

INSTRUCTIONS AND SUGGESTIONS FOR USE, INSTALLATION AND MAINTENANCE OF THE BUILT-IN ELECTRIC BARBECUE

Dear Customer,

Thank you for purchasing one of our products. We are confident that this practical and modern appliance, made with top quality materials, will satisfy your needs in every way. This new piece of equipment is simple to use but, before operating it, please read this booklet carefully for best results.

The manufacturer cannot be held liable for consequential damages to objects or persons resulting from faulty installation or misuse of this appliance.



TIPO: PFZ 02
MOD.: SGR30

SMEG S.p.A.
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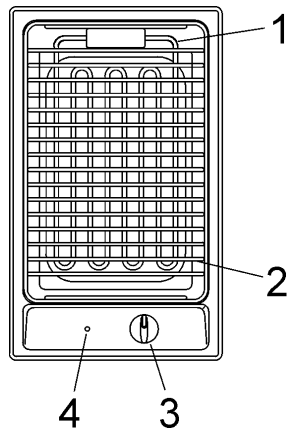
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The manufacturer cannot be held responsible for any inaccuracies due to printing or reproduction errors contained in the present booklet. The features of the picture diagrams included are purely indicative. We reserve the right to make any changes to our products that are deemed necessary or useful and in the interest of the user that are not detrimental to essential operating and safety features.

COD. 01093SM (01093ING) – 10.03.2005

BARBECUE DESCRIPTION

TYPE: BD30



- 1 Grill 2400 W
- 2 Grill rack
- 3 Grill control knob
- 4 Grill on/off indicator lamp

Caution: this appliance is designed for personal household use only.

USE

1) SWITCHING ON THE BARBECUE

The barbecue is controlled by a power regulator with 12 positions (see fig. 1). Turn the knob clockwise to the desired position (from 1 to 12) to switch it on.

To use the grill function turn the knob to position 12.

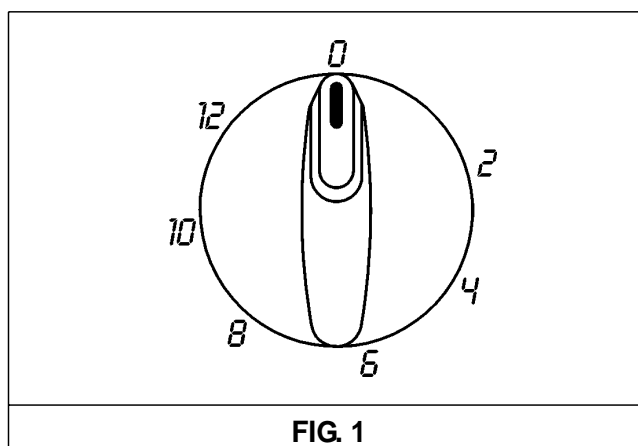
A light click warns that the thermostat has been shut down and the resistance will quickly become red-hot.

A red indicator lamp indicates it is switched on.

The barbecue allows fast cooking on the grill.

The function of the lava stone contained in the drip pan is to absorb drippings of oil or fat that are produced during cooking. It also accumulates heat during the initial operating phase of the resistance allowing, before long, uniform grilling very similar to that obtained using charcoal.

For better results it is recommended you pre-heat the lava stone for at least 10 minutes on position 1. This step is strongly recommended when the appliance is switched on for the first time. It reduces the risk of the cooked food absorbing the odours produced by the resistance the first time it is switched on.



USE

WARNING:

When turning the grill on for the first time or if the grill has remained inactive for a long time, care must be taken to dry it out by switching on the grill for 30 minutes to position 1 on the regulator in order to eliminate any moisture absorbed by the insulating material.

To use correctly remember:

- Turn the current on only after placing the pan or food on the grill.*
- Never leave the appliance unattended while using the grill, and keep children at a safe distance. In particular, ensure that the handles are in the correct position inwards and watch*

out when cooking food with oil and fat as they are easily inflammable.

- Even after use, the grill remains hot for a long time. Do not touch it with your hands or other objects to avoid burns.*
- As soon as a crack is noticed on the surface of the heating element, immediately disconnect the appliance from the mains.*

CLEANING

CAUTION: *Before cleaning of any kind, disconnect the appliance from the mains.*

2) COOKING SURFACE

To maintain the surface of the barbecue always clean and to extend the lifespan of the appliance, it is very important to wash it after every use with warm, soapy water, rinse, and dry thoroughly.

