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ISTRUZIONI DI MONTAGGIO
ASSEMBLY INSTRUCTIONS
MONTAGEANLEITUNGEN
INSTRUCTIONS DE MONTAGE
INSTRUCCIONES DE MONTAJE
NAVODILA ZA MONTAŽO
UPUTE ZA MONTAŽU
INSTRUKCJE MONTAŻU
INŠTRUKCIE MONTÁŽE
POKYNÝ PRO MONTÁŽ
ТЕХНИЧЕСКИ СПЕЦИФИКАЦИИ
РУКОВОДСТВО ПО СБОРКЕ
MONTAGE INSTRUCTIES
MONTERINGSANVISNINGER
ASSEMBLI JUHENDID
MONTAVIMO INSTRUKCIJOS
MONTĀŽA INSTRUKCIJAS

RIF.	INDICE	IT	PAG	RF	INDEX	FR	PG
1	PREMESSA		1	1	INTRODUCTION		9
1.1	SIMBOLOGIA		1	1.1	SYMBLES		9
1.2	SCOPO E CONTENUTO DEL MANUALE		1	1.2	FONCTIONS ET CONTENU DU MANUEL		9
1.3	CONSERVAZIONE DEL MANUALE		1	1.3	CONSERVATION DU MANUEL		9
1.4	AGGIORNAMENTO DEL MANUALE		1	1.4	MISE A JOUR DU MANUEL		9
1.5	GENERALITA'		1	1.5	GENERALITES		9
1.6	PRINCIPALI NORME ANTIFORTUNISTICHE RISPETTATE E DA RISPETTARE		1	1.6	PRINCIPALES NORMES DE SECURITE RESPECTEES ET A RESPECTER		9
1.7	GARANZIA LEGALE		2	1.7	GARANITE LEGALE		10
1.8	RESPONSABILITÀ DEL COSTRUTTORE		2	1.8	RESPONSABILITE DU FABRICANT		10
1.9	CARATTERISTICHE DELL'UTILIZZATORE		2	1.9	CARACTERISTIQUES DE L'UTILISATEUR		10
1.10	ASSISTENZA TECNICA		2	1.10	ASSISTENCE TECHNIQUE		10
1.11	PARTI DI RICAMBIO		2	1.11	PIECES DETACHEES		10
2	AVVERTENZE PER LA SICUREZZA		2	2	RECOMMANDATIONS DE SECURITE		10
2.1	AVVERTENZE PER L'INSTALLATORE		2	2.1	RECOMMANDATIONS POUR L'INSTALLATEUR		10
2.2	AVVERTENZE PER L'UTILIZZATORE		2	2.2	RECOMMANDATIONS POUR L'UTILISATEUR		10
3	MONTAGGIO		3	3	MONTAGE		11
3.1	SPECIFICHE PER BARBECUE GREZZI		3	3.1	BARBECUE A CREPIR EN MELANGE DE BETON		11
3.2	SPECIFICHE PER BARBECUE IN MARMOTECH		3	3.2	BARBECUE EN MARMOTECH OU TEINTE DANS LA MASSE		11
3.3	SPECIFICHE MONTAGGIO PER BBQ CON FORNO		3	3.3	ASSEMBLAGE D'UN COMBINE BARBECUE-FOUR		11
4	USO PREVISTO DAL COSTRUTTORE		4	4	UTILISATION CORRECTE		12
5	PULIZIA E MANUTENZIONE		4	5	NETTOYAGE ET ENTRETIEN		12
6	SUGGERIMENTI PER LA COTTURA IN FORNO		4	6	CONSEILS POUR LA CUISSON AU FOUR		13

RF	SUMMARY	UK	PG	RF	AUSZUG	DE	ST
1	FOREWORD		5	1	VORWORT		14
1.1	SYMBOLS		5	1.1	SYMBLE		14
1.2	PURPOSE AND CONTENTS OF THE MANUAL		5	1.2	SWECK UND INHALT DES HANDUCHS		14
1.3	KEEPING THE MANUAL		5	1.3	AUFBEWAHRUNG DES HANSDBUCHS		14
1.4	UPDATING THE MANUAL		5	1.4	AKTUALISIERUNG DES HANDBUCHS		14
1.5	GENERAL INFORMATION		5	1.5	ALLGEMEINE ANGABEN		14
1.6	MAIN SAFETY STANDARDS OBSERVED AND TO BE OBSERVED		5	1.6	GRUNDLEGENDE EINGEHALTENE UND EINZUHALTENDE UNFALL VERHÜTUNGSFORMEN		14
1.7	LEGAL GUARANTEE		5	1.7	GESETZLICHE GARANTIE		15
1.8	MANUFACTURER'S LIABILITY		6	1.8	HAFTBARKEIT DES HERSTELLERS		15
1.9	CHARACTERISTICS OF THE USER		6	1.9	EIGENSCHAFTEN DES BENUTZER		15
1.10	TECHNICAL ASSISTANCE		6	1.10	TECHNISCHER KUNDENDIENST		15
1.11	SPARE PARTS		6	1.11	ERSATZTEILE		15
2	SAFETY WARNINGS		6	2	HINWEISE ZU SICHERHEIT		15
2.1	INFORMATION FOR INSTALLER		6	2.1	HINWEISE FÜR DEN UNSTALLATEUR		15
2.2	INFORMATION FOR USER		6	2.2	HINWEISE FÜR DEN BENUTZER		15
3	ASSEMBLY INSTRUCTIONS		6	3	AUFBAU DES GARTENGRILLKAMINS		16
3.1	FOCUS ON UNPAINTED REFRACTORY CONCRETE BARBECUES		6	3.1	AUS BLÄHBETONGEMISCH		16
3.2	FOCUS ON MARMOTECH AND COLORED IN MIXTURE BARBECUES		7	3.2	GANZ DURCHGEFÄRBT ODER AUS MARMOTECH		16
3.3	SPECIFIC INSTRUCTIONS TO ASSEMBLE BBQ WITH OVEN		7	3.3	SPEZIFIKATION FÜR DEN AUFBAU DER GARTENGRILLKAMINE MIT BACKOFEN		16
4	USE FORESEEN BY MANUFACTURER		8	4	VOM HERSTELLER VORGESEHENDER GEBRAUCH		17
5	CLEANING AND MAINTENACE		8	5	REINIGUNG UND WARTUNG		18
6	SUGGESTIONS FOR BAKING		8	6	EMPFEHLUNG FÜR DAS GAREN		18

	CONTENIDO	ES	REF.	KAZALO	HR	str.
1	PREMISA	19	1	PREDGOVOR		28
1.1	SIMBOLOGÍA	19	1.1	SIMBOLI		28
1.2	FINALIDAD Y CONTENIDO DEL MANUAL	19	1.2	SVRHA I SADRŽAJ PRIRUČNIKA		28
1.3	CONSERVACIÓN DEL MANUAL	19	1.3	ČUVANJE PRIRUČNIKA		28
1.4	ACTUALIZACIÓN DEL MANUAL	19	1.4	AŽURIRANJE PRIRUČNIKA		28
1.5	GENERALIDADES	19	1.5	OPĆI PODACI		28
1.6	NORMAS PRINCIPALES DE SEGURIDAD QUE DEBEN SER RESPETADAS	19	1.6	GLAVNI PRIMIJENJENI PROPISI O SPRJEČAVANJU NESREĆA KOJE TREBA POŠTIVATI		28
1.7	GARANTÍA LEGAL	20	1.7	JAMSTVO		28
1.8	RESPONSABILIDAD DEL CONSTRUCTOR	20	1.8	ODGOVORNOST PROIZVOĐAČA		29
1.9	CARACTERÍSTICAS DEL USUARIO	20	1.9	OSOBI NE KORISNIKA		29
1.10	ASISTENCIA TÉCNICA	20	1.10	TEHNIČKA POMOĆ		29
1.11	PIEZAS DE REPUESTO	20	1.11	REZERVNI DIJELOVI		29
2	ADVERTENCIAS PARA LA SEGURIDAD	20	2	SIGURNOSNA UPOZORENJA		29
2.1	ADVERTENCIAS PARA EL INSTALADOR	20	2.1	UPOZORENJA ZA INSTALATERA		29
2.2	ADVERTENCIAS PARA EL USUARIO	20	2.2	UPOZORENJA ZA KORISNIKA		29
3	MONTAJE	21	3	INSTALIRANJE		30
3.1	ESPECIFICACIONES PARA BARBACOAS REALIZADAS EN MATERIAL BRUTO	21	3.1	SPECIFIKACIJE ZA BETONSKE ROŠTILJE		30
3.2	ESPECIFICACIONES PARA BARBACOAS DE MARMOTECH	21	3.2	SPECIFIKACIJE ZA ROŠTILJ OD MARMOTECH-A		30
3.3	ESPECIFICACIONES DE MONTAJE PARA BARBACOAS CON HORNO	22	3.3	SPECIFIKACIJE ZA MONTIRANJE ROŠTILJA S PEĆNICOM		30
4	USO PREVISTO POR EL CONSTRUCTOR	22	4	PREDVIĐENA NAMJENA OD STRANE PROIZVOĐAČA		31
5	LIMPIEZA Y MANTENIMIENTO	22	5	ČIŠĆENJE I ODRŽAVANJE		31
6	SUGERENCIAS PARA LA COCCIÓN EN EL HORNO	23	6	SAVJETI ZA KUHANJE U PEĆNICI		31

	VSEBINA	SLO		VSEBINA	PL
1	PREDGOVOR	24	1	WSTĘP	32
1.1	SIMBOLI	24	1.1	SYMBOLS	32
1.2	NAMEN IN VSEBINA NAVODIL	24	1.2	CEL I ZAWARTOŚĆ PODRĘCZNIKA	32
1.3	HRANJENJE NAVODIL	24	1.3	PRZECZYNOWYWANIE PODRĘCZNIKA	32
1.4	POSODABLIJANJE NAVODIL	24	1.4	AKTUALIZACJA PODRĘCZNIKA	32
1.5	SPLOŠNO	24	1.5	INFORMACJE OGÓLNE	32
1.6	SPOŠTOVANJE VARNOSTNIH PREDPISOV	24	1.6	GŁÓWNE ZASADY BEZPIECZEŃSTWA, KTÓRYCH NALEŻY PRZESTRZEGAĆ	33
1.7	GARANCIJA	24	1.7	GWARANCJA PRAWNA	33
1.8	ODGOVORNOST PROIZVAJALCA	25	1.8	ODPOWIEDZIALNOŚĆ PRODUCENTA	33
1.9	LASTNOSTI UPORABNIKA	25	1.9	CHARAKTERYSTYKA UŻYTKOWNIKA	33
1.10	TEHNIČNA PODPORA	25	1.10	POMOC TECHNICZNA	33
1.11	NADOMESTNI DELI	25	1.11	CZĘŚCI ZAMIENNE	33
2	VARNOSTNA OPOZORILA	25	2	OSTRZEŻENIA DOTYCZĄCE BEZPIECZEŃSTWA	33
2.1	OPOZORILA ZA MONTERJA	25	2.1	OSTRZEŻENIA DLA MONTERA	33
2.2	OPOZORILA ZA UPORABNIKA	25	2.2	OSTRZEŻENIA DLA UŻYTKOWNIKA	33
3	MONTAŽA	26	3	MONTAŻ	34
3.1	SPECIFIKACIJE ZA SUROVE KAMINE	26	3.1	SPECYFIKACJE DLA GRILA BETONOWEGO	34
3.2	SPECIFIKACIJE ZA KAMINE IZ MARMOTECHA	26	3.2	SPECYFIKACJE DLA GRILA WYKONANEGO Z MATERIAŁU MARMOTECH	34
3.3	SPECIFIKACIJE ZA MONTAŽO KAMINOV S PEČICO	26	3.3	SPECYFIKACJE DLA MONTAŻU GRILLA Z PIECEM	35
4	PREDVIDENA UPORABA	27	4	UŻYTKOWANIE PRZEWIDZIANE PRZEZ PRODUCENTA	35
5	ČIŠĆENJE IN VZDRŽEVANJE	27	5	CZYSZCZENIE I KONSERWACJA	36
6	PRIPOROČILA ZA PEKO V PEČICI	27	6	PORADY DOTYCZĄCE GOTOWANIA W PIECU	36

OBSAH		SK	СЪДЪРЖАНИЕ		BG
1	ÚVOD	37	1	ВЪВЕДЕНИЕ	45
1.1	POUŽITÉ SYMBOLY	37	1.1	СИМВОЛИ	45
1.2	ROZSAH A OBSAH NÁVODU	37	1.2	ЦЕЛ И СЪДЪРЖАНИЕ НА РЪКОВОДСТВОТО	45
1.3	USCHOVANIE NÁVODU	37	1.3	СЪХРАНЕНИЕ НА РЪКОВОДСТВОТО	45
1.4	AKTUALIZÁCIA NÁVODU	37	1.4	АКТУАЛИЗИРАНЕ НА РЪКОВОДСТВОТО	45
1.5	VŠEOBECNE	37	1.5	ОБЩА ИНФОРМАЦИЯ	45
1.6	HLAVNÉ POUŽITÉ BEZPEČNOSTNÉ PREDPISY A PREDPISY, KTORÉ JE POTREBNÉ DODRŽAŤ	37	1.6	ОСНОВНИ НОРМИ ЗА ПРЕДОТВРАТЯВАНЕ НА ЗЛОПОЛУКИ СПАЗВАНИ, ИЛИ КОИТО ТРЯБВА ДА БЪДАТ СПАЗВАНИ	46
1.7	ZÁRUKA	37	1.7	ПРАВНА ГАРАНЦИЯ	46
1.8	ZODPOVEDNOSŤ VÝROBCU	38	1.8	ОТГОВОРНОСТ НА ПРОИЗВОДИТЕЛЯ	46
1.9	DEFINÍCIA POUŽÍVATEĽA	38	1.9	ХАРАКТЕРИСТИКИ НА ПОТРЕБИТЕЛЯ	46
1.10	TECHNICKÁ POMOC	38	1.10	ТЕХНИЧЕСКО ОБСЛУЖВАНЕ	46
1.11	NÁHRADNÉ DIELY	38	1.11	РЕЗЕРВНИ ЧАСТИ	46
2	BEZPEČNOSTNÉ UPOZORNENIA	38	2	ПРЕДУПРЕЖДЕНИЯ ЗА БЕЗОПАСНОСТ	46
2.1	UPOZORNENIA PRE INŠTALATÉRA	38	2.1	ПРЕДУПРЕЖДЕНИЯ ЗА ИНСТАЛАТОРА	46
2.2	UPOZORNENIA PRE POUŽÍVATEĽA	38	2.2	ПРЕДУПРЕЖДЕНИЯ ЗА ПОТРЕБИТЕЛЯ	46
3	MONTÁŽ	38	3	МОНТАЖ	47
3.1	ŠPECIFIKÁCIE PRE GRILY BEZ VONAKJŠIEHO NÁTERU	38	3.1	ТЕХНИЧЕСКИ СПЕЦИФИКАЦИИ ЗА НЕОБРАБОТЕНО БАРБЕКЮ	47
3.2	ŠPECIFIKÁCIE PRE GRILY Z MARMOTECHEU	39	3.2	ТЕХНИЧЕСКИ СПЕЦИФИКАЦИИ ЗА БАРБЕКЮ ОТ МАРМОТЕСН	48
3.3	ŠPECIFIKÁCIE MONTÁŽE PRE GRILY S PECOU	39	3.3	ТЕХНИЧЕСКИ СПЕЦИФИКАЦИИ ЗА МОНТАЖ НА БАРБЕКЮ С ФУРНА	48
4	ÚČEL POUŽITIA	40	4	УПОТРЕБА, ПРЕДВИДЕНА ОТ ПРОИЗВОДИТЕЛЯ	48
5	ČISTENIE A ÚDRŽBA	40	5	ПОЧИСТВАНЕ И ПОДДРЪЖКА	48
6	RADY NA PRÍPRAVU JEDLA V PECI	40	6	СЪВЕТИ ЗА ПЕЧЕНЕ В ПЕЩТА	49

POL.	OBSAH	CZ	STR.	СОДЕРЖАНИЕ	RU
1	ÚVOD	41	1	ВВЕДЕНИЕ	50
1.1	SYMBOLY	41	1.1	УСЛОВНЫЕ ОБОЗНАЧЕНИЯ	50
1.2	ÚČEL A OBSAH NÁVODU	41	1.2	ЦЕЛЬ И СОДЕРЖАНИЕ РУКОВОДСТВА ПО ЭКСПЛУАТАЦИИ	50
1.3	UCHOVÁNÍ NÁVODU	41	1.3	ХРАНЕНИЕ РУКОВОДСТВА ПО ЭКСПЛУАТАЦИИ	50
1.4	AKTUALIZACE NÁVODU	41	1.4	ОБНОВЛЕНИЕ РУКОВОДСТВА ПО ЭКСПЛУАТАЦИИ	50
1.5	OBECNÁ USTANOVENÍ	41	1.5	ОБЩАЯ ИНФОРМАЦИЯ	50
1.6	HLAVNÍ DODRŽOVANÉ PŘEDPISY V OBLASTI PREVENCE NEHOD A PŘEDPISY, KTERÉ JE NUTNÉ DODRŽOVAT	41	1.6	ОСНОВНЫЕ ПРАВИЛА ТЕХНИКИ БЕЗОПАСНОСТИ	51
1.7	ZÁRUKA	41	1.7	ГАРАНТИЯ	51
1.8	ODPOVĚDNOST VÝROBCE	42	1.8	ОТВЕТСТВЕННОСТЬ ПРОИЗВОДИТЕЛЯ	51
1.9	VLASTNOSTI UŽIVATELE	42	1.9	ТРЕБОВАНИЯ К ПОЛЬЗОВАТЕЛЮ ОБОРУДОВАНИЯ	51
1.10	TECHNICKÁ ASISTENCE	42	1.10	ТЕХНИЧЕСКАЯ ПОДДЕРЖКА	51
1.11	NÁHRADNÍ DÍLY	42	1.11	ЗАПАСНЫЕ ЧАСТИ	51
2	UPOZORNĚNÍ PRO BEZPEČNOST	42	2	МЕРЫ ПРЕДОСТОРОЖНОСТИ	51
2.1	UPOZORNĚNÍ PRO INSTALAČNÍHO TECHNIKA	42	2.1	МЕРЫ ПРЕДОСТОРОЖНОСТИ ДЛЯ УСТАНОВЩИКА	51
2.2	UPOZORNĚNÍ PRO UŽIVATELE	42	2.2	МЕРЫ ПРЕДОСТОРОЖНОСТИ ДЛЯ ПОЛЬЗОВАТЕЛЯ	51
3	MONTÁŽ	43	3	СБОРКА	52
3.1	SPECIFIKACE PRO SUROVÉ GRILY	43	3.1	СБОРКА БАРБЕКЮ ИЗ НЕОБРАБОТАННОГО БЕТОНА	52
3.2	SPECIFIKACE PRO GRILY Z MARMOTECHEU NEBO PROBARVENÉ	43	3.2	СБОРКА БАРБЕКЮ ИЗ МАТЕРИАЛА МАРМОТЕСН	53
3.3	SPECIFIKACE MONTÁŽE PRO GRIL S TROUBOU	43	3.3	СБОРКА БАРБЕКЮ С ПЕЧЬЮ	53
4	VÝROBCEM ZAMÝŠLENÉ POUŽITÍ	43	4	НАЗНАЧЕНИЕ ИЗДЕЛИЯ	54
5	ČIŠTĚNÍ A ÚDRŽBA	44	5	ЧИСТКА И ТЕХОБСЛУЖИВАНИЕ	54
6	DOPORUČENÍ PRO PEČENÍ V TROUBĚ	44	6	РЕКОМЕНДАЦИИ ПО ПРИГОТОВЛЕНИЮ В ПЕЧИ	54

REF.	INHOUDSOPGAVE	NL	PAG.	SISU	EW
1	VOORWOORD	55	1	ALUSTUSEKS	64
1.1	SYMBOLLEN	55	1.1	SUMBOLID	64
1.2	DOEL EN INHOUD VAN DE HANDLEIDING	55	1.2	KASUTUSJUHENDI EESMARK JA SISU	64
1.3	DE HANDLEIDING BEWAREN	55	1.3	KASUTUSJUHENDI ALLESHOIMINE	64
1.4	UPDATE VAN DE HANDLEIDING	55	1.4	KASUTUSJUHENDI UUENDAMINE	64
1.5	ALGEMEEN	55	1.5	ULDIST	64
1.6	VOORNAAMSTE IN ACHT GENOMEN EN NA TE LEVEN NORMEN VOOR ONGEVALLENPREVENTIE	56	1.6	ÕNNETUSJUHTUMITE VÄLTIMISE PEAMISED NÕUDED, MIDA ON JÄRGITUD JA MIDA TULEB JÄRGIDA	64
1.7	WETTELIJKE GARANTIE	56	1.7	SEADUSEGA ETTE NÄHTUD GARANTII	64
1.8	AANSPRAKELIJKHEID VAN DE FABRIKANT	56	1.8	TOOTJA VASTUTUS	65
1.9	KENMERKEN VAN DE GEBRUIKER	56	1.9	KASUTAJA VASTUTUS	65
1.10	TECHNISCHE BIJSTAND	56	1.10	TEHNILINE TUGI	65
1.11	RESERVEONDERDELEN	56	1.11	VAHETUSOSAD	65
2	WAARSCHUWINGEN VOOR DE VEILIGHEID	56	2	OHUTUST PUUDUTAVAD MÄRKUSED	65
2.1	WAARSCHUWINGEN VOOR DE INSTALLATEUR	56	2.1	PAIGALDAMIST PUUDUTAVAD MÄRKUSED	65
2.2	WAARSCHUWINGEN VOOR DE GEBRUIKER	56	2.2	KASUTAMIST PUUDUTAVAD MÄRKUSED	65
3	MONTAGE	57	3	KOKKUPANEMINE	66
3.1	SPECIFICATIES VOOR BARBECUES RUW BETON	57	3.1	NÕUDED KAREDAST BETOONIST GRILLI KORRAL	66
3.2	SPECIFICATIES VOOR BARBECUES MARMOTECH	57	3.2	NÕUDED MARMOTECHIST GRILLI KORRAL	66
3.3	MONTAGE-SPECIFICATIES VOOR BBQ MET OVEN	58	3.3	NÕUDED AHJUGA GRILLIDE PAIGALDAMISEL	66
4	DOOR DE FABRIKANT BEOOGD GEBRUIK	58	4	NÕUETEKOHANE KASUTUS	67
5	REINIGING EN ONDERHOUD	58	5	PUHASTUS JA HOOLDUS	67
6	TIPS VOOR KOKEN IN DE OVEN	58	6	SOOVITUSED AHJUS KUPSETAMISEKS	67

REF.	INDEKS	NO	S.	TURINYS	LT
1	FORORD	60	1	PRATARMĖ	68
1.1	SYMBOLER	60	1.1	SIMBOLIAI	68
1.2	HÅNDBOKENS FORMÅL OG INNHOLD	60	1.2	VADOVO PASKIRTIS IR TURINYS	68
1.3	OPPBEVARING AV HÅNDBOKEN	60	1.3	VADOVO SAUGOJIMAS	68
1.4	OPPDATERING AV HÅNDBOKEN	60	1.4	VADOVO ATNAUJINIMAS	68
1.5	GENERELT	60	1.5	BENDRA INFORMACIJA	68
1.6	GRUNNLEGGENDE HELSE- OG SIKKERHETSFRSKRIFTER TIL ETTERFØLGELSE	60	1.6	PAGRINDINIAI TAIKYTI IR TAIKOMI APSAUGOS NUO NELAIMINGŲ ATSITIKIMŲ REGLAMENTAI	68
1.7	RETSLIG GARANTI	60	1.7	TEISINĖ GARANTIJA	68
1.8	KONSTRUKTØRANSVAR	61	1.8	GAMINTOJO ATSAKOMYBĖ	69
1.9	EGENSKAPER HOS BRUKER	61	1.9	NAUDOTOJO SAVYBĖS	69
1.10	TEKNISK ASSISTANSE	61	1.10	TECHNINĖ PAGALBA	69
1.11	RESERVEDELER	61	1.11	ATSARGINĖS DALYS	69
2	SIKKERHETSADVARSLER	61	2	SAUGOS PERSPĖJIMAI	69
2.1	ADVARSLER FOR INSTALLATØR	61	2.1	PERSPĖJIMAI MONTUOTOJUI	69
2.2	ADVARSLER FOR BRUKER	61	2.2	PERSPĖJIMAI EKSPLOATUOJANČIAM ASMENIUI	69
3	MONTERING	62	3	MONTAVIMAS	69
3.1	SPESIFIKASJONER FOR GRILLER I RÅBETONG	62	3.1	GRUBLĖTŲ KEPSNINIŲ SPECIFIKACIJOS	69
3.2	SPESIFIKASJONER FOR GRILLER I RÅBETONG	62	3.2	„MARMOTECH“ KEPSNINIŲ SPECIFIKACIJOS	70
3.3	SPESIFIKASJONER FOR MONTERING AV KOMBIGRILL MED OVN	62	3.3	KEPSNINIŲ SU KROSNIMI MONTAVIMO SPECIFIKACIJOS	70
4	TILTENKT BRUK	63	4	GAMINTOJO NUMATYTA NAUDOJIMO PASKIRTIS	71
5	RENGJØRING OG VEDLIKEHOLD	63	5	VALYMAS IR PRIEŽIŪRA	71
6	ANBEFALINGER FOR STEKING I OVN	63	6	PASIŪLYMAI, KAIP KEPTI KROSNYJE	71

IT Gentile cliente,
desideriamo innanzitutto ringraziarLa per la preferenza che ha voluto accordarci acquistando il nostro prodotto e ci congratuliamo con Lei per la scelta.

Per consentirLe di utilizzare al meglio il suo nuovo barbecue, la invitiamo a seguire attentamente quanto descritto nel presente manuale.

1 PREMESSA

Leggere attentamente le istruzioni fino alla fine prima di procedere al montaggio.

Non operare se non si sono ben comprese tutte le notizie riportate nel manuale; in caso di dubbi richiedere sempre al rivenditore Palazzetti presso il quale si ha effettuato l'acquisto.

Palazzetti si riserva il diritto di modificare specifiche e caratteristiche tecniche e/o funzionali al prodotto in qualsiasi momento senza darne preavviso.

1.1 SIMBOLOGIA

Nel presente manuale i punti di rilevante importanza sono evidenziati dalla seguente simbologia:



ATTENZIONE: Punto nel quale viene espressa una nota di particolare rilevanza.

CARBONELLA MAX TOT KG: carica massima consentita di carbone di legna o carbonella

LEGNA MAX TOT KG: carica massima legna di piccola pezzatura e ben secca

PISTOLA: sigillare con collante (in dotazione su alcuni modelli)

1.2 SCOPO E CONTENUTO DEL MANUALE

Scopo

Lo scopo del manuale è quello di consentire all'utilizzatore di prendere quei provvedimenti e predisporre tutti i mezzi umani e materiali necessari per un suo uso corretto, sicuro e duraturo.

Contenuto

Questo manuale contiene tutte le informazioni necessarie per l'installazione, l'impiego e la manutenzione del prodotto. La scrupolosa osservanza di quanto in esso descritto garantisce un elevato grado di sicurezza e produttività del prodotto.

1.3 CONSERVAZIONE DEL MANUALE

Conservazione e consultazione

Il manuale deve essere conservato con cura e deve essere sempre disponibile per la consultazione, sia da parte dell'utilizzatore che degli addetti al montaggio ed alla manutenzione. Il manuale Istruzione Uso e Manutenzione è parte integrante del prodotto.

Deterioramento o smarrimento

In caso di necessità fare richiesta di un'ulteriore copia a Palazzetti.

Cessione del prodotto

In caso di cessione del prodotto l'utente è obbligato a consegnare al nuovo acquirente anche il presente manuale.

1.4 AGGIORNAMENTO DEL MANUALE

Il presente manuale rispecchia lo stato dell'arte al momento dell'immissione sul mercato del prodotto. I barbecue già presenti sul mercato, con la relativa documentazione tecnica, non verranno considerate da PALAZZETTI carenti o inadeguati a seguito di eventuali modifiche, adeguamenti o applicazione, di nuove tecnologie sui prodotti di nuova commercializzazione.

1.5 GENERALITÀ

Responsabilità

Con la consegna del presente manuale Palazzetti declina ogni responsabilità, sia civile che penale, per incidenti derivati dalla non osservanza parziale o totale delle specifiche in esso contenute.

Palazzetti declina, altresì, ogni responsabilità derivante da uso improprio del prodotto od uso non corretto da parte dell'utilizzatore, da modifiche e/o riparazioni non autorizzate, da utilizzo di ricambi non originali o non specifici per questo modello.

Manutenzione straordinaria

Le operazioni di manutenzione straordinaria devono essere eseguite da personale qualificato ed abilitato ad intervenire sul prodotto a cui fa riferimento il presente manuale.

Responsabilità delle opere di installazione

La responsabilità delle opere eseguite per l'installazione del prodotto non può essere considerata a carico della PALAZZETTI, essa è, e rimane, a carico dell'installatore, al quale è demandata l'esecuzione delle verifiche relative alla correttezza delle soluzioni di installazione proposte. Inoltre devono essere rispettate tutte le norme di sicurezza previste dalla legislazione specifica vigente nello stato dove la stessa è installata.

Uso

L'uso del prodotto è subordinato, oltre che alle prescrizioni contenute nel presente manuale, anche al rispetto di tutte le norme di sicurezza previste dalla legislazione specifica vigente nello stato dove avverrà l'installazione.

1.6 PRINCIPALI NORME ANTINFORTUNISTICHE RISPETTATE E DA RISPETTARE

A) Direttiva 89/391/CEE: "Attuazione delle misure volte a promuovere il miglioramento della sicurezza e della salute dei lavoratori durante il lavoro".

B) Direttiva 89/106/CEE: "Concernente il riavvicinamento delle disposizioni legislative, regolamentari ed amministrative degli stati membri concernenti i prodotti da costruzione".

C) Direttiva 85/374/CEE: "Concernente il riavvicinamento delle disposizioni legislative, regolamentari ed amministrative degli stati membri in materia di responsabilità per danno da prodotti difettosi".

1.7 GARANZIA LEGALE

L'utente per poter usufruire della garanzia legale, di cui alla Direttiva CEE 1999/44/CE deve osservare scrupolosamente le prescrizioni indicate nel presente manuale, ed in particolare:

- operare sempre nei limiti d'impiego del prodotto;
 - effettuare sempre una costante e diligente manutenzione;
 - autorizzare all'uso del prodotto persone di provata capacità, attitudine ed adeguatamente addestrate allo scopo.
- L'inosservanza delle prescrizioni contenute in questo manuale implicherà l'immediata decadenza della garanzia.

1.8 RESPONSABILITÀ DEL COSTRUTTORE

Il Costruttore declina ogni responsabilità civile e penale, diretta o indiretta, dovuta a:

- installazione non conforme alle normative vigenti nel paese ed alle direttive di sicurezza;
- inosservanza delle istruzioni contenute nel manuale;
- installazione da parte di personale non qualificato e/o non addestrato;
- uso non conforme alle direttive di sicurezza;
- modifiche e riparazioni non autorizzate dal Costruttore;
- utilizzo di ricambi non originali o non specifici per il modello di barbecue;
- carenza di manutenzione;
- eventi eccezionali.

1.9 CARATTERISTICHE DELL'UTILIZZATORE

L'utilizzatore del prodotto deve essere una persona adulta e responsabile provvista delle conoscenze tecniche necessarie per la manutenzione ordinaria dei componenti dello stesso. Fare attenzione che i bambini non si avvicinino al prodotto, con l'intento di giocarvi.

1.10 ASSISTENZA TECNICA

Palazzetti è in grado di risolvere qualunque problema tecnico riguardante l'impiego e la manutenzione nell'intero ciclo di vita del prodotto.

1.11 PARTI DI RICAMBIO

Impiegare esclusivamente parti di ricambio originali. Non attendere che i componenti siano logorati dall'uso prima di procedere alla loro sostituzione. Sostituire un componente usurato prima della rottura favorisce la prevenzione degli infortuni derivanti da incidenti causati proprio dalla rottura improvvisa dei componenti, che potrebbero provocare gravi danni a persone e cose.

Eseguire i controlli periodici di manutenzione come indicato nel capitolo "Manutenzione e Pulizia".

2 AVVERTENZE PER LA SICUREZZA

Non utilizzare il barbecue in uno spazio confinato e/o abitabile, per esempio in case, tende, caravan, case mobili, barche. pericolo di morte per avvelenamento da monossido di carbonio

2.1 AVVERTENZE PER L'INSTALLATORE

- Per il corretto funzionamento del tiraggio, prevederne l'installazione ad una distanza di almeno 6 metri tra l'uscita fumi ed ostacoli, alberi, cespugli o costruzioni;
- Verificare che le predisposizioni all'accoglimento del prodotto siano conformi ai regolamenti locali, nazionale ed europei. Osservare le prescrizioni indicate nel presente manuale.
- Usare sempre i dispositivi di sicurezza individuale e gli altri mezzi di protezione previsti per legge.
- Per ragioni di sicurezza non superare 3 elementi di canna fumaria
- predisporre una base solida, inalterabile nel tempo e perfettamente a livello, adeguata alle dimensioni ed al peso del barbecue.
- Eventuali minime differenze di altezze tra i vari elementi, vanno compensate in fase di montaggio e non possono essere considerati motivo di reclamo.

2.2 AVVERTENZE PER L'UTILIZZATORE

- Predisporre il luogo d'installazione secondo i regolamenti locali, nazionale ed europei. **ATTENZIONE!** Questo barbecue diventerà molto caldo, e lo rimane per lungo tempo anche dopo lo spegnimento, evitare di toccare le parti calde e di avvicinare oggetti, in modo particolare se infiammabili. Prima di procedere al montaggio osservare le seguenti indicazioni:
- Si raccomanda l'utilizzo di DPI (dispositivi di sicurezza individuale) prima di procedere con le operazioni di montaggio;
- Per ragioni di sicurezza non superare 3 elementi di canna fumaria
- predisporre una base solida, inalterabile nel tempo e perfettamente a livello, adeguata alle dimensioni ed al peso del barbecue.
- Eventuali minime differenze di altezze tra i vari elementi, vanno compensate in fase di montaggio e non possono essere considerati motivo di reclamo.
- Efflorescenza non può essere considerato motivo di reclamo in quanto è un fenomeno naturale, che si presenta con una formazione di macchie bianche sugli elementi. Si forma in presenza di umidità (pioggia, neve, condensa caldo/freddo, ...) ed è una reazione naturale dei prodotti legati con cemento, che in base alle condizioni climatiche si può presentare in modo più o meno intenso. L'efflorescenza si dissolve con l'acqua piovana e sparisce spontaneamente dopo un paio d'anni. La formazione di fessurazioni e caville superficiali fanno parte del normale assestamento del barbecue, e non compromettono la sicurezza e la funzionalità del prodotto, come previsto da norma UNI-EN1860-1.

Usare sempre protezioni adeguate per introdurre o togliere i cibi da griglia o dal forno (per i modelli combinati con forno). Inoltre è buona norma impedire che i bambini possano avvicinarsi al barbecue quando è in funzione.

- **ATTENZIONE!** Non usare alcool o benzina per accendere o ravvivare la fiamma! Usare solo gli accenditori conformi alla norma EN 1860-3!

Durante la cottura sorvegliare il prodotto in funzione.

- IL BARBECUE DEVE ESSERE ESCLUSIVAMENTE UTILIZZATO per cuocere cibi in ambiente esterno - ogni altro uso è vietato - **NON UTILIZZARLO IN AMBIENTI CHIUSI.**

- **ATTENZIONE!** Il barbecue non è un inceneritore! Per il fuoco si consiglia l'utilizzo di legna ben secca o carbonella in base al modello di barbecue (vedi simboli su esplosi per tipologia e quantità di combustibile da rispettare);

- Accendere il fuoco ed attendere almeno 30 minuti prima di iniziare a cucinare.

- iniziare a cucinare solo quando il combustibile ha formato uno strato superficiale di cenere.

- **ATTENZIONE !** Tenere lontano dai bambini e dagli animali domestici.

- Non spegnere il fuoco con l'acqua

- **ATTENZIONE !** Non salire o sedersi sul piano d'appoggio

- Le parti in legno dell'imballo, il cartone e la pellicola devono essere portati nei centri locali di riciclaggio materiali.

- Durante il periodo invernale si raccomanda di proteggere il barbecue con l'apposito Sacco Protettivo (optional)

3 MONTAGGIO

3.1 SPECIFICHE PER BARBECUE GREZZI

Se avete acquistato un barbecue in cemento grezzo: utilizzare il kit di montaggio Palazzetti (optional). Procedere all'assemblaggio dei vari elementi seguendo la numerazione come indicata sull'esplosi ed eseguire le sovrapposizioni controllandole con il livello a bolla.

Assemblare i basamenti ed il piano con malta (inclusa nel kit di montaggio) ed eseguire le sovrapposizioni controllandole con un livello a bolla.

- Eventuali minime differenze di spessore tra gli elementi fanno parte della natura del materiale e non possono essere motivo di reclamo, pertanto devono essere sistemate in fase di posa; **Nelle parti sollecitate dal calore è assolutamente vietato usare malte/sigillanti refrattari, cementi ad alta resistenza termica o a presa rapida (cemento bianco, cemento alluminato, ecc.) mastici alta temperatura e collanti ad alta presa (colle da piastrelle, ecc.) poiché non permettono la dilatazione termica degli elementi del barbecue a contatto con il calore e possono quindi provocare la rottura degli stessi.**

Le parti a contatto col calore (dal focolare in su) devono essere assemblate esclusivamente con adesivo sigillante incluso nel kit di montaggio Palazzetti (optional) Questa colla speciale è resistente al calore, diventa flessibile e permette al materiale di dilatarsi con la combustione.

- *In assenza di Easy-fix Palazzetti, accertarsi che il collante usato abbia le seguenti caratteristiche: sigillante poliuretanico monocomponente.*

- **Attenzione:** se il focolare è realizzato in più elementi, inserire la griglia fra i 2 fianchi prima di fissarli. Attendere l'indurimento prima di procedere con le altre operazioni;

- le basi fuoco in refrattario devono essere appoggiate all'interno del focolare e non fissate.

- attendere che il barbecue sia asciutto prima di procedere con la verniciatura (almeno 4 giorni); **Tutte le parti in cemento grezzo devono essere verniciate con un colore idrorepellente a base di quarzo, al fine di proteggerle dagli agenti atmosferici, incluso nel Kit di montaggio Palazzetti (optional) E' necessario stenderne almeno 2 mani, al fine di ottenere uno spessore di 2-3 mm.**

Le parti in Marmotech o tinte nell'impasto, (come i piani lavoro, ecc.) devono essere protette con l'idrorepellente trasparente Palazzetti incluso nel kit di montaggio Palazzetti (optional);

I trattamenti sono da ripetere una volta l'anno.

Guarda il video per per un corretto montaggio:

<https://www.bricoportale.it/palazzetti/forno-barbecue-parenzo/>

3.2 SPECIFICHE PER BARBECUE IN MARMOTECH O TINTI NELL'IMPASTO

Se avete acquistato un barbecue in Marmotech o tinto nell'impasto: per assemblare il barbecue usare semplicemente l'adesivo sigillante Palazzetti (di serie su alcuni modelli).

