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KEEP THE INSTRUCTION MANUAL FOR FUTURE REFERENCE



INSTRUCTIONS FOR THE USER: *these provide recommendations for use, a description of the controls and the correct procedures for cleaning and maintaining the appliance*



INSTRUCTIONS FOR THE INSTALLER: *these are intended for the **qualified engineer** who is to install, commission and test the appliance*

1. PRECAUTIONS FOR USE



THIS MANUAL CONSTITUTES AN INTEGRAL PART OF THE APPLIANCE: TAKE GOOD CARE OF IT AND KEEP IT TO HAND THROUGHOUT ITS LIFE CYCLE.

WE URGE YOU TO READ THIS MANUAL AND ALL THE INFORMATION IT CONTAINS CAREFULLY BEFORE USING THE PRODUCT. **INSTALLATION MUST BE CARRIED OUT BY QUALIFIED STAFF IN COMPLIANCE WITH THE RELEVANT REGULATIONS.** THIS APPLIANCE IS INTENDED FOR PROFESSIONAL USE AND COMPLIES WITH THE **EEC DIRECTIVES** CURRENTLY IN FORCE. THE APPLIANCE IS BUILT TO PROVIDE THE FOLLOWING FUNCTION: **COOKING AND HEATING FOODS**; ALL OTHER USES ARE TO BE CONSIDERED IMPROPER.

THE MANUFACTURER DECLINES ALL LIABILITY FOR USES OTHER THAN THOSE STATED ABOVE.



NEVER USE THIS APPLIANCE FOR HEATING ROOMS.



NEVER LEAVE PACKAGING RESIDUES UNATTENDED IN THE HOME. SEPARATE THE VARIOUS PACKAGING MATERIALS BY TYPE AND CONSIGN THEM TO THE NEAREST SEPARATE DISPOSAL CENTRE.



NEVER OBSTRUCT THE OPENINGS AND SLITS PROVIDED FOR VENTILATION AND HEAT DISPERSAL ON THE SIDES AND REAR OF THE APPLIANCE.



THE NAMEPLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND MARK IS IN A VISIBLE POSITION ON THE REAR OF THE APPLIANCE. THE NAMEPLATE MUST NEVER BE REMOVED.



NEVER LEAVE THE APPLIANCE UNATTENDED DURING USE.



NEVER USE METAL SCOURING PADS OR SHARP SCRAPERS ON THE OUTSIDE SURFACES; THEY WILL DAMAGE THEM.

USE ORDINARY NON-ABRASIVE PRODUCTS WITH THE AID OF WOODEN OR PLASTIC UTENSILS IF NECESSARY. RINSE THOROUGHLY AND DRY WITH A SOFT CLOTH OR CHAMOIS LEATHER.



NEVER USE HIGH-PRESSURE JET CLEANERS TO CLEAN THE APPLIANCE; THE POWER OF THE WATER JET MIGHT DAMAGE THE APPLIANCE, REDUCING ITS SAFETY LEVEL AND CAUSING UNSIGHTLY FLAWS.



The manufacturer declines all responsibility for injury or damage caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance and the use of non-original spare parts.



2. DISPOSAL INSTRUCTIONS - OUR ENVIRONMENT POLICY

Our products are only packaged using non-pollutant, environment-friendly, recyclable materials. We urge you to cooperate by disposing of the packaging properly. Contact your local dealer or the competent local organisations for the addresses of collection, recycling and disposal facilities.

Never leave all or part of the packaging lying around. Packaging parts, and especially plastic bags, may represent a suffocation hazard for children.

Your old appliance must also be disposed of properly.

Important: deliver the appliance to your local organisation authorised to collect scrapped appliances. Proper disposal allows the intelligent recovery of valuable materials.

3. SAFETY PRECAUTIONS



REFER TO THE INSTALLATION INSTRUCTIONS FOR THE SAFETY REGULATIONS FOR ELECTRIC OR GAS APPLIANCES AND VENTILATION FUNCTIONS.

IN YOUR INTEREST AND TO ENSURE YOUR SAFETY, BY LAW ALL ELECTRIC APPLIANCES MUST ONLY BE INSTALLED AND SERVICED BY QUALIFIED STAFF, IN ACCORDANCE WITH THE RELEVANT REGULATIONS.

OUR APPROVED INSTALLATION ENGINEERS GUARANTEE YOU A JOB WELL DONE.

GAS OR ELECTRIC APPLIANCES MUST ALWAYS BE DISCONNECTED BY SUITABLY SKILLED PEOPLE.



THIS APPLIANCE SHALL BE INSTALLED IN CONFORMITY WITH THE CURRENT REGULATIONS AND USED ONLY IN A WELL VENTILATED LOCATION. CONSULT THE INSTRUCTIONS BEFORE INSTALLING AND USING THIS APPLIANCE.



THIS APPLIANCE SHALL NOT BE MODIFIED



APPLIANCE CONNECTION AND INSTALLATION, VENTILATION AND FUME DISCHARGE MUST ALL BE CARRIED OUT IN ACCORDANCE WITH THE MANUFACTURER'S RECOMMENDATIONS, BY QUALIFIED STAFF.



BEFORE THE APPLIANCE IS PUT INTO OPERATION, THE PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.



IMMEDIATELY AFTER INSTALLATION, CARRY OUT A QUICK TEST ON THE APPLIANCE FOLLOWING THE INSTRUCTIONS PROVIDED LATER IN THIS MANUAL. IF THE APPLIANCE FAILS TO OPERATE, CONTACT YOUR NEAREST SERVICE CENTRE. NEVER ATTEMPT TO REPAIR THE APPLIANCE.



