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



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

1. PRECAUTIONS FOR USE



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

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

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

NEVER USE THIS APPLIANCE FOR HEATING ROOMS.



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



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



THE NAMEPLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND MARK IS IN A VISIBLE POSITION ON THE REAR OF THE APPLIANCE.

THE NAMEPLATE MUST NEVER BE REMOVED.



NEVER LEAVE THE APPLIANCE UNATTENDED DURING USE.



THE INTERNAL BURNERS AND RADIATING GRILL BURNER MUST NEVER BE USED SIMULTANEOUSLY.



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

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



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



IF THE KNOB BECOMES STIFF TO TURN, HAVE THE VALVES CHECKED BY AN AUTHORISED SERVICE CENTRE.



IF THE APPLIANCE IS TO BE OUT OF USE FOR SOME TIME, CLOSE THE GAS SUPPLY VALVE. IN THE EVENT OF A FAULT ON THE APPLIANCE OR A MALFUNCTION, CONTACT THE AFTER-SALES SERVICE.



ALL REPAIR OPERATIONS MUST BE PERFORMED BY AN AUTHORISED SERVICE CENTRE.



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



2. DISPOSAL INSTRUCTIONS - OUR ENVIRONMENT POLICY

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

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

Your old appliance must also be disposed of properly.

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

3. SAFETY PRECAUTIONS



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

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

OUR APPROVED INSTALLATION ENGINEERS GUARANTEE YOU A JOB WELL DONE.

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



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



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



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



EVEN IF APPARENTLY EMPTY, GAS CYLINDERS MUST ALWAYS BE HANDLED WITH CARE IN ACCORDANCE WITH THE SAFETY REGULATIONS SUPPLIED WITH THE INSTRUCTIONS.

NEVER USE ANY GAS CYLINDER IF DENTED OR RUSTY.



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



NEVER STORE A SPARE GAS CYLINDER CLOSE TO THE APPLIANCE.

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



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



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



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



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



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



ALWAYS KEEP HOLD OF THE LID WHEN LOWERING IT.

OBSERVE THE THERMOMETER PROVIDED ON THE LID: **WHEN THE READING EXCEEDS 300°C (RED ZONE) THE LID MUST BE RAISED TO PREVENT DANGEROUS OVERHEATING.**



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

WHEN THE APPLIANCE IS IN OPERATION, ACCESSIBLE PARTS MAY BECOME VERY HOT: **KEEP CHILDREN AT A SAFE DISTANCE.**



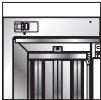
AFTER EACH USE, ALWAYS CHECK THAT THE CONTROL KNOBS ARE TURNED TO THE (OFF) POSITION.



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



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



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

FOR THE CORRECT PROCEDURE, SEE POINT "12.2.3 THE BURNERS"



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



NEVER USE THE APPLIANCE OUTDOORS IN CASE OF BAD WEATHER. ANY CONTACT WITH WATER MIGHT SERIOUSLY DAMAGE THE APPLIANCE AND PUT ITS SAFETY AT RISK.



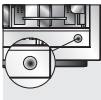
TAKE CARE NOT TO ALLOW THE GLASS OF THE BARBECUE LID TO COME INTO CONTACT WITH WATER WHILE IT IS STILL HOT.



CAUTION: DO NOT EXPOSE THE ROTISSERIE MOTOR TO BAD WEATHER AS THIS MIGHT DAMAGE THE DEVICE AND REDUCE ITS SAFETY LEVEL.



ONLY LIGHT THE BURNERS WITH THE LID RAISED.



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



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



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



4. INTENDED USE OF THE APPLIANCE

The appliance is specifically constructed for **domestic use outdoors** and is therefore suitable for cooking and heating foods. The appliance has not been designed or manufactured for professional use. Smeg declines all responsibility for damage deriving from improper use of the appliance.

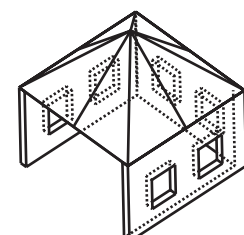
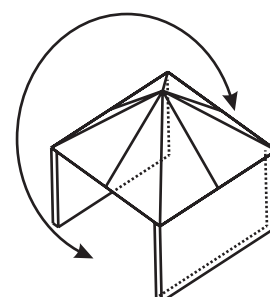
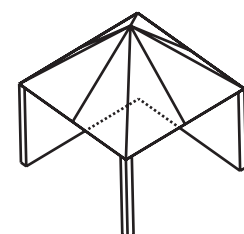
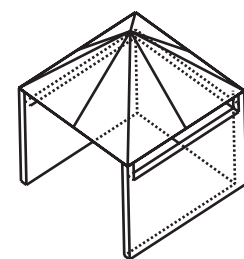
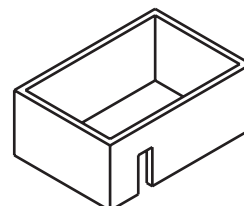


THIS APPLIANCE MAY ONLY BE USED OUTDOORS WITH NATURAL VENTILATION, OUTSIDE ENCLOSED AREAS, WHERE ANY GAS LEAKS AND COMBUSTION PRODUCTS CAN BE RAPIDLY DISPERSED BY THE WIND AND NATURAL AIR CONVECTION.

