

jumbuck®



Charcoal Drum BBQ & Smoker

- Can be used to BBQ, smoke, bake and grill
- Dia 425mm chrome plated cooking grill x 2
- Adjustable air vents for airflow and heat control
- Dimensions - L565 x W 580 x H 1035 mm



Before using the BBQ,
remove any packaging
material within and
around the BBQ supplied
for protection during transit.

Important: Please retain these instructions for future use
MODEL No. BUN-908-000-BA

Charcoal Drum BBQ & Smoker

CONTENTS

FEATURES & BENEFITS	3
ASSEMBLY, SAFETY & OPERATING INSTRUCTIONS	4
PARTS DIAGRAM	5
ASSEMBLY INSTRUCTIONS	7
LIST OF SPARE PARTS	13
JUMBUCK WARRANTY	15

CONTACT INFORMATION

For spare parts order from your nearest
Bunnings Warehouse.

Australia for service and warranty queries, please go to the
Garth support website: www.garthsupport.com
or call 1800 427 841

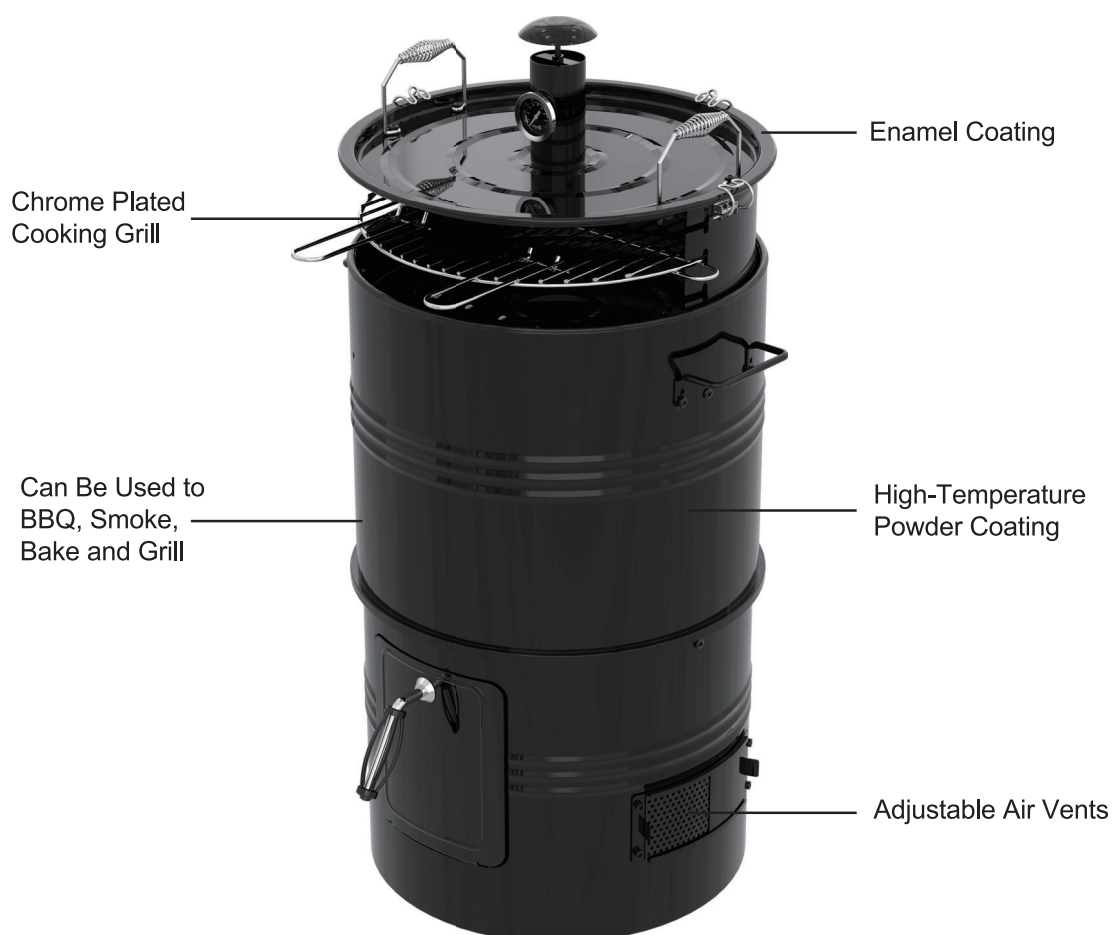
New Zealand for service and warranty queries, please go to
your local Bunnings warehouse or call 09-9782200,
Fax 09-9782222, Email Marketing@bunnings.co.nz

The Jumbuck logo is displayed in white lowercase letters within a dark grey rounded rectangular box. This box is centered within a larger, light grey semi-circular shape at the bottom of the page.

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Charcoal Drum BBQ & Smoker

FEATURES & BENEFITS



DIMENSIONS

Length	Width	Height
565 mm	580 mm	1035 mm

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Charcoal Drum BBQ & Smoker

ASSEMBLY, SAFETY & OPERATING INSTRUCTIONS

Introduction

Dear Customer,

Thank you for choosing this smoker and charcoal BBQ. Please read this manual carefully before use and keep it for future reference. For your safety, always follow the instructions provided.

General Safety Information

- This product is for **outdoor use only**.
- Do not store petrol or other flammable liquids near the appliance.
- Ensure the appliance is correctly assembled before use.
- Do not use the appliance unless all parts are securely in place.
- Do not move the appliance while in use.
- Allow the appliance to cool completely before cleaning or storage.
- Keep children and pets at a safe distance.
- Place the appliance on a stable and level surface.
- Do not use indoors or in enclosed spaces.
- Use only approved firelighters.
- This appliance can be used as both a **smoker** and a **charcoal BBQ**.

