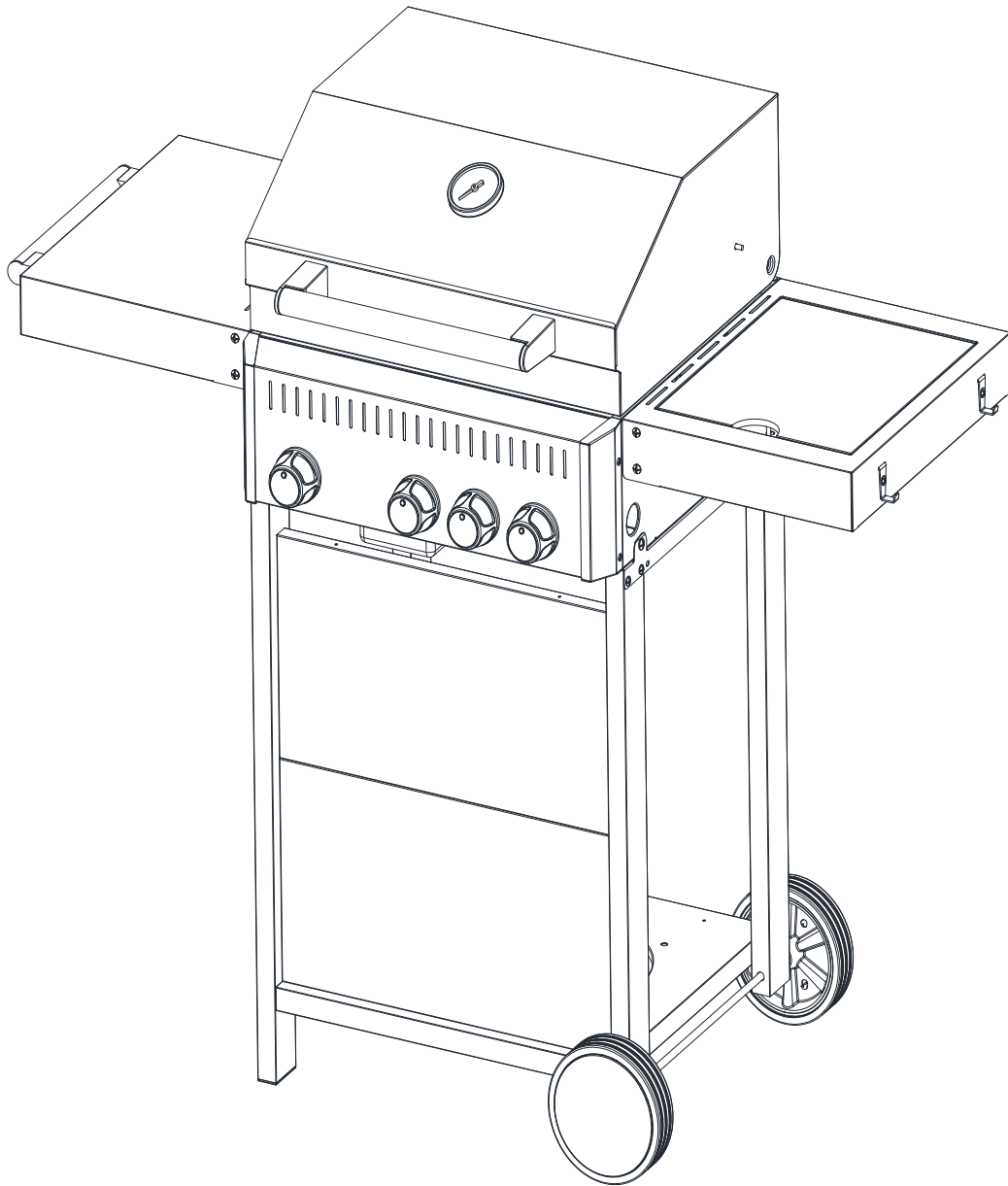


# GAZ BARBECUE

**C400**  
3 + 1 BURNERS



EAN: 3276007796865  
MATRIX ID: 2025R09P09-0057

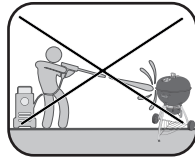
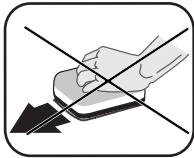
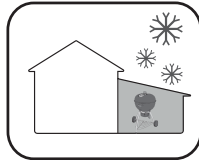
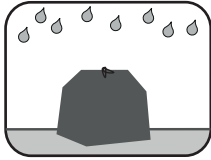
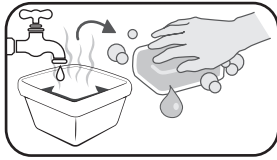


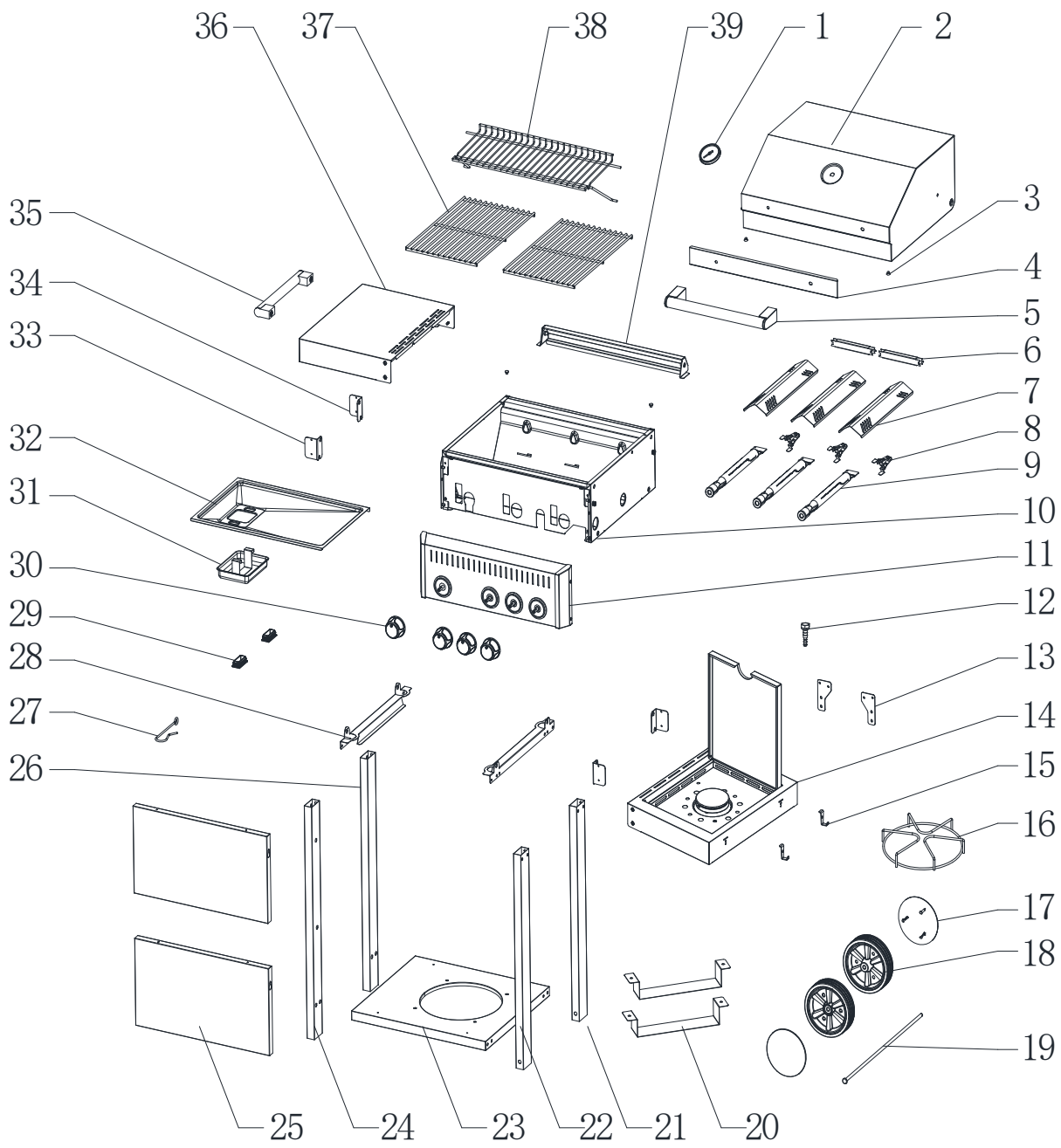
**SL** Navodila za uporabo    **EN** Instructions Manual

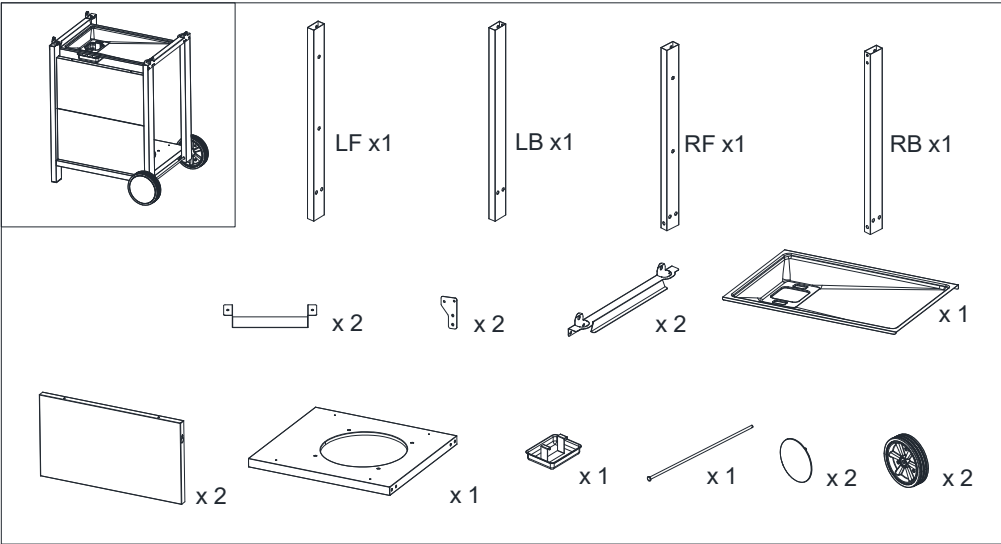
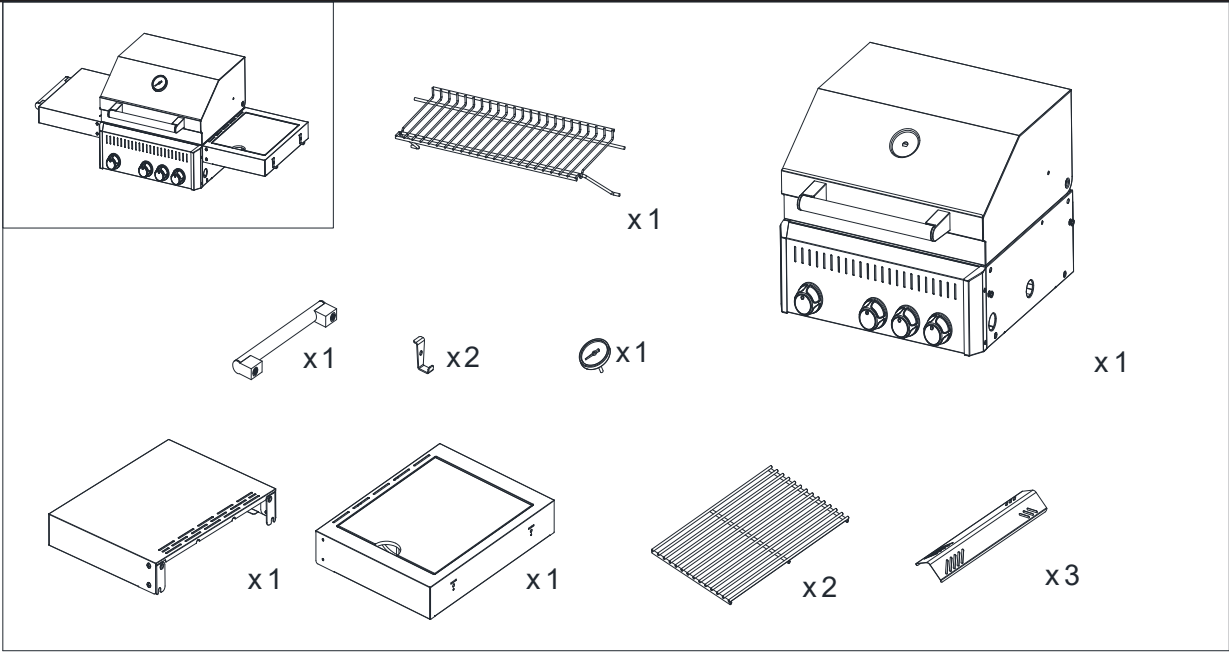
Prvotna različica navodil za uporabo / Original version of instruction manual








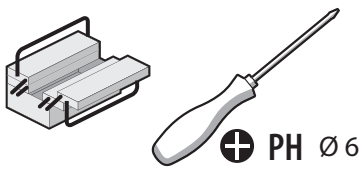


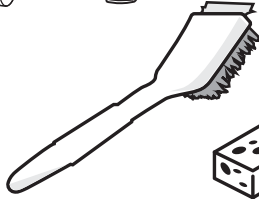
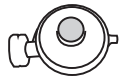
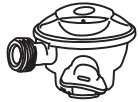
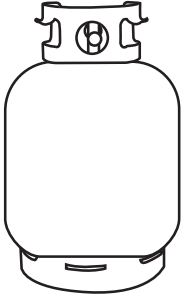
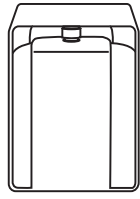
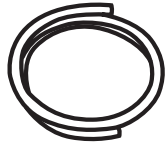
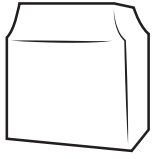


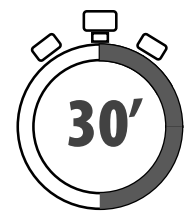
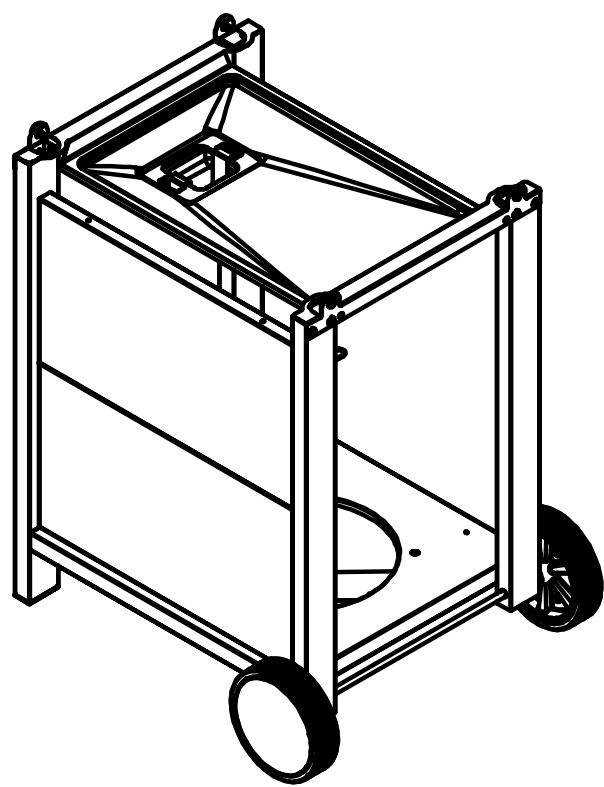
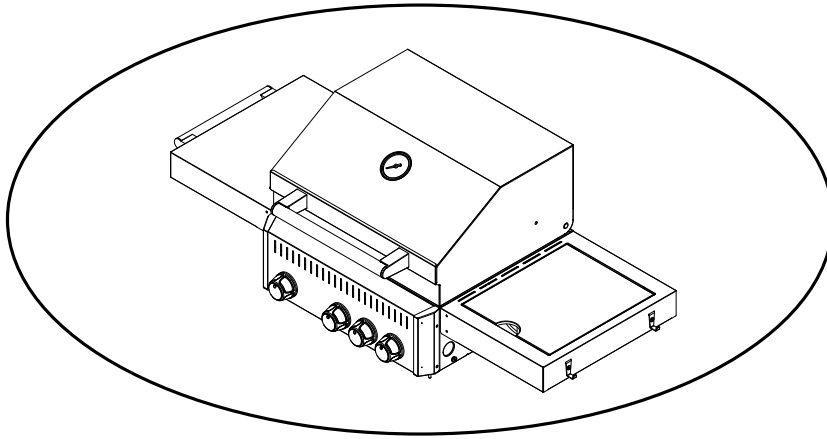




A	B	C	D	
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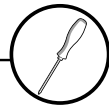
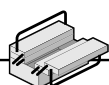
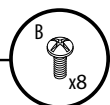
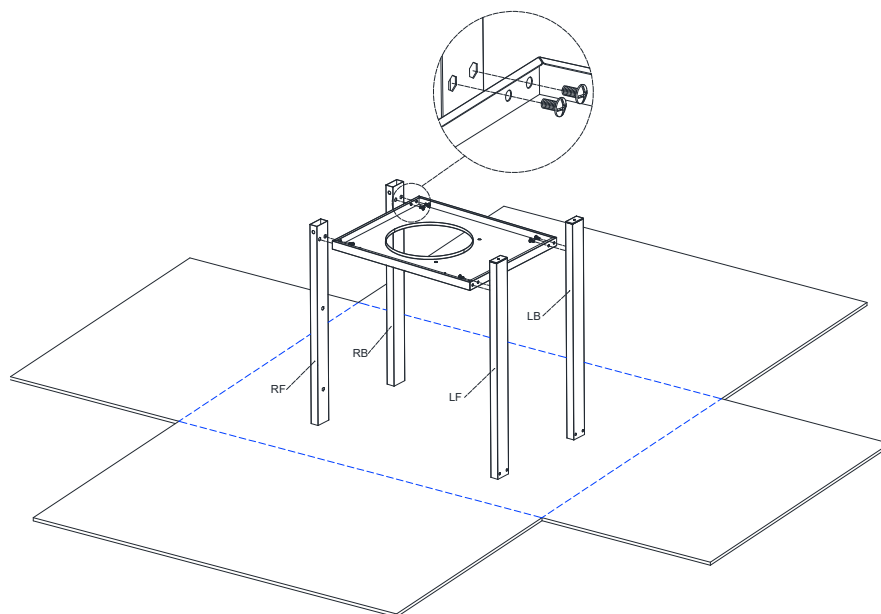




