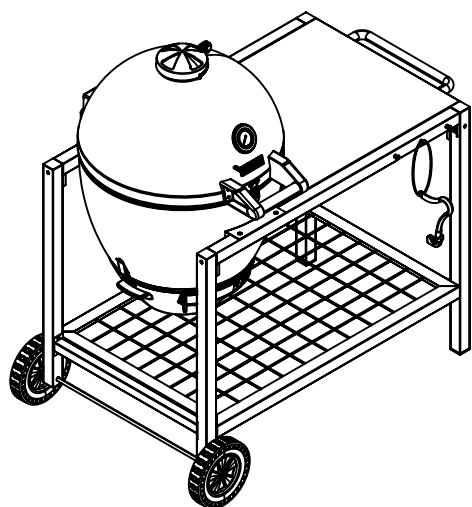


## Rodeo Deluxe with cart



**Model: BG2250A0**

**Product Code: BMRDODLX**

**Important:** Keep this Owner's Manual for convenient reference and for part replacement.

### For Outdoor Use Only

If you have any questions or problems, you can contact our customer service at **855-200-8445 ext 102** or **help@supportandspares.com** from **9AM to 5PM Monday to Friday (Pacific)**. All emails and voice-mail calls will be answered within 24 hours.



#### **WARNING**

CALIFORNIA PROPOSITION 65 WARNING:

**THIS PRODUCT AND THE FUELS USED TO OPERATE THIS PRODUCT (CHARCOAL OR WOOD), AND THE PRODUCTS OF COMBUSTION OF SUCH FUELS, CAN EXPOSE YOU TO CHEMICALS INCLUDING CARBON BLACK, WHICH IS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER, AND CARBON MONOXIDE, WHICH IS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM.**

For more information go to: [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)

# IMPORTANT HEALTH & SAFETY INFORMATION

## 1. WARNING

### FOR OUTDOOR USE ONLY! DO NOT USE INDOORS

- Please read these instructions carefully prior to assembly and use.
- Failure to follow these instructions could lead to serious injury and/or significant damage to property.
- Do not start the barbeque if there is any doubt over the correct assembly, ignition, gas control or cooking of the unit.
- These instructions should be retained for future reference.
- The barbeque must have a minimum side clearance and back clearance from any combustible material of at least 1000mm. Additionally there must be a clearance of at least 2000mm above the cooking surface of the barbeque.
- Flammable materials and liquids must be stored well away from the barbeque.
- Aerosols must not be used near the barbeque.
- The barbeque should not be moved when lit or hot.
- A lit barbeque should be attended at all times.
- Avoid dousing the barbeque with water.
- Always allow the barbeque to completely cool down before covering.
- For safety reasons it is advisable to keep a fire extinguisher and fire blanket close to hand.
- Unsupervised children, elderly and infirm should not be allowed close to the barbeque during pre-heat, cooking, burn off or cooling down of the unit.
- Please dispose of all polythene packing and plastic bags carefully and keep out of the reach of children.

# SETTING UP THE BARBECUE

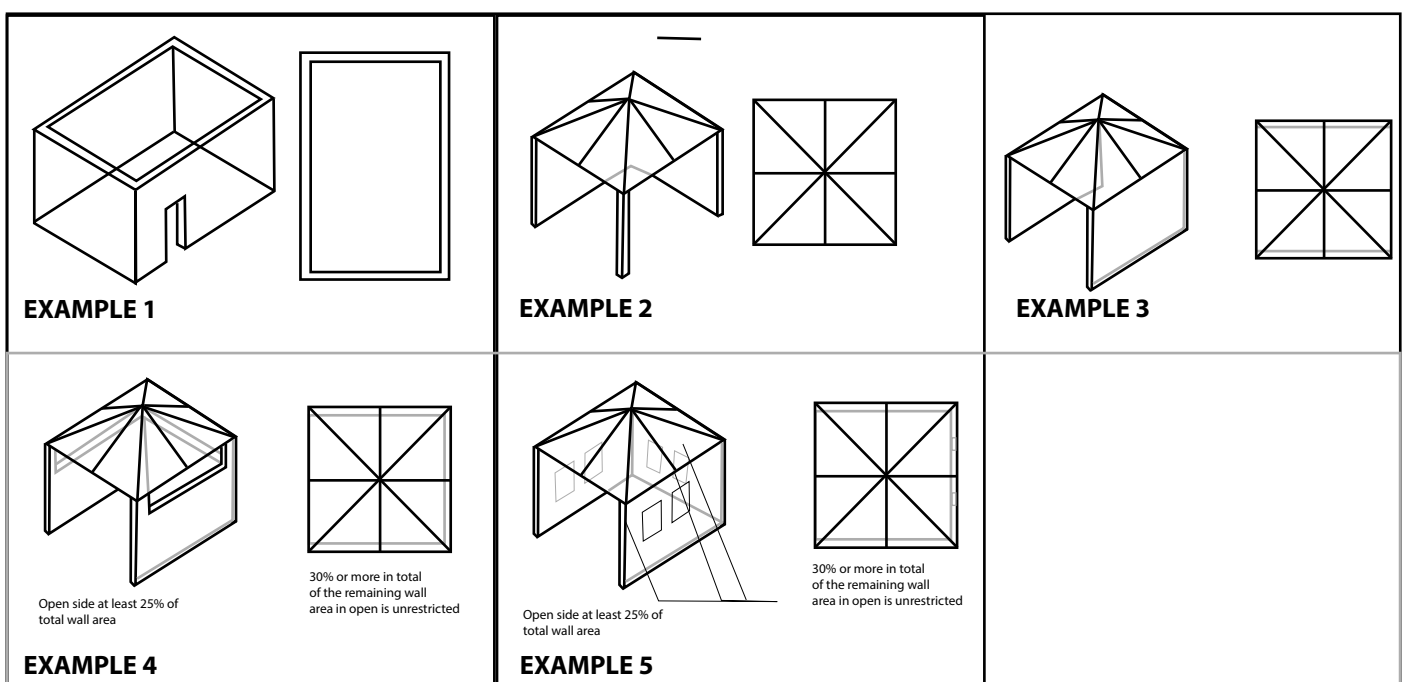
**THIS APPLIANCE SHALL ONLY BE USED IN AN ABOVE GROUND OPEN AIR SITUATION WITH NATURAL VENTILATION, WITHOUT STAGNANT AREAS, WHERE GAS LEAKAGE AND PRODUCTS OF COMBUSTION ARE RAPIDLY DISPERSED BY WIND AND NATURAL CONVECTION**

