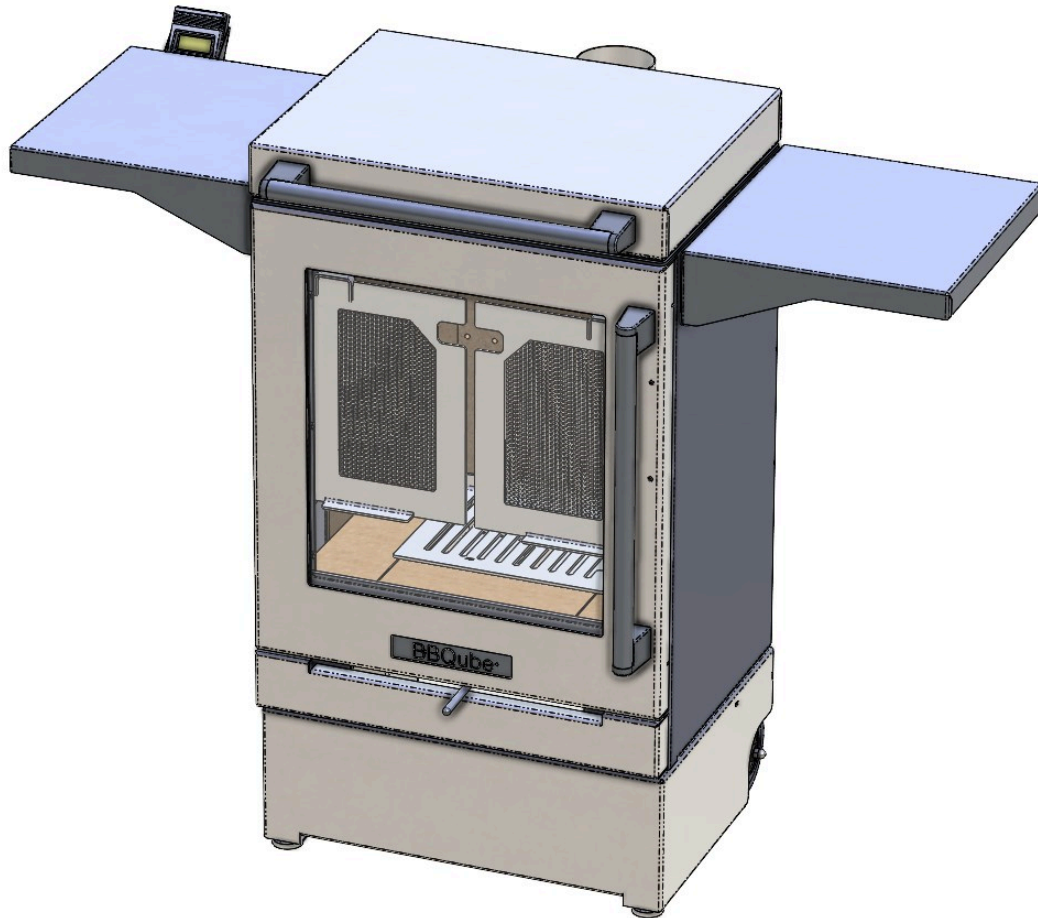


# BBQube

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## Outdoor BBQ and Heater Range



## Lighting & User Instructions

The heatproof gauntlets supplied must be worn when using the appliance whilst it is in operation

### IMPORTANT

During operation, the outer casing, front, and glass panel may become extremely hot, posing a risk of severe injury and burns upon contact. For safety, it is strongly advised to use a fireguard when this appliance is in the vicinity of young children, the elderly, or individuals with limited mobility.

Burn only good quality Charcoal or seasoned logs. Please thoroughly review these instructions before installing or operating the unit.

For future reference and servicing requirements, keep them in a safe place.

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## ASSEMBLING AND SETTING UP

**Before installation and/or use of this appliance please read these instructions carefully to ensure that you have fully understood their requirements.**

- Un-crating the unit is at least a 2 person task.
- Remove all plastic wrapping and combustible packaging
- The unit should be positioned on level, even, non-combustible ground and away from overhanging trees or other combustible materials.
- Operate the brakes for unit stability (if fitted) before attempting to light the unit.
- Once satisfied with the positioning, assemble the lid and door handles and flue adaptor, flue pipe, shelves and thermometer.
- The unit should be lit with a small initial charcoal fire, to ensure that any manufacturing greases and residues are burnt off during the first firing. The unit should be run up to a temperature of 250-350 degrees for a period of approx 90 mins before being allowed to slowly burn out. This will complete the curing process
- Once cured, the unit is ready to go and preparations for your first BBQ can take place.

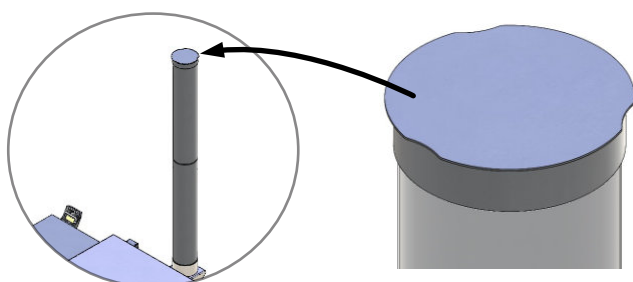
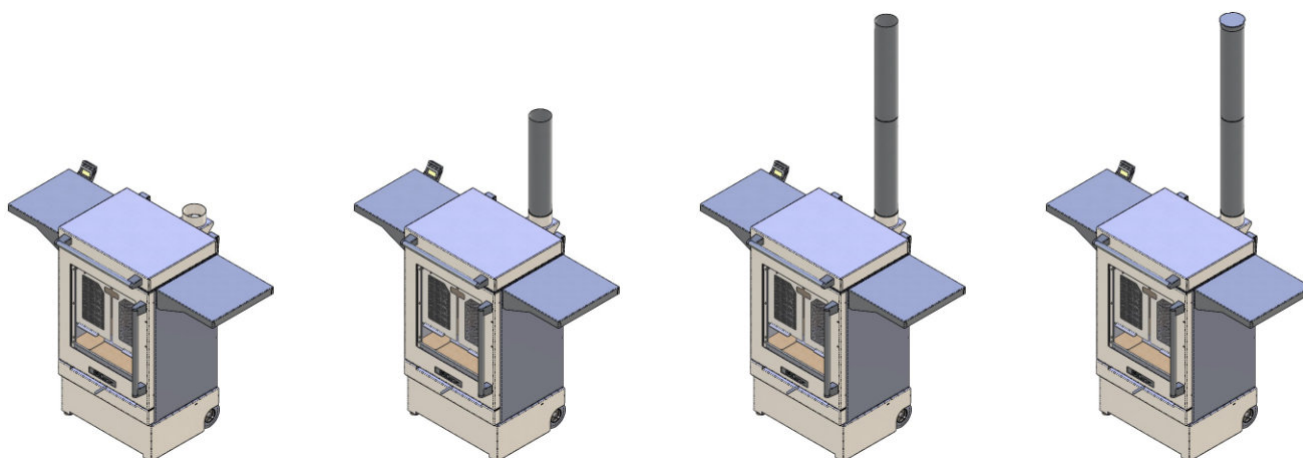
### First BBQ session.

These instructions are to be taken as a guide. Much of the fun in using this appliance is about experimenting and finding your own style to produce the type of BBQ that you, your family and friends typically enjoy.

Optimum results will occur whilst using the BBQube with its lid in the closed position, making full use of the thermometer for correct cooking/ furnace temperatures and operating the double mesh doors for the comfort of the chef. Due to the closed cooking (lid down) operation, cooking on the BBQube should be a relaxed and enjoyable affair.

The unit is designed for controlled BBQ grilling and the BBQube should always be used with the lid in the closed/lowered position. The BBQube unit is a multi-purpose charcoal BBQ. With the lid closed, the heat circulates evenly and freely all around the food being cooked.

## FLUE ASSEMBLY



### IMPORTANT: RAIN CAP

The rain cap is designed to be put on after the unit has cooled down and is used **ONLY** to prevent rain entering flue when not in use.