THIS PRODUCT IS SET IN THE FACTORY TO USE LPG GAS SOLD IN SUITABLE CYLINDERS BY AUTHORISED DEALERS. IF USE OF ANOTHER TYPE OF GAS SHOULD BECOME NECESSARY, CONTACT YOUR NEAREST AUTHORISED SERVICE CENTRE.



EVEN IF APPARENTLY EMPTY, GAS CYLINDERS MUST ALWAYS BE HANDLED WITH CARE IN ACCORDANCE WITH THE SAFETY REGULATIONS SUPPLIED WITH THE INSTRUCTIONS. NEVER USE ANY GAS CYLINDER IF DENTED OR RUSTY.



NEVER USE A NAKED LIGHT TO CHECK THAT GAS IS FLOWING FROM THE BURNERS PROPERLY, OR TO LOOK FOR GAS LEAKS IN THE APPLIANCE.



NEVER STORE A SPARE GAS CYLINDER CLOSE TO THE APPLIANCE.

NEVER DISCONNECT THE GAS CYLINDER FROM THE APPLIANCE WHILE IT IS IN OPERATION AND ALWAYS PERFORM ANY PROCEDURE ON THE GAS CYLINDER WELL AWAY FROM THE APPLIANCE.



NEVER PLACE PANS WITH BOTTOMS WHICH ARE NOT PERFECTLY FLAT AND SMOOTH ON THE BARBECUE GRIDS.



DURING USE, THE APPLIANCE BECOMES VERY HOT; PROTECTIVE GLOVES SHOULD BE WORN TO PREVENT THE RISK OF BURNS.



NEVER USE PANS OR GRIDDLE PLATES WHICH PROJECT BEYOND THE OUTSIDE EDGE OF THE BARBECUE.



NEVER PLACE FLAMMABLE OBJECTS OR MATERIALS ON THE APPLIANCE: IF IT SHOULD ACCIDENTALLY BE SWITCHED ON, THIS MIGHT CAUSE A FIRE.



THE APPLIANCE BECOMES VERY HOT DURING USE. TAKE CARE NEVER TO TOUCH THE HEATING ELEMENTS INSIDE THE APPLIANCE.



THE APPLIANCE IS INTENDED FOR PROFESSIONAL USE BY TRAINED STAFF. KEEP CHILDREN AT A SAFE DISTANCE AND NEVER ALLOW THEM TO PLAY WITH IT.



AFTER EACH USE, ALWAYS CHECK THAT THE CONTROL KNOBS ARE TURNED TO THE (OFF) POSITION.



NEVER USE THIS APPLIANCE INDOORS OR INSIDE CARS, TRAILERS, CAMPING VANS OR CARAVANS.



WHEN HOOKING UP THE APPLIANCE TO THE CYLINDER, USE ONLY THE FITTINGS AND REGULATORS SUPPLIED WITH THE APPLIANCE. THESE PRODUCTS ARE ALSO AVAILABLE FROM OUR AUTHORISED SERVICE CENTRES. USING ANY OTHER PRODUCTS CAN SERIOUSLY COMPROMISE THE SAFETY OF THE APPLIANCE.



IF THE BARBECUE HAS BEEN OUT OF USE FOR SOME TIME, BEFORE REUSING IT CHECK THAT THE GAS OUTLET HOLES ARE NOT CLOGGED WITH DUST OR SPIDER'S WEBS. FOR THE CORRECT PROCEDURE, SEE POINT "13.2.2 THE BURNERS"



THIS APPLIANCE MAY ONLY BE USED OUTDOORS WITH NATURAL VENTILATION, OUTSIDE ENCLOSED AREAS, WHERE ANY GAS LEAKS AND COMBUSTION PRODUCTS CAN BE RAPIDLY DISPERSED BY THE WIND AND NATURAL AIR CONVECTION.



NEVER USE THE APPLIANCE OUTDOORS IN CASE OF BAD WEATHER.



DURING COOKING, TAKE CARE NOT TO OBSTRUCT THE FAT DRAINAGE HOLE IN THE FRONT OF THE APPLIANCE. IF NECESSARY, CLEAN IT THOROUGHLY WITH THE AID OF A WOODEN OR PLASTIC UTENSIL.



THIS APPLIANCE IS TAGGED UNDER EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).

THIS DIRECTIVE CONTAINS THE REGULATIONS GOVERNING THE COLLECTION AND RECYCLING OF DECOMMISSIONED APPLIANCES THROUGHOUT THE EUROPEAN UNION.



THESE INSTRUCTIONS ONLY APPLY TO THE COUNTRIES OF DESTINATION WHOSE IDENTIFICATION SYMBOLS ARE LISTED ON THE COVER OF THIS MANUAL.



The manufacturer declines all responsibility for injury or damage caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance and the use of non-original spare parts.



4. INTENDED USE OF THE APPLIANCE

The appliance is specifically constructed for **professional** use and is suitable for cooking and heating foods. Smeg declines all responsibility for damage deriving from improper use of the appliance.



THIS PROFESSIONAL APPLIANCE MUST ONLY BE USED BY QUALIFIED STAFF.



THIS APPLIANCE MAY BE USED INDOORS OR OUT, DEPENDING ON THE INSTALLATION MODES DESCRIBED IN THIS MANUAL.

