

# Portable Charcoal

INSTRUCTION MANUAL & MAINTENANCE



FCC-C-20000

## OUTDOOR USE ONLY

READ THE OPERATING INSTRUCTIONS AND WARNINGS BEFORE USING THE APPLIANCE.



*Share the fun of cooking!*

Read carefully

# WARNING

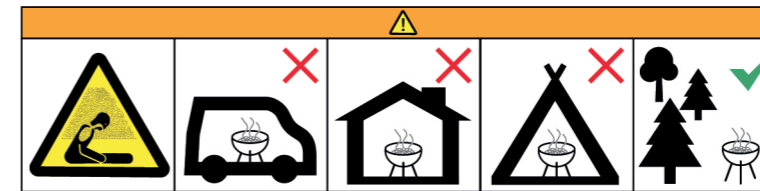
- FAILURE TO FOLLOW THE INSTRUCTIONS PROVIDED CAN IMPLY A RISK OF SERIOUS INJURY TO PERSONNEL AND FIXED INSTALLATIONS.
- THE BBQ IS INTENDED FOR OUTDOOR USE ONLY IN WELL-VENTILATED AREAS. NEVER BBQ IN CLOSED SPACES OR UNDER A ROOF, DUE TO THE DANGER OF LACK OF OXYGEN.
- ACCESSIBLE PARTS OF THE BBQ BECOME VERY HOT DURING USE. KEEP CHILDREN AND OTHERS WHO NEED SUPERVISION AT A SAFE DISTANCE.
- NEVER MOVE THE BBQ WHILE IN USE.
- CLEAN THE BBQ REGULARLY AND THOROUGHLY.

WARNING

## DANGER OF CARBON MONOXIDE POISONING

BURNING CHARCOAL INDOORS CAN BE FATAL. CARBON MONOXIDE IS RELEASED - AN ODOURLESS GAS. NEVER BURN CHARCOAL IN A CLOSED AREA, SUCH AS A DWELLING, CAR OR TENT.

FAILURE TO COMPLY WITH THE INSTRUCTIONS AND WARNINGS IN THIS MANUAL, AND TO EXERCISE CAUTION WHEN USING THE BBQ, CAN CAUSE FIRE, EXPLOSION, SERIOUS INJURY OR DEATH, IN ADDITION TO MATERIAL DAMAGE.



EN: WARNING!  
Do not use spirit or petrol for lighting or re-lighting!

- For outdoor use only! Do not use under awnings, canopies, parasols or the like.
- Place BBQ on a firm, even and stable surface at a safe distance from buildings, trees and other flammable materials.
- Never move the BBQ when in use.
- The BBQ can be extremely hot when in use.
- Use BBQ gloves or other heat-resistant gloves when grilling to avoid burns.
- Only use grill implements made of heat-resistant materials.
- We recommend using grill lighter briquettes, for the most effective, clean and safe way to start your BBQ. If using lighter fluid, do not ignite if there is any fluid on the outside of the BBQ, the area around it, on your own clothes etc.
- Do not use ethanol or petrol to light or relight charcoal or lighter briquettes. When using fluids to start a BBQ, ensure they approved according to EN 1860-3.
- Never relight the BBQ with any form of fluid, not even lighter fluid, as the charcoal can still be smouldering and cause large flames, a fire hazard and damage the BBQ.
- Always check that charcoal or briquettes are fully extinguished before removing ash.
- Never leave a BBQ in use or that has just been used without ensuring that all charcoal is fully extinguished.
- Always empty used charcoal/briquettes into a metal container. Never pour used charcoal/briquettes directly onto the ground.
- Flames can shoot up if hot fat or food falls on to burning charcoal/briquettes. Always have water available to put out any such flames.
- Do not use the BBQ in strong winds.
- Always have a bucket of water to hand when grilling.
- Wait until a white layer of ash covers the charcoal/briquettes before grilling.
- Do not empty used charcoal or briquettes back into the pack.
- Keep charcoal and briquettes dry and well ventilated and at a safe distance from heat sources.



**WARNING!** KEEP CHILDREN, ANIMALS AND OTHERS WHO NEEDS SUPERVISION AT A SAFE DISTANCE FROM THE GRILL. THE GRILL CAN BE EXTREMELY HOT.  
**WARNING!** NEVER MOVE THE GRILL ONCE LIT OR WHILE IT IS STILL HOT.  
**WARNING!** DO NOT TOUCH THE GRILL BODY WHEN LIT, IT CAN BE EXTREMELY HOT AND THERE IS A RISK OF BURNS.  
**WARNING!** DO NOT USE FLUIDS SUCH AS SPIRITS, PETROL, DIESEL, PARAFFIN OR ALCOHOL FOR LIGHTING OR RELIGHTING THE GRILL. WE RECOMMEND THE USE OF LIGHTING BRIQUETTES.

