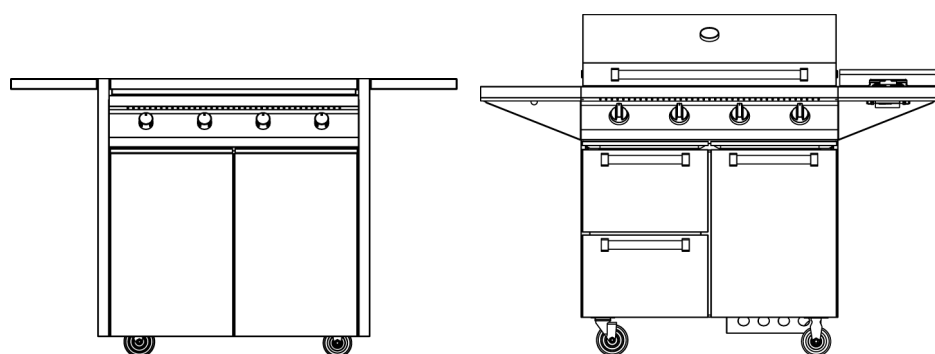


INSTRUCTION MANUAL

AUS

Gas barbecue for outdoor use



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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 AU/NZ 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.

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.



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 and tips.



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



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The manufacturer is not liable for any inaccuracies in this booklet resulting from printing or transcription errors. The manufacturer reserves the right to modify its products as it considers necessary or in the interests of the user, without compromising their essential safety and operating characteristics.



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 CONTAINING TECHNICAL DATA, SERIAL NUMBER AND MARK IS CLEARLY VISIBLE ON THE BACK OF THE UNIT AND INSIDE THE BOTTLE COMPARTMENT. THIS 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. DO NOT MODIFY 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 PROPANE BOTTLE OR THE NATURAL GAS TAP AND OPEN THE BARBECUE LID. 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 NOT 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.
- DO NOT INSTALL IN, OR CONNECT TO THE CONSUMER PIPING OR GAS SUPPLY SYSTEM OF A BOAT OR CARAVAN.

- 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 PROPANE SOLD IN APPROPRIATE BOTTLES AT AUTHORISED CENTRES. SHOULD IT BE NECESSARY TO USE ANOTHER TYPE OF GAS (NATURAL GAS) CONTACT YOUR NEAREST AUTHORISED CENTRE.
- NEVER CONNECT THE PIPES DIRECTLY TO THE GAS BOTTLE: A PRESSURE REGULATOR MUST ALWAYS BEEN INTERPOSED.
- 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.
- 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 15) AND CHECK THAT THE GAS OUTLET HOLES ARE NOT CLOGGED WITH DUST OR THE LIKE (SEE SECTION "BURNERS" ON PAGE 37).
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
- DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE.
- DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.
- DO NOT MODIFY THIS APPLIANCE.

WARNING - THIS BARBECUE MUST NOT BE USED INDOORS.

- WHERE AN APPLIANCE IS TO BE CONNECTED TO CONSUMER PIPING BY THE USER, A HOSE ASSEMBLY IN ACCORDANCE WITH AS/NZS 1869, WHICH INCORPORATES A TYPE 1 OR TYPE 2 QUICK CONNECT DEVICE IN ACCORDANCE WITH AS4627, SHALL BE PROVIDED.



Warnings



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 AND HOLES OF VENTILATION AND WARMTH DISPERSION.
- 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 36; STORE THIS APPLIANCE IN A SHELTERED PLACE.

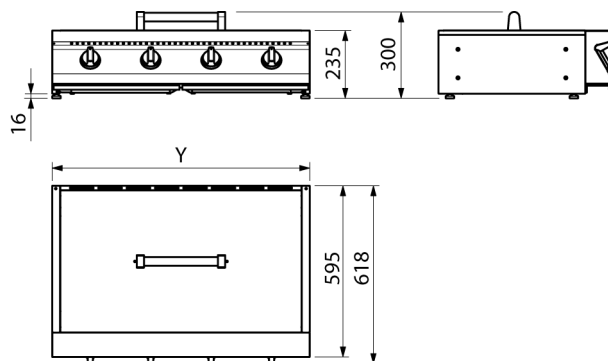


Ecological disposal

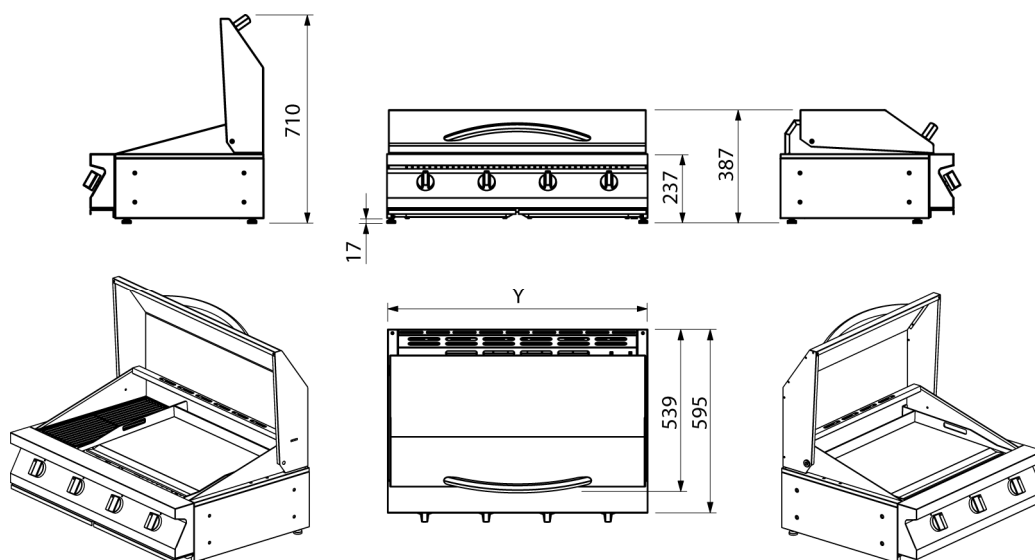
- THE PRODUCT PACKING IS MADE OF NON-POLLUTING, ENVIRONMENT FRIENDLY AND RECYCLABLE MATERIALS. DISPOSE OF THE PACKING CORRECTLY AT RECYCLING AND DISPOSAL CENTRES.

Dimensions (Swing)

Top versions



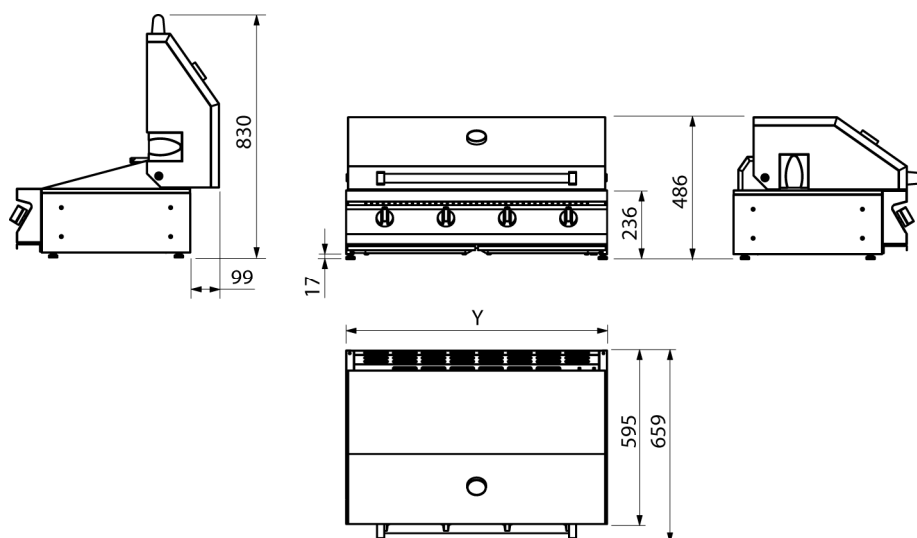
ARTICLE	BURNERS No.	Y (mm)
W9-4	4	895
W7-3	3	685
W5-2	2	475



