

**IT** ISTRUZIONI DI MONTAGGIO  
**UK** ASSEMBLY INSTRUCTIONS  
**DE** MONTAGEANLEITUNGEN  
**FR** INSTRUCTIONS DE MONTAGE  
**PL** INSTRUKCJE MONTAZU



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Gentile cliente,  
desideriamo innanzitutto ringraziarLa per la preferenza che ha voluto accordarci acquistando il nostro prodotto e ci congratuliamo con Lei per la scelta.

Per consentirLe di utilizzare al meglio il suo nuovo barbecue, la invitiamo a seguire attentamente quanto descritto nel presente manuale.

## 1 PREMESSA





Leggere attentamente le istruzioni fino alla fine prima di procedere al montaggio.

Non operare se non si sono ben comprese tutte le notizie riportate nel manuale; in caso di dubbi richiedere sempre al rivenditore Palazzetti presso il quale si ha effettuato l'acquisto.

Palazzetti si riserva il diritto di modificare specifiche e caratteristiche tecniche e/o funzionali al prodotto in qualsiasi momento senza darne preavviso.

### 1.1 SIMBOLOGIA

Nel presente manuale i punti di rilevante importanza sono evidenziati dalla seguente simbologia:

	<b>ATTENZIONE:</b> Punto nel quale viene espressa una nota di particolare rilevanza.
	<b>CARBONELLA MAX TOT KG:</b> carica massima consentita di carbone di legna o carbonella
	<b>LEGNA MAX TOT KG:</b> carica massima legna di piccola pezzatura e ben secca
	<b>PISTOLA:</b> sigillare con collante (in dotazione su alcuni modelli)

### 1.2 SCOPO E CONTENUTO DEL MANUALE

#### Scopo

Lo scopo del manuale è quello di consentire all'utilizzatore di prendere quei provvedimenti e predisporre tutti i mezzi umani e materiali necessari per un suo uso corretto, sicuro e duraturo.

#### Contenuto

Questo manuale contiene tutte le informazioni necessarie per l'installazione, l'impiego e la manutenzione del prodotto. La scrupolosa osservanza di quanto in esso descritto garantisce un elevato grado di sicurezza e produttività del prodotto.

### 1.3 CONSERVAZIONE DEL MANUALE

#### Conservazione e consultazione

Il manuale deve essere conservato con cura e deve essere sempre disponibile per la consultazione, sia da parte dell'utilizzatore che degli addetti al montaggio ed alla manutenzione. Il manuale Istruzione Uso e Manutenzione è parte integrante del prodotto.

### Deterioramento o smarrimento

In caso di necessità fare richiesta di un'ulteriore copia a Palazzetti.

### Cessione del prodotto

In caso di cessione del prodotto l'utente è obbligato a consegnare al nuovo acquirente anche il presente manuale.

### 1.4 AGGIORNAMENTO DEL MANUALE

Il presente manuale rispecchia lo stato dell'arte al momento dell'immissione sul mercato del prodotto. I barbecue già presenti sul mercato, con la relativa documentazione tecnica, non verranno considerate da PALAZZETTI carenti o inadeguati a seguito di eventuali modifiche, adeguamenti o applicazione, di nuove tecnologie sui prodotti di nuova commercializzazione.

### 1.5 GENERALITÀ

#### Responsabilità

**Con la consegna del presente manuale Palazzetti declina ogni responsabilità, sia civile che penale, per incidenti derivati dalla non osservanza parziale o totale delle specifiche in esso contenute.**

**Palazzetti declina, altresì, ogni responsabilità derivante da uso improprio del prodotto od uso non corretto da parte dell'utilizzatore, da modifiche e/o riparazioni non autorizzate, da utilizzo di ricambi non originali o non specifici per questo modello.**

#### Manutenzione straordinaria

Le operazioni di manutenzione straordinaria devono essere eseguite da personale qualificato ed abilitato ad intervenire sul prodotto a cui fa riferimento il presente manuale.

#### Responsabilità delle opere di installazione

La responsabilità delle opere eseguite per l'installazione del prodotto non può essere considerata a carico della PALAZZETTI, essa è, e rimane, a carico dell'installatore, al quale è demandata l'esecuzione delle verifiche relative alla correttezza delle soluzioni di installazione proposte. Inoltre devono essere rispettate tutte le norme di sicurezza previste dalla legislazione specifica vigente nello stato dove la stessa è installata.

#### Uso

L'uso del prodotto è subordinato, oltre che alle prescrizioni contenute nel presente manuale, anche al rispetto di tutte le norme di sicurezza previste dalla legislazione specifica vigente nello stato dove avverrà l'installazione.

### 1.6 PRINCIPALI NORME ANTINFORTUNISTICHE RISPETTATE E DA RISPETTARE

A) Direttiva 89/391/CEE: "Attuazione delle misure volte a promuovere il miglioramento della sicurezza e della salute dei lavoratori durante il lavoro".

B) Direttiva 89/106/CEE: "Concernente il riavvicinamento delle disposizioni legislative, regolamentari ed amministrative degli stati membri concernenti i prodotti da costruzione".

C) Direttiva 85/374/CEE: "Concernente il riavvicinamento delle disposizioni legislative, regolamentari ed amministrative degli stati membri in materia di responsabilità per danno da prodotti difettosi".

### 1.7 GARANZIA LEGALE

L'utente per poter usufruire della garanzia legale, di cui alla Direttiva CEE 1999/44/CE deve osservare scrupolosamente le prescrizioni indicate nel presente manuale, ed in particolare:

- operare sempre nei limiti d'impiego del prodotto;
  - effettuare sempre una costante e diligente manutenzione;
  - autorizzare all'uso del prodotto persone di provata capacità, attitudine ed adeguatamente addestrate allo scopo.
- L'inosservanza delle prescrizioni contenute in questo manuale implicherà l'immediata decadenza della garanzia.

### 1.8 RESPONSABILITÀ DEL COSTRUTTORE

Il Costruttore declina ogni responsabilità civile e penale, diretta o indiretta, dovuta a:

- installazione non conforme alle normative vigenti nel paese ed alle direttive di sicurezza;
- inosservanza delle istruzioni contenute nel manuale;
- installazione da parte di personale non qualificato e/o non addestrato;
- uso non conforme alle direttive di sicurezza;
- modifiche e riparazioni non autorizzate dal Costruttore;
- utilizzo di ricambi non originali o non specifici per il modello di barbecue;
- carenza di manutenzione;
- eventi eccezionali.

### 1.9 CARATTERISTICHE DELL'UTILIZZATORE

L'utilizzatore del prodotto deve essere una persona adulta e responsabile provvista delle conoscenze tecniche necessarie per la manutenzione ordinaria dei componenti dello stesso. Fare attenzione che i bambini non si avvicinino al prodotto, con l'intento di giocarvi.

### 1.10 ASSISTENZA TECNICA

Palazzetti è in grado di risolvere qualunque problema tecnico riguardante l'impiego e la manutenzione nell'intero ciclo di vita del prodotto.

### 1.11 PARTI DI RICAMBIO

Impiegare esclusivamente parti di ricambio originali. Non attendere che i componenti siano logorati dall'uso prima di procedere alla loro sostituzione. Sostituire un componente usurato prima della rottura favorisce la prevenzione degli infortuni derivanti da incidenti causati proprio dalla rottura improvvisa dei componenti, che potrebbero provocare gravi danni a persone e cose.

Eseguire i controlli periodici di manutenzione come indicato nel capitolo "Manutenzione e Pulizia".

## 2 AVVERTENZE PER LA SICUREZZA

### 2.1 AVVERTENZE PER L'INSTALLATORE

- Per il corretto funzionamento del tiraggio, prevederene l'installazione ad una distanza di almeno 6 metri tra l'uscita fumi ed ostacoli, alberi, cespugli o costruzioni;
- Verificare che le predisposizioni all'accoglimento del prodotto siano conformi ai regolamenti locali, nazionale ed europei. Osservare le prescrizioni indicate nel presente manuale.
- Usare sempre i dispositivi di sicurezza individuale e gli altri mezzi di protezione previsti per legge.
- Per ragioni di sicurezza non superare 3 elementi di canna fumaria
- predisporre una base solida, inalterabile nel tempo e perfettamente a livello, adeguata alle dimensioni ed al peso del barbecue.
- Eventuali minime differenze di altezze tra i vari elementi, vanno compensate in fase di montaggio e non possono essere considerati motivo di reclamo.

### 2.2 AVVERTENZE PER L'UTILIZZATORE

- Predisporre il luogo d'installazione secondo i regolamenti locali, nazionale ed europei. ATTENZIONE ! Questo barbecue diventerà molto caldo, e lo rimane per lungo tempo anche dopo lo spegnimento, evitare di toccare le parti calde e di avvicinare oggetti, in modo particolare se infiammabili. Prima di procedere al montaggio osservare le seguenti indicazioni:
  - Si raccomanda l'utilizzo di DPI (dispositivi di sicurezza individuale) prima di procedere con le operazioni di montaggio;
  - Per ragioni di sicurezza non superare 3 elementi di canna fumaria
  - predisporre una base solida, inalterabile nel tempo e perfettamente a livello, adeguata alle dimensioni ed al peso del barbecue.
  - Eventuali minime differenze di altezze tra i vari elementi, vanno compensate in fase di montaggio e non possono essere considerati motivo di reclamo.
  - Efflorescenza non può essere considerato motivo di reclamo in quanto è un fenomeno naturale, che si presenta con una formazione di macchie bianche sugli elementi. Si forma in presenza di umidità (pioggia, neve, condensa caldo/freddo, ...) ed è una reazione naturale dei prodotti legati con cemento, che in base alle condizioni climatiche si può presentare in modo più o meno intenso. L'efflorescenza si dissolve con l'acqua piovana e sparisce spontaneamente dopo un paio d'anni.- La formazione di fessurazioni e caville superficiali fanno parte del normale assestamento del barbecue, e non compromettono la sicurezza e la funzionalità del prodotto, come previsto da norma UNI-EN1860-1.
- Usare sempre protezioni adeguate per introdurre o togliere i cibi da griglia o dal forno (per i modelli combinati con forno). Inoltre è buona norma impedire che i bambini possano avvicinarsi al barbecue quando è in funzione.

- ATTENZIONE ! Non usare alcool o derivati dal petrolio per accendere o ravvivare la fiamma! Usare solo gli accenditori in accordo con la norma EN 1860-3!

Durante la cottura sorvegliare il prodotto in funzione.

- IL BARBECUE DEVE ESSERE ESCLUSIVAMENTE UTILIZZATO per cuocere cibi in ambiente esterno - ogni altro uso è vietato - NON UTILIZZARLO IN AMBIENTI CHIUSI.

- ATTENZIONE! Il barbecue non è un inceneritore! Per il fuoco si consiglia l'utilizzo di legna ben secca o carbonella in base al modello di barbecue (vedi simboli su esplosi per tipologia e quantità di combustibile da rispettare);

- Accendere il fuoco ed attendere almeno 30 minuti prima di iniziare a cucinare.

- iniziare a cucinare solo quando il combustibile ha formato uno strato superficiale di cenere.

- ATTENZIONE ! Tenere lontano dai bambini e dagli animali.

- Non spegnere il fuoco con l'acqua

- ATTENZIONE ! Non salire o sedersi sul piano d'appoggio

- Le parti in legno dell'imballo, il cartone e la pellicola devono essere portati nei centri locali di riciclaggio materiali.

- Durante il periodo invernale si raccomanda di proteggere il barbecue con l'apposito Sacco Protettivo (optional)

### 3 MONTAGGIO

#### 3.1 SPECIFICHE PER BARBECUE GREZZI

Se avete acquistato un barbecue in cemento grezzo: utilizzare il kit di montaggio Palazzetti (optional). Procedere all'assemblaggio dei vari elementi seguendo la numerazione come indicata sull'esplosivo ed eseguire le sovrapposizioni controllandole con il livello a bolla.

Assemblare i basamenti ed il piano con malta (inclusa nel kit di montaggio) ed eseguire le sovrapposizioni controllandole con un livello a bolla.

- Eventuali minime differenze di spessore tra gli elementi fanno parte della natura del materiale e non possono essere motivo di reclamo, pertanto devono essere sistemate in fase di posa. - Le parti a contatto col calore (dal focolare in su) devono essere assemblate con adesivo sigillante incluso nel kit di montaggio Palazzetti (optional) Questa colla speciale è resistente al calore, diventa flessibile e permette al materiale di dilatarsi con la combustione.

-;

- Attenzione: se il focolare è realizzato in più elementi, inserire la griglia fra i 2 fianchi prima di fissarli. Attendere l'indurimento prima di procedere con le altre operazioni;

- le basi fuoco in refrattario devono essere appoggiate all'interno del focolare e non fissate; E' assolutamente vietato usare cementi ad alta resistenza o a presa rapida (cemento bianco, cemento alluminato, ecc.) e collanti ad alta presa (colle da piastrelle, ecc.) poiché non permettono la dilatazione termica degli elementi del barbecue a contatto con il calore e possono quindi provocare la rottura degli stessi.

- attendere che il barbecue sia asciutto prima di procedere con la verniciatura (almeno 4 giorni); **Tutte le parti in cemento grezzo devono essere verniciate con un colore idrorepellente a base di quarzo, al fine di proteggerle dagli agenti atmosferici**, incluso nel Kit di montaggio

Palazzetti (optional) **E' necessario stenderne almeno 2 mani, al fine di ottenere uno spessore di 2-3 mm.**

**Le parti in Marmotech o tinte nell'impasto, (come i piani lavoro, ecc.) devono essere protette con l'idrorepellente trasparente Palazzetti incluso nel kit di montaggio Palazzetti (optional);**

**I trattamenti sono da ripetere una volta l'anno.**

#### 3.2 SPECIFICHE PER BARBECUE IN MARMOTECH O TINTI NELL'IMPASTO

Se avete acquistato un barbecue in Marmotech o tinto nell'impasto: per assemblare il barbecue usare semplicemente l'adesivo sigillante Palazzetti (di serie su alcuni modelli).

- Procedere all'assemblaggio dei vari elementi seguendo la numerazione come indicata sull'esplosivo ed eseguire le sovrapposizioni controllandole con il livello a bolla;

- Attenzione : se il focolare è realizzato in più elementi, inserire la griglia fra i 2 fianchi prima di fissarli. Attendere l'indurimento prima di procedere con le altre operazioni;

- le basi fuoco in refrattario devono essere appoggiate all'interno del focolare e non fissate;

- a montaggio avvenuto attendere che il barbecue sia asciutto (almeno 4 giorni);

- gli eventuali componenti in Easy Stone sono realizzati artigianalmente ed eventuali imperfezioni sono da ritenersi caratteristiche peculiari del manufatto;

- i barbecue in Marmotech e quelli tinti nell'impasto non necessitano di finitura, ma **devono essere protetti con l'idrorepellente trasparente Palazzetti al fine di garantirne l'impermeabilità agli agenti atmosferici ed alle macchie di grasso** (in dotazione su alcuni bbq). **Il trattamento è da ripetere una volta l'anno.**

#### 3.3 SPECIFICHE DI MONTAGGIO PER BBQ CON FORNO

##### SPECIFICHE PER NEW ZEALAND, CRETA 2, NEW JERSEY, GRADO

- Assemblare il barbecue col collante in dotazione;

- Appoggiare sopra il piano (2 per Creta e Grado, nr. 2 a per New Zealand e New Jersey) senza collanti i fogli di fibra ceramica (in dotazione), e su di essi posate gli elementi del forno sigillando solo i punti specificati nel disegno.

- Distribuite il materassino isolante rimasto come in figura.

- Solo per New Zealand e New Jersey: a forno completamente installato, si raccomanda di coprire la cupola con materiale isolante leggero (es. Argilla espansa, NON INCLUSA), al fine di favorire una maggiore tenuta del calore ed evitare violente escursioni termiche.

##### IMPORTANTE :

- una volta completato l'assemblaggio del barbecue, applicare l'etichetta contenente le avvertenze come previsto dalla normativa UNI EN 1860-1 (in dotazione).

- ogni accensione deve avvenire in modo lento e graduale fino al riscaldamento omogeneo del barbecue. Un riscaldamento troppo veloce può provocare delle fessure evidenti e compromettere seriamente la struttura.

- Eventuali micro fessurazioni non alterano in alcun modo la funzionalità del prodotto e non possono essere motivo di reclamo trattandosi di normale assestamento del manufatto.

#### **4 USO PREVISTO DAL COSTRUTTORE**

I prodotti descritti in questo manuale sono stati costruiti espressamente per la cottura di cibi e per essere alimentati a legna, ben stagionata e di piccola pezzatura o carbonella in base al modello (vedere simboli su esplosi). Il barbecue non è un inceneritore. Qualsiasi altra destinazione d'uso o qualsiasi altro tipo di alimentazione è da ritenersi improprio e perciò pericoloso. Questa apparecchiatura è stata costruita in conformità con norme tecniche e direttive di settore.

**Si raccomanda di non superare la carica consigliata!**

#### **5 PULIZIA E MANUTENZIONE**

Pulire dopo ogni uso a barbecue freddo: sarà così possibile asportare più facilmente i residui della cottura evitando così che brucino al successivo utilizzo.

**- ogni accensione deve avvenire in modo lento e graduale fino al riscaldamento omogeneo del barbecue. Un riscaldamento troppo veloce può provocare delle fessure evidenti da shock termico e compromettere seriamente la struttura.**

**- Eventuali micro fessurazioni non alterano in alcun modo la funzionalità del prodotto e non possono essere motivo di reclamo trattandosi di normale assestamento del manufatto.**

**- Al fine di preservare al meglio il barbecue, è necessario ripetere una volta l'anno i trattamenti idrorepellenti, con vernice al quarzo nel caso dei bbq grezzi e col trattamento liquido trasparente nel caso di bbq tinti in impasto o in Marmotech.**

**- Durante il periodo invernale si raccomanda di proteggere il barbecue asciutto con l'apposito Sacco Protettivo (optional)**

IN CASO DI MANCATA OSSERVANZA DELLE NORME SOPRA INDICATE L'AZIENDA DECLINA OGNI RESPONSABILITA' PER EVENTUALI DANNI ARRECATI A PERSONE O COSE OD AL PRODOTTO STESSO. NON VERRANNO QUINDI RICONOSCIUTI INTERVENTI E/O SOSTITUZIONI A TITOLO GRATUITO.

IL BARBECUE E' CONFORME ALLA DIRETTIVA DEL 2004 RELATIVA ALLA SICUREZZA GENERALE DEL PRODOTTO, IN PARTICOLARE PER I MATERIALI A CONTATTO CON GLI ALIMENTI.

I BARBECUE PALAZZETTI SODDISFANO TUTTE LE PRESCRIZIONI DELLE NORMATIVA UNI EN 1860-1.

#### **6 COTTURA NEL FORNO**

Fate fuoco all'interno del forno, nella zona centrale, tenendo la portina chiusa ed il registro aria aperto.

Il forno andrà portato in temperatura gradualmente, evitando

di sovraccaricarlo nella fase iniziale (massimo 2 Kg di legna ben secca e di piccolo taglio) onde evitare shock termici.

Il tempo necessario al forno a raggiungere la temperatura desiderata, varia a seconda del fuoco che avete fatto, in ogni caso questa fase richiederà non meno di 1 ora.

Il riferimento per le temperature è la scala NERA esterna del termometro in dotazione. I metodi, le temperature e i tempi di cottura variano molto, a seconda di cosa volete cuocere, le istruzioni che ci apprestiamo a darvi sono di carattere generale, e per la cottura di pizze, pane, focacce etc..

Appena la temperatura sarà sufficiente (ca 250° C e il colore interno del forno sarà più chiaro) a fiamme spente, aprite il forno e pulite velocemente il piano con un panno umido, spostando in un angolo sul fondo le braci e la cenere residui. Nel caso non ci sia più fiamma nel forno chiudete il registro fumi, per evitare la dispersione del calore.

Appoggiate direttamente sopra la base la pizza o il pane da cuocere; nel caso non siate ancora dei cuochi provetti vi consigliamo di appoggiare il cibo su una normale teglia adatta. Dopo aver inserito la pietanza, chiudete la portina il più presto possibile. Potrete controllare la cottura attraverso lo spioncino; quando il cibo sarà cotto toglietelo dal forno usando gli appositi attrezzi (optional).

*La Palazzetti Lelio S.p.A. si riserva il diritto di apportare modifiche in qualsiasi momento senza preavviso.*

Dear customer,

We would like to start thanking you for choosing one of our products and congratulate you on your choice.





In order to best use your new barbecue, please follow carefully what is described in this manual.

## 1 FOREWORD

Do not start using the barbecue until you have read and understood the contents of this manual. Should you have any doubts, please make sure you contact Palazzetti's specialist retailer. Palazzetti reserves the right to modify the technical and/or functional specifications and features of the product at any time without prior notice.

### 1.1 SYMBOLS

The important points in this manual are highlighted with the following symbols:

	<b>DANGER:</b> This is an important note on behavior for injury preventions or material damage.
	maximum load of charcoal load allowed
	maximum load of small and dry pieces of wood allowed
	to fix with glue Palazzetti (included in some models)

## 1.2 PURPOSE AND CONTENTS OF THE MANUAL

### Purpose

The purpose of the manual is to allow the user to take the necessary precautions and to have all the human and material means required for its correct, safe and lasting use.

### Contents

This manual contains all the information necessary for installation, use and maintenance of the product. By complying scrupulously with the contents of this manual you will ensure a high degree of safety and productivity for the product.

## 1.3 KEEPING THE MANUAL

### Storage and consultation

The manual must be stored in a safe, dry place and be available at all times for consultation by the user and installation and maintenance personnel. The Use and Maintenance Instructions Manual is an integral part of the product.

## Deterioration or loss

If required, please ask Palazzetti for another copy of the manual.

## Selling the product

If the product is sold the user must give the manual to the new owner as well.

## 1.4 UPDATING THE MANUAL

This manual reflects the state-of-the-art at the time the product was introduced onto the market. The barbecues already on the market, together with their technical documentation, will not be considered as deficient or inadequate simply because changes or adjustments have been made or new technologies have been applied to the next generation of appliances.

## 1.5 GENERAL INFORMATION

### Liabilities

**Upon delivery of this manual Palazzetti declines all civil and penal responsibility for any accidents that may derive from the total or partial failure to comply with the specifications contained herein. PALAZZETTI also declines all liability resulting from an improper use of the product, incorrect use by the user, from unauthorized alterations and/or repairs, or the use of non-original or non-specific spare parts for this particular model.**

### Extraordinary maintenance

Extraordinary maintenance must be carried out by personnel qualified and licensed to work on the product to which this manual refers.

### Responsibility for installation

PALAZZETTI is not responsible for the installation of the product. This work is entirely up to the installer who is requested to check the flue and air intake and to check whether the proposed installation solutions are feasible. In addition, all the safety standards established by the relevant law in force in the place of installation must be complied with.

### Use

The use of the product is subject to compliance with all the safety standards established by the relevant laws in force in the place of installation, in addition to the instructions contained in this manual.

## 1.6 MAIN SAFETY STANDARD TO OBSERVE AND TO BE OBSERVED

A) Directive 89/391/CEE: "Implementation of measures to promote improvement of the safety and health of workers during their working hours."

B) Directive 89/106/EEC: "Concerning the standardization of legislative, regulating and administrative guidelines of the member states on the subject of construction products".



C) Directive 85/374/EEC: "Concerning the standardization of legislative, regulating and administrative guidelines of the state members on the subject of liability for damages due to faulty products".

### 1.7 LEGAL GUARANTEE

The user may only make use of the legal guarantee, as under the EEC directive 1999/44/EC, if he has scrupulously complied with the regulations indicated in this manual, and more specifically:

- always operate within the product's limits of use;
- always perform constant, diligent maintenance work;
- only allow the product to be used by proven qualified and skilled persons, properly trained for the purpose.

Failure to comply with the regulations contained in this manual will invalidate the warranty with immediate effect.

### 1.8 MANUFACTURER'S LIABILITY

The manufacturer declines all direct and indirect civil and penal responsibility for:

- installation that fails to comply with the laws in force in the country and the safety directives;
- failure to comply with the instructions provided in the manual;
- installation by unqualified and untrained personnel;
- use that fails to conform to the safety directives;
- modifications and repairs not authorized by the manufacturer;
- use of non-original or non-specific spare parts for this barbecue model;
- lack of maintenance;
- exceptional events.

### 1.9 CHARACTERISTICS OF THE USER

The product must be used by responsible adults who have the technical knowledge necessary for carrying out routine maintenance on its components. Make sure that children do not come near the product while it is operating to play nearby.

### 1.10 TECHNICAL ASSISTANCE

Palazzetti is able to solve any technical problem concerning the use and maintenance during the product's whole life cycle.

### 1.11 SPARE PARTS

Only use original spare parts. Do not wait until the components are worn from use before replacing them. Changing a worn component before it breaks makes it easier to prevent accidents that could otherwise lead to serious injury or damage to property. Carry out the routine maintenance checks as explained in the "Maintenance and Cleaning" chapter.

## 2 SAFETY WARNINGS

### 2.1 INFORMATION FOR THE INSTALLER

Make sure that the product's place of installation complies with all local, national and European regulations. Always use the personal protection devices and other means of protection provided for by law.

### 2.2 INFORMATION FOR THE USER

Prepare the barbecue's place of installation in accordance with local, national and European regulations. The bbq is an appliance that becomes hot due to its nature and remains hot for a long time even after it is shut off. Before assembly product follow below mentioned requirement:

To avoid unpleasant smoke downdrafts and for a correct usage, there should be no obstacles, such as trees, buildings, etc., closer than 6 metres from the flue;

For safety reasons can be used no more than 3 pieces of extensions cubes to improve the draught of chimney;

The barbecue should be built on a solid and ample concrete base sufficiently large and resistant to hold the weight of the barbecue and make sure it is perfectly level.

Is possible that elements have a little differences into dimensions, which are tolerated due to the kind of material, they have to be adjusted during assembly and are not accepted as claim.

Efflorescence is not considered a claim, cause it is a natural phenomenon which appears as white spots on elements. It is due to humidity (rain, snow, ect.), it is a normal reaction of products with cement, and it could be more evident in some particularly wet Countries. Usually it is dissolved by rain within 2 years.

- According to current regulations UNI EN 1860-1 some cracks may appear but they do not affect the quality and the functioning of the product, and could not be considered a warranty claim, because they are the result of normal expansion due to heat.

Do not touch the hot parts or bring objects near its walls, especially if they are inflammable.

Always use suitable protection to insert or remove food by grill or oven (for models with oven).It is advisable to prevent children from coming close to bbq while it is operating.

- WARNING! Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3!

Supervise the barbecue while cooking.

- ONLY USE THE BARBECUE to cook food outdoors. Any other use is forbidden. DO NOT USE INDOORS.

- Do not use your barbecue as an incinerator for leaves, grass or other household waste. Use no more than fuel quantities indicated in draw pictures.

Light the fire and wait 30 min before cooking

Do not cook before the fuel has a coating of ash.

- WARNING! This barbecue will become very hot.

- WARNING! Keep children and animals away.

- WARNING! Do not stand or sit on worktop

- ALWAYS USE OVEN GLOVES AND HOLDING PADS.

- The wooden, cardboard and plastic parts of the packaging must be recycled to the local recycling centers

- During winter season we suggest to protect the structure with our polypropylene cover (optional) in order to avoid water infiltrations, which may damage the structure.



### 3 ASSEMBLY

#### 3.1 UNPAINTED REFRACTORY CONCRETE BARBECUE

We suggest you to use Assembly kit Palazzetti (optional).

Assemble the elements in order as shown on the assembly drawing and check each step with a spirit level. We suggest to assemble the base and worktop of barbecue elements with mortar (included into Assembly Kit Palazzetti) and check each step with a spirit level. –Small thickness differences are due to the material cannot be considered a warranty claim and have to be leveled with mortar while assembly.

Do not use high resistance cement or quick-setting cement (white cement, aluminated cement, etc.) or strong glue for tiles etc. as they prevent the thermal expansion of parts in contact with heat, causing cracks.

The part in contact with heat (from hearth up) have to be assemble with glue Easy fix (included into Assembly kit Palazzetti): This special glue is specific for outdoor and it is resistant to heat, it become flexible and allow the expansion of material due to heat of combustion.

Warning: if the fireplace comes in more elements, fit the grill between the 2 side elements before fixing them. Wait for it to harden before proceeding;

Place fireplace plates in hearth without fix;

Before using the barbecue, wait for it to dry completely (at least 4 days); **Barbecues made of refractory concrete has to be protected against bad weather by painting it with an outdoor plastic quartz paint** (included into Assembly kit Palazzetti). **Are necessary at least 2 hands, to obtain 2-3 mm thickness. All parts in Marmotech or already colored in mixture have to be protected with water repellent treatment Palazzetti** (included into Assembly kit Palazzetti); **Repeat them once a year.**

#### 3.2 MARMOTECH OR ALREADY COLORED IN MIXTURE BARBECUE

to assemble the elements only use the special glue for assembly by Palazzetti (included in some models). This special glue becomes flexible when heating and can be used to assembly all the elements of the barbecue.

Assemble the elements in order as shown on the assembly drawing and check each step with a spirit level. **These kind of models do not require any finishing, but it is necessary to apply water-repellent treatment Palazzetti, which protects structure against bad weather and cooking grease.** (Included in some barbecues, to protect only worktop). **Repeat it once a year.**

Any imperfections you could find on Easy Stone parts have to be considered a quality, because these parts are hand made by expert manufacturer.

#### 3.3 SPECIFIC INSTRUCTIONS TO ASSEMBLE BBQ WITH OVEN

##### ONLY FOR PARENZO, NOTO

Prepare elements 3-4 a-4b-7 for assembly, revise holes for elements 9. Lay on worktop (piece 2) fiber ceramic papers (included) without any glue, and on them lay oven elements (3-4 a-4b-5-6 a-6b-7-8) respecting all distances as in cutsight without fixing them.

Oven elements 3-4a-4b have some grooves, assemble fiber ceramic lanyard using few drop of glue (included). Now you can unite all oven parts using elements 9. When oven is hot, elements 9 expands, when it happens do not tight more (to avoid cracks on elements).

To build cast iron door (INCLUDED ONLY IN MODEL NOTO, Optional in model Parenzo) use the screw with brass fisher and use a bit of glue (included) between cast iron frame and front side of oven (7).

##### ONLY FOR NEW ZEALAND, CRETA 2, NEW JERSEY, GRADO

Assemble the barbecue using glue (included only on New Jersey and New Zealand);

Lay on Worktop (piece 2 for Creta 2 and Grado, while piece 2 a for New Jersey and New Zealand) fiber ceramic papers (included) without any glue, and on them lay oven elements fixing only parts as shown in picture;

Use the rest ceramic fiber paper as in picture

Only for New Zealand and New Jersey: after oven assembly, it is necessary add light insulating material (ex. Expanded clay NOT INCLUDED) in order to grant heat hold longer and avoid thermal shocks.

##### **IMPORTANT:**

- After completing assembly of barbecue, apply the included warning adhesive as requested by current regulation UNI EN 1860-1 (included)

- Always light the barbecue with a moderate flame until it is uniformly heated. - If it is heated too rapidly, some parts can crack deeply and the structure could be damaged seriously.

- According to current regulations UNI EN 1860-1 some cracks may appear but they do not affect the quality and the functioning of the product, and could not be considered a warranty claim, because they are the result of normal expansion due to heat.

#### 4 USE FORESEEN BY THE MANUFACTURER

The products described in this manual were specifically built to cook food and to burn small pieces of well seasoned wood or charcoal (see symbols on cutsight). Any other intended use or any other type of fuel supply is to be considered improper and therefore dangerous. This appliance was built in compliance with technical standards and industry directives.

**Do not exceed the allowable charge!**

#### 5 CLEANING AND MAINTENANCE

Before starting with cleaning, wait for the appliance to cool down.

Clean the barbecue after each use: this makes it easier to remove cooking residuals, preventing them from burning the next time the oven is used.

- Always light the barbecue with a moderate flame until it is uniformly heated. - If it is heated too rapidly, some parts can crack deeply and the structure could be damaged seriously.
- According to current regulations UNI EN 1860-1 some cracks may appear but they do not affect the quality and the functioning of the product, and could not be considered a warranty claim, because they are the result of normal expansion due to heat;
- It is necessary to repeat once a year the quartz paint coating - for unpainted barbecue- and water repellent treatment – for barbecue colored in mixture or Marmotech – in order to maintain it longer;
- We suggest you to cover the barbecue during colder months with protective cover (optional), because ice can damage the structure.

**THIS BARBECUE COMPLIES WITH DIRECTIVE CEE 2004 CONCERNING THE GENERAL PRODUCT SAFETY, PARTICULARLY AS REGARDS TO MATERIALS IN CONTACT WITH FOODSTUFFS.**

**THE BARBECUES PALAZZETTI ARE COMPLAINT WITH THE PROVISIONS OF INTERNATIONAL NORM UNI EN 1860-1.**

## **6 SUGGESTIONS FOR BAKING**

Light up the fire in the back part of the oven and keep the door closed. Open the combustion air register of the oven's door. Heat the oven slowly. Burning a slow fire for the first time (2 kg. of small pieces and dry wood) to avoid thermal shocks which could cause cracks in the structure.

The temperature of the oven depends on the fire lighted. In any case it is necessary about 1 hour to reach the right cooking temperature (about 250° C and baking room clearer ). The temperature is shown on the black scale of the thermometer, **except on Capri 2 and Diva with oven which is the red one**. The baking methods, the temperature and times may vary in a widely, depending on the food. The instructions given apply in general to the baking of pizza, bread, cakes, etc....

As soon as the oven reaches a sufficient temperature and the fire dies down, open the oven and quickly clean the floor by pushing the residual embers and ashes to a corner. If the flames are still too high and there is no time to wait, eliminate them by removing any still unburnt wood. Close the smokes register in order to avoid heat dissipation. Set the pizza or bread to bake directly on it. If you are still not experienced with baking food in the oven, we suggest you set the food down on a normal oven tray and after placing the food in the oven close the door quickly. The cooking process can be followed through the inspection port. When the food is baked, remove it from the oven with the suitable utensils (optional).

## Sehr geehrter Kunde,

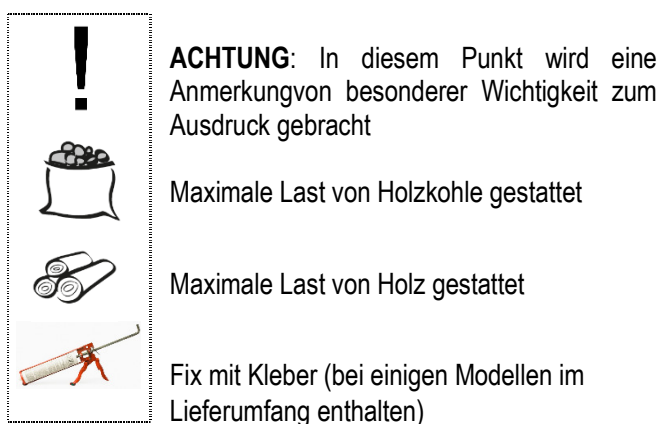
Zuallererst möchten wir Ihnen für den uns gewährten Vorzug danken, den Sie uns durch den Kauf unseres Produktes gewährt haben, und Ihnen zu Ihrer Wahl gratulieren. Damit Sie Ihren neuen Gartengrillkamin optimal nutzen können, dürfen wir Sie bitten, den Inhalt dieses Handbuchs aufmerksam durchzulesen.

## 1 VORWORT

Werden Sie keinesfalls tätig, wenn sie nicht alle Hinweise des Handbuchs verstanden haben. Fordern Sie im Zweifelsfall immer den Eingriff durch Fachpersonal der Firma PALAZZETTI an. Palazzetti behält sich vor, Spezifikationen und technische bzw. funktionelle Merkmale des Produkts jederzeit und ohne Vorbescheid zu ändern.

### 1.1 SYMBOLE

Im vorliegenden Handbuch sind Punkte von besonderer Wichtigkeit durch folgende Symbole gekennzeichnet:



## 1.2 ZWECK UND INHALT DES HANDBUCHS

### Zweck

Zweck des Handbuchs ist es, dem Bediener zu ermöglichen die geeigneten Maßnahmen zu ergreifen und alle menschlichen und materiellen Mittel für den sachgerechten, sicheren und langfristigen Gebrauch zur Verfügung zu stellen.

### Inhalt

Dieses Handbuch enthält alle notwendigen Informationen zur Installation, zum Gebrauch und zur Wartung des Produkts. Die gewissenhafte Beachtung aller Anweisungen gewährleistet einen hohen Sicherheits- und Produktivitätsgrad des Produkts.

## 1.3 AUFBEWAHRUNG UND NACHSCHLAGEN

### Aufbewahrung und Nachschlagen

Das Handbuch muss sorgfältig aufbewahrt und werden und sowohl für den Benutzer, als auch für das Montage und Wartungspersonal immer zum Nachschlagen verfügbar sein. Die Bedienungs- und Wartungsanleitung ist integrierender Teil des Produkts. Verschleiß oder Verlust Fordern Sie, falls erforderlich, eine Ersatzkopie bei der Firma Palazzetti an.

## Veräußerung des Produkts

Beim eventuellen Verkauf des Produkts ist der Benutzer verpflichtet, dem neuen Käufer auch dieses Handbuch auszuhändigen.

## 1.4 AKTUALISIERUNG DES HANDBUCHS

Das vorliegende Handbuch entspricht dem Stand der Technik zum Zeitpunkt der Einführung des Produktes auf dem Markt. Die bereits auf dem Markt befindlichen Backöfen und ihre Technische Unterlagen werden von PALAZZETTI nach eventuellen Änderungen, Anpassungen oder Anwendung neuer Technologien an den Produkten nicht als überholt bzw. ungeeignet angesehen.

## 1.5 ALLGEMEINE ANGABE

### Haftung

Mit der Übergabe dieses Handbuchs lehnt die Fa. Palazzetti jede sowohl zivil- als auch strafrechtliche Haftbarkeit für Unfälle zurück, die durch teilweise oder vollständige Nichtbeachtung der darin enthaltenen Vorgaben hervorgerufen werden. Die Firma PALAZZETTI weist des Weiteren jede Verantwortung zurück, die sich aus einem unzureichenden oder nicht korrekten Gerätegebrauch seitens des Benutzers, aus unbefugten Änderungen bzw. Reparaturen, dem Einsatz von Nicht-Originalersatzteilen oder nicht spezifisch für dieses Produkt ergibt.

### Außergewöhnliche Wartung

Die außergewöhnlichen Wartungsarbeiten müssen durch Fachpersonal ausgeführt werden, das für den Eingriff an dem in diesem Handbuch beschriebenen Produkt zugelassen ist. Haftung für die Installationsarbeiten Die Haftung für die Installation des Produkts geht keinesfalls zu Lasten der Fa. PALAZZETTI. Sie geht zu Lasten des Installateurs, dem die Ausführung der Kontrollen des Rauchfangs und der Lüftungsöffnung bzw. der Korrektheit der Installationsvorschläge übertragen wird. Außerdem sind alle die entsprechende Gesetzgebung vorgesehenen Sicherheitsbestimmungen einzuhalten.

### Gebrauch

Der Gebrauch des Gerätes unterliegt nicht nur den im vorliegenden Handbuch enthaltenen Vorgaben, sondern auch der Beachtung aller im Installationsland durch die entsprechende Gesetzgebung vorgesehenen Sicherheitsbestimmungen.

## 1.6 GRUNDLEGENDE EINGEHALTENE UND EINZUHALTENDE UNFALLVERHÜTUNGSNORMEN

A) Richtlinie 89/391/EG: "Durchführung von Maßnahmen zur Verbesserung der Sicherheit und des Gesundheitsschutzes der Arbeitnehmer bei der Arbeit".

B) Richtlinie 89/106/EG: "Angleichung der Gesetzes-, Regel- und Verwaltungsvorschriften der Mitgliedstaaten hinsichtlich der Bauprodukte".

C) Richtlinie 85/374/EG: "Angleichung der Gesetzes-, Regelung Verwaltungsvorschriften der Mitgliedstaaten hinsichtlich der Haftung für Schäden durch fehlerhafte Produkte"..

## 1.7 GESETZLICHE GARANTIE

Damit der Benutzer die gesetzliche Garantie gemäß der EWG-Richtlinie 1999/44/EG in Anspruch nehmen kann, muss er die im vorliegenden Handbuch aufgeführten Anweisungen gewissenhaft befolgen, d.h. insbesondere:

- Immer innerhalb der Einsatzgrenzen des Produkts bleiben;
- die Wartung regelmäßig und sorgfältig ausführen;
- nur Personen mit erprobten Kapazitäten und Befähigungen bzw. zu diesem Zweck geschulte Personen mit dem Gebrauch des Produkts zu beauftragen. Die Nichtbeachtung der Anweisungen dieses Handbuchs führt zum unverzüglichen Garantieverfall.

## 1.8 HAFTBARKEIT DES HERSTELLERS

Der Hersteller lehnt in folgenden Fällen jede direkte oder indirekte zivil- und strafrechtliche Haftung ab:

- Nicht konform mit den im Aufstellungsland gültigen Bestimmungen und den Sicherheitsrichtlinien erfolgte Installation;
- Fehlendes Einhalten der im Handbuch enthaltenen Anweisungen;
- Installation durch nicht qualifiziertes bzw. nicht geschultes Personal;
- Nicht mit den Sicherheitsrichtlinien konformer Gebrauch;
- vom Hersteller nicht genehmigte Änderungen und Reparaturen;
- Verwendung von Nicht-Originalersatzteilen oder nicht spezifisch für dieses Backofenmodell geeignete Ersatzteile;
- Mangelnde Wartung;
- Außerordentliche Vorfälle.

## 1.9 EIGENSCHAFTEN DES BENUTZERS

Beim Benutzer des Produkts muss es sich um eine verantwortungsbewusste erwachsene Person mit den nötigen technischen Kenntnissen für die ordentliche Wartung der mechanischen und elektrischen Bauteile handeln. Darauf achten, dass sich die Kinder nicht dem arbeitenden Produkt nähern um damit zu spielen.

## 1.10 TECHNISCHER KUNDENDIENST

Palazzetti ist in der Lage, jedes technische Problem in Bezug auf die Benutzung oder Wartung während der gesamten Lebensdauer des Produktes zu lösen. Unser Firmensitz teilt Ihnen gerne mit, wo sich die nächstgelegene zugelassene Kundendienststelle befindet.

## 1.11 ERSATZTEILE

Verwenden Sie ausschließlich Original-Ersatzteile. Warten Sie mit einem Austausch nicht ab, bis die Bauteile durch den Gebrauch abgenutzt sind. Der Austausch eines abgenutzten Bauteils vor seinem Defekt begünstigt die Verhütung von Unfällen, die gerade durch den plötzlichen Defekt von Bauteilen hervorgerufen werden und schwere Personen- und Sachschäden verursachen könnten. Die regelmäßigen Kontrollen zur Instandhaltung laut Kapitel „Wartung und Reinigung“ durchführen.

## 2 HINWEISE ZUR SICHERHEIT

### 2.1 HINWEISE FÜR DEN INSTALLATEUR

Sicherstellen, dass die Vorbereitungen für die Installation des Produkts den örtlichen, nationalen und europäischen Normen

entsprechen. Die Anweisungen dieses Handbuchs beachten. Immer die persönlichen Sicherheitsausrüstungen und die gesetzlich vorgesehenen Schutzmittel verwenden. - Um unangenehme Rauchrückstauungen zu meiden, muss darauf beachtet werden, dass sich der Rauchrohraustritt mindestens 6 Meter von Hindernissen wie: Bäume, Gebäude usw. befindet;

- Wegen Sicherheitsgründe kann man nicht mehr als drei Verlängerungselementen für Schornstein ;
- Am besten soll das Barbecue auf eine harte, sehr große Fläche in Zement oder anderem Material, das mit der Zeit nicht nachgibt, positioniert werden.

### 2.2 HINWEISE FÜR DEN BENUTZER

Den Installationsort des Produkts gemäß den örtlichen, nationalen und europäischen Normen vorbereiten. ACHTUNG! Der Gartengrillkamin wird seiner Natur gemäß heiß und bleibt es auch nach der Ausschaltung für lange Zeit, nicht die heißen Teile berühren und keine Gegenstände, besonders wenn sie entflammbar sind, den Ofenwänden nähern. Um Gegenstände aus dem Grill oder aus dem Backofen zu nehmen oder hineinzustellen, immer geeignete Schutzhandschuhe anlegen. Kinder sind selbstredend dem Gartengrillkamin fernzuhalten wenn er in Betrieb ist.

Die Gartengrillkamine sind für den Außeneinsatz.

- Um unangenehme Rauchrückstauungen zu meiden, muss darauf beachtet werden, dass sich der Rauchrohraustritt mindestens 6 Meter von Hindernissen wie: Bäume, Gebäude usw. befindet;
- Wegen Sicherheitsgründe kann man nicht mehr als drei Verlängerungselementen für Schornstein montieren;
- Am besten soll der Gartengrillkamin auf eine harte, sehr große Fläche in Zement oder anderem Material, das mit der Zeit nicht nachgibt, positioniert werden.
- Kleine Unterschiede zwischen der Höhen der Elementen dürfen in der Montage ausgleichen ohne es ein Reklamationssache zu bedenken.
- Ausblühungen sind natürliche Vorgängen und zeitbegrenzt, weil Wind, Regen und Abnutzung diese Ablagerungen langsam aber systematisch abnehmen. Nach einer Weile sind alle Salze raus und der Vorgang ist abgeschlossen; es bildet sich keine neue.

- Nach den bisherigen Vorschriften UNI EN 1860-1 Eventuell Risse sind die natürliche Folge deren Ausdehnung und beeinflussen in keiner Weise den einwandfreien Betrieb des Gartengrillkamins, wegen die Wärmeausdehnung.

- DER GRILLKAMIN SOLLTE AUSSCHLIESSLICH zum Garen von Speisen im Freien bestimmt sein. Jede andere Anwendung ist verboten. NICHT INNENRAUM NUTZEN.

- Das Barbecue soll nie mit Holz so überladen werden, dass die Flammen bis zum Rauchfang hinauf reichen; es darf auch nie zur Verbrennung von Laub, Gras oder anderen Abfällen des Hauses benützt werden, Verwenden Sie Holzkohle oder Holz wie im Explosionszeichnung.

- Grillgut erst auflegen, wenn der Brennstoff mit einer Ascheschicht bedeckt ist.

- ACHTUNG ! Dieser Grillkamin wird sehr heiß; bewegen Sie

es nicht während der Verwendung.

- WARNUNG ! Kinder und Haustieren fernhalten.
- ACHTUNG! Nicht auf Arbeitsplatte steigen oder sitzen.
- BEIM KOCHEN UND WENN SIE DAS GRILLROST ODER DEN BRATSPIESS VERCHIEBEN, IMMER GRILLHANDSCHUHE UND TOPFLAPPEN BENÜTZEN.
- DAS FEUER NICHT MIT WASSER löschen
- Die Holzteile der Verpackung, der Karton und die Plastikhülle müssen zu den örtlichen Recyclingstellen transportiert werden
- Wir empfehlen Ihnen, Ihren Barbecue während der Winterperiode gut abzudecken mit unsere Schutzhülle (optional) um das wasserseindringen zu vermeiden.

### 3 AUFBAU DES GARTENGRILLKAMINS

#### 3.1 GARTENGRILLKAMINE AUS BLÄHBETONGEMISCH:

Aufbauen Sie den Gartengrillkamin mit Palazzetti Aufbausatz (Optionell): Aufbauen die Elementen wie in der Explosionszeichnung und verbinden jedes Schritt mit der Nivellierwaage.

Die Sockeln bis Arbeitsplatte mit Mörtel (dabei Im Aufbausatz) und verbinden jedes Schritt mit der Nivellierwaage. Kleine Unterschiede zwischen der Höhen der Elementen dürfen in der Montage ausgleichen ohne es ein Reklamationssache zu bedenken.

Vorsicht: Schnell bindender- sowie Hochfestigkeit Zement (Weißzement, Tonerdezement usw.) oder hochbindender Klebemittel (z.B. Fliesekleber) sind verboten, als die die Wärmeausdehnung von Elemente in Kontakt mit heiß verhindern und dann Risse verursachen.

Die Teile im Kontakt mit Feuer, d.h. Arbeitsplatten, Seitenteilen, usw., werden mit Easy Fix Kleber (dabei im Aufbausatz) aufbauen dürfen. Es handelt sich um einem speziell wärmeflexibel Kleber spezifisch für Draußen.

- Vor der normalen Benützung; abwarten, dass den Grillkamin gut trocknet ist (**mindestens 4 Tagen**);
- **Gartengrillkamin aus Blähbetongemisch dürfen mit spezifischem Lack schützen, dabei im Aufbausatz, 2 Hände 2-3 mm Dicke. Alle Teilen aus Marmotech oder ganz durchgefärbt (Arbeitsplatte, etc.) dürfen mit durchsichtig flüssige Behandlung, schützen werden (dabei Im Aufbausatz). Wiederholen Sie die Schutzbehandlungen einmal im Jahr.**

#### 3.2 GARTENGRILLKAMINEN GANZ DURCHGEFÄRBT ODER AUS MARMOTECH:

Aufbauen die Elementen wie in der Explosionszeichnung und verbinden jedes Schritt mit der Nivellierwaage. Aufbauen Sie den Gartengrillkamin mit Easy Fix Spezialkleber Palazzetti (Dabei in solche Modelle) und verbinden jedes Schritt mit der Nivellierwaage. Es handelt sich um einem speziell wärmeflexibel Kleber spezifisch für Draußen. **Marmotech braucht kein spezifisch Feinbearbeitung, sondern braucht Palazzetti flüssige und durchsichtige**

**Schutzbehandlung** (Dabei in solche Modelle für den Schutz der Arbeitsplatte). **Wiederholen Sie es einmal im Jahr.**

- Eventuelle Unreinheiten Sie auf Easy Stone Teile finden könnte, um als Qualität, den diese Teile sind handgefertigt von erfahrene Hersteller.

### 3.3 SPEZIFIKATIONEN FÜR DEN AUFBAU DER GARTENGRILLKAMINE MIT BACKOFEN

#### NUR FÜR PARENZO, NOTO

Bereiten Elementen 3-4a-4b-7 für die Montage, arbeiten lochte für Elemente 9.

Legen Sie sich auf Arbeitsplatte (Stück 2) Keramik Fiber Papieren (Dabei) **OHNE Klebstoff** und auf Ihnen lagen alle Backofen Elemente (3-4a-4b-5-6a-6b-7-8) die Einhaltung aller Abstände wie in Explosionszeichnung ohne Befestigung. Backofen Elemente (3-4a-4b) haben einige Rillen, montieren Sie die Keramikstrick mit Kleber (Dabei) Jetzt kann man alle Geräteteile mit Elemente 9 zu vereinen. **Wenn Ofen heiß ist, Elemente 9 ausdehnt, wenn es passiert nicht mehr fest** (um Risse auf Elemente zu vermieten).

Um Gusseisentür bauen (DABEI IN MODELL NOTO, während optionell in Modell Parenzo) verwenden, die Schraube mit Messing Fischer und verwenden Sie ein wenig Kleber (im Lieferumfang enthalten) zwischen Gussrahmen und Frontseite des Ofens (7).

#### NUER FÜR NEW ZEALAND, CRETA 2, NEW JERSEY, GRADO

Bauen sie Gartengrillelementen mit Kleber (im Grundpaket nur in New Zealand und New Jersey)

Lagen sie sich auf Arbeitsplatte (St. 2 Creta und Grado, St. 2a New Jersey und New Zealand) Keramikfiberpapieren (Dabei) ohne Klebstoff, und auf ihnen lagen alle Backofenelemente, und Beheben wie im Bild.

Benutzt andere Ceramic Fiber Papieren wie im Bild

**Nur für New Zealand und New Jersey: Nach der Montage des Backofens, addieren mit Isoliermaterial (z.B. Vermikulite, NICHT DABEI), um Rissen und Wärmeschocks zu vermeiden.**

#### WICHTIG:

- Nachdem Sie die Montage des Grillkamin abgeschlossen haben, befestigen Sie das mitgelieferte Aufklebeschild mit Warnungshinweisen im Arbeitsbereich in gut sichtbarer Position, wie von der geltenden Richtlinie UNI EN 1860-1 vorgesehen
- Bei jedem Anzünden das Feuer erst niedrig halten, bis der Grillkamin gleichmäßig warm ist; eine zu schnelle Erwärmung kann Schadenersatz verursachen.
- Nach den bisherigen Vorschriften UNI EN 1860-1 Eventuell Risse sind die natürliche Folge deren Ausdehnung und beeinflussen in keiner Weise den einwandfreien Betrieb des Barbecues, wegen die Wärmeausdehnung.
- Wir raten einmal jedes Jahr die Schutzbehandlung an der Gartengrillkamin wiederholen (Putzen mit Lack die

**Blähbetongartengrillkaminen und flüssige Schutzbehandlung die ganz durchgefärbt und Marmotech-Gartengrillkaminen)**

- **Wir raten den Gartengrillkamin mit Schutzhülle (Optional) in der kälter Monaten, weil die Kalt die Struktur zerstören kann.**

DER GRILL IST GEMÄSS DER VORSCHRIFT CEE 2004 BEZÜGLICH DER ALLGEMEINEN SICHERHEIT DES PRODUKTES. INSBESONDERE BEZÜGLICH DER MATERIALIEN IN KONTAKT MIT LEBENSMITTELN HERGESTELLT.

DIE GRILLKAMINE PALAZZETTI ENTSPRECHEN VOLLSTÄNDIG ALLE VORSCHRIFTEN DER RICHTLINIE UNI EN 1860-1

#### **4. VOM HERSTELLER VORGESEHENDER GEBRAUCH**

Die Produkte in diesem Handbuch beschriebenen wurden ausdrücklich zum Garen von Speisen und für die Versorgung mit Holz gut getrocknet und in kleinen Scheiten und Holzkohle (Sehen die Symbole in der Explosionszeichnung). Jeder andere Verwendungszweck oder eine andere Versorgungsart muss als unsachgemäß

und gefährlich angesehen werden. Dieses Gerät wurde in Übereinstimmung mit den technischen Normen und Richtlinien des Sektors hergestellt.

**Überschreiten Sie nicht die empfohlene Ladung!**

#### **5 REINIGUNG UND WARTUNG**

Für die Reinigung muss man warten bis das Gerät abgekühlt ist.

Den Backofen nach jedem Gebrauch reinigen: so ist es leichter, die Garrückstände zu beseitigen, die beim nächsten gebrauch anbrennen können.

- **Bei jedem Anzünden das Feuer erst niedrig halten, bis der Grillkamin gleichmäßig warm ist; eine zu schnelle Erwärmung kann Schadenersatz verursachen.**

- **Nach den bisherigen Vorschriften UNI EN 1860-1 Eventuell Risse sind die natürliche Folge deren Ausdehnung und beeinflussen in keiner Weise den einwandfreien Betrieb des Barbecues, wegen die Wärmeausdehnung.**

- **Wiederholen einmal jedes Jahr die Schutzbehandlung an der Gartengrillkamin wiederholen (Putzen mit Lack die Blähbetongartengrillkaminen und flüssige Schutzbehandlung die ganz durchgefärbt und Marmotech-Gartengrillkaminen)**

- **Wir raten den Gartengrillkamin mit Schutzhülle (Optional) in der kälter Monaten, weil die Kalt die Struktur zerstören kann.**

#### **6 EMPFEHLUNGEN FÜR DAS GAREN**

##### **BACKEN IM OFEN**

Ganz hinten im Ofen, bei geschlossenem Türchen, ein Feuer anmachen. Die Klappe der Verbrennungsluft vom Türchen einsetzen. Bringen Sie den Barbecue immer langsam auf Temperatur. Wir raten Ihnen vorerst ein kleineres Feuer anzumachen (max. 2 Kg. Von kleine Stücken von trocken

Holz), so dass sich das Ofen thermische Schocks, die Rissbildungen in der Struktur zur Folge haben könnten, verhindert werden.

Der Backofen wird die gewünschte Temperatur ungefähr in einer Stunde erreichen, auf jeden Fall hängt es von der Stärke des Feuers ab. Auf der Temperaturskala des Thermometers nur die schwarze Skala beachten (**rote Skala nur für Capri 2 und Diva mit Ofen**). Wenn die Temperatur laut Thermometer (mindestens 250 °C) beträgt, kann der Ofen für das Backen vorbereitet werden.

Die Methoden, die Temperatur und die Backzeiten sind unterschiedlich, je nach dem was Sie backen wollen. Unsere Anleitungen betreffen das Backen im Allgemeinen und insbesondere das Backen vom Pizza, Brot, Fladen usw.

Sobald die gewünschte Temperatur erreicht ist (über 250°C und Innenraum reinige) und die Flammen gelöscht sind, den Backofen öffnen und die Backfläche desselben rasch reinigen, indem die zurückgeblieben Glut und Asche nach hinten in eine Ecke geschoben wird. Falls noch Flammen brennen, muss das ungebrannte Holz, das die Flammen erzeugt, entfernt werden. Um Wärmeverluste zu vermeiden, die Bauklappe schließen. Auf die Kochfläche des Backofens Mehl streuen, danach die Pizza oder Brot direkt drauflegen: falls Sie noch wenig Erfahrung haben, raten wir Ihnen, das zu backende Gericht auf ein Backofenblech zu legen und es damit in den Backofen einzuführen.

Nach Einführung des Gerichtes **das Türchen schnellstens schließen**.

Sie können das Backen durch das Guckloch kontrollieren; wenn das Gericht gekocht ist, so können Sie dieses mit den dafür vorgesehen Geräten herausnehmen (optionell).

Die Herstellfirma behält sich das Recht vor, ihre Produkte jederzeit und ohne Vorbescheid zu ändern, wenn sie das aus technischen bzw. handelsbedingten Gründen für notwendig hält.

Cher client,

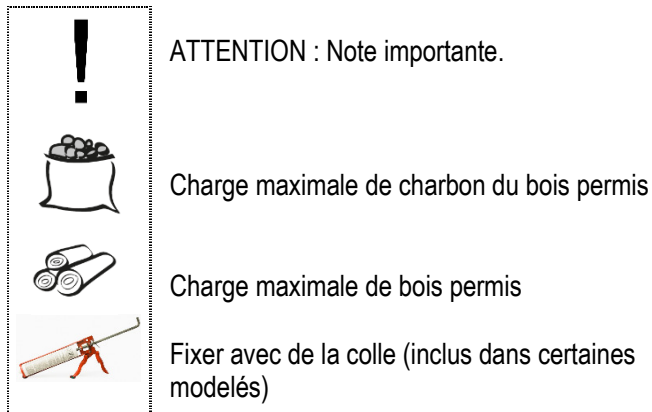
Nous tenons avant tout à vous remercier de la confiance que vous nous avez accordée en achetant un de nos appareils et nous vous félicitons de votre choix. Pour vous permettre d'utiliser au mieux votre nouveau barbecue, nous vous invitons à lire attentivement le présent manuel.

## 1 INTRODUCTION

Ne pas utiliser le produit et ne procéder à aucune intervention sur celui-ci avant d'avoir bien compris le contenu du présent manuel ; en cas de doute, demander l'intervention d'un technicien qualifié Palazzetti. Palazzetti se réserve le droit de modifier à tout moment, et sans préavis, les spécifications et les caractéristiques techniques et/ou fonctionnelles de ses produits.

### 1.1 SYMBOLES

Dans le présent manuel, les points les plus importants sont accompagnés par les symboles suivants :



### 1.2 FONCTION ET CONTENU DU MANUEL

#### Fonction

Le présent manuel fournit à l'utilisateur toutes les informations lui permettant de disposer des compétences et de tout le matériel nécessaire pour l'utilisation sûre, correcte et durable de l'appareil.

#### Contenu

Ce manuel contient toutes les informations nécessaires à l'installation, au fonctionnement et à l'entretien du produit. Le respect scrupuleux des informations figurant dans le manuel est gage de sécurité et de meilleur rendement du produit.

### 1.3 CONSERVATION DU MANUEL

#### Conservation et consultation

Ce manuel doit être conservé avec soin et être toujours disponible en cas de besoin, aussi bien pour l'utilisateur que pour les techniciens responsables du montage et de l'entretien.

Le manuel d'Emploi et d'Entretien fait partie intégrante du produit.

#### Détérioration ou perte

En cas de besoin, demander un nouvel exemplaire à la société PALAZZETTI.

#### Cession du produit

En cas de cession du produit, l'utilisateur devra remettre le présent manuel au nouvel utilisateur.

### 1.4 MISE À JOUR DU MANUEL

Le présent manuel est conforme aux connaissances techniques disponibles lors de la commercialisation du produit. Les fours déjà vendus, et leur documentation technique, ne sauraient être considérés non-conformes par PALAZZETTI suite à d'éventuelles modifications ou à l'application de nouvelles technologies sur ses nouveaux produits.

### 1.5 GENERALITES

#### Responsabilités

La remise du présent manuel décharge Palazzetti de toute responsabilité, civile et/ou pénale, en cas de dommages dérivant du non-respect, même partiel, des spécifications y contenues.

Palazzetti décline également toute responsabilité en cas d'utilisation inappropriée et non conforme, de modifications et/ou de réparations effectuées sans autorisation, et/ou de l'utilisation de pièces détachées non originales ou non adaptées au modèle du Barbecue.

#### Entretien extraordinaire

Les opérations d'entretien extraordinaire doivent être effectuées par du personnel agréé et qualifié pour intervenir sur le produit objet du présent manuel.

#### Responsabilités de l'installateur

PALAZZETTI ne saurait être tenu responsable des opérations d'installation du produit, lesquelles relèvent de la responsabilité exclusive de l'installateur auquel il incombe de procéder aux contrôles nécessaires sur le conduit de fumée et sur la prise d'air, et de s'assurer de la conformité des solutions d'installation proposées. Il faut également respecter toutes les normes de sécurité prévues par la législation spécifique en vigueur dans le pays d'installation.

#### Utilisation

L'utilisation de l'appareil prévoit le respect de toutes les instructions et recommandations figurant dans le présent manuel ainsi que le respect des normes de sécurité prévues par la législation en vigueur du lieu d'installation.

### 1.6 PRINCIPALES NORMES DE SECURITE DE REFERENCE ET NORMES DE SECURITE A RESPECTER

A) Directive 89/391/CEE : "Mise en œuvre de mesures visant à promouvoir l'amélioration de la sécurité et de la santé des travailleurs sur le lieu de travail".

B) Directive 89/106/CEE : "Harmonisation des dispositions législatives, réglementaires et Administratives des États membres relatives aux matériaux de construction".

C) Directive 85/374/CEE : "Relative au rapprochement des dispositions législatives, réglementaires et administratives des États membres en matière de responsabilité du fait des produits défectueux".



## 1.7 GARANTIE Légale

Pour bénéficier de la garantie légale prévue par la directive CEE 1999/44/CE, l'utilisateur doit respecter scrupuleusement les prescriptions reportées dans le présent manuel ; il doit en particulier :

- toujours utiliser le produit dans le respect des limites de fonctionnement indiquées ;
- toujours effectuer un entretien constant et régulier ;
- confier l'utilisation du produit aux seules personnes possédant toutes les compétences nécessaires à cet effet.

Le non-respect des instructions et des recommandations figurant dans le présent manuel a pour effet d'annuler immédiatement la garantie.

## 1.8 RESPONSABILITÉ DU FABRICANT

Le Fabricant décline toute responsabilité civile et pénale, directe ou indirecte, dans les cas suivants

- installation non conforme aux normes en matière de sécurité en vigueur sur le lieu d'installation ;
- non-respect des instructions figurant dans le présent manuel ;
- installation effectuée par un personnel non qualifié à cet effet ;
- utilisation non conforme aux directives en matière de sécurité en vigueur ;
- modifications et/ou réparations non autorisées par le fabricant ;
- utilisation de pièces détachées non originales ou non adaptées au modèle du barbecue ;
- entretien insuffisant ;
- toutes les cases exceptionnelles.

## 1.9 CARACTÉRISTIQUES DE L'UTILISATEUR

L'utilisateur du produit doit être une personne adulte et responsable ayant les connaissances techniques nécessaires pour procéder aux opérations d'entretien ordinaire des composants mécaniques et électriques. Veiller à ce que les enfants ne puissent ni s'approcher ni jouer avec le produit, spécialement pendant son fonctionnement.

## 1.10 ASSISTANCE TECHNIQUE

Les services d'assistance Palazzetti sont en mesure de résoudre tout problème inhérent à l'utilisation et à l'entretien du produit pendant toute sa durée de vie.

## 1.11 PIÈCES DÉTACHÉES

Utiliser exclusivement des pièces détachées originales. Ne pas attendre l'usure complète des composants pour procéder à leur remplacement. Changer un composant avant l'usure complète permet de prévenir toute rupture soudaine, susceptible de provoquer de graves dommages physiques et/ou matériels.

Effectuer des contrôles d'entretien périodiques comme indiqué au chapitre "Entretien et Nettoyage".

## 2 RECOMMANDATIONS de sécurité

### 2.1 Recommandations pour l'installateur

S'assurer que les conditions d'installation du produit soient conformes aux règlements locaux, nationaux et européens. Respecter les prescriptions figurant dans le présent manuel. Contrôler que le conduit de fumée et la prise d'air soient conformes au type d'installation prévue. Utiliser toujours les équipements de protection individuelle et les autres dispositifs prévus par les dispositions de lois en vigueur.

### 2.2 Recommandations pour l'utilisateur

Préparer le lieu d'installation du four conformément aux règlements locaux, nationaux et européens. De par sa nature, le four est un appareil qui devient chaud et qui le reste longtemps même après l'extinction.

Avant d'effectuer le montage, observez les indications suivantes :

- Pour le bon fonctionnement du tirage, veillez à ce qu'il y ait une distance d'au moins 6 mètres entre le barbecue et les constructions, arbres ou haies.

- Pour des raisons de sécurité, ne pas dépasser les 3 boisseaux pour le conduit de fumée ;

- préparez une base solide et parfaitement horizontale appropriée aux dimensions et au poids du barbecue ;

Il peut être petites différences d hauteurs sur les pièces, que ils sont à compenser pendant la montage (pas de réclamation).

Efflorescence sont des processus naturels qui sont limité, parce que le vent, la pluie et l'usure supprimer ces blanc dépôts lentement, mais systématiquement. Après un certain temps, tous les sels sont dehors et le processus est terminé et ne forment pas nouvelle.

Éviter d'en toucher les parties chaudes et d'approcher des objets près des parois du produit, notamment les objets inflammables

Utiliser toujours des moyens de protection adaptés pour introduire ou retirer des objets du grille ou four. En outre, il est de bonne règle d'empêcher que les enfants ne puissent s'approcher du produit allumé.

- ATTENTION ! Ne pas utiliser d'alcool ou d'essence pour allumer ou réactiver le feu ! Utiliser uniquement des allume-feu conformes à l'EN 1860-3 !

Surveiller le produit pendant la cuisson.

**Le Barbecue est pour une utilisation en extérieur. - UTILISEZ LE BARBECUE EXCLUSIVEMENT pour cuire des aliments en plein air. Toutes les autres utilisations sont interdites. NE PAS UTILISER dans des locaux fermés.**

- Utilisez le combustible suivant le modèle de barbecue (voir symboles sur la vue éclatée) ;

- Avant de commencer la cuisson, attendre qu'une couche de cendres recouvre le combustible ;

- ATTENTION ! Ce barbecue va devenir très chaud ;

- ATTENTION ! Ne pas monter ou s'asseoir sur le plan de travail

- ATTENTION ! Ne pas laisser le barbecue à la portée des enfants et des animaux domestiques ;
- ATTENTION ! Utilisez des gants et une manique ignifuge ;
- N'ETEIGNEZ JAMAIS LE FEU AVEC DE L'EAU ;
- Emmenez les éléments en bois, le carton et le film de l'emballage aux centres de ramassage locaux ;
- Pendant le mois froids, protéger votre barbecue avec la housse de protection (en option), parce que le froid peut dommager la structure.

### 3 MONTAGE

#### 3.1 Barbecue à crépir en mélange de béton

Nous vous suggérons d'utiliser le kit de montage Palazzetti (optionnel). Effectuez l'assemblage du barbecue en suivant l'ordre des éléments comme indiqué dans le schéma ET effectuez les superpositions en vérifiant le niveau avec un niveau à bulle. Assembler les poids et le plan de travail avec Mortier (inclus dans le kit de montage) ; effectuez les superpositions en vérifiant le niveau avec un niveau à bulle. Les petites différences d'épaisseur sont dus à la matière, et doivent être stabilisés avec mortier pendant le montage. Il est interdit d'utiliser des ciments à haute résistance ou à prise rapide (ciment blanc ; ciment aluminé, etc.) ou des colles fortes (comme celles pour le carrelage, etc.) parce que ces matériaux empêchent la dilatation thermique des éléments au contact de la chaleur et peuvent en provoquer la rupture. Tous les autres parties en contact avec du feu, (p.ex. foyer, hotte, etc.) ont à monter avec notre Easy fix (inclus dans le kit de montage). Cette colle est flexible à la chaleur et permet la dilatation des éléments. - Attention ! Si le foyer est réalisé en plusieurs éléments, introduisez la grille entre les 2 côtés avant de les fixer. Attendez le durcissement avant de procéder à l'assemblage des autres parties ; - les plaques foyères réfractaires doivent être posées dans le foyer et non fixées ; - une fois le montage terminé, attendez que le barbecue soit sec (au moins 4 jours). **Barbecue en mélange de béton à protéger avec 2 mains – 2/3 mm épaisseur du peinture hydrofuge** (inclus dans le kit de Montage). **Les parts en Marmotech ou déjà teintées dans la masse ont à traiter avec liquide hydrofuge** (inclus dans le kit de Montage)

#### 3.2 BARBECUE EN MARMOTECH OU ENTIEREMENT TEINTEE DANS LA MASSE

Il vous suffit d'utiliser la colle spéciale Palazzetti (en option). Cette colle est flexible à la chaleur et peut être utilisée pour l'assemblage de tout le barbecue. Effectuez l'assemblage du barbecue en suivant l'ordre des éléments comme indiqué dans le schéma ET effectuez les superpositions en vérifiant le niveau avec un niveau à bulle. - les barbecues en Marmotech et ceux teintés dans la masse n'ont pas besoin de finition, mais **il est nécessaire de les traiter avec le produit hydrofuge transparent Palazzetti afin de garantir leur imperméabilité aux agents**

**atmosphériques et aux taches de graisses** (quelques barbecues équipés d'un plan de travail en Marmotech sont livrés avec un flacon pour traiter le plan de travail). **Le traitement est à répéter une fois par an.**

- les éventuels composants en Easy Stone sont réalisés à la main et les imperfections sont une caractéristique du produit artisanal.

### 3.3 NOTICE SPECIFIC POUR ASSEMBLE BBQ AVEC FOUR

#### POUR PARENZO, NOTO

Reforer les trous des éléments 3-4a-4b-7 dans lesquels vous introduirez les éléments 9

Appuyer sur le plan de travail (pièce2) les papiers de fibre céramique (en dotation) sans colle, et appuyer toutes les éléments du four (3-4a-4b-5-6-6b-7-8) avec les distances que sont dans l'image technique.

Les éléments de la cloche (3-4a-4b) présentent une légère rainure sur les bords ; placer la cordelette en fibre céramique dans la rainure avec une goutte de colle (en dotation)

Réunir les éléments entre eux avec les tirants. Serrez-les modérément. Avec le four chaud, les tirants s'allongent. Dans cette phase ne pas les serrer ultérieurement. (Pour éviter dommage)

1. Pour construire la porte en fonte (inclus dans Noto, en option dans Parenzo), utilisez la vis en laiton et utiliser un peu de colle (inclus) entre cadre en fonte et face avant du four (7).

#### POUR NEW ZEALAND, CRETA 2, NEW JERSEY, GRADO

Utiliser la colle spéciale Palazzetti pour l'assemblage de tout le barbecue. (en dotation seul sur New Zealand et New Jersey)

Appuyer sur le plan de travail (pièce 2 pour Creta 2 et pièce 2a pour New Zealand et New Jersey) les papiers de fibre céramique (en dotation) sans colle, et assemble et colle certaines parties selon le schéma technique.

Utiliser le restant fibre céramique selon le schéma technique.

**Seulement pour New Zealand et New Jersey: après le montage du four, il est nécessaire ajouter lumière matériau isolant (ex. argile expansée, EXCLU) afin d'accorder chaleur tenir plus longtemps et éviter les chocs thermiques**

#### **IMPORTANT:**

- à montage terminé, appliquez l'étiquette adhésive que vous trouverez dans l'emballage, cette étiquette contient les avertissements comme prévu par la norme UNI EN 1860-1;

- chaque allumage doit être effectué à feu modéré et progressif jusqu'au réchauffement homogène du barbecue. Un réchauffement trop rapide peut provoquer des fissures évidentes et compromettre sérieusement la structure.

- la formation éventuelle de micro fissures n'empêche pas le bon fonctionnement du barbecue et ne peut pas faire l'objet

d'une réclamation s'agissant du tassement normal du matériau

#### 4 UTILISATION PREVUE PAR LE FABRICANT

Les barbecues décrits dans ce manuel ont été expressément conçus pour la cuisson d'aliments et pour une alimentation au bois (bois bien sec et de petite taille) ou charbon de bois. (Conformément à les indications dans la schéma) Toute autre destination d'emploi et tout autre type d'alimentation doivent être considérés inappropriés et donc dangereux. Cet appareil a été fabriqué en conformité aux normes techniques et aux directives du secteur.

**Ne dépassez pas la charge recommandée !**

#### 5 NETTOYAGE ET ENTRETIEN

Avant d'effectuer le nettoyage, il faut attendre que l'appareil ait refroidi.

Nettoyer le barbecue après chaque utilisation : ceci facilitera l'élimination des résidus de cuisson en évitant qu'ils ne puissent brûler lors de l'utilisation suivante.

**- chaque allumage doit être effectué à feu modéré et progressif jusqu'au réchauffement homogène du barbecue. Un réchauffement trop rapide peut provoquer des fissures évidentes et compromettre sérieusement la structure.**

**- la formation éventuelle de micro fissures n'empêche pas le bon fonctionnement du barbecue et ne peut pas faire l'objet d'une réclamation s'agissant du tassement normal du matériau ;**

**- Est nécessaire de répéter une fois par an les traitements protectives sur les barbecues, peinture hydrofuge pour bbqs à crépir – liquide hydrofuge pour bbqs en Marmotech ou teintées dans la masse**

**- Nous vous suggérons de protéger votre barbecue avec la housse de protection (en option) pendant le mois froids, parce que le froid peut domageur la structure.**

EN CAS DE NON RESPECT DES NORMES CI-DESSUS, LA SOCIETE DECLINE TOUTE RESPONSABILITE POUR D'EVENTUELS DOMMAGES CAUSE AUX PERSONNES, AUX CHOSES OU AU PRODUIT MEME ET REFUSERA TOUTE DEMANDE D'INTERVENTION ET/OU REMPLACEMENT DE PIECES A TITRE GRATUIT.

LE BARBECUE EST CONFORME A LA DIRECTIVE CEE 2001/95/CE PORTANT SUR LA SECURITE GENERALE DU PRODUIT, NOTAMMENT POUR LES MATERIAUX EN CONTACT AVEC LES ALIMENTS.

LES BARBECUES PALAZZETTI SONT CONFORMENT A TOUTES LES PRESCRIPTIONS DE LA NORME UNI EN 1860-1.

#### 6 CONSEILS POUR LA CUISSON DANS LE FOUR CUISSON DANS LE FOUR

Pour la préparation du feu il faut suivre les indications générales indiquées ci-dessus. Faites un feu à l'intérieur du four, vers le fond, en laissant la porte fermée. Mettre en place le dispositif de réglage de l'air de combustion. Portez lentement votre four à température.

Faites un feu modéré (2 kg des petits morceaux de bois sec) évitant ainsi les shock thermiques qui pourraient provoquer des craquelures sur la structure.

De toute façon pour joindre la température pour cuisiner 1 heure est nécessaire. La température peut être vérifiée sur l'échelle noir du thermomètre (**seulement pour Capri 2 et Diva avec four l'échelle est la rouge**).

Le temps nécessaire pour atteindre la température désirée varie suivant les dimensions du four que vous avez choisi et du feu qui été fait ; dans tous les cas varient énormément suivant l'aliment que vous devez cuire ; les instructions ci-dessous sont à titre indicatif et concernent la cuisson de pizza, pain; gâteaux, etc...

Dès que la température est suffisant (250° C et chambre de cuisson claire) et que les flammes se sont éteintes, ouvrir le four et nettoyer rapidement le piano de cuisson, en poussant vers un angle du fond les braises et la cendre restantes. S'il y a encore des flammes excessivement hautes et que vous ne pouvez attendre plus longtemps, éliminez-les en enlevant le bois non encore brûlé qui les provoque.

Fermez le registre des fumées pour éviter de disperser la chaleur du four. Posez directement dessus la pizza ou le pain à cuire ; si vous n'êtes pas encore un cordon bleu, nous vous conseillons de poser les aliments sur un plat à four et de placer le tout dans le four même.

Après avoir introduit le plat fermez la porte le plus rapidement possible. Vous pourrez contrôler la cuisson à travers le judas ; lorsque les aliments seront cuits, enlevez-les du four en utilisant les ustensiles appropriés (en option).

*La société Palazzetti Lelio S.p.A. se réserve le droit d'effectuer toutes modifications sans préavis.*

## **PL INSTRUKCJA MONTAŻU**

Trzymaj rysunek modelu i etykiety z kodem kreskowym, odcinając ją opakowanie. Będziesz musiał je jeśli masz jakiegokolwiek rozszczenie z tytułu gwarancji lub jeśli chcesz zamówić części zamienne.

Zanim produkt montażu przestrzegać poniżej wymienione wymagania:

- Aby uniknąć przykrych zstępujących dymu i dla prawidłowego użytkowania, nie powinno być żadnych przeszkód, takich jak drzewa, budynki itp., bliżej niż 6 metrów od komina;
- Ze względów bezpieczeństwa można wykorzystać nie więcej niż 3 kawałki rozszerzeń kostki poprawić projekt komina;
- Grill powinien być zbudowana na solidnej bazie betonu do utrzymywania wagi grilla i upewnij się, wystarczająco duże i odporny jest całkowicie na poziomie

### **MONTAŻ**

- Jeżeli grill wykonany jest z materiałów ogniotrwałych mieszanki betonowej malowane: zmontować elementy grilla ubiegające się cienką warstwę zaprawy wykonane o 20% wapna i 80% piasku drobno (lub kupić zestaw do montażu przez Palazzetti) i sprawdzić, dokonac wszystkich założeń sprawdzając je poziomnica ampulkowa. - Różnice są niewielkie ze względu na grubość materiału, nie może być uznane za rozszczenia z tytułu gwarancji i muszą być wyrównane zaprawą podczas montażu - Nie należy stosować wysoką odporność cementu lub cementu szybkowiążącego (cement biały, cement glinowany, etc.) lub mocny klej do płytek itp., jak zapobiec rozszerzalności cieplnej części w kontakcie z ciepłem, pęknięcia powodujące.
- Jeżeli grill wykonany jest z Marmotech, specjalny wysoka odporność marmurem mieszanki betonowej lub już barwione w mieszaninie: montaż elementów tylko użyć specjalnego kleju do montażu przez Palazzetti. Ten specjalny klej staje się elastyczny przy podgrzewaniu i może być stosowany do montażu wszystkich elementów grilla. - Zamontować elementy w kolejności numerycznej jak pokazano na rysunku montażowym i sprawdzić każdy krok poziomnica ampulkowa.

Uwaga: jeśli kominek jest w kolejne elementy, dopasować kratkę między 2 elementami bocznymi zanim je naprawiać. Czekać na to do utwardzenia przed przystąpieniem; Płyty kominkowe Miejsce w palenisku bez ustalać; Przed rozpoczęciem korzystania z grilla, poczekać do całkowitego wyschnięcia;

Wszelkie niedoskonałości można znaleźć części Easy Stone należy wziąć pod uwagę jakość, ponieważ części te są ręcznie wykonane przez producenta ekspertów.

Grillowanie wykonane z ogniotrwałego betonu musi być zabezpieczone przed złą pogodą, malując je z odkrytym plastikowej farby kwarcowego(Finishing kit Palazzetti optional) a blat musi być zabezpieczony wodoodporną powłoką Palazzetti;

Grillowanie ze Marmotech lub już kolorowego w mieszaninie nie wymagają wykończenia, ale radzimy zastosować wodoodporną leczenia Palazzetti, który chroni konstrukcję przed złą pogodą i gotowanie smaru (Dołączony do grilla z blatem w Marmotech, aby chronić tylko blatem roboczym). Powtarzać raz w roku.

### **WAŻNE:**

- Po zakończeniu montażu grilla, zastosowanie dołączonego kleju ostrzegawczy na wniosek obecnego rozporządzenia UNI EN 1860-1 (w zestawie)
  - Zawsze rozpalić grilla z umiarkowanym ogniu, dopóki nie zostanie równomiernie ogrzewane. Jeśli jest ogrzewana zbyt szybko, niektóre elementy mogą pękać głęboko i struktura może ulec uszkodzeniu poważnie.
  - Zgodnie z obowiązującymi przepisami UNI EN 1860-1 niektóre pęknięcia mogą pojawić się jednak nie mają one wpływu na jakość i funkcjonowanie produktu i nie mogą być uznane za rozszczenie gwarancyjne, ponieważ są one wynikiem normalnego rozwoju z powodu ciepła.
  - TYLKO korzystać z grilla gotować na wolnym powietrzu żywności. Każde inne użycie jest zabronione. NIE UŻYWAJ pomieszczeniach.
  - UWAGA! Nie używaj alkoholu, benzyny lub innych podobnych płynów do światła lub ponownie włączyć. Używaj tylko podpałki zgodne z EN 1860-3!
  - Nie używać grilla w spalarni dla liści, trawy i innych odpadów domowych korzystających z nie więcej niż węgiel czy drewno ilości wskazanych w obrazach naciągu.
  - Nie gotuj, aż warstwa popiołu utworzyła na węglach.
  - UWAGA! Ten grill będzie bardzo gorąco, nie staraj się poruszać w trakcie użytkowania.
  - UWAGA! Trzymaj dzieci i zwierzęta z dala od grilla w trakcie użytkowania.
  - ZAWSZE UŻYWAJ rękawice kuchenne i podkładki holdingowych.
  - NIE gasić ognia wodą
  - Drewniane, tekturowe i plastikowe części opakowania należy do centrów recyklingu
  - Zimą proponujemy chronić struktury z naszej okładce z polipropylenu (opcjonalne) w celu uniknięcia infiltracji wody
  - Pomiar są orientacyjne i mogą być modyfikowane.
- TO Grill spełnia wymogi dyrektywy CEE 2004 r. w sprawie ogólnego bezpieczeństwa produktów, w szczególności w odniesieniu do materiałów styczność ze środkami spożywczymi.

Grillowanie PALAZZETTI SA skargę wymaganiami Międzynarodowego NORM UNI EN 1860-1.

Producent jest uprawniony do dokonywania zmian uważanych za niezbędne do spełnienia wymagań technicznych lub handlowych w dowolnym czasie i bez uprzedniego powiadomienia.

