

BarbeSkew

HANDS FREE BARBECUE

LARGE CHARCOAL BARBESKEW



USER GUIDE AND ASSEMBLY MANUAL

CONTENTS

SECTION	TOPIC	PAGE	
Introduction	Introduction	1	
	Warranty	2	
BarbeSkew Safety	General Barbecue Safety	3-4	
	Food Safety	5-6	
	- Cross-Contamination	5	
	- Preparing Food	5	
	- Cooking Barbecued Food	6	
	- Using Meat Thermometer	6	
	- Cooked "Internal" Temperatures	6	
How To Use Your BarbeSkew	Rotisserie Mechanism	7	
	Motors	8-10	
	- Powering the Motor	8	
	- Replacing Motors & Drive Shaft	9	
	- How to Replace the Rear Motor and/or Drive Shaft (Kebab Skewer Motor)	9	
	- How to Replace the Side Motor and/or Drive Shaft (Side Skewer Motor)	10	
	Cooking Configurations	11	
	Kebab Skewers	12	
	- How to Use the Kebab Skewers	12	
	Cage Skewers	13-15	
	- How to Use the Cage Skewers	13	
	- Using Two Cages Simultaneously	14	
	- Opening Hot Cage Skewer	14	
	- Cleaning the Cage Skewers	15	
	Long Skewer	16-17	
	- How to Use the Long Skewer	16	
	- How to Use Meat Clamps	17	
	Half Grill	18	
	- How to Use the Half Grill	18	
	Warming Rack	18	
	- How to Use the Warming Rack	18	
	Condiment Tray	19	
	- Using the Condiment Tray	19	
	Skewer Holders	19	
	- Using the Skewer Holders	19	
	Lighting a Charcoal BarbeSkew	20-21	
	- Prior to Use	20	
	- Charcoal Fuel Types	20	
	- Lighting Instructions	21	
	Maintenance	Storage and Maintenance	22-23
		- General Storage Procedure	22
	Large Charcoal BarbeSkew Assembly Instructions	- Lubricating Adjustment Mechanism	23
Repairing Your BarbeSkew		24	
- Repairing Minor Cosmetic Damage (Lid)		24	
- Repairing Minor Cosmetic Damage (Body)		24	
Troubleshooting		25-26	
- Side Motor Doesn't Work Properly		25	
- Raising Mechanism Jamed		26	
Important Information		27	
Fixings		27	
Tools		27	
Large Charcoal BarbeSkew Parts Assembly Instructions		28	
	29-34		

INTRODUCTION

Thank you for buying the BarbeSkew.

By using the rotisserie functions on the BarbeSkew, you will find that food cooks more evenly and more thoroughly. There is also an added advantage that the rotisserie ensures the food is constantly self-basting which leaves the food more moist, more tender and more succulent.

We call it "hands free" because it leaves you free to go and enjoy your barbecue party more whilst the BarbeSkew carries out the job of constantly turning the food.

Once you have started using the BarbeSkew you'll start to wonder why anyone would use an old fashioned traditional barbecue grill ever again.

We have put our hearts and souls into making the BarbeSkew give you the best barbecue experience ever. Should you require any further or extra help with any aspect of your BarbeSkew then please don't hesitate to give us a call or email us using the information in this manual.

We're also on Facebook and Twitter and so we'd love you to send us your BarbeSkew pictures so that we can share everyone's food ideas and recipes.

Once again thank you for your purchase – and Happy BarbeSkewing!

Ed Wray

BarbeSkew Designer and Managing Director



WARRANTY

Every BarbeSkew comes automatically with a standard 1 Year Warranty from the date of delivery of your BarbeSkew. Please retain your proof of purchase as this may be requested in the event of a claim.

FREE EXTRA YEAR WARRANTY

Register your details and serial number with us (or with your BarbeSkew agent if you are outside the UK) and we will automatically upgrade you to a 2 Year Warranty free of charge.

EXTENDED 5 YEAR WARRANTY

For complete peace of mind you can also extend your Warranty to a full 5 year no quibble warranty (including Accidental Damage) as follows:

Small Charcoal BarbeSkew II	£49.95
Large Charcoal BarbeSkew	£99.95
Large Gas BarbeSkew	£99.95

Either apply online at:

www.barbeskew.co.uk/warranties

Or return by post with a cheque made payable to "BarbeSkew" to:

BarbeSkew
3 Kingsley Road
Brighton
BN1 5NH

Customer Testimonial

"I purchased a BarbeSkew with Warranty in 2009 and in the early part of 2014, I reported a problem and within a week I had had my BarbeSkew not only repaired but looking like new. I can't recommend the extended warranty enough. We had all the latest enhancements added and even the cover was replaced. You get high street warranties but then you get the BarbeSkew Warranty.... For me I wouldn't hesitate to recommend to anyone purchasing the best barbecue in the world (all my daughters have a BarbeSkew) or having it covered by their warranty. I'd already saved £200 on the list price so I didn't mind paying extra for their warranty." - **Norman Shaw U.K.**



BarbeSkew Extended Warranty Form

Title: _____ | First Name: _____ | Surname: _____

Address: _____

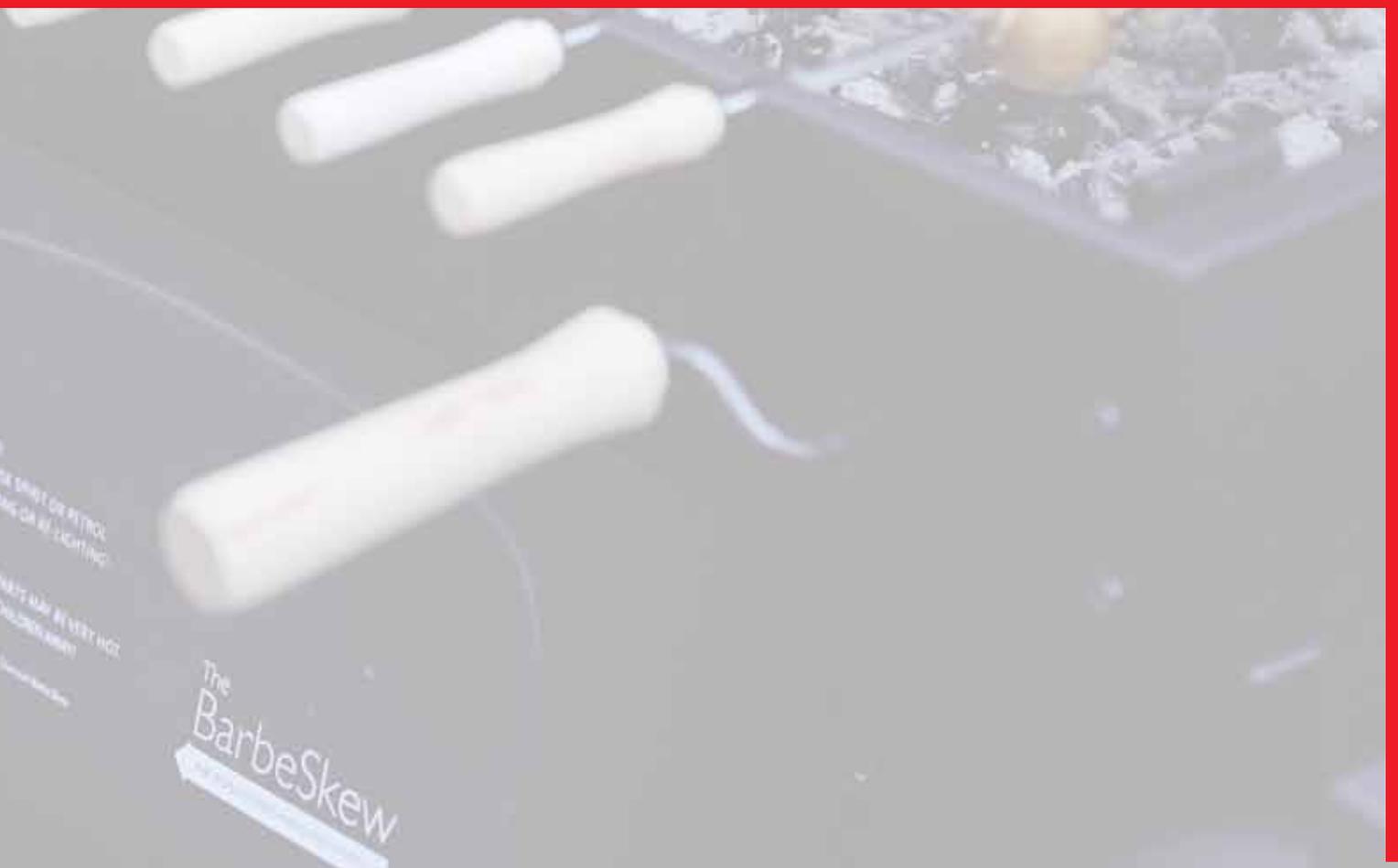
Serial No: _____ | Original Purchase Date: _____

Choice of Warranty Cover (Please tick box as appropriate)

- | | | |
|--|---|---|
| All BarbeSkews Models
Free Extra Year Warranty
(2 Years) <input type="checkbox"/> | Large Charcoal / Gas
5 years cover for £99.95 <input type="checkbox"/> | BarbeSkew II
5 years cover £49.95 <input type="checkbox"/> |
|--|---|---|



BARBESKEW SAFETY



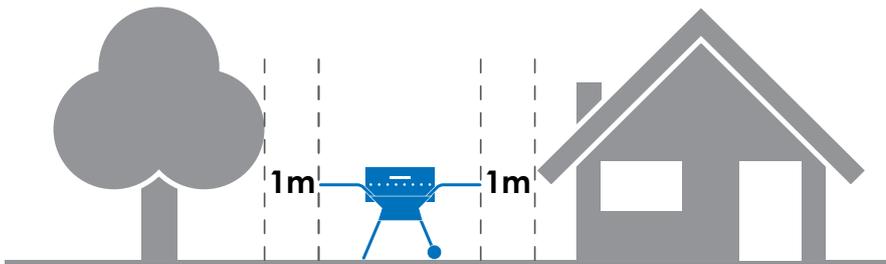
GENERAL BARBECUE SAFETY



It is vitally important that you fully read and understand the following safety instructions before you assemble or use your BarbeSkew.



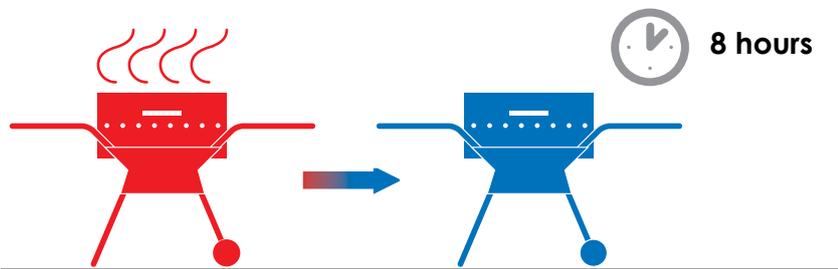
Do NOT use the BarbeSkew indoors or in Semi-Enclosed areas.



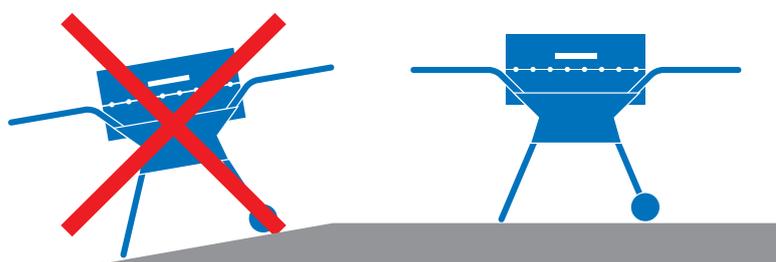
Keep the BarbeSkew at least 1 metre away from buildings, and trees.



Keep children away from the BarbeSkew at all times.

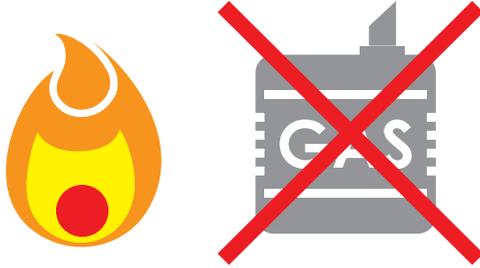


Allow 8 hours for the BarbeSkew to cool before cleaning, storing or covering the BarbeSkew.



Ensure the BarbeSkew is on level ground before using it.

GENERAL BARBECUE SAFETY



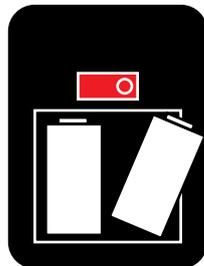
Do NOT use or store any flammable liquids or aerosols on or near the BarbeSkew.



Do NOT use the BarbeSkew whilst under the influence of alcohol or drugs.



Once lit do NOT move the BarbeSkew.



When the BarbeSkew is not in use, remove the batteries from BarbeSkew motors and store them indoors in a cool and dry place (especially over the winter so that the batteries don't leak).



FOOD SAFETY

CROSS-CONTAMINATION

Raw meat can contain food poisoning bacteria. If raw meat touches or drips onto food that is already cooked, these bacteria can get onto that food. Bacteria can also transfer onto food from your hands, chopping board, knives or tongs, this is called cross-contamination. You can prevent it by doing the following things:

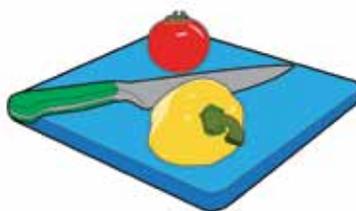


- Always wash your hands thoroughly after handling raw meat;
- Use separate utensils for raw and cooked meat;
- Never put cooked food on a plate or surface that has been used for raw meat;
- Keep raw meat in a sealed container away from ready-to-eat foods, such as burger buns and salads;
- Don't put raw meat products next to cooked or partially cooked meat on the barbecue;
- Don't add sauce or marinade to cooked food if it has already been used with raw meat.

