

TAGWOOD™
STYLED TO PERFECTION, CREATED TO LAST, BORN TO GRILL

CUSTOMER SERVICE / SERVICIO AL CLIENTE

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Questions / Consultas
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TAGWOOD™

STYLED TO PERFECTION, CREATED TO LAST, BORN TO GRILL



Model / Modelo
BBQ23SS

For Assembly video / Para
video de Montaje:



Visit us



WARNING!

Read this manual carefully and completely before using your grill to ensure proper operation, proper installation, proper servicing and to reduce the risk of fire, burn hazard and/ or other injury.

Our products are for outdoor use only. Do not use on unventilated areas.

Always use protective gear.

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. This outdoor cooking appliance shall not be located under overhead-unprotected combustible construction.

Keep a distance of 10ft from any combustible and noncombustible material from all sides. Keep in mind the wind conditions to add clearance/distance accordingly.

The installation of this appliance must conform with local city codes.
This grill is not intended to be installed in or on recreational vehicles and /or boats.

DO NOT obstruct the flow of combustion and ventilation air to this appliance. Keep the ventilation openings free and clear from debris.

If the grill is to be placed into combustible enclosure, an approved insulating jacket is necessary to prevent fire, property damage and bodily injury. Please check with your local City officials and contractor.

Always consult with professional and qualified personnel for the assembly/construction of the base/built-out and unit, with adequate materials and installation. Always place on stable areas.

¡ADVERTENCIA!

Lea este manual detenidamente y por completo antes de usar su parrilla para garantizar un funcionamiento, instalación y mantenimiento adecuados, y para reducir el riesgo de incendio, quemaduras u otras lesiones.

Nuestros productos son solo para uso en exteriores. No los use en áreas sin ventilación.

Utilice siempre equipo de protección.

No almacene ni use gasolina ni otros vapores o líquidos inflamables cerca de este ni de ningún otro electrodoméstico. Este aparato de cocción para exteriores no debe ubicarse debajo de estructuras combustibles sin protección superior.

Mantenga una distancia de 10 pies de cualquier material combustible o no combustible por todos los lados. Tenga en cuenta las condiciones del viento para ajustar la distancia de seguridad según sea necesario.

La instalación de este aparato debe cumplir con los códigos municipales locales.
Esta parrilla no está diseñada para ser instalada en vehículos recreativos ni en embarcaciones.

NO obstruya el flujo de aire de combustión y ventilación de este aparato. Mantenga las aberturas de ventilación libres de obstrucciones.

Si la parrilla se va a instalar en un recinto combustible, es necesario un revestimiento aislante aprobado para prevenir incendios, daños a la propiedad y lesiones personales. Consulte con las autoridades municipales y con un contratista local.

Consulte siempre con personal profesional y calificado para el montaje/construcción de la base/estructura y la unidad, utilizando materiales e instalación adecuados. Colóquela siempre sobre superficies estables.



Please read all instructions and safety warnings on this manual thoroughly as you will find useful product information, warnings, and cautions.

The company is not responsible for any difficulty and / or problem arising from the interpretation of the instructions contained in this manual. The grill and all its parts must be used only for the purposes in this manual. Both the Company and distributors and / or representatives are not responsible for any type of damage, either to people and/or property, directly or indirectly, due to the inability to use this product safely and for which it was designed and manufactured.

Before doing so, remember to locate the serial number on the interior part of the side table.

Before returning your purchased product, please contact us for assistance.

PLEASE carefully read all safety instructions and warnings in detail BEFORE assembling and operating your grill and check if it is properly assembled and maintained. Failure to follow these instructions may result in serious body injury and/or property damage.

IMPORTANT SAFETY WARNINGS

IN CASE OF AN EMERGENCY, ALWAYS CALL 911 FIRST. Please keep in mind that major causes of grill fires are a result of poor maintenance and failure to maintain a required distance from the grill and combustible and non-combustible materials and products. If uncontrolled fire occurs, always call 911 or Fire Department first.



**HOT SURFACES.
HEAT RESISTANT SAFETY GLOVES REQUIRED.**

WARNING: This grill is for outdoor use **ONLY**. Do not use on unventilated areas.

WARNING: While all care has been taken to remove sharp edges, care must be taken when cleaning, assembling, or handling the grill to prevent risk of injury from exposed metal edges.

- Use caution when moving the grill to prevent injuries.
- Ensure the grill is completely cool to the touch before moving.
- Do not place anything flammable on the under shelf or products that can melt.
- This product is not recommended for people with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are under direct supervision or instruction by a person responsible for their safety.
- To ease assembling and avoid injury, use 3 people when assembling when it is in its original box.

- If missing any parts or damaged, do not attempt to assemble.
- Do not store children's items of interest in the grill.
- Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects or other reproductive harm. For more information please visit www.p65Warnings.ca.gov
- We recommend, in case you need to move or relocate the product, hire suitable personnel for the transfer. Avoid disassembling the product, and once relocated, it is necessary to readjust all the parts and screws again.
- These warnings apply to all our products and accessories sold under our brand.

GRILL LOCATION WARNINGS

- Do not place the grill on any surface that is unable to safely support the weight of the grill or it may cause it to be unstable.
- This grill should be used and placed on a non-combustible surface.
- Keep the grill at least 18ft from any combustible and non-combustible material (decks, buildings, fences, trees, bushes, etc) from all sides and above. Keep in mind the wind conditions to add clearance/distance accordingly.
- Do not place the grill near flammable liquids, gases, or where flammable vapors may be present.
- Place this grill on an area protected from the wind.

