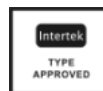




**Assembly and Operating Instructions for
Outback® Flamer and Outback® Bakehouse Charcoal Barbecues**



Photographs 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.

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	Flamer	Bakehouse
BODY	A1	Grill with Cutout	2	✓	
	A2	Grill	2		✓
	A3	Charcoal Basket	1	✓	✓
	A4	Barbecue Body	1	✓	✓
	A5	Control Panel	1	✓+	✓+
	A6	Drip Tray	1	✓	✓
	A7	L/H Vent Panel	1		✓
	A8	R/H Vent Panel	1		✓
	A9	Flamer Basket Handle	2	✓+	
	A10	Bakehouse Basket Handle	2		✓+
	A11	Grill Lifting Handle	2	✓	✓
TROLLEY	B1	L/H Side Shelf	1	✓	✓
	B2	Side Shelf Shield	1	✓	✓
	B3	Front Left Endcap	1	✓	✓
	B4	Rear Left Endcap	1	✓	✓
	B5	Utensil Tray	2	✓	✓
	B6	R/H Side Shelf	1	✓	✓
	B7	R/H Insert	1	✓+	✓+
	B8	Front Left Leg	1	✓	✓
	B9	Rear Left Leg	1	✓	✓
	B10	Front Right Leg	1	✓	✓
	B11	Rear Right Leg	1	✓	✓
	B12	Bottom Slat Assembly	1	✓	✓
	B13	Base Tray	1	✓	✓
	B14	L/H Plastic Base	1	✓	✓
	B15	Trolley Foot	1	✓	✓
	B16	Hubcap	2	✓	✓
	B17	Wheel	2	✓	✓
	B18	Locknut	2	✓	✓
	B19	Axle	1	✓	✓
HOOD	C1	Warming Rack	1		✓+
	C2	Hood Handle	1		✓+
	C3	L/H Hood Handle Bracket	1		✓+
	C4	R/H Hood Handle Bracket	1		✓+
	C5	Hood (<i>Pre-Assembled to Body</i>)	1		✓+
	C6	Hood Panel	1		✓+
	C7	Heat Indicator and Nuts	1		✓+
HARDWARE	D1	Countersunk Screw, M4x15	★	4	4
	D2	Screw, M6x15	★	22	30
	D3	Washer	★	4	20
	D4	Screw, M6x35	★	16	16
	D5	Spacer	★		8
	D6	Nut, M6	★		8

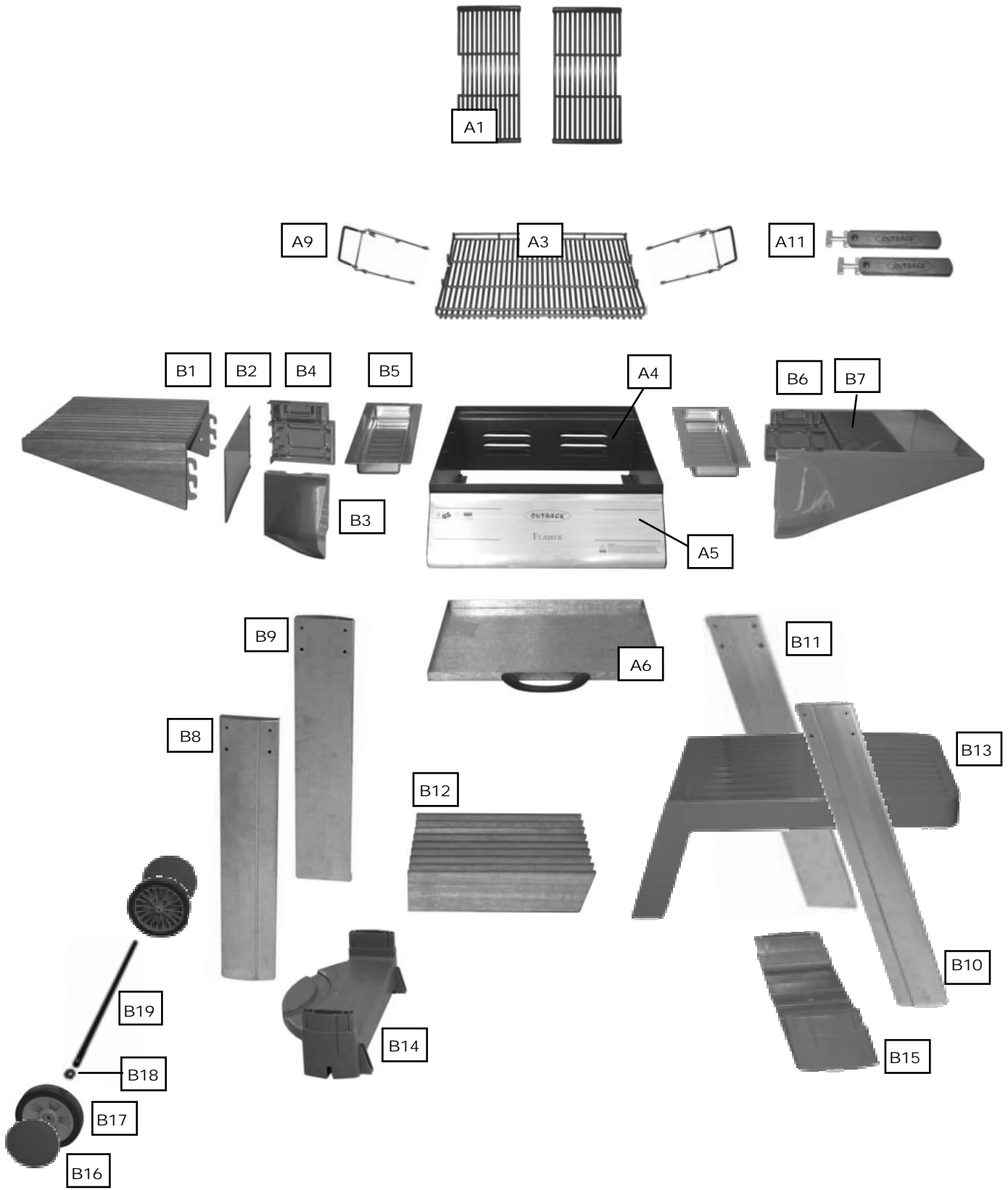
✚ Pre-Assembled Component

★ Quantity varies according to model purchased

Flamer Parts Diagrams

Specifications subject to change without prior notice.

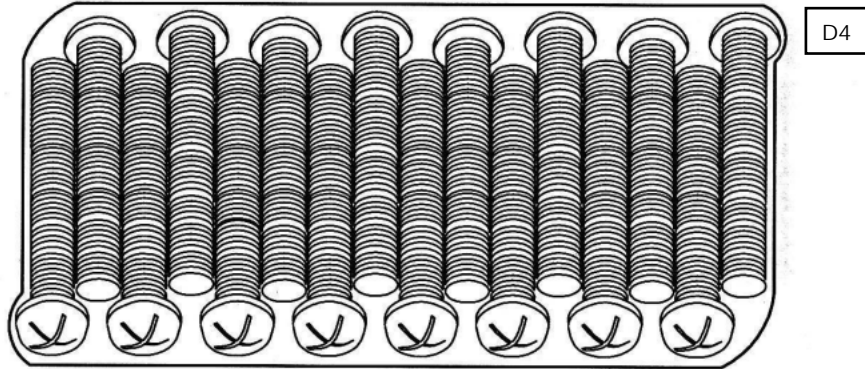
For more details on hardware, please see 'Hardware Reference Diagram.'



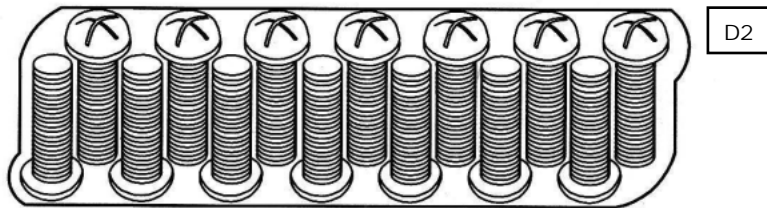
Flamer Hardware Reference Diagram

Specifications subject to change without prior notice.

