

LIVOO
Feel good moments
Instruction manual

Portable barbecue smoker



Reference: DOC269
Version: 1.6
Language: English

Instruction manual

You have purchased a product LIVOO brand and we thank you. We take great care in design, ergonomics and ease of use of our products. We hope that this product will give you complete satisfaction.

General Safety Instructions



PLEASE READ THE FOLLOWING INSTRUCTIONS CAREFULLY BEFORE USING THE APPLIANCE AND KEEP THEM FOR FUTURE USE.

1.  **CAUTION:** This barbecue will become very hot. Do not move it during use.
2.  **CAUTION:** Do not leave the barbecue within the reach of children and pets.
3.  **WARNING!** Do not use the barbecue in a confined and/or habitable spaces such as houses, sheds, caravan,

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tents, camper vans, garages, arbours, boat, etc. Risk of fire and suffocation, death by carbon monoxide poisoning.

4.  **WARNING! Do not use the barbecue in a confined and/or habitable spaces such as houses, sheds, caravan, tents, camper vans, garages, arbours, boat, etc. Risk of fire and suffocation, death by carbon monoxide poisoning.**
5. The barbecue must be installed on a flat, level, stable and heat-resistant surface or floor before and during use.
6. Use the appliance only for its intended purpose.
7. Incorrect use or action and non-compliance with the safety instructions in this manual can result in serious injury or death.
8. Incorrect use or action and failure to observe the safety instructions in this manual may result in fire or explosion, causing serious material damage.
9. Never leave the appliance unattended during use.
10. Do not attempt to limit flare-ups or extinguish charcoal with water.
11. Do not obstruct the ventilation openings of the barbecue
12. The appliance is intended for outdoor use only and in accordance with local regulations
13. Do not use near flammable materials or substances. Do not use within 1.5 metres of combustible material.
14.  **CAUTION: Do not use alcohol, gasoline or similar liquids to start or rekindle a fire. Only use fire starters if they comply with EN 1860-3!**

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15. **The barbecue must be heated up and the fuel kept glowing for at least 30 minutes before the first cooking.**
16. Before starting to cook, wait for a layer of ash to cover the fuel.
17. Only use charcoal or charcoal briquettes that comply with the EN1860-2 standard as fuel in the pan.
18. Do not place the charcoal directly on the bottom of the tank. Use the charcoal holder provided (fire grate).
19. The amount of charcoal to be used should not exceed 50% of the maximum capacity of the tank.
20. Do not wear loose clothing when lighting or using the barbecue.
21. This appliance is for private use only. Do not use at events or in public places.
22. Do not modify the appliance.
23. Do not cover the appliance during use.
24. Do not use the barbecue in strong winds.
25. Do not use the barbecue if all parts are not in place. Be sure to follow the assembly instructions to properly assemble this barbecue. Incorrect assembly can be dangerous.
26. Use appropriate heat-resistant barbecue utensils to handle cooking food. Wear protective gloves when using the barbecue to avoid burns. Some accessible parts can be very hot.
27. Do not cover the cooking grate with foil, dish or container to avoid heat build-up. Do not cook in foil.

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28. Allow the barbecue, ashes and accessories or parts to cool completely before cleaning and storing. It is recommended to empty the ashes 24 hours after using the barbecue.
29. Always allow to cool before storing or cleaning.
30. Clean the appliance and its accessories after each use to avoid the accumulation of grease (risk of fire).
31. Please store the appliance in a dry and sheltered place.
32. The max. charcoal used shall be 0.8 kg.

Although this barbecue has been manufactured to avoid sharp edges, take care when handling all parts to avoid the risk of injury.

Remove all protective packaging and keep it away from children. Read the safety instructions carefully before you start using your barbecue.

Refer to the parts list and assembly diagrams to assemble your barbecue. Make sure that no parts or pieces are missing or damaged/broken, which could impair the proper functioning of the appliance. The guarantee for this appliance cannot be applied for abnormal conditions of use, incorrect storage conditions, lack of maintenance, modification of the product, professional use".