OPERATION WARNINGS

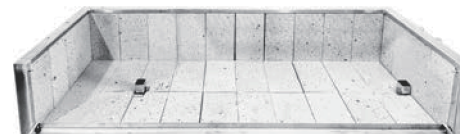
- Do not use gasoline, kerosene, or alcohol for lighting charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe body injury.
- Do not leave a grill lit unattended. It must be supervised by a responsible adult at any time. Keep children and pets away from the grill as many parts can be hot and can cause severe burns.
- When adding charcoal and/or wood, use extreme caution. Never add charcoal lighting fluid to hot or even warm coals as flashback and explosion may occur.
- Never move the grill when it is in use or when it contains hot coals or ashes.
- Be cautious as flames and sparks may flare-up.
- Keep hands, face, and body safe from hot steam and flame flare ups.

- To avoid injuries and protect hands use heat resistant gloves or oven mitts while cooking or touching any part of the grill.
- Always open or close the front door holding from its handle as the door can get extremely hot.
- Never leave coals and ashes unattended. Before leaving the grill, coals and ashes must be removed or not burning any longer.
- Handle secondary grate, griddle, meat hooks, shovel, and coal rake with extreme caution and with heat resistant gloves or oven mitts since they can get hot and cause injuries.
- You should clean and maintain your grill after and before every use.
- Do not place the coal rake and shovel on the grill while using the grill, as they heat up, and could cause severe burns. Always place them on another surface that does not heat up to be able to use on grill.
- Always place charcoal on top of the refractory bricks. Do not place charcoal directly on the bottom of the grill.
- Do not place coals on the front door. Always put them on the firebricks.
- Do not grill in high winds.
- Do not wear clothing with loose flowing sleeves or allow hair to hang freely while lighting or using the grill.
- Never allow children to operate the grill.
- Do not burn manufactured logs, driftwood, trash, leaves, paper, cardboard, plywood, painted or stained or pressure treated wood. Avoid using softwoods such as pine or cedar that can throw sparks.
- Be cautious because winds can cause unexpected flare-ups and blow hot embers from the fire resulting in body injury or property damage.
- When using, never lean on any part of the grill.
- The use of alcohol, prescription drugs, non-prescription drugs, or illegal drugs, may impair the consumer's ability to properly and safely assemble, move, store, or operate the grill.
- Dump ashes or charcoal only when they are completely extinguished and out.
- Do not store the grill before ashes and coals are completely out.
- Do not heat unopened food containers on any part of the grill. The buildup of pressure resulting from the heat may cause the container to burst.
- Always wear closed shoes as hot coals or sparks may fall from the grill and cause burns or injuries.

CONOZCA MEJOR SU PARRILLA:



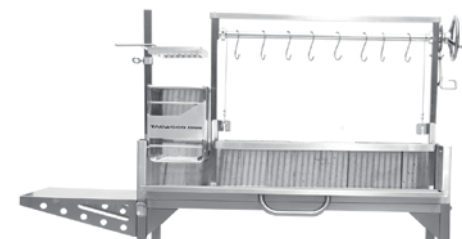
1) Sistema de regulación de altura. Esta característica le da la posibilidad de ajustar la altura de la parrilla para regular la temperatura de cocción. Use la manivela para mover la parrilla hacia arriba o abajo dependiendo de lo que necesite (más cerca de las brasas para sellar los alimentos | más lejos para una cocción lenta).



3) Ladrillos refractarios ayudan a minimizar el traspaso del calor hacia la parte exterior de la parrilla, así como también a expandir el calor de forma consistente bajo la parrilla principal. Por último, ayuda a extender la vida útil del producto.



2) El brasero le da la posibilidad de encender el fuego más rápido y con menos esfuerzo. Además, lo mantiene encendido y alejado de la comida. Puede usar carbón, briquetas o leña dependiendo de su preferencia. Recomendamos el uso de carbón vegetal y leña.



4) 4 áreas diferentes de cocción para inspirar su imaginación. Una parrilla principal, una plancha y parrilla secundaria y 8 ganchos para crear un efecto ahumado de su comida preferida.

CERTIFICADO DE GARANTÍA LIMITADA

Tagwood bbq garantiza este producto por un período de (5) años contra deficiencias en el material y / o defectos de fabricación, a partir de la fecha de emisión de la factura de compra. Esta garantía excluye todos los daños incidentales o consecuentes y cualquier condición que resulte de un uso residencial que no sea ordinario o cualquier uso para el cual el producto no fue diseñado, como el uso en alquiler o contrato comercial. Además, ésta garantía no incluye el desgaste normal o la insatisfacción debido al arrepentimiento del comprador. La GARANTÍA LIMITADA cubre defectos de fabricación, materiales y piezas después de una verificación adecuada por parte de técnicos autorizados. La garantía será nula si el producto sufre daños resultantes de accidentes, montaje incorrecto, uso inadecuado, descuido, acción de agentes corrosivos, carga excesiva, ignorancia de las instrucciones contenidas en el manual de instrucciones o por presentar signos de haber sido reparado por personal no autorizado. Los productos o piezas deficientes que están cubiertos por esta garantía serán reemplazados o reparados. Esta garantía no es transferible y solo es válida con la presentación de la factura de compra. Este producto puede sufrir modificaciones de diseño técnico sin previo aviso del fabricante. El importador no asume ninguna responsabilidad por daños personales o materiales que puedan ser causados por una instalación o uso incorrectos del producto, incluida la falta de mantenimiento en este último.

