

**MeritCook**

# Charcoal BBQ Grill

(Model:HM-BG033)

User Manual





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## WARNINGS

Leading Brand of BBQ Appliances





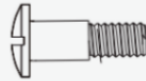




- For outdoor use only. Do not use indoors.
- The product will become very hot during use. Do not move it during operation.
- Never leave the product unattended when in use.
- Keep away from children and pets.
- Do not touch metal parts of the product until it has completely cooled down.
- The handles of the product will be hot and unsafe to touch during use. Always wear heat resistant gloves.
- Be aware that the surface below the product will become very hot during operation and remain hot for some time afterwards.
- Only use the product on a flat heat resistant surface, do not place this product on flammable surfaces like dry grass, wood chips or decking.
- Beware of plants or other items in close proximity to the barbecue, keep a distance of at least 1.5 meters, pay attention to any overhanging trees or plants.
- Do not use the product under a parasol, gazebo or awning.
- This product is not a patio heater, use it only as a barbecue.
- Incorrect assembling of the product can be dangerous. Follow carefully all instructions in this manual. Only use the product when it is fully assembled.
- Do not use spirit or petrol for lighting or re-lighting! Do not use alcohol or other fluids to light or re-light a barbecue. Use only safe firelighters complying to safe standards.



Before starting to assemble, please check that all parts mentioned on the parts list are in the packaging.

Assemble the product on a soft surface to avoid scratching paint.







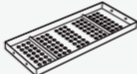
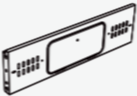
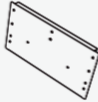






When assembling, tighten bolts loosely, and after assembling is completed, tighten them fully. Avoiding over tightening of nuts and bolts, which will cause damage to the bolts or other components of the product.

Ref	Visual	Qty	Desceiption	Ref	Visual	Qty	Desceiption
A		26	M6-15	F		2	M6-10 with ring and nut
B		8	M6-40	G		2	Anti-retreat Nut
C		8	M6*18	H		6	§6*13 Ring
D		2	M5-10 with ring and butterfly nut	I		2	Latch and Clip
E		1	M6-10 with ring and butterfly nut				



# PARTS LIST

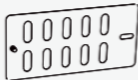







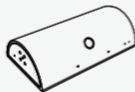






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Ref	Visual	Qty	Desceiption	Ref	Visual	Qty	Desceiption
1		2	Hinge (top)	9		2	Wheel
2		2	Hinge (bottom)	10		1	Bottom plate
3		1	Back plate of firebowl	11		1	Handle of grill lid
4		1	Charcoal pan	12		1	Front plate of firebowl
5		2	Left + Right plates of firebowl	13		1	Handle of firebowl door
6		2	Left leg	14		2	Handle of firebowl air vent
7		1	Wheel shaft	15		2	Right leg
8		1	Ash pan	16		2	Side table



# PARTS LIST

Leading Brand of BBQ Appliances

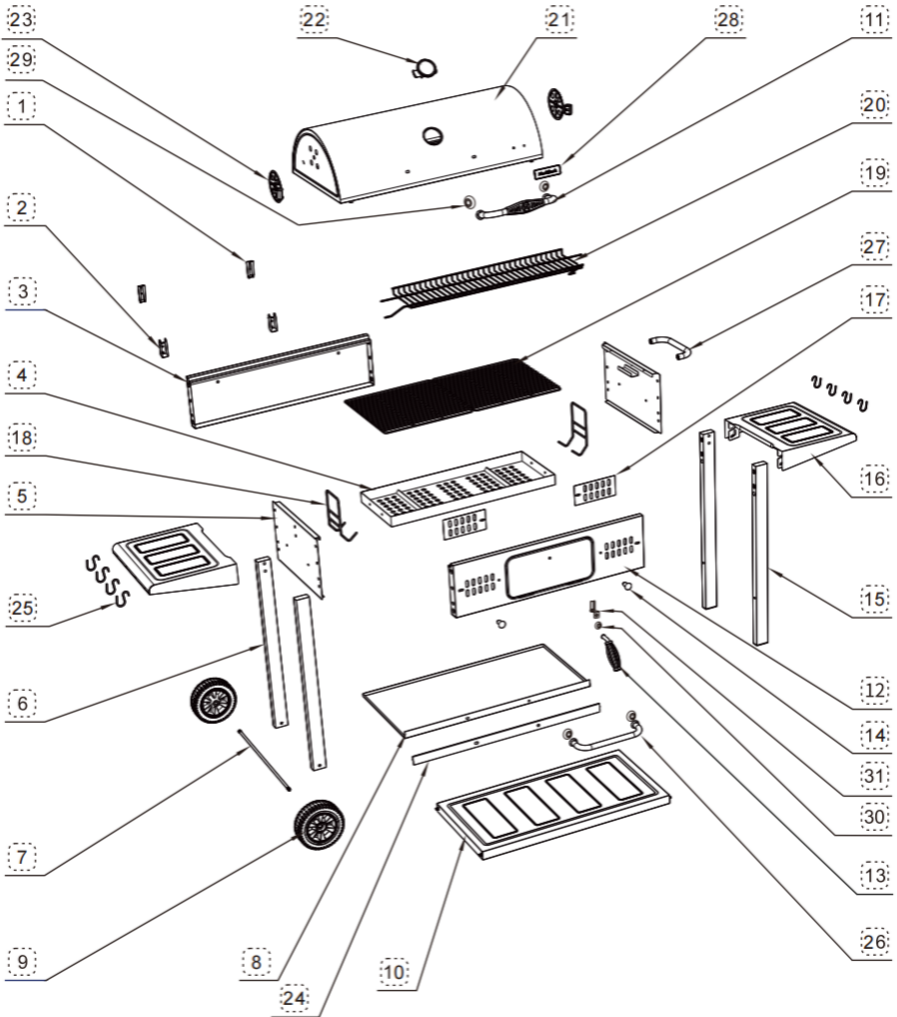
Ref	Visual	Qty	Desceiption	Ref	Visual	Qty	Desceiption
17		2	Air flap of firebowl air vent	25		8	Hook of side table
18		2	Handle of charcoal pan	26		1	Handle of ash pan
19		2	Cooking grid	27		1	Handle of pull-push
20		1	Warming grid	28		1	Rating plate
21		1	Grill lid	29		4	Pad for handles of lid and ash pan
22		1	Thermometer	30		1	Pad for handle of firebowl door
23		2	Air flap of lid air vent	31		1	Lock control for handle of firebowl door
24		1	Cross bar for ash pan				



