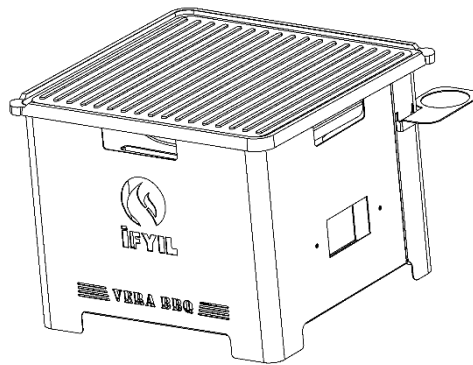


VERA BBQ PELLET FUEL GRILL

USER MANUAL



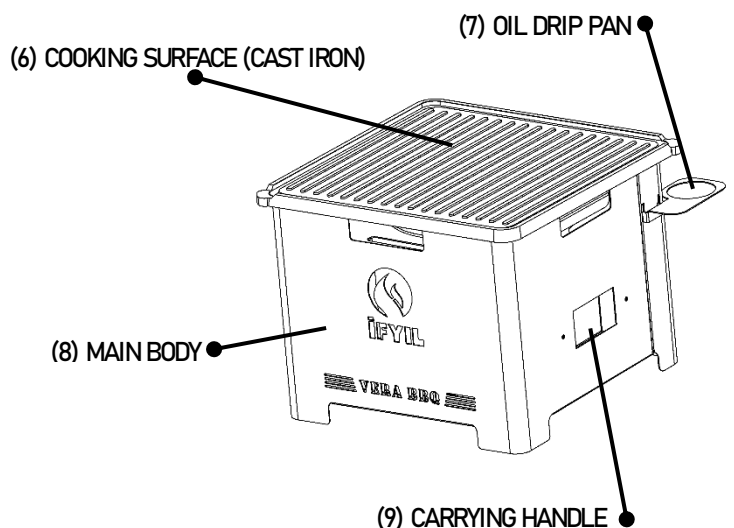
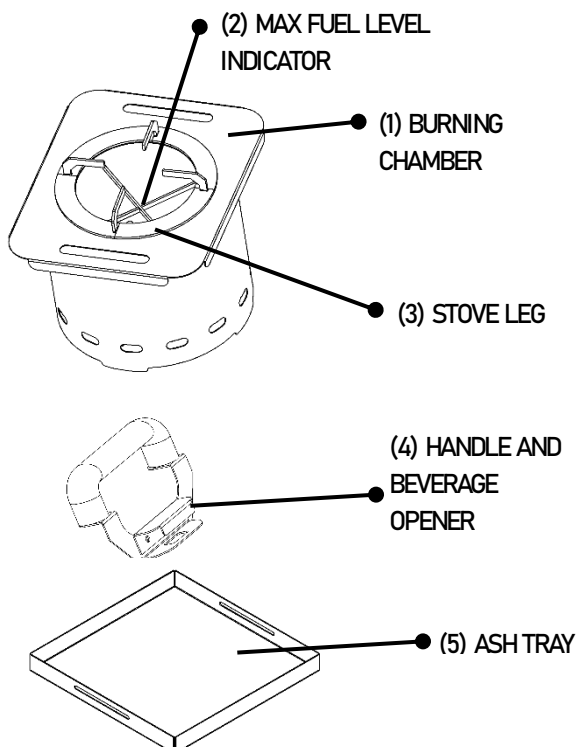
PRODUCT DESCRIPTION

IFYIL continues to lead its industry in sustainability with its environmentally friendly products. We are pleased to introduce the IFYIL Vera Pellet Grill, designed for nature and barbecue enthusiasts under the motto "Healthy Grilling Pleasure." This grill enables smoke-free meat grilling, makes barbecuing easy with its practicality, elevates flavour to the top, can be used anywhere without requiring an electrical connection, and is easily portable.

PRODUCT FEATURES

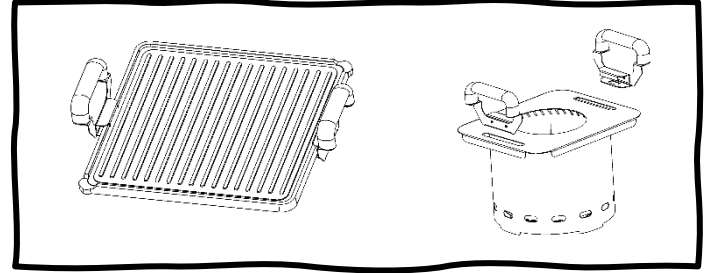
- Dimensions: 38.6 x 38.6 x 28.6 cm
- Maximum Surface Temperature: 300 degrees
- Large Grilling Area: 38.6 x 38.6 cm
- Cooking Capacity: 1490 cm²
- Serves: 6 – 8 People
- Grill Type: Cast Iron
- Body: Steel
- Fuel Container: 2.1 kg
- Fuel Consumption: 1.2 g/hour

PRODUCT PARTS



USAGE INSTRUCTIONS

- Fill the pellets into the (1) combustion chamber, Make sure not to exceed the (2) max fuel level indicator.
- Before starting the ignition process, ensure that the ash tray (4) is positioned under the combustion chamber (1).
- Ignite the pellets by placing one of the igniters on top of them.
- After igniting the pellets for the first time, wait for 1-2 minutes for them to ignite properly.
- Position the cooking surface (6) onto the main body (8) of the product and grease it according to your desired food preference.
- Approximately 15 minutes after the initial ignition, the cast iron cooking surface (6) will be ready for cooking.
- Place a container, such as a cardboard cup, in the drip pan (7) to prevent the dripping of grease from the food onto the ground.
- At full capacity, VeraBBQ will continue to burn for approximately 1 hour and 45 minutes. Depending on your usage preference, you can fill the pellet chamber with less pellets to shorten the duration.
- You can use the stove leg (3) provided with the product to cook options such as tea, griddle, fish pan, etc.
- The handle (4) provides you with several conveniences:
 - * You can use it to carry the hot cast iron cooking surface.
 - * After the cooking process is finished, you can use the handle to empty the combustion chamber.
 - * The bottom compartment of the handle is specially designed to open beverage bottles.
 - * You can also use the handles to empty the ash tray (5) without burning your hands.
- Make sure that the ashes are completely extinguished after the burning process is finished.
- After cooking, clean the cast iron surface and leave it greased for the next use.



IMPORTANT NOTE:

- * Be sure to store the pellets in a dry place to prevent them from getting damp.
- * Do not use paper, cardboard, etc., during ignition as it may block the airflow.
- * The product is suitable for use with pellets and wood; not for coal.
- * If you want to add additional pellets while burning, add them gradually in small amounts.

MANUFACTURER:

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