

60cm Electric Built-in BBQ

ABBQMEE3



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Safety Warnings

Outdoor Electric BBQ

Below please find warnings to be included in the Instruction Manual for Outdoor Electric BBQ.

- **The temperature of the accessible surfaces may be high when the appliance is operating** (if exceed temperatures of Table 101)
- **The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervised or instruction concerning use of the appliance by a responsible person for their safety.**
- **Young children should be supervised to ensure that they do not play with the appliance.**
- **If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.**
- **WARNING: Charcoal or similar combustible fuels must not be used with this appliance**
- **The appliance should be supplied through a residual current device (RCD) having a rated residual operating current not exceeding 30 mA** (instruction not necessary for appliances intended to be permanently connected to fixed wiring)
- **The appliance is to be connected to a socket-outlet having an earthing contact** (for class I appliances)
- **The supply cord should be regularly examined for signs of damage and the appliance is not to be used if the cord is damaged**
- **WARNING: Accessible parts may become hot during use. Young children should be kept away**
- **Do not use the barbecue near combustible materials.**

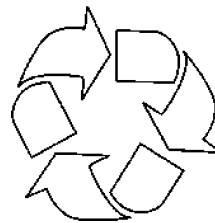
Congratulations

Congratulations and thank you for choosing our built-in barbecue. We are confident that you will enjoy using our new barbecue. Before using the barbecue, we recommend reading the entire user manual, which describes the barbecue and its functions. To avoid the risks that are always present when using a gas appliance, it is important to install it correctly and carefully read the safety instructions to avoid improper use and dangers.

We recommend keeping this instruction booklet for future reference and passing it on to any subsequent owners.

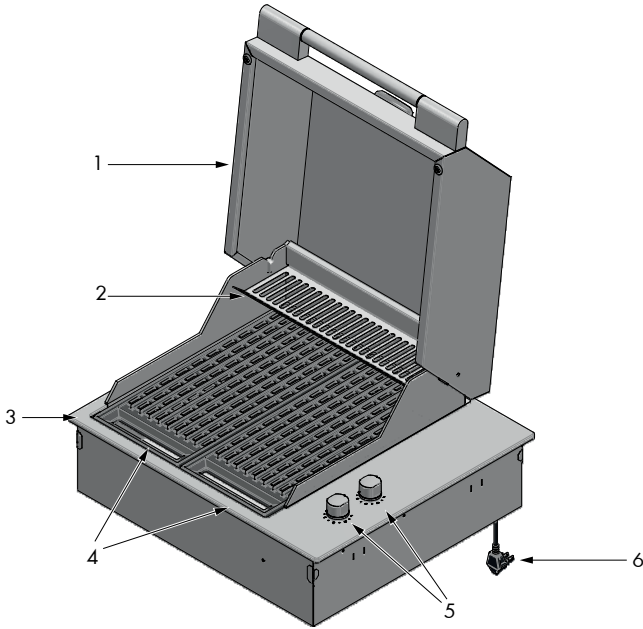
After unpacking the barbecue, check it for damage. If in doubt, do not use the appliance and contact your nearest customer assistance centre.

Environmental advice Disposal information for users

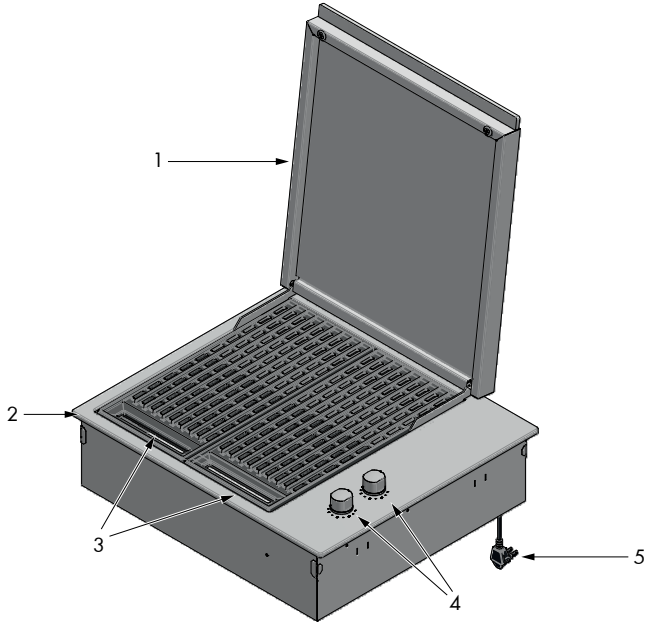


- Most of the packaging materials are recyclable. These materials should be disposed of through your local recycling centre or by placing them in appropriate collection containers.
- If you wish to discard the product, please contact your local authorities and find out how to dispose of it correctly.

**BARBECUE MOD. 60 CM
HIGH LID**



**BARBECUE MOD. 60 CM
LOW LID**



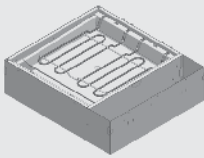
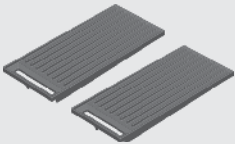
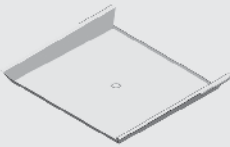
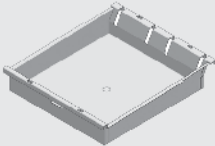
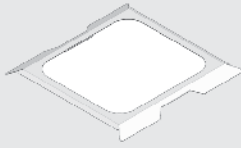
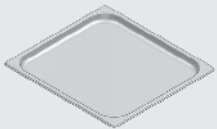
Electric barbecue with built-in lid

1.	High lid	1.	High lid
2.	Heating rack	2.	Work surface
3.	Work surface	3.	Cast iron grilles (2 set)
4.	Cast iron grilles (2 set)	4.	Heating element control knobs
5.	Heating element control knobs	5.	Electrical connection cable
6.	Electrical connection cable		

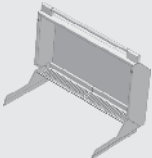


IMPORTANT

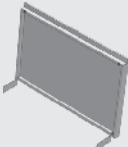
The quantity of each component may vary depending on the model.

	QTY	DESCRIPTION		QTY	DESCRIPTION
	1	Container/ outer casing		2	Cast iron grilles groups for 60cm model
	1	Reflector and lava rock container			
	1	Cooking residues conveyor			
	1	Tray support			
	1	Oil tray			

CONFIGURATION 1

	QTY	DESCRIPTION
	1	High lid for cooking

CONFIGURATION 2

	QTY	DESCRIPTION
	1	Low cover lid



For your own safety, you are required to read this manual before operating your barbecue.



Use

Please read the user manual carefully and keep it in an accessible place for future reference. The meanings of the symbols used in this manual are shown below:



ATTENTION

This symbol indicates information relating to the user's personal safety



WARNING

This symbol indicates information on how to avoid damage to the appliance



TIPS AND INFORMATION

This symbol indicates tips and information on using the appliance



ENVIRONMENTAL TIP

This symbol indicates information for the economical and environmentally friendly use of the appliance



PROHIBITION

This symbol indicates that an action is prohibited



ATTENTION

The appliance **MUST** be installed and repaired only by qualified and certified personnel. Improper installation, adjustments or maintenance may cause injury or property damage. If necessary, contact your nearest Technical Assistance Centre for further information.

