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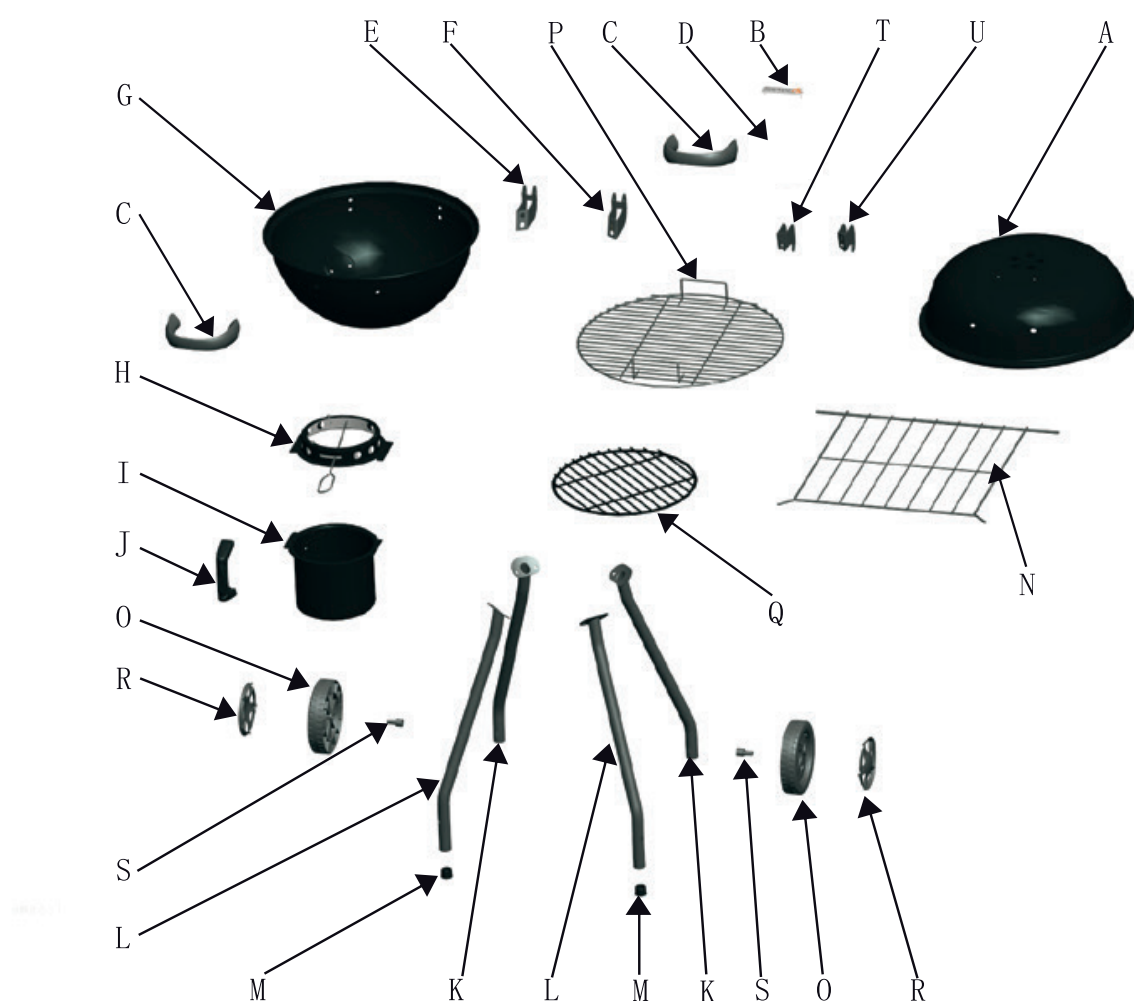
CHARCOAL BARBECUE ASSEMBLY MANUAL

KEEP THE MANUAL FOR FUTURE USE

For product information, components, technical support and warranty,
contact your authorized dealer or visit the website www.sochef.it

**Thank you for purchasing a SOCHEF ' product.
To make the best use of this barbecue carefully read all the
warnings and instructions provided in this manual.**

ESPLOSO

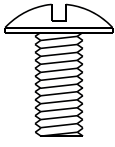


COMPONENTS

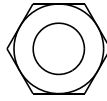
please check that all the components in the following list are present before starting the barbecue assembly operations.

