

# MEAT MACHINE

Holzkohlegrill

Charcoal Grill

Parrilla de carbón

Gril au charbon de bois

Griglia a carbone di legna

10034819



COOKING  
COOKING  
KINGCOOKIN  
INGCOOKING  
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COOKING  
KINGCOOKIN  
INGCOOKING

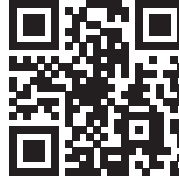
## KLARSTEIN

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**Sehr geehrter Kunde,**

wir gratulieren Ihnen zum Erwerb Ihres Gerätes. Lesen Sie die folgenden Hinweise sorgfältig durch und befolgen Sie diese, um möglichen Schäden vorzubeugen. Für Schäden, die durch Missachtung der Hinweise und unsachgemäßen Gebrauch entstehen, übernehmen wir keine Haftung. Scannen Sie den folgenden QR-Code, um Zugriff auf die aktuellste Bedienungsanleitung und weitere Informationen rund um das Produkt zu erhalten.



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**INHALTSVERZEICHNIS**

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**HERSTELLER & IMPORTEUR (UK)**

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**Hersteller:**

Chal-Tec GmbH, Wallstraße 16, 10179 Berlin, Deutschland.

**Importeur für Großbritannien:**

Berlin Brands Group UK Limited  
PO Box 42  
272 Kensington High Street  
London, W8 6ND  
United Kingdom

## SICHERHEITSHINWEISE



### WARNUNG

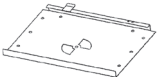

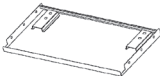




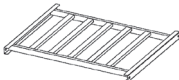



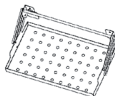



Erstickungsgefahr! Betreiben Sie den Grill nicht in geschlossenen und/oder bewohnbaren Räumen, z. B. Gebäuden, Zelten, Wohnwagen, Wohnmobilen, Booten. Es besteht Lebensgefahr durch Kohlenmonoxid-Vergiftung.








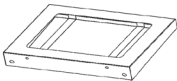


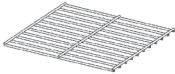


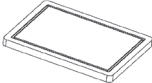

- Stellen Sie den Grill immer auf eine feste, ebene und hitzebeständige Oberfläche, in ausreichender Entfernung von Zäunen, überhängenden Ästen und anderen brennbaren Stoffen.
- Der Grill muss stets von einer sachkundigen erwachsenen Person überwacht werden.
- Der Holzkohlegrill ist nur zur Nutzung im Freien bestimmt. Nicht in geschlossenen Räumen benutzen!
- Zum Anzünden oder Wiederanzünden keinen Spiritus oder Benzin verwenden! Nur Anzündhilfen entsprechend EN 1860-3 verwenden!. Verwenden Sie zum Anzünden des Grills nie Brennspritus, Paraffinöl, Methylalkohol, Benzin oder ähnliche Lösungsmittel. Verwenden Sie zum Anzünden einen geeigneten Flüssiganzünder und befolgen Sie dabei die Herstellerhinweise. Fügen Sie keinen Flüssiganzünder mehr hinzu, wenn die Kohle brennt.
- Die meisten Teile aus Metall werden heiß. Tragen Sie Schutzhandschuhe, wenn Sie den Grill berühren oder das Grillgut wenden. Der Grill darf während des Betriebes nicht bewegt werden.
- Wenn Fett auf die Kohle tropft, kommt es zum Aufflammen. Halten Sie einen fein eingestellten Wasserschprüher bereit, um solche Flammen zu löschen und das Verbrennen des Grillguts zu verhindern.
- Wenn das Grillen beendet ist, löschen Sie die Kohle mit einem feinen Sprühnebel ab oder bedecken Sie die Kohle mit Sand.
- Dieser Grill wird sehr heiß und darf während des Betriebes nicht bewegt werden.
- Stellen Sie sicher, dass der Grill vollständig abgekühlt ist, bevor Sie ihn bewegen und die Asche entleeren.
- Verlängern Sie die Lebenszeit der Metallteile, indem Sie den Grill nicht ungeschützt im Freien stehen lassen. Idealerweise sollte der Grill in einer Garage oder einem Gartenschuppen aufbewahrt werden, wenn er nicht gebraucht wird.
- Legen Sie das Grillgut erst auf, wenn der Brennstoff mit einer Ascheschicht bedeckt ist!
- Halten Sie Kinder und Tiere vom Gerät fern.