## Prior to barbecuing

### LOCATION

- ◆ Ensure that the BBQ is placed at least 150cm in all directions from house walls, trees, plants and other flammable materials or liquids when in use.
- ◆ Do not place the BBQ under a roof or overhang
- ◆ Ensure the BBQ is placed where there is plenty of ventilation.
- ◆ Do not BBQ below normal ground level.

## User instructions

- ◆ Make sure the assembly instructions have been followed correctly.
- ◆ Set the barbecue up in a suitable position, on a level surface away from areas likely to catch fire. The base of the barbecue will get hot so ensure it stands on a suitable surface. Leave the lid off and fully open vents for lighting.

### USE CHARCOAL AND A SUITABLE LIGHTING METHOD:

#### METHOD 1 - CHARCOAL & LIGHTING GEL

- ◆ Set up your barbecue in a safe place. Place charcoal in the fire bowl onto the charcoal grate to a depth of 3-5 cm.
- ◆ Apply the lightning gel carefully over the charcoal. Take care not to spill any gel onto your hands or clothes.
- ◆ Do Not use flammable liquids to light or re-light charcoal.
- ◆ Do not light the charcoal if you have split gel onto your clothes. Adjust the vents to control the heat. Light the charcoal using a long taper or safety lighter. The charcoal will then burn for a period with flames.
- ◆ DO NOT squirt gel onto burning charcoal.
- ◆ When flames die down check the charcoal is beginning to glow red. If your coals are going out you should open all vents and allow to cool down before trying to apply more gel.

#### METHOD 2 - FIRELIGHTERS

- ◆ Place three or four firelighters in the centre of the fire bowl onto the charcoal grate and light with a match.
- ◆ Place pieces of charcoal around each burning block. Add more charcoal as required, in a pyramid formation.
- ◆ When burning is established, spread the charcoal out evenly. After lighting, the fire should be ready for cooking in 30-40 minutes, or when even white ash is visible by day, or an even red glow is visible by night. Adjust the vents to control the heat.
- ◆ Make sure that the cooking grill is fully located into the grill supports so that the cross bar supports lock behind the retaining edges.
- ◆ ALWAYS WEAR OVEN GLOVES WHEN HANDLING HOT ITEMS.
- ◆ Ensure there is at least 1 metre clearance around all sides of the barbecue. Keep away from fences, over hanging branches and other combustible materials. Do not cook before the charcoal has a coating of ash.

## User instructions

### USING THE VENTS TO ADJUST THE HEAT:

- ◆ Once the charcoal is evenly lit, with the lid in place, the vents can be adjusted to control the temperature.  
The bottom vent is the coarse control. It needs to be adjusted first to suit the status of the fuel and the temperature you want to achieve. If there is a lot of fuel, burning well, you will most likely want to close the bottom vent more to reduce the temperature. If there is only a small amount of fuel, not burning well, you may want to open the bottom vent more to increase the temperature. When the bottom vent is set correctly, it is at the balance of coarsely controlling the temperature. With the bottom vent at that balance point, then the top vent will work as a fine tuning on the temperature. Open the top vent more will increase the temperature. Closing the top vent more will lower the temperature. The top vent will be less effective if the bottom vent is not set well with a stable charcoal burn.
- ◆ For direct cooking with the lid in place or removed, spread the charcoal evenly around charcoal grate so its positioned directly under the food. For indirect cooking (e.g. roasting or smoking), set the charcoal so that there is no charcoal directly beneath the food. For a roast, typically set the charcoal either side of the cooking grate (using a baking dish in the gap on the charcoal grate is helpful to catch dripping juices), position the roast in the middle of the cooking grill so that there is no direct heat beneath the roast.