This instruction manual is also available on our website www.livoo.fr

LIGHTING

Make sure the barbecue is positioned on a stable and level surface. Put a single layer of charcoal in the bowl, making sure that the charcoal rack is positioned correctly. The appliance must not be filled with fuel to more than 50% of its capacity.

An overfilled vessel will deteriorate very quickly and the temperature reached will be too high to cook your food and potentially dangerous (burns or fire).

Position solid fire starters and light.

Do not use liquid firelighters or fire lighting gel. Use only solid cubes

Wear protective gloves and open the vents wide (if the model has them) so that air can flow in and accelerate combustion.

The barbecue must be heated and the fuel kept glowing for at least 30 minutes before the first cooking. Before starting to cook, wait for a layer of ash to cover the fuel.

For subsequent use, wait until there are sufficient embers and use a poker to spread the charcoal evenly over the entire surface of the pan. **Before starting to cook, wait for a layer of ash to cover the fuel.**

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CAUTION: This barbecue will become very hot. Do not move it during use.

When reloading the barbecue, wear suitable protective gloves, remove all food from the cooking grate, remove the cooking grate and reload the pan with the recommended fuels. Do not add firelighters. You can then reposition the cooking grate.

USE

Never grill your food in the flames.

Make sure that the fire starters are completely burned out before you start cooking your food.

Before you start cooking, make sure a layer of ash covers the fuel.

SMOKING

For this method, use aromatic wood. Tree species such as apple or cherry are particularly suitable. You can also use sawdust from certain shrubs like juniper.

1. Light the wood or charcoal placed on the grate. Add pieces of wood or charcoal little by little. During this time, leave the vents open.
 2. Place the food to be grilled immediately on the grill, and close the vents and the chimney damper to reduce the air flow, thus maintaining a very low cooking temperature. Close the lid. Once smoking has started, the temperature should be maintained at around 70°C. With the thermometer on the lid, you can monitor the temperature closely. The more food you put in, the lower the temperature will be. The cooking time will vary depending on how full the smoker is.
- Temperature too high: Put the lid on the appliance. Close the air supply holes in the lid and in the ash container. If the temperature remains too high, put some soaked wood chips on the fire. This also enhances the flavor of your food. You can also add hot water to the water container.
 - Temperature too low: Fan the fire by opening the air supply holes in the lid and the ash container.

Useful tips and tricks:

1. You can add flavored wood chips (apple, Oak, hickory) to the fire to infuse your food with extra flavor. To prevent burns, use a metal clip for this purpose.
2. To keep your food moist, put some liquid (water, broth, wine...) in the broth pan when you start smoking. Check the pan regularly during smoking and add some extra liquid carefully.
3. Once you started smoking, avoid lifting the lid as much as possible. A considerable amount of heat and smoke escapes each time you lift the lid, which extends the cooking time of your food and can cause some injuries!
4. You can use the appliance as a regular grill. Proceed as follows:
 - Light the appliance as described as above in section "LIGHTING THE APPLIANCE"
 - Put the cooking grill on the support brackets of the bottom right of the body. Make sure the rim of the grill rests firmly on the brackets.
 - Put your food on the grill.

CLEANING AND STORAGE

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After each cooking, wait for the fuel to burn out and the barbecue to cool down completely.