⚠		
	 ✗	 ✗
	 ✗	 ✓









**VORSICHT!**  
VERWENDEN SIE KEINEN ALKOHOL ODER BENZIN  
ZUM ANZÜNDEN ODER WIEDERANZÜNDEN!

## EINZELTEILE

Nr.	Bezeichnung	Bild	Stk.
1	Seitenwand		2
2	Vorderwand		1
3	Rückwand		1
4	Bein-A		2
4.1	Bein-A1		3
5	Bein-B		2
5.1	Bein-B1		1
6	Unterer Rahmen		1
7	Rahmen-A		1
8	Räder		2
9	Achse		1
10	Holzkohlenplatte		1
11	Scharnier-A		2
12	Scharnier-B		2
13	Deckel		1

Nr.	Bezeichnung	Bild	Stk.
14	Deckelgriff		1
15	Unterlegscheibe-A		2
16	Schornstein		1
17	Feuerschalen-Griff		1
18	Unterlegscheibe-B		1
19	Thermometer		1
20	Rahmen-B		1
21	Seitentische		2
22	Aschenschublade		1
23	Warmhalte-Grill		1
24	Grillrost		2
25	Höhenverstellbarer Griff		1
26	Entlüftung		2
27	Bambus-Tisch		2
28	Öffner		1

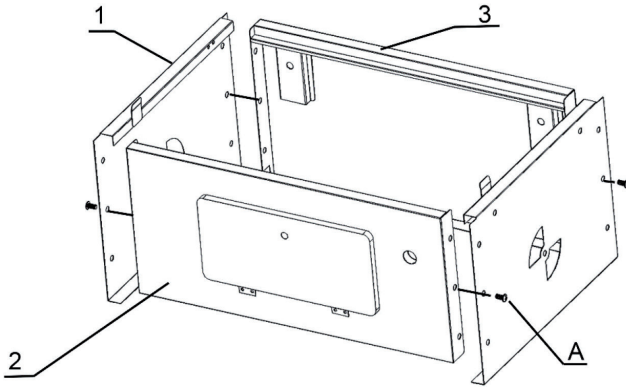
## Kleinteile

Nr.	Bezeichnung	Bild	Stk.
A	Schraube M6-12		26
B	Mutter M6		19
C	Schraube M6-35		8
D	Schraube M6-55		4
E	Sicherungsklammern		4
F	Sicherungsstifte		2
G	Schraube M5-16		4
H	Unterlegscheibe-H		2



