

# BergHOFF® grill

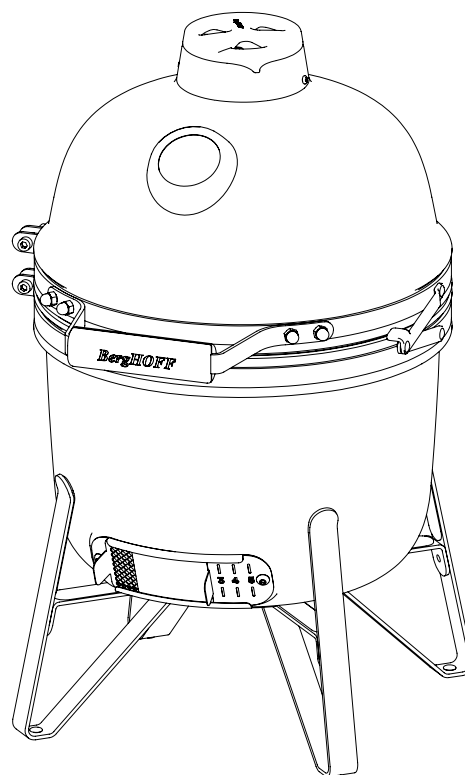
## Ceramic Outdoor Oven and BBQ

Art.: 2415703 Ceramic BBQ Bluestone grey

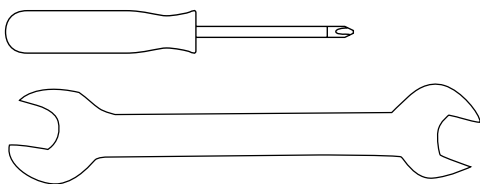
Art.: 2415704 Ceramic BBQ Olive Green

Art.: 2415705 Ceramic BBQ Bright Orange

### Installation & operating instructions



#### Tools required (included)



#### User Instructions - Please keep for future reference

**IMPORTANT** – Carefully remove any packaging before use, but retain the safety instructions.

These instructions form part of the product.

Please take note of all of the safety warnings listed in these instructions.

Please read these instructions in their entirety and retain them for future reference.

These instructions should be stored with the product.

This product is for domestic use **ONLY** and should not be used commercially, professionally or for contract purposes.

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## Care and safe use guidelines

### ABOUT YOUR CERAMIC BBQ

Ceramic BBQ cookers are extremely versatile. You can grill & smoke. Due to their excellent heat retention properties, high temperatures can be achieved and maintained by precise control of airflow via the top and bottom vents. High temperatures are ideal for fast cooking burgers and sausages whilst low heats will cook larger joints over a longer period of time. Why not try adding some wood chips to the charcoal or try combining different flavour wood chips to make your meats even more flavoursome.



## WARNINGS – CAUTION!

- This product is intended FOR OUTDOOR USE ONLY. DO NOT use indoors.
- ALWAYS keep children and pets at a safe distance from the oven when in use.
- NEVER leave a burning fire unattended.
- DANGER of carbon monoxide poisoning – NEVER light this product or let it smoulder or cool down in confined spaces.
- DO NOT use this product in a tent, caravan, car, cellar, loft or boat.
- DO NOT use under any awnings, parasols or gazebos.
- FIRE HAZARD – Hot embers may emit while in use.
- CAUTION - DO NOT use petrol, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting.
- It is highly recommended that you use lump charcoal in your Ceramic BBQ. It burns for longer and produces less ash which can restrict the airflow.
- DO NOT use coal in this product.
- IMPORTANT: When opening the lid at high temperatures it is essential to lift the lid only slightly, allowing air to enter slowly and safely, preventing any backdraft or flare-ups that may cause injury.
- ALWAYS follow the FOOD COOKING INFORMATION stated on page 4 of this instruction manual.
- DO NOT use the Ceramic BBQ on decking or any other flammable surfaces such as dry grass, wood chips, leaves or decorative bark.
- Ensure that the Ceramic BBQ is positioned at least 2 metres away from flammable items.
- DO NOT use this Ceramic BBQ as a furnace.
- ATTENTION: This product will become very hot, DO NOT move it during operation.
- ALWAYS USE heat resistant gloves when handling hot ceramics or cooking surfaces.
- Allow the unit to cool down completely before moving or storing.
- Always inspect the unit prior to use for fatigue and damage and replace as and when necessary.
- Take care when opening and closing the ceramic cover. Never let it drop to close, but guide the cover until completely down!