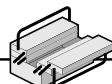
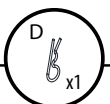
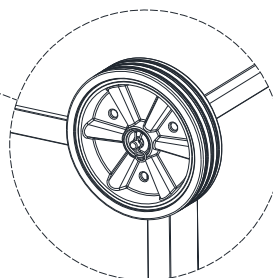
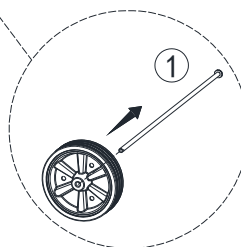
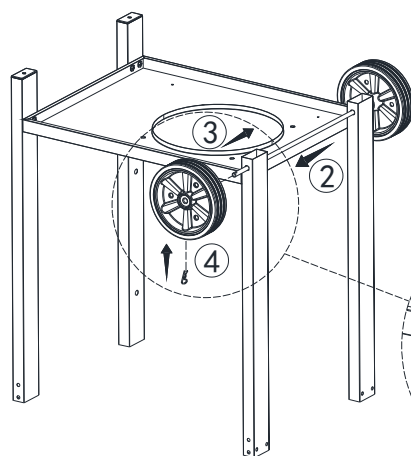
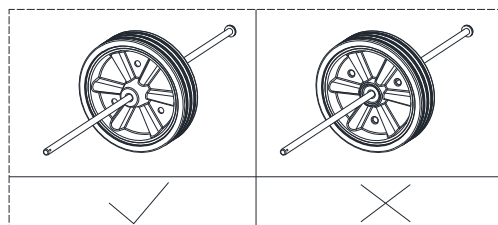
EN Assembly

SL Montaža

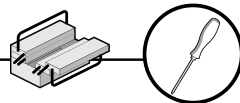
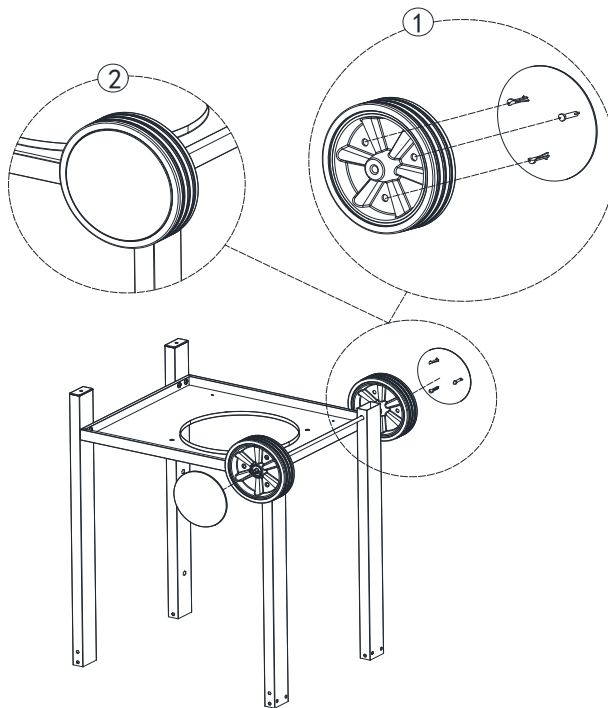
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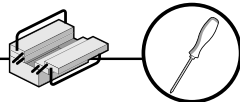
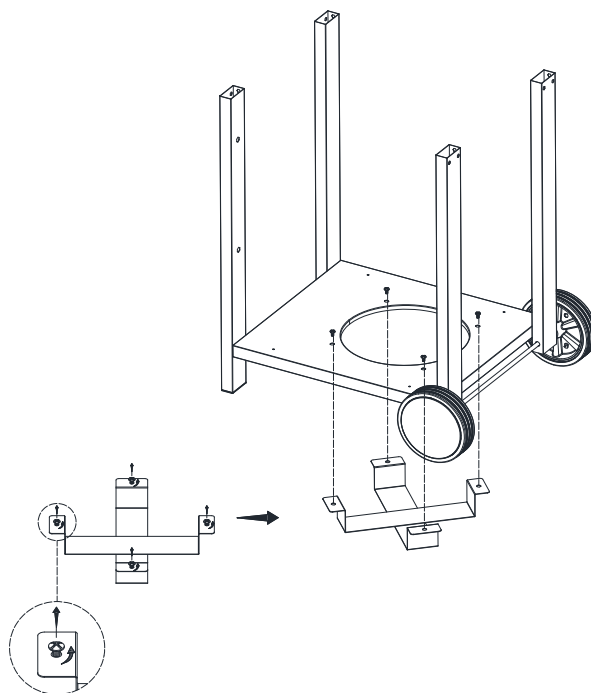
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**3**

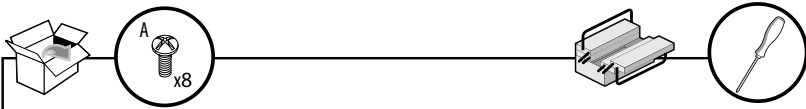
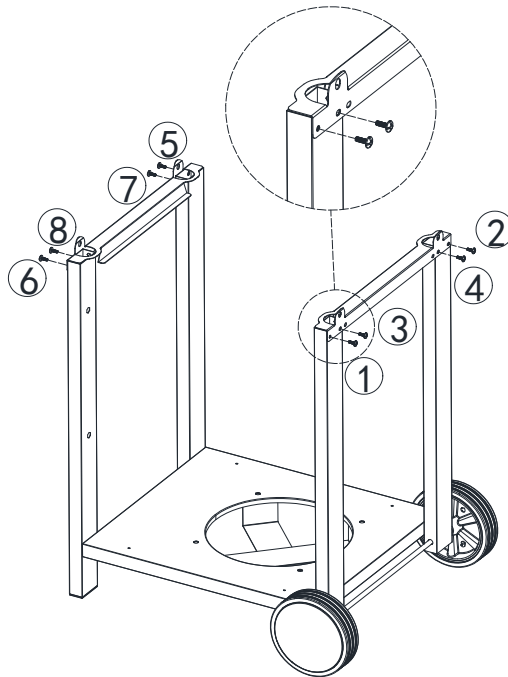


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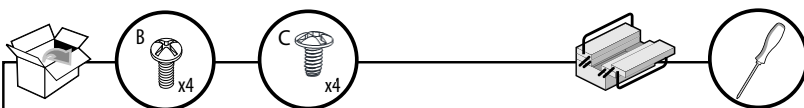
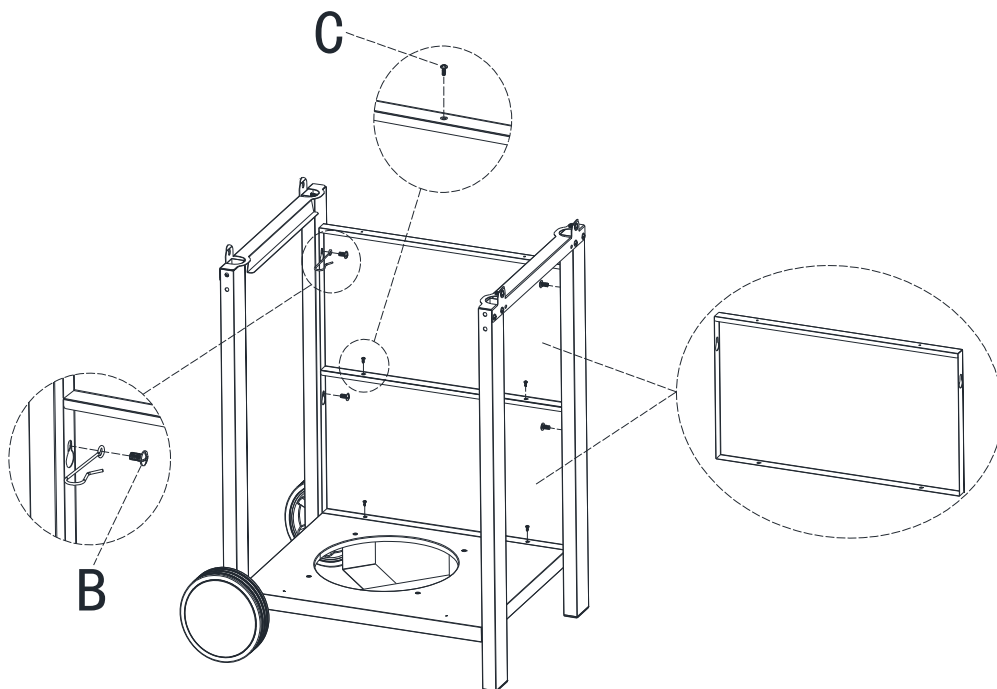


**EN Assembly**  
**SL Montaža**

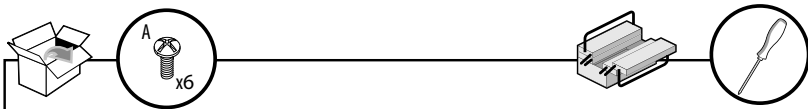
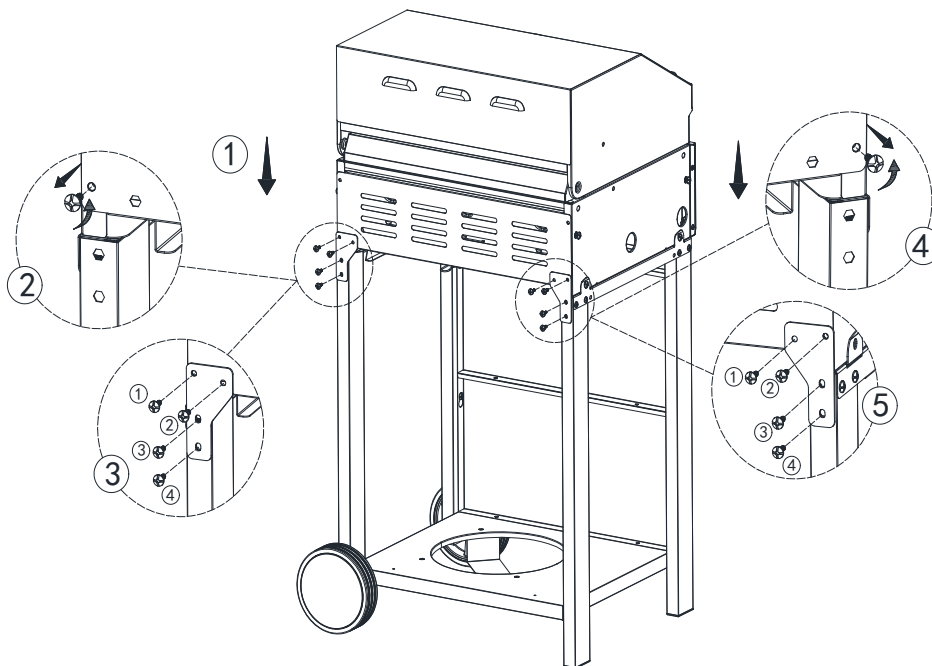
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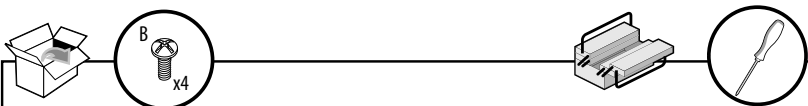
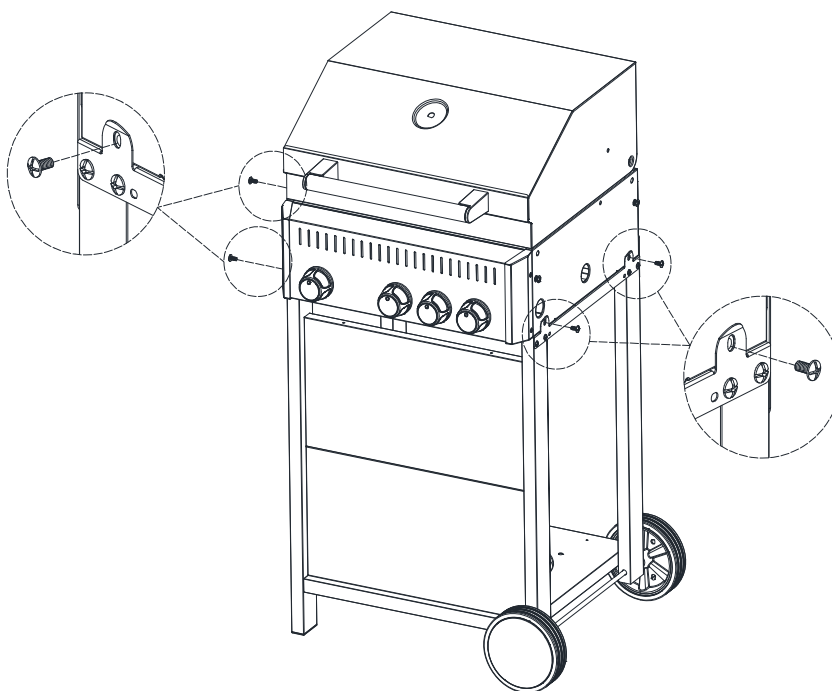
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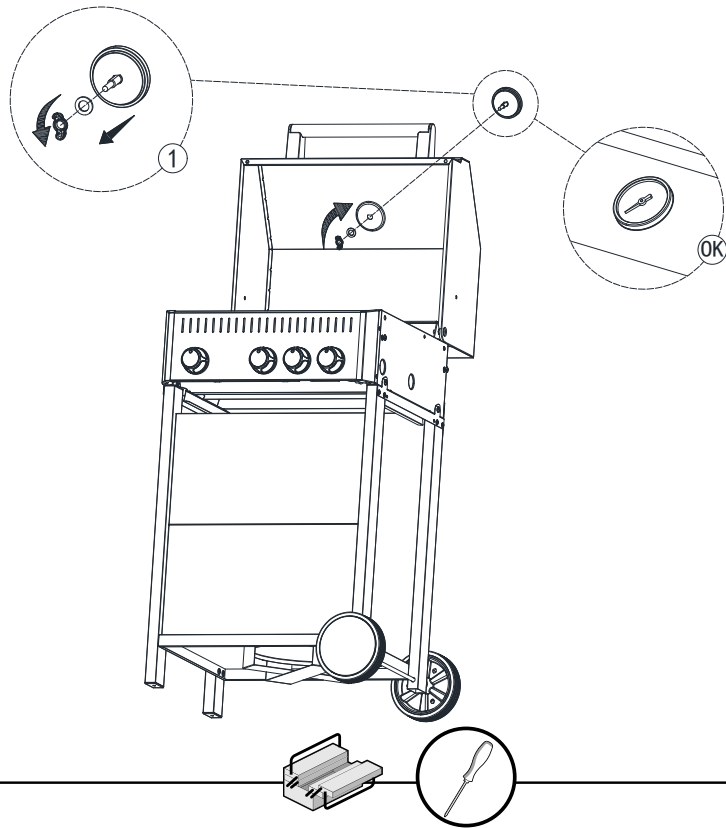
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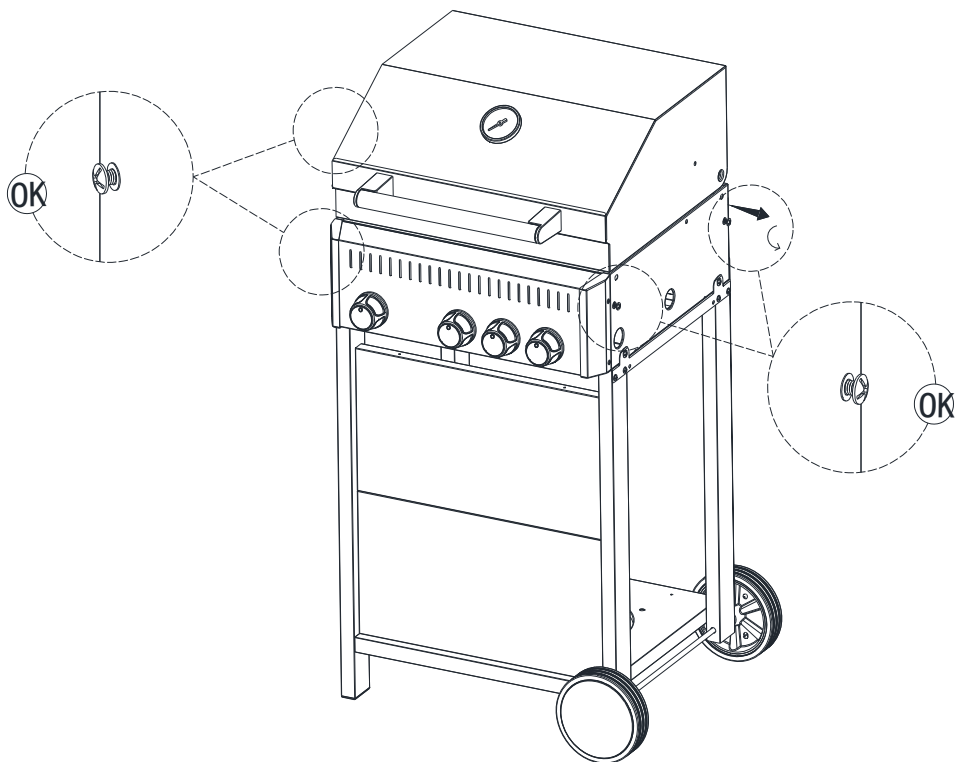
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**9**