**THE UNIT WILL NOT FUNCTION WITH THE CAP IN PLACE**

## GETTING STARTED

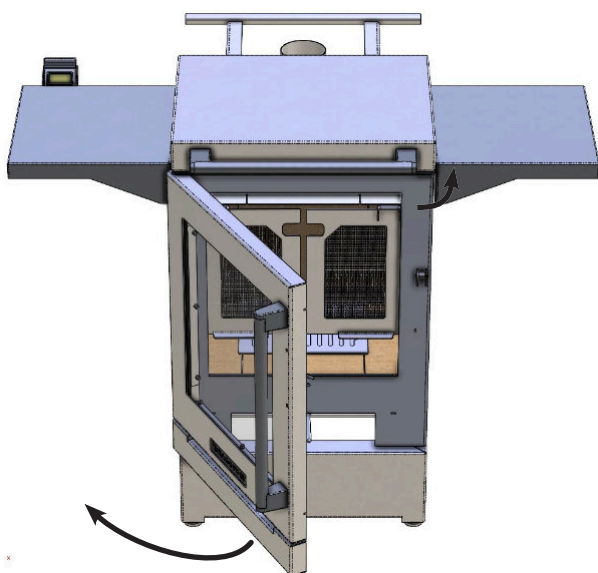
### OPENING THE DOOR & LID



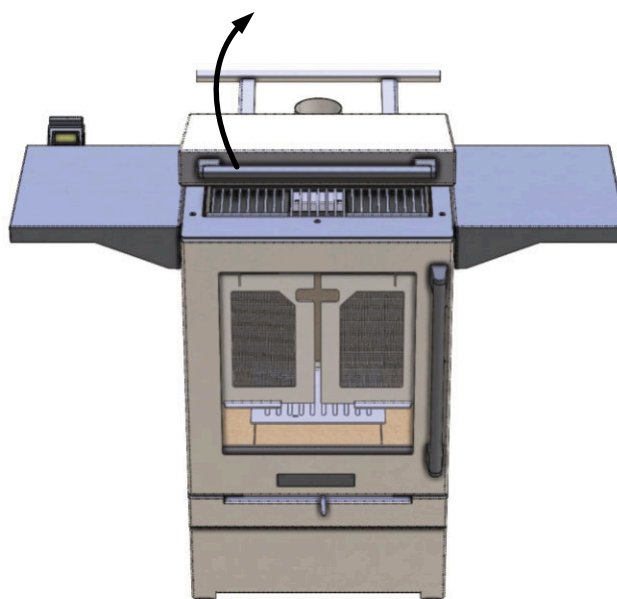
**DO NOT OPEN THE DOOR WITH BARE HANDS  
DO NOT OPEN THE DOORS WHEN THE  
FIREBOX IS FULL OF FLAMES - WAIT FOR  
THEM TO DIE DOWN.**



**IMPORTANT:** BBQube provide gauntlet style gloves for the user's protection from heat and any sharp edges when using the appliance. For your safety, ensure that gloves are always worn when opening, operating, refuelling or handling internal metalwork, the cooking accessory, flue controls and the BBQ controls / door handle.



- To open the door, pull door handle firmly towards you to release the door catch
- To close the door, push shut until the door latch "clicks," then the door will be held shut



- To open the lid, grasp the handle using the glove and lift upwards and backwards, away from you. The lid is spring assisted.
- Once fully open, the lid will stay in its open position.

### FUEL, CLEAN BURNING & YOUR BBQ

**Charcoal:** Good quality charcoal is the main ingredient for a successful and great BBQ. Always use sustainably sourced lump wood charcoal. This will give excellent flavour to the food and will, in general, burn for hours, if properly controlled. The cheap instant light petrol station type charcoal is generally infused with nasty chemicals (for a longer burn) which ultimately come out in the flavour of the food.

**Firelighters:** Always use natural firelighters. Refrain from petroleum based lighters. Again all these elements have an ultimate effect on the flavours of the food being cooked. Firelighters should comply with EN 1860-3

**Wood:** If you are to use wood to cook then choose wisely. Hardwoods are best and different woods impart a matching/complementary smokiness to the meats being cooked.



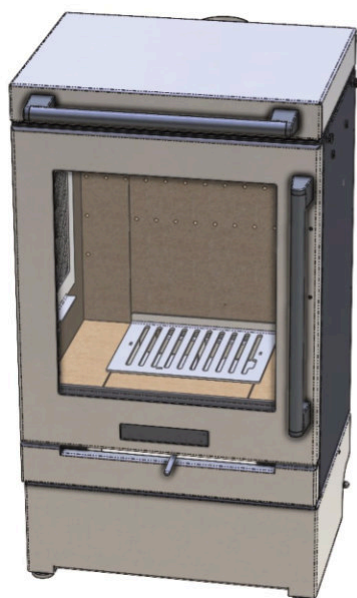
## (SHIELD) FURNACE DOOR POSITION

The furnace doors are used to protect the chef from excessive radiant heat whilst cooking

### HEATING MODE

#### Furnace Doors Open

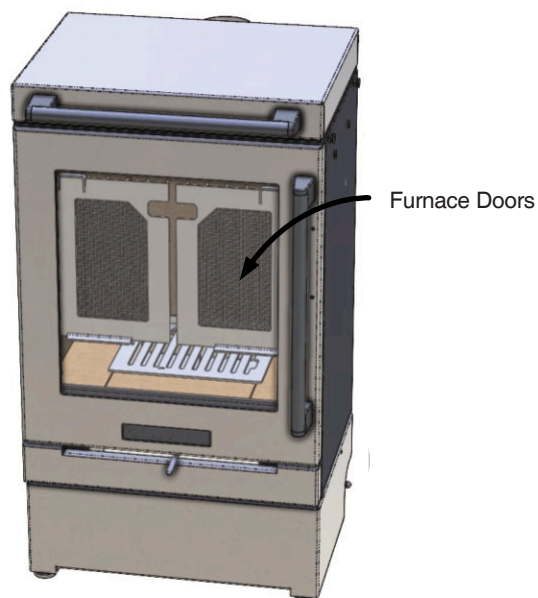
Use the **Air Control** to control the burn rate when appliance is at operating temperature.



### COOKING MODE

#### Furnace Doors Shut

Fire can still be viewed by looking through and under the doors



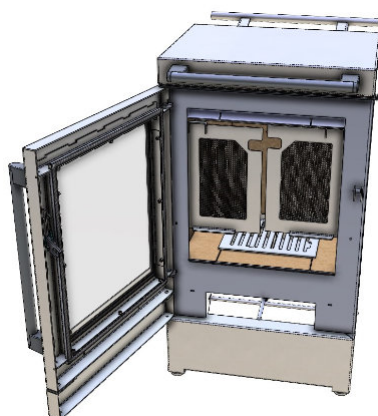
• To **Close** doors from the open position, simply swing forward. They will drop into the closed position

• To **Open** doors from the closed position Lift door **UP** and swing into Furnace

Cooking is best done over a Charcoal fire

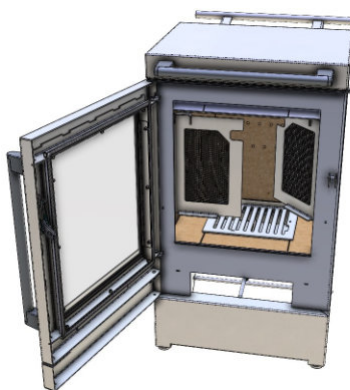
Wear the heatproof gloves when the unit is hot