### CURING THE CERAMIC BBQ

- On the rim of the BBQ body and lid, a black felt gasket is applied to increase the air-tightness of the rim. This black felt gasket should not be removed, but has to stay in position during use.
- To start a fire, place rolled up newspaper with some lighter cubes or solid firelighters on the charcoal plate (4) in the base of the Ceramic BBQ. Then place 1 or 2 handfuls of lump charcoal over the top of the newspaper.
- DO NOT use petrol, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting.
- Open the bottom vent and light the newspaper using a long nosed lighter or safety matches.
- DO NOT overload the unit with fuel – if the fire is too intense this could damage the Ceramic BBQ.
- Leave until all the fuel is used and extinguished.
- If the first burns are too high it could damage the felt gasket seal before it has had the chance to mature properly.
- After first use inspect all fasteners for tightness. The metal band connecting your lid to the base will expand from the heat and this could become loose. It is recommended you check and if necessary tighten the band with a spanner.
- You can now use your Ceramic BBQ as normal.
- Repeat the curing procedure as start-up, everytime when the BBQ hasn't been used for a long time.

### EXTINGUISHING

- To extinguish unit – stop adding fuel and close all the vents and the lid to allow the fire to die naturally.
- DO NOT use water to extinguish the charcoals as this could damage the Ceramic BBQ.

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## STORAGE

- When not in use, and if stored outside, cover the Ceramic BBQ once completely cooled with a suitable rain cover.
- The chrome plated cooking grill is **NOT** dishwasher safe; use a mild detergent with warm water.
- It is recommended the Ceramic BBQ be stored under cover in a dry environment, in a garage or shed over winter for complete protection.
- Keep your Ceramic BBQ interior dry!
- Keep the lid closed when not in use, and **DO NOT** allow rain or water to get inside your ceramic BBQ when not in use. Water or moisture on the inside can penetrate into the ceramic and cause cracking if allowed to freeze.
- Before seasonal storage, always clean the interior completely (**ATTENTION: DO NOT USE WATER!**), and dispose of all ash before storing the ceramic BBQ. Ensure yourself the inside is dry. Clean the inner parts before storing for best results when using it again.
- When using a (rain) cover, check from time to time that no moisture from condensation or humidity built up under the cover or inside the ceramic BBQ.
- After a long time unused, or after a seasonal storage, we recommend lighting a small amount of charcoal allowing the ceramic BBQ to heat up gradually to max. 180°C ( 350°F). It will slowly burn off any residue or moisture that may have accumulated during storage. (see also “curing the ceramic BBQ” p 2)

## CLEANING

- The Ceramic BBQ is self cleaning. Heat it up to 260°C for 30 minutes and it will scorch off all of the food and debris.
- **DO NOT** use water or any other types of cleaning product to clean the inside of your Ceramic BBQ. The walls are porous and will absorb any fluids used, this could cause the Ceramic BBQ to crack. If the soot becomes excessive then use a wire brush or the ash tool (not supplied) to scrape off the carbon remnants before the next use.
- To clean the grills and grates, take them out the BBQ, and use a non-abrasive cleaner once the unit has fully cooled.
- To clean the outer surface wait until the Ceramic BBQ is cool and use a damp cloth with a mild detergent.

## MAINTENANCE

- Tighten the bands and oil the hinge 2 times a year or more if needed.

## LIGHTING, USAGE AND CARE INFORMATION

- Ensure the Ceramic BBQ is positioned on a permanent, flat, level, heat resistant non-flammable surface away from flammable items.
- Ensure the Ceramic BBQ has a minimum of 2m overhead clearance and has a minimum 2m clearance from other surrounding items.
- On the rim of the BBQ body and lid, a black felt gasket is applied to increase the air-tightness of the rim. This black felt gasket should not be removed, but has to stay in position during use.
- To start a fire, place rolled up newspaper with some lighter cubes or solid firelighters on the charcoal plate (4) in the base of the Ceramic BBQ. Then place 1 or 2 handfuls of lump charcoal over the top of the newspaper.
- **DO NOT** use petrol, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting.
- Open the bottom vent and light the newspaper using a long nosed lighter or safety matches. Once it has caught, leave the bottom vent and lid open for about 10 minutes to build a small bed of hot embers.
- Allow the charcoal to heat up and be kept red hot for at least 30 minutes prior to the first cooking on the ceramic BBQ. **DO NOT** cook before the fuel has a coating of ash.
- It is recommended you don't stoke or turn the coals once they are alight. This allows the charcoals to burn more uniformly and efficiently.
- Once alight **ONLY** use heat resistant gloves when handling hot ceramics or cooking surfaces.
- See below for cooking instructions depending on temperature and duration.