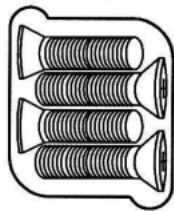
SCREW M6X35 16PCS



SCREW M6X15 14PCS

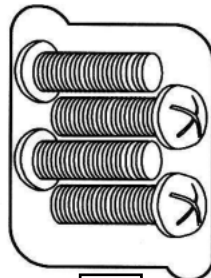


SCREW M4X15
4PCS



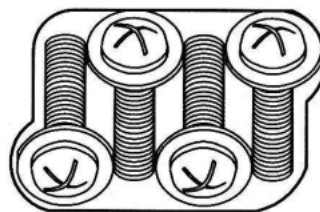
D1

SCREW M6X15 4PCS



D2

SCREW M6X15 4PCS
WASHER Ø6 4PCS



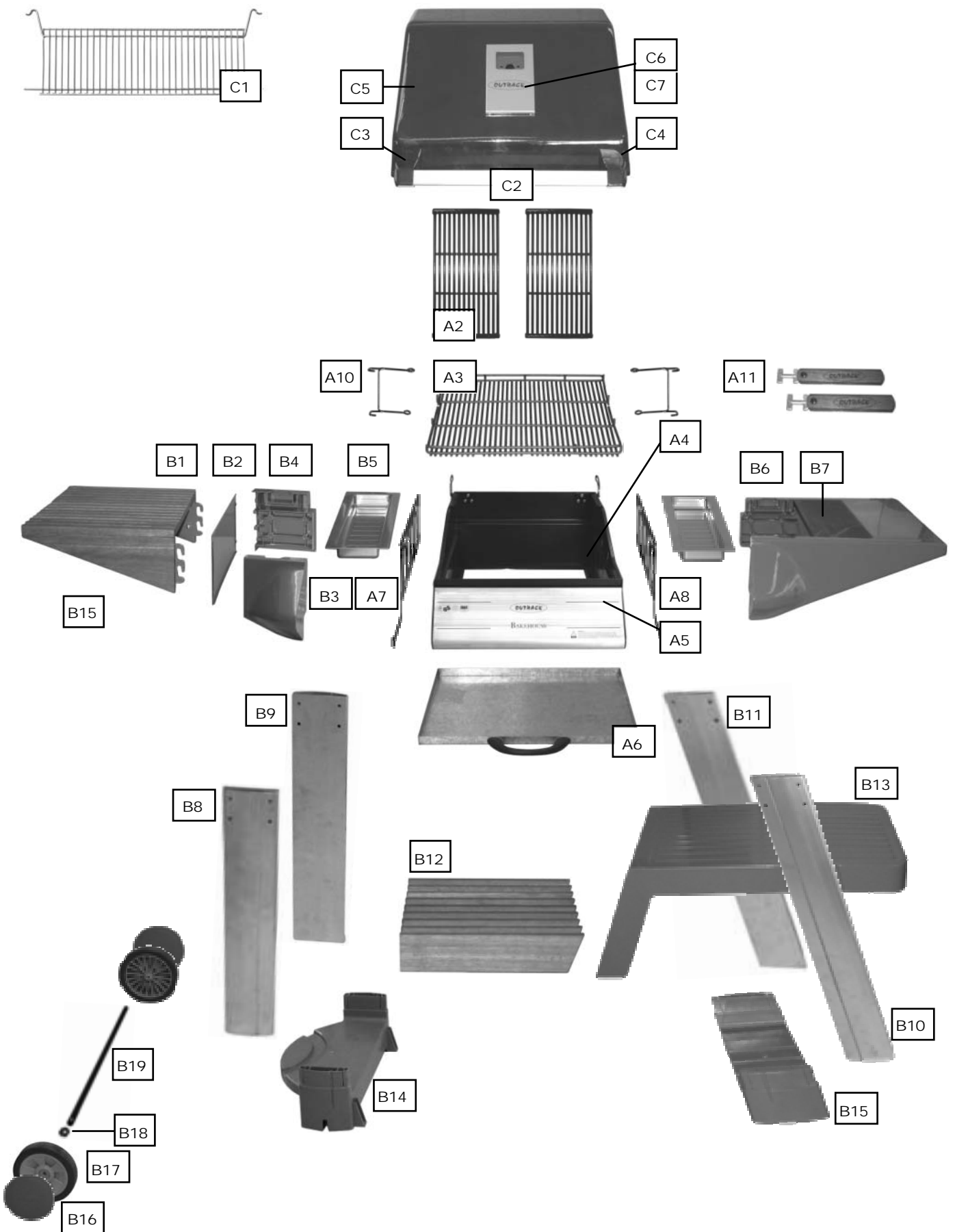
D2 (screw)

D3(washer)

Bakehouse Parts Diagrams

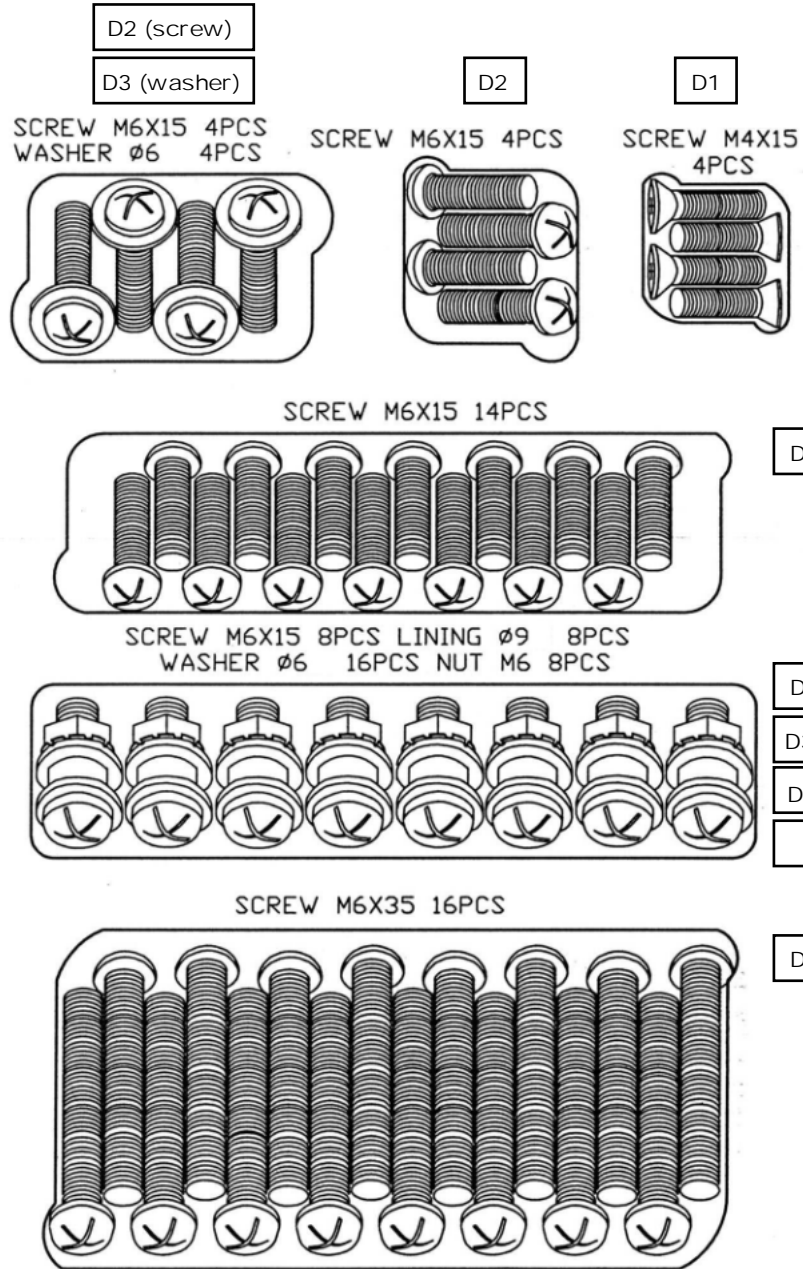
Specifications subject to change without prior notice.

For more details on hardware, please see 'Hardware Reference Diagram.'



Bakehouse Hardware Reference Diagram

Specifications subject to change without prior notice.

