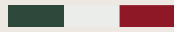




Passione in Cucina



IBRIDO

EN | USER MANUAL

[www.boretti.com](http://www.boretti.com)

## **MAGGIORE**

### **Introduction**

Congratulations on the purchase of your new barbecue. We are convinced that you, with your passion for barbecuing and the outdoor lifestyle, will transform an average summer evening into a beautiful *buona sera* and your garden into a *giardino*.

*Squadra Boretti*

### **Read this manual carefully and keep it safe!**

This manual contains specific instructions for your safety, for the assembly, operation and the maintenance of your barbecue. Use the barbecue only as directed in this manual. Common sense and caution during use are an absolute *must!*

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# Important safety information

## Read this manual carefully and keep it safe!

### 1 General safety guidelines

- Before use, ***first*** carefully read all the information contained in this manual.
- ***Never*** let children and pets come in the vicinity of this barbecue.
- This barbecue may ***never*** be used by children, people with mental impairments or people who are under the influence of mind expanding substances and/or medication.
- Always maintain as much distance as possible when lighting and operating this barbecue.
- Change the gas cylinder far away from any source of ignition.
- The gasbottle can be placed underneath the barbecue. This does not comply for a table model barbecue.
- Take care that the gashose does not fold during installation of the gasregulator.
- The supplied gasregulator should be used. If a new gasregulator is installed, take care that it complies with the EN 16129. The gaspressure must be the same as stated on the ratinglabel on the barbecue.
- Ensure that the gas valve on the gas bottle is within reach, so you can turn off the gas supply to the barbecue.
- Extinguish all flames and DO NOT SMOKE while opening the gas valve and lighting the barbecue.
- This barbecue will get extremely hot, extreme care and attention is required during its operation.
- If you smell gas, check if all fuel connections are tightened securely ***before use***. If the gas smell persists, turn of the gas valve and contact your sales outlet directly.
- Keep flammable and/or inflammable substances, gasses, liquids and materials away from the barbecue at all times and never let them come into direct contact with the barbecue.
- Omitting and/or incorrectly following the instructions, precautions, safety guidelines, warnings and dangers that are contained in this manual can lead to fire or explosions, to material damage and may also cause physical injury or death.
- Exclusively for household use and exclusively intended for the preparation of food.

## 1.1 Assembly

- Assemble the barbecue according to the assembly drawing as contained in this manual.
- Incorrect assembly or not following the correct order of assembly, as demonstrated in the drawing, can lead to very serious situations.
- Always take care and be precise during assembly.
- All parts must be assembled as shown in the assembly drawing. If a part is missing and/or you doubt the correctness of the assembly, immediately contact your sales outlet.
- Never repair or replace parts of this equipment yourself unless this is expressly mentioned in this manual.

Never connect a damaged gas hose to the equipment. This can lead to fire.

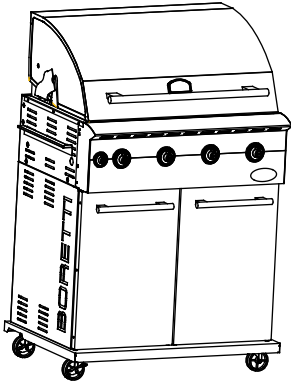
In the event that the equipment is fitted with a plug, this will be an earthed main plug to protect you from electric shocks. The plug must be connected to a suitable, earthed, socket. NEVER remove the metal plates from the plug.

## 1.2 Place of use

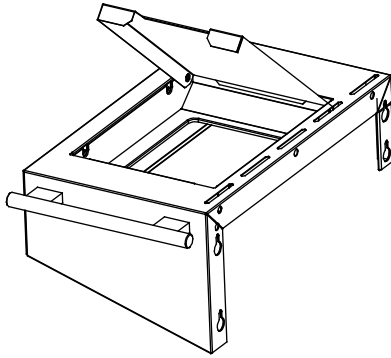
- Only use the barbecue out of doors (outside) and in a well-ventilated space. Never use the barbecue inside or in any (partly) enclosed space. Toxic fumes may build up and these can cause serious physical injury or death.
- Never use the barbecue on a flammable or inflammable surface.
- Only use the barbecue on a hard, straight and stable surface that can take the weight.
- Keep a distance of at least 3 metres between the barbecue and all flammable and/or inflammable materials (wood, plastic, foliage etc.), when the barbecue is in use.
- Always keep the barbecue away from petrol and/or other flammable or inflammable liquids, flammable gases, flammable fumes or areas where you suspect these may be present.
- Never use the barbecue under strong wind conditions.
- Ensure that the main burner(s) and the infra-red burner at the back are NEVER switched on at the same time. This can lead to the lid of the barbecue warping or buckling.
- The barbecue becomes extremely hot, never move it during or shortly after use.
- Most of the Boretti barbecues have wheels which makes them easy to move. Take care when moving the barbecue across uneven terrain; otherwise the wheels may get damaged.
- Do not use the roasting spit in the event of rain.

