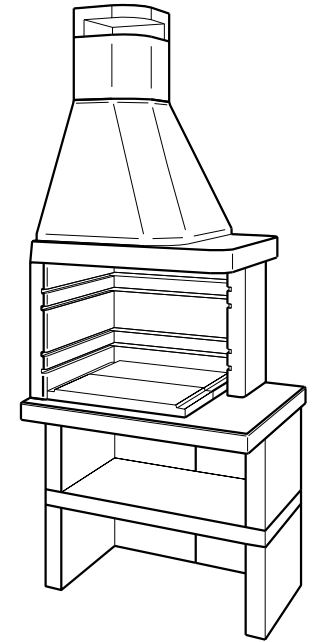
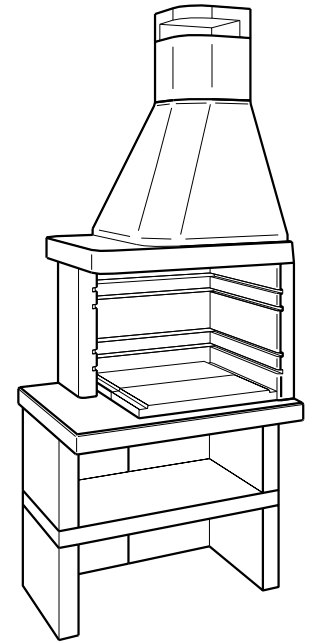
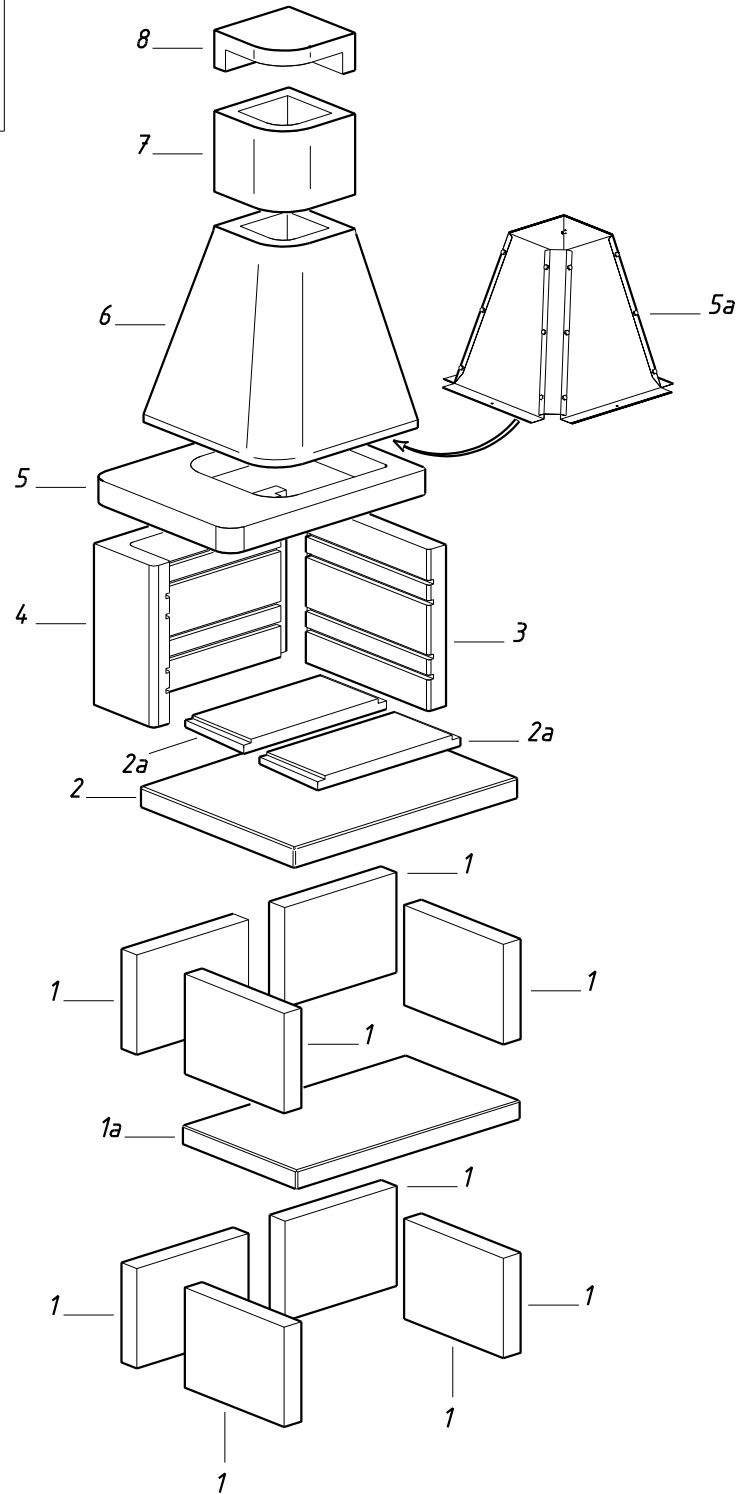
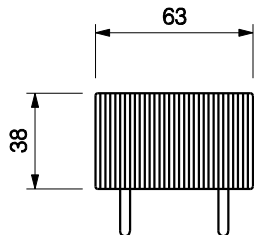
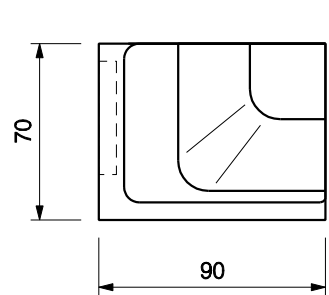
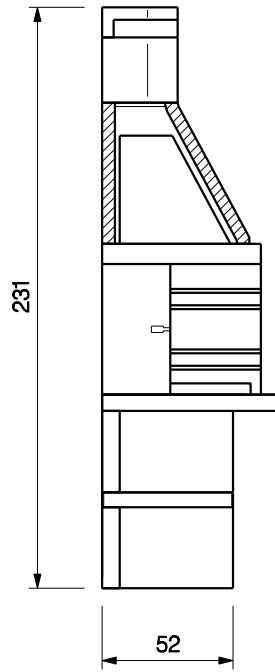
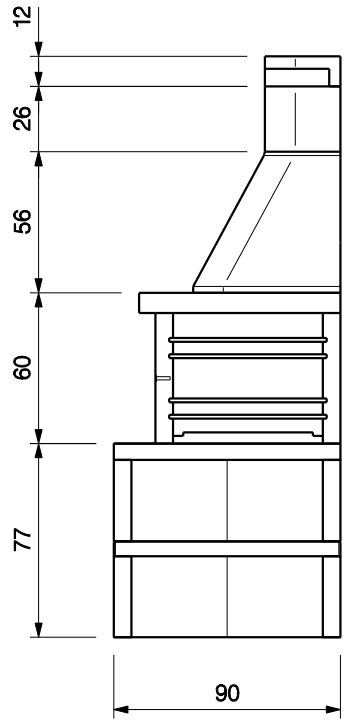
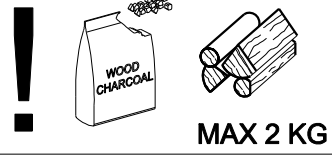


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UK ASSEMBLY INSTRUCTIONS
DE MONTAGEANLEITUNGEN
FR INSTRUCTIONS DE MONTAGE
PL INSTRUKCJE MONTAZU



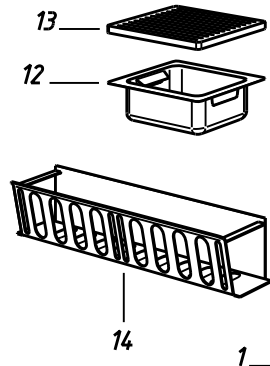
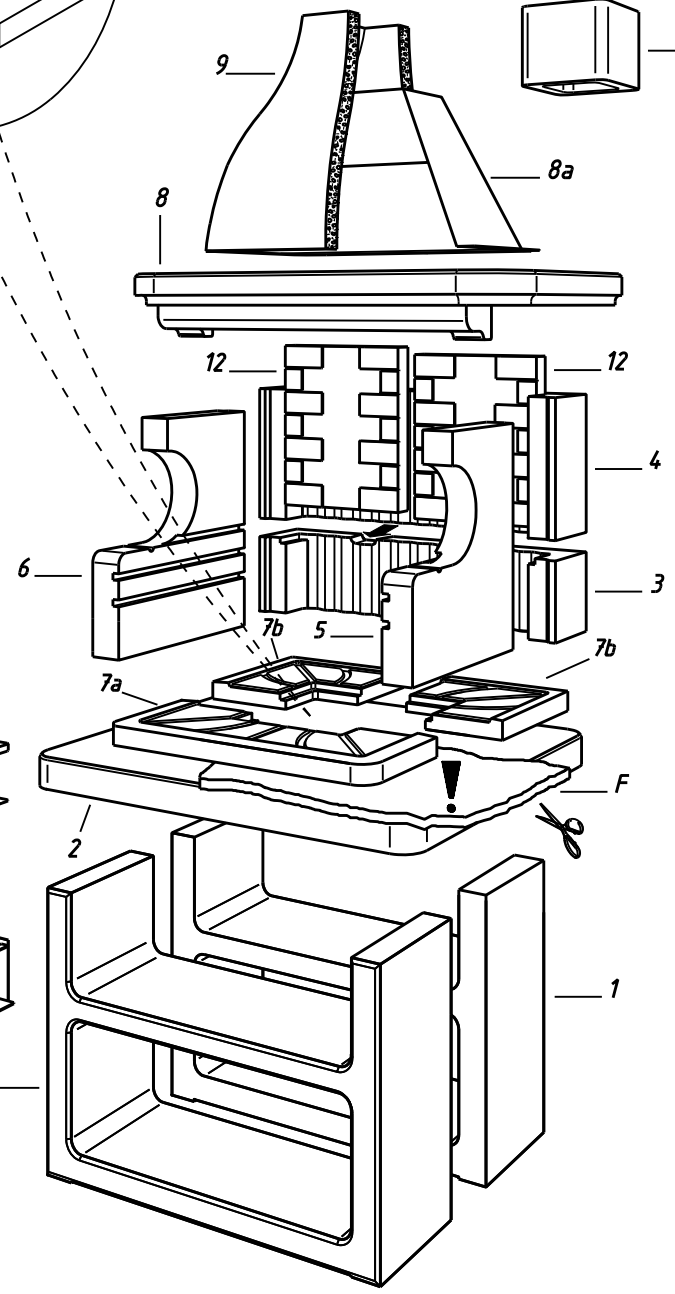
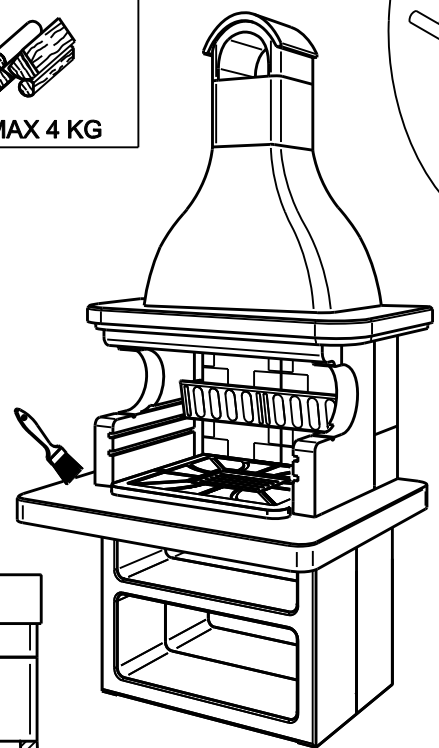
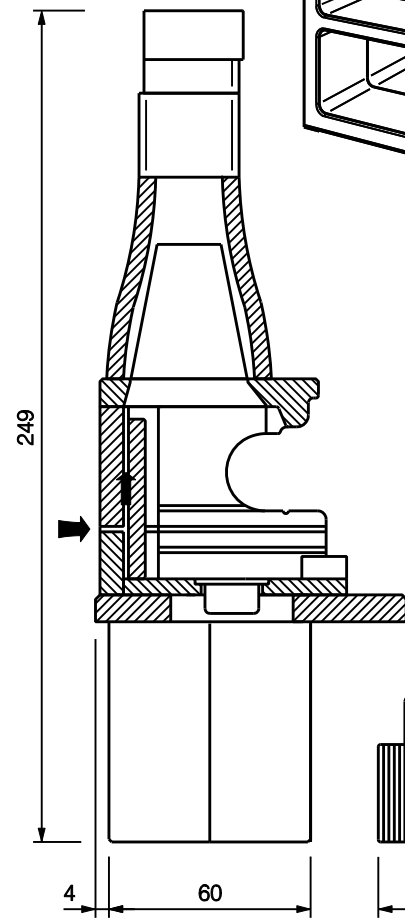
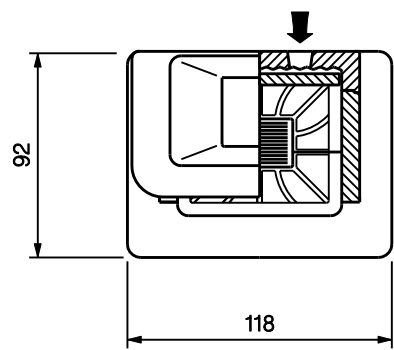
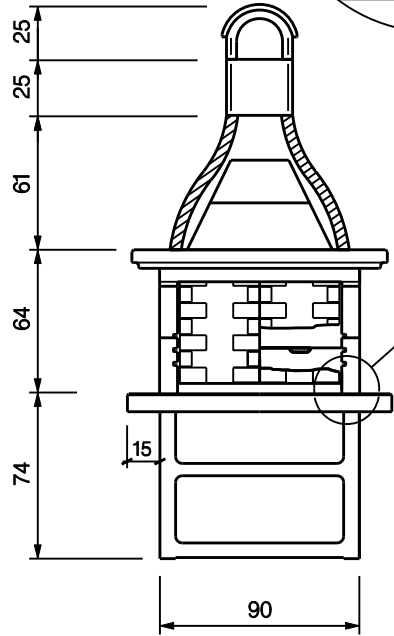
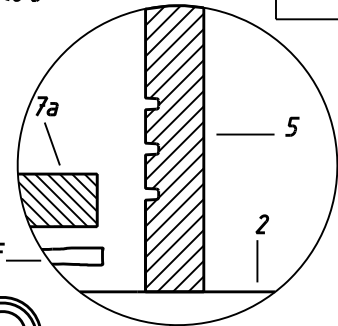
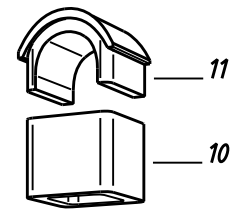
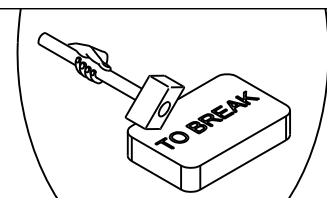
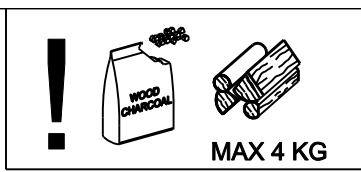
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cod. 80 300 4630 - E2 1328 b



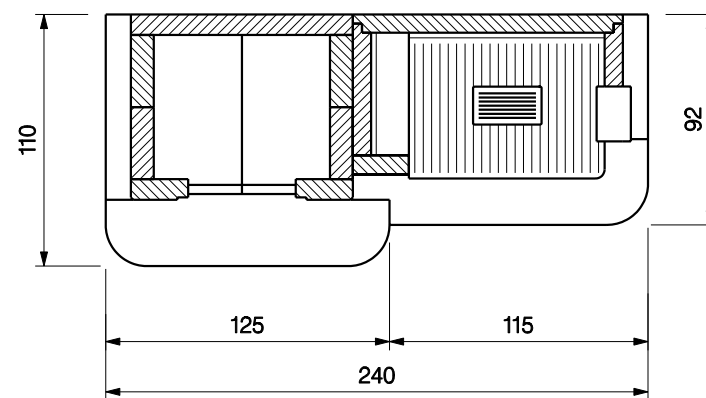
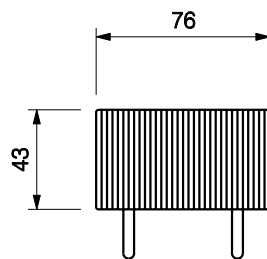
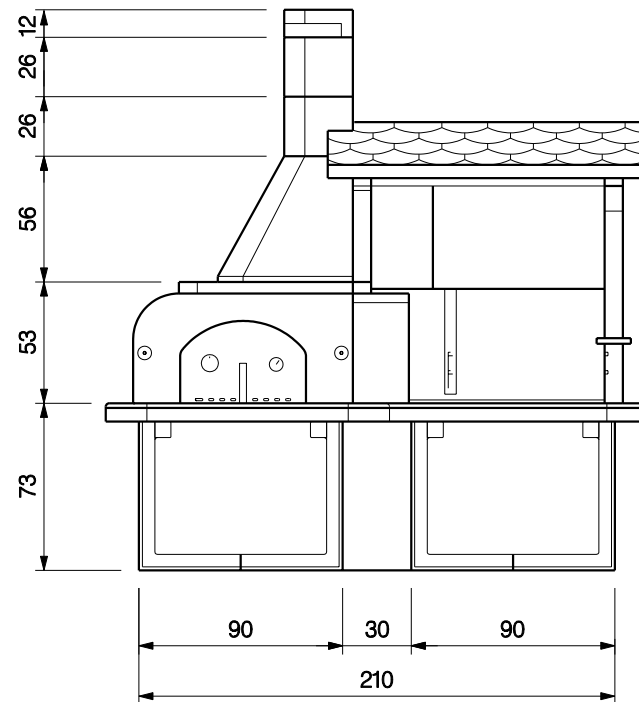
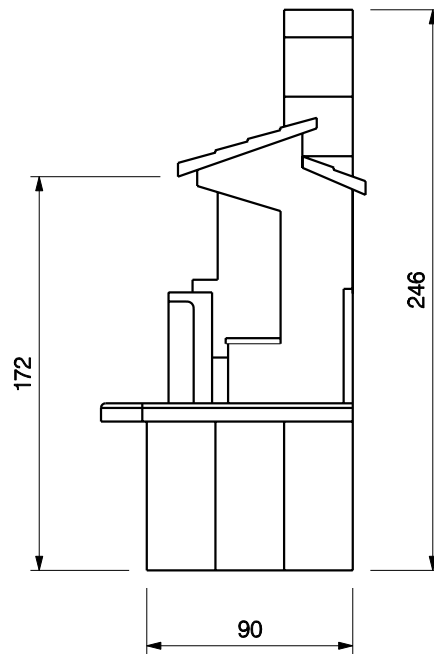
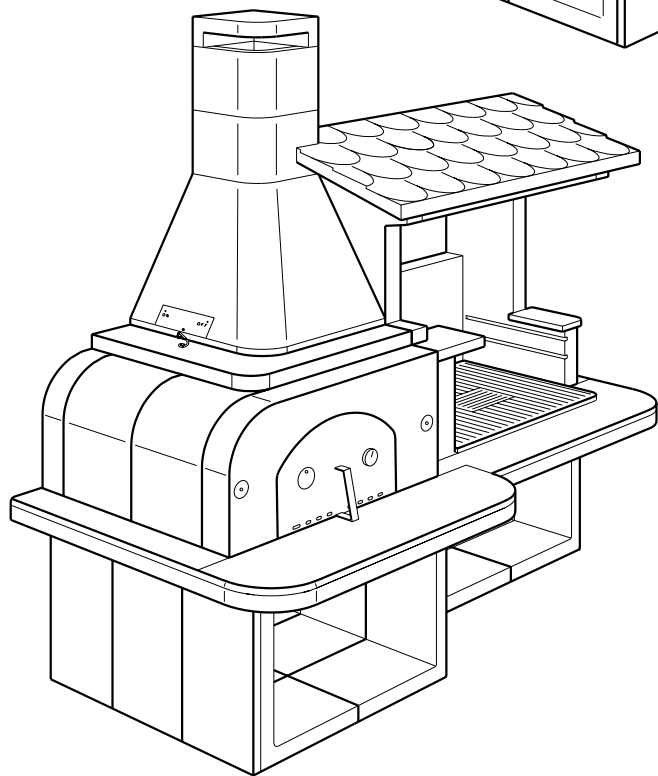
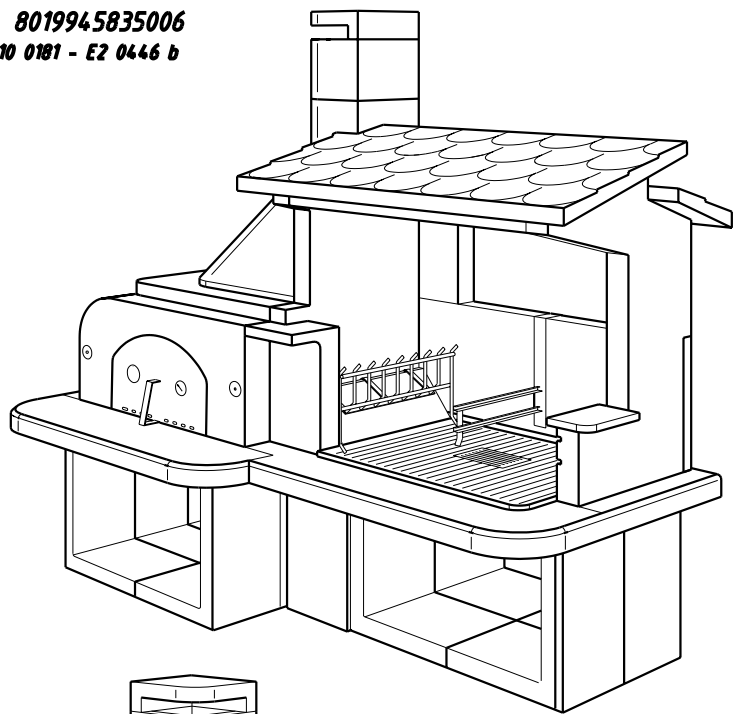
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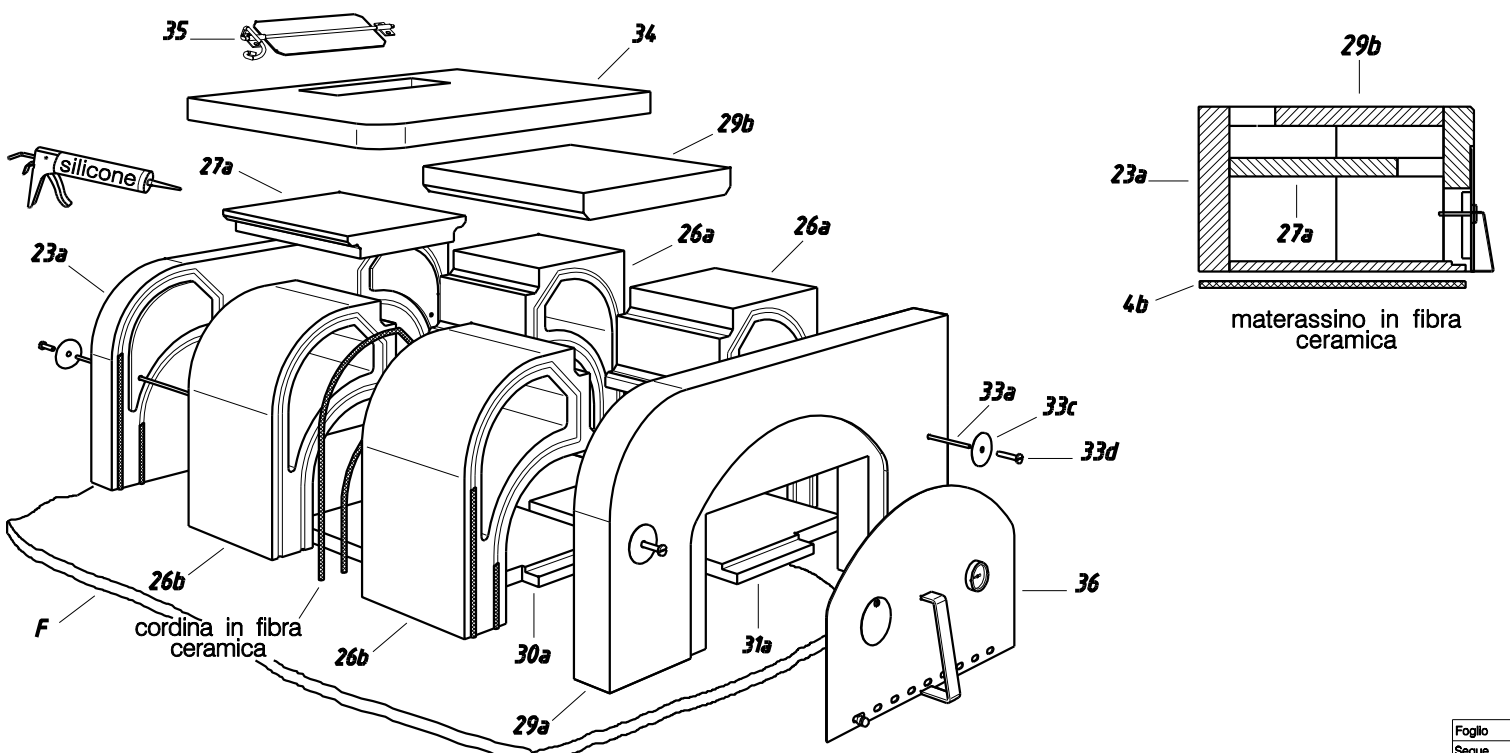
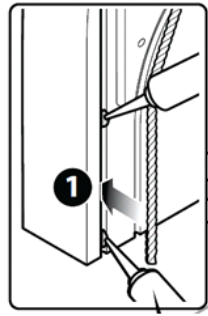
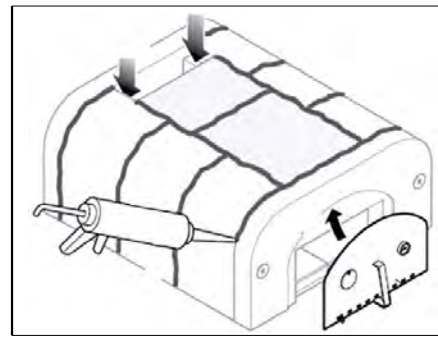
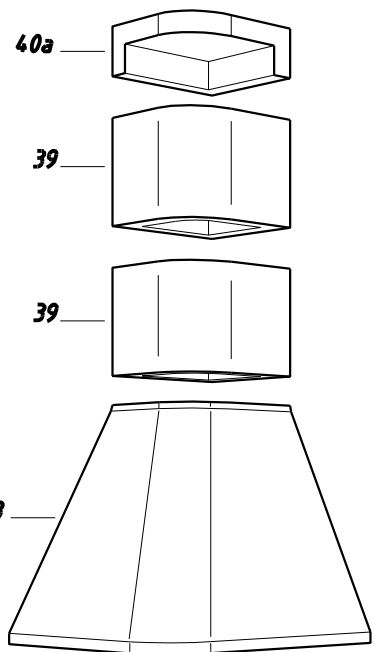
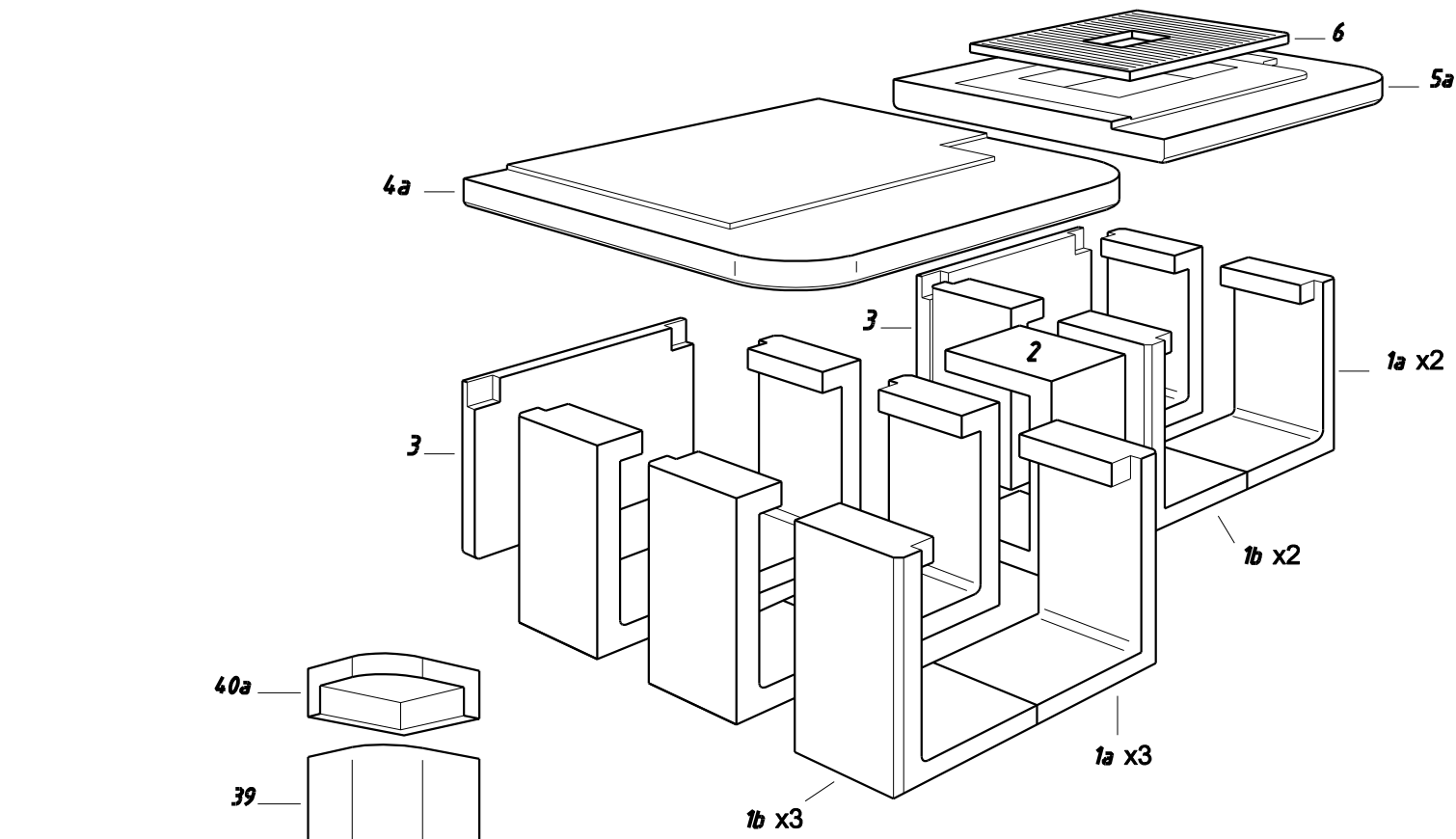
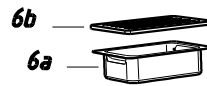
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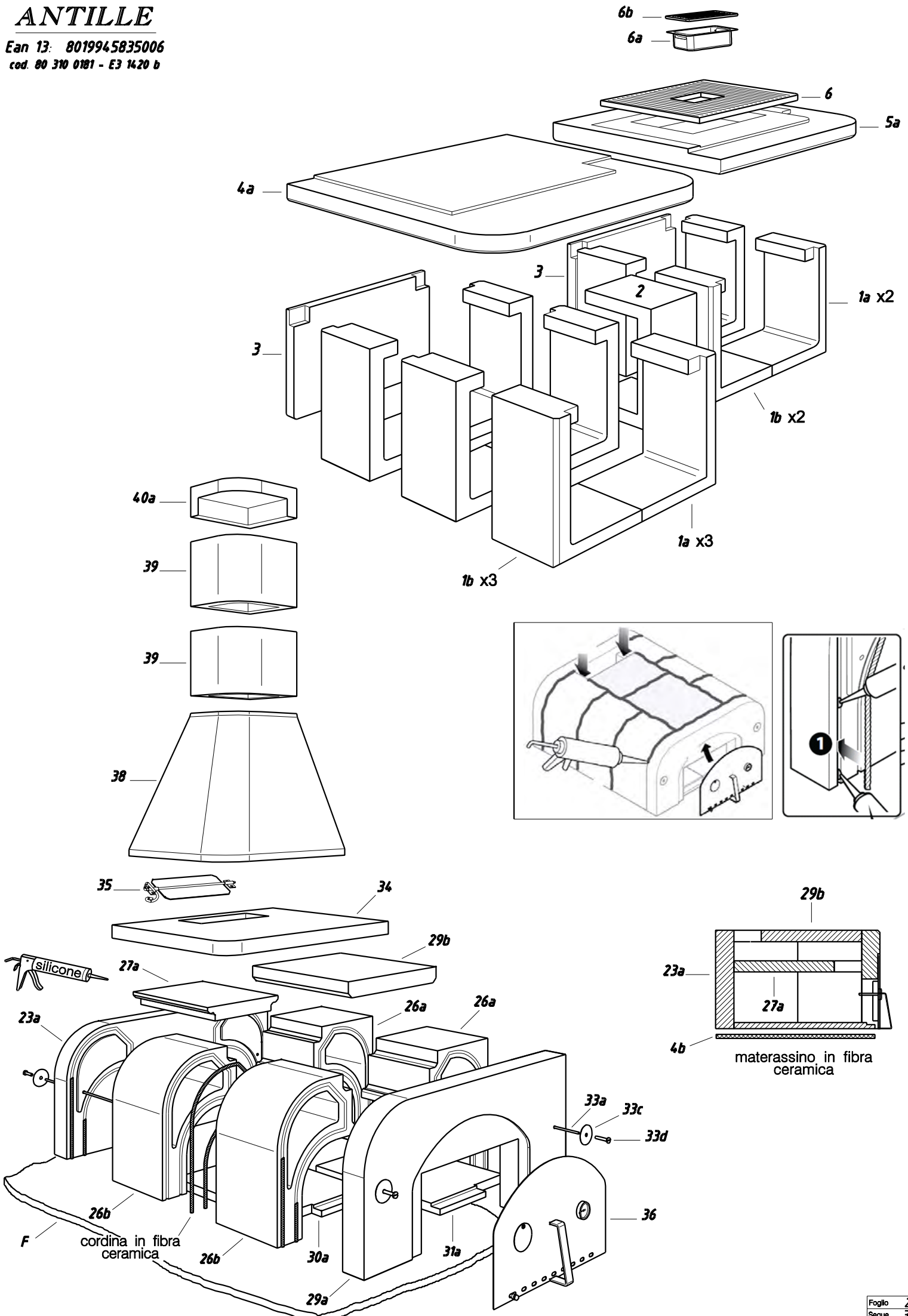
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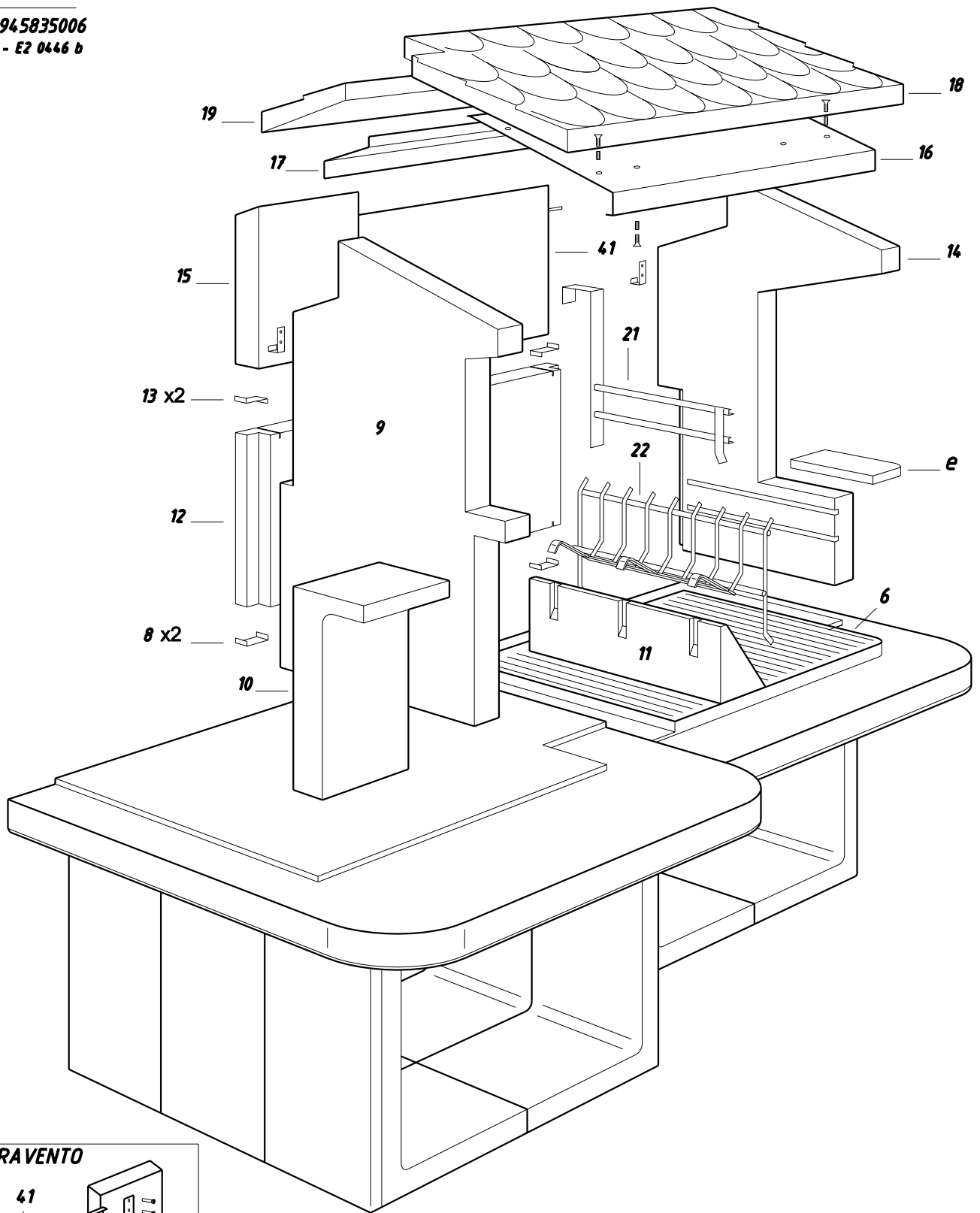
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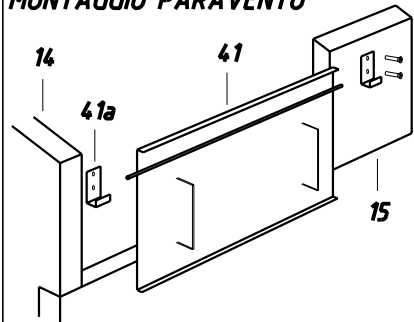
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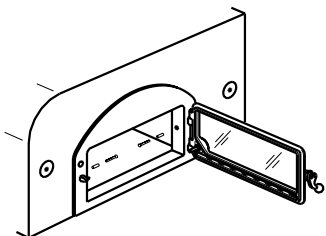
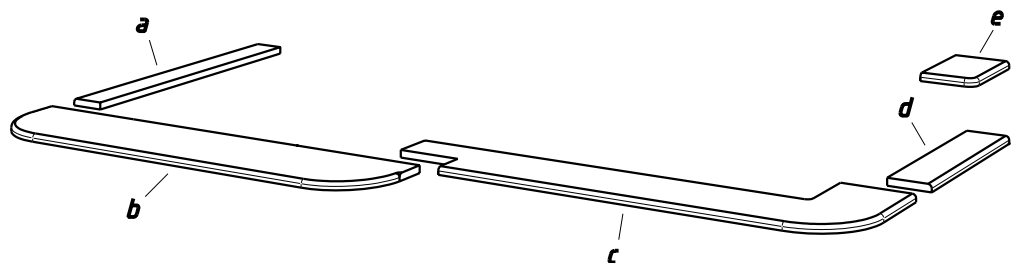
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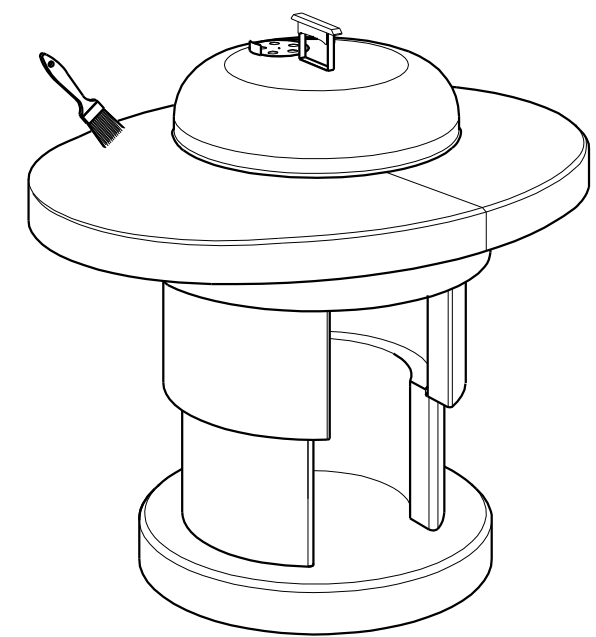
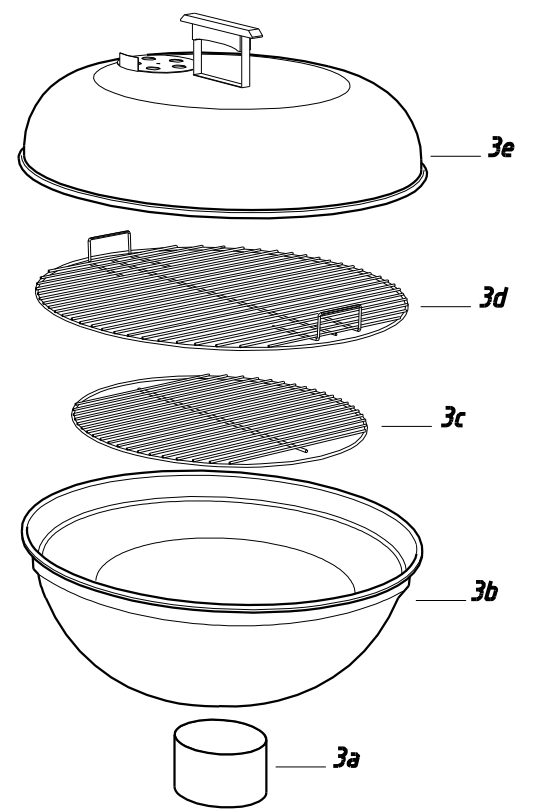
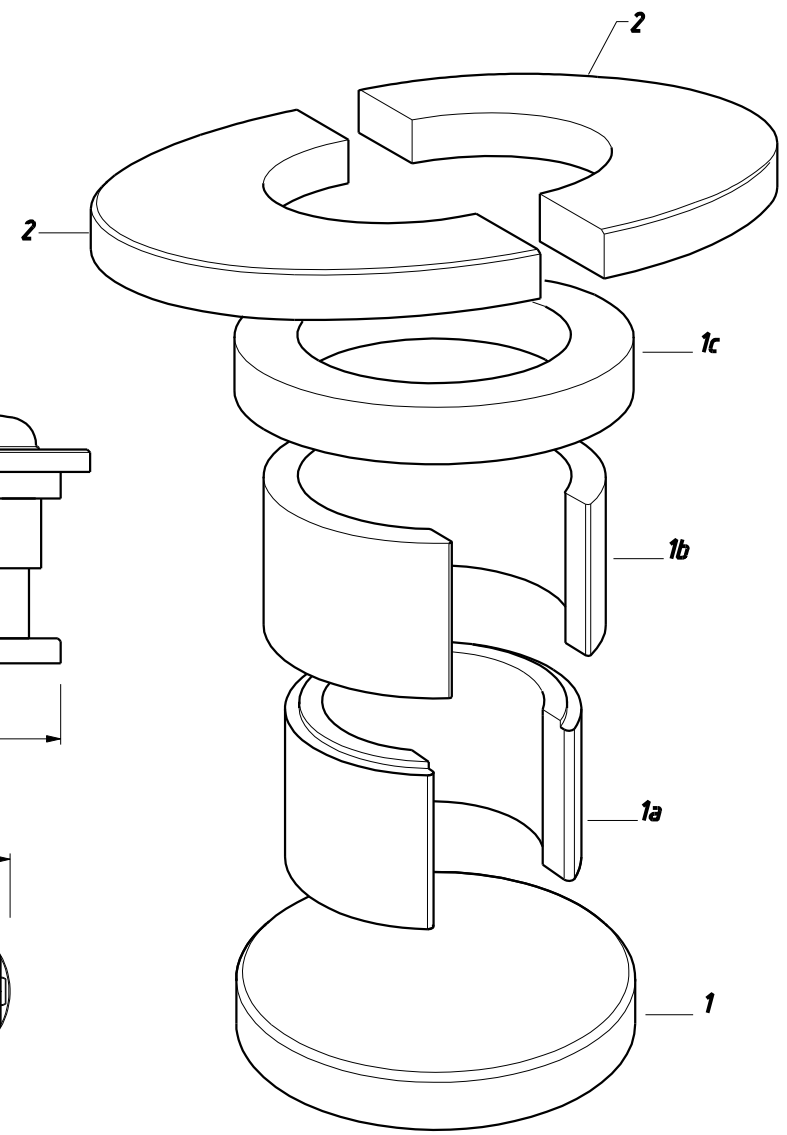
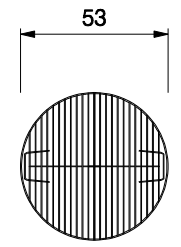
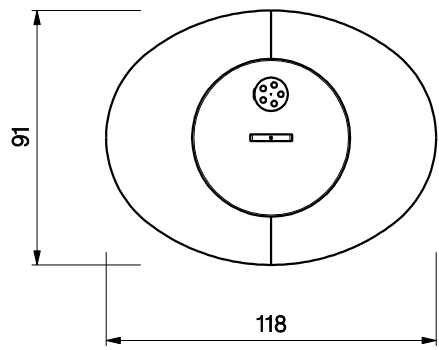
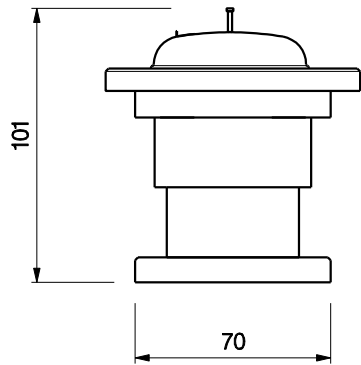
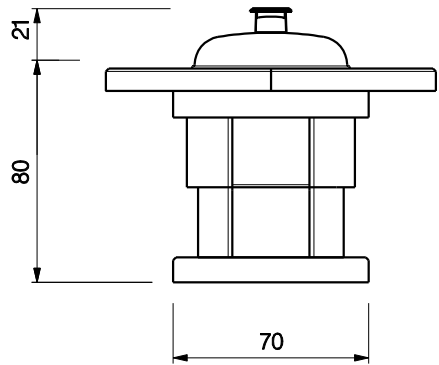
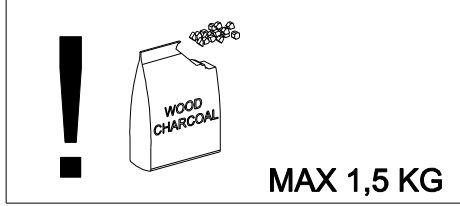


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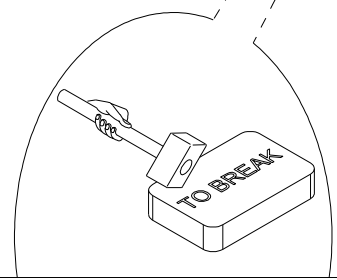
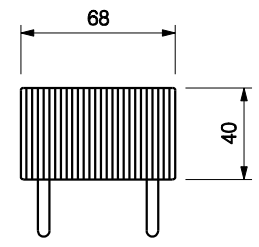
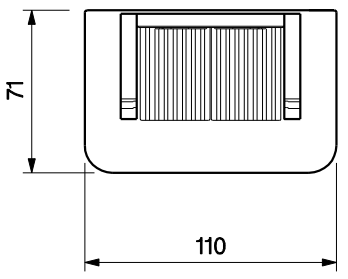
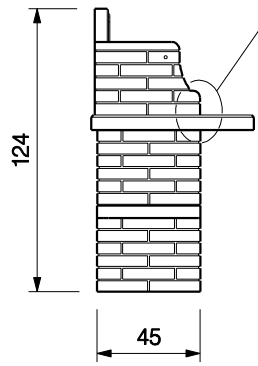
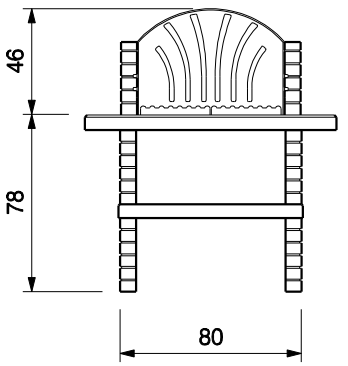
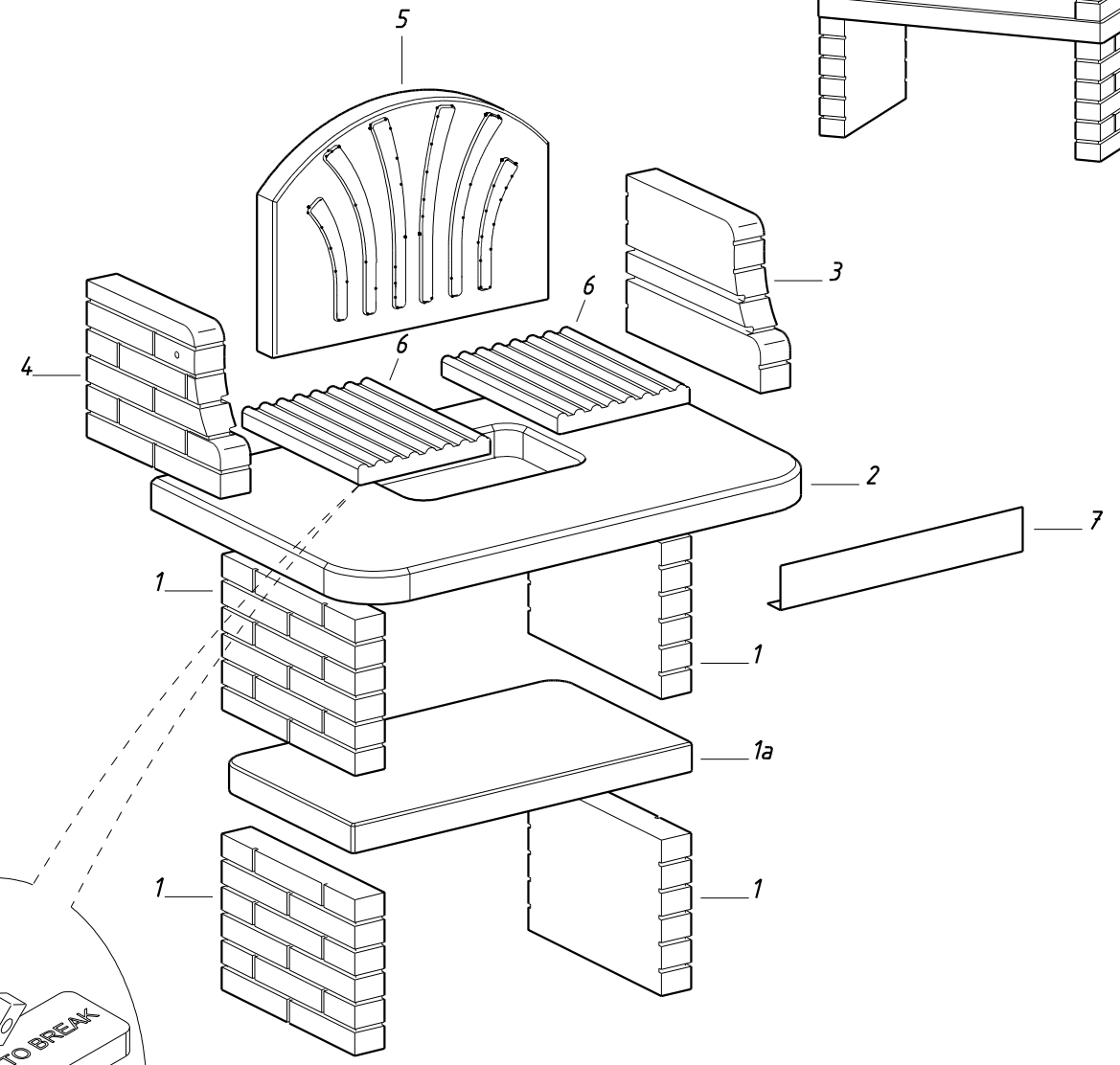
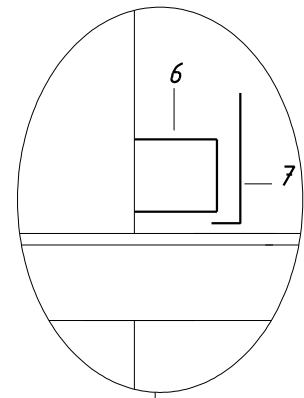
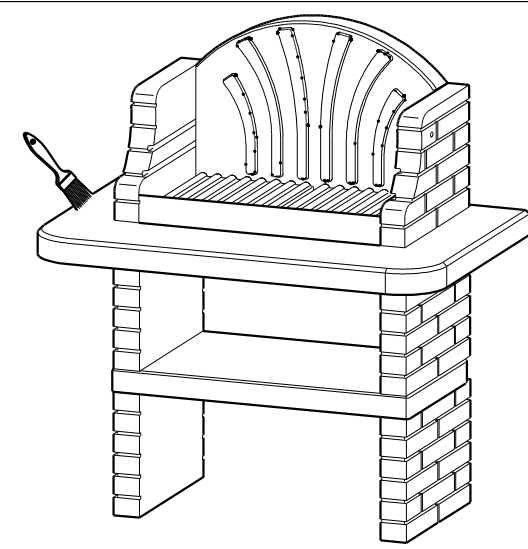
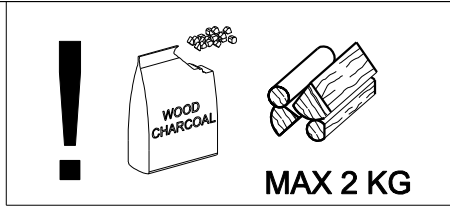


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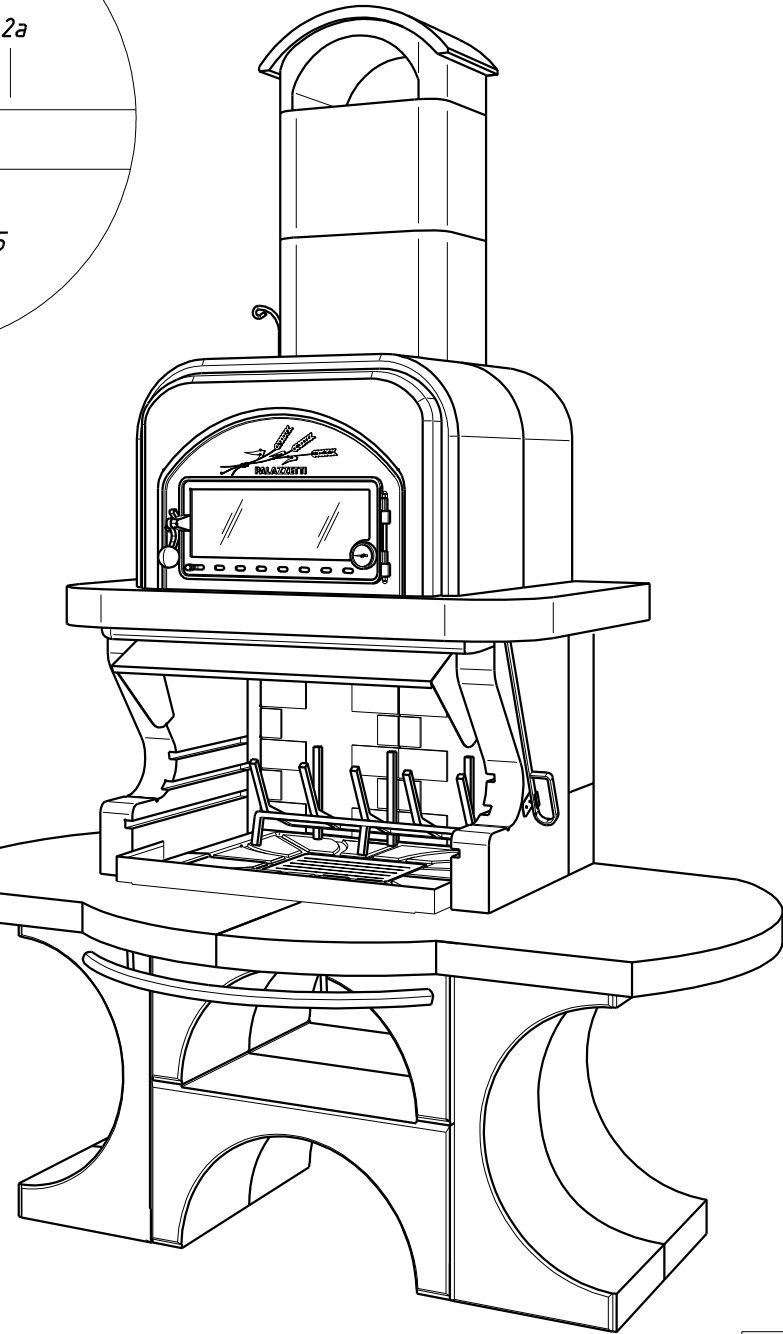
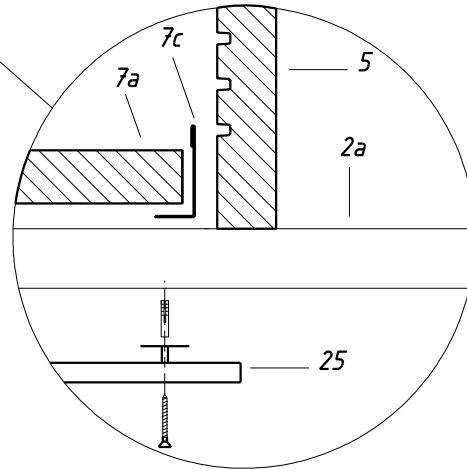
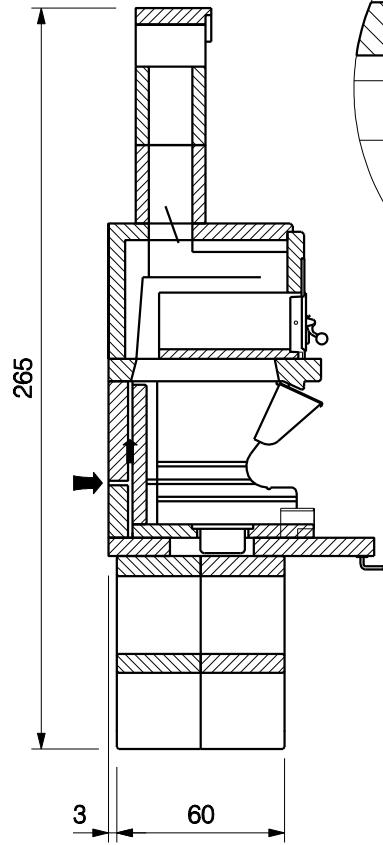
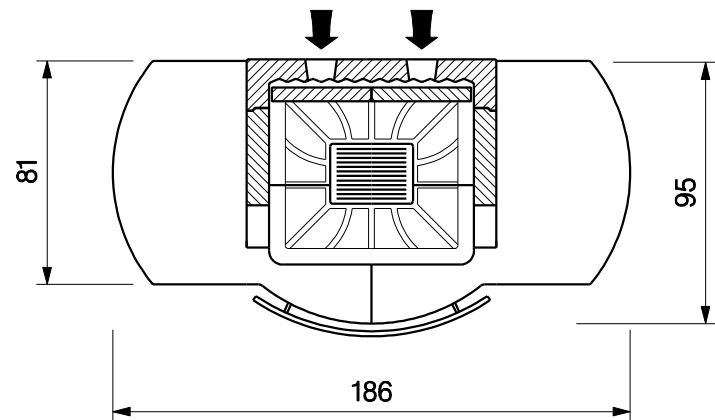
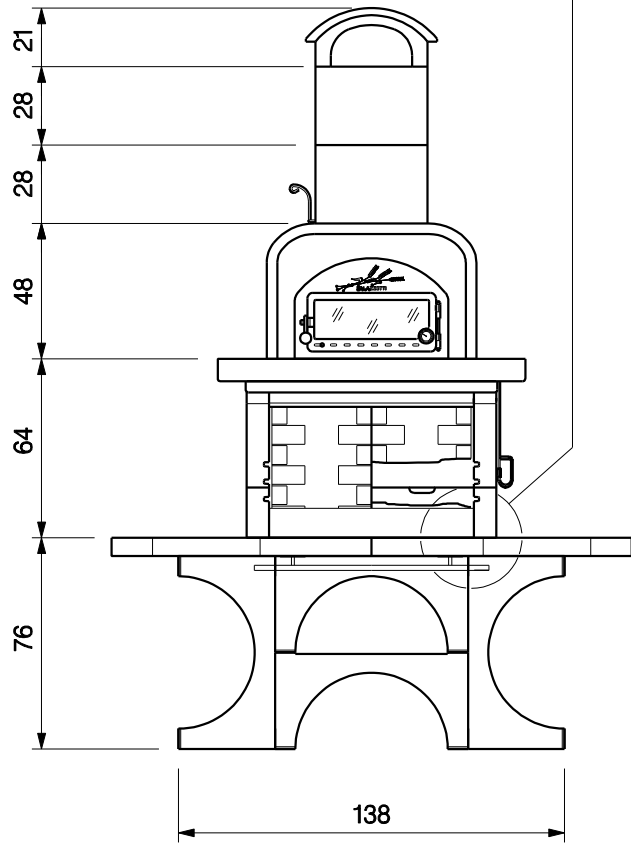
BAHAMA 2