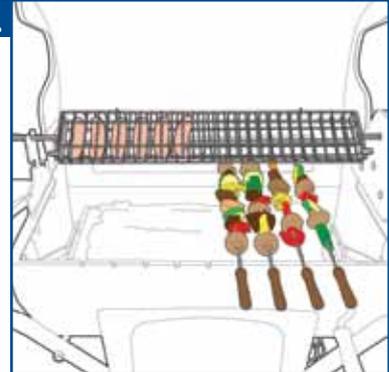
PREPARING FOOD

1. Use separate chopping boards and knives for preparing food.
2. Ensure cooked meats and raw meats are kept separate when preparing, cooking or serving. Ensure that raw meat is separated from cooked food or food that is almost cooked. For example, when using the Cage Skewers and Small Skewers at the same time do not have any raw food in the area directly below the Cage Skewer, as illustrated below.

1.



2.



COOKING BARBECUE FOOD

To ensure food is properly cooked on the BarbeSkew you must always ensure that any frozen food is properly thawed before you cook it.

Always make sure you cook chicken, pork, burgers, sausages and kebabs until they're piping hot all the way through, and none of the meat is pink and their juices run clear.

Remember, when you reheat food on the BarbeSkew, always make sure it's piping hot all the way through before serving.

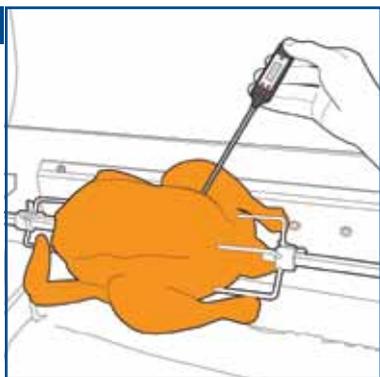
BarbeSkew highly recommends the use of a meat thermometer to check the internal temperature of the meat to gauge if it is properly cooked. Listed below are the preferred areas for taking internal temperatures of the cooking meat.

- **Poultry (whole)** - Insert the thermometer into the inner thigh area near the breast of the chicken or turkey, but not touching the bone.
- **Poultry (breast, thigh, wing)** - Insert the thermometer into the centre of the thickest part of the meat away from any bone or fat.
- **Beef, veal, lamb, pork (steak, joint, chops, burgers)** - Insert the thermometer in the centre of the thickest part of the meat away from any bone, fat or gristle.
- **Fish** - Insert the thermometer into the centre of the thickest part of the meat away from any bone.

USING MEAT THERMOMETER

1. Insert the meat thermometer into the centre of the meat for the most accurate reading. Always follow manufacturers guidelines.

1.



We recommend the Superfast Thermapen – it reads the temperature of the centre of your chicken within 4 seconds. Designed and manufactured by a UK company in Worthing you can buy it at www.barbeskew.co.uk/accessories

Different meats require different internal temperatures to destroy harmful bacteria. The table below lists the minimum required internal temperatures for safe food.

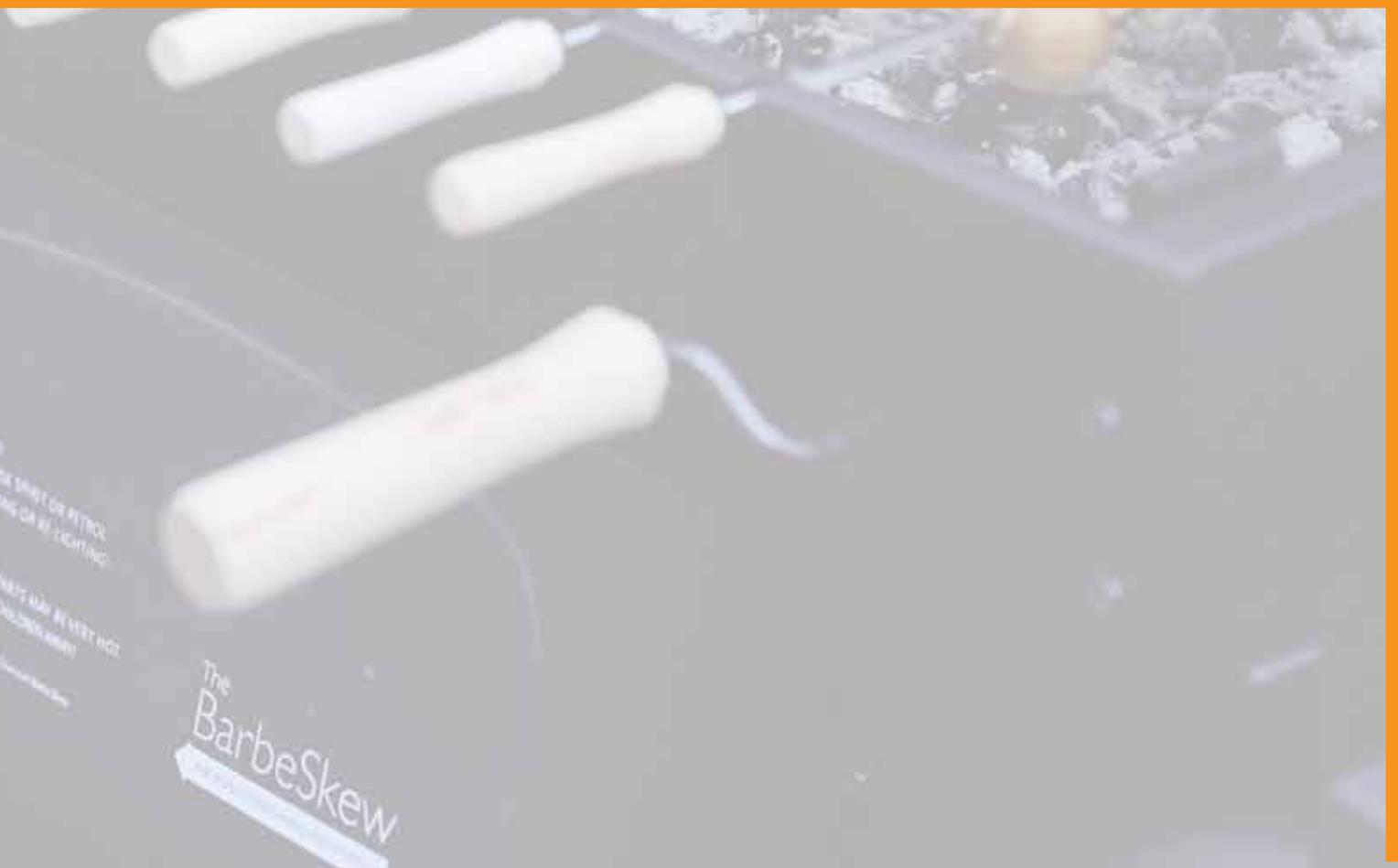
“COOKED” INTERNAL TEMPERATURES

TYPE OF MEAT	STYLE	INTERNAL TEMPERATURE
Fish	N/A	63°C
Sausages		71°C
Beef, Veal, Lamb, Pork	Well Done	77°C
	Medium	71°C
	Medium Rare*	63°C - Allow at least 3 minutes for the meat to rest.
Chicken, Turkey	N/A	74°C
Left overs	N/A	75°C

* Food that is cooked to "Medium Rare" may still pose a food poisoning risk.



HOW TO USE YOUR BARBESKEW



HOW TO USE THE BARBESKEW

Unlike a traditional barbecue, the BarbeSkew uses skewers and skewer cages to cook food. The skewers turn automatically via the electrical rotisserie mechanism at the rear (for small skewers) and side (the long skewer and the cage skewers).

LARGE CHARCOAL BARBESKEW



The Large Charcoal BarbeSkew comes with the following items as standard:

Small Skewers	x 9
Long Skewer	x 1
Cage Skewer	x 2
Half Grill	x 1
Warming Rack	x 1
Meat Clamps	x 1 Set
Motors	x 2
Mains Transformer	x 2
Temperature Gauge	x 1

All handles are made from black resin which is dish-washer friendly

Additional skewers, grills and other accessories can be purchased at www.barbeskew.co.uk/accessories

ROTISSERIE MECHANISM



MOTORS

POWERING THE MOTOR

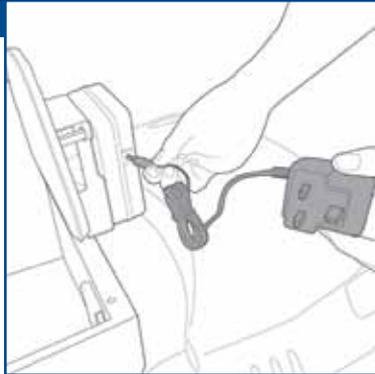
1. Each motor takes 2 x D type batteries. We have found that the 2 x D type batteries last for around 100 hours usage – so if each BarbeSkew is 2 hours long they will last for 50 BarbeSkews.
2. Alternatively you can use the mains transformer to power the motors from the mains. Please ensure a power breaker is used in a similar way that you would use one for an electric lawn-mower for safety.

PLEASE NOTE: that motors are much quieter when being powered by batteries as they are not taking the full weight of the mains voltage through them.

1.



2.



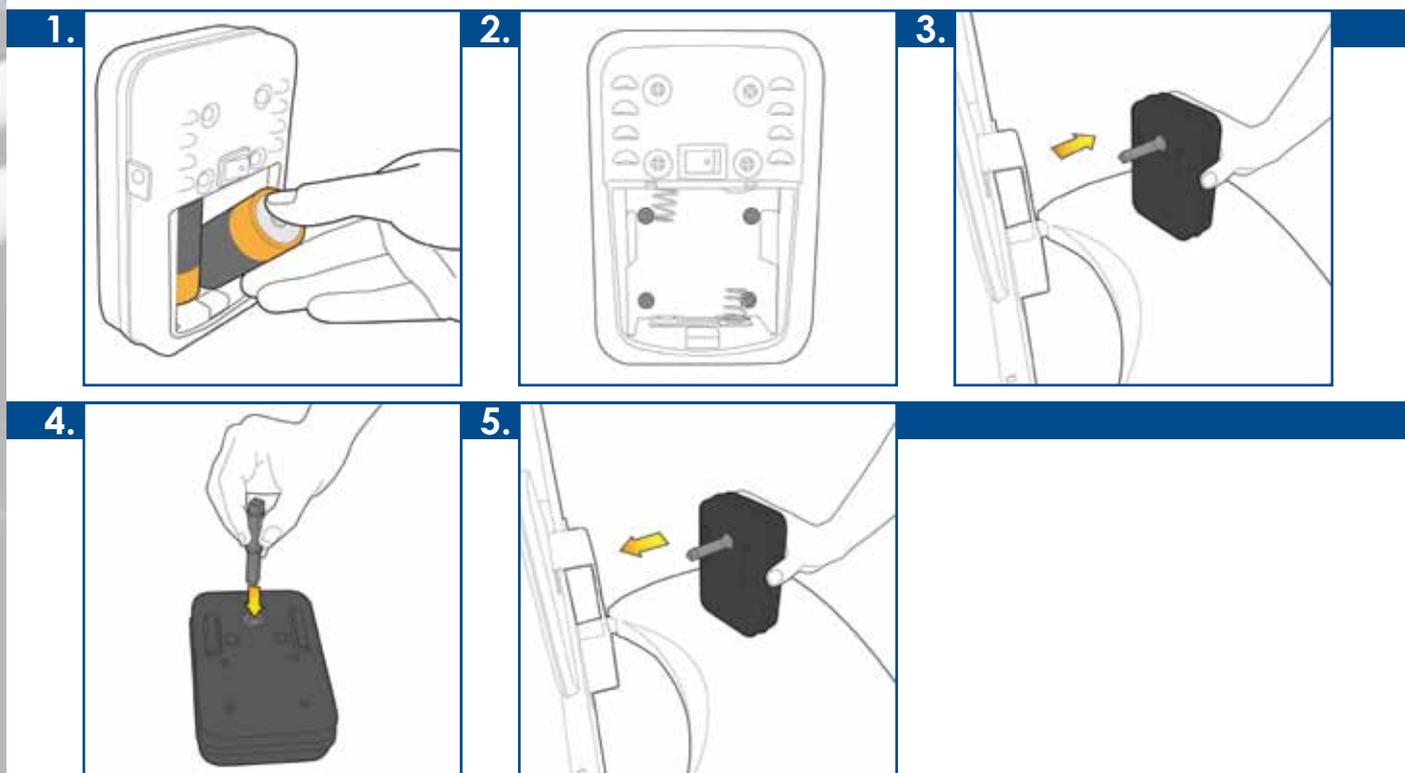
MOTORS

REPLACING MOTORS & DRIVE SHAFT

HOW TO REPLACE THE REAR MOTOR AND/OR DRIVE SHAFT
(KEBAB SKEWER MOTOR)

1. Remove the batteries.
2. Undo the four securing screws on the inside of the motor – behind where the batteries would sit (Not the ones on the outside of the motor!).
3. Remove the motor and drive shaft* from the BarbeSkew. If the drive shaft is broken then make sure you remove any additional parts of the drive shaft that may have been left in the mechanism.
4. Replace the drive shaft ensuring that the end with the little square hole is pushed back into the skewer rack to allow it to have a kebab skewer pushed into it. If you insert it the wrong way round then when re-assembled you will not be able to insert a kebab skewer in the central location.
5. Finally re-attach the motor.

***PLEASE NOTE:** The rear motor drive shaft is different to the side motor drive shaft, ensure you order the correct replacement.