Tagwood bbq se reserva el derecho de inspeccionar y evaluar el producto antes de cumplir con la garantía e invalidar la garantía si se concluye que el reclamo no era válido. Si cree que su producto cumple con los requisitos para hacer efectiva esta garantía siga el siguiente procedimiento:

- | | |
|--|---|
| 1. Tome una fotografía de la parte dañada. | a info@tagwoodbbq.com con el encabezado que diga Garantía. |
| 2. Tome una foto de la factura. | 5. Por favor incluya un número de teléfono con el que podamos contactarlo. |
| 3. Encuentre en número de serie bajo la mesa | 6. Nos pondremos en contacto con usted 48 horas después de recibir el correo electrónico para explicarle cómo proceder. |
| 4. Envíe ambas imágenes (parte dañada y factura) y número de serie | |

INSTRUCCIONES DE OPERACIÓN

ADVERTENCIA: Recomendamos mover los alimentos a un lado de la parrilla si se produce fuego directo a los mismos, para evitar que los alimentos se quemen demasiado o no al nivel de cocción deseado. La mejor manera de manejar esto es crear dos zonas bajo la parrilla principal: una con brasas y otra siempre libre de brasas. De este modo, cuando ocurra el brote de fuego, usted puede mover la comida a la zona libre de brasas y luego volverla a poner sobre la zona de brasas cuando ya no haya llamas.

ADVERTENCIA: Recomendamos cocinar en la parrilla secundaria o plancha sin llama directa. Siempre hágalo solo con el calor de las brasas. Tenga extremo cuidado mientras cocine en la parrilla secundaria o plancha o al agregar algún tipo líquido como aceite ya que puede generar una llama o gotas calientes que provoquen lesiones graves.

Paso 1:

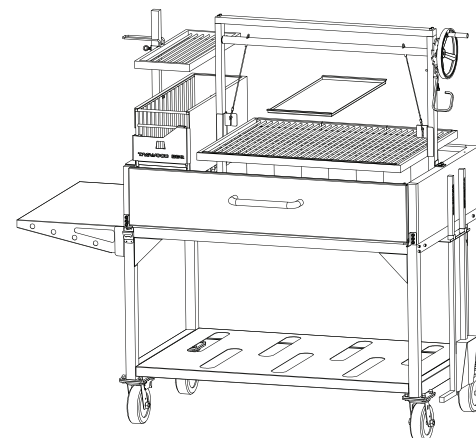
Recomendamos no usar ningún tipo de fluido para encender el fuego ya que puede transmitir un sabor a químico a los alimentos. Nuestra sugerencia es que utilice un iniciador de fuego natural.

Paso 2:

Cuando los carbones se convierten en brasas, use las mismas que caigan bajo el brasero y comience a extender una capa uniforme bajo la parrilla principal, donde luego colocara los alimentos.

Paso 3:

Coloque la comida en la parrilla solo cuando las brasas hayan alcanzado la temperatura deseada para cocinar.



For Assembly video



Do not use any power tool



Use Allen key



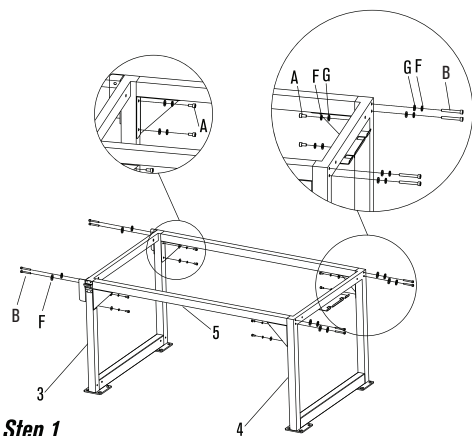
LIST OF PARTS:

- | | | | | | | |
|--------------------------------|-----------------------------|--------------------------------|-----------------------------------|--|-----------------------|------------------------------------|
| 1- Main body
1 pcs | 2- Bottom shelf
1 pcs | 3- Left legs
1 pcs | 4- Right legs
1 pcs | 5- Front and back support frame
2 pcs | 6- Coal rake
1 pcs | 7- Shovel
1 pcs |
| 8- Side table
1 pcs | 9- Secondary grill
1 pcs | 10- Caster with break
2 pcs | 11- Caster without break
2 pcs | 12- Water drain system
1 pcs | 13- S hooks
3 pcs | 14- Double ring meat hook
3 pcs |
| 15- Front door handle
1 pcs | 16- Griddle
1 pcs | 17- Square tube
1 pcs | 18- Firebricks
22 pcs | | | |

Accessory kit:

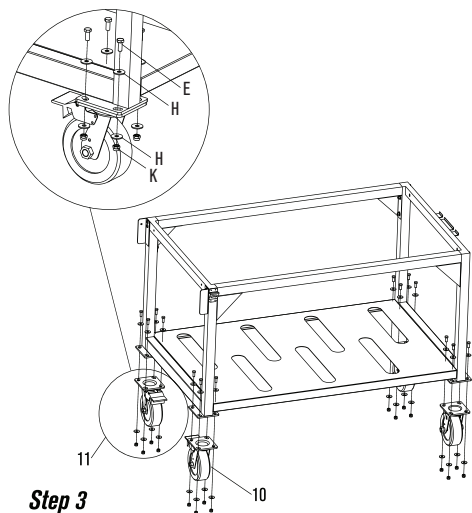
- | | | | | | | |
|------------------------------------|-----------------------------------|-----------------------------------|------------------------|-------------------------|------------------------------|--------------------------|
| A- M6*12
Hexagon screw
16pcs | B- M6*50
Hexagon screw
8pcs | C- M6*60
Hexagon screw
4pcs | D- M8*16 screw
3pcs | E- M8*20 screw
16pcs | F- D6 spring washer
24pcs | G- D6*12 washer
24pcs |
| H- D8*20 washer
35pcs | I- M6 nut
4pcs | J- Wrench
2pcs | K- M8 nut
16pcs | L- H5
1pc | M- D8 spring washer
3pcs | N- M8 ring screw
1pc |

Assembly: Before you begin to assemble, carefully remove all parts from the inside of the grill and protective films while avoiding any scratches to the surface or any parts and while protecting the working/assembly area.