CAORLE

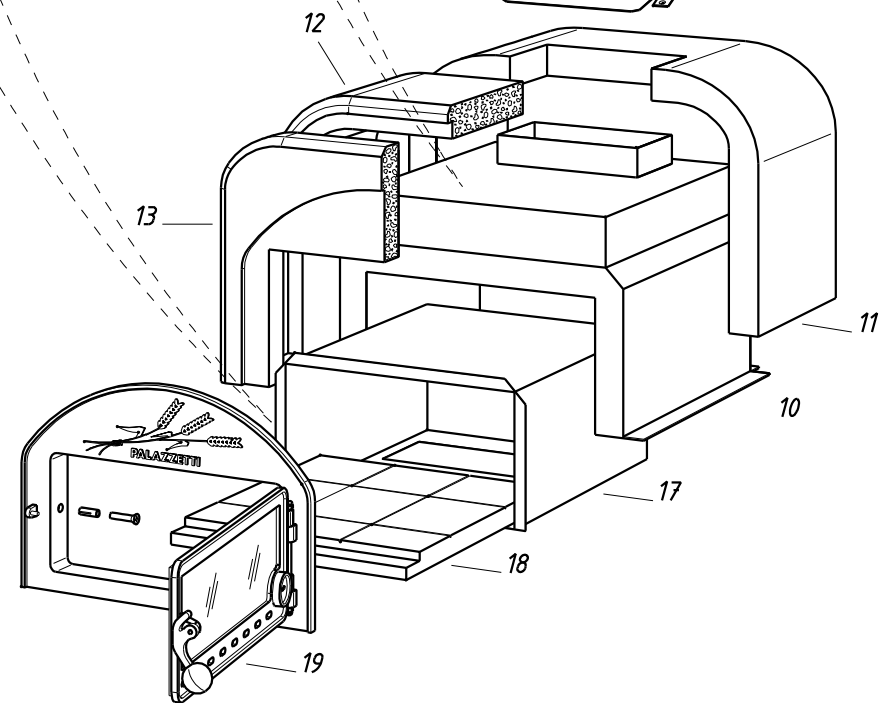
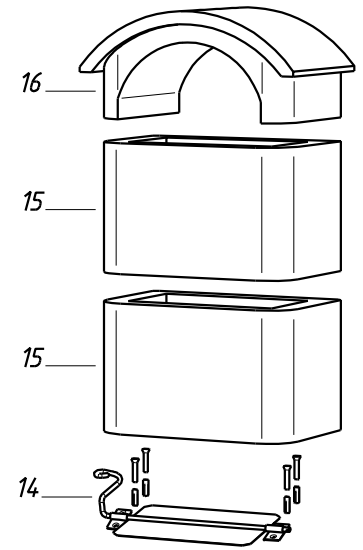
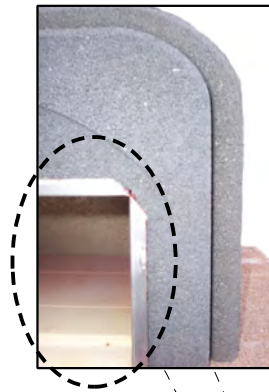
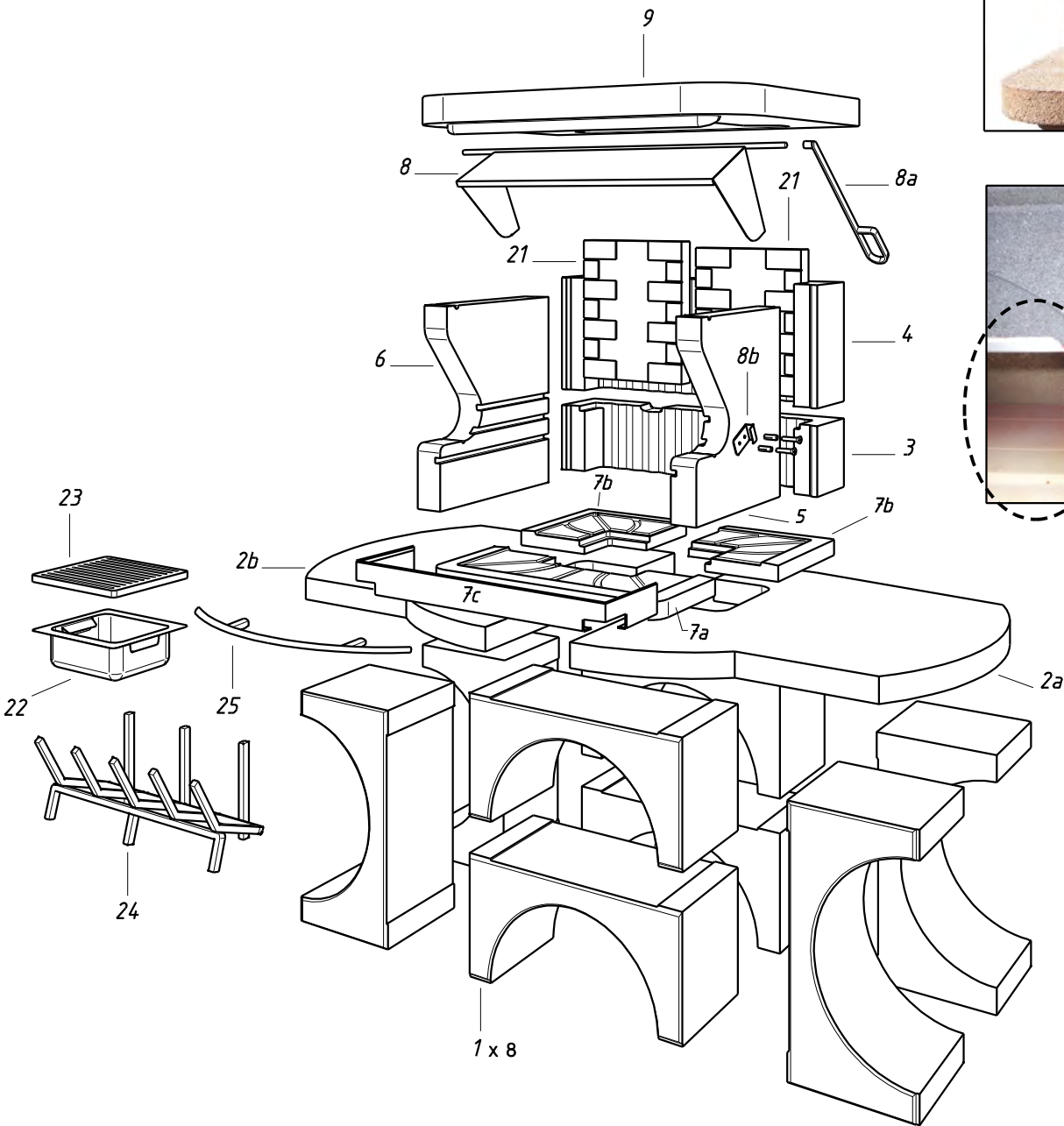


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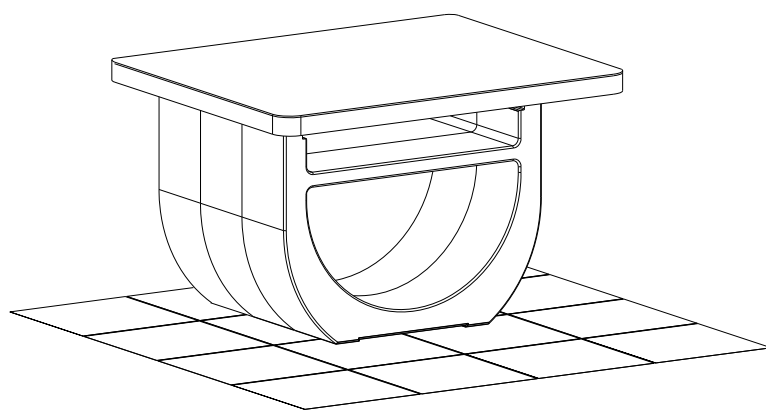
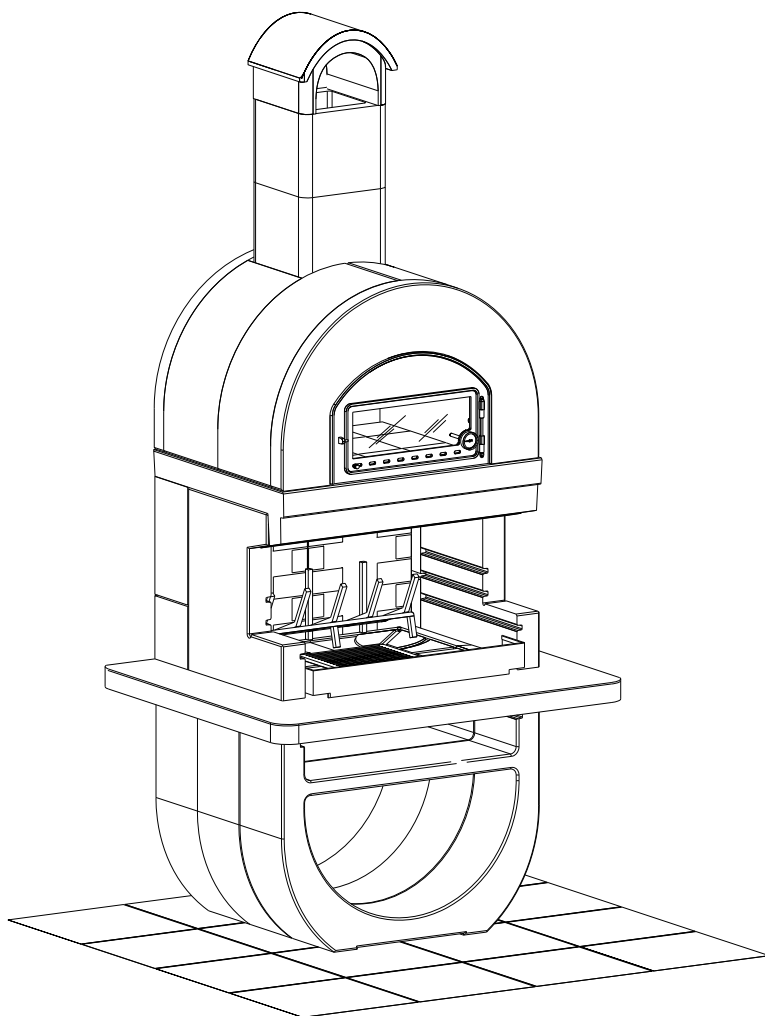


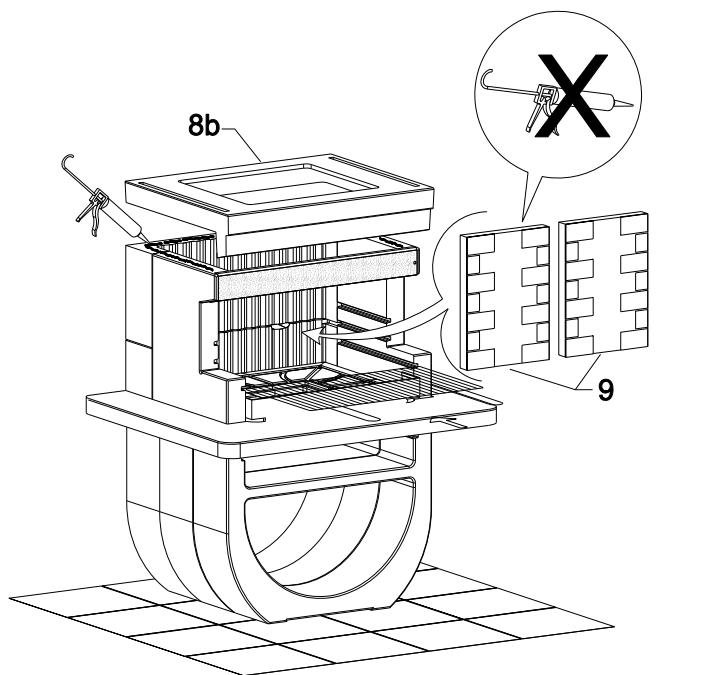
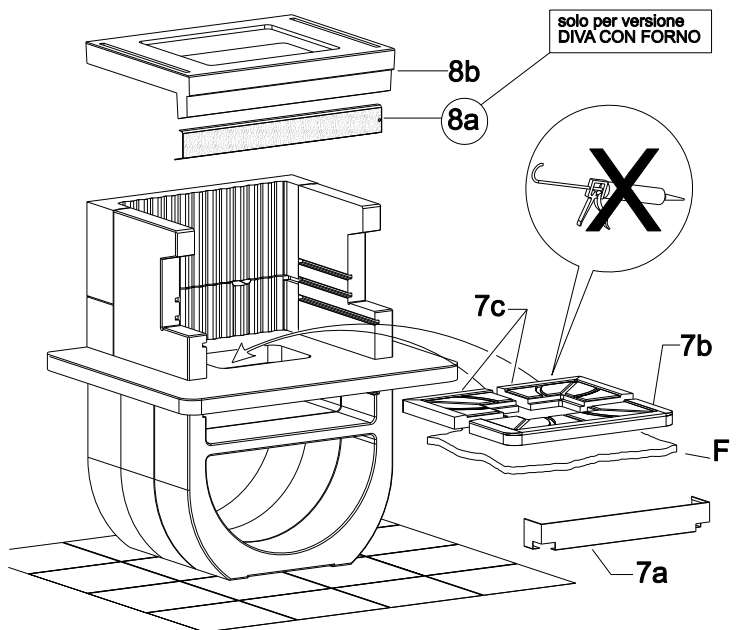
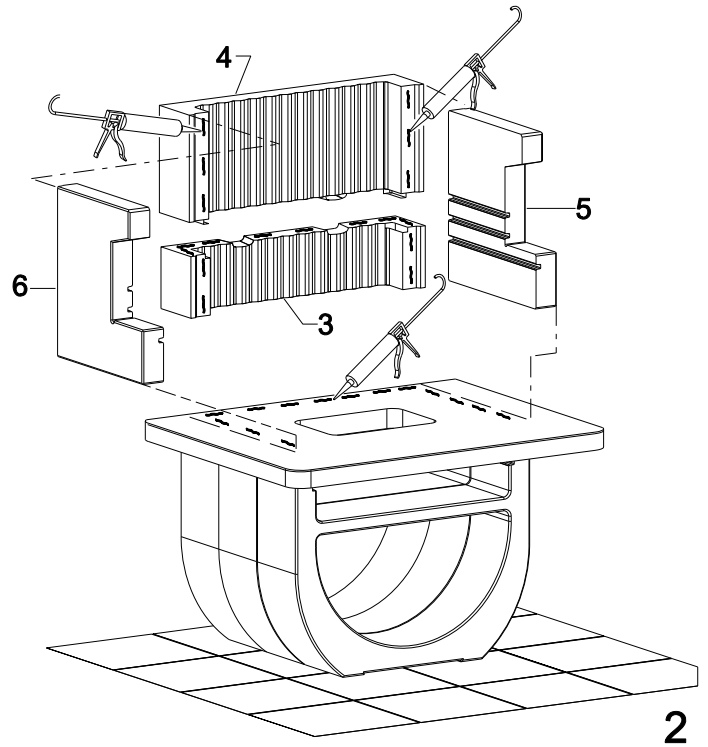
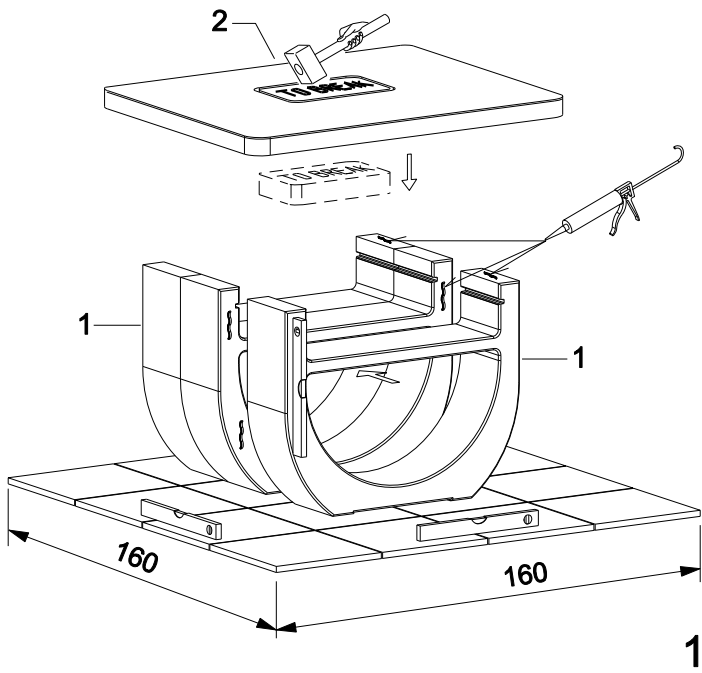
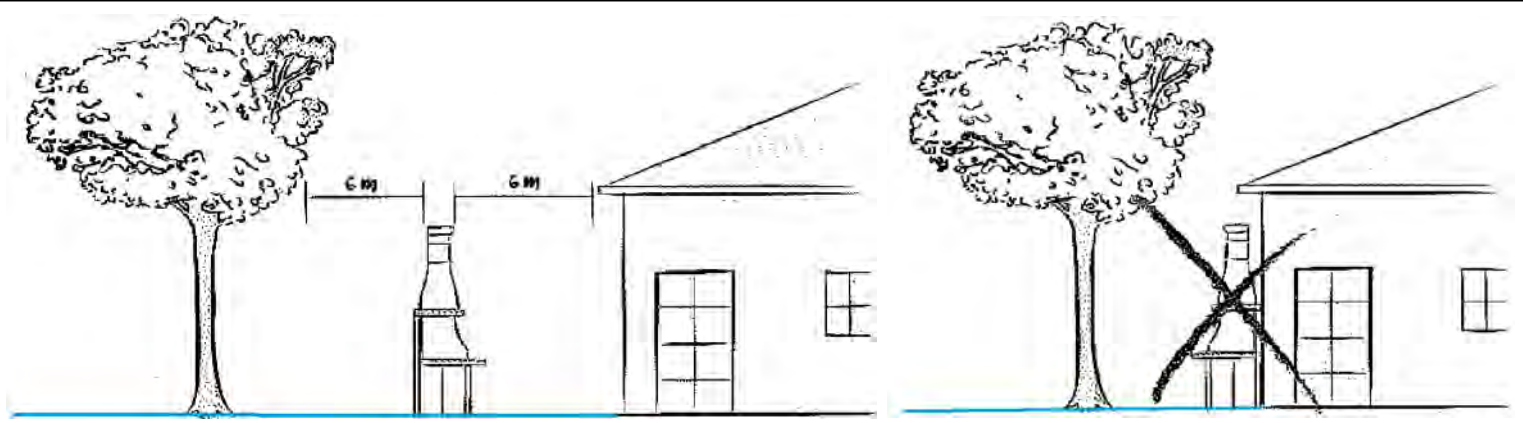
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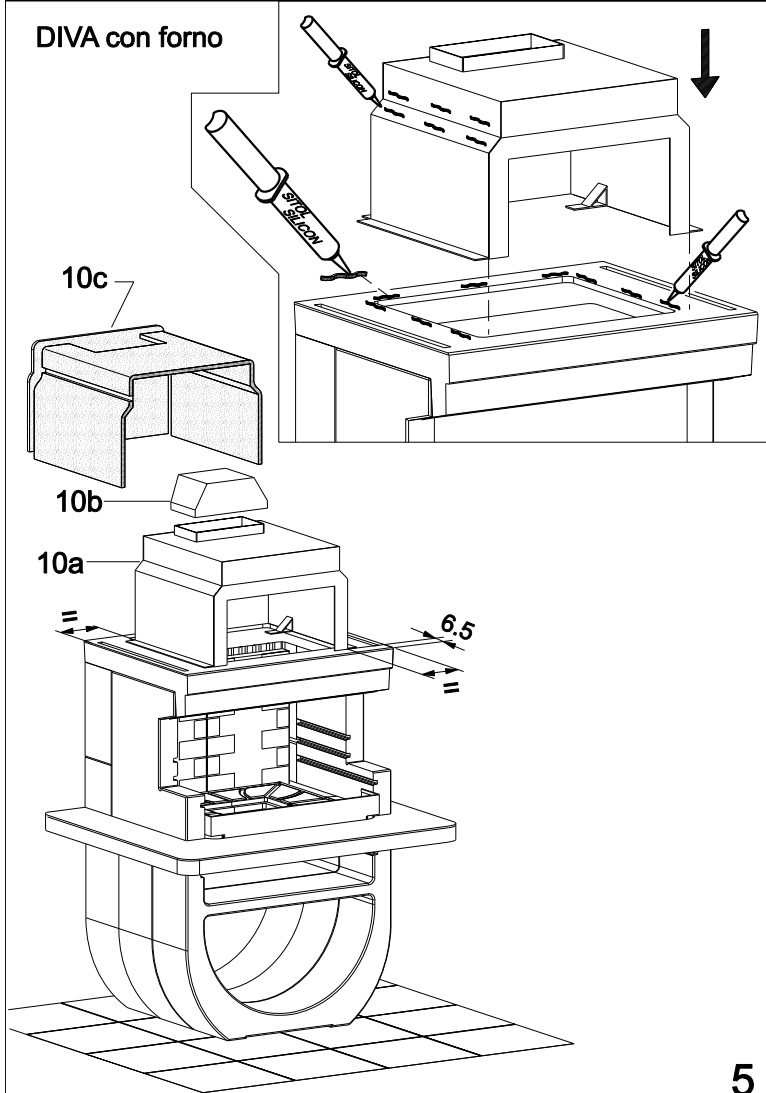


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TAVOLO DIVA



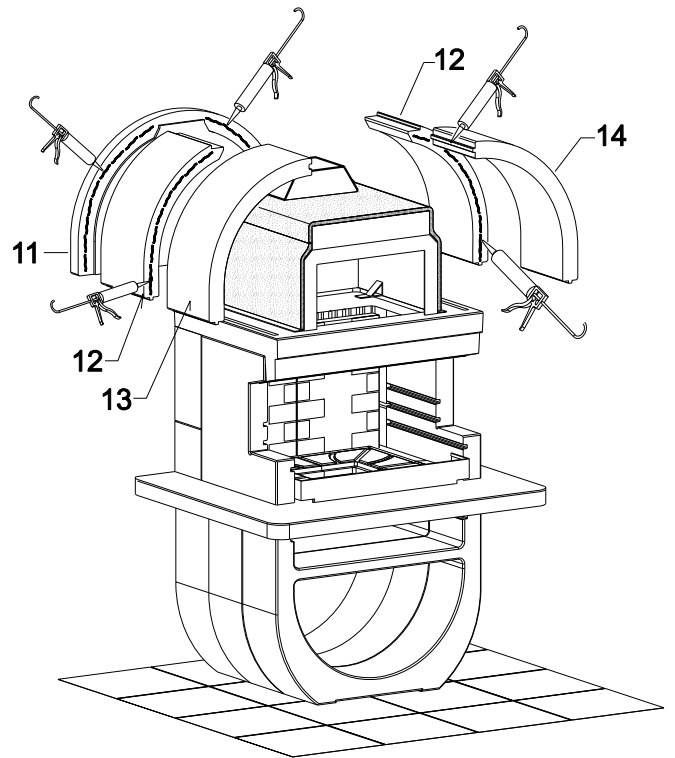


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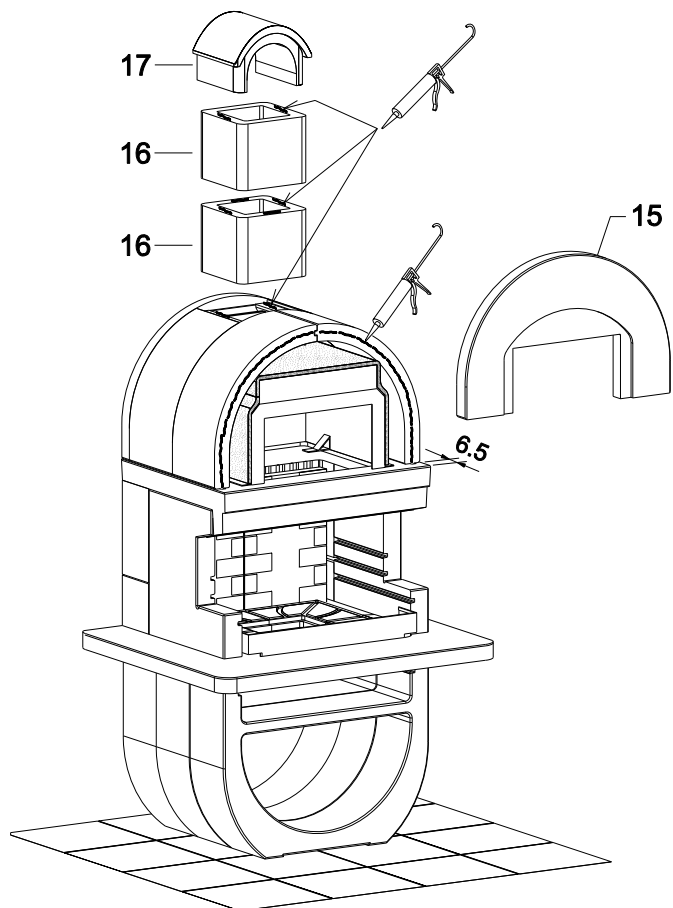
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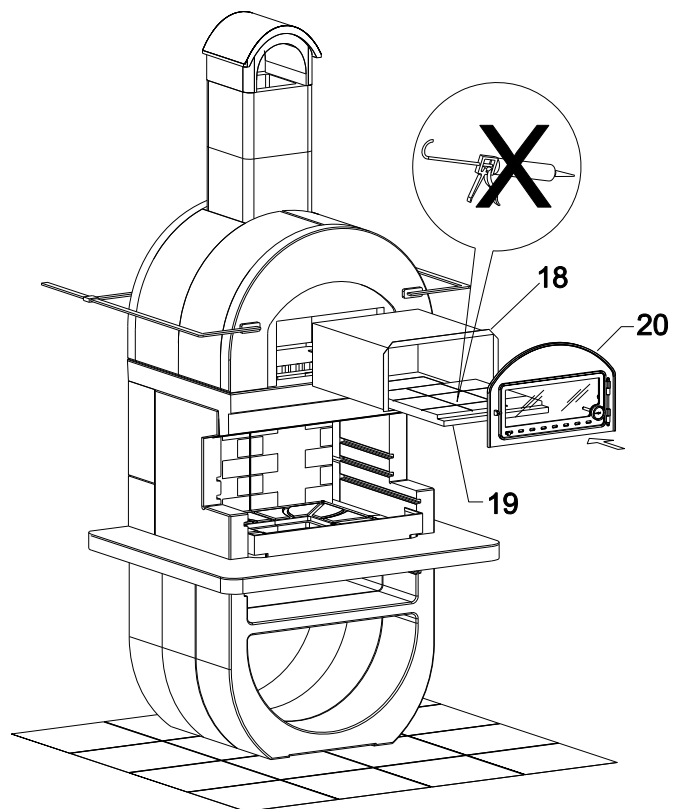
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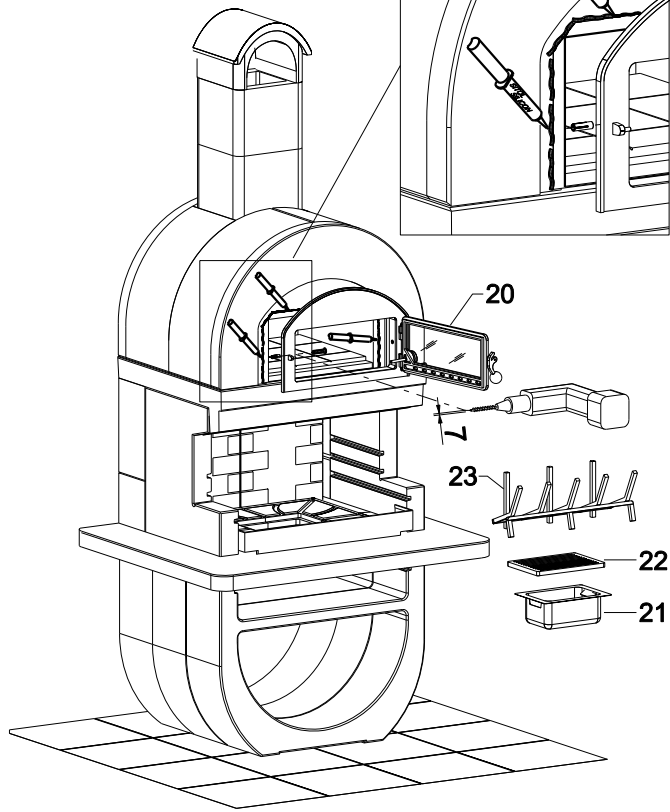
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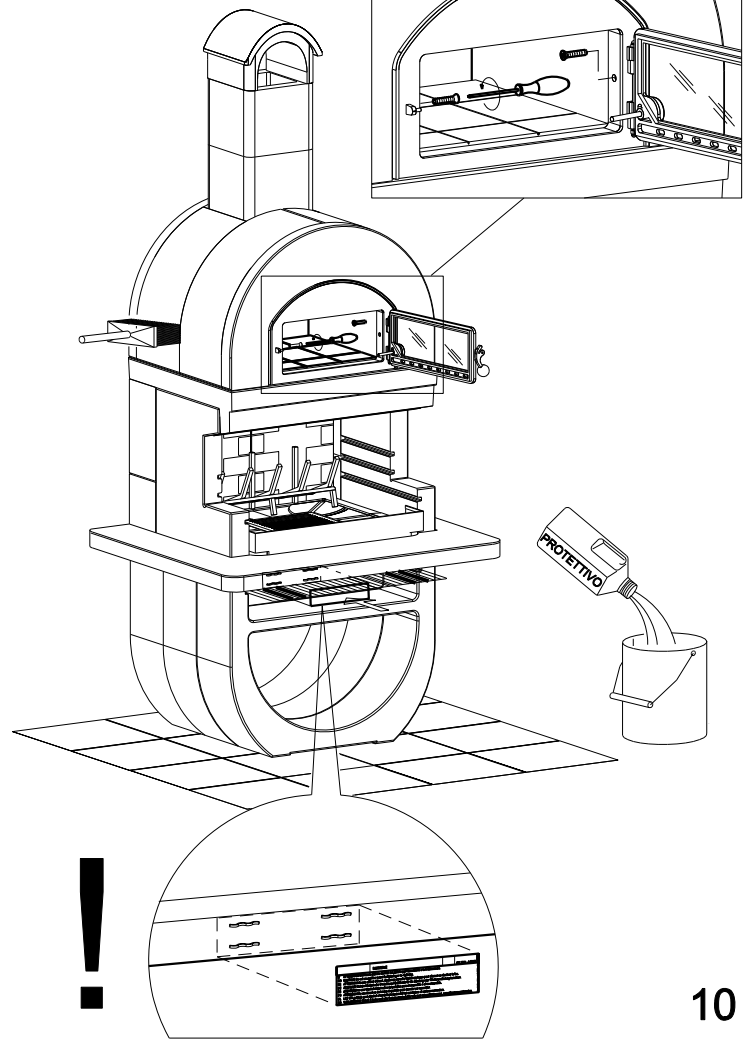
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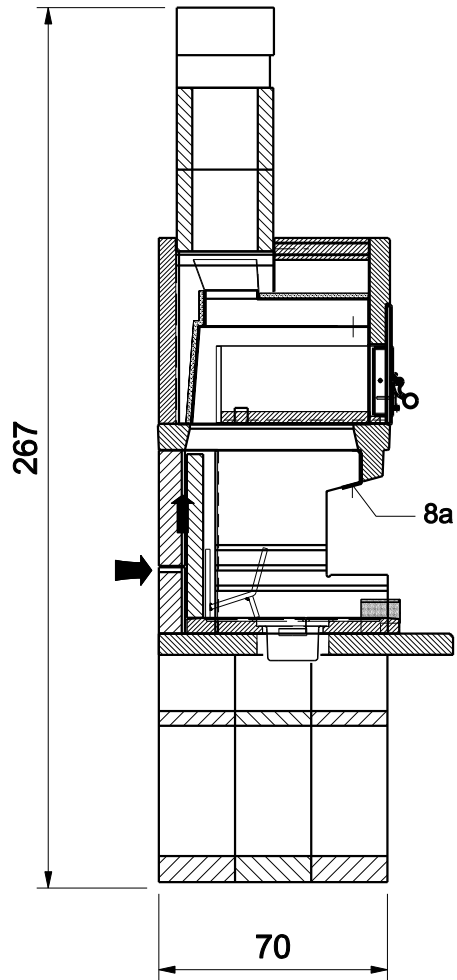
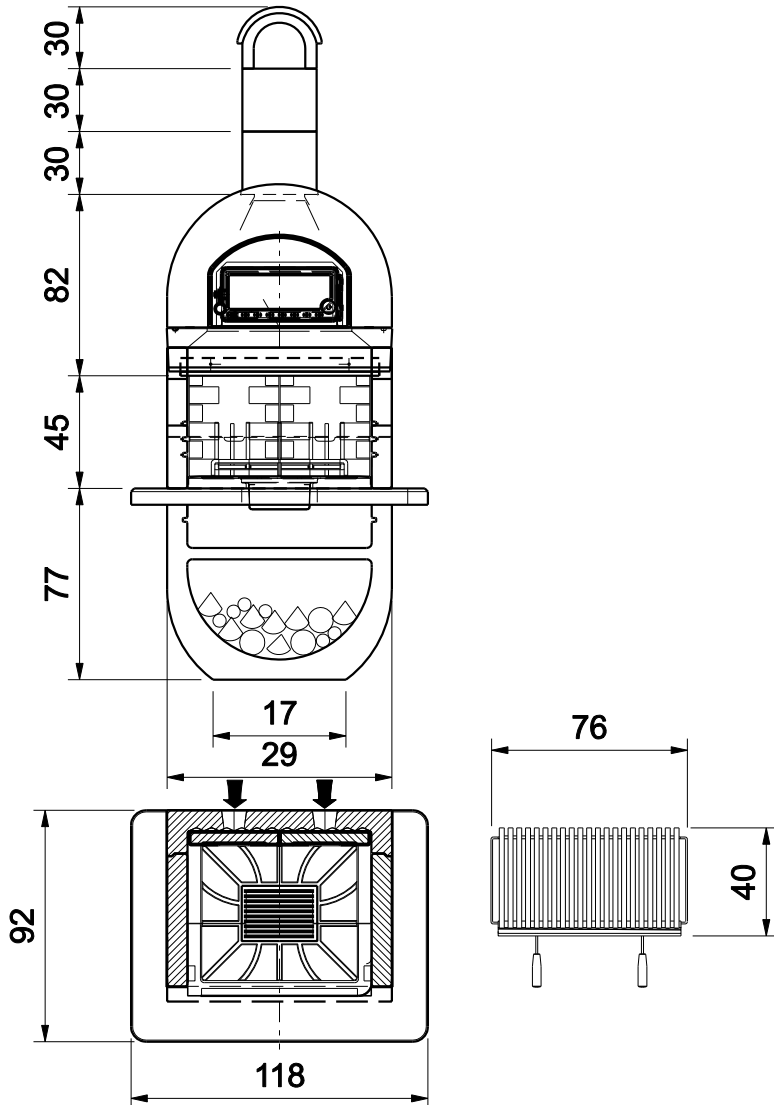


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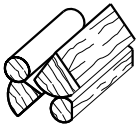


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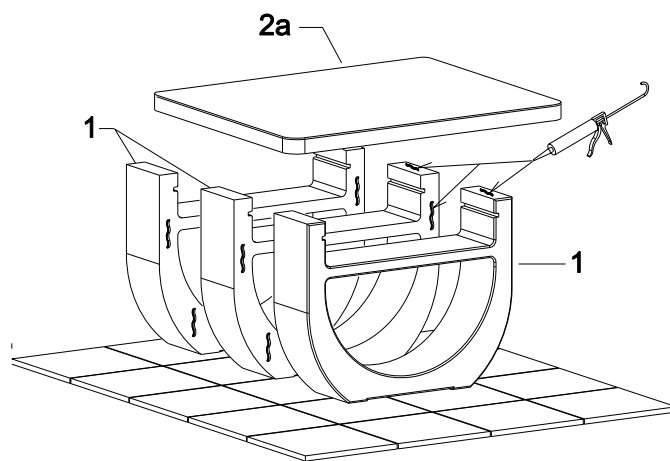
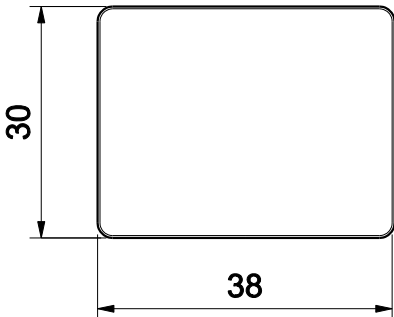
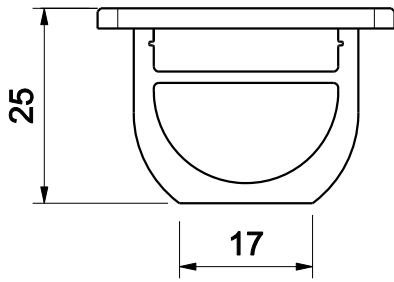
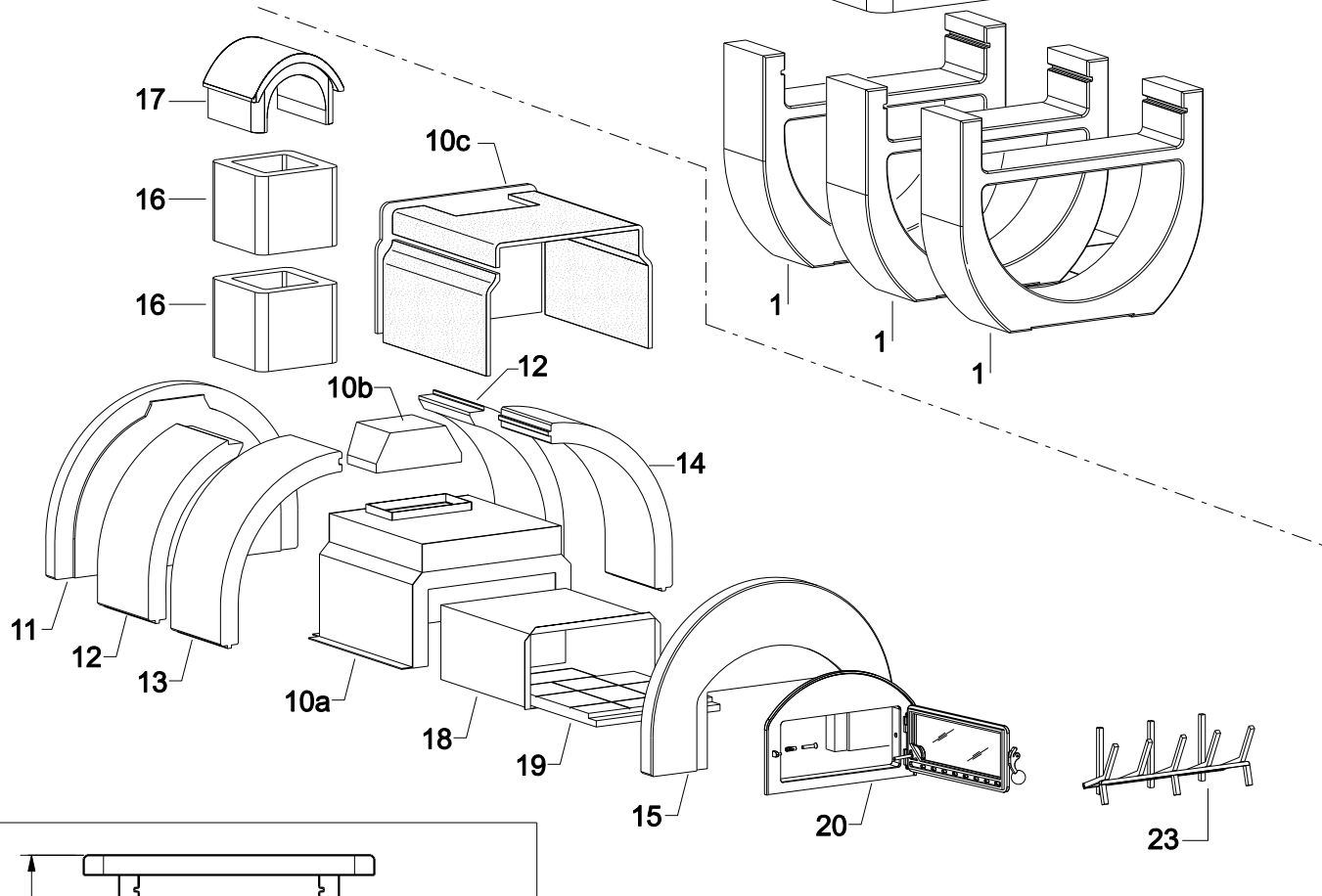
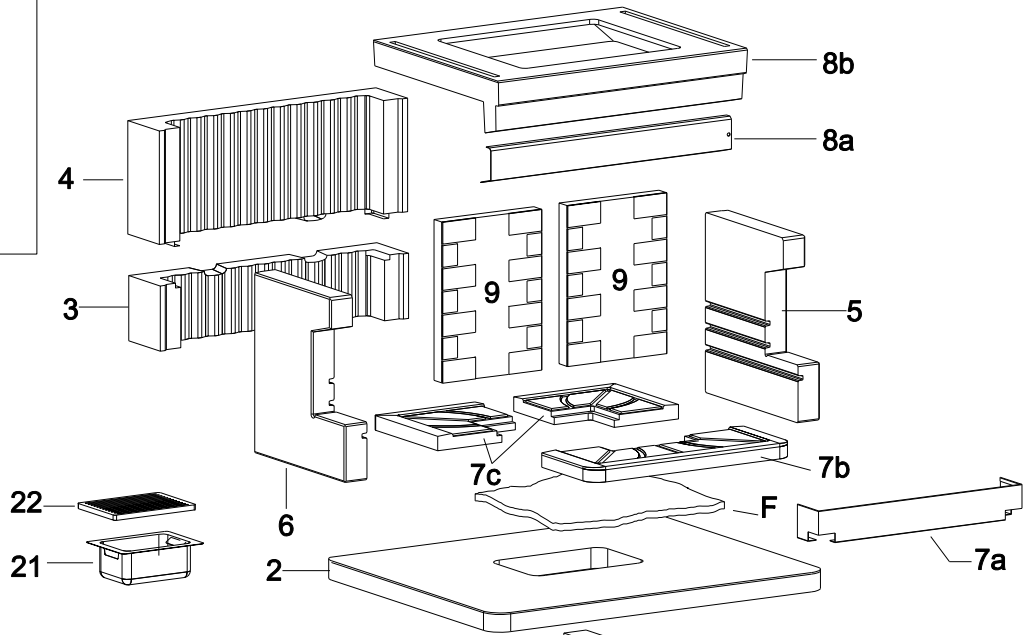




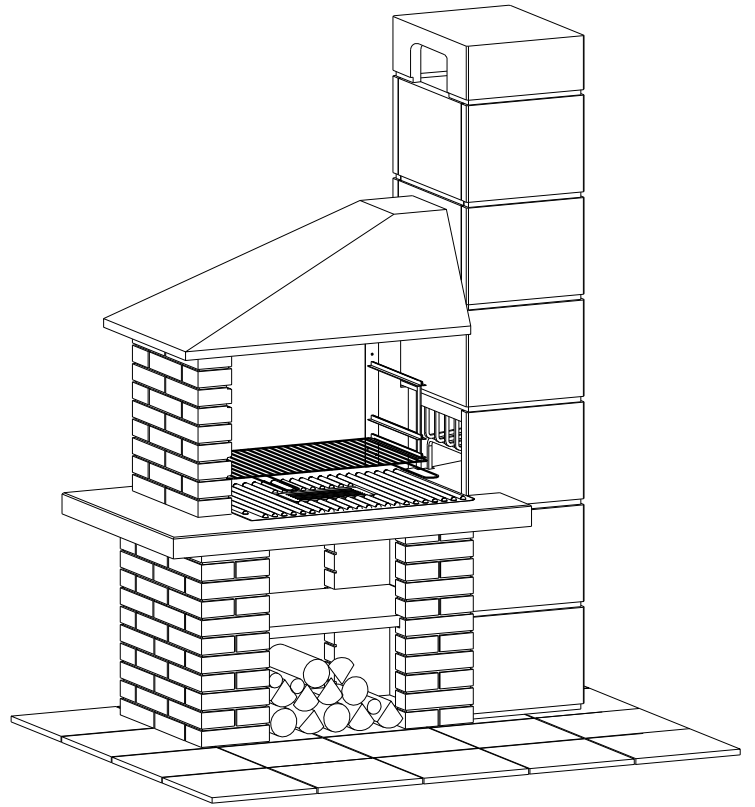
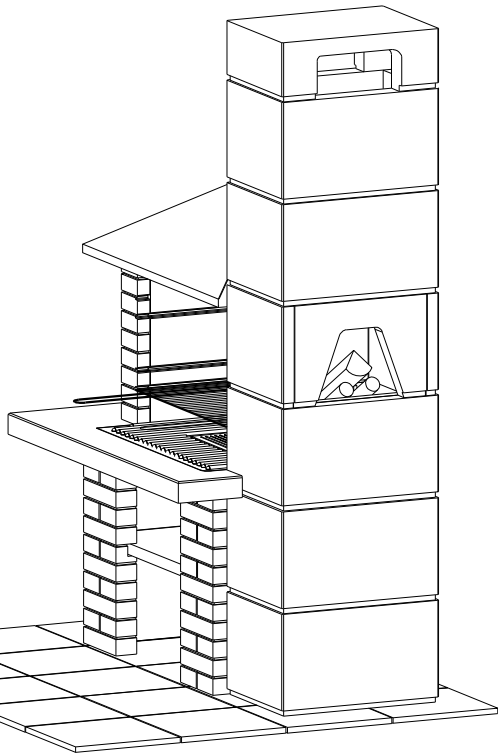
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 DE Holzkohle
 GB Wood charcoal
 FR Charbon de bois
 ES Carbón
 NL Houtskool



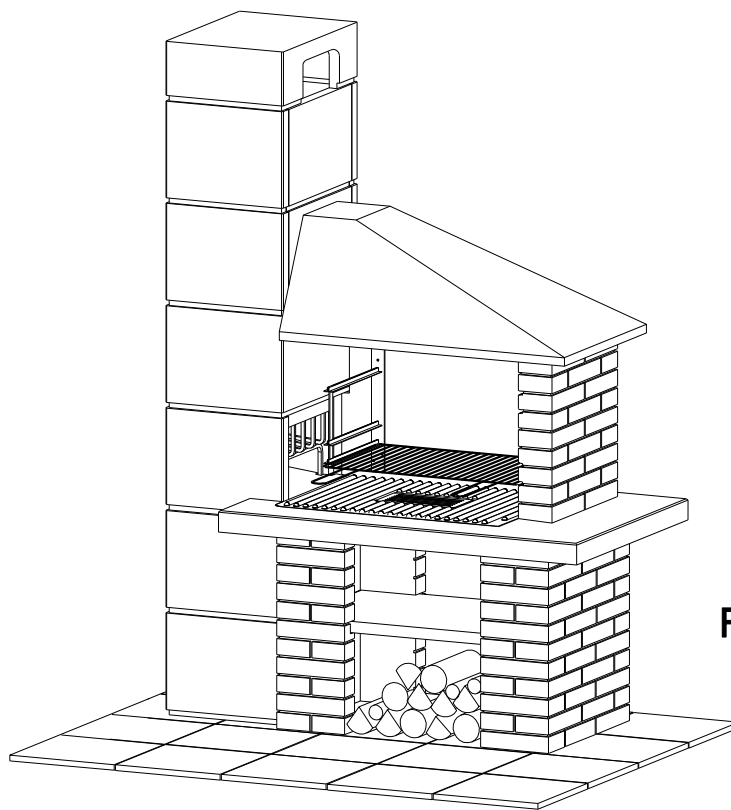
MAX 4 KG/h



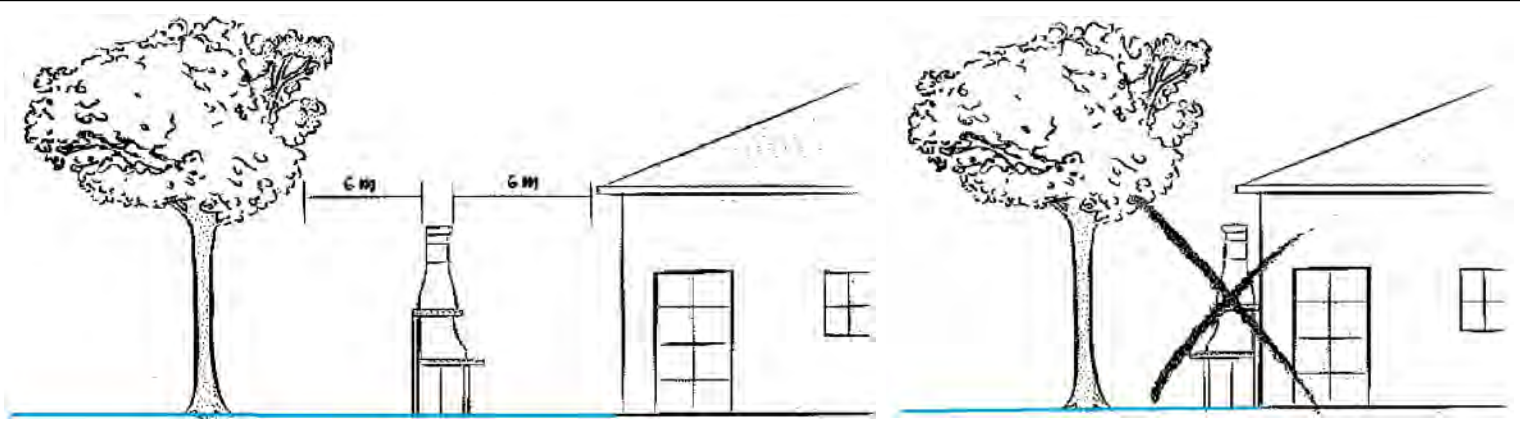
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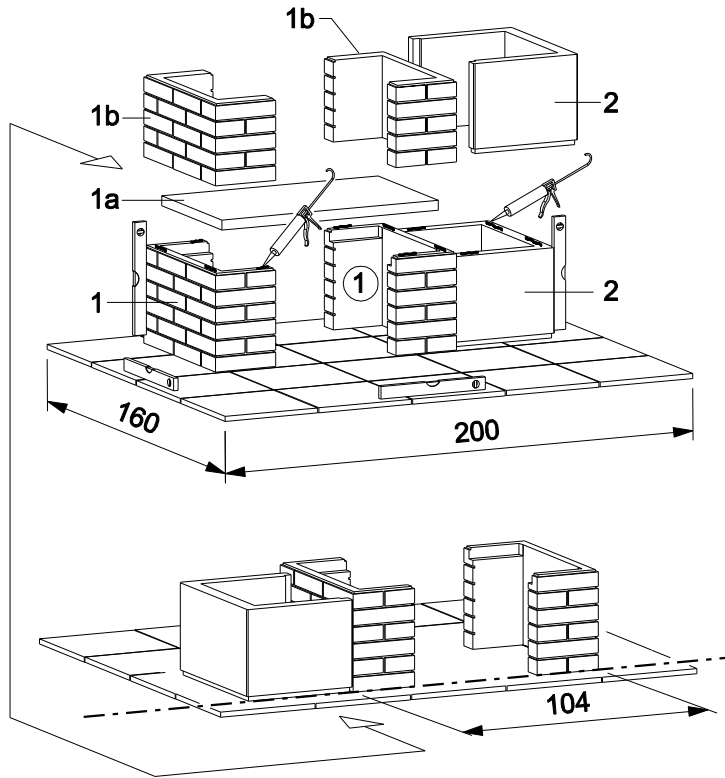
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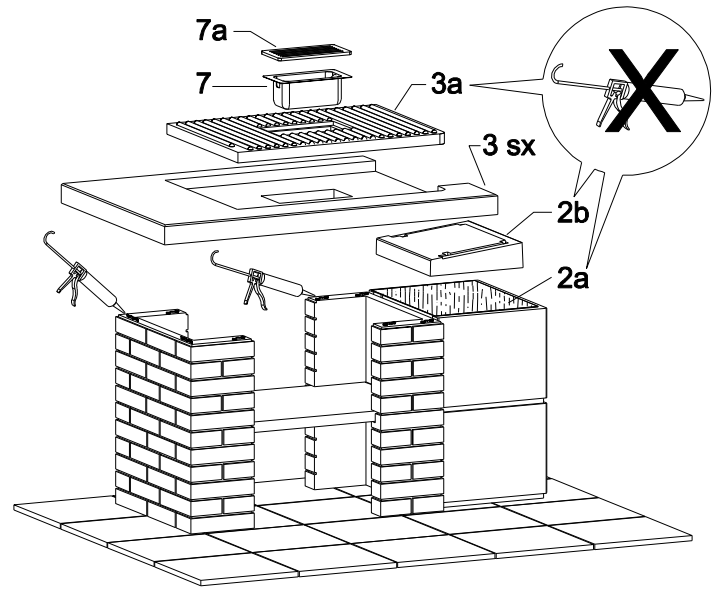
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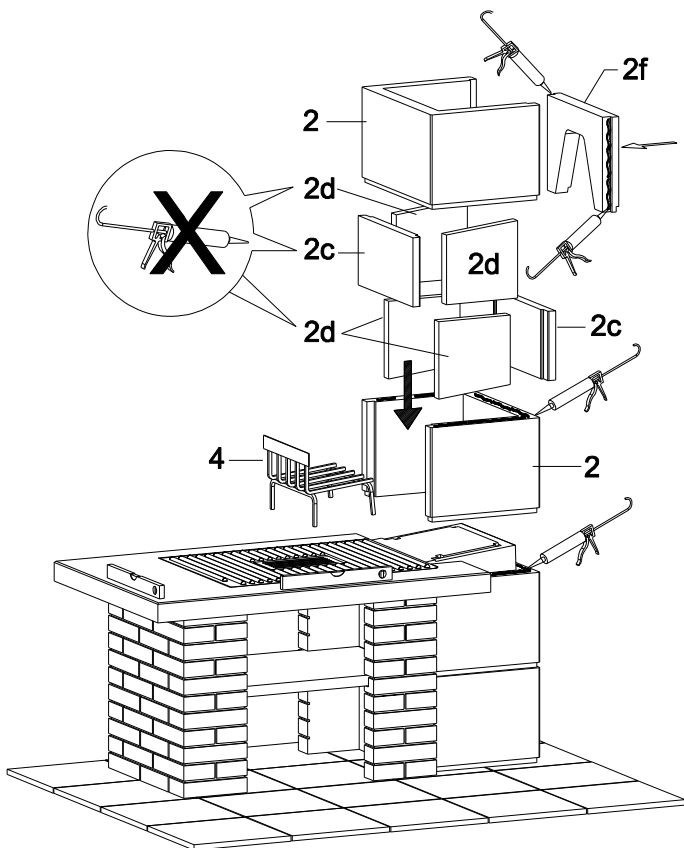
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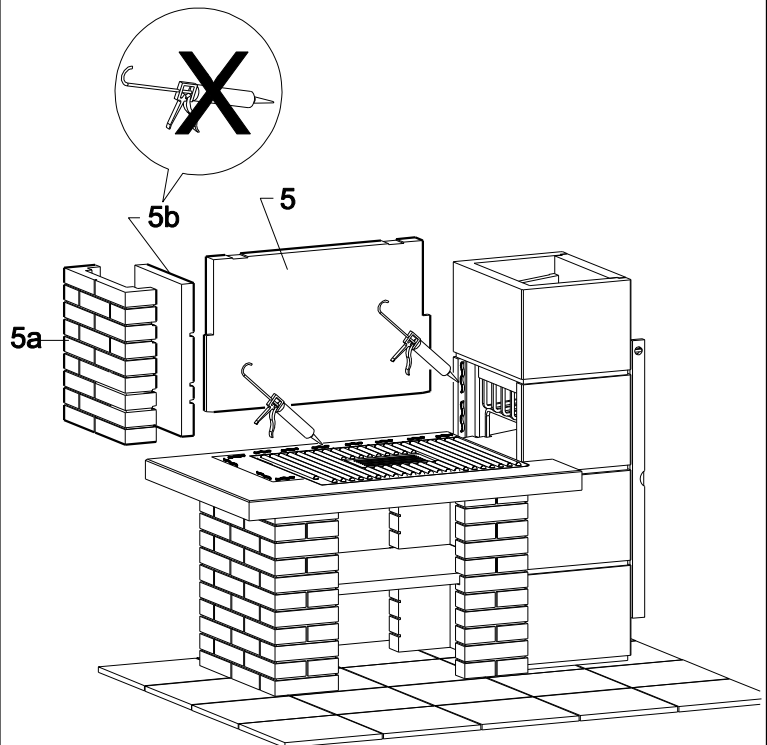
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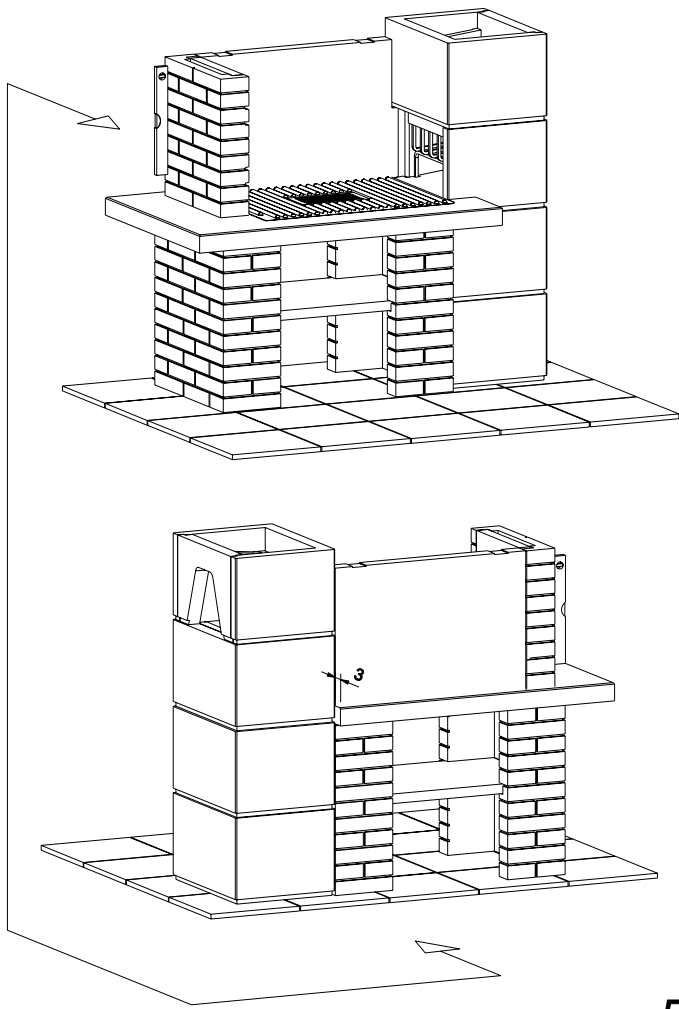
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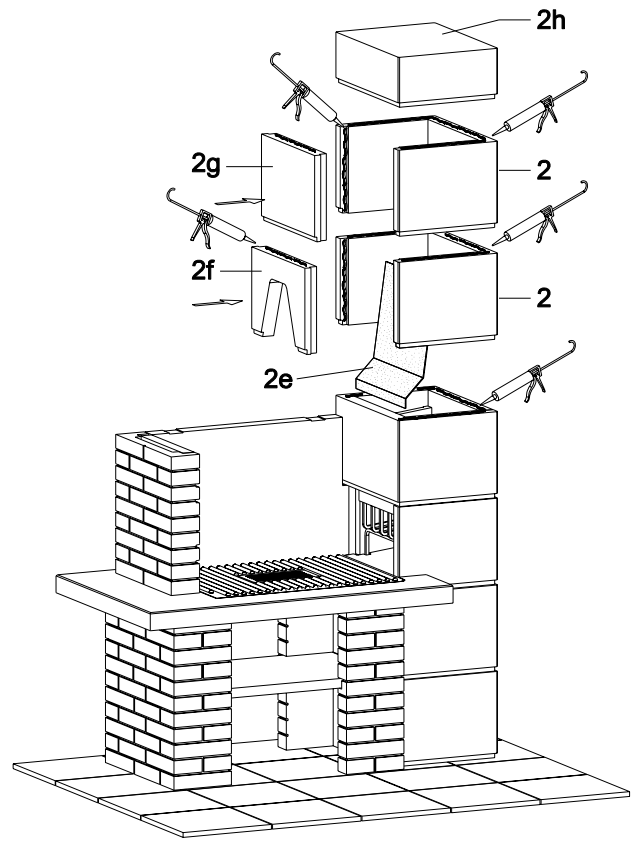
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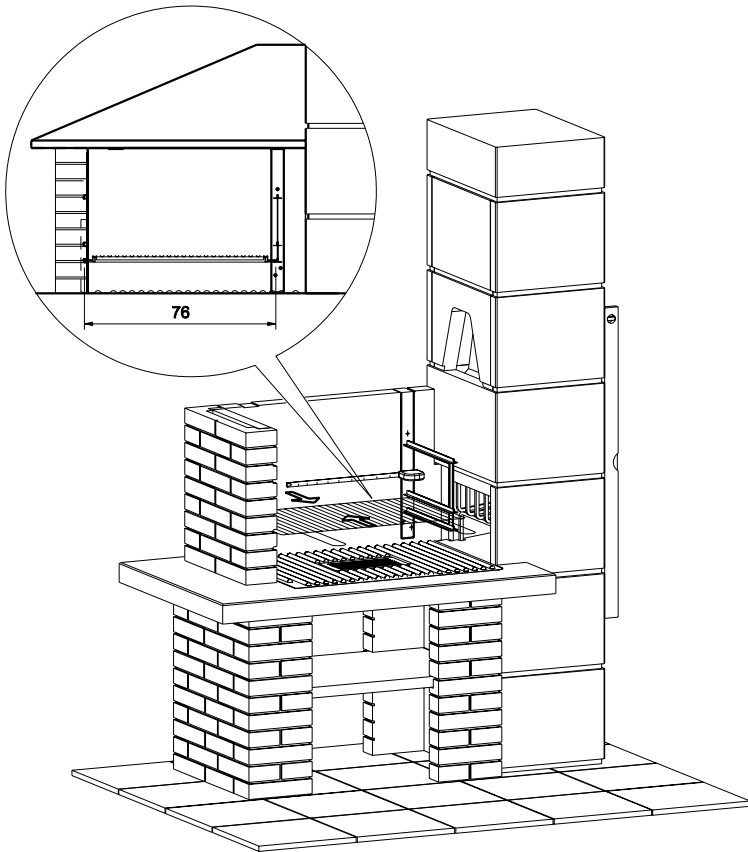
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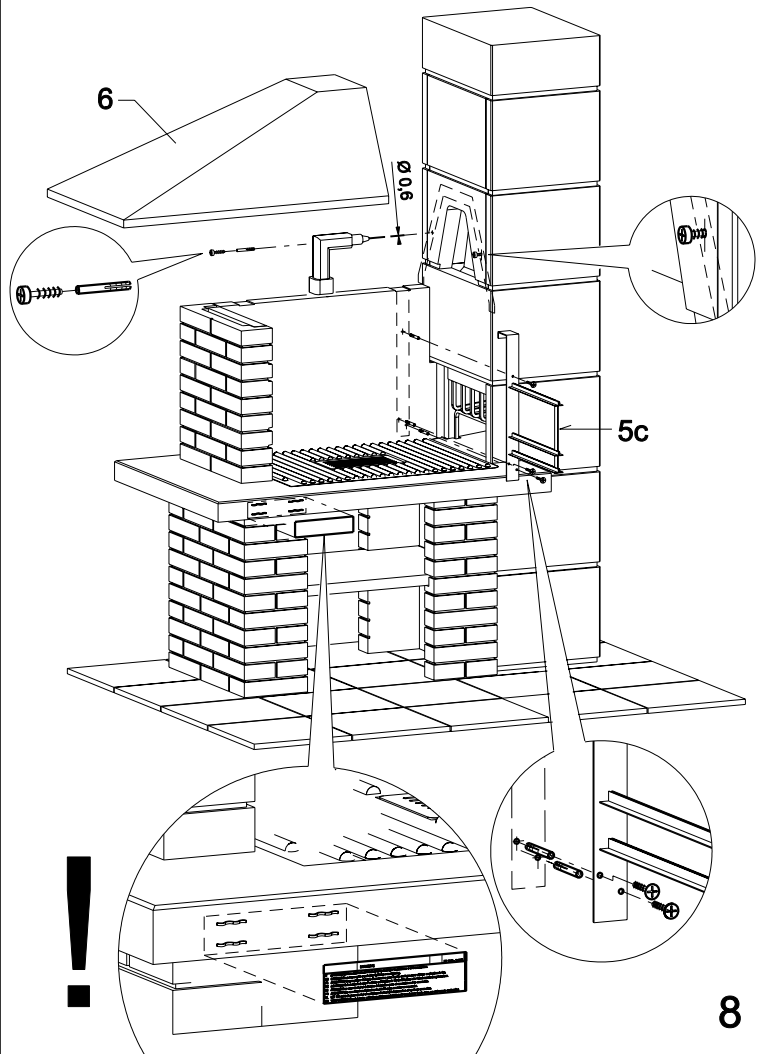
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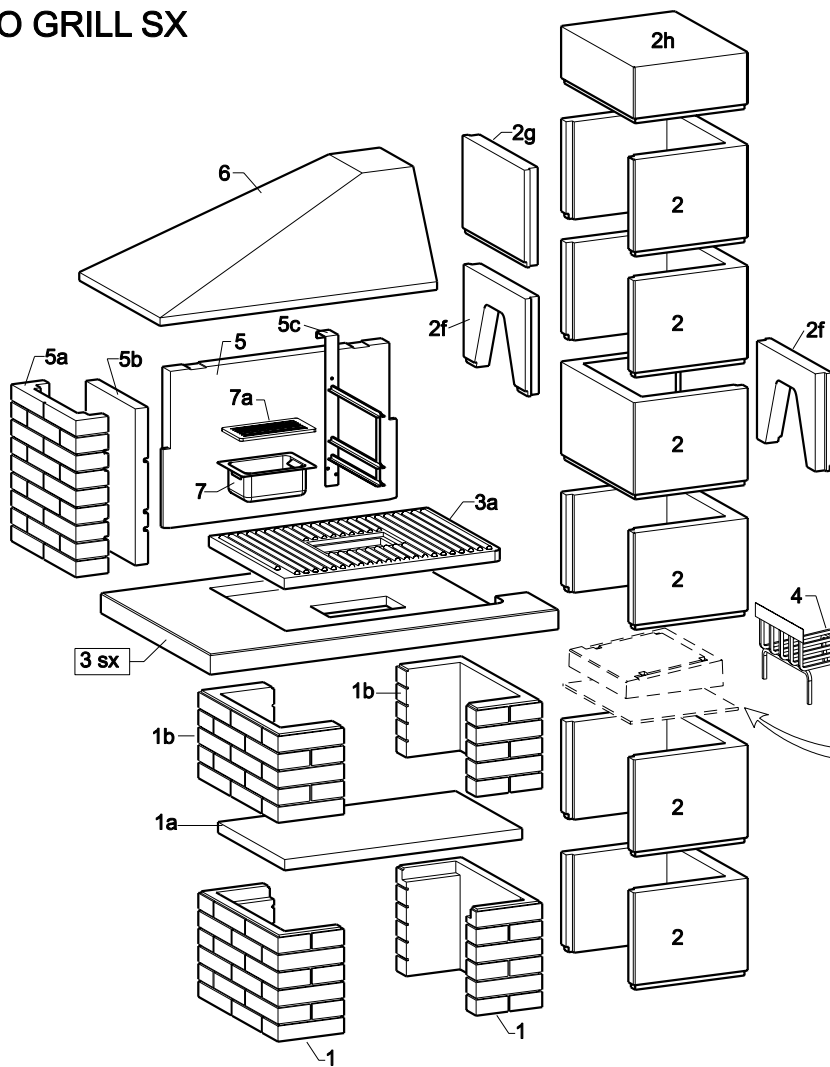


