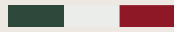




Passione in Cucina



TERZO

EN | USER MANUAL

www.boretti.com

TERZO

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 Guidelines

Read this manual carefully and keep it safe!

1 General safety guidelines

- Before use, ***first*** read all the information contained in this guide carefully.
- ***Never*** allow children and pets 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-altering substances and/or medication.
- This barbecue becomes extremely hot, extreme care and attention is required during its use.
- Always maintain as much distance as possible when lighting and operating this barbecue.
- Always keep flammable and inflammable substances, gasses, liquids and materials away from the barbecue and never let them come into direct contact with the barbecue.
- Neglecting or incorrectly complying with the instructions, precautions, warnings and dangers contained in this manual can lead to fire or explosions, to material damage and ultimately to serious physical injury or even death.

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 Boretti.
- ***Never*** repair or replace parts of this equipment yourself unless this is expressly mentioned in this manual.

1.2 Place of use

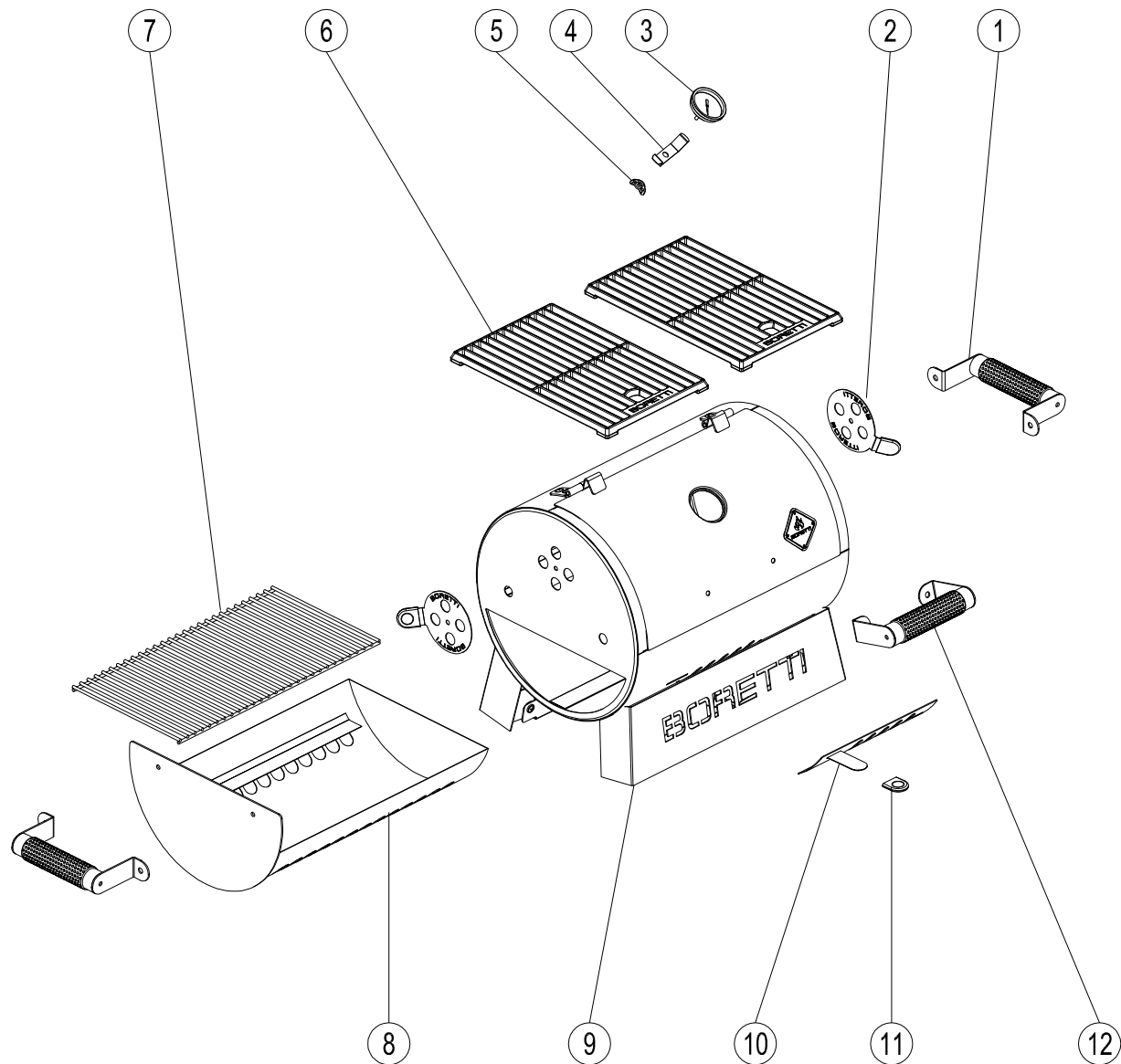
- Only use the barbecue out of doors (outside) and in a well-ventilated environment. ***Never*** use the barbecue indoors or in a (partly) enclosed space. Toxic fumes will build up, and these can cause serious physical injury and possibly even death.
- Exclusively for domestic use and exclusively intended for the preparation of food.
- ***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.
- Maintain a distance of at least 3 metres between the barbecue and ***all*** flammable or inflammable materials (wood, plastic, foliage etc.) when the barbecue is in use.
- ***Always*** keep the barbecue away from petrol and/or other flammable and/or inflammable liquids, flammable gasses, flammable fumes or areas where you suspect these may be present.

