

INSTRUCTION MANUAL
Gas barbecue for outdoor use

AUS

Thank you for choosing a first class product, which hopefully will provide you with lots of pleasure in the future. Our ambition is to offer a wide variety of quality products that make your life more comfortable. Please take a few minutes to study this manual so that you can take advantage of the benefits of your new machine. We promise that it will provide a superior User Experience delivering Ease-of-Mind.

The following symbols are used in this user manual:



Important information concerning your personal safety and information on how to avoid damaging the appliance.



General information and tips.



Environmental information.



This appliance complies with:

- Low Voltage Dir. 73/23/EEC.
- Gas Dir. 90/396/EEC.
- EMC Dir. 89/336/EEC.
- CE Marking Dir. 93/68/EEC.



SQS-COC-100159
FSC Trademark 1996 Forest Stewardship Council A.C

General safety guidelines	A
Gas safety guidelines	A
Proper use	B
Ecological disposal	B
Dimensions	1
Examples of use	1
Preliminary operations	2
Connecting the gas bottle (category II2H3+)	2
Table of characteristics	3
Check for gas leaks	3
General instructions about gas connection	3
Description of the barbecue	4
The control panel	4
Burner control knob	4
Description of symbols	4
Lid	5
Work surfaces	5
Assembling instruction	5
Wheel-mounted bottle trolley	6
Fitting and using the wheels	6
Adjusting the door	6
Adjustment of the drawer height	6
Utensil holder	7
Protection cover	7
Extractable basket	7
Assembling the ceramic tiles kit	8
	8
Positioning the internal components	8
Positioning the grills and griddles correctly	9
Lighting the burners	10
Skewer	10
Cooking tips	11
Meat and Fish	11
Vegetables	11
Pots and pans	11
Brief cooking tips	11
Burner use table	11
Cleaning the barbecue	12
Stainless steel	12
Enamelled cast iron grills and griddle	12
Maintenance of the teak wood	12
Burners	12
Disassembling the burners	12
Drip pan	13

General informations

This appliance is designed to be used in the home and in the open air.

The use in a professional setting or any other use considered improper cause the immediate decline of the guarantee. The appliance meets the conformity requirements of current EC standards.



This manual is an integral part of the purchased product, it should be preserved for the product's entire lifespan. Before using the product, we recommend carefully reading this manual and all the instructions it contains. These instructions are valid solely for the countries the symbols of which are shown on the cover page.

The appliance must be installed by qualified personnel in accordance with current regulations.

This appliance must be installed by an authorised person in accordance with this instruction manual, AS/NZS 5601.1 – Gas installations (Installation and pipe sizing) and local gas fitting regulations.

The manual is divided into four sections:

Warnings

General regulations regarding the safety of operators and correct appliance use.

Installation

Instructions for the qualified technician in charge of installing, commissioning and testing the appliance.

Use

Description of controls, switching on the appliance, fitting accessories and cooking tips.

Cleaning and Maintenance

Recommended cleaning procedures and useful advice for ensuring the appliance continues to work efficiently and look good over time.

General safety guidelines



- Do not leave packing residue unattended around the home.
- Separate out the various waste materials and take them to the nearest recycling centre.
- The identification plate, with the technical data, serial number and mark, is clearly visible inside the bottle compartment. The plate must never be removed.
- Installation and servicing should be carried out by qualified personnel in accordance with current regulations.
- Before operating the appliance it is essential to remove the protective film from the interior and exterior.
- Immediately after installation, test the appliance briefly using the directions for use. If it fails to work, contact your nearest technical service centre. Never attempt to repair the appliance.
- Always wear protective gloves while handling particularly hot components.
- Some accessible parts can become very hot. Keep out of reach of children.

Gas safety guidelines



- If you smell gas: shut off the burner flames; close the valve on the LPG bottle or the methane gas tap. If the smell persists, contact your authorised service centre.
- Never use flame to find gas leaks.
- The gas pipe should be connected up to standard, and should comply with current regulations that envisage the installation of a safety tap upstream of the gas connection.
- This appliance is fitted with gas safety valves. Do not leave it unattended while it is in operation. Should the flames accidentally go out, turn the knobs immediately to OFF and wait a few minutes before attempting to switch on again.
- The barbecue can only be used in the open air with natural ventilation, outside of enclosed areas, where any gas leaks and flue gases can disperse rapidly on the wind and with natural air convection.
- Do not use the barbecue in enclosed spaces, inside camper vans, caravans or any other mobile installation.
- Never use this cooking device to heat rooms.
- Never rest inflammable objects on the appliance: this may result in a fire if the appliance is switched on.
- This appliance is manufactured to use Methane. Should it be necessary to use another type of gas (LPG) contact your nearest authorised centre.
- Always handle empty gas bottles with care and in accordance with the safety regulations provided with the relative instructions. Do not use gas bottles that are dented or rusty.
- Do not store spare gas bottles close to the barbecue.
- Never disconnect the bottle from the barbecue while it is in operation. Always stand well away from the appliance for any operation to do with the gas bottle.
- Only use the unions and regulators supplied with the appliance to connect to the bottle.
- After the appliance has been unused for a time, always check the gas is correctly connected before switching on again (see section "Check for gas leaks" on page 3) and check that the gas outlet holes are not clogged with dust or the like (see section "Burners" on page 12).
- **WARNING** - This barbecue must not be used indoor

Proper use



- The appliance is designed to be used by adults only. Do not allow children to approach the appliance or use it as a toy.
- Never leave the appliance unattended during use.
- The pans and containers used on the grills must have a perfectly flat, smooth bottom.
- Do not use containers that protrude over the outer perimeter of the surface.
- Switch on the burners only when the lid is lifted.
- Before the barbecue is first used for cooking, the burners should be left on for 10 minutes (with the lid up) to burn off all manufacturing residue and oil.
- Always open the lid before switching on the barbecue. Never close the lid before the barbecue has cooled down.
- The barbecue becomes very hot during use. To avoid being scolded, it is advisable to wear heat protection gloves. Do not touch the heating elements inside the appliance.
- After each use, always check that the control knobs are set to OFF.
- Do not use the barbecue in bad weather. Contact with water can severely damage the appliance and endanger its safety.
- Do not obstruct the vents of the appliance.
- To prevent the combustion of previous cooking residue, clean the drip pan, burners compartment and the burners themselves before each use.
- Do not use metal sponges or sharp scrapers on the external surfaces. Use normal non-abrasive products, with wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth. Do not use high pressure water jets on the barbecue, the power of the water jet may damage the finish and endanger safety.
- If you foresee to let your barbecue unused for a long period, make sure it is appropriately cleaned, see the chapter about "Cleaning the barbecue" at page 12; put on the protection cover and place the appliance in a sheltered location.

Ecological disposal



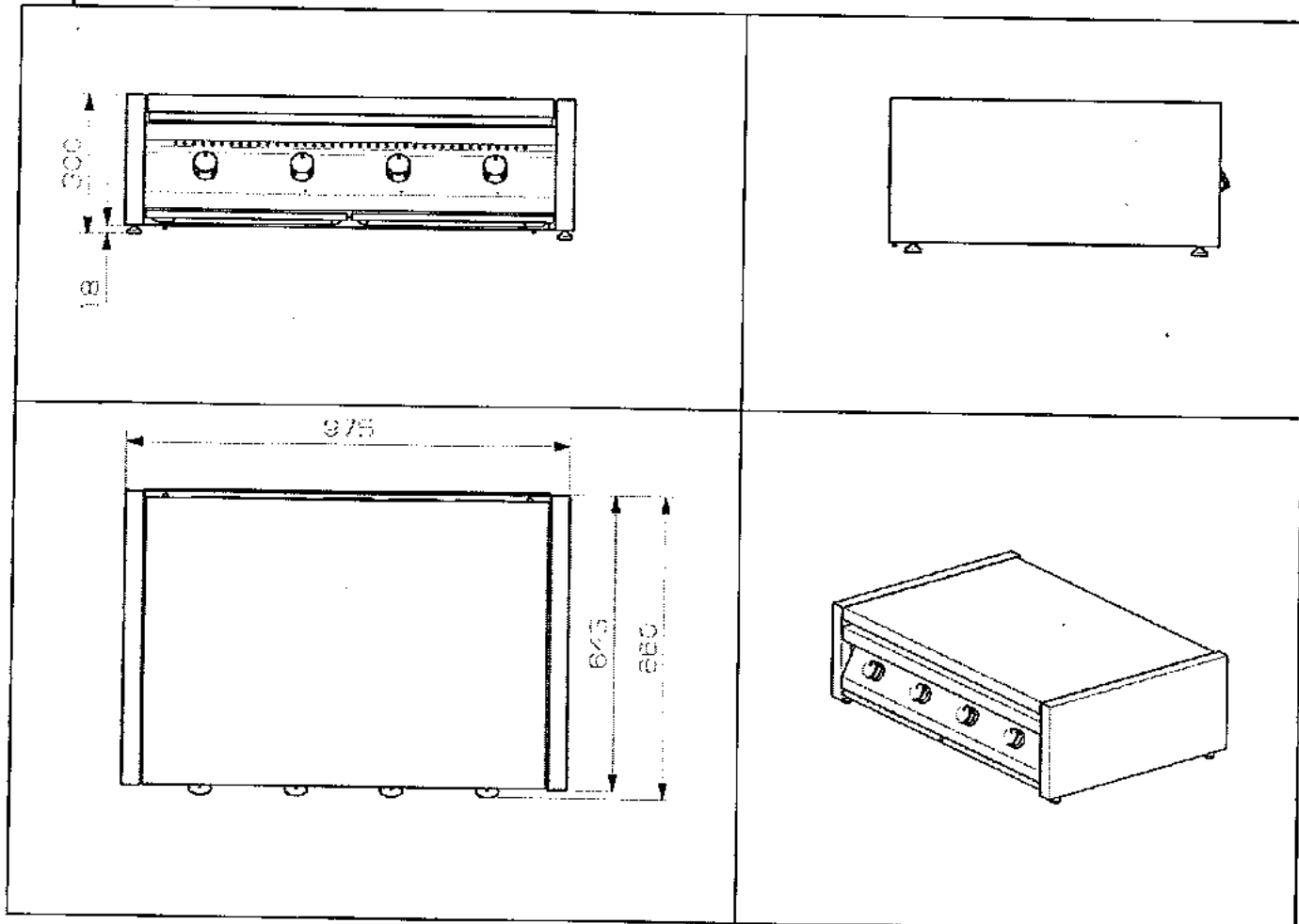
- The product packing is made of non-polluting, environment friendly and recyclable materials. Dispose of the packing correctly at recycling and disposal centres.