## 1. POSITIONING

- Please make sure that the barbecue is NOT positioned underneath any combustible material or surface.
- There **MUST** be a clearance of at least 250mm from the sides of the barbecue to any combustible materials or surfaces. There must also be a clearance of at least 1500mm above the cooking surfaces to any combustible surface, and 500mm clearance at the back.
- Flammable materials of any description **MUST** be kept well away from the barbecue.
- The barbecue must be positioned such that the gas cylinder is kept away from direct sunlight.
- The barbecue must be positioned to avoid walkways, gangways and general pedestrian access.
- The nature of a barbecue is such that many of the surfaces are hot to touch, the positioning of the barbecue should take into consideration the possibility of accidental hand or body contact.

**Any enclosure in which the appliance is used shall comply with one of the following:**

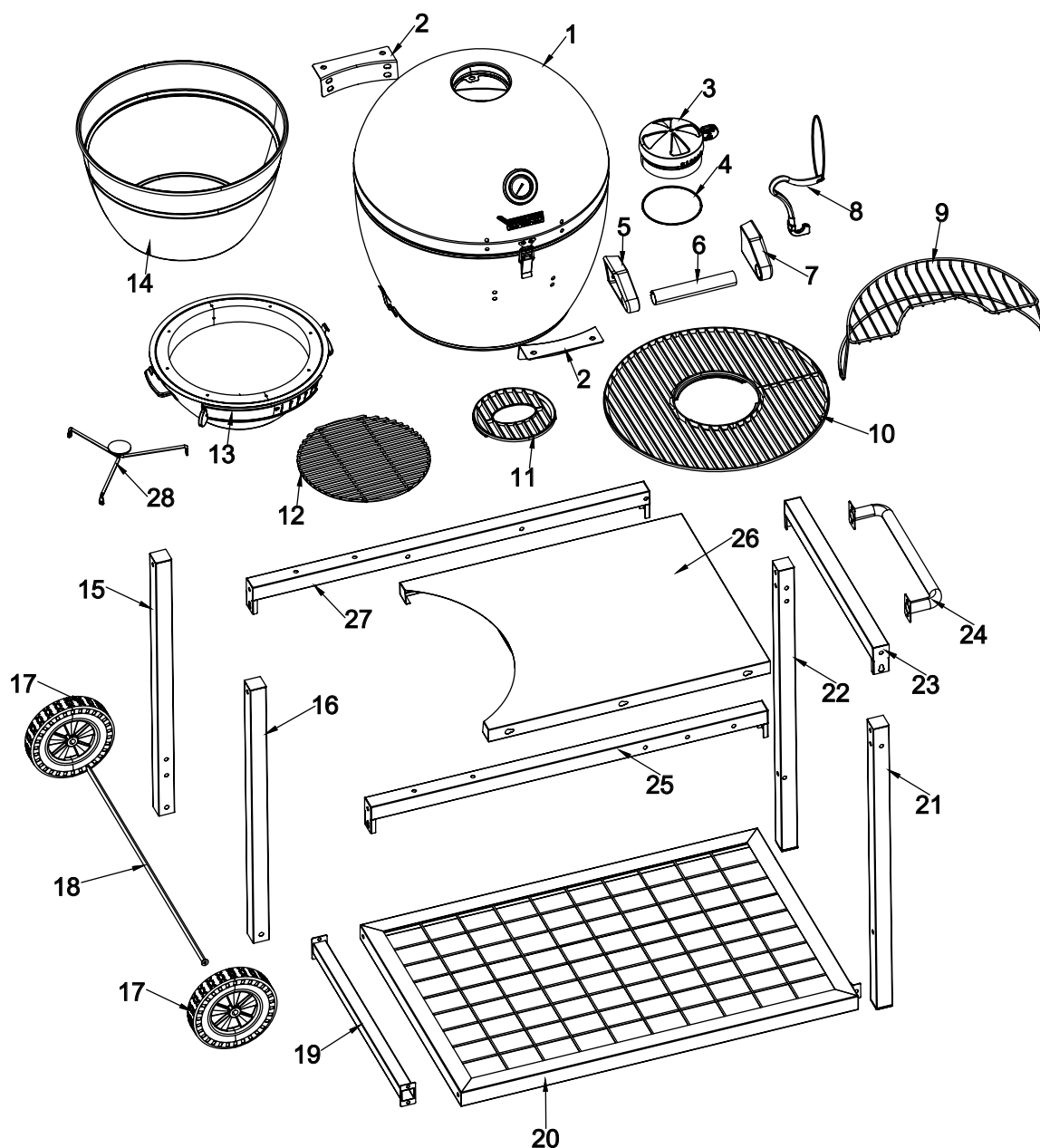
- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.  
SEE EXAMPLE 1
- Within a partial enclosure that includes an overhead cover and no more than two walls.  
SEE EXAMPLE 2 & 3
- Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply-
  - at least 25% of the total wall area is completely open; and
  - at least 30% of the remaining wall area is open and unrestricted  
SEE EXAMPLE 4 & 5
- In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted



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## Parts Diagram



## Parts List

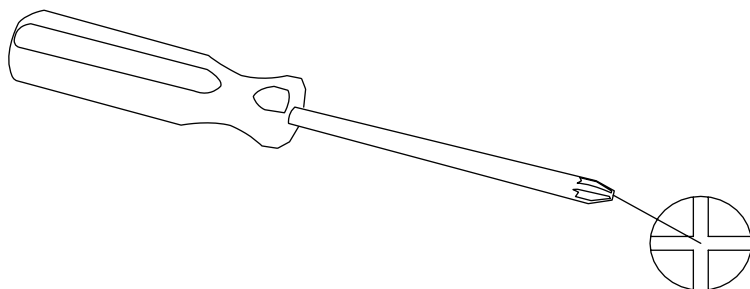
Part	Description	QTY	Part	Description	QTY	Part	Description	QTY
1	Body Assembly	1PC	11	Cooking Grid - Inner	1PC	21	Right Front Leg	1PC
2	Furnace Body Support	2PCS	12	Charcoal Grid	1PC	22	Right Back Leg	1PC
3	Damper	1PC	13	Ash Pan	1PC	23	Top Rail	1PC
4	Damper O-ring Seal	1PC	14	Fire Bowl	1PC	24	Handle	1PC
5	Handle Bracket - Left	1PC	15	Left Back Leg	1PC	25	Front Rail	1PC
6	Hood Handle	1PC	16	Left Front Leg	1PC	26	Panel	1PC
7	Handle Bracket - Right	1PC	17	Wheel	2PCS	27	Back Rail	1PC
8	Ash Pan Support	1PC	18	Axle	1PC	28	Ash Pan Support	1PC
9	Warming Rack	1PC	19	Bottom Rail	1PC			
10	Cooking Grid - Outer	1PC	20	Bottom Shelf	1PC			

## Hardware

Part #	Description	Number	QTY
A	Bolt(M6*15)		44PCS
B	Bolt(M6*50)		6PCS
C	Flat Washer( $\Phi 6.2 \times \Phi 12 \times 0.8$ )		38PCS
D	Spring Washer( $\Phi 6.2$ )		38PCS
E	Wheel pad ( $\Phi 18 \times \Phi 12 \times 10$ )		2PCS
F	Split Pin		1PCS
G	Bolt(M6*24)		3PCS
H	Bolt(M4*15)		3PCS

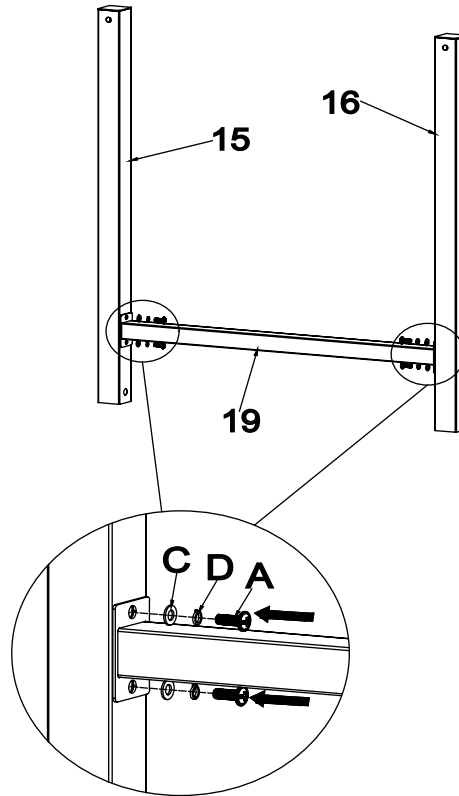
## Tools Required for Assembly

Philips Head Screwdriver (not included)





## Step 1

- Attach Bottom Rail (19) between Left Back Leg (15) and Left Front Leg (16) with two bolts (A), two Flat Washers (C) and two Spring Washer (D) onto each side as shown below.



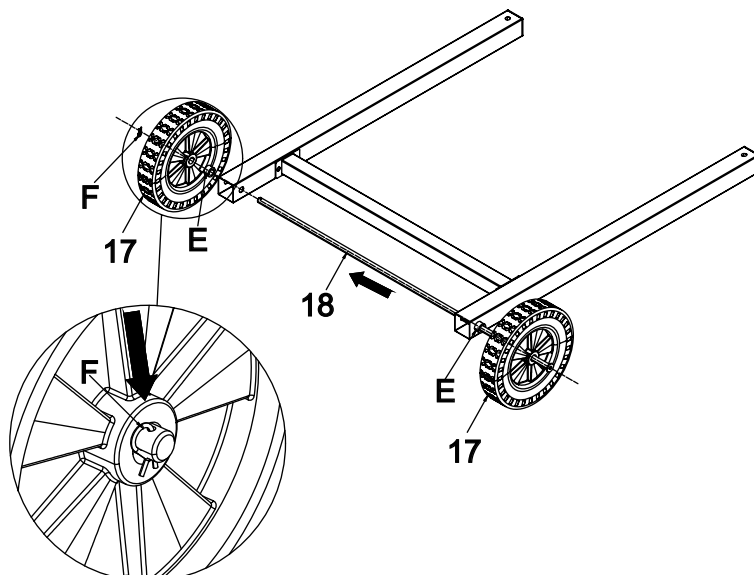
A  (M6\*15) X 4

C  ( $\Phi 6.2 \times \Phi 12 \times 0.8$ ) X 4


D  ( $\Phi 6.2$ ) X 4

## Step 2

- Fit in Axle (18) onto the prepared left leg assembly prepared in Step 1.
- Then fit on one Wheel Pad (E) on each side before putting on the Wheel (17) on each side.
- Secure the Wheels with Split Pin (F) each side as shown below.



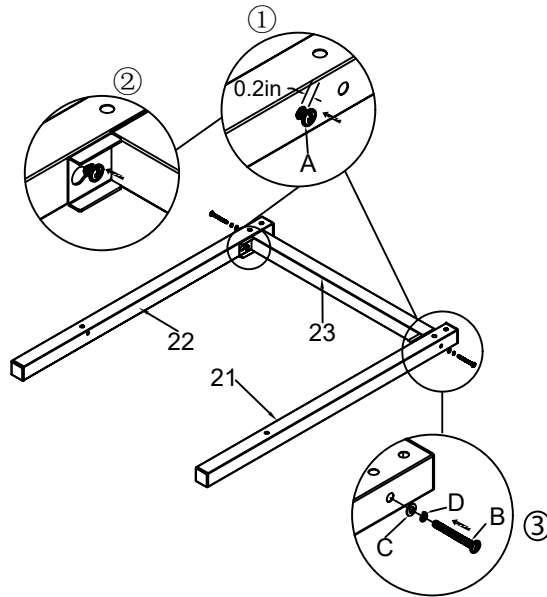
E  (Wheel pad) X 2





F  (Split Pin) X 1

## Step 3

- Attach Top Rail (23) between Right Back Leg (22) and Right Front Leg (21) with one Bolt (A), one Bolt (B), one Flat Washer (C) and one Spring Washer (D) on each side.