4.1 Examples of indoor use

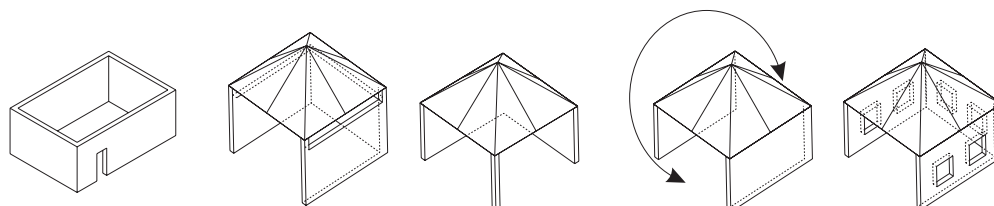
A room meeting the regulation requirements for the installation of appliances of this kind and allowing the discharge of combustion gases in accordance with the installation instructions.

Comply strictly with the relevant regulations in the country of installation.

4.2 Examples of outdoor use

Any enclosed areas in which the appliance is placed must be structured as follows:

- An area with walls on all sides, but at least one permanent opening at ground level and no roof.
- Inside an enclosed area with a roof but no more than two walls.
- Inside a partially enclosed area with a roof but no more than two walls provided the following conditions are met:
 - At least 25% of the total wall area must be completely open.
 - At least 30% of the remaining area must be open and unrestricted.
- In the case of patios, at least 20% of the total wall area, front and back, must be open.



5. BEFORE INSTALLATION



Never leave packaging residues unattended. Separate waste packaging materials by type and consign them to the nearest separate disposal centre.



The inside of the appliance should be cleaned to remove all manufacturing residues. For further information about cleaning, see point 13. CLEANING AND MAINTENANCE.



The product's place of installation should be chosen with care:

- 1 it must not be too dusty: over time, dust might clog the burners, making the appliance dangerous to use;
- 2 if installed outdoors, it must have some protection against wind: too much wind during use might prevent the appliance from functioning correctly;
- 3 when the appliance is installed on its trolley (an optional accessory), it must be placed on a flat, level surface to ensure it is level and stable.



6. INDOOR INSTALLATION

This product may be installed in free-standing mode, on a small table or shelf, or mounted on the special trolley available for separate purchase.

In all cases, the instructions provided below must be complied with.



The room where the appliance is installed must comply with the relevant regulations in the country of installation. In particular, the volume of air in the room must be at least 2m³/h for each kW of power of the appliance.



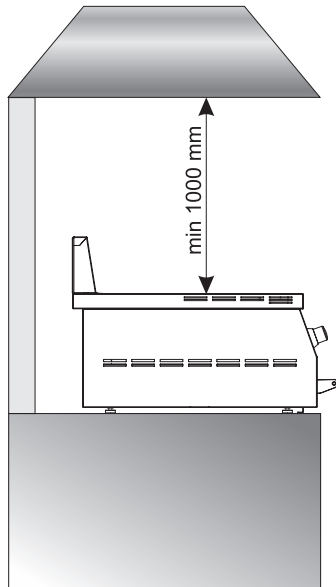
The appliance must be installed in a room which allows disposal of the combustion gases in accordance with the installation regulations. The fumes from appliances of this kind must be discharged through hoods connected to an outlet duct ensuring the optimal discharge flow.

As a guideline, calculate that the extractor hood must provide an extraction rate equal to a volume of 35m³/h of air for each kW of barbecue power.

6.1 Free-standing installation

The barbecue comes complete with 4 feet already screwed into its four corners.

Make sure the appliance is level, then simply place it on any flat surface and it is ready for use. A number of gaps which must be left for free-standing installation are shown below.



Any walls at the rear or side must be at least 200mm from the appliance.



The extractor hood must be at least 1,000mm above the barbecue work-surface. (See diagram).



The gas cylinder may be accessed through a hole made in the structure (taking care to protect the edge of the hole to avoid damaging the gas connection hose). Take great care to ensure that the hose does not touch the appliance at any point and is not suspended from the grids.



Never use the appliance if the feet supplied are not screwed properly into place. This would cause an overheating hazard which might put the user's safety at risk and damage the appliance's appearance.



Smaller gaps may put the structure and the user at risk.

6.2 Trolley-mounted installation (optional)

For easier handling, the barbecue can be mounted on a trolley (optional). Make sure that the appliance is correctly positioned on the trolley and fix it in place with the screws provided.

For more information on this type of installation, refer to the instructions supplied with the trolley.



If the appliance is installed on the trolley, it must only be used underneath the extractor hood. Fume extraction must always be assured regardless of the type of installation.



