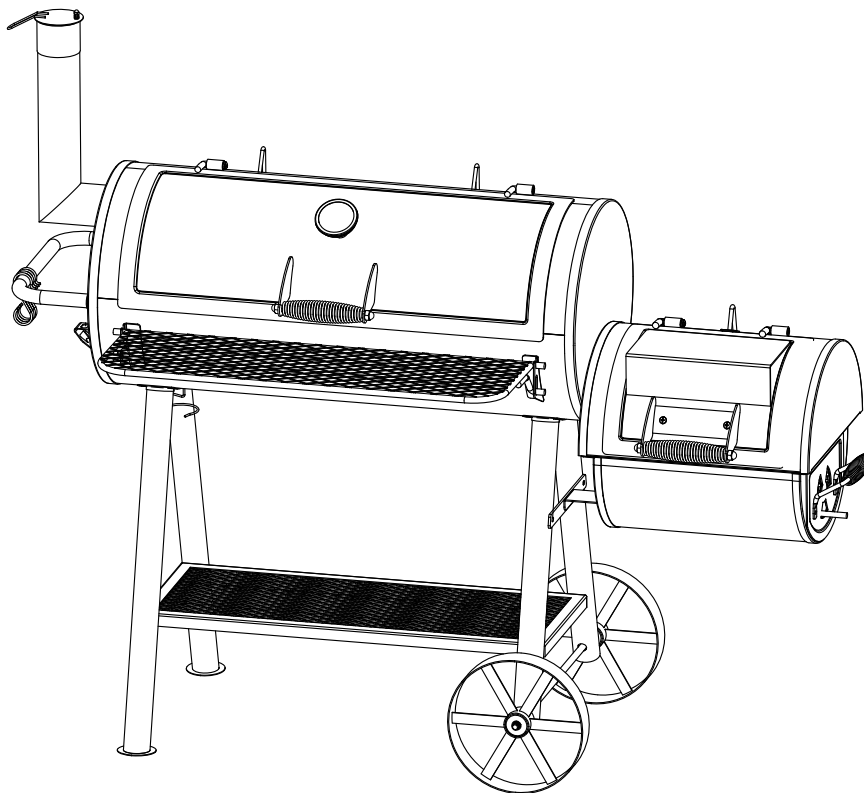


Enjoy Your

Captiva Designs

USE AND CARE GUIDE

E02GR016



Assembly, Care And Use Instructions
Read Carefully Important: Retain These
Instructions For Future Reference.



This appliance is for Household use only.
This is not a commercial appliance.

THANK YOU

We appreciate the trust and confidence you have placed in Captiva Designs through the purchase of our product. We strive to continually create quality products designed to enhance your home. Visit us online to see our full line of products available for your home improvement needs. Thank you for choosing Captiva Designs!

Table of Contents

Safety Information	2	Igniting the Fuel	19
Warning	3	Cleaning and Maintenance	19
Preparation	4	Environmental Protection & Disposal	19
Components	4-5	Warranty	20
Assembly Instructions	6-18		

Safety Information

Assembler/Installer

This instruction manual contains important information necessary for the proper assembly and safe use of this appliance. Read and follow all warnings and instructions before assembling and using this appliance.

Leave these instructions with the consumer.

Consumer/User

Follow all warnings and instructions when using this appliance. Keep these instructions for future reference.

Proper Utilisation

The barbecue may only be used for preparing suitable foods. All requirements of this assembly and operation manual must be complied with. Only for private domestic use!



PROP 65 WARNING:

This product can expose you to chemicals including Chromium (hexavalent compounds), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information visit www.P65Warnings.ca.gov.

Warning

⚠ WARNING:**Risk of burning!**

- Make sure that the barbecue is standing on a flat and fireproof surface that is not made of glass or plastic.

⚠ WARNING:

This barbecue will become very hot, do not move it during operation!

- Always wear barbecue gloves when grilling or adjusting the vents as well as when using a chimney starter.
- When preparing food, adjusting the vents, placing charcoal and using the thermometer or lid always wear barbecue gloves.
- Grill gloves must be tested in accordance with local code.
- For grilling use only qualified barbecue charcoal or barbecue charcoal briquettes.
- Do not BBQ before the fuel has a coating of ash.
- Use grilling tongs with long, heat-resistant handles.
- Allow the barbecue to cool down completely before cleaning it.

⚠ WARNING:

DANGER to children and pets!

- Never leave the hot barbecue unattended.
- **WARNING! Keep children and pets away!**

⚠ WARNING:

- Do not use spirit or petrol for lighting or re-lighting!
- Never use water to extinguish the charcoal.

⚠ WARNING:

Risk of carbon monoxide poisoning!

- Do not use indoors !

Information for safe operation of the barbecue

- The barbecue must be positioned in a stable and secure surface.

Do not use in enclosed areas or on covered areas.

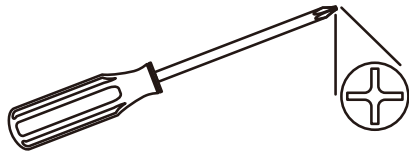
- Only use safe lighting materials.
- The barbecue should be heated up and the fuel kept red hot at least 30 minutes before it is used for the first time.

Preparation

Before beginning assembly of product, make sure all parts are present. Compare parts with package contents list and hardware contents below. If any part is missing or damaged, do not attempt to assemble the product. Contact customer service for replacement parts.

Estimated Assembly Time: 40 minutes.

Tools Required for Assembly: Wrench (not included) and Phillips Screwdriver (not included)



