

OUTBACK®

Assembly and Operating Instructions for Outback® Cook Dome 701 and Cook Dome 702 Charcoal Barbecues



Cook Dome 701



Cook Dome 702

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



WARNING

- For outdoor use only. 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 young children and pets away.
- **CAUTION:** Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN1860-3!
- Do not move the appliance during use.
- 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

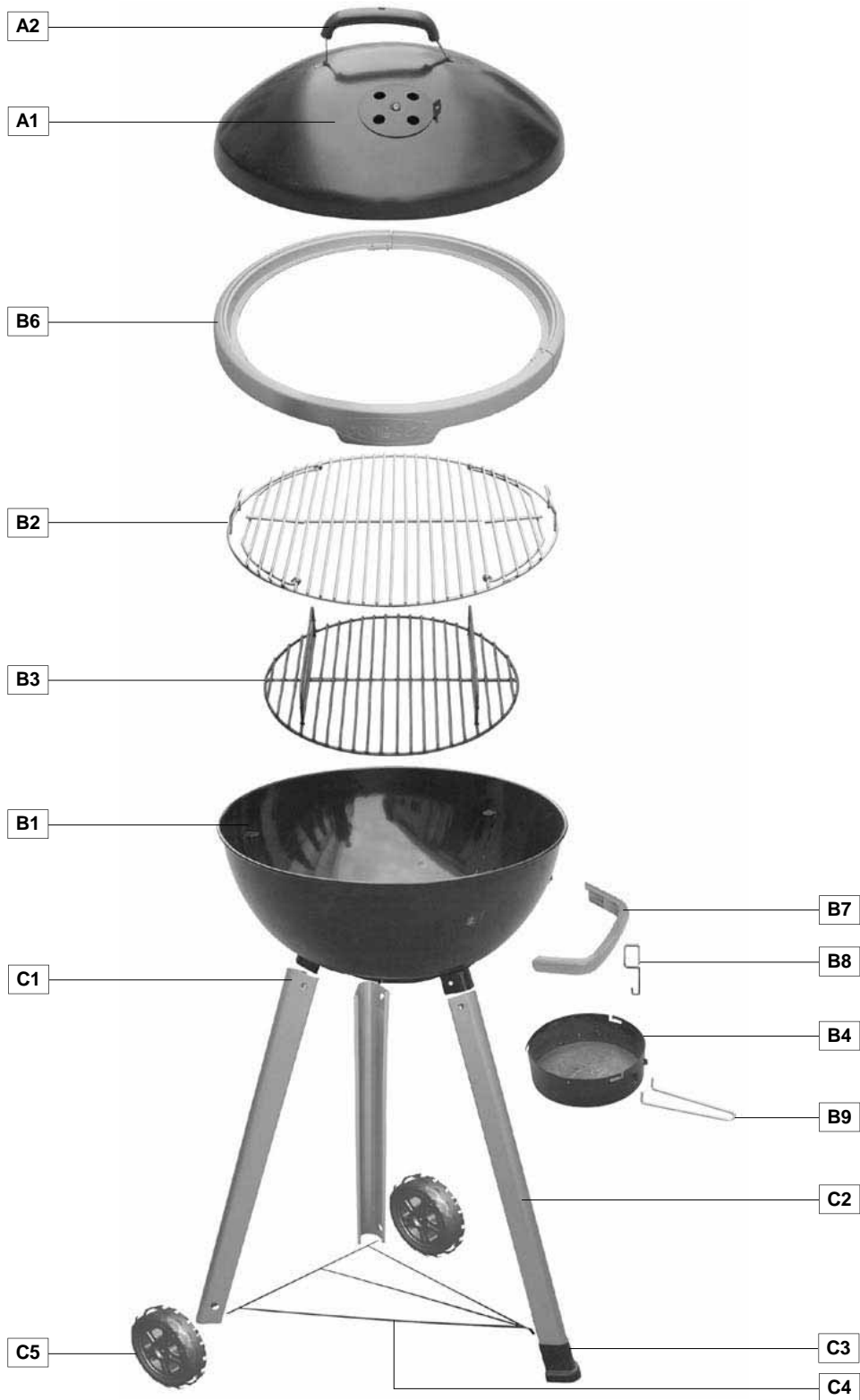
Quantities vary according to model purchased. Specifications subject to change without prior notice. For more details on hardware, please see 'Hardware Reference Diagram'.