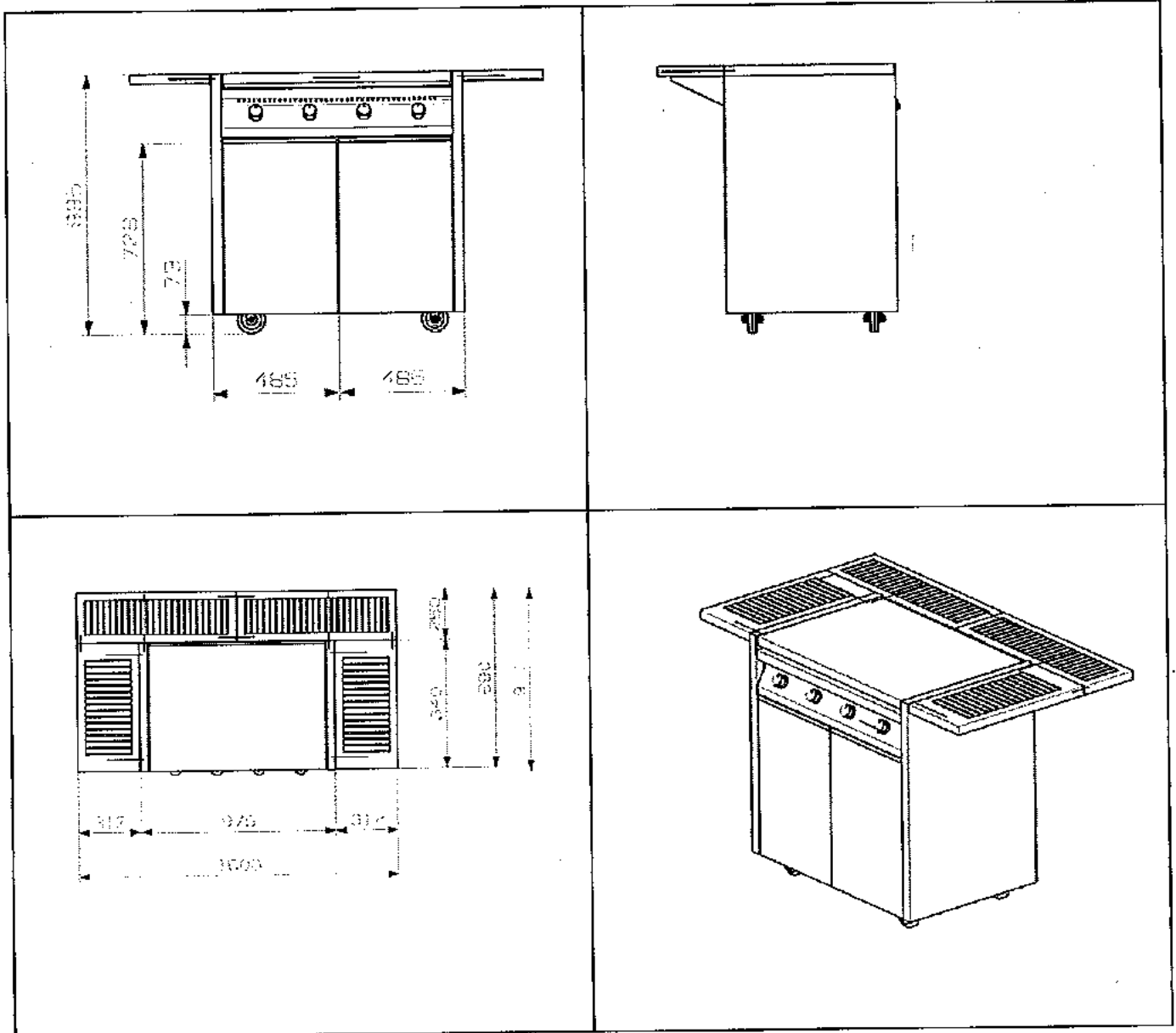
The manufacturer declines all responsibility for use other than that indicated, as well as for damage to things or harm to persons caused by failure to comply with these guidelines or by tampering, even partially, with the appliance or by the use of non-original spare parts.

Dimensions

Top Version



Version with trolley and side shelves



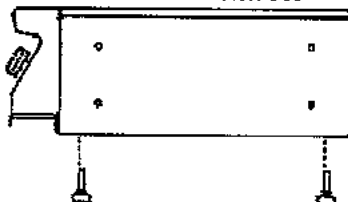
MODEL	NO. BURNERS	X	Y
19C-4	4	1600	975
17C-2	2	1300	850



Installation

Types of installation

Built-in installation

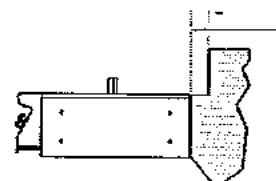
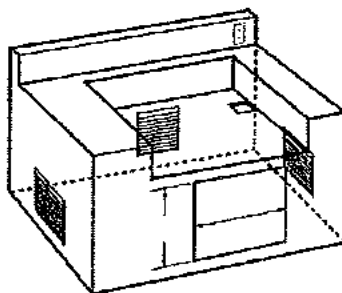
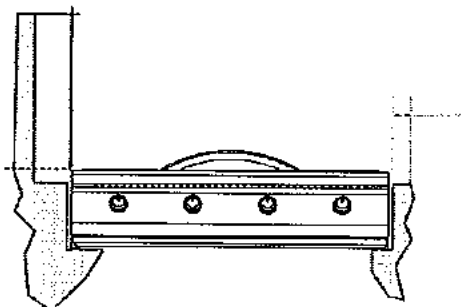


DO NOT USE THE BARBECUE IN THE TOP VERSION WITHOUT FITTING THE FOOT FIRST. Place the top on a flat surface and ensure it is stable by tightening the foot adjustment screws.

The barbecue may be installed free standing, on a metal shelf or built into a brick structure. In any case, the following guidelines must be followed.

Leave a gap of at least 5 cm from the side walls and any

back wall. In built-in installations the adjacent walls must not be higher than the work surface of the barbecue. If an additional top is installed, it must be at least 1 m higher than the barbecue grills.



SMALLER DISTANCES THAN THOSE INDICATED MAY CONSTITUTE A RISK FOR THE USER'S SAFETY AND

DAMAGE THE STRUCTURE OF THE BARBECUE.

This appliance must be installed by an authorised person in accordance with this instruction manual, AS/NZS 5601.1 – Gas installations (installation and pipe sizing) and local gas fitting regulations.

LPG: the supplied hose and regulator must be fitted to the appliance inlet connection. Gas pressure is 2.75 kPa. The isolating manual shut-off valve connection point must be accessible when the appliance is installed. The hose assembly must not be subject to strain, abrasion, kinking or deformation and must not be in contact with the floor or any hot or sharp surfaces.

Minimum LPG cylinder is 4.5 kg and the maximum LPG cylinder is 9.0 kg

Natural Gas: the supplied regulator must be fitted to the appliance inlet connection. Gas pressure must be adjusted to 1.0 kPa when approximately 50% of the burners are on high flame; the appliance test point is located on the regulator.

Suitable for connection with rigid pipe or flexible hose. The isolating manual shut-off valve connection point must be accessible when the appliance is installed. Flexible hose must comply with AS/NZS 1869 Class B or D, be of appropriate internal diameter for the total gas consumption, be kept as short as possible (not exceeding 1200mm), must not be in contact with the floor or any hot or sharp surfaces. The hose assembly must not be subject to strain, abrasion, kinking or deformation.

If applicable, a restraining device must be fitted to

restrict the appliance movement to no more than 80% of the gas hose length.

Only use a licensed gasfitter to install this barbecue and other trades as applicable; builder or bricklayer.

The operation of the appliance must be tested by the installer to confirm all burner flames are blue in colour, stable and completely ignite at both high and low flame settings with no appreciable yellow tipping, carbon deposition, lifting, floating, lighting back or objectionable odour. Test burners individually and in combination

Table of burners, injector sizes and gas consumption characteristics

Burner	Gas Type	Injector Size (mm)	TPP (kPa)	NGC per burner (MJ/h)
Main	Universal LPG	1.40	2.75	25.0
Side		0.85		9.0
Main	Natural Gas	2.20	1.0	25.0
Side		1.21		9.0

Free standing installation

The Barbecue must be located away from surrounding surfaces and combustible materials. Minimum clearance is 250mm from the sides, 250mm from the rear and 1000mm overhead.

This appliance must be installed by an authorised person in accordance with this instruction manual, AS/NZS 5601.1 – Gas installations (installation and pipe sizing) and local gas fitting regulations.

Gas inlet is located at the front right hand side 100mm from the side edge.

LPG: the supplied hose and regulator must be fitted to the appliance inlet connection. Gas pressure is 2.75 kPa. The isolating manual shut-off valve connection point must be accessible when the appliance is installed.

The hose assembly must not be subject to strain, abrasion, kinking or deformation and must not be in contact with the floor or any hot or sharp surfaces. Only use a licensed gasfitter to install this barbecue and other trades as applicable; builder or bricklayer.

The operation of the appliance must be tested by the installer to confirm all burner flames are blue in colour, stable and completely ignite at both high and low flame settings with no appreciable yellow tipping, carbon deposition, lifting, floating, lighting back or objectionable odour. Test burners individually and in combination.

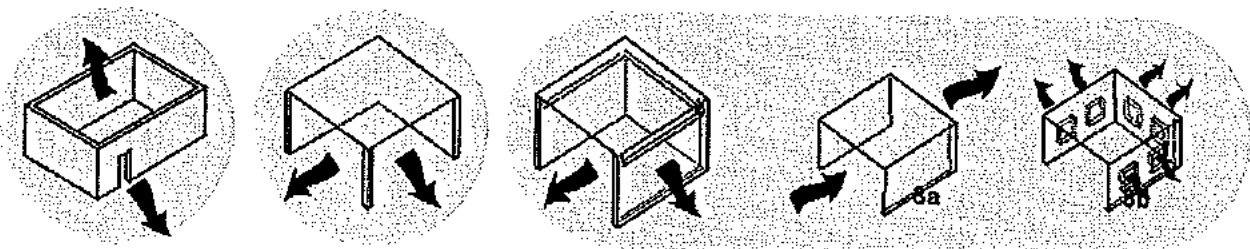
Minimum LPG cylinder is 4.5 kg and the maximum LPG cylinder is 9.0 kg

The outdoor area in which the barbecue is positioned must meet the following requirements:

1. there may be walls on all sides, but there must be at least one permanent doorway and no ceiling;
2. there may be no more than two side walls when there is a ceiling;

3. there may be partial overhead cover, including a ceiling, but with no more than two walls and with the following conditions:
 - a) At least 25% of the total wall surface is completely open.
 - b) At least 30% of the remaining surface is open and not delimited.

If positioning on a balcony or terrace, at least 20% of the total wall surface must be open.



1

2

3

Preliminary operations



The barbecue has been designed and built to cook and heat food in the open air. This appliance is not designed for use in a professional setting or in enclosed spaces.



Before installing and using the barbecue, the interior should be cleaned of any manufacturing residue. For further information on cleaning refer to chapter "Cleaning the barbecue" on page 12.

Choose the installation site for the barbecue carefully:

1. it must not be too dusty: long term dust may clog the burners and make using the barbecue hazardous;
2. it must not be too exposed to the wind: during use strong winds may prevent the barbecue from working properly or accidentally switch off the burners;
3. position the barbecue so that it is completely stable;
4. away from inflammable materials.