Components

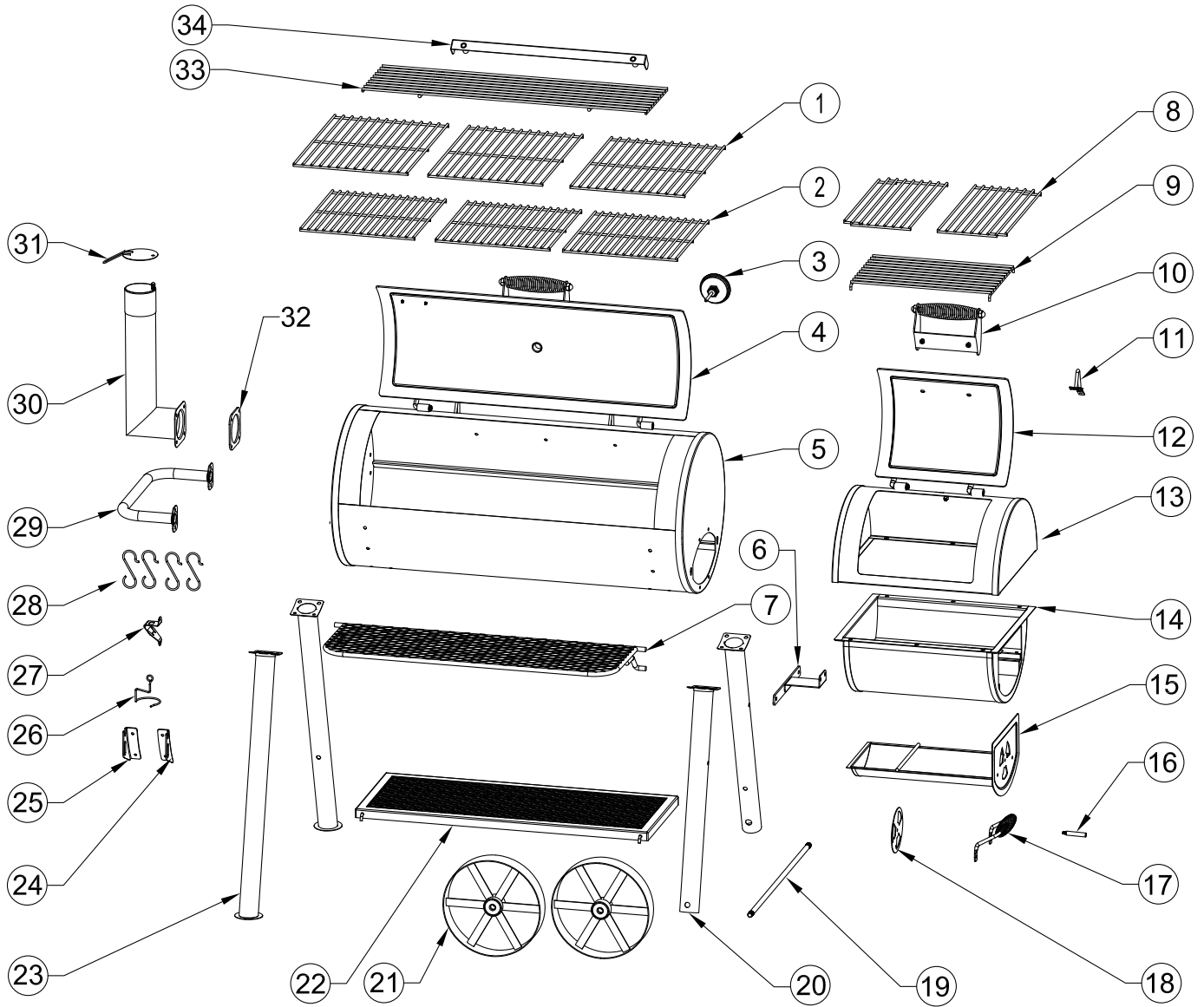
Package Contents








Part	Description	Quantity
1	Cooking Grates	3
2	Charcoal Grates	3
3	Temperature Gauge	1
4	Smoking Chamber Lid	1
5	Smoking Chamber	1
6	Firebox Support	1
7	Front Table	1
8	Firebox Cooking Grates	2
9	Firebox Charcoal Grate	1
10	Firebox Lid Handle	1
11	Firebox Lid Stop	1
12	Firebox Lid	1

Part	Description	Quantity
13	Firebox Top	1
14	Firebox Base	1
15	Ash Drawer	1
16	Air Vent Handle	1
17	Ash Drawer Handle	1
18	Air Vent	1
19	Wheel Axle	1
20	Short Legs	2
21	Wheels	2
22	Bottom Shelf	1
23	Long Legs	2
24	Front Table Fasten Plate R	1

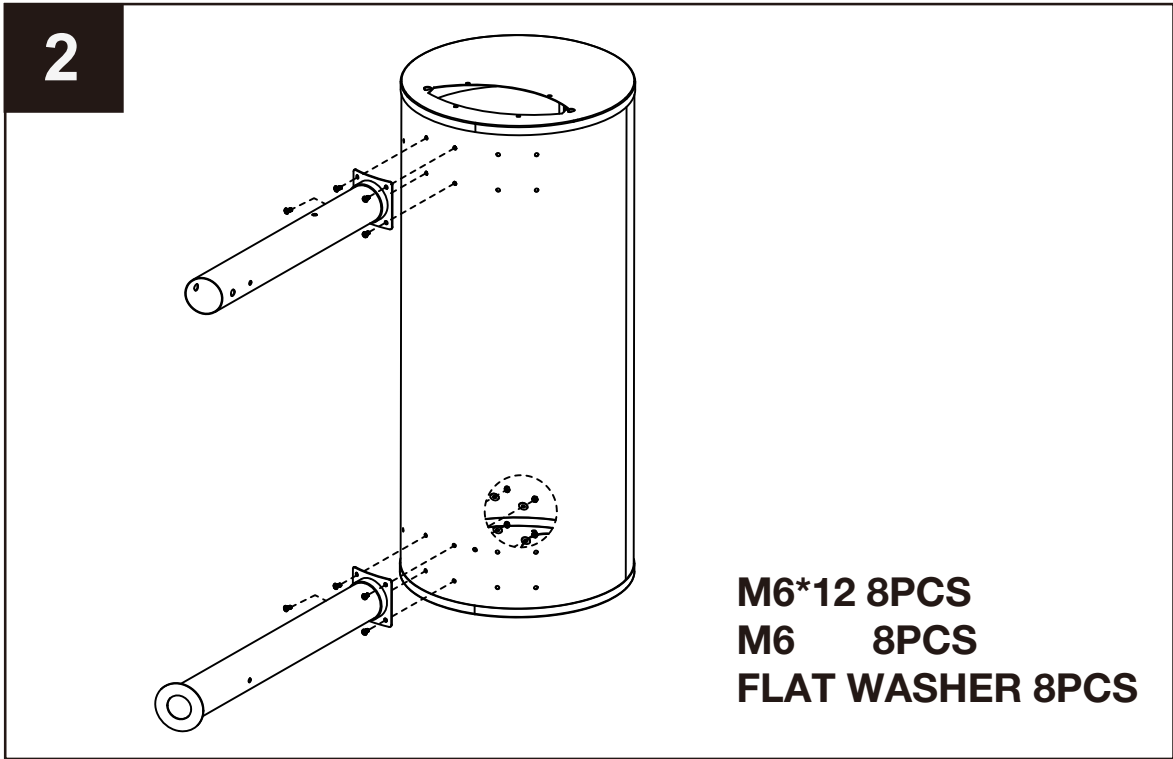
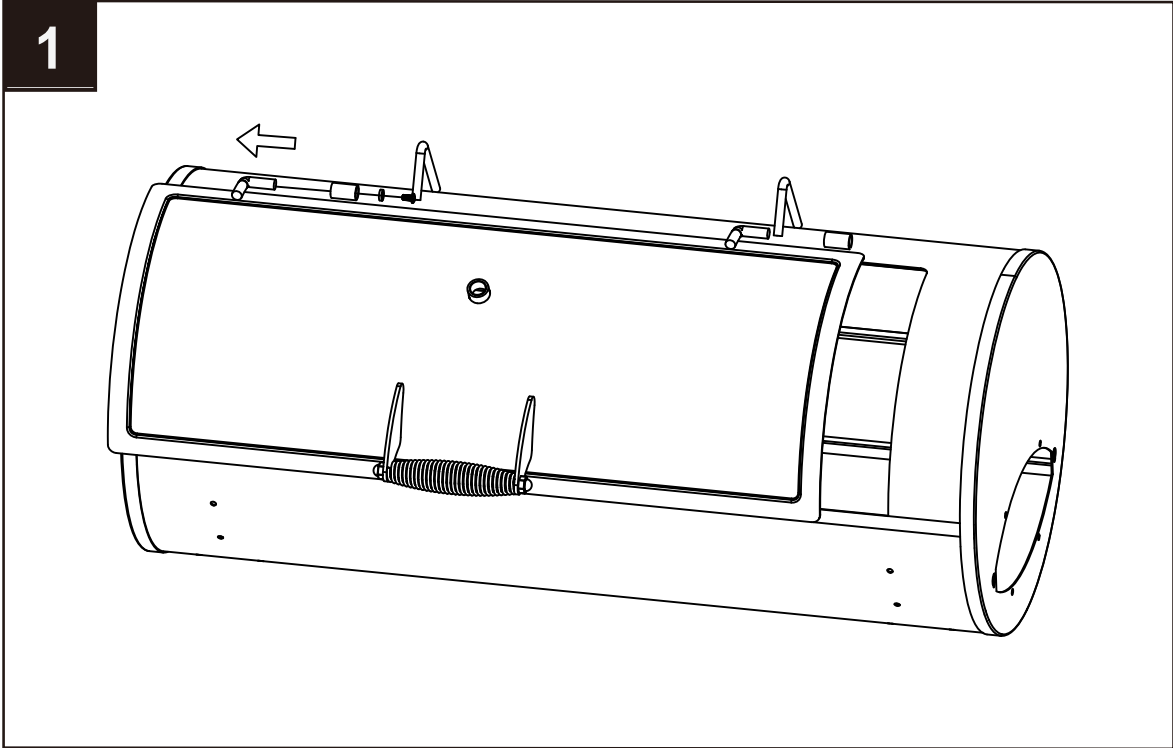
Part	Description	Quantity
25	Front Table Fasten Plate L	1
26	Grease Cup Holder	1
27	Beer Opener	1
28	S Hooks	4
29	Side Handle	1
30	Smoke Stack	1
31	Smoke Stack Damper	1
32	Smoke Stack Spacer	1
33	Warming Grill	1
34	Warming Grill Rack	1