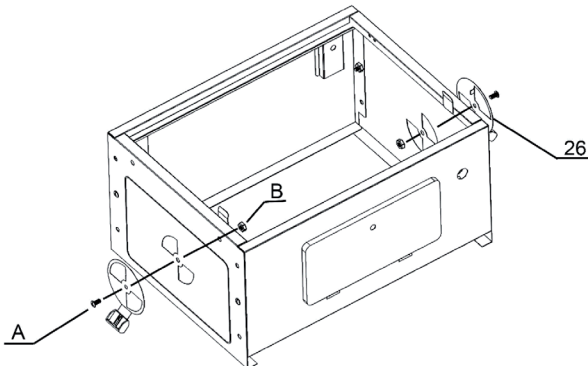
## ZUSAMMENBAU

1

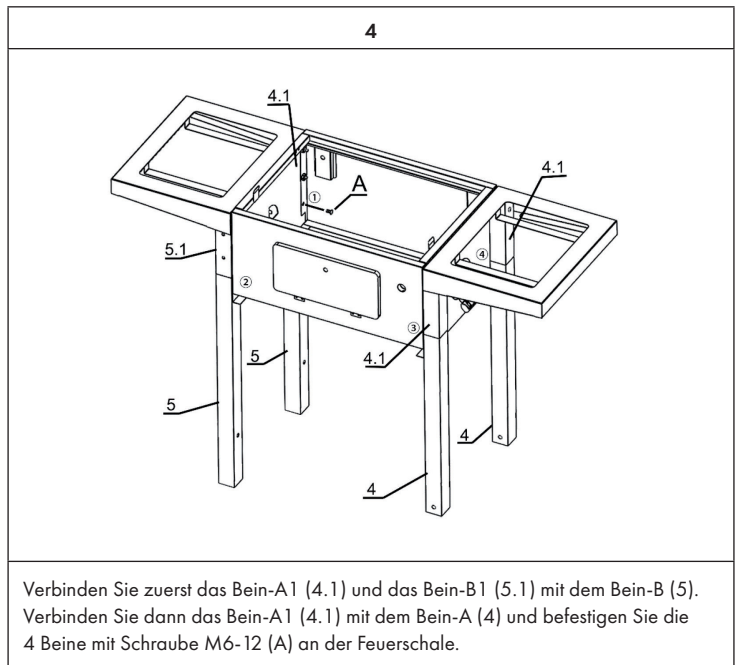
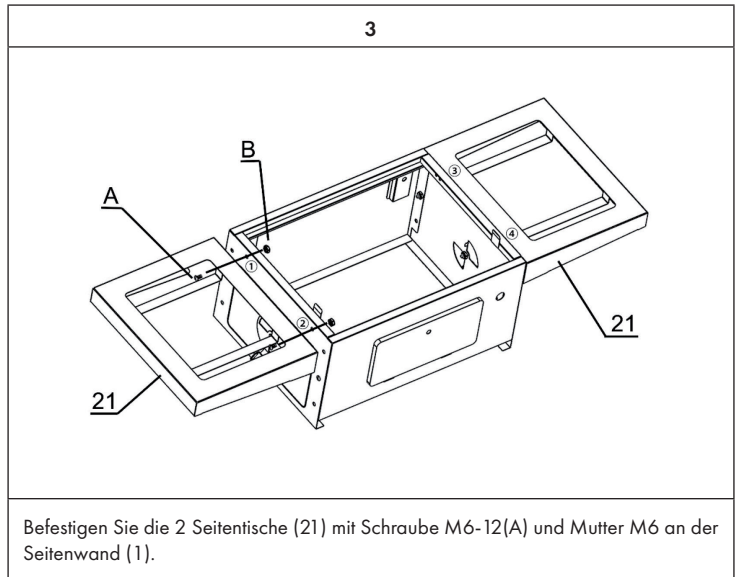


Verbinden Sie Seitenwand (1), Vorderwand (2) und Rückwand (3) mit Schrauben M6-12 (A).

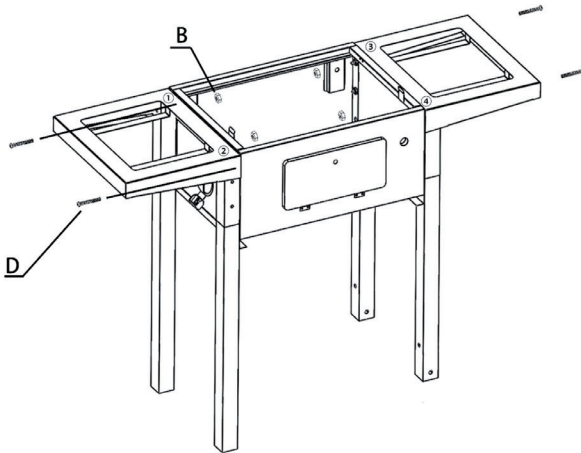
2



Montieren Sie die Entlüftung (26) mit Schraube M6-12 (A) und Mutter M6 (B) an der Seitenwand (1).

