



## Assembly and Operating Instructions for Cook Dome 571 Charcoal Barbecue



Photographs are not to scale.  
Specifications subject to change  
without prior notice.



**WARNING**

- For outdoor use only. Not for commercial use.
- Read instructions before using the appliance. Failure to follow instructions could result in death, serious bodily injury, and/or property loss.
- Warning: accessible parts may be very hot. Keep young children and pets away.
- CAUTION: Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN1860-3!
- Do not move the appliance during use.
- Any modification of the appliance, misuse, or failure to follow the instructions may be dangerous and will invalidate your warranty. This does not affect your statutory rights.
- Retain these instructions for future reference.

## 1. Parts List

Quantity varies according to model purchased. Specifications subject to change without prior notice.

	CODE	PART	QTY	Cook Dome 571
HOOD	A1	Hood	1	✓
	A2	Hood Handle	1	✓+
BODY	B1	Barbecue Body	1	✓
	B2	Cooking Grill	1	✓
	B3	Grill Lifting Handle	2	✓
	B4	Charcoal Grill	1	✓
	B5	Body Ring	1	✓
	B6	Body Handle	1	✓
	B7	Left Heatproof Spacer	1	✓
	B8	Right Heatproof Spacer	1	✓
	B9	Ash Tray	1	✓
	B10	Adjustable Vent Panel	1	✓+
	B11	Ash Tray / Vent Tool	1	✓
TROLLEY	C1	Short Leg	2	✓
	C2	Long Leg	1	✓
	C3	Leg Endcap	1	✓+
	C4	Leg Support Rack	1	✓
	C5	Wheel Spacer	2	✓
	C6	Wheel	2	✓
HARDWARE	D1	M5x30 Bolt	3	✓
	D2	M6x10 Bolt	6	✓
	D3	M6x30 Bolt	2	✓
	D4	Ø6 Washer	8	✓
	D5	Locknut	2	✓+

