

# OWNERS

THE CYPRUS GRILL

Creating memories that last ®

EB-W02B

## **PARTS**

А	Legs		x 2	J	Casters		x 4
В	Cross Bar		x 2	к	Back Cover		x 1
С	Spit Tub	32.2.2.2.2.2.2.2.2.2.2.2.2.2.2.2.2.2.2.	x 1	L	Spit Tub Guide Anchor	Residence of the second	x 2
D	Support Bracket		x 2	М	Lifting Arm and Handle		x 1
E	Large Gear Box Set		x 1	Z	Butterfy Screw		x 4
F	Charcoal Pan		x 1	o	Cooking Grill		x 2
G	Small Gear Box Set	B B B B B B B B B B B B B B B B B B B	x 1	P	Motors		x 2
н	Small Skewer		x 15	Q	Spit Rod w/ Handle		х 3
ı	Forks		х 6	R	Hex Key		x 2



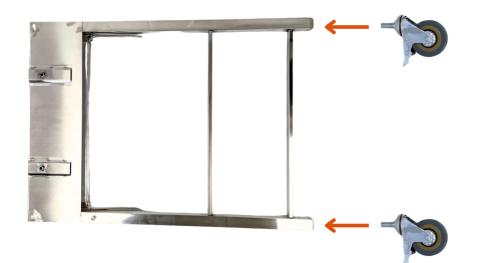


\*ALL REQUIRED FASTENERS ARE INCLUDED



## BUILDING THE BBQ INSTRUCTIONS







Screw the casters (J) to the bottom of each leg (A).



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Attach the legs (A) to the crossbars (B) using the supplied hex screws and Phillips head screws.

You will now have the basic frame of your Cyprus Grill.



## THE CYPRUS GRILL





Attach the back cover (K) using the supplied Phillips head screws.







Place the **spit tub (C)** into the frame, resting it on the four protruding threads found on the **legs (A)**.



You will need to angle the spit tub to fit it through the top of the frame.





Slide the spit tub guide anchors (L) through the channel's in the legs (A). Then screw them to the spit tub (C).





Attach the support brackets (D) and the handle (M) to the lifting arm (M) using the nuts and bolts provided. Screw onto the legs (A) and spit tub (C) as shown.



The nuts and bolts should be slightly loose to allow for mobility on these joints.





Slide the large gear box set (E) components into the channels on the outside of the legs (A), then secure them using butterfly screws (N).



The height of these may need to be adjusted later.





Place the charcoal pan (F) into the spit tub (C).



You will need to angle the charcoal pan to fit it into the spit tub.

## THE CYPRUS GRILL





Place the **cooking grill (O)** onto the frame as shown.



10

Slide the small gear box set (G) components into the channels on the outside of the cross bars (B).



## BEEF UP YOUR CYPRUS GRILL

WITH ENDLESS ACCESSORIES

CYPRUS GRILL SMALL SKEWERS



BIG ROTISSERIE BASKET









SOUVLA GYRO PLATES 15CM















FIRE SHOVEL (CHARCOAL SHOVEL)











## PRODUCT CARE AND SAFETY

### **IMPORTANT SAFEGUARDS**

When using the Cyprus Grill or any of its electrical accessories, basic safety precautions should always be followed, including:

- Reading all of the instructions.
- Do not touch hot surfaces. Use handles or levers instead.
- To protect against electrical shock, do not submerge cords, plugs, or motors in water or other liquids.
- Close supervision is necessary when operating the barbecue near children.
- Unplug accessories from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any electrical appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner.
- Return appliance to store of purchase for examination, repair, adjustment or replacement.
- The use of accessory attachments that are not recommended by the barbecue manufacturer may cause injuries.
- Do not let electrical cords hang over the edge of tables or counters, or touch hot surfaces.
- Do not place electrical appliances on or near hot gas, electric burner, or in a heater oven.
- Extreme caution must be used when moving the barbecue or accessories containing hot charcoal or other flammable material.
- Always attach plug to appliance first, then plug the cord into the wall outlet. To disconnect, turn any control to the "off" position, then remove plug from the wall outlet.
- Do not use electrical motors for anything other than their intended use.
- Save these instructions.

### HOW TO PREPARE THE CYPRUS GRILL FOR COOKING:

- Place the Cyprus Grill in open air, away from flammable materials.
- Put an appropriate amount of charcoal in the Cyprus Grill.
- O3 Set fire to the charcoal pile using kindling or other suitable materials that burn easily.
- Leave the pile to burn until you are left with hot coals and there are no flames.
- O5 Your barbecue is ready for you to cook your meal!

## **CLEANING / CARE INSTRUCTRIONS:**

If taken care of properly, your Cyprus Grill will provide you with many years of use.

After each use, allow your Cyprus Grill to cool down. Remember the deep dish will hold heat for longer, so allow this to cool for longer after use.

Be careful not to touch or try cleaning your Cyprus Grill until all parts have cooled down to room temperature.

To clean the outside of the Cyprus Grill use a damp cloth. You may like to wash or submerge your Cyprus Grill in water, however, always ensure that no electrical appliance is attached, otherwise this could cause electrical shock injuries, and/or damage the motors.

Always ensure the Cyprus Grill is dried thoroughly after cleaning to ensure long life.

Store indoors or undercover to prolong the life of your Cyprus Grill.

To clean the Stainless Steel Skewers, wash in warm water and use a mild dish washing liquid. For stubborn stains allow them to soak in water.

Caution - Water saturation will damage the wooden handles.

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