ARTICLE	BURNERS No.	Y (mm)
W9-4T	4	895
W7-3T	3	685

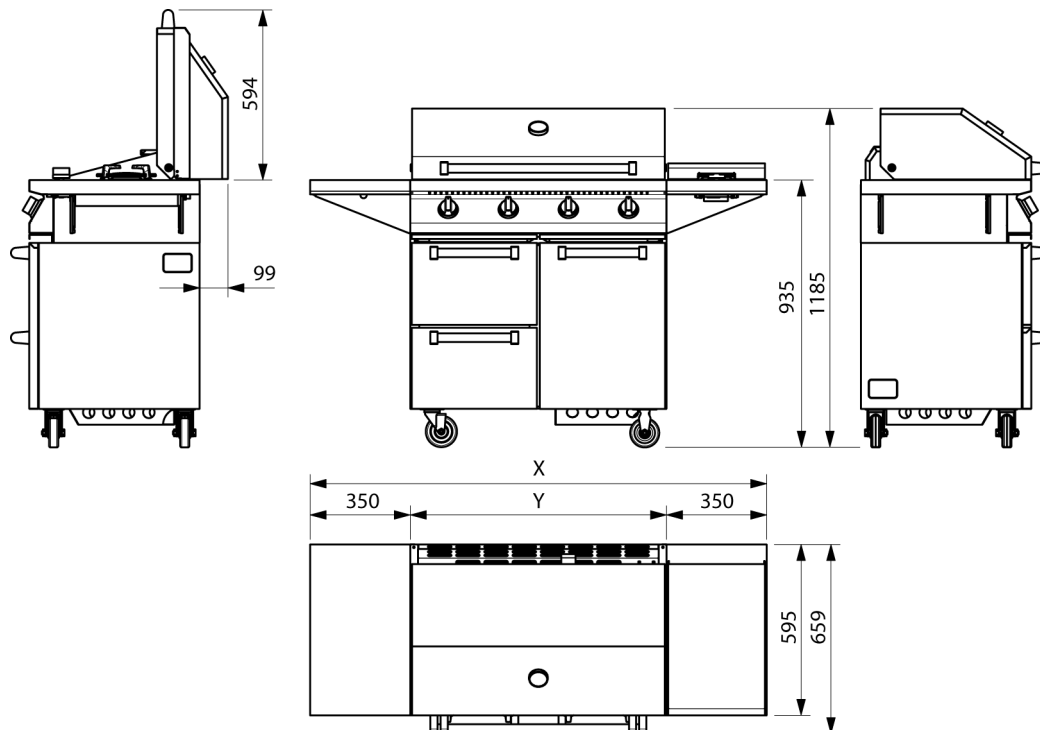


Installation



ARTICLE	BURNERS No.	Y (mm)
W9-4G	4	895
W7-3G	3	685

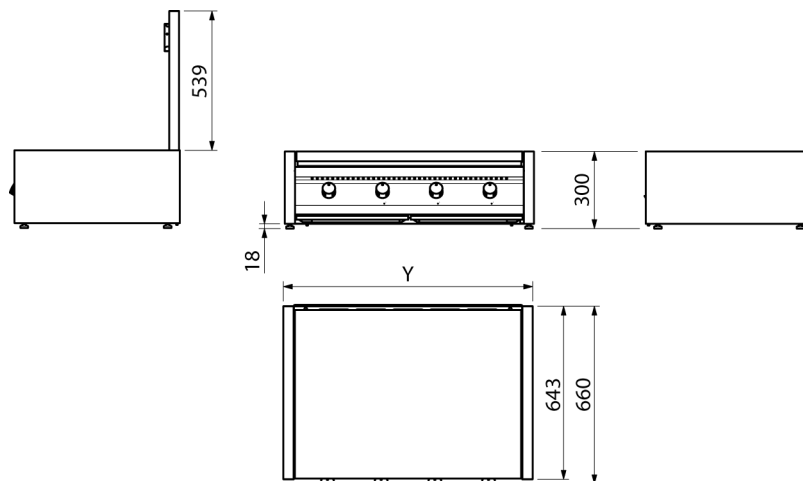
Version with trolley and side shelves



ARTICLE	BURNERS No.	X (mm)	Y (mm)
W9C-4	4	1595	895
W7C-3	3	1385	685

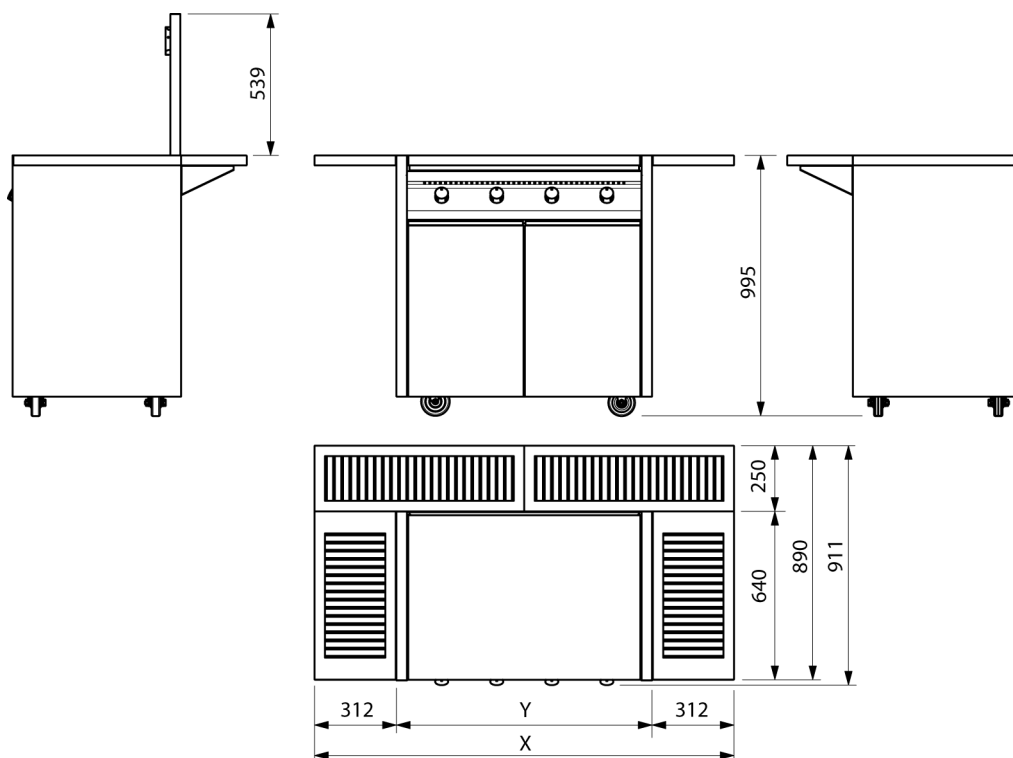
Dimensions (Green)

Top version



ARTICLE	BURNERS No.	Y (mm)
I9-4	4	975

Version with trolley and side shelves



ARTICLE	BURNERS No.	X (mm)	Y (mm)
I9C-4	4	1600	975
I7C-2	2	1310	685



Installation

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 36.

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.

Types of installation

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

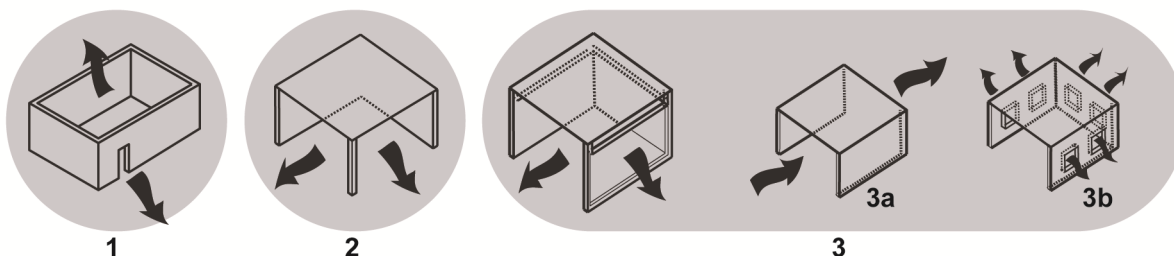
Free standing installation

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.

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.

Installation

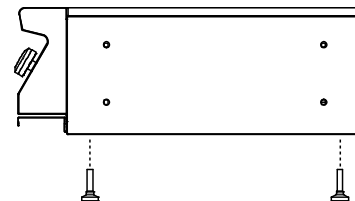


Built-in installation

The barbecue comes supplied with 4 feet to be screwed to the bottom of the top. Place the top on a flat surface and ensure it is stable by tightening the foot adjustment screws.



DO NOT USE THE BARBECUE IN THE TOP VERSION WITHOUT FITTING THE FOOT FIRST.



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.

Propane: 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 Propane cylinder is 4.5 kg and the maximum Propane 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.

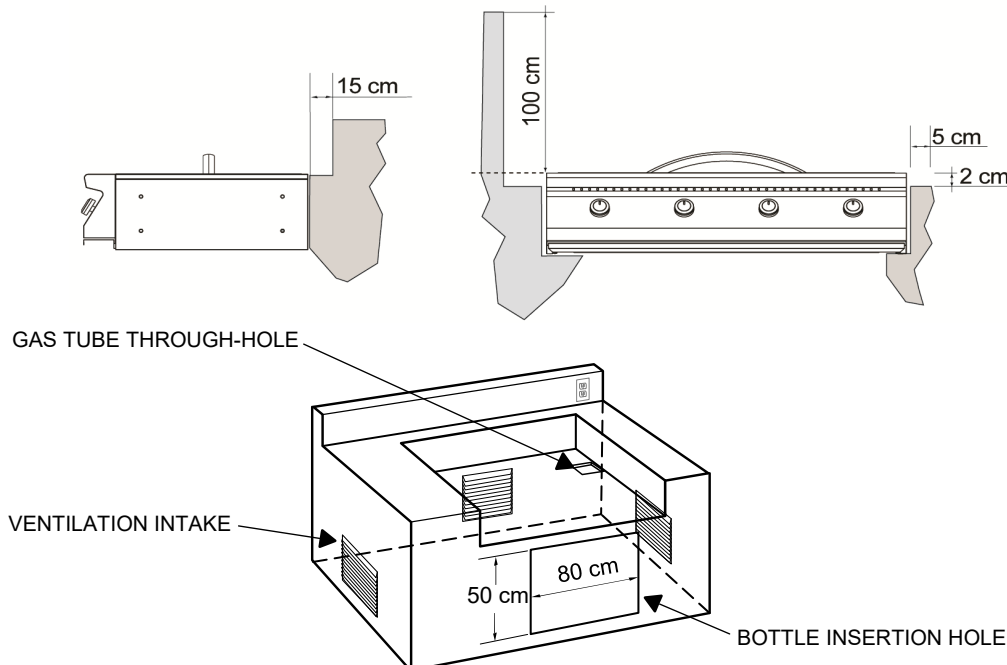
The operation of the appliance must be tested by the installer to confirm all burner flames are blue in colour, stable and completely ignite at both high and low flame settings with no appreciable yellow tipping, carbon deposition, lifting, floating, lighting back or objectionable odour. Test burners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



Installation

Flush-mounted installation

Be sure to leave a minimum distance of 5 cm on both sides from the adjacent walls and 15 cm from the back wall. In flush-mounted 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.

Gas connection for top version



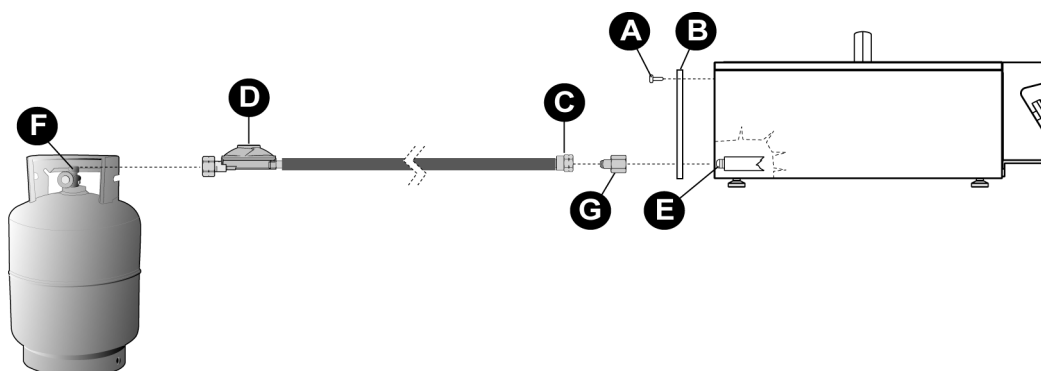
THE APPLIANCE IS ALREADY REGULATED TO OPERATE WITH PROPANE.

NEVER CONNECT THE PIPES DIRECTLY TO THE GAS BOTTLE: A PRESSURE REGULATOR MUST ALWAYS BEEN INTERPOSED.

- 1) Unscrew the 4 screws "A" and remove the sheet "B" at the back of the barbecue.
- 2) Connect the end "C" of the supplied gas pipe to the adapter "G", then connect it to the ramp "E".
- 3) Connect the supplied pressure regulator "D" to the threaded union "F" on the bottle.
- 4) After connecting, refit the rear sheet "B".



AFTER CONNECTING, ENSURE THE RUBBER PIPE IS NOT CRUSHED, HANGING OR OBSTRUCTING.





Connecting the gas bottle (Green)



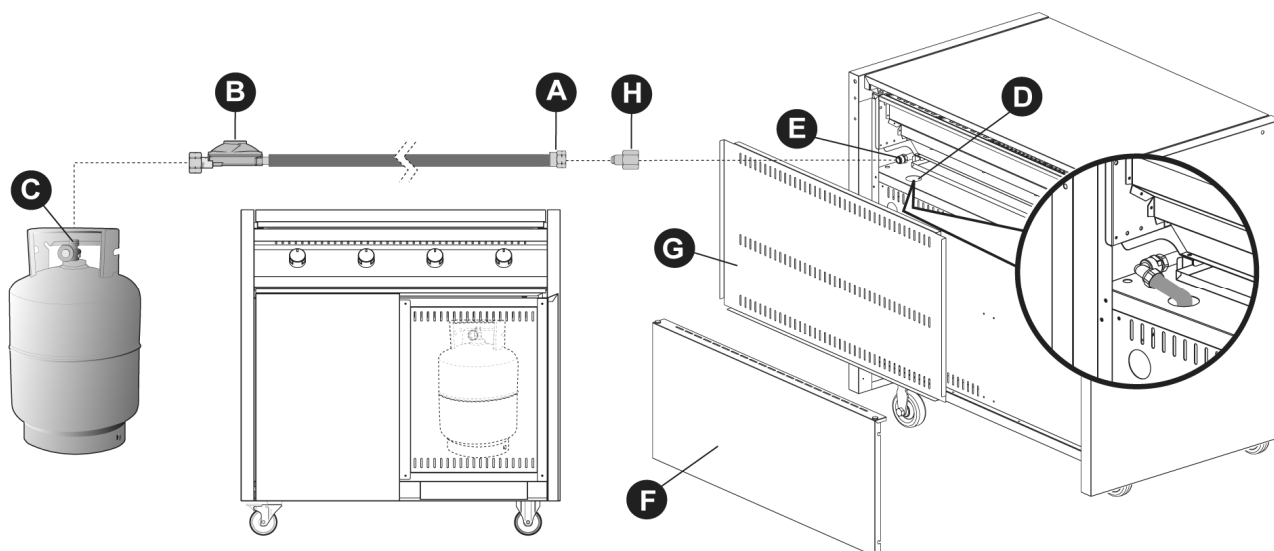
THE APPLIANCE IS ALREADY REGULATED TO OPERATE WITH PROPANE.

NEVER CONNECT THE PIPES DIRECTLY TO THE GAS BOTTLE: A PRESSURE REGULATOR MUST ALWAYS BEEN INTERPOSED.