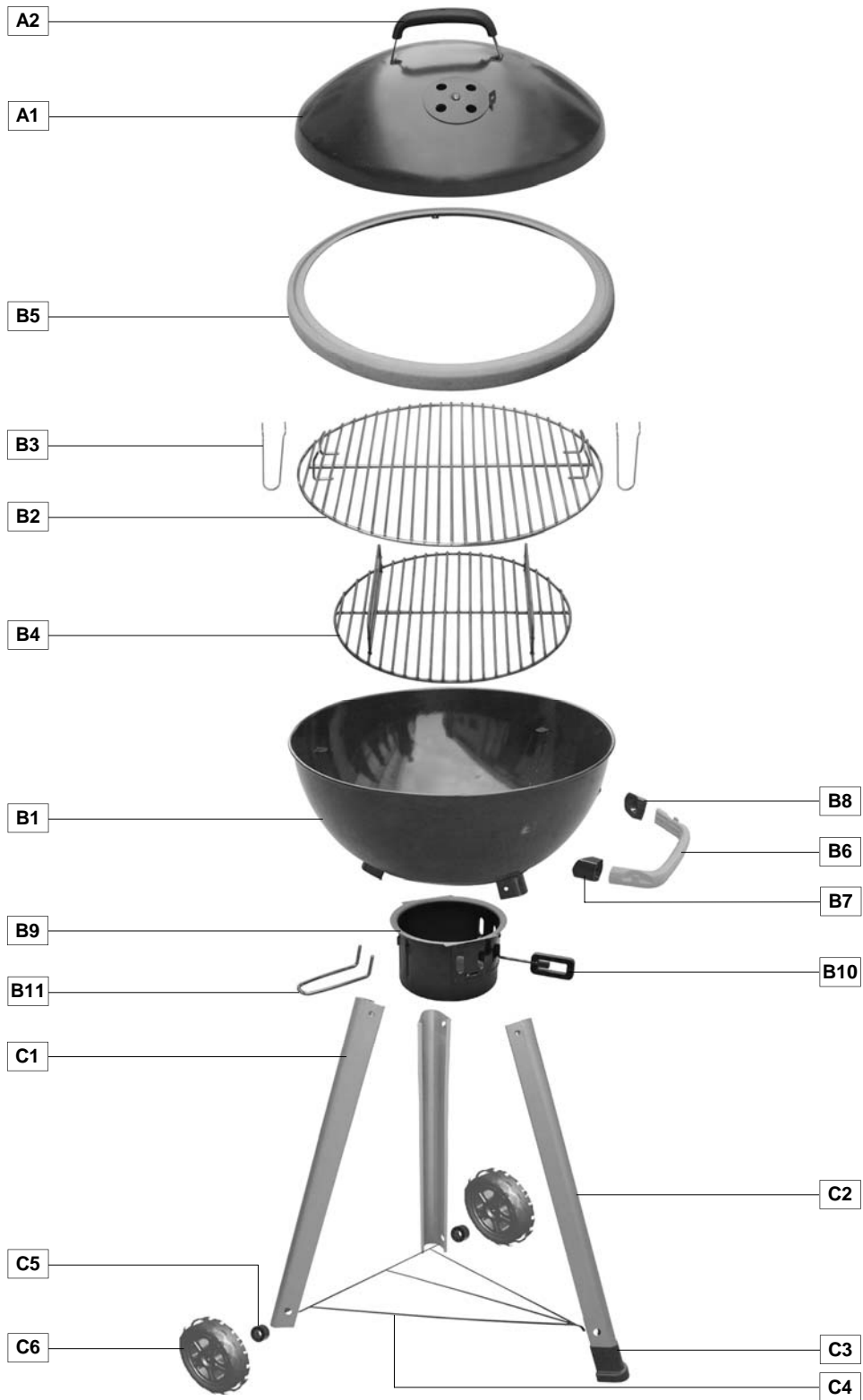
✚ Pre-Assembled Component

★ Quantity varies according to model purchased

▲ Appearance, size, and construction may differ according to model purchased

## 2. Parts Diagram

Quantity varies according to model purchased. Specifications subject to change without prior notice.

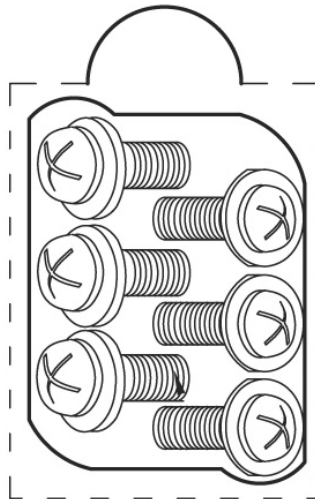
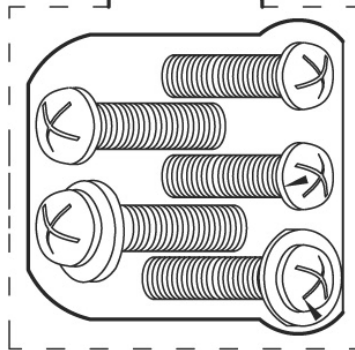


### **3. Parts Diagram**

Quantity varies according to model purchased. Specifications subject to change without prior notice.

M5 x 30 Bolt (3pcs)  
M6 x 30 Bolt (2pcs)  
M6 Washer (2pcs)

D1, D3, D4



M6 x 10 Bolt (6pcs)  
M6 Washer (6pcs)

D2, D4

## 4. Assembly

### IMPORTANT!

- TOOLS NEEDED FOR ASSEMBLY: Medium size flat blade or Phillips/Crosspoint screwdriver, adjustable spanner or metric spanner set.
- The assembly of this barbecue requires 2 people.
- Whilst every care is taken in the manufacture of this product, care must be taken during assembly in case sharp edges are present.
- **Please read the Important Information section carefully before assembly and use of your barbecue.**