4.1 Examples of outdoor use

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

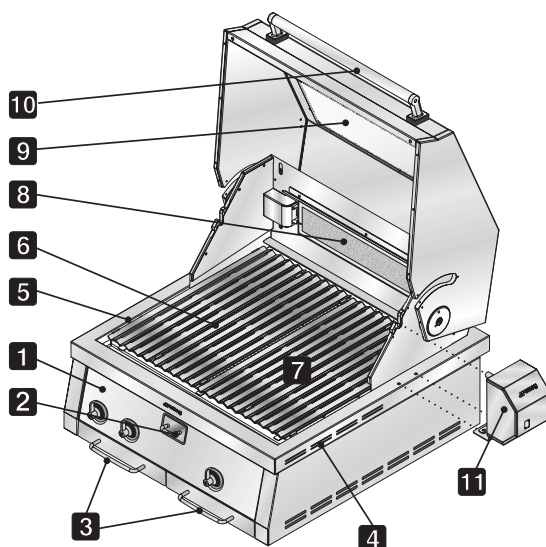
- An area with walls on all sides, but at least one permanent opening at ground level and no roof.
- Inside an enclosed area with a roof but no more than two walls.
- Inside a partially enclosed area with a roof but no more than two walls provided the following conditions are met:
At least 25% of the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





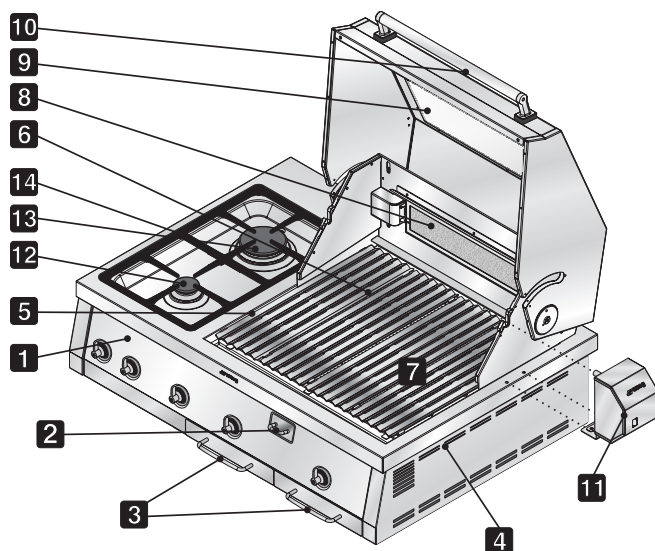
5. GETTING TO KNOW YOUR APPLIANCE

BQ61T

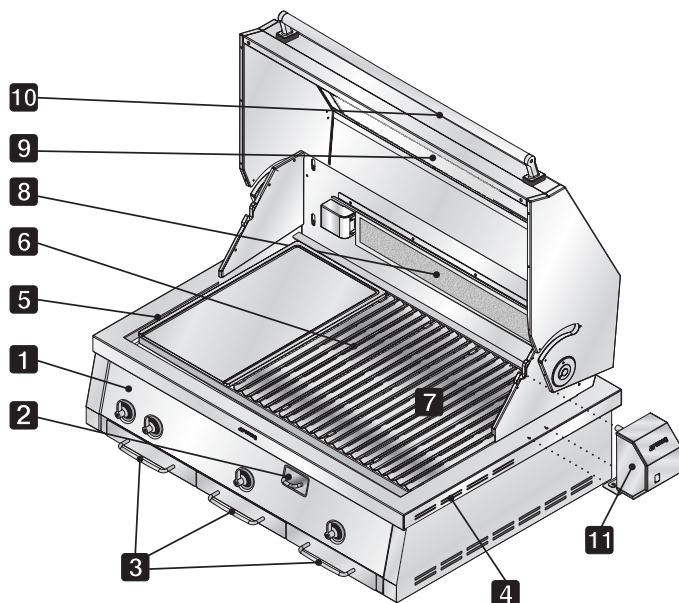


- 1** CONTROL PANEL
- 2** SMOKER
- 3** DRIP TRAY
- 4** HEAT DISPERSAL VENTS
- 5** HOLES FOR LIGHTING THE RIGHT AND LEFT BURNERS BY HAND
- 6** GRIDS
- 7** CERAMIC PLATES (UNDERNEATH THE GRIDS)
- 8** RADIANT GRILL BURNER
- 9** GLASS LID
- 10** THERMOMETER FOR TEMPERATURE WITH LID CLOSED
- 11** ROTISSERIE MOTOR

BQ6130T



BQ91T





6. BEFORE INSTALLATION



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



The inside of the appliance should be cleaned to remove all manufacturing residues. For further information about cleaning, see point 12. CLEANING AND MAINTENANCE.



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

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

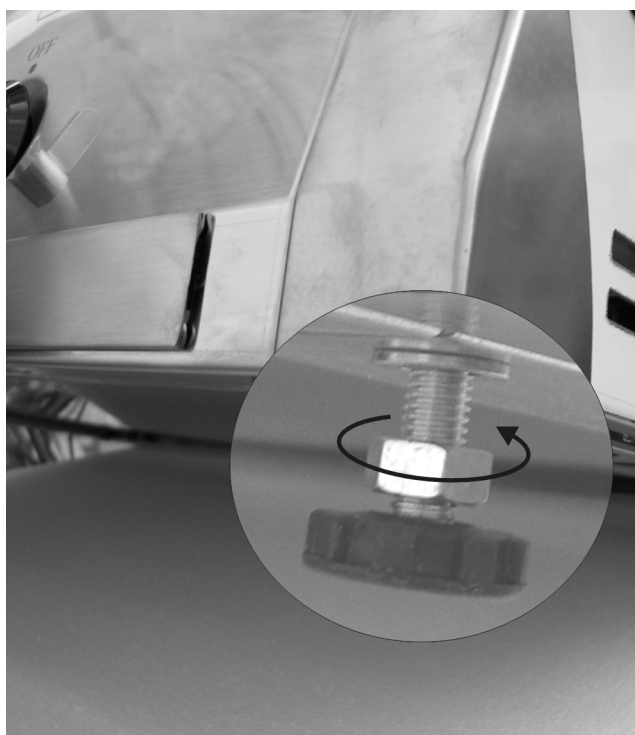
7. INSTALLATION



This product may be installed in free-standing mode, on a small table or shelf, or built into a masonry or wooden structure. Otherwise, it may be installed on a special trolley available for separate purchase. In all cases, the instructions provided below must be complied with.

7.1 Free-standing installation

The barbecue comes complete with 4 feet already screwed into its sides. Place the barbecue on a flat surface and ensure that it is level, screwing in or unscrewing the feet as necessary.



