

# Barbecue

Model	BBQ74
Cooking areas / heating elements	3
	AC 230 VAC 50/60 Hz Single phase
Heating output MAX W	3865 W
MAX Amp	16,80 A

## **Dear Customer,**

*Thank you for having purchased and given your preference to our product. The safety precautions and recommendations reported below are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.*

*Please preserve this booklet carefully. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.*

*This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.*

*The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance.*

## **IMPORTANT PRECAUTIONS AND RECOMMENDATIONS**

✳ **After having unpacked the appliance, check to ensure that it is not damaged. If you have any doubts, do not use it and consult your supplier or a professionally qualified technician.**

**For your safety:** Damaged appliances must not be operated. The appliance must only be connected by an authorised specialist, paying attention to the relevant regulations of the power supply companies and the regional construction regulations.

✳ **For best use of these appliances, read the instructions for use carefully and keep them in a safe place.**

✳ **These appliances must only be used for the purpose for which they were designed, i.e. for cooking foods. Any other use should be considered incorrect and therefore dangerous.**

✳ **Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.**

✳ **Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use.**

✳ **The manufacturer cannot be considered responsible for damage caused by unreasonable, incorrect or rash use of the appliance.**

✳ **The cooktop has been manufactured with recyclable material. Dispose of it following the local regulations for the disposal of waste. Before disposing of it make it unusable by cutting off the supply cable.**

✳ **The appliance should be installed and all the electrical connection made by a qualified engineer in compliance with local regulations in force and following the manufacturer's instructions.**

Only ever operate the appliance under supervision.

Observe caution with oils and fats. They may overheat and burn easily.

## **IMPORTANT PRECAUTIONS AND RECOMMENDATIONS FOR USE OF ELECTRICAL APPLIANCES**

**Use of any electrical appliance implies the necessity to follow a series of fundamental rules. In particular:**

✳ **Never touch the appliance with wet hands or feet;**

✳ **do not operate the appliance barefooted;**

✳ **do not allow children or disabled people to use the appliance without your supervision.**  
**The manufacturer cannot be held responsible for any damages caused by improper, incorrect or unreasonable use of the appliance.**

## TIPS FOR THE USER

- ✳ **During and after use of the cooktop, certain parts will become very hot. Do not touch hot parts.**
- ✳ **Keep children away from the cooking hob when it is in use.**
- ✳ **Before any cleaning or maintenance, switch off the electricity to the cooktop. Risk of fire!**
- ✳ **Make sure that the electrical cables of other appliances installed nearby cannot come into contact with the cooktop.**
- ✳ **Keep children away from the cooking hob when it is in use.**
- ✳ **When using the barbecue, the extractor hood should be switched on or a window opened.**

– This appliance has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.

## WARNING

**The barbecue and the adjacent surfaces become very hot during use and also there might be splashes of boiling oil. Keep children away and be careful of oil splashes.**

## FEATURES

The unit features three separately switchable grilling elements. So, you have a possibility of grilling separate foodstuffs with differing temperature requirements at the same time. You can also save energy with smaller or small numbers of grilled pieces.

The appliances are equipped with following accessories:

1. Cooking grid
2. N.2 tilting heating elements
3. Tray (under the heating element )
4. Frame for building in the product
5. Holes for fixing the appliance to the installation cabinet
6. Control knobs
7. Lamp

## BARBECUE FEATURES

- This appliance grills meat and fish without fat and oil.
- Under the heating element there is a tray.
- All the parts, grill, tray can be removed for cleaning.

