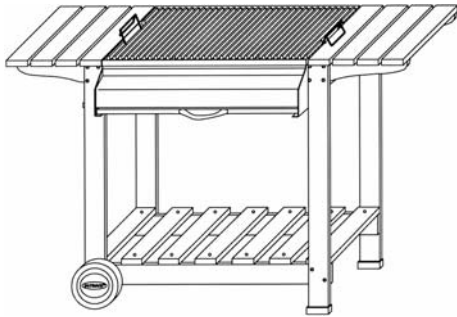




**Assembly and Operating Instructions for Outback® Charcoal Classic 2000,
Charcoal Roaster 2000, and Charcoal Roaster 3000 Charcoal Barbecues**



Charcoal Classic 2000



Charcoal Roaster 2000 / Charcoal Roaster 3000

Drawings are not to scale.
Specifications subject to change
without prior notice.



WARNING

- **For outdoor use only - do not use indoors! Not for commercial use.**
- **Read instructions before using the appliance. Failure to follow instructions could result in death, serious bodily injury, and/or property loss.**
- **WARNING! Accessible parts may be very hot. Keep children and pets away!**
- **CAUTION: Do not use spirit, petrol, or comparable fluids for lighting or re-lighting!**
- **WARNING! This barbecue becomes very hot. Do not move it during operation!**
- **Install this barbecue on a safe and even surface.**
- **Any modification of the appliance, misuse, or failure to follow the instructions may be dangerous and will invalidate your warranty. This does not affect your statutory rights.**
- **Retain these instructions for future reference.**

A. Parts List

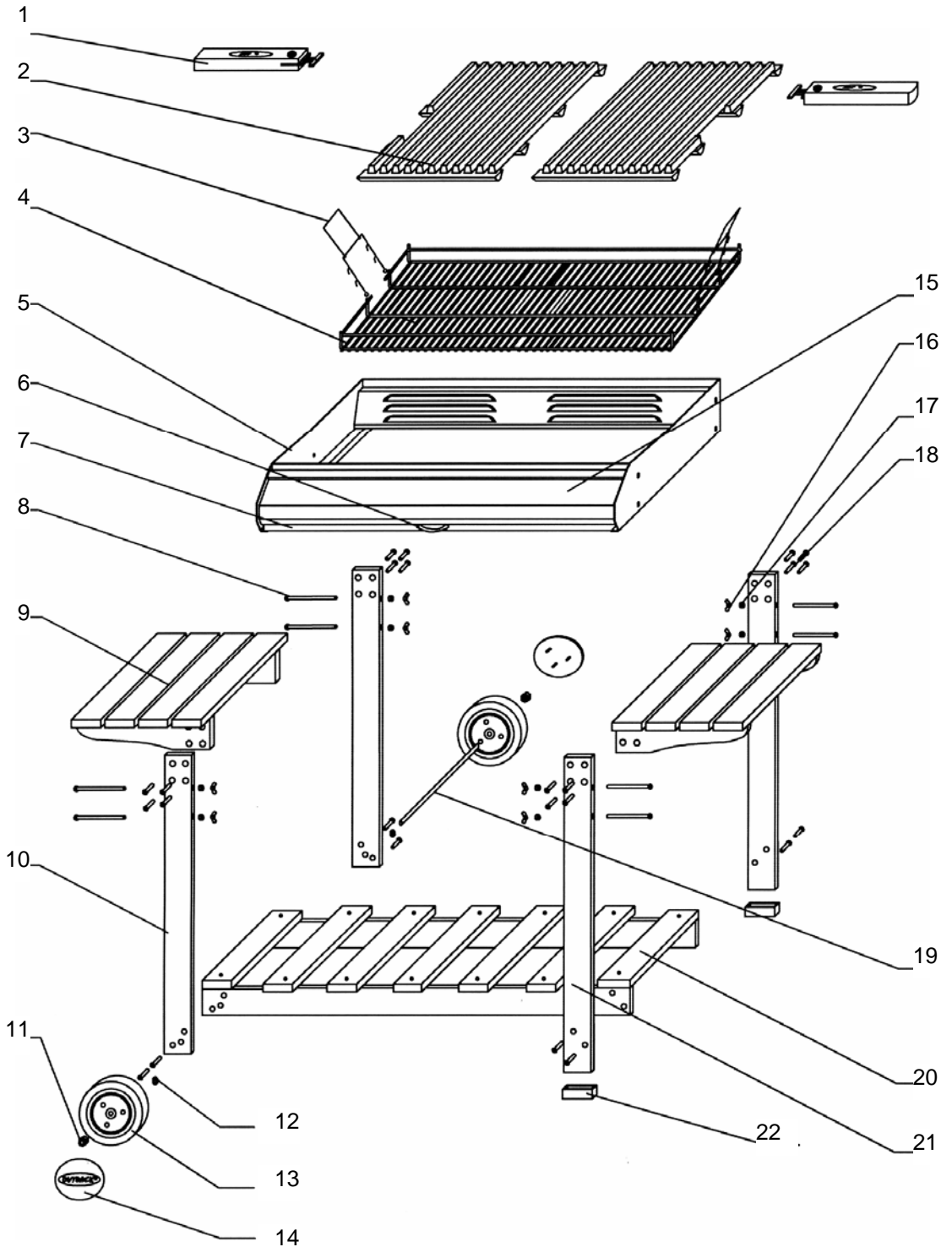
Quantities vary according to model purchased. Specifications subject to change without prior notice. For more details on hardware, please see 'Hardware Reference Diagram'.

