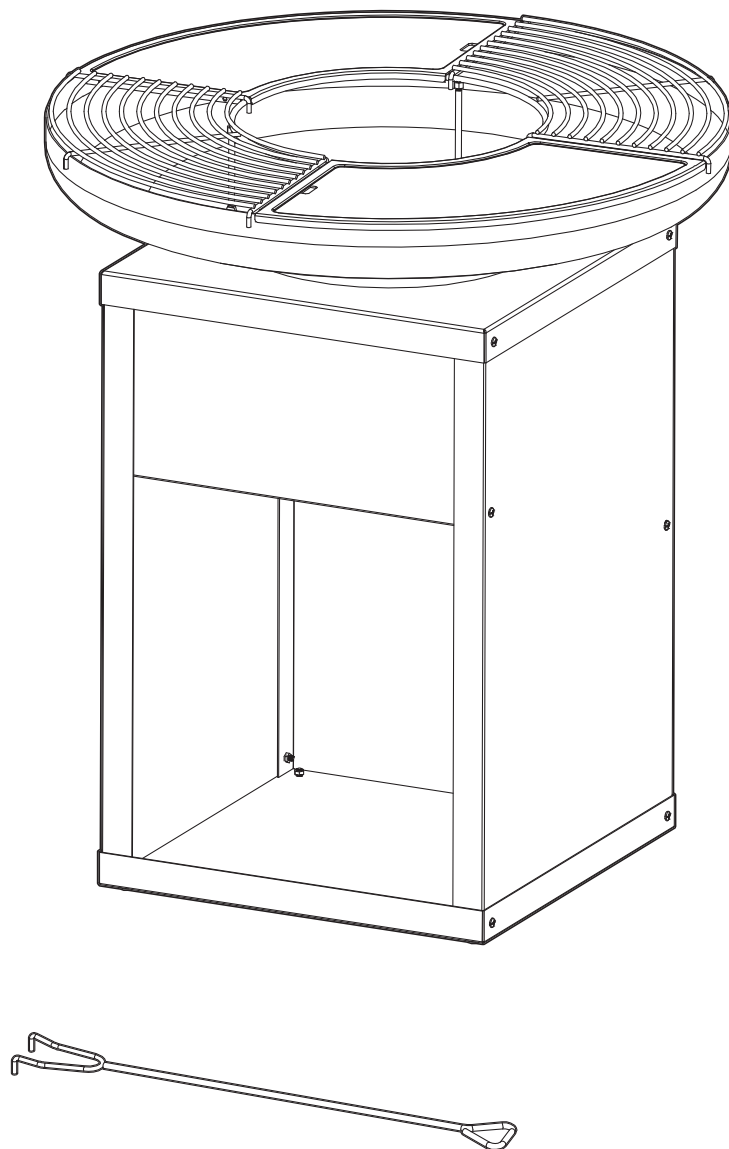


BIGHORN[®]

BIGHORN ARKANSAS Plancha Grill/ Firepit

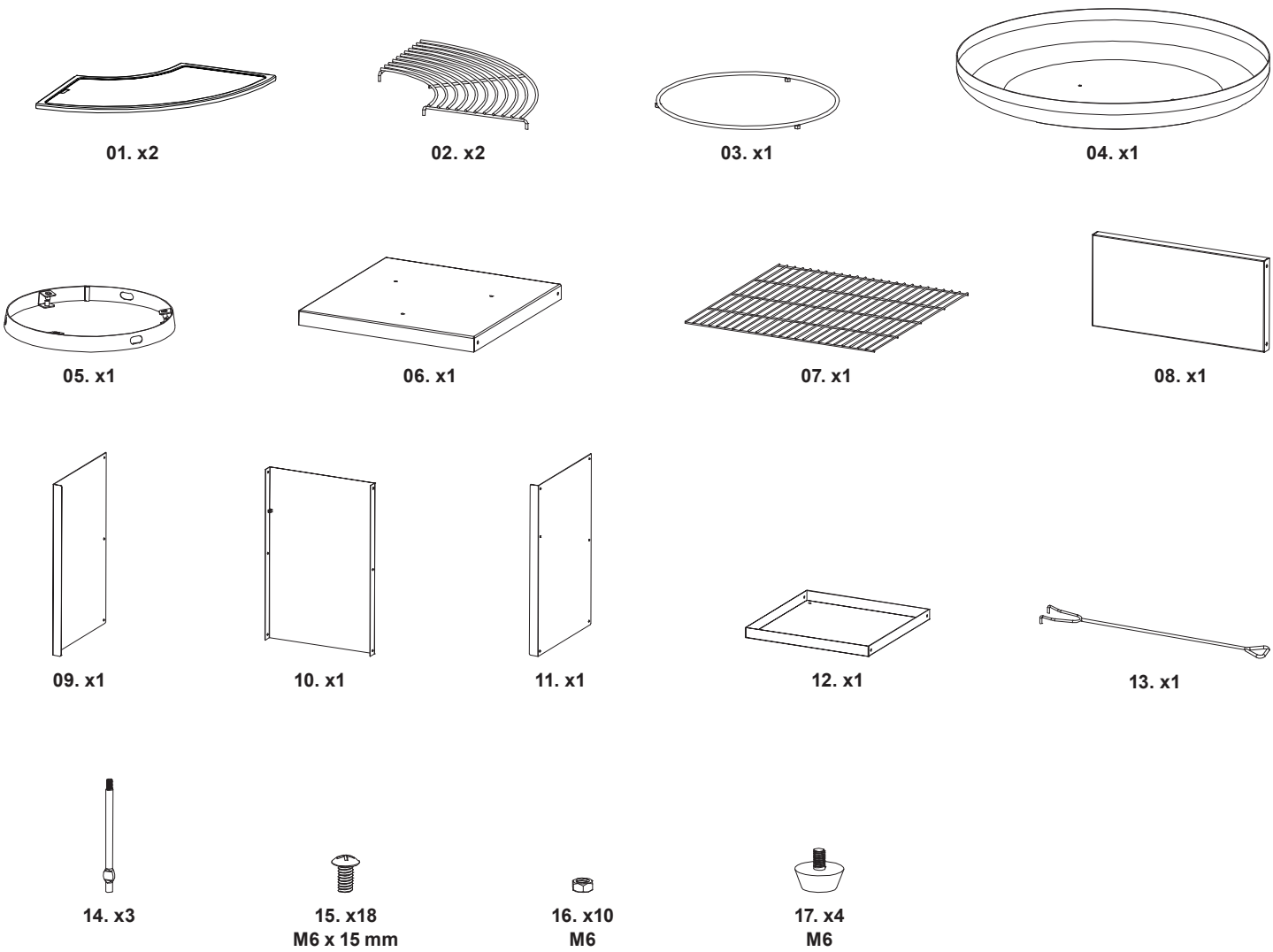
Product size assembled:
H115.5 x W139 x D58.5cm