# PIANO COTTURA FORNELLO

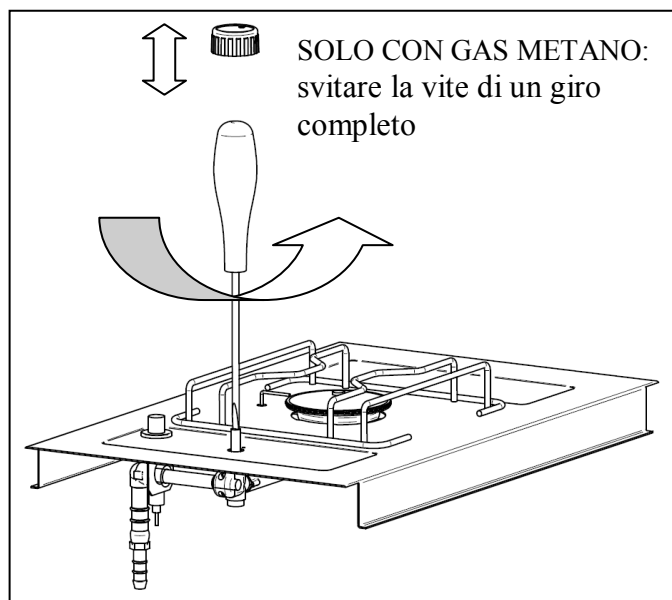
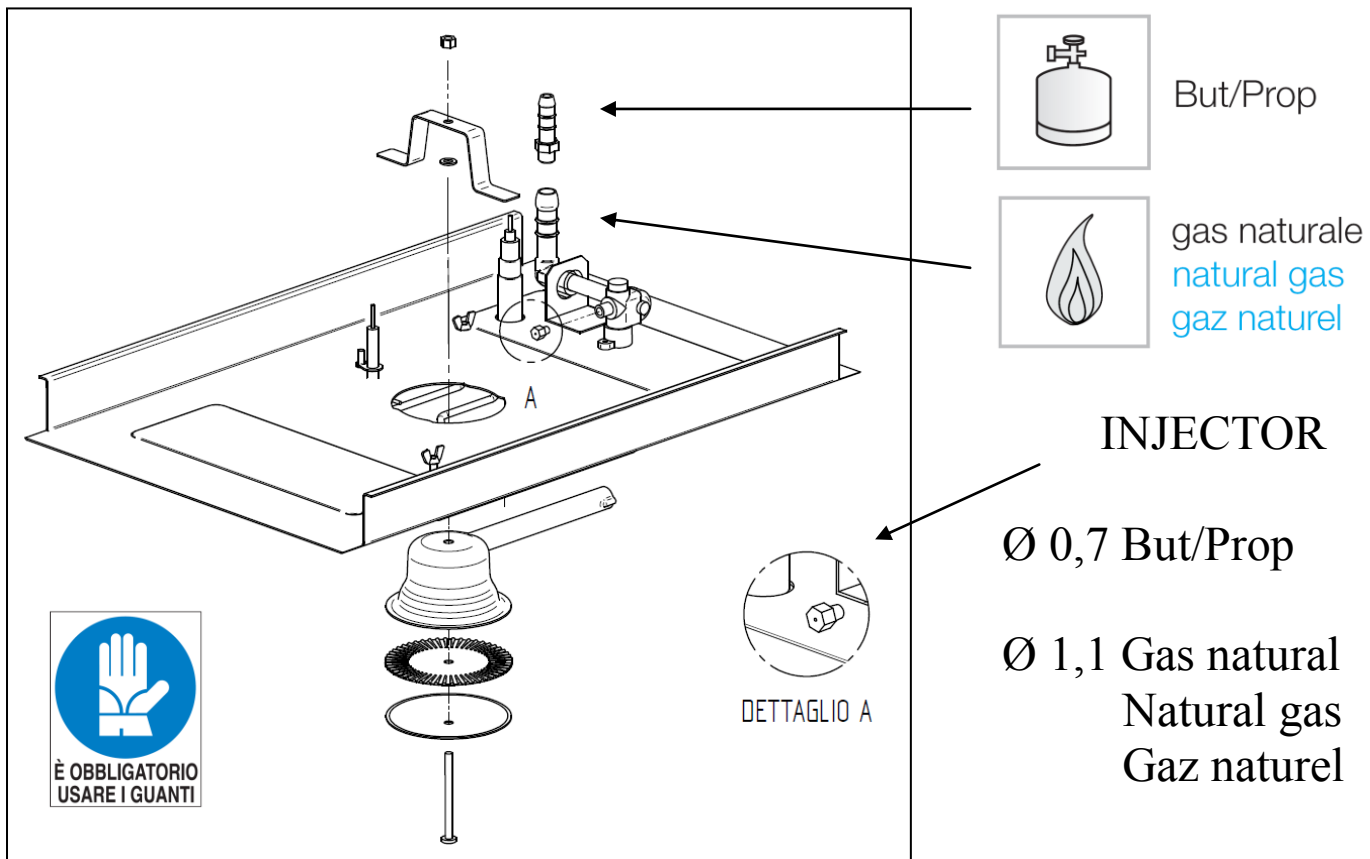


But/Prop



gas naturale  
natural gas  
gaz naturel

**CE1312**



## Avvertenze

1. UTILIZZATE IL FORNELLO SOLAMENTE ALL'ARIA APERTA MA PROTETTO DAL VENTO IN UNA POSIZIONE TALE DA ASSICURARNE LA MASSIMA STABILITÀ E LONTANO DA FONTI DI CALORE, MATERIALI INFIAMMABILI, LONTANO DA ALBERI, ARBUSTI, ECC.
2. PROTEGGETE LA BOMBOLA DAL SOLE DIRETTO; NON TENETELA IN CASA O IN LUOGO PRIVO DI RICAMBIO D'ARIA.
3. QUANDO IL FORNELLO E' IN FUNZIONE NON LASCIATELO MAI INCUSTODITO E TENETE LONTANO I BAMBINI PERCHE' LE PARTI ACCESSIBILI POSSONO ESSERE CALDE.
4. NON SPOSTATE L'APPARECCHIO DURANTE L'USO.
5. IN CASO DI FUGA DI GAS CHIUDETE LA BOMBOLA E FATE CONTROLLARE IL FORNELLO DA UN TECNICO.
6. NON UTILIZZATE MAI UNA FIAMMA PER INDIVIDUARE LA FUGA DI GAS.
7. COLLEGATE O CAMBIATE LA BOMBOLA DEL GAS ALL'APERTO O IN UN AMBIENTE AREATO IN ASSENZA DI FIAMME, SCINTILLE O FONTI DI CALORE.

## Istruzioni per un corretto uso

QUESTI APPARECCHI SONO PREDISPOSTI PER IMPIEGARE GAS GPL (G30 BUTANO OPPURE G31 PROPANO). **CAT .I<sub>3+</sub>** E GAS METANO (G20) **CAT II2H3+**.

1. La distanza tra la bombola e l'apparecchio deve essere almeno di 50 cm.
2. Il tubo di gomma deve essere conforme alla normativa. Verificate periodicamente lo stato del tubo di gomma: non deve presentare alcun restringimento, screpolature o segni d'invecchiamento; deve essere installato in modo da non subire sforzo e non deve entrare in contatto con qualche parte calda. Controllate periodicamente la data di scadenza del tubo e sostituitelo prima del termine.
3. Controllate prima dell'uso del fornello tutte le connessioni del gas per evidenziare possibili perdite. In caso di fuga di gas chiudete il rubinetto del gas della bombola e fate controllare il fornello da un tecnico.
4. Dopo un lungo periodo di inutilizzo controllate che la rotazione dei rubinetti avvenga senza incepparsi e che gli orifizi del tubo del bruciatore e il tubo venturi siano liberi da ragnatele o nidi di ragno.
5. Fate riparare il fornello solo da personale qualificato.
6. Per effettuare la modifica alla bisticchiera (trasformazione per il funzionamento a gas metano) seguite le istruzioni allegate a parte.

7. Chiudete il rubinetto del gas quando non usate il fornello.
8. Usate guanti protettivi se manovrate elementi particolarmente caldi.
9. Per riporre l'apparecchio, dopo essersi assicurati che non sia ancora caldo, utilizzate l'imballo originale e conservate in luogo asciutto e lontano dalla polvere.

## Attacco e cambio bombola

Per attaccare il fornello alla bombola di gas G.P.L. occorrono i seguenti componenti non compresi nella confezione a meno che le norme del Paese lo prevedano:

1. **Un regolatore di pressione del gas normalizzato (per l'Italia deve essere di tipo B, fisso cioè non regolabile, marchiato IMQ-CIG UNI 7432-75 pressione di riduzione 30 mbar portata 1÷1,5 Kg/h).**
2. **Un tubo in gomma di lunghezza massima di metri 1,5 corrispondente alle normative in vigore nel paese di utilizzo (per l'Italia deve essere marcato IEMMEQU UNI-CIG 7140 ø<sub>e</sub> 13 ø<sub>i</sub> 8 di colore blu scuro).**
3. N° 2 fascette stringitubo.
4. Spray rivelatore di perdite di gas.

## Procedete nel modo seguente

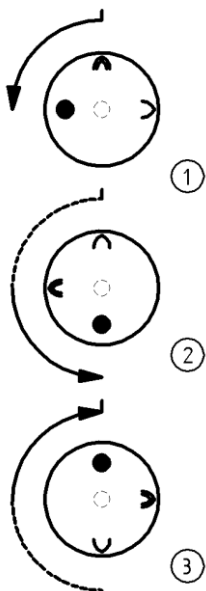
1. Chiudete il rubinetto (5) della bombola.
2. Fissate il regolatore (2) alla bombola facendo attenzione al buon stato della guarnizione di tenuta.
3. Considerate che anche il riduttore deve essere sostituito se vecchio o in cattivo stato o se non conforme.
4. Verificate che i rubinetti del fornello siano chiusi.
5. Inserite il tubo di gomma da un capo sull'attacco anellato del fornello (3) e dall'altro sul regolatore di pressione e fermatelo con le fascette stringitubo (4).
6. Mettete lo spray su tutti i raccordi gas.
7. Aprite il rubinetto della bombola del gas.
8. Controllate tutti i raccordi gas. La presenza di bollicine sui raccordi indica una perdita di gas.
9. Non usate il fornello fino a quando non è stata riparata l'eventuale perdita.

## Istruzioni per l'accensione

1. Aprite il rubinetto della bombola agendo in senso antiorario.
2. Spingete la manopola del rubinetto del bruciatore che volete accendere e giratela in senso antiorario sulla posizione massimo (1).
3. Contemporaneamente avvicinate una fiamma al bruciatore.

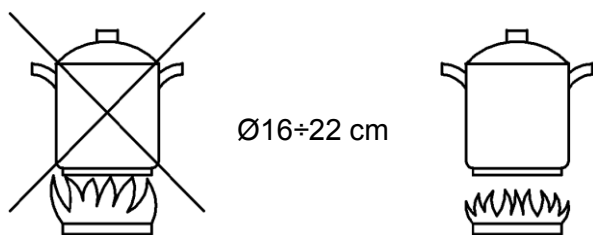


- Solo per gli apparecchi dotati di valvola di sicurezza: tenete premuta la manopola per circa 10 secondi per consentire alla termocoppia di scaldarsi e di non interrompere il flusso di gas. In caso di mancata accensione ripetete l'operazione.
- Accertatevi che il bruciatore sia acceso.
- Quando il bruciatore si è acceso potete regolare la manopola anche sulla posizione del minimo (2).
- Se per cause accidentali (colpo di vento o debordo di liquidi) si dovesse spegnere la fiamma, chiudete immediatamente il rubinetto del gas e poi quello della bombola. Verificate la causa che ha provocato lo spegnimento della fiamma e se di origine naturale o accidentale, riaccendete la fiamma ripetendo le sequenze dal punto 1.
- A cottura terminata, riportate la manopola in posizione chiuso (3).
- A fine utilizzo chiudete il rubinetto del gas sulla bombola.



### Uso dei recipienti

- Appoggiate la pentola direttamente sulla griglia cromata, facendo attenzione che sia in perfetto equilibrio.
- Fate attenzione che la fiamma non debordi dal fondo della pentola.
- Regolate la fiamma in modo da non fare traboccare i liquidi contenuti nelle pentole, perché possono spegnere il bruciatore.



### Manutenzione

- Pulite il fornello solo quando è freddo.
- Pulite la struttura dell'apparecchio con un panno umido ed eventualmente bagnato con un prodotto detergente non abrasivo.
- Togliete la griglia e lavatela separatamente con dell'acqua insaponata e poi sciacquatela abbondantemente.
- Pulite i bruciatori con acqua e sapone e asciugateli. Dopo la pulizia controllate sempre che i fori di uscita del gas sui bruciatori non siano ostruiti. Se lo fossero, smontate il bruciatore seguendo lo schema sottostante.

- Gli spartifiamma dei bruciatori vanno lavati frequentemente con acqua bollente e detersivo, avendo cura di togliere ogni eventuale incrostazione.
- Se il tubo Venturi (3) è ostruito, smontate il bruciatore e usate aria soffiata per rimuovere la causa dell'ostruzione.
- Per una maggiore durata del vostro prodotto, tenetelo al riparo dalla pioggia, oppure riponete l'apparecchio quando è freddo nell'imballo originale e conservate in luogo asciutto e lontano dalla polvere.

### Dati tecnici

REGIME NOMINALE	REGIME RIDOTTO	INIETTORE 1/100mm
1,9 KW	0,85 KW	70

Potenza massima del fornello: 1,9 KW.

Il consumo di gas è di 138 g/h.

L'aria necessaria alla combustione è di 2,0m<sup>3</sup>/h per ogni KW di potenza nominale dei bruciatori.

### Garanzia

- La garanzia ha validità due anni dal momento dell'acquisto. La data dell'acquisto è comprovata dalla fattura o dallo scontrino fiscale, che devono essere conservati e presentati all'atto della domanda di riparazione (per gli apparecchi a gas serve anche il codice articolo, l'anno di fabbricazione e il numero di lotto che sono riportati sull'etichetta posta sull'apparecchio).
- La garanzia viene assunta solo per difetti di fabbricazione o per vizi dei materiali, tali da impedire l'uso normale del prodotto e si limita alla sostituzione delle parti difettose ed alla relativa manodopera necessaria per renderlo funzionante. Le eventuali spese di trasporto sono escluse.
- L'obbligo alla garanzia decade qualora non siano state rispettate le prescrizioni d'uso e manutenzione del manuale allegato al prodotto, qualora sia stato fatto un uso improprio, qualora siano stati montati ricambi non originali, qualora abbia subito danni da trasporto o circostanze che comunque non possono farsi risalire a difetti di fabbricazione o qualora il prodotto sia stato manomesso da riparatori non autorizzati. In caso di necessità rivolgersi al rivenditore.
- E' da considerarsi normale e non un difetto di fabbricazione l'eventuale deformazione, scolorimento, usura, corrosione delle parti a diretto contatto con il fuoco.

1. USE THE COOKER ONLY OUTDOORS, BUT SHELTERED FROM THE WIND IN A POSITION THAT ASSURES MAXIMUM STABILITY AND THAT IS FAR FROM SOURCES OF HEAT, FLAMMABLE MATERIALS, AWAY FROM TREES, SHRUBS, ETC.
2. PROTECT THE CYLINDER FROM DIRECT SUNLIGHT; DO NOT KEEP IT IN THE HOUSE OR IN A PLACE WITHOUT AIR CHANGE.
3. WHEN THE COOKER IS OPERATING, NEVER LEAVE IT UNATTENDED AND KEEP CHILDREN AT A DISTANCE BECAUSE THE ACCESSIBLE PARTS MAY BE HOT.
4. DO NOT MOVE THE APPLIANCE DURING USE.
5. IN THE EVENT OF A GAS LEAK, CLOSE THE CYLINDER AND CALL HAVE THE COOKER CHECKED BY A TECHNICIAN.
6. NEVER USE A FLAME TO LOOK FOR A GAS LEAK.
7. CONNECT OR REPLACE THE GAS CYLINDER OUTSIDE OR IN A VENTILATED ROOM IN ABSENCE OF FLAMES, SPARKS OR SOURCES OF HEAT.

### Instructions for Proper Use

THESE APPLIANCES ARE PREPARED IN ADVANCE TO USE LPG GAS (G30 BUTANE OR G31 PROPANE). **CAT .I<sub>3</sub>** OR GAS METHANE (G20) **CAT II2H3+**.

1. The cylinder must be at least 50 cm away from the appliance.
2. The rubber hose must comply with the regulations in force. Periodically check the condition of the rubber hose: it must not have any contractions, cracks or signs of aging; it must be installed in such a way that it is not subjected to strain and it must not come into contact with any hot parts. Periodically check the hose's expiration date and replace it before the deadline.
3. Check all of the gas connections for any possible leaks before using the cooker. In the case of a gas leak, close the gas cock of the cylinder and have a technician check the cooker.
4. After a long period of disuse, check that the cocks turn without getting stuck, and that the orifices of the burner tube and the Venturi tube are free of spider webs or nests.
5. Have the cooker repaired only by qualified personnel.
6. If you make the modifications to the grill (conversion for methane gas operation) read the instructions.
7. Close the gas cock when you do not use the cooker.
8. Use protective gloves if you handle particularly hot elements.

9. Use the original packing for storing the appliance after making sure it is still not hot, and store in a dry place far from dust.

### Cylinder Connection and Replacement

To connect the cooker to the G.P.L. gas cylinder, the following components not included in the package (unless the country's regulations require their inclusion) are necessary:

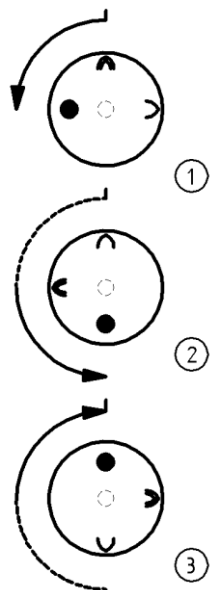
1. **A standardized gas pressure regulator (30 mbar reduction pressure, 1-1.5 kg/h capacity).**
2. **A rubber hose with a maximum length of 1.5 metres corresponding to the regulations in force in the country of use.**
3. 2 hose clamps.
4. Gas leak detector spray.

### Proceed As Follows

1. Close the cylinder cock (5).
2. Fasten the regulator (2) to the cylinder while checking that the seal is in good condition.
3. Consider that also the reducer must be replaced if old or in poor condition, or if non-compliant.
4. Check that the cooker cocks are closed.
5. Insert the rubber hose from one end on the cooker's ringed connection (3) and from the other end on the pressure regulator, and secure it with the hose clamps.
6. Distribute the spray on all of the gas fittings.
7. Open the gas cylinder cock.
8. Check all of the gas fittings. The presence of bubbles on the fittings indicates a gas leak.
9. Do not use the cooker until any leaks have been repaired.

### Instructions for Starting

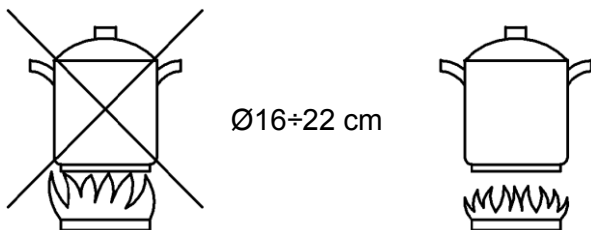
1. Open the cylinder cock by turning it counter-clockwise.
2. Push the cock knob of the burner you want to turn on and turn it counter-clockwise to the maximum position (1).
3. At the same time place a flame close to the burner.
4. Make sure the burner is on.
5. When the burner is on, you can adjust the knob even to the minimum position (2).
6. If the flame should go out for accidental reasons (gust of wind or liquids overflowing), immediately close the gas cock and then the cylinder cock. Check the cause for the flame to have gone out and if the origin is natural or accidental, turn the flame back on by repeating the sequences from point 1 on.



- When you have finished cooking, put the knob back to the off position (3).
- Close the cylinder gas cock following use.

### Use of Containers

- Set the pot directly on top of the chrome-plated grill while making sure it is perfectly balanced.
- Pay attention that the flame does not extend outside of the bottom of the pot.
- Adjust the flame so as to make sure liquids in the pots do not spill over, which could turn off the burner.



### Maintenance

- Clean the cooker only when it is cold.
- Clean the appliance's structure with a damp cloth and, if necessary, with a cloth moistened with a non-abrasive detergent product.
- Remove the grill and wash it separately with soapy water and then thoroughly rinse it.
- Clean the burners with soap and water and dry them. After cleaning, always check that the gas outlet holes on the burners are not clogged. If they are, disassemble the burner by following the diagram below.
- The burners' wall baffles are to be washed frequently with boiling water and detergent, being careful to remove any deposits you may find.
- If the Venturi tube is clogged, disassemble the burner and use blown air to remove the cause of the obstruction.
- So that your product lasts longer, keep it sheltered from the rain or put the appliance back

inside its original packing when it is cold and keep it in a dry place and far from dust.

### Technical Data

NOMINAL CONDITION	REDUCED CONDITION	INJECTOR 1/100mm
1.9 kW	0.85 kW	70

Maximum burner power: 1,9 kW.

Gas consumption is 138 g/h.

The air necessary for combustion is 2.0 m<sup>3</sup>/h for each kW of nominal burner power.

### Warranty

- The warranty shall be deemed valid for two years from the date of proof of purchase. "Proof of purchase" shall be considered to be the receipt, which must be kept in a safe place at all times, and presented if a repairs request is made. (NB. For gas appliances, the item code is also necessary, as are the year of manufacture and the lot number shown on the plate attached to the appliance itself).
- This warranty shall only be valid in the event of faulty materials or workmanship interfering with normal, day-to-day running of the appliance, and shall only cover changing the faulty part or parts and any labour inherent therein. No transport costs shall be covered.
- The guarantee shall be null and void if the use and maintenance requirements have not been observed, if the appliance has been improperly used, if non-original spare parts have been fitted, if it has been damaged during transport or in any other way which cannot be ascribed to faulty manufacture, or if it has been damaged by any non approved technicians. If necessary, contact your dealer.
- Any deformation, discolouring, wear and tear, or corrosion due to exposure to heat is to be considered normal.

1. Utiliser le réchaud au grand air, protégés du vent dans une telle position que la stabilité maximum soit assurée et loin de sources de chaleur, de matières inflammables, loin des arbres, arbustes, etc.
2. Protéger la bouteille du soleil direct ; ne pas la garder dans la maison ou dans un lieu sans aération.
3. Lorsque le réchaud est en fonction, ne jamais le laisser sans surveillance et le tenir loin des enfants du fait que les parties accessibles peuvent être chaudes.
4. Ne pas déplacer l'appareil au cours de son utilisation.
5. En cas de fuite de gaz fermer la bouteille et faire contrôler le réchaud par un technicien.
6. Ne jamais avoir recours à la flamme en cas de détection de fuite de gaz.
7. Connecter ou remplacer la bouteille de gaz en plein air ou dans un environnement aéré en l'absence de flammes, étincelles ou sources de chaleur.

#### Instructions pour un emploi parfait.

CES APPAREILS SONT PRÉVUS POUR N'EMPLOYER QUE DU GAZ G.P.L. (G30 BUTANE OU BIEN G31 PROPANE) **CAT .I<sub>3+</sub>** ET GAZ METHANE (G20).

1. La distance entre la bouteille et l'appareil doit être au moins de 50 cm.
2. Le tube en caoutchouc doit être conforme à la réglementation. Vérifier périodiquement l'état du tube en caoutchouc : celui-ci ne doit pas présenter de rétrécissement, crevasses ou marques de vieillissement ; il doit être installé de manière à ce qu'il ne subisse pas d'efforts et il ne doit absolument pas entrer au contact de parties chaudes. Contrôler périodiquement la date limite du tube et le remplacer avant le terme.
3. Avant d'utiliser le réchaud, contrôler toutes les connexions du gaz pour détecter les fuites éventuelles. En cas de fuite de gaz fermer le robinet du gaz de la bouteille et faire contrôler le réchaud par un technicien.
4. Après une longue période sans que l'appareil ne soit utilisé, contrôler que la rotation des robinets se fasse sans se coincer et que les orifices du tube du brûleur et le tube Venturi sont libres de toiles d'araignée ou de nids d'araignée.
5. Faire réparer le réchaud uniquement par un personnel qualifié.
6. Pour effectuer la modification à le gril à bifteck (transformation pour le fonctionnement à des gaz méthane) suivre les instructions annexes à une partie.

7. Fermer le robinet du gaz, lorsqu'on ne se sert pas du réchaud.
8. Mettre des gants de protection, au cours de la manipulation d'éléments particulièrement chauds.
9. Si on doit ranger l'appareil, après avoir vérifié qu'il n'est plus chaud, se servir de l'emballage d'origine, et le conserver dans un lieu sec et loin de la poussière.

#### Raccord et remplacement de la bouteille

En cas de raccordement du réchaud à la bouteille de gaz G.P.L. il faut se procurer les composants qui suivent et qui ne sont pas compris dans l'emballage, à moins que les normes du Pays ne le prévoient :

1. **Un régulateur de pression du gaz normalisé (pression de réduction 30 mbars, débit 1÷1,5 Kg/h).**
2. **Un tube en caoutchouc de 1,5 mètres de longueur maximum conforme aux réglementations en vigueur dans le pays d'utilisation.**
3. N° 2 colliers serre-tube.
4. Spray détecteur de fuites de gaz.

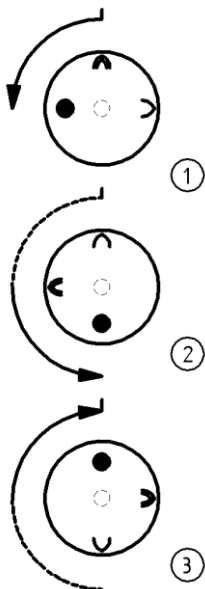
#### Procéder de la manière suivante

1. Fermer le robinet (5) de la bouteille.
2. Fixer le régulateur (2) à la bouteille, en faisant attention au bon état du joint d'étanchéité.
3. Tenir compte du fait que le réducteur aussi doit être remplacé, s'il est vieux ou dans un mauvais état ou s'il n'est pas conforme.
4. Vérifier que les robinets du réchaud sont bien fermés.
5. Insérer le tube en caoutchouc à partir d'un bout sur le raccord à anneaux du réchaud (3) et de l'autre sur le régulateur de pression et le fixer à l'aide des colliers serre-tube (4).
6. Pulvériser le spray sur tous les raccords de gaz.
7. Ouvrir le robinet de la bouteille de gaz.
8. Contrôler tous les raccords de gaz. La présence de petites bulles sur les raccords décelé une fuite de gaz.
9. Il ne faut absolument pas se servir du réchaud, tant que l'on n'a pas réparé la fuite éventuelle.

#### Instructions pour l'allumage

1. Ouvrir le robinet de la bouteille, en agissant dans le sens inverse aux aiguilles d'une montre.
2. Pousser la poignée du robinet du brûleur que l'on veut allumer et la tourner dans le sens inverse aux aiguilles d'une montre sur la position de maximum (1).
3. Simultanément rapprocher une flamme du brûleur.
4. Vérifier que le brûleur est bien allumé.

- Lorsque le brûleur s'est allumé, il est possible de régler la poignée également sur la position du minimum (2).
- Si par suite de causes accidentelles (un coup de vent ou débordement de liquides), la flamme devait s'éteindre, fermer immédiatement le robinet du gaz et ensuite le robinet de la bouteille. Vérifier la cause qui a produit l'extinction de la flamme et si elle est d'origine naturelle ou accidentelle, rallumer la flamme, tout en refaisant les séquences à partir du point 1.
- La cuisson terminée, remettre la poignée en position de fermeture (3).
- L'utilisation terminée, fermer le robinet du gaz sur la bouteille.



- Les chapeaux de brûleurs doivent être fréquemment lavés à l'eau bouillante et avec du détergent, en faisant bien attention à éliminer toute trace d'incrustations éventuelle.
- Si le tube Venturi est bouché, démonter le brûleur et avoir recours à de l'air soufflé pour éliminer la cause de l'encrassement.
- En vue d'une plus longue durée de votre appareil, le garder à l'abri de la pluie ou bien le ranger lorsqu'il est froid dans l'emballage d'origine et le conserver dans un lieu sec et loin de la poussière.

### Données techniques

REGIME NOMINAL	REGIME RÉDUIT	INJECTEUR 1/100 mm
1,9 kW	0,85 kW	70

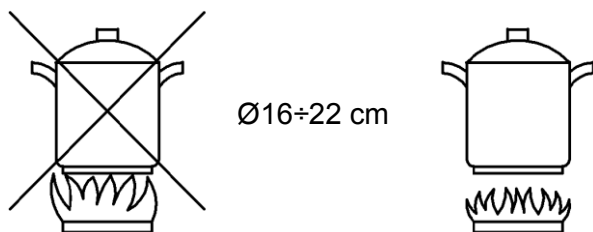
Puissance maximale du réchaud : 1,9 kW.

La consommation de gaz est de 138 g/h.

L'air nécessaire à la combustion est de 2,0 m<sup>3</sup>/h pour chaque kW de puissance nominale des brûleurs.

### Utilisation des récipients

- Poser la casserole directement sur la grille chromée, en faisant attention qu'elle soit parfaitement en équilibre.
- Faire attention à ce que la flamme ne déborde pas du fond de la casserole.
- Régler la flamme de manière à éviter tout débordement des liquides contenus dans les casseroles, du fait qu'ils risqueraient d'éteindre le brûleur.



### Entretien

- Ne nettoyer le réchaud que lorsqu'il est froid.
- Nettoyer la structure de l'appareil à l'aide d'un chiffon humide et éventuellement mouillé avec un produit détergent non abrasif.
- Enlever la grille de cuisson et la laver séparément avec de l'eau de savon et ensuite la rincer à l'eau abondante.
- Nettoyer les brûleurs à l'eau et au savon et les sécher. Une fois le nettoyage terminé, toujours contrôler que les trous de sortie du gaz sur les brûleurs ne sont pas bouchés. Au cas où ils seraient bouchés, démonter le brûleur conformément au schéma ci-dessous.

### Garantie

- La garantie est valable deux ans à partir du moment de l'achat. La date de l'achat est attestée par la facture ou par le ticket de caisse, qui doivent être conservés et présentés lors de la demande de réparation (en cas d'appareils à gaz il faut aussi indiquer le code article, l'année de fabrication et le numéro de lot qui figurent sur l'étiquette prévue sur l'appareil).
- La garantie n'est reconnue qu'en cas de défauts de fabrication ou de vices des matériels qui empêchent l'utilisation courante du produit et se limite au remplacement des parties défectueuses et à la main d'œuvre relative qui s'impose, en vue de le rendre en parfait état de marche. Les frais éventuels de transport sont exclus.
- L'obligation de la garantie déchoit au cas où les instructions d'utilisation et d'entretien du manuel accompagnant le produit n'auraient pas été respectées, au cas où l'on aurait utilisé l'appareil improprement, au cas où l'on aurait monté des pièces de rechange non d'origine, au cas où l'appareil aurait été endommagé au cours du transport ou par suite de circonstances qui de toute façon ne peuvent pas être imputées à des défauts de fabrication ou au cas où le produit aurait été détérioré par des réparateurs non agréés. En cas de besoin n'hésitez pas à vous adresser au revendeur.
- La déformation, décoloration, usure, corrosion éventuellement constatées sur les parties en contact direct du feu sont tout à fait normales et ne doivent pas être considérées comme un défaut de fabrication.

DEFECT	CAUSE	REMEDY
1. The burner does not turn on or has difficulty turning on or turns off.	1. Gas is not reaching the burner.	Check that the cylinder and grill cocks are open, and that there is gas in the cylinder. Check all of the gas lines.
	2. The rubber hose, cock, Venturi tube or burner orifices are clogged.	Disassemble the Venturi tube with the burner and remove the obstruction (e.g. a spider nest or web), then clean the injector hole with a needle. With the air gun connected to a compressor, blow inside the gas connection with the gas cocks open in the maximum position.
	3. The pressure reducer does not work.	Replace the pressure regulator with one to standard.
	4. The Venturi tube does not wrap around the injector.	Disassemble the burner and reassemble it properly.
2. Flame very weak, unsteady, yellow or of different shape on the burner's surface.	1. Injector or Venturi tube clogged by a spider nest or web.	Disassemble the Venturi tube with the burner and remove the spider nest or web, then clean the injector hole with a needle. With the air gun connected to a compressor, blow inside the gas connection with the gas cocks open in the maximum position.
	2. Maybe the gas in the cylinder has run out or the gas also contains a large amount of air.	Install a new cylinder.
	3. The injector holder is not positioned correctly on the Venturi tube.	Disassemble the burner and reassemble it properly.
	4. If an adjustable pressure regulator is used, it may be at minimum or may be broken.	Try to replace the pressure regulator.
3. Flames in the injector.	The cylinder is almost empty.	Replace the cylinder.
4. Gas leaks from a cock on the knob side.	1. The pressure regulator was not used.	First install or replace the pressure regulator with one to standard and then completely replace the gas ramp.
	2. Pressure regulator broken.	
	3. The pressure regulator is the adjustable type, not to standard.	Completely replace the gas ramp.
	4. Faulty cock.	
5. Gas leaks from the end of the Venturi tube on the cock side.	1. There is a spider nest or web inside the Venturi tube or burner.	Disassemble the Venturi tube with the burner and remove the spider nest or web.
	2. Too large a gap between the Venturi tube and the cock casting.	Close the Venturi tube with pliers so as to reduce the gap.
6. Large blaze that puts everything on fire.	Accumulation of unburned gas on the bottom of the tray because the cock remained wide open before the spark went off.	Replace any damaged pieces and never repeat the incorrect operation again.
7. The lava rock flares up a lot.	1. Too fatty food.	Wait for the fat to come out of the food, and then wash the lava rocks with boiling water. If the problem persists, replace them with new ones.
	2. Too much fat on the lava stones.	Wash them with boiling water and if the problem persists, replace them with new ones.
	3. The grease drainage system is clogged.	Clean it.
	4. Grill temperature too high.	Reduce delivery.
8. The burner turns on with a match but not with the on push-button.	1. The glow plug has shifted.	Adjust the tip of the glow plug in front of a burner hole.
	2. Faulty push-button, wire or electrode.	Check the conditions of the ceramic components and those of the connection cable and ignition device.
9. The knob does not turn.	1. The knob is too close to the body and gets stuck on the fixing screw of the cock.	Move the knob slightly away from the body.
	2. The knob still does not turn, even if it is at a distance.	The gas cock may have sustained damage. In this case, completely replace the gas ramp.

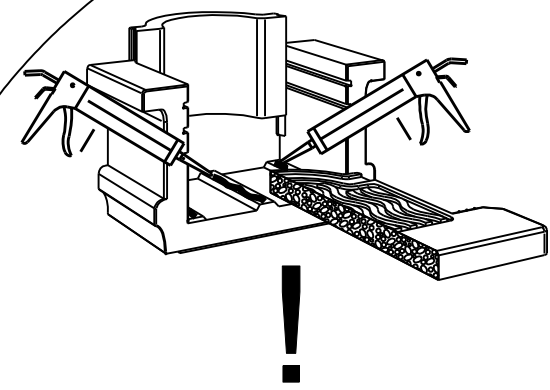
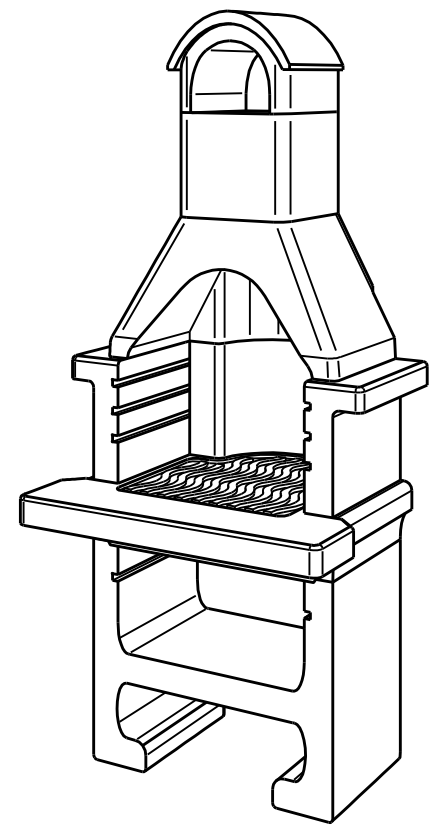
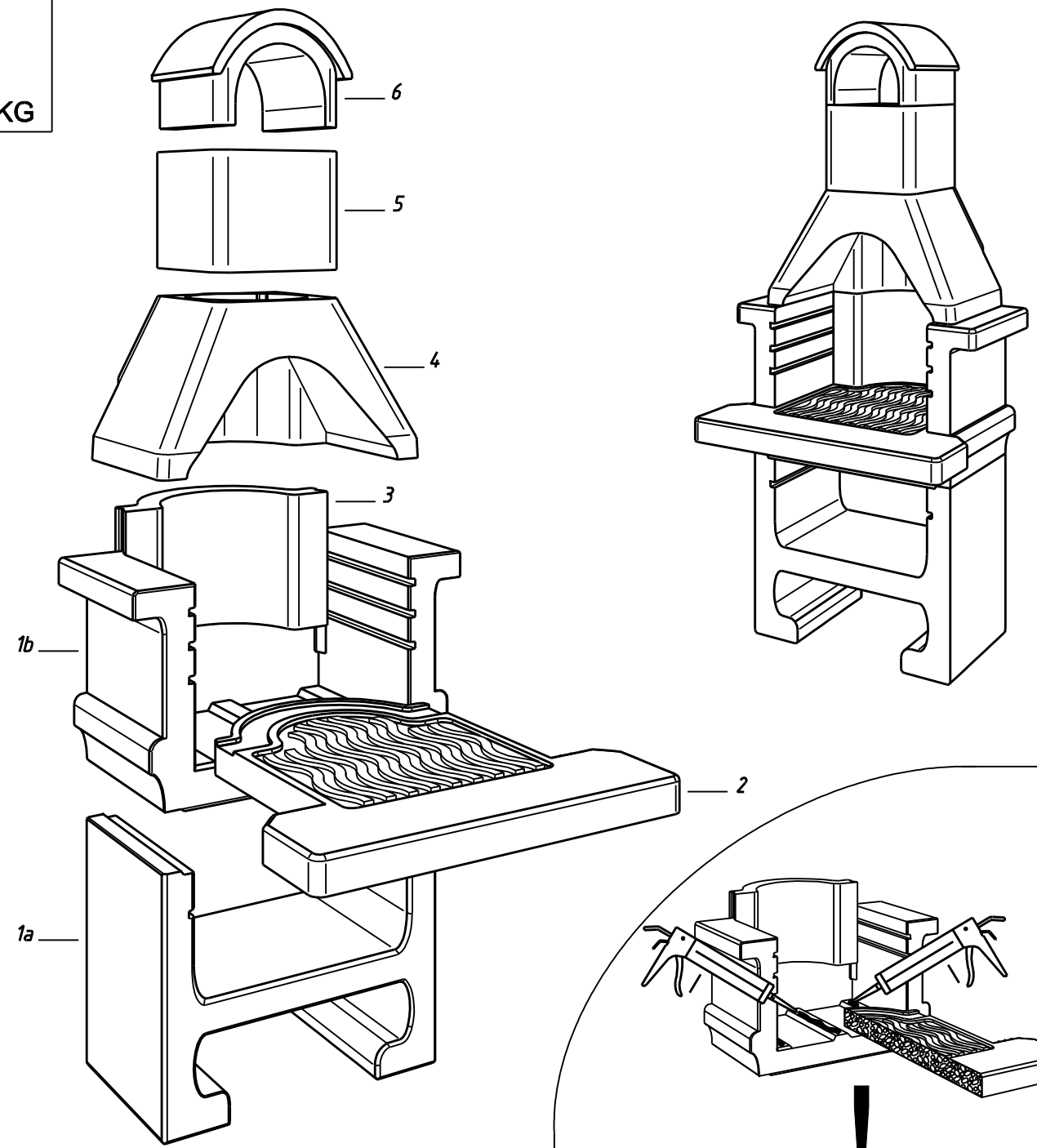
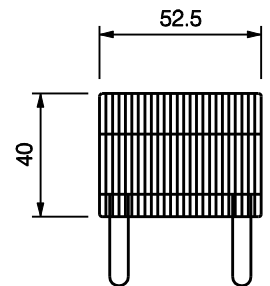
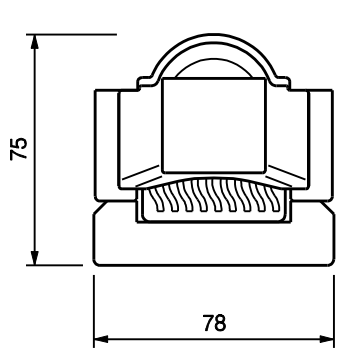
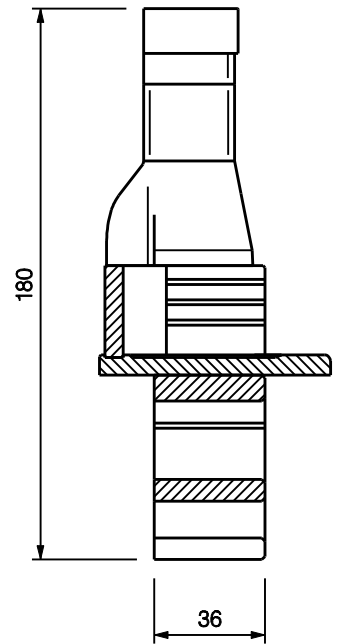
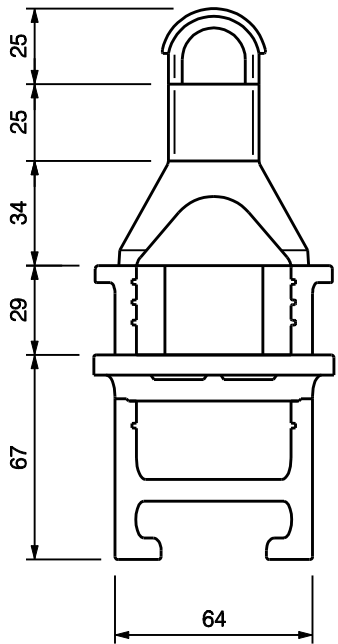
DIFETTO	CAUSA	RIMEDIO
1. Il bruciatore non si accende o ha difficoltà di accendersi o si spegne.	1. Non arriva il gas al bruciatore.	Controllare che il rubinetto della bombola e della bisticchiera siano aperti e che ci sia gas nella bombola. Verificare tutti i condotti del gas.
	2. Il tubo in gomma, o il rubinetto, o il tubo venturi o gli orifici del bruciatore sono otturati.	Smontare il tubo venturi con il bruciatore e rimuovere l'ostruzione (per esempio un nido di ragno o ragnatela), poi con uno spillo pulire il foro dell'iniettore. Con la pistola dell'aria collegata ad un compressore, soffiare dentro all'attacco gas con i rubinetti del gas aperti nella posizione del massimo.
	3. Il riduttore di pressione non funziona.	Sostituire il regolatore di pressione con uno a norma.
	4. Il tubo venturi non avvolge l'iniettore.	Smontare il bruciatore e rimontarlo correttamente.
2. Fiamma molto debole o instabile o gialla o di forma diversa sulla superficie del bruciatore.	1. Iniettore o tubo venturi otturati dalla presenza di nido di ragno o ragnatela.	Smontare il tubo venturi con il bruciatore e rimuovere il nido di ragno o ragnatela poi con uno spillo pulire il foro dell'iniettore. Con la pistola dell'aria collegata ad un compressore, soffiare dentro all'attacco gas con i rubinetti del gas aperti nella posizione del massimo.
	2. Forse il gas nella bombola è finito oppure il gas contiene anche molta aria.	Prendere una bombola nuova.
	3. Il porta iniettore è mal posizionato nel tubo venturi.	Smontare il bruciatore e rimontarlo correttamente.
	4. Se è utilizzato un regolatore di pressione regolabile, questo può essere al minimo oppure rotto.	Provare a cambiare il regolatore di pressione.
3. Fiamme nell'iniettore.	La bombola è quasi vuota.	Cambiare la bombola.
4. Fuoriuscita di gas da un rubinetto dal lato della manopola.	1. Non è stato usato il regolatore di pressione.	Prima mettere o sostituire il regolatore di pressione con uno a norma e poi sostituire integralmente la rampa gas.
	2. Rottura del regolatore di pressione.	
	3. Il regolatore di pressione è del tipo regolabile non a norma.	Sostituire integralmente la rampa gas.
	4. Rubinetto difettoso.	
5. Fuoriuscita gas dall'estremità del tubo venturi dal lato del rubinetto.	1. Presenza di nido di ragno o ragnatela all'interno del tubo venturi o del bruciatore.	Smontare il tubo venturi con il bruciatore e rimuovere il nido di ragno o ragnatela.
	2. Eccessivo gioco tra tubo venturi e il getto del rubinetto.	Chiudere con una pinza il tubo venturi in modo da ridurre il gioco.
6. Gran fiammata che incendia tutto	Accumulo di gas non bruciato sul fondo della bacinella perché il rubinetto è rimasto molto aperto prima di fare scoccare la scintilla.	Sostituire eventuali pezzi danneggiati e non ripetere più l'operazione sbagliata.
7. La roccia lavica si infiamma molto.	1. Cibo troppo grasso.	Attendere che esca il grasso dal cibo e poi lavare le rocce laviche con acqua bollente. Se il problema continua sostituirle con delle nuove.
	2. Troppo grasso sulle pietre laviche.	Lavarle con acqua bollente e se il problema continua sostituirle con delle nuove.
	3. Il sistema di scolo del grasso è otturato.	Pulirlo.
	4. Temperatura del grill troppo elevata.	Ridurre la portata.
8. Il bruciatore si accende con un fiammifero ma non con il pulsante di accensione.	1. La candeletta si è spostata.	Regolare la punta della candeletta davanti ad un foro del bruciatore.
	2. Pulsante, filo o elettrodo difettoso.	Controllare le condizioni degli elementi in ceramica e quelli del cavo di collegamento e del dispositivo di accensione.
9. La manopola non gira.	1. La manopola è troppo vicina alla scocca e si blocca sulla vite di fissaggio del rubinetto.	Allontanare leggermente la manopola dalla scocca.
	2. La manopola anche se è lontana dalla scocca non gira.	Il rubinetto del gas può avere subito dei danni. In questo caso, sostituire integralmente la rampa gas.

DEFAULT	CAUSE	SOLUTION
1. Le brûleur ne s'allume pas ou il s'allume difficilement ou il s'éteint.	1. Le gaz n'arrive pas au brûleur.	Contrôler que les robinets de la bouteille et du gril à bifteck sont ouverts et que la bouteille est bien approvisionnée en gaz. Vérifier toutes les conduites du gaz.
	2. Le tube en caoutchouc, ou le robinet, ou le tube Venturi, ou les orifices du brûleur sont bouchés.	Démonter le tube Venturi avec le brûleur et éliminer l'obstruction (par exemple un nid d'araignée ou une toile d'araignée), ensuite déboucher le trou de l'injecteur à l'aide d'une épingle. Au moyen du pistolet de l'air connecté à un compresseur, souffler dans le raccord du gaz avec les robinets du gaz ouverts dans la position de maximum.
	3. Le réducteur de pression ne fonctionne pas.	Remplacer le réducteur de pression par un autre conforme aux normes.
	4. Le tube Venturi n'enveloppe pas l'injecteur.	Démonter le brûleur et le remonter parfaitement.
2. Flamme très faible ou instable ou jaune ou ayant une forme différente sur la surface du brûleur.	1. Injecteur ou tube Venturi bouchés à cause de la présence d'un nid d'araignée ou d'une toile d'araignée.	Démonter le tube Venturi avec le brûleur et enlever le nid d'araignée ou la toile d'araignée, ensuite déboucher le trou de l'injecteur à l'aide d'une épingle. Au moyen du pistolet de l'air connecté à un compresseur, souffler dans le raccord du gaz avec les robinets du gaz ouverts dans la position de maximum.
	2. Il se peut que le gaz dans la bouteille soit épuisé ou bien que le gaz contienne beaucoup d'air.	Remplacer par une bouteille neuve.
	3. Le porte-injecteur est mal placé dans le tube Venturi.	Démonter le brûleur et le remonter parfaitement.
	4. Au cas où l'on utiliserait un réducteur de pression réglable, il se peut que celui-ci soit prévu au minimum ou bien qu'il soit détraqué.	Essayer de remplacer le réducteur de pression.
3. Flammes dans l'injecteur.	La bouteille est presque vide.	Remplacer la bouteille.
4. Fuite de gaz à partir d'un robinet du côté de la poignée.	1. Le réducteur de pression n'a pas été utilisé.	Premièrement mettre ou remplacer le réducteur de pression par un autre conforme aux normes, ensuite remplacer intégralement la rampe du gaz.
	2. Rupture du réducteur de pression.	
	3. Le réducteur de pression est du type réglable non conforme aux normes.	Remplacer intégralement la rampe du gaz.
	4. Robinet défectueux.	
5. Fuite de gaz à partir de l'extrémité du tube Venturi du côté du robinet.	1. Présence d'un nid d'araignée ou d'une toile d'araignée à l'intérieur du tube Venturi ou du brûleur.	Démonter le tube Venturi avec le brûleur et enlever le nid d'araignée ou la toile d'araignée.
	2. Jeu excessif entre le tube Venturi et le jet du robinet.	Fermer à l'aide d'une pince le tube Venturi de manière à réduire le jeu.
6. Grande flambée qui incendie tout l'ensemble.	Accumulation de gaz non brûlé sur le fond de la cuve, parce que le robinet est resté très ouvert, avant de faire jaillir l'étincelle.	Remplacer les pièces éventuellement abîmées et ne plus refaire l'opération erronée.
7. L'étincelle ne jaillit pas, par conséquent le brûleur s'allume avec une allumette, mais pas au moyen du bouton d'allumage.	1. La bougie s'est déplacée.	Régler la mèche des bougies devant un trou du brûleur.
	2. Bouton, fil ou électrode défectueux.	Contrôler les conditions des éléments en céramique et celles du câble de raccordement ainsi que du dispositif d'allumage.
8. La poignée ne tourne pas.	1. La poignée est trop près de la coque et se cale sur la vis de fixation du robinet.	Eloigner légèrement la poignée de la coque.
	2. Même si la poignée est loin de la coque, elle ne tourne pas.	Le robinet du gaz pourrait avoir été endommagé. Dans ce cas, remplacer intégralement la rampe du gaz.

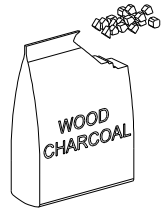


# ANDRIA

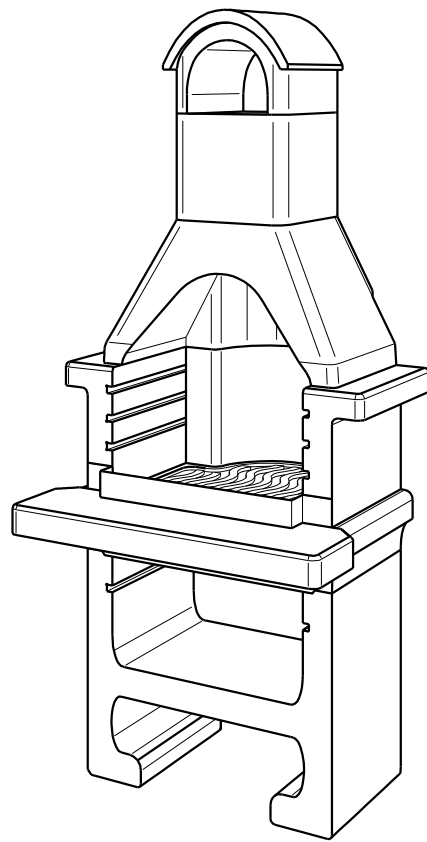
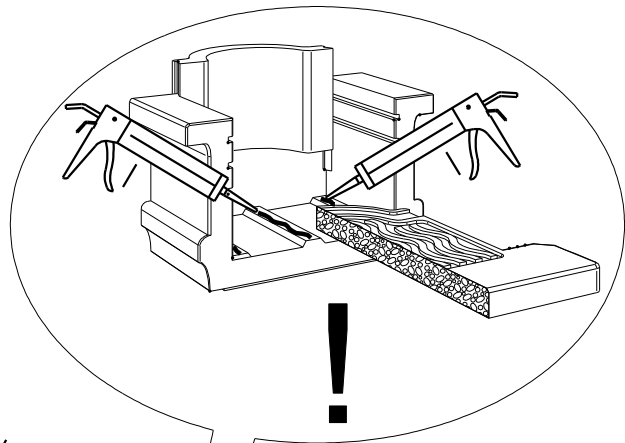
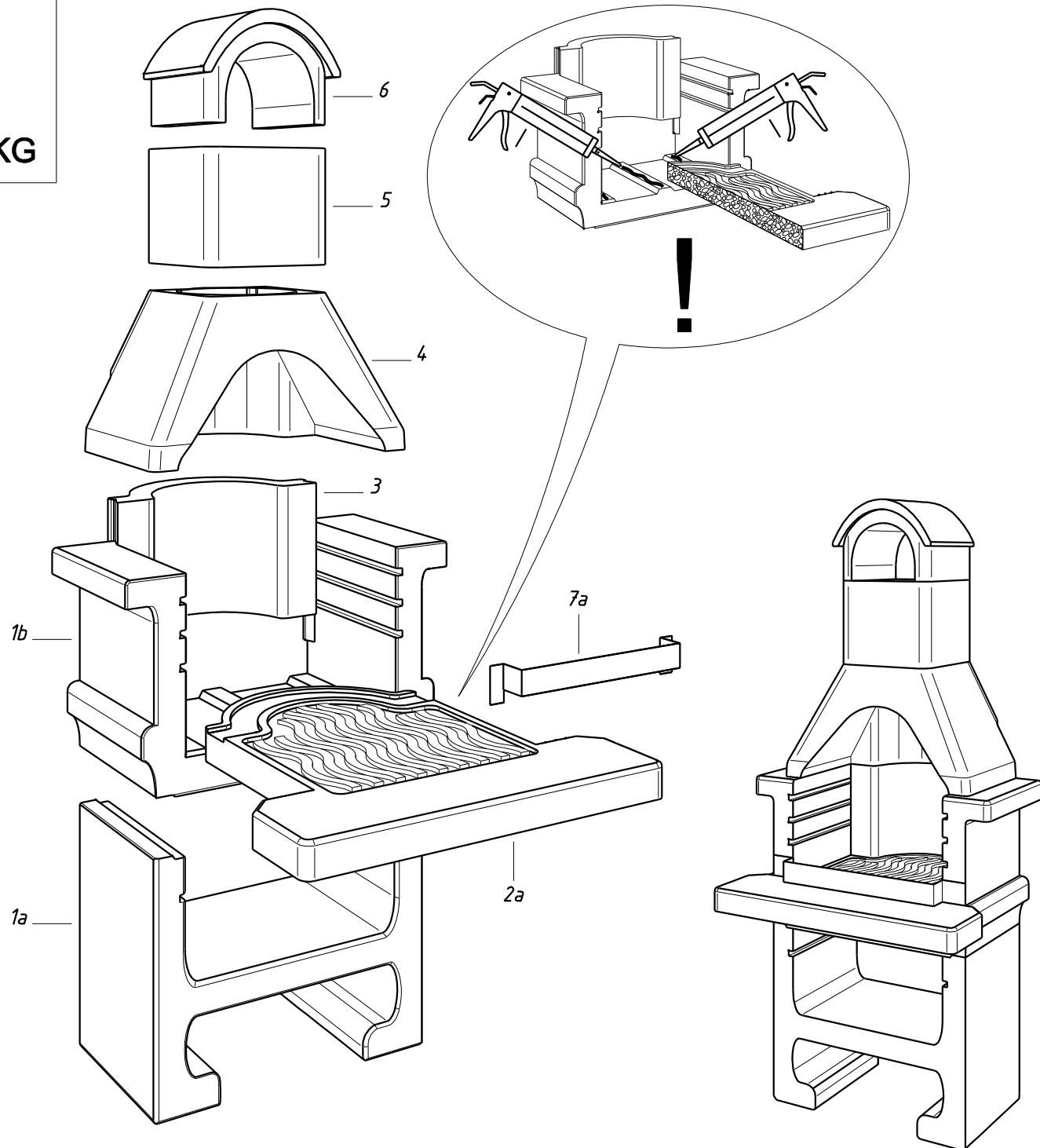
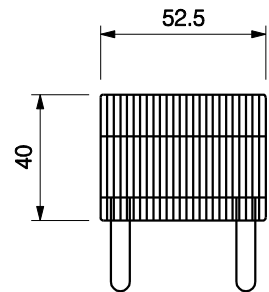
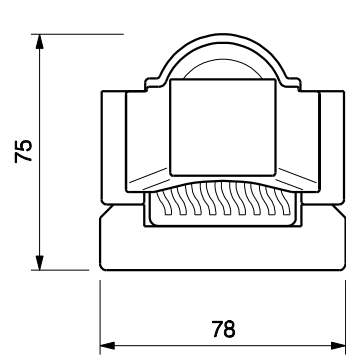
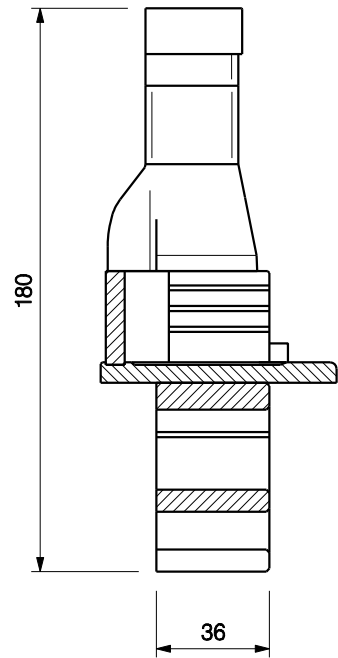
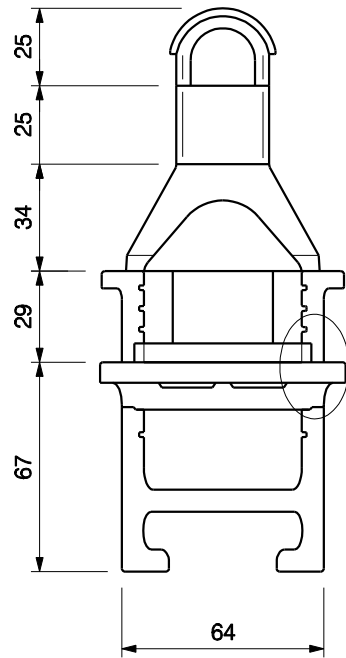
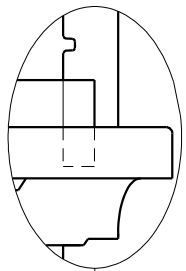
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**ARAL**

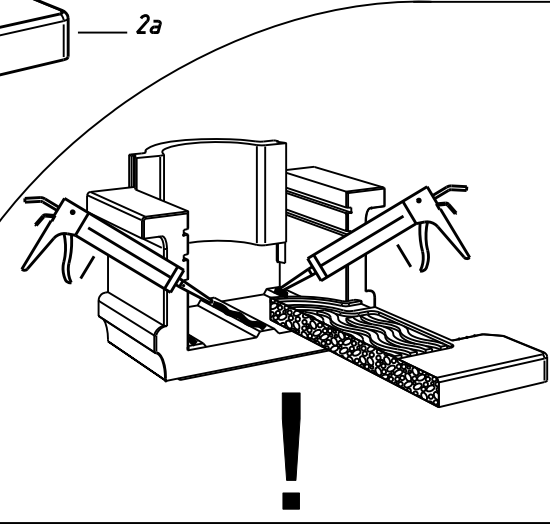
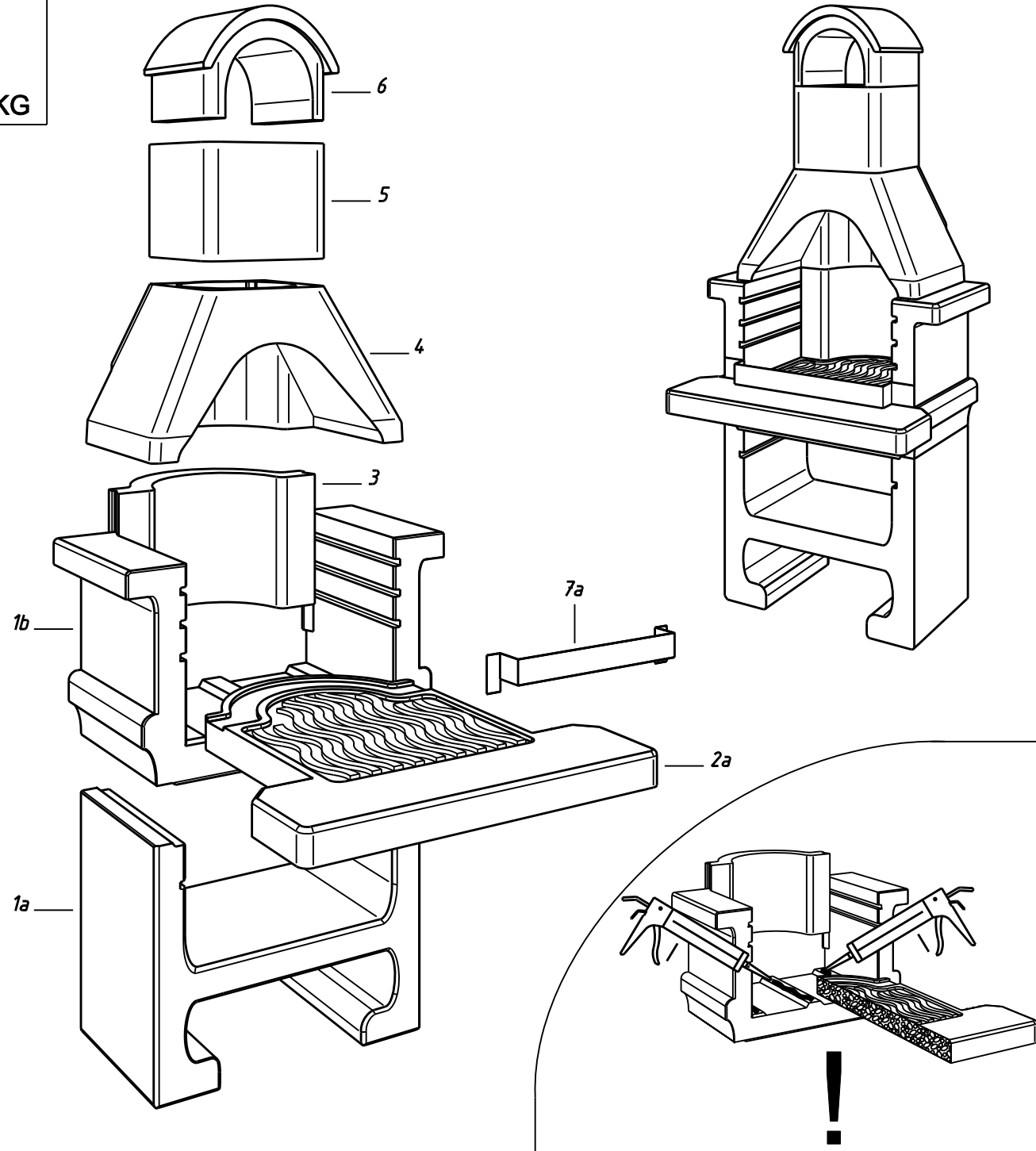
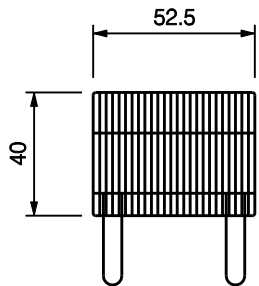
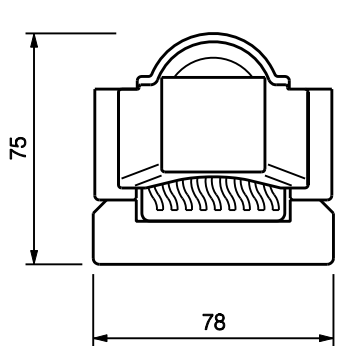
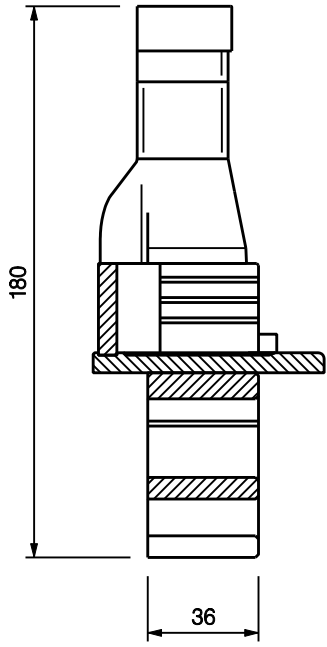
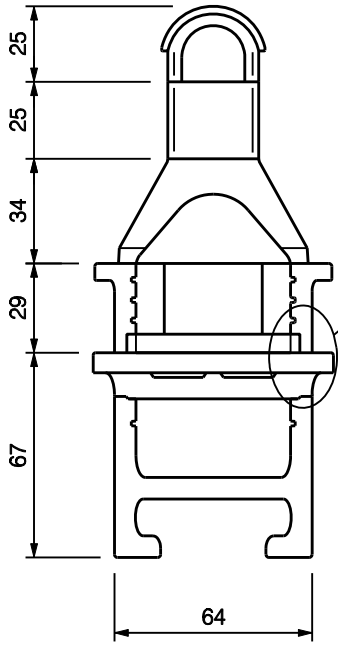
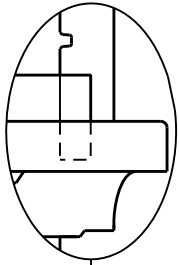
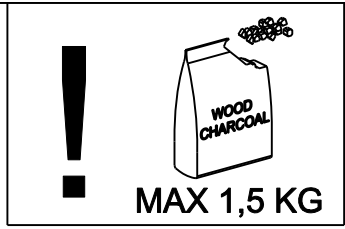


**MAX 1,5 KG**



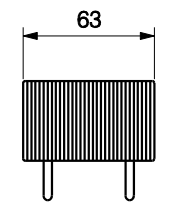
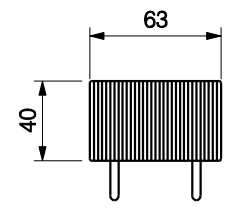
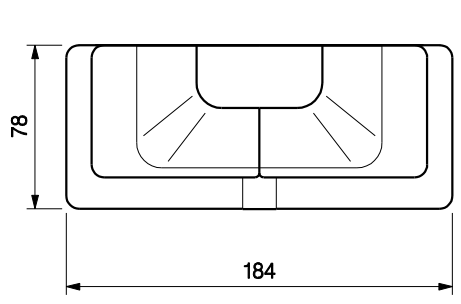
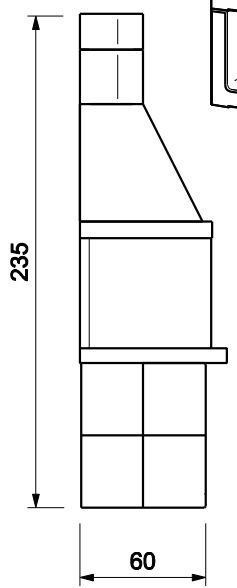
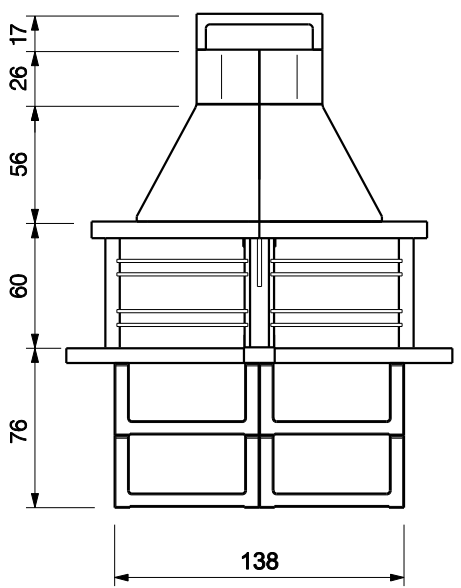
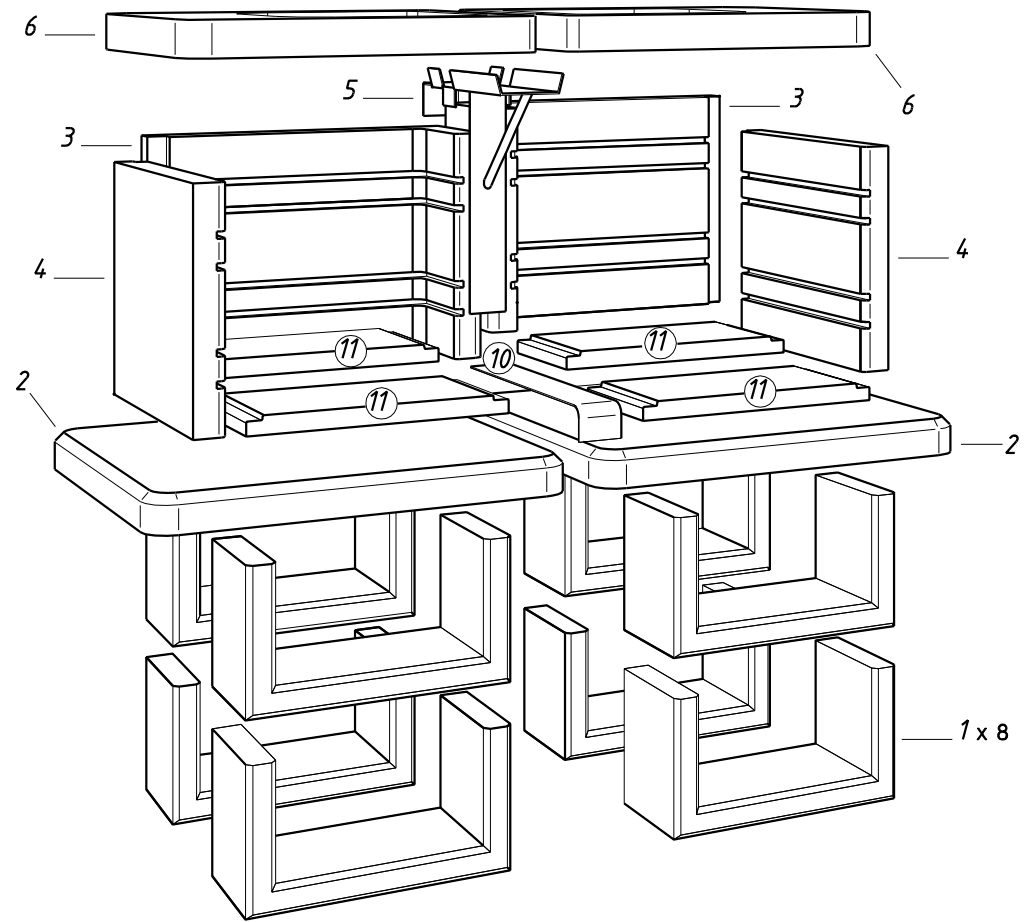
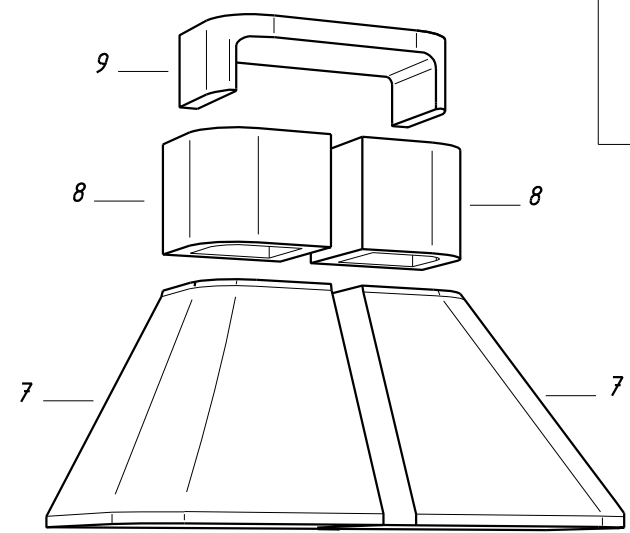
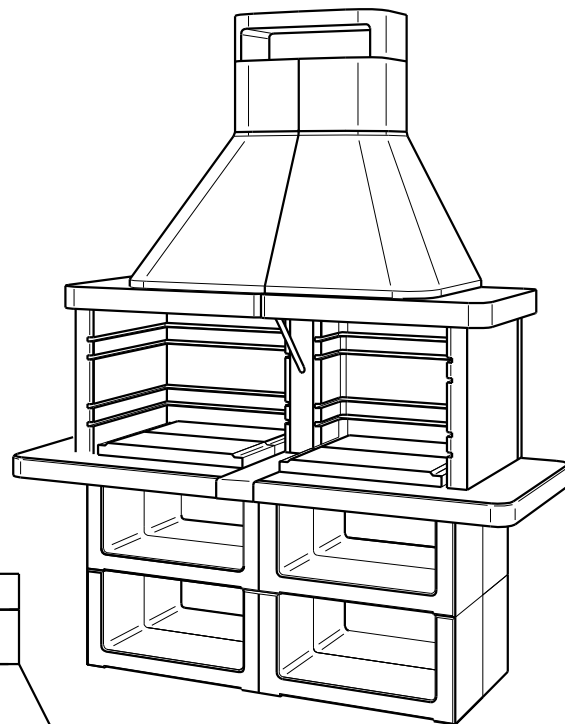
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cod. 80 300 4220 - E3 1204 b

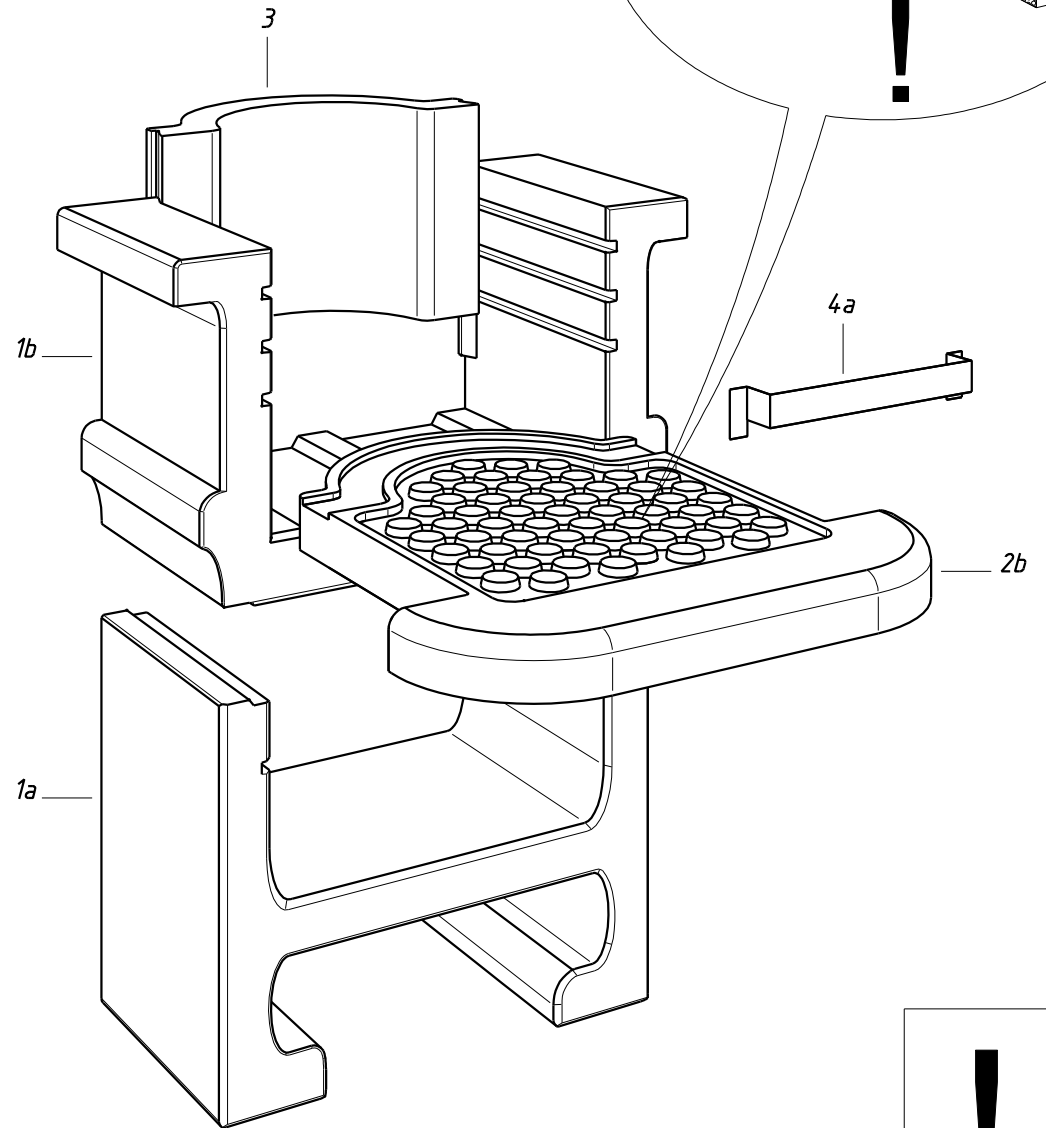
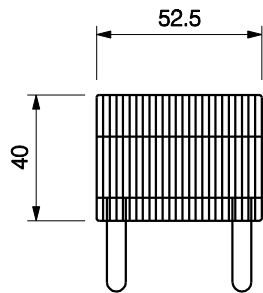
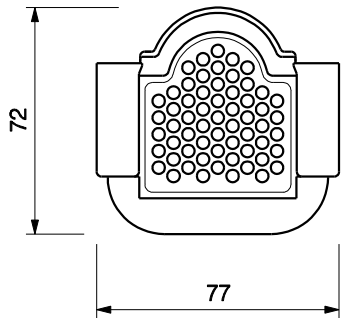
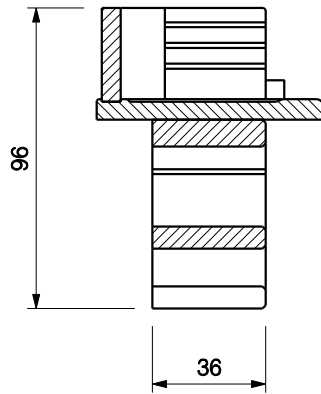
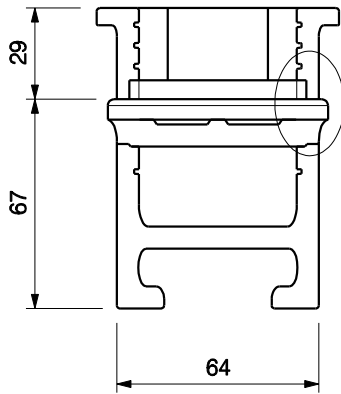
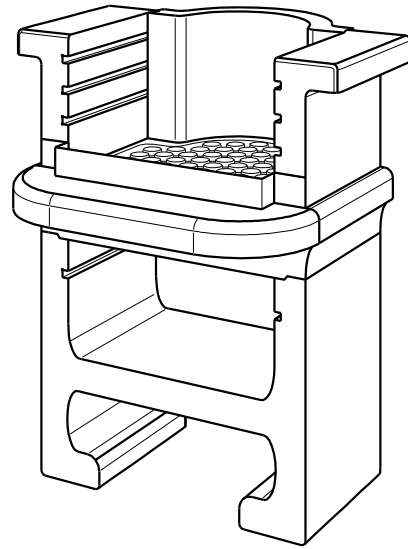
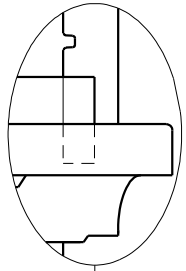


# ARGOS 2

Ean 13: /  
cod. 80 300 4640 - E1 1326 b



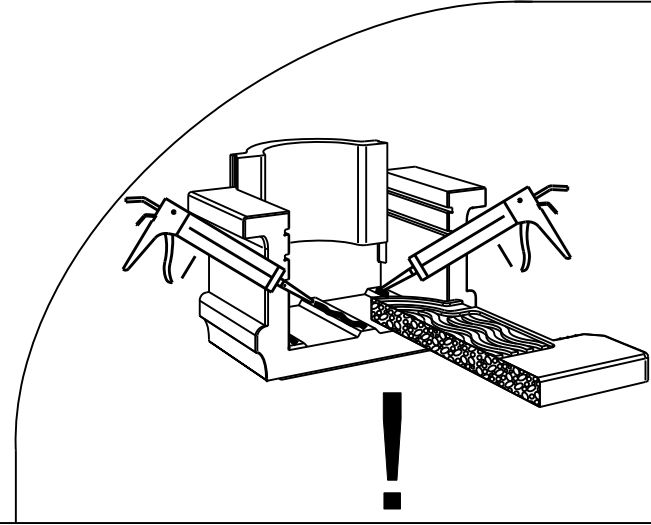
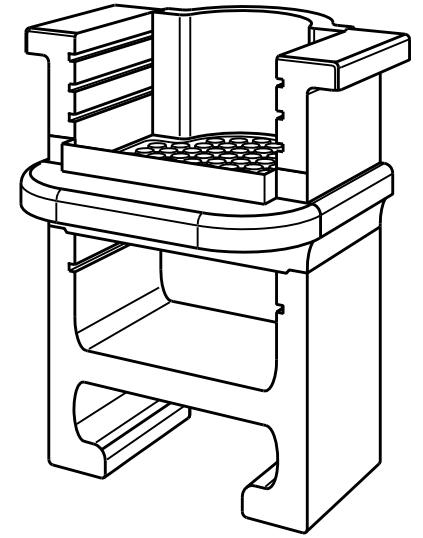
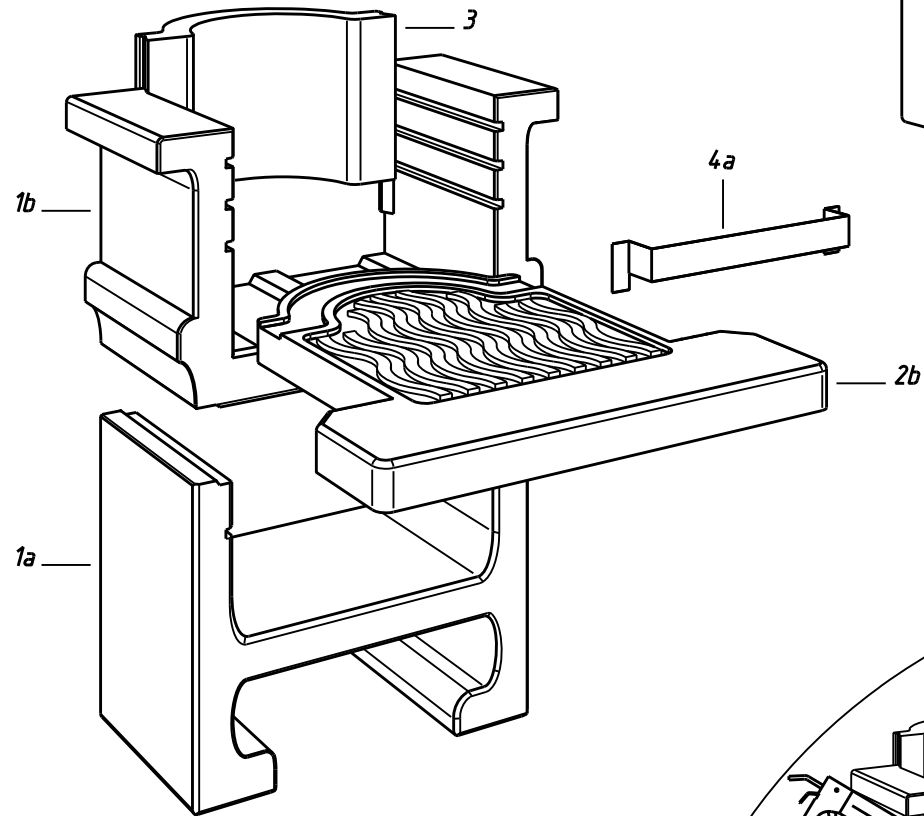
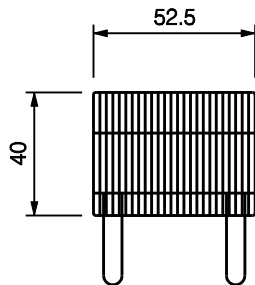
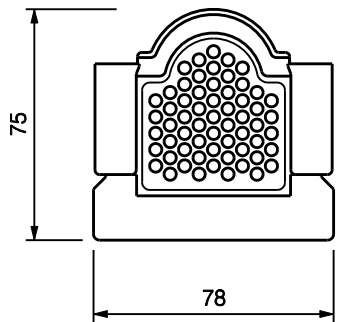
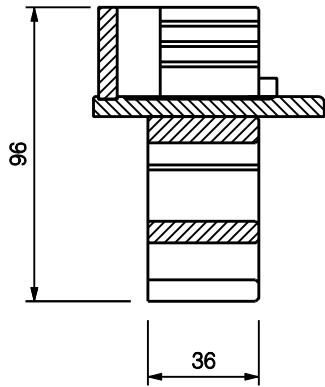
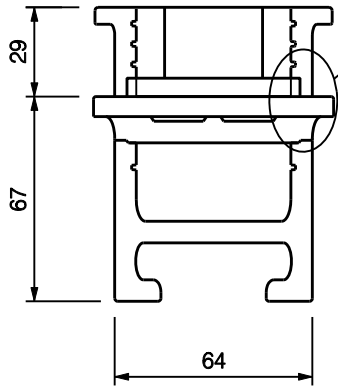
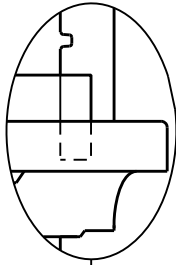
# BAJKAL