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

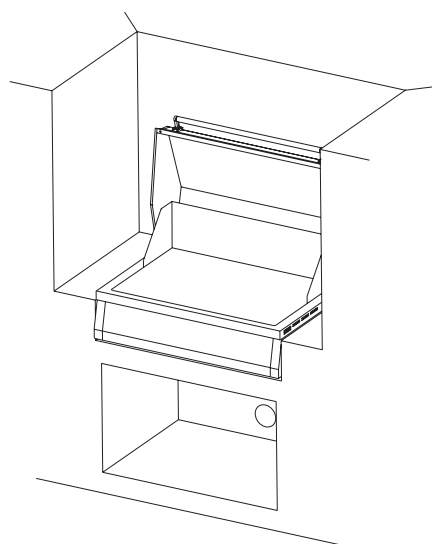
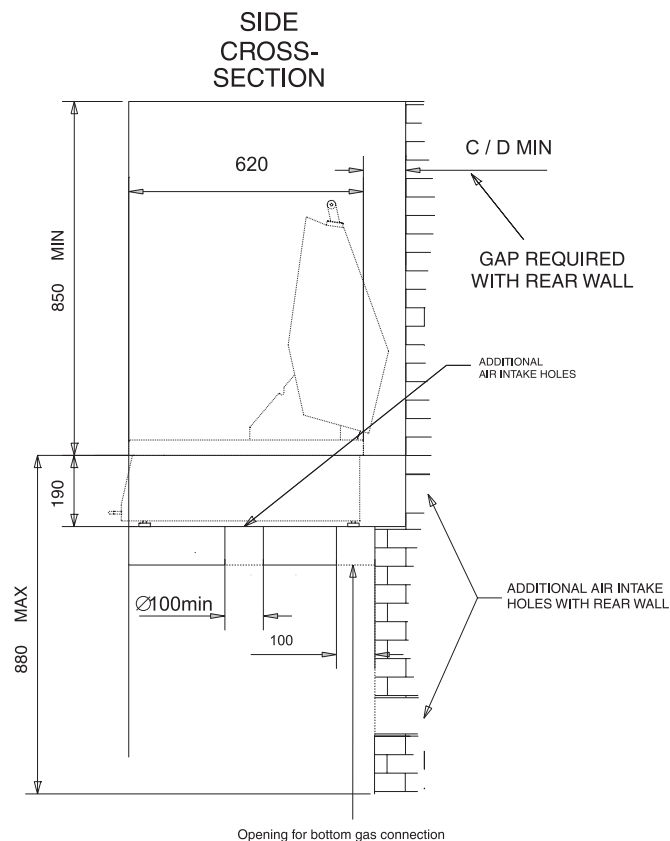
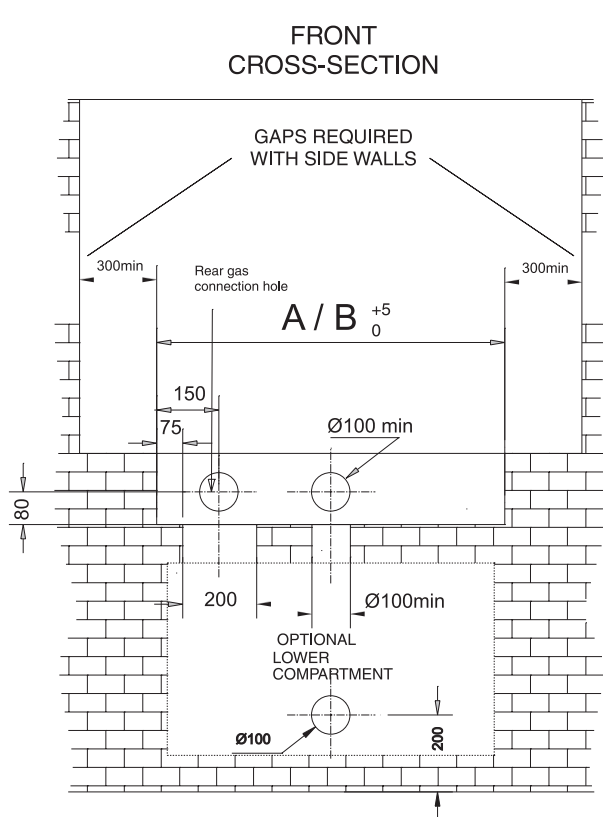


Instructions for the Installer



7.2 Built-in installation

Once the barbecue has been levelled with the aid of the 4 feet, it can be installed in compliance with the dimensions supplied and the instructions below:



BARBECUE BUILT-IN INSTALLATION DIMENSIONS

MATERIAL	DIMENSION	MODELS		
		BQ61T	BQ91T	BQ6130T
NON-FLAMMABLE	A	610	910	910
	C	150	150	150
FLAMMABLE	B	620	920	920
	D	200	200	200



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



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



For additional safety guarantees when installing on combustible material, use of the built-in installation kit code 901719 (mod. 60cm) / code 901720 (mod. 90cm) available from our service centres is recommended.



7.3 Connecting the gas cylinder to the appliance



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

This product is designed to use **only LPG gas** sold in suitable cylinders obtainable from specialist outlets. The appliance comes complete with a rubber hose with pressure regulator and unions. The pressure regulator is preset in the factory to ensure the appliance functions to the highest standards.



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



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



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



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



Instructions for the Installer

GB-IE

7.4 Burner, Nozzle and Gas Consumption Data Tables

Burner	Rated heat capacity (kW)	Bottled gas – G30/G31 30/37 mbar				
		Nozzle diameter 1/100 mm	By-pass 1/100 mm	Reduced heat capacity (W)	Capacity g/h G30	Capacity g/h G31
Left	4.5	100	85	2200	327	321
Central (BQ90T)	4.5	100	85	2200	327	321
Right	4.5	100	85	2200	327	321
Radiant grill	3.8	95	Adj.	2500	276	271
Radiant grill (BQ90T)	4.5	105	Adj.	2700	327	321
Rapid (BQ6130T)	3.0	85	45	800	218	214
Auxiliary (BQ6130T)	1.05	50	30	400	76	75

7.5 Check for any gas leaks



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

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

- 1) Open the gas valve on the LPG cylinder (or turn on the tap for Natural Gas), **BUT DO NOT ATTEMPT TO LIGHT THE BURNERS.**
- 2) While there is gas pressure in the hose, check all the connections for leaks using a soap and water solution. **Never look for leaks with a naked light.**
- 3) If there are any leaks, bubbles will appear on the poor connection from which gas is escaping.
- 4) Turn off the cylinder gas tap, tighten the connection which was leaking and repeat the test.
- 5) If the gas leaks persist, contact your nearest supplier.