- 1) Remove the lower rear panel "F": pull it up and ahead.
- 2) Remove the upper rear panel "G": pull it up and ahead.
- 3) Connect the end "A" of the supplied gas pipe to the adapter "H", then connect it to the ramp "E".
- 4) Connect the supplied pressure regulator "B" to the threaded union "C" on the bottle.
- 5) When the gas bottle is inside the trolley make the gas tube going trough the hole "D" then connect.
- 6) Fit the rear panels "G" and "F" putting in position then pulling down.



AFTER CONNECTING, ENSURE THE RUBBER PIPE IS NOT CRUSHED, HANGING OR OBSTRUCTING THE HOLE IN THE LID.





Side cooking surface gas connection (Swing)



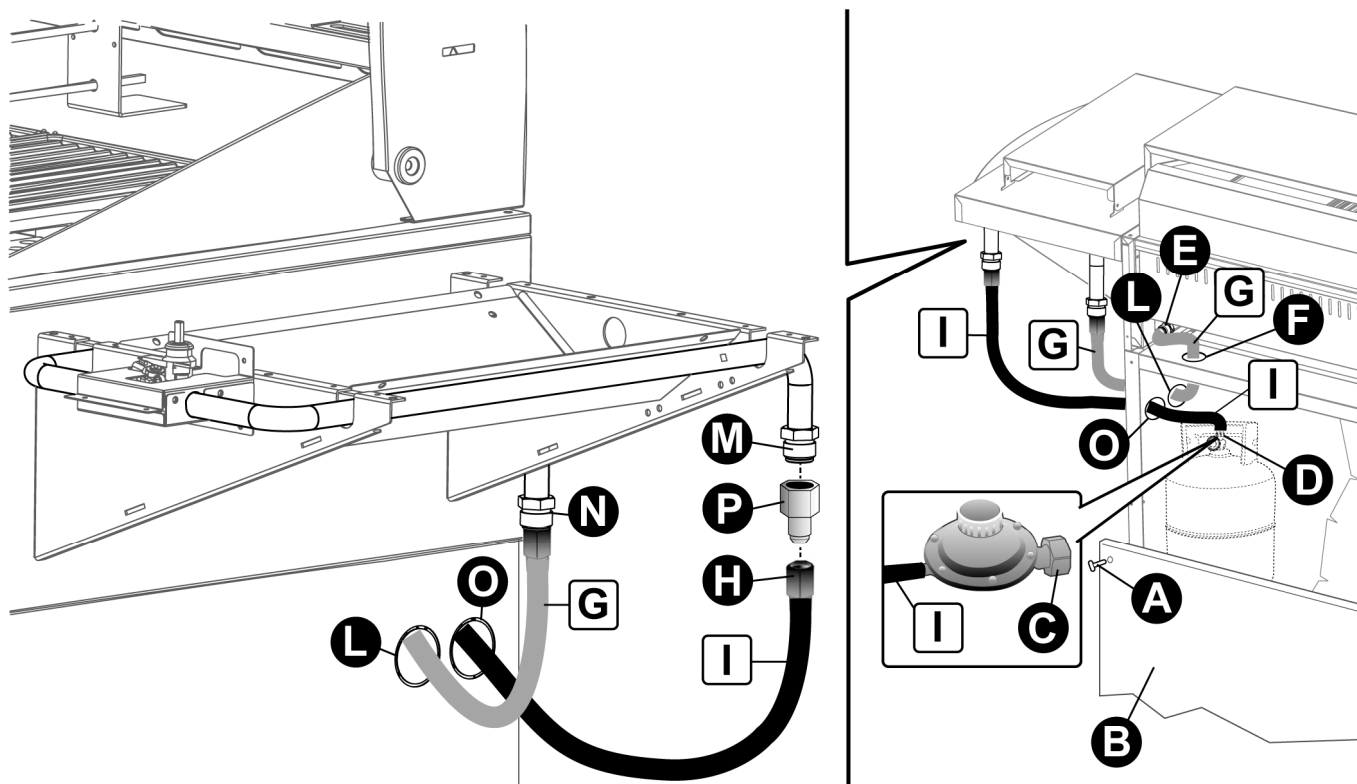
THE APPLIANCE IS ALREADY REGULATED TO OPERATE WITH PROPANE.

NEVER CONNECT THE PIPES DIRECTLY TO THE GAS BOTTLE: A PRESSURE REGULATOR MUST ALWAYS BEEN INTERPOSED.

- 1) Unscrew the 4 screws "A" and remove the sheet "B" at the back of the barbecue.
- 2) The pipe "G" is provided already connected to the end "N" of the gas ramp of the hob. Insert the other end of the pipe "G" through the pre-cut holes "L" and "F", then connect it to the threaded union "E".
- 3) If the gas bottle is housed inside the trolley, use the pre-cut hole "O" to route the supplied gas pipe "I".
- 4) Connect the end "H" of the supplied gas pipe "I" to the adapter "P", then connect it to the end "M" of the ramp of the hob.
- 5) Connect the supplied pressure regulator "C" to the threaded union "D" on the bottle.
- 6) After connecting, refit the rear sheet "B".



AFTER CONNECTING, ENSURE THE RUBBER PIPE IS NOT CRUSHED, HANGING OR OBSTRUCTING THE LID OPENING.





CONTACT YOUR NEAREST AUTHORISED SERVICE CENTRE TO CONNECT THE BARBECUE TO A NATURAL GAS SUPPLY.

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 burners, injector sizes and gas consumption characteristics

Burner	Gas Type	Injector Size (mm)	TPP (kPa)	NGC per burner (MJ/h)
Main	Propane	1.40	2.75	25.0
Side		0.85		9.0
Main	Natural Gas	2.15	1.00	19.0
Side		1.50		10.5

Burner TEPPANYAKI W7-3T / W9-4T	Gas Type	Injector Size (mm)	TPP (kPa)	NGC per burner (MJ/h)
Main	Propane	1.10	2.75	19.6
Main	Natural Gas	1.40	1.00	25.0



Installation

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 Propane bottle (or turn the shut-off tap if Natural Gas supplied).



DO NOT LIGHT THE BURNERS YET.

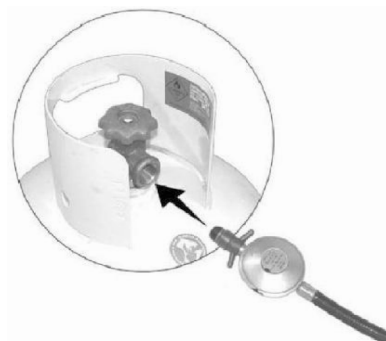


2) With the gas pressure in the pipe, look for any leaks by brushing a soapy water-based solution onto the gas unions. A gas leak will cause bubbles to form. Rinse with clean water and dry.

DO NOT USE NAKED FLAME TO LOOK FOR LEAKS.

3) Close the gas valve on the bottle (or the Natural Gas 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. If the barbecue cannot be adjusted to perform correctly: Contact the retailer.



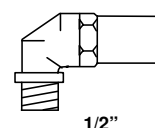
Tethering

- In case of NATURAL GAS connection only, the BBQ must be fixed to the wall;
- In the rear side of the BBQ there are 2 chain ending with a screw + rawlplug to drill to the wall.



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 side of the appliance.



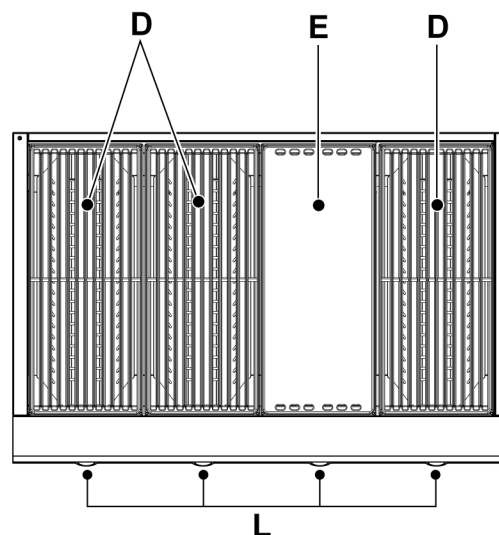
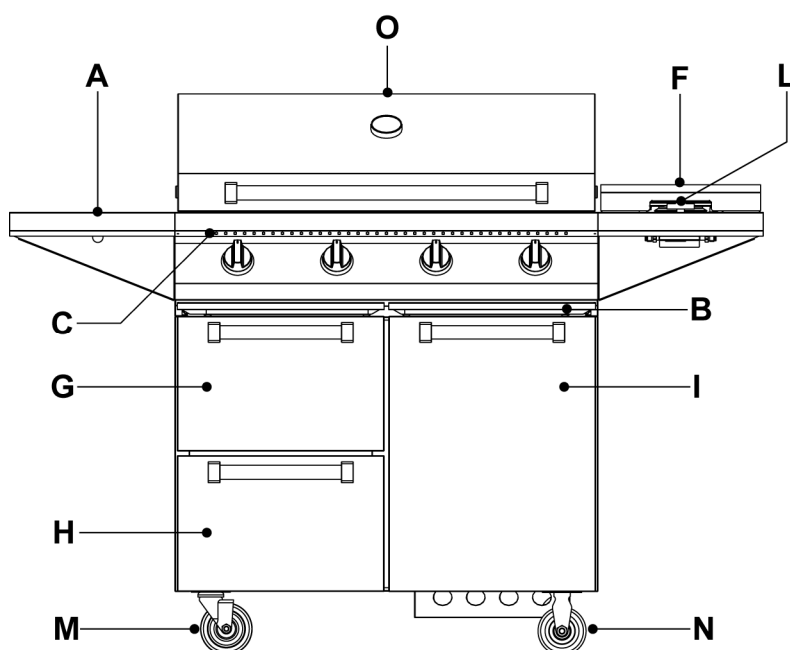
Using flexible rubber pipes with a max. length of 1500 mm:

- 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.



Description of the barbecue (Swing)

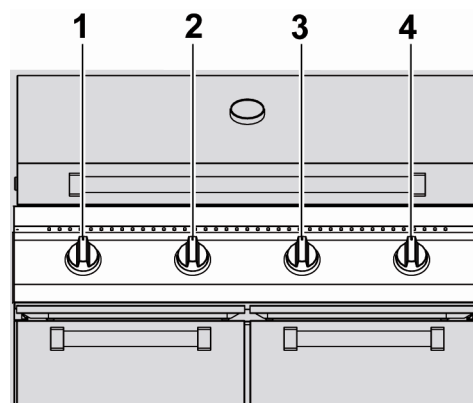
- A** Side work surface
- B** Drip pan
- C** Exhaust vents
- D** Enamelled cast iron grills
- E** Griddle
- F** Side cooking surface
- G** Top drawer
- H** Bottom drawer
- I** Gas bottle compartment • Max bottle capacity 10lt
- L** Control knobs
- M** Wheel with brake
- N** Wheel without brake
- O** Cooking lid



Control panel (Swing)

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

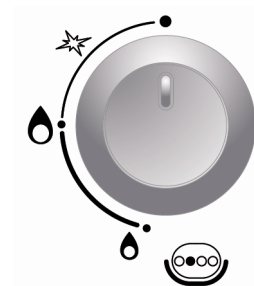




Installation

Burner control knob

To switch on the burner refer to section "Lighting the burners" on page 31.



Description of symbols

Piezoelectric ignition

Maximum flame

Minimum flame

Burner off

Left burner

Centre left burner

Centre right burner

Right burner

Cooking lid (Swing)

Stainless steel fitted with a handle. Can be used while cooking and to keep food heated.



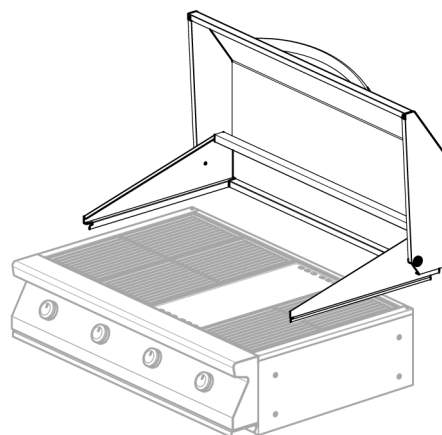
SWITCH ON THE BURNERS ONLY WHEN THE LID IS LIFTED.