MAX 1,5 KG

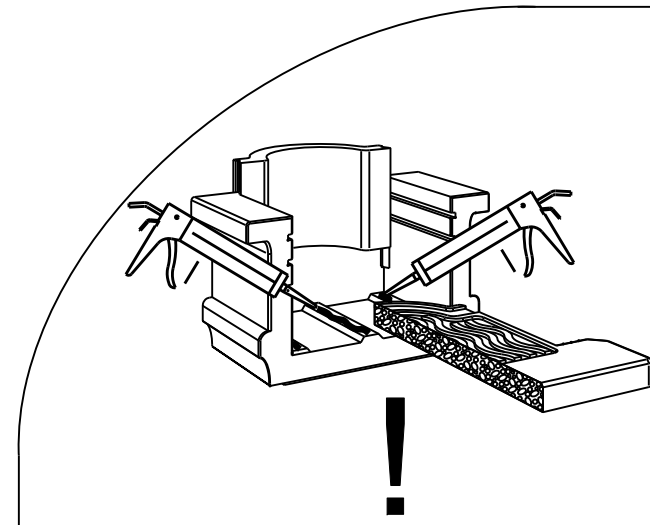
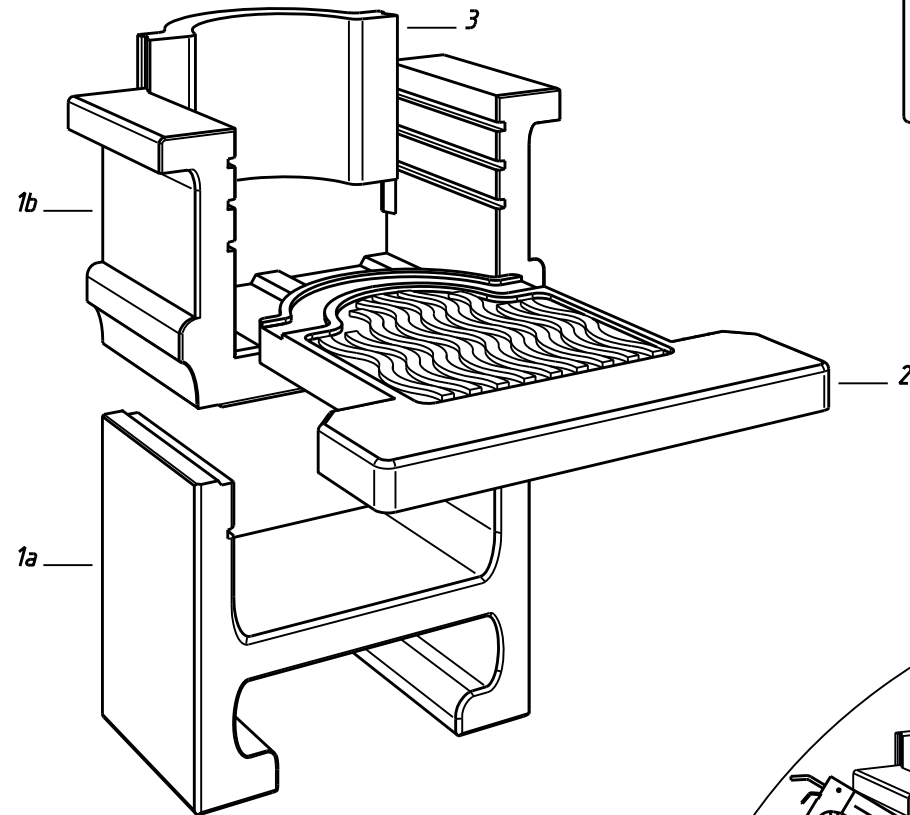
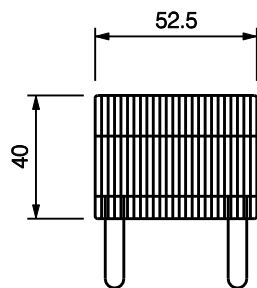
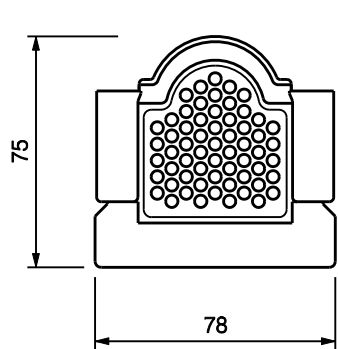
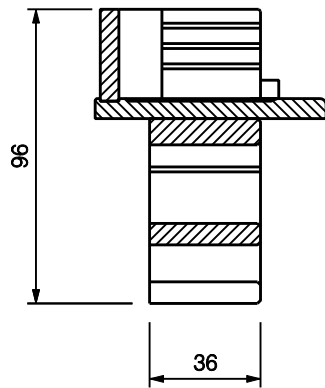
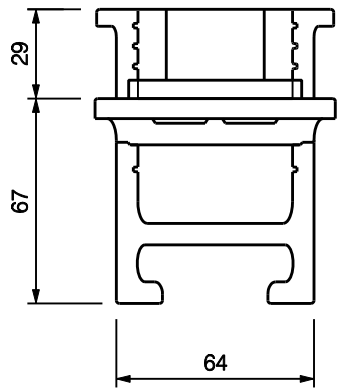
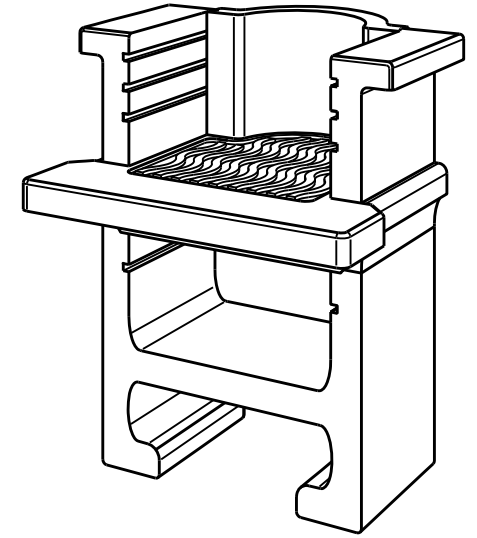
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Ean 13: /  
cod. 80 300 4690 - E1 1341 b



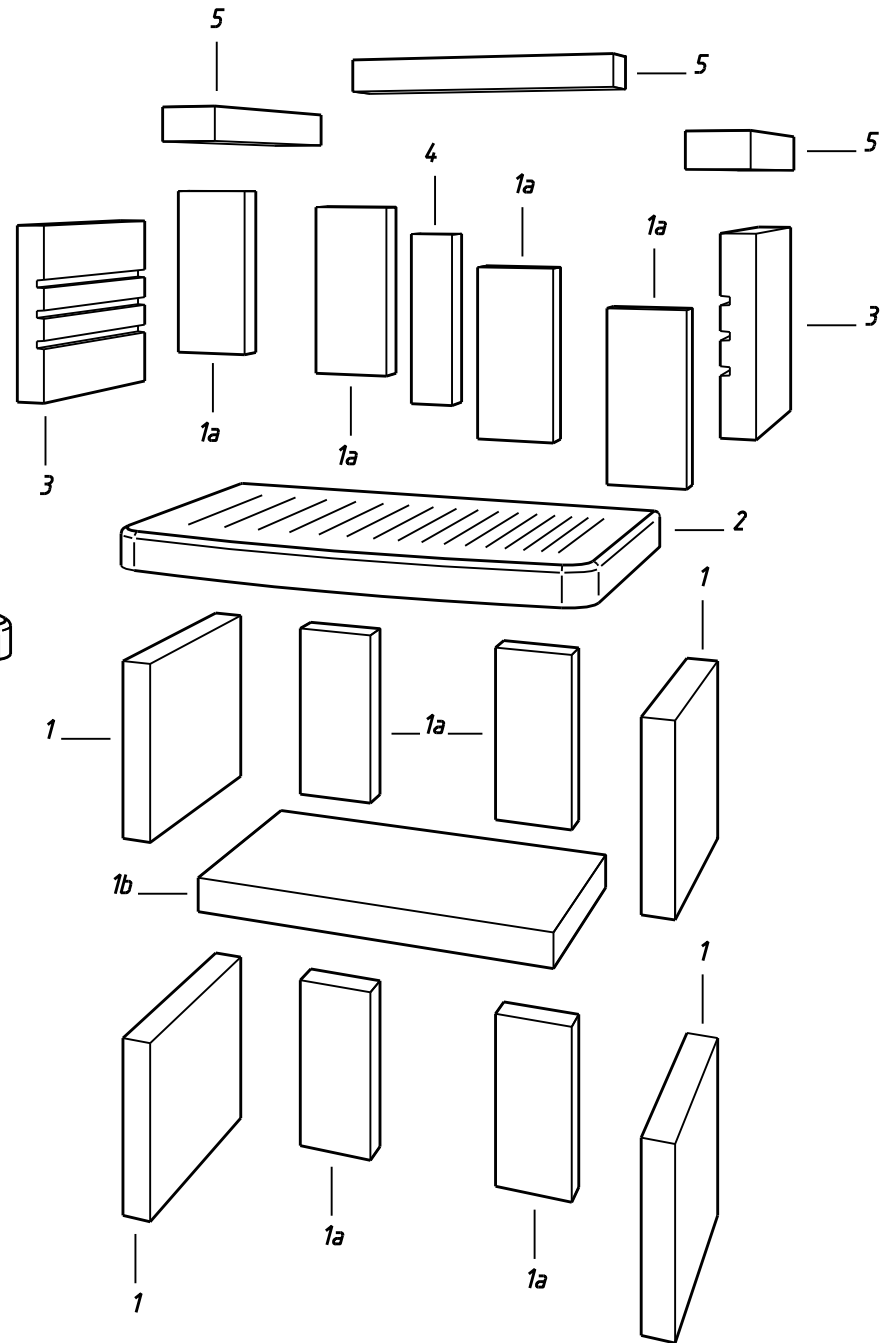
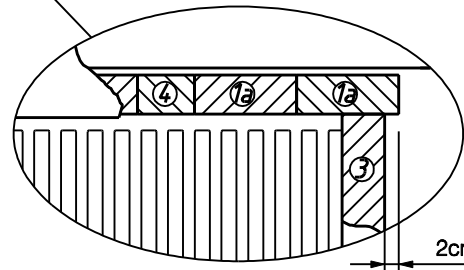
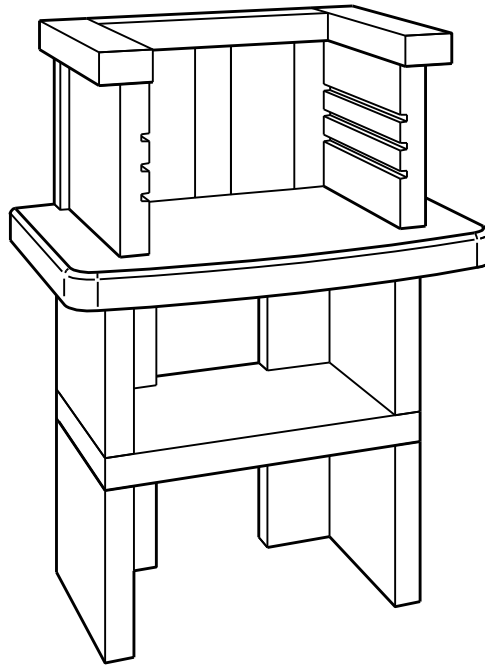
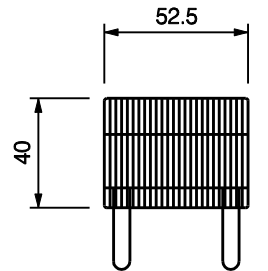
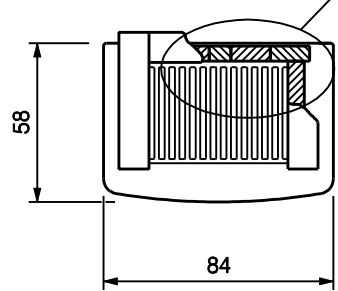
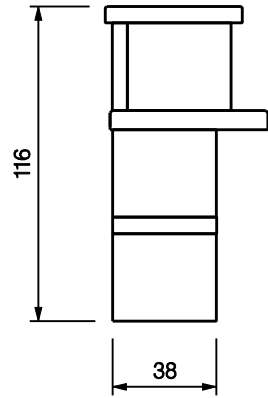
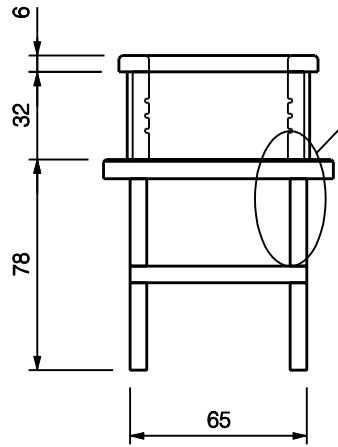
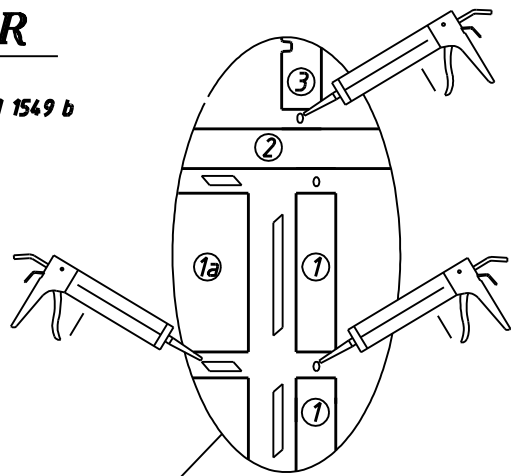
# BAJKAL \* MB

Ean 13: /  
cod. 80 300 5080 - E1 1448 b



# BELAIR

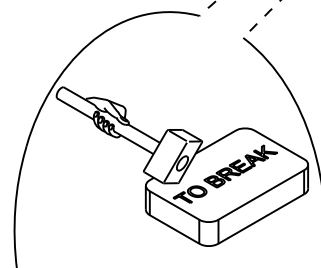
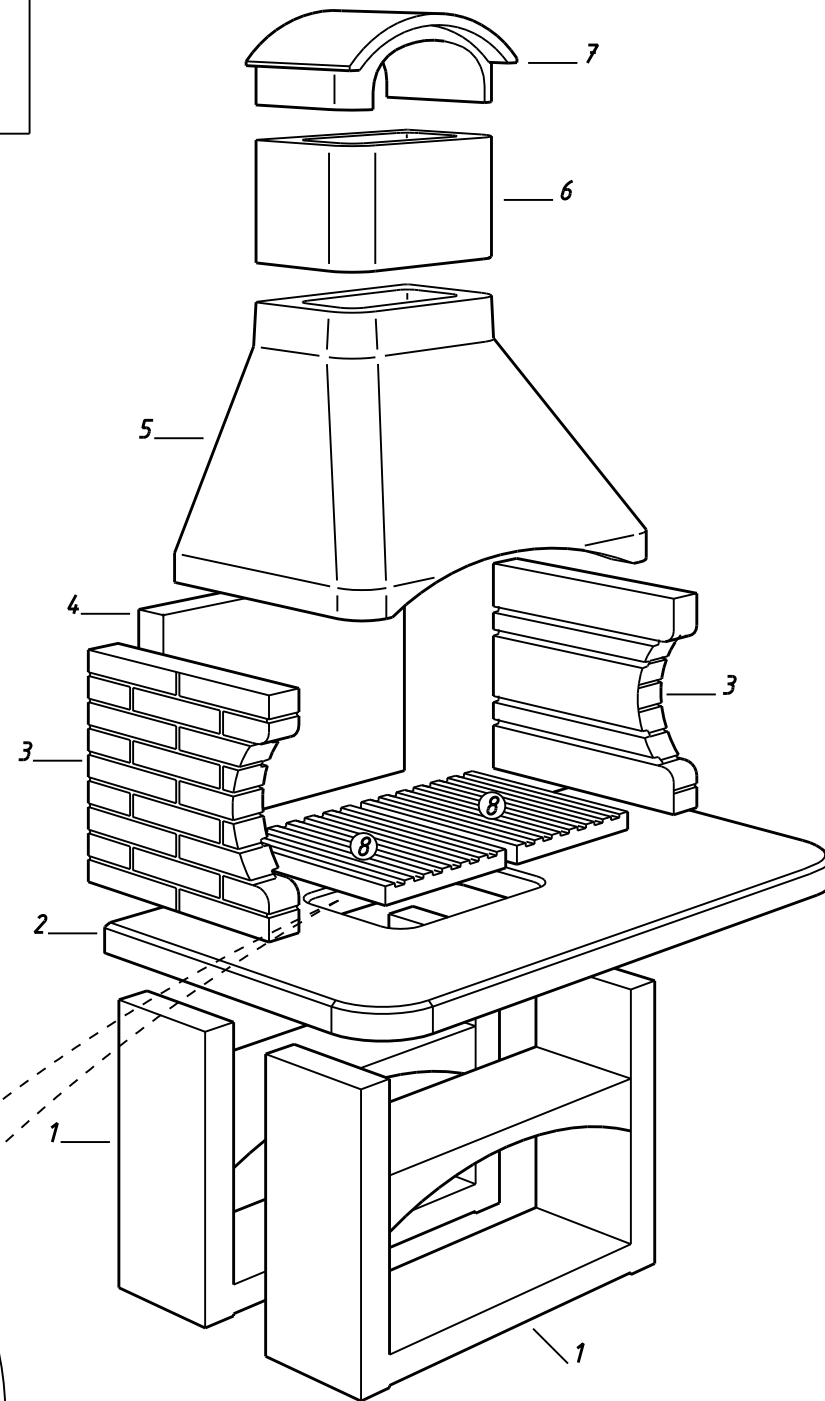
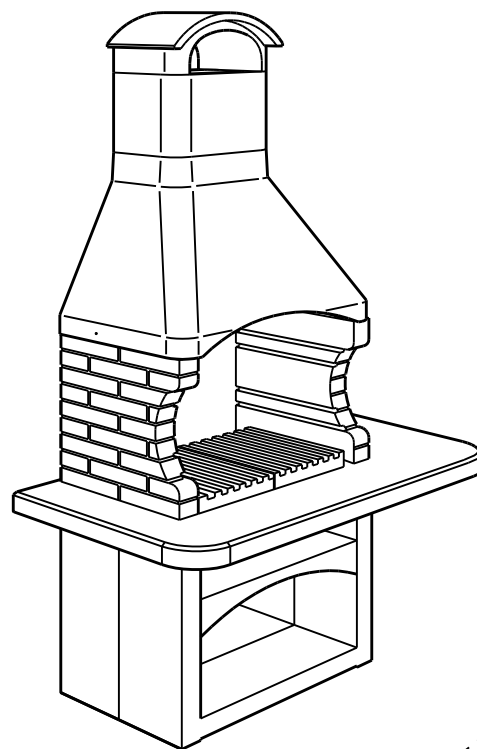
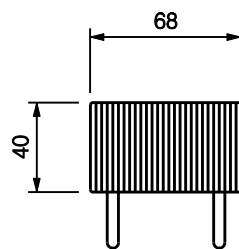
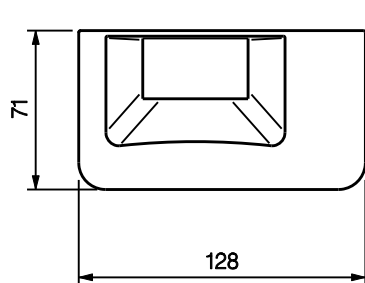
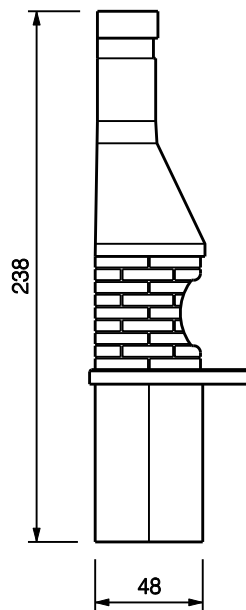
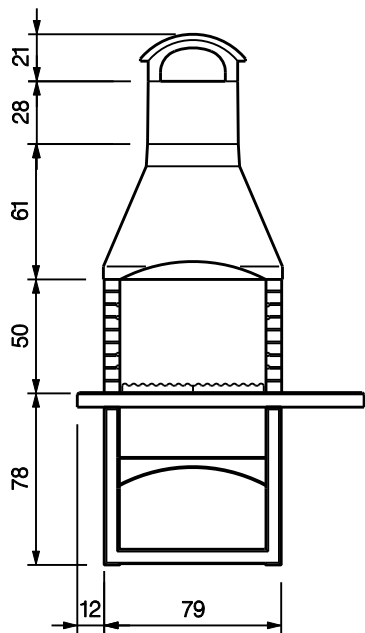
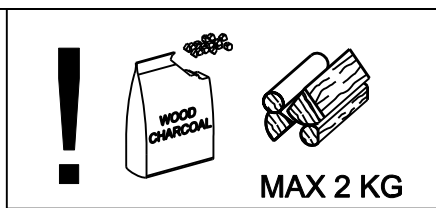
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cod. 80 300 5110 - E1 1549 b





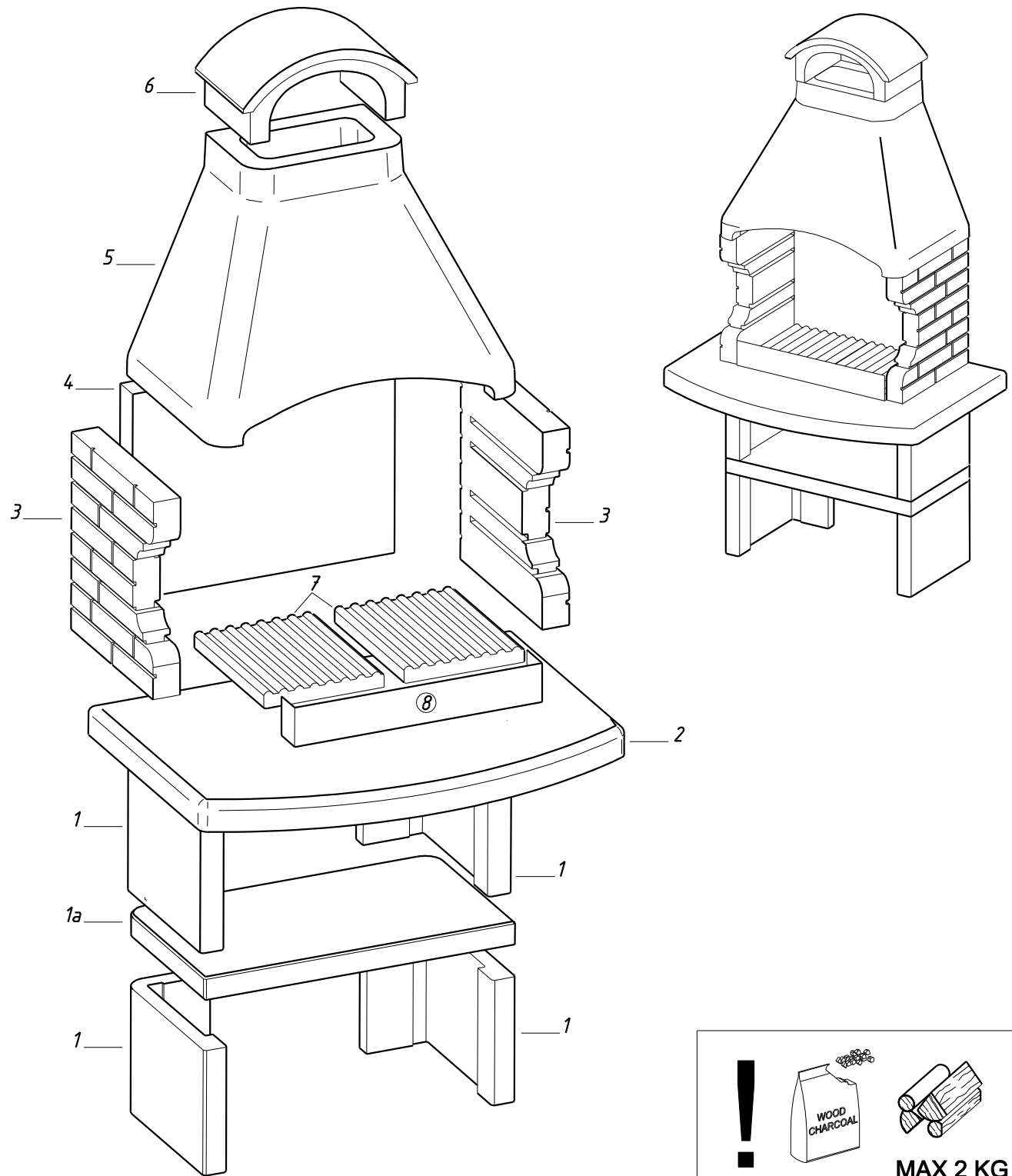
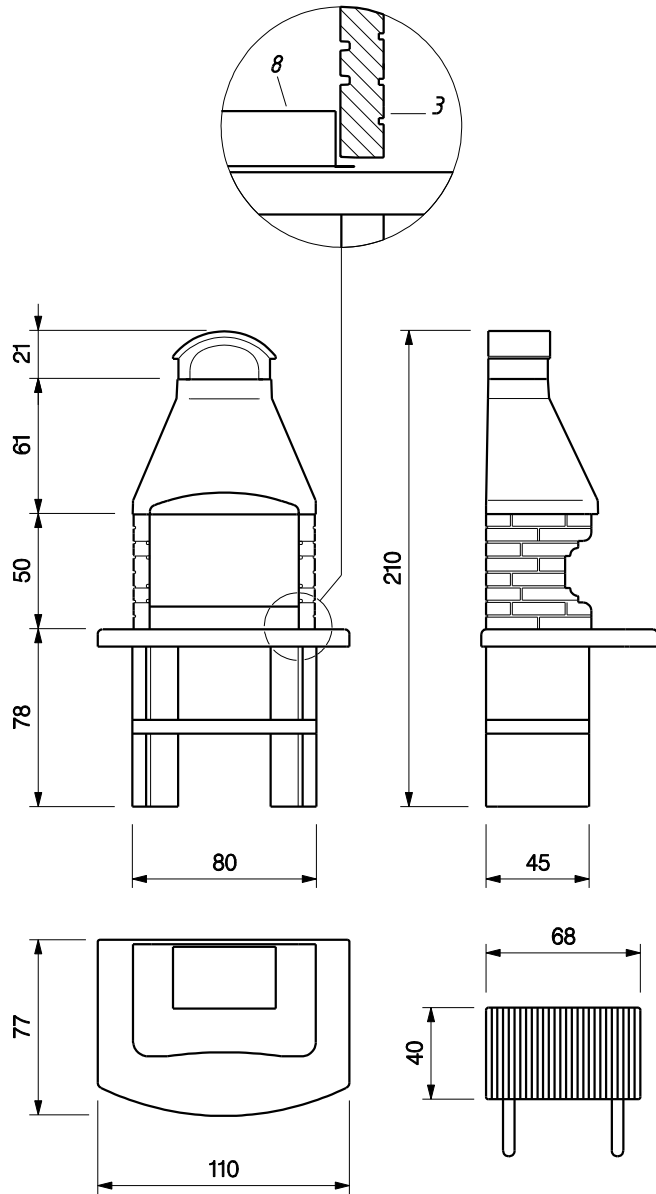
# BOA VISTA

Ean 13: 8019945825403  
cod. 80 300 4550 - E3 1452 b



# BREST

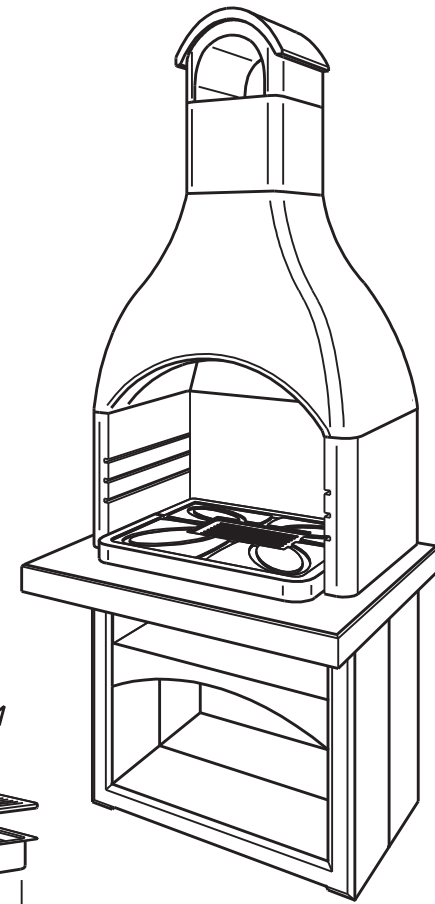
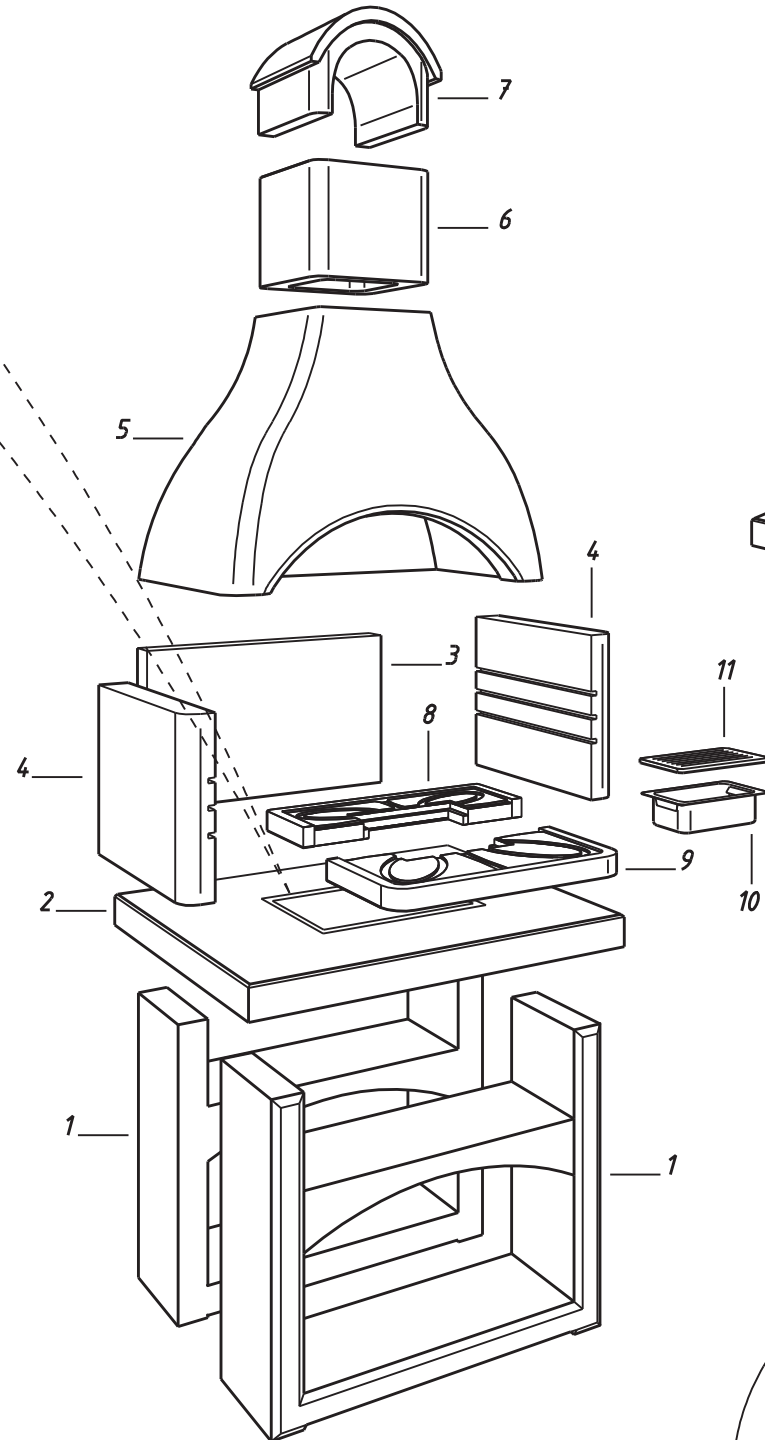
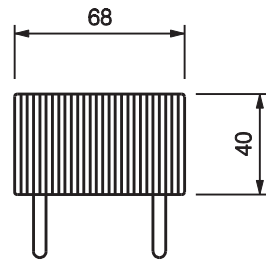
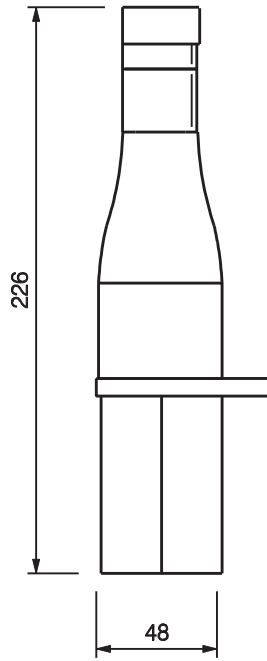
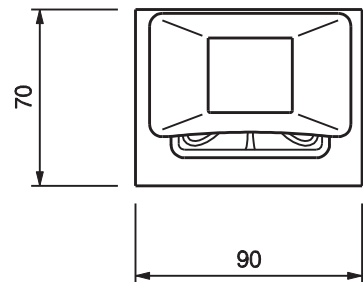
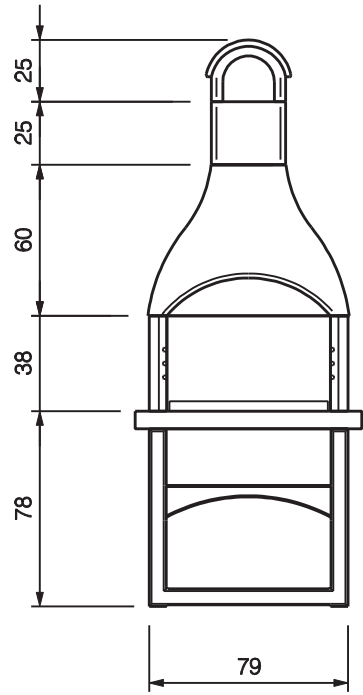
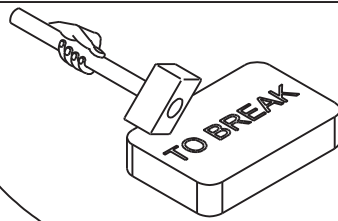
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cod. 80 300 4200 - E1 1203 b



MAX 2 KG

# BRIONI grill

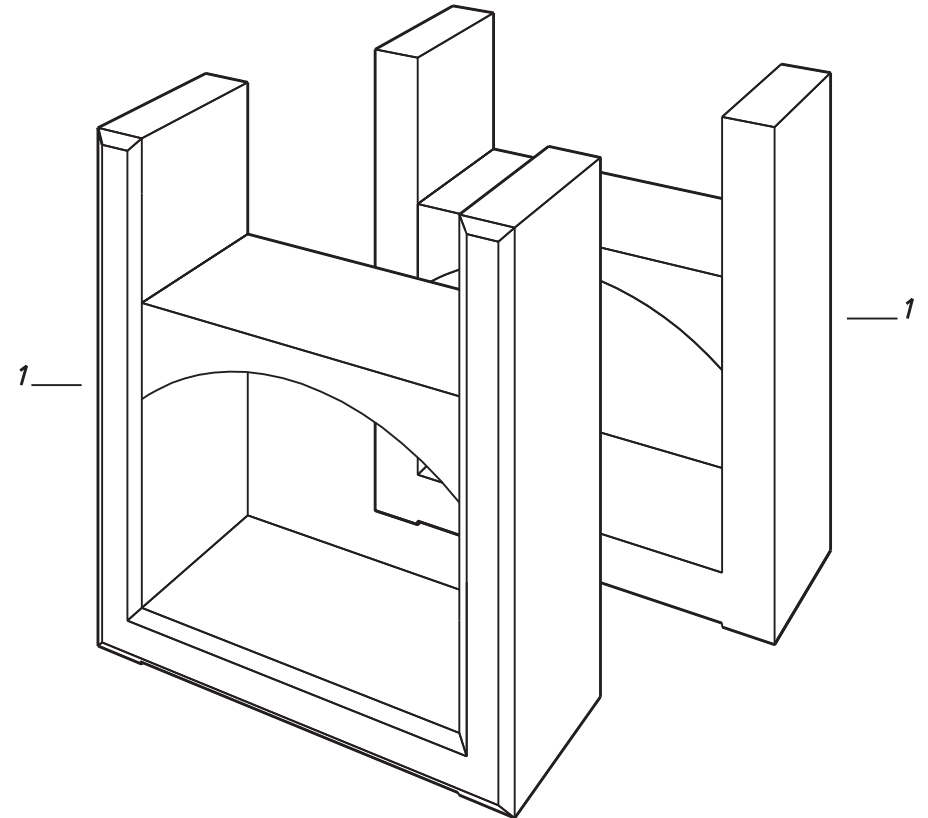
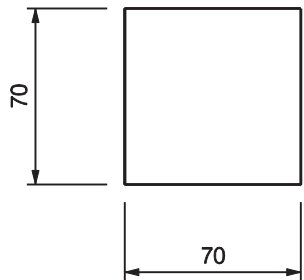
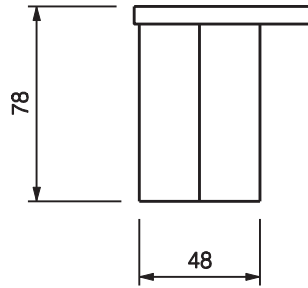
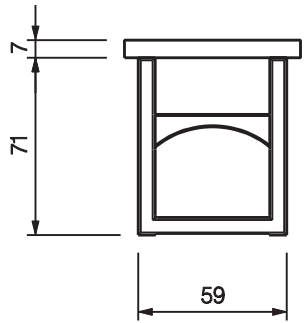
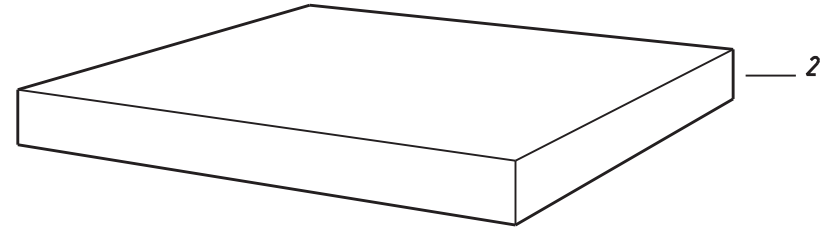
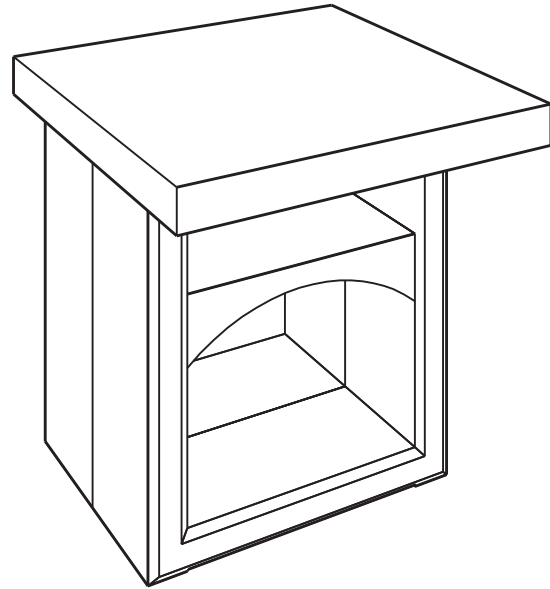
Ean 13: /  
cod. 80 300 5310 - E1 1605 b



MAX 2 KG

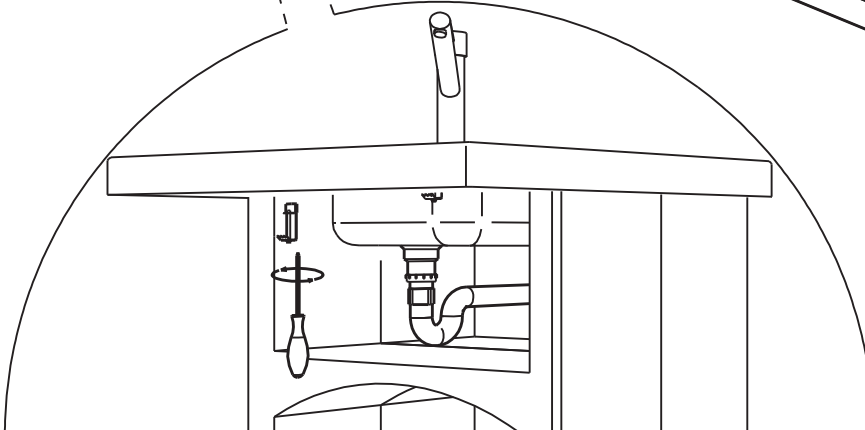
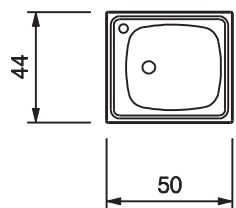
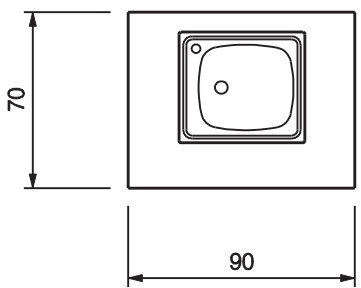
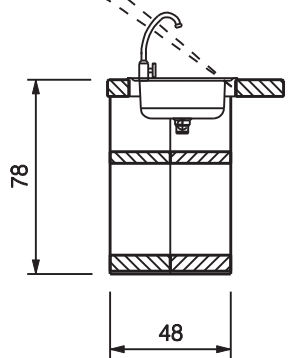
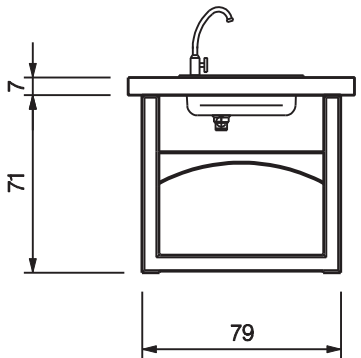
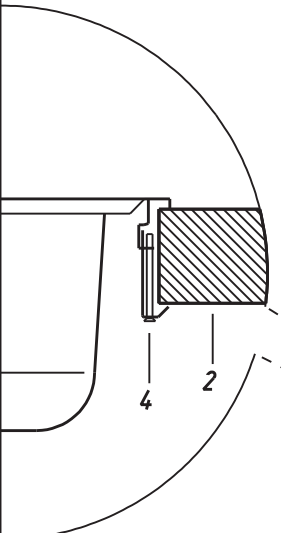
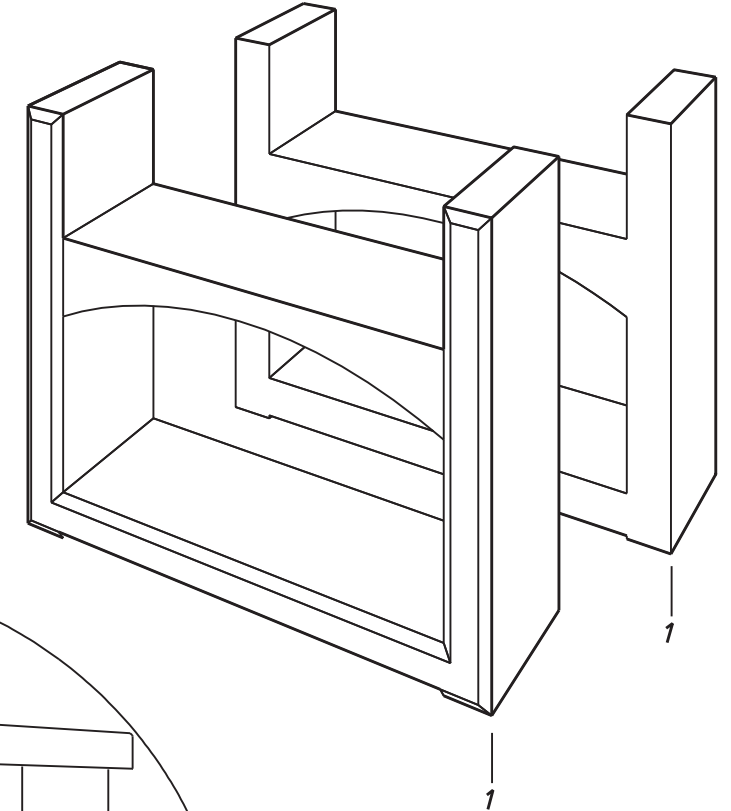
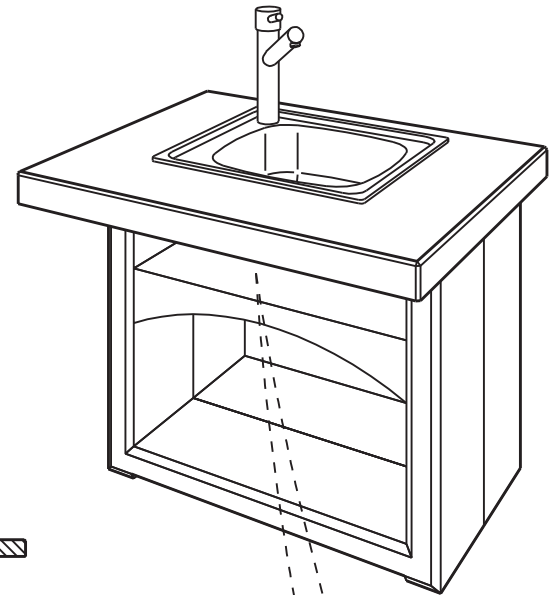
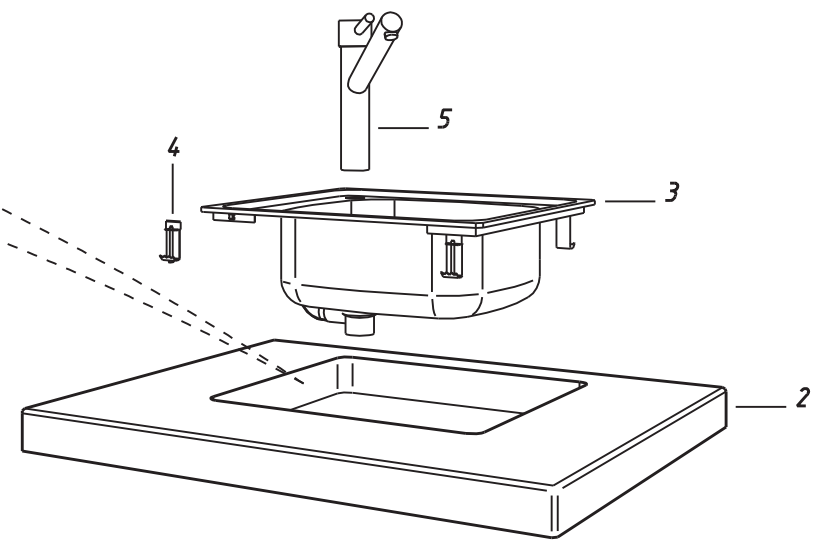
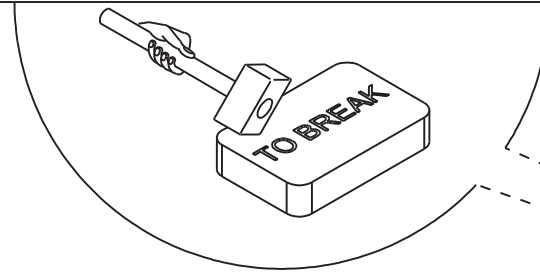
**BRIONI** *neútro*

*Ean 13: /*  
*cod. 80 300 5330 - E1 1605 b*



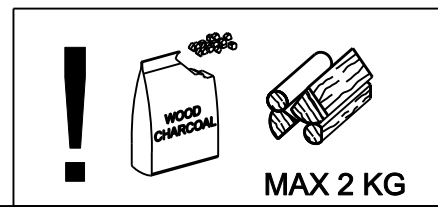
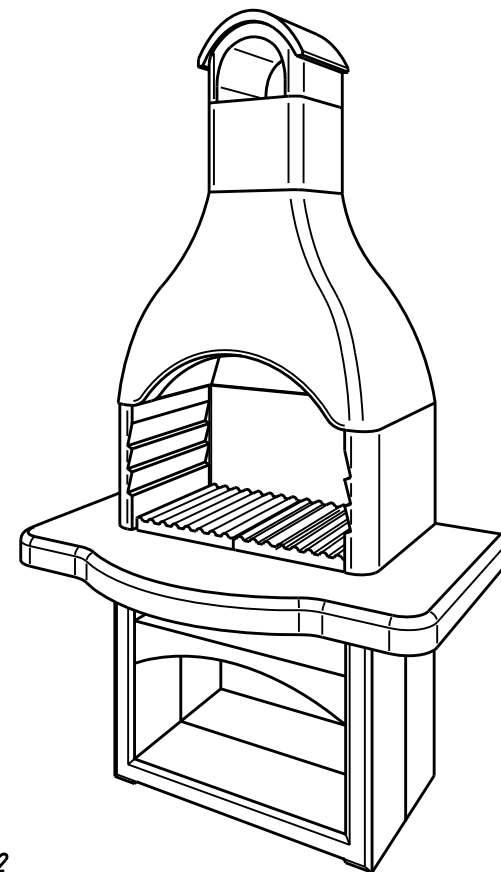
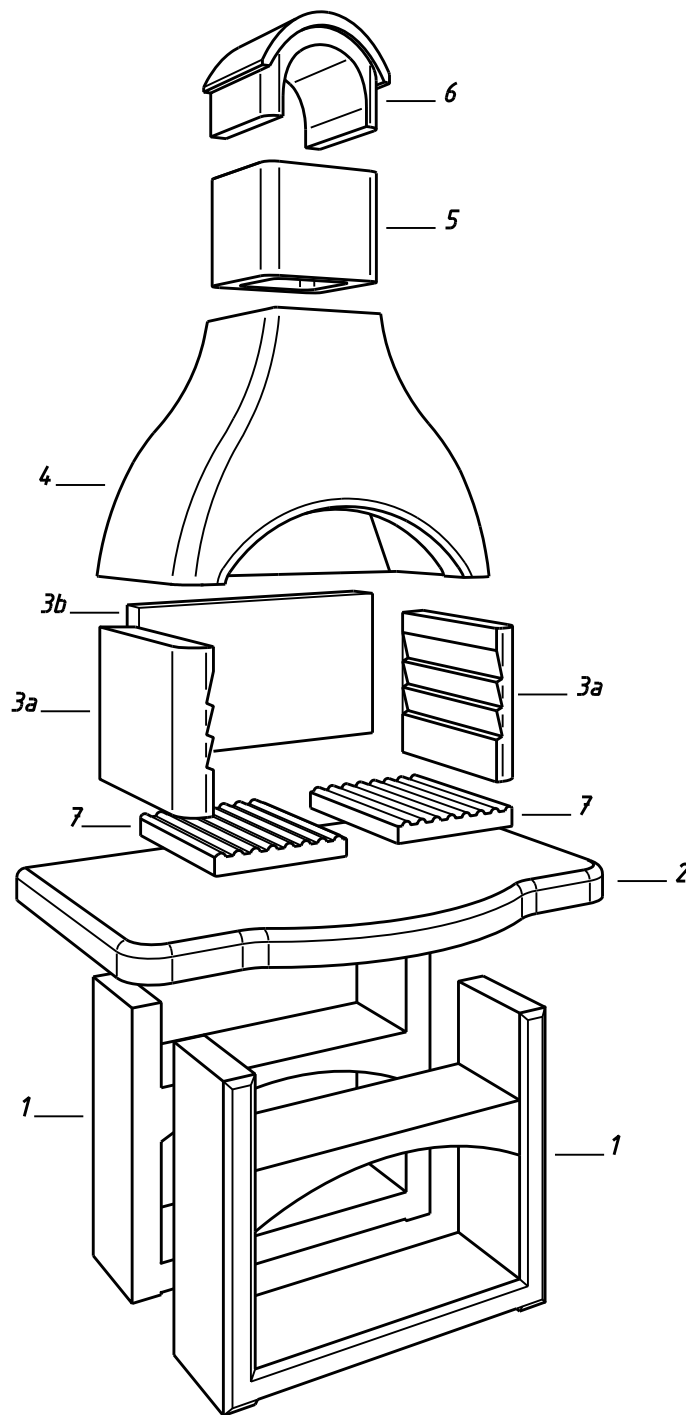
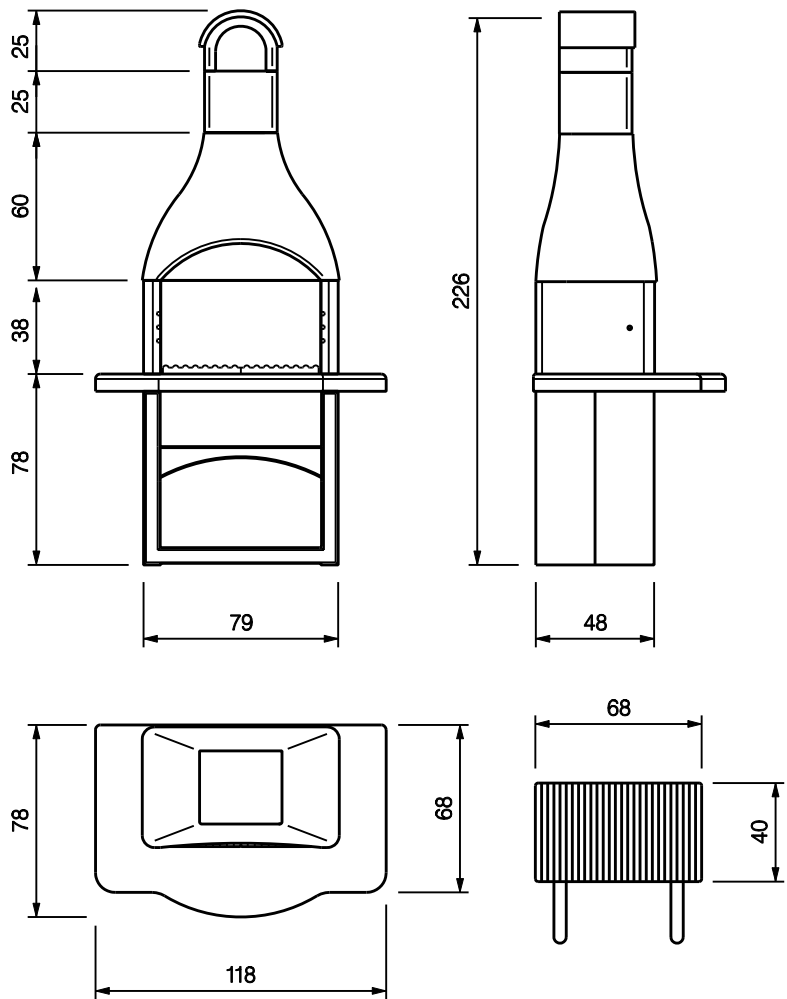
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cod. 80 300 3530 - E4 1452 b

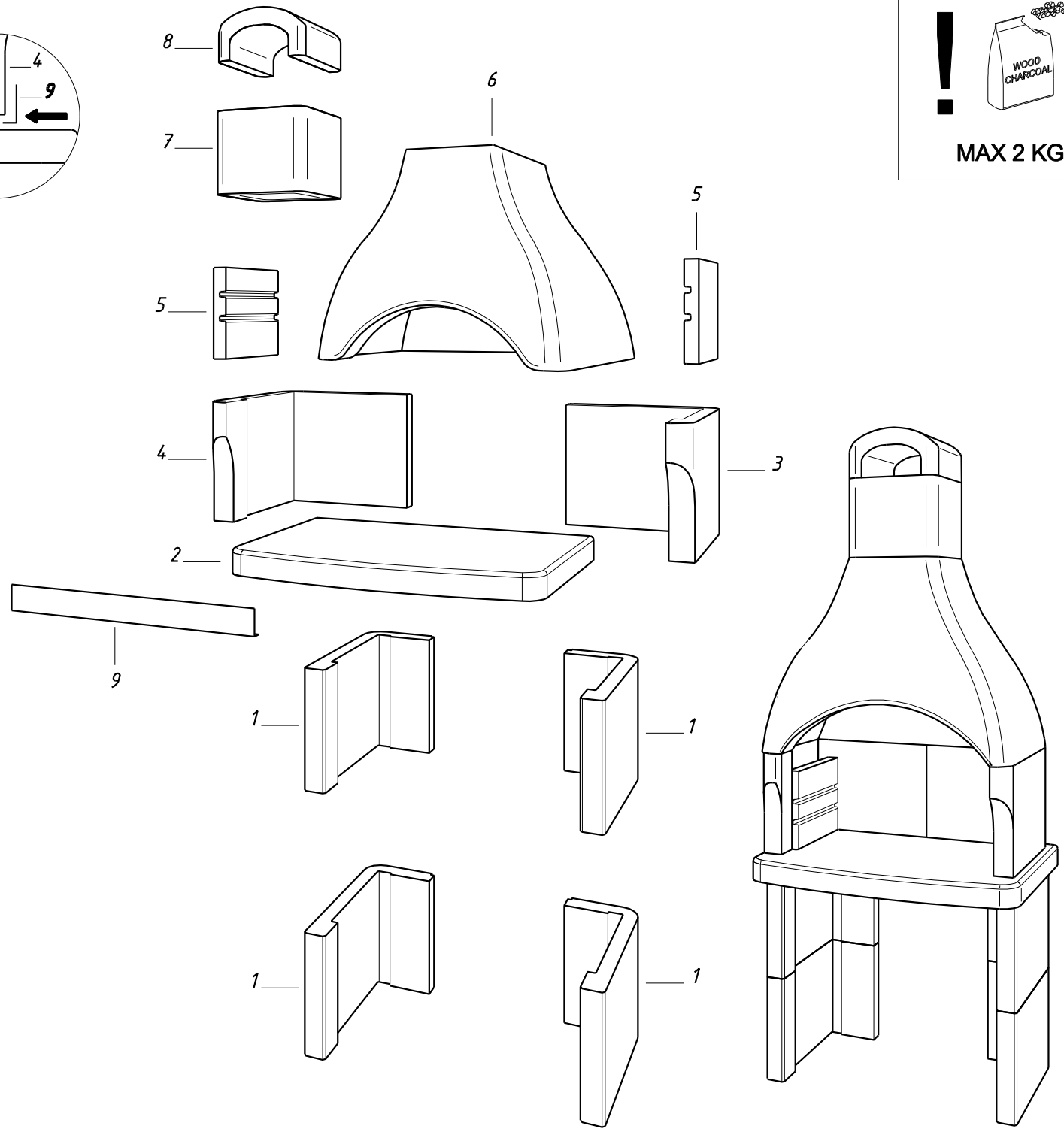
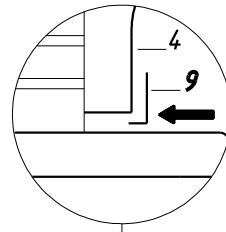
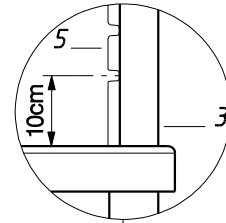
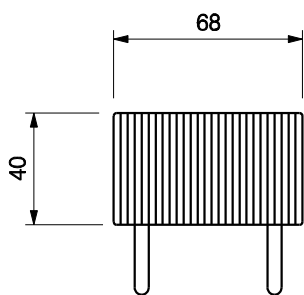
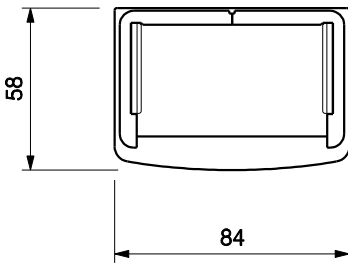
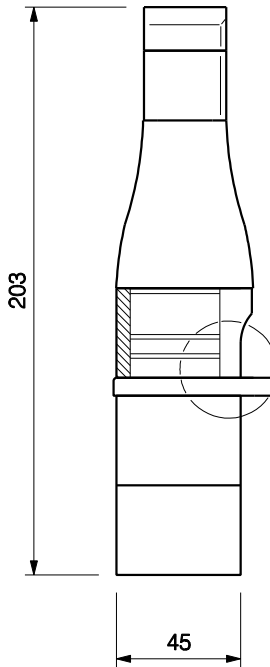
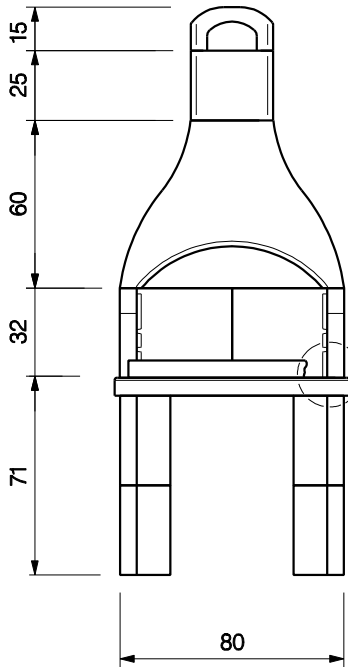


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cod. 80 310 1120 - E2 1108 b



MAX 2 KG

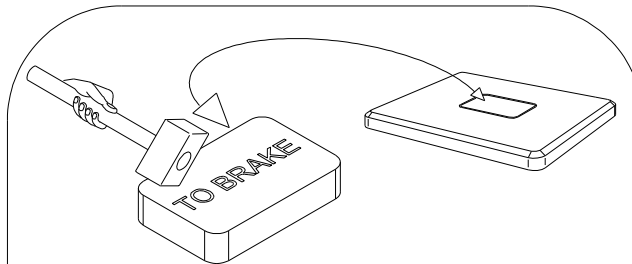
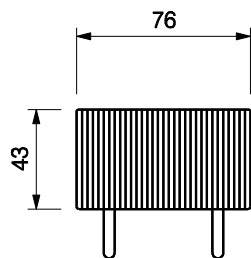
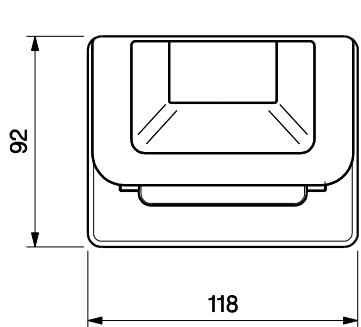
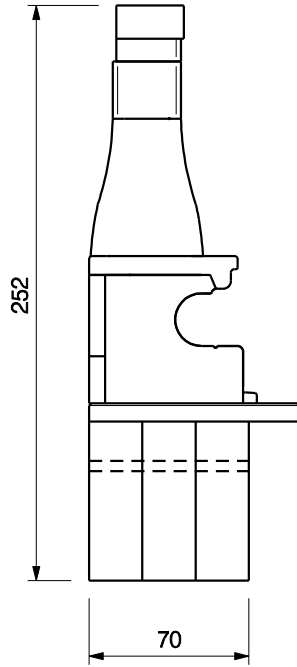
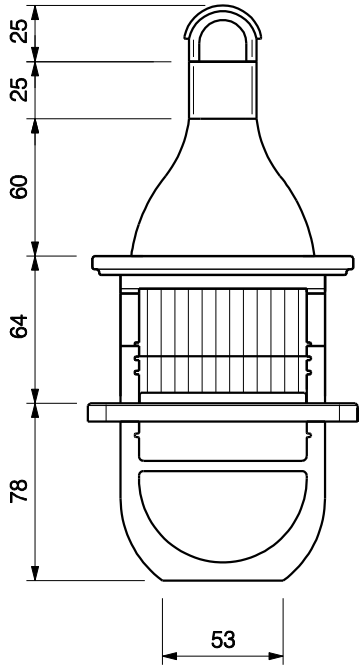
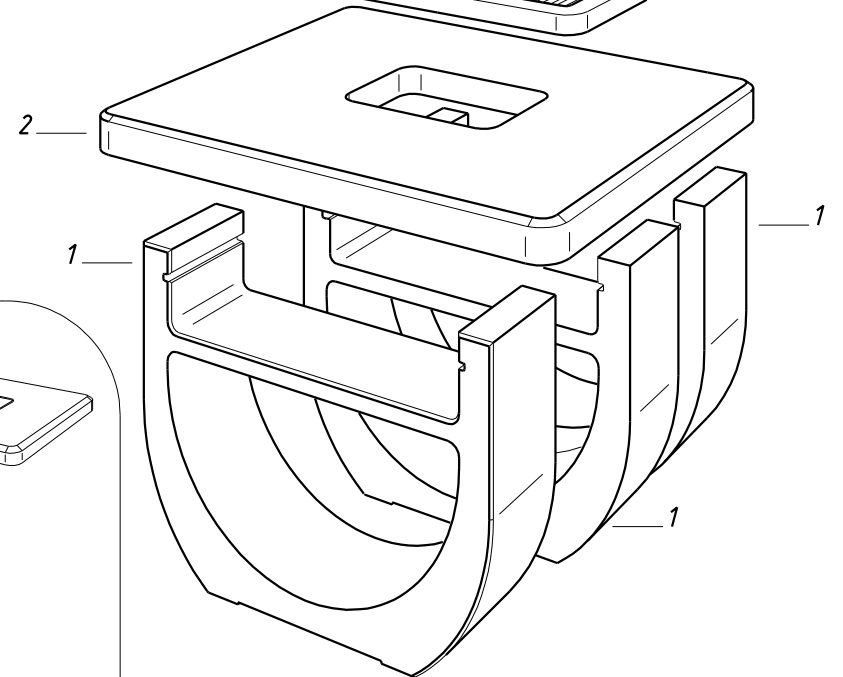
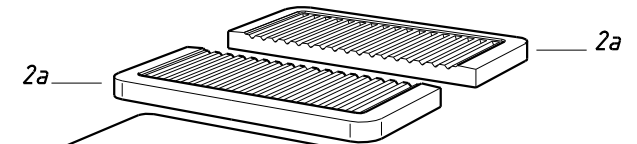
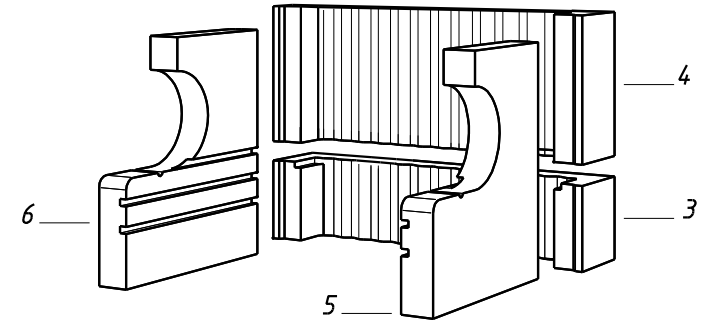
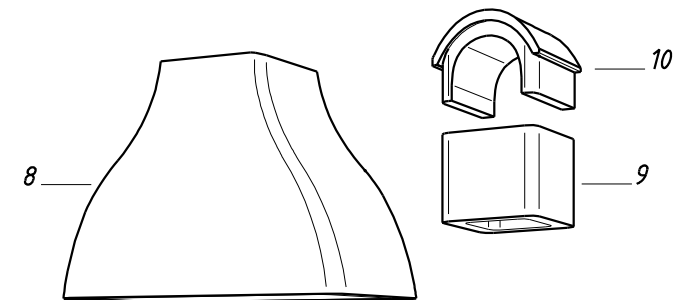
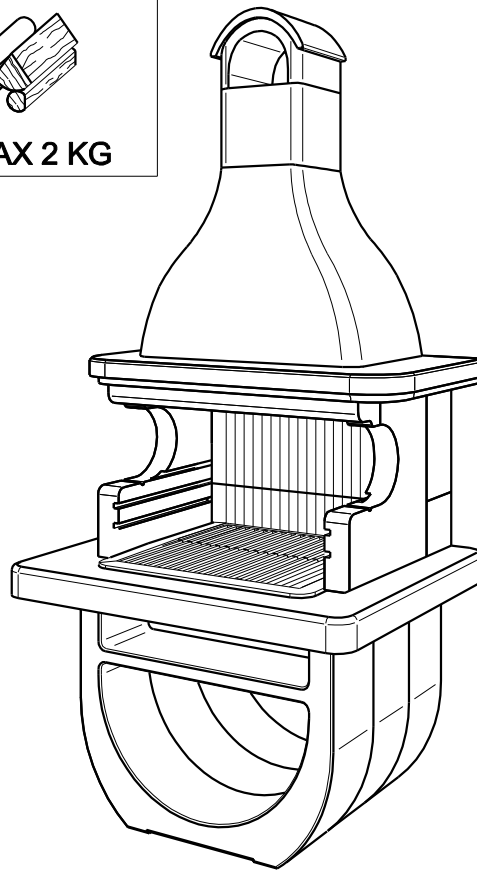


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Ean 13: 8019945884202  
cod. 80 300 3750 - E3 1224 c



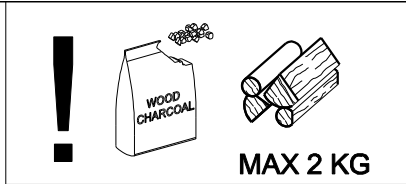
MAX 2 KG





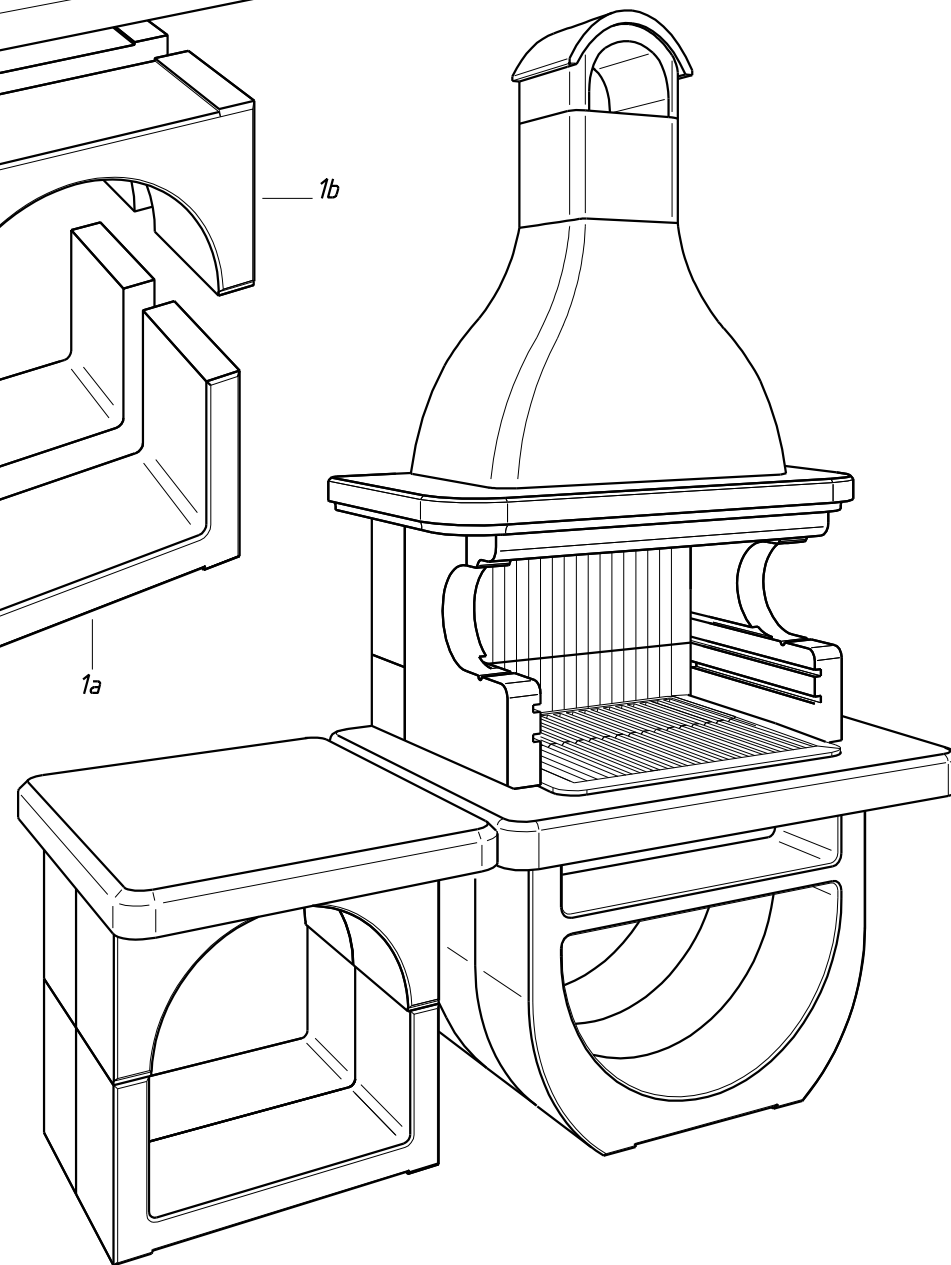
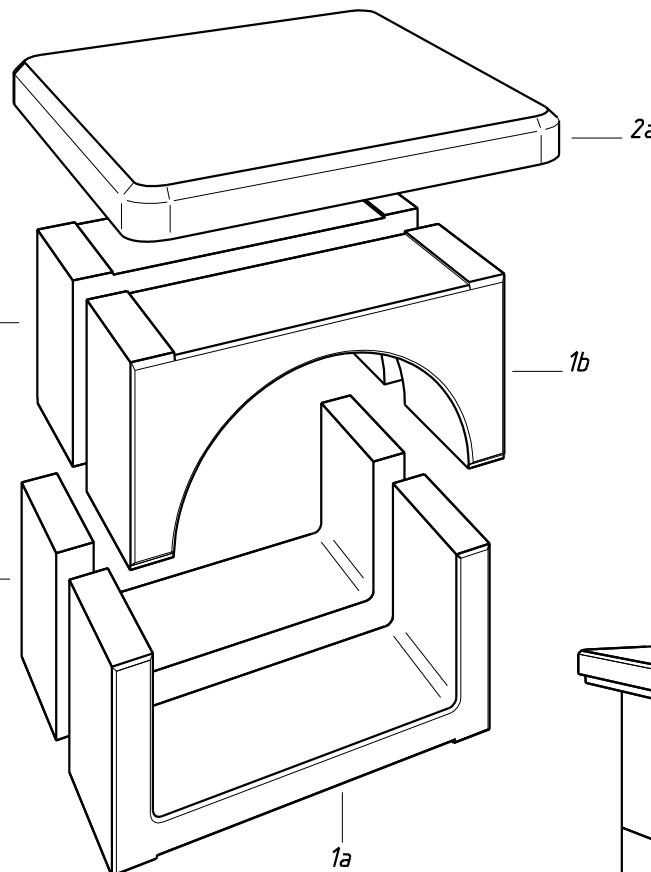
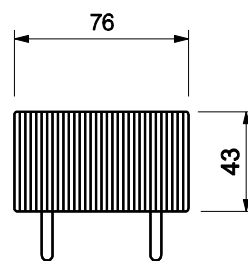
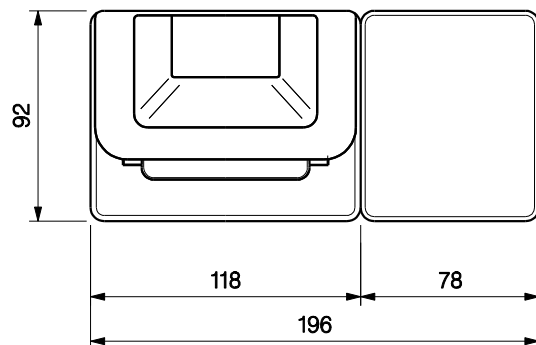
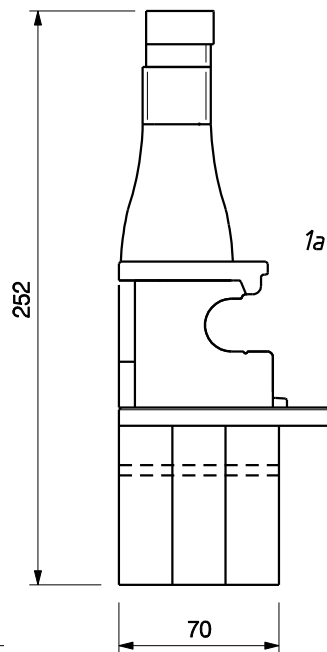
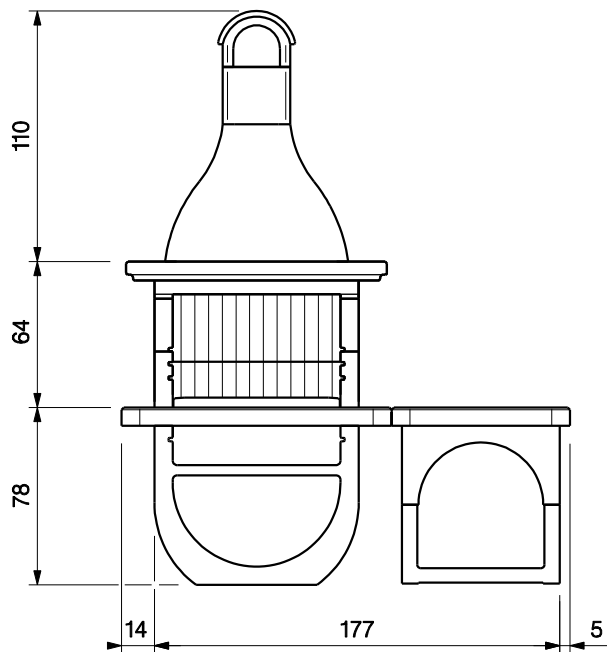
# CICLADI con piano

Ean 13: 8019945884257  
cod. 80 300 3755 - E2 1002 b



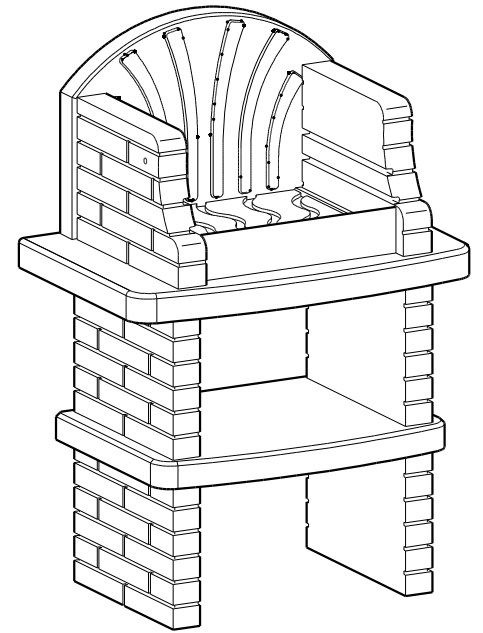
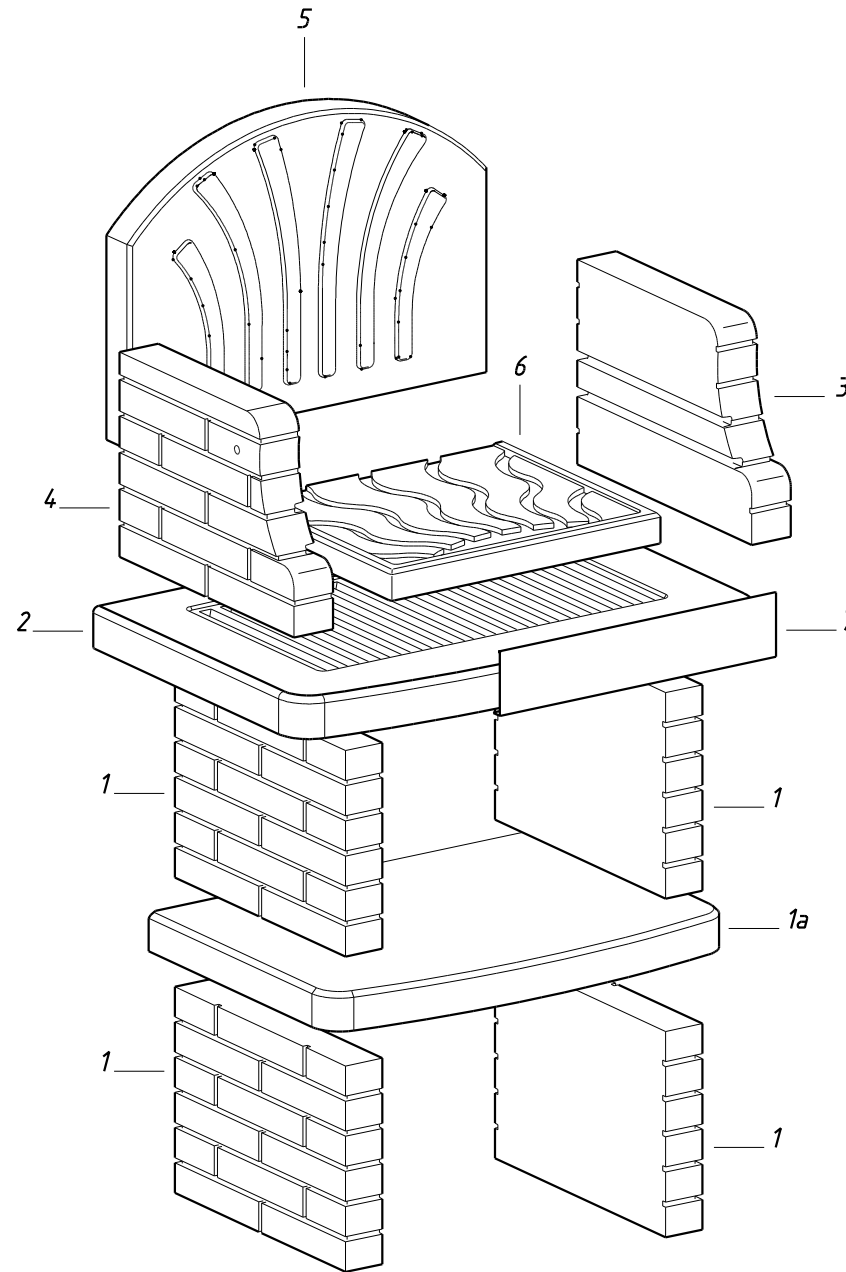
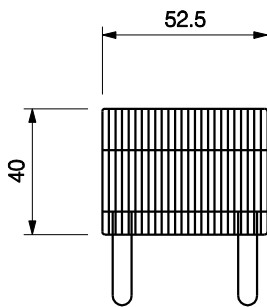
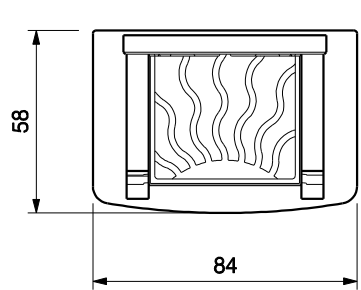
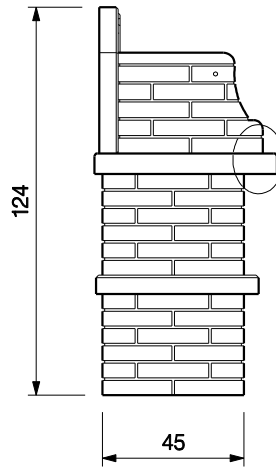
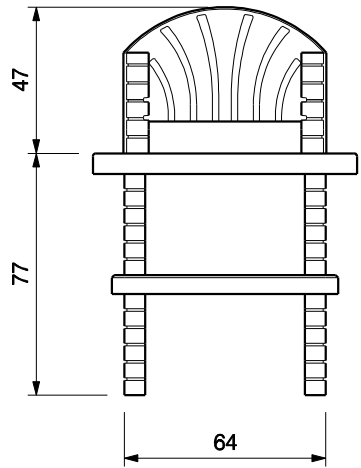
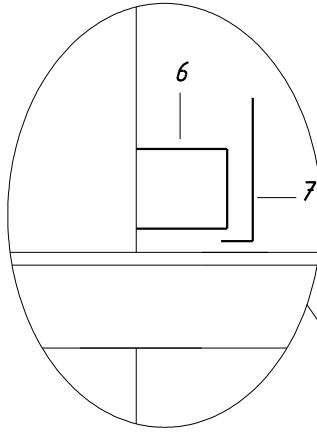
# PIANO APPOGGIO