Replacement motors / rear drive shafts are available and can be purchased from www.barbeskew.co.uk/accessories

MOTORS

HOW TO REPLACE THE SIDE MOTOR AND/OR DRIVE SHAFT (SIDE SKEWER MOTOR)

1. Remove the batteries
2. Undo the four securing screws on the inside of the motor – behind where the batteries would sit (Not the ones on the outside of the motor!)
3. Remove the motor and drive shaft* from the BarbeSkew. Please note there is a spacer between the drive shaft and the motor (a little nut). This spacer is in the hole in the motor and can be retrieved by tapping the motor against a table so it drops out onto the table. If the drive shaft is broken then make sure you remove any additional parts of the drive shaft that may have been left in the mechanism.
4. Replace the drive shaft ensuring that the end with the conical insert is pushed back into the skewer rack to allow it to have the long skewer pushed into it. Also make sure the spacer is re-inserted prior to pushing the drive shaft into the motor. If you insert the drive shaft the wrong way round then when re-assembled you will not be able to insert the long skewer in the central location. If the spacer is left out, then when the long skewer is placed in the middle location it will push the drive shaft out meaning it will no longer engage and the motor will be disengaged from the skewer rack so the motor will run but none of the skewers will turn.
5. Finally re-attach the motor.

***PLEASE NOTE:** The rear motor drive shaft is different to the side motor drive shaft, ensure you order the correct replacement. Please also note the motors are very reliable and rarely break down.

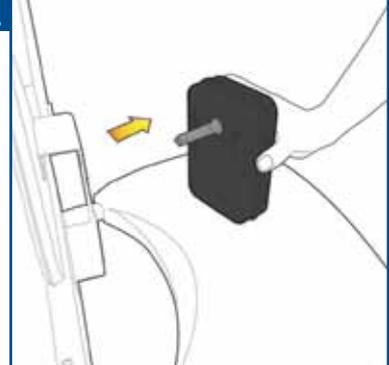
1.



2.



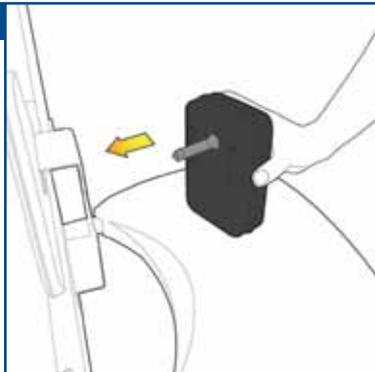
3.



4.



5.

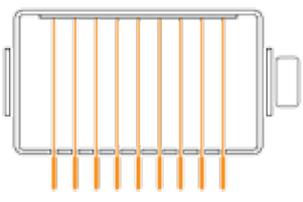
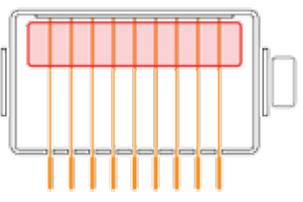
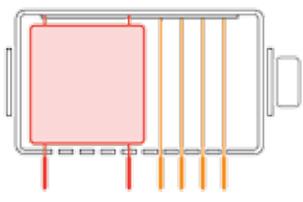
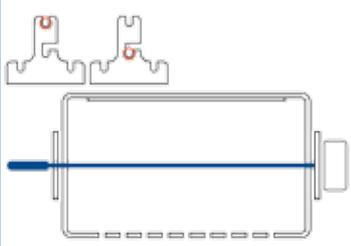
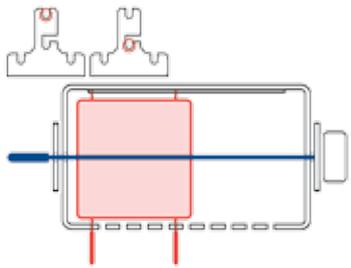
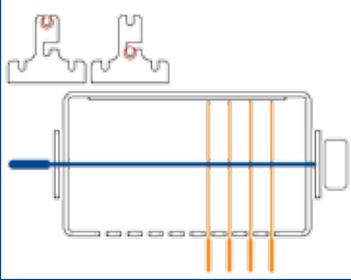
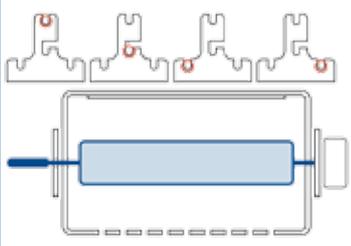
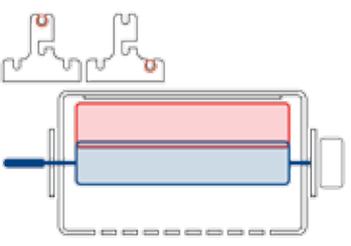
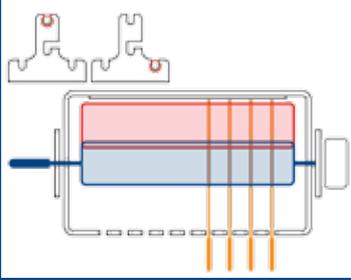
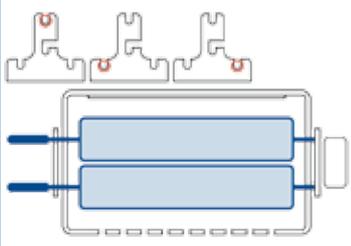
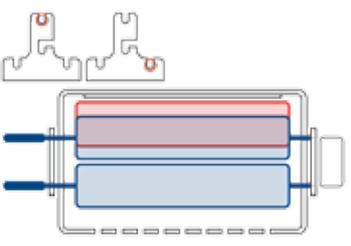


Replacement motors / rear drive shafts are available and can be purchased from www.barbeskew.co.uk/accessories

COOKING CONFIGURATIONS

Your BarbeSkew has been designed to offer you the most versatile outdoor cooking experience possible. Listed below are the cooking options available to you when using the BarbeSkew.

Some cooking options may require accessories that do not come as standard with particular models, please visit www.barbeskew.co.uk/accessories to purchase additional accessories.

<p>1.</p>  <p>9 x Kebab Skewers</p>	<p>2.</p>  <p>9 x Kebab Skewers Warming Rack</p>	<p>3.</p>  <p>4 x Kebab Skewers Half Grill</p>
<p>4.</p>  <p>Long Skewer</p>	<p>5.</p>  <p>Long Skewer Half Grill</p>	<p>6.</p>  <p>4 x Kebab Skewers Long Skewer</p>
<p>7.</p>  <p>1 x Cage Skewer</p>	<p>8.</p>  <p>1 x Cage Skewer Warming Rack</p>	<p>9.</p>  <p>4 x Kebab Skewers 1 x Cage Skewer Warming Rack</p>
<p>10.</p>  <p>2 x Cage Skewers*</p>	<p>11.</p>  <p>2 x Cage Skewers* Warming Rack</p>	

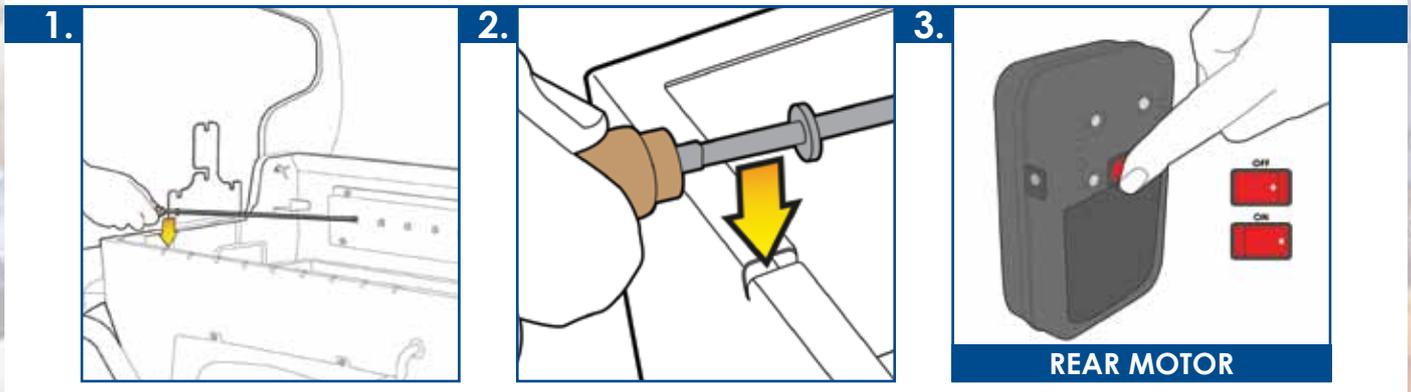
*When two Cage Skewers are used they must be placed perpendicular to one another

KEBAB SKEWERS

HOW TO USE THE KEBAB SKEWERS

1. Place food on the Kebab Skewers following the directions below (Kebab Skewer Details). Insert the end of the skewer into one of the holes on the mechanism located at the back of the barbecue pit.
2. Rest the rounded section of the skewer in the groove directly opposite the mechanism.
3. Once all skewers are in place turn the power on at the rear of the BarbeSkew.

PLEASE NOTE: The skewers move slowly and may appear not to be turning when there is no food on them and the motor is running. They are intended to turn slowly – so long as the food is turning then it is not burning. To prove to yourself they are turning, hold onto the resin handles of one of the kebab skewers and you will gradually feel it turning.



KEBAB SKEWER DETAILS



EXTRA TIP: Mushrooms make great end stops and retain all their moisture so when you bite into them the mushroom taste explodes in your mouth.

Pack the food tightly on the skewer, this helps ensure all the food rotates together. **DO NOT** twist the skewer as you spike the food on otherwise the food will not rotate with the skewer.



To ensure perfect cooking leave approximately 5cm (2") space between the ends of the skewer and the food (i.e. ensure all the food is over the lit charcoal embers!)



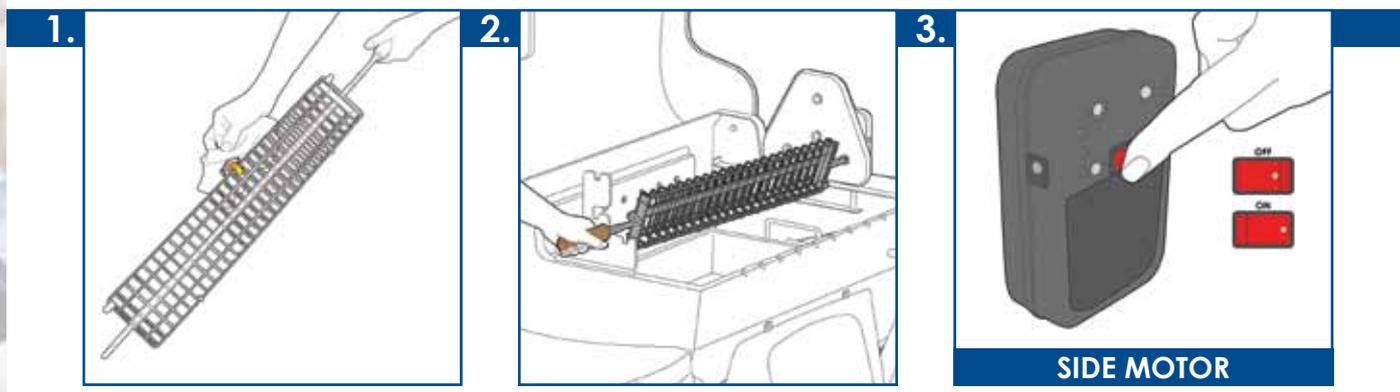
Food on small skewers should not exceed 5cm (2") in diameter (otherwise it will hit the food on the skewer next to it!).



CAGE SKEWERS

HOW TO USE THE CAGE SKEWERS

1. Fill the cage skewer following the directions below (Cage Skewer Details). Close and lock the cage skewer, by using the central clip.
2. Insert the cage skewer into one of the holes on the side mechanism and seat the rounded area of the skewer into the corresponding groove in the skewer rack on the opposite side of the BarbeSkew. Please refer to the "Cooking Configuration" section for details of how to best optimise your use of the side mechanism.
3. Turn on motor at the side of the BarbeSkew that connects into the side mechanism.



CAGE SKEWER DETAILS



The cage skewer can hold food with a thickness of 2cm (1"), **DO NOT** over pack the cage skewer.



The cage skewer can only take food that is 6cm (2.5") wide.



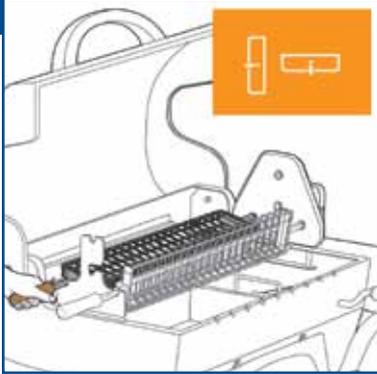
To ensure perfect cooking allow a gap of approximately 2.5cm (1") between sausages.

CAGE SKEWERS

USING TWO CAGES SIMULTANEOUSLY

1. If you are using two cage skewers at the same time you should position the second perpendicular to the first to ensure they can both rotate freely, so if one is flat then the other one is upright.

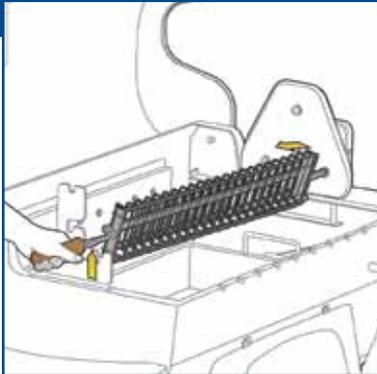
1.