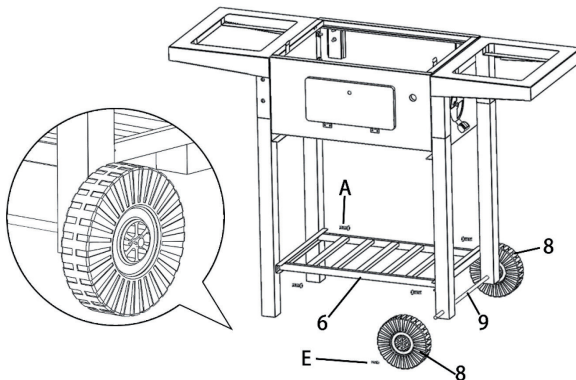


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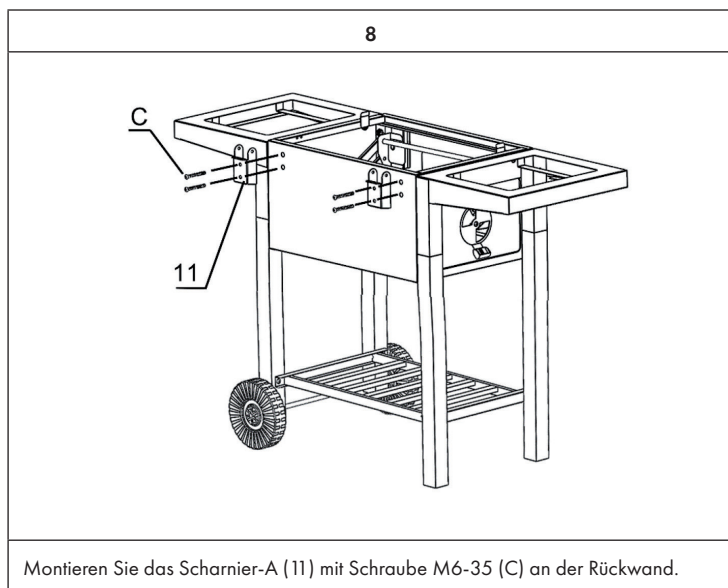
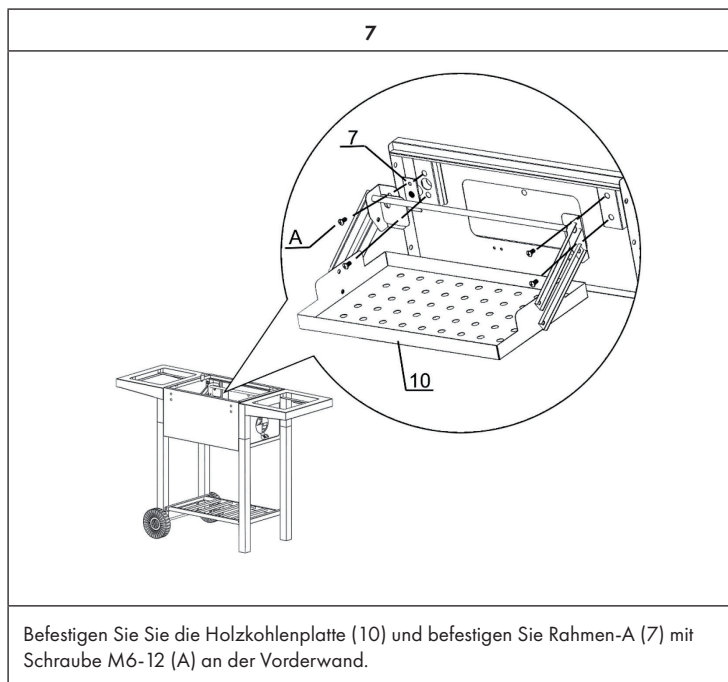


Befestigen Sie den Seitentische, die Beine und die Feuerschale mit Schraube M6-55 (D) und Mutter M6 (B).

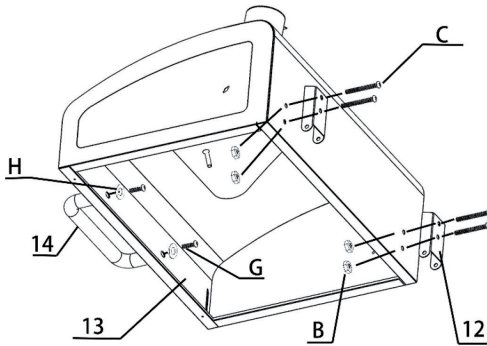
6



Montieren Sie den unteren Rahmen (6) mit Schraube M6-12(A) an den Beinen. Setzen Sie die Achse (9) in das Bein-A (4) ein und befestigen Sie denn die Räder (8) mit den Sicherungsklammern (E) an der Achse.