# PARTS DISTRIBUTION

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Suggestion of assembling by 2 persons or more



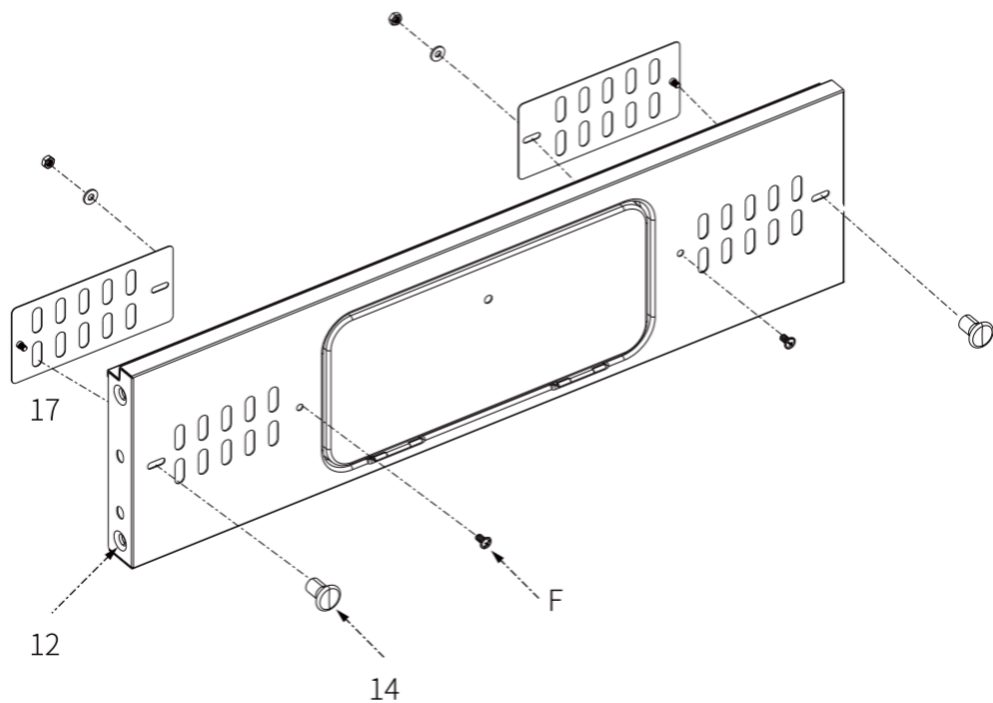


# ASSEMBLING STEPS

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## Step 1

F     $\times 2$



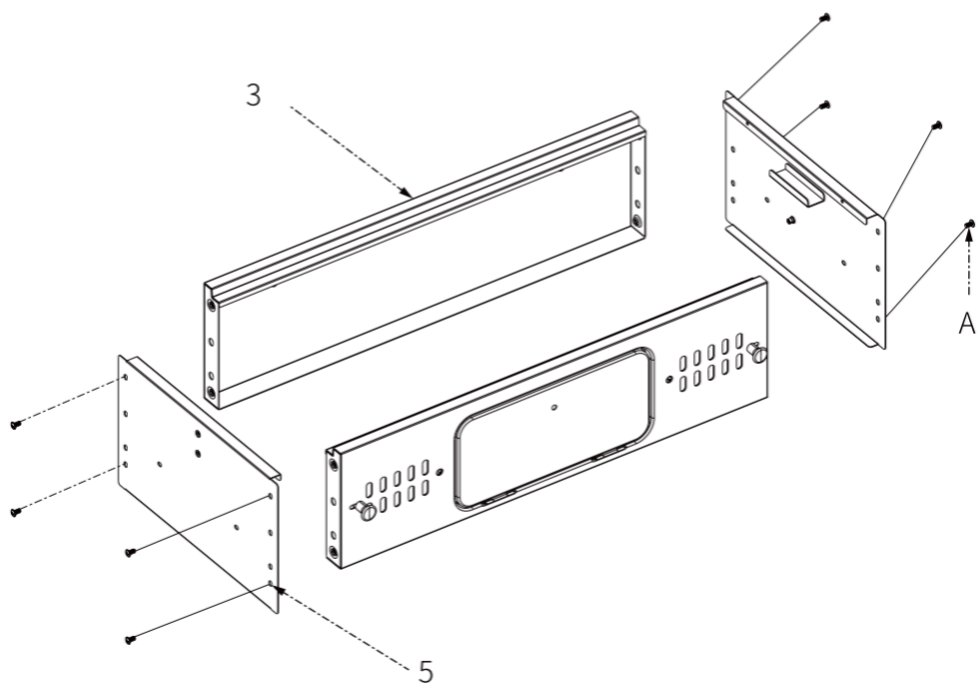


# ASSEMBLING STEPS

Leading Brand of BBQ Appliances

## Step 2

A  × 8