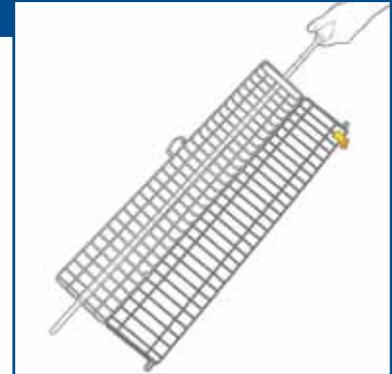
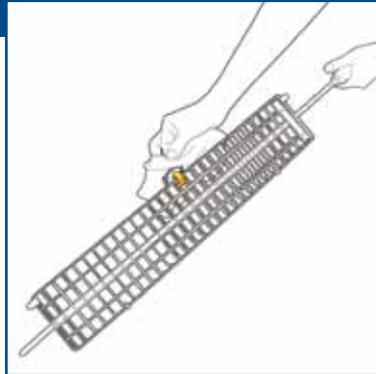
OPENING HOT CAGE SKEWER

1. Remove the Cage Skewer from the BarbeSkew by first lifting the handle until the cage skewer is no longer resting on the guide, and then pull the cage skewer out of the rotisserie mechanism. Always wear heat protective gloves or use a thick tea towel when touching the metal cage.
2. Using a thick tea towel or oven glove, open the cage lock and remove food.

1.



2.



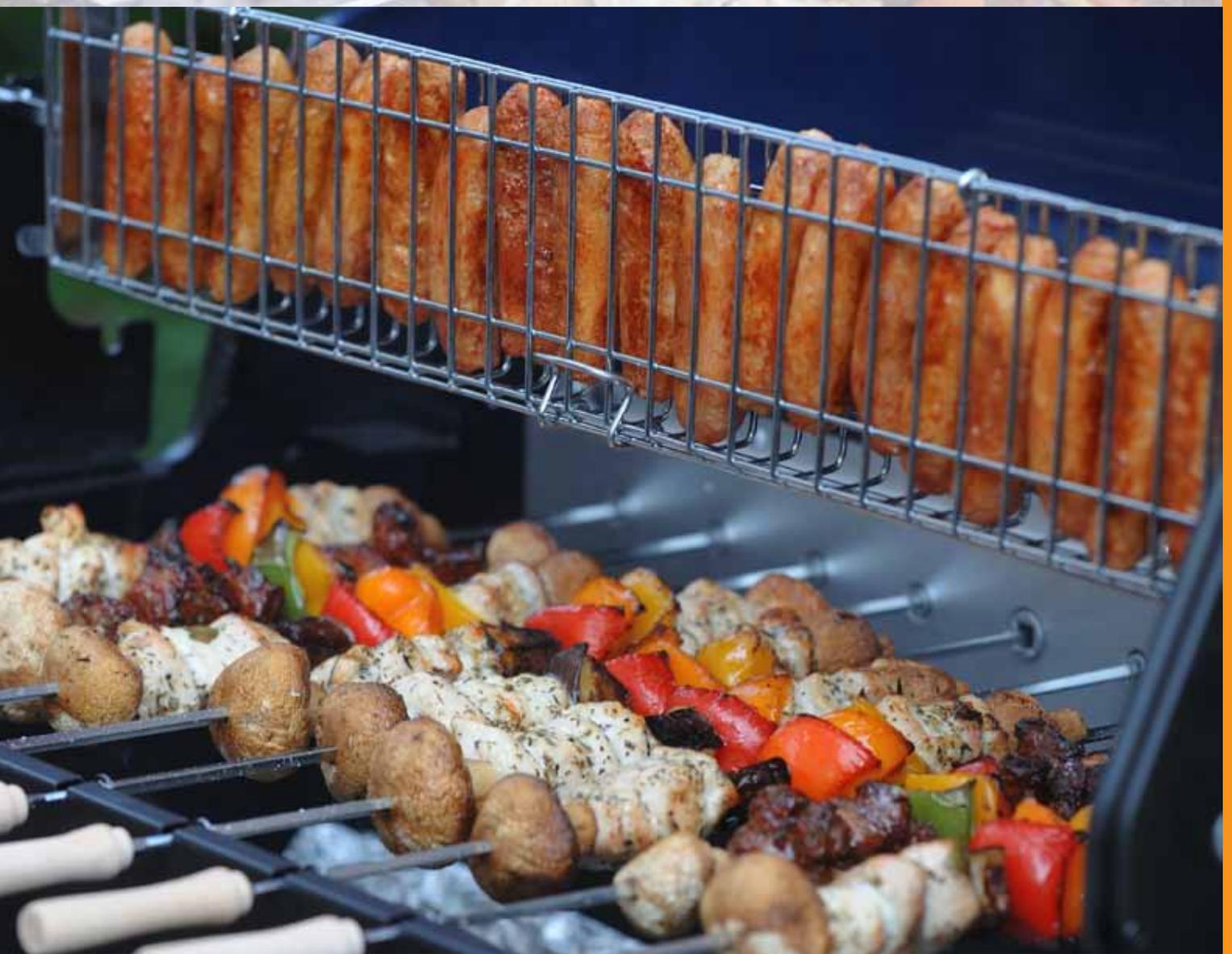
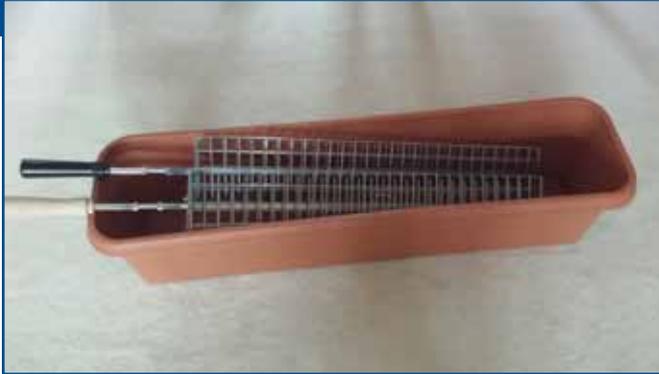
WARNING! The Cage Skewers get very heavy when fully loaded with food, exercise caution when removing them from the BarbeSkew and ensure that no children or pets are near by when removing the hot Cage Skewers.

CAGE SKEWERS

CLEANING THE CAGE SKEWERS

1. The Cages are too big for the dishwasher but we recommend a gardening trough about the length of the cage skewer (80 cm) – Available from Homebase. Just immerse in hot soapy water and leave for an hour and then clean them off with a plastic washing up brush. The debris just falls off and they come up looking like new. So the essence is to ensure that they are soaked – this takes away all the effort of cleaning them.

1.

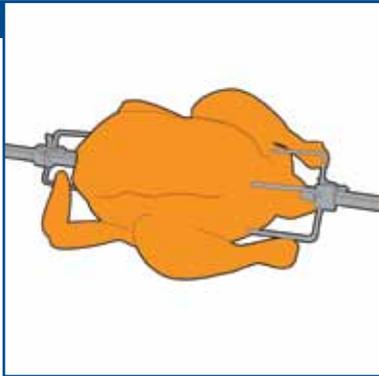


LONG SKEWER

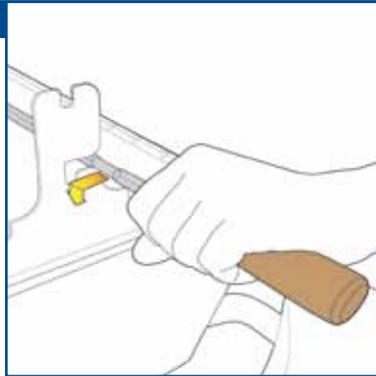
HOW TO USE THE LONG SKEWER

1. Push the long skewer through the centre of the chicken/meat ensuring it is weighted correctly. To test this, hold the end of the skewer with one hand and rotate it manually between your hands. If you find it lollops, then take the meat off and re-skewer it until you find it is evenly weighted, finally use the meat clamps to hold the meat in place (see pg17 for how to use meat clamps)
2. Insert the long skewer into either of the two centre holes **only** and seat the rounded area of the skewer into the corresponding groove in the skewer rack on the opposite side of the BarbeSkew. Please refer to the "Cooking Configuration" section for details of how to best optimise your use of the side mechanism.
3. Turn on motor at the side of the BarbeSkew that connects into the side mechanism.

1.



2.



3.



SIDE MOTOR

Additional Long Skewers & Meat Clamps can be purchased at www.barbeskew.co.uk/accessories

LONG SKEWER DETAILS



DO NOT over pack skewers, and always use the meat clamps to secure the meat into place.

For best results, use the hole in the middle of the triangular skewer rack, with the lid closed.



To ensure perfect cooking leave approximately 7.5cm (3") space between the ends of the skewer and the food.



Food on the long skewer should not exceed 25cm (10") in diameter.

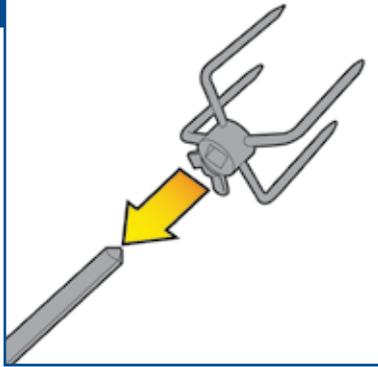
If you put a joint in the centre on the top hole, the joint may catch of the thermometer when the lid is closed. This can cause damage to the gearbox inside the motor which will need replacing.

LONG SKEWER

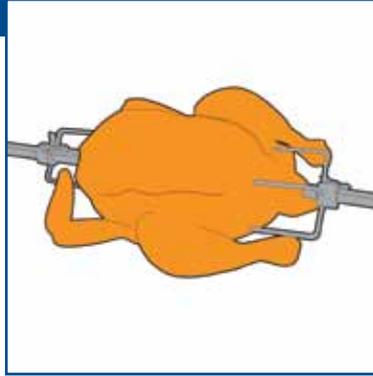
HOW TO USE MEAT CLAMPS

1. Slide one meat clamp onto the long skewer, once it is in place tighten the screw to prevent it moving.
2. Slide the meat onto the skewer and press it firmly down onto clamp. Slide a second clamp onto the skewer and press it into the meat and tighten the screw to secure the clamp and meat into place.

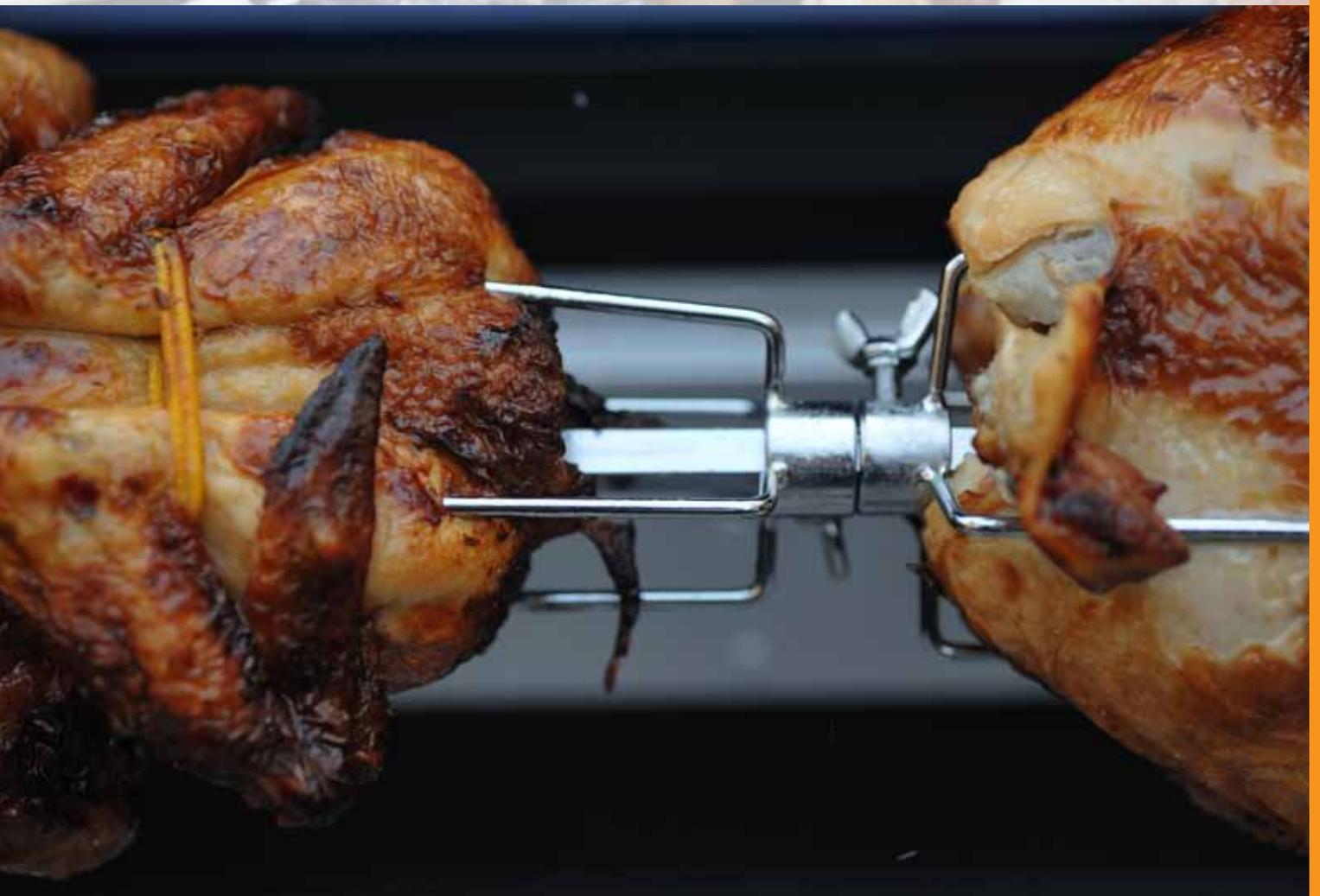
1.



2.



