

barbas .

User manual

BBQ Fire 40-150



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1 About this document

This document shows the necessary information to do these tasks on the BBQ Fire 40-150:

- Operate the appliance
- Do basic maintenance

This document refers to the BBQ Fire 40-150 as 'the appliance'. This document is an essential part of your appliance. Read it carefully before you do work on the appliance. Keep it in a safe place.

The original instructions of the document are in English. All other language versions of the document are translations of the original instructions. It is not always possible to provide a detailed illustration of every single item of the equipment. The illustrations in this document show a typical setup. The illustrations are for instructional use only.

1.1 How to work with this document

1. Make yourself familiar with the structure and content of the document.
2. Read the safety section in detail.
3. Make sure that you understand all the instructions.
4. Do the procedures completely and in the given sequence.

1.2 Warnings and cautions used in this document

Warning



If you do not obey these instructions, there is a risk that can cause personal injury or death.

Caution

If you do not obey these instructions, there is a risk of damage to the equipment or to property.

Note

A note shows more information.

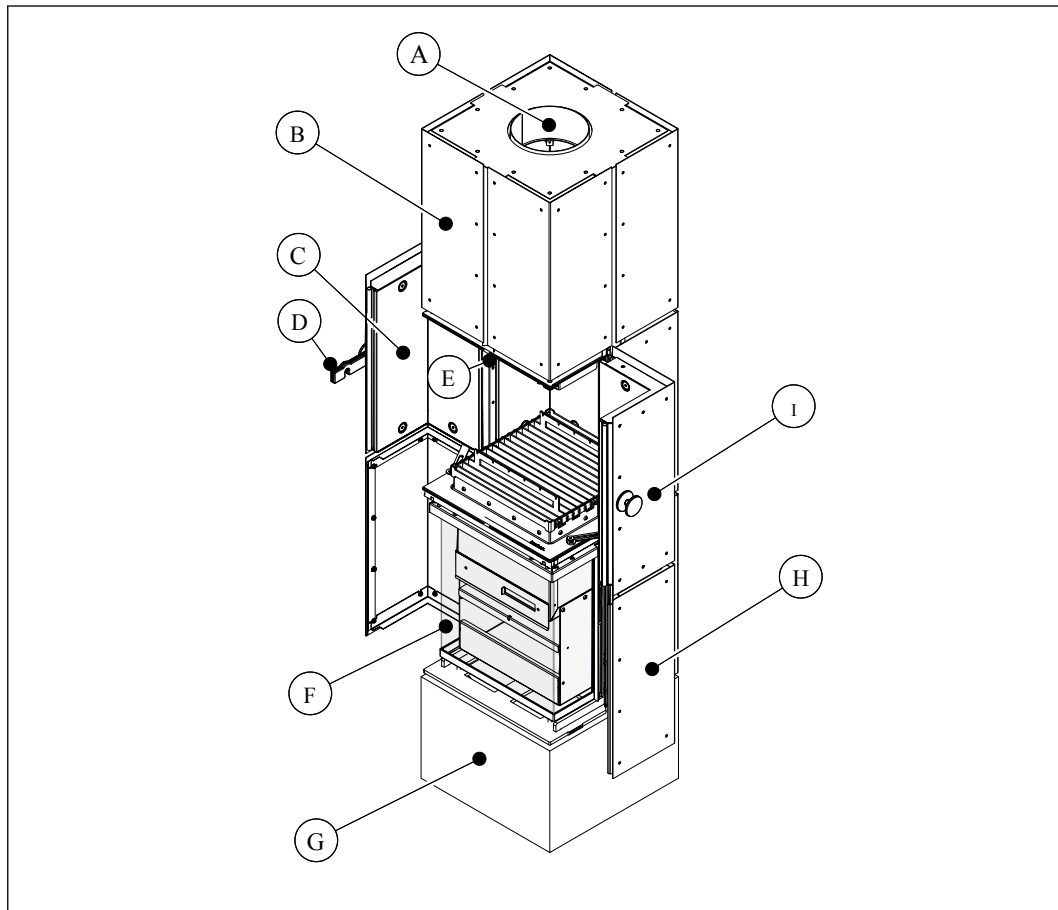
Symbol	Description
	Visual sign that there is a hazard
	Visual sign that there is a notice

1.3 Related documentation

- Installation and maintenance manual
- User manual

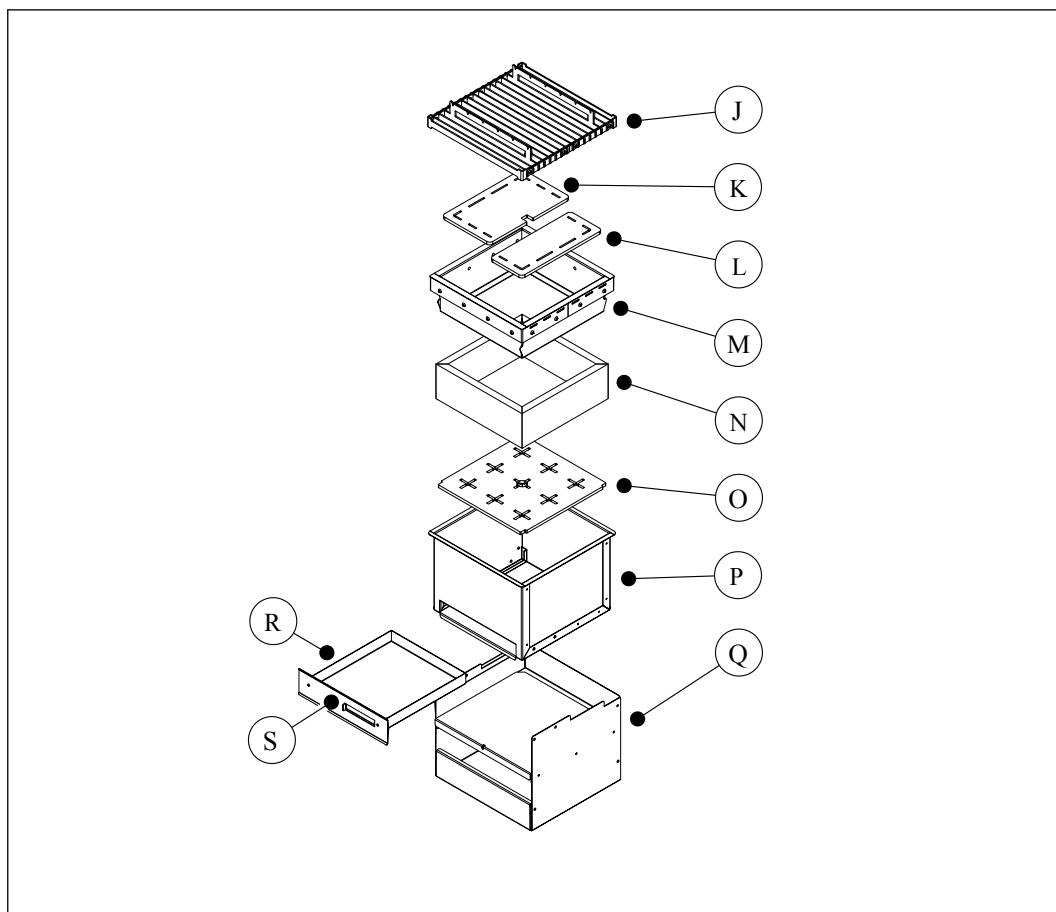
2 Description

2.1 Overview of the appliance



- | | | | |
|---|---|---|---|
| A | Flue pipe connection | F | Fire screen (placed in the storage chamber) |
| B | Decorative metal panels | G | Natural stone base |
| C | Insulation panels combustion chamber | H | Doors storage chamber |
| D | Door handle | I | Doors combustion chamber |
| E | Control slide for flue gas vent (Use only for slow-cooking bbq) | | |

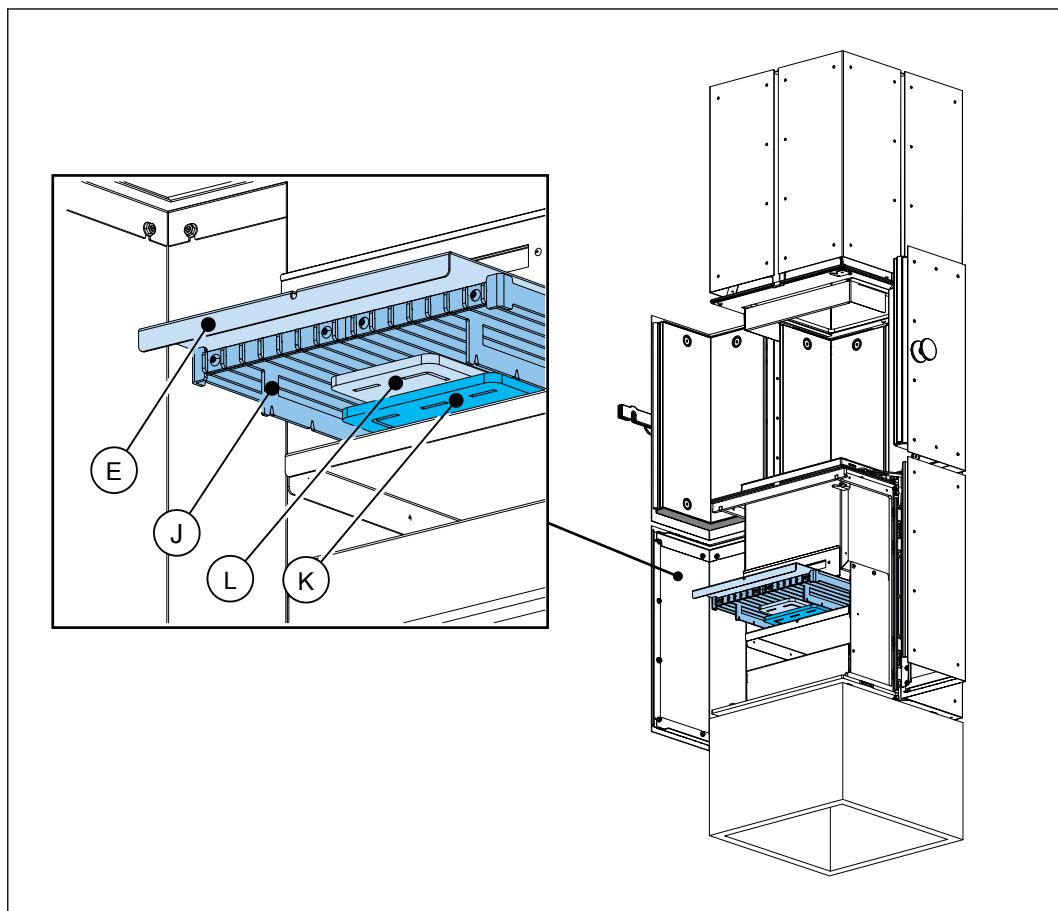
2.2 Overview of the interior of the appliance