## 2 Parts list

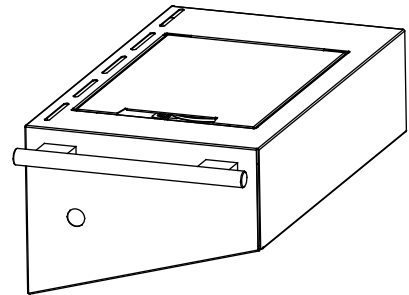
**BBQ assembly 1x**



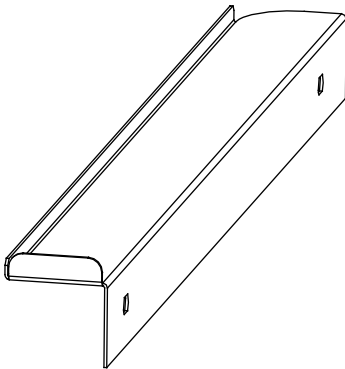
**Left side table assembly 1x**



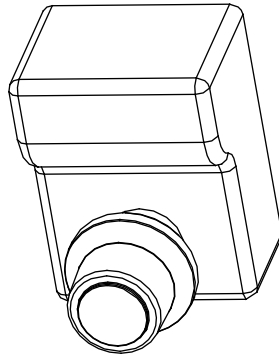
**Right side burner assembly 1x**



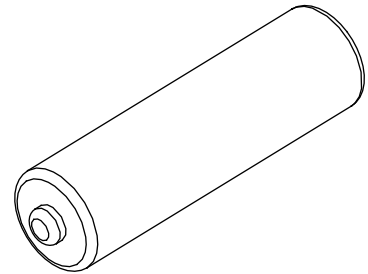
**Garbage sack guide rails 1x**



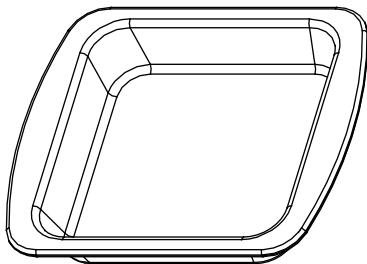
**Electronic igniter 1x**



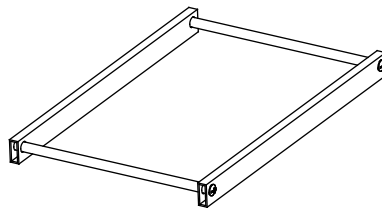
**Battery 1x**



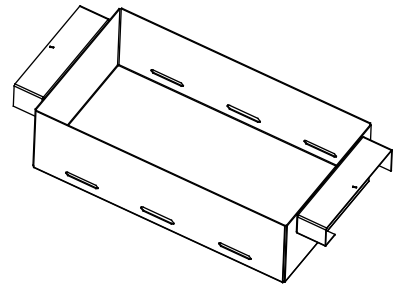
**Grease collector tray 1x**



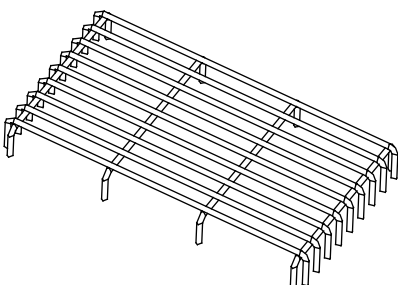
**Frame for garbage sack 1x**



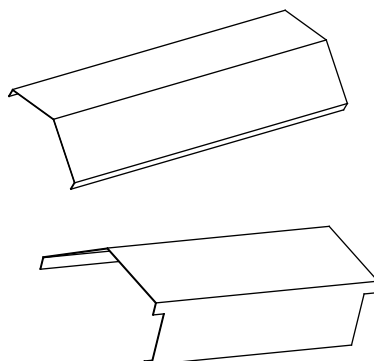
**Charcoal tray 1x**



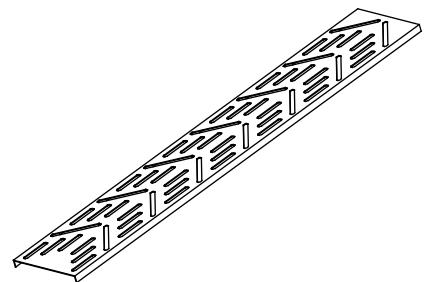
**Charcoal rack 1x**



**Black enamel flame distributors**

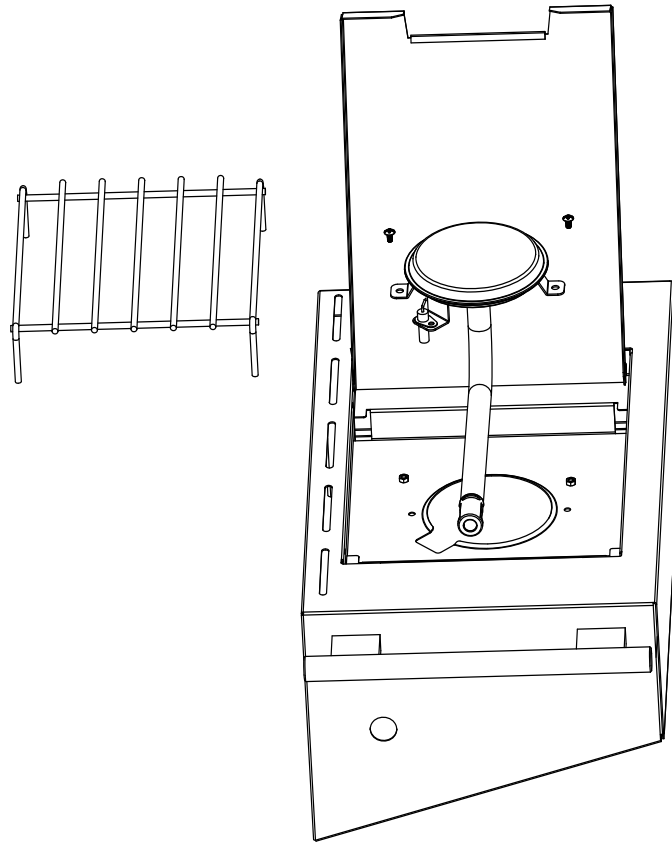


**Warming rack 1x**

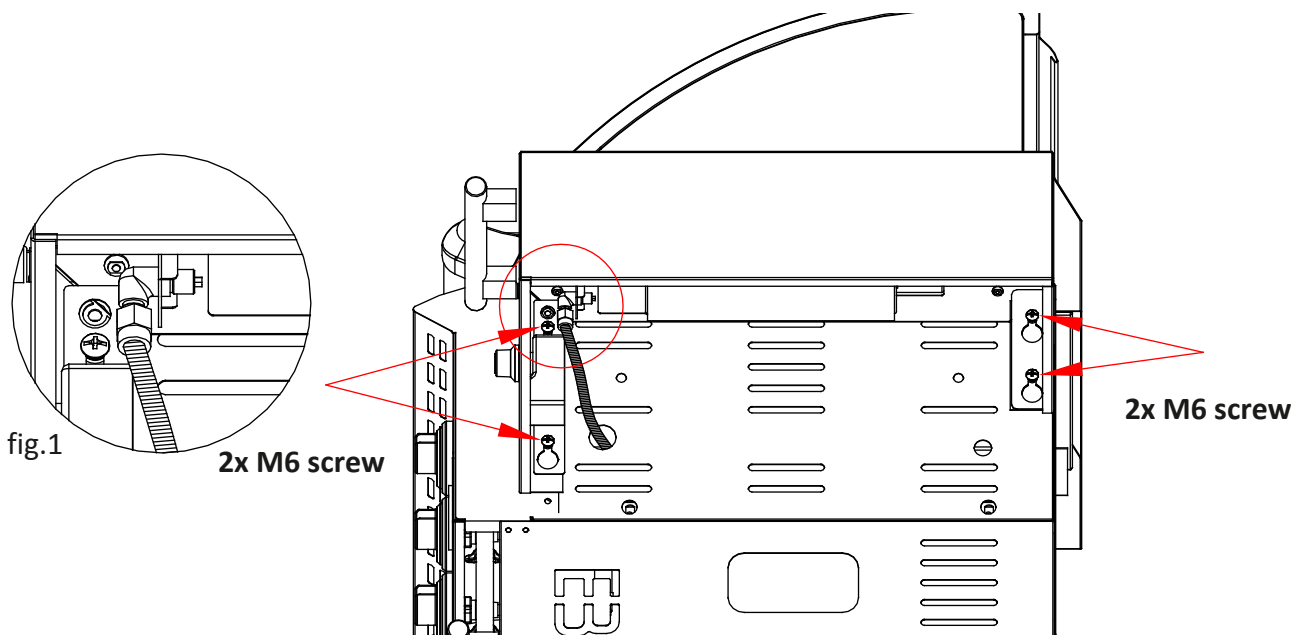


