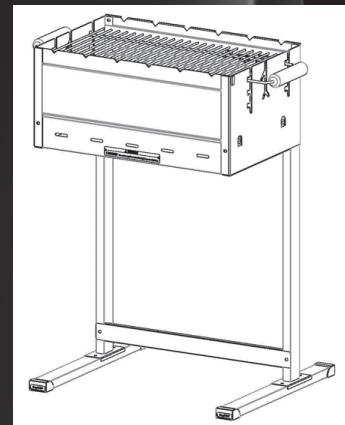




*BergHOFF*<sup>®</sup>



MANUAL

4490285

COLLECT & COOK

## IMPORTANT SAFETY WARNINGS

**WE WANT YOU TO ASSEMBLE AND USE YOUR GRILL AS SAFELY AS POSSIBLE.**

**THE PURPOSE OF THIS SAFETY ALERT SYMBOL**

**READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY**

**BEFORE ASSEMBLING AND OPERATING YOUR GRILL.**



## WARNING

Only use this grill on a hard, level, non-combustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the grill. Never use on wooden or other surfaces that could burn.

DO NOT use the grill without charcoal rack in place. DO NOT attempt to remove charcoal tray while tray contains hot coal.

Proper clearance of 3 meter (10 feet) between the grill and combustible material (bushes, trees, wooden decks, fences, buildings, etc.) or construction should be maintained at all times when the grill is in use. Do not place the grill under a roof overhang or other enclosed area.

For outdoor use only. Do not operate the grill indoors or in an enclosed area.

For household use only. Do not use this grill and relating tools for other than its intended purpose. We recommend the use of a Charcoal chimney starter to avoid the dangers associated with charcoal lighting fluid. If you choose to use charcoal lighting fluid, only use lighting fluid approved for lighting charcoal. Carefully read manufacturer's warnings and instructions on the charcoal lighting fluid and charcoal prior to the use of their product. Store charcoal lighting fluid safely away from the grill.

Do not use gasoline, kerosene or alcohol for lighting charcoal. CAUTION! Do not use spirit or petrol for lighting or relighting! Use only firelighters complying to EN 18603. Use of any of these or similar products could cause an explosion possibly leading to severe body injury.

Do not store lighter fluid or other flammable liquids or materials under the grill.

When using charcoal lighting fluid, allow charcoal to burn until covered with a light ash (approximately 20 to 30 minutes). This will allow charcoal lighting fluid to burn off. Failure to do this, could trap fumes from charcoal lighting fluid in grill and may result in a flash fire or explosion.

Never use charcoal that has been pre-treated with lighting fluid. Use only a high grade plain charcoal or charcoal/wood mixture.

Do not use gasoline, kerosene or alcohol for lighting charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe injury.

Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.

Place the grill and relating tools in an area where children and pets cannot come into contact with unit. Close supervision is necessary when the grill or relating tools are in use.

Do not leave the grill or relating tools unattended when in use.

When adding charcoal and / or wood, use extreme caution.

Use caution when adjusting the charcoal grate height, use an oven mitt. Handle will be hot when in use.

The grill is hot when in use. To avoid burns:

- \* DO NOT attempt to move the grill.
- \* Wear protective gloves or oven mitts.
- \* DO NOT touch any hot grill surfaces.
- \* DO NOT wear loose clothing or allow hair to come in contact with the grill.



## WARNING

When grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen, take off the meat from the grill or the complete BBQ grid, until the grease fires has extinguished by itself. For fatty food, we recommend to use a grill pan. Do not use water to extinguish grease fires.

Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. Keep hands, face and body a safe distance from hot steam and flame flare-ups.

Do not exceed a temperature of  $\pm 200^{\circ}$  ( $\pm 400^{\circ}\text{F}$ ). Do not allow charcoal and/or wood to rest on the walls of the grill. Doing so will greatly reduce the life of the metal and finish of your grill.

Use caution when assembling and operating your grill to avoid scrapes or cuts from sharp edges of metal parts. Use caution when reaching into or under the grill.

In windy weather, place the grill in an outdoor area that is protected from the wind.

Never leave coals and ashes in the grill unattended, before the grill can be left unattended, remaining coals and ashes must be removed from the grill. Use caution to protect yourself and property, carefully place remaining coals and ashes in a non-combustible metal container and saturate completely with water, allow coals and water to remain in metal container 1 hour prior to disposing.

Extinguished coals and ashes should be placed at a safe distance from all structure and combustibles materials.

With a garden hose completely wet the surface beneath and around grill to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.

After each use, clean the grill thoroughly and apply a light coat of vegetable oil to prevent rusting.

Cover the grill to protect it from excessive rusting.

Use caution when lifting or moving the grill to prevent strains and back injuries.

We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of a fire extinguisher.

Store the grill out of reach of children and in a dry location when not in use. Pay extra attention on the related tools for this grill (like axe for cutting brush wood). These tools are NO TOYS and should only be used by adults. Use caution and common sense when using and storing these tools.

Do not attempt to service the grill other than normal maintenance as explained in "this manual".

