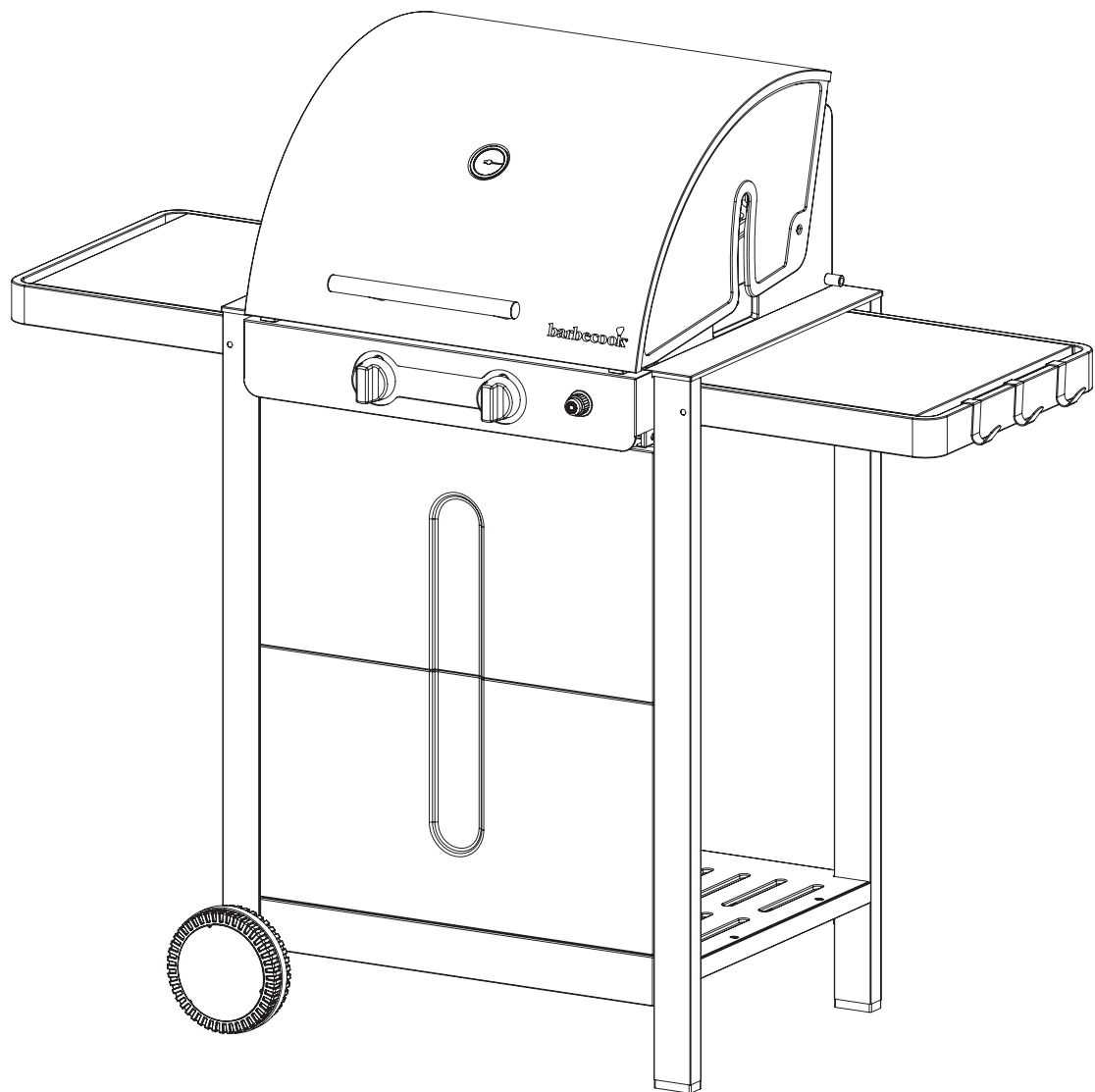


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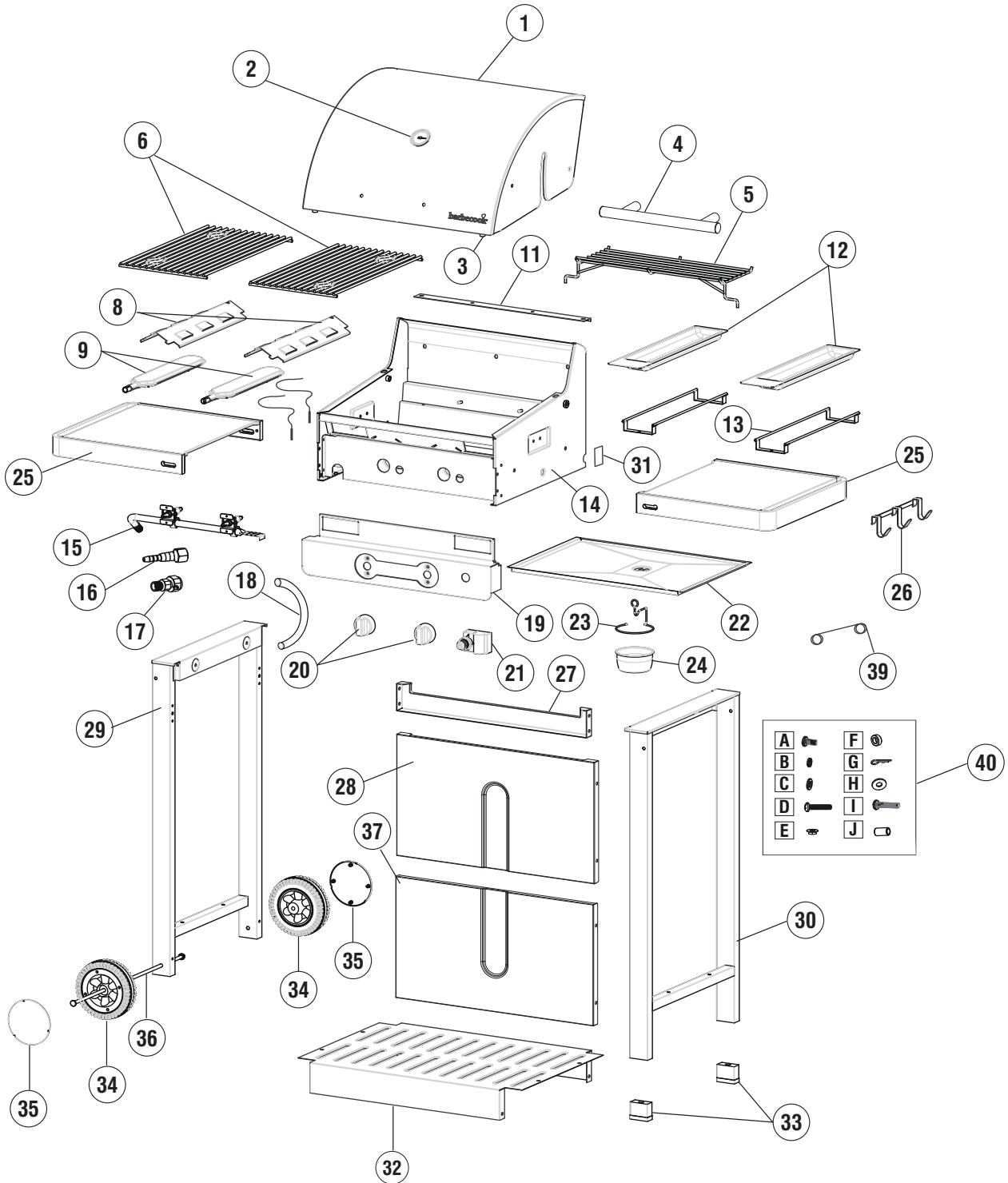
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Brahma 2.0