NOTE FOR THE INSTALLER: THIS MANUAL MUST REMAIN WITH THE OWNER FOR FUTURE REFERENCE

PROHIBITION

- Do not lean over the barbecue while lighting.
- Do not leave the barbecue unattended when lit.
- Do not store or use aerosol cans near the barbecue.
- Do not store flammable liquids near the barbecue.
- Do not use caustic or abrasive cleaners on the barbecue.
- Do not attempt to disassemble or adjust the control selectors.
- Do not allow children to operate or play near the barbecue. Do not use the barbecue if flammable materials are within approximately 60 cm of the top, bottom, back or sides of the appliance.
- Keep any electrical cables and fuel lines away from hot surfaces.
- This appliance reaches high temperatures. Exercise special care when children or the elderly are present.
- Do not move the appliance while it is lit.
- Wear protective gloves when using the barbecue.
- Keep children under eight away unless they are being continuously supervised.
- If the knob becomes difficult to turn, have the selectors checked by an authorised assistance centre.

PROHIBITION

- Lower the lid by hand, ensuring that nothing prevents it from closing properly.
- When cooking with the lid closed, monitor the thermometer: if the reading exceeds 350 C, lift the lid to avoid dangerous overheating.
- Do not leave objects on the cooking surfaces.
- Do not use the appliance for heating purposes under any circumstances.

Manufacturer's liability:

The manufacturer declines all liability for damage to persons or property caused by:

- use of the appliance other than as intended;
- failure to follow the instructions in the user manual;
- tampering with even a single part of the appliance;
- the use of non-original spare parts.

Installation

All operations relating to installation (electrical connection) must be performed by qualified personnel in accordance with the current regulations.

For specific instructions, see the section reserved for the installer.

Use

The barbecue can be used for quick grilling.

By turning the control knob on the front panel, the heating element turns on, cooking fairly quickly depending on the position selected, from 1 to 11.

To operate the grille, turn the knob to position 11.

You will hear a slight click, indicating that the thermostat has been disabled, and the heating element will quickly become red-hot.

This doesn't exclude the possibility of being able to achieve excellent grilling results even in the intermediate positions; in fact, these positions are recommended for the cooking of delicate dishes or when the even cooking of food, even on the inside, is required.

The lava rock contained in the tray absorbs drops of oil or fat that are produced during cooking; it also accumulates heat during the initial phase of the heating element's operation, thus allowing for a more uniform grilling result that is very similar to that achieved using charcoal.

For optimum results, we recommend preheating the lava rock for at least 10 minutes on position 1.

This is particularly recommended when using the appliance for the first time as it reduces the risk of food absorbing odours produced by the heating element during cooking.

Maintenance

Unplug the appliance before each operation.

To ensure a longer life for the appliance, it is essential to periodically perform thorough general cleaning, keeping the following in mind:

- Steel parts must be cleaned with suitable products (commercially available) that are not abrasive or corrosive. Avoid chlorine-based products (bleach, etc.);
- Avoid leaving acidic or alkaline substances (vinegar, salt, lemon juice, etc.) on the work surface.



ATTENTION

THIS APPLIANCE MUST NOT BE USED WITH CHARCOAL OR SIMILAR FUEL.

Installation

These instructions are intended for the qualified installer as a guide to installation, adjustment and maintenance in accordance with the applicable laws and regulations.

Work must always be performed with the equipment disconnected from the power supply.

Positioning

The appliance is designed to be built into a work surface as shown in the relevant figures. Apply the supplied sealant around the entire perimeter of the work surface.

Electrical connection

Before connecting the appliance to the mains, ensure that:

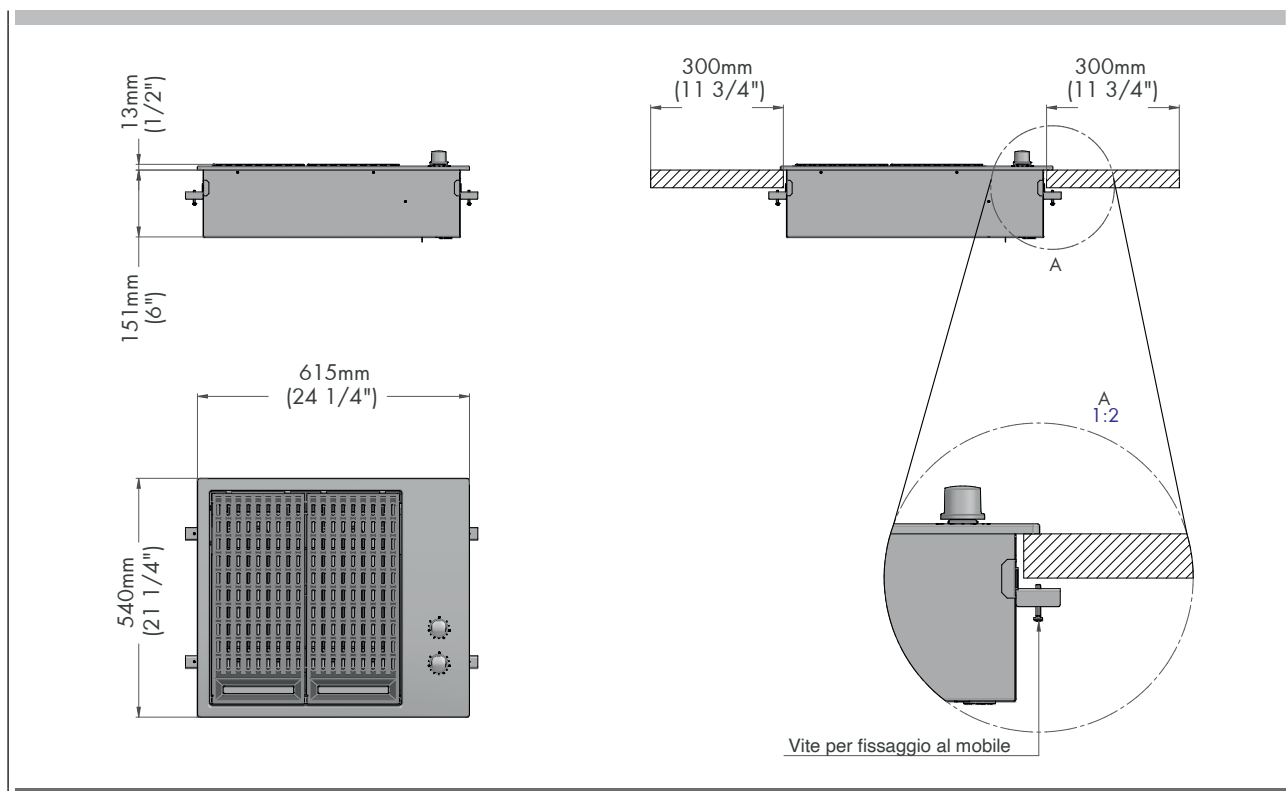
- the system characteristics meet the specifications indicated on the plate attached to the bottom of the work surface;
- the system is equipped with an effective earth connection in accordance with the applicable standards and regulations. Earthing is mandatory by law.
- If the appliance is not equipped with a cable and/or plug, use material suitable for the absorption indicated on the plate and for the operating temperature. The cable must not reach a temperature higher than 50 C above ambient at any point.
- For direct connection to the mains, a device must be provided that ensures disconnection from the mains, with a contact opening distance that allows complete disconnection under Category III conditions, in accordance with the installation regulations.
- The plug or omnipolar switch must be easily accessible when the appliance is installed.

