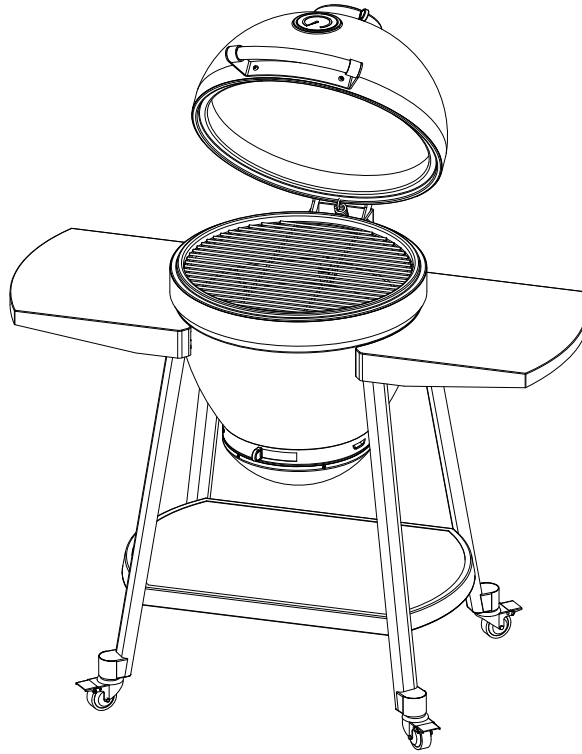


20IN Egg-shaped Grill/Gril en forme d'oeuf 20PO

Item/Article #: A504002325



***Questions? Issues? Missing Part? Professional
Installation Service?***

Contact us at customer.care@sunjoygroup.com

***Questions? Problèmes? Pièce manquante? Service
d'installation professionnel?***

Contactez-nous à customer.care@sunjoygroup.com



A50400232524



⚠️ WARNINGS AND CAUTIONS

⚠️ WARNINGS:

- Paint on this product might peel off if it is hit seriously or used improperly. Use and carry it with care, and apply touch-up paint whenever necessary.
- Some parts may contain sharp edges. Wear protective gloves as necessary.
- CARBON MONOXIDE HAZARD
- Burning charcoal indoors can kill you. It gives off carbon monoxide, which has no odor. NEVER burn charcoal inside vehicles or tents.
- MOST SURFACES ON THIS UNIT ARE HOT WHEN IN USE.
- USE EXTREME CAUTION. KEEP OTHERS AWAY FROM UNIT.
- ALWAYS WEAR PROTECTIVE CLOTHING TO PREVENT INJURY.

⚠️ CAUTIONS:

- Read and follow all instructions before assembly.
- Repeated assembly can weaken the locking ability of the washers. Periodically check all bolted connections on your grill to make sure they are tight and secure. Retain these instructions for future reference.
- Do NOT overtighten any of the nuts as this may damage the threads. Tighten each nut firmly and properly.
- THIS UNIT IS HEAVY! DO NOT assemble without a helper.

PREPARATION

Before beginning assembly of product, make sure all parts are present. Compare parts with package contents list and diagram on page 5 to 8. If any part is missing or damaged, do not attempt to assemble the product. Contact customer service for replacement parts.

Tools required for assembly: Wrench (included) and Phillips Screwdriver (not included)

Warranty: 1 Year

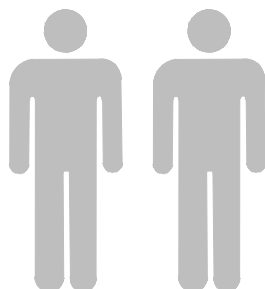
WHAT IS COVER?

The limited warranty is extended to the original purchaser and applies to material and manufacturer's defect provided the item is maintained with care and used only for personal, residential purposes.

IMPORTANT

KEEP THIS INSTRUCTION MANUAL FOR FUTURE REFERENCE.

How many people needed for the installation work





AVERTISSEMENTS ET MISES EN GARDE



AVERTISSEMENT:

- La peinture de ce produit peut s'écailler si on la cogne fortement ou si on l'utilise de façon inappropriée. Employez-le et déplacez-le avec précaution, et appliquez de la peinture à retoucher dès qu'il le soit nécessaire.
- Certaines pièces peuvent avoir des bords tranchants. Portez des gants de protection s'il est nécessaire.
- **RISQUE DE MONOXYDE DE CARBONE**
- Brûler du charbon de bois à l'intérieur peut provoquer la mort. Cela dégage du monoxyde de carbone, qui n'a pas d'odeur.
NE JAMAIS brûler de charbon de bois à l'intérieur de véhicules ou de tentes.
- **LA PLUPART DES SURFACES SUR CETTE UNITÉ SONT CHAUDES PENDANT L'EMPLOI.**
- **SOYEZ EXTRÊMEMENT PRUDENT. MAINTENEZ TOUT LE MONDE À L'ÉCART DE L'APPAREIL.**
- **PORTEZ TOUJOURS DES VÊTEMENTS DE PROTECTION POUR ÉVITER DES BLESSURES.**



MISES EN GARDE:

- Veuillez lire toutes les instructions avant le montage et les suivre.
- Le montage répétitif peut diminuer la capacité de blocage des rondelles. Vérifiez de temps en temps toutes les connexions boulonnées de votre grill pour vous assurer qu'elles sont serrées fortement et fixées. Gardez ces instructions pour les consulter dans l'avenir.
- **NE SERREZ PAS** les écrous de trop car vous pourriez abîmer le filetage. Serrez tous les écrous solidement et correctement.
- **CETTE UNITÉ EST TRÈS LOURDE! NE L'assemblez PAS sans aide.**

PREPARATION

Avant de commencer à assembler le produit, assurez-vous que toutes les pièces sont comprises. Comparez les pièces avec la liste de contenu de l'emballage et le diagramme des pages 5 à 8. S'il manque une pièce ou si elle est abîmée, n'essayez pas d'assembler le produit. Contactez le Service au Client pour des pièces de rechange.

Garantie: 1 AN

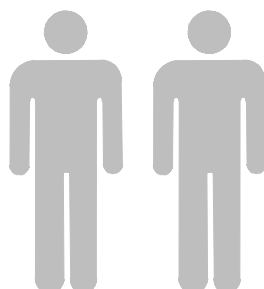
CE QUI EST COUVERT PAR LA GARANTIE

La garantie limitée n'est attribuée qu'à l'acheteur d'origine et s'applique aux défauts matériaux et du fabricant à condition que l'article soit entretenu avec soin et utilisé uniquement à des fins personnelles et résidentielles.

