



Assembly and Operating Instructions for Outback® Comet Charcoal Kettle



Photographs are not to scale.
Specifications subject to change
without prior notice.

K102




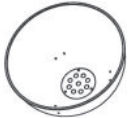











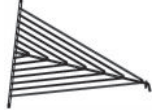


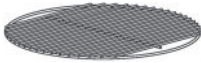

WARNING

- For outdoor use only. Do not use indoors! Not for commercial use.
- Read instructions before using the appliance. Failure to follow instructions could result in death, serious bodily injury, and/or property loss.
- **WARNING!** Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN1860-3!
- **WARNING!** This barbecue will become very hot, do not move it during operation!
- **WARNING!** Accessible parts may be very hot. Keep children and pets away!
- The barbecue has to be installed on a secure level base prior to use.
- Any modification of the appliance, misuse, or failure to follow the instructions may be dangerous and will invalidate your warranty. This does not affect your statutory rights.
- Retain these instructions for future reference.
- Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.
- Do not cook before the fuel has a coating of ash.



Parts List

Quantity varies according to model purchased. Specifications subject to change without prior notice. For more details on hardware, please see the corresponding 'Hardware Reference Diagram'.

Part Name	Diagram	Qty	Part Name	Diagram	Qty
1. Lid Handle		1	10. Firebowl		1
2. Air Shutter		1	11. Firebowl Handle		1
3. Thermometer (with Nut)		1	12. Ash Tray		1
4. Lid		1	13. Left Leg		1
5. Wheel		2	14. Front Leg		1
6. Cooking Grill		1	15. Ash Tray Holder		1
7. Hubcap		2	16. Bottom Shelf		1
8. Lid Hook		1	17. Grill Bracket		3
9. Charcoal Grill		1	18. Right Leg		1

Hardware Reference

Part No.	Description	Qty	Part No.	Description	Qty
A	M6x15 Bolt	10	F	M5 Nut	4
B	M6 Nut	6	G	M8 Locknut	2
C	Washer and Wing Nut (for Thermometer)	1	H	Fiber Washer	8
D	M6 Metal Washer	10	I	Wing Nut	4
E	M5x12 Bolt	4			

Assembly

IMPORTANT!

- **TOOLS NEEDED FOR ASSEMBLY:** Medium size flat head screwdriver or Phillips/Crosspoint screwdriver, adjustable spanner or metric spanner set.
- Remove any internal components or packaging from the barbecue body.
- Whilst every care is taken in the manufacture of this product, care must be taken during assembly in case sharp edges are present.
- **Please read the Important Information section carefully before assembly and use of your barbecue.**

1 Unpack BBQ

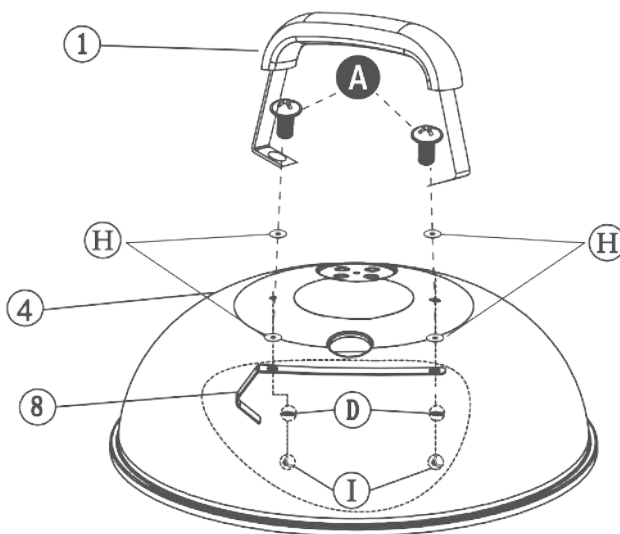
Unpack the barbecue and dispose of all packaging materials. Keep the packaging materials out of the reach of children and dispose them according to the local regulations after the barbecue is fully assembled. Please follow the following steps to assemble the grill.