Before installing and using the barbecue remove all plastic transit protections from the control panel and from the stainless steel sides of the appliance.

Connecting the gas bottle (category I12H3+)

The appliance is already regulated to operate with LPG (G30/31 at



28-30/37mbar). Simply connect the rubber pipe using the seals and

clamps supplied as described below.

- Remove the lower rear panel "F": pull it up and ahead.
- Remove the upper rear panel "G": pull it up and ahead.
- Provide a gas pipe of 800 mm length. You may need a pipe holder "H" on the end of the ramp "E".
- Connect the end "A" of the gas pipe directly to the ramp "E" or to the pipe holder "H".
- Connect the end "I" of the gas pipe to the pressure regulator "C".
- Connect the gas pressure regulator "C" to the threaded union "B" on the bottle.
- When the gas bottle is inside the cart make the gas tube going through the hole "D" then connect.
- Fit the rear panels "G" and "F" putting in position then pulling down.

The symbols  in the picture mean that on those points a clamp could be necessary.



After connecting, ensure the rubber pipe is not crushed, hanging or obstructing the hole in the lid.

Contact your nearest authorised service centre to connect the barbecue to a methane supply (G20 at 20 mbar).

Refer to current regulations to fit or replace the rubber pipe. The pipe's expiry date is printed on the pipe itself. Ensure the pipe is replaced before this date.

Should the gas bottle not be fitted with a stop valve, a shut-off tap should be used. The tap must be easily accessible.

Do not obstruct the vents in the bottle compartment. The gas bottle must be replaced away from any power source.

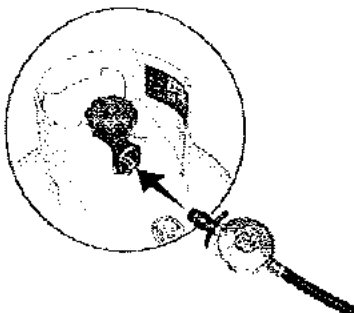
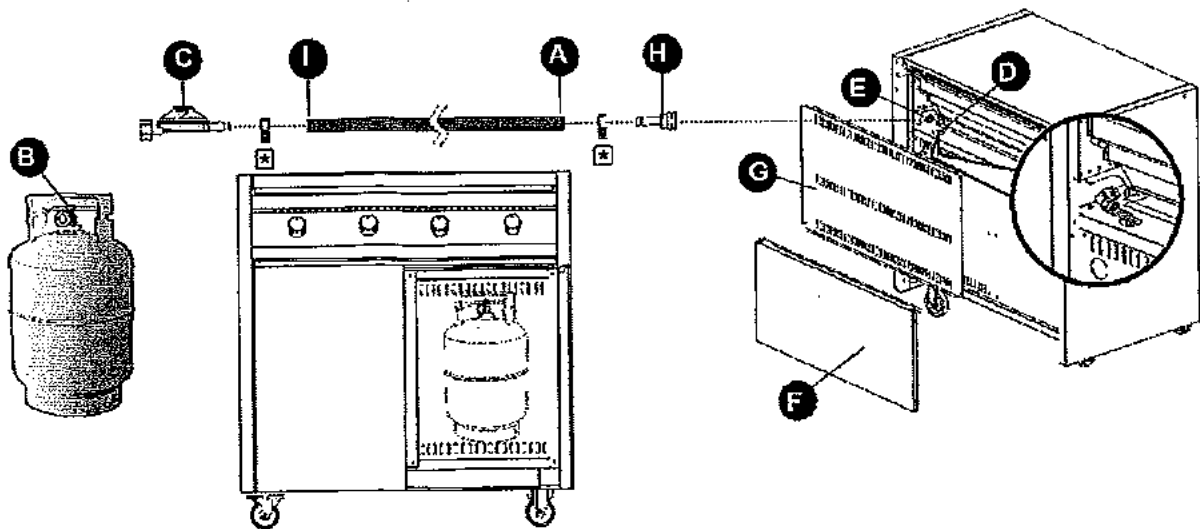


Table of characteristics for single burner

BURNERS		GRILL
Rated power	kW	6.20
Reduced power	kW	2.20

CONSUMPTION		
G20 20mbar	m ³ /h	0.590
G30 28..30mbar	g/h	450.82
G20 2.75kPa	g r/h	450.82

NOZZLE DIAMETER			
G30 28..30mbar	G31 37mbar	n°	127
G30 50mbar	G31 50mbar	n°	110
G20 20mbar		n°	190
G20 1.0 kPa		n°	220
G30 2.75 kPa		n°	140

BYPASS DIAMETER			
G30 28..30mbar	G31 37mbar	n°	Reg.
G30 50mbar	G31 50mbar	n°	Reg.
G20 20mbar		mm	Reg.
G20 1.0 kPa		mm	Reg.
G30 2.75 kPa		mm	Reg.

Check for gas leaks

This check should be carried out immediately after connecting the gas and each time the appliance is reconnected after being unused for a time. Once the rubber pipe is connected to the gas supply, carry out the following operations:

1. Open the gas valve on the LPG bottle (or turn the shut-off



tap if methane supplied).

Do not light the burners yet.

2. With the gas pressure in the pipe, look for any leaks by brushing a soapy water-based solution onto the gas unions. A gas leak will cause bubbles to form.



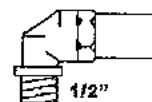
Do not use naked flame to look for leaks.

4. Close the gas valve on the bottle (or the methane shut-off tap), eliminate the gas leak and repeat the test as described in points 1 and 2.

The fittings must be thoroughly rinsed with clean water after testing.

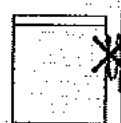
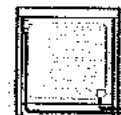
General instructions about gas connection

We recommend checking that the appliance is properly set up for the type of gas distributed. The connection to the gas pipes must be made in a workmanlike manner, in compliance with current standards that prescribe the installation of a safety tap at the end of the pipe. The threaded 1/2" gas connection pipe is located at the rear on the left hand side of the appliance.



Using flexible rubber pipes with a max. length of 1500 mm:

- do not allow the pipes to be constricted or crushed;
- pipes must not be subject to tractive force or torsional stress;
- do not allow the pipes to come into contact with cutting or sharp edges, etc...
- do not allow the pipes to come into contact with parts that can reach temperatures of 70°C above room temperature;
- make sure the entire length of the pipes can be inspected.

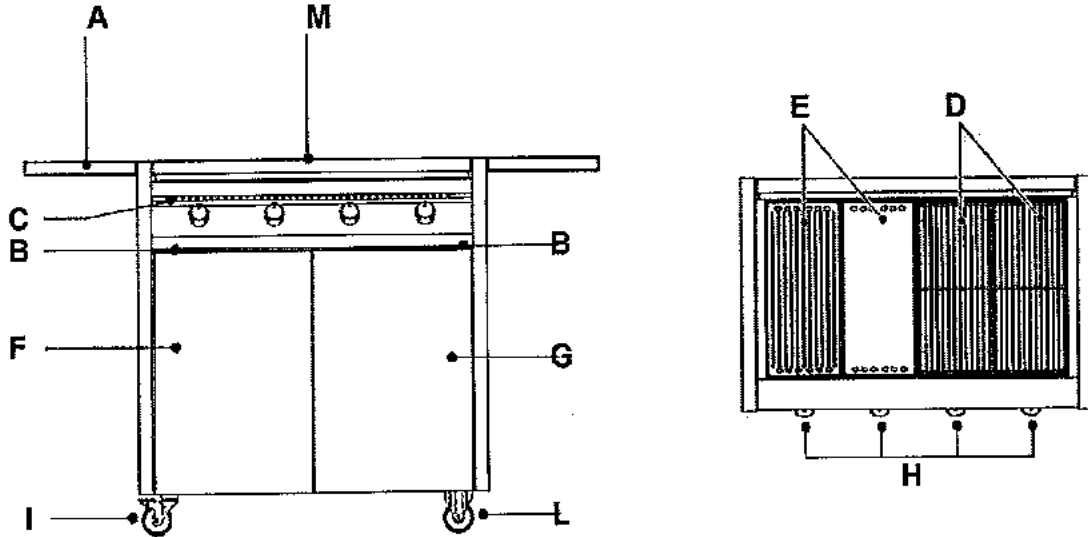


4 Installation

Description of the barbecue

- A Side work surface
- B Drip pan
- C Exhaust vents
- D Enamelled cast iron grills
- E Griddle

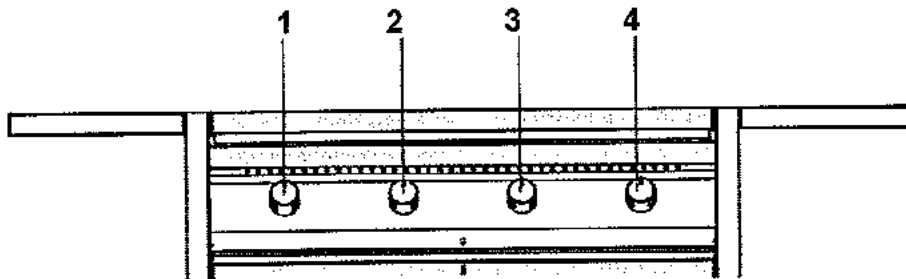
- F Drawer
- G Gas bottle compartment door
- H Control knobs
- I Wheel with brake
- L Wheel without brake
- M Lid



The control panel

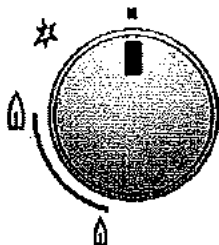
All the barbecue's controls are fitted on the front panel.

- 1 Left burner control knob
- 2 Centre left burner control knob
- 3 Centre right burner control knob
- 4 Right burner control knob



Burner control knob

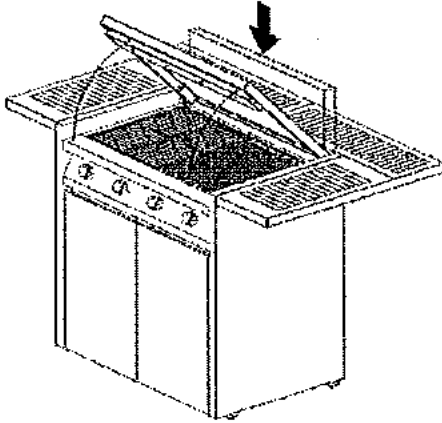
To switch on the burner refer to section "Lighting the burners" on page 10.



Description of symbols

- ☆ Piezoelectric ignition
- 🔥 Maximum flame
- 🔥 Minimum flame
- Burner off

Lid



Always open the lid before switching on the barbecue. Never close the lid before the barbecue has cooled down.

The lid becomes hot while cooking.

To prevent from damaging the lid and wooden sides:

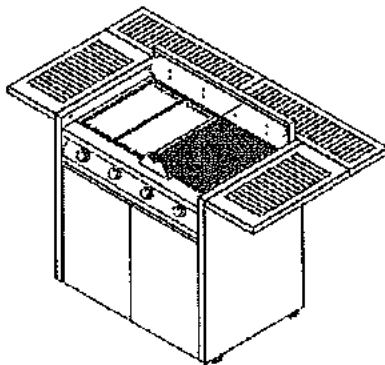
Opening:

- Pull up the lid and let it slide to the rear; when in vertical position leave it on the rubbers.