Using as a Smoker

1. Place charcoal in the charcoal pan.
2. Use only approved charcoal or briquettes.
3. Do not overfill the charcoal pan.
4. Apply lighter fluid to the charcoal and allow it to soak in before lighting.
5. After approximately 15–20 minutes, the charcoal will be ready for smoking.
6. Soak smoking chips in water for about 30 minutes before use.
7. Place the chips in the charcoal pan and position it above the hot charcoal.
8. Smoke will begin to appear after 5–10 minutes.
9. Place food on the cooking grill or hang it using the provided hooks.
10. Follow recommended smoking times based on the type of food.
11. Refill charcoal if necessary through the access door. Always wear heat-resistant gloves when handling hot components.
12. Control the temperature using the bottom ventilation openings.

Using as a Charcoal BBQ

1. Use only approved charcoal or briquettes.
 2. Remove the cooking grill and fill the upper charcoal pan.
 3. Do not overfill.
- Note:** Do not add more charcoal than is needed to cover the bottom of the charcoal pan. Excess fuel may cause excessively high temperatures and damage the paint finish. Refill charcoal regularly during extended grilling.
4. Apply lighter fluid and ignite after approximately 1 minute.
 5. When the charcoal is covered with a light grey ash (usually after 15–20 minutes), spread it evenly using long-handled tongs.
 6. Adjust the cooking grill to the desired height and begin grilling.

Barbecue Tips

- Do not start cooking until the charcoal is covered with a layer of ash.
- Lightly oil the cooking grill to prevent food from sticking.
- Avoid flare-ups caused by dripping fat; move food away from flames if necessary.
- Keep the appliance away from flammable materials.
- Use only small amounts of lighter fluid.
- Never add lighter fluid to hot or burning charcoal.

Maintenance and Care

To ensure a long service life, keep the appliance clean and well maintained:

- Clean regularly and apply a thin layer of neutral (acid-free) oil.
- Sewing machine oil or similar light lubricants are suitable.
- Lubricate moving parts such as hinges and wheel nuts regularly.
- Use a protective cover when the appliance is not in use.

Grilling Vegetables

- Use aluminum foil or a barbecue basket.
- Add lemon juice, onion, garlic, and fresh herbs for extra flavor.
- Place the basket toward the outer edge of the cooking grill, where the heat is less intense.
- Turn vegetables regularly to ensure even cooking.

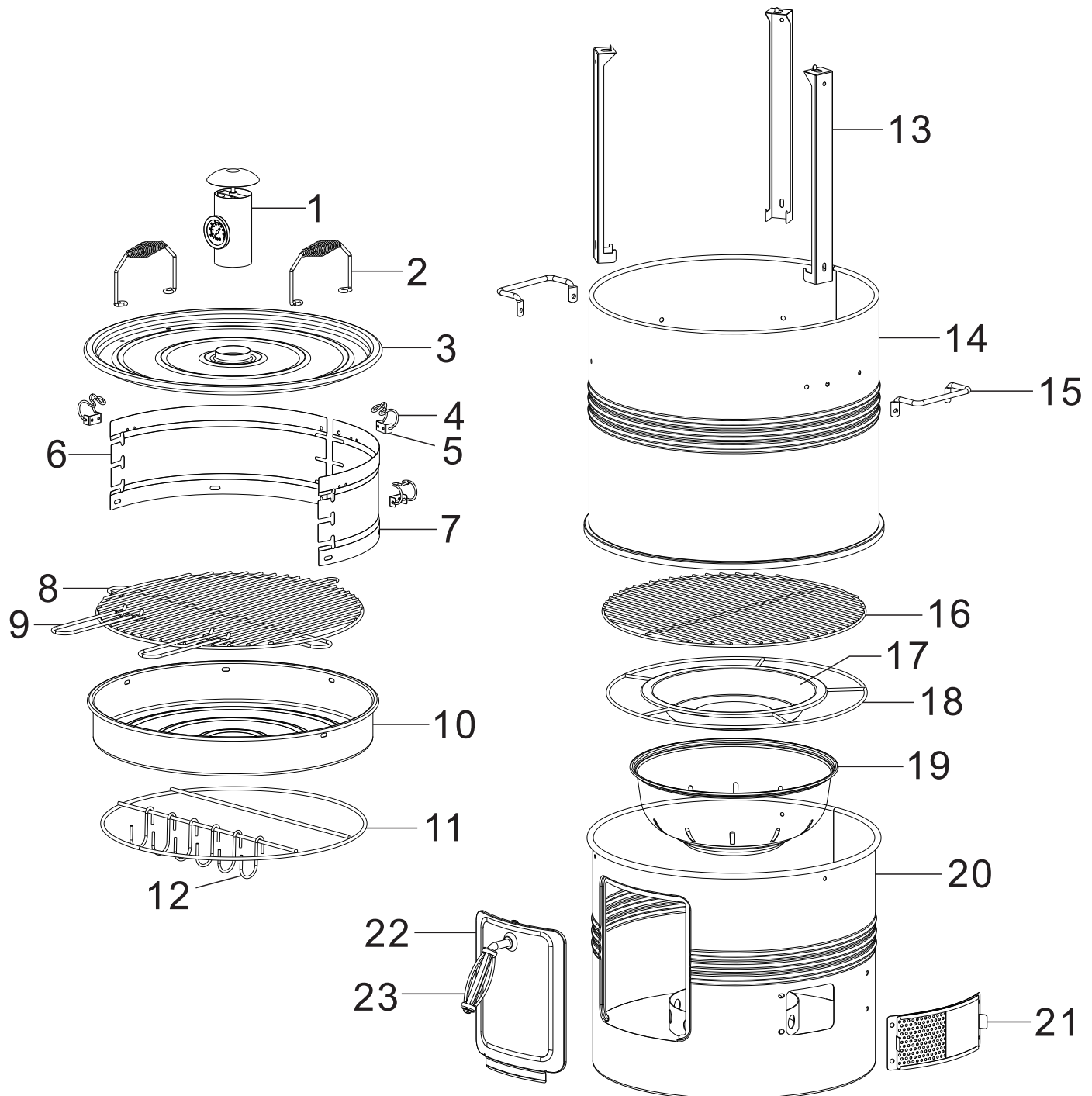
Enjoy your grilling experience!