## LOW TEMPERATURE COOKING GUIDE

- Light the lump charcoal according to the the instructions above. **DO NOT** move or stoke the coals once lit.
- Open the bottom vent fully and leave the lid open for about 10 minutes to build a small bed of hot embers.
- Monitor the Ceramic BBQ until it has risen to the desired temperature. See page 5 for a temperature cooking guide.
- Fully close the bottom vent to maintain the temperature.
- You are now ready to use the Ceramic BBQ for cooking on.
- **IMPORTANT:** When opening the lid at high temperatures it is essential to lift the lid only slightly, allowing air to enter slowly and safely, preventing any backdraft or flare-ups that may cause injury.

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- **ALWAYS** follow the **FOOD COOKING INFORMATION** stated on page 4 of this instruction manual.  
**ALWAYS** use heat resistant gloves when handling hot ceramics or cooking surfaces.

## SMOKING GUIDE

- Follow the instructions above as if you were starting a slow cook.
- Monitor the Ceramic BBQ until it has risen to the desired temperature. See page 5 for a temperature cooking guide.
- Leave the bottom vent slightly open.
- Close the top vent and continue to check the temperature for a few more minutes.
- Using heat resistant gloves sprinkle the wood chips in a circle over the hot charcoal.
- You are now ready to use the Ceramic BBQ to smoke on.
- **TIP:** Soak your wood chips or cooking planks in water for 15 minutes to prolong the smoking process.
- **IMPORTANT:** When opening the lid at high temperatures it is essential to lift the lid only slightly, allowing air to enter slowly and safely, preventing any backdraft or flare-ups that may cause injury.
- **ALWAYS** follow the **FOOD COOKING INFORMATION** stated on this page.
- **ALWAYS** use heat resistant gloves when handling hot ceramics or cooking surfaces.



## HIGH TEMPERATURE COOKING GUIDE

- Light the lump charcoal according to the instructions on page 3.
- Close the lid and fully open the top and bottom vents.
- Monitor the Ceramic BBQ until it has risen to the desired temperature. See page 4 for a temperature cooking guide.
- Close the top vent half way and continue to check the temperature for a few more minutes.
- You are now ready to use the Ceramic BBQ for cooking on.
- **IMPORTANT:** When opening the lid at high temperatures it is essential to lift the lid only slightly, allowing air to enter slowly and safely, preventing any backdraft or flare-ups that may cause injury.
- **ALWAYS** follow the **FOOD COOKING INFORMATION** stated on page 4 of this instruction manual.
- **ALWAYS** use heat resistant gloves when handling hot ceramics or cooking surfaces.



## FOOD COOKING INFORMATION

- **DO NOT** cook until the fuel has a coating of ash.
- Please read and follow this advice when cooking on your Ceramic BBQ.
- Always wash your hands before and after handling uncooked meat and before eating.
- Always keep raw meat away from cooked meat and other foods.
- Before cooking ensure grill surfaces and tools are clean and free of old food residues.
- **DO NOT** use the same utensils to handle cooked and uncooked foods.
- Ensure all meat is cooked thoroughly before eating.
- **CAUTION** – eating raw or under cooked meat can cause food poisoning (e.g. bacteria strains such as E.coli).
- To reduce the risk of under cooked meat cut open to ensure it is cooked all the way through.
- **CAUTION** – if the meat has been cooked sufficiently the meat juices should be clear and there should be no traces of pink/red juice or meat colouring.
- Pre-cooking larger pieces of meat and joints is recommended before finally cooking on your grill.
- After cooking on your Ceramic BBQ always clean the grill cooking surfaces and utensils.



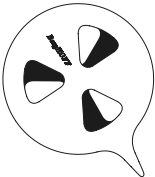

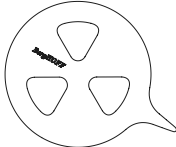



## REFUELLING

- With the vents closed, the Ceramic BBQ stays at a high temperature for several hours. If you require a longer cooking time (e.g when roasting a whole joint or slow smoking), it may be necessary to add more charcoal. Just add some additional charcoal and continue as above.