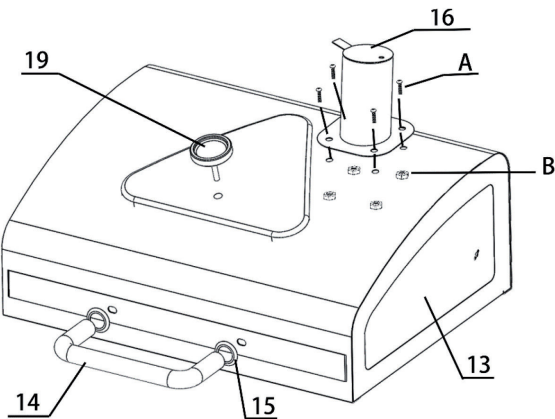


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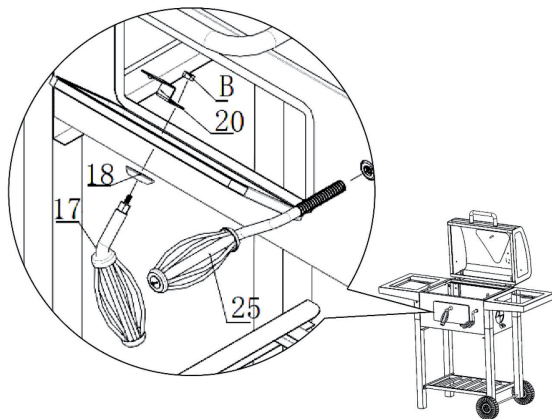
Montieren Sie das Scharnier-B (12) mit Schraube M6-35 (C) und Mutter M6 (B) am Deckel (13). Befestigen Sie den Deckelgriff (14) mit Unterlegscheibe-A (15), Schraube M6-35 (C) und Mutter M6 (B) am Deckel(13).

10



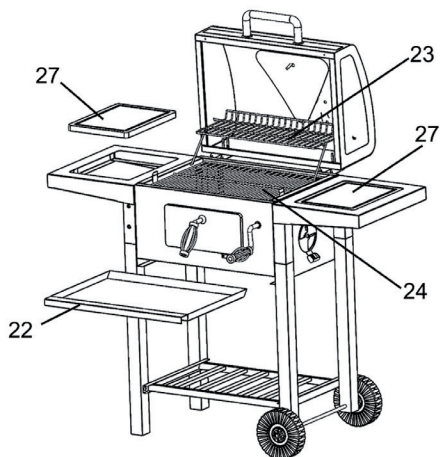
Befestigen Sie den Schornstein (16) mit Schraube M6-12 (A) und Mutter M6 (B) am Deckel (13). Befestigen Sie dann das Thermometer (19) am Deckel (13).

11



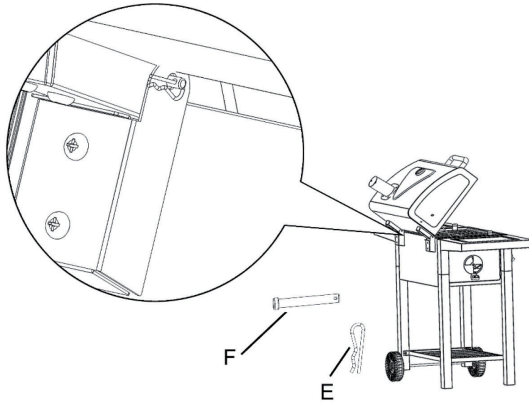
Schieben Sie den Griff der Feuerschale (17) durch die Unterlegscheibe-B (18) und den Rahmen (20) und befestigen Sie ihn mit einer Mutter M6 (B). Befestigen Sie dann den Einstellgriff (25) an der Feuerschale.