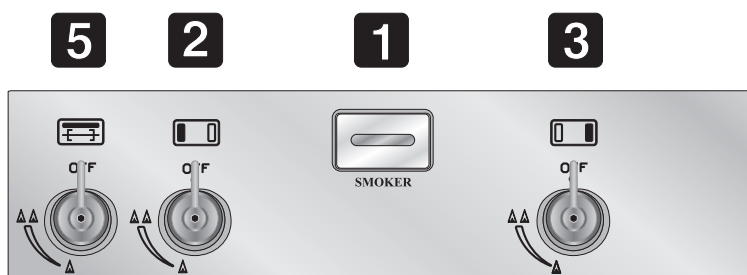
NEVER CHECK FOR LEAKS WITH A NAKED LIGHT.



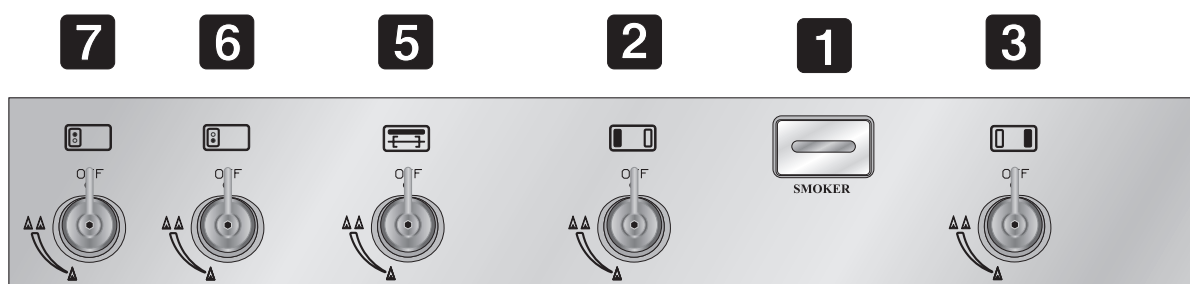
8. THE CONTROL PANEL

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

TOP RANGE



BQ61T



BQ6130T



BQ91T

- | | |
|-------------------------------------|-----------------------------------------|
| 1 "SMOKER" TRAY | 4 CENTRAL BURNER IGNITION KNOB |
| 2 LEFT BURNER IGNITION KNOB | 5 RADIANT BURNER IGNITION KNOB |
| 3 RIGHT BURNER IGNITION KNOB | 6 AUXILIARY BURNER IGNITION KNOB |
| | 7 RAPID BURNER IGNITION KNOB |

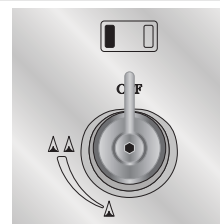


Instructions for the User

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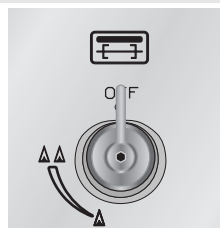
BURNER CONTROL KNOB

These knobs can be used to light the burners inside the barbecue.
To light the flame, proceed as described in point “9.4.1 Electronic burner ignition”. Burners can also be lit by hand; see point “9.4.2 Manual burner ignition (for internal burners only)” for further details.



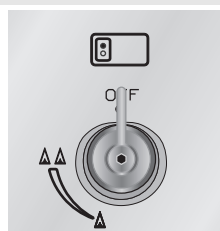
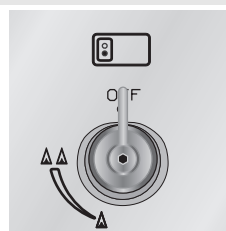
RADIANT BURNER CONTROL KNOB

This knob can be used to light the radiant burner for use when cooking with the rotisserie.
To light the flame, proceed as described in point “9.4.1 Electronic burner ignition”.



AUXILIARY / RAPID BURNER CONTROL KNOB (model BQ6130T only)

These knobs can be used to light the Auxiliary or Rapid side burners. These burners are useful for conventional cooking or for keeping barbecued food hot.
To light the flame, proceed as described in point “9.4.1 Electronic burner ignition”.



SMOKER TRAY

The SMOKER tray is designed to give the meat special fragrances by using pieces of aromatic wood, available from specialist outlets. When preparing wood for this purpose, always follow the instructions provided on the pack.



*This appliance is not fitted with a safety valve. It therefore must never be left unattended when in operation. If you notice that the flames have gone out, turn the knobs to the **OFF** position **AT ONCE** and wait a few minutes before attempting to ignite the burners again.*



The lid must always be kept open while the burners are being lit. It can be lowered once they have ignited and must be raised as soon as the thermometer fitted on it reaches 300°C. Take care not to obstruct the combustion gas outlet flue in the back of the lid.



When the appliance is used for the first time, operate all the burners for 10 minutes with nothing on them and with the lid open to burn off any oils and manufacturing residues.



WARNING: DO NOT LIGHT THE RADIANT BURNER WHEN THE BURNERS INSIDE THE BARBECUE ARE IN OPERATION.



