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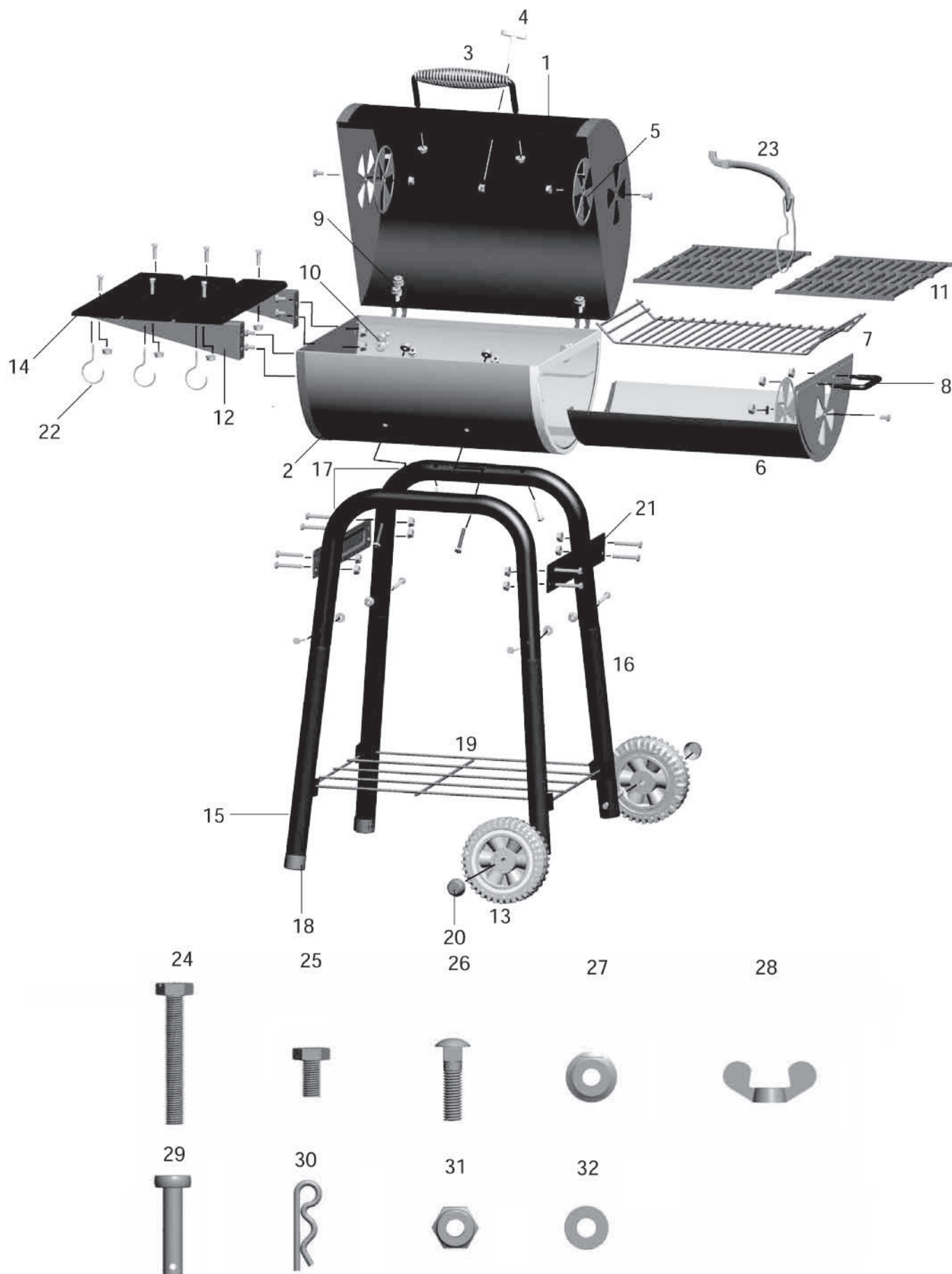
CHARCOAL BARBECUE ASSEMBLY MANUAL

KEEP THE MANUAL FOR FUTURE USE

For product information, components, technical support and warranty,
contact your authorized dealer or visit the website www.sochef.it

**Thank you for purchasing a SOCHEF ' product.
To make the best use of this barbecue carefully read all the
warnings and instructions provided in this manual.**

EXTENDED SCHEME



COMPONENTS

Please check that all the components in the following list are present, before starting the barbecue assembly operations

