

# FLAMEN HOT

Thank you for purchasing a Flamen Hot product.

## Product Descriptions

**Model** Grill & Fish Pit

**Model Number** 202002B

### Description

This BBQ is designed to be a real talking point. Built with extra strong components such as the thick steel handle, cast iron grill and fish / poultry pit

### Features

Recycled 44 Gallon Drum  
Thick 3mm Steel Frame  
30mm Steel Handle  
400 X 470mm Cast Iron Grill  
Galvanized 25mm Steel Legs  
Stainless Steel Fish Grill

### Dimensions

Cooking Height 720mm  
BBQ Height 1275mm  
Width 890mm  
Depth 600mm



### **Safety Instructions**

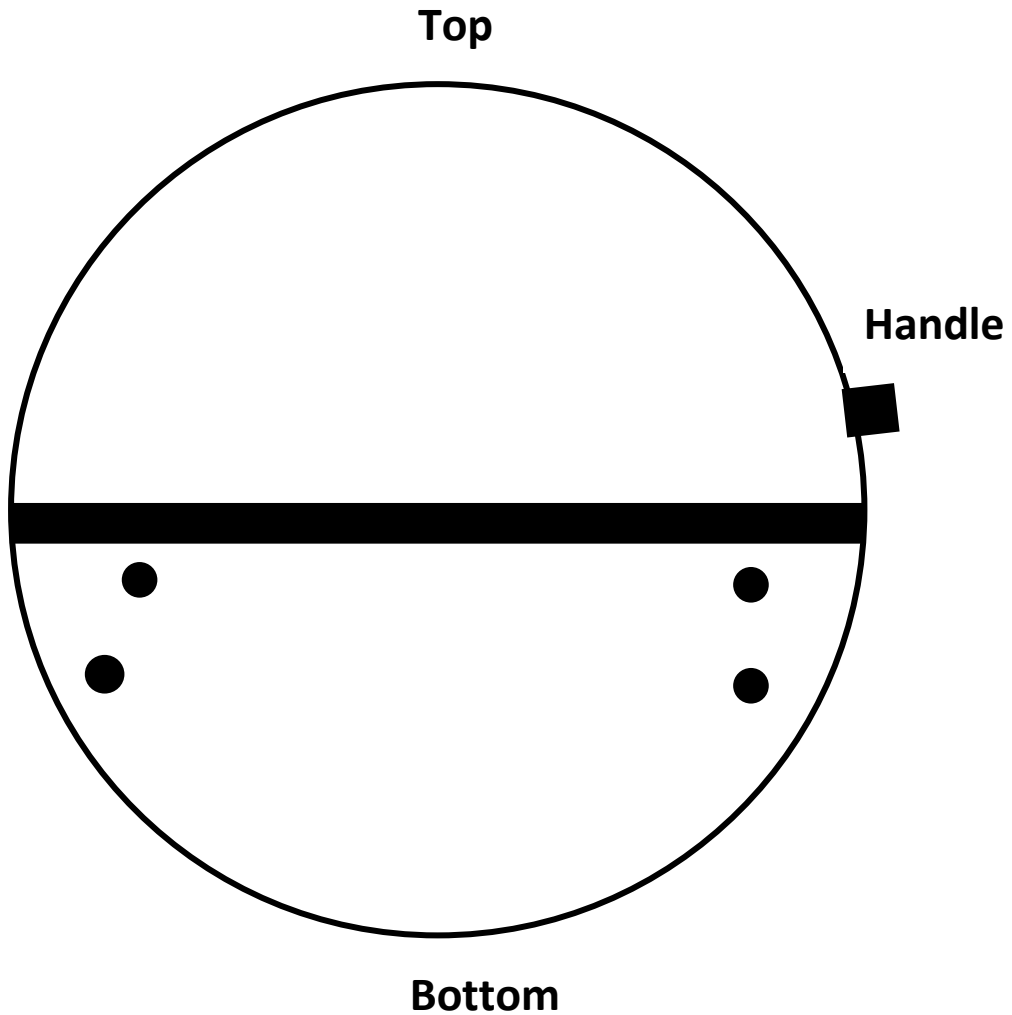
Thank you for purchasing your Flamen Hot BBQ. Your safety is very important to us so please make sure you follow the below safety instructions.