## ASSEMBLING STEPS

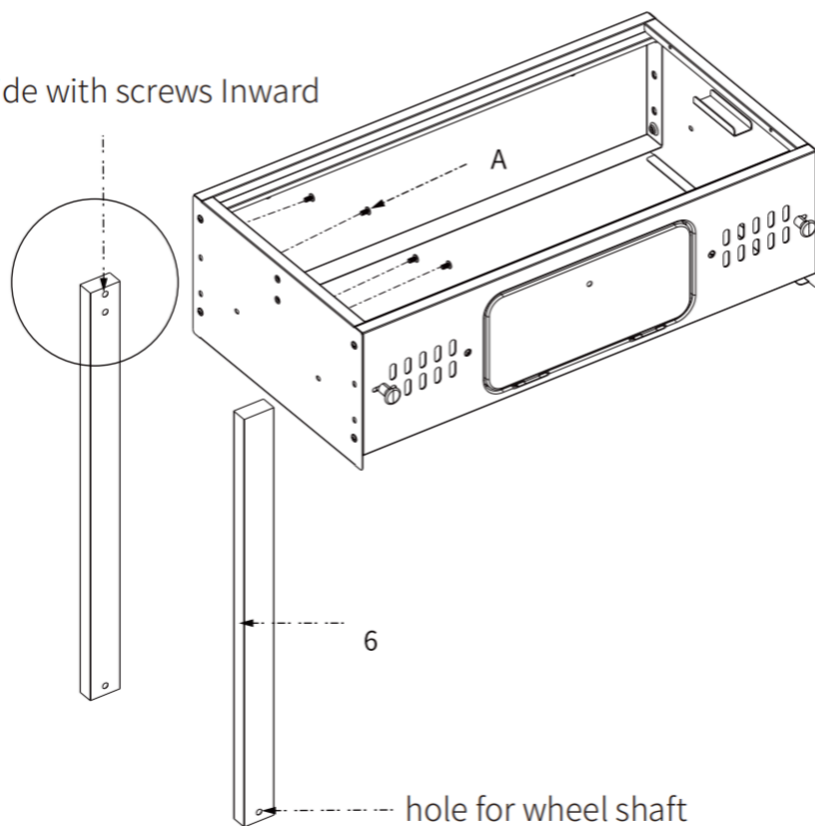
Leading Brand of BBQ Appliances

### Step 3

A  × 4

Left legs

the side with screws Inward

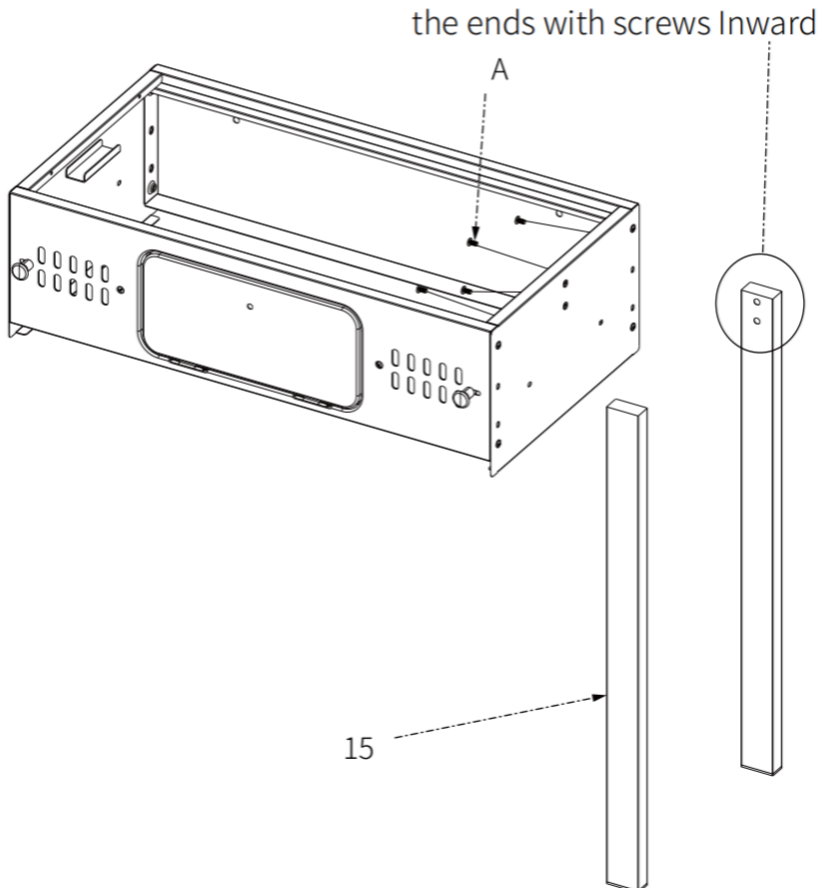




## Step 4

A  × 4

right legs



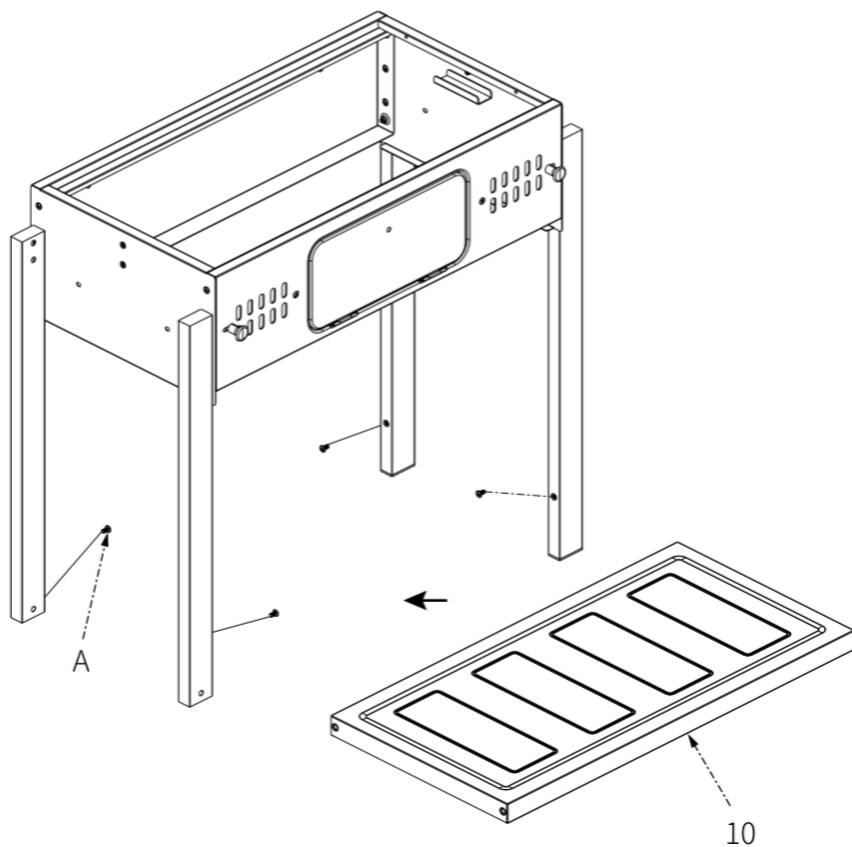


# ASSEMBLING STEPS

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## Step 5

