
**GRIGLIA ELETTRICA DA INCASSO
CON ROCCIE VULCANICHE
E DOSATORE D'ENERGIA**

**GRIL ELECTRIQUE ENCASTRABLE
AVEC ROCHES VOLCANIQUES
ET DOSEUR D'ENERGIE**

**BUILT-IN ELECTRIC GRILL
WITH VOLCANIC ROCKS
AND ENERGY REGULATOR**

**ELEKTRISCHER EINBAUGRILL
MIT VULKANGESTEINE
UND ENERGIEREGLER**

**PARRILLA ELÉCTRICA EMPOTRABLE
CON ROCAS VOLCÁNICAS
Y DOSIFICADOR DE ENERGÍA**

**ELEKTRISCHE INBOUWGRILL
MET VULKANISCH GESTEENTE
EN ENERGIEDOSERING**

**GRILL TIL INDBYGNING
MED VULKANSKE STEN
OG ENERGIDOSERING**

**شواية كهربائية قابلة للتركيب
بحجر بركاني
ومنظم الطاقة**

Istruzioni per l'uso
Mode d'emploi
Directions for use
Gebruiksaanweisung
Modo de empleo
Gebruiksaanwijzing
Brugsanvisning
طريقة الاستعمال

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Installation

This grill uses 2.500 watts at its maximum position. Therefore, before connection, make sure that your electric wiring system is at least fitted with a 16-ampere fuse.

The grill must be **compulsorily** connected to an earth.

The plug must be accessible after installation.

If the supply lead is damaged, it must be replaced by an equivalent lead (H07RNF 3x1,5mm²) available from the after-sales department.

It is also necessary to provide a bipolar cut-off device in your power supply circuit, where the opening of the contacts is more than 3 mm.

Cooking with the grill necessarily involves the emission of fumes. Sometimes, when cooking too fatty meat, small flames similar to those of a barbecue will appear. This factor will have to be taken into account when choosing the place where your grill is to be fitted.

IT IS ABSOLUTELY IMPERATIVE TO LEAVE A SPACE OF AT LEAST 5 CM BETWEEN THE BOTTOM OF THE GRILL AND THE FIRST SHELF OF THE KITCHEN UNIT AND A SPACE OF AT LEAST 20 CM BETWEEN THE SIDE OF THE GRILL AND ANY SIDE WALL.



Please do not place and use a cover on this appliance because of an overheating danger.