Components

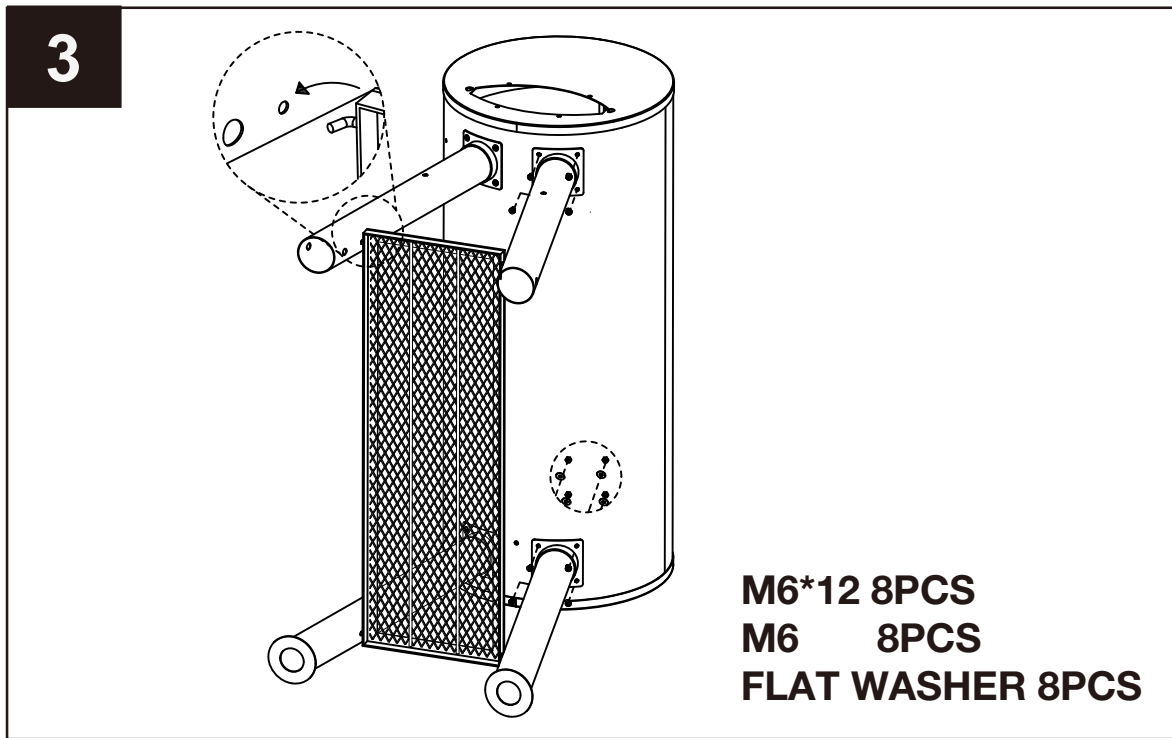



M6*12	M5*12	M12	M6	Locking Nut M6	M5	Flat Washer
						
49x	4x	2x	32x	1x	4x	16x

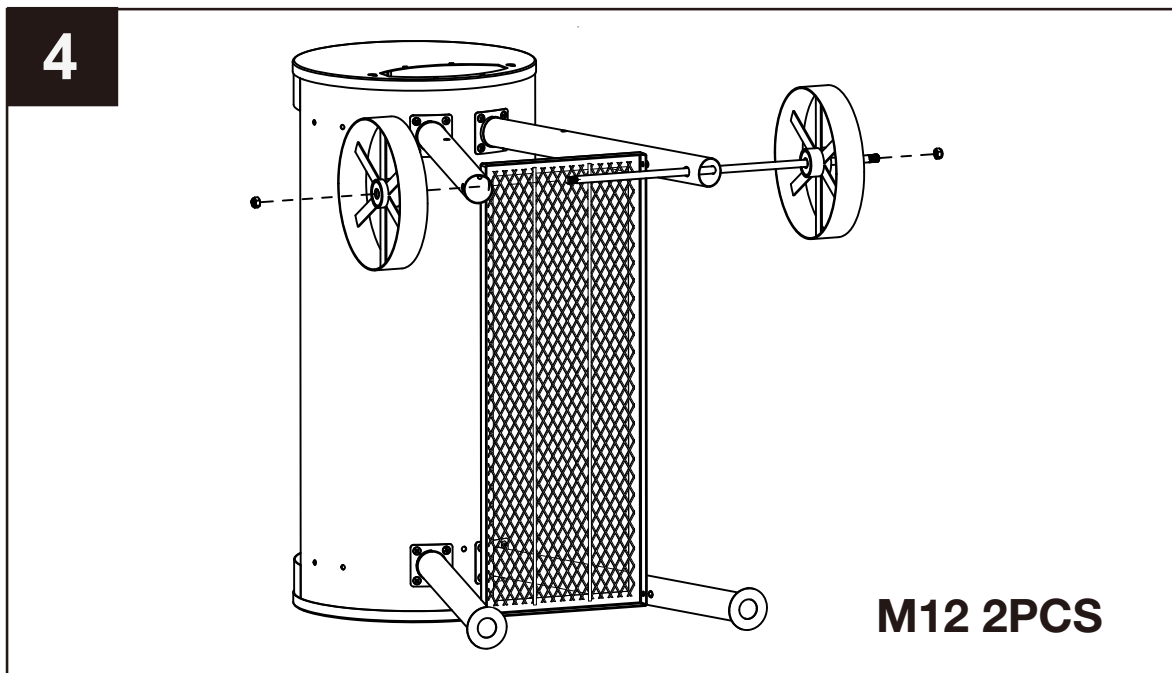
Assembly Instructions



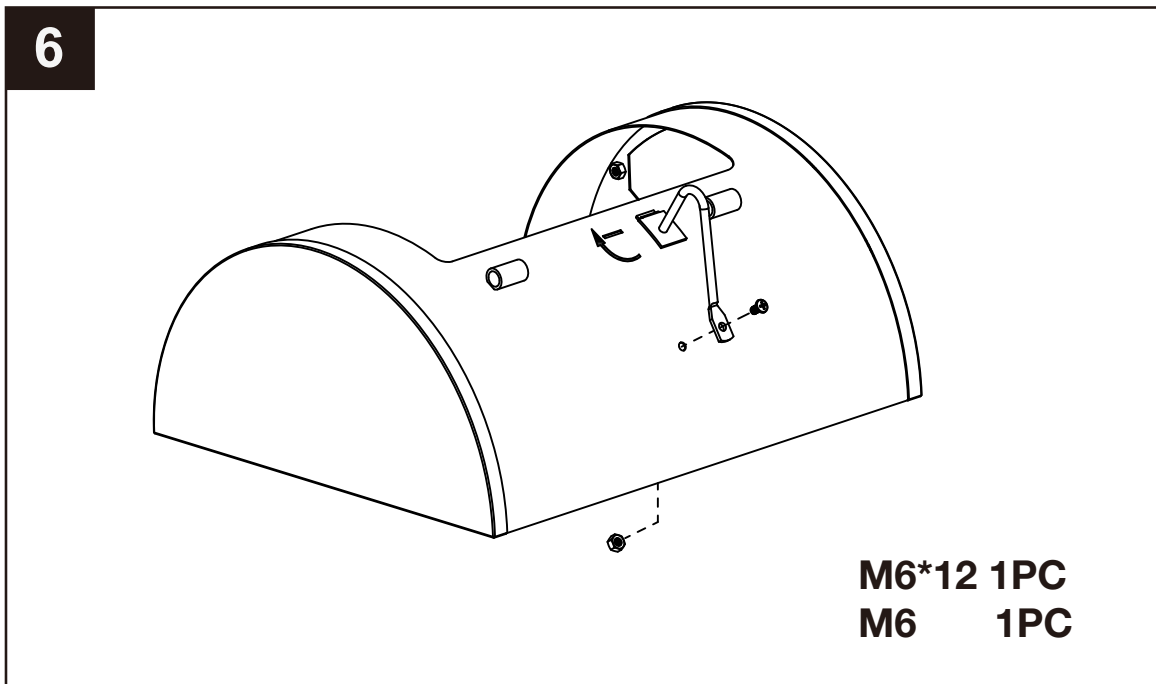
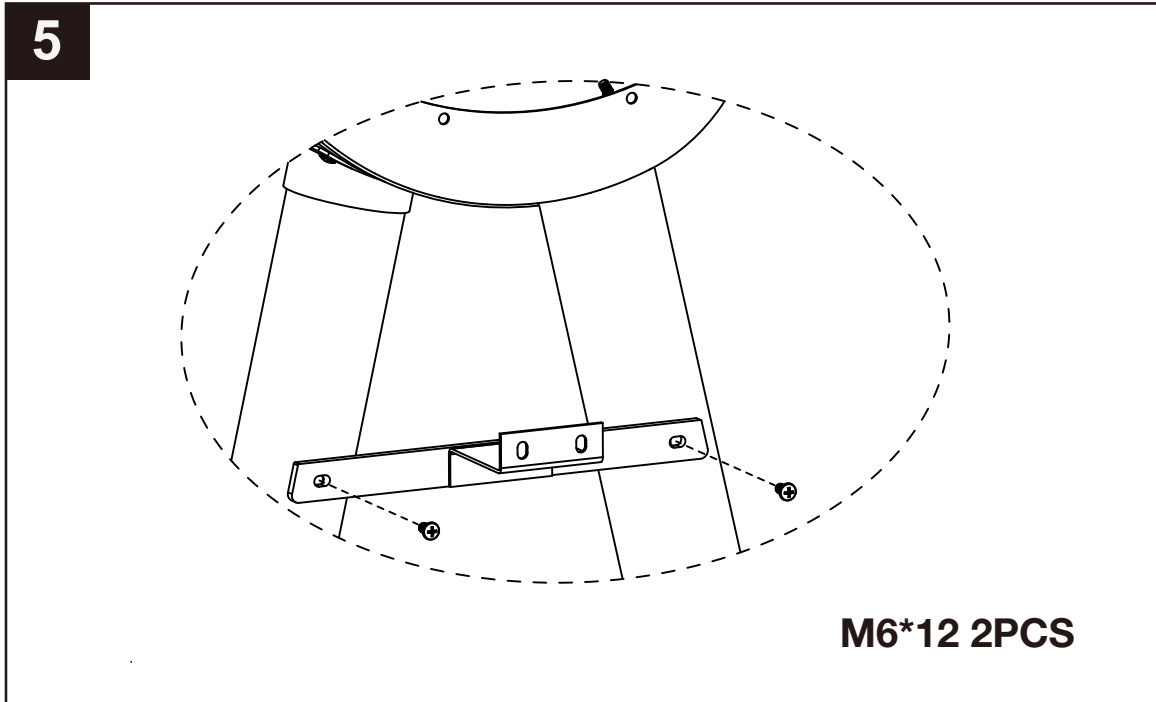
Assembly Instructions