Additional Long Skewers & Meat Clamps can be purchased at www.barbeskew.co.uk/accessories



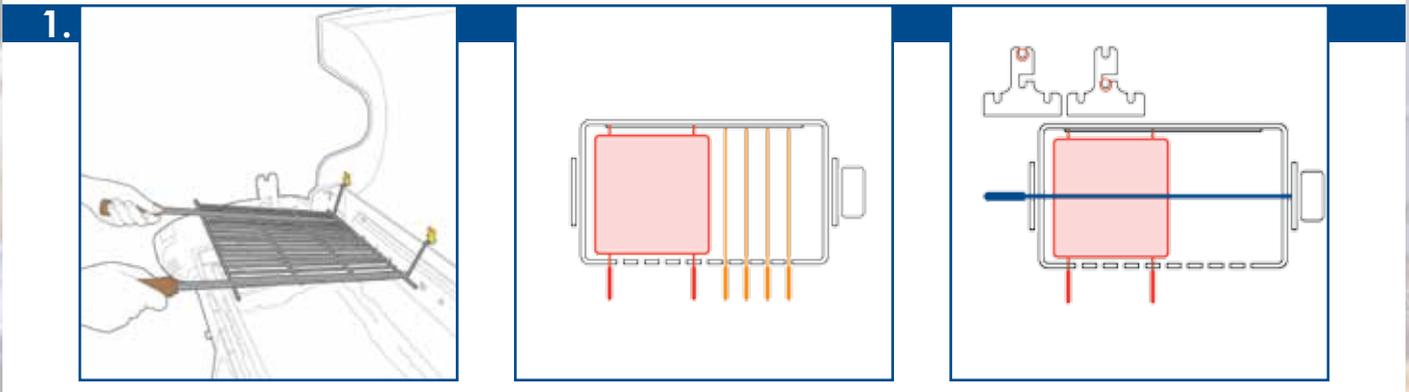
HALF GRILL

The BarbeSkew also comes with a Half Grill, if you feel like doing a traditional barbecued grill steak. With its resin handles, the half grill can be put in the dish-washer afterwards making cleaning it simple.

The half grill allows you also to use both the grill and use the skewers at the same time. You can purchase additional half grills from www.barbeskew.co.uk/accessories - two half grills can fit side by side.

HOW TO USE THE HALF GRILL

1. Slot the hooks on the rear of the half grill onto the lip at the back of the BarbeSkew pit, and rest the front of the half grill on the front of the BarbeSkew pit.



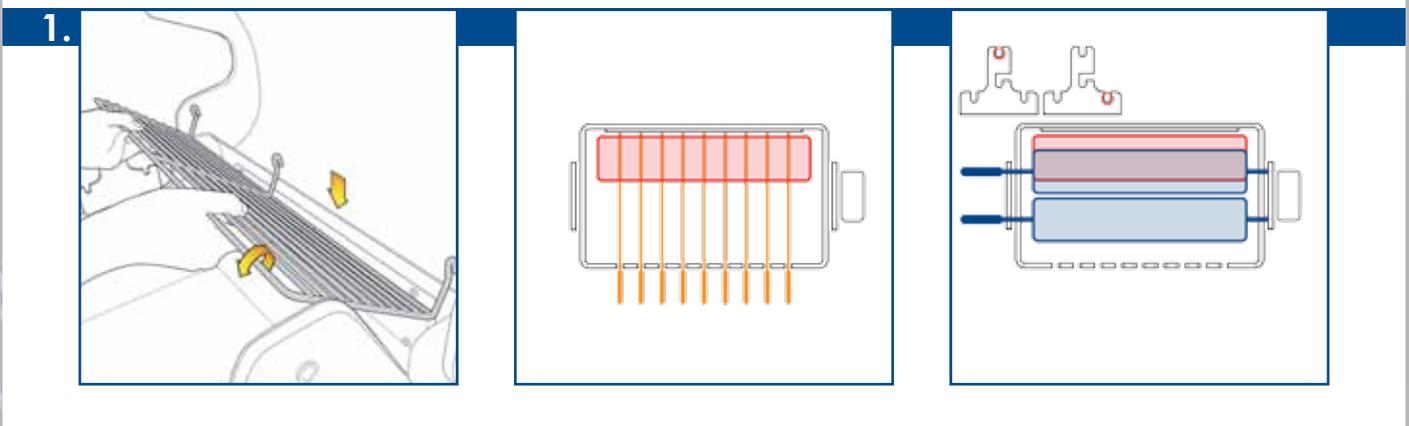
WARMING RACK

The warming rack can be used to heat bread / burger buns up and / or keep cooked meat warm. The warming rack is meant for use with the rotisserie items (kebab skewers and / or cages) as opposed to being used with the half grill.

PLEASE NOTE: You can not use the Cage Skewer in the rear or middle positions or the half grill while the Warming Rack is attached (see "Cooking Configurations" for details)

HOW TO USE THE WARMING RACK

1. Slot the hooks at the rear of the warming rack onto the lip at the back of the BarbeSkew pit, and allow it to drop forward.



CONDIMENT TRAY

USING THE CONDIMENT TRAY

1. You can store condiments in the condiment tray attached to BarbeSkew.

DO NOT store skewers, power adaptors or batteries in the condiment tray. These should always be stored indoors when the BarbeSkew is not in use.

1.



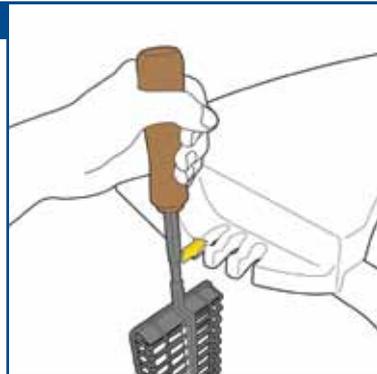
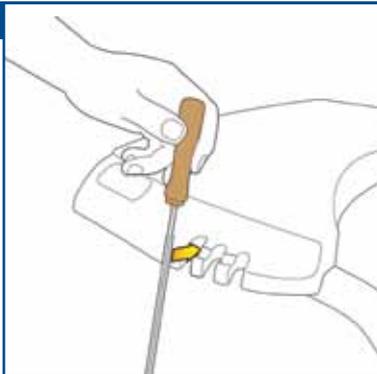
Please note, for more room, a second condiment tray can be purchased at www.barbeskew.co.uk/accessories

SKEWER HOLDERS

USING THE SKEWER HOLDERS

Slot the skewer, point down, into the recesses on each side of the side tables. Do not use the skewer holders for skewers with uncooked or cooked meat on them. Each slot can take:

- 1 x Cage Skewer
- 1 x Long Skewer
- 2 x Kebab Skewers



LIGHTING A CHARCOAL BARBESKEW

PRIOR TO USE

Do not use the BarbeSkew until you have carefully read and fully understand all the information in this manual. Please ensure that:

- The BarbeSkew is properly assembled.
- All power cords are not touching or are near the surfaces that will get hot and are connected through a power breaker.
- The BarbeSkew is free from residual fat.
- The BarbeSkew is in a safe location.
- You have followed and understood all of the safety recommendations in the "BarbeSkew Safety" section of this manual.



WARNING! Under no circumstances use spirits or petrol to light or re-light your BarbeSkew. Do not attempt to burn any plastics or chemicals on the BarbeSkew that are not specifically manufactured for use as barbecue fuel.

CHARCOAL FUEL TYPES

There are a number of ways to light your Charcoal BarbeSkew. The following are the most popular and can be purchased at garden centres and supermarkets:

CHARCOAL LIGHTING BAGS

Charcoal lighting bags are paraffin lined bags filled with charcoal, we recommend Big K.

Two of these bags fit within a charcoal tray (side by side). You light the bags at the rear first, as the flames quickly make it difficult to reach the back by hand, once lit. As the bags burn, the coals start to collapse, and after 15 minutes using an oven glove, use a poker to obtain a level charcoal bed.

Please follow the detailed lighting instructions in the following sections to ensure you get the most out of your Charcoal BarbeSkew.

CHARCOAL BRIQUETTES

These man-made briquettes burn for longer than traditional charcoal but are notoriously difficult to light. To help light the briquettes, we suggest you use a "chimney starter" which utilises paper and wood as an aid to start the briquettes burning. Otherwise use barbecue fire-lighters.

Please follow the detailed lighting instructions in the following sections to ensure you get the most out of your Charcoal BarbeSkew.



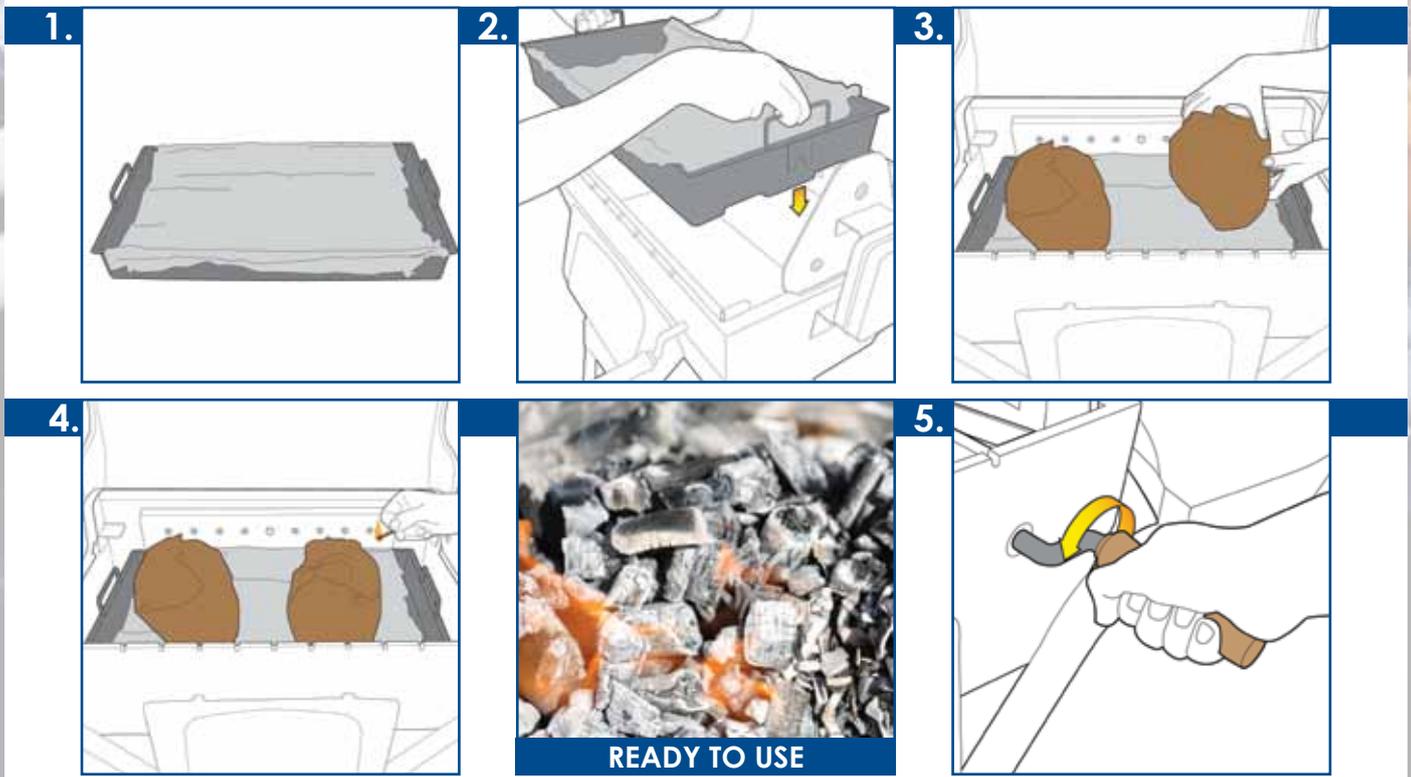
LIGHTING THE LARGE CHARCOAL BARBESKEW

Make sure you have followed all the safety checks, procedures and instructions indicated in the preceding sections before attempting to light the BarbeSkew.

LIGHTING INSTRUCTIONS

BarbeSkew recommend adding foil to the charcoal tray to help with cleaning and removing waste charcoal after using the BarbeSkew.