7. OUTDOOR INSTALLATION

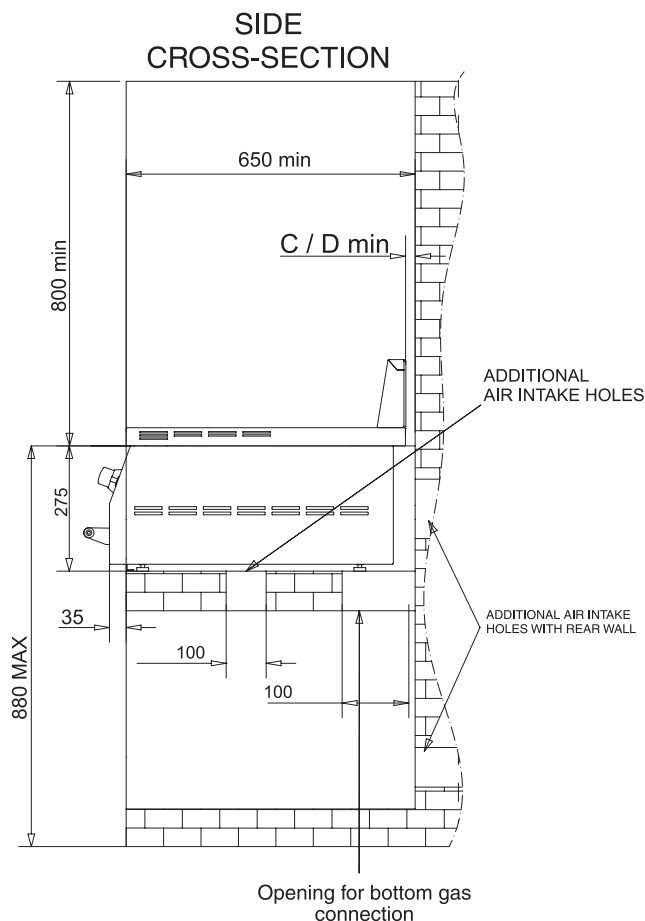
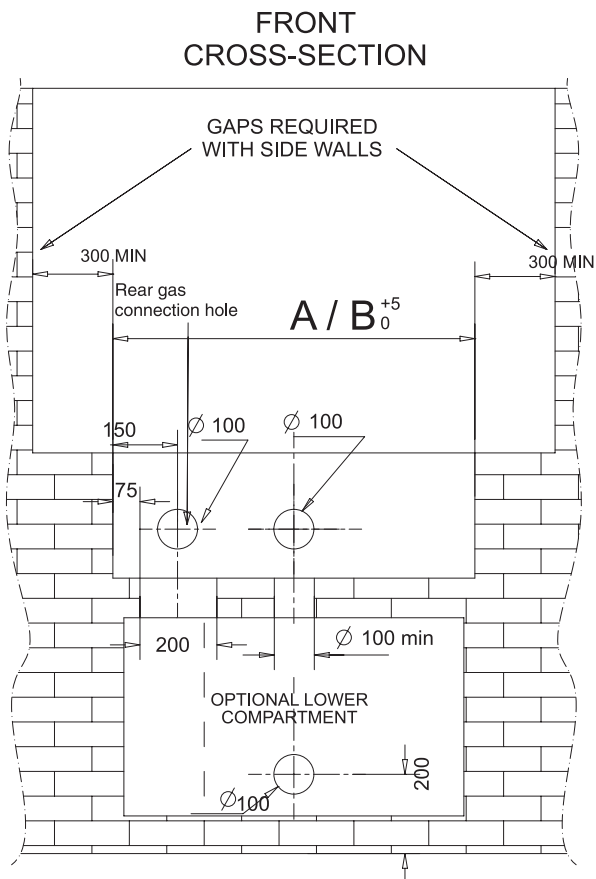
This product may be installed in free-standing mode, on a small built-in table, or mounted on the special trolley available for separate purchase.

In all cases, the instructions provided below must be complied with.

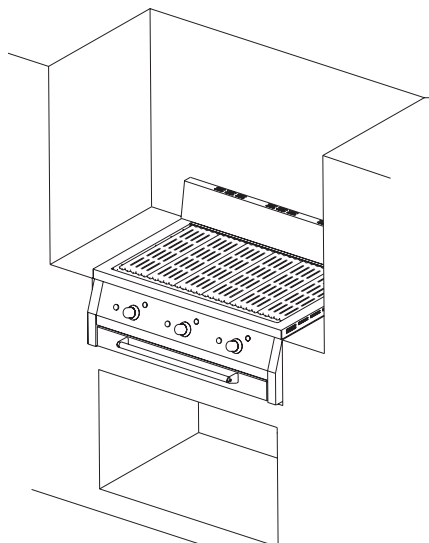
7.1 Built-in installation

The barbecue comes complete with 4 feet already screwed into its four corners.

Make sure the appliance is level, then simply place it on any flat surface and it is ready for use. A number of gaps which must be left for built-in installation are shown below.



BARBECUE BUILT-IN INSTALLATION DIMENSIONS



MATERIAL	DIMENSION	MODEL
		BQ91C
NON-COMBUSTIBLE	A	910
	C	50
COMBUSTIBLE	B	920
	D	200

Smaller gaps may put the structure and the user at risk.

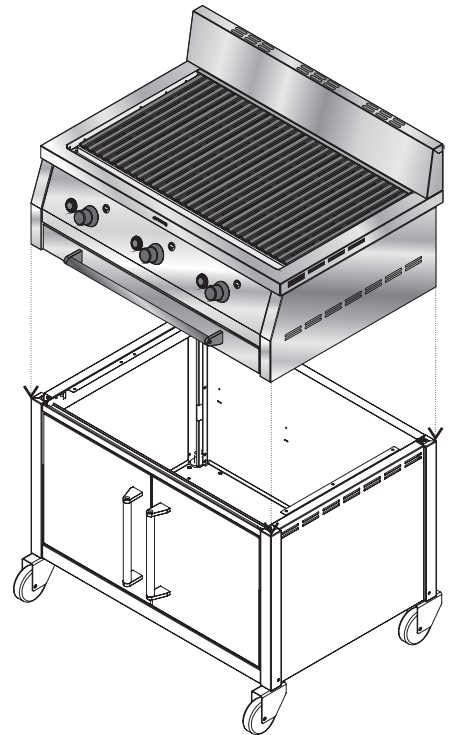
The gas cylinder may be accessed through a hole made in the structure (taking care to protect the edge of the hole to avoid damaging the gas connection hose).