CODE	PART	QTY	Outback® Charcoal Classic 2000	Outback® Charcoal Roaster 2000	Outback® Charcoal Roaster 3000
1	Grill Lifting Handle	2	✓	✓	✓
2	Cast Iron Grill	2	✓	✓	✓
3	Charcoal Basket Handle	2*	✓	✓	✓
4	Charcoal Basket	1	✓	✓	✓
5	Barbecue Body	1	✓	✓	✓
6	Ash Tray Handle	1*	✓	✓	✓
7	Ash Tray	1*	✓	✓	✓
8	Body Support Bolt	8	✓	✓	✓
9	Side Shelf	2	✓	✓	✓
10	Short Leg	2	✓	✓	✓
11	Locknut	2	✓	✓	✓
12	Washer	2	✓	✓	✓
13	Wheel	2	✓	✓	✓
14	Hubcap	2	✓	✓	✓
15	Facia Panel	1*	✓	✓	✓
16	Wing Nut	8	✓	✓	✓
17	Body Support Spacer	8	✓	✓	✓
18	Trolley Bolt	24	✓	✓	✓
19	Axle	1	✓	✓	✓
20	Trolley Base	1	✓	✓	✓
21	Long Leg	2	✓	✓	✓
22	Leg Endcap	2*	✓	✓	✓
23	Handle	1		✓	✓
24	Heat Shield	1		✓	✓
25	Handle Washer	2		✓	✓
26	Handle Nut	2		✓	✓
27	Vent Nut	8		✓	✓
28	Vent Screw Washer	8		✓	✓
29	Vent Screw	8		✓	✓
30	Vent Panel	2		✓	✓
31	Vent Panel Spacer	8		✓	✓
32	Handle Bolt	2		✓	✓
33	Handle Spacer	2		✓	✓
34	Heat Gauge	1		✓	✓
35	Heat Gauge Nut	2		✓	✓
36	Warming Rack	1*		✓	✓
37	Hood	1*		✓	✓