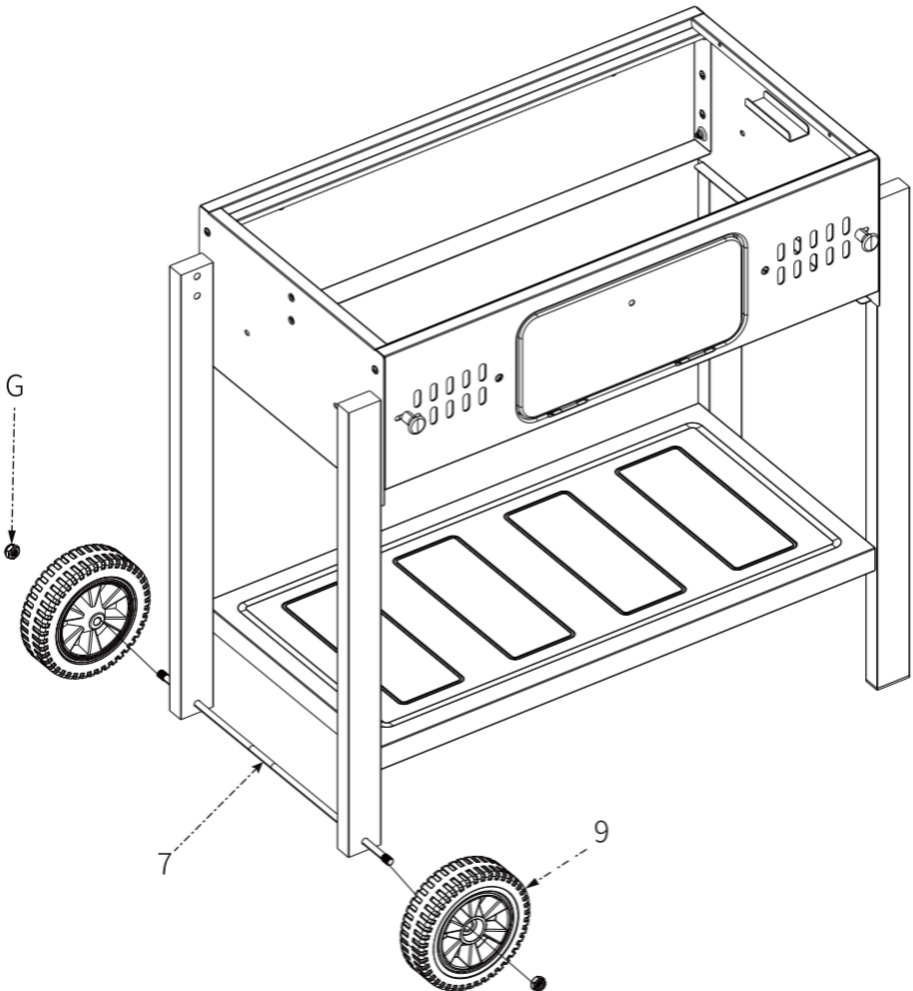
A  X 4





## Step 6

middle hollow of wheels Outward, fixed with nut-G



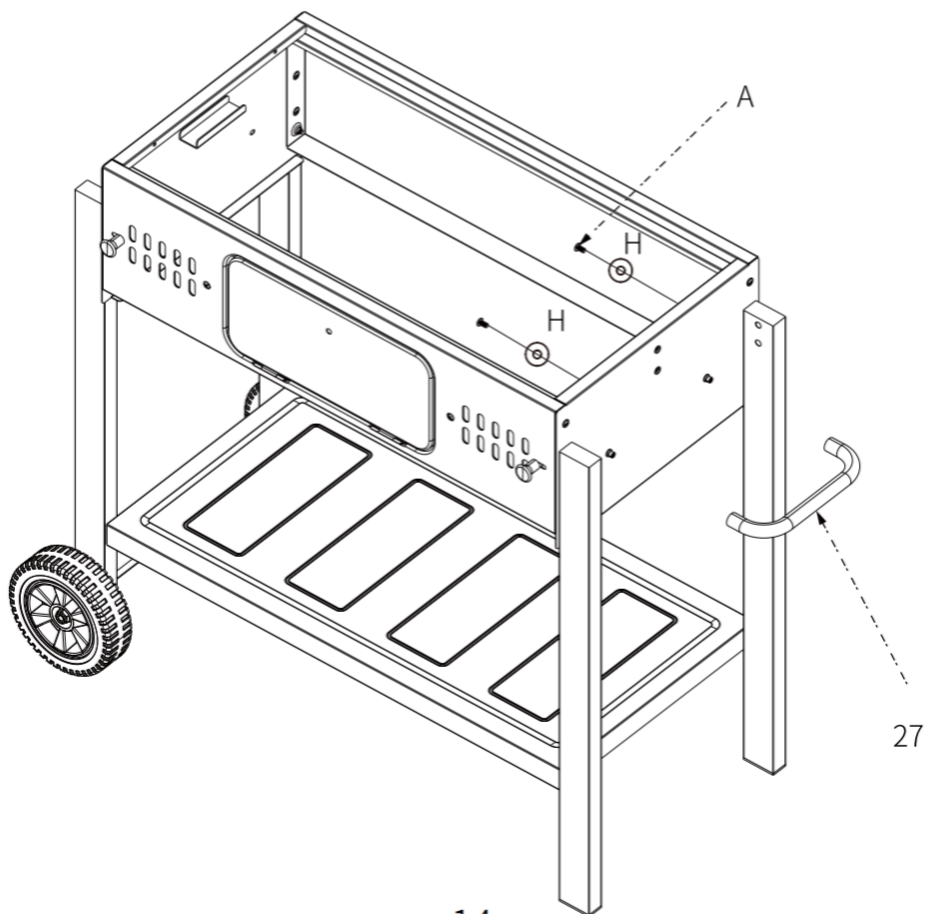


# ASSEMBLING STEPS

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## Step 7

A  X2 H  X2



14

27

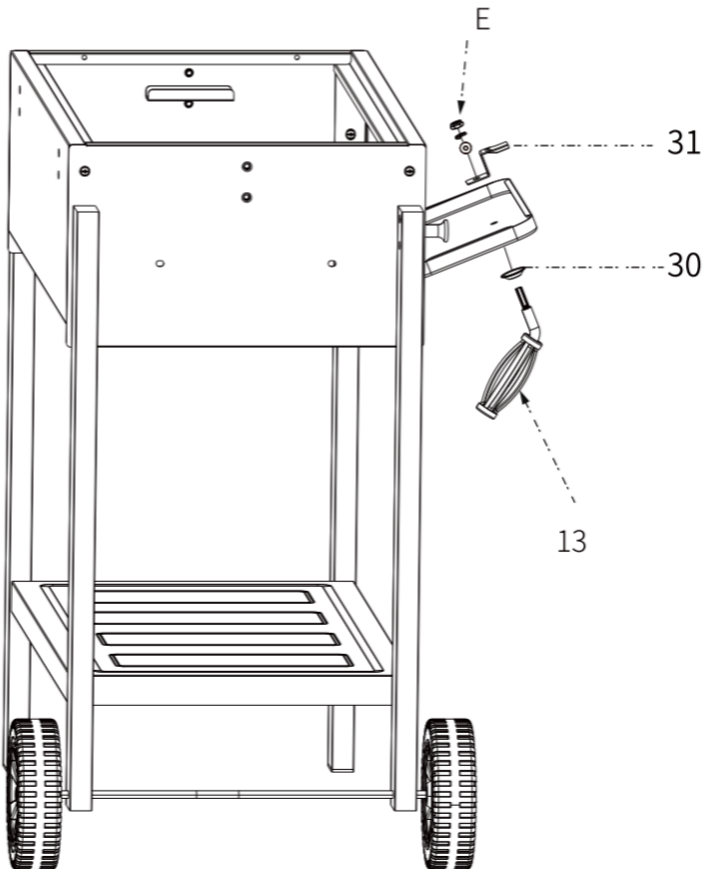


# ASSEMBLING STEPS

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## Step 8

