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INSTRUCTIONS, SAFE USE & SPECIFICATIONS FOR THE BBQ

Assembly & Use

1. Put together the main panels (fig 1)
2. Insert end panels (fig 2)
3. If you wish, use the 2 spare slats for additional side support (fig 3)
4. Locate briquette mesh and place the briquettes on the mesh (there is no need to use anymore than 8 briquettes at any one time) (fig 4)
5. Locate the cooking slats on the top & light the briquettes (I recommend BBQ lighting 'gel' because its quite clean and there's little messing about) (fig 5)
6. If you wish you can place BBQ on the lid (which will collect all the fallen ash during use) The other part of the lid can be used as a windbreak. (fig 6)
7. Once all the cooking has been done the windbreak part of the lid can also be used as a tabletop once the hot coals have been removed (fig 7).

During use you may notice a slight 'bow' in the sides (*avoid overloading the BBQ with coals*) – this is nothing to be concerned about and is simply due to the reaction of the material to the heat and it will mostly flatten out again once cool. The simple design accommodates this so it should always come apart and go back together.

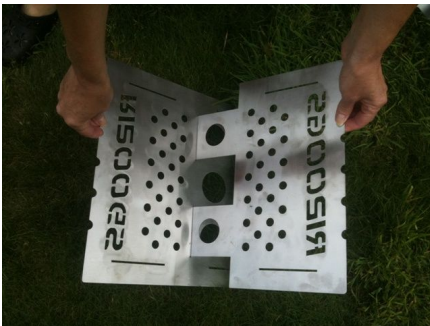


Fig 1

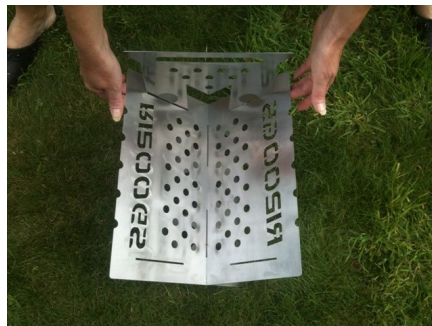


Fig 2



Fig 3



Fig 4



Fig 5



Fig 6



Fig 7

Specifications

Weight including lid - approx 6kg.

Flat packed size – 360mm x 290mm x 18mm thick (It fits inside most bike panniers!)

Cooking area – 200mm x 290mm

Size when fully assembled – 280mm x 352mm x 200mm

Contents

2 x side plates

2 x end plates

1 x briquette mesh

13 x cooking slats (2 as spare or as side supports)

1 x base

1 x lid

Cleaning

I strongly recommend that you clean the BBQ after *each* use *after* it has cooled down. I used 2 Brillo pads and around 10 minutes elbow grease and it came up very clean indeed. Its solid stainless steel so it won't rust, chip or look 'manky' after a few operations however it will discolour where the heat has been at it but this should not affect the overall robust nature and performance of the BBQ. I have had one client say he put his in the dishwasher and it came out fine!

A wipe with a rag soaked in WD40 will remove all fingerprints and keep it very shiny and in good condition if you should wish to store it during winter.

This BBQ has been made individually and by me personally. It is very exclusive and with proper care and common sense should give a long reliable service.

HAZARDS AND RECOMMENDED SAFE USE

There is a burning hazard if the BBQ is disassembled before it has had chance to cool down – always ensure you leave the BBQ until it is cool to the touch before disassembly.

There is a fire risk if the BBQ is used indoors or near combustible material – always ensure you use the BBQ outside in designated BBQ areas and that it is never used near combustible material.

