

CHARCOAL

ENGLISH



**USER
GUIDE**

The
BarbeSkew



THE WORLD'S FIRST HANDS-FREE BARBECUE

THANK-YOU FOR YOUR PURCHASE

Now you can enjoy the best barbecued food you've ever tasted in your life! With its revolutionary new design, the BarbeSkew automatically rotates the food so you don't have to. This ensures that your bbqed food isn't burnt and black on the outside whilst being pink and raw on the inside.

BarbeSkew aims for the top with respect to quality, innovation and customer service. Please let me know your ideas if you think we can improve in any way within any of these areas.

So once again, thank-you for your purchase, and Happy BarbeSkewing!

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LIGHTING YOUR CHARCOAL BARBESKEW

Safety First, Second and Third:

- Do not use spirit or petrol for lighting or re-lighting the BarbeSkew;
- Warning – accessible parts may be hot – keep young children away;
- The BarbeSkew must never be used inside the house due to the danger of carbon monoxide poisoning.

To start with, place the BBQ on a stable and level surface ensuring there are no overhanging branches etc that could catch light. Also consider which direction the wind is blowing from, as when it is first lit it will smoke until the flames disappear and the charcoal turns from black to white/grey with orange embers.

There are a number of ways to light your Charcoal BarbeSkew. The following are the most popular:

1. Charcoal Lighting Bags

Advantages: Easy to light.
Disadvantages: The burnt bag ashes can be annoying on a windy day!

These lighting bags contain charcoal within a paraffin lined bag. Two of these bags fit within the charcoal tray side by side. Light the bags at the rear first before the front, as the flames quickly make it difficult to reach the back by hand once lit. As the bag burns, the coals start to collapse, and you will need a poker to level them out.

2. Charcoal Briquettes

Advantages: Burn longer and hotter.
Disadvantages: Difficult to light.

These man-made briquettes burn longer and hotter than traditional charcoal but are notoriously difficult to light. To help light the briquettes, we suggest the use of the BarbeSkew Chimney Starter which utilises paper and wood as an aid to start the briquettes burning. Otherwise use fire-lighters or other lighting aids, and plenty of patience!

3. Disposable BBQ

Yes believe it or not, the disposable bbqs fit neatly into the charcoal tray, and allow you to have a quick mid-week bbq and are easy to light and easy to clean up afterwards with the minimum of fuss.

WHEN IS THE CHARCOAL READY?

Whilst the charcoal is burning with orange flames, it is best to leave the lid of the BarbeSkew open, as the orange flames contain soot. If the lid is left closed during this stage, then the soot will deposit itself on the inside of the lid of the BarbeSkew, leaving blackened remains.

Which ever method you use to light the BarbeSkew, allow the charcoal to burn for around 20 minutes, during which time the black coal burns off (can be very smoky!) until there are no flames and the charcoal is white/grey with orange embers. At this stage, the flames disappear and the smoke stops, and you are ready to BarbeSkew!

Tip: Use tin foil to line the charcoal tray to facilitate cleaning up afterwards.

Charcoal Overboard: During lighting, leave any charcoal that falls between the tray and the inside of the BarbeSkew as it is too hot and too dangerous to retrieve. It can be cleared up when everything has cooled down the next day. However it can sometimes jam the tray raising/lowering mechanism, in which case try to push the charcoal down (using a poker) past the side of the tray to the bottom.

FOOD SAFETY

Keep raw meat away from ready-to-eat food.

Raw meat can contain food poisoning bugs. So if raw meat touches or drips onto food that is already cooked or ready to eat, the bugs can get onto that food. Bugs can also transfer onto food from your hands, chopping board, knife or tongs. This is called cross-contamination. You can prevent it by doing the following things:

- Always wash your hands thoroughly after handling raw meat;
- Use separate utensils for raw and cooked meat;
- Never put cooked food on a plate or surface that has been used for raw meat;
- Keep raw meat in a sealed container away from ready-to-eat foods, such as burger buns and salads;
- Don't put raw meat products next to cooked or partially cooked meat on the barbecue;
- Don't add sauce or marinade to cooked food if it has already been used with raw meat.

Cooking barbecued food properly.

Always make sure you cook chicken, pork, burgers, sausages and kebabs until they're piping hot all the way through, none of the meat is pink and any juices run clear.

Remember, when you reheat food on the barbecue, always make sure it's piping hot all the way through before serving.

Also:

- Make sure frozen food is properly thawed before you cook it;
- Check that the centre of the food is piping hot.

THREE MODES OF OPERATION

1. Kebab Skewers x 9

Your preparations can start the day before your BarbeSkew Party. Marinate your food overnight (try the Greek marinade in the Recipe Book!)

Then before the guests arrive, skewer up the food using the following tips:

- make sure the food items are skewered through the middle to make sure the skewer turns evenly;
- ensure the food items aren't too large so that they affect the skewer next to them when they start rotating;
- push the food items together to keep the food from slipping whilst the skewer rotates. To ensure the meat does not slip whilst rotating you can apply large cup mushrooms at either end;
- do not fit too much food on the skewer – remember only place the food over where the charcoal tray is otherwise the food will not bbq.