2 Installing the lid handle

Attach the lid handle (1) and the lid hook (8) to the lid (4) by using 2pcs M6x15 bolt (A), 2pcs M6 metal washer (D) and 4pcs fiber washer (H) and 2pcs wing nut (I).

Parts needed for this step:

Code	Part	Q'ty
1	Lid Handle	1
4	Lid	1
8	Lid Hook	1
A	M6x15 Bolt	2
D	M6 Metal Washer	2
H	Fiber Washer	4
I	Wing Nut	2

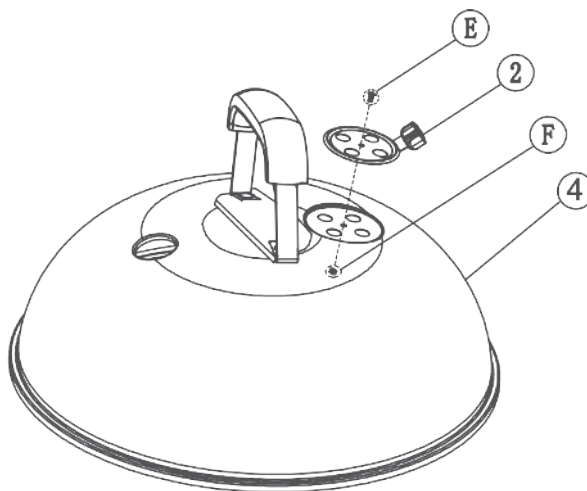


3 Installing the air damper

Attach the air shutter (2) to the lid (4) using 1pc M5x12 bolt (E) and 1pc M5 nut (F).

Parts needed for this step:

Code	Part	Q'ty
2	Air Shutter	1
E	M5x12 Bolt	1
F	M5 Nut	1



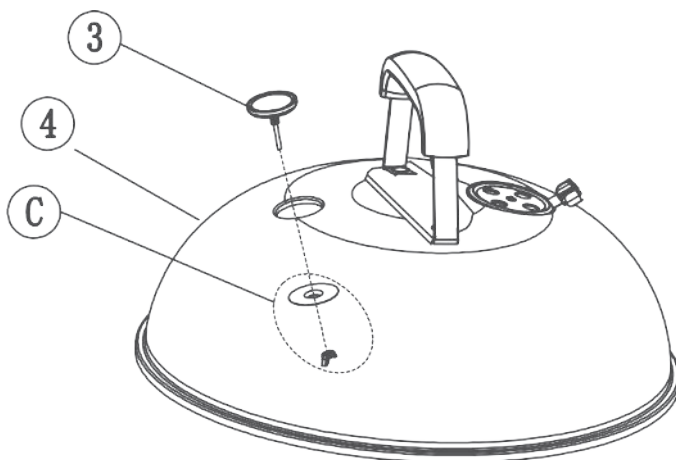
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Installing the thermometer

Remove the wing nut and washer from the thermometer (3). Attach the thermometer to the lid (4) and replace the washer and wing nut (C).

Parts needed for this step:

Code	Part	Q'ty
3	Thermometer	1
C	Washer & Wing Nut	1



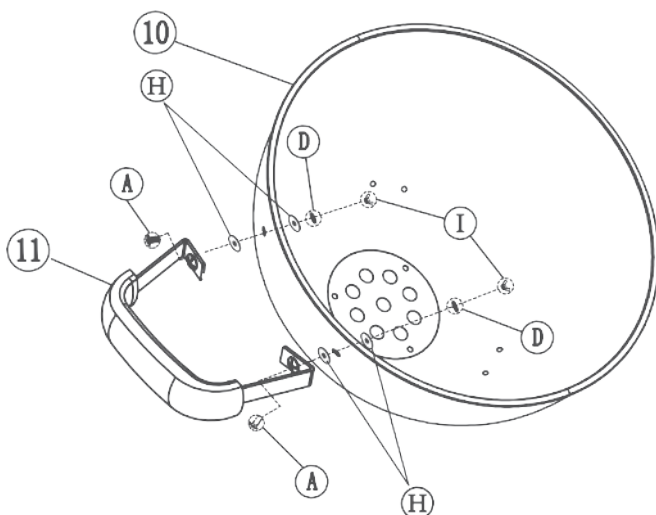
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Installing the firebowl handle

Attach the firebowl handle (11) to the firebowl (10) by using 2pcs M6x15 bolt (A), 2pcs M6 metal washer (D), 4pcs fiber washer (H) and 2pcs wing nut (I).