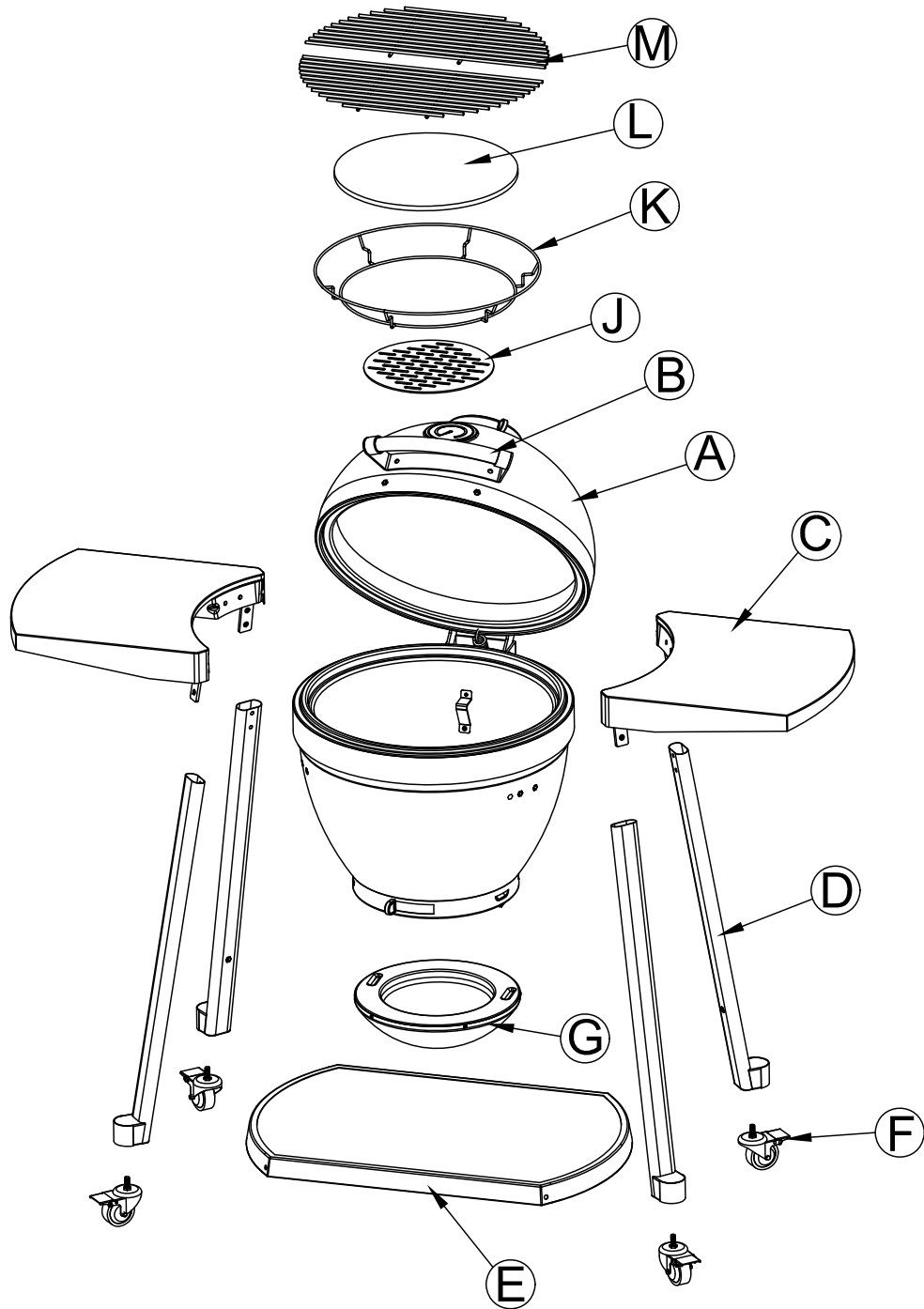
IMPORTANT

CONSERVEZ CE MANUEL D'INSTRUCTIONS POUR LE CONSULTER DANS L'AVENIR.



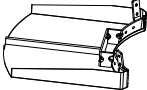

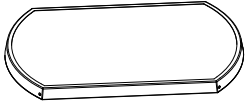


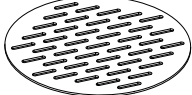

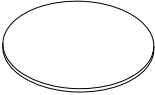
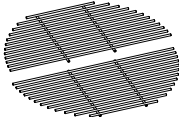
Combien de personnes seront nécessaires pour le travail d'installation.





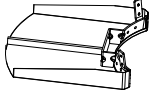

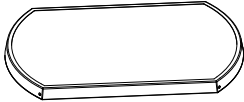

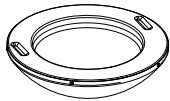
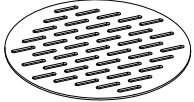
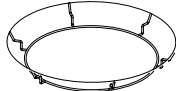
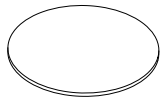
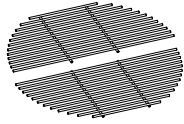
EXPLODED DRAWING / DIAGRAMME AMPLIFIÉ

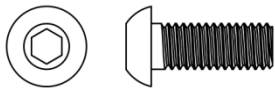




Parts List

Label	Part Number	Description	Qty	Part Image
A	P00310013206	Lid	1	
B	P00760020601	Handle	1	
C	P00230012101	Shelf	2	
D	P00540078601	Foot	4	
E	P00230012201	Bottom shelf	1	
F	P00330006801	Wheel	4	
G	P00300002005	Ash Basin	1	
J	P00280003901	Carbon Plate	1	
K	P00500093401	Support Frame	1	
L	P00760027801	Pizza Tray	1	
M	P00290001801	Cooking grid	1	