Art. No.	Quantity	Description	Art.No.	Quantity	Description
A	1	Barbecue Lid	J	1	Ash Container Handle
B	1	Label (pre- assembled)	K	2	Short Legs
C	1	Handle Combustion Chamber	L	2	Feet Long Legs
C	1	Lid Handle	M	2	Caps for Long Legs
D	1	Air Regulator	N	1	Bottom Shelf
E	2	Left Hinge	O	2	Wheels
F	2	Right Hinge	P	1	Cooking Grill
G	1	Combustion Chamber	Q	1	Charcoal Grill
H	1	Air Regulator Combustion Chamber	R	2	Wheel Cover
I	1	Ash Container	S	2	Spacer

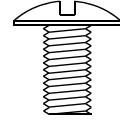
HARDWARE



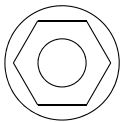
1/4-20x1 1/2" Screw
quantity: 16



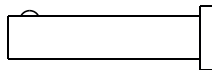
10-24 Nut
Quantity 1



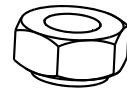
10-24x3/8" Screw
quantity: 2



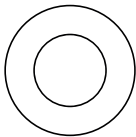
1/4-20 Lock Nut
Quantity 22



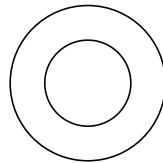
Hinge Pin
Quantity: 2



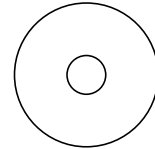
10-24 Self-Locking Nut



1/4 Flat Washer
Quantity 16

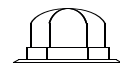


8mm Flat Washer
Quantity 8

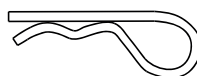


Thermal Washer
Quantità 6

Leg Washer
Quantità 4



Crown Nut
Quantità 2



Clasp
Quantità 4

ASSEMBLY

To assemble the product, you will need:

- an adjustable wrench
- a screwdriver

Assemble the barbecue on a plane and stable surface

STEP 1.

Insert the pre-assembled pins on the spacer of the ash box through the holes in the combustion chamber and rotate as shown in the figure. Secure with the screw (10-24x3/8") and with the nylon fastening nut (10-24).



NOTA:

keep the screws still a little loose in order to allow for easier assembly of the legs and shelf bottom.

STEP 2.

Assemble the long legs on the front side of the combustion chamber, placing the leg washer in front of the long leg, as shown in the figure. Align the holes in the long leg with the holes in the combustion chamber, then insert 2 screws (1/4-20x1/2") through the leg holes and secure using 2 flat washer (8mm) and 2 nuts (1/4-20). Repeat the procedure with the other leg long and one short leg.



ASSEMBLY

STEP 3.

Carefully lay the Barbecue as shown keep attention not to ruin the porcelain. Spread the legs of the barbecue and place the shelf by inserting the ends of itself into the appropriate holes on the legs.



STEP 4.

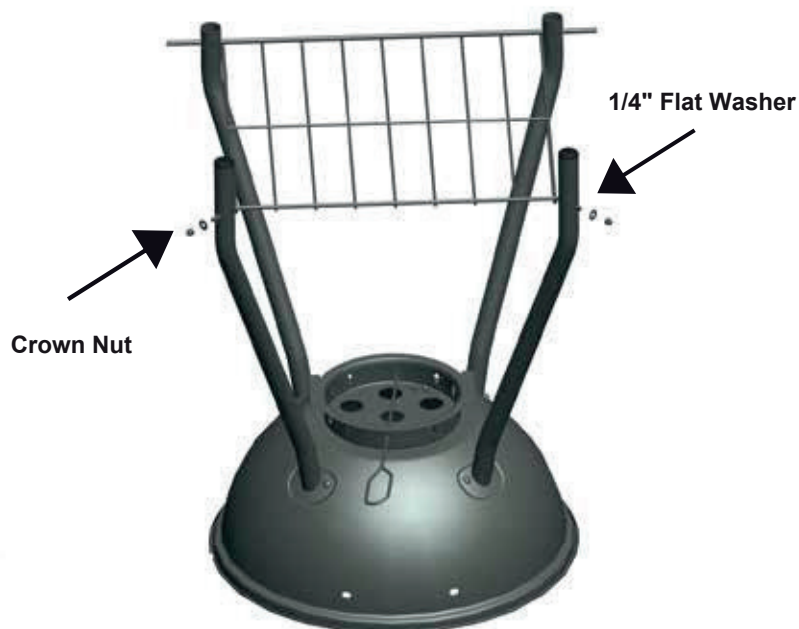
At this stage you can Assemble the second short leg, following the directions given in STEP 2.