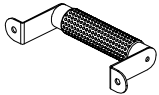
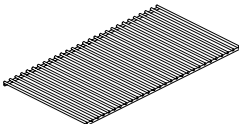


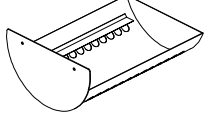


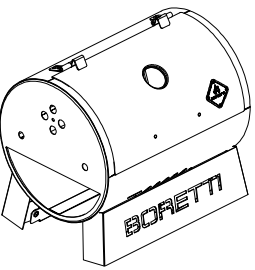


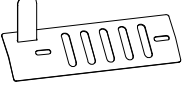




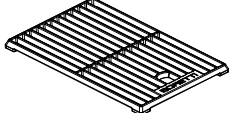

- Never use the barbecue when there is a strong wind.
- The barbecue becomes extremely hot, never attempt to move it during or shortly after use.

1.3 Lighting the barbecue

- **CAUTION!** 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.

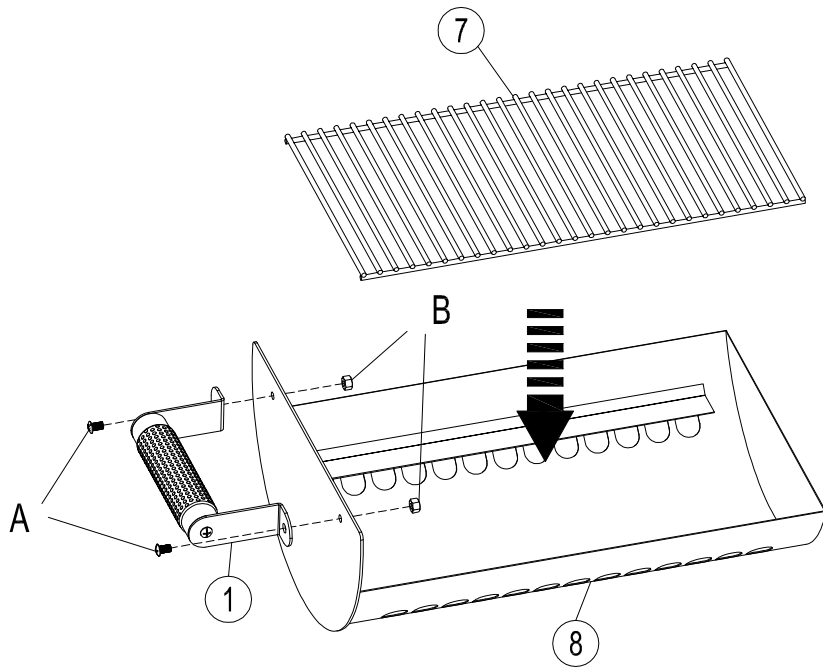
2 Parts list



1		X 2	7		X 1	12		X 1
2		X 2	8		X 1	A	 M6 X 10mm	X 10
3		X 1	9		X 1	B	 M6	X 6
4		X 1	10		X 1	C	 M6	X 2
5		X 1	11		X 1	D	 M6	X 2
6		X 2				E	 Ø6	X 2