- *In assenza di Easy-fix Palazzetti, accertarsi che il collante usato abbia le seguenti caratteristiche: sigillante poliuretanico monocomponente.*

- Procedere all'assemblaggio dei vari elementi seguendo la numerazione come indicata sull'esplosi ed eseguire le sovrapposizioni controllandole con il livello a bolla;

- **Attenzione :** se il focolare è realizzato in più elementi, inserire la griglia fra i 2 fianchi prima di fissarli. Attendere l'indurimento prima di procedere con le altre operazioni;

- le basi fuoco in refrattario devono essere appoggiate all'interno del focolare e non fissate;

- a montaggio avvenuto attendere che il barbecue sia asciutto **(almeno 4 giorni);**

- gli eventuali componenti in Easy Stone sono realizzati artigianalmente ed eventuali imperfezioni sono da ritenersi caratteristiche peculiari del manufatto;

- i barbecue in Marmotech e quelli tinti nell'impasto non necessitano di finitura, ma **devono essere protetti con l'idrorepellente trasparente Palazzetti al fine di garantirne l'impermeabilità agli agenti atmosferici ed alle macchie di grasso** (in dotazione su alcuni bbq). **Il trattamento è da ripetere una volta l'anno.**

Guarda il video per per un corretto montaggio:

<https://www.bricoportale.it/palazzetti/barbecue-guanaco/>

3.3 SPECIFICHE DI MONTAGGIO PER BBQ CON FORNO SPECIFICHE PER NEW ZEALAND, CRETA 2, NEW JERSEY, GRADO

- Assemblare il barbecue col collante in dotazione;

- Appoggiare sopra il piano (2 per Creta e Grado, nr. 2 a per New Zealand e New Jersey) senza collanti i fogli di fibra ceramica (in dotazione), e su di essi posate gli elementi del forno sigillando solo i punti specificati nel disegno.
- Distribuite il materassino isolante rimasto come in figura.
- Solo per New Zealand e New Jersey: a forno completamente installato, si raccomanda di coprire la cupola con materiale isolante leggero (es. Argilla espansa, NON INCLUSA), al fine di favorire una maggiore tenuta del calore ed evitare violente escursioni termiche.

IMPORTANTE :

- una volta completato l'assemblaggio del barbecue, applicare l'etichetta contenente le avvertenze come previsto dalla normativa UNI EN 1860-1 (in dotazione).
- ogni accensione deve avvenire in modo lento e graduale fino al riscaldamento omogeneo del barbecue. Un riscaldamento troppo veloce può provocare delle fessure evidenti e compromettere seriamente la struttura.
- Eventuali micro fessurazioni non alterano in alcun modo la funzionalità del prodotto e non possono essere motivo di reclamo trattandosi di normale assestamento del manufatto.

4 USO PREVISTO DAL COSTRUTTORE

I prodotti descritti in questo manuale sono stati costruiti espressamente per la cottura di cibi e per essere alimentati a legna, ben stagionata e di piccola pezzatura o carbonella in base al modello (vedere simboli su esplosi). Il barbecue non è un inceneritore. Qualsiasi altra destinazione d'uso o qualsiasi altro tipo di alimentazione è da ritenersi improprio e perciò pericoloso. Questa apparecchiatura è stata costruita in conformità con norme tecniche e direttive di settore.

Si raccomanda di non superare la carica consigliata!

5 PULIZIA E MANUTENZIONE

Pulire dopo ogni uso a barbecue freddo: sarà così possibile asportare più facilmente i residui della cottura evitando così che brucino al successivo utilizzo.

- ogni accensione deve avvenire in modo lento e graduale fino al riscaldamento omogeneo del barbecue. Un riscaldamento troppo veloce può provocare delle fessure evidenti da shock termico e compromettere seriamente la struttura.
- Eventuali micro fessurazioni non alterano in alcun modo la funzionalità del prodotto e non possono essere motivo di reclamo trattandosi di normale assestamento del manufatto.
- Al fine di preservare al meglio il barbecue, è necessario ripetere una volta l'anno i trattamenti idrorepellenti, con vernice al quarzo nel caso dei bbq grezzi e col trattamento liquido trasparente nel caso di bbq tinti in impasto o in Marmotech.
- Durante il periodo invernale si raccomanda di proteggere il barbecue asciutto con l'apposito Sacco Protettivo (optional)

IN CASO DI MANCATA OSSERVANZA DELLE NORME SOPRA INDICATE L'AZIENDA DECLINA OGNI RESPONSABILITA' PER EVENTUALI DANNI ARRECATI A PERSONE O COSE OD AL PRODOTTO STESSO. NON VERRANNO QUINDI RICONOSCIUTI INTERVENTI E/O SOSTITUZIONI A TITOLO GRATUITO.

IL BARBECUE E' CONFORME ALLA DIRETTIVA DEL 2004 RELATIVA ALLA SICUREZZA GENERALE DEL PRODOTTO, IN PARTICOLARE PER I MATERIALI A CONTATTO CON GLI ALIMENTI.

I BARBECUE PALAZZETTI SODDISFANO TUTTE LE PRESCRIZIONI DELLE NORMATIVA UNI EN 1860-1.

6 COTTURA NEL FORNO

Fate fuoco all'interno del forno, nella zona centrale, tenendo la portina chiusa ed il registro aria aperto.

Il forno andrà portato in temperatura gradualmente, evitando di sovraccaricarlo nella fase iniziale (massimo 2 Kg di legna ben secca e di piccolo taglio) onde evitare shock termici.

Il tempo necessario al forno a raggiungere la temperatura desiderata, varia a seconda del fuoco che avete fatto, in ogni caso questa fase richiederà non meno di 1 ora.

Il riferimento per le temperature è la scala NERA esterna del termometro in dotazione. I metodi, le temperature e i tempi di cottura variano molto, a seconda di cosa volete cuocere, le istruzioni che ci apprestiamo a darvi sono di carattere generale, e per la cottura di pizze, pane, focacce etc...

Appena la temperatura sarà sufficiente (ca 250° C e il colore interno del forno sarà più chiaro) a fiamme spente, aprite il forno e pulite velocemente il piano con un panno umido, spostando in un angolo sul fondo le braci e la cenere residui. Nel caso non ci sia più fiamma nel forno chiudete il registro fumi, per evitare la dispersione del calore.

Appoggiate direttamente sopra la base la pizza o il pane da cuocere; nel caso non siate ancora dei cuochi provetti vi consigliamo di appoggiare il cibo su una normale teglia adatta. Dopo aver inserito la pietanza, chiudete la portina il più presto possibile. Potrete controllare la cottura attraverso lo spioncino; quando il cibo sarà cotto toglietelo dal forno usando gli appositi attrezzi (optional).

Guarda il video per una corretta accensione e pulizia:
<https://www.bricoportale.it/palazzetti/accensione-pulizia-parenzo/>

La Palazzetti Lelio S.p.A. si riserva il diritto di apportare modifiche in qualsiasi momento senza preavviso.

UK Dear customer,
We would like to start thanking you for choosing one of our products and congratulate you on your choice.

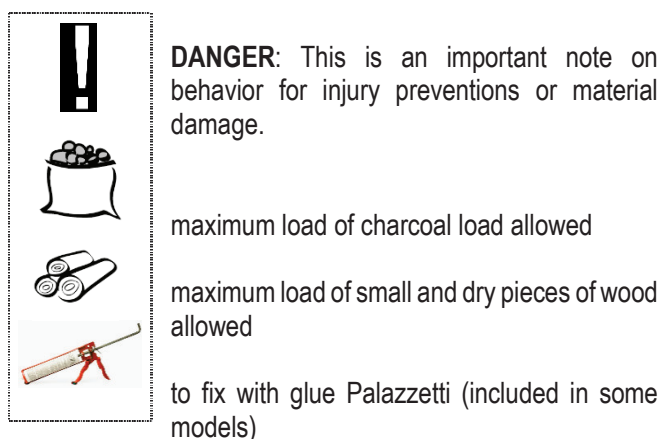
In order to best use your new barbecue, please follow carefully what is described in this manual.

1 FOREWORD

Do not start using the barbecue until you have read and understood the contents of this manual. Should you have any doubts, please make sure you contact Palazzetti's specialist retailer. Palazzetti reserves the right to modify the technical and/or functional specifications and features of the product at any time without prior notice.

1.1 SYMBOLS

The important points in this manual are highlighted with the following symbols:



1.2 PURPOSE AND CONTENTS OF THE MANUAL

Purpose

The purpose of the manual is to allow the user to take the necessary precautions and to have all the human and material means required for its correct, safe and lasting use.

Contents

This manual contains all the information necessary for installation, use and maintenance of the product. By complying scrupulously with the contents of this manual you will ensure a high degree of safety and productivity for the product.

1.3 KEEPING THE MANUAL

Storage and consultation

The manual must be stored in a safe, dry place and be available at all times for consultation by the user and installation and maintenance personnel. The Use and Maintenance Instructions Manual is an integral part of the product.

Deterioration or loss

If required, please ask Palazzetti for another copy of the manual.

Selling the product

If the product is sold the user must give the manual to the new owner as well.

1.4 UPDATING THE MANUAL

This manual reflects the state-of-the-art at the time the product was introduced onto the market. The barbecues already on the market, together with their technical documentation, will not be considered as deficient or inadequate simply because changes or adjustments have been made or new technologies have been applied to the next generation of appliances.

1.5 GENERAL INFORMATION

Liabilities

Upon delivery of this manual Palazzetti declines all civil and penal responsibility for any accidents that may derive from the total or partial failure to comply with the specifications contained herein. PALAZZETTI also declines all liability resulting from an improper use of the product, incorrect use by the user, from unauthorized alterations and/or repairs, or the use of non-original or non-specific spare parts for this particular model.

Extraordinary maintenance

Extraordinary maintenance must be carried out by personnel qualified and licensed to work on the product to which this manual refers.

Responsibility for installation

PALAZZETTI is not responsible for the installation of the product. This work is entirely up to the installer who is requested to check the flue and air intake and to check whether the proposed installation solutions are feasible. In addition, all the safety standards established by the relevant law in force in the place of installation must be complied with.

Use

The use of the product is subject to compliance with all the safety standards established by the relevant laws in force in the place of installation, in addition to the instructions contained in this manual.

1.6 MAIN SAFETY STANDARD TO OBSERVE AND TO BE OBSERVED

A) Directive 89/391/CEE: "Implementation of measures to promote improvement of the safety and health of workers during their working hours".

B) Directive 89/106/EEC: "Concerning the standardization of legislative, regulating and administrative guidelines of the member states on the subject of construction products".

C) Directive 85/374/EEC: "Concerning the standardization of legislative, regulating and administrative guidelines of the state members on the subject of liability for damages due to faulty products".

1.7 LEGAL GUARANTEE

The user may only make use of the legal guarantee, as under the EEC directive 1999/44/EC, if he has scrupulously

complied with the regulations indicated in this manual, and more specifically:

- always operate within the product's limits of use;
- always perform constant, diligent maintenance work;
- only allow the product to be used by proven qualified and skilled persons, properly trained for the purpose.

Failure to comply with the regulations contained in this manual will invalidate the warranty with immediate effect.

1.8 MANUFACTURER'S LIABILITY

The manufacturer declines all direct and indirect civil and penal responsibility for:

- installation that fails to comply with the laws in force in the country and the safety directives;
- failure to comply with the instructions provided in the manual;
- installation by unqualified and untrained personnel;
- use that fails to conform to the safety directives;
- modifications and repairs not authorized by the manufacturer;
- use of non-original or non-specific spare parts for this barbecue model;
- lack of maintenance;
- exceptional events.

1.9 CHARACTERISTICS OF THE USER

The product must be used by responsible adults who have the technical knowledge necessary for carrying out routine maintenance on its components. Make sure that children do not come near the product while it is operating to play nearby.

1.10 TECHNICAL ASSISTANCE

Palazzetti is able to solve any technical problem concerning the use and maintenance during the product's whole life cycle.

1.11 SPARE PARTS

Only use original spare parts. Do not wait until the components are worn from use before replacing them. Changing a worn component before it breaks makes it easier to prevent accidents that could otherwise lead to serious injury or damage to property. Carry out the routine maintenance checks as explained in the "Maintenance and Cleaning" chapter.

2 SAFETY WARNINGS

Do not use the barbecue in a confined and/or habitable space e.g. houses tents, caravans, motor homes, boats.
Danger of carbon monoxide poisoning fatality

2.1 INFORMATION FOR THE INSTALLER

Make sure that the product's place of installation complies with all local, national and European regulations. Always use the personal protection devices and other means of protection provided for by law.

2.2 INFORMATION FOR THE USER

Prepare the barbecue's place of installation in accordance with local, national and European regulations. The bbq is an appliance that becomes hot due to its nature and remains hot for a long time even after it is shut off. Before assembly product follow below mentioned requirement:

To avoid unpleasant smoke downdrafts and for a correct usage, there should be no obstacles, such as trees, buildings, etc., closer than 6 metres from the flue;

For safety reasons can be used no more than 3 pieces of extensions cubes to improve the draught of chimney;

The barbecue should be built on a solid and ample concrete base sufficiently large and resistant to hold the weight of the barbecue and make sure it is perfectly level.

Is possible that elements have a little differences into dimensions, which are tolerated due to the kind of material, they have to be adjusted during assembly and are not accepted as claim.

Efflorescence is not considered a claim, cause it is a natural phenomenon which appears as white spots on elements. It is due to humidity (rain, snow, ect.), it is a normal reaction of products with cement, and it could be more evident in some particularly wet Countries. Usually it is dissolved by rain within 2 years.

- According to current regulations UNI EN 1860-1 some cracks may appear but they do not affect the quality and the functioning of the product, and could not be considered a warranty claim, because they are the result of normal expansion due to heat.

Do not touch the hot parts or bring objects near its walls, especially if they are inflammable.

Always use suitable protection to insert or remove food by grill or oven (for models with oven).It is advisable to prevent children from coming close to bbq while it is operating.

- WARNING! Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3!

Supervise the barbecue while cooking.

- ONLY USE THE BARBECUE to cook food outdoors. Any other use is forbidden. DO NOT USE INDOORS.

- Do not use your barbecue as an incinerator for leaves, grass or other household waste. Use no more than fuel quantities indicated in draw pictures.

Light the fire and wait 30 min before cooking

Do not cook before the fuel has a coating of ash.

- WARNING! This barbecue will become very hot.

- WARNING! Keep children and animals away.

- WARNING! Do not stand or sit on worktop

- ALWAYS USE OVEN GLOVES AND HOLDING PADS.

- The wooden, cardboard and plastic parts of the packaging must be recycled to the local recycling centers

- During winter season we suggest to protect the structure with our polypropylene cover (optional) in order to avoid water infiltrations, which may damage the structure.

3 ASSEMBLY

3.1 UNPAINTED REFRACTORY CONCRETE BARBECUE

We suggest you to use Assembly kit Palazzetti (optional).

Assemble the elements in order as shown on the assembly drawing and check each step with a spirit level. We suggest to assemble the base and worktop of barbecue elements with mortar (included into Assembly Kit Palazzetti) and check each

step with a spirit level. –Small thickness differences are due to the material cannot be considered a warranty claim and have to be leveled with mortar while assembly.

Do not use high resistance cement or quick-setting cement (white cement, aluminated cement, etc.) or strong glue for tiles etc. as they prevent the thermal expansion of parts in contact with heat, causing cracks.

The part in contact with heat (from hearth up) have to be assemble with glue Easy fix (included into Assembly kit Palazzetti): This special glue is specific for outdoor and it is resistant to heat, it become flexible and allow the expansion of material due to heat of combustion.

- In the absence of Palazzetti Easy-fix glue, make sure that the glue to be used has the following properties: single-component polyurethane sealant.

Warning: if the fireplace comes in more elements, fit the grill between the 2 side elements before fixing them. Wait for it to harden before proceeding;

Place fireplace plates in hearth without fix;

Before using the barbecue, wait for it to dry completely (at least 4 days); **Barbecues made of refractory concrete has to be protected against bad weather by painting it with an outdoor plastic quartz paint** (included into Assembly kit Palazzetti). **Are necessary at least 2 hands, to obtain 2-3 mm thickness. All parts in Marmotech or already colored in mixture have to be protected with water repellent treatment Palazzetti** (included into Assembly kit Palazzetti); **Repeat them once a year.**

Watch the following video for assembly instructions:

<https://www.bricoportale.it/palazzetti/forno-barbecue-parenzo/>

3.2 MARMOTECH OR ALREADY COLORED IN MIXTURE BARBECUE

to assemble the elements only use the special glue for assembly by Palazzetti (included in some models). This special glue becomes flexible when heating and can be used to assembly all the elements of the barbecue.

- In the absence of Palazzetti Easy-fix glue, make sure that the glue to be used has the following properties: single-component polyurethane sealant.

Assemble the elements in order as shown on the assembly drawing and check each step with a spirit level. **These kind of models do not require any finishing, but it is necessary to apply water-repellent treatment Palazzetti, which protects structure against bad weather and cooking grease.** (Included in some barbecues, to protect only worktop). **Repeat it once a year.**

Any imperfections you could find on Easy Stone parts have to be considered a quality, because these parts are hand made by expert manufacturer.

Watch the following video for assembly instructions:

<https://www.bricoportale.it/palazzetti/barbecue-guanaco/>

3.3 SPECIFIC INSTRUCTIONS TO ASSEMBLE BBQ WITH OVEN

ONLY FOR GARGANO 3 WITH OVEN

Prepare elements (6-8d-8c-12) for assembly, revise holes for elements 13.

Lay on worktop (2) fiber ceramic papers (included) **without any glue**, and on them lay oven elements (6-8d-8c-9a-10a-11a-12-12d) respecting all distances as in cutsight **without fixing them.**

Oven elements (3-4a-4b) have some grooves, assemble fiber ceramic lanyard using few drop of glue (included). Now you can unite all oven parts using elements (13). **When oven is hot, elements 13 expands, when it happens do not tight more (to avoid cracks on elements)**

To build cast iron door (optional) use the screw with brass fisher and use a bit of glue (included) between cast iron frame and front side of oven (12).

ONLY FOR ANTILLE

Prepare elements (23a-26a-26b-29a) for assembly, revise holes for elements 33

Lay on worktop (piece 2) fiber ceramic papers (included) **without any glue**, and on them lay oven elements (23a-26a-26b-27a-29a-29b-30a-31a) respecting all distances as in cutsight **without fixing them.**

Oven elements (23a-26a-26b) have some grooves, assemble fiber ceramic lanyard using few drop of glue (included). Now you can unite all oven parts using elements 33a-33c-33d. **When oven is hot, elements 33a-33c-33d expands, when it happens do not tight more (to avoid cracks on elements)**

To build cast iron door (optional) use the screw with brass fisher and use a bit of glue (included) between cast iron frame and front side of oven (29a).

ONLY FOR MAXIME 3 WITH OVEN

Prepare elements 3-4 a-4b-7 for assembly, revise holes for elements 9

Lay on worktop (piece 2) fiber ceramic papers (included) **without any glue**, and on them lay oven elements (3-4 a-4b-5-6 a-6b-7-8) respecting all distances as in cutsight **without fixing them.**

Oven elements (3-4a-4b) have some grooves, assemble fiber ceramic lanyard using few drop of glue (included). Now you can unite all oven parts using elements 9-9a-9b. **When oven is hot, elements 9-9a-9b expands, when it happens do not tight more (to avoid cracks on elements).**

To build cast iron door (10) use the screw with brass fisher and use a bit of glue (included) between cast iron frame and front side of oven (7).

ONLY FOR PARENZO, NOTO

Prepare elements 3-4 a-4b-7 for assembly, revise holes for elements 9. Lay on worktop (piece 2) fiber ceramic papers

(included) without any glue, and on them lay oven elements (3-4 a-4b-5-6 a-6b-7-8) respecting all distances as in cutsight without fixing them.

Oven elements 3-4a-4b have some grooves, assemble fiber ceramic lanyard using few drop of glue (included). Now you can unite all oven parts using elements 9. When oven is hot, elements 9 expands, when it happens do not tight more (to avoid cracks on elements).

To build cast iron door (INCLUDED ONLY IN MODEL NOTO, Optional in model Parenzo) use the screw with brass fisher and use a bit of glue (included) between cast iron frame and front side of oven (7).

ONLY FOR NEW ZEALAND, CRETA 2, NEW JERSEY, GRADO

Assemble the barbecue using glue (included only on New Jersey and New Zealand);

Lay on Worktop (piece 2 for Creta 2 and Grado, while piece 2 a for New Jersey and New Zealand) fiber ceramic papers (included) without any glue, and on them lay oven elements fixing only parts as shown in picture;

Use the rest ceramic fiber paper as in picture

Only for New Zealand and New Jersey: after oven assembly, it is necessary add light insulating material (ex. Expanded clay NOT INCLUDED) in order to grant heat hold longer and avoid thermal shocks.

IMPORTANT:

- After completing assembly of barbecue, apply the included warning adhesive as requested by current regulation UNI EN 1860-1 (included)
- Always light the barbecue with a moderate flame until it is uniformly heated. - If it is heated too rapidly, some parts can crack deeply and the structure could be damaged seriously.
- According to current regulations UNI EN 1860-1 some cracks may appear but they do not affect the quality and the functioning of the product, and could not be considered a warranty claim, because they are the result of normal expansion due to heat.

4 USE FORESEEN BY THE MANUFACTURER

The products described in this manual were specifically built to cook food and to burn small pieces of well seasoned wood or charcoal (see symbols on cutsight). Any other intended use or any other type of fuel supply is to be considered improper and therefore dangerous. This appliance was built in compliance with technical standards and industry directives.

Do not exceed the allowable charge!

5 CLEANING AND MAINTENANCE

Before starting with cleaning, wait for the appliance to cool down.

Clean the barbecue after each use: this makes it easier to remove cooking residuals, preventing them from burning the next time the oven is used.

- **Always light the barbecue with a moderate flame until it is uniformly heated.** - **If it is heated too rapidly, some parts can crack deeply and the structure could be damaged seriously.**

- **According to current regulations UNI EN 1860-1 some cracks may appear but they do not affect the quality and the functioning of the product, and could not be considered a warranty claim, because they are the result of normal expansion due to heat;**

- **It is necessary to repeat once a year the quartz paint coating - for unpainted barbecue- and water repellent treatment – for barbecue colored in mixture or Marmotech – in order to maintain it longer;**

- **We suggest you to cover the barbecue during colder months with protective cover (optional), because ice can damage the structure.**

THIS BARBECUE COMPLIES WITH DIRECTIVE CEE 2004 CONCERNING THE GENERAL PRODUCT SAFETY, PARTICULARLY AS REGARDS TO MATERIALS IN CONTACT WITH FOODSTUFFS.

THE BARBECUES PALAZZETTI ARE COMPLAINT WITH THE PROVISIONS OF INTERNATIONAL NORM UNI EN 1860-1.

6 SUGGESTIONS FOR BAKING

Light up the fire in the back part of the oven and keep the door closed. Open the combustion air register of the oven's door. Heat the oven slowly. Burning a slow fire for the first time (2 kg. of small pieces and dry wood) to avoid thermal shocks which could cause cracks in the structure.

The temperature of the oven depends on the fire lighted. In any case it is necessary about 1 hour to reach the right cooking temperature (about 250° C and baking room clearer). The temperature is shown on the black scale of the thermometer, **except on Capri 2 and Diva with oven which is the red one.** The baking methods, the temperature and times may vary in a widely, depending on the food. The instructions given apply in general to the baking of pizza, bread, cakes, etc....

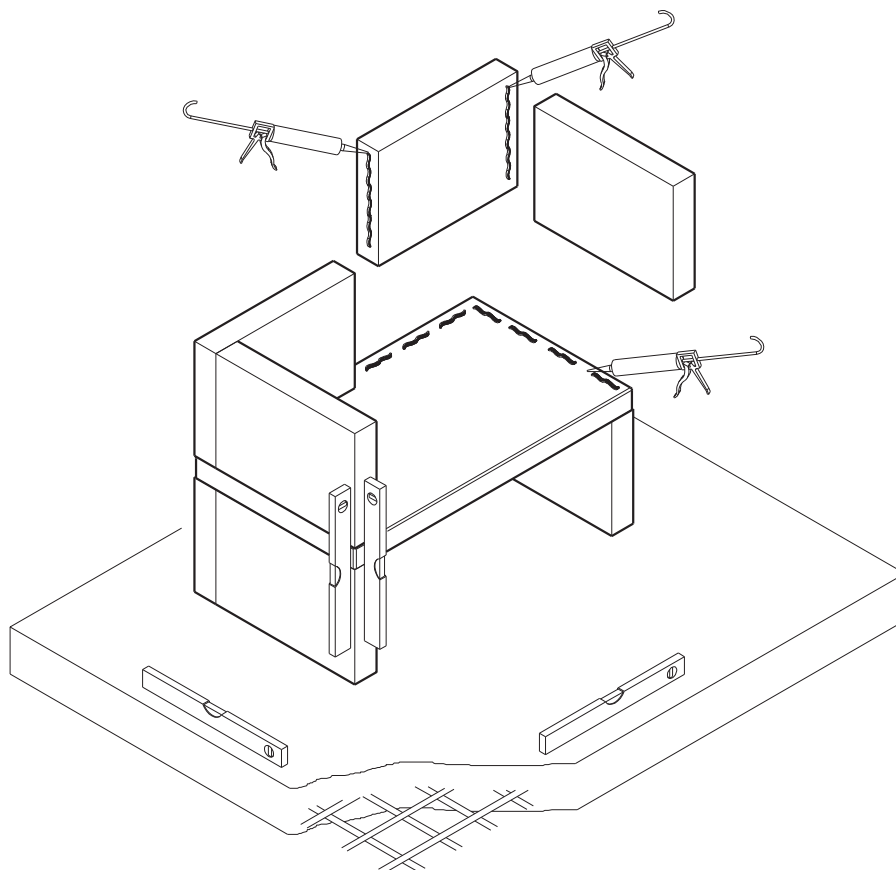
As soon as the oven reaches a sufficient temperature and the fire dies down, open the oven and quickly clean the floor by pushing the residual embers and ashes to a corner. If the flames are still too high and there is no time to wait, eliminate them by removing any still unburnt wood. Close the smokes register in order to avoid heat dissipation. Set the pizza or bread to bake directly on it. If you are still not experienced with baking food in the oven, we suggest you set the food down on a normal oven tray and after placing the food in the oven close the door quickly. The cooking process can be followed through the inspection port. When the food is baked, remove it from the oven with the suitable utensils (optional).

Watch the following video for correct lighting and cleaning instructions:

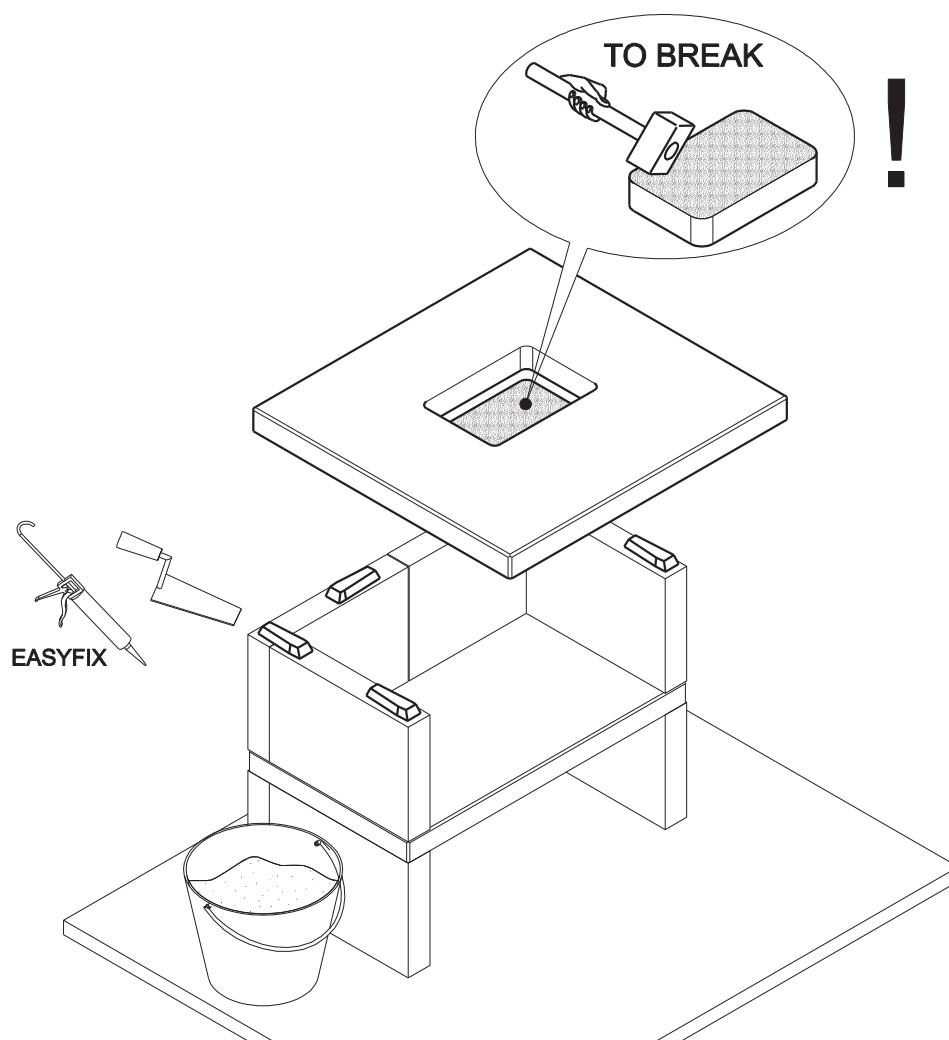
<https://www.bricoportale.it/palazzetti/accensione-pulizia-parenzo/>

Palazzetti Lelio S.p.A. reserves the right to make modifications at any time without prior notification.

