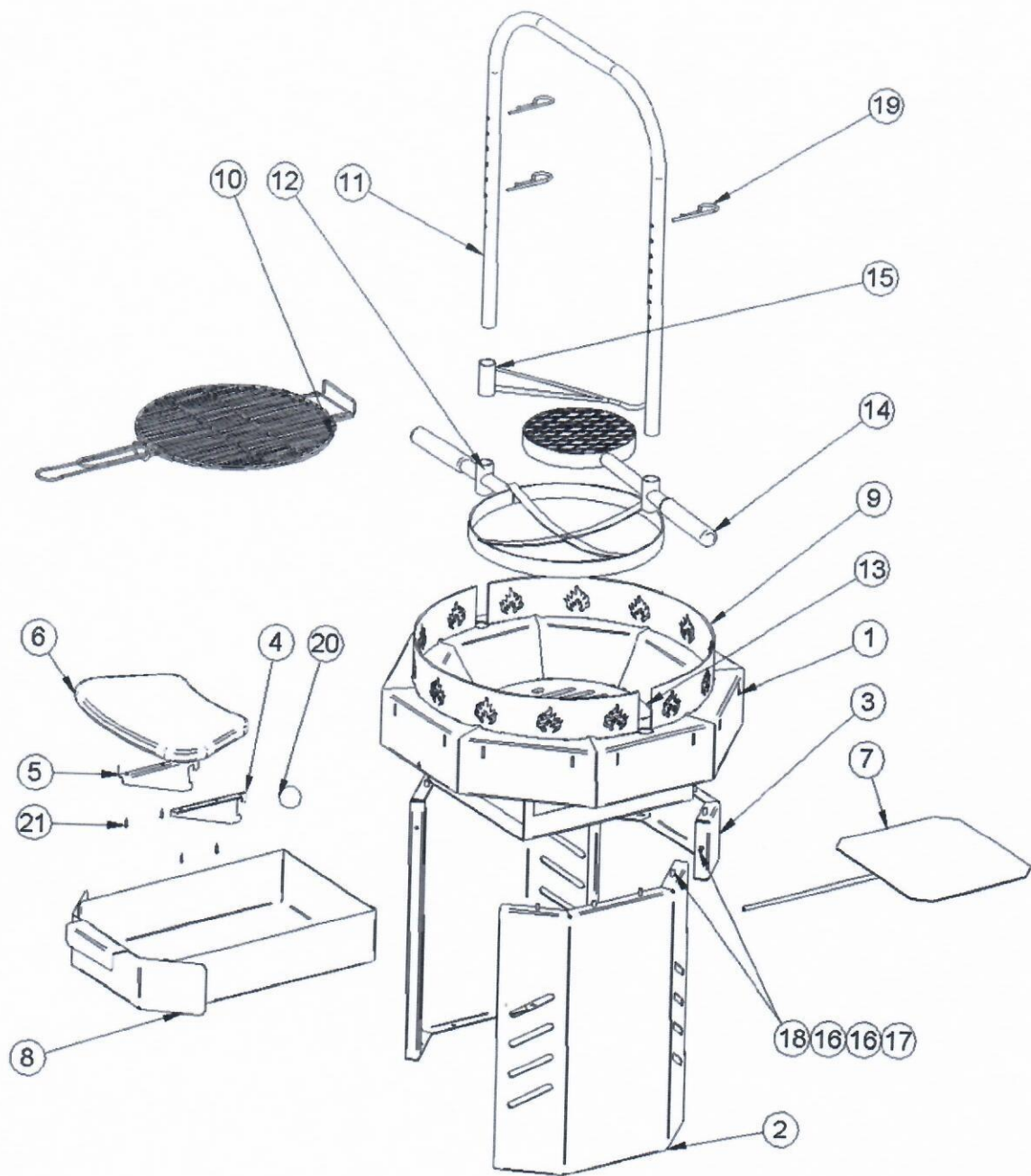


ASSEMBLY INSTRUCTIONS FOR THE BARBECUE GRILL

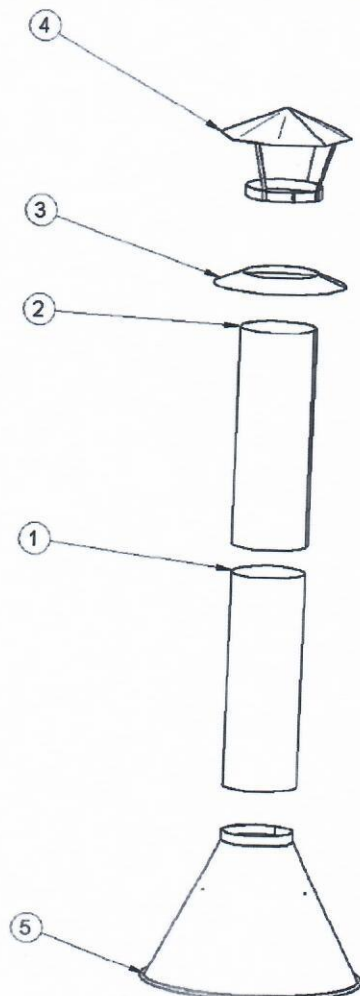
NB! Please follow the assembly drawings along with these instructions.