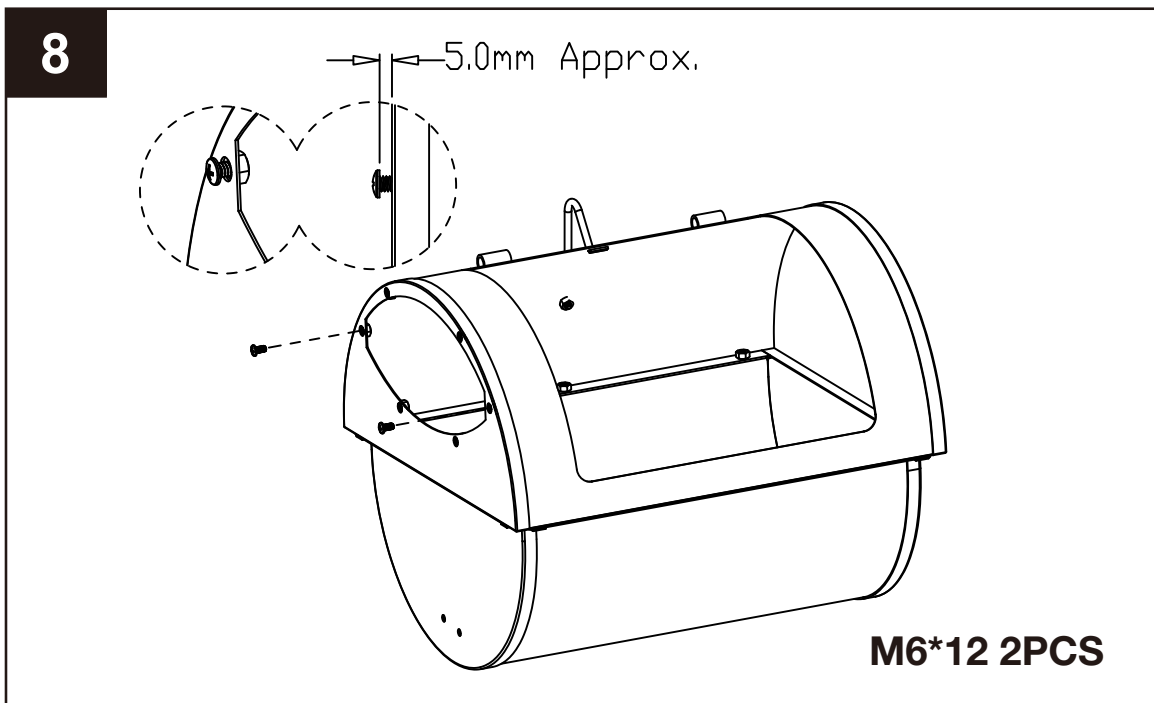
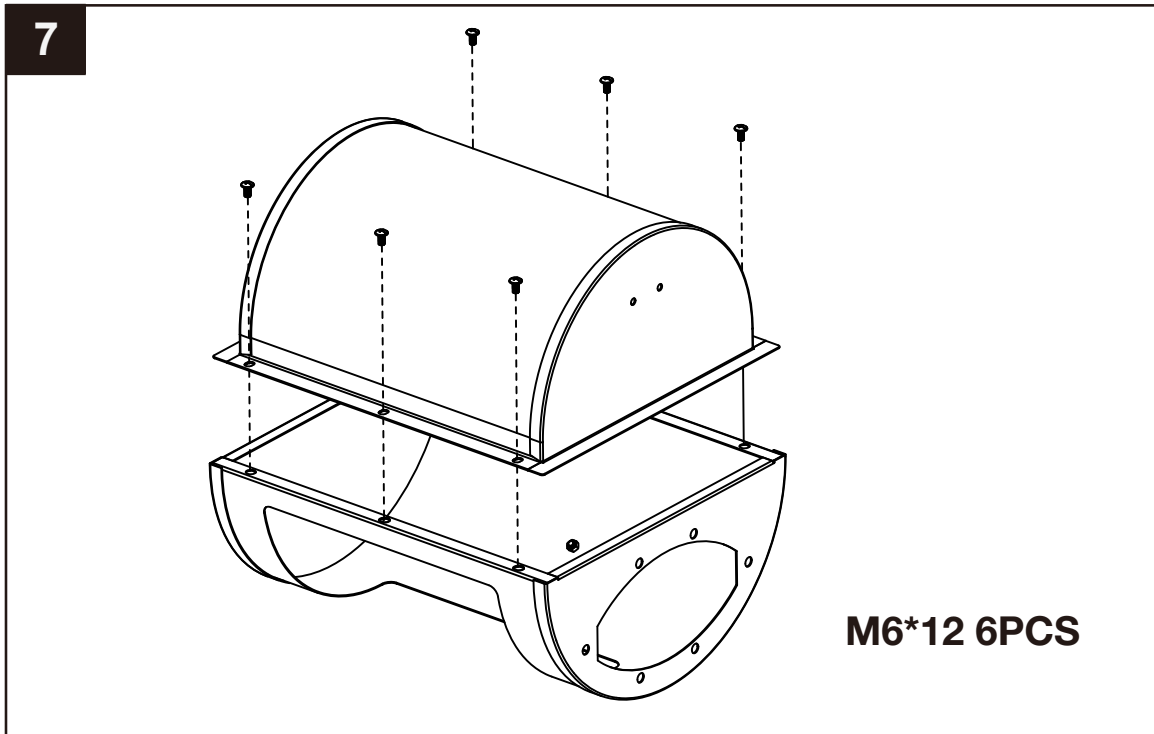
 **NOTE:**
Bottom shelf (#22) must be mounted before securing remaining two legs.



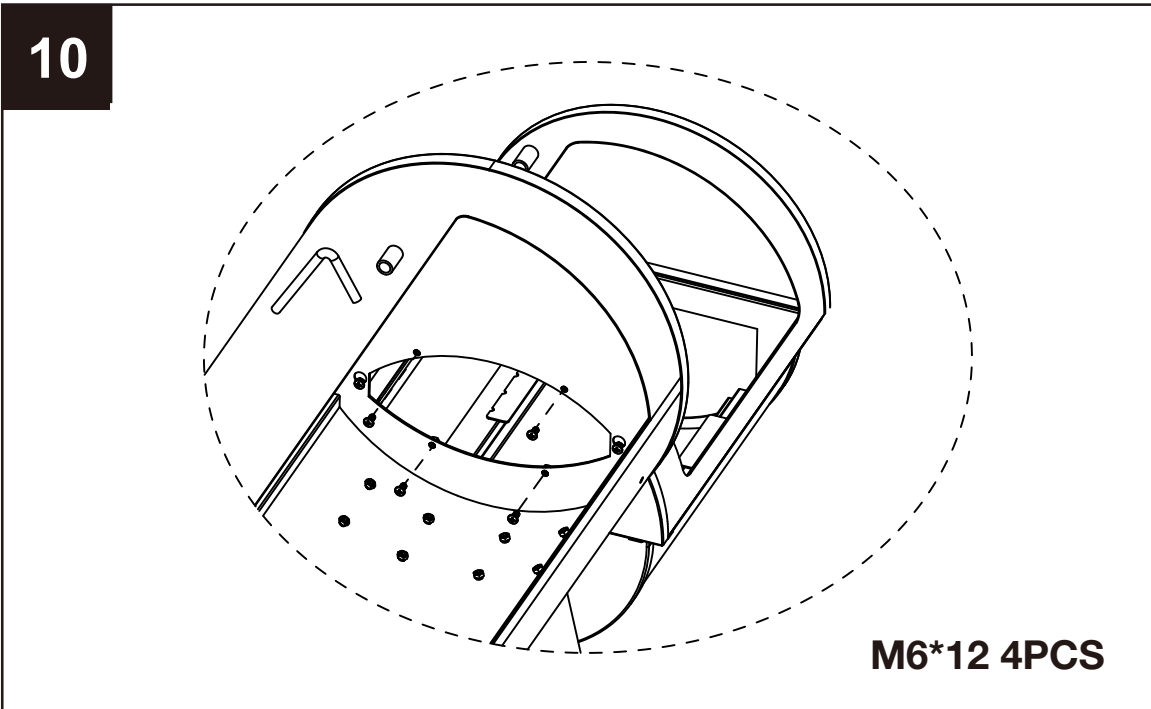
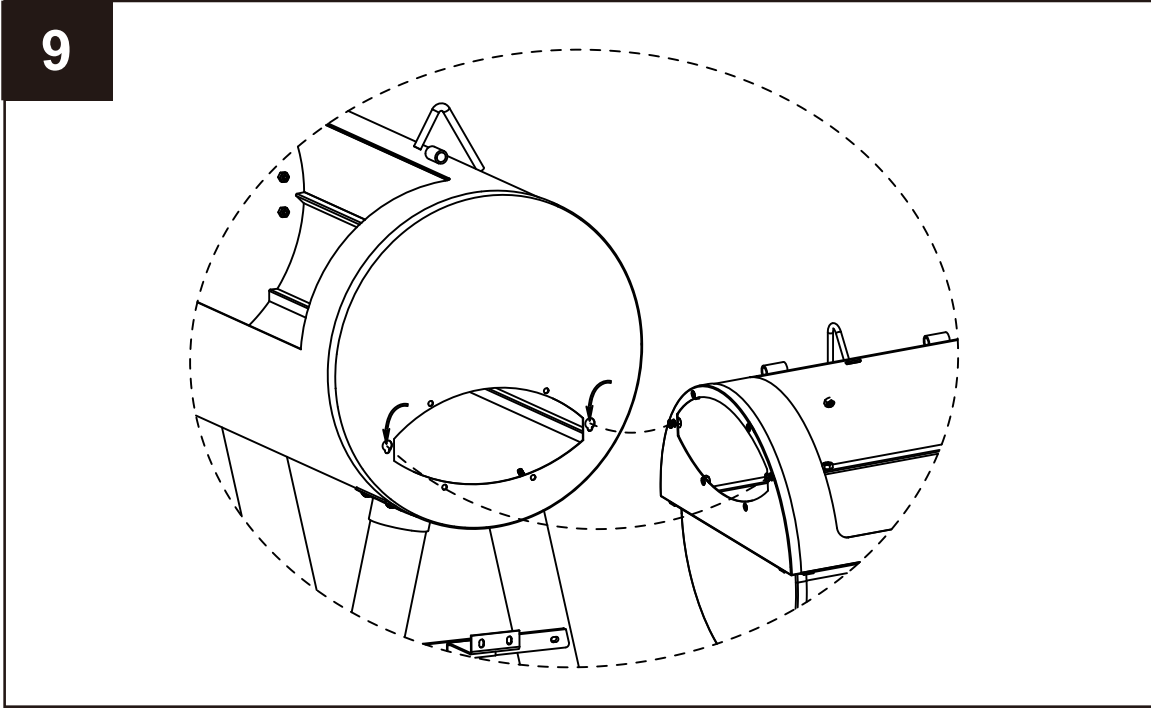
Assembly Instructions



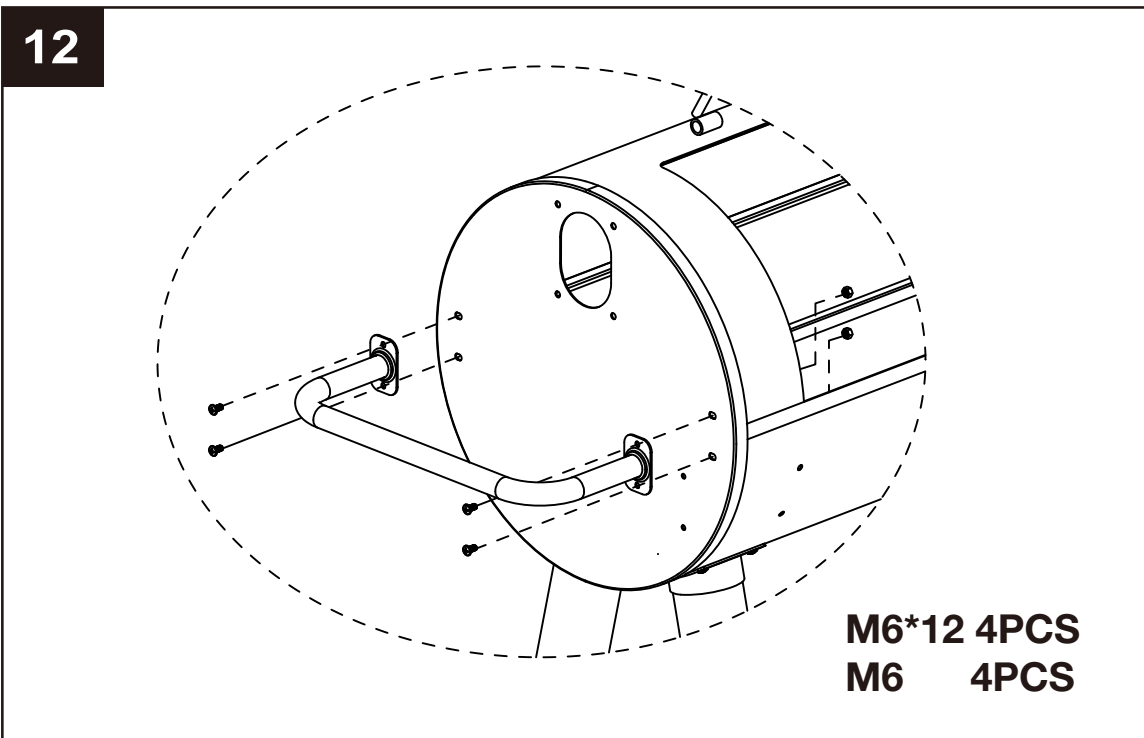
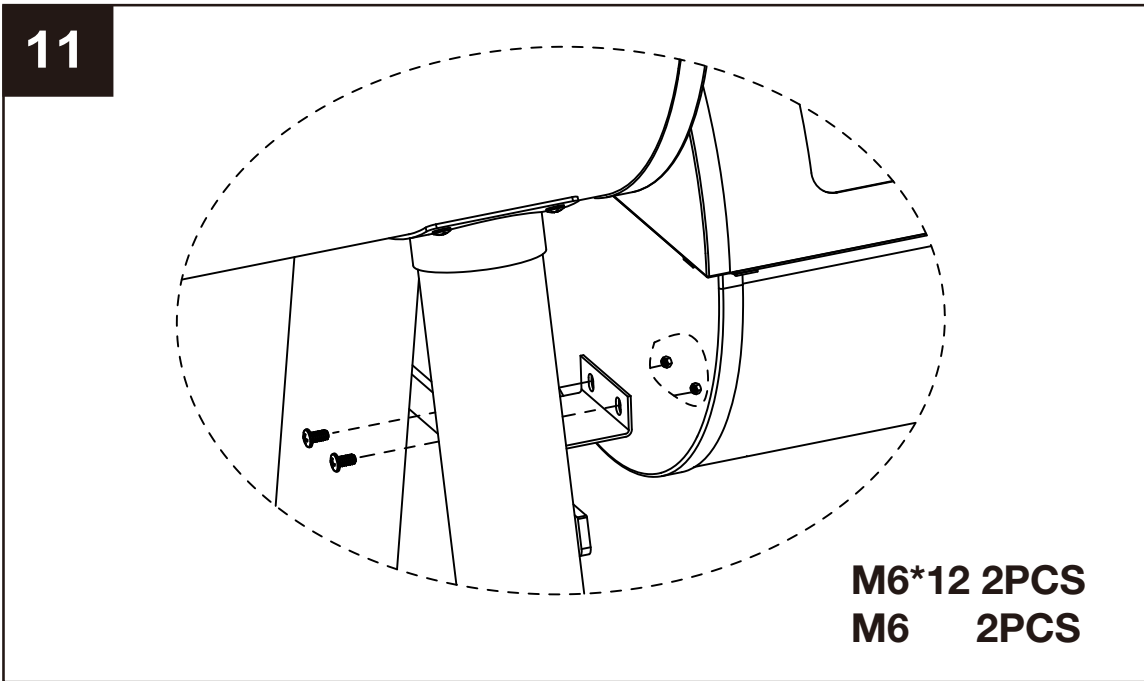
Assembly Instructions



