

GROLLR

GOURMET DUO ROUND L

MANUAL



INTRODUCTION

Thanks for buying the GRLLR Gourmet Table BBQ. This aluminium table grill can be used with charcoal (for outdoor use). Fun with friends and family is guaranteed with the GRLLR Gourmet Duo Round L! The Gourmet Duo Round L offers a grill surface that is enough for 2 to 3 persons. Get around the table with friends and family and experience the art of table cooking! This kids-friendly table grill enables you and your children to prepare the most delicious meals. And the good this is that you don't even need to leave the table! The GRLLR Gourmet Duo Round L is compatible with charcoal (for outdoors).

PREPARATION

Contents

The BBQ comes standard with:

1. Cast aluminium body
2. Aluminium Grill Grid
3. Charcoal basket
4. Wooden Tray

⚠ WARNING!

- This BBQ is suitable for outdoor use only.
- Proper clearance of 3 meter (10 feet) between the grill and combustible material (bushes, trees, wooden decks, fences, buildings, etc.) or construction should be maintained at all times when the grill is in use.
- For household use only. Do not use this grill and relating tools for other than its intended purpose.
- Only use this grill on a hard, level, non-combustible, stable surface (concrete ground, etc. capable of supporting the weight of the grill) and on a surface, capable of resisting the radiant heat from a hot barbecue. Never use directly on wooden, plastic or other surfaces that could burn or melt.
- If you choose to use the BBQ on an outdoor table; always make sure to use the wooden tray (included in the package) to protect the surface the BBQ is put on. Be aware that radiant heat can be very high and will remain for a long time.
- DO NOT use the grill without the charcoal rack in place. DO NOT attempt to remove the charcoal while the BBQ is still hot.
- Please use a charcoal chimney starter to avoid the dangers associated with charcoal lighting fluid. Please read the instruction manual of that Charcoal Chimney Starter before using it.
- DO NOT use gasoline, kerosene or alcohol for lighting charcoal. CAUTION! Do not use spirit or petrol for lighting or relighting! Use only fire lighters complying to EN 18603. Use of any of these or similar products could cause an explosion possible leading to severe body injury.
- DO NOT store lighter fluid or any other flammable liquids or materials in the nearby area of the grill.
- When using charcoal lighting fluid, allow charcoal to burn until covered with a light ash (approximately 20 to 30 minutes). This will allow charcoal lighting fluid to burn off. Failure to do this, could trap fumes from charcoal lighting fluid in the grill and may result in a flash fire or explosion.
- NEVER use charcoal that has been pre-treated with lighting fluid. Use only a high grade plain charcoal or charcoal/wood mixture.



⚠ WARNING FOR USING CHARCOAL!

- DO NOT use gasoline, kerosene or alcohol for lighting charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe injury.
- NEVER add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.
- Store the grill and relating tools in an area where children and pets cannot come into contact with it.
- DO NOT leave the grill or relating tools unattended when in use.
- When adding charcoal, use EXTREME caution. DO NOT touch any part of the barbecue with your bare hands.
- Use caution when handling the grill grid, use the appropriate handle tool and an oven glove. This grill grid will be hot when in use and shortly after it has been used.
- This grill is hot when in use. To avoid burns:
 - 0 DO NOT attempt to move the grill.
 - 0 DO NOT touch any hot grill surface without wearing protective gloves or oven gloves.
 - 0 DO NOT wear loose clothing or allow hair to come in contact with the grill.
- When grilling crease from meat may drip into the charcoal and cause a grease fire. IF this should happen, take off the meat from the grill or the complete BBQ grid, until the grease fire is extinguished by itself. For food that is high in fat, we recommend to use the GRLLR Grill Plate for Gourmet. DO NOT use water to extinguish grease fires.
- Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. Keep hands, face and body away from got steam and flame flare-ups.
- DO NOT exceed a temperature of +/- 200°. Do not allow charcoal and/or wood to rest on the walls of the grill. Doing so will greatly reduce the life of the aluminium and finish of your grill.
- In windy weather, place the grill in an outdoor area that is protected from the wind.
- Never leave coals and ashes in the grill unattended, before the grill can be left unattended, remaining coals and ashes must be removed from the grill. Use caution to protect yourself and property, carefully place remaining coals and ashes in a non-combustible metal container and saturate completely with water, allow coals and water to remain in the metal container for at least 1 hour prior to disposing.
- Extinguished coals and ashes should be placed at a safe distance from all structure and combustible materials.
- When used on the ground, wet the surface beneath and around the grill with water (e.g. a garden hose) to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- When used on a table, wait long enough until the grill has cooled down. Carefully take the grill from the table and put it temporary on a safe non-combustible ground surface for further cooling down.
- When the ashes and coals are fully extinguished remove all ashes, coals and store it in a metal container for at least 1 hour prior to disposing.
- After each use, clean and dry the grill thoroughly.
- Use caution when lifting or moving the grill to prevent strains and back injuries.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of a fire extinguisher.
- After usage and cleaning cover the grill to protect it from excessive rusting.
- Store the grill out of reach of children and in a dry location when not in use. Pay extra attention on the related tools for this grill. These tools are NO TOYS and should be only used by adults. Use caution and common sense when using and storing these tools.
- DO NOT attempt to service the grill other than normal maintenance as explained in this manual.
- Properly dispose of all packaging material.
- Use caution and common sense when operating your grill.