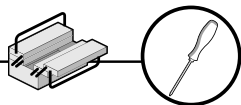
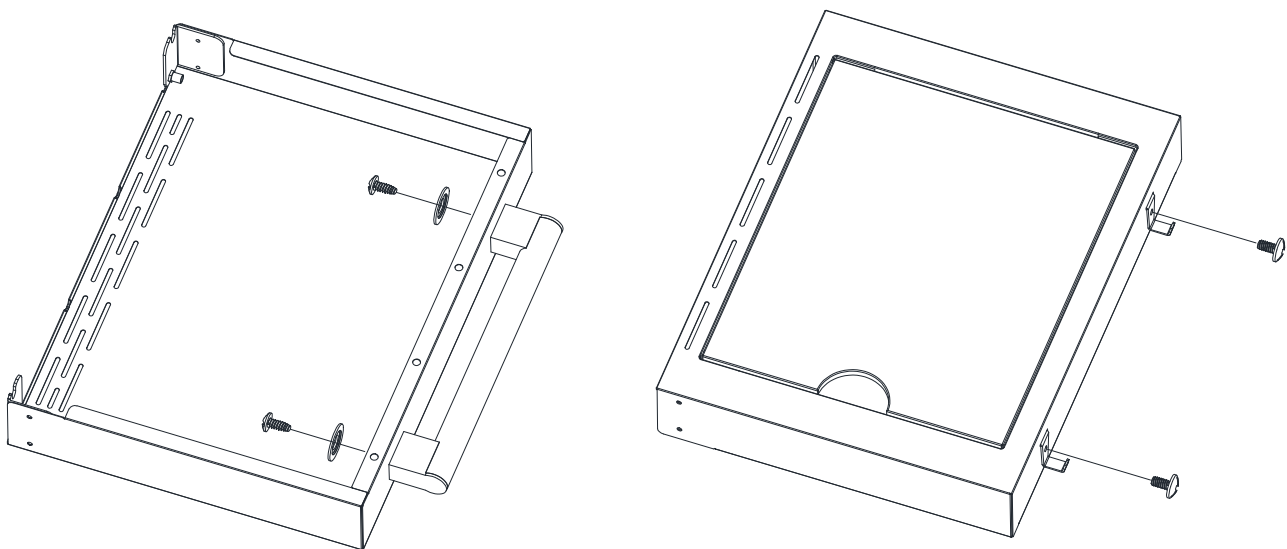
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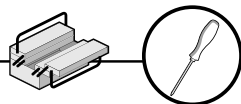
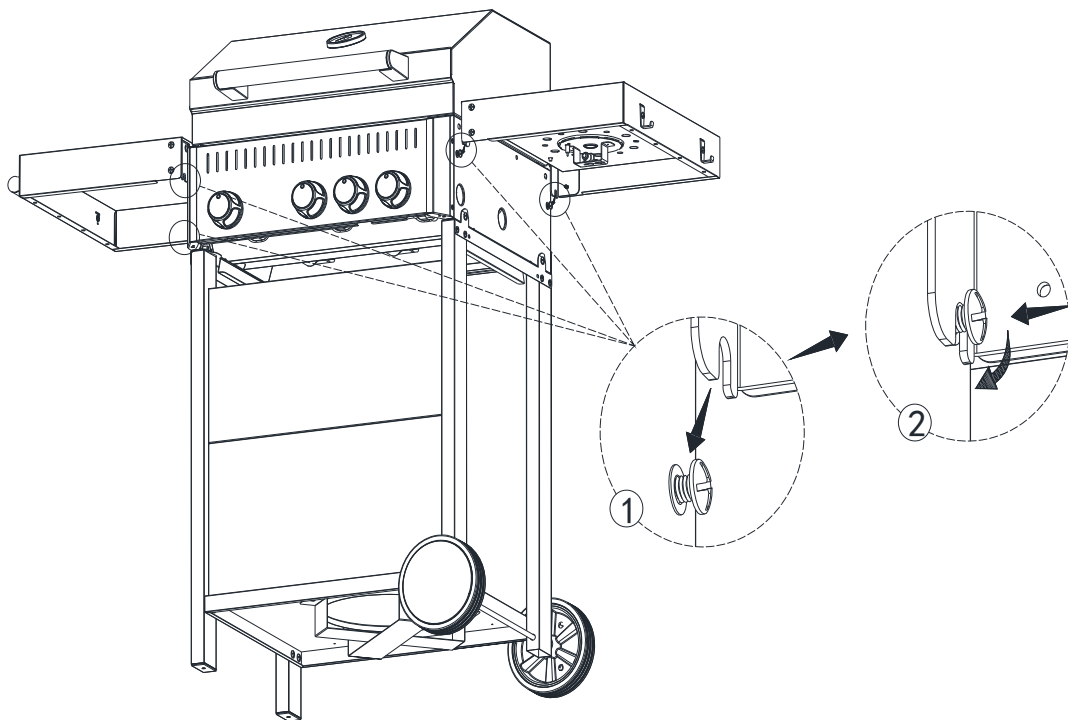
**EN Assembly**

**SL Montaža**

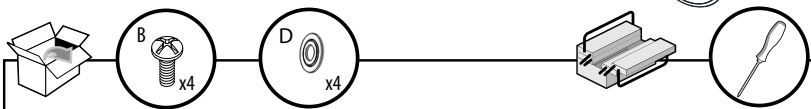
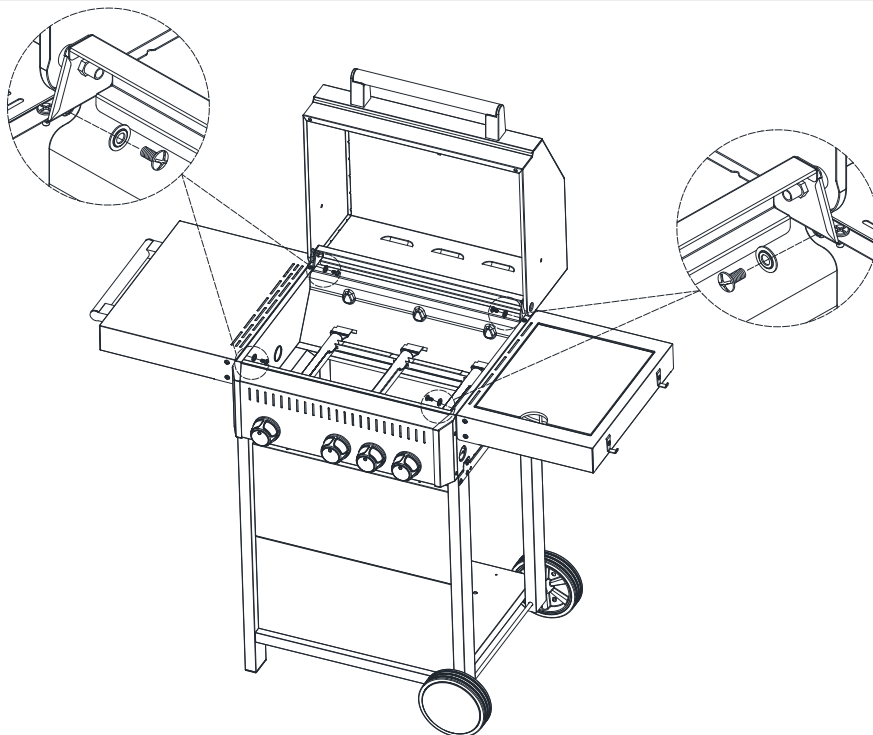
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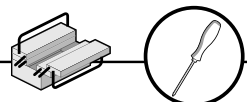
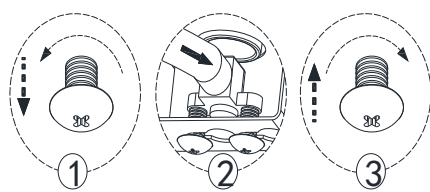
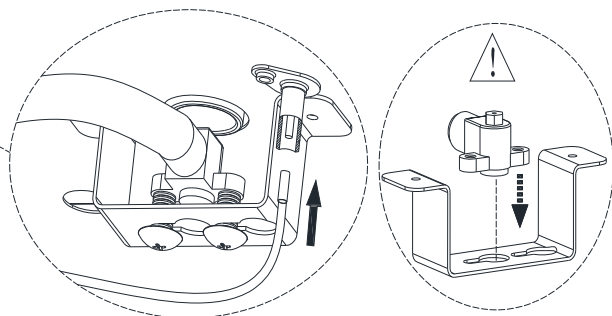
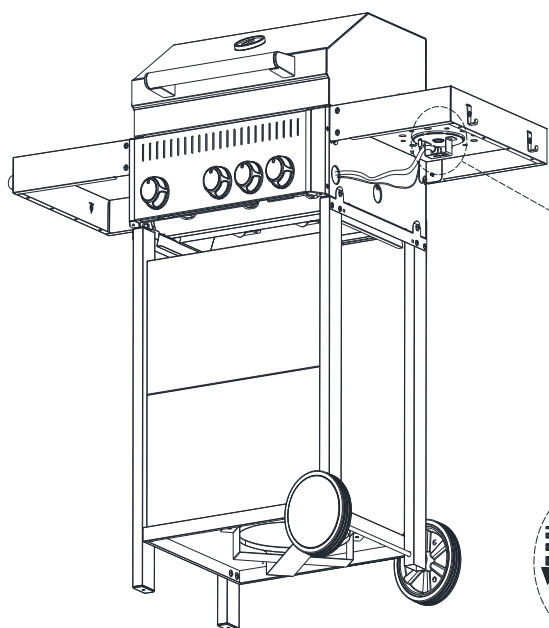
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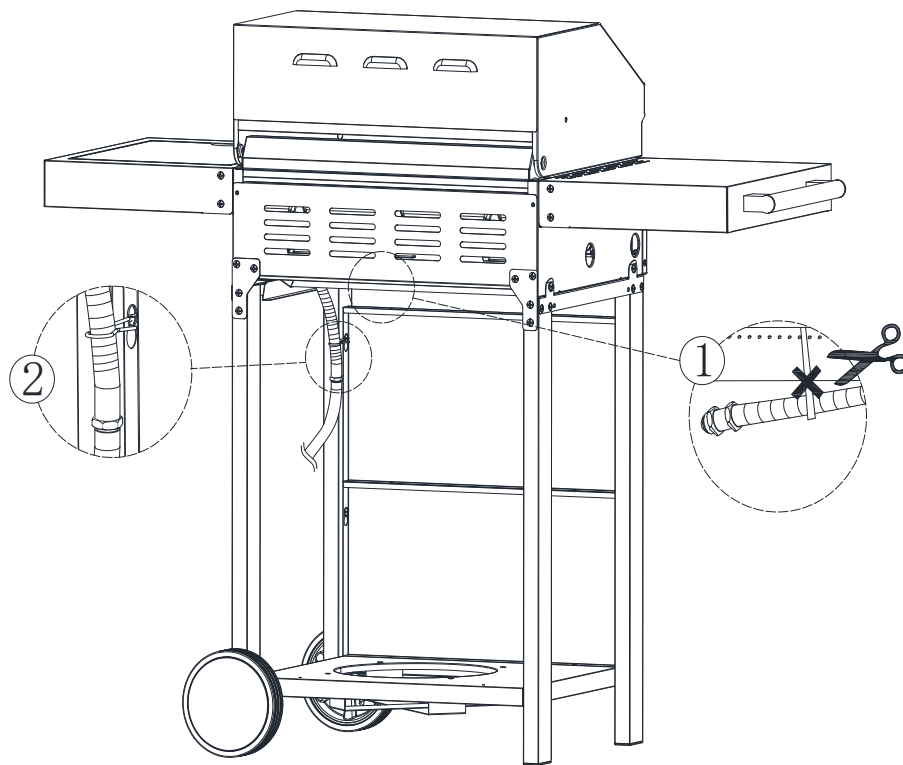
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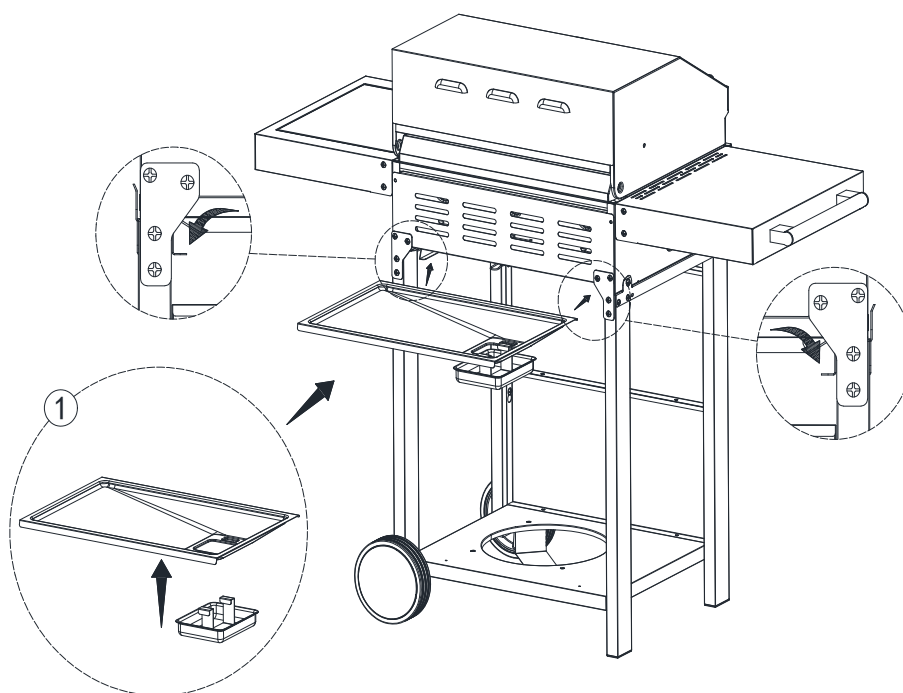
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**15**

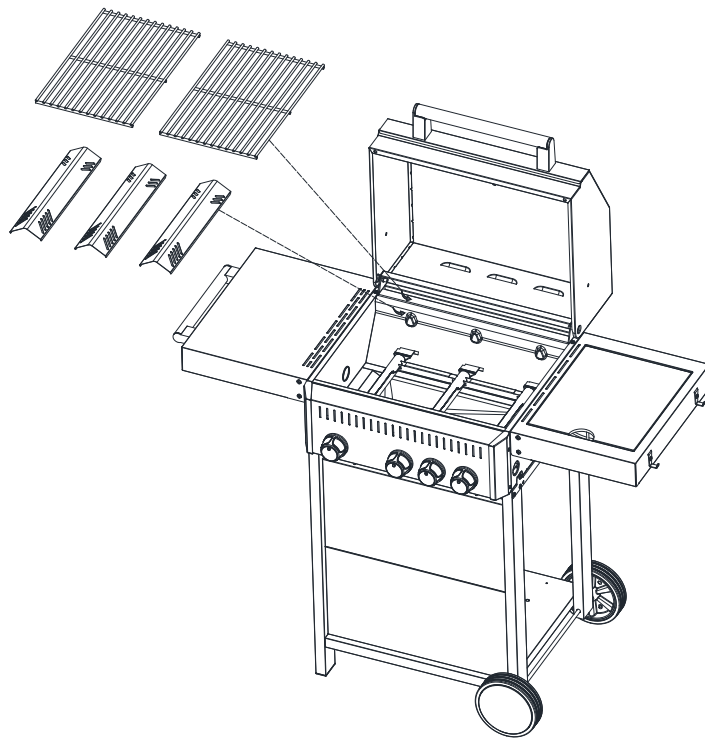


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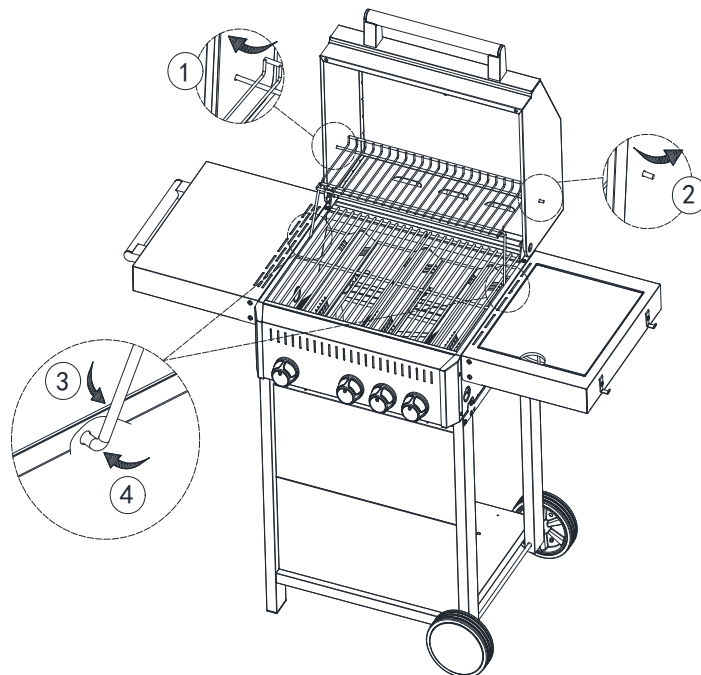