Properly dispose of all packaging material

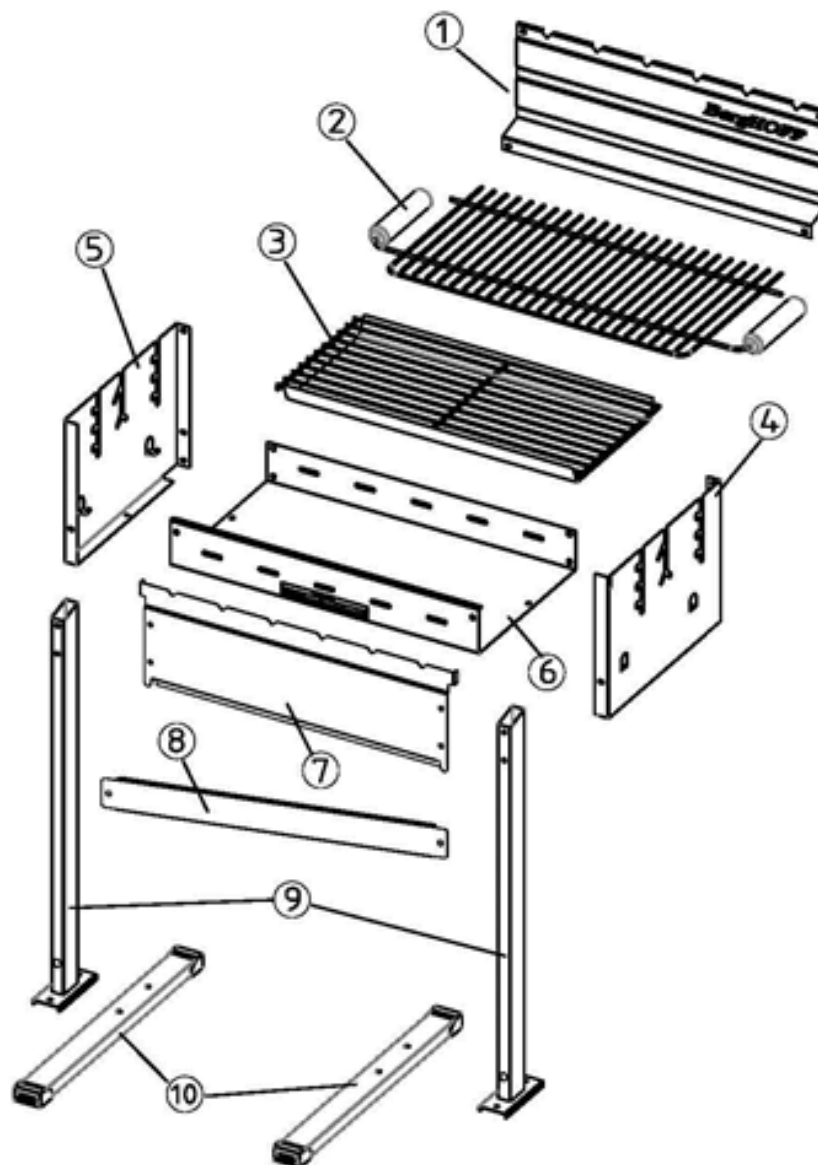
Use caution and common sense when operating your grill

Failure to adhere to safety warning and guidelines in this manual could result in bodily injury or property damage.

**Save this manual for future reference.**

## ASSEMBLY INSTRUCTION:

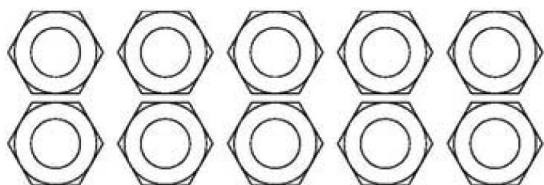
### 1. Parts list



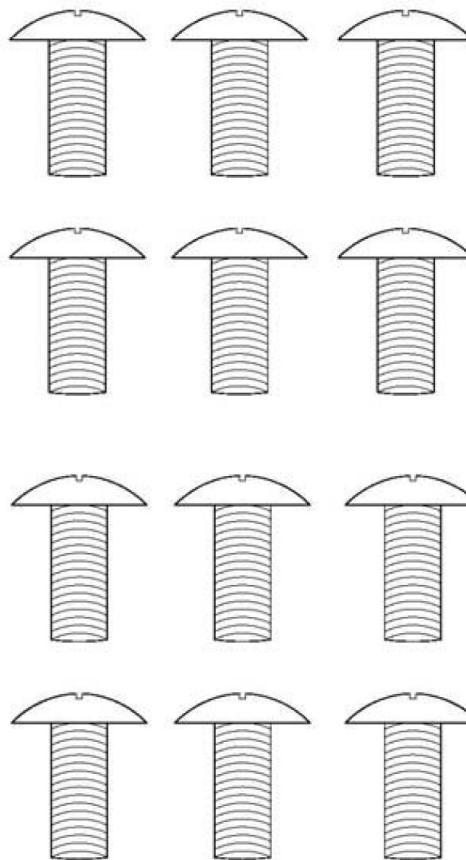
1	Back Panel	1Pc
2	Barbeque Grid	1Pc
3	Charcoal Rack	1Pc
4	Right End Cap	1Pc
5	Left End Cap	1Pc
6	Bottom Panel	1Pc
7	Barbeque Extra Holder For Skewer	1Pc
8	Extra Support	1Pc
9	Left And Right Rear Legs	2Pc
10	Left And Right Bottom Legs	2Pc

