

## Instructions for use Special yakitori sumibiyaki barbecue

The Yakitori Sumibiyaki Barbecue comes with :

- 1 barbecue
- 1 heavy duty board
- 1 steel inner grill
- 2 steel rods for placing the skewers



### Installing the barbecue :

- In a well-ventilated place
- On a flat and stable surface
- Away from flammable objects
- Sheltered from the wind
- Away from water and heat sources

### Prevention of fire risk

- Use on a fire resistant surface  
(Keep at least 30cm away from the wall)
- Do not place on wooden furniture or flammable material.
- When switched on, never leave unattended.
- Do not move the appliance while in use, or while it is still hot.
- Make sure that the fire is turned off after use.

### Risk of burning:

- During use, risk of burning.
- Do not touch the appliance when it is switched on or just switched off.
- Wear gloves when cleaning.

### Cleaning :

- Do not wash with water after use.
- To remove ashes, do not tip the appliance over.

### Moving the appliance (when cold)

- Do not place on its side or tip it over. Risk of parts falling off.
- Move flat using the handles

### Structures of the appliance

- Due to the structure of the appliance, the bottom becomes very hot during use. It is recommended to use a fireproof board (supplied with the appliance) to prevent fire. The interior of the appliance is made of pyrosclerite, the bottom has a heat-resistant composite structure.

### Pyrosclerite

- A mineral found only on Niijima Island (Tokyo), a type of granite that is very resistant to heat.

### The heat-resistant composite structure at the bottom of the appliance

- The bottom of the appliance is composed of a triple structure: a steel plate, a heat-resistant plate and a stainless steel plate.
- The heat resistance and heat storage capacity of the bottom are increased, but not the heat insulation.
- Always use the heat resistant board supplied with the appliance.