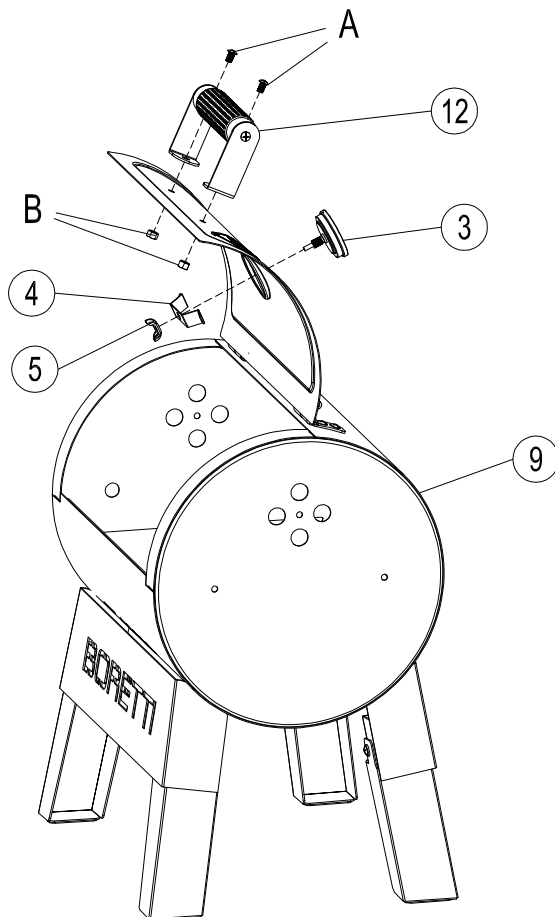
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3 Assembly drawings