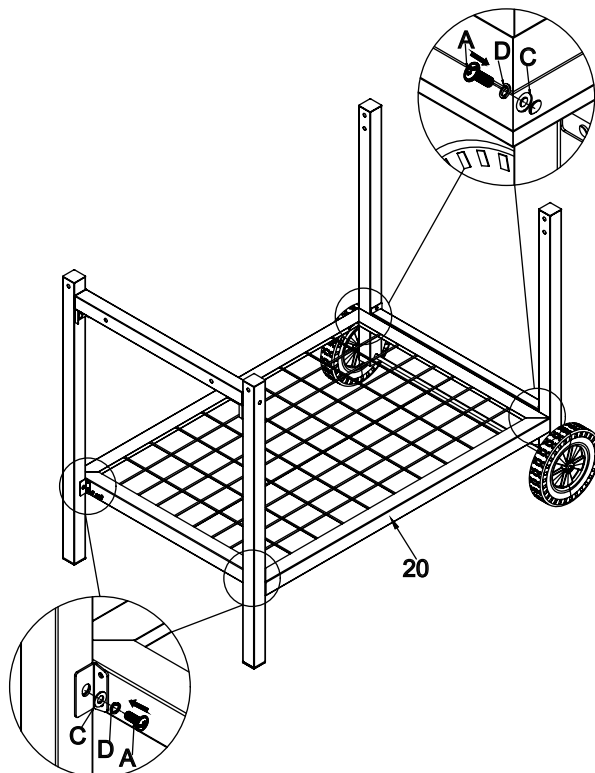
Note: follow the steps accordingly as shown in figure 1 to 3.






- A  (M6\*15) X 2
- B  (M6\*50) X 2
- C  (Φ6.2\*Φ12\*0.8) X 2
- D  (Φ6.2) X 2

## Step 4

- Attach the Bottom Shelf (20) between the left leg assembly and right leg assembly prepared in step 2 and 3 with one Bolt (A), one Spring Washer (D) and one Flat Washer (C) on each corner as shown below.

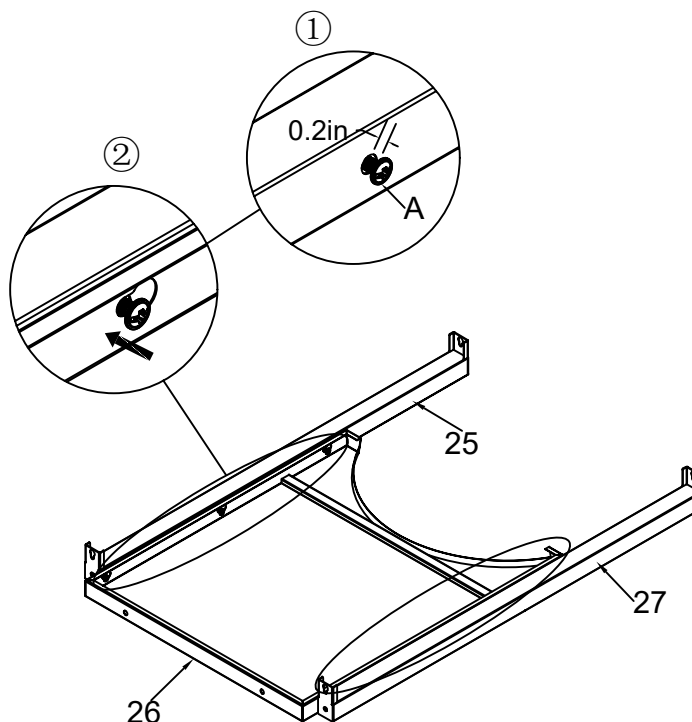



- A  (M6\*15) X 6
- C  (Φ6.2\*Φ12\*0.8) X 6
- D  (Φ6.2) X 6



## Step 5

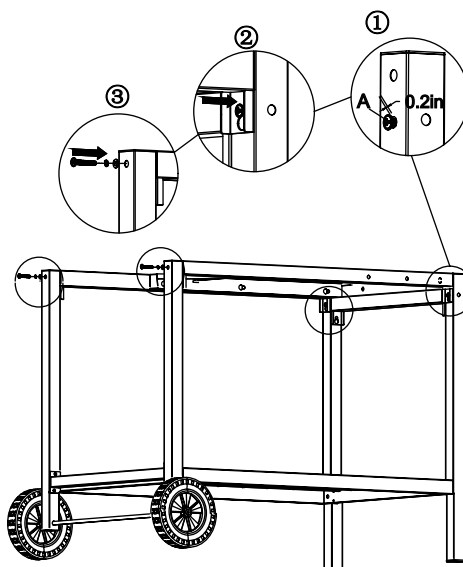
- Screw three screws (A) on both Front Rail (25) and Back Rail (27). Don't fully tighten the screws and leaving a 0.2in of space as shown below.
- Hook on the Panel (26) between both Front Rail (25) and Back Rail (27) and tighten all screws accordingly.




A  (M6\*15) X 6


## Step 6


- Screw on one Bolt (A) on each corner of the prepared cart assembly in Step 4 as shown in figure 1 below. Note: leave 0.2in space one each screw.
- Attach on the Top Panel assembly prepared in Step 5 onto the cart assembly as shown in figure 2.
- Secure the Top Panel further with one Bolt (B), one Spring Washer (D) and one Flat Washer (C) on each side.
- Go back and tighten all bolts properly.



