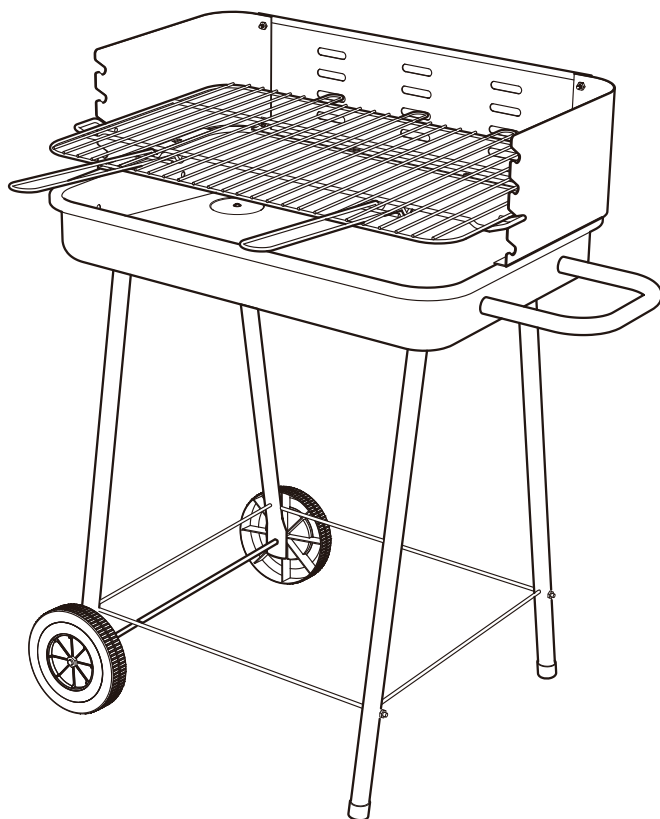


1PX TROLLEY

CHARCOAL

2
YEAR
Warranty*

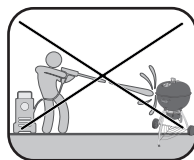
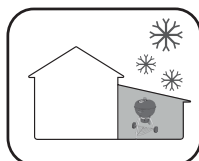
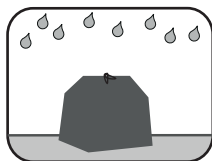
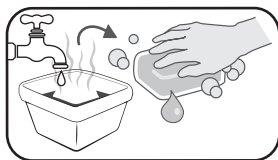


EAN : 3276000413615
MATRIX ID : 2019R09P06-0006



SL Navodila za uporabo

EN Instructions Manual





UVOD

SL

EN

Zahvaljujemo se vam za izbiro tega izdelka. Pri načrtovanju in izdelavi naših izdelkov si prizadevamo za zagotavljanje odlične kakovosti, ki ustreza potrebam uporabnikov.

POMEMBNO ! DA BI BILI Z NASTAVITVIJO, UPORABO IN VZDRŽEVANJEM TEGA IZDELKA KAR NAJBOLJ ZADOVOLJNI, VAM PRIPOROČAMO, DA PRED UPORABO IZDELKA NATANČNO PREBERETE TA UPORABNIŠKI PRIROČNIK. BODITE POZORNI NA OSNOVNA VARNOSTNA OPOROČILA V TEM PRIROČNIKU IN GA SHRANITE ZA KASNEJŠO UPORABO.

1. POMEMBNE INFORMACIJE



POMEMBNO, SHRANITE ZA PRIHODNJO UPORABO: POZORNO PREBERITE

Uporaba tega žara zahteva minimalno spremljanje in previdnostne ukrepe (glejte spodnja priporočila). Varujte naravo, saj dan na prostem nikoli ne sme biti razlog za škodo ali onesnaževanje. Ob prvi uporabi segrejte svoj žar tako, da pustite žareče oglje v njem vsaj 30 minut, s čimer boste odstranili ostanke maščobe, ki so nastali pri proizvodnji. Ta postopek prav tako stabilizira barvo in sprošča vonj, ki bo ob nadaljnji uporabi izginil. Za vašo varnost:

- Ne uporabljajte v zaprtih prostorih!