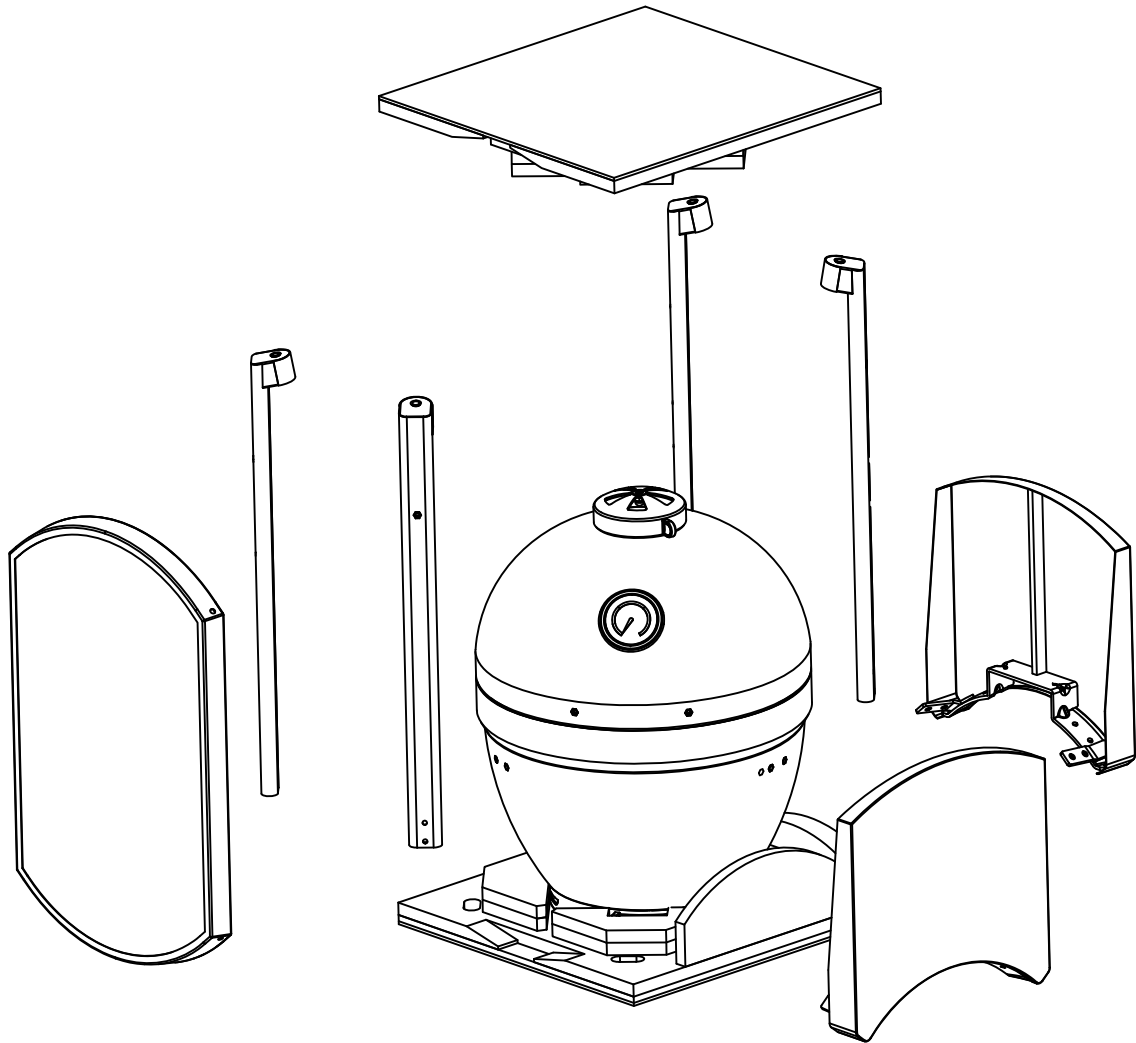
Liste de Pièces

Étiqueter	Numéro de la pièce	Description	Quantité	DIAGRAMME DE LA PIÈCE
A	P00310013206	couvercle	1	
B	P00760020601	Manche	1	
C	P00230012101	Étagère	2	
D	P00540078601	Le pied	4	
E	P00230012201	Étagère inférieure	1	
F	P00330006801	Roue	4	
G	P00300002005	Bassin de cendres	1	
J	P00280003901	Plaque de carbone	1	
K	P00500093401	Structure de support	1	
L	P00760027801	Plateau à pizza	1	
M	P00290001801	Grille de cuisson	1	

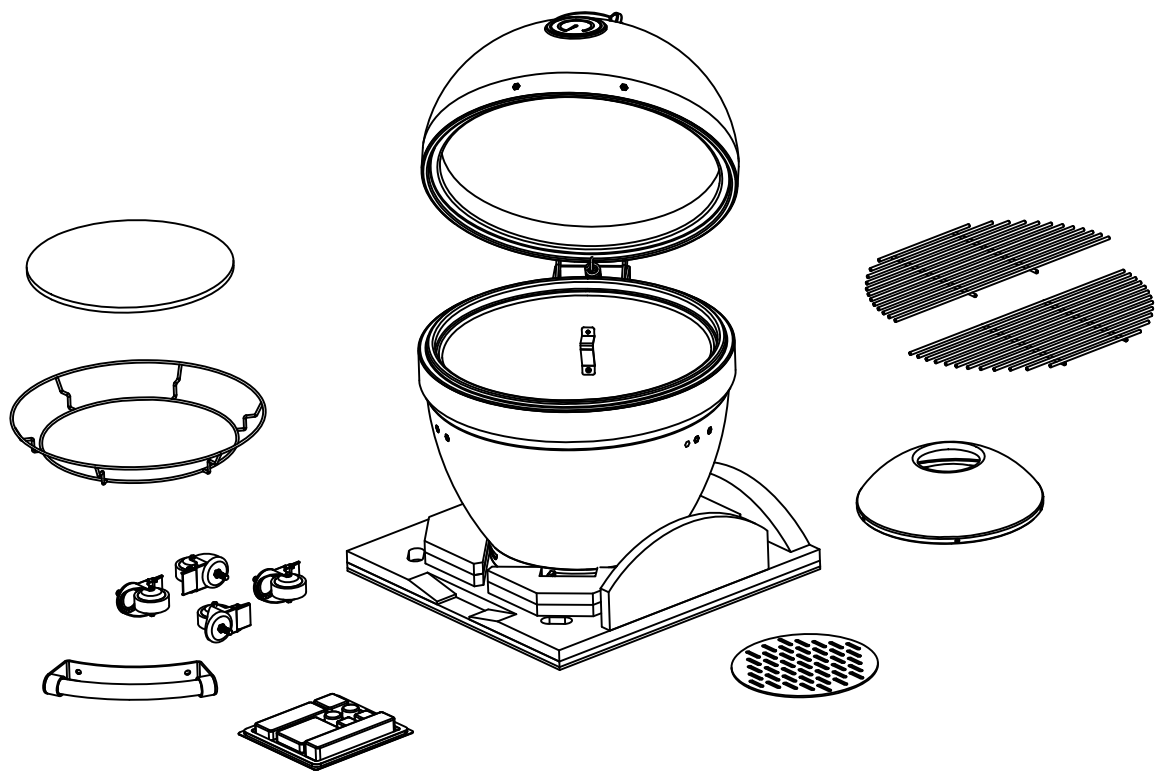
Parts List				
Label	Part Number	Description	Qty	Part Image
H1	H010060023	Bolt M6*16	22	
HW1	H090030002	Socket head wrench M6	1	
HW2	H090010015	Wrench M10	1	

Liste de Pièces				
Étiqueter	Numéro de la pièce	Description	Quantité	DIAGRAMME DE LA PIÈCE
H1	H010060023	Boulon M6*16	22	
HW1	H090030002	Clé à douille M6	1	
HW2	H090010015	Clé M10	1	