The logo for Jumbuck, featuring the brand name in a bold, white, sans-serif font inside a dark grey rounded rectangular box.

Charcoal Drum BBQ & Smoker

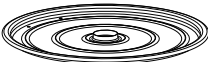
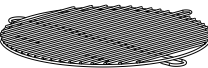
Assembly Instructions

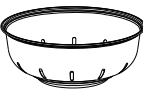
PARTS DIAGRAM



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Charcoal Drum BBQ & Smoker

1		x1
2		x2
3		x1
4		x3
5		x3
6		x1
7		x1
8		x1
9		x2
10		x1
11		x1
12		x6
13		x3
14		x1
15		x2
16		x1
17		x1
18		x1

19		x1
20		x1
21		x1
22		x1
23		x1

Bolt pack

A	M6x16		x4
B	Ø6x16		x12
C	M6		x12
D	M5x12		x12
E	M5		x6
F	M6x12		x4
G	M5		x6
H	M3x10		x6
I	M3		x6
J	M6x16		x4
K			x1

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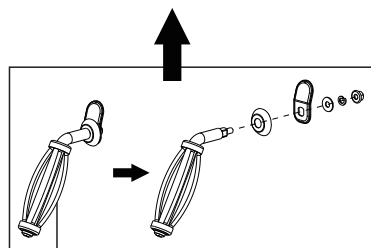
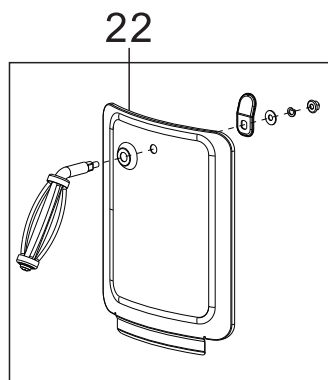
Charcoal Drum BBQ & Smoker

STEP 1

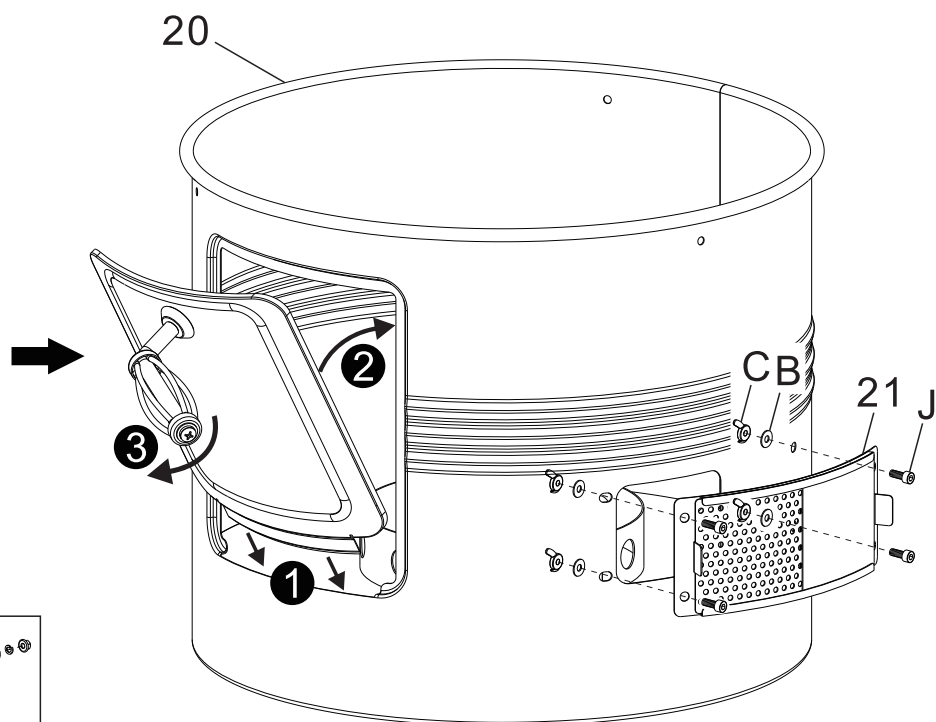
 B: Ø6x16 (4pcs)

 C: M6 (4pcs)

 J: M6x16 (4pcs)