«Opozorilo! Za prižiganje ali ponovno prižiganje ne uporabljajte alkohola ali bencina!

Uporabljajte samo vžigalnike, ki ustrezajo standardu EN 1860-3!»

- Na kovinsko ohišje žara ne nalivajte hladne vode, da ne bi prišlo do poškodb zaradi toplotnega udara.

- Preden začnete peči na žaru, počakajte, da goreče oglje prekrije plast pepela.

- Uporaba tega izdelka zahteva minimalno spremljanje in previdnostne ukrepe.

- Pri uporabi tega izdelka je nujno treba nositi posebne rokavice, primerne za zaščito pred visokimi temperaturami.

- Opozorilo! Žar se segreje na zelo visoko temperaturo. Med delovanjem ga ne premikajte!

- Da bi se izognili izbruhu plamenov, pred začetkom pečenja na žaru poskrbite, da je posoda žara čista in odstranite odvečno maščobo in marinado.

- Med uporabo žara - imejte v bližini vedro, napolnjeno z vodo ali peskom, zlasti kadar je zelo vroče ali suho vreme.

Takoj ko odprete embalažo, se prepričajte, da so na voljo vsi elementi, potrebni za namestitve izdelka, -pri tem pa upoštevajte priročnik. Če je izdelek poškodovan ali ima pomanjkljivosti, ga ne uporabljajte in ga prinesite nazaj v najbližjo trgovino.

2. NASTAVITEV

- Ta izdelek je namenjen za zunanjo domačo uporabo.

- Žar je treba pred uporabo postaviti na stabilno vodoravno površino.

- Žar postavite na odprtem in dobro prezračenem prostoru, vsaj tri metre stran od zgradb.

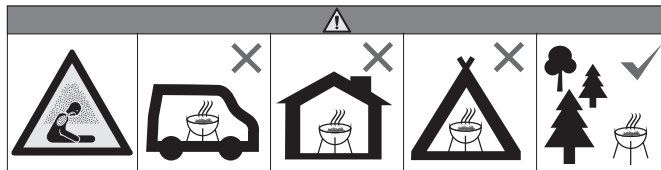
- Prepričajte se, da žar ni postavljen pod visečo konstrukcijo (veranda, nadstrešek itd.) ali pod krošnjami dreves.

- Da bi preprečili nastanek rje na površinah iz nerjavnega jekla, jih ne izpostavljajte kloru, soli ali železu. Priporočamo, da žara ne uporabljate v bližini morja, bazenov ali železniških prog.

- Ob močnem vetru postavite žar tako, da veter ne bo dvigoval isker.

- «Opozorilo! Prepričajte se, da dostop otrokom in hišnim ljubljencem.» Vsako leto se namreč zgodi veliko številu hudih nesreč. Hude opekline so še posebej zaskrbljujoče pri otrocih, saj so njihovi obrazi zaradi majhne višine skoraj vedno v isti višini kot goreče oglje.

• Žara ne uporabljajte v zaprtih in/ali bivalnih prostorih, npr. v hišah, šotorih, prikolicah, avtomodih, čolnih. Nevarnost zastrupitve z ogljikovim monoksidom s smrtnim izidom.



3. PRIPOROČILA ZA UPORABO

Opozorila

- Pred nadaljevanjem se prepričajte, da ste v celoti razumeli poglavje »Pomembne informacije« v tem priročniku.
- Zasnova tega žara- ne omogoča uporabe več kot 50 % površine za peko na žaru. Če je področje za kuhanje popolnoma pokrito, pride do prekomernega kopičenja toplote, kar lahko povzroči poškodbe na žaru, ki jih garancija ne krije.
- Uporabite oglje, ki je v skladu z veljavno zakonodajo.
- Ko je rešetka v najnižjem položaju, mora biti oglje 2 cm pod njo.

