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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.



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.



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 DEALERS. 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.



IF REPLACING THE GAS CYLINDER, MOVE AWAY FROM ANY POSSIBLE IGNITION SOURCE.



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 (WHERE FITTED) 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 "12.2.2 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.



ONLY LIGHT THE BURNERS WITH THE LID (WHERE FITTED) 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.

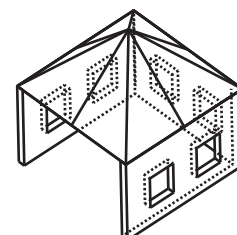
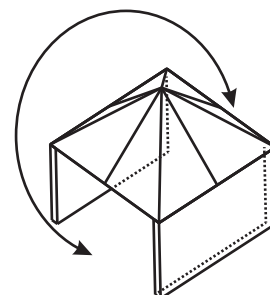
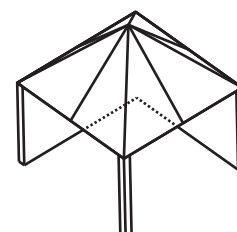
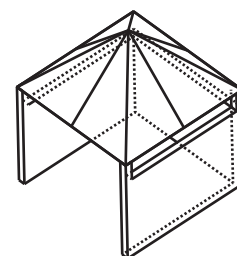
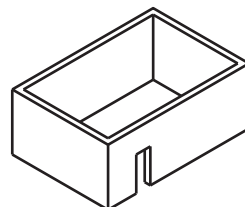


THIS APPLIANCE MAY ONLY BE USED OUTDOORS WITH NATURAL VENTILATION, OUTSIDE ENCLOSED AREAS, WHERE ANY GAS LEAKS AND COMBUSTION PRODUCTS CAN BE RAPIDLY DISPERSED BY THE WIND AND NATURAL AIR CONVECTION.

4.1 Examples of outdoor use

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

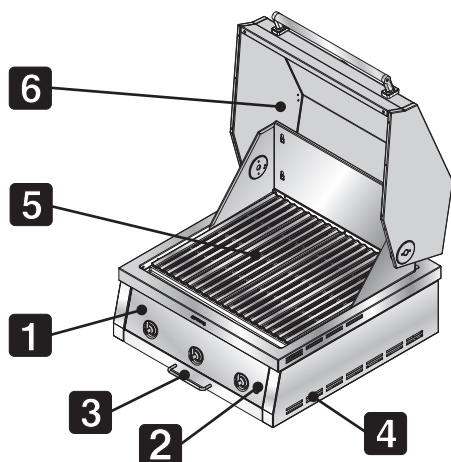
- An area with walls on all sides, but at least one permanent opening at ground level and no roof.
- Inside an enclosed area with a roof but no more than two walls.
- Inside a partially enclosed area with a roof but no more than two walls provided the following conditions are met:
 - At least 25% of 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.



