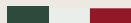




Passione in Cucina



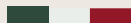
Imperatore Nero BI

EN | USER MANUAL
NL | GEBRUIKSAANWIJZING
DE | BENUTZERHANDBUCH
FR | NOTICE D'EMPLOI
IT | MANUALE D'USO
SE | ANVÄNDARINSTRUKTIONER
FI | OHJEKIRJASSA
DK | BRUGANVISNING
NO | DRIFTSVEILEDNING

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Passione in Cucina



IMPERATORE BI

EN | USER MANUAL

www.boretti.com

Introduction

Congratulations on the purchase of your new barbecue. We are convinced that you, with your passion for barbecuing and the outdoor lifestyle, will transform an average summer evening into a beautiful *buona sera* and your garden into a *giardino*.

Squadra Boretti

Read this manual carefully and keep it safe!

This manual contains specific instructions for your safety, for the assembly, operation and the maintenance of your barbecue. Use the barbecue only as directed in this manual. Common sense and caution during use are an absolute *must!*

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* 5. Maintenance of your barbecue.....	19
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Important safety information

Use outdoors only!

Read the instructions before using the appliance!

WARNING: accessible parts may be very hot. Keep young children away!

Do not move the appliance during use!

Turn off the gas supply at the gas cylinder after use!

1. General safety guidelines

- * Before use, *first* carefully read all the information contained in this manual.
- * *Never* let children and pets come in the vicinity of this barbecue.
- * This barbecue may never be used by children, people with mental impairments or people who are under the influence of mind expanding substances and/or medication.
- * Always maintain as much distance as possible when lighting and operating this barbecue.
- * Change the gas cylinder far away from any source of ignition.
- * The gasbottle can be placed underneath the barbecue. This does not comply for a table model barbecue.
- * Take care that the gashose does not fold during installation of the gasregulator.
- * The supplied gasregulator should be used. If a new gasregulator is installed, take care that it complies with the EN 16129. The gaspressure must be the same as stated on the ratinglabel on the barbecue.
- * Ensure that the gas valve on the gas bottle is within reach, so you can turn off the gas supply to the barbecue.
- * Extinguish all flames and DO NOT SMOKE while opening the gas valve and lighting the barbecue.
- * This barbecue will get extremely hot, extreme care and attention is required during its operation.
- * If you smell gas, check if all fuel connections are tightened securely *before use*. If the gas smell persists, turn of the gas valve and contact your sales outlet directly.
- * Keep flammable and/or inflammable substances, gasses, liquids and materials away from the barbecue at all times and never let them come into direct contact with the barbecue.
- * Omitting and/or incorrectly following the instructions, precautions, safety guidelines, warnings and dangers that are contained in this manual can lead to fire or explosions, to material damage and may also cause physical injury or death.

- * Exclusively for household use and exclusively intended for the preparation of food.
- * Your barbecue can be used with gas cylinders between 5 kg and 6 kg. The maximum size of the gas cylinder should be: Dia. 300mm, Height: 470 mm. Follow the technical information as stated in the instruction manual and Check with your local gas supplier to have a suitable gas cylinder for your barbecue.
- * Avoid twisting the flexible tube when the appliance is in use. The length of flexible hose shall not exceed 1.5m. In Finland, the length shall not exceed 1.2m. The hose should certified according to applicable EN Standard and comply with local code.

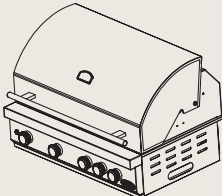
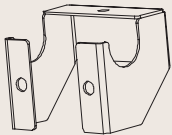
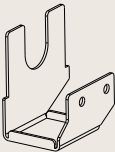

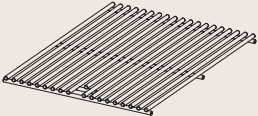
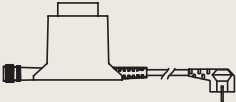





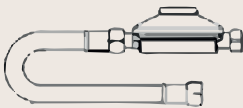
1.1 Assembly

- * Assemble the barbecue according to the assembly drawing as contained in this manual.
- * Incorrect assembly or not following the correct order of assembly, as demonstrated in the drawing, can lead to very serious situations.
- * Always take care and be precise during assembly.
- * All parts *must* be assembled as shown in the assembly drawing. If a part is missing and/or you doubt the correctness of the assembly, immediately contact your sales outlet.
- * *Never* repair or replace parts of this equipment yourself unless this is expressly mentioned in this manual.
- * Never connect a damaged gas hose to the equipment. This can lead to fire.
- * In the event that the equipment is fitted with a plug, this will be an earthed main plug to protect you from electric shocks. The plug must be connected to a suitable, earthed, socket.
NEVER remove the metal plates from the plug.
- * DO NOT modify the appliance.

1.2 Place of use

- * Only use the barbecue out of doors (outside) and in a well-ventilated space. Never use the barbecue inside or in any (partly) enclosed space. Toxic fumes may build up and these can cause serious physical injury or death.
- * Never use the barbecue on a flammable or inflammable surface.
- * Only use the barbecue on a hard, straight and stable surface that can take the weight.
- * Keep a distance of at least 3 metres between the barbecue and all flammable and/or inflammable materials (wood, plastic, foliage etc.), when the barbecue is in use.
- * Always keep the barbecue away from petrol and/or other flammable or inflammable liquids, flammable gases, flammable fumes or areas where you suspect these may be present.
- * Never use the barbecue under strong wind conditions.
- * Ensure that the main burner(s) and the infra-red burner at the back are NEVER switched on at the same time. This can lead to the lid of the barbecue warping or buckling.
- * The barbecue becomes extremely hot, never move it during or shortly after use.
- * Most of the Boretti barbecues have wheels which makes them easy to move. Take care when moving the barbecue across uneven terrain; otherwise the wheels may get damaged.
- * Do not use the roasting spit in the event of rain.