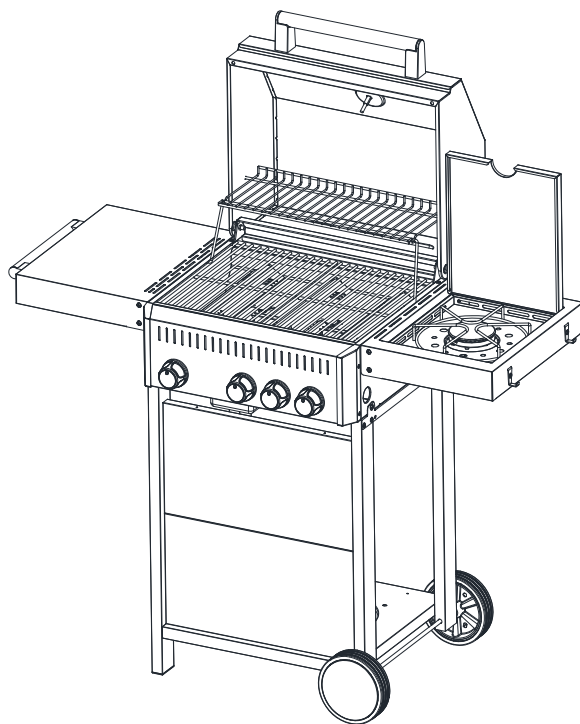
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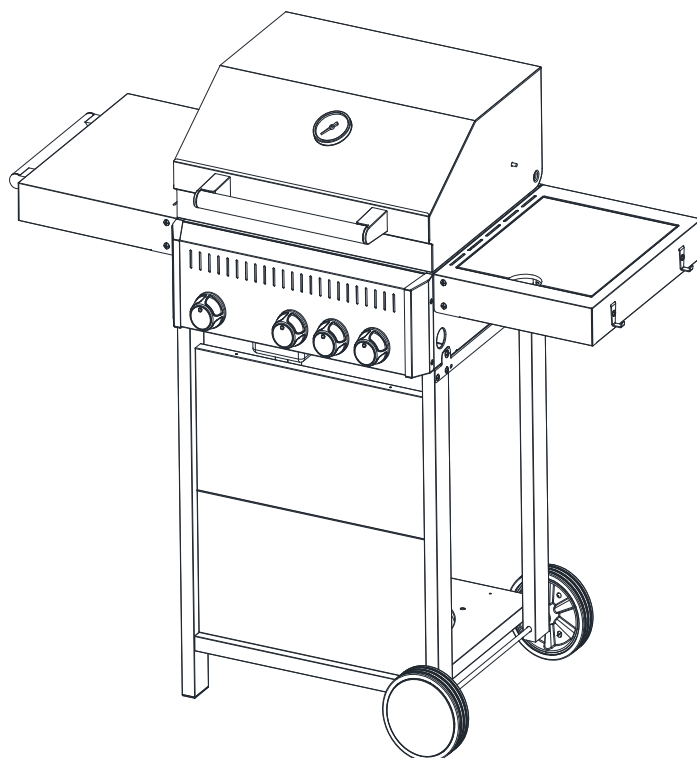
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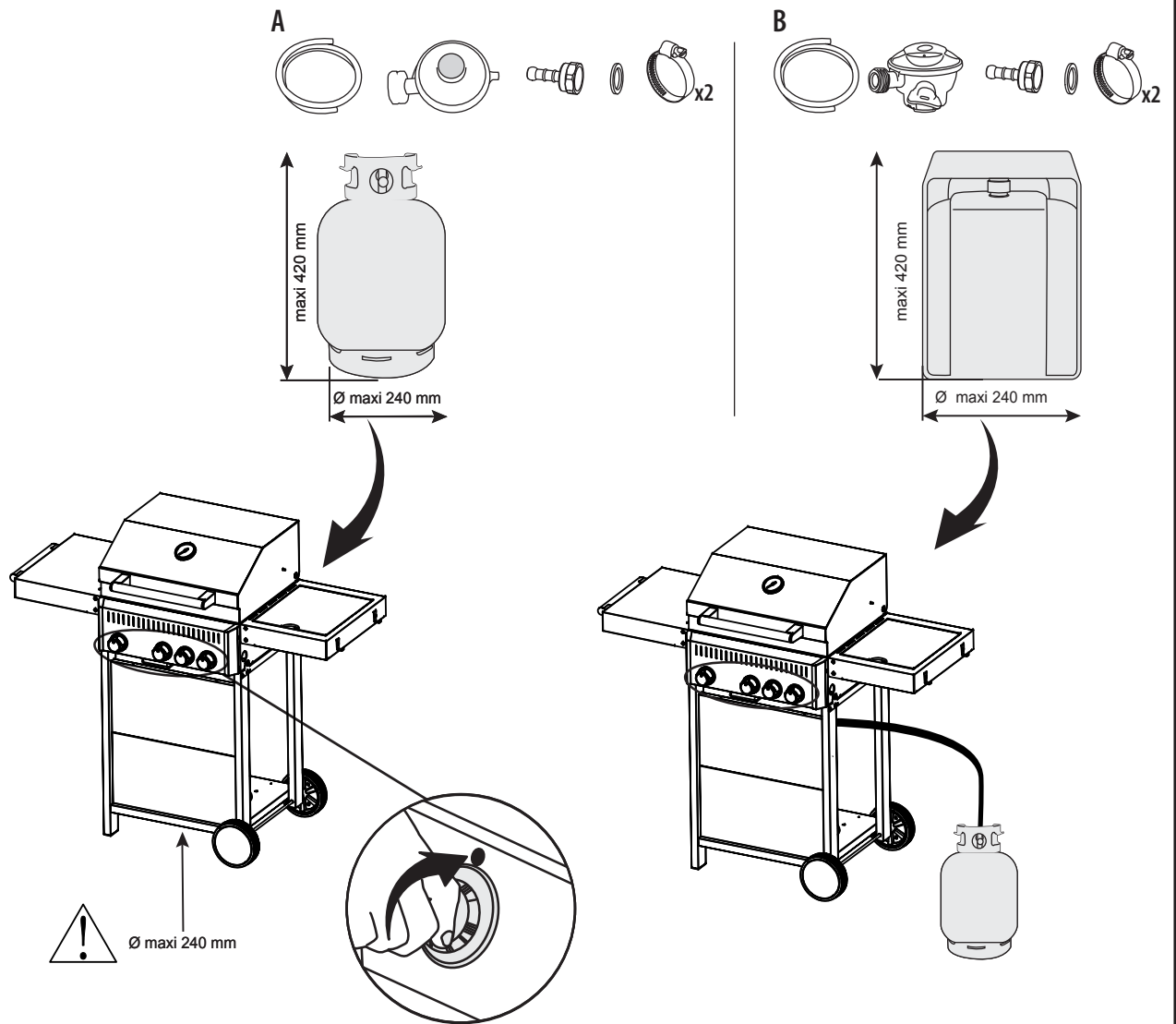
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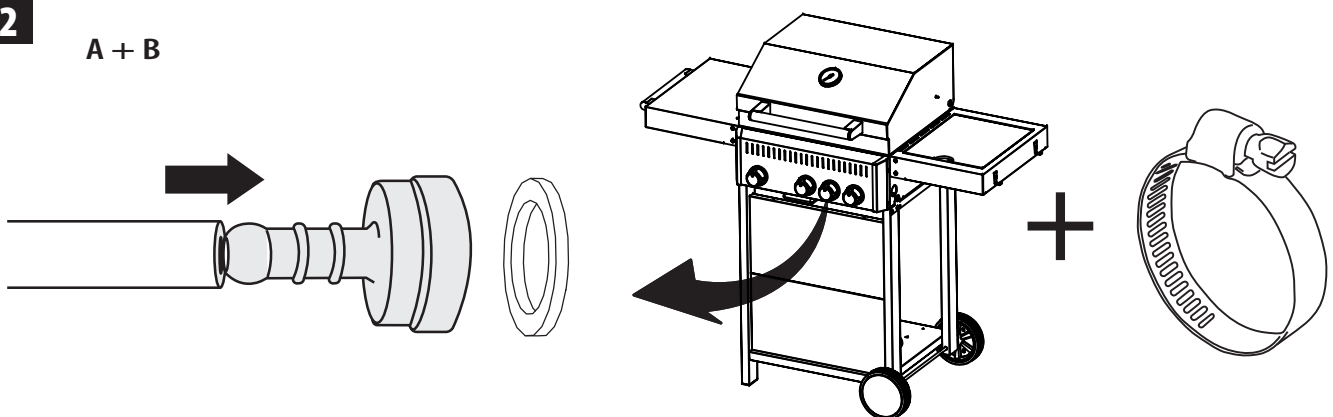


**1**



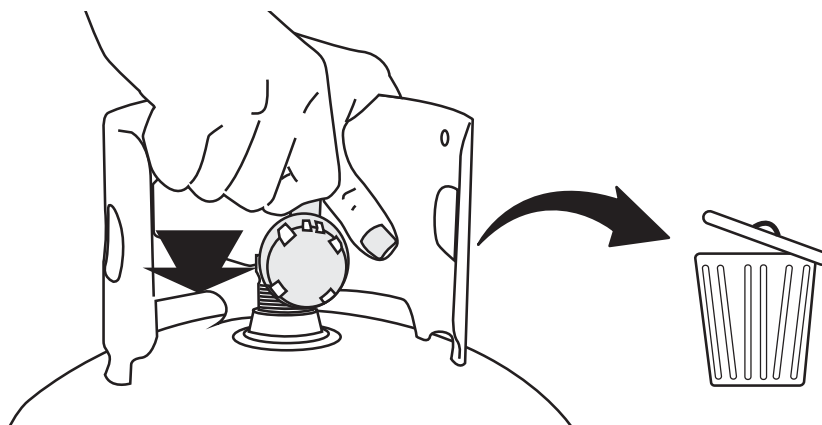
**2**

**A + B**

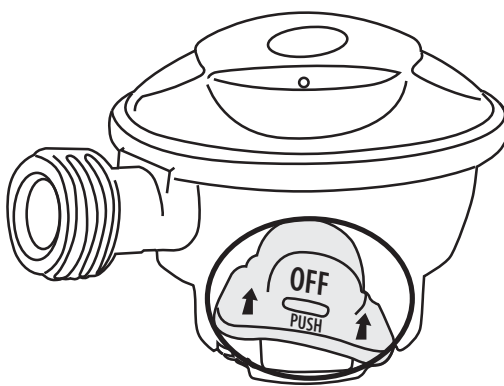


3

A

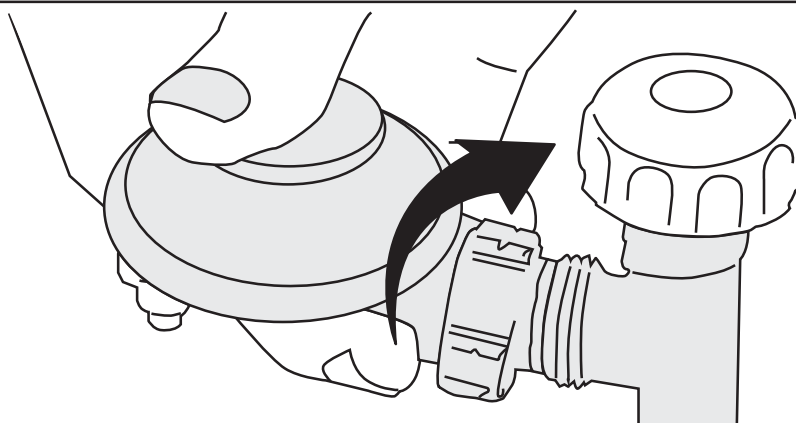


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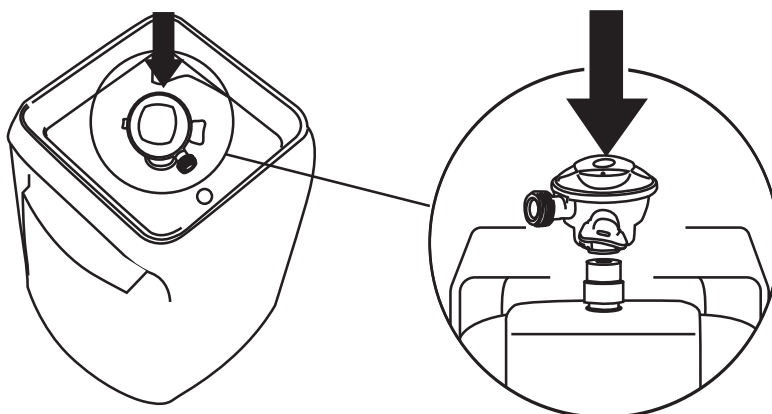


4

A

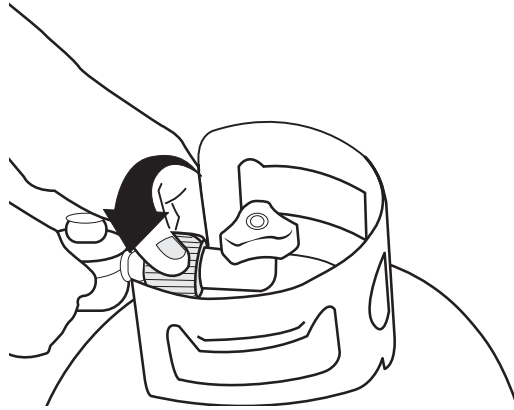


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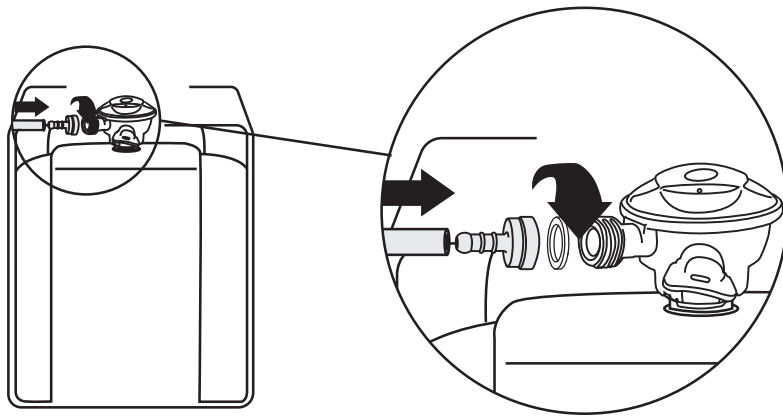


5

A

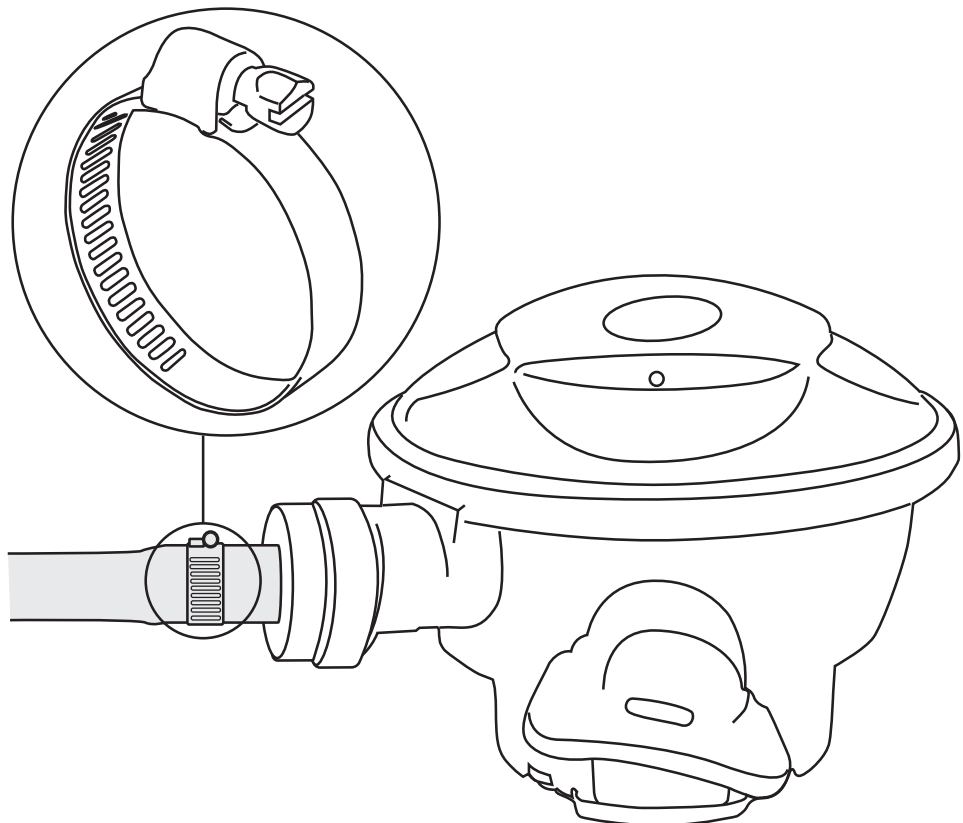


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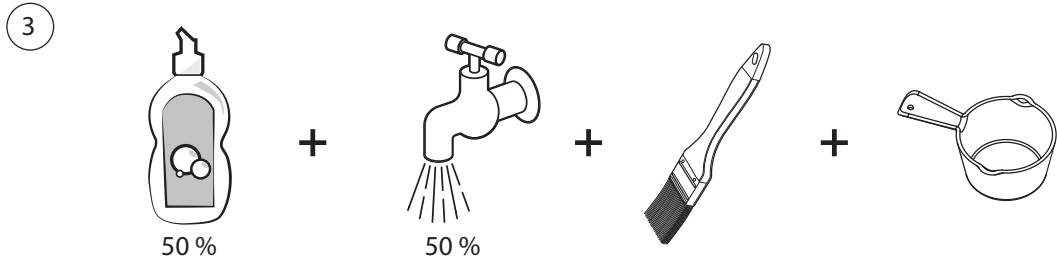
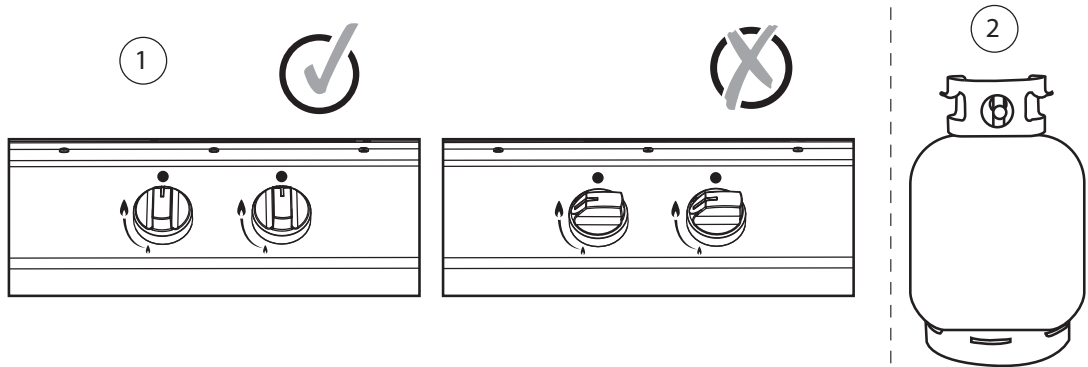


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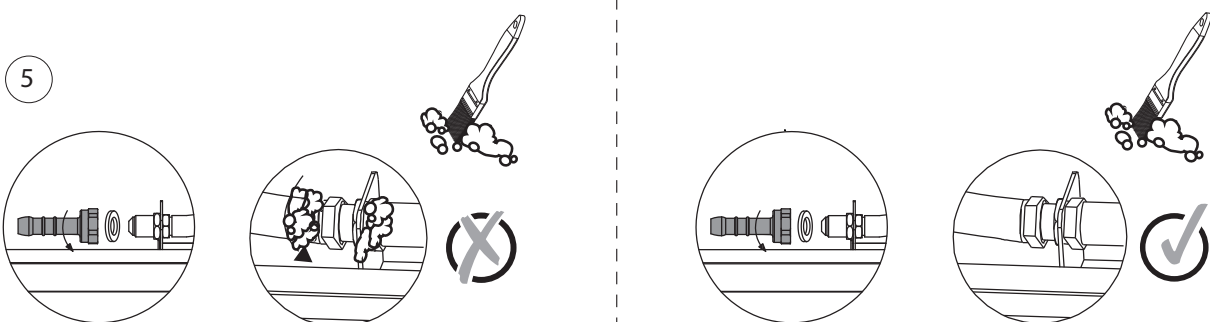
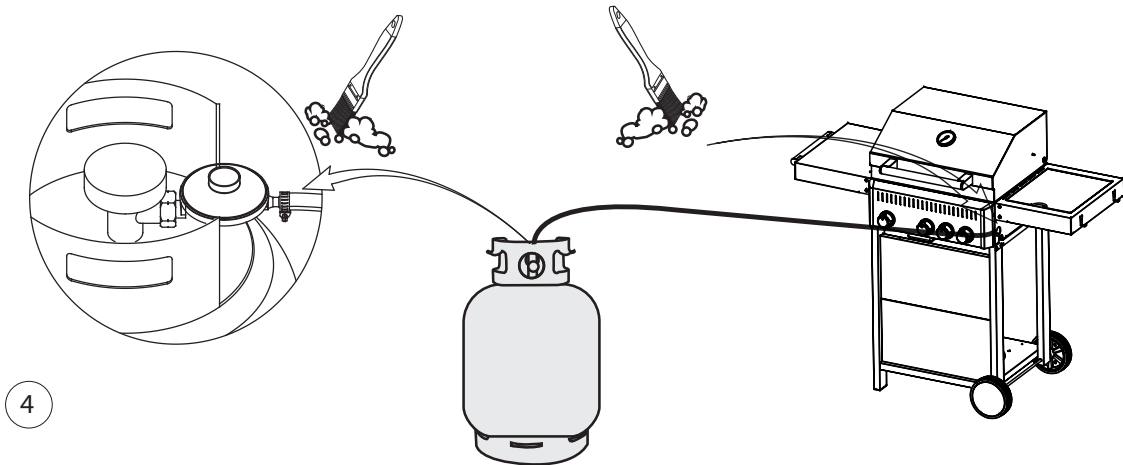
B



