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

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

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

**ELEKTRISCHER EINBAUGRILL
MIT VULKANGESTEINE
UND ENERGIEREGLER**

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

**ELEKTRISCHE INBOUWGRILL
MET VULKANISCH GESTEENTE
EN ENERGIEDOSERING**

Istruzioni per l'uso

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Directions for use

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Installation

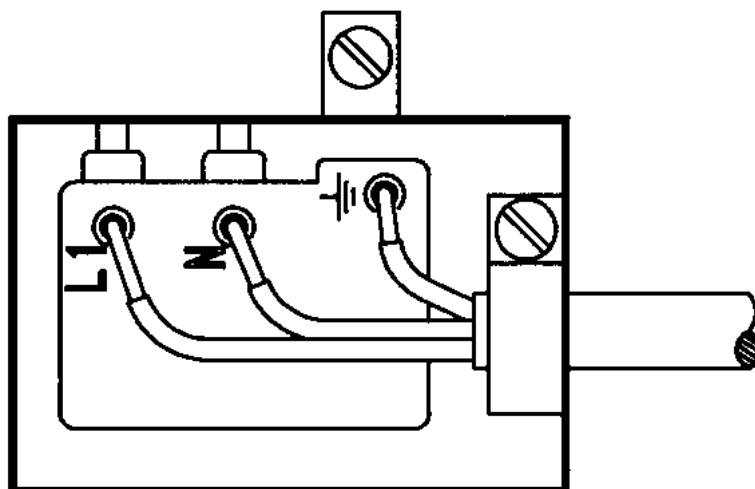
This grill uses 2.500 watts at its maximum position. Therefore, before connection, make sure that your electric wiring system is at least fitted with a 16-ampere fuse.