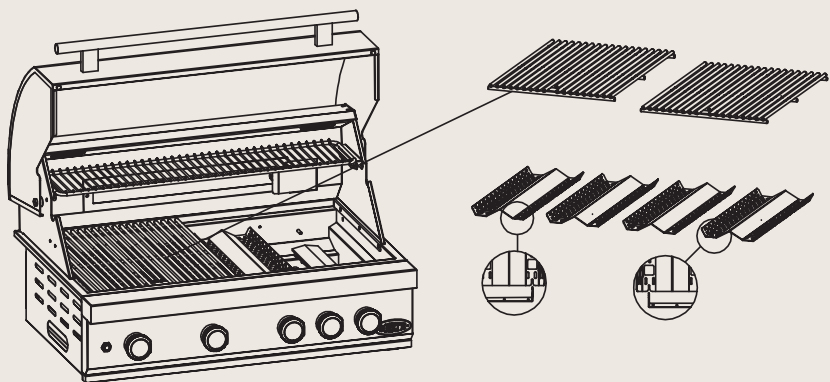
2. Parts list

1. Barbecue assembly(1x)	2. Lid support bracket (2x)	3. Rotisserie bracket (1x)
		
4.Flame tamers (4x)	5. Stainless steel grill (2x)	6. Transformer+cable
		  (ST4x15)x4
7. Screws and bolts	8. Gas hose and regulator	
 x4 M6x10  x2 M5  x4  x2 M5x12		

3. Assembly drawings

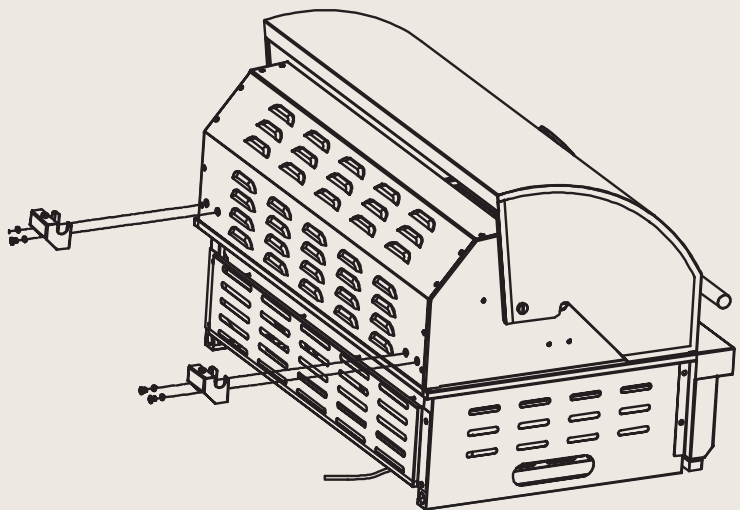
Step 1 – Mounting the grills and flame tamers



First install the flame tamers, make sure they align with the ridges on the barbecue body. Install the stainless steel grills after.



Step 2 – Mounting the lid support brackets

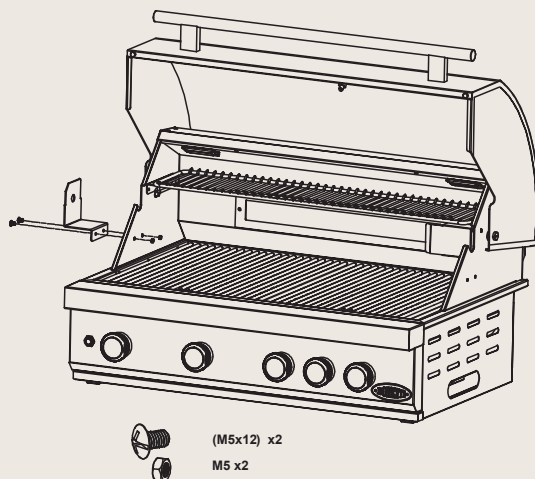
Install the two lid support brackets using the M6x10 screws on the back of the device.



-  (M6x10) x4
-  x4

Step 3 – Mounting the rotisserie bracket

Install the rotisserie motor bracket using the M5x12 screws and M5 nuts. The rotisserie for the Imperatore is sold as a separate accessory.

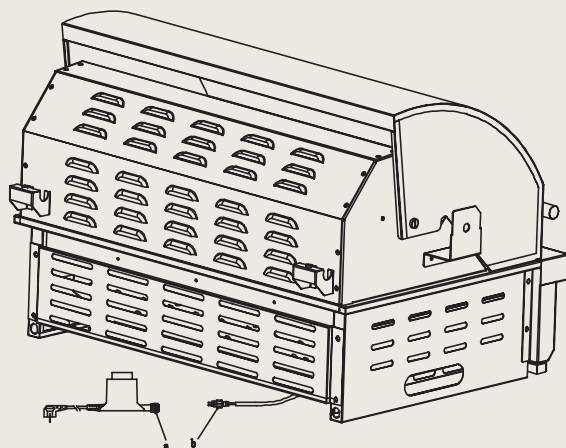


Step 4 – Connect the adapter to electric socket of barbecue.

Connect below indicated socket "B" to the adapter "A". Make sure to screw the protective cap over the connection between the two connecting points. The adapter itself can be placed according to wish into the outdoor kitchen using the included screws.