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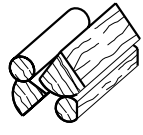


8

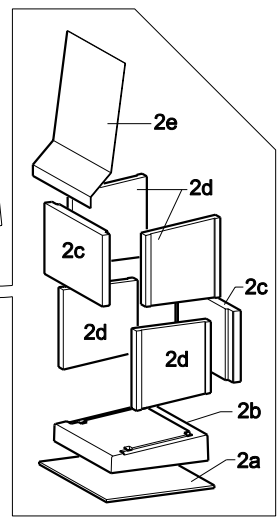
FARO GRILL SX



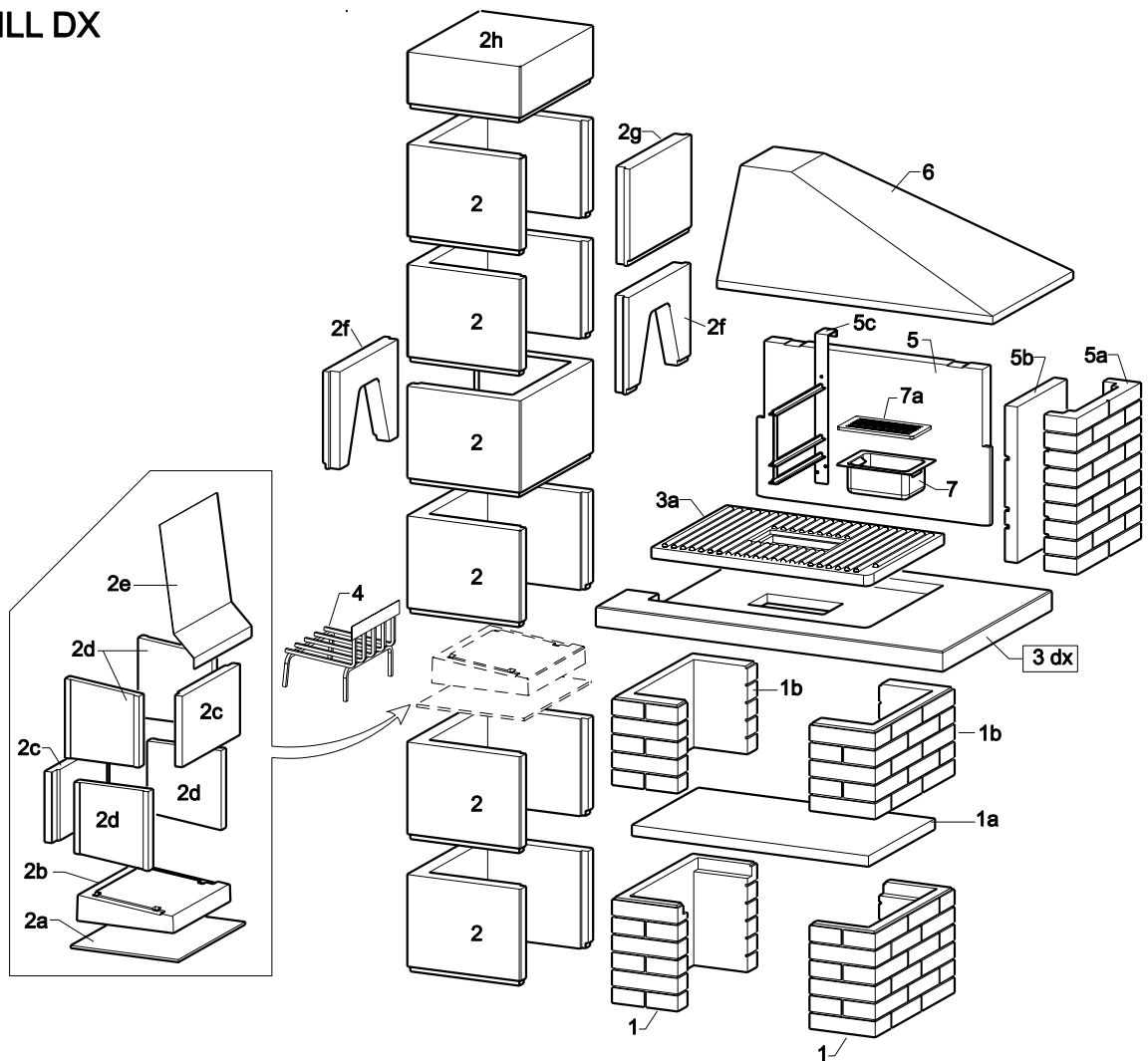
IT Carbone di legna
 DE Holzkohle
 GB Wood charcoal
 FR Charbon de bois
 ES Carbón
 NL Houtskool



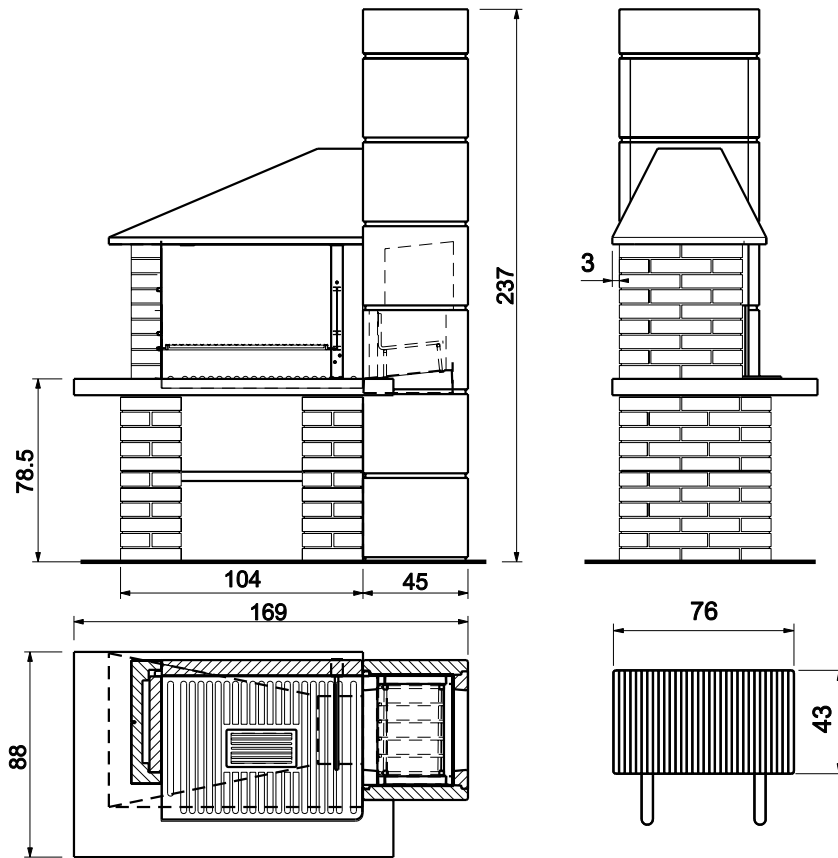
MAX 4 KG/h



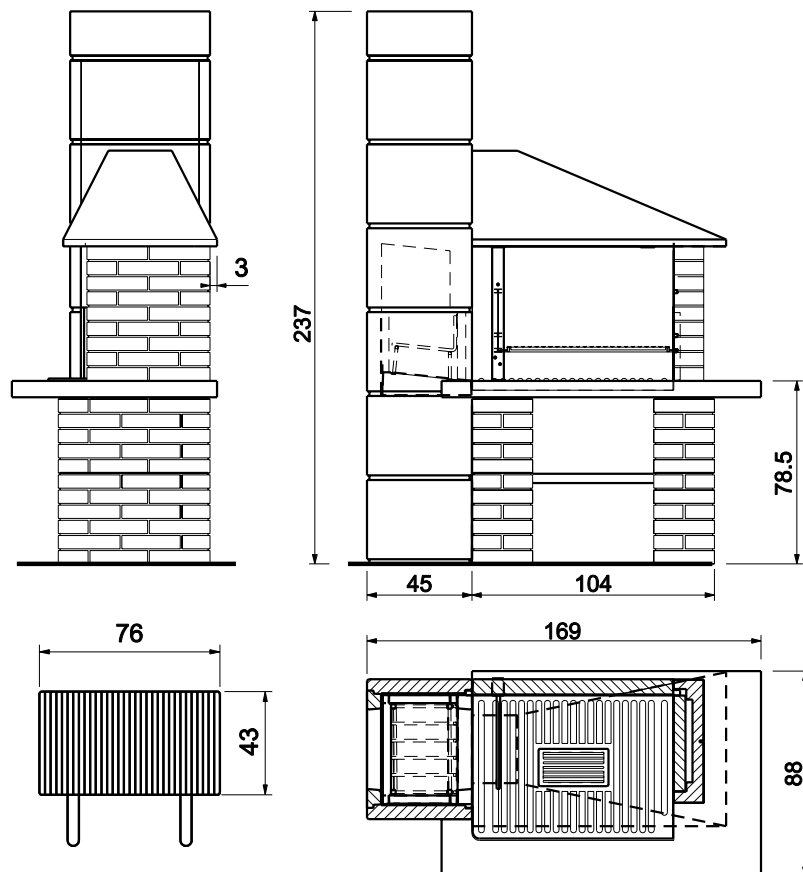
FARO GRILL DX



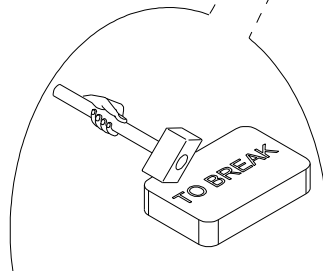
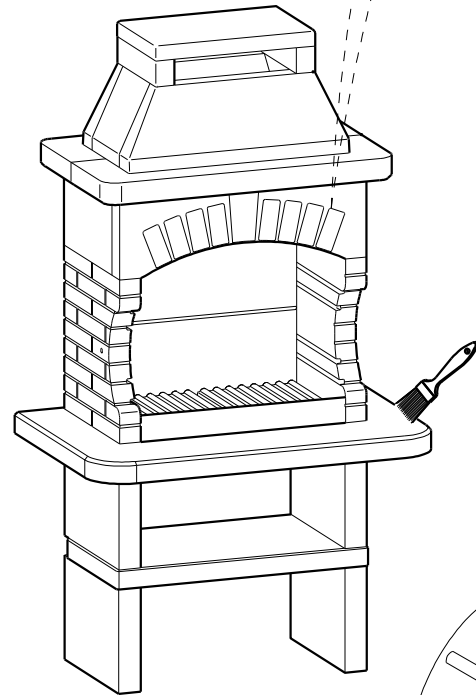
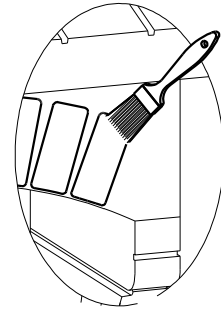
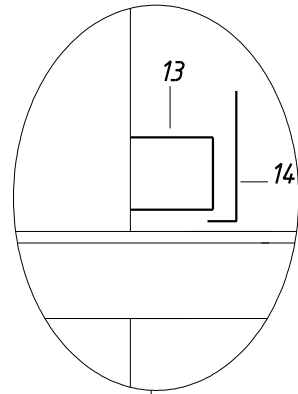
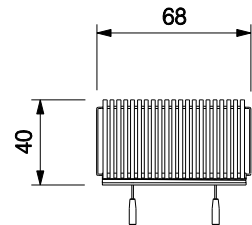
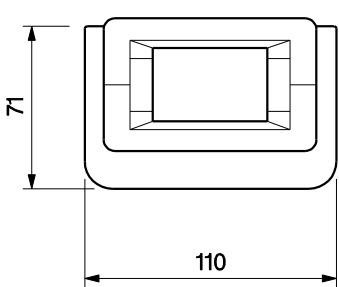
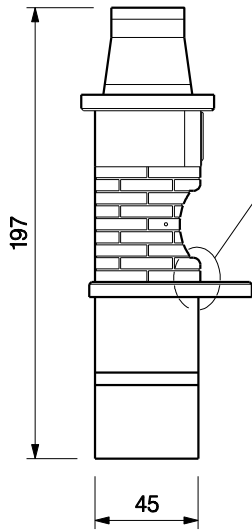
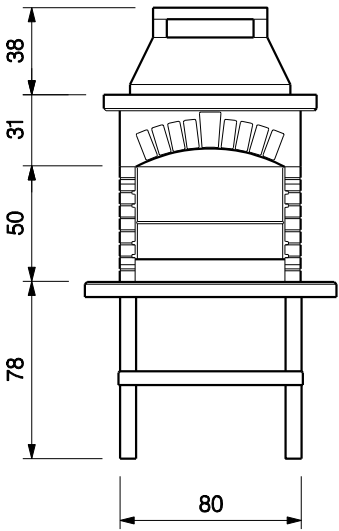
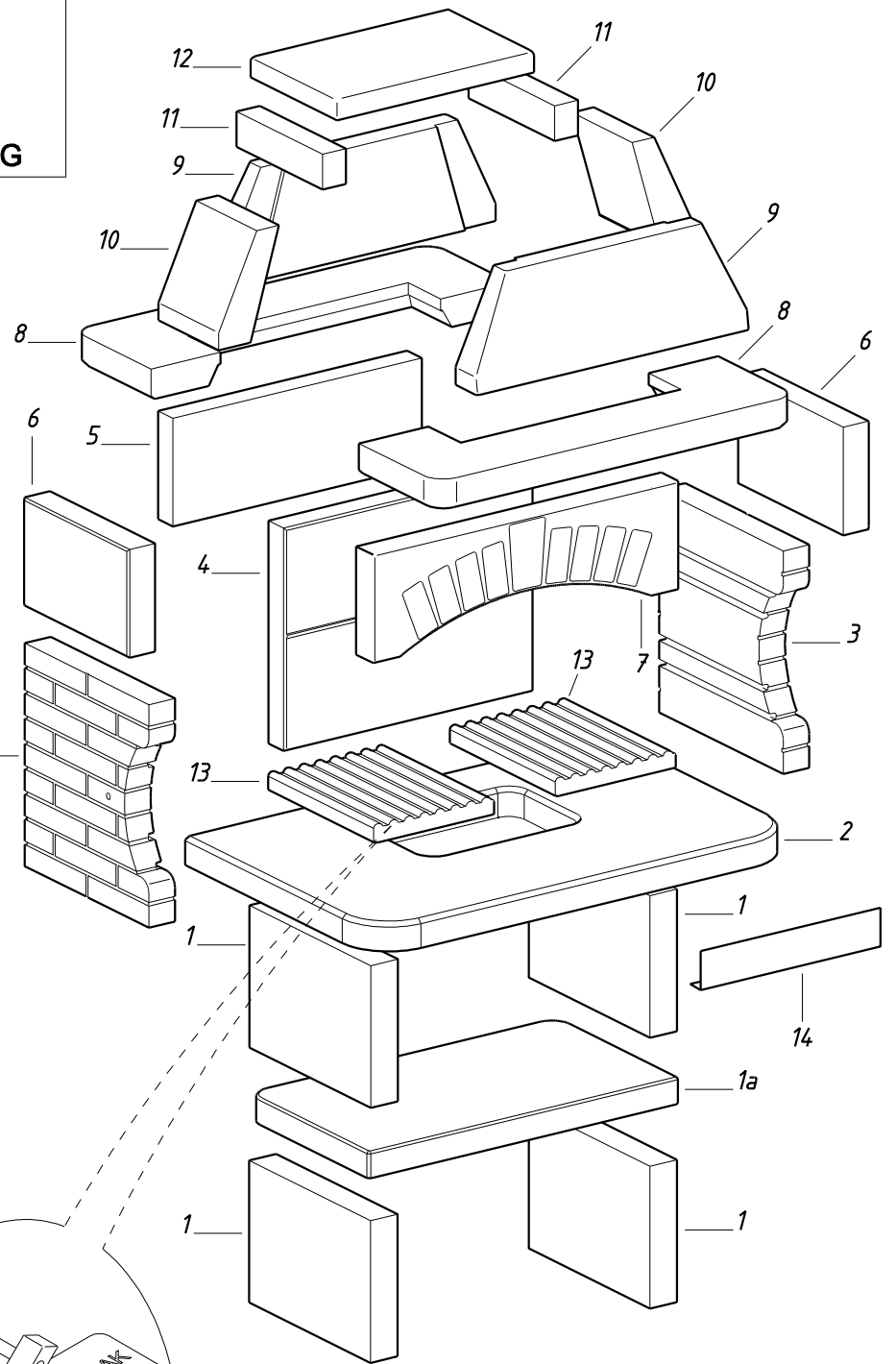
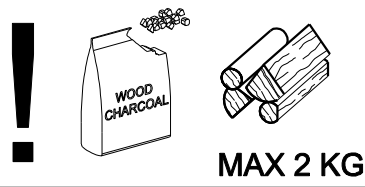
FARO
GRILL SX



FARO
GRILL DX

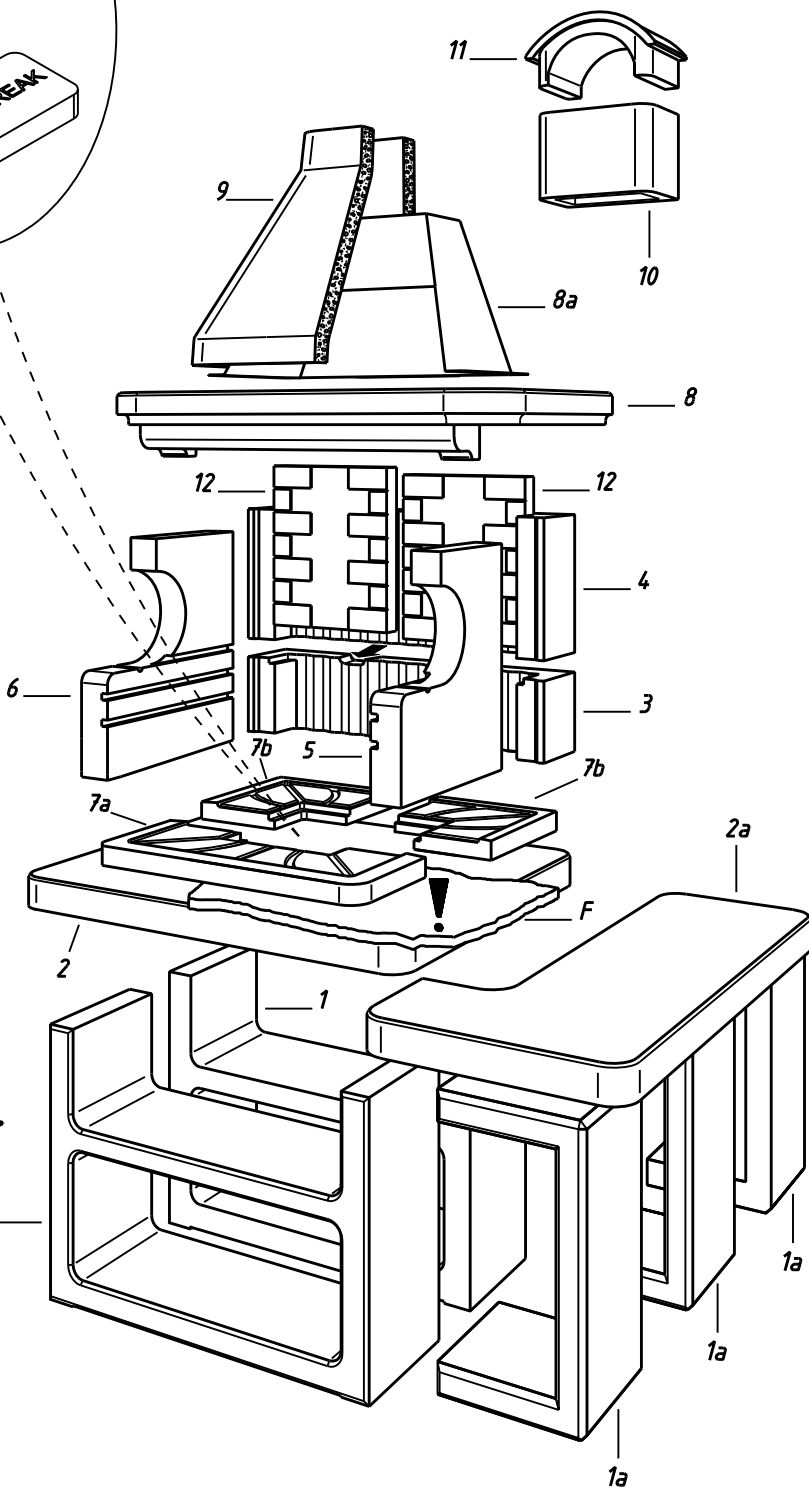
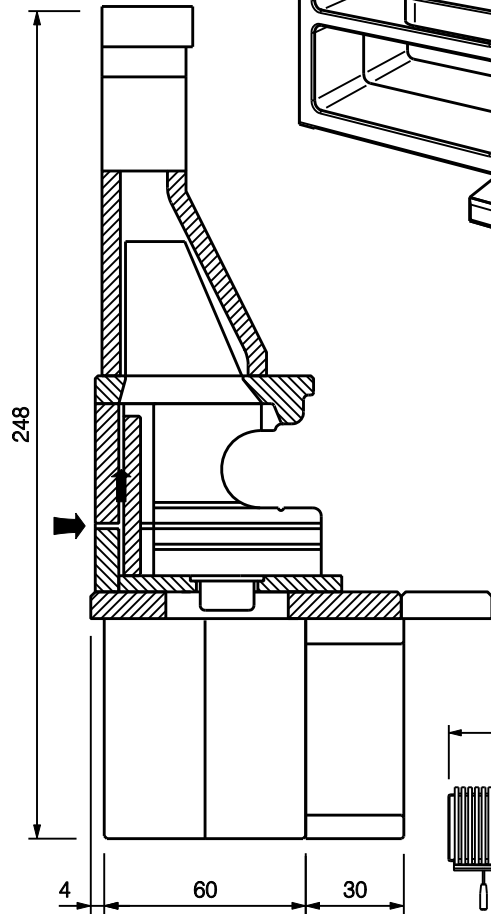
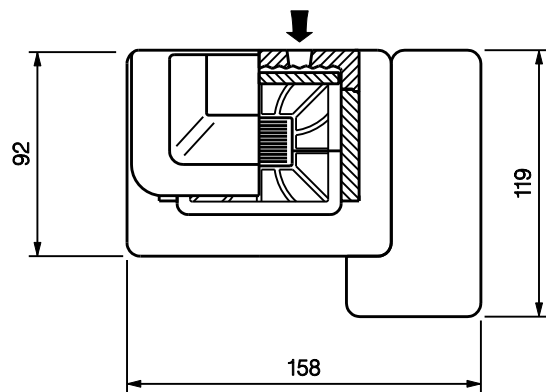
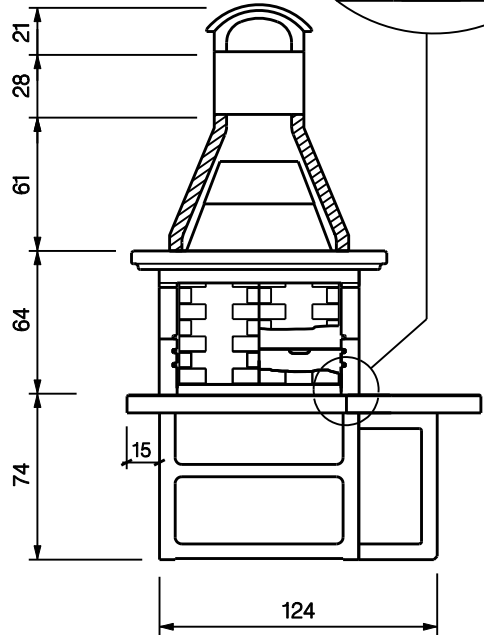
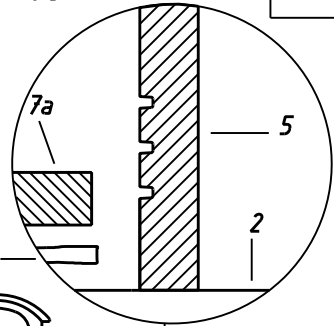
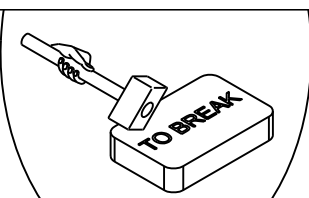
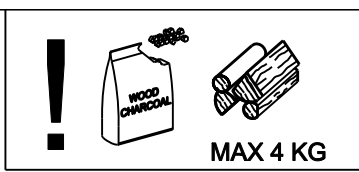


FIJI



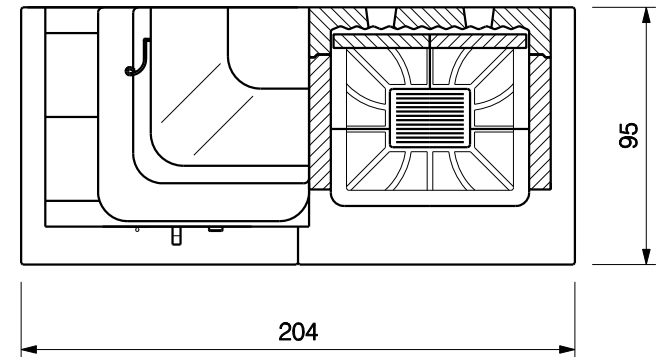
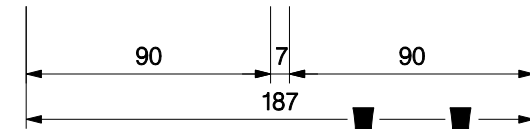
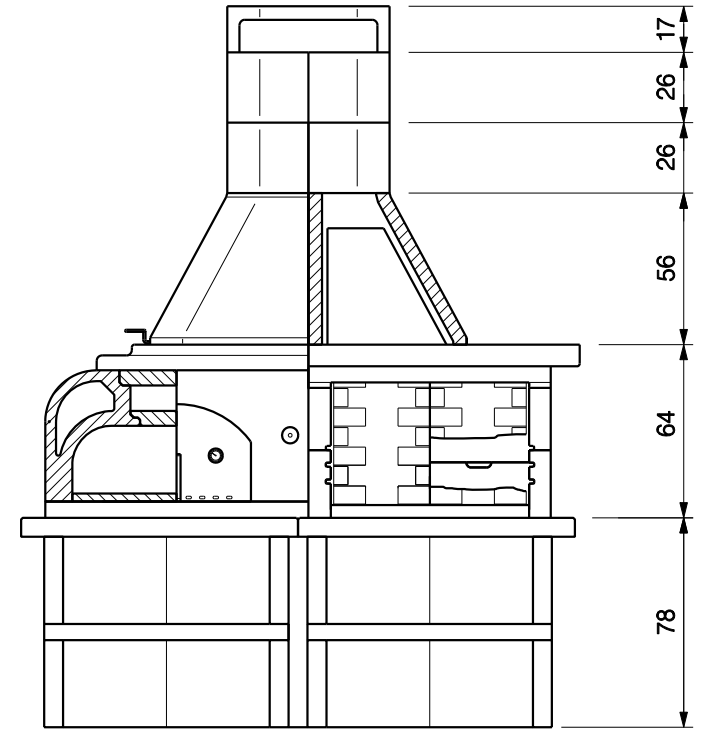
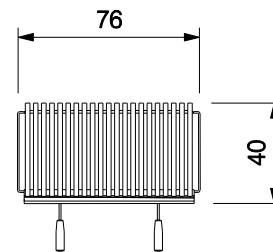
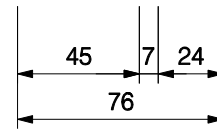
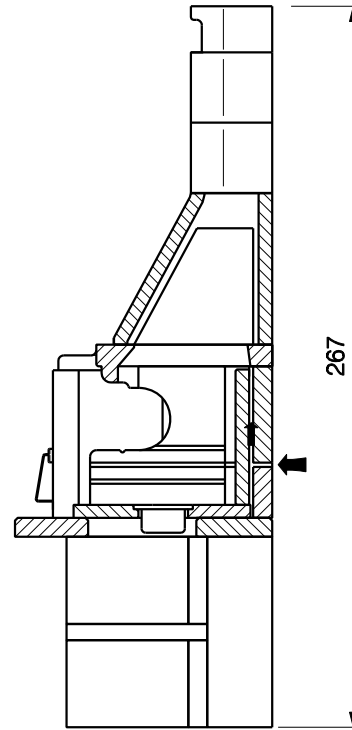
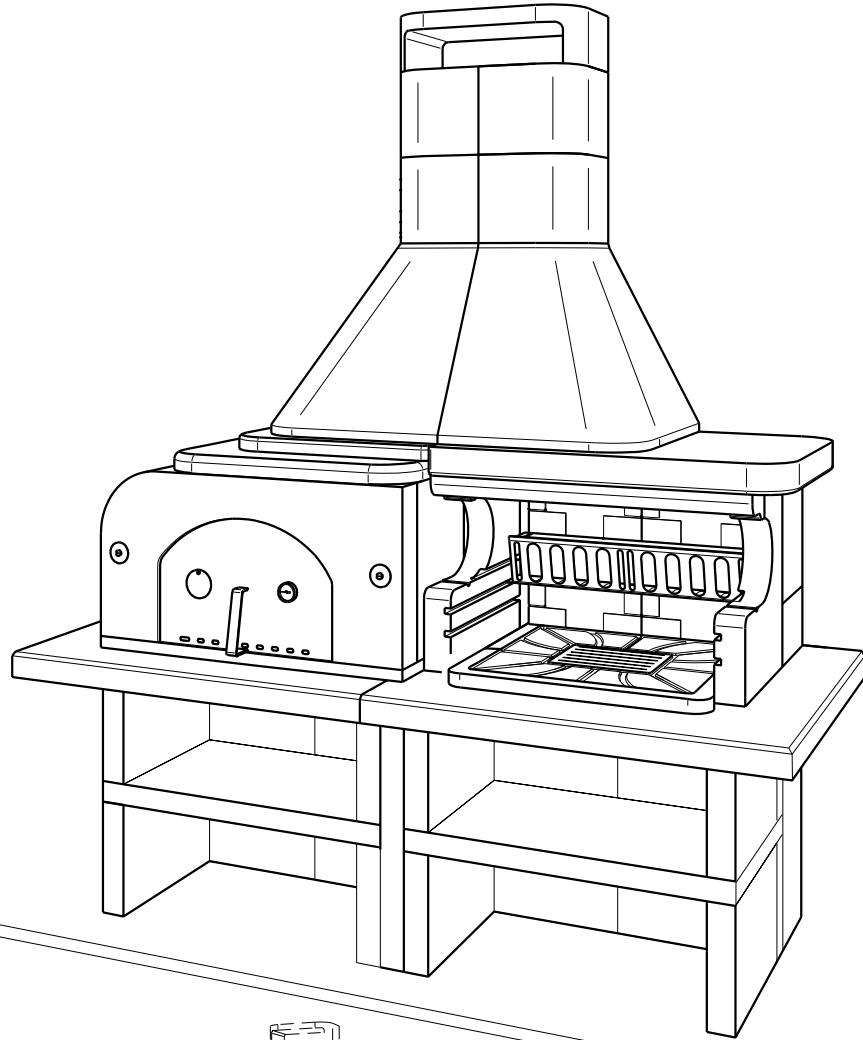
GALLIPOLI 3

Ean 13: /
cod. 80 300 5010 - E1 1448 b

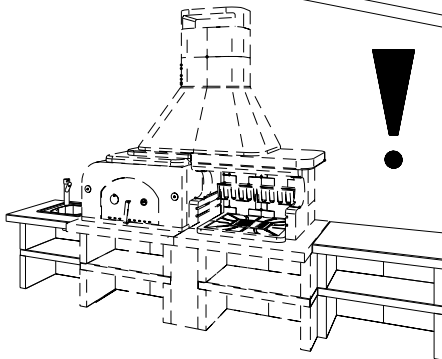


GARGANO con FORNO 3

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

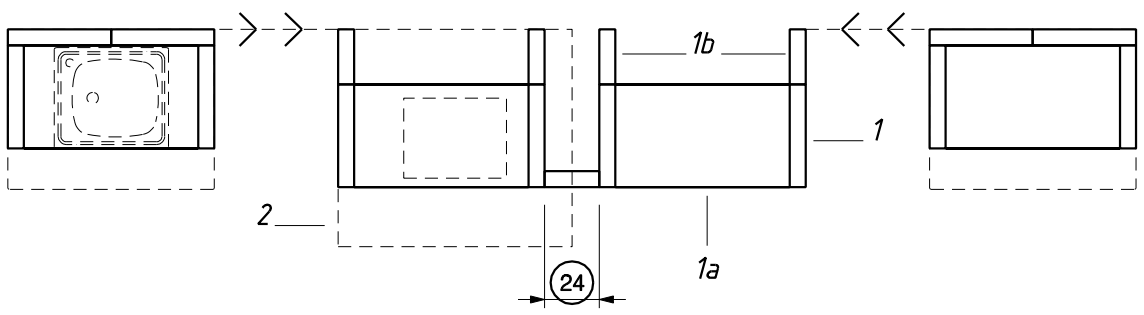
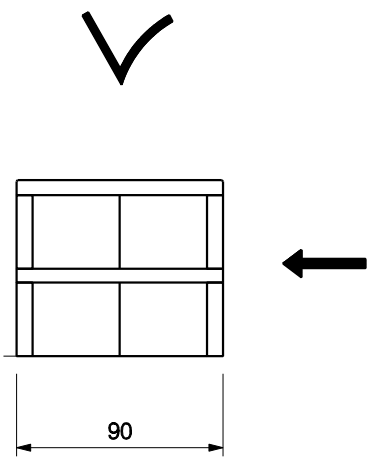
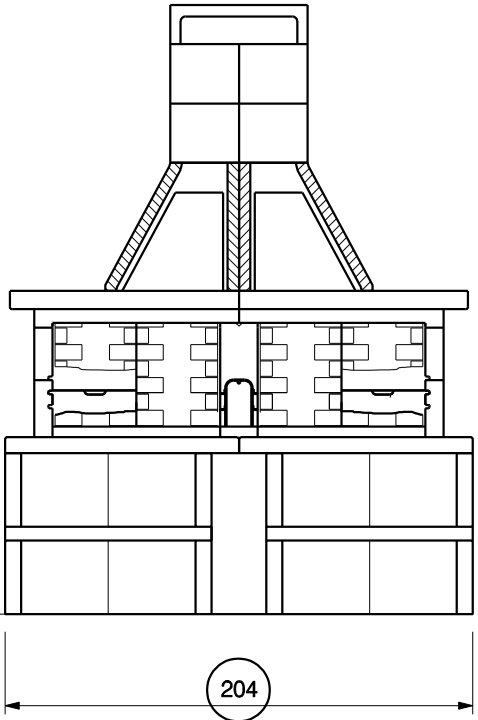
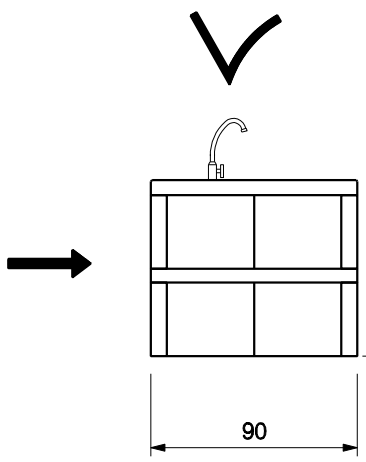
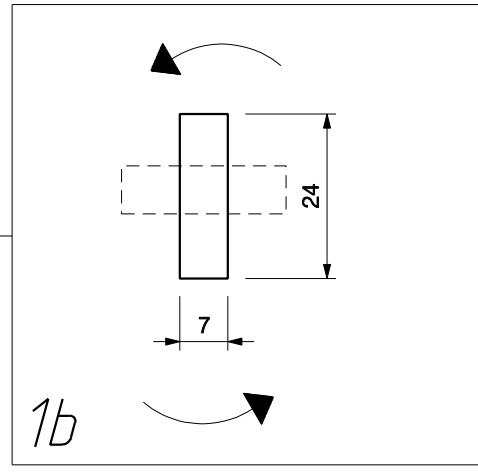
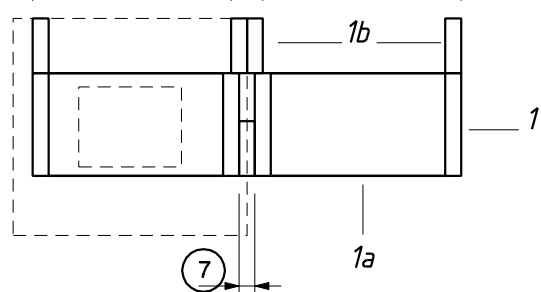
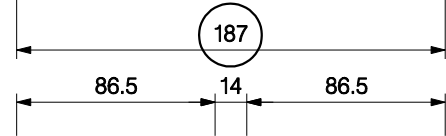
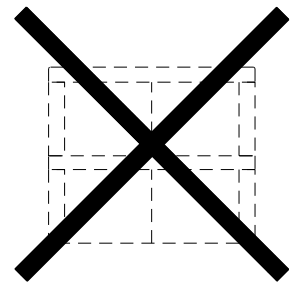
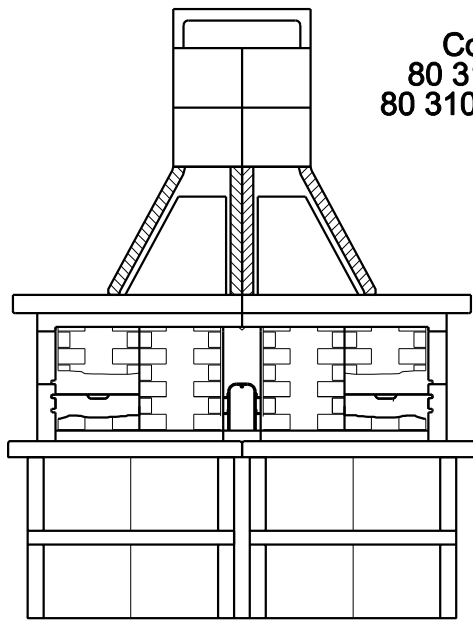
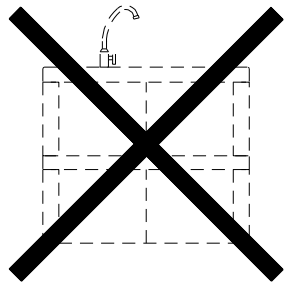


Cod. 80 300 9150



Cod. 80 300 9160

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



9 Cm

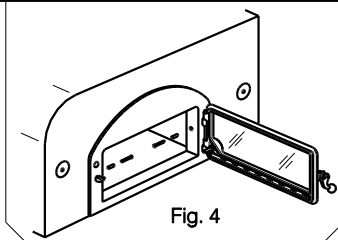
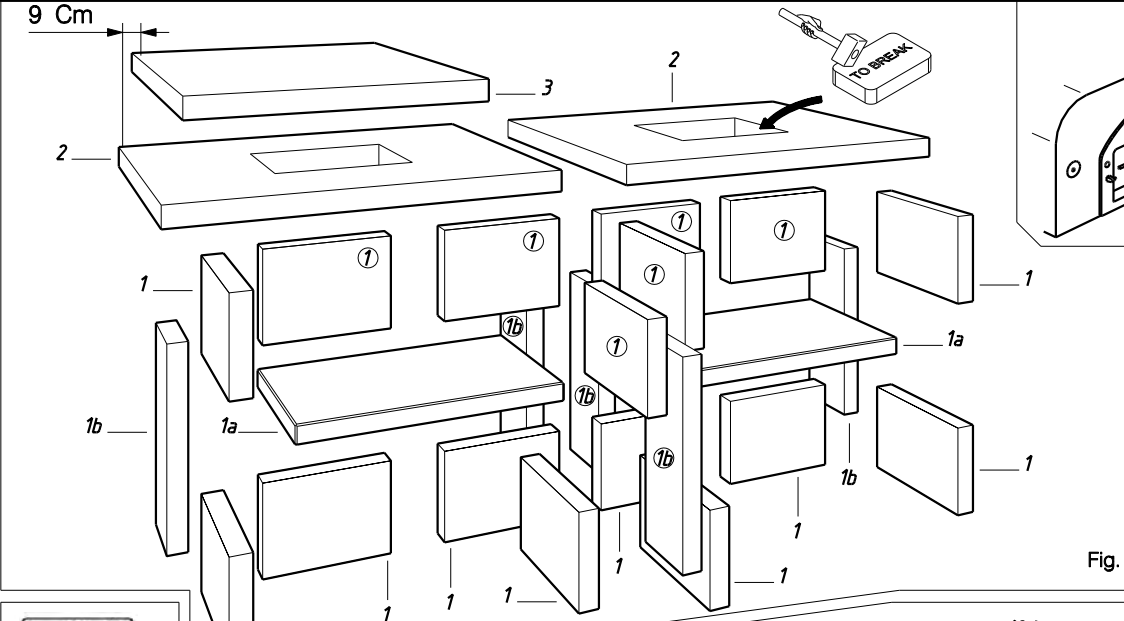


Fig. 4

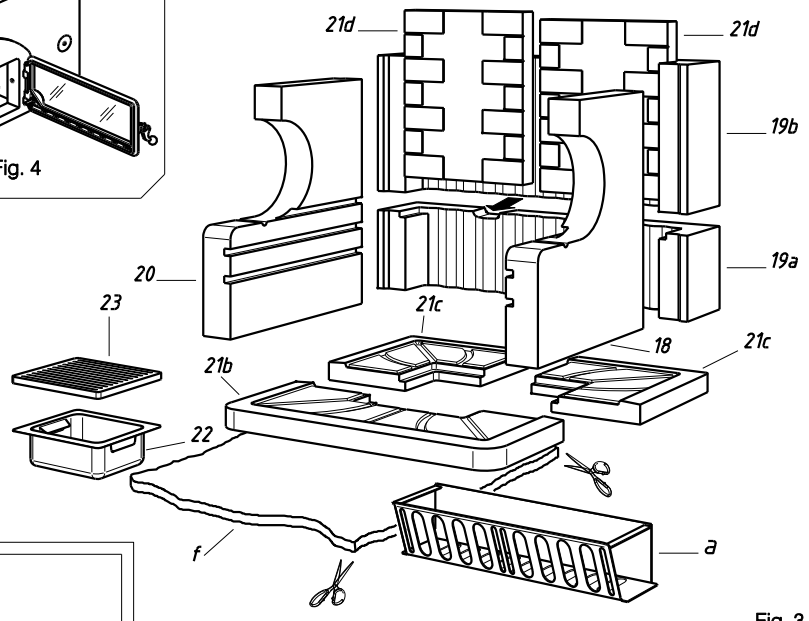


Fig. 3

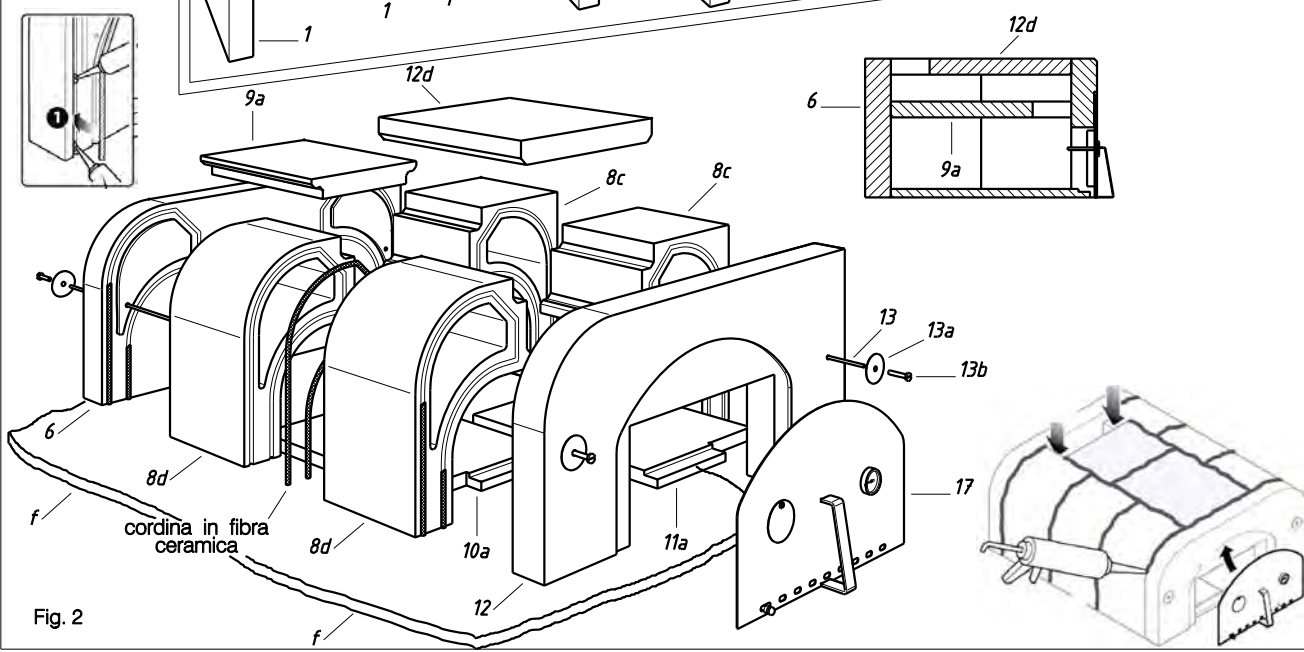


Fig. 2

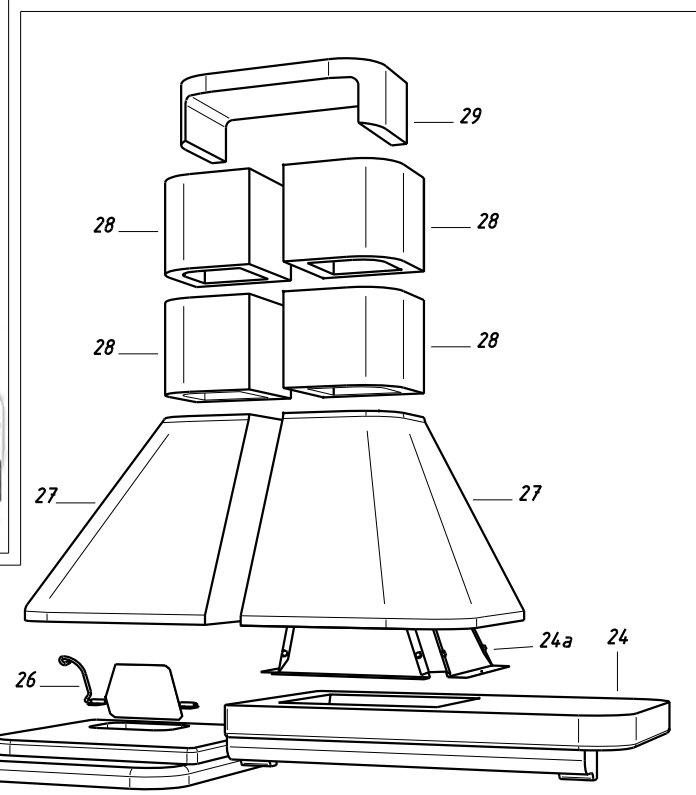


Fig. 3a

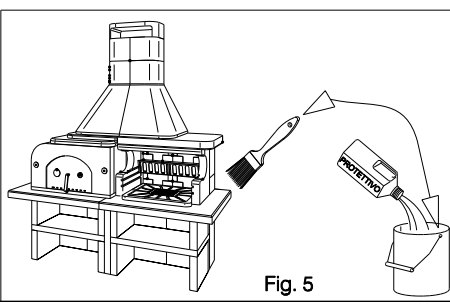


Fig. 5

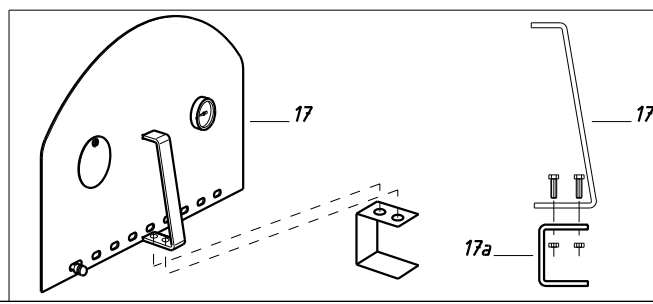
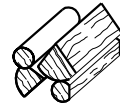


Fig. 17

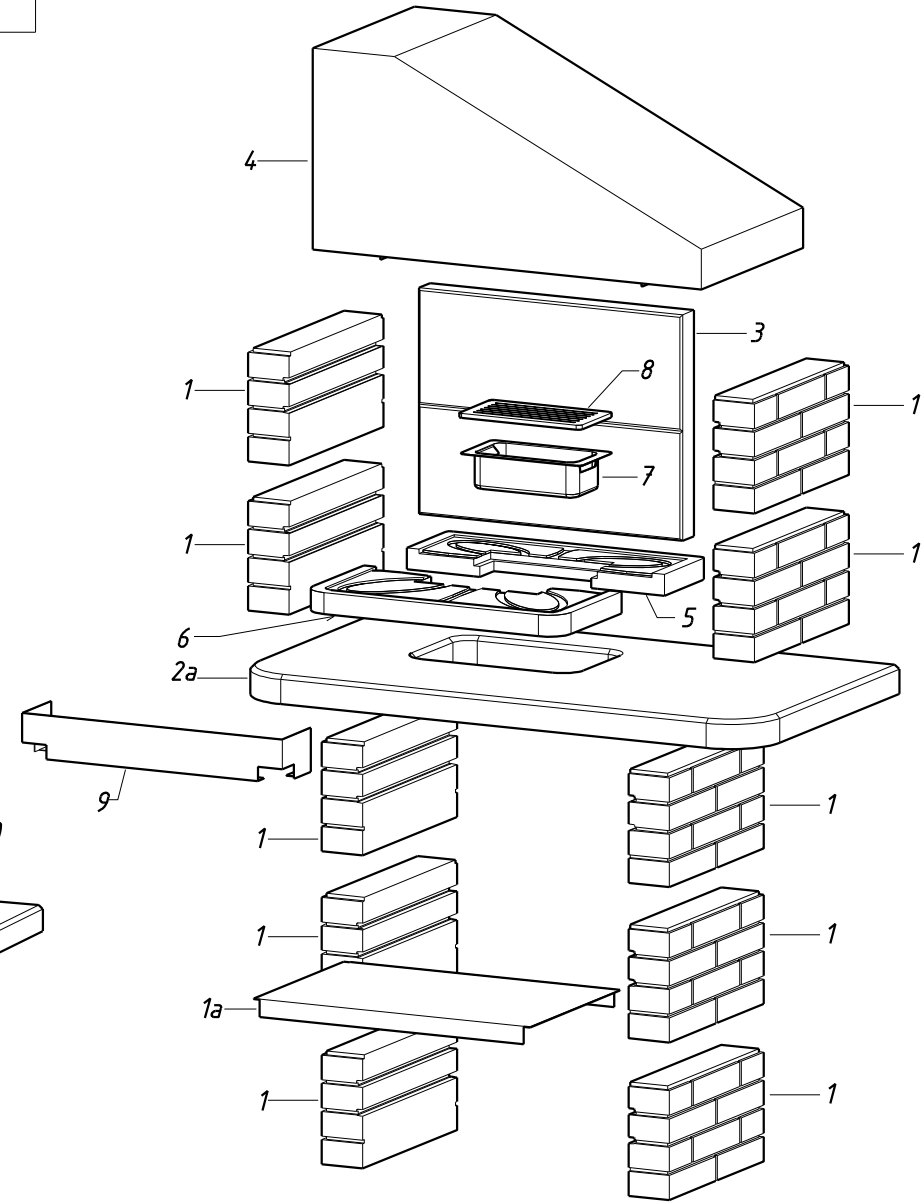
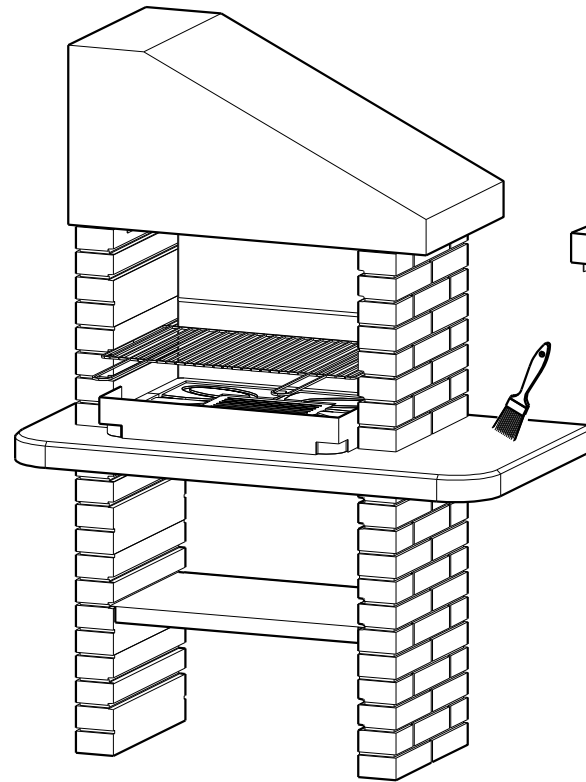
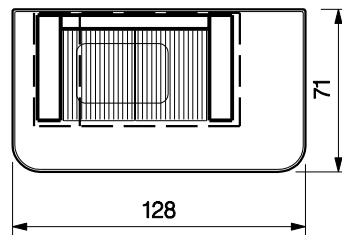
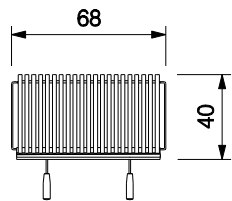
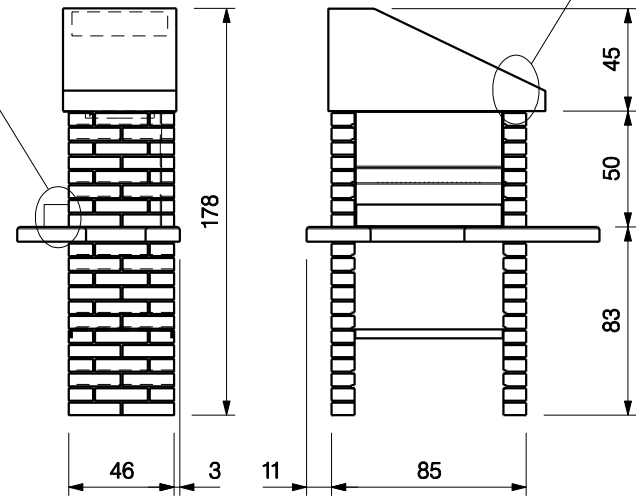
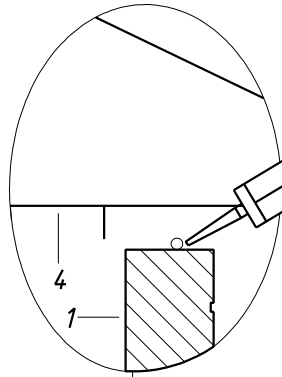
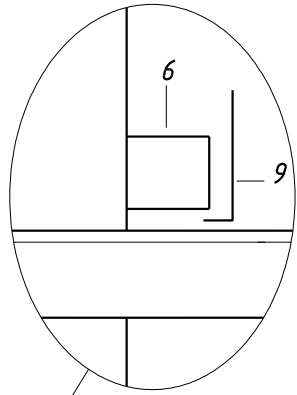
GARGANO con FORNO 3

