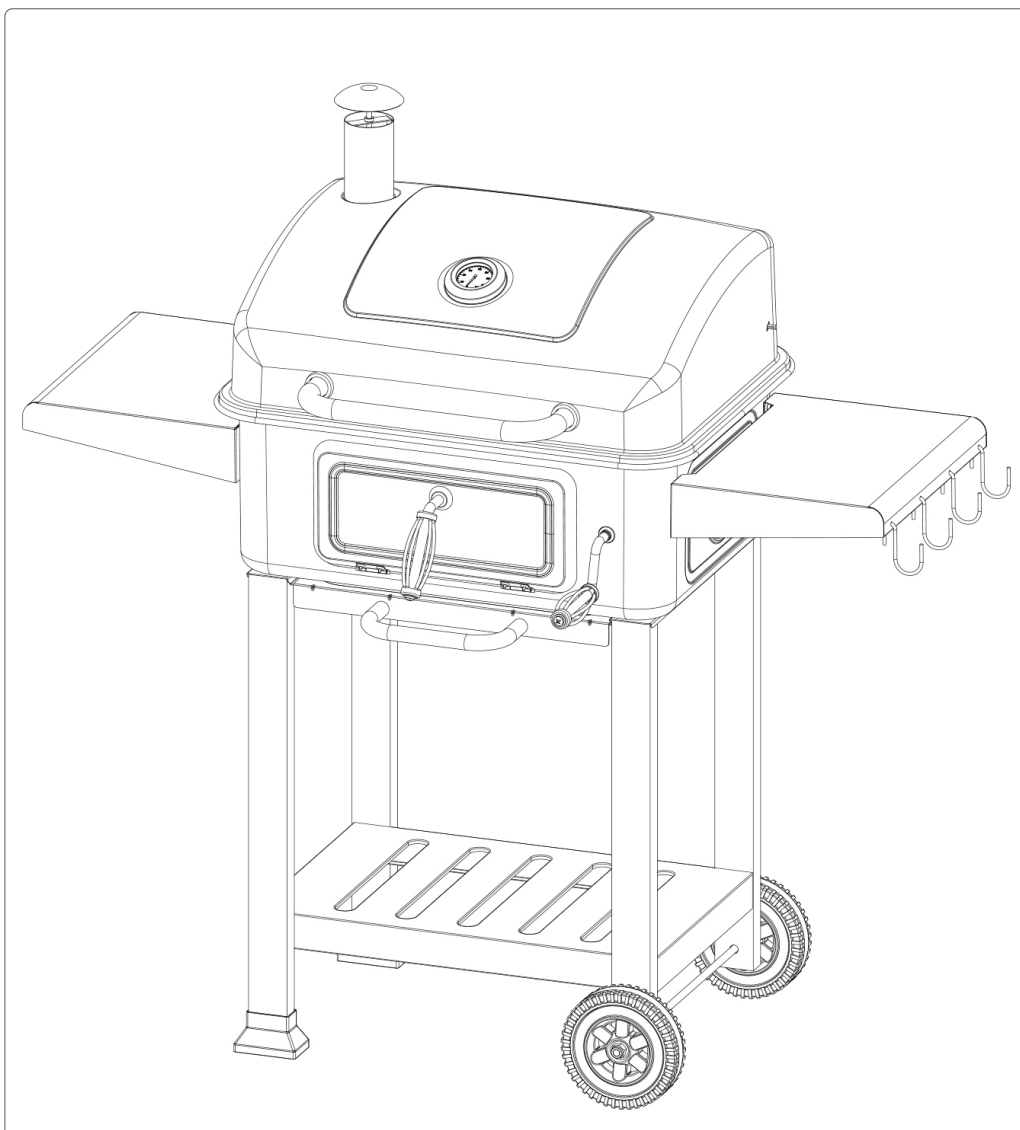




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## Charcoal Grill BBQ Smoker and Trolley with 2 Side Shelves, Weatherproof Cover - Black



### Model No. DG283

Thank you for purchasing a Dellonda product. Manufactured to a high standard, this product will, if used according to these instructions, and properly maintained, give you years of trouble free performance.