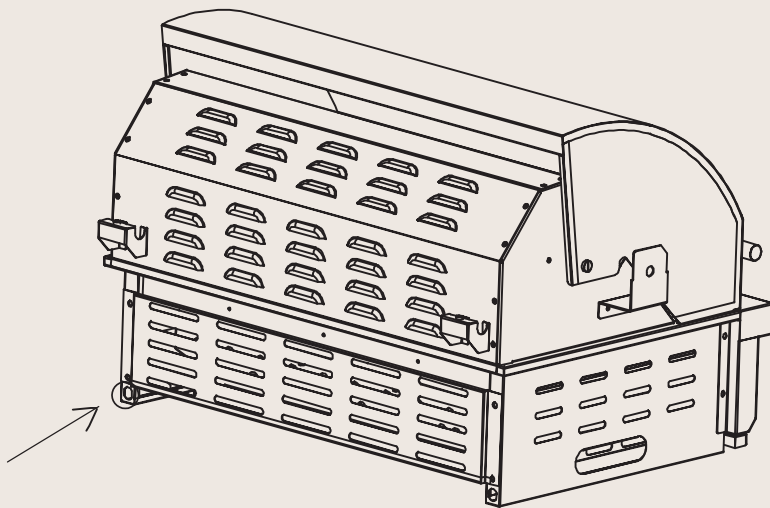
Caution

Ensure power cord and electric plugs are not exposed to rain, water or wet conditions.

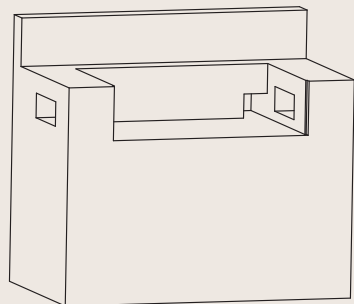
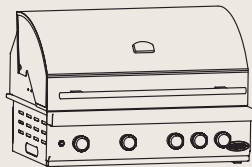


Step 5 – Connect the gas hose and pressure regulator

Below arrow indicates the position of the gas connection point. Your gas pressure regulator and gas hose should be connected at this point. More information on securing the correct connection and how to perform a gas leakage test can be found further in this manual.



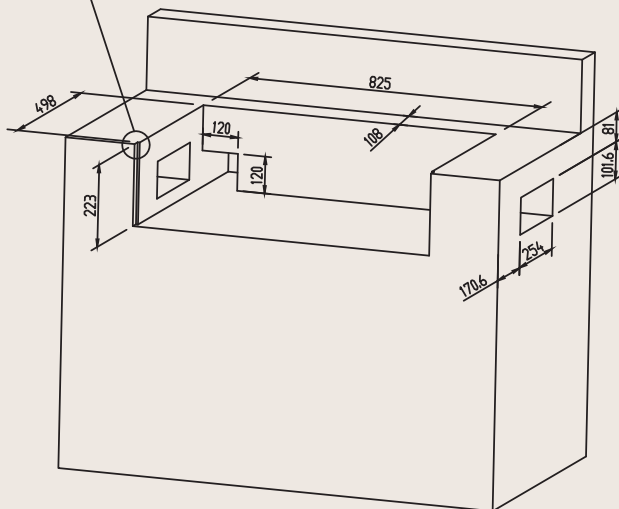
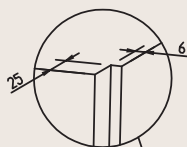
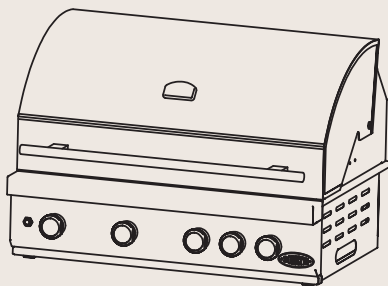
Step 6 – How to built into your outdoor kitchen



It is essential to respect below dimensions (in mm) in order to built-in the Imperatore perfectly into your outdoor kitchen.

Make sure that there is opening for the ventilation on the right side and left side of device. Furthermore, free space needs to be reserved to accommodate the electric connection (left) and gas connection (right) on the backside of the device.

If you have any questions on the best way to built the barbecue into your outdoor kitchen; please contact Boretti through service@boretti.com.



4. Use of your barbecue

4.1 General information

Even though all gas connections on the barbecue are tested for leakages before transport, a complete test must be carried out at the assembly site. During transport or assembly, parts of the barbecue may have been moved. It is also possible that the gas pressure on the equipment is too high. Regularly inspect the entire system for leaks and check the system immediately in the event that you smell gas.

4.2 Gas leak test

Always carry out a gas leak test before use of the barbecue and when the barbecue has not been used for some time.

- * Extinguish any open fires (DO NOT SMOKE when testing for leaks).
- * Never carry out this gas leak test near open flames.
- * Make a soapy solution made up from equal parts of water and liquid soap or gentle washingup liquid
- * Follow the steps below:
 1. Turn the control knobs of the burners to off.
 2. Open the gas bottle.
 3. Apply the soapy solution to all connections of the gas supply. If no soap bubbles are formed, there is no gas leak. If soap bubbles start to form on a connection, this indicates a leak. In the event that you detect a leak, turn the gas supply off immediately, tighten the leaking connections firmly, open the gas bottle again and repeat steps 1 through to 3.
 4. Turn the gas supply off.
 5. Turn the control knobs of the burners on for 10 seconds to let the pressure escape from the hose and then turn the control knobs to off again.
 6. Remove the soapy solution from the connections of the equipment with cold water and rub dry with a cloth. Check all gas supply connections before every use and do the same when the gas bottle is being connected to the gas pressure regulator.

It is recommended that you check the gas hose for leaks every year, even if the gas bottle has never been disconnected from the equipment.

Note:

Ensure that you test all loose connections (including the side burner) and, if required, tighten them again when you are testing the equipment for leaks. Even a small leak in the system can result in a dangerous situation.

