

# BA20 MASSA WOOD/CHARCOAL BARBECUE



## INSTALLATION, USE AND MAINTENANCE MANUAL

### - INSTALLATION

- ✓ Use this grill only outdoors.
- ✓ Choose a proper location to grill, keep the grill on a secure, level surface and not in a breezy area,
- ✓ Ensure to have space enough to move yourself comfortably during the grilling.
- ✓ Keep away from inflammable objects and surfaces (hedges, trees, vehicle, windows, glass, doors).
- ✓ Clean and oil the cooking grill with vegetable oil before use.
- ✓ We recommend overseeing the cooking process continuously; it should never be left unattended.

### - FIRST LIGHTING

Burn the charcoal for about 30 minutes prior to begin the cooking, to neutralize any manufacturing waste and nasty smells.

### - STARTING UP THE GRILL

- ✓ Remove the cooking grate and put the charcoal or place the wood over the ember support grate.
- ✓ Build a pyramid in the center of the grill and light the fire, for an easier lighting, put some pieces of paper or dry branches among the fire-pits.
- ✓ Light up the fire away from the barbecue's edges, in order to preserve its integrity.
- ✓ Charcoal requires oxygen to burn, check that the ember support grate is free from residues from previous uses before starting the fire.
- ✓ Spread the embers uniformly on the bottom of the barbecue for the entire length.
- ✓ Avoid using chemical accelerators, which make nasty smells, and treated wood containing glue or issue of waste material.

### - SAFETY WARNINGS

- ✓ Do not use indoors. Keep children and pets away.
- ✓ Burning hazard: the grill and all its parts will become very hot while grilling; do not move it during operation and always use proper gloves during the cooking.
- ✓ There may be sharpened parts that could cause injuries, please handle with care.
- ✓ For your own safety, do not use gasoline, alcohol or other highly volatile fluids to ignite charcoal.
- ✓ Never remove or dump ashes or charcoal before they are fully extinguished.
- ✓ Keep away from fire, the wooden handles of the grill and accessories.
- ✓ Do not leave the grill unattended after use.
- ✓ If in doubt, do not hesitate to contact us by emailing at [cruccolini@cruccolini.it](mailto:cruccolini@cruccolini.it)

### - CLEANING AND MAINTENANCE

- ✓ Make sure that all the charcoal is fully extinguished and the grill is cool before cleaning.
- ✓ After the cooking, remove ashes and embers.
- ✓ Do not leave the grill exposed to the elements, avoid any dangerous water stagnation inside it.
- ✓ After use, wash the grill with hot water and degreasing soap and dry. Oil it by using vegetable oil before storage.

### - WARNING

- ✓ Do not use sharp objects or abrasive cleaners, to avoid surface to be damaged.

### - COOKING TIPS

- ✓ The traditional iron grill is recommended for cooking any type of food, and is ideal for enhancing the barbecue flavours.
- ✓ Use the cooking heights to adjust the amount of heat you want to get to the food.

### - DISPOSAL MEASURES

The symbol on the product or on the enclosed documentation, indicates how to dispose the product correctly, in compliance with local disposal regulations. Check with local authorities for disposal.

The product is entirely built with recyclable materials; iron and stainless steel can be recycled an unlimited number of times, saving on energy and raw material. Making sure that this product is correctly disposed, the user contributes to prevent potential negative results for environment and health.

### - WARRANTY AND LIMITATION

We provide 2 years of warranty on material and product manufacturing, starting from the purchase date. The barbecue has been built with care and carefully tested. In the event failures or malfunctions are found, please return the product with the receipt of purchase to your seller. Damages due to uncorrected use of the product or unauthorised replacement of parts or normal wear are not covered by warranty.



**The manufacturer declines all liability if the rules contained in these instructions are not observed or any inconvenience that has occurred due to improper use of the product.**