- The appliance is NOT intended to be operated with an external timer or separate remote control system.
- If the fryer's power cable must be replaced, use only an oil-resistant cable such as H05RN-F or H07RN-F.
- The manufacturer declines all liability if the above and standard accident prevention regulations are not followed.

N.B.: The manufacturer declines all responsibility in the event that the above and the usual accident prevention regulations are not respected.

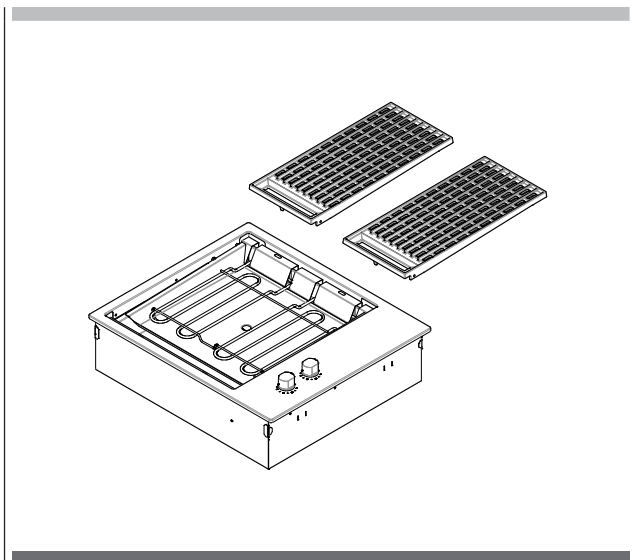
ATTENTION

If the power cable is damaged, it must be replaced by the manufacturer or by its technical assistance service or by a similarly qualified person, in order to prevent any risk.

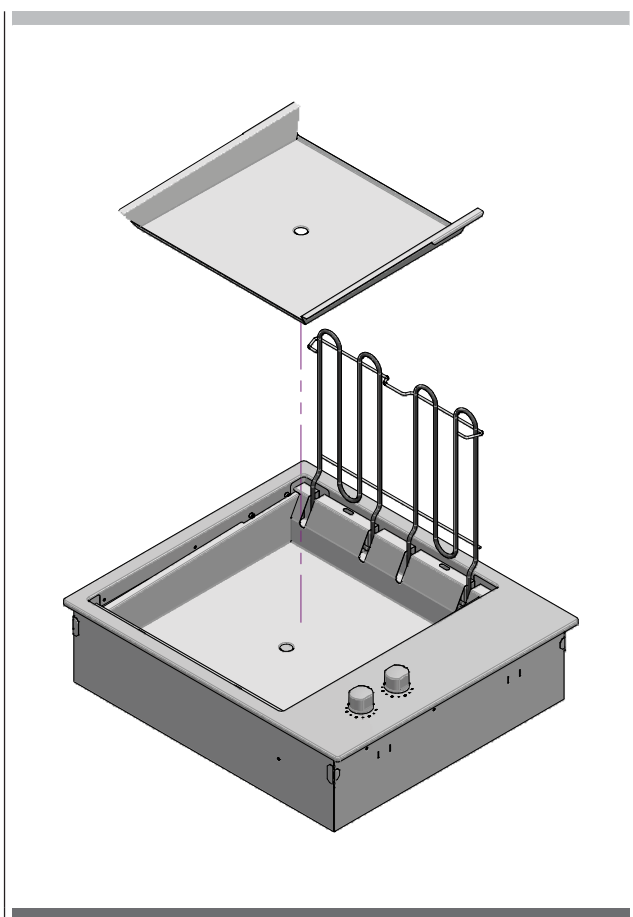


Tools necessary for assembly:

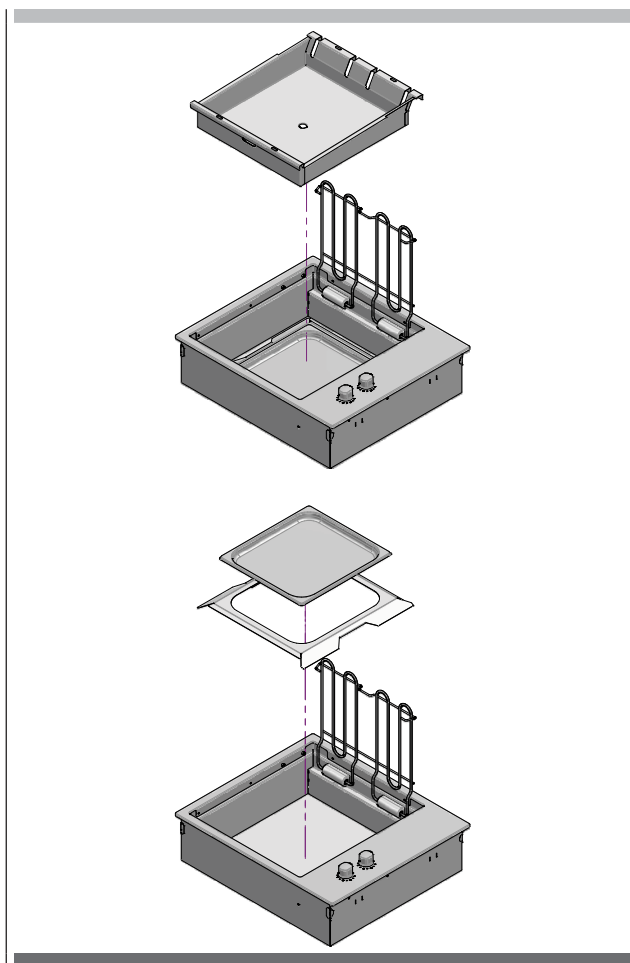
1. Remove all the components from the box.
2. Remove the grilles/plate set.



3. Raise the heating element and remove the first cooking residue conveyor tray/lava rock container.



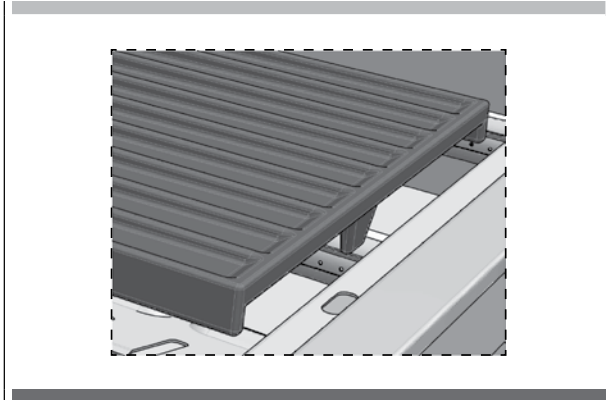
3. Remove the second cooking residue conveyor tray.
4. Remove the tray support + oil collection tray.



4. Place the cooking plate and grille sections in their positions.

NOTE: make sure the grille groups are oriented correctly so that the grille surface is tilted forward to allow the oil to drain into the collection trays

5. After installation in the structure, attach the thin lid or cooking hood as described in the "Attaching the thin lid or cooking hood" chapter of this manual.



Choosing the placement point

- The appliance must not be installed on combustible materials.
- The clearance above the cooking surface from combustible materials must be at least 600 mm.
- The appliance must be installed in compliance with the relevant standards and in accordance with the local regulations.
- The barbecue is intended for installation in a TOP with a minimum depth of 650 mm.