ASSEMBLY

STEP 5.

Attach the bottom shelf to the long legs using the flat washer and crown nut



STEP 6.

Assemble the spacer at the end of the lower shelf rod coming out from the the short legs. Insert the wheels with the indented side toward the outside and the wheel stop hook into the hole of the rod. Then close with the wheel covers, as showed in figure.



ASSEMBLY

STEP 7.

Place the barbecue on the previously assembled legs taking care to tighten the pins firmly before continuing the assembly process.

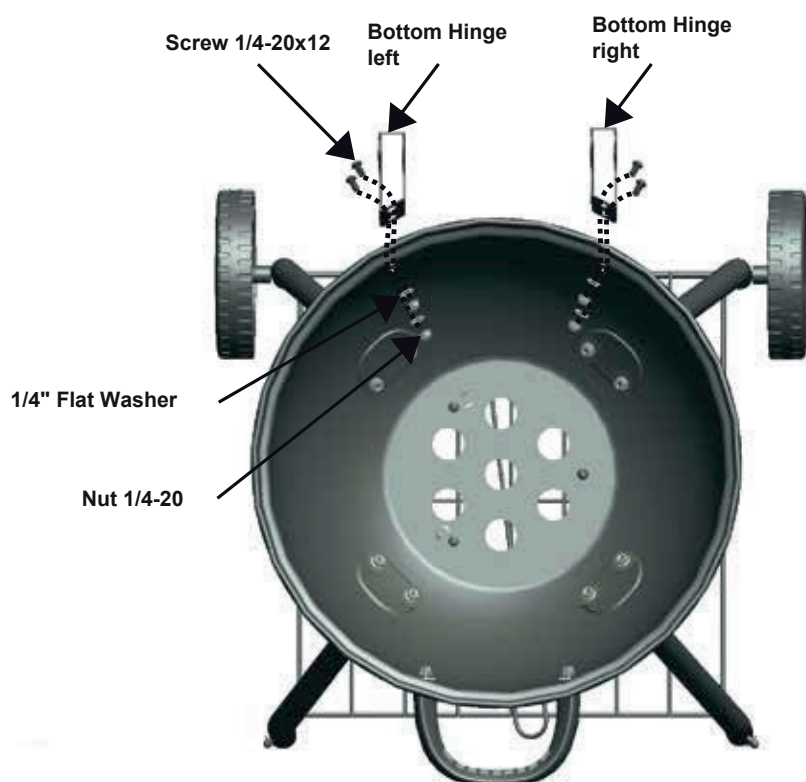
Assemble the thermal washers to the combustion chamber handle.

Insert the handle tips inside the combustion chamber and tighten securely using the flat washer (1/4"), lock washer and nut (1/4-20).



STEP 8.