Priporočila za prižiganje

- Posodo žara napolnite z ogljem do ene tretjine njene višine, vendar ne več kot do polovice. Uporabljajte lesno oglje, ki ustreza veljavnim standardom, in pazite, da je oglje v najnižjem položaju vsaj 2 cm pod rešetko.
- Oglje najlažje prižgete z vžigalniki za žar, ki ustrezajo standardu EN 1860-3, kar vam olajšuje nakup v trgovini in je popolnoma varno.
- Ne začnite s pečenjem, dokler se gorivo ne prekrije s pepelom! In dokler oglje gori, ne da bi pri tem nastajali plameni.
- Rešetke ne postavljajte prazne na žar, saj se lahko predolgo deformira, če je predolgo segreta.
- Moč plamena lahko prilagodite tako, da odprete ali zaprete odprtine za dovod zraka na dnu posode žara. Bolj ko jih odprete, močnejši je plamen in obratno.
- Še enkrat vas želimo opozoriti, da se za prižiganje ali povečevanje plamena na žaru ne sme nalivati vnetljivih tekočin.
- Iz varnostnih razlogov vam priporočamo, da med uporabo žara ne premikate.

Zelo pomembno: imejte izbruhe plamenov vedno pod nadzorom*

- Do izbruhov plamenov pride, ko sokovi ali maščoba kuhane hrane kapljajo na goreče predmete (na primer oglje). Čeprav dim daje hrani edinstven okus po žaru, se je bolje izogibati izbruhom plamenov, da hrana ne zgore. Za nadzor izbruhov plamenov je nujno, da z živil pred pečenjem odstranite odvečno maščobo. Marinado in omako uporabljajte v razumnih količinah.
- Ko uporabljate žar, imejte v bližini vedro, napolnjeno s peskom.
 - V primeru vžiga maščobe upoštevajte spodnja navodila.

Vžig maščobe

Izpraznite in očistite posodo žara in rešetko ter odstranite vse ostanke in drobce od pečenja po vsaki uporabi.

Če žar uporabljate za večje dogodke, morate vsaki dve uri ugasniti ogenj in žar očistiti. Če pripravljate veliko hrane z veliko maščobe (klobase, merguez, itd.), ga morate očistiti pogosteje. Neupoštevanje teh priporočil lahko povzroči vžig maščobe, ki lahko povzroči telesne poškodbe in poškoduje žar.

Opozorila v primeru vžiga maščobe

- Poskrbite, da nobena oseba ne ostane v bližini žara, in počakajte, da ogenj ugasne.
- Ne zapirajte pokrova žara.
- Nikoli ne polivajte žara z vodo. Če uporabljate gasilnik, mora biti to gasilnik na prah.
- Če se plameni ne zmanjšajo ali pa se zdijo še močnejši, pokličite na pomoč lokalno gasilsko enoto.

Konec pečenja

- Po vsaki uporabi žar sistematično očistite, da preprečite nabiranje maščob, ki se lahko vžgejo.
- Počakajte, da se žar dovolj ohladi, preden zaprete pokrov in ga shranite.

4. NEGA IN VZDRŽEVANJE

Žar redno čistite med uporabo in še posebej po daljšem skladiščenju. Pred čiščenjem žara in njegovih sestavnih delov se prepričajte, da so dovolj ohlajeni. Žara ne puščajte izpostavljenega vremenskim vplivom in ga vedno zaščitite pred vlago.

- Nikoli ne nalivajte vode na žar, ko je njegova površina vroča.
- Nikoli ne ravnajte z vročimi deli, ne da bi si zaščitili roke.