Note:

These days, most gas bottles are fitted with a mechanism that detects leaks inside the container. When the gas is being released too quickly, this mechanism cuts off the gas supply. A leak can severely restrict the gas supply which will make it difficult to light the barbecue.

Note:

If you are unable to close off a gas leak, then turn off the gas supply and contact your sales outlet. Even a small leak can cause a fire.

Note:

If, after several attempts, you are unable to light the barbecue, then contact your sales outlet.

Note:

Ensure that the control knobs are in the "OFF" position when you are not using the equipment.

4.3 Lighting the barbecue

- * Check the general conditions of the burners. If you are in doubt about the condition of the burners, then contact your sales outlet.
- * Ensure that the barbecue is placed on a level surface.
- * **This appliance must be kept away from flammable materials during use.**
Keep the cooking area clean and free from petrol and/or other flammable and/or inflammable substances, flammable gasses or flammable fumes.
- * Ensure that nothing is blocking the burners and ventilation.
- * Do not use aluminium foil in the enamel burner tray or around the flame distributors.

- * Ensure there is sufficient ventilation for the gas bottle.

Warning:

- * Do not light the barbecue if you can smell gas!
- * Check the gas hose for cracks or wear and tear (see: GAS LEAK TEST).
- * Keep your face and body as far away from the barbecue as possible when lighting it.

4.4 Lighting the burners with an electronic igniter

- * Ensure that all knobs are in the "OFF" position.
- * Always open the lid before you light the barbecue.
- * Open the gas supply.

Note:

When opening the gas bottle, turn the valve SLOWLY two (2) whole turns to get the right gas supply.

- * Press and turn one of the control knobs to the "HIGH" setting. You will hear a crackling noise. It may be necessary to keep the igniter depressed for about 10 seconds.

Note:

If the burner does not light after 10 seconds, turn the knob back to the "OFF" position and wait 1 minute before you try again.

- * Repeat the above steps also for the other burners.

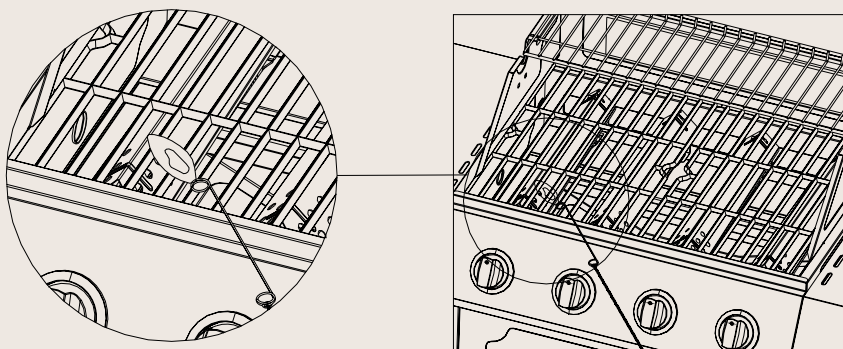
4.5 Lighting the burners with a match extender (if provided)

If the electronic igniter does not manage to light the burners, it is also possible to light the burners with the aid of a match.

- * Put the match in the extension piece, if the barbecue is supplied with a match extender.
- * Keep your face as far away as possible from the barbecue and point the extended match through the openings in the grille toward the burner.
- * Place the match close to the burner openings and turn the control knob to the "HIGH" position.

Note:

If, after several attempts, you are still not able to light the barbecue, please contact your sales outlet.



4.6 Lighting the side burner with the electronic igniter

- * Press and turn the control knob to the "HIGH" position. You will hear a crackling noise.
- * It may be necessary to keep the igniter depressed for about 10 seconds.
- * If the burner does not light after 10 seconds, turn the knob back to the "OFF" position and wait 1 minute before trying again.

4.7 Lighting the side burner with matches

If the electronic igniter does not manage to light the burner, it is also possible to light the burner with the aid of a match.

- * Put the match in the extension piece, if the barbecue is supplied with a match extender.
- * Keep your face as far away as possible from the barbecue and point the (extended) match at the burner openings.
- * Press and turn the control knob to the "HIGH" position.

Note:

If, after several attempts, you are still not able to light the barbecue, please contact your sales outlet.

4.8 Storage

- * After using your barbecue, close the gas supply and let the equipment cool down.
- * Do not place any easily flammable materials under the barbecue.
- * If you are storing the barbecue outside, then use a cover to protect your barbecue from the elements. In the event of outside storage, remove the cover regularly to prevent excessive condensation from forming (which may lead to oxidation) on the metal components.
- * Let the barbecue cool down before placing the cover over it or trying to move the equipment.

4.9 Use

- * The barbecue becomes extremely hot, use heat resistant gloves when using the barbecue. Do not touch the barbecue without the correct protection.
- * Use suitable barbecue utensils to prepare food on the barbecue.

5. Maintenance of your barbecue

Important:

NEVER leave the barbecue outside without covering it. Rainwater could collect in the barbecue, the frame or the grease receptacle. If the grease receptacle has not been cleaned after use and the barbecue is uncovered, the tray can fill with water, which will cause water and grease to pour into the frame. We recommend that you clean the grease receptacle after every use.

Important:

Parts sealed by the manufacturer or his agent shall not be manipulated by the user; No modifications should be made to any part of this barbecue.

5.1 Cleaning

Do not use abrasive cleaning agents on the barbecue. These can scratch and damage the surface. Use lukewarm water in combination with a soft sponge or cloth to clean the metal parts of the barbecue body.