Assembly Instructions

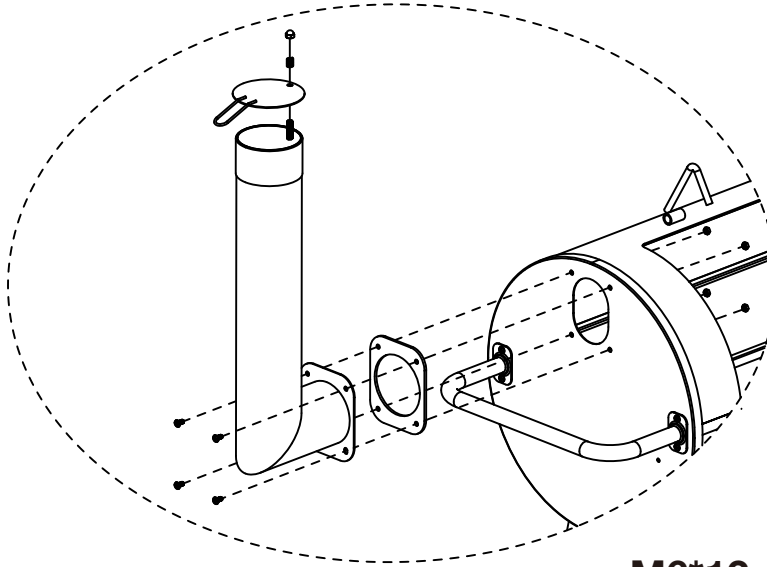


Assembly Instructions



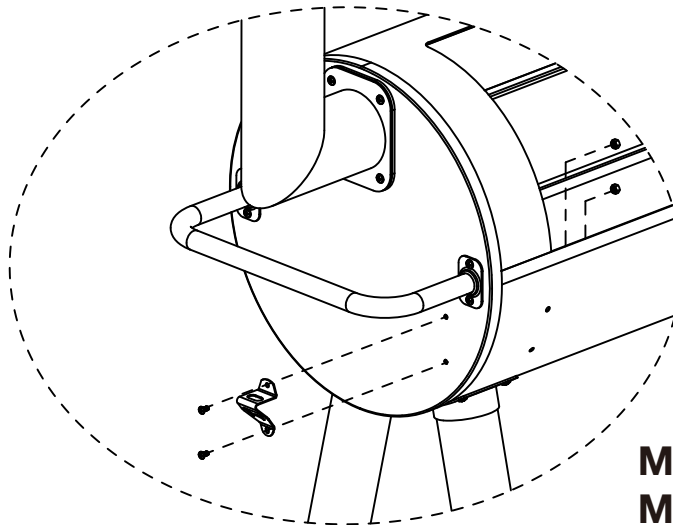
Assembly Instructions

13



M6*12 4PCS
M6 4PCS

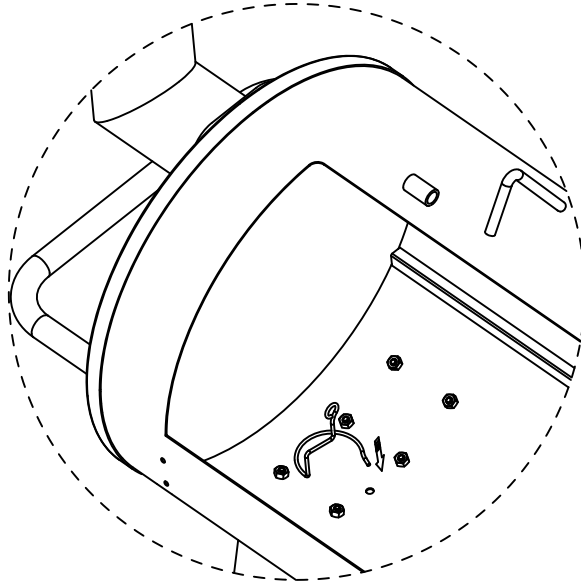
14



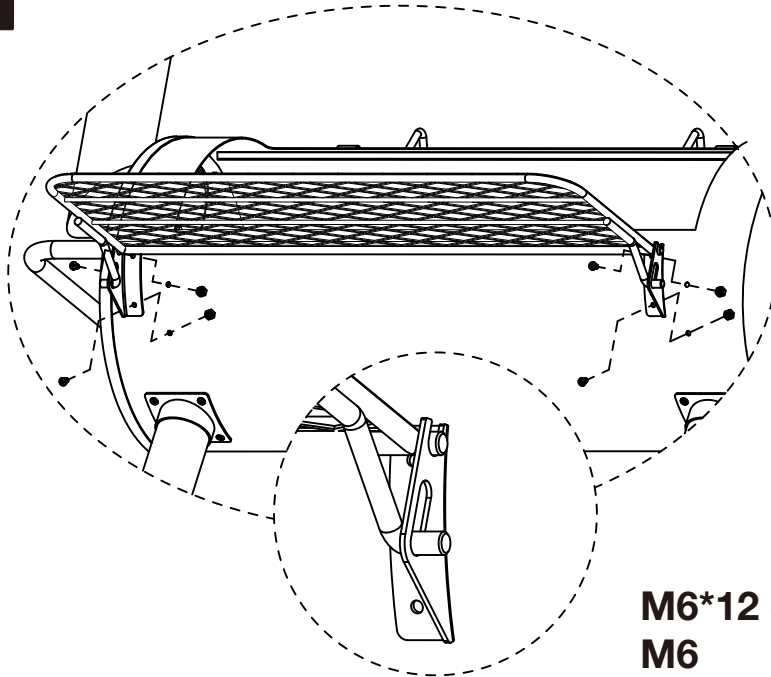
M5*12 2PCS
M5 2PCS

Assembly Instructions

15



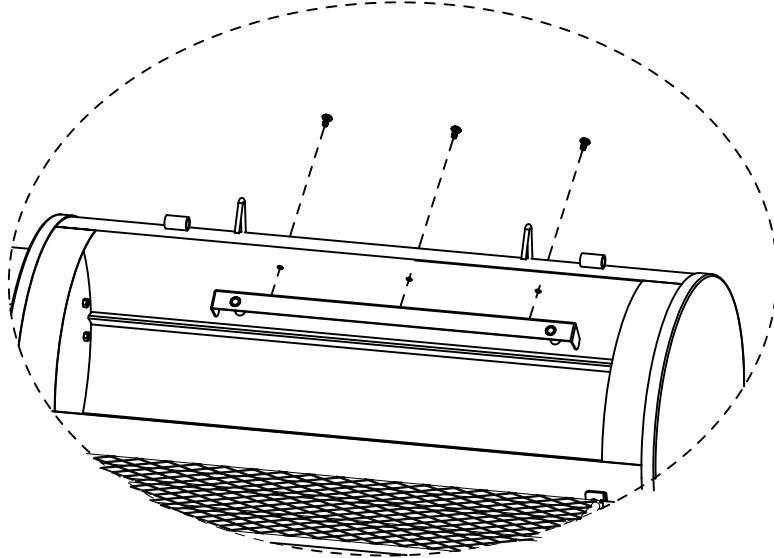
16



M6*12 4PCS
M6 4PCS

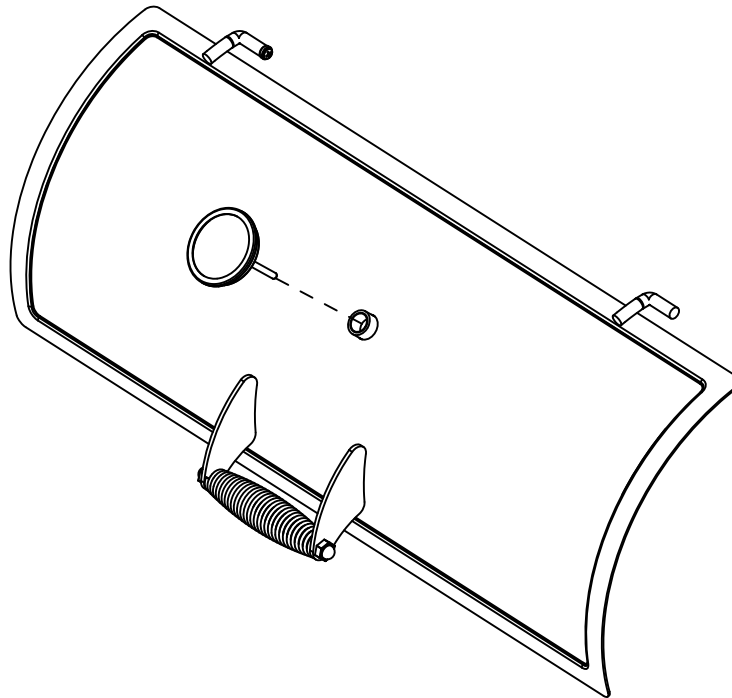
Assembly Instructions

17



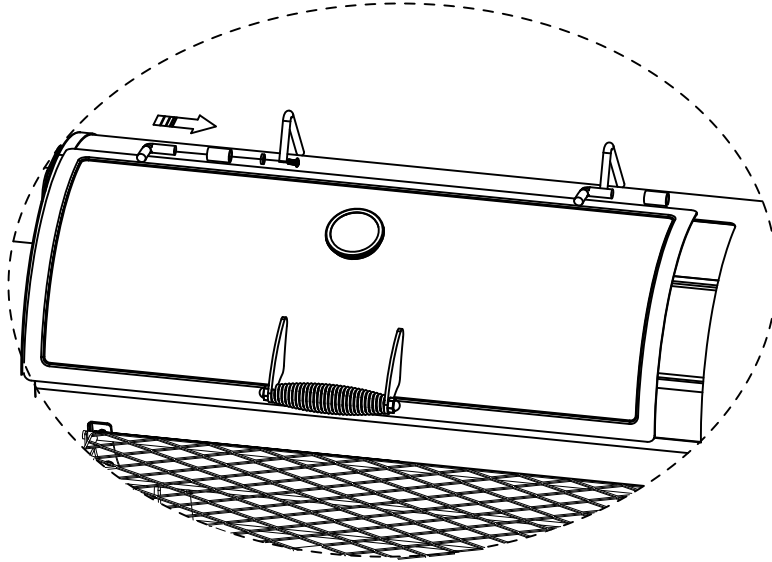
M6*12 3PCS

18

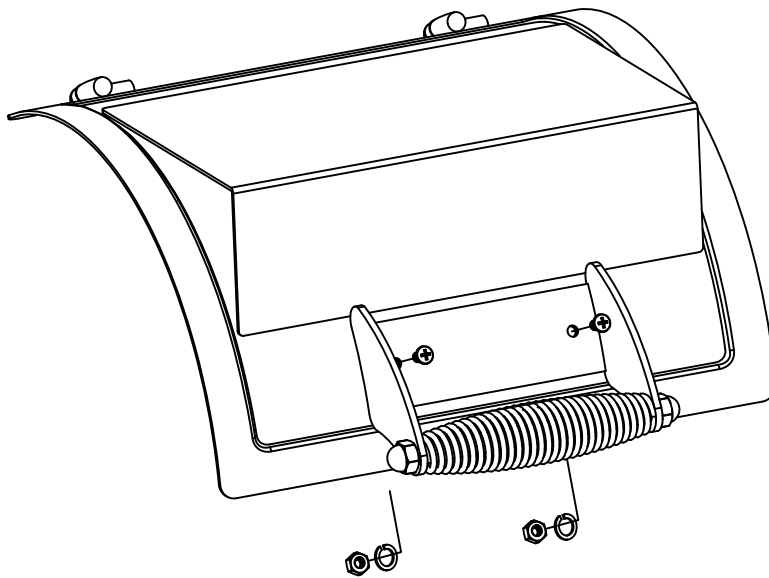


Assembly Instructions

19

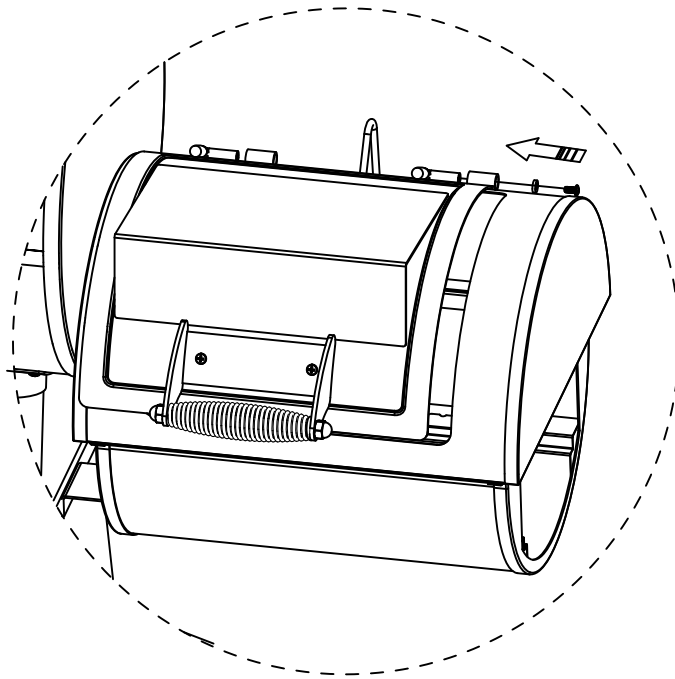


20

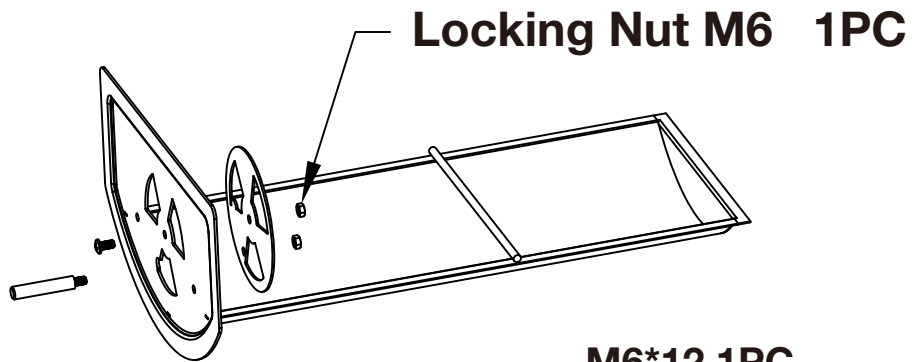


Assembly Instructions

21



22



Locking Nut M6 1PC

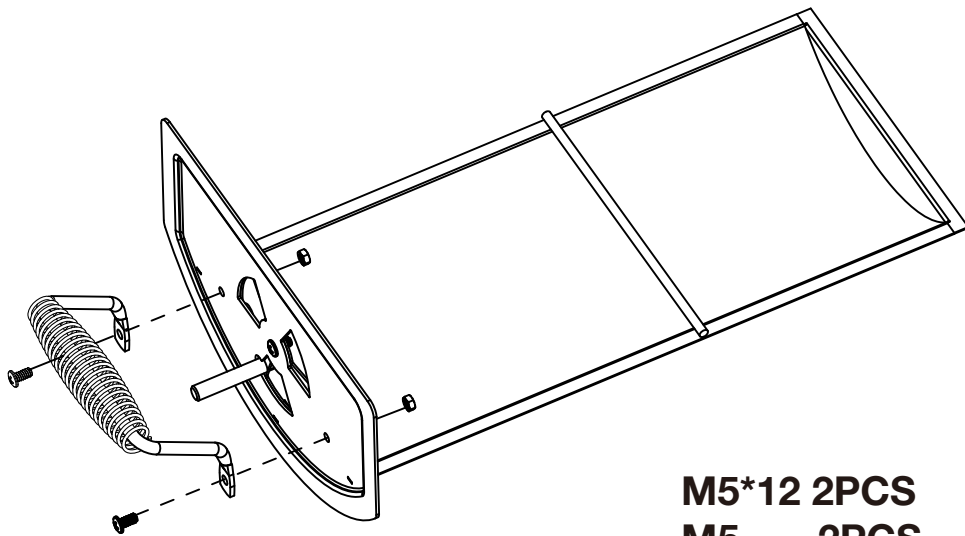
M6*12 1PC

M6 1PC

Locking Nut 1PC

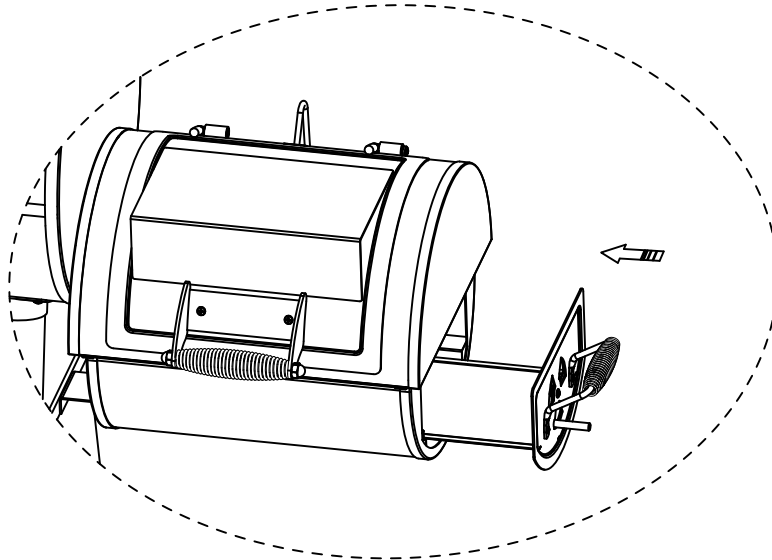
Assembly Instructions

23



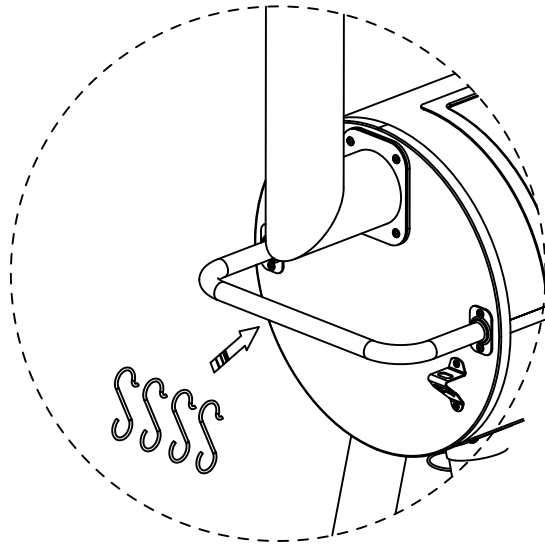
M5*12 2PCS
M5 2PCS

24

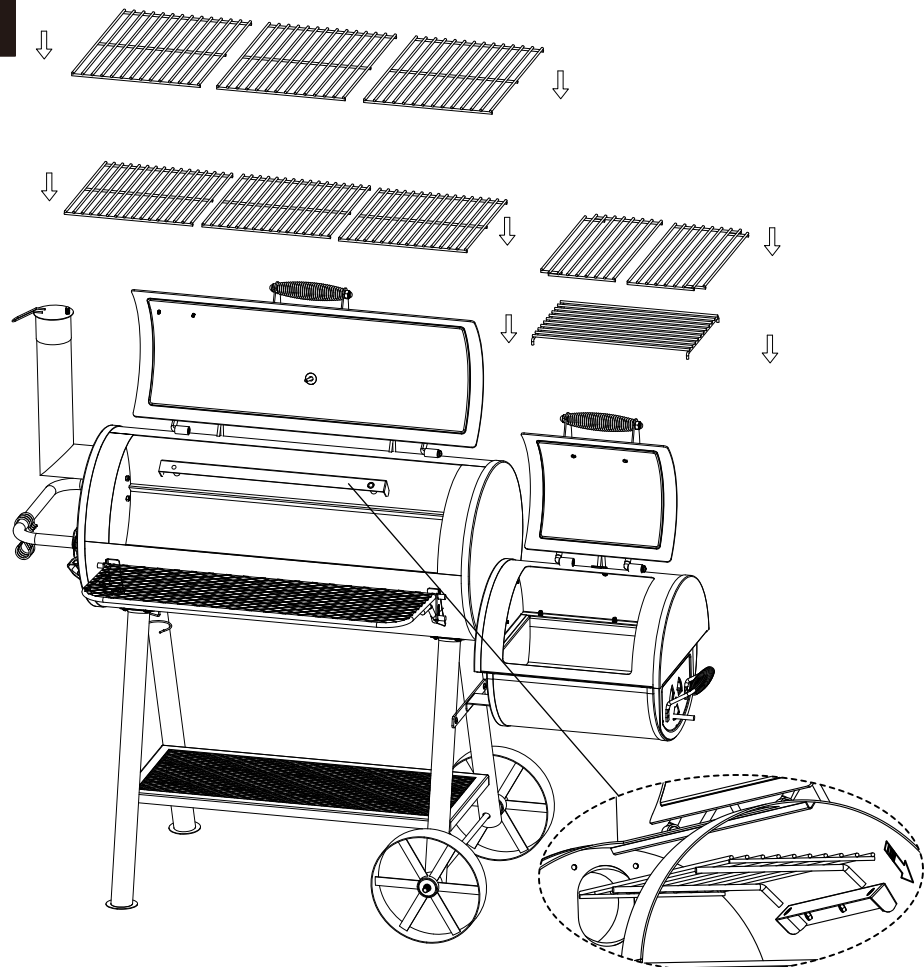


Assembly Instructions

25



26



Igniting the Fuel

⚠ WARNING:

Risk of burning!

When petrol or white spirits are ignited uncontrollable heat can develop as a result of deflagration. You should therefore only use harmless fuel.

1. Use quality products.
2. Stack some of the charcoal or briquettes on the charcoal grill (2).