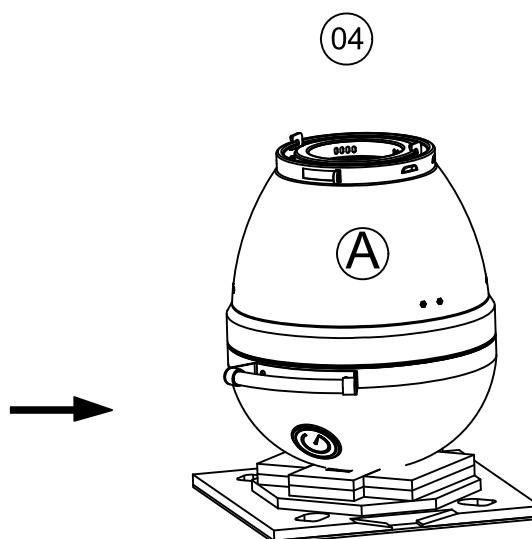
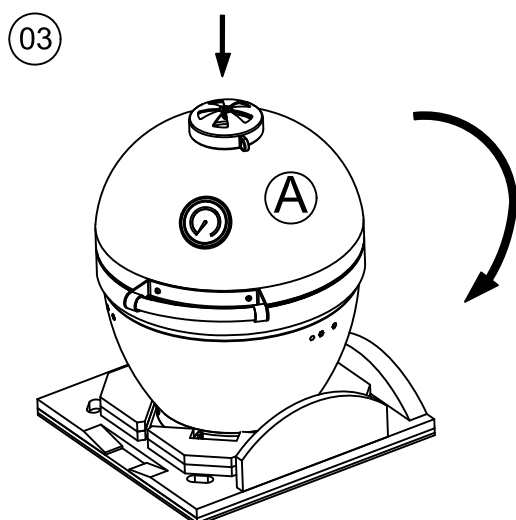
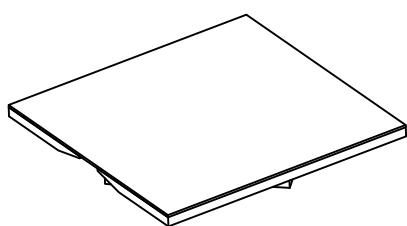
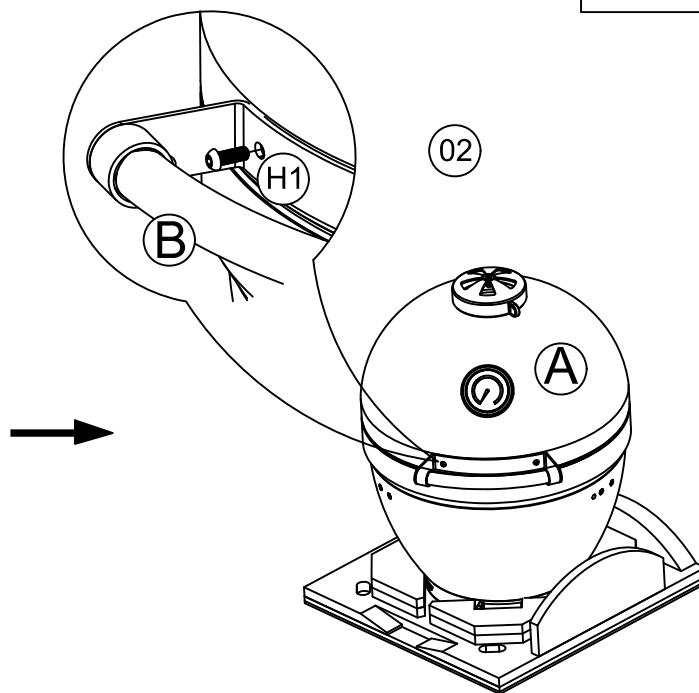
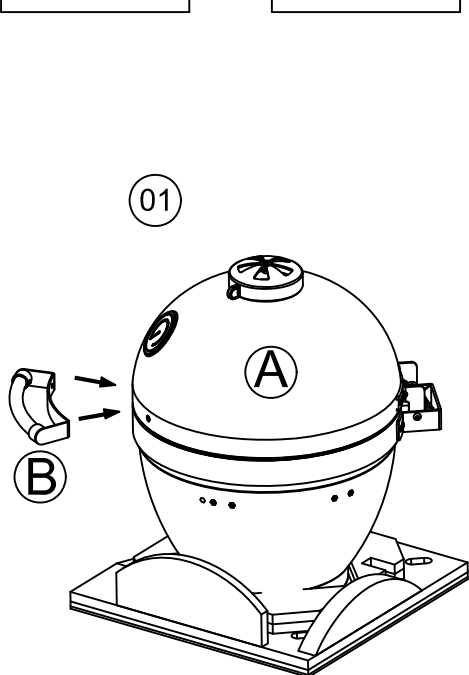
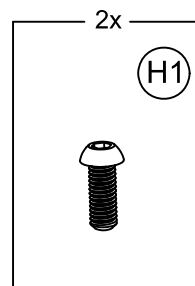
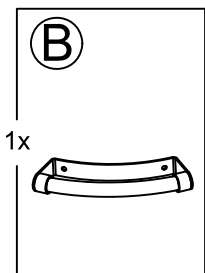
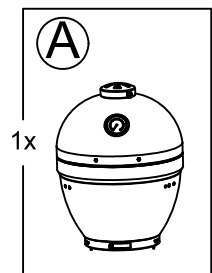
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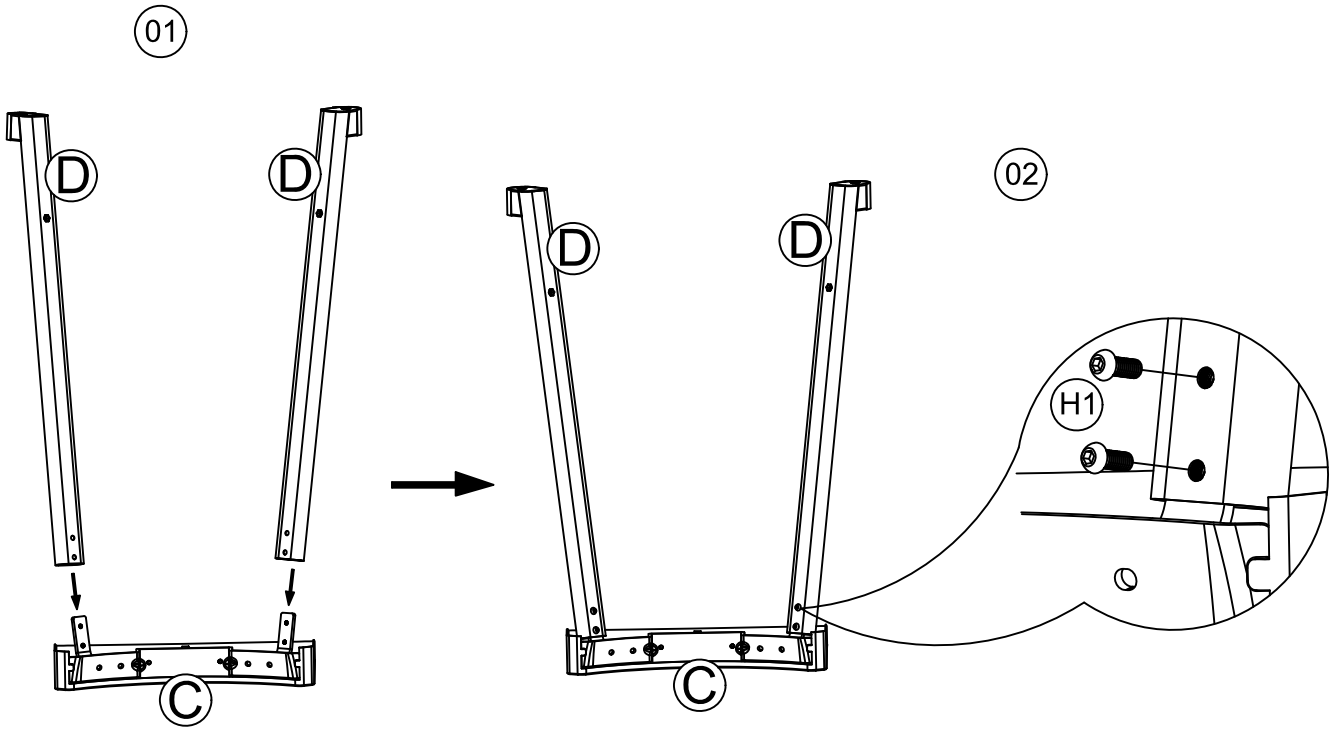
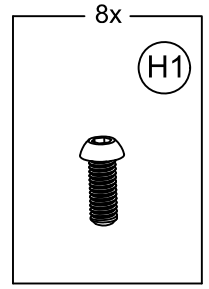
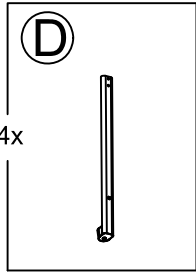
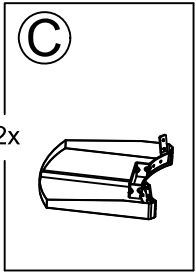
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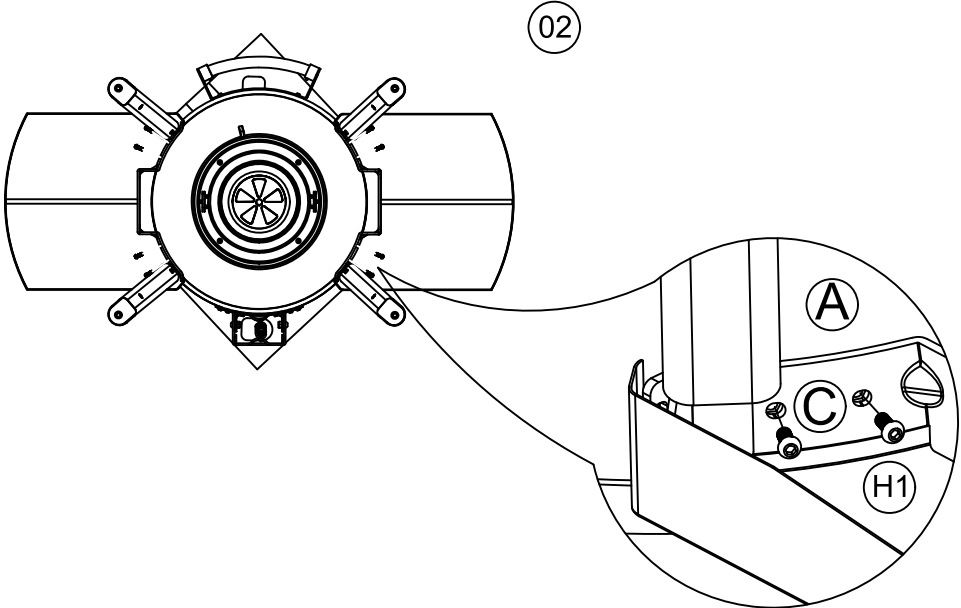