Ean 13: /
cod. 80 370 1240 - E1 N.06 b

GOA



MAX 2 KG

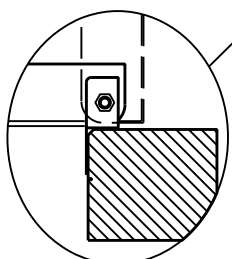
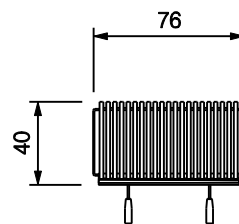
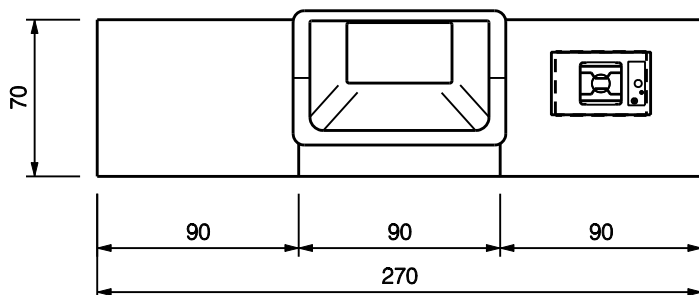
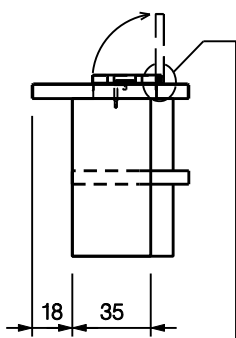
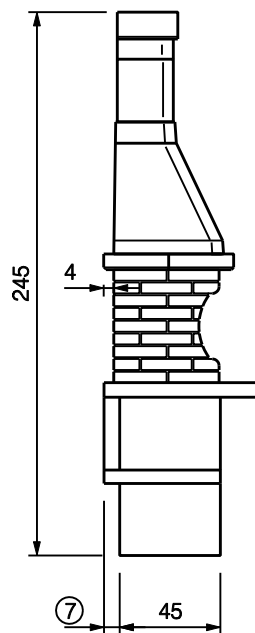
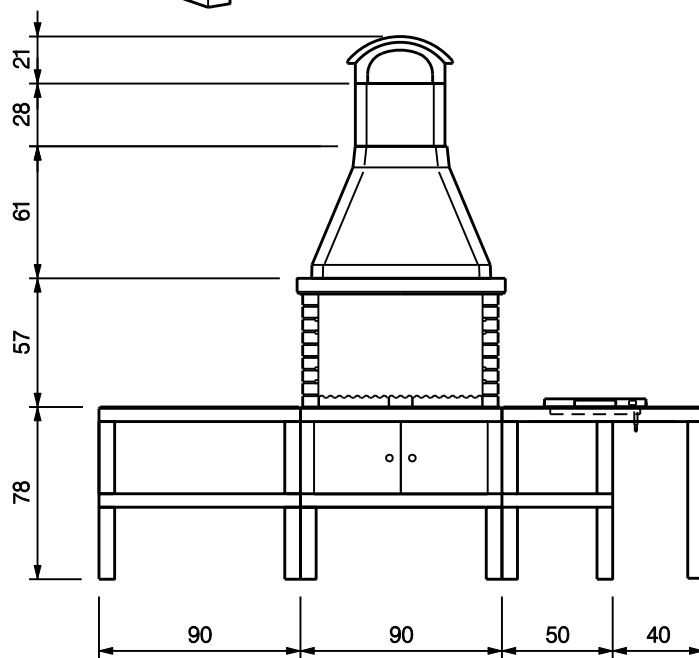
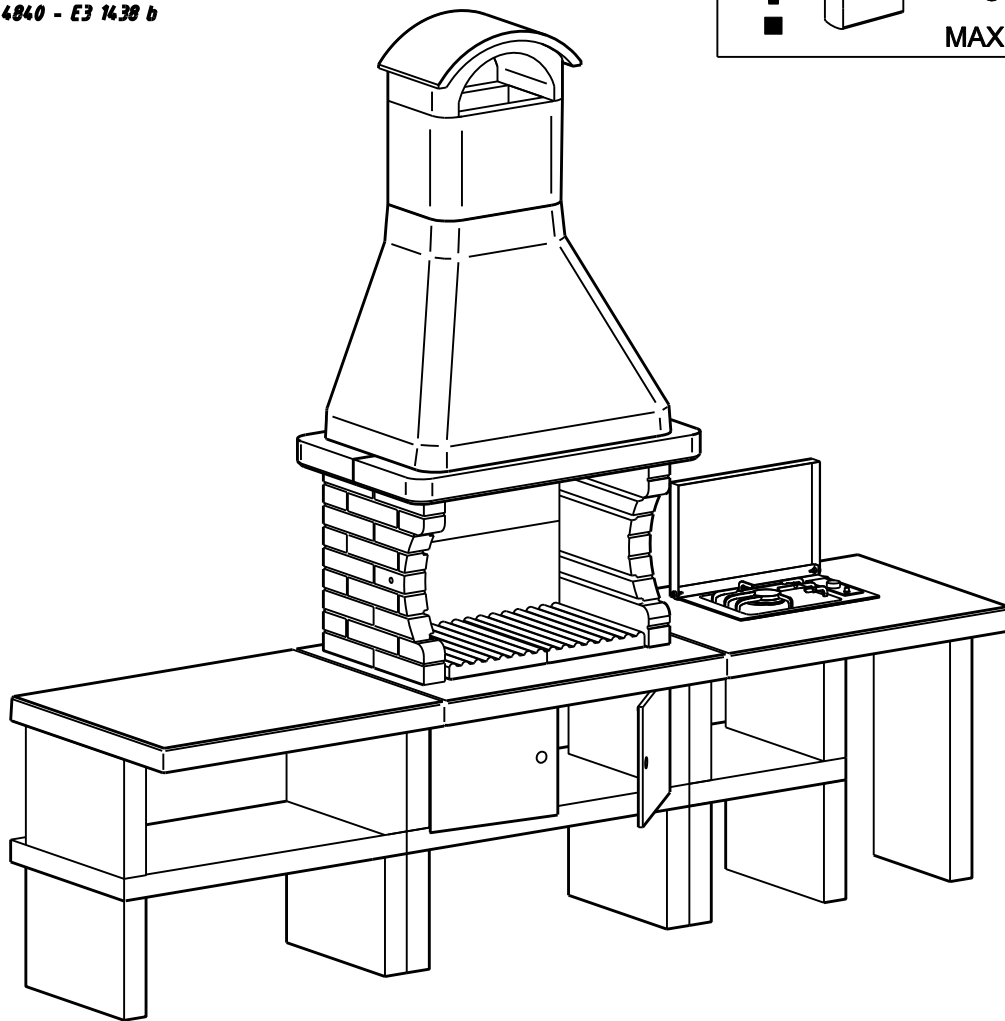


GRANADA - Programma Cucina

Ean 13: /
cod. 80 300 4840 - E3 1438 b

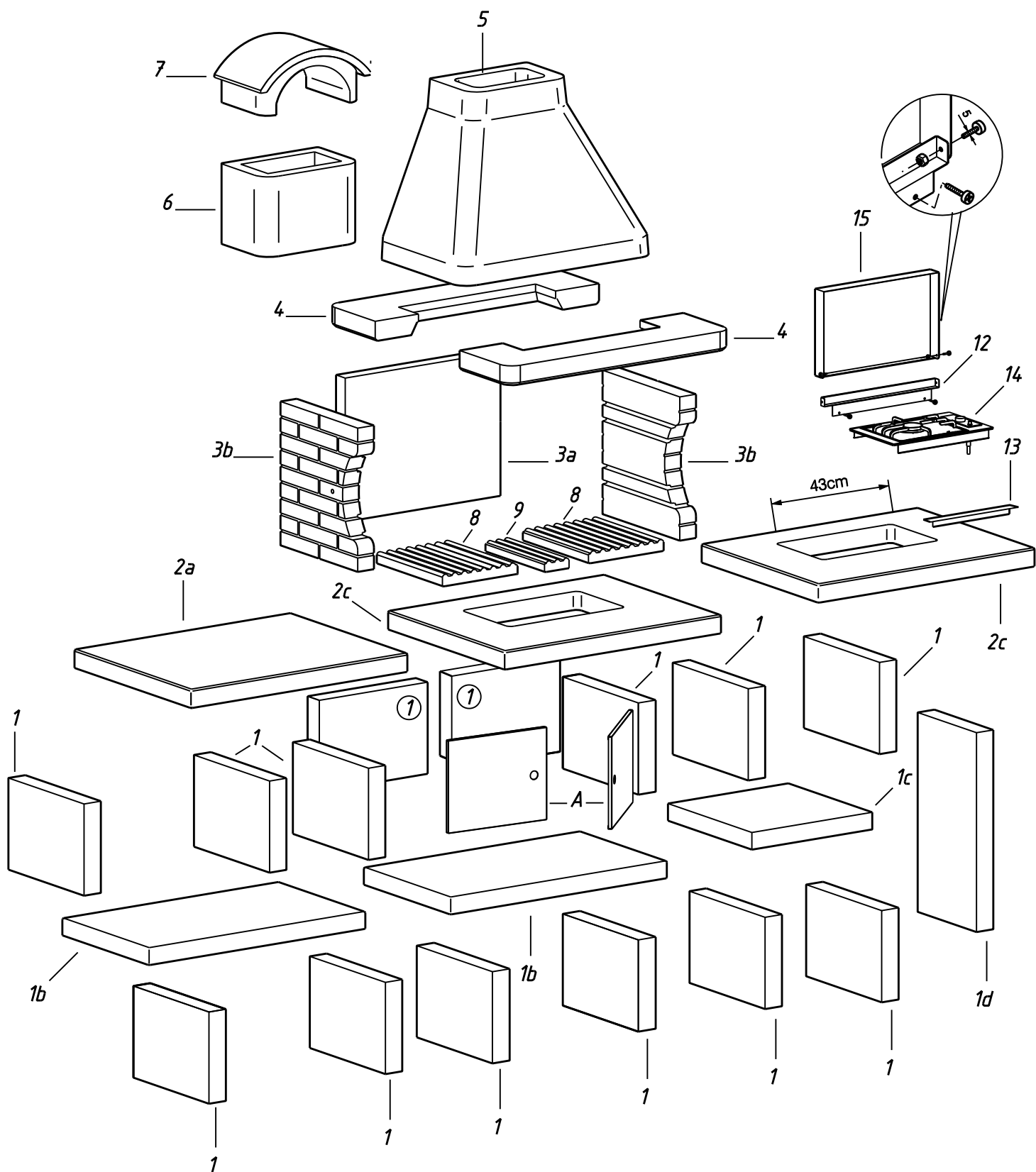


MAX 3 KG



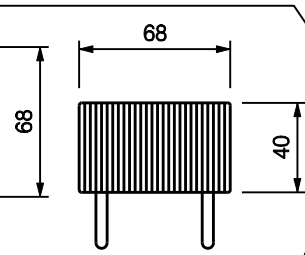
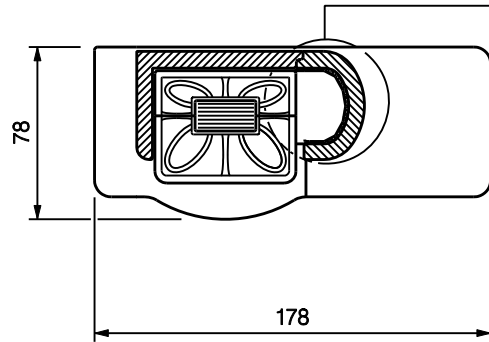
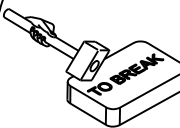
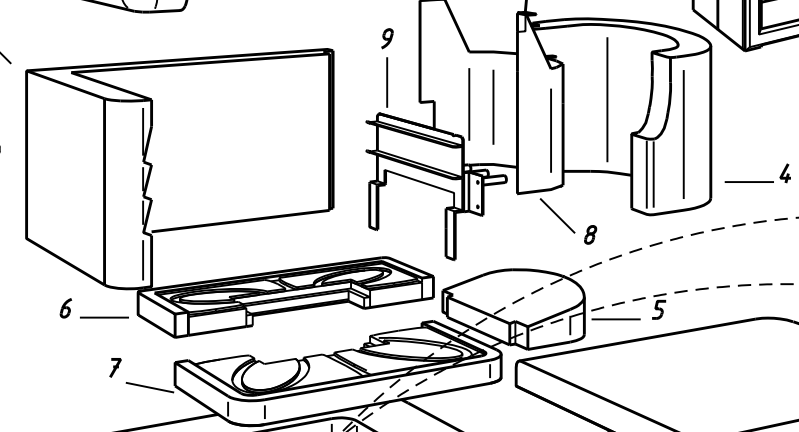
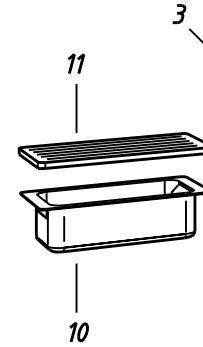
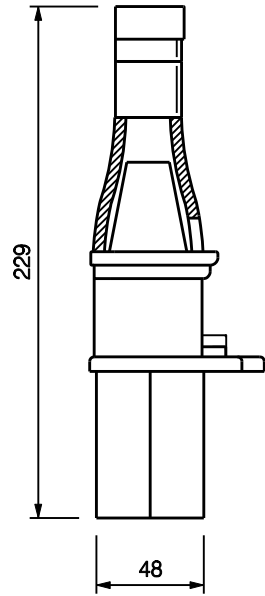
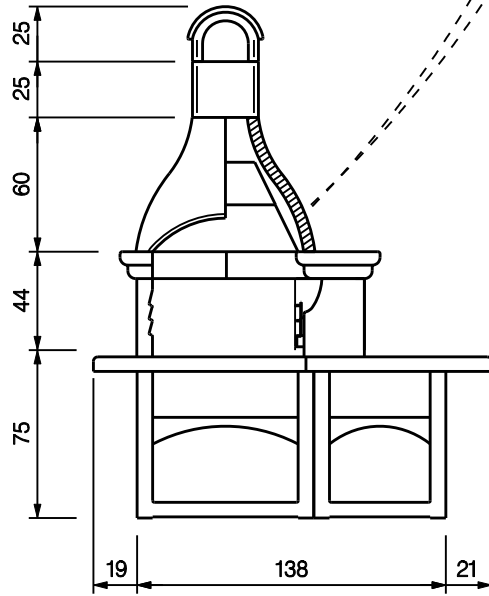
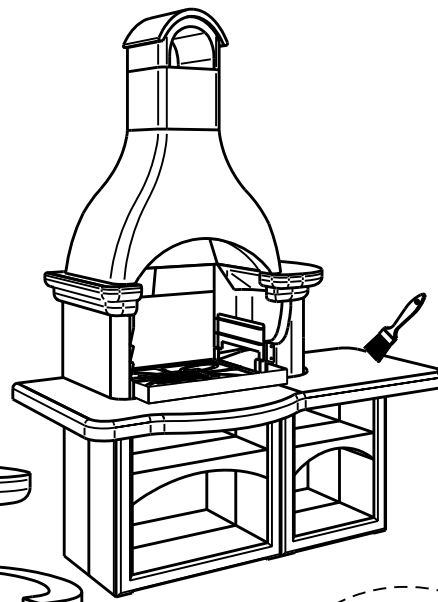
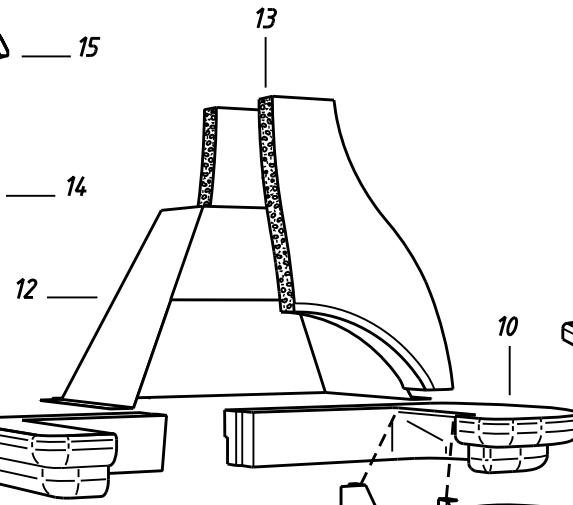
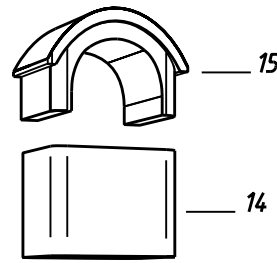
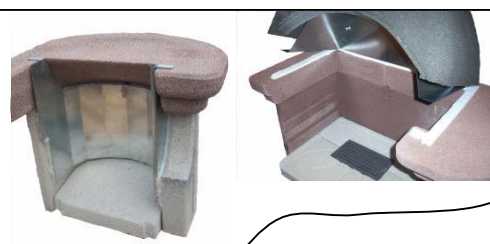
GRANADA - Programma Cucina

Ean 13: /
cod. 80 300 4840 - E3 1438 b

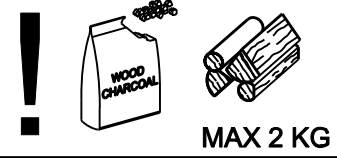
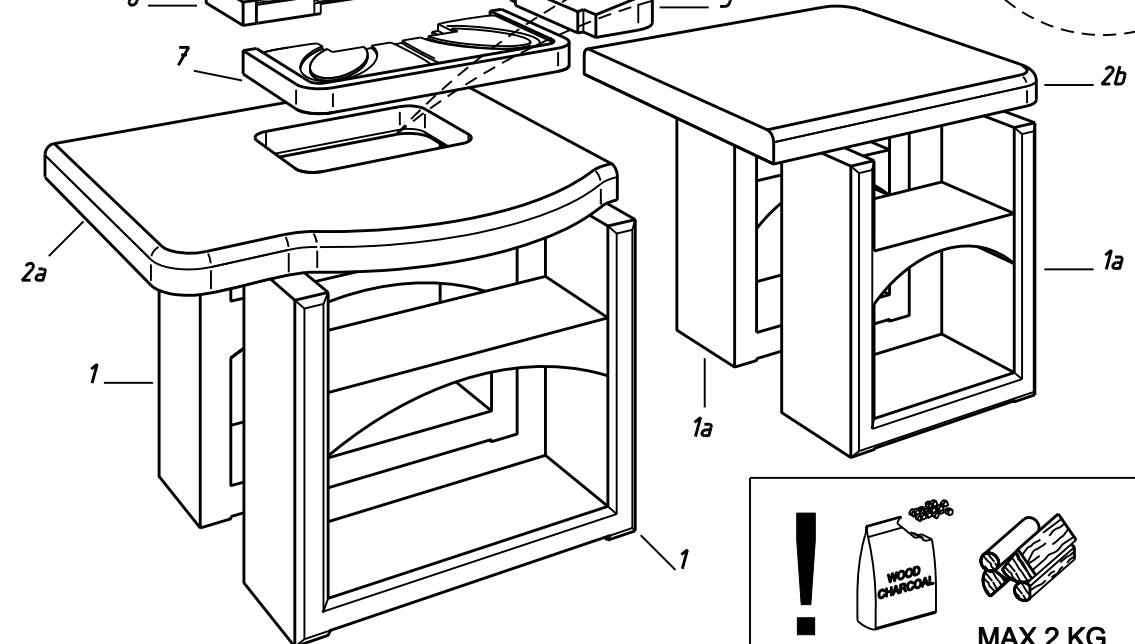
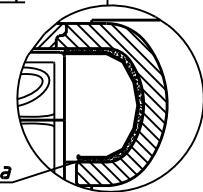


LANZAROTE 3

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



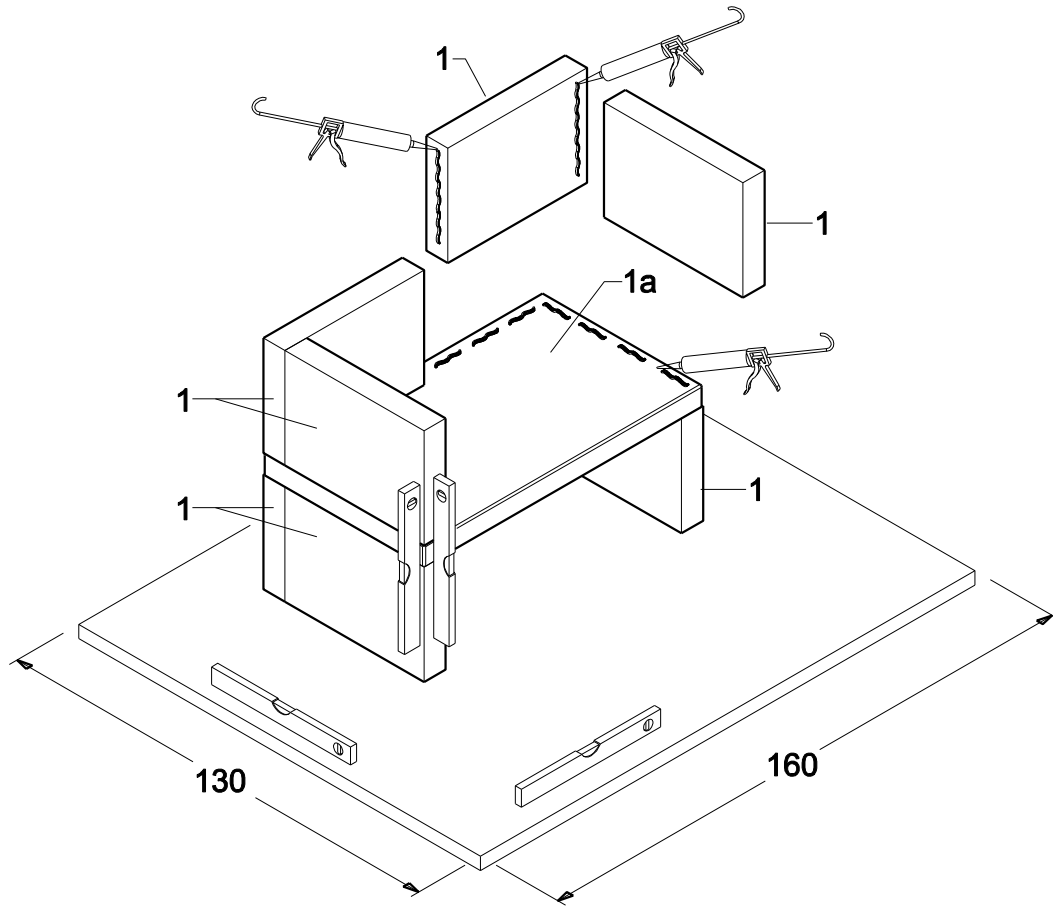
Fibra ceramica



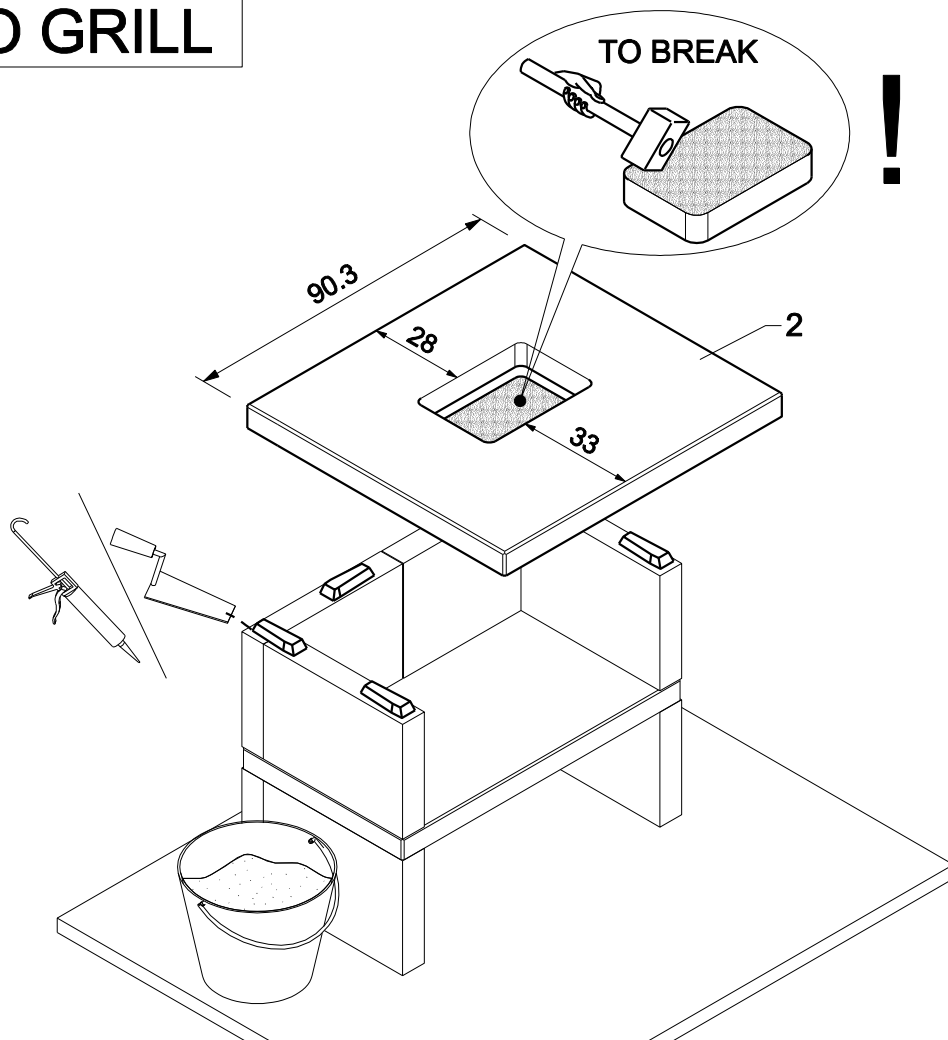
PROGRAMMA MALIBU 2



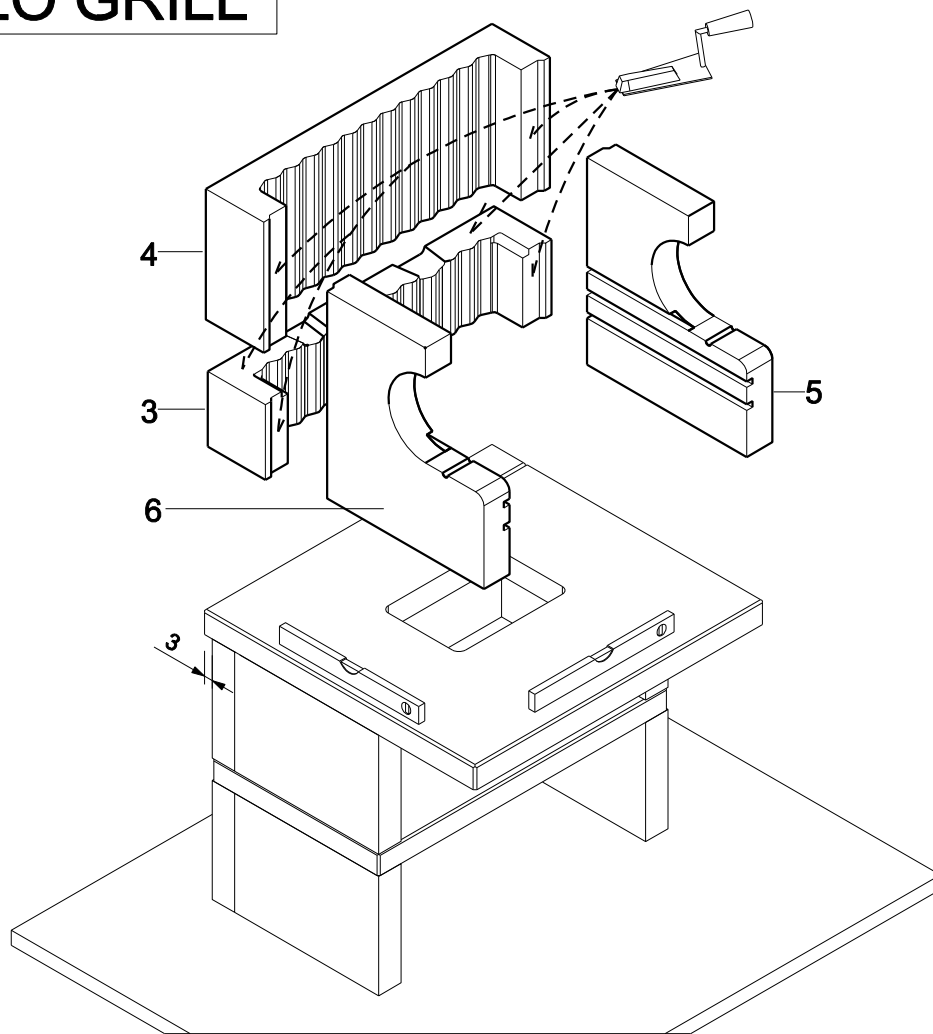
1 - MODULO GRILL



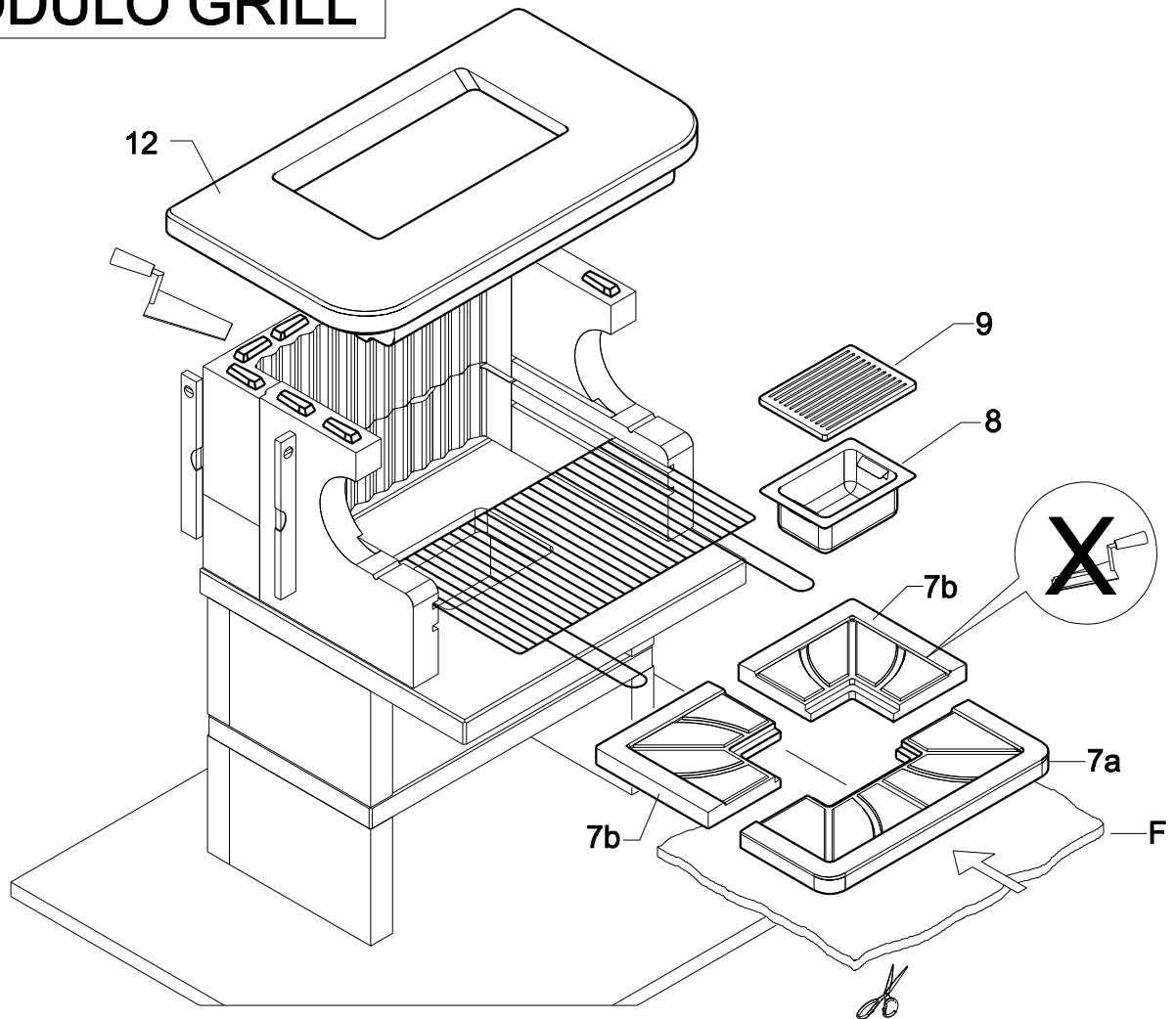
2 - MODULO GRILL



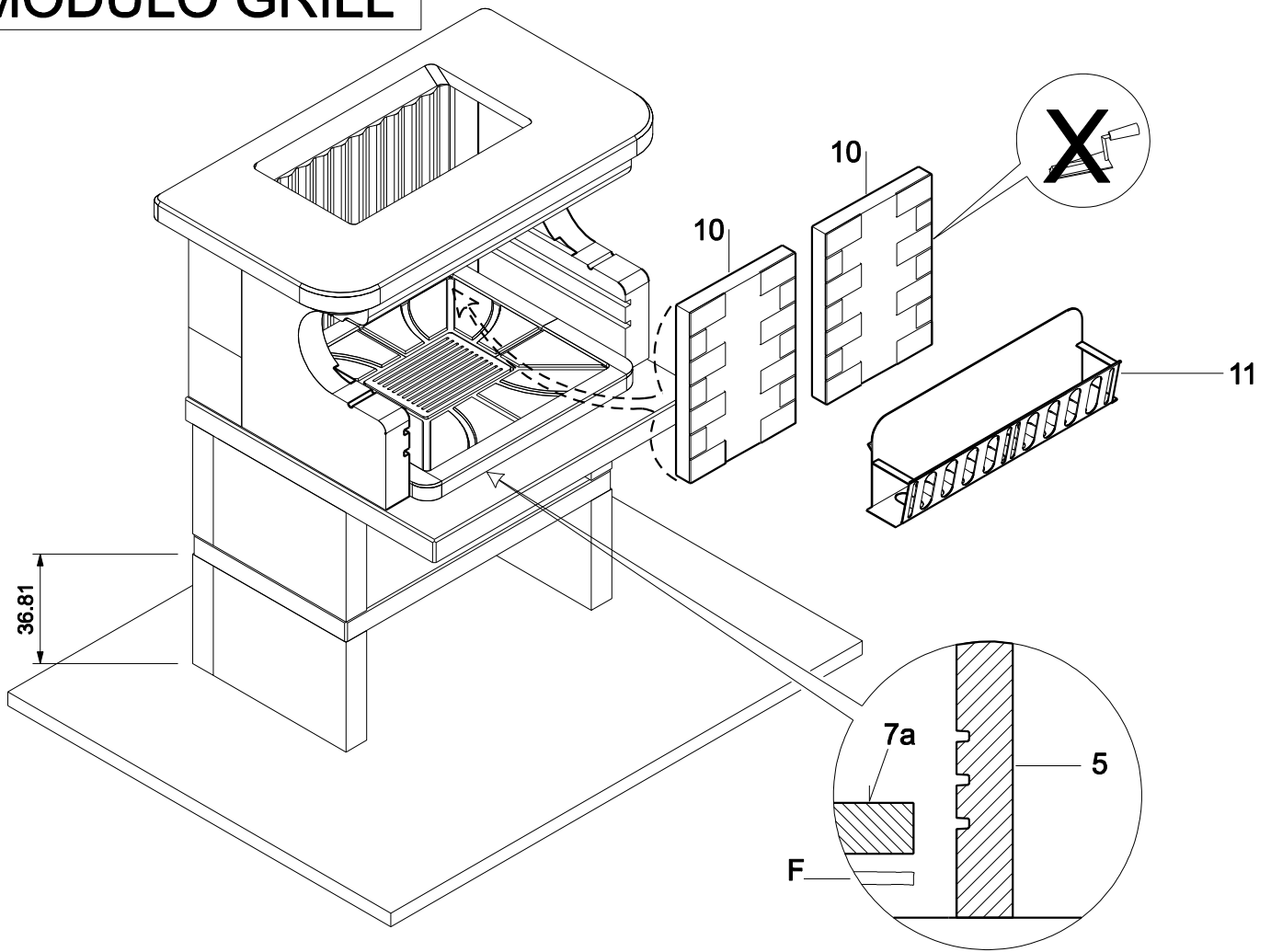
3 - MODULO GRILL



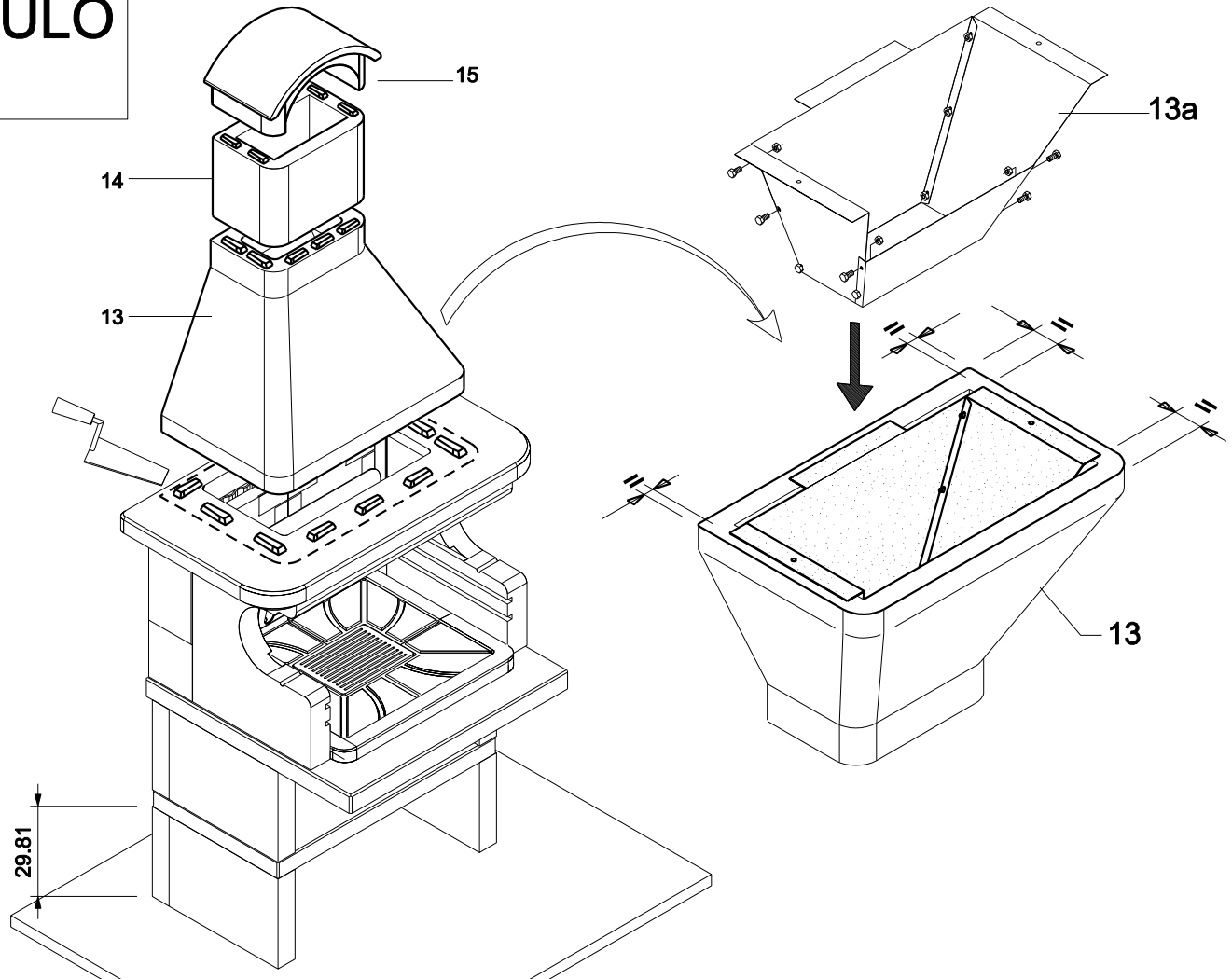
4 - MODULO GRILL

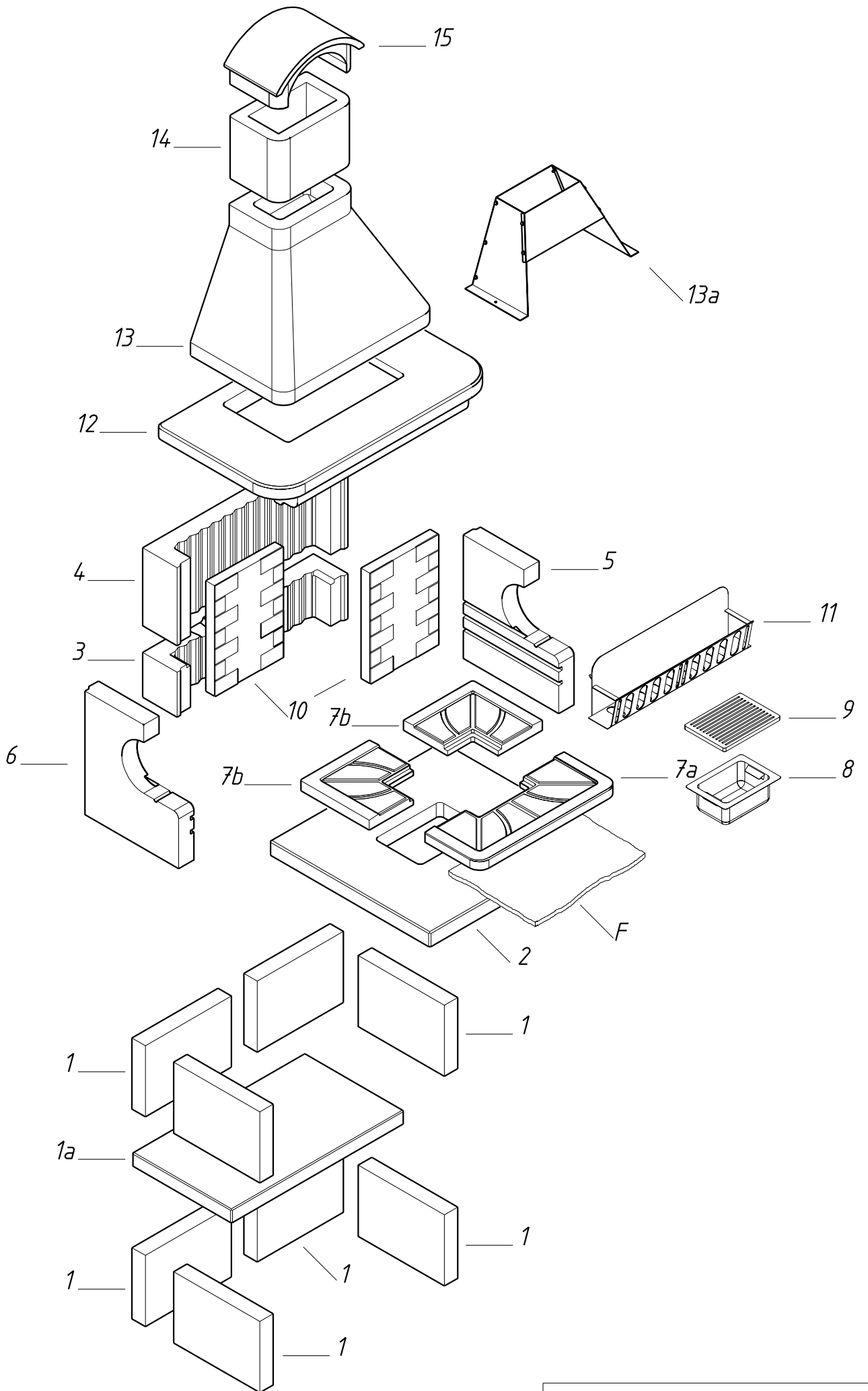


5 - MODULO GRILL



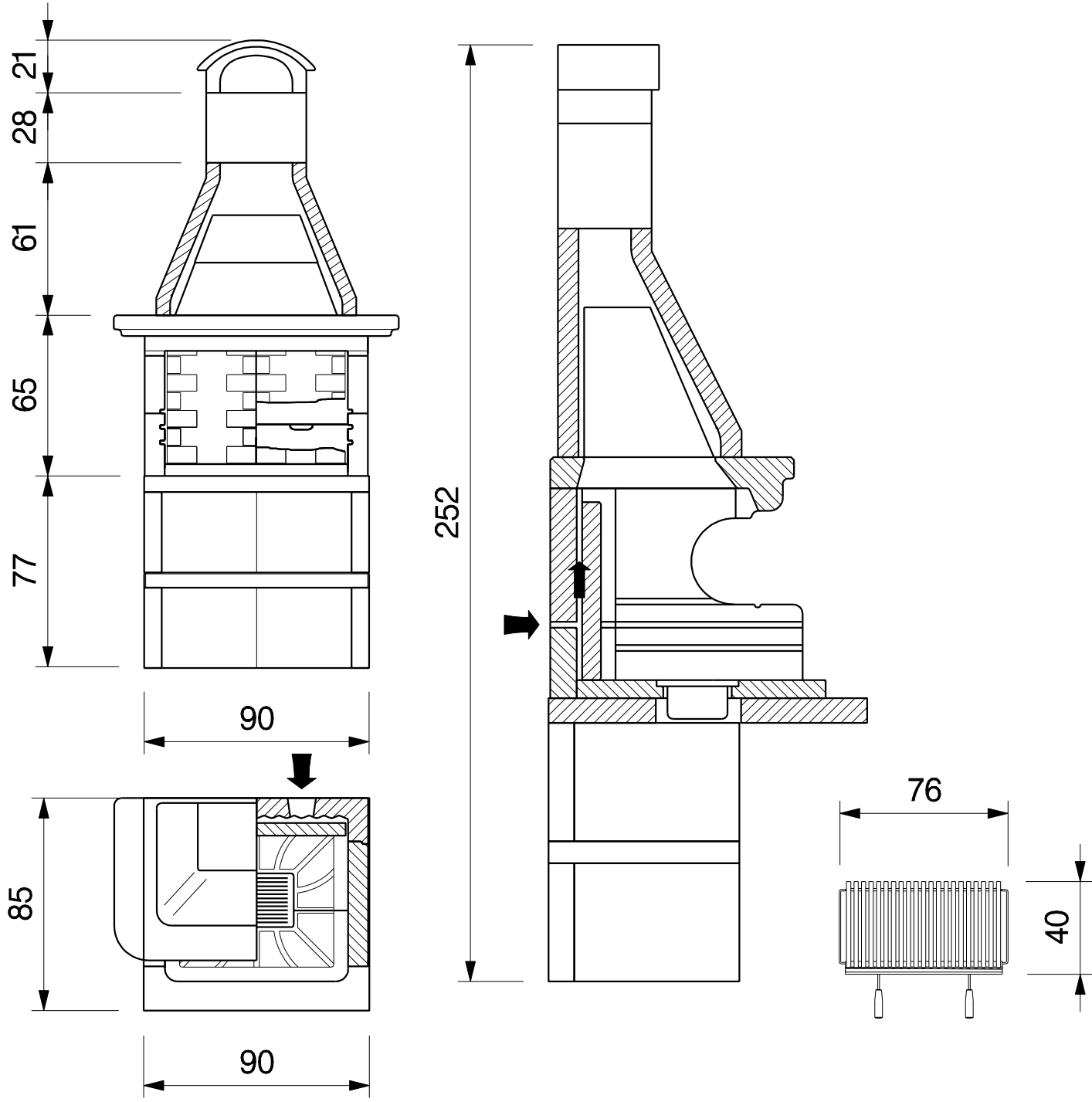
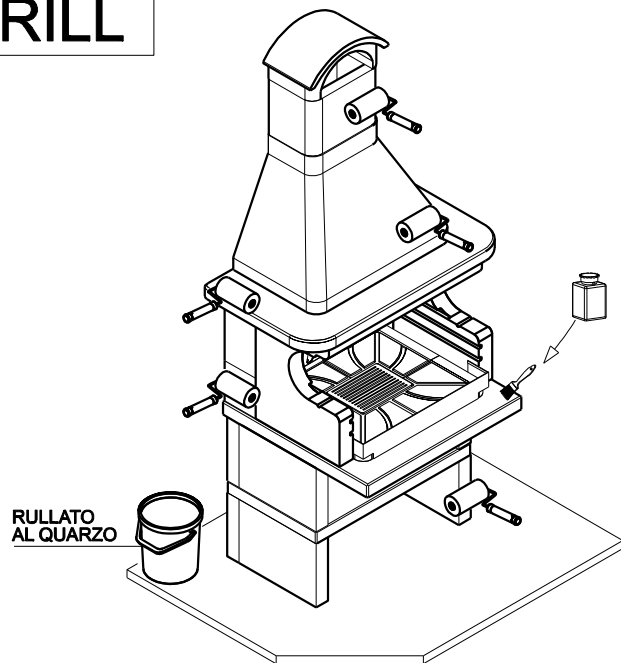
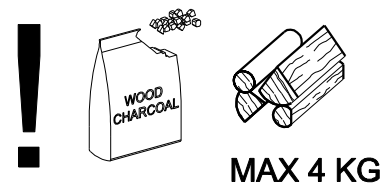
6 - MODULO GRILL



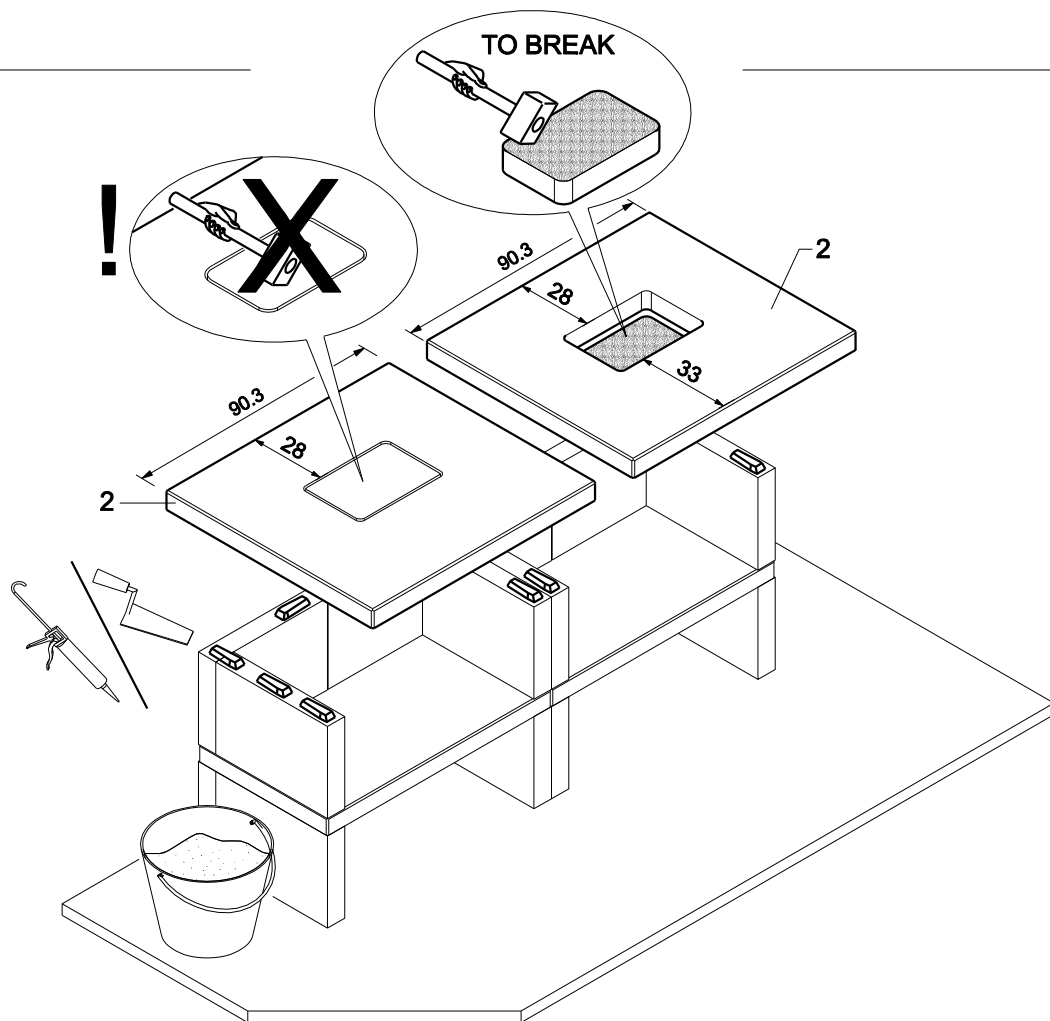
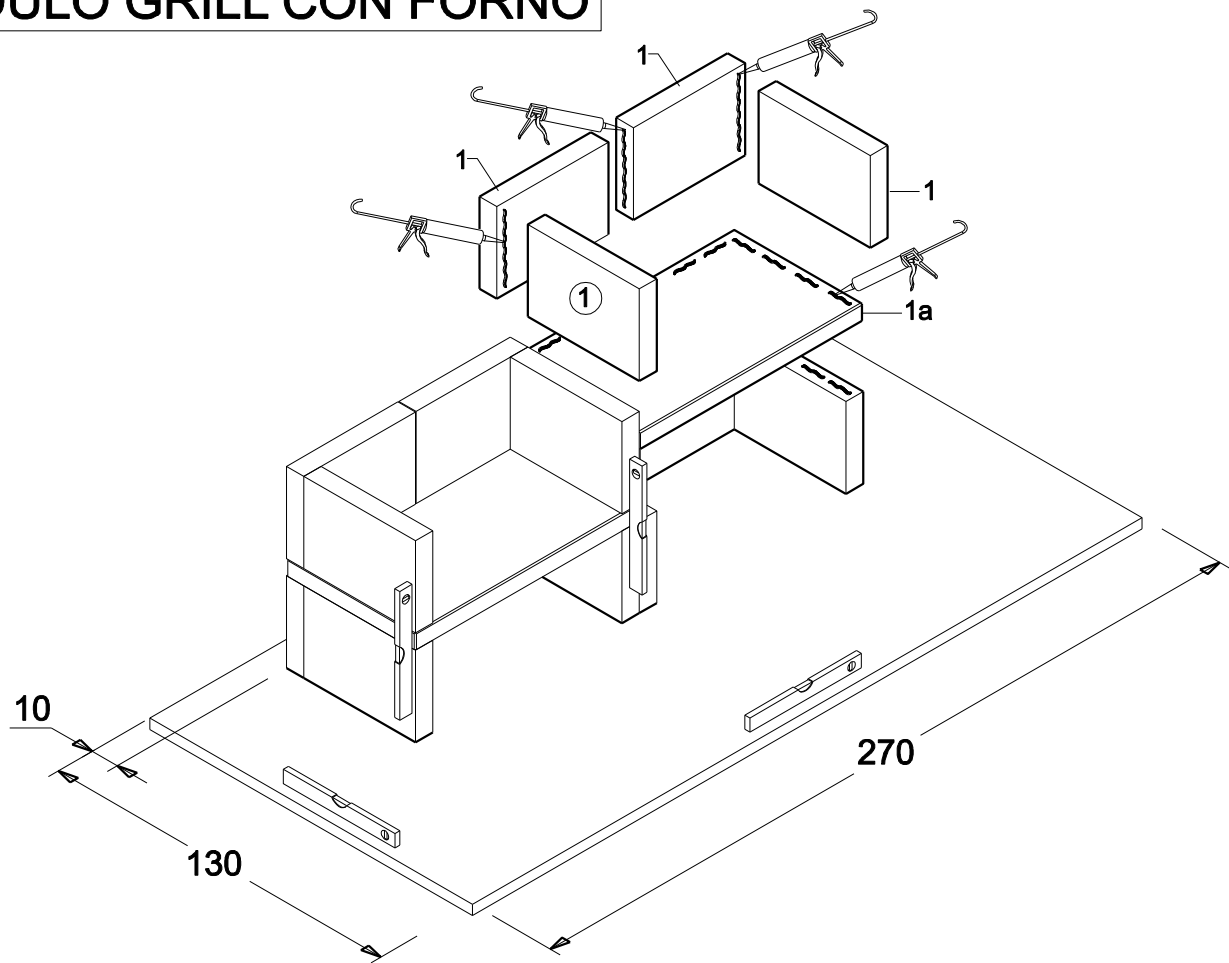


MODULO GRILL

7 - MODULO GRILL

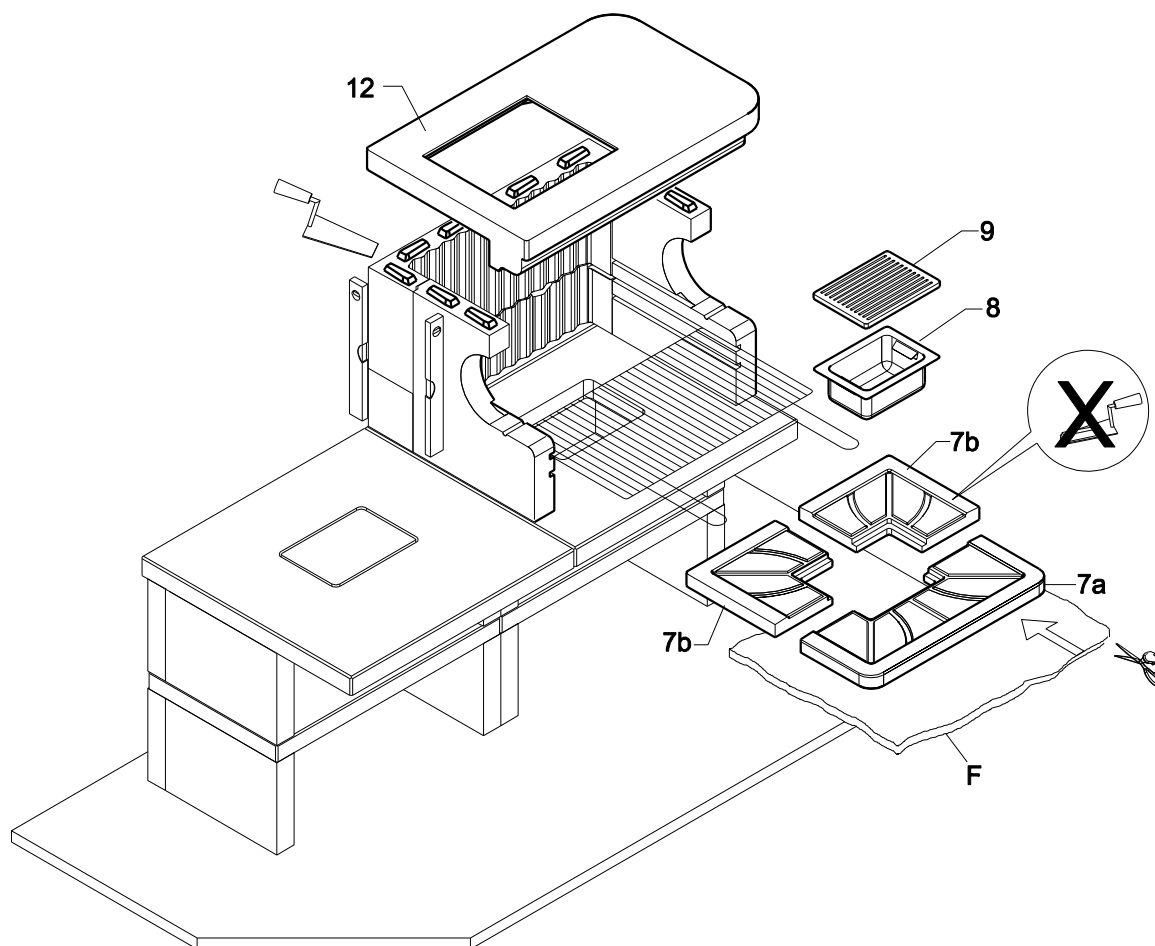
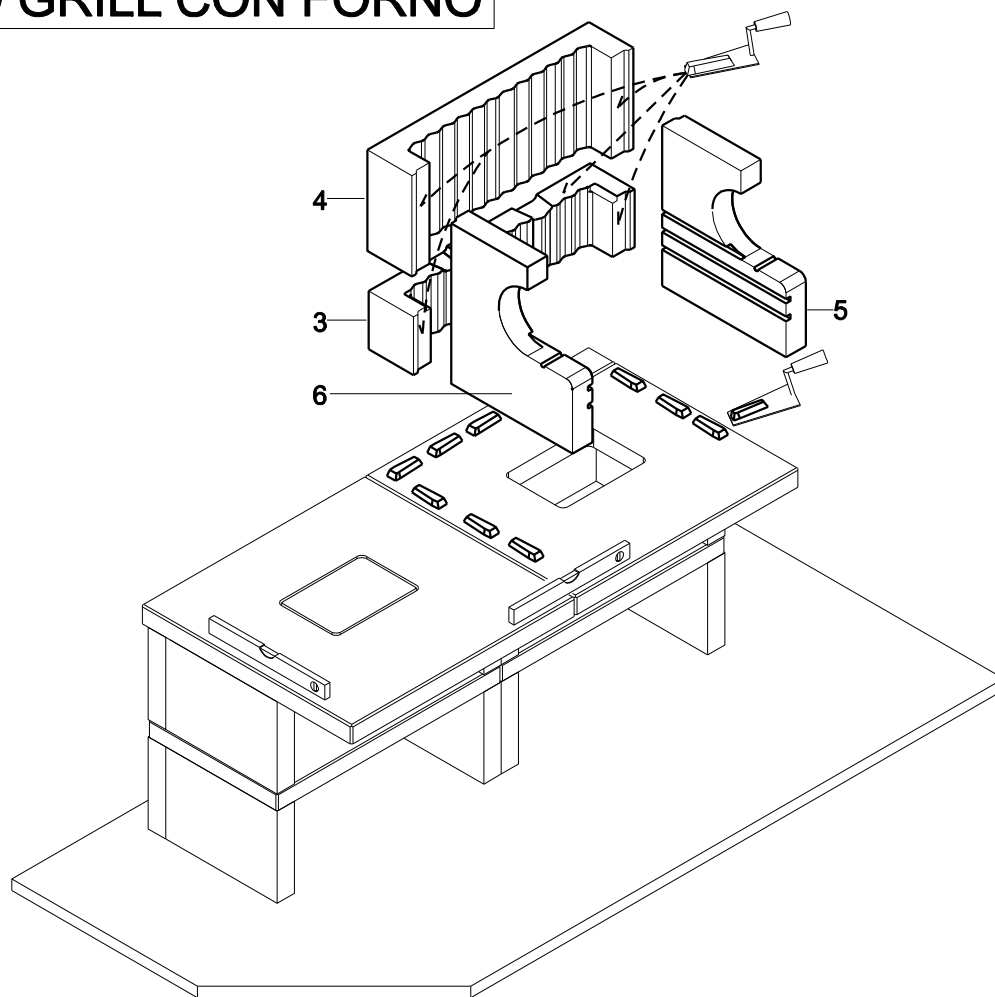