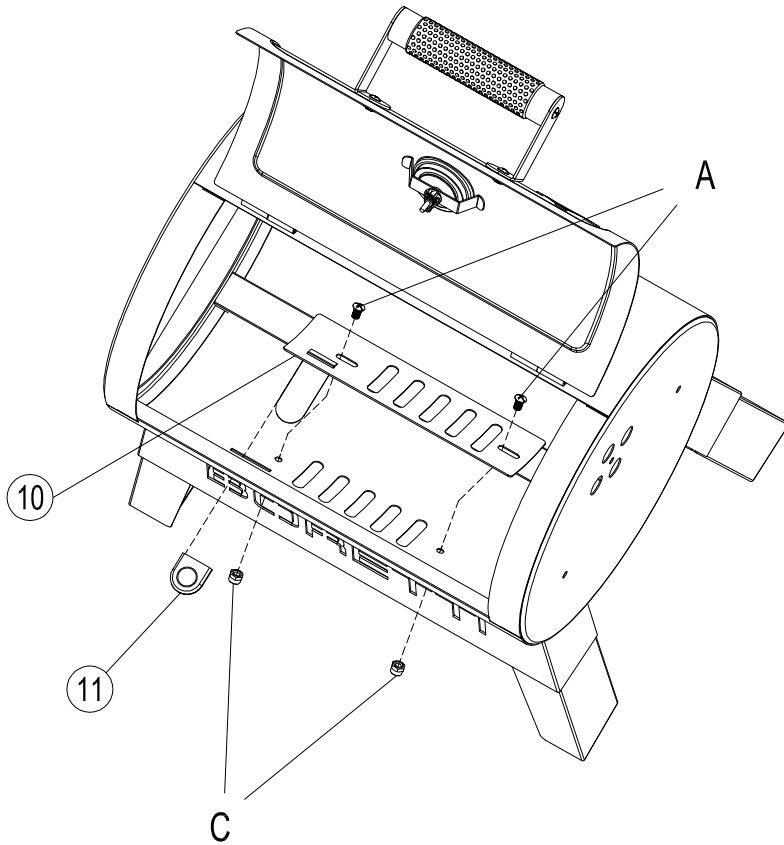
①		X 1
⑦		X 1
⑧		X 1
A		X 2
B		X 2

2



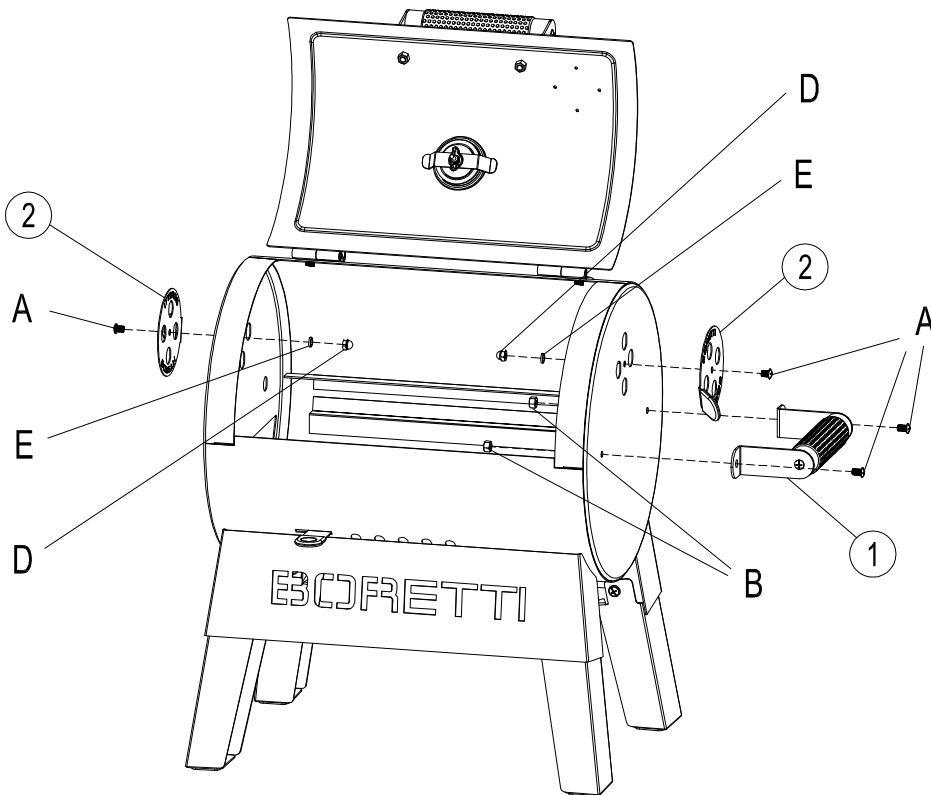
③		X 1
④		X 1
⑤		X 1
⑨		X 1
⑫		X 1
A		X 2
B		X 2