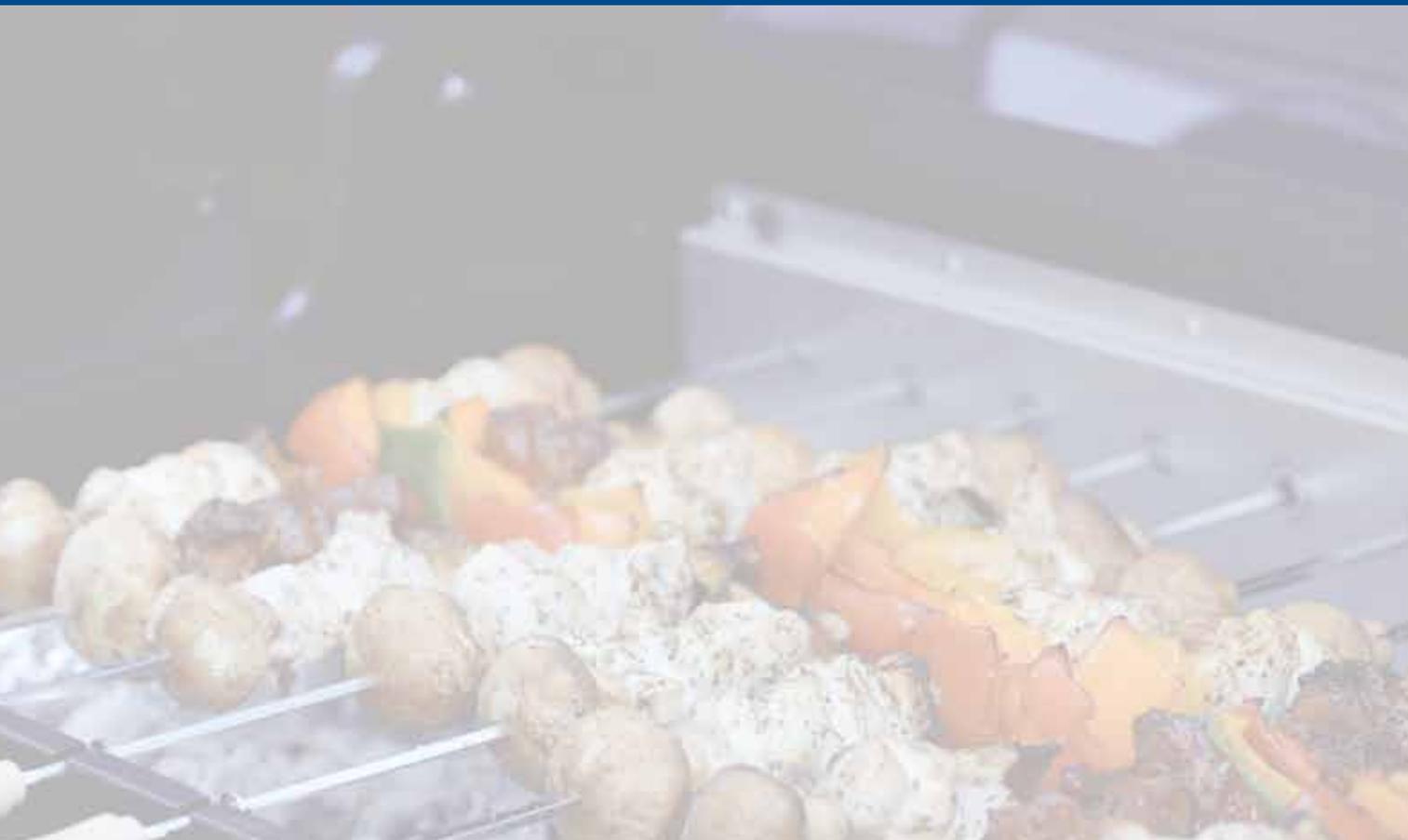
1. Line the charcoal tray with foil.
2. Place the charcoal tray into the BarbeSkew, ensuring it is sitting correctly in the height adjusting arms (have the arms in the highest position to make this easier).
3. Place your fuel into the charcoal tray, this can be Charcoal Lighting Bags or Charcoal Briquettes (see fuel type section for more information).
4. Light the fuel with a match and allow it to burn down until there are few large flames and the charcoal has a grey appearance with an orange glow. This is known as "white hot".
5. Lower the charcoal tray by turning the heat adjustment handle, the BarbeSkew is now ready to cook on.



Remember to raise the charcoal tray as the charcoal burns, using the heat adjustment handle, this will ensure the cooking area maintains a constant temperature to cook the food properly.

When the charcoal loses its heat just remove the food and replenish it

WARNING! Charcoal embers can remain dangerously hot for a considerable time and can cause injury and/or fires even when they appear cool. Always wear protective clothing and exercise extreme caution when removing and disposing of waste charcoal.



MAINTENANCE



STORAGE AND MAINTENANCE

To ensure your BarbeSkew functions properly and to prolong its life it is essential to do regular maintenance to protect it from mechanical wear and environmental corrosion.

The basic maintenance for the Charcoal BarbeSkew is outlined in the following section. It is highly recommended that your Charcoal BarbeSkew is covered and stored in a dry place whilst not in use, especially during wet autumn and winter months. BarbeSkew offer high quality outside covers for each BarbeSkew model to minimise environmental corrosion and protect the BarbeSkew from scratches.

The covers can be purchased at www.barbeskew.co.uk/accessories

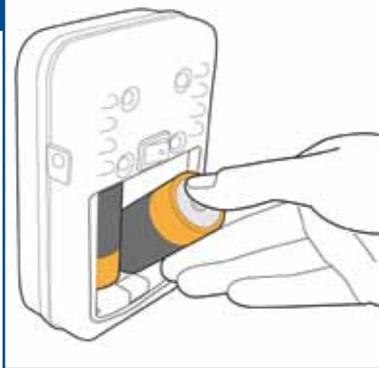
Remove all skewers and grills and clean thoroughly before storing inside the home. The chrome plated items must not be left outside.

DO NOT STORE skewers or grills inside the BarbeSkew through the winter as this can encourage the growth of harmful pathogens and hasten degeneration of the protective chrome coating on the skewers and grill. As stated before we recommend all these accessories are stored in either the shed or indoors to protect the chrome from the moisture

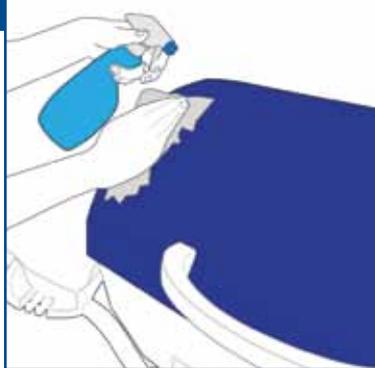
GENERAL STORAGE PROCEDURE

1. Remove all batteries from the motors and store in a cool dry place.
2. Clean the BarbeSkew inside and out with hot soapy water and dry with lint free cloth. The lid can be made to sparkle with a glass cleaner.
3. Lubricate the hinge of the Lid of the BarbeSkew using 3 in 1 oil.
4. Clean the inside of the BarbeSkew with warm soapy water and dry with kitchen towel.
5. Clean all skewers, skewer cages, grills and warming racks and store indoors.
6. Cover with BarbeSkew all weather cover, and if possible, store in a dry place.

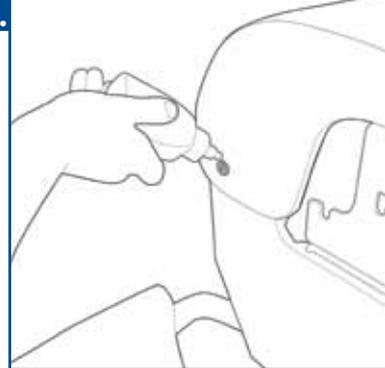
1.



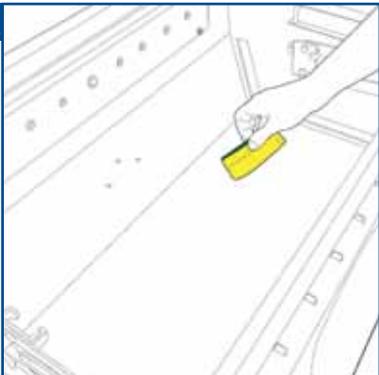
2.



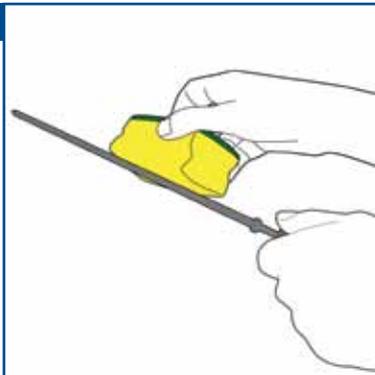
3.



4.



5.



6.



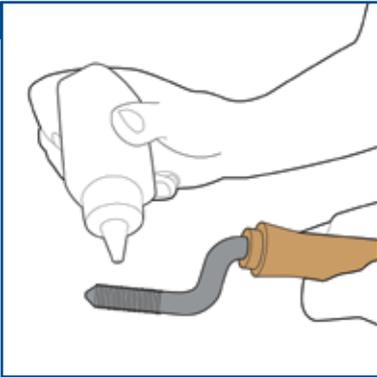
BARBESKEW MAINTENANCE

Use 3 in 1 to lubricate important joints of the Large Charcoal BarbeSkew. Ensure that you complete the general maintenance and storage procedures along with the following procedure.

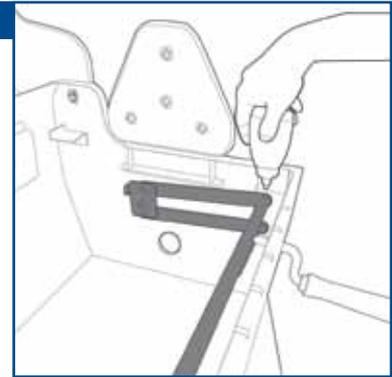
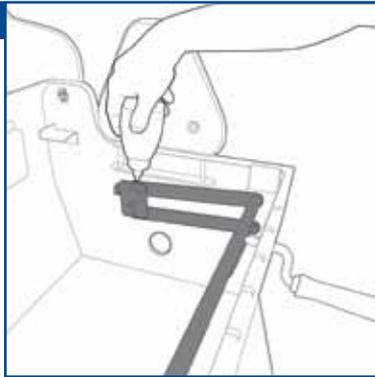
LUBRICATING ADJUSTMENT MECHANISM

1. Remove and lubricate the thread of the Heat Adjustment Handle.
2. Remove Charcoal Tray and lubricate all joints of the heat adjustment mechanism.
3. Test the adjustment mechanism by lifting the arm through its full range of motion, in its top most position it should drop down easily under gravity.

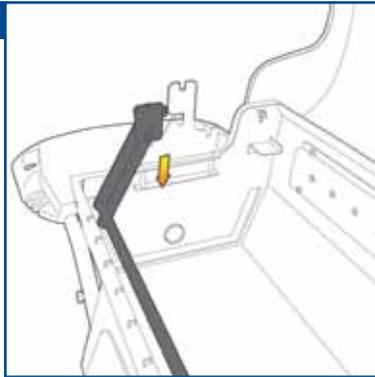
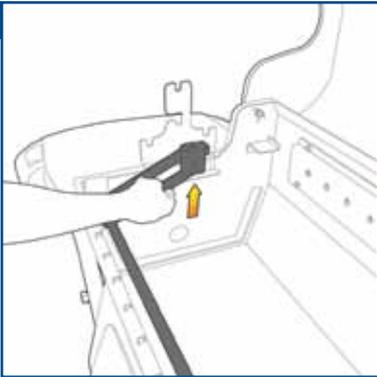
1.



2.



3.



REPAIRING YOUR BARBESKEW

MINOR COSMETIC DAMAGE - LID

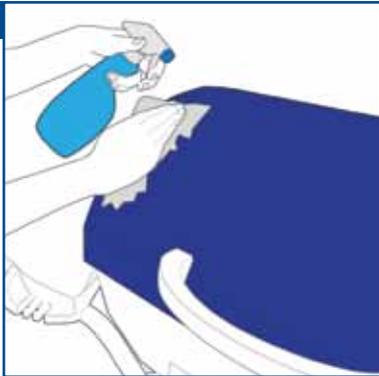
Although the ceramic lids of the BarbeSkew's are extremely durable it is still possible for them to be scratched. If this occurs and is not repaired the lid will begin to rust.

To repair cosmetic damage to the lid you should use a black enamel paint that matches the colour of the lid as closely as possible.

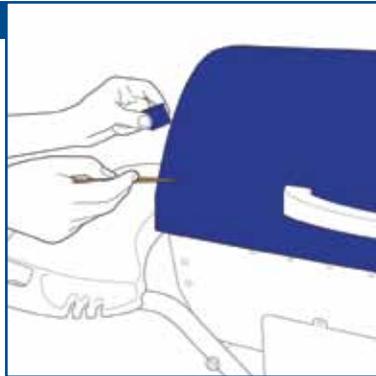
REPAIRING CERAMIC LID

1. Clean the lid and dry thoroughly.
2. Using enamel paint, paint over the scratch and allow to dry before using the BarbeSkew.

1.



2.



MINOR COSMETIC DAMAGE - BODY

REPAIRING PAINT WORK BODY

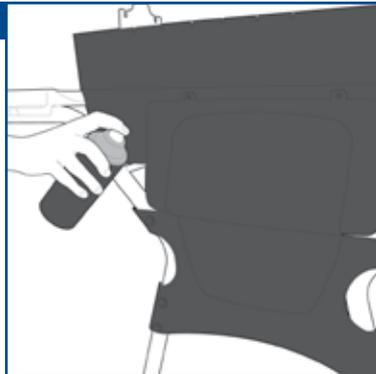
1. Clean the damage area of any dirt, fat or grease and remove any cooking implements e.g. skewers or grill from the BarbeSkew.
2. Using a black metal spray paint coat the damaged area once and allow to dry before adding a second coating. Allow to fully dry before using the BarbeSkew again.
3. We recommend Rust-oleum Stove & BBQ Paint (resists heat up to 650 degrees centigrade and stops rust). Use it once a year at the beginning of the season and you can keep your BarbeSkew looking like showroom condition

PLEASE NOTE: DO NOT use spray paint inside the BarbeSkew pit.

1.



2.



3.