1 - MODULO GRILL CON FORNO



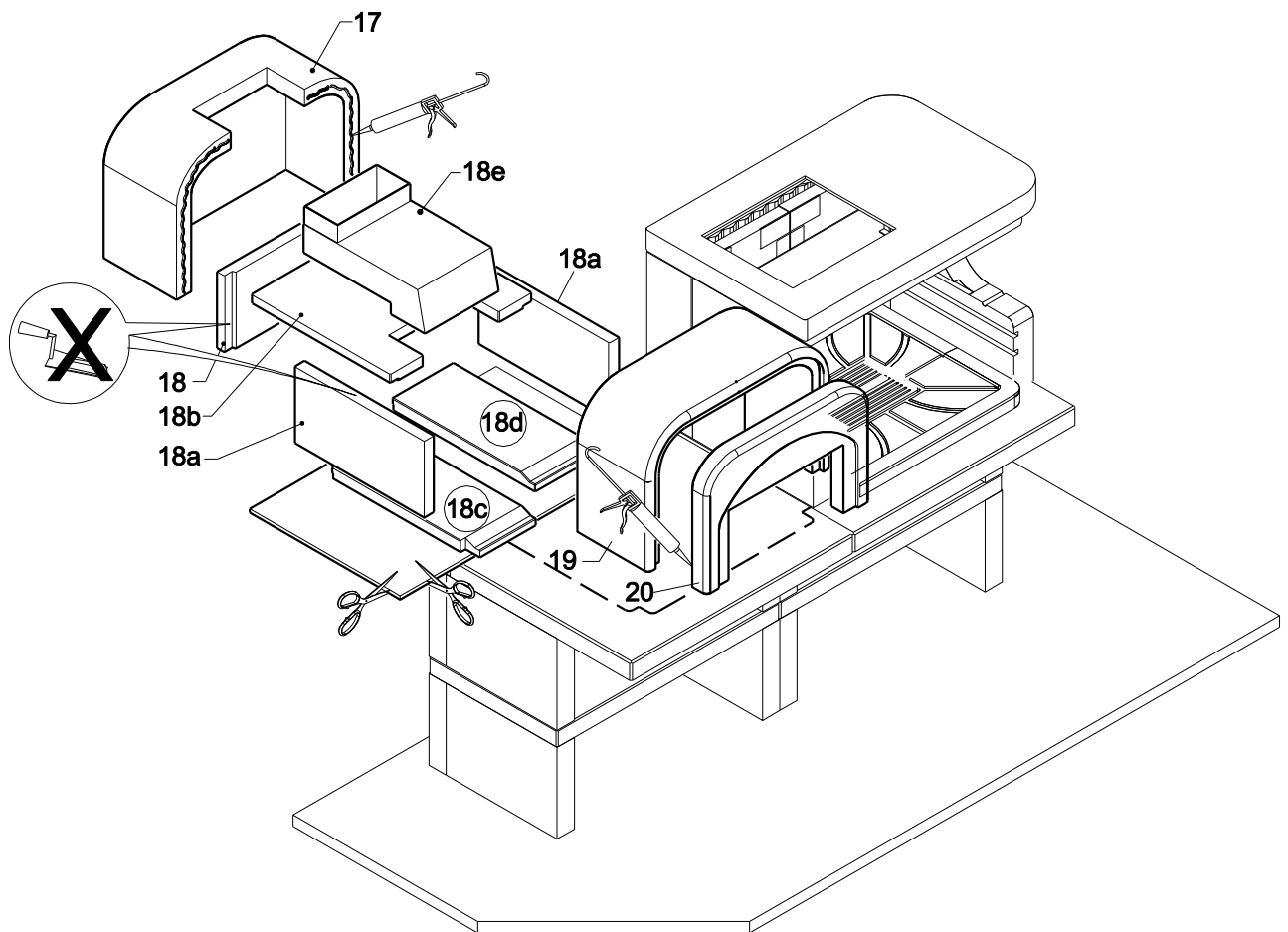
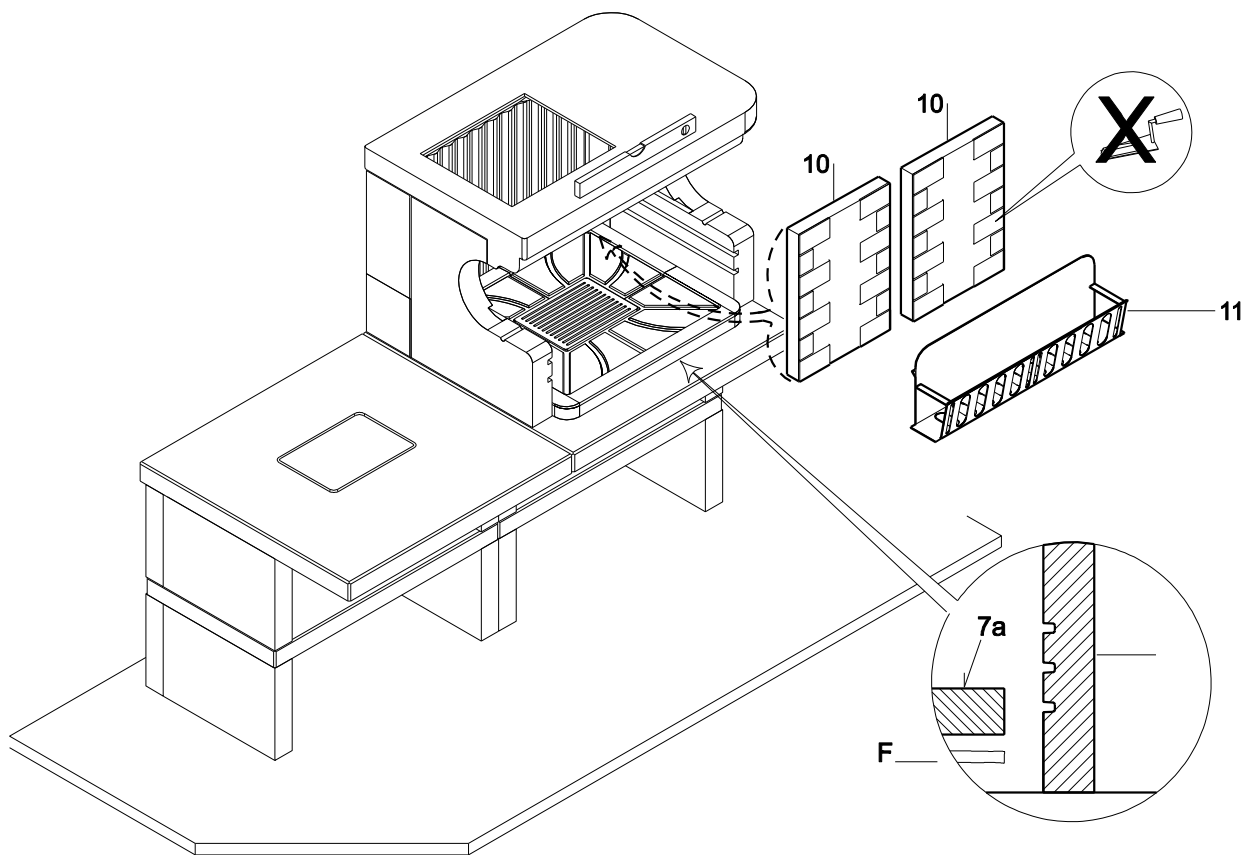
2 - MODULO GRILL CON FORNO

3 - MODULO GRILL CON FORNO

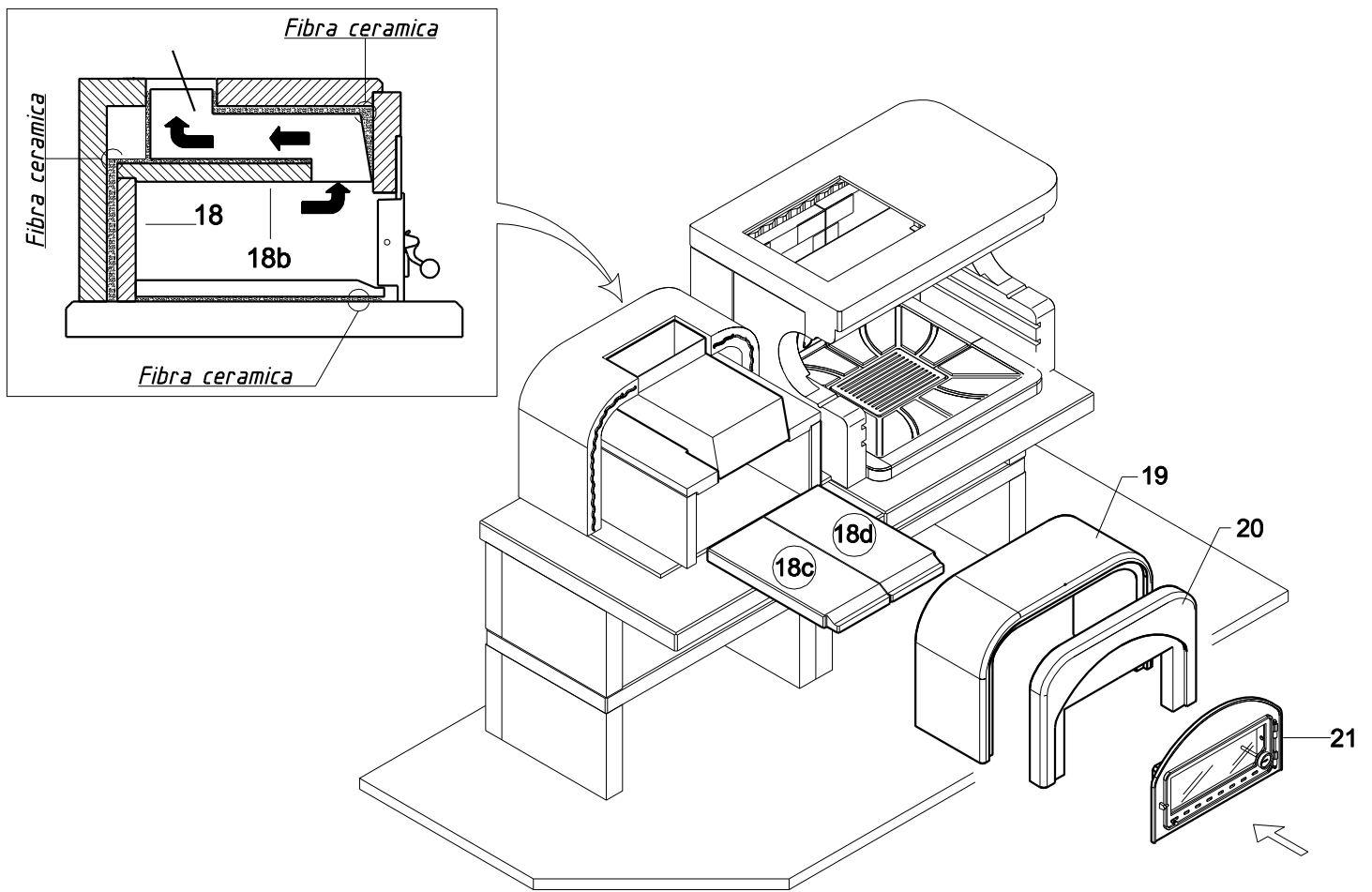


4 - MODULO GRILL CON FORNO

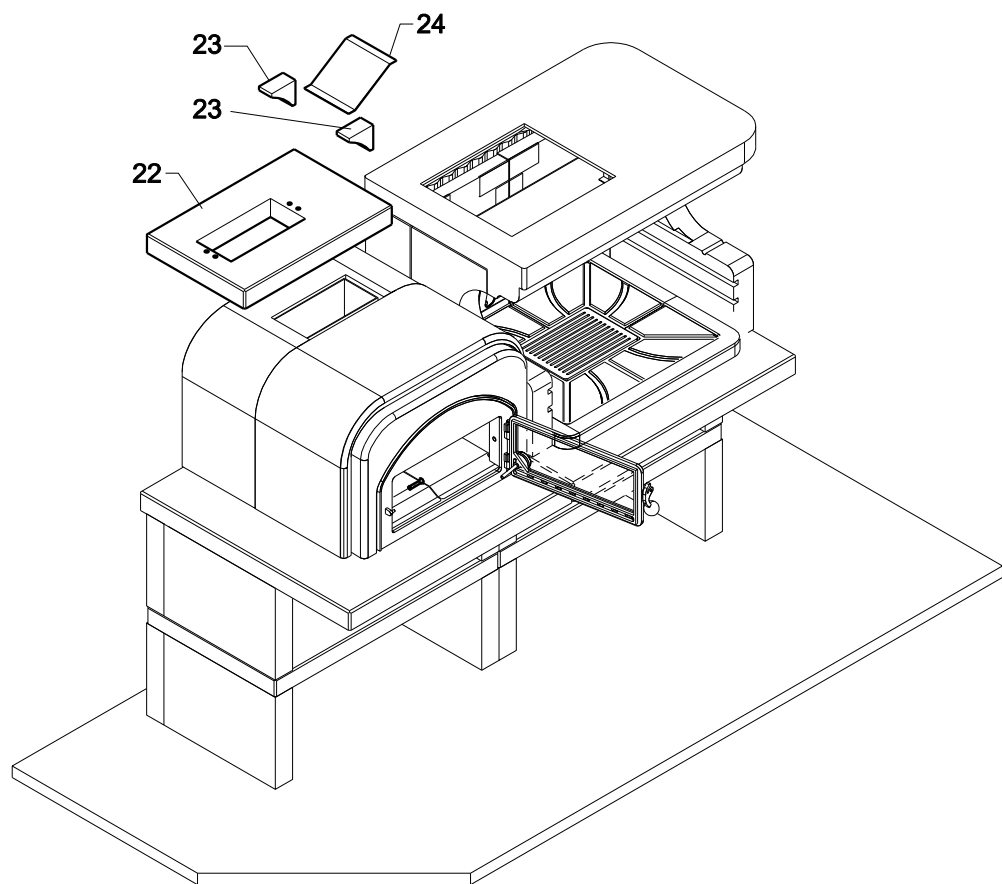
5 - MODULO GRILL CON FORNO



6 - MODULO GRILL CON FORNO

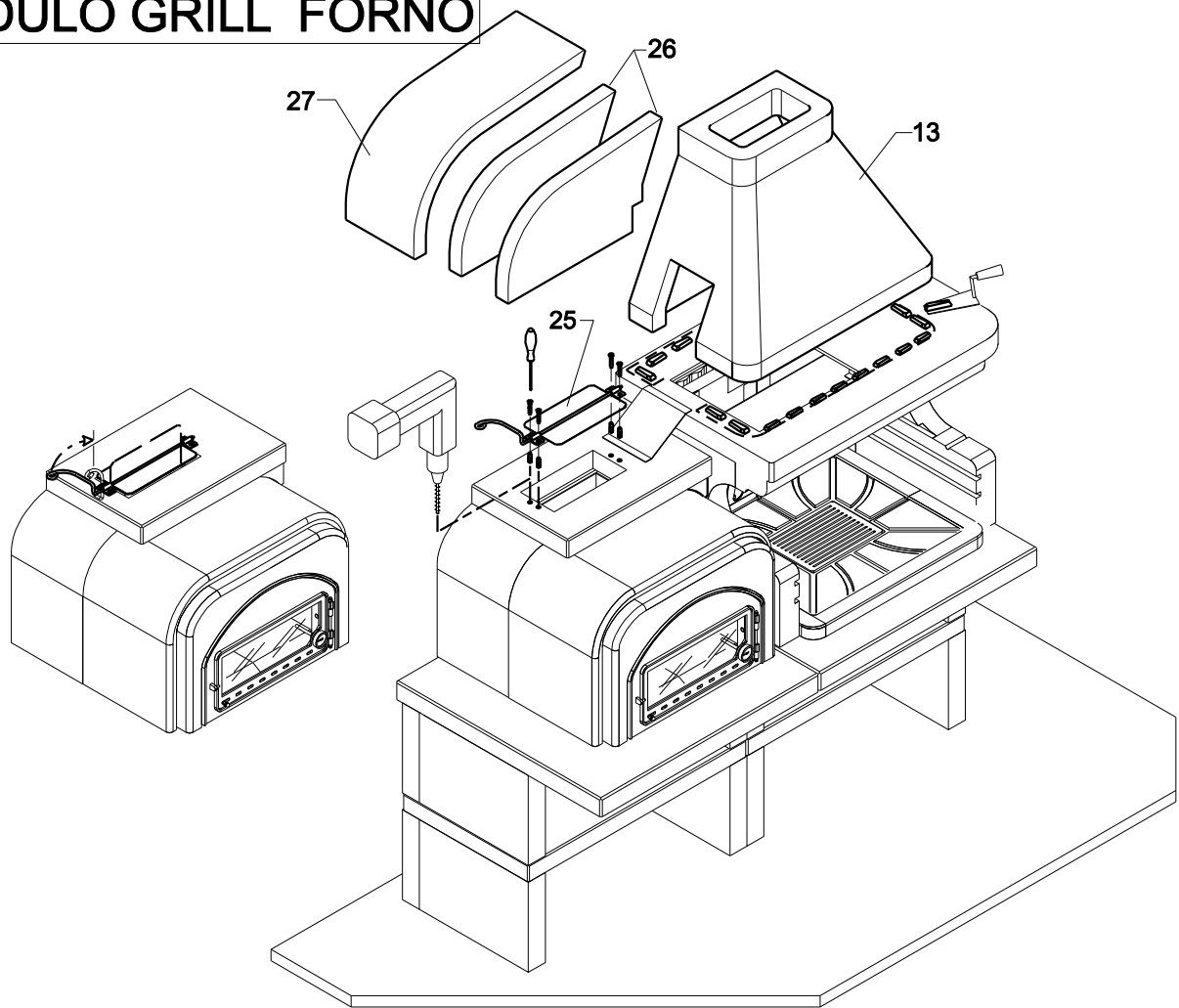


7 - MODULO GRILL CON FORNO

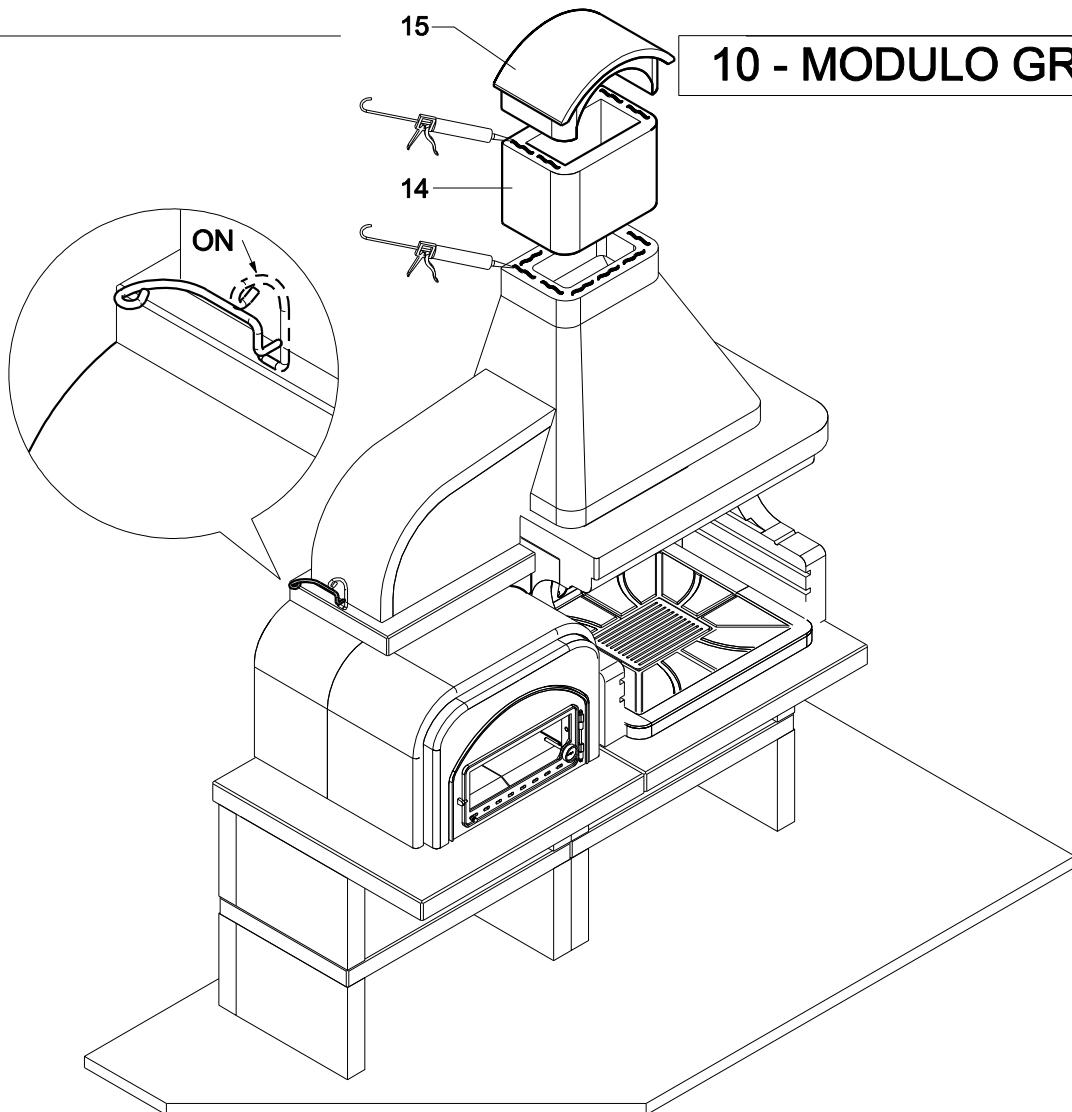


8 - MODULO GRILL CON FORNO

9 - MODULO GRILL FORNO

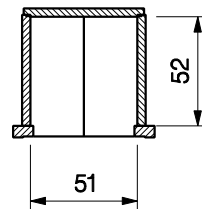
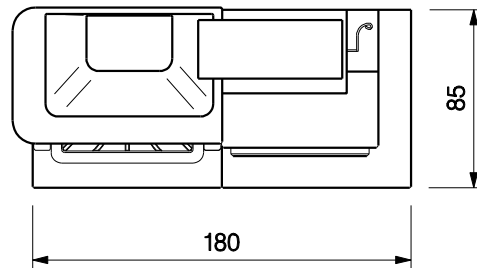
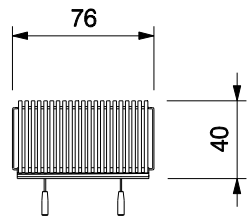
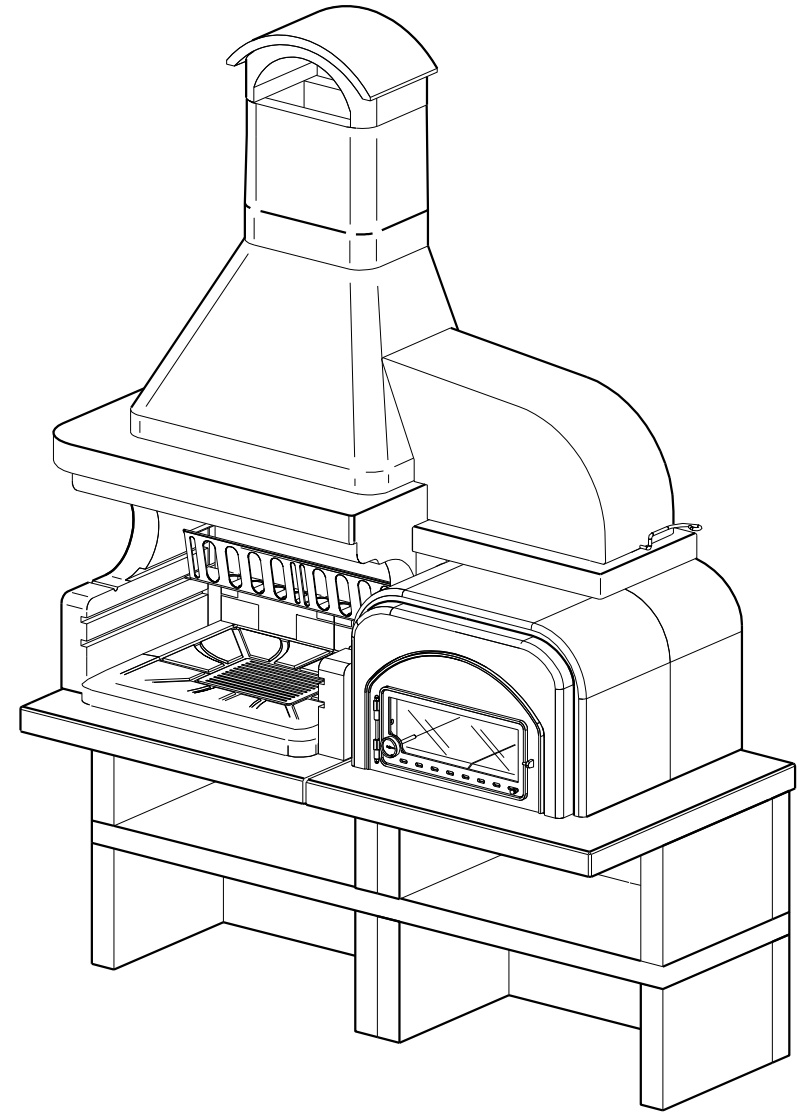
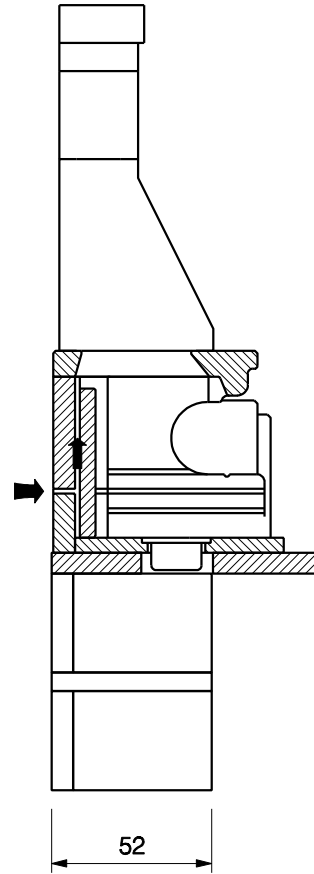
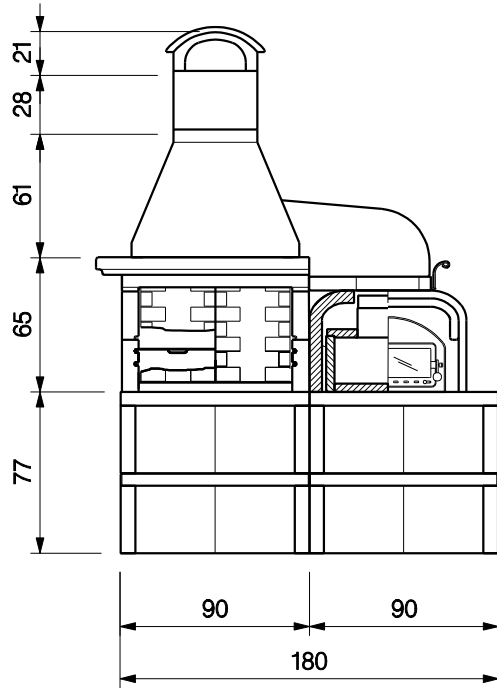
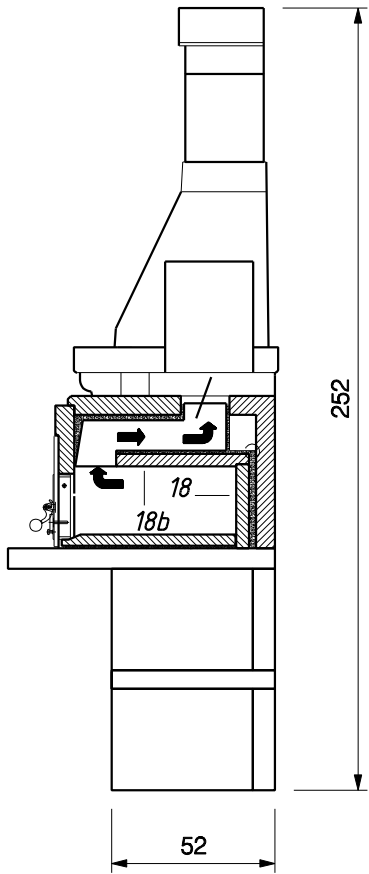


10 - MODULO GRILL FORNO



MALIBU 2 Mod. Grill forno a DX

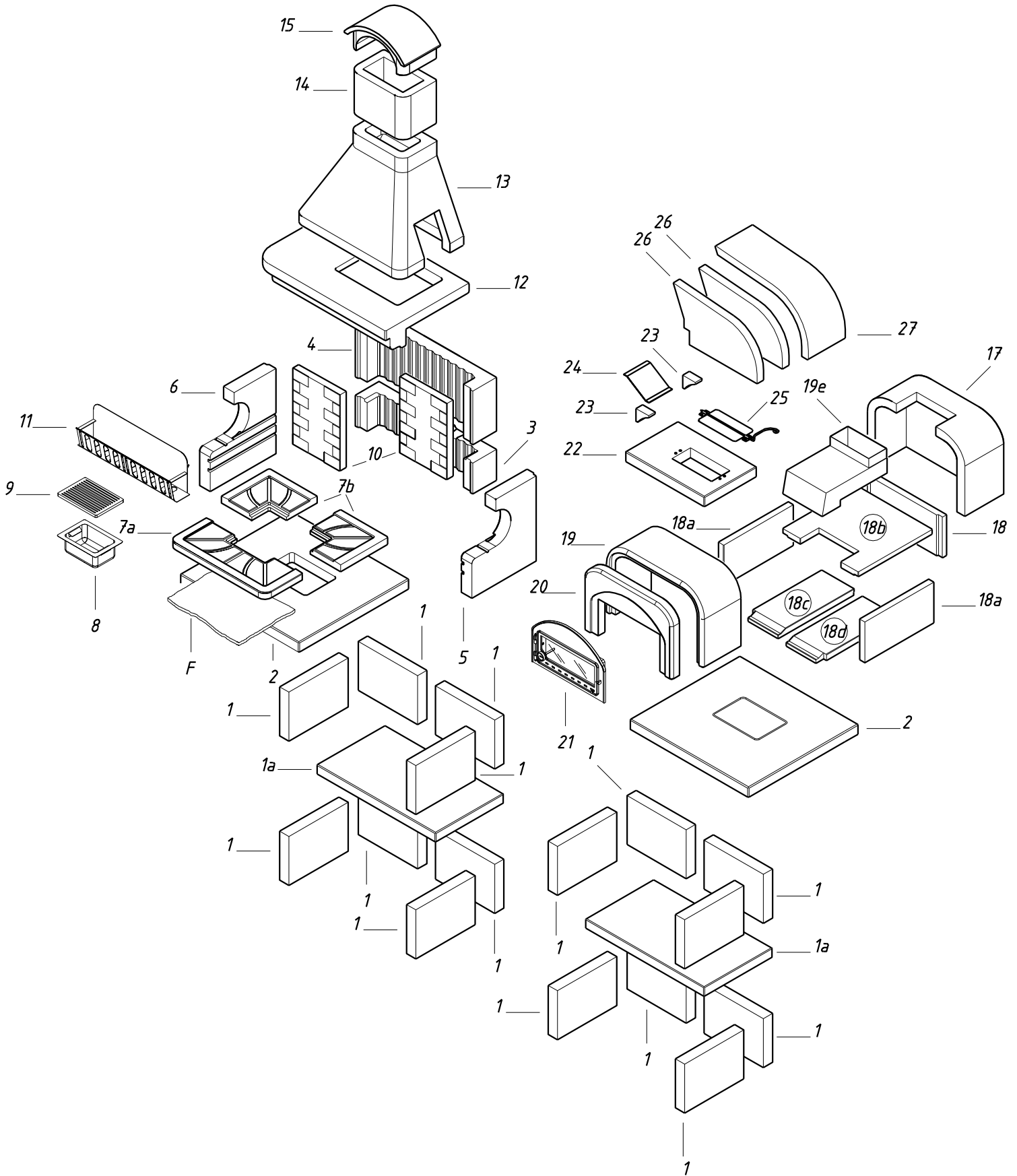
Ean 13:
cod. 80 300 9130 - E1 1325 b



MALIBU 2 Mod. Grill forno a DX

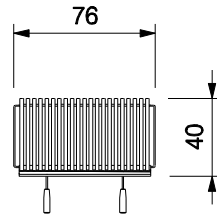
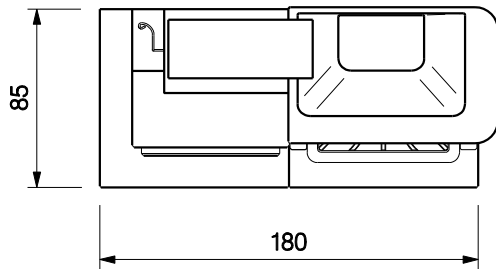
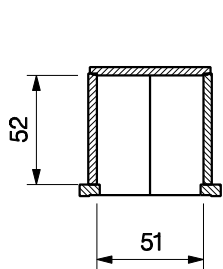
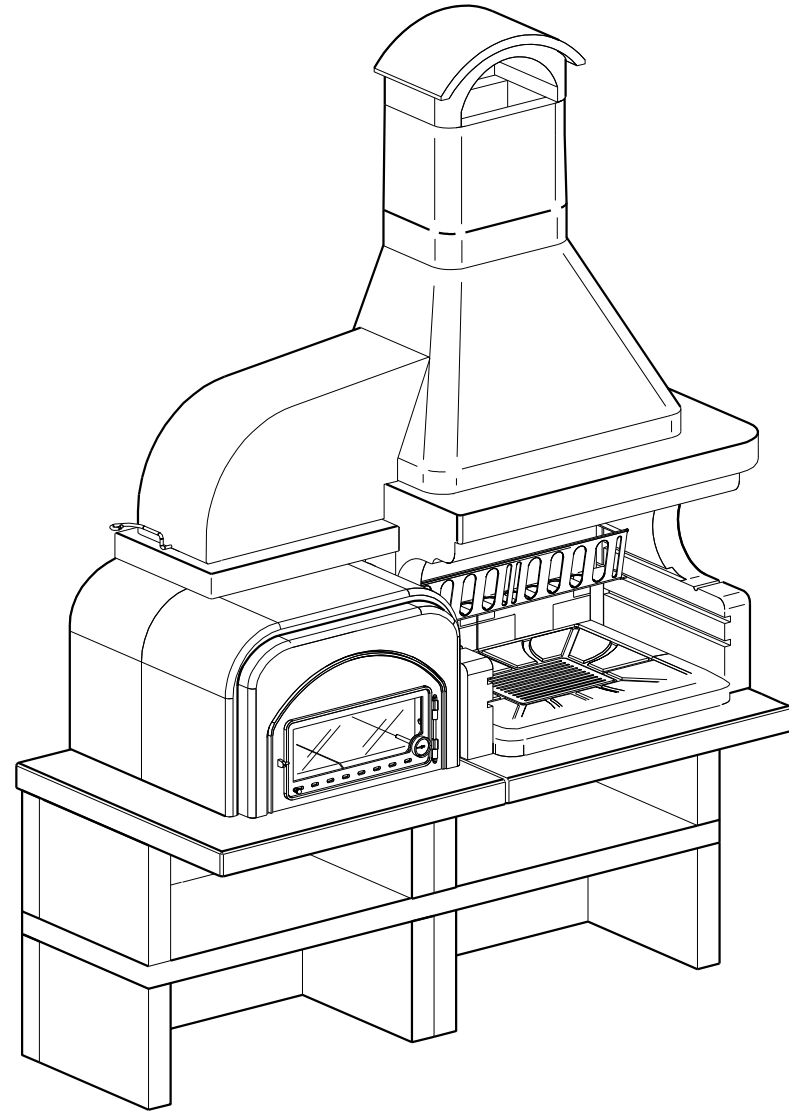
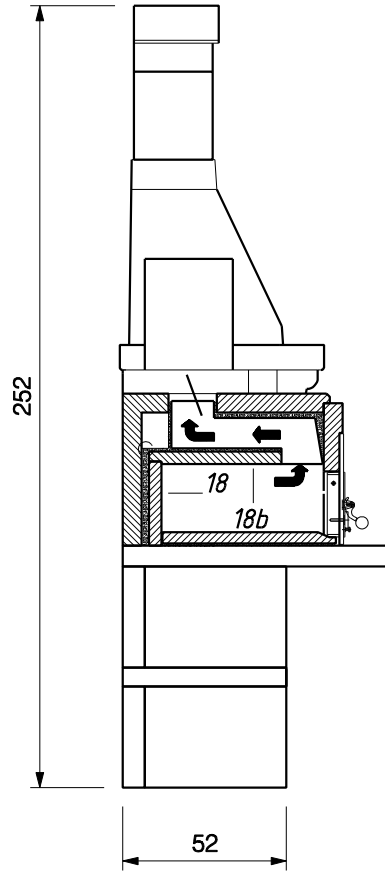
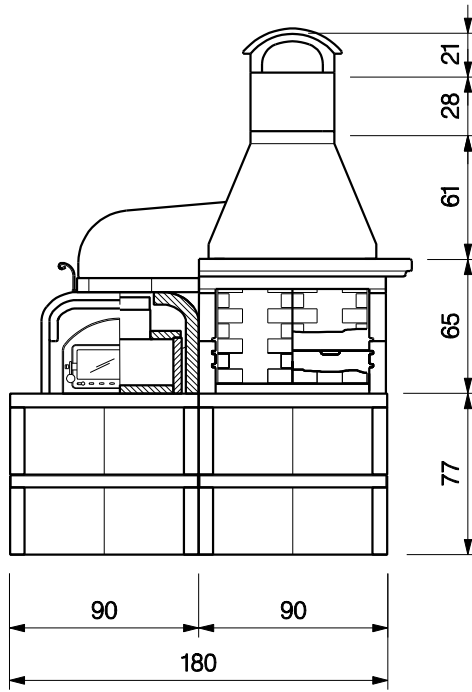
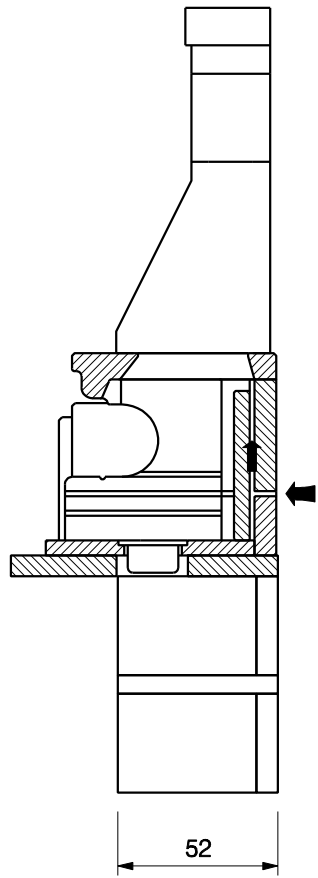
Ean 13:

cod. 80 300 9130 - E2 1419



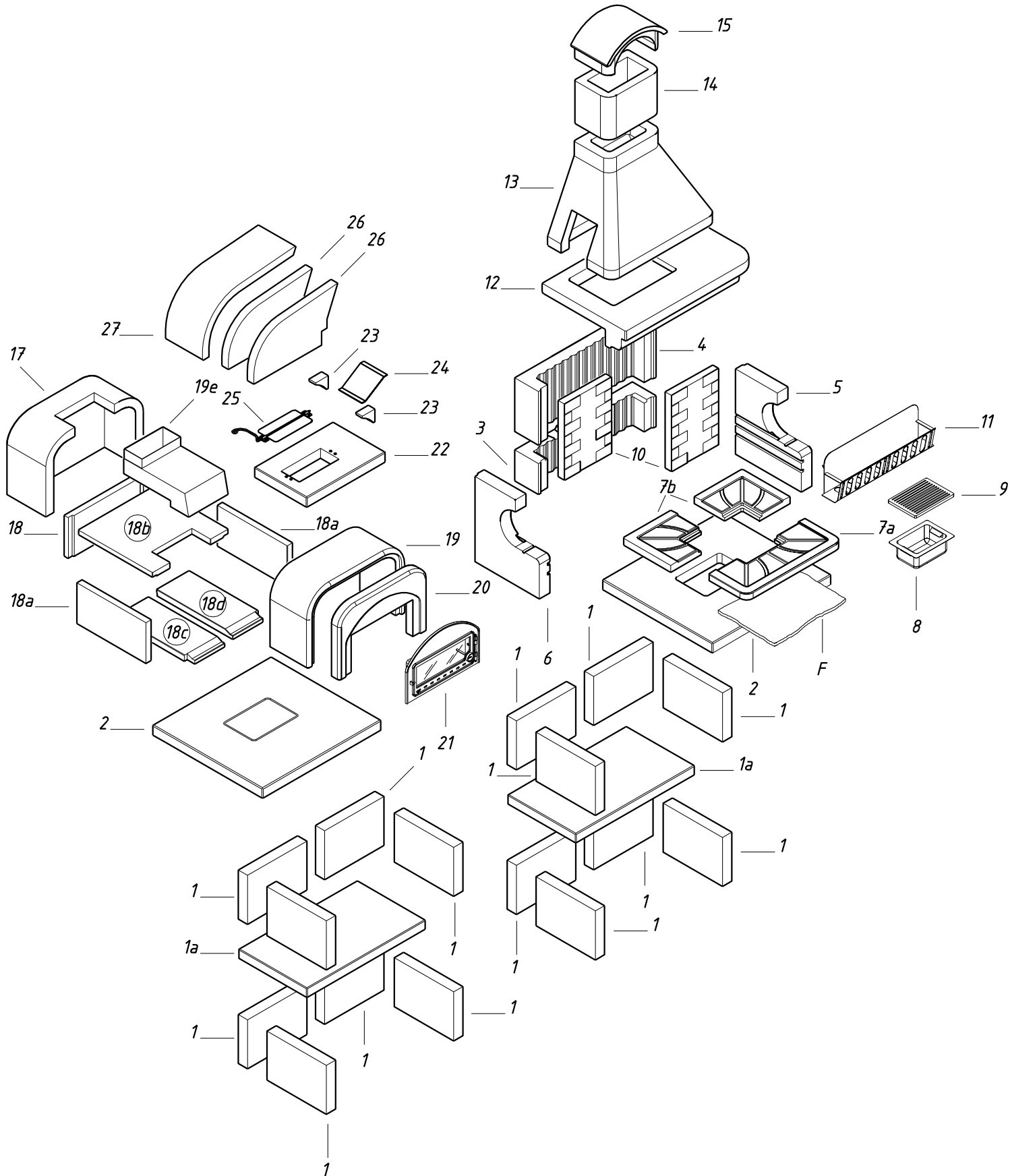
MALIBU 2 Mod. Grill forno a SX

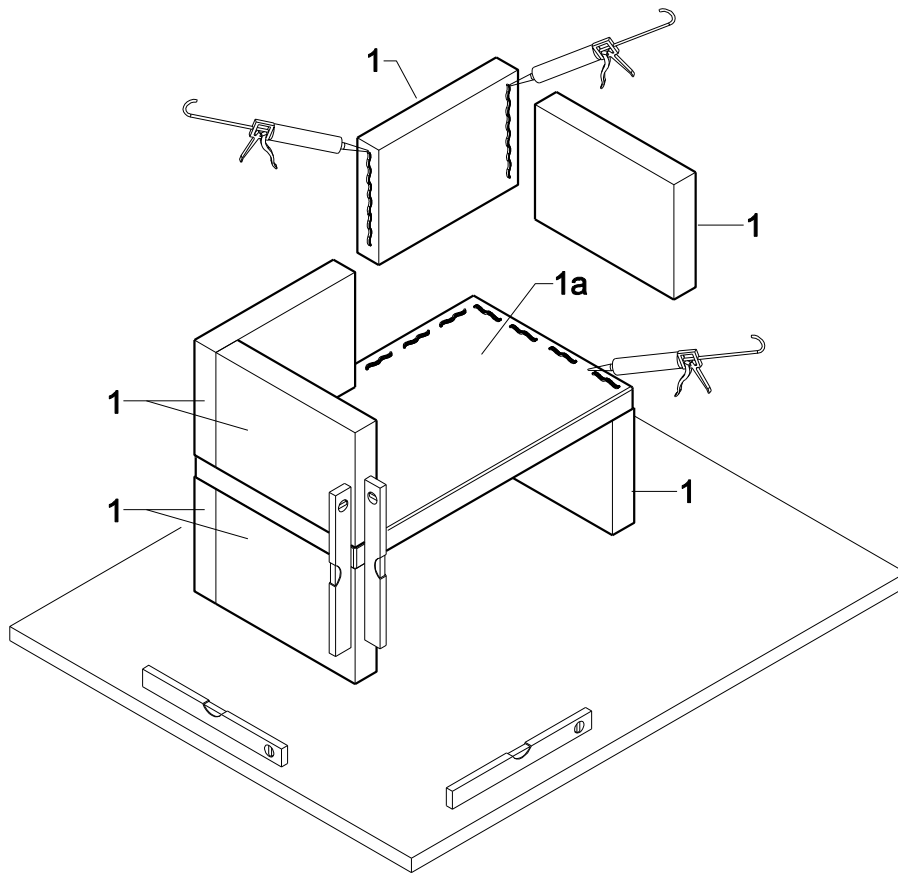
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cod. 80 300 9140 - E2 1419 b



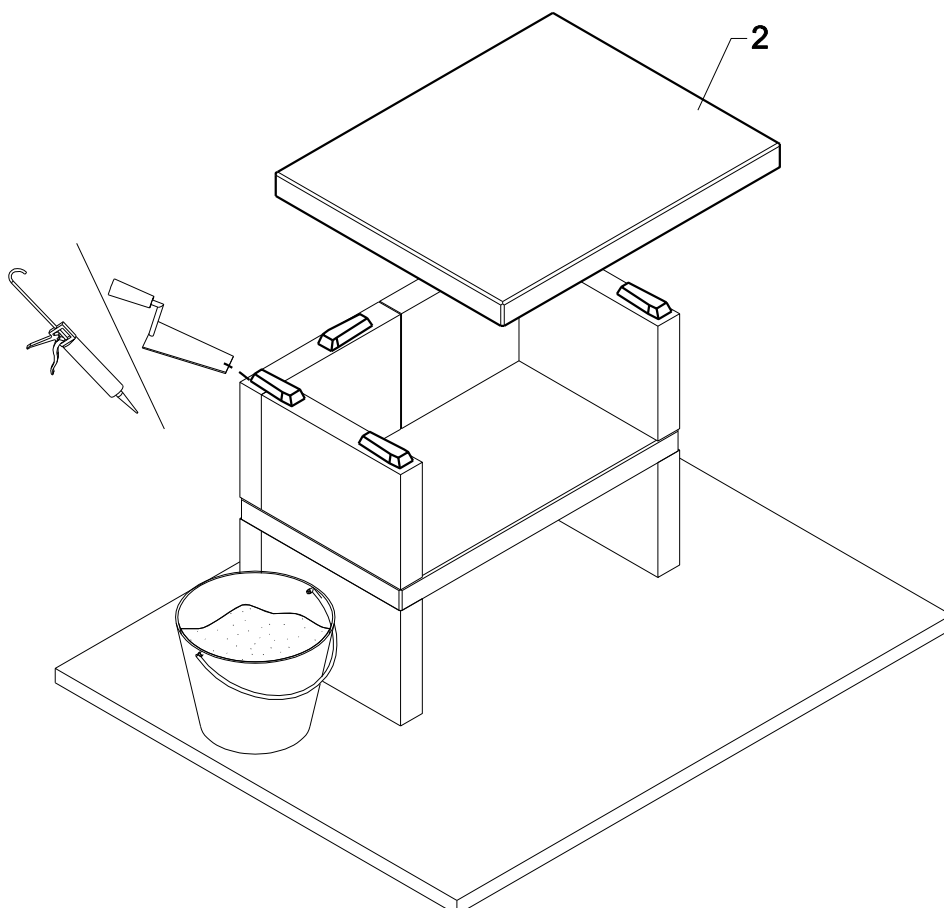
MALIBU 2 Mod. Grill forno a SX

Ean 13:
cod. 80 300 9140 - E2 1419

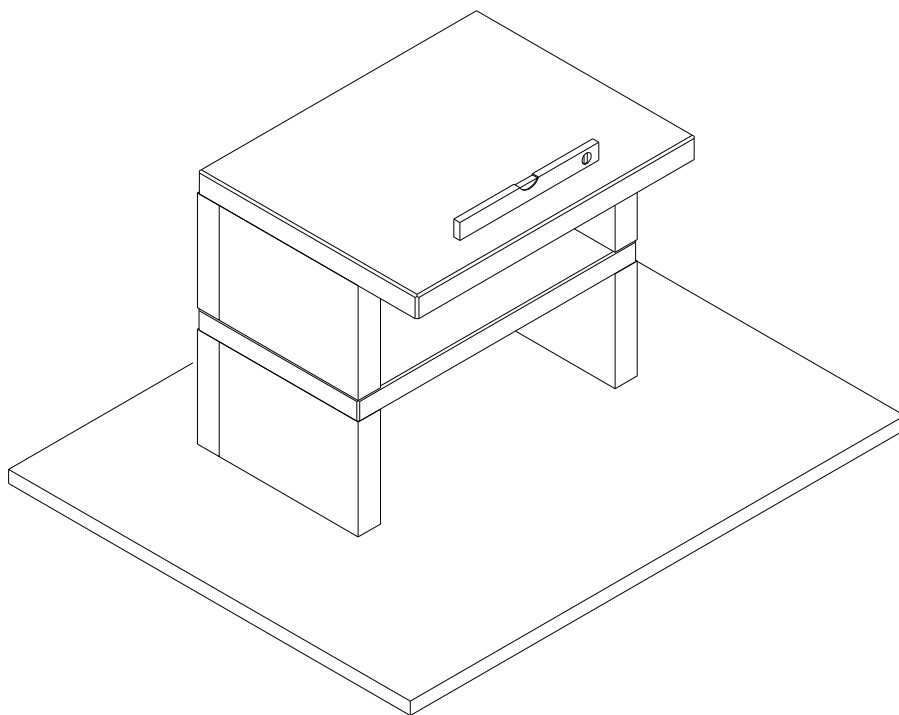




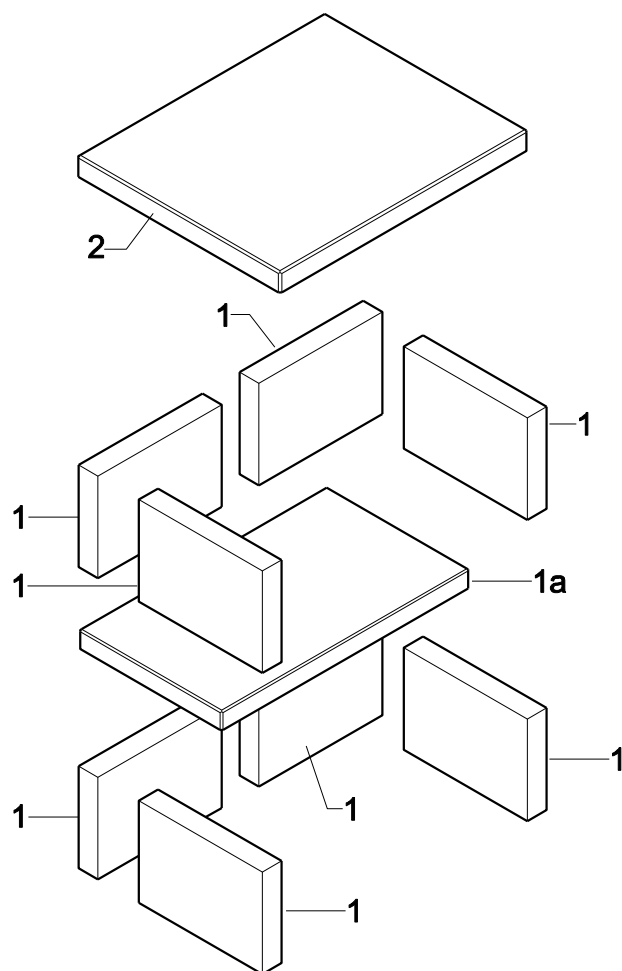
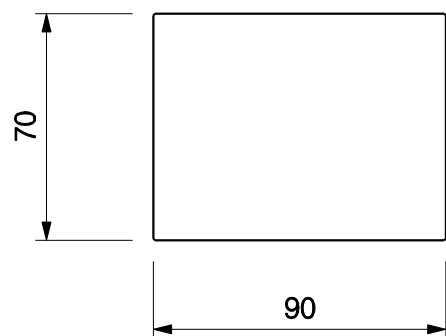
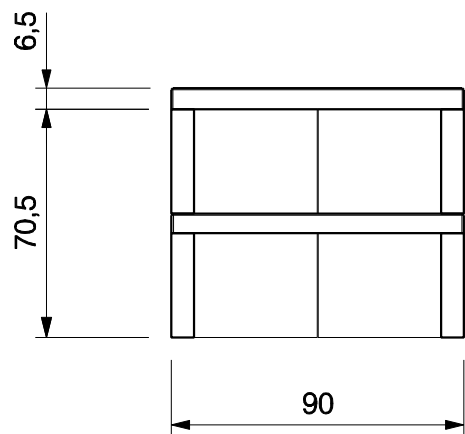
1 - MODULO LAVORO



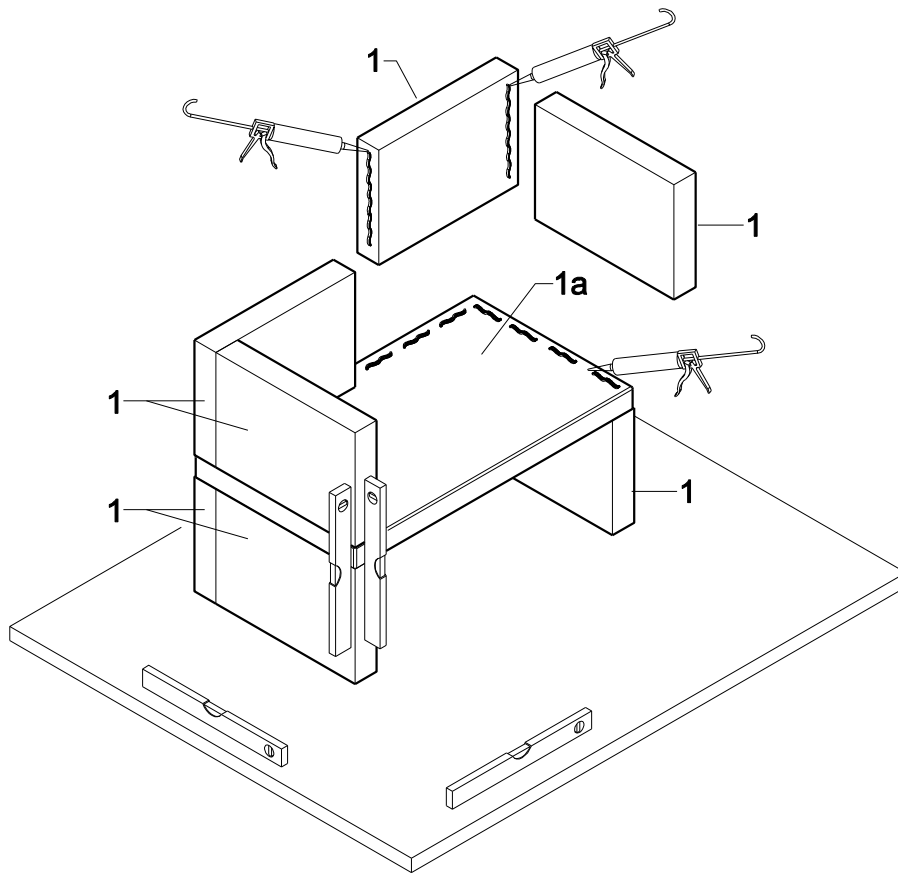
2 - MODULO LAVORO



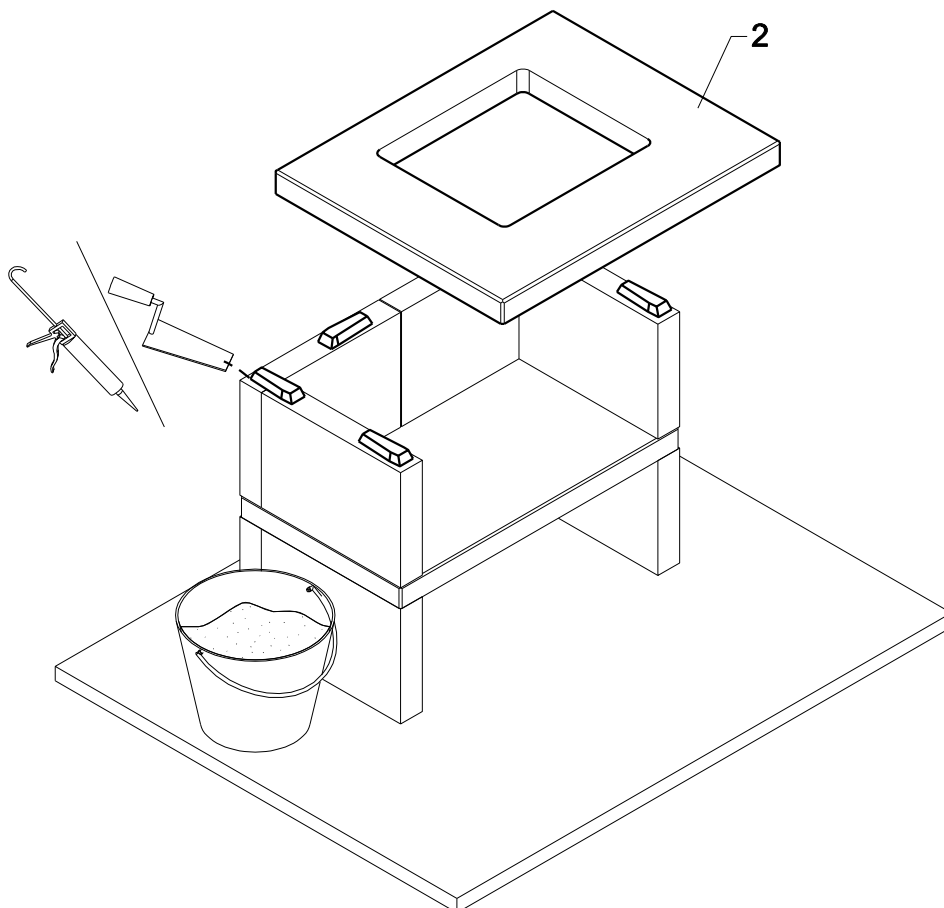
3 - MODULO LAVORO



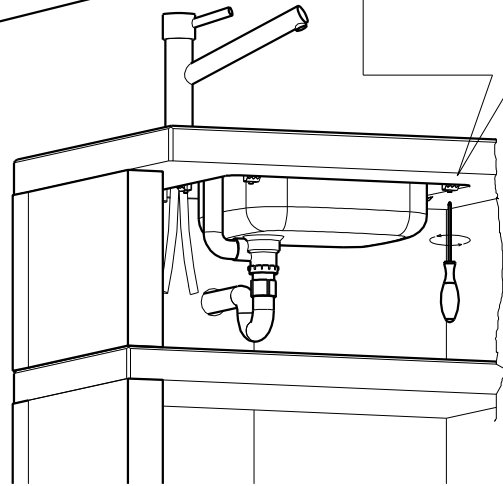
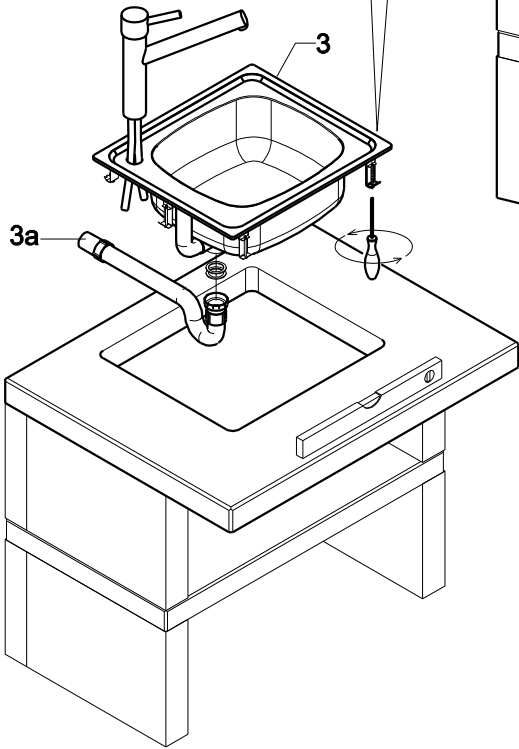
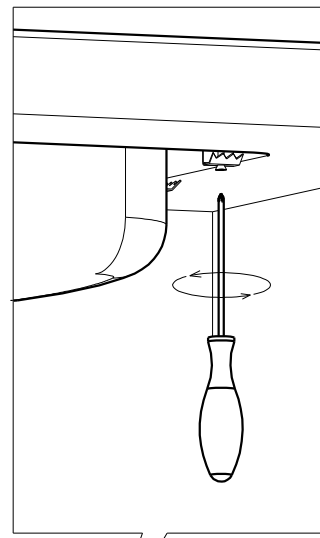
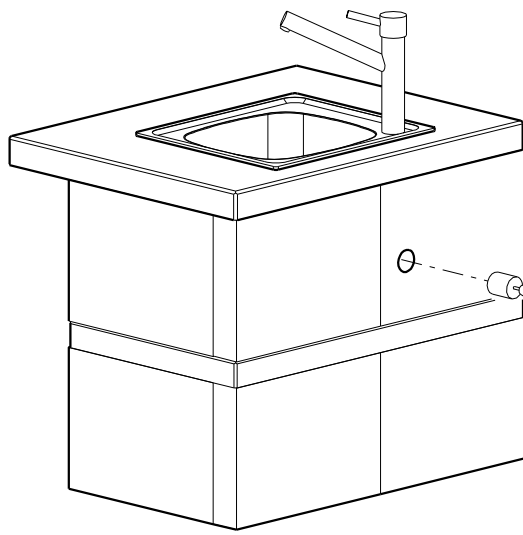
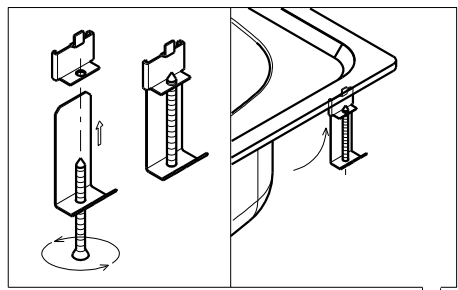
4 - MODULO LAVORO