A  (M6\*15) X 4

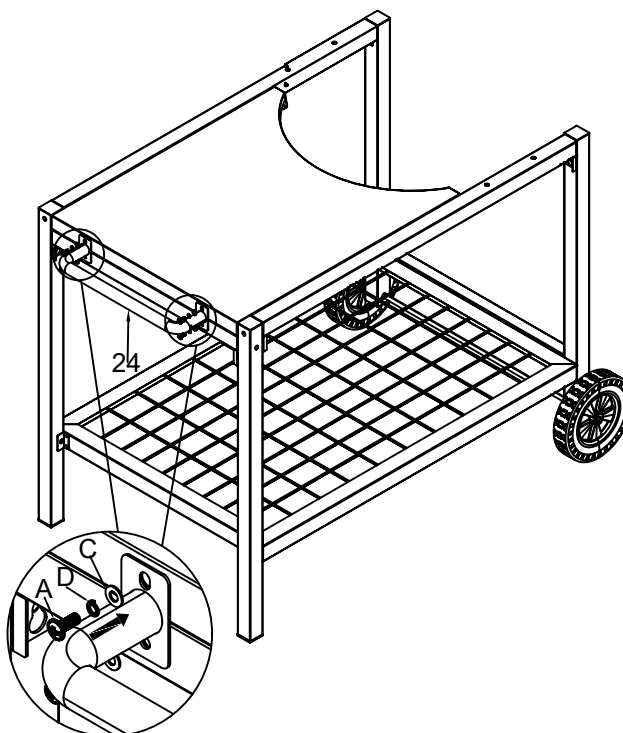
B  (M6\*50) X 4


C  (Φ6.2\*Φ12\*0.8) X 4


D  (Φ6.2) X 4


## Step 7

- Install on the Handle (24) onto the side of the cart with two Bolts (A), two Spring Washers (D) and two Flat Washers (C) as shown below.



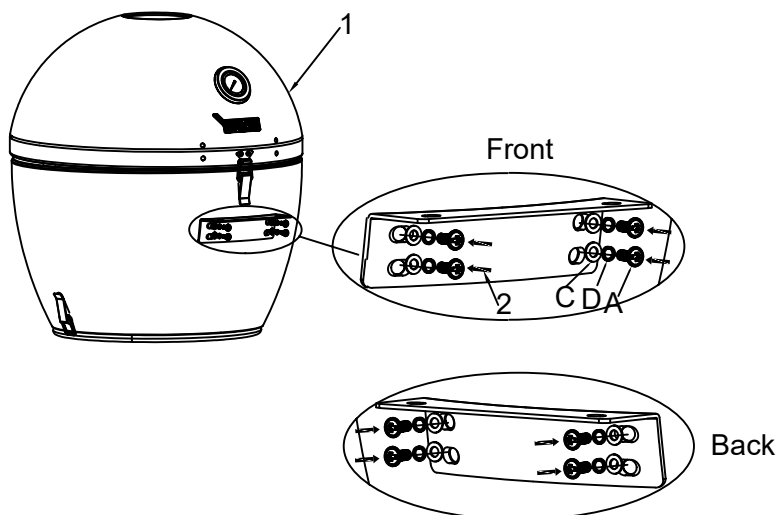
A  (M6\*15) X 4


C  (Φ6.2\*Φ12\*0.8) X 4


D  (Φ6.2) X 4


## Step 8

- Install Furnace Body Support (2) on the front of the Body Assembly (1) with four Bolts (A), four Spring Washers (D) and four Flat Washers (C) as shown below.
- Repeat the same step at the back of the Body Assembly with another Furnace Body Support (2).



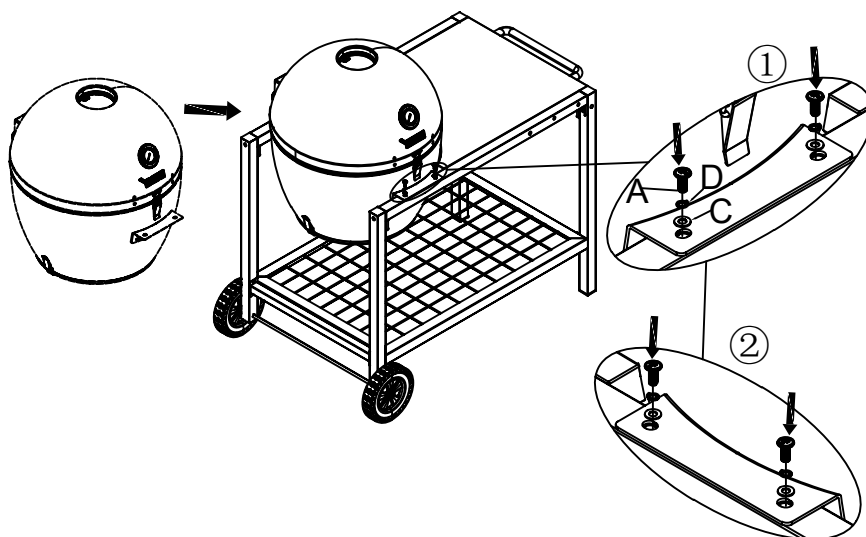
A  (M6\*15) X 8


C  (Φ6.2\*Φ12\*0.8) X 8


D  (Φ6.2) X 8


## Step 9

- With the help of another person, put on the body assembly prepared in Step 8 onto the prepared cart in Step 7.
- Secure the Body Assembly (1) front and back with two Bolts (A), two Spring Washers (D) and two Flat Washers (C) each as shown below.



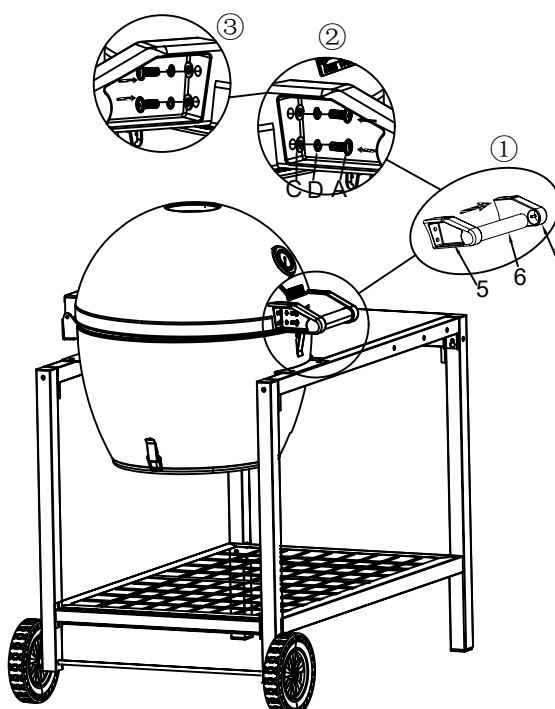
A  (M6\*15) X 4


C  (Φ6.2\*Φ12\*0.8) X 4


D  (Φ6.2) X 4


## Step 10

- Install on the Handle Bracket - Left (5), Hood Handle (6) and Handle Bracket - Right (7) together onto the front of the hood with four Bolts (A), four Spring Washers (D) and four Flat Washers (C) as shown below.