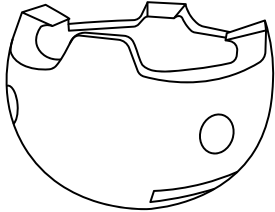
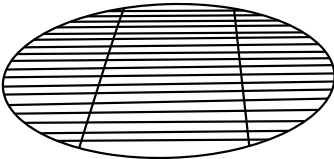
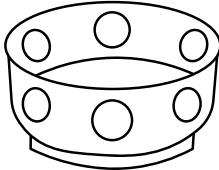
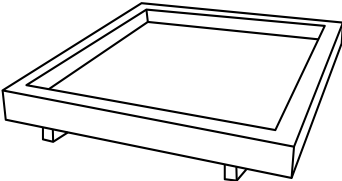
Failure to adhere to safety warning and guidelines in this manual could result in bodily injury or property damage.

SAVE THIS MANUAL FOR FUTURE REFERENCE.



ASSEMBLY INSTRUCTION

Parts list

Parts number	Name	Qty	Image
1	Cast Aluminium Body	1	
2	Grill Grid	1	
3	Charcoal Basket	1	
4	Wooden tray	1	



BEFORE USING THE GRLLR GOURMET DUO ROUND L

Make sure that you remove all packaging from the BBQ.

- Rinse all parts thoroughly with water or use a mild detergent to clean the parts.
- Make sure no residue water or detergent is left on the parts
- Dry all parts thoroughly
- FOR OUTDOOR → Read 'How to use the GRLLR Gourmet Duo Round L' section 'For outdoor use' prior to using the grill.

HOW TO USE THE GRLLR GOURMET DUO ROUND L

We recommend using charcoal or Binchotan for lighting the Gourmet Table grill. Only use charcoal when using the grill outside.

Step 1: Fill the charcoal starter with enough charcoal to fill the bottom of the grill. Loading up the grill with too much charcoal will cause excessive heat and flame.

Step 2: Light up the charcoal in the starter according to the manual of the charcoal starter and wait until the charcoal is fully turned grey and covered with ash

Step 3: Remove the grill grid from the Gourmet Duo Round L to be able to access the bottom part of the BBQ.

Step 4: Transfer the charcoal carefully from the starter into the BBQ.

Step 5: Carefully replace the grill grid whilst wearing heat resistant gloves

Step 6: Enjoy grilling foods on the grill.

HOW TO CLEAN THE GRLLR GOURMET DUO ROUND L

Before being able to clean your Gourmet Duo Round L it is very important that the BBQ is fully cooled down.

- Make sure that the charcoal is fully extinguished. There are no flames, or heat coming out of the BBQ.
- Carefully remove the grill grid from the BBQ and clean this using water and/or a mild detergent.
- To remove the charcoal, carefully grab the grill and transfer ashes and coals into a aluminium container and leave them in there for at least 1 hour to make sure there is no flame or heat left.
- Afterwards you may throw away the charcoal and ashes.
- After the charcoal has been taken out of the BBQ you may rinse the body with water and/or clean it using a mild detergent.
- Make sure any residue detergent and/or water is rinsed from the BBQ to maintain the BBQ the best way possible.'
- You may now store the BBQ according to the prescriptions in the warnings of this manual.