Number	Quantity	Components
1	1	Barbecue Lid
2	1	Combustion Chamber
3	1	Lid Handle Spring
4	1	Thermostat
5	3	Air Regulator
6	1	Ash Tray
7	1	Charcoal Grid
8	1	Ash Tray Handle
9	2	Upper Hinge
10	2	Lower Hinge
11	2	Cast Iron Cooking Grid
12	2	Side Shelf Support
13	2	Wheel
14	3	Side Shelf Batten
15	2	Long Legs Base
16	2	Short Legs Base
17	2	Upper Legs
18	2	Long Legs Feet
19	1	Storage Shelf
20	2	Wheel Cover
21	2	Wheel Cover
22	3	Tool Hooks
23	1	Wheel Cover
24	16	Hex Bolt 1/4-20x1-3/4"
25	15	Hex Bolt 1/4-20x3-3/4"
26	6	Round Bolt 1/4-20x1-3/4"
27	38	Nut 1/4-20
28	1	Wing Nut
29	2	Hinge Bolt
30	2	Fastener
31	3	Lock Nut
32	3	Flat Washer

- A Screwdriver and wrenches are required to assemble the product;

ASSEMBLY INSTRUCTIONS

STEP 1



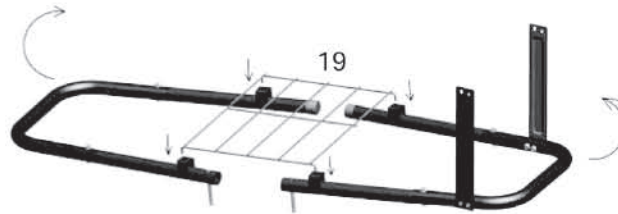
1. Insert the base of the long legs (15) and the base of the short legs (16) to the upper part of the legs (17) and screw in with 2 hexagonal bolts 1/4-20x1-3/4" and the 1/4-20 nuts. Repeat this step for the other legs

STEP 2



2. Insert the two leg supports (21) outside the assembled legs, using 4 1/4-20x1-3/4" hex bolts and 1/4-20 nuts

STEP 3



3. Insert the 4 corners of the object shelf (19) inside the 4 holes on the assembled legs. Rotate the legs upward no to the vertical position. Important: Make sure the long and short legs are at the same height

STEP 4



4. Assemble the other end of the leg supports (21) to the corresponding leg using the 4 1/4-20x1-3/4" hex bolts and 1/4-20 nuts.

STEP 5



5. Insert the wheels (13) to the axle, then close with the wheel covers. Then insert the feet (18) to the end of the long legs.

STEP 6



6. Place in straight position, the base of the carriage thus assembled. Attach the combustion chamber (2) to the trolley using 4 1/4-20x1-3/4" hex bolts and nuts 1/4-20. Note: Make sure the ash tray opening is positioned on the same side as the wheels.

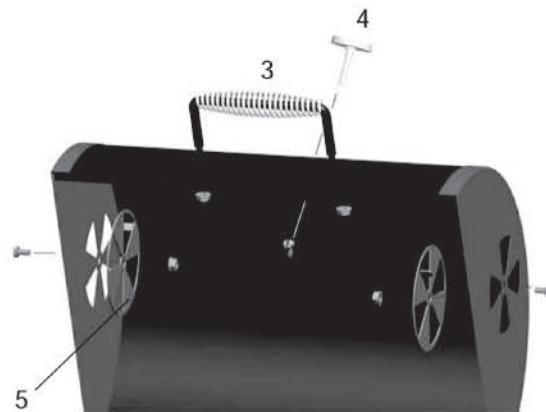
Assemble the lower hinges (10) to the combustion chamber (2) using 4 1/4-20x3/4" hex bolts and 1/4-20 nuts.