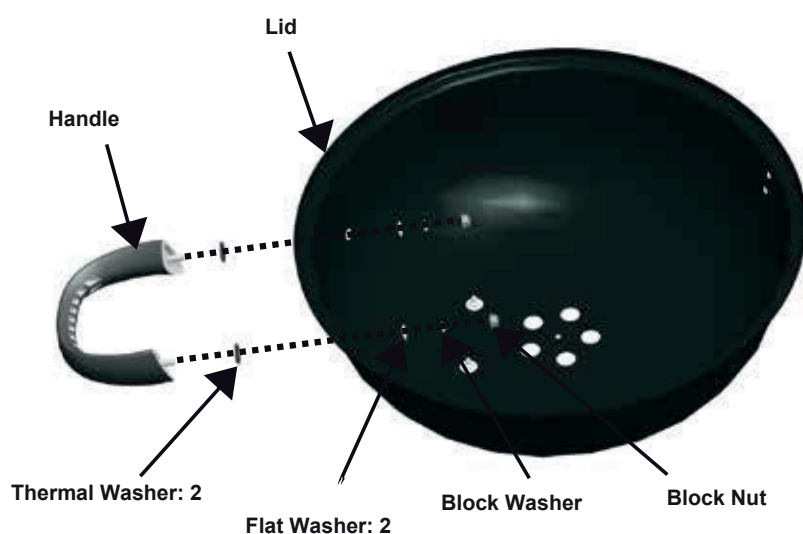
Assemble the lower left hinge to (1/4-20x1/2"), 2 flat washers (1/4") and 2 nuts (1/4-20). Repeat the same procedure for the right bottom hinge. Do not tighten the screws at this stage.



ASSEMBLY

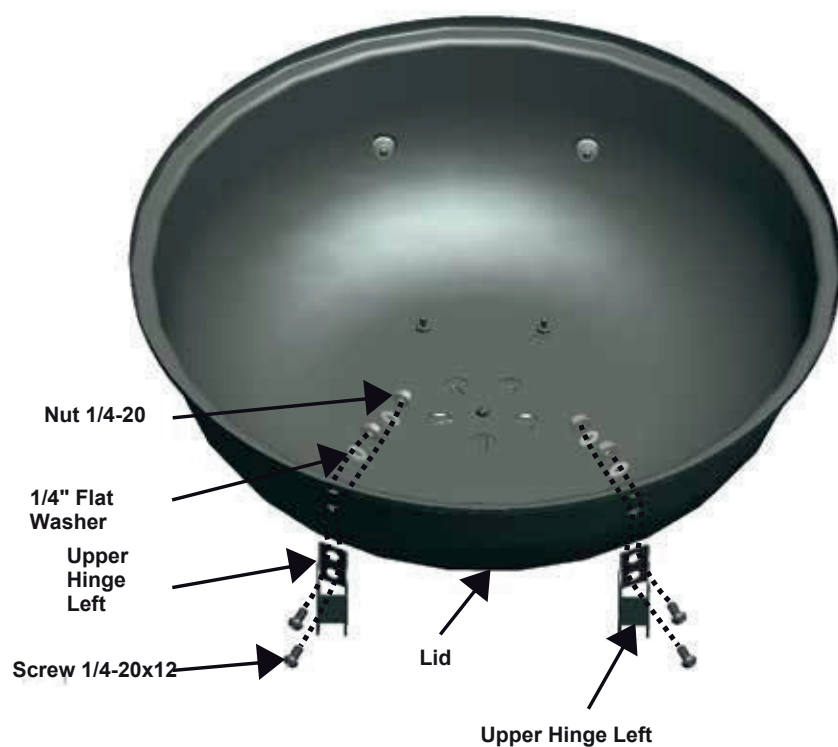
STEP 9.

Assemble the handle to the lid following the step 7.



STEP 10.

Assemble the left upper hinge to the cover, tighten with 2 screws (1/4-20x1/2"), 2 flat washers (1/4") and 2 nuts (1/4-20). Repeat the same procedure for the hinge right upper hinge. Do not tighten the screws at this stage.