TROUBLESHOOTING

SIDE MOTOR DOESN'T WORK PROPERLY

If you think the side motor isn't working properly, then check out the following trouble shooting guide:

1. Is the adaptor plugged in and switched on? If not, plug it in and switch it on.
2. Check to see whether the adaptor works with the rear motor. If the rear motor doesn't work either then maybe the adaptor may be faulty. Double check if this is the case that the socket works with other electrical appliances to eliminate the possibility there is a problem with the source of the supply.
3. Does the motor work with 2 x D Type batteries? If there is no noise coming from the motor from either using the adaptor or the batteries, then remove the motor (see the procedure described earlier – ensure you follow the side motor procedure as opposed to the rear motor procedure). When the motor is separated from the triangular mechanism, test it with the adaptor and batteries again. If there is still no noise then you will need a new motor.
4. Does the side motor make a funny clicking noise as it tries to turn the long skewer with the joint on? If so then the gearbox in the motor is broken. This can happen if the joint meets an obstruction – eg. if the joint is in the centre top position with the lid closed, it may hit the thermometer on the inside. Sometimes the motor will just stop until the obstruction is taken out of its way, but other times it will try to keep turning and then the gearbox (housed within the motor) breaks which then causes the gears to slip which in turn causes the clicking noise. If this is the case then the motor will need replacing.
5. Does the side motor make a noise but nothing turns? If so then the drive shaft (the metal shaft connecting the motor to the triangular skewer rack) has either disengaged or broken. If it has disengaged, remove the side motor and ensure the spacer is in place (see procedure described earlier). If the driveshaft has broken, then replace it. Ensure the spacer is in place before refitting the motor.
6. Does the motor seem to struggle turning the cages and/or long skewer? The motor is very powerful and is able to turn up to 25kg. If you have the motor separate from the BarbeSkew and switch it on with the drive shaft in place, physically you will not be able to stop the drive shaft from turning. However, if the mechanism is out of balance then this reduces your motor's ability to turn large weights. Your mechanism was balanced in the factory and should not go out of alignment, but if the above is the case then to test your mechanism, follow this procedure:
 - a. Remove the motor;
 - b. Ensure the two screws adjoining the motor support and the triangular skewer rack are only hand-tight;
 - c. Insert the long skewer in all 4 positions and then manually rotate the resin handle manually. It should rotate freely. If it does not, then the triangular skewer rack should be re-positioned at 90 degrees to the body. If it is leaning in or out then the long skewer will struggle to turn smoothly. Positioning the skewer rack at 90 degrees should remove the problem. If it remains then loosen the 4 screws holding the triangular skewer rack together just to hand tightness. If the problem still exists then a new triangular side skewer rack is required. However this was tested in the factory and once tested it rarely goes wrong;
 - d. Insert one cage skewer in the rear lower position and manually rotate the resin handle. Followed by the front lower location. Follow this with the other cage skewer in these two locations. If there is any friction felt rotating these cages then the actual cage skewer itself could be out of alignment (bent). Hold the cage skewer to a known straight line (like the edge of a long window). The handle should be in alignment with the end. If not find a crack (eg. Between two floor tiles where the cement has come out) and gently rock the skewer until the handle is in alignments with the end. Don't rock it too hard otherwise you will break the welds and either the handle of end will drop off and you will need a new cage skewer! Then try the cage skewer again in the mechanism to see if it rotates smoothly;
 - e. If all of these tests are fine, then it means you can rotate the mechanism with your hands nice and freely. As you saw, you can't stop the motor with your hands and so the theory is if you can turn the mechanism smoothly with the skewers without feeling any friction by hand then the motor should have no problem either.
 - f. For any further help then contact BarbeSkew who will help you to get it working perfectly.

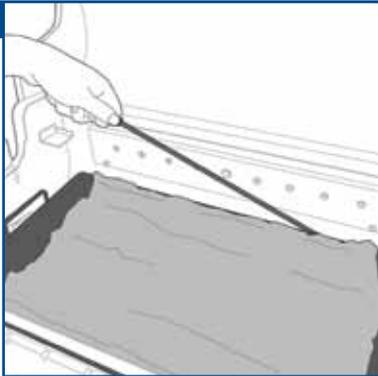
TROUBLESHOOTING

RAISING MECHANISM JAMED

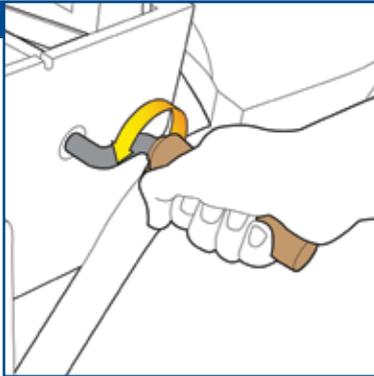
If charcoal falls behind the charcoal tray it may prevent the charcoal tray from moving. To fix this follow the procedure below.

1. Allow any hot charcoal to cool then run one of the small skewers behind the charcoal tray to dislodge any small piece of charcoal that may be stuck there
2. Turn the hand to ensure the raising mechanism is working.
3. After use clean the barbecue pit thoroughly and remove any debris.

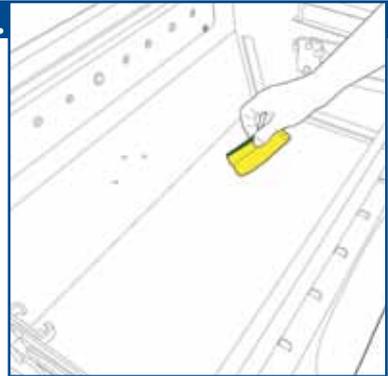
1.



2.



3.





LARGE CHARCOAL BARBESKEW ASSEMBLY INSTRUCTIONS



LARGE CHARCOAL BARBESKEW ASSEMBLY

IMPORTANT INFORMATION



- 2 People are required to assemble the Large Charcoal BarbeSkew.
- To prevent accidentally losing screws and fitting do not assemble the Large Charcoal BarbeSkew on Decking.
- To make it easier to line up the fixing holes in stage 9, we recommend that you only loosely screw all bolts from stage 1 - 8. You can wiggle the legs to line up the holes on the legs and charcoal pit. After stage 9 make sure you tighten all bolts and screws.
- It should take approximately 2 hours to assemble the BarbeSkew.

FIXINGS

Fixings A - C are supplied inside a blister pack with the rest of the BarbeSkew parts, fixings D are included on the axle and will need to be removed before installing the axle to the BarbeSkew in step 2 of these instructions.

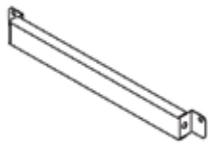
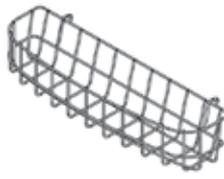
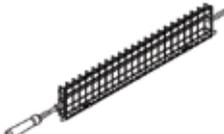
<p>A.</p> <p>FRAME FIXINGS</p>	<p>B.</p> <p>SCREWS FOR SIDE TABLES</p>	<p>C.</p> <p>PIT FIXINGS</p>
<p>D.</p> <p>AXLE LOCKING NUT</p>		

TOOLS (NOT INCLUDED)

<p>PHILIPS HEAD SCREWDRIVER - MEDIUM</p>	<p>SPANNER 14mm HEAD X2</p>	<p>SPANNER 17mm HEAD</p>
---	------------------------------------	---------------------------------

LARGE CHARCOAL BARBESKEW ASSEMBLY

LARGE CHARCOAL BARBESKEW PARTS

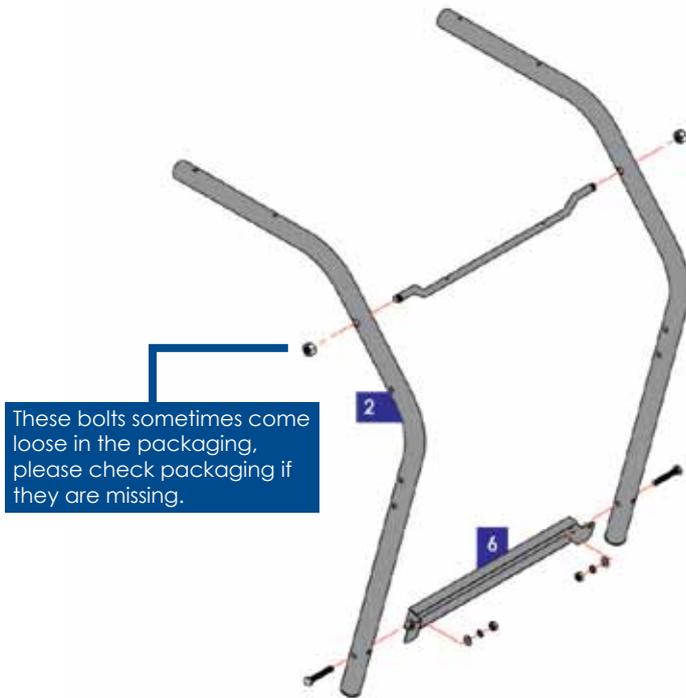
1.		2.		3.		4.	
	BODY		LONG LEGS		SHORT LEGS		AXLE
5.		6.		7.		8.	
	WHEELS X 2		SIDE LOWER PANELS X 2		SIDE MIDDLE PANELS X 2		FRONT PANEL
9.		10.		11.		12.	
	SIDE LOWER PANEL		CONDIMENT TRAY		SIDE TABLES X 2		CHARCOAL TRAY MECH HANDLE
13.		14.		15.		16.	
	CHARCOAL TRAY		CAGE SKEWER X 2		LONG SKEWER		KEBAB SKEWERS X 9
17.		18.		19.			
	SET OF MEAT CLAMPS X 1		ADAPTORS X 2		HALF GRILL		

WARNING! The BarbeSkew "body" (part 1) is unsteady when the lid is open and is liable to rock backwards and fall on the lid causing scratching to the procelain enamel. When moving this part, and prior to mounting it on the frame, ensure the lid is closed.

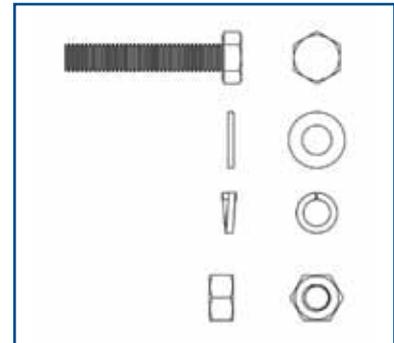


LARGE CHARCOAL BARBESKEW ASSEMBLY

1.



These bolts sometimes come loose in the packaging, please check packaging if they are missing.



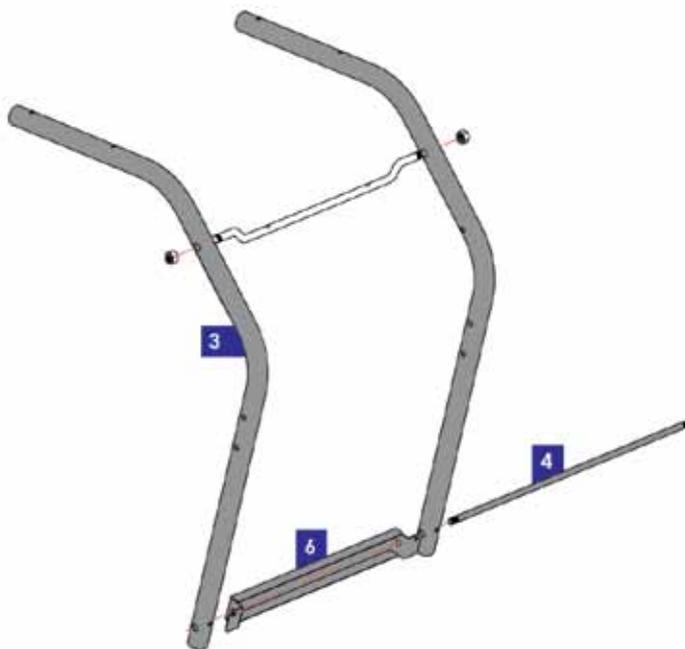
FIXING A X 2



The "Long Legs"(part 2) have plastic stoppers the bottom of the tubes.

PLEASE NOTE: Only hand tighten the bolts at this stage.

2.

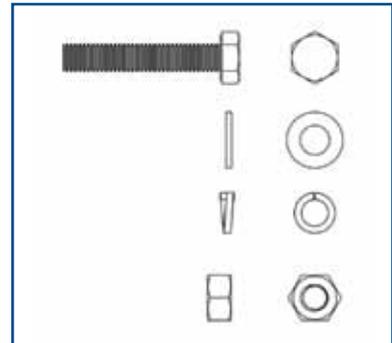
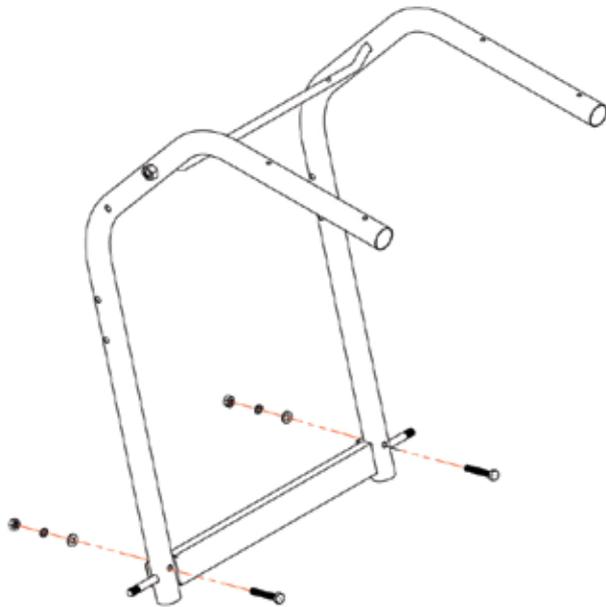


Ensure all holes on the "Side Lower Panel" (part 6) line up with their corresponding holes on the "short Legs" (part 3)

PLEASE NOTE: The "Short Legs" do not have stoppers in the feet.

LARGE CHARCOAL BARBESKEW ASSEMBLY

3.

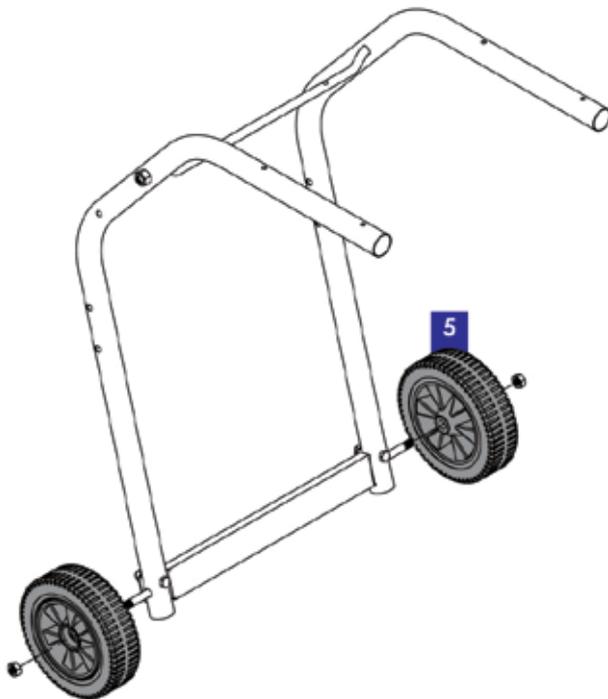


FIXING A X 2



PLEASE NOTE: Only hand tighten the bolts at this stage.