- | | | | |
|-----|---|---|-------------------------------------|
| J | BBQ grill grate | P | Firebox |
| K/L | Upper fire bottom, left & right (Only intended for making a decorative fire, with wood or for support of the drip pan when slow-cooking bbq). This Upper fire bottom must be removed when bbq grilling. | Q | Storage compartments |
| M | Upper internal firebox | R | Ashtray |
| N | Insulation panels firebox | S | Control slider combustion air inlet |
| O | Lower fire bottom. (Only intended for grilling or slow-cooking bbq fire, with charcoal) | | |

2.3 Overview of the storage compartments in the appliance

The appliance is equipped with a storage chamber for the fire screen and the other various parts. The lower storage compartment can be used to store items like barbecue tongs and barbecue gloves.



- E Control slide for flue gas vent (Use only for slow-cooking bbq)
J BBQ grill grate

- K/L Upper fire bottom, left & right (Only intended for making a decorative fire, with wood or for support of the drip pan when slow-cooking bbq). This Upper fire bottom must be removed when bbq grilling.

2.4 Intended use

The appliance is intended for outdoor use or outdoor use under a canopy. Do not use it indoors or for other purposes.

The appliance can be used as an open fireplace or as a barbecue.

The appliance, in use as an open fireplace, is intended for use with wood logs or wood briquettes as fuel. Do not use other fuels.

The appliance, in use as a barbecue, is intended for use with charcoal as fuel. Do not use other fuels.

The appliance may only be used at an outdoor location that meets the requirements for the installation of the appliance.

The appliance is intended for intermittent use and is not intended for continuous use.

The appliance is intended for decorative purposes, or for grilling. It is not allowed to connect the appliance to a central-heating installation.

3 Safety

3.1 Safety instructions for operation

3.1.1 Safety instructions for operation general



Warning:

- Use the appliance only outdoors or outdoors under a canopy in a well-ventilated area. Do not use it in an enclosed area.
- Make sure that the appliance is installed correctly and in proper condition. Improper installation, adjustment, alteration, service, or maintenance can cause injury or property damage. Refer to the Installation and maintenance manual, and User manual. You can find the manuals on www.barbasbellfires.com.
- Read the user, installation and maintenance instructions thoroughly before operating the appliance. Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury, or death.
- Use the appliance in accordance with this manual and all applicable local and national regulations. Contact your local fire department for details on outdoor firing.
- Use the appliance with the same precautions as you would with any open fire.
- Use the appliance always on a hard, level, non-combustible surface such as concrete or stone. Do not use on wooden decks. Make sure that the appliance is always standing stable.
- Do not use the appliance in very dry weather conditions, where the risk of a wildfire or house fire is very high.
- Do not use the appliance in windy conditions.
- Do not use the appliance in or on a boat or food truck vehicle.
- Do not use gasoline, kerosene, diesel fuel, lighter fluid or alcohol to light or relight the fire. Use only firelighters to start a fire.
- Do empty the ashtray before each use.
- Do not let the appliance unattended when the fuel burns.
- Do not touch the hot surfaces of the appliance, until it has completely cooled down.
- Wear heat-resistant gloves when touching door handles, control slider combustion air inlet, or control slide.
- Wear heat-resistant gloves and use a poke when refilling the appliance.
- Use long, sturdy fireplace tools when adding or moving logs.
- prevent breathing smoke from the fire and prevent getting it into your eyes.
- Make sure that children and adults should be alerted to the hazards of high surface temperatures and should stay away to avoid burns.
- Make sure that your clothing does not touch the appliance. Especially synthetic clothing ignites easy and burns intensely.
- Make sure that young children are carefully supervised when they are in the area of the appliance.
- Do not put flammable items within two meters (2 m) from the front of the appliance.
- Do not put flammable items within one meter (1 m) from the side of the appliance.



Warning:

- Do not store or use gasoline, or any other flammable vapors or liquids within five meter (5 m) of this appliance
- Do not put objects on the top of the appliance.
- Do not use the appliance in case of visual damage of the insulation panels.
- Do not make modifications to the appliance. Any modification will also make your warranty invalid.
- Do not attempt to move or store the appliance until all ashes and embers are completely extinguished and the appliance has completely cooled.
- Examine the appliance for damage and creosote formation, after a period of storage or non-use. Do not use the appliance until necessary repairs and/or cleanup are done.
- Use only original Barbas parts. The use of any not Barbas parts, can be dangerous and will void your warranty.



Caution:

- Make sure to inspect and clean the appliance, flue pipe and flue terminal minimum every year to prevent dirt deposition and creosote formation.
- Use of the correct fuel depends on the intended use of the appliance. Refer to section 4.



Note:

- Do not use the appliance continuously. The intended use is as intermittent appliance.
- Keep this manual for future reference.

3.1.2

Additional Safety instructions for operation as an open fireplace



Warning:

- Do not use the barbecue grill grate. Store the barbecue grill grate away in the appliance storage chamber.
- Use the upper fire bottom when the appliance operates as an open fireplace.
- Remove the control slide for the flue gas vent.
- Use the fire screen.
- Do not use the lower fire bottom.
- Keep the doors of the combustion chamber always open!



Caution:

- Use only dry chopped wood, small logs or wood briquettes without binder. It will burn hotter, more completely, and create less smoke and ashes. Dry wood should have a moisture content of between 10% and 20%.
- Do not use freshly cut wood.
- Do not use mineral fuel (example: coal, anthracite)
- Do not use more wood per load than prescribed. Refer to section 4.2.1 for the recommended fuel amount.
- Do not add additional wood until the fire is nearly out. Notice: If any part of the fire box, combustion chamber or flue hood of the appliance is glowing red, it is overloaded.
- Do not burn charcoal briquettes, lump charcoal, manufactured logs, trash, leaves, paper, cardboard, plywood, painted, stained or pressure-treated wood. Avoid using softwoods such as pine or spruce, which can throw sparks.

3.1.3

Additional Safety instructions for operation as a barbecue

**Warning:**

- Use the barbecue grill grate.
- Use the lower fire bottom when the appliance operates as a barbecue.
- When grilling with direct heat: Remove the upper fire bottom, and remove the control slide for the flue gas vent. Grill with the doors open when the appliance is warm enough.
- When grilling with indirect heat (slow-cooking): Use the upper fire bottom as support for a drip pan, and use the control slide for the flue gas vent. Keep the doors of the combustion chamber closed during the grilling/cooking!

**Caution:**

- Use only charcoal. The barbecue will burn hotter, more completely, and create less smoke and ashes.
- Do not use charcoal briquettes or wood.
- Do not use mineral fuel (example: coal, anthracite)
- Do not use more charcoal per load than prescribed. Refer to section [4.2.2](#) for the recommended fuel amount.
- Do not add additional charcoal until the fire glow is nearly out.
- Do not burn lump charcoal, manufactured logs, trash, leaves, paper, cardboard, plywood, painted, stained or pressure-treated wood.

**Note:**

- Clean the barbecue grill grate, every time before and after the cooking. Advice is to use a barbecue brush with stainless steel bristles.

3.2 Safety instructions with regard to the environment

- Dispose of the packing materials in an environmentally friendly way.
- Dispose of broken insulation panels as household waste, when replaced.
- Dispose of an obsolete appliance according to the instructions in section [8](#).
- Obey the national and local regulations.

3.3 Safety instructions with regard to the food to be cooked in the barbecue

- Do not defrost meat, fish, or poultry at room temperature. Defrost in the refrigerator.
- Make sure to wash your hands thoroughly with hot, soapy water before starting any meal preparation and after handling fresh meat, fish, and poultry.
- Do never place cooked food on the same plate raw food was on.
- Make sure to wash all plates and cooking utensils that have come into contact with raw meat or fish with hot, soapy water and rinse.

4 Fuel

4.1 Fuel types

**Warning:**

Do not use coal, anthracite, coal briquettes, lump charcoal, manufactured logs, trash, leaves, paper, cardboard, plywood, painted, stained or pressure-treated wood, liquid fuel or gel fuel. The appliance is not designed for these fuels. Use of these fuels is dangerous and can lead to bodily harm and to serious damage to the appliance. Avoid using softwoods such as pine or spruce, which can throw sparks.