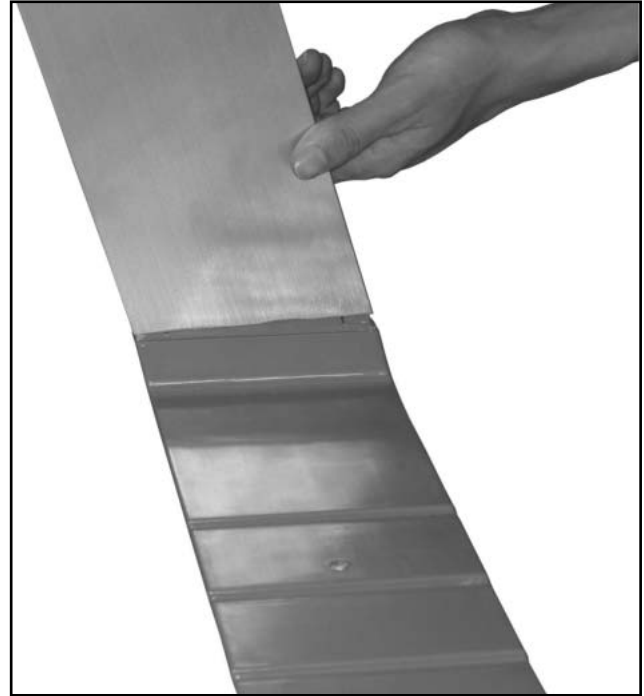
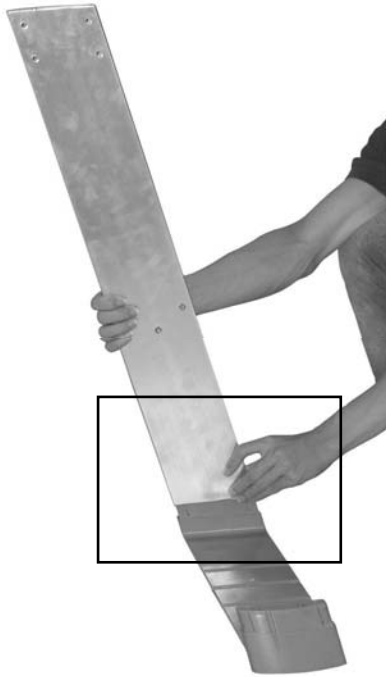


Assembly

IMPORTANT!

- **Tools Required:** Medium size flat blade or Phillips/Crosspoint screwdriver, adjustable spanner or metric spanner set
- The assembly of this barbecue requires 2 people.
- Whilst every care is taken in the manufacture of this product, care must be taken during assembly in case sharp edges are present.
- Carefully unpack the trolley box and remove all internal packaging before commencing assembly.
- Carefully remove the box lid from the body box and remove all internal packaging and parts inside the body.

1



Attach the Rear Right Leg (B11) to the Trolley Foot (B15). The legs are a push fit onto the trolley foot and on the L/H Plastic Base. In case of difficulty, they may need tapping lightly with a soft face mallet. Take care not to damage parts.

2



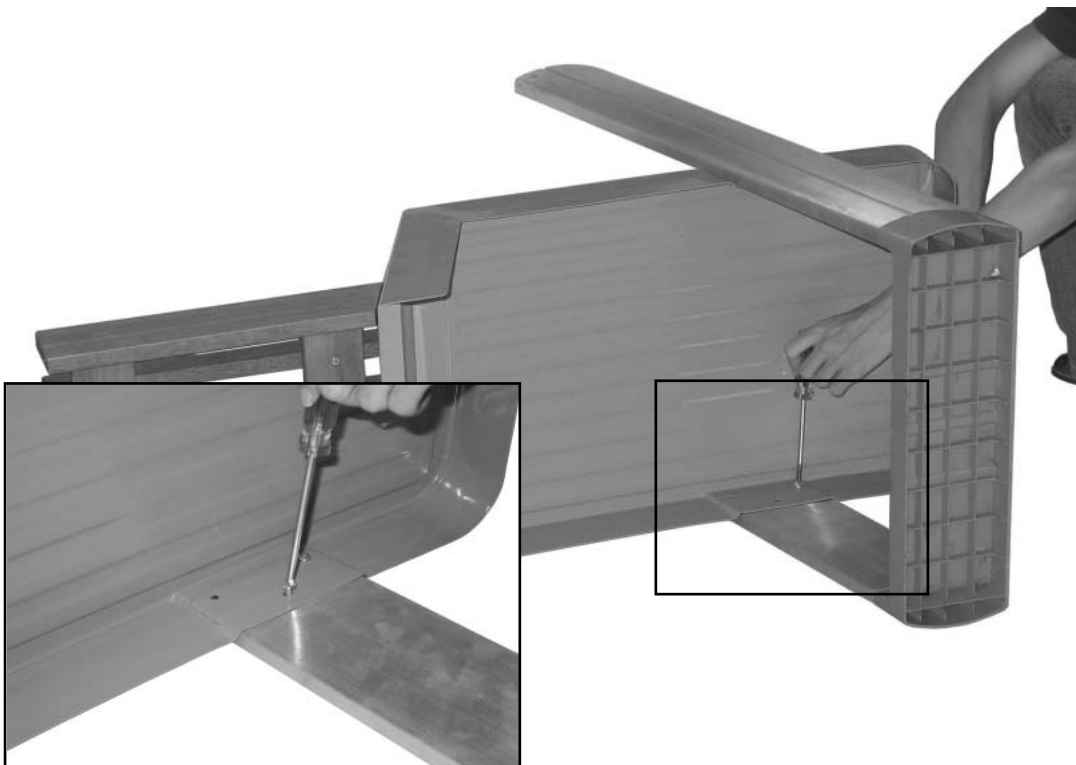
Attach the Front Right Leg (B10) to the Trolley Foot (B15).

3



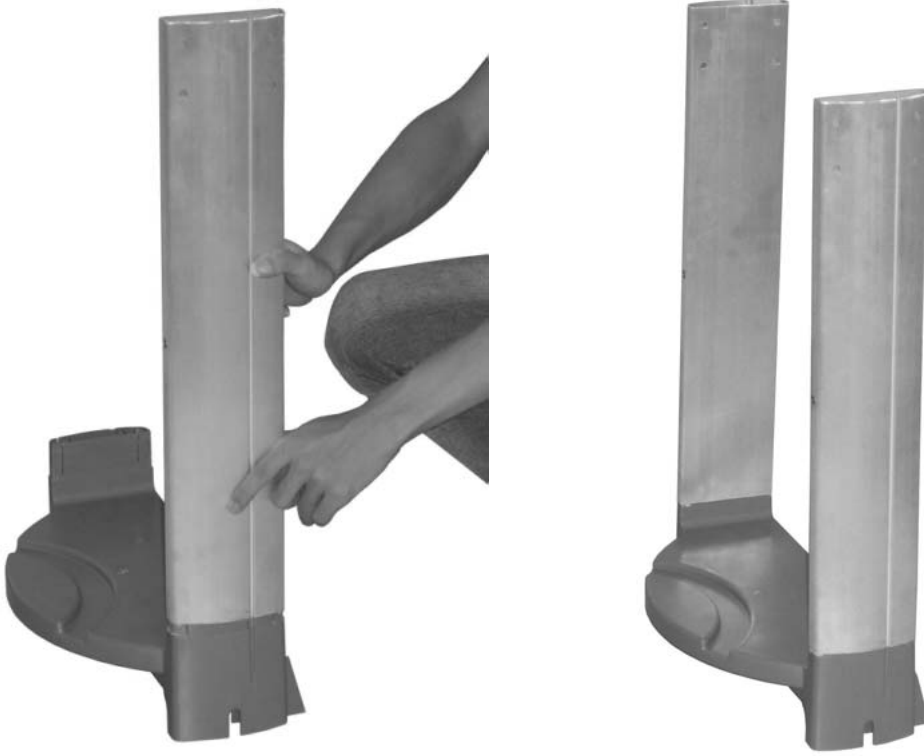
Attach the Bottom Slat Assembly (B12) to the Base Tray (B13) using the Screws (D2).

4



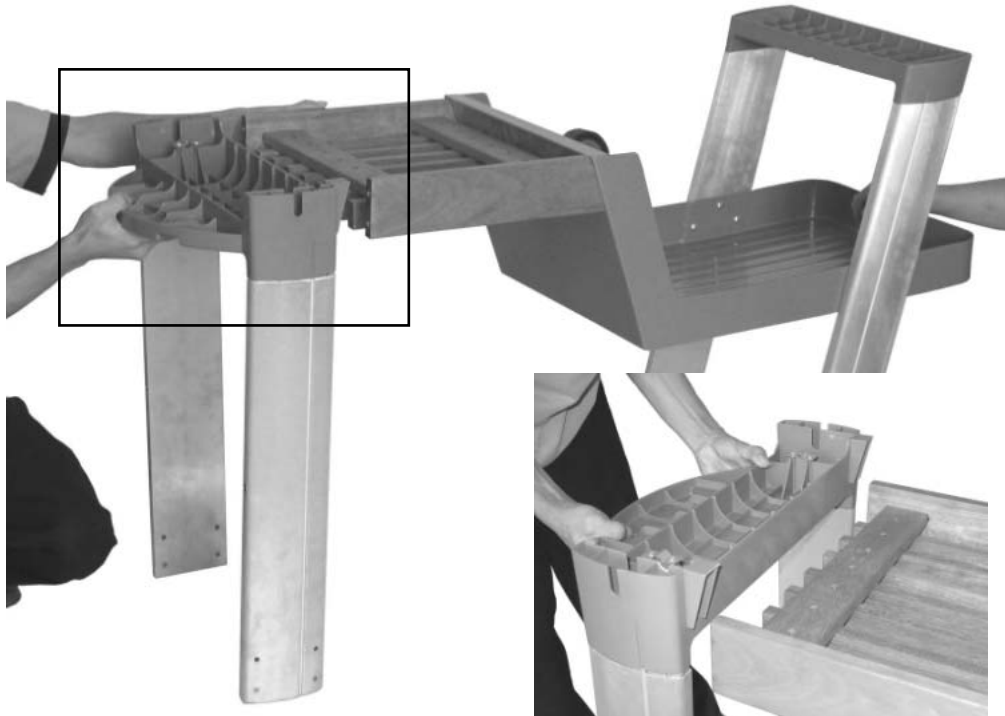
Attach the leg assembly to the Base Tray (B13) using the Screws (D2).

