



The Barbecue Stacker

Deluxe and Backyard Barbecue Stacker User Guide



Attention: This user guide contains information about your new product, safety warnings and cautions. Do not discard. Failure to follow these guidelines may result in bodily injury or death, damage to property, fire or explosion. You should also follow the guidelines for use issued with your barbecue.

Thank you for purchasing your Barbecue Stacker product. We hope that you will have many years successful and enjoyable cooking experiences with your Barbecue Stacker. The Barbecue Stacker products are designed and manufactured in the UK to a high standard. If you experience any difficulties, please do not hesitate contact us.



Before use, please read and understand these safety warnings and cautions;

Follow all the instructions for your barbecue. Failure to do so may result in serious bodily injury or death, or in a fire or explosion causing damage to property.

Do not use underneath overhead or low combustible material such as trees, buildings or awnings.

Only use your barbecue outdoors, in a well ventilated area. If used indoors, toxic fumes and gases could accumulate and cause serious bodily injury or death.

You should take reasonable care when using your barbecue. It will be hot and should not be left unattended. Children and pets should not be left unattended near a barbecue.

Do not attempt to move your barbecue whilst hot. Wait for it to cool before moving it.

Barbecues should not be used on or close to combustible materials such as, but not limited to, wood, decks, fences or porches.

Do not wear loose flowing clothes whilst using your barbecue. If clothing should catch on your barbecue, or ignite, it may result in serious bodily injury or death, or lead to a fire or explosion causing damage to property.

You should use your barbecue on a secure, level non-combustible surface at all times.

Never touch any part of your barbecue to determine if it is hot.

Use appropriate protection such as barbecue mitts when working on your barbecue.

Do not use sharp objects to clean or remove ash deposits from your barbecue. Do not use abrasive cleaners to clean your barbecue.

These can damage the finish of your product. Clean using a water soluble detergent, taking care to follow the manufacturers instructions.

Alcohol, prescription and non-prescription drugs may impair the consumer's ability to safely operate the barbecue.

Remove food and liquids from inside your Barbecue Stacker before moving it. They can cause uneven distribution of weight with the potential to lead to spills of hot liquid that could cause bodily injury or death or lead to a fire or explosion causing damage to property.

If removing your Barbecue Stacker during use, ensure that you place it on a surface that is heat resistant such as on concrete. Placing your hot Barbecue Stacker on grass, wood or other flammable surfaces could cause damage or lead to a fire or explosion causing damage to property.

It is recommended that the Barbecue Stacker be stored on your barbecue, when not in use.

Adjusting Your Backyard Barbecue Stacker

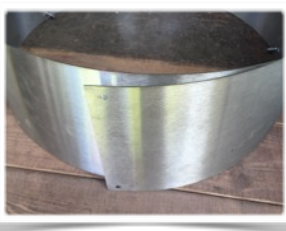
Your Backyard Barbecue Stacker has been supplied for it to fit directly on to a 47cm barbecue. It can be adjusted to fit a 57cm barbecue using predrilled holes. It is a simple process to adjust the Backyard Barbecue Stacker. Care must be taken as some assembly work is required.

Top Tip: To protect your hands, use thick gardening gloves when adjusting the size of your Backyard Barbecue Stacker.



Top Tip: To identify the correct bolts look for those highlighted in the picture using the overlap as a reference point. It is necessary to take one side of the handle off, closest to the outer overlap.

1) Undo the bolts highlighted using a 10mm spanner (wrench) and 5mm Allen key, keep them close as they will be needed again. The Backyard Barbecue Stacker is supplied with an extra set of bolt, washers and nut. These will be required when making the Backyard Barbecue Stacker fit a 57cm barbecue.



2) When all the bolts have been undone and removed, carefully ease the Barbecue Stacker to align with the two outermost predrilled bolt holes (see left).

3) Fit the bolts, with hex head bolt and flat washer on the outside of the Backyard Barbecue Stacker. Inside, fit the shake proof washer, it can be identified as it has a split in it, followed by the nut (see right).



4) Once all the bolts have been placed loosely, including the additionally supplied two, there should be no empty hole. Carefully tighten each of the bolts (see left). Work around the Backyard Barbecue Stacker, from top to bottom until they are the bolts are tight. That's it, you're ready to go!

Using your Deluxe Barbecue Stacker

The Deluxe Barbecue Stacker is designed to fit onto the base of the 57cm Weber kettle barbecue range. It can also be used in an inverted manner with the Weber Smokey Mountain. If you are planning to use the Deluxe Barbecue Stacker with any other kettle, grill or smoker, take particular care when checking the safe and secure fit of the Barbecue Stacker. The Barbecue Stacker is shaped to fit snugly, just as the lid does. The top edge of the Barbecue Stacker is formed so that the lid also fits securely. These shaped edges minimise air leaks, meaning that the vents of the barbecue control the cooking temperature inside.