## Important Information

Please read these instructions carefully. Note the safe operational requirements, warnings & cautions. Use the product correctly and with care for the purpose for which it is intended. Failure to do so may cause damage and/or personal injury and will invalidate the warranty. Keep these instructions safe for future use.



Refer to  
instruction  
manual



Wear  
Gloves



Warning:  
Hot  
Surface



Warning:  
Inhalation of  
Fumes



## Specification

Model No .....	DG283
Colour of Product.....	Black
Cooking Area (W x D).....	54 x 33cm
Nett Weight.....	20.8kg
Power.....	Charcoal
Product Depth (Front to Back).....	61cm
Product Dimensions .....	1115 x 610 x 1150mm
Product Height (Floor to Top).....	115cm
Product Width (Side to Side).....	111.5cm
Warming Rack (W x D).....	53.5 x 20cm

Side Tables.....	35.5 x 27.5cm
Bottom shelf.....	45 x 31 x 14cm
Fire-bowl.....	60 x 44 x 16cm
Charcoal pan.....	48.5 x 32 x 63cm
Ash tray.....	48 x 32 x 3cm
Cooking hight.....	83.5cm









## About the Product









A spacious cooking grid provides ample space to grill, smoke, or BBQ multiple items at once. Built-in thermometer, adjustable charcoal pan, and 2 air vents with a chimney ensure precision heat and smoke regulation. Front hatch allows for quick and easy addition of charcoal without disrupting your cooking. Features 2 wheels for easy transportation, 2 side tables for prep, and 4 utensil hooks for tools. Chrome-plated warming rack keeps dishes at serving temperature while you focus on grilling.


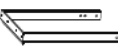




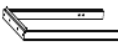

## Safety Instructions







- **GENERAL SAFETY**
- **WARNING! The warnings, cautions and instructions in this manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator that common sense and caution are factors which cannot be built into this product, but must be applied by the operator.**
- **WARNING! Hazardous fire or explosion may result if instructions are ignored. Read instructions before use.**
- **WARNING! Accessible parts may be very hot. Keep young children and pets away. Take special care when children and elderly are present.**
- **WARNING! Any modification to this appliance may be dangerous and is absolutely not permitted.**
- **Always use heat-resistant oven gloves or mittens and sturdy, long-handled barbecue tools when grilling, adjusting vents, adding charcoal, or handling the lid or thermometer, and never use spirit, petrol, or other flammable liquids to ignite or re-ignite—only use firelighters or detonators that meet EN 1860-3 standards.**
- Read the instructions carefully before assembly and retain this manual for future reference.
- **Use outdoors only**, stand on a level surface, remember hot fat may drip out.
- Handle the hot grill with the help of oven gloves.
- Do not cook before the fuel has a coating of ash.
- It is recommended that the barbecue shall be heated up and the fuel kept red hot for at least 30min prior to the first cooking.
- Be prepared if an accident or fire should occur. Know where your first aid kit and fire extinguishers are and how to use them correctly.
- Ensure the appliance has completely cooled before storing.
- **DO NOT** use indoors! This grill is designed for outdoor use in a well-ventilated place, and is not intended as a heating device and should never be used as such. When used indoors, toxic fumes accumulate which result in serious bodily injury or death.
- **DO NOT** use petrol, alcohol or other highly volatile substances to ignite the fuel.
- **DO NOT** add charcoal-igniting liquid or power-soaked charcoal to hot or warm charcoal.
- Keep the area around the grill free of flammable fumes and liquids such as petrol, alcohol, flammable materials, etc.
- Use the grill only after all parts have been assembled. This grill must be mounted correctly according to the assembly instructions. Incorrect assembly can be dangerous.
- The use of alcohol, or medicines available with or without a prescription, may affect the user's ability to position the grill properly or use it safely.
- Be careful when using the grill. During grilling or cleaning, the grill is hot, and should never be left unattended.
- **WARNING! This barbecue gets very hot, don't move it during use.**
- **DO NOT** use the grill within 2 metres of flammable materials. Inflammable materials include, but are not limited to wood or to treated wooden decks, patios and porches.
- Always keep the grill on a safe and flat surface, at a distance from flammable materials.
- **DO NOT** wear loose-sleeved clothing while lighting or using the grill.
- Never touch the grill or charcoal grid, ash or charcoal to make sure they are hot.
- After grilling, close all the vents and lid and allow the grill to extinguish naturally and cool.
- **DO NOT** lean on the table, or overload the end of it.
- Never throw away hot charcoal where it can be walked over or where it poses a fire hazard. Never discard the ash or charcoal until they are completely extinguished and cool.
- **DO NOT** put the grill away or store it until the ash and charcoal are completely extinguished and cold.
- **DO NOT** remove the ash until all the charcoal is completely burnt out and completely extinguished and the grill has cooled down.
- Keep electrical wires and cords away from the hot surfaces of the grill and away from places with lots of foot traffic.
- **WARNING! Do not use the barbecue in a confined space, for example in a house, tent, caravan, vehicle or small space. Risk of fatal accidents due to carbon monoxide poisoning.**
- **DO NOT** leave unattended, from being lit to fully cooled or position on a surface that may be damaged by hot fat or heat.
- **DO NOT** store petrol or other flammable vapours or liquids in the vicinity of use.
- The barbecue has to be installed on a secure level base prior to use.













