







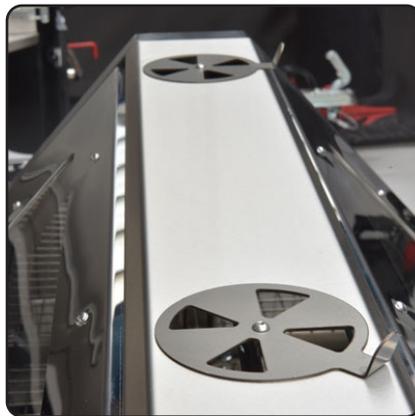
Lester Manley,  
Founder & MD



# BEFORE YOU START

Your Trailblazer Alfresco 140 is a very powerful and versatile BBQ grill that will serve you well throughout its life. It is essential that you have a good knowledge of your Alfresco in order to ensure you get the most out of this amazing grill along with a long and trouble free life span.

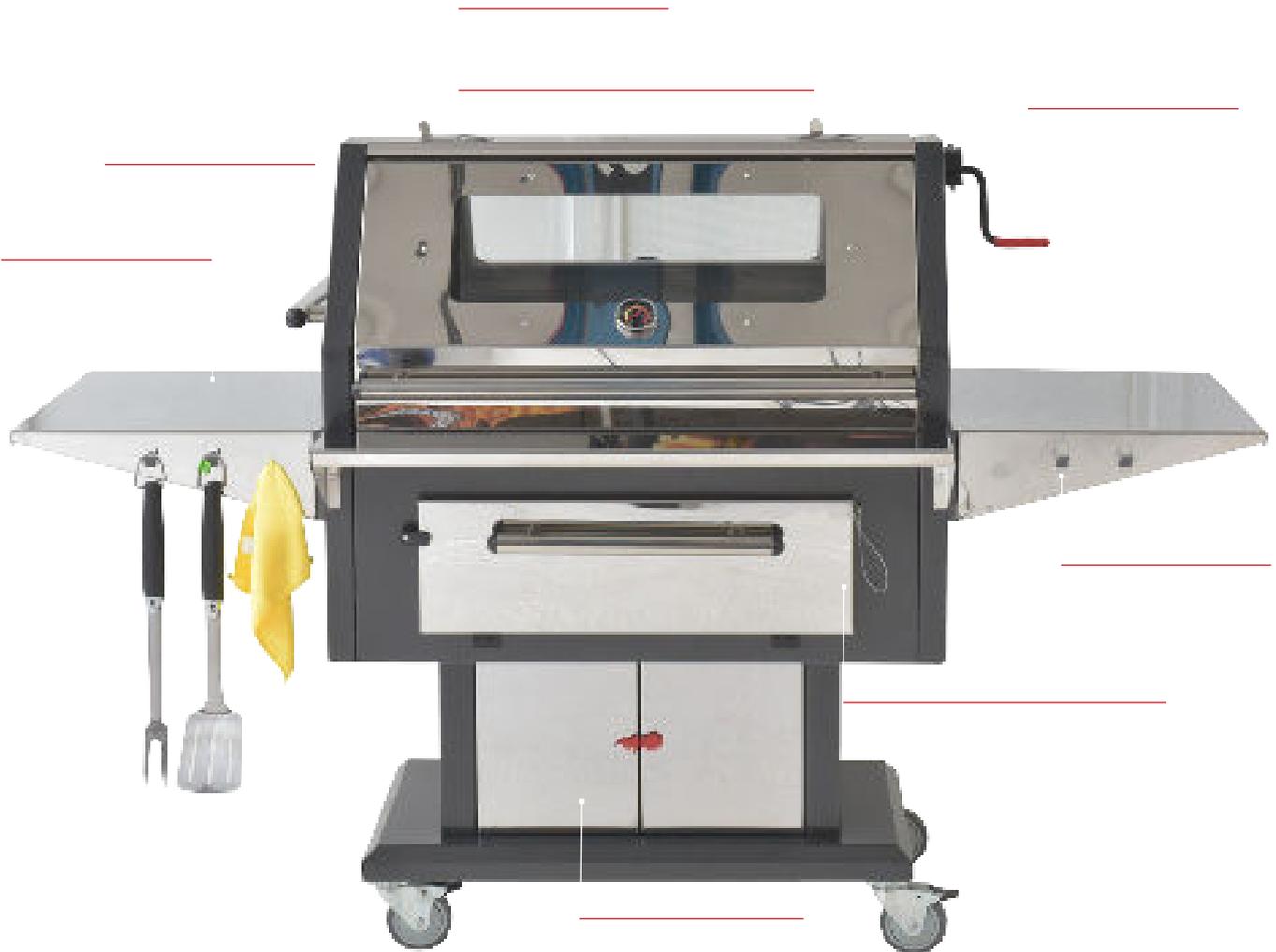
When you take delivery, unwrap all packaging material inside and out. Check thoroughly for any loose parts after being in transit. Read this instruction manual thoroughly. Familiarise yourself with all the features of your Trailblazer including safety, maintenance and adjustments.