GROLLR GOURMET TABLE BBQ LIMITED WARRANTY TERMS AND CONDITIONS

Every GROLLR Gourmet Table BBQ has a limited warranty on the material and construction of all parts. This warranty is valid as long as the original buyer owns the GROLLR Table BBQ including valid proof of purchase.

The GROLLR Gourmet Aluminium Table BBQ has a 2-year limited manufacturer's warranty for the original purchaser. All parts are not covered against breakage due to falls or abuse.

GROLLR makes every effort to use rust-resistant materials that can withstand high temperatures on metal surfaces. However, metal materials and protective coatings can be affected by various surface scratches or exposure to substances and conditions beyond GROLLR's control. Chlorine, industrial fumes, chemicals, fertilizers, extreme humidity, lawn pesticides and salt are some of the substances that can affect the finish on metal coatings. For these reasons, the warranty on metals, stainless steel and cast aluminium parts **DOES NOT** cover rust, oxidation, fading or other imperfections unless they also result in loss of structural integrity or defects of these parts of the GROLLR Gourmet Table Grill.

The product must be placed indoors during humid and cold periods.

Wooden parts, such as the bottom tray have a limited manufacturer's warranty of 1 year for the original buyer and are only valid with proof of purchase. Wooden products are not covered against normal weathering or cracking unless the structural integrity is also lost.

These warranties are based on normal and reasonable household use and maintenance of the GROLLR Gourmet Table BBQ. Commercial uses are excluded from the warranty. The warranty does not apply to additional or unforeseen damage or breakage, or to damage caused by; transport drop; incorrect assembly; incorrect support; or attempt to support the GROLLR Gourmet BBQ by means other than a solid, non-combustible surface under the base; commercial use; changes negligence, abuse; improper care; hazards on the road; normal and reasonable wear and tear; or natural disasters.

The warranty does not apply to scratches, dents, shards, hairline cracks, or the appearance of small cosmetic cracks in the aluminium that do not affect the operation of the GROLLR Gourmet Table Grill.

Any unauthorized changes or alterations to a GROLLR Gourmet Table BBQ void the warranty. This includes drilling holes in or tampering with parts; use of parts in the GROLLR Gourmet Table BBQ other than authentic GROLLR Gourmet parts; or use of internal components in any manner other than as intended by the manufacturer.

Changing or replacing internal parts nullifies the warranty and GROLLR expressly disclaims any liability for direct, indirect, incidental or consequential damages arising from this. Pouring lighter fluid or any flammable mixture into a GROLLR Gourmet Table grill voids the warranty. This is a dangerous practice and may lead to damage or injury.

To the maximum extent permitted by law, all warranties prescribes, express or implied by law, including the implied warranties of merchantability and fitness for a particular purpose, do not extend beyond this warranty. Liability for additional, special, and consequential damages is excluded.



WARRANTY CARD – 2 YEARS WARRANTY

What is NOT COVERED in the warranty:

- Removal or re-installation costs. This warranty does not cover expenses for transit or in-home service;
- No liability will be accepted for loss or damage during transit;
- Lack of maintenance, abuse, negligence, misuse, accidental or improper installation of this appliance;
- Scratches, dents, corrosion or discolouration caused by heat, abrasive chemical cleaners or chipping of porcelain enamel parts;
- Cleaning, wear and tear – service calls of this nature are chargeable;
- Corrosion or damage caused by exposure to the elements such as insects, weather, hail, grease and fat fires;
- Commercial use of this appliance;
- Unauthorized repairs or modifications during the warranty period, and;
- The warranty does not apply to scratches, dents, chips, hairline cracks, the appearance of minor cosmetic cracks in the material that do not affect the functioning of the appliance.

Technical assistance

If you experience any technical issues with your GRLLR Gourmet Table Grill, firstly review your assembly & operating manual.

For warranty claims or spare parts please contact GRLLR via connect@grllr.com

Record the following information immediately:

Date of purchase: _____

Purchased from: _____

Location: _____

Model name: _____

Article Number: _____

Receipt/Invoice No: _____

Attach the purchase receipt or invoice to this warranty sheet.