## HOW TO OPEN THE FURNACE DOORS



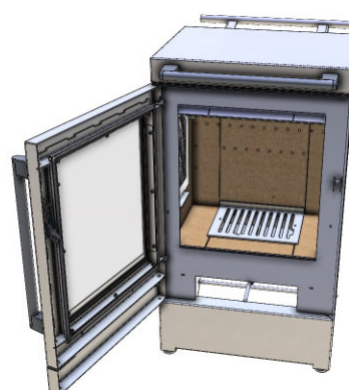
Stage One

Lift the furnace door UPWARDS



Stage Two

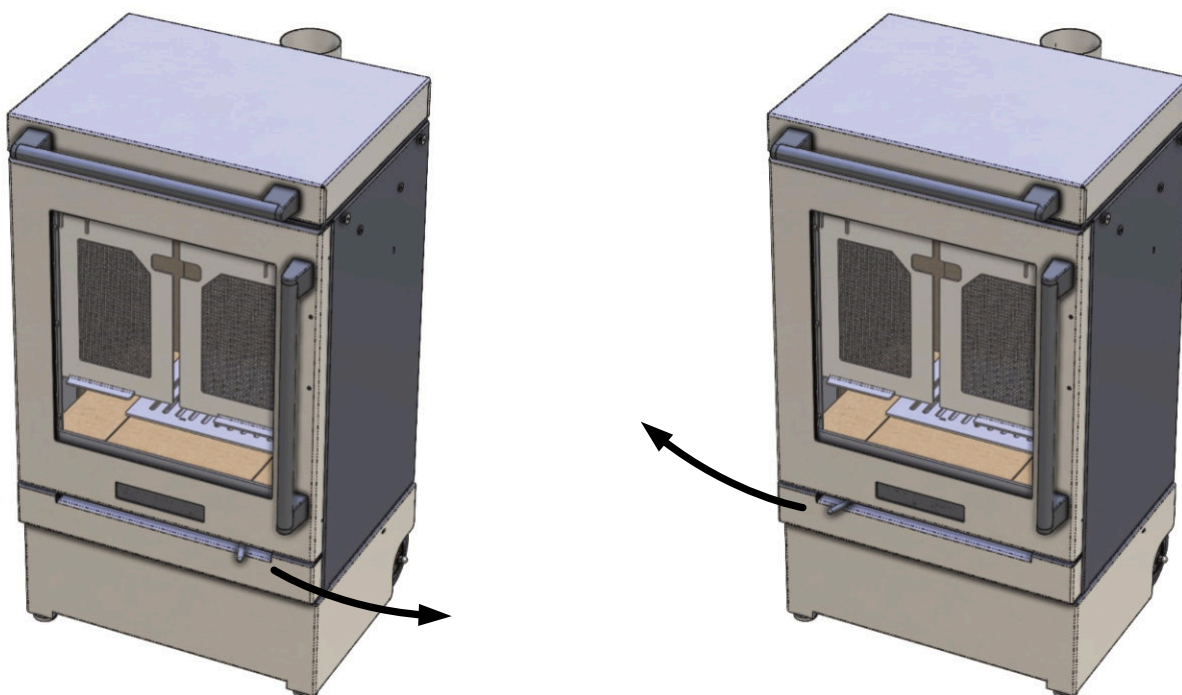
Rotate the door OPEN



Stage Three

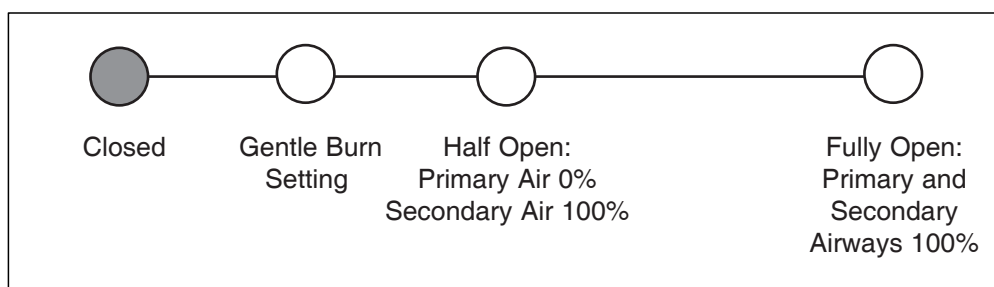
Repeat for other door

## AIR CONTROLS



Start Up / Fully Open  
Air Lever to RIGHT

Fully Closed  
Air Lever to LEFT



### IMPORTANT NOTES - GENERAL

The unit should be positioned on a level, non-combustible ground and away from overhanging trees or other combustible materials.



### USING THE APPLIANCE FOR THE FIRST TIME

To allow the appliance to settle, and fixing glues and paint to fully cure, operate the appliance at a low temperature for first few days.

Do not touch the paint during the first period of use.

During this time the appliance may give off some unpleasant odours. Keep the area well ventilated to avoid a build-up of fumes.

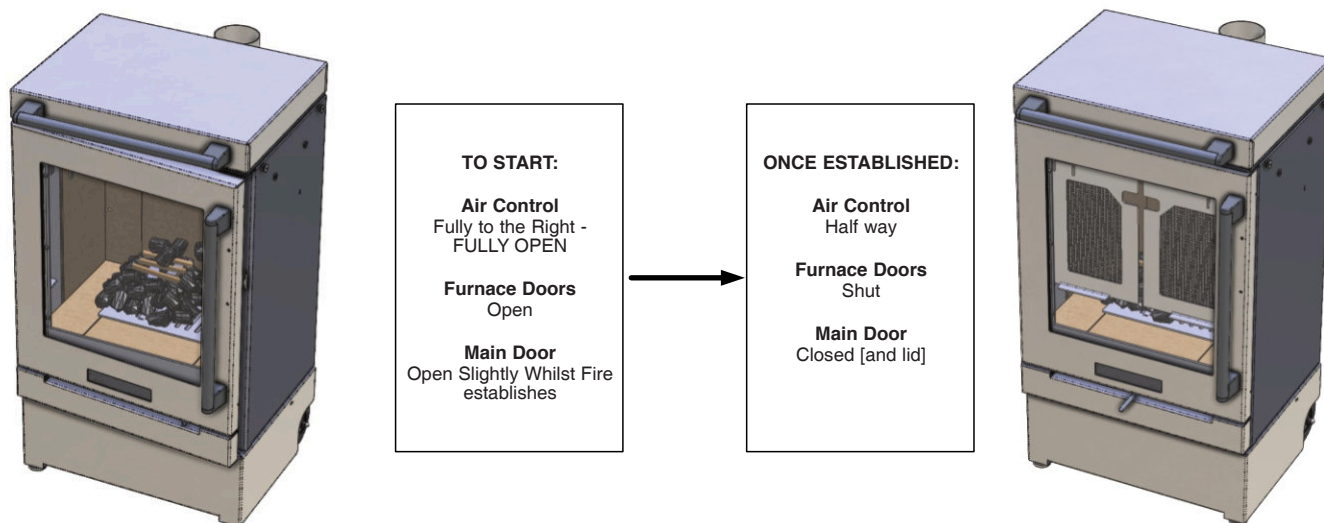
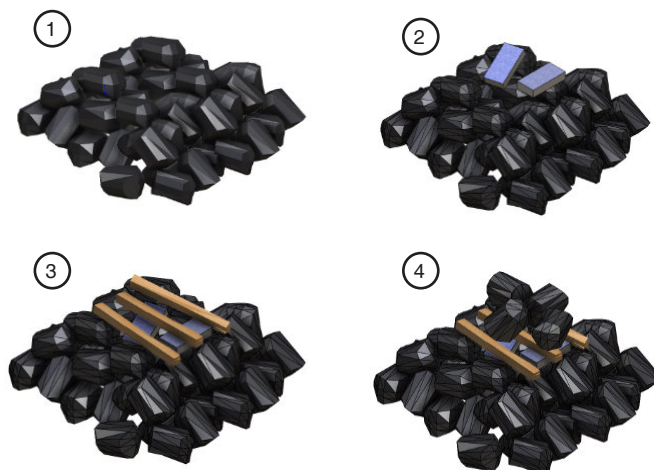
Please be aware that, during use, rope seals may discolour. This is normal.

## LIGHTING FOR COOKING

Use charcoal for cooking:

- Create a pile of charcoal that covers the grate in the stove
- Place a fire lighter on top of the charcoal
- Place Kindling on top of firelighter
- Continue to build the pile by adding more charcoal. Ensure that the height of the fire will allow the furnace doors to close.
- Light the fire lighters using a long match

Leave the door slightly open as the fire establishes and the glass warms to avoid build up of condensation. The lid can also be left open during this phase



## STARTING COOKING:



1. Using the heatproof gloves, close the double mesh doors, close the main glass door and wait for the fire to settle and the temperature of the furnace begin to rise (see digital thermometer). The double mesh doors are put into the closed position to protect the chef from the direct heat of the charcoal fire during the cooking operation (these are opened during the heating operation). For general bbq fare such as chicken breasts, steaks, sausages, burgers, a temperature of approx 230 deg C is required. However, during the lighting phase there is a tendency for the temperature to overshoot up to 300-350 deg. To temper this, the control lever should be eased back to a lower setting (LHS) until a stable temperature is achieved of say 260-280 deg C. When the first pieces of food are put on the grill the furnace temperature will naturally drop back to approx 230.

2. The charcoal is ready for cooking when it is covered with an even coating of grey ash. As a rough guide, the bbq should be left for approx 30-40 mins before placing food on the grill to allow the flame to subside and the charcoal to turn white/grey.

3. General recommended (lid down) furnace cooking temperatures:

- Low and slow Cooking of large joints such as Brisket, Lamb, Pork etc\* ..... 115 - 125 deg C  
\*For low and slow cooking it will be necessary to use the flue damper accessory to enable a finer temperature control.
- Sponge cake baking such as lemon drizzle cake, sausage rolls..... 170 - 180 deg C
- General BBQ fare such as Steak, Chicken pieces, Sausages, Burgers etc..... 225 - 240 deg C
- Pizza baking ..... 350 - 380 deg C
- Wok Cooking..... 400 plus deg C

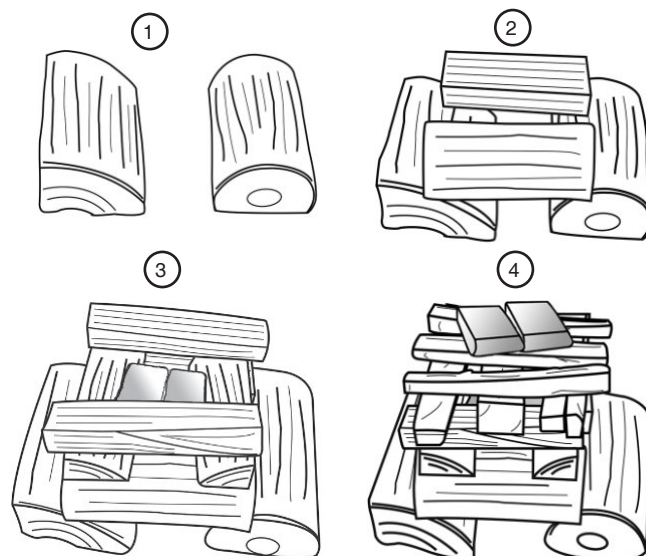
## LIGHTING FOR HEATING

To create an open stack for top down lighting:

- Place two medium sized logs parallel on the base of the firebox.
- Place two smaller logs on top running parallel across the bottom logs.
- Continue to build the stack using smaller logs and place firelighters in the centre.
- Finish the stack by adding two further logs and placing firelighters on top.  
Add extra smaller kindling.

NOTE: Kindling is essential to allow the firebox to reach the correct operating temperature quickly. Incorrect start up can lead to excessive smoke and the fire going out when the door is shut. A successful fire initially requires plenty of kindling to establish a hot firebox and warm the chimney to aid flue performance.