Closing:

- Pull up the lid to the front side and leave it only when it is completely out.

Work surfaces



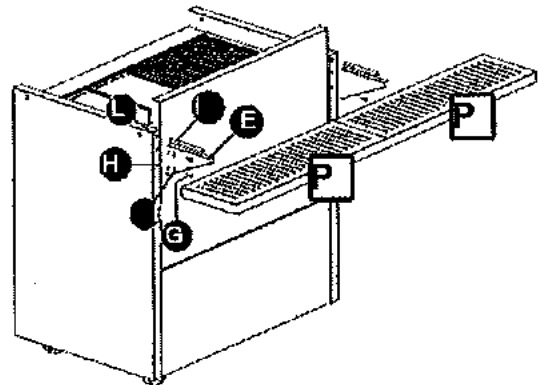
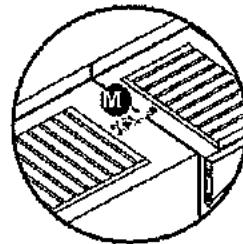
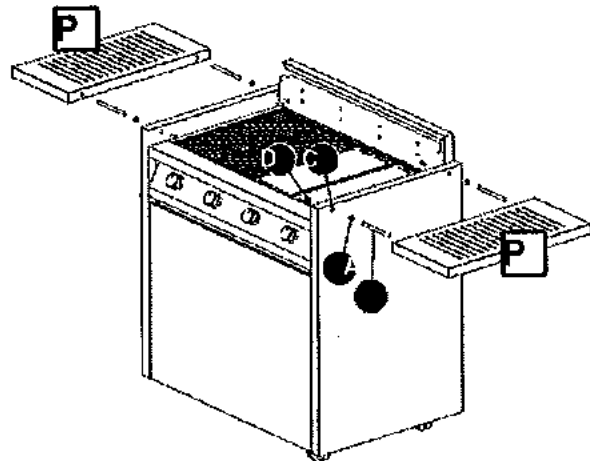
TEAK work surface. It is fastened to the barbecue structure.



The Work surfaces are designed to withstand a maximum weight of 10 Kg.

Assembling instruction

1. Insert the washer "A" into the pins "B".
2. Insert the pins "B" into the holes "C".
3. Fix the screws "D" to the pins "B".
4. Fix the supports "E" to the washers "F" and the screws "G" to the pins "H".
5. Insert the pins "I" into the holes "L".
6. Insert the sides "P" into their own pins.
7. Fix the sides supports to the rear wooden by turning the hooks "M".



Wheel-mounted bottle trolley

Made of stainless steel 18/10. Fitted with two fixed wheels and two pivot wheels with brake. Designed to contain the gas bottle, but can also be fitted with drawers or additional cupboards depending on the width.

Bottles up to 50 cm tall (including the fitted pressure regulator) can be stood under the trolley surface. It is advisable to fit the pressure regulator outlet horizontally.



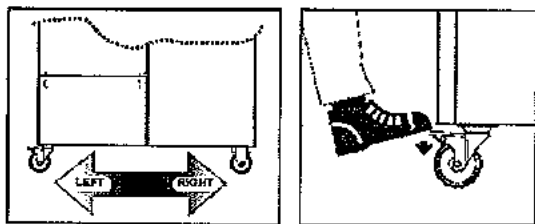
The drawers are designed to withstand a maximum weight of 25 kg.



Do not rest inflammable objects (such as paper, cloth and other materials) inside the drawers or inside the bottle compartment.

Fitting and using the wheels

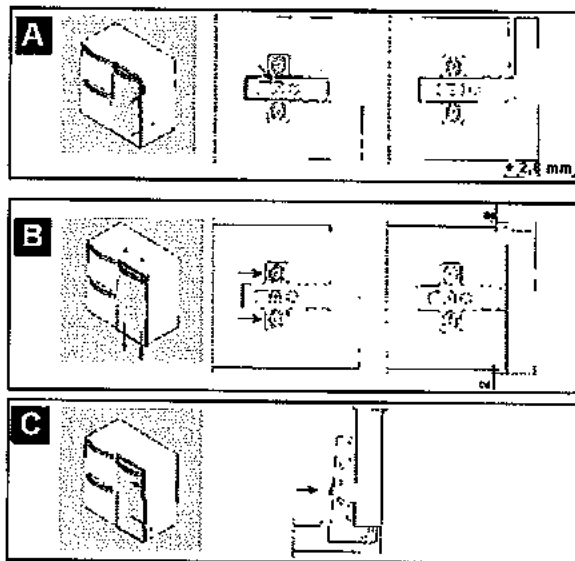
The wheels provided with brakes must be fit on the left of the appliance, while the other wheels must be fit on the right side. To fix the brackets of the barbecue simply press a foot onto the snap lever as shown in the figure. To release the brackets, return the lever to standby position.



Do not use the trolley unless the wheels are correctly screwed in.

Adjusting the door

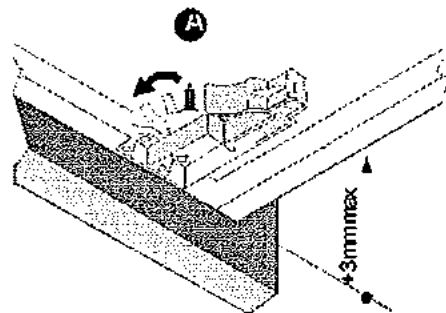
The hinge on the door can be adjusted by turning the screws indicated by the arrows in the adjacent diagram.



Adjust the door once installation is complete.

Adjustment of the drawer height

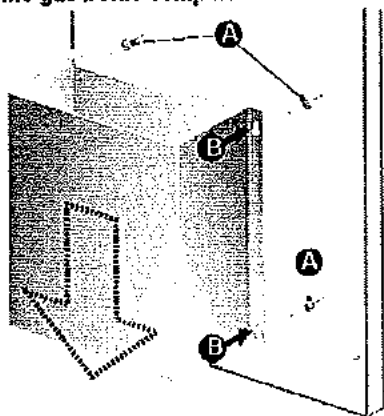
The clips of height adjustment are located in the lower side and at the right and left ends of the drawer.



• By turning the lever "A" the drawer will raise of 3 mm.

Utensil holder

The utensil holder is a steel frame for storing utensils and tools inside the gas bottle compartment.



To fit the holder, proceed as follows:

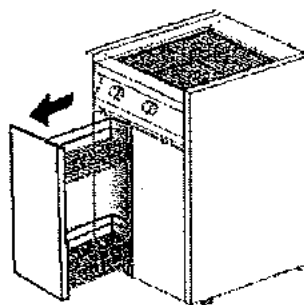
- open the door of the gas bottle compartment;
- place the frame onto the 4 fastening pins -A- already secured to the inside of the door;
- push the frame downwards until the pins fit into the slots -B-. To remove the frame, lift upwards then away from the pins.

Protection cover

PVC waterproof plastic material, to be used for covering and housing in the open air the barbecue in the trolley version. To clean use water and neutral detergent.

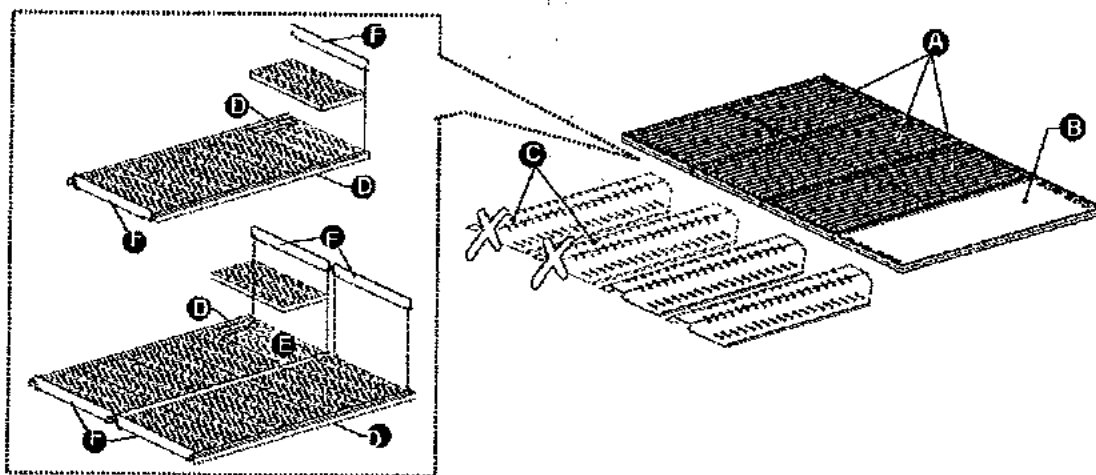
Extractable basket

The 70 cm version is equipped with an extractable basket.



When fully open, the basket can withstand up to 15 Kg. Do not exceed this limit to avoid damaging the basket.

Assembling the ceramic tiles kit



1. Remove the grill grates "A", griddles "B" and disperser "C" (one per kit to be installed).
2. Place the two side supports "D" and the central support "E" (for double kit only) in the combustion chamber.
3. Position the crosspieces "F" in the slots made in supports "D" and "E".
4. Rest the tiles on the frame as shown in the figure.
5. Replace the grill grates "A" and griddles "B".



The disperser "C" (one per kit) is not replaced, as it would not fit with the tiles assembled.

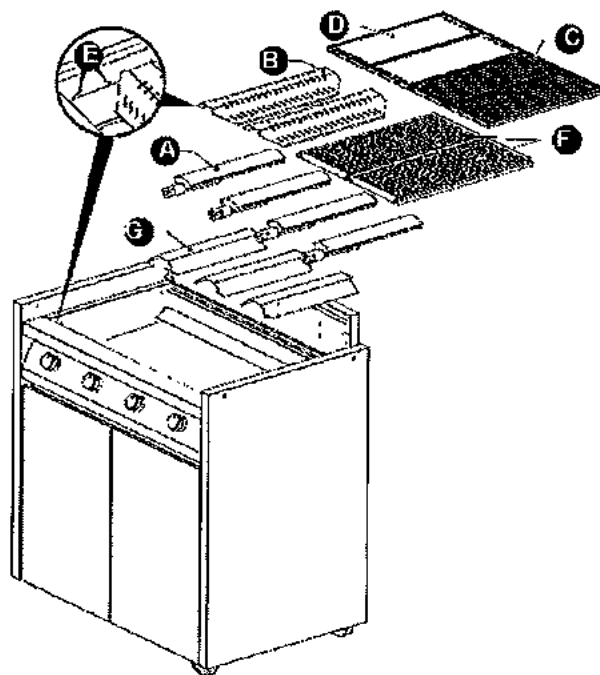


To assure a good working, take care that the ceramic tiles holes get not obstructed. Overturn the files regularly to let the burners carbonate the cooking residuals.