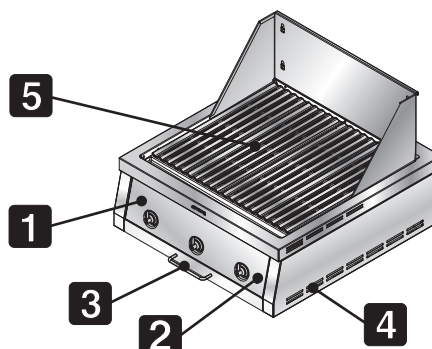


5. GETTING TO KNOW YOUR APPLIANCE

BQ61S

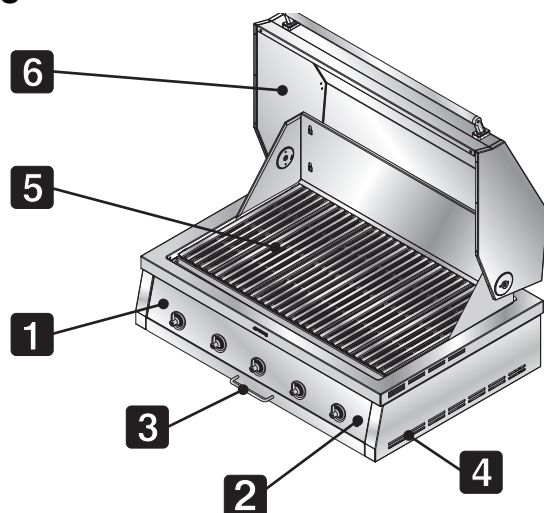


BQ61

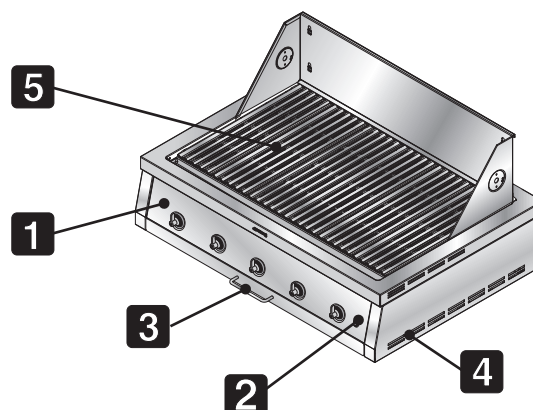


- 1** CONTROL PANEL
- 2** IGNITION BUTTON
- 3** DRIPPING PAN
- 4** HEAT DISPERSAL VENTS
- 5** GRIDS
- 6** LID
- 7** AUXILIARY BURNER
- 8** RAPID BURNER
- 9** BURNER GRID

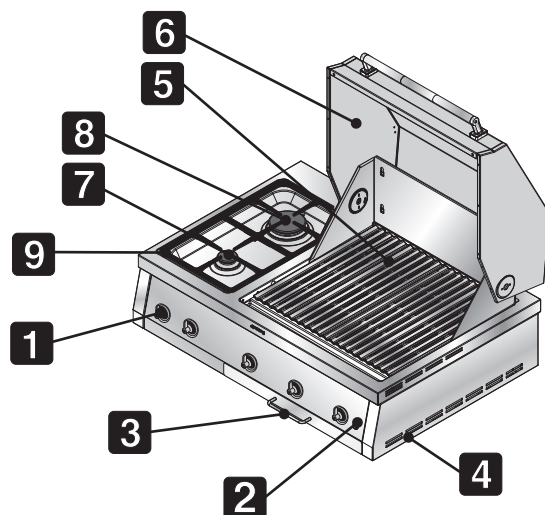
BQ91S



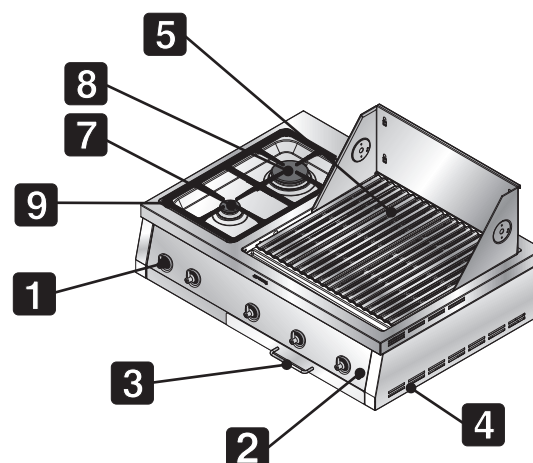
BQ91



BQ6130S



BQ6130





Instructions for the Installer

GB-IE

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



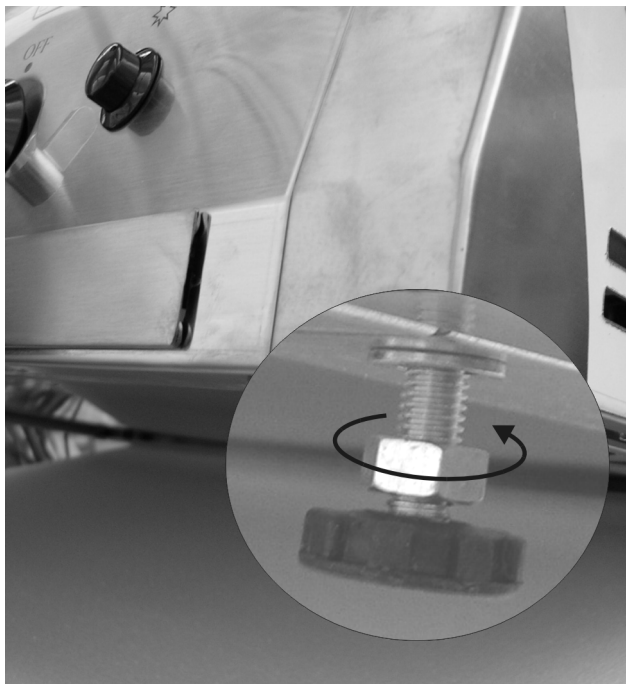
This product may be installed in free-standing mode, on a small table or shelf, or built into a masonry or wooden structure (see "7.3 Built-in installation"). Otherwise, it may be installed on a special trolley available for separate purchase.