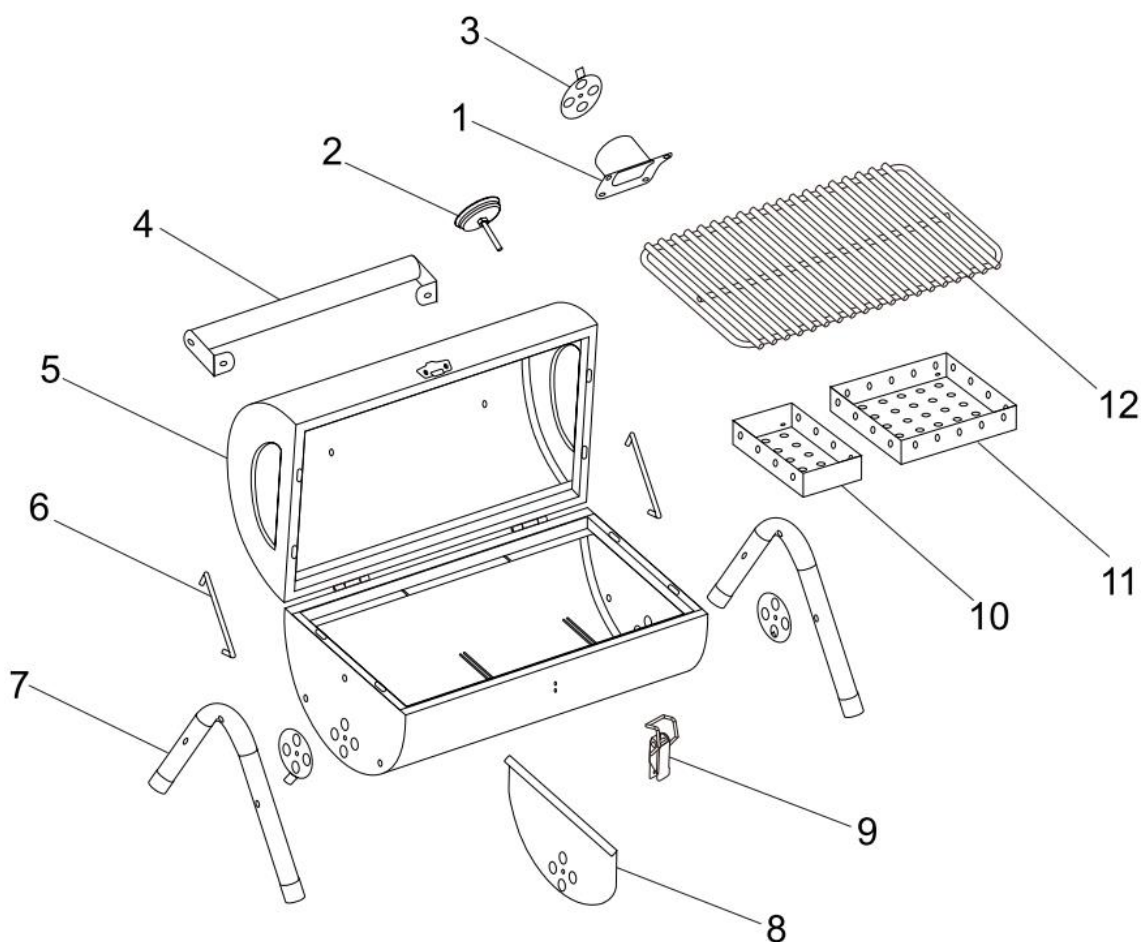
Empty the pan and/or ash pan and clean your barbecue and utensils after each use to avoid a highly flammable and toxic grease deposit.

Do not use sharp objects or abrasive cleaners for the cooking grate or the pan. It is preferable to use a strong degreaser.

Do not leave standing water in the pan, as this can cause rust and rapid deterioration of the materials.

Protect your appliance with a cover if you leave it outside in fine weather. Protect from rain and moisture when not in use for long periods of time.