### 3 Assembly instructions

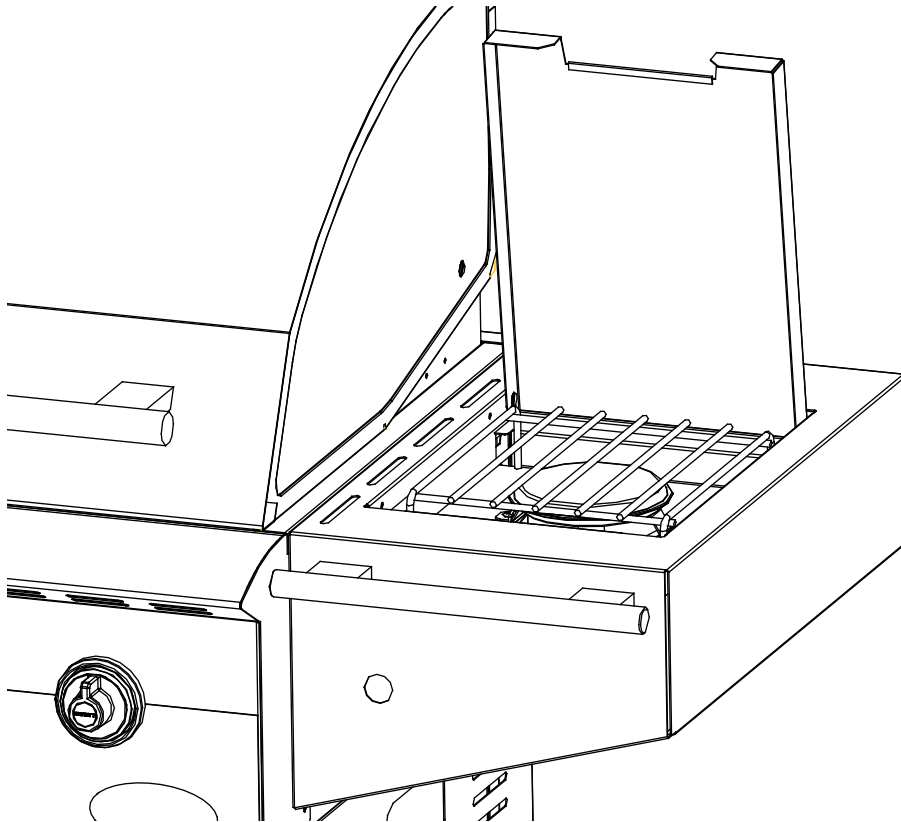
**Step 1** - Remove the pan support and unscrew the 2 M4x5 screws to unfasten the side burner.



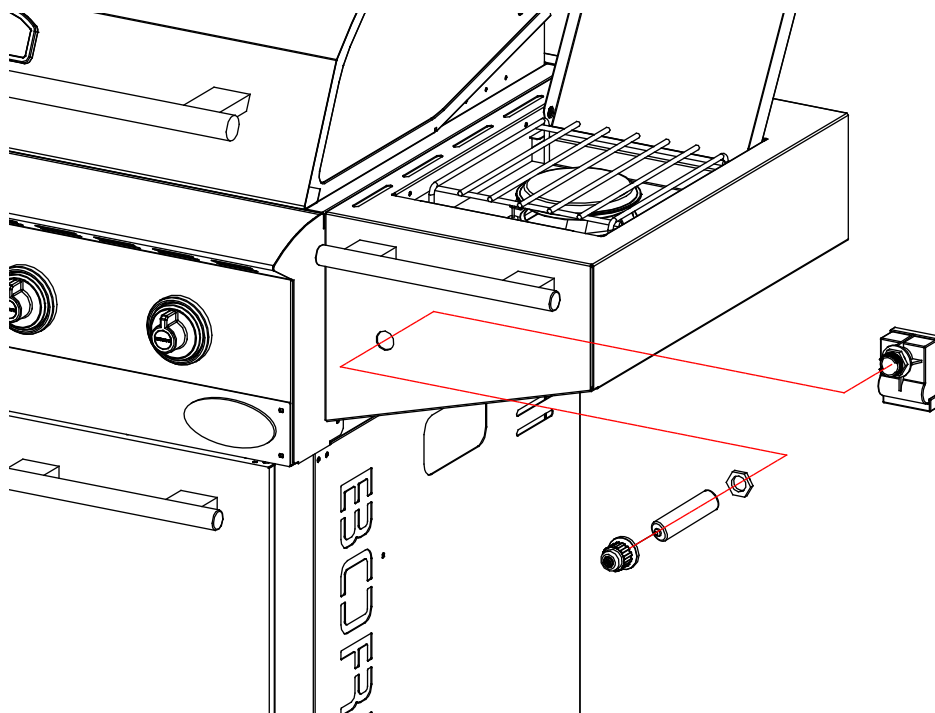
**Step 2** - a) Loosen 4 screws on the right side of the fire basket by about 6 mm.  
b) Slide the side burner with the cut-outs over the screws that you have loosened.  
c) Then tighten the 4 screws again to secure the side burner.  
d) Connect the gashose to the gastube. See fig.1.



**Step 3** - Install the side burner using the 2 M4x5 screws. Replace the pan support.

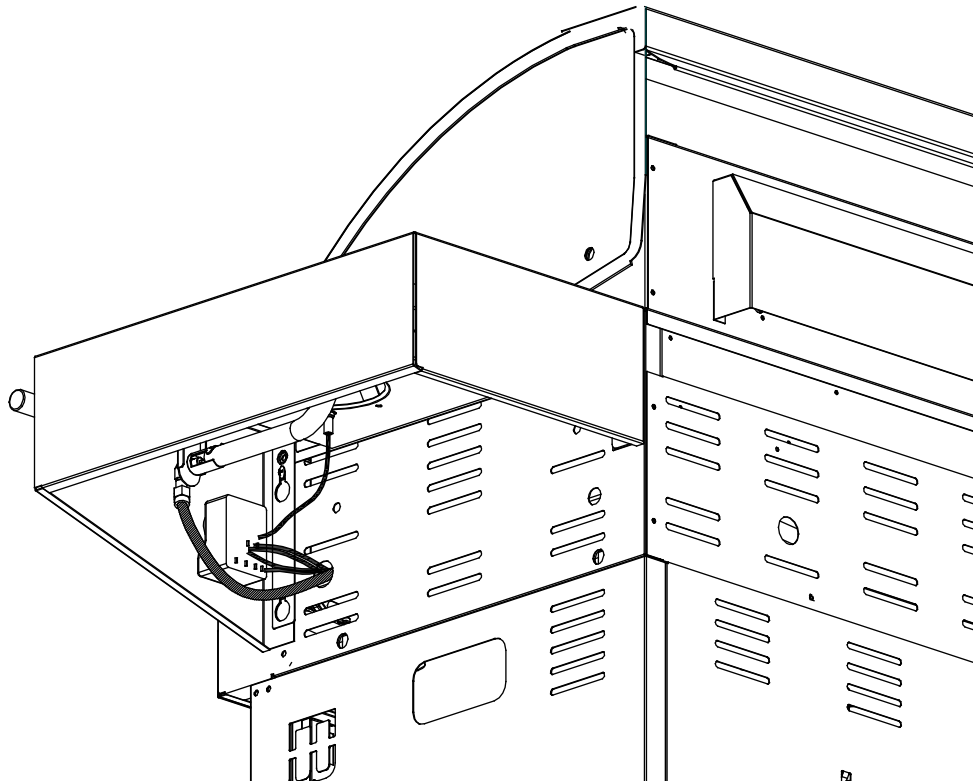


- Step 4** - a) Slide the threaded section of the igniter through the igniter opening on the front of the side table and install the lock nut.  
b) Place the battery in the holder with the positive side facing outward.  
c) Screw the ignitercap on the igniter.