Let the barbecue and all its parts cool off before cleaning. Do not use scouring pads, abrasive cleaners or corrosive sprays.

Never allow vinegar, coffee, milk, salt water, lemon or tomato juice to remain in contact with the surfaces for long periods of time.

WARNING:

- *To maintain the grill in good condition after use, it should be treated with the special products available on the market so that the surface always remains clean. This procedure is necessary to prevent the formation of rust.*
- *Don't use steam jets for the equipment cleaning.*

INSTALLATION

TECHNICAL DATA FOR INSTALLERS

Installation and maintenance listed in this section must only be carried out by qualified personnel (law n° 46 and D.P.R. 447).

A faulty installation can cause damage to persons, animals or objects, towards whom the manufacturer cannot be held responsible.

The cut-off or automatic control devices of the appliance can only be modified by the manufacturer or by a duly authorized supplier.

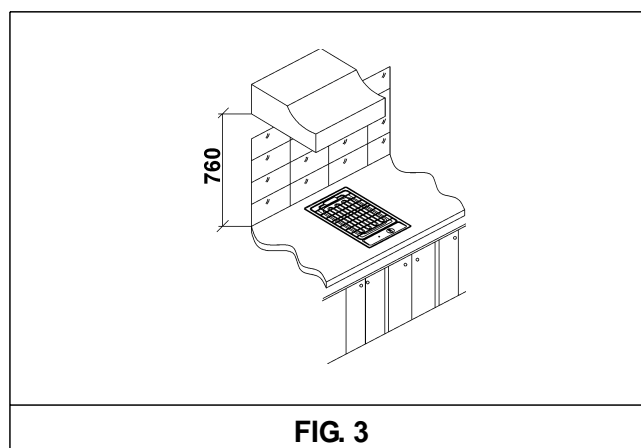
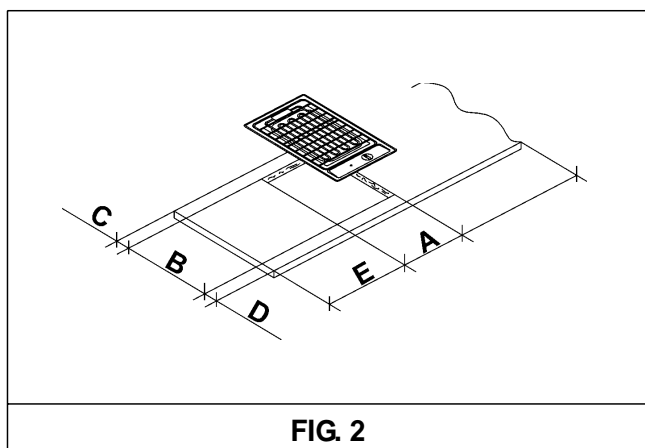
An opening in the table top of the piece of modular furniture must be made with the dimensions indicated in fig. 2, making sure that the dimensions of the space required to install the appliance are observed.

This is a Class 3 appliance and is therefore subject to all the requirements set by the standards for these appliances.

3) INSTALLING THE BARBECUE

Take the barbecue out of its packaging, unpack the various loose parts, then make sure it is not damaged. In case of doubt do not use the appliance and contact a qualified technician.

Packaging (cardboard, bags, expanded polystyrene, nails...) must not be left within children's reach as they are potential sources of danger.



INSTALLATION

4) SECURING THE BARBECUE

To secure the barbecue to the worktop the fastening clamps accompanying this booklet must be assembled. The following procedures must be carried out to do this:

- remove all movable parts from the barbecue;
- turn the appliance over taking care to place it on a soft surface to avoid damaging the external surfaces;
- remove the clamps "G" from the package and install them according to the diagram in fig. 4.