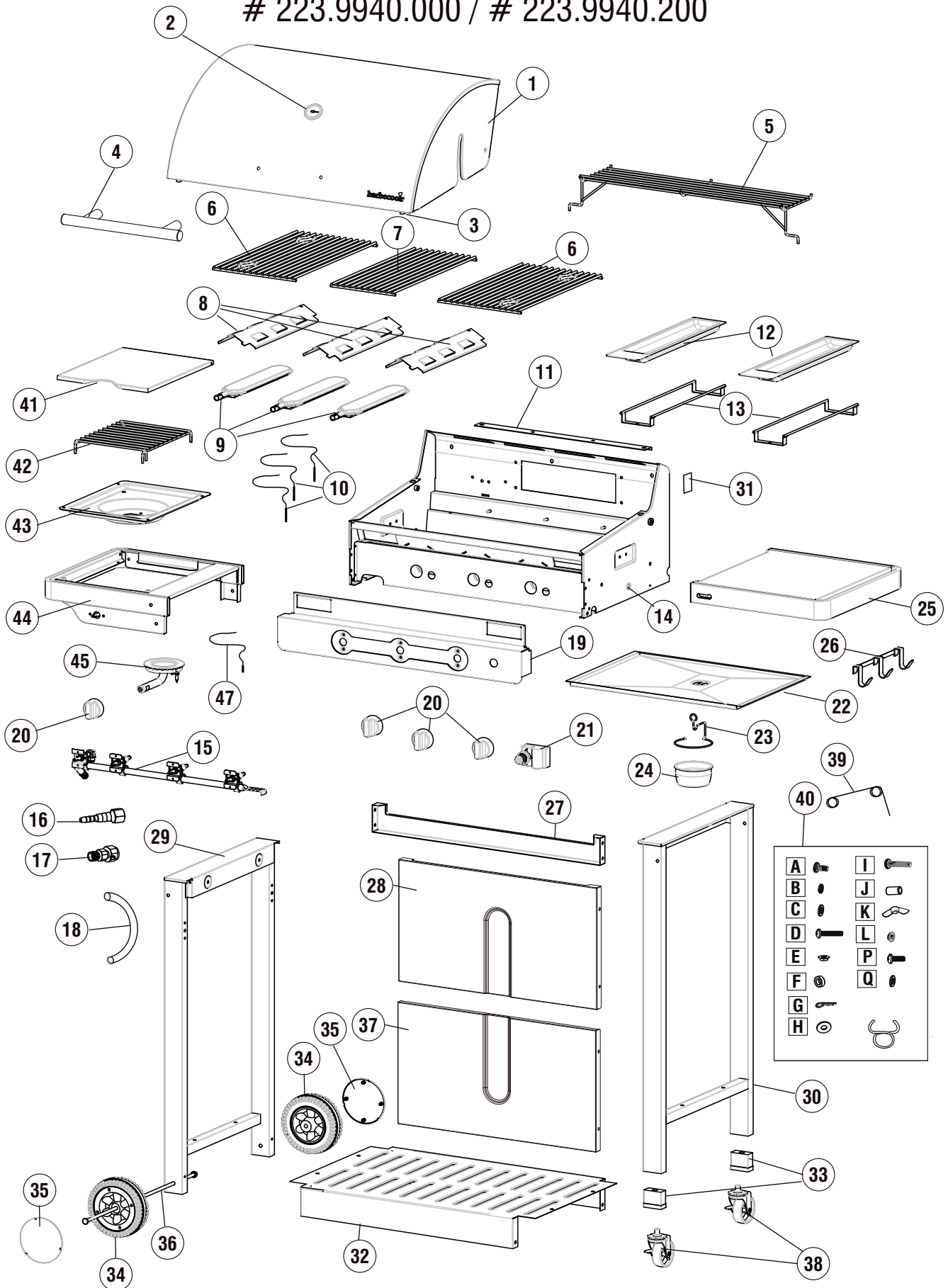
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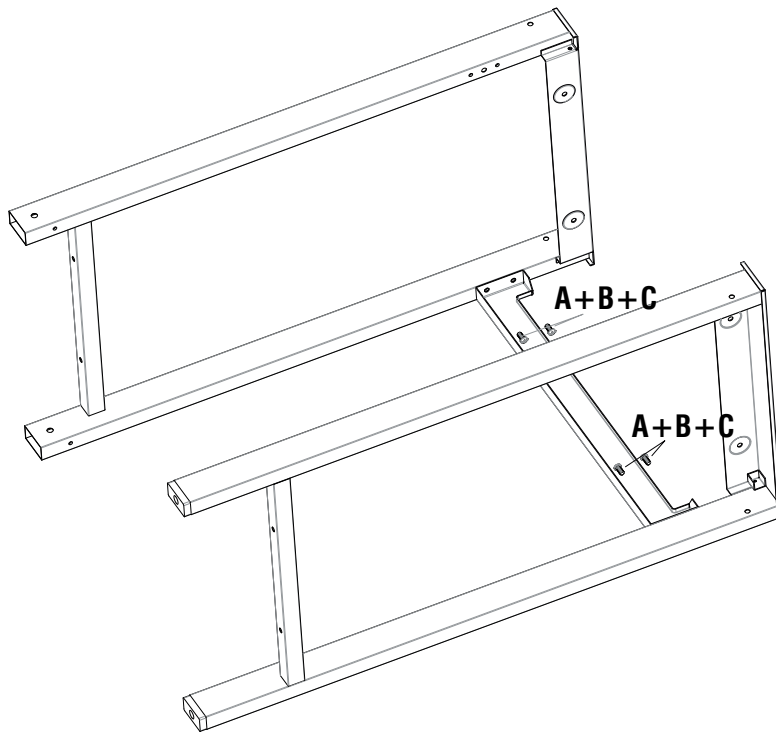
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3	227.9900.040	227.9900.040
4	227.9900.051	227.9900.052
5	227.9900.072	227.9900.082
6	227.9900.090	227.9900.090
7	-	227.9900.100
8	227.9900.110	227.9900.110
9	227.9900.120	227.9900.120
10	227.9900.125	227.9900.125
11	227.9900.130	227.9900.140
12	227.9900.152	227.9900.152
13	227.9900.160	227.9900.160
14	227.9900.170	227.9900.180
15	227.9900.190	227.9900.195
16	227.9900.210	227.9900.210
17	227.9900.220 (DE)	227.9900.220 (DE)
18	227.9900.232	227.9900.232
19	227.9900.240	227.9900.250
20	227.9900.270	227.9900.270
21	227.9900.280	227.9900.282
22	227.9900.290	227.9900.300
23	227.9900.310	227.9900.310
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25	227.9900.330	227.9900.330
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40	227.9900.720	227.9900.735
41	-	227.9900.755
42	-	227.9900.760
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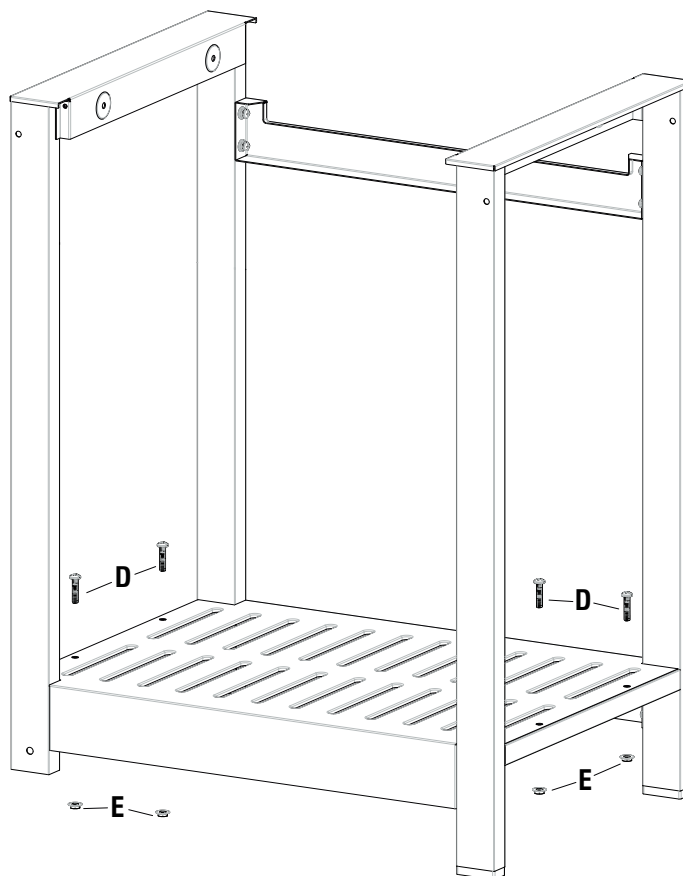




