

HIBACHI TABLETOP GRILL

DUAL CHARCOAL CHAMBERS • COOK AT TWO DIFFERENT HEAT LEVELS SIMULTANEOUSLY



Model: HBG303 | Batch: PR4097

This appliance is intended for household use only.

Please read and retain these instructions for future reference.

The illustrations used in the manual are to illustrate the operation method and structure of the product. Where there is a small difference between the physical item and the illustrations, please take the physical as the standard.

ABOUT THE PRODUCT:

Enjoy cultural barbeque feasts with our Japanese-style traditional Hibachi Tabletop Grill. Perfect for camping, road trips, picnics, beaches and parks, this clay firebox grill is the right fit for any occasion.

Equipped with two carry handles for easy transport, this tabletop grill is both portable and compact using minimal space while maximising the flavourful taste and sear of skewers and scallops. With just ten minutes to warm up and reaching temperatures up to 350°C, you can enjoy the earthy aromas of the clay firebox infused with the rich, charcoal-cooked meats, seafoods and vegetables.

With dual charcoal chambers to cook at two different heat levels simultaneously as well as dual air vents, this tabletop grill is perfect for cooking a variety of barbecue foods all at once. The clay firebox retains heat with excellent insulation and the housing body is elevated on a durable steel stand to minimise any possible heat transfer.

This Hibachi Tabletop Grill comes pre-packaged with one set of strong steel tongs for your grilling convenience. Savour the authentic taste of Japanese hibachi grilling, straight from your backyard patio or in the course of your next outdoor adventure.

CAUTION: HOT SURFACE WARNING!



CAUTION: Do not touch hot surfaces. The temperature of the outer body, charcoal and Stainless-Steel grill mesh can get very hot while the Hibachi Tabletop Grill is in operation. Allow the unit to cool down before cleaning or packing the unit away for storage.

WARNING: Never leave the Hibachi Tabletop Grill unattended and in a location where children have unsupervised access and can easily come into contact with the extremely hot unit and contents.

CAUTION: Do not use the Hibachi Tabletop Grill in a location where children can easily reach and touch the Hibachi Tabletop Grill and it's contents.

CAUTION: It is not recommended to position the Hibachi Tabletop Grill on low surfaces where children can easily come into contact with the Hibachi Tabletop Grill and it's contents.

CAUTION: After the Hibachi Tabletop Grill has heated up, it will be extremely hot. We recommend for it not to be moved once it has heated up. If moving it when hot cannot be avoided, please be extremely careful when moving the Hibachi Tabletop Grill as injury can occur if contact is made with the hot unit and it's contents. Always use oven mitts (not included) when moving the Hibachi Tabletop Grill and only carry the unit by the handles on the steel base provided.

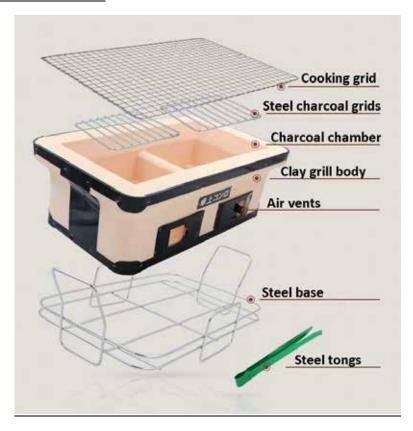
IMPORTANT SAFEGUARDS:

- 1. Read instructions carefully before use.
- 2. Remove and safely disregard any packaging material and labels before using this product for the first time. Ensure children and babies do not play with plastic bags or any packaging materials.
- 3. Always operate the Hibachi Tabletop Grill on a horizontal surface which is level, stable and non-combustible. Do not operate the Hibachi Tabletop Grill on or near combustible materials such as tablecloths or curtains.
- 4. The bottom of the Hibachi Tabletop grill will become hot. It must be used on a non-combustible surface only.
- 5. The metal stand will become hot when the Hibachi Tabletop Grill is in use, please use caution.
- 6. Do not place the Hibachi Tabletop Grill on or near a hot gas or electric burner, or in a heated oven.
- 7. Do not use the Hibachi Tabletop Grill if the clay outer body has been dropped, is cracked or damaged.
- 8. Close supervision is necessary when the Hibachi Tabletop Grill is used near children. Keep the unit out of reach of children when it is in operation or during the cooling process.
- 9. Do not cover the Hibachi Tabletop Grill while in use.
- 10. This Hibachi Tabletop Grill is not designed to be used by people (including children) with a physical, sensory or mental impairment, or people without knowledge or experience, unless they are supervised or given prior instructions concerning the use of the unit by someone responsible for their safety. Children must be supervised to ensure that they do not play with the Hibachi Tabletop Grill.
- 11. Ensure nothing is going to fall into the Hibachi Tabletop Grill or possibly knock it over.
- 12. Keep a bucket of water or a fire extinguisher nearby.
- 13. Ensure it is used in an environment with plenty of light, so you can watch it closely.
- 14. Never leave a hot Hibachi Tabletop Grill unattended.
- 15. Do not use the Hibachi Tabletop Grill indoors or inside an enclosed area such as a car or inside a tent.
- 16. The Hibachi Tabletop Grill is for outdoor use only. It produces Carbon Monoxide, please use it an open outdoor location.
- 17. Do not use any plastic utensils with the Hibachi Tabletop Grill, do not rest anything on top of it while it is in use or cooling down.

IN THE BOX:

- 1 x Clay grill body
- 1 x Steel base
- 2 x Steel charcoal grids
- 1 x Cooking grid
- 1 x Steel Tongs

CONSTRUCTION AND FEATURES:



USE:

Place the clay grill body on the steel base.

Place the steel charcoal grids inside each charcoal chamber. Or only one charcoal chamber if you intend to use only one.

Add charcoal to the charcoal chamber.

After adding charcoal into the charcoal chamber, add the appropriate firelighter/starter to the unit. Then ignite the fire lighter/starter with an igniter (e.g.: long handled lighter, not included).

It takes about 3 minutes to ignite the charcoal. In the beginning, the smoke may cause eyes feel uncomfortable. The smoke will gradually ease within a few minutes.

Add the cooking grid to the Hibachi Tabletop Grill.

Open the air vents to increase or decrease the flames. The air vents can be opened and closed quickly and repeatedly to create a fan effect.

Add food to the cooking grid.

Use the included tongs to turn food over/remove food when cooked.

Notes on charcoal:

If charcoal has been stored in a moist environment, it may splash after being ignited. Avoid using charcoal which is moist.

AFTER USE:

After use, allow the Hibachi Tabletop Grill to cool down completely and ensure it is in a safe location away from children. Allow the charcoal to burn out buy itself.

After use, do not put water on the charcoal embers immediately. Sparks or steam may be produced.

To avoid a fire, soak the charcoal embers in water and ensure the fire is completely extinguished before disposing of the charcoal. Do not throw charcoal embers into a flammable container.

Charcoal can have a burning time of up to 3-5 hours. Ensure the charcoal has completely cooled/burnt out and is extinguished before it is disposed of.

CLEANING:

Do not wash the clay body of the Hibachi Tabletop Grill.

The clay body is porous and is not sealed.

Washing the body will damage it and it will no longer be safe to use.

The surface of the clay body will become dirty with use, this is normal.

Some aluminium foil (not included) can be used inside the charcoal chambers to avoid this.

The cooking grid, steel charcoal grids, steel base and steel tongs can be washed in warm soapy water. Ensure they are completely dried before being placed onto the clay body. None of the parts are dishwasher safe.

STORAGE:

Store the Hibachi Tabletop Grill in a dry location away from any direct heat or moisture sources.

Do not store anything on top of it to avoid damage to the clay body or parts.