* Pre-assembled Component

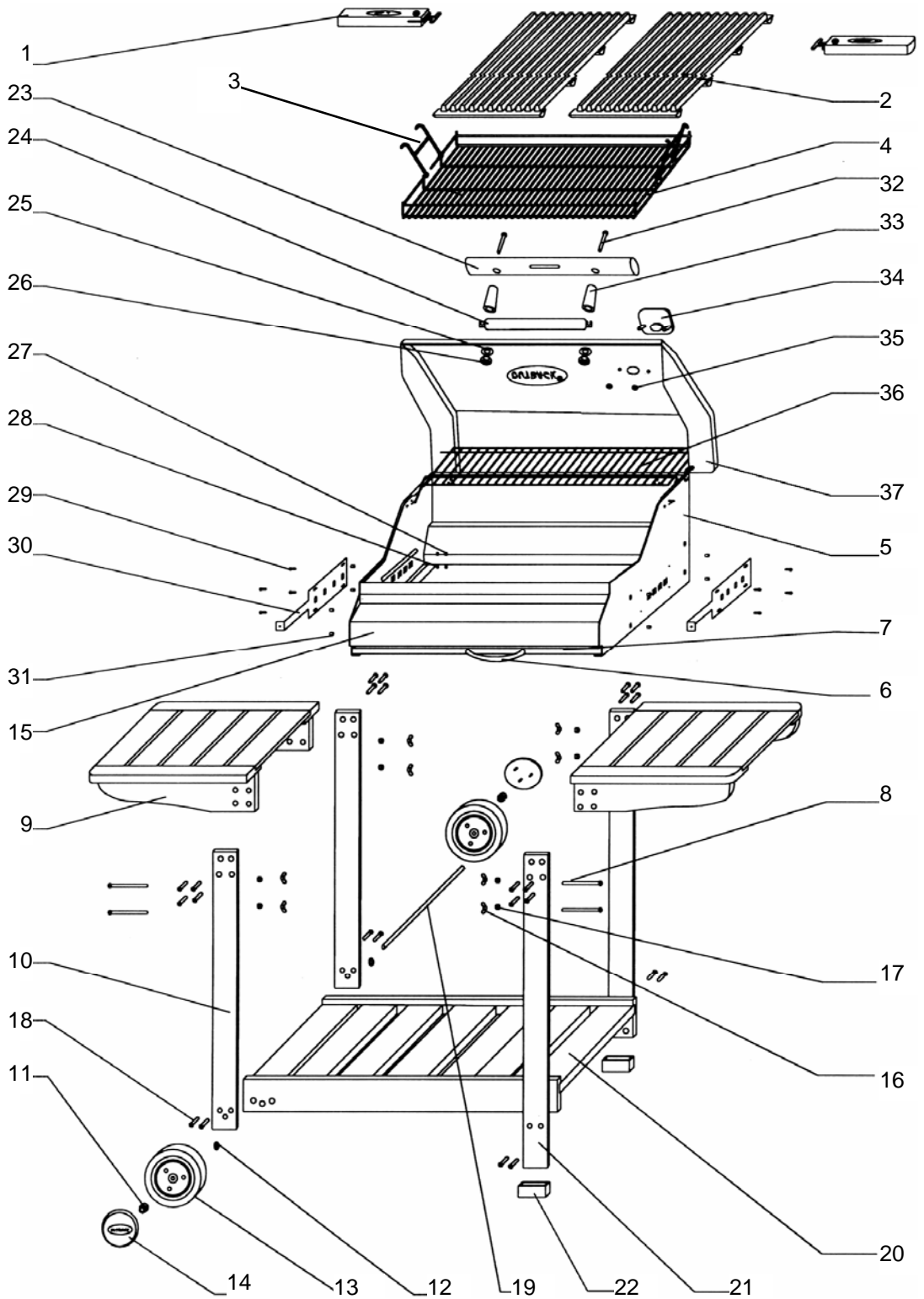
B1. Charcoal Classic 2000 Parts Diagram

Quantities vary according to model purchased. Specifications subject to change without prior notice. For more details on hardware, please see 'Hardware Reference Diagram.'



B2. Charcoal Roaster 2000/3000 Parts Diagrams

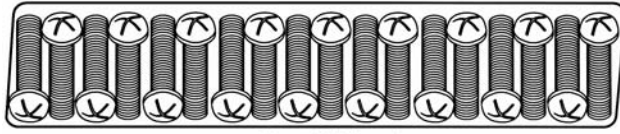
Quantities vary according to model purchased. Specifications subject to change without prior notice. For more details on hardware, please see 'Hardware Reference Diagram.'