## Contents

NO	Picture	QTY
1		1
2		1
3		2
4		1
5		1
6		1
7		1
8		2

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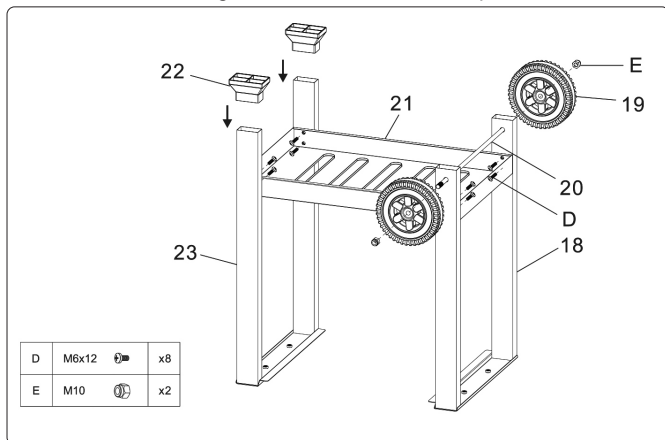
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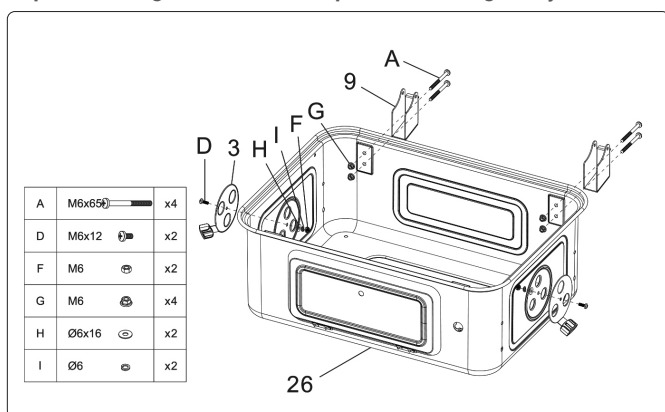
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B		x4	M6x55
C		x6	M6x25
D		x32	M6x12
E		x2	M10
F		x2	M6
G		x9	M6
H		x17	Ø6x16
I		x3	Ø6
J		x2	
K		x4	
L		x2	M6x16