- * Warm the barbecue up by lighting the main burners on their highest setting and shutting the lid. **Do not turn on the infra-red burner(s)!**
- * Let the barbecue warm up for about 10 minutes to 250 degrees (Celsius).
- * Turn the burners off and let the machine cool down before you start cleaning.
- * Clean the racks and baking trays with a suitable cleaning brush (Available from the Boretti Web shop).
- * Remove the baking racks and the baking tray.
- * Brush charred (food) remains towards the grease receptacle.
- * Remove the grease receptacle and clean this with warm water and detergent.
- * Use warm water and detergent to clean the outside of the barbecue.
- * Dry the barbecue with a soft, clean cloth.

5.2 Grease receptacle

The grease receptacle must be cleaned regularly to avoid a build-up of dirt and remnants.

Note:

Ensure that the grease receptacle has cooled down before you clean it.

5.3 Grill racks

The grill racks can be cleaned immediately after cooking, once the barbecue has been switched off, with the use of an appropriate cleaning brush. Cleaning the grill racks by using water and a degreaser heightens the chance of oxidation/rust. You can counteract this by coating the grill racks with some olive oil after cleaning.

5.4 Stainless-steel

After the first time of use, parts of the barbecue may become discoloured by the intense heat that comes from the burners. This is normal.

Purchase a cleaning product for stainless steel and use this when brushing the metal down. It may be possible for grease spots to fall on the stainless-steel parts and get burnt on, which may cause some parts to look worn. Use a cleaning product that is not abrasive together with a cleaning product for stainless steel, to remove the grease.

5.5 Enamel parts

Some of the parts on the barbecue have an enamel coating. Enamel is a glass-based product and is very durable and resistant to wear. However, it is not resistant to shocks and knocks, which may cause hairline cracks. The hairline cracks can lead to small pieces of enamel breaking off, which leads to rust forming. The performance of your barbecue will not be affected by the broken off pieces or hairline cracks. No claims can be made regarding damages to the enamel in the cooking area after use.

5.6 Ventilation

The burners can only function properly if the heat they produce can escape as well. If this is not possible, then the burners may not get enough oxygen, which may cause backfiring, especially if the burners are set to "HIGH". If this happens regularly, it may cause the burners to develop cracks. For this reason, there are ventilation openings around the barbecue. These allow the hot air to escape. Always ensure that there is sufficient space around the cooking area (the racks will allow sufficient space). Never cover the ventilation openings with aluminium foil or other materials that can impede the airflow. NEVER allow the cooking surface to be completely covered, for instance by a large pan or by completely filling it with grill trays.

5.7 Replacing the gas hose

The gas hose should be replaced every two years. Rubber gas hoses can dry out which may result in gas leaks.

5.8 Burners

It is normal for rust (oxidation) to form around the burners. Food remnants must be removed regularly. This can be done by means of a barbecue cleaning brush. Burners must periodically be removed for inspection and cleaning, in particular after a period of non-use/storage. The burners must be checked for their general condition and to ensure that the openings are not blocked. The burners can be cleaned with the use of a brush. When removing the burners, make sure that you do not damage the gas valve and the ignition electrode.

An opening has been placed intentionally in the first part of the burner to ensure that enough oxygen can be supplied to form a flammable mixture. This means you will see a small opening, just where the gas valve connects to the burner. No gas will leak from this.

5.9 Spiders and insects

Spiders and insects can make their nest inside the burners of the barbecue, which may cause gas to flow from the front of the burner. This is a dangerous situation that can cause a fire behind the operation panel. This will damage the barbecue, which will then no longer be safe to use. Therefore, we recommend that you check the barbecue at least once a year for spiders, insects and nests (particularly after long storage periods). You can do this by dismantling the burner tubes and blowing through them or brushing them clean.

6. Environmental guide, Conditions of warranty & Contact info



If, for whatever reason, you want to dispose of your gas barbecue, please take the following guidelines into account:

- * Deliver the barbecue to the authorised local company for the collection of surplus household equipment. Contact your local council to find out where these collection points are located.
- * This barbecue features the mark that complies with the European guidelines 2002/96EG relating to disposal of equipment. This guideline decides the standard for the collection and recycling of disposed equipment which apply to the whole European Union territory.

For barbecue accessories, warranty, service conditions and other questions we refer you to

www.boretti.com

You can also send questions and suggestions to

info@boretti.com

Boretti BV

Abberdaan 114

1046 AA Amsterdam

Appliance name: Gas grill
 Model number: Imperatore Nero BI
 Category: I3+, I3B/P(30)
 Q.: Total 22,4 kW (1630 g/h)
 Injector size Main burners: 1,03mm (4,6kW)*4
 IR back burner: 1,02mm (4,0kW)