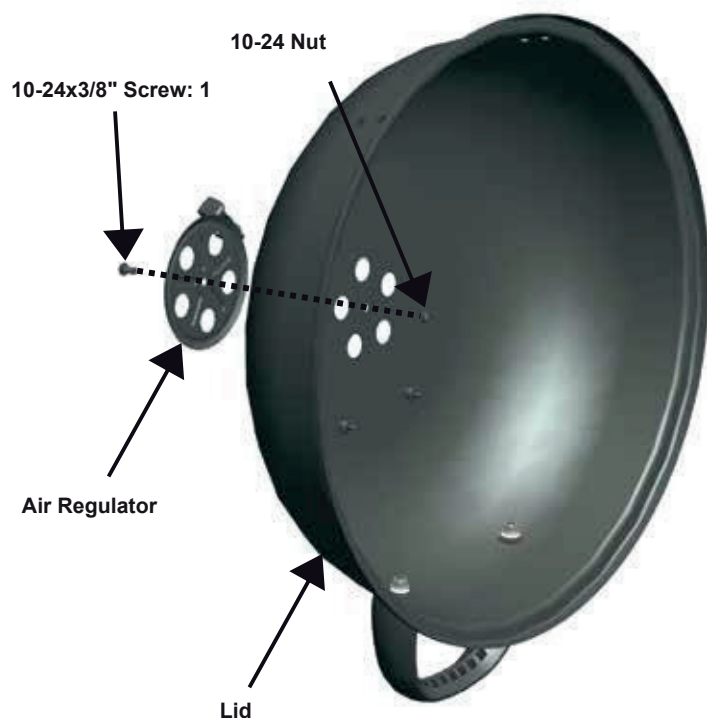


ASSEMBLY

STEP 11.

Secure the air regulator to the cover with the screw (10-24x3/8") and nut.

Do not overtighten the screws as the air regulator must move freely.



STEP 12.

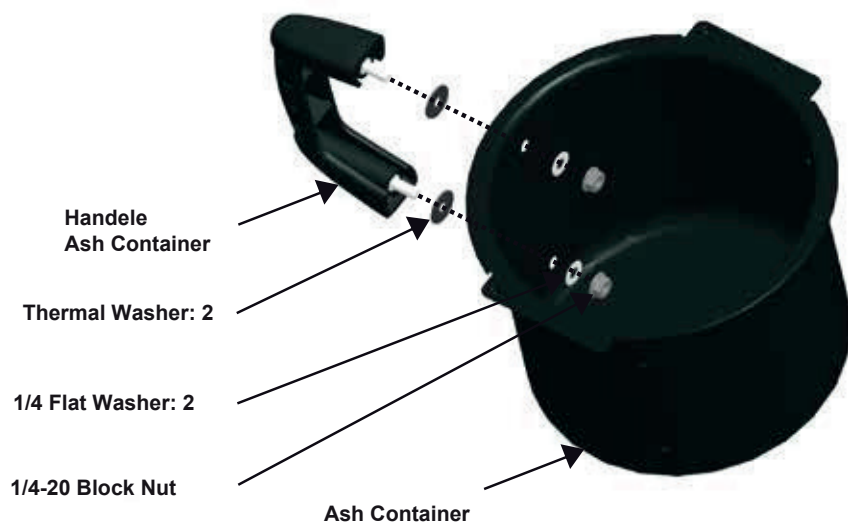
Place the lid over the combustion chamber by aligning the hinges. Insert the hinger pinwith the fastener. Tighten all the screws on the hinges.



ASSEMBLY

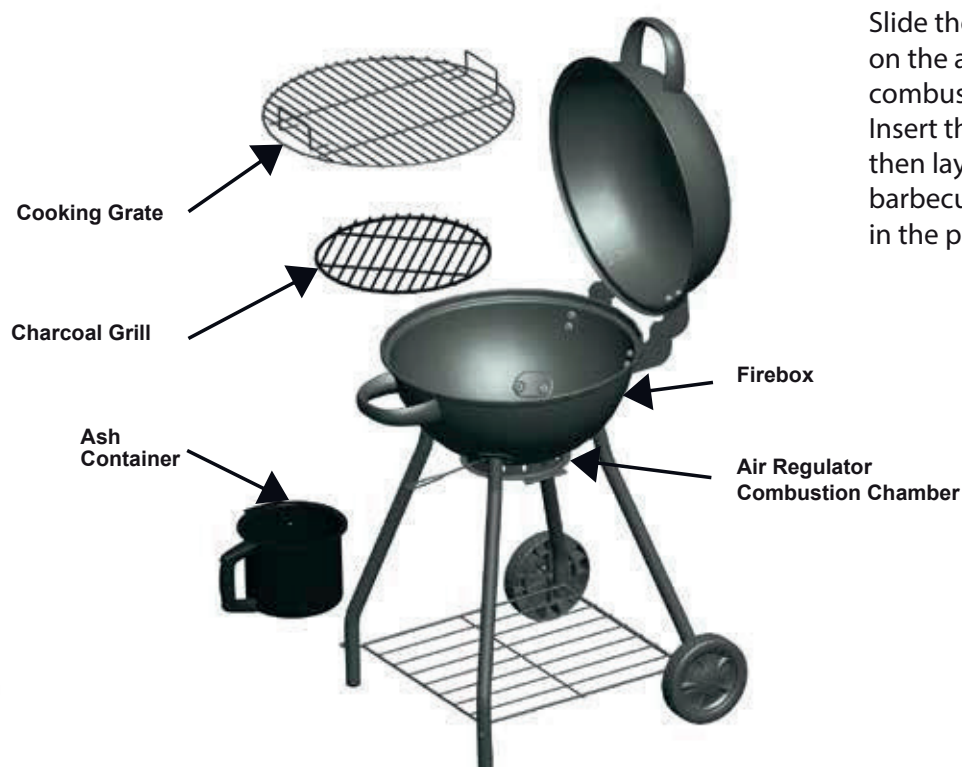
STEP 13.