## 2. Component Card

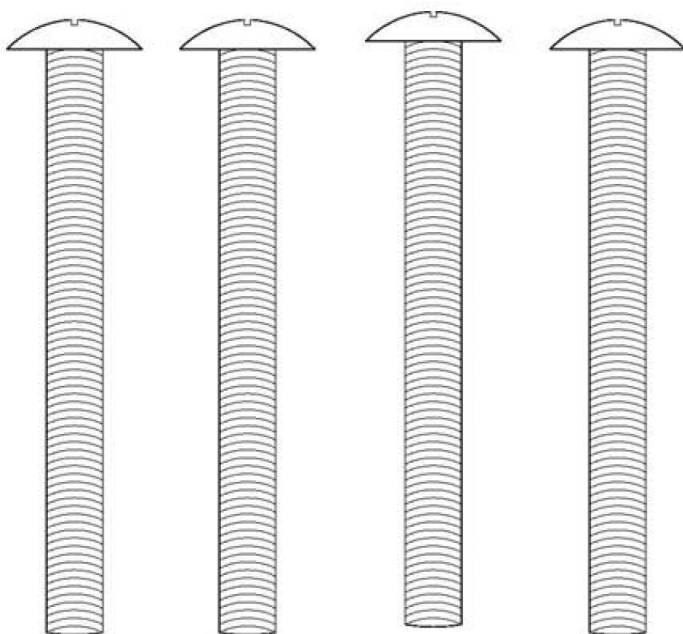
M5 Nuts 10pcs



M5×12mm Bolts 12pcs



M5×50mm Bolts 4pcs

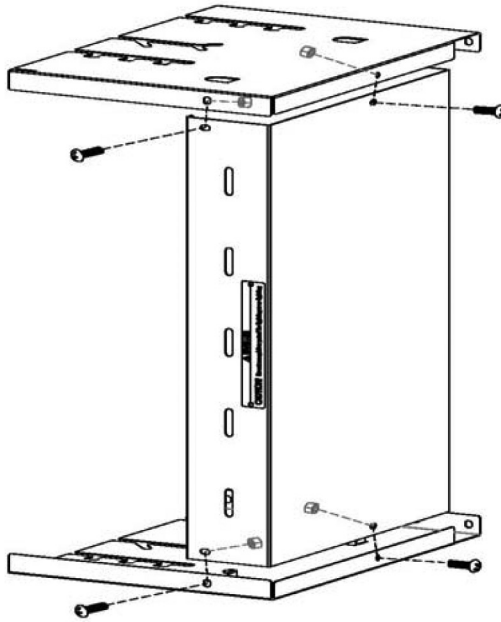


### 3. Installation steps