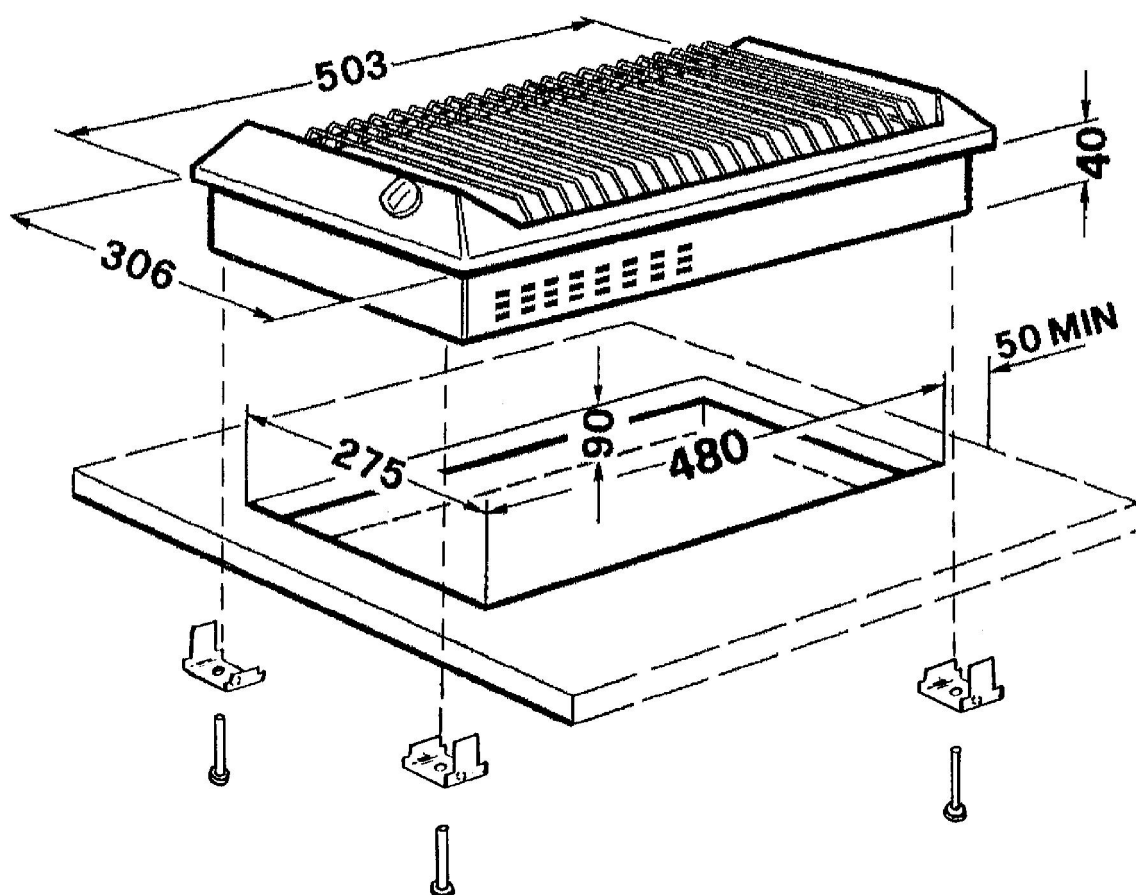
Fitting

This grill is built into a work surface or kitchen unit by simply cutting a hole the corresponding shape.

Any support may be suitable: brickwork, timber, metal, granite, laminate, etc.

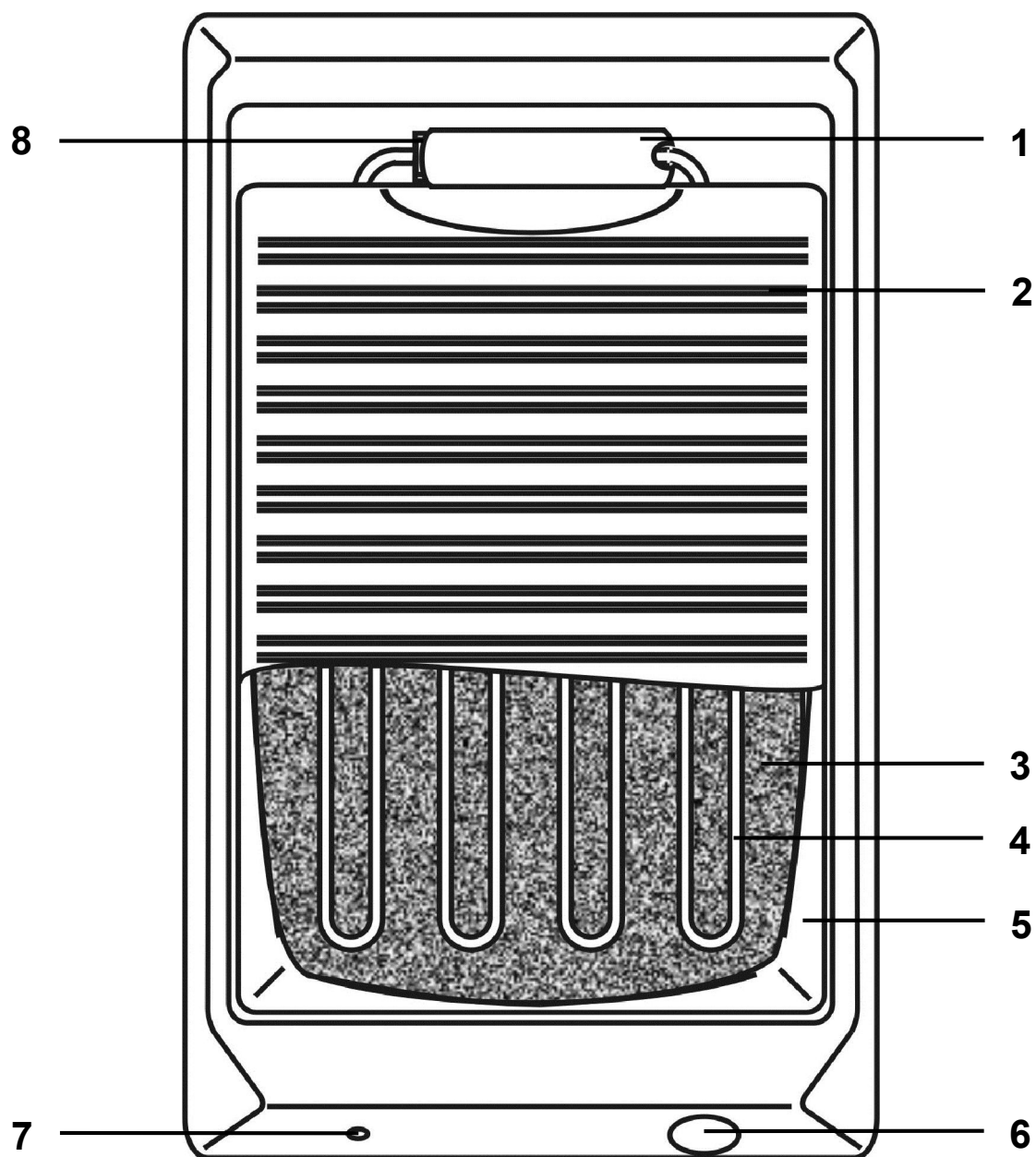
Dimensions of appliance : 503,50 x 306 mm