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## COOKING TEMPERATUE GUIDE

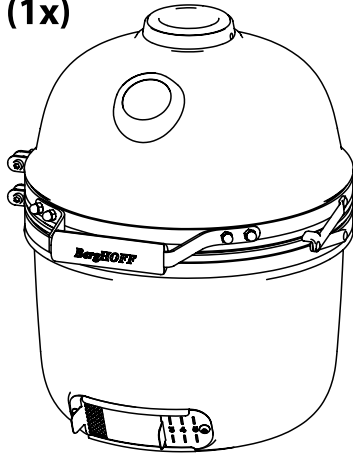
Slow cook / Smoke (110°C-135°C)		Top vent	Bottom vent
Beef Brisket	2 Hrs per 1/2 kg		
Pulled Pork	2 Hrs per 1/2 kg		
Whole Chicken	3-4 Hr.		
Ribs	3-5 Hrs.		
Roasts	9+ Hrs.		
Grill / Roast (160°C-180°C)		Top vent	Bottom vent
Fish	15-20 Min.		
Pork Tenderloin	15-30 Min.		
Chicken Pieces	30-45 Min.		
Whole Chicken	1-1.5 Hrs.		
Leg of lamb	3-4 Hrs.		
Turkey	2-4 Hrs.		
Ham	2-5 Hrs.		
Sear (260°C-370°C)		Top vent	Bottom vent
Steak	5-8 Min.		
Pork Chops	6-10 Min.		
Burgers	6-10 Min.		
Sausages	6-10 Min.		

Open ○ Closed ●

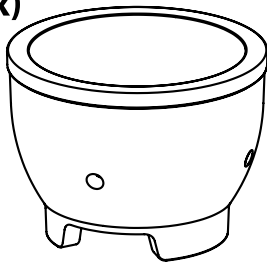
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## PARTS LIST

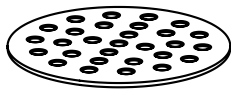
1(1x)



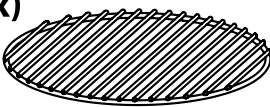
2(1x)



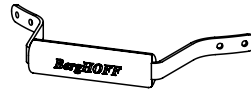
3(1x)



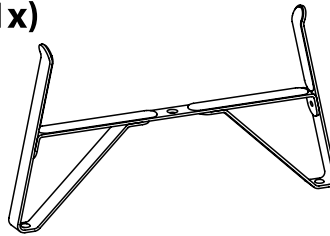
4(1x)



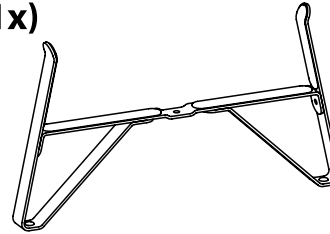
5(1x)



6(1x)



7(1x)



8(1x)



9(1x)



A(1x)



M6x12

B(1x)



M6

C(2x)



M4x35

D(2x)