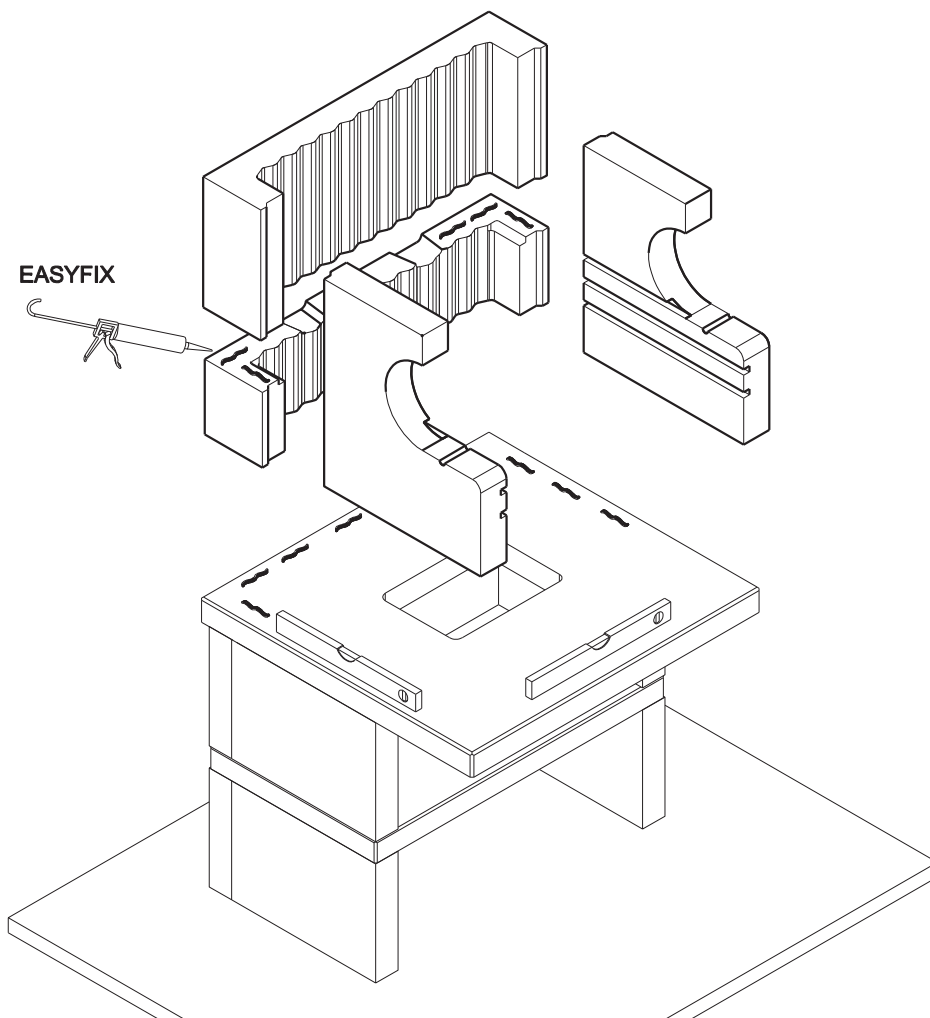
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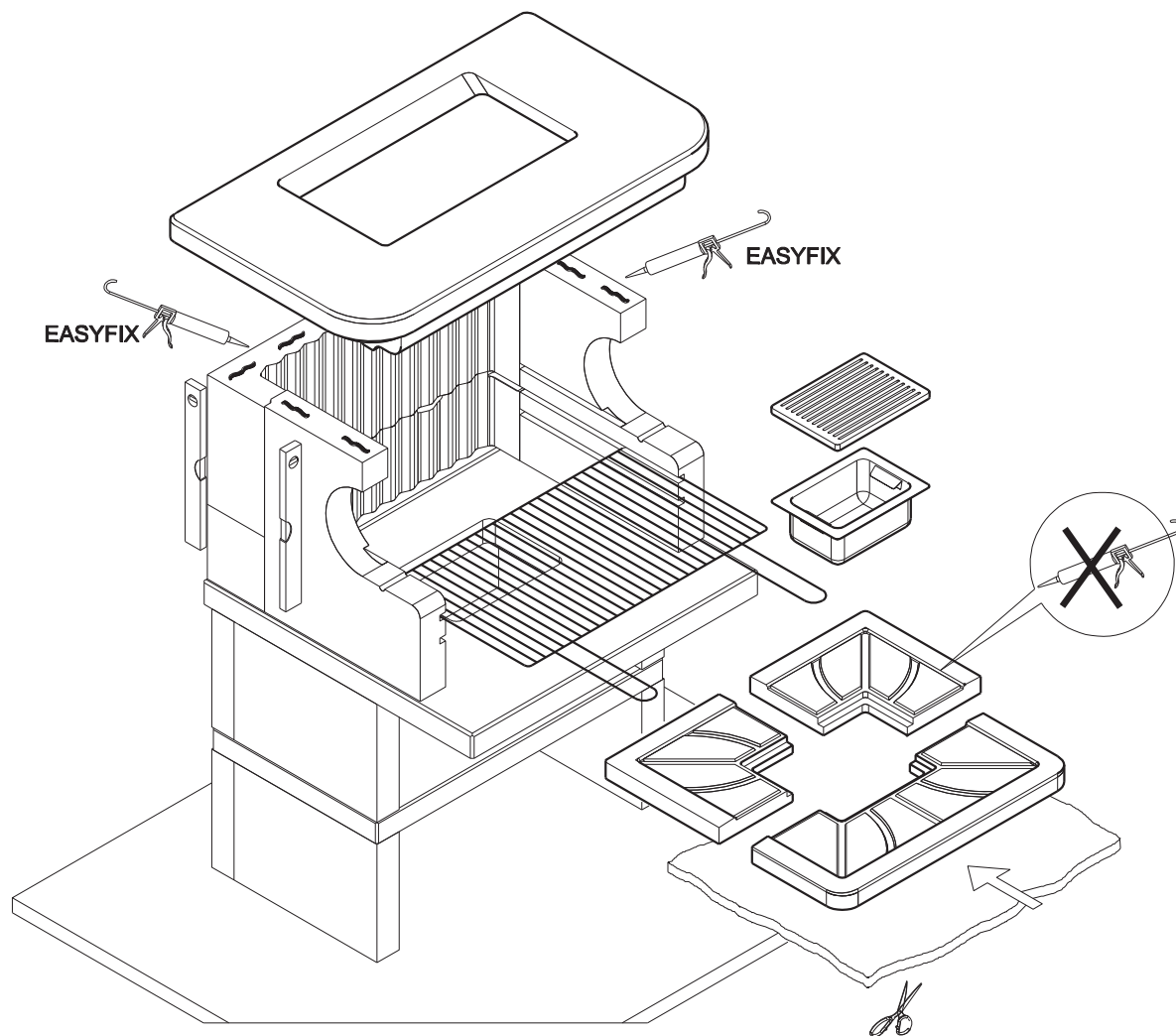
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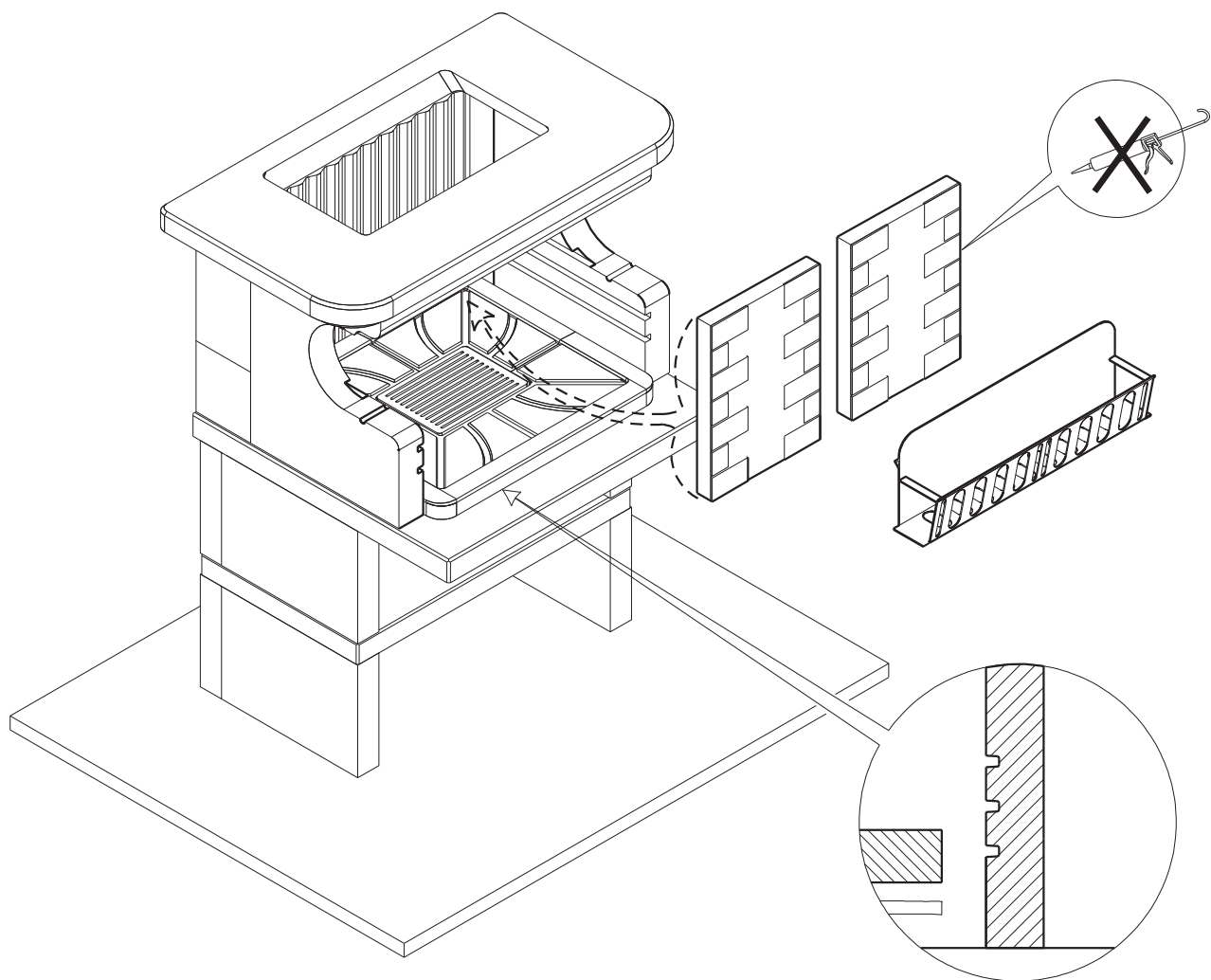
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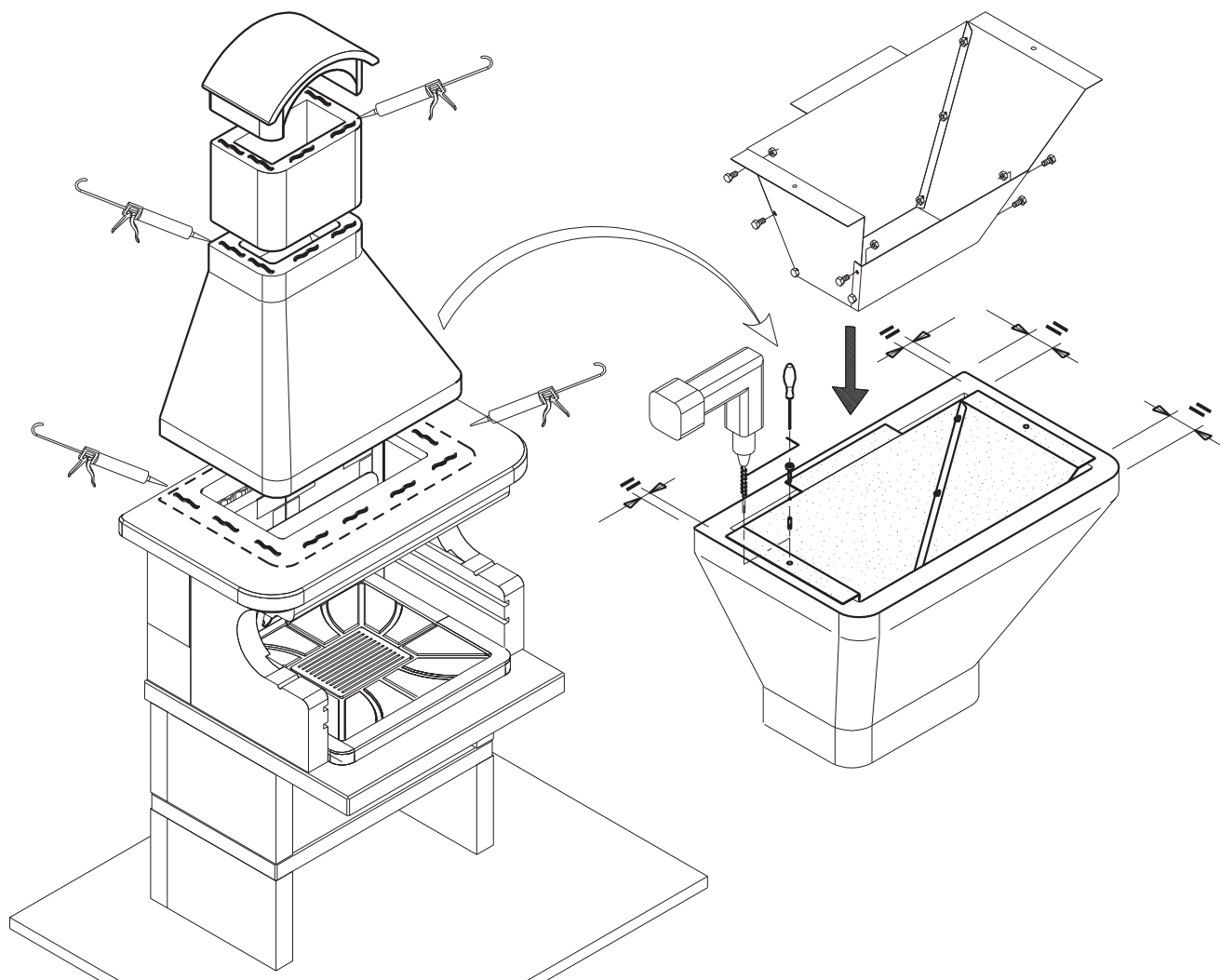
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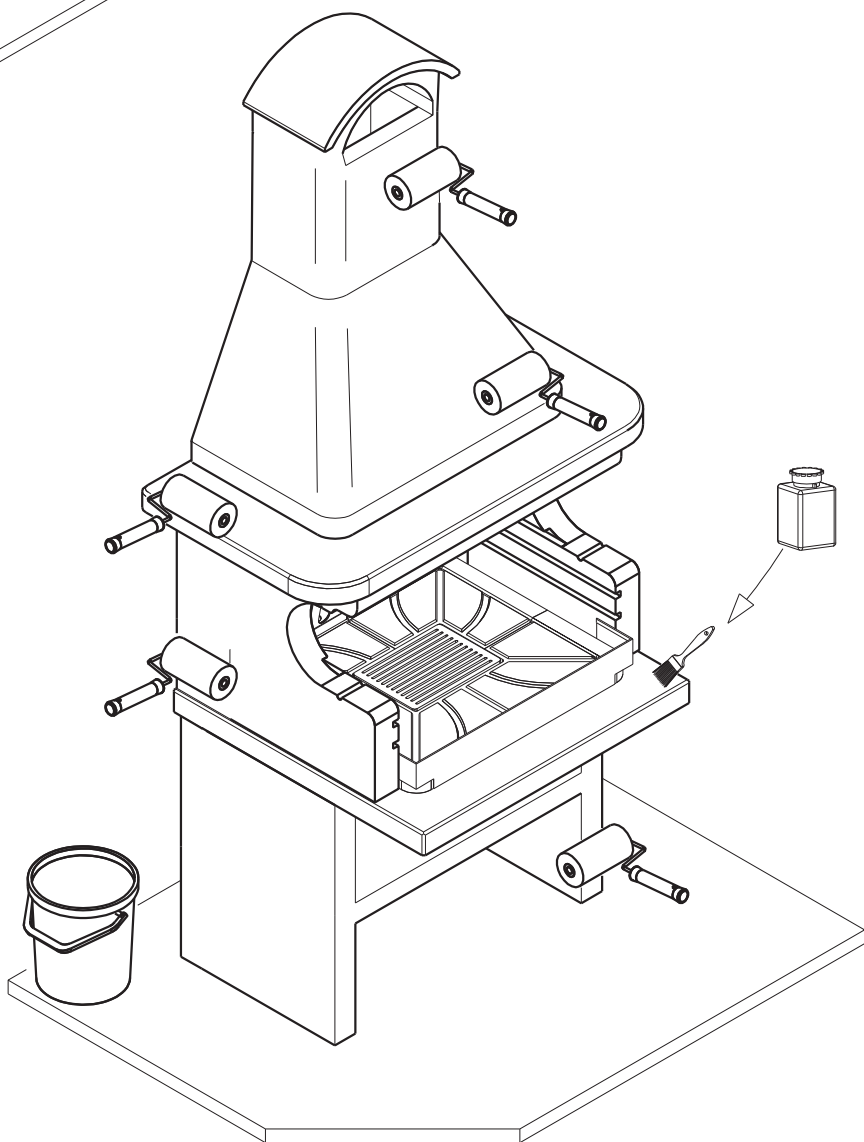
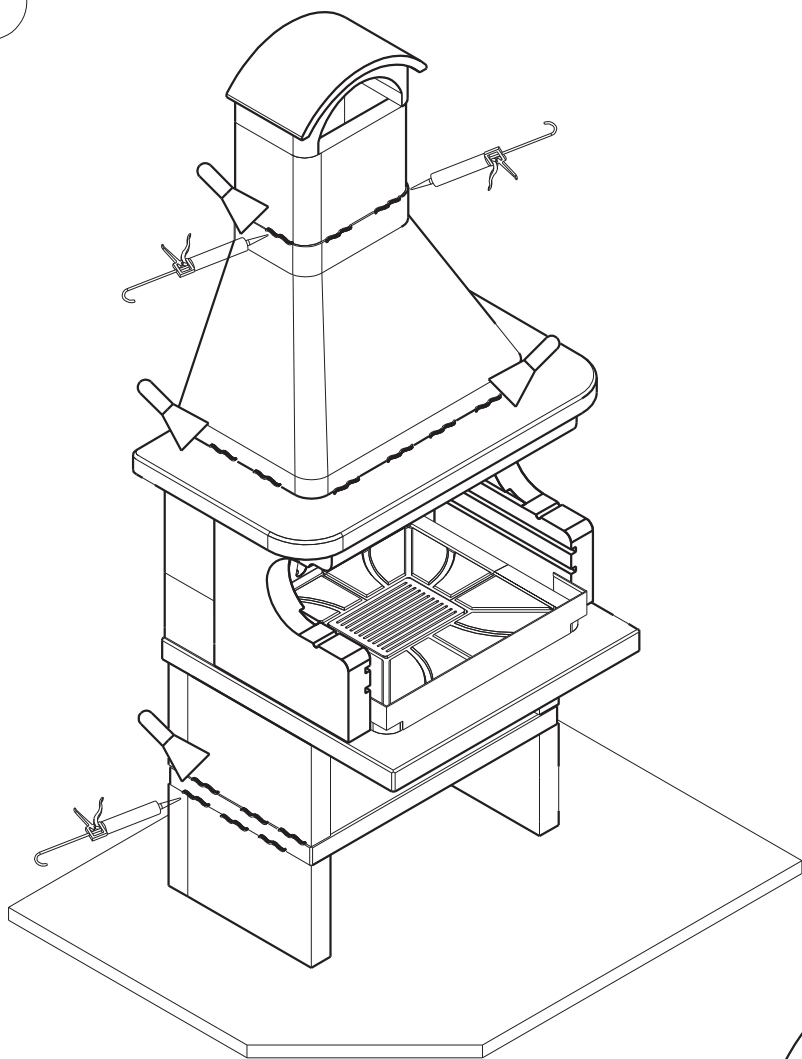
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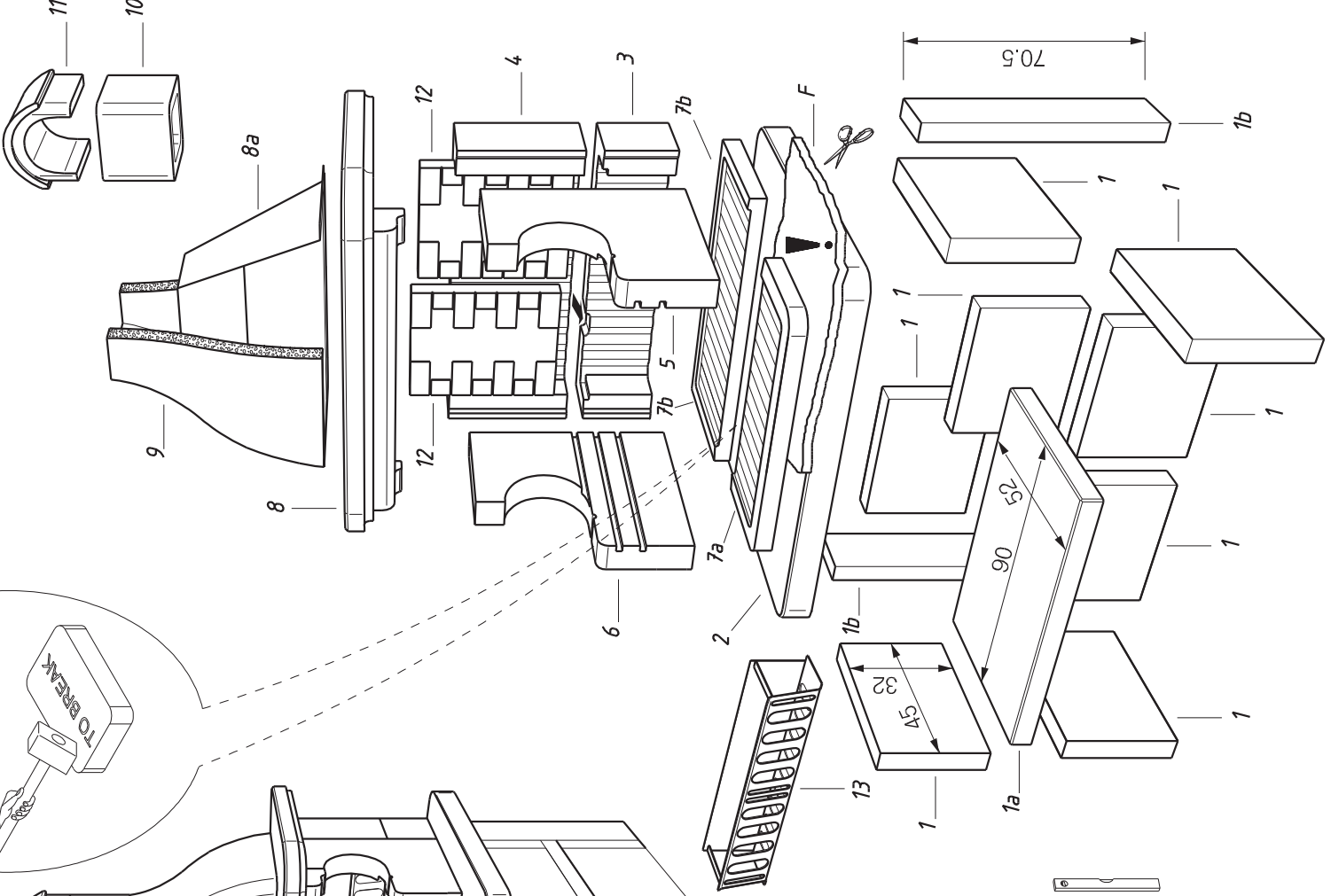
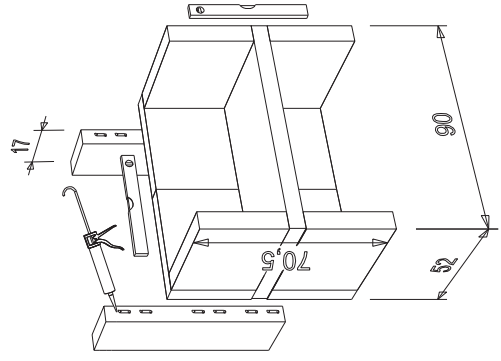
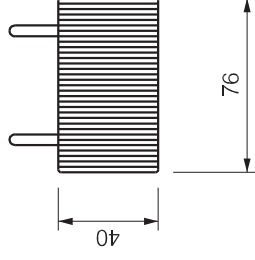
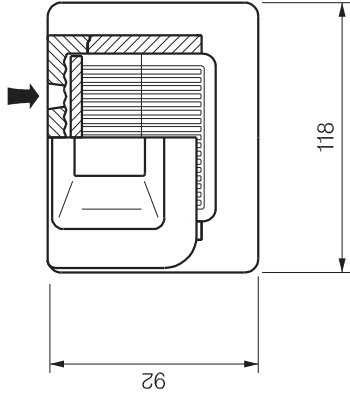
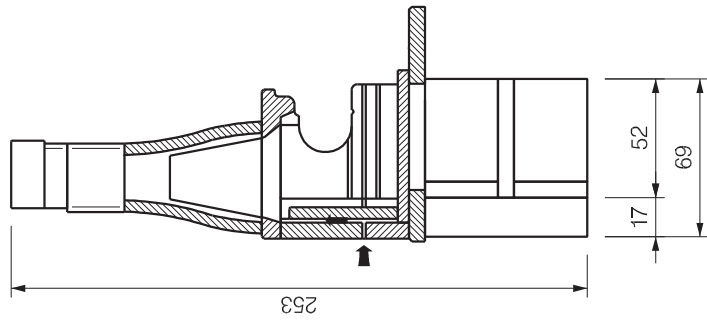
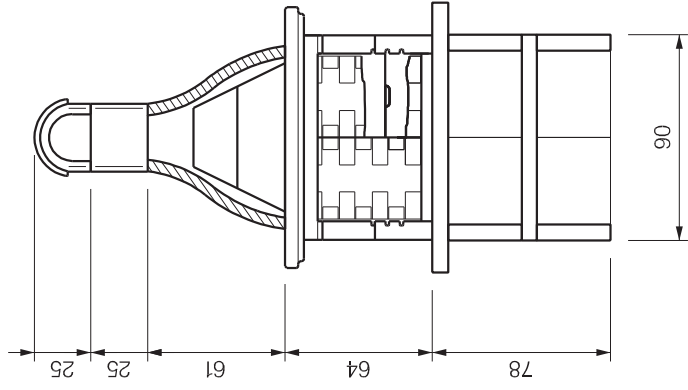
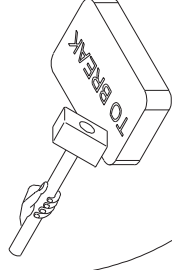
ANDROS 3

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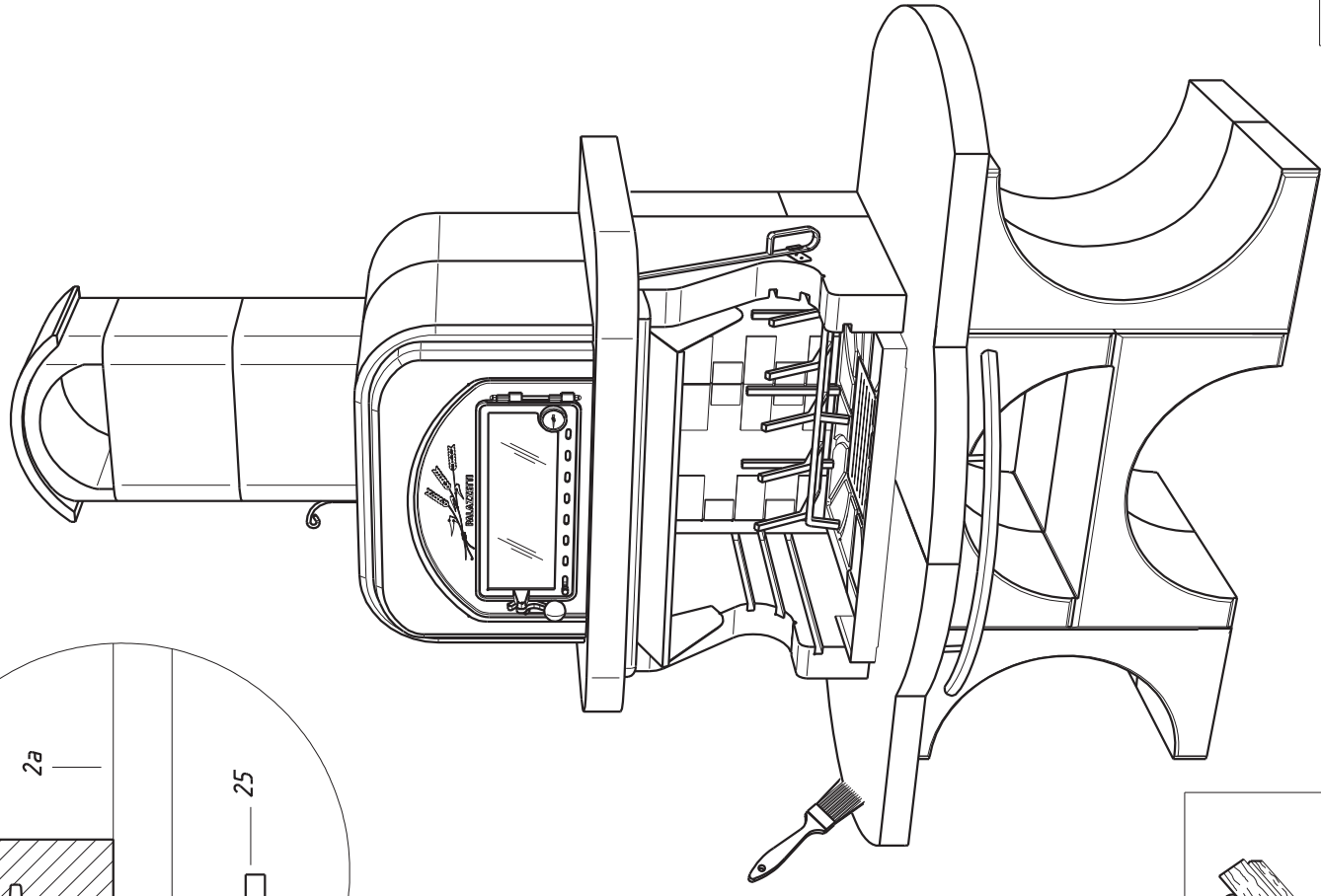
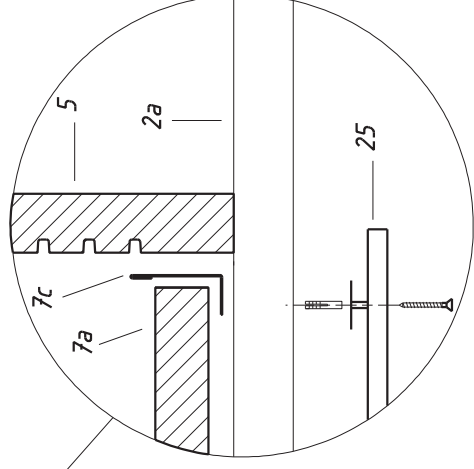
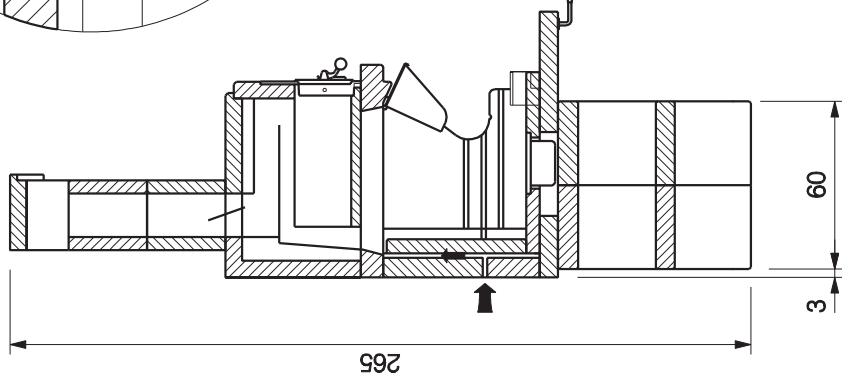
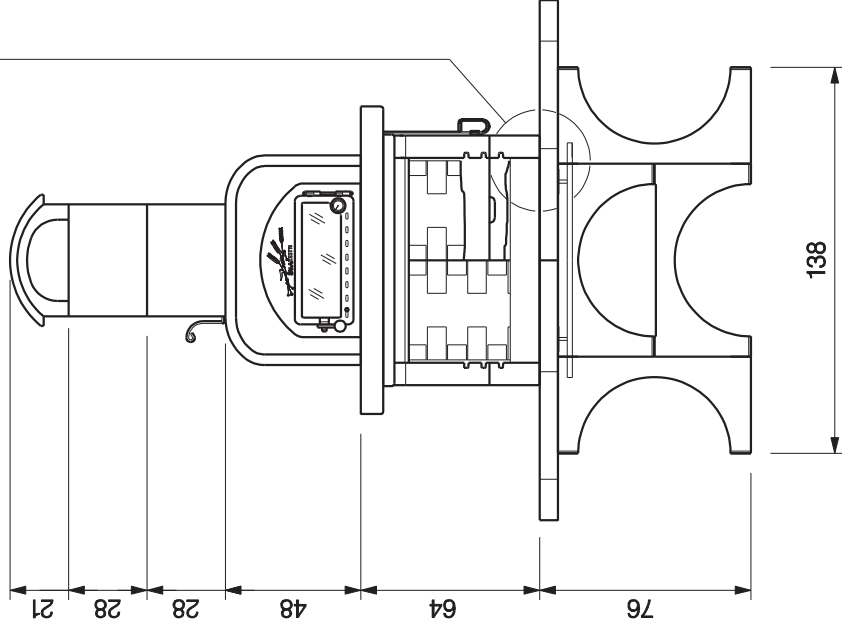
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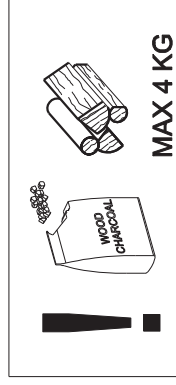
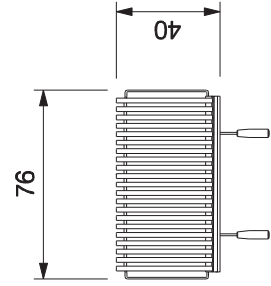
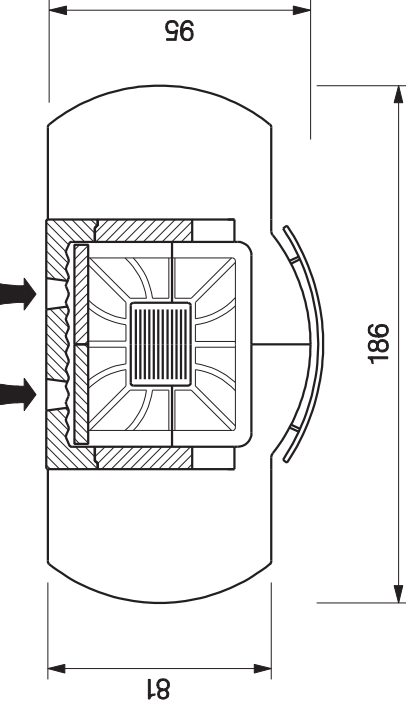
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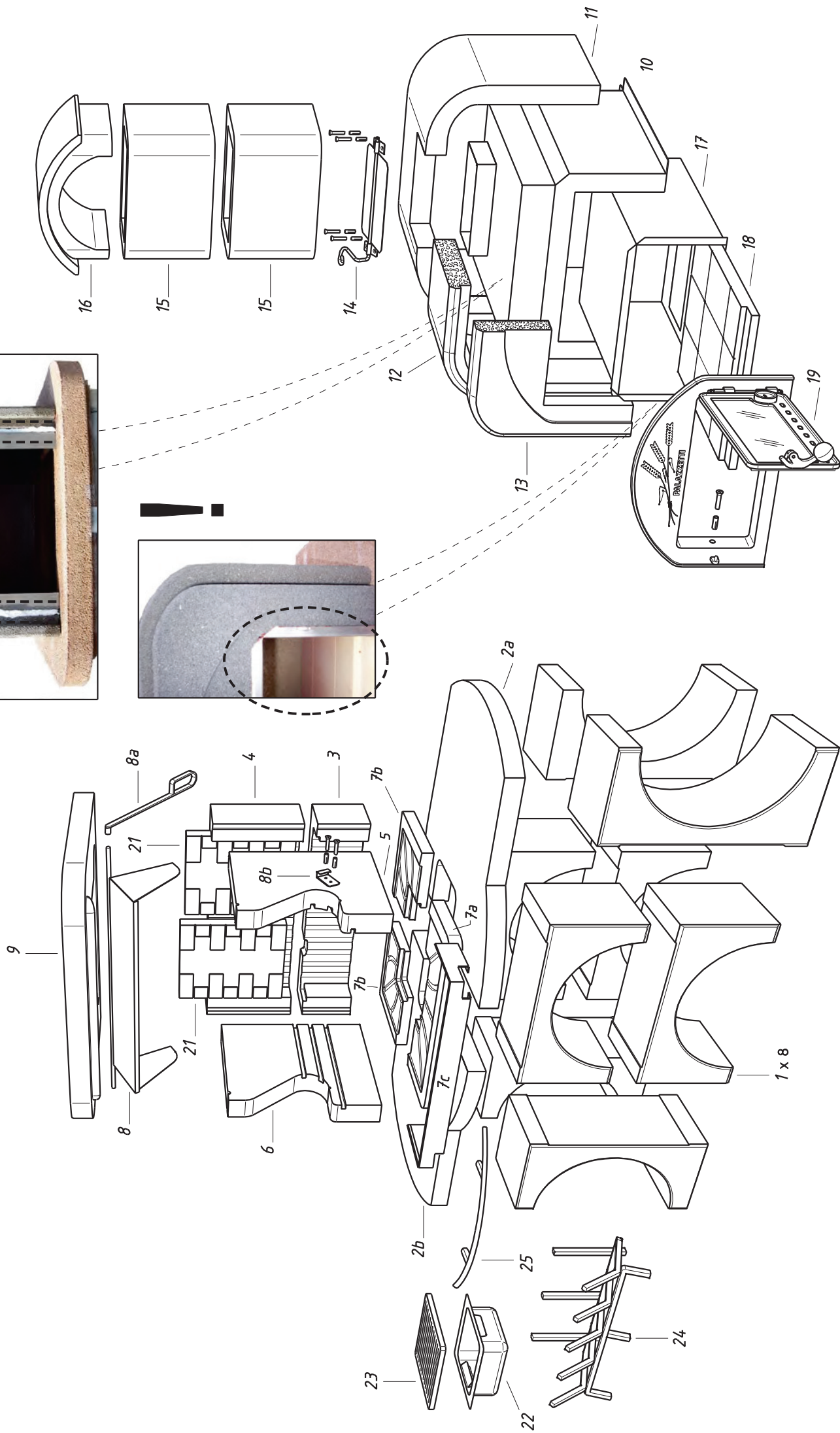


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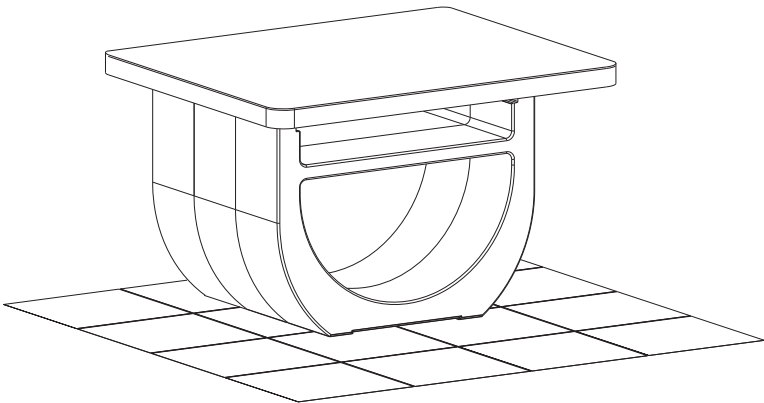
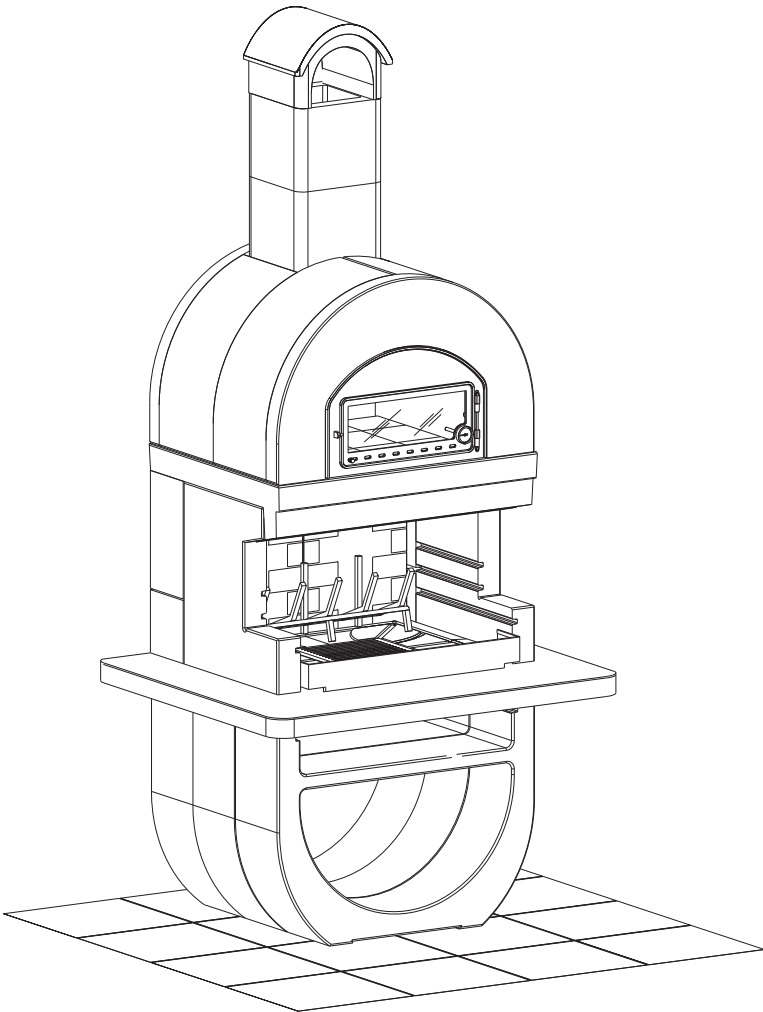


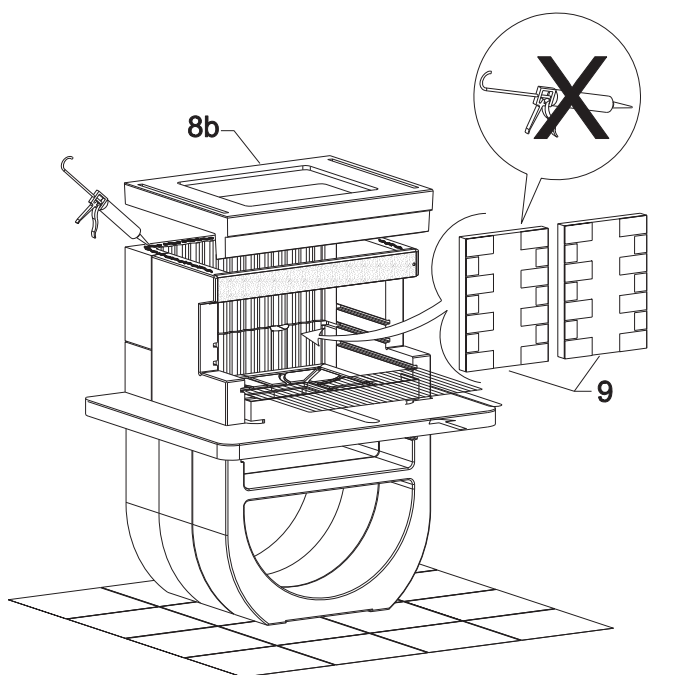
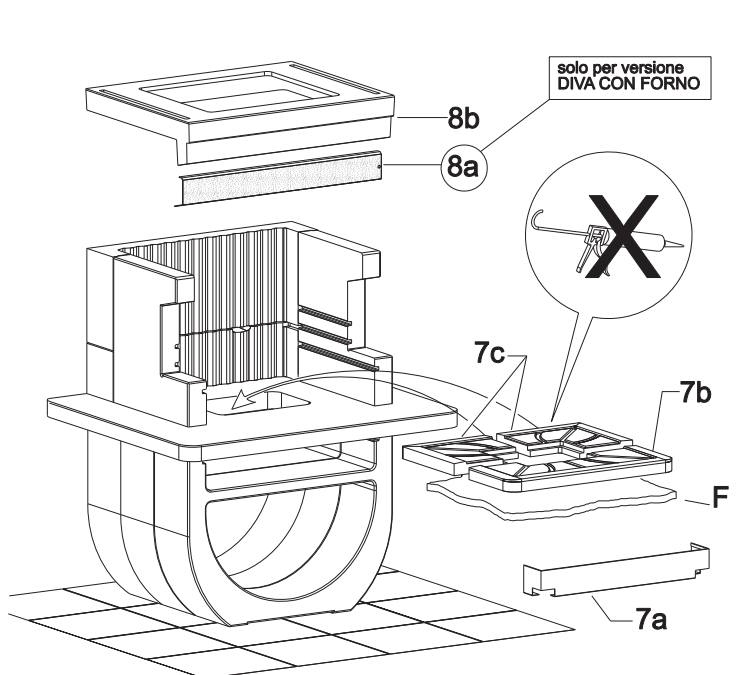
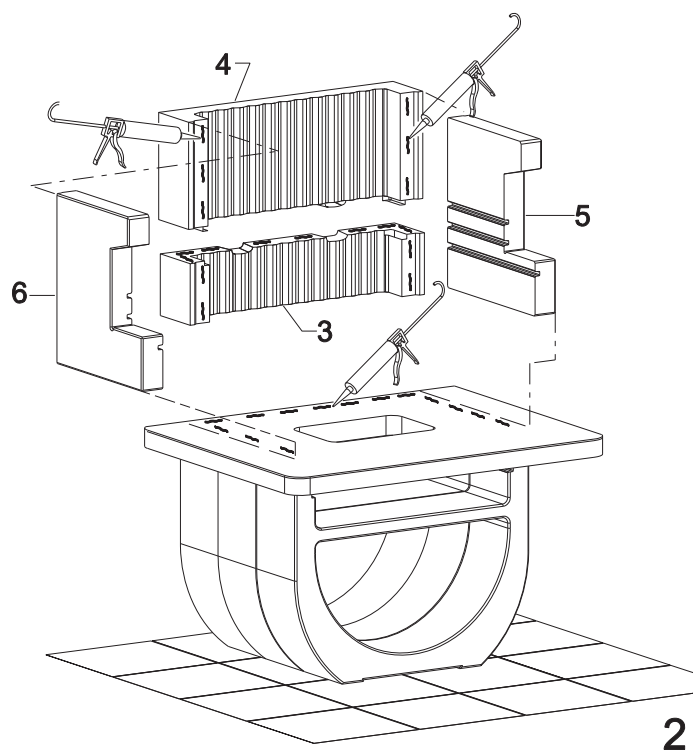
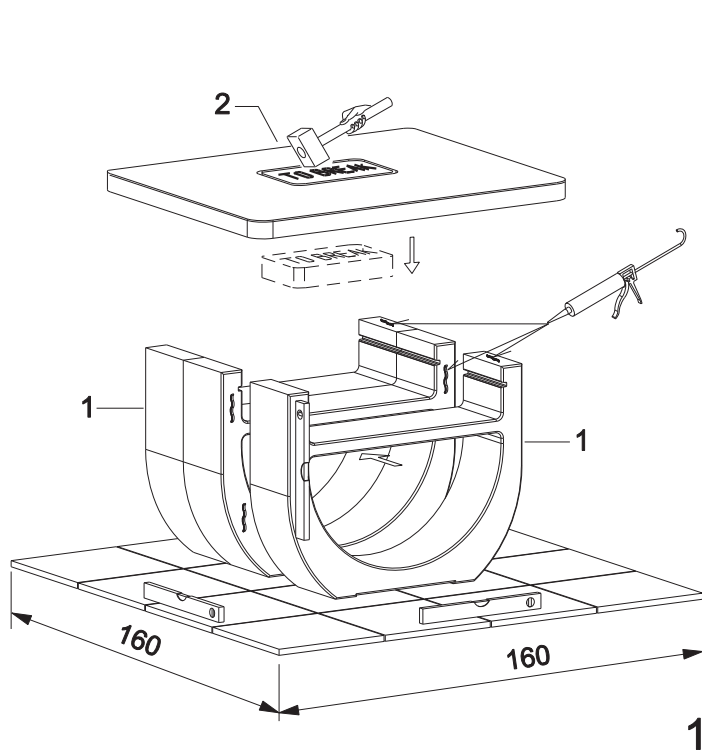
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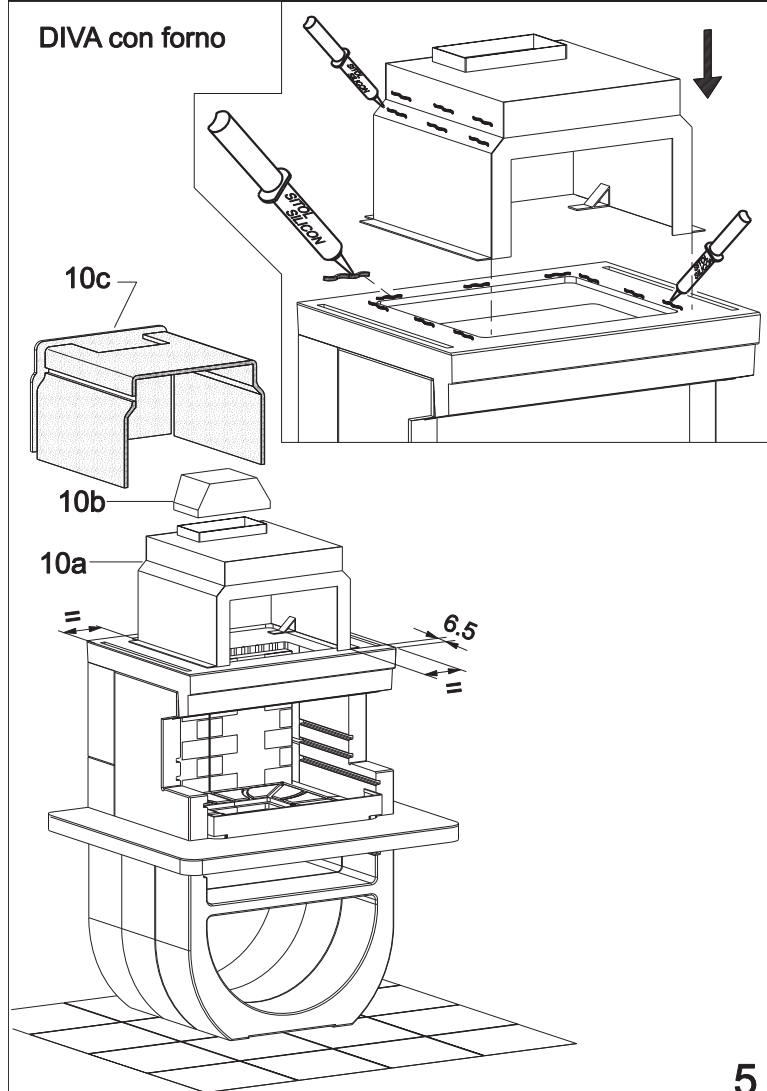