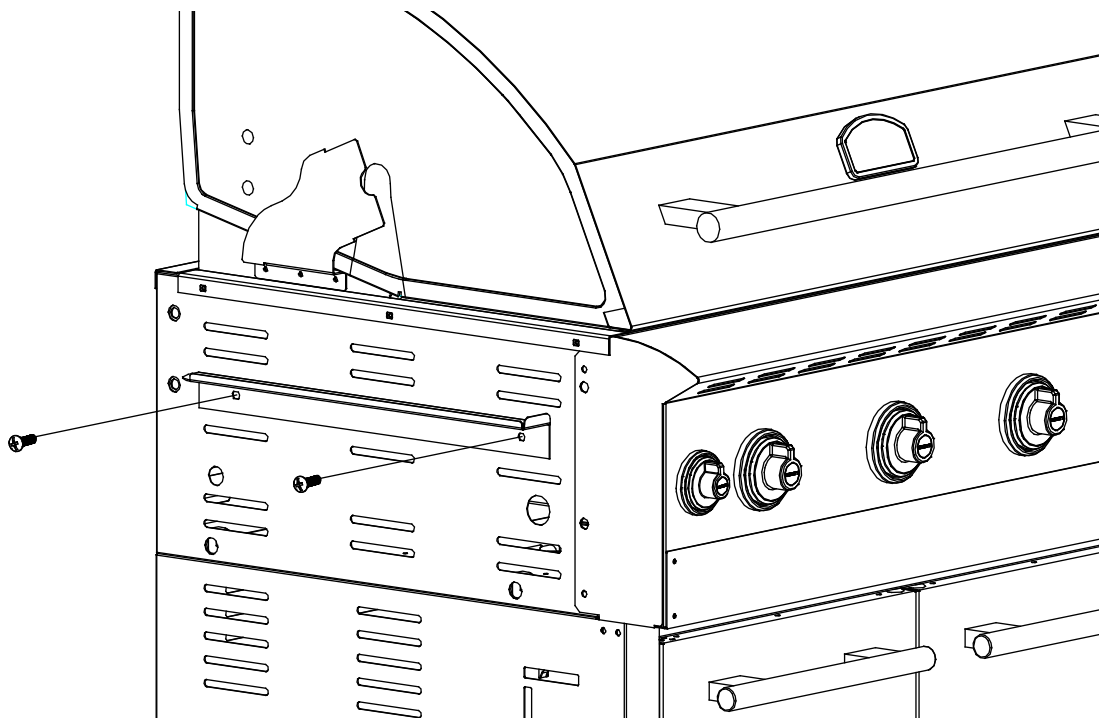




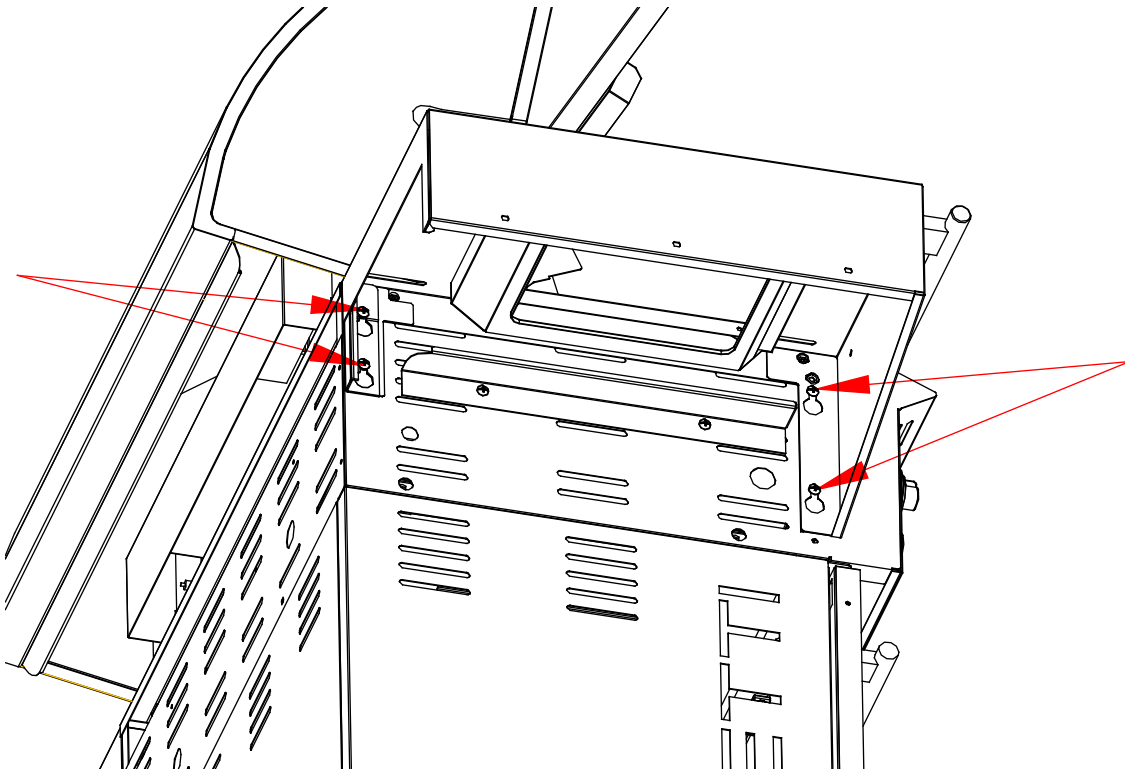
- Step 5** - a) Connect the end of the side burner igniter wire with the electronic igniter.  
b) Connect the 4 wires that protrude from the side of the BBQ with the electronic igniter.



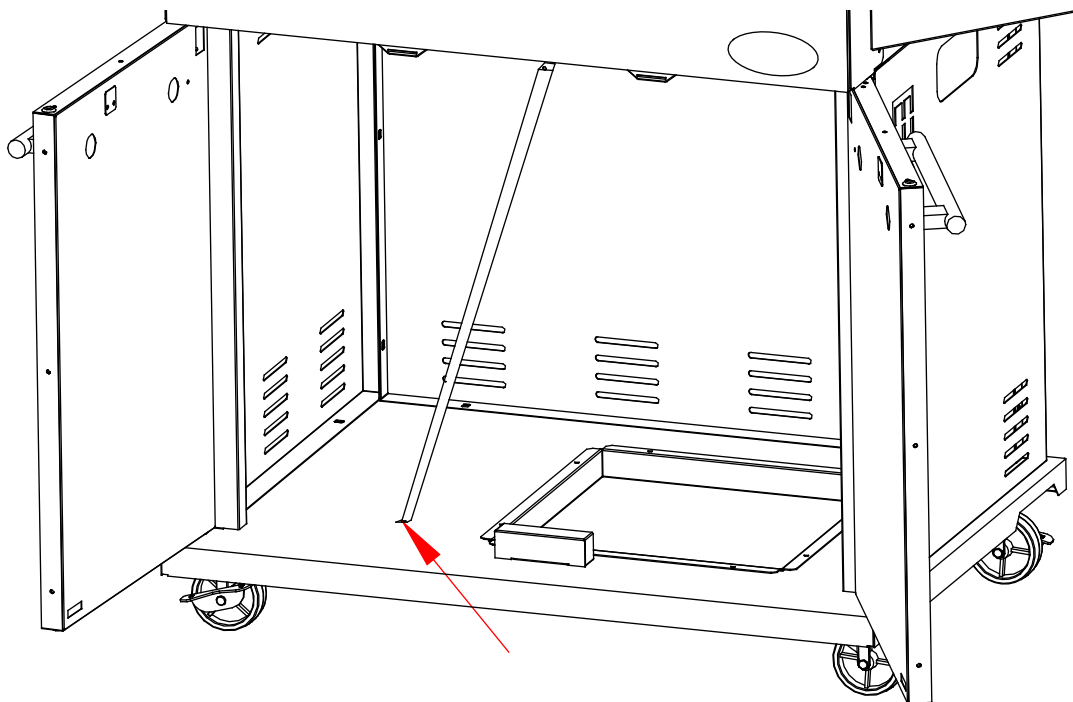
- Step 6** - Fasten the garbage sack guide rail on the left side of the BBQ, and secure with 2 M6x10 screws.