3



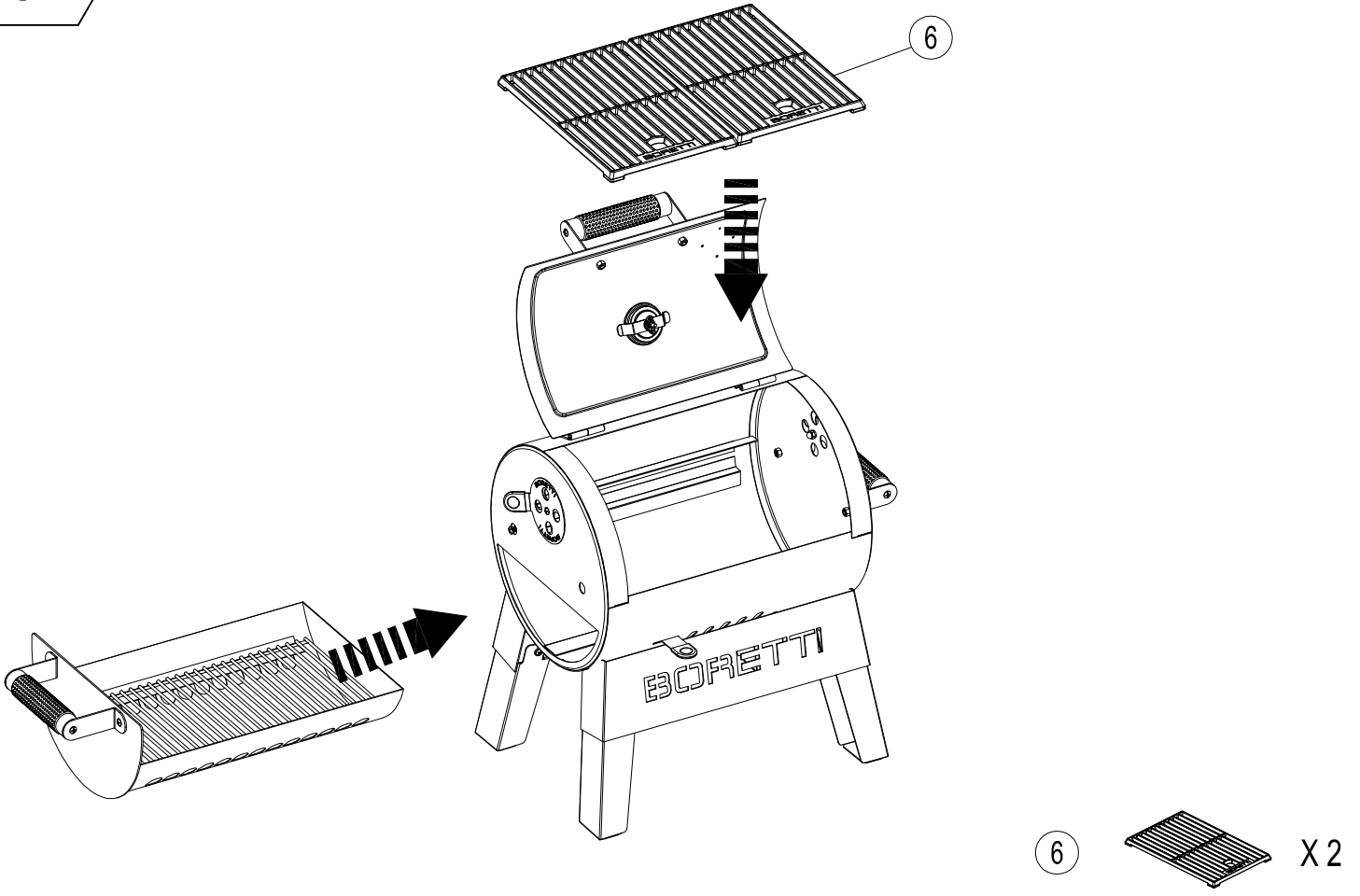
⑩		X 1
⑪		X 1
A		X 2
C		X 2

4

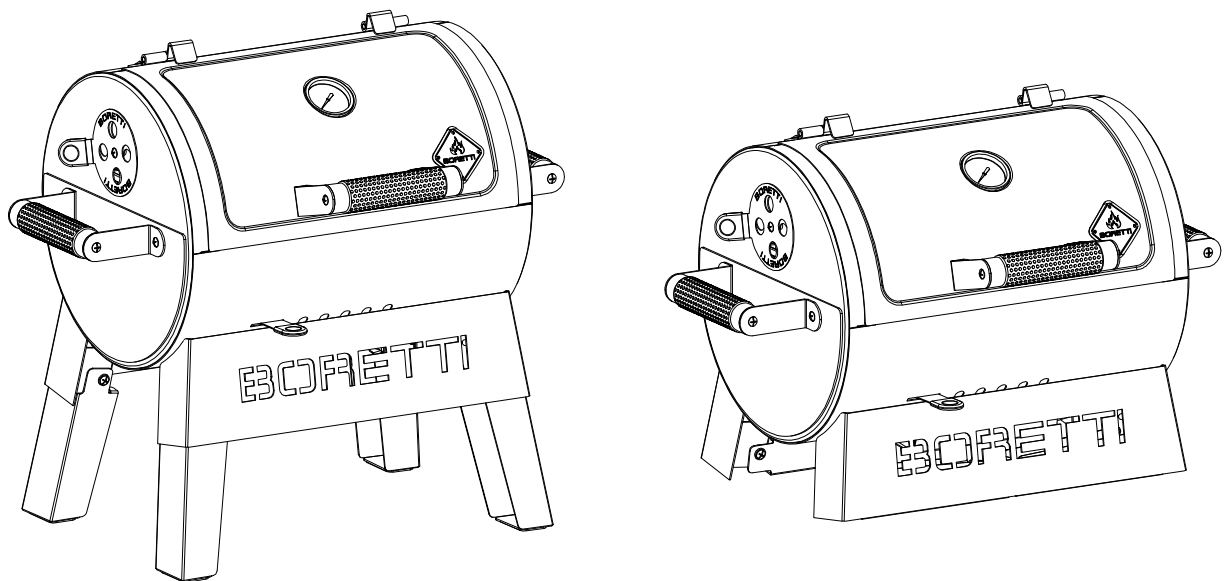


①		X 1
②		X 2
A		X 4
B		X 2
D		X 2
E		X 2

5



6



4 Use of your barbecue

4.1 Lighting the fire

Open the lid of the barbecue and open all air ventilation grilles. Remove the grill racks. Place charcoal/briquettes in the appropriate charcoal tray. Never use more than 700 gr charcoal/briquettes.

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.

Never use a chimney starter in combination with barbecue lighting fluid.

For the best tasting dishes, allow sufficient time for the charcoal/briquettes to get warmed through and wait until any firelighters that have been used are burnt up completely. Once the charcoal/briquettes are properly alight, spread them out into an even layer in the charcoal tray with the help of barbecue tongs which are fitted with long and heat resistant handles. Wear heat resistant gloves when carrying out this task. For your safety and your barbecue comfort, special barbecue utensils are recommended. For more tips about recommended barbecue utensils, see www.boretti.com

4.2 Controlling the fire

Building up a good fire takes both time and attention. A carefully built-up fire will result in the best return. Your barbecue will remain at temperature for longer and the use of charcoal/briquettes will be kept to a minimum.

After you have lit the barbecue and it has attained the correct temperature, you can control the temperature by making use of the air ventilation grilles. When you (partly) open the air ventilation grilles, higher temperatures will be achieved, while the (partly) closing of the air ventilation grilles will result in a lower temperature. This means you can decide on the correct temperature. Use the thermometer for an accurate reading of the temperature.

Caution! The air ventilation grilles can get very hot, use heat resistant gloves when operating them.