5



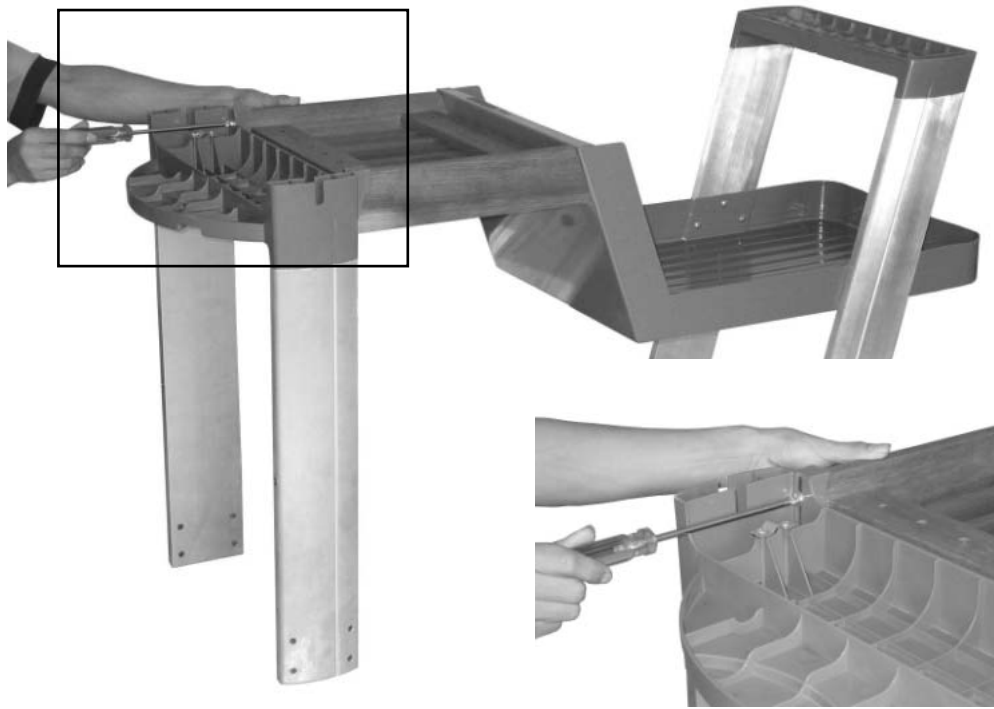
Attach the Front Left Leg (B8) and Rear Left Leg (B9) to the L/H Plastic Base (B14).

6



Align the L/H Plastic Base (B14) with the Slat Assembly (B12).

7



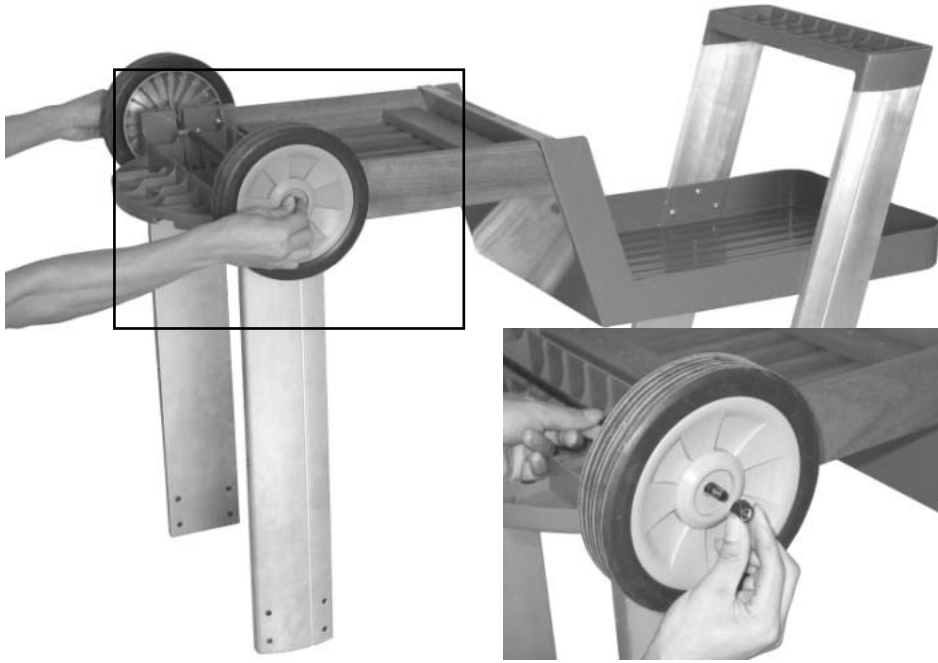
Attach the L/H Plastic Base (B14) to the Bottom Slat Assembly (B12) using the Screws (D2) and Washers (D3).

8



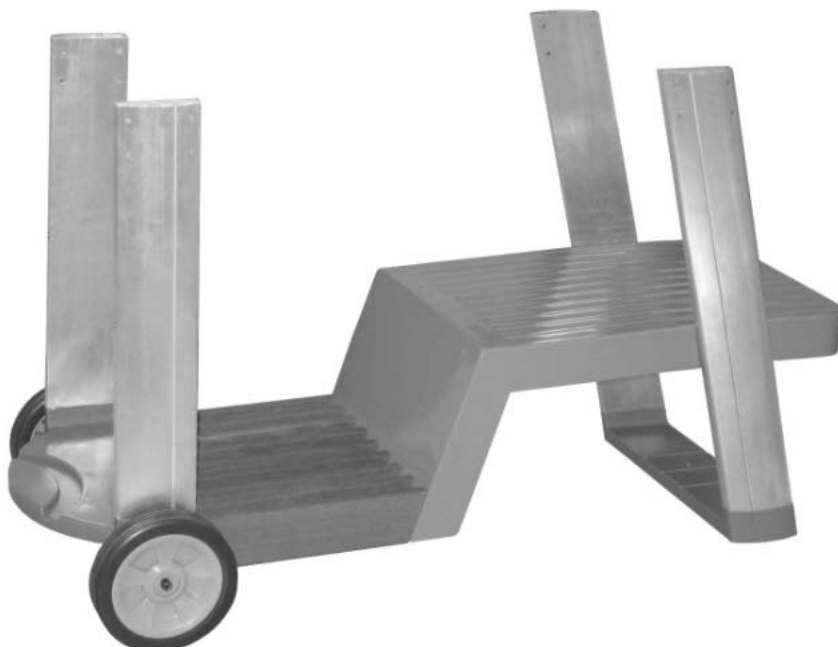
Insert the Axle (B19) through the clamping brackets on the L/H Plastic Base (B14) and tighten the damp screws.

9



Place the Wheels (B17) onto the Axle (B19) and secure with Locknuts (B18).

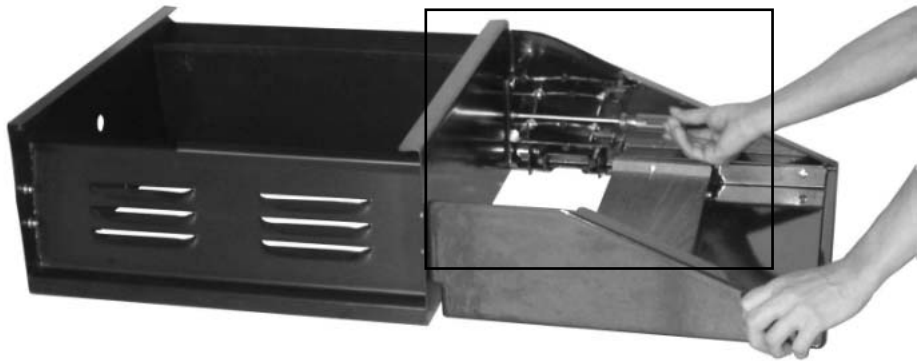
10



Carefully turn the completed trolley over, right side up.