PLU: 154746
(Model# SRCG22244)

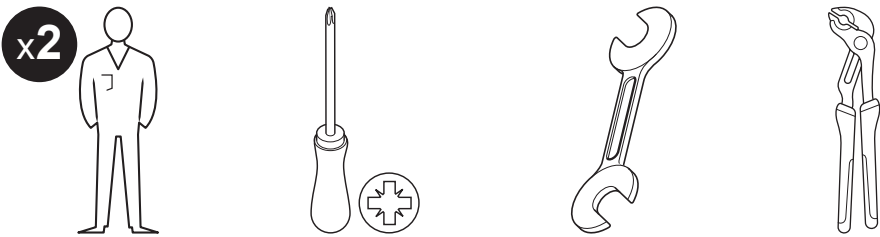


IMPORTANT - These instructions are for your safety. Please read through them thoroughly prior to handling the product and retain them for future reference.

Parts



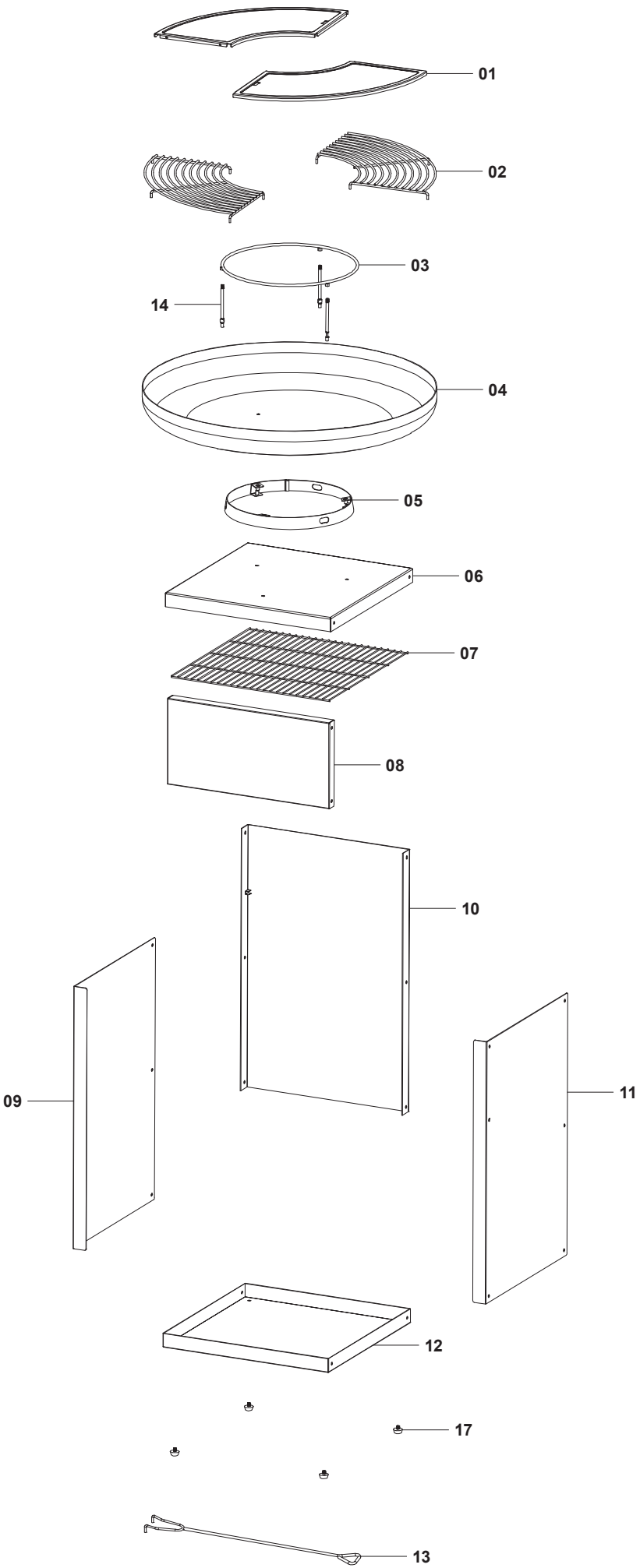
You will need (not included)



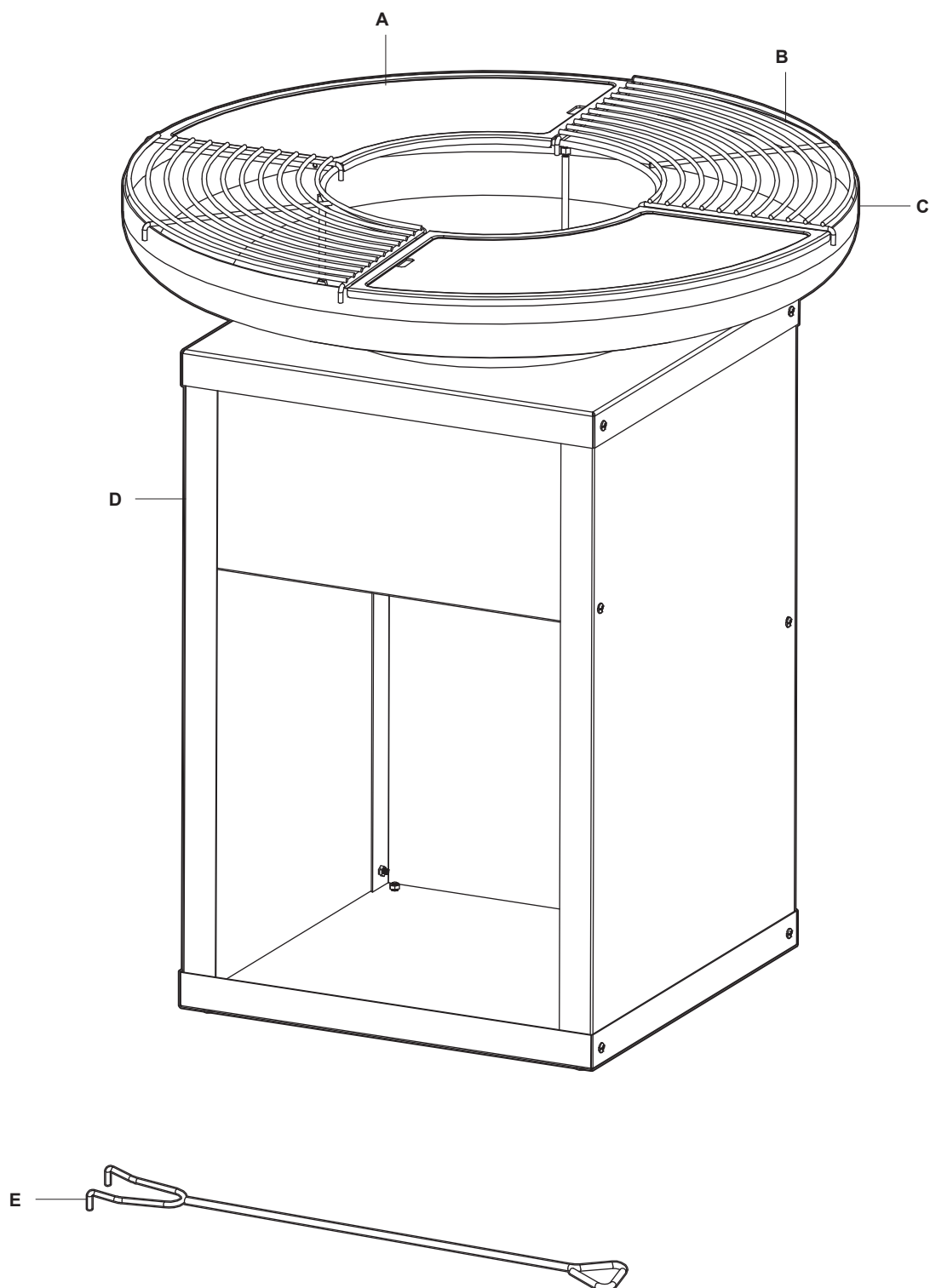
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Assembly	6
Use	12
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Product description