Caution! Do not use aluminium or tin foil on the charcoal tray. This blocks the supply of air and has an immediate negative effect on the temperature. This can damage the coating.

Caution! Leaving the air ventilation grilles open for too long can result in the barbecue getting too hot. This can damage the coating.

If required, you can add extra charcoal/briquettes during barbecuing with the use of barbecue tongs. Never use firelighters or a barbecue lighting fluid when doing so. This could result in a flare-up which can lead to physical injury and/or material damage.

4.3 Extinguishing the fire

- Allow all the charcoal/briquettes to burn up completely. By spreading them out properly in the charcoal tray, the fire will be extinguished more quickly.
- Close all the air ventilation grilles of the charcoal barbecue. By blocking the supply of oxygen, the fire will be extinguished more quickly.
- Never use water to extinguish the fire. Use of water may lead to physical injury and/or material damage.
- Do not empty the ash receptacle until all charcoal/briquettes and ash have been completely extinguished and the barbecue has cooled down fully.

5 Maintenance of your barbecue

After the use of the barbecue we recommend that you store it under a barbecue cover or in the garage/shed.

Only store the barbecue after it has fully cooled down. Never store it in a damp space, and never store it in a space where flammable or inflammable substances are being stored.

5.1 Cleaning your charcoal barbecue

It is recommended to clean the grill racks immediately after use. You can use a stainless-steel barbecue brush to do this, or you can choose to use water and a mild detergent. After cleaning with water, always take care to dry the grill racks thoroughly.

6 Environmental guide, Conditions of warranty & Contact info



If, for whatever reason, you want to dispose of your charcoal 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



You can also send questions and suggestions to info@boretti.com





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