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



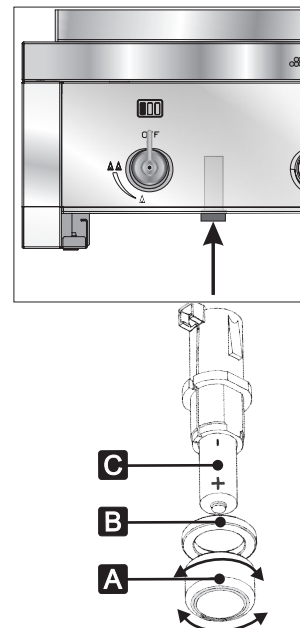
9. USING THE BARBECUE

9.1 Fitting and changing the battery

Some models in this product range have a compartment to take one 1.5 V AA PENCIL battery to supply the burner ignition plugs.

To fit or change the battery, follow the instructions provided below, referring to the diagram:

- remove the dripping pan;
- access the battery compartment through the opening in the front panel (see diagram);
- unscrew the cap **A** and remove the seal **B**;
- replace the battery **C** with another of the same type;
- take care that the battery poles correspond (see diagram on the right);
- replace the seal **B** and screw the cap **A** back on.



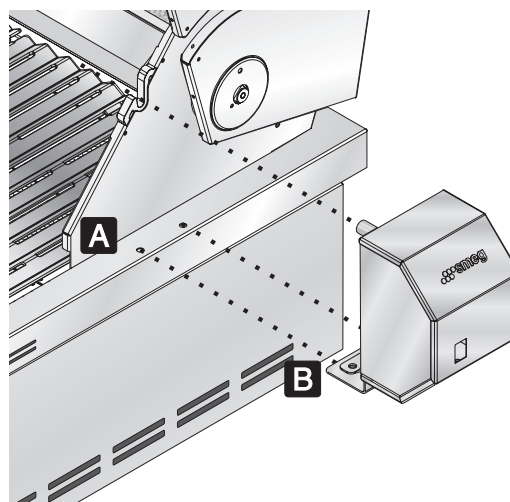
Caution: flat batteries must not be dumped at random or disposed of with other waste. They must be collected separately and consigned to your local waste disposal company, or disposed of in the special containers provided for old batteries.

9.2 Fitting and using the rotisserie motor

The rotisserie motor is supplied dismantled. To fit it, simply screw the two screws (supplied) into the holes provided on the right hand side of the barbecue.

Align the holes in the barbecue (**A**) with the holes in the rotisserie motor (**B**). Then screw in the two screws to join the two parts together. (See diagram on the right).

To use the rotisserie motor simply connect the plug to the electrical mains and set the switch on **I** to turn it on. To switch it off, simply return the switch to **0**.



CAUTION: do not expose the rotisserie motor to bad weather as this might damage the device and reduce its safety level. If necessary, remove the device from the barbecue by unscrewing its fixing screws and store it in a place protected from the weather.



CAUTION, in case of damage to the rotisserie motor power supply cable, do not attempt to repair or replace it yourself; contact an authorised service centre immediately.



Warning: disconnect the plug from the electrical mains before cleaning the rotisserie motor. Do not place the rotisserie in water to clean it.

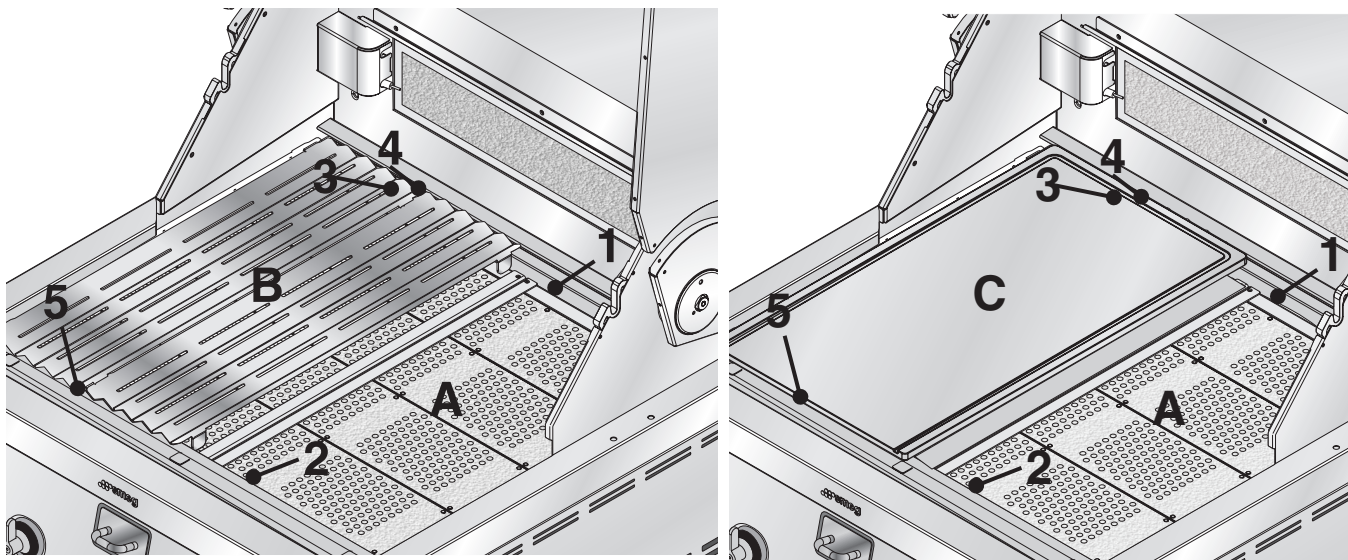


Instructions for the User

GB-IE

9.3 Grid and plate positions

Before starting to cook, always check that the grids, refractory plates and stainless steel / cast iron plate are correctly positioned. The diagram illustrates the correct positions for the plates **A** and grids **B**.



The self-cleaning refractory plates (**A**) must be fitted on the rests **1** and **2** shown below. The grids (**B**) or the stainless steel / cast iron plate (**C**) have two rests of different heights at the rear (**3** and **4**) on which they can be placed. This means they can be moved closer to or further from the refractory plates (**A**) depending on the heat level required, and also to use the fat for cooking by tilting them if so desired.