## USING THE BARBECUE FOR THE FIRST TIME

- Remove the adhesive film which protects certain parts.
- Carefully remove all the glue residues without using abrasive substances, to avoid scratching the surfaces.
- Wash and dry the grill carefully (better if in the dishwasher).
- Raise the heating element, make sure that the tray is positioned correctly.
- Lower the heating element and put the grill on top.
- Switch the barbecue on by turning the energy regulator knob to the maximum position (6) (attention: on some models the maximum setting could have a higher number) for about 15 minutes to remove the fatty working residues
- Your barbecue is equipped with 1 or more control knobs (according to model), each one controlling one of the heating elements

## USING THE BARBECUE

- Before cooking, check that the removable parts are in their correct position (tray, heating element completely lowered, grill in position).
- Switch on the barbecue by turning the knob to position 6 (or in any case to the maximum setting).
- The indicator light shows that the barbecue is ON.
- Preheat for about 5 minutes. Il barbecue dispone di due manopole, ciascuna controlla una zona di cottura del barbecue.
- Turn the knob of the cooking element chosen to cook to the position desired. The numbers from 1 to 6 indicate the operating positions with temperature increasing with the number.
- Put the food on the grill and check the cooking.
- To switch the barbecue off turn the knob to position “0”.

- When using the barbecue, the extractor hood should be switched on or a window opened.

## **TIPS FOR GRILLING**

Preheat for about 5 minutes.

Do not pour water onto the hot or working barbecue.

Notes:

- Dry moist food well.
- The moister the food is, the more smoke may be produced!
- During grilling, dripping fat may flare up briefly.

**WARNING The barbecue becomes very hot during use. Keep children away.**

Return the control knobs to “0” after grilling.

## **CLEANING THE BARBECUE**

- Before cleaning the barbecue switch it off.
- When cleaning, the appliance must always be cold.

Please thoroughly clean the appliance before operating it for the first time.

Clean the grill after every use. By doing so, you avoid baking in of residues. After residues have baked in several times, they are then difficult to remove. Wait until the appliance has cooled down completely before cleaning it.

- Clean the outside with a cloth wetted with hot water and soap or water and liquid detergent. To make cleaning operations easier remove the grill.
- Stainless steel surfaces can be cleaned with special products available on the market.
- Do not use steel pads or products which are abrasive, corrosive or chlorine based.
- Do not leave acid or alkaline substances (vinegar, salt, lemon juice etc.) on the barbecue surfaces.
- The grill can be washed in the sink, but they are better washed in the dishwasher.
- After each cooking empty the residual fats from the tray and wash it carefully. This is to prevent unpleasant smells during cooking.
- Clean the heating elements very carefully using a dry cloth or a cloth damped just with water.
- Be very careful that no water penetrates inside the appliance.

**Do not use steam jet cleaners because the humidity could infiltrate into the appliance making it dangerous.**

The control panel must not be cleaned with stainless steel cleaner as this may be aggressive to the inscriptions. Use a moist cloth and light rinsing detergent to clean it and wipe it dry with a soft dry cloth.

Do not clean the appliance with a steam cleaning apparatus or with water pressure because this poses a risk of short-circuits.

Isolate the appliance from the mains during every maintenance operation. To do this, remove the mains plug or actuate the corresponding fuse.

# **DANGER! WATER MUST NEVER ENTER THE INNER PARTS OF THE BARBECUE WHERE ELECTRICAL COMPONENTS ARE PLACED!**

**Never leave the barbecue exposed to rain and water in general.  
When the barbecue is not in use it must be protected carefully.**

Do not store any substances that are sensitive to high temperatures, or which pose a fire hazard (e.g. cleaning agents or spray cans), in drawers or cupboards under the appliance. grilled food and juice cannot leak.

## Tips and tricks

- The grilled result depends on the nature and quality of the meat and on your personal taste.
- As far as possible, grilled pieces should be equally thick. In this way, they will brown evenly and they will stay nice and juicy.
- Always preheat the grill. In this way, the intensive heat radiation will seal the surface of the grilled food and juice cannot leak.
- Place grilled pieces directly on the gridiron. If there is only piece for grilling, place it on the gridiron, as far as possible in the middle, over the switched-on heating element. That is the best to do it. Turn grilled pieces over as soon as they can be removed easily from the grill. The pores have now been sealed.
- Always grill steaks unsalted. Otherwise, water and soluble nutrients might leak and be lost.
- Avoid pickled foods such as boiled ham and smoked pork etc. as otherwise a compound may be produced that is harmful to health.
- To avoid drying out of the surface and to improve the taste, lightly brush grilled food with heatresistant oil (e.g. peanut oil). Make sure you do not use too much oil as otherwise there will be a risk of fire.
- You might notice that the grilling element switches on and off automatically during the grilling time. This is normal.
- Poultry becomes particularly crispy brown if you coat it with butter, salty water or orange juice towards the end of the cooking time.
- Serve grilled food hot.
- Grilled food will go tough if you keep it warm.