4.



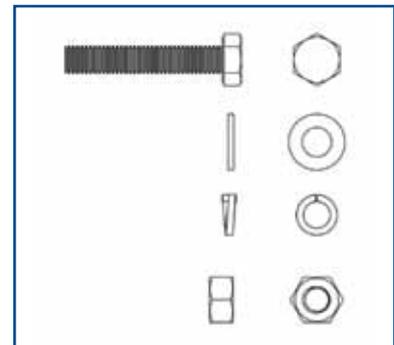
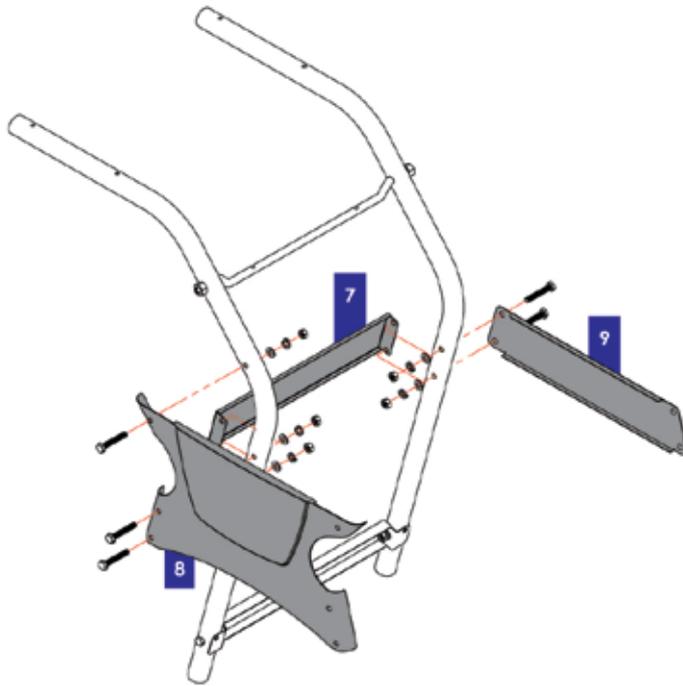
FIXING D X 2



Please ensure the wheels are screwed in the correct way round (with the slight hump on the inside)

LARGE CHARCOAL BARBESKEW ASSEMBLY

5.

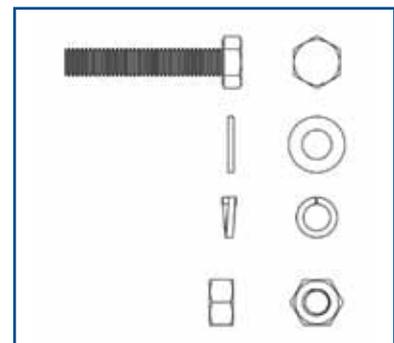
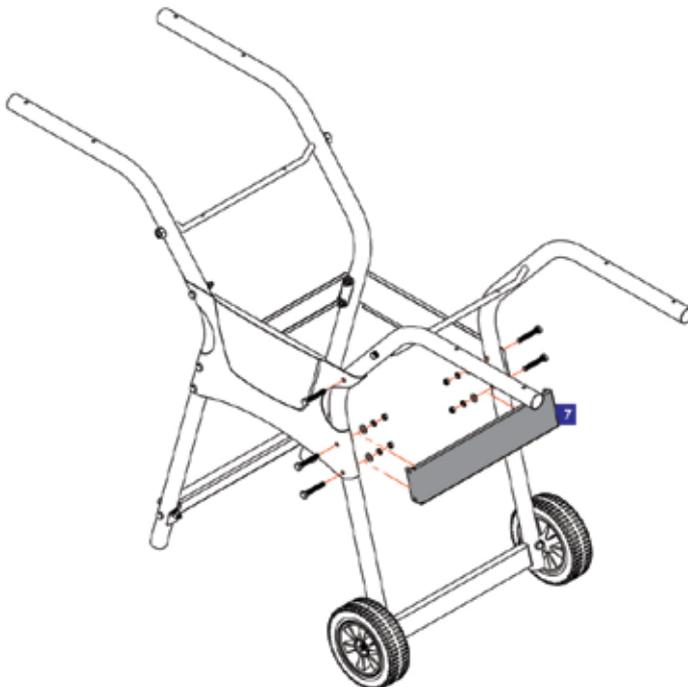


FIXING A X 5



Ensure part 7 is inserted first before screwing in parts 8 and 9.
PLEASE NOTE: Only hand tighten the bolts at this stage.

6.



FIXING A X 5



PLEASE NOTE: Only hand tighten the bolts at this stage.

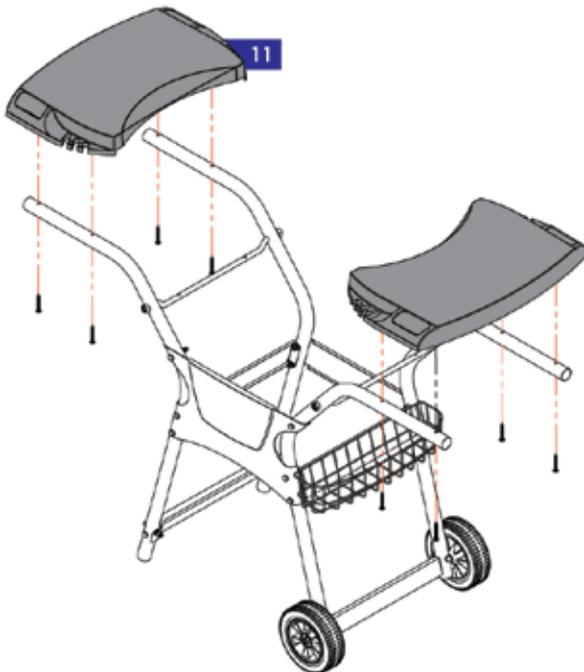
LARGE CHARCOAL BARBESKEW ASSEMBLY

7.



The condiment tray hooks onto the front of the "side middle panel".

8.



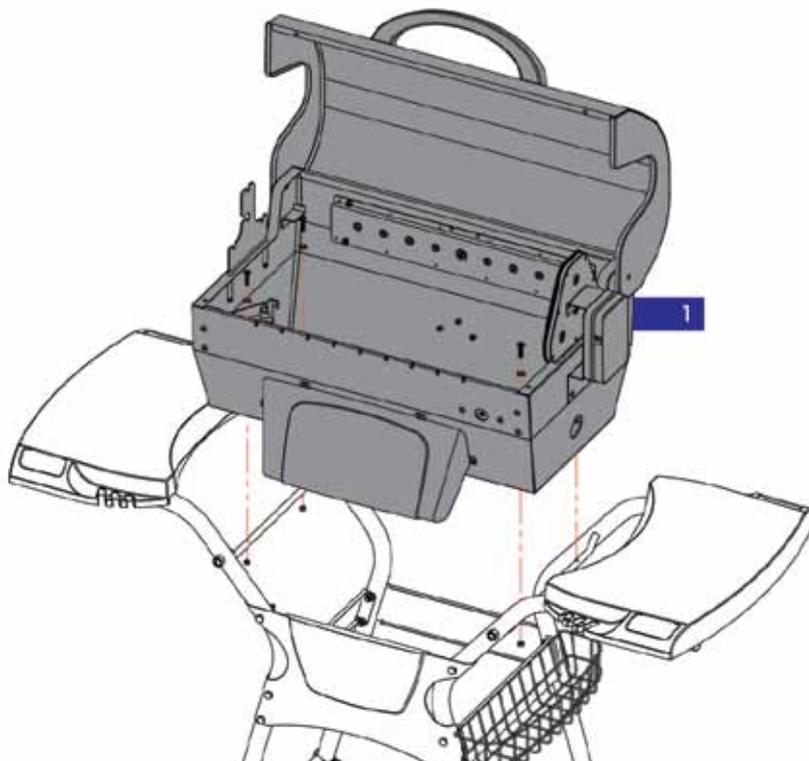
FIXING B X 8



For ease of fitting use an electric screwdriver with the BarbeSkew legs upside down. Ensure the plastic tables are protected from being scratched when screwing upside down. The screws holding the tables to the legs should be fully tightened.

LARGE CHARCOAL BARBESKEW ASSEMBLY

9.



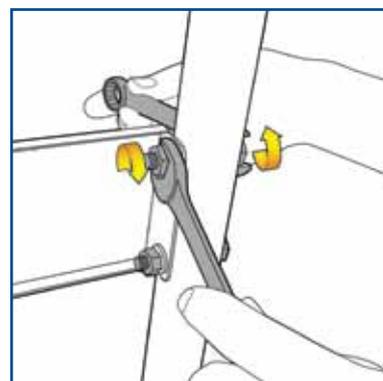
FIXING C X 4



Place the BarbeSkew "body" (part 1) onto the legs the correct way round as shown in the diagram.

Once on the frame you can wiggle the legs of the BarbeSkew to line up the holes inside the body with their corresponding holes on the cross-bars on which the body sits. You can put a screwdriver through the holes to lever holes on the cross-bars to be vertical aligned with the holes in the body.

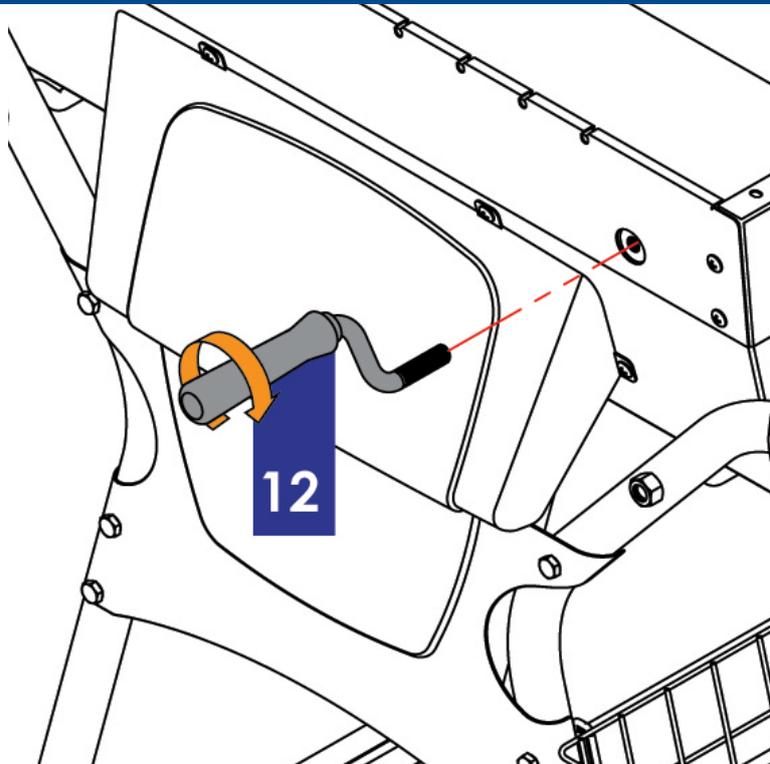
At this point tighten all the bolts on the BarbeSkew, including the 4 nuts on the cross-bars.



WARNING! The BarbeSkew body requires 2 people to lift it into place.

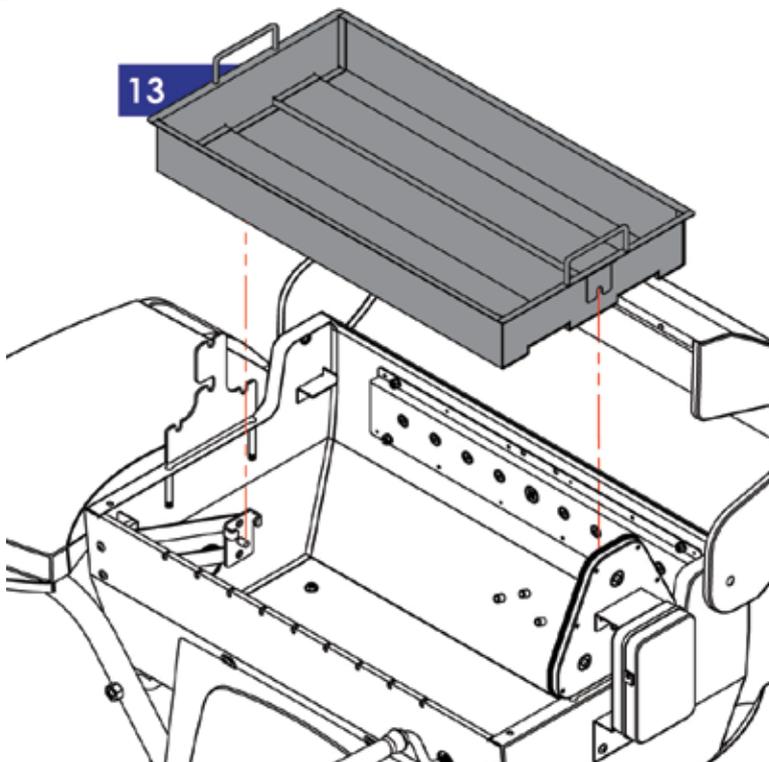
LARGE CHARCOAL BARBESKEW ASSEMBLY

10.



Oil/Grease the screw thread on the handle prior to fitting with 3 in 1 oil.

11.



Insert the right side of the "Charcoal Tray" (part 14) first and then push the left hand side arm out so the left hand side drops into place.