)e m i n é e s ĆН azelles



Lid

BLACOU100

**Electric motor** 

**BLAMOT010** 

08 2 year warranty

1

2



Reference : GRIL COMPLET CHAZELLES G64

Conforms to standard : EN 1860-1 : 2003

 $\hfill\square$  This grill cannot stand alone, it must be set up on purpose-built stonework.

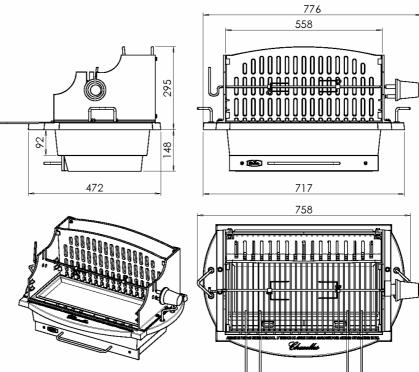
□ 1 LR20 battery, not supplied.

### **Technical characteristics:**

- □ Grill weight : 66 kg
- □ Grill dimensions : 720 x 470 x 440 mm
- □ Insert dimensions : 450 x 340 x 50 mm
- □ Whole grill made out of cast-iron
- □ Use : charcoal
- □ Grill cooking surface : 560 x 340 mm
- □ Ash drawer
- Rotissoire
- □ Battery-powered motor

### **Options :**

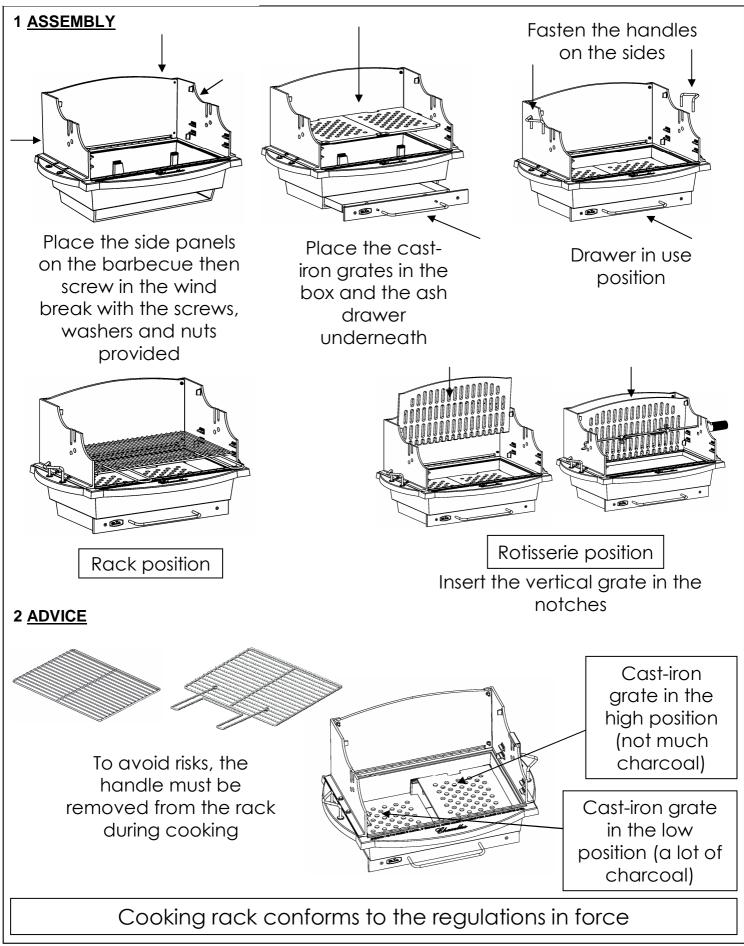
- □ Lid (1) : BLACOU100
- □ Electric motor (2) : BLAMOT010



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.



# **DATASHEET GRILL G64**



EMINÉES IZEL

## **SPECIAL RECOMMENDATIONS**

### **Recommendations for use**

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

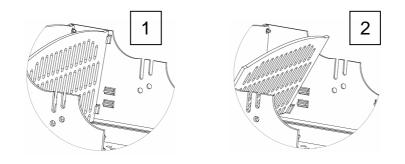
□ The barbecue must not be used without the ash drawer in use position under any circumstances.

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

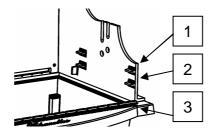
□ Cover the fuel with a layer of ash before you cook each time.

□ In rotisserie mode:

- Position 1 : not much charcoal.
- Position 2 : a lot of charcoal.



□ In grill position, the cooking rack can be placed at 3 different heights:



□ 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.

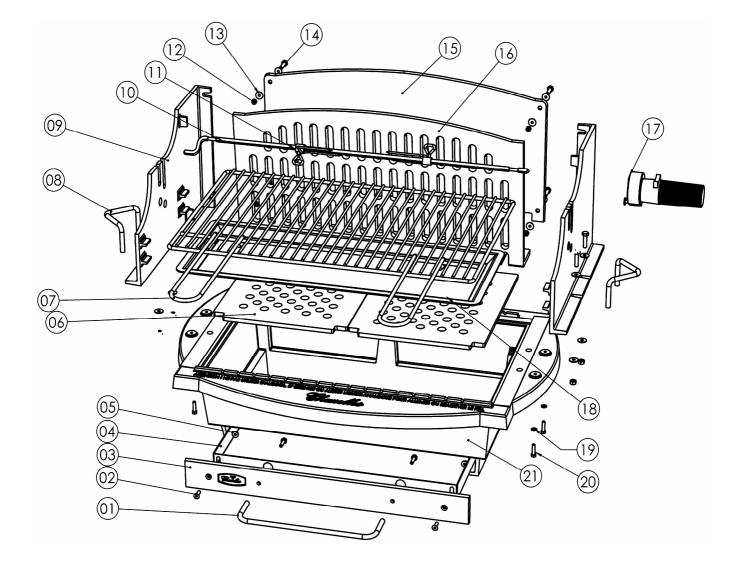
□ Check that the grill and its accessories are cool enough before cleaning them.

□ 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			10	BROCHE	1
62 PARTS			11	GRIFFE	2
REF	NAME	QTY	12	ECROU M6	8
1	POIGNEE TIROIR	1	13	RONDELLE L6	16
2	VIS TFHC 5	2	14	VIS TH M6	4
3	FACADE TIROIR	1	15	PARE-VENT	1
4	TIROIR	1	16	GRILLE VERTICALE	1
5	ECROU CRANTE H5	2	17	MOTEUR A PILE	1
6	GRILLE FONTE	2	18	PLAT INOX	1
7	GRILLE DE CUISSON	1	19	RONDELLE M5	6
8	POIGNEE GRIL	2	20	VIS TH M5	6
9	JOUE	2	21	CUVE	1