7.2 Trolley-mounted installation (optional)

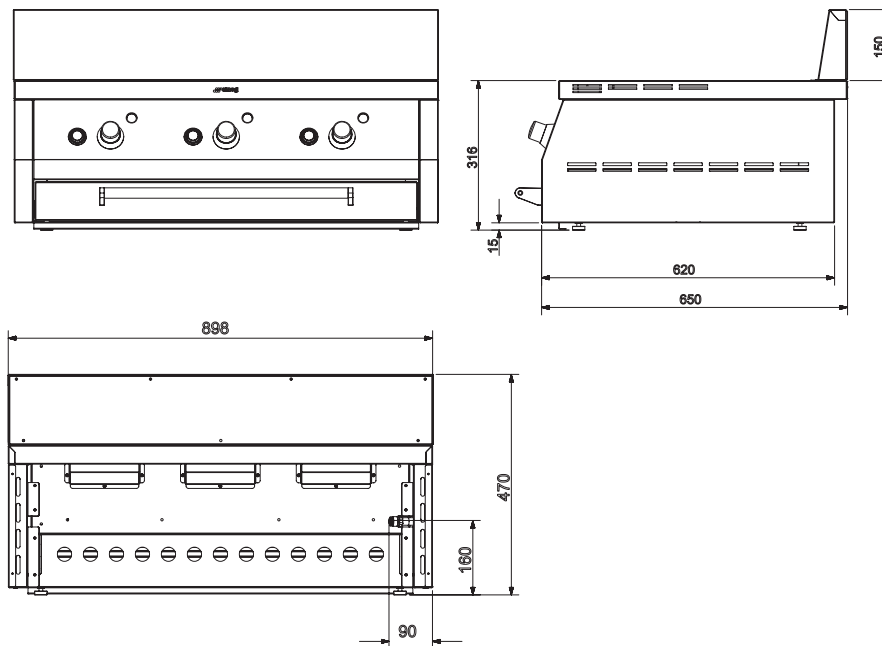
For easier handling, the barbecue can be mounted on a trolley (optional). Make sure that the appliance is correctly positioned on the trolley and fix it in place with the screws provided.

For more information on this type of installation, refer to the instructions supplied with the trolley.



7.3 Appliance dimensions

The appliance's dimensions are provided below:





8. CONNECTING THE GAS CYLINDER TO THE APPLIANCE



All the adjustments necessary to allow the appliance to function correctly on LPG are made in the factory. The only procedure required for correct operation is connection of the hose supplied with the appliance, as described below.

The appliance comes complete with a rubber hose with pressure regulator and unions. The pressure regulator is preset in the factory to ensure the appliance functions to the highest standards.



The appliance can be set to operate on **NATURAL GAS**. Contact your nearest authorised service centre.

The product leaves the factory set to operate on LPG. If it should become necessary to change the type of gas and thus the nozzle diameter, contact your nearest authorised service centre.



If the appliance does not function to your satisfaction, **DO NOT ATTEMPT TO REPAIR IT YOURSELF**; contact your nearest authorised service centre.



The hose must be fitted or replaced (check its expiration date periodically) in compliance with the relevant regulations.

8.1 Burner, Nozzle and Gas Consumption Data Tables

Burner	Rated heat capacity (kW)	Bottled gas – G30/G31 30/37 mbar				
		Nozzle diameter 1/100 mm	By-pass 1/100 mm	Reduced heat capacity (W)	Capacity g/h G30	Capacity g/h G31
Left	4.5	105	85	2200	327	321
Central	4.5	105	85	2200	327	321
Right	4.5	105	85	2200	327	321

8.2 Check for any gas leaks



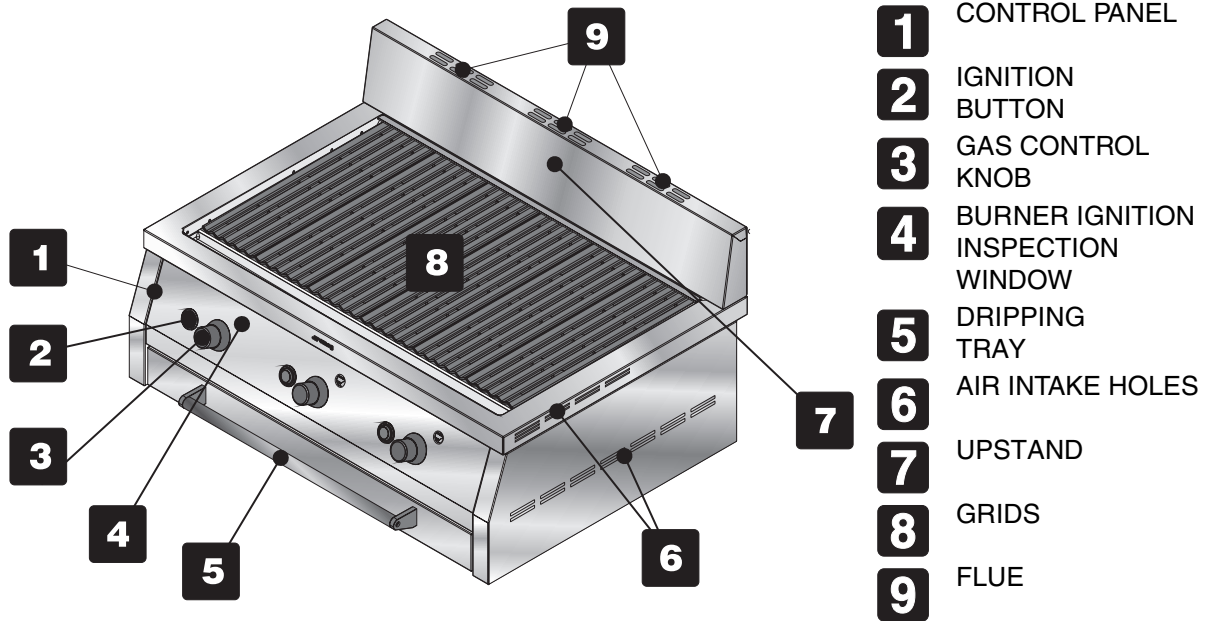
These procedures must be carried out the first time the barbecue is connected and whenever the gas supply is disconnected and reconnected.