DIVA CON FORNO
TAVOLO DIVA



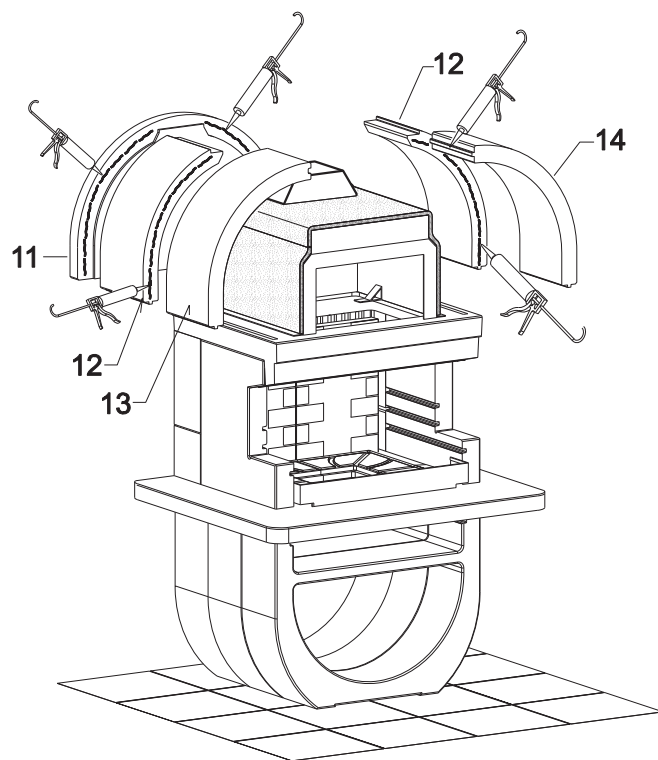


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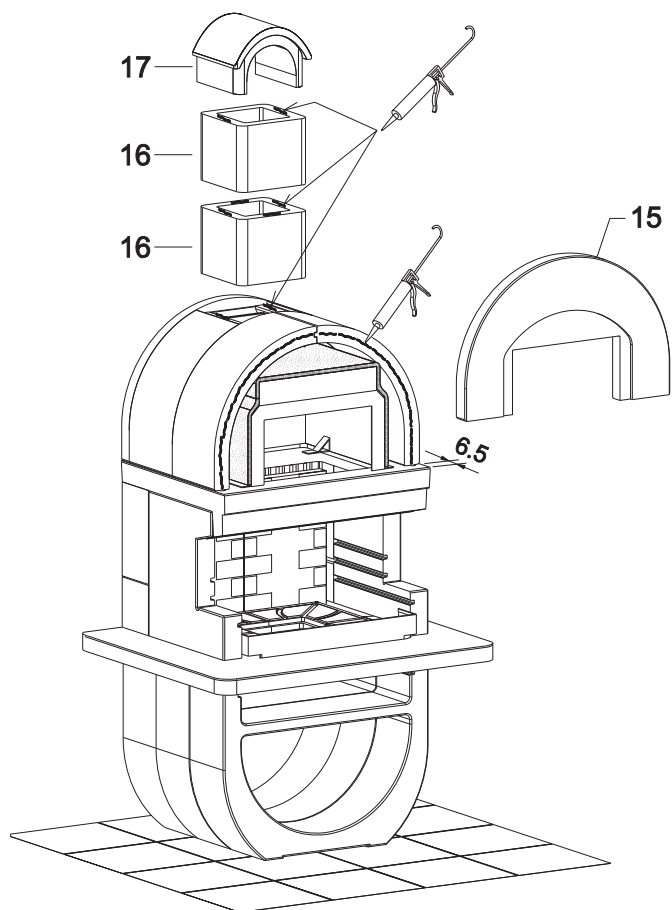
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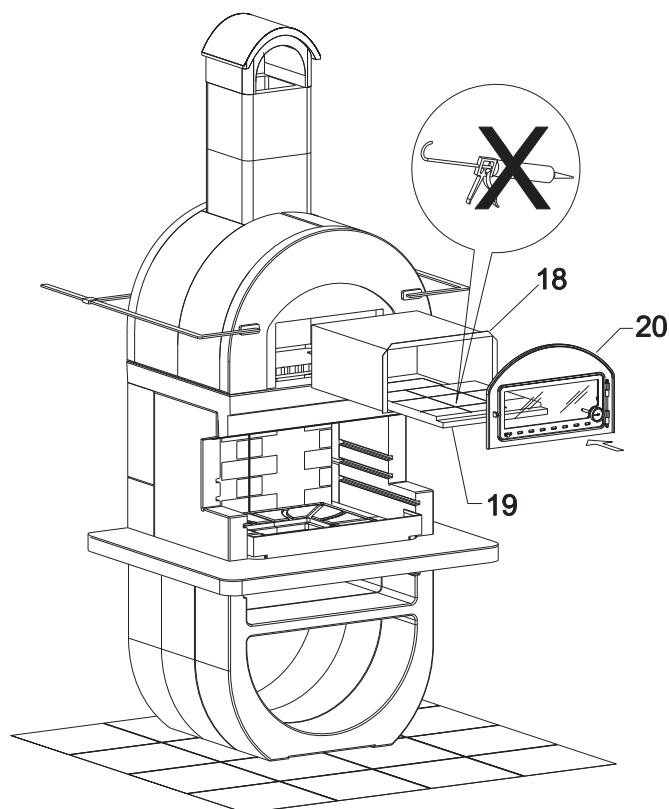
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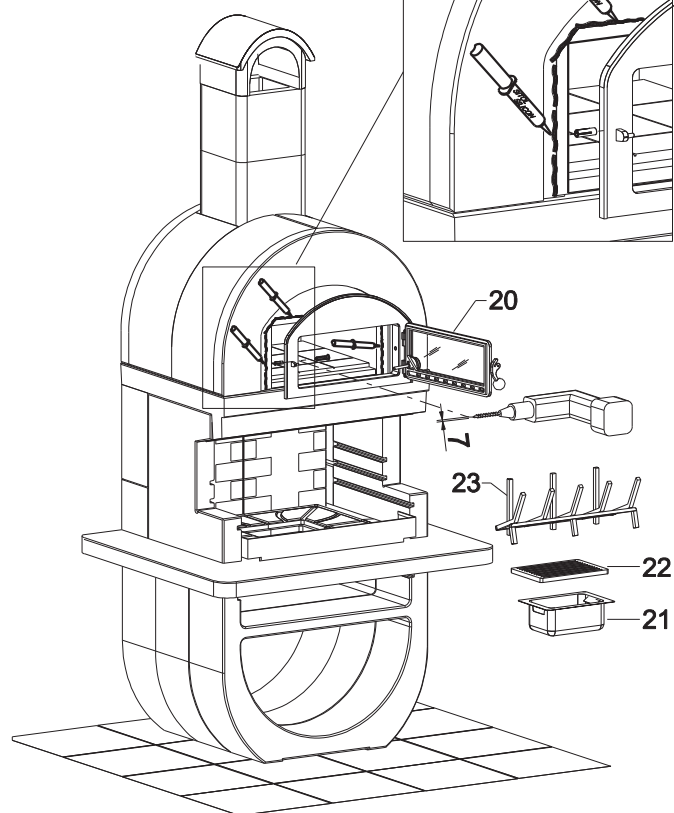
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DIVA con forno



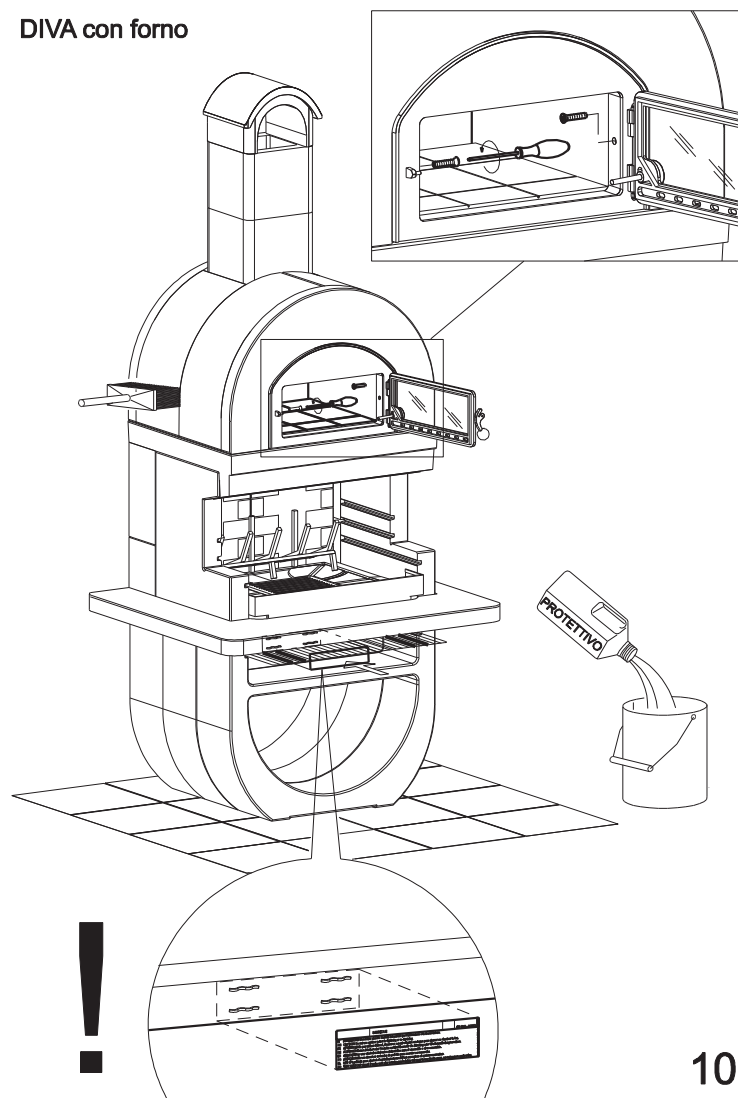
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DIVA con forno

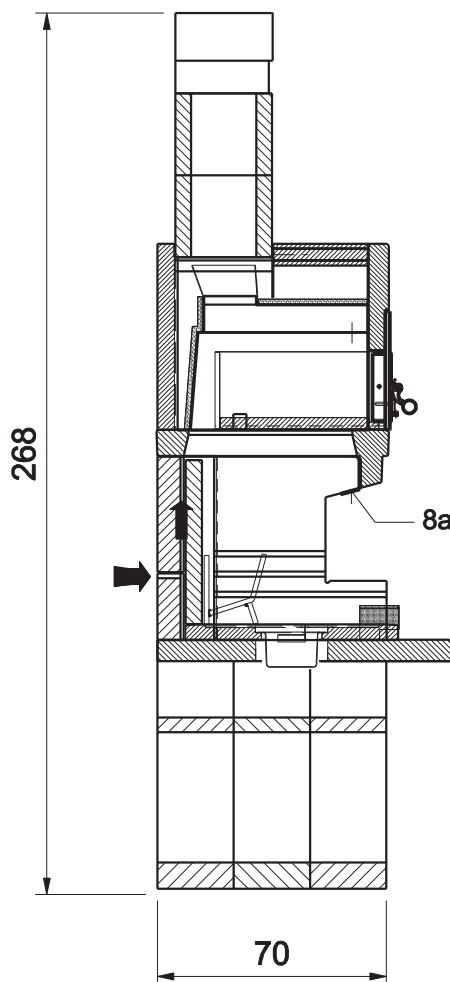
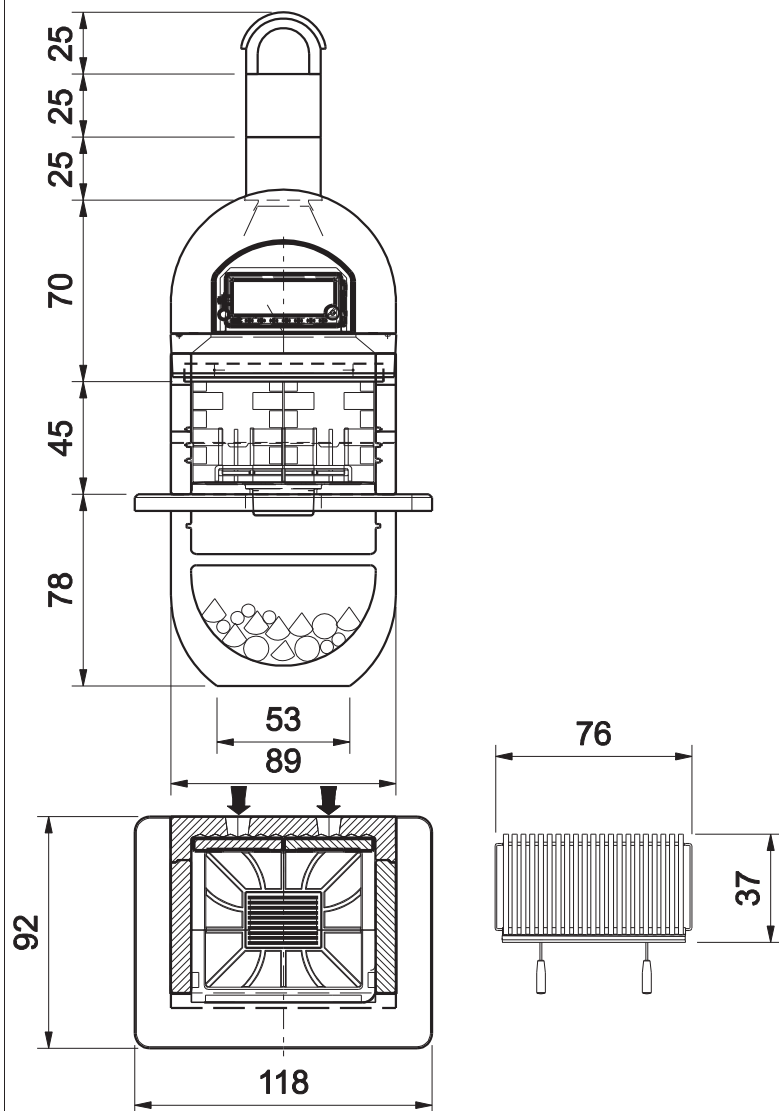


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DIVA con forno



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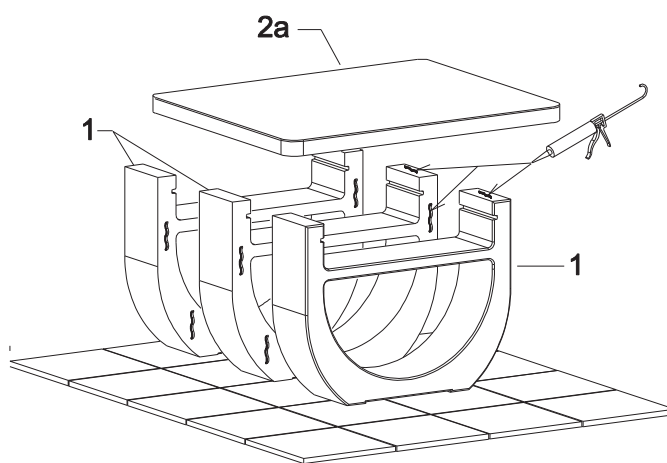
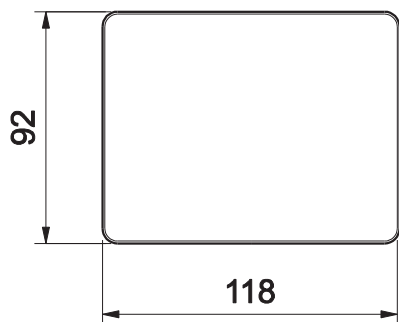
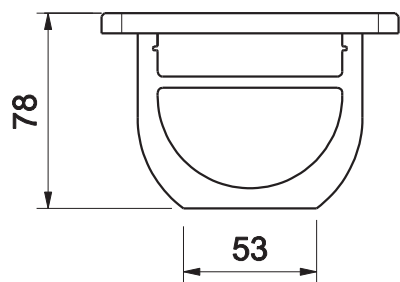
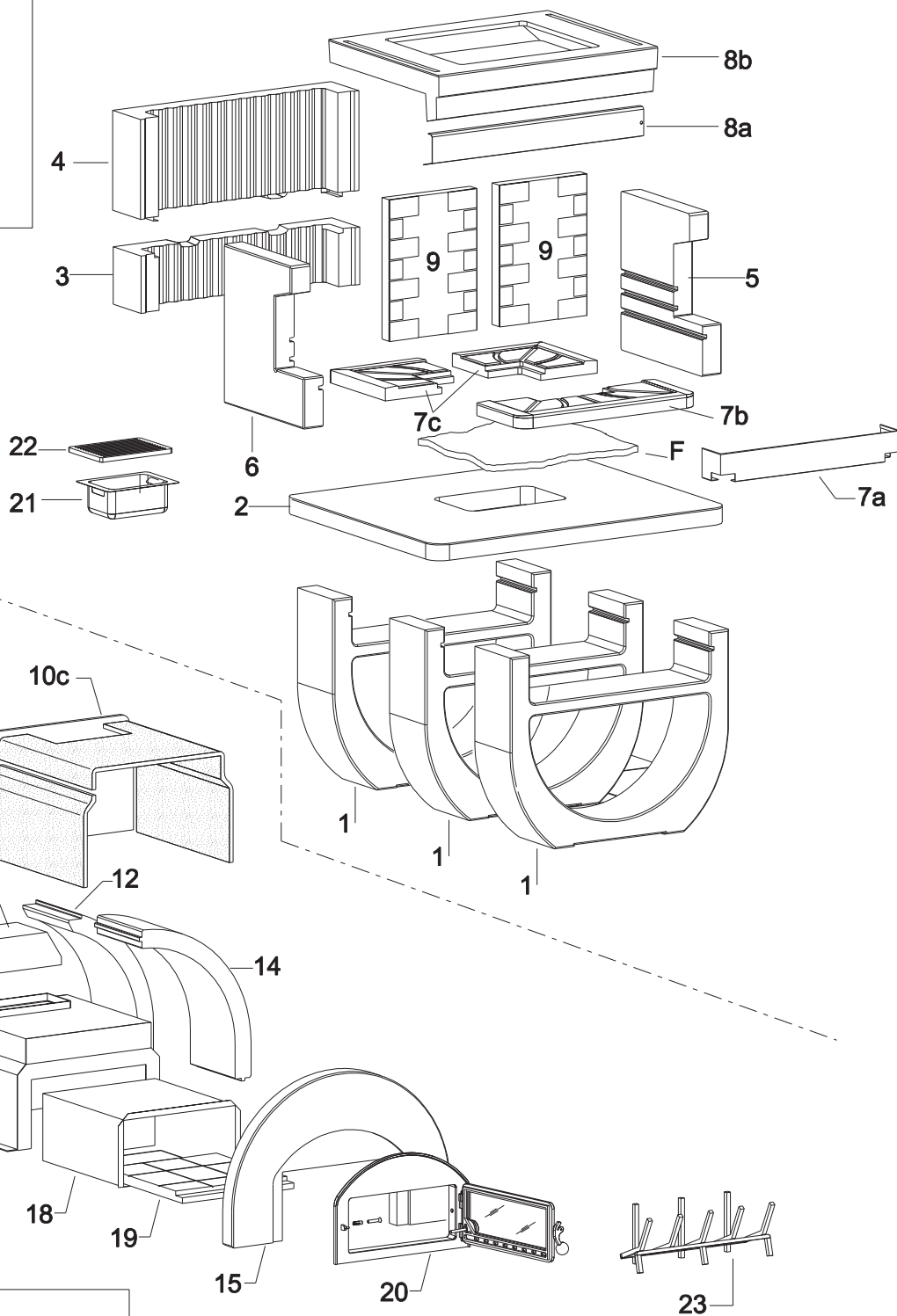




IT Carbone di legna
DE Holzkohle
GB Wood charcoal
FR Charbon de bois
ES Carbón
NL Houtskool



MAX 4 KG/h

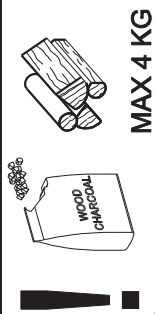


Piano appoggio Diva

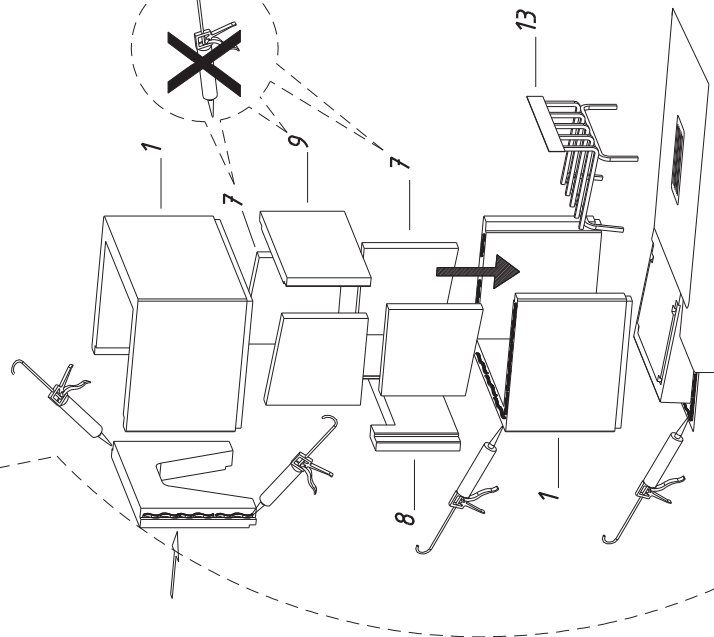
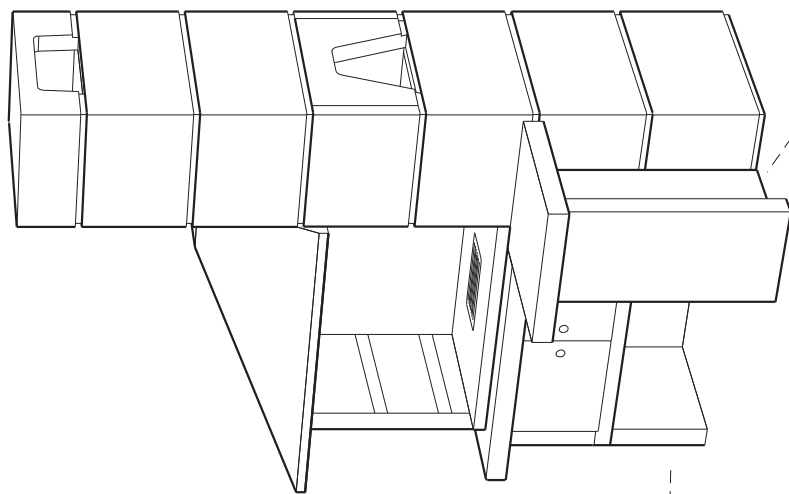
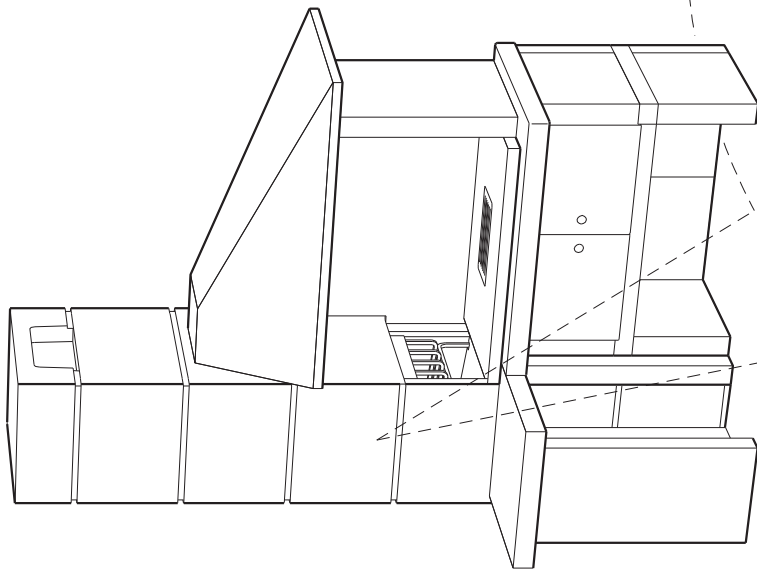
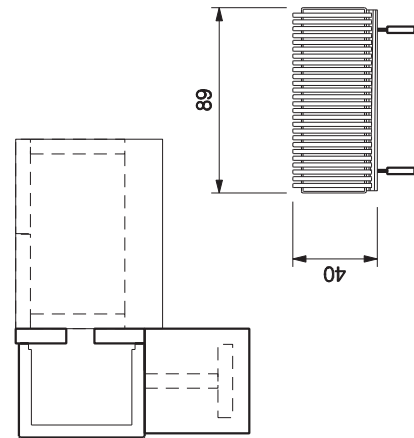
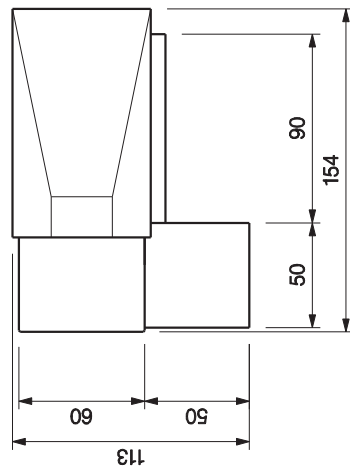
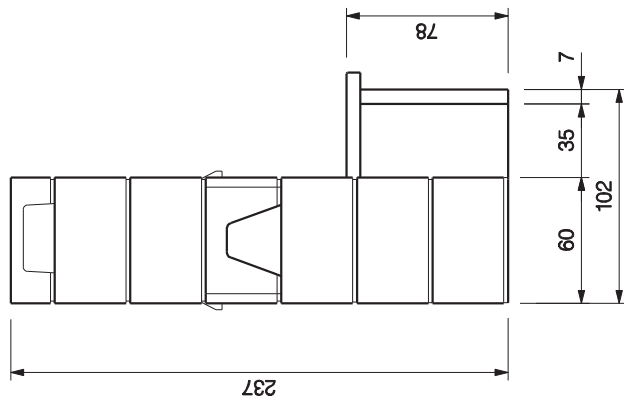
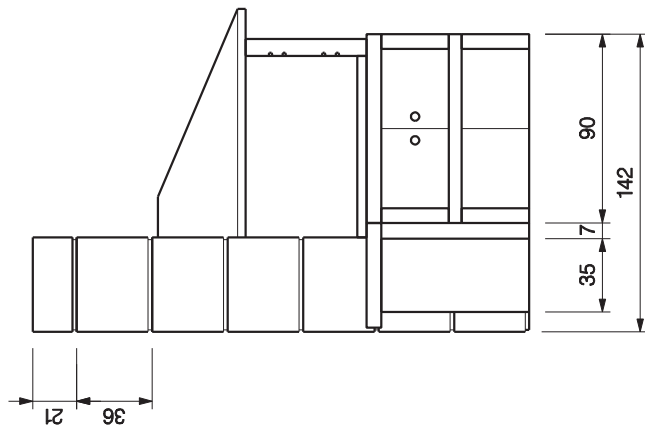
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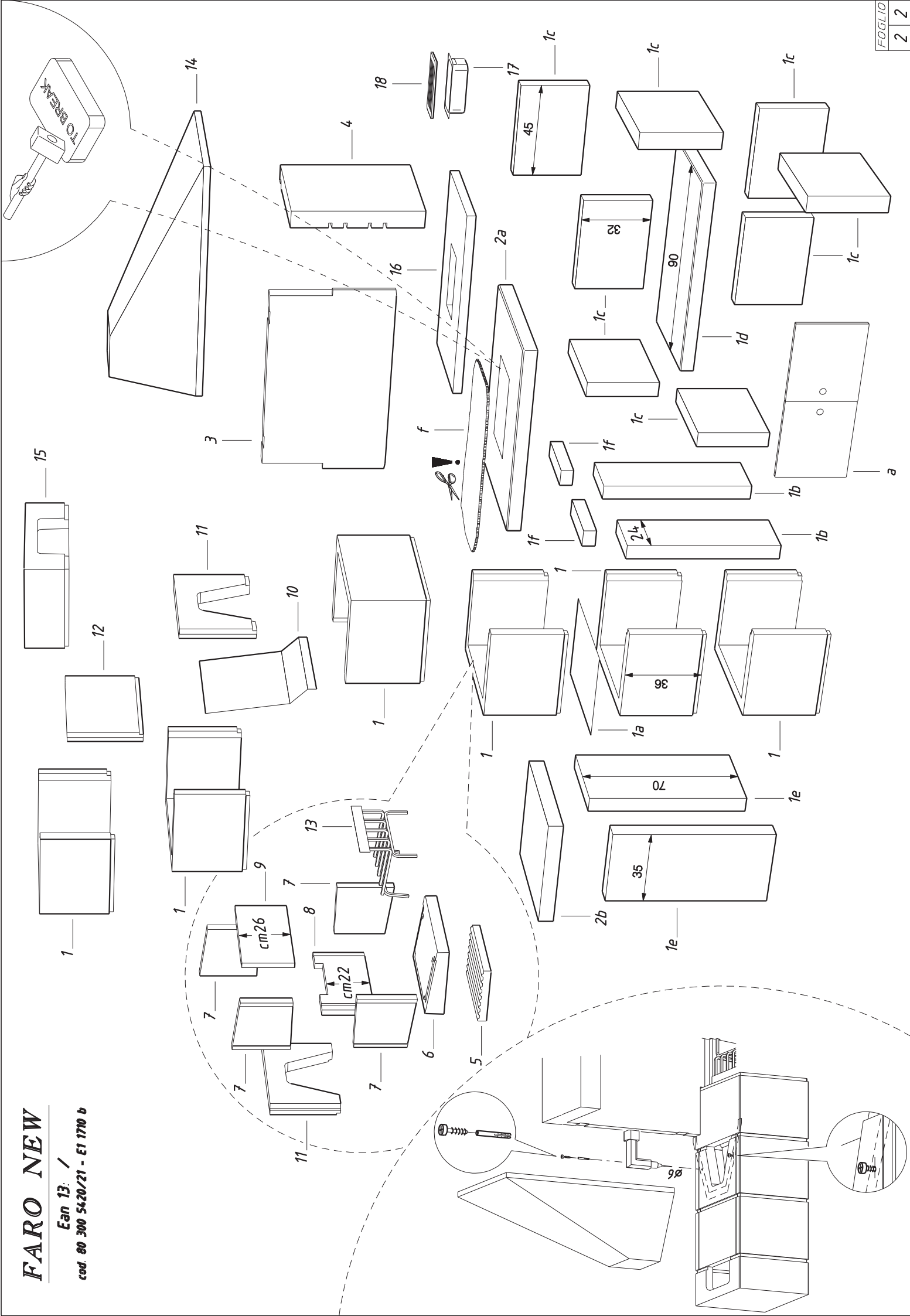
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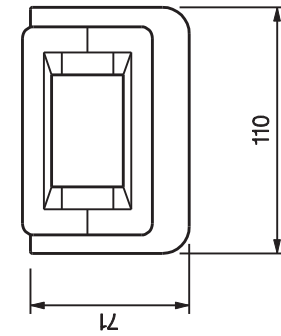
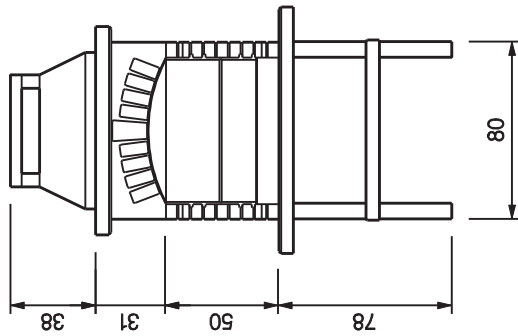
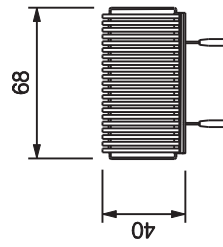
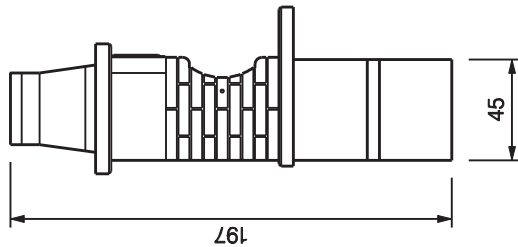
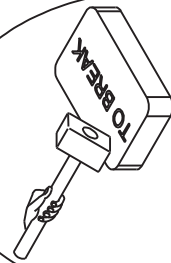
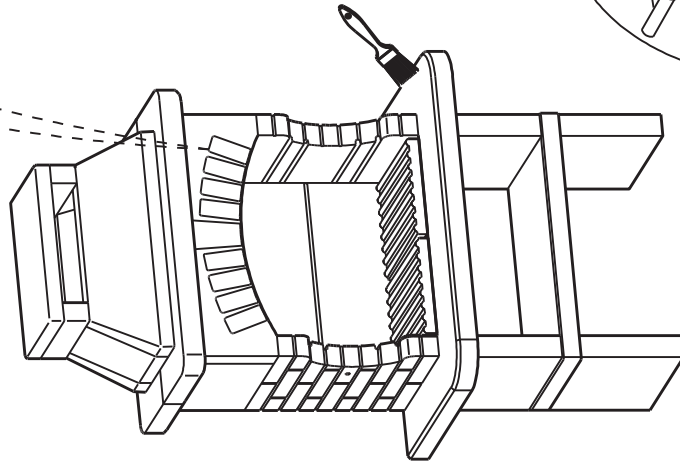
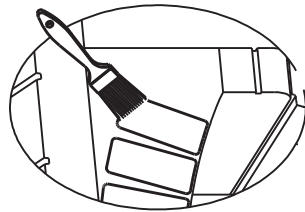
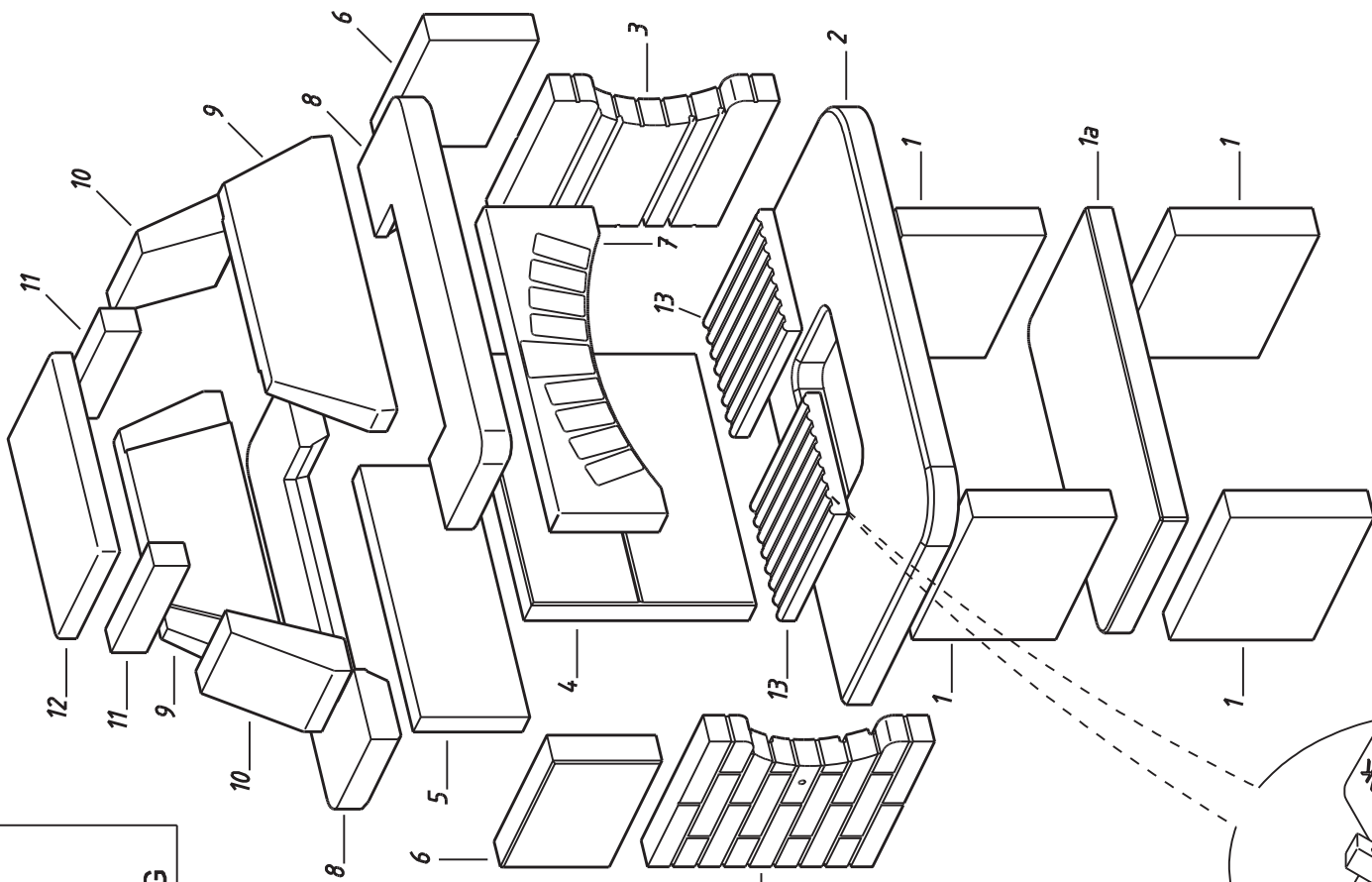
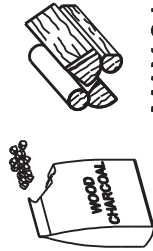
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FIJI

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cod. 80 300 4380 - E2 1608 b