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

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

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

ELECTRICAL CONNECTION



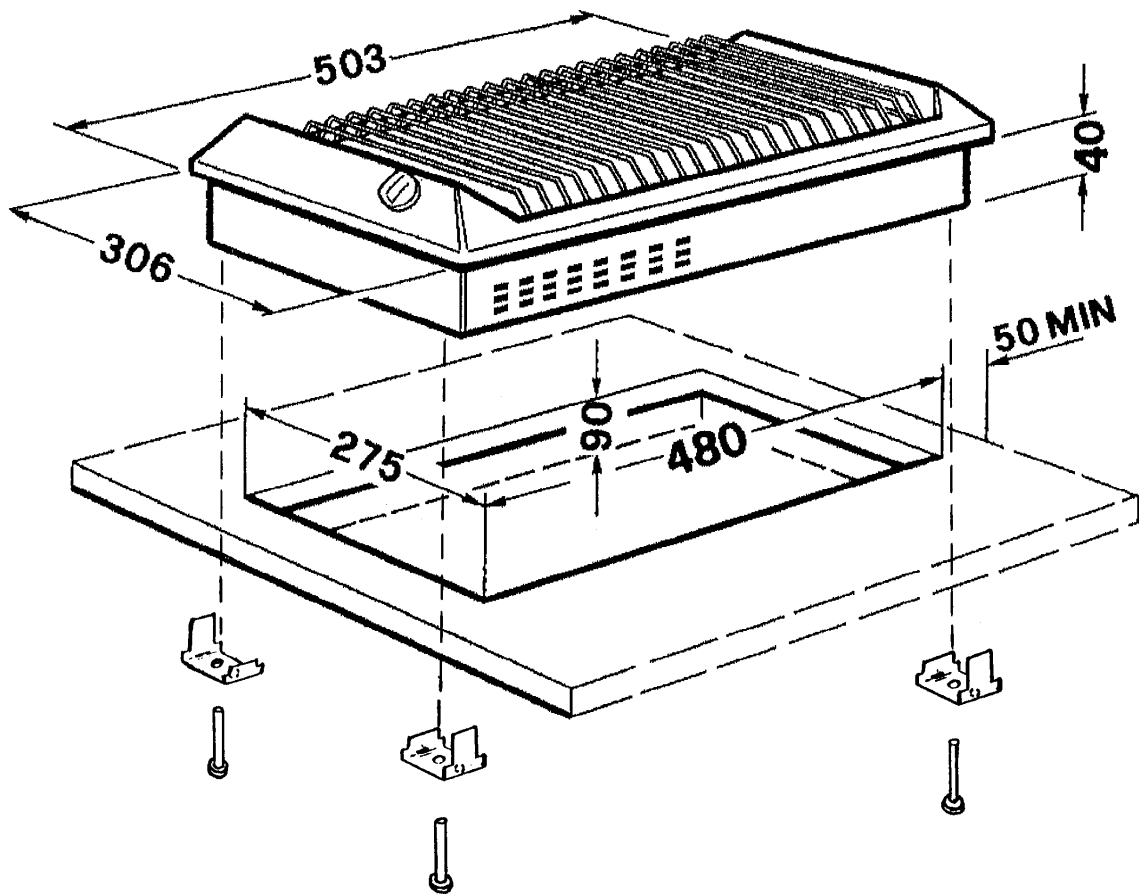
Fitting

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

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

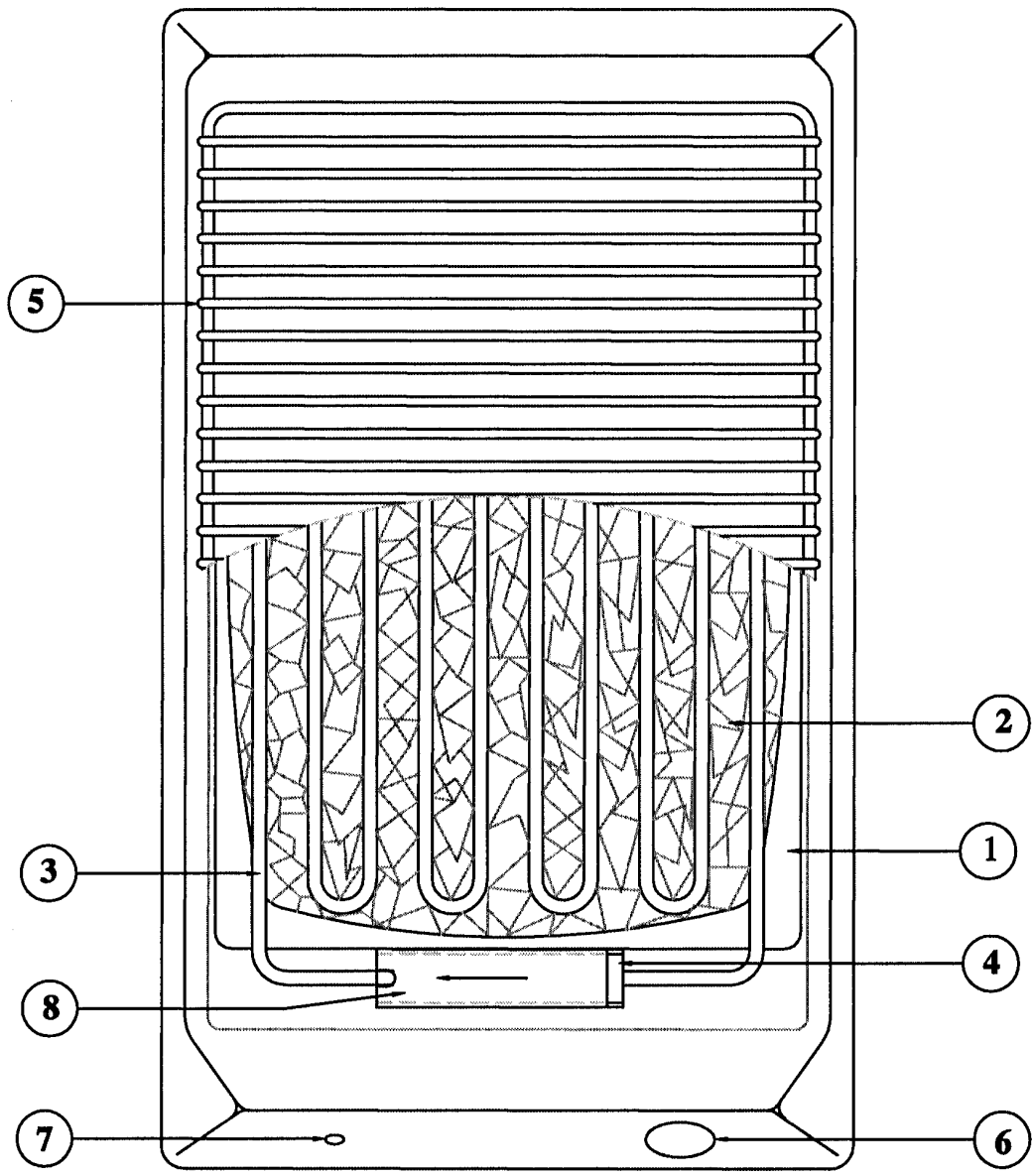
Dimensions of appliance : 503,50 x 306 mm

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



Assembly

FIG. 1



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

The fitting plate is fixed into the work surface.