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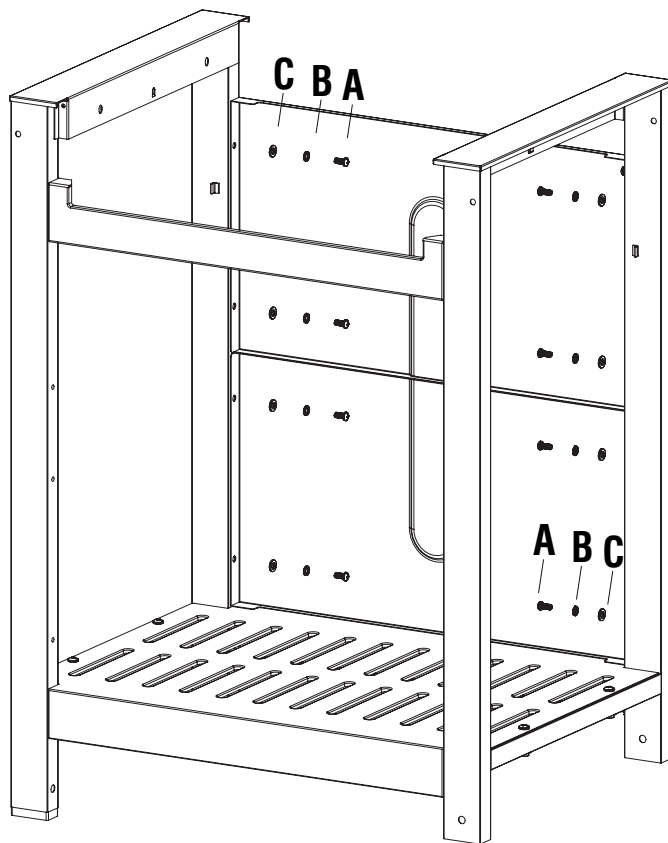
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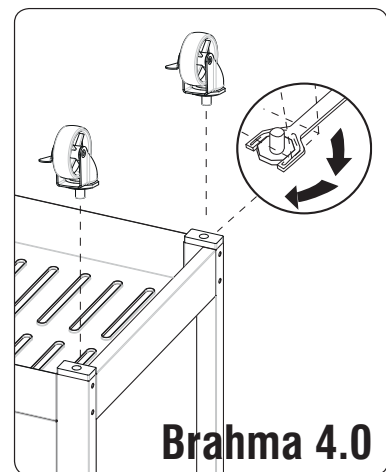
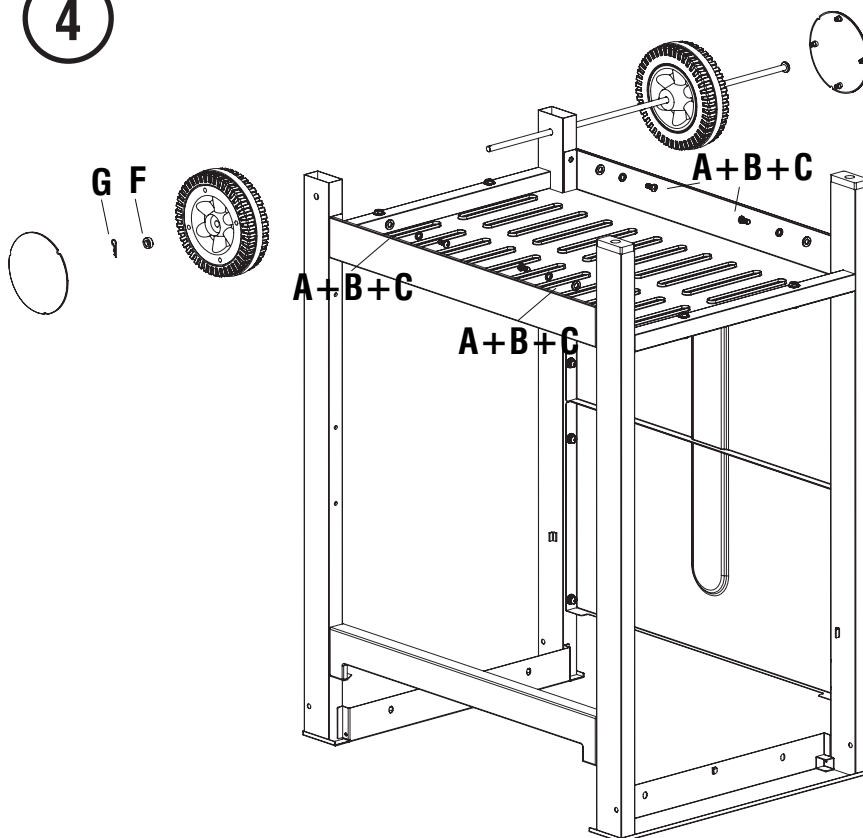
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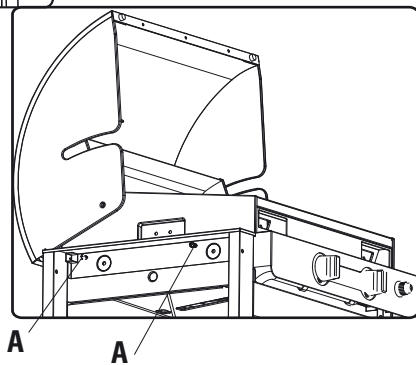
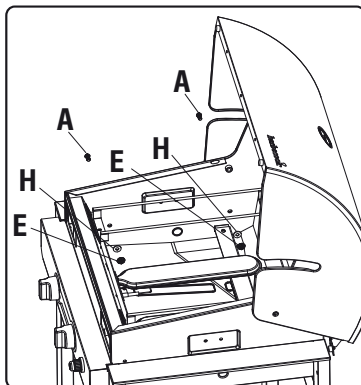
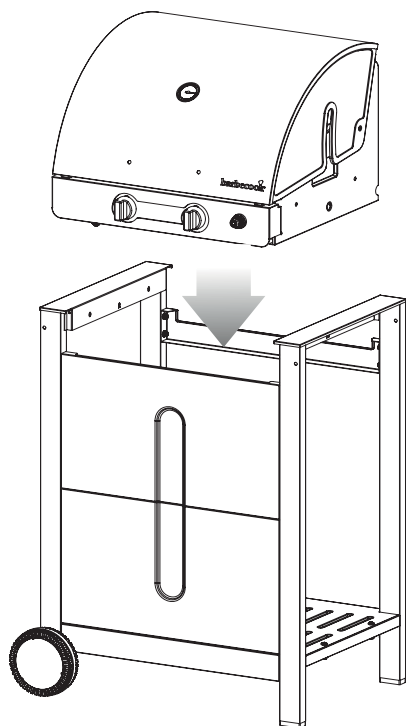
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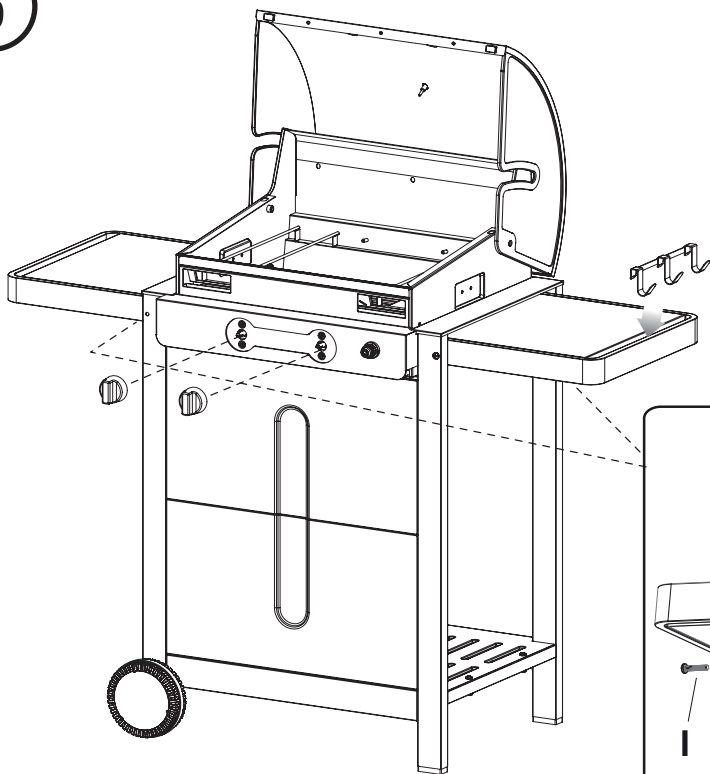
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- F**  X1
- G**  X1