23

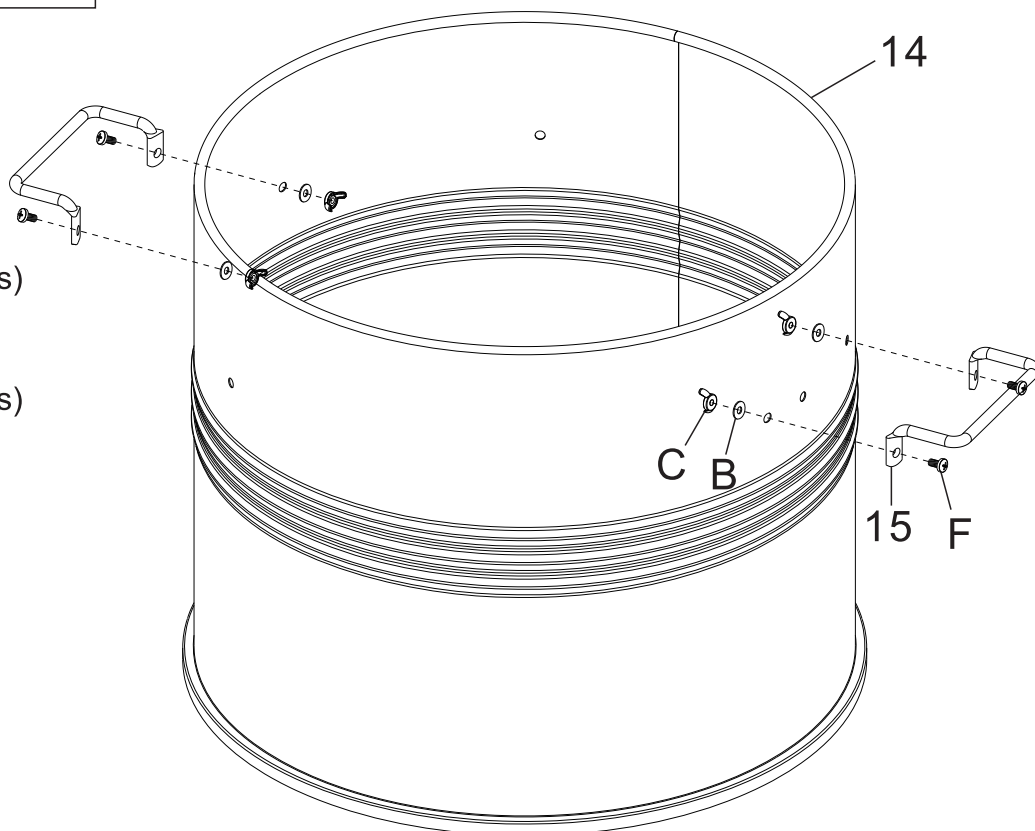


STEP 2

 B: Ø6x16 (4pcs)

 C: M6 (4pcs)

 F: M6x12 (4pcs)



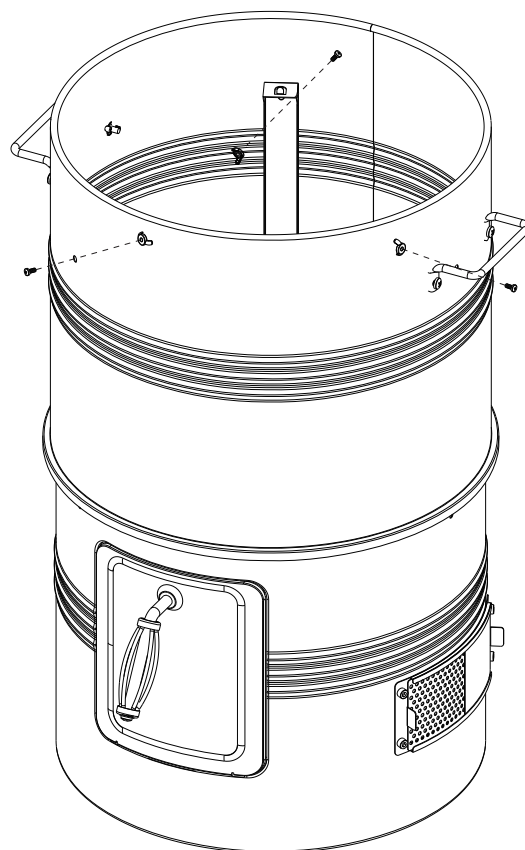
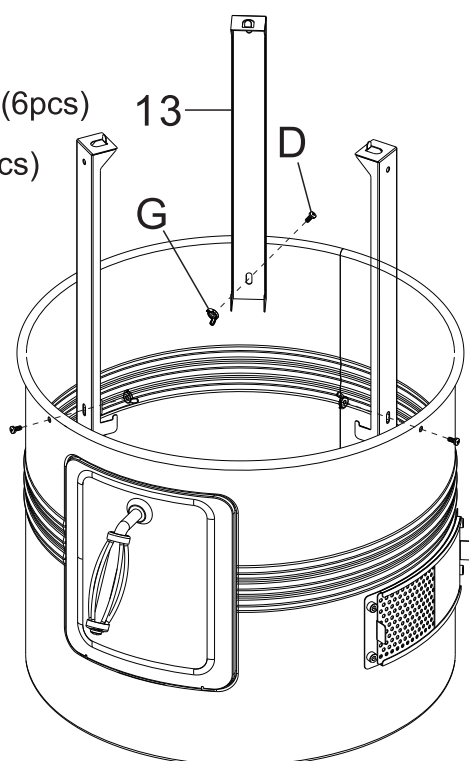
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Charcoal Drum BBQ & Smoker

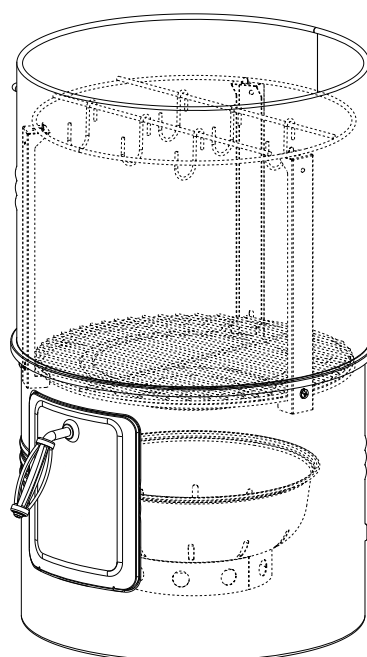
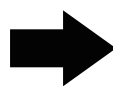
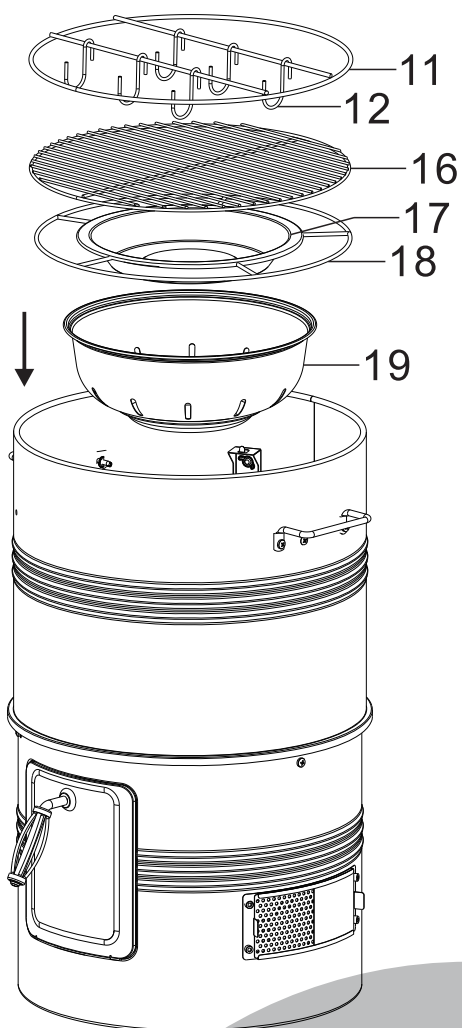
STEP 3