## Amount of Charcoal



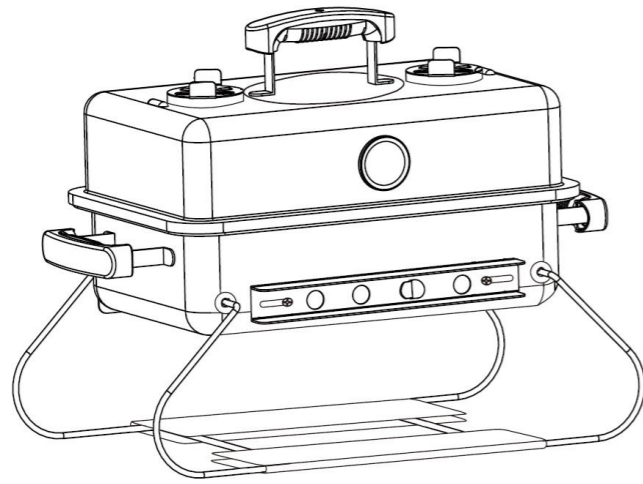
**NEVER OVERFILL THE GRILL WITH CHARCOAL/BRIQUETTES, AS IT MAY DAMAGE THE GRILL ENAMEL. DAMAGE CAUSED BY INCORRECT USE IS NOT COVERED BY THE WARRANTY.**