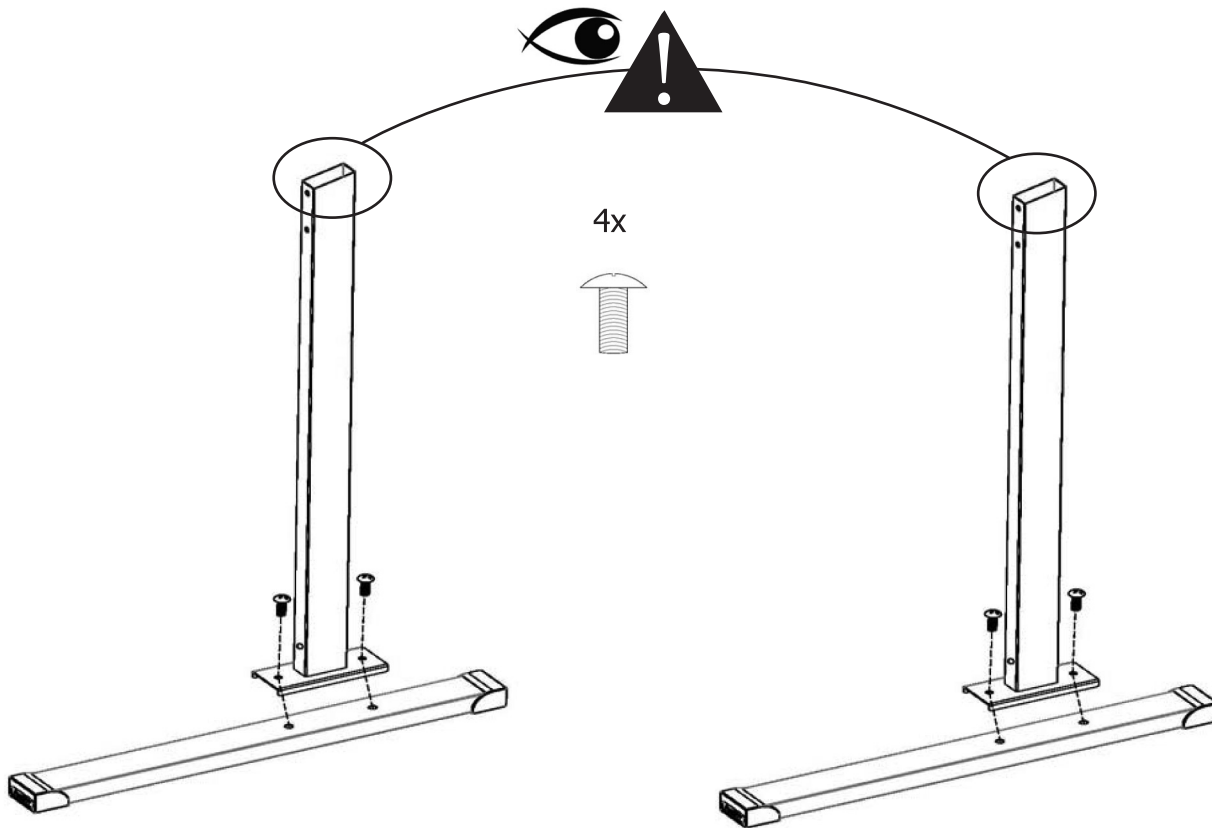
STEP 1-> Install end cap

4x

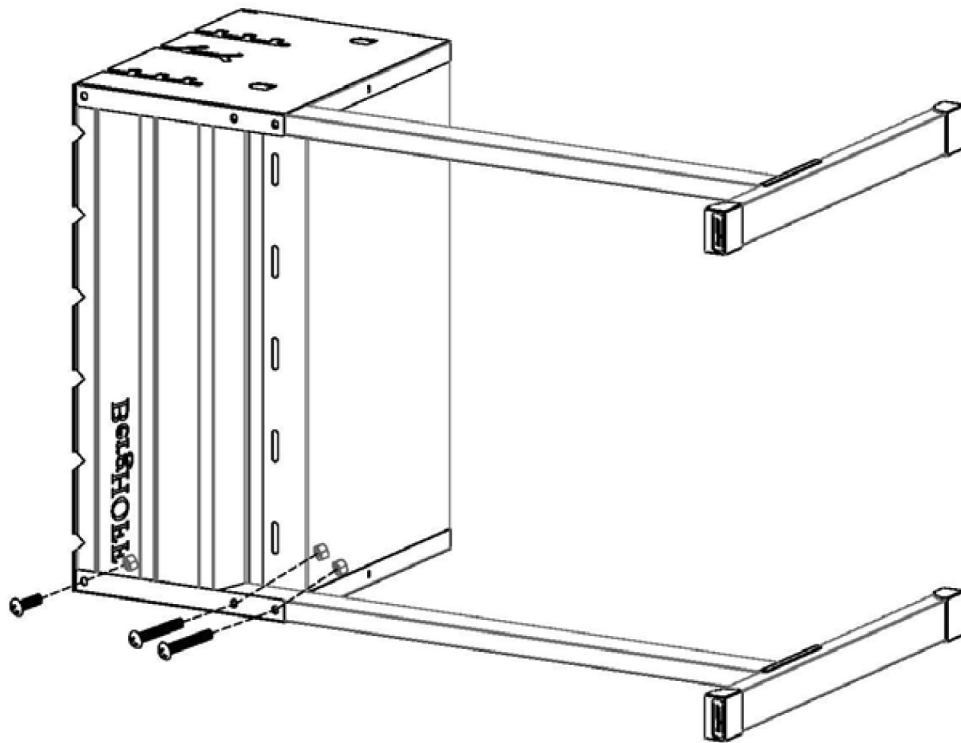
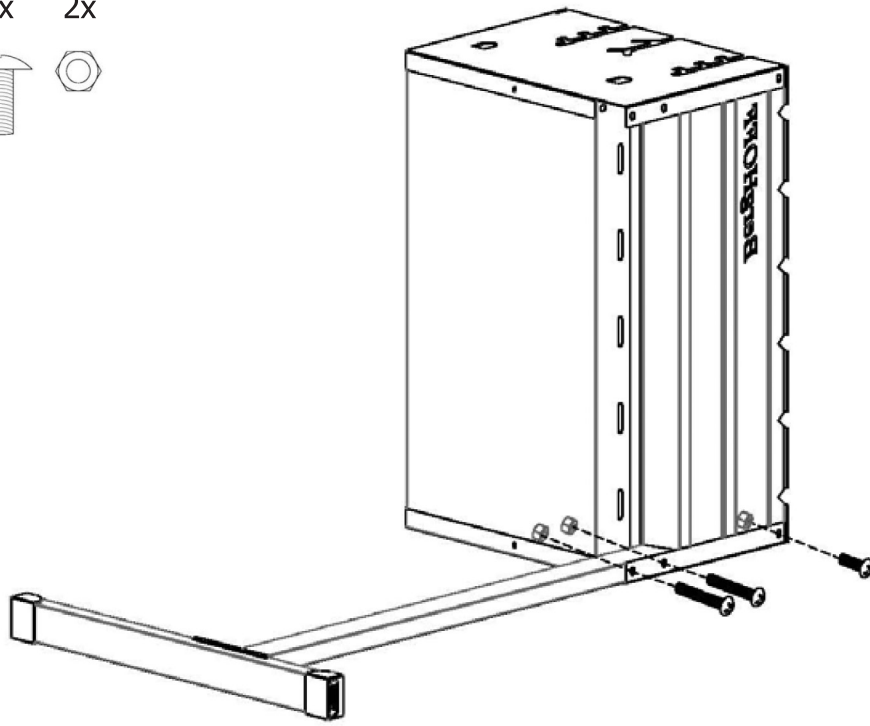
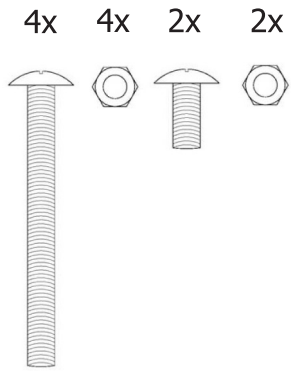
4x