1

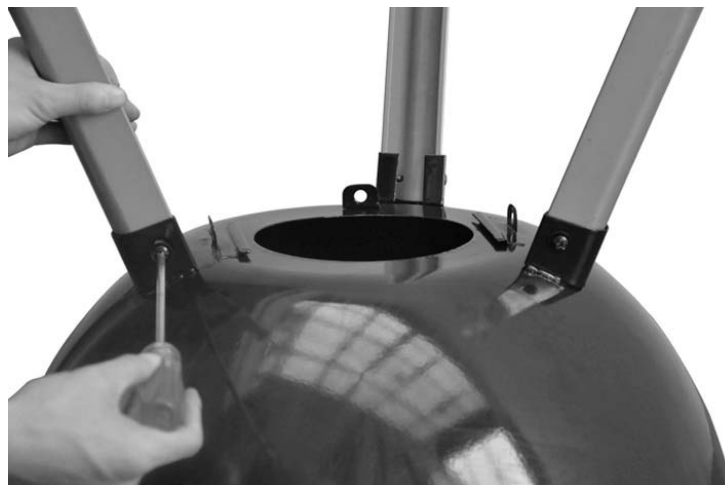


Place Long Leg (C2) into position as shown.

Insert Short Legs (C1) into remaining two leg supports.

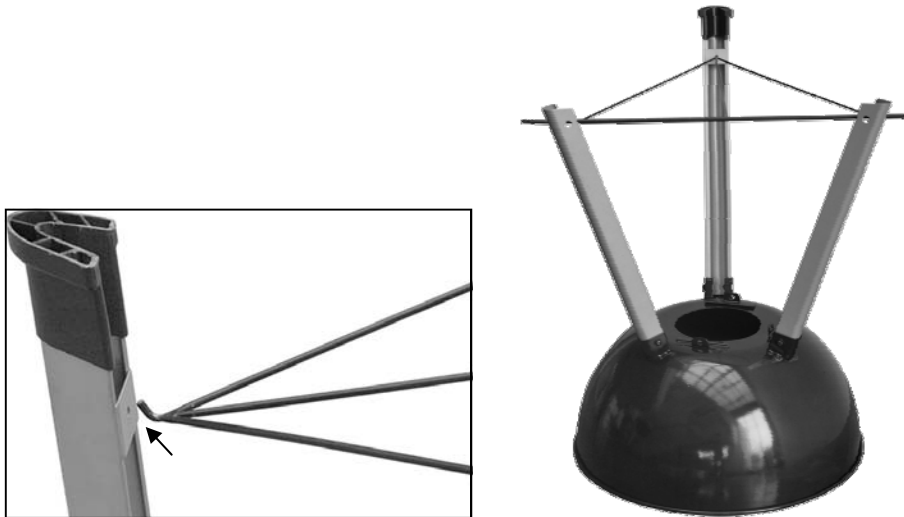
**Note:** The two leg supports that are closer together accommodate the short legs. The long leg support is located on the side near the Body Handle (B6).