Familiarise yourself with the features of your Trailblazer!



# YOUR TRAILBLAZER AT A GLANCE



Height	1225mm
Width	919mm
Length	1806mm
Grill size	720mm x 440mm
Warming/melting compartment size	W617mm H180mm D480mm





# WHAT'S INCLUDED

Below is a list of items that you will have received with your brand new Alfresco 140. Lets take a quick look at what's there and what they are used for!



A replacement lifting wire has been provided as a spare in the off-chance that one wears over time. The 10mm spanner is to be used when tightening your friction block.

**If your grill starts to fall from desired cooking position-  
ing simply tighten the friction block by a quarter turn!**



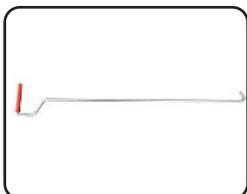
The charcoal shoot has been designed to allow for quick and clean loading of charcoal. Set this shoot onto either side shelf of your Alfresco, allowing it to act as a guide for loading Charcoal into the firebox.



You should have received two firebox dividers/scoops. These have a multi purpose. Firstly is to segment the fire box allowing for different cooking zones, second is to scoop out charcoal residue after use. **See next section**



The skewer holder accessory consists of two parts. The first part (larger of the two) sandwiches to the side of the grill frame. The second is clipped to the grill dependant on the length of skewers being used. **This accessory has been designed to hold all shapes & sizes of skewer.**



The pulley handle can be clipped and stored on the back side of the alfresco (under the side gable.) This feature is then used to hook the eyelet and act as a pulley when moving across rougher terrain or uphill.

# LOADING & LIGHTING UP

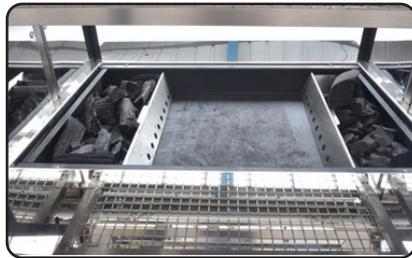
**Open doors** - We recommend that you ignite with both gull wing doors open in order to allow maximum air and prevent the BBQ/Grill from overheating and causing damage.

**Raise grill frame** - Once both gull wing doors have been opened, raise the grill frame to uncover the firebox. The grill can be lifted by rotating the winding rod mechanism in a clockwise direction.

**Raising the grill to its maximum height will make adding the charcoal easier.**

**Arrange your cooking zone** - Next, use the firebox dividers to segment the firebox accordingly to suit your needs.

This can allow for up to three cooking zones, a smaller cooking station or to allow for indirect cooking. (See image below)



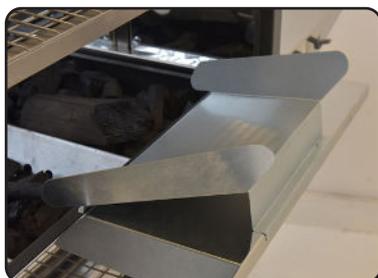
Sorted for indirect cooking



Sorted for multiple cooking zones

**Adding charcoal** - Use good quality charcoal. We recommend Trailblazer BBQ Premium Lumpwood Charcoal.

Using your charcoal shoot, carefully guide the charcoal into its desired position. The charcoal shoot has been specifically designed to allow for clean and hassle free placement of charcoal within the firebox. The shoot simply sets on the side shelf of your Alfresco like shown below.



**Lighting the charcoal** - Once you have added the charcoal into your desired area, stack it into a pyramid like mound. We recommend using some natural eco wood fire-lighters to help ignite the charcoal. Place one of these at the bottom of your mound.

Once the charcoal is fully lit, start spreading it evenly within the bay. When using Trailblazer BBQ Charcoal, the charcoal should be fully lit and ready for cooking in approx 7-10 minutes.