	CODE	PART	QTY	Outback® Cook Dome 701	Outback® Cook Dome 702
HOOD	A1	Hood	1	✓	✓
	A2	Hood Handle	1	✓+	✓+
BODY	B1	Barbecue Body	1	✓▲	✓▲
	B2	Cooking Grill	1	✓	✓
	B3	Charcoal Grill	1	✓	✓
	B4	Ash Tray	1	✓▲	✓▲
	B5	Body Air Vent	1		✓
	B6	Body Ring	1	✓	✓
	B7	Body Handle	1	✓	✓
	B8	Tool Hook	★	1	3
	B9	Ash Tray / Vent Tool	1	✓	✓
TROLLEY	C1	Short Leg	2	✓	✓
	C2	Long Leg	1	✓	✓
	C3	Leg Endcap	1	✓+	✓+
	C4	Leg Support Rack	1	✓	✓
	C5	Wheel	2	✓	✓
HARDWARE	D1	M6x10 Bolt	★	8	11
	D2	Ø6 Washer	★	8	14
	D3	M6 Nut	★		3
	D4	Locknut	2	✓+	✓+

- ✚ Pre-Assembled Component
- ★ Quantity varies according to model purchased
- ▲ Appearance, size, and construction may differ according to model purchased

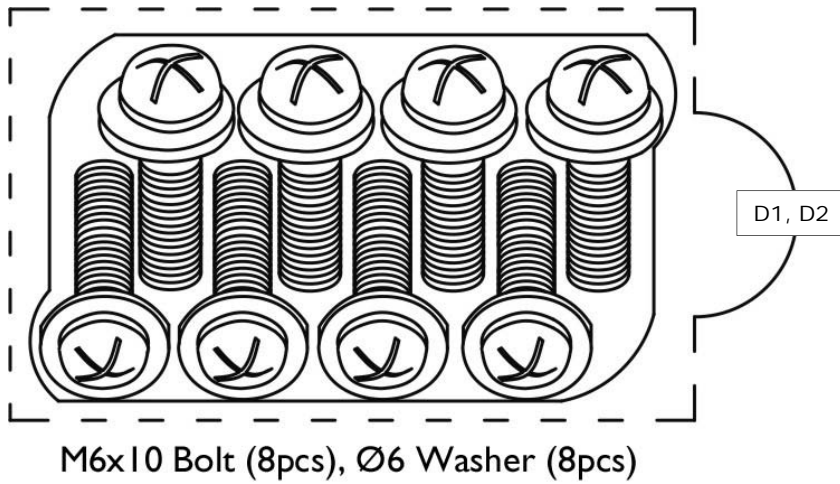
B1. Parts Diagrams: Cook Dome 701

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



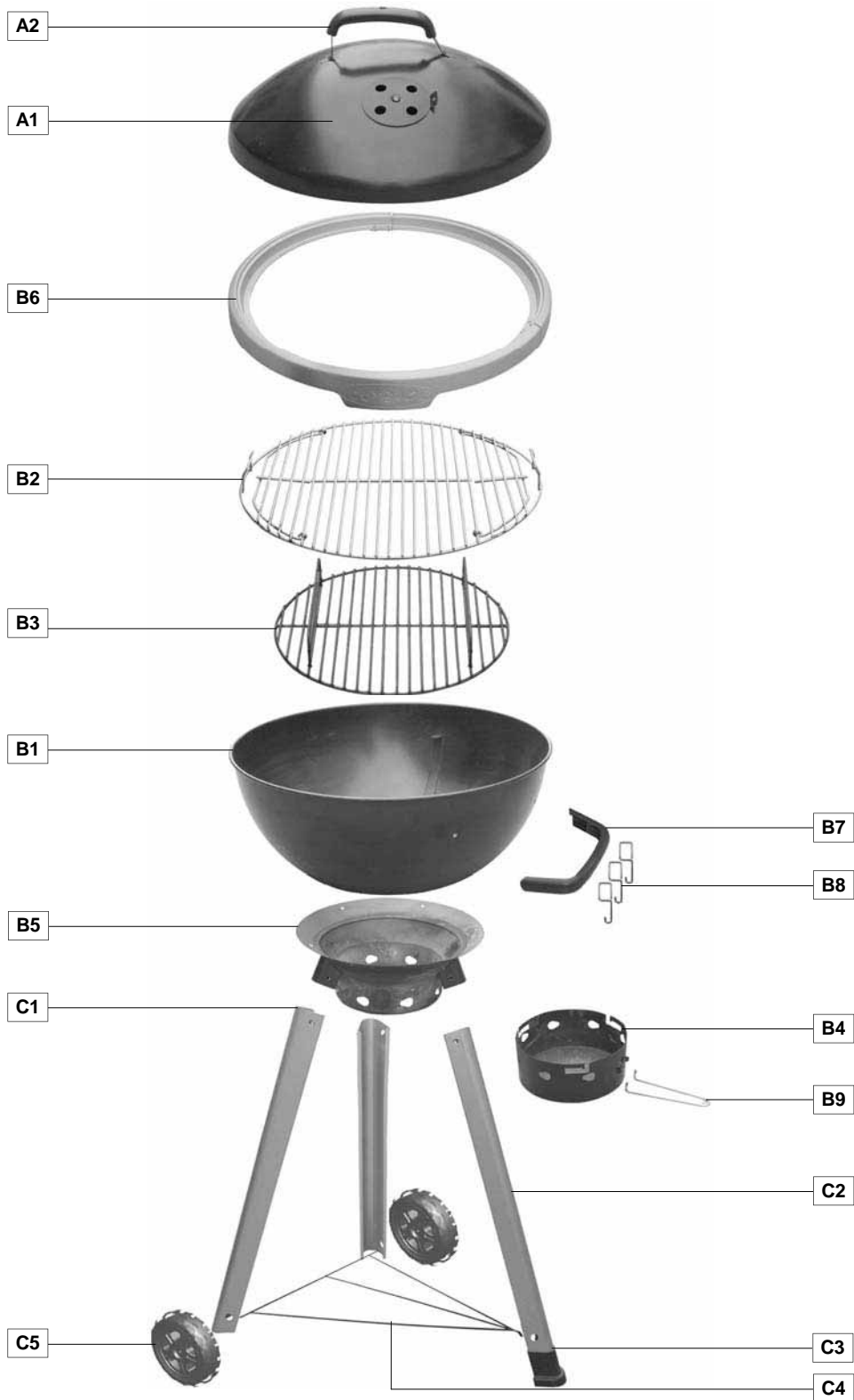
B2. Hardware Reference Diagram: Cook Dome 701