Parts needed for this step:

Code	Part	Q'ty
10	Firebowl	1
11	Firebowl Handle	1
A	M6x15 Bolt	2
D	M6 Metal Washer	2
H	Fiber Washer	4
I	Wing Nut	2



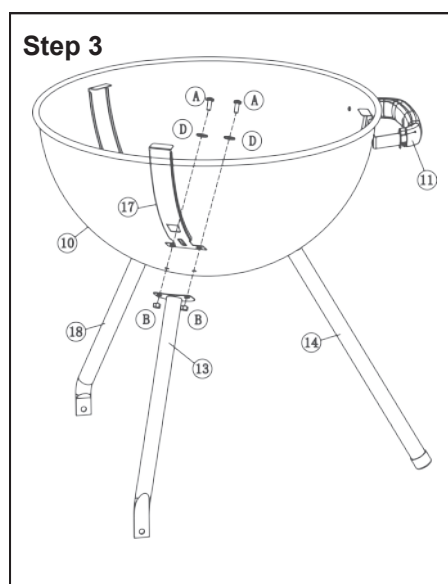
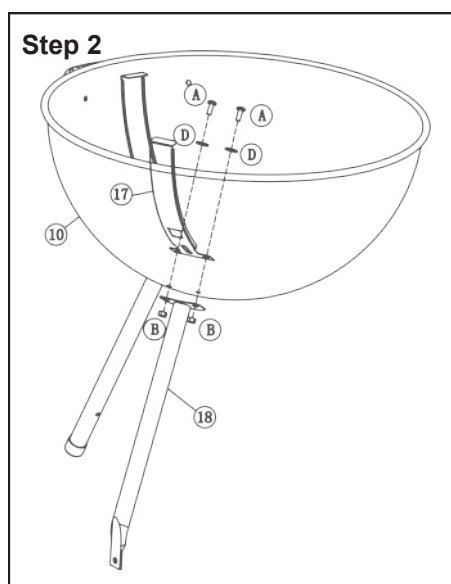
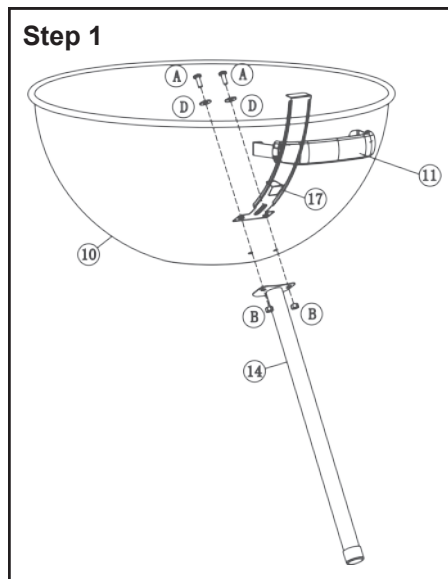
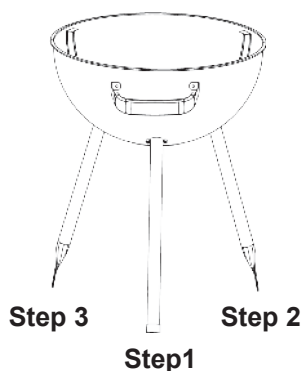
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Attaching the legs

Ensure to mount the front leg (14) on the same side as the firebowl handle (11). Mount the front leg (14) and grill bracket (17) to the firebowl (10) by using 2pcs M6x15 bolts (A), 2pcs M6 metal washer (D) and 2pcs M6 nut (B). Mount the left and right legs (13 & 18) and grill brackets (17) to the firebowl by using 4pcs M6x15 bolts (A), 4pcs M6 metal washer (D) and 4pcs M6 nut (B).