Before lighting your barbecue and using your Barbecue Stacker, take some time to familiarise yourself with the way that the Barbecue Stacker fits. Now is also a good time to try placing your grill on the grill tabs and think about how you can maximise the benefits of the Barbecue Stacker. If you are cooking a beer can chicken, for example, you will want to leave the grill on the barbecue, as seen in 1 above. It is also a great place for a water pan for a low and slow smoking session. Using the Barbecue Stacker's lower grill position, as seen in 2, is the ideal for cooking large items that you don't want quite so close to your heat source. The grill position as shown in image 3, is ideal for grilling or for your meat when cooking low and slow.

The Barbecue Stacker is so flexible you can adapt it your needs on the day, whether it is beer can chicken set up with your charcoal offset, using two grills for low and slow smoking or simply to maximise your grill space.



Using Your Backyard Barbecue Stacker

Your Backyard Barbecue Stacker is designed to fit inside the base of your 47cm kettle barbecue. The lower bolts heads should be supporting the Barbecue Stacker on the base of the barbecue. The barbecue's lid will fit on top, with the lid fitting over the top of the Barbecue Stacker. Check, when you place the lid, that it is centrally located and level. If you are using your Backyard Barbecue Stacker with a slightly larger barbecue, you may have to adapt the Backyard Barbecue Stacker to fit on the outside of the base, contact us if you are unsure.



Before lighting your barbecue and using your Barbecue Stacker, take some time to familiarise yourself with the way that the Barbecue Stacker fits. Now is also a good time to try placing your grill on the grill tabs and think about how you can maximise the benefits of the Barbecue Stacker. If you are cooking a beer can chicken, for example, you will want to leave the grill on the barbecue, as seen in 1. Using the Barbecue Stacker's lower grill position, as seen in 2, moves your food slightly away from the heat of your barbecue, if you want to increase grill space for example. The top grill, seen in 3, is further from your barbecue's heat and can be used to cook more gently, if you set up to cook low and slow for example.



General Barbecue Stacker Advice and Tips

Vent positions

With the exception of low and slow, described below, you will probably be cooking with the top and bottom vents in the open position. You can regulate cooking temperature using them but unless you are being particular, then there is no need to worry about this.

Vent positions for low and slow cooking

The position of the vents will need to be adjusted during the cooking process. At the beginning, if you have a lot of charcoal burning you may need to close the vents down. As a general rule of thumb, keep the bottom vents closed throughout the cook. The top vents can be kept open, start by using the minion method with about a ¼ of a Weber Starter Chimney full of briquettes is about right.

Use the top vents to regulate the heat. Closing the vents starves the charcoal of oxygen, which in turn reduces the temperature. Open them to allow more oxygen to reach the charcoal and the temperature will increase. Any change can take some time to be registered, so small adjustments while you get the hang of things is a good idea. If the temperature keeps dropping, even with the top vents wide open, try opening the bottom vents (be very careful, the bottom of your barbecue is full of burnt ash, follow your barbecue manufacturers instructions). However, this is also probably a sign that you need more charcoal. You can use a starter chimney to add pre-lit charcoal, if you wish.



Top Tip: When cooking, keep the lid on your barbecue and don't be tempted to take a peek. Use a thermometer to monitor the grill temperature. A dual probe thermometer is recommended as this can be used to monitor the cooking temperature as well as the temperature of the food you are cooking.

General Maintenance of your new Stacker

Both the Deluxe and Backyard Barbecue Stackers require little maintenance. If you want to clean any cooking debris from them do so with a mild cleaner and a soft cloth or sponge. Do not use any abrasive scouring pads or chemical cleaners as this may damage your Barbecue Stacker. Always test your cleaning product somewhere that will not be seen first, such as inside.

The Deluxe Barbecue Stacker has a heat resistant paint finish and can withstand temperatures of 500°C for up to an hour without causing any damage, such as colour change. If you scratch the paint or wish to repair damaged paintwork, make sure to purchase then follow the instructions for a paint that will also withstand these high temperatures.

Some Inspiring Barbecue Stacker Ideas

Your Barbecue Stacker can be used to cook all sorts of things. What will you do with yours?

Here are some ideas; Pork Ribs, Beer Can Chicken, Smoked Salmon, Smoked Mackerel, Roast Chicken, Stuffing, Pulled Pork, Glazed Pork Ribs, Beef Short Ribs, Bratwurst, Spicy Beer Can Chicken and Beef Brisket.





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As part of a policy for continued product development,
some changes may be implemented without notice.

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