### AMOUNT OF CHARCOAL /BRIQUETTE

MAX AMOUNT OF CHARCOAL	650GR
MAX AMOUNT OF BRIQUETTES	1.2 KG



## Parts List

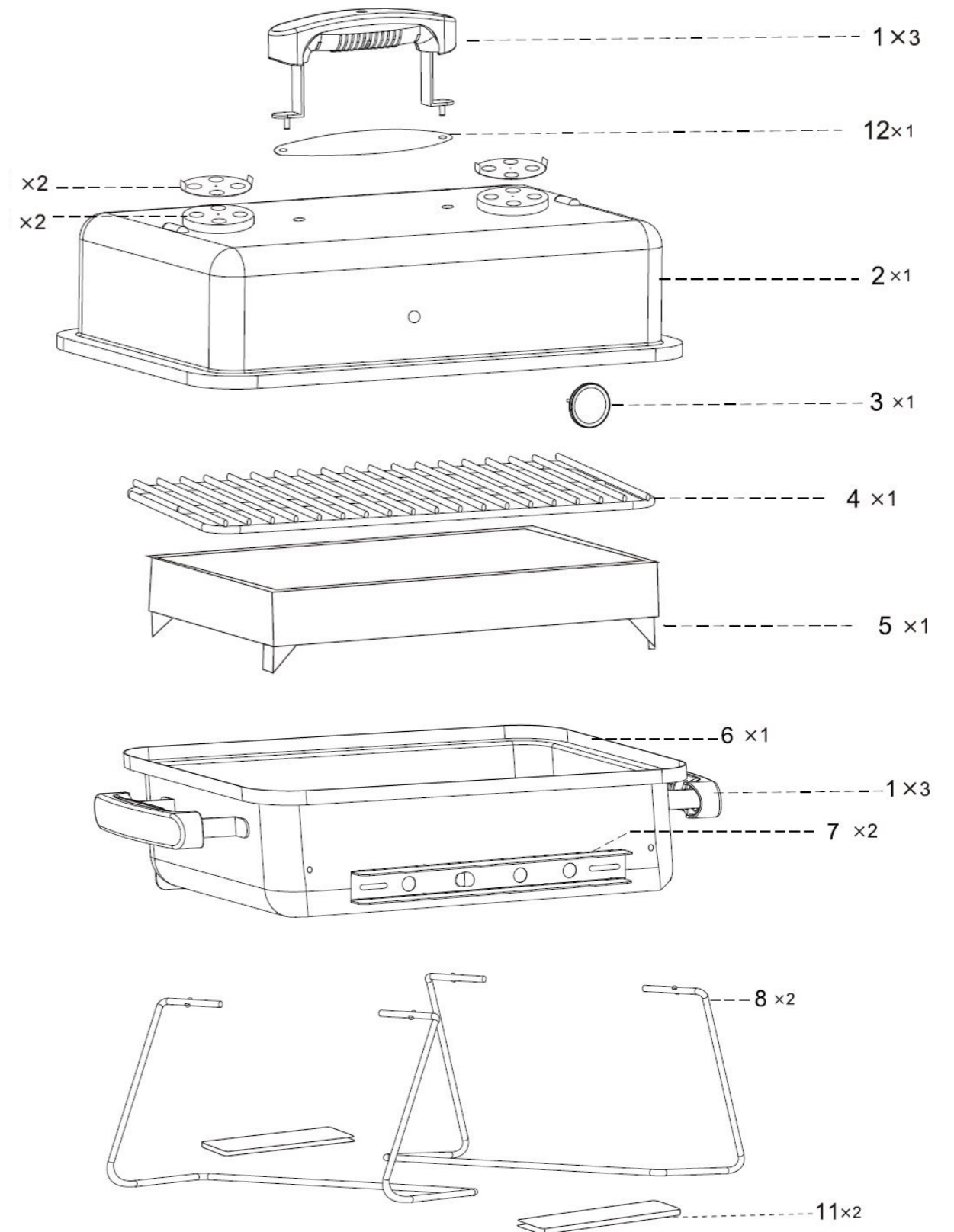


NO.	DESCRIPTION	CODE		QTY IN BBQ	QTY IN PART CODE
1	Handle for lid and fire bowl			3PCS	1
2	Lid			1PC	1
3	Thermometer			1PC	1
4	Cooking			1PC	1
5	Charcoal pan			1PC	1
6	Fire bowl			1PC	1
7	Aire vent for fire bowl			2PCS	1
8	Leg			2PCS	1
9	Air vent base			2PCS	1
10	Air vent			2PCS	1
11	Buckle			2PCS	1
12	sheet			1PCS	1

NO.	DESCRIPTION		QTY
A	Wing nut M6		6PCS
B	Washer Ø6×16		10PCS
C	Nut M5		6PCS
D	Screw M5×16mm		2PCS
E	Screw M5×12mm		4PCS
F	Washer Ø5×12		6PCS

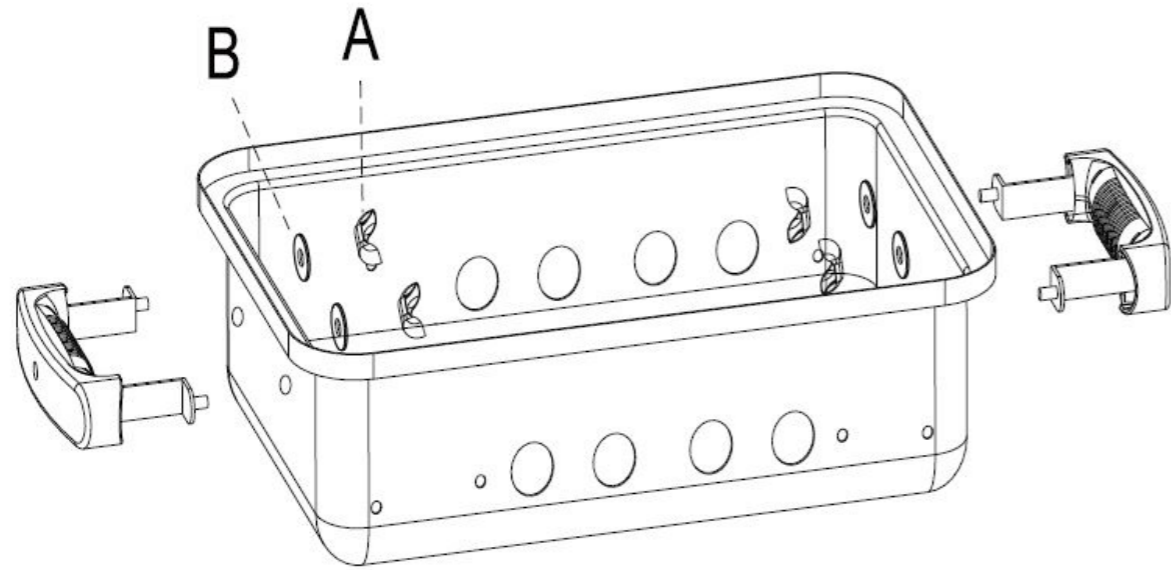
## Assembly

- ◆ Sharp edges have been minimised during the manufacturing process, but please be careful when handling all components to avoid accidents.
- ◆ Tools required: Either a Philips crosshead or flat bladed screwdriver and either an adjustable spanner or a pair of pliers