STEP 2-> Install legs:

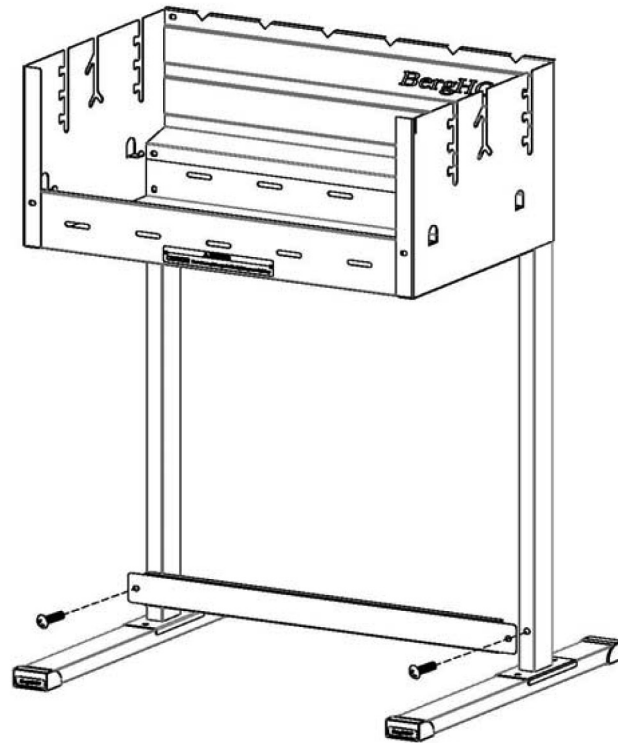


STEP 3-> Install legs assembly, back panel and grill body:



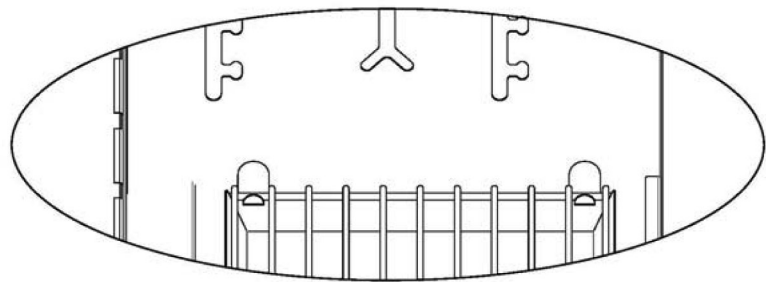
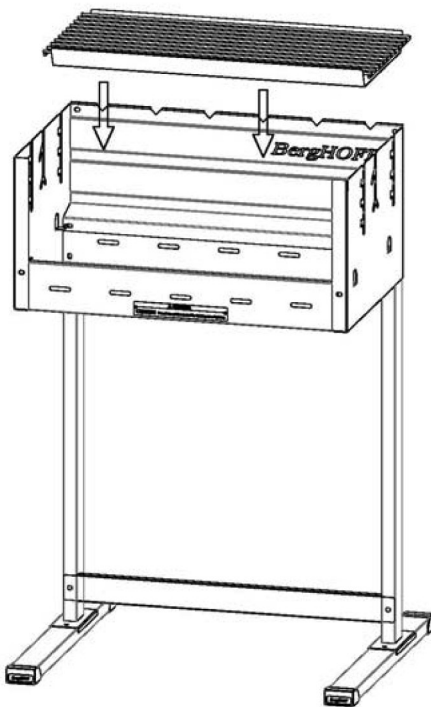


Step 4-> Install extra support



Step 5-> Install charcoal rack:

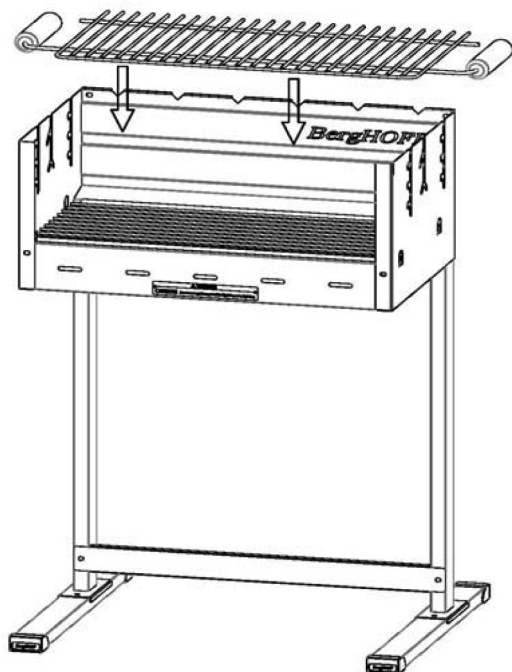
Put charcoal rack into the grill body as illustrated.





