

Patio Mate Charcoal Barbecues are distributed
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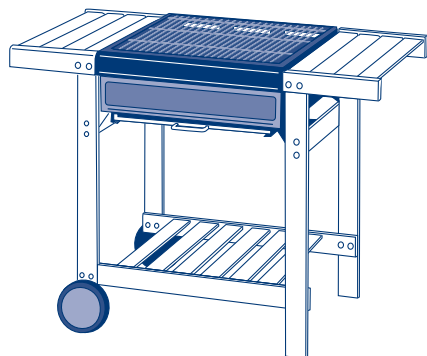
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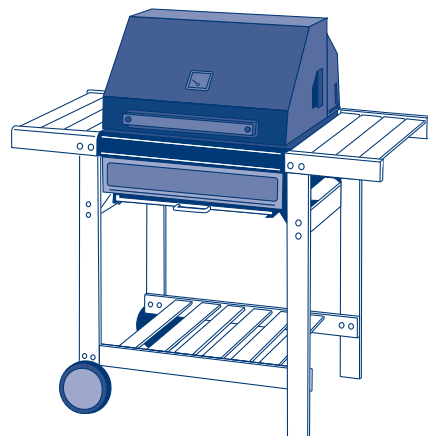
Web: www.sunshinebbq.co.uk

PATIO MATE Charcoal BARBECUES

User Guide & Accessories



Patio Mate Flatbed Charcoal Barbecue



Patio Mate Flatbed Charcoal Barbecue with Lid

CONGRATULATIONS.....

on choosing a Patio Mate Charcoal Barbecue. For over 30 years the Patio Mate name has stood for innovative, well designed and high quality barbecues in Australia, and now we are following their trend, by choosing Australia's finest outdoor cooking system.

We want you to enjoy your Patio Mate to it's full potential, and realise what fun can be had cooking on a stylish, quality barbecue that you can rely on every time.

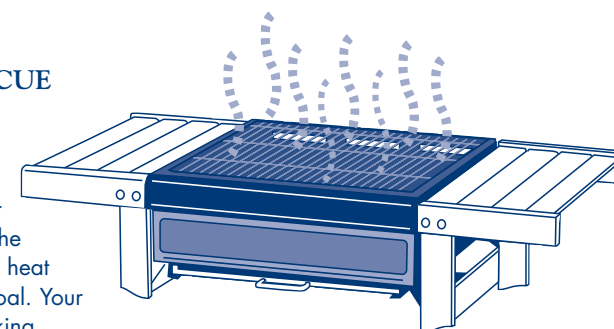
- Page 2** *Cooking on your grill plate.*
What you can expect from the most traditional form of barbecue cooking.
- Page 3** *Care and cleaning of your barbecue.*
Tips and advice on keeping your Patio Mate barbecue in the best possible condition.
- Page 4** *Care and cleaning of your barbecue trolley.*
More tips, but this time on keeping your stylish trolley looking its best.
- Page 5** *Patio Mate Accessories.*
Here we give you an idea of how you can enhance the performance of your new Patio Mate barbecue.
- Page 6** *Patio Mate Features.*
The key features of your Patio Mate charcoal barbecue.

We trust this information will give you some new ideas and a basis on which to build your enjoyment of barbecue cooking 'the Australian way'. We may not have the Australian climate, but we have got the best of their barbecues!

Happy cooking !

CHARCOAL BARBECUE COOKING

Charcoal barbecuing is traditionally the most popular method of outdoor cooking. Food placed on the grill plate is cooked by the heat emitted from the hot charcoal. Your barbecue is ready for cooking when the coals are hot.



BARBECUE FLAVOUR

Using this method of cooking the unique barbecue flavour comes to your food from the juice dripping on the hot charcoal below, vapourising and then being absorbed back into the food.

FLARE-UPS

Some cuts of meat can be excessively fatty and during cooking the fat may begin to drip into the fire, and a flare-up may occur. The flames will die out when the fat or oil has burnt out. To help avoid flare-ups cut away any excess fat from the meat.

Before you begin cooking always check the fat drip tray is not full and likely to catch fire. Line the drip tray with tin-foil to make cleaning easier. Do not, under any circumstances, use sand or similar absorbent material in the drip tray.

We recommend that the drip tray is emptied after every barbecue session to avoid the risk of fat fires. If cooking for an extended period, check the drip tray more frequently.