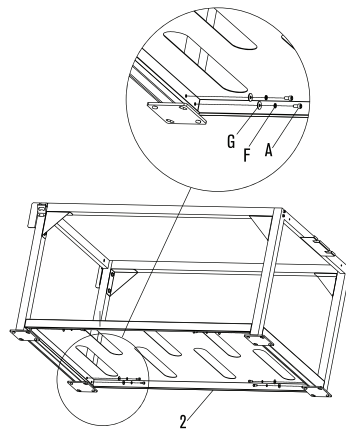
Step 1

Assemble front and back support rail (5) with top of leg sets using eight M6*12mm hexagon screws (A), spring washers (F), and washers (G) inside, and using sixteen M6*50mm hexagon screws (B), spring washers (F) and washers (G) outside. Please note, for the left side, on the exterior side, where the side table will be assembled, do not use the washer (G), only the spring washer D6 (F).



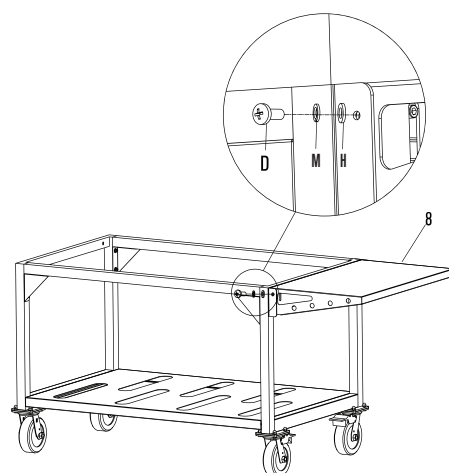
Step 3

Screw the two casters with brake (10) into lower end of leg set (3,4).



Step 2

Assemble the two sets of legs with the bottom shelf (2) using eight M6*12 hexagon screws (A), spring washers (F) and washers (G).



Step 4

Assemble the side table (8) with left leg set using M8*16 screw (D), spring washer (M) and washer (H).

¡Felicidades! Deseamos que disfrute de su producto. Trabajamos para maximizar su bienestar y lograr el mayor beneficio del producto adquirido. Quedamos a su disposición para cualquier duda o consulta que pueda tener.

ANTES DE USAR POR PRIMERA VEZ

Debe sacar todos los calcos o films adheridos. Recomendamos que limpie la parrilla principal, mesa, los ganchos en forma de S, la plancha y parrilla secundaria.

CÓMO LIMPIAR SU PARRILLA

Dos horas después de cocinar: Primero asegúrese que las parrillas están frías. Con las parrillas seccionadas puestas, pase un cepillo de alambre de acero inoxidable para remover excesos de comida.

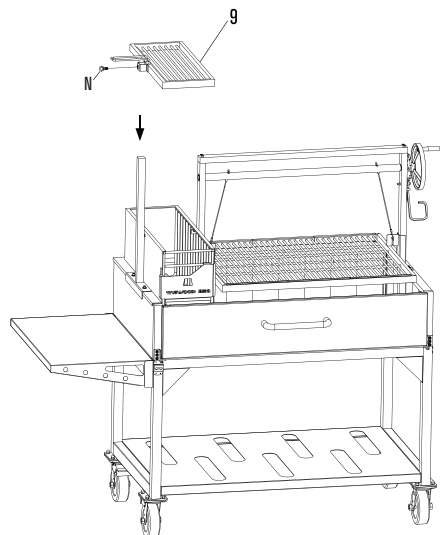
Cuando la parrilla está completamente fría: Remueva cada sección de parrilla y póngala a un costado. Agregue 3 litros de agua tibia en un recipiente lo suficientemente grande para que entre una sección de parrilla a la vez. Agregue un par de gotas de detergente o desengrasador. Inserte las parrillas individuales dentro del recipiente, enjabónela y limpie el exceso de comida con un cepillo de nylon. Saque la parrilla del recipiente y enjuáguela con agua dulce. Séquela con un paño de microfibra. Repita el proceso para cada sección de parrilla.

Recomendamos el mismo procedimiento para cualquier parte que toque comida como la plancha, parrilla secundaria, ganchos en forma de S.

COMO LIMPIAR EL EXTERIOR DE LA PARRILLA

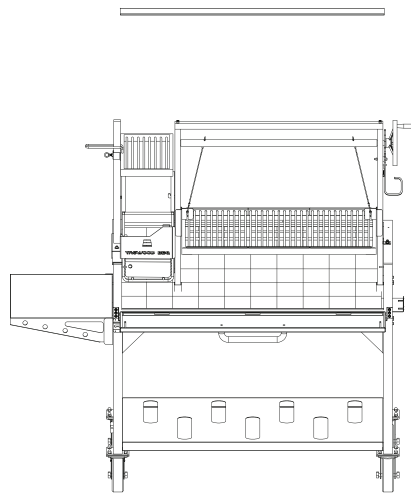
Primero asegúrese que todas las superficies estén completamente frías. Use un paño de microfibra mezclado con una solución jabonosa y frótelos sobre el exterior de la parrilla. Si hay suciedad o grasa persistentes, puede usar una esponja suave para restregarlas. Enjuague con agua dulce evitando que entre exceso en la parrilla ya que esto puede dañar el interior. Séquela con un paño de microfibra. Nunca use elementos afilados o abrasivos que puedan rayar la superficie y/o exterior de la parrilla. Nunca use un limpiador ácido, a base de cloro o abrasivo sobre el acero inoxidable. Dañarán el acabado.

ADVERTENCIA: Algunas partes de la parrilla pueden sufrir una decoloración. Esto es debido al calor intenso del fuego. La empresa lo considera un desgaste normal del producto y no se hace responsable de su limpieza.