Ean 13: 8019945984209  
cod. 80 320 0460 - E2 1002 b



# COMORE

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cod. 80 300 4320 - E1 1213 b

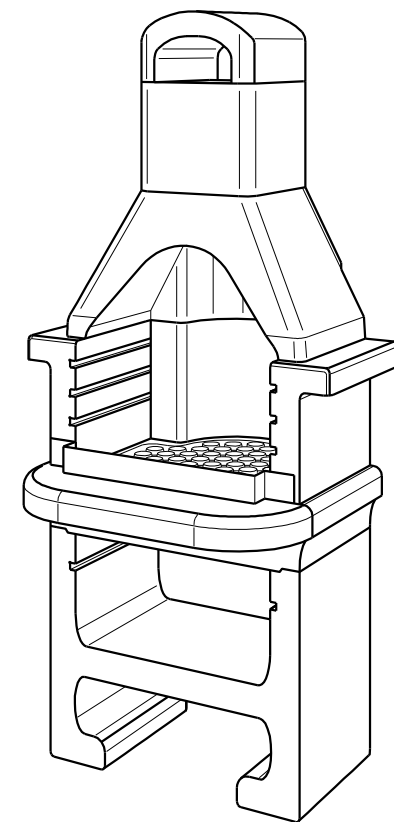
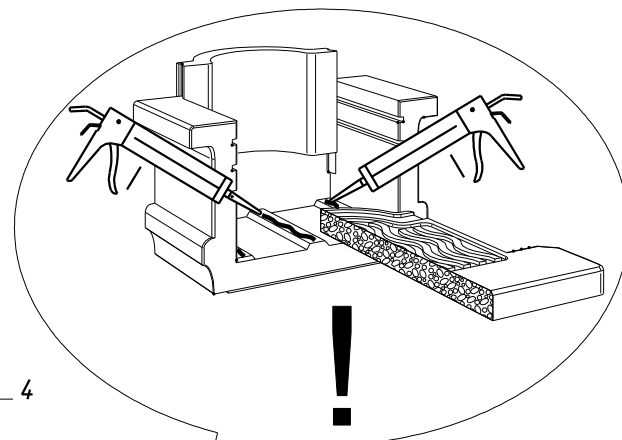
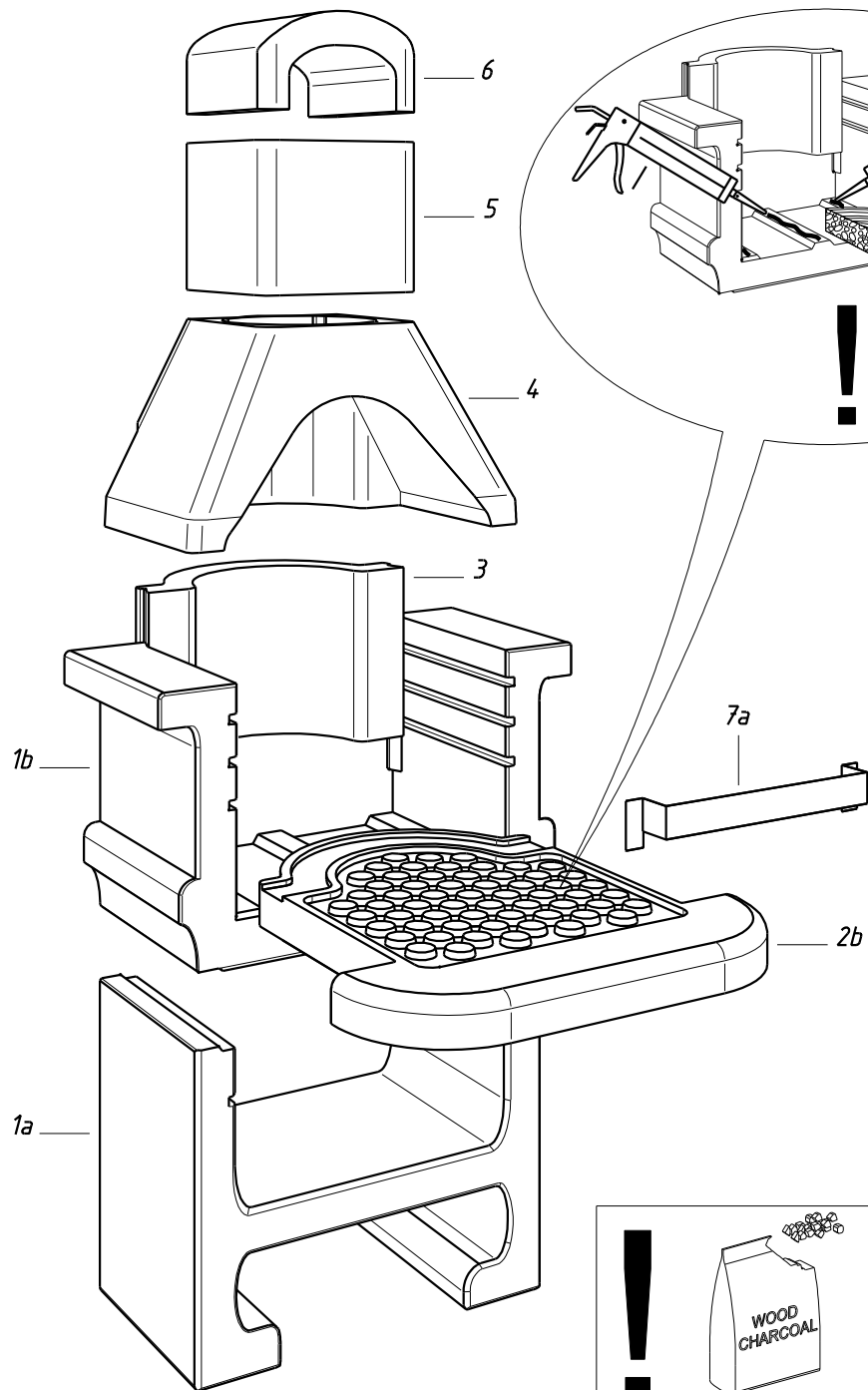
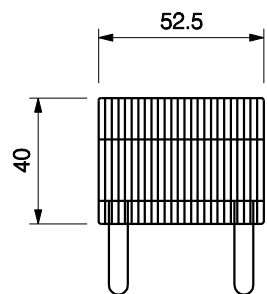
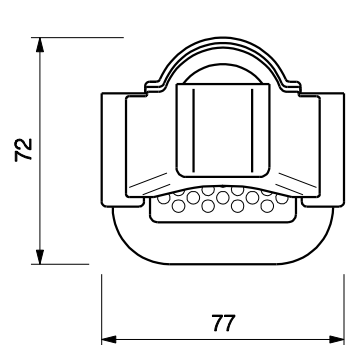
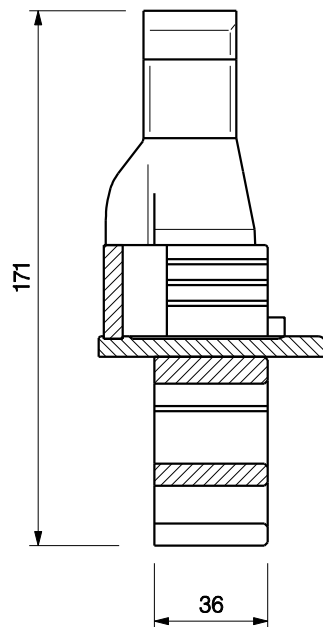
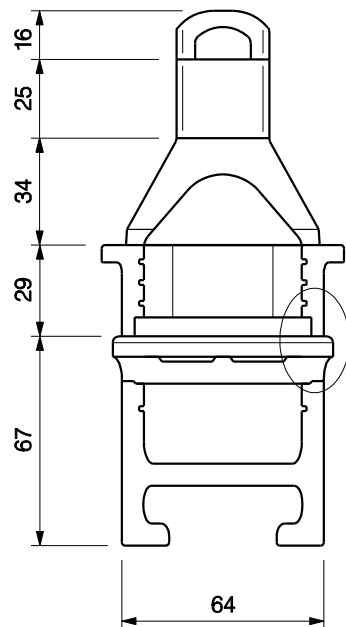
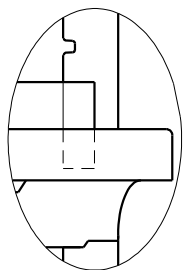


MAX 1,5 KG



# COREA

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cod. 80 300 3710 - E2 1252 b

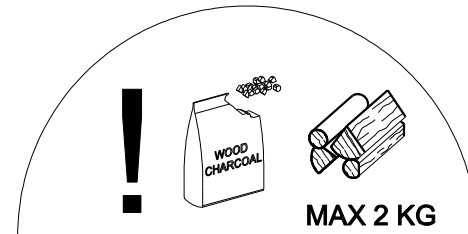
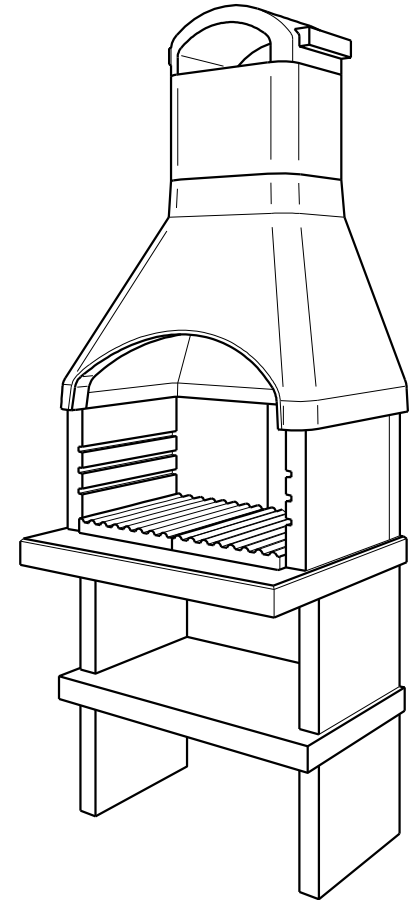
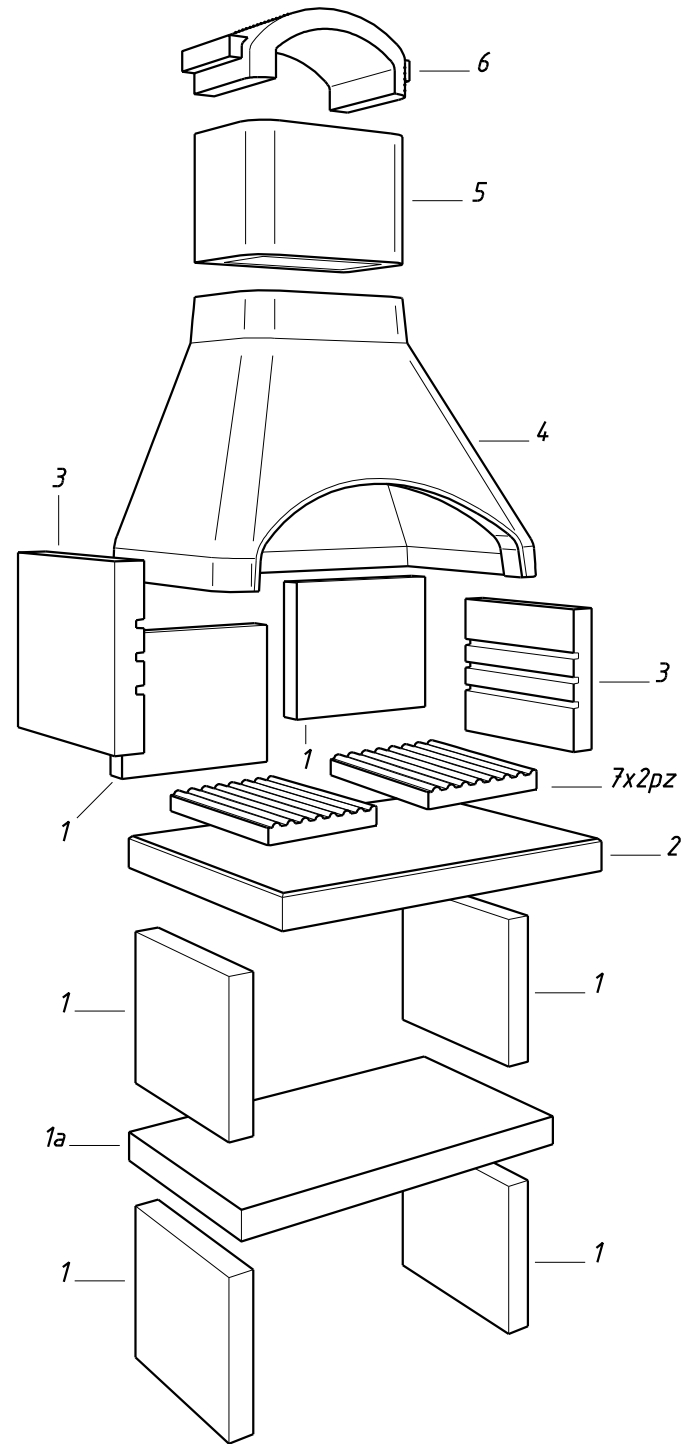
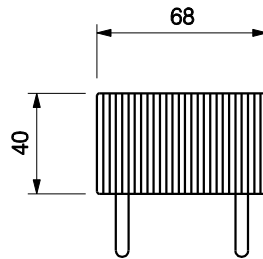
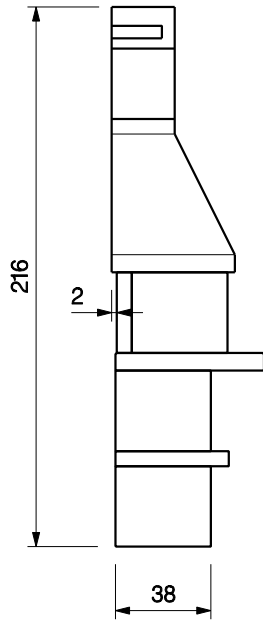
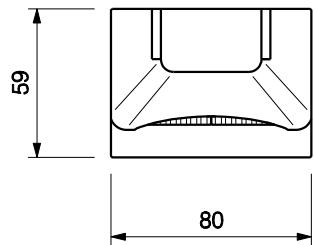
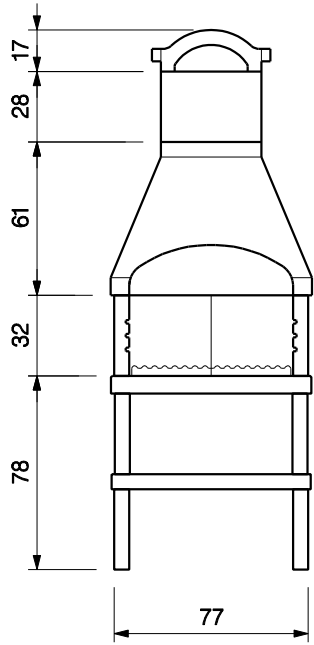


**DANY**

cod. 80 300 5150 - E1 1647 b

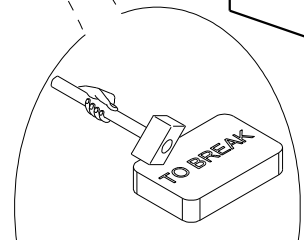
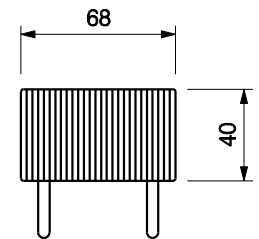
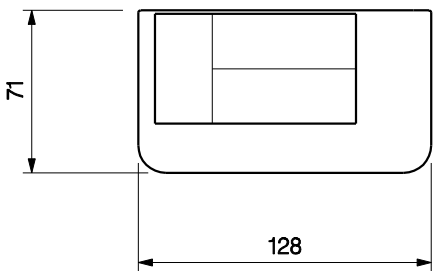
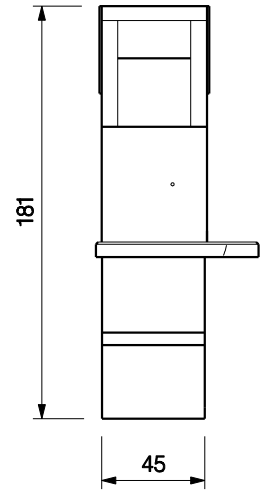
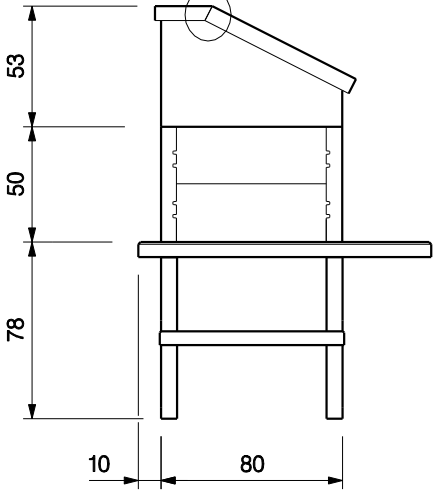
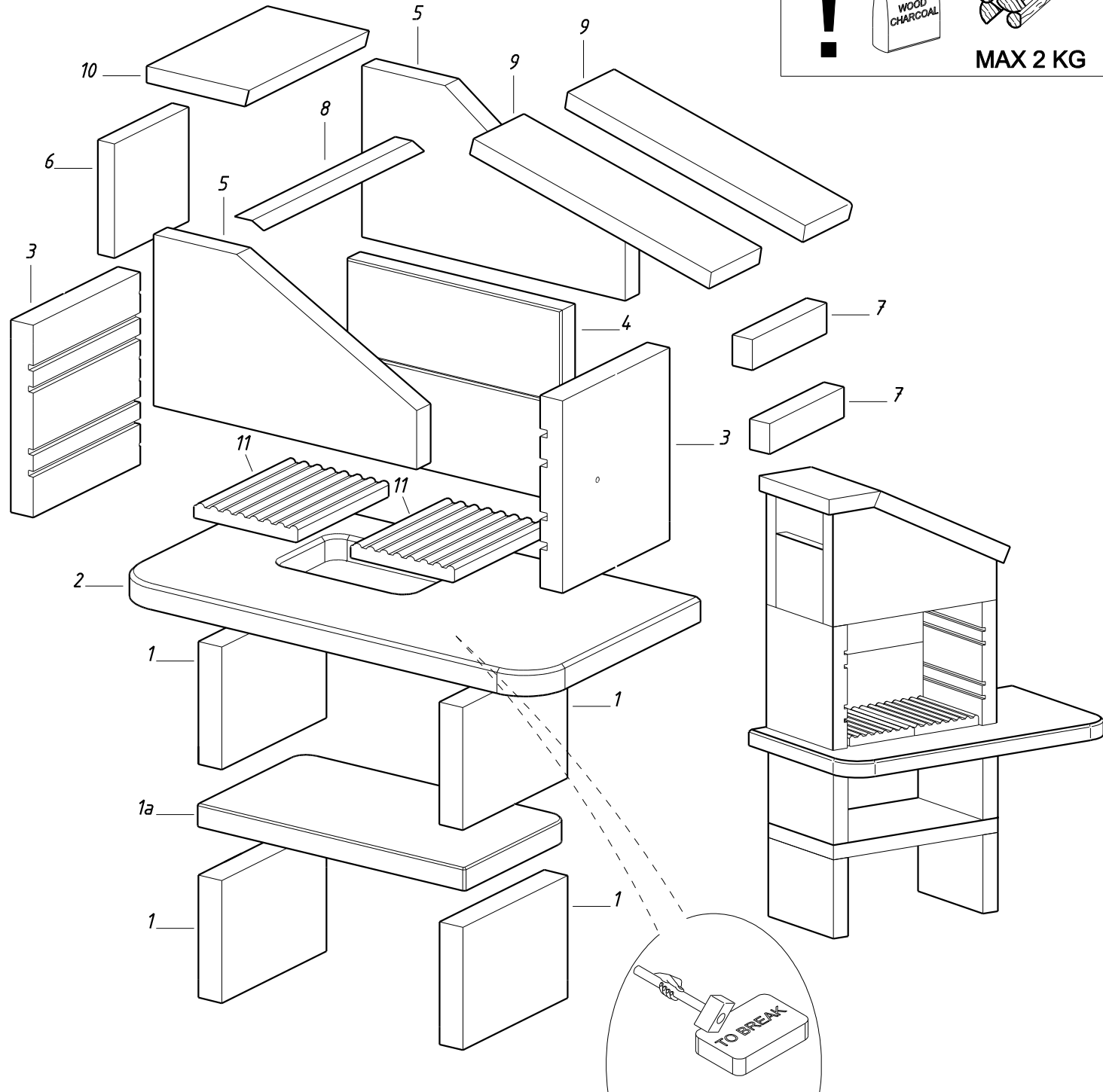
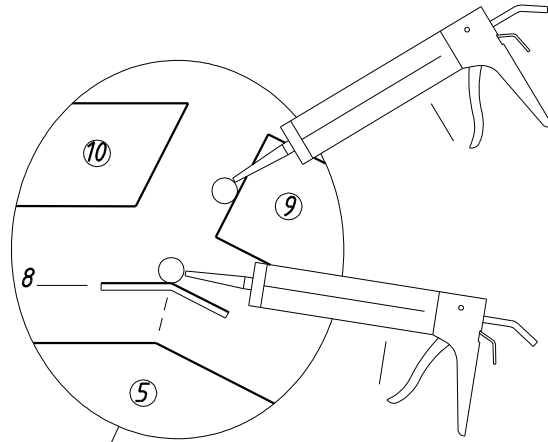
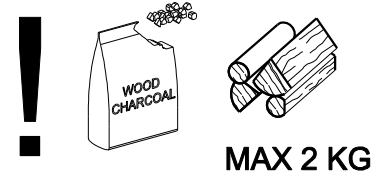
**ROSY**

cod. 80 300 5160 - E1 1647 b



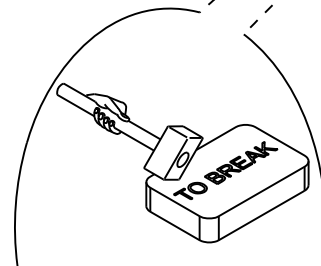
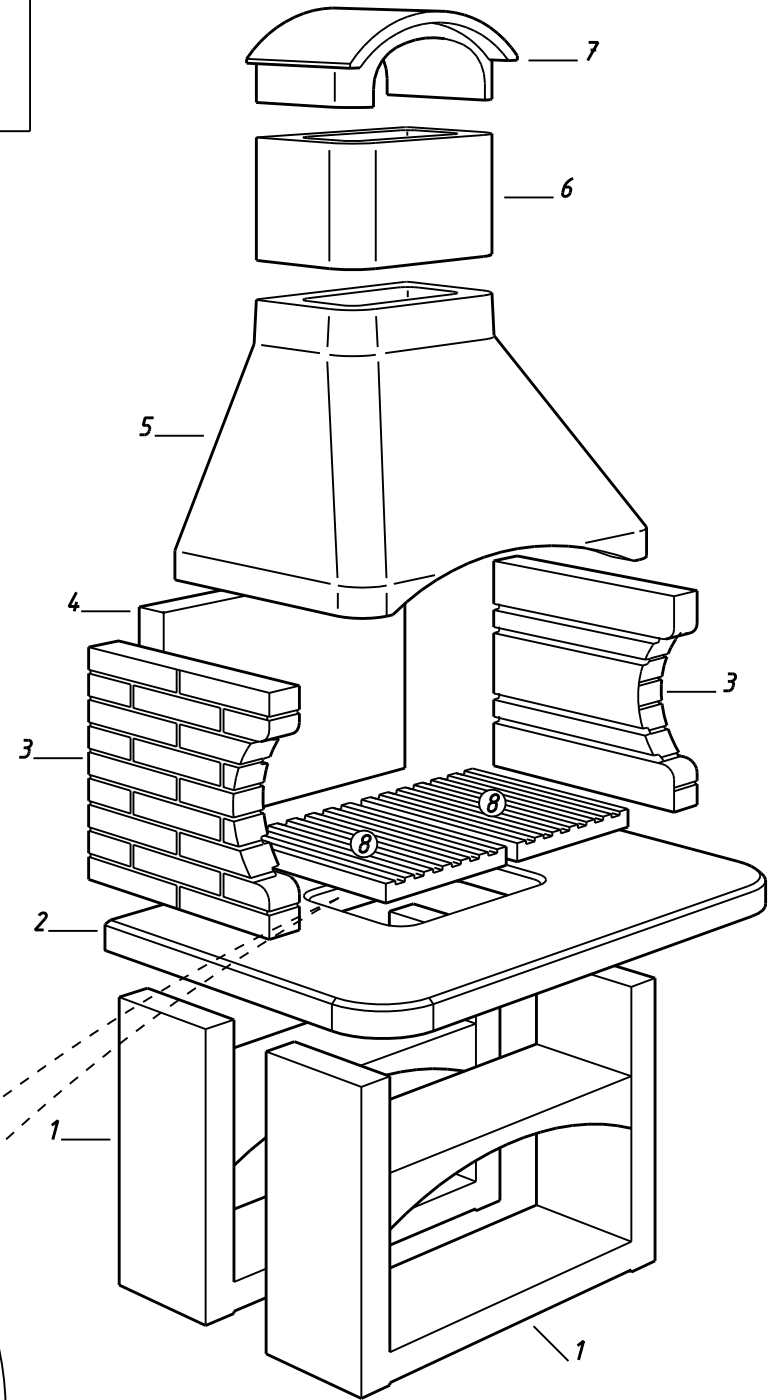
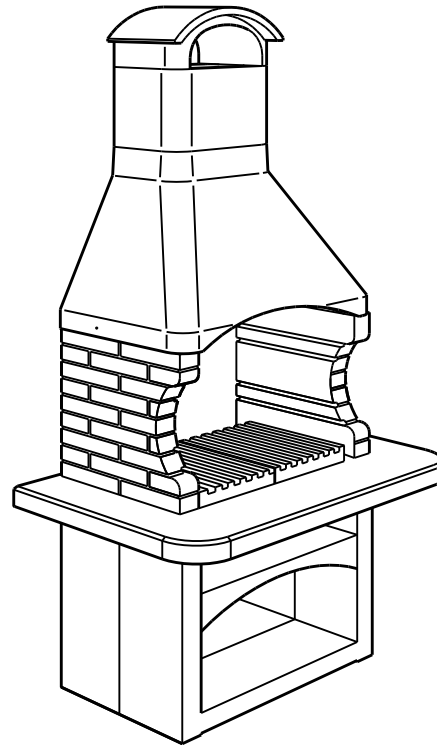
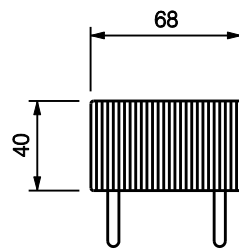
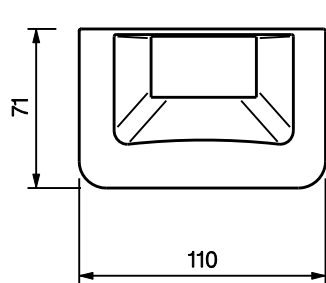
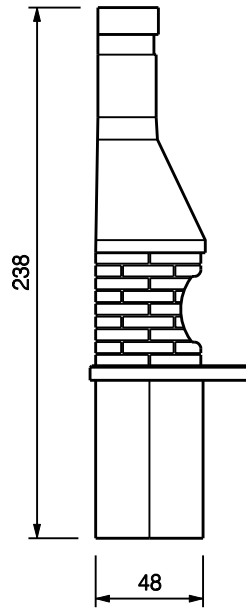
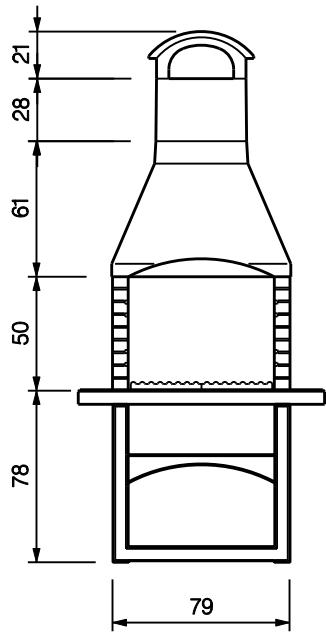
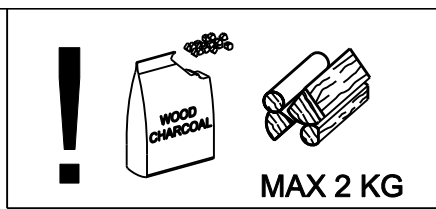
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cod. 80 300 4730 - E1 1402 b

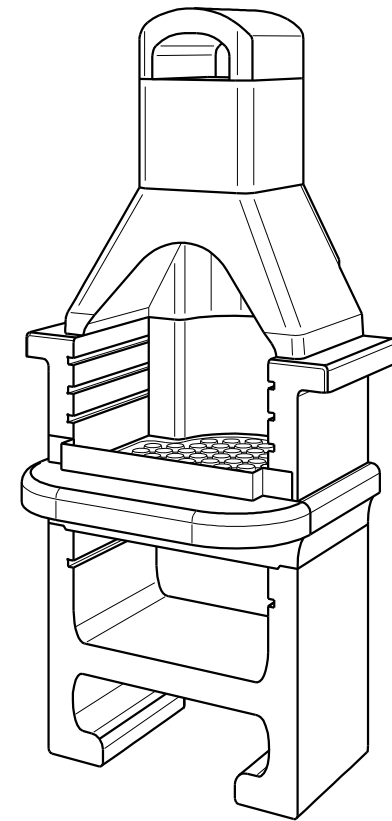
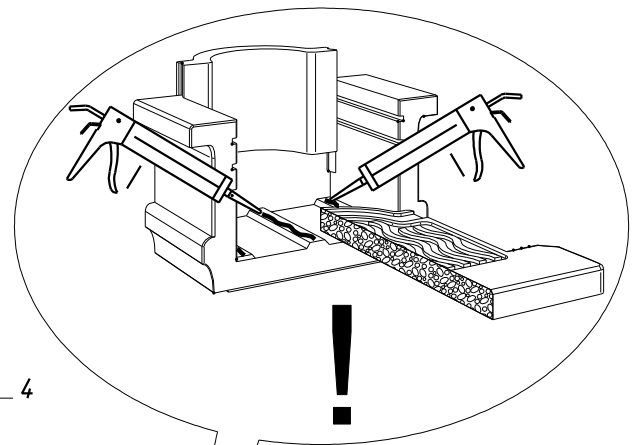
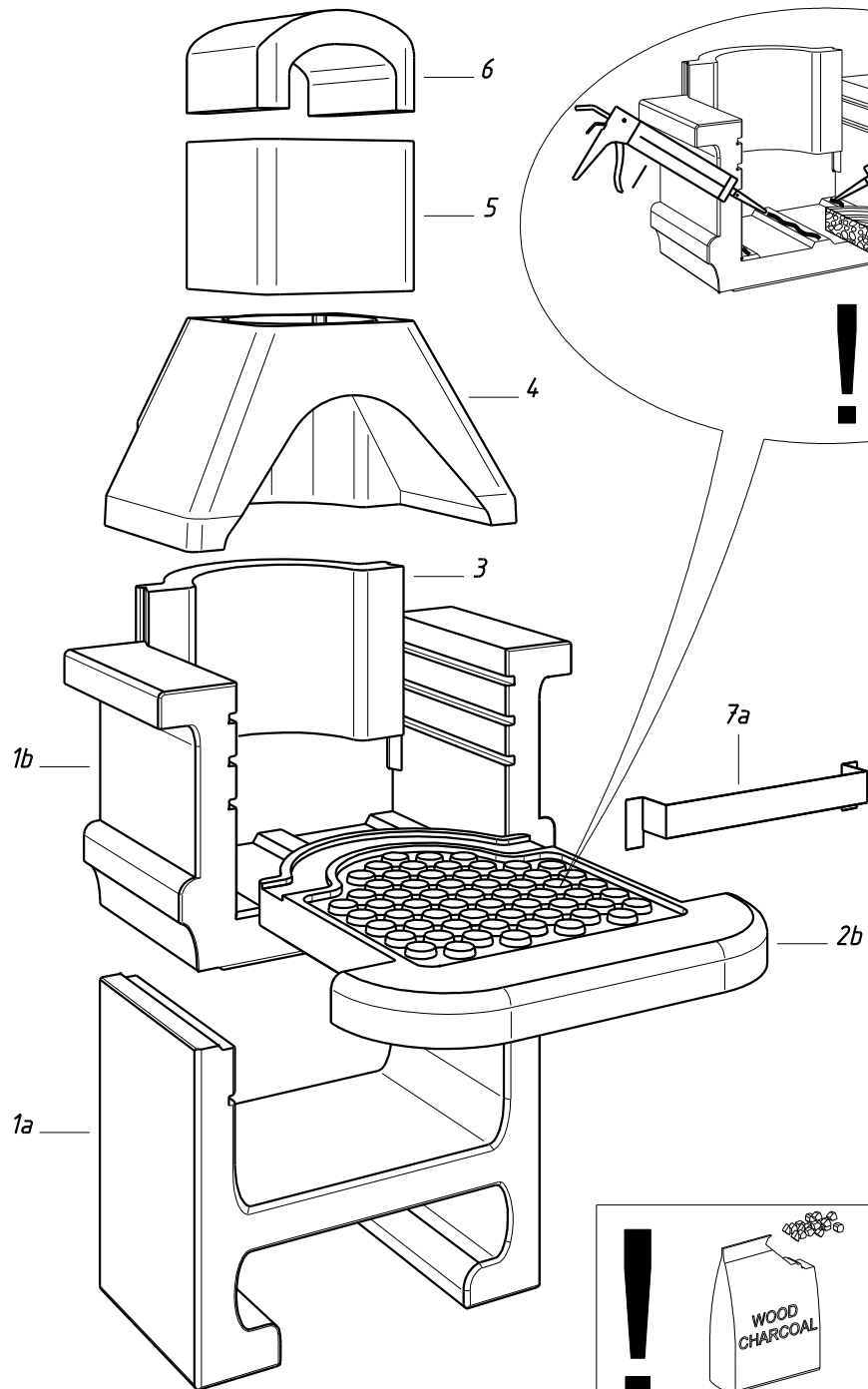
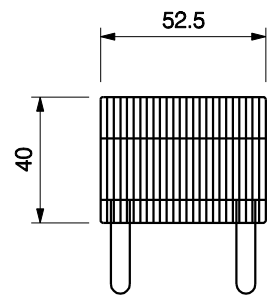
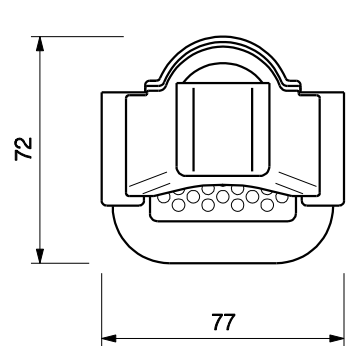
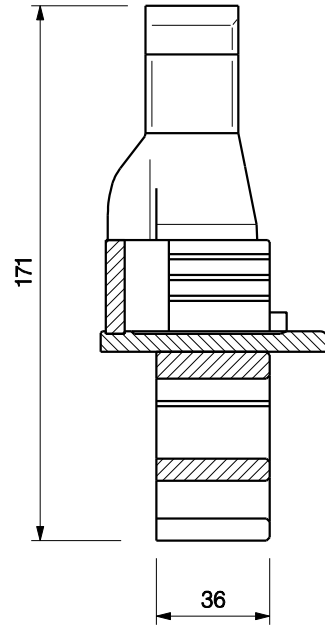
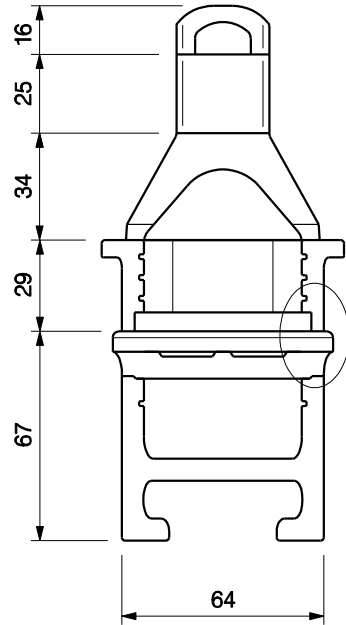
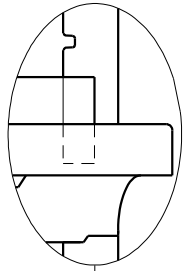


# GALAPAGOS

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cod. 80 300 4530 - E3 1442 b



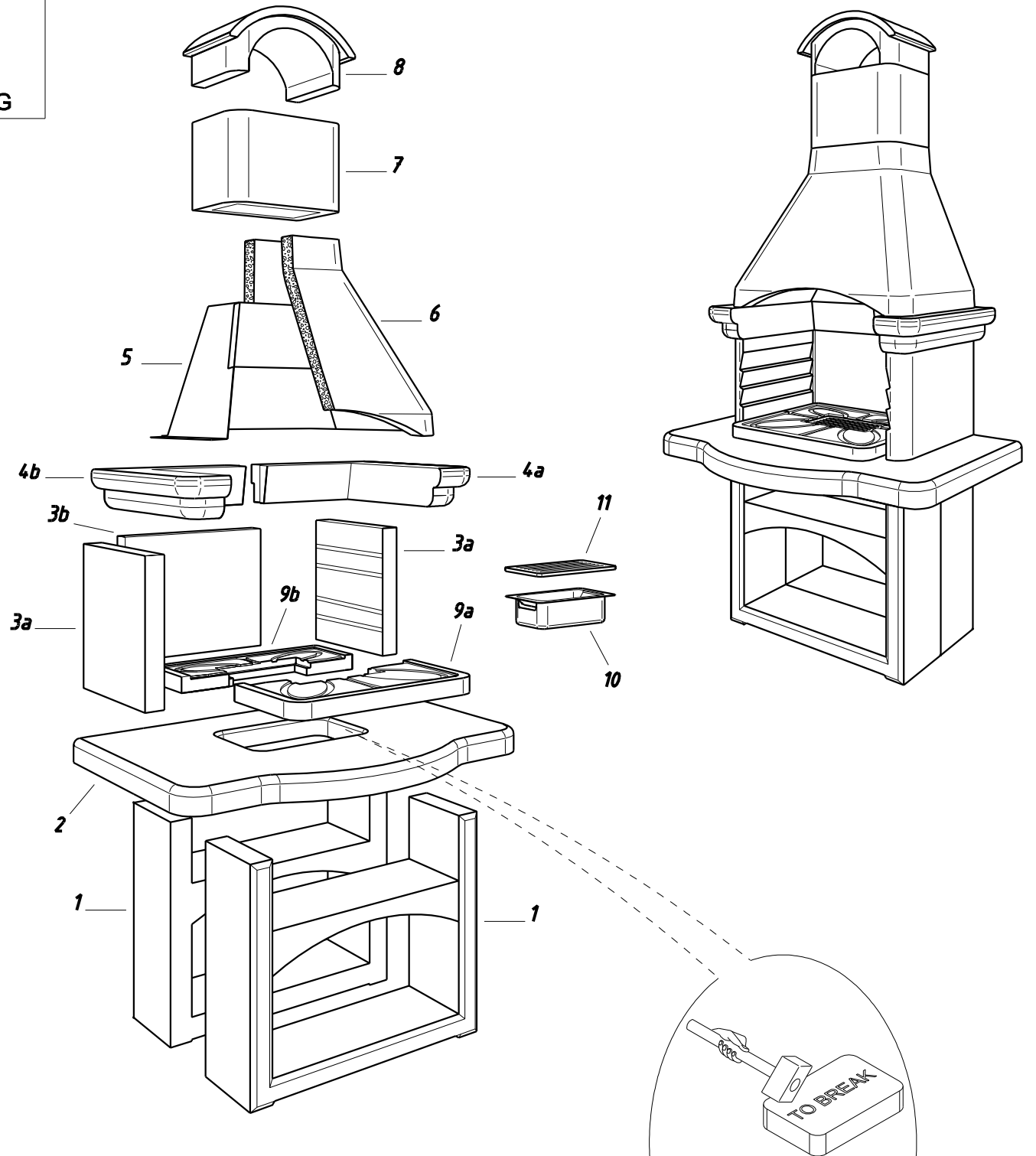
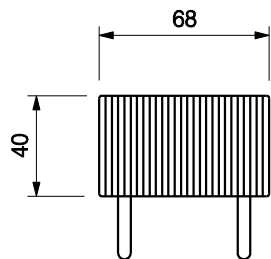
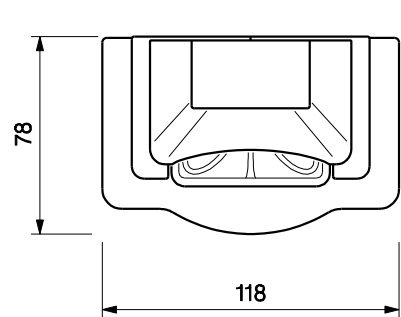
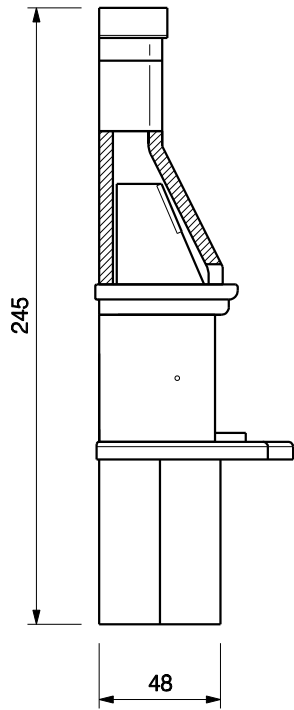
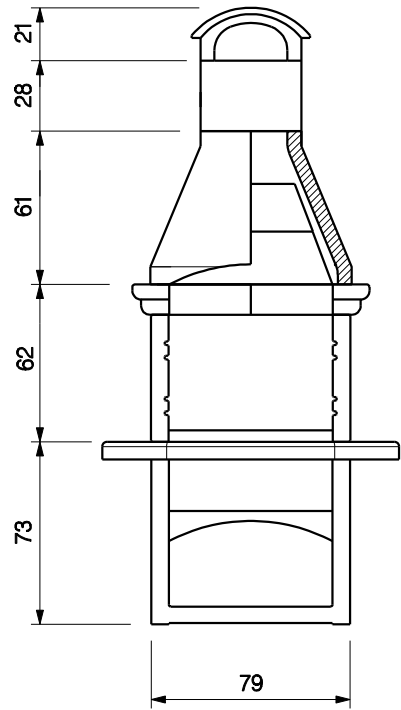
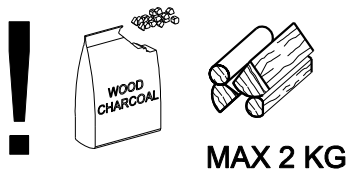
# GARDA





# GIARRE 2

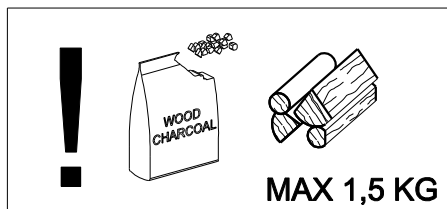
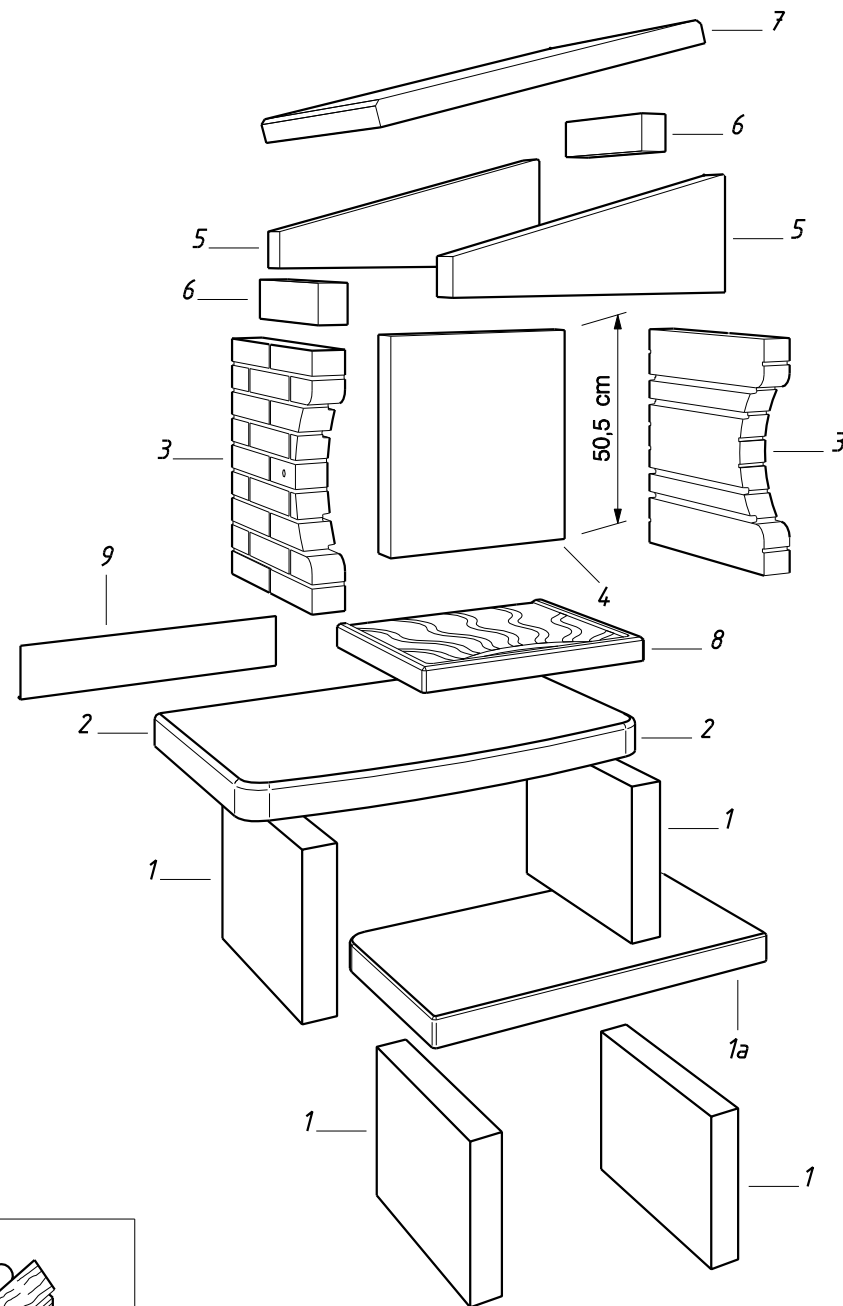
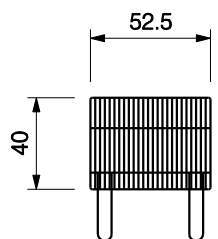
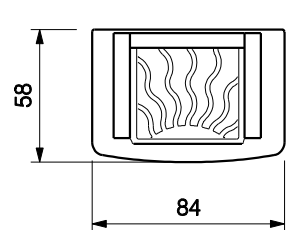
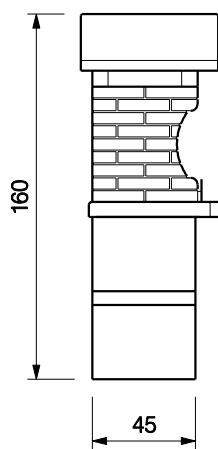
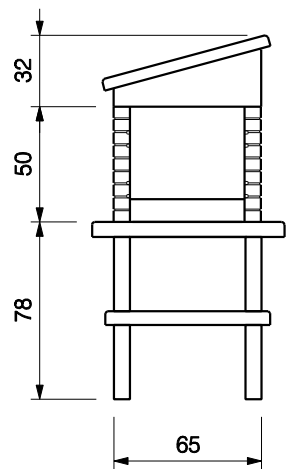
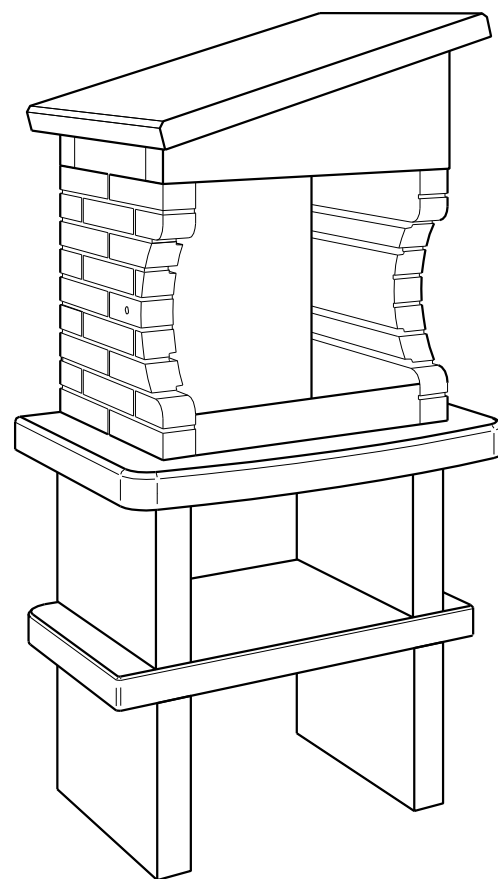
Ean 13: /  
cod. 80 300 9190 - E1 1326 b



# GIOIA


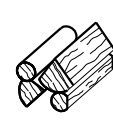
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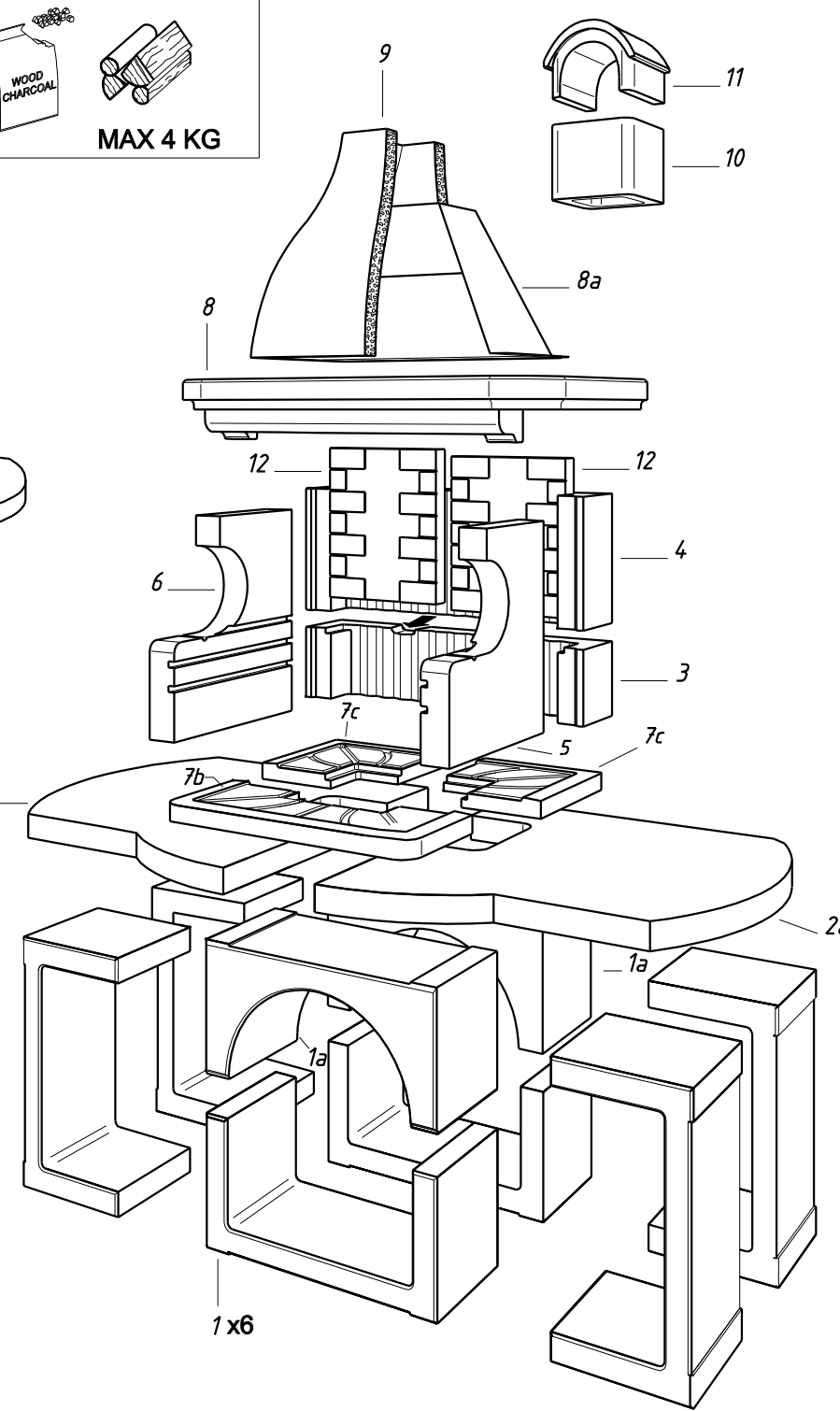
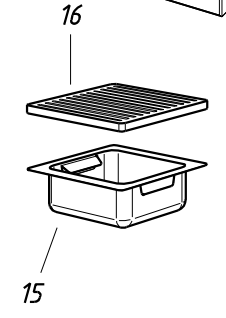
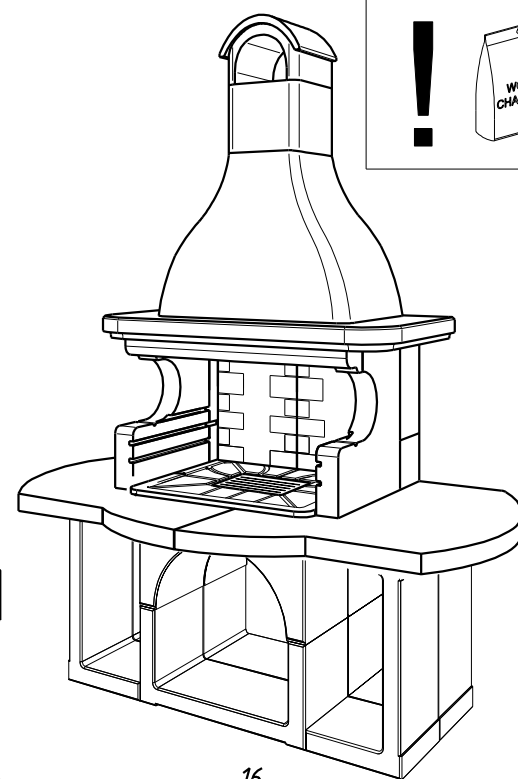
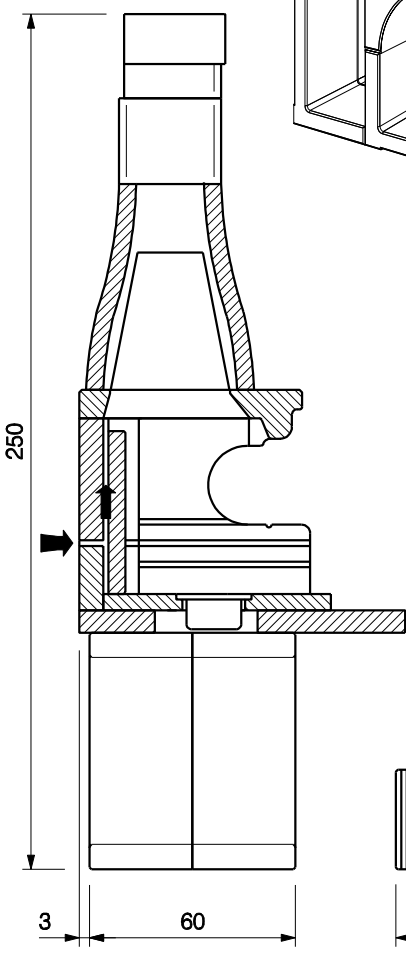
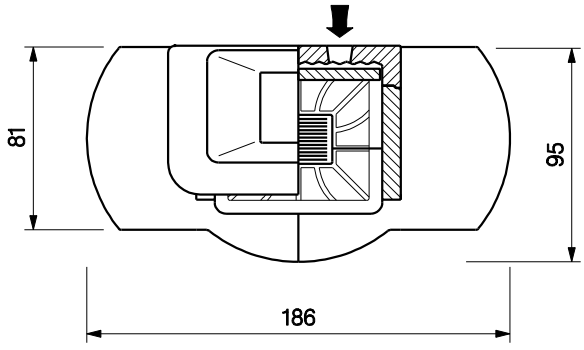
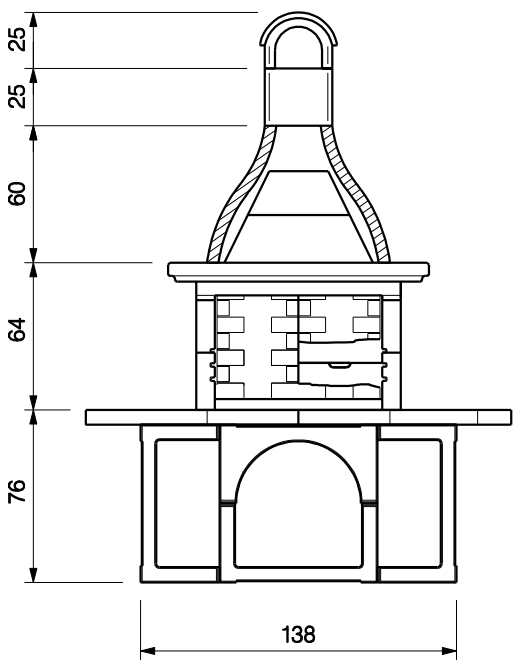
cod. 80 300 9200- E1 1302 b



# GLASGOW 2

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cod. 80 300 4520 - E1 1208 b

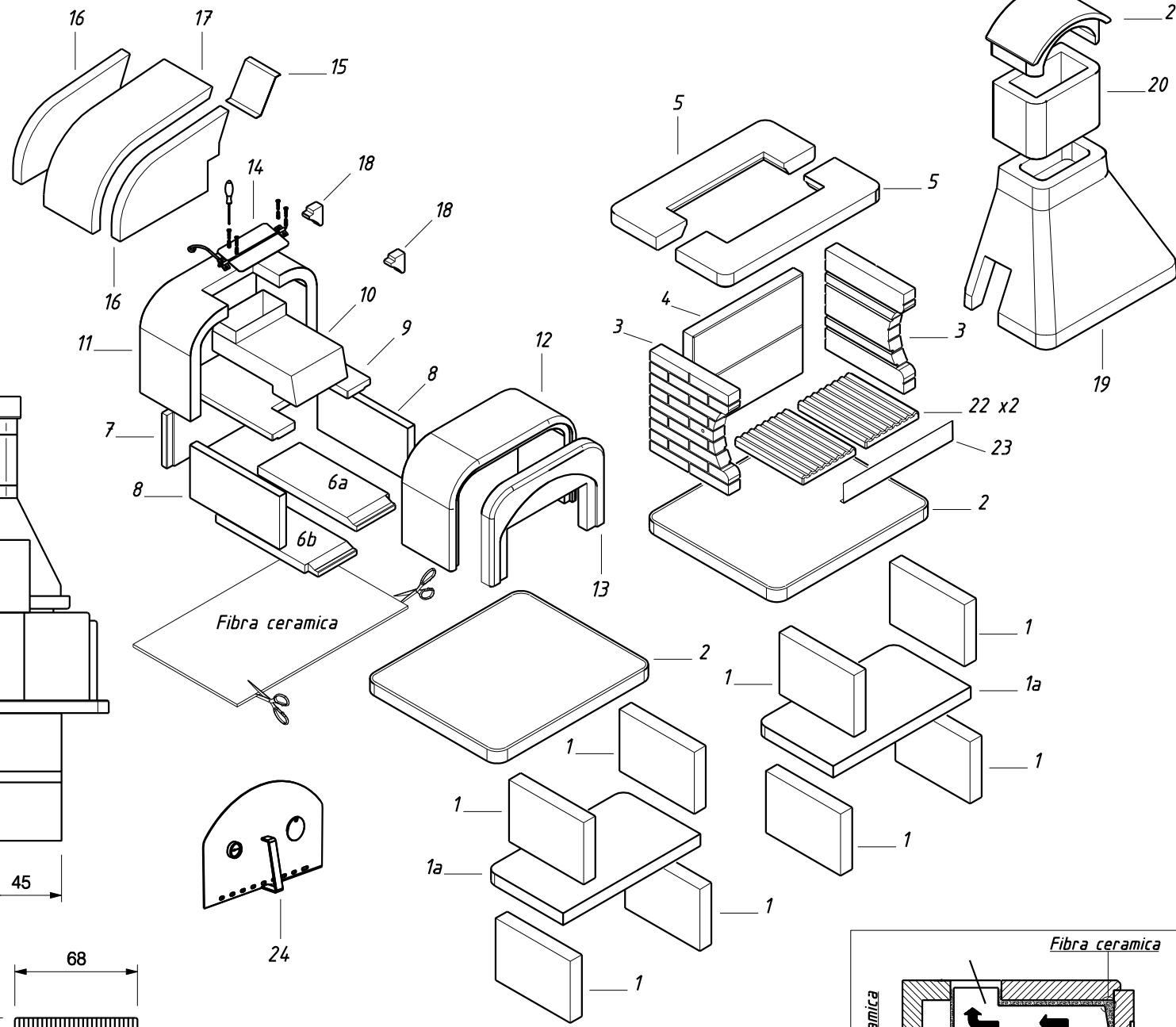
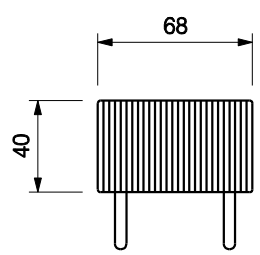
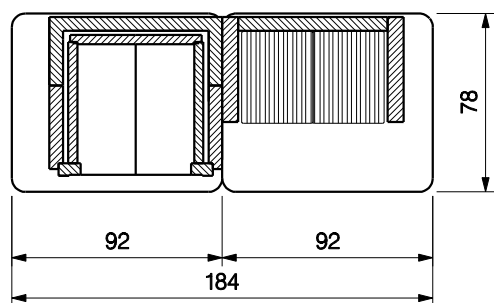
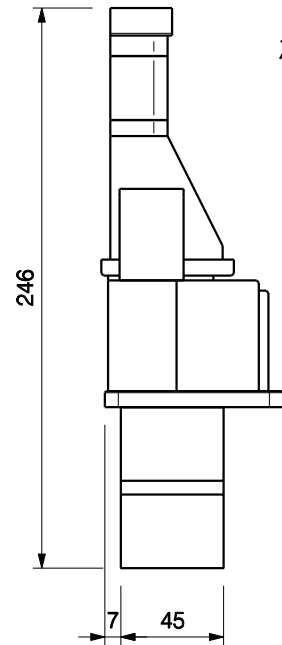
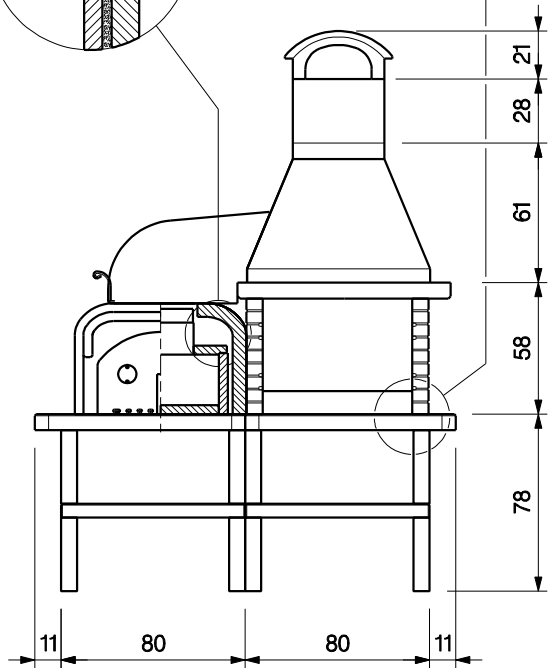
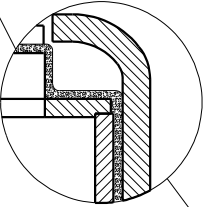
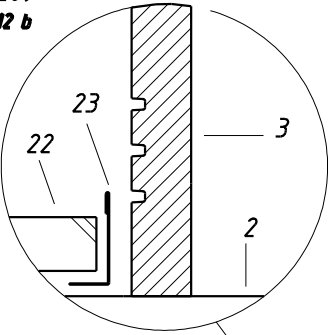
!  WOOD CHARCOAL  MAX 4 KG



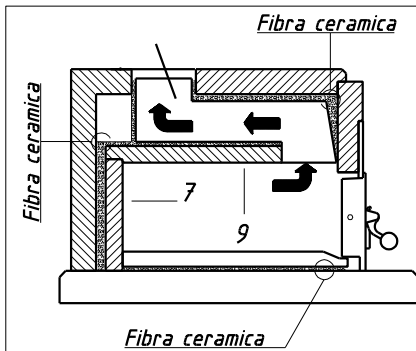
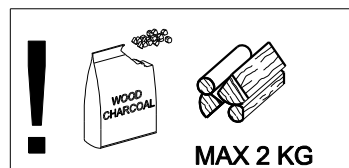
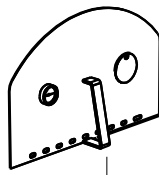
# GRADO

Ean 13: 8019945898209  
 cod. 80 300 4190 - E2 1312 b

Fibra ceramica

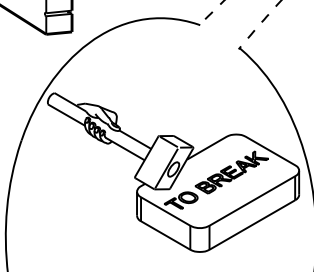
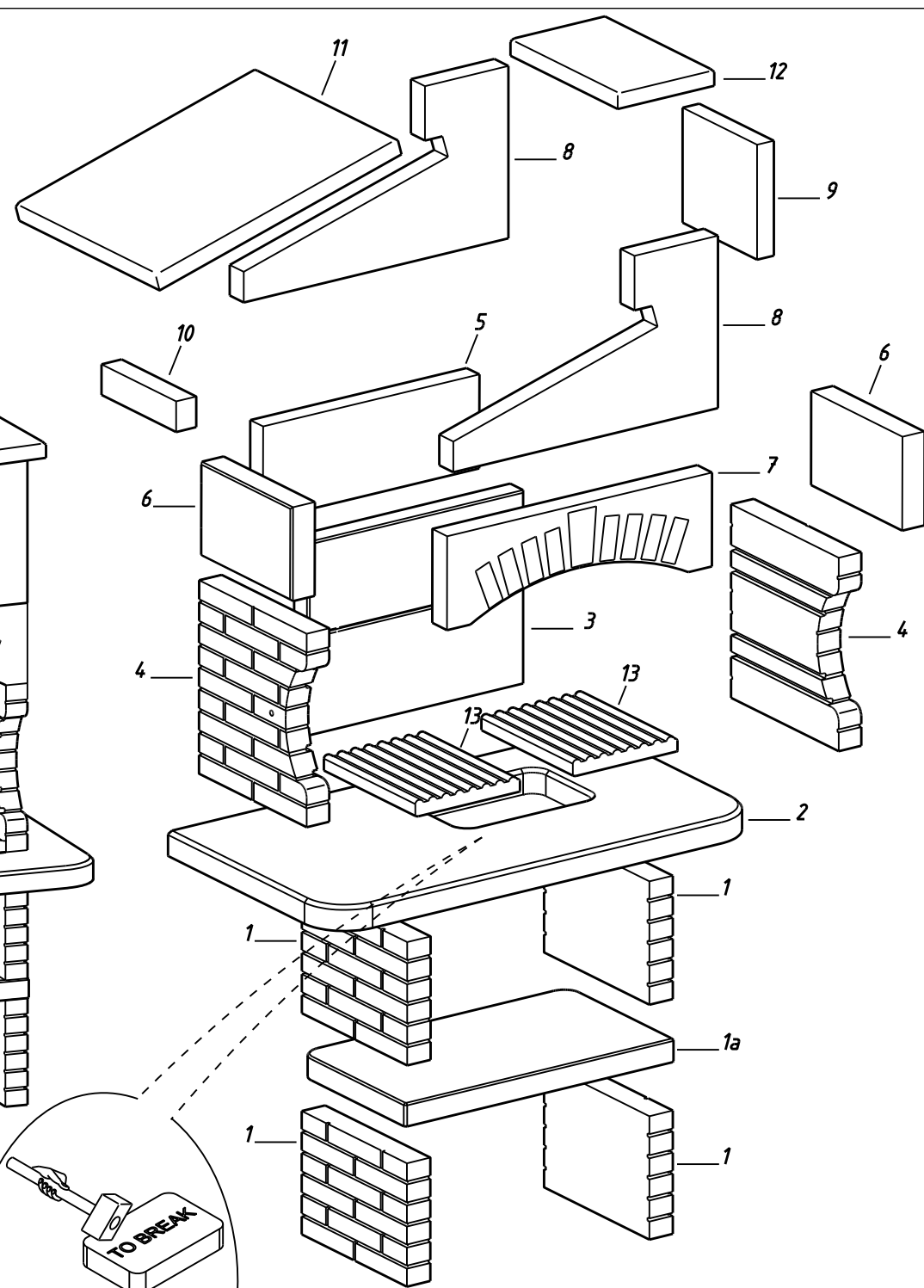
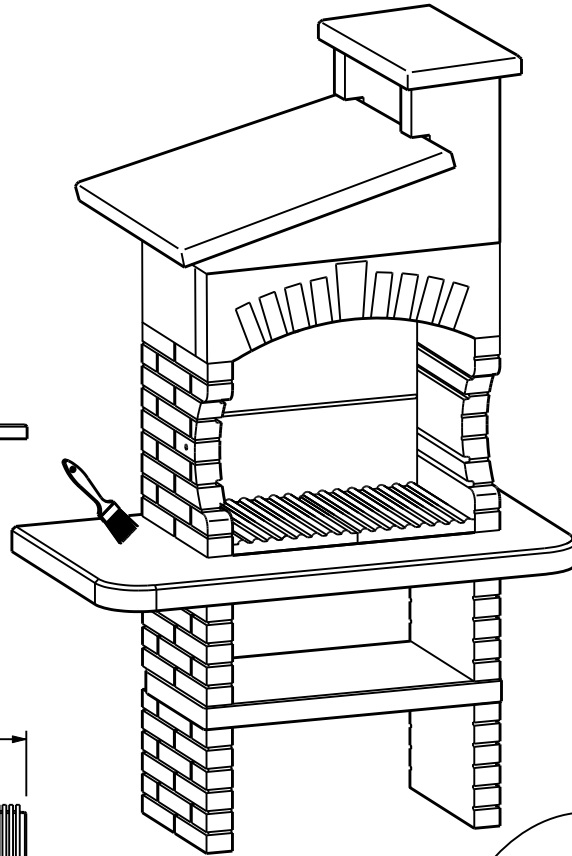
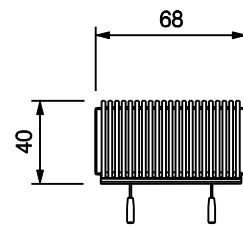
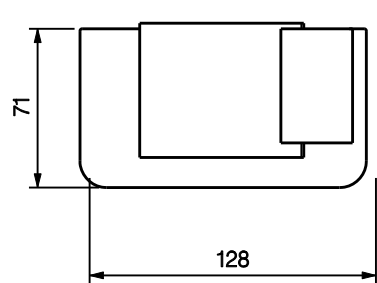
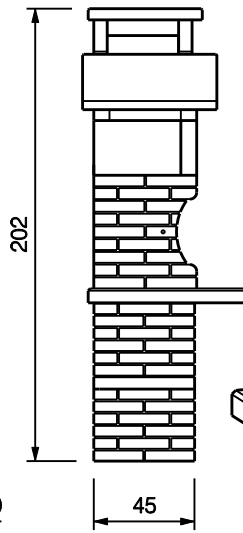
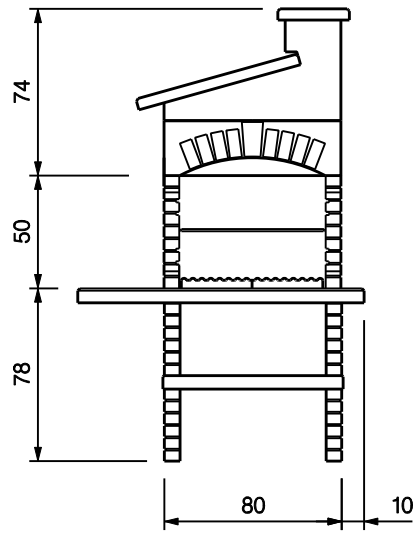
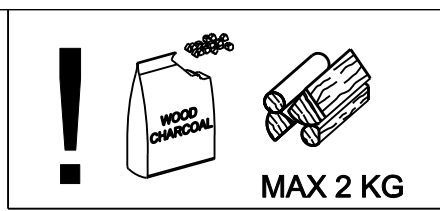


Fibra ceramica



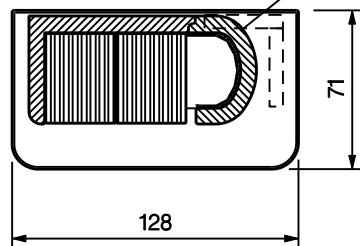
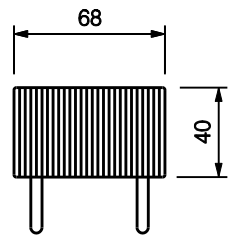
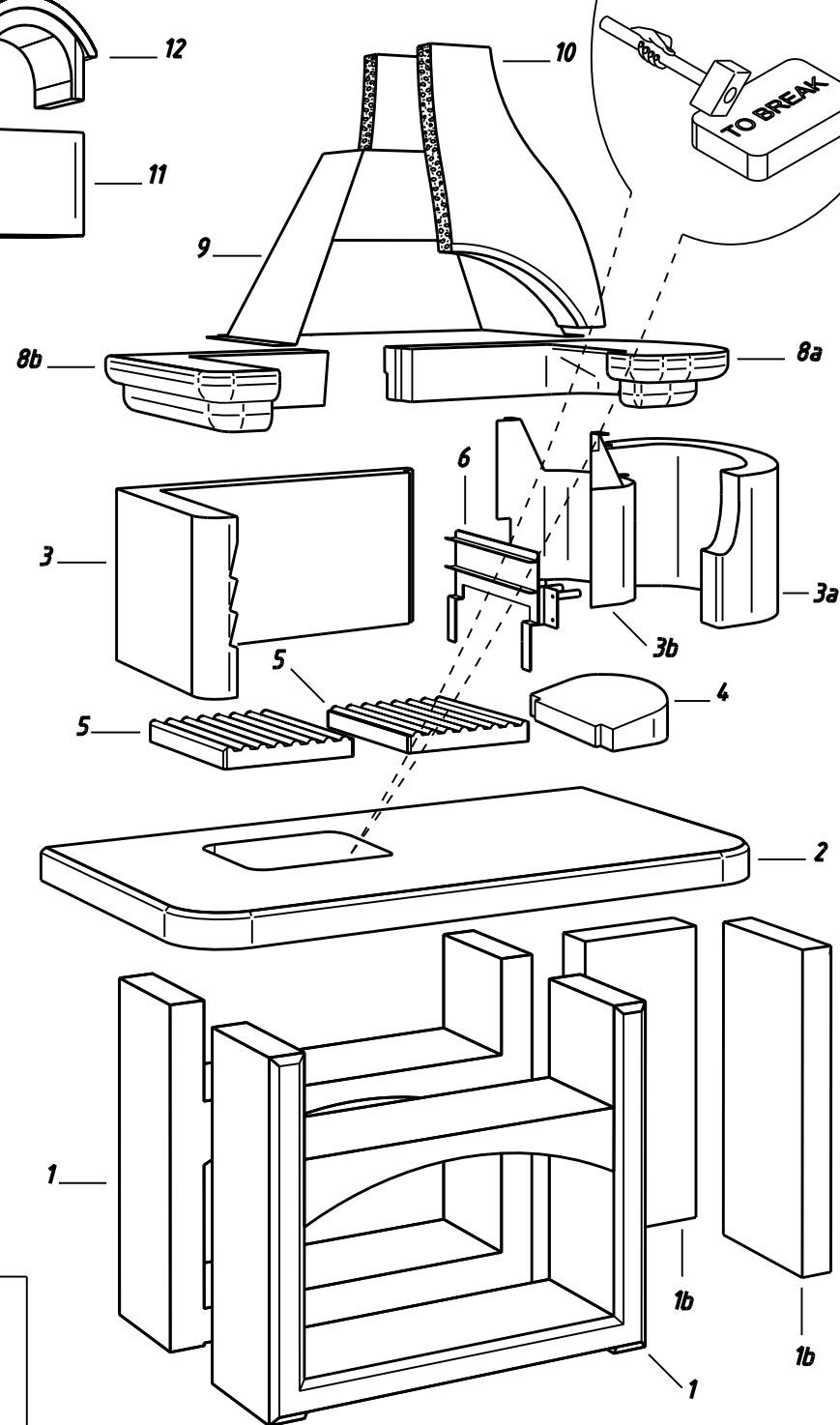
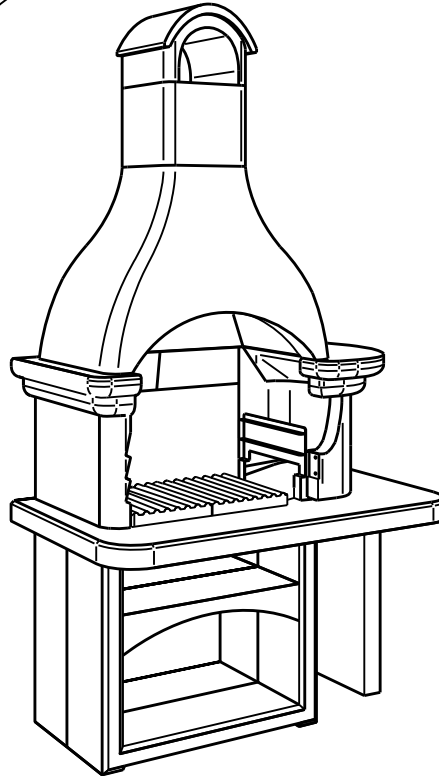
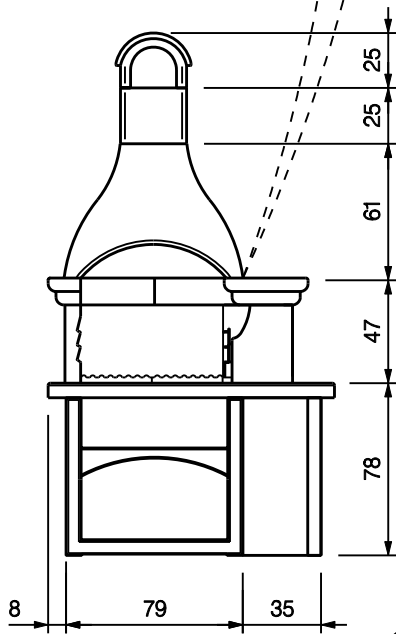
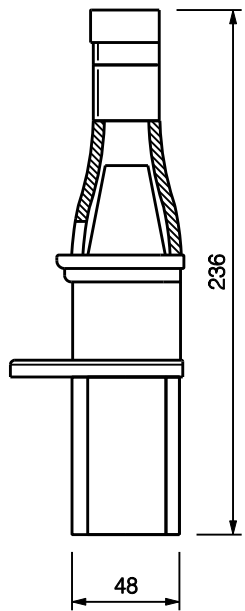
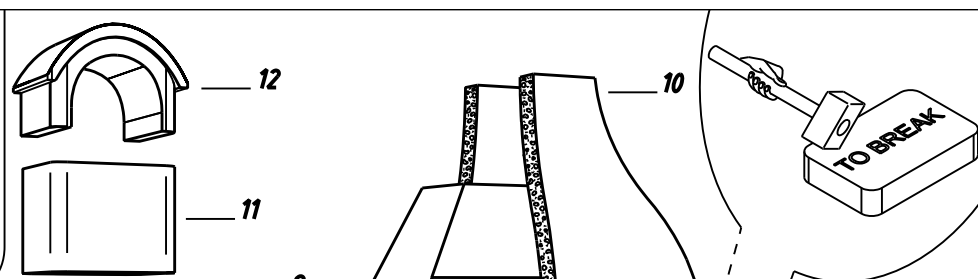
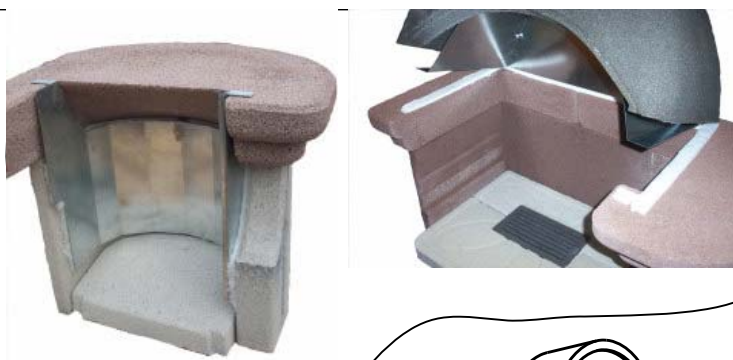
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cod. 80 300 4920 - E1 1446 b