Assemble the thermal washers to the pins of the ash container handle, as shown in the picture. Insert the handle to the the holes on the ash container and screw using the flat washers (1/4") and locking nuts (1/4-20).



STEP 14.

Slide the ash container into the guides provided on the air regulator under the combustion chamber. Insert the charcoal grill inside the firebox, then lay the grill cooking grate on top of the barbecue cooking chamber as showed in the picture.



WARNING SAFETY INSTRUCTIONS

1. Before using the barbecue carefully observe the procedures for proper assembly and use described in this manual. Follow this precaution even if the barbecue has been assembled by your dealer.
2. Do not attempt to light the device without first consulting the Warnings section of safety.
3. Poorly executed barbecue assembly can be dangerous. Follow the assembly instructions carefully.
4. Do not use the barbecue unless all its parts are assembled completely. The barbecue must be assembled correctly following the assembly instructions.
5. Do not leave or use gasoline or other flammable liquids in the vicinity of this or other devices. Do not use at a distance of less than 2 meters from combustible materials.
6. The barbecue should not be used by children. Some accessible parts of the barbecue may be hot. During use, keep most small children at a distance.
7. When lighting the barbecue or while cooking, do not bend over the open barbecue.



WARNING

8. This barbecue is built to be used only with pieces of charcoal; it is not suitable for use with firewood.

Firewood reaches very high temperatures which can cause fires.

9. The Barbecue must NOT be used at a temperature higher than 350°



10. DANGER MONOXIDE OF CARBON

Lighting charcoal in enclosed places can kill you, as releases carbon monoxide

which has no odor.
NEVER LIGHT THE CARBON in homes, vehicles or tents.

11. Use the barbecue only in outdoor spaces; never use the barbecue inside confined spaces or
13. Do not use alcohol, petroleum or kerosene to light and relight coals.
14. Use only firelighters that comply with EN-1860-3.
15. Use charcoal complying with EN 1860-2 standard.
16. Use fireproof gloves when operating near the barbecue and avoid long, loose clothing.
17. Do not use the barbecue in high wind conditions.
18. Do not move the barbecue while it is in operation.
19. Do not leave the barbecue unattended while in use.
20. Do not remove the ash tray until all coals are completely extinguished.
21. Use suitable barbecue utensils with long handles that are resistant to heat.

INSTRUCTION OF USE

1. Place the barbecue in the correct position, as already indicated in the "Safety Warnings."
2. Use only charcoal for the operation of the barbecue. Generally, you can use charcoal in either irregularly shaped or square/rectangular shaped pieces: irregularly shaped pieces of charcoal are suitable for a quick type of cooking such as sausages and hamburgers, while square/rectangular pieces of charcoal are suitable for longer cooking and scorching

3. Way of lighting charcoal.

Method 1 - Charcoal and liquid/gel:

- a) Evenly distribute the coals on the coal tray. Avoid overfilling the charcoal tray (fill max 50%)
- b) Carefully add the liquid/ignition gel to the coals, being careful not to spill the liquid on your clothing and hands.
- c) Wait about 30 seconds for the liquid to be absorbed by the coals; light the coals with a long lighter. The charcoal will burn wrapped in the flames for a while before it is suitable for embers.
- d) When the flames are extinguished check that the coals are burning and that they are red in color otherwise add more ignition liquid.
- e) Add the ignition liquid in small doses; do not splash the liquid on the coals burning.