Product description



A. Plancha B. Cooking grill C. Fire bowl D. Support E. Metal tool



Safety

Before you start

These instructions are for your safety. Read the instructions before using the appliance, and retain them for future reference.

- Please dispose all plastic bags carefully and keep it away from children.
- Check the part and make sure you have all of the parts listed. If not, contact your local B&Q store who will be able to help you.
- Take a few moments to familiarize yourself with the contents & before starting check all holes are clear of any paint residue.
- When you are ready to start, make sure that you have plenty of space and a clean dry area for assembly.

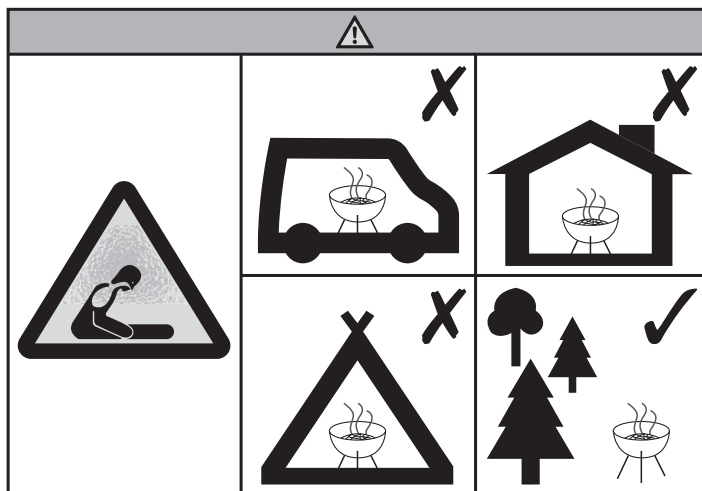


IMPORTANT: WHILST EVERY CARE IS TAKEN IN THE MANUFACTURE OF THIS PRODUCT, CARE MUST BE TAKEN DURING ASSEMBLY IN CASE SHARP EDGES ARE PRESENT.

Safety warnings



WARNING: DO NOT USE INDOORS! **OUTDOOR USE ONLY.** DO NOT USE THE BARBECUE IN A CONFINED AND / OR HABITABLE SPACE E.G. HOUSES, TENTS, CARAVANS, MOTOR HOMES, BOATS. DANGER OF CARBON MONOXIDE POISONING FATALITY.



- This appliance should be kept away from artificial grass, decking tiles, garden furniture, wooden fences or any flammable product.
- Use this barbecue only on a stable, flat plane.
- Always stand your barbecue on a firm surface away from wooden fences or overhanging trees.
- Do not use within 3 m of any flammable structure or under any combustible surface.



WARNING! DO NOT USE SPIRIT OR PETROL FOR LIGHTING OR RE-LIGHTING! USE ONLY FIRELIGHTERS COMPLYING TO EN 1860-3!



WARNING! THIS BARBECUE WILL BECOME VERY HOT, DO NOT MOVE IT DURING OPERATION.

- DO NOT leave a lit barbecue unattended.



WARNING! KEEP CHILDREN AND PETS AWAY.

- Do not cook before the fuel has a coating of ash.
- The barbecue shall be heated up and the fuel kept red hot for at least 30 mins prior to the first cooking on the barbecue.
- Be careful when handling metal parts of a lit barbecue as there are likely to become hot.

- Ensure that the barbecue has cooled down completely before removing charcoal ash.
- Flare-ups can occur if hot fat drips onto lit charcoal. Keep a fine water sprayer at hand to extinguish any small flare-ups, otherwise use baking powder or salt to extinguish.
- Use sand to extinguish charcoal when you have finished cooking.
- To prolong the life of your barbecue grill do not leave it outside unprotected, use a suitable barbecue cover when not in use.
- The side handle is used for moving the barbecue only. DO NOT use or touch this handle when the barbecue is hot or in use.
- Do not store flammable materials near this barbecue.
- Do not use aerosols near this barbecue.
- Modification of the barbecue may be dangerous, is not permitted, and will nullify any warranty.
- Failure to follow the instructions in this manual could result in serious injury or property damage.

Food cooking information

- Please read and follow this advice when cooking on your grill.
- ALWAYS wash your hands before or after handling uncooked meat and before eating.
- ALWAYS keep raw meat away from cooked meat and other foods.
- Before cooking ensure barbecue grill surfaces and tools are clean and free of old food residues.
- DO NOT use the same utensils to handle cooked and uncooked foods.
- Ensure all meat is cooked thoroughly before eating.



CAUTION: EATING RAW OR UNDER COOKED MEAT CAN CAUSE FOOD POISONING (E.G. BACTERIA STRAINS SUCH AS E.COLI).

- To reduce the risk of under cooked meat cut open to ensure it is cooked all the way through internally.



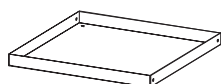
CAUTION: IF MEAT HAS BEEN COOKED SUFFICIENTLY THE MEAT JUICES SHOULD BE CLEAR IN COLOUR AND THERE SHOULD BE NO TRACES OF PINK/RED JUICES OR MEAT COLOURING.