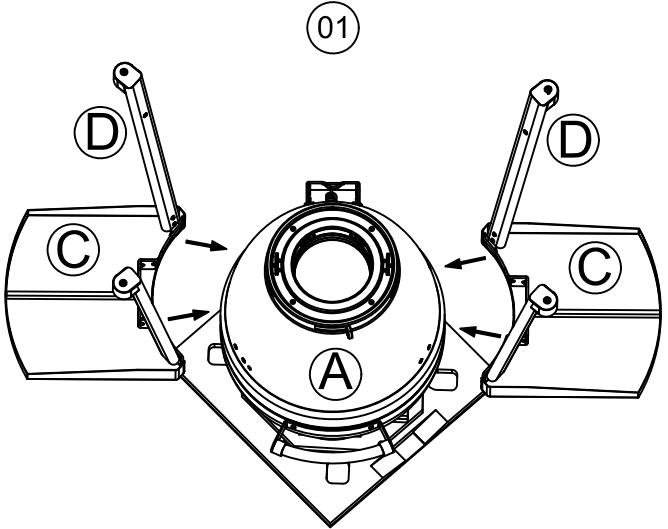
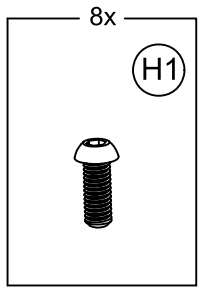
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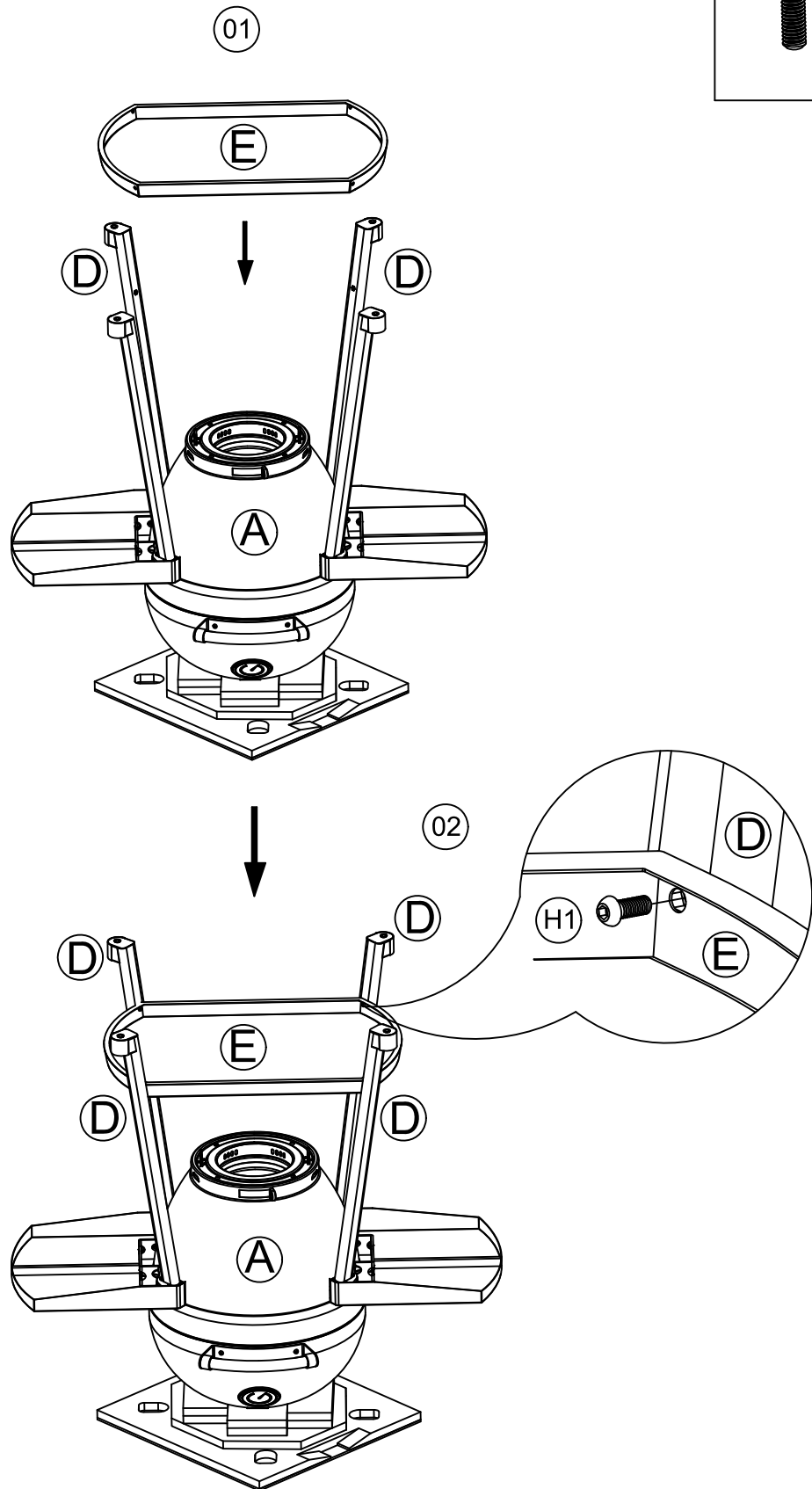
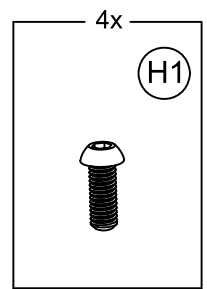
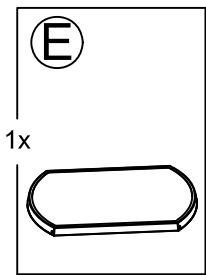
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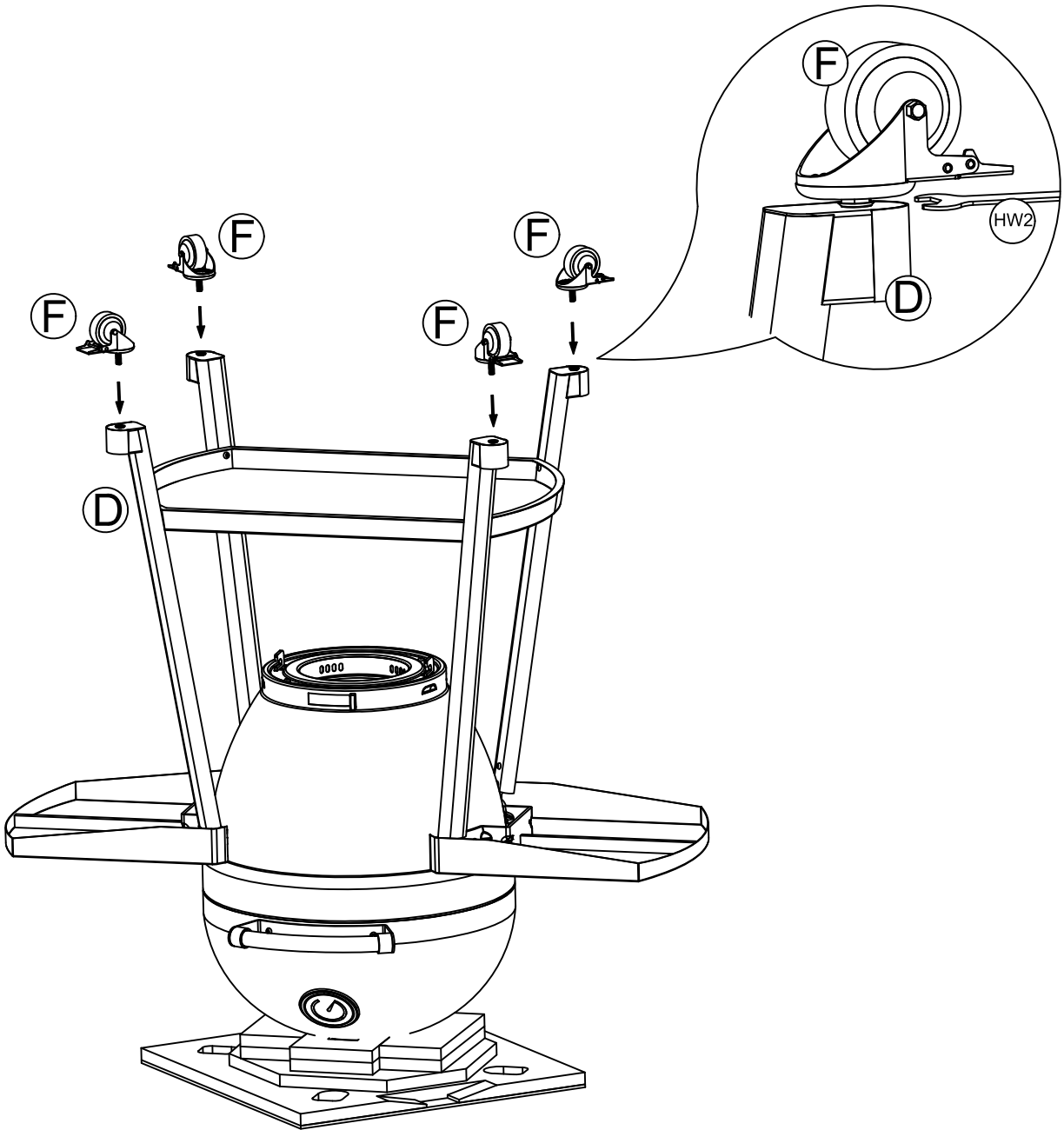
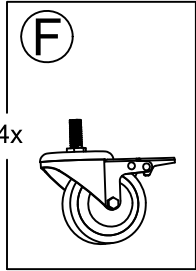
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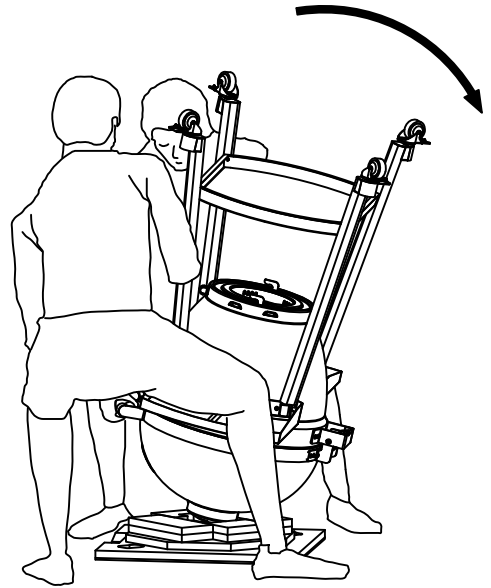
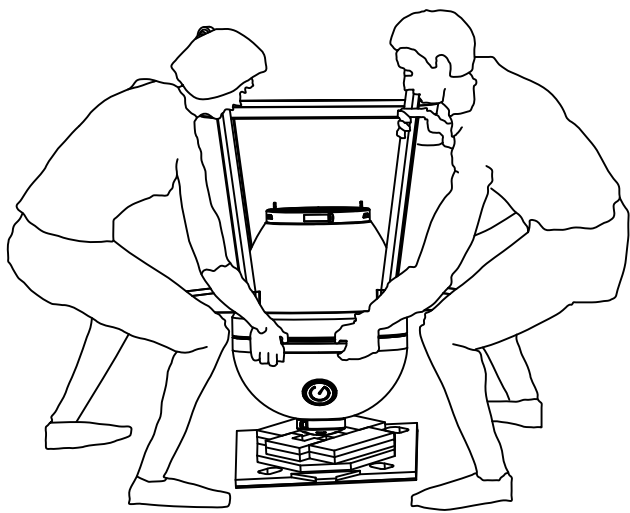
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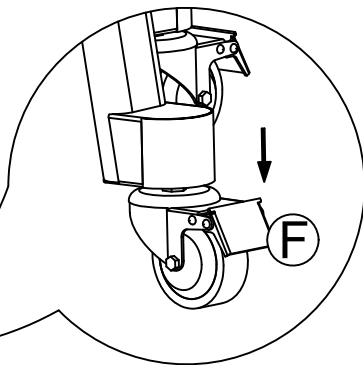