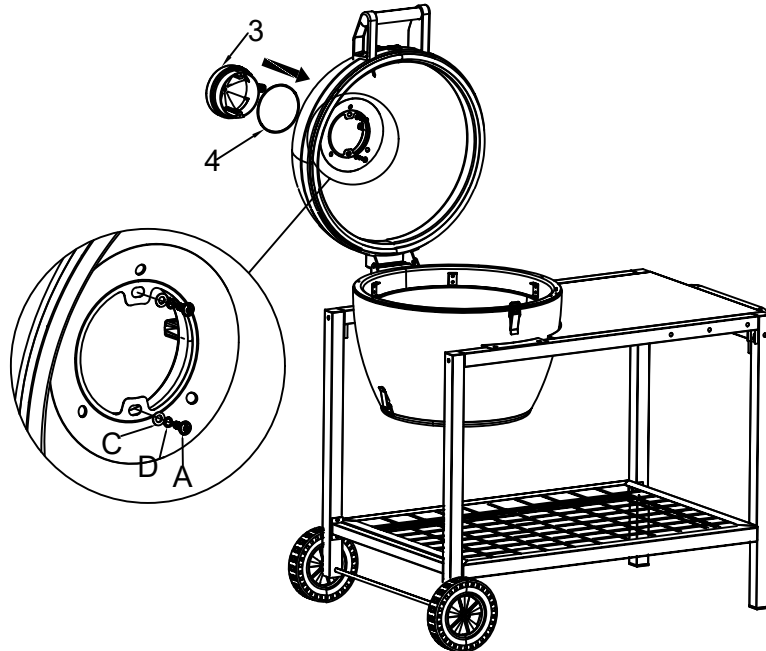
A  (M6\*15) X 4


C  (Φ6.2\*Φ12\*0.8) X 4


D  (Φ6.2) X 4


### Step 11

- With the hood open, install on the Damper (3) with Damper O-ring Seal (4), two Bolts (A), two Spring Washers (D) and two Flat Washers (C) as shown below.



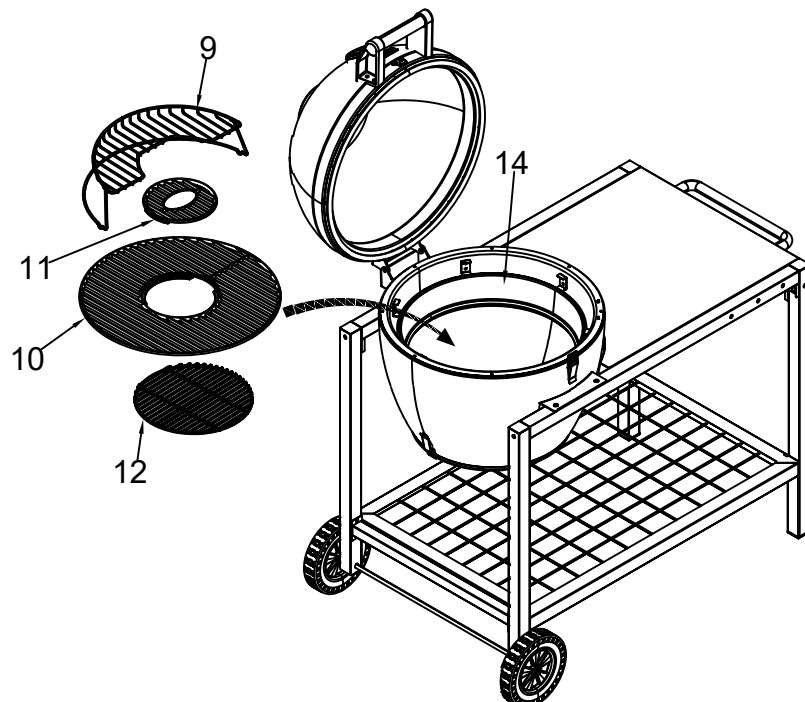
A  (M6\*15) X 2

C  ( $\Phi 6.2 * \Phi 12 * 0.8$ ) X 2

D  ( $\Phi 6.2$ ) X 2

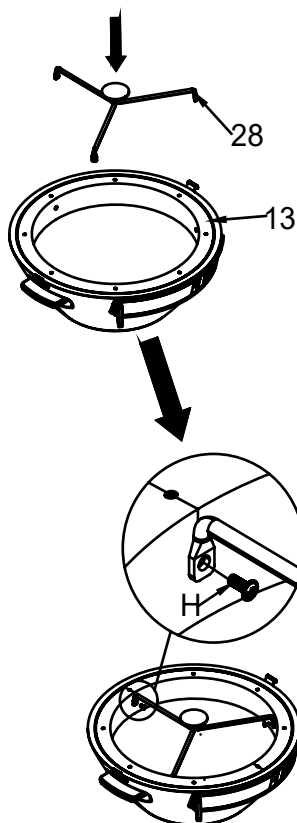
### Step 12

- With the hood open, insert Charcoal Grid (12), Cooking Grid Outer (10), Cooking Grid Inner (11) and Warming Rack (9) in the order as shown below.