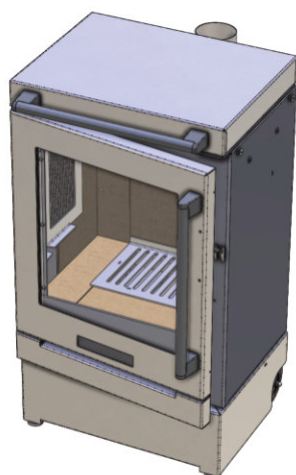
Leave the door slightly open as the fire establishes and the glass warms, to avoid build up of condensation.



Kindling: **Finely chopped wood**

Length 250mm / Diameter: 20mm

Weight per lighting: 2.0 kg (approx 8-12 finely chopped pieces)



**Air Control**  
Fully to the Right - FULLY OPEN

**Furnace Doors**  
Open

**Main Door**  
Open Slightly Whilst Fire  
establishes



During the heating phase, temperatures of up to 600 °C can be achieved within the furnace.

Un-burnt smoke and other volatile products of combustion will burn off with a reduction in smoke emissions through the chimney. This is generally the way to operate for a clean and efficient burn.

## HEATING AFTER COOKING

1. When cooking is completed, the unit can be flipped into heating mode
2. Using the heatproof gloves, open the 'Double mesh doors' inwards towards the fire.
3. Open the air lever to the max position on the right hand side for a few minutes
4. Lay one or two small piece of wood on the bed of glowing charcoal left over from cooking
5. Close the main glass door and ensure the lid is closed.
6. If a flue damper is fitted, open this fully, or if the adjustable flue cap is fitted, remove it.
7. Allow the logs to properly catch before reducing the air lever setting towards or beyond the mid point setting
8. Do not over fire....continually adjust the air lever until there is a slow, hot lazy flame emanating from the fire chamber.
9. Reload the furnace with logs when the first logs have begun to burn out.

Always use the gloves provided when reloading the combustion chamber and for any general handling of the unit, especially when hot.



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## HEIGHT ADJUSTABLE GRILL

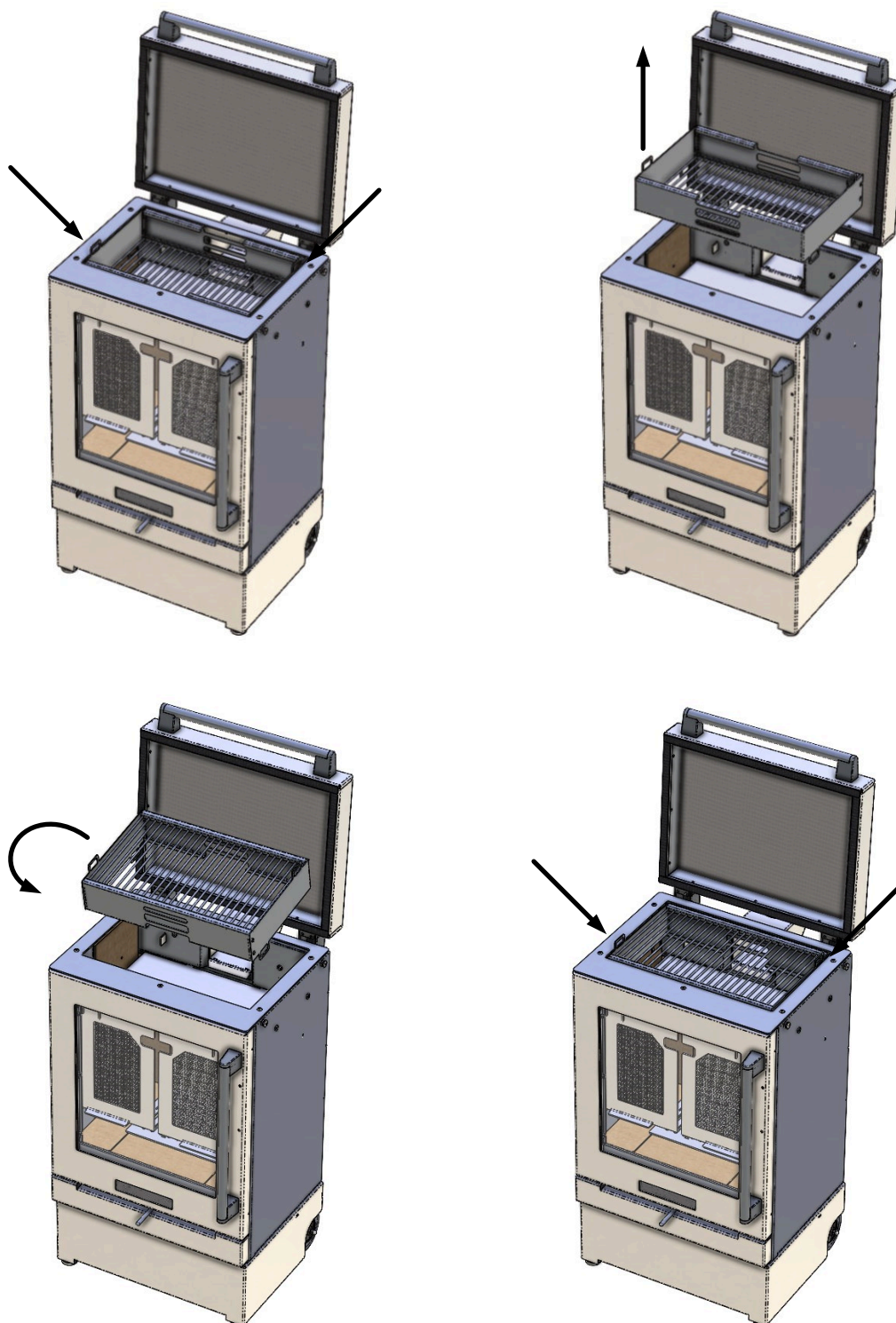
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The BBQube unit has a height adjustable grill:

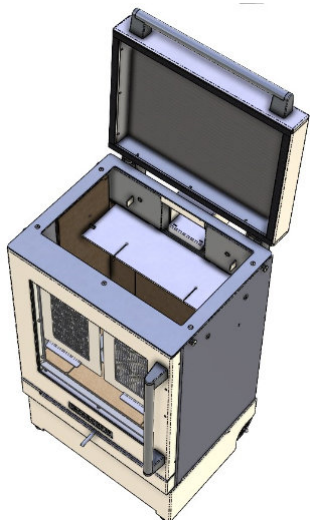
Use in the higher position for general BBQ'ing and in the lower position when more depth is required, for example cooking a chicken or large joint of meat

To change height: Lift up Grill Box using handles shown / Turn over / Lower back into Unit

If rotating the grill whilst the unit is hot, wear the heat proof gloves provided



## BAFFLE REMOVAL



### BAFFLE REMOVAL:

Heating Mode:

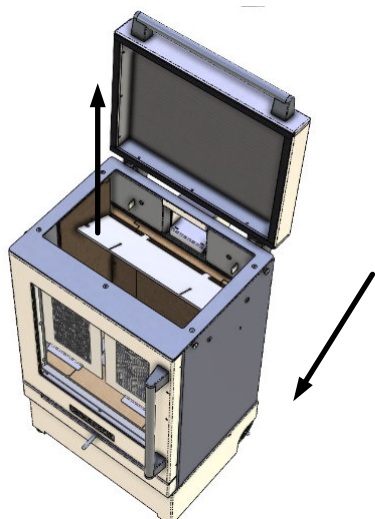
**Always** use the baffle when in Heating mode. The unit will not perform as designed if the baffle is removed for heating

Cooking Mode:

For most cooking, the unit performs excellently with the baffle in place, the front of the grill will have more direct heat from the fire, whilst the rear will have less exposure to the direct heat of the fire.

If full direct cooking is required, the baffle can be removed as shown:

- Lift the front edge of the baffle upwards.
- Slide the baffle forwards.
- Carefully lift the baffle out of the unit.



### IMPORTANT NOTES - BAFFLE



- Only remove the baffle when the unit is **COLD**
- The baffle is heavy, lift with caution
- Use the gloves provided to remove or refit the baffle

## ASH REMOVAL

### ASH:

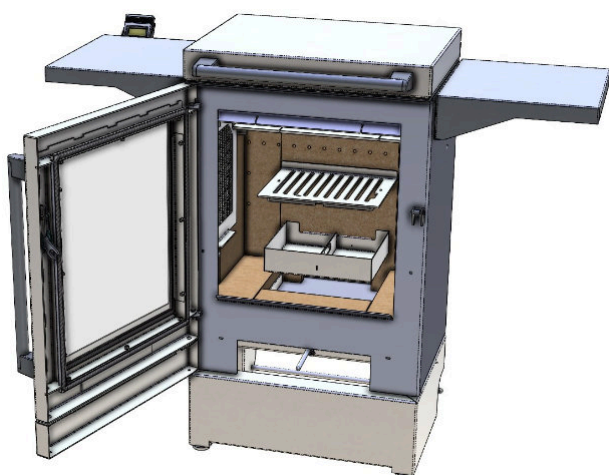
**Empty the ash from the units before each use.**

- To empty the ash, first remove the grate by lifting it up and out of the unit
- Using the central handle remove the ash pan carefully - heat can remain long after use.