2



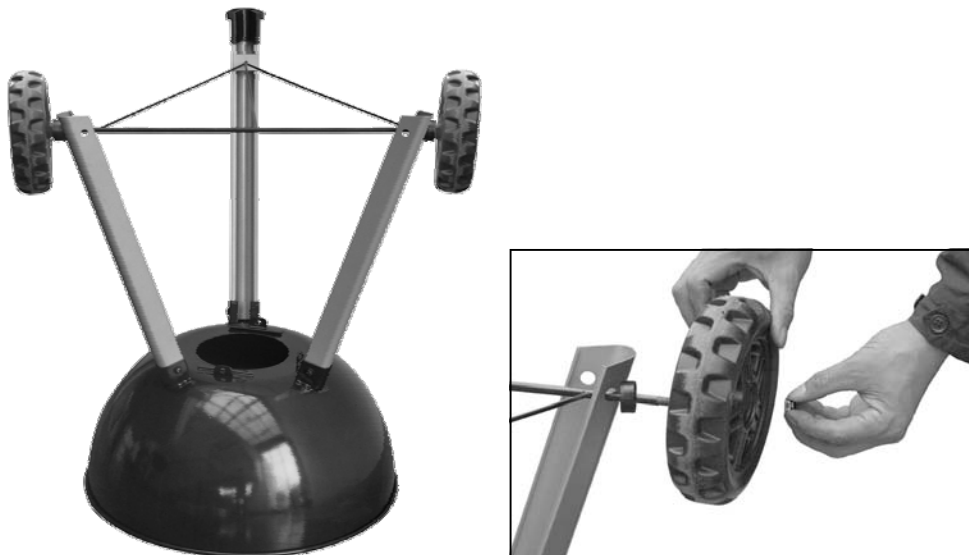
Secure the Short and Long Legs (C1, C2) to the leg supports by inserting M6x10 Bolts (D2) through Ø6 Washers (D4) and screwing into leg supports.

3



Remove the Locknuts (D5) from leg support rack. Insert the securing end of the Leg Support Rack (C4) into the hole in the end of the long leg and then thread the straight ends of the leg support rack through the holes in the short legs, as shown.

4



Place Wheel Spacers (C5) on each straight bar of the leg support rack. Slide a Wheel (C6) over each straight bar of the leg support rack. Secure the wheels into place with the locknuts.

5



Carefully turn the completed trolley over, right side up.

Attach the Body Handle (B6) onto the barbecue body by inserting M6x30 Bolts (D3) through Ø6 Washers (D4), barbecue body, Left and Right Heatproof Spacers (B7, B8) and screwing into body handle. After completing assembly, ensure that the tabs for hanging tools should be located on top side.

Note: Please differentiate the heatproof spacers with the mark "L", "R".

6



Place the Body Ring (B5) onto barbecue body, and secure with three M5x30 Bolts (D1).

7



Slide the Ash Tray (B9) into position underneath the barbecue body.

Caution: The ash tray may become very hot, please use Ash Tray / Vent Tool (B11) to place or remove it.

8



Place the Charcoal Grill (B4) onto the lower brackets in barbecue body. Ensure the charcoal grill lies level within the body.

Place the Cooking Grill (B2) onto the upper brackets in barbecue body. Ensure the cooking grill lies level within the body.



9



Hang the Grill Lifting Handles (B3) and Ash Tray / Vent Tool (B11) over the body handle.

10



Carefully place the Hood (A1) onto the barbecue body. Note: The hood can be hooked onto the barbecue body whilst it is removed for cooking or cleaning.

**ASSEMBLY IS NOW COMPLETE. PROCEED TO THE NEXT PAGE FOR INSTRUCTIONS ON OPERATION AND MAINTENANCE.**

## **5. Important Information**

**Please read these instructions carefully before assembly and use of your barbecue.**

- ▲ Retain these instructions for future reference.
- ▲ This product is for outdoors use only. Do not use indoors.
- ▲ Remove plastic wrap from any part before lighting.
- ▲ Do not use within 1m of any flammable structure or surface. Do not use under any combustible surface.
- ▲ Open the barbecue hood or lid before lighting.
- ▲ Once lit, do not move the barbecue until it has completely cooled, after use.
- ▲ This barbecue must not be left unattended when lit.
- ▲ The hood or lid handle can become very hot. Grip only the centre of the handle. Always use oven gloves when cooking or carrying out any adjustments to the barbecue.
- ▲ Always use the grill lifting handle and ash tray / vent tool provided.
- ▲ Use purpose designed barbecue tools with long, heat resistant handles.
- ▲ Use caution when opening the hood or lid, as hot steam inside is released upon opening.
- ▲ Parts of this barbecue become very hot – care must be taken, especially when children, elderly people, and animals are present.
- ▲ Never cover a barbecue until it has completely cooled.
- ▲ Use this barbecue only on a stable, flat surface.
- ▲ Do not store flammable materials near this barbecue.
- ▲ Do not use aerosols near this barbecue.
- ▲ Failure to follow the manual's instructions could result in serious injury or damage.
- ▲ Modification of the barbecue may be dangerous, is not permitted and will nullify any warranty.
- ▲ **CAUTION!** Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN1860-3. Do not add starter fluid to charcoal that is already alight.
- ▲ Do not use in high winds. Hot embers could