Once the barbecue hose has been connected to the gas supply (LPG), proceed as follows:

- 1 Open the gas valve on the LPG cylinder, **BUT DO NOT ATTEMPT TO LIGHT THE BURNERS**.
- 2 While there is gas pressure in the hose, check all the connections for leaks using a soap and water solution. **NEVER CHECK FOR LEAKS WITH A NAKED LIGHT**.
- 3 If there are any leaks, bubbles will appear on the poor connection from which gas is escaping.
- 4 Turn off the cylinder gas tap, tighten the connection which was leaking and repeat the test.
- 5 If the gas leaks persist, contact your nearest supplier.

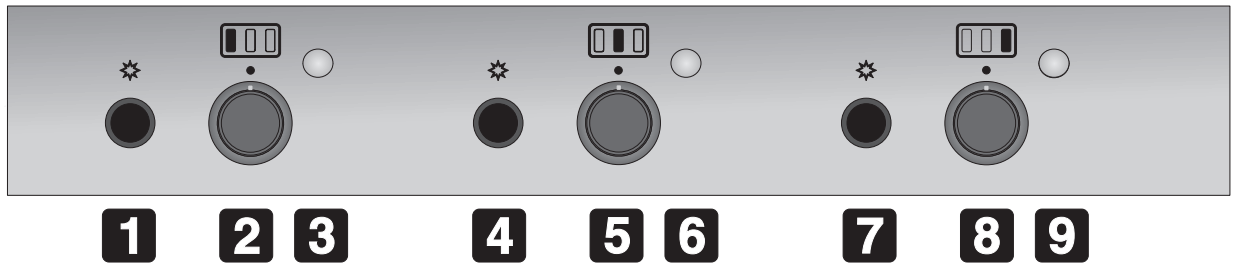


9. GETTING TO KNOW YOUR APPLIANCE BQ91C



10. THE CONTROL PANEL

All the appliance's control and monitoring devices are placed together on the front panel. The table below provides the key to the symbols used.

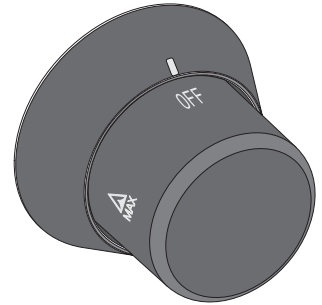


1	LEFT BURNER	PIEZOELECTRIC IGNITION BUTTON	7	RIGHT BURNER	PIEZOELECTRIC IGNITION BUTTON
2		SWITCH ON KNOB	8		SWITCH ON KNOB
3		GAS IGNITION INSPECTION WINDOW	9		GAS IGNITION INSPECTION WINDOW
4	CENTRAL BURNER	PIEZOELECTRIC IGNITION BUTTON			
5		SWITCH ON KNOB			
6		GAS IGNITION INSPECTION WINDOW			



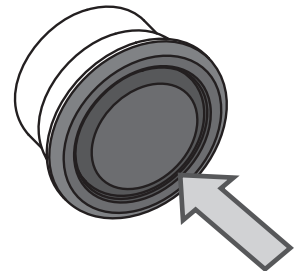
BURNER CONTROL KNOB

These knobs can be used to light the burners inside the barbecue.
 To light the flame, proceed as described in point “11.3.1 Piezoelectric burner ignition”. Burners can also be lit by hand; see point “11.3.2 Manual burner ignition” for further details.



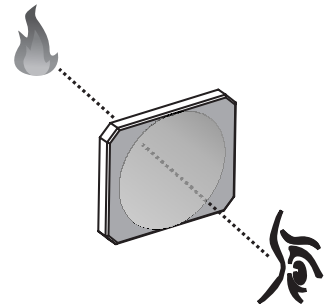
BURNER IGNITION BUTTON

Press this button to trigger the spark to light the relative burner inside the barbecue.
 Press firmly for effective spark generation.
 To light the flame, proceed as described in point “11.3.1 Piezoelectric burner ignition”.



BURNER IGNITION INSPECTION WINDOW

Look through this glass window to check that the burner has ignited.
 Through it, you should be able to see the burner flame (if lit).
 Always keep the glass clean for a good view of burner ignition.



When the appliance is used for the first time, operate all the burners for 15 minutes with nothing on them to burn off any oils and manufacturing residues.



WARNING: TO PREVENT COMBUSTION OF RESIDUE FROM PREVIOUS USE OF THE BARBECUE, CLEAN THE DRIPPING TRAY, BURNER COMPARTMENT, CERAMIC PLATES AND THE BURNERS THEMSELVES BEFORE EACH USE.