5

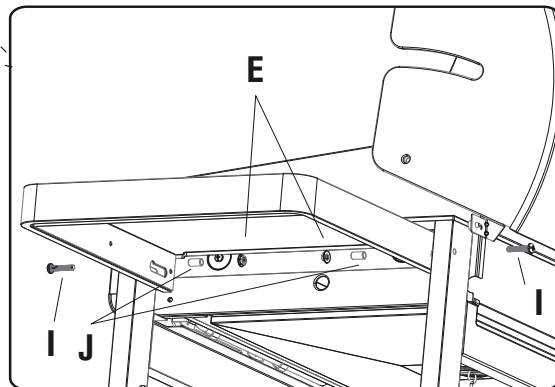


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- H**  X4

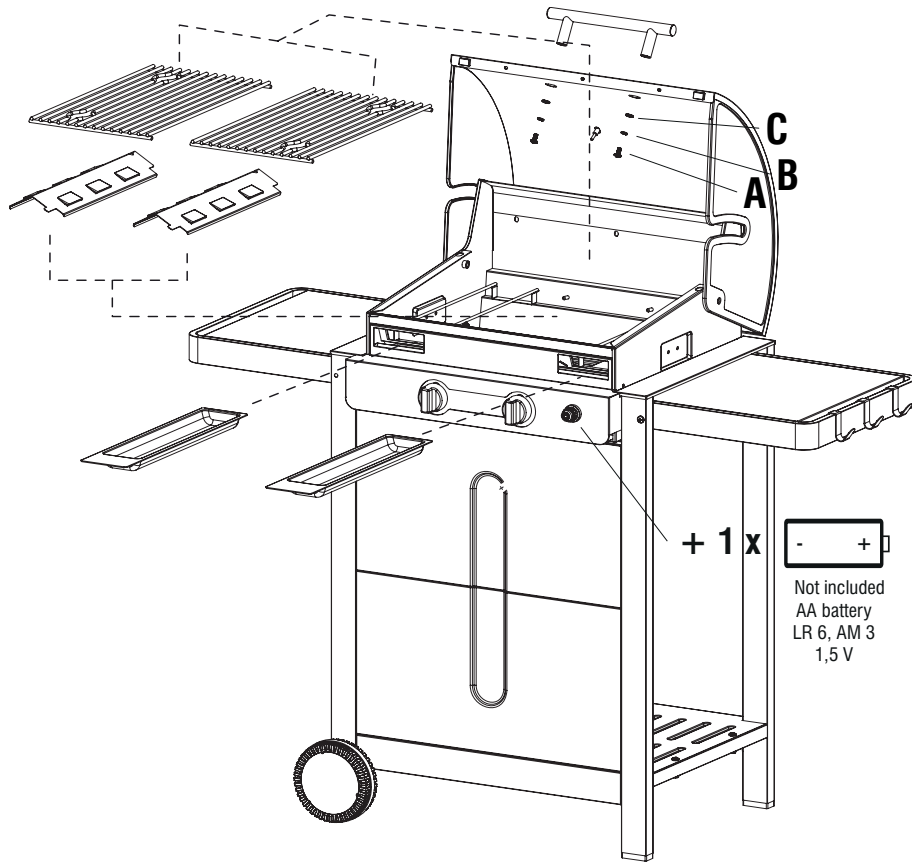
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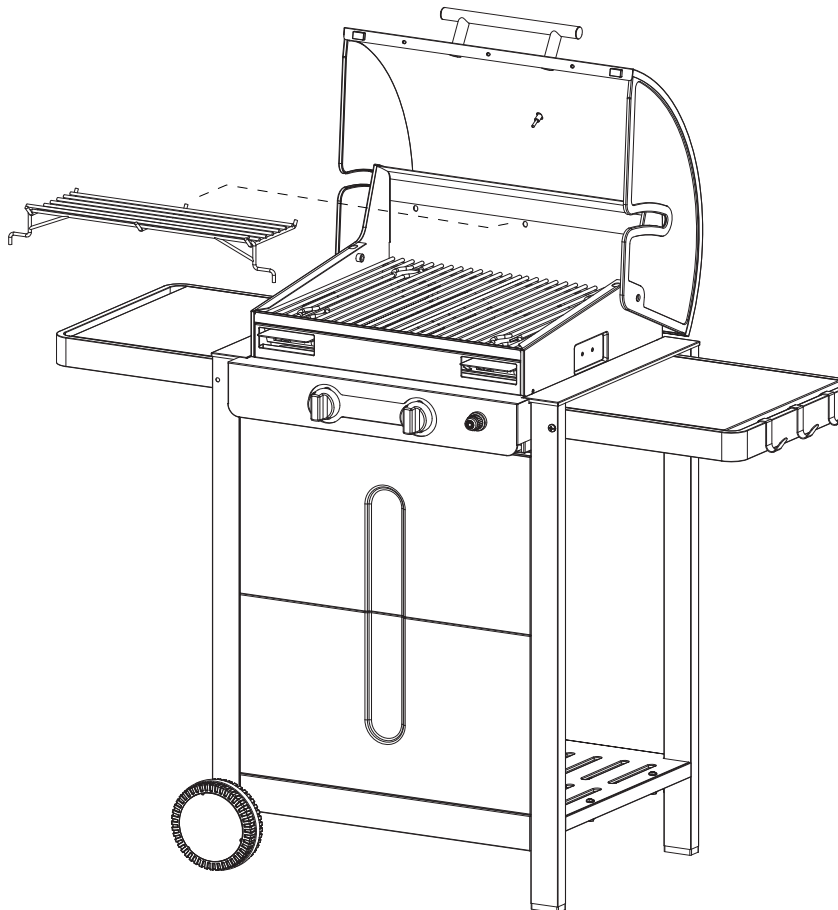
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- J**  X4



7

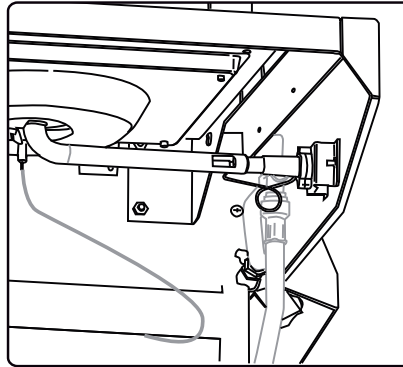
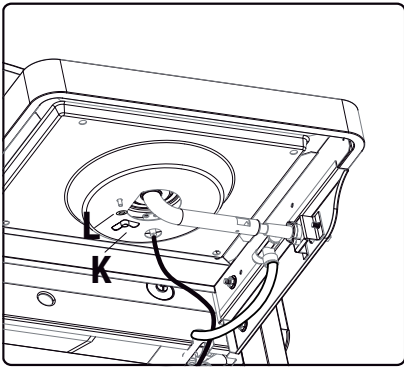
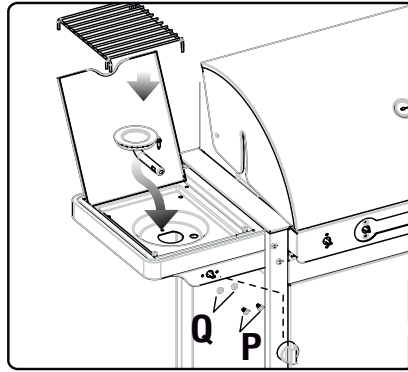
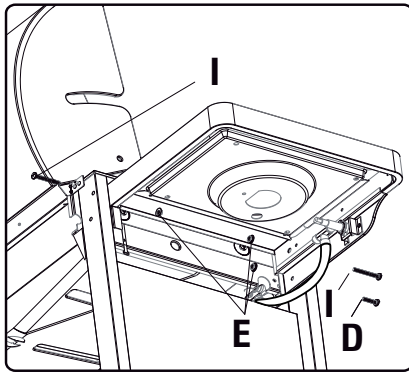










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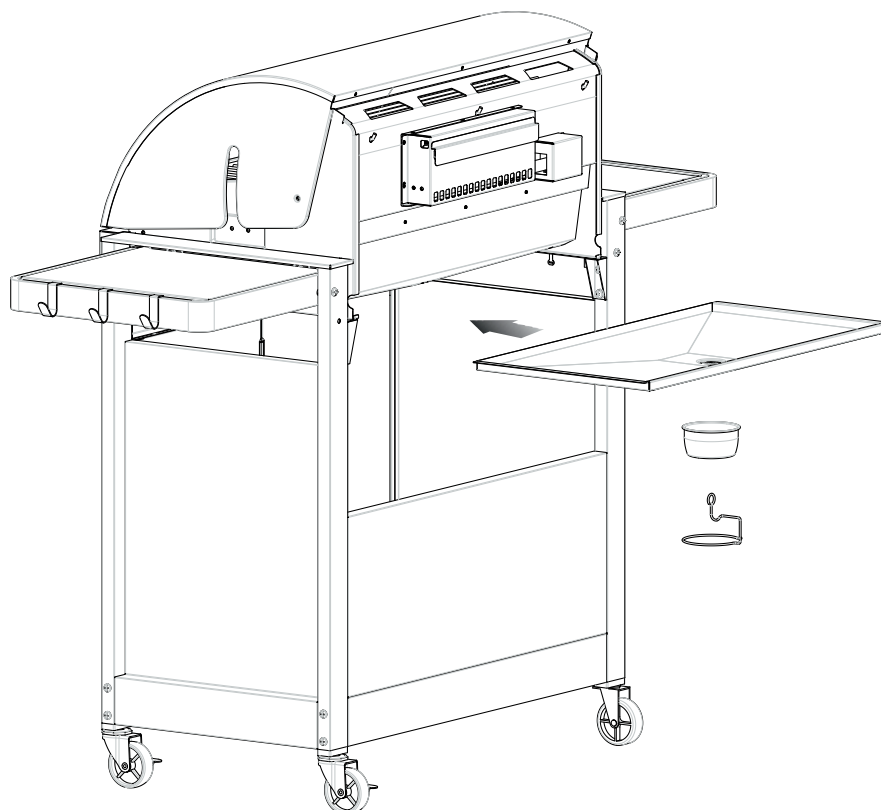
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Brahma 4.0