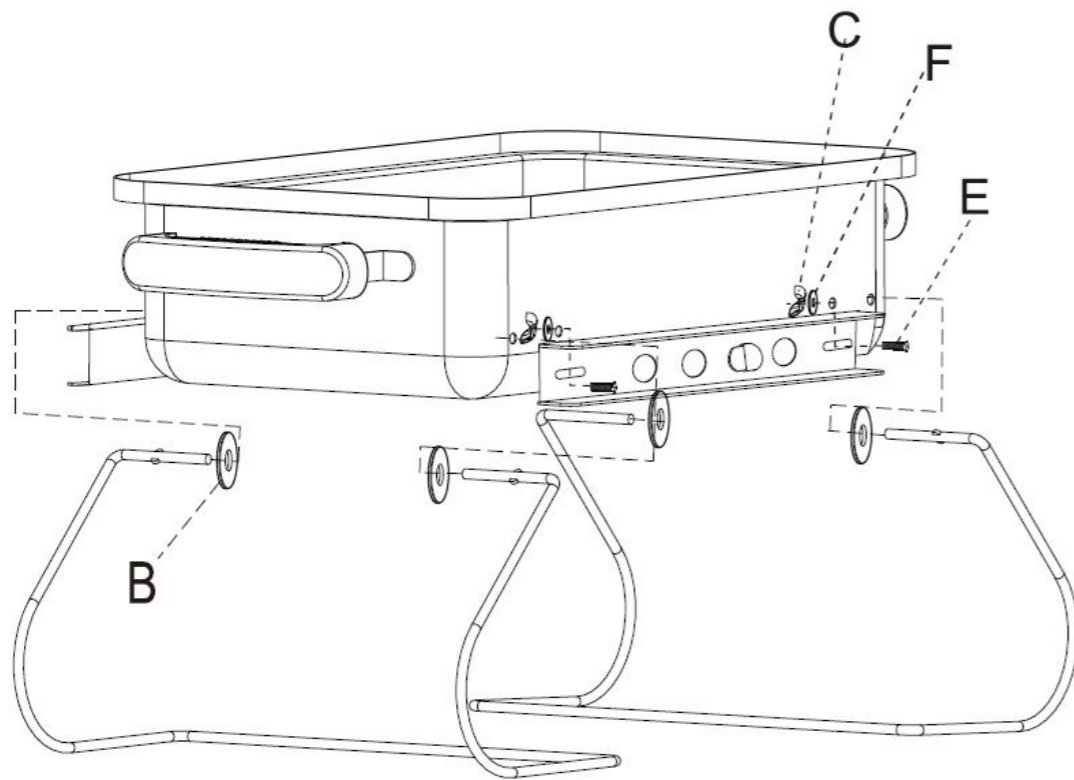


Assembly

STEP 1.  
A 4X  
B 4X

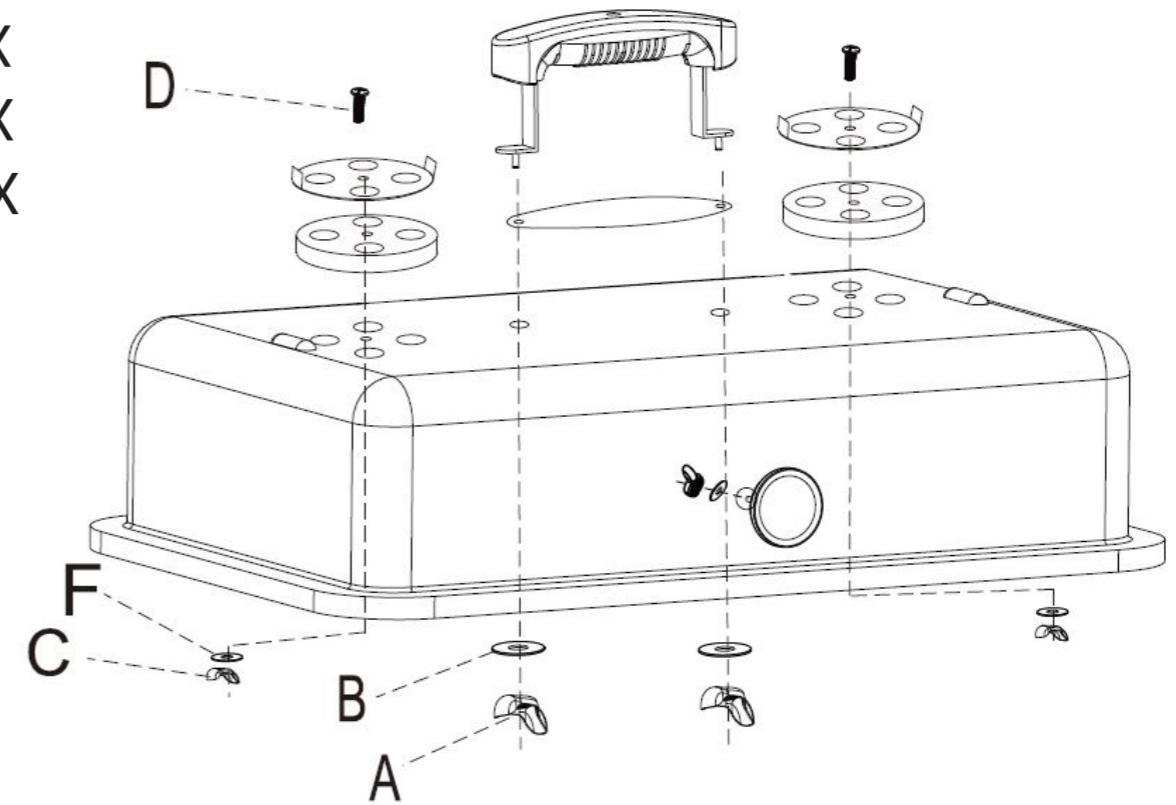


STEP 2.  
B 4X  
C 4X  
E 4X  
F 4X

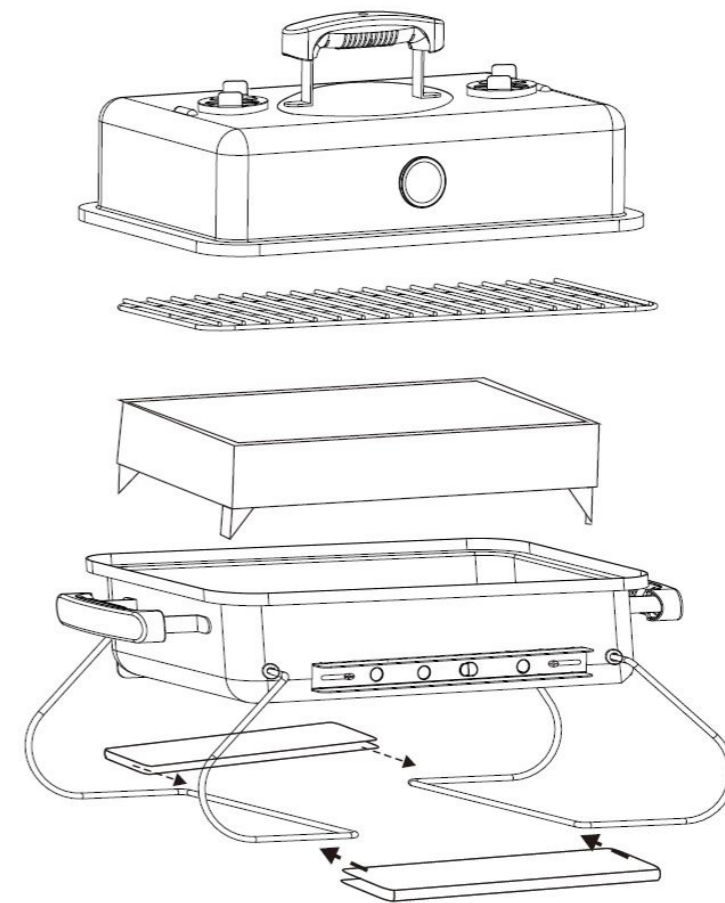


Assembly

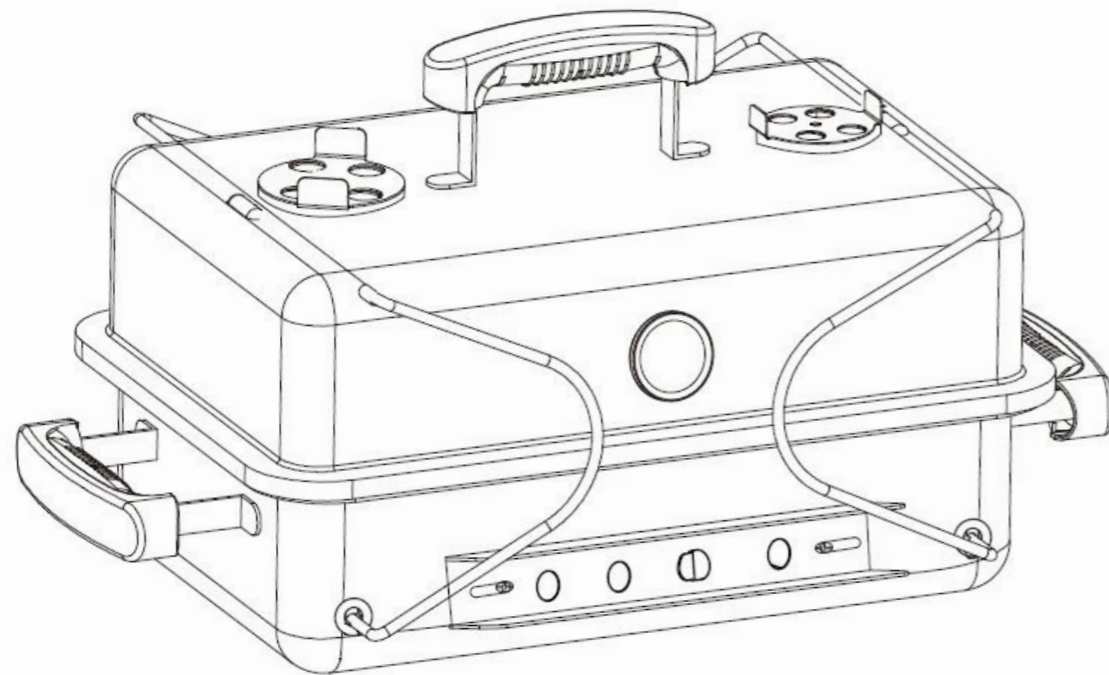
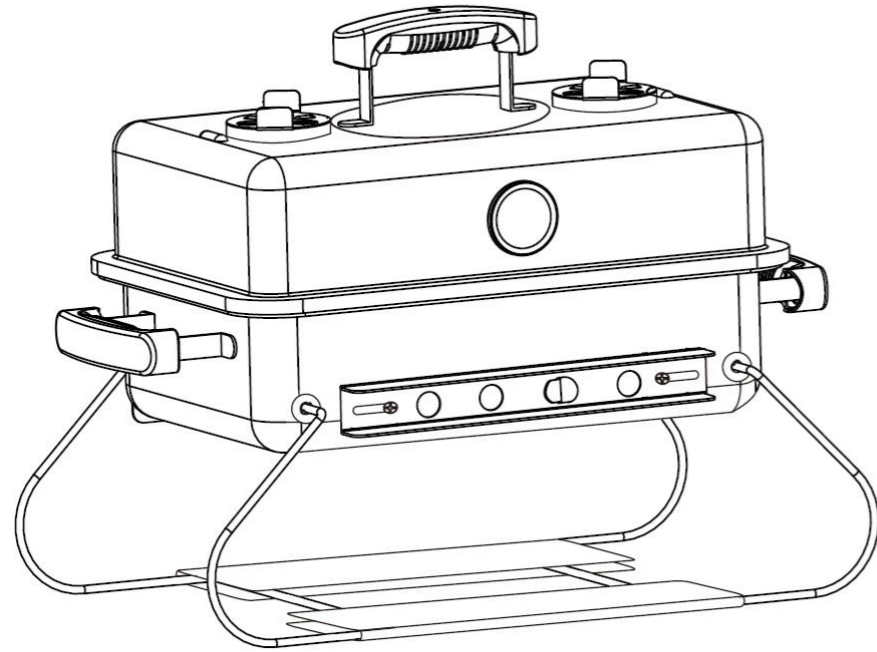
STEP 3.  
A 2X  
B 2X  
C 2X  
D 2X  
F 2X



STEP 4.







**THE BBQ'S GALORE WARRANTY AND CONSUMER GUARANTEES SET OUT IN THIS DOCUMENT OVERRIDE ALL OTHER WARRANTIES ON THIS PRODUCT.**

- ◆ Barbeques Galore Warranty is provided in add on to other rights and remedies as set out below under 'Consumer Guarantees'.

**WARRANTY TERM**

- ◆ Subject to the cond ons set out below, this product is warranted to the purchaser to be free from defects in workmanship and materials from the date of purchase for the terms specified below.
- ◆ 1 YEA R - Hood and ebox against burn through only. Paint deterioration on and rust from exposure and normal use are not covered by this warranty. Damage caused by improper operation lack of cleaning and maintenance or obvious failure to assemble is not covered by this warranty.
- ◆ 1 YEA R - All other parts.

**WARRANTY CONDITIONS**

- ◆ Barbeques Galore warranty is non transferable and is limited to the original purchaser.
- ◆ Satisfactory proof of the purchase (as defined in the competition and consumer act 2010 (CCA)) must be furnished at the time of notification of the defect for a claim under this warranty to be enforceable.
- ◆ This warranty covers all parts found to be defe ve in workmanship and/or materials during the warranty period. Barbeques Galore total liability in respect of a claim by a consumer under the CCA for a minor problem (as de ned in the CCA) with a product is limited, at our op on, to providing the consumer with a refund, replacement product or repairing the product.
- ◆ For major failures (as the term is de ned in the CCA) you are entitled to a replacement or refund and for compensa n for any other reasonably foreseeable loss or damage.
- ◆ To implement this warranty, please return the product to the place of purchase or nominated service agent, otherwise a service call out fee will be charged and refunded if claim is warrantable.