- Meat is medium if juice leaks out of the surface of a steak (pink inside and crispy brown on the outside).
- Do not pierce the meat while grilling it. It may lose its juice. Turn the meat when small drips can be seen on its surface.
- Do not remove the fatty layer (e.g. on a cutlet) until after grilling as otherwise the meat will lose juice and aroma.

Would you have known?

Advantages of grilling

No or little fat is used when grilling. Therefore, it is a low-fat preparation method.

Grilling is a gentle cooking method in which nutrients, taste and aroma substances are largely retained. Grilled foodstuffs are easy on the stomach because they are prepared without fat and sauces. During grilling, intensive browning appears on the surface of foodstuffs, but no crust, with the result that grilled foods are easy to digest and are suitable for diets.

# Technical informations for the installer

## Important notes on assembly

- The installing technician is responsible for perfect functioning of the appliance at its installation location. He must explain the operating principle of the appliance to the user with reference to the operating instructions. He must draw the user's attention as to how to isolate the appliance from the mains whenever necessary.
- Any damage caused by failure to observe these instructions cannot be recognised.
- If, after installation, not all poles of the appliance can be isolated from the mains by removing a plug, an isolating device with a contact gap of at least 3 mm (e.g. a fuse) must be permanently installed.

**IMPORTANT: Install the appliances following the manufacturer's instructions.**

**Incorrect installation can cause damage to people, animals or things, for which the manufacturer cannot be held responsible.**

## ELECTRICAL PART

- ✳ The appliance must be connected to the mains by a competent electrician and according to the regulations in force.
- ✳ The appliance must be connected to the mains checking first of all that the voltage corresponds to the value given on the rating plate and that the section of the electrical cables can take the load indicated on the rating plate.
- ✳ Fit a standard plug which is suitable for the power absorbed by the appliance and in conformity with the local rules in force.
- ✳ The plug must be put into a socket connected to the earth system in compliance with safety rules.
- ✳ The connection can be made directly to the mains by putting an all-pole switch with minimum opening between the contacts of 3 mm between the appliance and the mains.
- ✳ The supply cable must not touch hot parts and must be so positioned that it does not exceed the temperature of 50°C at any point.
- ✳ When the appliance is installed the switch or socket must always be accessible.
- ✳ The appliance must have its own supply; any other appliances installed near it must be supplied separately.

**N.B. For connection to the mains do not use adapters reductions or shunts because these can cause overheating or burning.**

If the installation requires modifications to the domestic electrical system or if the socket and the appliance plug are not compatible, contact a professional electrician.

He must, in particular, also make sure that the section of the socket cables is suitable for the power absorbed by the appliance.

**The appliance must be connected to the earth. The manufacturer declines all responsibility for any problem caused by failure to observe this instruction.**

## TECHNICAL INFORMATION FOR THE INSTALLER

This cooktop can be built into a working surface 30 to 40 mm thick .

Mount an extractor hood above these appliances to remove fumes and smells produced during operation.

To fit the cooktop into the unit make an opening of the dimensions given in the figure, remembering that:

– inside the unit there must be a space of at least 400 mm between the bottom of the cooktop and the top of an appliance or bracket.

The distance from the bottom edge of the appliance tub to the next item of furnishing must be at least 400 mm.

– any wall to the side and above the cooktop must be at least 400 mm away.

– the wall behind the cooktop must be at least 400 mm away.

– when there is a wall unit or hood above the cooktop there must be at least 750 mm between the cooktop and the unit or hood.

– the coatings of the walls of the unit or appliances near the cooktop must be heat resistant:

– **Do not install the cooktop near inflammable materials (e.g. curtains).**

THE APPLIANCE MUST BE INSTALLED AS FAR AS POSSIBLE FROM INFLAMMABLE MATERIALS AND PRODUCTS.