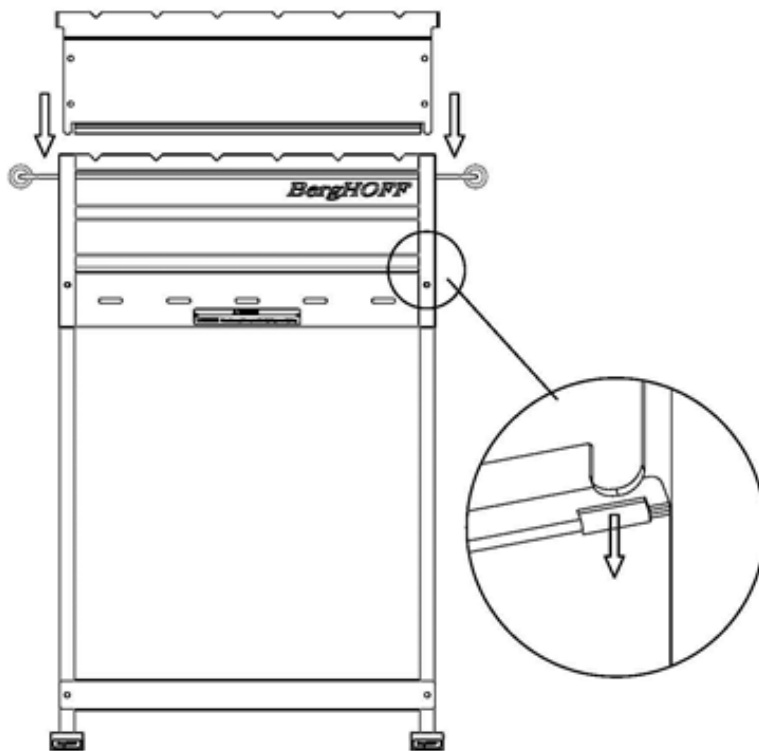
Step 6-> Install barbeque grid:

Put barbeque grid into grill body as illustrated.