THE LID BECOMES HOT WHILE COOKING. HANDLE WHILE WEARING HEAT PROTECTION GLOVES.

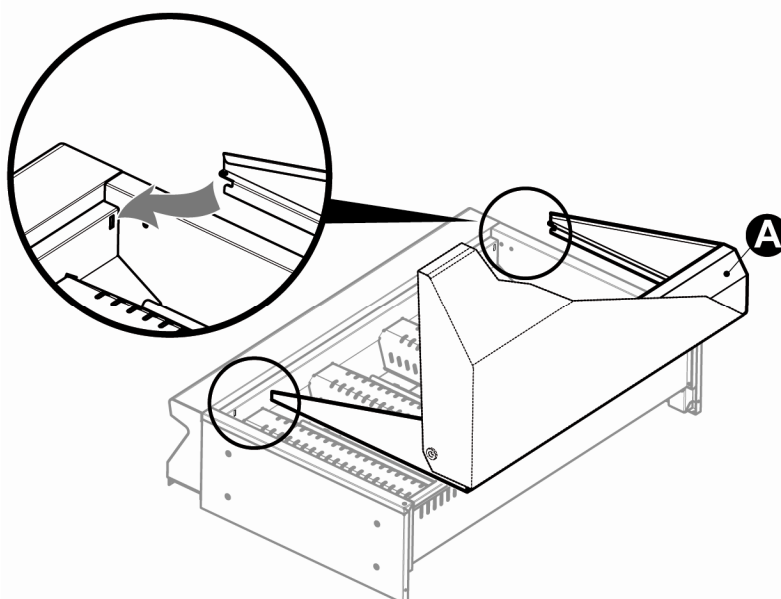


THE PRESENCE OF WATER INSIDE THE THERMOMETER IS TO BE CONSIDERED NORMAL.



Assembly instructions

- Insert the tabs (one on each side) of the lid "A" into the respective slots on the inside of the barbecue, as shown by the arrow in the detail of the figure.
- Secure the lid with the supplied screws.



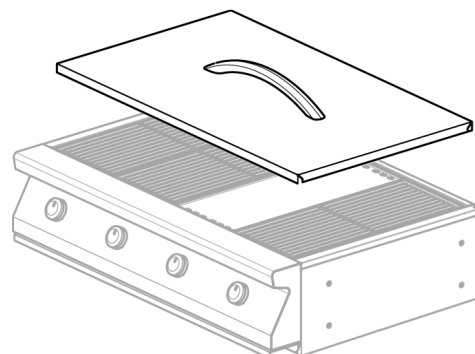


Safety cover (Swing)

Stainless steel with the sole purpose of protecting the burners when the barbecue is not in use.



UNLIKE THE "COOKING LID (SWING)" THIS SAFETY COVER IS NOT DESIGNED FOR COOKING. IT MUST ALWAYS BE REMOVED BEFORE LIGHTING THE BURNERS.

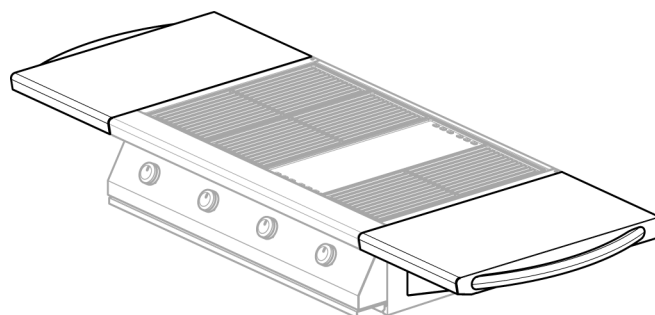


Side work surface (Swing)

Stainless steel work surface. It is fastened to the barbecue structure.

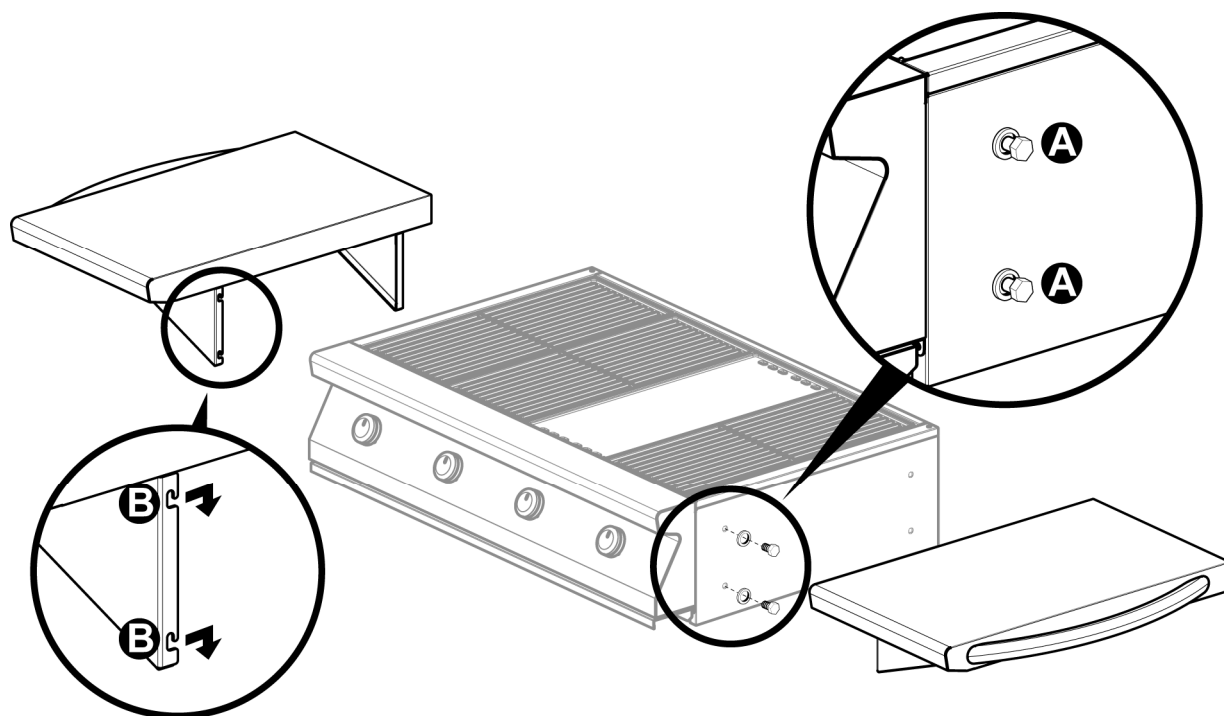


THE SIDE WORK SURFACE (SWING) IS DESIGNED TO WITHSTAND A MAXIMUM WEIGHT OF 20 KG.



Assembly instructions

- Partially tighten the screws "A" (hexagon screws M5, 4 per side), with washers, in the threaded inserts on the side of the barbecue.
- Slide the side shelves into the slots "B" and then push downwards to click into place.
- Tighten the screws fully "A".





Side cooking surface (Swing)

Stainless steel with burner and cast-iron grid. Fastened to the barbecue structure. Piezoelectric ignition.

The gas is connected in series with the barbecue burners.

Supplied with a cover with the sole purpose of protecting the burner when not in use.



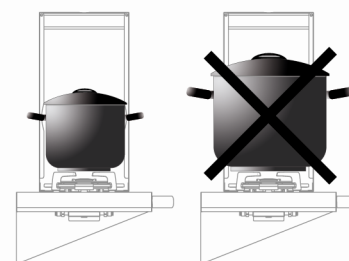
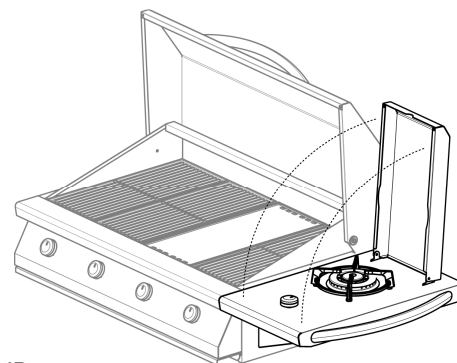
THIS SAFETY COVER IS NOT DESIGNED FOR COOKING. IT MUST ALWAYS BE LIFTED BEFORE LIGHTING THE BURNER.



THE SIDE COOKING SURFACE (SWING) IS DESIGNED TO WITHSTAND A MAXIMUM WEIGHT OF 20 KG.

THE SIDE COOKING SURFACE (SWING) CAN BE USED TO STAND RECIPIENTS WITH A DIAMETER BETWEEN 20 CM AND 26 CM. OTHER SIZE RECIPIENTS MAY CONSTITUTE A RISK FOR THE USER AND/OR JEOPARDISE THE EFFICIENCY OF THE APPLIANCE.

To assemble the structure refer to the instructions "Side work surface (Swing)" on page 18.



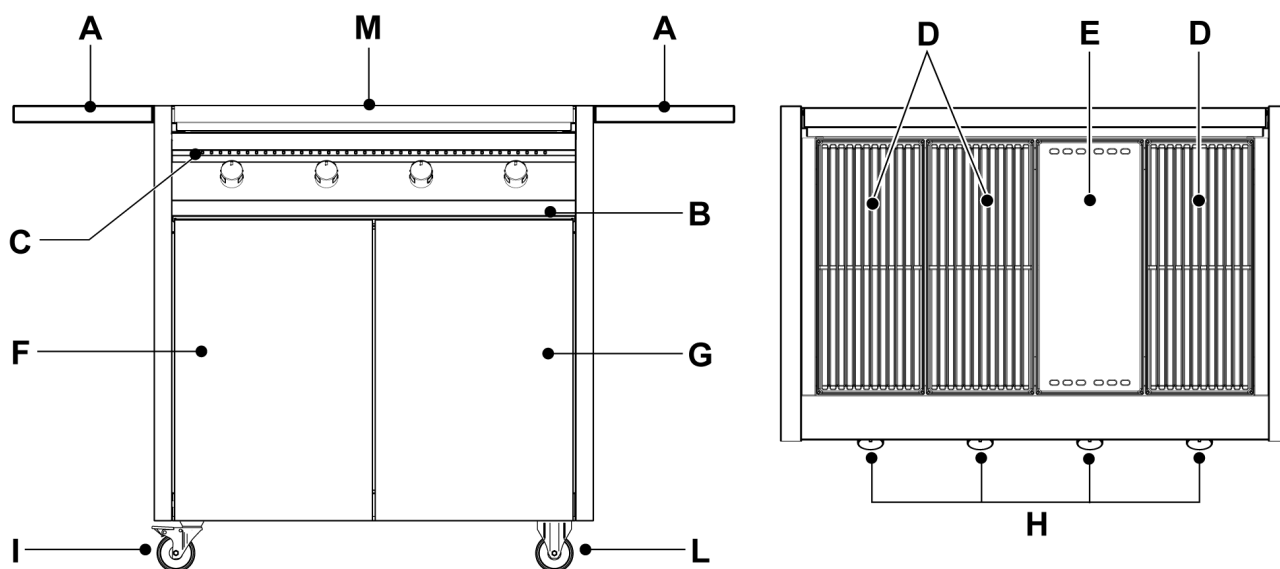
Side cooking surface burner control knob

To switch on the burner refer to section "Lighting the burners" on page 31.