Positioning the internal components

Before beginning to cook, check the burners, dispersers, deflectors, grills and griddle are correctly in place.

- The figure shows the correct sequence for positioning the burners "A", dispersers "B", deflectors "G", grills "C", the grids "D" and the ceramic tiles frame "F".
- The tabs on the dispersers "B" should be inserted into the slots



"E" on the inside of the barbecue.






Only in the conditions illustrated above, with all the aforesaid components correctly assembled, is it advisable to start cooking. Any other set-up may constitute a risk for the user

and may jeopardise the good use of the appliance.

Positioning the grills and griddles correctly

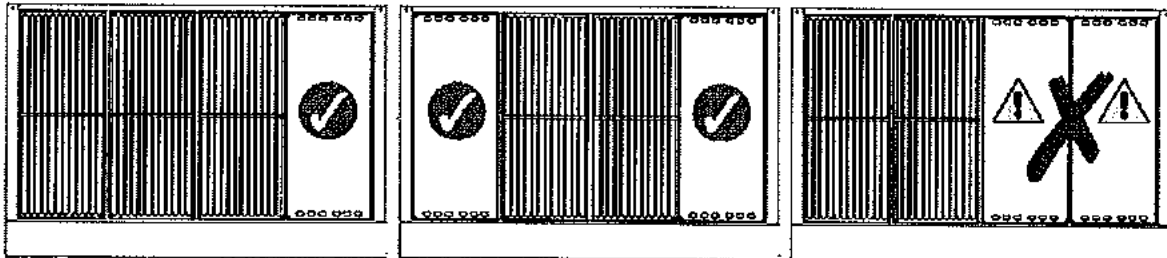
To ensure the best grill result it is important to select the most appropriate griddles for the type of food to be cooked. Below are some hints listed.

Open griddle	Closed griddle, ribbed side	Closed griddle, flat side
		
<p>Fillet steaks Fish Shrimps</p>	<p>Chicken legs Vegetables Sausages Cheese Fruit</p>	<p>Hamburgers Vegetables Cheese Fried eggs Bacon</p>

The open griddles can be used on both sides. The closed griddles are double-faced: smooth on one side, striped on the other side, in order to allow different kinds of cooking.










Never put the two griddles side by side. For a correct positioning and use please refer to the below diagram.

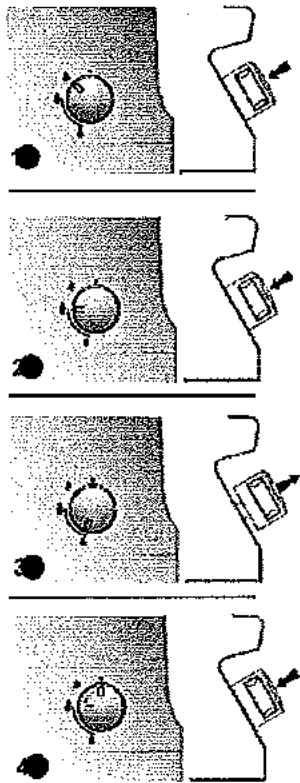


Lighting the burners

To check the burners have turned on, look for the flame through the slots in the grills.



Each knob indicates the corresponding burner (see "The control panel" on page 4).

1. Press the knob and turn the indicator to the symbol : the ignition clicks and the pilot light switches on simultaneously. To generate other discharges, hold down the knob while turning the indicator repeatedly to the symbol .
2. Once the burner is lit, turn the indicator to position . Release the knob: the burner is now on the maximum setting.
3. To adjust from maximum to minimum setting, turn the knob from  to .
4. To switch off the burner return the indicator to ; press the knob and turn the indicator to  (burner off) while



holding down the knob. Release the knob.



If the burner does not light, return the knob to ; press the knob and turn the indicator to  (burner off) while holding down the knob. Wait a few seconds to allow the gas emitted to disperse and then repeat points 1 to 3. Incorrect lighting of the barbecue can result in serious injury, fire, explosion or death.



Skewer

The barbecue is provided with a skewer. Position it over the grill as shown in the picture.

A Skewer handle.

B Skewer.

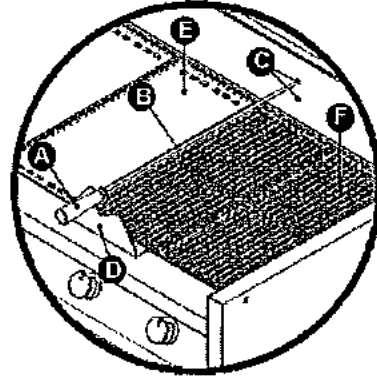
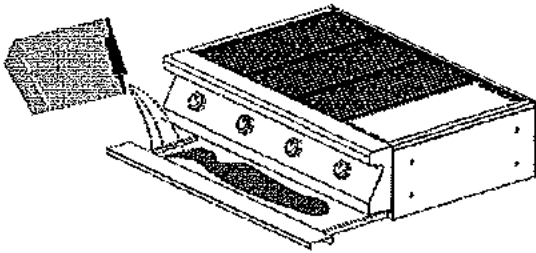
C Skewer housing holes.

D Front skewer support.

E Griddles.

F Grills.

ENSURE THE DRIPPING PAN IS CORRECTLY INSERTED BEFORE STARTING TO COOK FOOD. IT IS ADVISABLE TO POUR A THIN LAYER OF SAND INTO THE DRIPPING PAN TO SOAK UP COOKING JUICES, THUS PREVENTING COMBUSTION AND ALSO TO ENSURE THE COMPONENTS BENEATH REMAIN CLEAN. REPLACE OLD SAND AT REGULAR INTERVALS WITH CLEAN SAND TO PREVENT THE RISK OF FIRE DUE TO A BUILD-UP OF COOKING JUICES.



Cooking tips

Some suggestions for getting the best out of your barbecue are given below. Please remember that cooking times and intensities may vary according to personal taste and type of food.



Never close the lid on this appliance while cooking!

Meat and Fish

To cook meat, preheat the grill burners on maximum setting for at least 5-10 minutes, depending on the thickness of the meat. For small pieces (chops, bacon rashers, ribs etc.) preheat for a short time (approximately 5 minutes). For bigger cuts, preheat for longer (approximately 10 minutes). In general, to cook meat, the burners should be set on maximum, and on medium/minimum for fish and vegetables. For best results, scald the food first on maximum. Then adjust the burners to medium/minimum until the food is cooked through without burning on the outside. While cooking, particularly pork, it is normal for the flame to flare up due to fat dripping on to the refractory ceramic tiles. If this occurs move the food to a cooler area of the grill. Completely filling the grill with food is not therefore recommended. For steaks and fillets the open griddle, placed over the ceramic heat deflectors, gives the best result, while for fattier meat, such as chicken legs

and sausages, it is recommended to use the closed griddle plates to avoid fat dripping onto the burners, which causes flare ups. Meat and fish should only be turned over once, while sausages can be turned regularly to seal the surface and cook them through evenly.

Vegetables

To cook vegetables preheat as mentioned before. After preheating adjust the burners to minimum and arrange the vegetables on the grill. Keep the burners on minimum for the duration and cook on the closed griddle plates to protect delicate food.

Pots and pans

The flat sided griddle plate can also be used as a stove on which rice, pasta and sauces can be prepared in pans.

Brief cooking tips

- Always preheat with the burners on maximum.
- 15-minute preheat recommended when cooking on the griddle. 15-minute preheat recommended when more marked grilling is required.

TEMPERATURE	BURNER SETTING	USE
230 - 250 °C	Maximum setting (🔥)	High heat. Preheating before cooking begins.
200 °C	Medium-maximum setting	Medium-high heat. For cooking of thin cuts of meat, fish and vegetables.
160-180 °C	Intermediate setting	Medium heat. For cooking medium cuts of meat (medium-size chicken, devilled chicken, etc.).
150 °C	Medium-minimum setting	Medium-low heat. For smoking, for heating food or keeping just cooked food warm.
110-120 °C	Minimum setting (🔥)	Low heat. For grilling vegetables; for keeping just cooked food warm.

Cleaning the barbecue

For optimum cleaning in accordance with manufacturing characteristics, use products that are not excessively aggressive.



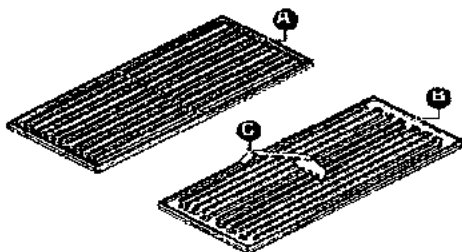
To clean the metal internal parts, we recommend wearing work gloves.

Stainless steel

After each use, and when the appliance has cooled down, we recommend cleaning the external and internal parts and the stainless steel accessories to help the barbecue last longer. To clean and preserve the external stainless steel surfaces, always use specific products without abrasives or chlorine-based acids. Do not use metal sponges or sharp scrapers. Use wooden or plastic utensils if necessary. Continual contact with the flame may over time fade the shine on the steel near the areas exposed to heat. This is entirely natural and does not alter the performance of the appliance in any way.

Using detergent: spray the detergent repeatedly on the steel surfaces of the barbecue. Clean with a non-abrasive sponge, rinse carefully and dry with a soft cloth. For best results, leave the detergent to work for a time. To remove any yellow areas on the steel, pour some stainless cream cleaner onto kitchen paper and rub in the direction of the satin finish.

Enamelled cast iron grills and griddle



The cast iron grills "A" and griddles "B" should be cleaned when still slightly warm. To clean the griddles "B" use the supplied scraper "C". To remove any food residue, rub with a brass bristle brush. Then wash the grills and griddle with a degreasing agent and rinse with plenty of tepid water. The cast iron grills and the griddles are also dishwasher safe.



After thorough cleaning and before using the cast iron grills and griddles again, remove any detergent residue by lighting the burners on maximum for a few minutes.

Maintenance of the teak wood

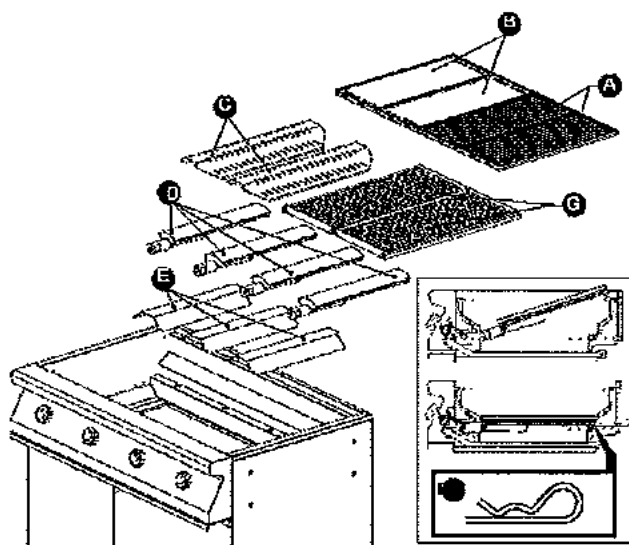
To clean and preserve always use specific products normally available on the market and which may ensure the lasting all over the years. In case those products are not available we recommend to remove the grease as soon as possible by using a soft cloth dampened with water.