be blown out of the barbecue and cause damage or serious injury.

- ▲ Always place charcoal in the charcoal grill, not the ash tray.
- ▲ Ensure the ash tray is in place before use.
- ▲ Do not move the cooking grill and charcoal grill until after the appliance has completely cooled down.
- ▲ Never remove the ash tray whilst the barbecue is in use. Wait until the barbecue is completely cooled before removing it.
- ▲ If you have any queries regarding these instructions, contact your local dealer.

## **6. Installation**

### **6.1. Selecting a Location**

This barbecue is for **outdoor use only** and should be placed in a well-ventilated area, and on a safe and even surface. Never place your barbecue below ground level. Take care to ensure that it is not placed **UNDER** any combustible surface. The sides of the barbecue should **NEVER** be closer than 1 metre from any combustible surface, including trees and fences and that there are no heat sources near the barbecue (cigarettes, open flames, spark etc.). Keep this barbecue away from any flammable materials!

### **6.2. Precautions**

Do not obstruct any ventilation openings in the barbecue body.

## **7. Operation**

### **7.1. Warnings**

- ▲ Before proceeding, make certain that you understand the **IMPORTANT INFORMATION** section of this manual.
- ▲ Your barbecue is not designed to be used with any part of the cooking area as a solid plate — this includes baking dishes. Full coverage will cause excessive build-up of heat and damage the barbecue. This is not covered by warranty.
- This barbecue is designed for charcoal use only. It is not designed to be used with lump wood charcoal, including lump wood based lighting bags, as it burns too quickly. We recommend the use of charcoal briquettes.

- Use only enough briquettes to cover the charcoal grill in a single layer. Do not overload the charcoal grill.
- The maximum amount of briquettes to be used at any one time is 2.0kg.
- When placing charcoal, never allow charcoal to be closer than 5cm to the surrounding sides of the barbecue body.

### 7.2. Preparation Before Cooking

To prevent foods from sticking to the cooking surface, please use a long handled brush to **apply a light coat of cooking or vegetable oil before each barbecuing session.** (Note: When cooking for the first time, paint colours may change slightly as a result. This is normal and should be expected.)

### 7.3. Lining the Ash Tray

Line the ash tray with aluminium foil. This will protect the tray, help better reflect heat, and make cleaning easier when barbecuing is finished.

### 7.4. Starting the Charcoal

- Open the barbecue hood or lid before lighting. **Never** light your barbecue with the hood or lid closed.
- Take the barbecue grills out of the barbecue body using the welded handles.
- Block Type Starters – Form charcoal in a pyramid around it. Light the starter block. When charcoal is well lit, using a heat resistant tool, spread the charcoal around the grid, adding more as necessary.
- Liquid Starters – Place charcoal in a shallow tin. Pour liquid starter onto charcoal and wait 5-10 minutes to allow the starter to penetrate into the charcoal. Then using a heat resistant tool, place charcoal onto the grid in a pyramid formation.
- Light the charcoal and allow time for it to become well lit (red hot). Using a heat resistant tool, spread charcoal in a uniform layer, so that each lump is just touching.
- The barbecue grills can now be replaced using the grill lifting handles supplied.
- When the charcoal is ashed over (grey coating of ash over each lump) you are ready to begin cooking.
- It is recommended to operate the barbecue with red-hot charcoal for at least 30 minutes before use.
- Do not begin cooking until charcoal has an ashed-over coat.