Description of the barbecue (Green)

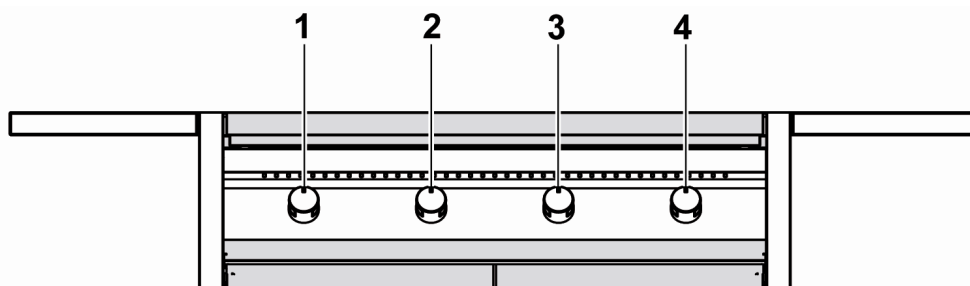
- A** Side work surface
- B** Drip pan
- C** Exhaust vents
- D** Enamelled cast iron grills
- E** Griddle
- F** Drawer
- G** Gas bottle compartment • Max bottle capacity 10lt
- H** Control knobs
- I** Wheel with brake
- L** Wheel without brake
- M** Lid



Control panel (Green)

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

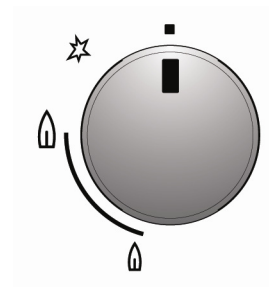




Installation

Burner control knob

To switch on the burner refer to section "Lighting the burners" on page 31.



Description of symbols

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

Lid (Green)



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. HANDLE WHILE WEARING HEAT PROTECTION GLOVES.

To prevent from damaging the lid and wooden sides:

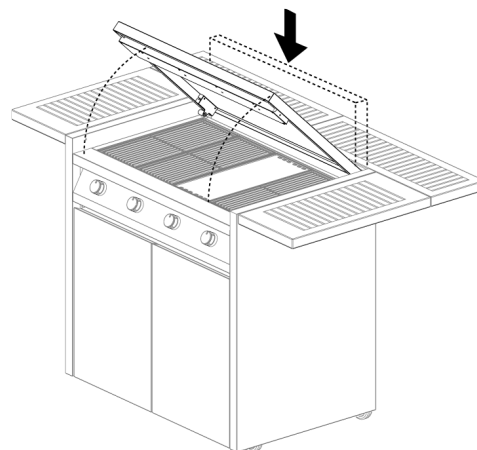
Opening:

- 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.

Take into account a minimum distance of 5 cm at the back to allow the cover to rotate.





Cover, Top version (Green)



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. HANDLE WHILE WEARING HEAT PROTECTION GLOVES.

To prevent from damaging the lid and wooden sides:

Opening:

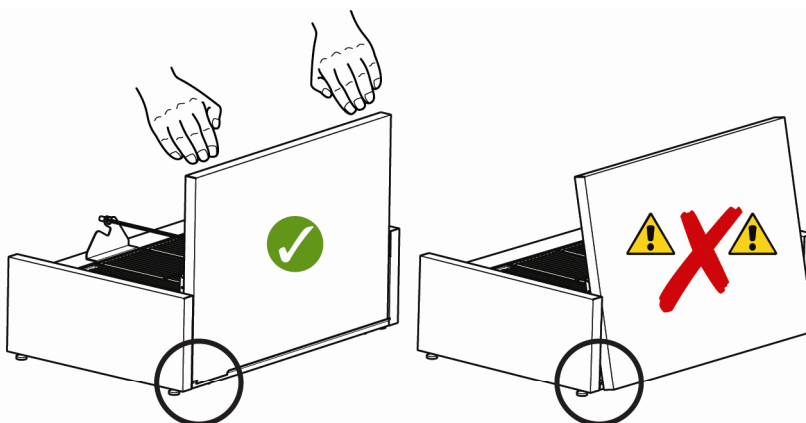
- Pull up the lid and let it slide to the rear; when in vertical position leave it on the rubbers.

Closing:

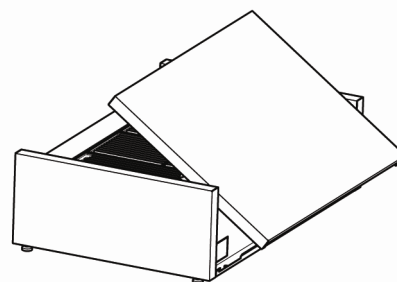
- Pull up the lid to the front side and leave it only when it is completely out.

The cover is very heavy:

you should use 2 hands to open and close the cover, firmly holding its far ends as shown in the figure (the correct and incorrect opening and position of the cover are also shown).



Take into account a minimum distance of 5 cm at the back to allow the cover to rotate.

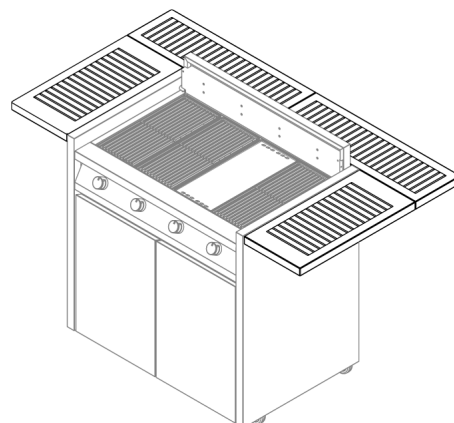


Work surfaces (Green)

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



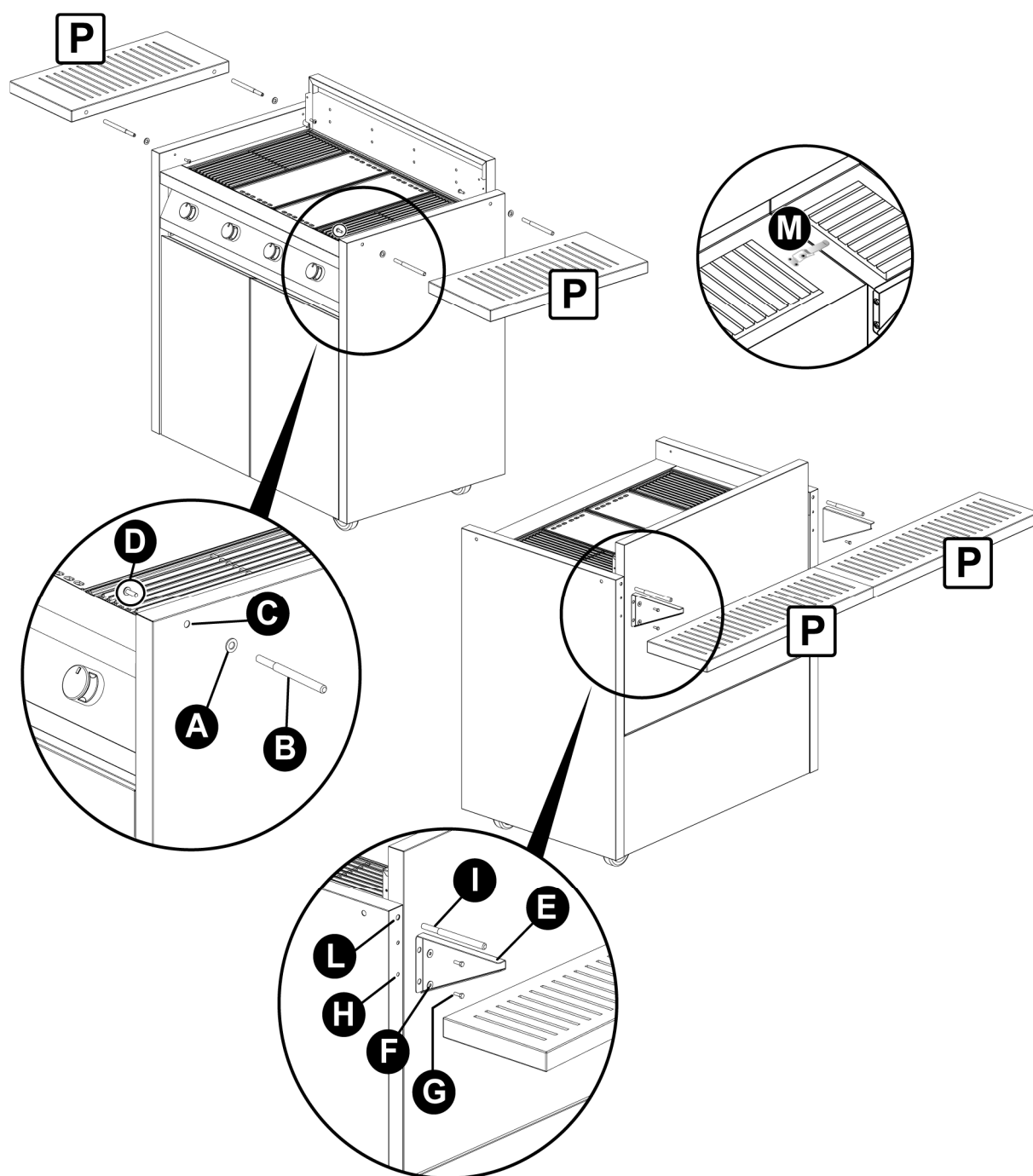
THE WORK SURFACES ARE DESIGNED TO WITHSTAND A MAXIMUM WEIGHT OF 10 KG.





Assembling instruction

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



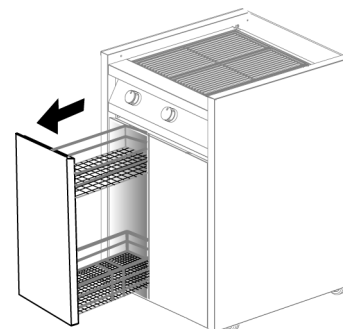


Extractable basket (Green)

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.



Wheel-mounted bottle trolley

Made of stainless steel. 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.



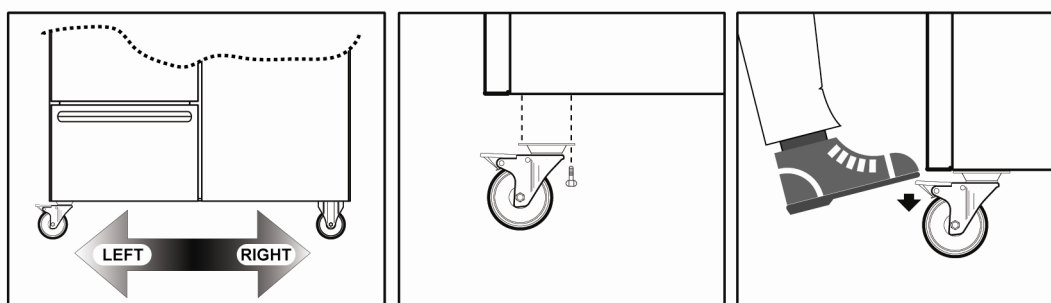
DO NOT REST INFLAMMABLE OBJECTS (SUCH AS PAPER, CLOTH AND OTHER MATERIALS) INSIDE THE DRAWERS OR INSIDE THE BOTTLE COMPARTMENT.

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. Screw the 4 wheels into the threaded housings under the structure using the four M8 hexagon bolts provided.

To brake the barbecue simply press a foot onto the snap lever as shown in the figure.

To release the brake, return the lever to standby position.



DO NOT USE THE TROLLEY UNLESS THE WHEELS ARE CORRECTLY SCREWED IN.



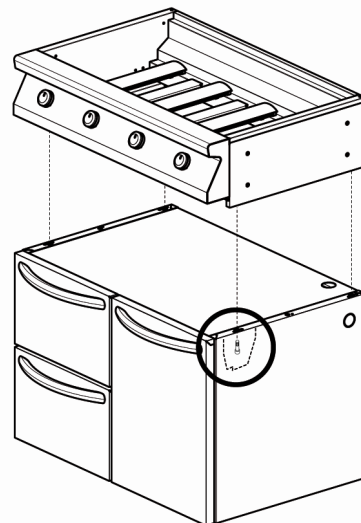
Installation

Fastening the top to the trolley



BEFORE CARRYING OUT THIS OPERATION INSTALL THE PIVOT WHEELS (SEE INSTRUCTIONS ABOVE), REMOVE THE DRAWERS AND OPEN THE BOTTLE TROLLEY DOOR.