## Assembly

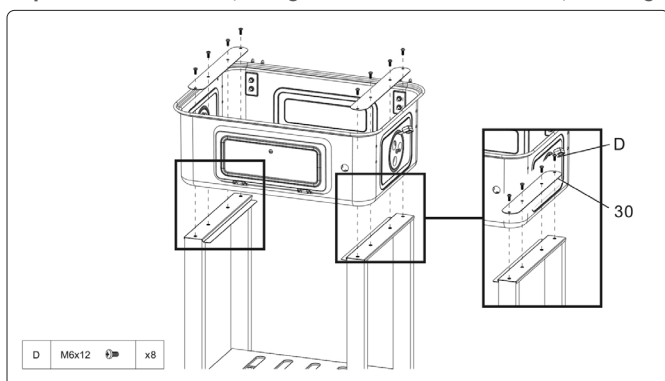
- Please read the assembly instructions carefully and follow the safety precautions. Allow sufficient time for assembly. Before starting assembly, clear an area measuring approximately two to three square metres. Remove the items from the packaging and lay out all of the parts and any necessary tools so that they are within easy reach. Only tighten all of the screw connections firmly when you have finished assembly or are instructed to within the manual. Otherwise this can result in misalignment and tension in components.



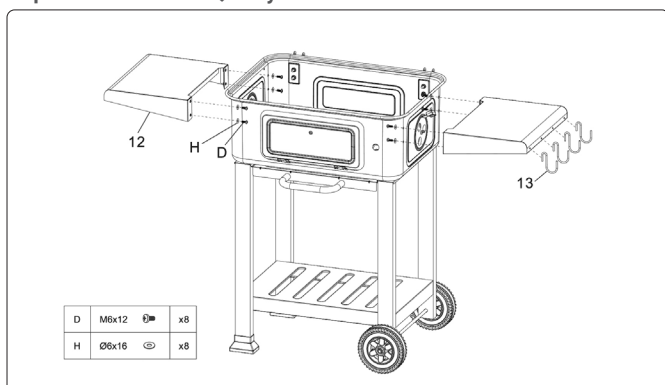
- Step 1** Fit the legs and wheels into position on the grid-style base.



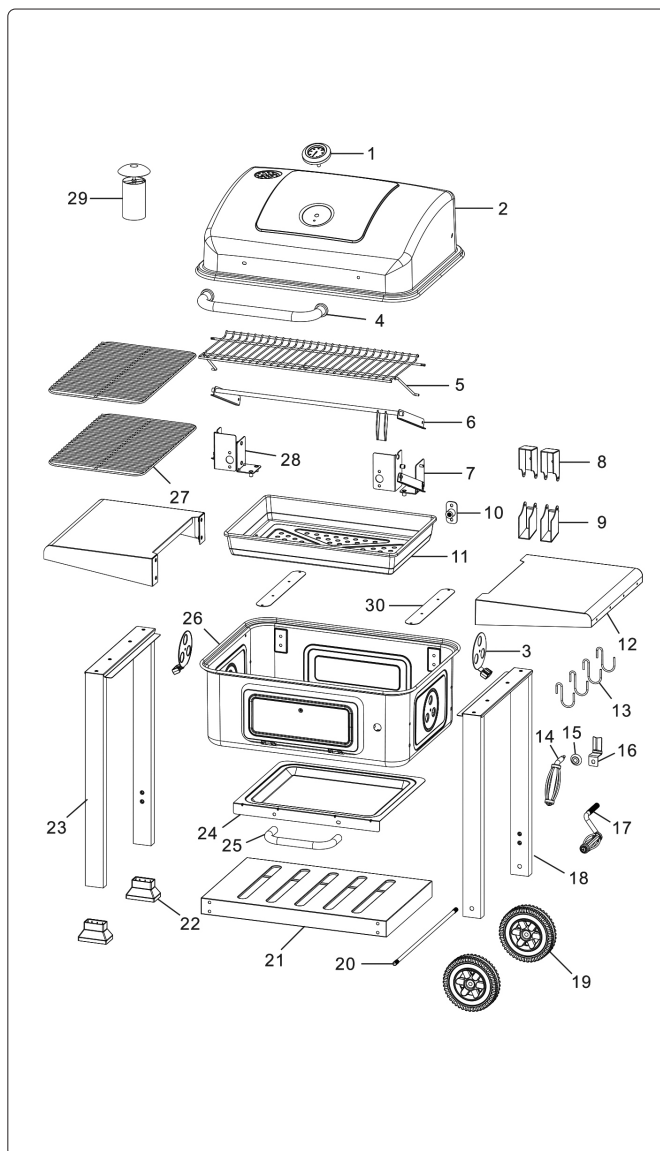
- Step 2** Install air intakes, lifting mechanisms for the lift bar, and hinge brackets for the lid.



