

BergHOFF[®]

MANUAL TABLE GRILL

2415600-2415601



IMPORTANT SAFETY WARNINGS

WE WANT YOU TO ASSEMBLE AND USE YOUR TABLE GRILL AS SAFELY AS POSSIBLE.

**THE PURPOSE OF THIS SAFETY ALERT SYMBOL
READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY
BEFORE ASSEMBLING AND OPERATING YOUR GRILL.**

INTRO

These instructions contain important information and warnings. It is therefore important that you read the instructions carefully before starting to use the table grill.

With BergHOFF's Table Grill, it's easy to grill anywhere - in your garden, on your balcony, in the park or even on the beach when this is allowed.

The lid handle makes it easy to transport the grill. The grill is supplied with a convenient strap which holds the various parts in place during transport or storage. After use, it is easy to clean the grill and empty ash and coals from the fire basket.

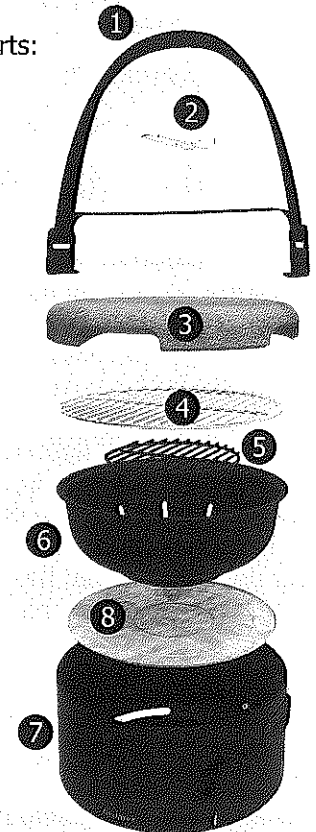
The table grill is made of powder coated steel with silicone handles. The grid is made of chromium-plated steel. The strap is made of polystyrene. The table grill is 22cm high and 35cm in diameter. The grid is 32cm in diameter.

A unique feature of BergHOFF's Table Grill is that you can manage easily the airflow that goes into the charcoal by adjusting the position of the bottom holes in the body.

PREPARATION

BergHOFF's Table grill comprises the following parts:

1. Strap
2. Grid lifting tool
3. Lid/footpad
4. Grid
5. Charcoal grid
6. Fire basket
7. Body
8. Heat shield






WARNING

- For outdoor use only. Do not operate the grill indoors or in an enclosed area.
 - Proper clearance of 3 meter (10 feet) between the grill and combustible material (bushes, trees, wooden decks, fences, buildings, etc.) or construction should be maintained at all times when the grill is in use. Do not place the grill under a roof overhang or other enclosed area.
 - For household use only. Do not use this grill and relating tools for other than its intended purpose.
 - Only use this grill on a hard, level, non-combustible, stable surface (concrete, ground, etc. capable of supporting the weight of the grill) and on a surface, capable of resisting the radiant heat from a hot barbeque. Never use on wooden, plastic or other surfaces that could burn or melt. Be aware that the radiant heat can be very high and will remain for a long time.
 - If you still would like to use the grill on an outdoor table, be sure you use an extra non-combustible stable underground (sheet, plate, board,...) of min 1mx1m deflecting the radiant heat away from the table and protect it from any deterioration (burning, discoloring, melting, deforming,...)
 - **DO NOT** use the grill without charcoal rack in place. **DO NOT** attempt to remove charcoal tray while tray contains hot coal.
 - We recommend the use of a Charcoal chimney starter to avoid the dangers associated with charcoal lighting fluid. If you choose to use charcoal lighting fluid, only use lighting fluid approved for lighting charcoal. Carefully read manufacturer's warnings and instructions on the charcoal lighting fluid and charcoal prior to the use of their product. Store charcoal lighting fluid safely away from the grill.
 - Do not use gasoline, kerosene or alcohol for lighting charcoal.
- CAUTION!** Do not use spirit or petrol for lighting or relighting! Use only fire lighters complying to EN 18603. Use of any of these or similar products could cause an explosion possibly leading to severe body injury.
- Do not store lighter fluid or other flammable liquids or materials in the neighborhood of the grill.
 - When using charcoal lighting fluid, allow charcoal to burn until covered with a light ash (approximately 20 to 30 minutes). This will allow charcoal lighting fluid to burn off. Failure to do this, could trap fumes from charcoal lighting fluid in grill and may result in a flash fire or explosion.
 - Never use charcoal that has been pre-treated with lighting fluid. Use only a high grade plain charcoal or charcoal/wood mixture.