Dimensions of hole cut in work surface : 480 x 275 mm



Assembly

FIG. 1



1. Bolt
2. Grill
3. Volcanic rock
4. Heating element
5. Protective bowl
6. Thermostat
7. on/off indicator light
8. Hinge

The fitting plate is fixed into the work surface.

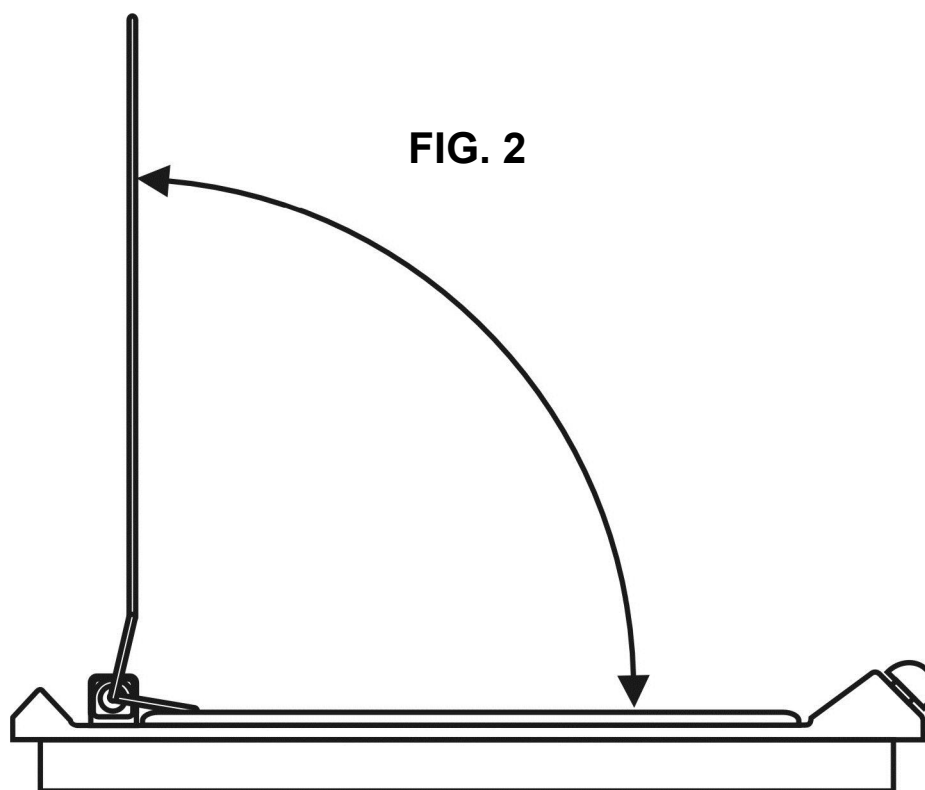
When the grill is placed in position in your work surface, you can fill the protective bowl with volcanic rocks, leaving the element raised. The rock layer must be carefully formed, so that the rocks are evenly distributed and do not project beyond the top of the protective bowl.