7



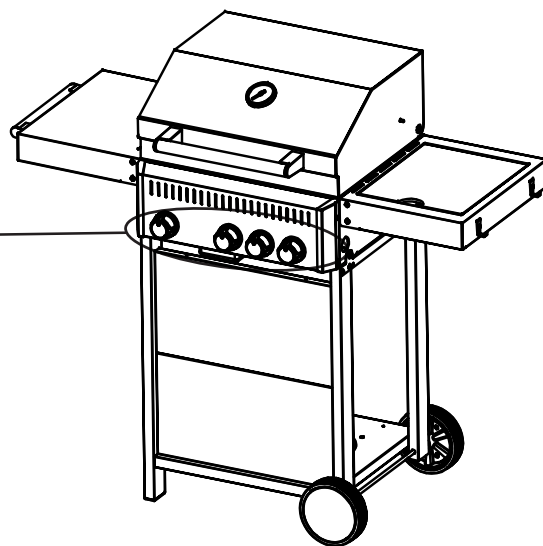
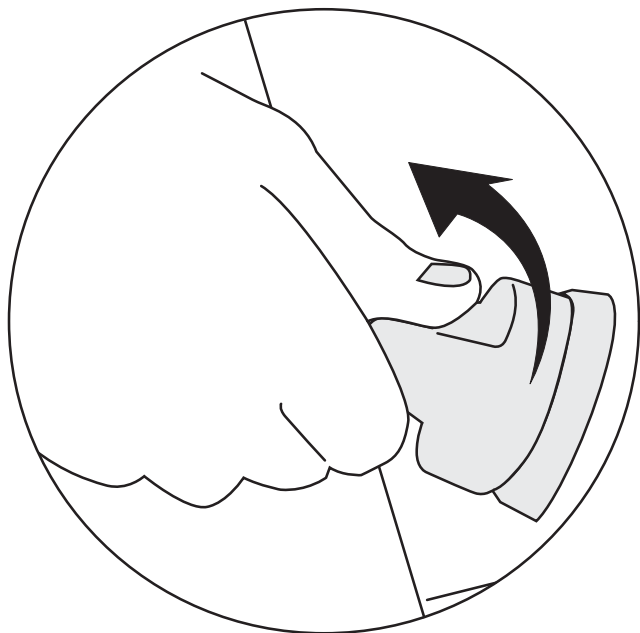
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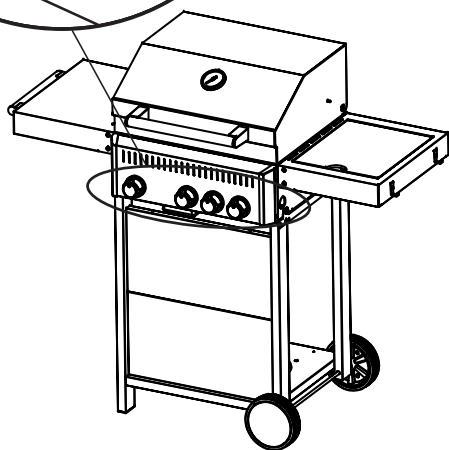
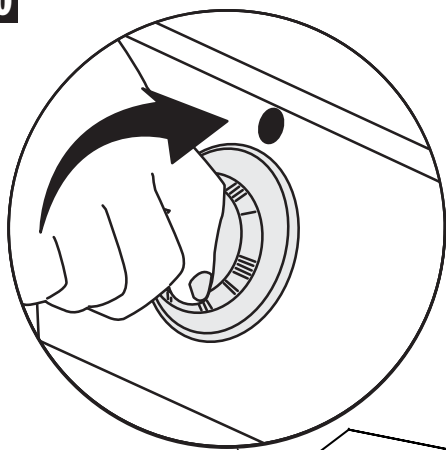
EN Use

SL Uporaba

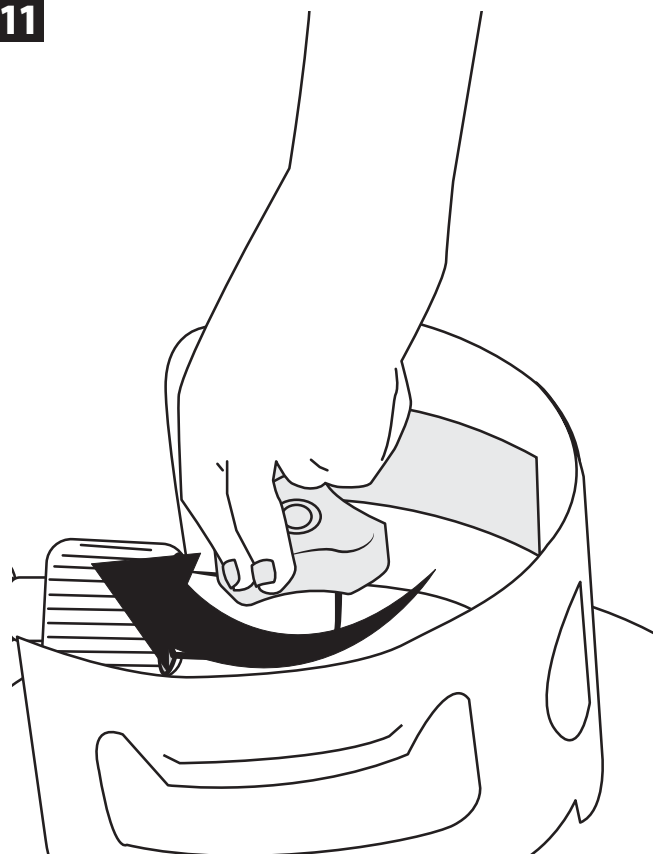
9



10



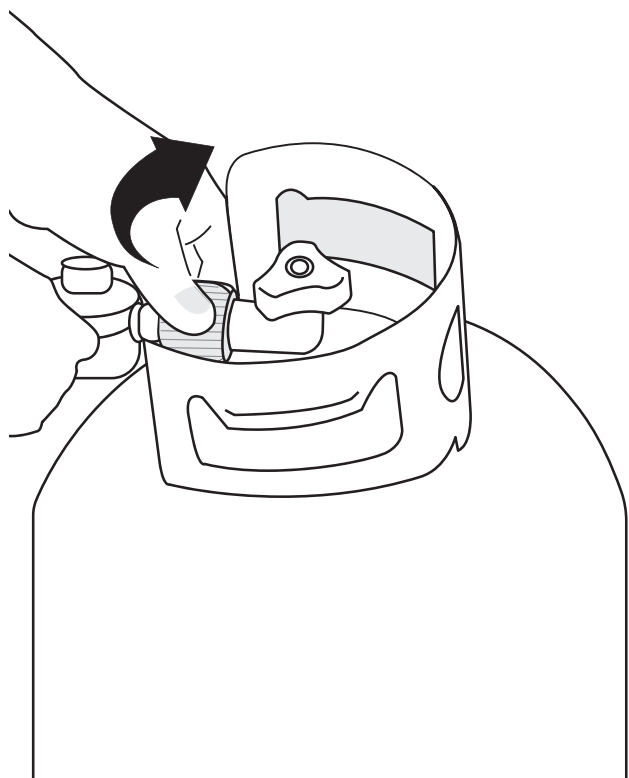
11



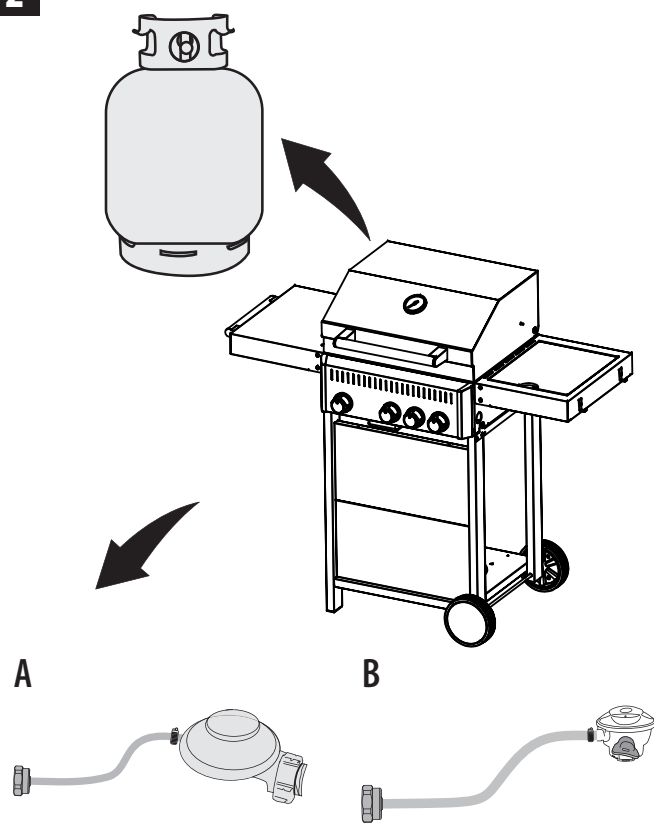
**EN** Winter storage

**SL** Skladiščenje za zimo

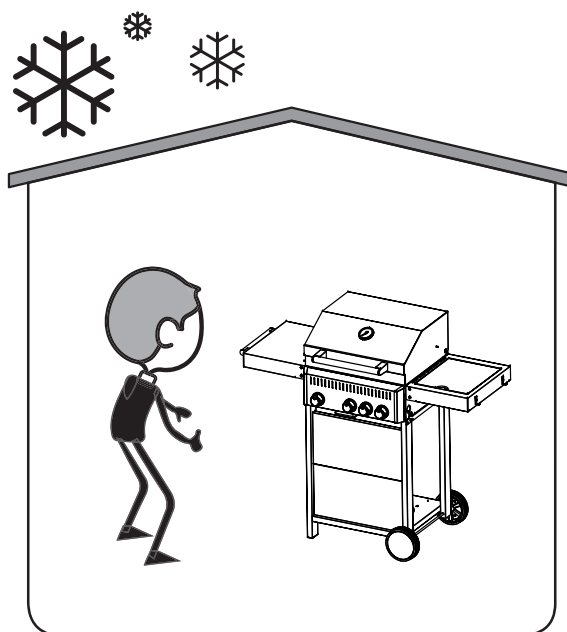
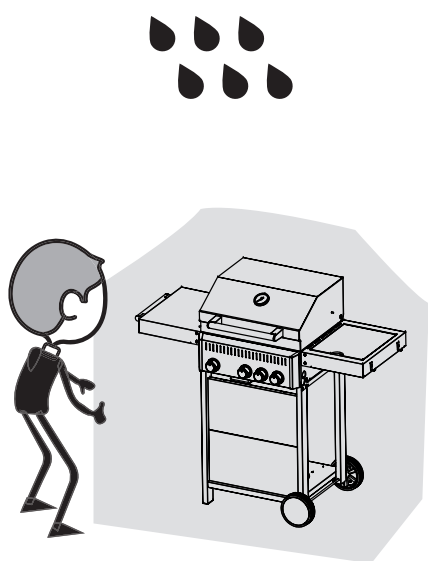
**1**



**2**



**3**







Zahvaljujemo se vam za izbiro tega izdelka. Po najboljših močeh se trudimo, da so izdelki, ki jih oblikujemo in izdelujemo, odlične kakovosti in izpolnjujejo visoke standarde naših uporabnikov. **POMEMBNO! DA BI ZAGOTOVILI POPOLNO ZADOVOLJSTVO PRI NASTAVITVI, UPORABI IN NEGI TEGA IZDELKA, VAM PRIPOROČAMO, DA PRED UPORABO IZDELKA NATANČNO PREBERETE TA PRIROČNIK. UPOŠTEVAJTE OSNOVNA VARNOSTNA OPOZORILA, KI JIH VSEBUJE TA PRIROČNIK, IN GA SHRANITE ZA PRIHODNJO UPORABO.**

## 1. POMEMBNE INFORMACIJE



### POMEMBNO, SHRANITE ZA PRIHODNJO UPORABO: POZORNO PREBERITE

- **POZOR!** Ne uporabljajte v zaprtih prostorih!
  - **POZOR!** Žar se segreje na zelo visoko temperaturo. Med uporabo ga ne premikajte.
  - **POZOR!** Žara ne puščajte v dosegu otrok in hišnih ljubljencev.
  - **POZOR!** Žara ne uporabljajte v zaprtih in/ali bivalnih prostorih, kot so hiše, šotori, počitniške prikolice, avtodomi in čolni. Smrtna nevarnost zaradi zastrupitve z ogljikovim monoksidom.
  - **POZOR!** Za prižiganje ali ponovno prižiganje žara ne uporabljajte alkohola, bencina ali drugih podobnih tekočin!
  - Na kovinsko ohišje žara ne nalivajte hladne vode, da ne pride do poškodb zaradi toplotnega šoka.
- Pred postavitvijo in uporabo žara natančno preberite ta navodila.
  - Ta izdelek je zasnovan za domačo uporabo na prostem.
  - Pred prižiganjem žara z vseh delov odstranite plastično embalažo.
  - Takoj ko odprete embalažo, preverite, ali so priloženi vsi deli, potrebni za namestitev izdelka. Pri tem upoštevajte navodila. Če je izdelek poškodovan ali ima napake, ga ne uporabljajte in ga vrnite v najbližjo trgovino.
  - Samo za zunanjo uporabo. Naprave ne uporabljajte v zaprtih prostorih.
  - Neupoštevanje navodil v tem priročniku lahko povzroči telesne poškodbe ali škodo.
  - Pred uporabo žara izberite popolnoma varno mesto za žar.
  - Pred prižiganjem žara odprite pokrov žara.
  - Uporaba tega žara zahteva ustrezen nadzor in previdnostne ukrepe.
  - Ko je žar prižgan, ga nikoli ne puščajte brez nadzora.
  - Ko napravo uporabljate, je ne premikajte.
  - Žar uporabljajte le na ravni in stabilni površini.

- Vsaka sprememba tega žara lahko povzroči nevarnost. Zato spremembe niso dovoljene in razveljavijo garancijo.
- Naprave ne spreminjajte.
- Ta žar mora biti postavljen več kot en meter od vseh potencialno eksplozivnih vnetljivih snovi in vnetljivih predmetov.
- Skrbno izberite prostor, kjer boste uporabljali žar. Izbrano mesto mora biti na odprtem prostoru, zaščiteno pred vetrom ter dovolj oddaljeno od dreves in drugih elementov, ki bi se lahko vžgali.
- Ko žar prvič uporabite, ga segrejte tako, da pustite plin v rdečem območju vsaj 30 minut. S tem boste odstranili morebitne ostanke maščobe, ki so nastali v proizvodnem procesu. Ta postopek prav tako stabilizira barvo in sprošča vonj, ki bo postopoma izginil, ko boste uporabljali žar.
- Ročaj pokrova je lahko zelo vroč. Držite le sredino ročaja. Priporočamo, da uporabljate rokavice za peko v pečici.
- Nekateri deli tega žara so zelo vroči. Posebno previdno ravnajte v prisotnosti otrok, starejših oseb in hišnih ljubljencev.
- Med uporabo žara so nekatere površine zelo vroče. Pri premikanju žara bodite zelo previdni, pazite na prisotnost starejših oseb in otrok ter se zaščitite pred nevarnostjo opeklin.
- Pazite na vročo paro, ki se lahko sprosti, ko odprete pokrov žara.
- Da bi se izognili izbruhu plamena, pred začetkom pečenja na žaru poskrbite, da je posoda žara čista in odstranite odvečno maščobo in marinado.
- Prepričajte se, da žara ne uporabljate manj kot en meter od vnetljive konstrukcije ali površine. Ne uporabljajte pod vnetljivo površino.
- Ko žar uporabljate, postavite v njegovo bližino vedro z vodo ali peskom, zlasti kadar je zelo vroče ali suho vreme.
- Uporabljajte pripomočke, ki so posebej zasnovani za žare in imajo dolge, na vročino odporne ročaje. (Ø10 cm in Ø24 cm sta najmanjša in največja dolžina pribora za kuhanje, ki ga lahko uporabljate).
- V bližini žara ne uporabljajte aerosolov.
- Ta naprava mora biti med uporabo postavljena dovolj daleč od vnetljivih materialov.
- Če imate kakršna koli vprašanja o teh navodilih, se obrnite na lokalnega prodajalca.
- Da bi preprečili rjavenje površin iz nerjavnega jekla, jih ne izpostavljajte kloru, soli ali železu.
- Priporočamo, da žara ne uporabljate v bližini morja, bazenov ali železniških prog.
- Žara ne uporabljajte pri močnem vetru.
- Nikoli ne pokrijte žara, preden se popolnoma ohladi.
- Žar očistite šele, ko se popolnoma ohladi.
- Ta izdelek ni igrača. Poskrbite, da se otroci ne bodo igrali z napravo.
- Če napravo prodate ali jo podarite drugi osebi, ji vedno izročite tudi uporabniški priročnik.
- Ta navodila shranite za poznejšo uporabo.

## 2. PLINSKA NAPELJAVA

- Uporabiti je dovoljeno le utekočinjeni naftni plin (LPG) v jeklenki. Za mešanico propana, butana ali plina morate uporabiti ustrezen regulator tlaka.
- Ta žar ima vgrajen sistem za vžig. Ne smete ga prižigati z bencinom, kerozinom, ogljem ali tekočimi gorivi.
- Plinskih jeklenk ne smete postaviti neposredno pod žar.
- Ne uporabljajte žara ali shranjujte plinskih jeklenk pod nivojem tal. Plin je težji od zraka: če pride do uhajanja, se plin usede na nizka mesta in lahko eksplodira, če pride v stik s plamenom ali iskro.
- Plinskih jeklenk ne smete shranjevati ali uporabljati vodoravno. Vsako puščanje plina je lahko zelo resno in tekočina lahko prodre v plinsko cev.
- Plinskih jeklenk nikoli ne shranjujte v zaprtih prostorih.
- Po uporabi zaprite ventil plinske jeklenke.

- Pred uporabo žara opravite preizkus tesnosti. To je edini način za odkrivanje uhajanja plina na tesnilih ali priključkih po montaži.
- Preskus tesnosti opravite vsako leto in ob vsaki zamenjavi ali odstranitvi plinske jeklenke in cevi.