NEVER MOVE THE APPLIANCE WHEN IN USE.

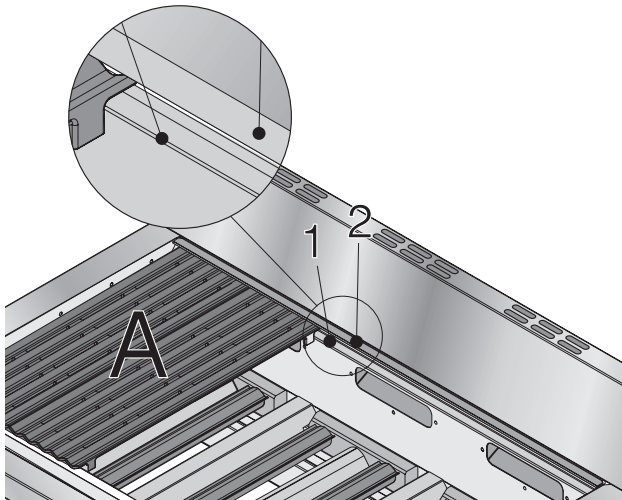


NEVER OBSTRUCT THE FLUE.



11. USING THE BARBECUE

11.1 Positioning the grids



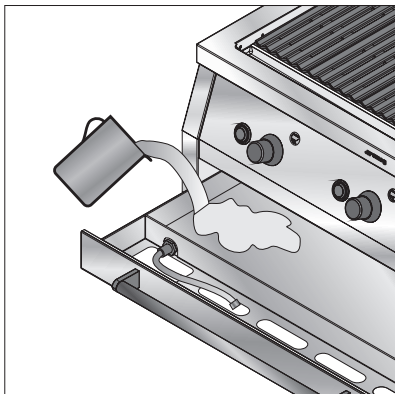
On the rear of the barbecue, the grids can be set at two different heights. These two levels allow them to be set at different gradients to increase or reduce the drainage of fats or liquids.

Level **2** is recommended when cooking particularly fatty foods and level **1** for other foods. Cooking can only be carried out with **all** the grids fitted correctly. Any other configuration is a source of hazard to the user and can compromise the operation of the appliance as well as damaging its exterior.



Before starting to cook, always check that the grids are correctly positioned.

11.2 Using the dripping tray



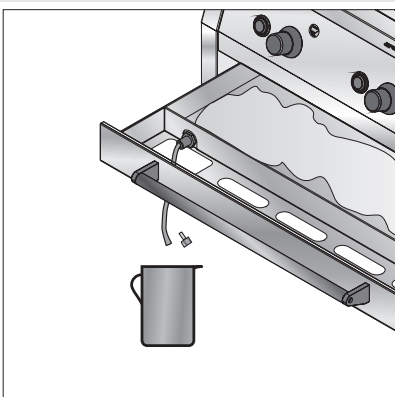
11.2.1 Filling the dripping tray

Before starting cooking, the dripping tray must be filled with water up to the "MAX" level marked on the side. Remove the tray, and carefully fill it half-full. Do not fill beyond this limit. There would be the risk of spilling hot water and cooking juices when the tray is pulled out later for cleaning.

If the water level drops during cooking, top up to the "MAX" level.



NEVER USE THE BARBECUE WITHOUT THE CORRECT DEPTH OF WATER IN THE DRIPPING TRAY.



11.2.2 Cleaning the dripping tray

After cooking, it may be necessary to empty the dripping tray. Pull out the tray and fit the rubber hose into the hole provided. Undo the cap on the end of the hose and drain the fat and water into a suitable container. When done, screw the cap back on and stow the drainage hose inside the dripping tray.



TAKE THE GREATEST CARE DURING THIS PROCEDURE. THE COOKING LIQUID MIGHT BE VERY HOT. HEATPROOF GLOVES SHOULD BE WORN.



11.3 Switching on



To check that the burners have ignited, look through the inspection window to check that the flame has lit, or hold one of your hands about 10 cm above the grids: you should feel a gradually increasing amount of heat.



If the burners have not ignited after several attempts, wait 5 minutes before attempting to light the appliance again. This pause is necessary to allow any gas which has built up inside the appliance to disperse. If no flame is obtained even after numerous attempts, contact your nearest authorised service centre.

11.3.1 Piezoelectric burner ignition

The burner it controls is shown next to each knob (See "10. The control panel"). To light the flame, simply press the knob and turn it anti-clockwise to the minimum flame value (▲) and press the burner ignition button 4 or 5 times. To adjust the flame, turn the knob to the zone between the maximum (▲) and the minimum (▲) settings. To turn off the burner, turn the knob back to the OFF position.



Keep the knob pressed for at least 5 seconds, even after the burner has lit. This is necessary to allow the burner safety system (thermocouple) to warm up by keeping it lit.

11.3.2 Manual burner ignition

The appliance has holes in the sides to allow the burners to be lit by hand. To ignite the two side burners by hand, turn the knob to the highest setting (holding it down) and place a lit match close to the ignition hole. If the burner does not light within 5/10 seconds, wait a few minutes and repeat the procedure.

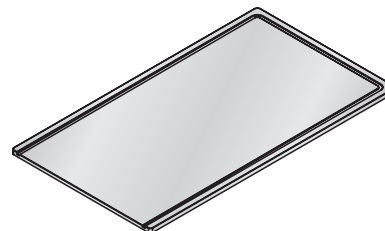


If the burner does not light even in manual mode after a few attempts, call the after-sales service.