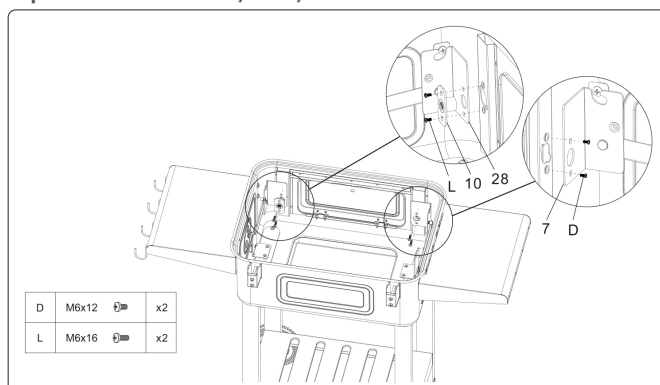
- Step 3** Secure the BBQ body onto the base.



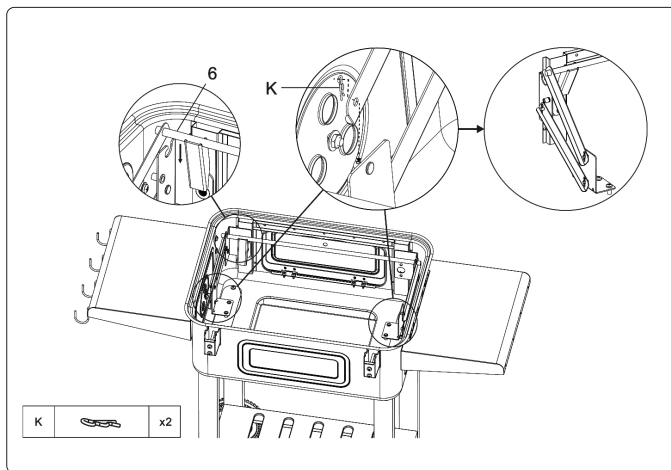
- Step 5** Install hooks and fasten the side shelves securely.



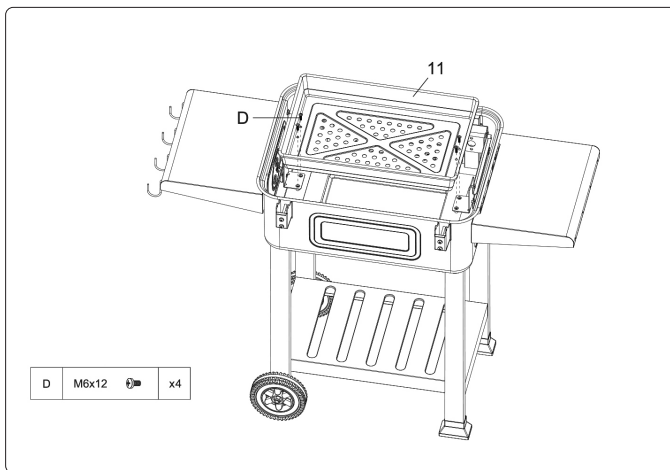
- Step 4** Secure the handle, shelf, to the barbecue unit.



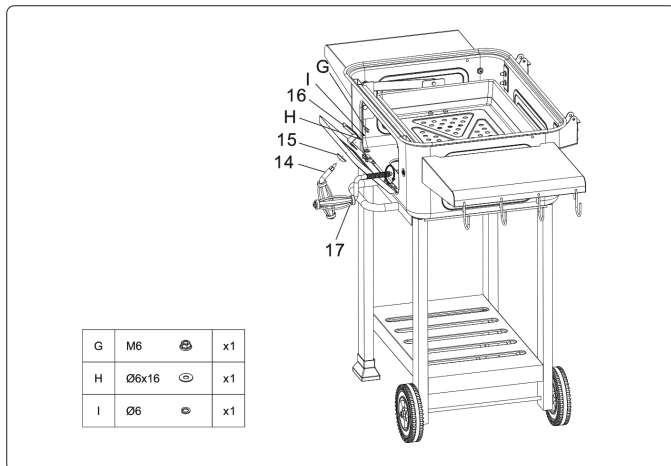
- Step 6** Install the levelling bar attachments, ensuring they are firmly and correctly positioned.