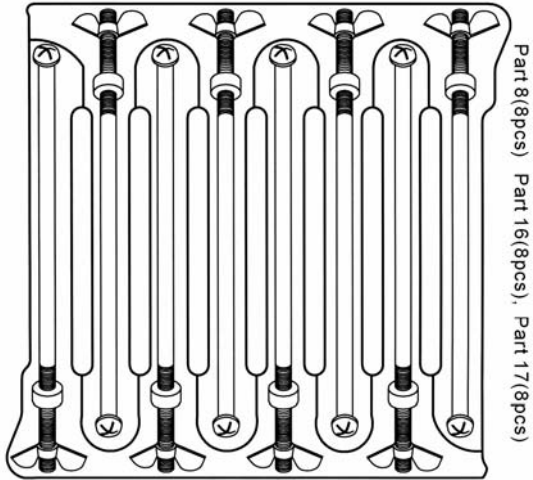
B3. Hardware Reference Diagram

Specifications subject to change without prior notice.

Charcoal Classic 2000

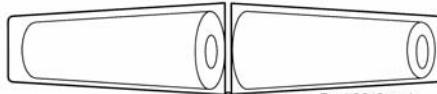


Part 18(24pcs)

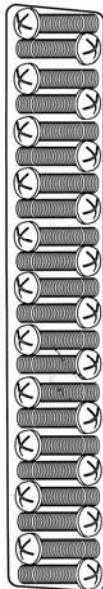


Part 8(8pcs), Part 16(8pcs), Part 17(8pcs)

Charcoal Roaster 2000/3000



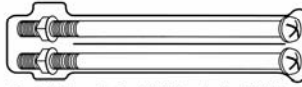
Part 33(2pcs)



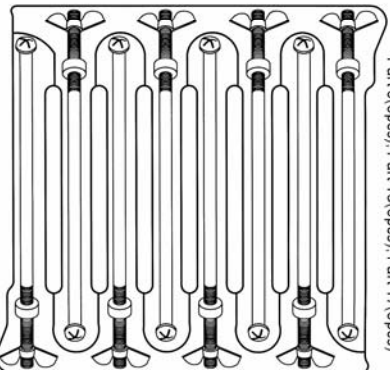
Part 18(24pcs)



Part 27(8pcs), Part 28(8pcs), Part 29(8pcs), Part 31(8pcs)



Part 25(2pcs), Part 26(2pcs), Part 32(2pcs)



Part 8(8pcs), Part 16(8pcs), Part 17(8pcs)

C. Important Information

Please read and understand these instructions before assembly and use.

- Retain these instructions for future reference.
- For outdoor use only – do not use indoors!
- Do not move the barbecue while lit.
- Ensure the ash pan is in place before use.
- Never remove the ash pan whilst the barbecue is in use. Wait until the barbecue is completely cooled before removing it.
- Modification of the barbecue may be dangerous, is not permitted, and will nullify any warranty.
- Use this barbecue only on a stable, flat plane.
- Do not use within 1m of any flammable structure or under any combustible surface.
- Caution: Do not use spirit, petrol, or comparable fluids which are not intended for use with charcoal barbecues for lighting or re-lighting.
- Do not store flammable materials near this barbecue.
- Do not use aerosols near this barbecue.
- WARNING! This barbecue becomes very hot. Do not move it during operation.
- WARNING! Keep children and pets away.
- Failure to follow the instructions in this manual could result in serious injury or property damage.
- If you have any queries regarding these instructions, contact your local dealer.

D. Barbecue Assembly

****TOOLS NEEDED FOR ASSEMBLY**

Medium size flat blade or Phillips/crosspoint screwdriver, adjustable spanner or metric spanner set

****BEFORE ASSEMBLY**

Please read all instructions thoroughly before proceeding. Find a large, clean area in which to assemble your trolley barbecue. Please refer to the parts list and assembly diagram as necessary. Assembly of the barbecue involves many large components; it is advisable to have two people assemble the unit together.

D1. Fit short legs (10) to trolley base (20) using trolley bolts (18). Slide axle (19) through the corresponding holes in the short legs and trolley base. Secure washers (12) and wheels (13) with wheel locknuts (11). Make sure that wheels turn

freely. Snap hubcaps (14) into place.

D2. Fit long legs (21) to trolley base (20) using trolley bolts (18).

D3. Fit side shelves (9) to the tops of both sets of legs (10, 21) using the trolley bolts (18).