Country	Category	Gas type	Pressure (mbar)	WARNING
BE	I3+	But	28-30	
	I3+	Propan	37	Il faudra utiliser un détendeur approprié.
BG	I3B/P(30)	бута̀н	29	
	I3B/P(30)	пропан	29	
CY	I3+	βουτάνιο	28-30	
	I3+	προπάνιο	37	Απαιτείται άλλος ρυθμιστής πίεσης αερίου.
	I3B/P(30)	βουτάνιο	29	
	I3B/P(30)	προπάνιο	29	
CZ	I3+	Butan	28-30	
	I3+	Propan	37	Vyžaduje se jiný regulátor tlaku plynu.
	I3B/P(30)	Butan	29	
DK	I3B/P(30)	Propan	29	
	I3B/P(30)	Butan	29	
EE	I3B/P(30)	Butaani	29	
	I3B/P(30)	Propani	29	
ES	I3+	Butano	28-30	
	I3+	Propano	37	Se necesita otro regulador de presión de gas.
FI	I3B/P(30)	Butaani	29	
	I3B/P(30)	Propani	29	
FR	I3+	Butane	28-30	
	I3+	Propane	37	Il faudra utiliser un détendeur approprié.
GB	I3+	Butane	28-30	
	I3+	Propane	37	Other gas pressure regulator required.
GR	I3+	βουτάνιο	28-30	
	I3+	προπάνιο	37	Απαιτείται άλλος ρυθμιστής πίεσης αερίου.
HR	I3B/P(30)	Butan	29	
	I3B/P(30)	Propan	29	
HU	I3B/P(30)	Butángáz	29	
	I3B/P(30)	Propán	29	
IE	I3+	Butane	28-30	
	I3+	Propane	37	Other gas pressure regulator required.
IS	I3B/P(30)	Bútán	29	
	I3B/P(30)	Própan	29	
IT	I3+	Butano	28-30	
	I3+	Propano	37	È necessario un altro regolatore della pressione del gas.
	I3B/P(30)	Butano	29	
	I3B/P(30)	Propano	29	
LT	I3+	Butanas	28-30	
	I3+	Propano	37	Būtinas kitas dujų slėgio reguliatorius.
	I3B/P(30)	Butanas	29	
LV	I3B/P(30)	Propāns	29	
	I3+	Butāns	28-30	
MT	I3B/P(30)	Butan	29	
	I3B/P(30)	Propan	29	
NL	I3B/P(30)	Butaan	29	
	I3B/P(30)	Propan	29	
NO	I3B/P(30)	Butan	29	
	I3B/P(30)	Propan	29	
PT	I3+	Butano	28-30	
	I3+	Propano	37	Outro regulador de pressão de gás necessário.
RO	I3B/P(30)	Butan	29	
	I3B/P(30)	Propan	29	
SE	I3B/P(30)	Butan	29	
	I3B/P(30)	Propan	29	
SI	I3+	Butan	28-30	
	I3+	Propan	37	Zahtevan je drug regulator za tlak plina.
	I3B/P(30)	Butan	29	
TR	I3B/P(30)	Propan	29	
	I3B/P(30)	Butan	29	



Passione in Cucina



IMPERATORE BI

NL | GEBRUIKSAANWIJZING

www.boretti.com

Voorwoord

Gefeliciteerd met de aankoop van uw nieuwe barbecue. Wij zijn ervan overtuigd dat u, met uw passie voor barbecueën en het buitenleven, een alledaagse zomeravond omtovert in een prachtige *buona sera* en uw tuin in een *giardino*.

Squadra Boretti

Lees en bewaar deze handleiding zorgvuldig!

Deze handleiding bevat specifieke instructies voor uw veiligheid, voor het monteren, de bediening en het onderhoud van uw barbecue. Gebruik de barbecue uitsluitend zoals aangegeven in deze handleiding. Gezond verstand en voorzichtigheid bij het gebruik zijn een absolute *must!*

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Belangrijke veiligheidsinformatie

Alleen buitenshuis gebruiken!

Lees de gebruiksaanwijzingen voordat u het apparaat gaat gebruiken!

WAARSCHUWING: toegankelijke delen kunnen zeer heet zijn. Houd kleine kinderen op afstand!

Verplaats het apparaat niet tijdens gebruik!

Draai de gastoevoer dicht op de gascilinder na gebruik!

1. Algemene Veiligheidsvoorschriften

- * Lees voor gebruik éérst alle in deze handleiding opgenomen informatie goed door.
- * Laat kinderen en huisdieren nooit in de buurt van deze barbecue.
- * Deze barbecue mag nooit gebruikt worden door kinderen, mensen met een verstandelijke beperking of mensen die onder invloed zijn van geestverruimende middelen en/of medicatie.
- * Houd altijd zoveel mogelijk afstand tijdens het aansteken en het gebruik van deze barbecue.
- * De meegeleverde gasdrukregelaar moet gebruikt worden. Als de gasdrukregelaar vervangen wordt, dan moet deze voldoen aan de EN 16129 norm. De gasdrukregelaar moet qua gasdruk overeenkomen met de gasdruk die vermeld staat op het typeplaatje.
- * Let op dat de gas slang niet knikt tijdens montage (van de gasdrukregelaar).
- * Zorg ervoor dat de gaskraan van de gasfles bereikbaar is, zodat u de gastoevoer naar de barbecue kunt afsluiten.
- * Verwissel de gasfles op een plek waar zich geen ontstekingsbronnen bevinden.
- * De gasfles kan onder de barbecue geplaatst worden. Dit is niet van toepassing bij een tafelmodel barbecue.
- * Doof alle vlammen en **ROOK NIET** tijdens het opendraaien van de gaskraan en het aansteken van de barbecue.
- * Deze barbecue wordt erg heet, uiterste zorgvuldigheid en oplettendheid is geboden bij het gebruik ervan.
- * Als u gas ruikt, ga dan vóór gebruik na of alle gasaansluitingen goed vast zitten. Als de gaslucht nog steeds niet weg is, draai dan de gaskraan dicht en neem direct contact op met uw verkooppunt.
- * Houd brandbare en/of ontvlambare stoffen, gassen, vloeistoffen en materialen altijd uit de buurt van de barbecue en laat deze nooit in direct contact komen met de barbecue.

- * Het nalaten en/of het niet correct opvolgen van de in deze handleiding opgenomen instructies, voorzorgsmaatregelen, veiligheidsvoorschriften en waarschuwingen kan leiden tot brand of ontploffing, tot materiële schade en kan uiteindelijk zelfs ernstig lichamelijk letsel of overlijden tot gevolg hebben.
- * De barbecue is voor huishoudelijk gebruik en uitsluitend bedoeld voor het bereiden van eten.
- * Uw barbecue kan gebruikt worden met gascilinders van tussen 5 kg en 6 kg. De maximale omvang van de gascilinder is: Diameter 300 mm, Hoogte: 470 mm. Volg de technische informatie in de gebruiksaanwijzing en ga bij uw plaatselijke gasleverancier langs voor een geschikte gascilinder.
- * Probeer de flexibele slang niet te draaien wanneer het apparaat in gebruik is. De flexibele slang mag niet langer zijn dan 1,5 m. In Finland mag de slang niet langer zijn dan 1,2 m. De slang moet gekeurd zijn op basis van de geldende Europese norm (EN) en voldoen aan plaatselijke voorschriften.