Burners

Periodically check that the burners light properly and that no gas outlet holes are clogged. If a burner does not light fully, it may be sufficient to use compressed air to clear the holes clogged with dust or the like. If this is not effective, disassemble the burners and clean them thoroughly (e.g. putting a pin through the clogged holes and blowing compressed air straight into the burner).

Disassembling the burners

- Remove the grills "A" and the griddles "B".
- Remove the dispersers "C".
- Extract the tiles frame "G".
- To remove the burners "D" remove the cotter pins "F" (one per burner); then free the Venturi tube from its seat and take out.
- Remove the deflectors "E".
- Clean the barbecue vessel with stainless steel detergent. Rinse and dry.
- Carefully clean the individual components and refit them with the above procedure in reverse order.



Drip pan

After cooking (after the barbecue has cooled down):

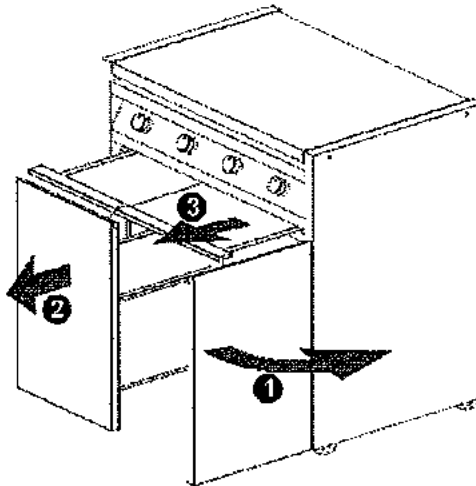
1. open the bottle compartment door
2. open the drawer
3. remove the drip pan

as shown in the figure and pour the oily residue into a closable container so that it can be disposed of correctly.



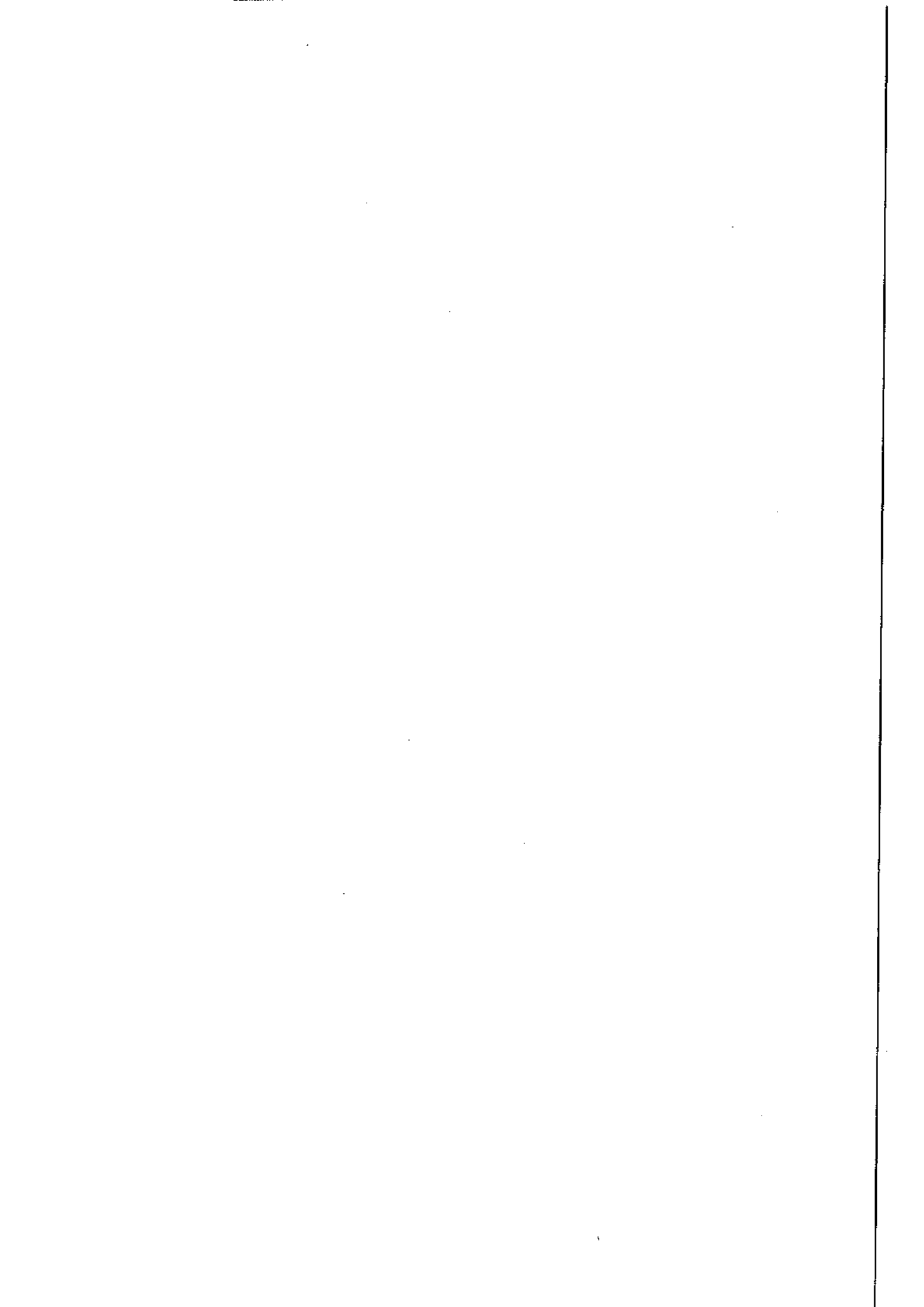
The oily residue resulting from cooking meat and fish should not be thrown away in the home, but disposed of correctly in special bins or delivered to recycling centres.

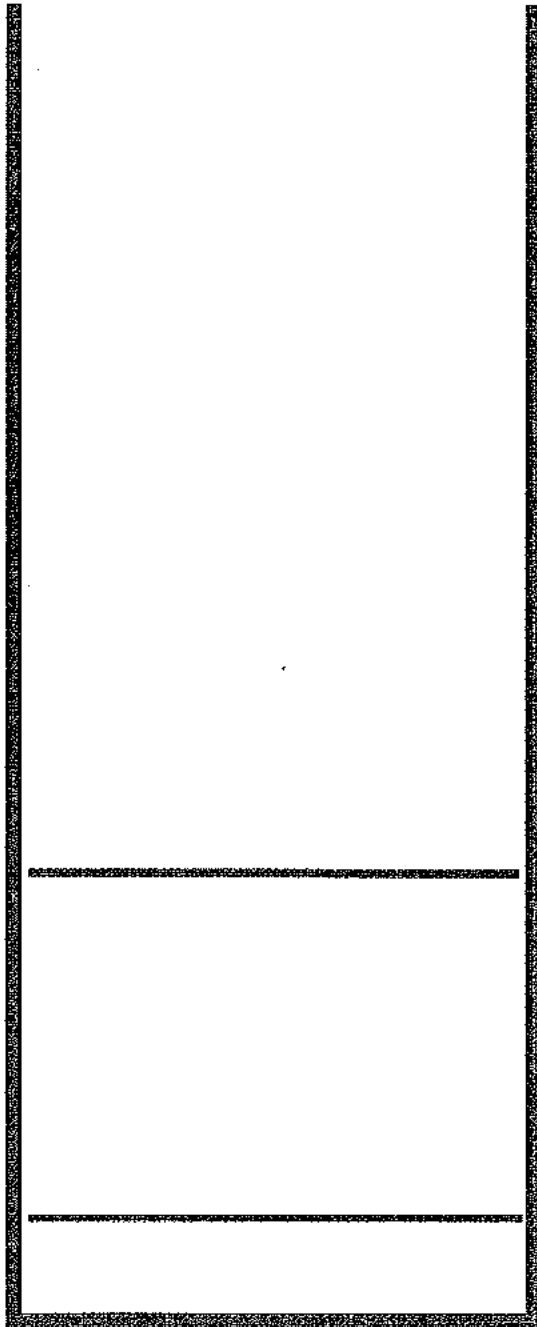
- Clean up the grease tray and insert it back in its own housing opening first the drawer and the compartment door.



Service

Annual service by an authorised person is recommend, or if any of the following conditions are noticed; incomplete ignition, appreciable yellow tipping, carbon deposition, lifting, floating, lighting back or objectionable odour.





B00090.ZS7310 04/12

COUNTRY SERVICE

COUNTRY	COMPANY	PHONE	FAX	E-MAIL
ITALY	STEEL	+39 059 845180	+39 059 6220804	steel@steel-cucine.com
FRANCE	A.C.D.	+33 04 27 25 10 86	+33 04 77 25 90 74	acdintermediation@alcedsi.fr
GERMANY	CUCINAMONDO	+49 055 61971350	+49 055 61971351	info@cucinamondo.de
UNITED KINGDOM	STEELCUISINE	+44 01926 388116		mark.scott@steelcuisine.co.uk
THE NEDERLAND	ALLIANCE GROUP	+31 3851850	+31 3856575	service@alliance.nl
SPAIN	DAKE	+34 902 260 006		info@dake-es.com
BELGIUM	NEW ROVATEC	+32 51 272330	+32 51 208842	luc.lamberter@newrovatec.be
LUXEMBOURG	NEW ROVATEC	+32 51 272330	+32 51 208842	luc.lamberter@newrovatec.be
SWITZERLAND	CUCINAMONDO	+49 055 61971350	+49 055 61971351	info@cucinamondo.de
AUSTRIA	CUCINAMONDO	+49 055 61971350	+49 055 61971351	info@cucinamondo.de
IRELAND	STEELCUISINE	+44 01926 388116		mark.scott@steelcuisine.co.uk
DENMARK	GERSON	+45 75521144	+45 75521644	gerson@gerson.dk
POLAND	AGRIPEX	+48 16 621 34 08	+48 16 623 61 51	sebastian.gurt@kroking.pl
SLOVAKIA	DUSAN URGELA	+421 (918) 416988	+421 045 53 21 489	dusan@urgela.sk
CZECHIA	DUSAN URGELA	+421 (918) 416988	+421 045 53 21 489	dusan@urgela.sk
RUSSIA	ITALALUX	+7 495 7789138	+7 495 5805187	info@italalux.ru
PORTUGAL	M.C. PALHAIS	+351 236 217 332	+351 236 217 332	mc.palhais@sapo.pt
GREECE	CTYGAS	+30 210 6000910	+30 210 6014712	fayelamprou@ctygas.gr
TURKEY	HACK	+90 212 4382202	+90 212 4382226	batuatiher@hack.com.tr
UNITED EMIRATES	RICCIMILAN	+971 4 338 6008	+971 4 338 6009	mila@eim.ae

GARANZIA ED ASSISTENZA TECNICA

WARRANTY AND SERVICE

GARANTIE ET ASSISTANCE TECHNIQUE

GARANTIEBEDINGUNGEN UND TECHNISCHE HILFE

GARANTÍA I ASISTENCIA TÉCNICA



Stibel
stile in cucina

IT - VALIDITA' DELLA GARANZIA. La garanzia ha durata di 2 anni dalla data di acquisto documentata dal documento di vendita. La garanzia copre i difetti di costruzione e si limita alla sostituzione gratuita del componente trovato difettoso dai tecnici della ns azienda. La garanzia decade nei seguenti casi: 1 - nel caso di utilizzo della cucina per attività professionali; 2 - imperfetta installazione o alimentazione irregolare non rispondenti alle prescrizioni e istruzioni rilasciate sul manuale d'uso e manutenzione dell'apparecchio; 3 - negligenza, imperizia, manomissione da parte dell'utente o ad opera di personale non qualificato o non facente parte della nostra rete di distributori autorizzati.