Parts needed for this step:

Code	Part	Q'ty
13	Left Leg	1
14	Front Leg	1
17	Grill Bracket	3
18	Right Leg	1
A	M6x15 Bolt	6
B	M6 Nut	6
D	M6 Metal Washer	6



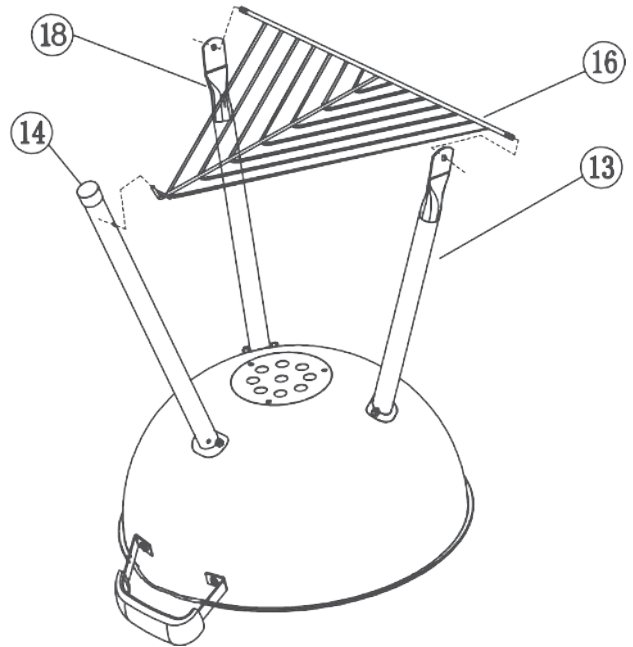
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Installing the bottom shelf

First insert the bent tip of the bottom shelf (16) into the hole of the front leg (14). Then insert each end of the wheel axle through the holes of the left and right legs (13 & 18).

Parts needed for this step:

Code	Part	Q'ty
16	Bottom Shelf	1



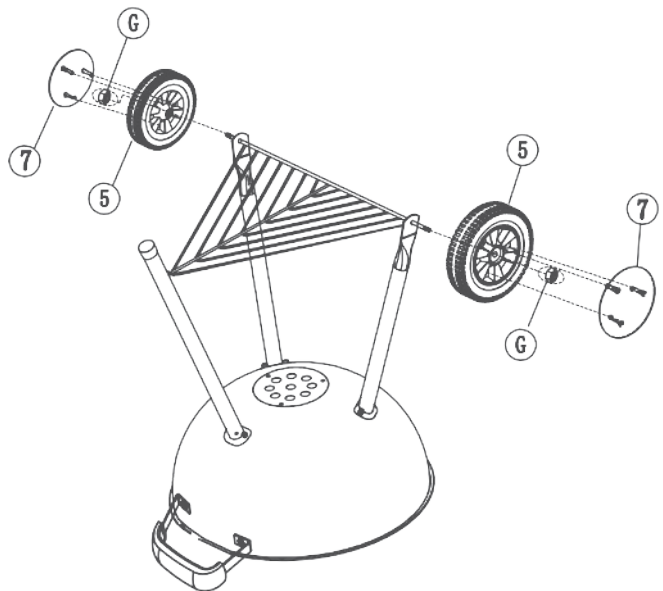
8

Attaching the wheels & hubcaps

Attach the wheels (5) using the 2pcs M8 locknuts (G). Snap the hubcaps (7) into the wheels.

Parts needed for this step:

Code	Part	Q'ty
5	Wheel	2
7	Hubcap	2
G	M8 Locknut	2



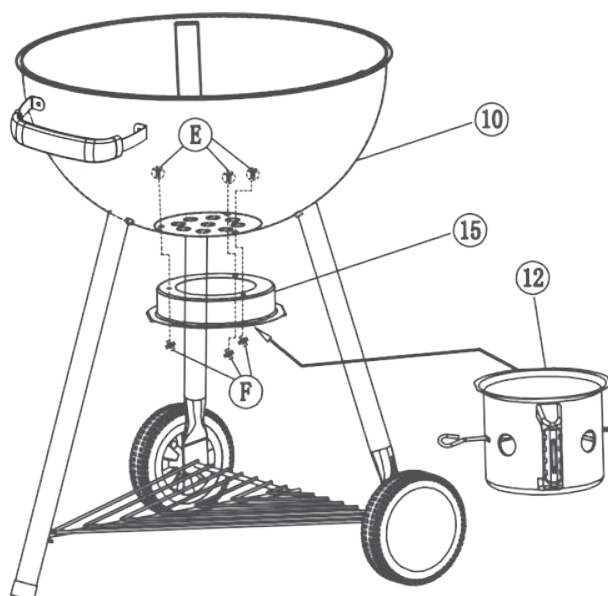
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Installing the ash tray holder

Attach the ash tray holder (15) onto the firebowl (10) using 3pcs M5x12 bolts (E) and 3pcs M5 nut (F). Then insert the ash tray (12).

Parts needed for this step:

Code	Part	Q'ty
12	Ash Tray	1
15	Ash Tray Holder	1
E	M5x12 Bolt	3
F	M5 Nut	3



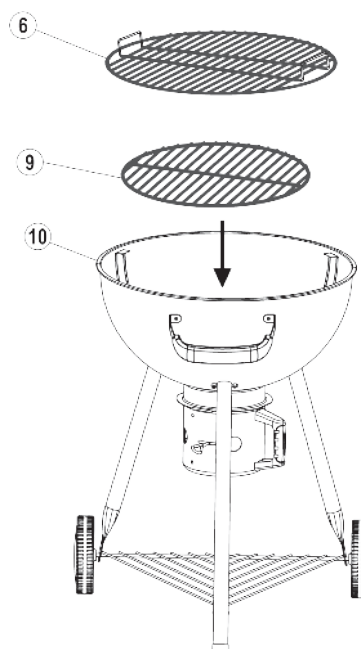
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Installing the charcoal grill & cooking grill

Place the charcoal grill (9) onto the lower brackets inside the firebowl (10); then place the cooking grill (6) onto the upper brackets inside the firebowl. Ensure the charcoal grill and cooking grill lie level within the firebowl.

Parts needed for this step:

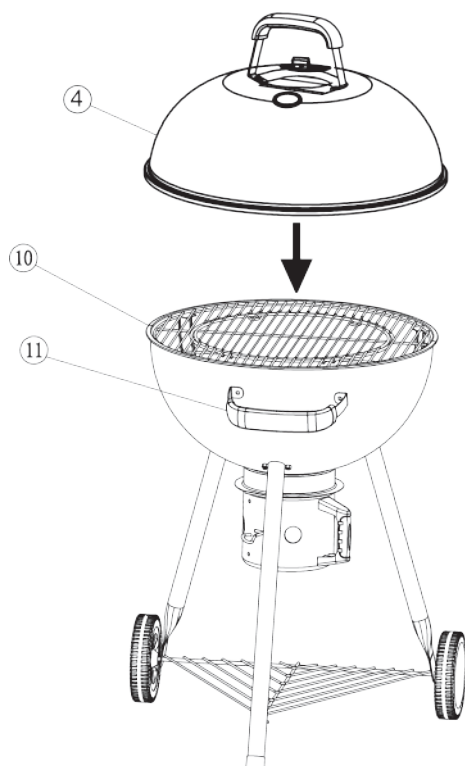
Code	Part	Q'ty
6	Cooking Grill	1
9	Charcoal Grill	1



11

Installing the lid

Place the lid (4) on the firebowl (10). To move the barbecue, lift up the firebowl handle (11) and pull the barbecue to the desired location. Hold the lid while moving to prevent it from falling off.



ASSEMBLY IS NOW COMPLETE.

PROCEED TO THE NEXT PAGE FOR INSTRUCTIONS ON OPERATION AND MAINTENANCE.

Important Information

Please read these instructions carefully before assembly and use of your barbecue.

