



Reference : GRIL BAS PM AVEC TIROIR G32

Conforms to standard : EN 1860-1 : 2003

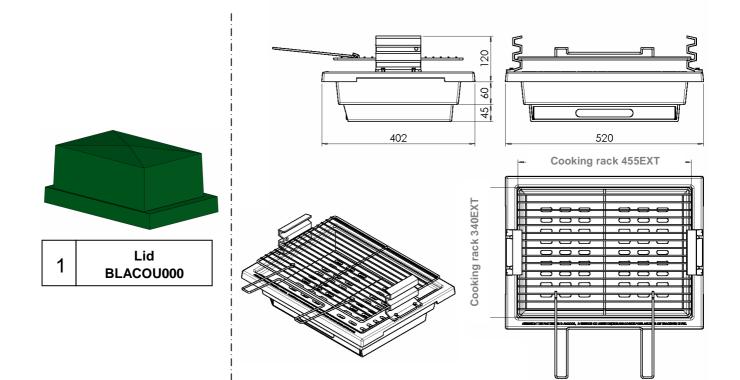
□ This grill cannot stand alone, it must be set up on purpose-built stonework.

Technical characteristics:

- □ Grill weight : 21 kg
- □ Grill dimensions : 520 x 400 x 230 mm
- □ Insert dimensions : 450 x 340 x 50 mm
- □ Whole grill made out of cast-iron
- □ Use : charcoal
- □ Grill cooking surface : 455 x 340 mm
- □ Ash drawer

Options :

□ Lid (1) : BLACOU000



WARNING ! This barbecue will get very hot. Do not move it while in use. WARNING ! Do not use in enclosed rooms. WARNING ! Do not use alcohol, petrol or any other similar liquid to light or reignite the barbecue. WARNING ! Do not leave the barbecue within reach of children or pets.

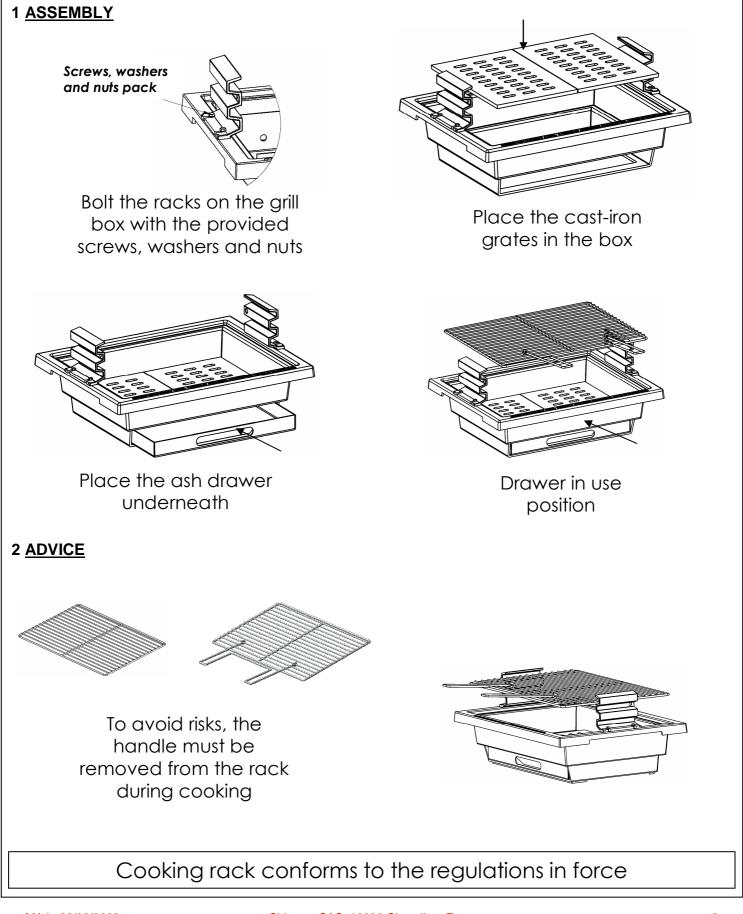


2 year warranty

GRILL G32



DATASHEET GRILL G32



Chinvest SAS, 16380 Chazelles, France GRIL FONTE G32



SPECIAL RECOMMENDATIONS

Recommendations for use

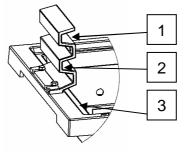
□ The maximum authorised load of charcoal must not exceed ¾ of the height of the grill box.

 $\hfill\square$ The barbecue must not be used without the ash drawer in use position under any circumstances.

□ Before cooking with it for the first time, the grill must be heated and fuel kept glowing for at least 30 min.

□ Cover the fuel with a layer of ash before you cook each time.

□ In grill position, the cooking rack can be placed at 3 different heights (following pattern).



□ Wait until the barbecue has fully cooled down before removing the ash.

Care and storage advice

□ We recommend that you cover the grill if it is left outdoors, to protect it from bad weather and damp, particularly when it not used for a long period of time.

□ Check that the grill and its accessories are cool enough before cleaning them.

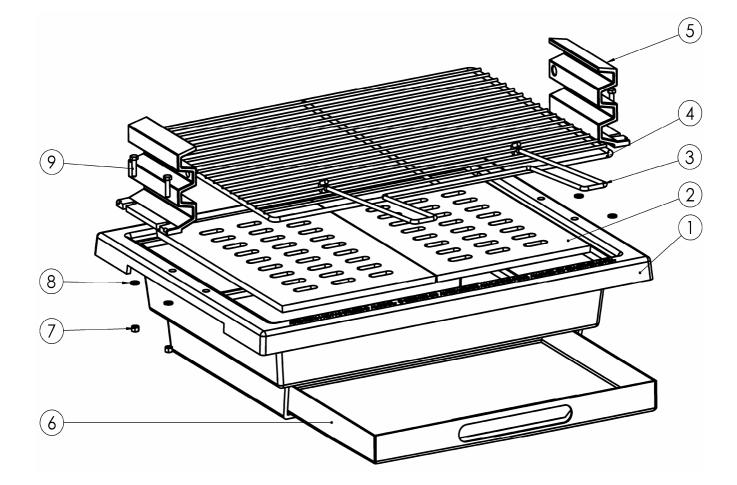
□ Clean the cooking rack with hot water and soap.

□ Clean the grill with a wooden or flexible plastic scraper to remove excess grease.

□ Check the drawer after each use. If there is a lot of ash or grease, throw the contents away in an appropriate metal container for this purpose.







NOMENCLATURE		
	20 PARTS	
REF	NAME	QTY
1	CUVE	1
2	GRILLE FONTE	2
3	POIGNEE	1
4	GRILLE	1
5	CREMAILLERE	2
6	TIROIR	1
7	ECROU	4
8	RONDELLE	4
9	VIS	4