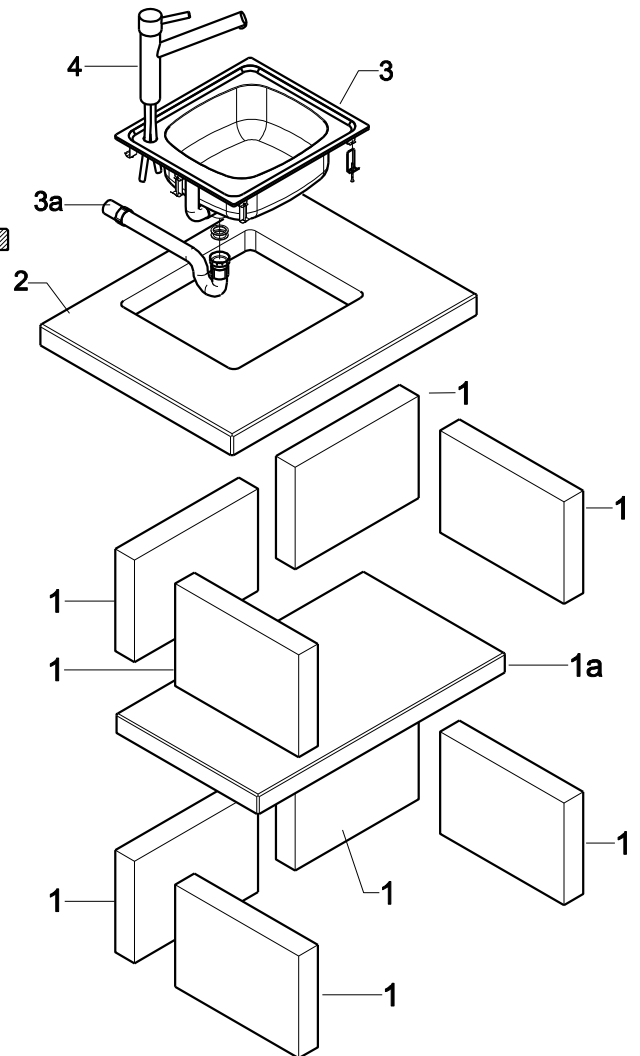
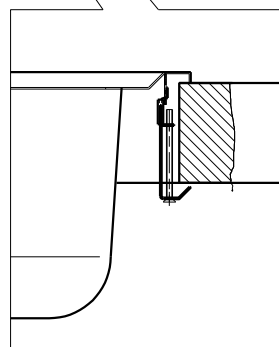
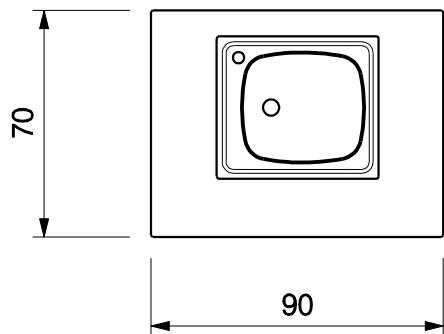
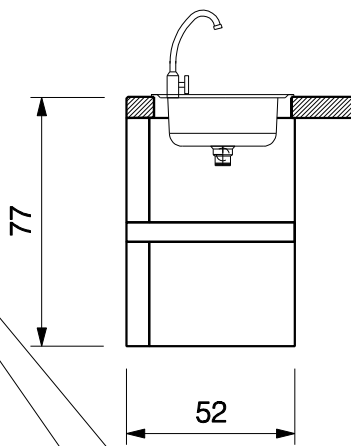
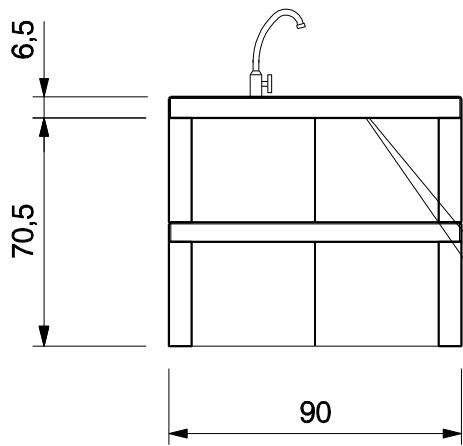
1 - MODULO LAVELLO



2 - MODULO LAVELLO

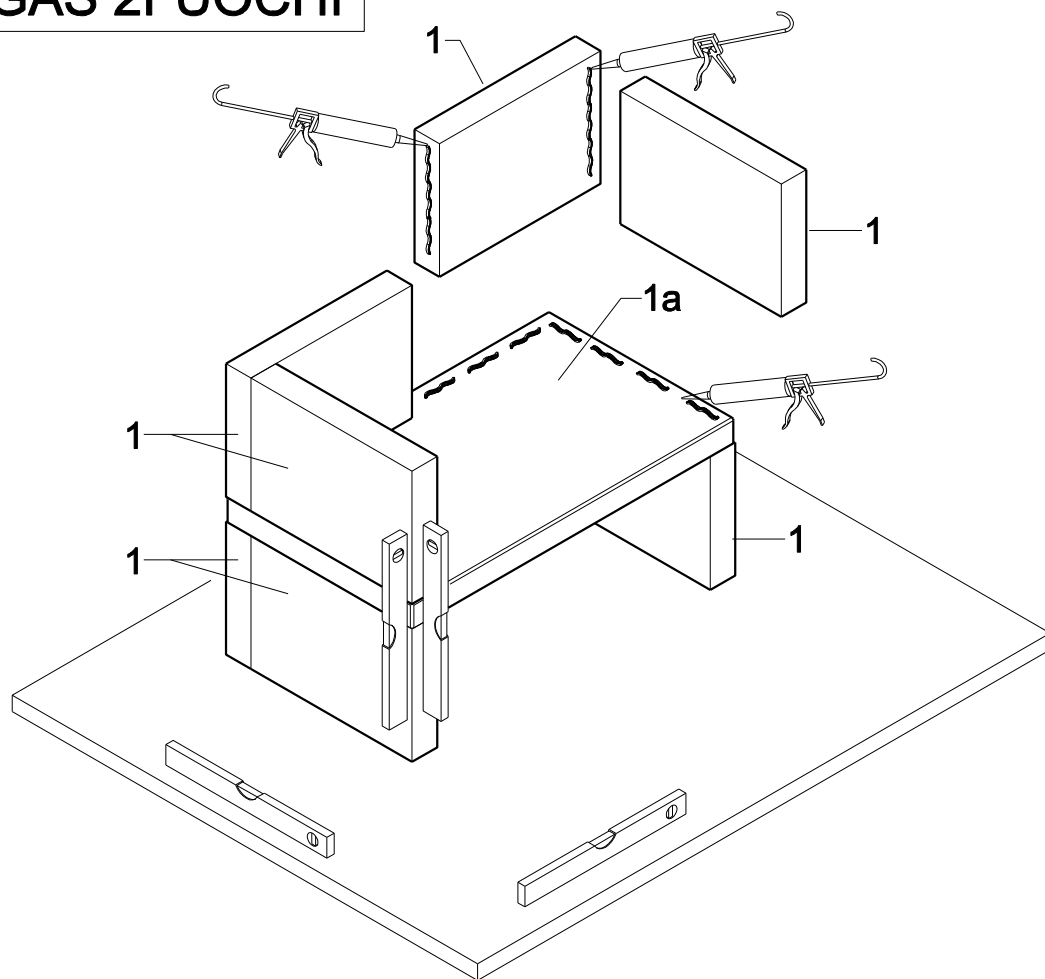


3 - MODULO LAVELLO

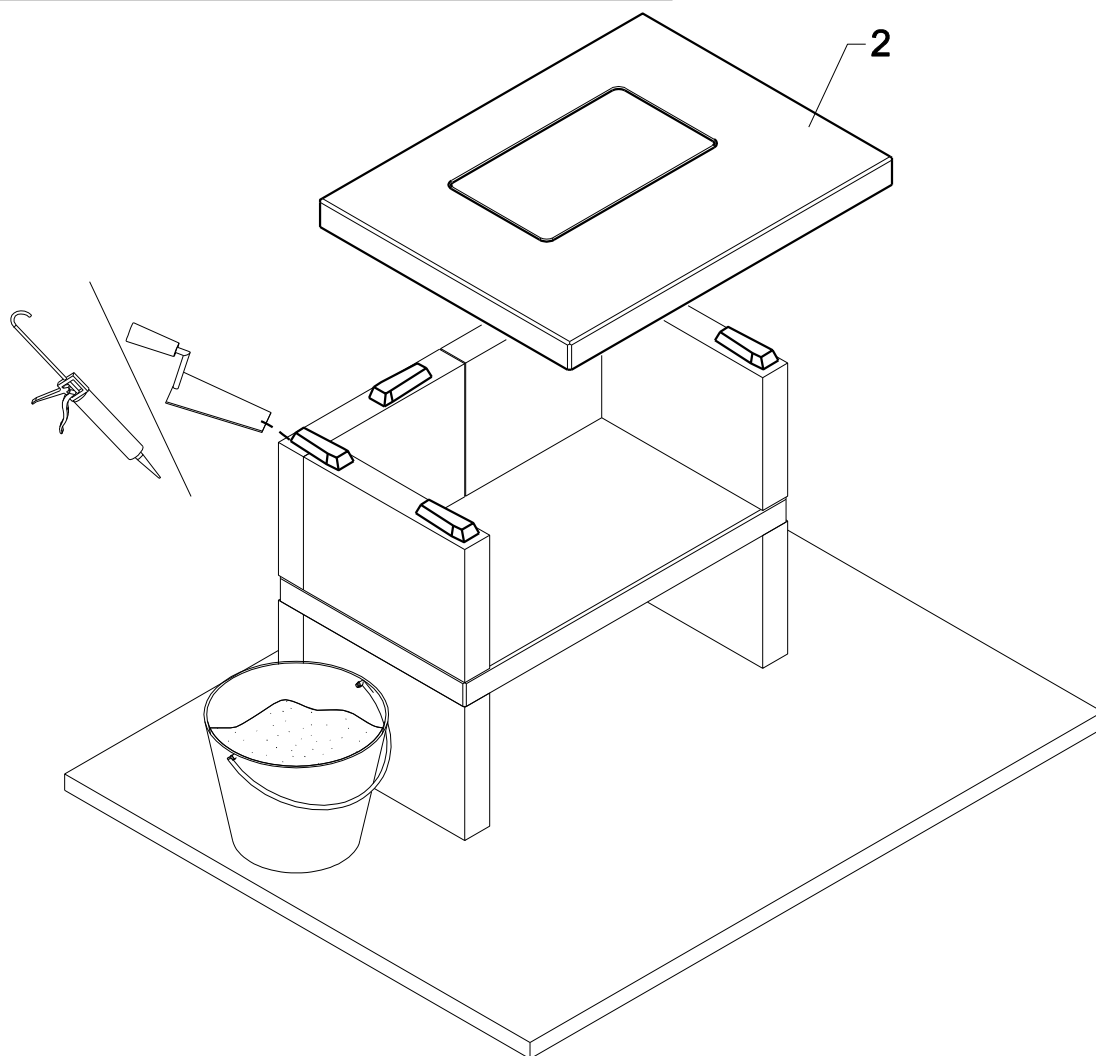


4 - MODULO LAVELLO

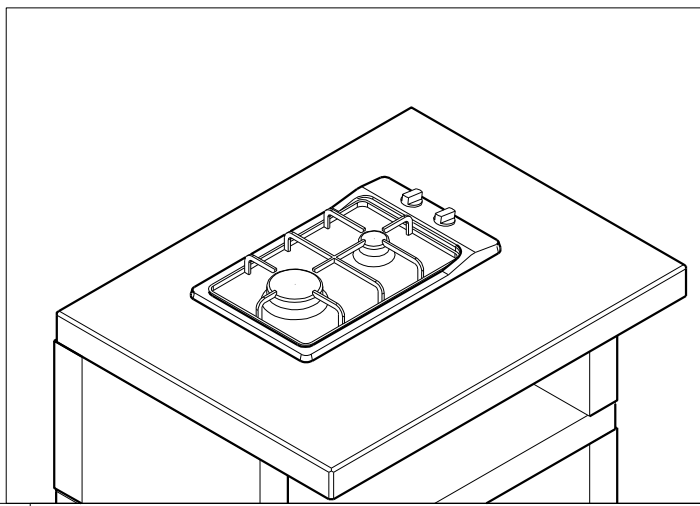
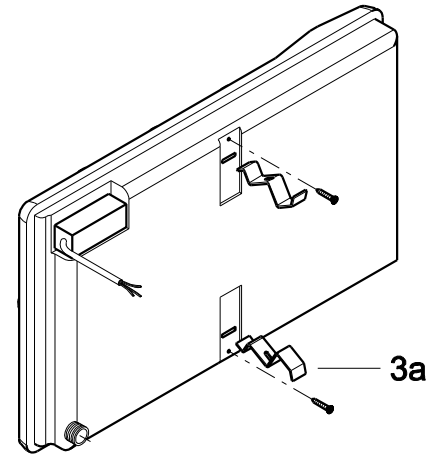
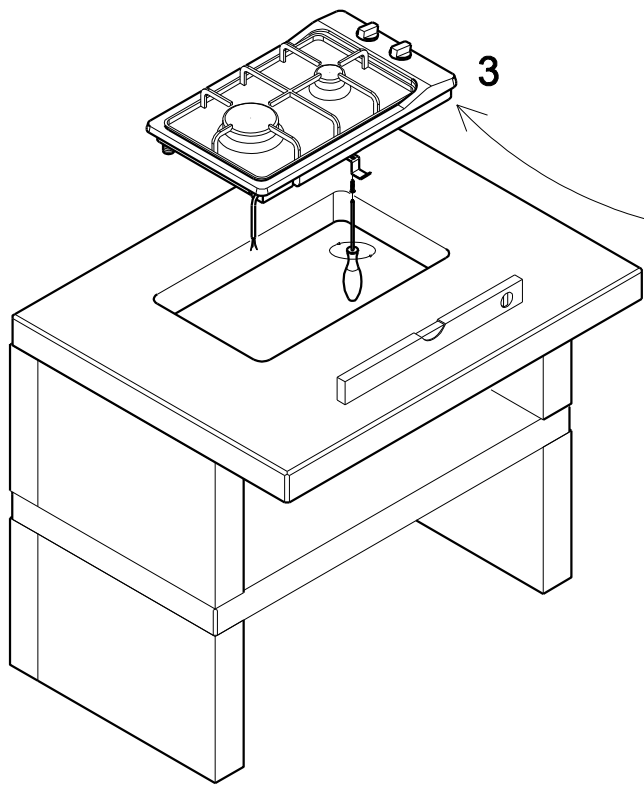
1 - MODULO GAS 2FUOCHI



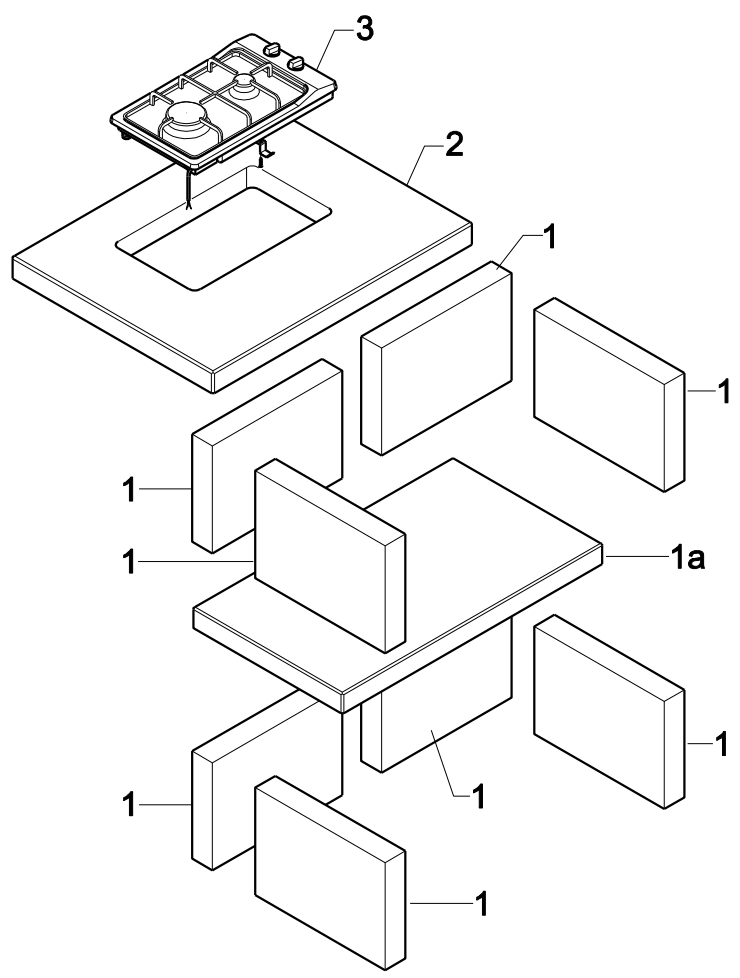
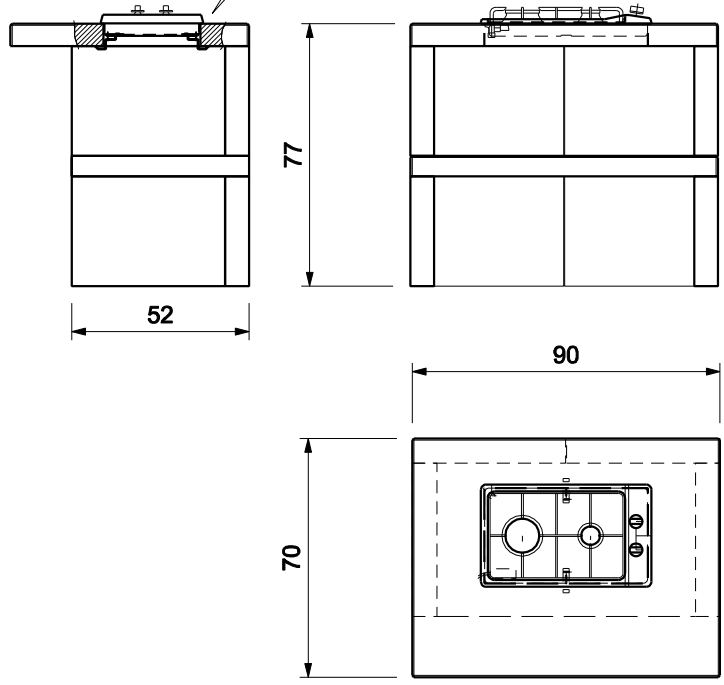
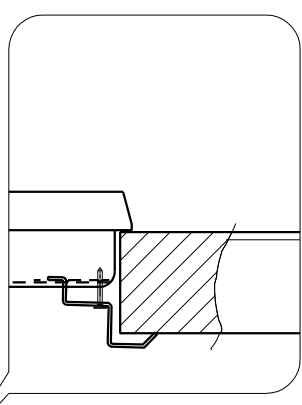
2 - MODULO GAS 2FUOCHI



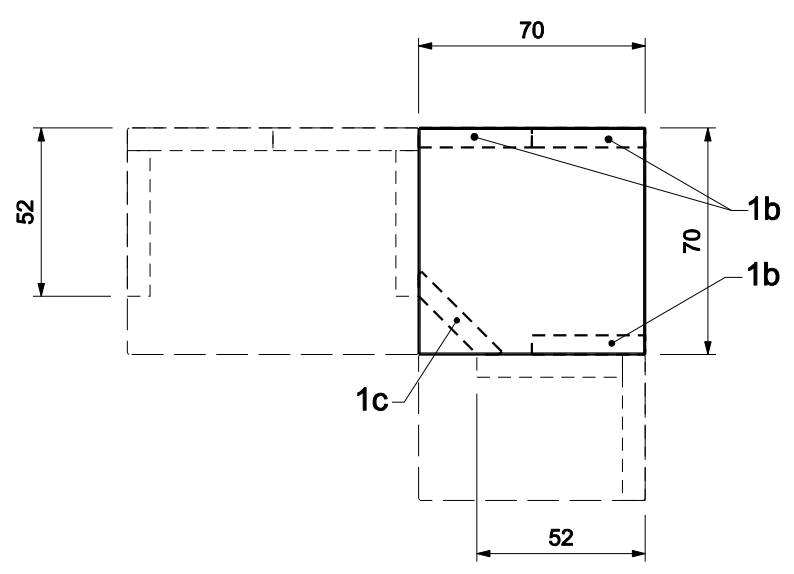
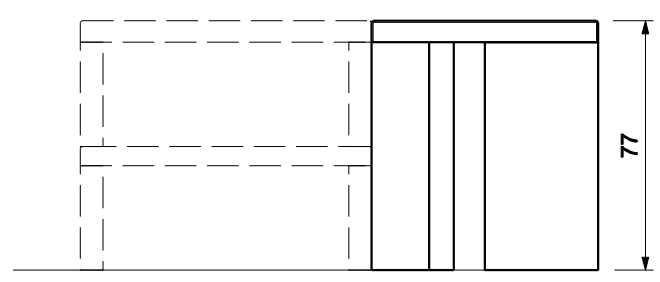
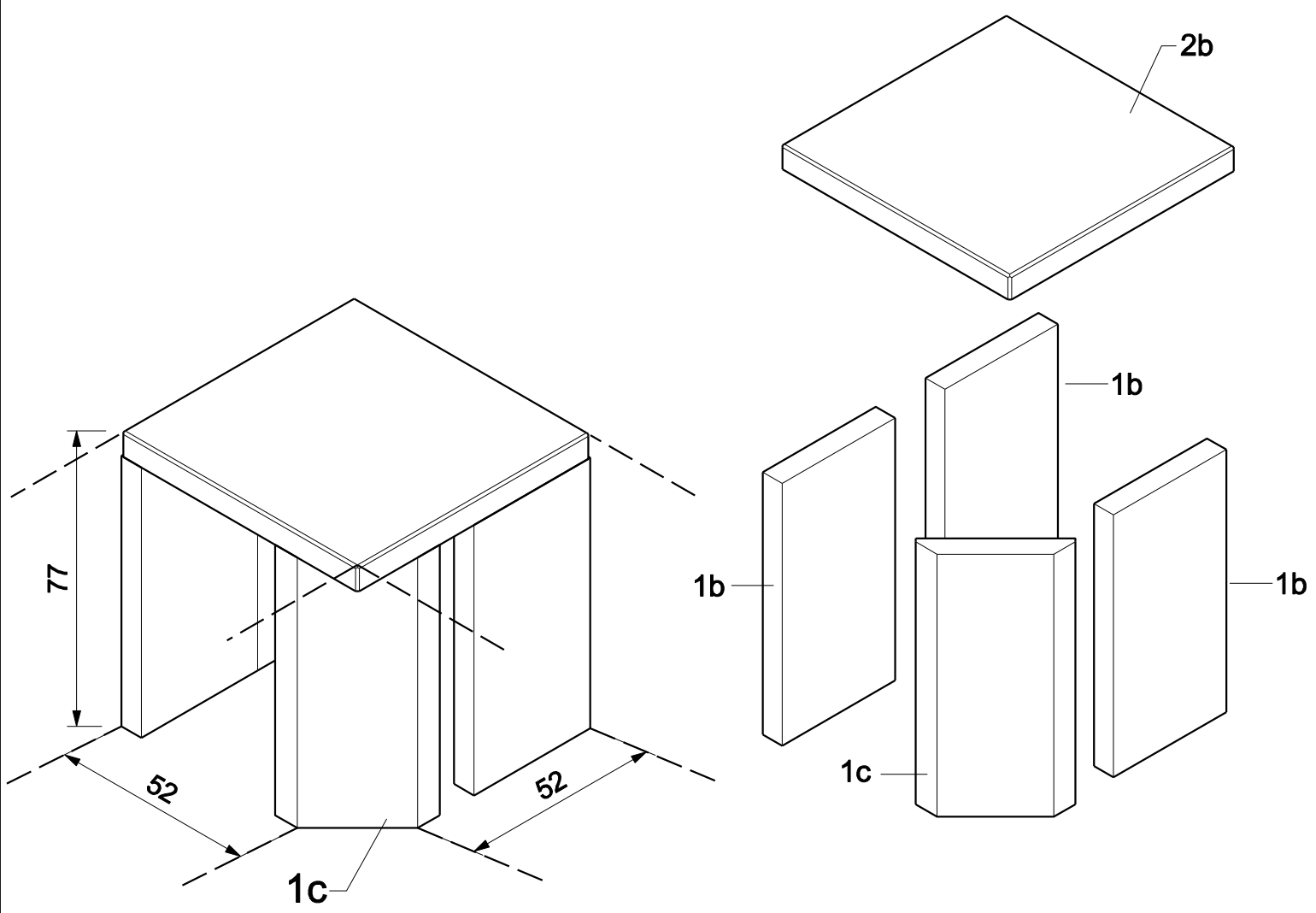
3 - MODULO GAS 2FUOCHI



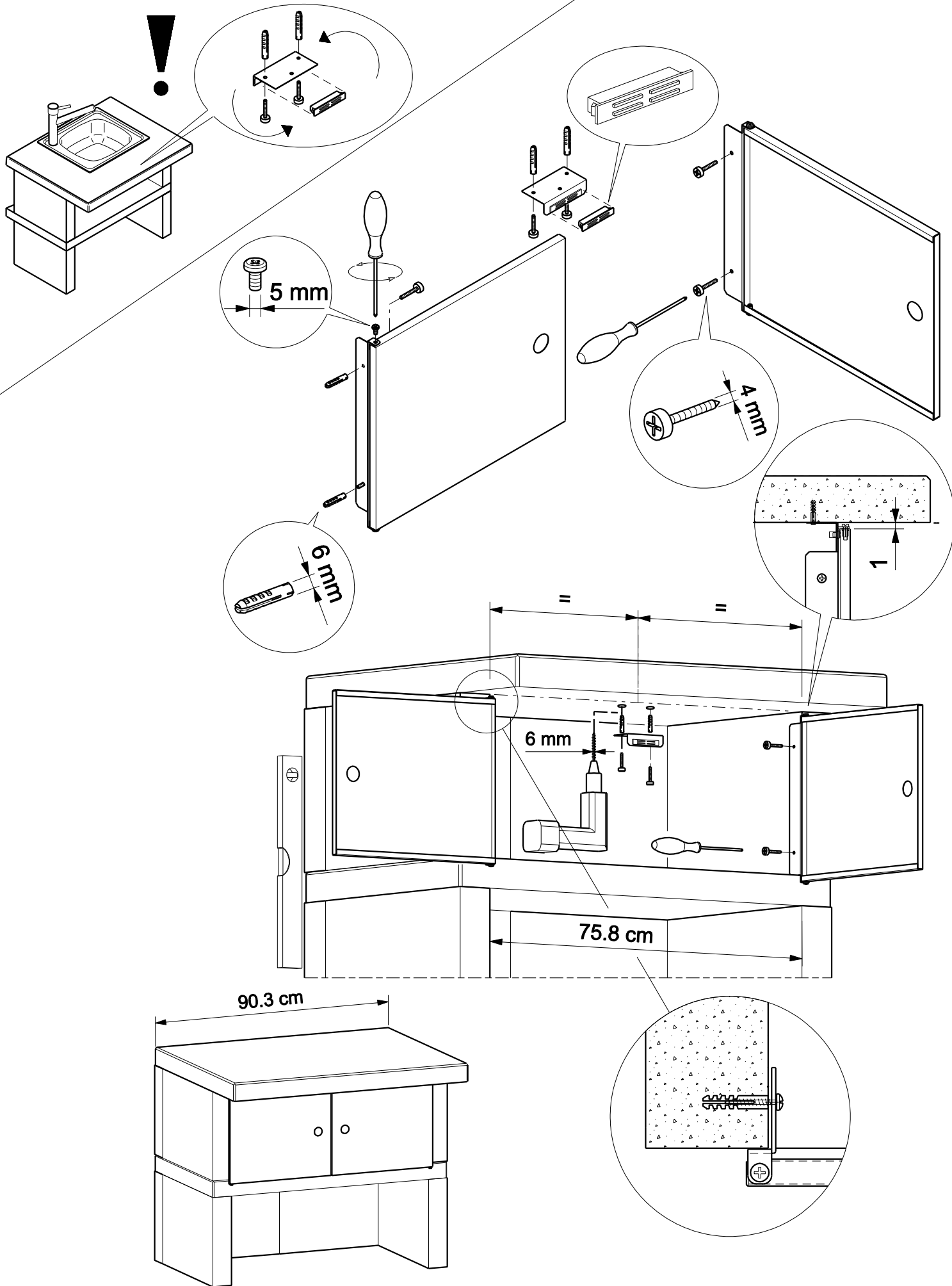
4 - MODULO GAS 2FUOCHI



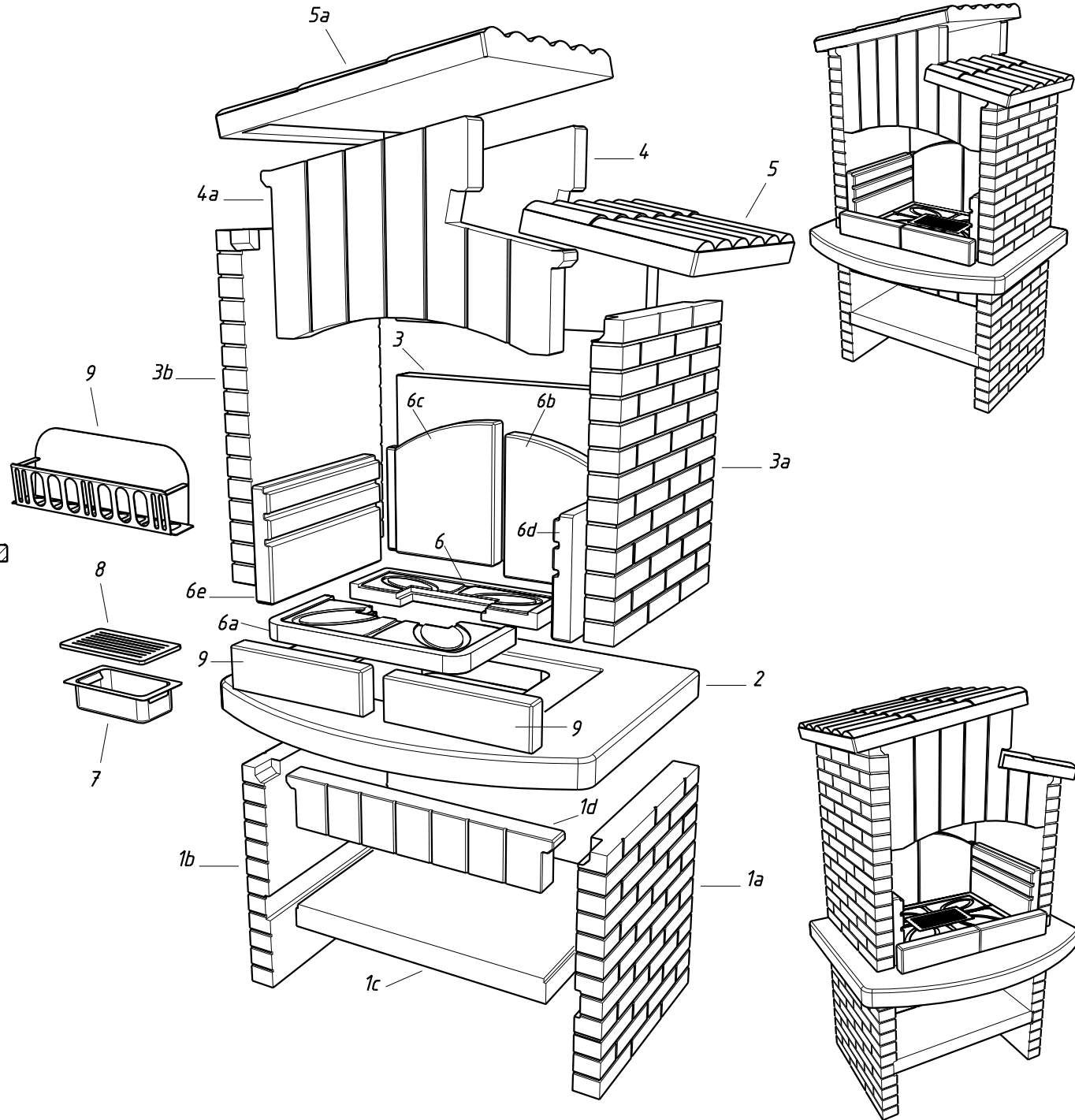
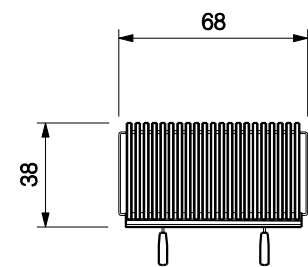
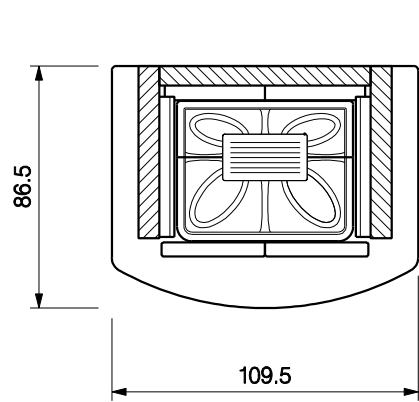
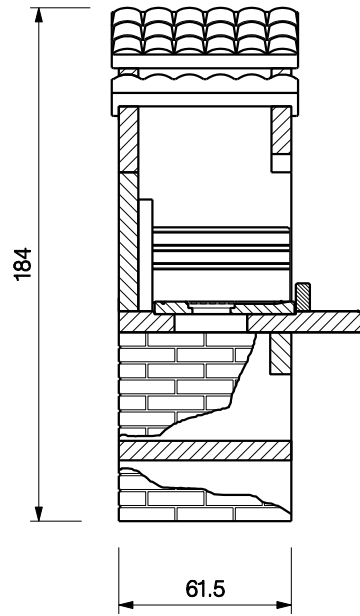
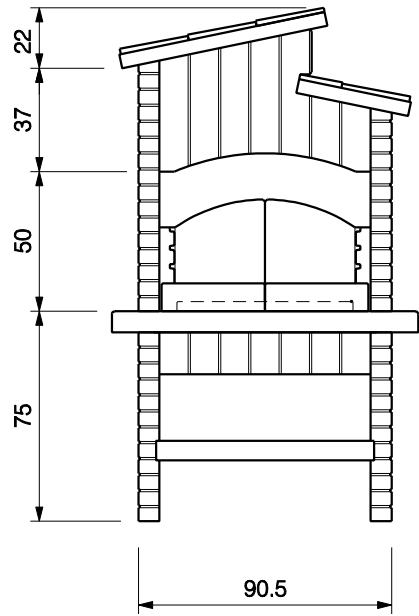
1 - MODULO ANGOLO



KIT ANTINA METALLICA 78X33

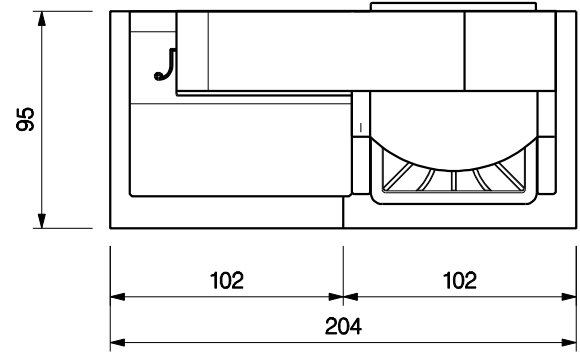
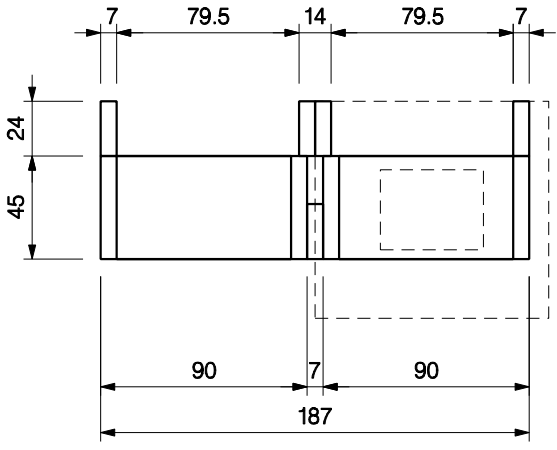
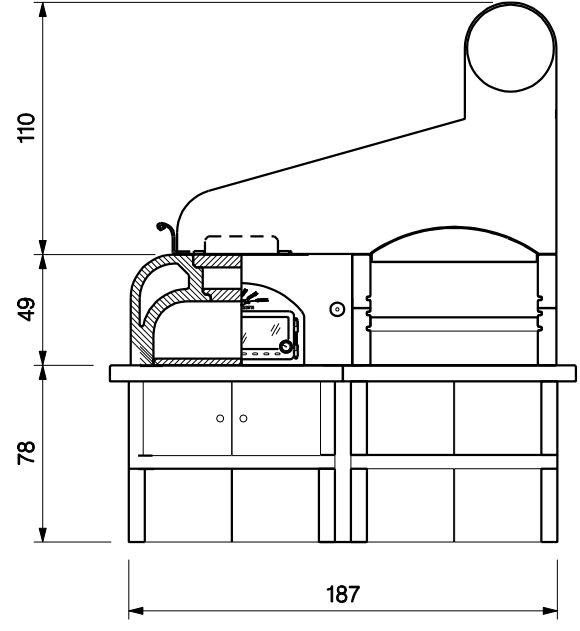
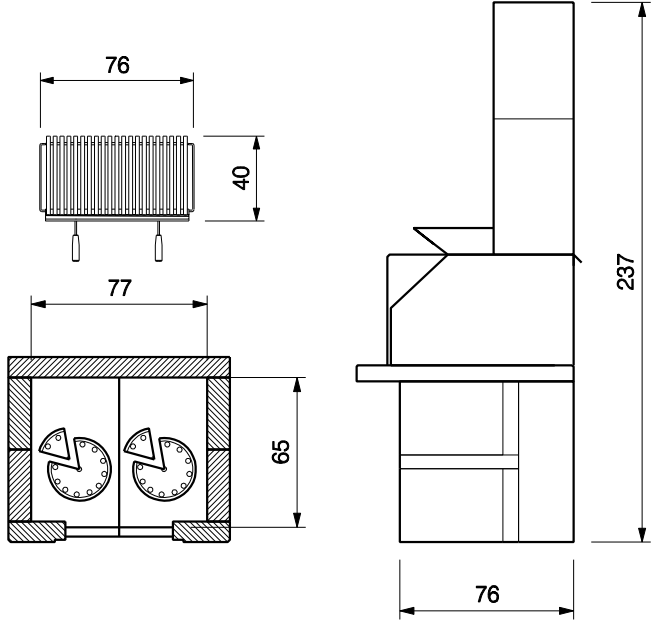
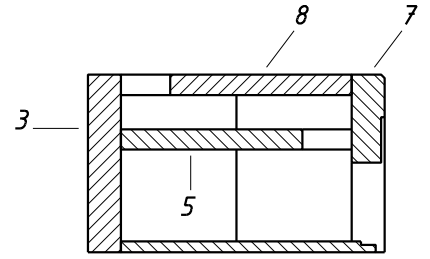
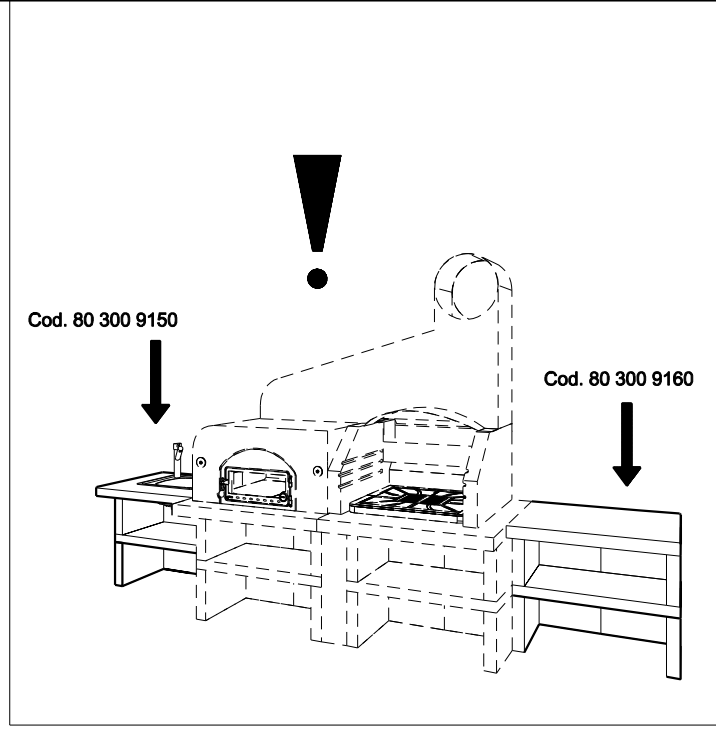
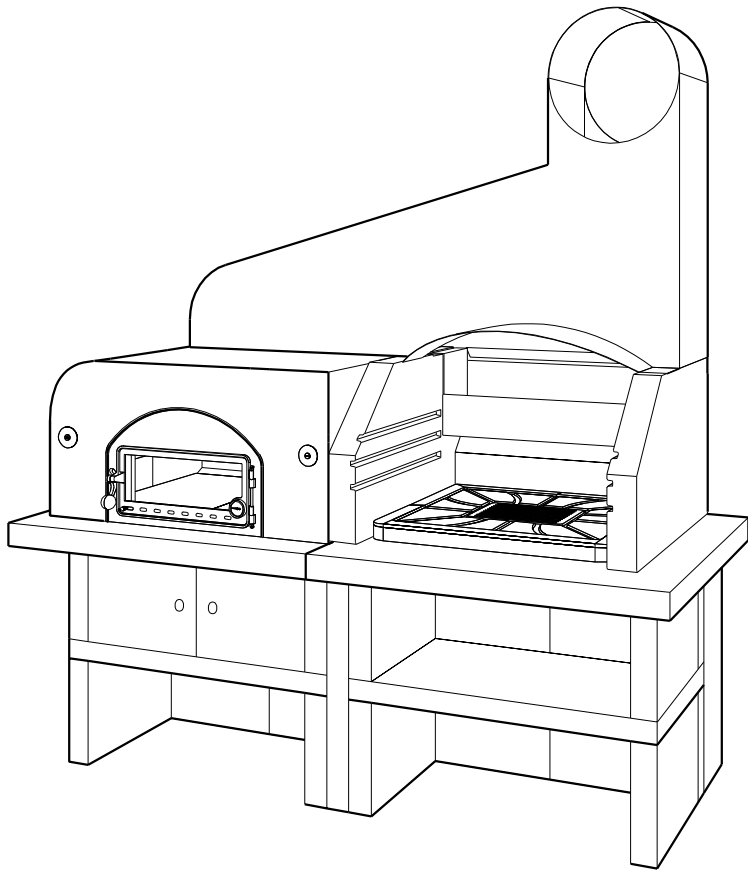


MARETTIMO NEW B - G

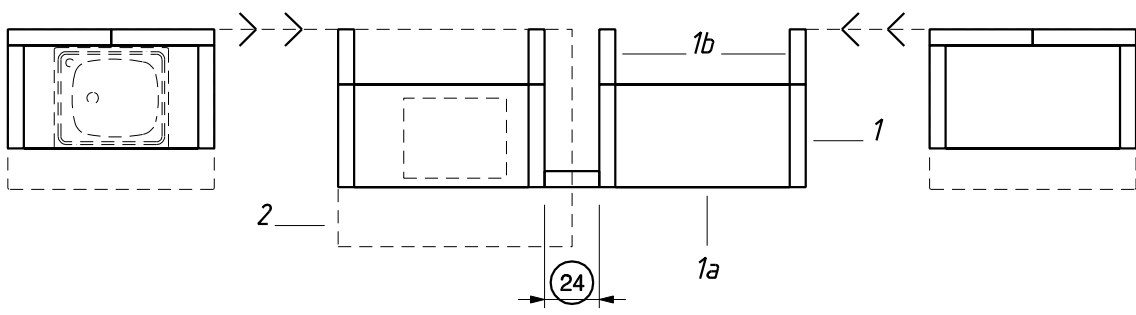
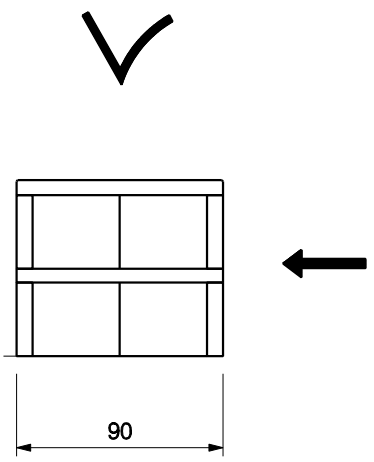
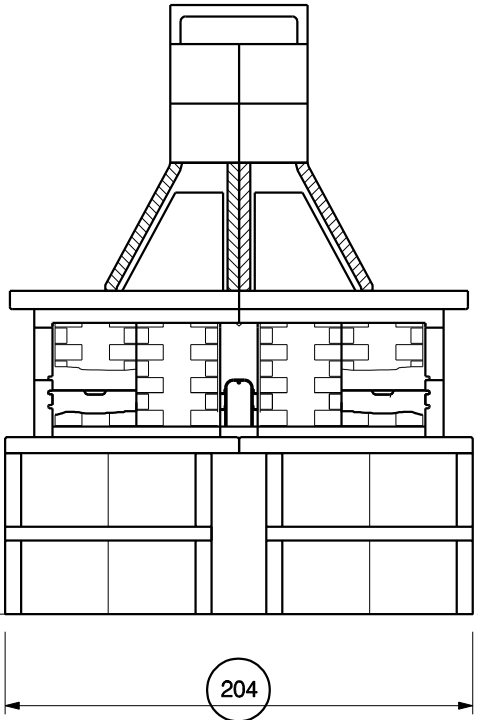
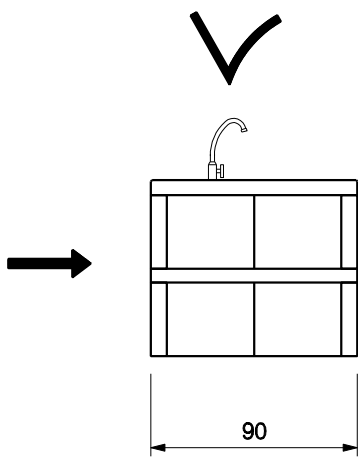
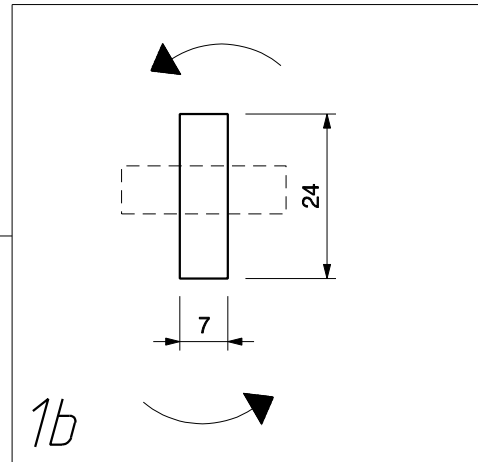
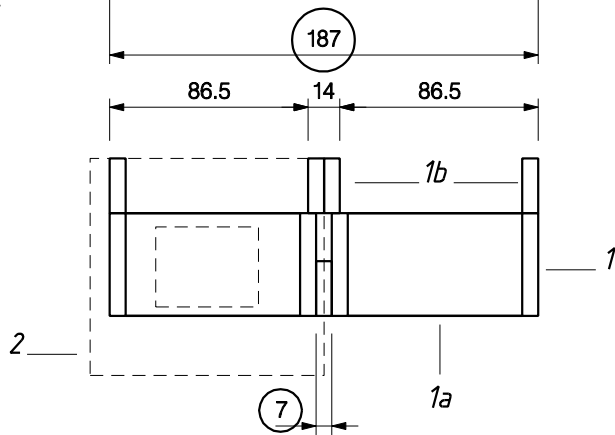
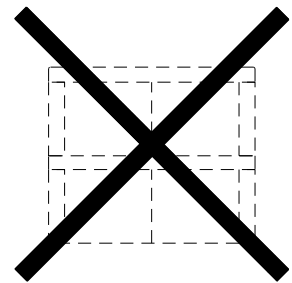
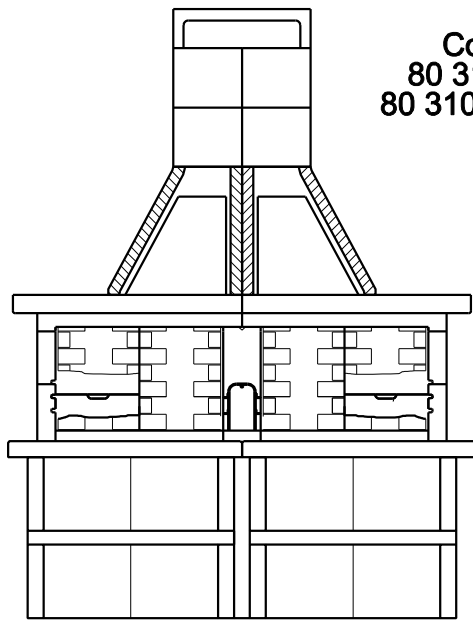
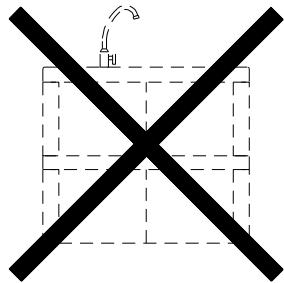


MAXIME 2 Grill con forno

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

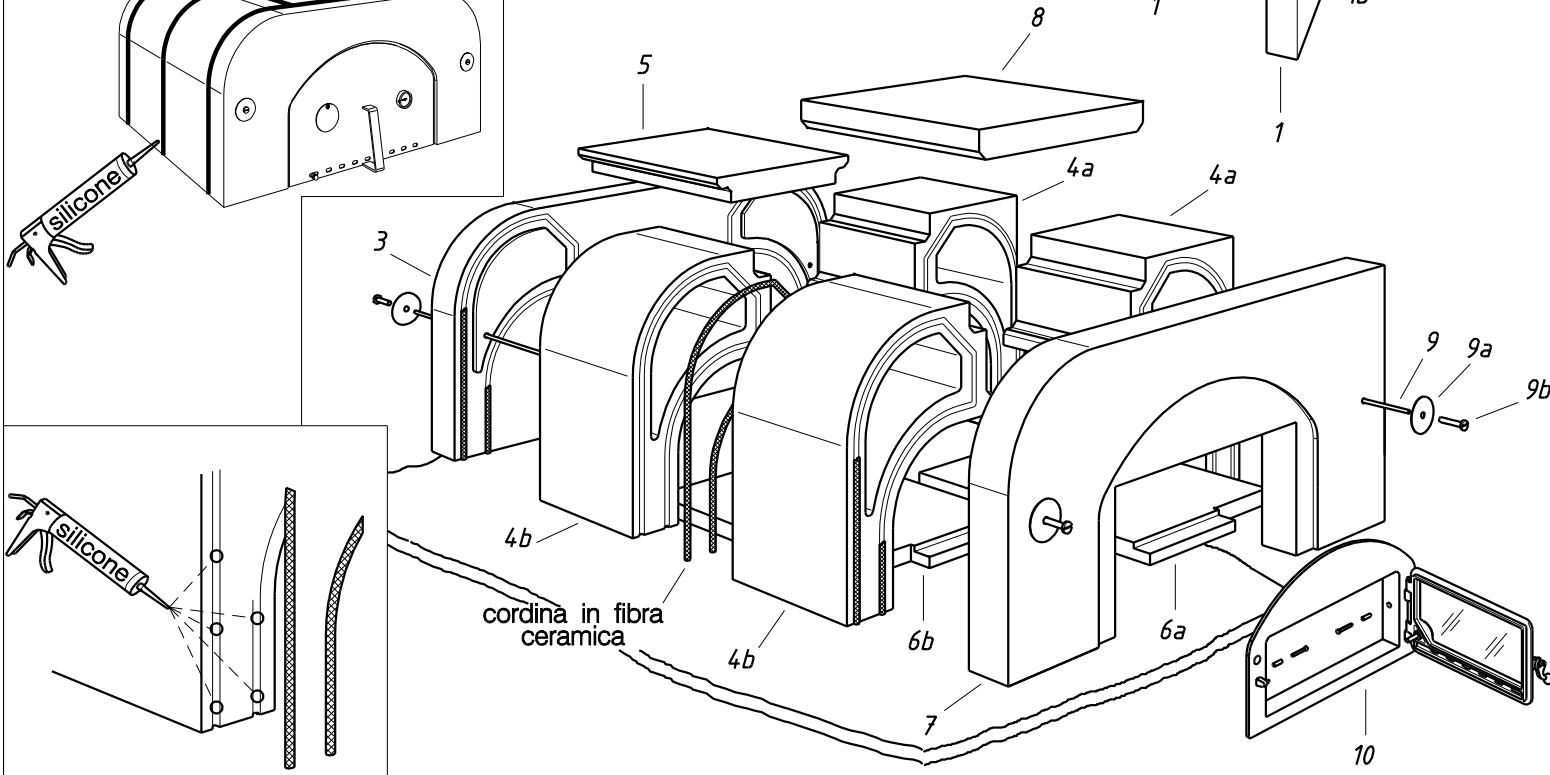
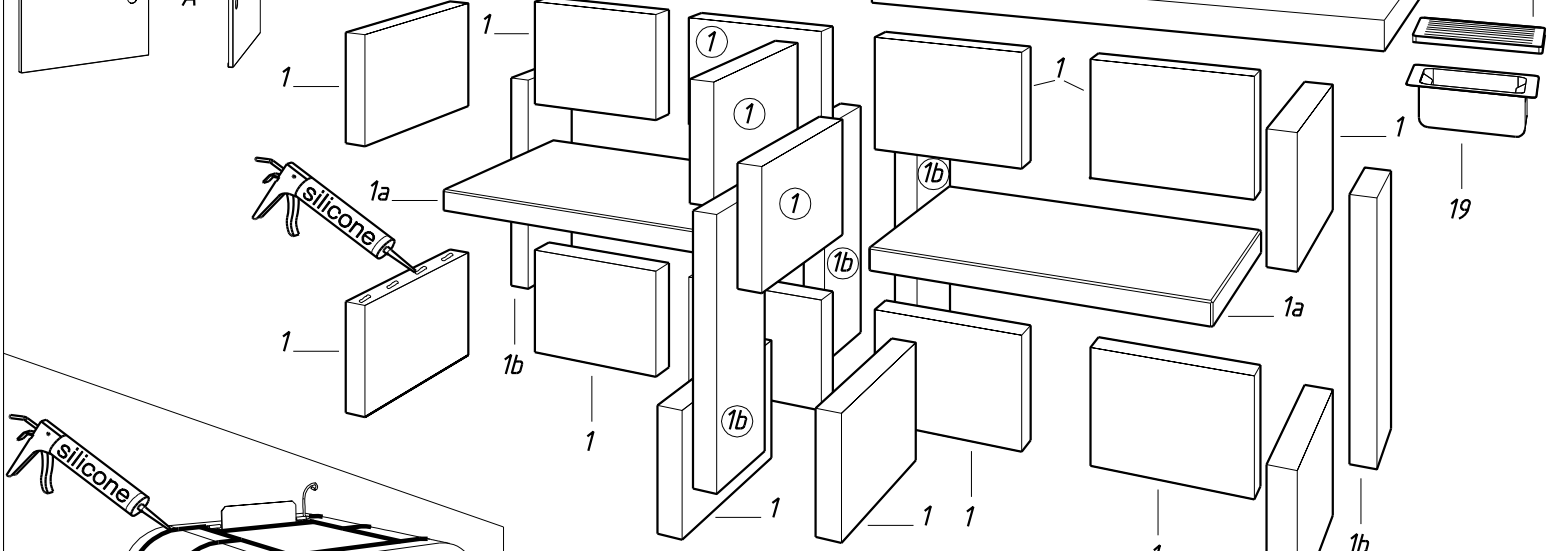
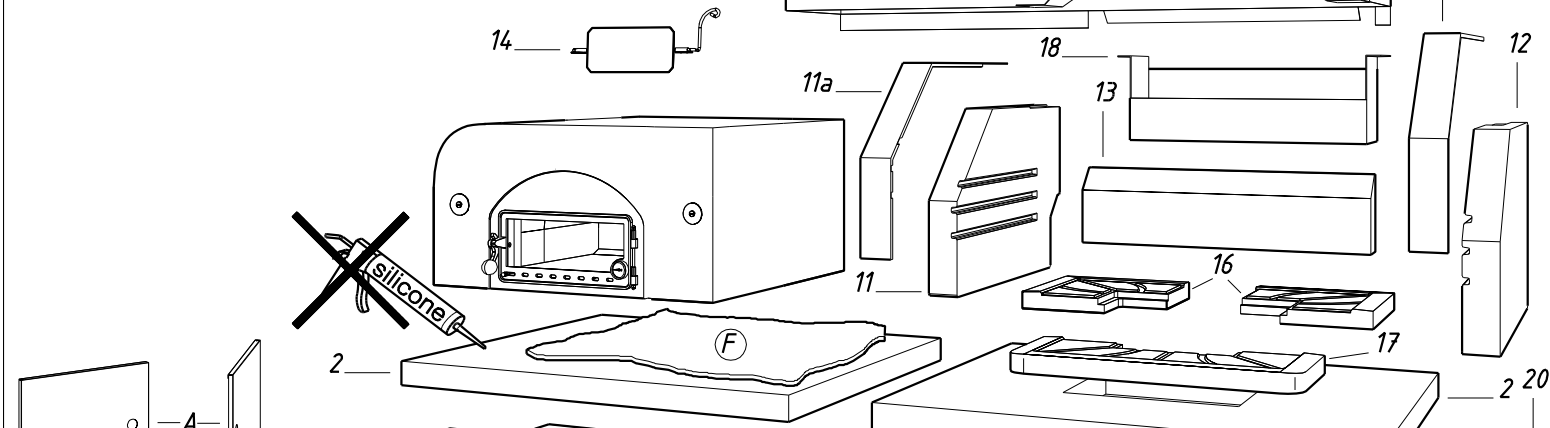
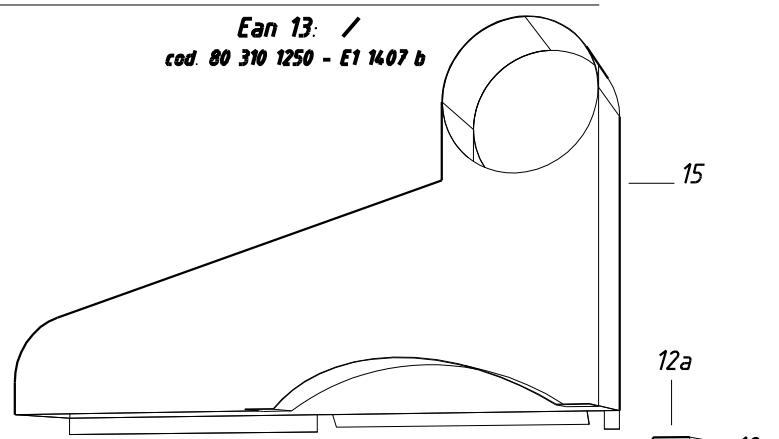
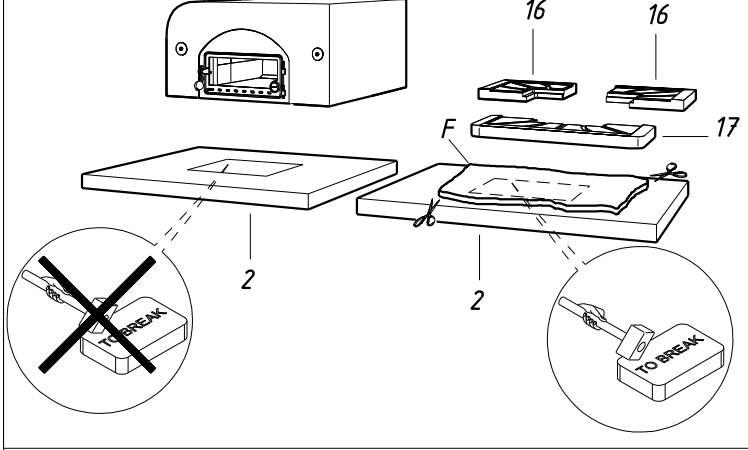