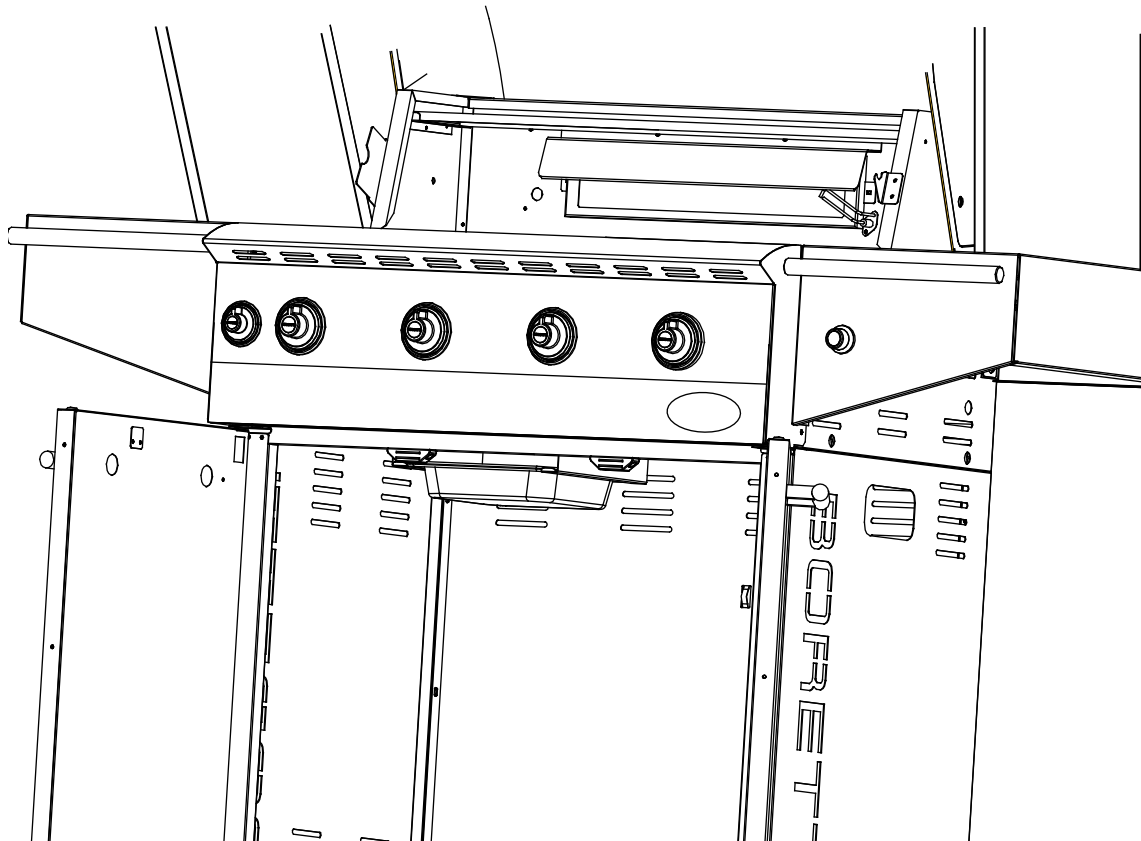
- Step 7** - a) Loosen the 4 screws of the BBQ on the left side by about 6 mm.  
b) Slide the side table over the 4 screws.  
c) Tighten the 4 screws again to secure the side table.



- Step 8** - Fasten the reinforcing strip by using the screw that has been pre-installed in the BBQ.



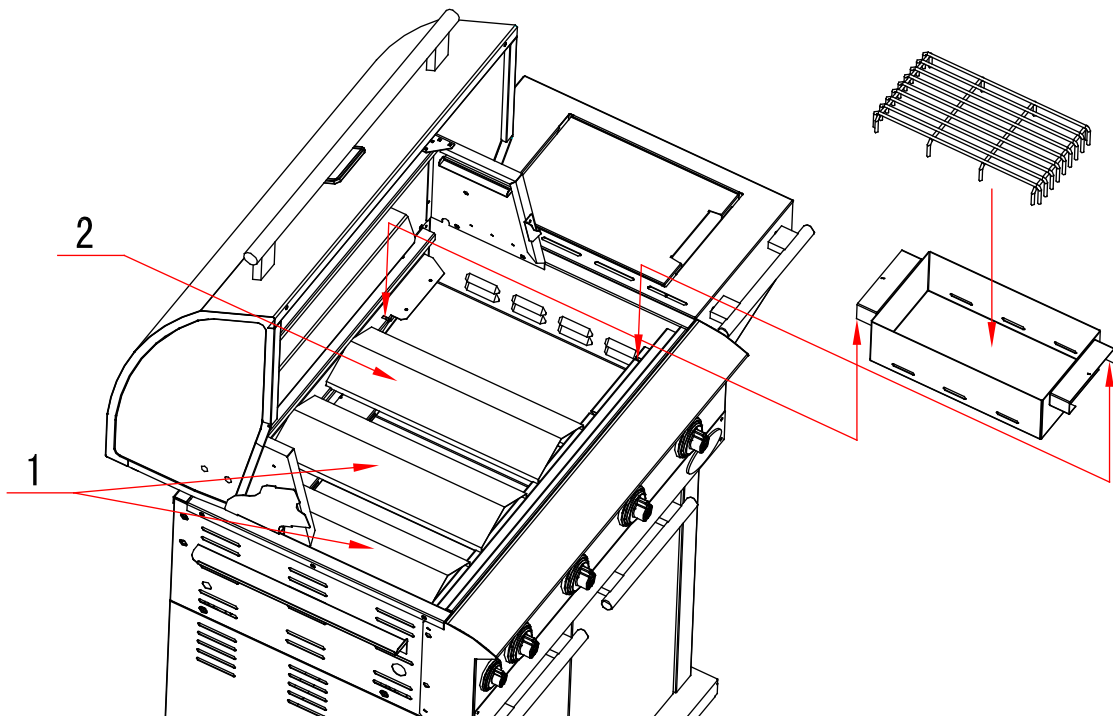
**Step 9** - Slide the grease collector tray in the guide rails under the burners.