4.1.1 Fuel type for operation as an open fireplace

Suitable fuels for operation as an open fireplace are:

- Hard wood (example: birch, beech, oak, ash, wood from fruit trees).
- Soft wood (example: poplar).
- Wood briquettes without binder.

Before use, wood must dry for minimum 2 years when freshly chopped. Kiln-dried wood must dry for an extra half year. Dried wood logs must have a moisture content of 10 - 20 %.

4.1.2 Fuel type for operation as a barbecue

Suitable fuel for operation as a barbecue is:

- Charcoal. Available in many types, and with flavors. For example:
- Hardwood charcoal
- Applewood charcoal
- Cherrywood charcoal
- Charcoal with flavors, such as Thyme, Chili, Garlic, Onion, and paprika

Use only dry charcoal. Charcoal normally has a moisture content of 0 - 5 %. Keep charcoal always stored in a dry place, and keep the charcoal bag closed.

Storage of charcoal in a place with a high degree of humidity will result that the charcoal will have a higher moisture content. The higher the moisture content of the charcoal, the harder it is to get it to burn. So it takes longer before the charcoal starts to smolder nicely. Ultimately, the heat dries the charcoal again. But there will be more development of smoke and one has to be patient longer.

4.1.3 Unsuitable fuel types

Unsuitable fuels are:

- Painted wood.
- Impregnated wood.
- MDF, chipboard.
- Any kind of combustible waste.
- Paraffin impregnated compressed wood logs
- Freshly chopped wood

- Coal, anthracite and other bituminous fuels
- coal briquettes
- Lignite, peat

Using unsuitable fuels causes excess smoke, blackened insulation panels, and combustible deposits in the chimney and can damage the appliance.

4.2 Fuel amount

4.2.1 Fuel amount for operation as an open fireplace

Load the appliance with the amount of fuel as listed hereunder. Put the first load as more layers on the upper fire bottom. For the way of placing the first load see section [5.3.1](#).



Caution:

The amount of fuel specified here should not be exceeded, overloading can cause excess heat and smoke.

Table 1: Recommended amount of fuel for the first load and ignition

Wood logs / Wood briquettes				
Layers, placed horizontal	Amount of logs/ briquettes	Weight(Approximately)	Length (Approximately)	Outline (Approximately)
1. Bottom layer	2 pieces	0.9 kg per piece	25 cm	25 cm
2.	2 pieces	0.9 kg per piece	25 cm	25 cm
3.	2 pieces	0.3 kg per piece	20 cm	15 cm
4.	2 pieces	0.1 kg per piece	15 cm	10 cm
5. Top layer	2 pieces	0.1 kg per piece	15 cm	10 cm
6. On top	2 firestarter cubes			

The total weight of the wood logs is approximately 2.3 kg at the first load.

Table 2: Recommended amount of fuel for reloading

Wood logs / Wood briquettes				
Layer, placed diagonally upwards	Amount of logs/ briquettes	Weight(Approximately)	Length (Approximately)	Outline (Approximately)
1.	2 pieces	0.9 kg per piece	25 cm	25 cm

The above listed amount burns for approximately 30 minutes. This time can be different, dependent on the chimney draught.

4.2.2 Fuel amount for operation as a barbecue

Load the appliance with the amount of fuel as listed hereunder. Put the load as one layer on the lower fire bottom. For the way of placing the load see section [5.4.1](#). Use the same amount of fuel for reloading.



Caution:

The amount of fuel specified here should not be exceeded, overloading can cause excess heat and smoke.

Table 3: Recommended amount of fuel for grilling with direct heat and indirect heat

Cubes of charcoal		
Layer	Amount of charcoal with direct heating	Amount of charcoal with indirect heating
	Weight (Approximately)	Weight (Approximately)
1, (One layer)	1.0 kg	0.5 kg
2. On top	2 firestarter cubes	1 firestarter cube

The above listed amount burns for approximately 60 - 90 minutes. This time can be different, dependent on the chimney draught, the position of the combustion air inlet control slider, and the presence of the flue gas vent control slide.

5 Operation

5.1 Preparation before first use

Report any defects immediately to your supplier.

1. Make sure that the appliance is not damaged.
2. Make sure that the door opens and closes completely.
3. Remove the document and components from the combustion chamber.
4. Make sure that the control slider for the combustion air inlet moves easily.
5. Make sure that the control slide for the flue gas vent moves easily.
6. Make sure that the ash tray is empty.
7. Make sure that all package material, stickers, etc, has been removed from the vicinity of the appliance after installation.

5.2 First use of the appliance



Caution:

- Make sure the appliance is placed outside, or installed outdoors under a canopy in accordance with the prescriptions in the installation manual.



Note:

The appliance has a heat-resistant coating. When you use the appliance for the first time, the coating can cause an unpleasant, but harmless smell.

When using the appliance as a barbecue for the first time, it is recommended to heat the appliance well for at least 30 minutes before grilling.

5.3 Firing the appliance as an open fireplace

5.3.1 First load and ignition



Warning:

- Do not use the appliance in windy conditions.
- Use the appliance as an open fireplace always with the doors of the combustion chamber open.
- Remove the control slide for the flue gas vent.
- Use only the upper fire bottom to make a fire on it.
- Use the fire screen.

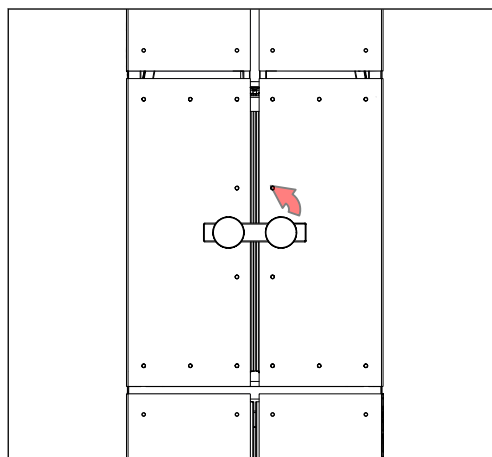


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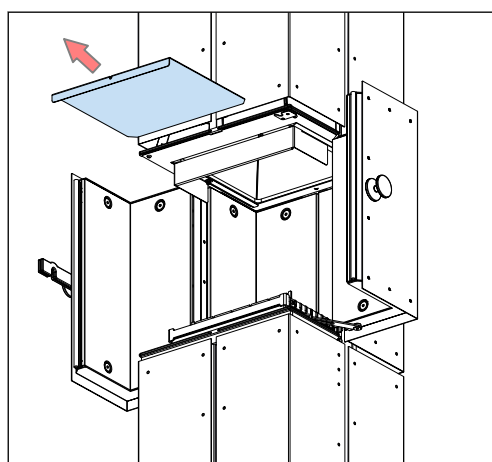
Continuous firing with the combustion air inlet fully open (control slider in the far left position) causes a hot fire that can damage the appliance. Use the combustion air only during the beginning of the first fuel load and for the ignition of a new fuel load.

In the beginning, the appliance and flue pipe is cold. Both the appliance and flue pipe must reach a temperature that guarantees the good functioning of the appliance. Temperatures that stay too low can lead to poor flue draught and smoke development at the front of the appliance.

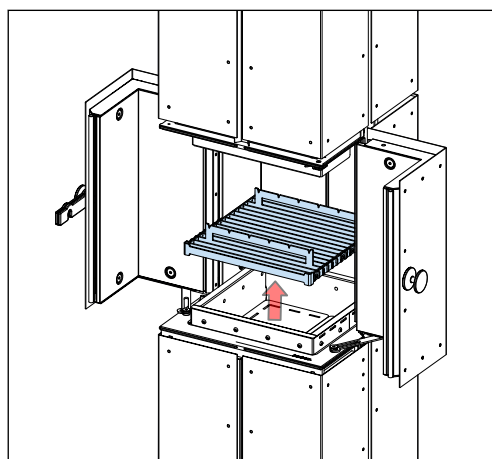
1. Open the doors of the combustion chamber by lifting the door handle on the right side.
2. Open the doors of the storage chamber by pulling them forward.



3. Remove the control slide for the flue gas vent. Stow it away in the storage chamber.

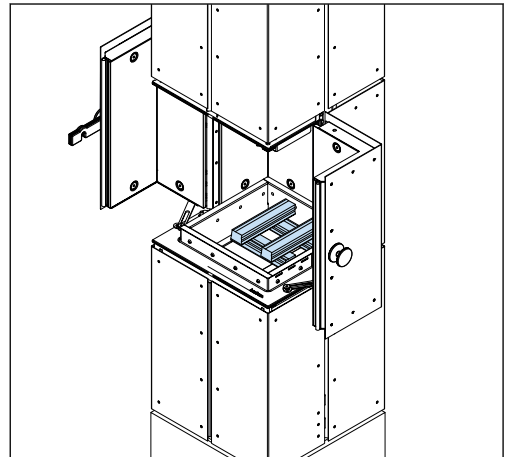


4. Remove the BBQ grill grate. Stow it away in the storage chamber.

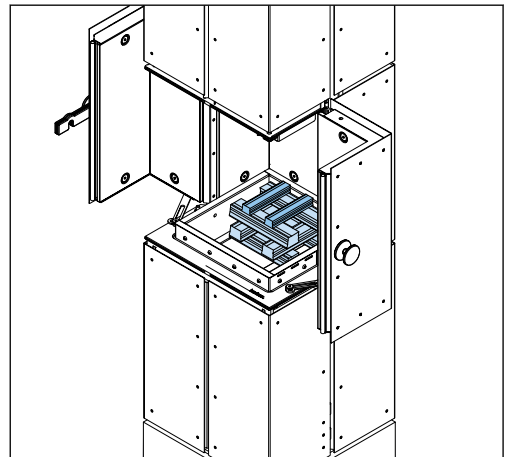


5. Put the control slider in the far left position. The combustion air inlet through the ashtray is now maximum open.
6. Load the appliance, on the upper fire bottom, with the recommended amount of fuel. Refer to section [4.2.1](#).