- ▲ Retain these instructions for future reference.
- ▲ This product is for outdoors use only. Do not use indoors.
- ▲ Remove plastic wrap from any part before lighting.
- ▲ Do not use within 1m of any flammable structure or surface. Do not use under any combustible surface.
- ▲ Open the barbecue hood or lid before lighting.
- ▲ Once lit, do not move the barbecue until it has completely cooled, after use.
- ▲ This barbecue must not be left unattended when lit.
- ▲ The hood or lid handle can become very hot. Grip only the centre of the handle. Always use oven gloves when cooking or carrying out any adjustments to the barbecue.
- ▲ Always use the grill lifting handle and ash tray / vent tool provided.
- ▲ Use purpose designed barbecue tools with long, heat resistant handles.
- ▲ Use caution when opening the hood or lid, as hot steam inside is released upon opening.
- ▲ Parts of this barbecue become very hot – care must be taken, especially when children, elderly people, and animals are present.
- ▲ Never cover a barbecue until it has completely cooled.
- ▲ Use this barbecue only on a stable, flat surface.
- ▲ Do not store flammable materials near this barbecue.
- ▲ Do not use aerosols near this barbecue.
- ▲ Failure to follow the manual's instructions could result in serious injury or damage.
- ▲ Modification of the barbecue may be dangerous, is not permitted and will nullify any warranty.
- ▲ **WARNING:** Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN1860-3. Do not add starter fluid to charcoal that is already alight.
- ▲ Do not use in high winds. Hot embers could be blown out of the barbeque and cause damage or serious injury.
- ▲ Always place charcoal in the charcoal grill, not the ash tray.
- ▲ Ensure the ash tray is in place before use.
- ▲ Do not move the cooking grill and charcoal grill until after the appliance has completely cooled down.
- ▲ Parts sealed by the manufacturer or its

agent must not be altered by the user.

- ▲ Never remove the ash tray whilst the barbecue is in use. Wait until the barbecue is completely cooled before removing it.
- ▲ If you have any queries regarding these instructions, contact your local dealer.

Installation

Selecting a Location

This barbecue is for **outdoor use only** and should be placed in a well-ventilated area, and on a safe and even surface. Never place your barbecue below ground level. Take care to ensure that it is not placed **UNDER** any combustible surface. The sides of the barbecue should **NEVER** be closer than 1 metre from any combustible surface, including trees and fences and that there are no heat sources near the barbecue (cigarettes, open flames, spark etc.). Keep this barbecue away from any flammable materials!

Precautions

Do not obstruct any ventilation openings in the barbecue body.

Operation

Warnings

- ▲ Before proceeding, make certain that you understand the **IMPORTANT INFORMATION** section of this manual.
- ▲ Your barbecue is not designed to be used with any part of the cooking area as a solid plate — this includes baking dishes. Full coverage will cause excessive build-up of heat and damage the barbecue. This is not covered by warranty.
- This barbecue is designed for charcoal use only. It is not designed to be used with lump wood charcoal, including lump wood based lighting bags, as it burns too quickly. We recommend the use of charcoal briquettes.
- Use only enough briquettes to cover the charcoal grill in a single layer. Do not overload the charcoal grill.
- The maximum amount of briquettes to be used at any one time is 2.0kg.
- When placing charcoal, never allow charcoal to be closer than 5cm to the surrounding sides of the barbecue body.

Preparation Before Cooking

To prevent foods from sticking to the cooking surface, please use a long handled brush to **apply a light coat of cooking or vegetable oil**

before each barbecuing session. (Note: When cooking for the first time, paint colours may change slightly as a result. This is normal and should be expected.)

Lining the Ash Tray

Line the ash tray with aluminium foil. This will protect the tray, help better reflect heat, and make cleaning easier when barbecuing is finished.