- Pre-cooking of larger meat of joints is recommended before finally cooking on your barbecue.
- After cooking on your barbecue always clean the grill cooking surfaces and utensils.

IMPORTANT - RETAIN THIS INFORMATION FOR FUTURE REFERENCE: READ CAREFULLY

Assembly

01



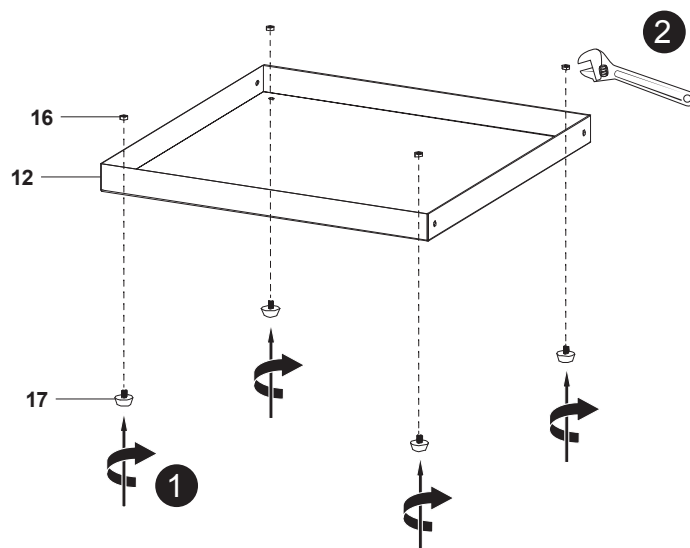
12. x1



16. x4



17. x4



02



09. x1



10. x1



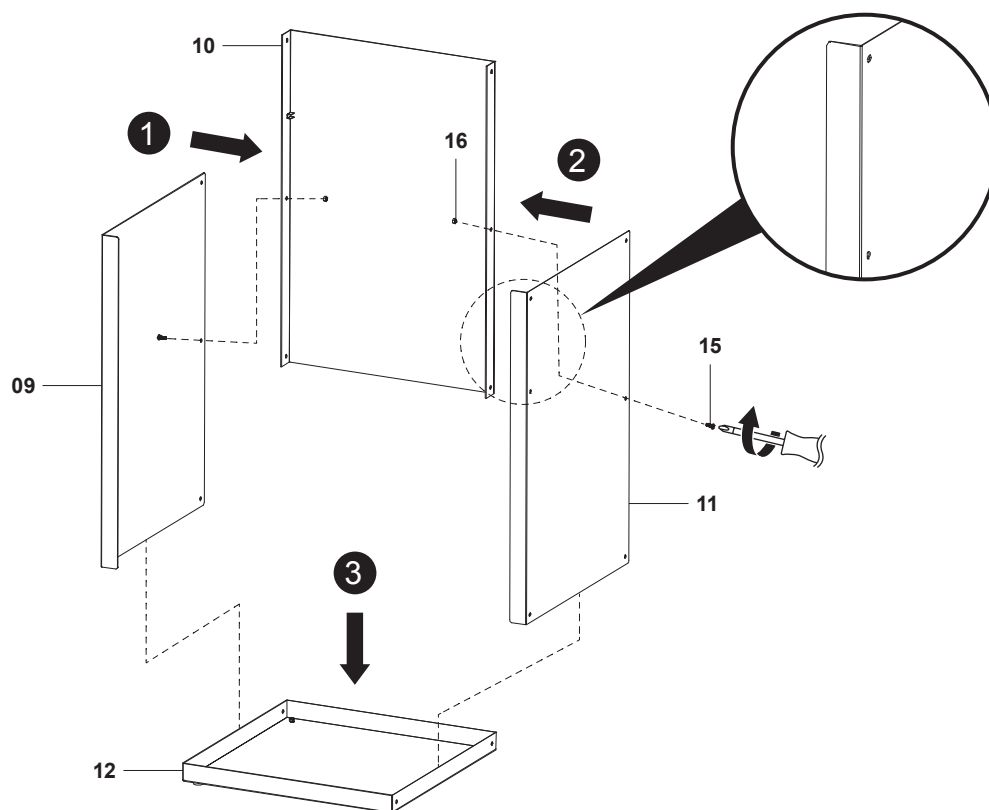