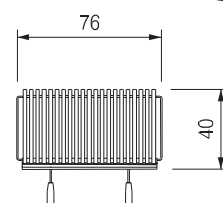
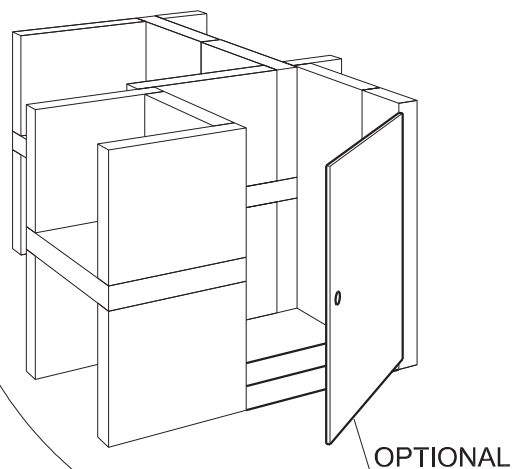
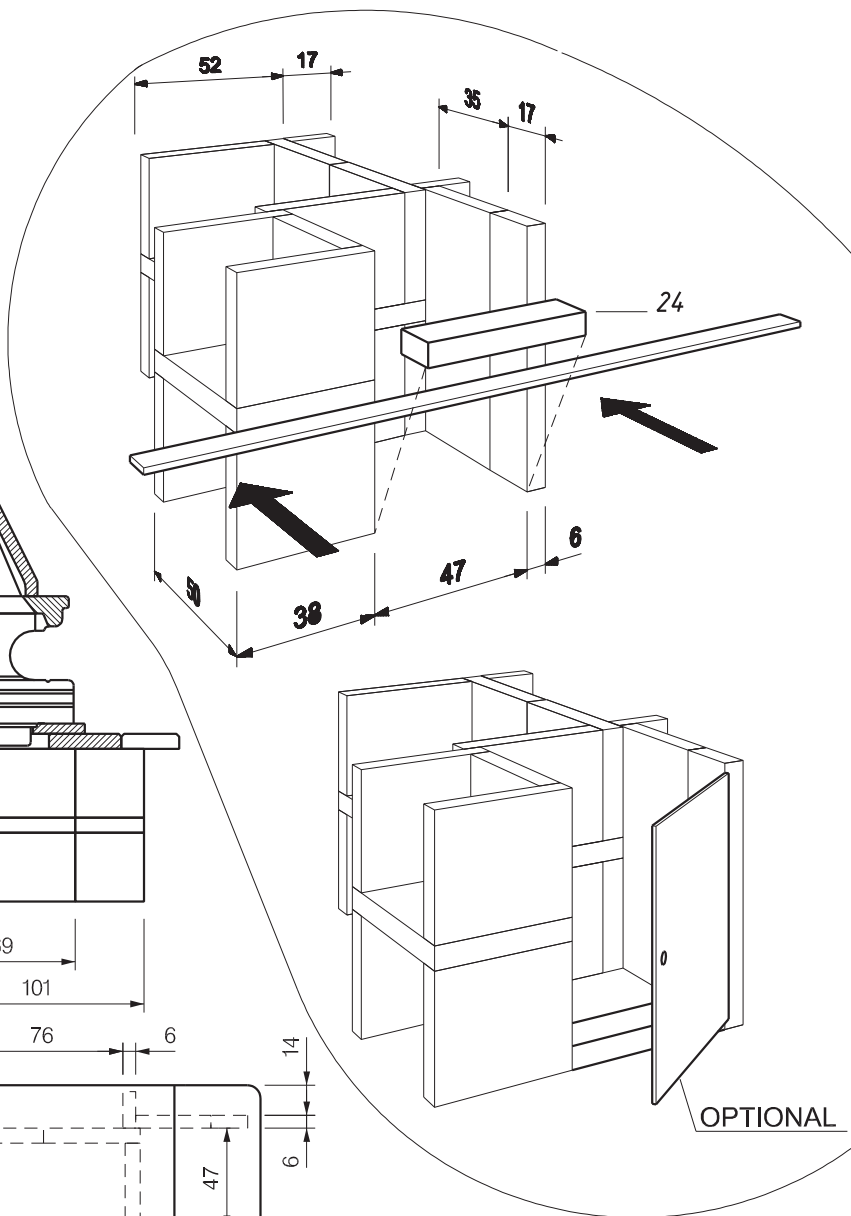
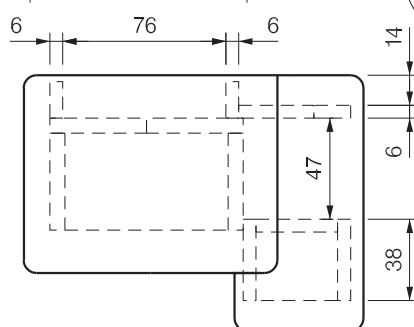
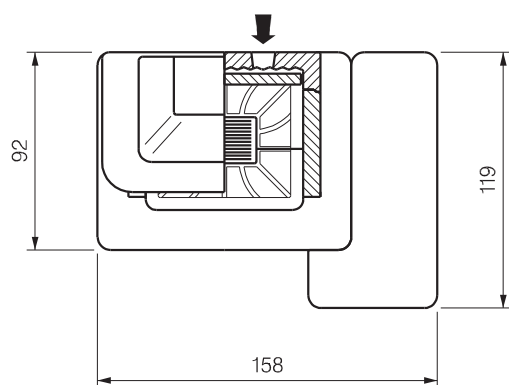
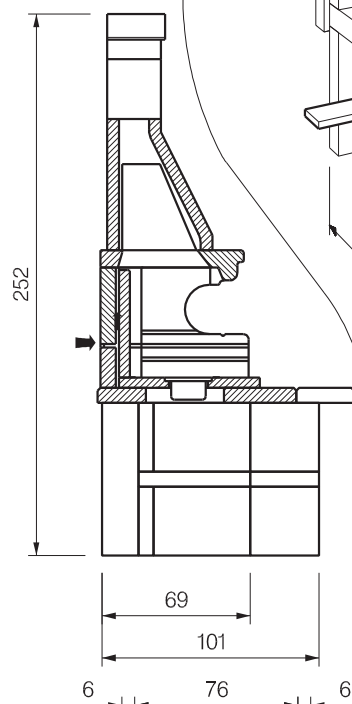
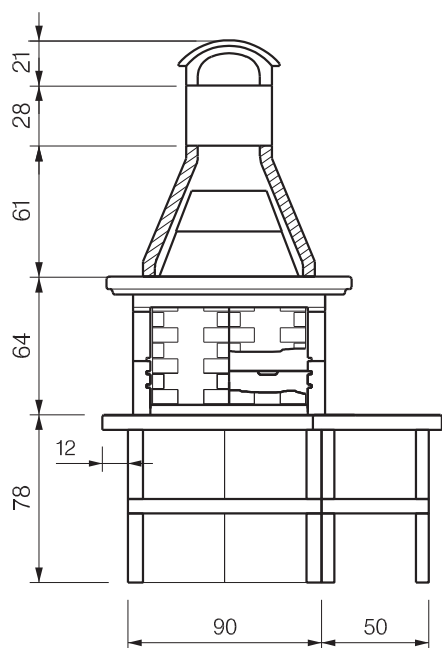
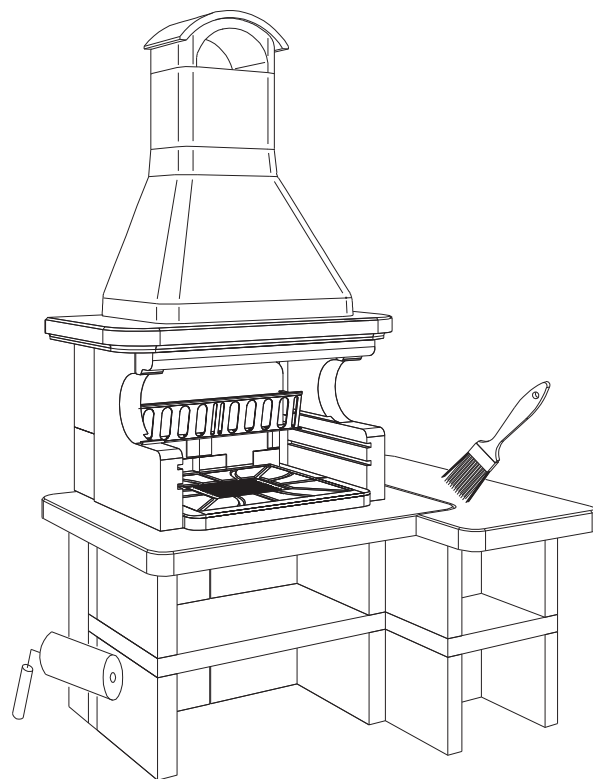
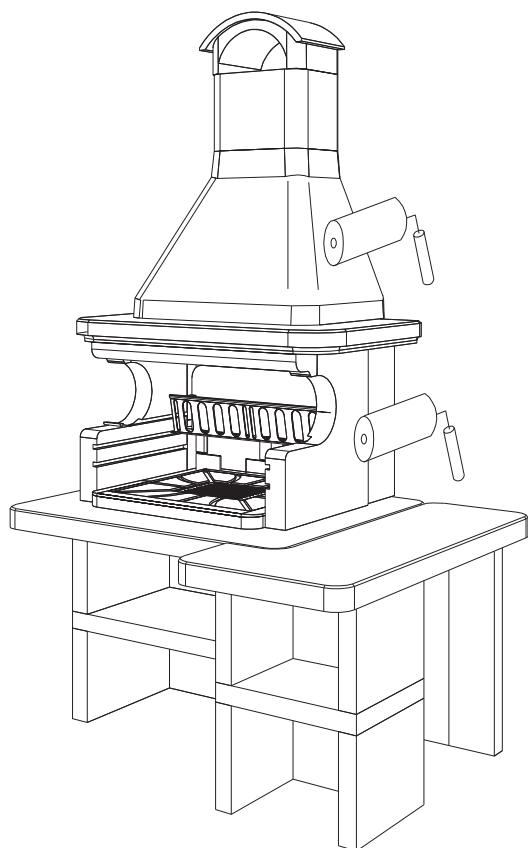
MAX 2 KG



GALLIPOLI 4

Ean 13 /

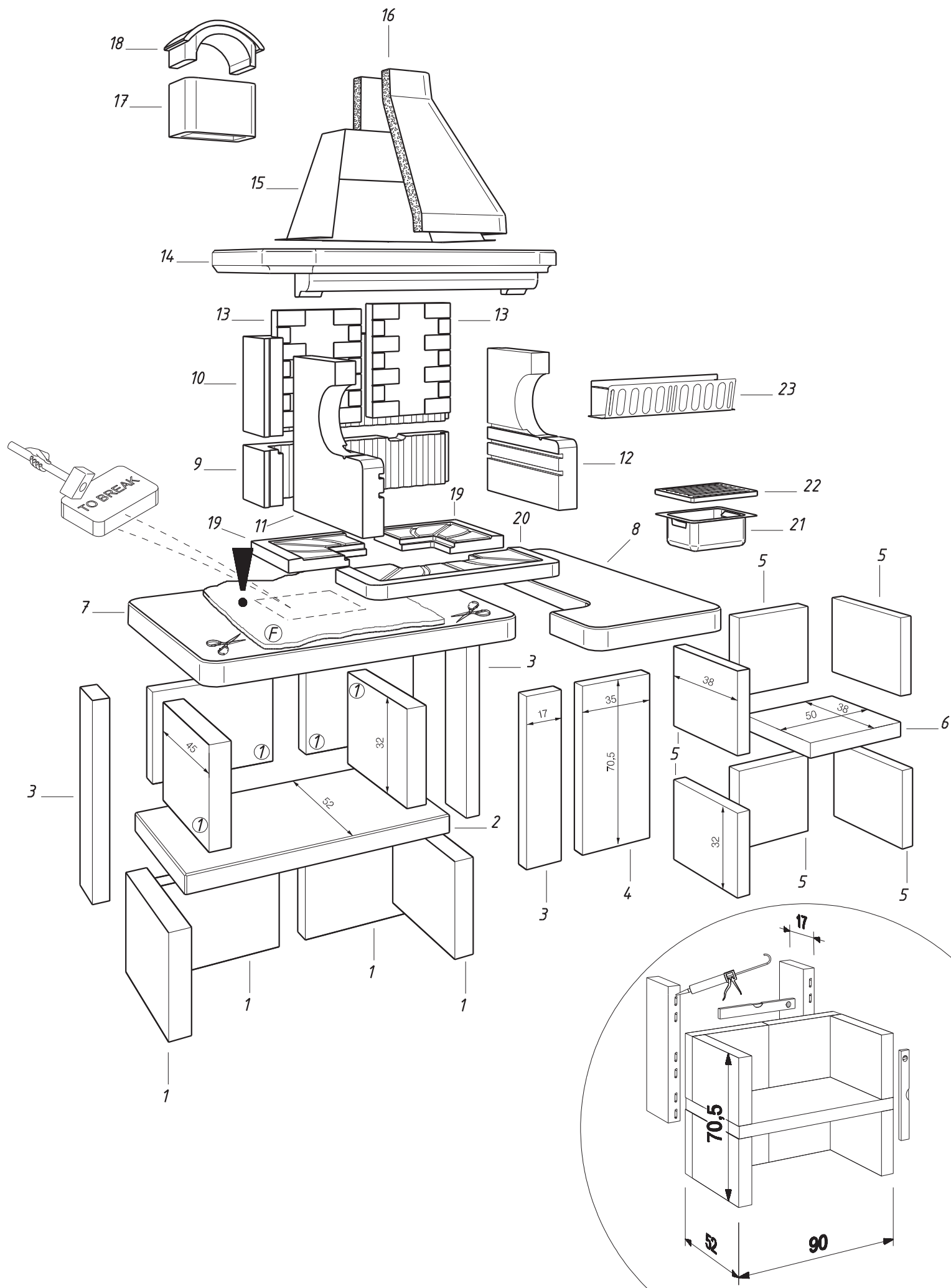
cod 80 300 5640 - E1 2111 b



GALLIPOLI 4

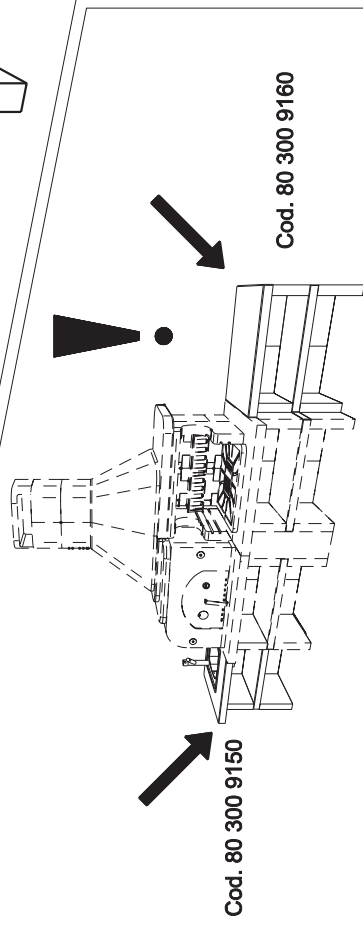
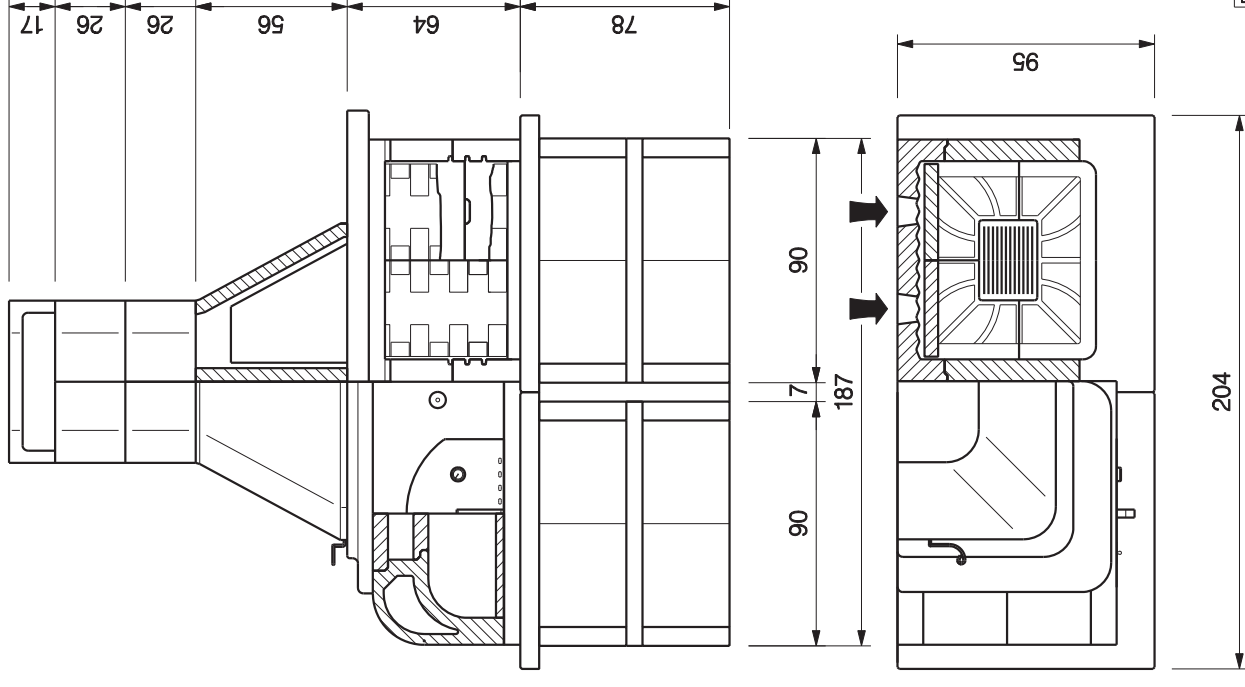
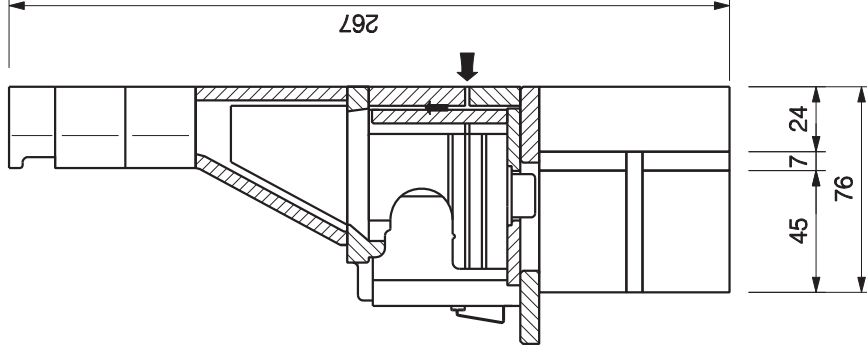
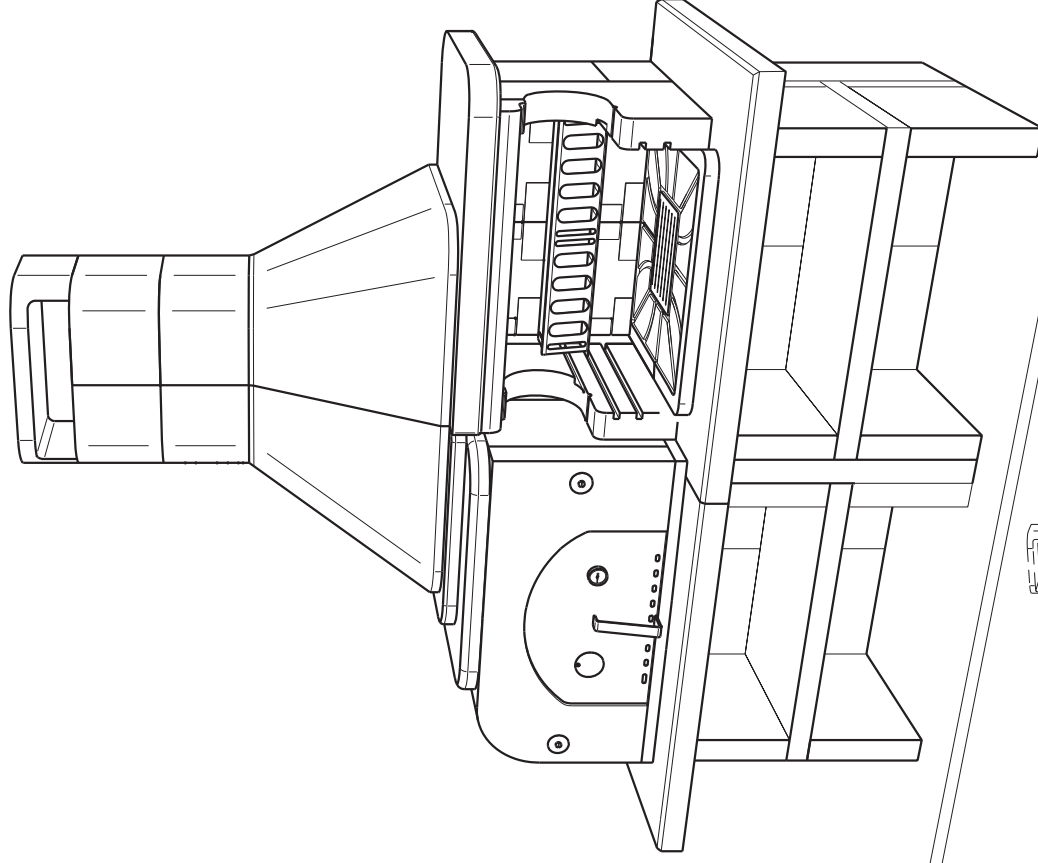
Ean 13 /

cod 80 300 5640 - E1 2111 b

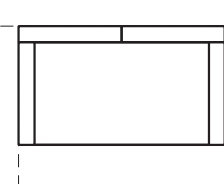
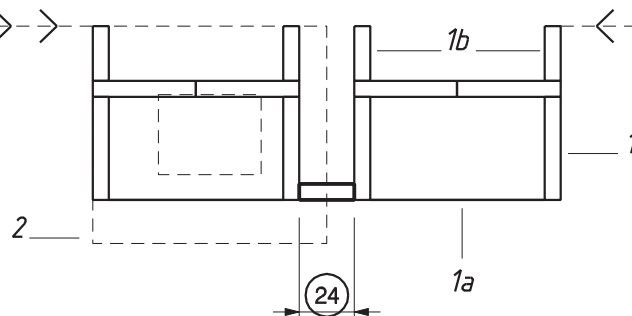
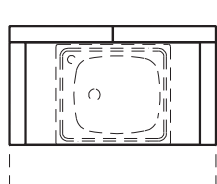
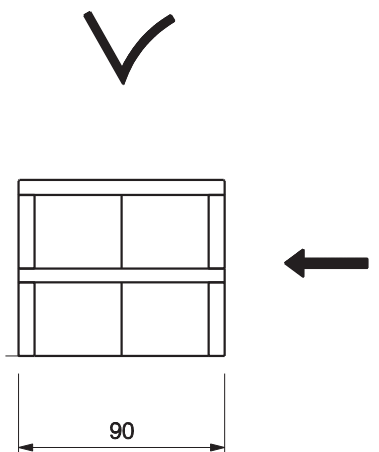
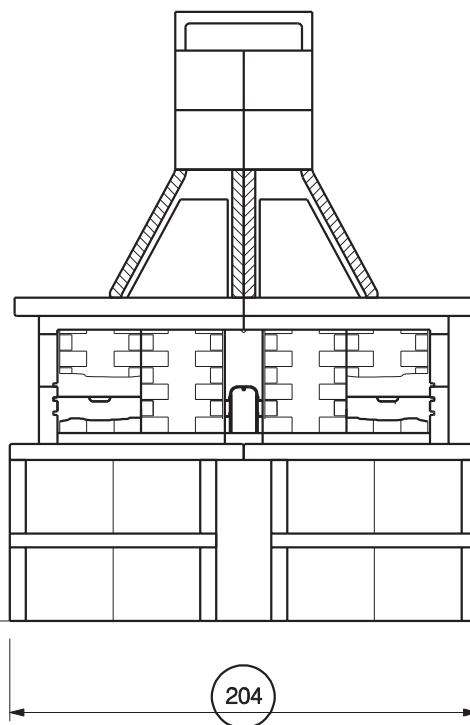
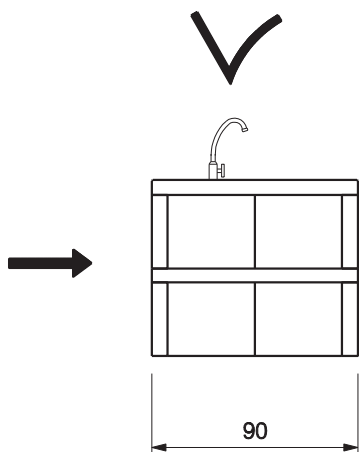
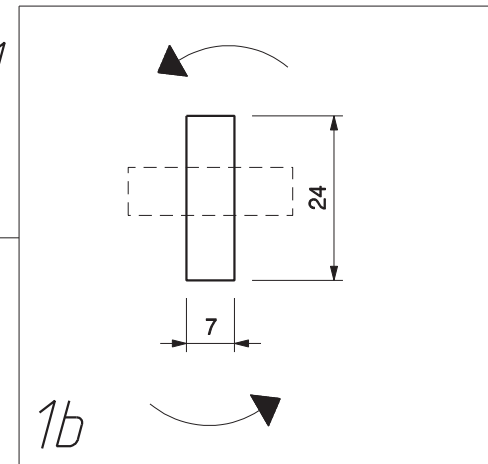
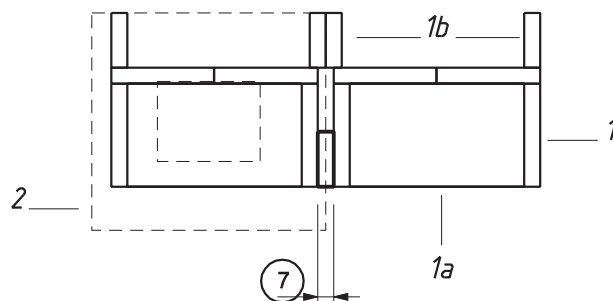
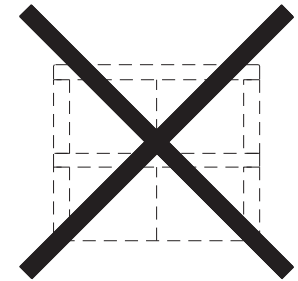
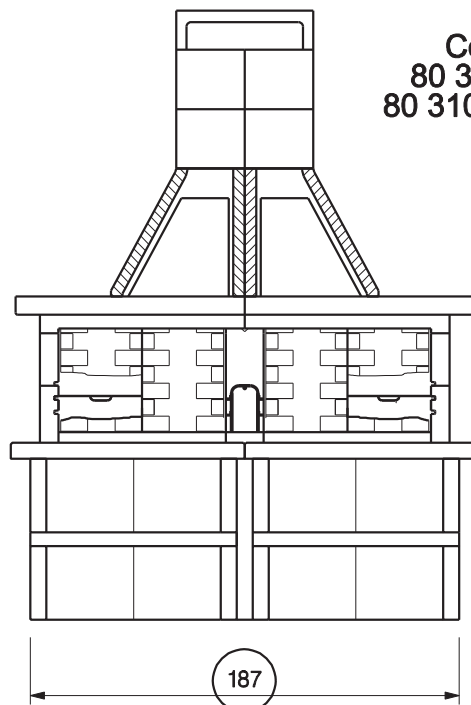
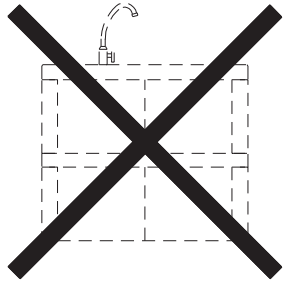


GARGANO con FORNO 3

Ean 13: /
cod. 80 310 1240 - E1 1406 b



Cod. 80 300 4780 Miami /
80 310 1240 Gargano c/forno /
80 310 1250 Maxime 2 grill c/forno



9 Cm

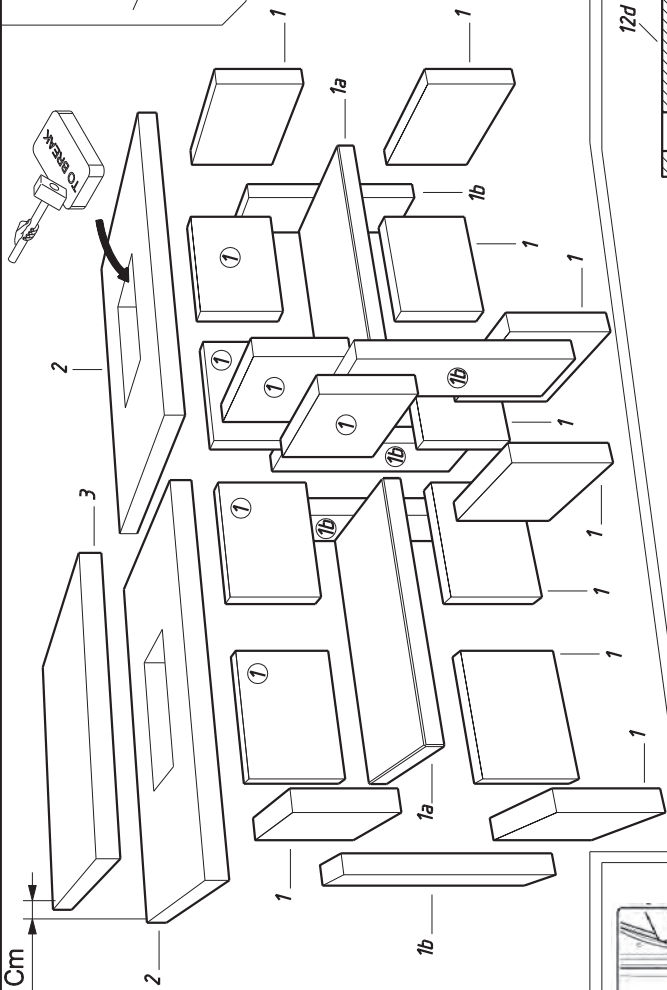


Fig. 1

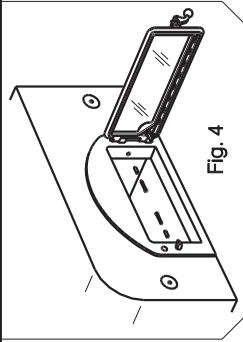


Fig. 4

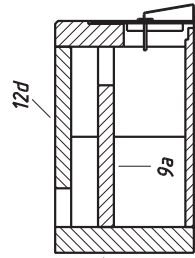
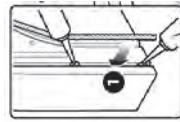


Fig. 2

Fig. 3

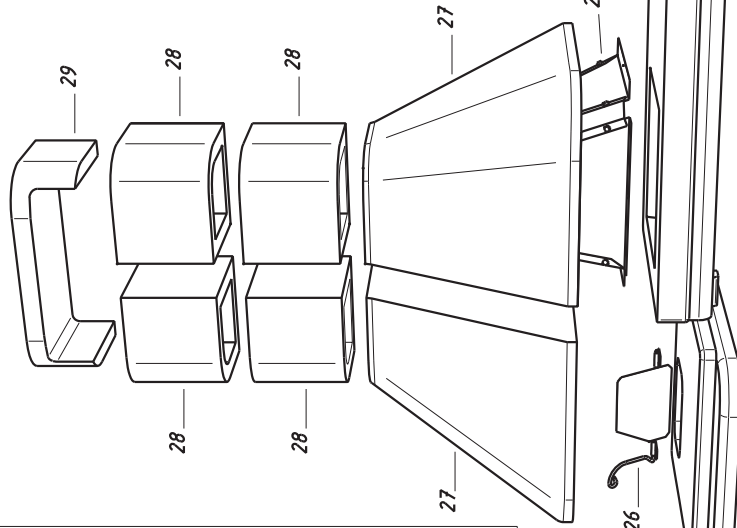
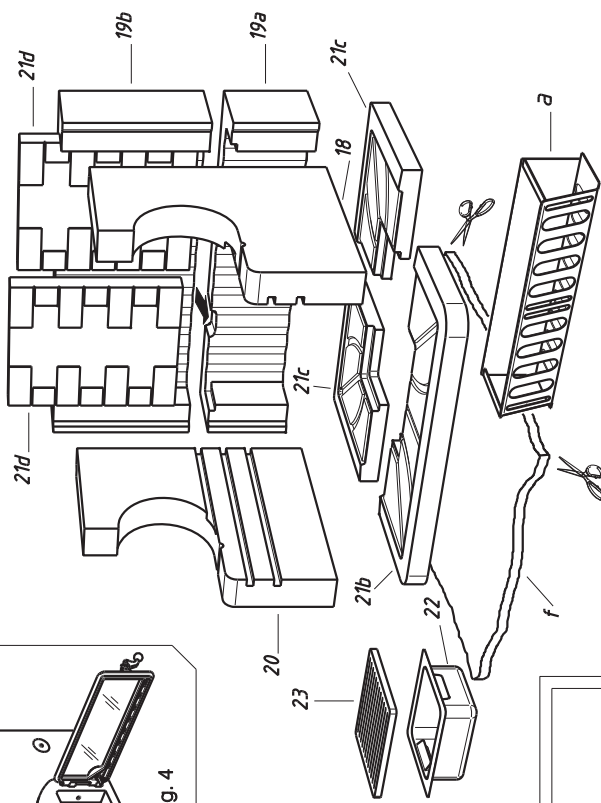


Fig. 3a

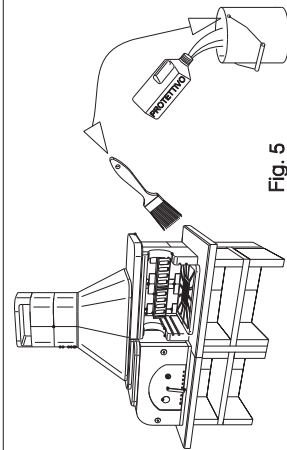


Fig. 5

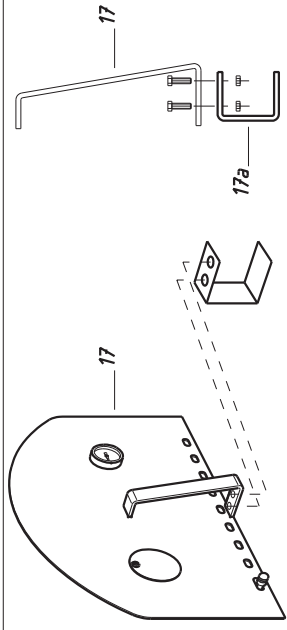
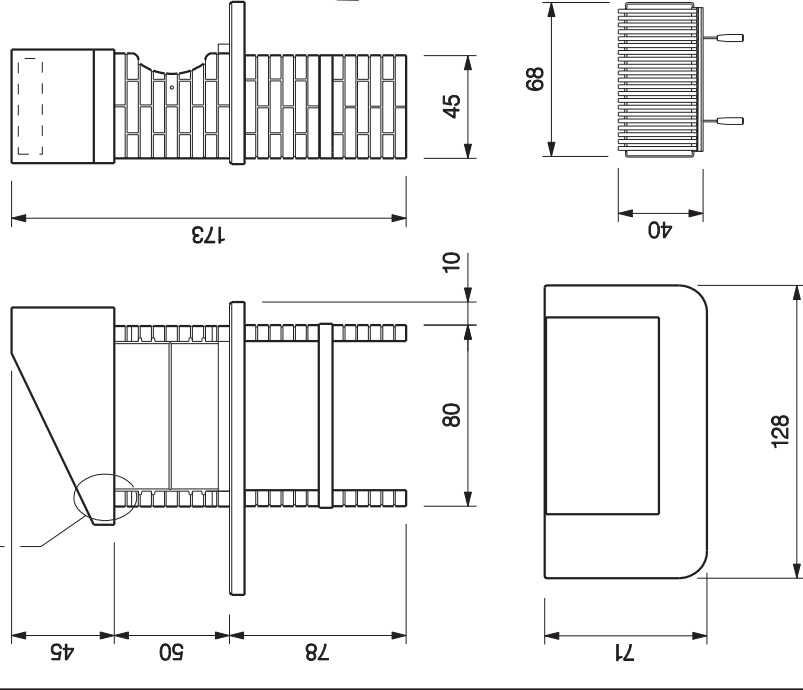
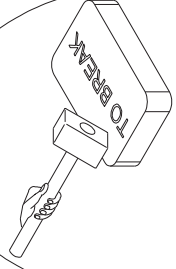


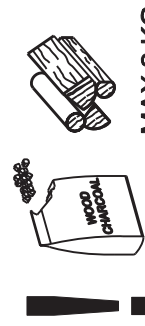
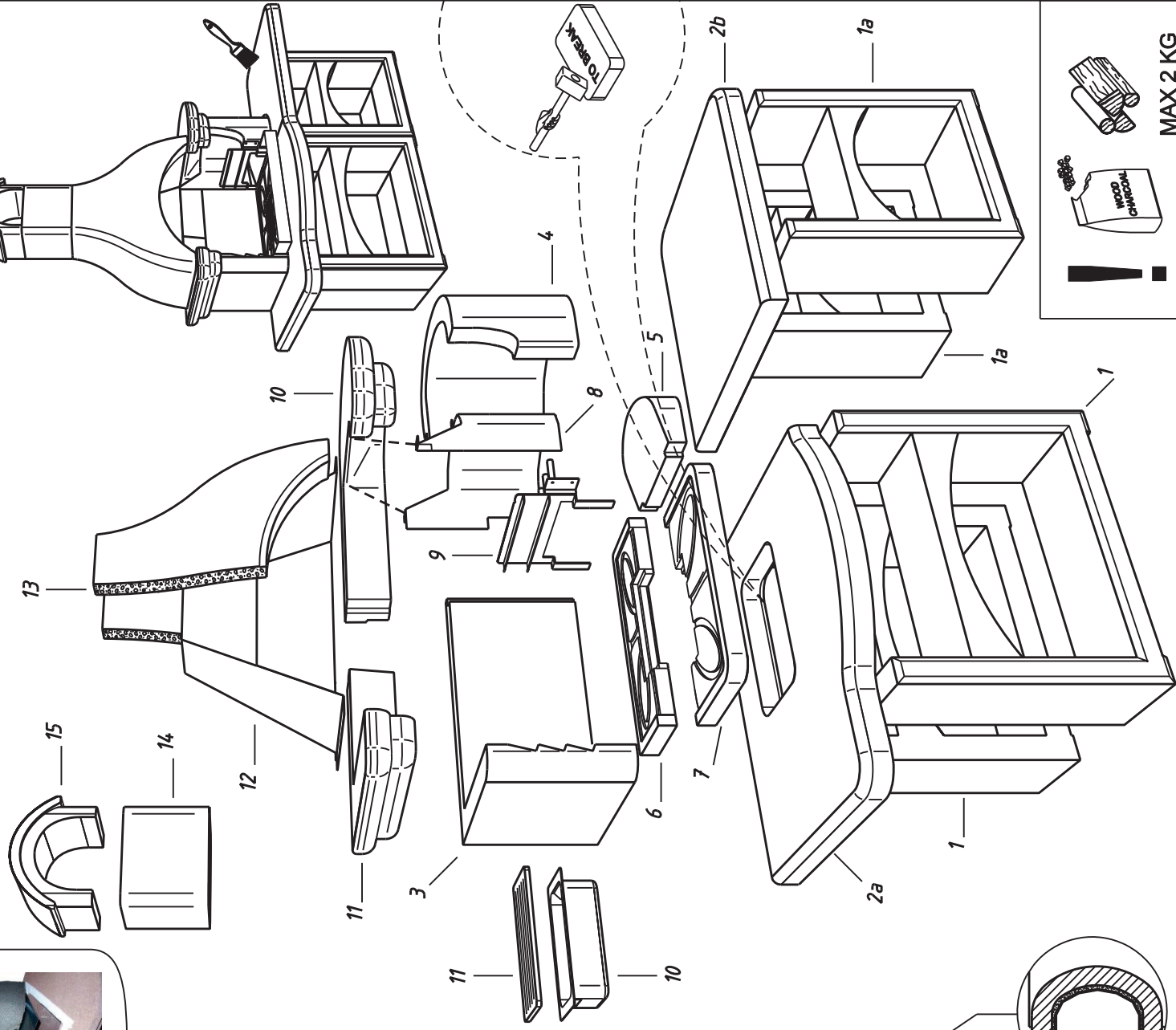
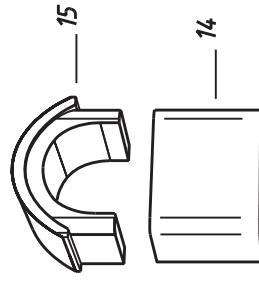
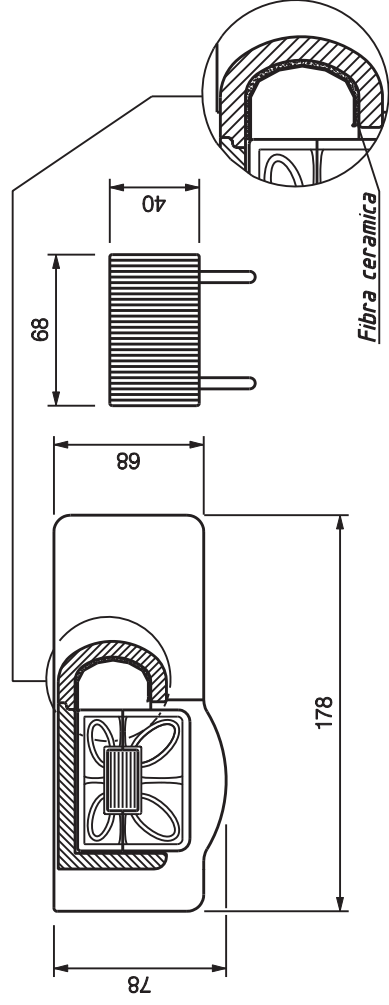
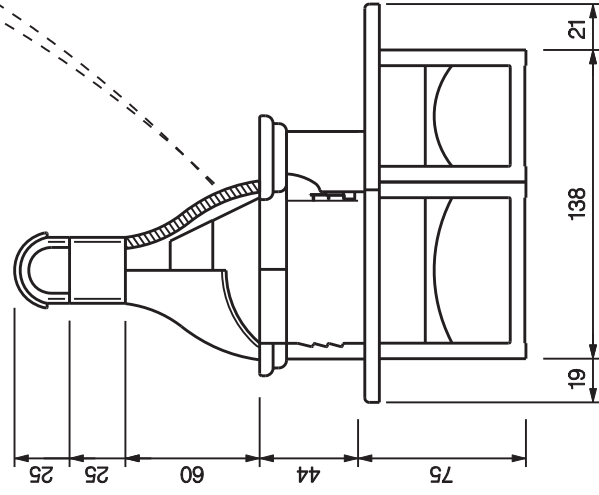
Fig. 17

