



Amigo BBQ/ Smoker **Assembly and User Guide**



Please read these instructions before using your BBQ, as it contains important safety information. Failure to do so, may result in serious injury, death, or fire causing damage to property.

- This smoker is designed for outdoor use only.
- Only use this smoker on a hard, level, non-combustible, stable surface. Never use on wooden or other surfaces that could burn.
- Do not leave infants, children, or pets unattended near a hot smoker.
- Leave a clearance of at least 10 feet between the smoker and combustible material (bushes, trees, wooden decks, fences, buildings, etc.) when smoker is in use. Do not place smoker under a roof overhang or other enclosed area.
- Use extreme caution when adding charcoal/ wood.
- Do not attempt to move a hot smoker.
- Use oven mitts at all times, as smoker will become very hot. Avoid hot surfaces by using handles at all times.
- Always use the toggle latches to lock the unit together.
- Using abrasive cleaners on the cooking grate or the smoker will damage the finish.
- Using sharp objects to clean the cooking grate or to remove ash will damage the finish.

For one year from date of purchase, Mac's BBQ Ltd warrants this charcoal smoker against defects due to bad workmanship or faulty materials to the original purchaser. To obtain repair or replacement under the terms of this warranty, please call Customer Care at +44 (0)56032 04432 for complete details. Mac's BBQ Ltd's obligations under this warranty are limited to the following guidelines.

The warranty does not cover smokers that have been altered or damaged due to: normal wear, rust, abuse, improper maintenance, improper use, disassembly of parts and/or attempted repair by anyone other than an authorized employee of Mac's BBQ Ltd.

- This warranty does not cover surface scratches or heat damage to the finish, which is considered normal wear.
- Mac's BBQ Ltd may elect to repair or replace damaged units covered by the terms of this warranty.
- The warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

Except as above stated, Mac's BBQ Ltd makes no other express warranty. The implied warranties of merchantability and fitness for a particular purpose are limited in duration to one year from the date of purchase.

Some Useful Tips To Get The Most Out Of Your ProQ BBQ

Season your BBQ/ smoker (this only has to be done once) – Start with a small fire (about 4Lbs of Charcoal Briquettes) in the charcoal basket, make sure the charcoal has a grey appearance (there shouldn't be any flames), before putting the rest of the unit on to the base., Then pop some wood chips/ chunks onto the fire, this can be done through the bottom door. Let the fire burn down until it is completely cold, this should take about 3 hours. Once you have disposed of the ash in the base unit, your BBQ is ready to use.

Leave the top vent open at all times when cooking.

Cleaning your BBQ – It should only be necessary to clean the 2 grills, the water pan and the base unit after each use. This can be done with hot soapy water, and is best done as soon after each use as possible. The coating, created by the smoking process, helps to seal and protect the inside of your BBQ. **Please don't use sharp or highly abrasive materials to clean your BBQ, as this may damage the finish.**

Safety – Always use BBQ/ Oven mitts to protect your hands, as the units will get hot.

Is it cooked? – We recommend using a good quality Temperature probe thermometer to test the internal temperature of the food being cooked.

Heat loss – This is most often caused by removing the lid to look at the food, if you can, resist the temptation, as every time you remove the lid it adds approximately 15 minutes to the cooking time.

Please see our website www.macsbq.co.uk for further instructions

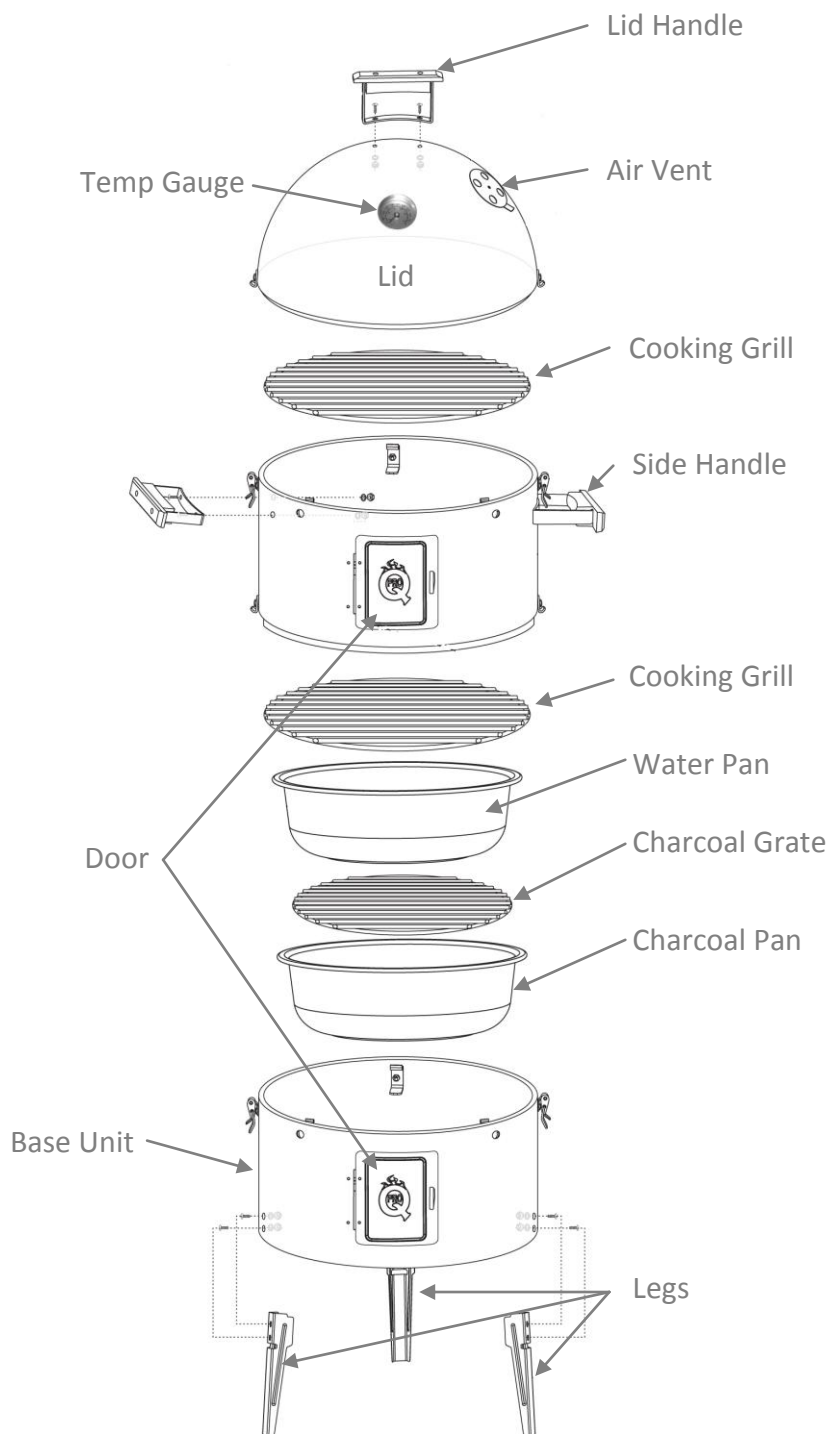
Step 1 - Locate the Lid and fit the Lid Handle, using 2 nuts and bolts (supplied).

Step 2 – Fit the side handles to the top cooking section.

Step 3 – Fit the 3 legs to the Base Unit.

Step 4 – With the base positioned on the floor, assemble the parts as shown in the diagram below.

Please note that the Charcoal Pan sits on top of the base unit legs and not on the 3 brackets, these are where the water pan and first cooking grill will be positioned.



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