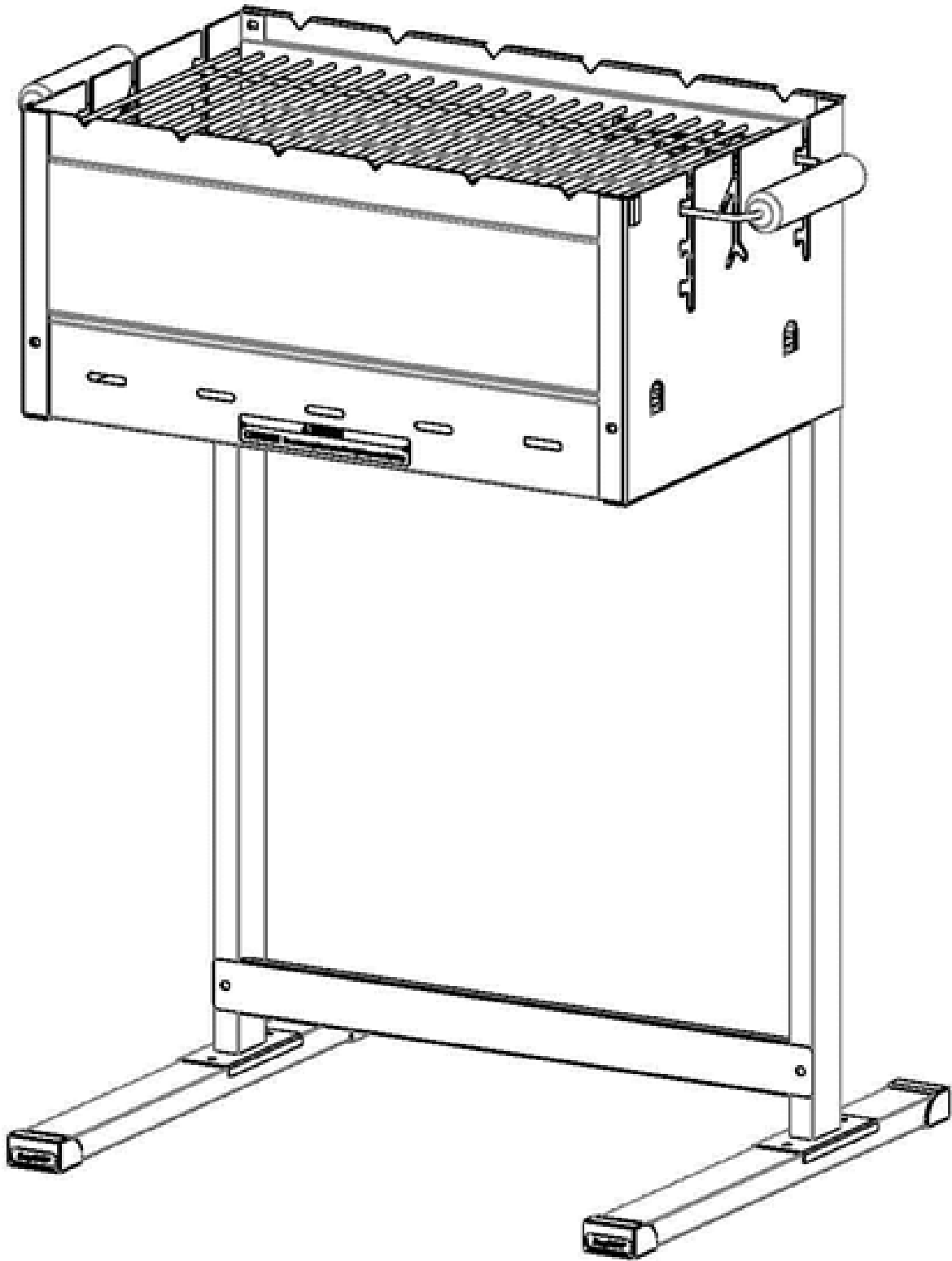


Step 7-> Install barbeque extra holder for skewer:

Put barbeque extra holder for skewer into grill body as illustrated.



**Assembled**





## WARNING

Place the grill outdoors on a hard, level, non-combustible surface away from roof overhang or any combustible material. Never use on wooden or other surfaces that could burn. Place the grill away from open windows or doors to prevent smoke from entering your house. In windy weather, place the grill in an outdoor area that is protected from the wind.



## WARNING

Read all safety warnings and instructions carefully before operating your grill.

### PREPARATION FOR USE & LIGHTING INSTRUCTIONS

#### -> Before first use: CURING YOUR GRILL

Prior to your first use of the grill, follow the instructions below carefully to cure your grill. Curing your grill will minimize damage to the exterior finish as well as get rid of the grill paint odor that can cause unnatural flavors to the first meal prepared on the grill.

#### **Step 1: after having carefully chosen the position of your BBQ area:**

Lightly coat all interior surfaces of the grill with vegetable oil or vegetable oil spray. Do not coat charcoal rack. So it's preferable to do the light oiling before positioning the charcoal rack inside the BBQ.

#### **Step 2**



Charcoal rack must be in place at all time, before starting the lighting. Be sure the air vents are not obstructed.

#### **Step 3**

Follow the instructions below carefully to build a fire. You may use charcoal (or charcoal briquettes) and/or wood as fuel in the grill.

**NOTE: To extend the life of your grill, make sure that hot coals and wood do not touch the walls of grill.**

**NOTE: It is important that the exterior of the grill is not scraped or rubbed during the curing process.**

**IMPORTANT: to protect your grill from excessive rust, the unit must be cured periodically and covered at all times when not in use.**

**For lighting the charcoal, we advise to use dry crumpled paper or lighter cubes (both are non-toxic, odorless and tasteless).**

**IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 6.**

**IF YOU STILL CHOOSE TO USE CHARCOAL LIGHTING FLUID, ONLY** use charcoal lighting fluid approved for lighting the charcoal.

Do not use gasoline, kerosene, alcohol or other flammable material for lighting charcoal.



**CAUTION!** Do not use spirit or petrol for lighting or relighting! Use only firelighters complying to EN 18603. Start with 1.5 pounds (0.45kg) of charcoal. This should be enough charcoal to cook with, once the curing process has been completed. Place the charcoal in the center of each charcoal grate.



# WARNING

Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal or charcoal /wood mixture.

**DO NOT** use grill without charcoal ash tray in place. **DO NOT** attempt to remove charcoal ash tray while tray contains hot coals.



## Step 4

Saturate charcoal with lighting fluid. Wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store lighting fluid a safe distance from the grill.

## Step 5

With coals burning strong, allow the temperature to reach  $\pm 100^{\circ}\text{C}$  ( $\pm 225^{\circ}\text{F}$ ). Maintain this temperature for 1 hour.

## Step 6

Increase the temperature to  $\pm 200^{\circ}\text{C}$  ( $\pm 400^{\circ}\text{F}$ ). This can be achieved by adding more charcoal and/or wood. Maintain this temperature for  $\frac{1}{2}$  hour then allow unit to cool completely.

### IF USING CHARCOAL CHIMNEY STARTER,

Follow all manufacturer's warnings and instructions regarding the use of their product. Start with 1.5 pounds (0.45kg) of charcoal. This should be enough charcoal to cook with, once the curing process has been completed. When charcoal is burning strong inside the chimney starter, carefully place hot coals in the center of each charcoal grate of the BBQ charcoal rack.

THE CURING PROCESS IS FINISHED NOW, AND YOUR GRILL CAN NOW BE USED FOR COOKING FOOD.

## TO START THE CHARCOAL GRILL

**Note:** For first use see instructions above " **Before first use: CURING YOUR GRILL.** "



### Step 1

Be sure the BBQ is correct positioned as described above:

Place the grill outdoors on a hard, level, non-combustible surface away from roof overhang or any combustible material. Never use on wooden or other surfaces that could burn. Place the grill away from open windows or doors to prevent smoke from entering your house. In windy weather, place the grill in an outdoor area that is protected from the wind.



### Step 2

Be sure all air vents are free. For proper airflow, remove accumulated ashes from previous BBQ sessions on the Charcoal rack if present (coals should be fully extinguished before removing). Charcoal requires oxygen to burn, so be sure of a good airflow and that nothing will obstruct the vents.