### Preskus tesnosti

Ta preskus vedno izvajajte v dobro prezračenem prostoru. Preskus tesnosti opravite vsako leto in ob vsaki menjavi plinske jeklenke ali cevi.

**Korak 1** – preverite, ali so vsi gumbi v izklopljenem položaju.

**Korak 2** – odprite plinski regulacijski ventil na jeklenki ali regulator tlaka.

**Korak 3** – preverite morebitno puščanje tako, da vsa tesnila plinskega sistema, vključno z vsemi priključki med plinsko jeklenko, ventili, cevjo in regulatorjem tlaka, premažete z milnico iz vode (50 %) in mila (50 %). Za preverjanje uhajanja plina nikoli ne uporabljajte odprtega plamena.

**Korak 4** – če se nad tesnilom pojavijo mehurčki, to pomeni, da uhaja plin.

Izklopite dovod plina. Ponovno zategnite vsa tesnila. Če se mehurčki ponovno pojavijo, žara ne uporabljajte in se za pomoč obrnite na lokalnega prodajalca. Po preskusu tesnosti previdno obrišite milnico iz vode in mila z vseh tesnil in priključkov.

### Previdnostni ukrepi

- Ne zamašite zračnih odprtih v ohišju žara.
- Če morate zamenjati jeklenko, pred začetkom kakršnihkoli del zagotovite, da je jeklenka pravilno zaprta in da v bližini ni vira vžiga (cigarete, odprt ogenj, iskre itd.).

### Priključitev plinske cevi na žar

- Plinsko cev priključite na vstopno mesto za plin na levi strani žara. Ne zategujte preveč. Na priključku ne uporabljajte lepilnega traku ali tekočine.
- Zategnite z roko.

### Pritrditev regulatorja tlaka

- Zagotovite, da so vsi gumbi za upravljanje žara v izklopljenem položaju. Regulator tlaka priključite na plinsko jeklenko v skladu z navodili prodajalca, ki vam je prodal regulator tlaka in jeklenko.

### Informacije o plinu in regulatorju tlaka:



BE, CH, ES, FR, GB, GR, IT, LU, PT	Butane (G30) 28-30 mbar	I3+
	Propane (G31) 37 mbar	
CZ, CY, DK, EE, FI, HU, IS, LT, LV, MT, NO, NL, SE, SI, SK, RO, TR	Butane (G30) 29 mbar	I3B/P(30)
	Propane (G31) 29 mbar	
PL	Butane (G30) 37 mbar	I3B/P(37)
	Propane (G31) 37 mbar	

Ta žar lahko deluje na utekočinjen propan ali butan v jeklenki. Plinske jeklenke na propan bodo zagotavljale plin vse leto, tudi pozimi in v hladnem vremenu. Za zamenjavo plinske jeklenke boste morda potrebovali ključ (ni priložen). Plinske jeklenke z butanom poleti zagotavljajo zadostno količino plina, vendar bo delovanje žara verjetno oslABLJENO, če se temperatura plina spusti pod +10 °C. Preverite, ali imate pravo plinsko jeklenko in regulator tlaka za svoj žar.

- Cev mora prosto viseti, ne sme biti ukrivljena, opognjena ali zasukana, tako da pretok plina ni oviran. Pred uporabo vedno preglejte cev in preverite, ali ni razpok, zarez ali pretirane obrabe.
- Noben del cevi, razen priključne točke, ne sme biti v stiku z vročimi deli žara. Če je cev poškodovana, jo zamenjajte z ustrežno cevjo, ki je zasnovana posebej za uporabo z utekočinjenim naftnim plinom (LPG) in izpolnjuje nacionalne standarde v državi, v kateri se uporablja.
- Uporabite ustrežno cev, ki izpolnjuje zahteve standarda ISO 3821, z največjo dolžino 1,5 m.

Za optimalno delovanje vam svetujemo, da uporabite 6-kg butansko ali 5-kg propansko jeklenko. Uporabite ustrezen regulator, ki izpolnjuje zahteve standarda EN 16129. **ZA ZAGOTOVITEV VARNOSTI IN UČINKOVITOSTI ŽARA MORATE IMETI USTREZEN REGULATOR TLAKA IN PLINSKO JEKLENKO. UPORABA NEPRIMERNEGA ALI OKVARJENEGA REGULATORJA TLAKA JE NEVARNA IN RAZVELJAVI GARANCIJO.** Za izbiro najprimernejših plinskih jeklenk in regulatorjev tlaka se obrnite na lokalnega prodajalca plina.

Uporabnik ne sme spreminjati delov, na katere je proizvajalec ali njegov zastopnik namestil varnostni pečat.

### 3. NAVODILA ZA UPORABO: PLINSKI ŽAR

**ŽAR JE NAMENJEN PEČENJU ŽIVIL (MESA, RIB, ZELENJAVE ITD.).**

**UPOŠTEVATI MORATE SPLOŠNO SPREJETA PRAVILA ZA PREPREČEVANJE NESREČ IN PRILOŽENA VARNOSTNA NAVODILA.**

**IZVAJAJTE SAMO DEJAVNOSTI, OPISANE V TEH NAVODILIH ZA UPORABO. VSAKA DRUGA UPORABA JE NESKLADNA IN NI DOVOLJENA. PROIZVAJALEC NE PREVZEMA NOBENE ODGOVORNOSTI ZA NASTALO ŠKODO.**

**PLINSKI ŽAR MORA BITI POSTAVLJEN NA PROSTEM, NA ODPRTEM, DOBRO PREZRAČEVANEM MESTU, STRAN OD VNETHLJIVIH MATERIALOV.**

**NEVARNOST! NEVARNOST POŽARA! ŽAR SE MOČNO SEGREJE, ZATO GA MED UPORABO NE SMETE PREMİKATI! SHRANJUJTE STRAN OD OTROK, STAREJŠIH LJUDI IN HIŠNIH LJUBLJENČKOV! ŽARA NE UPORABLJAJTE V ZAPRTIH PROSTORIH!**

#### Opozorila

- Pred nadaljevanjem se prepričajte, da ste v celoti razumeli poglavje »Pomembne informacije« v tem uporabniškem priročniku.
- Ta žar je zasnovan tako, da lahko največ 50 % kuhalne površine uporabljate kot polno ploščo. Če je plošča popolnoma pokrita, se nakopiči prevelika količina toplote, ki lahko poškoduje žar. Garancija ne krije teh poškodb.

#### Prižiganje žara

- Pred prižiganjem žara odprite pokrov žara. Nikoli ne prižigajte žara z zaprtim pokrovom.
- Prepričajte se, da so vsi gumbi za plin v izklopljenem položaju. Odprite plinski regulacijski ventil na jeklenki ali regulator tlaka.
- Pritisnite gumb gorilnika, ki ga želite prižgati, in ga obračajte v smeri urinega kazalca, dokler ne začutite upora. Počakajte 4 sekunde, nato pa nadaljujte z vrtenjem gumba, dokler ne zaslišite klika (gorilnik se mora prižgati). To ponovite večkrat, dokler se gorilnik ne prižge.
- Druge gorilnike prižgite v poljubnem vrstnem redu, odvisno od vaših potreb. Pred vžigom naslednjega gorilnika se prepričajte, da je vsak gorilnik prižgan.
- Če se gorilnik po zgoraj opisanem postopku ne prižge, obrnite vse gume nazaj v položaj za izklop. Zaprite plinski ventil na plinski jeklenki. Počakajte pet minut. Ponovno opravite vse zgornje korake. Če se žar še vedno ne prižge, glejte navodila za ročno prižiganje žara v nadaljevanju.

- Po vžigu morajo gorilniki 3 do 5 minut goreti s polno močjo, da se žar segreje. Ta postopek je treba opraviti pred vsakim začetkom pečenja. Pokrov mora med fazo predgrevanja ostati odprt.
- Po predhodnem segrevanju nastavite vse gorilnike na nizko temperaturo, da boste dosegli najboljše rezultate.

### Navodila za ročno prižiganje žara

- Pred prižiganjem žara odprite pokrov žara. Nikoli ne prižigajte žara z zaprtim pokrovom.
- Prepričajte se, da so vsi gumbi za plin v izklopljenem položaju. Odprite plinski regulacijski ventil na jeklenki ali regulator tlaka.
- Skozi luknjo za vžig, ki je najbolj desno pod nadzorno ploščo, vstavite prižgano vžigalico in jo postavite v bližino desne luknje gorilnika.
- Potisnite in zavrtite gumb, ki je najbolj desno, v smeri urinega kazalca, do polne moči.
- Ko se desni gorilnik vžge, prižgite tudi druge gorilnike, in sicer od desne proti levi.
- Preden prižgete naslednji gorilnik, se prepričajte, da se je vsak gorilnik prižgal.
- Če se gorilnik najbolj desno ne prižge, se obrnite na lokalnega prodajalca.
- Ko se gorilniki vžgejo, morajo goreti s polno močjo še 3 do 5 minut, da se žar segreje. Ta postopek je treba opraviti pred vsakim začetkom pečenja. Pokrov ali napa mora med fazo predgrevanja ostati odprt.
- Po predhodnem segrevanju nastavite vse gorilnike na nizko temperaturo, da boste dosegli najboljše rezultate.

### Pečenje na rešetki

- Gorilniki iz nerjavnega jekla segrevajo difuzor toplote (ali košaro z briketi/lava kamnom) pod rešetko, ta pa segreva živila, položena na rešetko. Naravni sokovi, ki se med pečenjem sproščajo iz hrane, kapljajo na vroč difuzor (ali brikete/lava kamen) in izhlapevajo. Dim, ki nastane, obdaja živila in se širi navzgor, kar daje jedem edinstven okus po žaru. Da bi zagotovili enakomerno pečenje, spustite pokrov žara in poskrbite, da so gorilniki nastavljeni na nizko temperaturo.

### Pečenje na plošči

- Gorilniki segrevajo ploščo neposredno, da lahko nanjo položite hrano in jo pripravite. Plošča se uporablja za pečenje najmanjših kosov hrane, kot so morski sadeži, ki bi lahko padli skozi rešetko. Uporabljate jo lahko tudi za pečenje živil, ki potrebujejo visoko temperaturo za kratek čas, kot so zelenjava in majhni kosi rib. Uporabljate jo lahko na enak način kot kuhalno ploščo v kuhinji, na kateri lahko pečete zrezke, jajca itd. Uporabljate jo lahko za segrevanje posod ali ohranjanje tople hrane.

### **\*Zelo pomembno:\*** nadzor nad izbruhi plamenov

- Do izbruhov plamenov pride, ko sokovi in maščoba iz živil, ki jih pripravljate, kapljajo na goreče difuzorje toplote. Čeprav dim daje hrani edinstven okus po žaru, se je bolje izogibati izbruhom plamenov, da hrana ne zogleni. Za nadzor teh izbruhov je nujno, da iz hrane pred pečenjem odstranite odvečno maščobo. Uporabite razumne količine marinad in omak za kuhanje. Gorilnike za pečenje nastavite na nizko temperaturo.
- Kadar pride do izbruhov plamenov, jih lahko običajno zaustavite tako, da neposredno na difuzorje toplote naneseš pecilni prašek ali sol. Pri delu v bližini kuhalne površine žara si vedno zaščitite roke in pazite, da se zaščitite pred plameni.
- V primeru vžiga maščobe upoštevajte spodnja navodila.

### Vžig maščobe

- Po vsaki uporabi izpraznite zbiralnik maščobe in ga očistite ter odstranite vse ostanke hrane.
- Če žar uporabljate dlje časa, ga izklopite in očistite vsaki dve uri. Če kuhate veliko mastne hrane (na primer klobase), ga je treba čistiti pogosteje. Če teh priporočil ne upoštevate, lahko pride do vžiga maščobe, ki lahko povzroči telesne poškodbe in škodo na žaru.

**V primeru vžiga maščobe/opozorila:**

- Če je to varno, izklopite vse plinske gumbе.
- Zaprite plinsko jeklenko.
- Poskrbite, da nobena oseba ne ostane v bližini žara, in počakajte, da plameni ugasnejo.
- Ne zapirajte nape ali pokrova žara.
- Nikoli ne pršite vode na žar. Če uporabljate gasilnik, mora biti to gasilnik na prah.
- Ne odstranjujte zbiralnika maščobe.
- Če se plameni ne zmanjšajo ali pa se zdijo še močnejši, pokličite na pomoč lokalno gasilsko enoto.

**Ko končate s pečenjem**

- Vsakič, ko končate s pečenjem, gorilnike žara nastavite na polno moč in jih pustite goreti 5 minut. S tem postopkom bodo zgoreli ostanki hrane, dele pa boste lažje očistili. Zagotovite, da je pokrov med tem postopkom odprt.
- Žar vedno očistite po vsaki uporabi, da preprečite nabiranje maščob, ki se lahko vžgejo.

**Izklop žara**

- Ko končate z uporabo žara, zavrtite plinske gumbе v smeri urinega kazalca, dokler ne dosežete položaja za izklop, in zaprite dovod plina na jeklenki.
- Počakajte, da se žar ohladi, preden zaprete pokrov.

**4. NEGA IN VZDRŽEVANJE: PLINSKI ŽAR**

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

- Nikoli ne pršite vode na žar, ko so njegove površine vroče.
- 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 bo dlje časa na prostem, zlasti v zimskih mesecih. V lokalnih maloprodajnih trgovinah so na voljo trdna pokrivala in drugi dodatki, namenjeni žarom.

Tudi če je vaš žar pokrit z zaščitim prekrivalom, ga morate redno pregledovati, saj se v njem lahko nabirata vlaga in kondenzat, ki ga lahko poškodujeta. 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 zaščito pred rjo 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 čistilnega praška, ker lahko nepopravljivo poškodujejo vrhni premaz žara. Temeljito sperite in posušite. Priporočamo, da rešetk in plošč ne čistite v pomivalnem stroju, saj so težke.
- Ne pozabite, da nikoli ne smete uporabljati ledenih kock, saj lahko povzročijo toplotni šok in razpoko obloge na plošči.
- Če se na kuhalni površini, ki je v stiku s hrano, pojavi rja, je treba kuhavno površino zamenjati.

**Nega gorilnikov**

• Gorilnik je nastavljen tako, da zagotavlja najboljši možni plamen. Ko je gorilnik vklopljen, mora biti viden modri plamen, ki je lahko na vrhu rumen. Če je plamen bolj rumen kot moder, so v luknjah ali ceveh gorilnika morda odpadki ali žuželke. To lahko povzroči blokado ali zmanjšanje

pretoka plina, kar lahko povzroči požar za nadzorno ploščo in resno poškoduje vaš žar. Če se to zgodi ali se zdi mogoče, morate takoj izklopiti dovod plina na jeklenki.

- Gorilnik je treba redno pregledovati, odstranjevati in čistiti, vsaj enkrat na leto in pod naslednjimi pogoji:
- Ko žar prinesete iz skladišča.
- Če se eden ali več gorilnikov ne prižge.
- Če je plamen gorilnika zelo rumen.
- Če se plin pojavi za nadzorno ploščo.
- Če želite gorilnik popolnoma očistiti, ga odstranite z žara. Za odstranjevanje rje s površine gorilnika lahko uporabite mehko kovinsko krtačo. S čistilcem za cevi ali kosom žice odstranite ovire v luknjah ali ceveh gorilnika in pazite, da ne povečate lukenj.
- Morda boste morali z gorilnikom preveriti, ali je notranjost cevi gorilnika brez ovir. Obrnite gorilnik in ga nežno udarite ob trdo površino, na primer kos lesa, da odstranite morebitne ostanke, ki so ostali v notranjosti.
- Ko gorilnik namestite nazaj, preverite, ali so cevi pravilno nameščene nasproti injektorjev.

### **Razpršilnik toplote**

Z lesenim ali mehkim plastičnim strgalom ali medeninasto krtačo odstranite vse ostanke hrane iz toplotnega difuzorja. Ne uporabljajte jeklenega strgala ali krtače. Očistite z vročo milnico in temeljito sperite.

### **Zbiralnik maščobe**

- Po vsaki uporabi vzemite zbiralnik maščobe in ga očistite, tako da odstranite vse ostanke hrane in maščobo ter po potrebi uporabite leseno ali plastično strgalo.
- Če ne upoštevate teh navodil, obstaja nevarnost, da povzročite vžig maščobe. To lahko resno poškoduje vaš žar, garancija pa te škode ne krije. Po potrebi lahko zbiralnik maščobe očistite z milnico.

### **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. Za lažje čiščenje lahko dodate polo aluminijaste folije (po vsaki uporabi jo zamenjajte). Pazite, da ne zamašite odprtina za kapljanje maščobe. Če je treba ohišje popolnoma očistiti, uporabite krpo in vročo milnico ali najlonsko krtačo. Ne uporabljajte abrazivnih sredstev. Pred temeljitim čiščenjem odstranite rešetke in/ali plošče. Plinskih gumbov in vodil ne potaplajte v vodo. Preverite, ali je žar mogoče pravilno vklopiti, ko ponovno namestite dele v ohišje žara.

### **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.

### **Voziček**

- Obrišite ga s krpo, namočeno v vročo milnico, nato ga posušite.
- Tako kot pri vseh izdelkih iz nerjavnega jekla in za zagotovitev daljše življenjske dobe, zlasti glede videza nerjavnega jekla, vam priporočamo, da dele žara iz nerjavnega jekla vzdržujete z zaščitnim oljem od prve uporabe žara. Občasno lahko površino popršite s čistilnim sredstvom za nerjavno jeklo, nato pa jo obrišite z mehko krpo in spolirajte. S tem boste ustvarili tanek zaščitni sloj na površinah iz nerjavnega jekla.

**Pritrdilni elementi**

Priporočamo, da pregledate in zategnete vse vijake, sornike itd. Enkrat na leto preverite, ali so pravilno zategnjeni.

**5. ODPRAVLJANJE TEŽAV****TEŽAVA/REŠITEV****Gorilniki se ne vžgejo s sistemom za vžig**

- Plinska jeklenka je prazna \_\_\_\_\_ → Zamenjajte jo s polno jeklenko
- Napačen regulator \_\_\_\_\_ → Preverite ali zamenjajte regulator
- Zamašeni gorilniki \_\_\_\_\_ → Očistite gorilnike
- Plinska cev ali šobe so zamašene \_\_\_\_\_ → Očistite plinsko cev ali šobe
- Kabel elektrode je zrahljan ali odklopljen od elektrode \_\_\_\_\_ → Ponovno priključite kabel
- Elektroda ali kabel je poškodovan \_\_\_\_\_ → Zamenjajte elektrodo in kabel
- Vgrajeni vžigalnik je okvarjen \_\_\_\_\_ → Zamenjajte ga
- Nepravilna razdalja med elektrodami \_\_\_\_\_ → Elektroda mora biti skladna z gorilnikom, razdalja med koncem elektrode in odprtino na gorilniku mora znašati 3 do 4 mm. Po potrebi ponovno nastavite elektrodo.