ASSEMBLY



Part list:

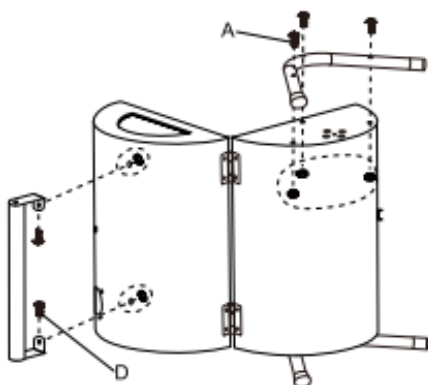
Item	Description	Qty	Item	Description	Qty
1	Smokestack	1PC	2	Thermometer	1PC
3	Air vent	3PCS	4	Metal handle	1PC
5	Body	1PC	6	Support bar	2PCS
7	Leg	2PCs	8	Spacing board	1PC

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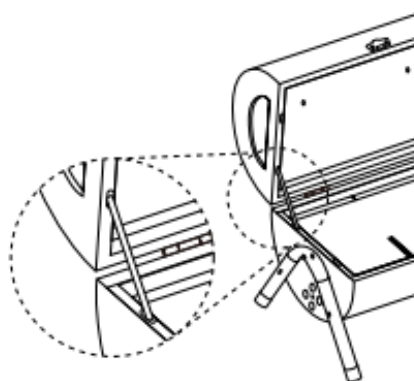
9	Lock catch	1PC	10	Small charcoal plate	1PC
11	Big charcoal plate	1PC	12	Cooking grid	1PC
A	Screw sets M5X25MM	6SETS	B	Screws sets M6X15MM	8SETS
C	Screw sets M6X10MM	7SETS	D	Screws sets M5X10MM	2SETS

ASSEMBLY STEPS

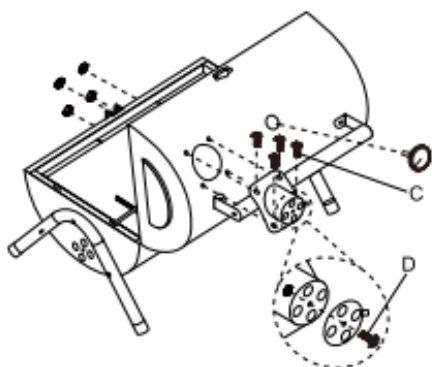
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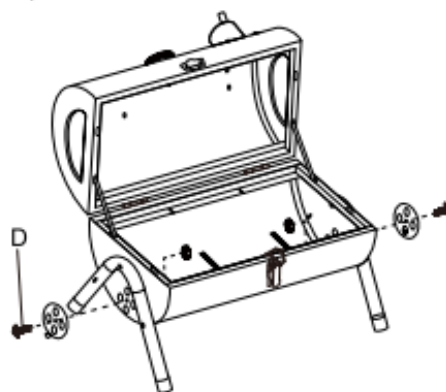
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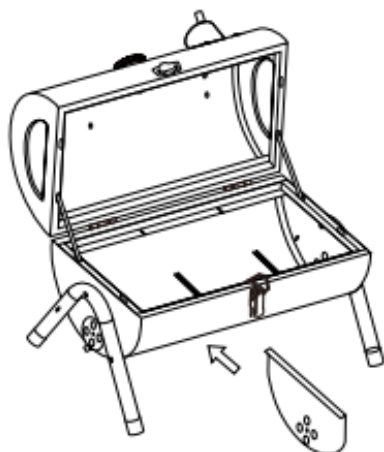
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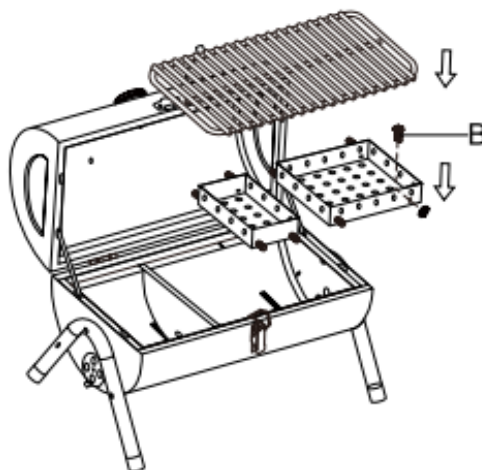
Step 4:



Step 5:



Step 6:



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- Photo no contractual
- Worried about the quality of his products the manufacturer reserves the right to make modifications without advance notice