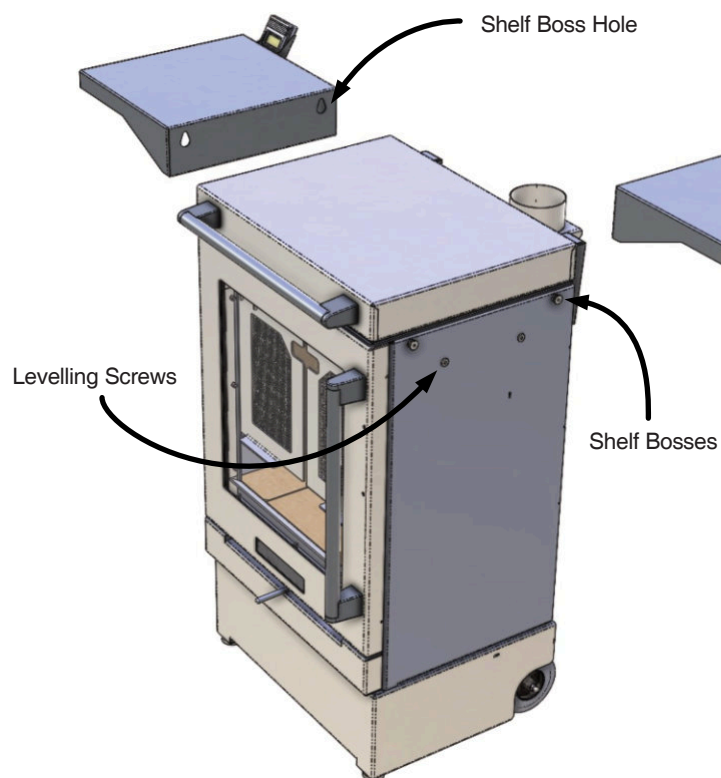
Carefully place the ash into an Ash Caddy.

**Do not place hot ash in a container made from plastic or any other combustible material.**

**Only remove the ash from the BBQube when the unit is cold - Use the gloves provided**

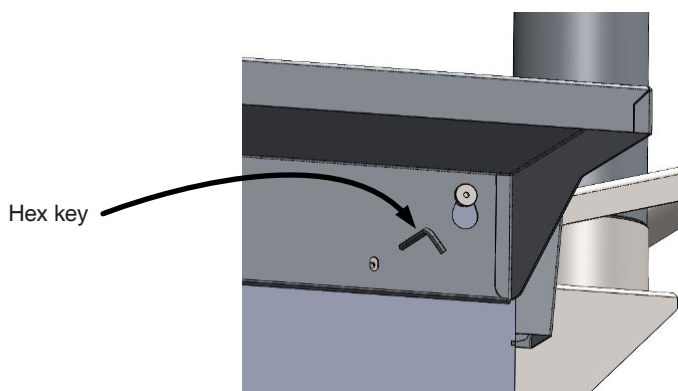


## SHELF INSTALLATION / REMOVAL



### SHELF INSTALLATION:

On the side on the shelves there are 'key hole' slots, these are designed to fit over the bosses on the side on the main unit. [arrowed]



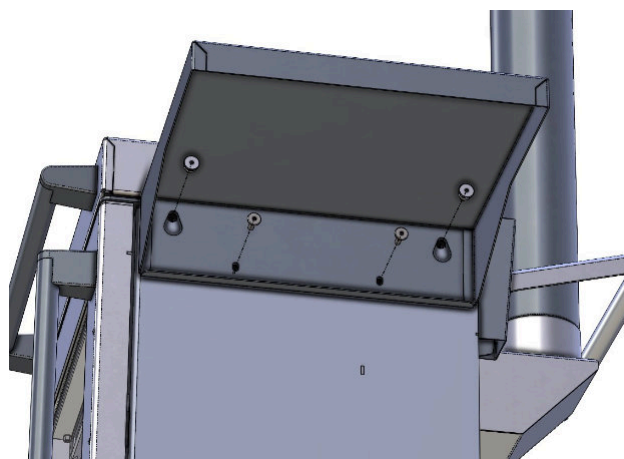
**MAX LOAD ON SHELVES 4KG  
DO NOT EXCEED MAX LOAD**

## PERMANENT SHELF INSTALLATION

It is possible to permanently affix the shelves to the BBQube unit.

- First remove the shelf bosses and the levelling screws. Set to one side but do NOT discard
- Position the shelf over the exposed holes.
- Re-install the shelf bosses and levelling screws through the shelf into the original position.
- Tighten the shelf down against the BBQube body, using a hex / allen key [not provided]

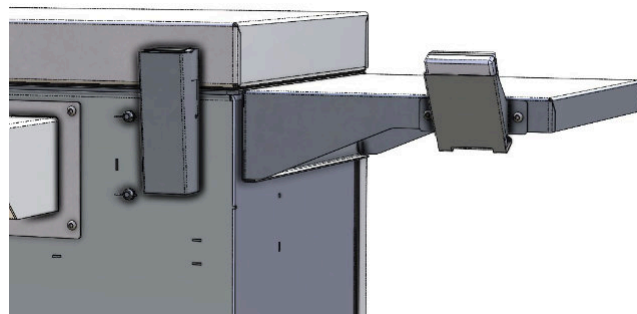
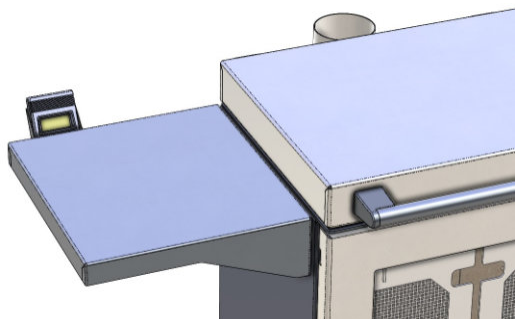
PLEASE NOTE THE WEATHER COVER ACCESSORY WILL NO LONGER COVER THE UNIT WHEN THE SHELVES ARE ATTACHED



## CARE AND USE OF THERMOMETER

The thermometer is an integral part of successfully operating the BBQube bbq/heater, therefore:

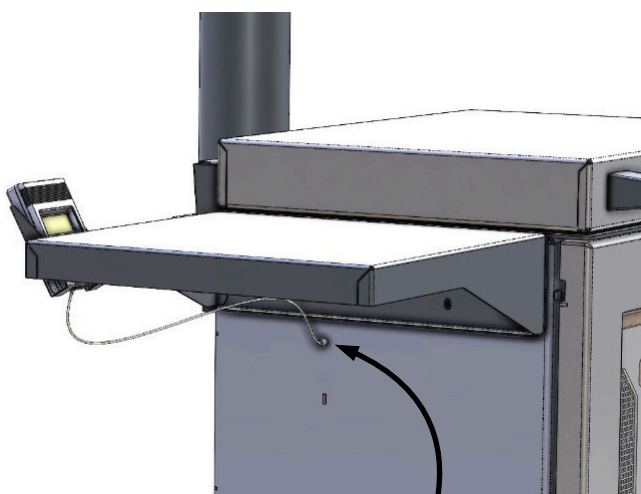
1. Please ensure that after each use the unit is switched off to prevent flattening of the battery.
2. Try to always have a couple of spare batteries available. [9V Battery, PP3 Type]
3. Please ensure that the thermometer is put away after each use and not left out in the rain.
4. Ensure that the thermometer plastic housing is always positioned in the shelf holder when provided. If the unit is being used without shelves then the thermometer should be kept at least 200mm away from the hot surfaces of the BBQube unit.
5. Replacement thermocouples are available from your local distributor or directly through the BBQube online store.
6. If the screen shows a negative reading such as -180 deg C, it simply means that the thermocouple has been connected the wrong way around.



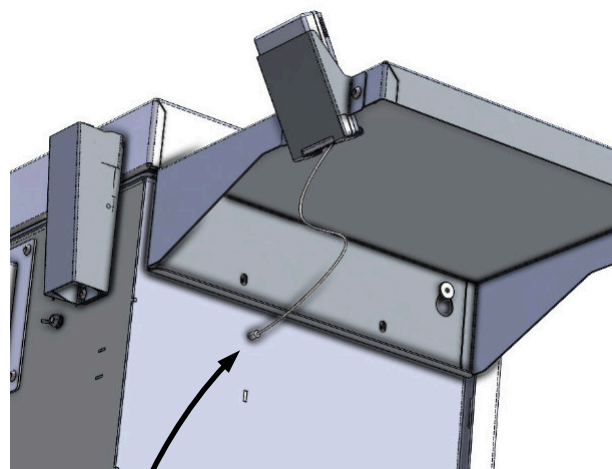
## INSERTING TEMPERATURE PROBE

Insert the thermometer into the cradle on the rear of the shelf. The probe cable should extend out of the bottom of the cradle.

The probe can then be inserted through the side of the unit, the location of the hole for the probe is shown below.