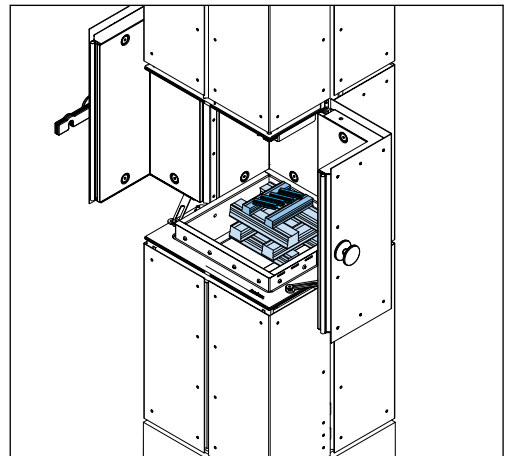
7. Put 4 wood logs crosswise on the upper fire bottom.



8. Put an extra layer of 2 smaller wood logs crosswise on top.

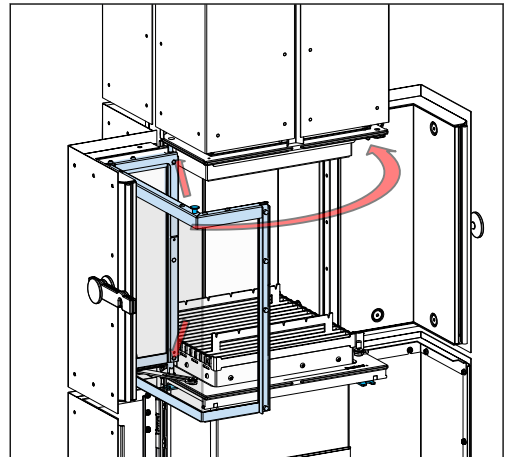


9. Put a double layer of small wood pieces and 2 firestarter cubes on top of the wood logs.
10. Put some small kindling wood above the firestarter cubes.
11. Light the firestarter cubes with a lighter or a match.
12. Close the doors of the storage chamber.
13. Keep the doors of the combustion chamber open!



14. Put the fire screen in place. Refer to section 4.2.1.
15. Put the control slider in the far right position, after about 10 minutes, when all logs burn. The combustion air inlet through the ashtray is now closed.

Depending on the type of wood, the logs will burn for approximately 30 minutes in total.



5.3.2

Reload with fuel



Caution:

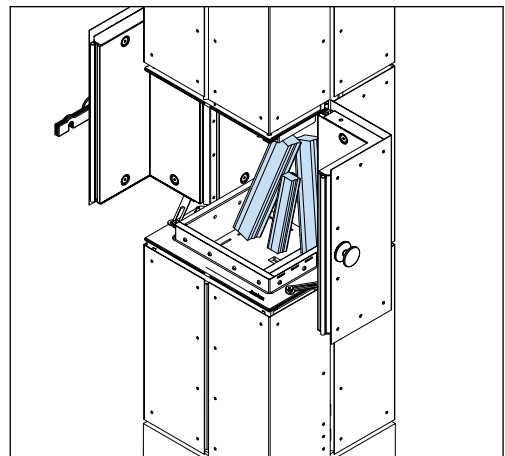
If there is insufficient burning material in the firebed to light a new fuel charge, excessive smoke emission can occur. Reloading must be done onto a sufficient quantity of glowing embers and ash to make sure that the new fuel charge will ignite in a reasonable period. If there are too few embers in the fire bed, add suitable kindling to prevent excessive smoke.



Note:

The best reloading moment is when there are still some little flames on the firebed.

1. Wait until the flames start disappearing.
2. Put the control slider in the far left position. The combustion air inlet through the ashtray is now maximum open.
3. Put 2 or 3 wood logs, diagonally upwards, on the upper fire bottom. Refer to section 4.2.1.
4. Put the control slider in the far right position, after about 10 minutes, when all logs burn. The combustion air inlet through the ashtray is now closed.
5. Keep the doors of the combustion chamber open!



5.3.3

General firing tips using the appliance as an open fireplace

- The appliance works best when it has heated up as described in sections 5.3.1 and 5.3.2. Insufficient heating up leads to a low draught in the flue pipe and incomplete combustion. Good combustion is recognized by bright orange flames and invisible smoke. Refer to section 4.1.1 for advice on the required fuel quality.
- Make sure the doors of the combustion chamber are open when in use.

- Do not remove all the ashes from the upper fire bottom. An ash layer on the upper fire bottom forms a heat insulating layer, that helps the fuel to ignite easily.
- Do not set the control slider in the far left position (Combustion air inlet fully open) when the appliance is used. This will cause a hot fire that can damage the appliance. The fuel will burn too fast.
- Do not overload the appliance with fuel. Refer to section [4.2.1](#) for the recommended amount of fuel. Too much fuel leads to incomplete combustion and too much heat, which will cause damage to the appliance and flue pipe.

5.3.4

Control the burn process using the appliance as an open fireplace

Control the burn process with the control slider on the ashtray. This slider controls the amount of combustion air.

Warning:



Remove the control slide for the flue gas vent

Caution:



Continuous firing with the combustion air inlet fully open (control slider in the far left position) causes a hot fire that can damage the appliance. Use the combustion air only during the beginning of the first fuel load and for the ignition of a new fuel load.

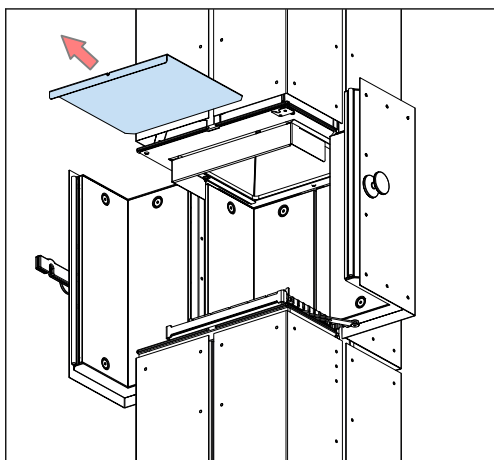


Figure 1. Removal of the control slide for the flue gas vent

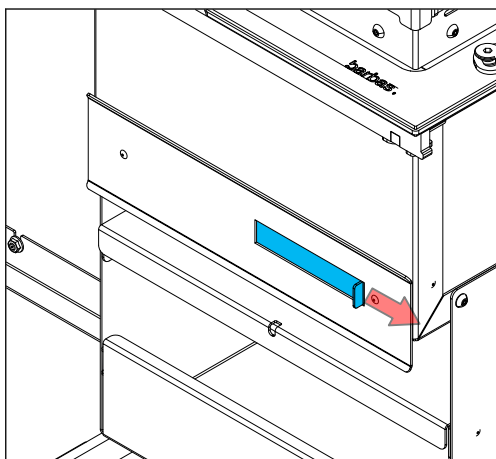


Figure 2. Control slider in the far right position: Combustion air inlet is closed

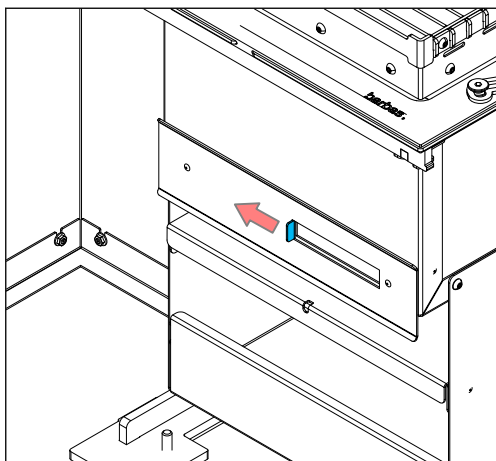


Figure 3. Control slider in the far left position: Combustion air inlet is maximum open

5.4 Firing the appliance as a barbecue

5.4.1 First load and ignition



Warning:

- Do not use the appliance in windy conditions.
- Use only the lower fire bottom to make a fire on it.
- Use the appliance as a barbecue with the doors of the combustion chamber closed. Only when the appliance is warm enough, one can do the grilling with direct heat with the doors open.
- When grilling with direct heat: Remove the upper fire bottom, and remove the control slide for the flue gas vent.
- When grilling with indirect heat (slow-cooking): Use the upper fire bottom as support for a drip pan, and use the control slide for the flue gas vent.



Caution:

Continuous firing with the combustion air inlet fully open (control slider in the far left position) causes a hot fire that can damage the appliance. Use the combustion air only during the beginning of the first fuel load and for the ignition of a new fuel load.

In the beginning, the appliance and flue pipe is cold. Both the appliance and flue pipe must reach a temperature that guarantees the good functioning of the appliance. Temperatures that stay too low can lead to poor flue draught and smoke development at the front of the appliance.