12



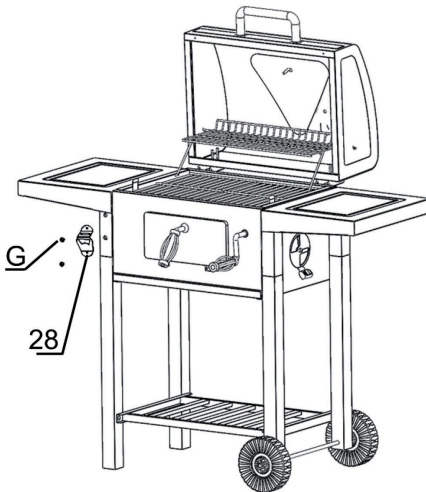
Platzieren Sie 2 Bambustische (27) auf den Seitentischen. Setzen Sie die Ascheschublade (22) in die Feuerschale ein. Öffnen Sie dann den Deckel und legen Sie die 2 Grillroste (23) und den Warmhaltegrill (24) in die Feuerschale.

13



Befestigen Sie die Feuerschale und den Deckel mit Sicherungsstiften (F) und Sicherungsklammern (E), wie in den Zeichnungen dargestellt.

14



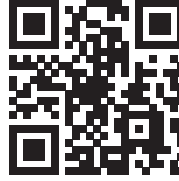
Befestigen Sie den Flaschenöffner (28) und die Beine mit Schraube M5-16 (G).





**Dear Customer,**

Congratulations on purchasing this device. Please read the following instructions carefully and follow them to prevent possible damages. We assume no liability for damage caused by disregard of the instructions and improper use. Scan the QR code to get access to the latest user manual and more product information.



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Parts 20  
Assembly 23

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## **MANUFACTURER & IMPORTER (UK)**

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**Manufacturer:**

Chal-Tec GmbH, Wallstrasse 16, 10179 Berlin, Germany.

**Importer for Great Britain:**

Berlin Brands Group UK Limited  
PO Box 42  
272 Kensington High Street  
London, W8 6ND  
United Kingdom

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## SAFETY INSTRUCTIONS

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### WARNING

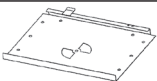

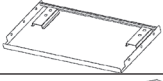




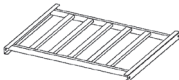



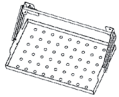



Risk of suffocation! Do not use the barbecue in a confined and/ or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.








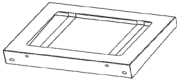
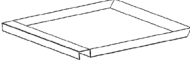




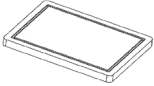

- Always place the grill on a firm, level and heat-resistant surface, away from fences, overhanging branches and other flammable materials.
- The grill must always be supervised by a knowledgeable adult.
- The charcoal grill is only intended for outdoor use. Do not use indoors!
- Do not use spirit or petrol for lighting or relighting! Use only firelighters complying to EN 1860-3! Never use denatured alcohol, paraffin oil, methyl alcohol, gasoline or similar solvents to light the grill. Use a suitable liquid lighter for lighting and follow the manufacturer's instructions. Stop adding a liquid lighter when the charcoal is burning.
- Most metal parts get hot. Wear protective gloves when touching the grill or turning the food. The grill must not be moved during operation.
- If fat drips on the charcoal, it will flare up. Have a finely adjusted water sprayer ready to put out such flames and prevent the food from burning.
- When the grilling is finished, extinguish the charcoal with a fine spray or cover the charcoal with sand.
- This grill will become very hot do not move it during operation.
- Make sure the grill is completely cool before moving it or emptying the ashes.
- Extend the life of the metal parts by not leaving the grill unprotected outdoors. Ideally, the grill should be stored in a garage or garden shed when not in use.
- Do not place the food on the grill until the fuel is covered with a coating of ash!
- Keep children and animals away from the device.