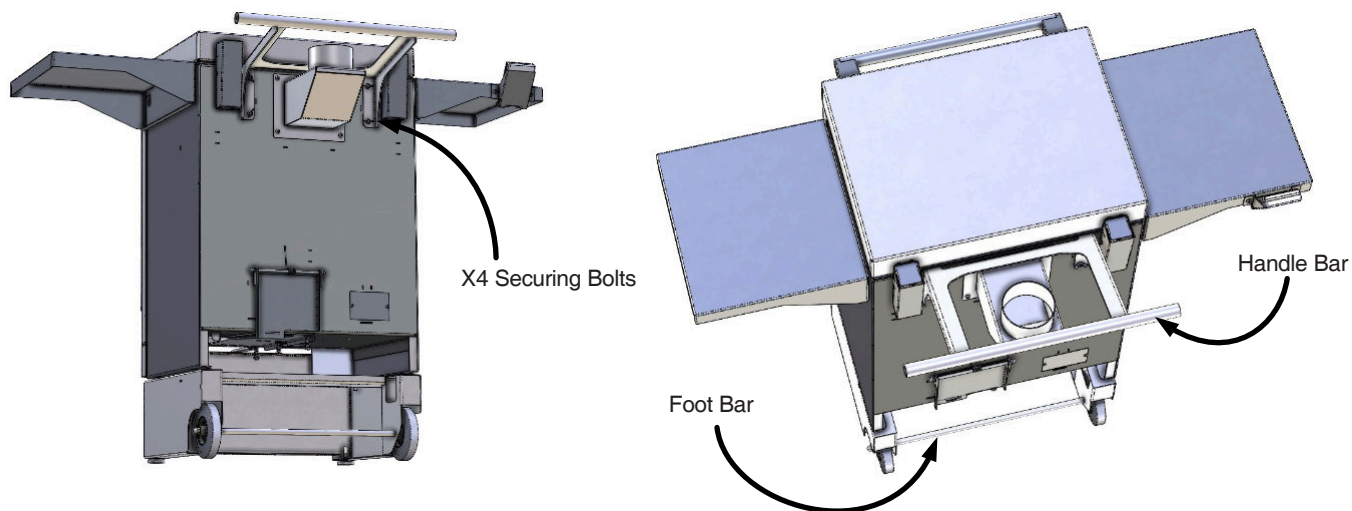


Probe location



Probe location

## MANOEUVRING UNIT



### MANOEUVRING UNIT

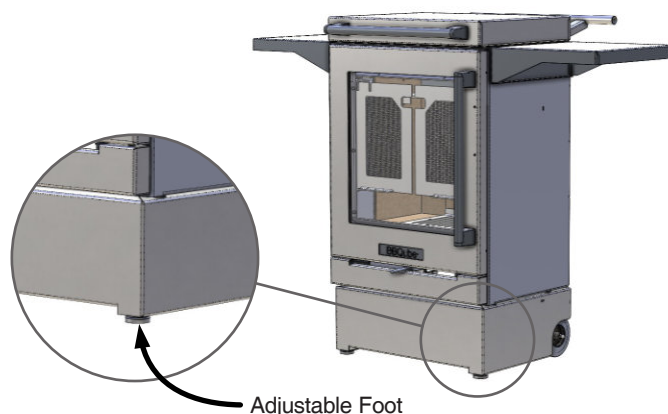
**ONLY MOVE THE UNIT WHEN IT IS COLD.** In order to easily manoeuvre the BBQube around, first ensure that there is no fire and that the unit is cold. Then remove the flue section [as shown above].

Attach the handle bars to the BBQube body using the four bolts provided.

Place foot on the foot bar and, with a firm grip on the handle bars, slowly tilt the unit backwards until you feel the balance point.

The unit can then be wheeled into its desired location.

If the ground is slightly uneven, the two adjustable feet at the front can be used, these can be rotated, and this will move them up and down.



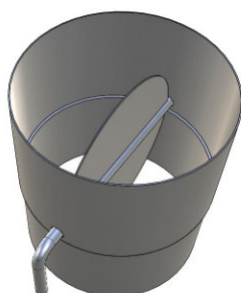
## LOW & SLOW COOKING - OPTIONAL BUTTERFLY VALVE

### OPTIONAL EXTRA - BUTTERFLY VALVE

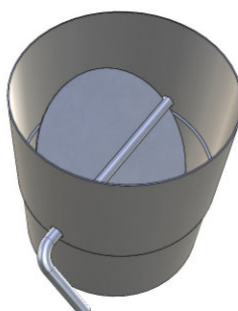
**IN NORMAL OPERATION DO NOT USE THE BUTTERFLY VALVE - IT IS ONLY REQUIRED FOR 'LOW & SLOW' COOKING**

The Butterfly Valve can be used to slow down the fire and reduce the cooking temperature when a sub 180°C is required. The Butterfly valve is inserted 'inline' as shown in the next page.

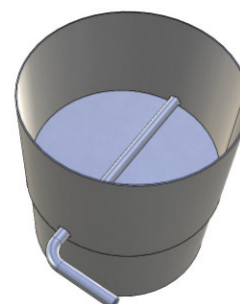
Fully Open



Half Open



Fully Closed



**EXTENDED FLUE KIT [OPTIONAL EXTRA]**

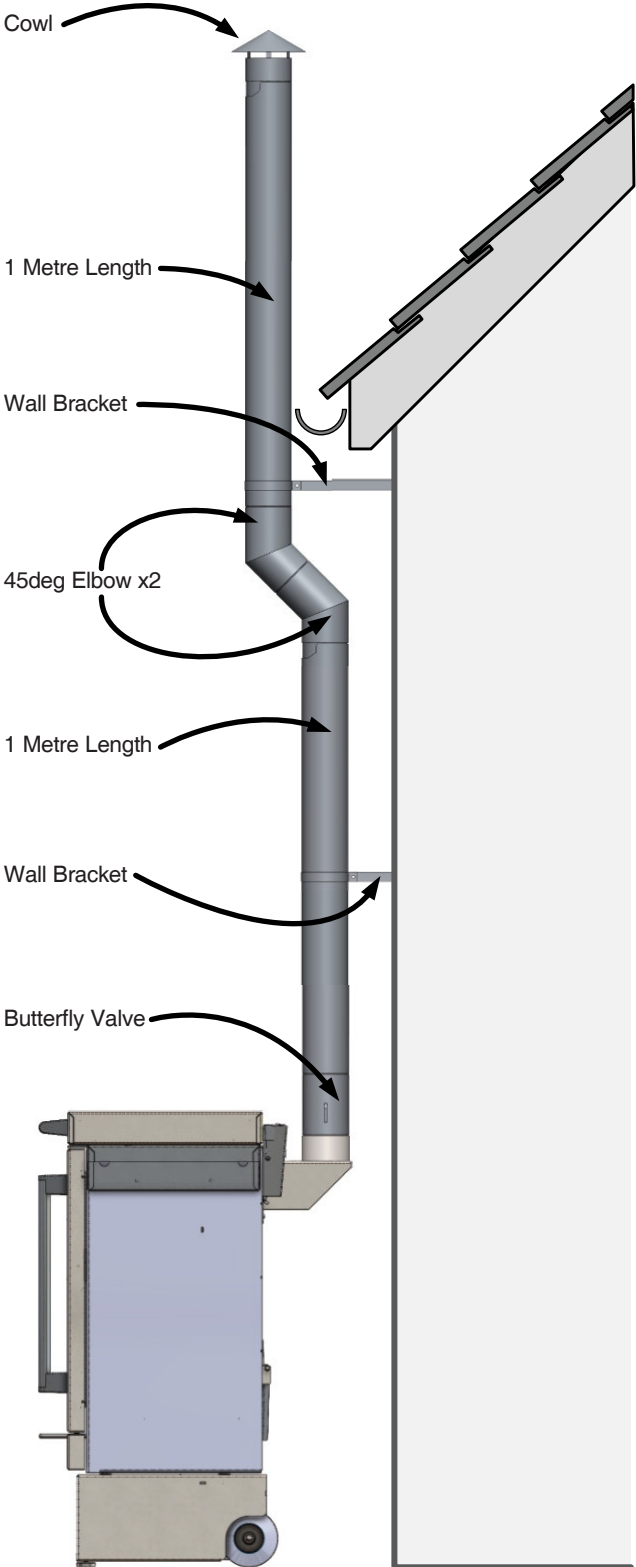
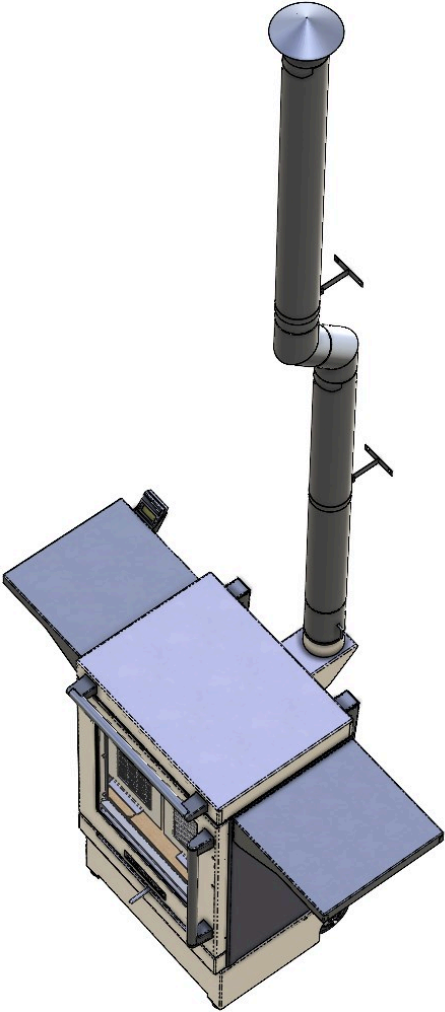
**EXTENDED FLUE KIT**

If you need to locate your unit against a tall wall or building, an additional Extended Flue Kit will be required.