E  X1

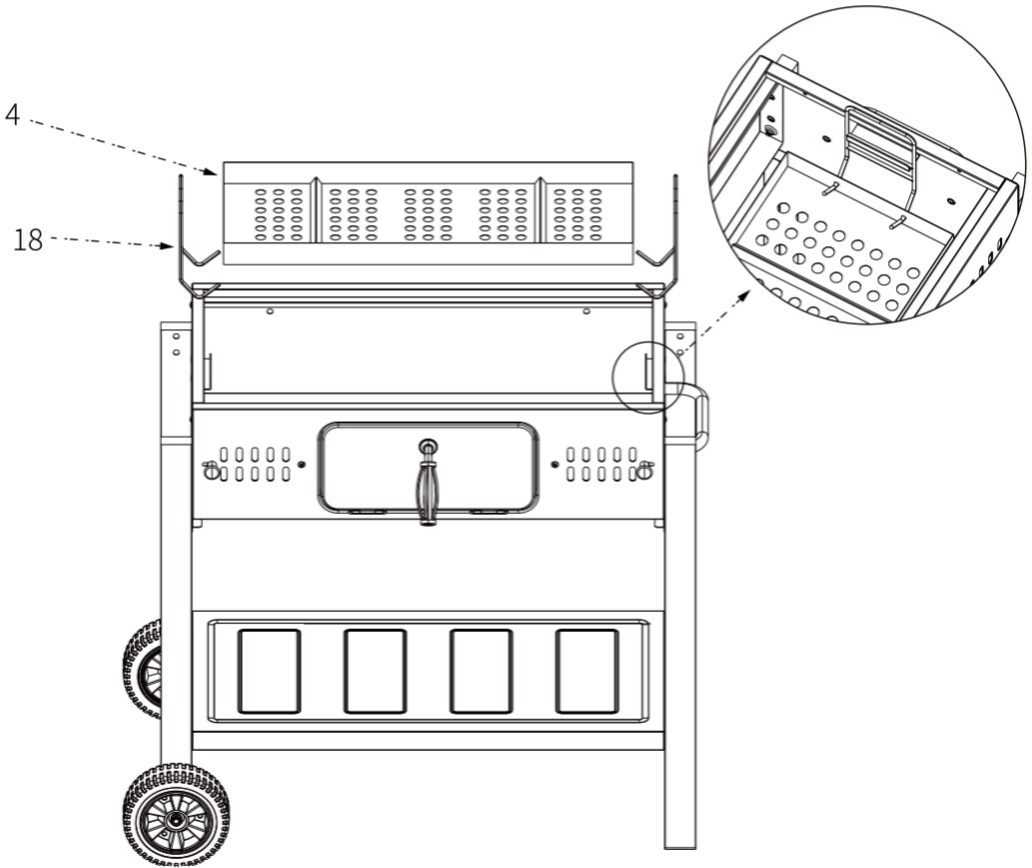




# ASSEMBLING STEPS

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## Step 9





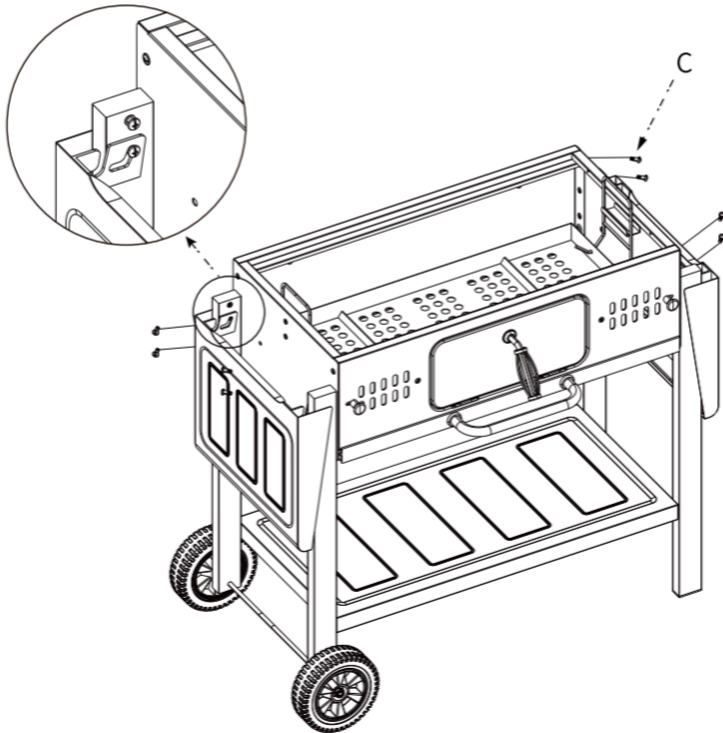
## ASSEMBLING STEPS

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### Step 10

C  X 8

Fix the "L" hole first.  
Do not make the top screw too  
tight, to make it can hold the top gap.