Da bi podaljšali življenjsko dobo žara in ga ohranili v dobrem stanju, vam priporočamo, da ga pokrijete, če je dlje časa na prostem, zlasti v zimskih mesecih. V lokalnih trgovinah so na voljo visoko odporna prekrivala in drugi dodatki za žar. Tudi če je vaš žar pokrit z zaščitnim prekrivalom, ga morate redno pregledovati, saj se v njem lahko pojavi vlaga ali kondenzacija, ki lahko povzroči škodo. Morda bo treba žar in notranjost zaščitnega pokrova posušiti. Na nekaterih delih žara lahko začnejo gniti ostanki maščobe. Te je treba očistiti z zelo vročo milnico. Če opazite zarjavele dele, ki niso v stiku s hrano, jih morate obdelati z odstranjevalcem rje in prebarvati s posebno toplotno odporno barvo za žare.

Kuhalna površina

- Ko se žar ohladi, ga očistite z vročo milnico. Za odstranjevanje ostankov hrane uporabite sredstvo za pomivanje posode. Ne uporabljajte abrazivnih gobic ali praškov, saj lahko nepopravljivo poškodujejo vrhnji premaz žara. Izperite in posušite. Rešetke se zaradi visoke teže ne priporoča čistiti v pomivalnem stroju.
- Če se na kuhalni površini, ki je v stiku s hrano, pojavi rja, je treba kuharno površino zamenjati.

Ohišje žara

Odvečno maščobo z ohišja žara redno odstranite s krpo, ki jo namočite v milnico in nato dobro ožamete. Odvečno maščobo in koščke hrane lahko z notranjosti ohišja žara odstranite z leseno ali mehko plastično lopatico. Ne uporabljajte nobenih abrazivnih sredstev.

Pokrov žara

Pokrov žara očistite s krpo ali gobico iz neabrazivnega materiala in vročo milnico. Ne uporabljajte abrazivnih gobic ali čistilnega praška, ker lahko nepopravljivo poškodujejo vrhnji premaz žara. Po čiščenju žar skrbno posušite, da preprečite nastanek rje.

Skladiščenje

- Pred pokrivanjem ali shranjevanjem žara se prepričajte, da se je popolnoma ohladil.
- Žar shranite na suhem in hladnem mestu.
- Pred uporabo žara po daljšem skladiščenju upoštevajte postopke za nastavitev.

5. ZAŠČITIMO NAŠE OKOLJE

Ne pozabite ga po koncu življenjske dobe odpeljati v obrat za obdelavo odpadkov, da ga bodo reciklirali. Če ima vaš žar motor ali ventilator, ga ne zavržite in ne sežigajte njegove dodatne opreme. Upoštevajte predpise o zbiranju in recikliranju tovrstnih izdelkov.

Garancijski pogoji

Prodajna garancija začne veljati z dnem nakupa za določeno obdobje.

Ta garancija velja samo za uporabo v posameznem zasebnem gospodinjstvu in ne velja za komercialno, komunalno ali večstanovanjsko okolje, kot so restavracije, hoteli, letovišča in nepremičnine za najem.

Ta garancija pokriva vse napake v materialu in izdelavi: manjkajoče dele in komponente ter poškodbe, ki nastanejo pri običajni uporabi. Popravila in zamenjave delov ne podaljšajo prvotnega garancijskega obdobja.

V nobenem primeru v okviru tega prostovoljnega jamstva kakršno koli nadomestilo ne sme presegati nakupne cene prodanega izdelka.

Prevzimate tveganje in odgovornost za izgubo, škodo ali poškodbe vas in vaše lastnine in/ali drugih oseb in njihove lastnine, ki so posledica napačne uporabe ali zlorabe izdelka ali neupoštevanja navodil iz priloženih navodil za uporabo.

Izključitve iz garancije

Garancija ne krije težav ali incidentov, ki so posledica nepravilne uporabe izdelka. Garancija za izdelek je omejena na vrednost izdelka.