Specifications subject to change without prior notice.



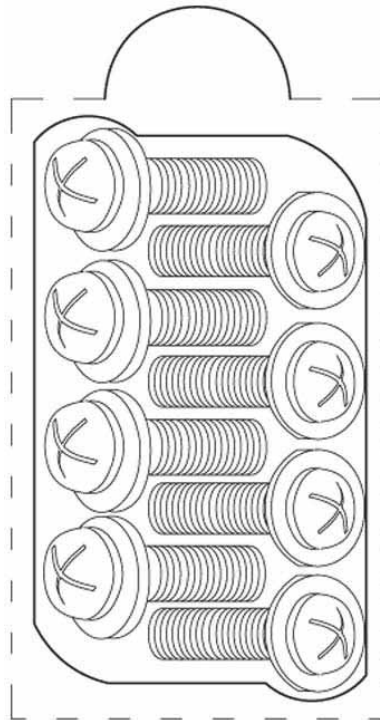
C1. Parts Diagrams: Cook Dome 702

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



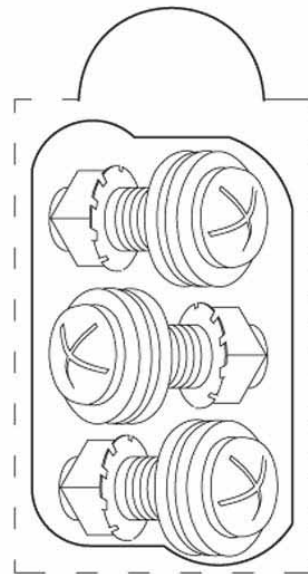
C2. Hardware Reference Diagram: Cook Dome 702

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**M6X10 Bolt (8pcs)
Ø6 Washer (8pcs)**

D1, D2



**M6X10 Bolt (3pcs)
M6 Nut (3pcs)
Ø6 Washer (6pcs)**

D1, D2, D3

D. Assembly

IMPORTANT!

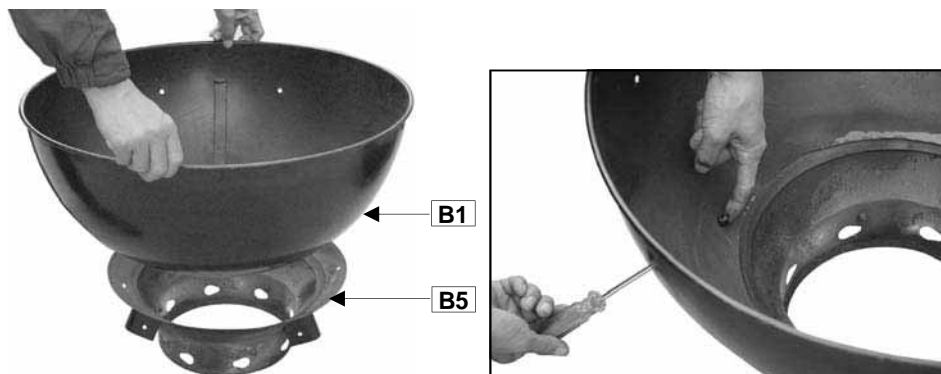
- **TOOLS NEEDED FOR ASSEMBLY:** Medium size flat blade or Phillips/Crosspoint screwdriver, adjustable spanner or metric spanner set.
- The assembly of this barbecue requires 2 people.
- Whilst every care is taken in the manufacture of this product, care must be taken during assembly in case sharp edges are present.
- **Please read the Important Information section carefully before assembly and use of your barbecue.**