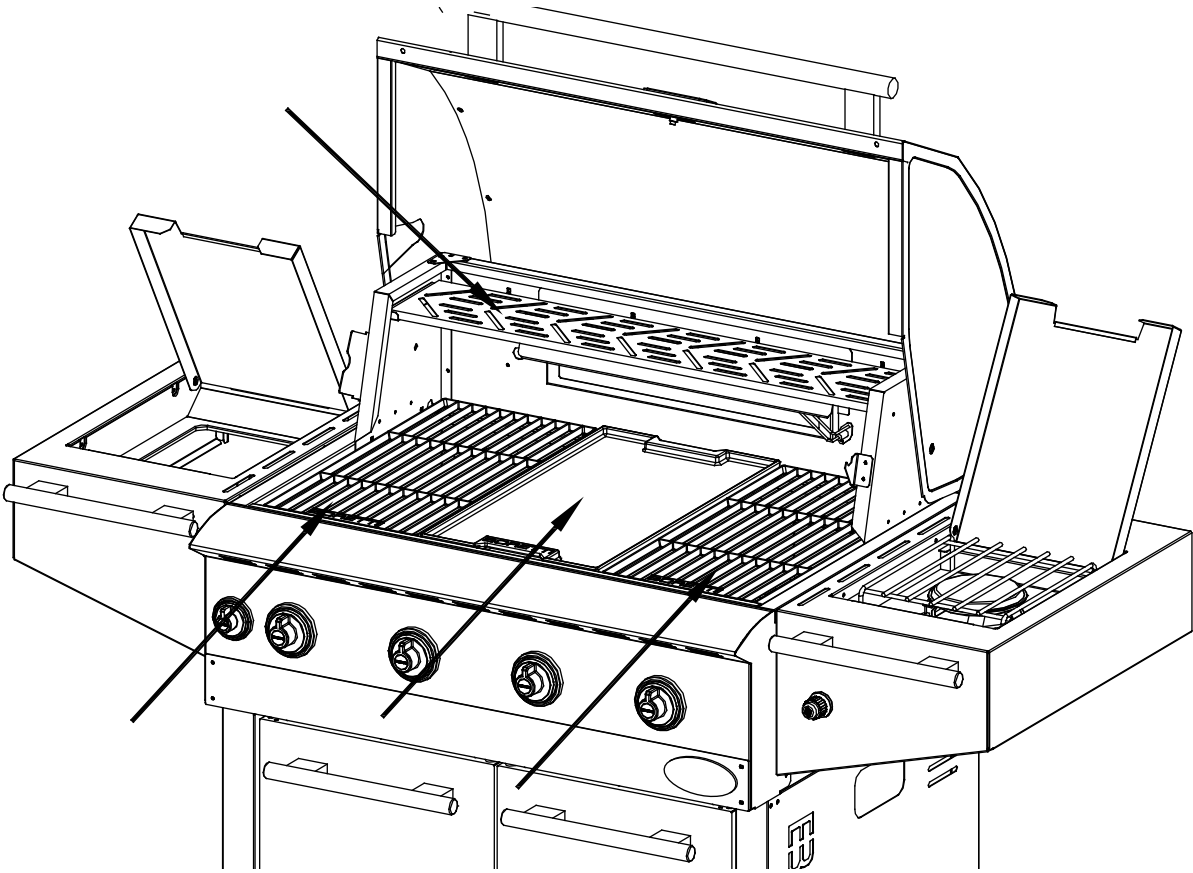
**Step 10 a)** Position the upper row of the flame distributors in the cut-outs.

Ensure that the flame distributors are placed with the long side next to the charcoal tray.

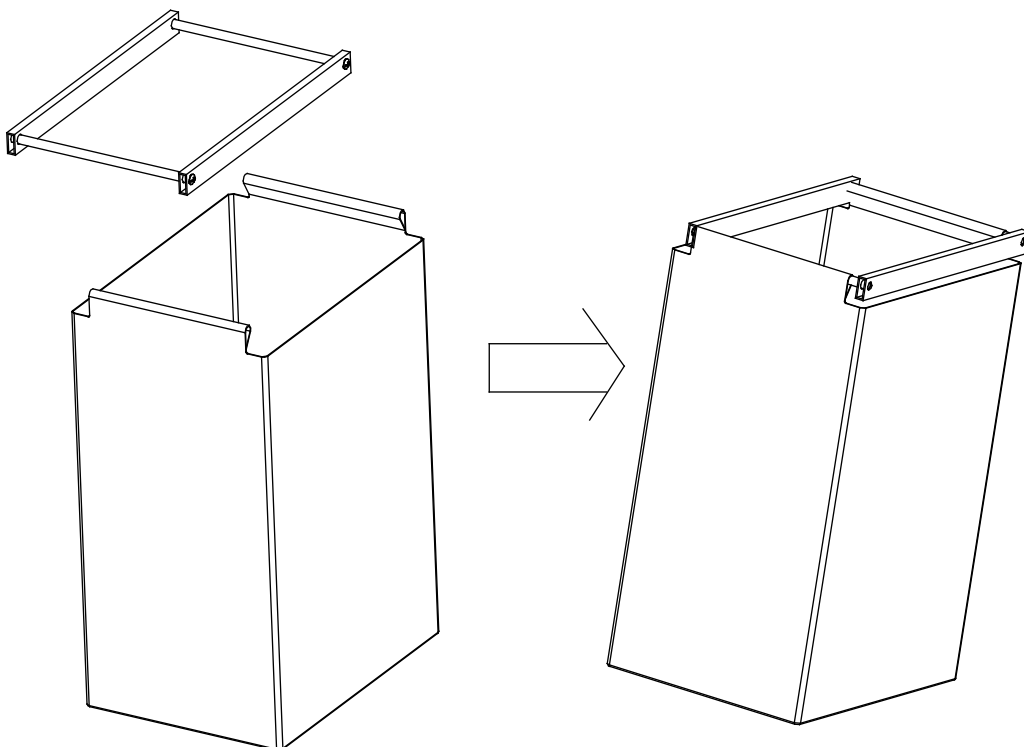
b) Mount the charcoal tray as seen on the picture below.



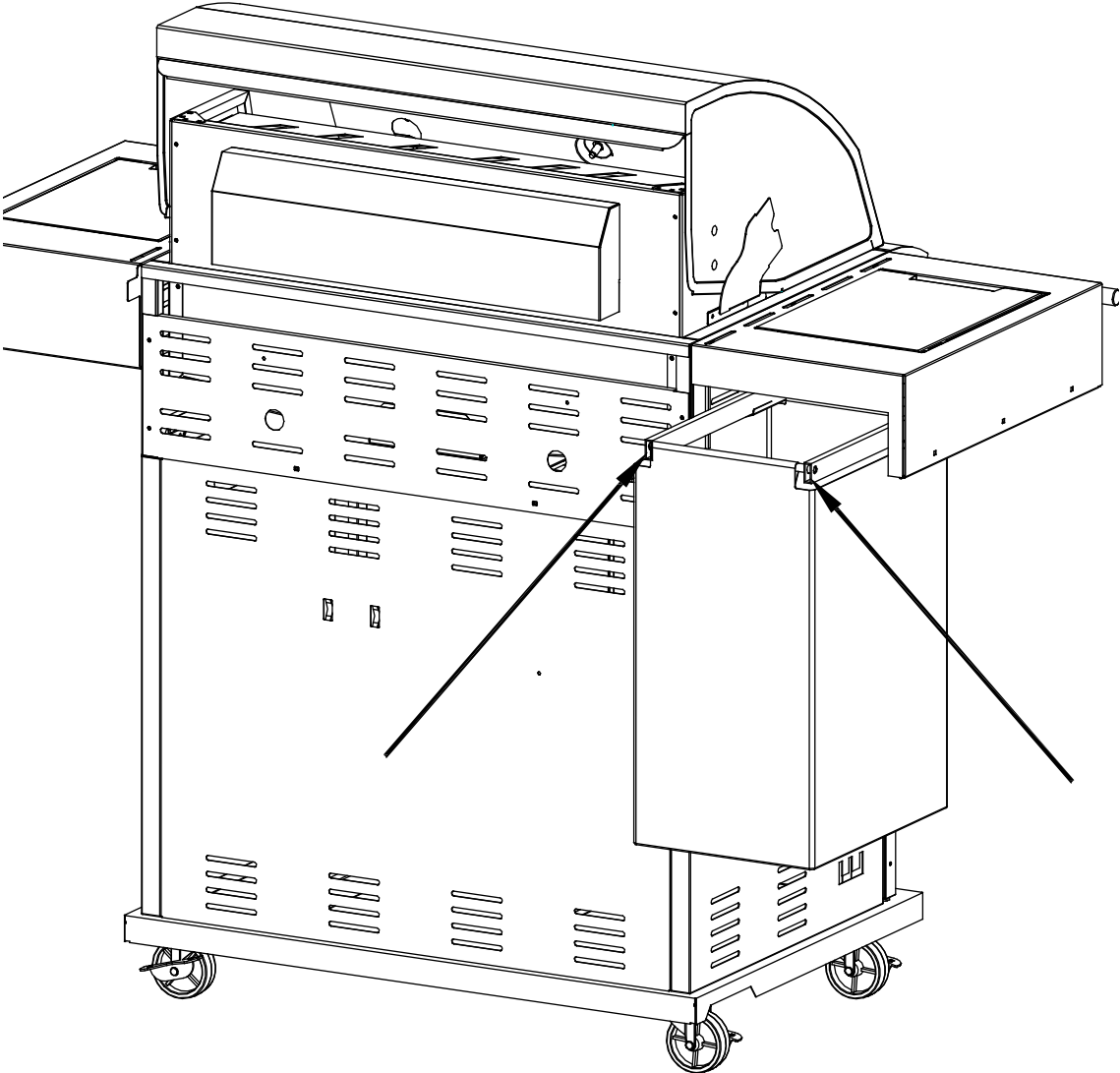
- Step 11** - a) Place the cooking grill on the ledges of the BBQ.  
b) Place the grill tray as shown in the drawing.