Izključeni so naslednji primeri:

- Običajna obraba (rja, deformacija, razbarvanje itd.) Deli, ki so neposredno izpostavljeni plamenom ali močni vročini. Normalno je, da je treba občasno zamenjati dele.
- Poškodbe zaradi nepravilnega vzdrževanja, nepravilnega skladiščenja, nepravilne montaže ali sprememb.
- Morebitna škoda zaradi nepravilne uporabe izdelka (komercialna uporaba, uporaba za sežiganje itd.).
- Posledice izpostavljenosti virom klora, npr. bazen, spa ali masažna kad.
- Škoda zaradi izrednih naravnih razmer, npr. toče, orkanov, potresov, cunamijev, električnih udarov, tornadov ali hudih neviht.

Če imate kakršnakoli vprašanja v zvezi z namestitvijo ali uporabo naprave, se obrnite na servisno službo v svoji trgovini.

Adeo services – 135 rue sadi carnot cs 00001 – 59790 Ronchin – Francija



INTRODUCTION

Thank you for choosing this product. Upon designing and manufacturing our products, we place all of our efforts into ensuring an excellent quality that meets the needs of the users.

IMPORTANT ! IN ORDER TO OBTAIN THE UTMOST SATISFACTION FROM THIS PRODUCT UPON SETTING IT UP, USING IT, AND MAINTAINING IT, WE RECOMMEND THAT YOU CAREFULLY READ THIS USER MANUAL BEFORE USING THE PRODUCT. PLEASE PAY ATTENTION TO BASIC WARNINGS RELATING TO SAFETY WITHIN THIS MANUAL, AND KEEP THE MANUAL FOR LATER REFERENCE.

1. IMPORTANT INFORMATION



IMPORTANT, TO BE KEPT FOR FUTURE REFERENCE : PLEASE READ CAREFULLY

Use of this bbq grill requires a minimum of monitoring and precautions (see recommendations below). Please protect nature, a day out must never be a reason for damage nor pollution. Upon first use, heat your bbq grill and keep the fuel red hot for at least 30 minutes, this operation will eliminate grease residues from the manufacture process. This will also stabilize the paint and release a smell that will vanish upon subsequent uses. For your safety:

- Do not use indoors!

"Warning! Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to en 1860-3!"

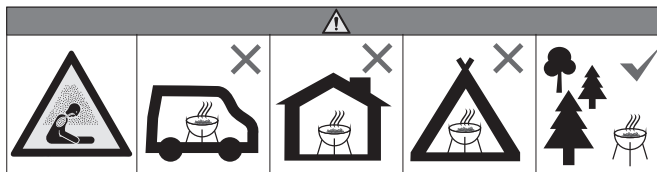
- Do not pour cold water onto the metal bowl in order to avoid thermal shock damage.
- Before you start grilling, please wait for a layer of ashes to cover the burning coal.
- Use of this product requires a minimum of monitoring and precautions.
- When using this product, it is absolutely necessary to wear special gloves suitable for protecting against high temperatures.
- Warning ! This barbecue will become very hot. Do not move it during operation!
- To avoid burst of flames, please make sure that the bowl is clear by removing any excess grease and marinade before starting to grill.
- Keep a bucket filled with water or sand near the bbq grill while using it, especially in case of heat waves or extremely dry weather.

As soon as you open the packaging, please make sure that all the elements required for setting up the product are provided, and in order to do that, please refer to the manual. If the product is damaged or has some defects, please do not use it and bring it back to the nearest store.

2. SETUP

- This product is intended for outdoor home use.
- Your bbq grill must be placed on a stable horizontal surface before being used.
- Place this bbq grill at a distance of at least three metres from buildings, in an open and well ventilated area.
- Please make sure that the bbq grill is not positioned under a hanging structure (porch, shelter ...) Or under tree foliage.
- To prevent rust from developing on the stainless steel surfaces, please avoid exposing them to chlorine, salt, or iron. We do not recommend using this bbq grill near the coast, swimming pools, or railway tracks.
- On days of high wind, please place your bbq grill in such a way to prevent wind from raising sparks.