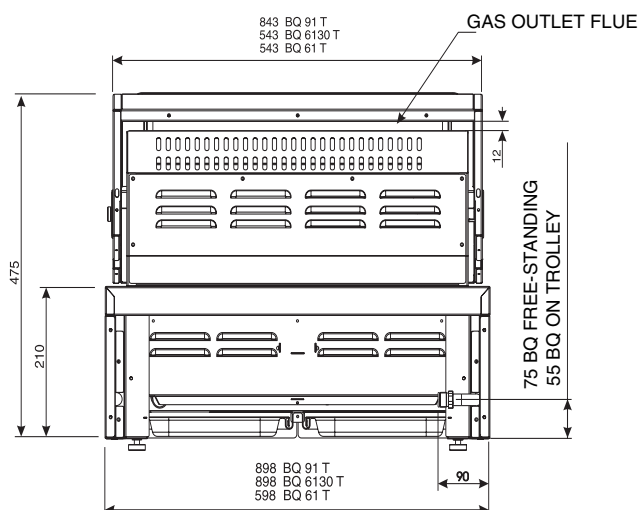
Only in the configuration shown in the figure, with all the plates and grids correctly installed, can the barbecues be used for cooking: any other configuration is a source of hazard to the user and can compromise the operation of the appliance as well as damaging its exterior.



The refractory plates (A) must only be fitted underneath the grids (B) and not underneath the stainless steel/cast iron plate (C).



Take care not to obstruct the combustion gas outlet flue in the back of the lid.





9.4 Switching on



To check that the burners inside the barbecue have ignited, hold one of your hands about 10 cm above the grids: you should feel a gradually increasing amount of heat.



When lighting the radiant grill, rapid or auxiliary burners, keep the knob pressed down for about 5 seconds to allow the thermocouple to heat up. The burner may go out when the knob is released: this means that the thermocouple has not warmed up enough. Repeat the operation, keeping the knob pressed down for longer.



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

9.4.1 Electronic burner ignition

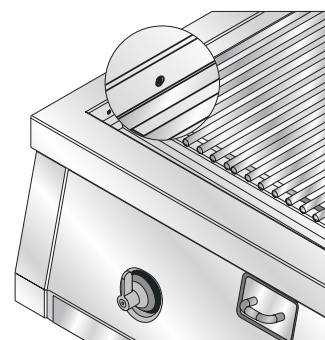
The burner it controls is shown next to each knob (see “The control panel” on page 36). To light the flame, simply press the knob and turn it anti-clockwise to the minimum flame symbol (▲). To adjust the flame, turn the knob to the zone between the maximum (▲▲) and the minimum (▲) settings. To turn off the burner, turn the knob back to the OFF position.

9.4.2 Manual burner ignition (for internal burners only)

The burner it controls is shown next to each knob (see “The control panel” on page 36).

Each model has holes in the side (see right) to allow the burners to be lit by hand.

To ignite the two side burners by hand, turn the knob to the highest setting and place a lit match close to the ignition hole. The central burner can be lit in manual mode from another burner: light the right or left-hand burner and turn the central burner knob to the maximum setting. If the burner does not light within 10/15 seconds, wait a few minutes and repeat the procedure.



If no spark appears when any burner control knob is pressed, the battery may need changing. For instructions for this procedure, see point “9.1 Fitting and changing the battery”.



If the battery is new and still no spark is produced, do not attempt to use the appliance and contact your nearest authorised service centre.

9.5 Using the SMOKER tray

The SMOKER tray is designed to give the meat special fragrances by using pieces of aromatic wood, available from specialist outlets. When preparing wood for this purpose, always follow the instructions provided on the pack.

It is very easy to use. Pull out the tray, taking care not to drop it, fill it with your chosen aromatic wood (do not overfill to prevent pieces falling out of the tray when it is opened or closed), close it and light the burners as described in points “9.4.1 Electronic burner ignition” and “9.4.2 Manual burner ignition (for internal burners only)”. Remember to set the burners at minimum heat and keep the wood damp as long as cooking is in progress.

The wood in the SMOKER tray is heated directly by the heat generated by the burners close to the tray.

The SMOKER tray may become hot during use. Do not touch it with unprotected hands.

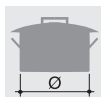




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9.6 Pan diameters



Rapid Burner pans with diameter from 18 cm to 26 cm can be used on this burner.

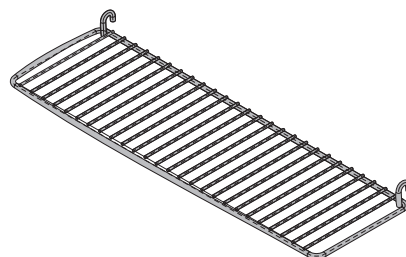
Auxiliary Burner pans with diameter from 12 cm to 16 cm can be used on this burner.



Pans of different sizes might put the user's safety at risk and adversely affect the appliance's performance, as well as damaging its exterior.

10. STANDARD ACCESSORIES

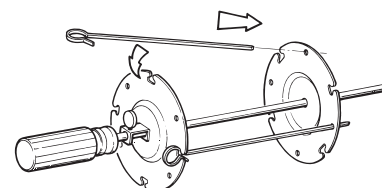
Food warmer shelf: useful for keeping food hot after cooking. Hang this shelf on the back of the barbecue, above the burners.



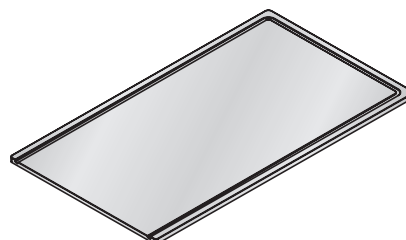
Rotisserie rod: useful for cooking chicken and all foods which require uniform cooking over their entire surface.



INSTRUCTIONS FOR USE: Prepare the rotisserie rod with the food, tightening the screws A (for both prongs and kebab spits). Set the rotisserie rod on the barbecue so that it fits into the seats provided. Then fit the rod into the rotisserie motor. When the food is cooked, if you wish to remove the rod from its place use the handle provided, screwing it onto the thread. Take care when removing the rod since it might still be hot; wear heat-proof gloves if necessary.