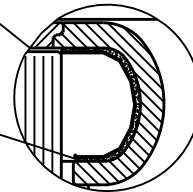


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cod. 80 300 5090- E1 1448 b

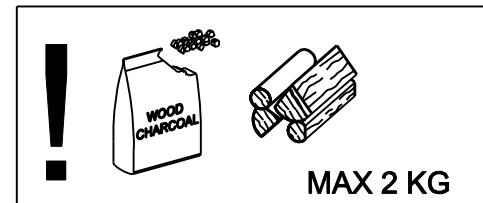
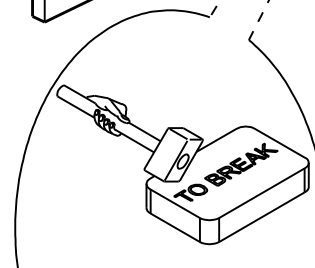
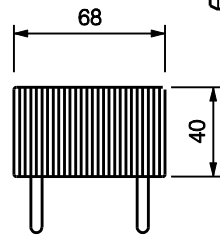
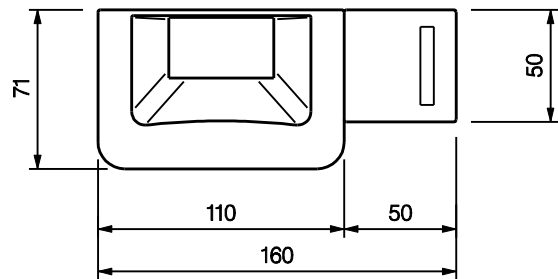
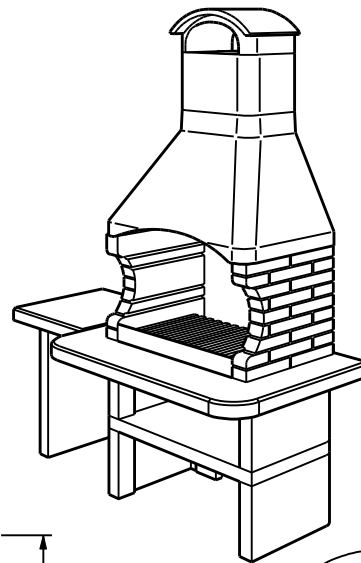
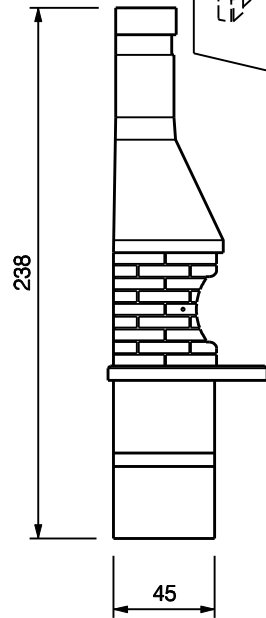
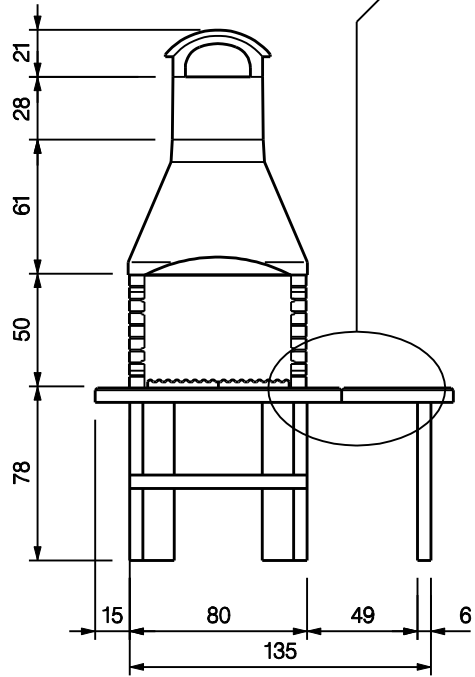
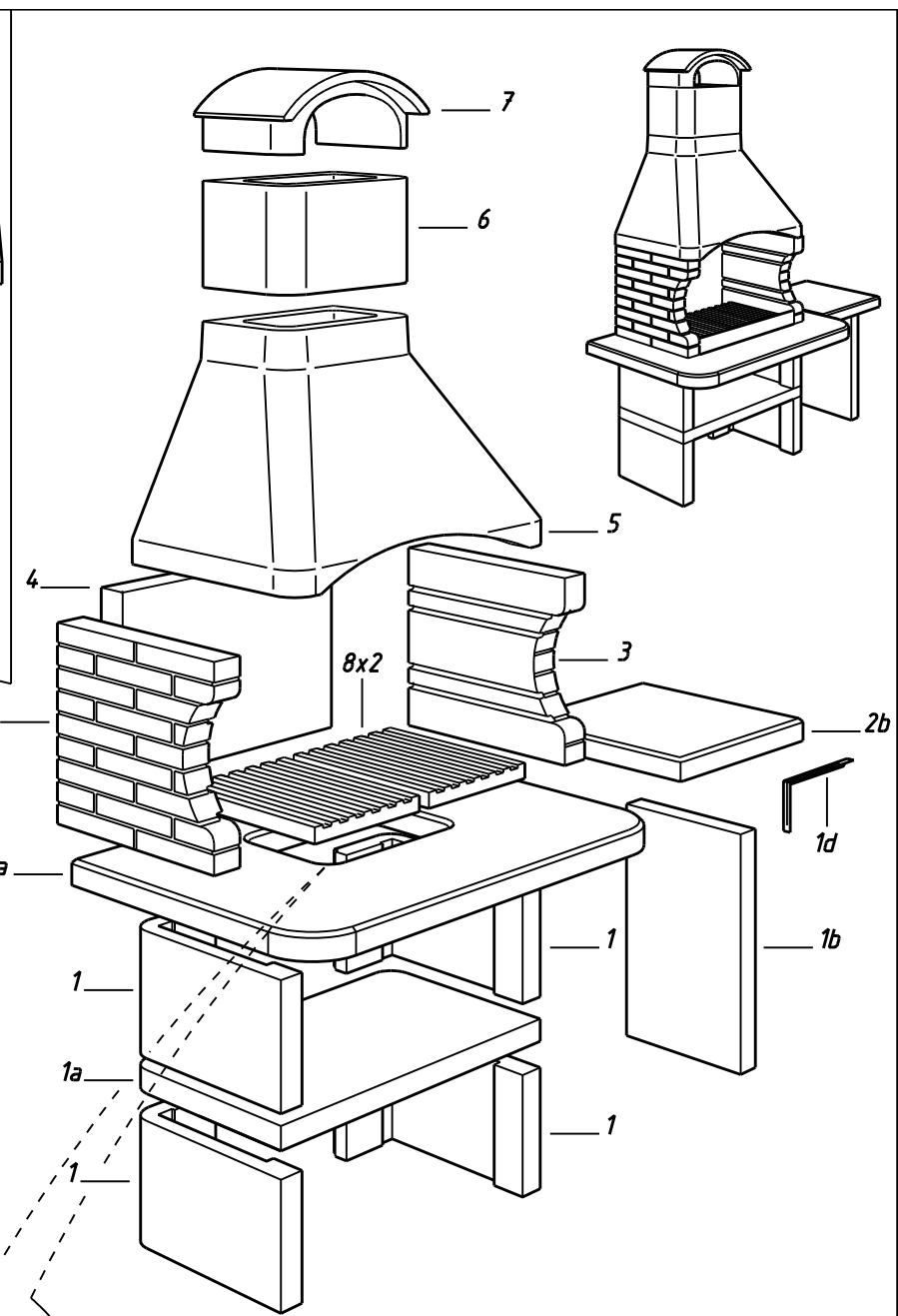
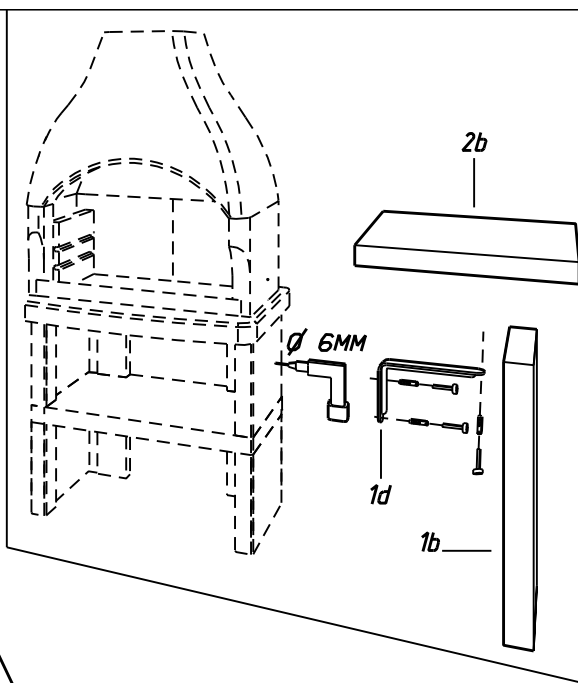
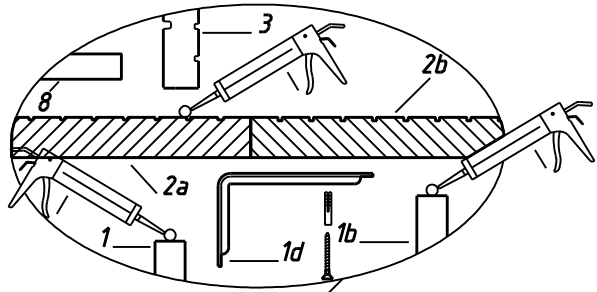


Fibra ceramica



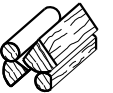
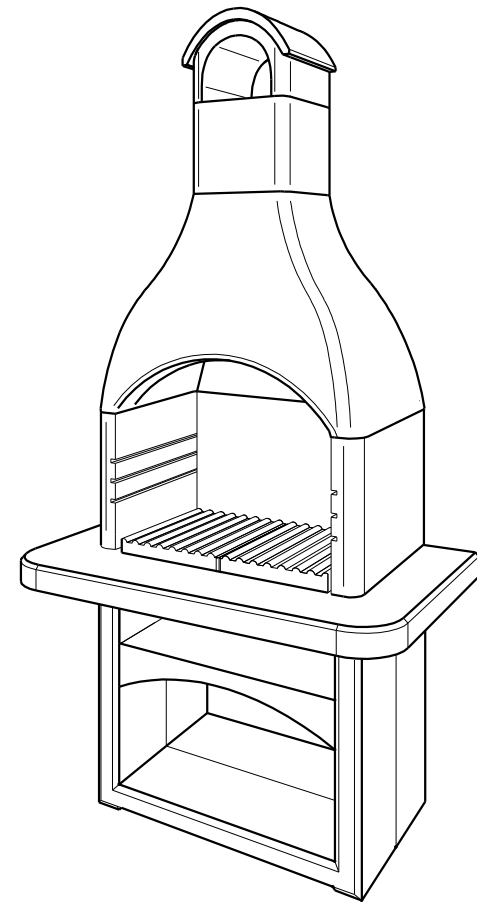
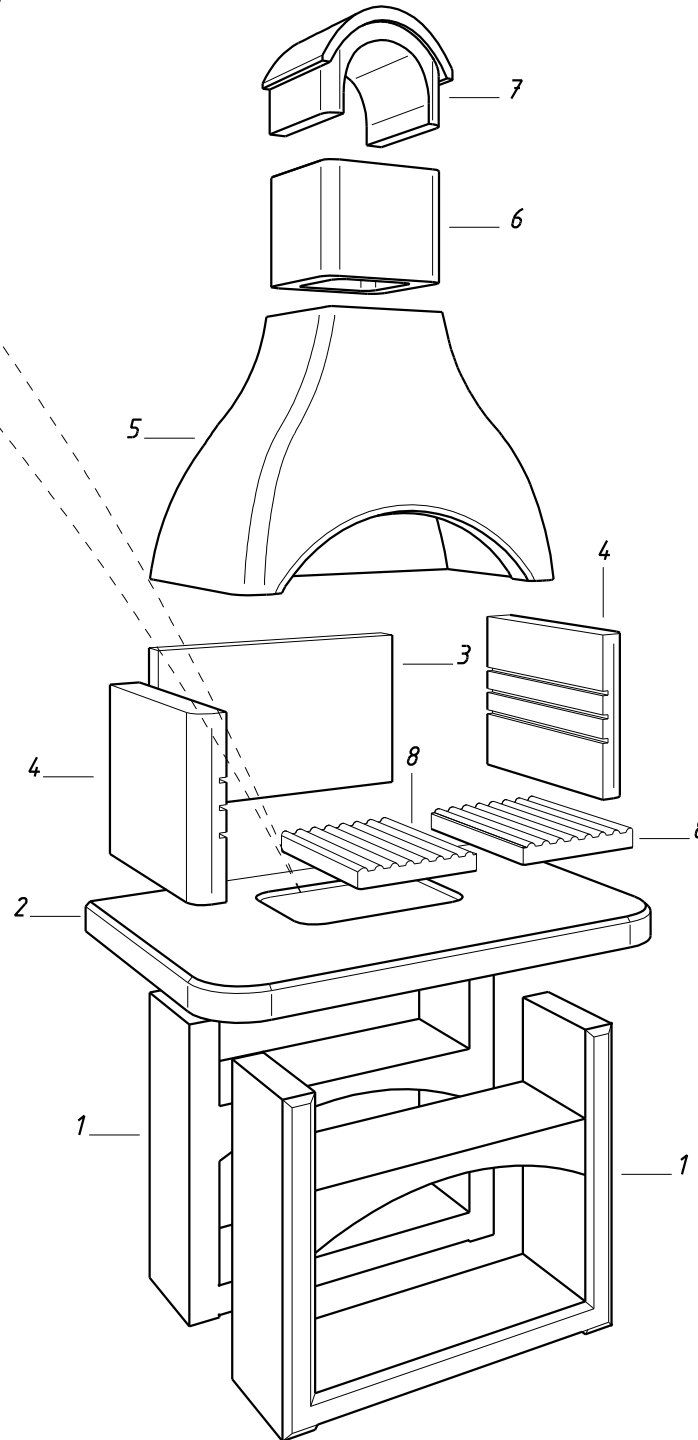
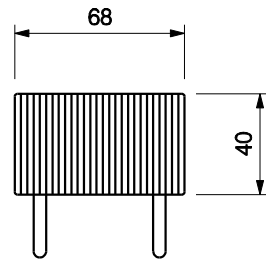
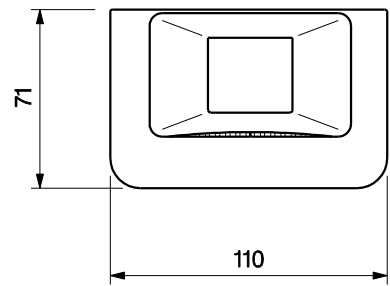
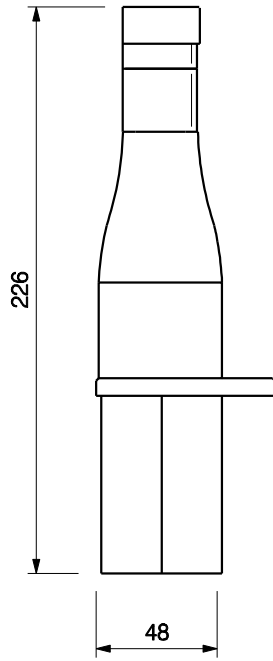
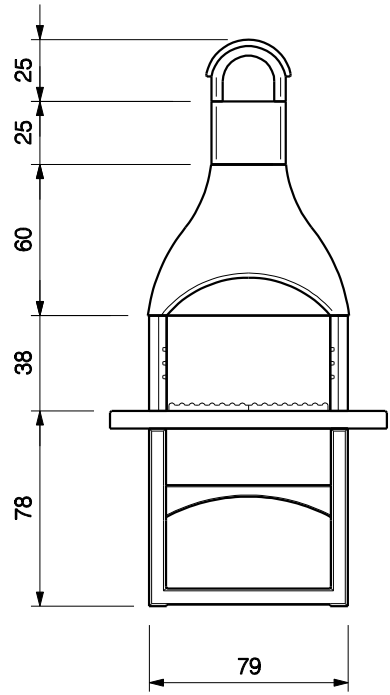
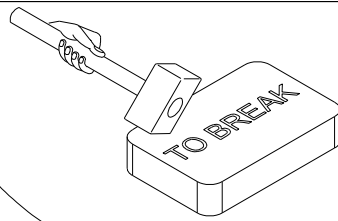
# JESOLO

Ean 13: 8019945823409  
cod. 80 300 4540 - E3 1539 b



# LAGUNA

Ean 13: /  
cod. 80 300 5400 - E1 1648 b



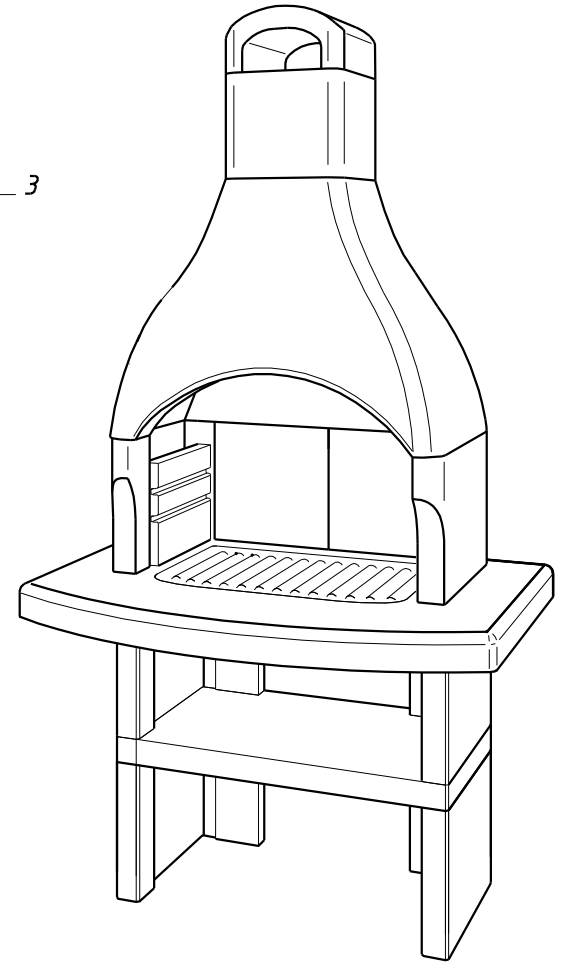
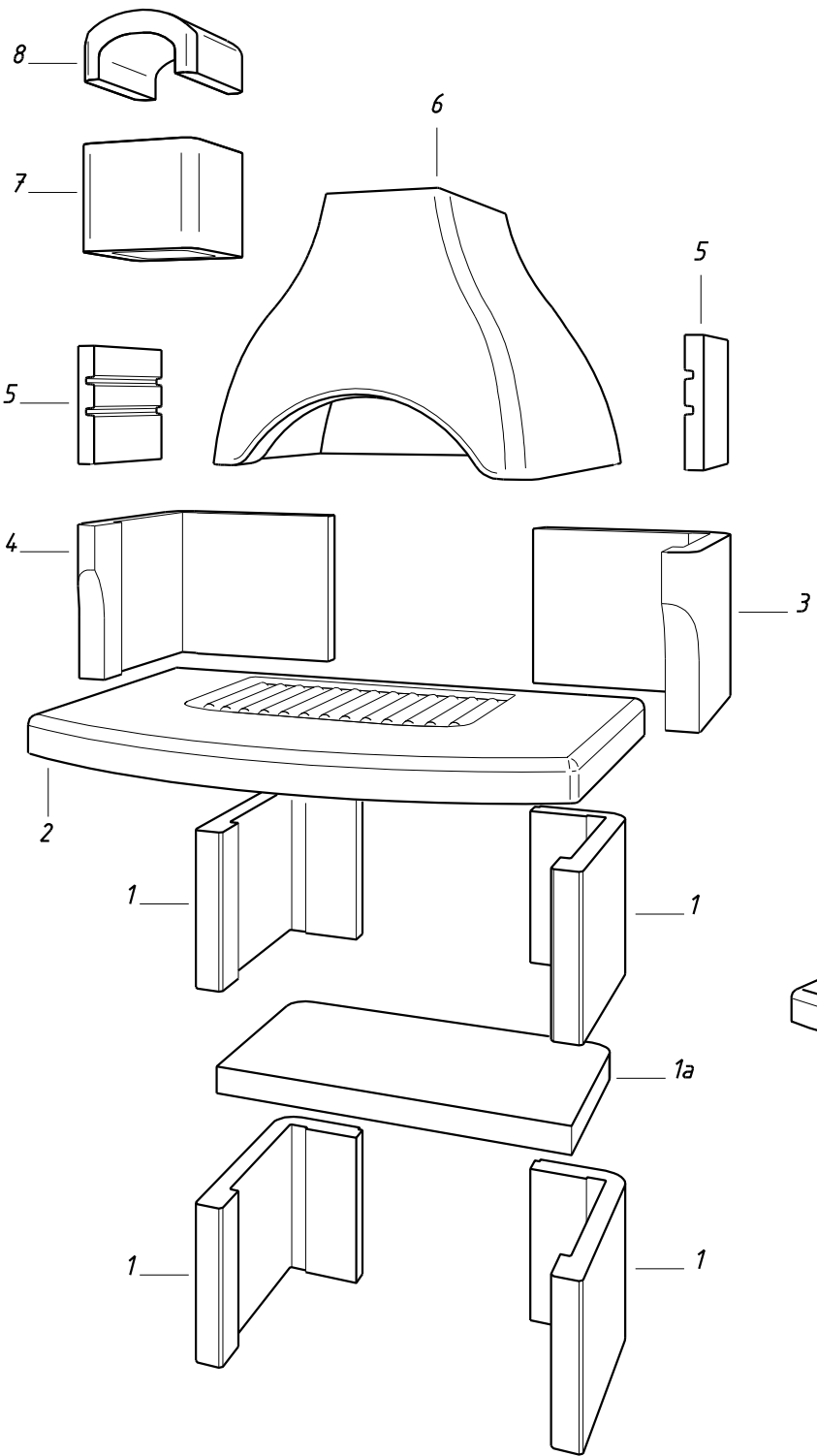
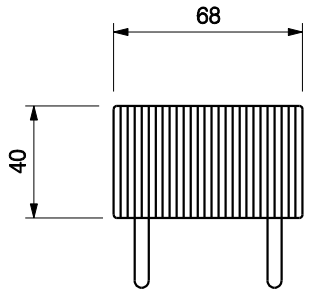
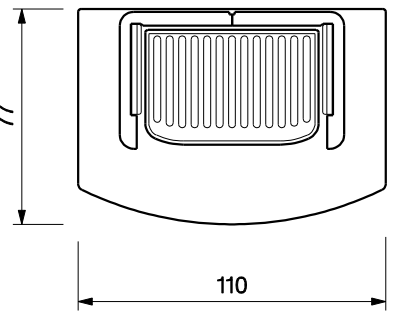
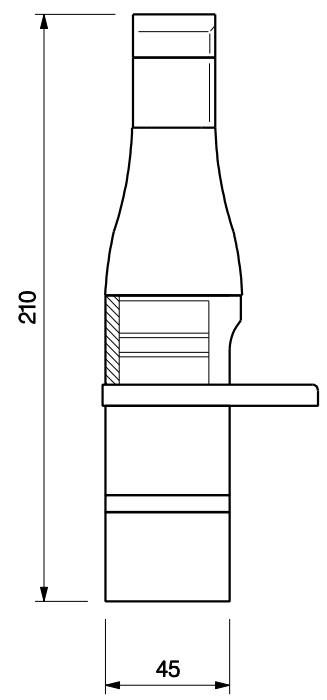
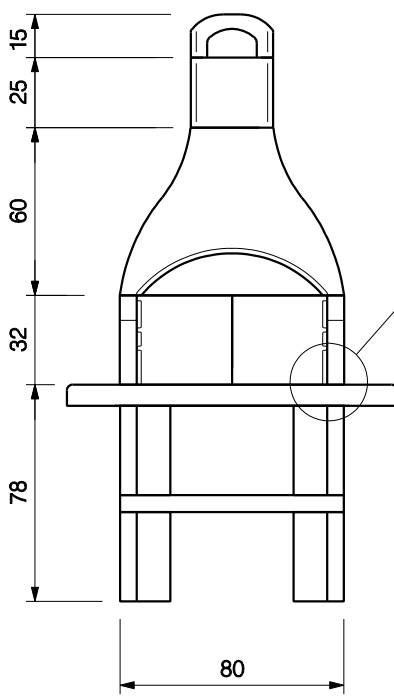
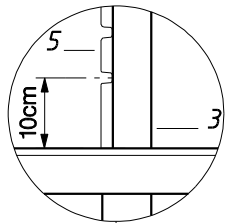
MAX 2 KG



# LAS VEGAS

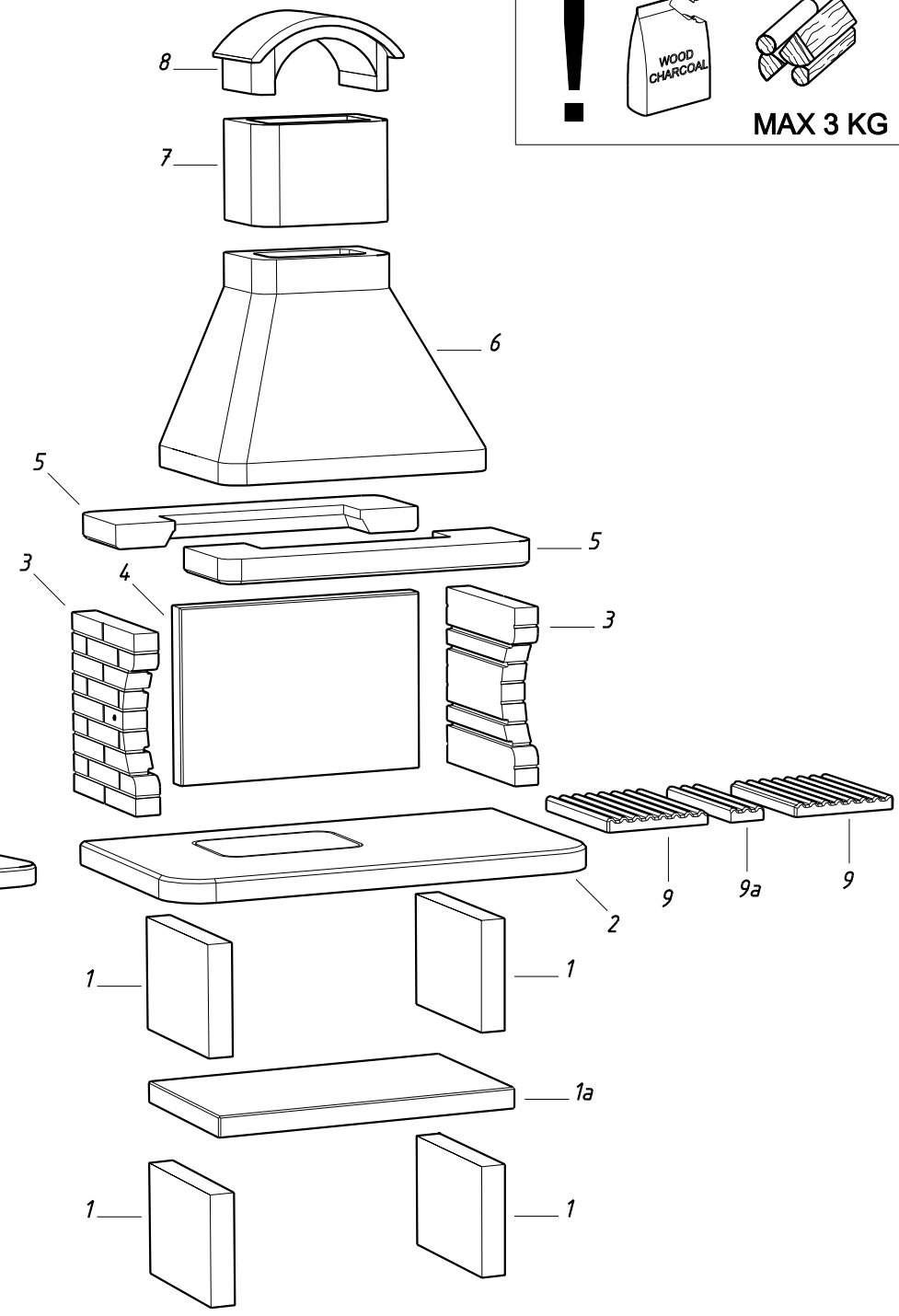
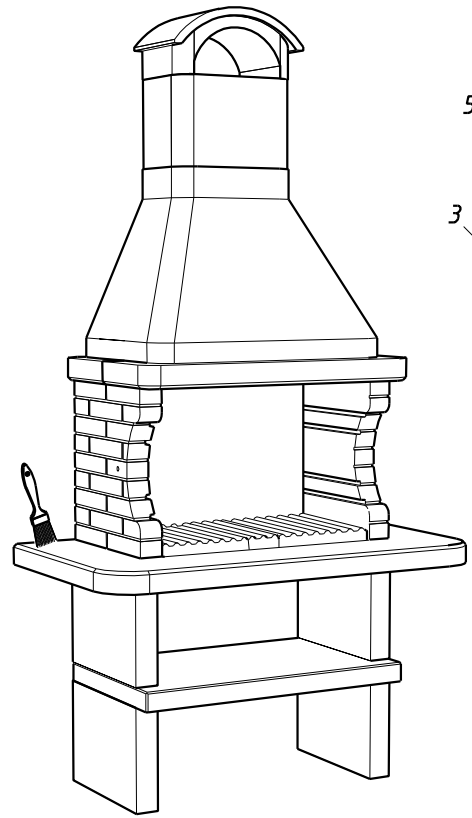
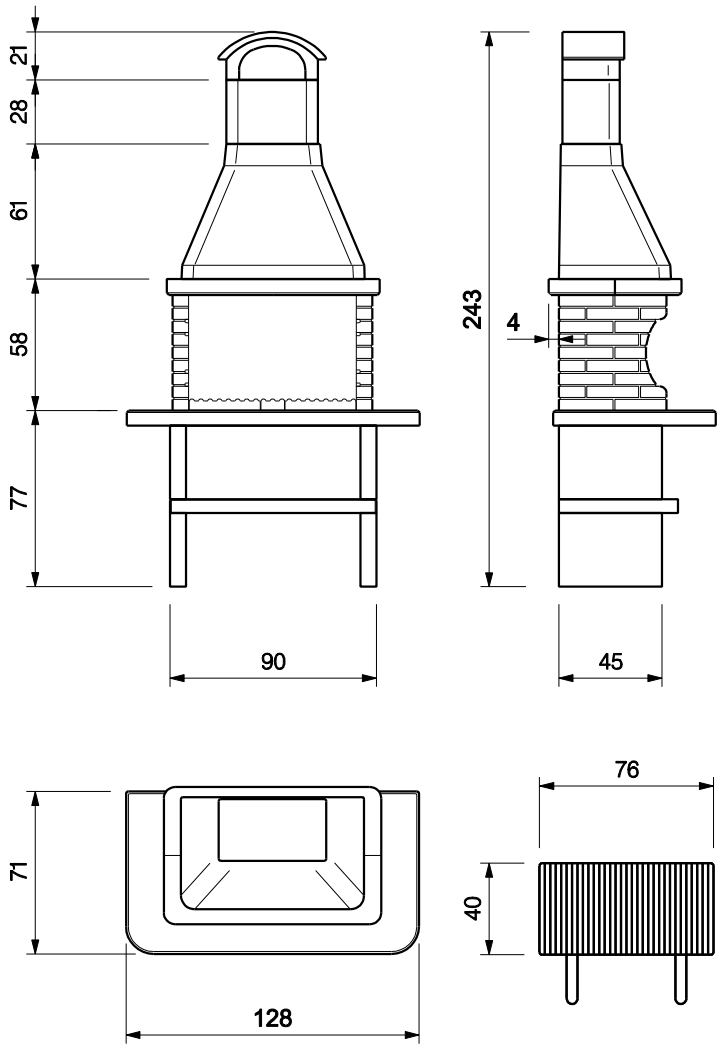
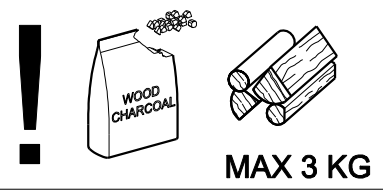


MAX 2 KG



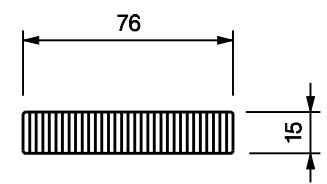
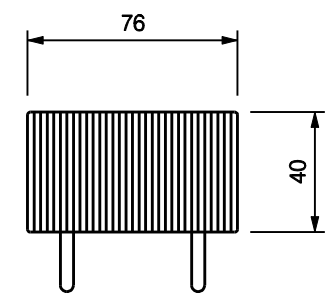
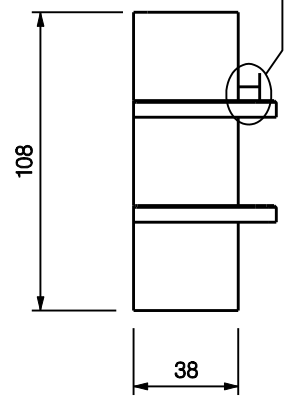
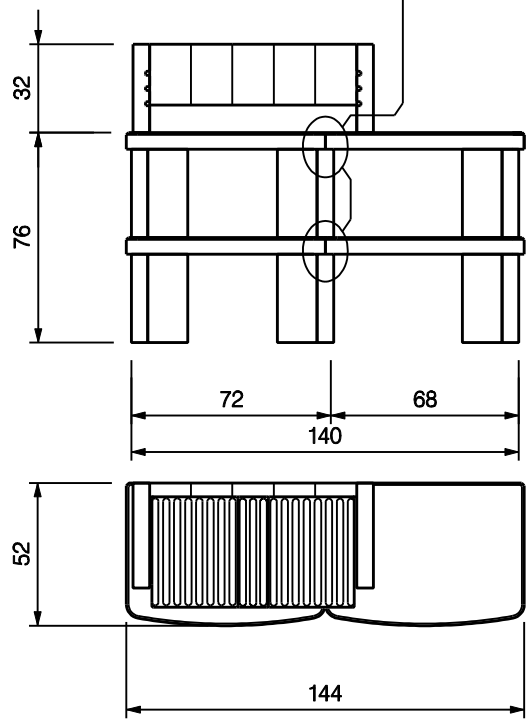
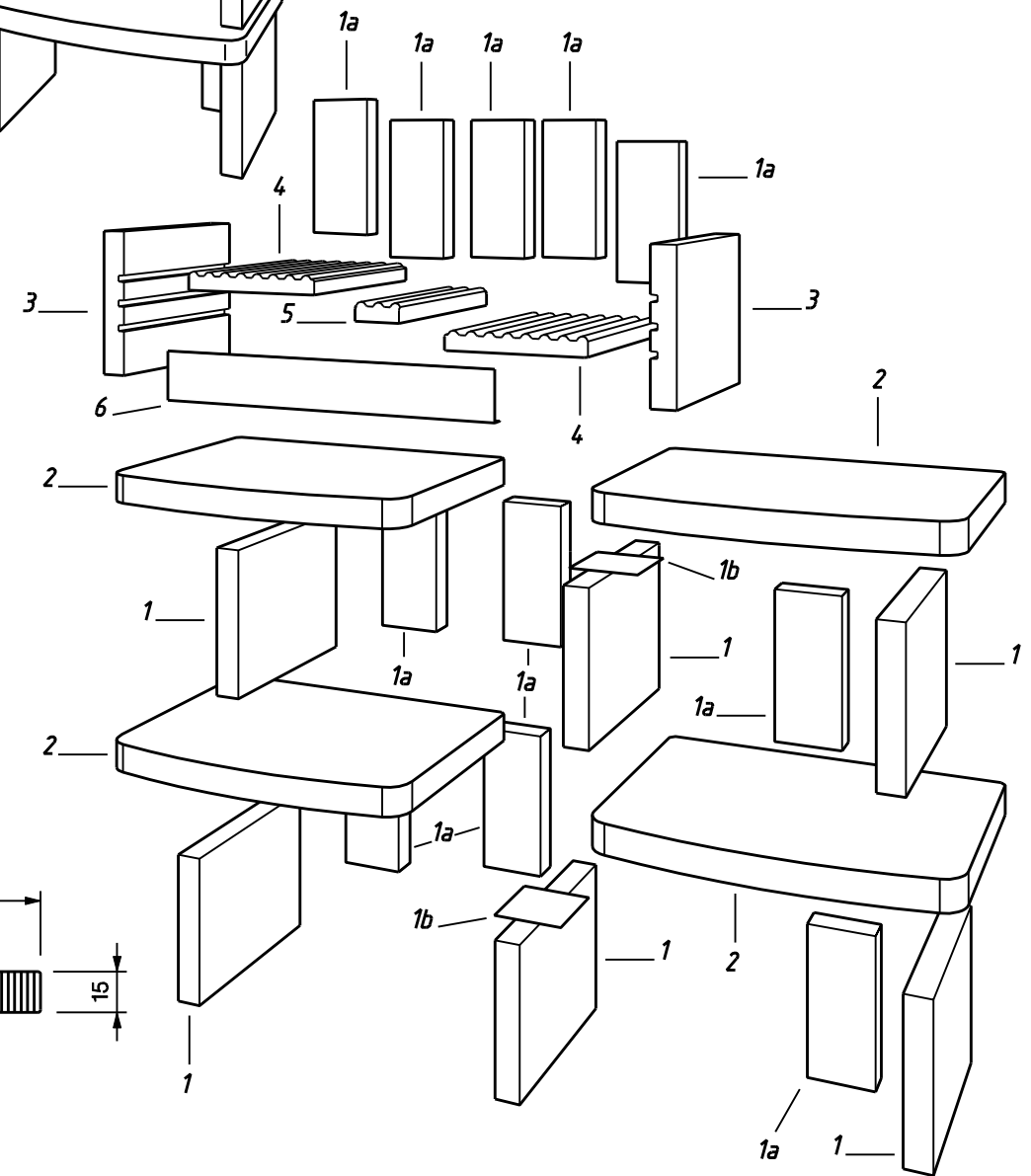
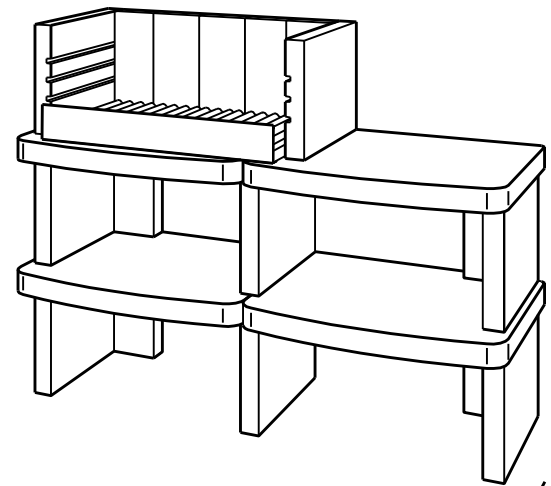
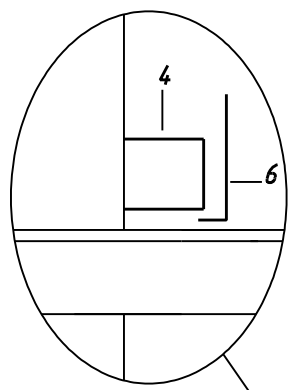
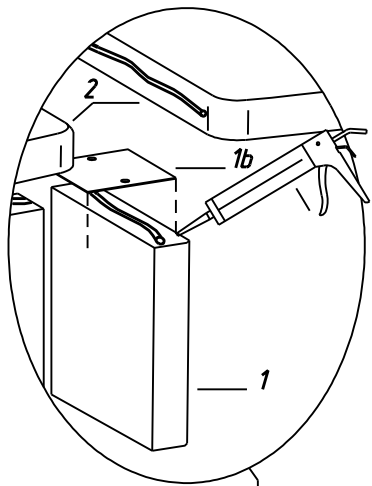
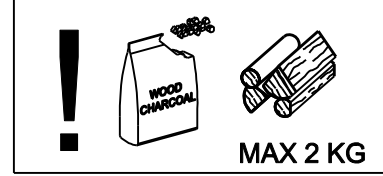
# LIMASSOL

Ean 13: /  
cod. 80 300 4650 - E2 1350 b



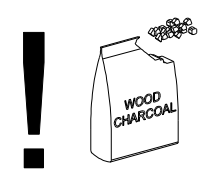
# MENTON 2

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cod. 80 300 5100 - E2 1549 b

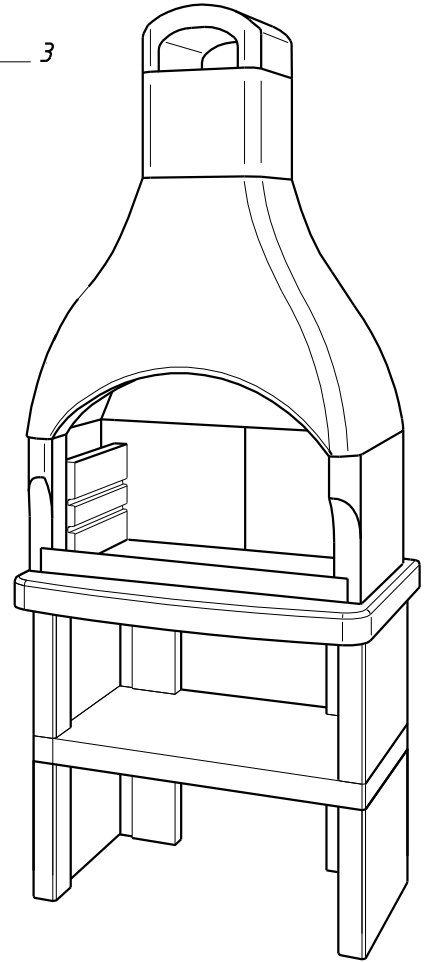
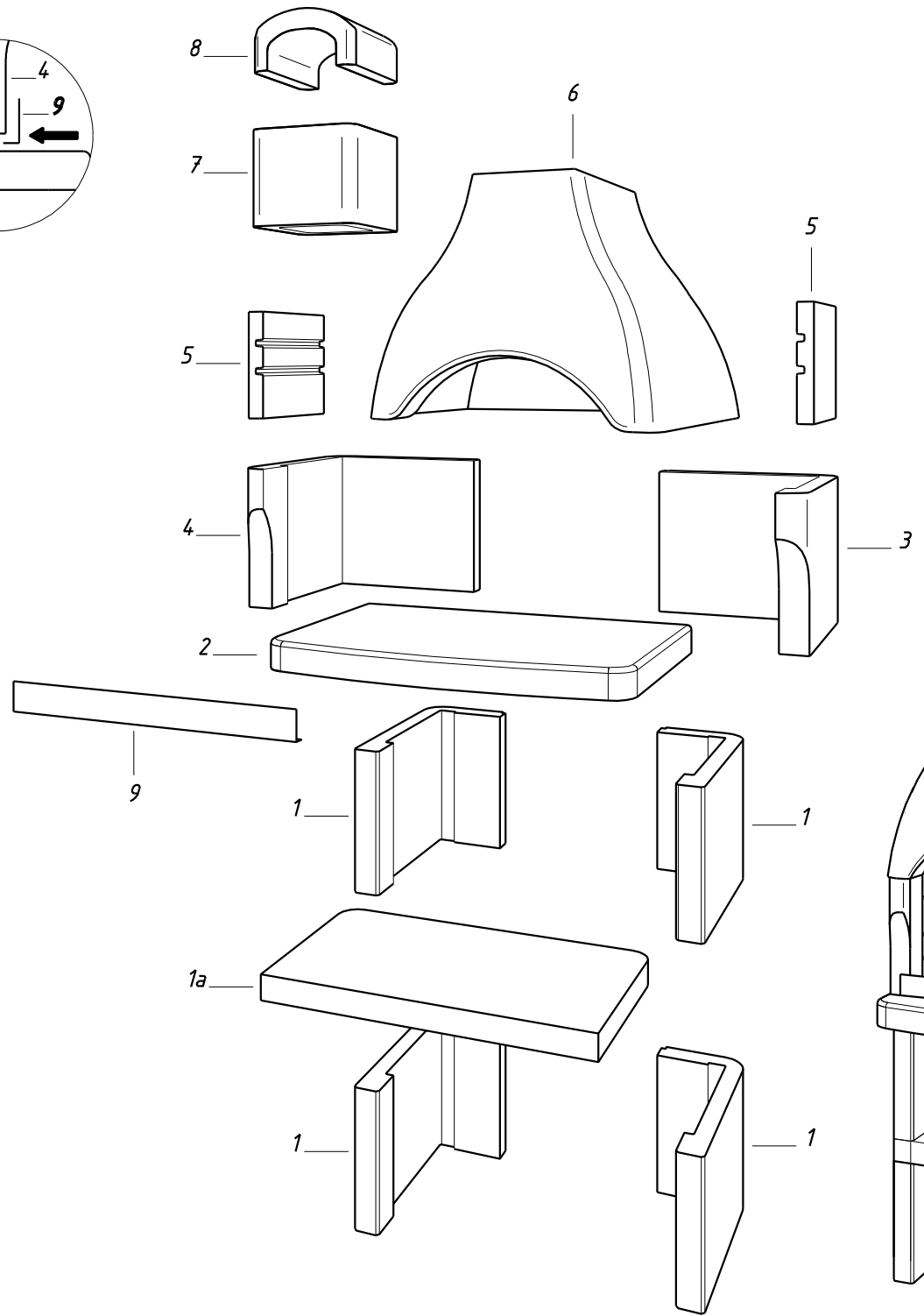
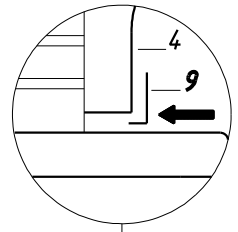
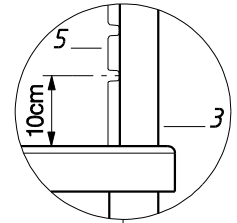
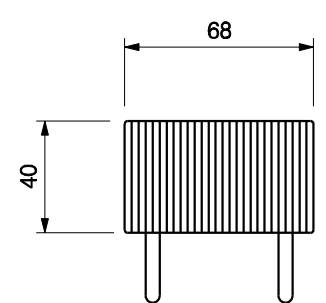
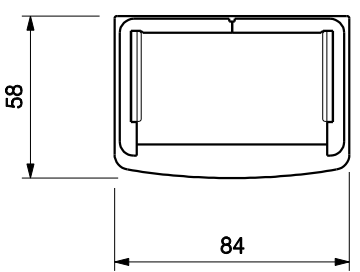
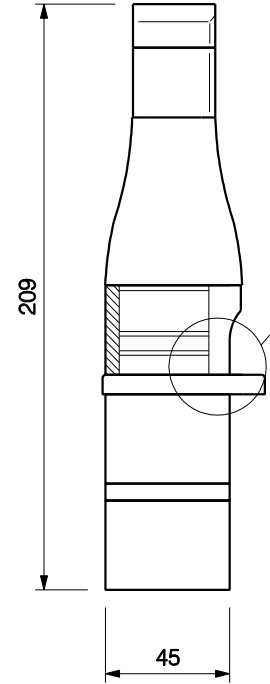
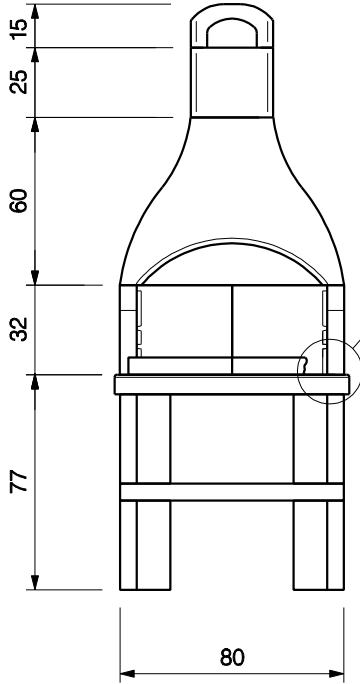


# MINORCA

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cod. 80 300 4130 - E3 1108 b

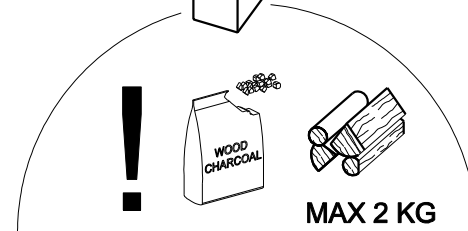
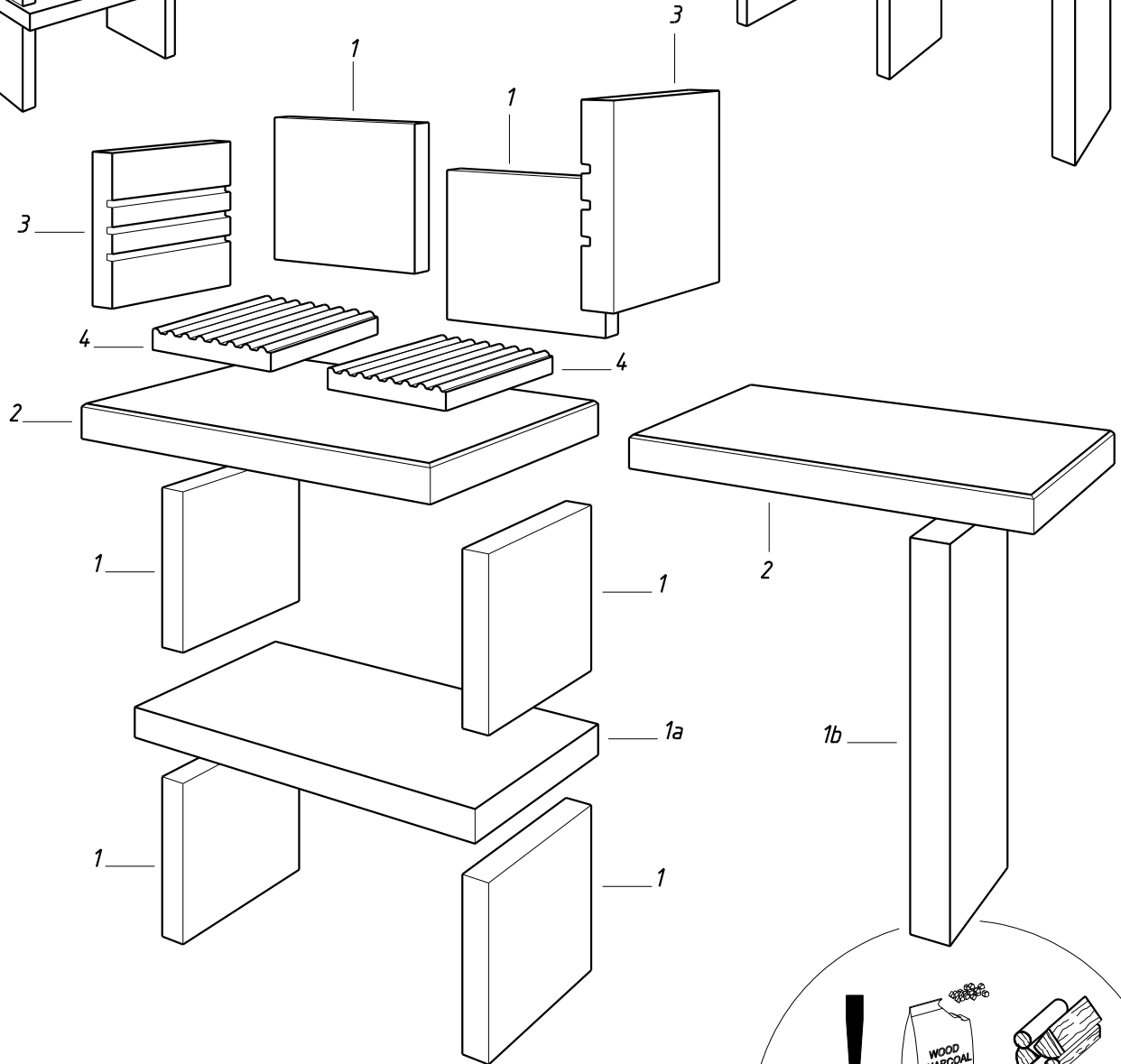
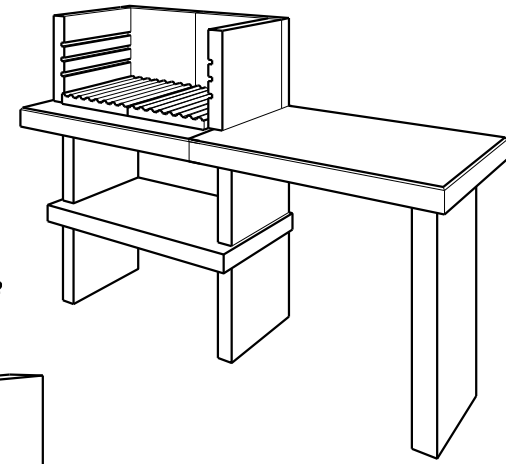
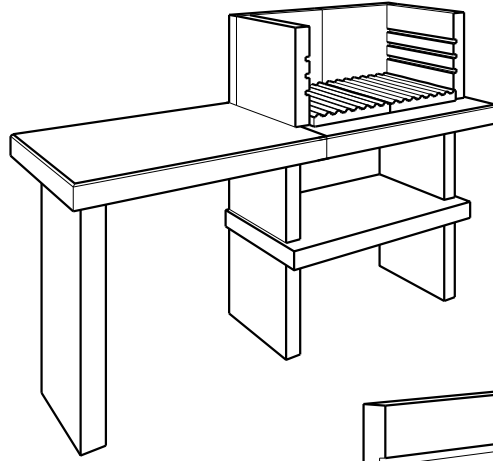
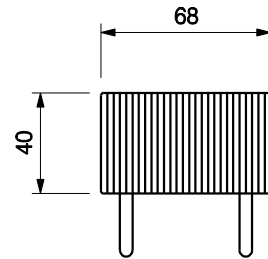
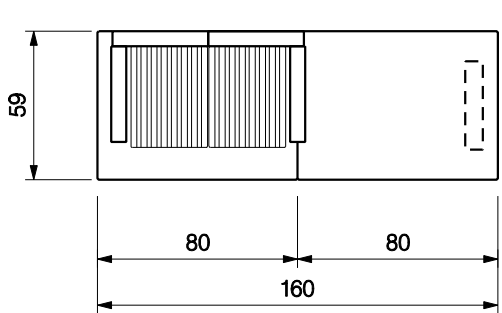
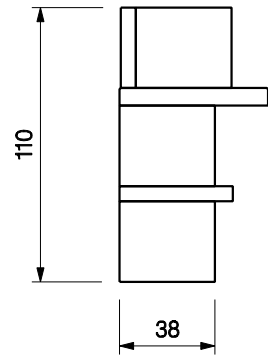
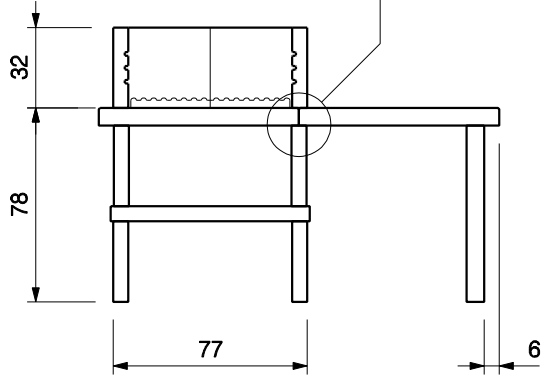
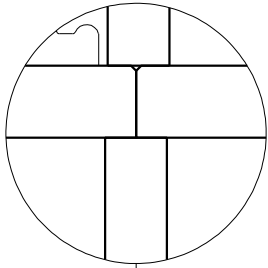


MAX 2 KG



# MONACO

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cod. 80 300 5360 - E1 1647 b

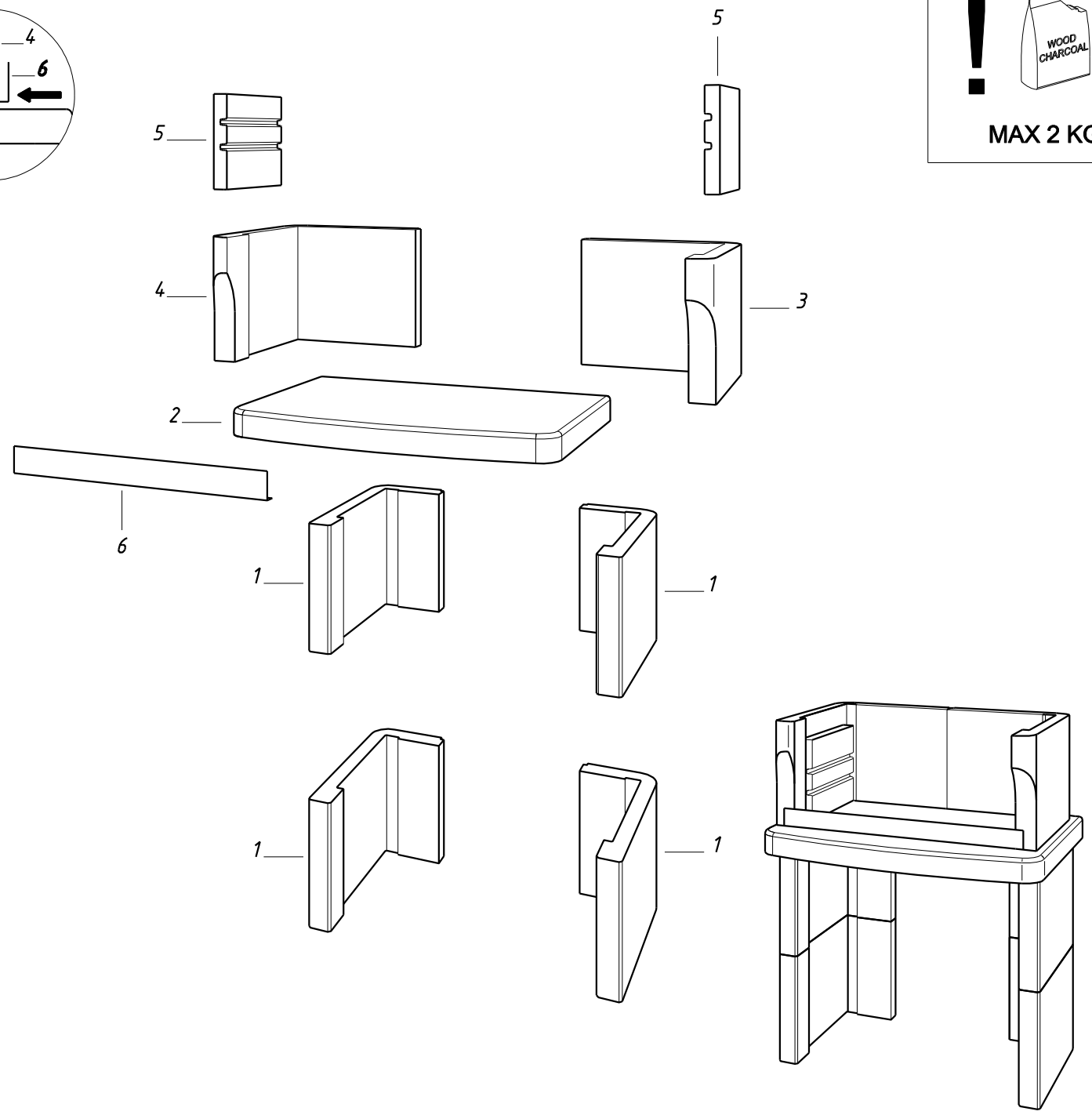
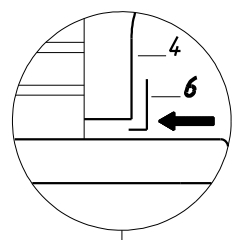
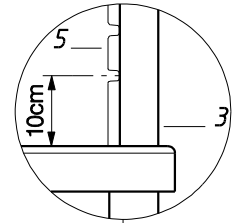
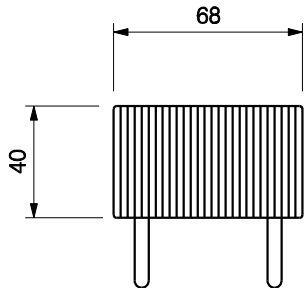
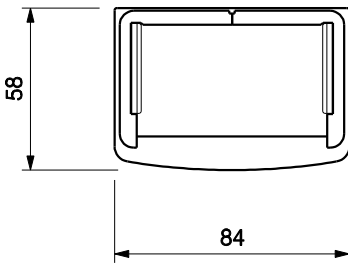
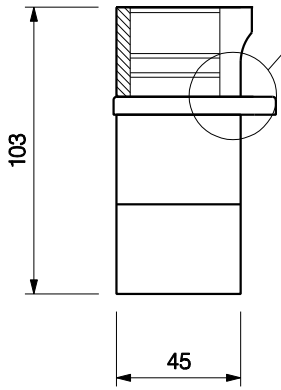
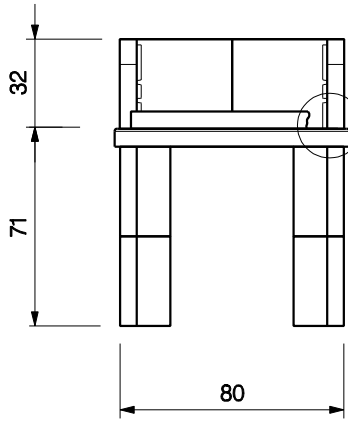


# NAPOLI

Ean 13: 8019945890203  
cod. 80 310 1150 - E2 1108 b



MAX 2 KG

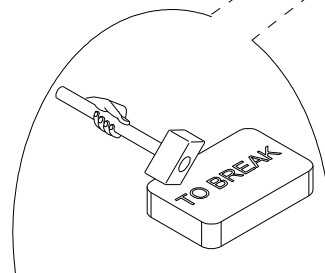
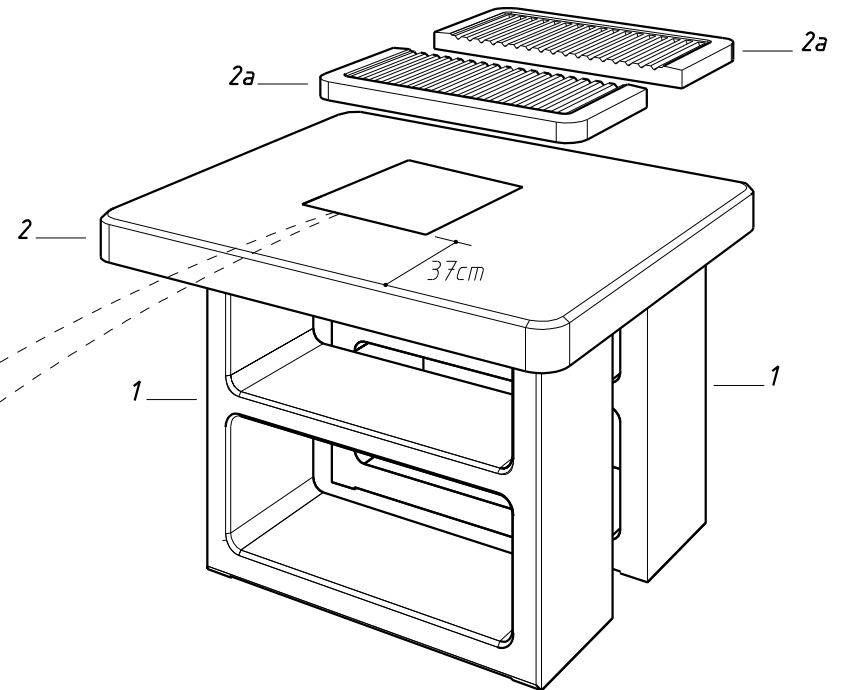
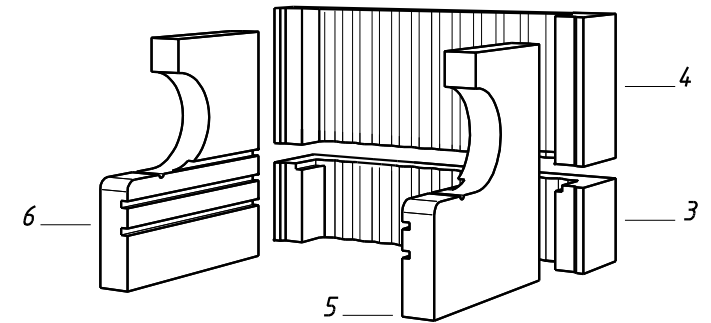
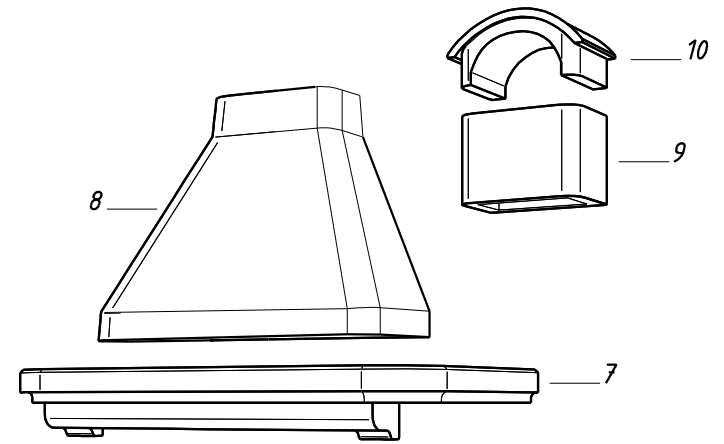
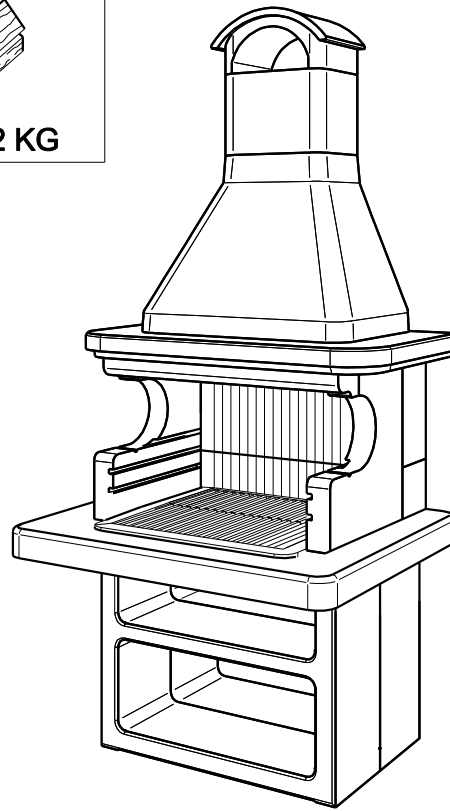
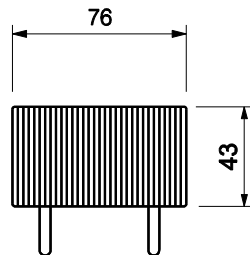
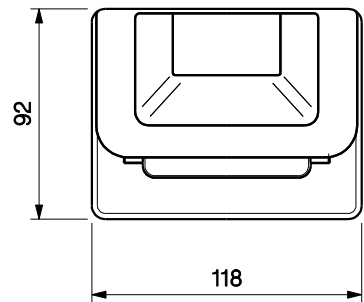
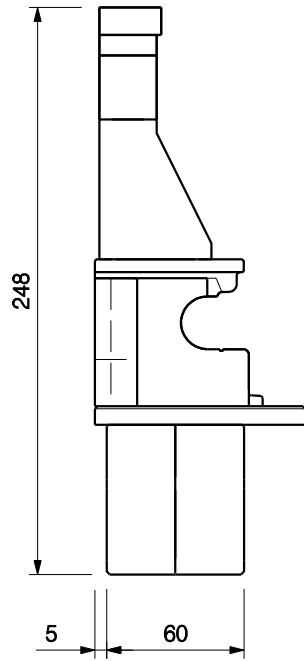
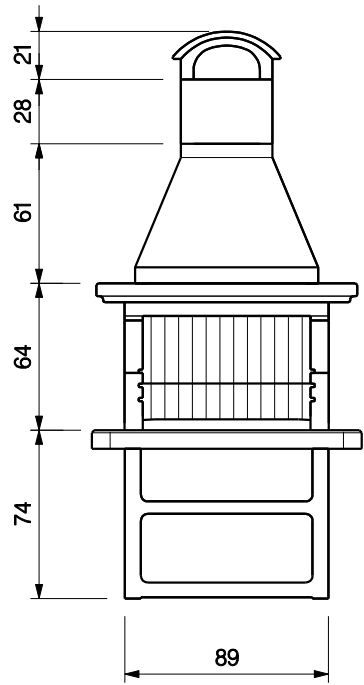


# NEW MEXICO

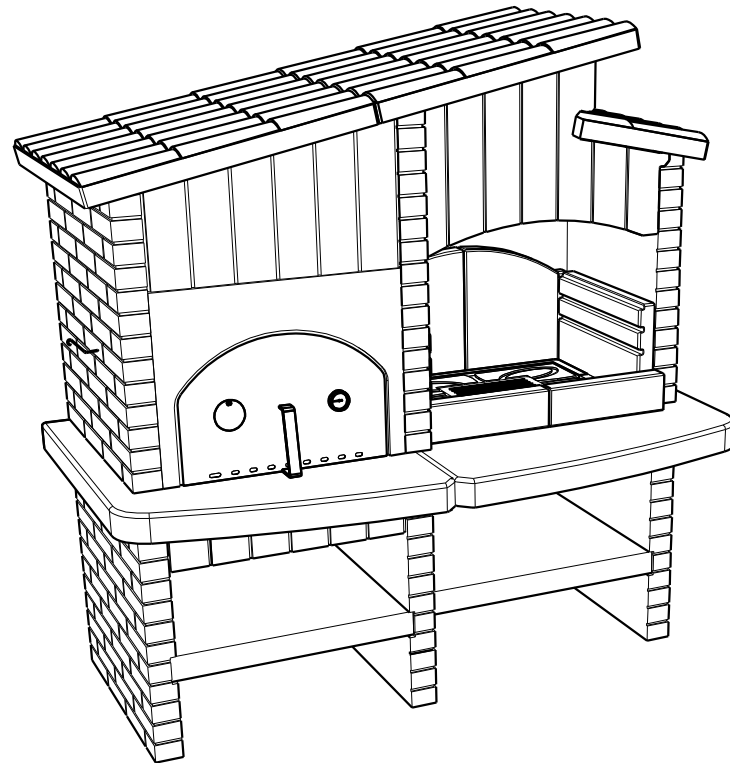
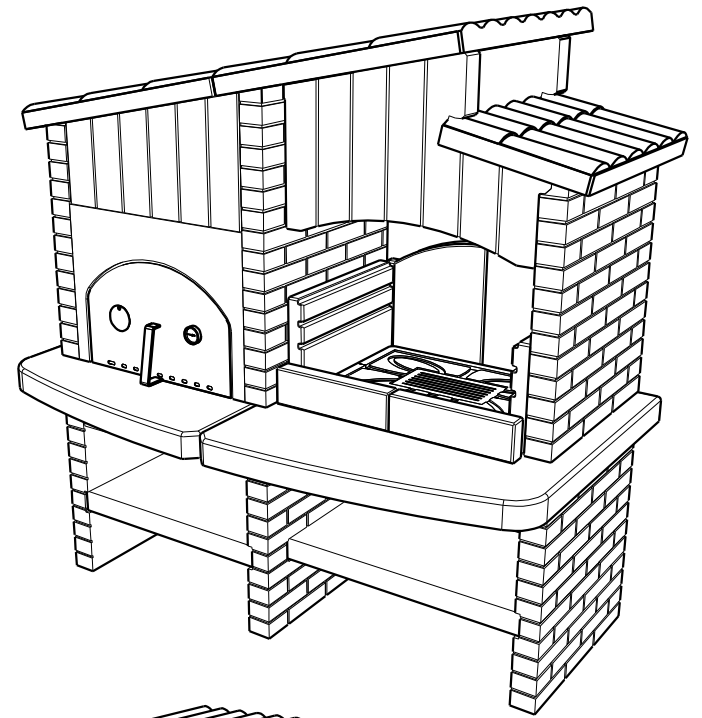
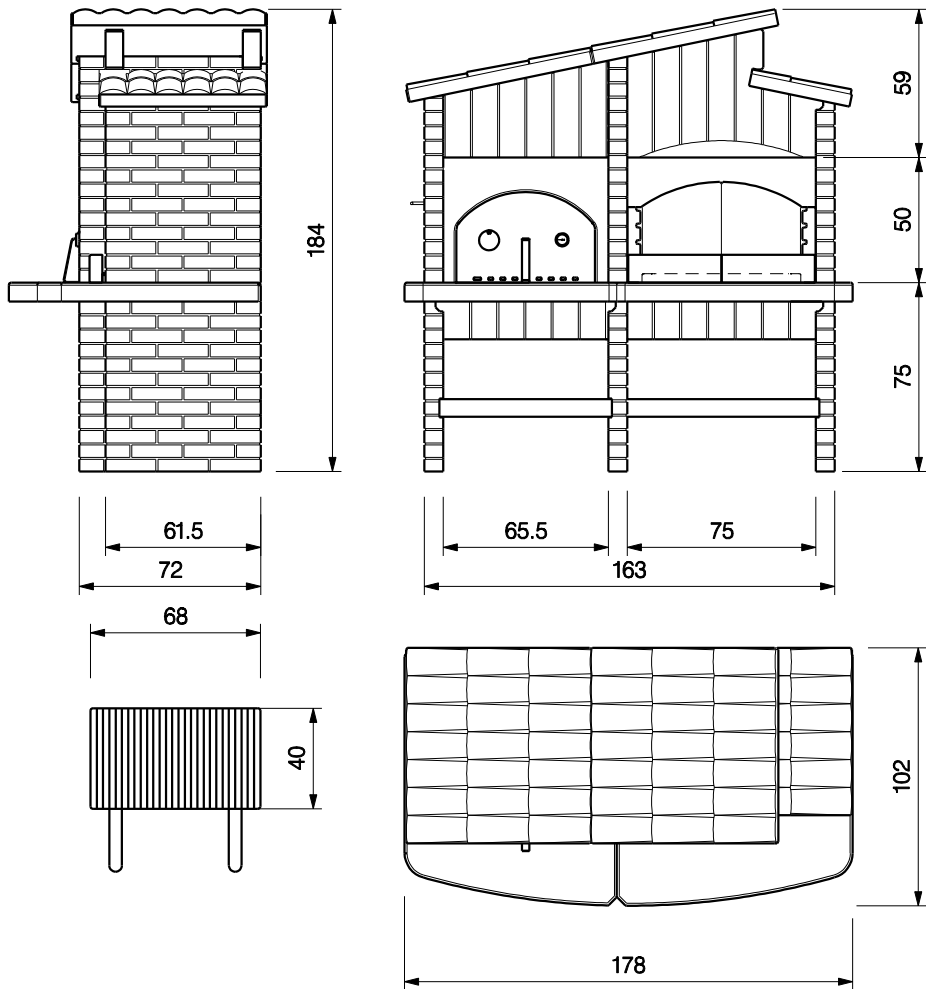
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cod. 80 300 3560 - E7 1350 b



MAX 2 KG

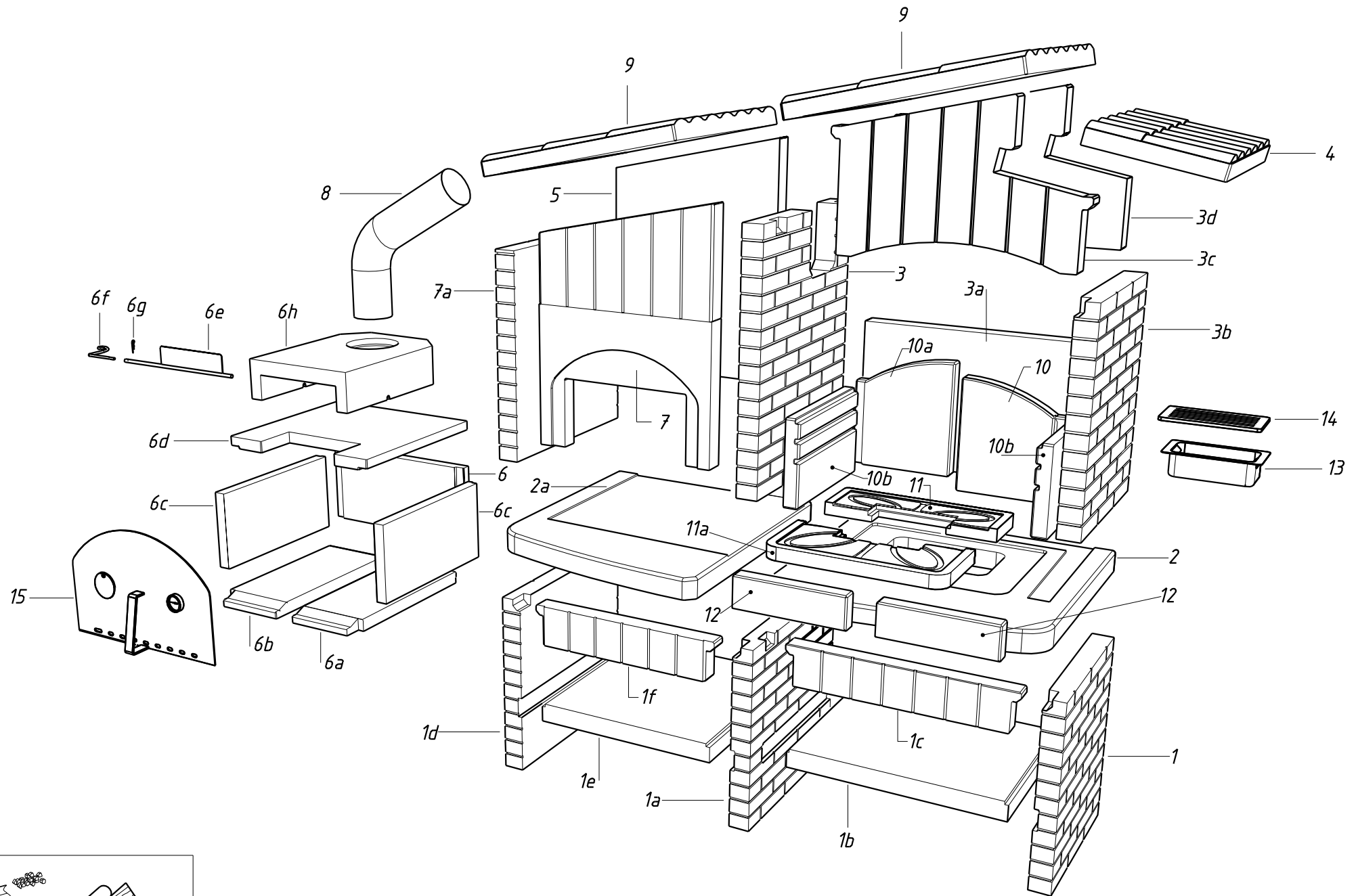


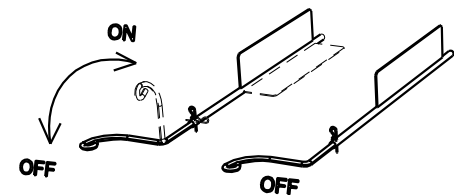
# NEW JERSEY - NEW ZEALAND





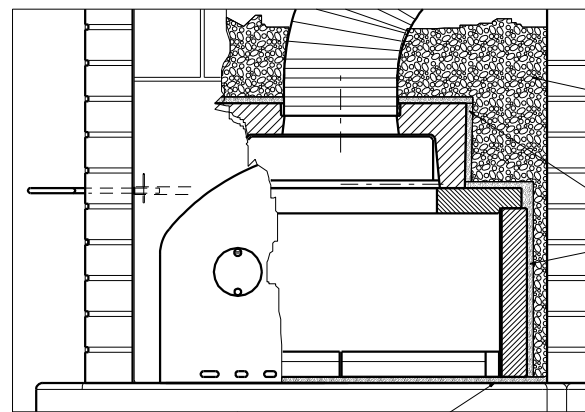
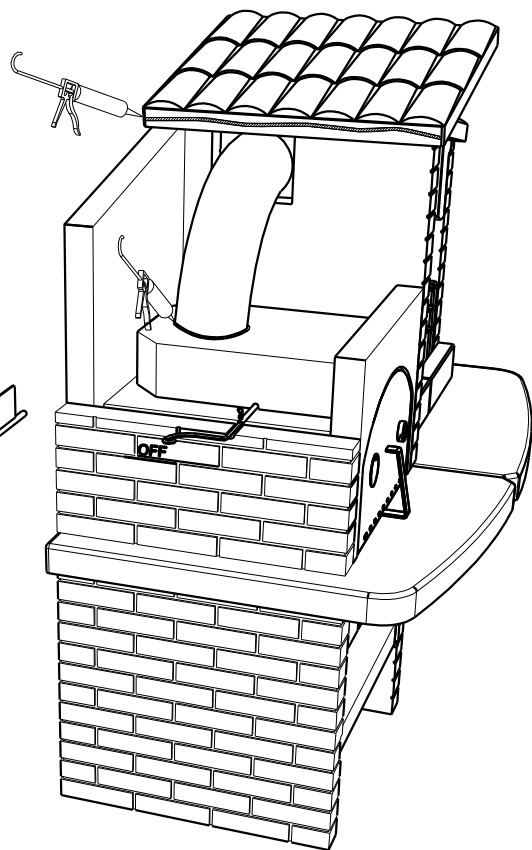
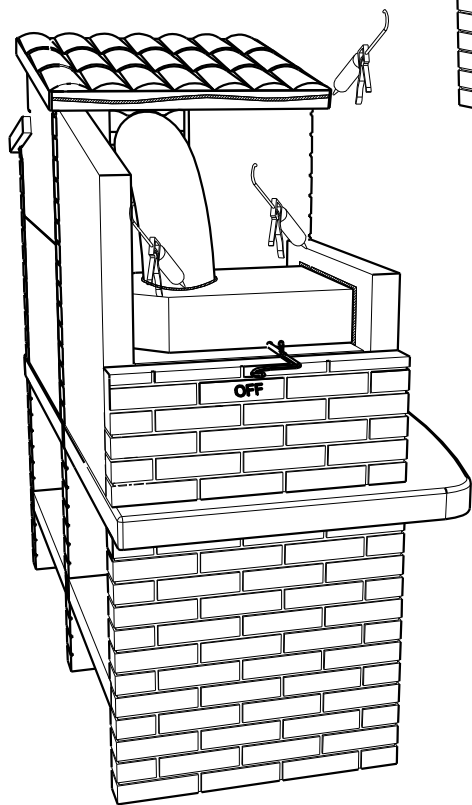
# NEW JERSEY - NEW ZEALAND