STEP 7



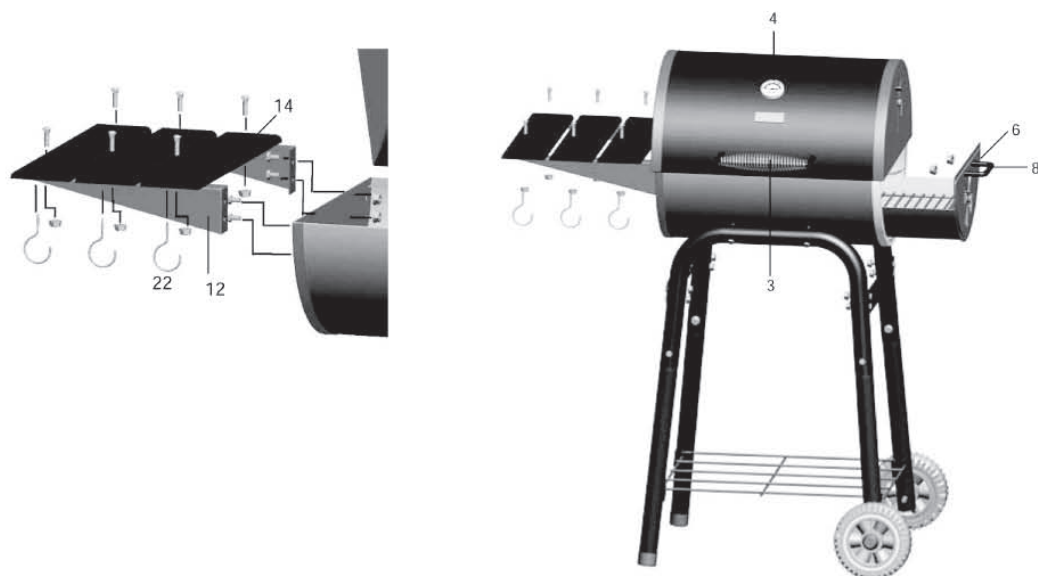
7. Assemble top hinges (9) to lid (1) using 4 hex bolts 1/4-20x3/4" nuts. Then assemble the cover (1) to the combustion chamber (2) using 2 hinge bolts and 2 fasteners.

STEP 8-9-10



8. Assemble the spring handle (3) using 2 1/4-20 nuts.
9. Attach the thermostat (4) to the lid using the wing nut.
10. Assemble the air regulator (5) to the lid (1) on both sides and also to ash tray (6). Screw in using a 1/4-20x3/4" hex bolt, washer flat and lock nut.

STEP 11-12-13-14



11. Assemble the side shelf supports (12) on the left side using 4 bolts hex 1/4-20x3/4" and the 1/4-20 nuts.
12. Assemble the side shelf slats (14) to the supports (12) using 6 bolts round 1/4-20x1" and the 1/4-20 nuts.
13. Assemble the handle (8) to the ash tray (6) using 2 1/4-20 nuts. Insert the ash tray inside the combustion chamber from the right side. (See figure).
14. Tighten all bolts.

STEP 15



15. Place the coal grate (7) in the ash tray (6) and the cast iron cooking plate inside the combustion chamber (2).

WARNING SAFETY INSTRUCTIONS

1. Before using the barbecue carefully observe the procedures for proper assembly and use described in this manual. Follow this precaution even if the barbecue has been assembled by your dealer.
2. Do not attempt to light the device without first consulting the Warnings section of safety.
3. Poorly executed barbecue assembly can be dangerous. Follow the assembly instructions carefully.
4. Do not use the barbecue unless all its parts are assembled completely. The barbecue must be assembled correctly following the assembly instructions.
5. Do not leave or use gasoline or other flammable liquids in the vicinity of this or other devices. Do not use at a distance of less than 2 meters from combustible materials.
6. The barbecue should not be used by children. Some accessible parts of the barbecue may be hot. During use, keep most small children at a distance.
7. When lighting the barbecue or while cooking, do not bend over the open barbecue.

WARNING

8. This barbecue is built to be used only with pieces of charcoal; it is not suitable for use with firewood.

Firewood reaches very high temperatures which can cause fires.

9. The Barbecue must NOT be used at a temperature higher than 350°



10. DANGER MONOXIDE OF CARBON

Lighting charcoal in enclosed places can kill you, as releases carbon monoxide

which has no odor.
NEVER LIGHT THE CARBON in homes, vehicles or tents.

11. Use the barbecue only in outdoor spaces; never use the barbecue inside confined spaces or
13. Do not use alcohol, petroleum or kerosene to light and relight coals.
14. Use only firelighters that comply with EN-1860-3.
15. Use charcoal complying with EN 1860-2 standard.
16. Use fireproof gloves when operating near the barbecue and avoid long, loose clothing.
17. Do not use the barbecue in high wind conditions.
18. Do not move the barbecue while it is in operation.
19. Do not leave the barbecue unattended while in use.
20. Do not remove the ash tray until all coals are completely extinguished.
21. Use suitable barbecue utensils with long handles that are resistant to heat.