In all cases, the instructions provided below must be complied with.

7.1 Free-standing installation

The barbecue comes complete with 4 feet to be screwed into its four corners.

After fitting these feet and making sure the appliance is level, simply place it on any flat surface and it is ready for use.



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.



The only circumstances in which the feet provided must not be fitted is when the appliance is installed on its trolley.

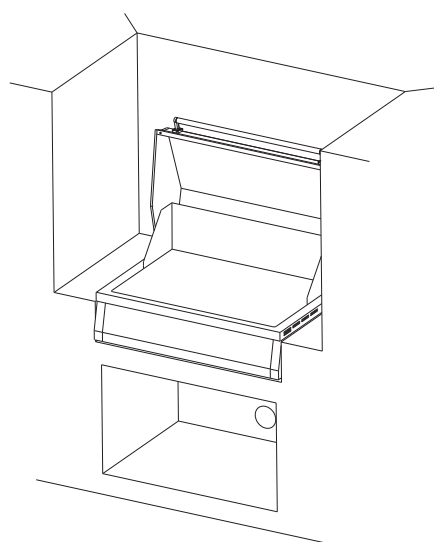
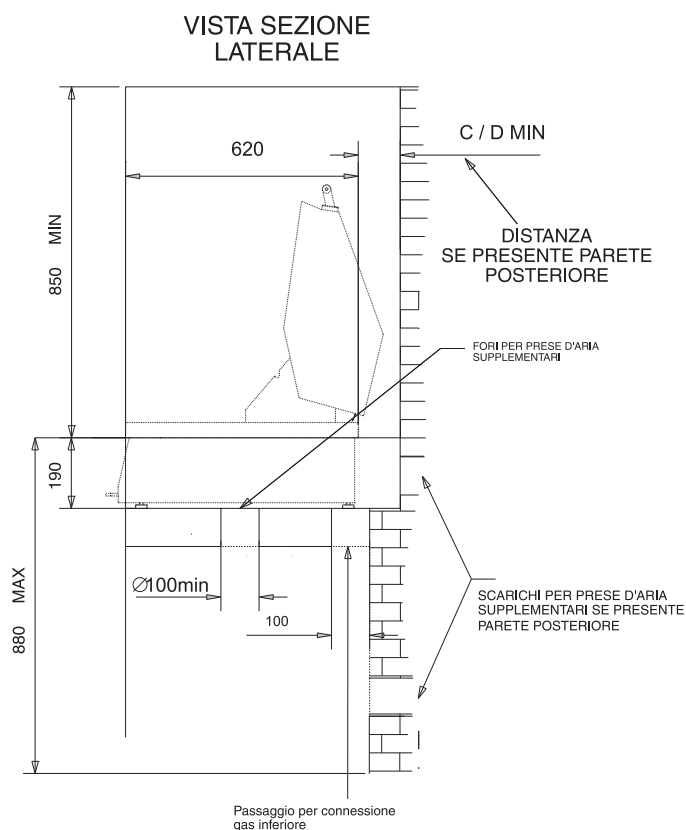
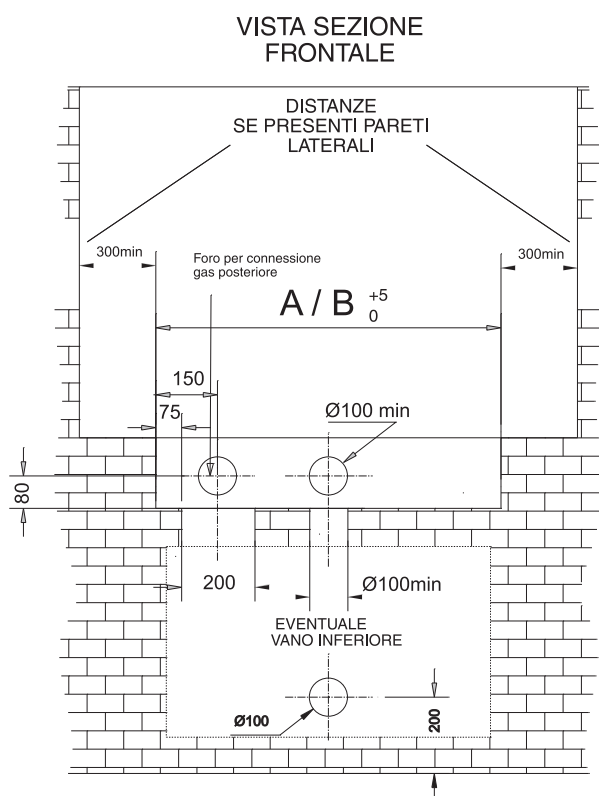
7.2 Trolley-mounted installation (optional)

For easier handling, the barbecue can be mounted on a trolley (optional). Make sure that the appliance is correctly positioned on the trolley and fix it in place with the screws provided. For more information on this type of installation, refer to the instructions supplied with the trolley.



