

BARBECUE LODGES

User Manual

General Maintenance

It's important to follow these rules and guidelines as failure to do so will invalidate the guarantee as it will severely reduce the longevity of the lodge:

- Where our Premium Timber Treatment of Sadolin Classic is not included in your purchase, it is essential to apply two coats of an appropriate timber treatment within the first 2 weeks of ownership and then all Lodges should be re-treated annually thereafter. Timber is a natural product and is prone to changes in appearance and some movement. The occurrence of small knot holes or splits in extreme temperatures and weather conditions is common.
- Locks, hinges and other window furniture should be kept clean and wiped with a light oil annually. (Eg WD40). Locks should also be lightly oiled periodically. In coastal locations hinges and window furniture may degrade more quickly and so should be treated more regularly.
- The Lodge should be used at least once a month and in the colder seasons or in areas of more extreme weather conditions this includes lighting the fire and getting the lodge warm on a regular basis. Where power is retrofitted into your lodge, the use of a thermostat

How to Light the BBQ

BBQ Lodges BBQ's are easy to use and if you follow these simple lighting rules, you will have a happy smoke-free cabin:

- The BBQ is designed to be used with good quality charcoal or small kindling
- Close the windows and door (to eliminate unwanted draughts) and fully open the damper plate (air vent) beneath the grate. Also ensure there is nothing obstructing the hole under the BBQ unit or the vents on the outside of the cabin. It is important to get unobstructed air flow from beneath the grill, past the damper to the charcoal on the BBQ grill.
- The height of the chimney hood has been set in its' optimum position (around 50cms). There is no need to change this unless you would like it higher when there is no fire burning to enable you to see people across the lodge. This can be lifted once the fire has finished burning.
- Using a small amount of BBQ charcoal or kindling, create a small fire in the centre of the grill. You can add BBQ lighter fuel as necessary but only add this before lighting the fire and according to the instructions on the fuel container. Never attempt to add more liquid or gel fuels once the fire is lit.
- An alternative lighting method is to use an easy lighting charcoal bag. We supply you with a bag of local charcoal.
- Allow the fire to build and keep a flame at all times as this will heat the chimney and begin the 'draw' of airflow.
- Once established, add more small dry wood or charcoal as required.
- If the fire has reduced to embers doors and windows can now be opened again.

Common Causes of a Smoky Lodge

- Use of logs or damp bark-covered logs are the usual cause of smoking. Only burn charcoal or small pieces of wood cut up smaller than you would think – about 1.5" across. Keep a flame going, not smouldering.
- Insufficient ventilation will make the fire harder to light and may cause smoking. Make sure the chimney is not obstructed (by overhanging trees for example) and that the ventilation beneath the cabin is adequate and not blocked in any way.

If You Are Using the Lodge for Sleeping In

Burning any form of fossil fuel such as wood or charcoal produces carbon monoxide which can be harmful. Your BBQ and cabin has been fully tested prior to install and, if used properly, is perfectly safe to sleep in. If you are sleeping in the cabin, you must adhere to the following procedures to ensure your safety:

- Fully extinguish the fire.
- Ensure that your CO monitor is working.
- We recommend you empty and clean out the contents of the grill and the ash tray beneath the grill as embers are still dangerous.