After these steps have been carried out, the special gasket that prevents liquids from leaking can be installed. To fit this gasket correctly, please strictly follow the directions below:

- detach the gasket strips from their support taking care that the transparent protection remains attached to the gasket;
- put the gasket "E" (fig. 4) in the correct position under the edge of the table top, so that the outer side of the gasket fits perfectly with the external perimeter of the worktop. The ends of the strips must fit without overlapping;
- make sure the gasket adheres to the countertop evenly all around, press it down with your fingers, then remove the protective strip of the gasket and position the barbecue in the opening made in the worktop;

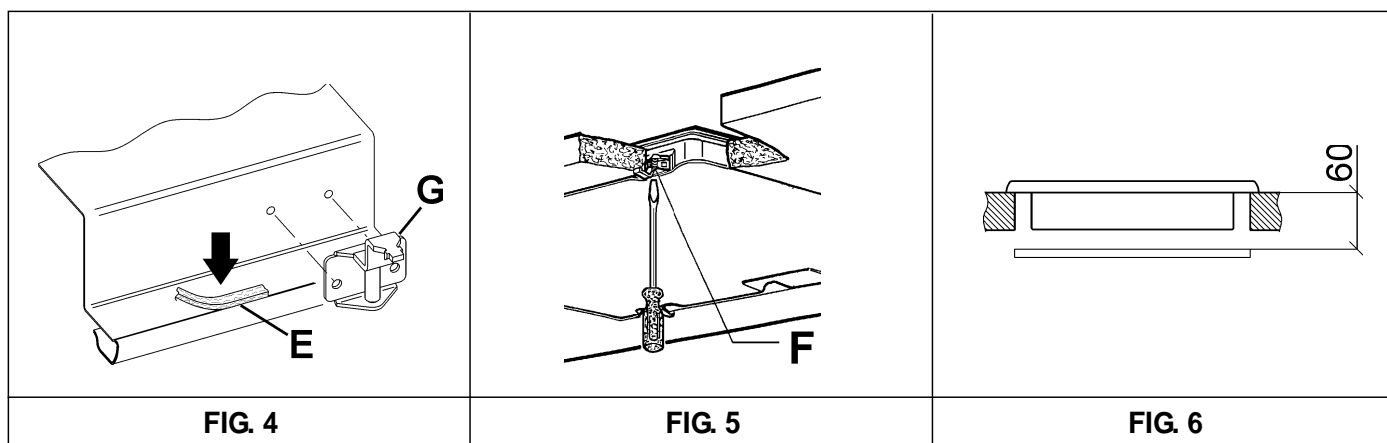
- secure the appliance by tightening the clamp screws "F" (see fig. 5).
- In order to prevent any accidental contact with the surface of the heated barbecue during use, a separation in wood must be inserted and fastened with screws at a minimum distance of 60 mm from the top (fig. 6).

WARNING: Note that the adhesive which joins the plastic laminate to the worktop must be resistant to temperatures of no less than 150°C to prevent the covering from detaching.

The installer is advised that the rear wall, adjoining and surrounding surfaces of the barbecue must be resistant to a temperature of 75K.

USEFUL MEASUREMENTS (mm)

	A	B	C	D	E
BARBECUE	285	485	60	60	150 min.



INSTALLATION

5) ELECTRICAL CONNECTIONS

The electrical connection must be made in conformity with current rules and regulations.

Before making a connection, check that:

- The capacity and outlets of the electrical installation are suitable for the maximum power output of the appliance (see the information label attached on the underside of the housing).
- The outlet or installation is provided with a ground connection according to standards and provisions currently in force. All responsibility is declined for failure to comply with these provisions.
- If a power cord is not supplied with the appliance, connect a cable with a suitable section to the terminal board (see the table in paragraph 6) keeping the ground wire longer than the lead wires in conformity with the diagram in fig. 7.

When connection to the power circuit is made through an outlet:

- Apply to power cable "C", if not provided, a standard plug suitable for the load indicated on the information label. Connect the wires as in the diagram in fig. 7 taking care to observe the responses listed below:

Letter L (phase) = brown cable;

Letter N (neutral) = blue cable;

Symbol \oplus (earth) = yellow-green cable.

- The power cord must be placed in a way that it does not reach an excess temperature of 75K in any position.
- To connect, do not use adaptors or switches as they may cause false contacts resulting in dangerous overheating.