WARNING

- Do not use gasoline, kerosene or alcohol for lighting charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe injury.
- Never add charcoal lighting fluid to hot or even warm coals as flashback may

- occur causing severe burns.
 - Place the grill and relating tools in an area where children and pets cannot come into contact with unit. Close supervision is necessary when the grill or relating tools are in use.
 - Do not leave the grill or relating tools unattended when in use.
 - When adding charcoal and / or wood, use extreme caution.
 - Use caution when handling the grill grid, use the appropriate handle tool and an oven mitt. The grill grid will be hot when in use.
 - The grill is hot when in use. To avoid burns:
 - * **DO NOT** attempt to move the grill.
 - * Wear protective gloves or oven mitts.
 - * **DO NOT** touch any hot grill surfaces.
 - * **DO NOT** wear loose clothing or allow hair to come in contact with the grill.
 - When grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen, take off the meat from the grill or the complete BBQ grid, until the grease fires has extinguished by itself. For fatty food, we recommend to use a grill pan. Do not use water to extinguish grease fires.
 - Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. Keep hands, face and body a safe distance from hot steam and flame flare-ups.
 - Do not exceed a temperature of $\pm 200^{\circ}$ ($\pm 400^{\circ}$ F). Do not allow charcoal and/or wood to rest on the walls of the grill. Doing so will greatly reduce the life of the metal and finish of your grill.
 - Use caution when assembling and operating your grill to avoid scrapes or cuts from sharp edges of metal parts. Use caution when reaching into or under the grill.
 - In windy weather, place the grill in an outdoor area that is protected from the wind.
 - Never leave coals and ashes in the grill unattended, before the grill can be left unattended, remaining coals and ashes must be removed from the grill. Use caution to protect yourself and property, carefully place remaining coals and ashes in a non-combustible metal container and saturate completely with water, allow coals and water to remain in metal container 1 hour prior to disposing.
-  Extinguished coals and ashes should be placed at a safe distance from all structure and Combustible materials.
- When used on the ground, wet the surface beneath and around the grill with a garden hose to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process. With a garden hose completely wet the surface beneath and around grill to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
 - When used on a table, wait long enough until the grill has cooled down. Carefully take the grill from the table and put it temporary on a safe non-combustible ground surface for further cooling down. Then remove carefully your extra protection sheet and move to a safe ground surface where you can

remove all ashes, coals or embers, which may have fallen during the cooking or cleaning process. Use a garden hose to completely wet this surface to extinguish any ashes, coals or embers.

- After each use, clean and dry the grill thoroughly.
- Use caution when lifting or moving the grill to prevent strains and back injuries.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of a fire extinguisher.
- Cover the grill to protect it from excessive rusting. But wait for covering and storing until grill has completely cooled down
- Store the grill out of reach of children and in a dry location when not in use. Pay extra attention on the related tools for this grill. These tools are **NO TOYS** and should only be used by adults. Use caution and common sense when using and storing these tools.
- Do not attempt to service the grill other than normal maintenance as explained in "this manual".
- Properly dispose of all packaging material.
- Use caution and common sense when operating your grill.

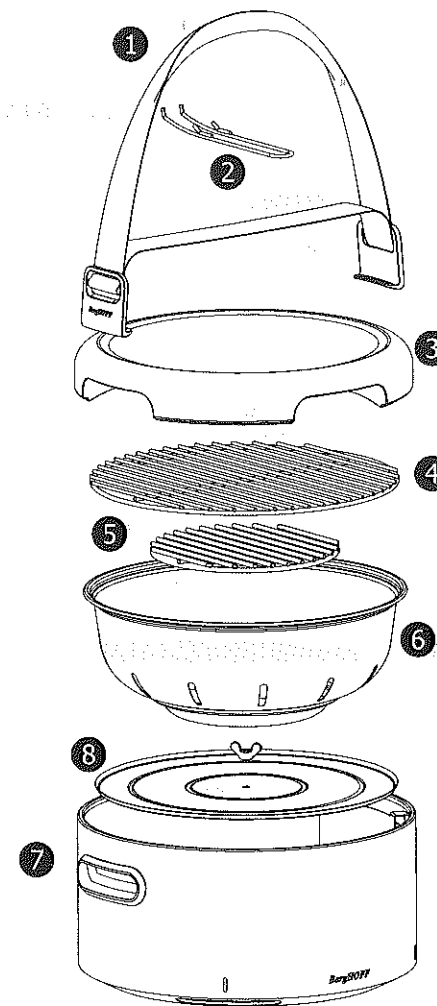
Failure to adhere to safety warning and guidelines in this manual could result in bodily injury or property damage.