Ean 13: /



LANZAROTE 3

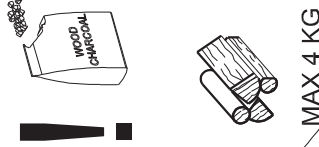
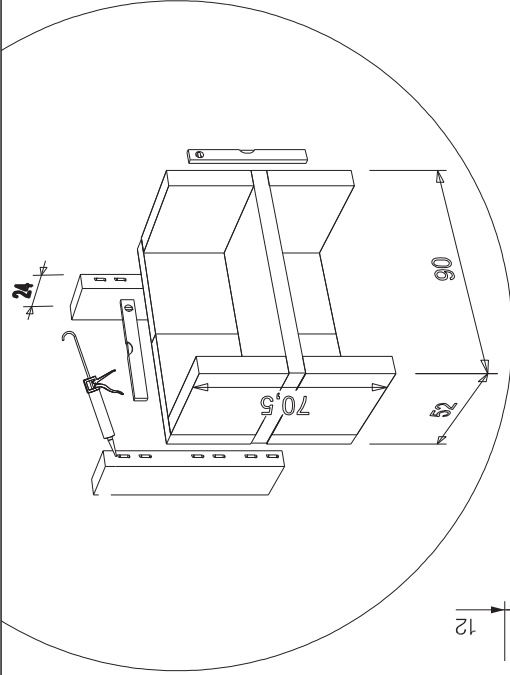
Ean 13: /
cod. 80 300 5030 - E1 1448 b



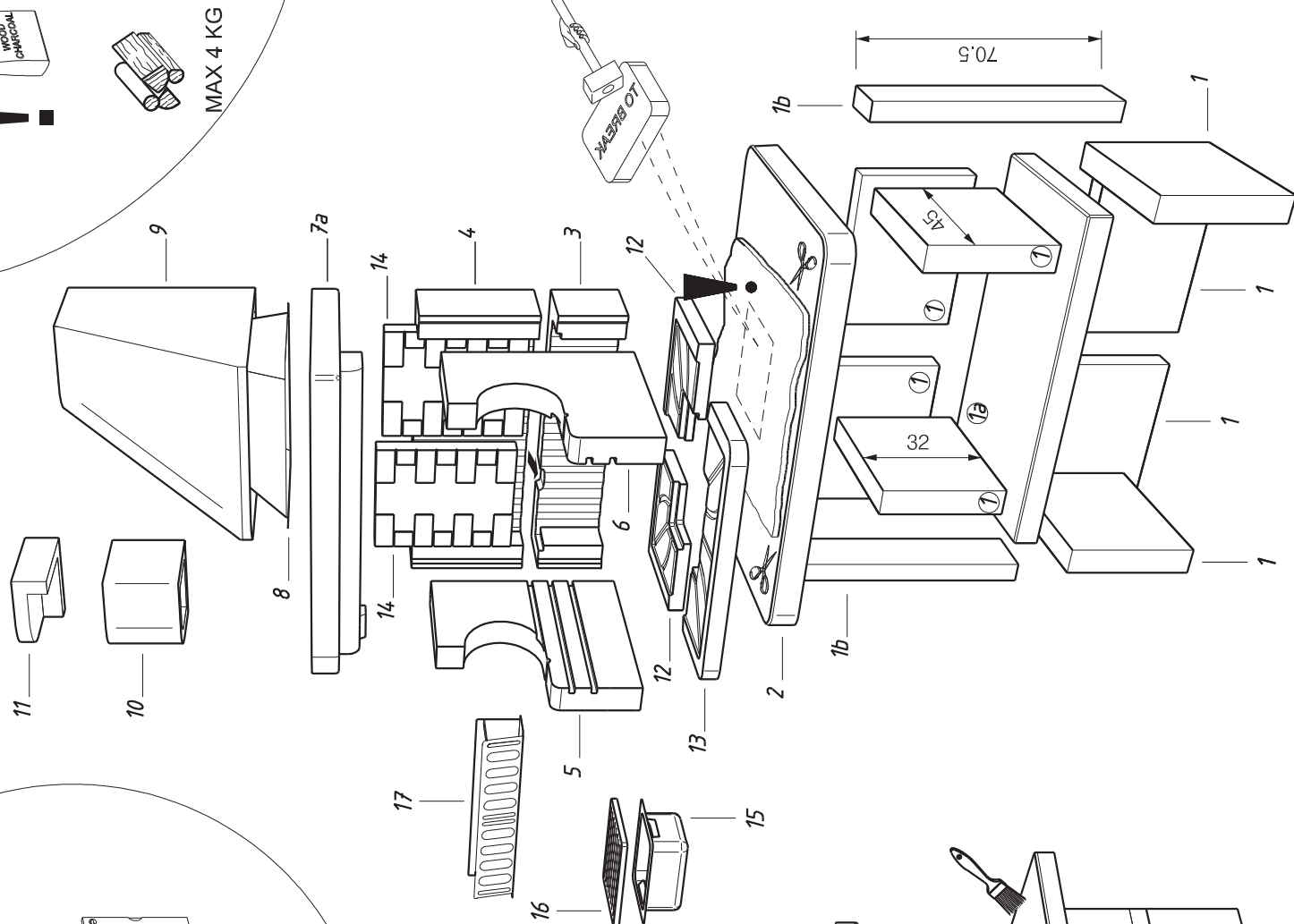
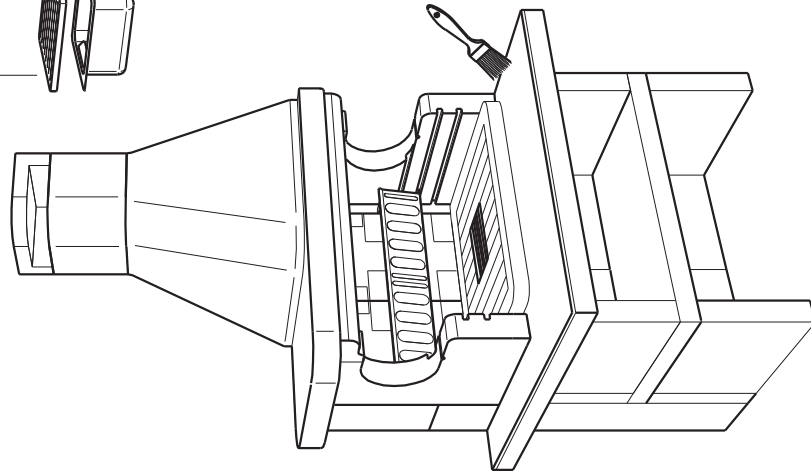
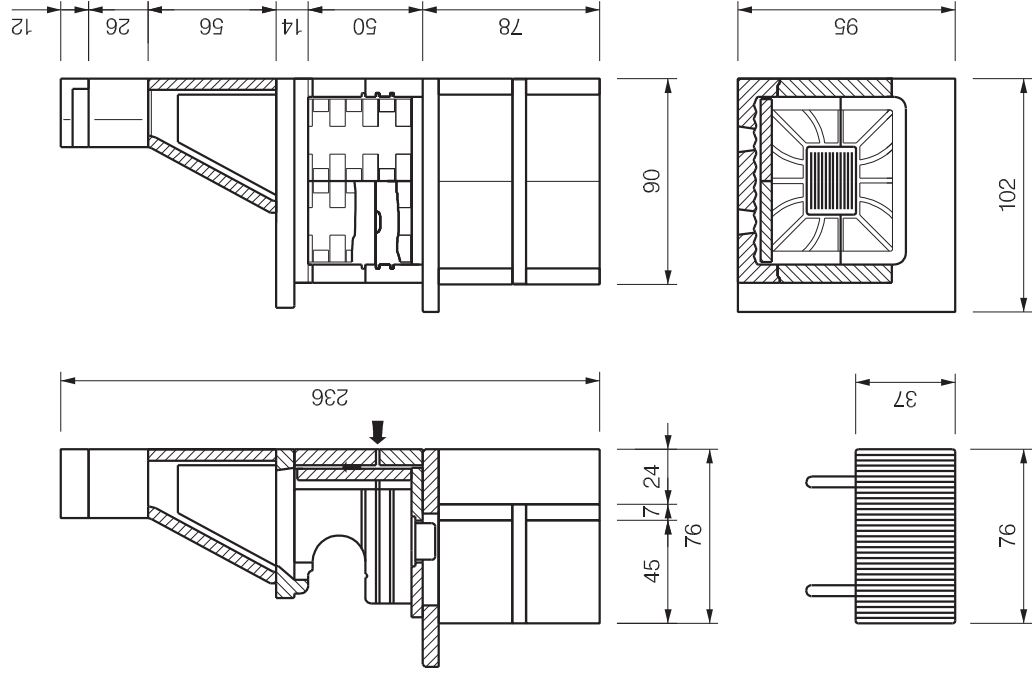
MAX 2 KG

LEVANZO ANG.DX

cod. 80 310 1170 - E1 2119 b



MAX 4 KG



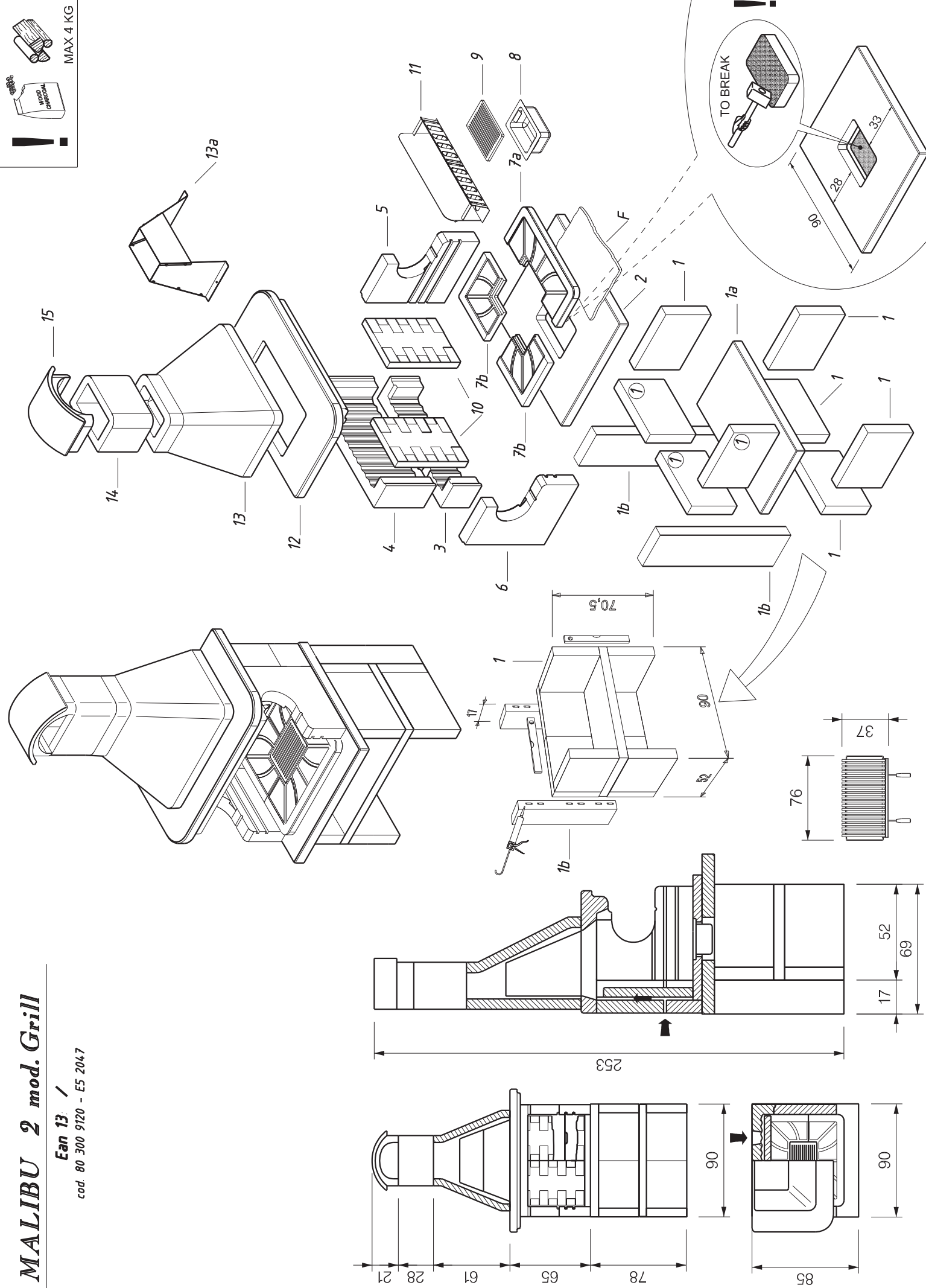
Jan 13 / 9 5112 13 - 0911 015 08 pos



MALIBU 2 mod. Grill

Ean 13. /

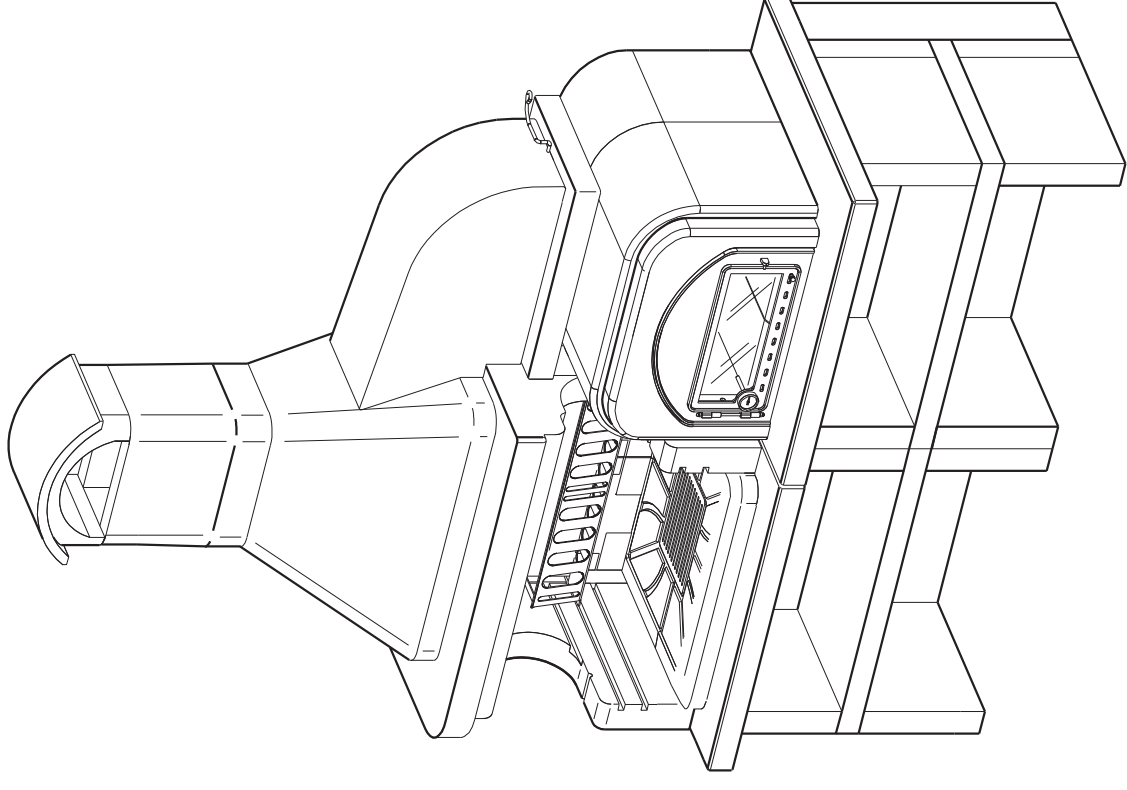
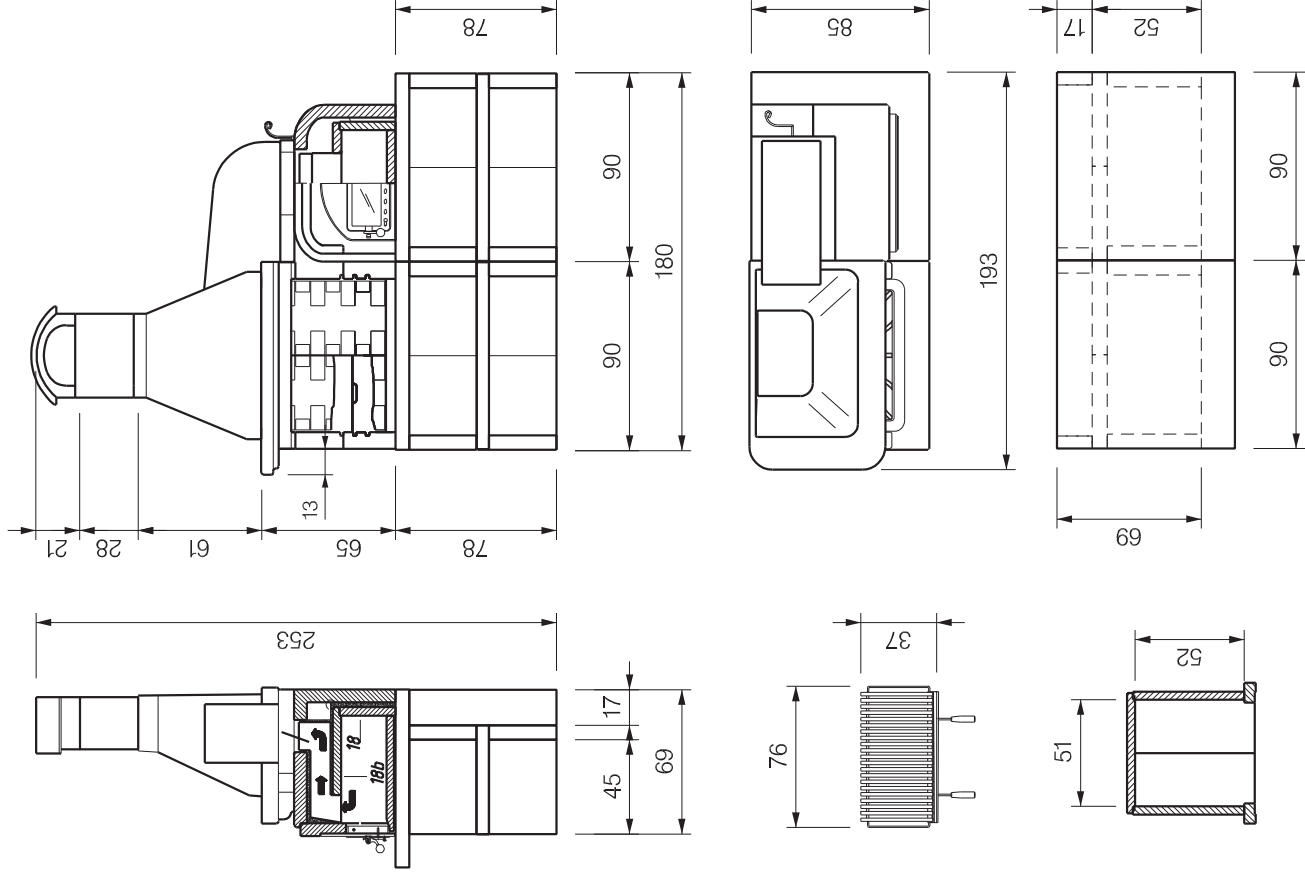
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MALIBU 2 Mod. Grill forno a DX

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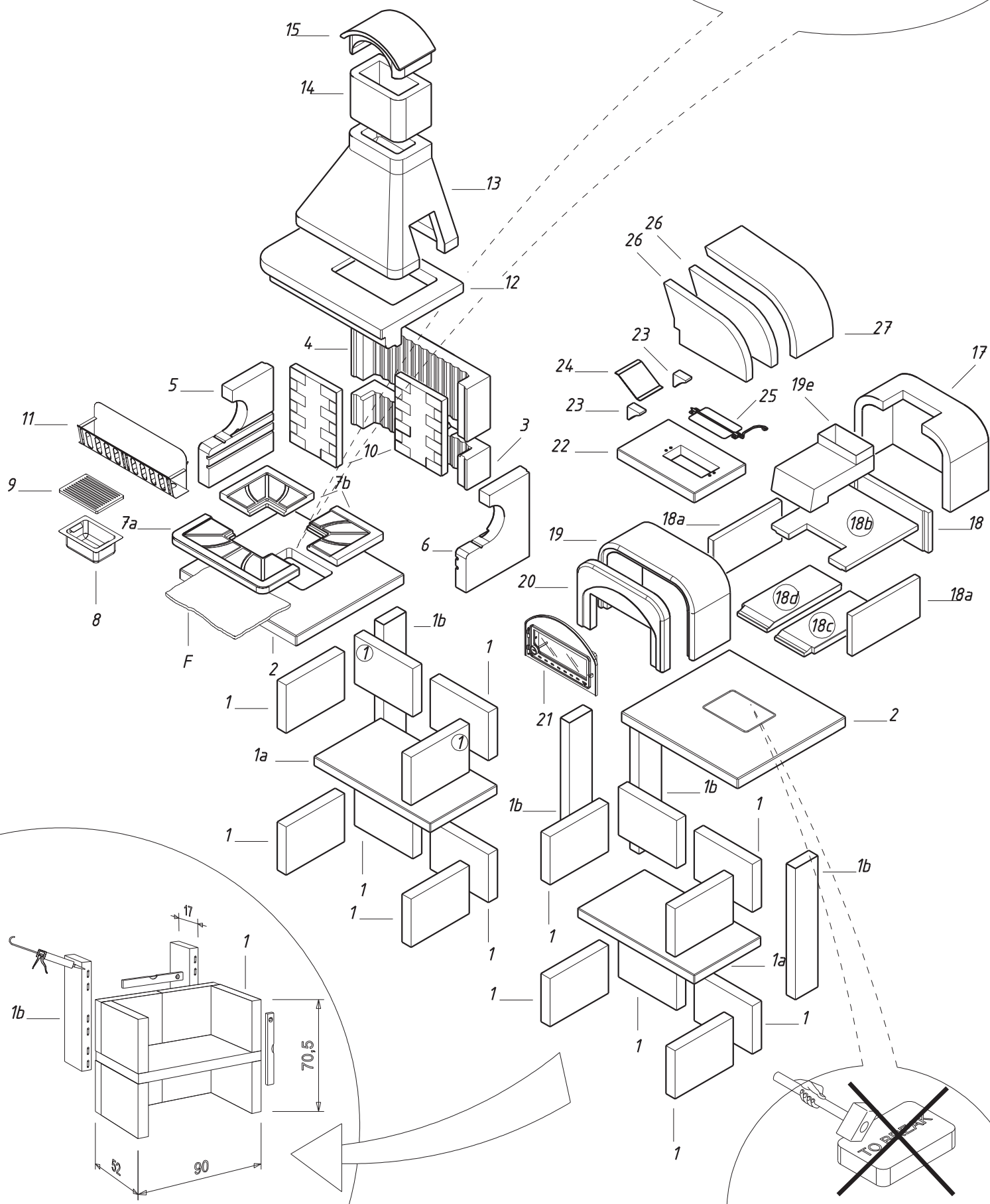
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MALIBU 2 Mod. Grill forno a DX

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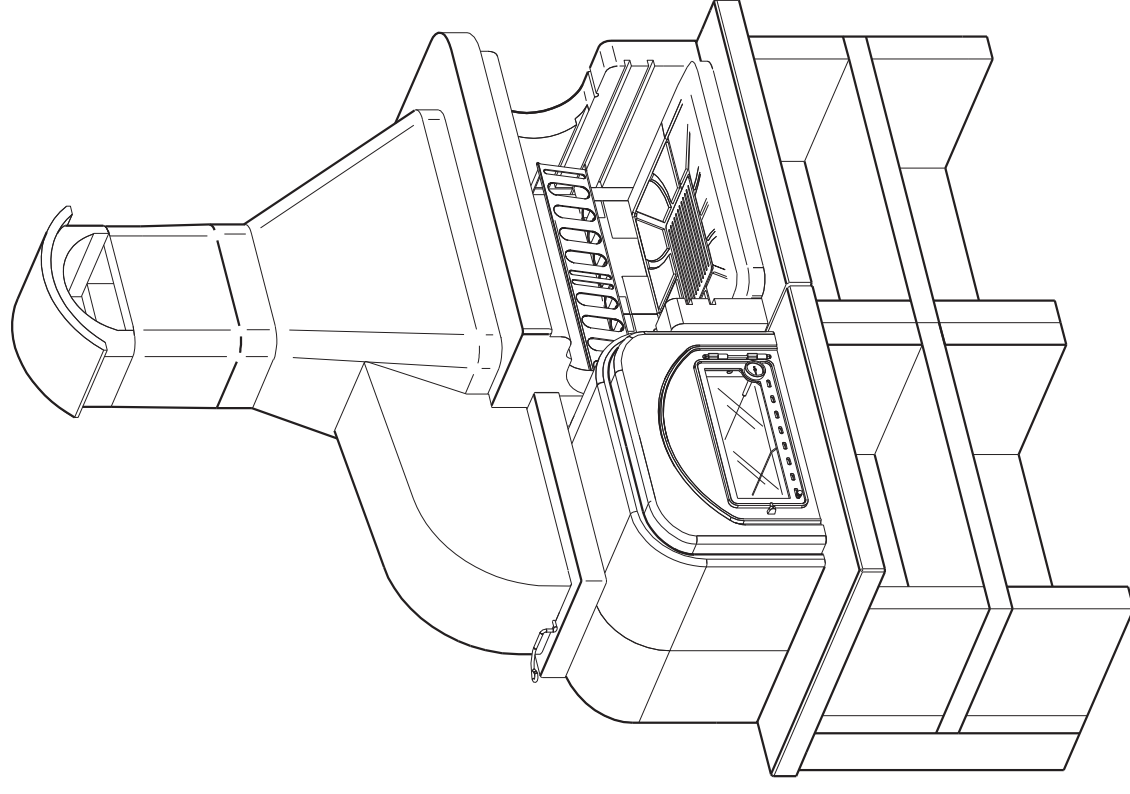
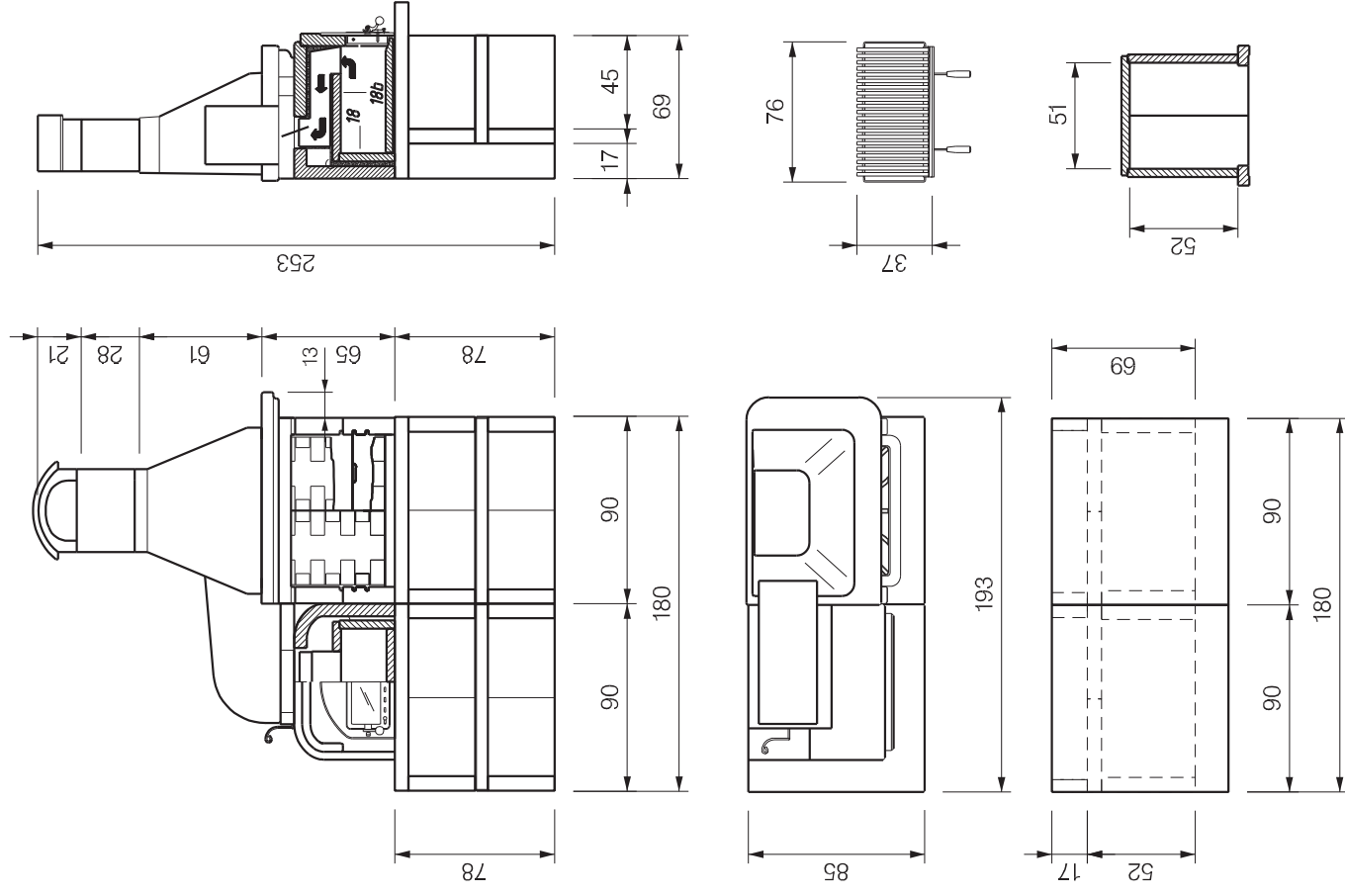
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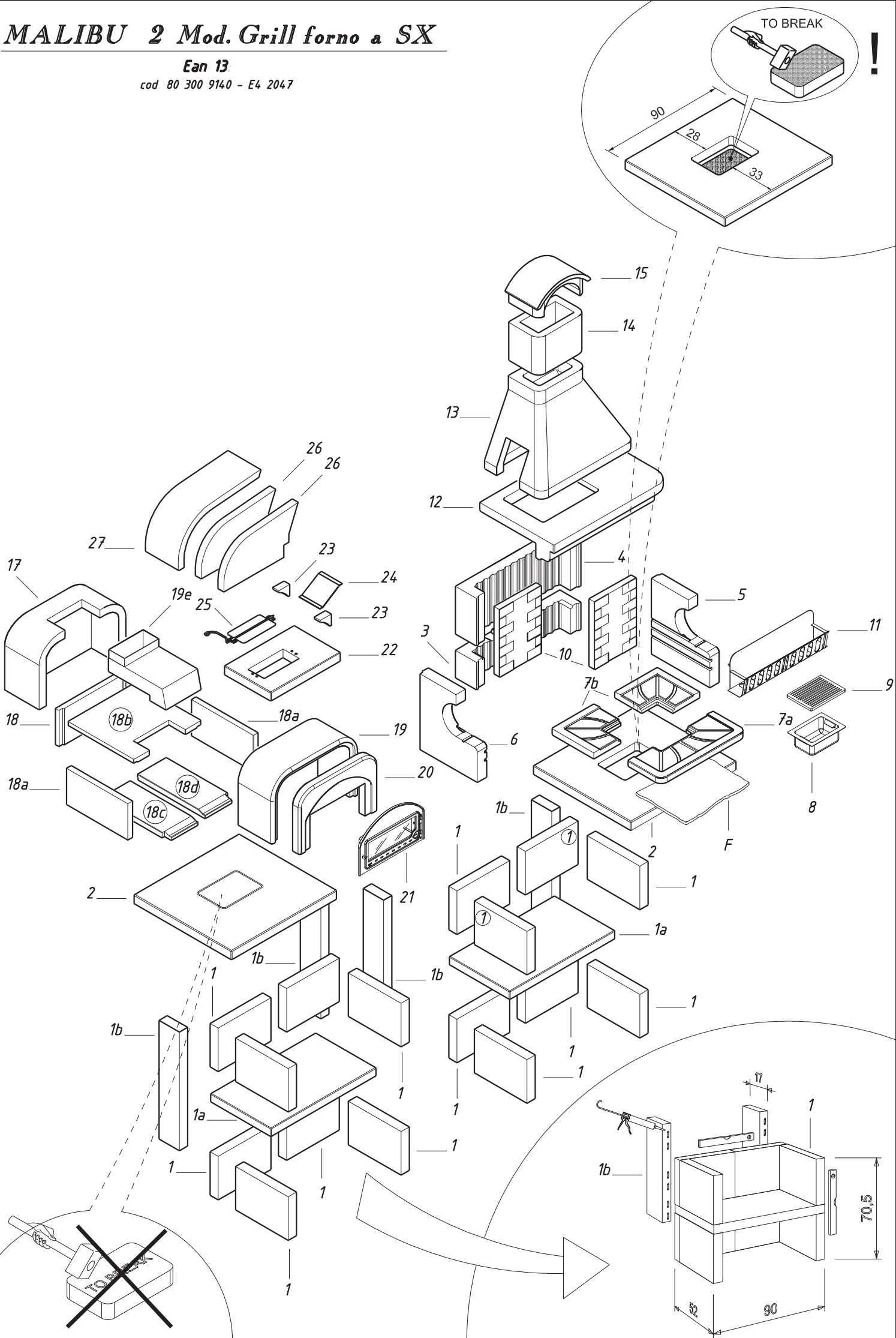
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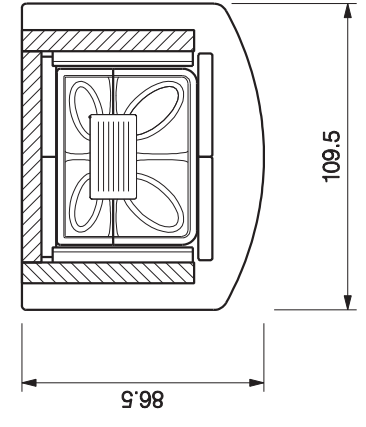
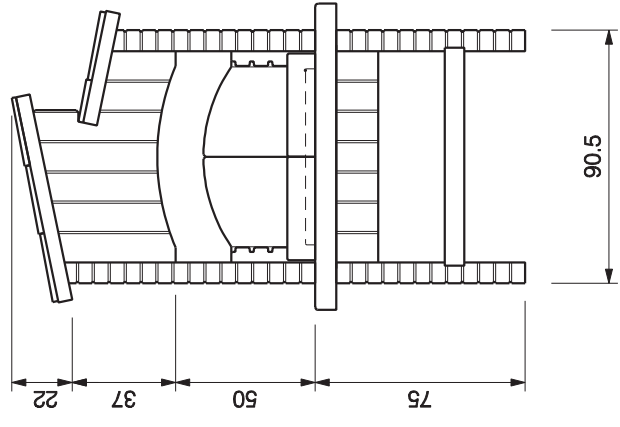
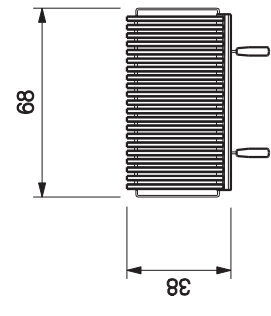
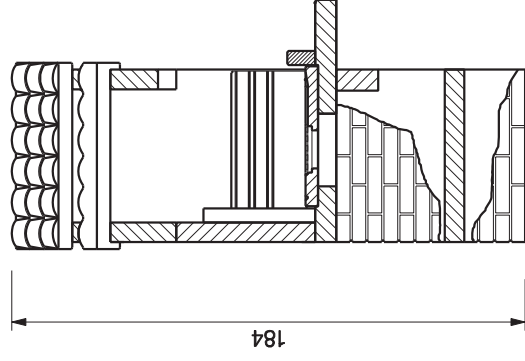
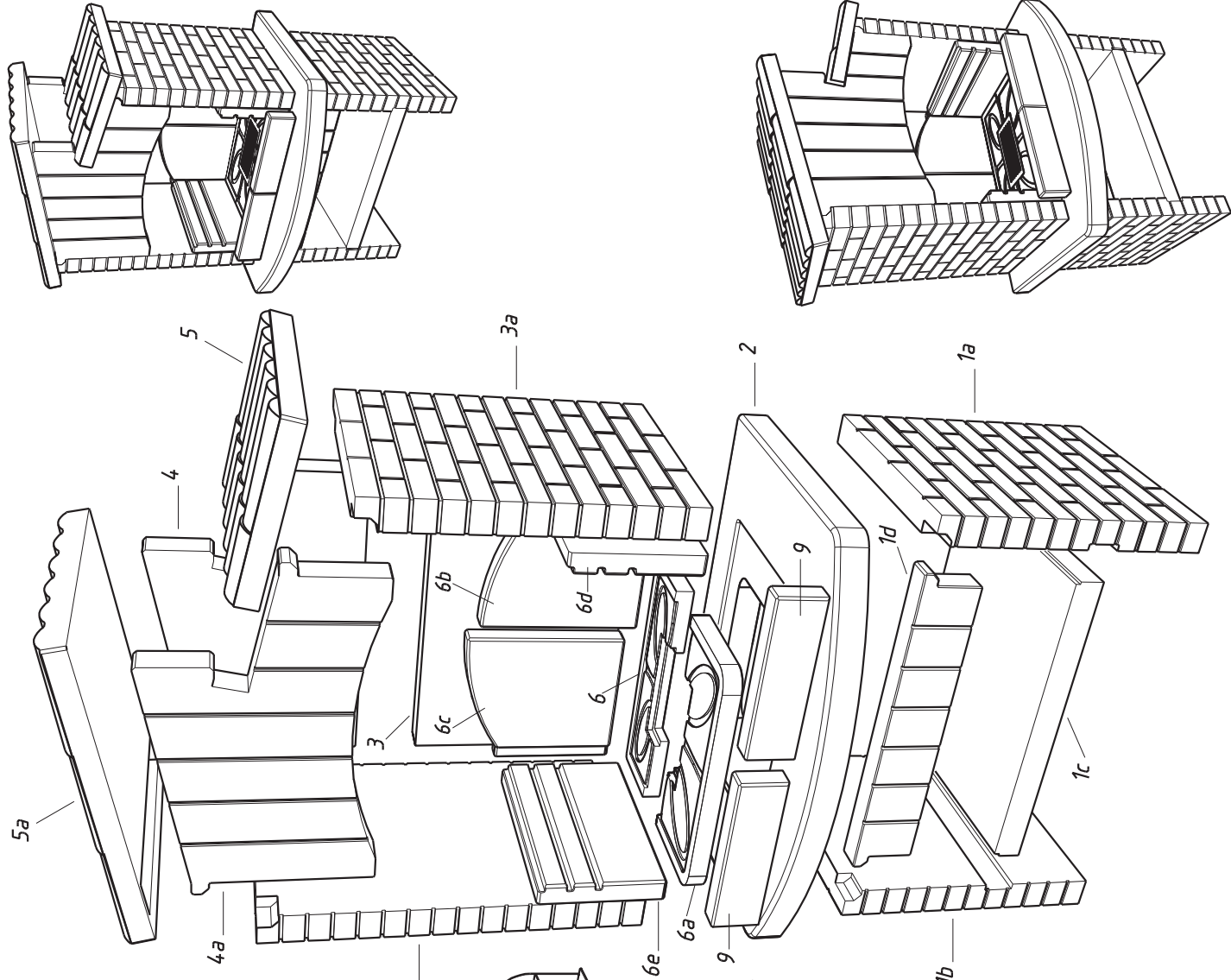
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Ean 13:

cod. 80 300 9140 - E4 2047

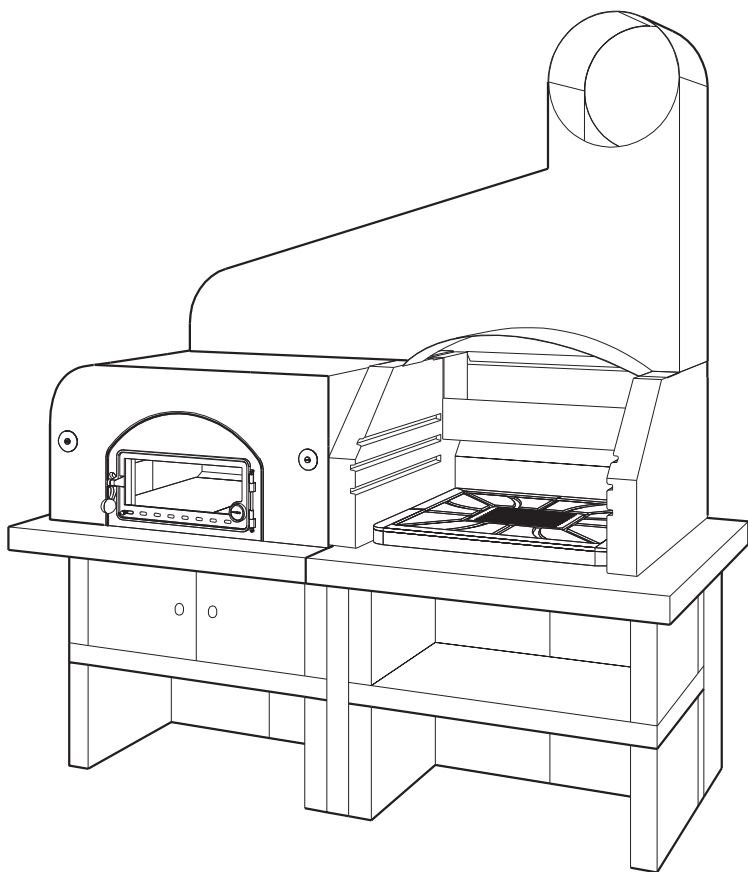


MARETTIMO NEW B - G



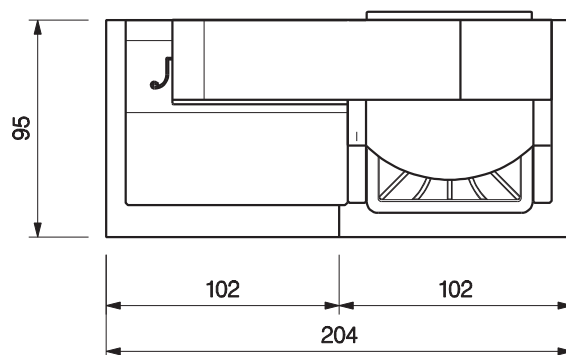
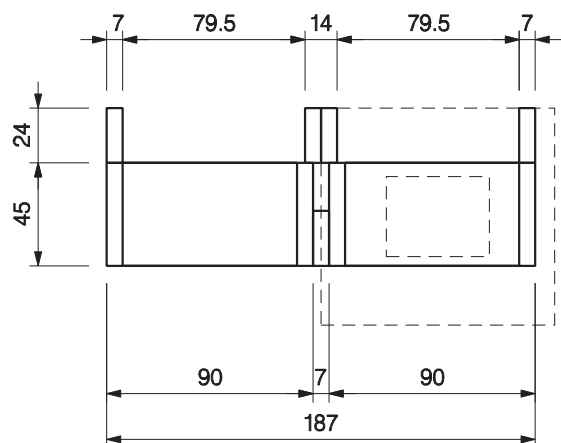
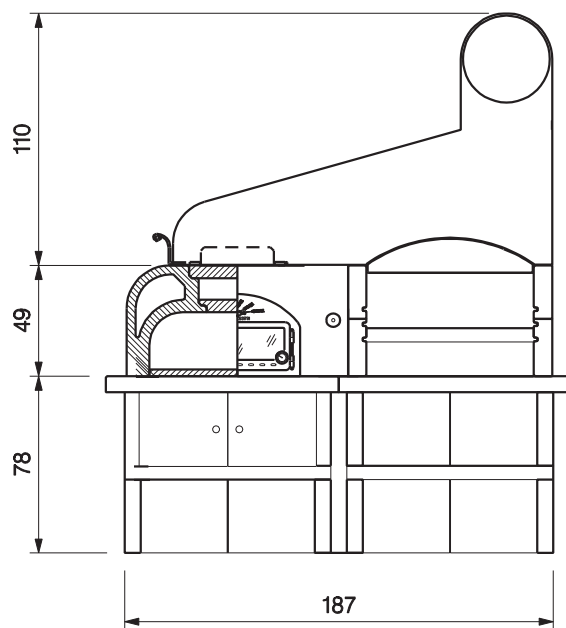
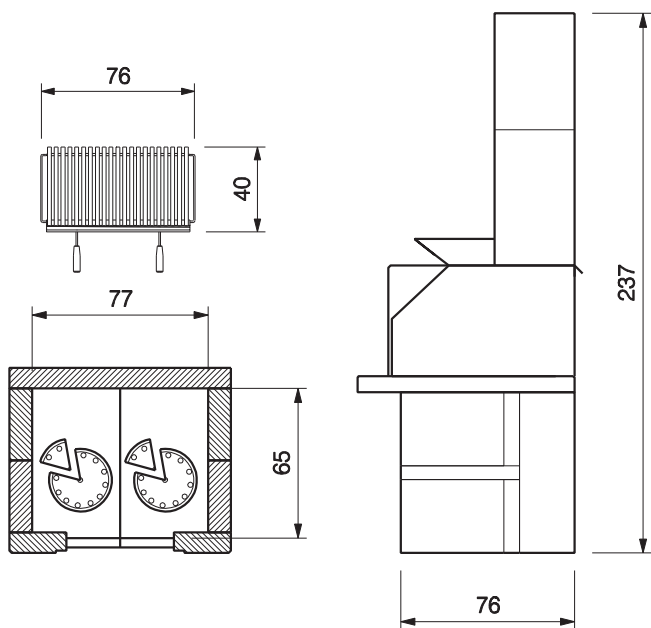
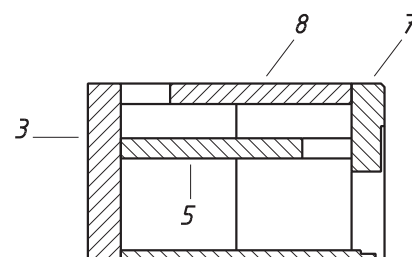
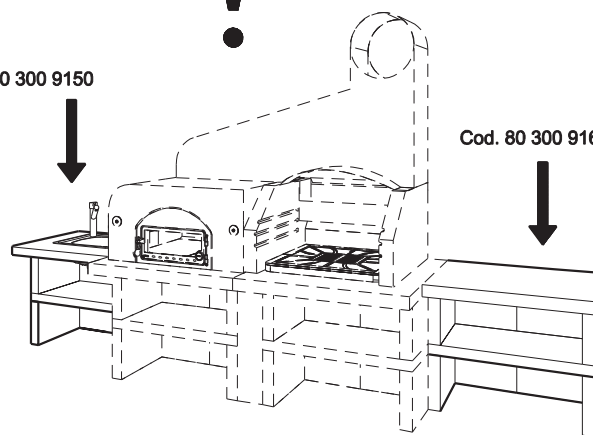
MAXIME 2 Grill con forno

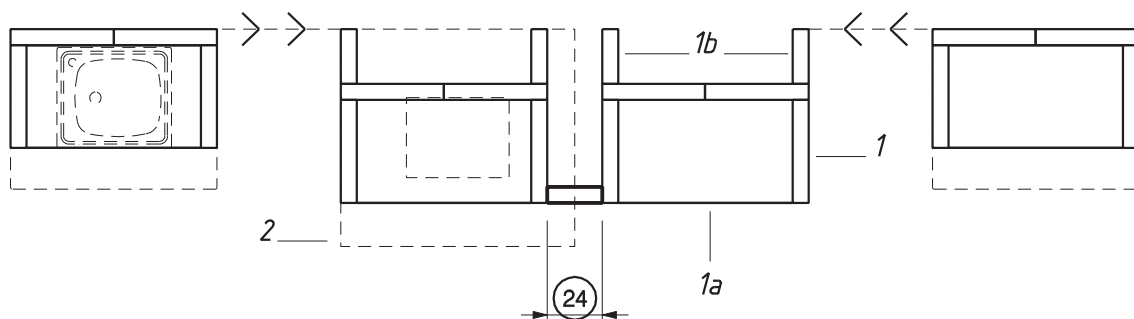
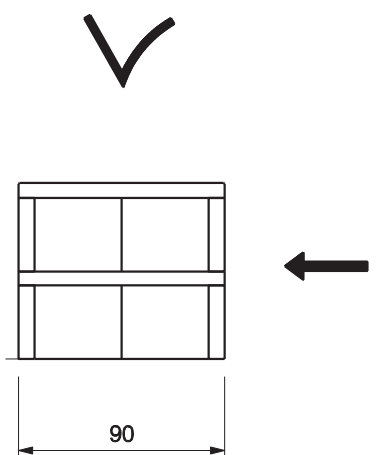
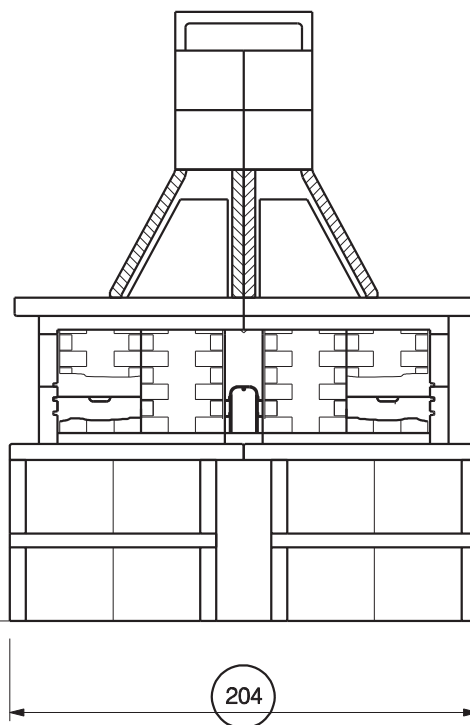
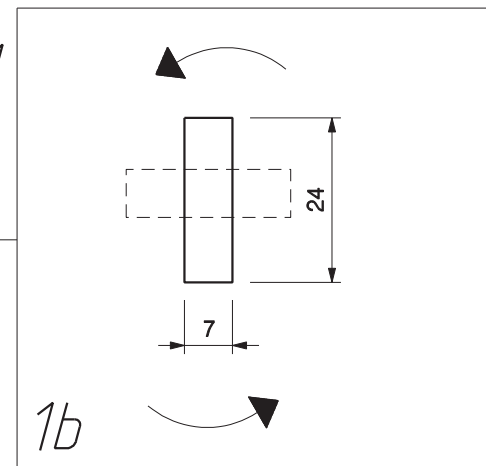
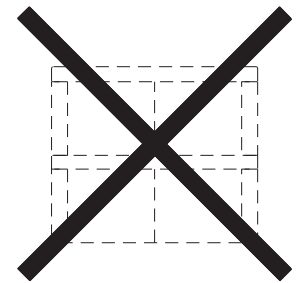
Ean 13: /
cod. 80 310 1250 - E1 1407 b



Cod. 80 300 9150

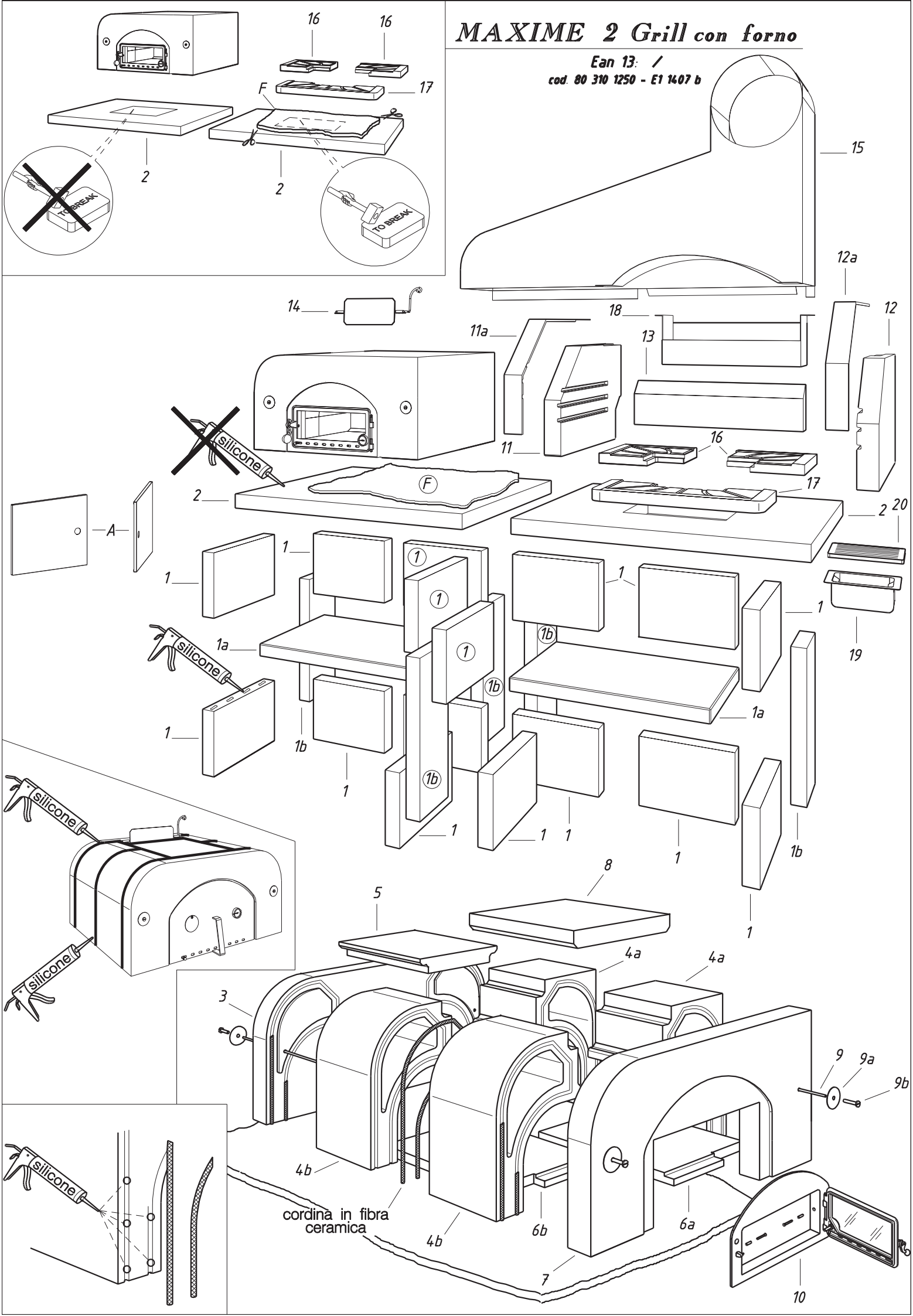
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MAXIME 2 Grill con forno

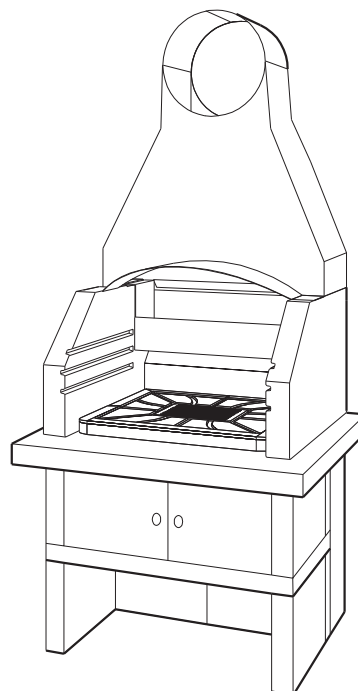
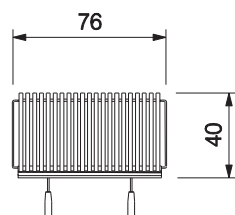
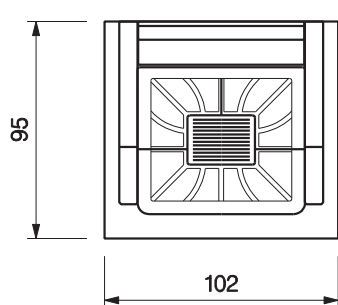
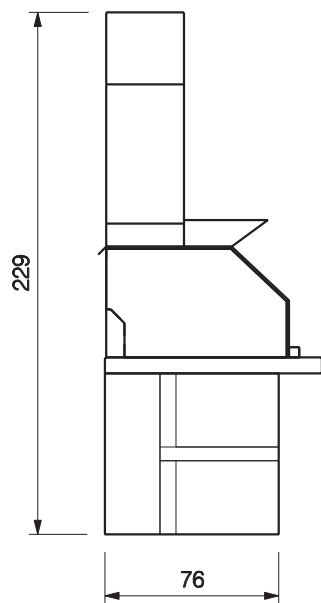
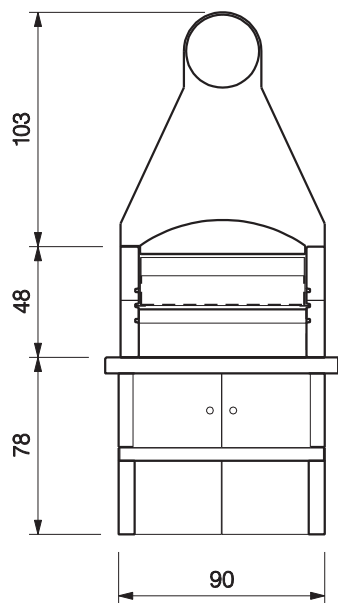
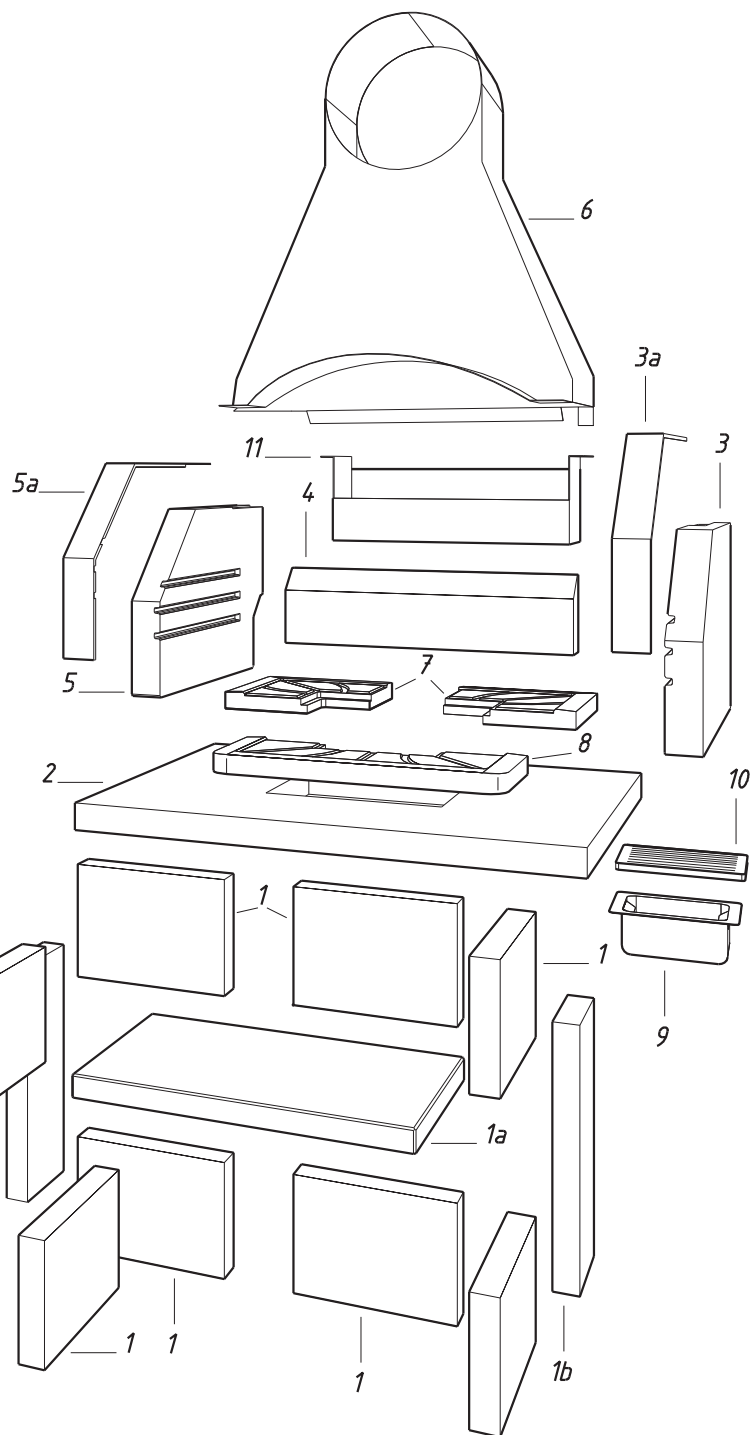
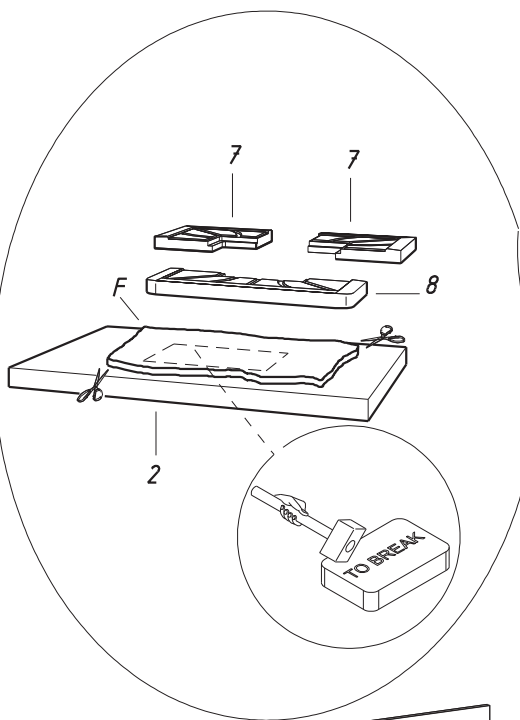
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MAXIME 2 Grill

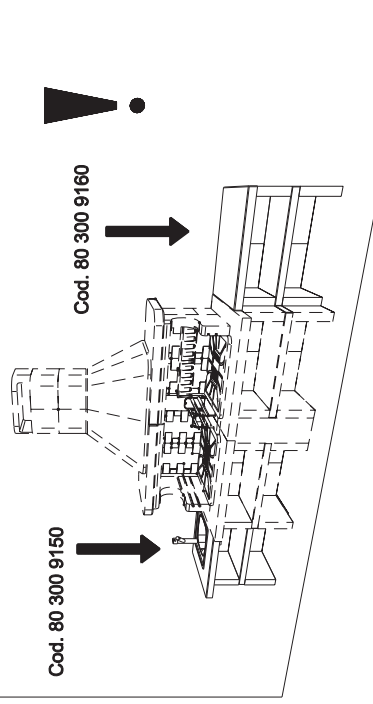
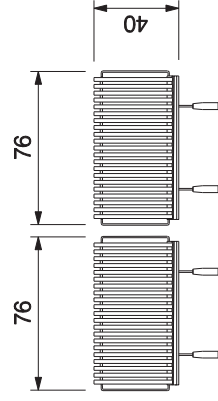
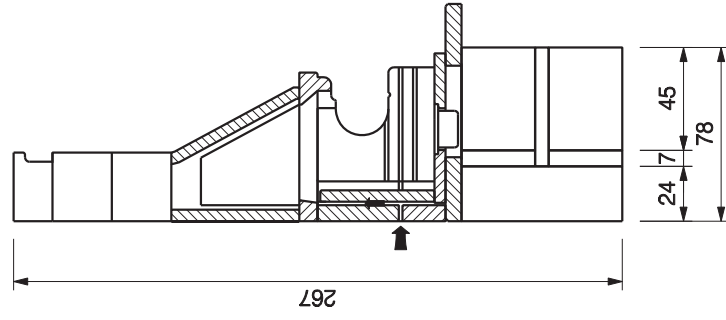
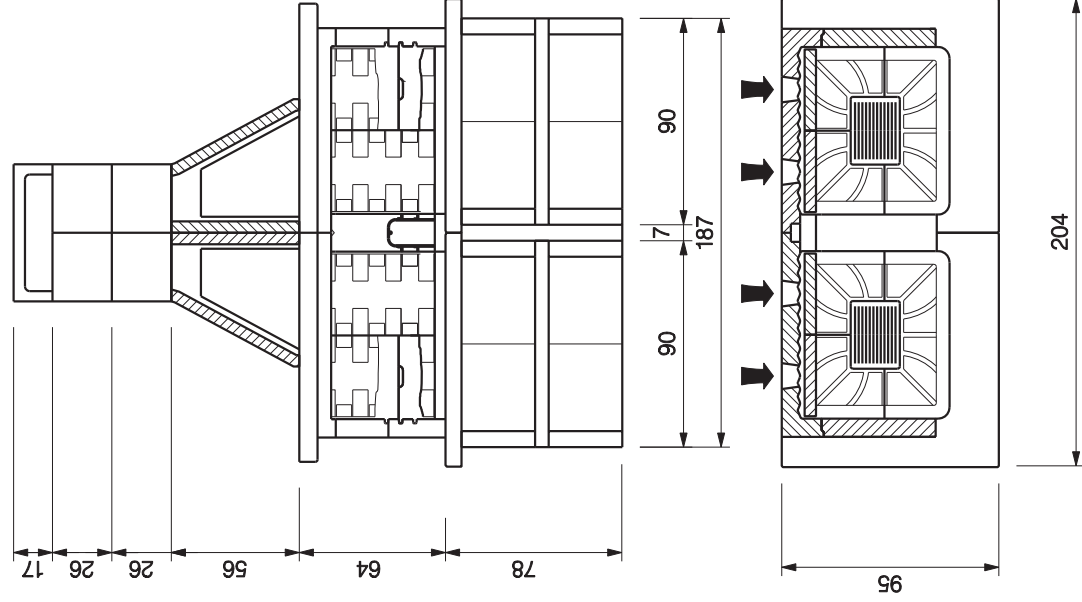
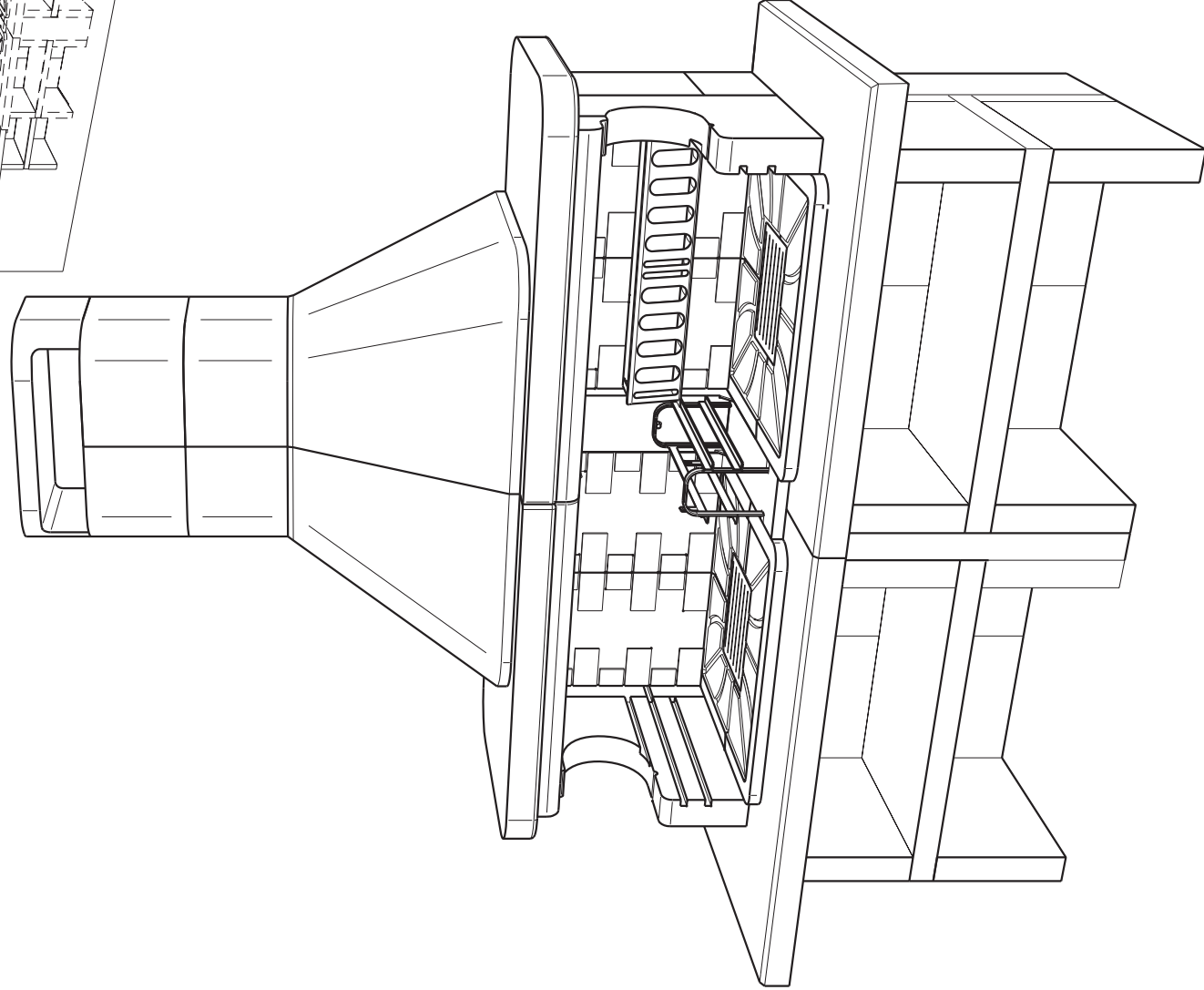
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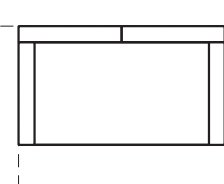
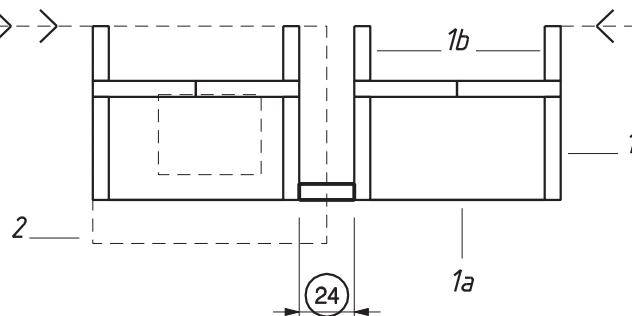
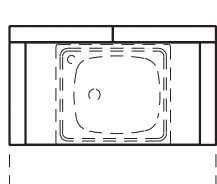
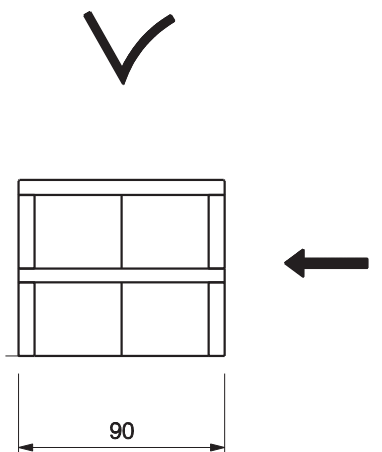
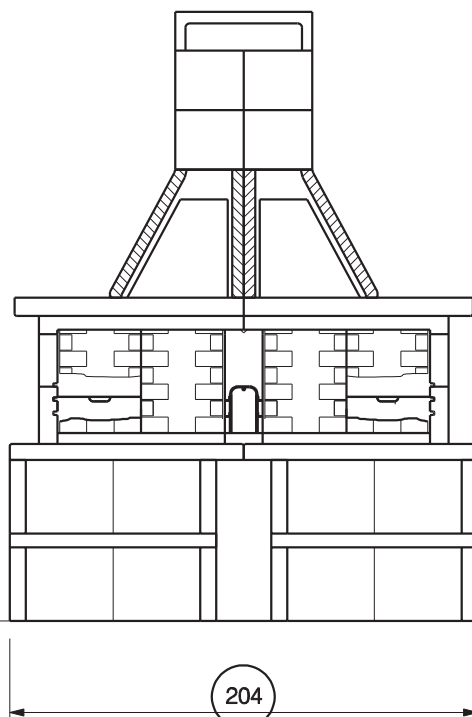
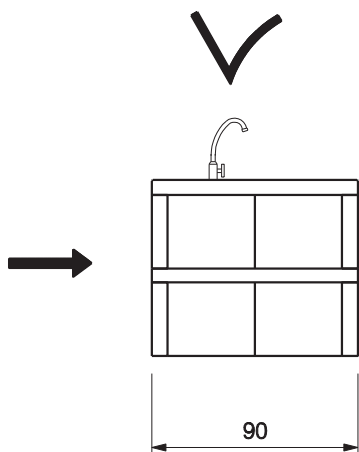
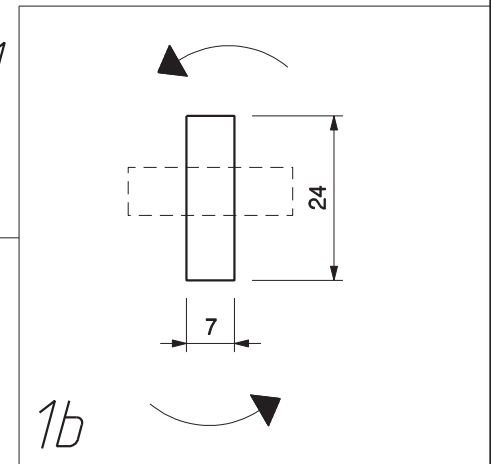
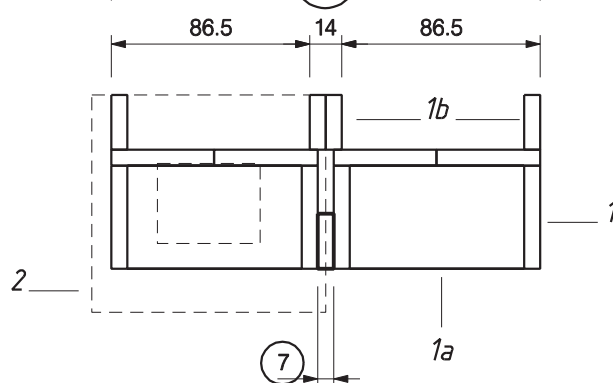
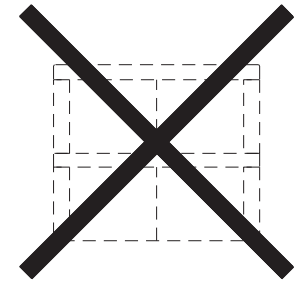
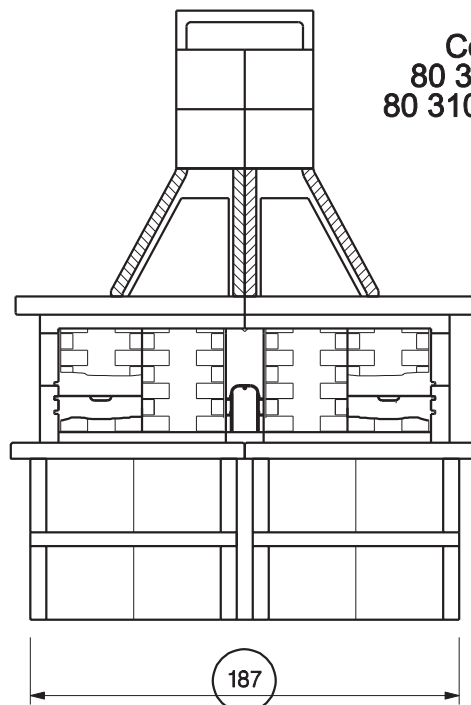
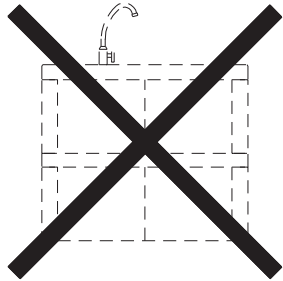


MIAMI 3

Ean 13: /
cod. 80 300 4.780 - E1 14.06 b



Cod. 80 300 4780 Miami /
80 310 1240 Gargano c/forno /
80 310 1250 Maxime 2 grill c/forno