You likewise have the opportunity to replace the volcanic rocks with water (max. : 2 litres). This alternative is above all of interest in the cooking of very fatty meats (sausages for example), since the juices disperse immediately in the water. This avoids too severe fumes and facilitates cleaning.

Lower the element.

Then put the grill on the unit.

Your appliance is ready to operate.



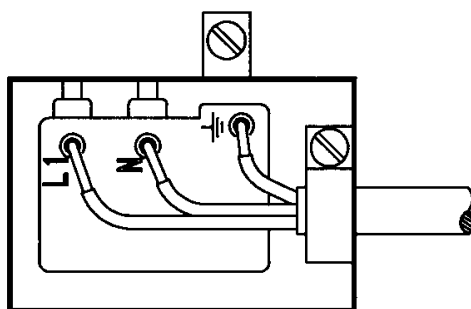
Hinge : the « drainer » position


The aluminium hinge which permits the turning of the element during maintenance is fitted with a stainless steel securing bolt. This piece runs to the right and secures the element, which is held in the vertical position during the time necessary for cleaning.

The appliance is not intended for use by young children or infirm persons without supervision.

Young children should be supervised to ensure that they do not play with the appliance.

ELECTRICAL CONNECTION



The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Some suggestions

Before any utilization, preheat for 5 to 10 minutes in position 6.

Position the knob according to the type of food to be cooked.
These positions may vary in relation to the quantity used, and the personal taste of the consumer.

THERMOSTAT POSITION	PREPARATION	Cooking Time	Observations	Rock (R) Water(W)
1-2	Dish-warmer	-	Place the plate onto the grill	R or W
3-4	Toasted bread	2 min.	1 min. on each side	R or W
4	Caramelised pineapple slices, brochettes of fruit	12 min.	Turn every 3 min.	R or W
4-5	Half-tomatoes, mushrooms, onion slices	12 – 15 min.	Turn every 4 min.	R or W
5	Fresh salmon steaks, trout, sole, scampi	10 – 12 min.	5 – 6 min. on each side.	R or W
5	Sausages	10 min.	Turn every 2 min.	W
6	Brochettes of meat	12 – 15 min.	Turn every 4 min.	R or W
6	Rare beef	4 – 6 min.	2 – 3 min. on each side	R or W
6	Well-done beef	12 – 15 min.	Turn every 4 min.	R or W

It is necessary to slightly grease fish you intend to grill with oil or melted butter. This will avoid fish sticking to the grill.

Maintenance

Before any maintenance, disconnect the appliance and let it cool.

All the pieces can be maintained quickly :

The grill : you can clean it easily when it is still warm. Proceed as for the rest of your dishes : a little detergent is enough.

The heating element shall be cleaned with a damp cloth.

The stainless steel protective bowl may be treated with detergent, like all dishes. Do not hesitate to put it in the dish-washer.

The fitting plate will be cleaned with the aid of a cleaning product intended for stainless steel. It will thus keep its sparkling appearance. Avoid scourers and abrasive detergents.

The volcanic rock does not deteriorate. Periodically remove accumulated grease by placing the lava stones in a pyrolysis oven. In the event of excessive saturation of the rocks, refills are available.