D: M5x12 (6pcs)

G: M5 (6pcs)



STEP 4



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Charcoal Drum BBQ & Smoker

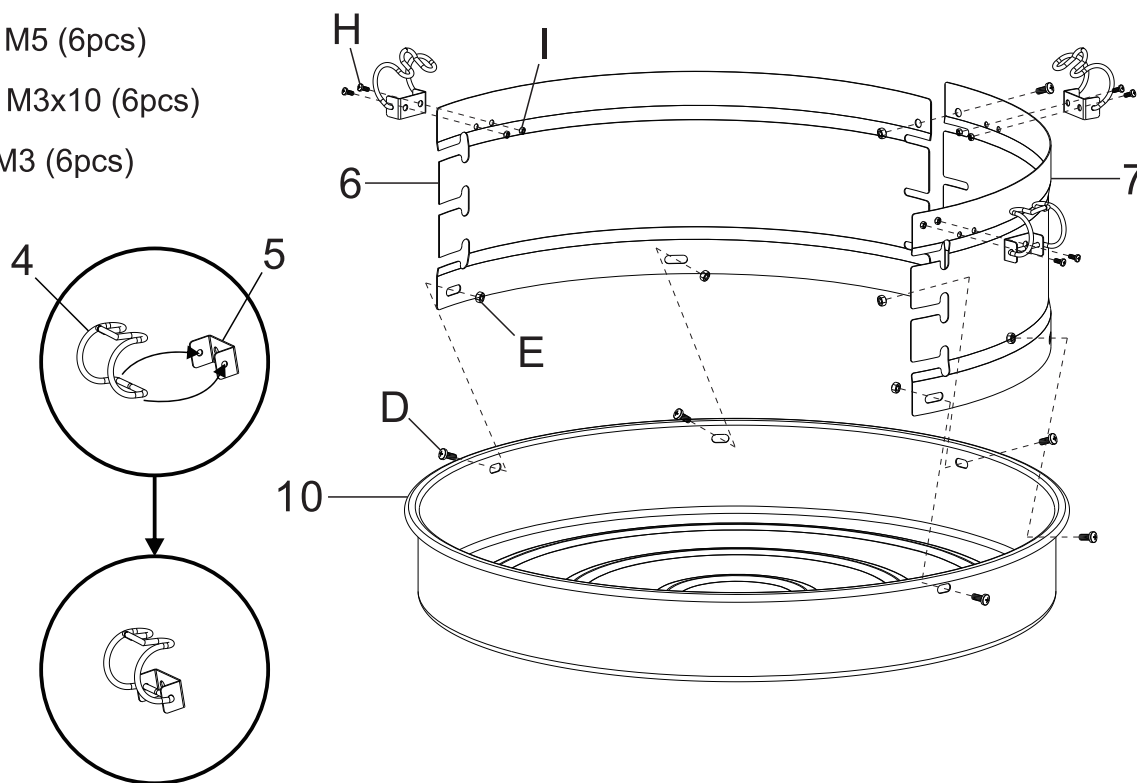
STEP 5

 D: M5x12 (6pcs)

 E: M5 (6pcs)

 H: M3x10 (6pcs)

 I: M3 (6pcs)

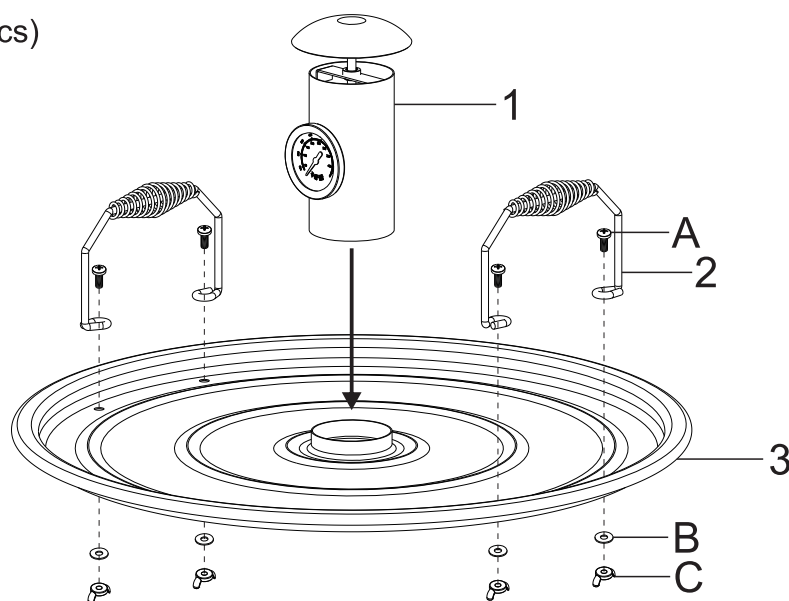


STEP 6

 A: M6x16 (4pcs)

 B: Ø6x16 (4pcs)