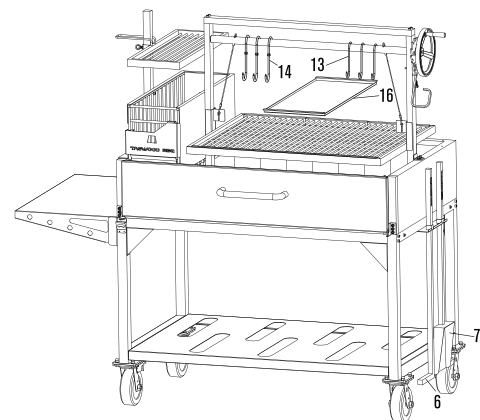
Paso 9

Coloque la plancha (16) encima de la rejilla del marco principal. Inserte la parrilla secundaria (9) en el soporte de la columna vertical ensamblada y fíjela con el tornillo de anillo (N).



Paso 10

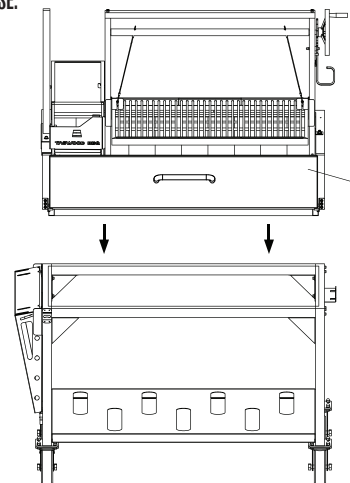
Inserte el tubo cuadrado (17) en el cuerpo principal al lado de la puerta delantera.



Paso 11

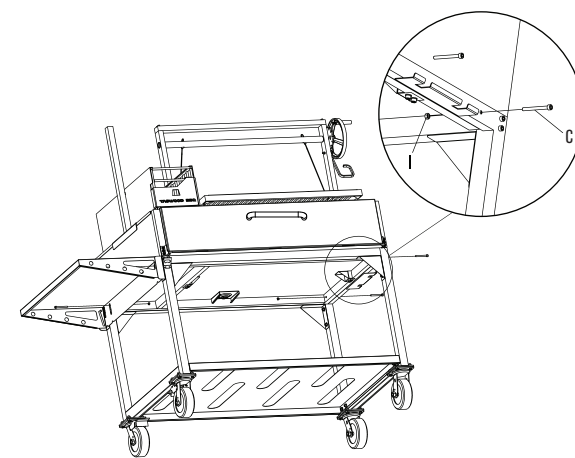
Cuelgue los ganchos (13,14) en la varilla del sistema de ajuste de altura y cuelgue el atizador (6) y la pala (7) en el lado derecho de la parrilla.

! ALERT WARNING TO BE VERY CAREFUL WHEN PLACING THE MAIN BODY ON THE BASE TO NOT GRAB YOUR FINGERS. TO DO THIS THEY MUST FIRST PLACE THE BASE IN A SLIGHTLY DIAGONAL DIRECTION AND THEN HOLD THE MAIN BODY FROM THE WALLS AND SLIDE GENTLY UNTIL IT ENTERS THE BASE AND NOT FROM BELOW. THEY SHOULD NOT PLACE THEIR FINGERS DOWN WHEN INSTALLING THE MAIN BODY ON THE BASE.



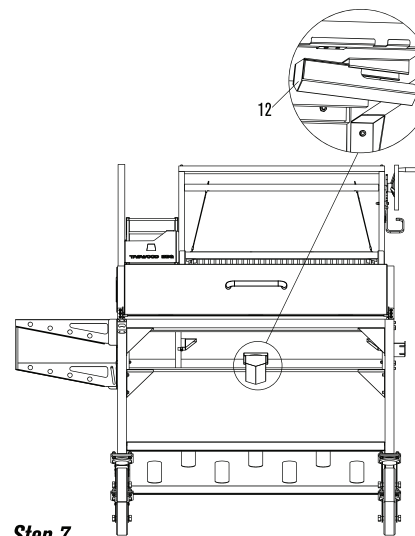
Step 5

Place the grill sideways over the base first. This will help you handle it from its top part, also preventing hand injury. Then grab it from the top, and place the structure.



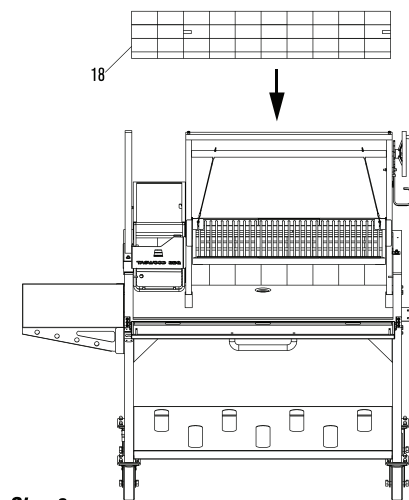
Step 6

First, make sure to lock the wheels to leave the base on its place. Carefully place the main body (1) on the lower structure. Assemble them using four M6*60mm hexagon screws (C) and nut (I).



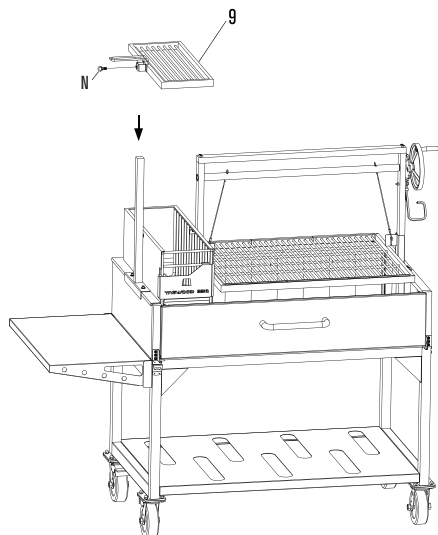
Step 7

Slide the water drain (12) under the drain hole.



