

IMPORTANT

- Before using your barbecue, check that it has not been damaged in transit.
- Install the appliance on a flat surface out of the reach of children, as certain parts of the appliance become very hot during operation.
- Before inserting the plug into the power socket, check that:
 - the voltage shown on the rating plate (located on the bottom of the appliance) corresponds to the mains voltage at the power socket
 - the mains circuit and the power socket are sufficient for the load shown on the rating label, which is located underneath the appliance
 - the plug fits the power socket (if not, replace the socket)
 - the power socket is adequately earthed; the manufacturer declines all responsibility if this safety regulation is not observed.
- When operating the appliance, ensure that the power cable does not touch hot parts.
- Wash all the accessories carefully before using the appliance.
- When using for the first time, operate the appliance without food for at least 5 minutes until the "new" smell disappears. Ensure that the room is well ventilated when doing this.
- If it is necessary to use an extension cable, ensure that the extension is fitted with an earth wire and that the wires have at least the same section as those of the power cable (1.5 mm²).
- The power cable must not be replaced by the user, as this requires the use of special tools. If the power cable is damaged, contact an authorized Service Centre.

This appliance conforms to EEC Directive EN 55Covered heating elemen for the suppression of radio interference. The materials and objects intended to come into contact with foodstuffs conform to the requirements of EEC Directive 89/109.

WARRANTY

Cut out the warranty card printed on the box. The card should be completed and kept together with a receipt showing the date of purchase, and shown to the service engineer if repairs should be necessary.

We warrant this appliance to be free from defects in manufacturing and materials for one (1) year from the date of purchase.

ASSEMBLY

- Before inserting the plug into the power socket, assemble the appliance carefully as follows:
 - 1) Place the drip tray (if supplied) in the base of the barbecue (fig. 1).
 - 2) Insert the extremities of the heating element into the slots in the handles (fig. 2). Then press the lever (fig. 3) and attach the control panel to the base of the barbecue as shown in fig.4. Ensure that the control panel is correctly attached to the base of the appliance. A special safety device ensures that the appliance cannot be switched on unless the control panel is correctly attached.

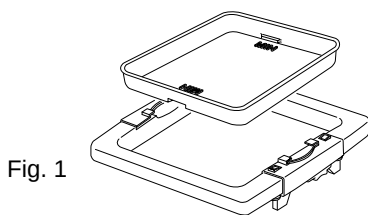


Fig. 1

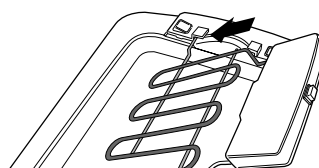


Fig. 2

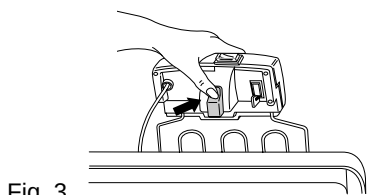


Fig. 3

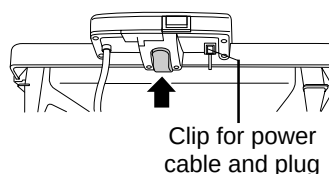


Fig. 4

- 3) Some models feature a special rotating grilling rack, which should be fitted as follows:
 - Insert the pivot pins (A) into the eyelets (B) on the grilling rack support (fig. 5).
 - Insert the feet of the grilling rack into the slots in the handle on the base of the barbecue.

N.B. The pivot pins on the grilling rack are of different dimensions. If necessary, turn the grilling rack support so that the pivot pins fit correctly into the eyelets.