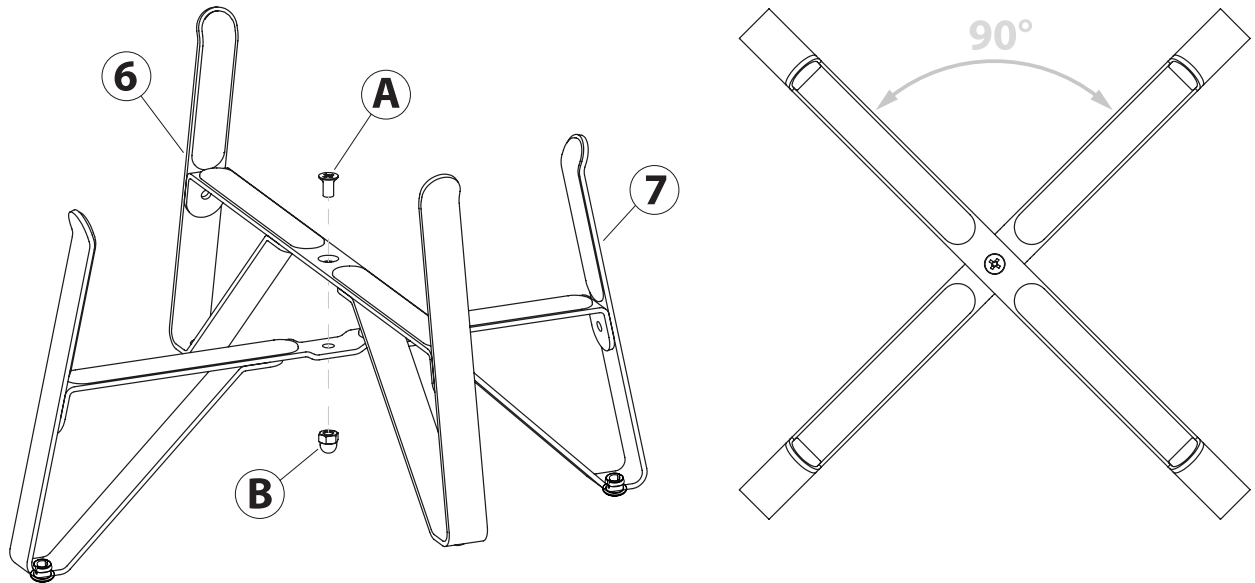


M4

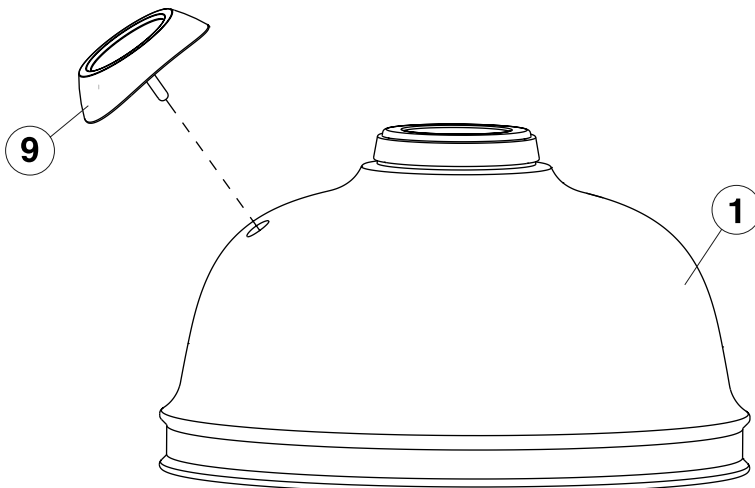
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## ASSEMBLY INSTRUCTION

**STEP 1** - Line up the two frame parts in the shape of a cross. Make sure the two pieces form a 90 degree angle. Fix the assembly using a countersunk screw (item A) on the top side and a domed nut (item B) at the bottom. Tighten the assembly using the included screwdriver and wrench.