7.3 Built-in installation

After screwing the 4 feet supplied into place, the barbecue can be installed in compliance with the dimensions supplied and the instructions below.



BARBECUE BUILT-IN INSTALLATION DIMENSIONS

MATERIAL	DIMENSION	MODELS		
		BQ61 BQ61S	BQ91 BQ91S	BQ6130 BQ6130S
NON-COMBUSTIBLE	A	610	910	910
	C	150	150	150
COMBUSTIBLE	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.



Instructions for the Installer

GB-IE

7.4 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 diagram below shows how to connect the hose supplied to the product and the gas cylinder.



*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.

7.5 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	3.0	80	75	1800	218	214
Left central (BQ91S - BQ91)	3.0	80	75	1800	218	214
Central	3.0	80	75	1800	218	214
Right central (BQ91S - BQ91)	3.0	80	75	1800	218	214
Right	3.0	80	75	1800	218	214
Rapid (BQ6130 - S)	3.0	85	45	800	218	214
Auxiliary (BQ6130 - S)	1.05	50	30	400	76	75

7.6 Check for any gas leaks



These procedures 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), proceed as follows:

- 1 Open the gas valve on the LPG cylinder, **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 CHECK 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.



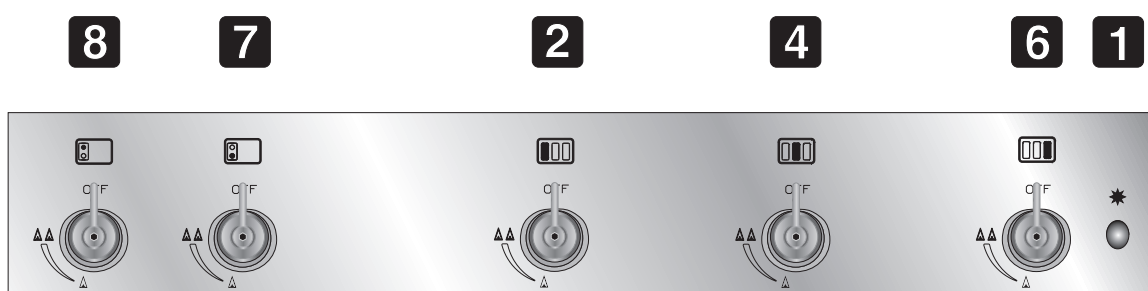
8. THE CONTROL PANEL

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.

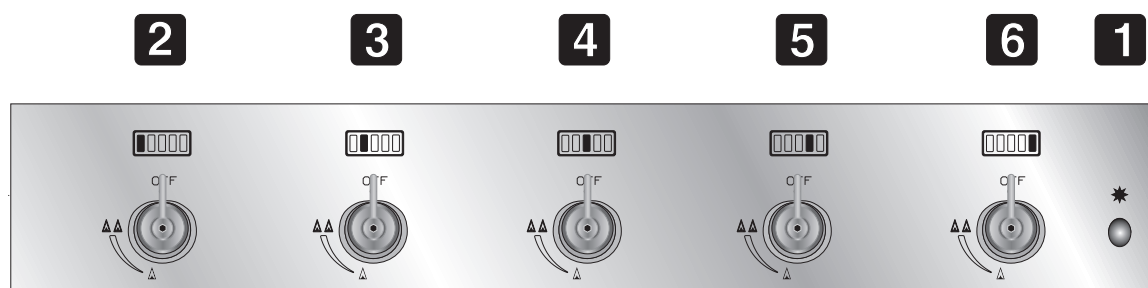
STANDARD RANGE



BQ61 - BQ61S



BQ6130 - BQ6130S



BQ91 - BQ91S

- | | |
|--|---|
| 1 ELECTRONIC IGNITION BUTTON | 5 RIGHT / CENTRAL BURNER IGNITION KNOB |
| 2 LEFT BURNER IGNITION KNOB | 6 RIGHT BURNER IGNITION KNOB |
| 3 LEFT / CENTRAL BURNER IGNITION KNOB | 7 AUXILIARY BURNER IGNITION KNOB |
| 4 CENTRAL BURNER IGNITION KNOB | 8 RAPID BURNER IGNITION KNOB |