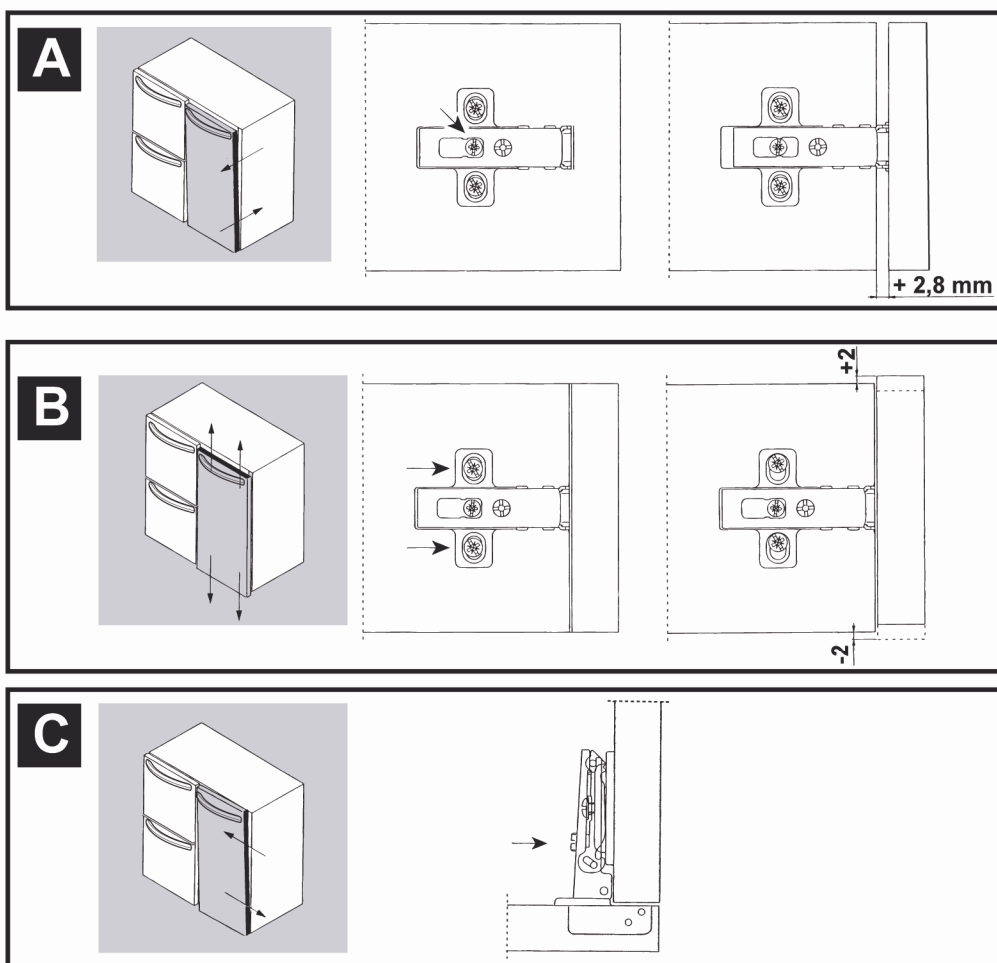
Screw the trolley to the top using four hexagon bolts M10 which screw to the bottom of the top from the inside of the trolley.



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.

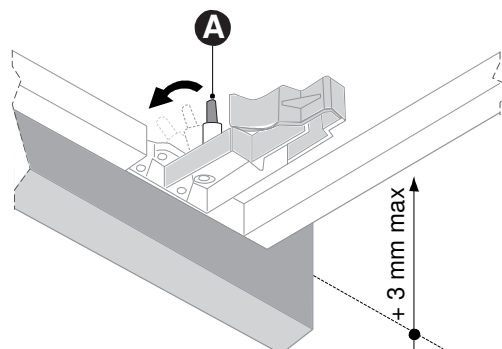




Adjustment of the drawer height

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.



Accessories on request

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.

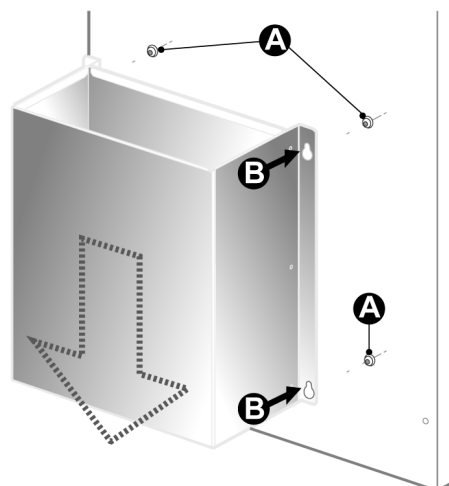
Utensil holder

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.

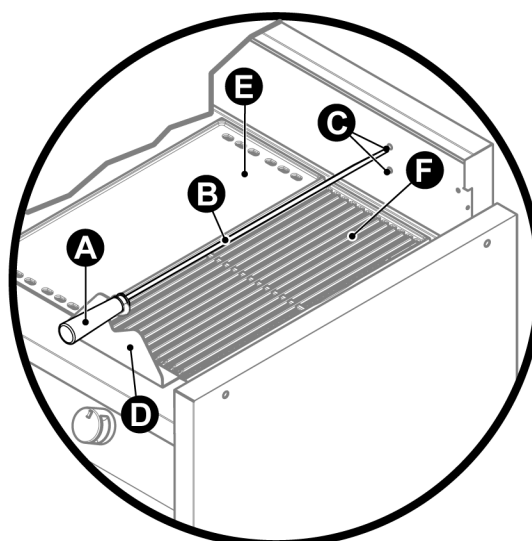


Skewer (Green)

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 | Griddle |
| F | Grill |

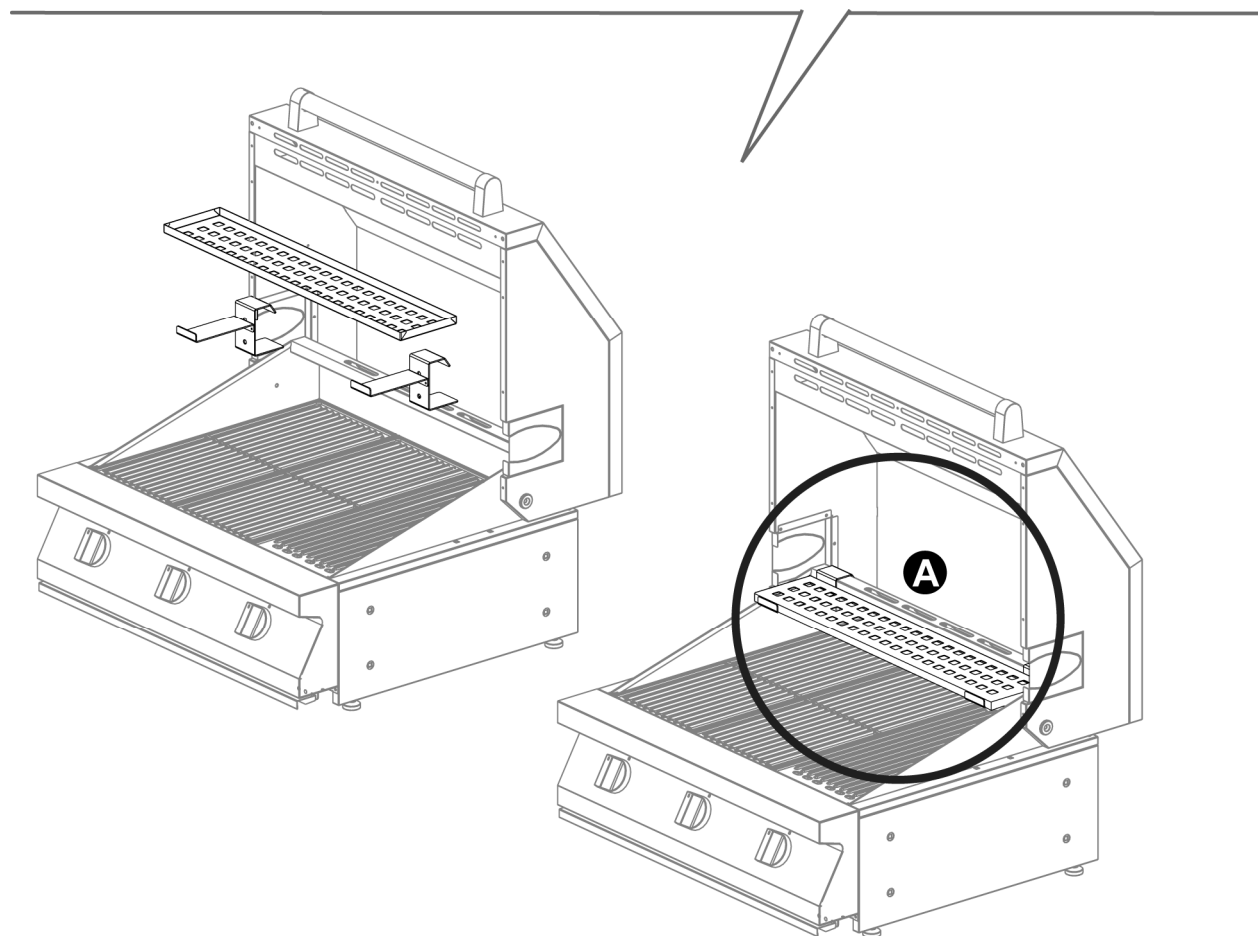
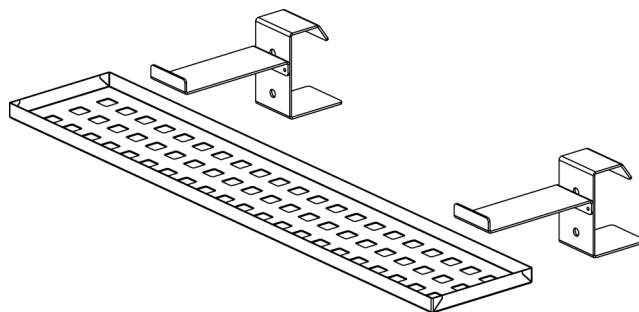




Installation

Accessory for indirect cooking (Swing)

Position the accessory as shown in detailed drawing "A".