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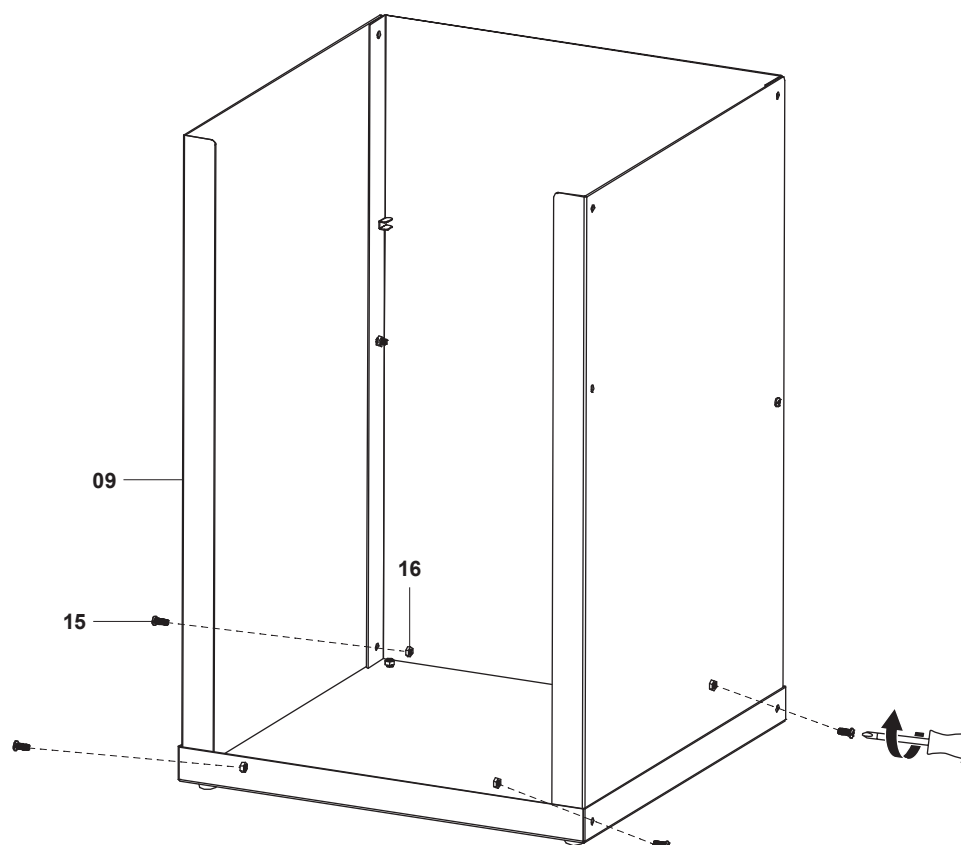
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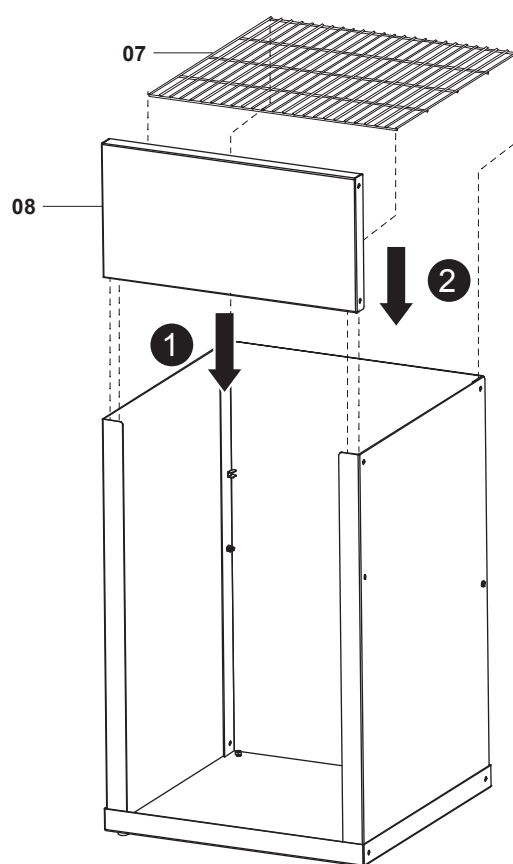
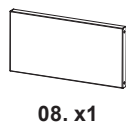
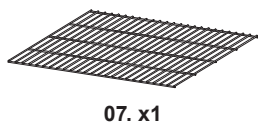
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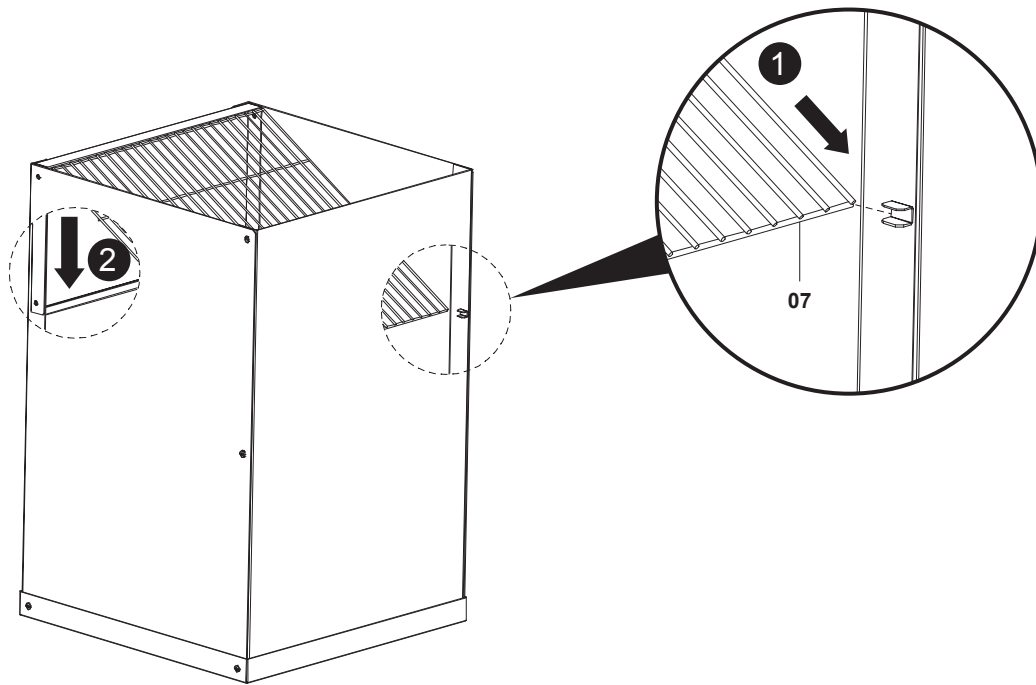
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04