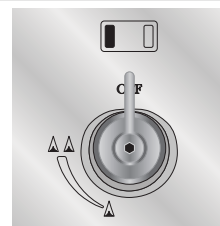
Instructions for the User

GB-IE

BURNER CONTROL KNOB

These knobs can be used to light the burners inside the barbecue.

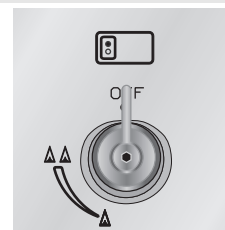
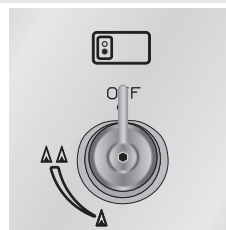
To light the flame, proceed as described in point “9.3.1 Electronic burner ignition”. Burners can also be lit by hand; see point “9.3.2 Manual burner ignition (for internal burners only)” for further details.



AUXILIARY / RAPID BURNER CONTROL KNOB (Models BQ6130 - BQ6130S 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 “9.3.1 Electronic burner ignition”.



*This appliance is not fitted with a safety valve for internal burners. 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 (if fitted) 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 15 minutes with nothing on them and with the lid (where fitted) open to burn off any oils and manufacturing residues.



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



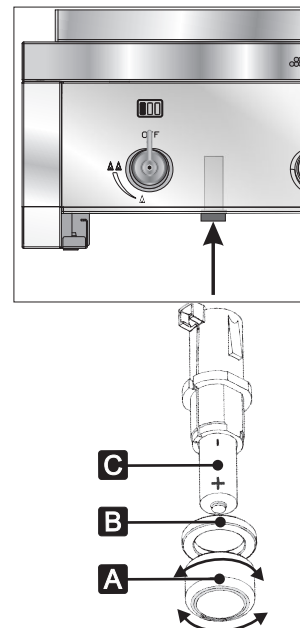
9. USING THE BARBECUE

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.



If no spark appears when any burner control knob is pressed, the battery may need changing.



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.

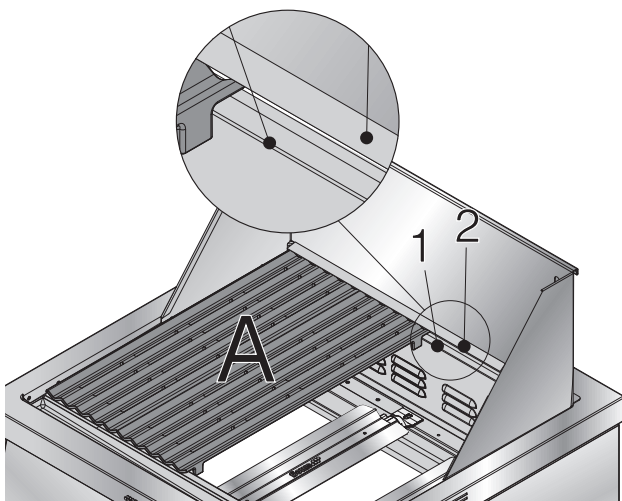


If the battery is new and still no spark is produced, do not attempt to use the appliance and contact your nearest authorised service centre.



If the barbecue is to be out of use for a long time, the battery must be removed to prevent possible oxidation of its compartment.

9.2 Positioning the grids



On the rear of the barbecue, the grids can be set at two different heights. These two levels allow them to be set at different gradients to increase or reduce the drainage of fats or liquids.

Level **2** is recommended when cooking particularly fatty foods and level **1** for other foods. Cooking can only be carried out with **all** the grids fitted correctly. 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.



Before starting to cook, always check that the grids are correctly positioned.



Instructions for the User

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9.3 Switching on



To check that the burners 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 rapid or auxiliary burners, keep the knob pressed down for about 2 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.

9.3.1 Electronic burner ignition

The burner it controls is shown next to each knob (See "The control panel" on page 32). To light the flame, simply press the knob and turn it anti-clockwise to the minimum flame value  and press the ignition button. 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.