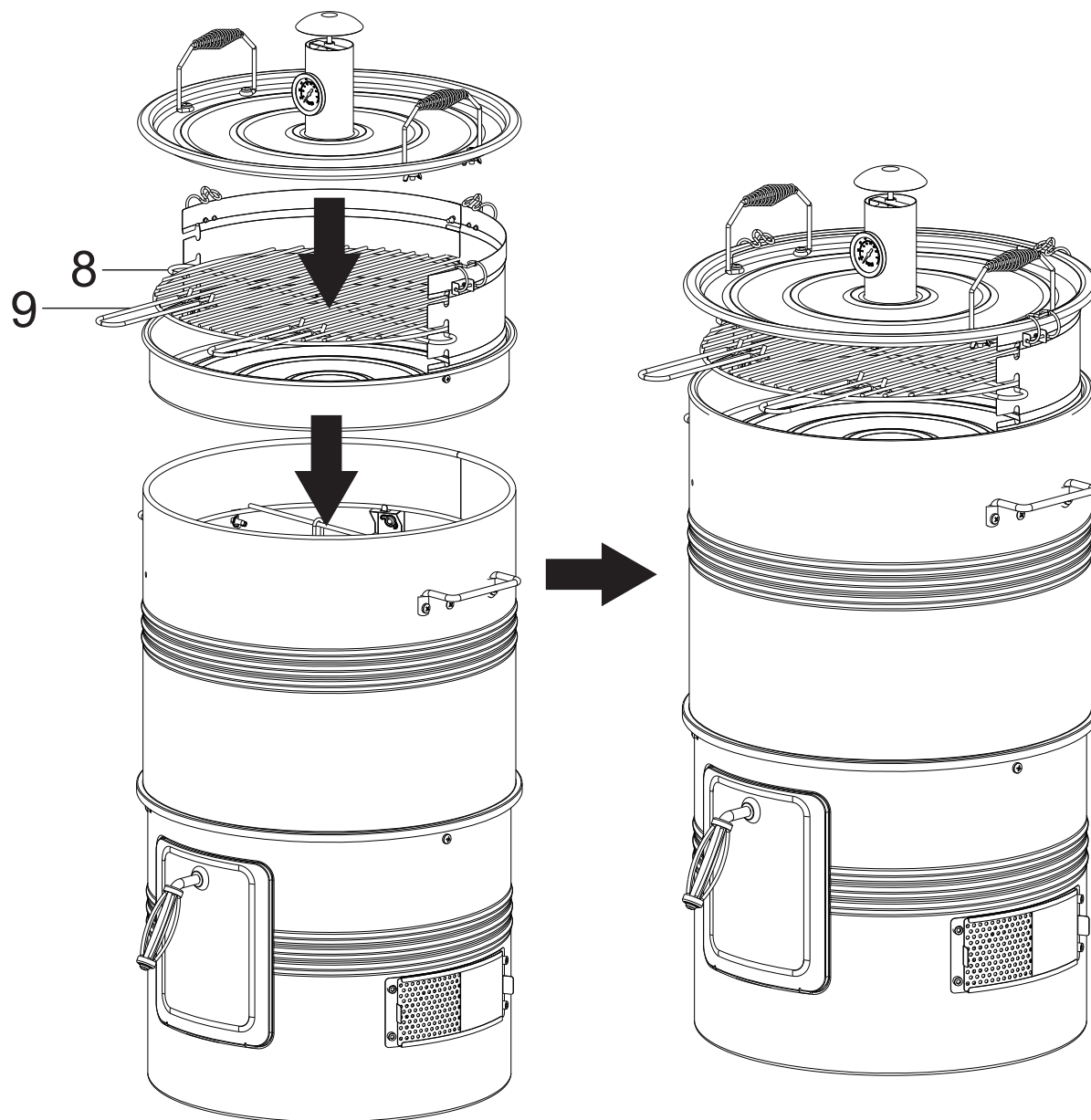
 C: M6 (4pcs)



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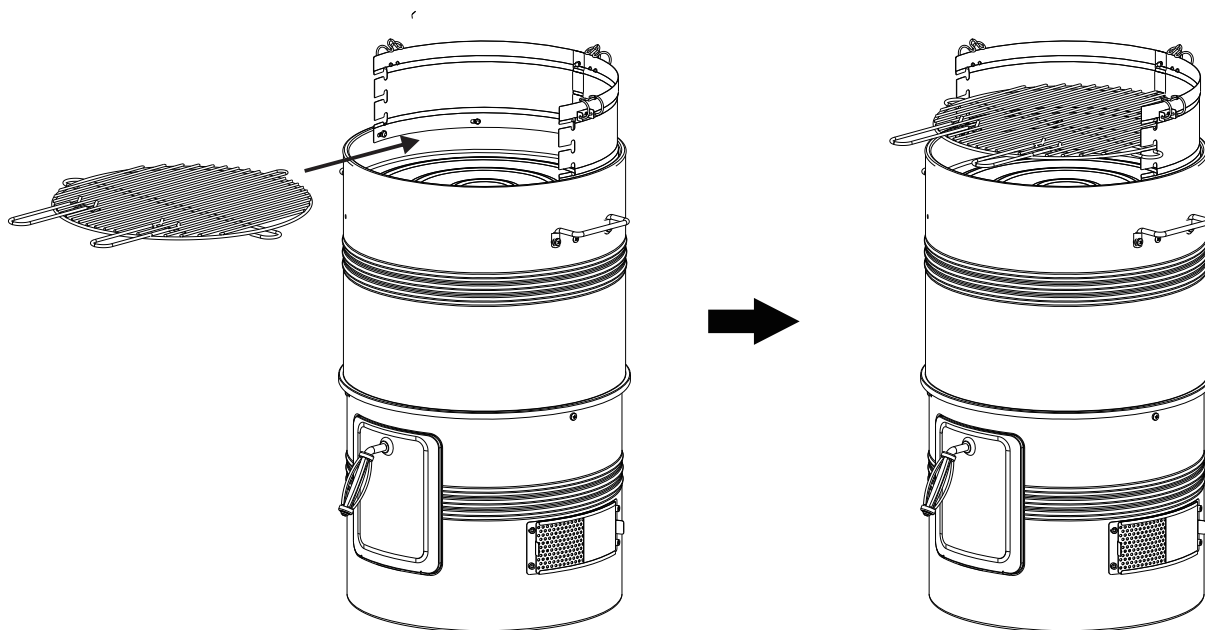
STEP 7