Stainless steel plate: for use during specific cooking processes to eliminate the grilling effect (for more details of cooking procedures, see "11. COOKING ADVICE" on page 42).



Not all accessories are provided on some models.



Additional optional accessories are also available from our authorised service centres.



11. COOKING ADVICE

Some hints and recommendations for getting the best results from your barbecue are provided below. However, remember that cooking times and heat levels have to be modified to suit the user's taste.



Direct cooking: when the meat or vegetables are cooked directly on the grid underneath which the burner is lit.

Indirect cooking: when the meat or vegetables are cooked on the grid next to the lit burner.



During indirect cooking the lid must be left closed and only opened if the temperature exceeds 300°C. Close it again after 5 minutes have passed.



Water should be poured into the dripping pan for more succulent cooking results and to simplify cleaning of the barbecue after use.

11.1 Meat



Before any meat cooking procedures, the grids must be preheated with the burners lit at the maximum setting for at least 5-10 minutes, depending on the thickness of the meat. Quick preheating (about 5 minutes) is recommended for thin pieces of meat (chops, slices of bacon, spare ribs, etc.). Lengthier preheating (about 10 minutes) is recommended for thicker pieces of meat (large, fatty steaks, whole chickens, etc.). In both cases, the lid must be kept closed during preheating.

11.1.1 Direct cooking

In general, when cooking meat over direct heat the burners must be set on the maximum setting, while for fish and vegetables they must be set on medium / minimum power.

The cooking time varies depending on the thickness of the food and personal taste.

For best results when grilling, brown the outside at maximum heat then use the knobs to turn the burners down to a medium / minimum setting to allow the meat to cook right through without burning on the outside.

The appearance of flames, when cooking pork (i.e. fatty foods) in particular, is normal and is caused by fat dripping onto the stones. Do not worry, but move the food being cooked to another part of the grid.

To allow this, it is best not to fill the whole grid with food for cooking.

11.1.2 Indirect cooking

After preheating the grids with the burners at the maximum setting and the lid closed, place the meat on a grid next to the lit burner. On the 90 cm barbecue, for example, the meat can be placed on the central grid after the side burners have been ignited.

The advantage of indirect cooking is that the heat is less fierce. Start cooking with the burners on the minimum setting then gradually increase over time.

Naturally, it takes considerably longer than direct cooking, but excellent results will be assured.

Indirect cooking is suited for large cuts of meat or fish, such as: roasts, whole chickens, lamb or especially thick and/or fatty foods which could result in high flaming if cooked directly due to the fat dripping onto the refractory plates.

11.2 Vegetables



As for meat, when cooking vegetables it is best to preheat the burners at the maximum setting with the lid closed. However, in this case the grids must always be preheated for 5/10 minutes.

11.2.1 Direct cooking

After preheating, turn the burners down to the minimum setting and arrange the vegetables on the grid. Given the type of food, the knobs should be kept turned to the minimum setting.



Instructions for the User

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11.3 Cooking table

HEAT	TEMPERATURE	BURNER SETTING	BARBECUE PREPARATION	USE
High	230 - 250 °C	Maximum setting (▲▲)	230 - 250 °C on barbecue thermometer (if fitted).	For preheating before cooking starts.
Medium-High	200 °C	Medium- maximum setting	200°C on barbecue thermometer (if fitted).	For direct cooking of thin cuts of meat, fish and vegetables.
Medium	160-180 °C	Intermediate setting	160-180 °C on barbecue thermometer (if fitted).	For direct cooking of medium-sized cuts of meat such as half chickens or chicken joints. Also suitable for indirect cooking
Medium-Low	150 °C	Medium- minimum setting	150°C on barbecue thermometer (if fitted).	For indirect cooking and smoking, or for keeping food already grilled warm.
Low	110-120 °C	Minimum setting (▲)	110-120 °C on barbecue thermometer (if fitted).	For smoking and indirect cooking of large pieces of fatty or delicate foods, or for keeping food already grilled warm.

11.4 Cooking recommendations

- Always preheat at the minimum setting.
- When cooking with the plate, preheating lasting 15' is recommended.
- For processes requiring fiercer grilling, preheat the burners for 15'.
- Preheating for indirect cooking is performed by igniting the burner where the food is to be placed for 5' at the minimum setting and the other burners at maximum setting for 10'.
- Keep the lid closed during cooking.
- During direct cooking (meat or fish), if the fierce heat burns the food, turn the burners down using the knob or move the food.