Bakehouse Barbecues Only: Go to Step 24 and proceed.

11



Carefully turn the Barbecue Body (A4) upside down and remove the Drip Tray (A6). Attach the R/H Side Shelf (B6) to the Barbecue Body (A4) using the Screws (D2).

12



Attach the Front Left Endcap (B3) to the Body (A4) using the Screws (D2).

13



Attach the Rear Left Endcap (B4) to the Body (A4) using the Screws (D2).

14



Carefully turn the Barbecue Body (A4) over right-side

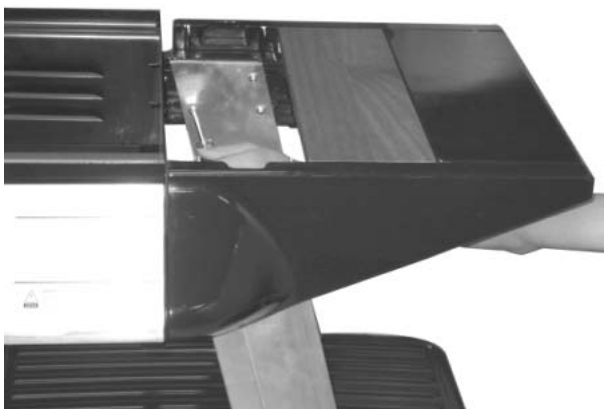
15



Carefully lay the Barbecue Body (A4) onto the tops of the legs. The tops of the legs should slot into the endcaps. When done correctly, the barbecue should be able to stand on its own weight.

WARNING: DO NOT RELEASE THE BARBECUE BODY WHILE THE BARBECUE HAS NOT BEEN PROPERLY SEATED. THIS MAY RESULT IN INJURY OR DAMAGE TO YOUR BARBECUE.

16



Secure the Legs (B8), (B9), (B10), (B11) to the Endcaps (B3), (B4) and the R/H Side Shelf (B6) using the Screws (D4).

17



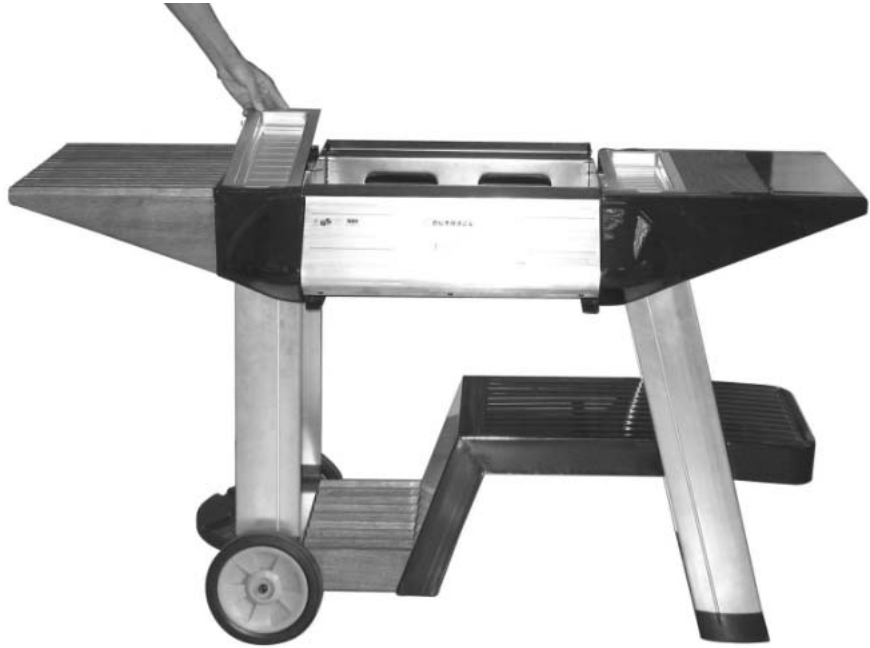
Attach the Side Shelf Shield (B2) to the endcaps using the Countersunk Screws (D1).

18



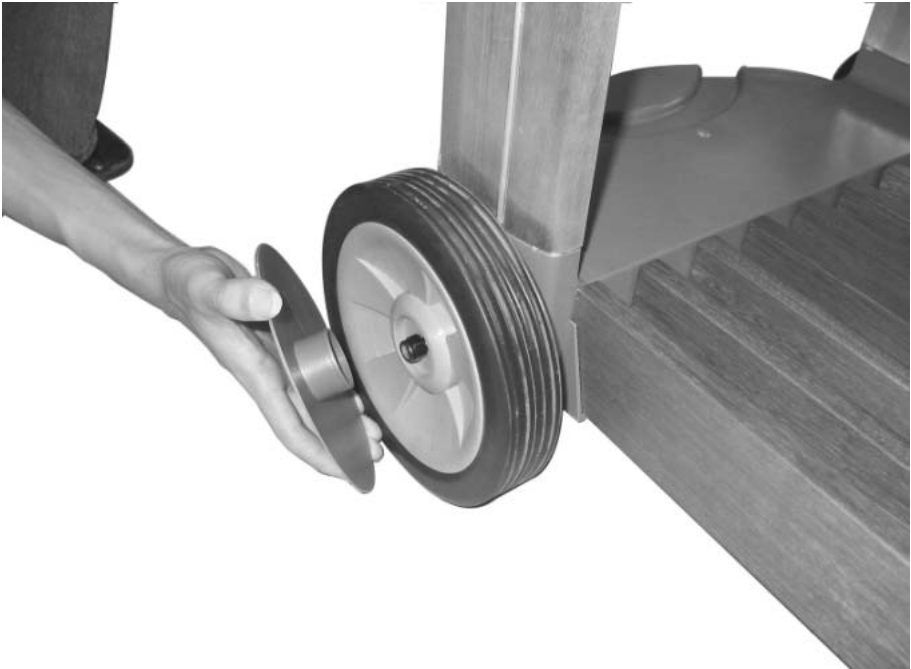
Hook the L/H Side Shelf (B1) to the endcaps.

19



Lay the Utensil Trays (B5) into their positions on either side of the barbecue body.

20



Place the Wheel Hubcaps (B16) onto the sides of the Wheels (B17).

21



Slide the Drip Tray (A6) into place underneath the barbecue body.

22



Place the Charcoal Basket (A3) into the barbecue. The basket is suspended in the body with the hooks on the Basket Handles.

23

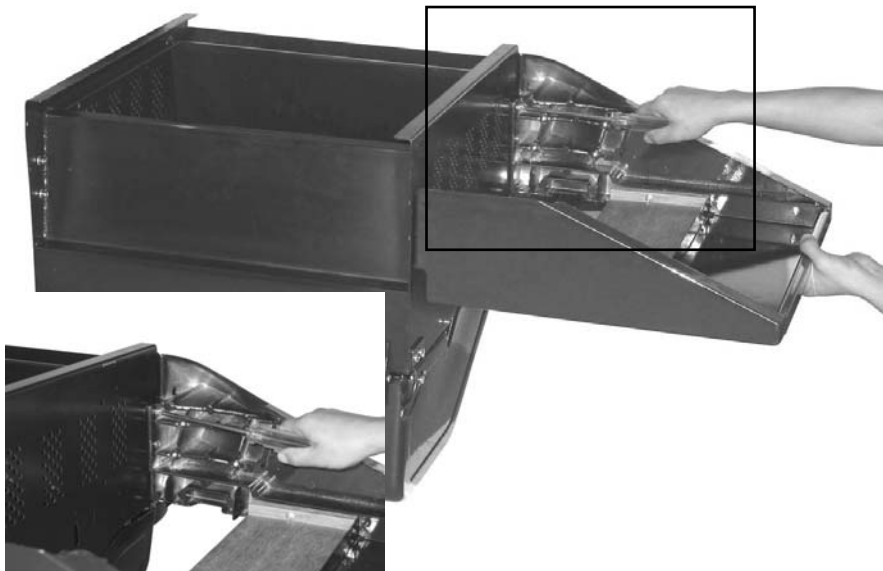


Lay the Grills (A1) into place.

Assembly is now complete. Please proceed to Page 26.