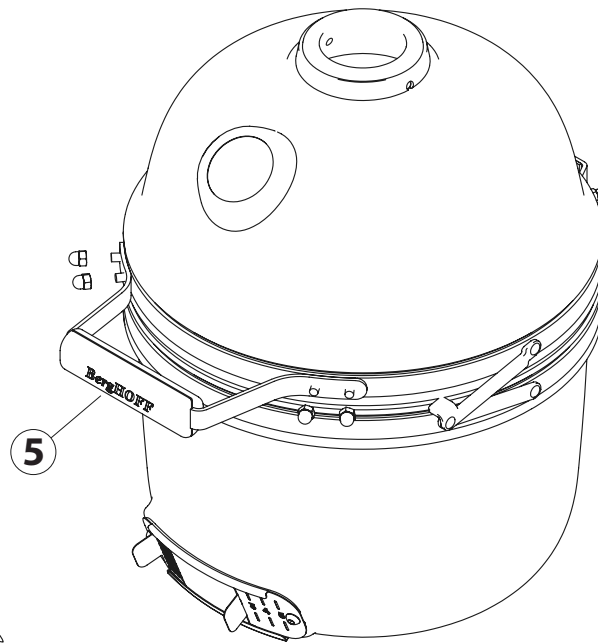


**STEP 2** - Insert the thermometer into the ceramic BBQ(1).

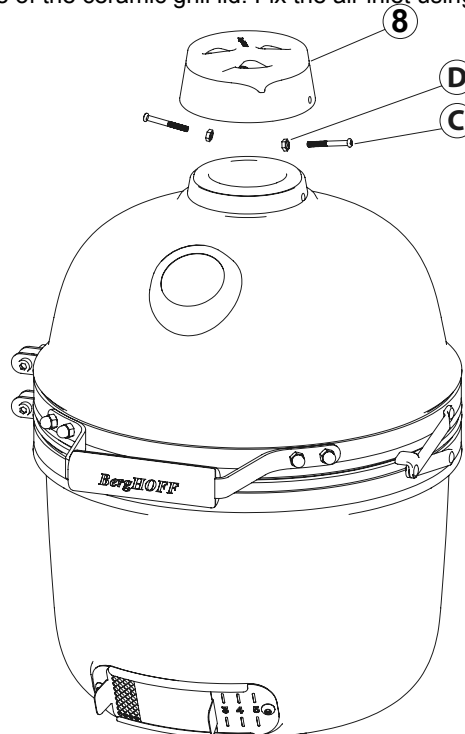


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**STEP 3** - To mount the handle (item 5) start by aligning the bolt holes to the pre-installed bolts on the lid. Secure the handle with 4 pre-assembled dome headed nuts using the included wrench.



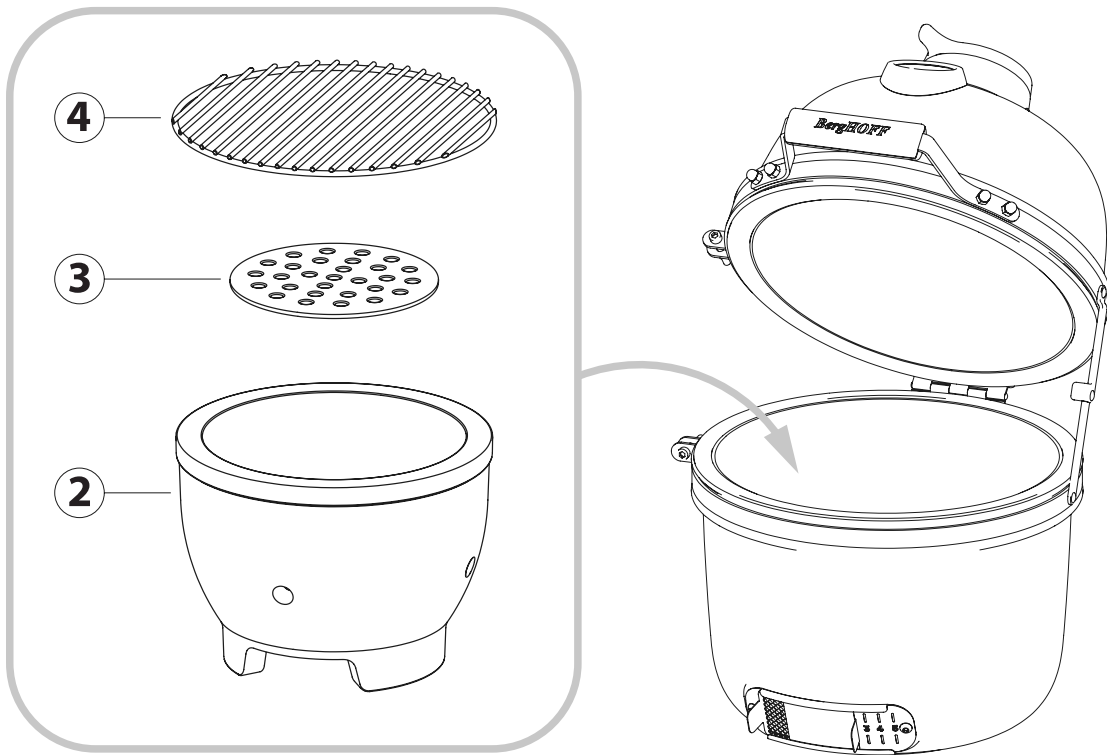
**STEP 4** - Mount the top air inlet (item 8) on the top hole of the ceramic grill lid. Fix the air inlet using the M4 screws (C) and nuts (D).