1. Open the doors of the combustion chamber by lifting the door handle on the right side.
2. Open the doors of the storage chamber by pulling them forward.
3. Remove the BBQ grill grate
4. When grilling with direct heat:
 - a) Remove the upper fire bottom. Stow the upper fire bottom away in the appliance storage chamber.
 - b) remove the control slide for the flue gas vent
5. When grilling with indirect heat (slow-cooking):
 - a) Remove temporary the upper fire bottom.
 - b) Make sure that the control slide is in place. Do position the control slide as much as possible towards the doors, for a maximum opening of the flue gas vent.
6. Put the control slider in the far left position. The combustion air inlet through the ashtray is now maximum open.
7. Load the appliance, on the lower fire bottom, with the recommended amount of charcoal. Refer to section [4.2.2](#).
8. Make a small well in the center of the charcoal and place 1 or 2 firestarter cubes in it. Refer to section [4.2.2](#).
9. Put some charcoal or small kindling wood above the firestarter cubes.
10. Light the firestarter cubes with a lighter or a match.
11. When grilling with indirect heat (slow-cooking):
 - a) Put the upper fire bottom back in place.
 - b) Put a drip pan on the upper fire bottom.
 - c) Put a stainless steel bowl of water on the upper fire bottom to prevent the food from drying out.
12. Put the BBQ grill grate back in place. Make sure that the BBQ grill grate is clean.
13. Close the doors of the combustion chamber, when the charcoal starts to glow.
14. Move the control slider to the right, into a position that will give a quiet glowing fire. The combustion air inlet through the ashtray is now set.
15. Close the doors of the storage chamber.
16. When grilling with direct heat:
 - a) Do the grilling with direct heat with the doors open, when the appliance is warm enough,

17. When grilling with indirect heat (slow-cooking):
 - a) Move the control slide backward to control the temperature inside the barbecue.
 - b) Keep the doors of the combustion chamber as much as possible closed, to keep the desired cooking temperature stable.
18. Start your food grilling or slow-cooking only once the charcoal is covered with a light layer of white ash, the firestarter cubes are completely burned away, and the appliance has been well-preheated.

Depending on the type of charcoal, it will burn for approximately 60 - 90 minutes in total.

5.4.2

Reload with fuel



Caution:

If there is insufficient burning material in the firebed, a new charge of charcoal will not ignite. Reloading must be done onto a sufficient quantity of glowing charcoal and ash to make sure that the new charcoal charge will ignite in a reasonable period. If there are too few glowing charcoal in the fire bed, add some suitable kindling first.



Note:

The best reloading moment is when there are still some little flames on the firebed.

1. Wait until the glow on the charcoal starts disappearing.
2. Open the doors of the combustion chamber and storage chamber.
3. Remove the BBQ grill grate.
4. Remove the upper fire bottom, when grilling with indirect heat (slow cooking).
5. Put the control slider in the far left position. The combustion air inlet through the ashtray is now maximum open.
6. Reload the appliance, on the lower fire bottom, with the recommended amount of charcoal. Refer to section [4.2.2](#).
7. Put the upper fire bottom with drip pan back in place, when grilling with indirect heat (slow cooking).
8. Put the BBQ grill grate back in place.
9. Close the doors of the combustion chamber, when the charcoal starts to glow.
10. Move the control slider to the right, into a position that will give a quiet glowing fire. The combustion air inlet through the ashtray is now set.
11. Close the doors of the storage chamber.
12. When grilling with direct heat:
 - a) Do the grilling with direct heat with the doors open, when the appliance is warm enough,
13. When grilling with indirect heat (slow-cooking):
 - a) Keep the doors of the combustion chamber as much as possible closed, to keep the desired cooking temperature stable.

5.4.3

General firing tips using the appliance as a barbecue

- The appliance works best when it has heated up as described in section [5.4.1](#) and [5.4.2](#). Insufficient heating up leads to a low draught in the flue pipe and incomplete combustion. Good combustion is recognized by bright orange glow and invisible smoke. Close always the doors of the combustion chamber during the heating up of the appliance.
- Use the control slider on the ashtray and the control slide flue vent to get the requested temperatures in the barbecue combustion chamber.
- When grilling with direct heat: Make sure the doors of the combustion chamber are open when in use.
- When grilling with indirect heat (slow-cooking): Make sure the doors of the combustion chamber are closed when in use. Only open the door for ignition and to refuel.
- Do not remove all the ashes and chunks of old charcoal. An ash layer on the lower fire bottom forms a heat insulating layer, that helps the charcoal to ignite easy. Make sure that the air inlet openings in the bottom plate remain as open as possible
- Do not continuously set the control slider in the far left position (Combustion air inlet fully open) when the appliance is used. This will cause a hot fire that can damage the appliance and cause burned food on the grill grate. The charcoal will burn too fast.
- Do not overload the appliance with charcoal. Refer to section [4.2.2](#) for the recommended amount of charcoal. Too much charcoal leads to too much heat, which can cause burned food on the grill grate and cause damage to the appliance and flue pipe.

5.4.4

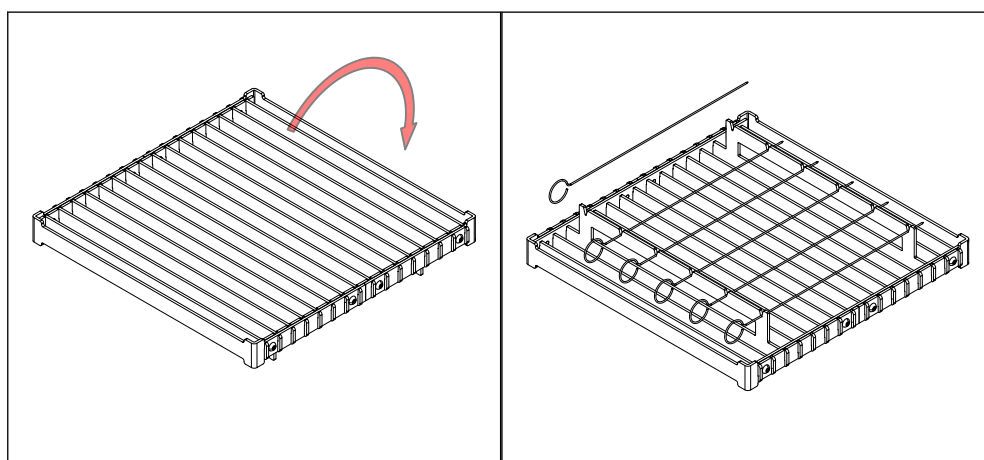
Use of the BBQ grill grate



Note:

The BBQ grill grate can be used on both sides:

- One side is suitable for standard BBQ grilling
- The other side is suitable for BBQ grilling with skewers.



5.4.5 General cooking tips using the appliance as a barbecue

- The heating-up time of the appliance before cooking depends on the weather conditions. Start your food grilling or slow-cooking only once the inside of the combustion chamber has reached the desired cooking temperature. The glowing charcoal will then be covered with a light layer of white ash.
- Turn the food regularly during the recommended cooking time. Refer to section [5.4.8](#) for the approximate cooking times.
- Allow larger pieces of meat to rest for 5 to 10 minutes after cooking to get a more even temperature throughout.
- For extra smoke flavor, consider using charcoal from fruit trees. You can also add wood chips or pieces that have been soaked in water for at least 30 minutes and drained, or moistened fresh herbs such as bay leaves, thyme, oregano, Coriander or rosemary. Place the wet wood or herbs directly on the glowing charcoal just before cooking.
- Defrost food before barbecuing. Otherwise, consider a longer cooking time when preparing frozen food.

5.4.6 BBQ grilling with direct heat

Use the grilling method with direct heat for small pieces of food, that take less than 15 minutes to cook. For example:

- Steaks
- Sausages
- Hamburgers
- Skewers
- Chicken fillets
- Fish fillets
- Sliced vegetables

With direct heat, the fire creates both radiant and conductive heat. The radiant heat from the charcoal quickly sears or browns the surface of the food. Furthermore, the fire ensures that the BBQ grill grate is heated. The bars of the grate then ensures that this heat is transferred to the surface of the food by conduction. Visible through the recognizable BBQ prints of the grate on the food.

Turn the food regularly for even grilling.

Refer to section [5.4.8](#) for the approximate cooking times.

5.4.7 BBQ grilling with indirect heat (Slow-cooking)

Use the grilling method with indirect heat for bigger pieces of food, that needs more than 15 minutes to cook. Also for foods that are prone to drying out or scorching quickly.

For example:

- Meat with bones inside
- Laced beef steaks
- Beef basket
- Beef poulet
- Ribs
- Whole chicken
- Whole fish
- Vegetables

With indirect heat (slow-cooking), the food will be cooked with mainly convection heat and a little bit conductive heat. The convection heat rises, reflects off the inside insulation

panels of the barbecue, and circulates to slowly cook the food evenly on all sides. There is no direct radiant heat to the food. The temperature near the food is lower as grilling with direct heat.

Convection heat doesn't sear or brown the surface of the food the way radiant and conductive heat do. It cooks it more gently all the way to the centre, like the heat in an oven. Indirect heat can also be used to finish cooking thicker foods or pieces with bones that have first seared or browned on direct heat.

Make sure that there is a drip pan and a stainless steel bowl of water on the upper fire bottom. Put the food in the centre of the BBQ grill grate, above the drip pan.

Refer to section [5.4.8](#) for the approximate cooking times.

5.4.8

Cooking times



Note:

The cooking times for grilling and slow cooking in Table 4 are for guidance only.

Factors such as outside temperature, wind and altitude can affect cooking times.

Use a thermometer, suitable for up to 300°C., for continuous measuring of the temperature in the oven.

Use a BBQ meat thermometer for continuous measuring of the food core temperature. Especially necessary when barbecuing with indirect heat (low & slow cooking). It is preferable to use a digital thermometer with a wired sensor, and a magnetic back.