**WARRANTY EXCLUSIONS**

- ◆ This warranty will be void and accordingly no claim of any nature will be enforceable if the product has not been assembled, installed or operated according to the instru ons, or has been subject to abuse, improperly treated, neglected and/or if any repairs, maintenance or service has been done by an unauthorised person.

**THIS WARRANTY DOES NOT COVER:**

- ◆ Rust due to improper care or lack of maintenance. Contact your place of purchase for care and maintenance instru ons. Cool, clean, oil and store covered away from the elements when not in use. commercial use
- ◆ Claims arising from damage caused by abrasive chemical cleaners, heat discolora or fat es

## During barbecuing

- ◆ For the correct amount of charcoal/briquettes – see page 5 of this manual.
- ◆ Do not overfill the grill with charcoal/briquettes. The grill can get too hot for cooking and the heat can represent a risk to people or animals in the vicinity.
- ◆ Using too much charcoal can also damage the grill surface and thus the paint/enamel. Paint and enamel are applied to protect the grill and damage can cause rust.
- ◆ The grill can be extremely hot when in use. Use grill gloves when grilling.
- ◆ If flames should appear during use - due to fat, marinade or the like dripping on to the charcoal - we recommend using a spray bottle to spray a little water on the charcoal.
- ◆ When finished using the grill, do not douse the charcoal with large amounts of COLD water, as this can damage the paint/enamel. Use sand or spray small amounts of water gradually and repeatedly.
- ◆ Always check that all embers are extinguished before removing used charcoal/briquettes. This can take up to 24 hours. Always dispose of ash and charcoal residue where they cannot cause fire.

## Maintenance

- ◆ To make cleaning your grill easier, cover the inside with aluminium foil before pouring the charcoal in and using the grill. Use with the shiny side up. Remember to make holes in the foil for ventilation where necessary.
- ◆ Wash the grill grate in hot soapy water as soon after grilling as possible. Dry the grate well and store in a dry place when not in use. We recommend coating the grate with food oil after cleaning, between each grilling and before storing.
- ◆ When storing the grill outdoors, keep it covered. Alternatively, the grill can be stored indoors, in a garage or under a roof.
- ◆ **WARNING!** Always check that all the charcoal is extinguished and that there are no embers left before putting the grill away for storage.
- ◆ It is important that grill and grates are cleaned after every use and before putting it into long-term storage. Residues of marinade, fat etc. can cause mould and accelerate rust.
- ◆ We recommend repairing cracks or scratches in the paint or enamel with heat-resistant paint as soon as possible. Stocked by ironmongers, builder's merchants, paint shops, workshops etc. Repair any rust as soon as possible before it spreads.

### GOOD ADVICE

- ★ A CLEAN BBQ WORKS BETTER, causes less smoke and will last longer.
- ★ PREHEAT THE BBQ to make sure the charcoal/briquettes are grey prior to placing food on the BBQ. This gives a better result, and cuts BBQing time.

## The Flying Culinary Circus



### Our story

In 2005 four talented young chefs left for New York, asked to cook at an event in Central Park. They enjoyed working together and the guests really appreciated the food. One of the guests was so enthusiastic he booked the four chefs for another event in Los Angeles.

The idea of "The Flying Culinary Circus" was created.

Fast forward – The chefs have now travelled to more than 65 countries all over the world. Royalties as well as celebrities have enjoyed the culinary concept the chefs offer tremendously. But, as the chefs say "it's not about how famous our guests are, it is all about sharing the fun of cooking».

## Consumer Contact

This product is covered by a warranty in accordance with consumer legislation. It has undergone strict quality controls and testing at the factory.

If there are any parts missing or the product has been damaged, please contact your dealer or the consumer contact below for help.

Faults due to misuse, lack of maintenance or modification of the product will invalidate the warranty. Damaged parts not due to a fault with the product will be invoiced according to our price list + carriage and administration fee.

If new parts are needed or in the event of a warranty claim, please contact your dealer or consumer contact:

### FCC PRODUCTS AS

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Always attach your receipt and product serial number when making a warranty claim. Serial number is located on the side of the BBQ.

Produced in China for FCC Products Co., Ltd.

We are always looking for ways we can improve our products. Therefore, we reserve the right to change technical specifications at any time. You will always find the latest manual on [www.fccproducts.no](http://www.fccproducts.no).