Cod. 80 300 4780 Miami /
80 310 1240 Gargano c/forno /
80 310 1250 Maxime 2 grill c/forno



MAXIME 2 Grill con forno

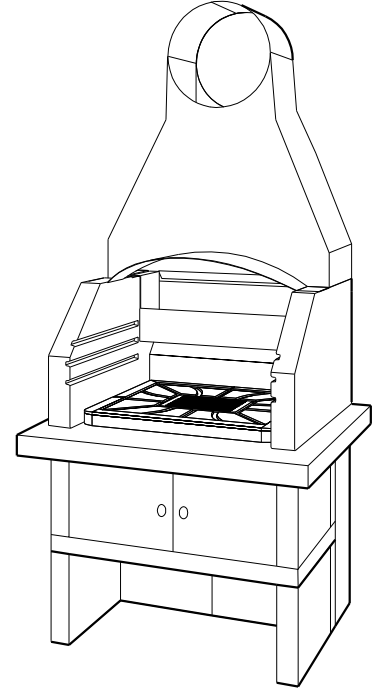
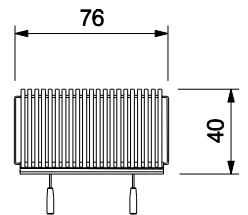
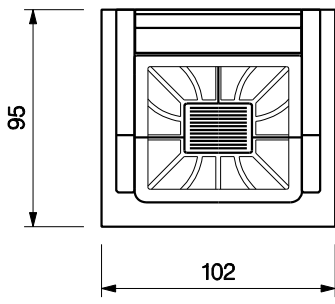
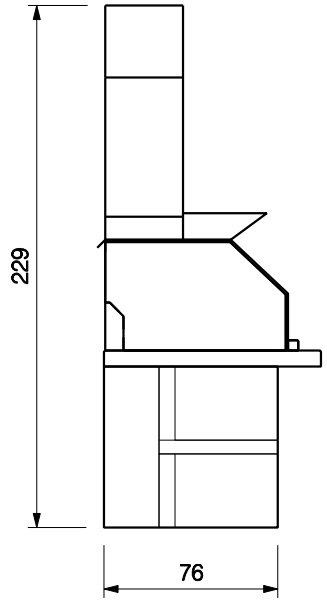
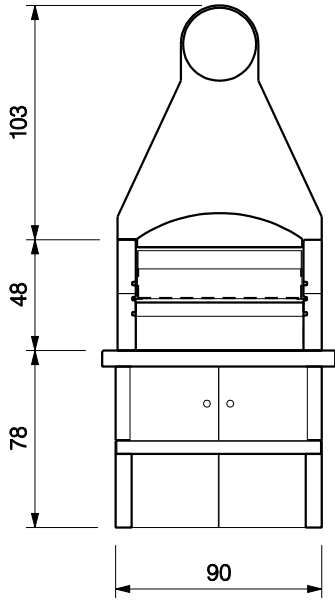
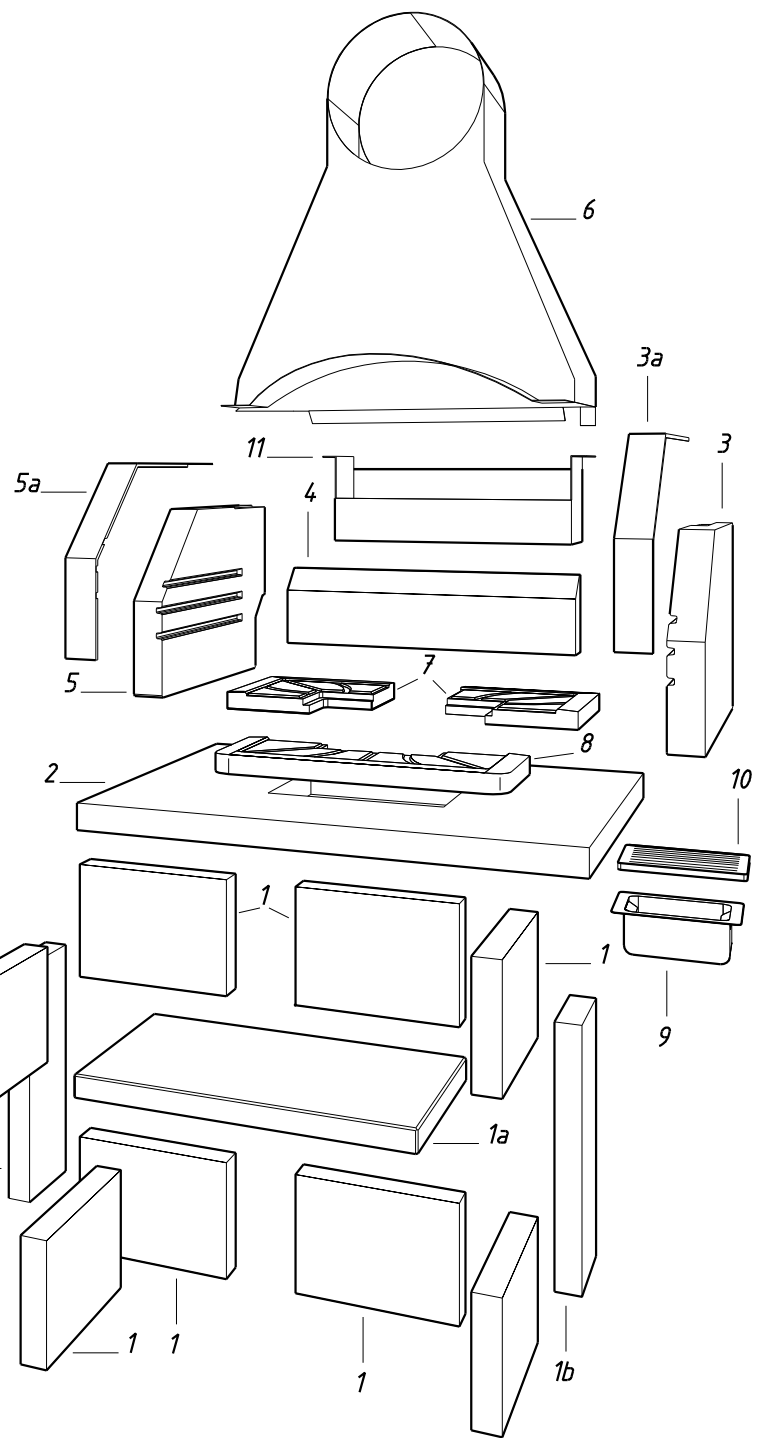
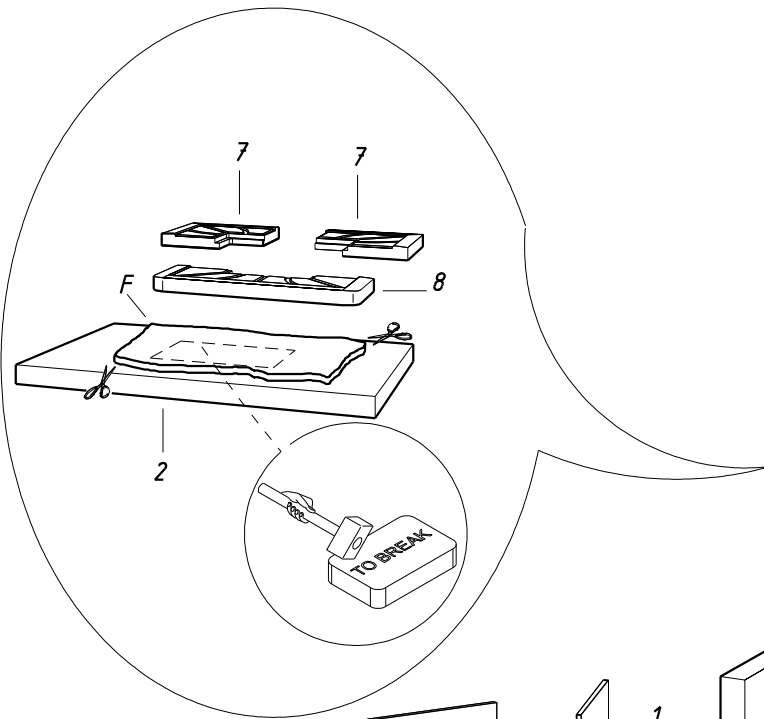
Ean 13: /
cod. 80 310 1250 - E1 1407 b



MAXIME 2 Grill

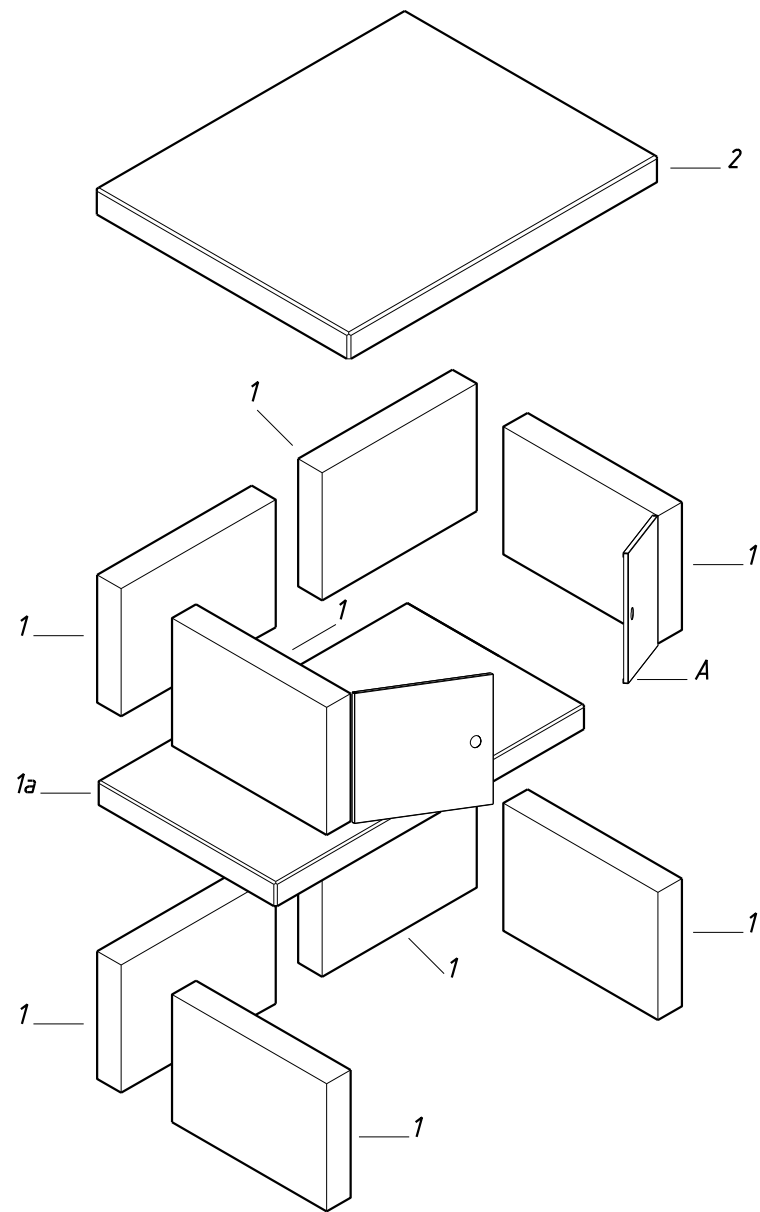
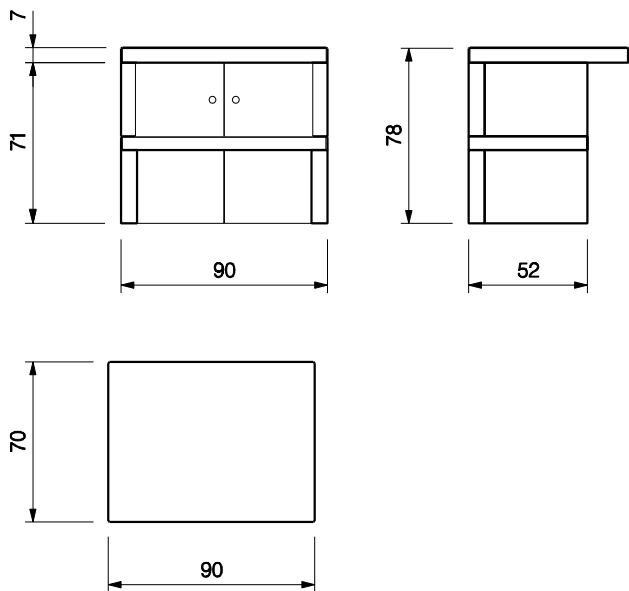
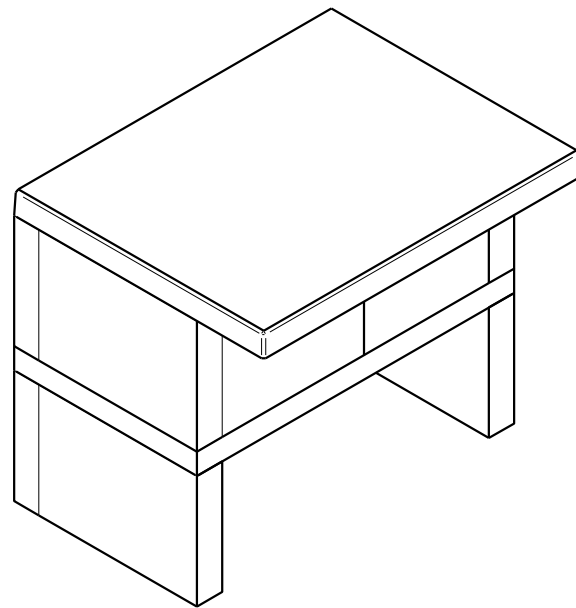
Ean 13: /

cod. 80 300 4800 - E1 1417 b



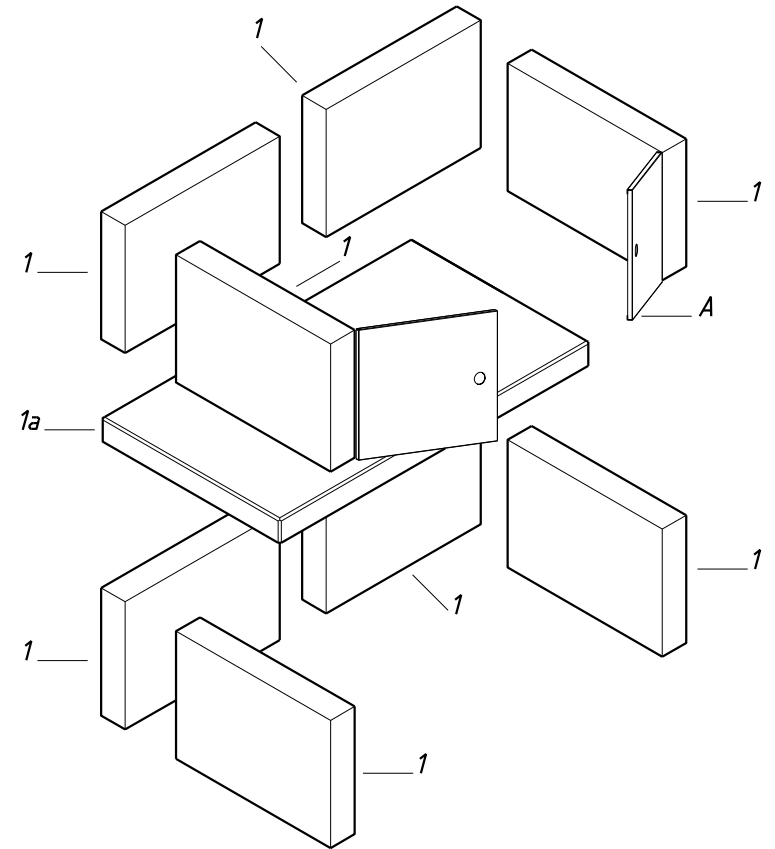
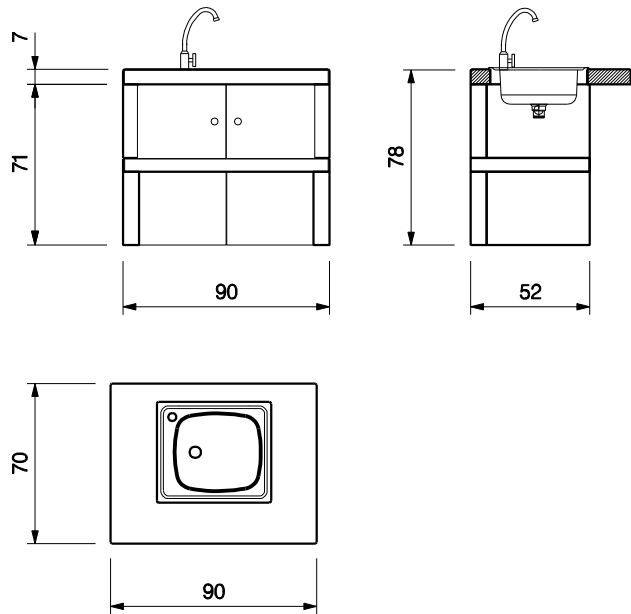
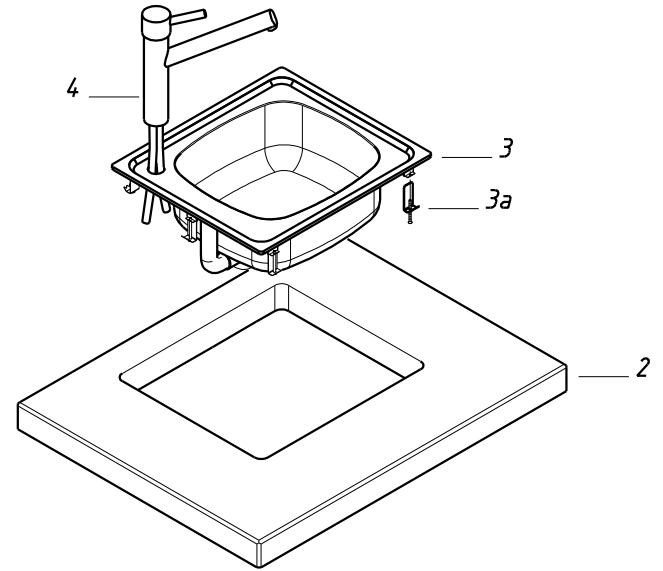
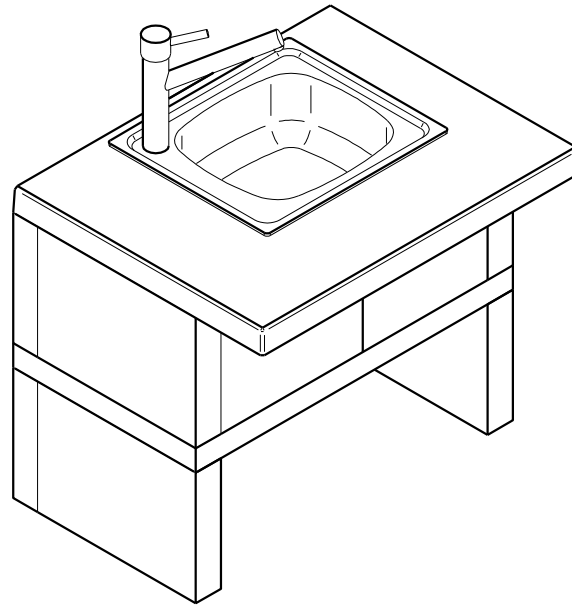
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cod. 80 300 4810 - E1 1407 b



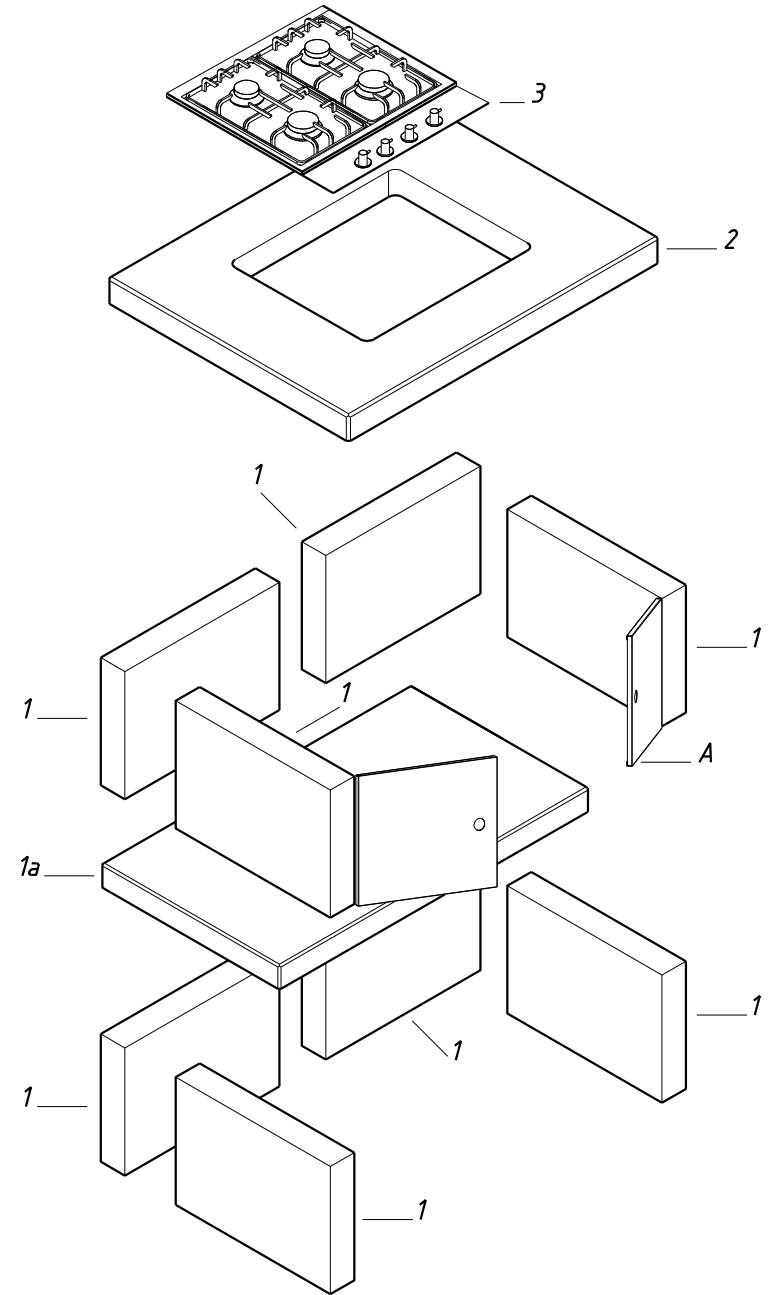
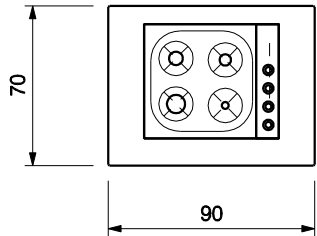
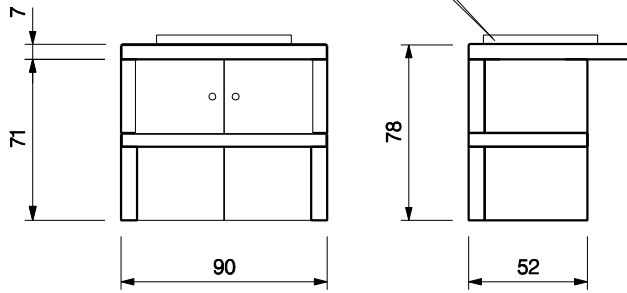
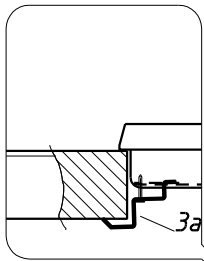
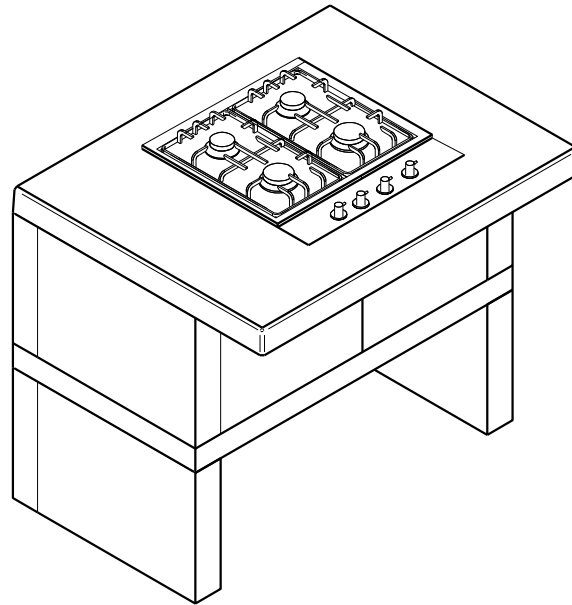
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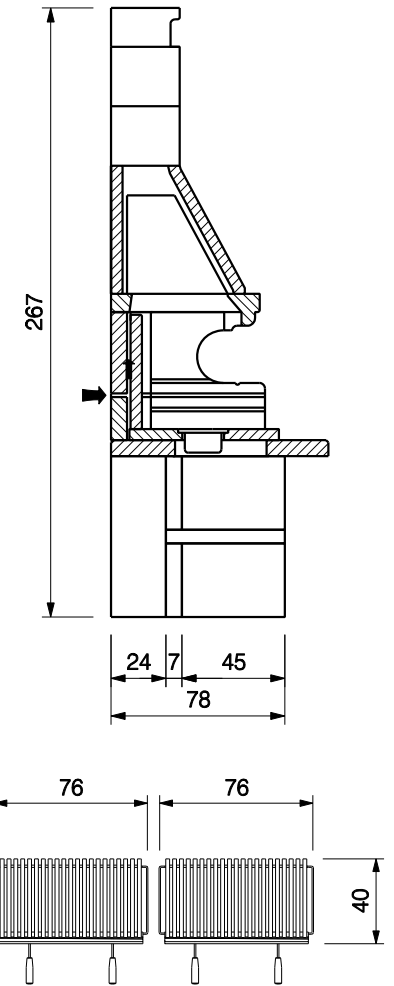
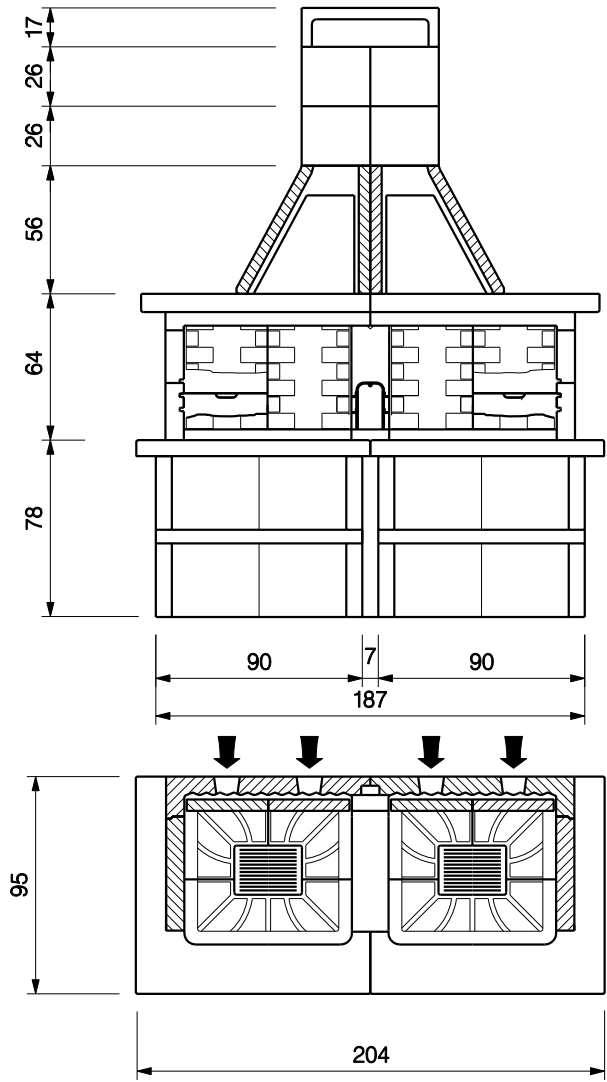
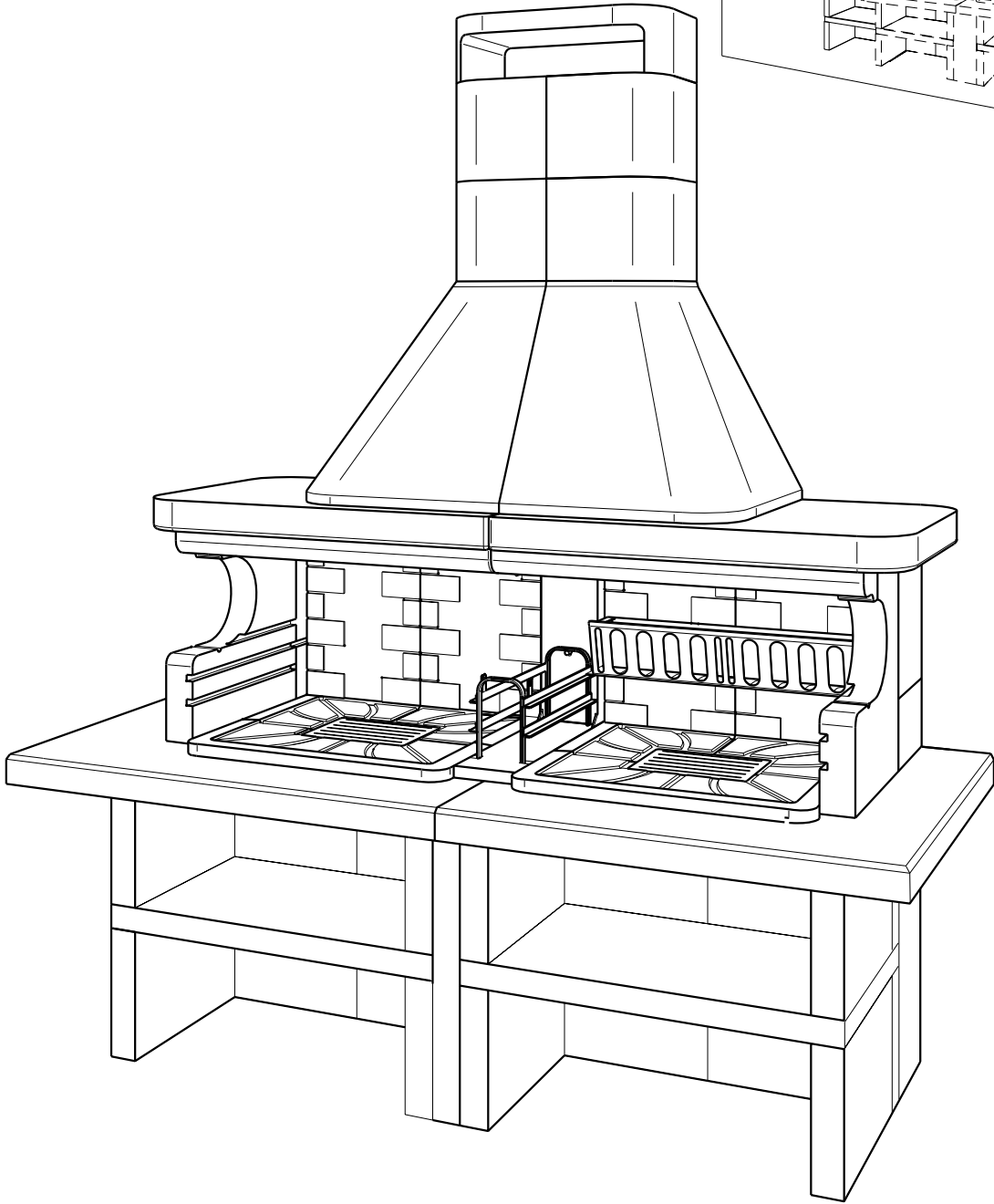
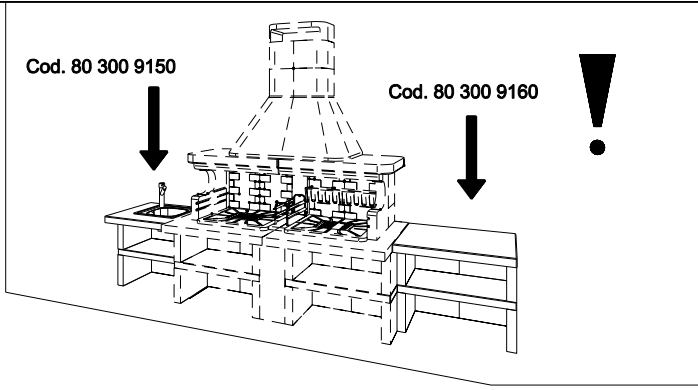
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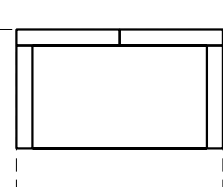
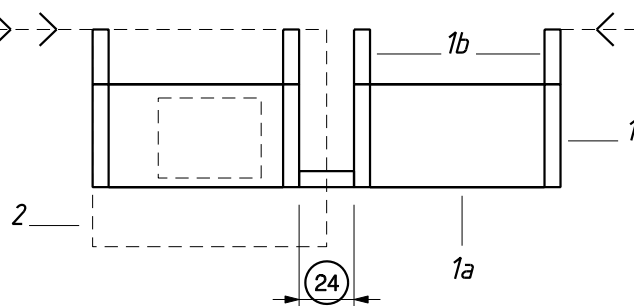
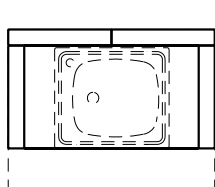
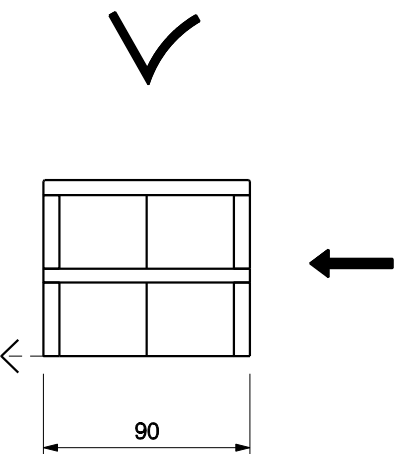
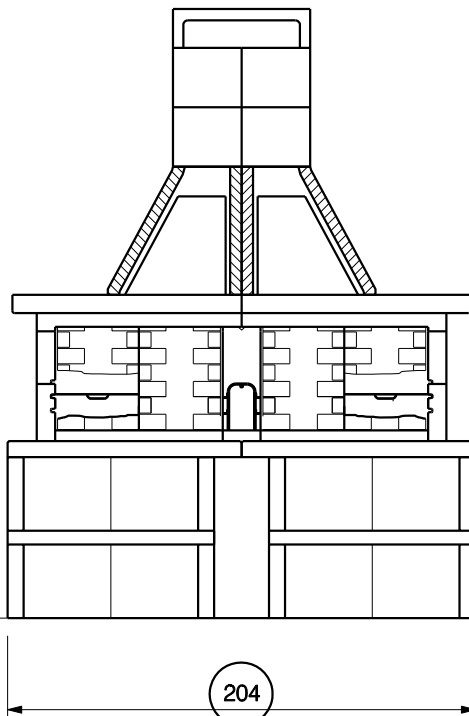
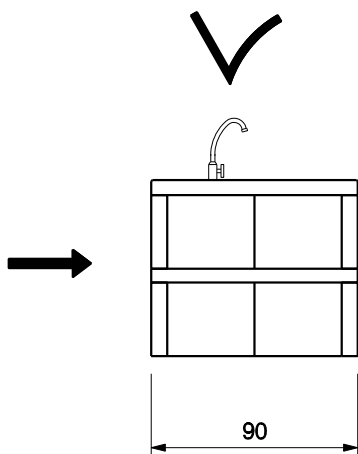
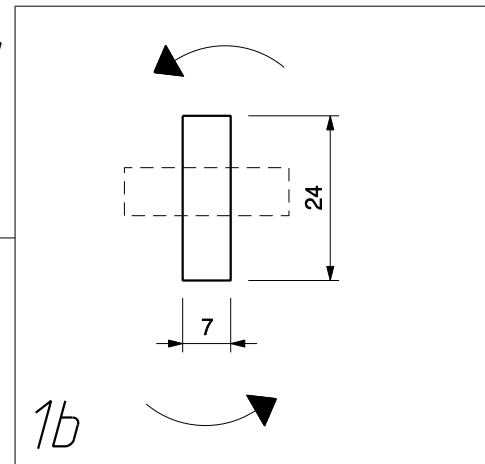
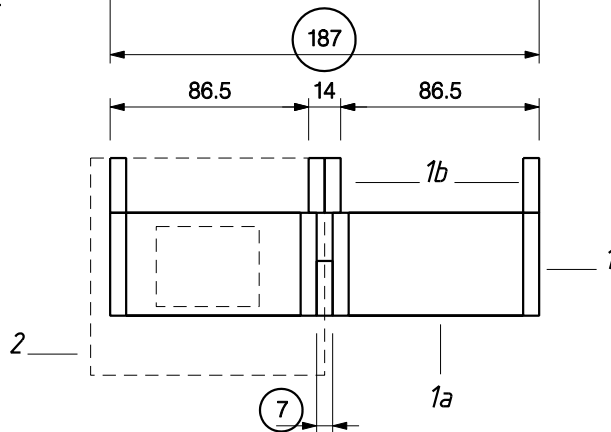
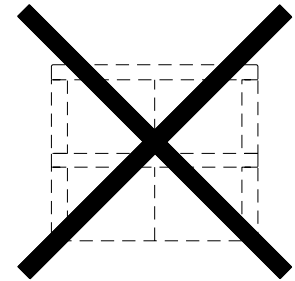
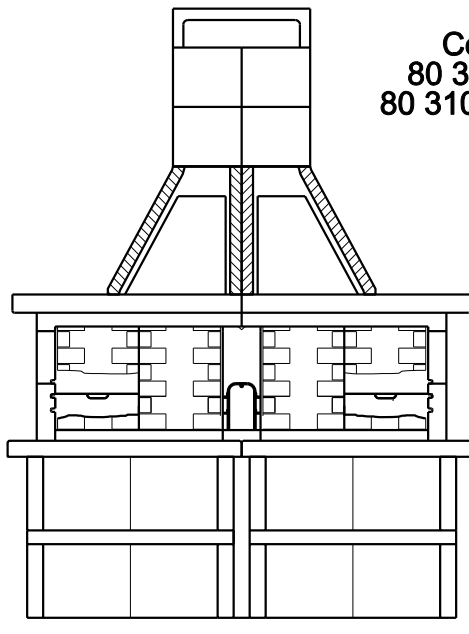
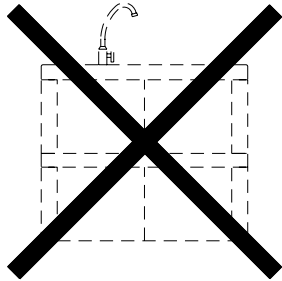


MIAMI 3

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

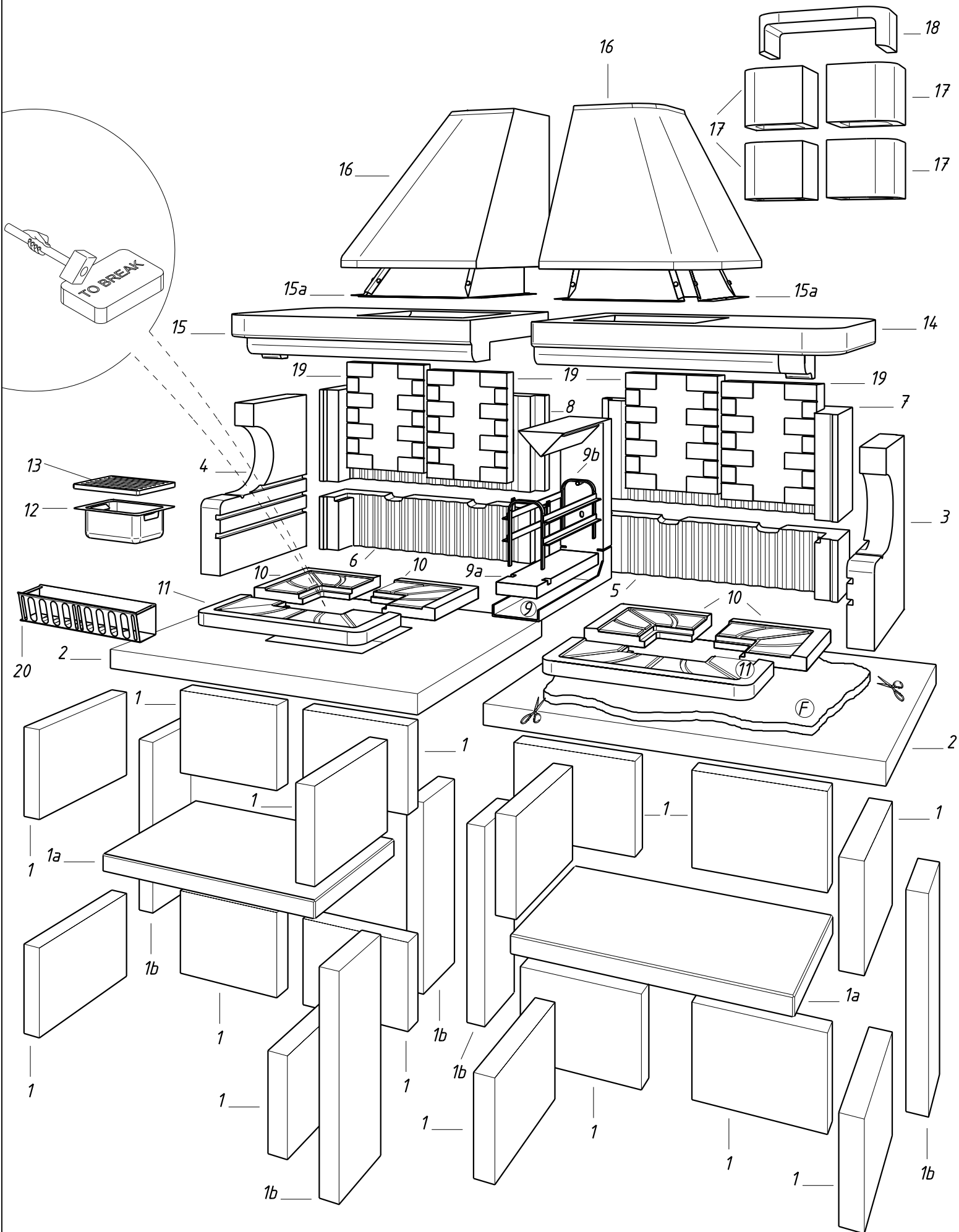
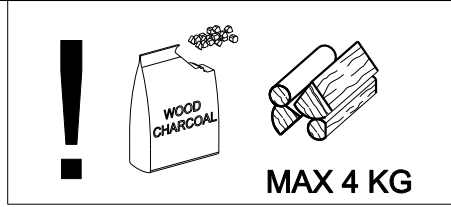


Cod. 80 300 4780 Miami /
80 310 1240 Gargano c/forno /
80 310 1250 Maxime 2 grill c/forno

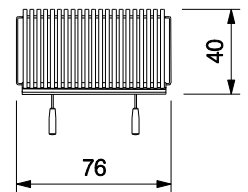
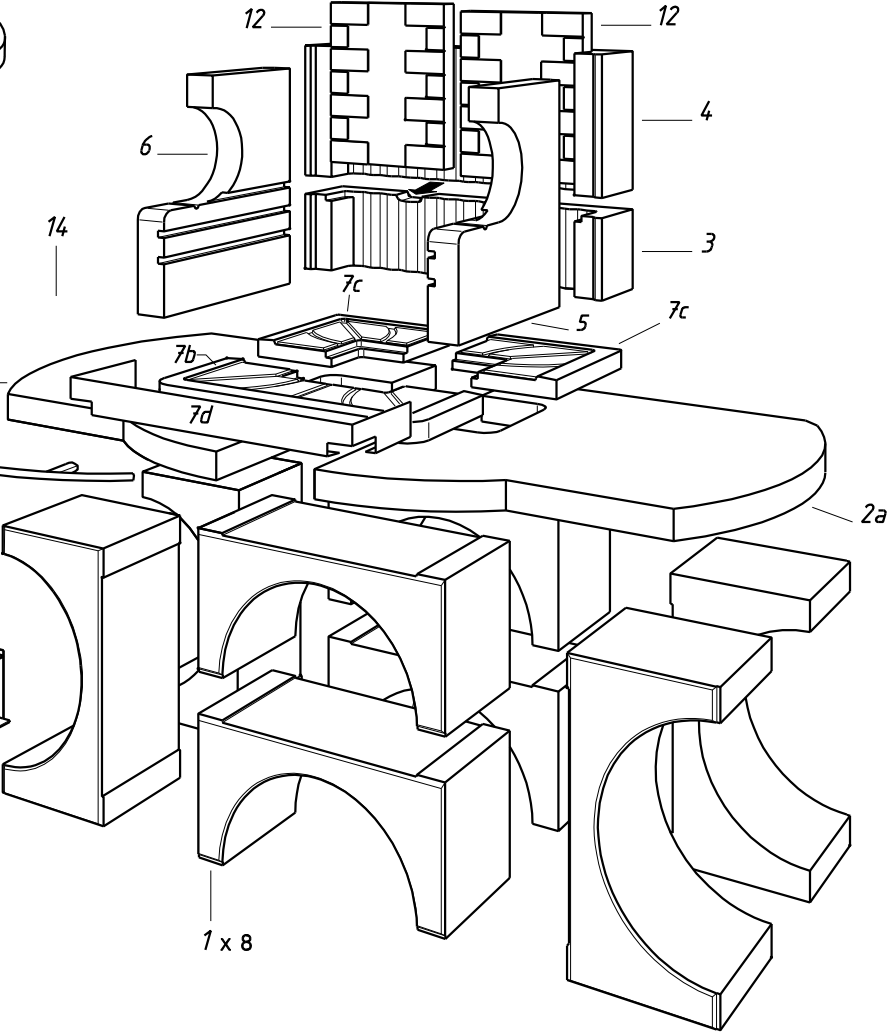
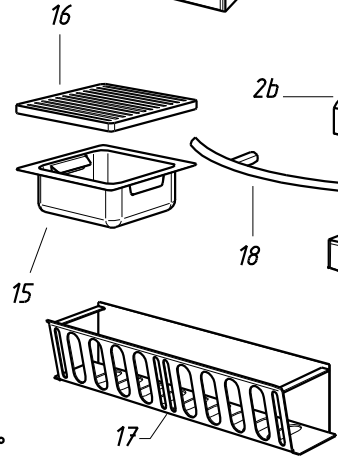
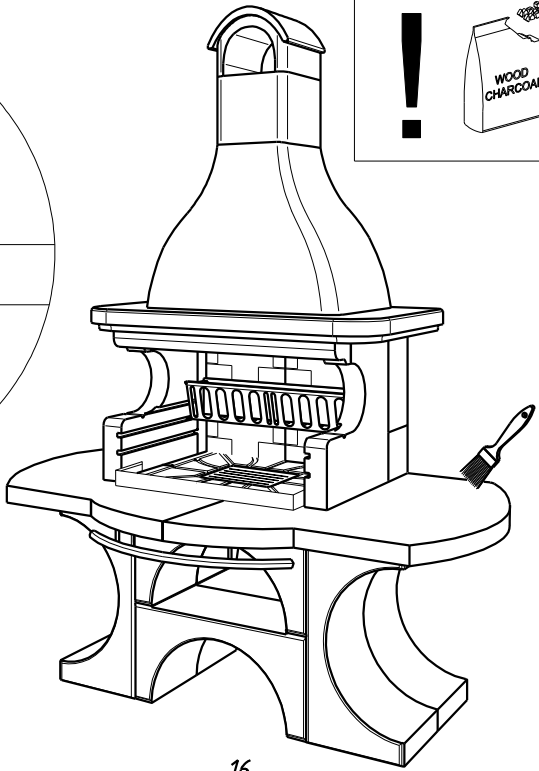
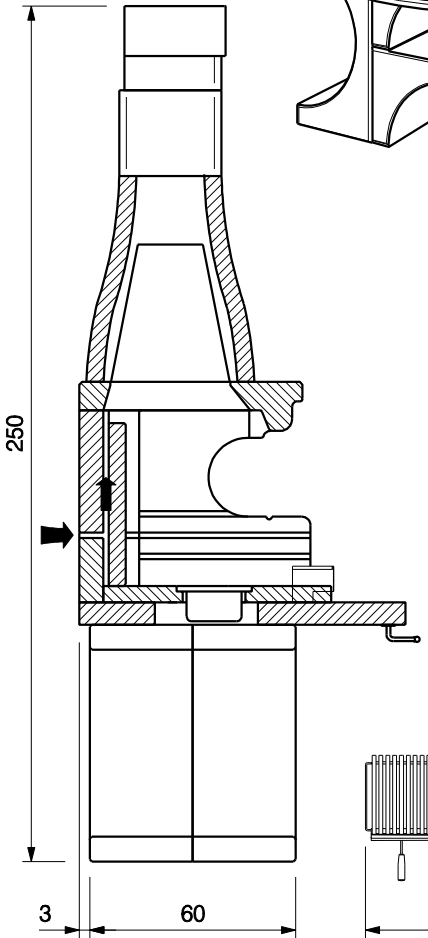
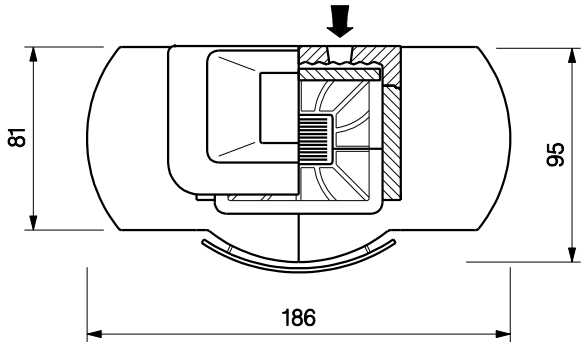
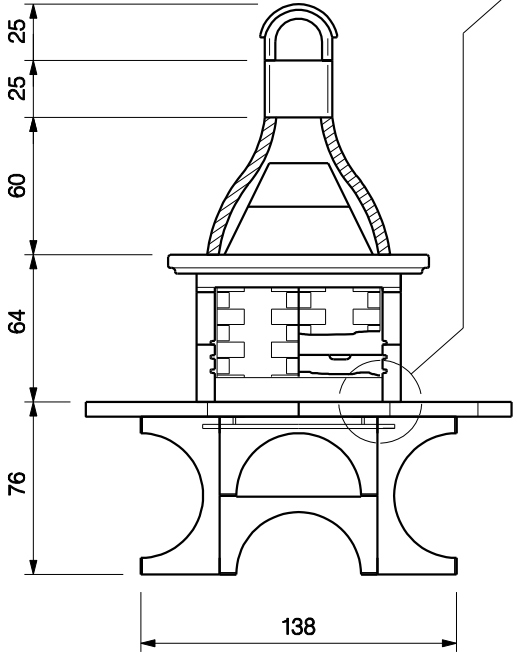
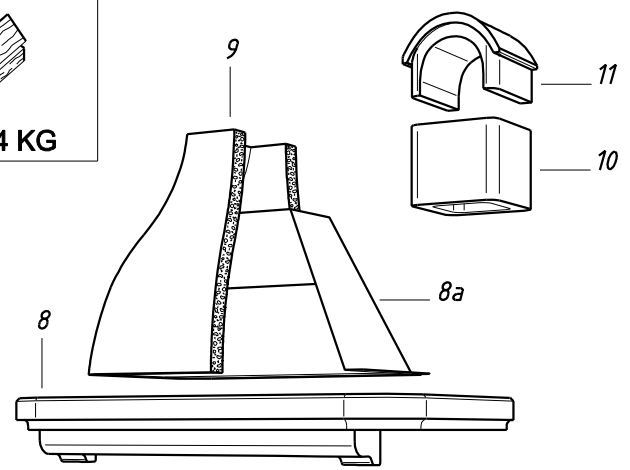
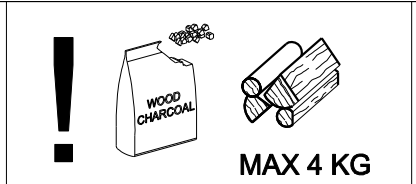
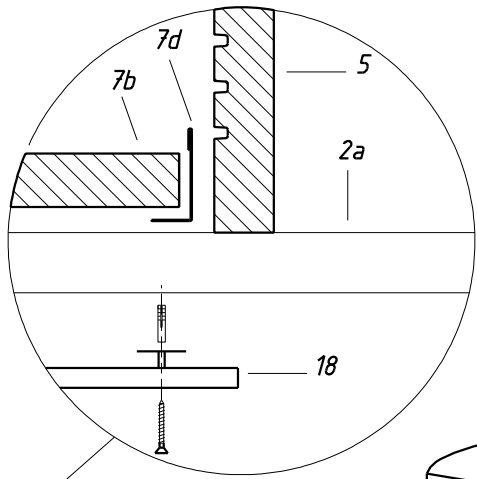


MIAMI 3

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

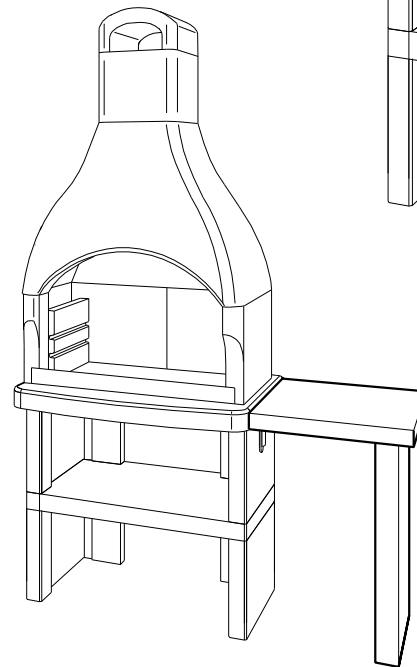
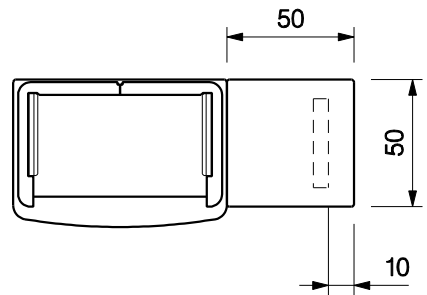
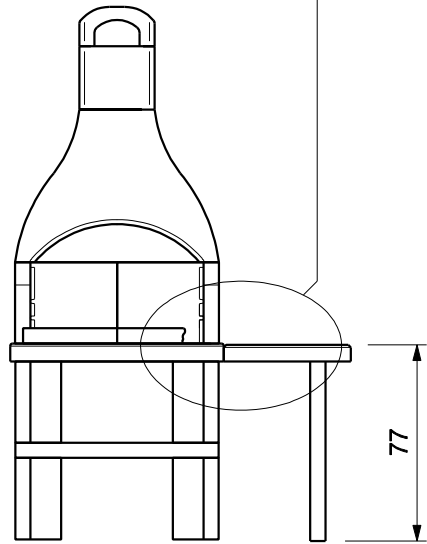
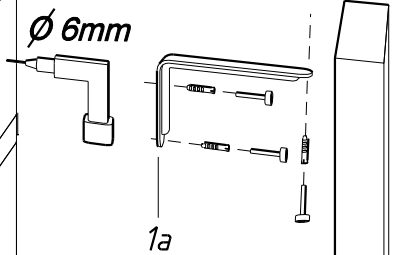
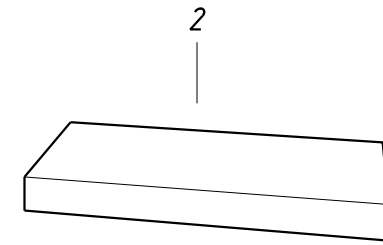
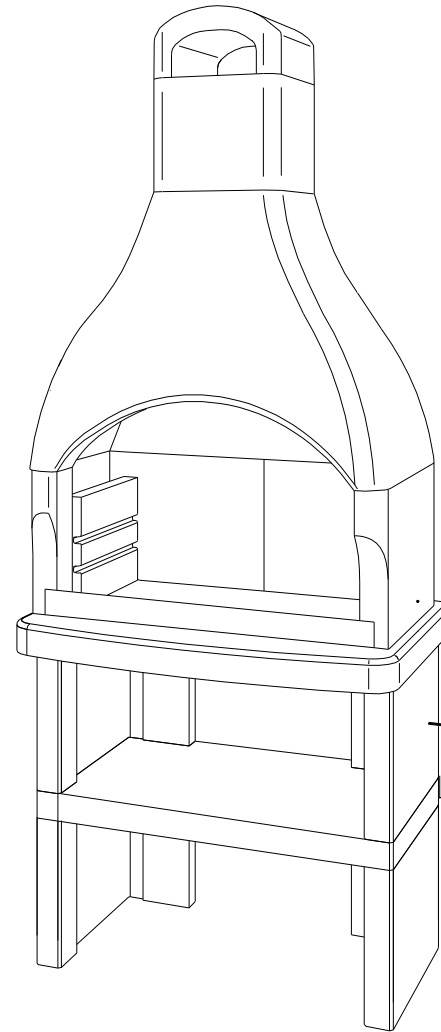
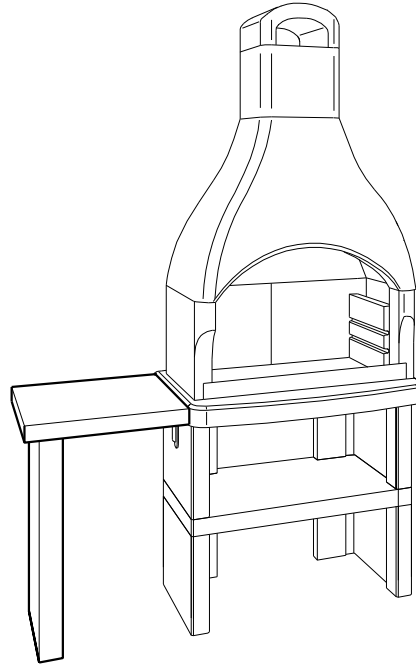
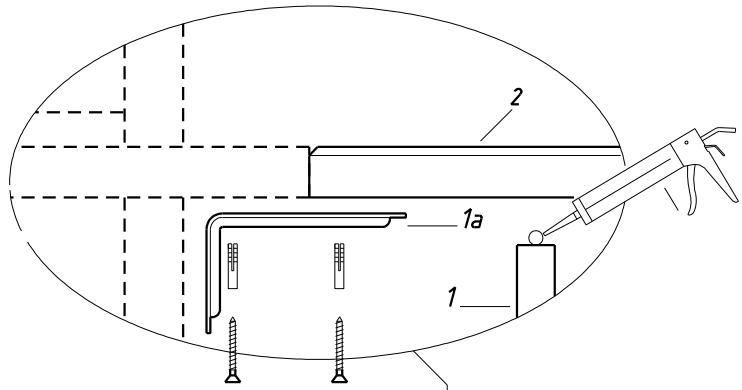