Table 4: Cooking times

Type of meat,	Thickness/	BBQ meth-	Cooking	Oven tem-	Food core tempera-		
fish or vegetables	Weight/		(Approximately)	(Approximately)	(Approximately)		
	Size				Medium rare	Medium	Well done
Beef, veal, lamb, venison							
Flank steak	1 cm thick	Direct heat	4 to 6 minutes	200 - 250 °C.	65 °C.	70 °C.	80 °C.
Steak	2 cm thick	Direct heat	5 to 7 minutes	200 - 250 °C.	65 °C.	70 °C.	80 °C.
Tenderloin	0.4 kg to 0.9 kg	Direct heat	8 to 10 minutes (*)	200 - 250 °C.	65 °C.	70 °C.	80 °C.
Ribeye reversed sear	0.9 kg to 1.2 kg	Step 1: Indirect heat	1 hour	105 °C.		50 °C.	
		Step 2: Direct heat	8 minutes	200 - 250 °C.			
Braising steak to tender meat	0.9 kg to 1.5 kg	Indirect heat	4 to 6 hours (**)	150 °C.		85 °C.	
Pork							
Sausage	0.1 kg	Direct heat	10 to 12 minutes	180 °C.		75 °C	
Pork fillet	1 cm thick	Direct heat	4 to 6 minutes	200 - 250 °C.		75 °C	
	2 cm thick	Direct heat	5 to 7 minutes	200 - 250 °C.		75 °C	
Pork loin	1.5 cm thick	Step 1: Direct heat	5 to 6 minutes	200 - 250 °C.		70 °C	
		1 to 1.5 hours	120 °C.	Step 2: Indirect heat			
Spareribs	1.2 kg to 1.5 kg.	Indirect heat	1.5 to 2 hours (**)	180 °C.		75 °C	
Pulled Pork	2.0 kg.	Indirect heat	7 to 11 hours	120 °C.		90 °C	
Poultry							
Chicken fillet	0.1 kg	Direct heat	8 to 12 minutes	200 °C.		75 °C	
Chicken, whole	1.2 kg	Indirect heat	1 to 1.5 hours	180 °C.		80 °C.	
Beer can chicken	1.2 kg	Indirect heat	1.5 hours	180 °C.		80 °C.	
Chicken legs/ wings	0.1 kg to 0.15 kg	Step 1: Direct heat	6 to 8 minutes	200 - 250 °C.		70 °C.	
		Step 2: Indirect heat	20 minutes	150 - 180 °C.		70 °C.	
Pulled chicken	1.0 kg to 2.0 kg	Indirect heat	25 to 30 minutes	160 °C.		70 °C	

Type of meat,	Thickness/	BBQ meth-	Cooking	Oven tem-	Food core tempera-		
fish or vegetables	Weight/		(Approxi-	(Approxi-	(Approximately)		
	Size				Medi-	Medi-	Well
					um	um	done
					rare		
Turkey, whole	2.0 kg to 3.0 kg	Indirect heat	1.5 to 2.0 hours	180 °C.		80 °C.	
Duck/Goose	1.5 kg to 2.0 kg	Indirect heat	1 to 1.5 hours	180 °C.		75 °C	
Seafood							
Fish fillet	1 cm thick	Direct heat	4 to 6 minutes	200 - 250 °C.		60-65 °C	
Fish, whole	1.0 kg	Indirect heat	20 to 30 minutes	180 °C.		60-65 °C	
Shrimp	0.015 kg	Direct heat	2 to 4 minutes	200 - 250 °C.		60-65 °C	
Gambas	0.05 kg	Direct heat	4 to 6 minutes	200 - 250 °C.		60-65 °C	
Vegetables							
Onion	halved	Indirect heat	35 to 40 minutes	150 °C.			
	1.5 cm slices	Direct heat	8 to 12 minutes	200 °C.			
Mushrooms	Button	Direct heat	8 to 10 minutes	180 °C.			
	Portobello	Direct heat	10 to 15 minutes	180 °C.			
Potato	Whole	Indirect heat	45 to 60 minutes	160 °C.			
	2.0 cm slices	Direct heat	8 to 10 minutes	180 °C.			
Asparagus	Ø0.5 cm to Ø1.0 cm	Direct heat	6 to 8 minutes	200 °C.			

(*): When the food is ready, you can eventually smoke it afterward with indirect heat slow-cooking for about 30 minutes.

(**) : When the food is ready, you can eventually sear it afterward with direct heat grilling for about 10 minutes.

5.5 Fire screen

**Warning:**

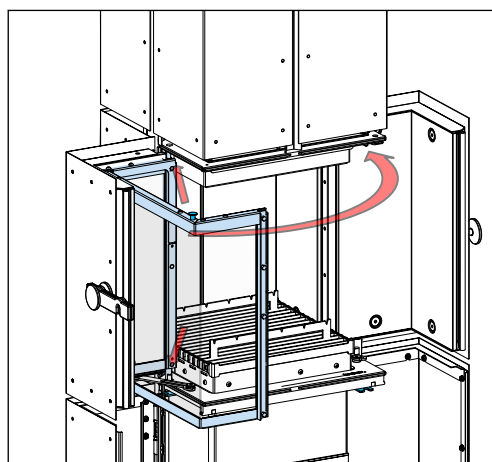
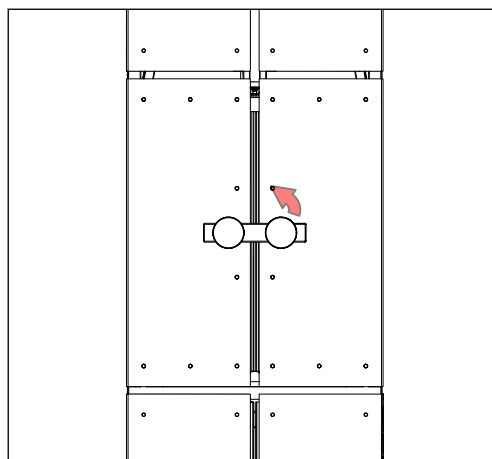
- Use the fire screen and keep the doors of the combustion chamber open, when the appliance is in use as an open fireplace.
- Do not touch the fire screen, when the fire is burning. The screen can become very hot!
- Do not use the fire screen when the appliance is in use as a barbecue.

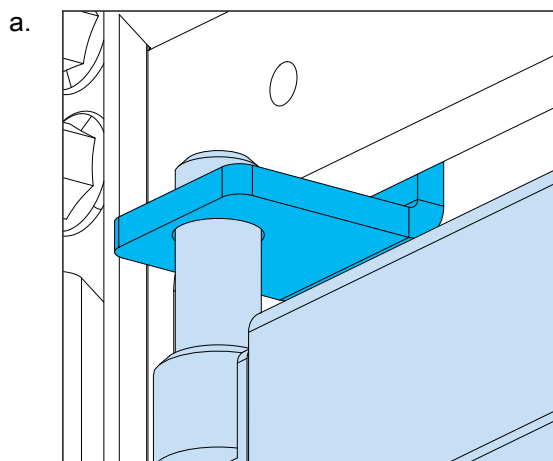
**Note:**

The fire screen will prevent direct physical contact with the flames and will reduce eventual smoke leakage to the front.

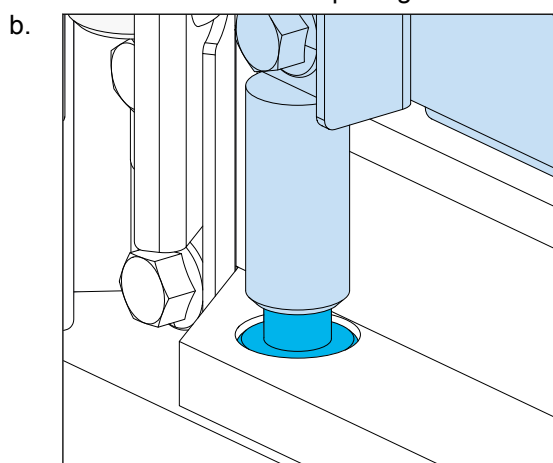
Install the fire screen

1. Open the doors of the combustion chamber by lifting the door handle on the right side.
2. Open the doors of the storage chamber by pulling them forward.
3. Place the fire screen in front of the combustion chamber.

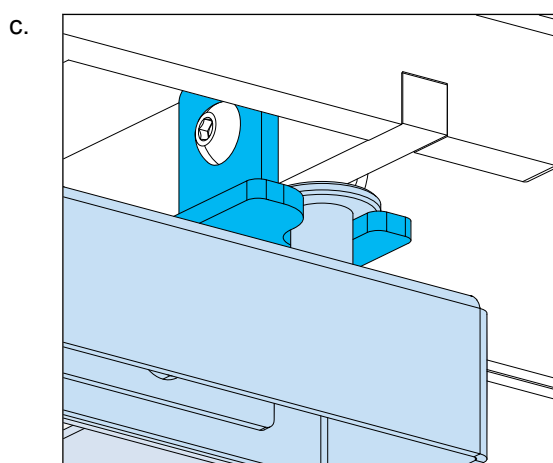




First slide the top hinge pin of the fire screen all the way up into the hole at the top left of the combustion chamber opening.



Then lower the fire screen a little so that the bottom hinge pin slides into the hole, which is located at the bottom left of the combustion chamber opening.