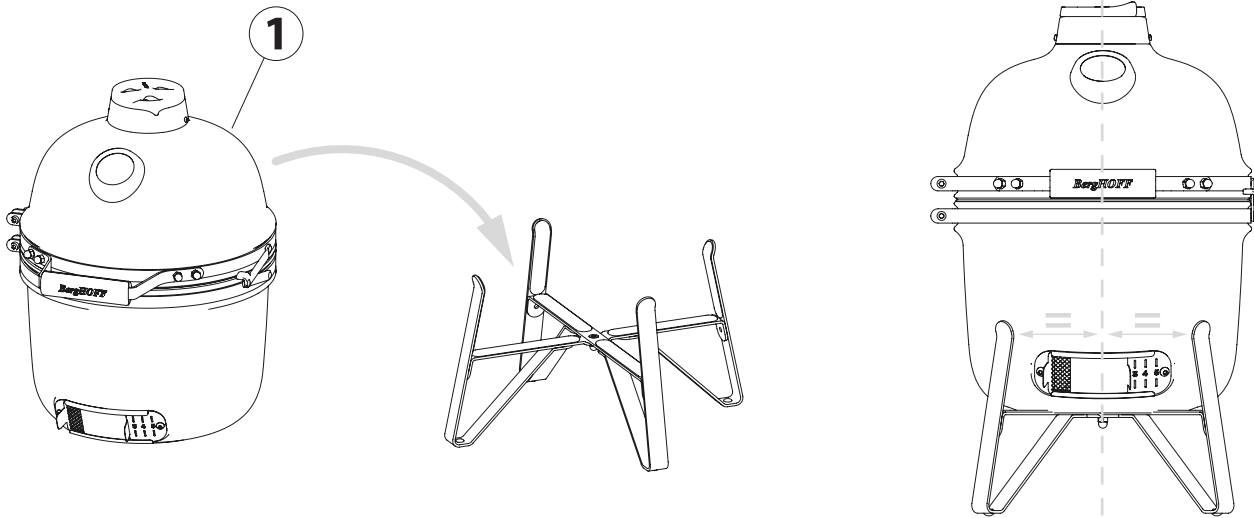


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**STEP 5** - Add the firebox (item 2), fire grate (item 3) and grill grate (item 4) inside the ceramic kamado grill. Please reference the diagram below for the correct order.



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**STEP 6:** Place the ceramic grill on the frame with the bottom air vent facing forward, centered between two frame legs, allowing the vent to be opened and closed without any interference.

**STEP 7:** When the grill is securely placed on the stand, it is recommended to place a level on the grill grate to check if the cooking surface is completely flat and level.

The ceramic grill is now ready for use. Please ensure that the grill curing instructions are read thoroughly prior to usage.

**WARRANTY:**

This Ceramic BBQ comes with a limited two years warranty on production flaws, from the date of purchase and to the extent the use corresponds with the present instructions for use & care in this manual. The receipt, mentioning the date of purchase counts as guarantee card.

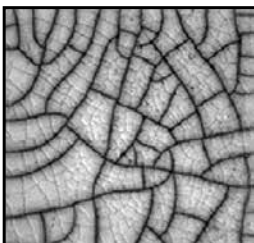
This ceramic BBQ is not suited for professional use.

Wear, corrosion, deformation and discoloration of the parts that are directly exposed to the fire is quite normal and will therefore, in no event, ever be considered as a production flaw: it is the logical result of their use.

Hence, it is normal the charcoal plate (3) and the cooking grill (4) after some time in use, have to be replaced by the customer without any warranty.

The warranty is not covering:

- Broken (ceramic) components, due to dropping, improper storage, misuse or abuse.
- Broken ceramic components caused by water penetration in the interior.
- The warranty is based on a normal and reasonable residential use. It does not apply to any accidental damage or breakage, or for any damage caused by transporting, dropping, wrong assembly, improper supporting, extreme weather conditions or natural disasters.
- Scratches, dents, chips, crazing, fading, and minor cosmetic cracks of the exterior glaze that do not affect the performance of the ceramic BBQ.
- Upon close inspection, the finish of your ceramic BBQ may appear to have crack lines. This is **NO** cracking of the ceramic. This is known as “crazing” and is caused by a different coefficient of expansion between the glaze finish and the clay. The spider-web pattern of “crazing” is different from a crack in the aspect that it cannot be felt on the surface, unless using a fingernail; however it does become more visually apparent when the surface is dusty or magnified. While this “crazing” may appear as imperfections, crazing does not affect the performance of life span of your ceramic BBQ; therefore it can’t be claimed as a warranty issue. The process of crazing effectively increases the toughness of the unit.



- Mildew on wood and bamboo, or cracked, swollen or deformed wood and bamboo, due to over exposure to humidity, unless noticed before first used.

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