It is also a good idea to use the kit if the unit is located in an area when there are excessive down drafts - these could be caused by a nearby roof, trees or buildings.

The additional height gained by using the supplied kit will counteract the adverse conditions associated with back draughts and down pressures.

When the extended flue kit is used, it is important to install the cowl and inline butterfly valve.



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## OVER-FIRING

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Do not over-fill with fuel or run at high temperatures for long periods or over-firing can occur.

**DO NOT OPERATE THE APPLIANCE WITH THE PRIMARY AIR CONTROL OPEN FOR LONG PERIODS OF TIME AS THIS COULD CAUSE OVER-FIRING AND MAY CAUSE PERMANENT DAMAGE.**

**Over-firing can cause permanent damage to the appliance and invalidate the product warranty.**

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## GENERAL CLEANING

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Clean and inspect the appliance regularly, especially in periods of heavy use. Regular cleaning and maintenance will help give many years of safe use.

**Allow appliance to cool thoroughly to avoid risk of burns.**

Clean regularly, according to level of use.

Remove the ash completely.

Check internal components for damage - grates, bricks, baffles - and for obvious build up of soot, ash or debris above the flue baffle(s) (these can be found in the upper part of the firebox). Use a torch if necessary.

If there are any signs of a build up of debris above the flue baffle(s) either:

— Arrange for the chimney to be swept if necessary.

— Remove the baffles and clear the debris.

To refresh painted finishes a touch up spray is available.

Contact your BBQube retailer quoting the serial number found on the appliance data badge.

**Do not use aerosol sprays near an operating appliance.**

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## CLEANING GLASS

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Keep the glass clean with correct use of the Airwash system and good quality fuel.

Sometimes additional cleaning may be required.

Before undertaking this operation allow appliance to cool fully. Do not clean hot glass.

Before applying a cleaning agent remove any dust and loose soot with a damp cloth.

Use an appropriate glass cleaner. Apply the cleaning fluid to a cloth before rubbing onto the glass.

Apply carefully and do not apply excessively. Try to prevent any run off which could soak into the rope seals around the edge of the glass.

Soot can also contain acidic particles that can cause corrosive damage to printed glass.

Remove dirt with a moist cloth and buff dry.

**Some types of wood can cause a white residue to form on the glass.**

**If this occurs it should be cleaned off at least once a week during periods of heavy usage.**

**If the liquid cleaning agents recommended do not remove this residue BBQube offer a dry cleaning pad which will help remove heavy stains.**

Before relighting the appliance ensure the glass is fully dried.

If the rope seal has absorbed excess cleaning agent it is advisable to replace the rope as soon as possible to preserve the printed finish of the glass.

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## CARE & MAINTENANCE

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The BBQube is designed for all year round operation, however general maintenance is required to maintain its overall condition.

Whilst the unit is being used regularly, the following should be carried out once the unit is cold.

1. Remove all ash and debris from within the ashpan and combustion chamber after every one or two burns. (as req'd)
2. Wipe down grill area and remove any food debris from the grill and surrounding area.
3. Oil the grill with Olive oil or similar in readiness for its next use and to prevent corrosion of the grill. Food and cooking fats are essentially corrosive if allowed to remain on the grill for long periods in between use of the unit.
4. The glass can be cleaned using the wire wool pad accessory available from most distributors or directly from our online store.
5. The general outside surfaces of the unit should be wiped down with a damp cloth after each use to remove any unwanted stains.
6. The wood shelves (if fitted) and thermometer should be wiped down and stored indoors.
7. With the shelves removed, the whole unit can be covered with a purpose made weatherproof ventilated cover available from your local approved retailer or directly from our online store.
8. If the unit is not going to be used, say for the whole of the winter, then consideration should be made for storing the unit inside in your garage or at least undercover.
9. After a season or two of use, the units general appearance can begin to deteriorate. If you wish to maintain the look of the unit, an aerosol touch up can is available for this purpose from your local approved dealer or directly from our online store.
10. After each use, the lid and door ropes seals should be checked to ensure they are in good order, firebricks are in good order and in position, baffle is not bent or bowed and the air control has free and easy movement.
11. Regularly lubricate door catch, door hinges and sprung lid hinges. Use a mineral oil.
12. Do not use solvent to clean the unit as it may damage the painted surface and also ultimately change the taste of the food.
13. Do not use the shelves as a chopping board

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## SAFETY

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1. Always ensure the unit is correctly position with the brakes applied (if fitted)
2. Never attempt to move the unit with the lid in the open position.
3. Always use the gloves provided when handling the unit, even when cold.
4. Ensure that the unit and flue is positioned well away from combustible materials. Especially to the front of the unit. (See diagram)200mm to the sides, 200mm to the rear, 1.4meters in front, 300mm away from the flue pipe.
5. Ensure no combustible materials are positioned directly above the flue outlet, such as trees, branches, gutter pipes, overhanging timber soffits, etc...
6. Do not position the unit on combustible materials
7. Position the unit on a flat, even and level surface.
8. Ensure there is adequate protection available when used in the vicinity of the elderly infirm and children under the age of 16 yrs old. This may/could take the form of a fire guard.
9. This unit is only suitable for use in a well ventilated outside space only. Do not use indoors.
10. Never over-fire the unit. Do not exceed furnace temperatures of 600 deg C
11. Do not attempt to move the unit when it is hot.
12. Do not lean on the shelves.
13. Do not overload the shelves with excessive weight.



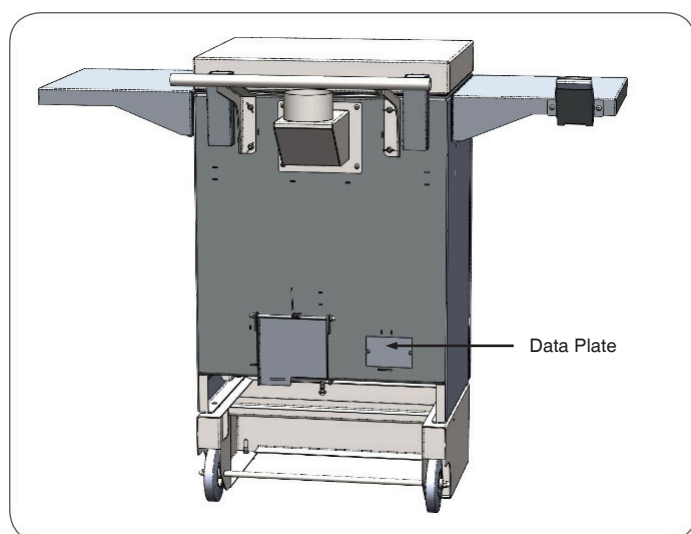
## Guarantee & Warranty

- The BBQube unit has a 2 year warranty on the integrity of the main body and a 12 month warranty for non-consumable items such as the door, handles, lid, grill, thermometer, thermocouple, (not including battery), castors, springs, door catch. The warranty covers any defect in the quality of materials and manufacture.
- Consumable items - firebricks, baffle, grill, glass, rope seals, ash pan and grate are considered consumable items and are not covered by this warranty. The cosmetic appearance of these parts will deteriorate with use. The firebricks may develop a hairline crack. This will not affect the functioning of the unit. The bricks will need to be replaced if larger cracks appear which expose the metalwork of the unit body. The lifespan of these consumable items will be affected by the frequency of use and the temperatures to which they are exposed over a period of time. The warranty is based on a standard domestic environment.
- The BBQube has been manufactured to a high standard with a specialist paint finish to guard against corrosion as far as possible. It is an outdoor product and as such will be affected by atmospheric conditions, with a reasonable amount of wear and tear/corrosion to be expected. Please take care that the painted surface does not become scuffed or scratched as this will render the unit more susceptible to weather damage - your warranty does not cover rusting or colour fading. Any cosmetic deterioration will not affect how the BBQube performs.
- In some coastal areas, more regular maintenance and touching up of paint will be required due to the increased levels of salt and moisture in the air.
- The warranty does not cover misuse or accidental damage to the BBQube unit. Blemishes and cosmetic imperfections which do not affect its performance are not covered under this warranty.
- Any warranty claim should be addressed to your BBQube dealer/stockist, providing proof of purchase and accompanied by photographic evidence of the reason for the claim.
- The guarantee does not cover fair wear and tear.