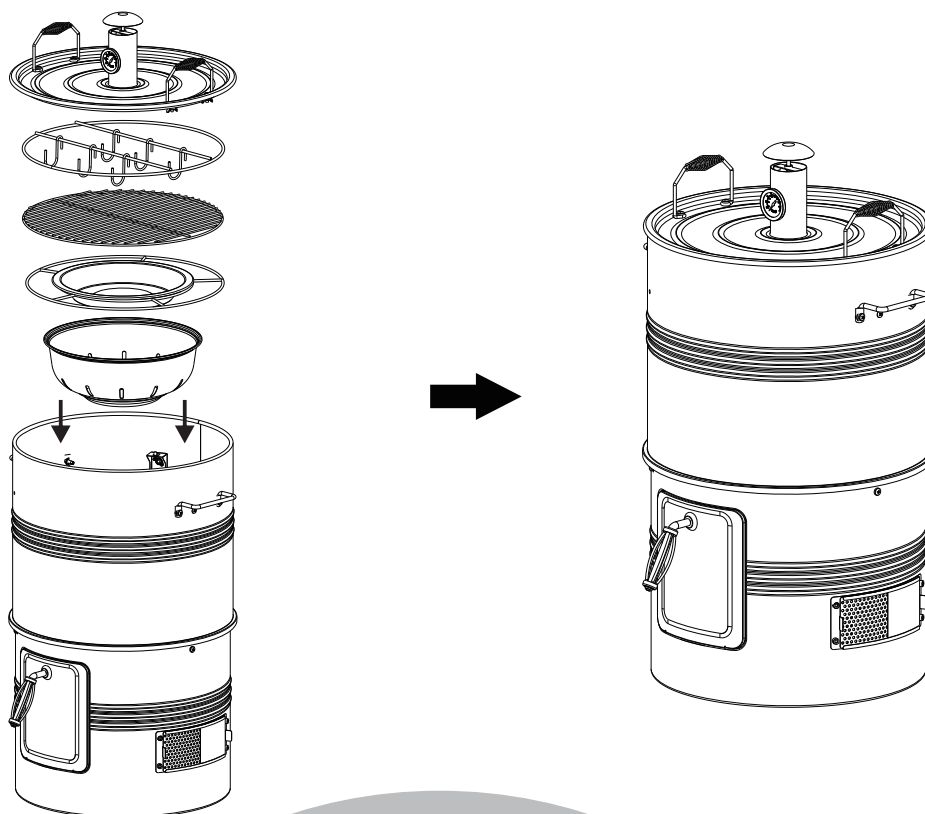
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Charcoal Drum BBQ & Smoker

Barrel BBQ



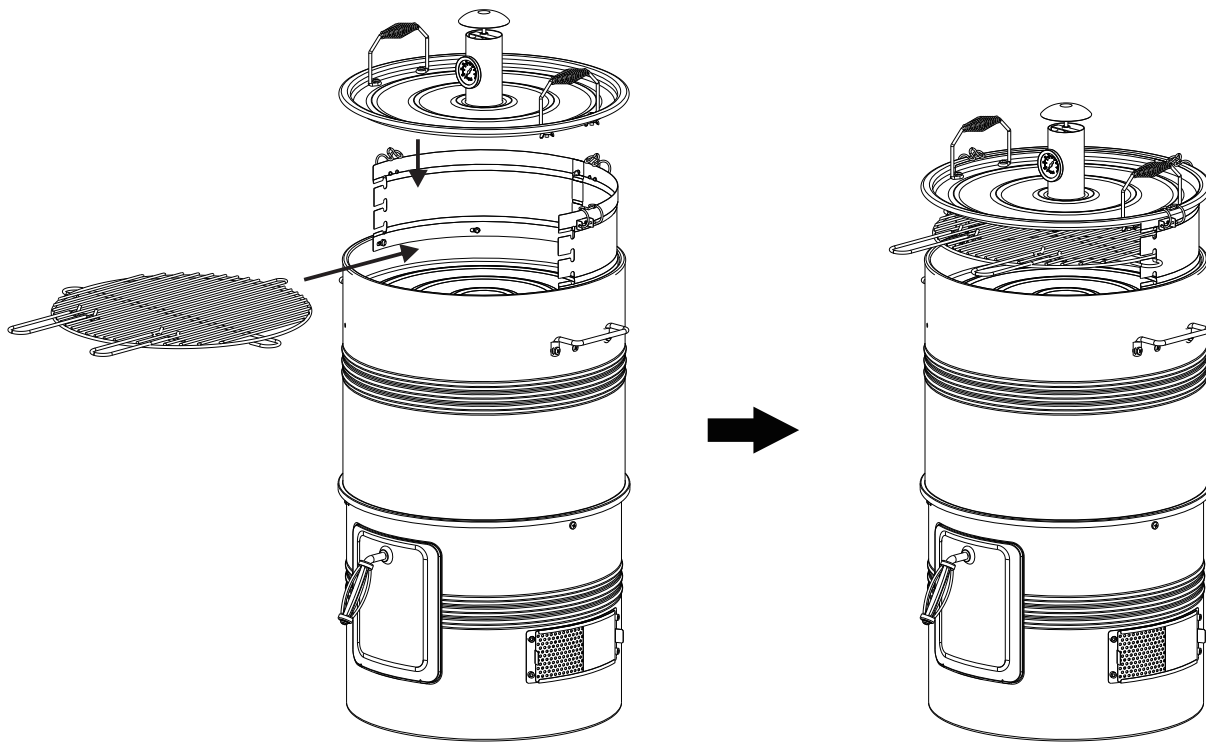
Smoker



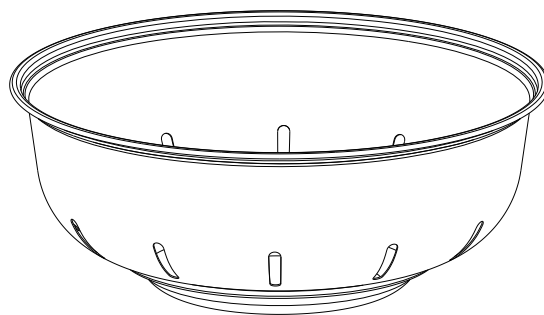
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Pizza Oven



