

Reference : GRIL BAS CHAZELLES GM G62

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 : 43 kg
- Grill dimensions : 720 x 470 x 265 mm
- Insert dimensions : 560 x 340 x 50 mm
- Whole grill made out of cast-iron
- Use : charcoal
- Grill cooking surface : 560 x 340 mm
- Ash drawer

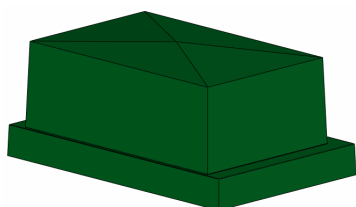
Options :

- Lid (1) : BLACOU100

GRILL G62

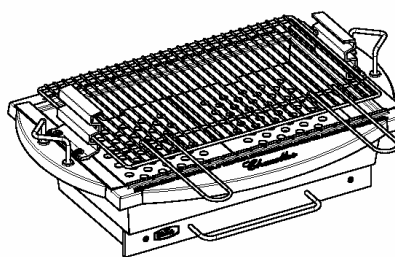
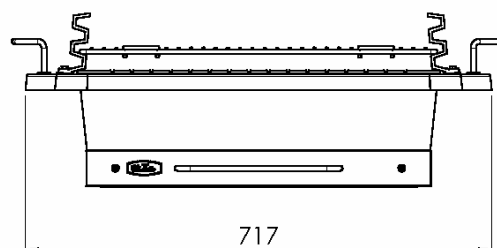
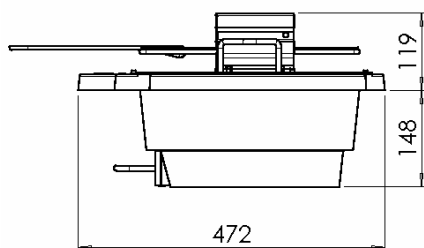


2 year warranty

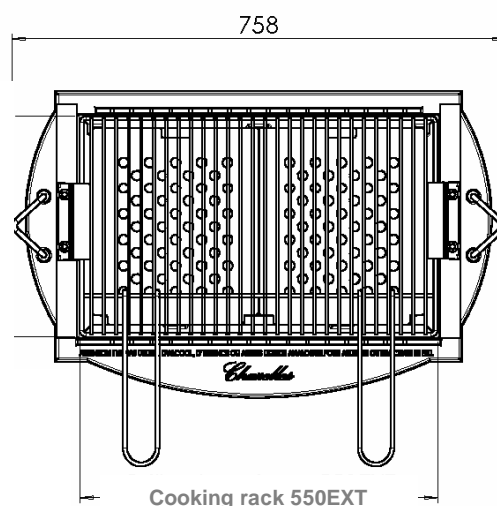


1

Lid
BLACOU100



Cooking rack 340EXT



Cooking rack 550EXT

WARNING ! This barbecue will get very hot. Do not move it while in use.

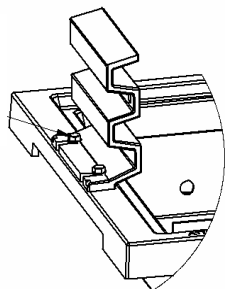
WARNING ! Do not use in enclosed rooms.

WARNING ! Do not use alcohol, petrol or any other similar liquid to light or reignite the barbecue.

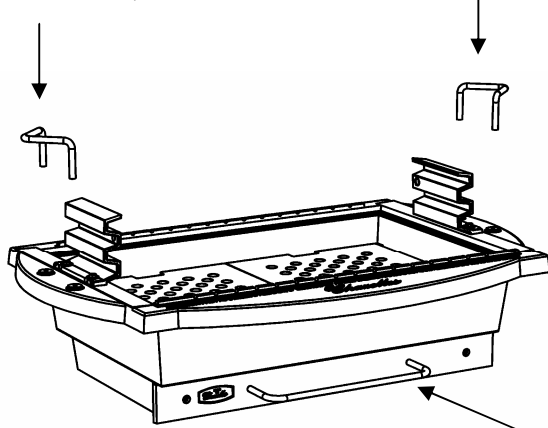
WARNING ! Do not leave the barbecue within reach of children or pets.