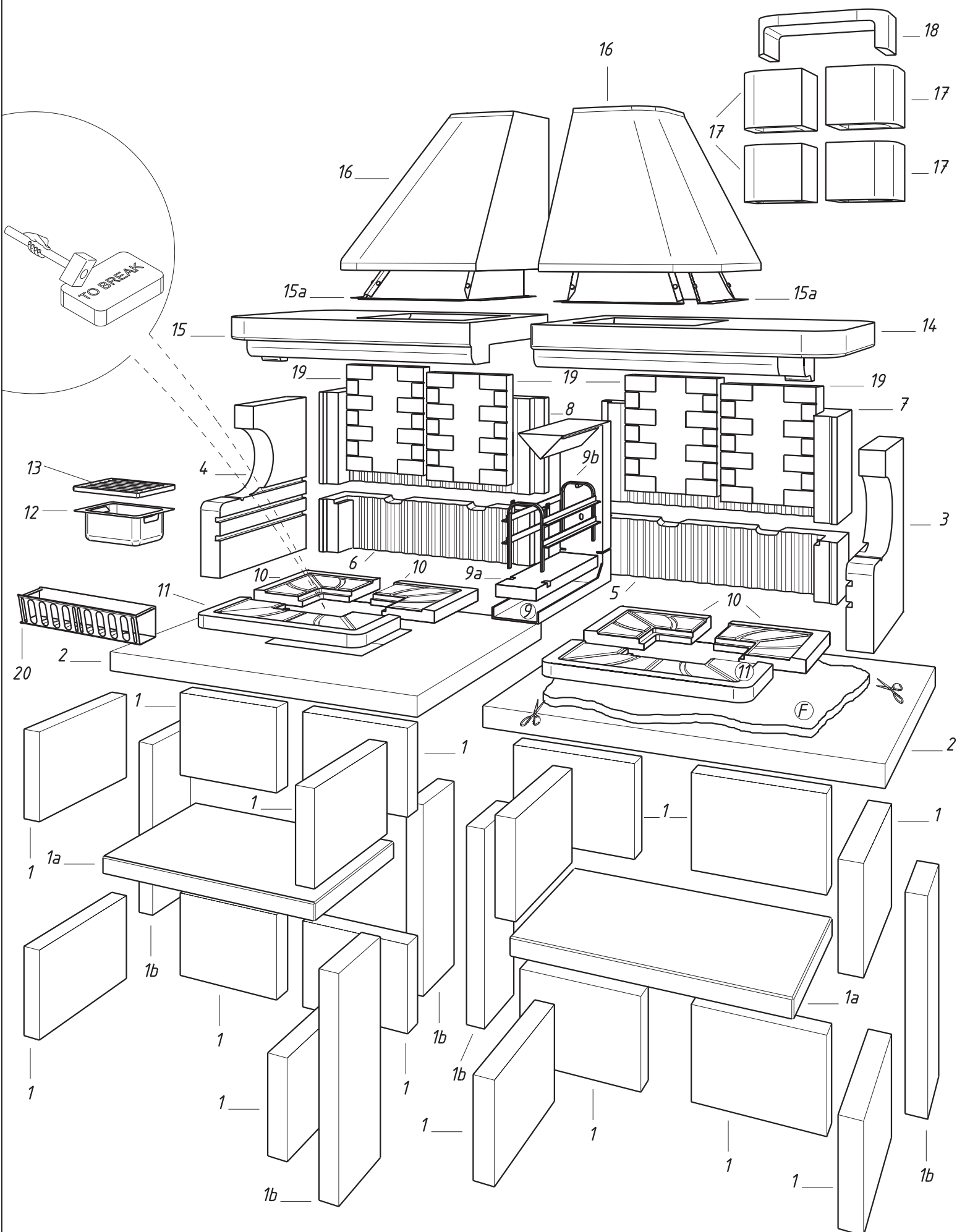


MIAMI 3

Ean 13: /
cod. 80 300 4780 - E1 1406 b

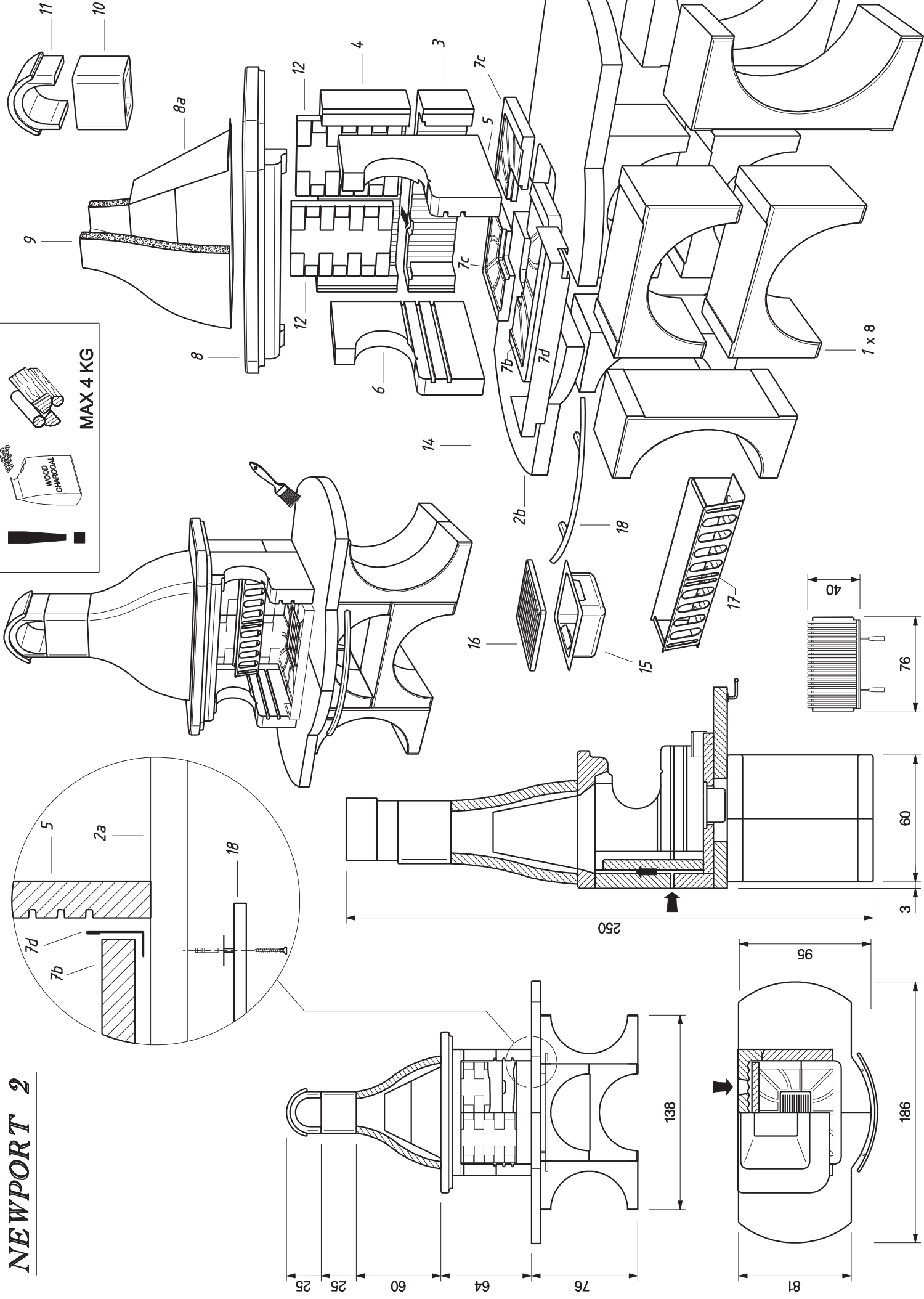
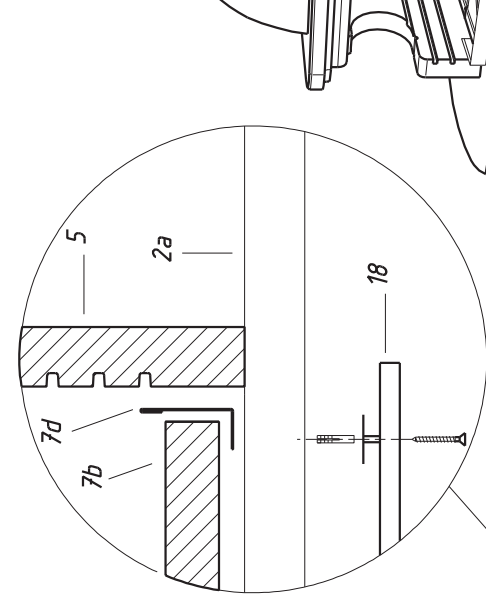
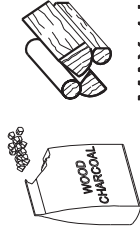


MAX 4 KG



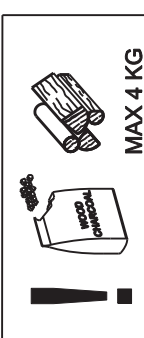
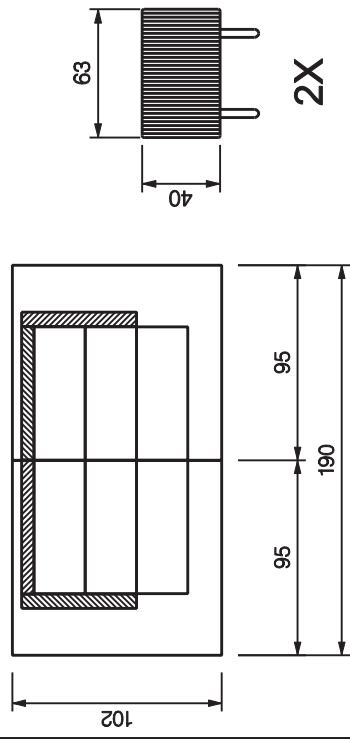
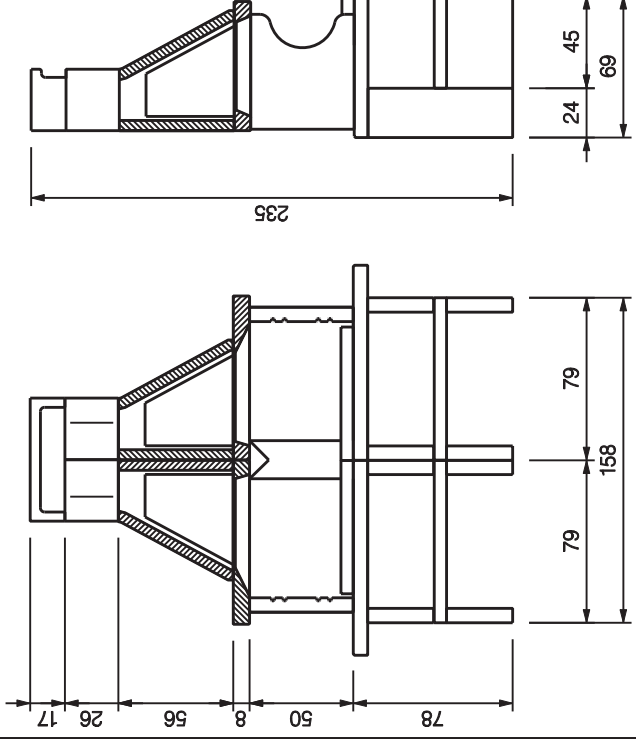
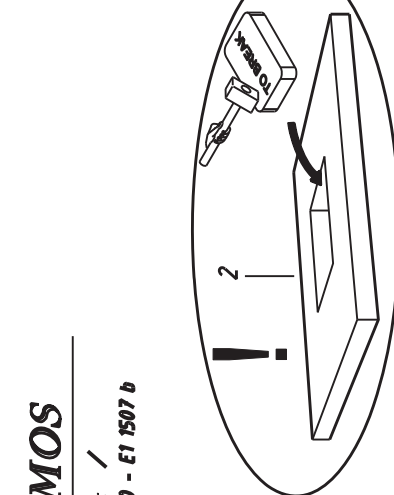
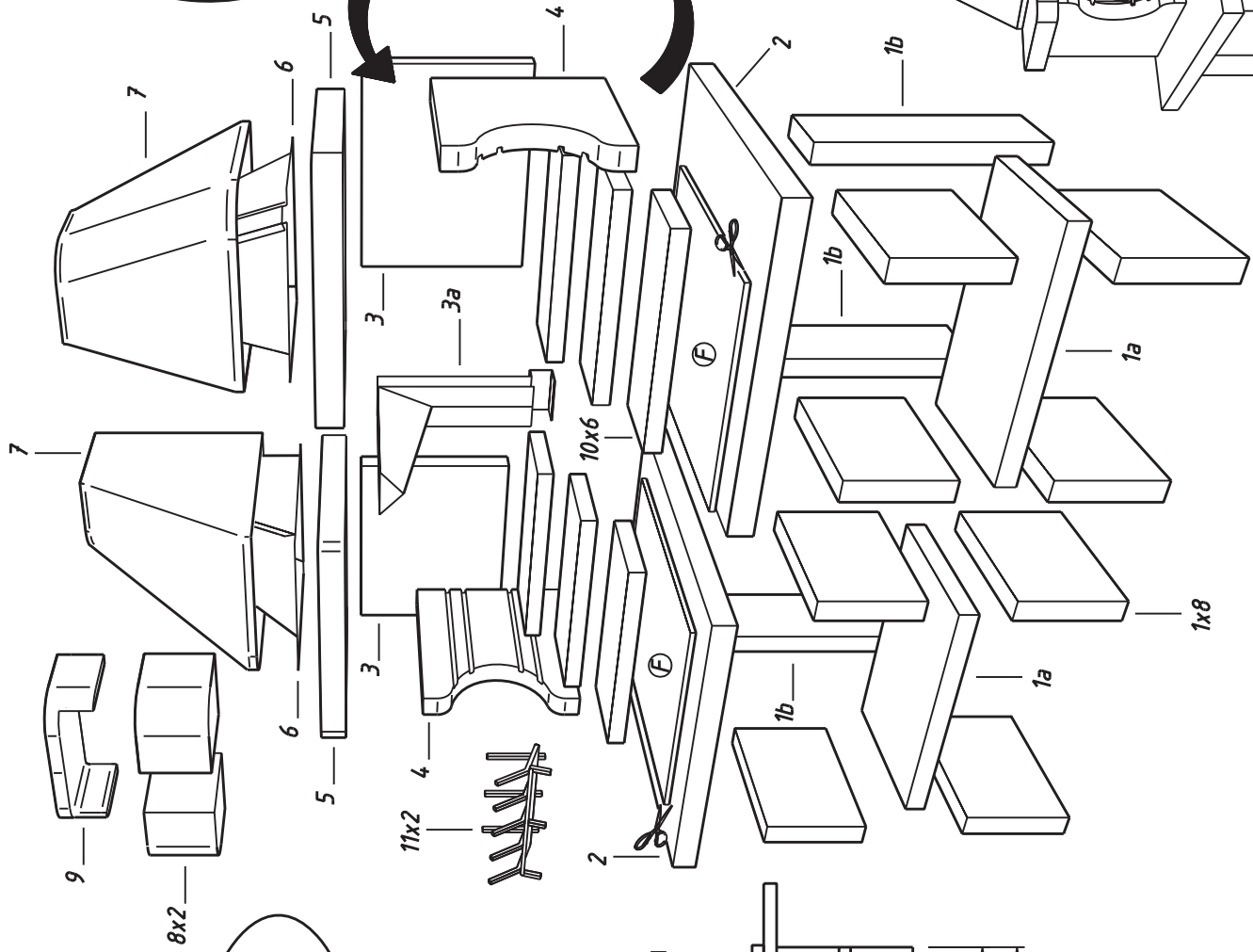
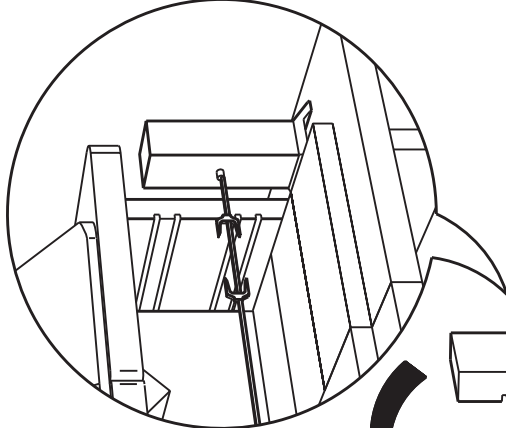
NEWPORT 2

MAX 4 KG



PATMOS

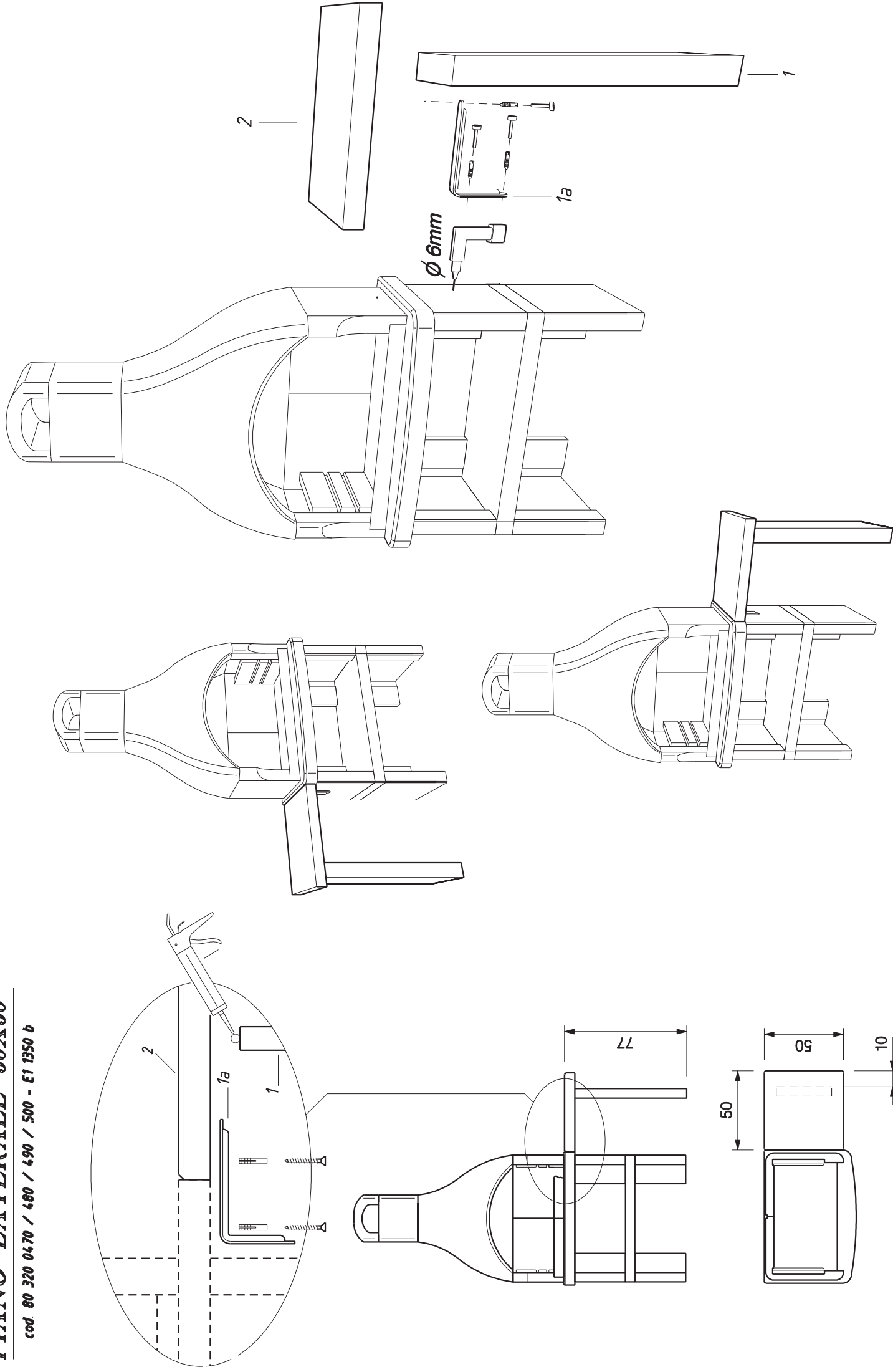
Ean 13: /
cod. 80 300 5050 - E1 1507 b



MAX 4 KG

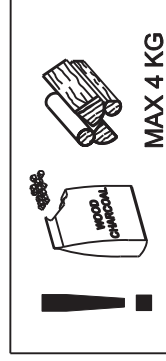
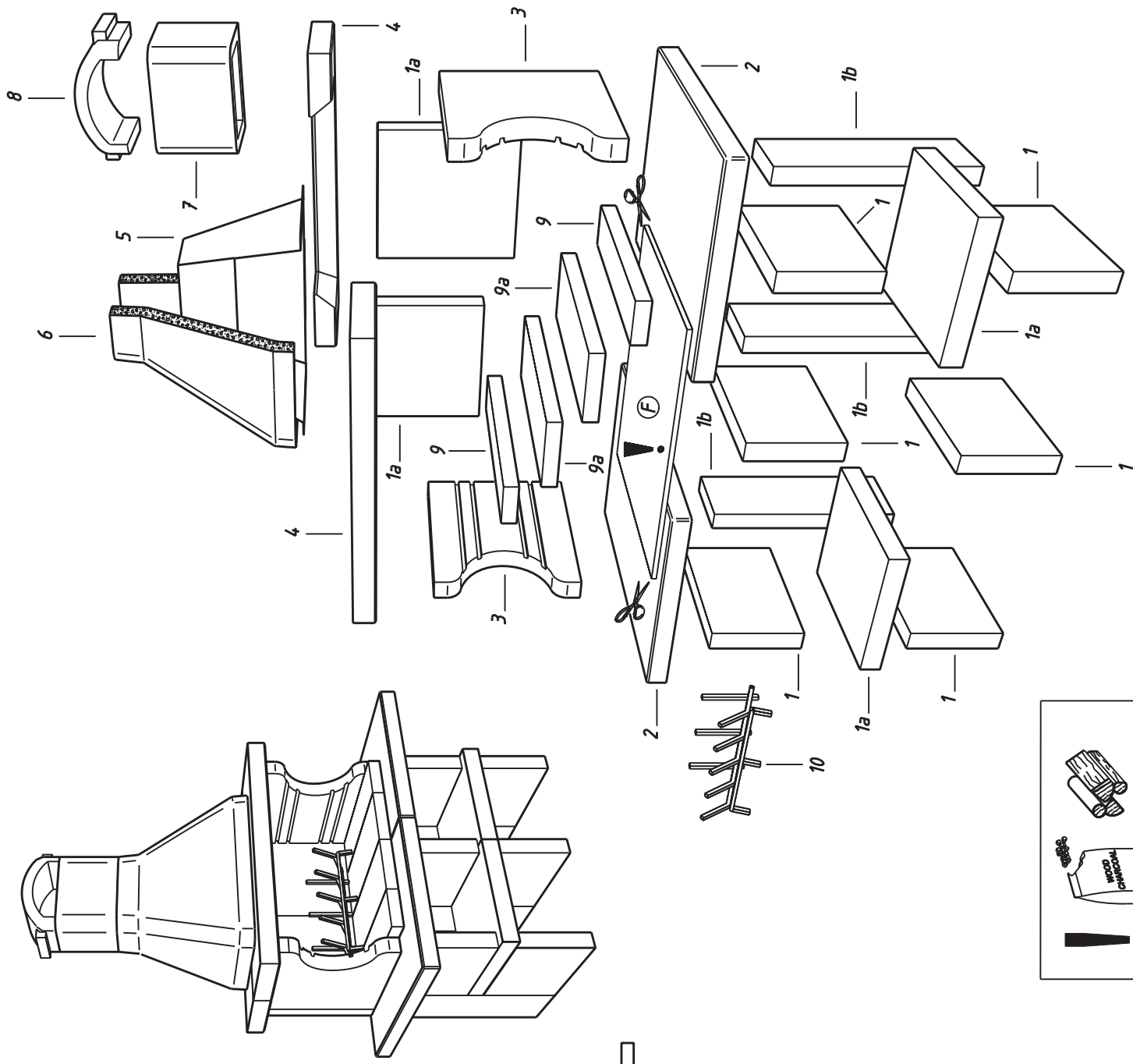
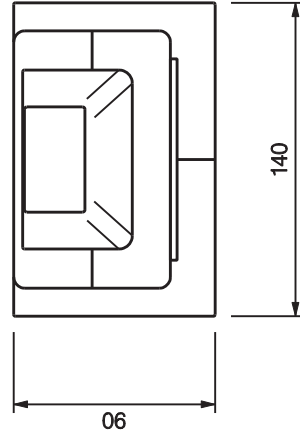
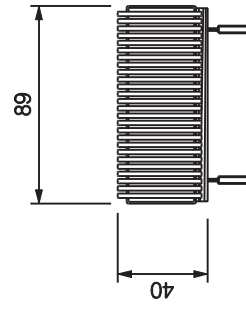
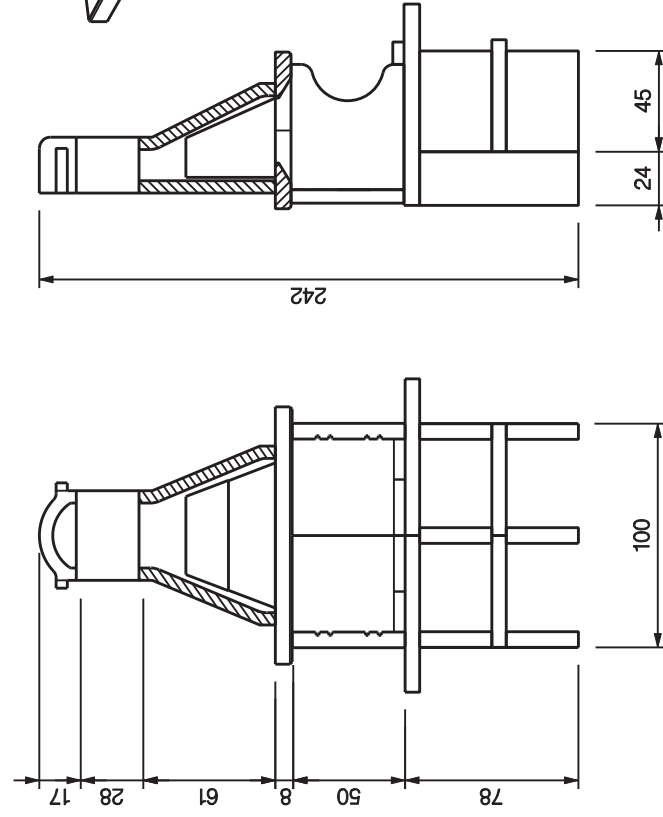
PIANO LATERALE 50X50

cod. 80 320 04.70 / 4.80 / 4.90 / 500 - E1 1350 b



PIANOSA

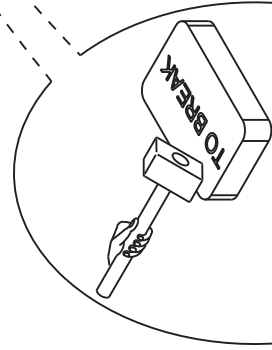
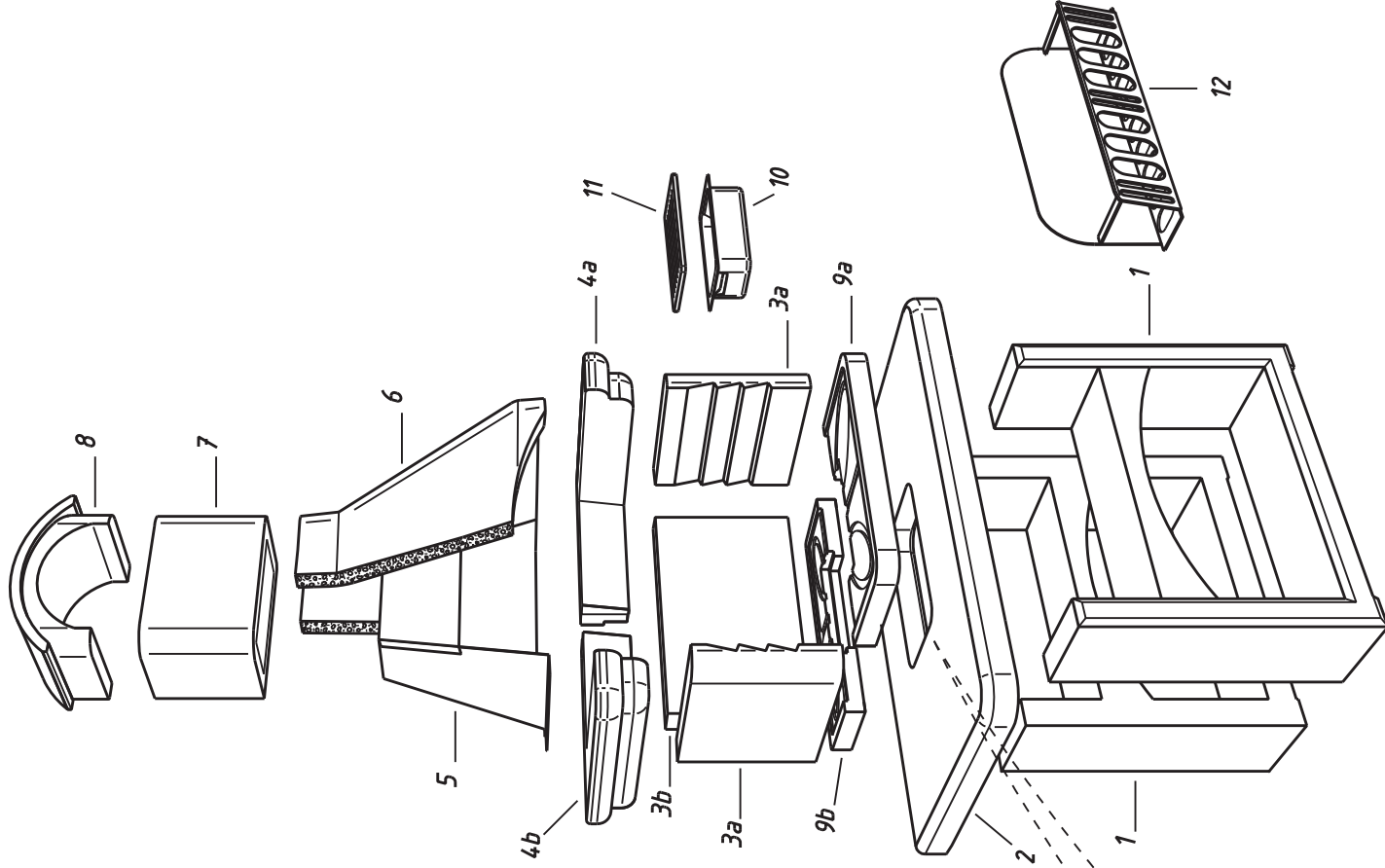
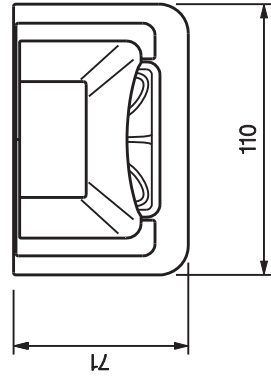
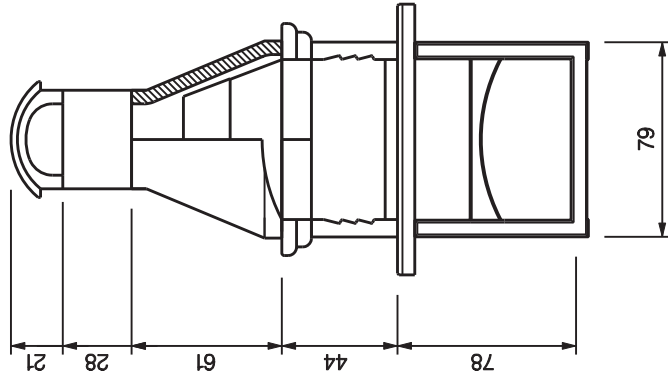
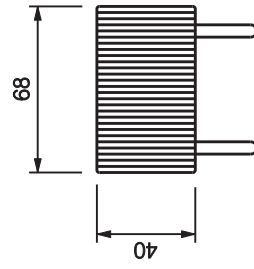
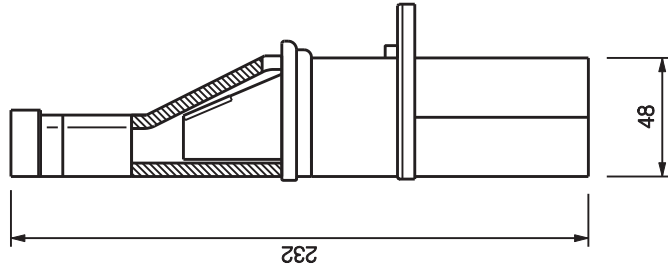
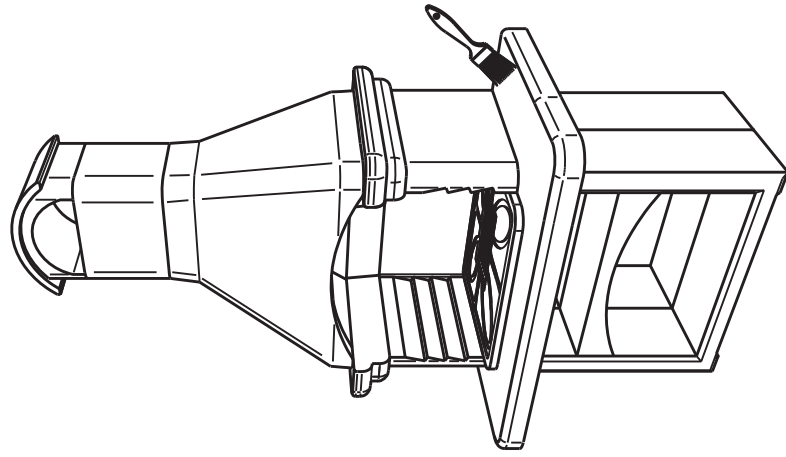
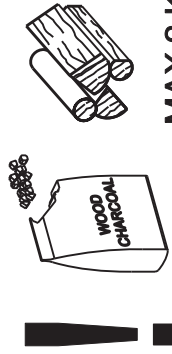
Ean 13: /
cod. 80 300 5040 - E1 1507 b



SALINA 2

Ean 13: 8019945821276
cod. 80 300 4470 - E6 1442 b

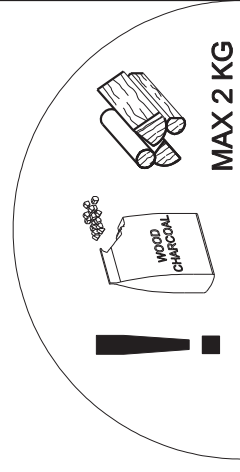
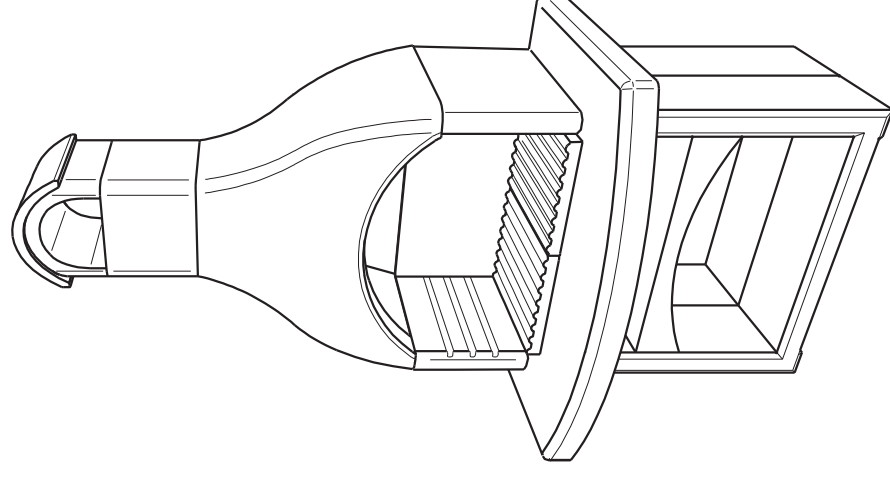
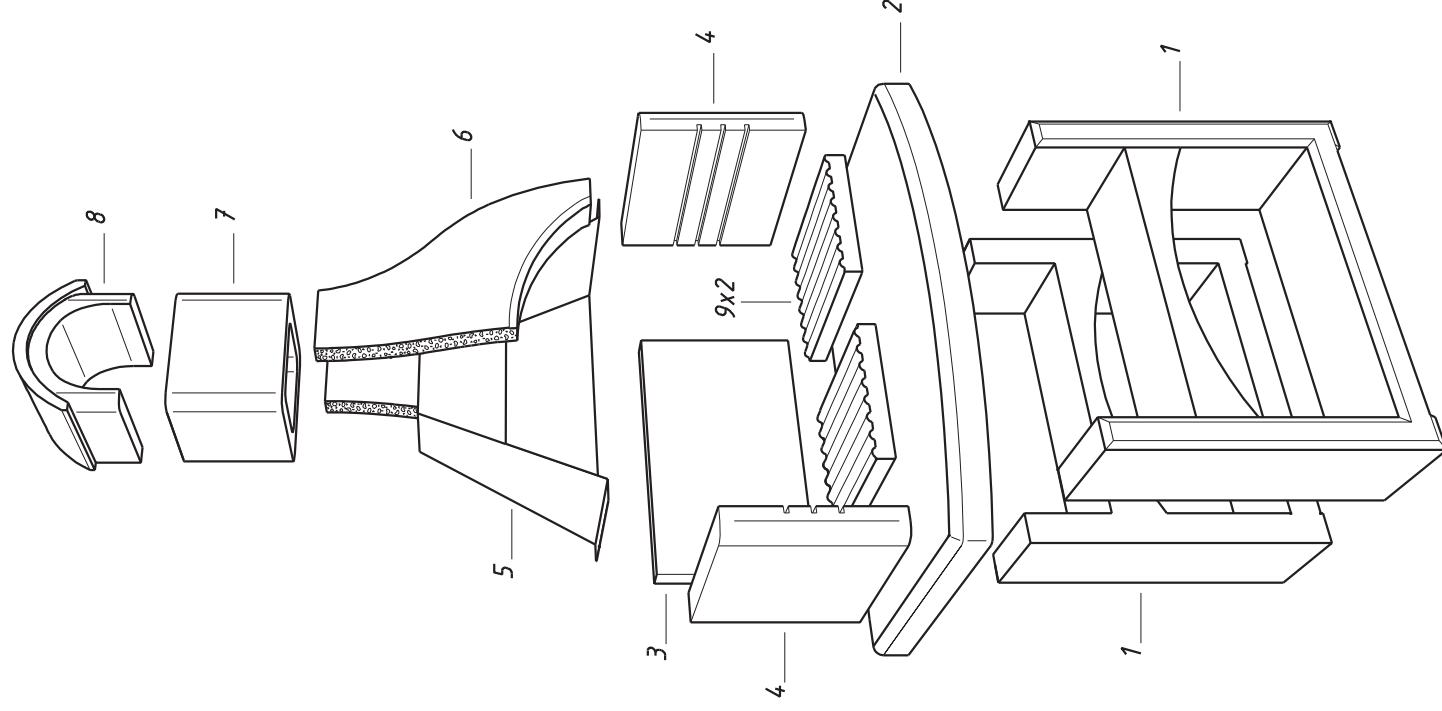
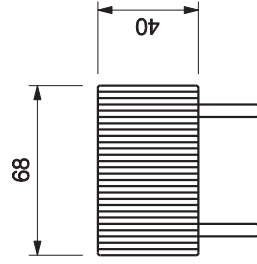
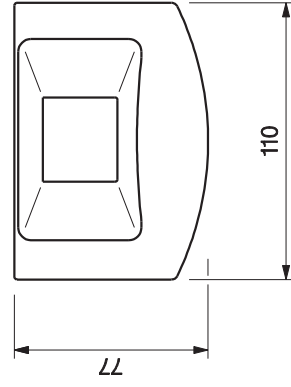
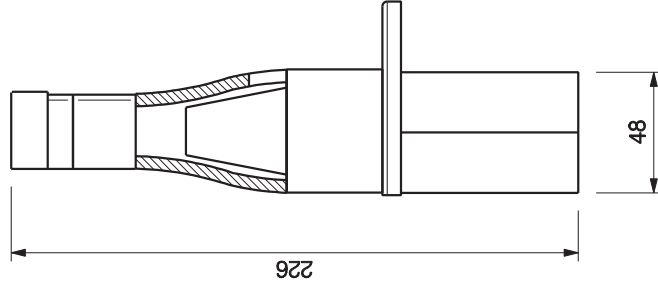
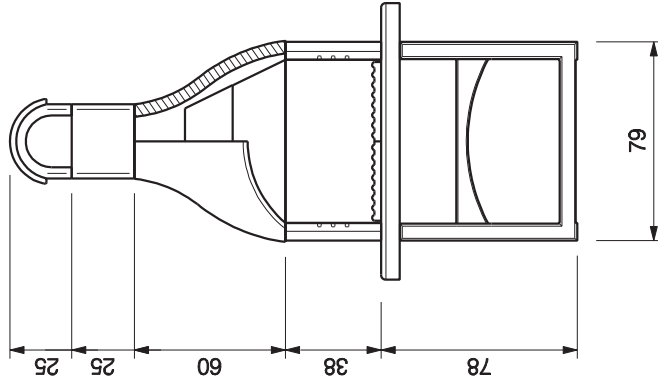
MAX 2 KG



TIRRENIA 3

Ean 13: /

cod. 80 300 5510 - E1 1837 b



TROPEA 4

Ean 13 /
cod 80 300 5650 - E1 2111 b