The mains connecting cable must be in accordance with the current regulations . You are advised to install a socket outlet earthed in accordance with regulations approximately 70 cm above the floor behind the appliance. This must still be accessible after installation. When the appliance is connected to an outlet box, an isolating device with a contact gap of at least 3 mm (e.g. a circuit-breaker or a fuse) must be included in the installation.

## FASTENING THE APPLIANCES

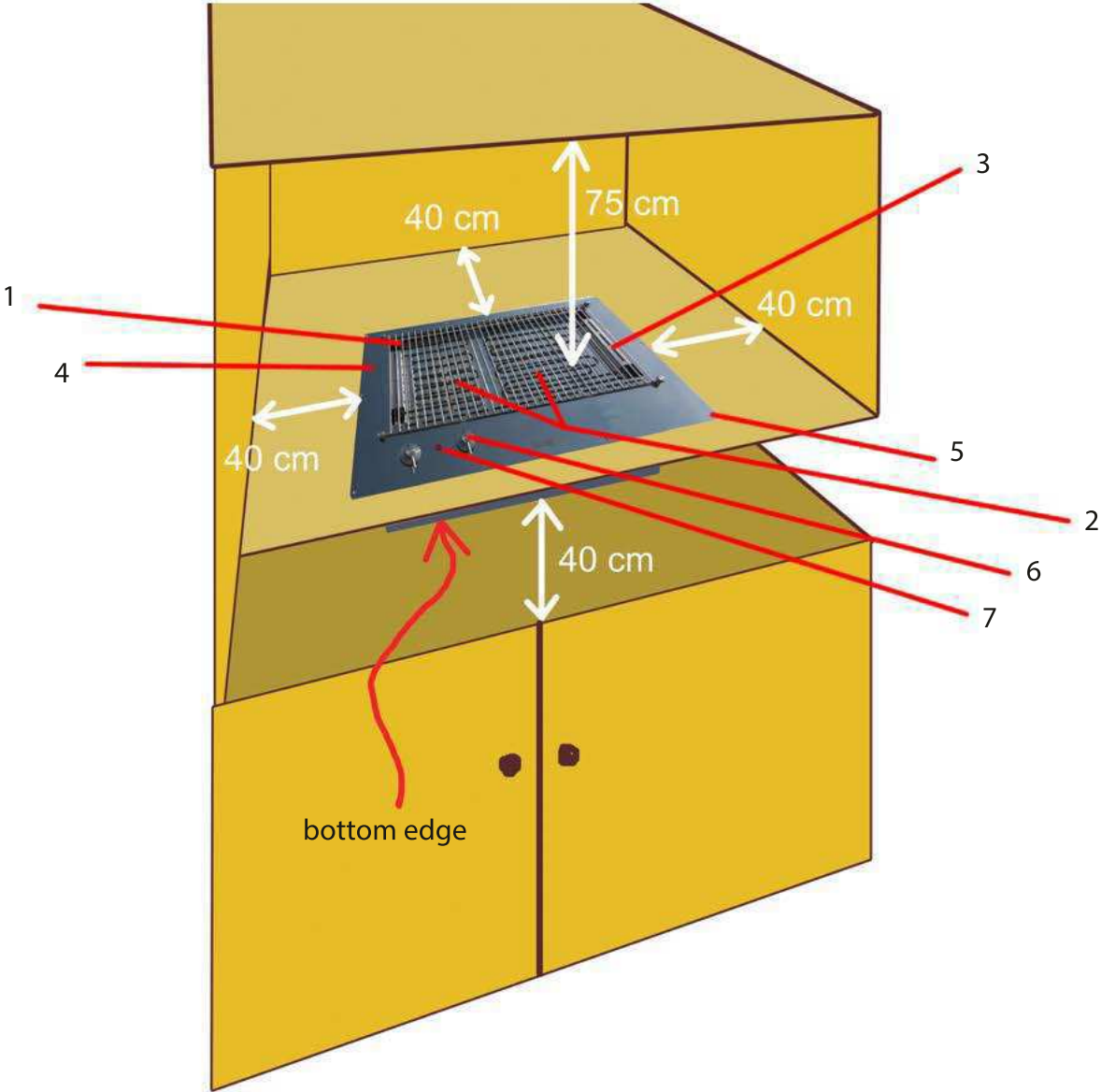
Each appliance is supplied with a set of tabs and screws\* to fasten it on units or with holes for fixing it with screws. Put the cooktop into the hole cut into the unit and position it correctly.

