

Carron Bellmount BBQ and Outdoor Fireplace

Assembly and Operating Instructions



Thank you for choosing the Carron Bellmount BBQ and Outdoor Fireplace. We appreciate your purchase and are confident you will enjoy many years of outdoor cooking and warmth. To ensure safe operation and reliable performance, please read this manual carefully before assembling or using the fireplace.

General Information

- This fireplace is designed for outdoor use only. Burning wood produces carbon monoxide, a highly toxic and odourless gas. Using the appliance in an enclosed or poorly ventilated area may allow dangerous fumes to accumulate.
- Children & pets must always be supervised when near the fireplace or BBQ.
- Always follow local fire safety regulations and restrictions, as requirements may vary between locations.
- Never leave unattended during operation.
- Ensure embers are fully extinguished after use.
- Please read and follow all installation, safety, and operating instructions before use.
- Using liquid firelighters or accelerants is strictly prohibited, and doing so will result in the manufacturer rejecting your warranty. Always use solid firelighters.
- The manufacturer accepts no liability for direct, indirect, incidental, or consequential damage resulting from improper installation, misuse, or unsafe operation of the appliance
- Ensure logs are dried and free from contaminants i.e. not treated.

Positioning and Assembly

Tools Required

- 4mm Allen Key (included)
- 2.5mm Allen Key (included)

Caution - minimum 2-person lift required.

Remove all outer packaging from the pallet and inspect the goods for any sign of transportation damage. If any damage is identified, please contact your retailer immediately.

Remove the boxed firebricks and grate from within the log store area and set to one side.

If you need to carry the fireplace to another location, the base of the fireplace can now be lifted by two people from the pallet. To further reduce the weight, if needed, you can remove both sets of 3 crossbars beneath the log store and fire bed base using a 4mm Allen Key.

Ensure the BBQ is positioned away from combustible materials and overhanging foliage. Ensure the BBQ is positioned on a flat level surface (adjustable feet allow for precision levelling). When you are at the desired position, refit the crossbars if removed.

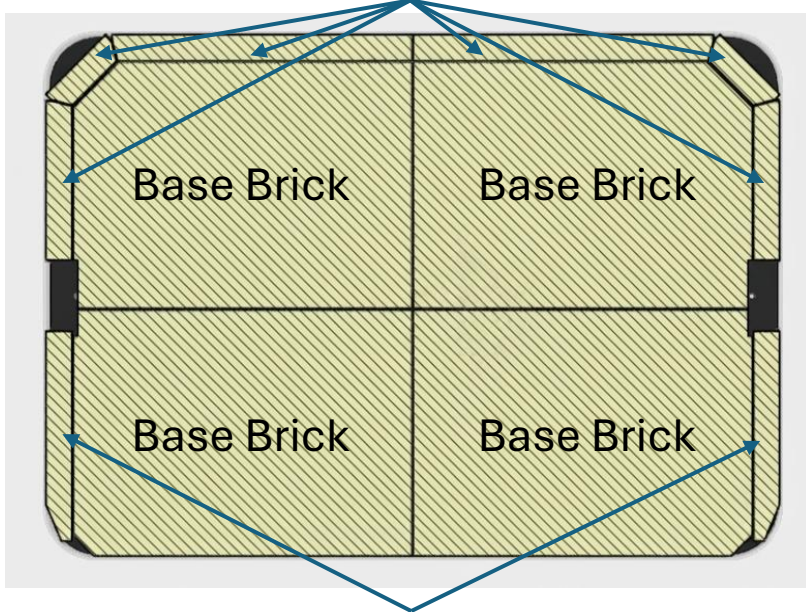
Install the firebricks, fitting the base bricks first followed by the back and side bricks (see firebrick layout page 3)

Position hood on top of the BBQ base and secure using the 4 screws on the outside of each corner, tightening with the 4mm Allen Key provided.

Attach the crank handle and secure with the 2.5mm Allen Key provided.