Installation compartment

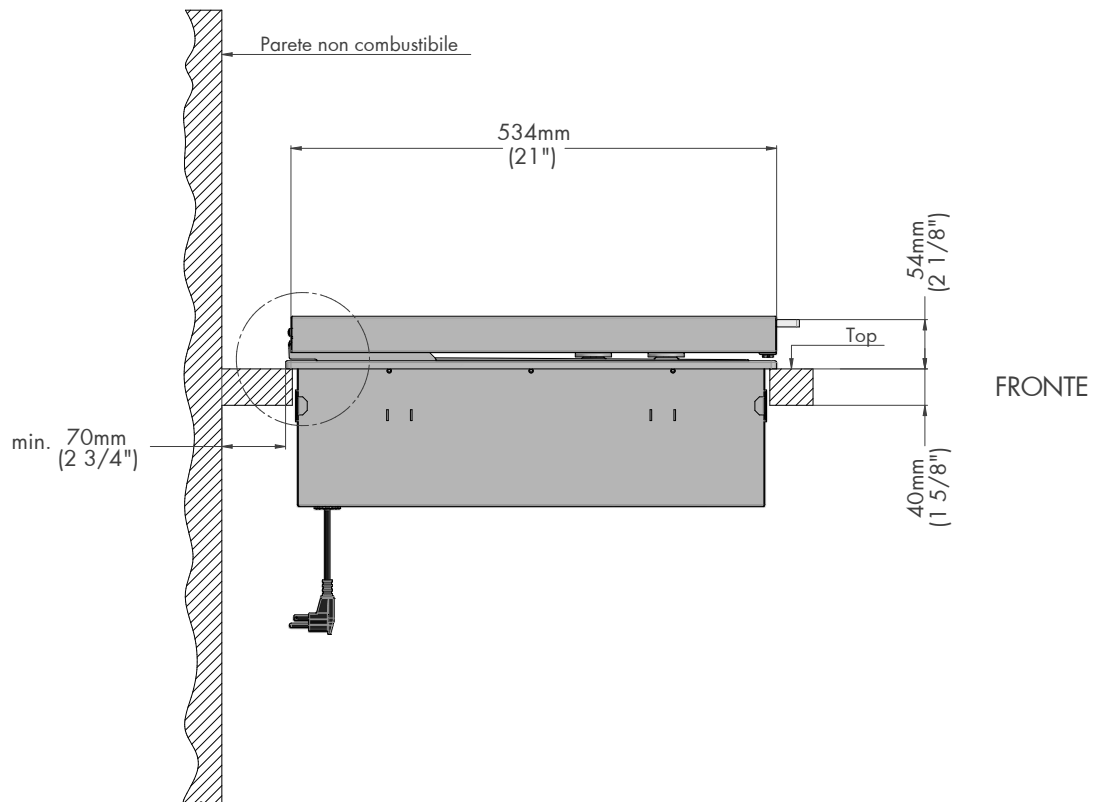
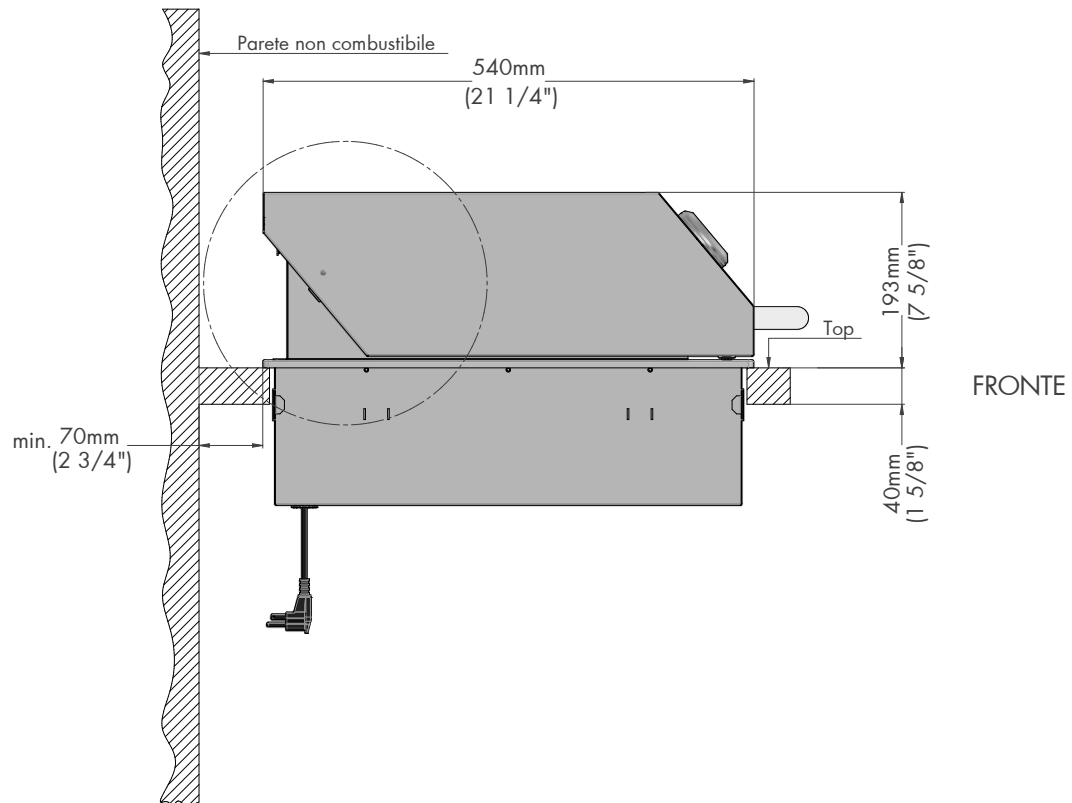
- The installation compartment can be constructed of combustible or non-combustible materials. We recommend suitable construction materials such as masonry, granite, marble, Hardiplank®, and Villaboard®, used on a metal or brick structure.
- The appliance can be assembled either on an island structure or on a structure with a splashback. Read the specific requirements for each type of installation.

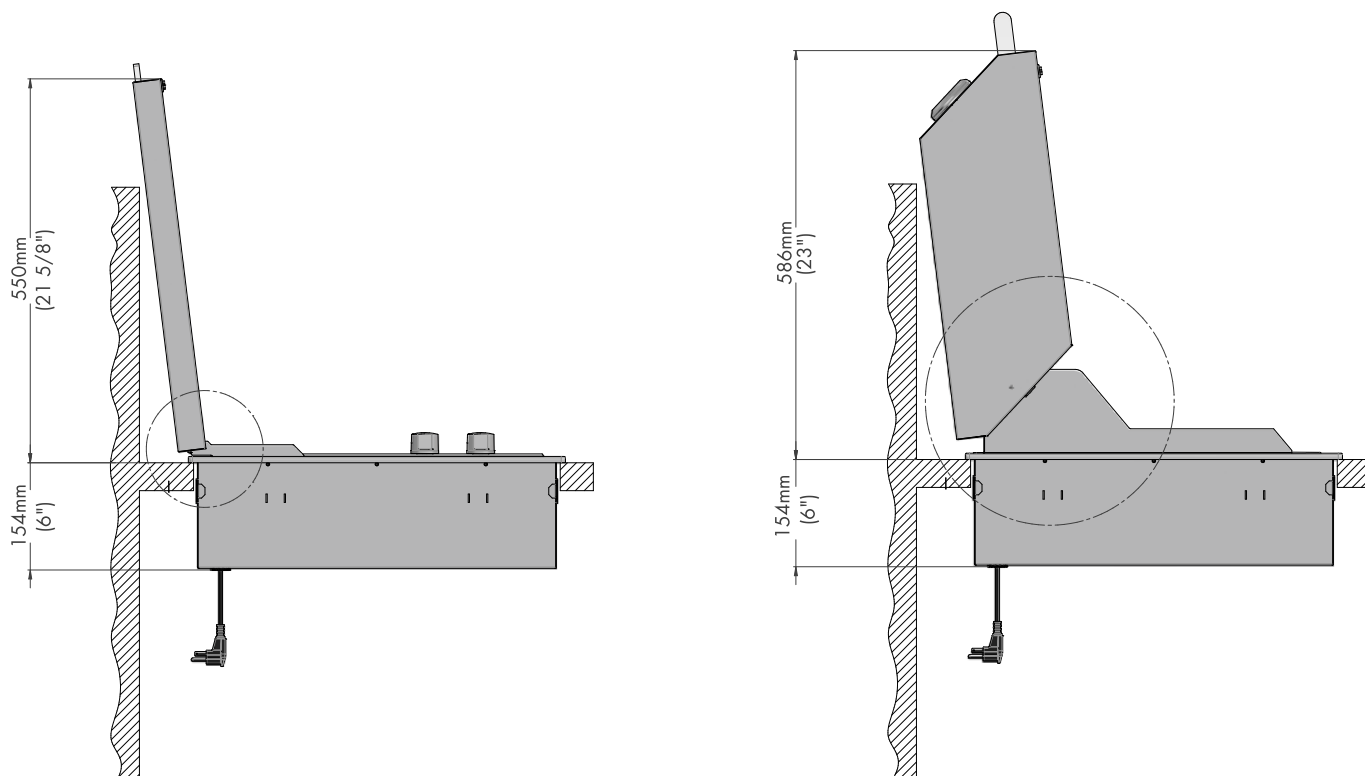
Island style installation

- If the appliance is installed in an island unit, it can be placed in a central position. Pay particular attention to the overall dimensions of the island top, taking into account the open cooking hood and the protrusion.
- The required insertion hole dimensions are 595 mm x 525 mm (see drawing).

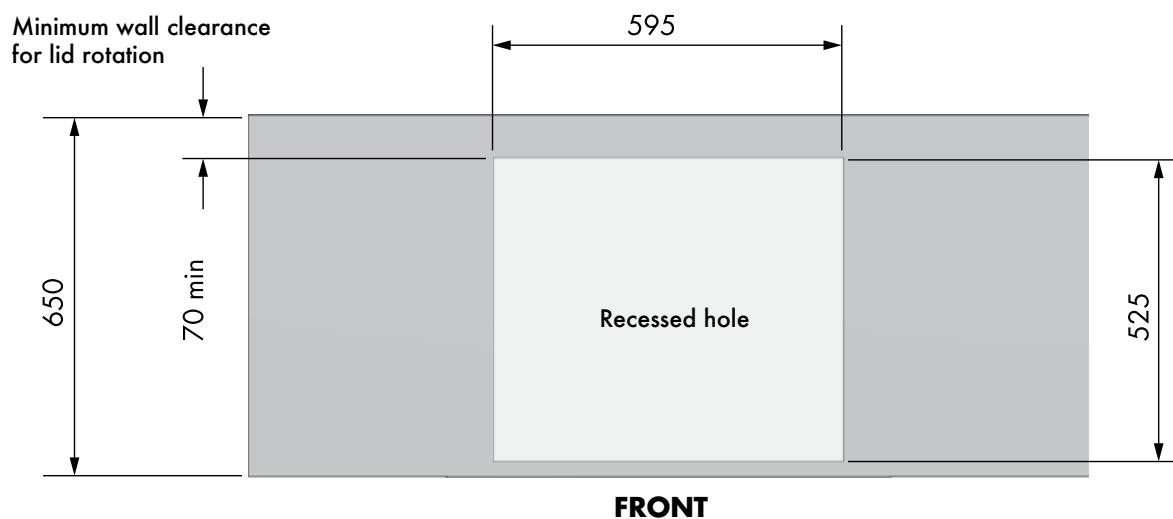
Installation in a Top inserted in a specific setting

- If assembling the appliance against a wall or fence, it is essential to ensure insulation from combustible materials.
- The minimum depth of the assembly surface (TOP) is 40 mm.
- The required hole dimensions are 595 mm x 525 mm (see drawing).
- For models with a high cooking lid, a specific clearance of at least 70 mm is required at the back of the barbecue between the back panel and the hole of the top. This is to ensure the high lid has the necessary clearance to open.

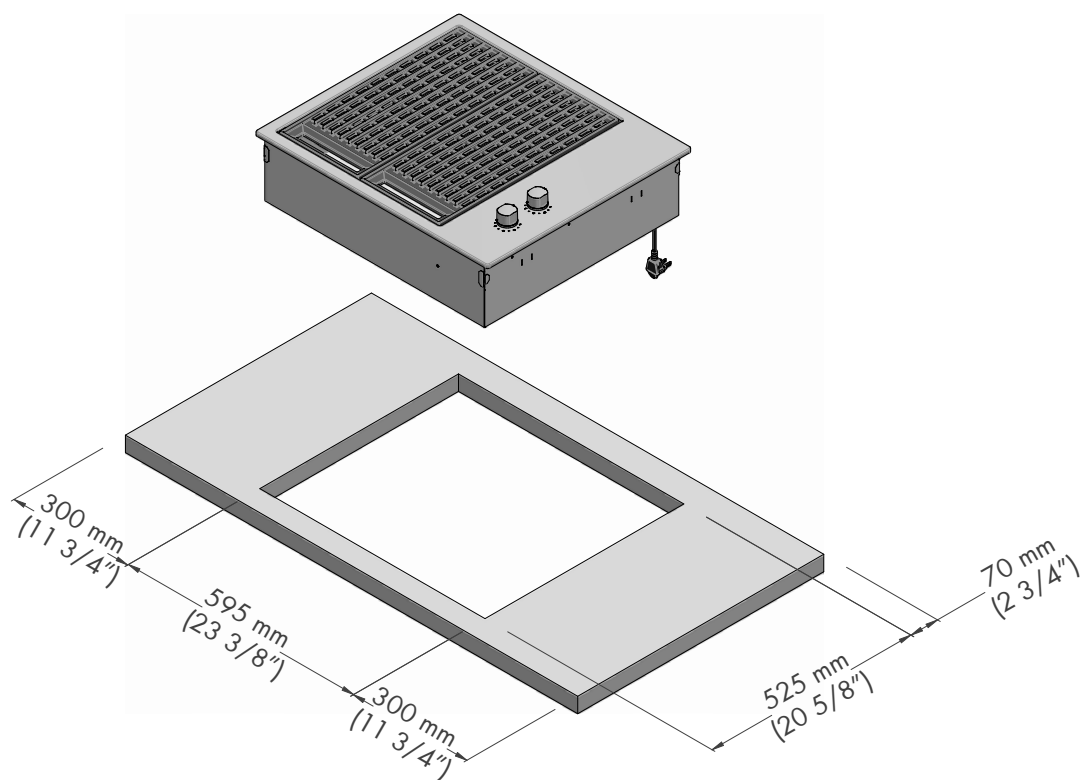




Mod. BBQ 60 cm

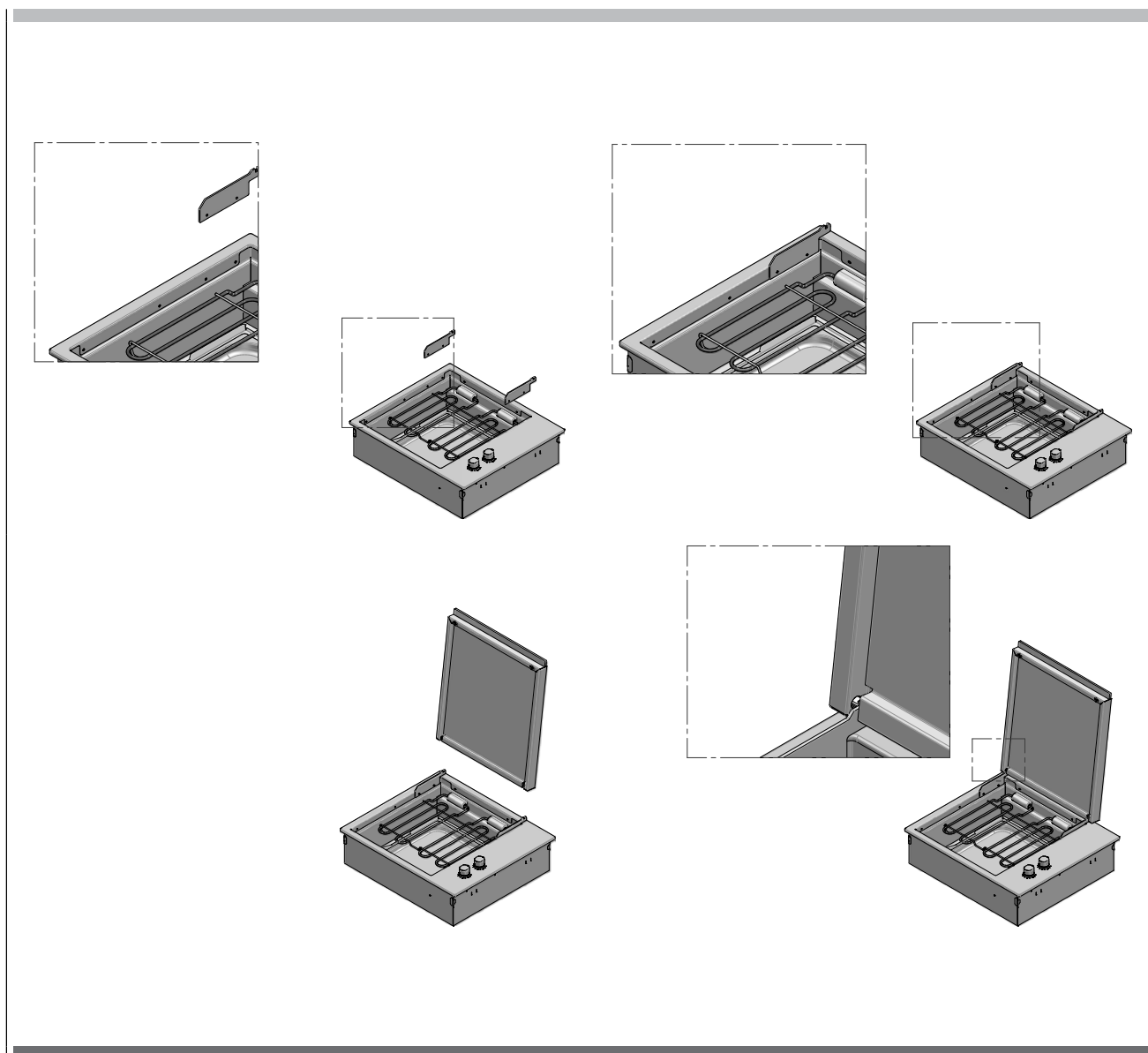


Mod. BBQ 60 cm



Low lid application

- Remove the thin lid from the packaging.
- Attach the hinges to the outer frame and secure them with the supplied screws.



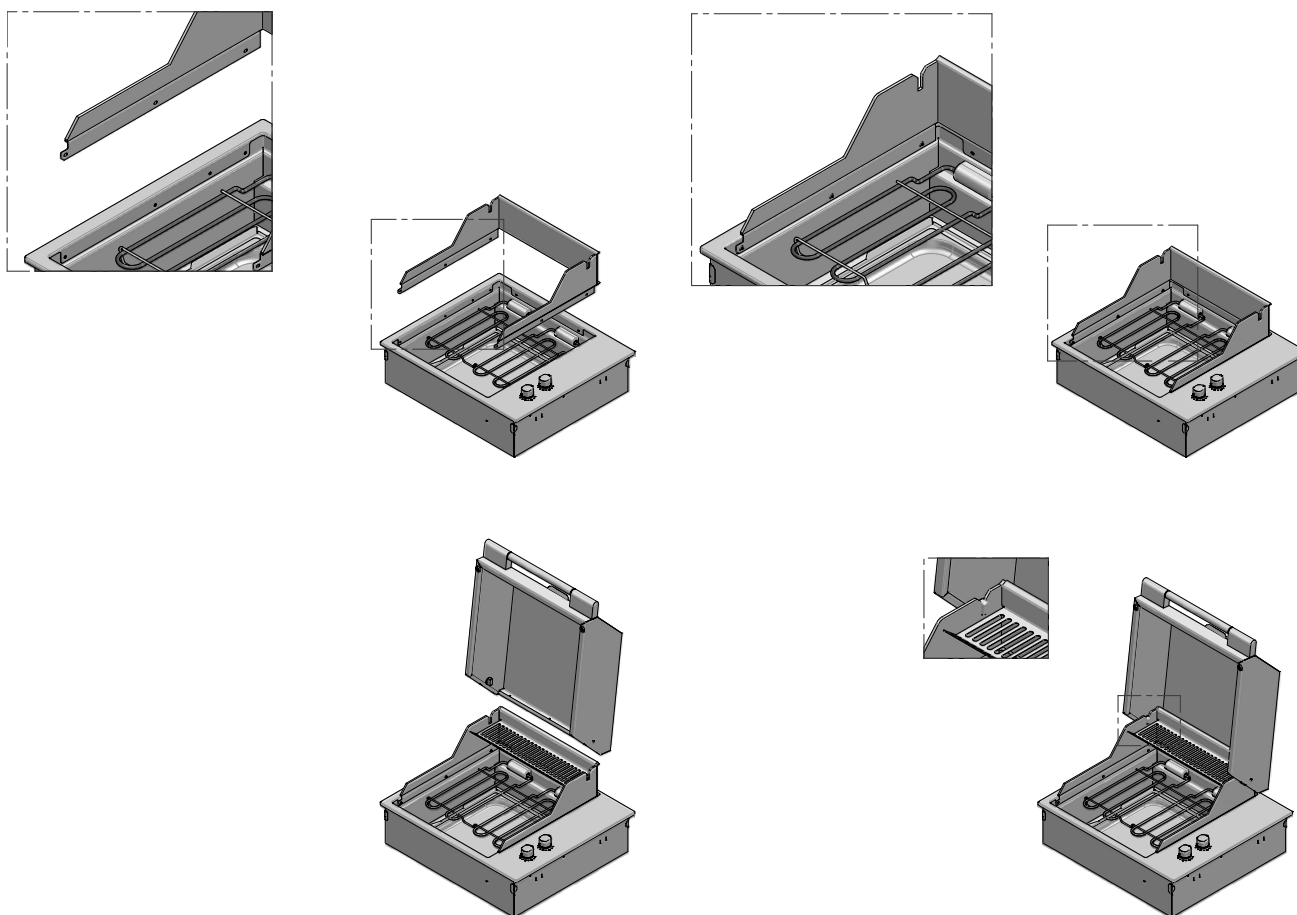
High lid application

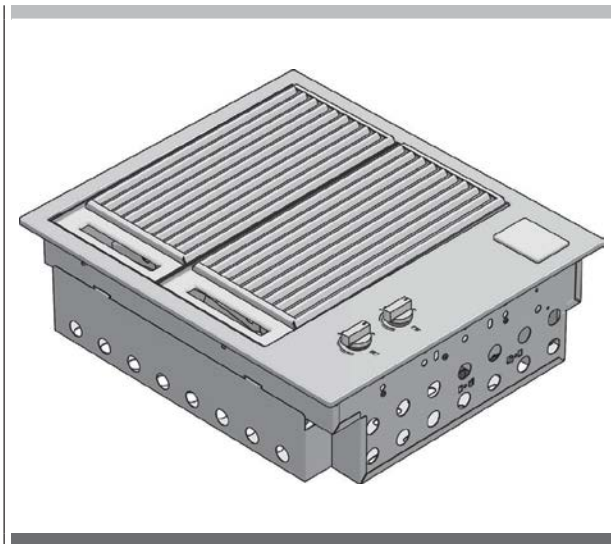
- Remove the high lid from the packaging.
- Remove the hinge from the lid and attach it to the outer frame. Secure it with the supplied screws.
- Insert the lid into the dedicated hinge seats.



IMPORTANT

Given the size of the cooker hood, it is recommended that two persons assemble it. When positioning the high lid unit, be careful not to scratch the outer profile.



Mod. BBQ 60 cm**BBQ 60 grilles****Control functions**

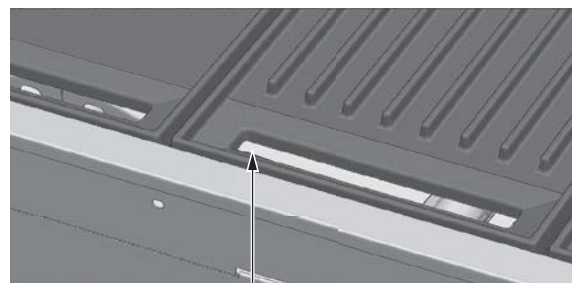
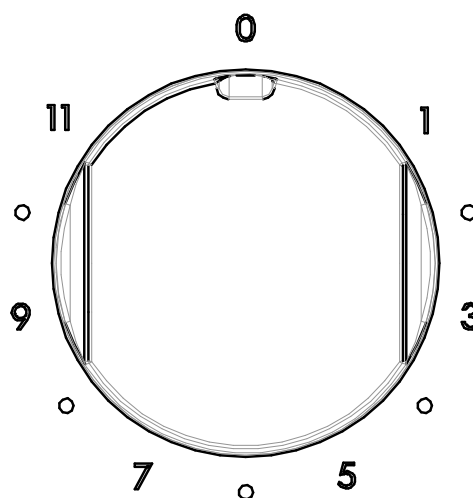
- Check that all the control knobs are in the closed (O) position.
- Make sure the cooking surfaces are clean.

**WARNING**

Before use, check that there is no accumulated grease in the lower tray. Remove excessive grease to prevent it from catching fire in the tray.

Lighting instructions

- Turn the knob to the on position (pos. 1 - 11)



Control slots

Cooking zones pre-heating

- This barbecue is equipped with high-powered electric heating elements. Under most conditions, it is only necessary to preheat the grille for 20 minutes before starting to cook.
- As with most things, with experience, you will become familiar with the effectiveness and timing of pre-heating to achieve the ideal cooking temperature. Remember this also depends on the type of food, its thickness and how you intend to cook it.
- If your grille has a thin lid, it is advisable to remove it in windy conditions.
- If the unit is not working properly, see the "Troubleshooting" section.
- Allowing the cooking zones to overheat will produce excess smoke during cooking, resulting in burning of the food.
- While cooking, avoid leaning over the open grille or placing your hands or fingers on the edge of the cooking compartment.
- In case of sudden, uncontrolled flare-ups, remove the food from the heat until the flame has died down.



ATTENTION

THE THIN LID MUST NOT BE CLOSED WHILE THE BARBECUE IS IN USE.

Closing the lid while the heating element is in use may cause discolouration and damage to the lid and grille.

Appliance cleaning and care

To maintain the original appearance of the barbecue, we recommend cleaning the cooking areas after each use.



ATTENTION

Make sure the barbecue is turned off and has cooled down before following the instructions below.

Cleaning the cooking parts

- Remove all solid materials and excess grease from the grille and cooking plate using a scraper or a brass-bristled wire brush.
- Make sure all surfaces are dried with a clean, dry cloth.

Other stainless steel surfaces



ATTENTION

Do not use abrasive or caustic cleaners, scouring pads or metal scrapers on these stainless steel surfaces as they can scratch and permanently damage the grille.

- Wash all stainless steel parts, including the thin lid, high lid and control knobs, with a soft cloth using warm, soapy water.
- Clean the surfaces, being sure to rub/dry in the direction of the grain to avoid damaging the stainless steel.
- The interior of the grille can be cleaned with a soft cloth dampened in warm, soapy water. The front panel/tray located inside is removable for easy cleaning.
- Make sure all surfaces are dried with a clean, dry cloth.

Cleaning the cast iron cooking grilles

- Clean with a suitable brass-bristle brush. If necessary, remove them from the barbecue, wash them with warm soapy water, rinse them with water and dry them thoroughly.



IMPORTANT

After cooking and cleaning, the cast iron grilles should be oiled. Using a cloth or brush, apply a thin layer of vegetable oil to the entire piece. Then, with a cloth, rub as if you were removing all the freshly applied oil.



WARNING

Take special care (especially when cleaning on and around the knobs) to prevent water and soap residue from entering the control panel where the taps are located or into the burners.

Cleaning the oil collection tray

The built-in grille features an oil management system that uses a series of dividers to direct all the oil to the bottom of the grille and into an easily removable collection tray. This tray must be cleaned after each use.

- To remove the tray, wait for the appliance and the tray to cool, remove the grilles, move the container and lift the tray upwards. Dispose of the collected contents responsibly. Wash the collection tray and dividers in hot, soapy water or they can be cleaned in the dishwasher.



TIPS AND INFORMATION

Special Note on "Tea Stain"

Stainless steel surfaces are sometimes affected by a discolouration known as "tea stain." This typically occurs in areas where very high heat is used and can be easily removed using stainless steel cleaners. For best results, we recommend regularly using stainless steel cleaners on all the stainless steel parts. These detergents are available in almost all hardware stores but also in supermarkets.

Special note on stainless steel

The stainless steel panels may warp during use but will return to their normal shape once cooled.



MANUFACTURER'S DECLARATION

The manufacturer hereby declares that the products in this catalogue, depending on their type, comply with the essential requirements of the European Directives. Therefore, the product has been CE-marked and a declaration of conformity has been issued, available to the relevant market regulatory authorities.

DISPOSAL OF USED APPLIANCES

At the end of their useful life, these household appliances must not be disposed of with normal municipal waste. Instead, they must be taken to a collection and recycling point for electrical and electronic equipment. This is indicated by the symbol on the product, in the instruction manual or on the packaging.

The materials used in the appliance can be reused in accordance with their intended purpose.

Thanks to the reuse, recycling of materials or other forms of reuse of unusable appliances, you will be contributing to the protection of our natural environment.

Information regarding disposal points for unusable appliances will be provided by the competent local authorities.



The manufacturer declines all responsibility for inaccuracies in this catalogue due to typographical errors. We reserve the right to make improvements or essential changes to the products without altering their essential specifications. The products may be subject to modifications as a result of improvements and CE regulations.

Worldwide Appliances Pty Limited**A.B.N. 45868077422****Distributed by Eurolinx Pty Ltd****Office:**

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Locked Bag 3000, Annandale, N.S.W 2038

P: 1300 694 583

WARRANTY REGISTRATION

Your ongoing satisfaction with your Artusi product is important to us. We ask that you complete the enclosed Warranty Registration Card and return it to us so that we have a record of the Artusi product purchased by you.

PRIVACY

Worldwide Appliances respects your privacy and is committed to handling your personal information in accordance with the National Privacy Principles and the Privacy Act 1988 (Cth). A copy of the Worldwide Appliances Privacy Policy is available at

www.eurolinx.support Worldwide Appliances will not disclose any personal information set out in the Warranty Registration Card ("Personal Information") without your consent unless required by:

1. law;
2. any Worldwide Appliances related company;
3. any service provider which provide services to Artusi or assist Artusi in providing services (including repair and warranty services) to customers. Our purpose in collecting the Personal Information is to keep a record of the Artusi product purchased by you, in order to provide a better warranty service to you in the unlikely event that there is a problem with your Artusi product. Worldwide Appliances may contact you at any one or more of the address, email address or telephone numbers set out in the Warranty Registration Card. Please contact Artusi on 1300 694 583 should you not wish to be contacted by Worldwide Appliances.

WARRANTY**1. Warranty**

Worldwide Appliances warrants that each Artusi product will remain, for a period of either 12 months or 24 months of warranty. All Warranties are valid from the original date of purchase, And warranty claims must be accompanied by the proof of purchase.

24 MONTHS WARRANTY PRODUCTS:

All Built-in Appliances – Limited to Ovens, Gas, Induction and Electric Cooktops, and All Rangehoods. Freestanding Cookers - Gas and Electric Models (900mm Width).

Dishwashers - Freestanding, Fully Integrated, Semi Integrated and built-in. All Wine coolers. All Dryers. Freestanding Cookers - Gas and Electric Models in 50cm, 54cm and 60cm Widths

Portable Appliances* – Benchtop Models and Portable Gas Models

2. WHAT IS NOT COVERED BY THE WARRANTY.

The Warranty does not apply if an Artusi product is defective by a factor other than a defect arising in the manufacture of the Artusi product, including but not limited to:

- (a) damage through misuse (including failure to maintain, service or use with proper care), neglect, accident or ordinary wear and tear (including deterioration of parts and accessories and glass breakage);
- (b) use for purpose for which the Artusi product was not sold or designed;
- (c) use or installation which is not in accordance with any specified instructions for use or installation;
- (d) use or operation after a defect has occurred or been discovered;
- (e) damage through freight, transportation or handling in transit (other than when Worldwide Appliances is responsible);
- (f) damage through exposure to chemicals, dusts, residues, excessive voltage, heat, atmospheric conditions or other forces or environmental factors outside the control of Worldwide Appliances;
- (g) repair, modification or tampering by the purchaser or any person other than Worldwide Appliances, an employee of Worldwide Appliances or an authorised Artusi service contractor*;
- (h) use of parts, components or accessories which have not been supplied or specifically approved by Artusi.
- (i) damage to surface coatings caused by cleaning or maintenance using products not recommended in the Artusi product handbook provided to the purchaser upon purchase of the Artusi product;
- (j) damage to the base of an electric oven due to items having been placed on the base of the oven cavity or covering the base, such as aluminium foil (this impedes the transfer of heat from the element to the oven cavity and can result in irreparable damage); or
- (k) damages, dents or other cosmetic imperfections not affecting the performance of the Artusi in respect of an Artusi product purchased as a "factory second" or from display

The Warranty does not extend to light globes used in Artusi products.

3. DOMESTIC USE

Each Artusi product is made for domestic use. This Warranty may not extend to Artusi products used for commercial purposes.

4. TIME FOR CLAIM UNDER THE WARRANTY

You must make any claim under this Warranty within twenty eight (28) days after the occurrence of an event which gives rise to a claim pursuant to the Warranty, by booking a service call on the telephone number below.

5. PROOF OF PURCHASE

Customers must retain proof of purchase in order to be eligible to make a warranty claim in respect of an Artusi product.

6. CLAIMING UNDER THE WARRANTY

Customers will bear the cost of claiming under this Warranty unless Worldwide Appliances determines the expenses are reasonable, in which case the customer must claim those expenses by providing written evidence of each expense to Worldwide Appliances at the address on the Warranty Registration Card.

7. STATUTORY RIGHTS

- (a) These terms and conditions do not affect your statutory rights.
- (b) The limitations on the Warranty set out in this document do not exclude or limit the application of the consumer guarantees set out in the Act or any other equivalent or corresponding legislation in the relevant jurisdiction where to do so would:
 - (i) contravene the law of the relevant jurisdiction; or
 - (ii) cause any part of the Warranty to be void.
- (c) Worldwide Appliances excludes indirect or consequential loss of any kind (including, without limitation, loss of use of the Artusi product) and (other than expressly provided for in these terms and conditions) subject to all terms, conditions and warranties implied by custom, the general law, the Act or other statute.
- (d) The liability of Worldwide Appliances to you for a breach of any express or non-excludable implied term, condition or warranty is limited at the option of Worldwide Appliances to:
 - (i) replacing or repairing the defective part of the Artusi product;
 - (ii) paying the cost of replacing or repairing the defective part of the Artusi product;
 - (iii) replacing the Artusi product; or
 - (iv) paying the cost of replacing the Artusi product.

(e) Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

8. DEFECTS

Any part of an Artusi product deemed to be defective and replaced by Worldwide Appliances is the property of Worldwide Appliances. Worldwide Appliances reserves the right to inspect and test Artusi products in order to determine the extent of any defect and the validity of a claim under the Warranty.

All warranty service calls must be booked via the customer care department.

The team can be contacted on 1 300 85 64 11 option 1 or

customercare@wwa.com.au

**DON'T FORGET TO REGISTER YOUR
WARRANTY ONLINE NOW AT**
wwa.com.au/warranty-registration/



NOTES:

[illegible]



FOLLOW US ON:



/artusi_kitchen_laundry_outdoor

artusi.com.au

Australia National Telephone Number 1300 694 583

Our showrooms opening hours in each state are available on our website

NSW & ACT (Head Office)

48-50 Moore Street
Leichhardt

Victoria

2r/131 Church
Street Hawthorn

QLD

Contact
head office

WA & NT

Contact
head office

DISCLAIMER

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