### Step 13

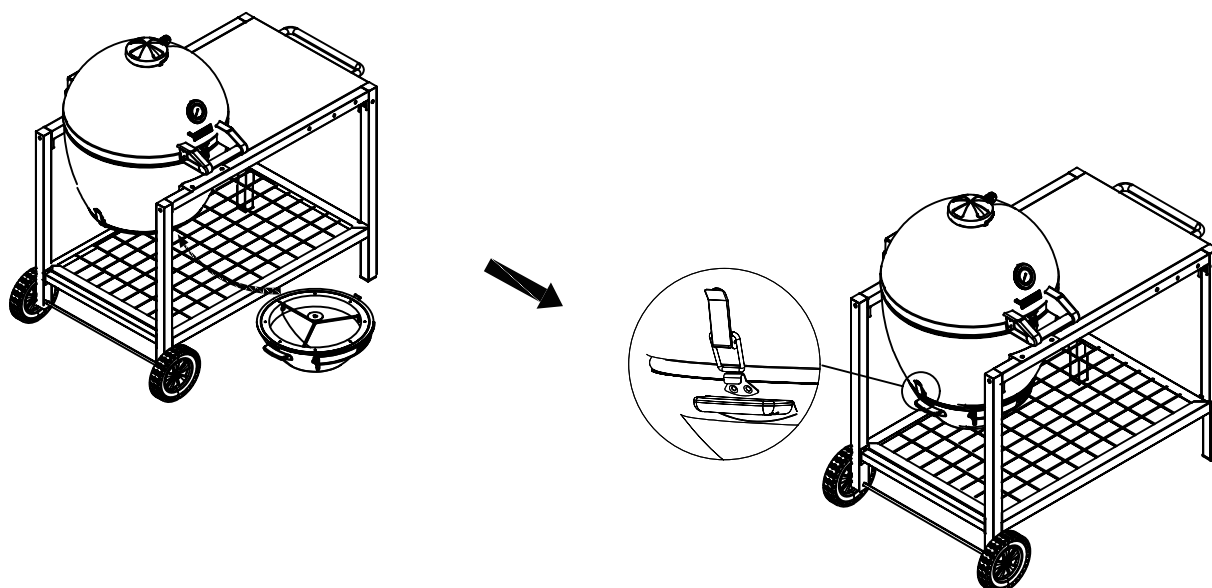
- Insert Ash Pan Support (28) into Ash Pan (13) and secure it with three Bolts (H) as shown below.



H ➡ (M4\*15) X 3

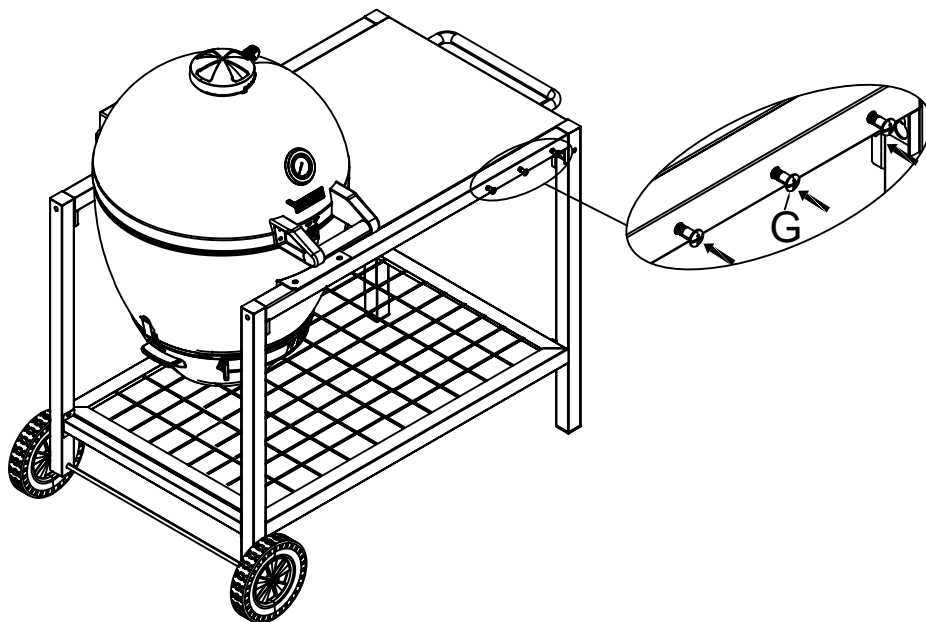
### Step 14


- Attach on the Ash Pan prepared in Step 13 onto the bottom part of the firebox and secure it with the two locking clips as the sides as shown below.



### Step 15

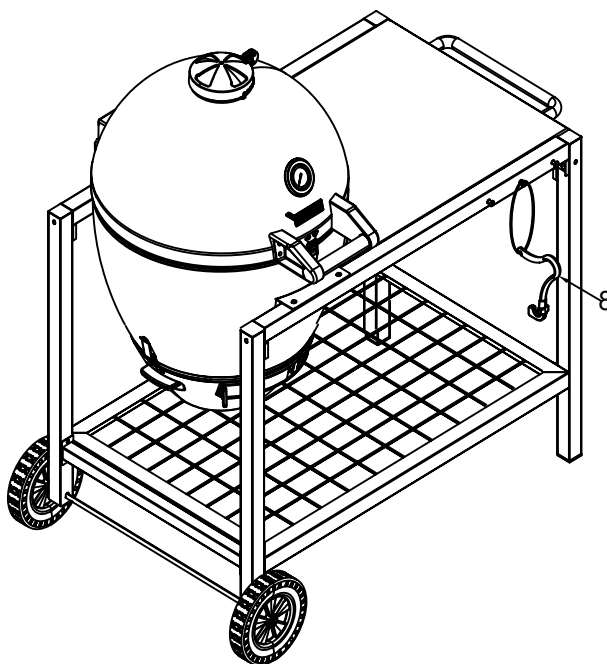
- Screw on Bolts (G) on the front side of the cart as shown below for hanging.



G  (M6\*24) X 3

### Step 16

- Hang on Ash Pan Support (8) onto one of the hanging bolt installed in Step 15.
- The assembly is completed.



# Operating Your Barbecue

**CAUTION:** Never use charcoal that has been pre-treated with lighter fluid.

## First Use

1. Make sure all labels, packaging and protective films have been removed from the grill.
2. Remove manufacturing oils before cooking on the grill for the first time, by operation the grill for at least 15 minutes. This will "heat clean" the internal parts and dissipate odors.

## Lighting Instructions

**CAUTION:** Set the BBQ up on a hard non-combustible level surface.

**CAUTION:** Keep the outdoor cooking appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

**CAUTION:** Check to make sure the air vents are free of debris and ash before using the grill.

**CAUTION:** DO NOT use lighting fluid, gas or other combustible liquids to ignite the charcoal. Liquid chemicals are fire and explosion hazard and they will cause an undesirable taste to food.