- Do not attempt to cook whilst charcoal is flaming.

### 7.5. Heat Control

The adjustable vents in the hood and ash tray can be used to control the burning of the charcoal. With the vents open, more air will circulate and the charcoal will burn faster than with the vents closed. Caution—the appliances may become very hot. Oven gloves and the cooking grill lifting handles, or ash tray / vent tool should always be used when adjusting the vents. Do not close the hood or lid whilst the charcoal is still flaming. Wait until it has ashed over.

### 7.6. Grill Cooking

The food on the grill is cooked by the heat produced from the hot charcoal below. The natural food juices produced during cooking fall onto the hot charcoal below and vaporise. The subsequent rising smoke bastes the food, as it travels upwards, imparting that unique barbecued flavour.

### 7.7. Roasting Hood Cooking

Barbecues equipped with a roasting hood give the option to form an ‘oven’ for roasting or baking food, such as joints of meat or whole chickens, etc. More even cooking of food will actually be achieved by using the barbecue with the hood down.

Close the hood to cook the food ‘indirectly’. Avoid lifting the hood unnecessarily as heat is lost every time the hood is opened. If the hood is opened during cooking please allow extra time for the barbecue to regain its temperature and complete the cooking. Use the temperature gauge (if applicable) to monitor the heat of the barbecue.

**DO NOT ALLOW YOUR BARBECUE TO OVERHEAT.** Take care when opening the hood as hot steam can be released on opening.

### 7.8. Flare-Up Control

Flare-ups occur when meat is barbecued and its fat and juices fall upon the hot charcoal. Smoke of course helps give food its barbecued flavour, but it is best to avoid excessive flare-up to prevent food being burned. To control flare-ups, it is **ABSOLUTELY ESSENTIAL** to trim away excess fat from meat and poultry

before grilling, use cooking sauces and marinades sparingly and try to avoid very cheap cuts of meat or meat products as these tend to have a high fat and water content.

When flare-ups do occur, they can usually be extinguished by applying baking soda or a salt directly onto the charcoal. Always protect your hands when handling anything near the cooking surface of the barbecue and take care to protect yourself from the flames.

If a fat fire occurs, please see the instructions given below.

#### **7.9. Fat Fires**

Empty and clean the ash tray of food debris after each cooking session. If the barbecue is to be used for large gatherings, additional care will be required to ensure excessive build up of fat does not occur and cause a fat fire. The time between cleaning may need to be reduced if very fatty foods or cheap meat products are being cooked. Failure to do this may result in a fat fire, which may cause injury and could seriously damage the barbecue.

##### **In the event of a fat fire:**

- Keep everyone at a safe distance from the barbecue and wait until the fire has burnt out.
- Do not close the hood or lid of the barbecue.
- NEVER DOUSE A BARBECUE WITH WATER. IF AN EXTINGUISHER IS USED, IT SHOULD BE A POWDER TYPE.
- DO NOT REMOVE THE ASH TRAY.
- If the fire does not seem to be abating or appears to be worsening, contact your local Fire Brigade for assistance.

#### **7.10. Replenishing the Charcoal**

To replenish the charcoal during use, remove the food from the grill. With protected hands, use the grill lifting handles provided to lift out the grill. Once the grill is removed, add the charcoal, carefully replace the grill, and continue cooking when the charcoal is ready. When using the handles to move the grill, take care to position them correctly so that the grill is stable.

#### **7.11. End of Cooking Session**

Ash can be shaken from the charcoal basket where it will drop into the ash tray. Ash should not be disposed of until you are certain it is

cold and will not be able to re-ignite. Dispose of any unburned charcoal and remove remaining residue with a brass wire brush.

Wait until the barbecue is sufficiently cool before closing its hood or lid.