Save this manual for future reference.

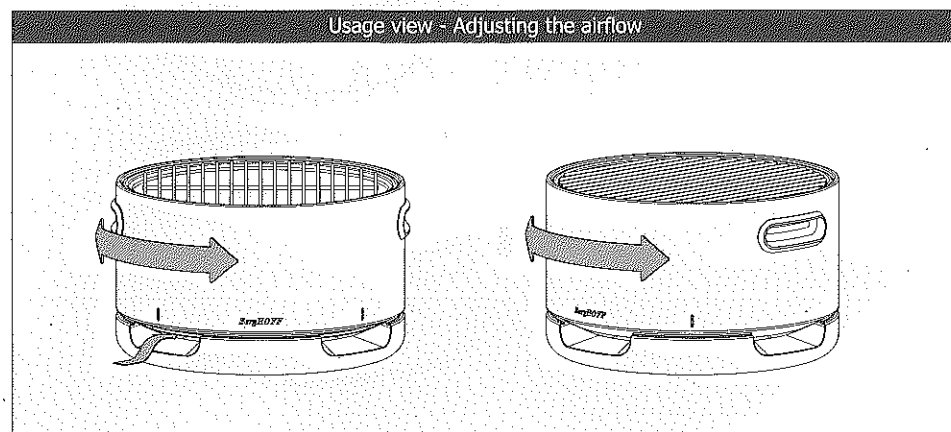
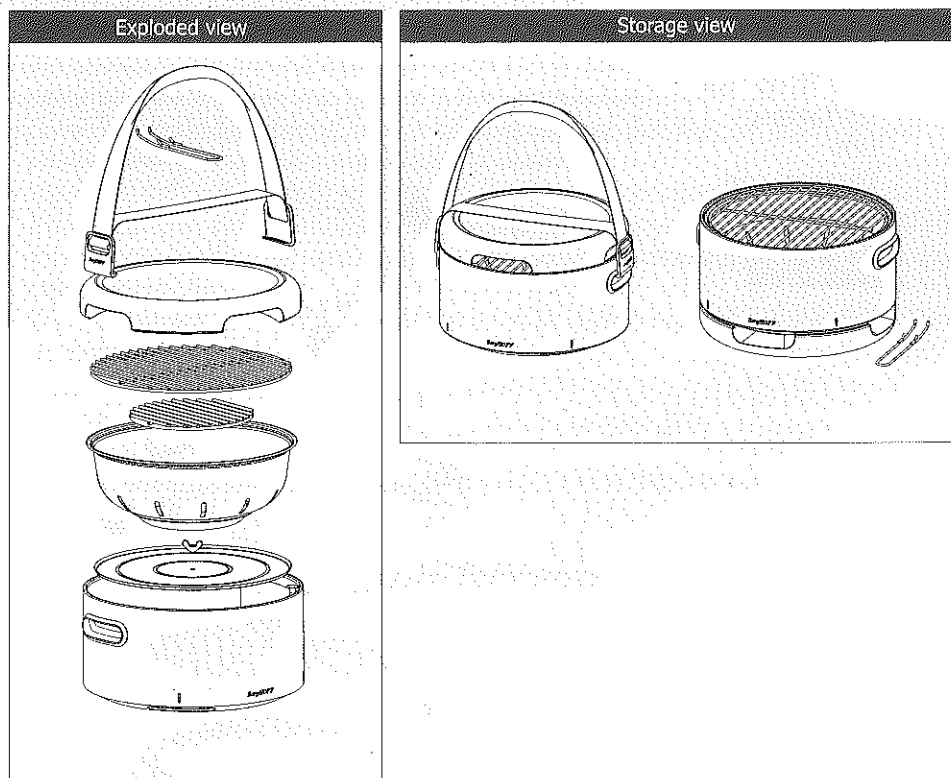
ASSEMBLY INSTRUCTION:

1. Parts list

1. Strap
2. Grid lifting tool
3. Lid/footpad
4. Grid
5. Charcoal grid
6. Fire basket
7. Body
8. Heat shield



Assembled



⚠WARNING

Place the grill outdoors on a hard, level, non-combustible surface away from roof overhang or any combustible material. Never use on wooden or plastics or other surfaces that could burn or melt. Place the grill away from open windows or doors to prevent smoke from entering your house. In windy weather, place the grill in an outdoor area that is protected from the wind.