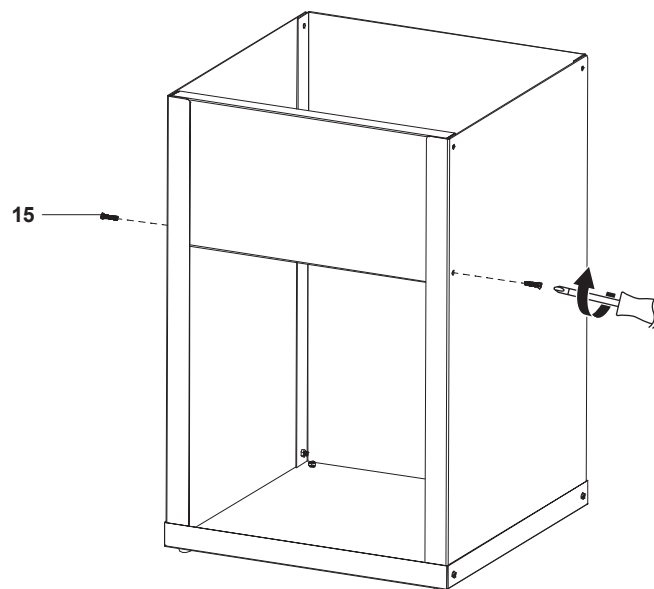


05



06

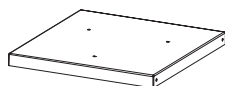

15. x2



07



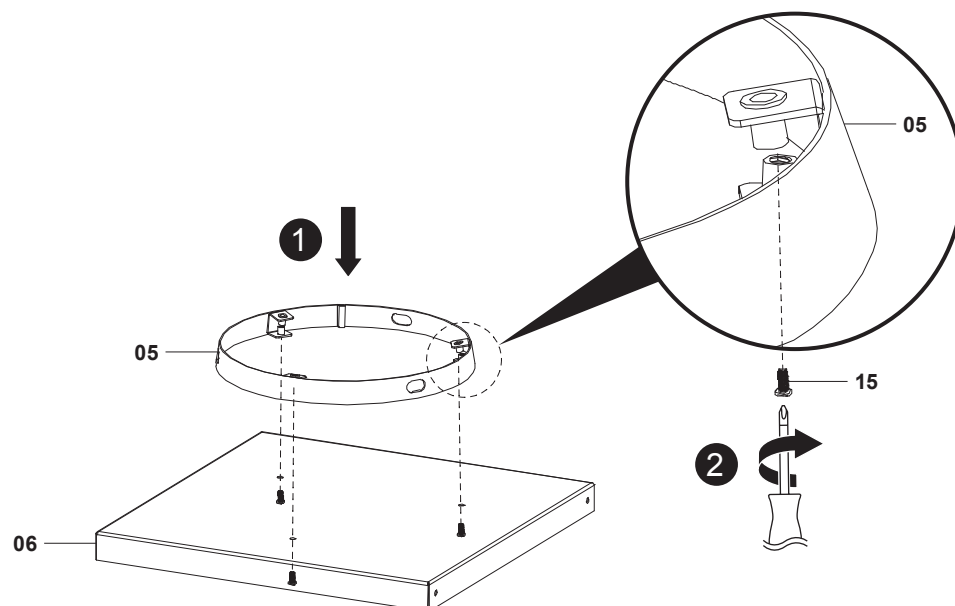
05. x1



06. x1



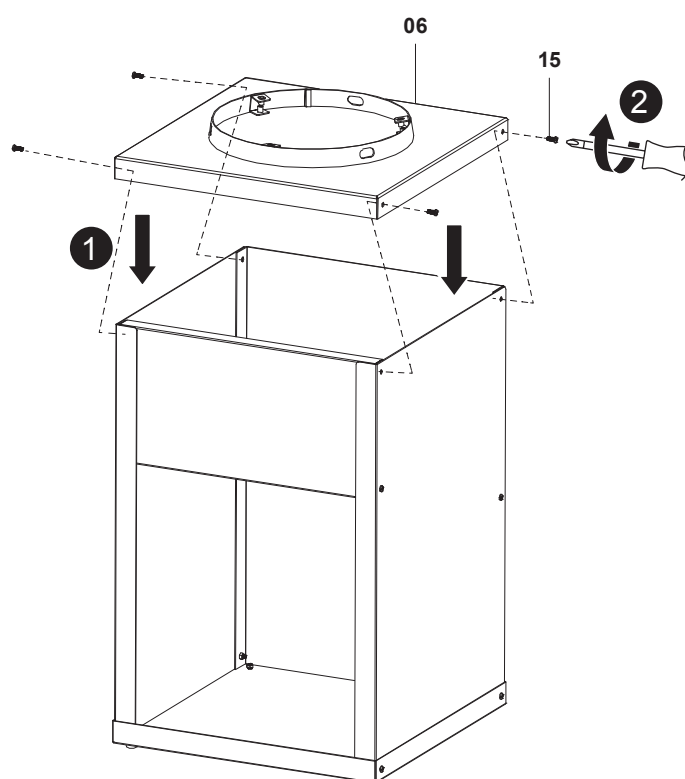
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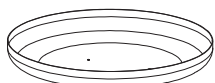
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15. x4



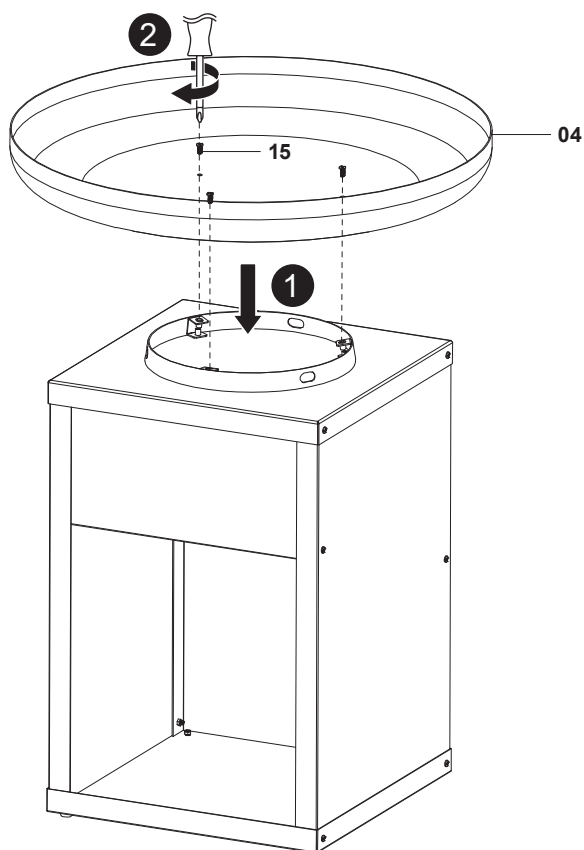
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04. x1



15. x3



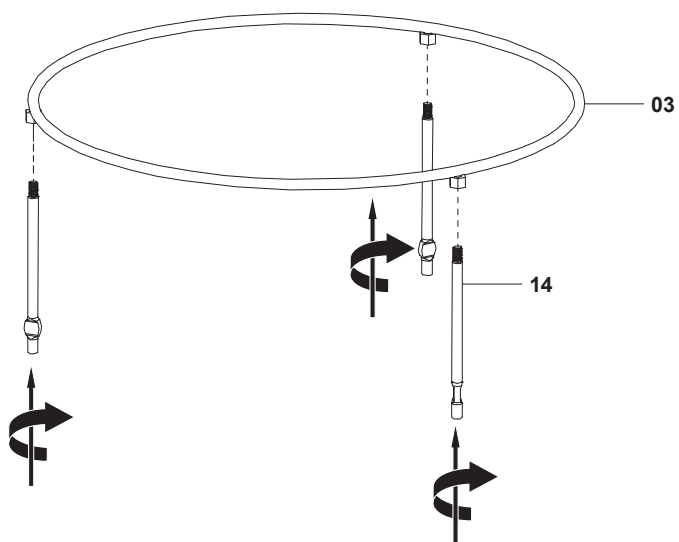
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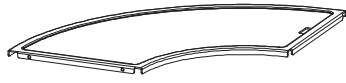
03. x1