**Gorilnik se ne prižge s vžigalnikom za plin**

- Plinska jeklenka je prazna \_\_\_\_\_ → Zamenjajte jo s polno jeklenko
- Napačen regulator \_\_\_\_\_ → Preverite ali zamenjajte regulator
- Zamašeni gorilniki \_\_\_\_\_ → Očistite gorilnike
- Plinska cev ali šobe so zamašene \_\_\_\_\_ → Očistite plinsko cev ali šobe

**Majhen plamen ali iskra (plamen v cevi gorilnika, žvižganje ali zaznavno brnenje)**

- Plinska jeklenka je premajhna \_\_\_\_\_ → Uporabite večjo jeklenko
- Zamašeni gorilniki \_\_\_\_\_ → Očistite gorilnike
- Plinska cev ali šobe so zamašene \_\_\_\_\_ → Očistite plinsko cev ali šobe
- Veter \_\_\_\_\_ → Žar uporabljajte na območju, ki je manj izpostavljeno

**vetru Gumb plinskega ventila je težko zavrteti**

- Integrirani sistem za vžig se je zataknil \_\_\_\_\_ → Zamenjajte plinski ventil
- Plinski ventil se je zataknil \_\_\_\_\_ → Zamenjajte plinski ventil pri prodajalcu



## 6. TEHNIČNE SPECIFIKACIJE

<b>ADEO Services</b>		<b>CE 2575-24</b>			
<b>Naziv izdelka</b>	Plinski žar za uporabo na prostem				
<b>Številka modela</b>	2025R09P09-0057				
<b>Kategorija plina</b>	$I_{3+(28-30/37)}$ <input type="checkbox"/>		$I_{3B/P(30)}$ <input type="checkbox"/>	$I_{3B/P(37)}$ <input type="checkbox"/>	$I_{3B/P(50)}$ <input type="checkbox"/>
<b>Plin in oskrbovalni tlak</b>	Butan(G30)	Propan(G31)	Butan, propan ali njuna mešanica		
	28-30 mbar	37 mbar	29 mbar	37 mbar	50 mbar
<b>Namembna država</b>	$I_{3+(28-30/37)}$ : BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SK, SI. $I_{3B/P(30)}$ : BE, CY, CZ, DK, EE, FI, FR, HU, LT, IT, NO, NL, SE, SI, SK, RO, HR, TR, BG, IS, LU, MT. $I_{3B/P(50)}$ : AT, CH, CZ, DE, SK. $I_{3B/P(37)}$ : PL				
<b>Velikost vbrizgalnika glavnega gorilnika</b>	Ø 0.76 mm	Ø 0.76 mm	Ø 0.72 mm	Ø 0.68 mm	
<b>Velikost vbrizgalnika stranskega gorilnika</b>	Ø 0.88 mm	Ø 0.88 mm	Ø 0.79 mm	Ø 0.75 mm	
<b>Skupna nazivna vhodna toplota (Hs)</b>	10,5kW (764g/h)				
<b>Serijska številka</b>					
<b>Samo za uporabo na prostem.</b>					
<b>Pred uporabo aparata preberite navodila.</b>					
<b>Opozorilo: Dostopni deli so lahko zelo vroči. Uporabljajte zunaj dosega otrok.</b>					
<b>Izdelano na Kitajskem</b>					

## 7. ZIMSKO SKLADIŠČENJE

### Skladiščenje

- Po temeljitem čiščenju vseh notranjih in zunanjih delov (rešetke, gorilniki, plošče, pladnji in predali, vključno s posodo žara) lahko žar shranite v hladnem in suhem prostoru.
- Pred uporabo žara po daljšem skladiščenju upoštevajte postopke za nastavitve.

• 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 maloprodajnih trgovinah so na voljo trdna pokrivala in drugi dodatki, namenjeni žarom.

Tudi če je vaš žar pokrit z zaščitim prekrivalom, ga morate redno pregledovati, saj se v njem lahko nabirata vlaga in kondenzat, ki ga lahko poškodujeta. 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.

### Za plinske žare

- Gorilnike pokrijte z aluminijasto folijo, da v odprtine gorilnikov ne bi prišle žuželke in drugi odpadki.
- Če je žar shranjen v zaprtih prostorih, je treba plinsko jeklenko odklopiti in jo pustiti na prostem. Plinsko jeklenko morate vedno pustiti na prostem, na suhem, dobro prezračevanem mestu, stran od virov toplote ali vžiga.
- Nikoli ne dovolite otrokom, da se igrajo s to jeklenko.
- Plinske jeklenke ne izpostavljajte neposredni sončni svetlobi.

## 8. VARSTVO OKOLJA

- Varujte naravo: kadar dan preživite na prostem, ne smete povzročati škode ali onesnaževanja.
- Ne pozabite odnesti izrabljenega izdelka na zbirno mesto za recikliranje. • Če ima vaš žar motor ali ventilator, ga ne zavržite in ne sežigajte njegove dodatne opreme. Upoštevajte predpise o zbiranju in recikliranju, ki veljajo za to vrsto izdelka.

## 9. POGOJI PREVOZA IN SKLADIŠČENJA

Predmeti se lahko prevažajo v standardnih transportnih zabojnikih s katerokoli vrsto prevoza, če so zaščiteni pred mehanskimi poškodbami in neposrednim vplivom atmosferskih padavin. Izdelki se lahko prevažajo pri temperaturah od  $-50\text{ }^{\circ}\text{C}$  do  $+40\text{ }^{\circ}\text{C}$  in relativni vlažnosti do 98 % (do  $+25\text{ }^{\circ}\text{C}$ ). Med natovarjanjem, prevozom in raztovarjanjem je treba upoštevati vse previdnostne ukrepe za preprečevanje mehanskih poškodb izdelka ter zahteve znakov za ravnanje.

Izdelke je treba hraniti v proizvajalčevi embalaži v ogrevanih prostorih pri temperaturi med  $+5\text{ }^{\circ}\text{C}$  in  $+40\text{ }^{\circ}\text{C}$  in pri relativni vlažnosti do 80 % (pri temperaturi  $+25\text{ }^{\circ}\text{C}$ ). Pogoji morajo preprečevati vpliv naftnih derivatov in ostrih okolij ter biti oddaljeni vsaj en meter od grelnikov in virov toplote.

## 10. GARANCIJA

### 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 presežati 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.





**EU/EC izjava o skladnosti  
EU/EG -Konformitätserklärung  
EC / EU - CONFORMITEITSVERKLARING**

SL|DE|  
NL|



Model izdelka|Produktmodell|Productmodel |

**90881837**

Ime in naslov proizvajalca ali njegovega pooblaščenega zastopnika|Name und Adresse des Herstellers oder seinem autorisierten Vertreter|Deze conformiteitsverklaring wordt verstrekt onder volledige verantwoordelijkheid van de fabricant|

**ADEO Services, 135 Rue Sadi Carnot - CS 00001 59790 RONCHIN - France**

Ta izjava o skladnosti je izdana na izključno odgovornost proizvajalca|Diese Konformitätserklärung wird im Rahmen der alleinigen Verantwortung des Herstellers abgelegt|Deze conformiteitsverklaring wordt verstrekt onder volledige verantwoordelijkheid van de fabricant|

**Predmet deklaracije|Objekt der Erklärung|Voorwerp van de verklaring|**

Vrsta izdelka – opis|Produkttyp - Beschreibung|Product Type|

**GAZ BARBECUE C400 3 + 1 BURNERS**

Referenca izdelka|Produktreferenz|Product referentie|

**90881837 - EAN Code: 3276007796865  
Industrial Type Design Reference: K1133BJAC**

Znamka izdelka|Produktmarke|Product merk|

-

Kodiranje serijske številke ali številka serije|Seriennummer Codierung oder Chargennummer|Seriennummencodierung|

**SSSSSSDDMMYY (SSSSSS: Supplier code; DDMMYY: ETD date)**

Predmet zgoraj opisane izjave je v skladu z ustrežno usklajevalno zakonodajo Unije|Das Objekt der oben beschriebenen Erklärung entspricht der entsprechenden Gesetzgebung der Gewerkschaftsharmonisierung|Het hierboven beschreven voorwerp is conform de desbetreffende harmonisatiewetgeving van de Unie:|

Sklicevanja na ustrezne uporabljene harmonizirane standarde ali sklicevanja na specifikacije, v zvezi s katerimi je deklarirana skladnost|Verweise auf die relevanten harmonisierten Standards oder Verweise auf die Spezifikationen in Bezug auf die Konformität deklariert werden|Vermelding van de toegepaste relevante geharmoniseerde normen of van de specificaties waarop de conformiteitsverklaring betrekking heeft|

Če je primerno, ime in številka številke priglašene organa|Gegebenenfalls der Name und die Anzahl der benachrichtigten Körpernummer|Indien van toepassing \* de naam en het nummer van het aangemelde laboratorium dat de certificering heeft afgegeven en de verwijzing naar het document|

naprave na plinasto gorivo|Geräte verbrennen gasförmige Kraftstoffe|Apparaten brandende gasvormige brandstoffen|

EN 498:2012  
EN 484:2019+AC:2020

Intertek Italia SpA  
NB 2575

Podpisan za in v imenu|Für und im Namen von unterschrieben|Getekend voor en namens |

**Eric LEMOINE**  
International Project Quality Leader

ADEO Services SAS  
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59790 RONCHIN

Kraj in datum izdaje|Ort und Datum der Ausstellung|Plaats en datum van uitgifte|

Ronchin  
21/08/2024

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## INTRODUCTION

Thank you for choosing this product. We do our very best to make sure the products we design and manufacture are of excellent quality and meet the high standards of our users.

**IMPORTANT! TO MAKE SURE THIS PRODUCT OFFERS YOU COMPLETE SATISFACTION DURING SET-UP, USE AND CARE, WE RECOMMEND THAT YOU READ THIS MANUAL CAREFULLY BEFORE USING THE PRODUCT. PLEASE TAKE NOTE OF THE BASIC SAFETY WARNINGS CONTAINED IN THIS MANUAL, AND KEEP IT FOR FUTURE REFERENCE.**

### 1. IMPORTANT INFORMATION



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

- **CAUTION!** Do not use in closed buildings!
  - **CAUTION!** This barbecue will get very hot. Do not move it when it is in use.
  - **CAUTION!** Do not leave the barbecue within reach of children and pets.
  - **CAUTION!** Do not use the barbecue in confined and/or living spaces, such as houses, tents, caravans, camping cars, boats. Risk of death due to carbon monoxide poisoning.
  - **CAUTION!** Do not use alcohol, petrol or any similar liquid to light or re-light the barbecue!
  - Do not pour cold water onto the metal tank, to avoid damage due to heat shock.
- Please read these instructions carefully before setting up and using the barbecue.
  - This product is designed for outdoor, domestic use.
  - Remove the plastic packaging from all parts before igniting the barbecue.
  - As soon as you open the packaging, we advise you to check that every part required to set up the product is included. Please refer to the instructions to help you. If the product is damaged or has defects, please do not use it and bring it back to the shop closest to you.
  - Strictly for outdoor use only. Do not use this appliance indoors.
  - Failure to observe the instructions in this manual may lead to injury or serious damage.
  - Choose a perfectly safe spot for your barbecue before use.
  - Open the hood of your barbecue before igniting it.
  - Using this barbecue requires appropriate supervision and precautions.
  - Never leave this barbecue unsupervised once it has been lit.
  - Do not move the appliance when in use.
  - Only use this barbecue on a flat, stable surface.
  - Any modification of this barbecue may be dangerous. Consequently, modifications are not authorised and shall render the warranty null and void.
  - Do not modify the appliance.

- This barbecue must be placed more than one metre from any potentially explosive flammable substance as well as any flammable object.
- Carefully choose the place where your barbecue will be used. The chosen spot must be in an open space, sheltered from the wind and sufficiently far away from trees and any other elements that could catch fire.
- The first time you use it, heat up your barbecue and keep the fuel on red for at least 30 minutes. This will remove any grease residue resulting from the manufacturing process. It also stabilises the paint and releases an odour that will gradually disappear each time you use the barbecue.
- The hood handle may be very hot. Only hold the centre of the handle. We recommend that you use oven gloves.
- Some parts of this barbecue get very hot. Take special care in the presence of children, older people and pets.
- When this barbecue is in use, some surfaces get very hot. Be extremely careful when moving the barbecue, be aware of the presence of older people and children, and protect yourself against the risk of burns.
- Watch out for the hot steam that may be released when you open the hood.
- To avoid flare-ups, make sure the tank is clean by removing any surplus grease and marinade before you start grilling.
- Make sure you do not use the barbecue less than one metre from any flammable structure or surface. Do not use under a flammable surface.
- Place a bucket of water or sand near the barbecue when in use, especially when the weather is very hot or dry.
- Use accessories specially designed for barbecues and equipped with long, heat-resistant handles. (Ø10 cm and Ø24 cm are the minimum and maximum lengths of cooking accessories that can be used).
- Do not use aerosols near the barbecue.
- This appliance must be placed sufficiently far from flammable materials when in use.
- If you have any questions about these instructions, please contact your local retailer.
- To prevent rusting of stainless steel surfaces, make sure they are not exposed to chlorine, salt or iron.
- We recommend that you do not use this barbecue near the sea, a swimming pool or railway line.
- Do not use this barbecue in strong winds.
- Never cover the barbecue before it has completely cooled down.
- Only clean the barbecue once it has completely cooled down.
- This product is not a toy. Make sure that children do not play with the appliance.
- If you sell or give the appliance to another person, always provide the corresponding user manual.
- Keep these instructions for later use.

## 2. GAS INSTALLATION

- Must only be run on liquefied petroleum gas (LPG) in a cylinder. You must use a suitable pressure regulator for the propane, butane or gas mixture.
- This barbecue has a built-in ignition system. It must not be ignited with petrol, kerosene, charcoal or liquid fuels.
- Gas cylinders must not be placed directly under the barbecue.
- Do not use the barbecue or store gas cylinders below ground level. Gas is heavier than air: if there is a leak, gas will settle in low areas and may explode if in contact with a flame or spark.
- Gas cylinders must not be stored or used horizontally. Any leak could be very serious and liquid may get into the gas pipe.
- Never store gas cylinders indoors.
- Turn off the valve of the gas cylinder after use.

- Do a leak test before using your barbecue. This is the only way of detecting a gas leak on seals or connections after assembly.
- Do the leak test every year and every time the gas cylinder and hose are replaced or removed.

### Leak test

Always carry out this test in a well ventilated area. Do this leak test every year and every time you change the gas cylinder or hose.

**Step 1** - check that all knobs are in the off position.

**Step 2** - open the gas control valve on the cylinder or the pressure regulator.

**Step 3** - check whether there are any leaks by coating all the gas system seals, including all connections between the gas cylinder, valves, pipe and pressure regulator, with a solution made up of water (50 %) and soap (50 %). Never use a naked flame to test for leaks.

**Step 4** - if bubbles form above a seal, this means there is a leak.

Switch off the gas supply. Retighten all the seals. Do the test again, and if bubbles form again, do not use the barbecue and contact your local retailer for assistance. Carefully wipe off the water/soap solution from all seals and connections after your leak test.

### Precautions

- Do not obstruct the air vents in the body of the barbecue.
- If you need to replace the cylinder, check it is properly closed and that there is no ignition source nearby (cigarettes, naked flames, sparks, etc.) before you do anything else.

### Connecting a gas pipe to the barbecue

- Connect a gas pipe at the gas entry point on the left side of the barbecue. Do not overtighten. Do not use adhesive tape or liquid on the connector.
- Tighten them by hand.

### Attaching the pressure regulator

- Check that all the barbecue control knobs are in the off position. Connect the pressure regulator to the gas cylinder as per the instructions provided by the retailer who sold you the pressure regulator and the cylinder.

### Information about gas and the pressure regulator:



BE, CH, ES, FR, GB, GR, IT, LU, PT	Butane (G30) 28-30 mbar	I3+
	Propane (G31) 37 mbar	
CZ, CY, DK, EE, FI, HU, IS, LT, LV, MT, NO, NL, SE, SI, SK, RO, TR	Butane (G30) 29 mbar	I3B/P(30)
	Propane (G31) 29 mbar	
PL	Butane (G30) 37 mbar	I3B/P(37)
	Propane (G31) 37 mbar	

This barbecue can run on liquefied propane or butane in a cylinder. Propane gas cylinders will supply gas all year round, even in winter and cold weather. You may need a wrench (not included) to change the cylinders. Butane gas cylinders provide sufficient gas supply in summer, but the barbecue's performance is likely to be affected if the temperature of the gas drops below +10°C. Check that you have the right gas cylinder and pressure regulator for your barbecue.

- The pipe should hang freely without being curved, bent or twisted, so the gas flow is not obstructed. Always inspect the pipe before use to check for cracks, cuts or excessive wear.



· Apart from the connection point, no part of the pipe should be in contact with the hot parts of the barbecue. If the pipe is damaged, replace it with a suitable pipe designed specifically for use with liquefied petroleum gas (LPG) and which meets national standards in the country in which it is used.

· Use a suitable pipe that meets the requirements of standard ISO 3821, with a maximum length of 1.5 m.

For optimum performance, we advise you to use a 6-kg butane gas cylinder or a 5-kg propane cylinder. Use a suitable regulator that meets the requirements of standard EN 16129. **YOU MUST HAVE A SUITABLE PRESSURE REGULATOR AND GAS CYLINDER TO GUARANTEE THE SAFETY AND PERFORMANCE OF YOUR BARBECUE. USING AN UNSUITABLE OR FAULTY PRESSURE REGULATOR IS DANGEROUS AND WILL RENDER THE WARRANTY NULL AND VOID.** Please contact your local gas retailer to determine the most suitable gas cylinders and pressure regulators.

Parts on which a security seal has been applied by the manufacturer or its agent must not be modified by the user.

### 3. DIRECTIONS FOR USE: GAS BARBECUE

**THE BARBECUE IS DESIGNED FOR GRILLING FOOD (MEAT, FISH, VEGETABLES, ETC.).**

**YOU MUST COMPLY WITH THE GENERALLY ACCEPTED RULES REGARDING ACCIDENT PREVENTION AND THE APPENDED SAFETY INSTRUCTIONS.**

**ONLY CARRY OUT THE ACTIVITIES DESCRIBED IN THESE OPERATING INSTRUCTIONS. ANY OTHER USE IS A NON-COMPLIANT USE AND IS NOT AUTHORISED. THE MANUFACTURER SHALL NOT ACCEPT ANY LIABILITY FOR THE RESULTING DAMAGE.**

**THE GAS BARBECUE MUST BE PLACED OUTDOORS, IN AN OPEN, WELL VENTILATED SPOT AWAY FROM FLAMMABLE MATERIALS.**

**DANGER! FIRE HAZARD! THIS BARBECUE WILL GET VERY HOT AND MUST NOT BE MOVED WHEN IN USE! KEEP AWAY FROM CHILDREN, OLDER PEOPLE AND PETS! DO NOT USE THIS BARBECUE IN CLOSED ROOMS!**

#### Warnings

· Before moving on, make sure you have fully understood the “important information” section of these instructions.