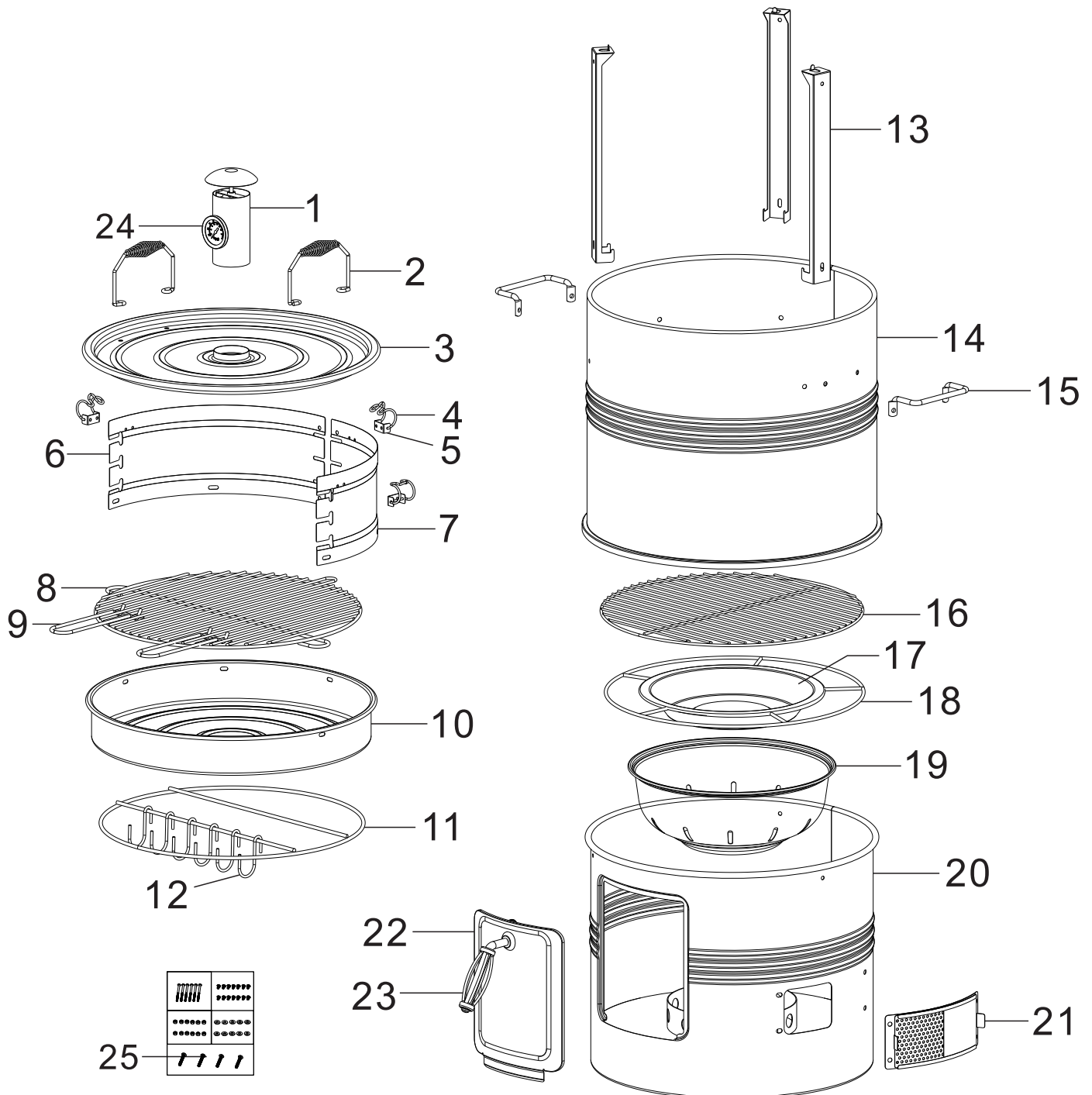
Fire Pit



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Charcoal Drum BBQ & Smoker

LIST OF SPARE PARTS



Charcoal Drum BBQ & Smoker

PART NUMBER	PART NAME	Hooded CharcoalBBQ with Spit Roaster
1	Chimney	K2CL0-03001-00000-000
2	Lid Handle	K2CL0-00701-01000-082
3	Lid	K2CL0-00601-04070-011
4	Lid hinge	K2CL0-03101-08000-000
5	Lid hinge base	K2CL0-03201-04120-074
6	Wind Guards (L)	K2CL0-03301-04070-137
7	Wind Guards (R)	K2CL0-03401-04070-137
8	Cooking Grill for top	K2CL0-01001-01000-082
9	Cooking Grild Handle	K2CL0-02901-01000-082
10	Charcoal Pan for top	K2CL0-01101-04050-011
11	Hanging Rack	K2CL0-03501-01000-082
12	Hanging Hooks	K2CL0-03601-10000-000
13	Support Brackets	K2CL0-03701-04080-111
14	Top Drum Section	K2CL0-04101-04080-137
15	Handle for Top Drum Section	K2CL0-01201-01000-074
16	Cooking Grill for Middle	K2CL0-01002-01000-082
17	Water Pan	K2CL0-03801-04040-011
18	Water Pan Support Ring	K2CL0-03902-01000-082
19	Charcoal Pan for Bottom	K2CL0-01102-04070-011
20	Bottom Drum Section	K2CL0-04201-04080-137
21	Bottom Vent	K2CL0-00301-04000-137
22	Charcoal Access Door	K2CL0-04001-04080-137
23	Handle for Charcoal Access Door	K2CL0-04301-01000-074
24	Thermometer	K1CL0-00501-00000-000
25	Bolt pack	BP-BUN-908-000-BA



Do not return to place of purchase.
Keep your purchase receipt, this will be required to
make any claims under the 12 month warranty.

The logo for Jumbuck, featuring the word "jumbuck" in a bold, lowercase, sans-serif font. The letter "j" has a small dot above it. The text is white and is set against a dark gray rounded rectangular background. This background is positioned on a light gray semi-circular shape that forms the base of the page.

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