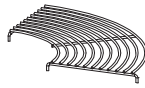
14. x3



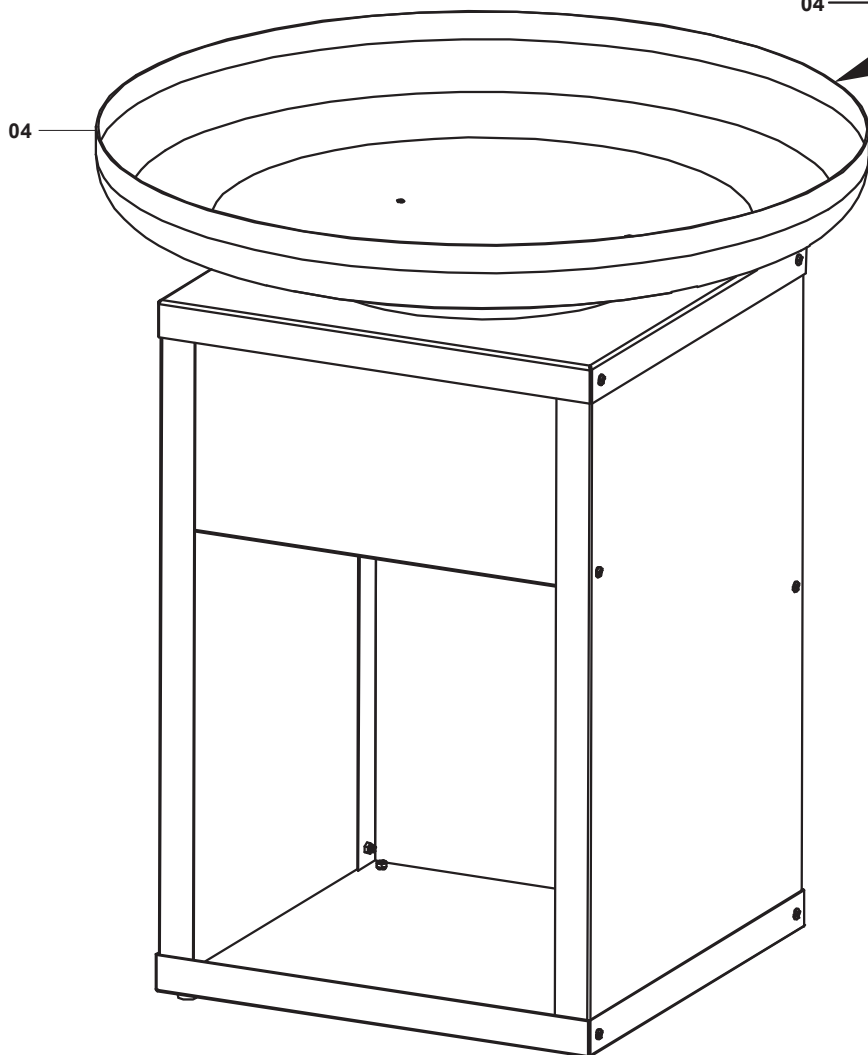
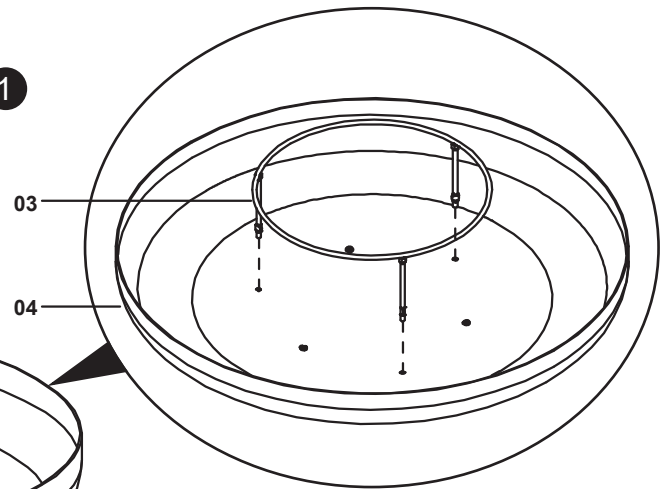
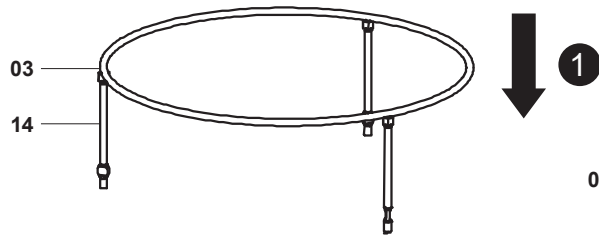
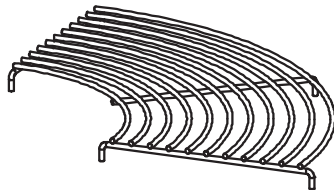
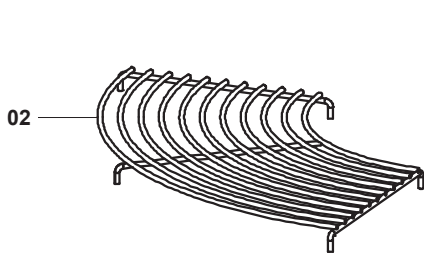
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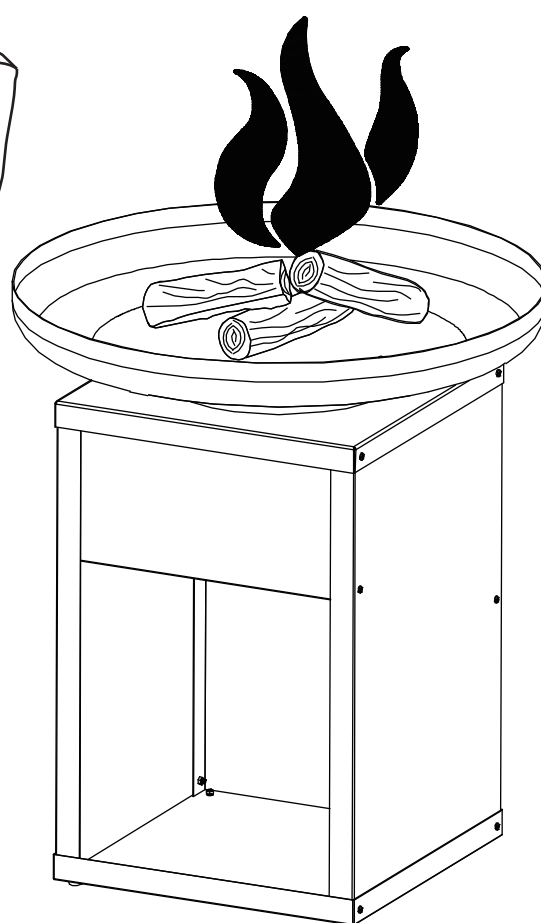
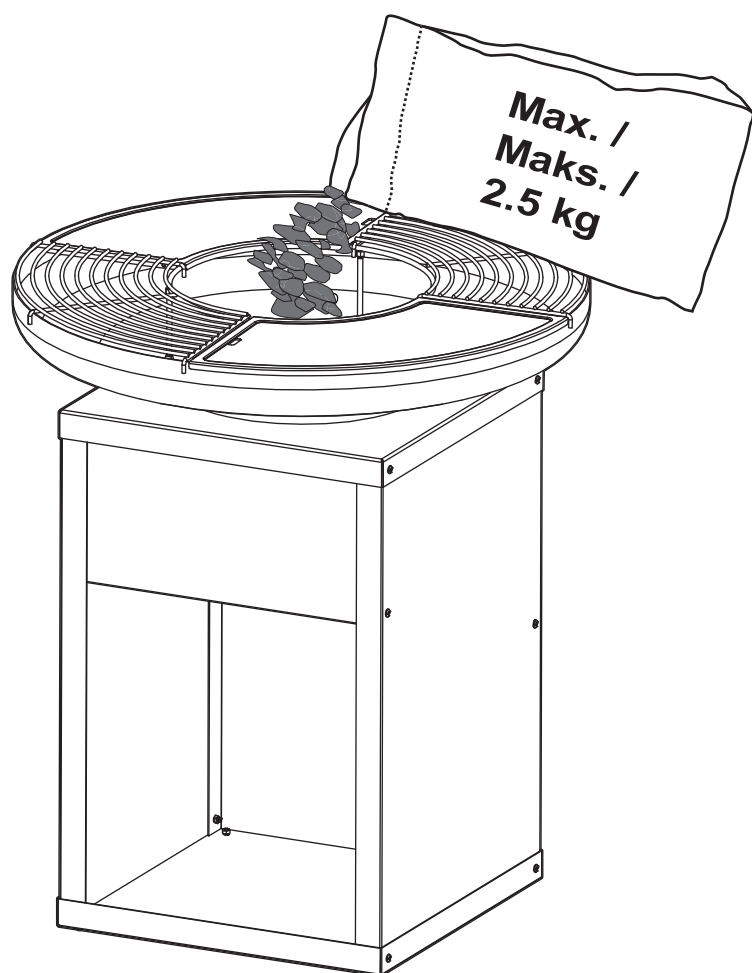