Firebrick layout

Taller rear side &
back bricks



Shorter
front side bricks



Initial Firing of the BBQ

1. Slide in the grill to the slots and raise to the top position using the crank handle.
2. Put some smaller pieces of wood (ideally dry kindling) onto the base bricks within the combustion chamber and ignite it with solid fire lighters.
3. Once the kindling has fully ignited, gradually add larger logs to increase the temperature. We recommend burning between 60 - 90 minutes with the flames spread entirely across combustion chamber base.

It is not unusual for odours to occur on the first firing. These are completely harmless (residues from the manufacturing process) and will naturally be burnt off as the fire heats up.



Do not use the grill for cooking during this curing process.

Seasoning the Grill (to be completed before first cooking use)

1. Wash the BBQ grill with warm soapy water. Rinse and dry completely with a towel.
2. Apply a thin coating of high-smoke point oil (like Rapeseed, Sunflower or Sesame oil) to both sides of the grill. Avoid oils with low smoke points, like olive oil, as these can burn too quickly.
3. Light the BBQ and wait until the charcoals are fully lit and ashed over (around 15-20 minutes). Spread the coals evenly, slide the grill into place and crank to the lowest position leaving 10-15mm above the charcoal bed. Heat the grill for about 30 minutes
4. Allow to fully cool down, you BBQ Grill is now ready for use.

Tip: Repeat this process 2-3 times a year or after cleaning the grill with soap and water to maintain the non-stick layer.

Preparing a Pizza Stone (to be completed before first cooking use)

Wipe down with a clean damp cloth and leave to fully dry overnight. Pizza stone is made from a very porous material and therefore soap and water should never be used. Do not submerge the pizza stone in water.

Ensure the pizza stone is not subjected to sudden heat changes and should be gradually heated up over a period of 30mins before use.


It is normal for the pizza stone to become discoloured and stained from use.

Adjusting the height of the cooking space

To adjust the height of the cooking space, turn the crank handle in an anti-clockwise direction to raise the

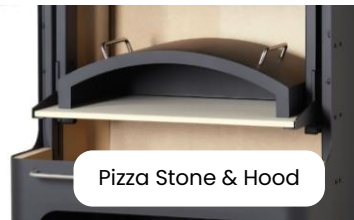



Anti-
clockwise to
raise


Clockwise
to lower

Operation of the BBQ Grill or Pizza Oven

1. Before Lighting – slide the cast iron BBQ Grill or Pizza stone & Hood into the frame aperture on the BBQ



2. Using the crank handle, wind the BBQ Grill or Pizza Stone & Hood to its highest position.
3. Load the fuel bed with charcoal and ignite using solid firelighters (do not use liquid firelighters or accelerants as this will damage the appliance and invalidate your warranty)
4. Once the charcoal has established and changed to an ash grey colour, spread the charcoal across the fuel bed.
5. Lower the BBQ Grill or Pizza Stone & Hood to the desired height, ensure this is not touching the charcoal and proceed to cook!

Operation as an Outdoor Fireplace

1. With the BBQ Grill or Pizza Stone & Hood removed, put some smaller pieces of wood (ideally dry kindling) onto the base bricks within the combustion chamber and ignite it with solid fire lighters.
2. Once the kindling has fully ignited, gradually add larger logs to increase the temperature.
3. Refuel as required