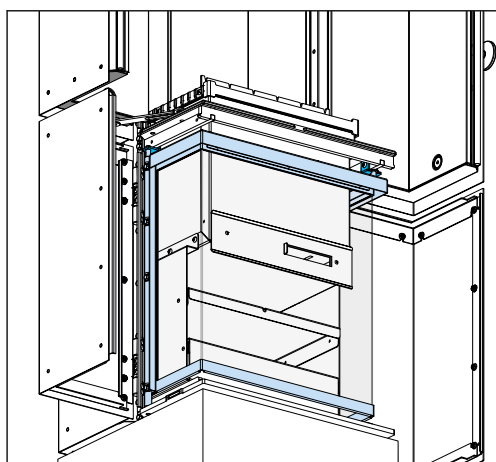
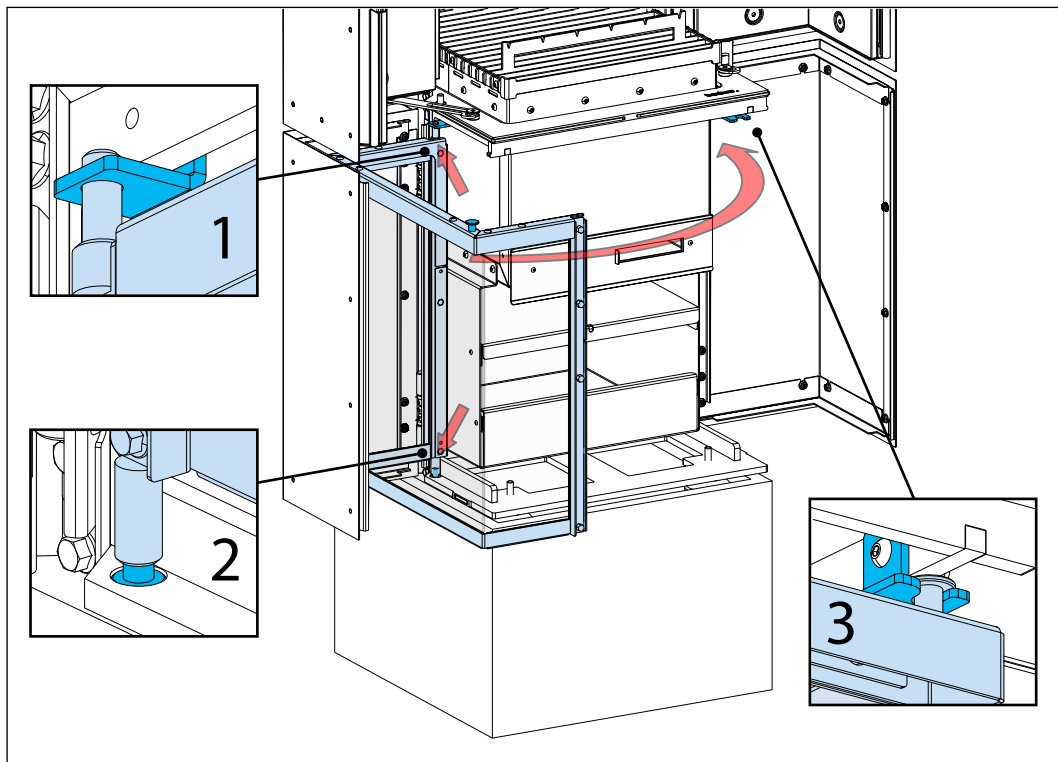


Close the fire screen and lock it with the locking pin. To do this, press the locking pin into the slot opening intended for this purpose, at the top right of the combustion chamber opening.

4. Keep the doors of the combustion chamber open

Stow the fire screen

1. Open the doors of the storage chamber by pulling them forward.



2. Place the fire screen in the storage chamber. The placement order is the same as the placement in front of the combustion chamber.
3. Close the doors of the storage chamber.

5.6 Extinguishing the fire

**Warning:**

- Never use water to put out the fire.

**Caution:**

- Watch out for burns! The outside of the appliance can still be very hot for many hours after the fire goes out.
- In an emergency, extinguish the fire in the appliance with sand.

Make sure to let the fire go out gradually.

1. Remove the control slide for the flue gas vent, if it was placed. Stow it away in the storage chamber.
2. Put the control slider on the ashtray in the far left position. The combustion air inlet through the ashtray is now maximum open.
3. Let the fire burn out until only a glowing bed of ash remains.
4. Put the control slider on the ashtray almost completely to the right. The combustion air inlet opening is now almost closed.
5. Remove the fire screen, if it was placed. Stow it away in the storage chamber.
6. Remove the BBQ grill grate. Stow it away in the storage chamber.
7. Close the doors of the combustion chamber and storage chamber.
8. Let the fire go out. It can take many hours before the appliance is fully cooled down.

5.7 Cover the appliance after use

Make sure that the appliance is well protected against weather influences after use. Use the rain cover (accessory) to protect the appliance. It ensures that the appliance retains its quality and is kept intact.

**Warning:**

- Do not cover the appliance until it has completely cooled down and has been cleaned.

**Caution:**

- Make sure all ashes are removed from the appliance.
 - Make sure the appliance is completely dry.
-
- Place the rain cover over the appliance.

6 Maintenance

6.1 Maintenance schedule



Caution:

Clean the complete inside and outside of the appliance when it is dirty.

Table 5: Maintenance schedule

Task	Frequency	Procedure
Clean the BBQ grill grate	When necessary	Refer to section 6.2
Remove the ashes	When necessary	Refer to section 6.3
Clean the inside of the appliance	When necessary	Refer to section 6.4
Clean the outside of the appliance	When necessary	Refer to section 6.4
Flue pipe sweep	Yearly (or more often when necessary)	Refer to the Installation and maintenance manual
Appliance inspection	Yearly	Refer to the Installation and maintenance manual

6.2 Clean the BBQ grill grate

1. Make sure the appliance has cooled down and there are no glowing embers in the combustion chamber.
2. Open the doors of the combustion chamber and remove the BBQ grill grate.
3. Remove the worst soot and dirt with a stainless steel wire barbecue brush.
4. Soak the BBQ grill grate overnight in soapy water with cleaning soda.
5. Clean it after this with a scouring pad.
6. Rinse and dry with a lint-free cloth.
7. Put the BBQ grill grate back in place and close the doors of the combustion chamber.



Note:

Also lemon is a panacea for cleaning the BBQ grill grate. Cut a lemon in half and grease the entire grate with it. Let the lemon juice soak in for two hours and you can easily wipe off the food residue with a lint-free cloth or sponge. Lemon juice is also ideal for degreasing between grilling. Prick half a lemon on a fork, rub it over the warm grid and all the excess fat will dissolve easily.

6.3 Remove the ashes

1. Make sure that the appliance has cooled down and there are no glowing embers.
2. Open the doors of the combustion chamber and remove the BBQ grill grate.
3. Remove the upper internal firebox with the upper fire bottom. Clean them with a soft brush.
4. Remove the lower fire bottom with a poker. Clean it with a soft brush.
5. Open the doors of the storage chamber.
6. Remove the ashtray and clean it.

7. Make sure that the ash ends up with the residual waste.



Note:

The ash can also be used for the following useful purposes:

- to fertilize the vegetable garden. The ash contains minerals such as potassium, calcium, and other substances that are very good for the plants in the garden.
- against snails. Snails don't like to crawl over ashes and will then look elsewhere for food.
- for spreading it out over the lawn. The ash is a good substitute for lime. The ash is even much richer in minerals than lime.

8. Put the ashtray back in place.
9. Put all parts back in the appliance in reverse order.

6.4

Clean the inside and outside of the appliance



Warning:

Before the start of this procedure make sure the appliance has completely cooled down to ambient temperature and all ashes have been removed.



Caution:

- Do not use soapy water or any other cleaning agent for the insulation panels.
- Do not use aggressive cleaning agents to clean the inside and outside of the appliance.
- Do not use hard (scouring) sponges, steel wool, or abrasives. The use of these products will damage the lacquer.

1. Make sure the appliance has cooled down and all ashes have been removed.
2. Clean the insulation panels with a soft brush.
3. Clean the firebox and ashtray with a little soapy water. Use a slightly damp cloth and wipe it immediately afterwards with a dry lint-free cloth.
4. Clean the outside of the appliance with a little soapy water. Use a slightly damp cloth and wipe it immediately afterwards with a dry lint-free cloth.
5. Make sure that the inside and outside of the appliance is dry. Water droplets can leave marks. If the appliance has become wet from the rain, dry it thoroughly after use and protect it with the rain cover (accessory).



Note:

- Damaged or broken insulation panels must be replaced before the appliance can be used again.
- Paint damage can be easily repaired with a BARBAS aerosol heat-resistant stove lacquer.