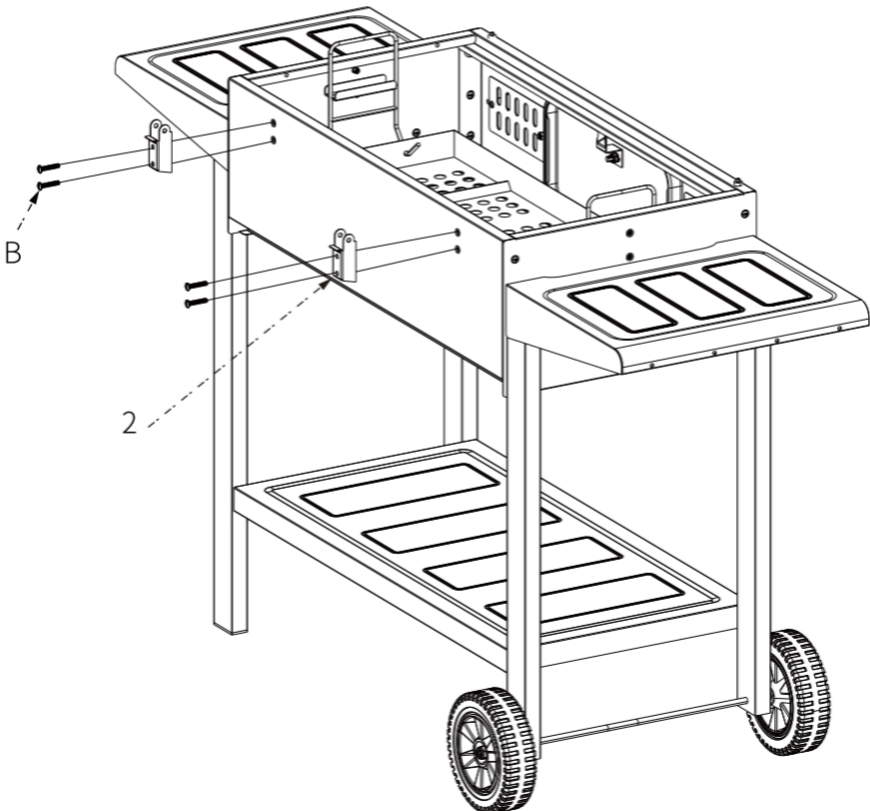




## Step 11

B  X 4

Hinge (bottom)