1 ASSEMBLY

Screws, washers
and nuts pack

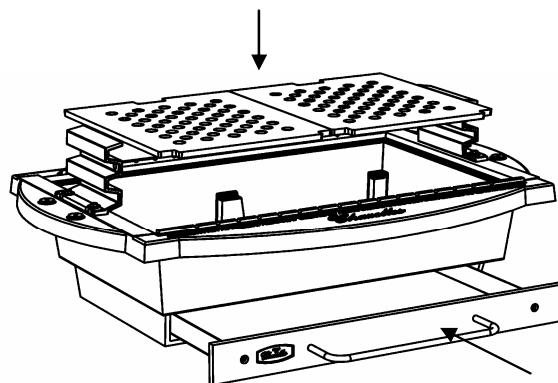


Bolt the racks on the grill
box with the provided
screws, washers and nuts

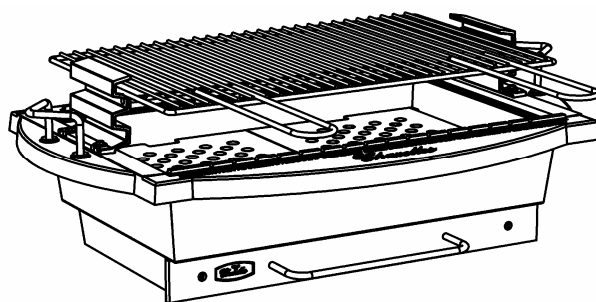


Fasten the handles
on the sides

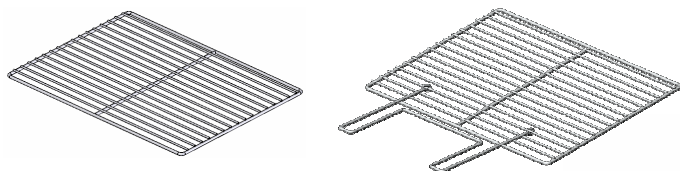
Drawer in use
position



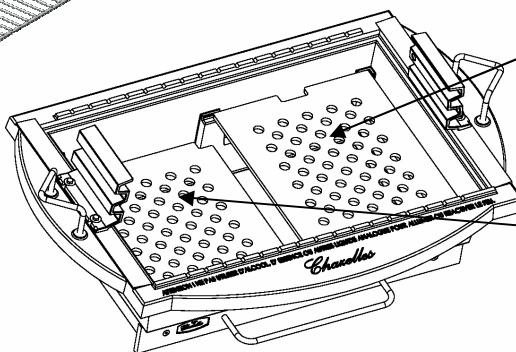
Place the cast-iron grates in
the box and the ash drawer
underneath



2 ADVICE



To avoid risks, the
handle must be
removed from the rack
during cooking



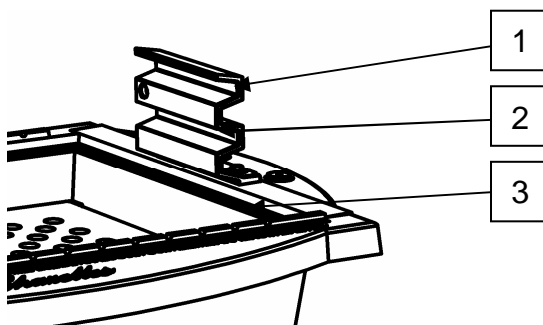
Cast-iron
grate in the
high position
(not much
charcoal)

Cast-iron grate
in the low
position (a lot of
charcoal)

Cooking rack conforms to the regulations in force

Recommendations for use

- The maximum authorised load of charcoal must not exceed $\frac{3}{4}$ of the height of the grill box.
- 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).