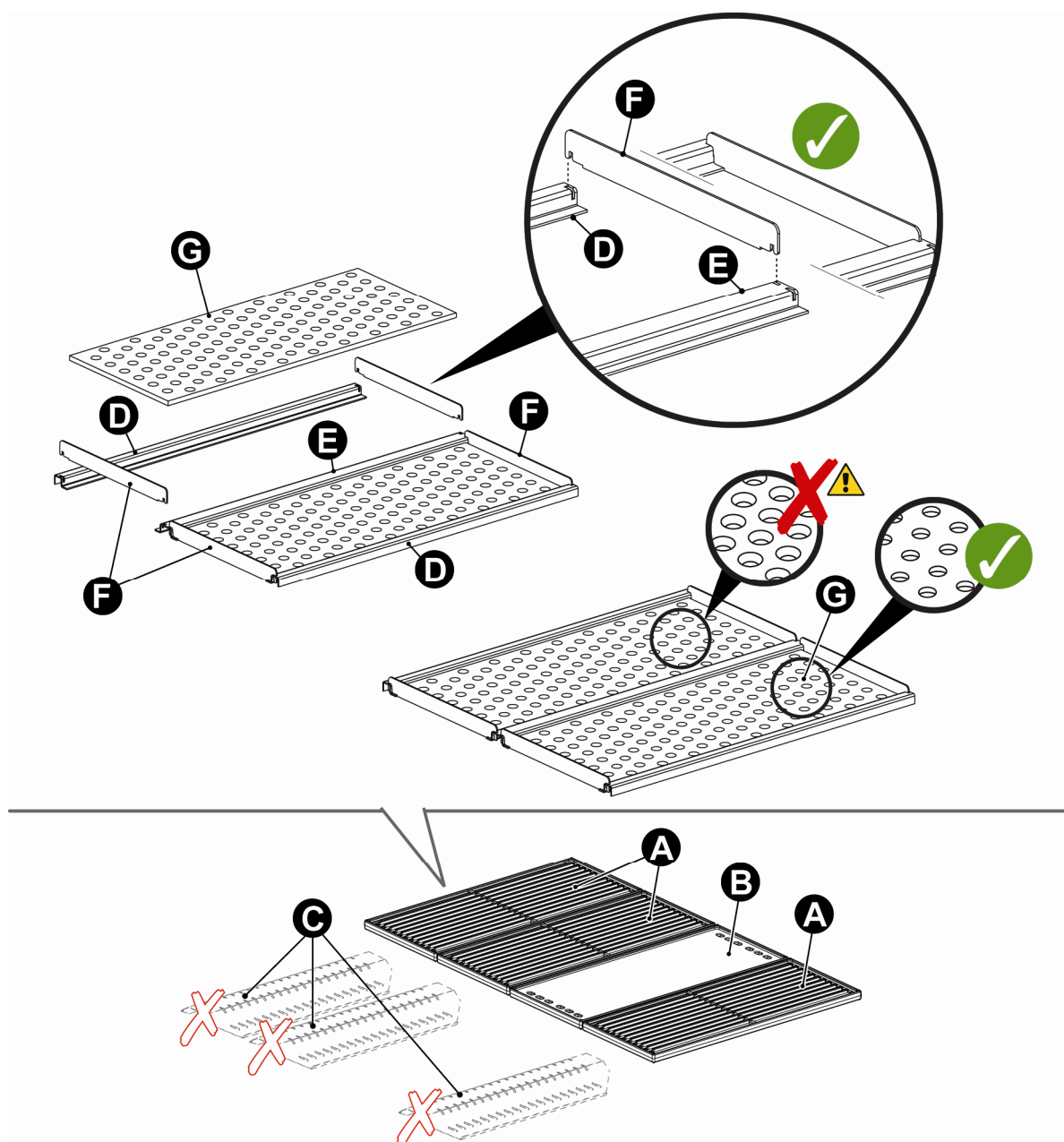


Assembling the ceramic tiles kit

1. Remove the grill grates "A", griddle "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" (double kit only).
4. Rest the tiles "G" on the frame as shown in the figure.
5. Replace the grill grates "A" and griddle "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.



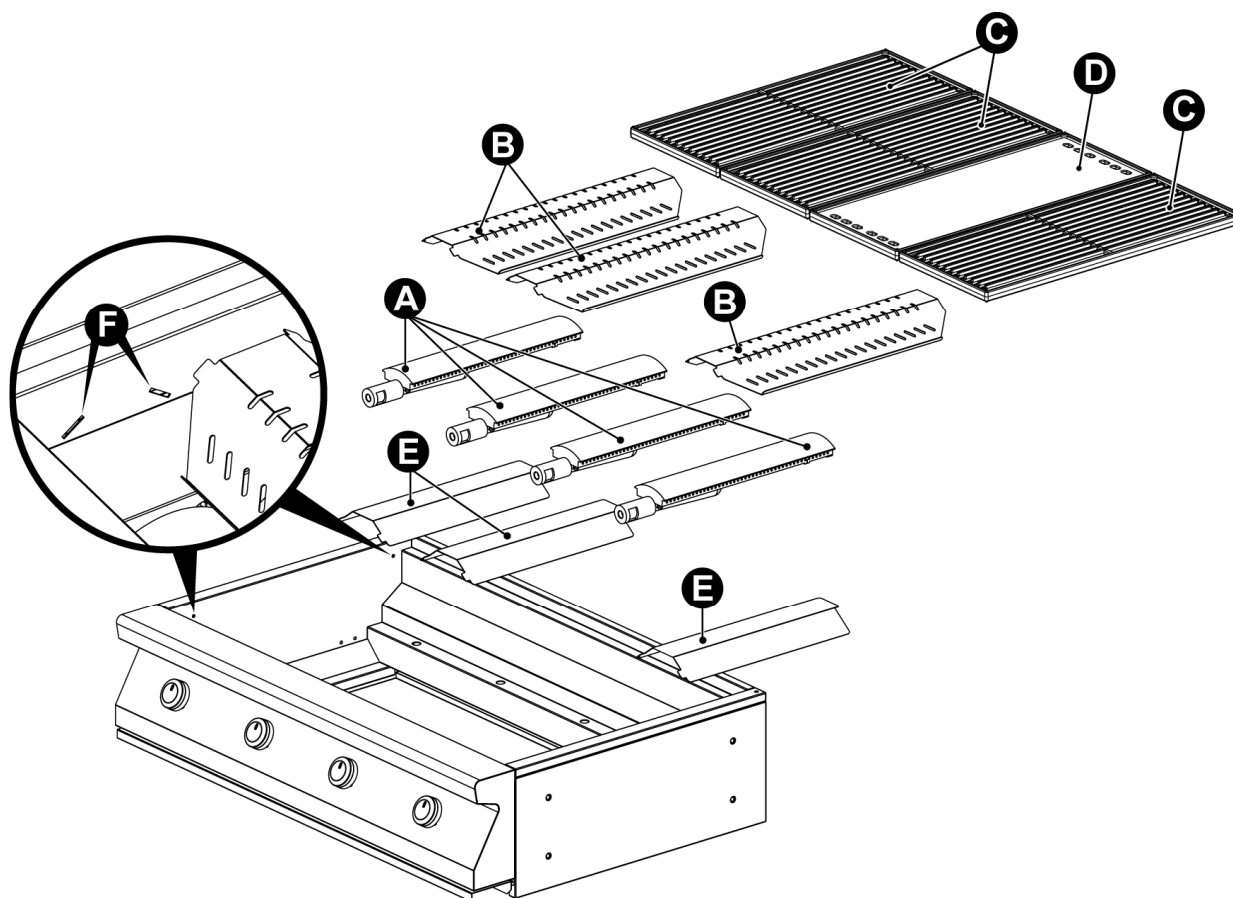
Positioning the internal components

Before beginning to cook, check the burners, flame spreaders, deflectors, grills and griddle are correctly in place. The figure shows the correct sequence for positioning the burners "A", flame spreaders "B", the deflectors "E", grills "C" and the griddle "D".

- The tabs on the flame spreaders "B" should be inserted into the slots "F" 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.

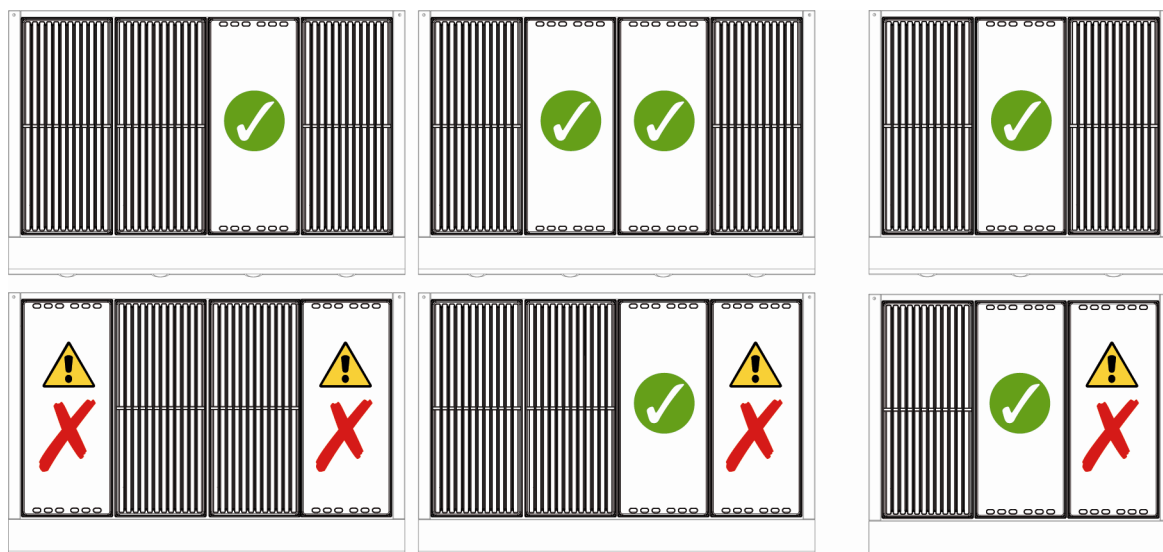
Open griddle	Closed griddle, ribbed side	Closed griddle, flat side
Fillet steaks Fish Shrimps	Chicken legs Vegetables Sausages Cheese Fruit	Hamburgers Vegetables Cheese Fried eggs Bacon

The open griddles can be used on both sides.

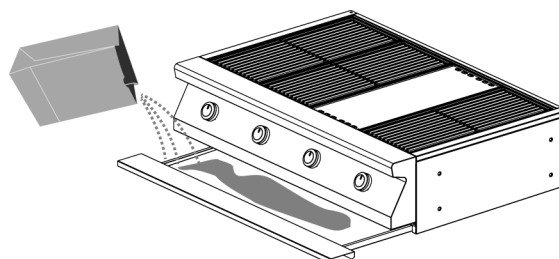
The closed griddles are double-faced: flat on one side, ribbed on the other side, in order to allow different kinds of cooking. You need not place a flame spreader beneath the closed griddles.



FOR A CORRECT POSITIONING AND USE PLEASE REFER TO THE BELOW DIAGRAM.



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.

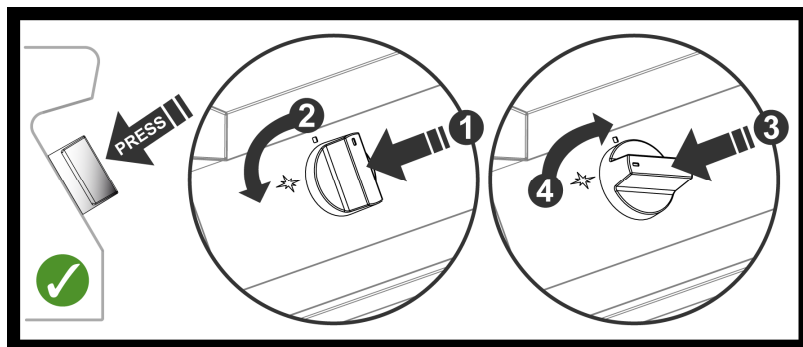




Lighting the burners

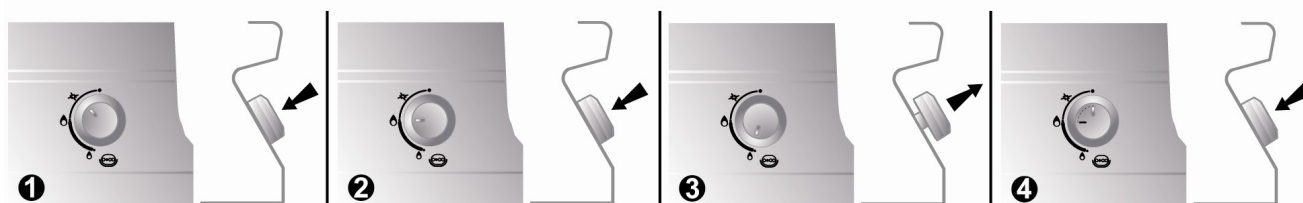


ALWAYS PRESS THE KNOB BEFORE TURNING IT.



Each knob indicates the corresponding burner (see "Control panel (Swing)" on page 16 and "Control panel (Green)" on page 20).

- 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. TO CHECK THE BURNERS HAVE TURNED ON, LOOK FOR THE FLAME THROUGH THE SLOTS IN THE GRILLS.



Cooking tips (Swing)

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.

Direct cooking: when food is cooked directly on the grill under which the burner is lit.

Indirect cooking: when food is cooked on the grill adjacent to the one with the lit burner.



WHILE COOKING THE COVER OF THE SIDE COOKING SURFACE (SWING) MUST BE LIFTED.

Meat

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 (joints, whole chickens, etc.) preheat for longer (approximately 10 minutes). In both cases the lid should be left down during the preheat.

Direct cooking

In general, to cook meat direct, 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 with pork, it is normal for the flame to flare up due to fat dripping. If this occurs move the food to a cooler area of the grill. Completely filling the grill with food is not therefore recommended.