24

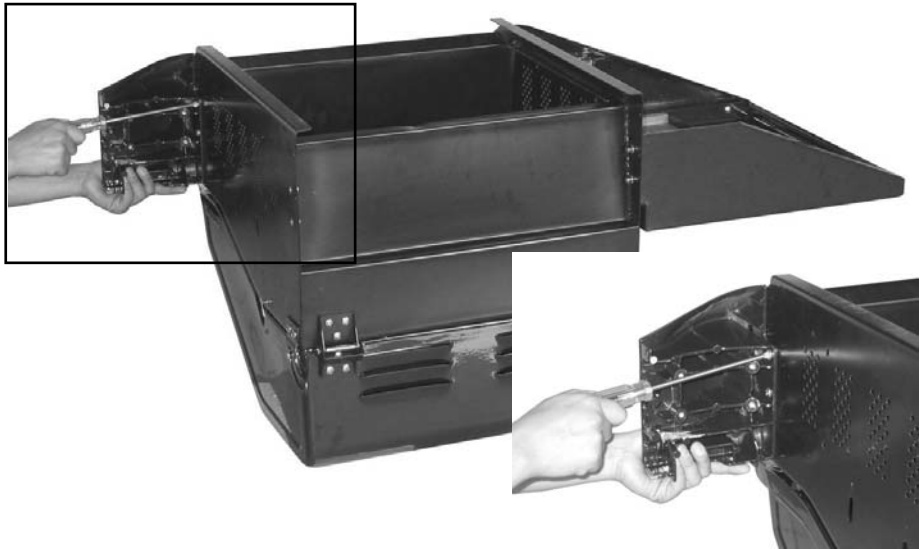
The following steps are for the completion of the Bakehouse assembly only.



CAUTION! Care must be taken to ensure hood does not fall open unexpectedly or that the hood surface is damaged when set on the ground.

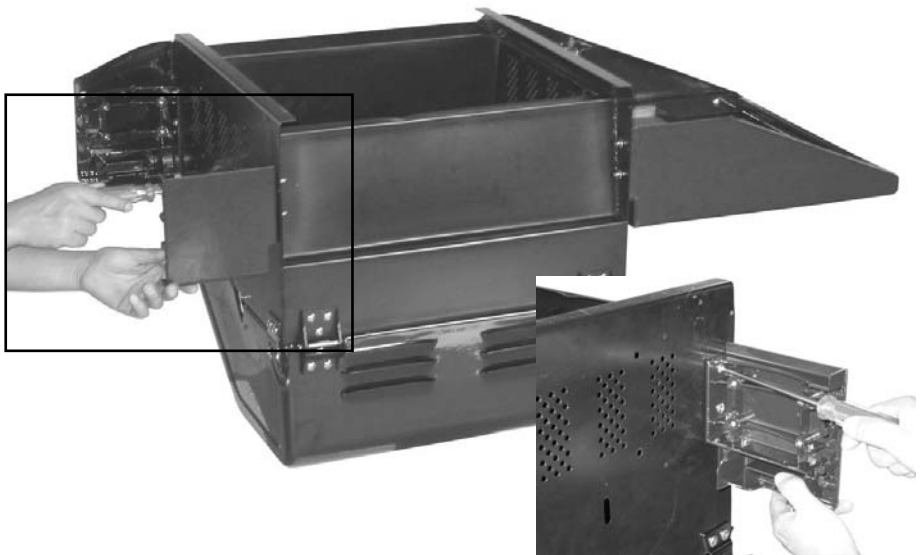
Carefully turn the Barbecue Body (A4) upside down and remove the Drip Tray (A6). Attach the R/H Side Shelf (B6) to the Barbecue Body (A4) using the Screws (D2).

25



Attach the Front Left Endcap (B3) to the Body (A4) using the Screws (D2).

26



Attach the Rear Left Endcap (B4) to the Body (A4) using the Screws (D2).

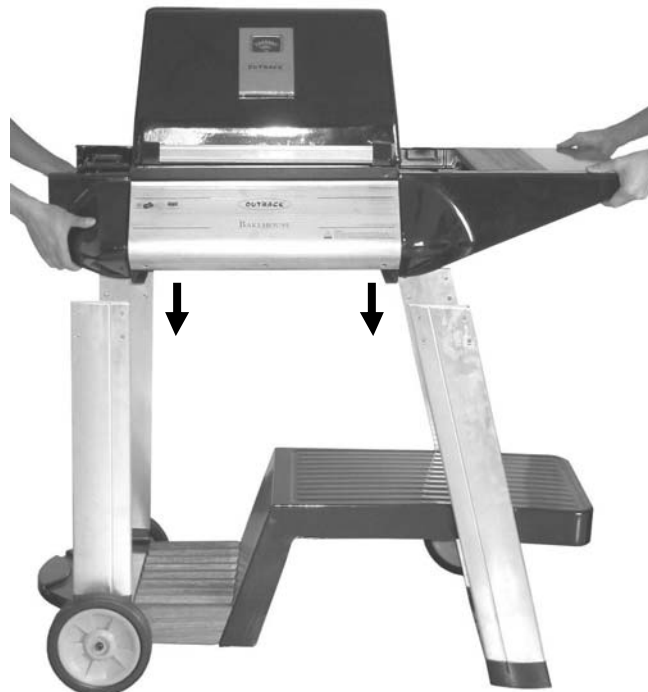
27



CAUTION! Care must be taken to ensure hood does not fall open unexpectedly.

Carefully turn the Barbecue Body (A4) over right-side-up.

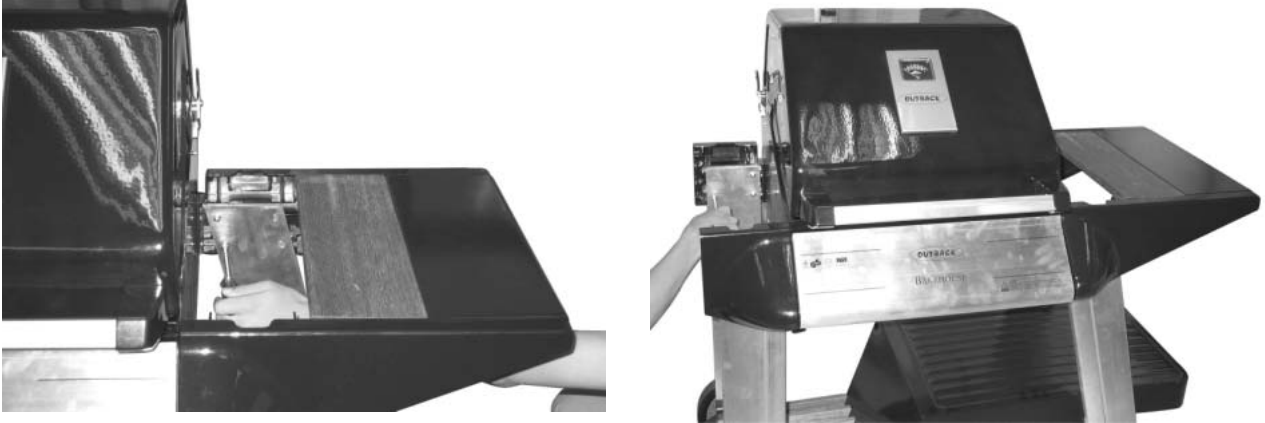
28



Carefully lay the Barbecue Body (A4) onto the tops of the legs. The tops of the legs should slot into the endcaps. When done correctly, the barbecue should be able to stand on its own weight.

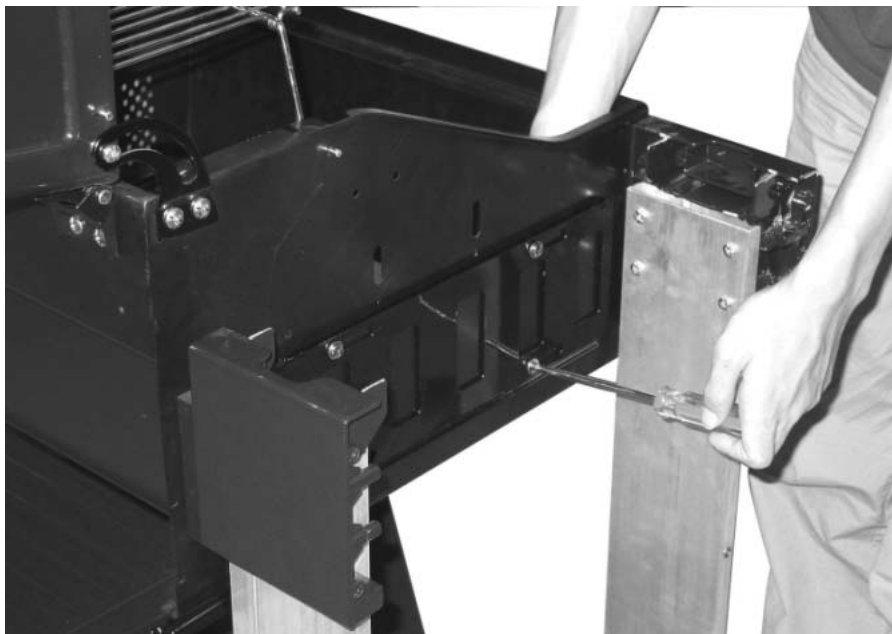
WARNING: DO NOT RELEASE THE BARBECUE BODY WHILE THE BARBECUE HAS NOT BEEN PROPERLY SEATED. THIS MAY RESULT IN INJURY OR DAMAGE TO YOUR BARBECUE.