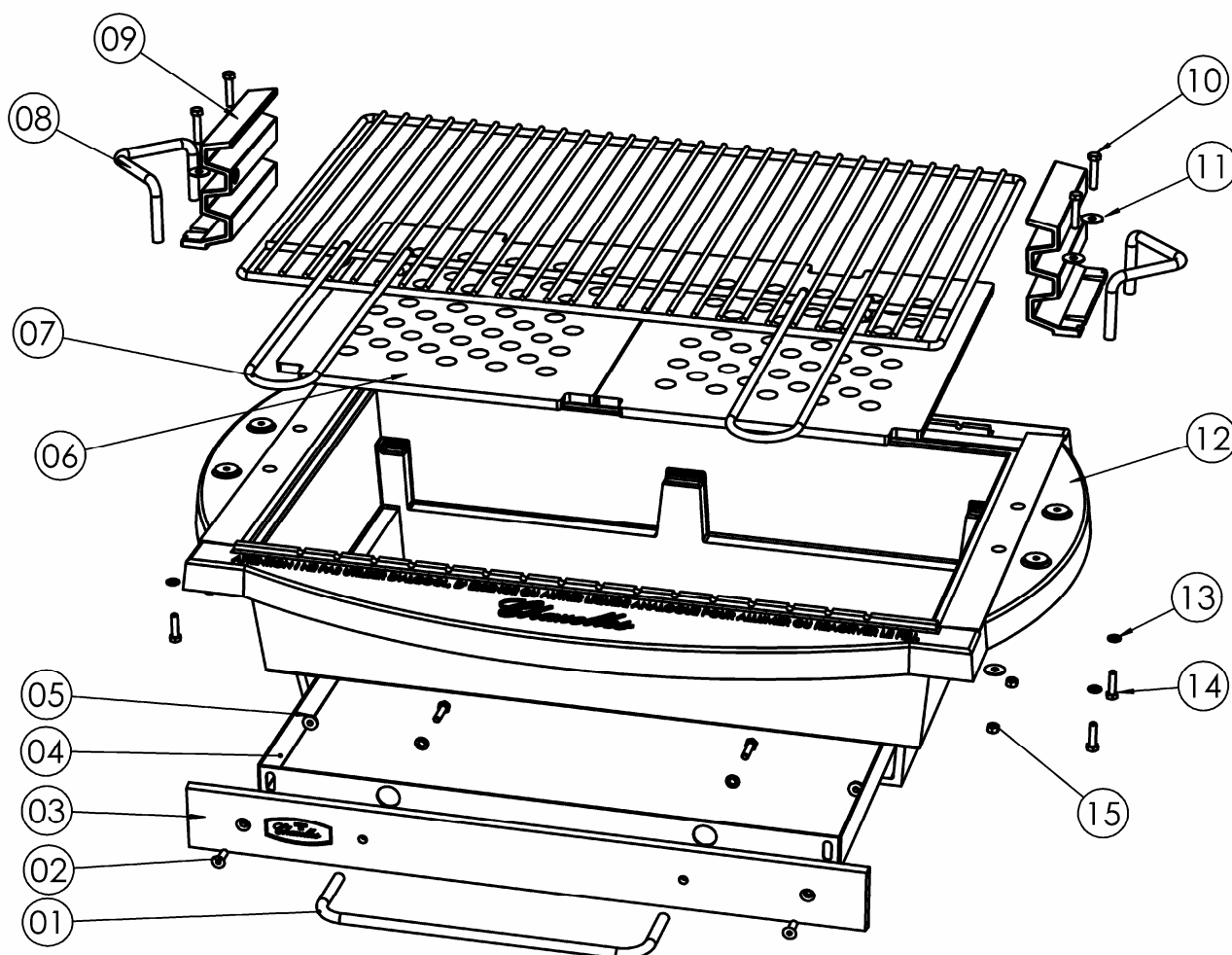


- Wait until the barbecue has fully cooled down before removing the ash.

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.

GRILL G62



NOMENCLATURE 47 PARTS		
REF	NAME	QTY
1	POIGNEE TIROIR	1
2	VIS TFHC 5	2
3	FACADE TIROIR	1
4	TIROIR	1
5	ECROU CRANTE H5	2
6	GRILLE FONTE	2
7	GRILLE DE CUISSON	1

8	POIGNEE GRIL	2
9	CREMAILLERE	2
10	VIS TH M6	4
11	RONDELLE L6	8
12	CUVE	1
13	RONDELLE M5	6
14	VIS TH M6	4
15	VIS TH M5	6
16	ECROU 6P H6	4