3. Place one or two solid firelighters on top of the layer of charcoal or briquettes. Ignite these firelighters using a long match.
4. Let the solid lighters burn for 2 to 4 minutes. Then fill the charcoal grill (2) slowly with more charcoal or briquettes. The maximum amount of charcoal is 3.3 kg.
5. A white layer of ash should develop on the fuel after approximately 15 to 20 minutes. This indicates that the optimal grilling condition has been reached. Distribute the fuel evenly on the charcoal grill (2) using a suitable metal tool.
6. Insert the greased grill and then you can start barbecuing.

Cleaning and Maintenance

⚠ WARNING:

Risk of burning!

Allow the barbecue to cool down completely before cleaning it. Never use water to quench the hot barbecue. This could result in burning or scalding.

Occasional cleaning is necessary to preserve the beautiful appearance of the barbecue. Do not use any scouring agents.

1. A rinsing cloth and some water with a commercial detergent is sufficient for the normal cleaning process.
2. If the enamelled parts are heavily soiled, use a commercial enamel cleaning agent (oven cleaner). Observe the manufacturer's instructions for the cleaning agent being used.
3. Clean the grill using some washing-up liquid and a rust proof cleaning pad.

Environmental Protection & Disposal

Pay attention to cleanliness when using the barbecue and dispose of waste in a clean and safe manner. As a general rule, only dispose of waste in designated metal or non-flammable containers. The local regulations for disposal apply.

Warranty

LIMITED WARRANTY

This warranty is a limited warranty, and applies to the original purchase is required. This is a residential warranty and does not apply to commercial use. This collection carries a (1) year limited warranty and is valid from original date of purchase to the original owner (proof of purchase required).

WHAT IS COVERED

We warrant the frame to be free of Manufacturing defects to the original purchaser for one year.

WHAT IS NOT COVERED

This warranty does not cover commercial use, hardware, acts of nature, fire, freezing and abusive.

In addition, purchased parts are not covered under this warranty.

We reserve the right to make substitutions with similar merchandise, if the model in question is no longer in production.

For a copy of our full limited warranty, please contact our customer service team below.

Questions, problems, missing parts? Before returning to the store
please contact our Customer Service

1-877-606-2818