## **8. Care and Maintenance**

Regularly clean your barbecue between uses and especially after extended periods of storage. Ensure the barbecue and its components are sufficiently cool before cleaning. Do not leave the barbecue exposed to outside weather conditions or stored in damp, moist areas.

- ▲ Never handle hot parts with unprotected hands.
- ▲ Never douse the barbecue with water when its surfaces are hot.

In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months. Heavy-duty Outback® barbecue covers and other accessories are available from your local Outback® stockist.

Even when your barbecue is covered for its protection, it must be inspected on a regular basis as damp or condensation can form which may result in damage to the barbecue. It may be necessary to dry the barbecue and the inside of the cover. It is possible for mould to grow on any fat remaining on parts of the barbecue. This should be cleaned off smooth surfaces with hot soapy water.

Any rust that is found that does not come into contact with the food should be treated with a rust inhibitor and painted with barbecue paint or a heat resistant paint. Chrome plated warming racks etc. should be coated with cooking oil.

#### **8.1. Cooking Surfaces**

When the barbecue has cooled, clean with hot soapy water. To remove any food residue, use a mild cream cleaner on a non-abrasive pad. Do not use scouring pads or powders as they can permanently damage the finish. Rinse well and dry thoroughly. Due to the weight of the

cooking surfaces, we do not recommend cleaning in a dishwasher.

A chrome cleaner may be used on chrome parts if required. To prevent rusting, wipe with cooking oil after rinsing and drying.

### **8.2. Ash Tray**

After every use, empty and clean the ash tray of any fat or food particles, using a plastic or wooden scraper if necessary.

Discard the ash and foil, and wash any remaining ash or fat from the tray.

Failure to keep it clean, and excessive build up can result in a fat fire. This can be hazardous and severely damage the barbecue. **This is not a fault in the barbecue and is therefore not covered by the terms of the warranty.** If required, the tray can be washed in hot soapy water.

### **8.3. Barbecue Body**

Regularly remove excess grease or fat from the barbecue body using a cloth wrung out in hot soapy water and dry thoroughly. Excess fat and food debris can be removed from inside the body using a soft plastic or wooden scraper. It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only. Do not use abrasives. Remove cooking surfaces before full cleaning.

### **8.4. Barbecue Hood or Lid**

Use a non-abrasive cloth or pad and clean with hot, soapy water. Do not use scouring pads or powders as they can permanently damage the finish.

### **8.5. Trolley**

Wipe with a cloth wrung out in hot soapy water and dry.

### **8.6. Fixings**

All screws and bolts, etc. should be checked and tightened on a regular basis.

### **8.7. Storage**

Ensure the barbecue is properly cooled before covering or storing. Store your barbecue in a cool dry place.

When using the barbecue after extended

periods of storage follow the cleaning procedures.

Specifications subject to change without prior notice

**NOTES:**

For reference and correspondence,  
record your serial number here.  
(See sticker on side of barbecue body.)

**Serial No.** \_\_\_\_\_

This number may be required when  
ordering spare parts or accessories. A  
part reference number may also be  
required where applicable.

## **OUTBACK UK LTD WARRANTY**

OUTBACK barbecues are warranted to the original purchaser against defects in materials and workmanship for a period of one (1) year from the date of purchase. OUTBACK UK will, within this period, supply replacements for defective parts free of charge provided that:

- ◆ The product has not been used for trade, professional or hire purposes.
- ◆ The product has not been subjected to misuse or neglect, including fat fires and flare ups.
- ◆ The product has not sustained damage through foreign objects, substances or accidents.
- ◆ The care and maintenance instructions given in your Outback manual have been followed.

This warranty is offered as an extra benefit and is in addition to the customers' statutory rights.

If you have any queries regarding the assembly or use of your barbecue please contact Outback UK

In the unlikely event that you experience problems with this barbecue, please contact:

website: [www.outbackbarbecues.com](http://www.outbackbarbecues.com)