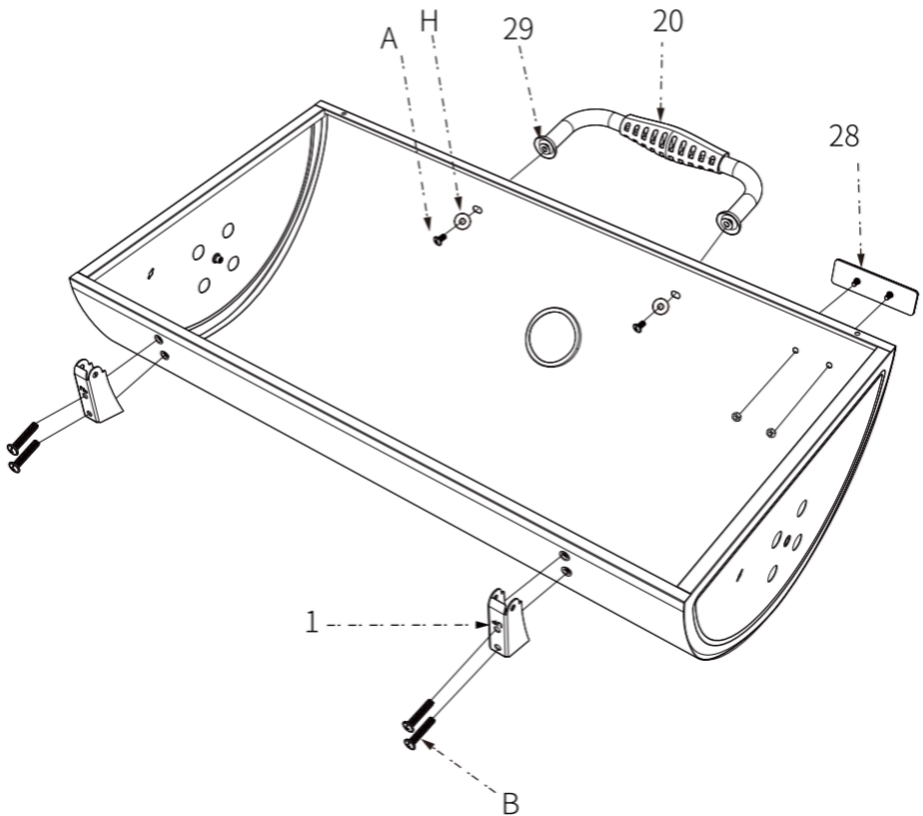


# ASSEMBLING STEPS

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## Step 12

A  X2 B  X4 H  X2



19

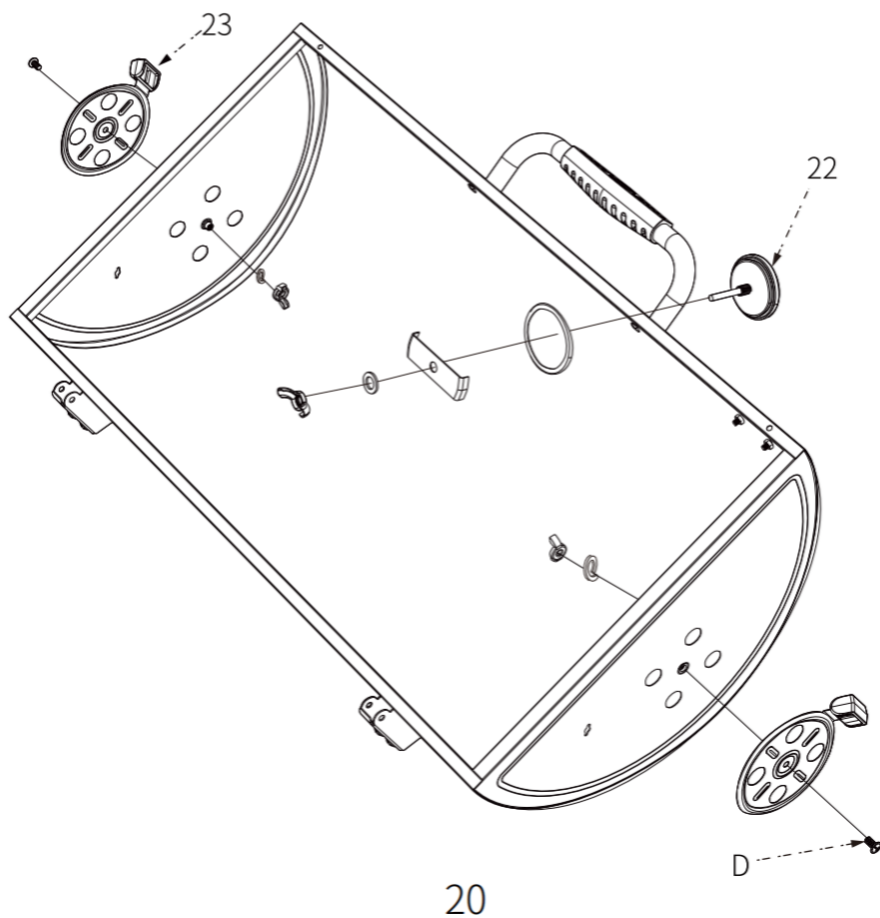


# ASSEMBLING STEPS

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## Step 13

D  X2



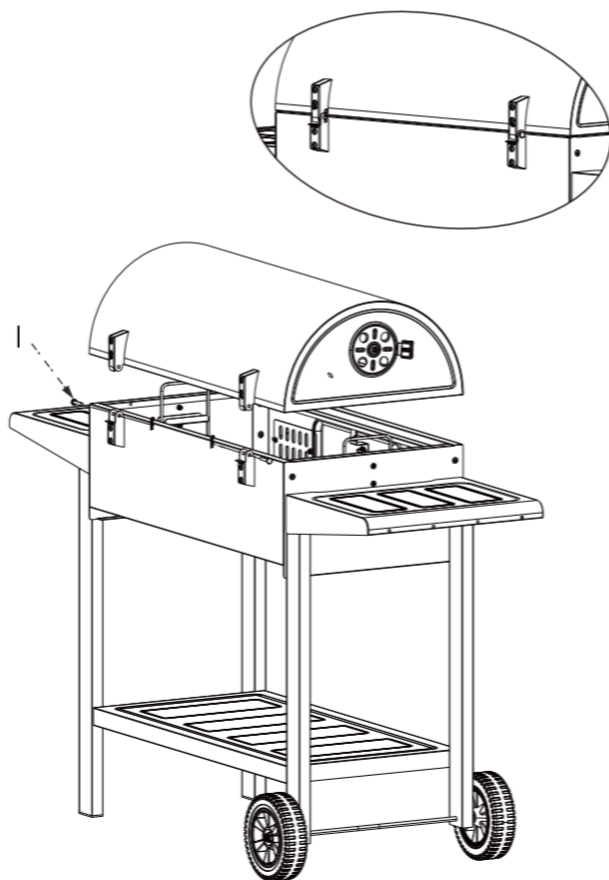


# ASSEMBLING STEPS

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## Step 14

1  X2





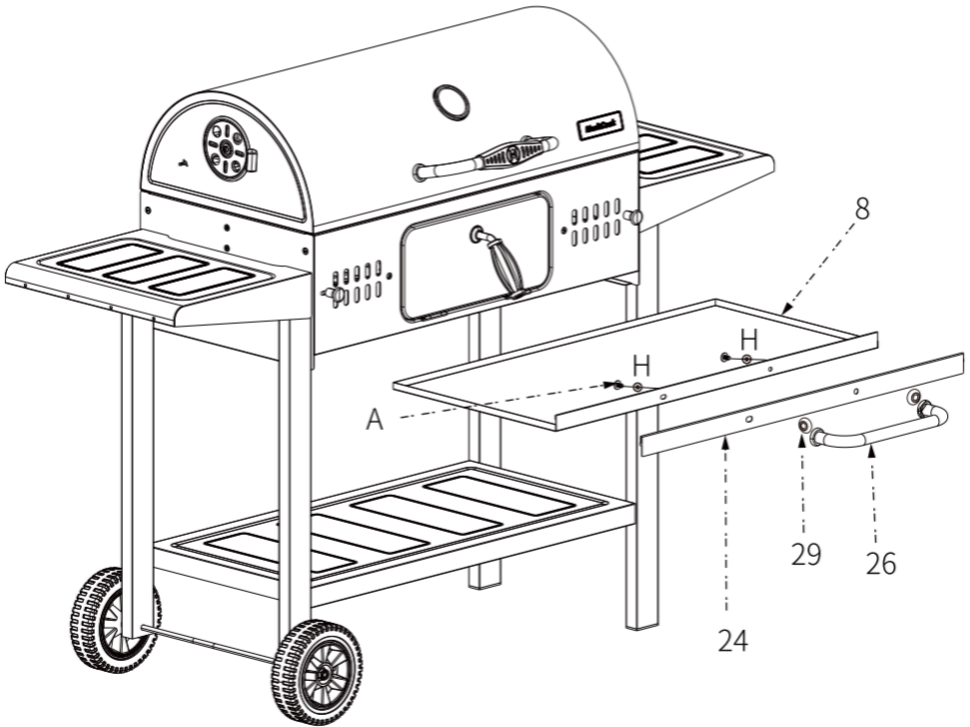


# ASSEMBLING STEPS

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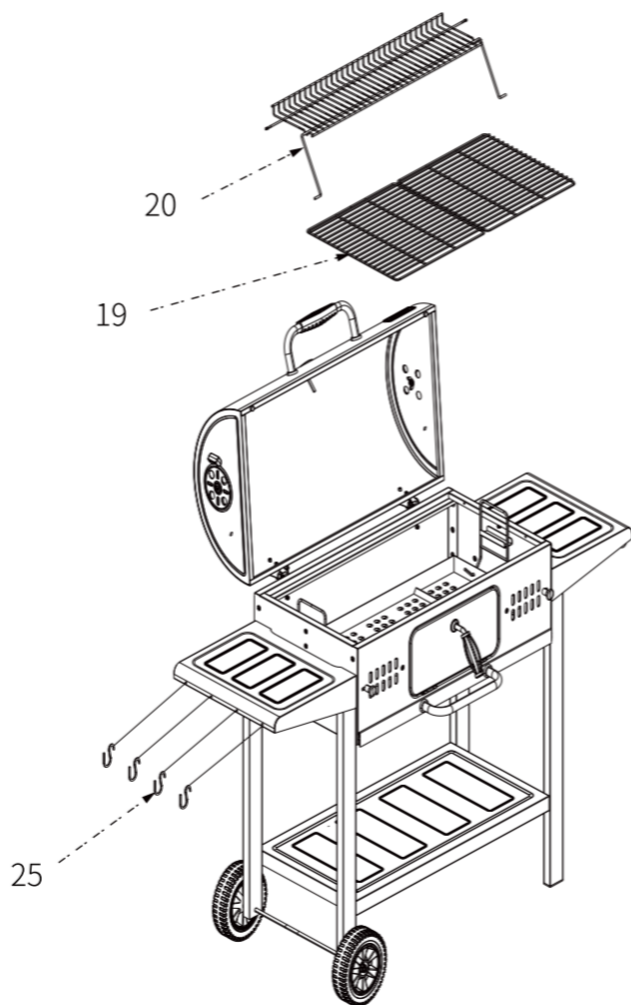
## Step 15