When the charcoal is ready, switch on the rear motor and load the skewers onto the BarbeSkew:

- ensure the charcoal tray is set at the correct height (the charcoal is hotter when it is first lit so the charcoal tray will need to be set lower);
- ensure the ends of the skewers are firmly located in the holes to ensure rotation;
- do not allow the square part of the skewer to get trapped in the cut out hole at the front. If this does happen, immediately switch off the motor, and remove the skewer by force before restarting the BarbeSkew.

The time taken to bbq depends on the type of food and the heat of the charcoal, but can take 5-10 minutes for prawn kebabs, 20-30 minutes for chicken / vegetable kebabs or 30-40 minutes for lamb kebabs.

The BarbeSkew “Skewer Me Up” Tray allows you to carry the kebabs to the BarbeSkew with any drips from the marinade landing in the tray rather than on the floor.

Remember not to use the same utensil for raw food and cooked food as this could lead to food poisoning. For more information on this, see the leaflet from the British Government on food safety supplied with your BarbeSkew entitled “Can you tell which of these sausages is properly cooked?” or read the advice on the internet at www.eatwell.gov.uk/keepingfoodsafepartiesandevents/barbecues/

Extra sets of kebab skewers can be purchased separately from www.barbeskew.com

2. Cage Skewers and Large Skewer

The cage skewers can be used for a variety of food including fish, steak, beef-burgers and sausages.

Be careful not to fit food that is too thick for the cages – it could lead to the catches on the skewers breaking.

When 2 cage skewers are used, place the skewers in the two lowest positions and ensure the cages are rotating at 90 degrees to each other. Watch the cages rotate for one entire rotation, and if they don't clash, then they will rotate freely until the food is ready. You may wish to swap the cages around half way, as the rear skewer position tends to be the hottest.

When the large skewer is used for a roast, it is best to place the skewer in the lowest rear location as this is most central to the tray, and also avoids the roast hitting the lid as it rotates.

Be very careful with the 2 clamps as they are very sharp.

When the food is ready, hold the cage horizontally and open the catches using a pair of BarbeSkew Mitts to ensure that you don't burn yourself on the hot cage.

Extra sets of cage skewers and/or long skewers can be purchased separately from

www.barbeskew.com

3. Grill with Heating Rack

The grill with the heating rack converts the BarbeSkew into a conventional barbecue giving total flexibility to the way you barbecue.

The grill with heating rack can be purchased separately from **www.barbeskew.com**

CLEANING YOUR BARBESKEW

- The kebab skewers can be cleaned in the dishwasher or conventionally using warm soapy water. The chrome plating makes them very easy to wipe clean, but be careful of the sharp ends.
- The cage skewers can be cleaned using a washing up brush with plastic bristles and warm soapy water. Please note the sooner after the cage skewer is used, the easier it is to clean. Old crusted up cage skewers from last week will require a tremendous amount of elbow grease!
- The charcoal tray – leave the charcoal tray to cool naturally overnight. Be careful to keep children away. Then the next day, when it has cooled down completely, the ash remains can be thrown away leaving the charcoal tray ready for the next BarbeSkew. We advise you to leave 8 hours for the BarbeSkew to cool down before putting the cover on – however if the charcoal tray is lifted out and stored somewhere carefully to let it cool down, then the cover can be fitted immediately.
- Inside the BarbeSkew: Greasy deposits can be cleaned using warm soapy water. We advise to dry up puddles of soapy water afterwards, so the water is not left standing in the BarbeSkew.
- The BarbeSkew Lid: Clean the BarbeSkew Lid using warm soapy water, and then make it gleam using a standard window cleaning product - the blue paint is porcelain enamel – that is enamel infused with glass – and so a glass cleaner gives it the perfect finish.
- Any remaining ash left inside can easily be removed using a vacuum cleaner.

MAINTENANCE OF YOUR BARBESKEW

The essential maintenance that is required is all based around the lifting handle.

- Remove the lifting handle and apply normal oil or grease on the thread, and then screw it back in.
- Ensure all the screws that hold the lifting mechanism and handle in place are tight (6 screws in all).
- Oil the joints of the moving parts of the lifting gear inside and also the lid joint. Use a cloth to remove any excess oil.

This maintenance should be carried out twice per year, and it is essential to carry out the maintenance when the BarbeSkew has been out of operation for some time prior to use.

COVER YOUR BARBESKEW!

Although the porcelain enamel lid is rust-proof, and the steel parts of your BarbeSkew have been rust protected, and all the screws have been galvanised to ensure that they do not rust, the two battery motors are not weatherproof and therefore it is essential after your BarbeSkew has been used and it has cooled down that it be covered with the BarbeSkew Cover.


This will keep the whole of your BarbeSkew in tip-top condition, but it also ensures that your motors do not break down due to rusting or break down from water damage.

Motors left unprotected will rust and will subsequently go wrong. In this case the motors are not covered under the Warranty.

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AUTOMATIC
ROTATING
SKEWERS



HANDS-FREE
COOKING



EVENLY
COOKED
FOOD

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