9.3.2 Manual burner ignition (for internal burners only)

The barbecue's internal burners can be lit using a long match or with the aid of a piezoelectric kitchen lighter. Lift the plate above the burner to be lit, place the lit match or piezoelectric lighter next to the burner and turn its control knob to the maximum flame setting. *Take great care not to allow large amounts of unburnt gas to escape.* If the burner has not lit after 3 seconds, turn the knob to OFF and repeat the operation a few minutes later.

When lighting more than one burner by hand, the most efficient method is to light the central burner as described above and then turn the knobs of the burners next to the one just lit to use the inter-ignition function. Burner inter-ignition is possible if one or more adjacent burners are lit.

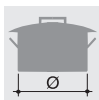


Before removing the grid to light the burner by hand, make sure that it is not hot.



If the burner does not light even in manual mode after a few attempts, call the after-sales service.

9.4 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.



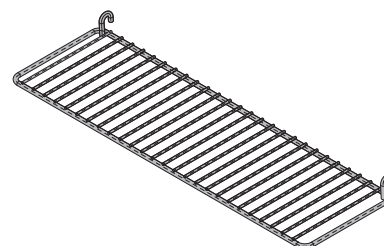
Pans of different sizes might put the user's safety at risk and adversely affect the appliance's performance, as well as damaging its exterior.

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. Fit it into the holes provided in the back panel.



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 (if fitted) 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 minimum heat for at least 10-15 minutes, depending on the thickness of the meat. Quick preheating (about 10 minutes) is recommended for thin pieces of meat (chops, slices of bacon, spare ribs, etc.). Lengthier preheating (about 15 minutes) is recommended for thicker pieces of meat (large, fatty steaks, whole chickens, etc.). In both cases, the lid (if fitted) 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 dripping fats. 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 on the minimum setting and the lid (where fitted) 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 particular thick and/or fatty items.

11.2 Vegetables



As for meat, when cooking vegetables it is best to preheat the burners at the minimum setting with the lid (where present) closed. However, in this case the grids must always be preheated for 15 minutes.

11.2.1 Direct cooking

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



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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; for more delicate browning of the outside of large cuts.
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.
- 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'.
- During direct cooking (meat or fish), if the fierce heat burns the food, turn the burners down using the knob or move the food.
- Keep the lid (where fitted) closed during cooking.



ALWAYS REMEMBER TO POUR WATER INTO THE DRIPPING PAN.



BARBECUE COOKING

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



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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 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 grids are dishwasher-friendly.



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



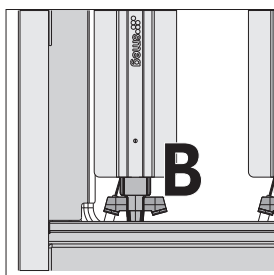
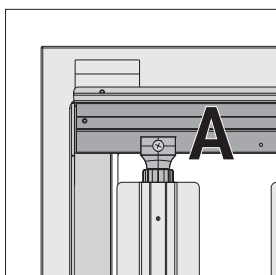
IT IS ABSOLUTELY ESSENTIAL TO REMOVE ALL RESIDUES FROM ONE COOKING PROCESS BEFORE STARTING THE NEXT.



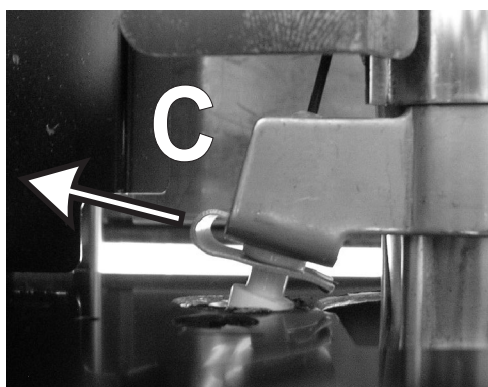
12.2.2 The burners

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, unscrew the fixing screw **A**. The burners can then be removed a few centimetres from their bases (in the front of the appliance, detail **B**), taking care not to damage the ignition cable. Remove the clip (**C**) and extract the burner ignition plug. This allows the burner to be completely removed from the interior of the barbecue for thorough cleaning.



After cleaning, put the burners back in place, taking care to fit the ignition plug as shown and secure it with the clip (**C**) removed earlier. Fit the burner into place (**B**) and secure it with the screw (**A**).

12.3 Cleaning the dripping pan

After cooking, (**taking great care**), extract the dripping pan, into which a thin layer of water may have 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 pan with suitable non-abrasive products and put it back in place.