- P**  X2
- Q**  X2
- I**  X2
- E**  X3
- D**  X1
- K**  X1
- L**  X1
-  X1

10



Des flammes viennent de la cuve	<ul style="list-style-type: none"> • Temps venteux • Bonbonne presque vide 	<ul style="list-style-type: none"> • Orienter le barbecue de sorte que l'arrière soit face au vent • Nouvelle bonbonne ou remplir la bonbonne
Chaleur et flambées excessives	<ul style="list-style-type: none"> • Aliments trop gras • Trou d'écoulement de la graisse bouché • Plaque de rayonnement mal placée 	<ul style="list-style-type: none"> • Couper l'excédent de gras ou réduire la chaleur • Nettoyer la cuve et le brûleur • Placer correctement la plaque de rayonnement
Flammes derrière le panneau de commande	<ul style="list-style-type: none"> • Venturis bouchés 	<ul style="list-style-type: none"> • Couper immédiatement le gaz, laisser refroidir le barbecue et nettoyer les venturi
Bourdonnement du détendeur	<ul style="list-style-type: none"> • Situation temporaire causée par une température extérieure élevée ou une bonbonne pleine 	<ul style="list-style-type: none"> • Phénomène normal qui ne présente aucun problème ni danger
Flamme incomplète	<ul style="list-style-type: none"> • Brûleur bouché, perforé ou rouillé 	<ul style="list-style-type: none"> • Nettoyer ou remplacer le brûleur
Impossible d'installer la grille d'attente	<ul style="list-style-type: none"> • Les tiges ne sont pas bien adaptées 	<ul style="list-style-type: none"> • Les tiges de la grille d'attente peuvent être réglées. Les courber jusqu'à ce qu'elles s'insèrent dans les trous prévus.

GUIDE DE DEPANNAGE POUR ALLUMAGE ELECTRIQUE

Problème	Cause possible	Solution
Il n'y a pas d'étincelles lorsque l'allumeur est enfoncé ; il n'y a pas de bruit	<ul style="list-style-type: none"> • La pile est mal mise en place • La pile est plate • Le bouton d'allumeur est mal mis en place • Générateur d'étincelles défectueux 	<ul style="list-style-type: none"> • Mettre la pile en place (attention à bien orienter les signes "+" et "-", avec "+" au-dessus et "-" en dessous) • La remplacer par une nouvelle pile AA • Dévisser le bouton et le réinstaller • Remplacer le générateur d'étincelles
Il n'y a pas d'étincelles lorsque l'allumeur est enfoncé ; on entend bien un bruit	<ul style="list-style-type: none"> • Mauvaise mise à la masse 	<ul style="list-style-type: none"> • Débrancher et rebrancher toutes les connexions avec le générateur d'étincelles et les électrodes
Il y a des étincelles, mais pas pour toutes les électrodes et/ou elles ne sont pas assez fortes	<ul style="list-style-type: none"> • Mauvaise mise à la masse • Les étincelles ne touchent pas le(s) brûleur(s) • Pile faible • Les électrodes sont mouillées • Les électrodes sont fendues ou cassées "il y a des étincelles" 	<ul style="list-style-type: none"> • Débrancher et refixer toutes les connexions avec le générateur d'étincelles et les électrodes • S'il y a des étincelles qui ne proviennent pas du(des) brûleur(s), il se peut que le câblage soit endommagé. Remplacer le câblage. • La remplacer par une nouvelle pile AA • Utiliser des mouchoirs en papier pour éliminer la saleté • Remplacer les électrodes fendues ou cassées

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POULET GRIMBERGEN

Temps de préparation : environ 15 minutes

Ingrédients : filet de poulet, épices pour barbecue, bière Grimbergen, thym frais

Préparation : Assaisonnez le filet de poulet avec des épices pour barbecue. Remplissez les petits plateaux Aromaz avec de la bière Grimbergen et ajoutez-y également le thym frais. Placez le poulet sur la grille avec le couvercle ouvert et laissez cuire ensuite à feu moyen avec le couvercle fermé.

POULET THAI

Temps de préparation : environ 15 minutes

Ingrédients : filet de poulet, sel, curry en poudre, lait de coco, basilic frais

Préparation : Assaisonnez le poulet avec le sel et le curry en poudre. Remplissez les petits plateaux Aromaz avec du lait de coco et ajoutez-y également le basilic frais.

FILET DE PORC AU PORTO

Temps de préparation : environ 15 minutes

Ingrédients : filet de porc, poivre et sel, clou de girofle, confiture, porto rouge

Préparation : Assaisonnez la viande avec du poivre et du sel, piquez-y des clous de girofle et enduisez-la de confiture. Remplissez les petits plateaux Aromaz de porto rouge et ajoutez-y des clous de girofle.

FILET DE PORC A LA DIJONNAISE

Temps de préparation : environ 15 minutes

Ingrédients : filet de porc, sel, poivre noir, moutarde de Dijon, bière brune, ciboulette

Préparation : Enduisez la viande de moutarde et assaisonnez-la avec du poivre noir et de la ciboulette. Remplissez les petits plateaux Aromaz de bière brune et ajoutez-y de la ciboulette.

EN

INSTALLATION, USE AND MAINTENANCE INSTRUCTIONS

SAFETY INFORMATION

THIS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY IF YOU SMELL GAS:

1. TURN OFF THE GAS SUPPLY
2. EXTINGUISH ANY OPEN FLAME

3. OPEN THE LID

4. IF ODOUR CONTINUES, IMMEDIATELY CALL YOUR GAS SUPPLIER OR THE FIRE DEPARTMENT

- THE USER IS RESPONSIBLE FOR PROPER INSTALLATION AND APPROPRIATE USE OF THE BARBECUE.
- FAILURE TO COMPLY WITH THE INSTRUCTIONS IN THIS MANUAL MAY RESULT IN A DANGEROUS FIRE OR EXPLOSION.
- FAILURE TO FOLLOW THE INSTRUCTIONS IN THIS MANUAL MAY RESULT IN SERIOUS INJURIES AND MATERIAL DAMAGE.

- USE PROTECTIVE GLOVES WHEN HANDLING PARTICULARLY HOT PARTS
- MODIFICATIONS TO THE BARBECUE ARE DANGEROUS AND NOT PERMITTED. THIS APPLIANCE MUST BE INSTALLED IN ACCORDANCE WITH THE APPLICABLE PROVISIONS.
- STORE THE CYLINDER OUTDOORS IN A WELL-VENTILATED AREA
- NEVER PLACE THE SPARE CYLINDER (FULL OR EMPTY) UNDER OR NEXT TO A BARBECUE IN USE.
- NEVER STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPOURS

AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER BARBECUE.

- KEEP COMBUSTIBLE MATERIAL AT LEAST 76 CM AWAY FROM THE BARBECUE
- KEEP THE AREA AROUND YOUR BARBECUE AT ALL TIMES FREE FROM ANY COMBUSTIBLE MATERIALS, GASOLINE OR OTHER FLAMMABLE LIQUIDS

- USE THE BARBECUE ONLY OUTDOORS IN A WELL-VENTILATED AREA AND AT LEAST 3 M FROM ANY DWELLING OR BUILDING.
- DO NOT USE THIS APPLIANCE UNDER AN OVERHANGING STRUCTURE OR FOLIAGE
- DO NOT USE THE BARBECUE ON A BOAT OR OTHER RECREATIONAL VEHICLE
- DO NOT USE THE BARBECUE IN A GARAGE, SHED, CORRIDORS OR OTHER ENCLOSED AREAS

- NEVER LEAVE THE BARBECUE UNATTENDED WHEN IN USE
- DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR TO THE BARBECUE
- DO NOT USE THE BARBECUE WHEN YOU HAVE CONSUMED ALCOHOL OR TAKEN DRUGS
- ACCESSIBLE PARTS MAY BECOME VERY HOT. KEEP (YOUNG) CHILDREN AND ANIMALS AWAY FROM THE BARBECUE.
- DO NOT MOVE THE BARBECUE WHEN IN USE
- NEVER USE CHARCOAL, WOOD OR BRIQUETTES
- NEVER USE LAVA ROCKS OR CERAMIC BRIQUETTES
- KEEP THE VENT HOLES IN THE TROLLEY CLEAR AT ALL TIMES.
- PARTS SEALED BY THE MANUFACTURER OR HIS REPRESENTATIVE MAY NOT BE ALTERED BY THE USER.
- NEVER LIGHT THE SIDE BURNER WITHOUT OPENING THE LID.
- ALWAYS PLACE THE TWO ROUND OPENINGS IN THE GRID ABOVE THE AROMAZ® TRAYS.