FAT FIRES

Should you experience a fat fire in the drip tray simply leave alone, after 2 or 3 minutes the fire will extinguish. Do not pull out the drip tray.

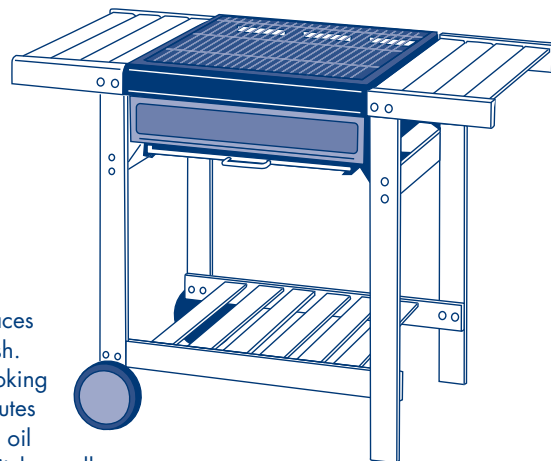
IMPORTANT NOTE

Fat fires are usually caused by excessive fat in the drip tray, or by cooking very fatty burgers, sausages or chicken legs/wings. We recommend that you cook food with a low fat content or that has the excess fat or skin trimmed off. Although damage caused by fat fires is not covered by the warranty, any replacement parts can be purchased very inexpensively.

CLEANING AND CARE OF YOUR PATIO MATE CHARCOAL BARBECUE COOKING PLATES

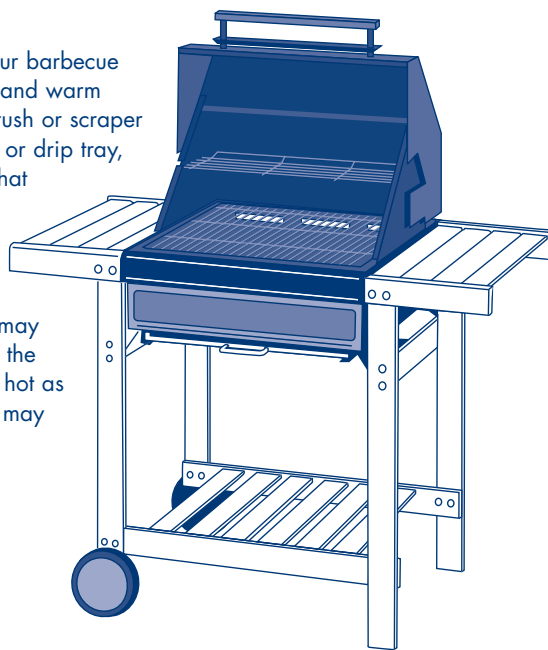
When you have finished using your barbecue, clean off the cooking surfaces with a metal scraper or soft wire brush. This is done most easily when the cooking area is still warm, about 20 - 30 minutes after cooking. Any debris and excess oil can then be removed with a rag or kitchen roll. Water should only be used to clean the cooking surfaces when they have cooled down. Water on a hot grill can cause the metal to crack or break.

Ensure that you oil the cooking surfaces with cooking oil after use. This is particularly important when putting the barbecue away for winter storage. Careful attention to this matter will eliminate rust forming on the cooking surfaces. The next time you use your barbecue the oil will be burnt off during the 10 minute warm up period, leaving a clean cooking surface.



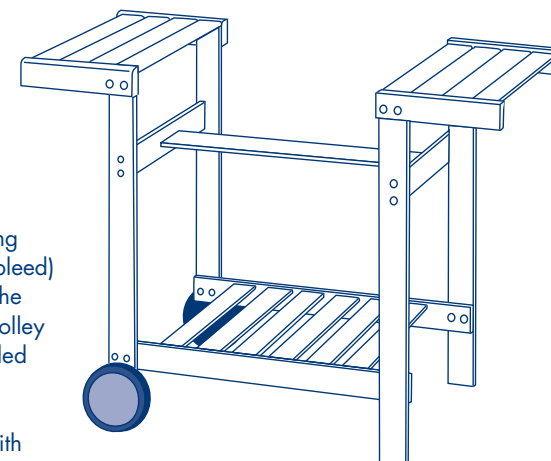
BARBECUE CASING

If you need to clean the casing of your barbecue this should be done with a soft cloth and warm soapy water. **DO NOT** use a wire brush or scraper on the barbecue's inside, main body or drip tray, as this will remove the zinc coating that protects it from corrosion. If you have spilt marinade on your barbecue during cooking it is best to wipe after use as some marinades can be quite acidic, and may affect the paint-work. Try not to wipe the paint-work when the barbecue is still hot as this can be dangerous and the paint may become soft in some conditions.