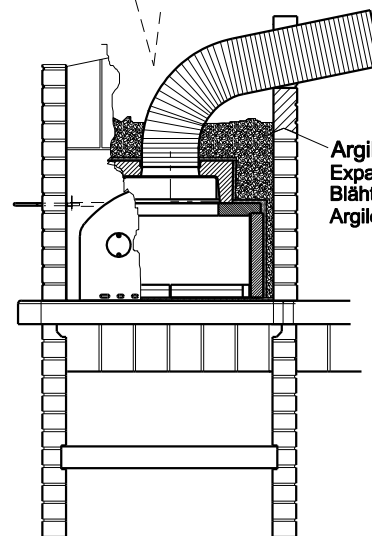
Regolazione  
registro fumi  
Reglage  
registre fumées

Fissaggio registro  
fumi alla maniglia  
Fixation registre  
fumée à la poignée

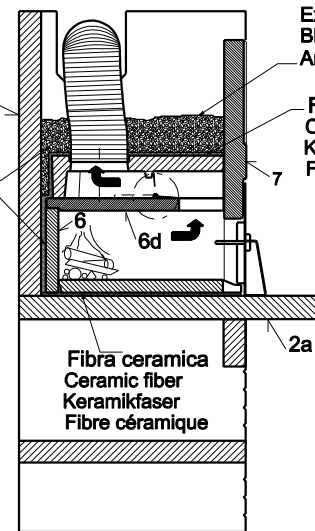


Argilla espansa  
Expanded clay  
Blähton  
Argile expansée

Fibra ceramica  
Ceramic fiber  
Keramikfaser  
Fibre céramique



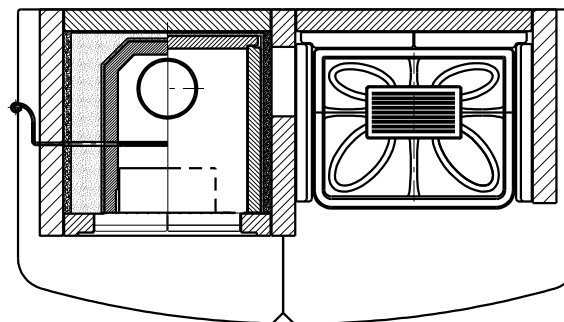
Argilla espansa  
Expanded clay  
Blähton  
Argile expansée



Argilla espansa  
Expanded clay  
Blähton  
Argile expansée

Fibra ceramica  
Ceramic fiber  
Keramikfaser  
Fibre céramique

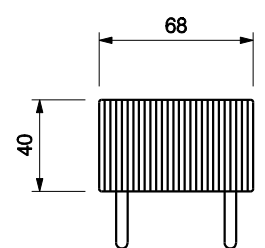
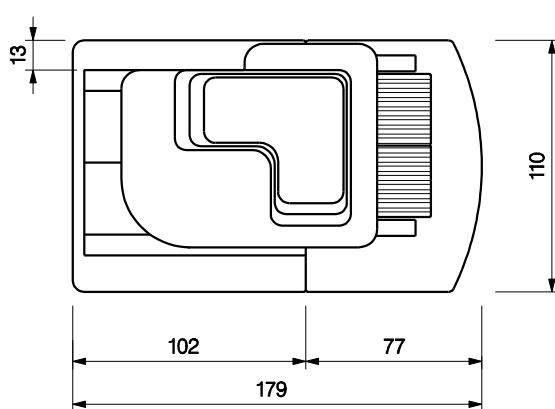
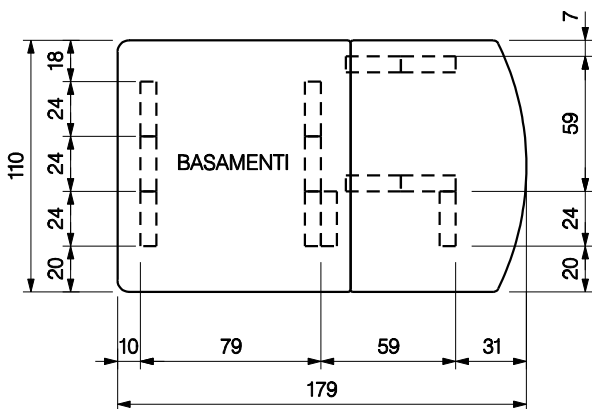
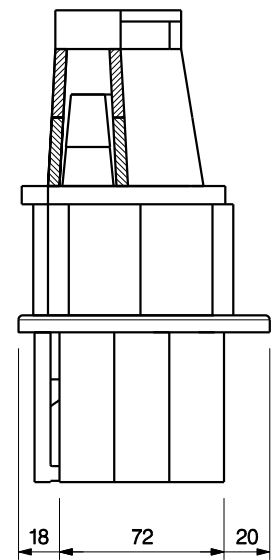
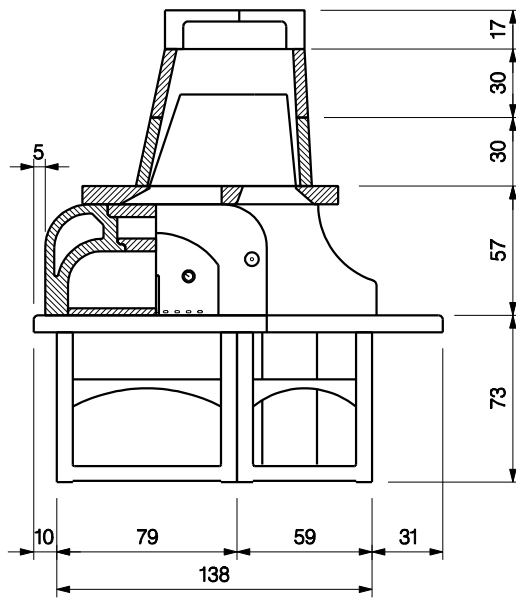
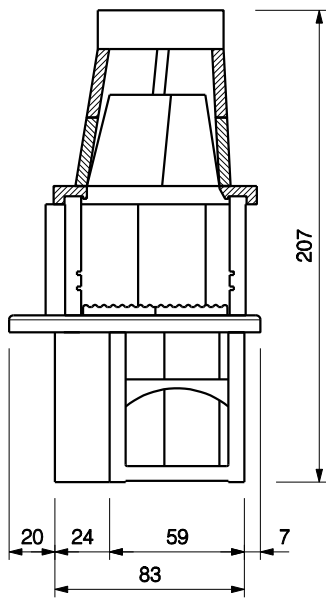
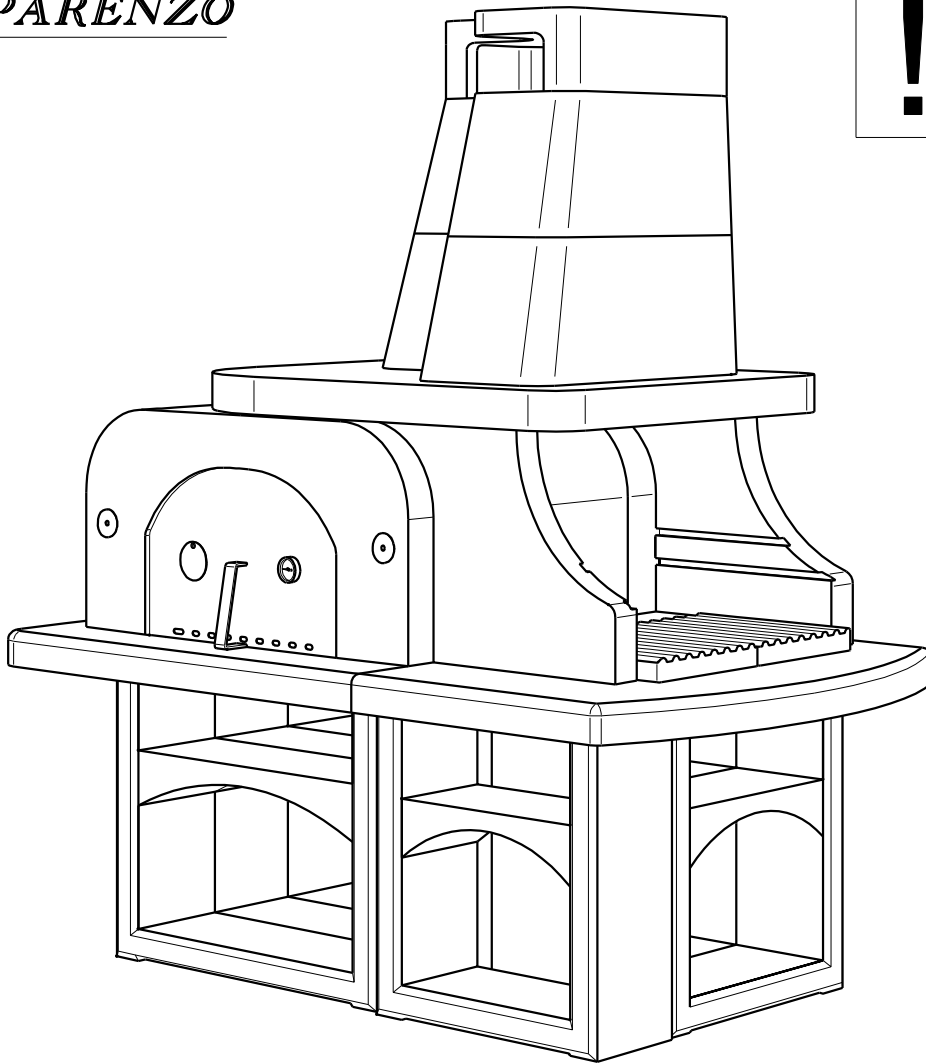
Fibra ceramica  
Ceramic fiber  
Keramikfaser  
Fibre céramique



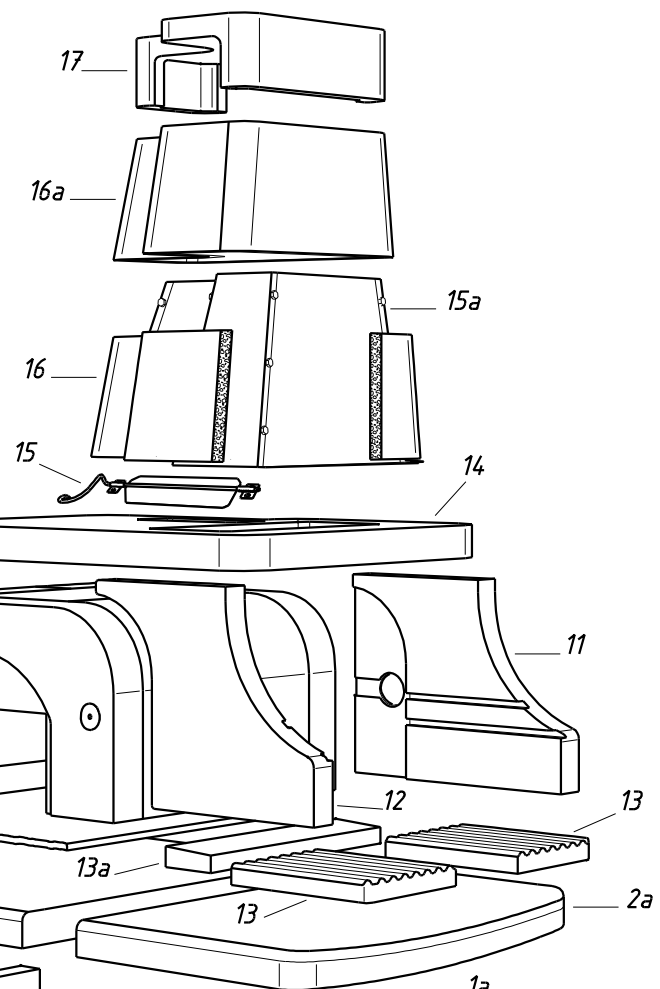
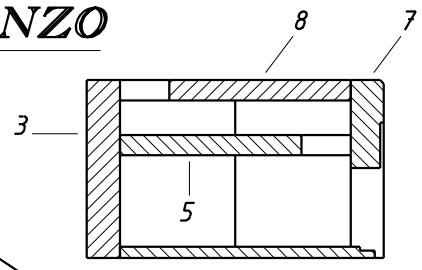
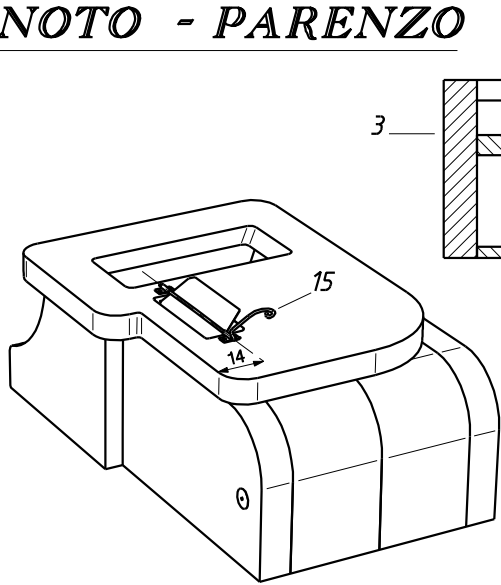
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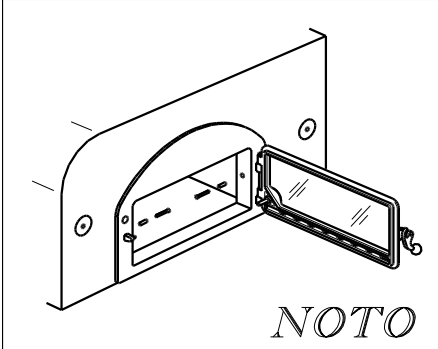
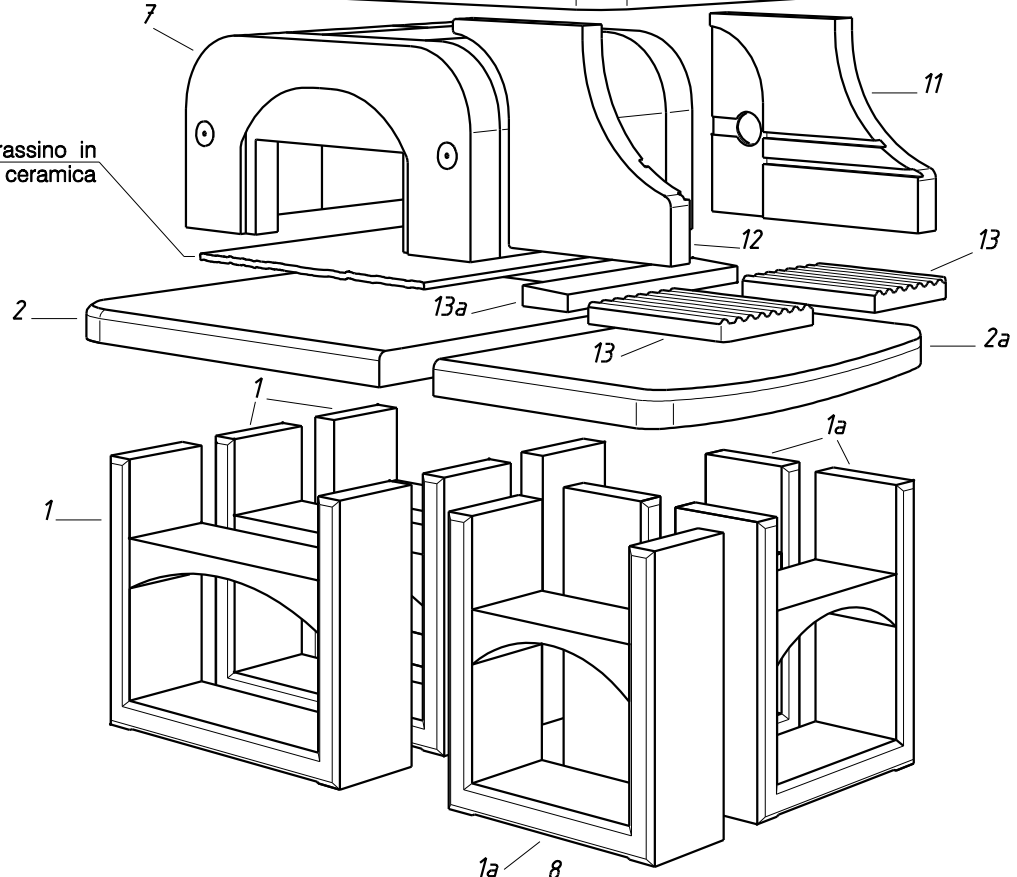
MAX 2 KG



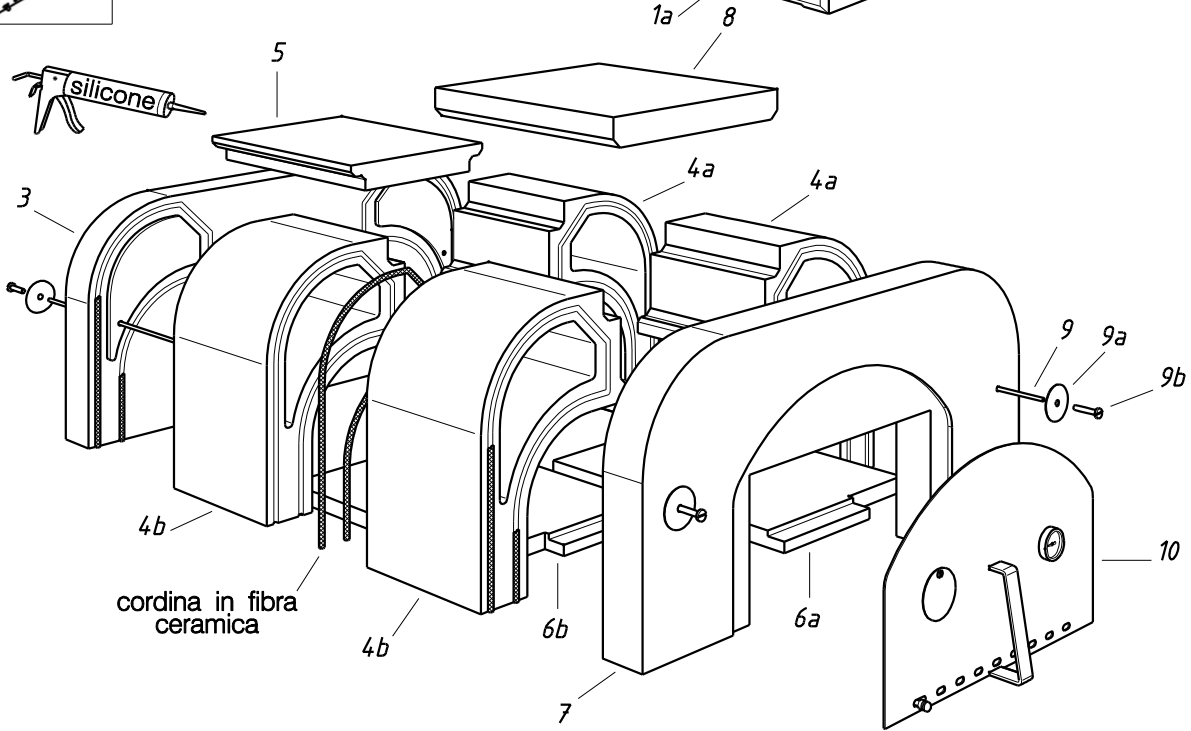
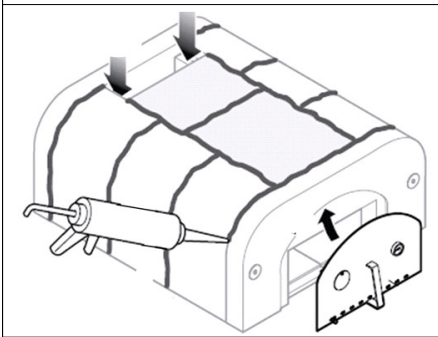
# NOTO - PARENZO



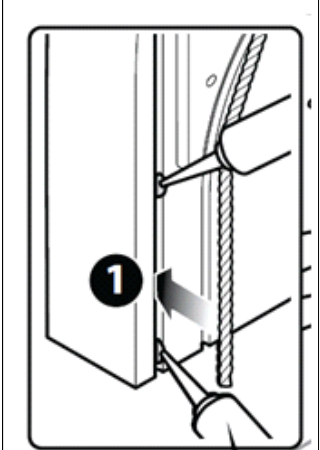
materassino in fibra ceramica



NOTO



cordina in fibra ceramica

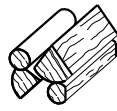


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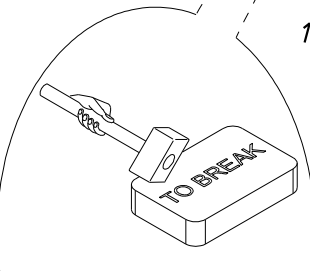
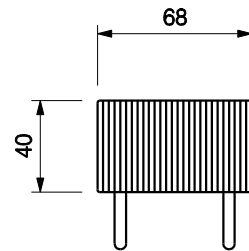
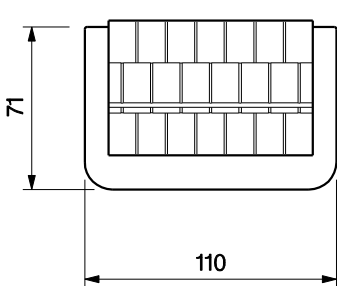
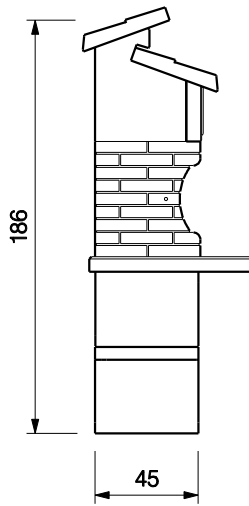
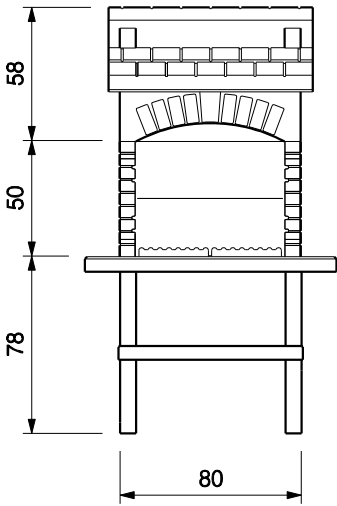
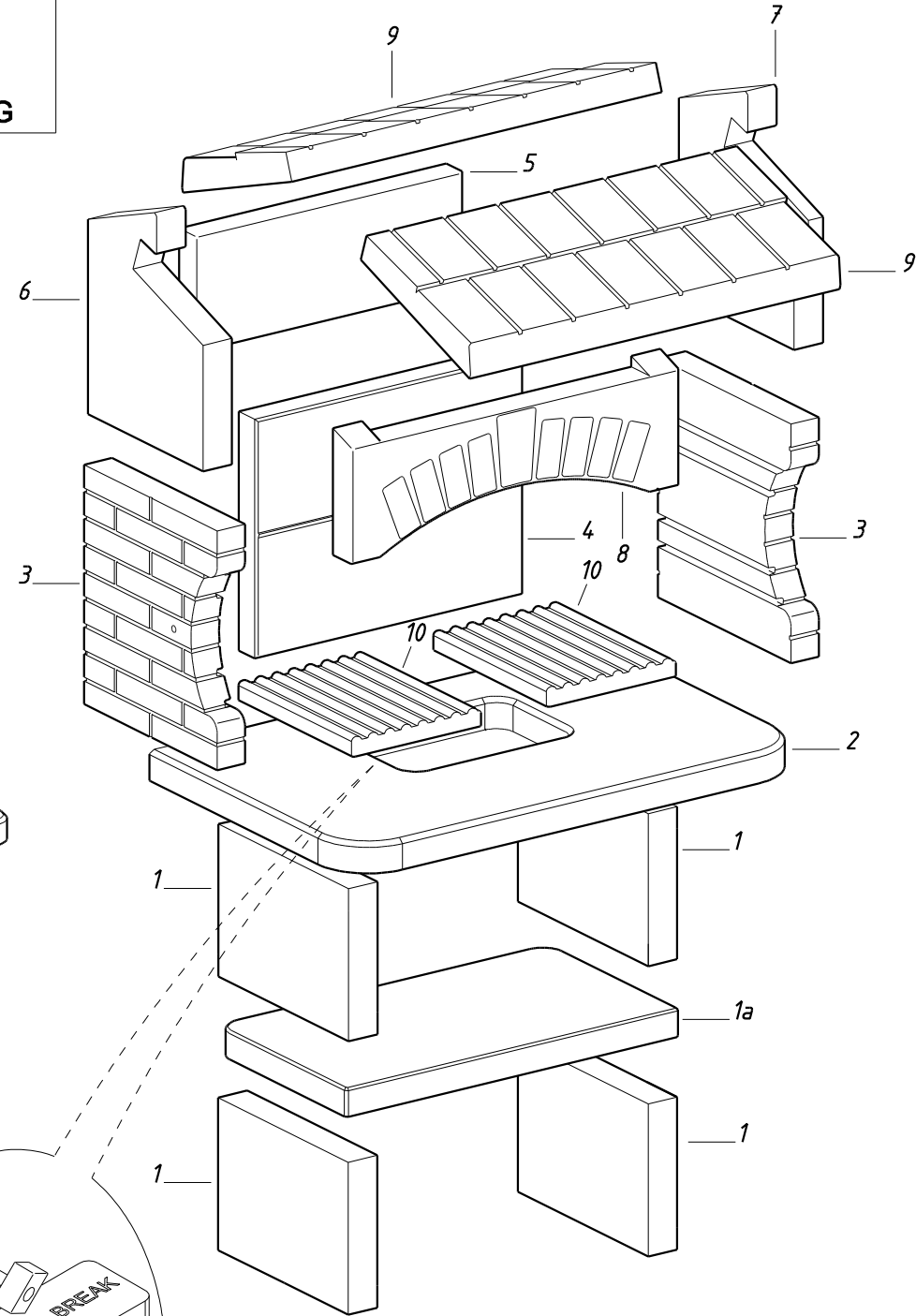
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Ean 13: /

cod. 80 300 4660 - E2 1350 b

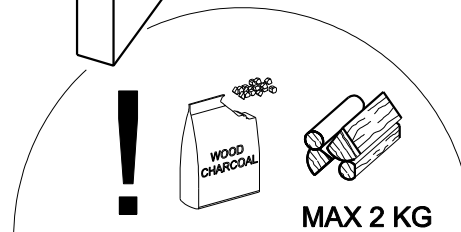
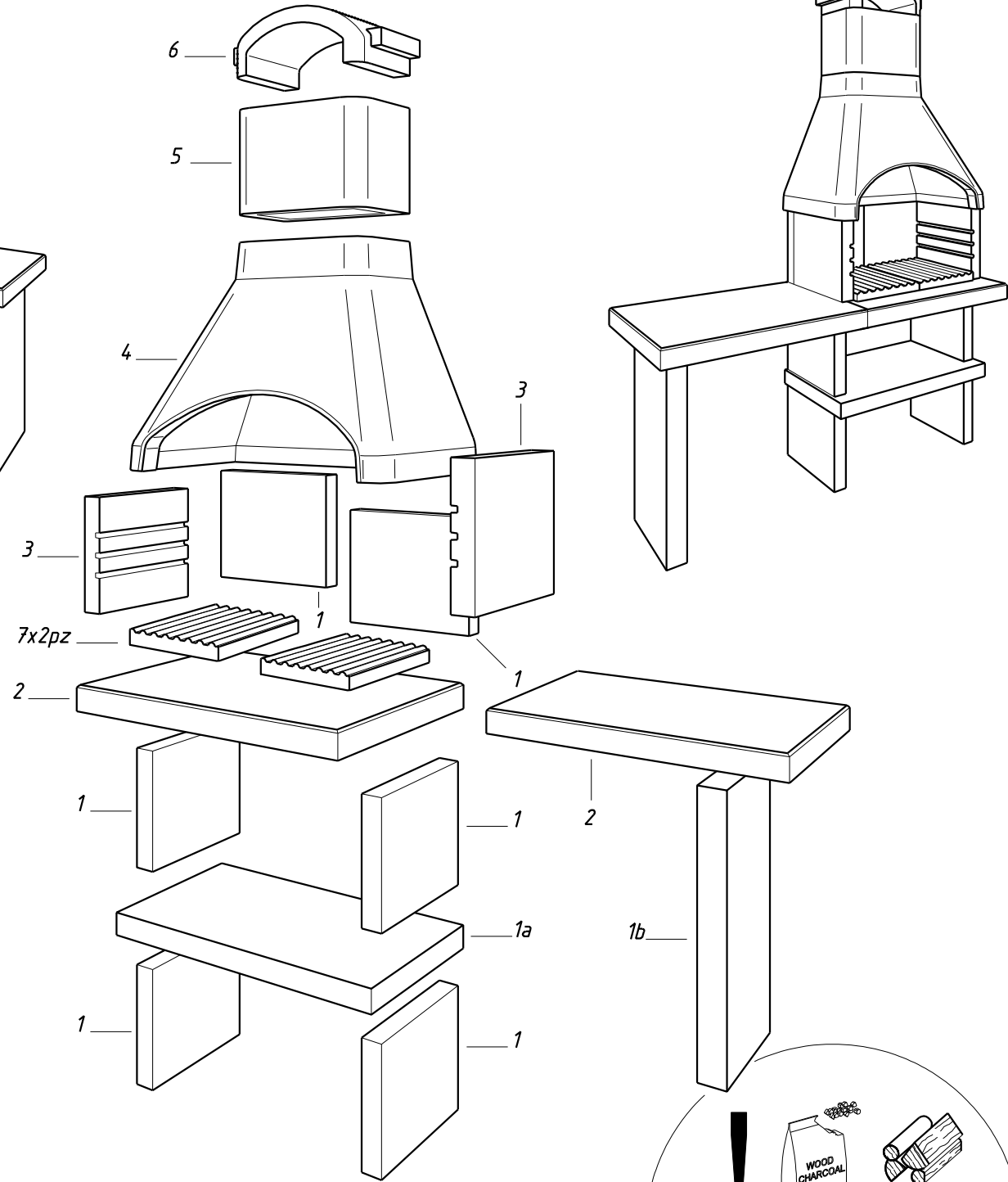
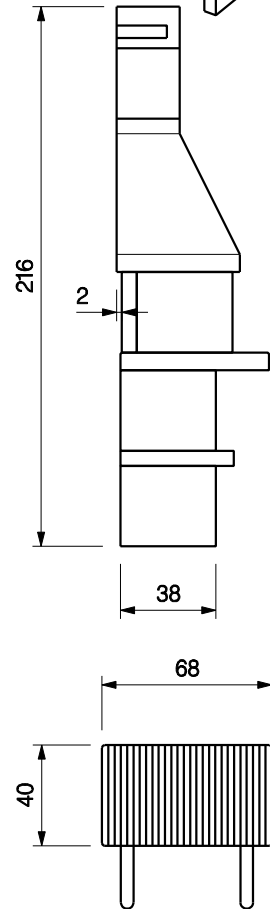
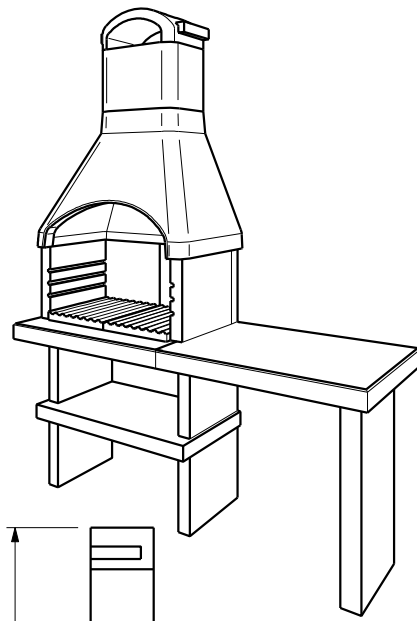
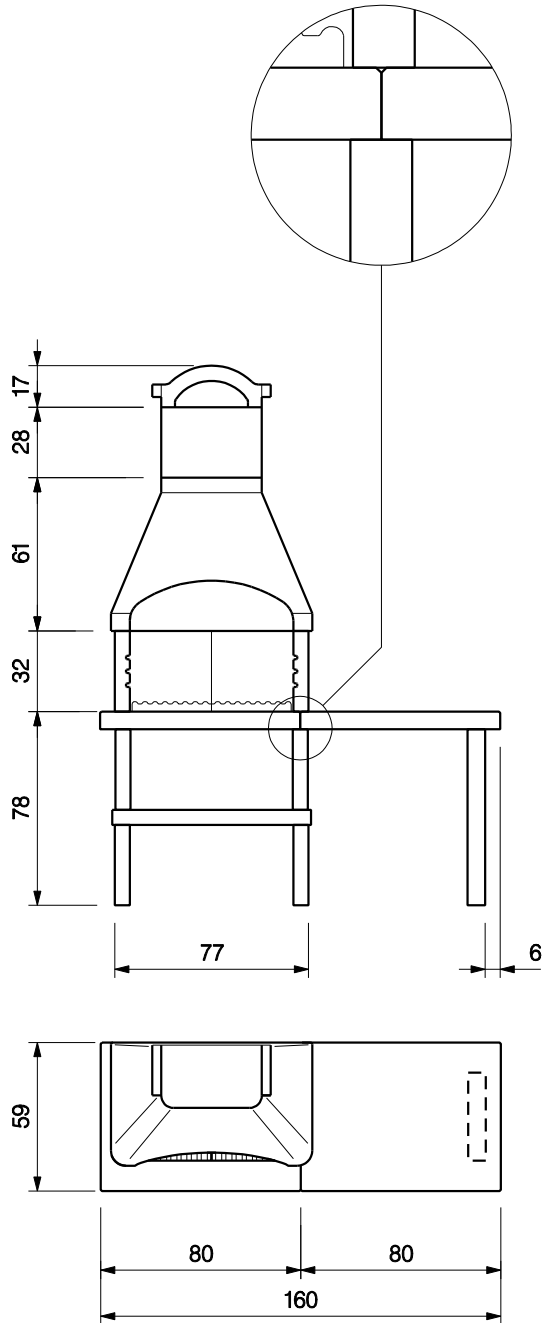


MAX 2 KG



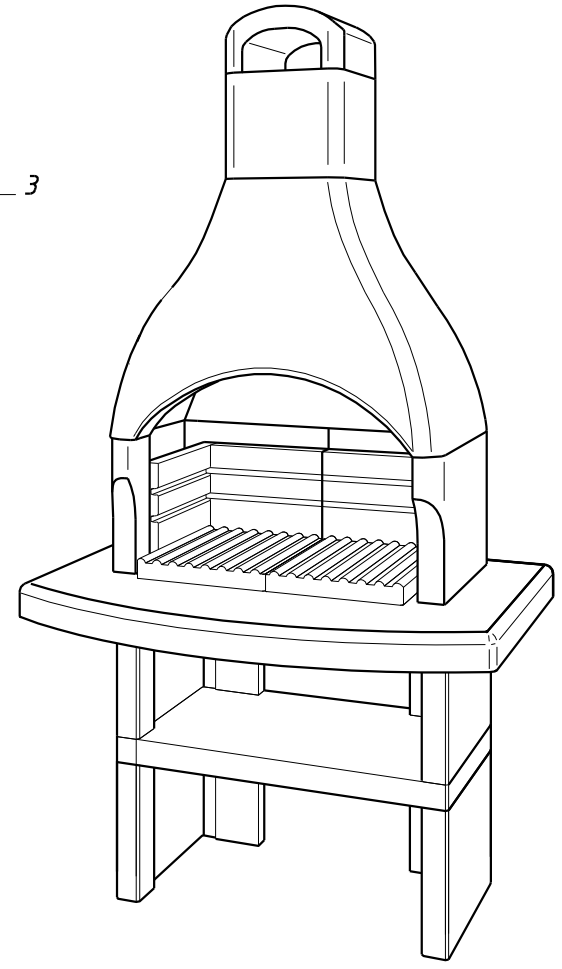
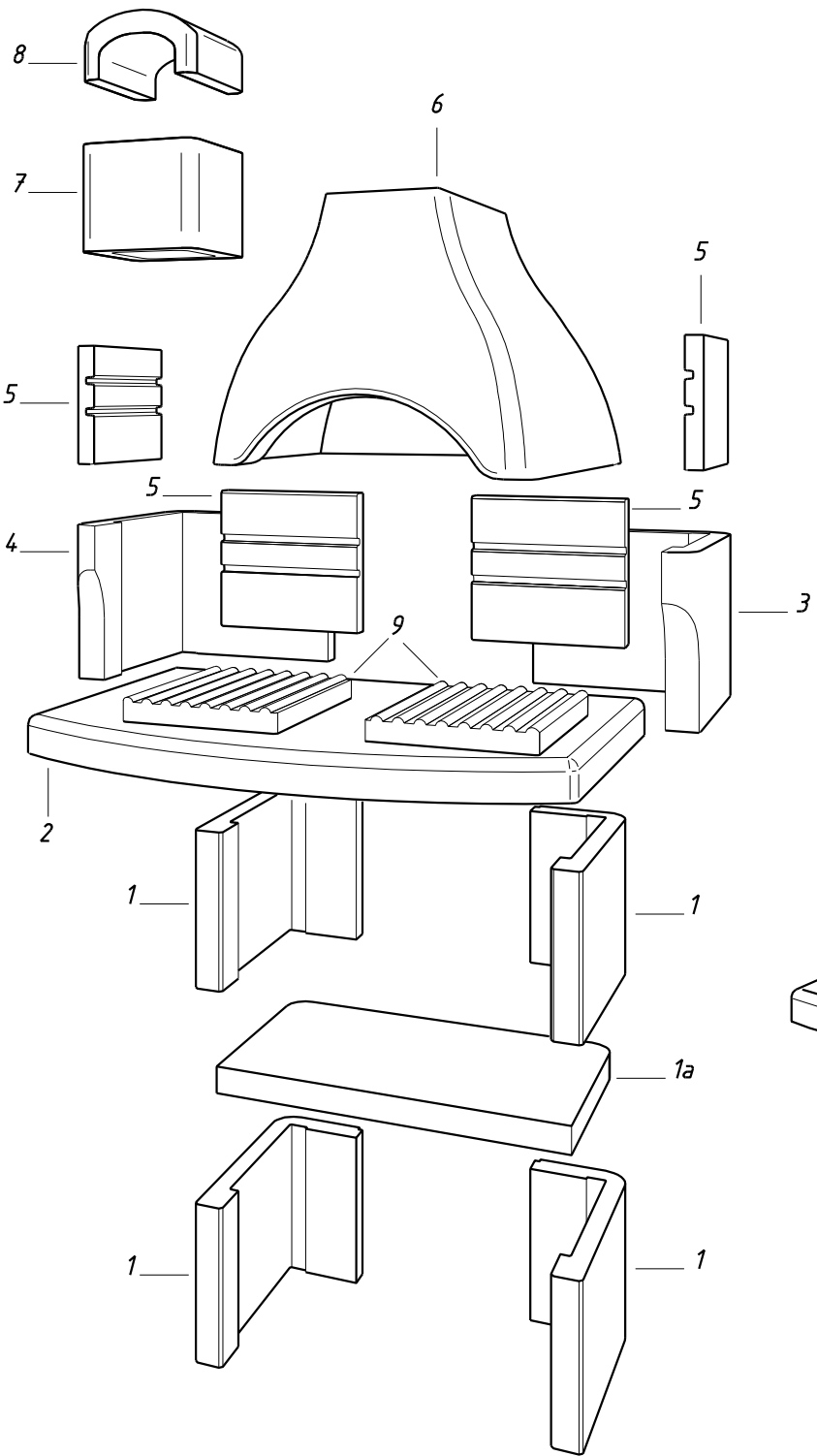
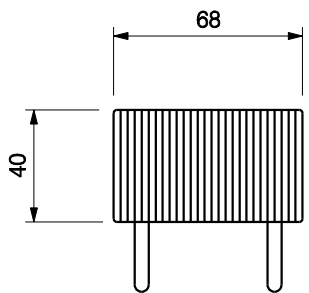
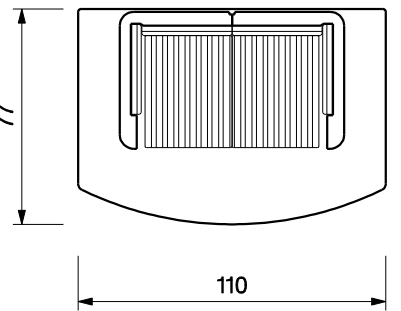
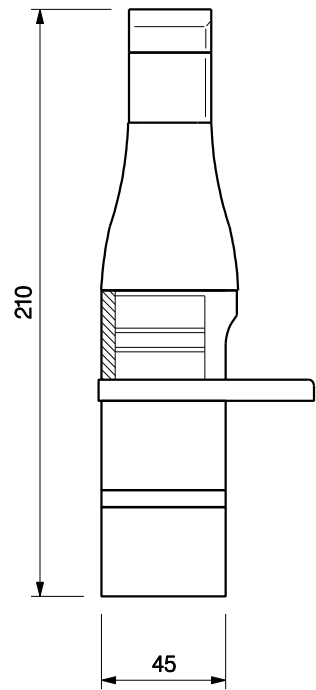
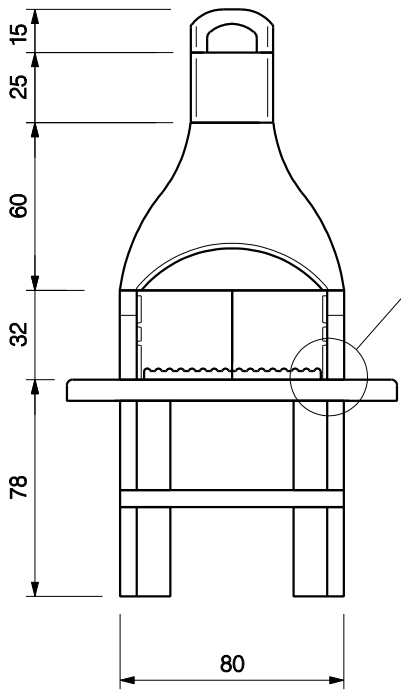
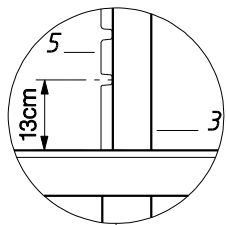
# ORLANDO

Ean 13: /  
cod. 80 300 5170 - E1 1647 b



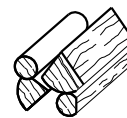
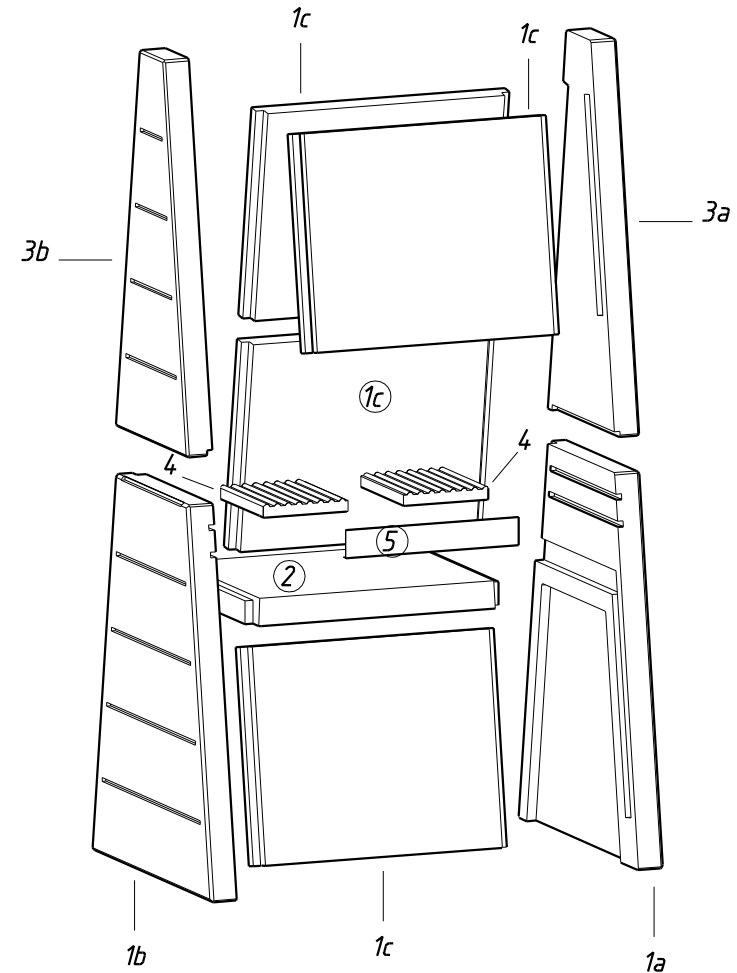
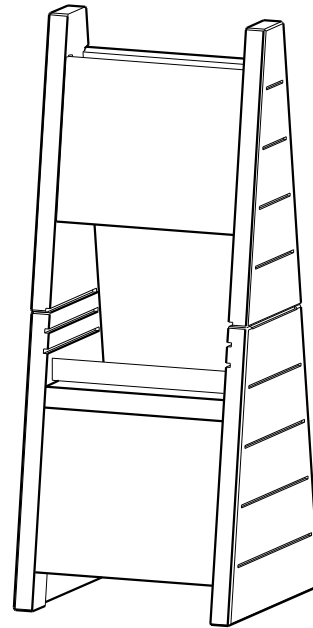
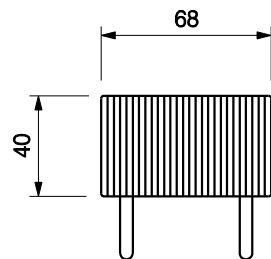
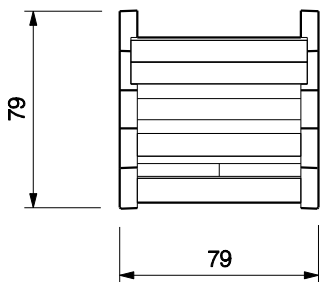
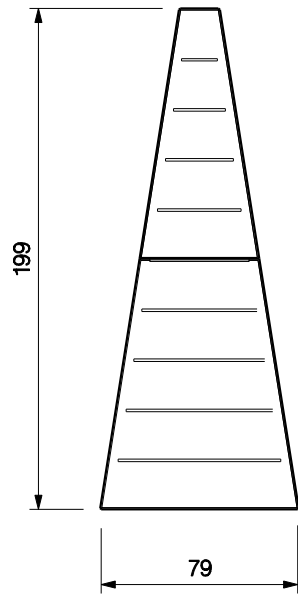
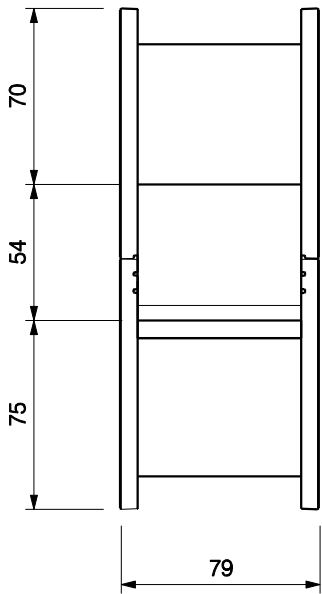
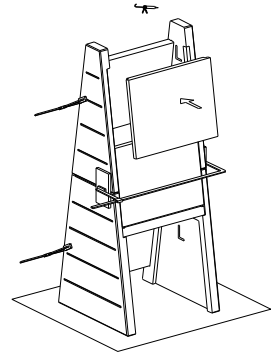
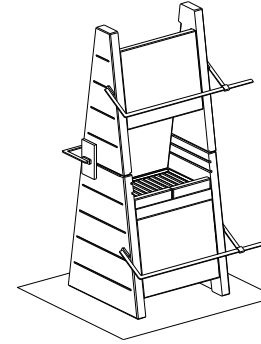
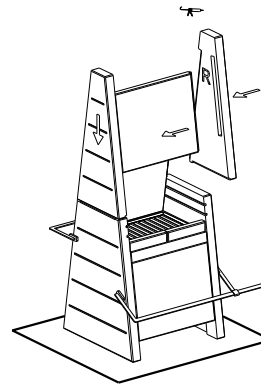
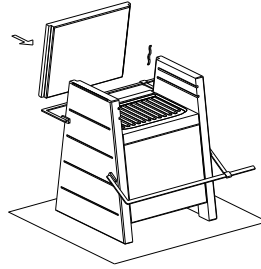
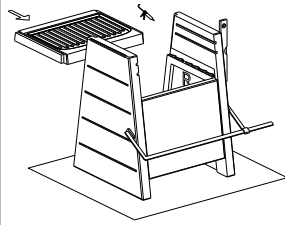
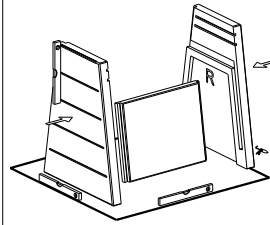
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cod. 80 310 1180 - E2 1108 b



# PALU 2

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cod. 80 300 4700 - E1 1247 b

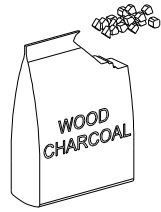


MAX 2 KG

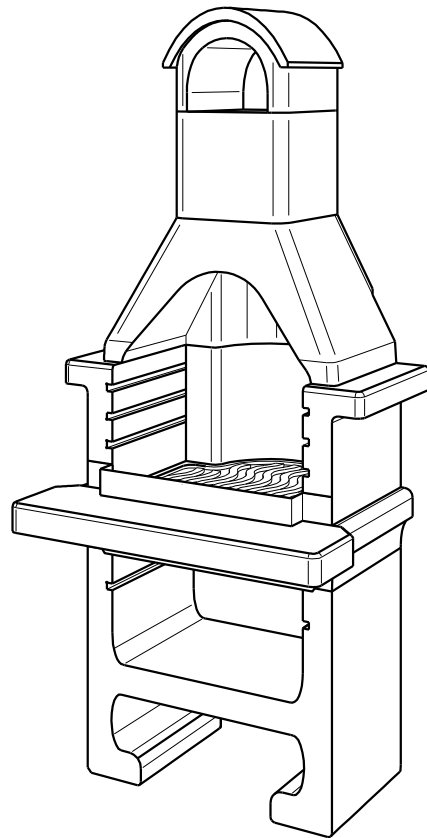
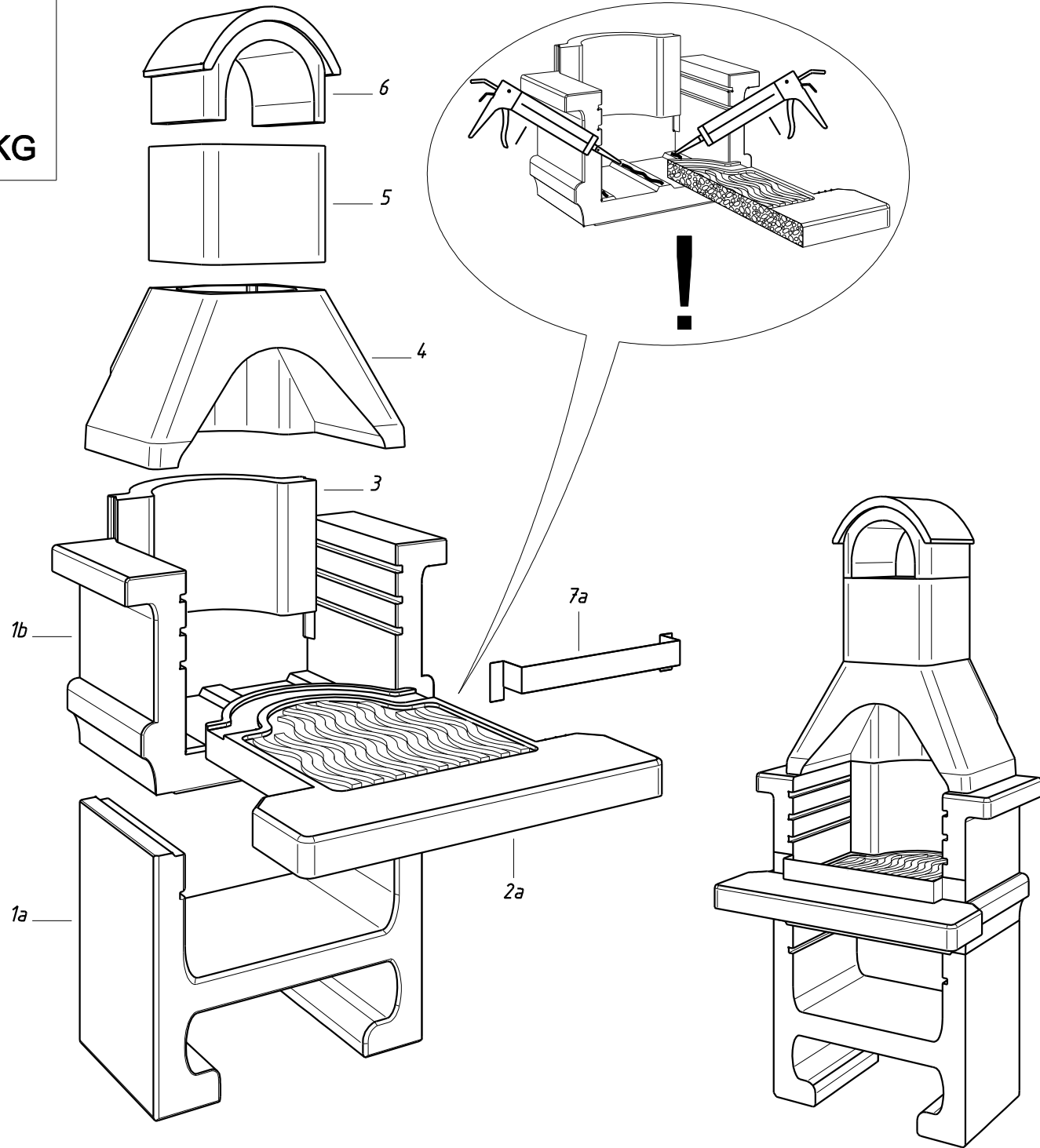
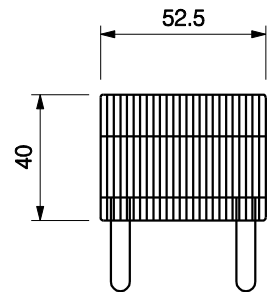
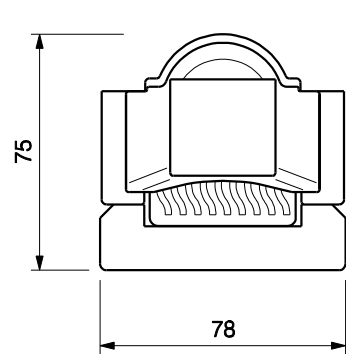
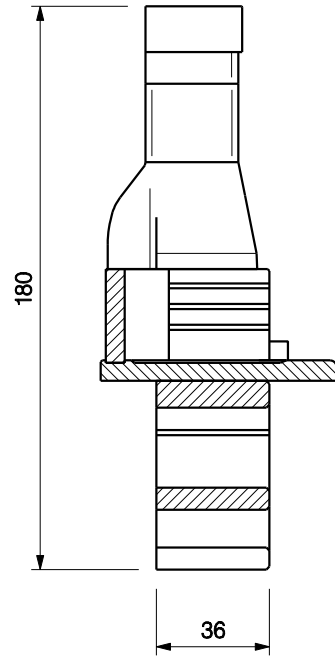
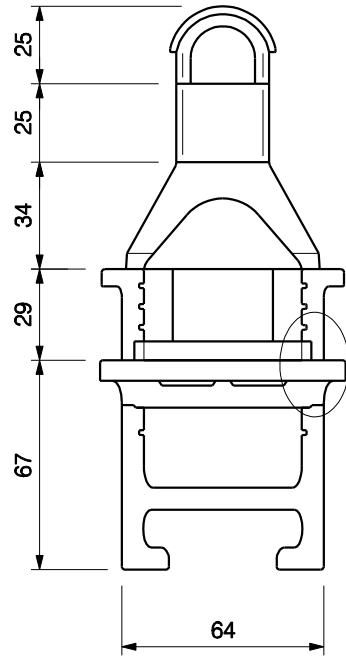
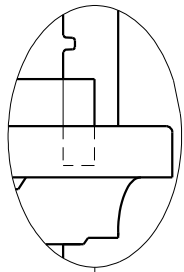


# PANTELLERIA

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cod. 80 300 3340 - E3 1252 b

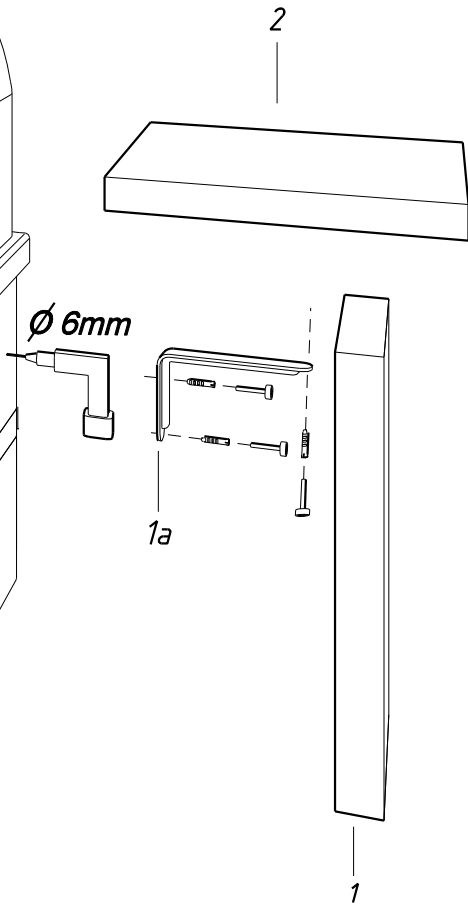
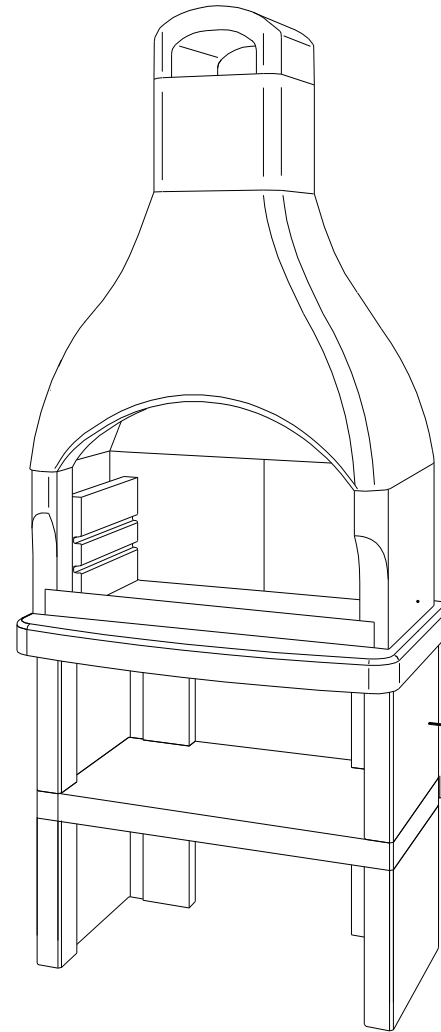
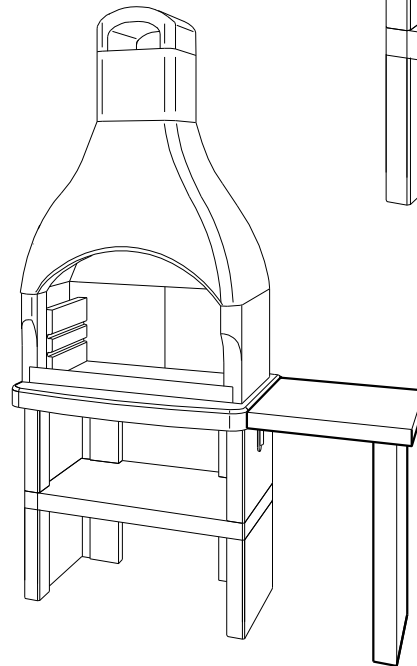
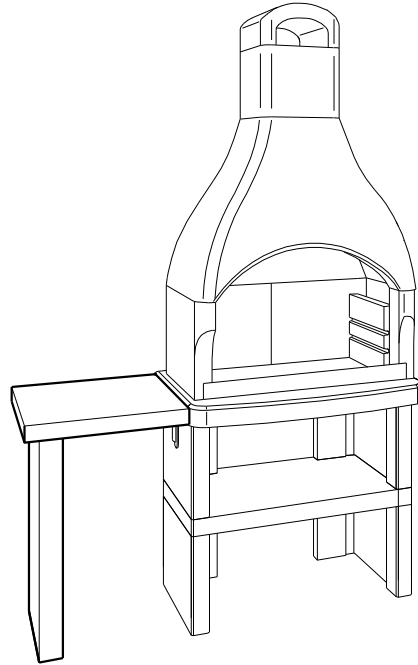
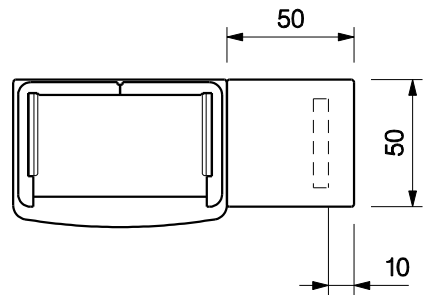
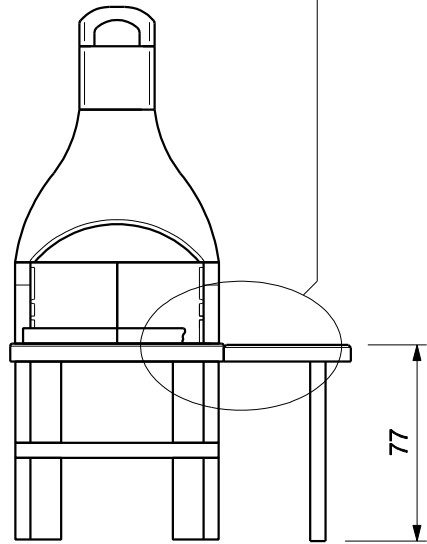
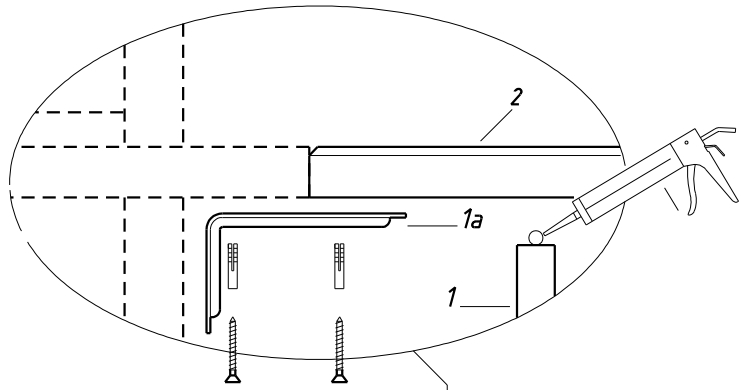


MAX 1,5 KG



# PIANO LATERALE 50X50

cod. 80 320 0470 / 480 / 490 / 500 - E1 1350 b



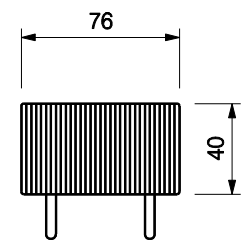
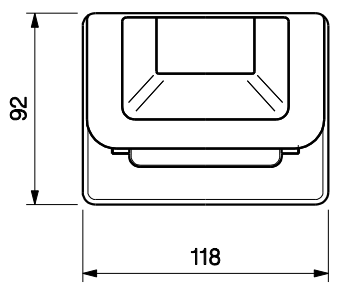
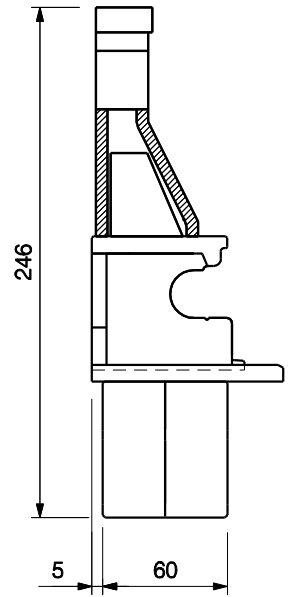
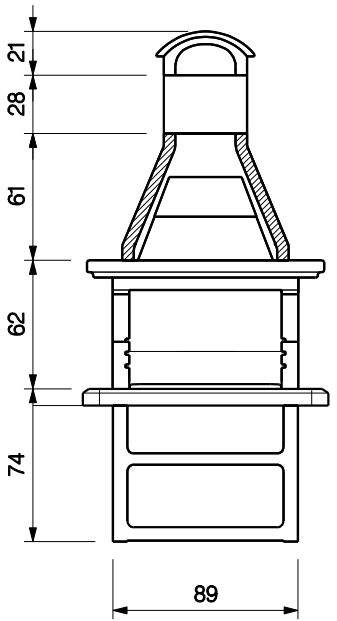
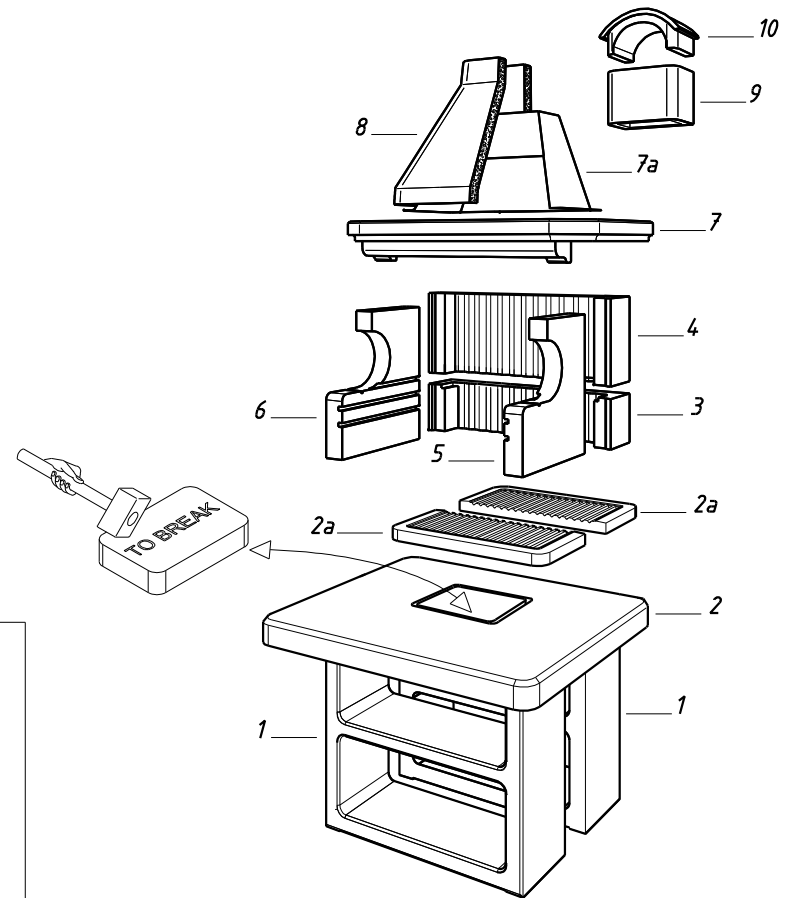
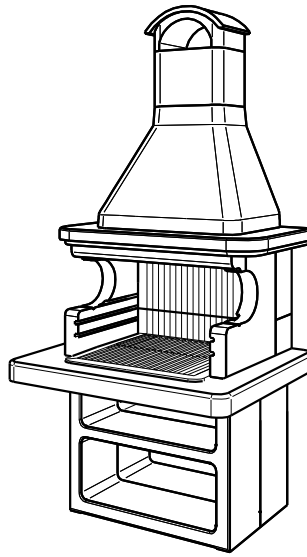
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Ean 13: 8019945871202  
 cod. 80 310 1010 - E2 1252 b



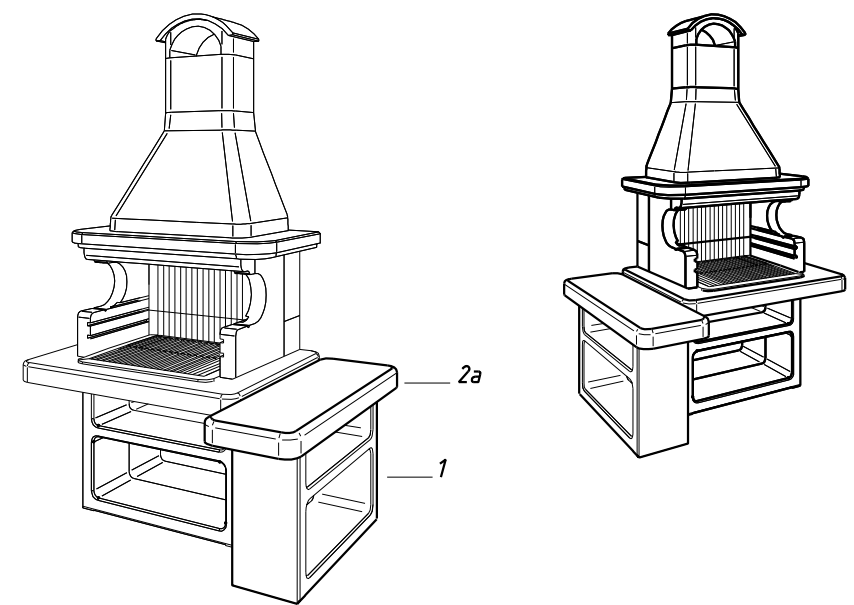
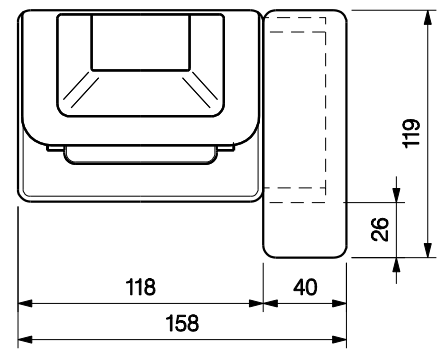
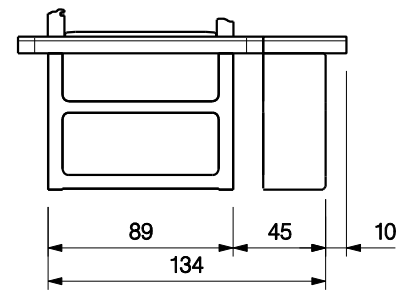
WOOD CHARCOAL

MAX 2 KG



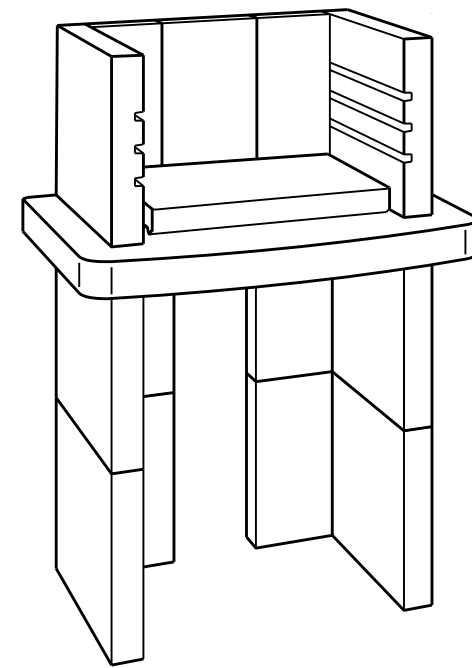
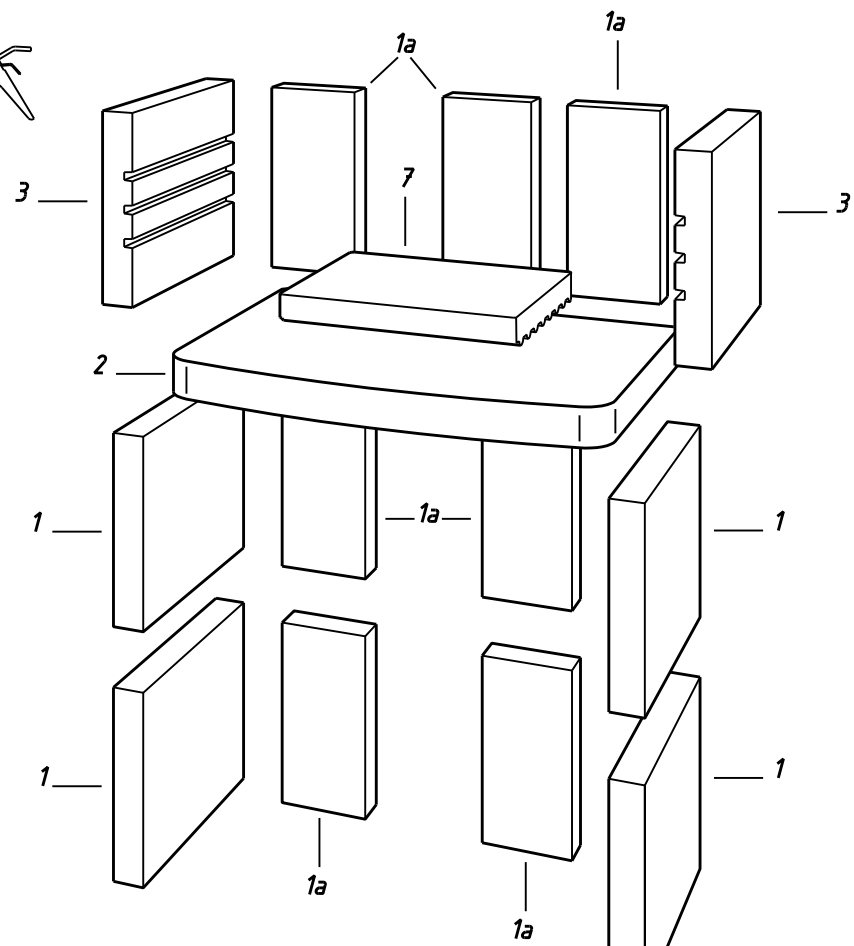
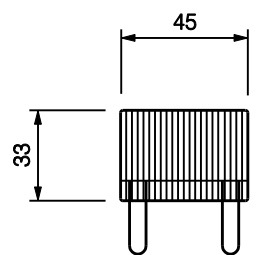
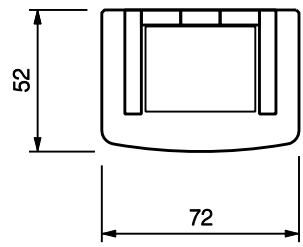
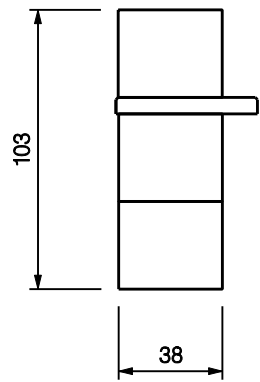
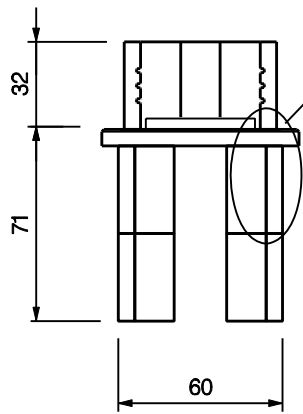
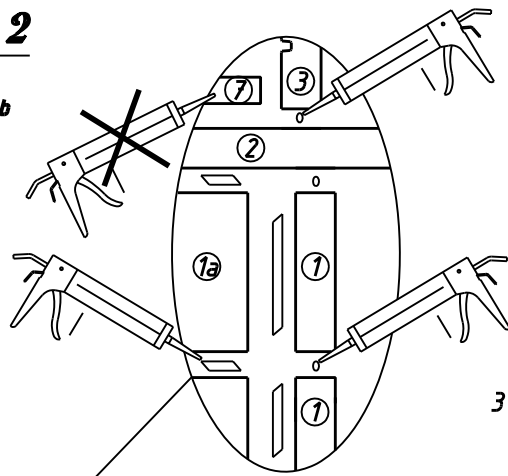
## PIANO LAT. 119X41

Ean 13: /  
 cod. 80 320 0510 - E1 1349 b



# POSILLIPO 2

Ean 13: /  
cod. 80 300 5300 - E1 1450 b



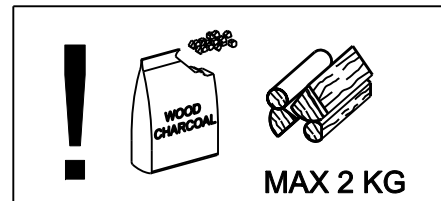
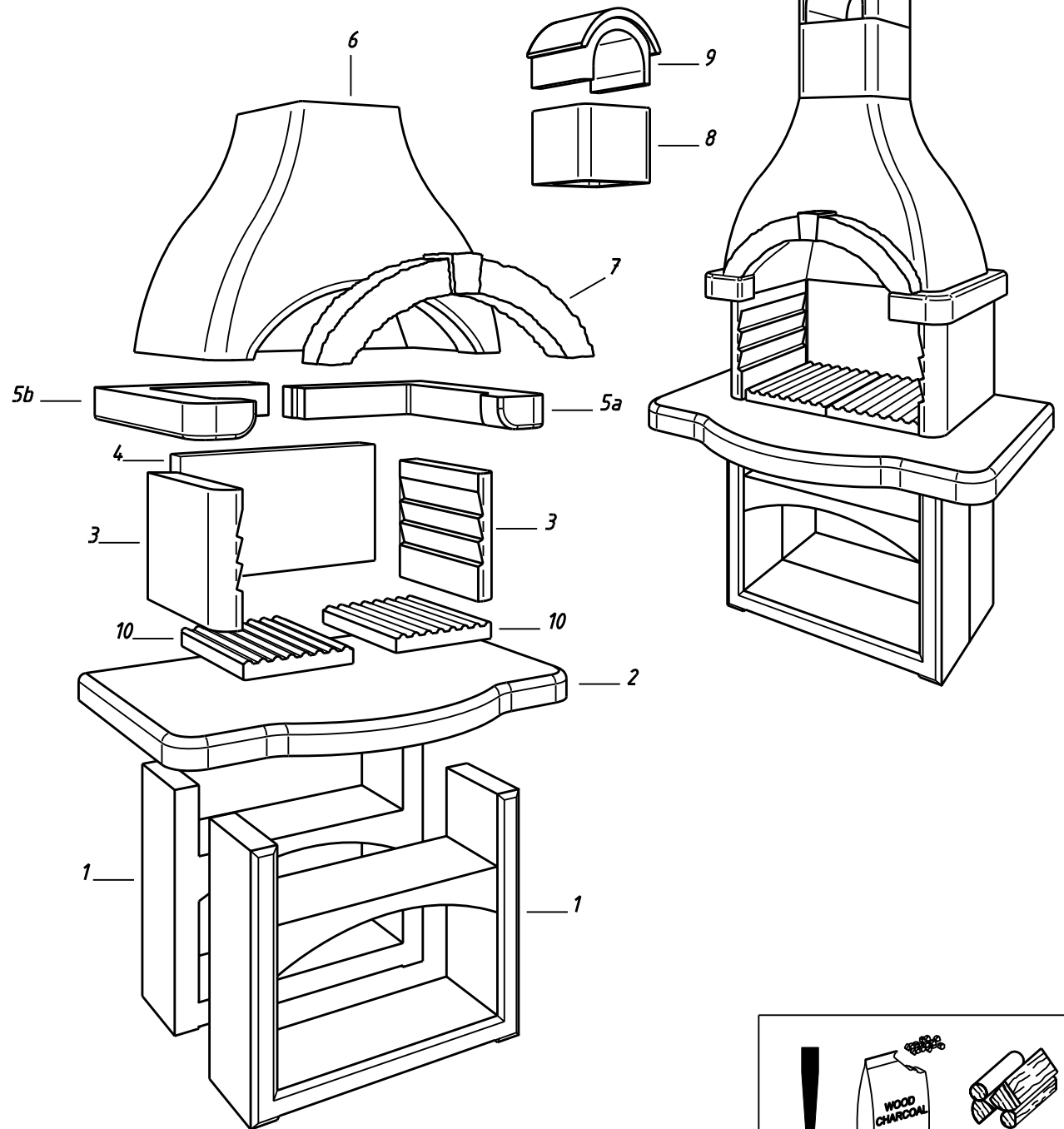
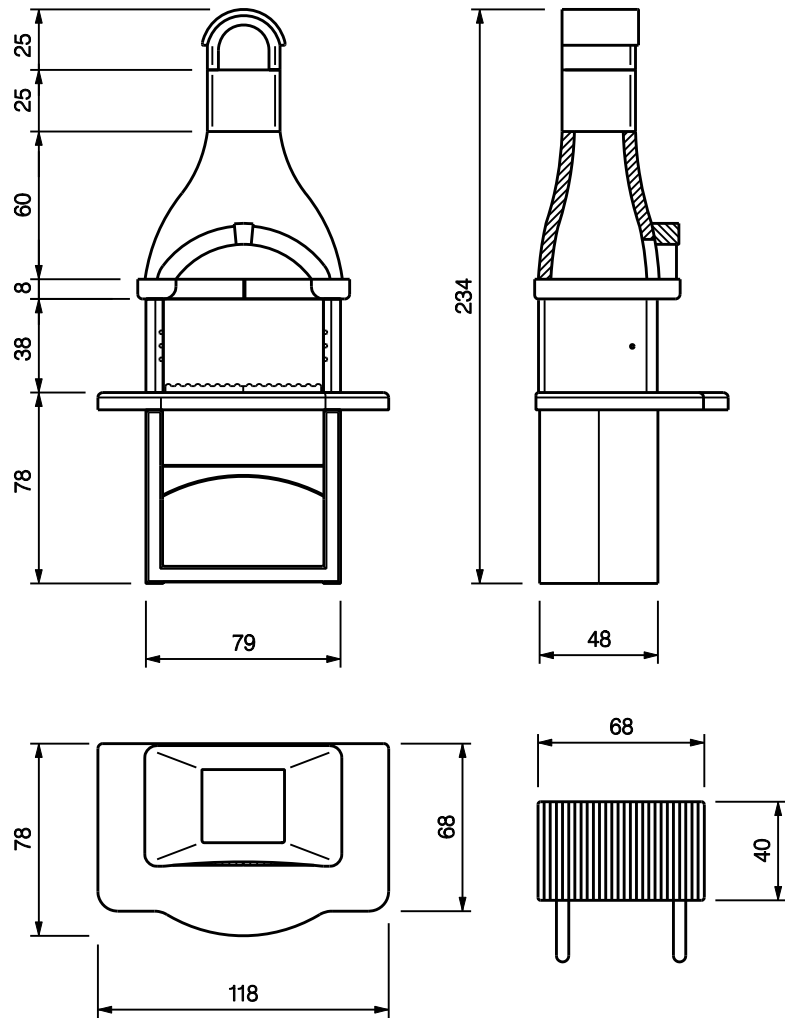
WOOD CHARCOAL