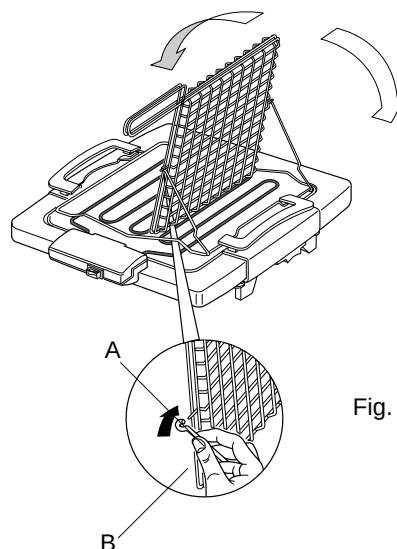


Fig. 5

OUTSIDE USE

If your equipment can be used outdoors (the model's number ending in ".O" - consult the label plate under the equipment), you are recommended to follow these guidelines:

1. **Do not let the equipment stand in the rain.** Bring it inside whenever not in use.
2. The electric feed cable and its extension cords must be kept dry (and, if possible, off the ground).
3. You should not cook outdoors when there is a strong wind and when there is very cold weather. Even so, the equipment comes with a wind break (C) to be used on slightly windy days. To set the equipment up correctly, bend the side walls slightly until the grooves (B) snap in under the pegs (A), as shown in the illustration.

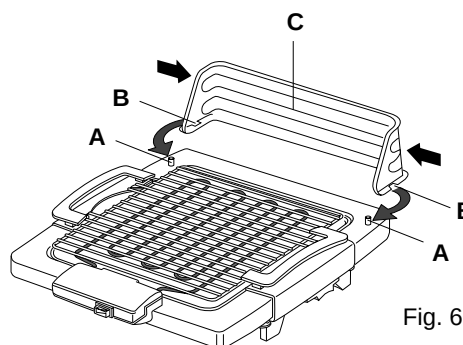
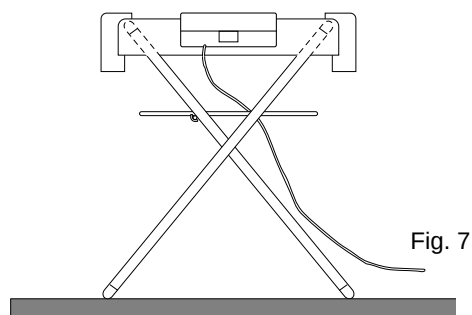


Fig. 6



4. Some models come with a foldable support stand especially practical for outdoor use:
 - set up the stand as indicated in the instructions enclosed.
 - position the stand on **hard, level ground** so as to prevent the equipment from tipping while in use;
 - place the grill itself on the top of the support stand (as shown in fig. 7).

5. **When the equipment is used outdoors, the cooking times listed in the recipes as well as on the following tables may have to be increased depending on the temperature and wind conditions.**

GRILLING INSTRUCTIONS

- In order to prevent overheating and to reduce smoke, fill the drip tray or the base of the barbecue (for models not supplied with a drip tray) with water (fig. 8) . The water level should be approximately 5 mm. above the "minimum" mark. Do not pour water onto the heating element. Top up the water level as necessary during operation.
- Press the ON/OFF switch to switch the appliance on (if the appliance is fitted with two heating elements, press both switches). The pilot lamp lights to show that the appliance is in operation.
- Pre-heat the barbecue for at least 5 minutes.
- Place the food on the grilling rack. The food should be distributed evenly over the grilling area.
- The dual-height grilling rack position makes it possible to grill all types of food to perfection.

To grill fish and vegetables, move the sliding height controls (located underneath the handles) forwards to raise the grilling rack to the upper position.