## SERIAL NUMBER

**This number is required when ordering spare parts or making warranty claims.**

**The data plate is found at the rear of the appliance:**



## Trouble Shooting

### Operation - Difficulty starting and maintaining a fire

- Ensure the wood used is less than 20% moisture.
- Warm the flue through the stove using a blowtorch or with a fire using newspaper.
- Ensure all air controls are being operated correctly.
- Make sure the airways and flue are swept and in good condition. Any full or partial blockage will effect the performance of the appliance.
- Re-read the lighting instructions and ensure the correct procedure is followed including fuel amounts.

### Glass Blackening

When burning wood and solid fuel there will always be some discolouration of the glass. However excessive build can be caused by:

- Wood with a moisture content of greater than 20% will have poor combustion and smoke, giving off tar and creosote.
- Low combustion temperature. This will not create sufficient flue draft leading to poor combustion and a fire that produces more smoke.
- Incorrect fuelling/refuelling leading to a poor fire or one that touches the glass.

### Excessive smell of Smoke

- Weather conditions can result in wind blowing down the chimney when coming from certain directions.
- Door opened when lots of flames remain in the firebox.

### Parts have become discoloured

- To allow the appliance to settle, and fixing glues and paint to fully cure, operate the appliance at a low temperature for first few days.
- Do not touch the paint during the first period of use.
- During this time the appliance may give off some unpleasant odours. Keep the room well ventilated to avoid a build-up of fumes.
- Please be aware that, during use, paint and rope seals may discolour. This is normal.

**Warranty Issues** - for full warranty terms and conditions see the booklet supplied with your appliance.

Should you experience problems with your BBQube, any claim must be submitted first to the Expert Retailer from whom the product was purchased. Your Expert Retailer will either be able to offer immediate assistance or having visited you make contact with BBQ/Hestia on your behalf. For a Service call to be arranged [Hestia] will require proof of registration, commissioning documents and service history if applicable (Service history required for all product over 12-months old). Any Warranty claim without the required information will be referred back to your Expert Retailer from whom you purchased it.



Due to continual technical improvements please check online or with your Hestia retailer for the most up to date parts lists.

Only use Genuine Hestia spares when servicing your appliance.

All of our essential spare parts and consumable items are available to purchase from our webshop

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**ANNUAL SERVICE RECORD**

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Date	Company	Name	Signature

Bulgarian	<p>“Преди започване на печенето, изчакайте горивото да се покрие със слой пепел”</p> <p>“ПРЕДУПРЕЖДЕНИЕ ! Това барбекю става много горещо, не премествайте по време на работа”</p> <p>“Не използвайте на закрито!”</p> <p>“ПРЕДУПРЕЖДЕНИЕ ! Не използвайте спирт или нефтопродукти за запалване или разпалване! Използвайте само подпалки, отговарящи на EN 1860-3!”</p> <p>“ПРЕДУПРЕЖДЕНИЕ ! Дръжте децата и домашните любимци на разстояние”</p>
Croatian	<p>„Ne peći prije nego što se na gorivu stvori sloj pepela!“</p> <p>“UPOZORENJE! Ovaj roštilj postat će jako vruć, ne pomicati ga za vrijeme rada!”</p> <p>“Ne upotrebljavati u zatvorenim prostorima!”</p> <p>“UPOZORENJE! Ne upotrebljavati alkohol ili benzin za potpalu ili ponovnu potpalu! Upotrebljavati samo sredstva za potpalu sukladna s normom EN 1860-3!”</p> <p>“UPOZORENJE! Držati izvan dohvata djece i kućnih ljubimaca!”</p>
Czech	<p>“potraviny připravovat až na žhavých uhlících s vrstvou popela”</p> <p>“VÝSTRAHA! Povrch rozně bude velmi horký, během provozu s ním nemanipulovat.”</p> <p>“Nepoužívat v uzavřených prostorách!”</p> <p>“VÝSTRAHA! K zapalování či opětovnému zapalování nepoužívat líh ani benzin! Používat pouze podpalovače v souladu s EN 1860-3!”</p> <p>“VÝSTRAHA! Děti a domácí zvířata držet z dosahu.”</p>
Danish	<p>“Begynd ikke tilberedningen af maden før briketterne er dækket af grå aske</p> <p>”ADVARSEL! Denne grill bliver meget varm, flyt ikke på den når den er i brug”</p> <p>”Brug den aldrig indendørs”</p> <p>”ADVARSEL! Brug ikke sprit eller benzin til antænding eller genantænding! Brug kun optændingsblokke der opfylder kravene i EN 1860-3!”</p> <p>”ADVARSEL! Hold børn og kæledyr på sikker afstand”</p>
Dutch	<p>“begin met het barbecuen pas nadat zich op de kooltjes een laagje as heeft gevormd ”</p> <p>“WAARSCHUWING! Deze barbecue wordt erg heet, niet verplaatsen tijdens het gebruik.”</p> <p>“Niet binnenshuis gebruiken!”</p> <p>“WAARSCHUWING! Gebruik geen spiritus, benzine of andere brandbare vloeistoffen om aan te steken of te herontsteken! Gebruik alleen ontstekers die voldoen aan de EN 1860-3!”</p> <p>“WAARSCHUWING! Houdt kinderen en huisdieren uit de buurt van de barbecue”</p>
Finnish	<p>“Grilli on valmis ruoanlaittoon vasta, kun polttoaine on tuhkan peitossa.”</p> <p>“VAROITUS! Grilli kuumenee käytössä. Grilliä ei saa siirtää käytön aikana.”</p> <p>”Grilliä ei saa käyttää sisätiloissa.”</p> <p>“VAROITUS! Älä käytä bensiiniä tai spritiä sytyttämiseen tai liekkien kohentamiseen. Käytä vain standardin EN 1860-3 mukaisia sytykkeitä.”</p> <p>“VAROITUS! Pidä lapset ja lemmikkieläimet poissa grillin läheisyydestä.”</p>

French	<p>« Avant de commencer la cuisson, attendre qu'une couche de cendres recouvre le combustible. »</p> <p>« ATTENTION ! Ce barbecue va devenir très chaud. Ne pas le déplacer pendant son utilisation. »</p> <p>« Ne pas utiliser dans des locaux fermés ! »</p> <p>« ATTENTION ! Ne pas utiliser d'alcool ou d'essence pour allumer ou réactiver le feu ! Utiliser uniquement des allume-feu conformes à l'EN 1860-3 ! »</p> <p>« ATTENTION ! Ne pas laisser le barbecue à la portée des enfants et des animaux domestiques. »</p>
German	<p>"Grillgut erst auflegen, wenn der Brennstoff mit einer Ascheschicht bedeckt ist";</p> <p>" ACHTUNG! Dieses Grillgerät wird sehr heiß und darf während des Betriebes nicht bewegt werden"</p> <p>"Nicht in geschlossenen Räumen nutzen!"</p> <p>" ACHTUNG! Zum Anzünden oder Wiederanzünden keinen Spiritus oder Benzin verwenden! Nur Anzündhilfen entsprechend EN 1860-3 verwenden!"</p> <p>"ACHTUNG! Kinder und Haustiere fernhalten"</p>
Italian	<p>"iniziare a cucinare solo quando il combustibile ha formato uno strato superficiale di cenere"</p> <p>"ATTENZIONE! Questo barbecue diventerà molto caldo, non movimentarlo durante il funzionamento"</p> <p>"Non utilizzarlo in ambienti chiusi"</p> <p>"ATTENZIONE! Non utilizzare liquidi infiammabili per accendere o ravvivare la fiamma. Utilizzare solo gli accenditori in accordo con la norma EN 1860-3!"</p> <p>"ATTENZIONE! Tenere lontano dai bambini e dagli animali domestici"</p>
Romanian	<p>« începeți să gătiți numai dacă s-a format un strat de cenușă peste combustibil »</p> <p>« ATENȚIE! Grătarul de frigere va fi foarte fierbinte, a nu se muta în timpul funcționării!»</p> <p>« ATENȚIE! A nu se utiliza în spații închise. Risc crescut de intoxicație cu monoxid de carbon. »</p> <p>« După terminarea utilizării grătarului, înainte de depozitarea lui într-o incintă închisă, îndepărtați jăratecul și cenușa rămasă în grătar. »</p> <p>« ATENȚIE! A nu se utiliza alcool sau benzină pentru aprindere sau re-aprindere! A se utiliza doar aprinzătoare în conformitate cu EN 1860-3 ».</p> <p>« ATENȚIE! Îndepărtați copiii și animalele de grătarul de frigere »</p>
Spanish	<p>"Antes de comenzar a cocinar, verifique que el combustible está recubierto de cenizas"</p> <p>¡ATENCIÓN! ¡Esta barbacoa se calentará mucho, no la mueva durante su utilización!</p> <p>¡No utilizar en locales cerrados!</p> <p>¡ATENCIÓN! ¡No use alcohol o gasolina para encender o avivar el fuego! Utilice únicamente los combustibles de encendido conformes a la Norma EN 1860-3.</p> <p>¡ATENCIÓN! ¡No deje la barbacoa al alcance de los niños y animales domésticos!</p>

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**NOTES**

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