1

✗ Cook Dome 701

✓ Cook Dome 702

Cook Dome 701 users, skip this step and proceed directly to step 2.



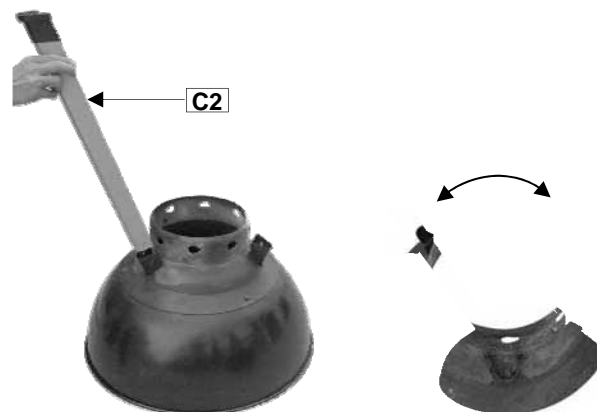
Attach Barbecue Body (B1) onto Body Air Vent (B5) by inserting M6x10 Bolts (D1) through the Ø6 Washers (D2), body air vent, barbecue body, Ø6 Washers again and secure with M6 Nuts (D3) .

Note: Please read the step 2 assembly instruction before fixing barbecue body to body air vent.

2

✓ Cook Dome 701

✓ Cook Dome 702



Place Long Leg (C2) into position as shown.

Insert Short Legs (C1) into remaining 2 leg supports.

Note: The two leg supports that are closer together accommodate the short legs. The long leg support is located on the side near the Body Handle (B7).

3

✓ Cook Dome 701

✓ Cook Dome 702

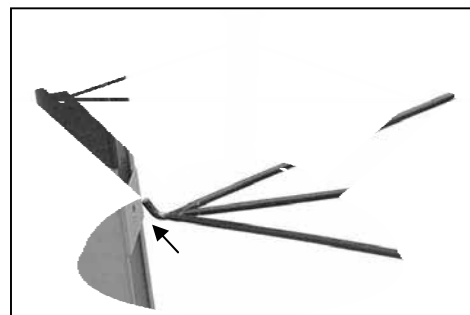


Secure the Short and Long Legs (C1, C2) to the leg supports by inserting M6x10 Bolts (D1) through Ø6 Washers (D2) and screwing into leg supports.

4

✓ Cook Dome 701

✓ Cook Dome 702

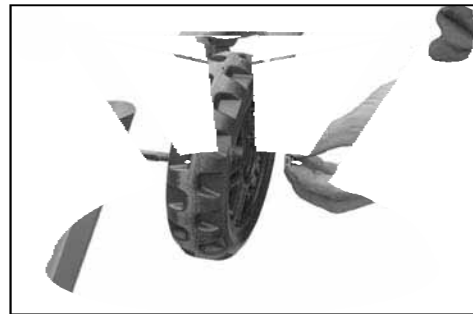


Unscrew the Locknuts (D4) from the Leg Support Rack (C4). Thread the straight ends of the leg support rack through the holes in the short legs and insert the securing end of the leg support rack into the hole in the end of the left leg, as shown.

5

✓ Cook Dome 701

✓ Cook Dome 702

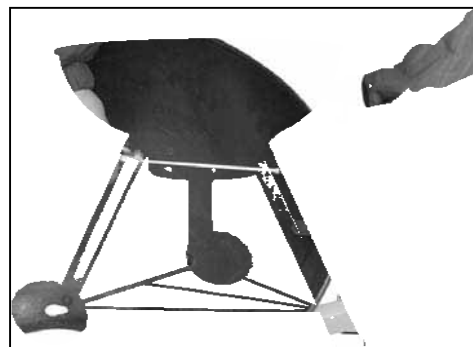


Slide the Wheels (C5) over each straight bar of the leg support. Secure the wheels into place with the locknuts.