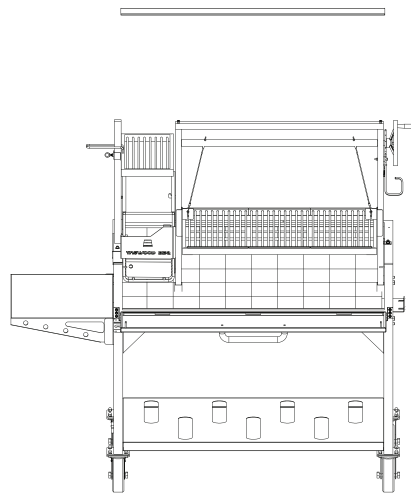
Step 8

Place the firebricks (18) into the body. The firebrick with chipped corner goes first around the square tube. We recommend to even out the space between the firebricks before the first use with a knife or screwdriver.



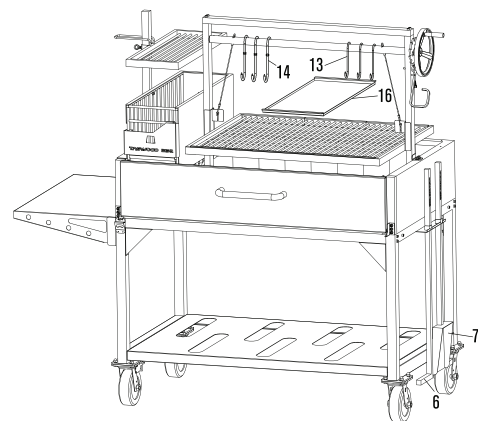
Step 9

Place the griddle (16) on top of main frame grate. Insert the secondary grate (9) into the assembled upright column support, and fix it by ring screw (N).



Step 10

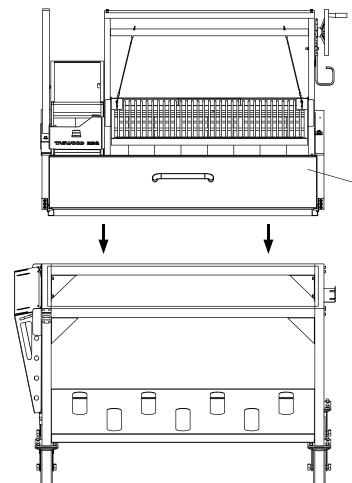
Insert the square tube (17) into the mainbody next to the front door.



Step 11

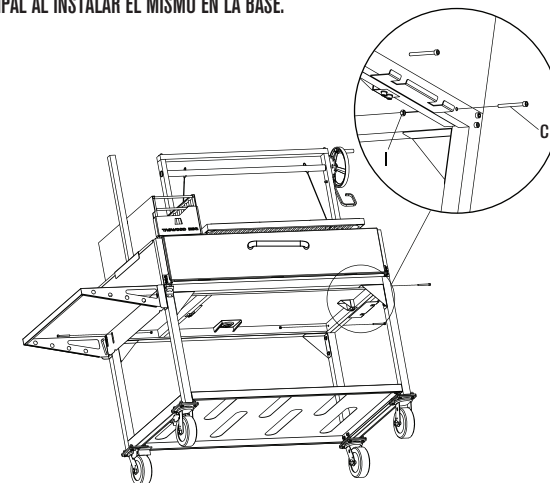
Hang the meat hook (13,14) on the height adjustment system rod, and hang the coal rake (6) and shovel (7) at the right side of the grill.

! ADVERTENCIA TENER MUCHO CUIDADO AL COLOCAR EL CUERPO PRINCIPAL SOBRE LA BASE PARA QUE SUS DEDOS NO QUEDEN ATRAPADOS ENTRE EL CUERPO PRINCIPAL Y LA BASE. PARA SU CORRECTA INSTALACION DEBEN COLOCAR PRIMERO LA BASE EN DIRECCIÓN LIGERAMENTE EN DIAGONAL Y LUEGO SOSTENER EL CUERPO PRINCIPAL DE LAS PAREDES Y DESLIZAR SUAVEMENTE HASTA ENTRAR EN LA BASE Y NO DESDE ABAJO. NO DEBEN COLOCAR LOS DEDOS POR DEBAJO DEL CUERPO PRINCIPAL AL INSTALAR EL MISMO EN LA BASE.



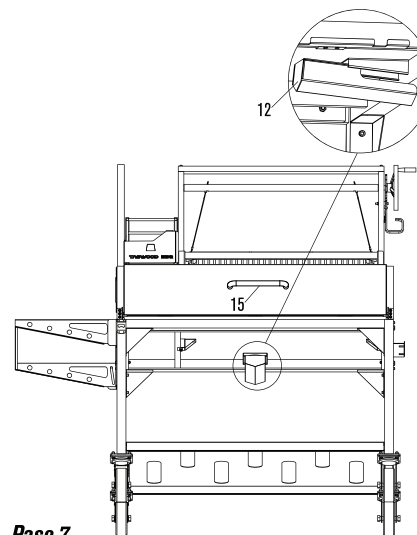
Paso 5

Coloque la parrilla de lado sobre la base primero. Esto ayudará a manejarlo desde su parte superior, previniendo lesiones en las manos. A continuación, agárrelo por la parte superior y coloque la estructura.



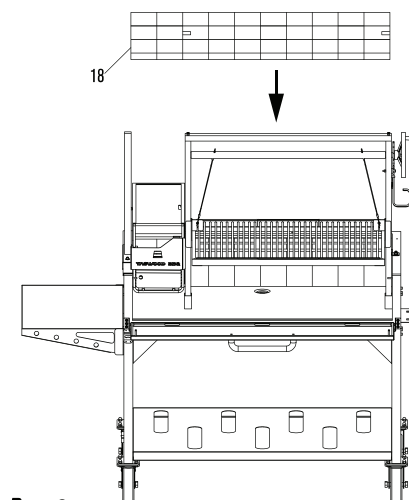
Paso 6

Asegúrese de bloquear las ruedas para fijar la base. Coloque con cuidado el cuerpo principal (1) sobre la estructura inferior. Ensámblelos con cuatro tornillos hexagonales M6*60 mm (C) y tuercas (I).