NEWPORT 2



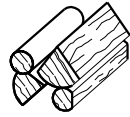
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cod. 80 320 0470 / 480 / 490 / 500 - E1 1350 b

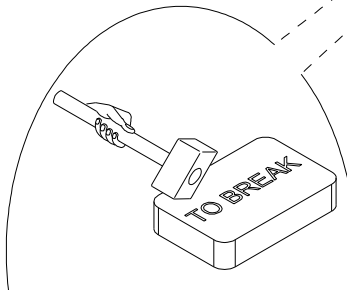
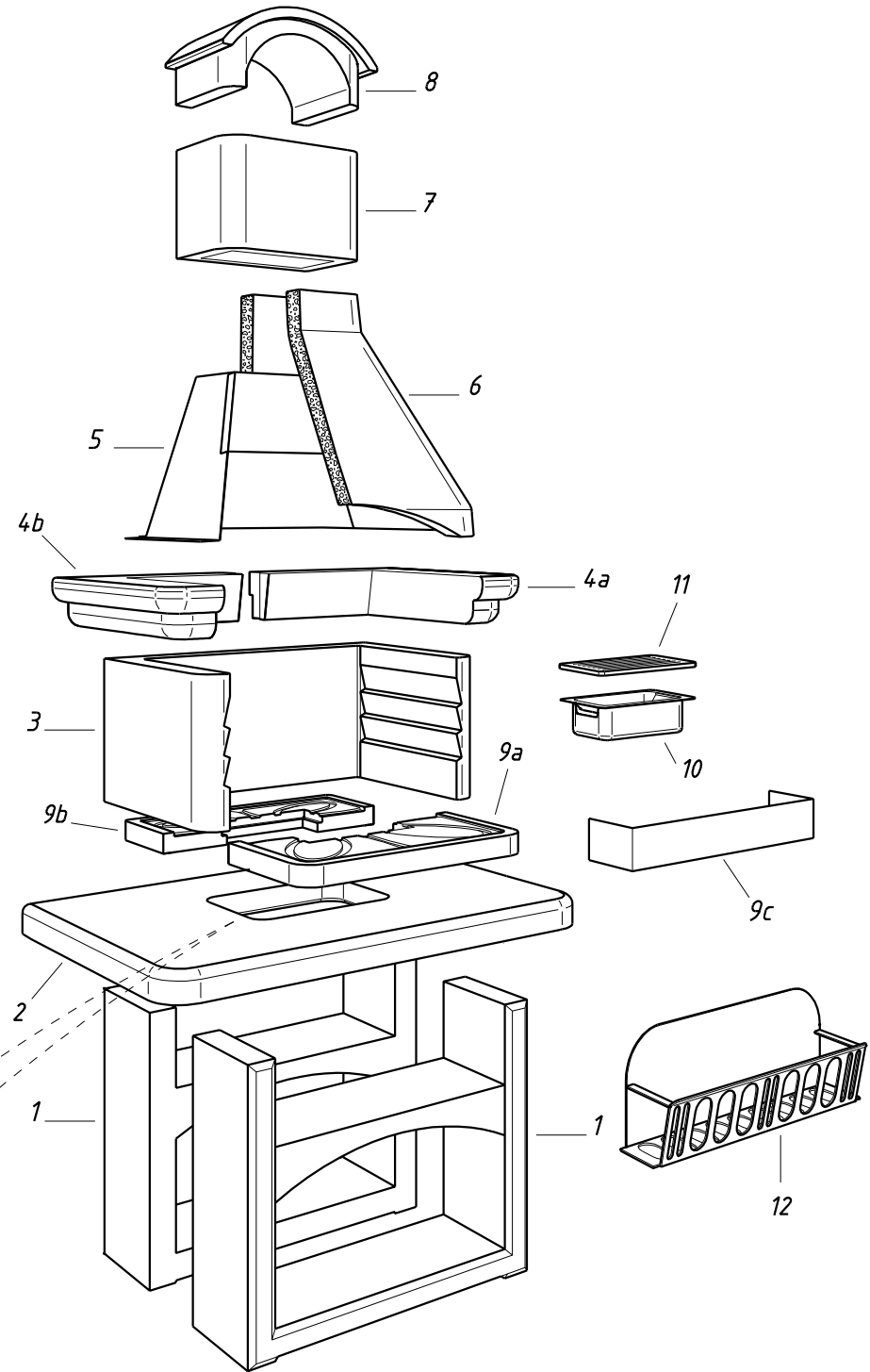
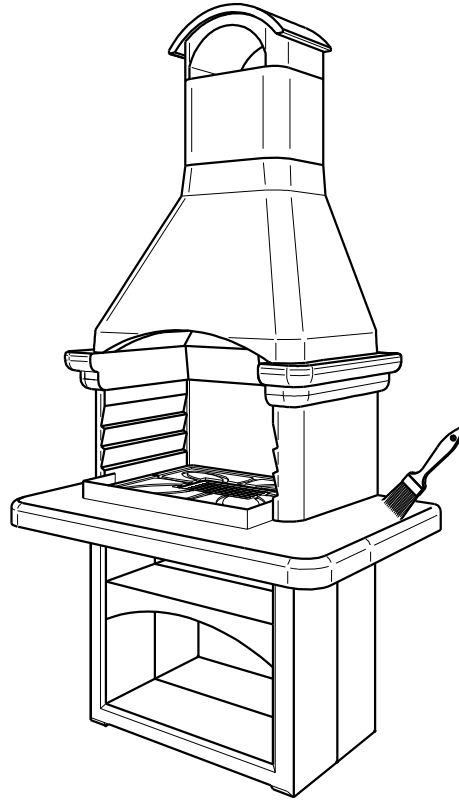
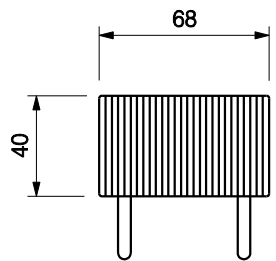
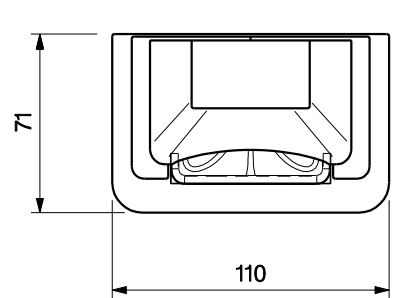
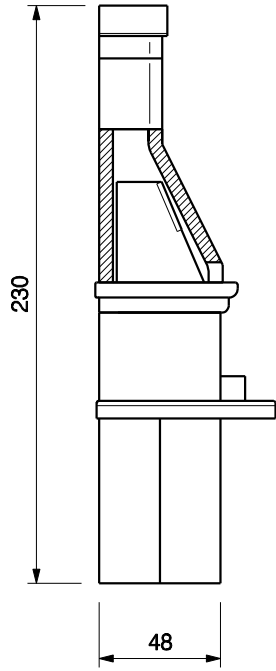
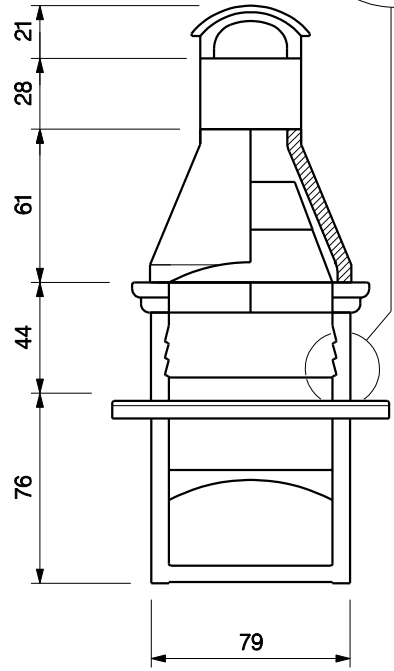
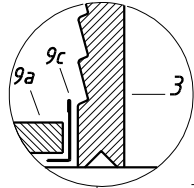


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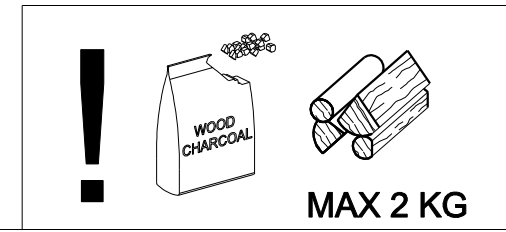
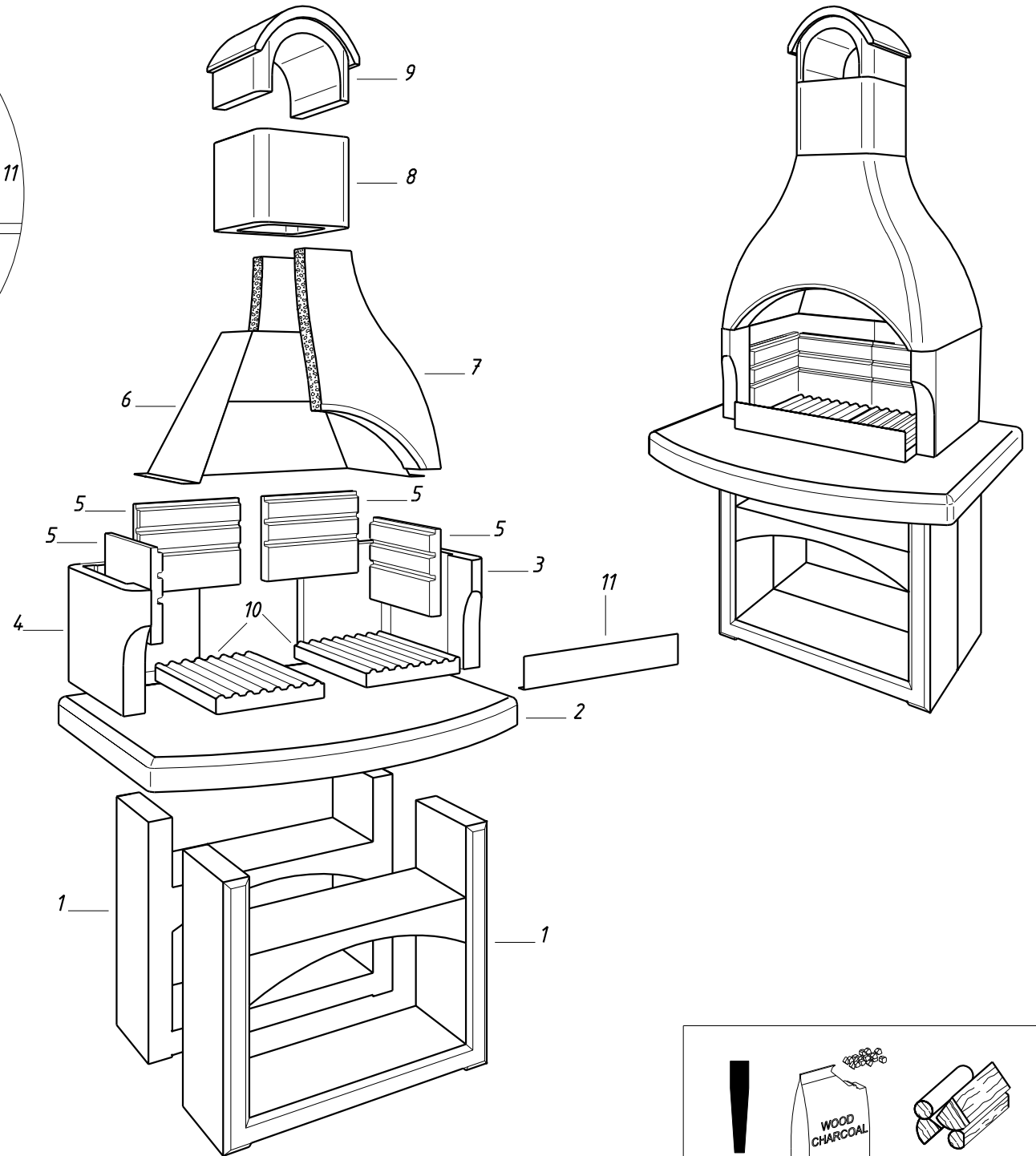
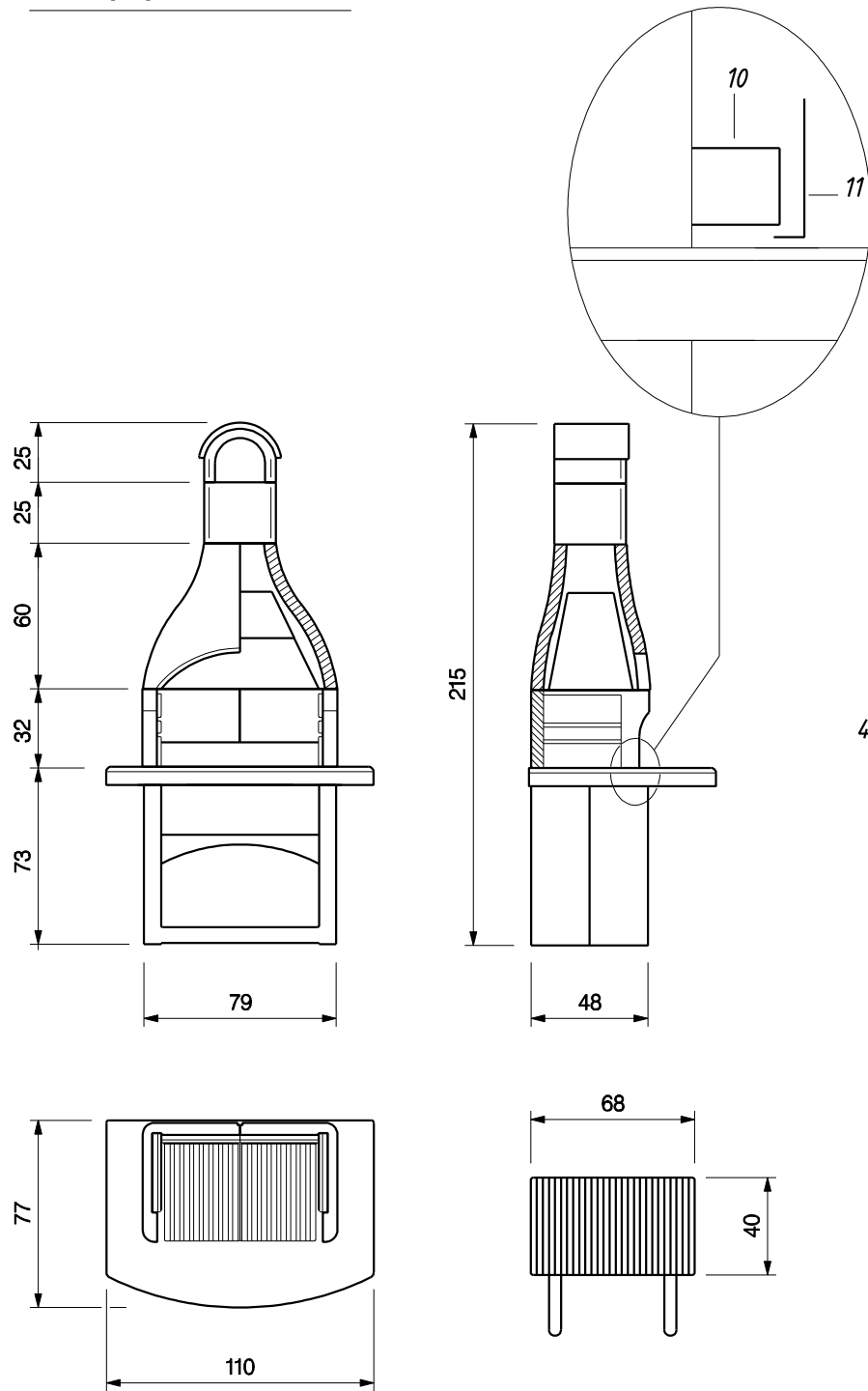
SALINA 2



MAX 2 KG

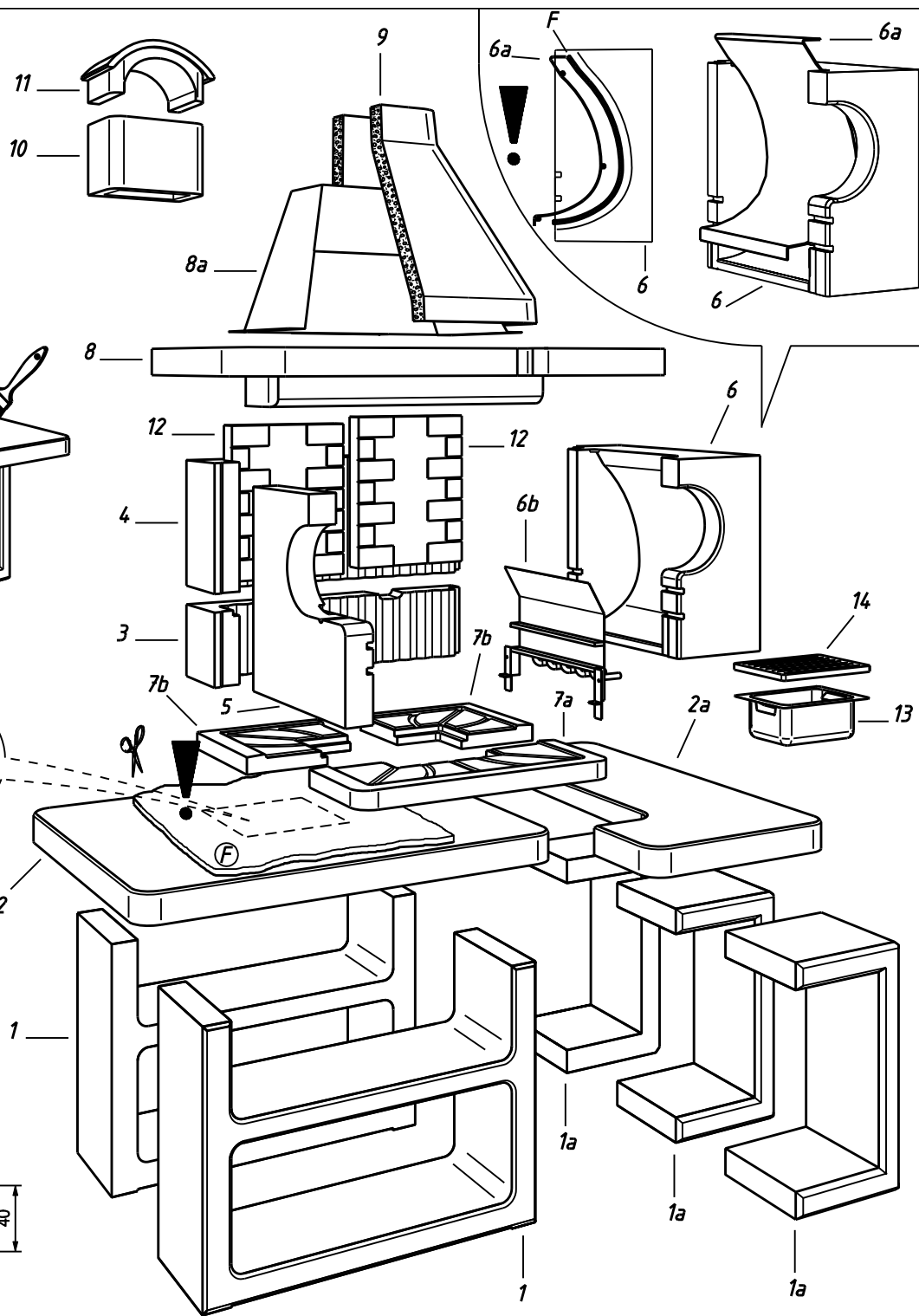
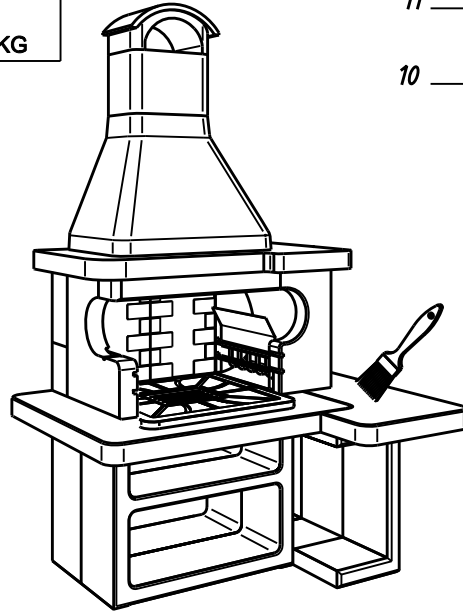
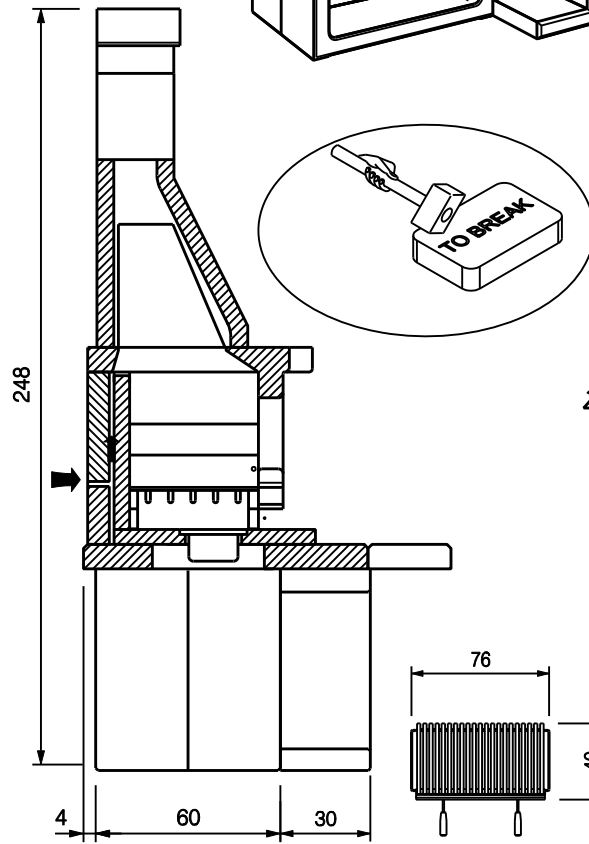
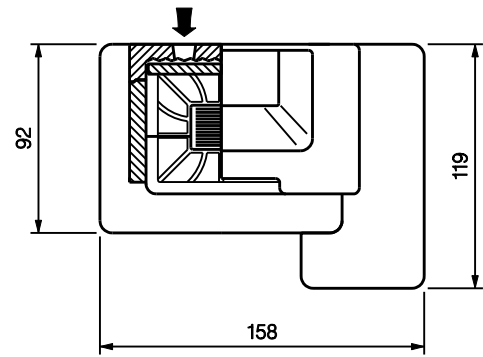
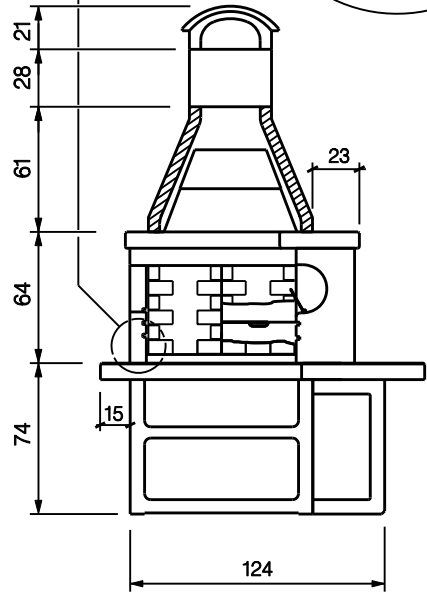
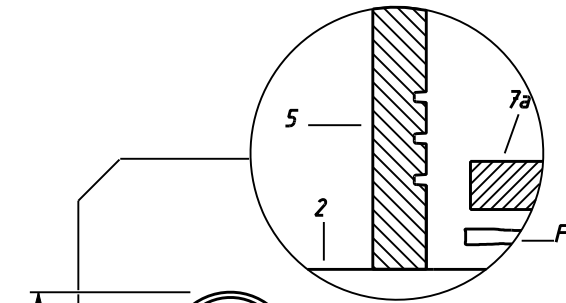
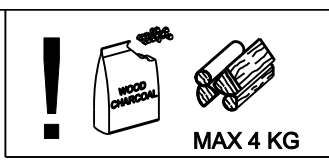


TIRRENIA 2



TROPEA 3

Ean 13: /
cod. 80 300 5020 - E1 1448 b



IT ISTRUZIONI DI MONTAGGIO

Conservare il disegno del modello e l'etichetta con il codice a barre ritagliandola dall'imballo. Vi serviranno per presentare all'azienda eventuali reclami o ordini di ricambi.

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

Prima di procedere al montaggio osservare le seguenti indicazioni:

- 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;
- 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 e perfettamente orizzontale adeguata alle dimensioni ed al peso del barbecue.

MONTAGGIO:

Se avete acquistato un barbecue in cemento grezzo: assemblare il barbecue con un leggero strato di malta 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.- usare esclusivamente malta di calce preparata con 20% di calce e 80% di sabbia fine oppure acquistare il kit di montaggio Palazzetti. E' assolutamente vietato usare cementi ad alta resistenza o a presa rapida (cemento bianco, cemento alluminato, ecc.) 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.

Se avete acquistato un barbecue in Marmotech o tinto nell'impasto: per assemblare il barbecue usare semplicemente la colla speciale Palazzetti. Questa colla speciale e' flessibile al calore e può essere impiegata per l'assemblaggio di tutto il barbecue.

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

- Attenzione : se il focolare e' 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 ed attendere che il barbecue sia asciutto prima dell'accensione (**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 cemento grezzo devono essere finiti con un colore a base di quarzo al fine di proteggerlo dagli agenti atmosferici (Kit finitura Palazzetti optional) ed i piani lavoro devono essere protetti con l'idrorepellente trasparente Palazzetti;

- i barbecue in Marmotech e quelli tinti nell'impasto non necessitano di finitura, ma si consiglia di trattarli con l'idrorepellente trasparente Palazzetti al fine di garantirne

l'impermeabilità agli agenti atmosferici ed alle macchie di grasso (in dotazione sui barbecue con piano in Marmotech per la sola protezione del piano). Il trattamento è da ripetere una volta l'anno.

SPECIFICHE PER GARGANO CON FORNO 3

1. Preparare gli elementi (6-8d-8c-12) per l'installazione, ripassando i fori di alloggio delle barre filettate (elementi 13)

2. Appoggiare sopra il piano (2) **senza collanti** i fogli di fibra ceramica (in dotazione), e su di essi posate gli elementi del forno (6-8d-8c-9a-10a-11a-12-12d) mantenendo le distanze riportate nel disegno tecnico e senza fissarli..

3. Noterete che gli elementi del forno (3-4a-4b) presentano una scanalatura sui bordi, sistemate il cordino in fibra ceramica applicando dei punti di collante (in dotazione). Unite tutti gli elementi del forno con i tiranti (13-13a-13b). Si raccomanda di stringerli moderatamente. **A forno caldo i tiranti si allungano. Evitate in questa fase di stringerli ulteriormente.**

4. Per il montaggio della portina in ghisa (optional), utilizzate le apposite viti con fisher in ottone e stendete uno strato del collante in dotazione tra il telaio in ghisa e la parte anteriore del forno (12).

SPECIFICHE PER ANTILLE

5. Preparare gli elementi (23a-26a-26b-29a) per l'installazione, ripassando i fori di alloggio delle barre filettate (elementi 33a)

6. Appoggiare sopra il piano (4a) **senza collanti** i fogli di fibra ceramica (in dotazione), e su di essi posate gli elementi del forno (23a-26a-26b-27a-29a-29b-30a-30b) mantenendo le distanze riportate nel disegno tecnico e senza fissarli..

7. Noterete che gli elementi del forno (23a-26a-26b) presentano una scanalatura sui bordi, sistemate il cordino in fibra ceramica applicando dei punti di collante (in dotazione). Unite tutti gli elementi del forno con i tiranti (33a-33c-33d). Si raccomanda di stringerli moderatamente. **A forno caldo i tiranti si allungano. Evitate in questa fase di stringerli ulteriormente.**

8. Per il montaggio della portina in ghisa (optional), utilizzate le apposite viti con fisher in ottone e stendete uno strato del collante in dotazione tra il telaio in ghisa e la parte anteriore del forno (29a).

SPECIFICHE PER MAXIME 2

9. Preparare gli elementi (3-4a-4b-7) per l'installazione, ripassando i fori di alloggio delle barre filettate (elementi 9)

10. Appoggiare sopra il piano (2) **senza collanti** i fogli di fibra ceramica (in dotazione), e su di essi posate gli elementi del forno (3-4a-4b-5-6a-6b-7-8) mantenendo le distanze riportate nel disegno tecnico e senza fissarli..

11. Noterete che gli elementi del forno (3-4a-4b) presentano una scanalatura sui bordi, sistemate il cordino in fibra ceramica applicando dei punti di collante (in dotazione). Unite tutti gli elementi del forno con i tiranti (9-9a-9b). Si raccomanda di stringerli moderatamente. **A forno caldo i tiranti si allungano. Evitate in questa fase di stringerli ulteriormente.**

1. Per il montaggio della portina in ghisa (10), utilizzate le apposite viti con fisher in ottone e stendete uno strato del collante in dotazione tra il telaio in ghisa e la parte anteriore del forno (7).

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 puo' 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.**

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

- **ATTENZIONE ! Non usare alcool o derivati dal petrolio per accendere o ravvivare la fiamma!** Usare solo gli accenditori in accordo con la norma EN 1860-3!

- Per il fuoco si consiglia l'utilizzo di max. 2 kg di legna ben secca o carbonella in base al modello di barbecue (vedi simboli su esplosi);

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

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

- ATTENZIONE ! Questo barbecue diventerà molto caldo.

- ATTENZIONE ! Tenere lontano dai bambini e dagli animali.

- ATTENZIONE ! Usare guanti e presine ignifughe

- 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)

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.

COTTURA NEL FORNO

ATTENZIONE, NEI MODELLI CAPRI 2 e DIVA C/FORNO il forno si scalda col fuoco del grill. NON FARE FUOCO ALL'INTERNO DEL 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, (**scala rossa solo per Capri 2 e Diva C/forno**). 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).

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

GB ASSEMBLY INSTRUCTIONS

Keep the drawing of model and the label with the bar code, cutting it off the packaging. You will need them if you have any warranty claim or if you need to order spare parts.

Read carefully instructions till the end before assembly products.

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 concrete base sufficiently large and resistant to hold the weight of the barbecue and make sure it is perfectly level.

ASSEMBLY

If your barbecue is made of refractory concrete mixture unpainted: assemble the barbecue elements applying a thin layer of mortar made with 20% lime and 80% fine sand (or buy assembly Kit by Palazzetti) and check each step with a spirit level. 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.

If your barbecue is made of Marmotech, a special high resistance marble-concrete mixture, or already colored in mixture: to assemble the elements only use the special glue for assembly by Palazzetti. This special glue becomes flexible when heating and can be used to assembly all the elements of the barbecue.

Assemble the elements in numerical order as shown on the assembly drawing and check each step with a spirit level;

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**);

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

Barbecues made of refractory concrete has to be protected against bad weather by painting it with an outdoor plastic quartz paint (Finishing kit Palazzetti optional) and worktop has to be protected with water repellent treatment Palazzetti;

Barbecues made of Marmotech or already colored in mixture require no finishing, but we suggest you to apply water-repellent treatment Palazzetti, which protects structure against bad weather and cooking grease. (Included in barbecues with worktop in Marmotech, to protect only worktop). Repeat it once a year.

ONLY FOR GARGANO 3 WITH OVEN

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

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-30b) 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).

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.

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

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

- 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.

- 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 taken to the local recycling centres

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

- The measurements are indicative and can be modified.

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.

COOKING ON THE OVEN

CAPRI 2 and DIVA W/OVEN use the burning fire in hearth to heat. DO NOT BURN INSIDE OVEN.

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).

The manufacturer is entitled to make any modifications deemed necessary to meet technical or commercial requirements at any time and without giving prior notice.

DE MONTAGEANLEITUNGEN

Die Zeichnung des Modells und die Etikette mit dem Barcode aufbewahren (von der Verpackung ausschneiden). Diese Unterlagen benötigen Sie bei eventuellen Reklamationen oder zur Bestellung von Ersatzteilen.

Lesen vorsichtig Montageanleitungen bis zum Ende bevor Aufbau.

Für die Montage beachten Sie folgende Anleitungen:

- Um unangenehme Rauchrückstauungen zu meiden, muss darauf beachtet werden, dass sich der Rauchrohraustritt mindestens 6 meter von Hindernissen wie: Bäume, Gebäude usw. befindet;
- Wegen sicherheitsgründe kann man nicht mehr als drei Verlängerungselementen für Schornstein ;
- Am besten soll das Barbecue auf eine harte, sehr große Fläche in Zement oder anderem Material, das mit der Zeit nicht nachgibt, positioniert werden.

AUFBAU

- *Falls der Grillkamin ist aus Blähbetongemisch: Aufbauen Sie die Element mit einem feinen Schick von Mörtel aus 20% Sand und 80% fine Kalk (oder Palazzetti Aufbausatz) und verbinden jedes Schritt mit der Nivellierwaage. Vorsicht: Schnell bindender- sowie Hochfestigkeit Zement (Weisszement, Tonerdezement usw.) oder hochbindender Klebmittel (z.B. Flieskleber) sind verboten, als die die Wärmeausdehnung von Elemente in kontakt mit heiß verhindern und dann Risse verursachen.*

- *Falls der Grillkamin ist aus Marmotech, ein innovatives Material aus spezielle gemischten Marmorgranulaten mit hoher Temperaturbeständigkeit, oder Beton Mischung: Für den Aufbau der ganzen Grillkamin benutzen Sie den damit gelieferten Kleber. Es handelt sich um einem Speziell Wärme flexibel Kleber.*

- Halten Sie sich dabei an die Nummerierung der einzelnen Elemente in der beigefügten Montageanleitung und verbinden jedes Schritt mit der Nivellierwaage.

Vorsicht : besteht der Feuerraum aus mehrere Teilen, den Grillrost zwischen die beiden Seitenteile einfügen und mit dem Mörtel verbinden; abwarten, dass dieser trocknet, bevor weitere Schritte unternommen werden;

- Nun die Elemente der Feuerplatte einsetzen **ohne fix**;
- Vor der normalen Benützung; abwarten, dass den Grillkamin

gut trocknet ist (**mindestens 4 Tagen**);

- Eventuelle Unreinheiten Sie auf Easy Stone Teile finden könnte, um als Qualität, den diese Teile sind handgefertigt von erfahrene Hersteller.

Da das Produkt der Witterung ausgesetzt ist, empfehlen wir es mit einer Farbe für Außen zu schützen (Anstreichset mit Palazzetti optionell) und Arbeitsplatte soll mit Imprägnierung schützen werden;

- Grillkamine aus Marmotech und Beton Mischung: Für den Aufbau der ganzen Grillkamin benutzen Sie den spezifisch Palazzetti Kleber. Es handelt sich um einem Speziell Wärme flexibel Kleber. Wie oben, sich dabei an die Nummerierung der einzelnen Elemente in der beigefügten Montageanleitung halten.

Kein Verputz nötig, aber wir vorschlagen eine wasserabweisende Behandlung, für die Protektion der Struktur aus schlechtem Wetter. (Eingeschlossen in solche Modelle mit Abstellfläche aus Marmotech, für Arbeitsplattenschuetz). Wiederholen Sie es einmal im Jahr.

NUR FUER GARGANO 3 MIT BACKOFEN

Bereiten Elementen (6-8d-8c-12) für die Montage, arbeiten lochte für Elemente 13.

Legen Sie sich auf Arbeitsplatte (Stück 2) Ceramic Fiber Papieren (Dabei) OHNE Klebstoff und auf Ihnen lagen alle Backofen Elemente (6-8d-8c-9a-10a-11a-12-12d) die Einhaltung aller Abstände wie in Explosionszeichnung ohne Befestigung.

Backofen Elemente (3-4a-4b) haben einige Rillen, montieren Sie die Keramikstrick mit Kleber (Dabei) Jetzt kann man alle Geräteteile mit Elemente 13-13a-13b zu vereinen. Wenn Ofen heiß ist, Elementen 13-13a-13b ausdehnt, wenn es passiert nicht mehr fest (um Risse auf Elemente zu vermieten).

Um Gusseisentür bauen (optional) verwenden, die Schraube mit Messing Fischer und verwenden Sie ein wenig Kleber (im Lieferumfang enthalten) zwischen Gussrahmen und Frontseite des Ofens (12)

NUR FUER ANTILLE

Bereiten Elementen (23a-26a-26b-29a) für die Montage, arbeiten lochte für Elemente 33a.

Legen Sie sich auf Arbeitsplatte (Stück 4a) Ceramic Fiber Papieren (Dabei) OHNE Klebstoff und auf Ihnen lagen alle Backofen Elemente (23a-26a-26b-27a-29a-29b-30a-30b) die Einhaltung aller Abstände wie in Explosionszeichnung ohne Befestigung.

Backofen Elemente (23-26a-26b) haben einige Rillen, montieren Sie die Keramikstrick mit Kleber (Dabei) Jetzt kann man alle Geräteteile mit Elemente 33a-33c-33d zu vereinen. Wenn Ofen heiß ist, Elemente 33a-33c-33d ausdehnt, wenn es passiert nicht mehr fest (um Risse auf Elemente zu vermieten). Um Gusseisentür bauen (optional) verwenden, die Schraube mit Messing Fischer und verwenden Sie ein wenig Kleber (im Lieferumfang enthalten) zwischen Gussrahmen und Frontseite des Ofens (29a).

NUR FUER MAXIME 3 MIT BACKOFEN

Bereiten Elementen 3-4a-4b-7 für die Montage, arbeiten lochte für Elemente 9.

Legen Sie sich auf Arbeitsplatte (Stück 2) Ceramic Fiber Papieren (Dabei) OHNE Klebstoff und auf Ihnen lagen alle

Backofen Elemente (3-4a-4b-5-6a-6b-7-8) die Einhaltung aller Abstände wie in Explosionszeichnung ohne Befestigung.

Backofen Elemente (3-4a-4b) haben einige Rillen, montieren Sie die Keramikstrick mit Kleber (Dabei) Jetzt kann man alle Geräteteile mit Elemente 9 zu vereinen. Wenn Ofen heiß ist, Elemente 9 ausdehnt, wenn es passiert nicht mehr fest (um Risse auf Elemente zu vermeiden).

Um Gusseisentür bauen (10) verwenden, die Schraube mit Messing Fischer und verwenden Sie ein wenig Kleber (im Lieferumfang enthalten) zwischen Gussrahmen und Frontseite des Ofens (7).

WICHTIG:

- Nachdem Sie die Montage des Grillkamin abgeschlossen haben, befestigen Sie das mitgelieferte Aufklebschild mit Warnungshinweisen im Arbeitsbereich in gut sichtbarer Position, wie von der geltenden Richtlinie UNI EN 1860-1 vorgesehen

- Bei jedem Anzünden das Feuer erst niedrig halten, bis der Grillkamin gleichmäßig warm ist; eine zu schnelle Erwärmung kann Schadenersatz verursachen.

- Nach den bisherigen Vorschriften UNI EN 1860-1 Eventuell Risse sind die natürliche Folge deren Ausdehnung und beeinflussen in keiner Weise den einwandfreien Betrieb des Barbecues, wegen die Wärmeausdehnung.

- DER GRILLKAMIN SOLLTE AUSSCHLIESSLICH zum Garen von Speisen im Freien bestimmt sein. Jede andere Anwendung ist verboten. NICHT I N GESCHLOSSENE RAEUMEN NUTZEN.

- **ACHTUNG! Zum Anzuenden order Wiederanzuenden Keinen Spiritus oder Benzin verwenden! Nur Anzuendhilfen entsprechend EN1860-3 verwenden!**

- Das Barbecue soll nie mit Holz so überladen werden, dass die Flammen bis zum Rauchfang hinauf reichen; es darf auch nie zur Verbrennung von Laub, Gras oder anderen Abfällen des Hauses benützt werden, Verwenden Sie Holzkohle oder Holz wie im Bild.

- Grillgut erst auflegen, wenn der brennstof mit einer Ascheschicht bedeckt ist.

- ACHTUNG ! Dieser Grillkamin wird sehr heiß; bewegen Sie es nicht während der Verwendung.

- WARNUNG ! Kinder und Haustieren fernhalten.

- ACHTUNG! Nicht auf Arbeitsplatte steigen oder sitzen.

- BEIM KOCHEN UND WENN SIE DAS GRILLROST ODER DEN BRATSPIESS VERCHIEBEN, IMMER GRILLHANDSCHUHE UND TOPFLAPPEN BENÜTZEN.

- DAS FEUER NICHT MIT WASSER löschen

- Die Holzteile der Verpackung, der Karton und die Plastikhülle müssen zu den örtlichen Recyclingstellen transportiert werden

- Wir empfehlen Ihnen, Ihren Barbecue während der Winterperiode gut abzudecken mit unsere Schutzhülle (optional) um das wasserseindringen zu vermeiden.

- Die Abmessungen sind Richtwerte und können jederzeit abgeändert werden.

DER GRILL IST GEMÄSS DER VORSCHRIFT CEE 2004 BEZÜGLICH DER ALLGEMEINEN SICHERHEIT DES PRODUKTES. INSBESONDERE BEZÜGLICH DER MATERIALIEN IN KONTAKT MIT LEBENSMITTELN HERGESTELLT.

DIE GRILLKAMINE PALAZZETTI ENTSPRECHEN

VOLLSTÄNDIG ALLE VORSCHRIFTEN DER RICHTLINIE UNI EN 1860-1.

BACKEN IM OFEN

CAPRI 2 und D IVA M/OFEN benutzen das Feuer im Feuerraum. NICHT BRENNEN BACKOFEN INNENRAUM.

Ganz hinten im Ofen, bei geschlossenem Türchen, ein Feuer anzumachen. Die Klappe der Verbrennungsluft vom Türchen einsetzen. Bringen Sie den Barbecue immer langsam auf Temperatur. Wir raten Ihnen vorerst ein kleineres Feuer anzumachen (max. 2 Kg. Von kleine Stücken von trockenenes Holz), so das sich das Ofen thermische Schocks, die Rissbildungen in der Struktur zur Folge haben könnten, verhindert werden.

Der Backofen wird die gewünschte Temperatur ungefähr in einer Stunde erreichen, auf jeden Fall hängt es von der Stärke des Feuers ab. Auf der Temperaturskala des Thermometers nur die schwarze Skala beachten (**rote Skala nur für Capri 2 und Diva mit Ofen**). Wenn die Temperatur laut Thermometer (mindestens 250 °C) beträgt, kann der Ofen für das Backen vorbereitet werden.

Die Methoden, die Temperatur und die Backzeiten sind unterschiedlich, je nach dem was Sie backen wollen. Unsere Anleitungen betreffen das Backen im Allgemeinen und insbesondere das Backen vom Pizza, Brot, Fladen usw.

Sobald die gewünschte Temperatur erreicht ist (über 250°C und Innenraum reinige) und die Flammen gelöscht sind, den Backofen öffnen und die Backfläche desselben rasch reinigen, indem die zurückgeblieben Glut und Asche nach hinten in eine Ecke geschoben wird. Falls noch Flammen brennen, muss das ungebrannte Holz, das die Flammen erzeugt, entfernt werden. Um Wärmeverluste zu vermeiden, die Bauklappe schliessen. Auf die Kochfläche des Backofens Mehl streuen, danach die Pizza oder Brot direkt drauflegen: falls Sie noch wenig Erfahrung haben, raten wir Ihnen, das zu backende Gericht auf ein Backofenblech zu legen und es damit in den Backofen einzuführen.

Nach Einführung des Gerichtes **das Türchen schnellstens schließen**.

Sie können das Backen durch das Guckloch kontrollieren; wenn das Gericht gekocht ist, so können Sie dieses mit den dafür vorgesehen Geräten herausnehmen (optional).

Die Herstellfirma behält sich das Recht vor, ihre Produkte jederzeit und ohne Vorbescheid zu ändern, wenn sie das aus technischen bzw. handelsbedingten Gründen für notwendig hält.

FR NOTICE DE MONTAGE

Conservez le schéma du modèle et l'étiquette avec le code barres à découper de l'emballage. Vous en aurez besoin pour les présenter en cas de réclamation ou de commande de pièces détachées.

Lisez attentivement la notice avant d'effectuer l'assemblage du barbecue.

Avant d'effectuer le montage, observez les indications suivantes :

- Pour le bon fonctionnement du tirage, veillez à ce qu'il y ait une distance d'au moins 6 mètres entre le barbecue et les constructions, arbres ou haies.

- Pour des raisons de sécurité, ne pas dépasser les 3 boisseaux pour le conduit de fumée ;
- préparez une base solide et parfaitement horizontale appropriée aux dimensions et au poids du barbecue;

MONTAGE :

- *Si vous avez acheté un barbecue en mélange réfractaire brut: assemblez les différents éléments en appliquant une petite couche de mortier; effectuez les superpositions en vérifiant le niveau avec un niveau à bulle - les petites différences d'épaisseur sont dues à la matière, ne peut être considérée comme demande de garantie et doivent être stabilisées avec du mortier tandis que le montage- utilisez exclusivement du mortier préparé avec 20% de chaux et 80% de sable fin ou achetez le kit de montage Palazzetti. Il est interdit d'utiliser des ciments à haute résistance ou à prise rapide (ciment blanc; ciment aluminé, etc.) ou des colles fortes (comme celles pour le carrelage, etc.) parce que ces matériaux empêchent la dilatation thermique des éléments au contact de la chaleur et peuvent en provoquer la rupture.*

- *Si vous avez acheté un barbecue en pierre reconstituée : il vous suffit d'utiliser la colle spéciale Palazzetti. Cette colle est flexible à la chaleur et peut être utilisée pour l'assemblage de tout le barbecue.*

Effectuez l'assemblage du barbecue en suivant l'ordre progressif des numéros des éléments comme indiqué dans le schéma.

- **Attention !** si le foyer est réalisé en plusieurs éléments, introduisez la grille entre les 2 côtés avant de les fixer. Attendez le durcissement avant de procéder à l'assemblage des autres parties;
- les plaques foyères réfractaires doivent être posées dans le foyer et **non fixées** ;
- les éventuels composants en Easy Stone sont réalisés à la main et les imperfections sont une caractéristique du produit artisanal;
- une fois le montage terminé, attendez que le barbecue soit sec avant le premier allumage (**au moins 4 jours**).
- protégez votre barbecue en béton à l'aide d'une peinture au quartz pour extérieur afin de le protéger des intempéries (kit finition Palazzetti en option);
- les barbecues en Marmotech et ceux teintés dans la masse n'ont pas besoin de finition, mais il est conseillé de les traiter avec le produit hydrofuge transparent Palazzetti afin de garantir leur imperméabilité aux agents atmosphériques et aux taches de graisses (les barbecues équipés d'un plan de travail en Marmotech sont livrés avec un flacon pour traiter le plan de travail). Le traitement est à répéter une fois par an.

POUR GARGANO 3 AVEC FOUR

Reforez les trous des éléments 6-8d-8c-12 dans lesquels vous introduirez les éléments 13

Appuyer sur le plan de travail (pièce2) les papiers de fibre ceramic (en dotation) sans colle, et appuyer toutes les éléments du four (6-8d-8c-9a-10a-11a-12-12d) avec les distances que sont dans l'image technique.

Les éléments de la cloche (3-4a-4b) présentent une légère rainure sur les bords ; placer la cordelette en fibre céramique dans la rainure avec une goutte de colle (en dotation)

Réunir les éléments entre eux avec les tirants. Serrez-les modérément. Avec le four chaud, les tirants s'allongent. Dans cette phase ne pas les serrer ultérieurement. (pour éviter dommage)

Pour construire la porte en fonte (en option), utilisez la vis en laiton et utiliser un peu de colle (inclus) entre cadre en fonte et face avant du four (12).

POUR ANTILLE

Reforez les trous des éléments 23a-26a-26b-29a dans lesquels vous introduirez les éléments 33a

Appuyer sur le plan de travail (4a) les papiers de fibre ceramic (en dotation) sans colle, et appuyer toutes les éléments du four (23a-26a-26b-27a-29a-29b-30a-30b) avec les distances que sont dans l'image technique.

Les éléments de la cloche (23a-26a-26b) présentent une légère rainure sur les bords ; placer la cordelette en fibre céramique dans la rainure avec une goutte de colle (en dotation)

Réunir les éléments entre eux avec les tirants. Serrez-les modérément. Avec le four chaud, les tirants(33a-33c-33d) s'allongent. Dans cette phase ne pas les serrer ultérieurement. (pour éviter dommage).

Pour construire la porte en fonte (en option), utilisez la vis en laiton et utiliser un peu de colle (inclus) entre cadre en fonte et face avant du four (29a).

POUR MAXIME 3 AVEC FOUR

Reforez les trous des éléments 3-4a-4b-7 dans lesquels vous introduirez les éléments 9

Appuyer sur le plan de travail (pièce2) les papiers de fibre ceramic (en dotation) sans colle, et appuyer toutes les éléments du four (3-4a-4b-5-6-6b-7-8) avec les distances que sont dans l'image technique.

Les éléments de la cloche (3-4a-4b) présentent une légère rainure sur les bords ; placer la cordelette en fibre céramique dans la rainure avec une goutte de colle (en dotation)

Réunir les éléments entre eux avec les tirants. Serrez-les modérément. Avec le four chaud, les tirants s'allongent. Dans cette phase ne pas les serrer ultérieurement. (pour éviter dommage)

Pour construire la porte en fonte (10), utilisez la vis en laiton et utiliser un peu de colle (inclus) entre cadre en fonte et face avant du four (7).

IMPORTANT:

- une fois le montage terminé, appliquez l'étiquette adhésive que vous trouverez dans l'emballage, cette étiquette contient les avertissements comme prévu par la norme UNI EN 1860-1;
- chaque allumage doit être effectué à feu modéré et progressif jusqu'au réchauffement homogène du barbecue. Un réchauffement trop rapide peut provoquer des fissures évidentes et compromettre sérieusement la structure.
- la formation éventuelle de micro fissures n'empêche pas le bon fonctionnement du barbecue et ne peut pas faire l'objet d'une réclamation s'agissant du tassement normal du matériau;
- UTILISEZ LE BARBECUE EXCLUSIVEMENT pour cuire des aliments en plein air. Tout autre utilisation est interdite. NE PAS UTILISER dans des locaux fermés.
- ATTENTION ! Ne pas utiliser d'alcool ou d'essence pour allumer ou réactiver le feu ! Utiliser uniquement des allume-feu conformes à l' EN 1860-3 !

- Utilisez le combustible suivant le modèle de barbecue (voir symboles sur la vue éclatée) ;
- Avant de commencer la cuisson, attendre qu'une couche de cendres recouvre le combustible;
- ATTENTION ! Ce barbecue va devenir très chaud;
- ATTENTION ! Ne pas laisser le barbecue à la portée des enfants et des animaux domestiques;
- ATTENTION ! ne pas monter ou s'asseoir sur le plan de travail
- ATTENTION ! Utilisez des gants et une manique ignifuge;
- N'ÉTEIGNEZ JAMAIS LE FEU AVEC DE L'EAU;
- Emmenez les éléments en bois, le carton et le film de l'emballage aux centres de ramassage locaux ;
- Pendant l'hiver, protégez votre barbecue avec une housse de protection (en option).

EN CAS DE NON RESPECT DES NORMES CI-DESSUS, LA SOCIÉTÉ DÉCLINE TOUTE RESPONSABILITÉ POUR D'ÉVENTUELS DOMMAGES CAUSÉS AUX PERSONNES, AUX CHOSES OU AU PRODUIT MEME ET REFUSERA TOUTE DEMANDE D'INTERVENTION ET/OU REMPLACEMENT DE PIÈCES À TITRE GRATUIT.

LE BARBECUE EST CONFORME À LA DIRECTIVE CEE 2001/95/CE PORTANT SUR LA SÉCURITÉ GÉNÉRALE DU PRODUIT, NOTAMMENT POUR LES MATÉRIAUX EN CONTACT AVEC LES ALIMENTS.

LES BARBECUES PALAZZETTI SONT CONFORMES À TOUTES LES PRÉSCRIPTIONS DE LA NORME UNI EN 1860-1.

CUISSON DANS LE FOUR

CAPRI 2 et DIVA A/FOUR utilisent la chaleur du feu dans le foyer. NE PAS BRÛLER L'INTÉRIEUR DU FOUR

Pour la préparation du feu il faut suivre les indications générales indiquées ci-dessus. Faites un feu à l'intérieur du four, vers le fond, en laissant la porte fermée. Mettre en place le dispositif de réglage de l'air de combustion. Portez lentement votre four à température.

Faites un feu modéré (2 kg des petits morceaux de bois sec) évitant ainsi les chocs thermiques qui pourraient provoquer des craquelures sur la structure.

De toute façon pour joindre la température pour cuisiner 1 heure est nécessaire. La température peut être vérifiée sur l'échelle noire du thermomètre (**seulement pour Capri 2 et Diva avec four l'échelle est la rouge**).

Le temps nécessaire pour atteindre la température désirée varie suivant les dimensions du four que vous avez choisi et du feu qui est fait ; dans tous les cas varient énormément suivant l'aliment que vous devez cuire; les instructions ci-dessous sont à titre indicatif et concernent la cuisson de pizza, pain; gâteaux, etc...

Dès que la température est suffisante (250° C et chambre de cuisson claire) et que les flammes se sont éteintes, ouvrir le four et nettoyer rapidement le plan de cuisson, en poussant vers un angle du fond les braises et la cendre restantes. S'il y a encore des flammes excessivement hautes et que vous ne pouvez attendre plus longtemps, éliminez-les en enlevant le bois non encore brûlé qui les provoque.

Fermez le registre des fumées pour éviter de disperser la chaleur du four. Posez directement dessus la pizza ou le pain à cuire; si vous n'êtes pas encore un cordon bleu, nous vous conseillons de poser les aliments sur un plat à four et de placer le tout dans le four même.

Après avoir introduit le plat fermez la porte le plus rapidement possible. Vous pourrez contrôler la cuisson à travers le judas; lorsque les aliments seront cuits, enlevez-les du four en utilisant les ustensiles appropriés (en option).

La société Palazzetti Lelio S.p.A. se réserve le droit d'effectuer toutes modifications sans préavis.

PL INSTRUKCJA MONTAŻU

Trzymaj rysunek modelu i etykiety z kodem kreskowym, odcinając ją opakowanie. Będziesz musiał je jeśli masz jakiegokolwiek roszczenie z tytułu gwarancji lub jeśli chcesz zamówić części zamienne.

Zanim produkt montażu przestrzegać poniżej wymienione wymagania:

- Aby uniknąć przykrych zstępujących dymu i dla prawidłowego użytkowania, nie powinno być żadnych przeszkód, takich jak drzewa, budynki itp., bliżej niż 6 metrów od komina;
- Ze względów bezpieczeństwa można wykorzystać nie więcej niż 3 kawałki rozszerzeń kostki poprawić projekt komina;
- Grill powinien być zbudowany na solidnej bazie betonu do utrzymywania wagi grilla i upewnij się, wystarczająco duże i odporny jest całkowicie na poziomie

MONTAŻ

- Jeżeli grill wykonany jest z materiałów ogniotrwałych mieszanki betonowej malowane: zmontować elementy grilla ubiegające się cienką warstwę zaprawy wykonanej o 20% wapna i 80% piasku drobno (lub kupić zestaw do montażu przez Palazzetti) i sprawdzić, dokonać wszystkich założeń sprawdzając je poziomnicą ampułkową. Nie należy stosować wysoką odporność cementu lub cementu szybkowiążącego (cement biały, cement glinowany, etc.) lub mocny klej do płytek itp., jak zapobiec rozszerzalności cieplnej części w kontakcie z ciepłem, pęknięcia powodujące.

- Jeżeli grill wykonany jest z Marmotech, specjalny wysoka odporność marmurem mieszanki betonowej lub już barwione w mieszaninie: montaż elementów tylko użyć specjalnego kleju do montażu przez Palazzetti. Ten specjalny klej staje się elastyczny przy podgrzewaniu i może być stosowany do montażu wszystkich elementów grilla. - Zamontować elementy w kolejności numerycznej jak pokazano na rysunku montażowym i sprawdzić każdy krok poziomnicą ampułkową.

Uwaga: jeśli komin jest w kolejne elementy, dopasować kratkę między 2 elementami bocznymi zanim je naprawiać. Czekać na to do utwardzenia przed przystąpieniem;

Płyty kominkowe Miejsce w palenisku bez ustalać;

Przed rozpoczęciem korzystania z grilla, poczekać do całkowitego wyschnięcia;

Wszelkie niedoskonałości można znaleźć części Easy Stone należy wziąć pod uwagę jakość, ponieważ części te są ręcznie wykonane przez producenta ekspertów.

Grillowanie wykonane z ogniotrwałego betonu musi być zabezpieczone przed złą pogodą, malując je z odkrytym plastikowej farby kwarcowego (Finishing kit Palazzetti optional) a blat musi być zabezpieczony wodoodporną powłoką Palazzetti;

Grillowanie ze Marmotech lub już kolorowego w mieszaninie nie wymagają wykończenia, ale radzimy zastosować wodoodporną leczenie Palazzetti, który chroni konstrukcję przed złą pogodą i gotowanie smaru (Dołączony do grilla z blatem w Marmotech, aby chronić tylko blatem roboczym). Powtarzać raz w roku.

WAŻNE:

- Po zakończeniu montażu grilla, zastosowanie dołączonego kleju ostrzegawczy na wniosek obecnego rozporządzenia UNI EN 1860-1 (w zestawie)
 - Zawsze rozpalić grilla z umiarkowanym ogniu, dopóki nie zostanie równomiernie ogrzewane. Jeśli jest ogrzewana zbyt szybko, niektóre elementy mogą pękać głęboko i struktura może ulec uszkodzeniu poważnie.
 - Zgodnie z obowiązującymi przepisami UNI EN 1860-1 niektóre pęknięcia mogą pojawić się jednak nie mają one wpływu na jakość i funkcjonowanie produktu i nie mogą być uznane za roszczenie gwarancyjne, ponieważ są one wynikiem normalnego rozwoju z powodu ciepła.
 - TYLKO korzystać z grilla gotować na wolnym powietrzu żywności. Każde inne użycie jest zabronione. NIE UŻYWAJ w pomieszczeniach.
 - UWAGA! Nie używaj alkoholu, benzyny lub innych podobnych płynów do światła lub ponownie włączyć. Używaj tylko podpałki zgodne z EN 1860-3!
 - Nie używać grilla w spalarni dla liści, trawy i innych odpadów domowych korzystających z nie więcej niż węgiel czy drewno ilości wskazanych w obrazach naciągu.
 - Nie gotuj, aż warstwa popiołu utworzyła na węglach.
 - UWAGA! Ten grill będzie bardzo gorąco, nie staraj się poruszać w trakcie użytkowania.
 - UWAGA! Trzymaj dzieci i zwierzęta z dala od grilla w trakcie użytkowania.
 - ZAWSZE UŻYWAJ rękawice kuchenne i podkładki holdingowych.
 - NIE gasić ognia wodą
 - Drewniane, tekturowe i plastikowe części opakowania należy do centrów recyklingu
 - Zimą proponujemy chronić struktury z naszej okładce z polipropylenu (opcjonalne) w celu uniknięcia infiltracji wody
 - Pomiary są orientacyjne i mogą być modyfikowane.
- TO Grill spełnia wymogi dyrektywy CEE 2004 r. w sprawie ogólnego bezpieczeństwa produktów, w szczególności w odniesieniu do materiałów styczeń ze środkami spożywczymi.

Grillowanie PALAZZETTI SA skargę wymaganiami Międzynarodowego NORM UNI EN 1860-1. Producent jest uprawniony do dokonywania zmian uważanych za niezbędne do spełnienia wymagań technicznych lub handlowych w dowolnym czasie i bez uprzedniego powiadomienia.

ALERIA2
ANDROS 2
ANTILLE
BAHAMA 2
CAORLE
CAPRI 2
DIVA CON FORNO
FARO
FIJI
GALLIPOLI 3
GARGANO CON FORNO 3
GOA
GRANADA CUCINA
LANZAROTE 3
MALIBU' PROGRAMMA
MARETTIMO NEW B
MARETTIMO NEW G
MAXIME 2
MIAMI 3
NEWPORT 2
PIANI LATERALI
SALINA 2
TIRRENIA 2
TROPEA 3

PALAZZETTI
in giardino

La Palazzetti Lelio s.p.a. non risponde di eventuali difetti che dovessero essere rilevati sui propri prodotti a montaggio eseguito, inoltre non risponde di eventuali danni dovuti alla mancata osservanza delle presenti istruzioni o provocati da un errato montaggio dei prodotti.

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