MAX 1,5 KG

# RIALTO

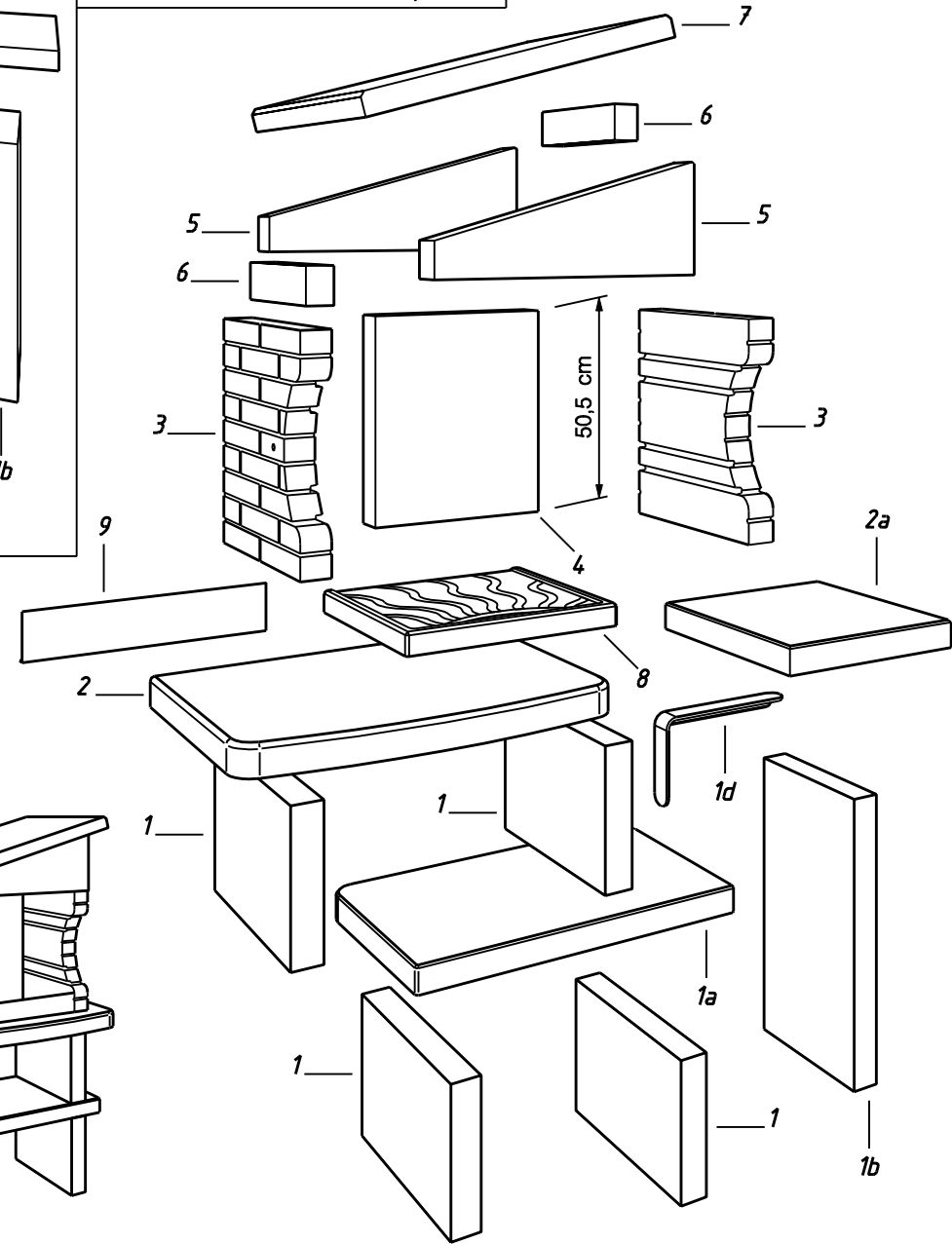
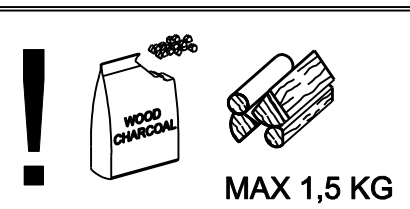
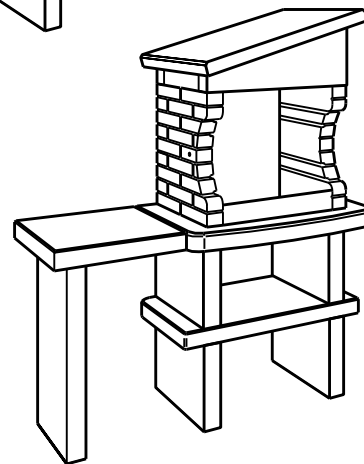
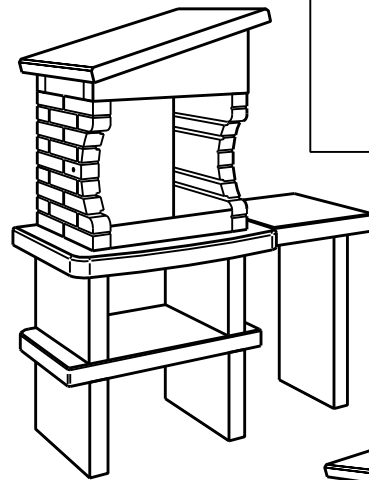
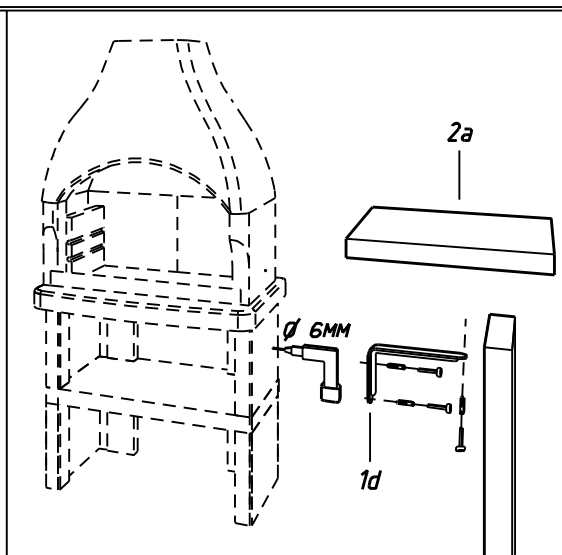
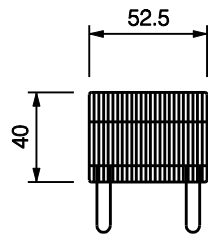
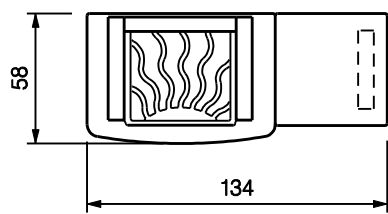
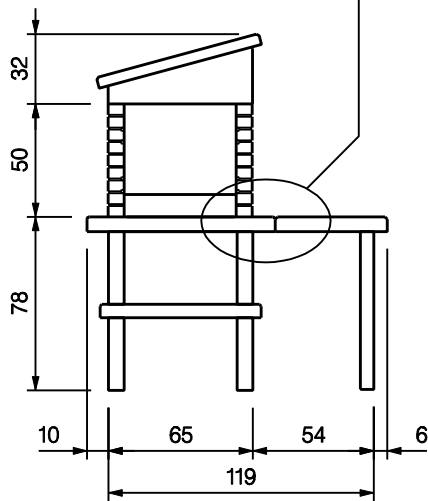
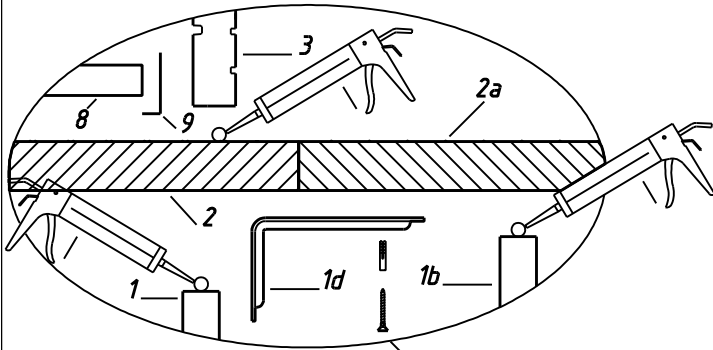
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cod. 80 300 9210 - E2 1450 b

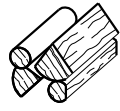


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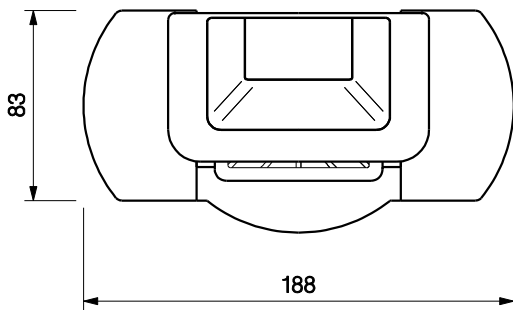
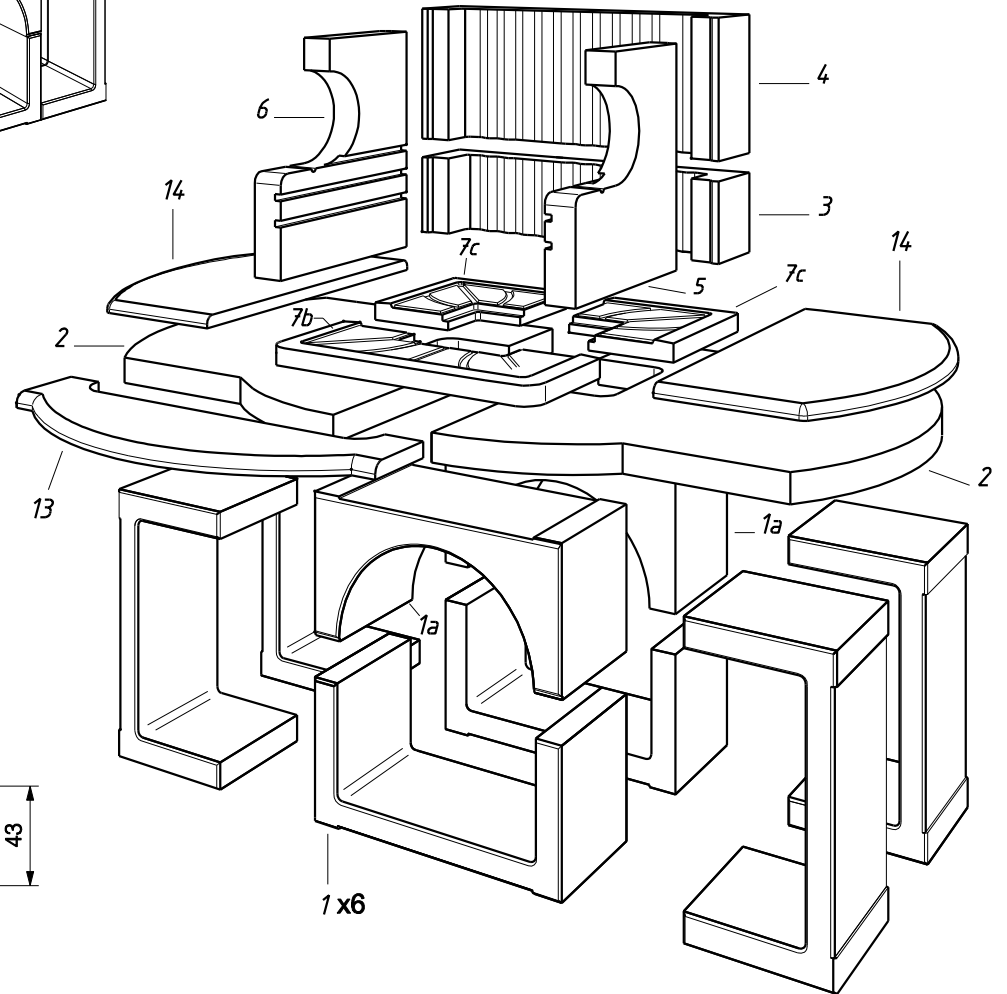
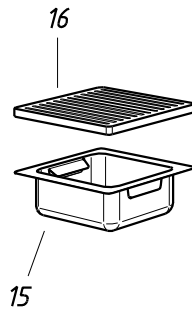
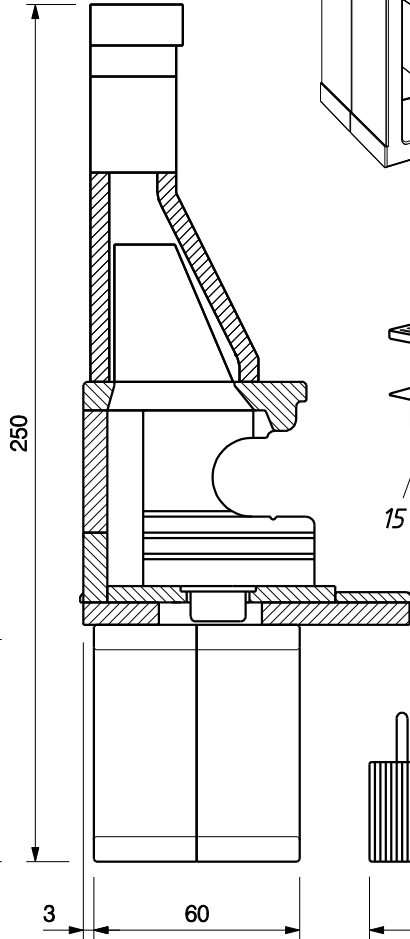
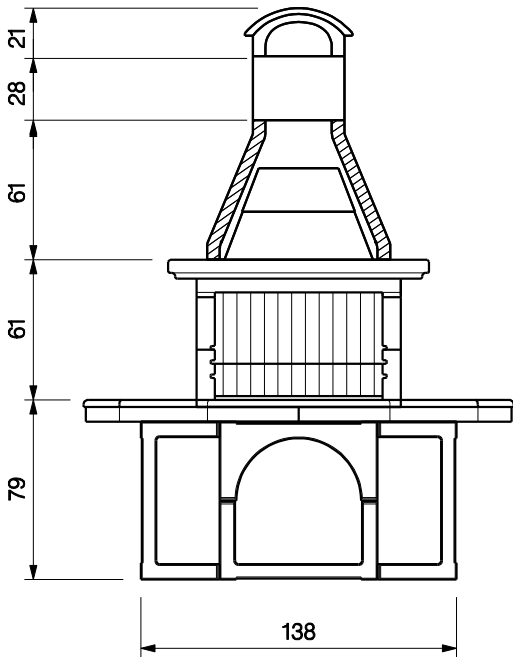
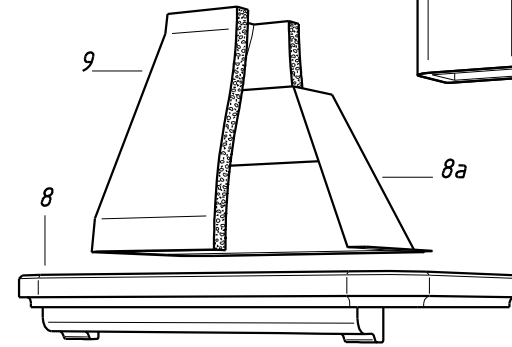
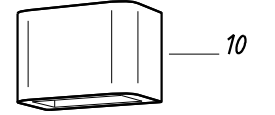
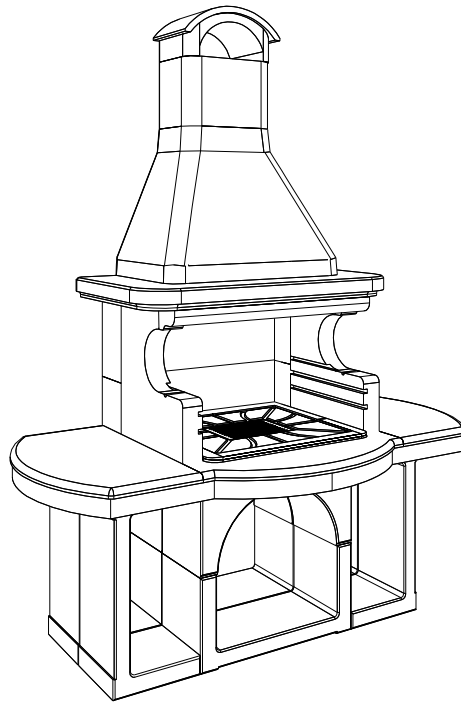
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 cod. 80 310 1230 - E2 1539 b



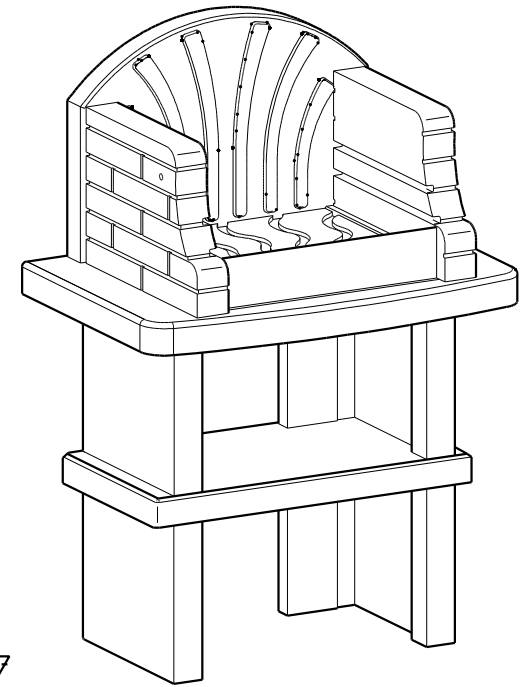
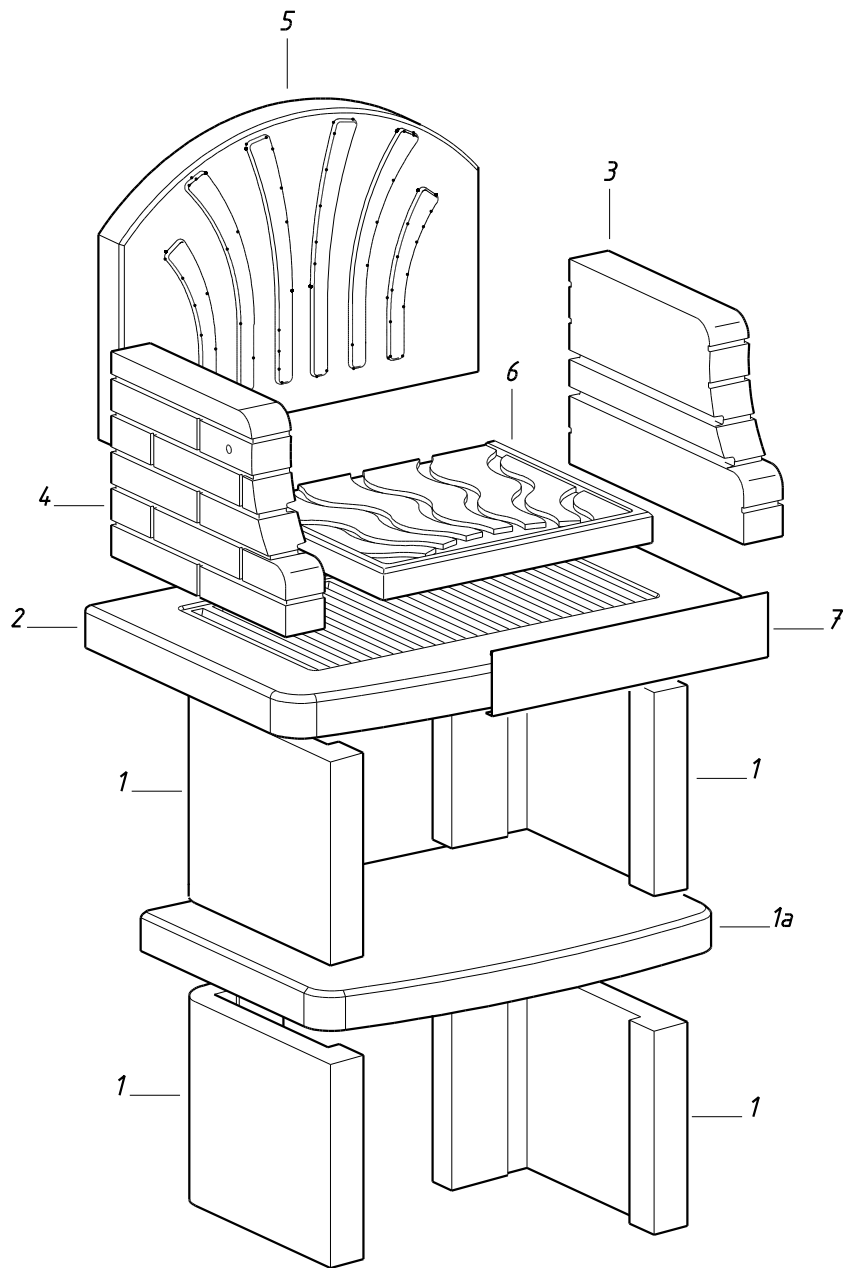
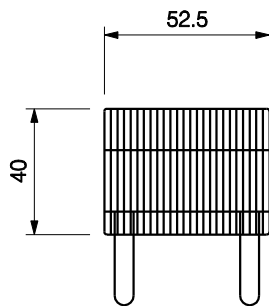
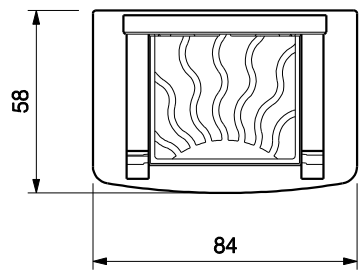
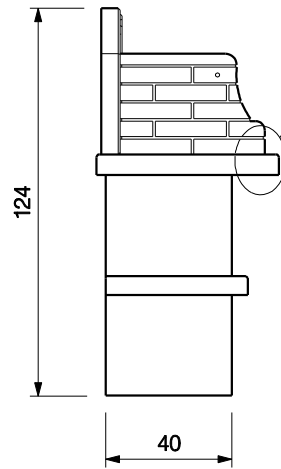
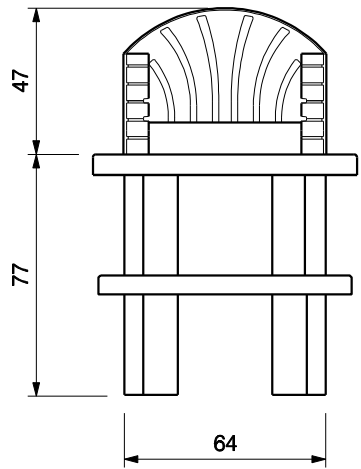
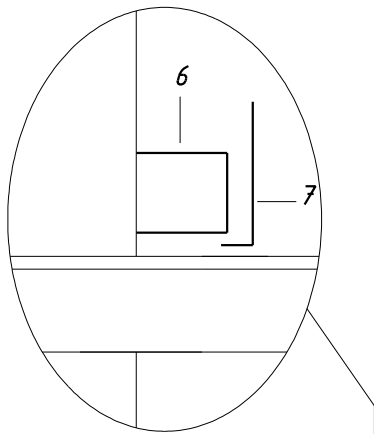
SOHO



MAX 2 KG



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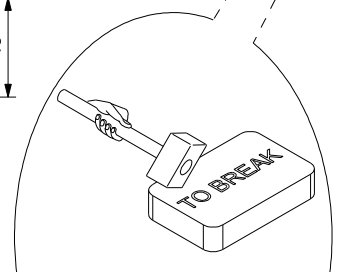
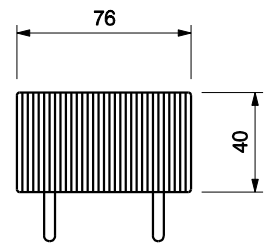
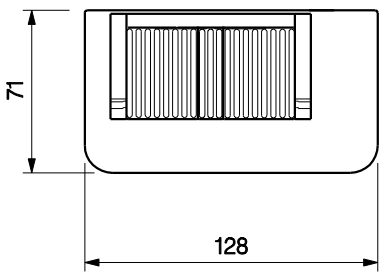
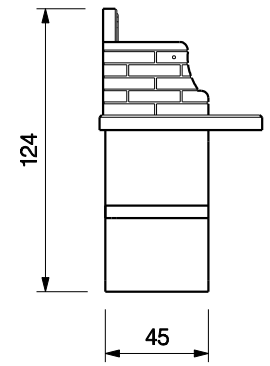
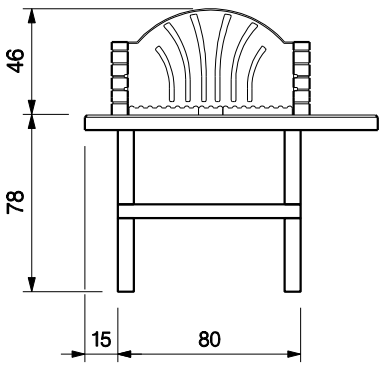
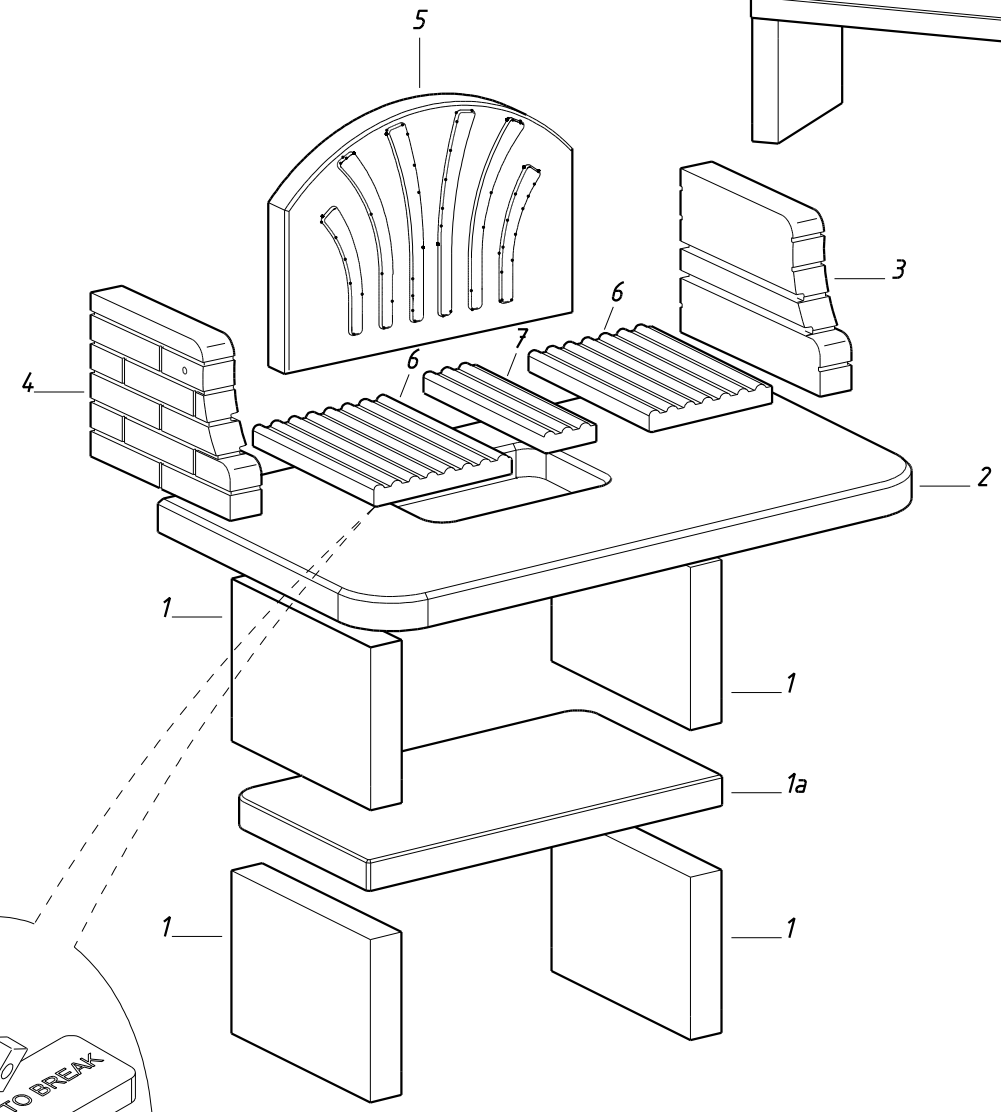
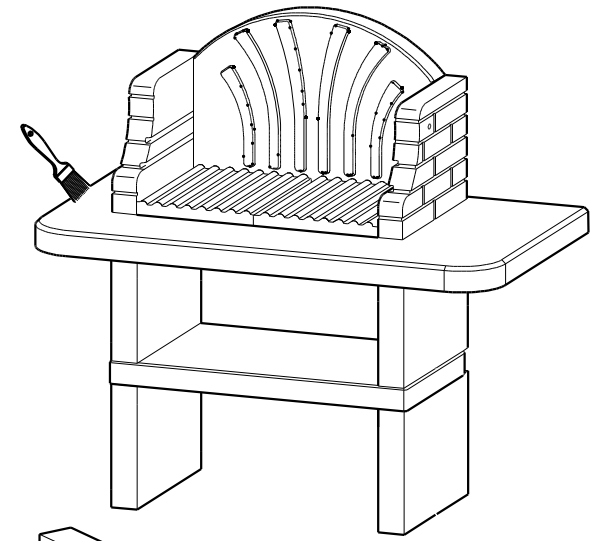
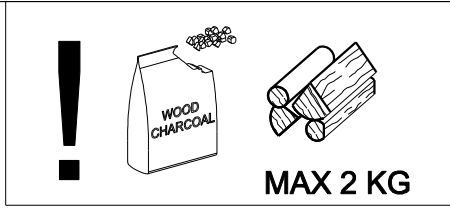


MAX 2 KG



# ST. TROPEZ

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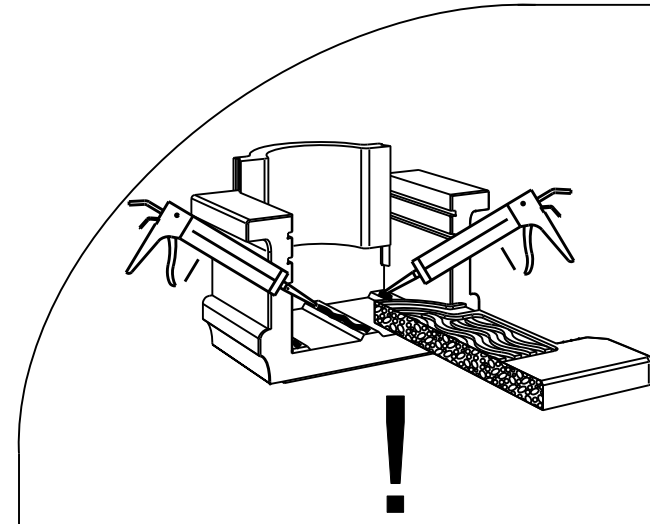
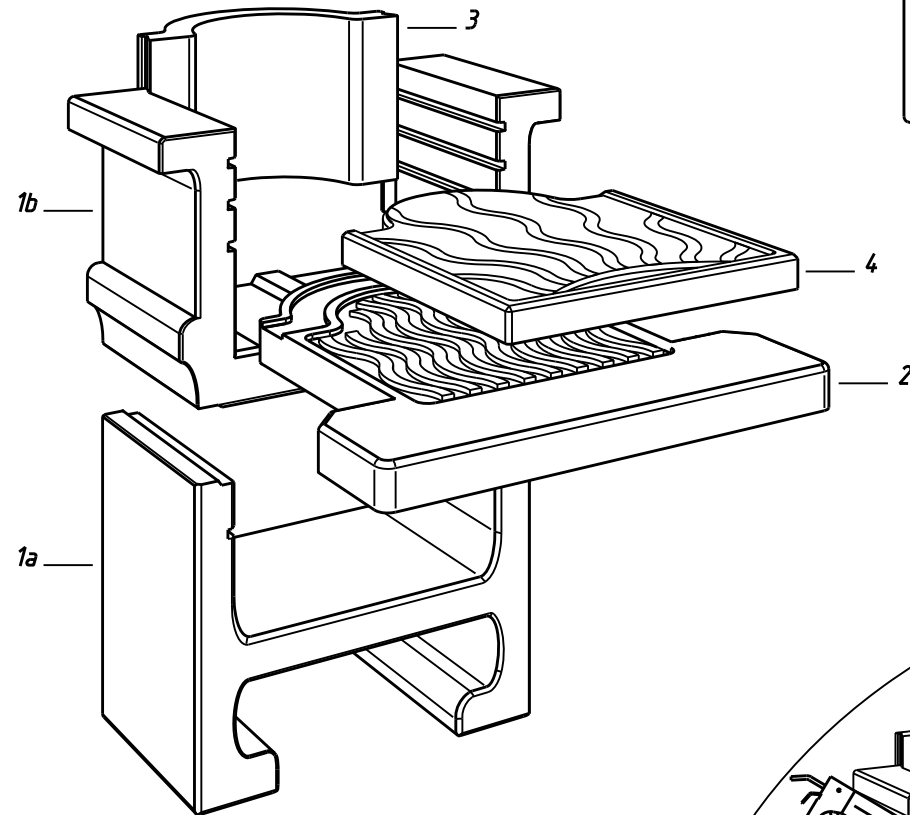
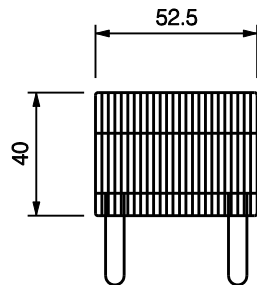
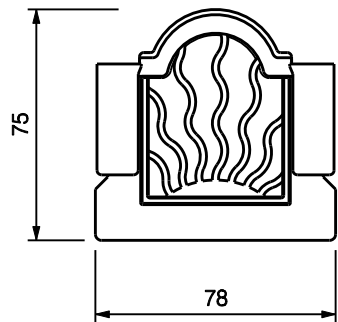
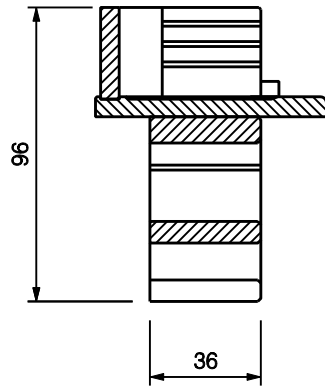
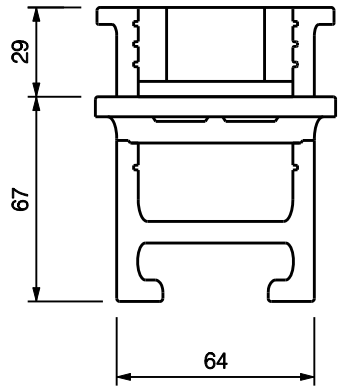
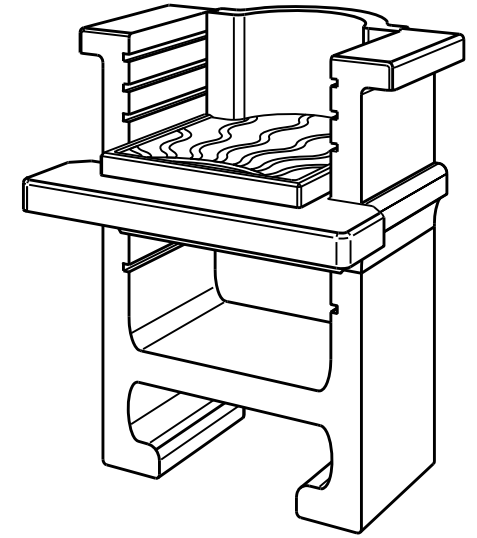


# TEBE 2

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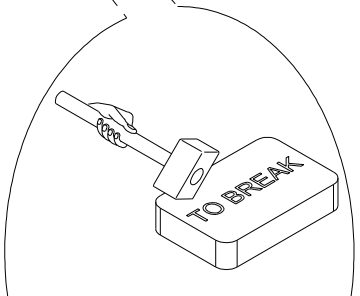
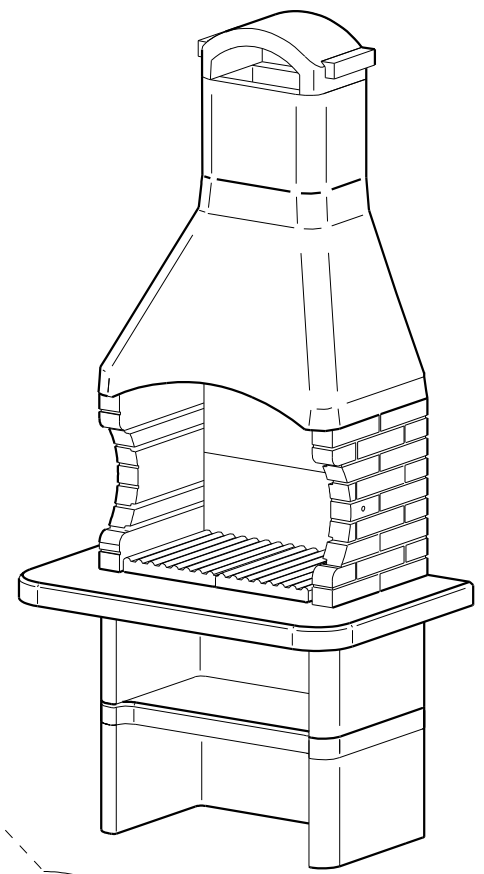
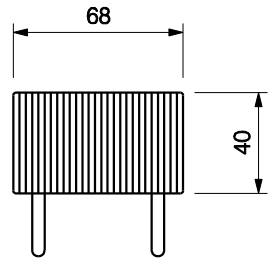
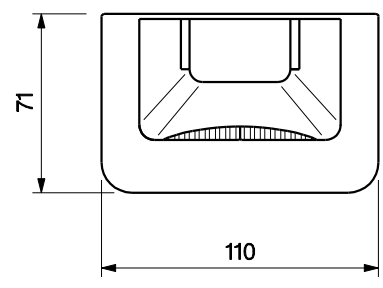
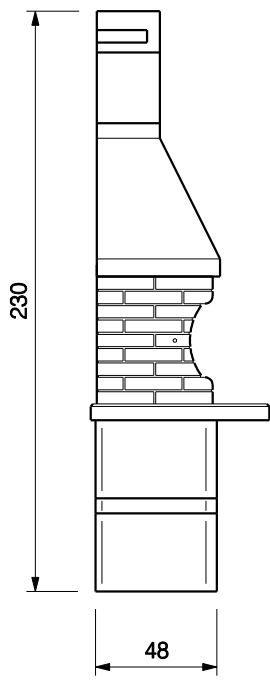
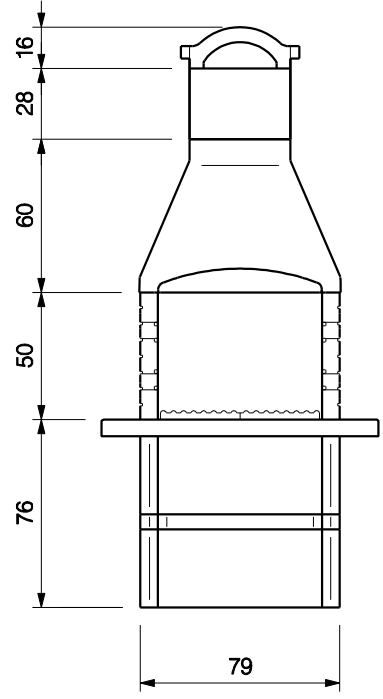
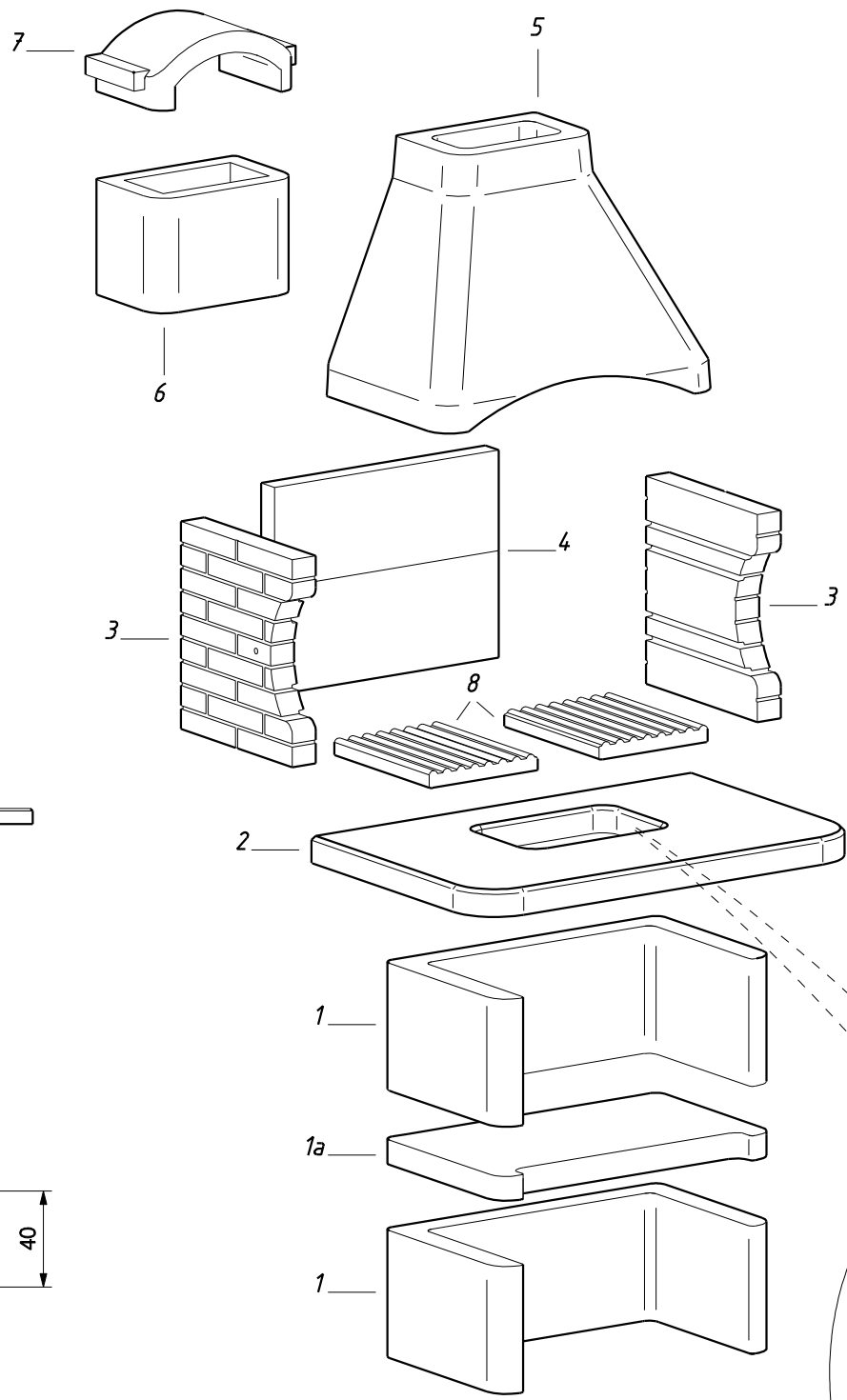
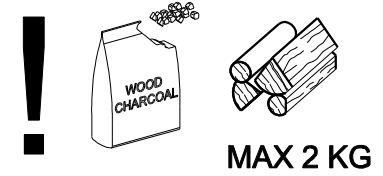


MAX 1,5 KG



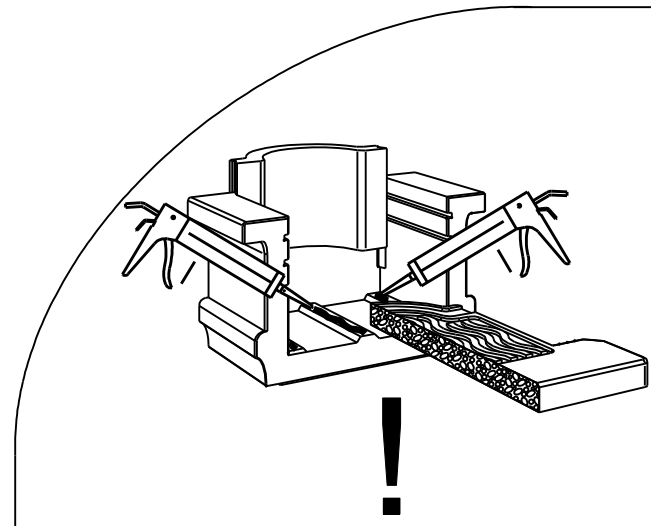
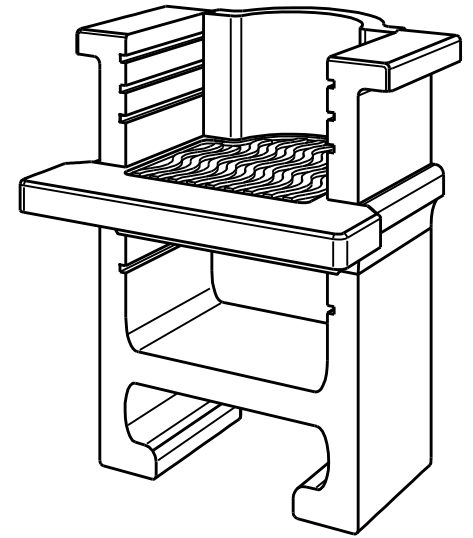
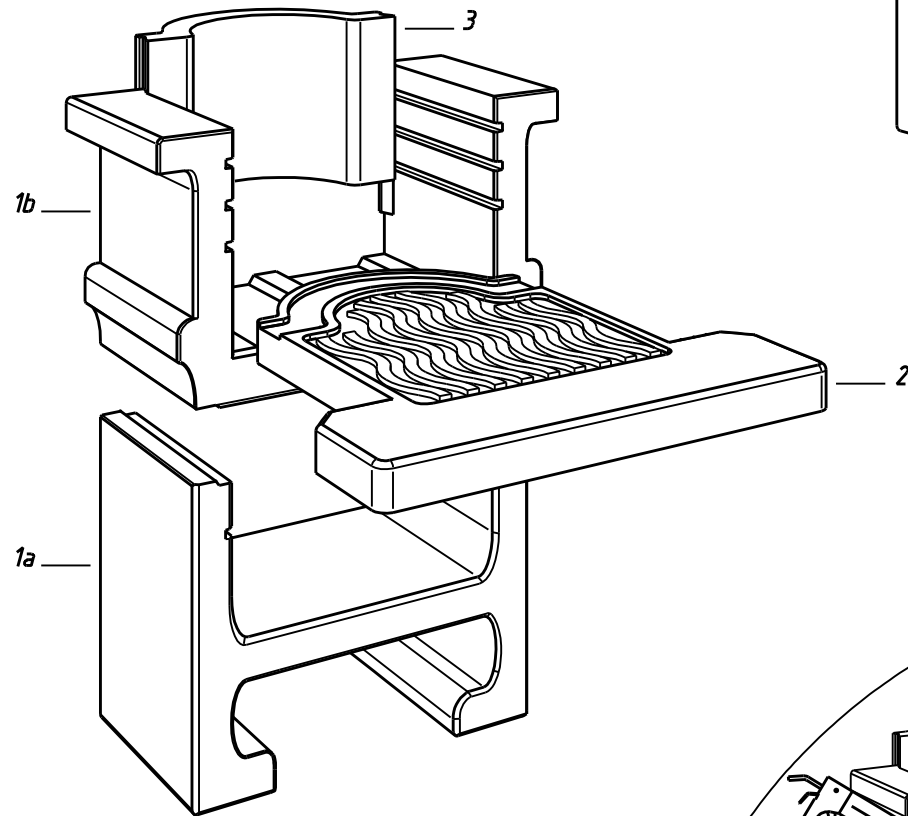
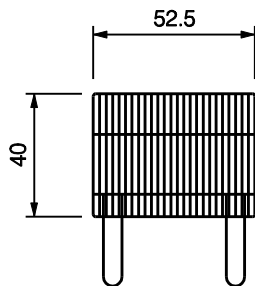
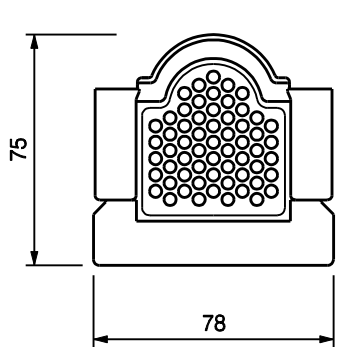
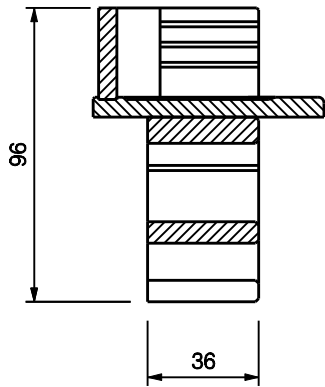
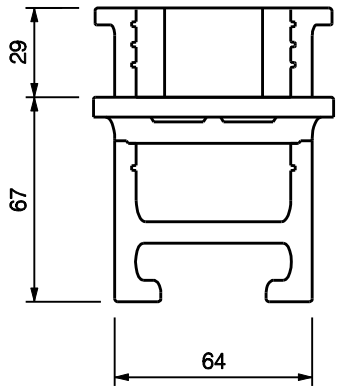
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cod. 80 300 4900 - E1 1349 b



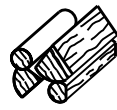
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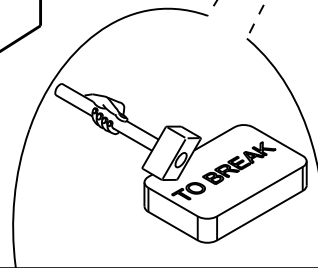
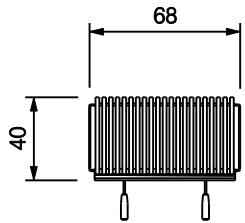
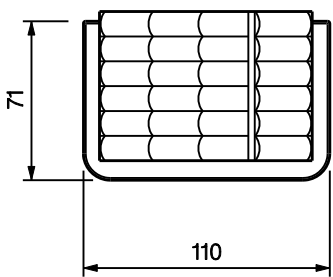
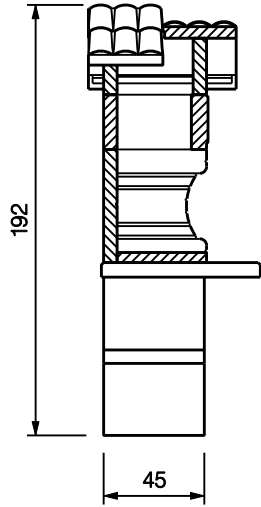
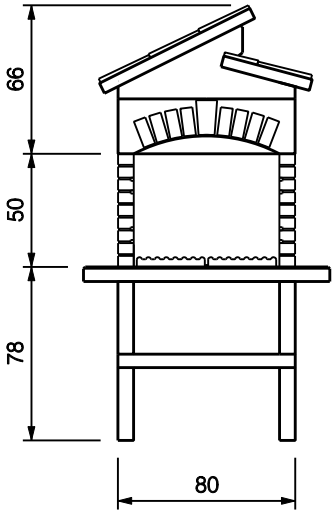
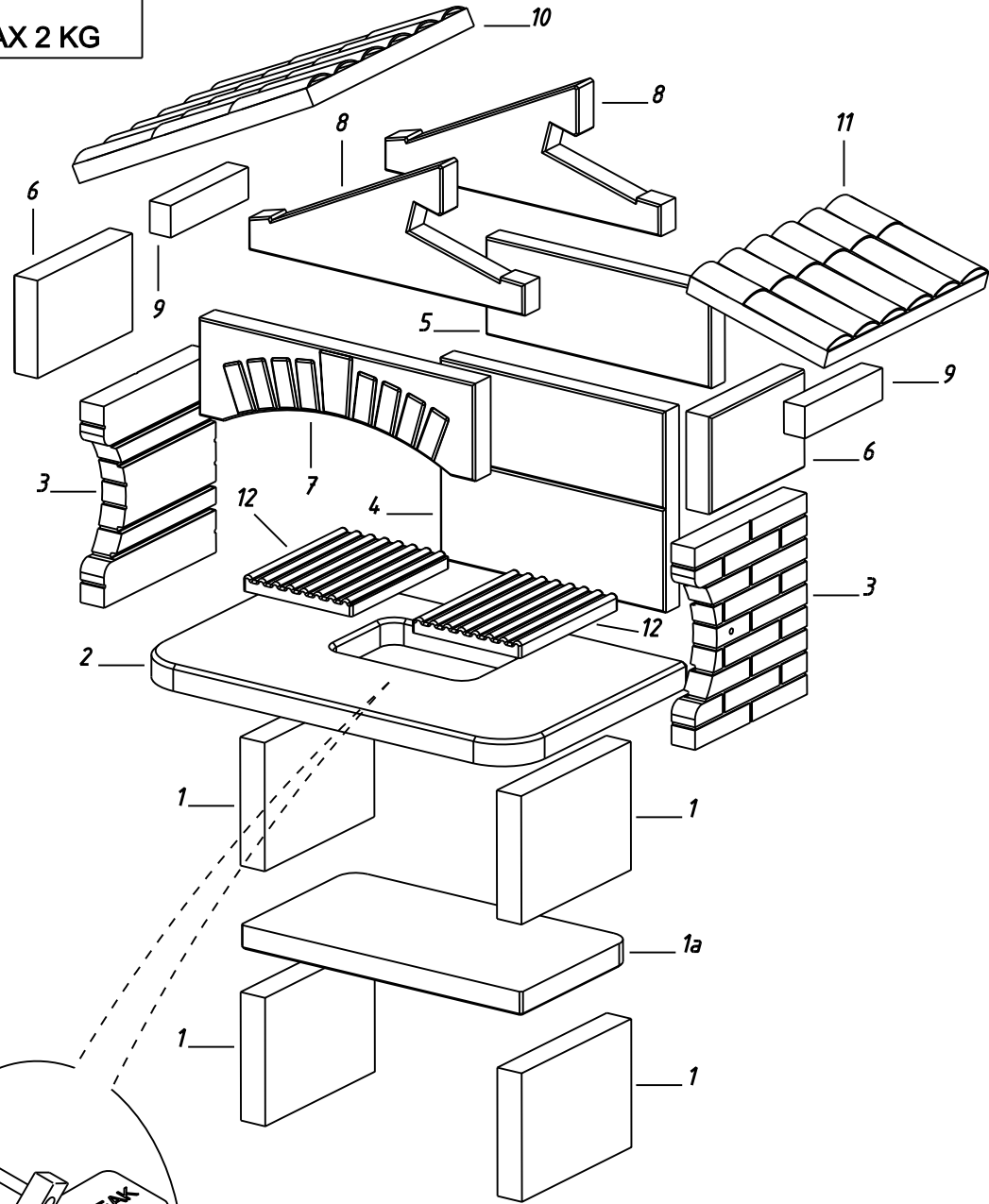
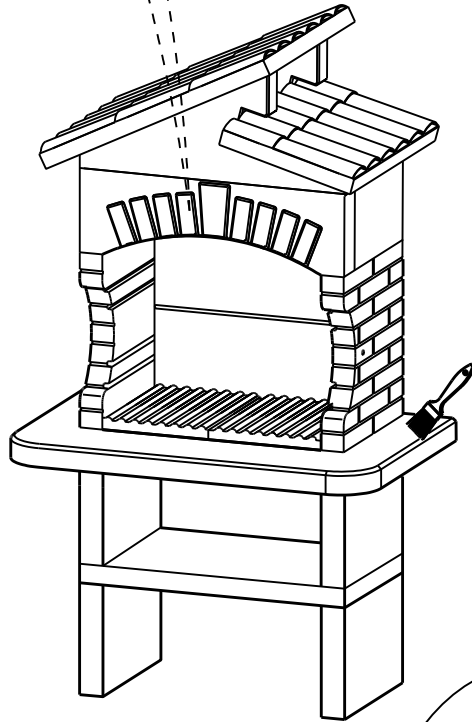
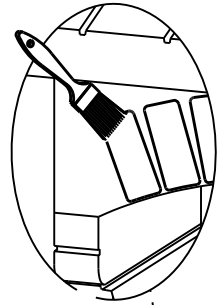


# TUPAI

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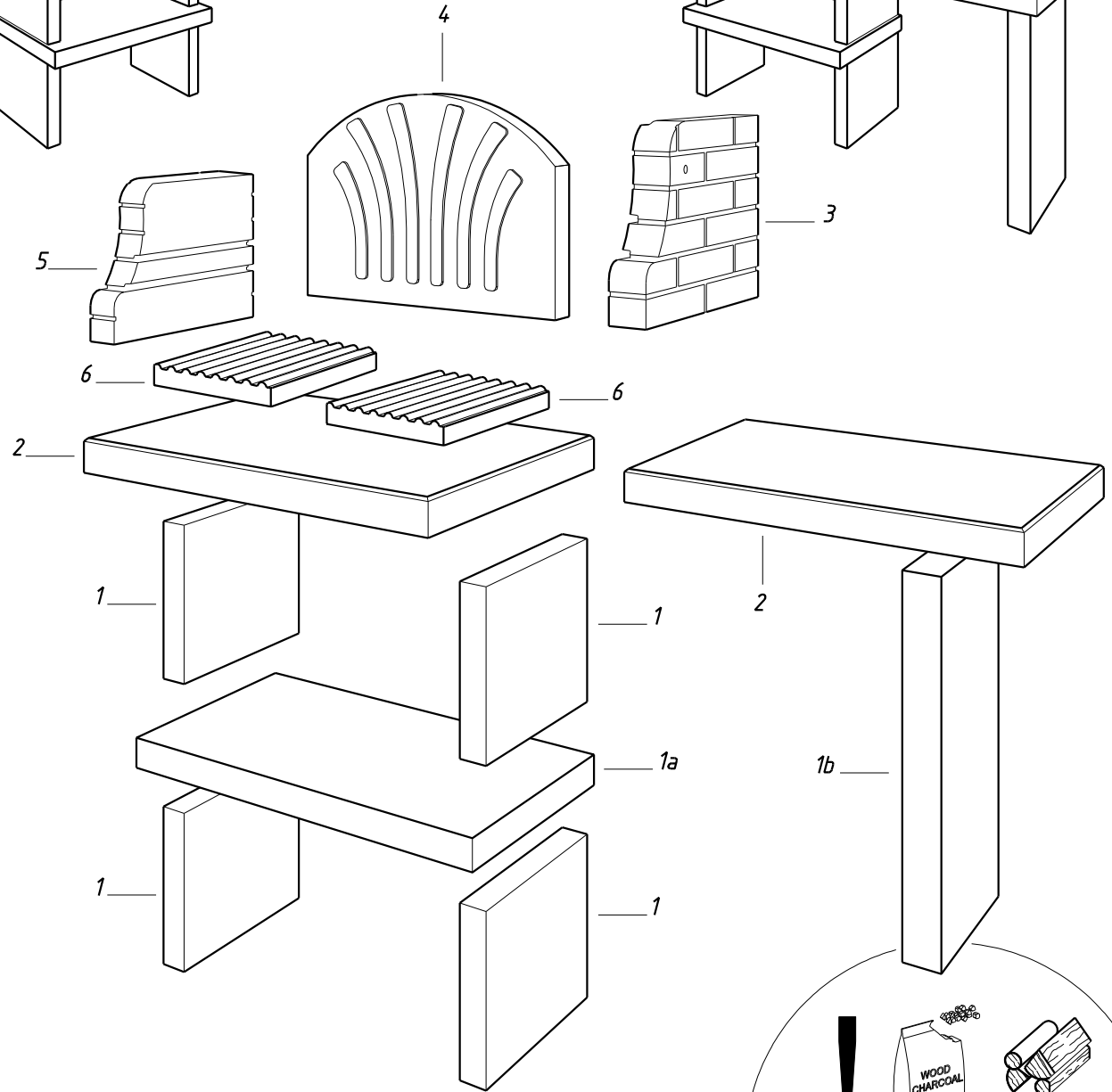
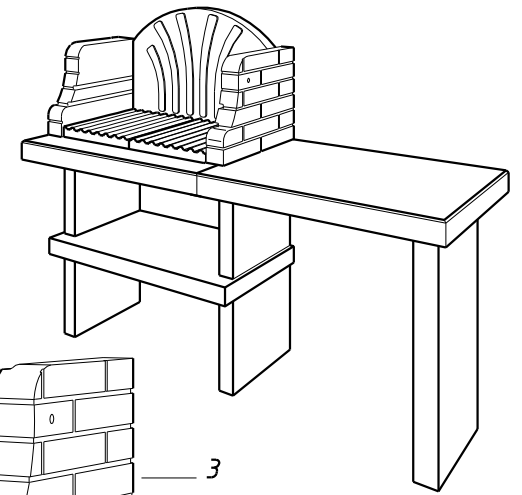
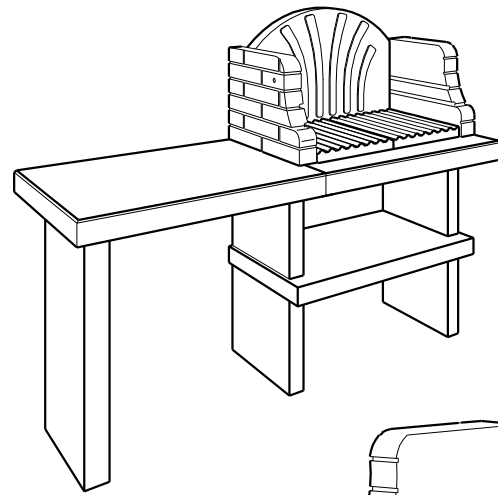
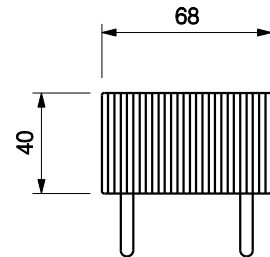
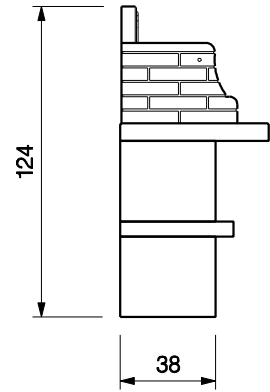
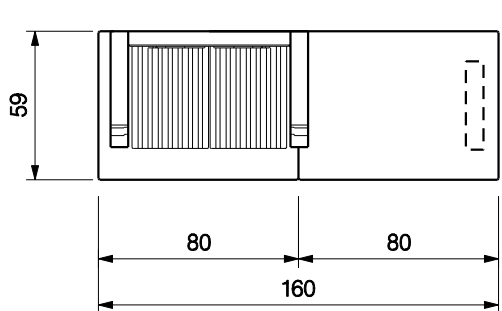
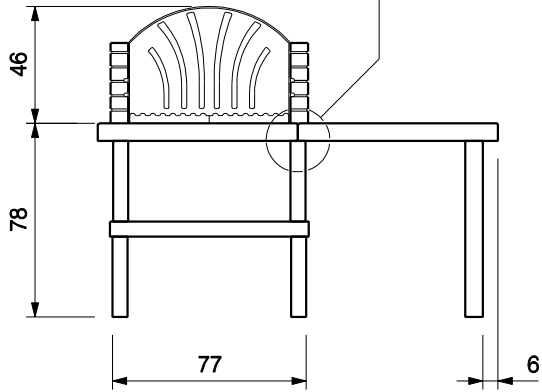
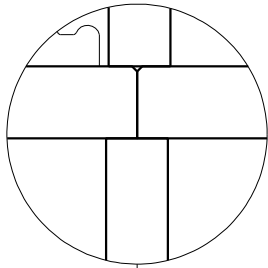


MAX 2 KG



# VASTO

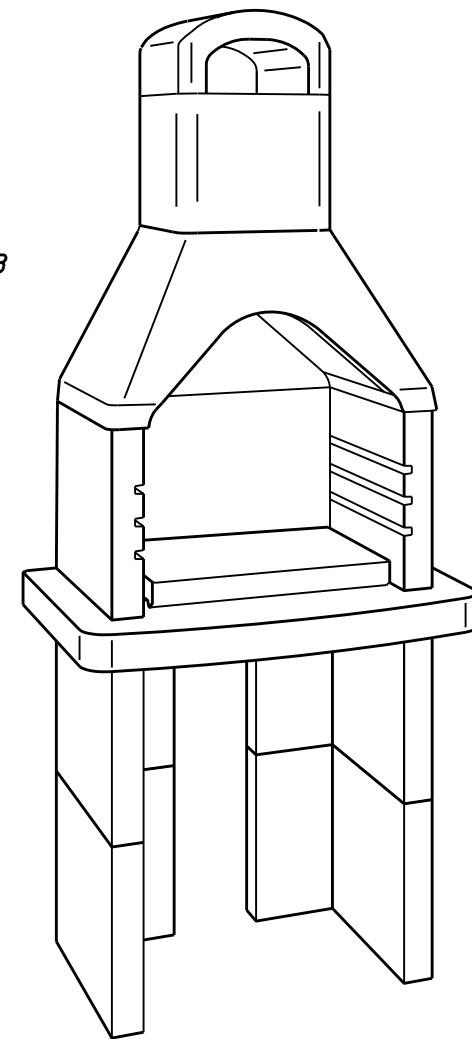
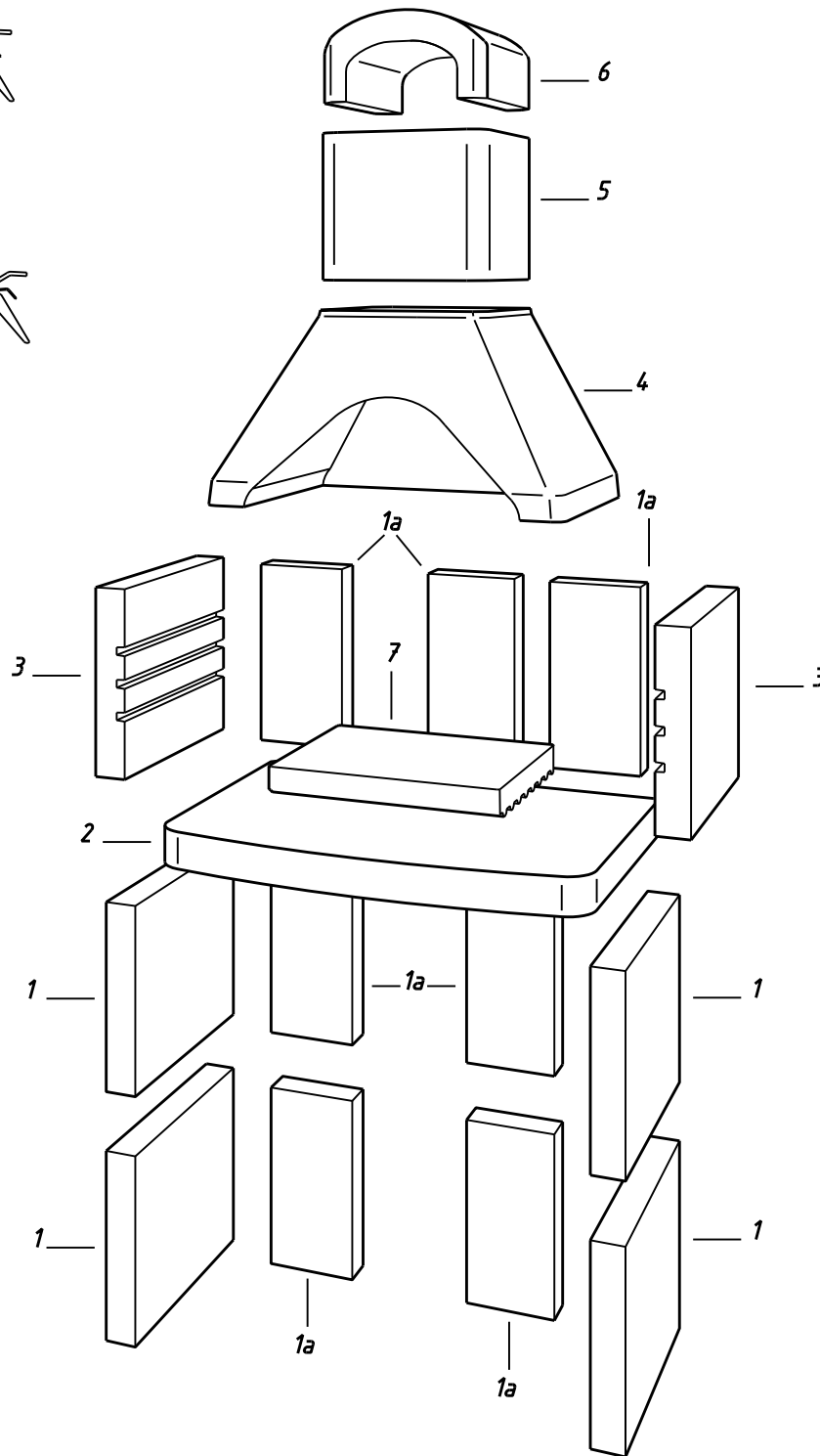
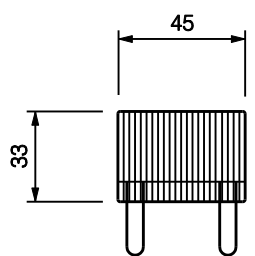
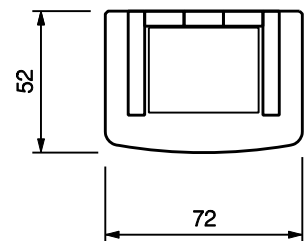
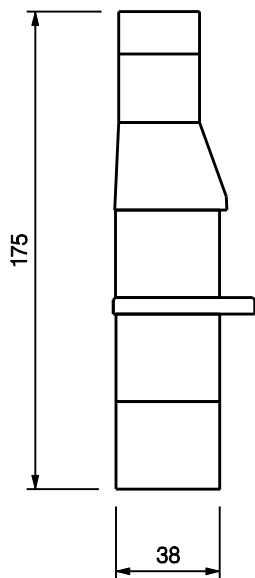
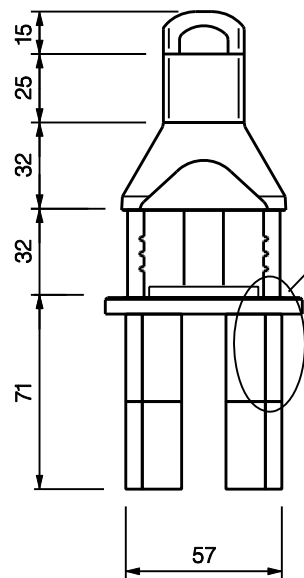
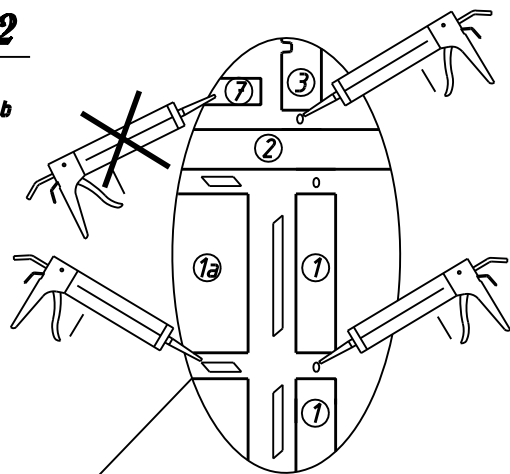
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MAX 2 KG

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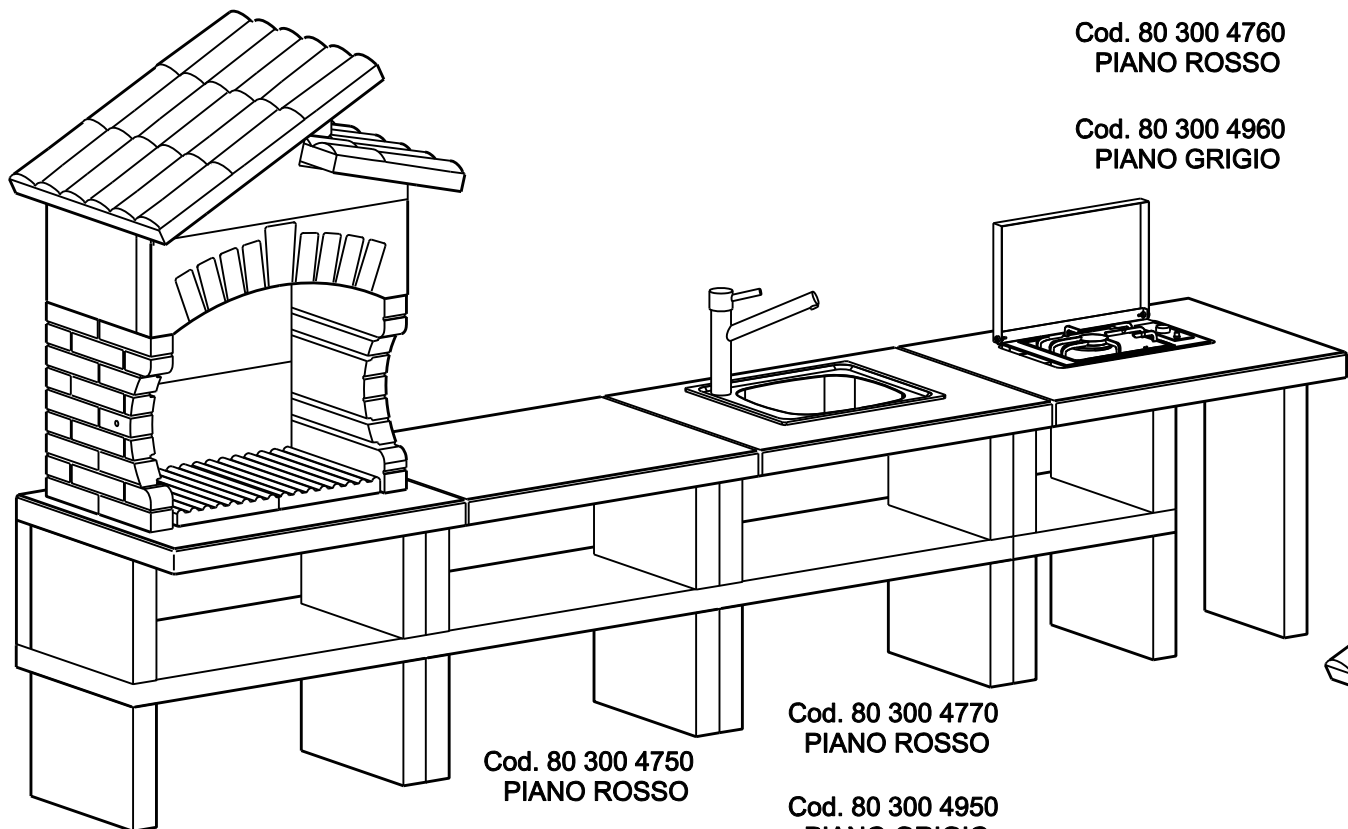
Ean 13: /  
cod. 80 300 4990 - E1 1450 b



**!**  WOOD CHARCOAL

**MAX 1,5 KG**

# PROGRAMMA CUCINE



Cod. 80 300 4760  
PIANO ROSSO

Cod. 80 300 4960  
PIANO GRIGIO

Cod. 80 300 4740

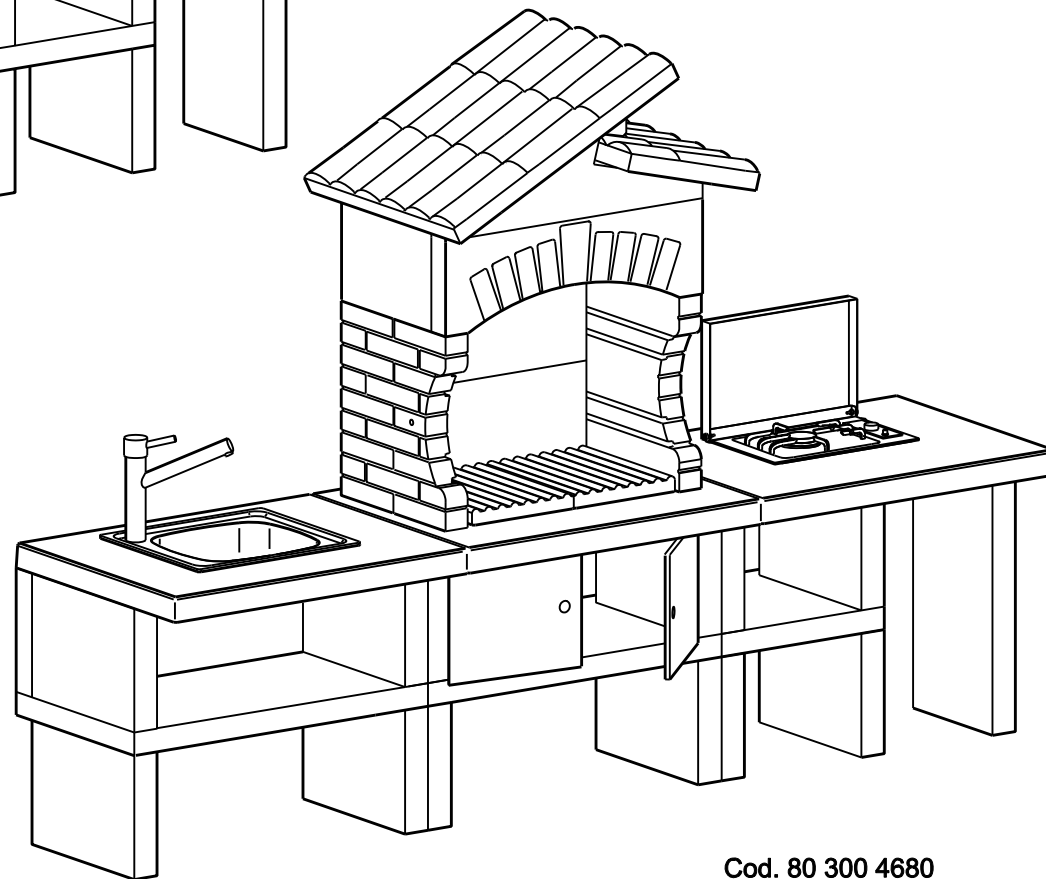
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PIANO ROSSO

Cod. 80 300 4940  
PIANO GRIGIO

Cod. 80 300 4770  
PIANO ROSSO

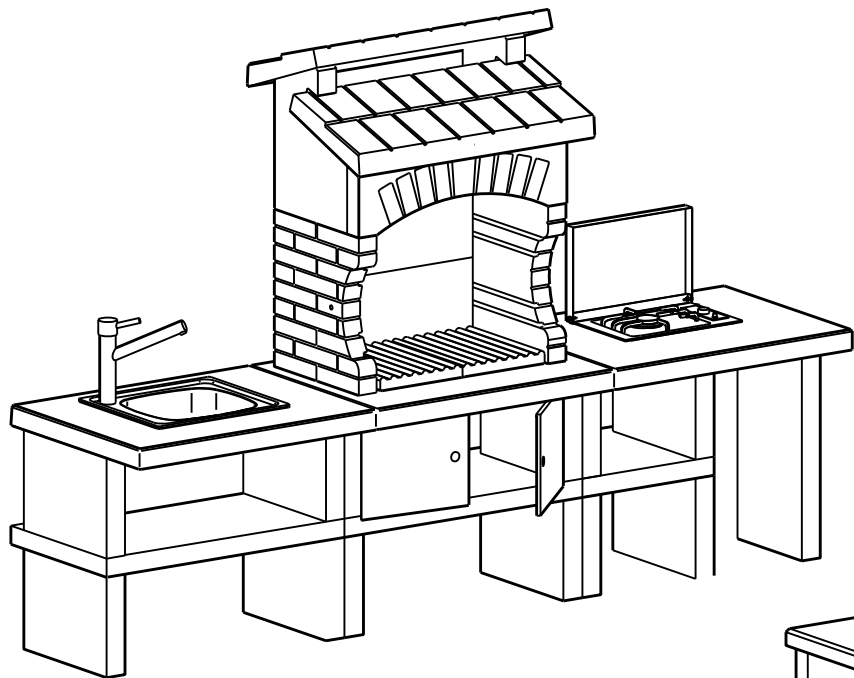
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PIANO GRIGIO