Method 2 - Fire Starter Cubes

- a) Place 3-4 fire starter cubes in the center of the barbecue container and light with a matchstick.
- b) Arrange the charcoal pieces around each burning cube; add more charcoal until form a pyramid.
- c) When the flame is started, distribute the coals evenly over the barbecue cart. Coals suitable for cooking will be ready in 30~40 minutes and can be recognized, by day, through the appearance of white ash on the coals, by night, through the sight of the red color of the coals glowing.

4. The operation of lighting the coals takes about 30 minutes. The coals are ready to cook when they burn and are red in color and have a gray powder on the surface.

5. To speed up the process of ascension of the coals and make this operation even easier and safer, the SOCHEF(R) product range has a Coal Ignition Chimney. The Ignition Chimney allows you to light the coals in just 15 minutes and effortlessly, resulting in perfect coals

6. It is not advisable to fill the trolley with coals as the temperature could be too high and the cooking would be uneven.

7. Make sure that the cooking grates are firmly inserted into the appropriate housings.

8. The temperature on the lid is indicative only.

9. If flames should flare up due to grease drips, spray gently some water on the flames with an atomizer.

10. When you have finished cooking, do not pour cold water directly on the coals; this operation could seriously damage the barbecue. For extinguishing use old ash, sand or water spray.

11. Remove coals and ashes only when they are completely cooled; putting hot ashes directly into the drawer could cause fires

2. To clean the barbecue immediately after use, soak the cooking grate and tools in soapy water.

Dry thoroughly and store in a dry place. Do not leave the barbecue outside without an adequate protective cover.

3. Use the Sochef® cover to protect the barbecue when it is not in use.

WARRANTY

This product is covered by the two-year warranty, operable with effect from the date of purchase, limited to the barbecue or parts of it encumbered by the original manufacturing defect.

2. The warranty covers only defects of conformity of the product or those original defects that render it unusable under normal conditions of use for which it is intended.

3. The warranty does not apply to damage resulting from third party transport of the good (i), to damage resulting from improper use or to poor maintenance and storage of the product operated by the consumer (ii), from repair, modification, maintenance of the product carried out by unauthorized third parties (iii), from the use of spare parts not original (iv), from the installation not in accordance with the warnings reported in the i instruction booklet

4. In case the product does not function properly, we recommend to check for causes related to improper handling of use.

5. In case of complaint, please contact an authorized dealer, by submitting the following documentation: purchase proof or equivalent; problem encountered;

- pictures of the damage and packaging.

6. The product - for which a claim covered by the above warranty has been triggered - must be shipped to our service center at the complainant's expense, for repair and/or replacement.

7. complaints that do not depend on defects referable to the conformity of the manufacture of the product will not be subject to warranty and will be repaired and / or replaced with expenses borne by the complainant, at depending on the findings made by our service center. NOTE: it is advisable to store the barbecue in dry places and sheltered from the sun, protecting it with special covers or protective cloths.

Failing this, rust caused by atmospheric disturbances or phenomena (i) and discoloration resulting from the corrosive effect of sunlight (ii) will not be covered by warranty. All phenomena of wear and tear, rust, distortion and discoloration of the parts of the product resulting from direct exposure to fire or intense heat are to be considered normal, as associated with normal use and therefore under no circumstances will they represent manufacturing defects.

Use of the product in a professional environment is excluded from the warranty.

Sal.Mar. rejects any liability with respect to any injury or damage to property and persons, resulting from improper use of the product, due to failure to observe the warnings set forth in the instructions of this manual

CARE AND MAINTENANCE

1. To easily clean the barbecue it is recommended to line the tray with aluminum foil. Remember to leave the ventilation holes clear by punching holes in the foil where necessary. This process will extend the life of your barbecue and make cooking food better



Il sapore è semplice

www.sochef.it