GAS CONNECTION

GAS CYLINDER

Always use an approved cylinder that complies with all national provisions and standards. Check whether the cylinder can vaporize sufficient gas as specified for your barbecue model.

- Always keep the cylinder in a stable and upright position.
- Be careful when handling the cylinder valves
- Never connect a cylinder without regulator to the barbecue.
- Never connect a non-regulated cylinder to the barbecue.

- Always close the cylinder valves when the barbecue is not in use
- If the barbecue is not equipped with a cylinder holder, place the cylinder on the ground, next to the barbecue
- Never place the spare cylinder under or next to a barbecue in use
- Never expose the cylinder to excessive heat or direct sunlight
- Change the flexible tube if required by national regulations

REPLACING THE CYLINDER

When replacing the cylinder, ensure that the control knob on the barbecue is in the OFF position and the cylinder is closed. Never replace a cylinder in the vicinity of potential ignition sources.

TRANSPORT AND STORAGE OF THE GAS CYLINDER

Although perfectly safe when handled correctly, lack of caution may result in fire and/or explosion.

To minimise the risks:

- Never store the cylinder in a building, garage or other enclosed area, but always in a well-ventilated area
- Never store the cylinder in the vicinity of another gas operated appliance, or in a very warm area, such as a car or boat
- Always keep the cylinder out of reach for children
- Always transport and store the cylinder in an upright position
- Do not smoke in the vicinity of the cylinder, especially during transport with a vehicle

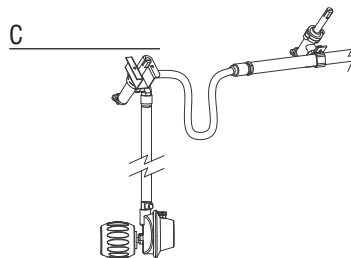
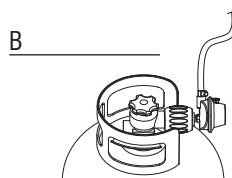
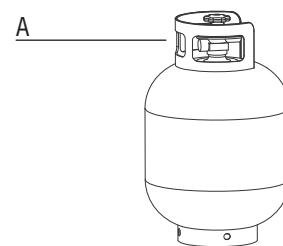
HOSE AND REGULATOR

The hose and regulator are not supplied by the manufacturer. Only use a hose / regulator combination that complies with all local and national provisions and standards, and that is compatible with the couplings of the gas cylinder used and the gas type/nominal pressure stated on the barbecue. Keep the hose as short as possible.

- Never connect the barbecue to a non-regulated gas supply. Never try to alter the hose or regulator in any way whatsoever.
- Prior to each use of the barbecue, check the hose over its full length for any damage (cracks, tears, burnt sections) or excessive wear. When you notice any damage or wear, replace the hose before using the barbecue, in accordance with the national standards
- Fat (or any other hot substance) must never fall onto the hose, and the hose must never come into contact with any hot points on the barbecue

- The connector of the regulator must be protected when it is not connected to the cylinder
- Make sure it is not dragged along the ground as this could compromise the tightness of the connector
- Do not distort the hose when connecting or disconnecting the cylinder
- The maximum permissible length of the hose is 1.5m

LEAKAGE TEST



A leakage test must be performed:

- Before the barbecue is lighted for the first time
- Each time the cylinder is replaced or a gas part is changed
- At least once a year, preferably at the start of the season

The leakage test must be performed outdoors, in a well-ventilated area and not in the vicinity of an open flame, heat or ignition sources. No smoking! Use only a 50/50 mixture of liquid soap and water for the leakage test. Do not use a match or an open flame.

1. Once you have connected the cylinder to the barbecue and all control knobs are 'OFF', slowly open the cylinder 1 turn.
2. Rub the soap solution over all connections and components listed below.

Check the following areas for leaks:

- The welded joints of the cylinder (Fig. A)
- All valve connections (Fig. B)
- Regulator coupling and connection of the cylinder (Fig. B)
- All hose connections (Fig. C)

3. Soap bubbles indicate a leak.

4. Firmly tighten any leaky connection and repeat the test as long as a leak is indicated (close the cylinder valve when you are checking the leak).
5. Disconnect the cylinder/control valve and check that all control knobs are OFF.
6. Do not use the barbecue if you cannot repair the leak. Close the cylinder valve, remove the cylinder and contact a qualified maintenance person for gas appliances or the gas supplier to carry out the appropriate repairs.

Note: the regulator may differ from the version shown here.

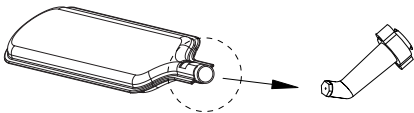
PRIOR TO FIRST USE / AFTER PROLONGED PERIOD OF NON-USE

Do not use the barbecue before you have read, understood and checked all information in this manual.

Ensure that:

- The barbecue is correctly installed
- There is no leak in the gas supply (see 'Leakage test')
- The burners are correctly installed, the venturi tubes are properly placed over the openings of the gas valves (Fig. D), and there are no obstructions (see safety information and cleaning of the burners)
- None of the gas supply hoses can come into contact with a hot surface
- Your barbecue is installed in a safe place

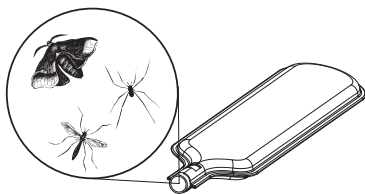
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SAFETY INFORMATION

Natural hazards - spiders and insects: very tiny insects may crawl into the venturi tubes of the gas burners and build a web or nest (Fig. E)

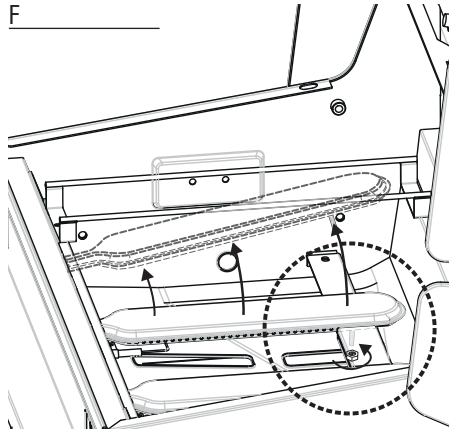
E



that could block gas flow in whole or in part. Such a situation is indicated by a smoky, yellow flame and/or burner that can only be lighted with difficulty or not at all. The gas may eventually burn outside the venturi tube and thus cause serious damage to your barbecue. Should this happen, immediately close the cylinder. Clean the burners as soon as the barbecue has cooled down. Remove the burner(s) as shown in Fig. F. Clean with a pipe cleaner or brush

both venturi tubes. Put the burner back into place in accordance with the instructions. (Fig. F) After cleaning, the venturi tubes must be correctly placed back over the openings of the gas valves.

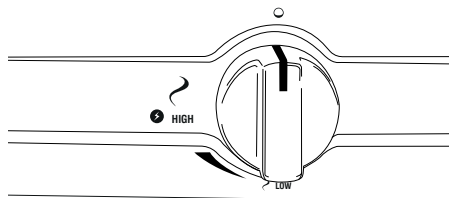
Note: damage arising from a fully or partly blocked venturi tube in a burner is not covered by the guarantee and is considered lack of proper maintenance



LIGHTING THE BURNERS

Prior to lighting the burners, all checks and procedures detailed in the chapter 'Before the first use' must have been carried out.

- The lid of the barbecue must always be open when you light the burner(s)
- Do not bend directly over the barbecue when lighting the burner(s)
- The control knobs of the barbecue must be 'OFF'. Slowly open the gas cylinder valve. Before opening the control knob of one burner, wait approx. 10 seconds to allow the gas to stabilize
- Important: first light the middle burner
- As soon as one burner has been lighted, you only need to put the control knob of the other burner(s) in the position 'HIGH' to light them.
- Never try to light all burners at once

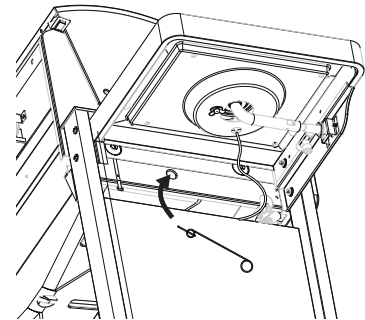


LIGHTING THE BURNERS WITH THE IGNITER

- Open the lid of the barbecue
- Open the gas cylinder valve.
- Press the igniter until you hear sparks
- Holding down the igniter, press the control knob of the middle burner and turn to 'HIGH'

- If the burner does not light after 3 attempts, disconnect the gas and wait 5 minutes before trying again. This will allow the accumulated gas to escape. Try again, repeating the above steps.
- If the burner still does not light, read the chapter 'Troubleshooting Guide' to determine the cause and the remedy, or use a match as described below.