- Step 12** - Mount the garbage sack in the frame.



**Step 13** - Slide the frame on to the guide rails under the left side table.



## 4 Use of your barbecue

### 4.1 General information

Even though all gas connections on the barbecue are tested for leakages *before* transport, a complete test must be carried out at the assembly site. During transport or assembly, parts of the barbecue may have been moved. It is also possible that the gas pressure on the equipment is too high. Regularly inspect the entire system for leaks and check the system immediately in the event that you smell gas.



### 4.2 Gas leak test

Always carry out a gas leak test before use of the barbecue and when the barbecue has not been used for some time.

- Extinguish any open fires (DO NOT SMOKE when testing for leaks).
- Never carry out this gas leak test near open flames.
- Make a soapy solution made up from equal parts of water and liquid soap or gentle washing-up liquid
- Follow the steps below:
  1. Turn the control knobs of the burners to off.
  2. Remove the battery from the electronic ignition.
  3. Open the gas bottle.
  4. Apply the soapy solution to all connections of the gas supply. If no soap bubbles are formed, there is no gas leak. If soap bubbles start to form on a connection, this indicates a leak. In the event that you detect a leak, turn the gas supply off immediately, tighten the leaking connections firmly, open the gas bottle again and repeat steps 1 through to 4.
  5. Turn the gas supply off.
  6. Turn the control knobs of the burners on for 10 seconds to let the pressure escape from the hose and then turn the control knobs to off again.
  7. Remove the soapy solution from the connections of the equipment with cold water and rub dry with a cloth. Check all gas supply connections before every use and do the same when the gas bottle is being connected to the gas pressure regulator.

**It is recommended that you check the gas hose for leaks every year, even if the gas bottle has never been disconnected from the equipment.**

- Note: Ensure that you test all loose connections (including the side burner) and, if required, tighten them again when you are testing the equipment for leaks. Even a small leak in the system can result in a dangerous situation.
- Note: These days, most gas bottles are fitted with a mechanism that detects leaks inside the container. When the gas is being released too quickly, this mechanism cuts off the gas supply. A leak can severely restrict the gas supply which will make it difficult to light the barbecue.
- Note: If you are unable to close off a gas leak, then turn off the gas supply and contact your sales outlet. Even a small leak can cause a fire.
- Note: If, after several attempts, you are unable to light the barbecue, then contact your sales outlet.
- Note: Ensure that the control knobs are in the "OFF" position when you are not using the equipment.

### 4.3 Lighting the barbecue

- Check the general conditions of the burners (see 0). If you are in doubt about the condition of the burners, then contact your sales outlet.
- Ensure that the barbecue is placed on a level surface.
- Keep the cooking area clean and free from petrol and/or other flammable and/or inflammable substances, flammable gasses or flammable fumes.
- Ensure that nothing is blocking the burners and ventilation.
- Do not use aluminium foil in the enamel burner tray or around the flame distributors.
- Ensure there is sufficient ventilation for the gas bottle.
- Chimney starters, electric starters or other items suitable for the lighting of charcoal may be used to light the barbecue instead of firelighters or barbecue lighting fluid. Always use these according to the instructions from the manufacturer.
- Place charcoal/briquettes in the appropriate charcoal tray. Never use more than 1 kg charcoal/briquettes.

#### **WARNING:**

- Do not light the barbecue if you smell gas!
- Check the gas hose for cracks or wear and tear (see: GAS LEAK TEST).
- Keep your face and body as far away from the barbecue as possible when lighting it.
- Do not use spirit or petrol for lighting or re-lighting. Use only firelighters complying to the EN 1860-3.
- Use firelighters or a barbecue lighting fluid to light the fire.
- Only use firelighters or barbecue lighting fluid that complies with the legal requirements and always follow the manufacturer's instructions.
- The barbecue shall be heated up and the fuel kept red hot for at least 30 minutes prior to the first cooking on the barbecue.
- The lid may only be closed once the charcoal/briquettes have turned to ashes/the liquid has burnt off. Closing the lid too soon can lead to smoke from the flammable liquid building up in the barbecue. When the lid is opened, this can result in a flare-up or explosion and this can lead to physical injury and/or material damage.
- Never add flammable and/or inflammable liquid to warm or hot charcoal/briquettes. A flare-up may result from this, which can lead to physical injury and/or material damage.
- Be careful when adding charcoal/briquettes to an existing fire. A flare-up can lead to physical injury and/or material damage.
- Never use the barbecue if, as well as the ash receptacle (if applicable), the grease receptacle is missing too.

### 4.4 Lighting the burners with an electronic igniter

- Ensure that all knobs are in the "OFF" position.
- Always open the lid before you light the barbecue.
- Open the gas supply.
  - NOTE: when opening the gas bottle, turn the valve SLOWLY two (2) whole turns to get the right gas supply.
- Press and turn one of the control knobs to the "HIGH" setting. You will hear a crackling noise. It may be necessary to keep the igniter depressed for about 10 seconds.

- Note: if the burner does not light after 10 seconds, turn the knob back to the “OFF” position and wait 1 minute before you try again.
- Repeat the above steps also for the other burners.
- Note: On some models, as well as the control knob, a separate ignition knob also needs to be pressed.

#### **4.5 Lighting the burners with a match extender (if provided)**

If the electronic igniter does not manage to light the burners, it is also possible to light the burners with the aid of a match.