### Step 3

Mound the charcoal or briquettes into a pyramid-shaped pile, or pile the charcoal into a charcoal chimney starter. Start with 1.5 pounds ( $\pm 0,5\text{kg}$ ) of charcoal. This should be enough charcoal to cook with.

#### **Step 4**

##### **->IF USING LIGHTER CUBES or PAPER,**

Spread lighter cubes (non-toxic, odorless and tasteless) or dry crumpled paper under the charcoal and light. Be sure the paper or lighter cubes are well spread and also mixed under the charcoal, so all charcoal starts burning equal. Eventually replace charcoal carefully with long-handled tongs to become an equal burning.

##### **->IF USING CHARCOAL CHIMNEY STARTER,**

Follow all manufacturer's warnings and instructions regarding the use of their product. Start with 1.5 pounds (0.45kg) of charcoal. This should be enough charcoal to cook with. When charcoal is burning strong inside the chimney starter, carefully place hot coals in the center of each charcoal grate of the BBQ charcoal rack.

#### **WE DO NOT RECOMMEND, BUT IF YOU STILL CHOOSE TO USE CHARCOAL LIGHTING FLUID,**

ONLY use charcoal lighting fluid approved for lighting the charcoal.



Do not use gasoline, kerosene, alcohol or other flammable material for lighting charcoal.

**CAUTION!** Do not use spirit or petrol for lighting or relighting! Use only firelighters complying to EN 18603.

Saturate charcoal with lighting fluid. Wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store lighting fluid a safe distance from the grill.



#### **Step 5**

When no longer flames are noticeable and all coals are covered with a grey ash (usually after 20 to 30 minutes), rearrange the charcoal, briquettes or wood by placing carefully hot coals in the center of each charcoal grate of the BBQ charcoal rack.

Make sure that hot coals and wood do not touch the walls of the grill. It will extend the life of your grill.



#### **Step 6**

For additional smoke flavor, consider adding hardwood chips or chunks (soaked in water for at least 30 min. and drained) or moistened fresh herbs such as rosemary, thyme, or bay leaves. Place the wet wood or herbs directly on the coals just before you start cooking.

The grill is now ready to start cooking according your preferable cooking method.

### **TIPS FOR GRILLING & FOOD SAFETY**

Don't try to save time by placing food on a grill that's not yet ready. Let charcoal burn until it's coated with light-grey ash.

Always start with a well cleaned BBQ grid. Food rests from previous sessions should be removed by a bristle barbecue brush or crumpled aluminum.

Unless otherwise stated in the recipe, turn your food only once.

A light coating of oil will help brown your food evenly and keep it from sticking to the cooking grate. Always brush or spray oil on your food, not on the cooking grate.

Do not defrost meat, fish or poultry at room temperature. Defrost in the refrigerator or microwave oven.

Never place cooked food on the same plate the raw food was placed on.

Wash all plates and cooking utensils which have come into contact with raw meats or fish with hot, soapy water and rinse.

## PROPER CARE & MAINTENANCE

### ->After use:



DO NOT remove the charcoal tray, while tray contains HOT coal. Wait until the coal has cooled down.



Never leave coals and ashes in grill unattended.

Before grill can be left unattended, remaining coals and ashes must be removed from the grill. Use caution to protect yourself and property. Carefully place remaining coals and ashes in a non-combustible metal container and saturate completely with water. Allow coals and water to remain in metal container 1 hour prior to disposing.

Extinguished coals and ashes should be placed on a safe distance from all structure and combustible materials.

Completely wet the surface beneath and around the grill to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.

### ->After each use: clean the grill as follows:

Make sure the grill is cool and coals are cooled off or totally extinguished.

Remove the BBQ grid.

**Note:** step 3 & 4 should be done according the instructions given in above paragraph "After use".

Remove the cooled charcoal or briquettes on the charcoal rack.

Remove carefully the charcoal rack and remove the ashes.

Eventually wash your grill with warm soapy water (with a mild detergent). Rinse well with clear water and wipe dry.

BBQ grid: Simply loosen residue with a bristle barbecue brush or crumpled aluminum foil, then wipe off with paper towels. After some BBQ sessions regularly wash the BBQ grid thoroughly.

apply a light coat of vegetable oil to prevent from rusting. Cover the grill (or grill parts when you dismantle the grill), to protect it from excessive rusting before storing the grill.

**General:** to protect your grill from excessive rust, the unit must be cured periodically (see section "CURING YOUR GRILL" and covered at all times when not in use.

**NOTE: While using the grill high temperatures can result in discoloring some inside parts of the grill, especially the parts in direct contact with the hot charcoal can discolor or release its coating. This is inevitable and will not influence the performance of your grill.**

## **WARRANTY**

This BergHOFF BBQ grill comes with a limited two years warranty on production flaws, from the date of purchase and to the extent the use corresponds with the present instructions for use & care in this manual. The receipt, mentioning the date of purchase counts as guarantee card.

This BBQ grill is not suited for professional use.

Wear, corrosion, deformation and discoloration of the parts that are directly exposed to the fire is quite normal and will therefore in no event ever be considered as a production flaw: it is the logical result of their use.

Hence, the charcoal rack & BBQ grid can be strongly deformed after some time in use and it is normal to have this part replaced by the customer without any warranty.