· This barbecue is designed in such a way that no more than 50 % of the cooking area can be used as a solid plate. If the plates are completely covered, an excessive amount of heat will accumulate and may damage the barbecue. The warranty does not cover this damage.

#### Igniting the barbecue

· Open the hood of your barbecue before igniting it. Never ignite your barbecue with the hood closed.

· Make sure all the gas knobs are in the off position. Open the gas control valve on the cylinder or the pressure regulator.

· Push the knob of the burner you want to ignite and turn it in the anti-clockwise direction until you can feel some resistance. Wait 4 seconds, then continue turning the knob until you hear a click (the burner should ignite). Repeat this operation several times until the burner ignites.

· Ignite the other burners in any order, depending on your needs. Make sure each burner is on before igniting the next one.

· If the burner does not ignite after the procedure described above, turn all the knobs back to the off position. Close the gas valve on the gas cylinder. Wait five minutes. Do all the steps

above again. If the barbecue still does not ignite, please refer to the instructions for lighting the barbecue manually, below.

- After they ignite, the burners must burn at full power for 3 to 5 minutes in order to pre-heat the barbecue. This process must be carried out before each time you start to cook. The lid must stay open during the pre-heating phase.
- After pre-heating, set all the burners to low heat for the best cooking results.

### **Instructions for lighting the barbecue manually**

- Open the hood of your barbecue before igniting it. Never ignite your barbecue with the hood closed.
- Make sure all the gas knobs are in the off position. Open the gas control valve on the cylinder or the pressure regulator.
- Insert a lit match through the ignition hole furthest to the right, below the control panel, and place it near the right-hand burner hole.
- Push and turn the knob located furthest to the right in the anti-clockwise direction, to full power.
- Once the right-hand burner has ignited, light the other burners, moving from right to left.
- Make sure each burner has ignited before lighting the next burner.
- If the burner furthest to the right does not ignite, contact your local retailer.
- After they ignite, the burners must burn at full power for 3 to 5 minutes in order to pre-heat the barbecue. This process must be carried out before each time you start to cook. The lid or hood must stay open during the pre-heating phase.
- After pre-heating, put all the burners on low heat for the best cooking results.

### **Cooking on the grate**

- The stainless steel burners heat the heat diffuser (or the basket containing briquettes/lava stone) under the grate, which in turn heats the food placed on the grate. Natural juices released by the food during the cooking process drip onto the hot heat diffuser (or briquettes/lava stone) and evaporate. The resulting smoke surrounds the food and moves upwards, giving the food its unique barbecue flavour. To make sure the food cooks evenly, lower the barbecue hood, making sure the burners are set to low heat.

### **Cooking on the plate**

- The burners heat the plate directly, which cooks the food placed on top. The plates are useful for cooking the smallest pieces of food, such as seafood, which could fall through the bars of the cooking grate. They can also be used to cook food that requires a high temperature for a short amount of time, such as vegetables and small pieces of fish. They can also be used in exactly the same way as the hotplate in your kitchen, to grill steaks, eggs, etc. They can be used to heat up pans or keep food warm.

### **Controlling flare-ups \*very important\***

- Flare-ups happen when juices and grease from the food you cook drips onto the burning heat diffusers. Although smoke gives food its unique barbecue taste, it is better to avoid flare-ups to prevent the food from charring. To control these flare-ups, it is absolutely essential to remove surplus fat from food before cooking. Use reasonable amounts of marinades and cooking sauces. Set the burners to low heat for cooking.
- When flare-ups happen, they can usually be stopped by putting baking powder or salt directly onto the heat diffusers. Always protect your hands when working near the cooking surface of a barbecue, taking care to protect yourself from the flames.
- In the event of a grease fire, please follow the instructions below.

### Grease fires

- Empty the drip tray and clean it, removing all food debris, after each use.
- If the barbecue is used for long periods, switch it off and clean it every two hours. It must be cleaned more often if you cook lots of fatty food (such as sausages). Failure to observe these recommendations may lead to grease flare-ups that can cause injury and damage your barbecue.

### In the event of a grease fire/warnings:

- If it is possible to do so safely, turn off all the gas knobs.
- Close the gas cylinder.
- Keep everyone away from the barbecue and wait for the flames to die out.
- Do not close the barbecue hood or lid.
- Never spray water onto your barbecue. If you use an extinguisher, it must be a powder extinguisher.
- Do not remove the drip tray.
- If the flames do not seem to decrease or seem to become more intense, call your local fire brigade for assistance.

### When you finish cooking

- Each time you finish cooking, set the barbecue burners to full power and let them burn for 5 minutes. This procedure will burn any food debris and make the parts easier to clean. Make sure the hood stays open during this operation.
- Always clean your barbecue after each use to prevent the build-up of grease from cooking, which may catch fire.

### Switching off the barbecue

- When you have finished using the barbecue, turn the gas taps as far as you can in the clockwise direction, until they reach the off position, and turn off the gas supply at the cylinder.
- Wait for the barbecue to cool down before closing its hood or lid.

## 4. CARE AND MAINTENANCE: GAS BARBECUE

- Clean your barbecue regularly between uses and after it has been in storage for a long time. Check that the barbecue and its components are cold enough before you clean them. Never leave your barbecue exposed to bad weather and always protect it against humidity.
- Never spray water onto the barbecue when its surfaces are hot.
- Never handle hot parts without protecting your hands.

To increase the service life of your barbecue and keep it in good condition, we strongly recommend that you cover it if you leave it outdoors for long periods, especially during the winter. Sturdy covers and other accessories specially for barbecues are available from local retail outlets.

Even if your barbecue is under a protective cover, you still need to inspect it regularly, because humidity and condensation may build up and damage it. It may be necessary to dry the barbecue and the inside of its protective cover. It is possible that grease residue may start to rot on some parts of the barbecue. It should be cleaned with very hot, soapy water.

If you notice any rusty parts not in contact with food, you need to apply rust protection and repaint them with special heat-resistant paint for barbecues.

### Cooking surfaces

- Once the barbecue has cooled down, clean it with hot, soapy water. Use dishwashing liquid to remove food debris. Do not use abrasive sponges or scouring powder, because they could cause

irreversible damage to your barbecue's top coat. Rinse and dry thoroughly. We recommend that you do not clean the grates and plates in a dishwasher, because they are heavy.

- Remember that you must never use ice cubes, because they could lead to heat shock and cause the plate enamel to become cracked.

- If rust forms on a cooking surface in contact with food, the surface must be replaced.

### **Care of the burners**

- Your burner has been set to deliver the best possible flame. When the burner is on, you should see a blue flame which may be yellow at the tip. If the flame seems more yellow than blue, there may be debris or insects in the burner holes or tubes. That may lead to a blockage or a reduction of the gas flow, causing a fire behind the control panel, which would seriously damage your barbecue. If that happens, or seems possible, you must turn off the gas supply at the cylinder immediately.

- The burner must be inspected, removed and cleaned regularly, at least once a year and in the following conditions:

- When you bring your barbecue out of storage.

- If one or more of the burners fails to ignite.

- If the burner flame is very yellow.

- If the gas comes on behind the control panel.

- To fully clean a burner, remove it from the barbecue. You may use a soft metal brush to remove rust from the surface of the burner. Use a pipe cleaner or piece of wire to remove blockages in the burner holes or tubes, being careful not to make the holes bigger.

- You may need to use a torch to check that the inside of the burner tube is free of any blockage. Turn the burner over and tap it gently against a hard surface such as a piece of wood to remove any debris lodged inside.

- When you put the burner back, check that the tubes are properly positioned opposite the injectors.

### **Heat diffuser**

Remove all food debris from the heat diffuser using a wooden or soft plastic scraper or a brass brush. Do not use a steel scraper or brush. Clean with hot, soapy water and rinse thoroughly.

### **Drip tray**

- After each use, take out the drip tray and clean it, removing all food debris and grease, using a wooden or plastic scraper if necessary.

- You run the risk of starting a grease fire if you do not follow these instructions. That could seriously damage your barbecue, and the warranty does not cover this damage. If necessary, the drip tray can be cleaned with soapy water.

### **Barbecue body**

Regularly remove surplus grease from the body of the barbecue using a cloth soaked in soapy water and thoroughly wrung out. You can use a wooden or soft plastic scraper to remove surplus grease and food debris from the inside of the body. To make it easier to clean, you can add a sheet of aluminium foil (change after each use). Be careful not to obstruct the grease drip holes. If you need to clean the body completely, use a cloth and hot, soapy water or a nylon brush. Do not use abrasives. Remove the grates and/or plates before you clean thoroughly. Do not immerse the gas knobs and rails in water. Check the barbecue can be switched on properly after you reinstall the parts in the body of the barbecue.

### **Barbecue hood**

Clean the barbecue hood with a cloth or a pad made from non-abrasive material and hot, soapy water. Do not use abrasive sponges or scouring powder, because they could cause irreversible

damage to your barbecue's top coat. Dry the barbecue carefully after cleaning to prevent rust from forming.

**Cart**

- Wipe down with a cloth soaked in hot, soapy water, then dry.
- As with any stainless steel product, and to guarantee a longer service life, especially with regard to the appearance of the stainless steel, we recommend that you maintain your barbecue's stainless steel parts by applying a protective oil, from the first time you use the barbecue. From time to time, you can also spray the surface with a stainless steel cleaning product, then rub down with a soft cloth and polish. This will create a thin protective coat for your stainless steel surfaces.

**Fasteners**

We recommend that you inspect and tighten all screws and bolts, etc. Once a year, check they are properly tightened.

## 5. TROUBLESHOOTING

### PROBLEM/SOLUTION

#### The burners do not ignite with the ignition system

- The gas cylinder is empty \_\_\_\_\_ → Replace with a full cylinder
- Faulty regulator \_\_\_\_\_ → Check or replace the regulator
- Burners clogged \_\_\_\_\_ → Clean the burners
- Gas hose or nozzles clogged \_\_\_\_\_ → Clean the gas hose or nozzles
- The electrode cable is loose or disconnected from the electrode \_\_\_\_\_ → Reconnect the cable
- The electrode or cable is damaged \_\_\_\_\_ → Replace the electrode and the cable
- The integrated igniter is faulty \_\_\_\_\_ → Replace it
- Incorrect electrode gap \_\_\_\_\_ → The electrode must comply with the burner; with a distance of 3 to 4 mm between the end of the electrode and the port on the burner. Realign the electrode as required.

#### The burner does not ignite with a gas igniter

- The gas cylinder is empty \_\_\_\_\_ → Replace with a full cylinder
- Faulty regulator \_\_\_\_\_ → Check or replace the regulator
- Burners clogged \_\_\_\_\_ → Clean the burners
- Gas hose or nozzles clogged \_\_\_\_\_ → Clean the gas hose or nozzles

#### Small flame or flashback (flame in the burner tube, whistling or perceptible whirring)

- The gas cylinder is too small \_\_\_\_\_ → Use a bigger cylinder
- Burners clogged \_\_\_\_\_ → Clean the burners
- Gas hose or nozzles clogged \_\_\_\_\_ → Clean the gas hose or nozzles
- Wind \_\_\_\_\_ → Use the barbecue in an area that is less exposed to wind

#### The gas valve knob is difficult to turn

- Integrated ignition system jammed \_\_\_\_\_ → Replace the gas valve
- Gas valve jammed \_\_\_\_\_ → Have your retailer replace the gas valve

## 6. TECHNICAL SPECIFICATIONS

Technical information:

ADEO Services		CE 2575-24			
Product Name	Outdoor Gas Grill				
Model Number	2025R09P09-0057				
Gas Category	I <sub>3+(28-30/37)</sub> <input type="checkbox"/>	I <sub>3B/P(30)</sub> <input type="checkbox"/>	I <sub>3B/P(37)</sub> <input type="checkbox"/>	I <sub>3B/P(50)</sub> <input type="checkbox"/>	
Gas and Supply Pressure	Butane(G30)	Propane(G31)	Butane, Propane or their mixture		
	28-30 mbar	37 mbar	29 mbar	37 mbar	50 mbar
Country of Destination	I <sub>3+(28-30/37)</sub> : BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SK, SI. I <sub>3B/P(30)</sub> : CY, CZ, DK, EE, FI, FR, HU, LT, IT, NO, NL, SE, SI, SK, RO, HR, TR, BG, IS, LU, MT. I <sub>3B/P(50)</sub> : AT, CH, CZ, DE, SK. I <sub>3B/P(37)</sub> : PL				
Main Burner Injector Size	Ø 0.76 mm	Ø 0.76 mm	Ø 0.72 mm	Ø 0.68 mm	
Side Burner Injector Size	Ø 0.88 mm	Ø 0.88 mm	Ø 0.79 mm	Ø 0.75 mm	
Total Nominal Heat Inputs(Hs)	10.5 kW (764 g/h)				
Serial Number					
<b>Use outdoors only.</b>					
<b>Read the instructions before using the appliance.</b>					
<b>Warning: Accessible parts may be very hot. Keep young children away.</b>					
<b>Made in China</b>					

## 7. WINTER STORAGE

### Storage

- Make sure your barbecue is cold to the touch before covering it or storing it away.
- After thoroughly cleaning all inner and outer parts (grates, burners, planchas, trays and compartments, including the tank), you can store your barbecue in a cool, dry, non-humid area.
- Before using the barbecue after it has been in storage for a long time, follow the set-up procedures.

· To increase the service life of your barbecue and keep it in good condition, we strongly recommend that you cover it if you leave it outdoors for long periods, especially during the winter. Sturdy covers and other accessories specially for barbecues are available from local retail outlets.

Even if your barbecue is under a protective cover, you still need to inspect it regularly, because humidity and condensation may build up and damage it. It may be necessary to dry the barbecue and the inside of its protective cover. It is possible that grease residue may start to rot on some parts of the barbecue. It should be cleaned with very hot, soapy water.

### For gas barbecues

- Cover the burners with aluminium foil to stop insects and other debris from getting into the burner holes.
- If the barbecue is stored indoors, the gas cylinder must be disconnected and left outdoors. The gas cylinder must always be left outdoors, in a dry, well ventilated spot, away from heat or ignition sources.
- Never let children play with this cylinder.
- Do not expose the gas cylinder to direct sunlight.

## 8. ENVIRONMENTAL PROTECTION

- Please protect nature: a day spent outdoors must not cause damage or pollution.
- Remember to take your end-of-life product to the waste collection site for recycling. · If your barbecue has a motor or a fan, do not throw it away and do not incinerate its accessories. Comply with the collection and recycling regulations applicable to this type of product.

## 9. TRANSPORT AND STORAGE CONDITIONS

Items may be transported in standard transport containers by any type of transport, provided they are protected from mechanical damage and direct impact of atmospheric precipitation. Products can be transported at temperatures ranging from -50°C to +40°C and at relative humidity up to 98% (to +25°C). During loading, transport and unloading, all precautions against mechanical damage to the product must be observed, as well as the requirements of the handling signs.



Products must be stored in the manufacturer's packaging in heated rooms at a temperature between +5°C and +40°C and at a relative humidity not exceeding 80% (at a temperature of +25°C). The conditions must prevent the impact of petroleum products and harsh environments, at a distance of at least one meter from heaters and heat sources.

## 10. WARRANTY

### 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.

## 11. EC DECLARATION OF CONFORMITY



**EU/EC Declaration of conformity**  
**Declaración de conformidad UE/CE**  
**Declarația de conformitate a UE/CE**



Product Model | Modelo del producto | Modelul de produs/produsul:

**90881837**

Name and address of the manufacturer or his authorised representative | Nombre y dirección del fabricante o de su representante autorizado | Denumirea și adresa producătorului sau a reprezentantului său autorizat:

**ADEO Services, 135 Rue Sadi Carnot - CS 00001 59790 Ronchin - France**

This declaration of conformity is issued under the sole responsibility of the manufacturer | La presente declaración de conformidad se expide bajo la exclusiva responsabilidad del fabricante | Declarația de conformitate este emisă pe răspunderea exclusivă a producătorului

**Object of the declaration | Objeto de la declaración | Obiectul declarației :**

Product Type - Description | Tipo de producto | Tip produs

**GAZ BARBECUE C400 3 + 1 BURNERS**

Product Reference | Referencia del producto | Referință produs

**90881837**

Industrial Type Design Reference | Referencia Industrial de Tipo | Referință de desing industrial

**K1133BJAC**

Product Brand | Marca | Marcă a produsului:

**No name**

EAN

**3276007796865**

Serial number coding or batch number | Codificación del número de serie | Cod de numere de serie

**SSSSSDDMMYY (SSSSS: Supplier code; DDMMYY: ETD date)**

The object of the declaration described above is in conformity with the relevant Union harmonization legislation | El objeto de la declaración descrita anteriormente es conforme a la legislación de armonización pertinente de la Unión | Obiectul declarației descris mai sus este în conformitate cu legislația comunitară relevantă de armonizare a Uniunii

References to the relevant harmonised standards used or references to the specifications in relation to which conformity is declared | Referencias a las normas armonizadas pertinentes utilizadas, o referencias a las especificaciones respecto a las cuales se declara la conformidad | Referințele standardelor armonizate relevante folosite sau referințele specificațiilor în legătură cu care se declară conformitatea:

When applicable, the name and number of notified body number | Cuando corresponda, el nombre y número de laboratorio notificado que haya emitido la certificación y la referencia al documento | Unde este cazul numele și numărul de laborator notificat care a eliberat certificarea și trimiterea la document

**2016\_426\_EU\_GAS\_APPLIANCES (Appliances\_Burning\_Gaseous\_Fuels\_Products)**

**EN 498:2012**

**Intertek Italia SpA  
NB 2575**

Signed for and on behalf of | Firmado por y en nombre de | Semnat pentru și în numele

LEMOINE ERIC

International Projects Quality Leader

Place | Lugar | Locație

**Ronchin - FRANCE**

Date of issue | Fecha de expedición | Datat

**08/08/2024**

*Eric Lemoine*  
**ADEO Services SAS**  
**135 Rue Sadi Carnot**  
**CS 00001**  
**59790 RONCHIN**



- SI** 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:  
11 / 2024



\*\* 3 let garancije / 3-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