Starting the Charcoal

- Open the barbecue hood or lid before lighting. Never light your barbecue with the hood or lid closed.
- Take the barbecue grills out of the barbecue body.
- Block Type Starters – Form charcoal in a pyramid around it. Light the starter block. When charcoal is well lit, using a heat resistant tool, spread the charcoal around the grid, adding more as necessary.
- Liquid Starters – Place charcoal in a shallow tin. Pour liquid starter onto charcoal and wait 5-10 minutes to allow the starter to penetrate into the charcoal. Then using a heat resistant tool, place charcoal onto the grid in a pyramid formation.
- Light the charcoal and allow time for it to become well lit (red hot). Using a heat resistant tool, spread charcoal in a uniform layer, so that each lump is just touching.
- The barbecue grills can now be replaced. Be careful to keep yourself safely away from lit charcoal.
- When the charcoal is ashed over (grey coating of ash over each lump) you are ready to begin cooking.
- It is recommended to operate the barbecue with red-hot charcoal for at least 30 minutes before use.
- Do not cook before the fuel has a coating of ash.
- Do not attempt to cook whilst charcoal is flaming.

Heat Control

The adjustable vents in the hood and ash tray can be used to control the burning of the charcoal. With the vents open, more air will circulate and the charcoal will burn faster than with the vents closed. Caution—the appliance may become very hot. Oven gloves and ash tray / vent tool should always be used when adjusting the vents. Do not close the hood or lid whilst the charcoal is still flaming. Wait until it has ashed over.

Grill Cooking

The food on the grill is cooked by the heat produced from the hot charcoal below. The natural food juices produced during cooking fall onto the hot charcoal below and vaporise. The subsequent rising smoke bastes the food, as it travels upwards, imparting that unique barbecued flavour.

Roasting Hood Cooking

Barbecues equipped with a roasting hood give the option to form an 'oven' for roasting or baking food, such as joints of meat or whole chickens, etc. More even cooking of food will actually be achieved by using the barbecue with the hood down.

Close the hood to cook the food 'indirectly'. Avoid lifting the hood unnecessarily as heat is lost every time the hood is opened. If the hood is opened during cooking please allow extra time for the barbecue to regain its temperature and complete the cooking. Use the temperature gauge (if applicable) to monitor the heat of the barbecue.

DO NOT ALLOW YOUR BARBECUE TO OVERHEAT. Take care when opening the hood as hot steam can be released on opening.

Flare-Up Control ** Very Important Notice **

Flare-ups occur when meat is barbecued and its fat and juices fall upon the hot charcoal. Smoke of course helps give food its barbecued flavour, but it is best to avoid excessive flare-up to prevent food being burned. To control flare-ups, it is **ABSOLUTELY ESSENTIAL** to trim away excess fat from meat and poultry before grilling, use cooking sauces and marinades sparingly and try to avoid very cheap cuts of meat or meat products as these tend to have a high fat and water content.

When flare-ups do occur, they can usually be extinguished by applying baking soda or a salt directly onto the charcoal. Always protect your hands when handling anything near the cooking surface of the barbecue and take care to protect yourself from the flames.

If a fat fire occurs, please see the instructions given below.

Fat Fires

Empty and clean the ash tray of food debris after each cooking session. If the barbecue is to be used for large gatherings, additional care will be required to ensure excessive build up of fat does not occur and cause a fat fire. The time between cleaning may need to be reduced if

very fatty foods or cheap meat products are being cooked. Failure to do this may result in a fat fire, which may cause injury and could seriously damage the barbecue.

In the event of a fat fire:

- Keep everyone at a safe distance from the barbecue and wait until the fire has burnt out.
- Do not close the hood or lid of the barbecue.
- NEVER DOUSE A BARBECUE WITH WATER. IF AN EXTINGUISHER IS USED, IT SHOULD BE A POWDER TYPE.
- DO NOT REMOVE THE ASH TRAY.
- If the fire does not seem to be abating or appears to be worsening, contact your local Fire Brigade for assistance.

Replenishing the Charcoal

To replenish the charcoal during use, remove the food from the cooking grill. With protected hands, use the grill lifting handle provided to raise up the foldable section of the grill. After adding the charcoal, carefully replace the grill, and continue cooking when the charcoal is ready.

End of Cooking Session

Ash can be shaken from the charcoal basket where it will drop into the ash tray. Ash should not be disposed of until you are certain it is cold and will not be able to re-ignite. Dispose of any unburned charcoal and remove remaining residue with a brass wire brush.