A  X2 H  X2





## Step 16

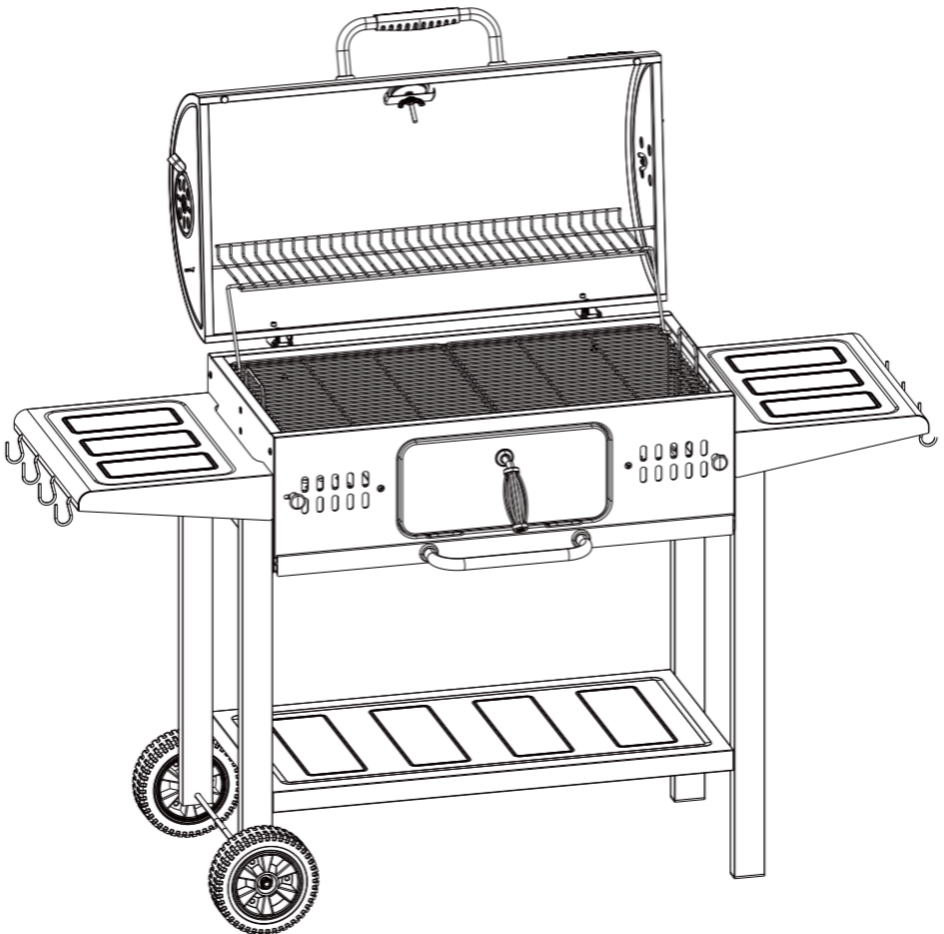




## ASSEMBLING STEPS

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Finish





## OPERATION

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- Place the barbecue on a flat, safe surface before use it.
- Do not put the charcoal directly on the bottom of the barbecue, but use the charcoal pan/mesh.
- Do not fill charcoal completely full of the charcoal pan/mesh.
- Use only safe firelighters carefully
- Light the blocks or the charcoal with long safety matches or a long nosed lighter.
- When you use the barbecue, the charcoal should be red hot for at least 30 minutes. As soon as the charcoal is covered with ash coating, you can spread the charcoal with long-handle tongs. Do not start to cook food before the charcoal is covered with the ash coating.
- Do not use water if the fire is flaming up. Close the air vents and close the lid.
- Never use water to extinguish the fire, this will damage your barbecue. Use sand or ashes, or close all air vents and close the lid to extinguish the fire.
- Always use suitable cooking accessories with long, heat resistant handles.
- Always wear heat resistant gloves to adjust the air vents, to add charcoal or to touch the product.
- Do not move, clean, cover or store the product unless it has completely cooled down.
- Do not remove ashes or remaining charcoal if not completely extinguished, because they can remain hot for a long time, and unless they are fully burned or extinguished, they could re-ignite.



## MAINTENANCE & CAUTION

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- Ensure that the charcoal is completely extinguished and the product has completely cooled down.
- Remove cooking grids and charcoal pan/mesh.
- Remove the ash out of the charcoal pan/firebowl.
- Clean the product with a mild detergent and water. Rinse well and wipe dry.
- Do not use any abrasive products, these may scratch the paint of the product.
- It is the best to wash the cooking grids after every use. Caution that the grids are very hot just after the use. When they are cool, put it together with the cooking accessories in hot soapy water, and you can simply remove residues with a barbecue cleaning brush or crumpled aluminum foil. Then rinse them clean and wipe them dry.
- Store the product in a cool dry place. Ensure it is clean and dry, and all ash and unused charcoal are removed before storage.
- Protect the product from severe weather conditions. When not in use and if kept outside, you should store the product under a weather proof cover. Because most barbecue covers are not breathable, you should remove the cover periodically to let the moisture out. Only cover the barbecue when it has completely cooled down.

### CAUTION

It is important that you clean and maintain your barbecue after every use. Before each use, check your barbecue for signs of fatigue or damage. If in doubt, do not use it any more. This could be dangerous and cause injury or damage. Contact your local customer service for further advice.