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

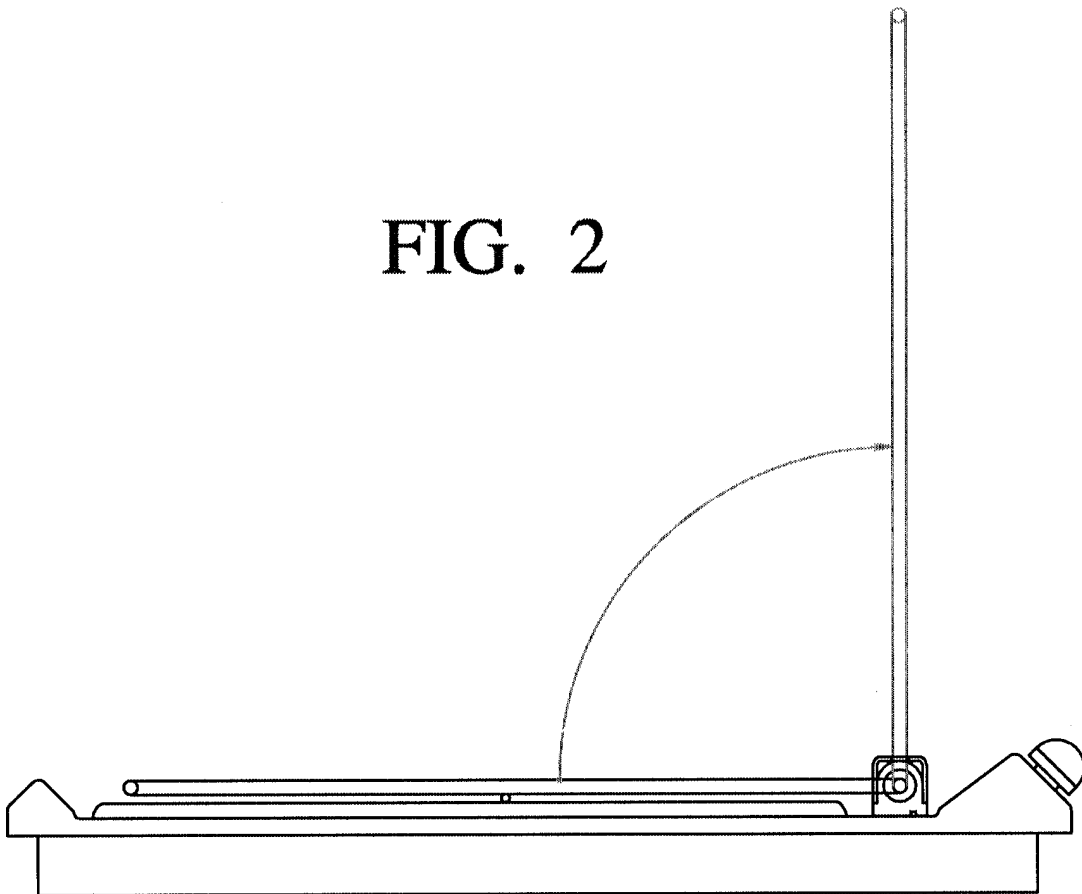
You likewise have the opportunity to replace the volcanic rocks with water (max. : 2 litres). This alternative is above all of interest in the cooking of very fatty meats (sausages for example), since the juices disperse immediately in the water. This avoids too severe fumes and facilitates cleaning.

Lower the element.

Then put the grill on the unit.

Your appliance is ready to operate.

FIG. 2



 **Hinge : the « drainer » position**

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

 **Cover / plate**

A stainless steel cover entirely covers the bowl of volcanic rocks. It must be withdrawn during use of the appliance. It will serve as a plate on which to place grilled food.

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

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

Some suggestions

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

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

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

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

Maintenance

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

All the pieces can be maintained quickly :

The grill : you can clean it easily when it is still warm. Proceed as for the rest of your dishes : a little detergent is enough. Do not hesitate to put it in the dish-washer.

The heating element shall be cleaned with a damp cloth.

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

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

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