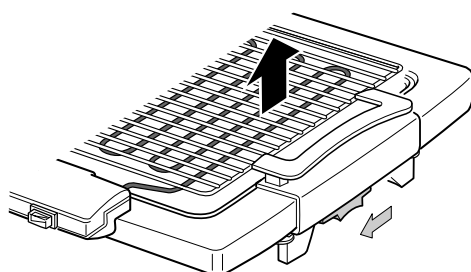
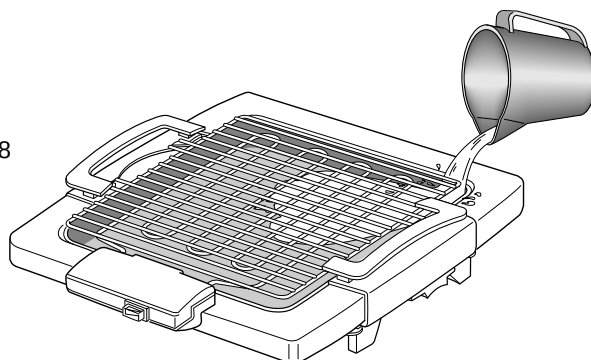
For sliced fish and meat, lower the grilling rack by sliding the height controls towards the rear of the appliance (fig. 9).

Refer to the table of grilling times and to the recipes.

Some models are fitted with two switches which control the two separate heating elements. When grilling small quantities of food, these can be used to switch on a single heating element, thus saving electricity. If these models are fitted with a rotating grilling rack and used with one heating element only, use a fork or other utensil to turn the food instead of turning the rack itself. If the rotating rack is used, insert the ring into the handle in order to hold thick foods in position while turning.

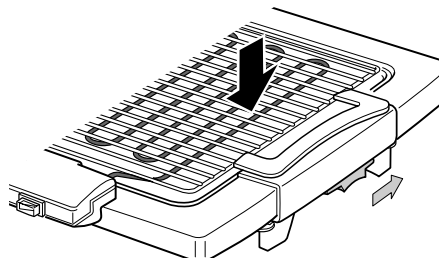
- ***Never place any type of container on the barbecue when it is operating.***

Fig. 8



Grill regulator in HIGH position

Fig. 9



Grill regulator in LOW position

GRILLING TIMES

FOOD	WEIGHT (g)	POSITION OF WIRE RACK	GRILLING TIMES (MIN)	
			EACH SIDE	TOTAL
Hamburgers	100 - 130	Low	8 - 10	16 - 20
Fillet steak	120 - 150	Low	6 - 7	12 - 14
Beef chop	200 - 250	Low	7 - 8	14 - 16
Pork chop	200 approx.	Low	12 - 13	24 - 26
Spare ribs	100 approx.	Low	10 - 11	20 - 22
Pork sausages *	-	Low	11 - 12	22 - 24
Frankfurters	80 - 100	Low	5 - 7	10 - 14
Leg of chicken	200 - 250	Low	18 - 20	36 - 40
Spring chicken	400 - 600	Low	10 - 11	40 - 44
Kebabs*	120 - 130	High Low	10 - 11	20
* Turn frequently				
Trout fillets	250	Low	8 - 10	16 - 20
Sole	120 - 140	High	11 - 13	22 - 26
Salmon/swordfish slices	130 - 160	Low	12 - 14	24 - 28
Sardines		Low	10 - 12	20 - 24
Peppers (cut into strips)		High	10	20
Aubergines (sliced)		High	8	16
Chicory (cut in half)		High	4	8
Courgettes (cut into strips)		High	9	18

CLEANING AND MAINTENANCE

- Always remove the plug from the power socket and allow the appliance to cool before cleaning.
- Regular cleaning after using the appliance will help to prevent smoking and unpleasant odours when the barbecue is used again.
- The base of the barbecue can be cleaned using a sponge and a little non-abrasive detergent.
- The heating element and the control panel should be cleaned using a damp sponge and a little non-abrasive detergent.
- **The heating element, the power cable and the control panel must never be immersed in water.**
- After re-assembling the appliance, wind the power cable onto the cable retainers and place the power socket in the special storage slot on the lower part of the control panel (fig. 4).

RECIPES

ROSEMARY FLAVOURED STEAKS

For four persons:

- 4 200 gr steaks
- fresh sage
- black pepper corns
- fresh rosemary
- oil
- salt

Thoroughly rub the steaks on both sides with the fresh rosemary and a few sage leaves. Crush the pepper corns and mix with the oil on a plate. Alternately lay each side of the steaks in this mixture. Cook with the grilling rack in the lower position for 12 minutes, turning after half the cooking time. Salt.