12. OPTIONAL ACCESSORIES

Optional accessories are available from our authorised service centres:

Cast iron/stainless steel plate: for use during specific cooking processes to eliminate the grilling effect.





13. CLEANING AND MAINTENANCE



For the best, most thorough cleaning, we recommend the use of fairly mild products; use cream-type stainless steel cleaners. SMEG brand products, which guarantee optimal cleaning of your appliance, are available from authorised service centres.



Protective gloves should be worn when cleaning internal steel parts of the appliance.

13.1 Cleaning the exterior (stainless steel)



To keep the appliance in good condition, the outside and inside parts and accessories should be cleaned regularly after each use, after allowing them to cool.

For optimal, in-depth cleaning of your barbecue, wear protective gloves and use specific degreasing cleaners for stainless steel.

SMEG brand products, which guarantee optimal cleaning of your appliance, are available from authorised service centres (**Puliforno and Crema inox**).

13.1.1 Routine cleaning

When cleaning and caring for external stainless steel surfaces, always use only specific products which do not contain abrasives or chlorine-based acids.

Never use metal scouring pads or sharp scrapers; they will damage the stainless steel. Use ordinary non-abrasive products, with the aid of wooden or plastic utensils if necessary.

Instructions for use: Spray the product straight onto the dirty surfaces several times.

Wipe with a non-abrasive sponge, rinse thoroughly and dry with a soft cloth. For the best results, allow the degreasing detergent to act for some time. To eliminate yellowing, pour **Crema inox** onto a paper cloth and rub in the direction of the satin-finish.



13.2 Cleaning the internal barbecue components

13.2.1 The grids

For the best results, clean the grids when still warm. Wearing heat-resistant gloves, dip them in water and then scrub them with a brass-bristle brush to remove any food residues. Complete cleaning by washing the grids with a degreasing detergent and rinse thoroughly.



The grids are dishwasher-friendly.



After thorough cleaning, operate the appliance to burn off detergent residues.

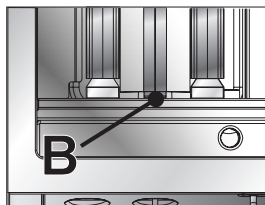
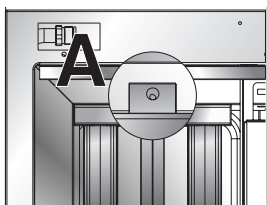


IT IS ABSOLUTELY ESSENTIAL TO REMOVE ALL RESIDUES FROM ONE COOKING PROCESS BEFORE STARTING THE NEXT.



13.2.2 The burners

Check regularly that the burners are igniting completely and no gas outlet holes are clogged. If you notice that a burner is not igniting completely, blowing it with compressed air may be sufficient to clear dust or spiders' webs from the clogged holes. If this is not sufficient, the burners can be dismantled for more thorough cleaning, for example by poking a pin through the clogged holes and blowing compressed air straight into the burner.



To dismantle the burners, pull them upwards to remove them from the quick groove **A**. Then slide the burners out of their holders (front section of the product, part **B**), being very careful not to damage the glow plugs and thermocouples; now the part can be cleaned carefully.

To reassemble the burners, insert the front part in the hole (part **B**) and fix it into the quick coupler **A**.

13.3 Cleaning the dripping tray

After cooking, (**taking great care**), pull out the dripping tray, into which a shallow layer of water has been poured before cooking started, and pour the fats into a container from which they can then be disposed of appropriately. The oil or fat produced by cooking meat and fish must never be poured down drains or sinks, for example. It must be disposed of correctly in special containers or delivered to the regulation collection points. Clean the dripping tray with suitable non-abrasive products and put it back in place.

13.4 Cleaning the removable parts

When cooking is finished and the parts have cooled down, they can be removed for easier cleaning.

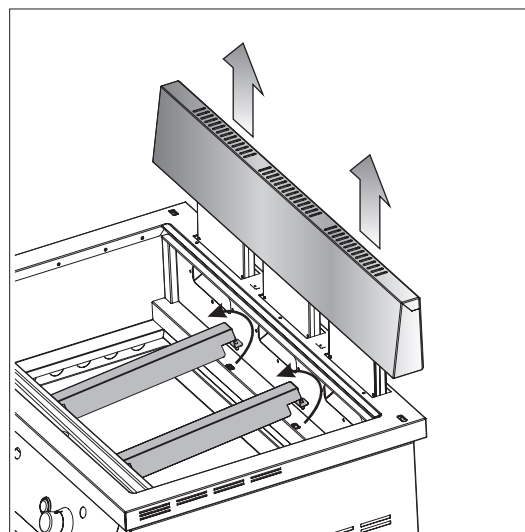
In this case, the removable parts are the diffusers located inside the barbecue compartment and the rear top skirtboard. These components have quick couplings for easy removal.

For the diffusers, pull the end at the back part of the product upwards and follow the direction of the arrow in the figure in order to extract it.

In the case of the rear top skirtboard, simply pull it upwards to detach it.

At the end of cleaning, follow the opposite procedure to reassemble the product.

Never use the barbecue without mounting the diffusers and the rear top skirtboard.



13.5 Routine Maintenance

The appliance should be served at preset intervals.

The following is a list of the parts subject to wear and tear:

- Burner thermocouples
- Ignition plugs
- Gas valves