Wait until the barbecue is sufficiently cool before closing its hood or lid.

Care and Maintenance

Regularly clean your barbecue between uses and especially after extended periods of storage. Ensure the barbecue and its components are sufficiently cool before cleaning. Do not leave the barbecue exposed to outside weather conditions or stored in damp, moist areas.

- ▲ Never handle hot parts with unprotected hands.
- ▲ Never douse the barbecue with water when its surfaces are hot.

In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months. Heavy-duty barbecue covers and other accessories are available from your

local stockist.

Even when your barbecue is covered for its protection, it must be inspected on a regular basis as damp or condensation can form which may result in damage to the barbecue. It may be necessary to dry the barbecue and the inside of the cover. It is possible for mould to grow on any fat remaining on parts of the barbecue. This should be cleaned off smooth surfaces with hot soapy water.

Any rust that is found that does not come into contact with the food should be treated with a rust inhibitor and painted with barbecue paint or a heat resistant paint.

A chrome cleaner may be used on chrome parts if required. To prevent rusting, wipe chrome plated parts with cooking oil after rinsing and drying.

Cooking Surfaces

When the barbecue has cooled, clean with hot soapy water. To remove any food residue, use a mild cream cleaner on a non-abrasive pad. Do not use scouring pads or powders as they can permanently damage the finish. Rinse well and dry thoroughly. Due to the weight of the cooking surfaces, we do not recommend cleaning in a dishwasher.

Ash Tray

After every use, empty and clean the ash tray of any fat or food particles, using a plastic or wooden scraper if necessary.

Discard the ash and foil, and wash any remaining ash or fat from the tray.

Failure to keep it clean, and excessive build up can result in a fat fire. This can be hazardous and severely damage the barbecue. **This is not a fault in the barbecue and is therefore not covered by the terms of the warranty.** If required, the tray can be washed in hot soapy water.

Barbecue Body

Regularly remove excess grease or fat from the barbecue body using a cloth wrung out in hot soapy water and dry thoroughly. Excess fat and food debris can be removed from inside the body using a soft plastic or wooden scraper. It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only. Do not use abrasives. Remove cooking surfaces before full cleaning.

Barbecue Hood or Lid & Trolley

Use a non-abrasive cloth or pad and clean with hot, soapy water. Do not use scouring pads or powders as they can permanently damage the finish.

Fixings

All screws and bolts, etc. should be checked and tightened on a regular basis.

Storage

Ensure the barbecue is properly cooled before covering or storing. Store your barbecue in a cool dry place.

When using the barbecue after extended periods of storage follow the cleaning procedures.

Specifications subject to change without prior notice

Notes:

Made in China
Manufactured by TPA Industrial (DG) Co. Ltd.
No#16 Fengyuan Road, Dakan Village, Huangjiang
Town, Dongguan, Guangdong, China. 523768

OUTBACK® WARRANTY

OUTBACK® barbecues are warranted for a period of one (1) year from the date of purchase to the original purchaser against defects in materials and workmanship, OUTBACK® will supply replacements for defective parts free of charge provided that:

- ♦ The product has not been used for trade, professional or hire purposes.
- ♦ The product has not been subjected to misuse or neglect, including fat fires and flare ups.
- ♦ The product has not sustained damage through foreign objects, substances or accidents.
- ♦ The care and maintenance instructions given in your OUTBACK® manual have been followed.

Any warranty and guarantee claims shall be rendered void in the event of improper use of the barbecue or the use of non-approved fuels. Discolouration, rusting or slight deformation of parts exposed directly to the flames do not impair the function of the barbecue and do not form a basis for any claims.

This warranty is offered as an extra benefit and is in addition to the customers' statutory rights.

In the unlikely event that you experience problems with this barbecue, please fill in our warranty form at:

<http://www.outbackbarbecues.com/warranty-form>

One of our colleagues will be in contact with you shortly.

For reference and correspondence, record your serial number here.
(See sticker on side of barbecue body.)

Serial No. _____

This number may be required when ordering spare parts or accessories. A part reference number may also be required where applicable.



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