**Replenishing charcoal** - If you need to replenish charcoal throughout longer cooking events simply raise the grill to access your firebox.

We advise adding 1kg of Trailblazer Charcoal when replenishing your Alfresco. If you do this 10 minutes before needed it will help ensure your replenished charcoal is lit and ready in good time.

As Trailblazer Charcoal is 100% eucalyptus wood and extremely clean it will burn away leaving virtually no residue. This is very important as if the charcoal leaves a lot of residue it will then smother and suffocate the fresh charcoal being replenished, making it harder to light.

**Emptying charcoal** - Once you have finished cooking, let your charcoal completely burn out and cool before trying to clean out.

Once completely extinguished and cool to touch, use the reverse side of your firebox divider to scoop the charcoal residue and dispose of accordingly.



PHOTO OF SCOOPING  
CHARCOAL

# OPERATION

Your Trailblazer is designed to operate in all weather conditions & outdoor environments. Please read this section thoroughly to ensure you have the best knowledge and understanding of its innovative features & functions.



Cooking surface winding handle



Cooking surface partially raised

The Alfresco 140 features an adjustable grill. This allows for instant heat control, ease of access for adding charcoal & the ability to raise food out of any potential flare ups.

To raise your grill simply rotate the winding rod winch in a clockwise manner to raise and anti clockwise to lower.

**Make sure to stick to clockwise for lifting and anticlockwise for lowering otherwise grill wire may fray over time.**

**If the cooking surface does not stay at the select height after raising, it is not broken!** The tension simply needs adjusted at the friction block.

This is found bolted around the winch bar on the outer side of the front gable as shown below.



Tighten the friction block by tightening the TOP nut with a 10mm spanner, wrench or socket.

Adjust both sides of the block evenly until the bar is held firmly. This will usually only need a quarter turn so be careful not to over tighten.

To hold open, simply lift the gull wing door and use the door stay to hold the door in position. The door stay is located on the left hand side. **Please be careful when touching the door stays when hot!**

On the gull wing door, you will notice a variety of wholes for the door stay to slot into. This is because your Alfresco 140 has been designed to allow for a variety of door heights. (Shown below)

Door stay



Each gull-wing door has a viewing window. This is to allow for easy viewing throughout longer cooks and to allow for natural light to illuminate the grill when door/s may be closed.



The front side gull wing door has been fitted with a built in thermometer. This is to allow for temperature readings throughout longer cooks or indirect cooking.

**Careful when raising the cooking surface whilst doors are closed as the grill frame may catch the thermometer probe.**

PHOTO  
NEEDED

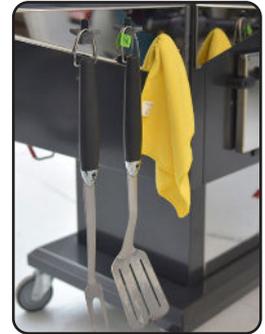
The far side gull wing door has been equipped with a probe entry point. This allows for any additional probes that may be used throughout the cooking process. Ideal for when probing roasts etc.

Simply rotate the cover flap and feed the probe through the entry point.

# OPERATION

Your Alfresco 140 has 2 large stainless steel detachable work surfaces to allow for efficient storage when not in use. These work surfaces also have built in tool & towel holders as shown in the picture.

It's important that you don't overload the tables as they have been designed to cope with holding up to 7KG on each side.



To detach, place both hands on the underneath of the table as shown below. Gently lift up until the black table studs free from the fixing housing. Finally step back with the table still in hand.



To re-attach the tables, repeat this process in reverse order. Ensure all four studs of the table are accurately lining up alongside the fixed housing. Once the studs are lining, guide into the fixing housing and press down to slot and secure.

If studs aren't lining up correctly you may need to loosen the black table studs slightly to allow for movement. This can be done with an Allen key.



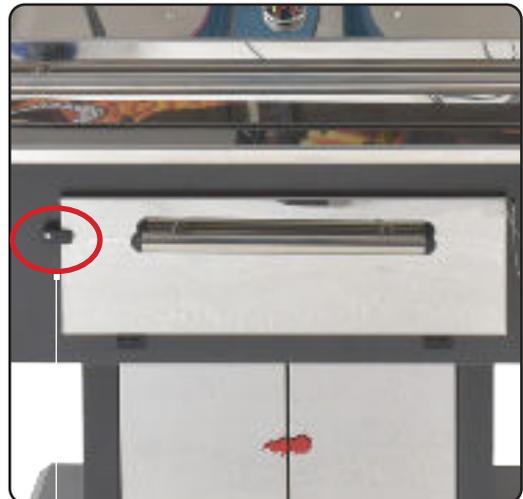
Your all-new Alfresco 140 features a designated warming/melting compartment. This area has been specifically designed to be used as a hold hot for cooked food, warming plates or simply to melt cheese on cooked burgers etc.