29



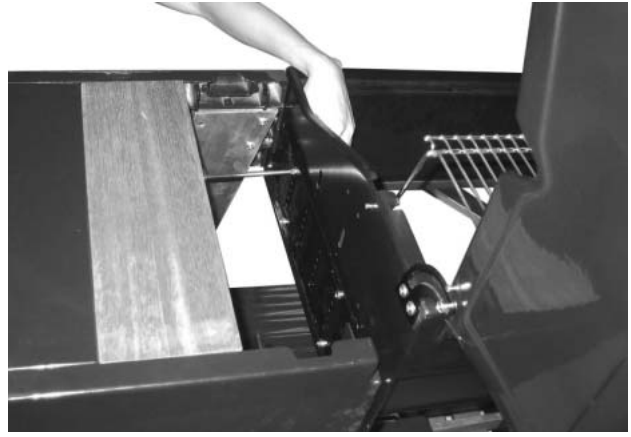
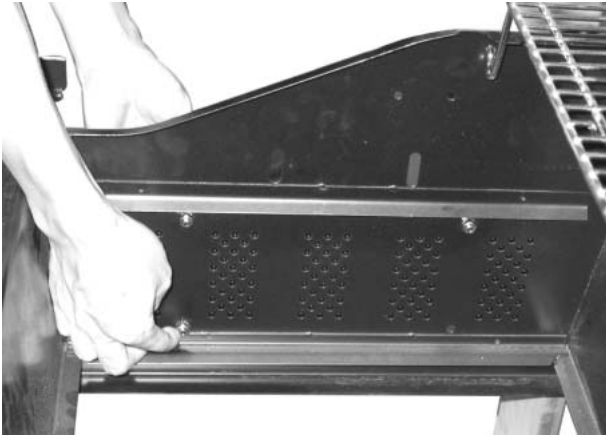
Secure the Legs (B8), (B9), (B10), (B11) to the Endcaps (B3), (B4) and the R/H Side Shelf (B6) using the Screws (D4).

30



Assemble the vent panels (A7, A8) to the body (A4) by placing the washer (D3), then the spacer (D5) over the screw (D2); pass the screw and spacer through the vent panel slot, through another washer (D3) and then insert the screw through the side of the barbecue body.

31



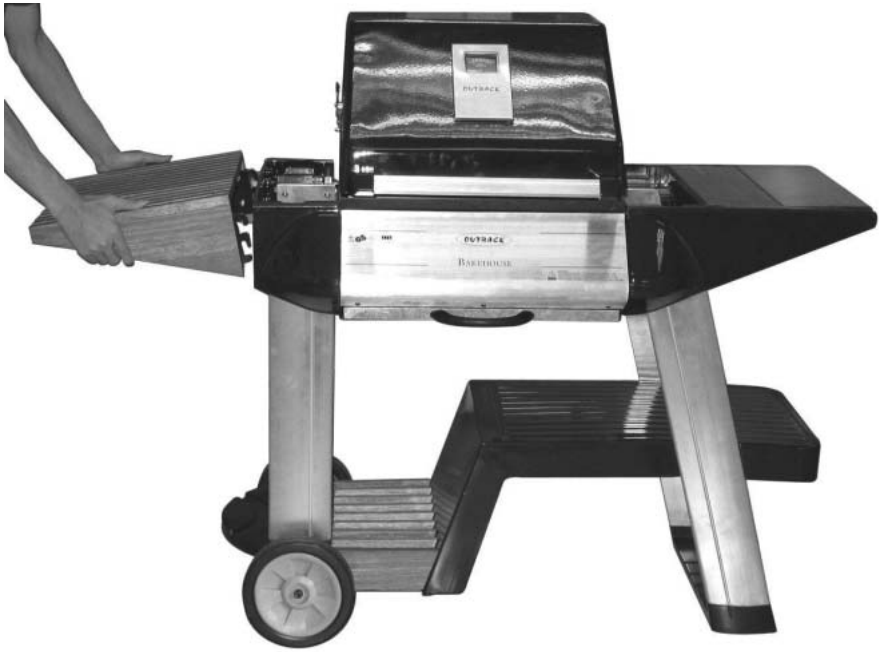
Secure the panels with nuts (D6). Do not fully tighten the nuts until all 4 screws on each panel are assembled.

32



Attach the Side Shelf Shield (B2) to the endcaps using the Countersunk Screws (D1).

33



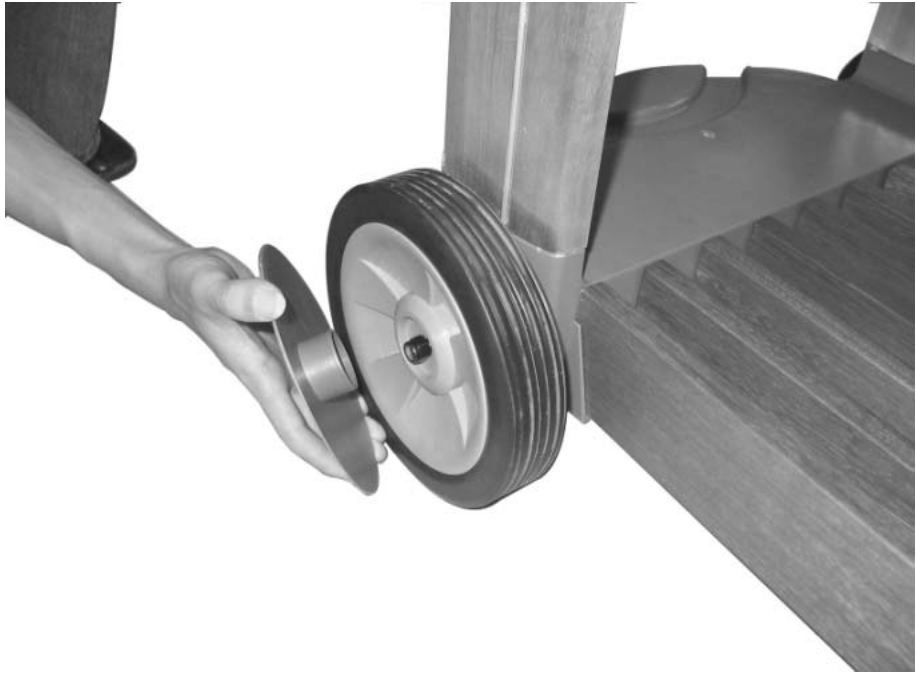
Hook the L/H Side Shelf (B1) to the endcaps.

34



Lay the Utensil Trays (B5) into their positions on either side of the barbecue body.

35



Place the Wheel Hubcaps (B16) onto the sides of the Wheels (B17).

36



Slide the Dip Tray (A6) into place underneath the barbecue body.

37



Place the Charcoal Basket (A3) into the barbecue. The basket is suspended in the body with the hooks on the Basket Handles.

38



Lay the Grills (A2) into place.

Assembly is now complete. Please proceed to the next page.

▲ ESSENTIAL INFORMATION

Please read instructions before using your barbecue.

BEFORE YOU USE YOUR BARBECUE (also see installation)

- Make sure your barbecue is in a safe place. It must be outdoors, on level ground. If used indoors, toxic fumes from the charcoal could accumulate and result in serious injury or death.
- Ensure that the barbecue is at least 1 metre away from any flammable materials, including trees and fences.
- Do not use petrol or similar high flashpoint fluids to light the charcoal. Use only fluids or starter blocks produced for the purpose. Do not add starter fluid to charcoal that is already alight.
- Do not use in high winds. Hot embers could be blown out of the barbecue and cause damage or serious injury.
- Charcoal barbecues can become extremely hot. Always use oven gloves when cooking or carrying out any adjustments to the barbecue.
- Use purpose designed barbecue tools with long, heat resistant handles.