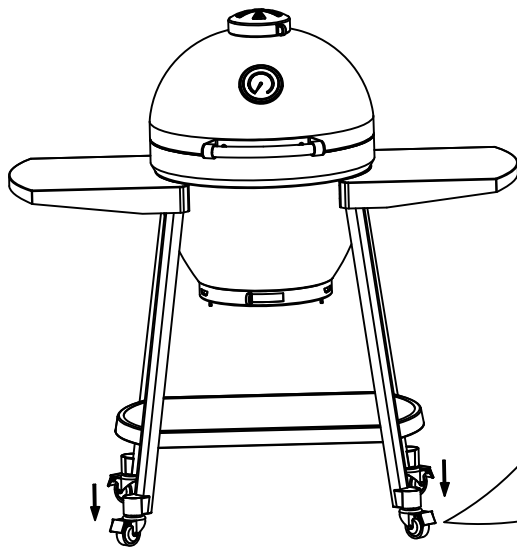
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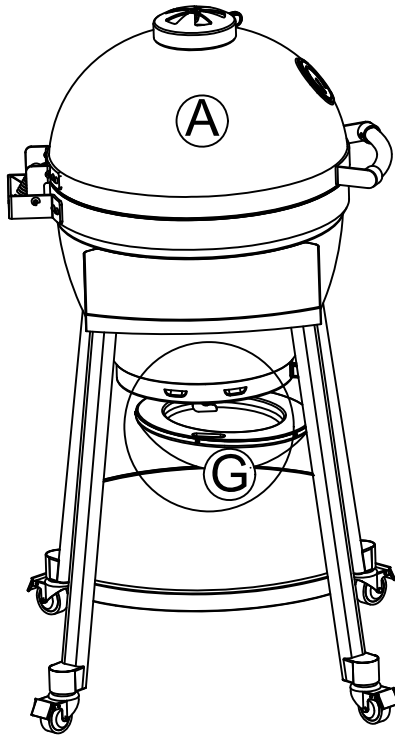
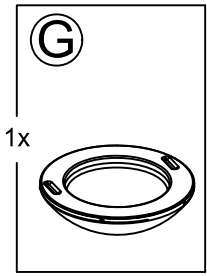
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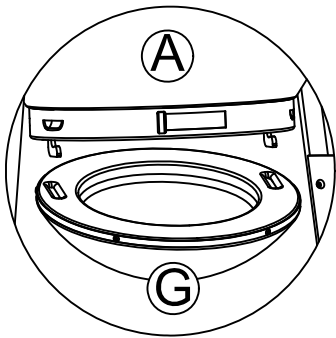
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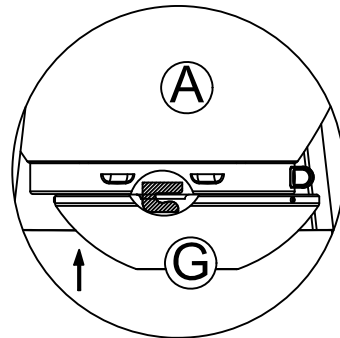
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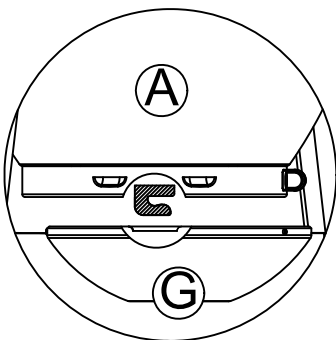
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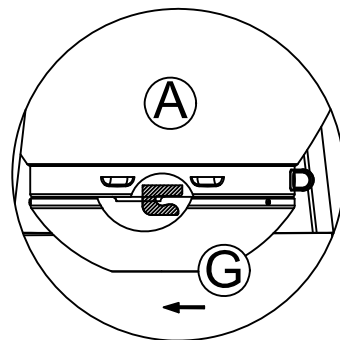
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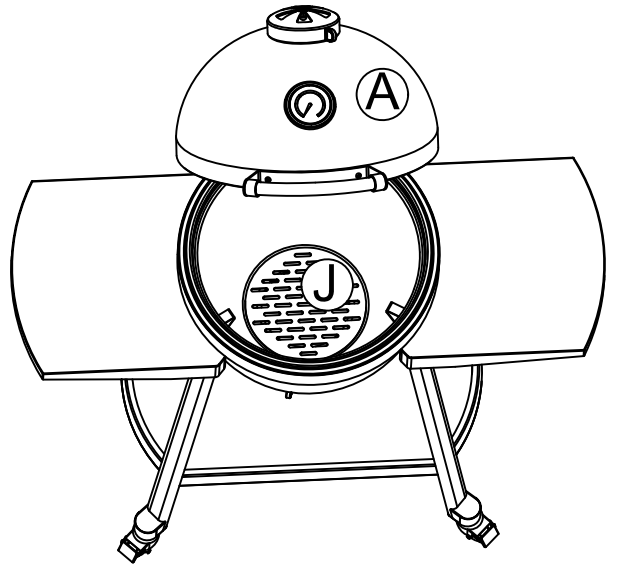