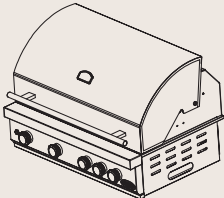
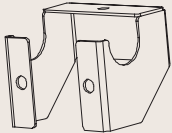
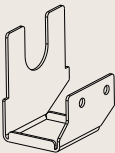

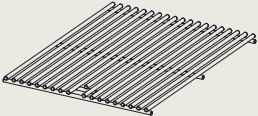
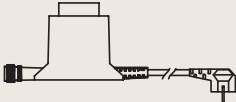




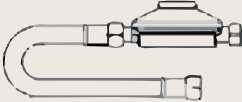
1.1 Montage

- * Zet de barbecue in elkaar zoals aangegeven op de montagetekening in deze handleiding.
- * Verkeerd in elkaar zetten van de barbecue of het niet volgen van de juiste montagevolgorde, zoals aangegeven op de tekening, kan zeer ernstige situaties tot gevolg hebben.
- * Wees altijd voorzichtig en zorgvuldig bij het in elkaar zetten van de barbecue.
- * Alle onderdelen moeten gemonteerd worden zoals aangegeven op de montagetekening. Als er een onderdeel ontbreekt en/of u twijfelt aan de juistheid van de montage, neem dan onmiddellijk contact op met de winkel waar u de barbecue heeft gekocht.
- * Ga nooit zelf onderdelen van deze barbecue repareren of vervangen, tenzij het uitdrukkelijk beschreven wordt in deze handleiding.
- * Sluit nooit een beschadigde gas slang aan op de barbecue. Dit zou brand kunnen veroorzaken.
- * Als de barbecue met een stekker is uitgerust, dan zal dit een gearde stekker zijn die u beschermt tegen elektrische schokken. Steek deze stekker in een geschikt gearde stopcontact.
- * Verwijder NOOIT de metalen plaatjes van de stekker.
- * Breng GEEN aanpassingen aan op het apparaat.

1.2 Plaats van gebruik

- * Gebruik de barbecue uitsluitend buitenshuis (buiten) en in een goed geventileerde omgeving. Gebruik de barbecue nooit binnenshuis of in welke (deels) afgesloten ruimte dan ook. Giftige dampen kunnen zich ophopen en kunnen zeer ernstig lichamelijk letsel veroorzaken of hebben de dood tot gevolg.
- * Gebruik de barbecue nooit op een brandbare en/of ontvlambare ondergrond.
- * Gebruik de barbecue alleen op een harde, rechte en stabiele ondergrond die het gewicht kan dragen.
- * Houd minimaal 3 meter afstand tussen de barbecue en alle brandbare en/of ontvlambare materialen (hout, plastic, beplanting e.a.), als de barbecue in gebruik is.
- * Houd de barbecue altijd uit de buurt van benzine en/of andere brandbare of ontvlambare vloeistoffen, brandbare gassen, brandbare dampen of gebieden waar het vermoeden bestaat dat deze aanwezig zijn.
- * Gebruik de barbecue nooit bij harde wind.
- * Zorg dat de hoofdbrander(s) en de infraroodbrander aan de achterkant NOOIT tegelijk aan staan. Dit kan leiden tot kromtrekken van de deksel van de barbecue.
- * De barbecue wordt erg heet, verplaats deze nooit tijdens of kort na gebruik.
- * De meeste Boretti barbecues hebben wielen waardoor ze eenvoudig te verplaatsen zijn. Verplaats de barbecue rustig over een ongelijk terrein. Bij onzorgvuldig verplaatsen kunnen de wielen beschadigen.
- * Gebruik geen draaispit bij regen.

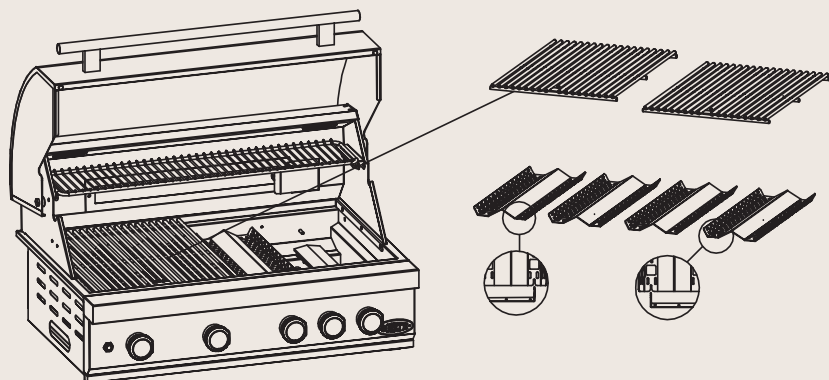
2. Onderdelenlijst

1. Barbecueconstructie (1 x)	2. Dekselsteunbeugel (2 x)	3. Draaispitbeugel (1 x)
		
4. Vlamverdelers (4 x)	5. Roestvrijstalen rooster (2 x)	6. Adapter + kabel
		 (ST4x15)x4
7. Schroeven en bouten	8. Gaslang en drukregelaar	
 x4 M6x10  x2 M5  x4  x2 M5x12		