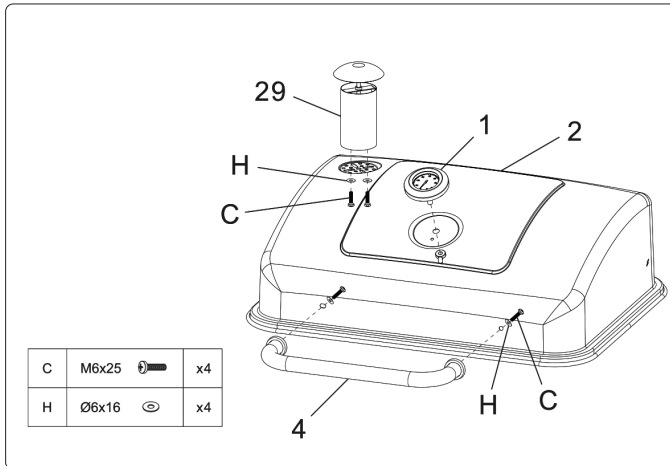
- Step 7 Secure the riser bar in place.



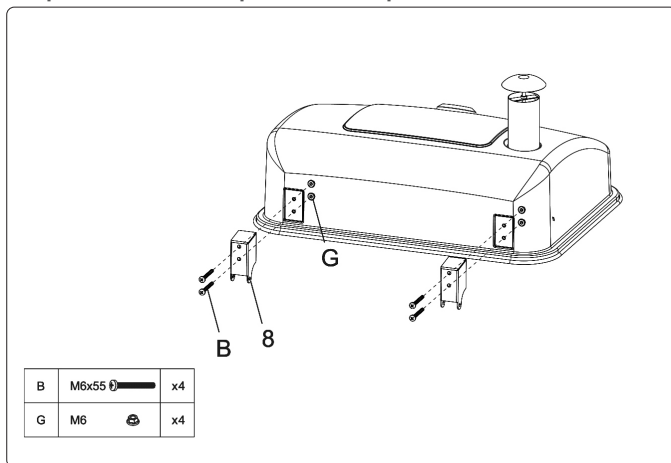
- Step 8 Insert the charcoal tray into the grill and secure it firmly in place.



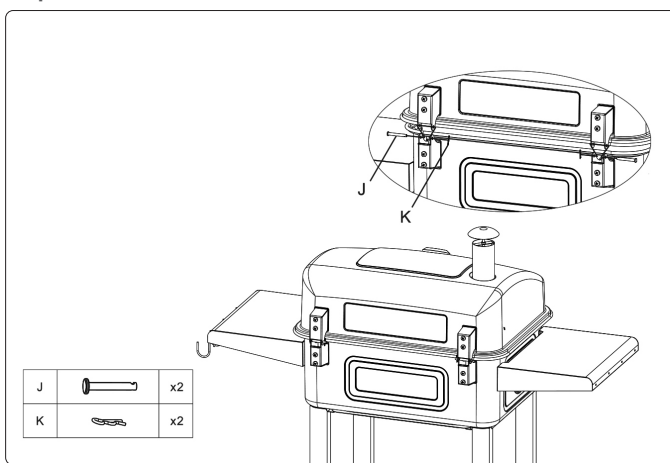
- Step 9 Attach front drop down access panel and handle.