G



LIGHTING THE BURNERS WITH A MATCH

Left and right at the bottom of the burner box is a small opening that can be used to light the burners with a match, if the electronic igniter does not work. (Fig. G)

- Open the lid of the barbecue
- Place a match in the match holder provided (Fig. G)
- Hold a burning match through the hole, approx. 13 mm from the burner
- Open the gas cylinder valve.
- Push the required control knob and turn to 'HIGH'. The burner should light within 5 seconds. If not, turn the control knob off and wait 5 minutes to allow the gas to escape.
- Repeat steps 1 through 5. If the burner still does not light after 3 attempts, read the chapter 'Troubleshooting Guide'

LIGHTING THE OTHER BURNERS

- As soon as the middle burner has been lighted, you only need to put the control knob of the other burner(s) in the position 'HIGH' to light them.

LIGHTING THE SIDE BURNER USING THE IGNITER

Only for Brahma 5.2 –4.0
223.9952.000 – 223.9952.200 -
223.9940.000 - 223.9940.200

First open the lid of the side burner.

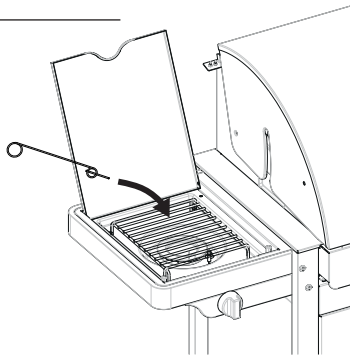
To light the side burner, use the igniter on the control panel and the control knob on the side table.

- Press the igniter until you hear sparks.
- Holding down the igniter, press the control knob of the side burner and turn to 'HIGH'
- Repeat a number of times if the burner does not light immediately.
- If the burner does not light after 5 seconds, turn the control knob to 'OFF' and wait 5 minutes to allow the gas to escape.
- Repeat steps 1 through 3. If the burner still does not light, read the chapter 'Troubleshooting Guide' or use a match as described below.

Note:

- the maximum load of the side burner is 9 kg!
- the maximum diameter of the cooking vessel is 220 mm

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LIGHTING THE SIDE BURNER WITH A MATCH

Only for Brahma 5.2 – 4.0
223.9952.000 – 223.9952.200 -
223.9940.000 - 223.9940.200

- Place a match in the match holder provided
- Hold a burning match approx. 13 mm from the burner (Fig. H)
- Push the control knob of the side burner and turn to 'HIGH'. The burner should light within 5 seconds. If not, turn the control knob 'OFF' and wait 5 minutes to allow the gas to escape.
- Repeat steps 1 through 3. If the burner still does not light, read the chapter 'Troubleshooting Guide' to determine the cause and the remedy.

LIGHTING THE SPIT BURNER USING THE IGNITER

Only for Brahma 5.2 – 223.9952.000

- Open the lid of the barbecue
- Take the warming grid out of the barbecue
- Open the gas cylinder valve.

- Press the igniter until you hear sparks
- Holding down the igniter, press the control knob of the spit burner and turn to 'HIGH'
- If the burner does not light after 3 attempts, disconnect the gas and wait 5 minutes before trying again. This will allow the accumulated gas to escape. Try again, repeating the above steps.
- If the burner still does not light, read the chapter 'Troubleshooting Guide' to determine the cause and the remedy, or use a match as described below.

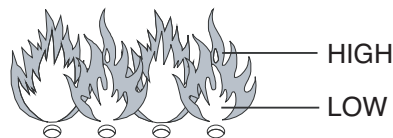
LIGHTING THE SPIT BURNER WITH A MATCH

Only for Brahma 5.2 – 223.9952.000

- Open the lid of the barbecue
- Take the warming grid out of the barbecue
- Place a match in the match holder provided
- Hold a burning match to the left side of the spit burner.
- Push the control knob of the spit burner and turn to 'HIGH'. The burner should light within 5 seconds. If not, turn the control knob off and wait 5 minutes to allow the gas to escape.
- Repeat steps 1 through 5. If the burner still does not light after 3 attempts, read the chapter 'Troubleshooting Guide'

VISUAL CHECK OF THE FLAMES

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If the flames of the burners jump out of the burner box when the barbecue is in use, immediately turn off the control knobs. Wait 5 minutes to allow the gas to escape before relighting the barbecue. Read the chapter 'Troubleshooting Guide' if the problem persists.

Each time you light the barbecue you should check the flames. (Fig. I) A proper flame is almost completely blue, with some yellow at the top. If the flame is abnormally small and for the most part yellow, switch off the barbecue and check the venturi tubes for obstructions, or read the chapter 'Troubleshooting Guide'.

SWITCHING OFF THE BARBECUE

- Close the gas cylinder valve

- Turn all control knobs of the burners to 'OFF'.

If you follow the above order, there will be no more pressurized gas in the system.

USE OF THE SPIT

Only for Brahma 5.2 – 223.9952.000

- This spit works on batteries (batteries are not supplied)
- Store the motor in a dry place when it is not in use
- The spit should only be used outdoors and for its intended purpose
- Do not allow children to use the spit

USEFUL TIPS FOR USE OF THE BARBECUE

USING YOUR BRAHMA FOR THE FIRST TIME

When using your gas barbecue for the first time, you must first allow the unit to run in by operating it for a short period of time without any food. To run in the barbecue, light the barbecue. Close the lid and **maintain the temperature at 'HIGH' for 15 minutes**. Do not open the lid during this procedure. You then open the lid and allow the barbecue to operate for another 5 minutes at 'HIGH'. The barbecue is now ready for use.

WARMING UP THE BARBECUE

Allow the barbecue to warm up before placing any food on it. Close the lid and heat the cooking surface for at least **10 minutes in the setting 'HIGH'**. To bake at a lower temperature than the setting 'HIGH', turn the control knobs to the required position before placing any food on the barbecue.

COOKING TIME

The actual cooking time depends on various factors such as taste, outside temperature and wind. Experience will teach you how to estimate this time.

KEEPING FLARE-UPS UNDER CONTROL

During barbecuing, some flare-ups are natural. Too many flare-ups, however, will increase the temperature in the barbecue, thereby causing accumulated fat to ignite and cause fire.

To reduce flare-ups:

- Remove excess fat from the meat before baking
- Bake fat meat (chicken and pork) at a low setting
- Check that the hole in front of the fat drain is not blocked and the fat drip cup is not full
- Bake with closed lid to cut off the air supply and lower the heat settings

NOTE: If the lid is closed, your barbecue will retain a more constant temperature and food can be baked faster and with less energy.

Should the burner(s) go out during baking, open the lid, turn off the burner(s) and wait 5 minutes to allow the gas to escape before relighting the burner.

HOW TO PREVENT FOOD FROM STICKING TO THE GRID

- Rub food lightly with oil before you place it on the grid
- Or brush the grid with some cooking oil to prevent food from sticking
- Do not turn food too quickly after placing it on the grid

WARNING:

- Never leave your barbecue unattended when in use, especially in the presence of children or domestic animals. Regularly check the barbecue for proper functioning of all its components
- Accessible parts (lid, fat drip tray, Aromaz® trays, etc.) can become very hot. Use appropriate protection when touching these parts. Keep young children away from the barbecue.
- Never move the barbecue when in use
- Never use charcoal, wood or briquettes
- Never use lava rocks or ceramic briquettes

CLEANING AND MAINTENANCE

To prolong the lifetime of your barbecue, you should at least annually perform all of the following operations, preferably at the start of the barbecue season. Buy a barbecook® cover to protect your barbecue.

COOKING GRIDS AND GRIDDLES

After each use, allow the barbecue to cool down and clean the grids using a non-abrasive brush.

You can also wash grids using the special barbecook® enamel cleaner, a soft detergent or sodium bicarbonate. Never use oven cleaners.

BURNERS AND VENTURI TUBES

Burners and venturi tubes should be removed and cleaned at least twice a year. Thoroughly clean the venturi tubes. Open any blocked holes using a thin wire (e.g. opened paper clip). Check that the bottom of the burner box is clean and no hole is blocked. Place the burner back in accordance with the instructions and check that the venturi tubes are positioned over the exhaust valves. If the burner exhibits cracks, unusual holes or other damage, it should be replaced.

BURNING OFF

After use, you can continue to burn the appliance for 10 or so minutes without food and with the lid closed, with all burners in the **position 'HIGH'**. In this way, most of the dirt will be burned off, which facilitates subsequent cleaning. Allow the appliance to cool down. You can then wipe off the burnt dust with a non-abrasive brush and clean the barbecue with soapy water.

