of hot soapy water and your complimentary wire brush. For the frame, use only a soft cloth and hot soapy water. Make sure to dry it off thoroughly before covering with the cover provided.

WHY IS THE GRILL SURFACE PEELING?

The maximum combustible temperature of the grill is 350°C. If this temperature is exceeded then damage may occur to the grill. We recommend the use of charcoal as fuel because charcoal will only burn to a maximum temperature of 300°C.

**FOR ALL OTHER ISSUES, PLEASE CONTACT OUR
CUSTOMER SUPPORT TEAM.**