1. Do not use indoors
2. Use outdoors with a least 1.5 metres away from any flammable items
3. Never fill the BBQ more than  $\frac{1}{4}$  full of wood or coals
4. Use fire starters and kindling to start the fire – see fire instructions
5. Use fireproof gloves when adding or handling the wood or coals near the fire
6. Always ensure that all the components of the BBQ are fix and fastened
7. Always use wood that is suitable for cooking food
8. Have a water source or fire extinguisher handy
9. Never use your BBQ on a total fire ban day
10. Never pour oil onto the grill for cooking
11. Use tongs or other suitable utensils to handle food on the grill
12. Ensure that the smoke is blowing away from other people

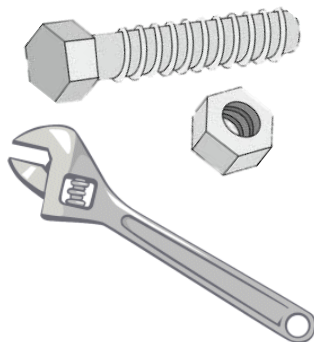
## Attaching the Legs

You will need 1 x shifter or socket

A towel or blanket, something to rest the barrel on to protect it



Legs x 4



Bolts and Nuts x 8

Adjustable Spanner

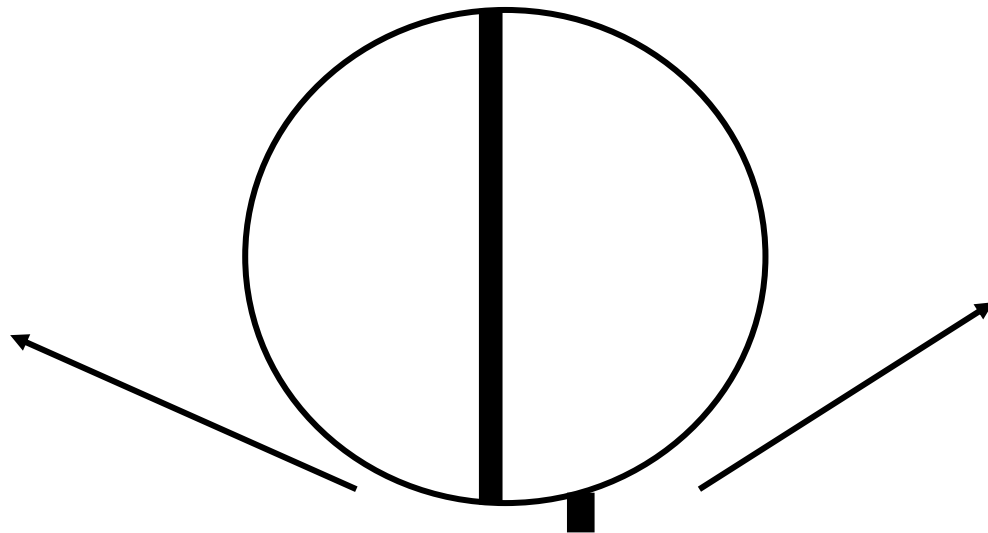


Cross Bar x 1  
(optional)