GETTING STARTED (also see operation)

- Line the ash tray with aluminum foil. This will protect the tray, help reflect heat and make cleaning easier.
- Ensure the charcoal basket is suspended in the barbecue body and not resting on the ash tray. The basket handles on the Charcoal Flamer model must be positioned between the 2 stop pins on the body with the plastic coated part of the handles outside of the body.
- Measure out charcoal briquettes by spreading one layer deep in the charcoal basket. The maximum amount of briquettes to be used at any one time is 2.0kg.
- If using lighter blocks, heap the charcoal in the centre of the basket around the blocks and light. The side air vents and hood of the Charcoal Bakehouse model should be open before lighting and until charcoal is ready for cooking to start.
- If using charcoal lighting fluid the briquettes should be removed from the basket and placed in a suitable dish where the lighting fluid can be applied. Allow soaking for 30 seconds before replacing in a heap in the centre of the charcoal basket and light.
- When the briquettes are well lit, they can be spread one layer deep again in the charcoal basket.
- The barbecue grills can now be replaced using the grill handles supplied.
- Do not start cooking until the briquettes have stopped flaming. Wait until the briquettes have a grey coating of ash.
- It is recommended to operate the barbecue with red-hot charcoal for at least 30 minutes before first use.
- To prevent food sticking we recommend that you use a long handled brush to apply a light coat of cooking oil to the grills and griddles before each barbecue session.
- The heat on the Charcoal Bakehouse barbecue can be controlled using the side air vents. If the vents are open, more air will circulate allowing the charcoal to burn faster.
- The heat on the Charcoal Flamer barbecue is controlled by raising or lowering the charcoal basket which brings the heat closer or further away from the food being cooked.
- Flare-ups may occur during cooking and can be controlled by applying salt directly onto the charcoal, making sure your hands are protected from the heat.
- If a fat fire should occur during cooking, wait for the fire to go out. Do not pull out the drip tray or douse with water.
- Never douse a barbecue with water.
- Never move a barbecue when lit.
- Never leave a lit barbecue unattended
- Never handle hot parts with unprotected hands
- Keep children, animals, and elderly people a safe distance from a lit barbecue.

WHEN YOU HAVE FINISHED COOKING (also see care and maintenance)

When the barbecue has cooled, any burnt residue can be easily removed using a damp, non abrasive cloth on the cooking surfaces. Never use any abrasive material on porcelain finishes. The grills and griddles are not dishwasher safe.

Ash can be shaken from the charcoal basket where it will drop into the ash tray. Ash should not be disposed of until you are certain it is cold and will not be able to re ignite.

STORAGE

- Ensure the barbecue is properly cooled.
- Store the barbecue in a cool dry place. The detachable side shelf can be removed to save space during storage.
- If you intend to leave your barbecue outside make sure it is protected from the elements by a heavy duty cover, these are available from most Outback® stockists.
- 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.

IMPORTANT INFORMATION

- This product is for outdoor use only. Do not use indoors.
- Always place charcoal in the charcoal basket, not the ash tray.
- Do not use the barbecue with the charcoal basket resting directly on the ash tray.
- If using charcoal starter fluid, the charcoal should be pre soaked before placing into the barbecue. Adding starter fluid to the charcoal once it is placed into the barbecue can result in an excess accumulating in the ash tray and igniting, causing damage or injury.
- This barbecue is not designed to be used with lump wood charcoal which burns too quickly. This includes lump wood based instant lighting bags. We recommend the use of charcoal briquettes.
- Do not overload your barbecue with charcoal.
- Do not use aerosols near this barbecue.

INSTALLATION

Precautions:

- Only use this barbecue in a well-ventilated outdoor area on a safe and even surface.
- Check that the barbecue is not placed UNDER any combustible surface.
- The sides of the barbecue should never be closer than 1 metre to any combustible material.
- Do not obstruct any ventilation openings in the barbecue body.

OPERATION

Your barbecue is not designed to be used with any part of the cooking area with a fixed solid plate – this includes baking dishes. This could cause the barbecue to overheat causing damage that is not covered by warranty.

Grill cooking

The charcoal beneath the grill heats the food. The natural juices produced during cooking fall onto the charcoal and vaporise to form smoke. The smoke then rises and 'bastes' the food, giving it that unique barbecued flavour.

Roasting (Bakehouse barbecue only)

If your barbecue is supplied with a roasting hood rather than a lid you are able to roast or bake in a similar way as in a conventional gas oven. For best results place the food you wish to bake or roast in a metal baking tray and set it in the centre of the barbecue and place charcoal in the basket on each side. Close the hood and this will form an oven to cook the food 'indirectly'. Monitor the temperature using the heat indicator on the hood. If the internal heat becomes too high close the side vents. If the hood is opened during cooking to check on the progress of the food, please allow extra cooking time for the barbecue to regain its temperature. Take care when opening the hood as hot steam can be released on opening.

Warming Rack (Bakehouse barbecue only)

Warming racks are a convenient way to keep cooked food warm or to warm items such as bread rolls. It is advisable to place food to the front of the warming rack to avoid the possibility of juices and fat running down the back of your barbecue. Always check that your warming rack is properly fitted before use.

Flare-up control

Flare-ups will often occur when food is barbecued as fat and juices fall onto the charcoal. Some fat is necessary to give the food its barbecued flavour but excessive fat can result in a flare-up. To avoid flare-ups it is advisable to trim excess fat from meat and poultry before grilling, use cooking sauces and marinades sparingly, and try to avoid very cheap cuts of meat or meat products as these tend to have high fat and water contents. Flare-ups can be extinguished by applying salt directly onto the flaring charcoal, taking care to protect yourself from the flames.

Fat Fires

The ash tray must be emptied and cleaned after each cooking session. If the barbecue is being used for large gatherings and/or for an extensive period, additional care will be required to ensure an excessive build up of fat does not occur. Failure to do this may result in a fat fire, which may cause injury and could seriously damage the barbecue.

In the event of a fat fire

- Keep everyone at a safe distance from the barbecue and wait until the fire has burnt out.
- If fitted, do not close the hood of the barbecue.
- NEVER DOUSE A BARBECUE WITH WATER. IF AN EXTINGUISHER IS USED, IT SHOULD BE A POWDER TYPE.
- DO NOT REMOVE THE DRIP TRAY
- If the fire does not seem to be abating or appears to be worsening, contact your local Fire Brigade for assistance.

CARE AND MAINTAINANCE

▲ Never handle hot parts of the BBQ with unprotected hands.

▲ Never douse the BBQ with water when its surfaces are hot.

General

- Regularly clean your BBQ between each use and especially after extended periods of storage.
- Do not leave the BBQ uncovered and exposed to the elements when not in use. Heavy duty covers are available as an accessory from your Outback® stockist. 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.
- The wooden shelf, shelf insert and bottom slats are made from hardwood ideally suited to outside conditions. Hardwood will naturally weather and change its appearance and it is quite natural for small cracks to appear on the surface of the wood. The wood should be regularly inspected and any weathered or damaged surfaces should be recoated promptly with Yacht varnish or an external grade Polyurethane varnish. Follow the varnish manufacturer's instructions for preparation and application.
- All screws and bolts should be checked and tightened if necessary on a regular basis.

Cleaning

<i>Material</i>	<i>Where used</i>	<i>Cleaning Method Recommended</i>
Porcelain Enamel	Grills Body (Bakehouse) Hood (Bakehouse)	Enamel is a thin, glass based coating fused onto metal and as such needs to be treated with care. Cooking oil, together with fat from food being cooked can turn to carbon as a result of heating and result in black flakes coming away from the cooking surfaces. These are not harmful. Porcelain should be cleaned using hot soapy water or with the use of a suitable cleaning product following the manufacturer's instructions. Due to the weight of the grills and griddle, we do not recommend cleaning in a dishwasher.
Chromium plated	Warming rack (Bakehouse)	Wash with hot soapy water. Chrome cleaner may be used if required. To prevent rusting, wipe with cooking oil after rinsing and drying.
Wood	Shelves and shelf inserts	Wipe with a cloth wrung out in hot soapy water and dry.
Plastic Paint	Body (Flamer) Trolley excluding wooden shelving Utensil trays	Excess fat and food debris can be removed from inside the body using a plastic or wooden scraper. Do not use abrasives. If rust appears on the body it should be treated with a suitable rust inhibitor and painted with a heat resistant paint.
Galvanised	Ash tray	Excess ash, fat and food debris must be removed using a plastic or wooden scraper. This needs to be carried out between each use of the BBQ. Excessive build up is likely to lead to a fat fire which can be hazardous and damage the BBQ. This is not a fault in the BBQ and therefore is not covered by the terms of the warranty. If required, the tray can be washed in hot soapy water.

In the unlikely event that you experience problems with this barbecue, please contact:

Customer Service
Outback UK
Unit 2 Farleigh Hill
Tovil
Maidstone
Kent
ME15 6RG
Tel: 01622 671771
Fax: 01622 673101
e-mail: customerservice@outbackuk.com

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.