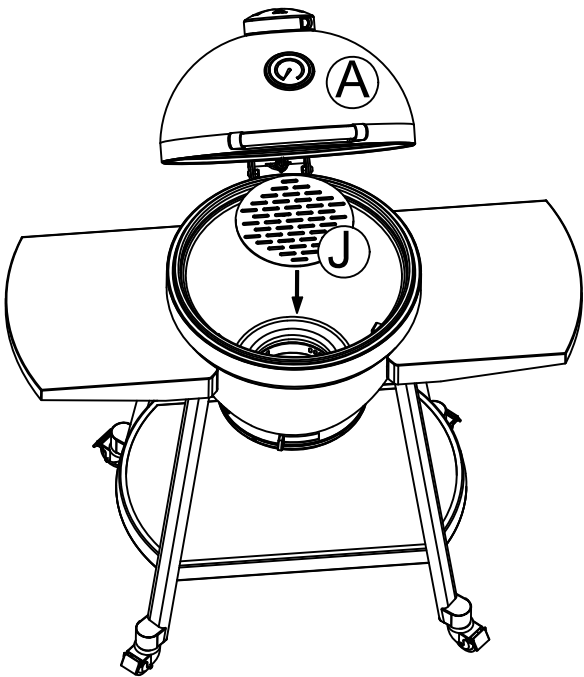
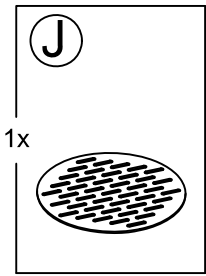
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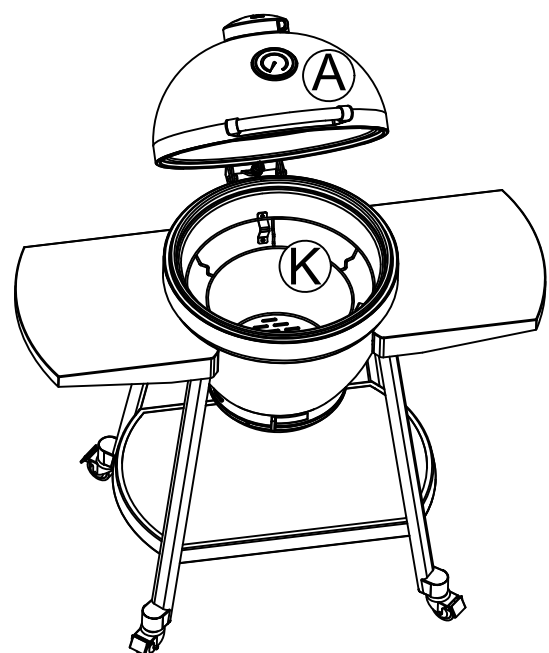
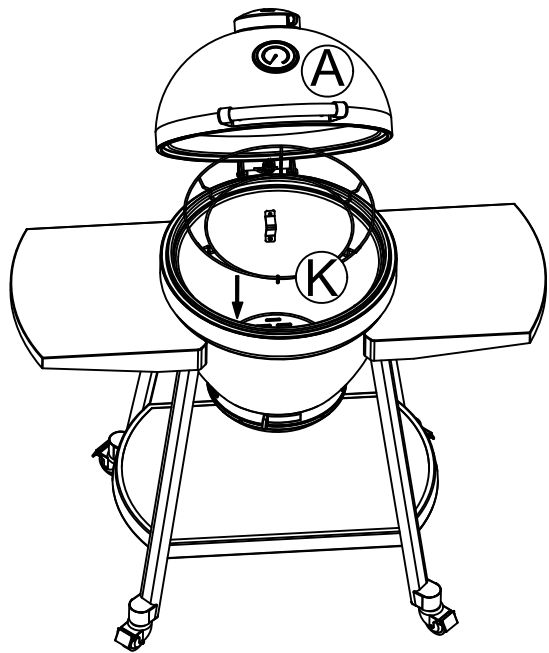
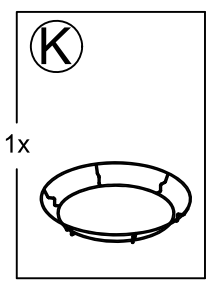
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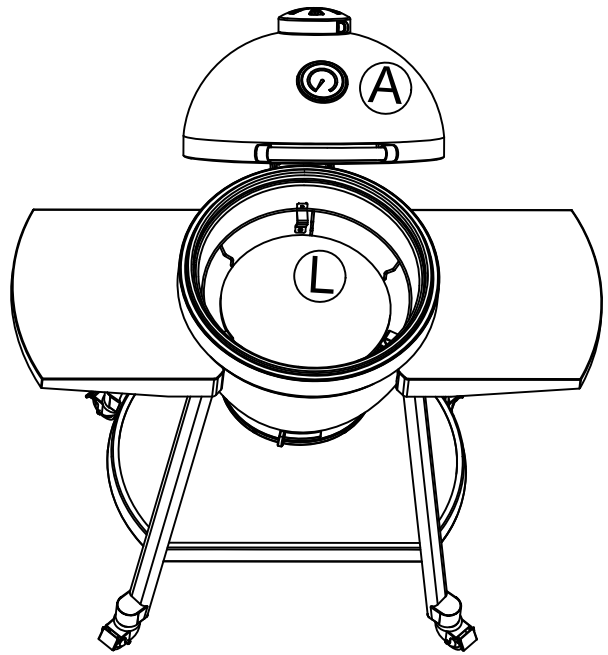
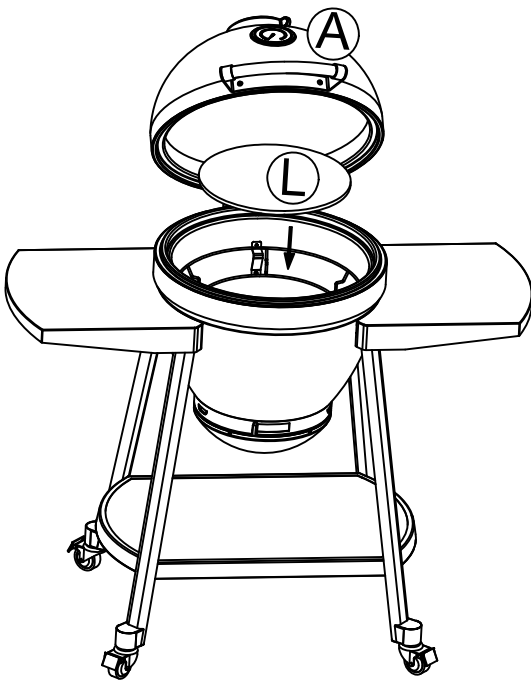
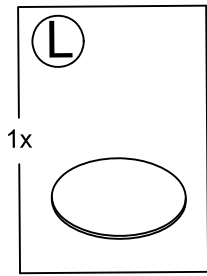
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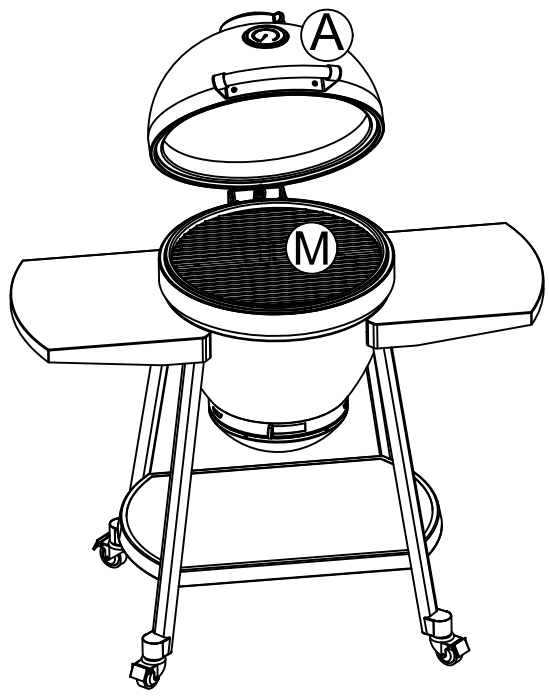
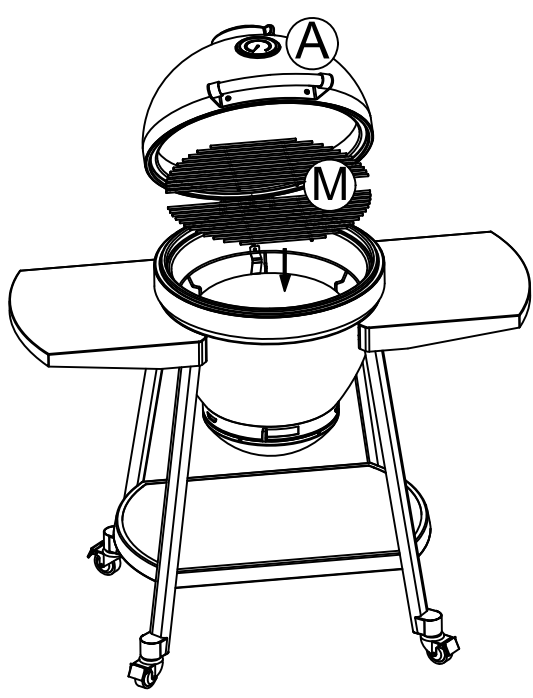
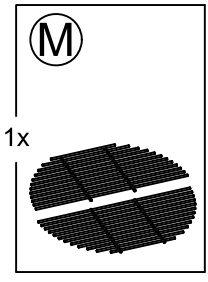
11