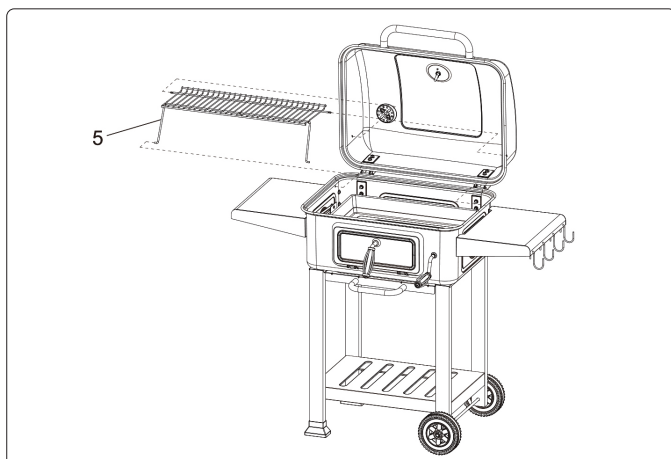
- Step 10 Install the lid attachments as illustrated.



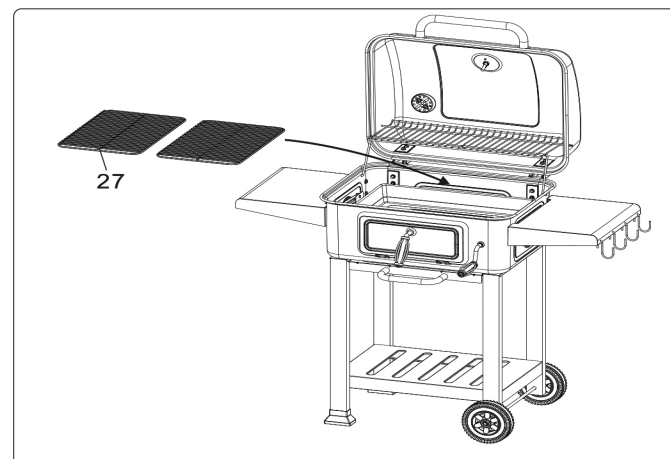
- Step 11 Secure hinges to the lid and align with the body.



- Step 12 Fasten lid to body assembly with precision.



- Step 13 Insert the upper grill rack into position and secure it firmly.



- Step 14 Slide the grills in horizontally: Insert them gently, while keeping them level to prevent tilting or scratching the sides.



## • Using your grill for the first time

- Before using the appliance for the first time, peel off any promotional materials and packaging materials, and check that the cooking plates are clean and free of dust. If necessary, wipe them over and wipe off any excess oil.
- When your product is heated for the first time, it may emit slight smoke or odour, which is normal for many heating appliances, and will not affect the safety of your appliance.
- 1. Place the product on a clean, dry, level surface.
- 2. The barbecue should be heated up for at least 10-15 minutes prior to the first cooking on the barbecue. You'll know it's ready when the coals are covered in a layer of white ash and glowing red underneath.
- 3. When the charcoal becomes red hot, add more charcoal for cooking.
- 4. Wait approximately 20 minutes before placing the cooking grill on to start cooking. This ensures even heat and prevents food from sticking or burning. Do not cook before the charcoal has a coating of ash.
- 5. To extinguish, wait for the charcoal to stop burning and for it to completely cool.

## • Lighting your grill

- Open the lid and remove the grill, open the inlet vents fully and the side exhaust vent in the hinging top section also. Fill the bowl with a good quality charcoal. Using a natural solid fire lighter block place into the charcoal lumps and light.
- Leave the lid open for until the charcoal is well alight. It is recommended that the charcoal is not moved to stoked after it is well alight, you will get a more even heat if left alone. Close the lid and set the vents as described in the section "Regulating the temperature".
- **DO NOT** begin cooking with your grill until the charcoal pieces have a good coating of ash on them, only handle grill components with heat resistant gloves.
- Close the lid to allow the temperature within the grill to rise, ensure the air vents both sides are initially open, you can now begin to regulate the flow of air and temperature in the grill.
- Try not to add fuel to the grill during cooking as this will alter the temperature dramatically and affect the evenness and length of the cooking process.
- For the best results we recommend you use natural charcoal or untreated wood for cooking and untreated wood chips for smoking for the best possible flavours.