BARBECUE COOKING

TYPES OF FOOD		Cooking mode	Weight (Kg) / N°	Preheating	Cooking time	Miscellaneous / advice
MEAT	BEEF	Beef steaks	0.5 Kg	15 '	3 ' / 5 '	Flame at maximum setting
		T-bone steaks	2.0 Kg = 4 pcs	15 '	4' per side	Medium / high flame
		Fillet steak	1.5 Kg	15 '	40 ' / 50 '	Medium / high flame
	CHICKEN	Chicken joints	2.0 Kg	15 '	45 '	Burners on minimum setting
		Grilled whole chicken	3.0 Kg	15 '	150 '	Burners on medium / minimum setting
	PORK	Chops	1.0 Kg	15 '	15 ' / 18 '	Medium / minimum flame
		Belly pork	0.5 Kg	15 '	5 ' / 7 '	Tilt the grids to drain the liquid
		Whole neck of pork	2.5 Kg	15 '	4 h	Start cooking at min then gradually increase
		Stuffed roast pork	2.5 Kg	15 '	150 '	Start cooking at min then gradually increase
		Pork shank	1.0 Kg	15 '	70 '	Start cooking at min then gradually increase
		Spare ribs	2.0 Kg	15 '	30' / 40 '	Rotate pieces, and medium / minimum flame
VEGETABLES	LAMB	Sausages	1.0 Kg	15 '	13 ' / 15 '	Burners on medium / minimum setting
		Leg	2.5 Kg	15 '	150 ' / 180 '	Cooking procedure requiring stainless steel plate
	VEGETABLES	Sliced onion	600 g	15 '	10 ' / 15 '	Cooking procedure requiring preheated stainless
		Sliced aubergine	500 g	10 '	8 ' / 13 '	Medium flow flame
		Whole potatoes	1.0 Kg	10 '	90' / 110 '	Flame at maximum setting
		Potatoes in pieces	1.0 Kg	10 '	80 ' / 90'	Medium flow flame
		Courgettes	0.5 Kg	10 '	15 ' / 18 '	Medium / minimum flame
		Peppers	3 pcs	10 '	13 ' / 15 '	Medium flow flame
		Prawns	750 g	10 '	10 ' / 12 '	Medium / minimum flame
		Trout	1.0 Kg	10 '	18 '	Minimum flame
FISH	Herring filets (small fish)		0.3 Kg	15 '	4' per side	Cooking procedure with stainless steel plate and
		Gilthead	3.0 Kg	10 '	40 '	Medium / minimum flame
	Salmon slices		0.5 Kg	10 '	15 '	Minimum flame
		Sea-bass	1.0 Kg	10 '	40 '	Minimum flame
	Pineapple		0.8 Kg	10 '	8 '	Minimum flame
		Ready-made dough	0.4 Kg	15 '	7 '	Only burner underneath the stainless steel plate lit
	Home-made flour and yeast dough		0.4 Kg	15 '	4 ' / 6 '	The 2 burners underneath the pizza plate lit at maximum setting
		Ready-made canned products	0.4 Kg	15 '		The 2 burners underneath the pizza plate lit at maximum setting
	Home-made flour and yeast dough		200 g rolls	5 '	20 ' / 25 '	The 2 burners underneath the pizza plate lit at minimum setting
			1.0 Kg	10 '	4 ' / 5' per side	Burners at maximum setting
GRILL COOKING PROCEDURES	READ-COOKED POLENTA SLICES			5 '	6 ' / 8' per side	Medium / minimum flame
	SLICED BREAD FOR TOASTING			-	80 ' '	Medium / minimum flame
	Spit-roast chicken		2 pcs = 2 Kg	-	180 '	Minimum flame
		Neck of pork	2.5 Kg	-	50 ' / 60 '	Medium / minimum flame
		Kebabs (with accessory)	1.6 Kg	-	50 '	Medium / high flame
		Chestnuts (with accessory)	2.8 Kg	-		Medium / minimum flame
		Potatoes (with accessory)	1.0 Kg	-	70 ' / 80 '	Medium / minimum flame



12. CLEANING AND MAINTENANCE



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



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

12.1 Cleaning the exterior (stainless steel)



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

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

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

12.1.1 Routine cleaning

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

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

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

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



12.2 Cleaning the internal barbecue components

12.2.1 The ceramic plates

The ceramic plates are made from refractory material and are therefore fragile; handle with care to avoid breakage.

After each use, the burners should be operated with no food present at the maximum power for 10/15 minutes, to allow the plates to eliminate the food and grease residues accumulated during cooking. Following this procedure after each use will keep the plates in peak condition over time.

Important: after prolonged and/or fatty cooking processes, it is best to remove excess fat from the plates with a brush. Finish by cleaning the appliance as indicated above.



To keep the plates always clean and in optimal working order, they should be turned periodically so that a different side faces towards the burners. The heat of the flames burns off the food and grease residues that build up during cooking.



The refractory plates must only be fitted underneath the grids and not underneath the stainless steel plate.



12.2.2 The grids

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

The continuous contact between the grids and the flame may cause the steel to lose its shine in the areas exposed to heat over time. This is an absolutely natural phenomenon which does not impair this component's operation at all. To reduce the yellowing of the grids, we recommend cleaning with **Crema inox** and a non-abrasive sponge.



The grids are dishwasher-friendly.



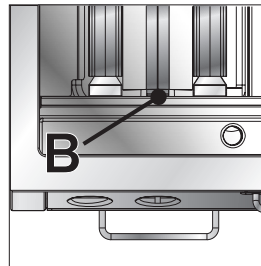
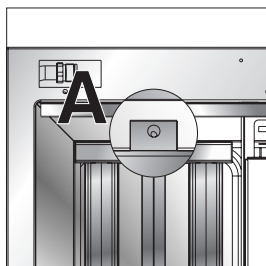
After thorough cleaning, operate the appliance to burn off detergent residues.

12.2.3 The burners

Check regularly that the burners are igniting completely and no gas outlet holes are clogged.

If you notice that a burner is not igniting completely, blowing it with compressed air may be sufficient to clear dust or spiders' webs from the clogged holes. If this is not sufficient, the burners can be dismantled for more thorough cleaning, for example by poking a pin through the clogged holes and blowing compressed air straight into the burner.

To dismantle the burners, the two fixing screws **A** must first be removed. The burners can then be removed from their bases in the front of the appliance (Detail **B**) for more thorough cleaning. To reassemble the burners, fit the front into the hole (detail **B**) and retighten the screws **A**.



12.3 Cleaning the dripping pans

After cooking, **and after leaving the appliance to cool for at least two hours**, extract the dripping pans, into which a thin layer of water has been poured before cooking started, and pour the fats into a container from which they can then be disposed of appropriately. The oil or fat produced by cooking meat and fish must never be poured down drains or sinks, for example. It must be disposed of correctly in special containers or delivered to the regulation collection points. Clean the dripping pans with suitable non-abrasive products and put them back in place.

12.4 Cleaning the glass of the lid

After cooking, **after allowing the appliance to cook for at least two hours after cooking finishes**, clean the glass of the lid with kitchen roll. Remove stubborn dirt with a damp sponge and ordinary detergent.



WARNING: BEFORE CLEANING THE GLASS OF THE LID, ALLOW THE APPLIANCE TO COOL FOR AT LEAST TWO HOURS AFTER COOKING FINISHES.



Do not use abrasive or corrosive cleaners for cleaning the glass of the lid.



Do not use rough or abrasive materials or sharp metal scrapers to clean the glass of the lid since they may scratch the surface and cause the glass to shatter.