AVVERTENZE La STEEL srl, declina ogni responsabilità per eventuali danni che possono, direttamente o indirettamente, derivare a persone o cose in conseguenza della mancata osservanza di tutte le prescrizioni indicate nell'apposito manuale d'uso e manutenzione, consegnato unitamente all'apparecchio, in tema di installazione, uso e manutenzione dello stesso. Il danneggiato dovrà dimostrare d'aver subito il danno o il difetto e dovrà comprovare l'esistenza del nesso causale tra il difetto riscontrato e il danno subito in rapporto ai punti 1, 2 e 3 delle condizioni di garanzia.

GB - WARRANTY CONDITIONS We undertake that if within 24 months of the date of purchase this appliances or any part is proved to be defective by reason only of faulty workmanship or materials, we will repair the same free of any charge for labour or material or carriage on condition that: the appliances has been correctly installed and used only on the electricity or gas supply stated on the rating plate, the appliance has been used and installed for normal domestic purpose only, and in accordance with the manufacturer's operating and maintenance instructions, the appliance has not been serviced, maintained, repaired taken apart or tampered with by any person not authorized by us, all service work under this guarantee must be undertaken by a service force centre.

ATTENTION This guarantee does not cover any damage or call resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic, costs incurred for calls to our right an appliance which is improperly installed, appliance found to be in use within a commercial environment.

FR - CONDITION DEL LA GARANTIE La garantie de l'appareil a une durée de 2 ans à compter de la date d'achat indiquée sur la facture d'achat. La garantie couvre les défauts de construction et se limite au remplacement du composant jugé défectueux par les techniciens de notre société. La garantie ne s'applique pas dans les cas suivants: 1 - en cas d'utilisation de la cuisine pour des activités professionnelles; 2 - installation imparfaite ou alimentation irrégulière non conformes aux prescriptions et instructions figurant dans le manuel d'utilisation et d'entretien de l'appareil; 3 - négligence, imperité, altération par l'utilisateur ou par du personnel non qualifié ou ne faisant pas partie de notre réseau de distributeurs autorisés.

AVERTISSEMENTS La société STEEL srl, décline toute responsabilité pour les dommages éventuels, causés directement ou indirectement à des biens ou à des biens, du fait du non respect de toutes les prescriptions figurant dans le manuel d'utilisation et d'entretien, fourni avec l'appareil, en matière d'installation, d'utilisation et d'entretien de ce dernier. La personne victime du dommage devra prouver avoir subi le dommage ou le défaut et devra prouver l'existence d'un lien causal entre le défaut constaté et le dommage subi en relation aux paragraphes 1, 2 et 3 des conditions de garantie.

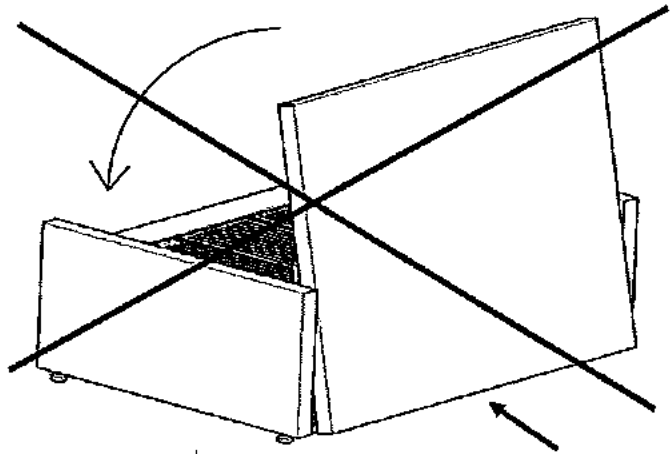
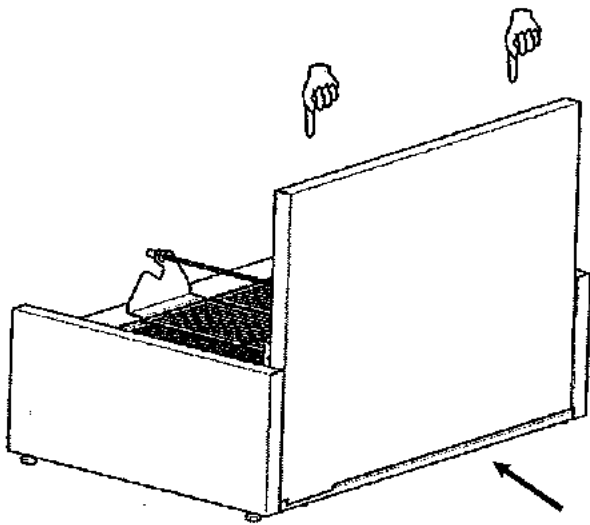
NL - GARANTIEBEDINGINGEN Die Garantie des Geräts dauert 2 Jahre ab dem Kaufdatum in der vorstehenden Registrierung, die bis spätestens zehn Tage ab dem Kaufdatum verschickt werden muss. Die Garantie deckt Konstruktionsfehler und beschränkt sich auf den kostenlosen Ersatz des Bestandteils, das von den Technikern unserer Firma als fehlerhaft anerkannt werden. Die Garantie erlischt in den folgenden Fällen: 1 - bei Gebrauch des Herdes für eine berufliche Tätigkeit; 2 - Unschadensmäßige Installation oder Stromzufuhr, die nicht mit den Vorschriften und Anweisungen in der Bedienungsanleitung des Geräts übereinstimmt; 3 - Nachlässigkeit, Ungeschicklichkeit, mutmaßliche Änderungen am Gerät durch den Benutzer, oder unqualifiziertes Personal, oder Personen, die nicht zu unserem autorisierten Vertriebsnetz gehören.

HINWEISE Die Fa. STEEL srl, lehnt jede Haftung für direkte oder indirekte Schäden an Personen oder Sachen infolge Nichtbeachtung aller, in der zum Lieferumfang des Geräts gehörenden Bedienungsanleitung enthaltenen Vorschriften in Bezug auf Installation, Gebrauch und Wartung ab. Der Geschädigt muss den Schaden oder den Fehler, sowie den Ursachenzusammenhang zwischen dem festgestellten Fehler und dem erlittenen Schaden in Bezug auf die Punkte 1, 2 und 3 dieser Garantiebedingungen beweisen.

ES - CONDICIONES DE LA GARANTÍA La garantía del aparato tiene una duración de 2 años a partir de la fecha de compra indicada nel recibo fiscal en el presente cupón de registro, que debe ser enviado dentro de los diez días sucesivos a la compra. La garantía cubre los defectos de fabricación y se limita a la sustitución gratuita del componente hallado defectuoso por nuestros técnicos. La garantía caduca en los siguientes casos: 1 - uso de la cocina para actividades profesionales; 2 - imperfecta instalación o alimentación irregular, no conformes con las prescripciones e instrucciones descritas en el manual de uso y mantenimiento del aparato; 3 - negligencia, impericia, alteraciones realizadas por personal no cualificado o no integrante de nuestra red de distribuidores autorizados.

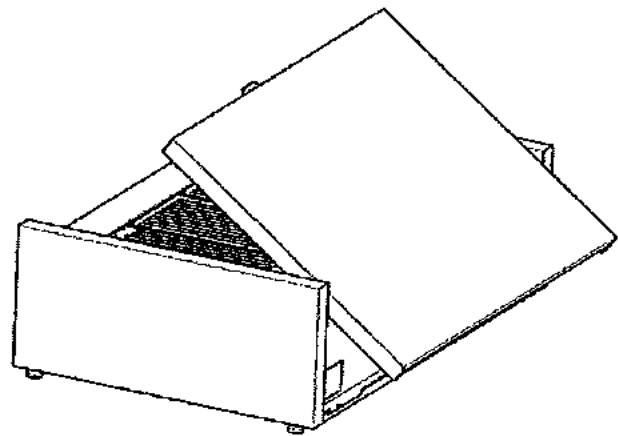
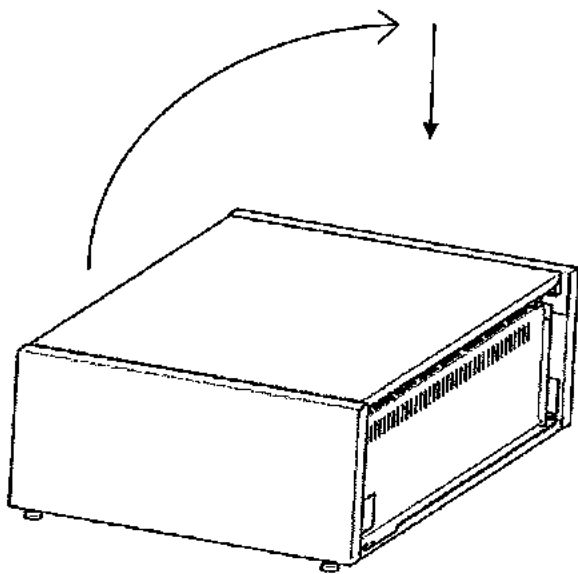
ADVERTENCIAS La empresa STEEL srl, declina toda responsabilidad por eventuales daños directos o indirectos a personas o cosas, como consecuencia de la inobservancia de todas las prescripciones contenidas en el manual de uso y mantenimiento entregado junto al aparato. La persona dañada debe demostrar que ha sufrido el daño y comprobar la existencia de un nexo causal entre el defecto observado y el daño sufrido, en relación con los puntos 1, 2, y 3 de las condiciones de garantía.

Please use 2 hands on the extremity of the hood to open and close it, like in the picture



When the hood is open correctly it must be inserted in the specific receiver in the rear side

If the hood is NOT correctly open there is the possibility that it fall down



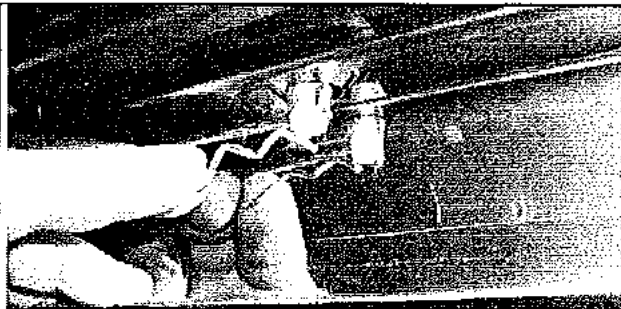
To open the hood rotate it, and when completely vertical push down.
To close the hood pull up the hood and rotate it.