**CAUTION:** DO NOT use "Instant Light" briquettes. This will cause the same undesirable taste.

1. Remove the cooking grids.
2. Place about 1 to 2kgs of charcoal on the charcoal grid. Pile charcoal in a pyramid shape.
3. Open bottom vent fully and leave the hood open.
4. Ignite charcoal as instructed on charcoal packaging.
5. When the charcoal is fully lit, arrange coals with long handled tongs per "Direct Cooking" or "Indirect Cooking" section.
6. Fit the cooking grids in place.
7. Close the hood and adjust air flow until the desired temperature is reached.
8. Pre-heat for 10 to 15 minutes prior to cooking. Do not cook before the fuel has a coating of ash.

**Note:** A charcoal starter chimney is a helpful alternative for lighting.

## Controlling the Temperature

1. With the Charcoal fully lit and hood closed, make sure the bottom vent is fully open.
2. Open the top damper vent fully and monitor the temperature until it reaches your desired temperature.
3. Close the top damper vent half way, wait 5 minutes and check the temperature.
4. Adjusting the top damper vent by either closing it more (lower temperature) or opening it more (higher temperature).
5. Monitor the temperature during cooking and if you notice that the temperature has moved outside your desired range, adjust the top damper vent in very small increments and wait 1 - 2 minutes.





## OPERATING INSTRUCTIONS (CONTINUE)

### Direct Cooking / Fast Cooking

It is usually easier to achieve the higher desired temperatures by keeping the lower vent fully open and only adjusting the top damper vent.

1. Remove the cooking grids.
2. Load and Light charcoal per "Lighting Instructions" section.
3. While wearing protective gloves, carefully spread hot coals evenly across charcoal grid with long handle tongs.  
(Please refer to the picture 'Direct Cooking' for how to set the coals)
4. While wearing protective gloves, replace cooking grid and allow grill to preheat.
5. Make sure the bottom vent is fully open. Open the top damper vent and monitor the temperature until it reaches your desired temperature.
6. Close the top damper vent half way, wait 5 minutes and check the temperature.
7. Adjust the top damper vent by either closing it more (lower temperature) or opening it more (higher temperature).
8. Once the desired temperature is achieved, set your food in place on the cooking grill. You can grill extra food on the warming rack. Close the hood and start cooking.
9. Monitor the temperature during cooking and if you notice that the temperature has moved outside your desired range, adjust the top damper vent in very small increments, wait 1-2 minutes and re-adjust if necessary.
10. Use a meat probe thermometer to take the guesswork out of knowing when your food is done.



**Direct Cooking**



**Indirect Cooking**



## OPERATING INSTRUCTIONS (CONTINUE)

### Indirect Cooking / Slow Cooking

The best way to achieve the lower required temperatures is by almost closing the lower vent. Adjust the top damper vent to control the airflow.

1. Remove the cooking grids.
2. Load and light charcoal per "Lighting Instructions" section.  
Note: Take care not to use too much charcoal.
3. While wearing protective gloves, carefully spread hot coals at the periphery or half of charcoal grid with long handle tongs and set a drip pan into place on the charcoal grid.  
(Please refer to the picture 'Indirect Cooking' for how to set the coals)
4. While wearing protective gloves, replace cooking grid and allow grill to preheat.
5. Close the hood, set the lower vent to 1 or 2 marks away from fully closed.
6. Close the top damper vent half way, wait 5 minutes and check the temperature.
7. Adjust the top damper vent by either closing it more (lower temperature) or opening it more (higher temperature).
8. Once the desired temperature is achieved, set your food in place on the cooking grill. You can grill extra food on the warming rack. Close the hood and start cooking.
9. Monitor the temperature during cooking and if you notice that the temperature has moved outside your desired range, adjust the top damper vent in very small increments, wait 1-2 minutes and re-adjust if necessary.
10. Use a meat probe thermometer to take the guesswork out of knowing when your food is done.

### Food Cooking Information

- **ALWAYS** wash your hands before or after handling uncooked meat and before eating.
- **NEVER** place cooked meat on the same plate that raw meat was on.
- **DO NOT** use the same utensils to handle cooked and uncooked foods.
- Before cooking ensure barbeque grill surfaces and tools are clean and free of old food residue.

### After Use Instructions

- Make sure all coals are fully extinguished and the BBQ is cool.
- Remove ashes.
- Wash BBQ with a mild detergent and rinse with water.
- Wipe dry with cloth or paper towel.
- Clean cooking grids and warming rack with a wire brush.
- Store in dry area.

### DANGER!

**DO NOT** use charcoal briquettes for indoor cooking or heating. **TOXIC** carbon monoxide fumes can accumulate and cause asphyxiation and death!

### DANGER!

This BBQ is not intended to be installed in or on recreational vehicles and / or boats. Live hot embers can create a fire hazard.

## Care & Maintenance

**CAUTION:** BEFORE ANY CARE AND MAINTENANCE IS ATTEMPTED PLEASE ENSURE THAT THE BARBEQUE ARE NOT IN USE AND THAT ALL SURFACES HAVE BEEN GIVEN SUFFICIENT TIME TO COOL DOWN.

Please note the following when maintaining and caring for your barbeque:

- Cleaning your barbeque regularly will help to keep a pristine appearance.
- Throwing cold water over any hot surface of the barbeque is NOT recommended and is potentially dangerous.
- Avoid handling and touching hot parts of the barbeque.

### CARE OF THE BARBEQUE BODY

- Regular care and maintenance of the barbeque body will significantly increase its life and long term appearance.
- Excess grease and fat can be removed using grease remover and warm water with a soft scraper (not metal edged).
- The barbeque body should be fully cleaned by using hot soapy water and a sponge to avoid corrosion starting on dirty surfaces.
- Leave a light film of oil such as cooking spray on the metal parts to assist in rust prevention.
- Regularly spray screws and fasteners with an appropriate lubricant or rust preventer.
- If external paint is scratched or chipped it must be immediately covered with paint or a rust preventer.
- Keep the barbeque covered when it not in use.