Paso 7

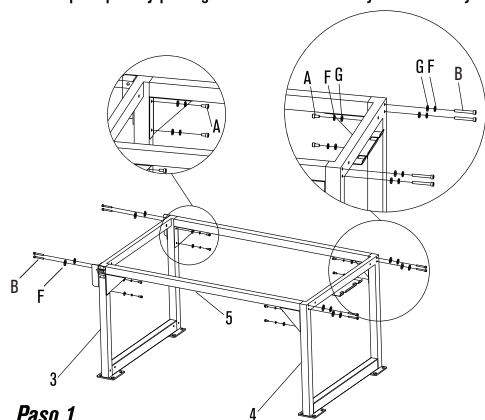
Deslice el drenaje de agua (12) debajo del orificio de drenaje.



Paso 8

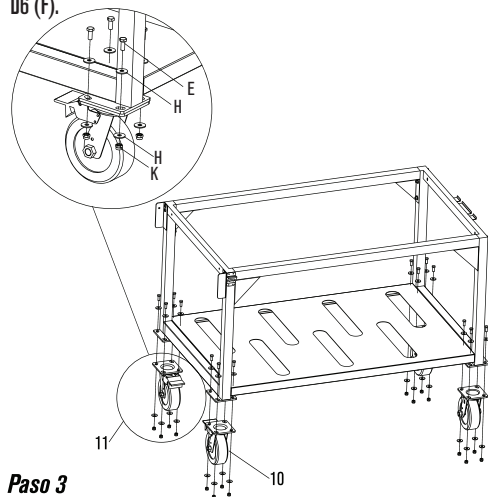
Coloque los ladrillos refractarios (18) en el cuerpo. El ladrillo con la esquina astillada va primero alrededor del tubo cuadrado. Recomendamos nivelar el espacio entre los ladrillos refractarios antes del primer uso con un cuchillo o destornillador.

Montaje: Antes de comenzar a ensamblar, retire con cuidado todas las películas protectoras evitando rayaduras en la superficie o en cualquier pieza y protegiendo el área de trabajo / ensamblaje.



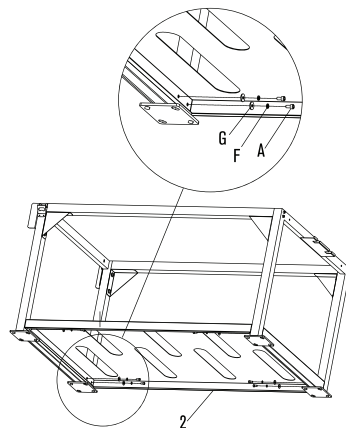
Paso 1

Ensamble el riel de soporte frontal y posterior (5) con la parte superior de los juegos de patas usando tornillos hexagonales eigt M6*12mm (A), arandelas de resorte (F) y arandelas (G) en el interior, y usando dieciséis tornillos hexagonales M6*50mm (B) arandelas de resorte (F) y arandelas (G) en el exterior. Por favor, notar que para el lado izquierdo, en el exterior, donde se instalará la mesa, no se debe utilizar la arandela (G), solo la arandela de resorte D6 (F).



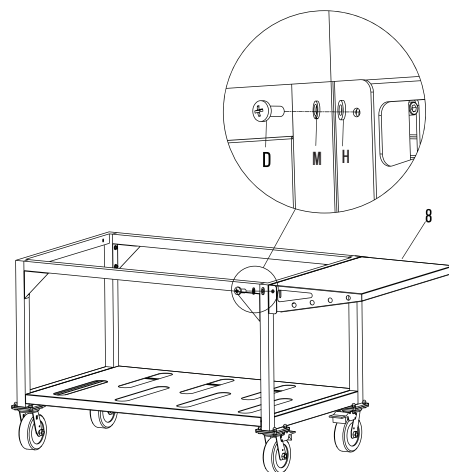
Paso 3

Atornille las dos ruedas con freno (10) en el extremo inferior del juego de patas (3,4).



Paso 2

Ensamble los dos juegos de patas con el estante inferior (2) utilizando ocho tornillos hexagonales M6*12 (A), arandelas de resorte (F) y arandelas (G).



Paso 4

Ensamble la mesa lateral (8) con el juego de patas izquierdo utilizando el tornillo M8*16 (D), la arandela de resorte (M) y la arandela (H).

Congratulations! We hope you enjoy your purchase. We worked hard so you can have a great and safe experience. We are always available if you have any questions or concerns about our products.

BEFORE USING FOR THE FIRST TIME

All stickers and films must be removed from the grill before use. We recommend to clean the table, small grate, main grate, meat hooks and griddle thoroughly with a suitable cleaning agent. Remove all cleaning residues and dry.

HOW TO CLEAN THE GRILL GRATES

Two hours after cooking: First, make sure all surfaces are cool. While still on the grill, scrub grate with a stainless-steel brush to remove all excess of food.

When grates are completely cool: Remove each section of grates from grill and place them on the side. Add 1 gallon of warm water in a container big enough to fit one piece at a time. Add a couple of drops of degreaser or detergent in the water.

Insert one piece at a time in the container, soak it and scrub excess food with a nylon cleaning brush. Remove each grate from bucket and rinse with fresh water. Dry it with microfiber cloth. Repeat the process for each piece of grate.

You can follow the same procedure for other parts in contact with food like secondary grate, griddle and meat hooks.