## • Regulating the temperature

- Open vents will allow a greater flow of air and create **HIGHER** temperatures.
- Nearly closed vents will allow less air through and result in **LOWER** temperatures.
- Closed vents will almost completely remove the flow and air and will slowly extinguish the grill.
- Once the grill begins to get up to your desired temperature (normally between 150°C and 200°C) reduce both the upper and lower vents down to a minimal level, allowing the grill to stay alight but maintain temperature.
- Fine tune your temperature by adjusting from there, always try to keep the upper and lower vents in unison (both half open, both a quarter open and so on).
- The handle allows the user to safely open and close the grill without coming into direct contact with hot surfaces. When the lid is closed, it traps heat and smoke, creating an oven-like environment that evenly cooks food and intensifies flavour. By using the handle to adjust the lid position, the cook can either increase the internal temperature for searing and roasting or let heat escape to lower the temperature and prevent overcooking.
- When the thermometer indicates the desired temperature, you can start grilling.

## • Extinguishing

- After you have finished cooking do not add any further fuel, close the lid and shut off the air vents to starve the fire of oxygen and allow the grill to die naturally and cool slowly.
- **Never try to cool the fire with water or any other artificial means as this can damage the grill components.**

## • Storage

- When not in use, and if stored outside, cover the charcoal barbecue once completely cooled with a suitable rain cover.
- It is recommended the charcoal grill be stored under cover in a garage or shed when not being used for long periods of time.

## • Cleaning and Maintenance

- Charcoal can be reused if you have unspent fuel left in your grill from a previous use, although, always ensure the fire bowl is cleaned of ash, spent fuel and other debris which may restrict airflow before relighting.
- Vents, grills and air holes should be cleaned before each use, this will maximise your grills efficiency and give you the most control.
- Outside surfaces can be wiped down with a damp cloth or sponge using a mild non abrasive detergent, ensure the grill is dried well before use.
- The inner surfaces of the grill will self clean during the heating and cooling process, although food debris can be brushed down with a stiff non abrasive brush.
- The ceramic surfaces can be wiped with a **DRY** soft cloth or brush.

## • Basic cooking advice

- The grill offers you the opportunity to enhance your grilling skills with great control and temperature retention, you can enjoy the subtle tastes and aromas of grilling and smoking over an open fire to deliver wonderfully prepared foods.
- Having great control over the air through your grill means you burn a lot less charcoal allowing for much longer lower temperature cooks.

## • General food safety

- Read and follow this advice when cooking on your charcoal grill.
- **DO NOT** begin cooking until the fuel has a coating of ash.
- Before cooking, ensure grill surfaces and tools are clean and free of old food residues.
- Always wash your hands before and after handling uncooked meat, and before eating.
- **DO NOT** use the same utensils to handle cooked and uncooked foods.
- Always keep raw meat away from cooked meat, and other foods.
- Note: Ensure all meat is cooked thoroughly before eating.

## • Troubleshooting

- If you are having problems lighting the grill check to ensure there is a good flow of air through the unit, make sure the top and bottom vents are fully open and there is nothing blocking the vents or air holes.
- Once the fire is alight ensure the side vents and the lid are left open for at least 10 minutes to build a bed of hot embers.
- If the grill will not stay alight or won't generate enough heat check to ensure you have filled the grill with enough fuel, if not add charcoal and begin the process to build a bed of hot embers again.
- To prevent a back-draft or flare ups that may cause injury, it is advised you only slightly open the lid and then pause for a few seconds to allow the air to enter to body of the grill safely.



### ENVIRONMENT PROTECTION

Recycle unwanted materials instead of disposing of them as waste. All tools, accessories and packaging should be sorted, taken to a recycling centre and disposed of in a manner which is compatible with the environment. When the product becomes completely unserviceable and requires disposal, drain any fluids (if applicable) into approved containers and dispose of the product and fluids according to local regulations.

**Note:** It is our policy to continually improve products and as such we reserve the right to alter data, specifications and component parts without prior notice.

**Important:** No Liability is accepted for incorrect use of this product.

**Warranty:** Guarantee is 12 months from purchase date, proof of which is required for any claim.



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**Jack Sealey (EU) Ltd t/a Dellonda**, Farney Street, Carrickmacross, Co. Monaghan, A81 PK68 Ireland  
**Tel:** 01284 757575 • **Email:** support@dellonda.co.uk • **Web:** www.dellonda.co.uk