- "Warning! Keep children and pets away" in fact, each year there is a large number of tragic accidents. Serious burns are particularly a source of concern when it comes to children due to their small height making their faces almost always at the same height as the burning charcoal.
- Do not use the barbecue in a confined and/or habitable space e.g. Houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.



3. USE RECOMMENDATIONS

Warnings

- Before proceeding, please make sure that you have fully understood the « important information » section of this manual.
- The design of this bbq grill does not allow for use of more than 50 % of the cooking surface for a grill pan. If the cooking area is totally covered, this will result in excessive accumulation of heat that may cause damage to your bbq grill that is not covered by the warranty.
- Use the charcoal that complies with the current law.
- The charcoal must be placed 2 cm under the grill when in its lowest position.

Lighting recommendations

- Fill the bowl with charcoal to a third of its height ideally, and not exceeding half height. Use wood charcoal that comply with current standards and keep that the charcoal is at least 2 cm below the cooking grate in its lowest position.
- The easiest way to light the charcoal is to use bbq lighters, compliant with en 1860-3, that you
- Do not cook before the fuel has a coating of ash! And for the charcoal to burn without producing any flames.
- Do not place your grate empty on the bbq grill, it may deform if left to heat for too long.
- You can adjust the strength of flames by opening or closing the air intake vents located at the bottom of the bowl. The more you open them, the more intense the flame, and vice versa.
- We would like to remind you once more that no flammable liquids should be poured to light or increase bbq flames.
- For obvious safety reasons, we totally recommend that you refrain from moving your bbq grill when in operation.

Keeping conflagration under control *very important

Conflagrations or flash flames happen when the juices or fat from food being cooked drip on the burning objects (charcoal for example). The smoke helps of course with giving a nice taste to your bbq food, but it is better to avoid such conflagration to prevent charring the food. To keep conflagrations under control it is absolutely essential to remove excess fat from foods before cooking them. Use marinade and cooking sauce in reasonable quantities.

- Keep a bucket filled with sand near the bbq grill when in use
- In case of grease fire, please follow the instructions below

Grease flames

Empty and clean the cooking bowl and grate, removing all residues and fragments from cooking After each use.

If the bbq grill is used for large events, it is necessary to extinguish its flames and clean it every two hours. It has to be cleaned more often if you cook a lot of foods rich in fat (sausages, merguez,...) Failure to observe these recommendations may result in grease flames that could lead to injuries and damage your bbq grill.

In case of grease flames warnings

- Keep everyone away from the bbq grill and wait for the flames to die out.
- Do not close the lid or cover of the bbq grill.
- Never pour water on your bbq grill. If you use a fire extinguisher, it has to be a powder formula one.

- If the flames do not seem to get weaker or seem to grow bigger, call your fire department for help.

End of the cooking session

- Please clean your bbq grill systematically after each use to avoid accumulation of cooking grease that may catch fire.
- Wait for the bbq grill to be cool enough before closing the lid or cover and storing it.

4. CARE AND MAINTENANCE

Regularly clean your bbq grill between uses and especially after long periods of storage. Make sure that the bbq grill and its components are cool enough before cleaning them. Never leave your bbq grill exposed to weather elements, and keep it away from humidity.

- Never pour water on the bbq grill when its surface is hot.
- Never handle hot parts without protecting your hands.

In order to extend the life cycle of your bbq grill and keep it in good shape, we strongly recommend that you cover it if it is to be left outdoors for a long time, especially during winter months. High-resistance covers and other bbq grill accessories are available from your local stores. Even if your bbq grill is covered with protection, it still has to be inspected regularly because humidity or condensation may develop on, and may cause damage. It may become necessary to dry the bbq grill and the interior of its protection cover. It is also possible for grease residues to start rotting on certain parts of the bbq grill. This will need to be cleaned using very hot soapy water. Any rusty parts that you spot, that are not in contact with the food, must be treated with a rust remover and repainted with a bbq grill paint that is heat resistant.