STORAGE

Disconnect the gas from the cylinder when not in use. Store the barbecue and the gas cylinder outdoors in a well-ventilated area. Never store them in a garage, a shed or

any other enclosed area, or in the vicinity of an open flame or heat source.

You can store the barbecue indoors, provided the gas cylinder is disconnected from the appliance and stored outdoors in a well-ventilated area.

The barbecue must be stored indoors during the winter season. Some tips:

- Clean the burners and rub them in with cooking oil. Wrap them in paper.
- Clean the cooking grids and rub them in with cooking oil. Wrap them in paper and store them indoors.
- Protect the barbecue with a barbecook® cover if it is stored outdoors.
- Do not store gas cylinders indoors

GUARANTEE

Your barbecook® appliance comes with a two year guarantee against all manufacturing defects. This guarantee applies from the date of purchase, provided it is used in accordance with these instructions. Your till receipt specifying the date of purchase is your certificate of guarantee.

This barbecook® is not suitable for commercial use.

This guarantee is limited to the repair or replacement of parts which prove defective under normal use and service.

This guarantee shall not apply to defects due to improper installation, incorrect use, alterations to the appliance, disassembly of the appliance, wear and tear, or lack of maintenance.

SOLVING PROBLEMS

Problem	Probable cause	Solution
Impossible to light burner (with igniter or match)	• Blocked venturi tubes	• Clean venturi tubes
Not enough heat	• Gas cylinder valve is not open • Venturi tubes not positioned over exhaust valves • Blocked burner openings • Cylinder is empty or almost empty • Regulator not fitted correctly on cylinder	• Open gas cylinder valve • Reinstall venturi tubes • Clean openings or fit new burner • New cylinder • Tighten up connector of regulator • Disconnect hose
Yellow flames	• Venturi tubes are partly blocked • Salt on burner	• Clean venturi tubes • Clean burner
Impossible to light burner with igniter	• Ignition wire not fitted properly • Defective ignition electrode • Faulty ground • Defective igniter	• Check all connections • Check installation of electrodes, burner and igniter • Replace igniter
Flames jumping out of the burner box	• Windy weather • Cylinder almost empty	• Move barbecue with rear side pointing towards the wind • New cylinder or fill up
Excessive heat and flare-ups	• Too fatty food • Blocked fat drain hole • Cooking system not positioned correctly	• Trim excess fat or reduce heat • Clean bottom of burner box and burner • Position cooking system correctly
Flames behind control panel	• Blocked venturi tubes	• Shut off gas immediately, allow barbecue to cool down and clean venturi tubes
Regulator humming	• Temporary situation caused by high outside temperature or full cylinder	• This is not a defect or a hazard

Incomplete flame	• Plugged, leaky or rusted burner	• Clean / replace burner
Warming rack does not fit	• Legs are angled too narrowly, or too widely	• The warming rack feet are adjustable. Bend them to fit into the warming rack holes.

TROUBLESHOOTING GUIDE FOR ELECTRIC IGNITION

Problem	Probable cause	Solution
No sparks when pressing the ignition; no sound	<ul style="list-style-type: none"> • Battery not installed correctly • Empty battery • Ignition button not installed correctly • Defective spark generator 	<ul style="list-style-type: none"> • Install battery (ensure that $\hat{O}+\hat{O}$ and $\hat{O}-\hat{O}$ are oriented correctly, with $\hat{O}+\hat{O}$ at the top and $\hat{O}-\hat{O}$ at the bottom) • Replace with new AA battery • Screw off button and reinstall • Replace spark generator
No sparks when pressing the ignition; sound is present	<ul style="list-style-type: none"> • Faulty ground 	<ul style="list-style-type: none"> • Remove and reconnect all connections with spark generator and electrodes
Sparks are present but not with all electrodes and/or not powerful enough	<ul style="list-style-type: none"> • Faulty ground • Spark flashover away from burner(s) • Low battery • Electrodes are wet • Electrodes cracked or broken "sparks are present" 	<ul style="list-style-type: none"> • Remove and reconnect all connections to the spark generator and the electrodes • If sparks are present that do not originate from the burner(s), the wiring may be damaged. Replace the wiring. • Replace with new AA battery • Use paper tissues to remove the dirt • Replace cracked or defective electrodes

AROMAZ® SYSTEM

GRIMBERGEN CHICKEN

Preparation time: approx. 15 minutes

Ingredients: chicken filet, barbecue herbs, Grimbergen beer, fresh thyme

Preparation: season chicken filet with barbecue herbs. Fill the Aromaz trays with Grimbergen beer, adding the fresh thyme. Place chicken on the grid with open lid and cook on medium heat with closed lid.

THAI CHICKEN

Preparation time: approx. 15 minutes

Ingredients: chicken filet, salt, curry powder, coconut milk, fresh basil

Preparation: Season chicken with salt and curry powder. Fill the Aromaz trays with coconut milk, adding the fresh basil.

PORK TENDERLOIN WITH PORT

Preparation time: approx. 15 minutes

Ingredients: pork tenderloin, salt & pepper, clove, jam, red port
Preparation: Season meat with salt & pepper, insert clove, and rub in with jam. Fill the Aromaz trays with red port, adding clove.

PORK TENDERLOIN DIJON

Preparation time: approx. 15 minutes

Ingredients: pork tenderloin, salt, black pepper, Dijon mustard, brown ale, chives

Preparation: Rub the meat with mustard and season with black pepper and chives. Fill the Aromaz trays with brown ale, adding chives.

DE

HANDBUCH FÜR MONTAGE, BETRIEB UND WARTUNG

SICHERHEITSMITTEILUNGEN

DIESES GERÄT IST AUSSCHLIESSLICH FÜR DEN BETRIEB IM FREIEN BESTIMMT. BEI GASGERUCH:

1. DREHEN SIE DIE GASZUFUHR AB.
 2. LÖSCHEN SIE EVENTUELLE FLAMMEN.
 3. ÖFFNEN SIE DEN DECKEL.
 4. RUFEN SIE UNVERZÜGLICH IHREN GASVERSORGER ODER DIE FEURWEHR AN, WENN DER GASGERUCH NICHT VERSCHWINDEN SOLLTE.
- DER BENUTZER IST FÜR DIE ORDNUNGSGEMÄSSE MONTAGE UND

SACHGEMÄSSE VERWENDUNG DIESES GRILLS VERANTWORTLICH.

- DIE NICHTEINHALTUNG DER ANWEISUNGEN DIESES HANDBUCHS KANN ZU FEUER- UND EXPLOSIONSGEFÄHR FÜHREN.
- DIE NICHTEINHALTUNG DER ANWEISUNGEN DIESES HANDBUCHS KANN ZU SCHWEREN VERLETZUNGEN UND SACHSCHÄDEN FÜHREN.
- TRAGEN SIE BEIM UMGANG MIT BESONDERS HEISSEN TEILEN STETS SCHÜTZENDE HANDSCHUHE.
- ÄNDERUNGEN AM GRILL SIND GEFÄHRLICH UND NICHT ZULÄSSIG. DIESES GERÄT MUSS GEMÄSS DEN GELTENDEN BESTIMMUNGEN INSTALLIERT WERDEN.
- LAGERN SIE DIE GASFLASCHE AUSSERHALB DES HAUSES AN EINEM GUT BELÜFTETEN ORT AUF.
- BEWAHREN SIE DIE RESERVEFLASCHE (VOLL ODER LEER) NIEMALS UNTER ODER NEBEN EINEM GRILL AUF, DER GERADE VERWENDET WIRD.

- LAGERN ODER VERWENDEN SIE KEIN BENZIN ODER ANDERE ENTFLAMMBAREN DÄMPFE UND FLÜSSIGKEITEN IN DER NÄHE DIESES ODER IRGEND EINES ANDEREN GRILLS AUF.
- STELLEN SIE SICHER, DASS SICH BRENNBARES MATERIAL MINDESTENS 76 CM VOM GRILL ENTFERNT BEFINDET.
- HALTEN SIE DEN RAUM RUNDUM DEN GRILL STETS VON DIVERSEN BRENNBAREN MATERIALIEN, BENZIN ODER ANDEREN ENTFLAMMBAREN FLÜSSIGKEITEN FREI.
- VERWENDEN SIE DEN GRILL AUSSCHLIESSLICH AUSSERHALB DES HAUSES AN EINEM GUT BELÜFTETEN ORT MIT EINEM ABSTAND VON MINDESTENS 3 M ZU EINER WOHNUNG ODER EINEM GEBÄUDE.
- VERWENDEN SIE DIESES GERÄT NICHT UNTER EINER ÜBERHÄNGENDEN KONSTRUKTION ODER UNTER EINER BELAUBUNG.