Note:

If you have fitted the appliance optional cover on the appliance, it must not be closed until the appliance has cooled down completely. Do not operate the appliance with the optional cover closed! Heat development may damage the appliance and the cover. Do not use the appliance cover as a surface for placing objects or for keeping things warm.

\* supplied only with some models

mimimum distances



## Safety with children

- Children (above all those under 8 years of age) must be kept away from the grill unless they are constantly supervised.
- Children must not be allowed to clean the hob unsupervised.
- Please supervise children in the vicinity of the hob and do not let them play with it.
- The grill gets hot when in use and remains hot for a while after being switched off. Keep children well away from the hob until it has cooled down and there is no danger of burning.
- Danger of burning! Do not store anything which might arouse a child's interest in storage areas above or behind the hob. Otherwise they could be tempted into climbing onto the appliance with the risk of burning themselves.
- Risk of burning and scalding. Place pots and pans on the cooking zone in such a way that children cannot pull them down and burn themselves.
- Danger of suffocation!  
Whilst playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head with the risk of suffocation. Keep packaging material away from children.

## Caring for the environment

### Disposal of the packing material

The packaging is designed to protect the appliance from damage during transportation. The packaging materials used are selected from materials which are environmentally friendly for disposal and should be recycled.

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites.

### Disposing of your old appliance

Electrical and electronic appliances often contain valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or if handled incorrectly. Please do not, therefore, dispose of your old appliance with your household waste. Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances, or contact your dealer for advice. You are also responsible (by law, depending on country) for deleting any personal data that may be stored on the appliance being disposed of.

Please ensure that your old appliance poses no risk to children while being stored prior to disposal.



## IMPORTANT :

Never use your appliance for warming or heating the room.

Wear proper clothing/apparel. Loose fitting or hanging garments should never be worn while using the appliance. Fabric or other flammable materials may contact hot surfaces during operation and may ignite and result in personal injury.

Storage in or on Appliance Flammable materials should not be stored above, under or near surface cooking units.

Keep flammable materials away from cooktop.

Do not store plastic material (such as plastic utensils) in storage areas beneath cooktop. Plastic items with low melting temperatures should not be stored under/over or near the cooktop.

Never Leave Surface Units Unattended at High Heat Settings. Boilover may cause smoking and greasy spillovers may ignite.

Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher

**DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS.** Heaters may be hot even though they are dark in color. Areas near surface may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are the induction elements and surrounding glass surface.

Important: This appliance must be properly installed and grounded by a qualified technician.

Allow the grill to cool before taking off cooking grates, disposable drip tray or lids.

Fuel, such as charcoal briquettes, are not to be used with this appliance.

**WARNING:** Charcoal or similar combustible fuels must not be used with this appliance.

### Check the Electrical Supply Requirements

This product must be installed in accordance with national, state and local electric codes. The following table provides the correct voltage, amperage and frequency that must be supplied to the grill.

The supply must be from an individual grounded circuit that is protected by a circuit breaker and rated per the specifications for the model as shown in the table below.

Adequate ventilation of the space below the countertop must be provided to ensure proper operation of the grill. Heat transferred from the grill bottom pan during operation will overheat an improperly ventilated area.

### USE ONLY DRY POT HOLDERS

Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holder touch the grate or element of the grill. Do not use a towel or other bulky cloth in place of a pot holder.

### DO NOT CLEAN UNIT WITH PRESSURIZED WATER

Never clean the grill with any form of pressurized water or other types of cleaners. Doing so will void the warranty and may pose a serious risk of electric shock. Always clean the grill with a cloth and a stainless steel or glass surface cleaner.

### DO NOT USE POTS OR OTHER BAKEWARE ON THE GRILL

Grill is supplied with a factory installed stainless steel frame that accepts head wood screws for mounting.