- Put the match in the extension piece, if the barbecue is supplied with a match extender.
- Keep your face as far away as possible from the barbecue and point the extended match through the openings in the grille toward the burner.
- Place the match close to the burner openings and turn the control knob to the “HIGH” position.
- Note: If, after several attempts, you are still not able to light the barbecue, please contact your sales outlet.

#### **4.5 Lighting the burners with a match extender (if provided)**

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- Place the match close to the burner openings and turn the control knob to the “HIGH” position.
- Note: If, after several attempts, you are still not able to light the barbecue, please contact your sales outlet.

#### **4.6 Lighting the side burner with the electronic igniter**

- Press and turn the control knob to the “HIGH” position. You will hear a crackling noise.
- It may be necessary to keep the igniter depressed for about 10 seconds.
- If the burner does not light after 10 seconds, turn the knob back to the “OFF” position and wait 1 minute before trying again.

#### **4.7 Lighting the side burner with matches**

If the electronic igniter does not manage to light the burner, it is also possible to light the burner with the aid of a match.

- Put the match in the extension piece, if the barbecue is supplied with a match extender.
- Keep your face as far away as possible from the barbecue and point the (extended) match at the burner openings.
- Press and turn the control knob to the “HIGH” position.
- Note: If, after several attempts, you are still not able to light the barbecue, please contact your sales outlet.



#### 4.8 Storage

- After using your barbecue, close the gas supply and let the equipment cool down.
- Remove the gas bottle.
- Store the barbecue in a well-ventilated space and keep children away from the equipment.
- Do not place any easily flammable materials under the barbecue.
- If you are storing the barbecue outside, then use a cover to protect your barbecue from the elements. In the event of outside storage, remove the cover regularly to prevent excessive condensation from forming (which may lead to oxidation) on the metal components.
- Let the barbecue cool down before placing the cover over it or trying to move the equipment.

#### 4.9 Use

- The barbecue becomes extremely hot, use heat resistant gloves when using the barbecue. Do not touch the barbecue without the correct protection.
- Use suitable barbecue utensils to prepare food on the barbecue.

#### 4.8 Storage

- After using your barbecue, close the gas supply and let the equipment cool down.
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#### 4.9 Use

- The barbecue becomes extremely hot, use heat resistant gloves when using the barbecue. Do not touch the barbecue without the correct protection.
- Use suitable barbecue utensils to prepare food on the barbecue.

### 5 Maintenance of your barbecue

**Important:** NEVER leave the barbecue outside without covering it. Rainwater could collect in the barbecue, the frame or the grease receptacle. If the grease receptacle has not been cleaned after use and the barbecue is uncovered, the tray can fill with water, which will cause water and grease to pour into the frame. We recommend that you clean the grease receptacle after every use.

## 5.1 Cleaning

Do not use any abrasive cleaning fluids on the barbecue. These can cause scratches or damage to the surface of the equipment.

- Warm the barbecue up by lighting the main burners on their highest setting and shutting the lid. **Do not turn on the infra-red burner(s)!**
- Let the barbecue warm up for about 10 minutes to 250 degrees (Celsius).
- Turn the burners off and let the machine cool down before you start cleaning.
- Clean the racks and baking trays with a suitable cleaning brush (Available from the Boretti Web shop).
- Remove the baking racks and the baking tray.
- Brush charred (food) remains towards the grease receptacle.
- Remove the grease receptacle and clean this with warm water and detergent.
- Use warm water and detergent to clean the outside of the barbecue.
- Dry the barbecue with a soft, clean cloth.

## 5.2 Grease receptacle

The grease receptacle must be cleaned regularly to avoid a build-up of dirt and remnants.

**Note:** ensure that the grease receptacle has cooled down before you clean it.

## 5.3 Grill racks

The grill racks can be cleaned immediately after cooking, once the barbecue has been switched off, with the use of an appropriate cleaning brush. Cleaning the grill racks by using water and a degreaser heightens the chance of oxidation/rust. You can counteract this by coating the grill racks with some olive oil after cleaning.

## 5.4 Stainless-steel

After the first time of use, parts of the barbecue may become discoloured by the intense heat that comes from the burners. This is normal.

Purchase a cleaning product for stainless steel and use this when brushing the metal down. It may be possible for grease spots to fall on the stainless-steel parts and get burnt on, which may cause some parts to look worn. Use a cleaning product that is not abrasive together with a cleaning product for stainless steel, to remove the grease.

## 5.5 Changing the battery on the ignition (if present)

Turn the knob on the ignition loose and remove the AA battery. Put a new AA battery in place.

## **5.6 Enamel parts**

Some of the parts on the barbecue have an enamel coating. Enamel is a glass-based product and is very durable and resistant to wear. However, it is not resistant to shocks and knocks, which may cause hairline cracks. The hairline cracks can lead to small pieces of enamel breaking off, which leads to rust forming. The performance of your barbecue will not be affected by the broken off pieces or hairline cracks. No claims can be made regarding damages to the enamel in the cooking area after use.

## **5.7 Ventilation**

The burners can only function properly if the heat they produce can escape as well. If this is not possible, then the burners may not get enough oxygen, which may cause backfiring, especially if the burners are set to "HIGH". If this happens regularly, it may cause the burners to develop cracks. For this reason, there are ventilation openings around the barbecue. These allow the hot air to escape. Always ensure that there is sufficient space around the cooking area (the racks will allow sufficient space). Never cover the ventilation openings with aluminium foil or other materials that can impede the airflow. NEVER allow the cooking surface to be completely covered, for instance by a large pan or by completely filling it with grill trays.

## **5.8 Replacing the gas hose**

The gas hose should be replaced every two years. Rubber gas hoses can dry out which may result in gas leaks.

## **5.9 Burners**

It is normal for rust (oxidation) to form around the burners. Food remnants must be removed regularly. This can be done by means of a barbecue cleaning brush. Burners must periodically be removed for inspection and cleaning, in particular after a period of non-use/storage. The burners must be checked for their general condition and to ensure that the openings are not blocked. The burners can be cleaned with the use of a brush. When removing the burners, make sure that you do not damage the gas valve and the ignition electrode.

An opening has been placed intentionally in the first part of the burner to ensure that enough oxygen can be supplied to form a flammable mixture. This means you will see a small opening, just where the gas valve connects to the burner. No gas will leak from this.

## **5.10 Spiders and insects**

Spiders and insects can make their nest inside the burners of the barbecue, which may cause gas to flow from the front of the burner. This is a dangerous situation that can cause a fire behind the operation panel. This will damage the barbecue, which will then no longer be safe to use. Therefore, we recommend that you check the barbecue at least once a year for spiders, insects and nests (particularly after long storage periods). You can do this by dismantling the burner tubes and blowing through them or brushing them clean.

## 6 Environmental guide, Conditions of warranty & Contact info



If, for whatever reason, you want to dispose of your gas barbecue, please take the following guidelines into account:

- Deliver the barbecue to the authorised local company for the collection of surplus household equipment. Contact your local council to find out where these collection points are located.
- This barbecue features the mark that complies with the European guidelines 2002/96EG relating to disposal of equipment. This guideline decides the standard for the collection and recycling of disposed equipment which apply to the whole European Union territory.



*For barbecue accessories, warranty, service conditions and other questions we refer you to [www.boretti.com](http://www.boretti.com)*



*You can also send questions and suggestions to [info@boretti.com](mailto:info@boretti.com)*

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**Passione in Cucina**