D4. Remove contents from BBQ body (5) and lay barbecue on its back side. (**Charcoal Roaster 2000/Roaster 3000 Users** - Assemble side vent panels (30) to BBQ body by placing vent screw spacer (31) over vent screw (29); the vent screw and spacer is then passed through the side panel (30) slot, through the vent screw washer (28), through the barbecue body and secure with the vent nut (27). Do not fully tighten the nuts until all 4 screws on each panel are assembled.) Insert barbecue body between the short and long legs (10,21). Feed the barbecue support bolts (8) through the legs (10,21), through the spacers (17), through the sides of the barbecue body, and secure with wing nuts (16). Stand barbecue upright; insert ash tray (7) underneath the barbecue body.

D5. Charcoal Classic 2000 Users - Lay charcoal basket (4) into body making sure the basket rests on the lowest level of hooks on the adjustable handles. Lay cast iron grills (2) into barbecue body (5). Assembly is now complete.

D6. Charcoal Roaster 2000/Roaster 3000 Users -

Assemble the lid handle by threading the handle bolts (32) through the handle (23), handle spacers (33), heat shield (24), hood (37), and handle washers (25) before securing with handle nuts (26).

Attach the heat gauge (34) to the hood, and secure with heat gauge nuts (35).

E. Installation

E1. Selecting a Location

This barbecue is for outdoor use only and should be placed in a well-ventilated area on a safe and even surface. Take care to ensure that it is not placed UNDER any combustible surface. The sides of the barbecue should NEVER be closer than 1 metre from any combustible surface. Keep this barbecue away from any flammable materials!

F. Operation

F1. Warning

- Before proceeding, make certain that you understand the **IMPORTANT INFORMATION** section of this manual.
- This barbecue is designed for charcoal use only. We recommend using charcoal briquettes. Use only enough briquettes to cover the bottom of the charcoal basket in a single layer. Do not overload the charcoal basket. The maximum amount of briquettes to be used at any one time is 2.0kg.

F2. Lining the Ash Tray

Line the ash tray with aluminium foil. This will protect the tray, help better reflect heat, and make cleaning easier when barbecuing is finished.

F3. Starting the Charcoal

- (*Charcoal Classic 2000 Users Only*) Make sure the charcoal basket is in the highest position before lighting the charcoal.
- Caution: Do not use spirit, petrol, or comparable fluids which are not intended for use with charcoal barbecues for lighting or re-lighting. Only use starters designed for charcoal.
- When placing charcoal, never allow charcoal to be closer than 5cm to the surrounding sides of the barbecue body. The maximum amount of charcoal to be used at any one time is 2.0kg.
- Block Type Starters – Form charcoal in a pyramid around it. Light the starter block. When charcoal is well lit, spread around the charcoal grid and add more as necessary.
- Liquid Starters – Place charcoal in a shallow tin. Pour liquid charcoal starter onto charcoal and wait 5-10 minutes so that starter is allowed to penetrate into the charcoal. Then place charcoal on grid in a pyramid formation. Light charcoal. Allow time for charcoal to become well lit. Spread charcoal in a uniform layer, so that each lump is just touching. When the charcoal is ashed over (grey coating of ash over each lump) you are ready to begin cooking.
- Do not begin cooking until charcoal has an ashed-over coat.
- Do not attempt to cook whilst charcoal is flaming.

F4. Running in the Barbecue (Before First Use)

To prevent foods from sticking to the porcelain, please use a long handled brush to apply a light coat of cooking or vegetable oil before each

barbecuing session.

Fill the barbecue with charcoal, light the charcoal and allow the charcoal to become red-hot. It is recommended to operate the barbecue with red-hot charcoal for at least 30 minutes before first use. The barbecue and grills are now ready to be used for cooking.

F5. Using the Side Vents to Control Cooking (*Charcoal Roaster 2000 & 3000 Only*)

The side vents can be used to control the burning of the charcoal. With the vents open, more air will circulate and the charcoal will burn faster than with the vents closed. Caution—the vent handles become very hot. Oven gloves should be used when carrying out adjustments. Do not close the hood whilst the charcoal is still flaming. Wait until it has ashed over.