⚠WARNING

Read all safety warnings and instructions carefully before operating your grill.

PREPARATION FOR USE & LIGHTING INSTRUCTIONS

-> Before first use

Prior to your first use of the grill, follow the instructions below carefully to assemble in grill mode.

Step 1: choose carefully the position of your BBQ area:

Be sure the BBQ is correct positioned as described above: Place the grill outdoors on a hard, level, non-combustible surface away from roof overhang or any combustible material. Never use on wooden or other surfaces that could burn. Place the grill away from open windows or doors to prevent smoke from entering your house. In windy weather, place the grill in an outdoor area that is protected from the wind. Place an extra deflecting shield, non-combustible plate, board or sheet that can resist the heat radiation during use, under the cork bottom if necessary (+/- 1x1m)

Step 2

Charcoal basket + deflector must be in place at all time, before starting the lighting. Be sure the air vents are not obstructed and are free. For proper airflow, remove accumulated ashes from previous BBQ sessions on the Charcoal rack if present (coals should be fully extinguished before removing). Charcoal requires oxygen to burn, so be sure of a good airflow and that nothing will obstruct the vents.

Step 3

Follow the instructions below carefully to build a fire. You may use charcoal (or charcoal briquettes) as fuel in the grill.

NOTE: To extend the life of your grill, make sure that hot coals and wood do not touch the walls of the grill itself. Be sure only charcoal is in the charcoal rack.

NOTE: It is important that the exterior of the grill is not scraped or rubbed during the heating process.

IMPORTANT: to protect your grill from excessive rust, the unit must be cleaned and dried and covered at all times when not in use.

For lighting the charcoal, we advise to use dry crumpled paper or lighter cubes (both are non-toxic, odorless and tasteless).

IF USING A SMALL CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 6.

IF YOU STILL CHOOSE TO USE CHARCOAL LIGHTING FLUID, ONLY use charcoal lighting fluid approved for lighting the charcoal. Do not use gasoline, kerosene, alcohol or other flammable material for lighting charcoal.

CAUTION! Do not use spirit or petrol for lighting or relighting! Use only firelighters complying to EN 18603. Start with 1.3-1.75 pounds (0.6-0.8kg) of charcoal. This should be enough charcoal to cook with. Place the charcoal in the center of each charcoal grate.

Step 4

Saturate charcoal with lighting fluid. Wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store lighting fluid a safe distance from the grill.

Step 5

With coals burning strong, allow the temperature to reach $\pm 100^{\circ}\text{C}$ ($\pm 225^{\circ}\text{F}$). Maintain this temperature for 1/2 hour.

Step 6

Increase the temperature to $\pm 200^{\circ}\text{C}$ ($\pm 400^{\circ}\text{F}$). This can be achieved by adding more charcoal and/or wood. Maintain this temperature for 1/2 hour then allow unit to cool completely.

WARNING

Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal.

DO NOT use grill without deflector and charcoal basket in place. **DO NOT** attempt to remove charcoal basket and deflector tray while tray contains hot coals.

IF USING CHARCOAL CHIMNEY STARTER,

Follow all manufacturer's warnings and instructions regarding the use of their product. Start with 1.3-1.75 pounds (0.6-0.8kg) of charcoal. This should be enough charcoal to cook with. When charcoal is burning strong inside the chimney starter, carefully place hot coals in the center of the charcoal basket.

YOUR GRILL CAN NOW BE USED FOR COOKING FOOD.

TO START THE CHARCOAL GRILL

Step 1

Mound the charcoal or briquettes into a pyramid-shaped pile, or pile the charcoal into a charcoal chimney starter. Start with 1.3-1.75 pounds (0.6-0.8kg) of charcoal. This should be enough charcoal to cook with.

Step 2

->IF USING LIGHTER CUBES or PAPER,

Spread lighter cubes (non-toxic, odorless and tasteless) or dry crumpled paper under the charcoal and light. Be sure the paper or lighter cubes are well spread and also mixed under the charcoal, so all charcoal starts burning equal.