12



13



CARE AND MAINTENANCE

- Before cooking with your unit, the following steps should be closely followed.
- Failure to properly follow these steps may damage the finish and/or impart metallic flavors to your first foods.
- Brush all interior surfaces including grates with vegetable cooking oil.
- Charcoal or Wood may be used as the fuel source for grilling, with the fuel source placed and ignited on the ash pan. Do not build the fire too large. We recommend starting a fire with no more than 4 pounds of charcoal (approximately 60 briquettes) and adding more as needed during cooking. After allowing the fire to burn down, place the cooking grate on the unit. Failure to read and follow instructions for lighting charcoal may result in serious personal injury and/or property damage.
- Frequency of cleanup is determined by how often the grill is used. Make sure coals are completely extinguished before cleaning inside of unit. Thoroughly rinse with water and allow to air dry before using again. Wipe out the interior of unit with cloth or paper towel.

SOIN ET ENTRETIEN

- Avant de cuisiner avec votre appareil, suivez scrupuleusement les étapes suivantes.
- Ne pas suivre ces étapes de façon correcte peut abîmer le fini et/ou donner des saveurs métalliques à vos premiers aliments.
- Badigeonnez toutes les surfaces intérieures, y compris les grilles, avec de l'huile de cuisson végétale.
- Le charbon de bois ou le bois peuvent être utilisés comme source de combustible pour les grillades, la source de combustible étant placée et allumée sur le cendrier. Ne faites pas le feu trop fort. Nous vous recommandons d'allumer un feu avec pas plus de 4 livres de charbon de bois (environ 60 briquettes) et d'en ajouter au besoin pendant la cuisson. Après avoir laissé le feu s'éteindre, placez la grille de cuisson sur l'appareil. Ne pas lire et suivre les instructions d'allumage du charbon de bois peut provoquer des blessures graves et/ou des dommages matériels.
- La fréquence de nettoyage est déterminée par la fréquence d'utilisation du grill. Assurez-vous que les charbons sont complètement éteints avant de nettoyer l'intérieur de l'appareil. Rincer abondamment à l'eau et laisser sécher à l'air libre avant de réutiliser. Essuyez l'intérieur de l'appareil avec un chiffon ou une serviette en papier.