F6. Using the Adjustable Charcoal Basket (*Charcoal Classic 2000 Users Only*)

Warning: Handles can become hot during use. Please wear oven gloves and take care when handling the adjustable charcoal basket.

Heat can be controlled by raising or lowering the charcoal basket using the adjustable handles. For normal cooking, set the charcoal basket to the lowest level. As charcoal becomes consumed, the basket can be raised to the highest level in order to compensate for heat loss. Also, the basket can be adjusted higher on one side and lower on the other to facilitate warming of foods on the lower side, and cooking on the higher side. The basket should NEVER rest directly on top of the ash tray. Always use either the lowest or highest levels of hooks on the adjustable handles. The charcoal basket must always be positioned in the middle of the barbecue body, between the two stop pins.

F7. Flare-Up Control

Flare-ups occur when meat is barbecued and its fat and juices fall upon the hot charcoal. Smoke helps give food its barbecued flavour, but avoid excessive flare-up to prevent food being burned. To control flare-ups, it is advisable to trim away excess fat from meat and poultry before grilling. Flare-ups can be extinguished by applying baking soda or a salt directly onto the charcoal. Always protect your hands when handling anything near the cooking surface of the barbecue.

If a fat fire should occur in the ash tray, wait for the fire to go out. Do not pull out the ash-collecting tray or douse charcoal or tray with water.

F8. Replenishing the Charcoal

To replenish the charcoal during use, remove the food from the grill. With protected hands, use the grill-lifting handles provided to lift the grill. Once the grill is lifted, add the charcoal, carefully replace the grill, and continue cooking when the charcoal is ready. When using the handles to move the grill, take care to position them correctly so that the grill is stable.

G. Care and Maintenance

Clean your barbecue after use, especially before extended periods of storage. Ensure the barbecue and its components are sufficiently cool before cleaning.

- Never douse the barbecue with water when its surfaces are hot.
- Never handle hot parts with unprotected hands.

In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months. A full range of heavy-duty Outback® covers is available for all models. Do not leave the barbecue exposed to outside weather conditions or stored in damp, moist areas.

Even when your barbecue is covered for its protection, it must be inspected on a regular basis as damp or condensation can form which may result in damage to the barbecue. It may be necessary to dry the barbecue and the inside of the cover. Any rust that is found that does not come into contact with the food should be treated with a rust inhibitor and painted with barbecue paint or a heat resistant paint. Wooden parts may also need to be cleaned and treated. We recommend that the barbecue is not left outside for long term storage.

G1. Porcelain Coated Cast Iron Cooking Surfaces

Clean with hot, soapy water. To remove any food residue, use a mild cream cleaner on a non-abrasive pad. Rinse well and dry thoroughly. We do not recommend cleaning grills and griddles in a dishwasher.

G2. Adjustable Charcoal Basket (Charcoal Classic 2000 Users)

When fully cooled, use the handles to shake the basket vigorously until all loose ash falls through

into the ash tray. Dispose of any unburned charcoal and remove remaining residue with a brass wire brush.

G3. Ash Tray

After every use, check the tray for ash or fat build-up on the aluminium foil. Discard the ash and foil, and wash any remaining ash or fat from the tray. Failure to clean thoroughly may cause fat fires. These fires can severely damage your barbecue and are not covered by the warranty.

G4. Barbecue Body

Regularly remove excess grease or fat from the barbecue body with a soft plastic or wooden scraper. It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only. Remove cast iron cooking grills before full cleaning.

G5. Barbecue Hood

Use a non-abrasive cloth or pad and clean with hot, soapy water. Do not use scouring pads or powders as they can permanently damage the finish.

G6. Trolley

Your trolley is manufactured using a hardwood suited to outdoor use, provided it is treated with Teak oil or similar after assembly and on a regular basis thereafter. Hardwood will naturally weather and change its appearance. It is quite natural for small cracks to appear on the surface of the wood.

G7. Fixings

All screws and bolts, etc. should be checked and tightened on a regular basis.

Specifications are subject to change without prior notice.

NOTES:

For reference and correspondence, record your serial number here.
(See sticker on side of barbecue body.)

Serial No. _____

This number may be required when ordering spare parts or accessories. A part reference number may also be required where applicable.