Pay attention: during the rotation the hood can go out in the rear side.
Before installing check to have enough space for the rotation.

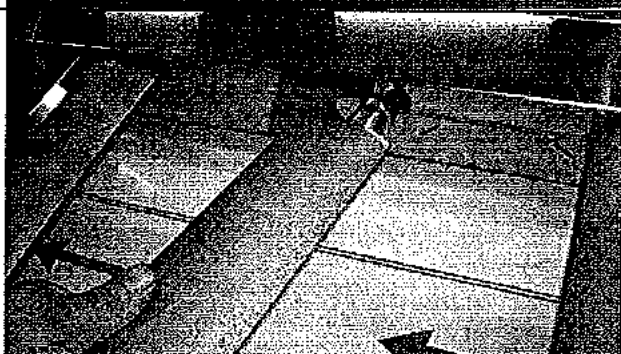


IT-Sostituzione ugelli barbecue
 GB-Barbecue nozzles replacement
 DE- Wechseln der Düsen für Brenner Brbecue

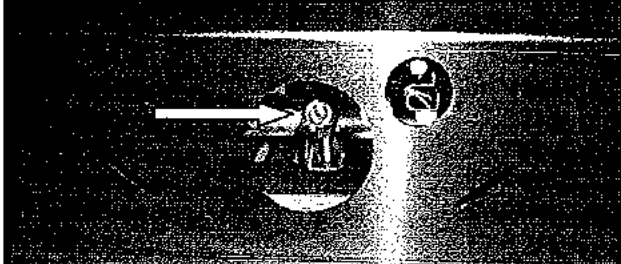
Cod	ZS4562
Data emissione	20/03/2013
Revisione	03



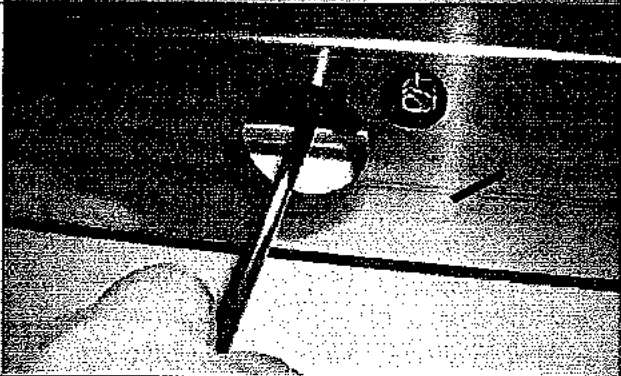
IT - Dopo aver liberato la camera di combustione dai deflettori, togliere le spine di blocco dei bruciatori (nella parte posteriore del barbecue)
 GB - Remove the deflectors from the combustion chamber and remove the burner blocking device (located in the rear of the barbecue).
 DE - Entfernen Sie die Sicherungsklammer des Brenners (diese befindet sich auf der Rückseite des Barbecue Grills)



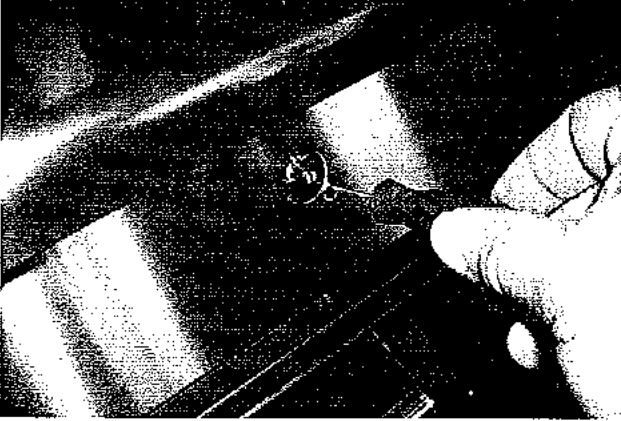
IT - Estrarre i 4 bruciatori sollevandoli dalla parte posteriore ed estraendoli.
 GB - Pull the 4 gas burners out by raising them from the back.
 DE - Entfernen Sie nun die Brenner. Heben sie dafür die Brenner im vorderen Bereich an und ziehen sie raus.



IT - Individuare la posizione dell'ugello.
 GB - Identify the nozzle position.
 DE - Im front Bereich des Barbecue Grills sehen Sie nun die Düsen.

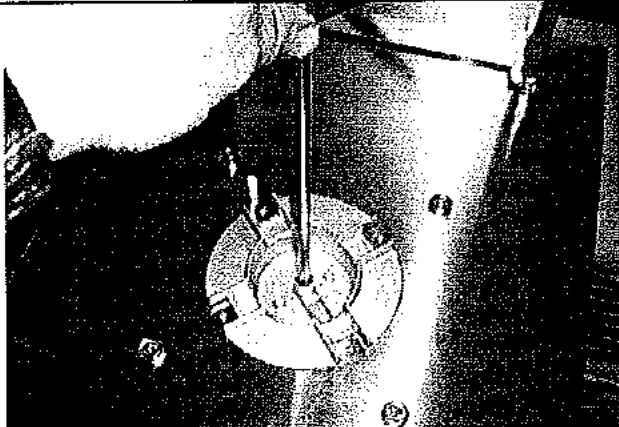
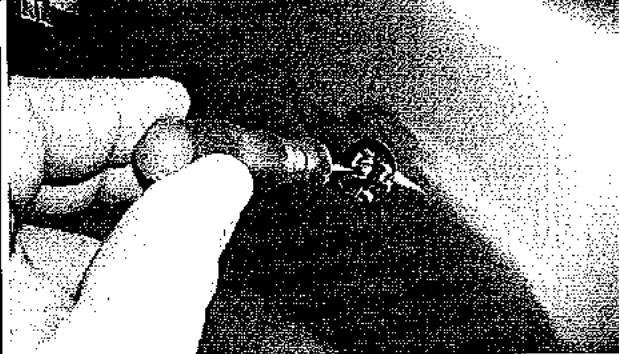


IT - Con una chiave a "T" del 6 svitare l'ugello e sostituirlo con uno adeguato (vedi tabella).
 GB - Unscrew the nozzle by means of a "T" shaped spanner no. 6 and replace it by a suitable one (see table below).
 DE - Lösen sie mit Hilfe einer Nuss Nr.6 die Düse und setzen die Flüssiggasdüsen ein.



IT - Dopo la sostituzione dell'ugello può essere necessario regolare il minimo nella foto è visibile il piccolo foro di passaggio per il giravite a punta piatta, per aumentare la portata girare in senso antiorario per diminuire la portata girare in senso orario.
 GB - After replacing the nozzle, you may need to adjust the minimum levels. The picture shows a small hole for the flat pointed screwdriver. To increase the capacity, turn the screwdriver anticlockwise; while to reduce the capacity turn it clockwise.
 DE - Nachdem Sie die Düsen ausgetauscht haben, muss noch die Kleinflamme jedes Brenners

IT-Sostituzione ugelli barbecue GB-Barbecue nozzles replacement DE- Wechseln der Düsen für Brenner Brbecue	Cod	ZS4562
	Data emissione	20/03/2013
	Revisione	03

	<p>eingestellt werden. Entfernen Sie dazu den Bedienknebel des Brenners. Im rechten unteren Bereiches sehen Sie eine kleine Öffnung. In diese Öffnung befindet sich eine Verstellungsschraube. Mit Hilfe eines kleinen Schraubendrehers kann man die kleinstmögliche Flamme des Brenners verändern. Im Uhrzeigersinn drehen = Flamme wird kleiner.</p>
	<p>IT - A fine intervento riposizionare i bruciatori fissandoli con le spine. GB - At the end, position the burners and fix them to the plugs. DE - Setzen Sie nun die Brenner in die Ausgangs Position zurück.</p>
	<p>IT - Sostituire l'ugello del bruciatore laterale come illustrato utilizzando una chiave a "T" del 7. GB - Replace the side burner nozzle by means of a "T" shaped spanner no. 7. DE - Entfernen Sie den Brenner. Im Brennerfuß befindet sich die Düse. Lösen Sie die Düse mit Hilfe einer Nuss Größe Nr. 7. Setzen Sie nun die neue Düse ein.</p>
	<p>IT - Dopo la sostituzione dell'ugello può essere necessario regolare il minimo ,per fare questo inserire un piccolo giravite a punta piatta all'interno dell'albero di comando del rubinetto dopo aver intercettato la vite all'interno girare in senso antiorario per aumentare la portata ed in senso orario per diminuire la portata. GB - After replacing the nozzle, you may need to adjust the minimum levels. The picture shows a small hole for the flat pointed screwdriver. To increase the capacity, turn the screwdriver anticlockwise; while to reduce the capacity turn it clockwise. DE - Die Einstellung der Kleinflamme erfolgt wie so: entfernen Sie den Bedienknebel. Innerhalb des Stiftes auf dem der Bedienknebel sitzt befindet sich die Verstellungsschraube für die Einstellung der Kleinflamme. Mit Hilfe eines Schraubendrehers kann man die kleinstmögliche Flamme des Brenners verändern. Im Uhrzeigersinn drehen = Flamme wird kleiner.</p>

Preparazione e Verifica	Approvazione	Pagina
CQ	RSGQ	2 di 4

IT-Sostituzione ugelli barbecue GB-Barbecue nozzles replacement DE- Wechseln der Düsen für Brenner Brabecue	Cod	ZS4562
	Data emissione	20/03/2013
	Revisione	03

DIAMETRO UGELLI/ INJECTORS DIAMETER				
GAS		Griglia / Bbq burners	Piano laterale / Rap burner	Piano laterale / Wok burner
G30 28..30 mbar	G31 37 mbar	127	85	93
G30 50 mbar	G31 50 mbar	110	75	73
G30 2.75 kPa		140	95	100
G20 20 mbar		190	115	128
G20 1.0 kPa		220	150	160
G25 25 mbar		200	121	135
G25 20 mbar		220	134	145

DIAMETRO BY-PASS / BY-PASS DIAMETER				
GAS		Griglia / Bbq burners	Piano laterale / Rap burner	Piano laterale / Wok burner
G30 28..30 mbar	G31 37 mbar	Reg.	Reg.	Reg.
G30 50 mbar	G31 50 mbar	Reg.	Reg.	Reg.
G30 2.75 kPa		Reg.	Reg.	Reg.
G20 20 mbar		Reg.	Reg.	Reg.
G20 1.0 kPa		Reg.	Reg.	Reg.
G25 25 mbar		Reg.	Reg.	Reg.
G25 20 mbar		Reg.	Reg.	Reg.

Preparazione e Verifica	Approvazione	Pagina
CQ	RSGQ	3 di 4

IT-Sostituzione ugelli barbecue GB-Barbecue nozzles replacement DE- Wechseln der Düsen für Brenner Brbecue	Cod	ZS4562
	Data emissione	20/03/2013
	Revisione	03

Preparazione e Verifica	Approvazione	Pagina
CQ	RSGQ	4 di 4