INSTRUCTION OF USE

1. Place the barbecue in the correct position, as already indicated in the "Safety Warnings."
2. Use only charcoal for the operation of the barbecue. Generally, you can use charcoal in either irregularly shaped or square/rectangular shaped pieces: irregularly shaped pieces of charcoal are suitable for a quick type of cooking such as sausages and hamburgers, while square/rectangular pieces of charcoal are suitable for longer cooking and scorching

3. Way of lighting charcoal.

Method 1 - Charcoal and liquid/gel:

- a) Evenly distribute the coals on the coal tray. Avoid overfilling the charcoal tray (fill max 50%)
- b) Carefully add the liquid/ignition gel to the coals, being careful not to spill the liquid on your clothing and hands.
- c) Wait about 30 seconds for the liquid to be absorbed by the coals; light the coals with a long lighter. The charcoal will burn wrapped in the flames for a while before it is suitable for embers.
- d) When the flames are extinguished check that the coals are burning and that they are red in color otherwise add more ignition liquid.
- e) Add the ignition liquid in small doses; do not splash the liquid on the coals burning.

Method 2 - Fire Starter Cubes

- a) Place 3-4 fire starter cubes in the center of the barbecue container and light with a matchstick.
- b) Arrange the charcoal pieces around each burning cube; add more charcoal until form a pyramid.
- c) When the flame is started, distribute the coals evenly over the barbecue cart. Coals suitable for cooking will be ready in 30~40 minutes and can be recognized, by day, through the appearance of white ash on the coals, by night, through the sight of the red color of the coals glowing.

4. The operation of lighting the coals takes about 30 minutes. The coals are ready to cook when they burn and are red in color and have a gray powder on the surface.

5. To speed up the process of ascension of the coals and make this operation even easier and safer, the SOCHEF(R) product range has a Coal Ignition Chimney. The Ignition Chimney allows you to light the coals in just 15 minutes and effortlessly, resulting in perfect coals

6. It is not advisable to fill the trolley with coals as the temperature could be too high and the cooking would be uneven.

7. Make sure that the cooking grates are firmly inserted into the appropriate housings.

8. The temperature on the lid is indicative only.

9. If flames should flare up due to grease drips, spray gently some water on the flames with an atomizer.

10. When you have finished cooking, do not pour cold water directly on the coals; this operation could seriously damage the barbecue. For extinguishing use old ash, sand or water spray.

11. Remove coals and ashes only when they are completely cooled; putting hot ashes directly into the drawer could cause fires

2. To clean the barbecue immediately after use, soak the cooking grate and tools in soapy water.

Dry thoroughly and store in a dry place. Do not leave the barbecue outside without an adequate protective cover.

3. Use the Sochef® cover to protect the barbecue when it is not in use.

WARRANTY

This product is covered by the two-year warranty, operable with effect from the date of purchase, limited to the barbecue or parts of it encumbered by the original manufacturing defect.

2. The warranty covers only defects of conformity of the product or those original defects that render it unusable under normal conditions of use for which it is intended.

3. The warranty does not apply to damage resulting from third party transport of the good (i), to damage resulting from improper use or to poor maintenance and storage of the product operated by the consumer (ii), from repair, modification, maintenance of the product carried out by unauthorized third parties (iii), from the use of spare parts not original (iv), from the installation not in accordance with the warnings reported in the i instruction booklet

4. In case the product does not function properly, we recommend to check for causes related to improper handling of use.

5. In case of complaint, please contact an authorized dealer, by submitting the following documentation: purchase proof or equivalent; problem encountered;

- pictures of the damage and packaging.

6. The product - for which a claim covered by the above warranty has been triggered - must be shipped to our service center at the complainant's expense, for repair and/or replacement.

7. complaints that do not depend on defects referable to the conformity of the manufacture of the product will not be subject to warranty and will be repaired and / or replaced with expenses borne by the complainant, at depending on the findings made by our service center. NOTE: it is advisable to store the barbecue in dry places and sheltered from the sun, protecting it with special covers or protective cloths.

Failing this, rust caused by atmospheric disturbances or phenomena (i) and discoloration resulting from the corrosive effect of sunlight (ii) will not be covered by warranty. All phenomena of wear and tear, rust, distortion and discoloration of the parts of the product resulting from direct exposure to fire or intense heat are to be considered normal, as associated with normal use and therefore under no circumstances will they represent manufacturing defects.

Use of the product in a professional environment is excluded from the warranty.

Sal.Mar. rejects any liability with respect to any injury or damage to property and persons, resulting from improper use of the product, due to failure to observe the warnings set forth in the instructions of this manual

CARE AND MAINTENANCE

1. To easily clean the barbecue it is recommended to line the tray with aluminum foil. Remember to leave the ventilation holes clear by punching holes in the foil where necessary. This process will extend the life of your barbecue and make cooking food better



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