01. x2



02. x2





Use

Lighting procedures

1. Set the barbecue up in a suitable position, on a level surface away from areas likely to catch fire. The base of the grill will get hot so ensure it stands on a suitable surface.
2. This barbecue is designed for untreated wood, logs or charcoal. We recommend using charcoal briquettes. Use only enough briquettes to cover the bottom of the charcoal grate or fuel compartment in a single layer.
* Fuel maximum amount to be used: 2.5 kg.
3. When placing charcoal, never allow charcoal to be closer than 5 cm to the surrounding sides of the barbecue body.
4. When burning is established spread the fuel underneath the plancha and cooking grid. The plancha requires more fuel to heat up.



WARNING! THE CHARCOAL WILL BE VERY HOT SO TAKE SUITABLE PRECAUTIONS.

- Never touch metal parts which may be hot.
- Do not cook before the fuel has a coating of ash.
- Do not attempt to cook whilst charcoal is flaming.

Using solid starter

1. Place three or four lighting blocks in the centre of the bottom bowl.
2. Place pieces of charcoal around each block in a pyramid formation.
3. Light blocks with a match or taper.
4. When the charcoal is ashed over (grey coating of ash over each lump) you are ready to begin cooking.

Using Liquid Starter (EN1860-3 compliant only)

1. Position charcoal, pour liquid charcoal starter fluid onto charcoal and wait 5-10 minutes so that starter is allowed to penetrate into the charcoal.
2. Position the charcoal in the fuel compartment in a pyramid formation light charcoal. Allow time for charcoal to become well lit.
3. Spread charcoal in a uniform layer, so that each lump is just touching.
4. When the charcoal is ashed over (grey coating of ash over each lump) you are ready to begin cooking.



WARNING! DO NOT USE SPIRIT OR PETROL FOR LIGHTING OR RELIGHTING!

USE ONLY FIRELIGHTERS COMPLYING TO EN 1860-3!

Before each cooking session

- To prevent foods from sticking to the cooking grill, please use a long handled brush to apply a light coat of cooking or vegetable oil before each barbecuing session.
- Fill the charcoal fuel compartment with charcoal, light the charcoal and allow the charcoal to become red-hot. It is recommended to wait for at least 30 minutes before cooking. Once the charcoal has turned ash grey it is now ready to be used for cooking.

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 salt directly onto the charcoal.
- Always protect your hands when handling anything near the cooking surface of the barbecue.



IMPORTANT: IF A FAT FIRE SHOULD OCCUR IN THE ASH TRAY/COLLECTOR OR FUEL COMPARTMENT, WAIT FOR THE FIRE TO GO OUT. DO NOT PULL OUT THE ASH-COLLECTING TRAY OR DOUSE CHARCOAL TRAY/FUEL COMPARTMENT WITH WATER.

Replenishing the charcoal

- To replenish the charcoal during use, remove the food from the grill.
- Always use heat resistant gloves when handling the product.

Extinguishing the barbecue

- Use sand to extinguish charcoal when you have finished cooking.
- Ensure that the barbecue has cooled down completely before removing charcoal ash.

Care & maintenance

The golden rules for care

1. Regularly clean your appliance between each use and especially after extended periods of storage.
2. Ensure the appliance and its components are sufficiently cool before cleaning.
3. In order to extend the life and maintain the condition of your product, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months.



IMPORTANT: PLEASE NOTE THAT IT IS NORMAL, WHEN IN USE, THAT THE COATED METAL SURFACES ON THE BARBECUE MAY DISCOLOUR DUE TO THE HEAT GENERATED BY THE BURNING CHARCOAL. THE COATING MAY APPEAR TO SMOULDER / SMOKE AND THE SURFACES DARKEN, TURNING A CHALKY OR MATT FINISH.

At the beginning of the season

- Check to ensure all components are secure.
- Check and tighten all screws and bolts.

Before each use

Check to ensure the cooking surfaces are clean & free from rust.

After each use

To prolong the life of your barbecue grill do not leave it outside unprotected, use a suitable barbecue cover when not in use.

Cooking surfaces (grill, warming rack, etc.)

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 the cooking grill in a dishwasher.

Ash collector (if present)

After every use, check the charcoal fuel. Discard the ash, and wash any remaining ash or fat from the tray/collector. Failure to clean thoroughly may affect your cooking performance. Use the tool provided to remove the collector as it may be hot.

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 chrome plated cooking grill before full cleaning.

Charcoal grate (if present)

Apply a coat of vegetable oil on the surface.

After 2 or 3 uses

Check and tighten all screws and bolts.

At the end of the season

- 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.
- Do not leave the barbecue exposed to outside weather conditions or stored in damp, moist areas.
- Do not store flammable materials near this barbecue.