Indirect cooking

After preheating the grill, with the burners on maximum and the cooking lid closed, position the meat on the side of the grill adjacent to the lit burner. With the 90 cm barbecue position the meat on the central grill after lighting the side burners. Start cooking with the burners set to minimum and increase gradually. Cooking takes considerably longer than with direct cooking, but good results are guaranteed. Large cuts of meat or fish cook well with this type of cooking (joints, whole chickens, sea bream, etc.), or particularly thick or fatty food, which may result in frequent flare-up due to the fat dripping.

Vegetables

Vegetables, like meat, should be cooked on burners that have been preheated on maximum (for 5/10 minutes) with the cooking lid closed.

Direct cooking

After preheating adjust the burners to minimum and arrange the vegetables on the grill. Keep the burners on minimum for the duration to protect delicate food.



Burner use table

TEMPERATURE	BURNER SETTING	USE
230 - 250 °C	Maximum setting (🔥)	High heat. Preheating before cooking begins.
200 °C	Medium-maximum setting	Medium-high heat. For direct 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.). Also suitable for indirect cooking.
150 °C	Medium-minimum setting	Medium-low heat. For indirect cooking and for smoking; for heating food or keeping just cooked food warm.
110-120 °C	Minimum setting (🔥)	Low heat. For smoking and indirect cooking of large pieces of fatty or delicate food; for grilling vegetables; for keeping just cooked food warm.

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.
- In indirect cooking, preheat the burner corresponding to the food on the grill on minimum for 5 minutes, and the remaining burners on maximum for 10 minutes. The lid should be left down during cooking.
- In direct cooking (meat or fish), if the naked flame tends to burn the food, lower the burners heat, or move the food to a cooler area of the grill.



Cooking tips (Green)

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.



Burner use table

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.

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.



Cleaning the barbecue



USE ONLY SUITABLE DETERGENTS TO CLEAN THE SURFACES OF THE APPLIANCE; RINSE THOROUGHLY TO REMOVE ANY TRACE OF DETERGENT.

THE MANUFACTURER DECLINES ALL RESPONSIBILITY AND IS NOT LIABLE FOR DAMAGE ARISING FROM THE USE OF UNSUITABLE AND/OR OTHER DETERGENTS THAN THOSE INDICATED INCLUDING THE INSUFFICIENT REMOVAL OF THE DETERGENT USED.



TO CLEAN THE METAL INTERNAL PARTS, WE RECOMMEND WEARING WORK GLOVES.

Stainless steel



THE MANUFACTURER ENSURES THE USE OF HIGH-QUALITY STAINLESS STEEL; NEVERTHELESS, THIS ALONE CANNOT PREVENT THE FORMATION OF TRACES OF RUST IN ANY ENVIRONMENT: A HIGH SALINITY OF THE AIR, THE USE OF AGGRESSIVE OR INADEQUATE CLEANSERS AND DETERGENTS, THE INSUFFICIENT REMOVAL OF DETERGENTS, THE EXPOSITION TO CORROSIVE SUBSTANCES, THE CONTACT WITH OXIDIZED MATERIALS OR WITH MATERIALS SENSITIVE TO OXIDATION, CAN COMPROMISE THE CORROSION RESISTANCE AND RUST RESISTANCE OF THE APPLIANCES.

THE RESISTANCE OF THE MATERIALS IS ENSURED AT NORMAL ROOM TEMPERATURE (BETWEEN 5°C AND 35°C). THE PROLONGED EXPOSURE TO DIFFERENT TEMPERATURES COULD, IN SOME CASES, COMPROMISE THE CORROSION RESISTANCE AND RUST RESISTANCE OF THE MATERIALS. EXCEEDING CERTAIN LEVELS OF TEMPERATURE, THE STAINLESS STEEL CAN UNDERGO PERMANENT CHANGES OF COLOR NOT ATTRIBUTABLE TO THE MANUFACTURER.

THE MANUFACTURER IS NOT RESPONSIBLE FOR THE DAMAGE CAUSED BY ONE OR MULTIPLE ABOVE LISTED SITUATIONS, NOR SIMILAR SITUATIONS THAT ARE NOT SPECIFICALLY DESCRIBED HERE: THE MANUFACTURER ADVISES THE INSTALLATION OF THE APPLIANCES IN PLACES SHELTERED FROM WEATHERING, OR ELSE THEIR PROTECTIVE COVERAGE WITH SPECIFIC WATERPROOF PVC COVERS (SEE "ACCESSORIES ON REQUEST" ON PAGE 26) AFTER A THOROUGH CLEANING OF THE APPLIANCES AS DESCRIBED BELOW.

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 stainless steel surfaces, use a solution of warm water and vinegar or neutral soap. Pour the solution onto a damp cloth and wipe the steel surface, in the direction of the satin finish, rinse thoroughly and dry with a soft cloth or chamois leather.

Do not under any circumstances use metallic sponges or sharp scrapers that may damage the surfaces. Only use non-scratch, non-abrasive sponges and, if necessary, wooden or plastic utensils.

Enamelled cast iron grills and griddle

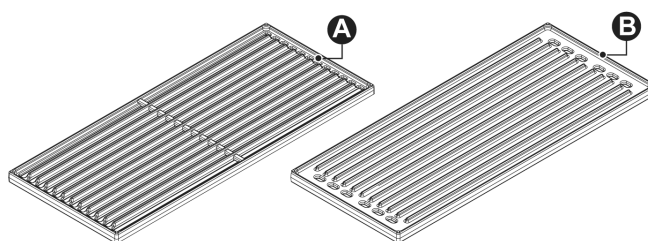
The cast iron grills "A" and griddle "B" should be cleaned when still slightly warm.

To remove any food residue, rub with a brass bristle brush.

Then wash the grills and griddle with a suitable degreasing detergent and rinse with plenty of tepid water.

Do not wash into the dishwasher.

Dry thoroughly, finally lubricate the entire surface with edible oil.



AFTER THOROUGH CLEANING AND BEFORE USING THE CAST IRON GRILLS AND GRIDDLE AGAIN, REMOVE ANY DETERGENT RESIDUE BY LIGHTING THE BURNERS ON MAXIMUM FOR A FEW MINUTES.



Cleaning and Maintenance

Maintenance of the teak wood (Green)

We recommend using cleaning products normally available on the market. These products ensure the wood is preserved over time. If these products are not available, we recommend removing the dirt as soon as possible using a cloth dampened with water and neutral soap. Rinse thoroughly and dry with a soft cloth. Remove the larger incrustations and more stubborn residues using a scratch-resistant scraper for wood or a special sponge designed for delicate surfaces. Do not under any circumstances use metallic sponges or sharp scrapers that may damage the surfaces.



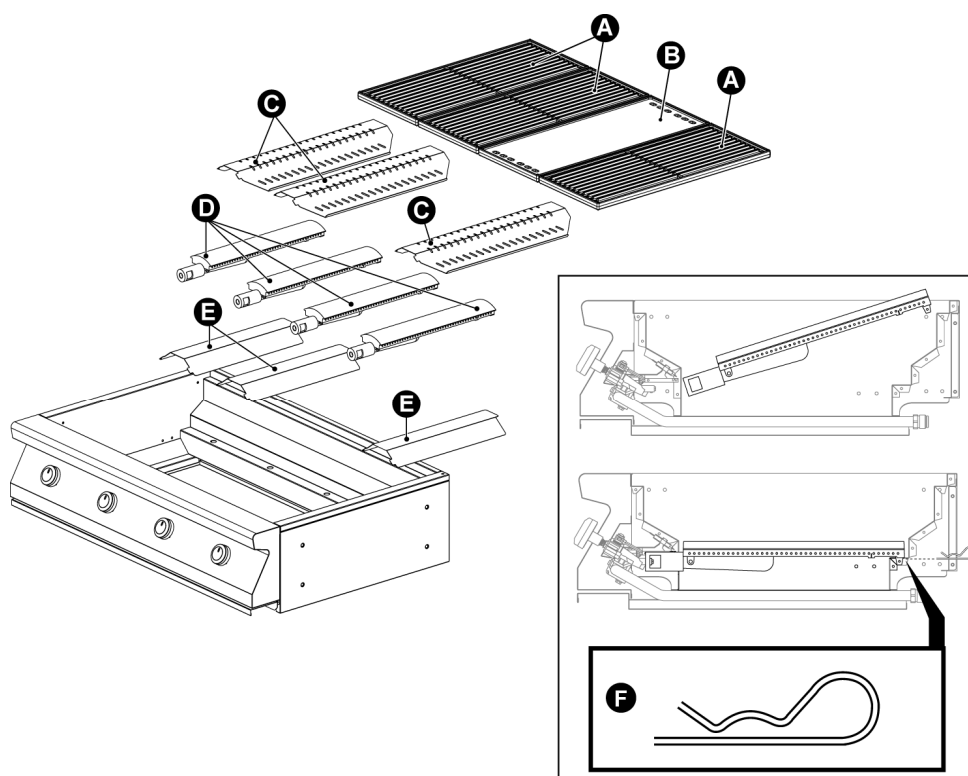
DO NOT WASH WOODEN ACCESSORIES AND PARTS IN THE DISHWASHER. KEEP DRY AND AVOID EXTREME TEMPERATURE CHANGES. EXCESSIVE HUMIDITY AND EXTREME TEMPERATURE CHANGES MAY IRREVOCABLY DEFORM THE WOODEN ACCESSORIES AND PARTS.

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).

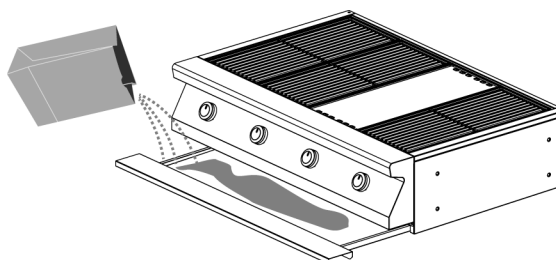
Disassembling the burners

- Remove the grills "A" and the griddle "B".
- Remove the flame spreaders "C".
- 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.





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.



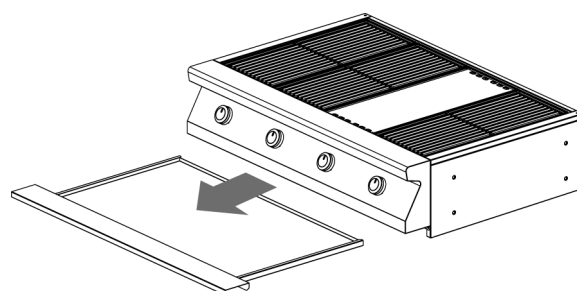
Drip pan (Swing)

After cooking (after the barbecue has cooled down), remove the drip pan as shown in the adjacent 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 the drip pan with suitable non-abrasive products and reposition.



Drip pan (Green)

After cooking (after the barbecue has cooled down):

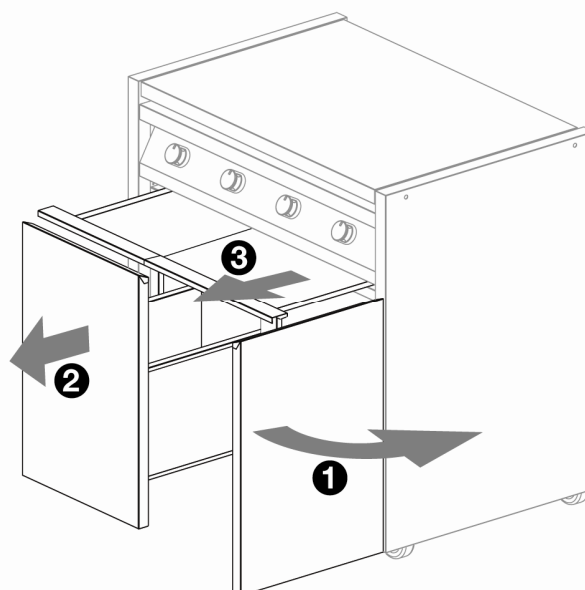
1. open the bottle compartment door
2. open the drawer
3. remove the drip pan

as shown in the adjacent 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 the drip pan with suitable non-abrasive products and insert it back in its own housing, opening first the drawer and the compartment door.



Cleaning the knobs and the control panel

Clean the knobs and the control panel with a damp cloth.

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