Cooking surface

- After the bbq grill cools down, clean it with hot soapy water. To eliminate food residues, use a Dish detergent. Do not use abrasive sponges or powders as they may permanently damage the finishing of your bbq grill. Rinse and dry as well. We do not recommend cleaning the grates in the dishwasher due to their heavy weight.
- If rust appears on the cooking surface that is in contact with food, then such surface should be replaced.

Bbq grill body

Regularly remove excess grease from the body of the bbq grill using a cloth soaked in soapy water then tightly squeezed. Excess of grease and food pieces can be removed from the inside of the bbq grill body using a wooden spatula or a soft plastic one. Do not use any abrasives.

Bbq grill lid

Clean the bbq grill lid with a cloth or pad made from non-abrasive material, and with hot soapy water. Do not use scrub pads or powders, as this may permanently damage the finishing of your bbq grill. Carefully dry the bbq grill after this cleaning to avoid formation of rust.

Storage

- Make sure that your bbq grill has cooled down completely before covering or storing it.
- Store your bbq grill in a dry cool place.
- Before using your bbq grill after extended periods of storage, follow the setup procedures.

5. LET'S PROTECT OUR ENVIRONMENT

Please remember to take at the end of its life cycle to the waste treatment facility in order for it to be recycled. If your bbq grill has a motor or a blower, do not throw it away, nor burn its accessories; please comply with applicable rules for collection, retrieval and recycling of such products.

Warranty conditions

The sales guarantee starts from the date of purchase for the defined period.

This guarantee applies only to use in a single private household and does not apply to commercial, communal or multi-family environment such as restaurants, hotels, shopping centres, etc.

restaurants, hotels, holiday centres and rental properties.

This warranty covers all defects in materials and workmanship: missing parts and components as well as damage occurring under normal use. Repairs and replacement parts do not extend the original warranty period.

Under no circumstances under this voluntary warranty shall any compensation of any kind exceed the purchase price of the product sold.

You assume the risk and responsibility for loss, damage or injury to you and your property and/or to others and their property resulting from misuse or abuse of the product or failure to follow the instructions provided by in the enclosed owner's manual.

Warranty Exclusions

The warranty does not cover problems or incidents resulting from improper use of the product. The product warranty is limited to the value of the product.

The following cases are specifically excluded:

- Normal wear and tear (rust, deformation, discoloration...) Parts exposed directly to flames or intense heat. It is normal to have to replace parts over time.
 - Damage resulting from improper maintenance, incorrect storage, incorrect assembly or the introduction of modifications.
 - Any damage resulting from incorrect use of the product (commercial use, use as an Incinerator...).
 - Consequences of exposure to chlorine sources, e.g. swimming pool, spa or hot tub.
 - Damage due to extreme natural conditions, e.g. hail, hurricanes
- earthquakes, tsunamis, power surges, tornadoes or severe thunderstorms.

If you have any questions regarding the installation or use of your device, please contact the service department of your shop.

Adeo services - 135 rue sadi carnot cs 00001 - 59790 Ronchin - France

- SL** Ta izdelek je mogoče reciklirati. Če ga ne morete več uporabljati, ga prenesite v center za reciklažo odpadkov.
- EN** This product is recyclable. If it cannot be used anymore, please take it to waste recycling centre.



Datum izdelave /
Production date:
MM / YYYY

SERIAL NUMBER

** 2 let garancije / 2-year warranty

EU : Adeo Services
135, rue Sadi Carnot – CS 00001 59790 – RONCHIN – Francija

ADEO: Adeo Services
135, rue Sadi Carnot- CS 00001 59790- RONCHIN- France

Made in China