CLEANING AND CARE OF YOUR BARBECUE TROLLEY WEATHERING

As part of the natural weathering process the timber may leach (bleed) a dark red-brown sap. During the leaching process, leaving the trolley on untreated concrete or unsealed tiled areas should be avoided. If staining does occur it can be removed easily by scrubbing with warm soapy water. The sun will also bleach out the stains over a longer period. The period of weathering is unpredictable and is accelerated if the timber is wet. After a period of time the leaching process ceases. Initial care should be taken when the trolley is wet that clothing and other articles that may stain are not rubbed against the timber.



TREATMENT

Your trolley is manufactured using timber from managed Malaysian forests. It is a heavy hardwood and is ideal for outdoor use. During the manufacturing process the timber has been treated with a wood preserving oil. It is recommended that further annual applications are made with teak oil, linseed oil or other wood preserving treatments.

FITTINGS

Each year it is recommended that all metal fixings on the trolley are checked and tightened.

CLEANING

During normal use, grease and oil from food may splash onto the trolley. This can be rubbed into the wood to provide additional protection. Water stains or splashes can be reduced in their appearance by rubbing over with teak or linseed oil.

COVER

To maintain the good looks and durability of the wooden trolley and the barbecue it is recommended that a Patio Mate vinyl cover is placed over the barbecue when not in use. Details of our accessories feature on the following pages.

To enhance the performance of your new barbecue we have available a range of accessories that will enable you to become an outdoor master chef.

These accessories are normally available from the retailer where you bought your barbecue. For a full list of stockists please contact:-
Tel: 01865 88 44 33 or Fax: 01865 88 44 34

VINYL COVERS

To get the most use out of your barbecue, we recommend that you keep it on the patio for the whole summer season. These lined vinyl covers help to protect both the barbecue and trolley against the worst of the weather. They are made using heavy weight vinyl, lined to prevent the barbecue 'sweating' and elasticated around the bottom. These covers are made to fit both sizes of barbecue as standard, and are also available to fit both sizes of barbecue fitted with the roasting lid.



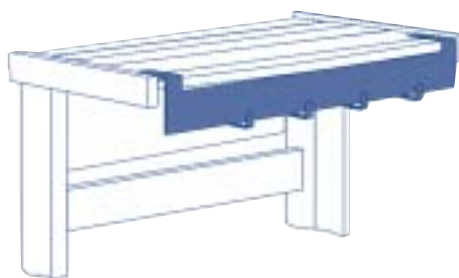
Vinyl Cover for

COMP 1016 Patio Mate Charcoal

COMP 1002 Patio Mate Charcoal with Lid

BBQ TOOL HOLDER

This convenient clip-on tool holder allows you to keep the wooden surfaces free from cooking tools when barbecuing. It simply clips over the end of the wooden side shelf. Fits all Patio Mate barbecues.



TH1 Tool Holder

Key Features

Barbecue

- Is supplied completely factory assembled
- Chassis is made from sheet steel, finished in black colour using high temperature resistant enamel coating
- Cooking surface is made of 6mm chrome plated steel rod mesh
- Charcoal tray height is adjustable through a hook support system
- Recommend weather cover to protect barbecue when not in use
- Wide ash tray for mess free operation

Overall dimensions (L/W/H): 540mm x 575mm x 210mm

Weight: 15kg

Grill dimensions: 480mm x 483mm

Trolley

- Timber trolley made from kiln dried hardwood. Harvested from well managed sustainable forest
- Wheels of 180mm diameter with green hub caps
- Basic assembly tools included in package

Overall dimensions (L/W/H): 1080mm x 625mm x 815mm

Weight: 15kg

Roasting Hood - Optional Item

- 2 piece roasting hood in black high temperature resistant enamel coat
- Constructed from sheet steel

Overall dimensions (L/W/H): 540mm x 630mm x 285mm

Weight: 11kg