3. Montagetekeningen

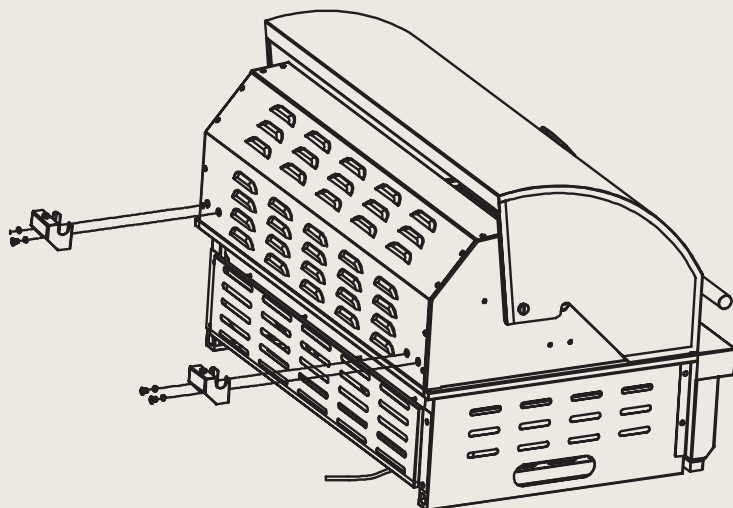
Stap 1 – Het bevestigen van de roosters en vlamverdelers

Installeer eerst de vlamverdelers, en zorg ervoor dat ze overeenkomen met de ribben op het barbecueframe. Installeer daarna de roestvrijstalen roosters.



Stap 2 – De steunbeugels van het deksel monteren

Bevestig de twee steunbeugels van het deksel met behulp van de M6x10 schroeven aan de achterkant van de barbecue.

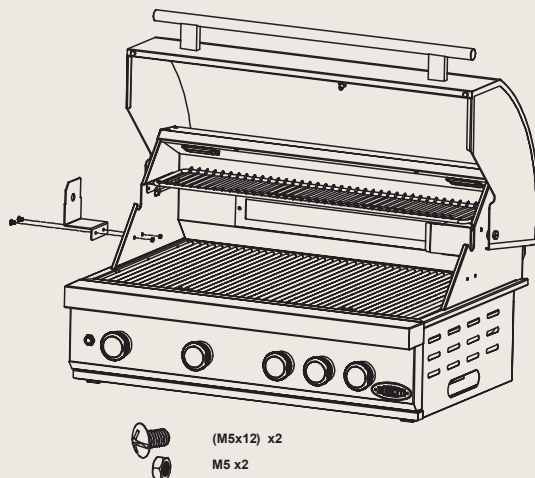


 (M6x10) x4

 x4

Stap 3 – De beugel van het draaispit bevestigen

Bevestig de beugel van de draaispitmotor met de M5x12-schroeven en M5-moeren. Het draaispit voor de Imperatore wordt verkocht als losse accessoire.

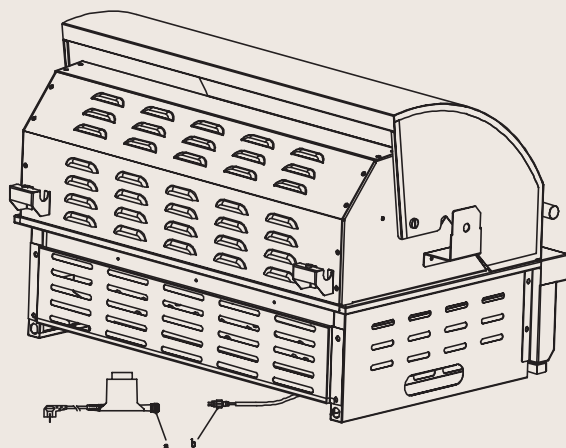


Stap 4 – Sluit de adapter aan op de elektrische aansluiting van de barbecue.

Steek de stekker 'B' in de adapter 'A', zoals hieronder aangegeven. Draai de beschermkap over de verbinding tussen de twee aansluitpunten. De adapter zelf kan naar wens in de buitenkeuken worden geplaatst met gebruik van de meegeleverde schroeven.

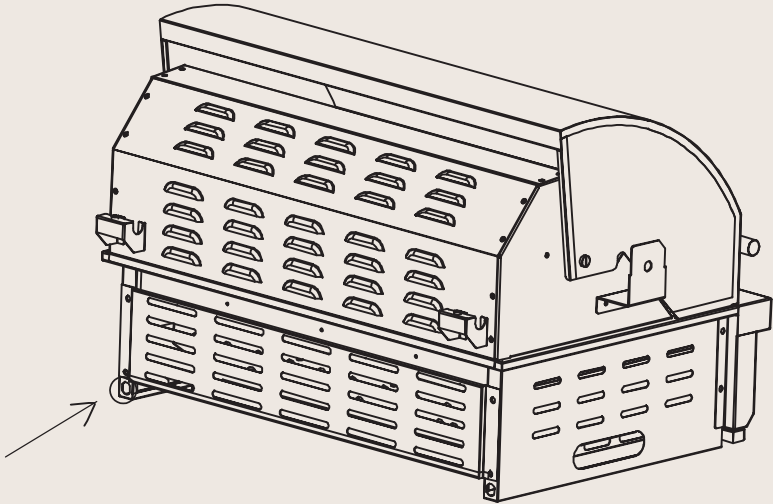
Let op

Zorg ervoor dat het netsnoer en de stekkers niet worden blootgesteld aan regen, water of natte omstandigheden.



Stap 5 – De gas slang en drukregelaar aansluiten

De onderstaande pijl geeft de positie aan waar het gas wordt aangesloten. Hier moeten uw gasdrukregelaar en de gas slang worden aangesloten. Meer informatie over de juiste manier van aansluiten en over het uitvoeren van een gaslektest vindt u verderop in deze handleiding.





Passione in Cucina