6

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Carefully turn the completed trolley over, right side up.

Hang the Tool Hook/s (B8) over Body Handle (B7).

Attach the body handle onto the barbecue body by inserting M6x10 Bolts (D1) through Ø6 Washers (D2), barbecue body and screwing into body handle.

7

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Place the Charcoal Grill (B3) onto the lower brackets in barbecue body. Ensure the charcoal grill lies level within the body.

Place the Cooking Grill (B2) onto the upper brackets in barbecue body. Ensure the cooking grill lies level within the body.

8

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✓ Cook Dome 702



Place the Body Ring (B6) onto barbecue body as show.

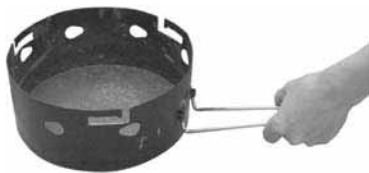
9

✓ Cook Dome 701

✓ Cook Dome 702



Cook Dome 701



Cook Dome 702



Hook the Ash Tray / Vent Tool (B9) into the Ash Tray (B4) as shown. Place the ash tray assembly into position and rotate clockwise to lock it into place underneath the barbecue body.

Cook Dome 702 users: Place the ash tray assembly over the body air vent, already secured underneath the barbecue body.

10

✓ Cook Dome 701

✓ Cook Dome 702



Carefully place the Hood (A1) onto the barbecue body.

Cook Dome 701 users: Caution - the hood must not be left in the closed position whilst cooking. Note: The hood can be hooked onto the back of the barbecue body whilst it is removed for cooking or cleaning.

E. 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 tray is in place before use.
- Never remove the ash tray, cooking grill and charcoal grill 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: CAUTION! Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN1860-3.
- Do not store flammable materials near this barbecue.
- Do not use aerosols near this barbecue.
- WARNING! This barbecue will become 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.

F. Installation

F1. 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!

G. Operation

G1. Warning

- Before proceeding, make certain that you understand the **IMPORTANT INFORMATION** section of this manual.
- This barbecue is designed for charcoal use only. We do not recommend the use of lump wood charcoal or lump wood based charcoal

products as they burn too quickly in this design. We recommend using charcoal briquettes. Use only enough briquettes to cover the charcoal grill in a single layer. Do not overload the charcoal grill. The maximum amount of briquettes to be used at any one time is 0.75kg.

G2. Lining the Ash Tray

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

G3. Starting the Charcoal

- Caution: CAUTION! Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN1860-3.
- 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.

G4. Preparation Before Cooking (Before First Use)

To help prevent food from sticking to the grill, please use a long handled brush to apply a light coat of cooking or vegetable oil before each barbecuing session.

G5. Using the Vents to Control Cooking (Cook Dome 702 users only)

The adjustable vents in the hood and ash tray / body air vent 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 appliances may become very hot. Oven gloves and the ash tray / vent tool should always be used when adjusting the vents. Do not close the hood or lid whilst the charcoal is still flaming. Wait until it has ashed over.

G6. 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 pan, wait for the fire to go out. Do not attempt to remove the ash pan or douse with water.

G7. Replenishing the Charcoal

To replenish the charcoal during use, remove the food from the grill. With protected hands, lift up the movable side sections of the cooking grill to create a space to insert the charcoal onto the charcoal grill below. Add the charcoal, carefully reposition the movable sections, and continue cooking when the charcoal is ready. When using the welded handles to move the grill, take care to position them correctly so that the grill is stable.

H. 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 re oiled. Chrome plated warming racks etc. should be coated with cooking oil.

H1. Cooking Grill

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 in a dishwasher.

H2. 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.

H3. 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.

H4. 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.

H5. Trolley

Wipe with a cloth wrung out in hot soapy water and dry.

H6. Fixings

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

Specifications are subject to change without prior notice.

OUTBACK UK LTD WARRANTY

OUTBACK barbecues are warranted to the original purchaser against defects in materials and workmanship for a period of one (1) year from the date of purchase. OUTBACK UK will, within this period, supply replacements for defective parts free of charge provided that:

- ◆ The product has not been used for trade, professional or hire purposes.
- ◆ The product has not been subjected to misuse or neglect, including fat fires and flare ups.
- ◆ The product has not sustained damage through foreign objects, substances or accidents.
- ◆ The care and maintenance instructions given in your Outback manual have been followed.

This warranty is offered as an extra benefit and is in addition to the customers' statutory rights.

If you have any queries regarding the assembly or use of your barbecue please contact Outback UK

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

website: www.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.

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