## CORDOBA



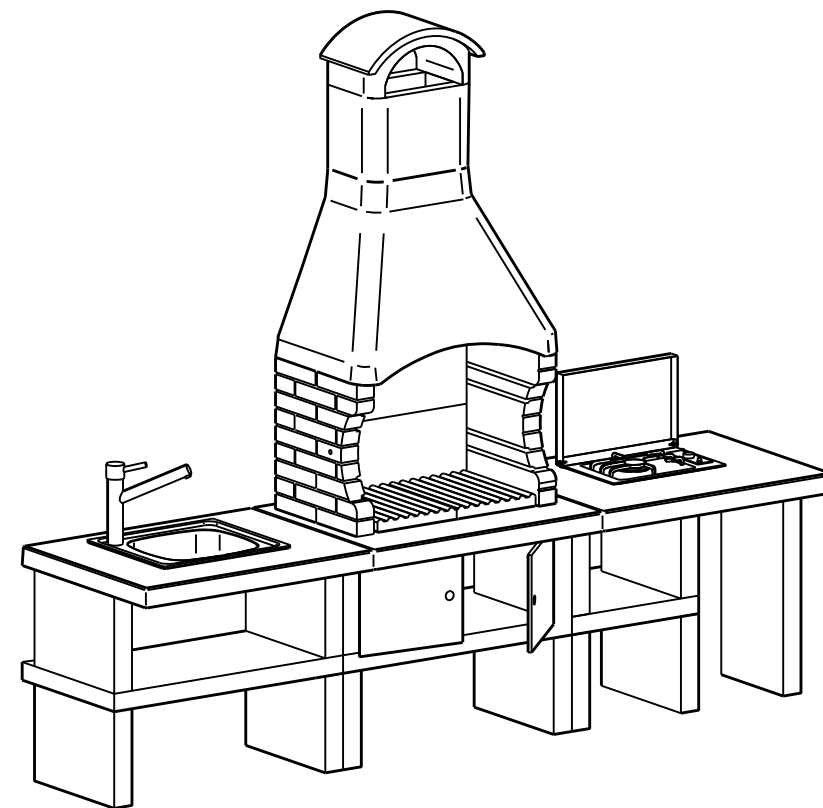
Cod. 80 300 4680





## BILBAO

Cod. 80 300 4690

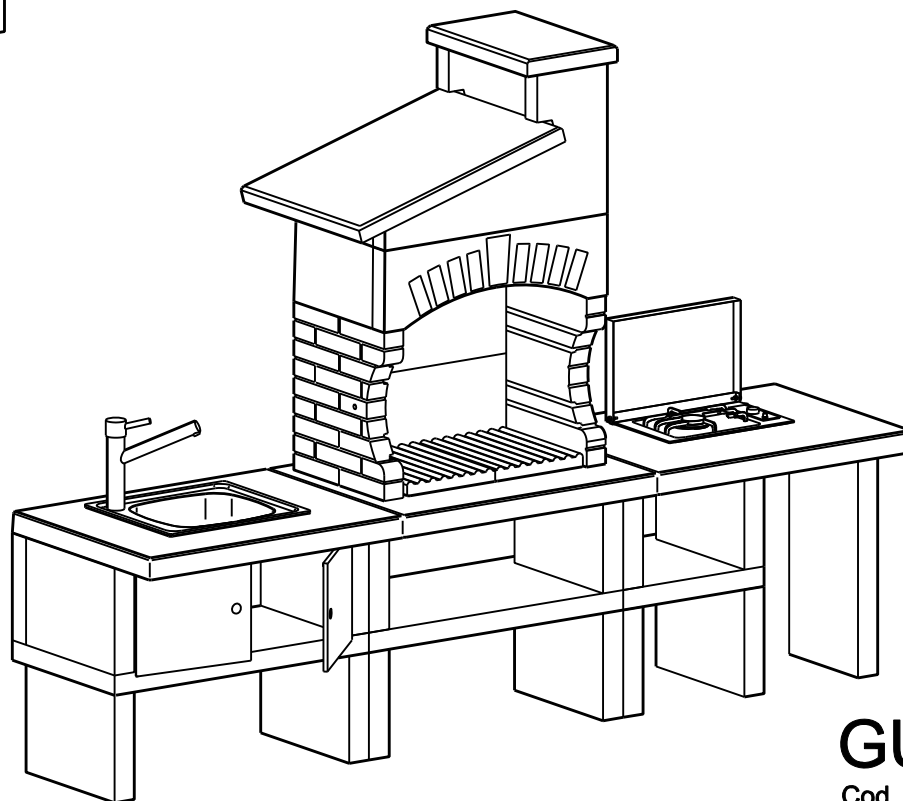


## MARBELLA

Cod. 80 300 4910

## ARIEL

Cod. 80 300 4980



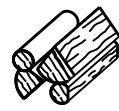
## GUANACO

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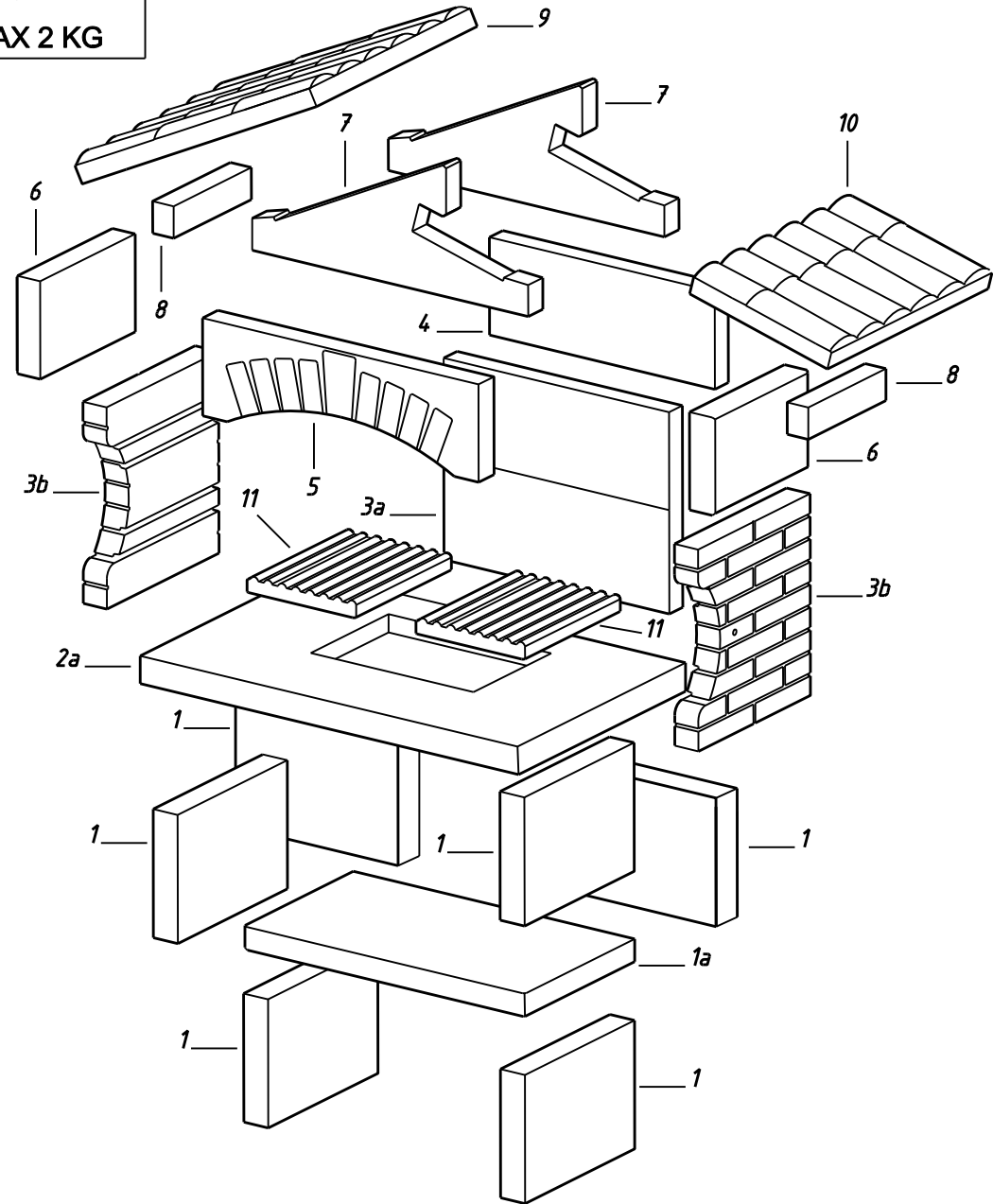
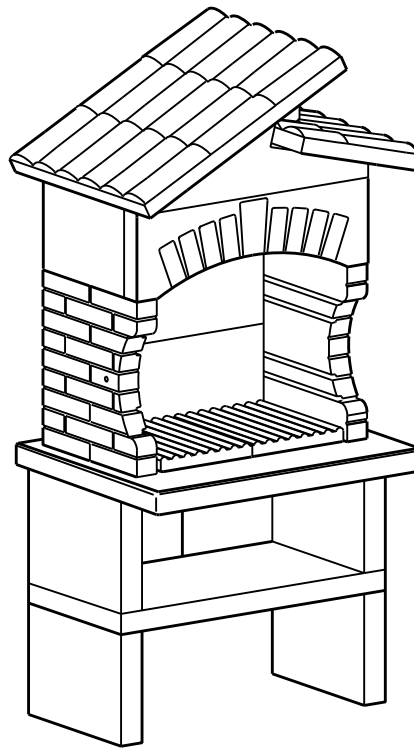
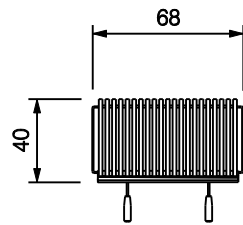
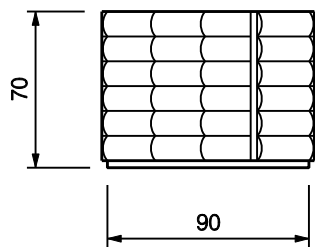
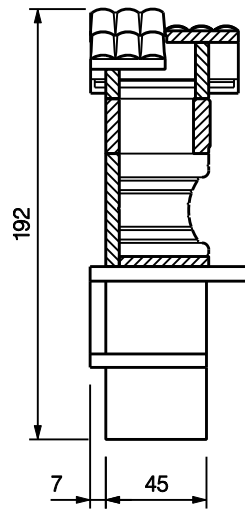
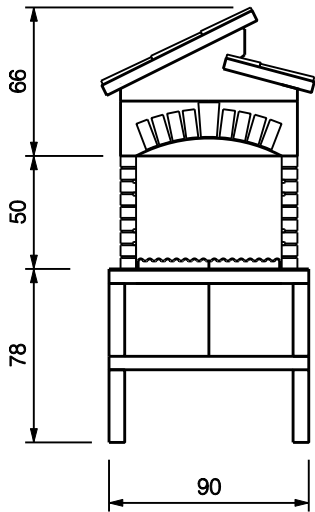
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Ean 13: 8019945807607

cod. 80 300 4740 - E2 1428 b

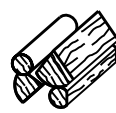


MAX 2 KG

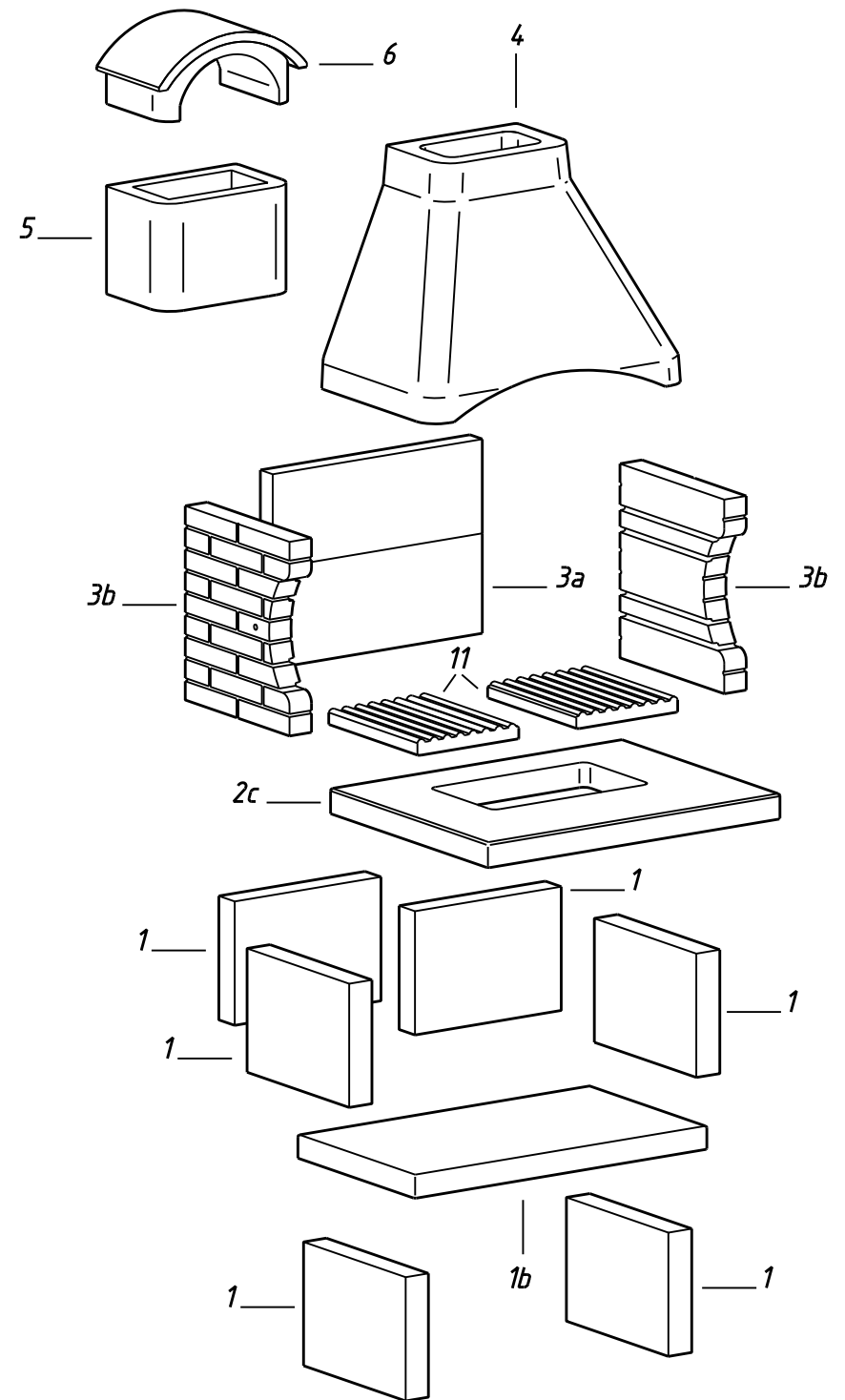
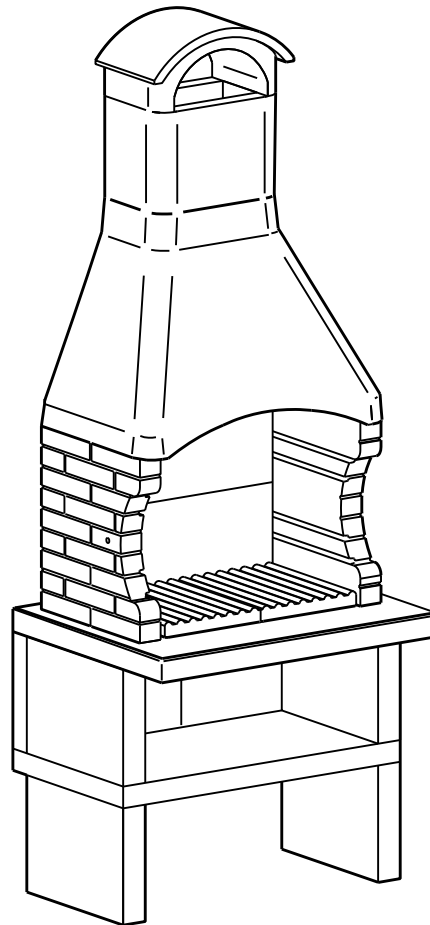
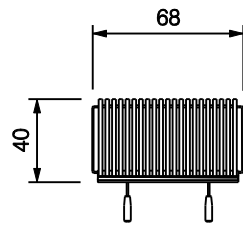
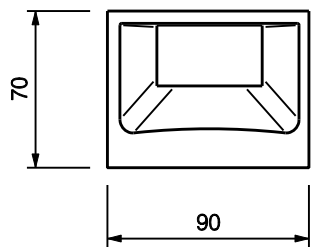
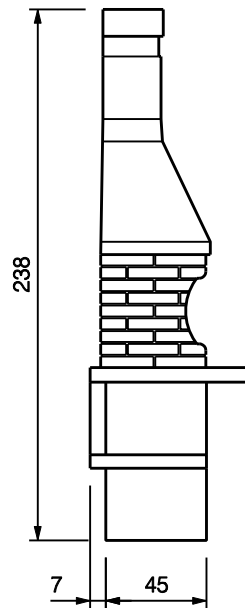
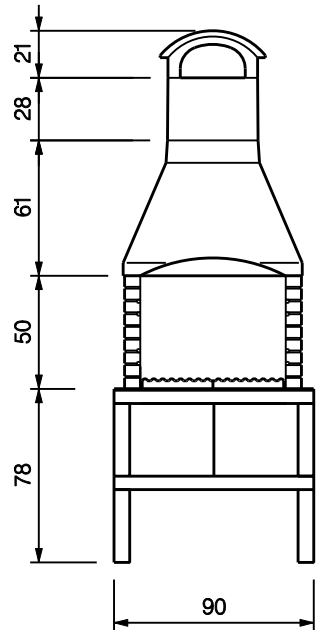


# ARIEL Grill

Ean 13: /  
cod. 80 300 4970 - E1 1448 b



MAX 2 KG

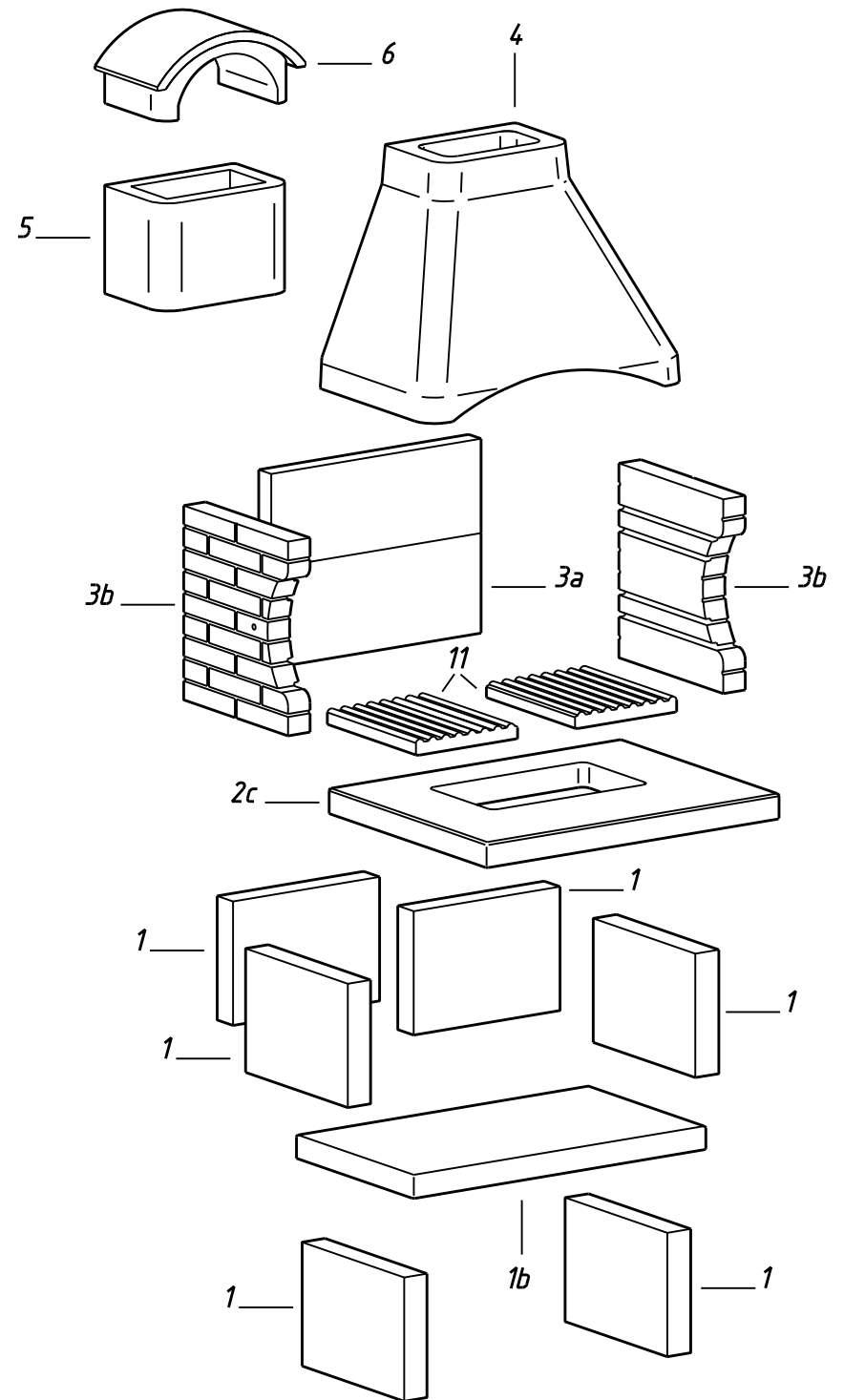
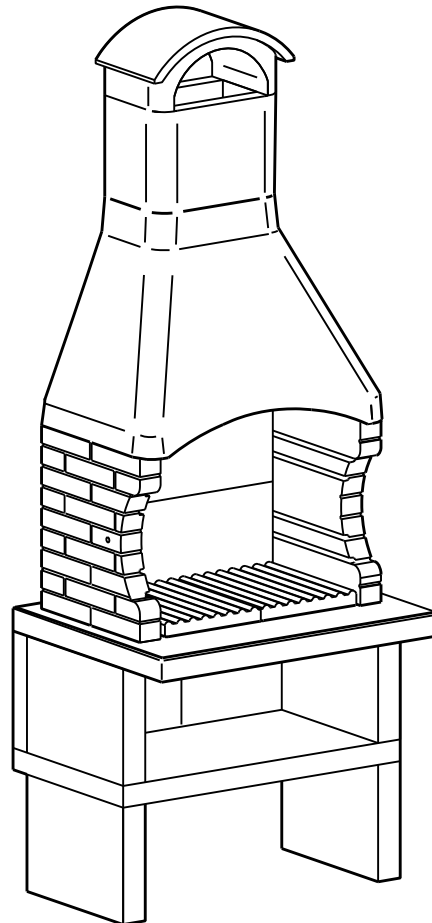
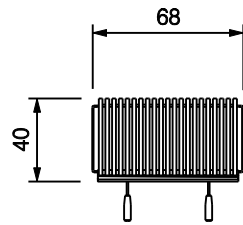
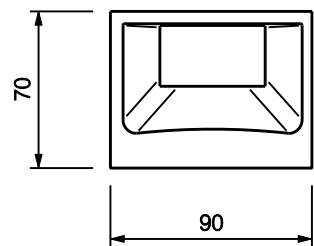
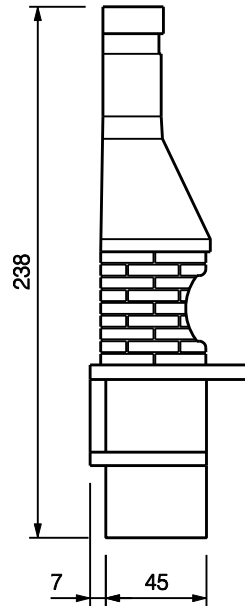
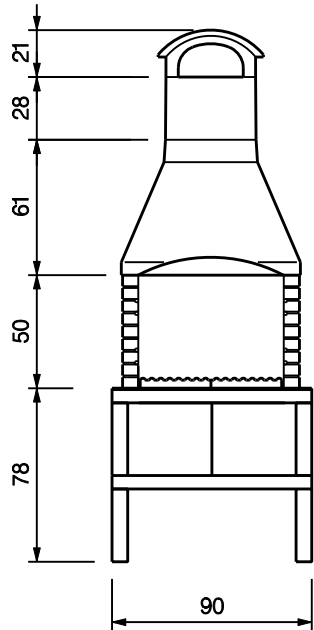


# MARBELLA Grill

Ean 13: /  
cod. 80 300 4930 - E1 1448 b



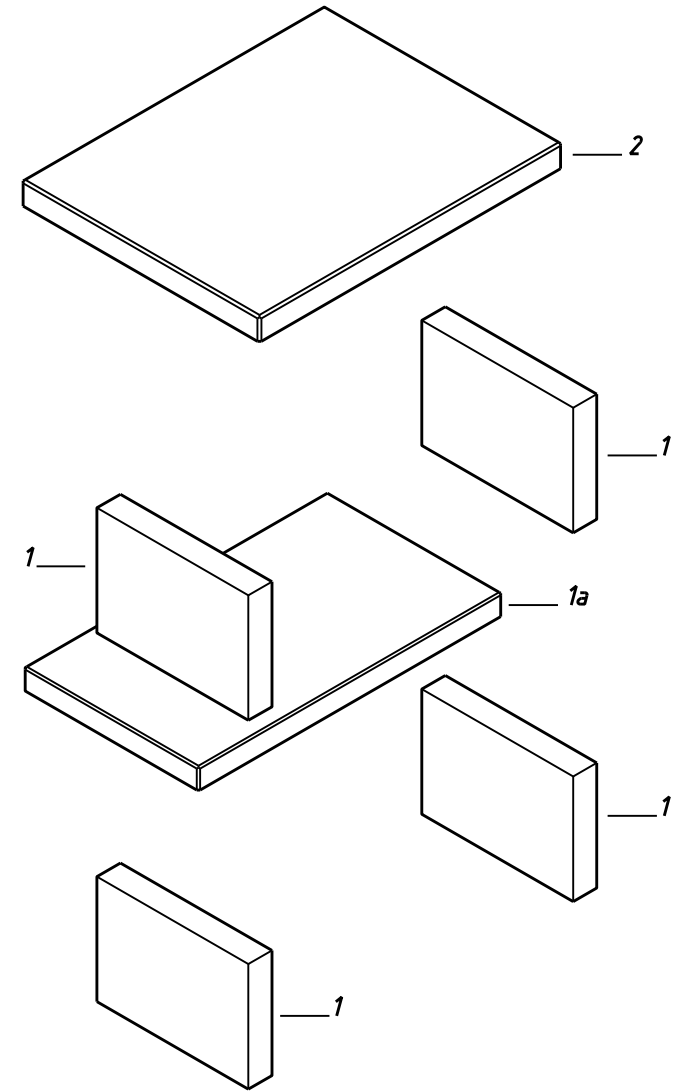
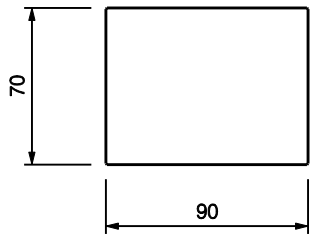
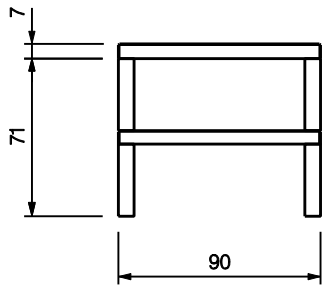
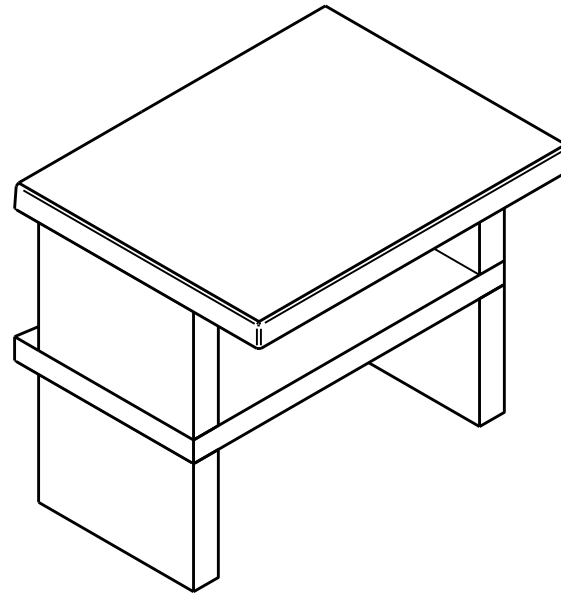
MAX 2 KG



# Modulo aperto LAVORO 90x70

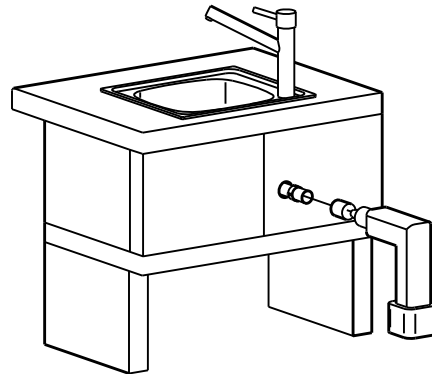
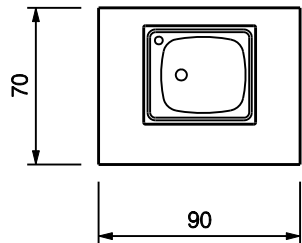
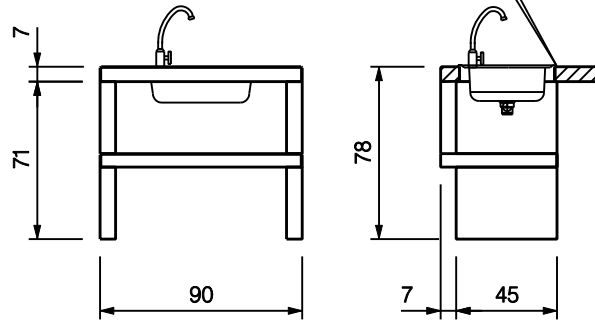
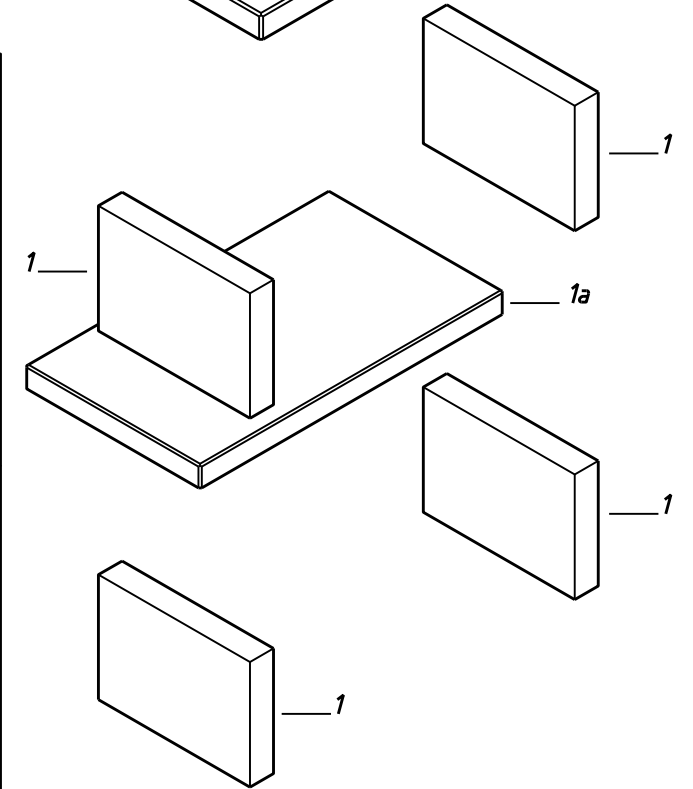
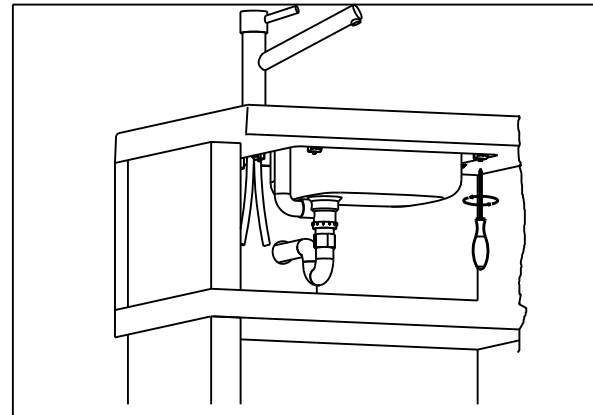
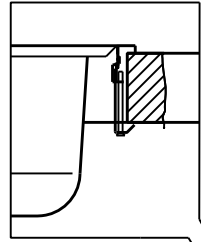
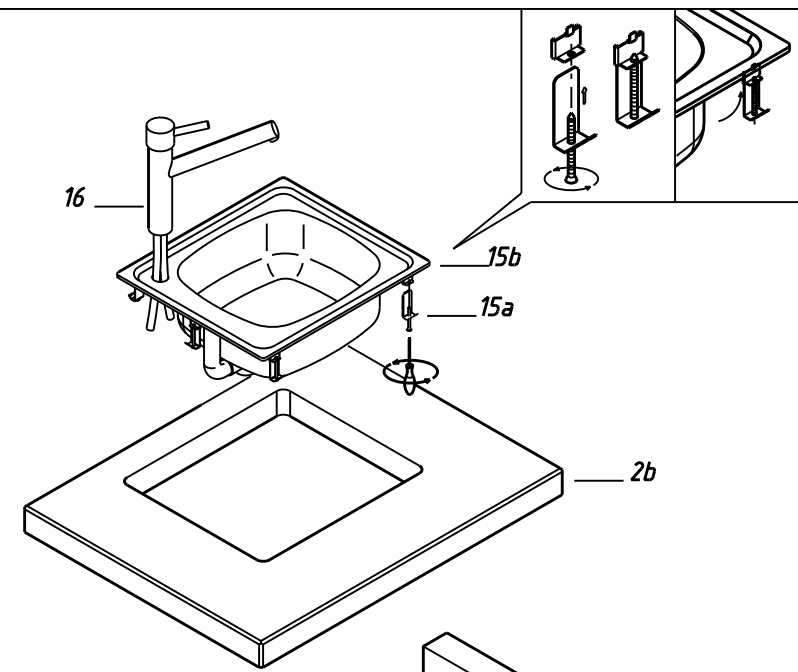
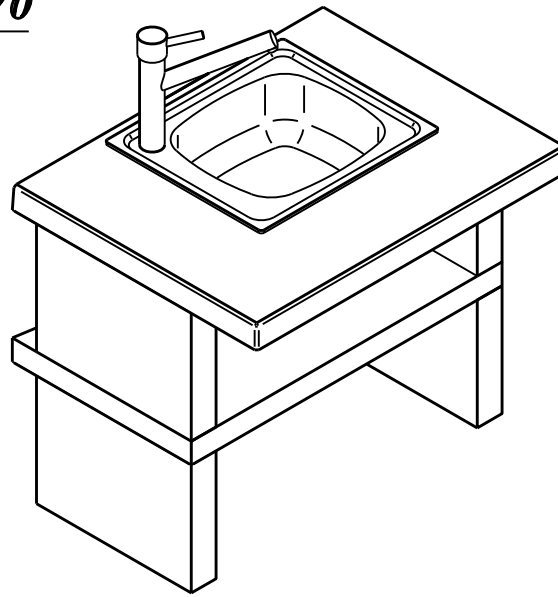
cod. 80 300 4750 ROSSO - E2 1452 b

cod. 80 300 4940 GRIGIO - E2 1452 b



# Modulo aperto LAVELLO 90x70

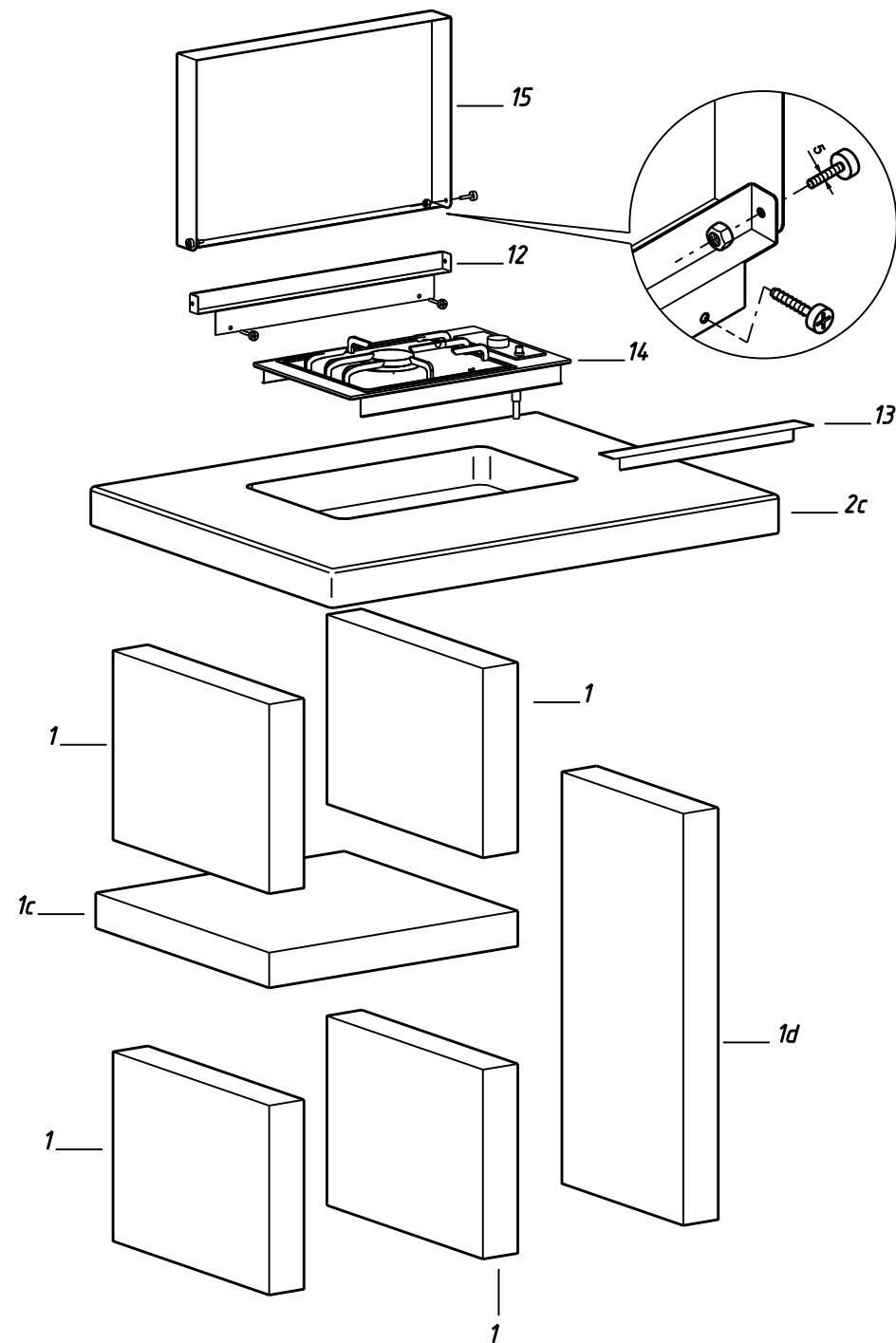
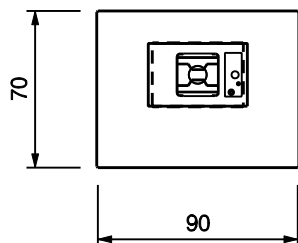
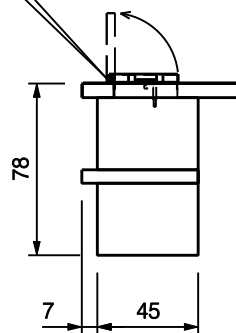
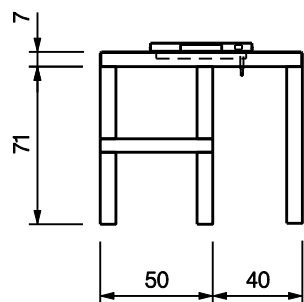
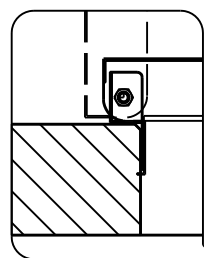
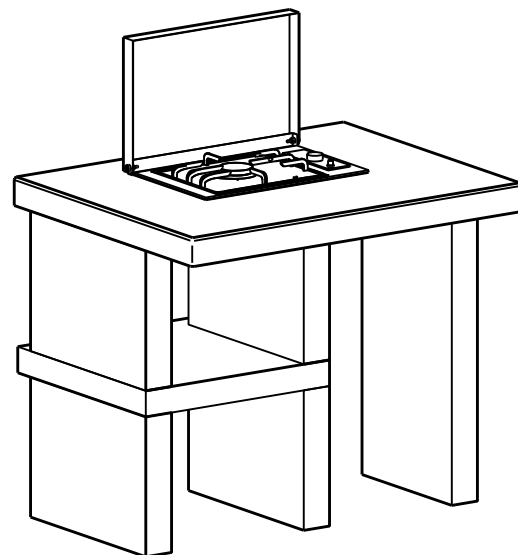
cod. 80 300 4770 ROSSO - E2 1452 b  
cod. 80 300 4950 GRIGIO - E2 1452 b



# Modulo aperto GAS 1 FUOCO

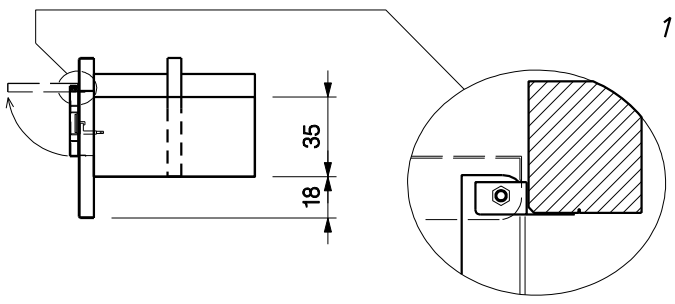
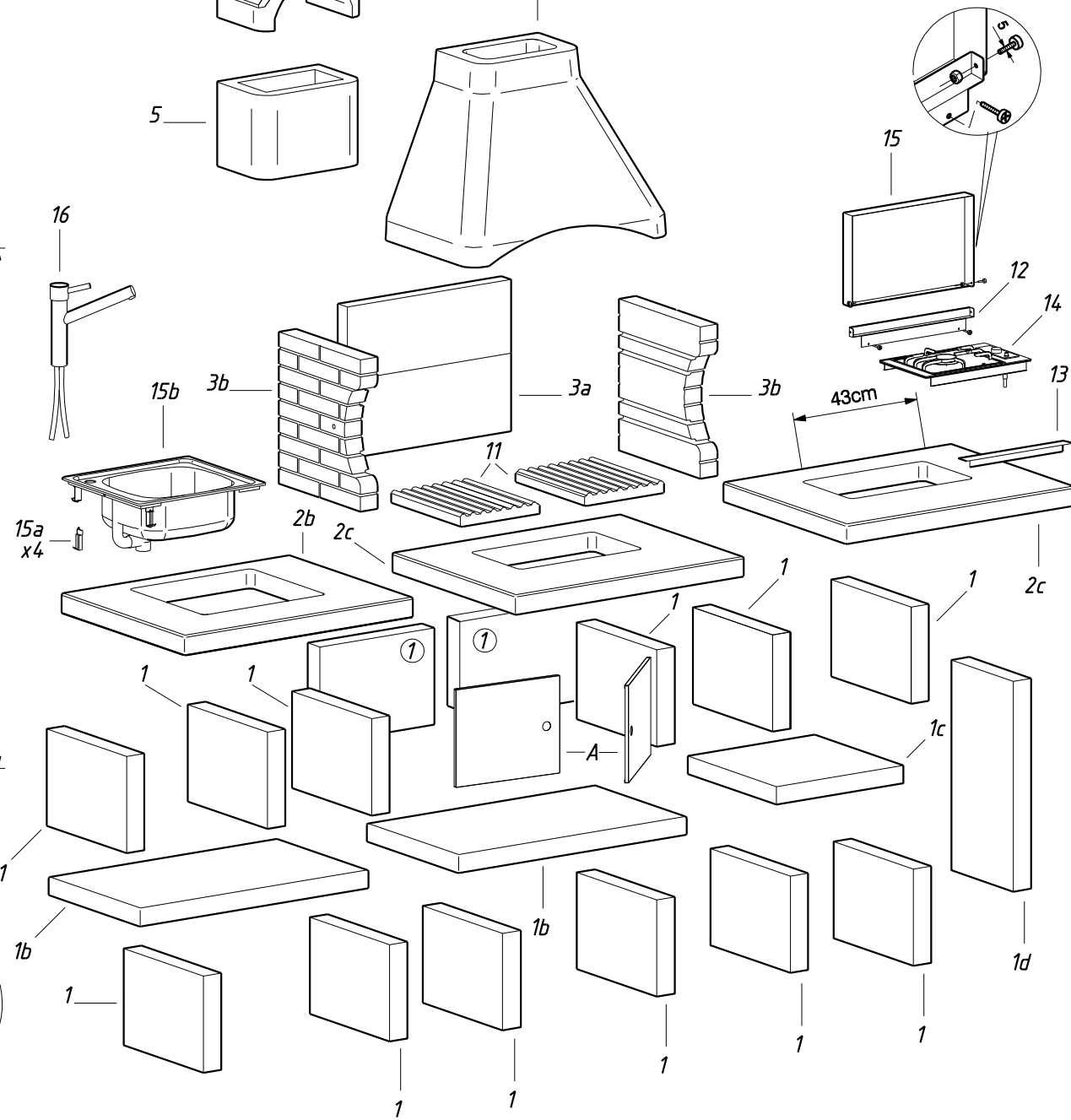
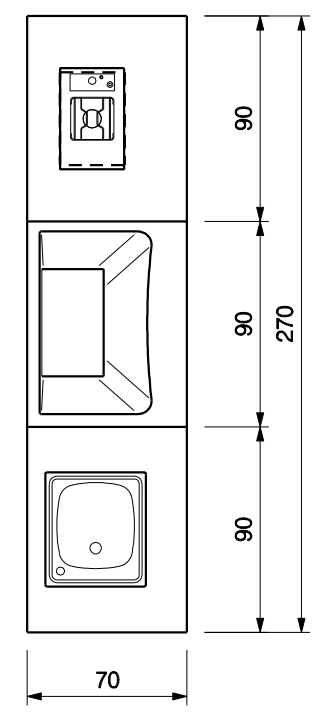
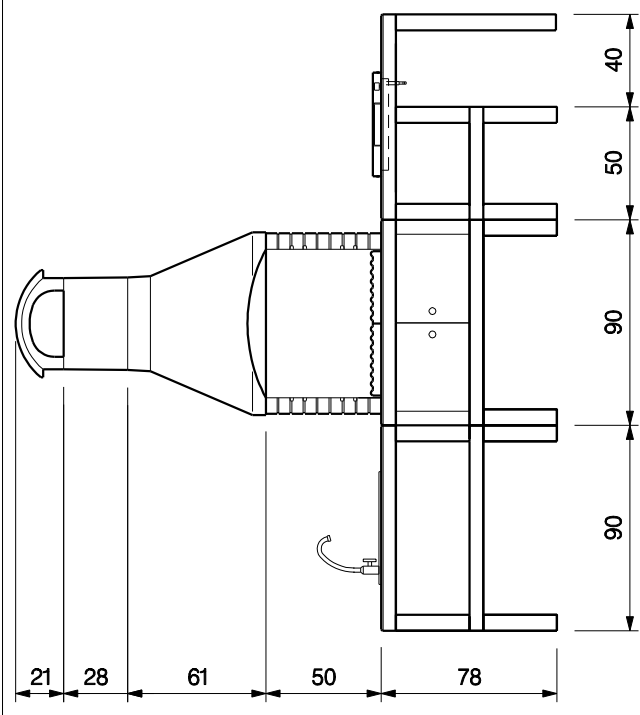
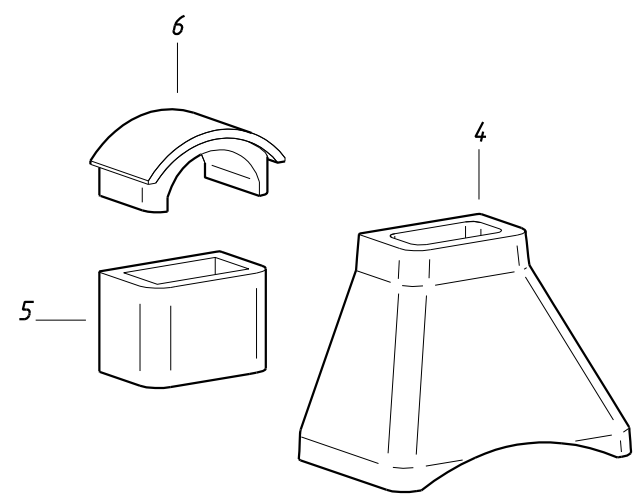
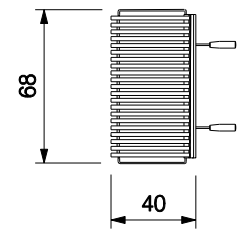
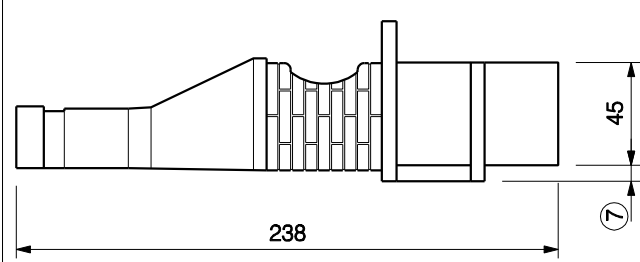
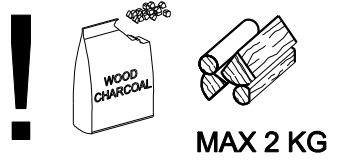
cod. 80 300 4760 ROSSO - E2 1452 b

cod. 80 300 4960 GRIGIO - E2 1452 b



# ARIEL

Ean 13: /  
cod. 80 300 4980 - E1 1452 b

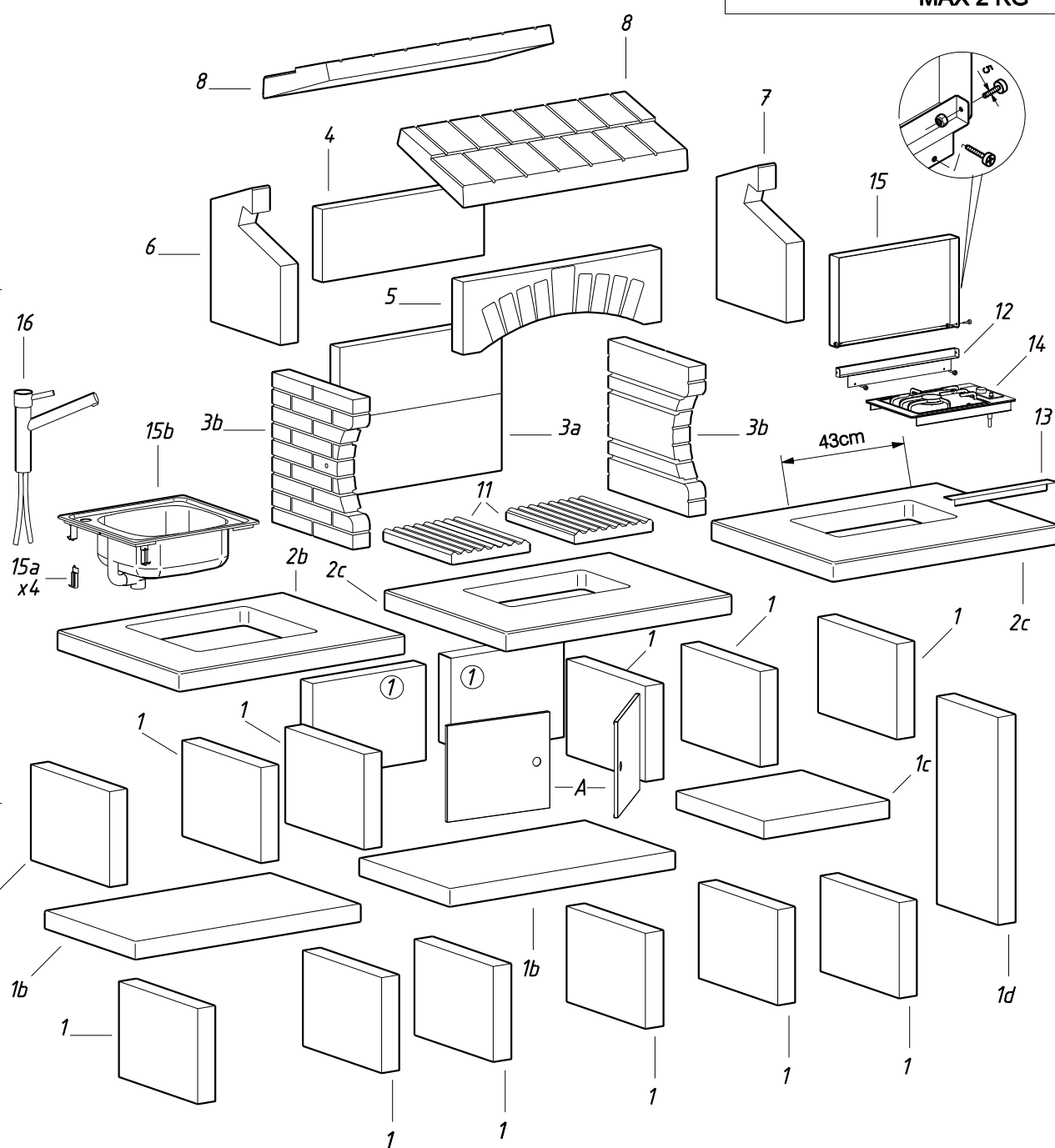
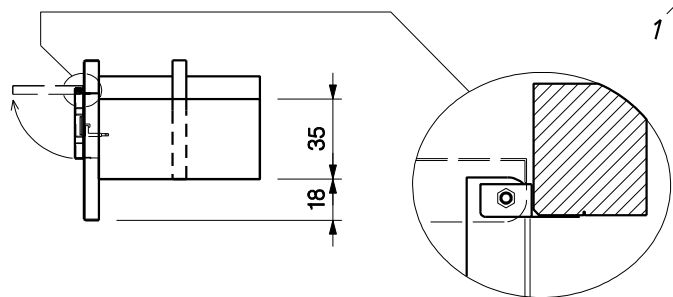
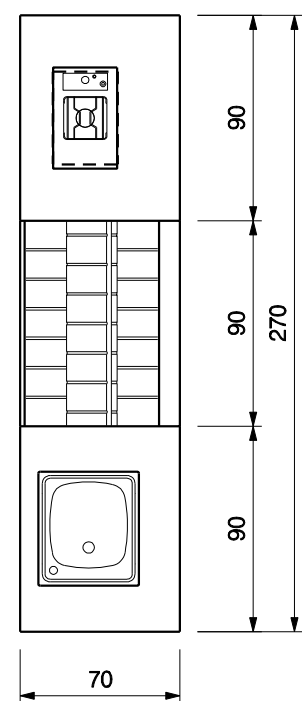
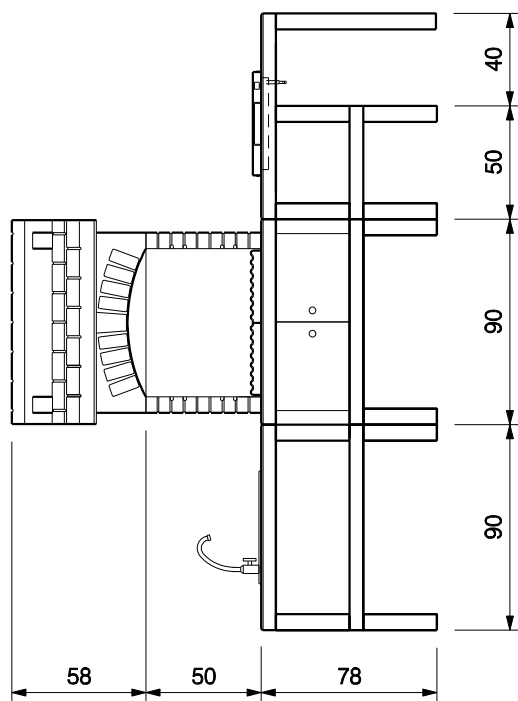
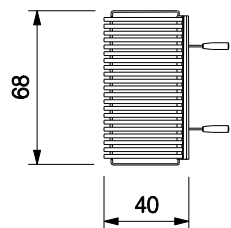
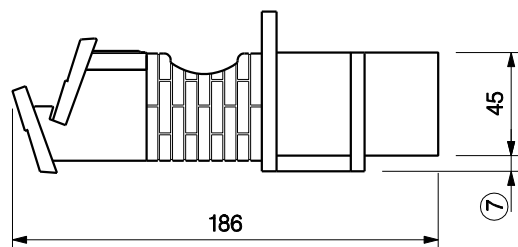
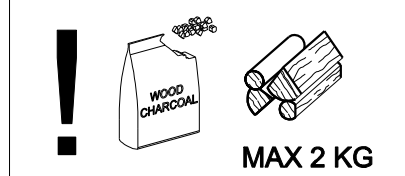




# BILBAO

Ean 13: 8019945839448

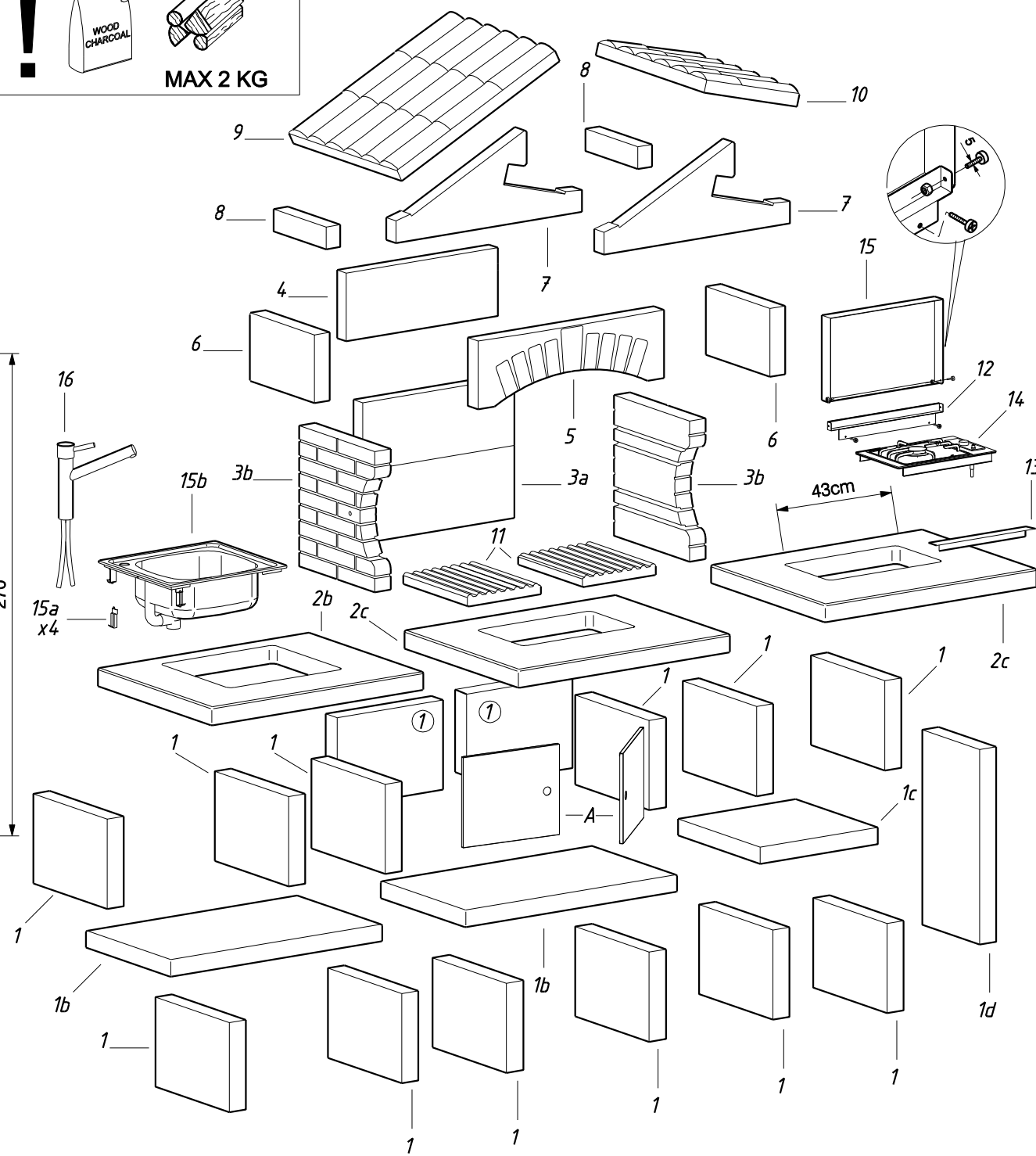
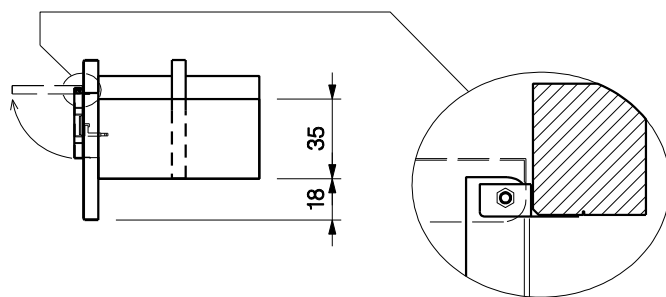
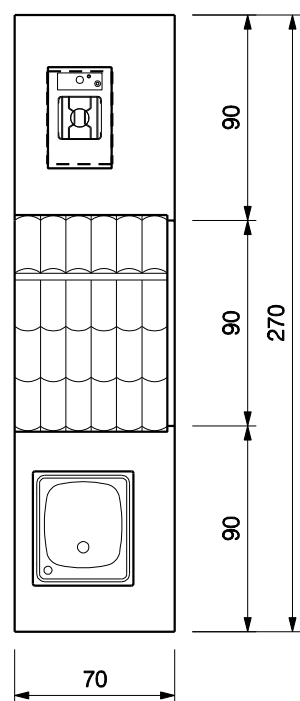
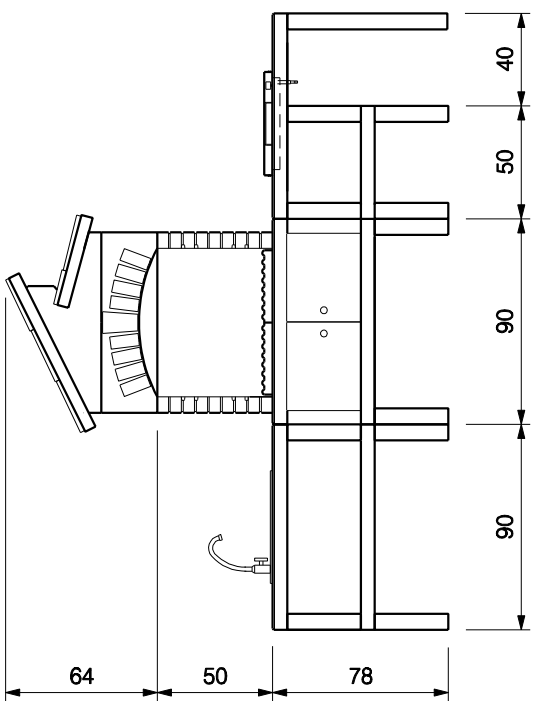
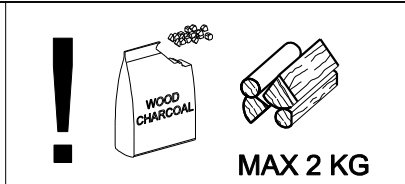
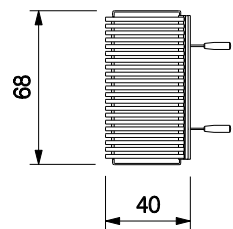
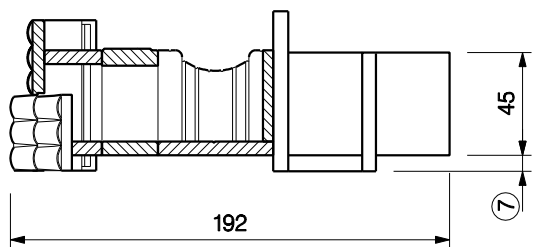
cod. 80 300 4790 - E2 1428 b



# CORDOBA

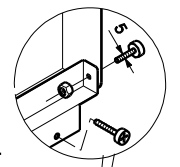
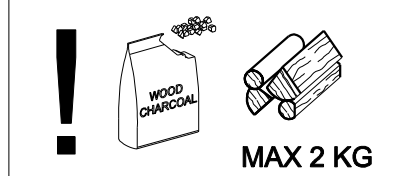
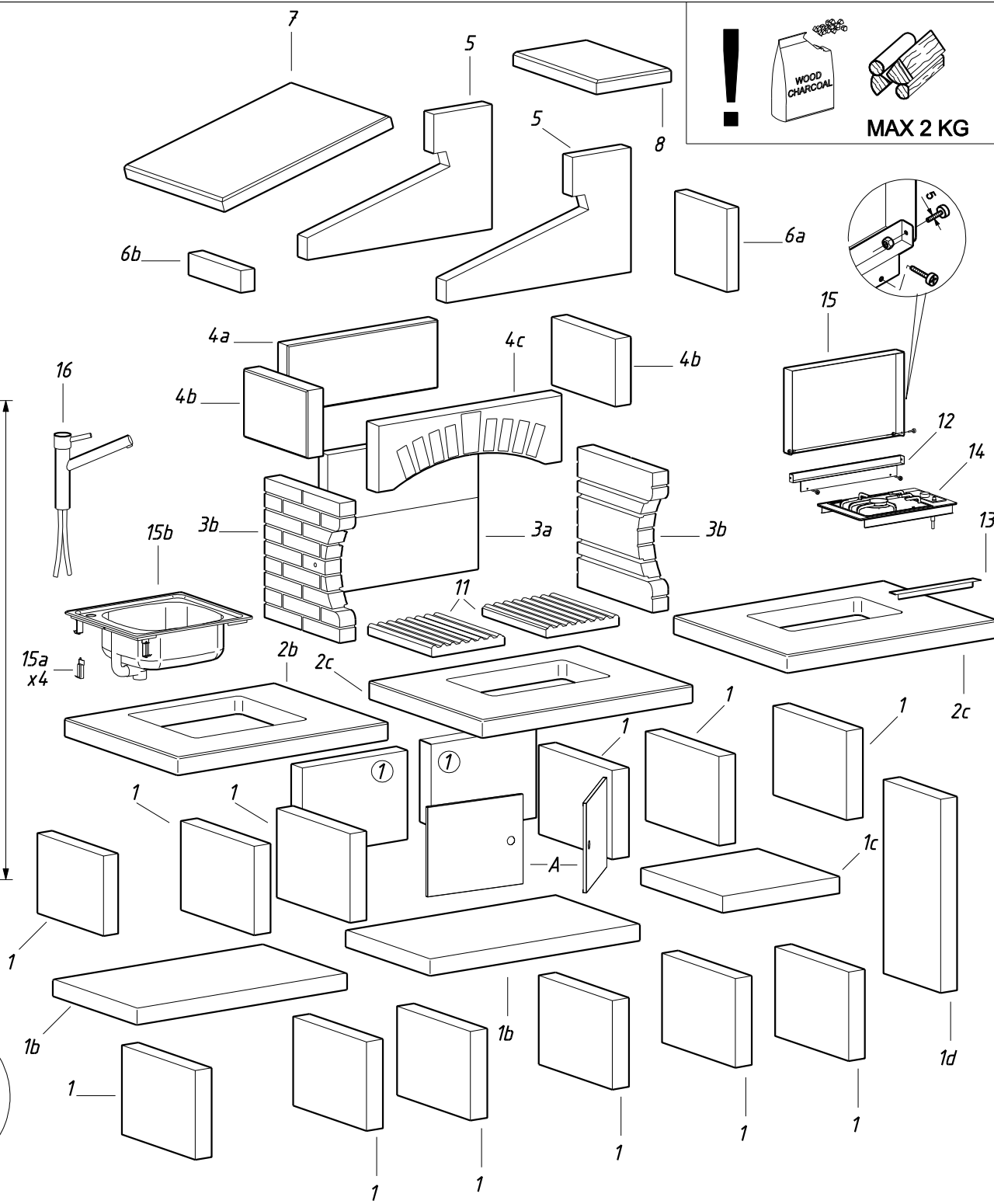
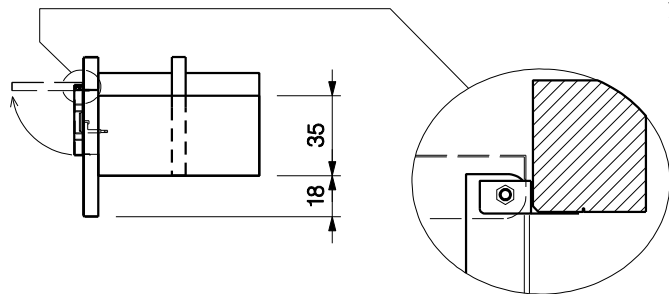
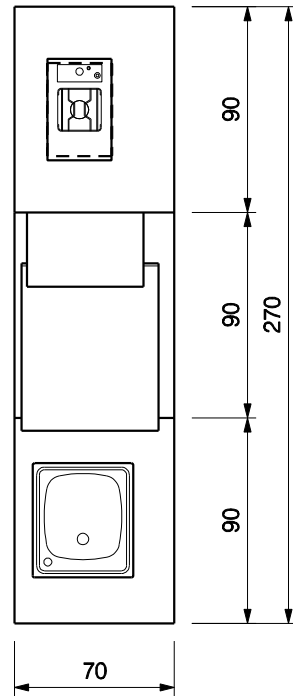
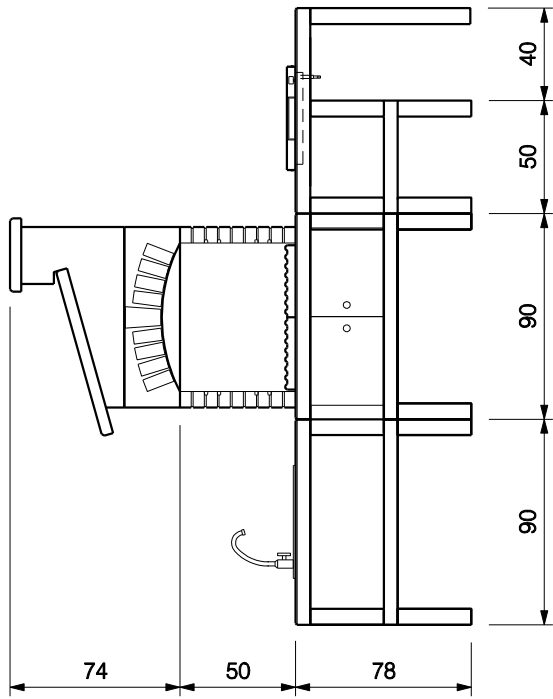
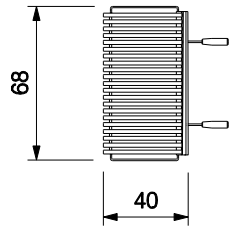
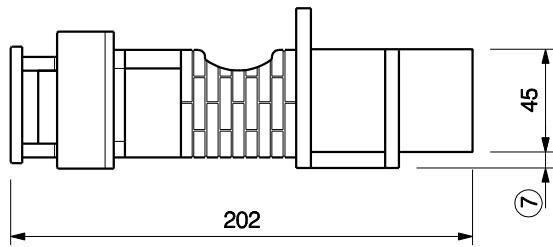
Ean 13: 8019945807645

cod. 80 300 4680 - E2 1428 b



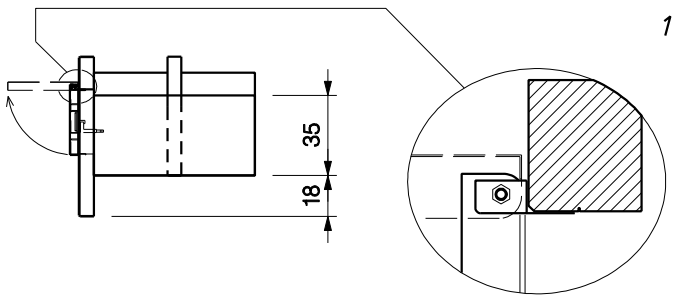
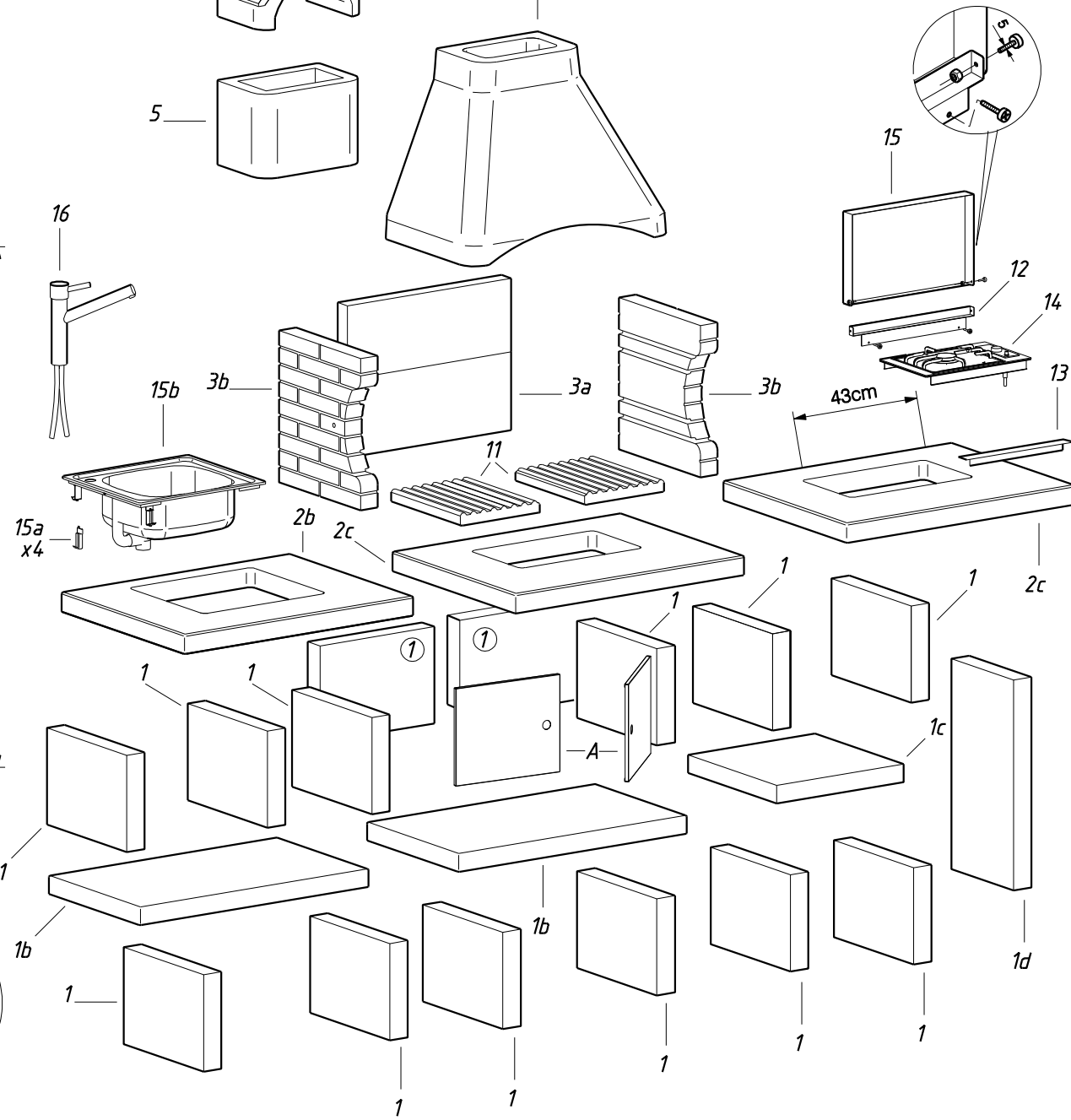
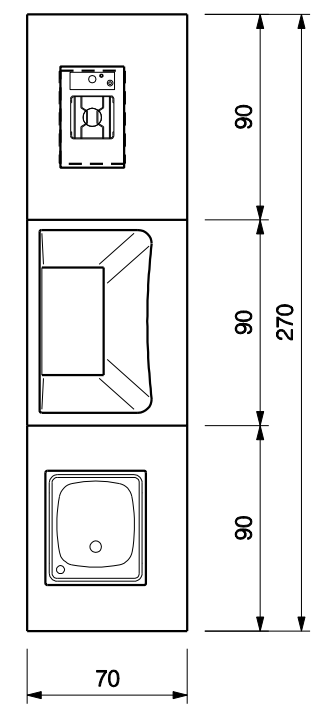
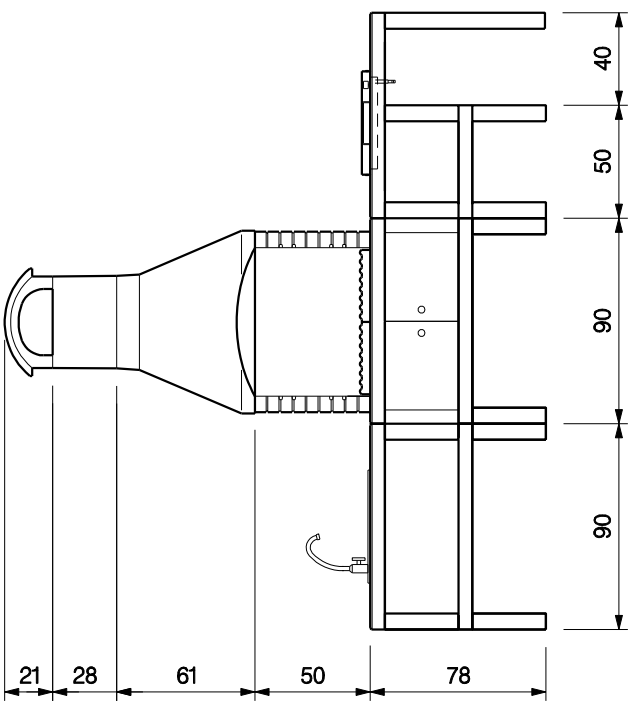
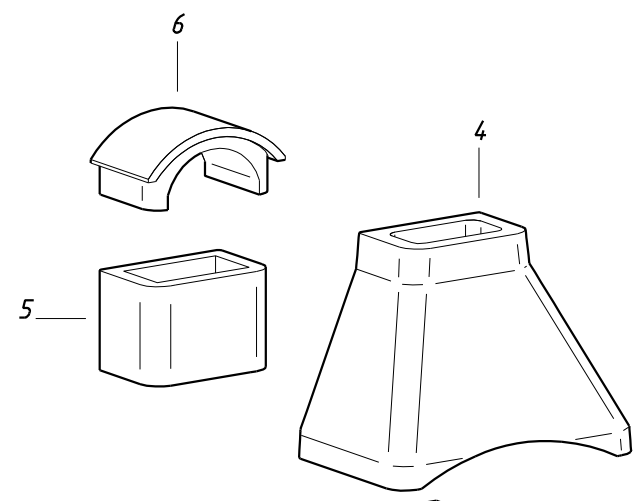
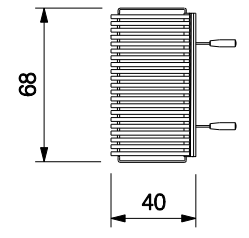
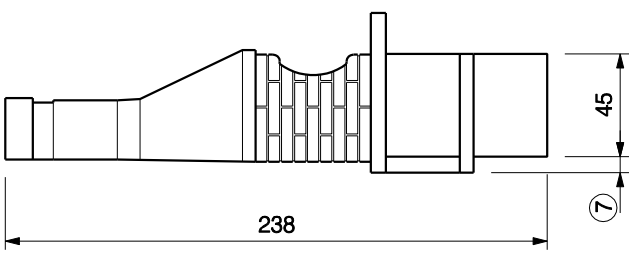
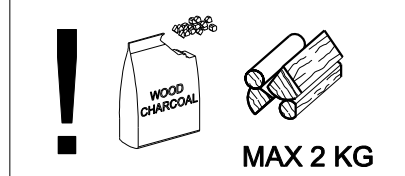
# GUANACO

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cod. 80 300 4710 - E3 1446 b

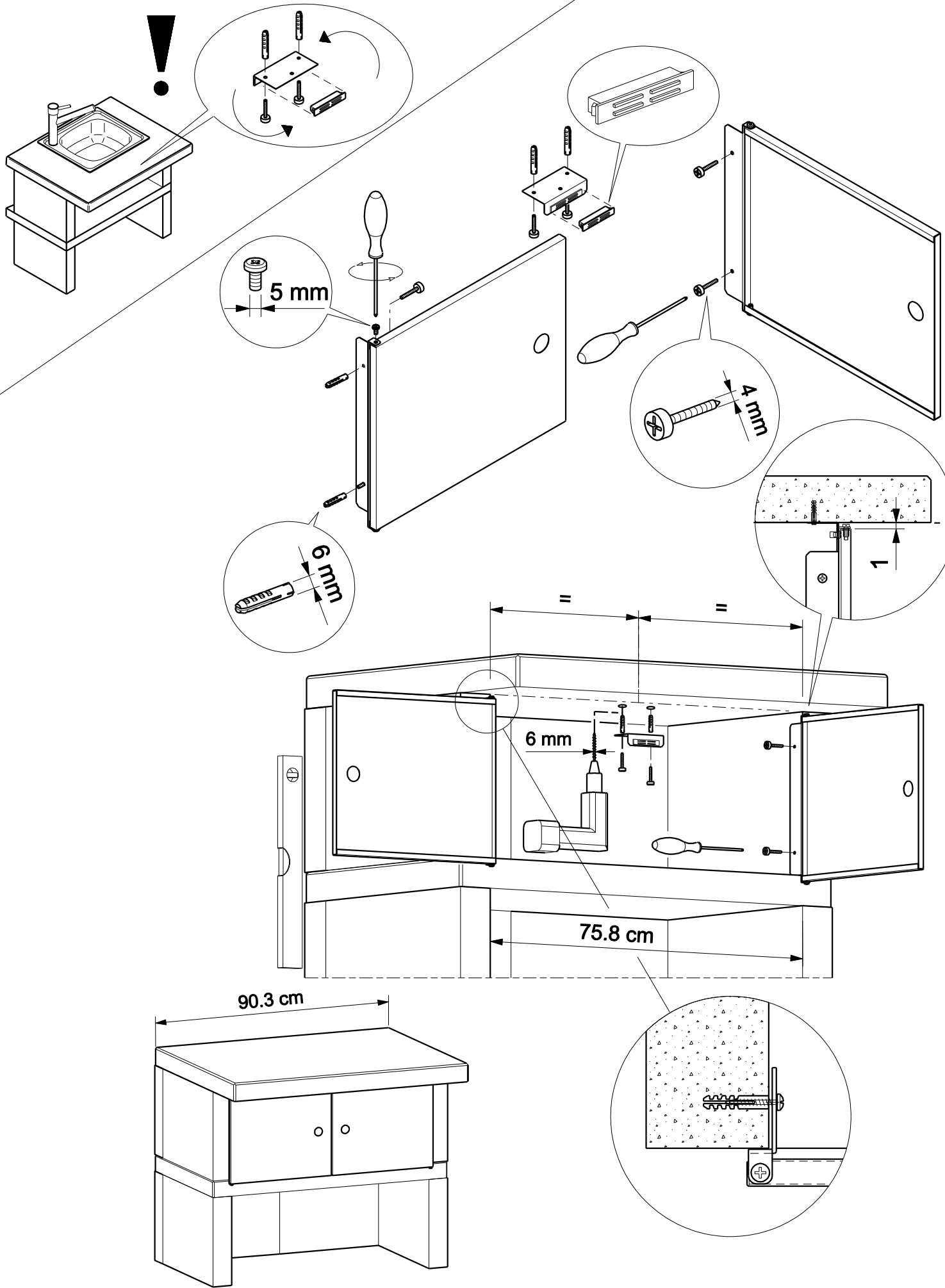


# MARBELLA

Ean 13: /  
cod. 80 300 4910 - E2 1428 b



# KIT ANTINA METALLICA 78X33



ANDRIA  
ARAL  
ARAL GR  
ARIEL GRILL  
ARIEL CUCINA  
ARGOS 2  
BAJKAL  
BAJKAL GR  
BAJKAL MB  
BELAIR  
BILBAO CUCINA  
BOAVISTA  
BREST  
BRIONI Grill - Neutro - Lavello  
CANCUN  
CAYMAN  
CICLADI  
COMORE  
CONVIVIO  
CORDOBA GRILL  
CORDOBA CUCINA  
COREA  
DANY - ROSY  
DUBAI  
GALAPAGOS  
GARDA  
GIARRE 2  
GIOIA  
GLASGOW 2  
GRADO  
GUANACO 2  
GUANACO CUCINA  
INCAS 2  
JESOLO  
LAGUNA  
LAS VEGAS  
LIMASSOL

MARBELLA GRILL  
MARBELLA CUCINA  
MENTON 2  
MODULO LAVORO  
MODULO LAVELLO  
MODULO GAS 1 FUOCO  
MONACO  
MINORCA  
NAPOLI  
NEW MEXICO  
NEW JERSEY  
NEW ZEALAND  
NOTO  
OLBIA  
ORLANDO  
OSLO  
PALU 2  
PANTELLERIA  
PARENZO  
PIANO CICLADI  
PIANO LATERALE 50X50  
PIANO LATERALE 119X60  
PIANO LAT. PORTOROSE  
PORTOROSE  
POSILLIPO 2  
RIALTO  
ROMA  
SOHO  
SOCOTRA  
ST. TROPEZ  
TEBE 2  
TENERIFE  
TRANI  
TUPAI  
VASTO  
VESUVIO 2

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