The temperature of this compartment will depend on the amount of charcoal that is being used in the firebox so you may wish to experiment & see what works best for you.

To open the warming area compartment, rotate the black catch on the top left corner to release the door hinge. (As shown below)



The warming oven has a mesh shelf that can be removed, raised or lowered between the two height settings.



The storage compartment is an ideal area to keep all you favourite BBQ accessories in one place. The stainless steel double doors are fitted with magnets for ease of use. Simply pull to open and push to close. **Please be aware, this storage area is not watertight.**



# OPERATION

This pulley allows for easy manoeuvrability. Use the pulley handle to hook into the eyelet as shown below.

This method will stop the wheels from sinking or digging in when moving across stones, grass or other rough terrain.



The complimentary skewer holder has been designed to hold all shapes and sizes of skewer sticks. The V shape design allows for the skewer stick to be wedged in position, stopping an unintentional rotation of skewer.

This can also be used for s'mores or toasting marshmallows.

There are two parts to the skewer holder. The larger part sandwiches on to the outer grill frame. The smaller piece is fixed onto the grill mesh at desired distance, as shown below.





GRILL PLATE

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[Scan here to order](#)

TRAILBLAZER PREMIUM LUMPWOOD

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[Scan here to order](#)

# CLEANING

Before cooking raise the grill from the firebox and spray with Palm or vegetable oil to prevent food sticking to the grill top.

Raising the grill top immediately after cooking prevents grease from baking onto the grill surface.

The sudden change in temperature can cause the firebox to twist.

After coals are cold, use the charcoal divider/scoop to shovel the residue out of the fire box and dispose of ash safely.

When cooled the stainless steel grill wire may be cleaned with detergent and a stiff brush. If there are baked on deposits it may be necessary to use a wire wool cleaning pad or other such abrasive material to spot clean the wire.

Once the Trailblazer BBQ is cool the interior may be cleaned with a power hose.

# CLEANING

If the exterior has become dirty, power hose the exterior of the BBQ. Take care not to remove portions of the Trailblazer logo or wordings whilst doing so.

Heavier deposits of burnt on materials may be removed from stainless steel surfaces with the use of Trailblazer Heavy Duty Stainless Steel cleaner. Spray the cleaner onto the surface & allow to bed in for several minutes before



When dry the finish of the stainless steel gull wing doors, shelves and inner panels may be rubbed with a lint free cloth containing a small amount of baby oil or sprayed and wiped with a light oil product such as WD40.

Powder coated (painted) panels can be washed and polished with any good quality automotive polish.



# WARRANTY

## TRAILBLAZER BBQ LTD – WARRANTY

Trailblazer BBQ LTD provides a Limited Warranty to the original purchaser for the period of 1 year from the date of sale.

It is warranted that the Trailblazer BBQ will be free from defects in material and workmanship for the period of the warranty.

The Limited Warranty is limited to the repair or replacement of parts which Trailblazer BBQ Ltd, on examination of the parts, confirm as being defective but not caused by any of the following reasons.

- Accident, abuse, vandalism, misuse or neglect, including fat fires and flare ups
- Damage caused by foreign objects, substances or accidents
- Alteration, misapplication, improper installation or improper service
- Failure to perform normal and routine maintenance
- Deterioration or damage due to any form of weathering or severe weather conditions
- General wear and tear including rusting of steel components and parts
- Unauthorised repairs carried out during the Warranty period

At all times the Trailblazer BBQ should be operated and maintained in accordance with the User Manual.

It is the responsibility of the customer to arrange and pay for the return to and subsequent re-collection of the product from Trailblazer BBQ's Service Department.

Trailblazer BBQ LTD is not liable for any direct or indirect consequential losses or damages.

This Limited Warranty is offered as an extra benefit and is in addition to the customer's statutory rights.

- If there are any queries regarding the use of your Trailblazer BBQ contact should be made with Trailblazer BBQ LTD by calling +44 (0)2890 579000 or by email to [Info@trailblazerbbq.com](mailto:Info@trailblazerbbq.com)