HAMBURGERS WITH OLIVES AND CHEESE

For four persons:

- 500 gr minced beef
- 80 gr Emmenthal cheese
- 2 teaspoons capers
- 8 black olives
- salt and pepper
- Worcester Sauce

Mix a small amount of the Worcester Sauce, salt and pepper into the meat. Make eight hamburger patties and flatten. Place the chopped olives and capers and small pieces or strips of cheese on four of the hamburgers, covering with the other four patties, pressing to flatten. Cook the hamburgers with the grilling rack in the lower position and for 20-25 minutes, turning after half the time. The filling of these tasty hamburgers must be thoroughly cooked and the cheese melted.

T-BONE STEAKS

For four persons:

- 2 600 gr T-bone steaks

Marinate the meat for a few minutes in a little oil, salt and pepper. Cook for 15 minutes on each side with the grilling rack in the lower position.

ANGLER FISH ON SPITS

For six persons:

- 1 angler fish (about 1 kg)
- 1 green pepper
- juice of half lemon
- 1 red pepper
- 2 tablespoons oil
- salt and pepper

Cut the fish into 3 cm cubes and the peppers into squares. Place alternately on wooden skewers and brush with the mixture of oil, lemon juice and salt and pepper. Cook on the grilling rack in the lower position for 18 minutes, turning occasionally.

TOMATOES - PEPPERS - COURGETTES - AUBERGINES

Per person:

- 1 tomato
- 1/2 courgette
- oil
- 1/2 pepper
- 1/2 aubergine
- salt and pepper

Cut each vegetable in half, brush with oil, salt and pepper. Place on the grilling rack in the raised position. Cook for 18-20 minutes, turning occasionally.

GRILLED CHICKEN

For four persons:

- 1 chicken

For the marinade:

- Oil, lemon, salt and pepper.

Cut the chicken open along the back and flatten. Marinate the chicken in a mixture of the oil, the lemon juice, salt and pepper for about a half hour. Cook on the grilling rack in the lower position for about 40 minutes, turning occasionally and basting with the marinade.

SPITTED COCKTAIL APPETIZERS

For six persons:

- 24 small sausages
- 24 dried prunes
- 12 slices of bacon

Remove the pits from the prunes. Cut the bacon slices into pieces and wrap them around the prunes. Alternately place bacon-wrapped prunes and sausages on wooden skewers. Cook for about 18 minutes, turning after half the time.

STUFFED SARDINES

For four persons:

- 1 kg sardines
- parsley
- salt and pepper
- garlic
- oil

Fairly large sardines are preferable. Remove the heads, cut open and remove the bones. Fill the fish with the chopped garlic and parsley. Press lightly to close and brush with oil. Place on the grilling rack in the lower position and cook for 5-6 minutes on each side.

Many other types of fish can be prepared in this manner; for example trout, bass, sea-bream, grouper, etc.

GRILLED CHICORY

For four persons:

- 4 bunches of chicory
- salt and pepper
- oil
- salt and pepper

Discard the outer leaves of the each bunch of chicory and cut it into quarters. Brush with oil and place on the grilling rack in the raised position. Cook for 5-6 minutes. Salt and pepper after cooking.

APPLES AND PINEAPPLE

For four persons:

- 4 cooking apples
- vodka or rum
- 2 tablespoons sugar
- 2 slices of pineapple
- candied cherries

Wash, dry and core the apples. Fill with a mixture of 1/2 teaspoon sugar, pineapple pieces, a tablespoon of vodka or rum, and a knob of butter. Top each with a candied cherry and wrap in aluminum foil. Cook on the raised grilling rack for 10-12 minutes, taking care that the liquid does not leak out.