HOW TO CLEAN THE OUTSIDE OF THE GRILL

First make sure all surfaces are completely cool. Use a microfiber cleaning cloth mix with a soapy solution. Rub it over the exterior of the grill. If there is persistent dirt or grease, you can use a soft sponge to scrub them out. Rinse with fresh water but avoid any excess of water from getting inside the grill as this can cause damage to the interior. Dry it with microfiber cloth. Never use any sharp items that could scratch the surface of the grill. Never use an acidic, chlorine based or abrasive cleanser on stainless steel. They will damage the finish.

WARNING: Some discoloration will occur on some parts of the grill due to the extreme heat. The company consider this a normal wear and tear and will not be responsible for its cleaning.

LIMITED WARRANTY CERTIFICATE

Tagwood bbq warrants this product for a period of (5) years against deficiencies in material and/or manufacture defect, from the date of issuance of the purchase invoice. This **LIMITED WARRANTY** does not cover products that are improperly used, abused, altered or repaired. This warranty excludes all incidental or consequential damages and any condition resulting from other than ordinary residential wear or any use for which the product was not intended, such as use in rental or contract trade or commercial. This warranty does not include also normal wear and tear or dissatisfaction due to buyer's remorse. The **LIMITED WARRANTY** covers manufacturing, material and parts defects after proper verification by authorized technicians. The warranty will be void if the product suffers damages resulting from accidents, improper assembly, improper use, carelessness, action of corrosive agents, excessive load, ignorance of the instructions contained in the instruction manual or for presenting signs of having been repaired by non-authorized personnel. Deficient products or parts that are covered by this policy will be replaced or repaired. This warranty is non-transferable and valid only with the presentation of the purchase invoice. This product may undergo technical design modifications without prior notice from manufacturer. The importer assumes no responsibility for personal or property damage that could be caused by improper installation or use of the product, including lack of maintenance in the latter. Tagwood bbq reserves the right to inspect and assess the product before honoring the warranty and to invalidate the warranty if it is concluded that the claim was not valid. If you believe that your product meets the criteria for warranty replacement, please follow this procedure:

- | | |
|---|---|
| 1. Take a picture of the damaged part | info@tagwoodbbq.com with the subject warranty |
| 2. Take a picture of the invoice | 5. Please include a phone number we can contact you |
| 3. Locate the serial number under the table | 6. We will contact you 48 hrs after receiving the email to explain how to proceed |
| 4. Send both pictures (damaged part & invoice) and serial number to | |

OPERATING INSTRUCTIONS

WARNING: We recommend moving food aside from the grill if flare-ups occur, to avoid getting the food too burned, or not at the desired cooking level. The best way to manage this is to create two zones of fire, and always leave some portion of the grilling surface without coals under, so that when the flare-up occurs, you can move the food to the other side and then move back when the flames reduce.

WARNING: We recommend cooking on the secondary grate or griddle without direct flame. Always do it only with the heat of the coals. Use extreme care while cooking on the secondary grill or griddle when adding any type of liquid such as oil as it may generate a flame or hot drops causing serious injury.

Step 1:

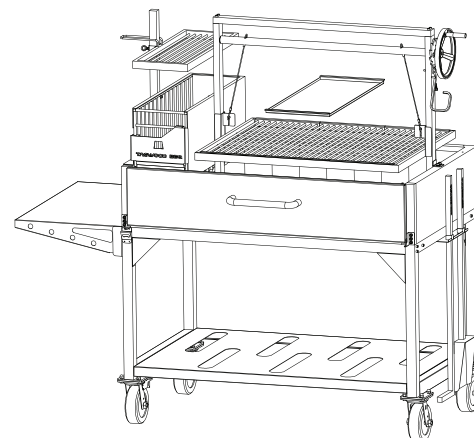
We recommend not to use lighter fluid because it may transmit a chemical taste to your food. Instead you can use a natural Firestarter.

Step 2:

When coals start falling under the firebox it means they are ready. Use the coal rake to start spreading out the fallen coals to create an even layer under the main grate.

Step 3:

Place the food on the grill only when the charcoals have reached the desired temperature for cooking.



Para video de Montaje



No utilizar herramientas eléctricas



Utilizar llave Allen



LIST OF PARTS:

- | | | | | | | |
|------------------------------------|---------------------------------|-------------------------------|--------------------------------------|---|------------------------------------|--------------------------------------|
| 1- Cuerpo principal
1 pcs | 2- Estante inferior
1 pcs | 3- Patas izquierdas
1 pcs | 4- Patas derechas
1 pcs | 5- Soporte frontal y posterior
2 pcs | 6- Atizador
1 pcs | 7- Pala
1 pcs |
| 8- Mesa lateral
1 pcs | 9- Parrilla secundaria
1 pcs | 10- Ruedas con freno
2 pcs | 11- Ruedas sin freno
2 pcs | 12- Sistema de drenaje
1 pcs | 13- Ganchos en forma de S
3 pcs | 14- Ganchos de doble anillo
3 pcs |
| 15- Manija puerta frontal
1 pcs | 16- Plancha
1 pcs | 17- Tubo cuadrado
1 pcs | 18- Ladrillos refractarios
22 pcs | | | |

Kit de accesorios

- | | | | | | | |
|--------------------------------------|-------------------------------------|-------------------------------------|---------------------------|--------------------------|------------------------------------|-----------------------------|
| A- Tornillo hexagonal M6*12
16pcs | B- Tornillo hexagonal M6*50
8pcs | C- Tornillo hexagonal M6*60
4pcs | D- Tornillo M8*16
3pcs | E- M8*20 screw
16pcs | F- Arandela de resorte D6
24pcs | G- Arandela D6*12
24pcs |
| H- D8*20 washer
35pcs | I- Tuerca M6
4pcs | J- Llave inglesa
2pcs | K- M8 nut
16pcs | L- Llave Allen H5
1pc | M- Arandela de resorte D8
3pcs | N- Tuerca anilada M8
1pc |