## Step 1

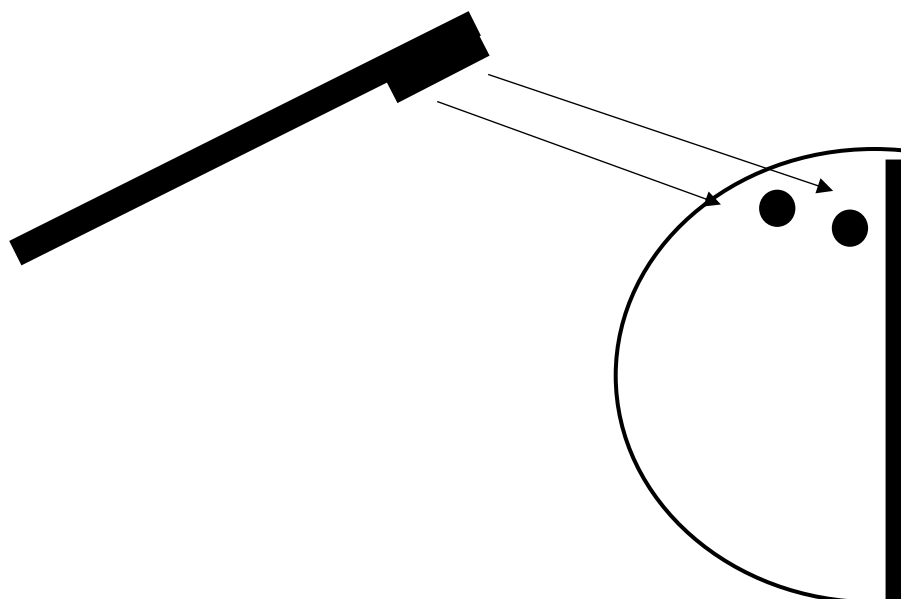
Lay the barrel on its side on a soft surface so you do not scratch it, and stand in front of the handle. Open the barrel up so you can easily reach the back of the barrel



## Step 2

Position one leg at a time over the pre-drilled holes as shown. Use the bolt and nut to tighten each leg to the barrel. Use the shifter provided as well as another shifter or socket.

**Caution Ensure the legs are fastened tightly before use**





### Step 3

Repeat step 2 for both legs on one side, then carefully flip over the barrel and repeat

Make sure that the top of the leg has the smaller piece of leg adjacent to the barrel. It should sit flush against the barrel.

Check each nut and bolt to ensure they are tight after the first use as the metal will get hot and may contract a little. This is normal.

### Step 4

Attached the cross bar on the front legs as shown, tighten





## Flamen Hot BBQ

### Before Use – Season your Grill

***You should season your grill before use. This is done to burn off any manufacturing residue and will also protect the natural cooking surface from the elements.***

Before first use, clean the cooking surface with warm soapy water and a sponge. Thoroughly rinse with fresh water

Dry the cooking surface, then lightly coat all sides of the grill surfaces with a cooking oil spray.

Position the hotplate and grills in the barbeque and heat for a few minutes until the surface just begins to smoke. Wait for the grill to cool and then wash again with some warm soapy water.

Dry the cooking surface, then lightly coat it with a spray oil again.

Now you are ready to cook !



## Lighting a Fire

There is nothing more frustrating than trying to light a fire and all you are getting is the fire going out.

For a good fire you will need.

1. Fire Starter Cubes – these should be available from your supermarket.
2. Kindling – which is small pieces of very dry wood
3. Solid Firewood – which your local service station should sell
4. Off course a lighter or matches

Place some kindling flat on the bottom of the barrel, make sure you keep the lid open while you have the fire going

Then place 3 or 4 lighter cubes on the kindling and then build a tepee over the top of the cubes.

Allow enough space between the kindling to allow air to get into the bottom of the barrel. Your tepee should not be any bigger than 40 cm X 40 cm

Light the cubes and wait until the kindling catches fire. Feed a little more kindling onto the fire once it is alight.

After 5 – 10 minutes place a larger log of your wood preference onto the fire.

We encourage you to use sustainable wood or coal bricks.





## Warranty

Applicable to all Flamen Hot BBQ's, Fire Pits and Smokers

Your barrel comes with a 12-month warranty and includes components, build quality and parts.

The warranty comes into effect once dispatched and out of our control.

1. The company will repair the product, at no cost, if the product is still under warranty
2. The company will repair any broken parts of a product using new or replacement parts
3. The product will be exchanged with a new product
4. The price of product will be refunded

The warranty does not cover the following,

1. Dints in the barrel from movement
2. Fading or discoloration of paint or surfaces, as this will occur due to the heat
3. Any misuse of the barrel other than what it was designed to do
4. Any damage caused by acts of nature
5. Damage of a product resulting from negligence
6. Damage of a product resulting from unauthorized modification of the product
7. Theft or loss of the product
8. Damage caused by chemicals