When connection is made directly to the power circuit:

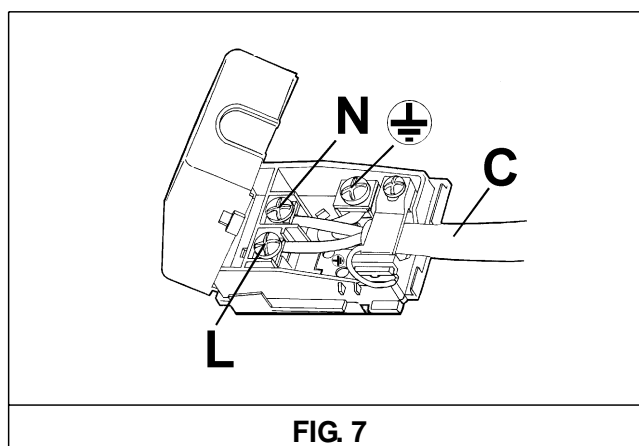
- Place a switch between the appliance and the circuit of an appropriate size for the load of the appliance and with a minimum aperture between contacts of 3mm.
- Remember that the earth cable must not be broken by the switch.
- As an alternative, the electrical connection may also be protected by a high sensitivity differential switch.

It is strongly recommended that the yellow-green earth cable provided be connected to a good earth installation.

WARNING: All of our appliances are designed and manufactured according to European standards EN 60 335-1 and EN 60 335-2-6 and relative amendments.

This appliance satisfies the requirements of European directives:

- CEE 89/336 + 92/31 + 93/68 concerning electromagnetic compatibility.
- CEE 73/23 + 93/68 concerning electrical safety.



MAINTENANCE

Before carrying out maintenance of any kind, disconnect the appliance from the mains. All maintenance must be carried out by authorized personnel only.

6) PART REPLACEMENT

To replace components located inside the barbecue the resistance should be lifted up and secured in the vertical position. Take out the drip pan containing the lava stone and loosen the four screws that are under it (see fig. 8). The work surface can now be detached from the worktop giving access to all internal components.

To reassemble the work surface of the appliance take care not to damage the power cables and

make certain that they are well positioned in the guides along the side of the appliance.

Note: In the event the power cord is replaced, the ground wire must be left longer than the lead wires (fig. 9) and the instructions in the paragraph "ELECTRICAL CONNECTIONS" must be observed.

To reassemble the appliance repeat the steps above in the reverse order.

7) TECHNICAL SPECIFICATIONS OF ELECTRICAL COMPONENTS

To facilitate the task of the installer a table with component specifications is included below.

ELECTRICAL COMPONENTS OUTPUT

Name	W
Grill	2400

TYPE AND SECTION OF POWER CABLES

Type of cable	Total output of appliance	Single-phase power supply 230 – 240 V ~
Rubber H05 RR-F	2400 W	3 X 1.5 mm ² (*)
Neoprene H05 RN-F	2400 W	3 X 1.5 mm ² (*)



FIG. 8

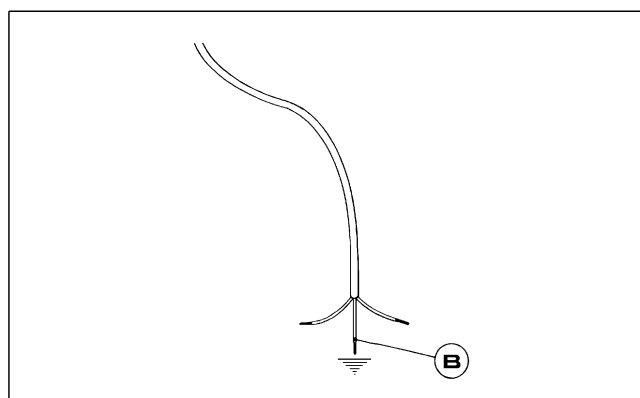


FIG. 9

TECHNICAL SPECIFICATIONS

BARBECUE	
Voltage	230 – 240 V ~
Frequency	50/60 Hz
Total nominal power	2400 W

TECHNICAL ASSISTANCE AND SPARE PARTS

Before leaving the factory, this equipment was tested and adjusted by skilled personnel so as to guarantee the best operating results.

Original spare parts can only be found at our technical service centres and authorized stores. Every repair or adjustment necessary thereafter must be carried out with the greatest care by qualified personnel.

For this reason we recommend you always contact the dealer you purchased it from or our nearest service centre stating the make, model, series and type of problem experienced with the equipment. The relevant specifications are stamped on the information label attached on the underside of the appliance and on the label attached to the packing box. This information will allow the technician to procure the appropriate spare parts and guarantee that the right action is taken promptly. It is recommended that you note these specifications below so that they are readily available at all times.

MAKE:

MODEL:

SERIES:

