

ARTUSI | EQ
ELECTRIC BBQ

Two Element Electric BBQ with Cabinet

ATBBQ2ET



artusi.com.au

Thank you!

We are convinced that this grill will exceed your expectations and wish you joy while using it.
Read the instructions before using the appliance, keep it for further reference and observe the safety instructions.

Intended use

This appliance is a mobile electric grill for outdoor use. It is intended for grilling and baking food in private environments.

The appliance is not intended for frying and roasting. The appliance is not intended for commercial use.
Any other use or modification to the appliance is considered as improper use and could cause considerable dangers.

Symbols

-  Safety warning
-  2 persons required
-  Grill power on
-  Medium temperature
-  High temperature
-  CAUTION: Hot surface

Disposal

 The crossed-out wheeled bin symbol requires separate disposal for waste electrical and electronic equipment (WEEE). Such equipment may contain valuable, but dangerous and hazardous substances. You are required by law to return these products to a designated collection point for the recycling of WEEE and must not under any circumstances dispose of them as unsorted municipal waste. In this way, you can help to conserve resources and protect the environment.



SAFETY INSTRUCTIONS

Read the instructions before using the appliance. Failure to follow the safety instructions in this user manual may result in serious bodily injury or death or in a fire or an explosion causing damage to property.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children without constant supervision. Keep the appliance and its cord out of reach of children less than 8 years.
- Children should be supervised to ensure that they do not play with the appliance.
- Plug the appliance only in an earthed outlet meeting the requirements mentioned on the rating plate.
- The appliance must only be used in the countries designated in section "Technical Data".
- It is strongly recommended that power for any domestic appliance must only be supplied through a residual current device (RCD) having a rated residual operating current not exceeding 30 mA. Consult your electrician for details.
- Do not use extension cords or multiple sockets.
- Do not connect additional loads to the same circuit.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- The power cord should be regularly examined for signs of damage.
- If the power cord is damaged, it must be replaced by professionals to avoid the risk.
- The appliance must not be operated (disconnect the mains plug immediately) when:
 - The appliance, temperature regulator, casing, plug or power cord is damaged.
 - The appliance shows visible signs of damage.
 - A fault is suspected after the appliance has been dropped or similar.
- Switch off the appliance and disconnect the mains plug:
 - in case of faults during use.
 - before cleaning or moving the appliance from place to place.
 - after use.
- Always switch off the appliance before removing the mains plug.
- Never pull the plug out of the socket by the power cord or with wet hands.
- Never immerse the appliance, its power cord, or the temperature regulator in water or any other liquid.
- Do not use the appliance close to water. Do not let it come into contact with rain, snow or moisture. Do not use barbecue within 305 cm of any basin such as pools or ponds.
- Line the power cord, and, if required, the extension cord so that it will not be pulled or present a tripping hazard.
- Before use fully unwind power cord.
- Never allow the extension lead or power cord to be in touch with the hot grill plate.
- Don't pull the power cord over sharp edges.
- Don't stand the appliance over the edge or corner of a table and avoid all contact with the appliance's hot surfaces.
- **WARNING:** Do not cover the cooking grate with solid or flexible material like aluminum trays, aluminum foil, or other heat resistant material larger than 42 cm x 42 cm, to avoid overheating of the grill. Using such material on the cooking grate impairs safety and may damage the appliance.
- Never cover the heat element with aluminum foil.
- Do not use the appliance without the oil collecting tray and the appliance base all fitted properly together.
- Make sure without fail that this appliance is assembled correctly before use.
- The grease cup must be installed prior to each use and cleaned afterwards, but do not remove grease cup until the appliance has cooled down.
- Keep the electric grill at least 30 cm from any walls when in operation.
- Do not build this barbecue in any built-in or slide-in construction. Ignoring this warning could cause a fire or an explosion that may damage property or cause serious bodily injury or death.
- Keep the cooking area clear of inflammable vapours and liquids like petrol, alcohol, and other combustible materials.
- Combustible materials should never be within 60 cm of the back or sides of the appliance.
- Keep it away from combustible materials (e.g. paper, walls, draperies, towels, chemicals).
- Do not put anything flammable on or in the storage area under the appliance.
- The temperature of accessible surfaces may be dangerously high when the appliance is operating. Use heat-resistant barbecue mitts or gloves (conforming to EN 407, Contact Heat rating level 2 or greater) when operating barbecue.
- Be very careful while opening the lid, since hot steam may escape.
- Be careful when children, elderly or pets are nearby.
- Beware of burns! The parts inside (e.g. cooking grates) will get very hot and stay hot for a long time after the grill has been switched off.
- Beware of fat oil or moisture spitting while grilling with open lid.
- Do not leave the appliance unattended when switched on or still hot. Do not leave the appliance switched on even in short breaks.
- Do not touch the appliance when cooking in order to prevent any risk of burning.
- **WARNING:** Charcoal or similar combustible fuels must not be used with this appliance
- For safety reasons do not use attachments that were not recommended or supplied by the manufacturer.
- Do not move the appliance during use.
- Before removing attachments or cleaning the appliance, allow it to cool down completely.
- Electrical work and repairs must be performed by a qualified electrician.
- Unskilled repairs cause considerable danger to the user.
- No warranty for any possible damage can be accepted if the appliance is used for improper purpose or has not been operated in accordance with the instructions given in the instruction manual. In such a case, any warranty claim is void.

Grilling



WARNING



The appliance must be installed with a clearance of at least 1.5 meter around the appliance and to combustible or non-combustible materials.

1. the appliance is to be connected to a socket-outlet having an earthing contact
2. **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
3. The supply cord should be regularly examined for signs of damage and the appliance is not to be used if the cord is damaged;
4. Do not use barbecue near combustible materials such as wood, dry grass, shrubs, etc.



CAUTION



GREASE FIRES

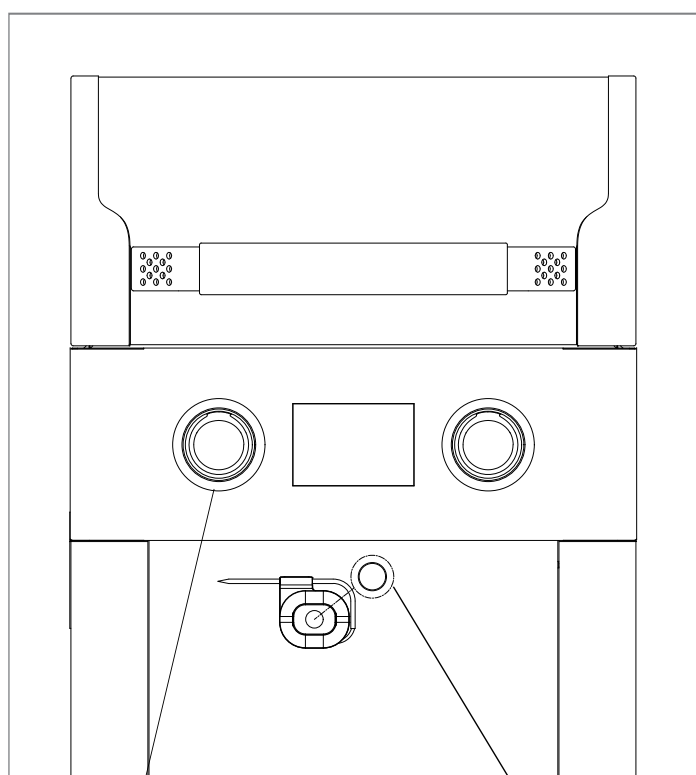
- Putting out grease fires by closing the lid might be impossible. Grills are well ventilated for safety reasons.
- Do not use water on a grease fire. Personal injury may result. If a persistent grease fire develops, turn temperature regulator off and unplug the grill.
- If appliance has not been regularly cleaned, a grease fire can occur that may damage the product. Pay close attention while preheating or burning off food residues to insure that a grease fire does not develop. Follow instructions on general appliance cleaning and cleaning the burner assembly to prevent grease fires.
- The best way to prevent grease fires is to regularly clean the appliance.

Before cooking for the first time, operate the appliance for about 20 minutes without any food. This will heat clean the internal parts and dissipate odour from the cooking grate.

Use

1. Connect the appliance to the mains electricity supply.
2. Turn the respective temperature regulator to its maximum setting HI, see section 'Control knobs'. The display shows the current temperature at the temperature probe. It will take approximately 3-5 minutes to heat up the grill.
3. Place the food on the cooking grate .
4. Adjust the temperature to the desired setting with the temperature regulator, see section 'Cooking times'.
5. To turn off the grill, turn the temperature regulator to OFF and unplug the grill.

Control knobs and probe

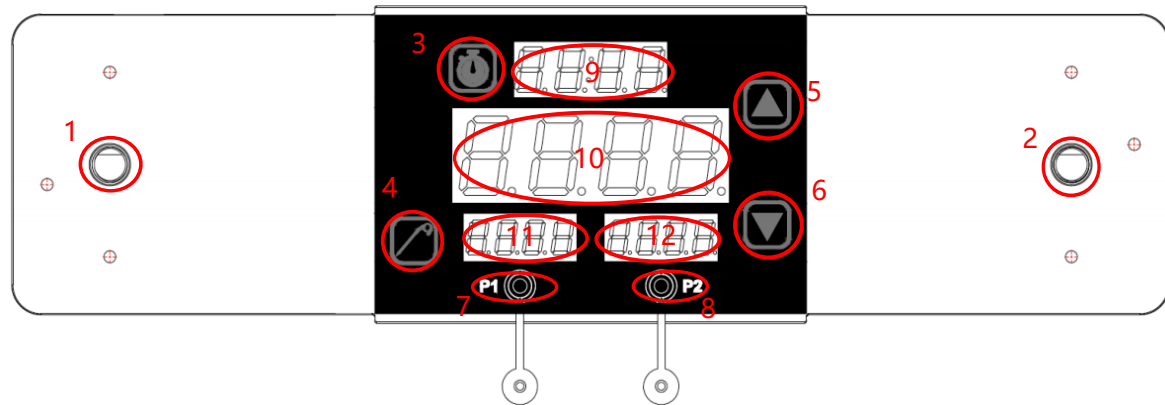


The temperature regulators control the heat elements. The display shows the current temperature at the grill body temperature probe.

The meat probe comes with a wire winder, together with the magnetic disc, so that your meat probe can be placed anywhere and start your barbecue at any time.

COOKING ON YOUR ELECTRIC GRILL

Control Panel:



- | | |
|--|--------------------------------------|
| 1. Left tube control switch and gear knob | 7. Meat probe 1 socket |
| 2. Right tube control switch and gear knob | 8. Meat probe 2 socket |
| 3. Clock setting | 9. Time display area |
| 4. Meat probe setting | 10. Grill temperature display |
| 5. Adjustment setting '+' | 11. Meat probe 1 temperature display |
| 6. Adjustment setting '-' | 12. Meat probe 2 temperature display |

Instructions:

1、 Turn on and turn off

Twist the left and right heating tube control switch to the right to switch on the controller. The left and right heating tubes are controlled individually according to the switch. When one of the switches is in the on state, the grill temperature is displayed and the light of the button will be on.

2、 Timing setting

(1) It can be set to two modes of positive timing or countdown timing;

(2) Time display

when the current timing is less than 60 minutes, display : minutes: seconds,

when the current timing is greater than or equal to 60 minutes, display: hours: minutes.

(3) Under timer mode, long press and hold the clock setting button to turn off the current timer

(4) To set positive timing, in non-timing state, press the clock setting button, the time display area will flash (display 00:00), and then press the digital "+" key to start timing. Positive timing maximum 24 hours, positive timing can not be adjusted time. from 0 seconds to 24 hours;

(5) Set countdown time, in non-timing state, press the clock setting key, the time display area will flash (display 00:00), then press the numeric "-" key, the hour flashes, press the numeric "+" key or numeric "-" key to adjust the hour, then press the clock setting key, the minute flashes, press the number "+" key or the number "-" key to adjust the minute, and finally press the clock setting key again to confirm the start of the countdown. Countdown to a maximum of 23 hours and 59 minutes, in the process of timing, you can modify the timing;

3、 Set the meat probe tip temperature

When the controller detects a meat probe, it will display the corresponding meat probe temperature. In the state of meat probe temperature display, press the meat probe setting key, the meat probe display area will flash, indicating that it can be set, press the digital "+" key or digital "-" key to adjust the set value, and then press the meat probe setting key to confirm that the set value is saved. When the temperature of meat probe reaches the set value, the temperature display area of meat probe will flash and a buzzer will sound, suggesting that the set value has been reached, press any key to cancel the prompt;

Meat probe setting temperature range :

Celsius : 32 ~ 122°C

Fahrenheit: 90 ~ 250°F

Cooking times

The cooking times can vary depending on the weight and size of the food, due to personal taste and whether the grill lid is used or not. Frozen food should be defrosted completely before grilling.

	Cut	Thickness / weight	Temperature	Time (min)
Beef	Steak, filet, rump or entrecote	2 cm	HI	10-14
		2.5 cm	HI	14-16
		2.5-3 cm	HI	18-20
	Kebab	2.5-3 cm	HI	12-14
	Beefburger or rissole	2 cm	HI	12-16
Lamm	Lamb chops	3 cm	HI	20
	Boneless leg of lamb	1.4-1.6 kg	MID	90-100
	Rack of lamb		MID	35-40
Pork	Chop, rib, loin, or shoulder	2-2.5 cm	MID	20-30
	Loin, boneless	2-2.5 cm	MID	16-18
	Sausage		MID	28-32
Poultry	Chicken breast, boneless, skinnless	175 g	MID	12-14
	Kebab		HI	14-16
	Chicken, half		MID	60-75
	Chicken pieces, bone-in		MID	40-50
Fish, Seafood	Fish, filet or slice	1-2.5 cm	HI	8-10
		2.5-3 cm	HI	10-12
	Prawns		HI	2-5
	Whole Fish	450 g 1 kg	MID MID	15-20 20-30
Vegetables	Asparagus		HI	8-10
	Corn on the cob, husked		HI	12-14
	Corn on the cob, in husk		HI	25-30
	Mushroom: Portabello		HI	12-15
	Mushroom: Button		HI	10-12
	Onion, sliced	0.5 cm	HI	10-12
	Potato, sliced	0.5 cm	HI	10-12
	Aubergine, sliced	1.3 cm	HI	10-12
	Peppers, whole		HI	12-15
	Peppers, quartered		HI	8-10
	Zucchini, sliced	1.3 cm	HI	8-10

Maintenance and care



WARNING



**Always set the control knobs to off position and unplug grill, when appliance is not in use.
Make sure the appliance has cooled down.**

- Clean appliance often, preferably after each cookout.
- Appliance should be cleaned at least once a year.
- Do not mistake brown or black accumulation of grease and smoke for paint. Apply a strong solution of detergent and water or use an appliance cleaner with scrub brush on insides of appliance lid and bottom. Rinse and allow to completely air dry. Do not apply caustic appliance/oven cleaner to painted surfaces.
- **Cast iron cooking grates:** Before using the cast iron cooking grates, coat them with heat-resistant oil (peanut oil, frying oil) and then burn-in in the barbecue.
After using them a few times, a sufficient patina will have formed and burning-in will no longer be necessary. Each time you use them, vigorously heat up the cooking grates so that residues adhering to them can be removed more easily.
After it has cooled down, remove the residues using a cloth and warm water if possible. Never use detergent to clean the cast iron cooking grates.
In order to preserve and prevent rust after cleaning, rub heat-resistant oil on the cooking grates and, if necessary, the interior.
- **Grease tray:** You may remove the grease cup for cleaning. Do not clean the grease cup in a dish washer.
- **Cooking surfaces:** If a bristle brush is used to clean any of the appliance cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while appliance is hot.
- **Plastic surfaces:** Wash with warm soapy water and wipe dry. Do not use citrisol, abrasive cleaners, degreasers or a concentrated appliance cleaner on plastic parts, as this can result in damage and/or failure of the parts.
- **Porcelain surfaces:** Because of glass-like composition, most residue can be wiped away with baking soda/water solution or specially formulated cleaner. Use nonabrasive scouring powder for stubborn stains.
- **Painted surfaces:** Wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.
- **Stainless steel surfaces:** To maintain your appliance's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft cloth after each use. Use only in direction of brushed finish to avoid damage.

Corrosion

- If rust appears on the exterior surface of the barbecue, clean and buff the affected area with steel wool or fine grit emery cloth. Touch-up with a good quality high-temperature resistant paint.
- Never apply paint to the interior surfaces. Rust spots on the inside surfaces can be buffed, cleaned and lightly coated with vegetable oil to minimize further rusting.

Storing the appliance

If the appliance needs to be stored for a prolonged period of time (e.g. over winter):

1. Make sure the appliance has cooled down. Carefully clean the appliance.
2. The appliance can be stored in a dry location indoors (e.g. garage or cellar).
3. Cover the appliance.

When removing the appliance from storage, check the appliance for rust and other damage.

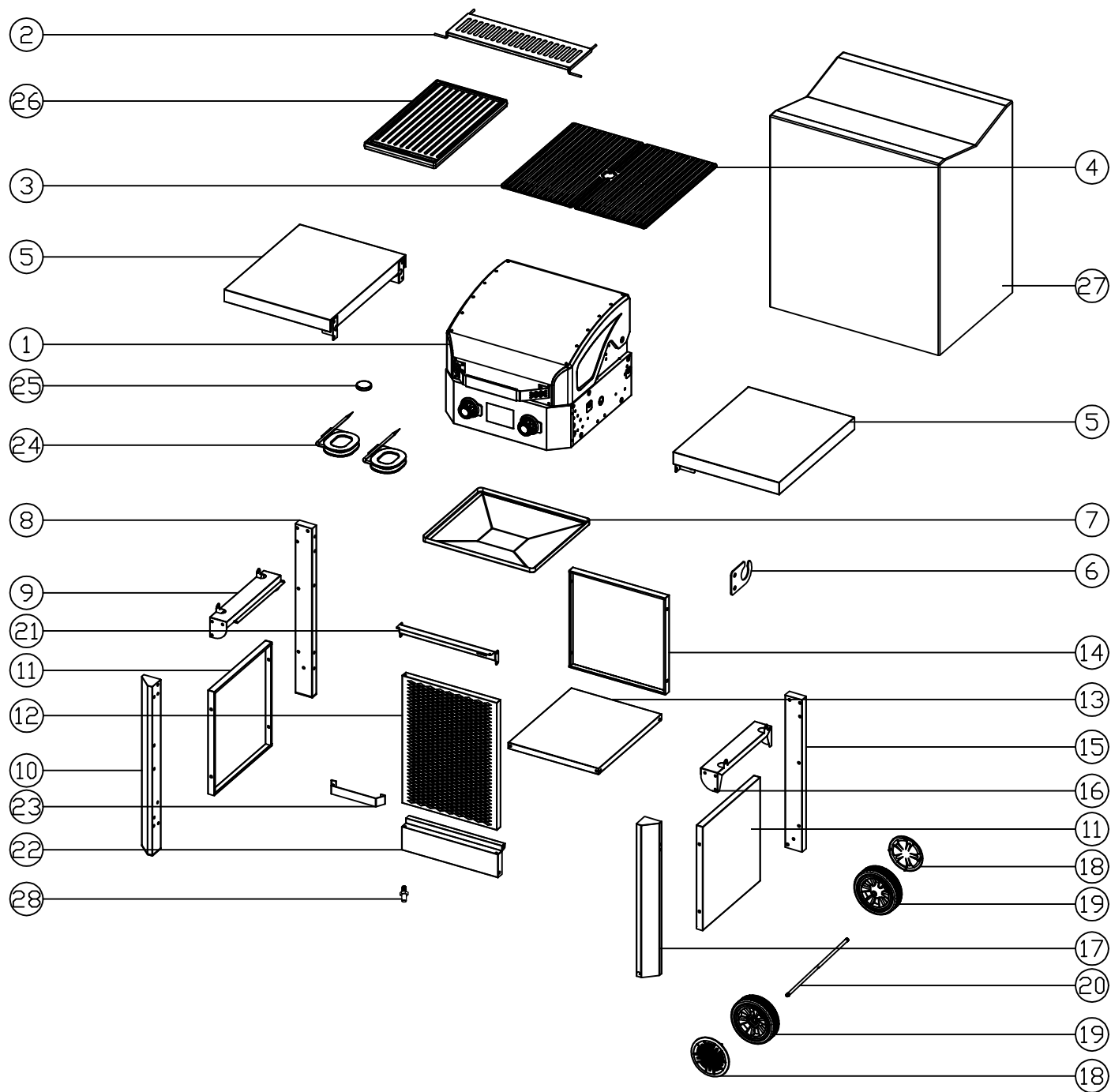
Technical data

Description	Electric grill
Model No.	ATBBQ2ET
Total heat output	2300 W
Nominal voltage	230 V~ 50/60 Hz
Rated power	2300 W
Rated current	10 A
Protection class	I
Degree of protection	IPX4
Weight	32 kg
Dimensions (w/d/h side tables open side tables folded down)	122 cm x 58.5 cm x 112.4 cm 66.6 cm x 58.5 cm x 112.4 cm

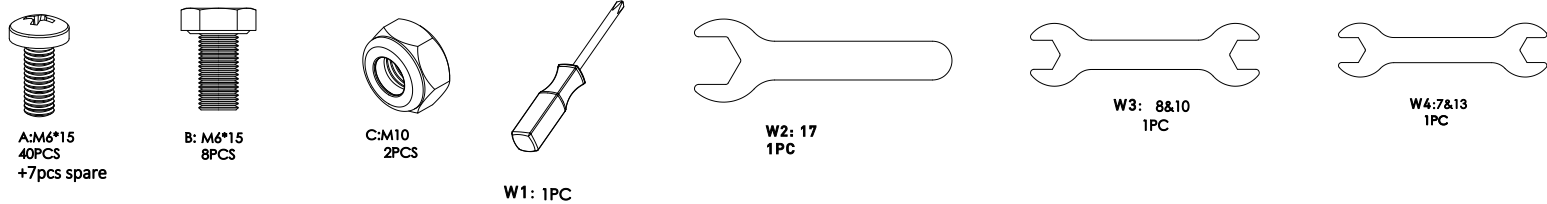
Troubleshooting

PROBLEM	CAUSE	SOLUTION
Appliance is not turning on. Heating elements do not become hot.	The plug is not connected to a suitable wall socket.	Connect the plug to a suitable wall socket that corresponds with the voltage and power consumption marked on the rating label of the appliance.
	The wall socket is not powered.	Try an other suitable wall socket or seek a certified electrician for help.
	The temperature regulator is still in OFF position.	Make sure the temperature regulator is set to a temperature between MI and HI.
Error code Er1	The temperature sensor does not work properly.	Unplug the plug, check whether the connecting cable of the temperature sensor is disconnected or damaged. Contact an electrician. If no cause can be found, the temperature sensor might be defective.
Error code Er2	At least one of the temperature regulators is not in position OFF when inserting the plug to the socket.	Disconnect the plug, turn both knobs to OFF, re-insert the plug to the socket and switch on again.

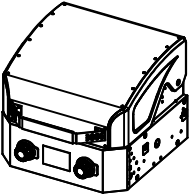
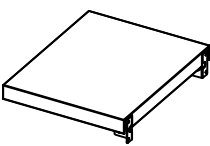
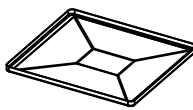
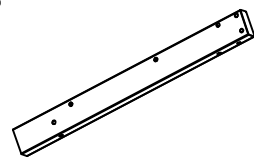
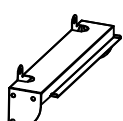
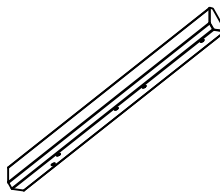
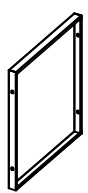
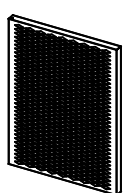
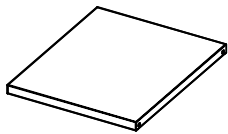
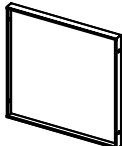
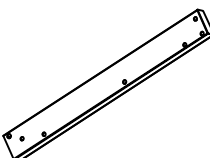
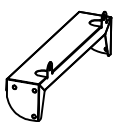
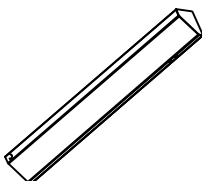
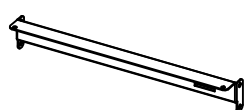
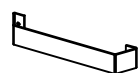
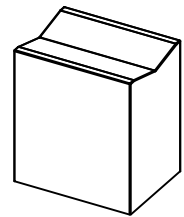
Explosion diagram



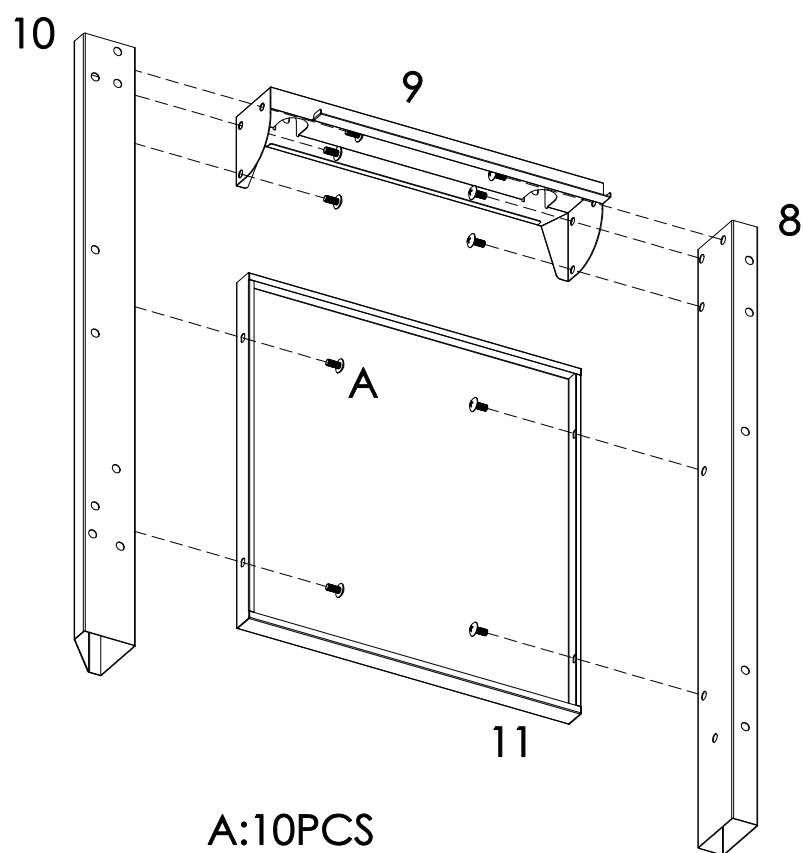
Bolt list



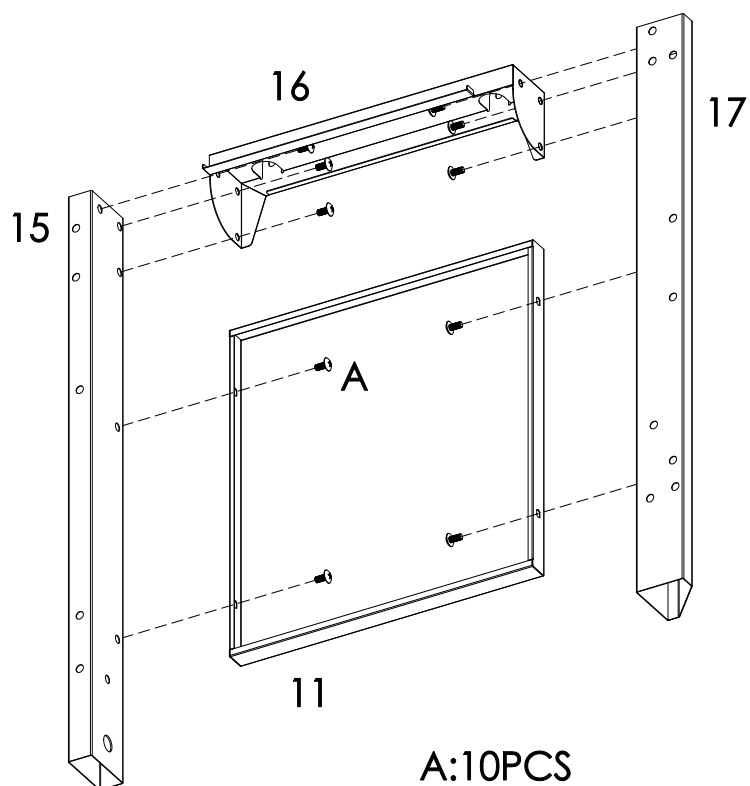
Parts list

1  1PC	2  1PC	3  1PC	4  1PC
5  2PCS	6  1PC	7  1PC	8  1PC
9  1PC	10  1PC	11  2PCS	12  1PC
13  1PC	14  1PC	15  1PC	16  1PC
17  1PC	18  2PCS	19  2PCS	20  1PC
21  1PC	22  1PC	23  1PC	24  2PCS
25  1PC	26  1PC	27  Grill cover 1PC	28  1PC

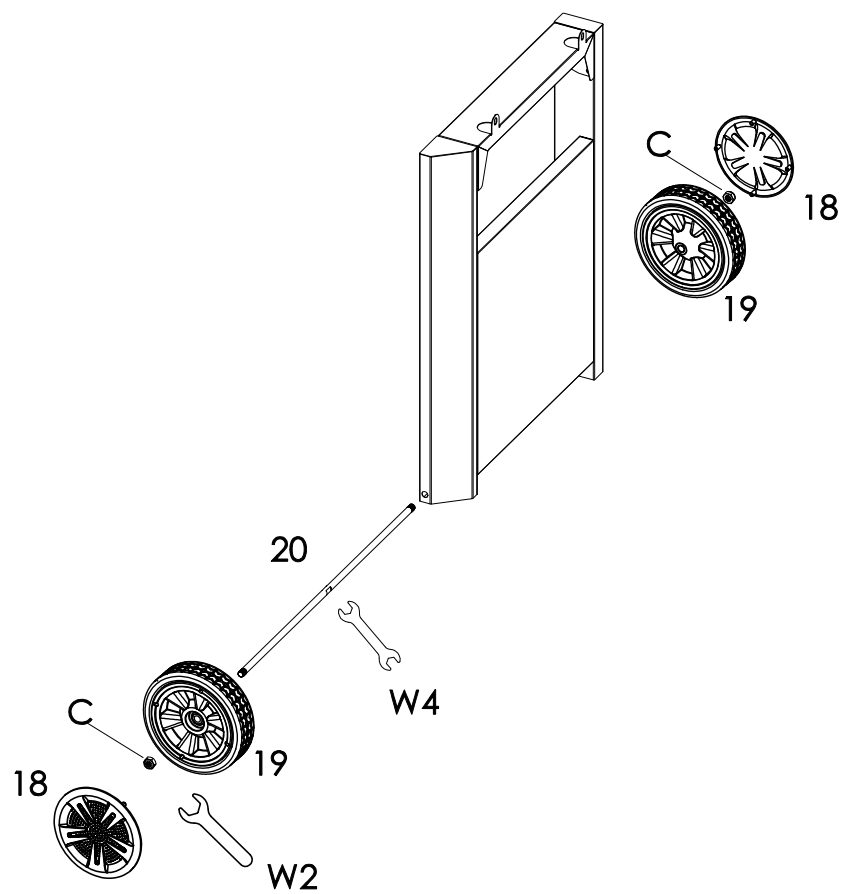
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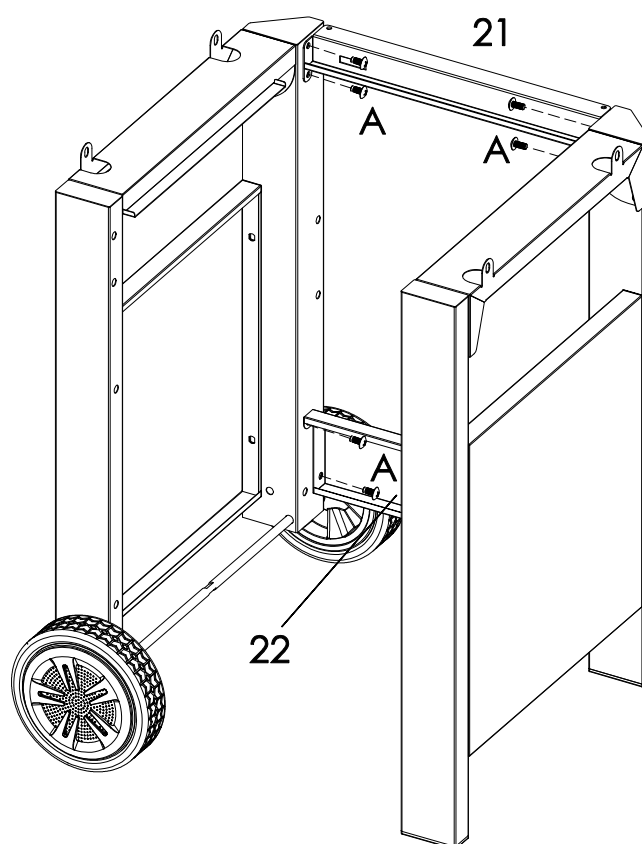


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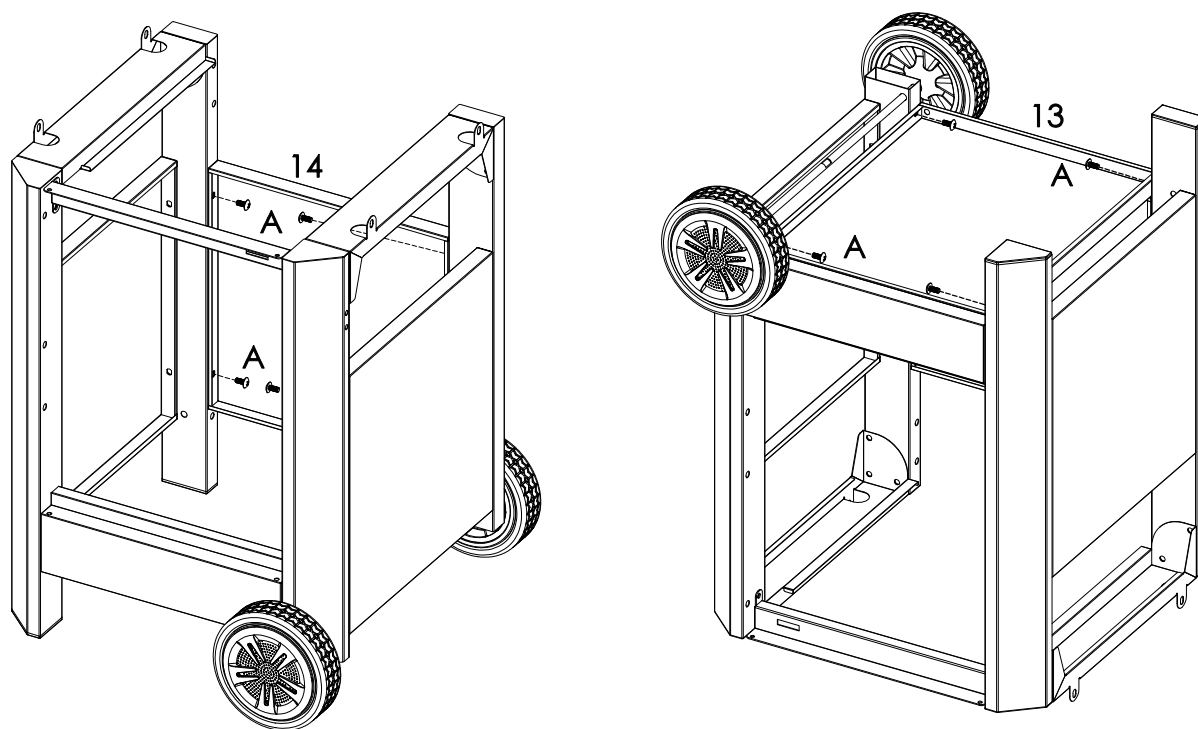
C: 2PCS

4



A: 8PCS

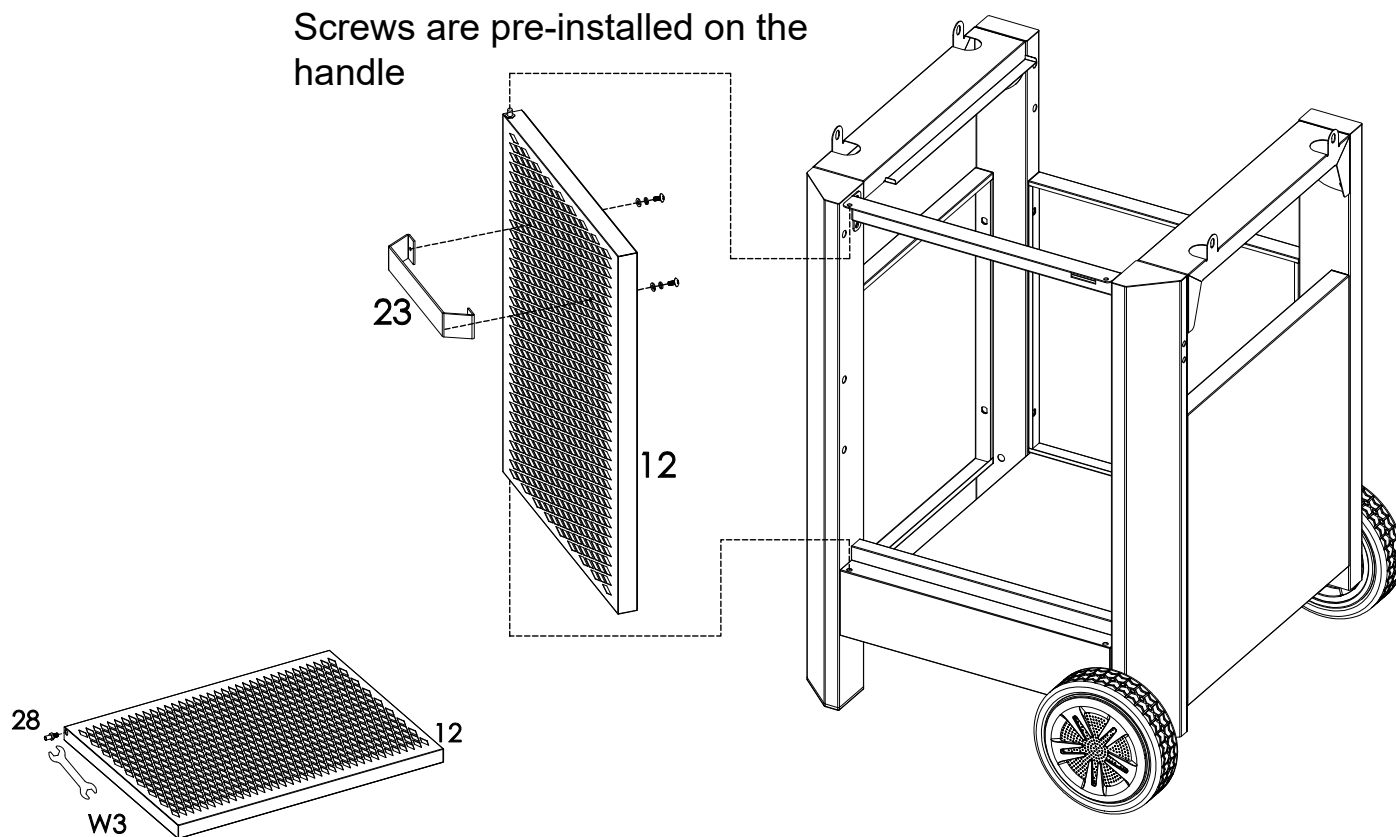
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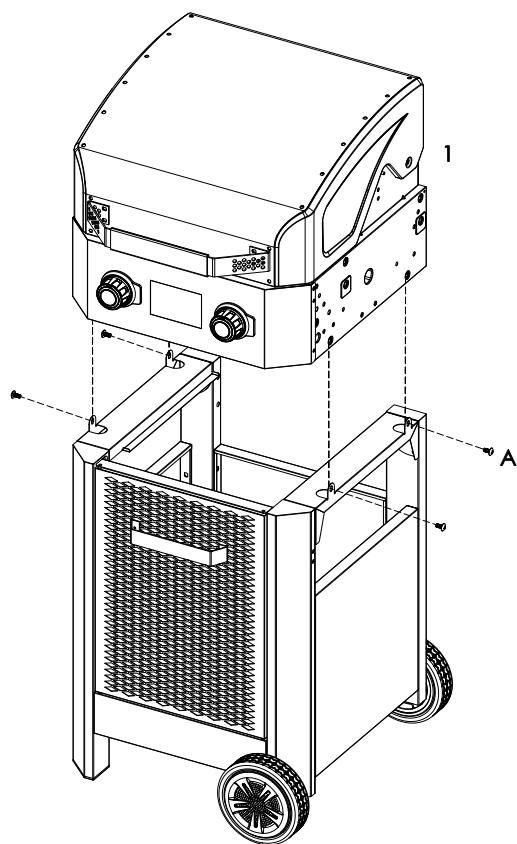
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6

Screws are pre-installed on the handle

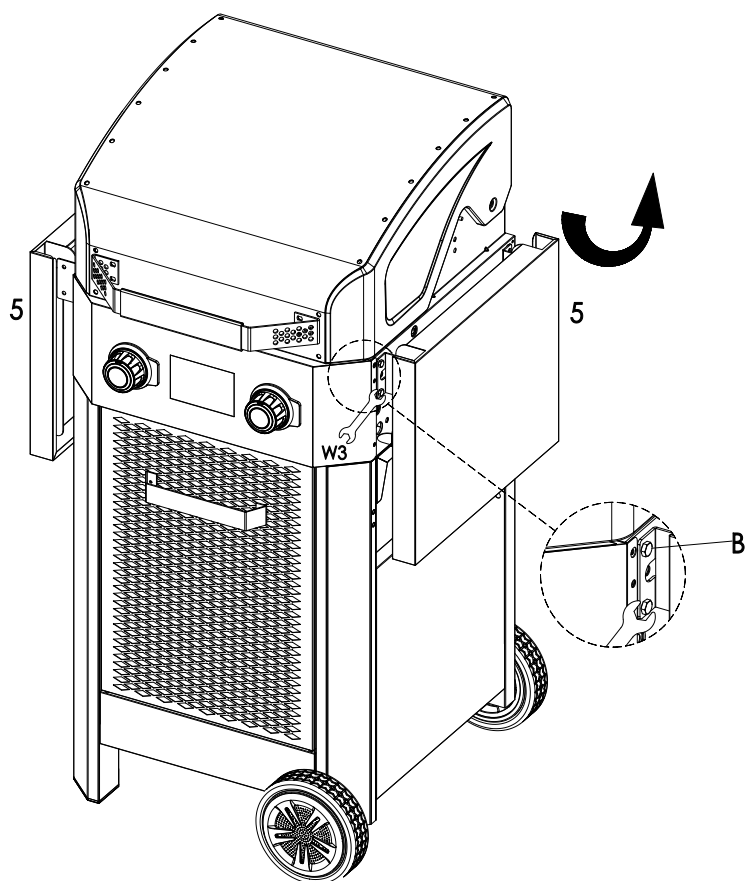


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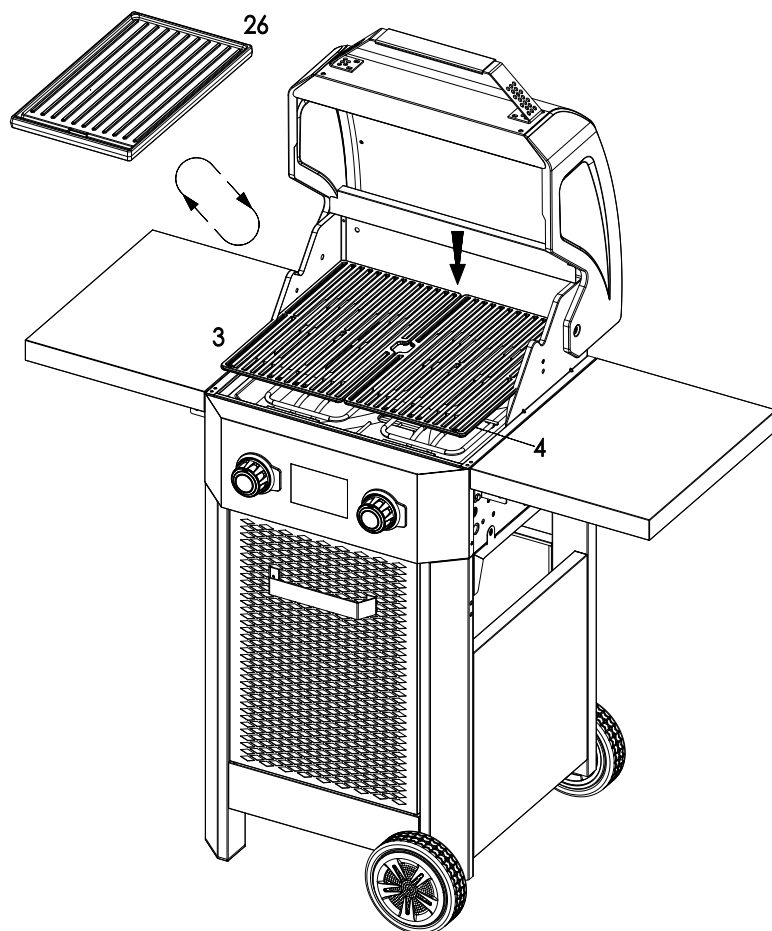
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8

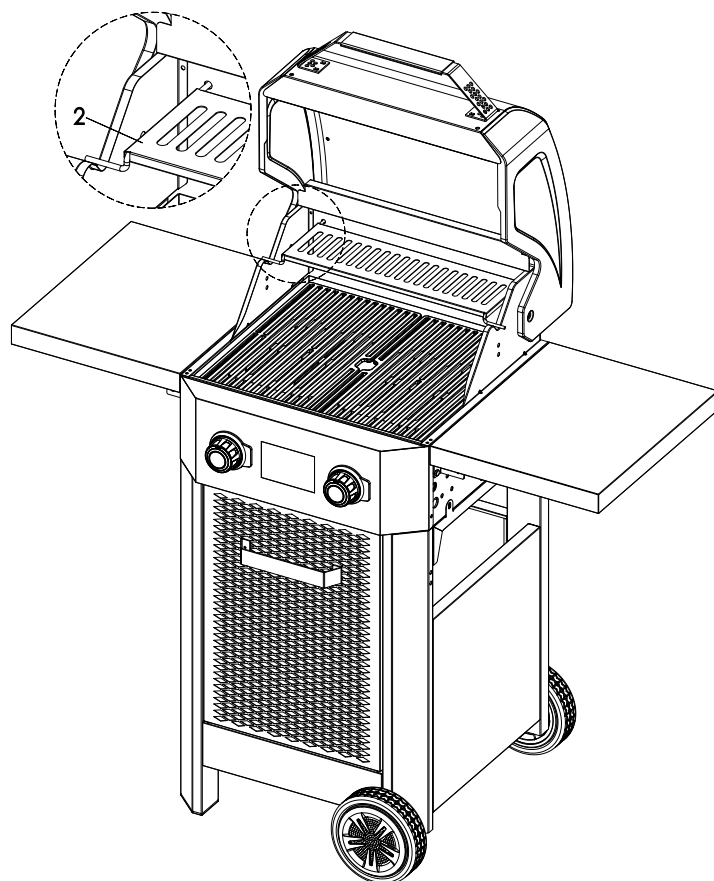


B:M6*15
4+4PCS
W3

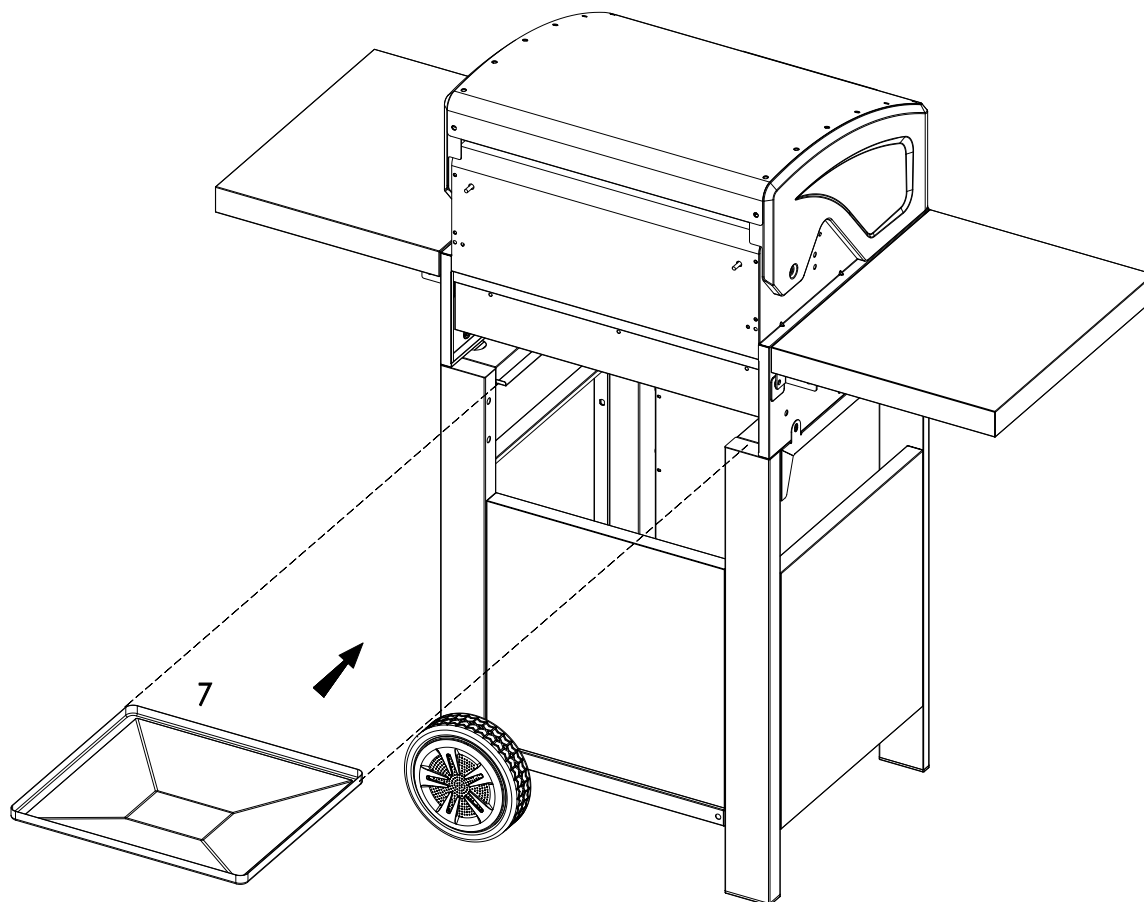
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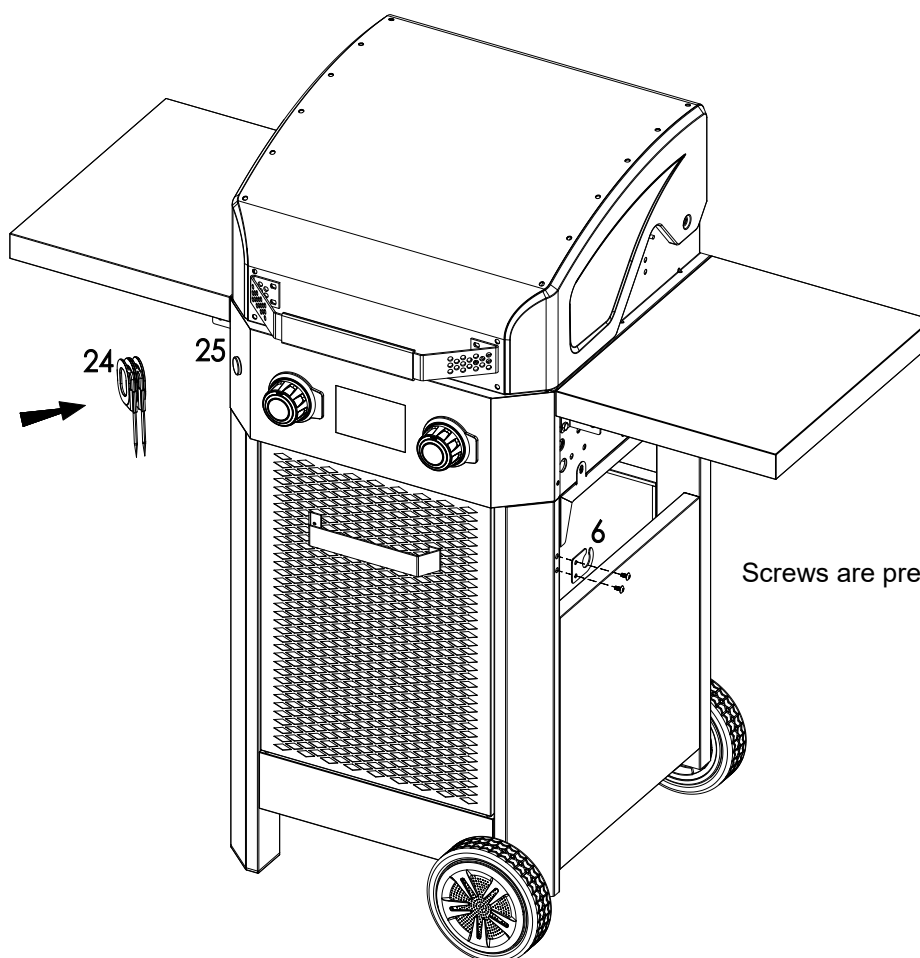
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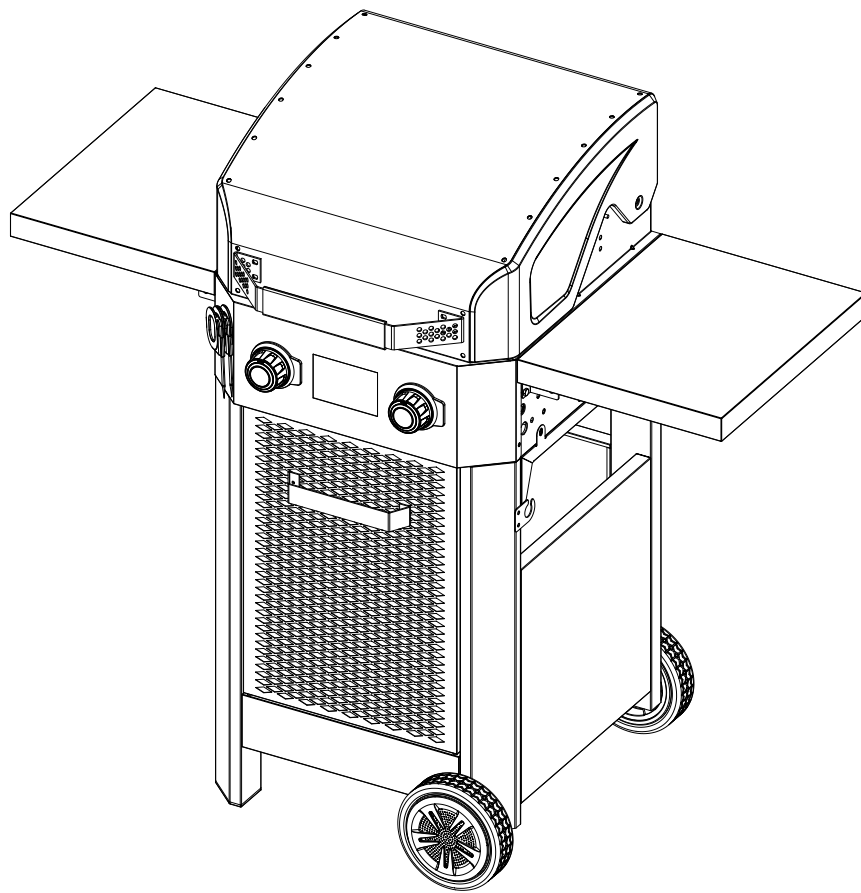
11



12



Screws are pre-installed on tube



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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.

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