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PORTABLE BBQ

USER CARE AND INSTRUCTION MANUAL

Thank you for choosing the **RICARDO** portable BBQ. Please read the user manual carefully before using this product.

WARNINGS

READ ALL INSTRUCTIONS CAREFULLY BEFORE USE

- ::: for outdoor use only
- ::: **CAUTION** never pour or introduce ignition gel, liquid or objects into the central opening of the fan. This may cause irreversible damage to the product and presents a fire hazard
- ::: always use on a solid, flat surface
- ::: ignite the barbecue away from trees and any flammable objects
- ::: never add ignition fluid directly to burning or hot charcoal
- ::: this product should not be moved after ignition
- ::: if the product is dropped it may cause fire or severe injury
- ::: keep the product out of reach of children and animals
- ::: do not use knives and sharp-edged metal utensils that may damage the non-stick surface of the grill plate
- ::: never put cold water on the hot grill. Let it cool down on its own first
- ::: let the charcoal burn up completely and allow the appliance to cool down before cleaning
- ::: remove ashes only when cooled down and pour into a non-flammable container
- ::: always use the gripper to move all containers and the grill plate
- ::: **CAUTION** do not touch the metallic parts during cooking and wait until they have cooled down to reduce risk of burns
- ::: for better non-stick performance, it is recommended to lightly oil the grill before each use

PRODUCT OUTLINE

Product may slightly vary from image below



HOW TO USE THE PORTABLE BBQ

1. BATTERIES

::: uses four AA batteries (not included)



::: insert four AA batteries into the battery compartment located on the lower right side of the main body

2. ASSEMBLY AND BBQ IGNITION

OPTION 1

Using self-ignition charcoal briquets (recommended)



::: place the empty charcoal container support onto the centre of the main body. Then, place the empty charcoal container onto the support and the oil collector onto the main body



::: place self-ignition charcoal briquets into the charcoal container. Using a long lighting device, ignite the briquets



::: switch on the fan by turning the fan control switch clockwise to maximum



::: wait until the charcoal turns a grey-white colour and continue to section 3 for the grill plate preheating

OPTION 2

Using charcoal briquets



::: place charcoal briquets into the charcoal container

IMPORTANT DO NOT use lighter fluid or liquid. Only use gelled fuel such as fondue fuel gel



::: for this step, ensure the charcoal container support is removed from the main body

::: add a maximum of 4 tsp (20 ml) of gelled fuel into the charcoal container support



::: place the charcoal container support onto the centre of the main body

CAUTION while placing the support onto the main body, **ensure no gel leaks into the central opening of the fan.** This may cause irreversible damage to the product and presents a fire hazard



::: using a long lighting device, ignite the gel



::: using the gripper, slowly place the charcoal container into the charcoal container support. Then place the oil collector onto the main body



::: switch on the fan by turning the fan control switch clockwise to maximum



::: wait until the charcoal turns a grey-white colour

3. GRILL PLATE PREHEATING AND COOKING



::: using the gripper, add the grill plate and cover with the lid



::: preheat the grill plate for a **maximum of 2 to 5 minutes**. Remove the lid, add oil to season the grill plate and place food to start cooking. Adjust the fan speed to obtain the desired grill temperature

WARNING preheat period must not exceed 5 minutes to avoid premature degradation of the non-stick grill plate

CLEANING

::: always wash before first use

::: never immerse the main body in water. It will cause serious damage to the product. The interior and the exterior of the main body should be wiped with a damp cloth

::: never use metal scouring pads to clean the non-stick grill plate

::: all parts (EXCEPT the main body) are dishwasher safe

STORAGE

::: ensure all pieces are clean and dry before storing. Store in a dry, clean place

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If you have any questions regarding this product, please contact our customer service:

::: by e-mail: boutique@ricardocuisine.com

::: by phone: 1-833-751-4101