->IF USING CHARCOAL CHIMNEY STARTER,

Follow all manufacturer's warnings and instructions regarding the use of their product. Start with 1.3-1.75 pounds (0.6-0.8kg) of charcoal. This should be enough charcoal to cook with. When charcoal is burning strong inside the chimney starter, carefully place hot coals in the center of each charcoal basket.

WE DO NOT RECOMMEND, BUT IF YOU STILL CHOOSE TO USE CHARCOAL LIGHTING FLUID,

ONLY use charcoal lighting fluid approved for lighting the charcoal.

Do not use gasoline, kerosene, alcohol or other flammable material for lighting charcoal. **CAUTION!** Do not use spirit or petrol for lighting or relighting! Use only firelighters complying to EN 18603.

Saturate charcoal with lighting fluid. Wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store lighting fluid a safe distance from the grill.

Step 3

When no longer flames are noticeable and all coals are covered with a grey ash (usually after 20 to 30 minutes).
Make sure that hot coals do not touch the walls of the grill. It will extend the life of your grill.

Step 4


For additional smoke flavor, consider adding moistened fresh herbs such as rosemary, thyme, or bay leaves. Place the wet herbs directly on the coals just before you start cooking.
The grill is now ready to start cooking according your preferable cooking method.


TIPS FOR GRILLING & FOOD SAFETY

- Don't try to save time by placing food on a grill that's not yet ready. Let charcoal burn until it's coated with light-grey ash.
- Always start with a well cleaned BBQ grid. Food rests from previous sessions should be removed by a bristle barbeque brush or crumpled aluminum.
- Unless otherwise stated in the recipe, turn your food only once.
- A light coating of oil will help brown your food evenly and keep it from sticking to the cooking grate. Always brush or spray oil on your food, not on the cooking grate.
- Do not defrost meat, fish or poultry at room temperature. Defrost in the refrigerator or micro- wave oven.
- Never place cooked food on the same plate the raw food was placed on.
- Wash all plates and cooking utensils which have come into contact with raw meats or fish with hot, soapy water and rinse.

PROPER CARE & MAINTENANCE

->After use:

 **DO NOT** remove the charcoal tray, while tray contains HOT coal. Wait until the coal has cooled down.

 Never leave coals and ashes in grill unattended.
Before grill can be left unattended, remaining coals and ashes must be removed from the grill. Use caution to protect yourself and property. Carefully place remaining coals and ashes in a non-combustible metal container and saturate completely with water. Allow coals and water to remain in metal container 1 hour prior to disposing.

Extinguished coals and ashes should be placed on a safe distance from all structure and combustible materials.

Completely wet the surface beneath and around the BBQ cleaning zone to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.

->After each use: clean the grill as follows:

1. Make sure the grill is cool and coals are cooled off completely or totally extinguished. Take note that it can take more than 24hours before there are no more hot embers hidden in the ash.
2. Remove the BBQ grid.
Note: step 3 & 4 should be done according the instructions given in above paragraph "After use".
3. Remove the cooled charcoal or briquettes in the BBQ basket.
4. Remove carefully the charcoal basket and remove the ashes.
5. Eventually wash your grill and your BBQ white or black body with warm soapy water (with a mild detergent). Rinse well with clear water and wipe dry.
6. BBQ grid: Simply loosen residue with a bristle barbeque brush or crumpled aluminum foil, then wipe off with paper towels. After some BBQ sessions regularly wash the BBQ grid thoroughly.
7. the cork bottom or cover can be cleaned with warm soapy water and a soft brush and/or with a damp cloth. Do not submerge in water.

General: to protect your grill from excessive rust, the unit must be proper cleaned and dried before storing and covered at all times when not in use.

NOTE: While using the grill high temperatures can result in discoloring some in- side parts of the grill, especially the parts in direct contact with the hot charcoal can discolor or release its coating. This is inevitable and will not influence the performance of your grill.

WARRANTY

This BergHOFF BBQ grill comes with a limited two years warranty on production flaws, from the date of purchase and to the extent the use corresponds with the present instructions for use & care in this manual. The receipt, mentioning the date of purchase counts as guarantee card.

This BBQ grill is not suited for professional use.

Wear, corrosion, deformation and discoloration of the parts that are directly exposed to the fire is quite normal and will therefore in no event ever be considered as a production flaw: it is the logical result of their use. Hence, the charcoal basket & BBQ grid can be strongly deformed after some time in use and it is normal to have this part replaced by the customer without any warranty.