1. Remove the knob of the damper turning it counterclockwise. Remove the ash drawer (8) and damper (7) from the body of the grill.
2. Fix the legs (2) of the grill to the body (1) using four sets of nuts (17), bolts (18) and washers (16). Do not tighten the nuts all the way so the position of the legs can be adjusted after the back piece is attached.
3. Fix the back piece (3) to the body (1) and legs (2) using six sets of nuts, bolts and washers. Adjust the legs and the back piece to a good fit and tighten all the nuts.
4. Insert the damper all the way into the body of the grill. Lift the damper up onto the supporting edges and pull back towards the front so it will rest on the supporting edges. Bring the handle of the damper through the hole in the front face of the grill body. Attach the knob of the damper.
5. Insert the ash drawer (8) to the body of the grill.
6. Place the two fire guards (9) on the body of the grill so they will insert to the corresponding openings. Turn the guards slightly counterclockwise to fix them in place.
7. Place the cast iron grate (13) in the middle of the grill.
8. Insert the hook (15), small cooking tray (14) and big cooking tray (12) on to the stainless steel bend (11). Fix them in place using fixing pins (19). Insert the bend to the two holes in the grill body.
9. Attach two supports (4 and 5) to each wooden table using the wood screws (21). Mind that there are separate types of supports for left and right side of each table (please see the drawing). The holes for the screws are predrilled for ease of assembly and best fit. Check that the supports fit the openings in the grill body before tightening the screws.
10. Fix the grill to the floor through the holes in the grill legs with suitable screws or anchors (not supplied).



ASSEMBLY INSTRUCTIONS FOR THE SMOKE CATCHER

1. Place the chimney collar (3) on around the chimney pipe with pressing (2).
2. Insert the pipe with the collar into chimney opening so it will rest on the collar.
3. Put the chimney cover (4) onto the chimney and tighten with wing nut and wing bolt.
4. Attach three hook bolts into the holes in the sides of the smoke catcher so that a washer and a nut will fix it to the catcher from inside and outside. Also insert three hook screws to the ceiling of the cottage ca 1 meter from the desired position of the smoke catcher. Hang one chain (1.5 m) from every hook.
5. Put the other chimney pipe (1) onto the smoke catcher.
6. Lift the smoke catcher with the bottom chimney pipe into the upper pipe and attach the chains to the hooks on the catcher.
7. Adjust the height of the catcher with the chains.



NB! Be very careful while grilling and making fire indoors or in shelters and kotas!

1. In order to assure the safety the floor under the grill should be covered with nonflammable material (concrete or steel sheet) and the grill has to be fixed to the floor.
2. When using your grill for the first time, the surfaces of the new product that are in direct contact with the flames may create smoky smell while warming-up, because the paint is drying finally. We advise to keep the door open during the first usage and not to cook until the smell has cleared.
3. The paint used Temal 400 bears dry heat up to +400 degrees centigrade. The final drying proceeds at the temperature +230 degrees. The paint does not consist of unhealthy compounds and no chemicals hazardous to health are released during heating. Some splitting and burning of the paint is normal, because in the long run the paint does not bear the heat of the flames.
4. When using the grill avoid direct contact with the steel parts of the grill, because there is the risk to burn your hands or other parts of your body. The parts of the grill may have sharp edges, therefore be customarily careful.
5. To start the fire place a couple of small, dry birch logs on the fire grate. To get good ember we advise to add some charcoal as well. We suggest to use natural materials, starter cubes or a little lighter fluid for lighting the fire. To make it more easy and to ensure that the grill is getting enough replacement air open the damper and it is advisable to keep the door open as well. In case the hood gets warmer the draught will be better and then the bigger logs can be added.
6. In order to achieve optimal ember, regulate the ventilation with opening and closing the damper. Choose a non-sparking wood type, avoid using spruce or aspen and wood covered with bark. We advise to use logs with max length 300 mm.
7. Once the embers reach the optimum cooking temperature, you can close the damper a bit. Now the embers will burn slowly over a longer period of time.
8. Sufficient fresh airflow is most essential aspect of smoke exhaustion. At least as much fresh air should come in as goes out with the smoke. If the grill is smoking open the door of the cottage and make sure that the wood is dry or not bark covered. Provide additional dry wood if needed.
9. Place the fish filet onto the aluminium foil (with the skin against the foil) and use the stainless steel grid to keep the filet fixed to the wooden plate. The wooden plate should be covered completely with the foil and the stainless steel extension should be also lengthened with the foil in order to guide the fat into the fire not onto the grill parts. The temperature is right for roasting when you are able to hold your hand between the fish and the fire briefly. You should brush the filet with butter from time to time in order to prevent the fish from drying and burning to the stainless steel grid. If you have salted the filet 2-3 hours before its cooked then you do not have to add salt to the melted butter while dampening the filet during cooking. NB! Be very attentive while using the fish plate, because the wooden plate could catch fire!
10. Remove coals and ashes from the fireplace after they have cooled down.