7 Troubleshooting

Table 6: Troubleshooting, when in use as an open fireplace

Problem	Possible cause	Possible solution
The wood logs do not ignite	The moisture content of the wood logs is too high	<ul style="list-style-type: none"> • Use dried wood logs with a moisture content of 10 - 20 %. • Use wood briquettes
	The combustion chamber is not warm enough	<ul style="list-style-type: none"> • Do the recommended ignition procedure. Refer to section 5.3.1. • Use the recommended amount of fuel. Refer to section 4.2.1.
The burning wood logs extinguish after some time	Poor stacking of the wood logs on the fire bottom	Load the appliance, with the recommended amount of wood logs, according to sections 5.3.1 and 5.3.2 . Place the wood stack as far back in the combustion chamber as possible
	Combustion air supply is too far closed	Adjust the amount of combustion air with the control slider on the ashtray. By sliding to the left, the combustion air supply opens step by step. Refer to section 5.3.4 .
	Bad weather conditions. Too much wind speed	Use the appliance in calm weather conditions
	The moisture content of the wood logs is too high	<ul style="list-style-type: none"> • Use dried wood logs with a moisture content of 10 - 20 %. • Use wood briquettes
The wood logs burn too fast	Combustion air supply is too far open	Adjust the amount of combustion air with the control slider on the ashtray. By sliding to the right, the combustion air supply is shut off step by step. Refer to section 5.3.4 .
Excessive smoke escapes from the open front of the appliance	The draught in the appliance and flue pipe is too low	<ul style="list-style-type: none"> • Do the recommended ignition procedure. Refer to section 5.3.1. • Use the optional three-sided fire screen for reducing smoke leakage
	The control slide for the flue gas vent is still in place	Remove the control slide for the flue gas vent

Problem	Possible cause	Possible solution
The inside of the combustion chamber becomes completely black	The combustion chamber is not hot enough	<ul style="list-style-type: none"> • Use the recommended amount of fuel. Refer to section 4.2.1. • Increase the amount of combustion air with the control slider on the ashtray. Refer to section 5.3.4. • Place the wood stack as far back in the combustion chamber as possible
	The moisture content of the wood logs is too high	<ul style="list-style-type: none"> • Use dried wood logs with a moisture content of 10 - 20 %. • Use wood briquettes
	Burning improper fuels	<ul style="list-style-type: none"> • Use the right wood logs. Refer to section 4.1.1.

Table 7: Troubleshooting, when in use as a barbecue

Problem	Possible cause	Possible solution
The charcoal does not ignite	There is moisture in the charcoal	<ul style="list-style-type: none"> Use dry charcoal. Refer to section 4.1.2
	Bad firestarter cubes	<ul style="list-style-type: none"> Use dry and good quality firestarter cubes
	The combustion chamber is not warm enough	<ul style="list-style-type: none"> Do the recommended ignition procedure. Refer to section 5.4.1. Use the recommended amount of fuel. Refer to section 4.2.2.
The burning charcoal extinguish after some time	There is too much charcoal grit and dust in the charcoal.	<ul style="list-style-type: none"> Use clean charcoal pieces.
	There is moisture in the charcoal	<ul style="list-style-type: none"> Use dry charcoal. Refer to section 4.1.2
	Combustion air supply is too far closed	Adjust the amount of combustion air with the control slider on the ashtray. By sliding to the left, the combustion air supply opens step by step. Refer to section 5.4 .
	Bad weather conditions. Too much wind speed	Use the appliance in calm weather conditions
The charcoal burns too fast	Combustion air supply is too far open	Adjust the amount of combustion air with the control slider on the ashtray. By sliding to the right, the combustion air supply is shut off step by step. Refer to section 5.3.4 .
Excessive smoke escapes when the doors of the combustion chamber are open. (Grilling with direct heat)	The control slide for the flue gas vent is still in place	Remove the control slide for the flue gas vent
The food becomes black	The charcoal fire is too intense. The combustion chamber is too hot.	<ul style="list-style-type: none"> Use the recommended amount of fuel. Refer to section 4.2.2. Decrease the amount of combustion air with the control slider on the ashtray. By sliding to the right, the combustion air supply is shut off step by step. Refer to section 5.4.3.

8 Information on disposal of the appliance

- Dispose of an obsolete appliance according to instructions of the authorities or the installer.
- The information in this section is informative. Always obey the national and local regulations on recycling and disposal of the appliance or parts of the appliance.
- Before disassembly and disposal of the appliance, remove ashes and unburnt fuel from the appliance. Dispose ashes as rest waste. Do not dispose ashes as organic waste.

Table 8: Recycling/disposal of the appliance components

Appliance component	Material	Disassembly	Recycling / Disposal
Base	Natural stone	Remove from appliance	Dispose as building construction waste (stone)
Combustion chamber	Steel	Refer to the Installation Manual	Dispose as metal waste
Combustion chamber walls	Concrete	Refer to the Installation Manual	Concrete in contact with combustion gases cannot be re-used. Dispose as building construction waste (stone)
Combustion chamber control slide	Stainless steel	Remove from appliance	Dispose as metal waste
Appliance body	Steel	Make sure to remove all components other than metal	Dispose as metal waste
Appliance doors	Steel	Make sure to remove all components other than metal	Dispose as metal waste
BBQ grill grate	Stainless steel	Remove from appliance	Dispose as metal waste
Fire screen	Stainless steel	Remove from appliance	Dispose as metal waste
Upper internal firebox	Stainless steel	Remove from appliance	Dispose as metal waste
Upper fire bottom	Steel	Remove from appliance	Dispose as metal waste
Firebox	Stainless steel	Remove from appliance	Dispose as metal waste
Firebox walls	Vermiculite	Refer to the Installation Manual	Vermiculite in contact with combustion gases cannot be re-used or recycled. Dispose as rest waste
Lower fire bottom	Steel	Remove from appliance	Dispose as metal waste
Ash tray	Steel	Remove from appliance	Dispose as metal waste
Gaskets	Glass fibre cord or plates	Remove from appliance and components	Dispose as glass fibre. (non-combustible waste)
Heat resistant glove	Leather	Remove from appliance	Dispose as textile waste

Table 9: Recycling/disposal of the optional appliance components

Optional appliance component	Material	Disassembly	Recycling / Disposal
Flue pipe	Stainless steel	Remove from appliance	Dispose as metal waste
Roof termination pipe	Stainless steel	Remove from appliance	Dispose as metal waste
Insulation roof termination pipe	Ceramic wool	Remove from roof termination pipe	Dispose as rest waste
Roof terminal cap	Stainless steel	Remove from appliance	Dispose as metal waste
Roof flashing	Stainless steel	Remove from appliance	Dispose as metal waste
Rosette	Stainless steel	Remove from appliance	Dispose as metal waste
Rain cover	Polyester	Remove from appliance	Dispose as rest waste

9 Warranty Terms

To make a claim under the warranty, it is important to register the Barbas appliance after purchase via www.barbasbellfires.com.

Barbas Bellfires Warranty Terms

Barbas Bellfires B.V. guarantees the quality of the supplied Barbas appliance and the quality of the materials used. All Barbas appliances are developed and manufactured according to the highest possible quality standards. If, despite all this, something should prove amiss with the Barbas appliance you have purchased, Barbas Bellfires B.V. offers the following manufacturer's warranty.

Article 1: Warranty

1. If Barbas Bellfires B.V. determines that the Barbas appliance you have purchased is defective as a result of a flaw in the construction or material, Barbas Bellfires B.V. guarantees to repair or replace the appliance free of charge, without charging any costs for labor or spare parts.
2. Repair or replacement of the Barbas appliance will be undertaken by Barbas Bellfires B.V. or by a Barbas dealer as designated by Barbas Bellfires B.V.
3. This warranty is supplementary to the existing legal national warranty of Barbas dealers and Barbas Bellfires B.V. in the country of purchase and is not intended to restrict your rights and claims based on the applicable legal provisions.

Article 2: Warranty conditions

1. Should you wish to claim under the warranty, please contact your Barbas supplier.
2. Complaints should be reported as quickly as possible after they have manifested themselves.
3. Complaints will only be accepted if they are reported to the Barbas supplier, together with the serial number of the Barbas appliance which is stated on the enclosed documents.
4. In addition, the original receipt (invoice, receipt, cash receipt) showing the date of purchase must also be submitted.
5. Repairs and replacements during the warranty period do not give any entitlement to an extension of the warranty period. After a repair or replacement of warranty parts, the warranty period shall be deemed to have started on the date of purchasing the Barbas appliance.
6. If a certain part is eligible for the warranty and the original part is no longer available, Barbas Bellfires B.V. shall ensure that an alternative part of at least the same quality shall be provided.

Article 3: Warranty exclusions

1. The warranty on the Barbas appliance ceases to be in effect if:
 - a. it is not installed according to the installation instructions, and to national and/or local regulations;
 - b. it has not been used or maintained according to the instructions for use;
 - c. it has been changed, neglected or roughly treated;
 - d. it has been damaged as a result of external causes (outside the appliance itself), for example, lightning strike, water damage or fire;
2. In addition, the warranty lapses if the original purchase receipt shows any change, deletion, removal or if it is illegible.

Article 4: Warranty area

1. The warranty is only valid in those countries where Barbas appliances are sold through an official distribution network.

Article 5: Warranty period

1. This warranty will only be granted during the warranty period.
2. The body of the Barbas appliance is guaranteed for a period of 10 years against construction and/or material faults, starting from the moment of purchase.
3. For other parts of the Barbas appliance, a similar warranty applies from the moment of purchase for a period of two years.
4. For user parts such as sealing cord and the interior of the combustion chamber, a similar guarantee is given until after the first burning.

Article 6: Liability

1. A claim granted by Barbas Bellfires B.V. under this warranty does not automatically imply that Barbas Bellfires B.V. also accepts liability for any possible damage. The liability of Barbas Bellfires B.V. never extends further than that stated in these warranty conditions. Any liability of Barbas Bellfires B.V. for consequential damage is expressly excluded.
2. That stated in this provision is not valid if and to the extent that it derives from a mandatory provision.
3. All agreements entered into by Barbas Bellfires B.V. are, unless specifically stated otherwise in writing and to the extent that they are permitted based on applicable law, subject to the FME-CWM general sales and delivery conditions for the technology industry.

Barbas Bellfires B.V.

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Carefully retain the enclosed documents; they show the serial number of the appliance. You will need this if you wish to claim under the warranty.

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Your Barbas dealer