Accessories and Spare Parts



CNE021 - Bellmount BBQ
Pizza Stone & Hood



CNE024 - Bellmount BBQ
Replacement Set Of Firebricks

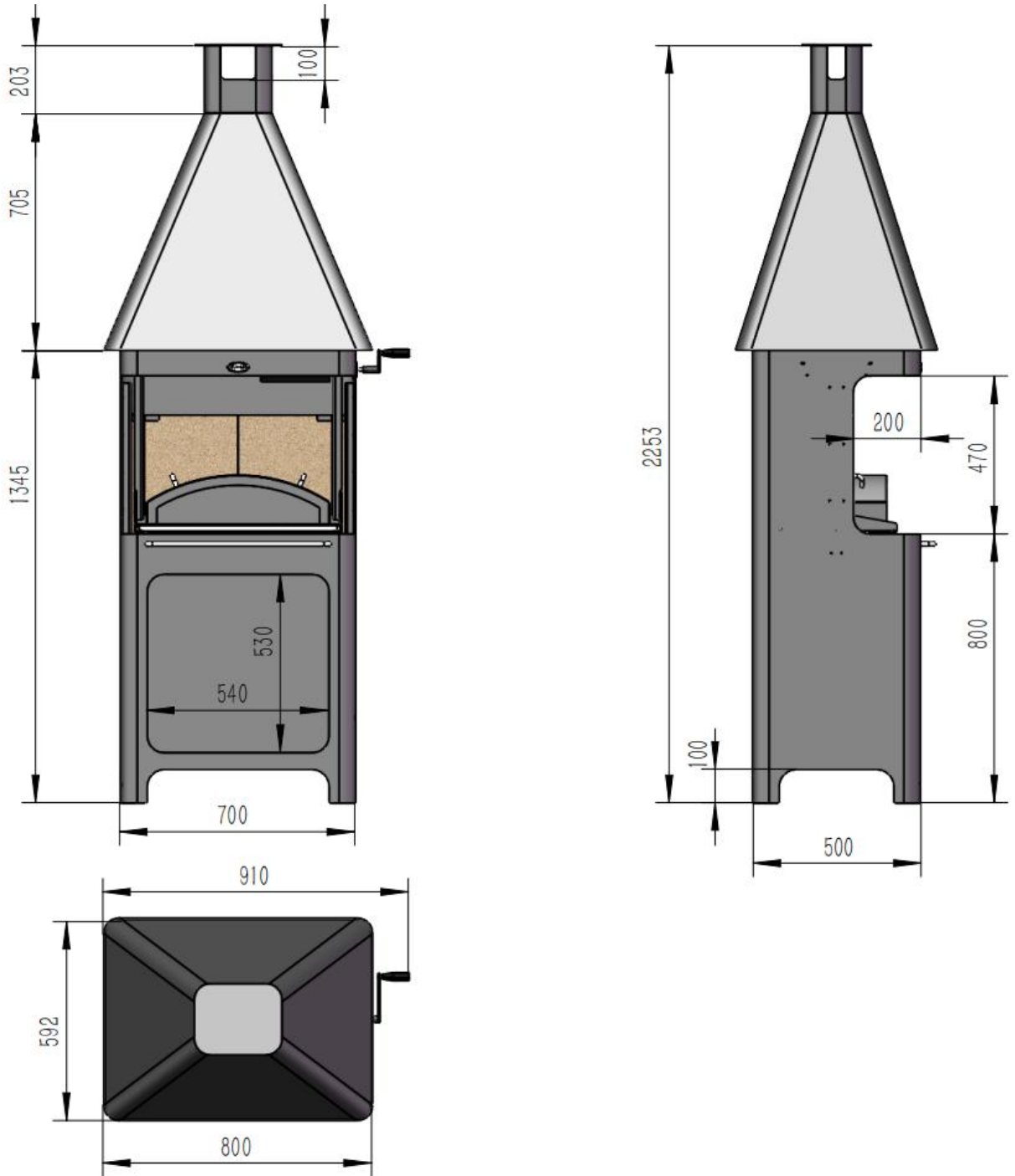


CNE022 - Bellmount BBQ Cover



CNE023 - Bellmount BBQ
Replacement Cast Iron Grill

Dimensions



Net weight – 152kgs



Recycle unwanted material instead of disposing of them as waste. All unwanted accessories and packaging should be sorted and take to a recycling centre for disposal in a manner which is compatible with the environment.

A full list of metal and stove recycling centres near you can be found on the British Metal Recycling Association web site. <https://www.recyclemetals.org/>