**CAUTION!**  
DO NOT USE ALCOHOL OR GASOLINE TO LIGHT  
OR RE-LIGHT!

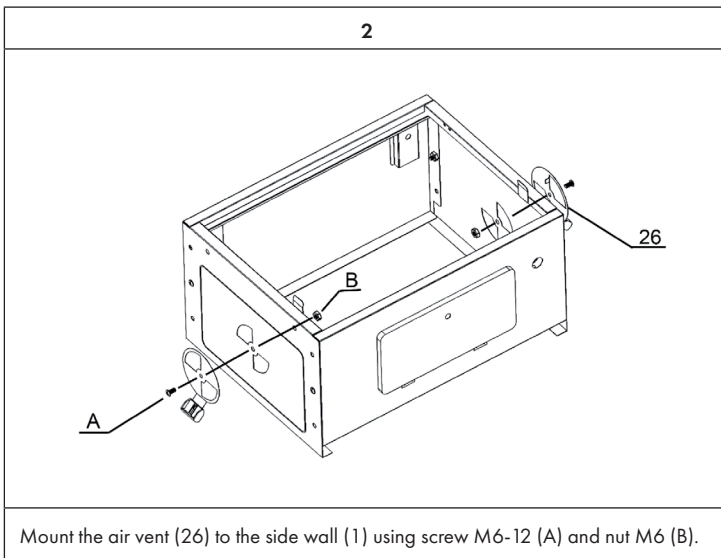
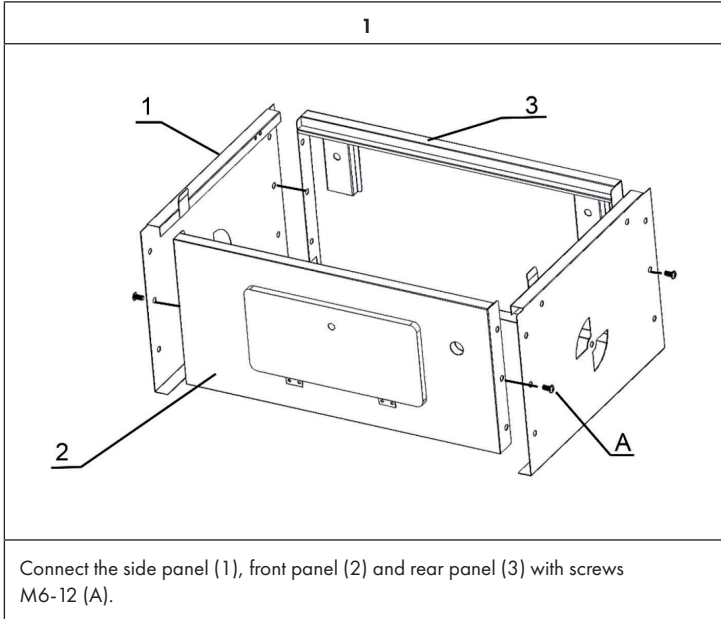
## PARTS

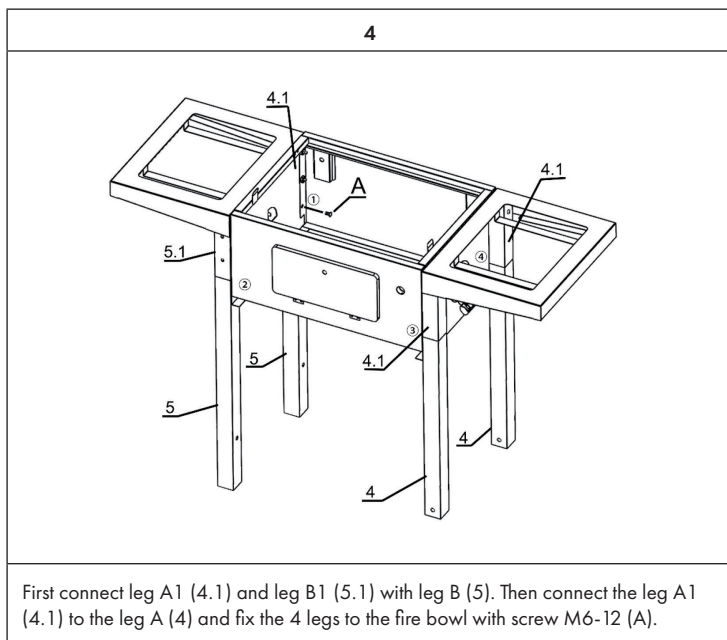
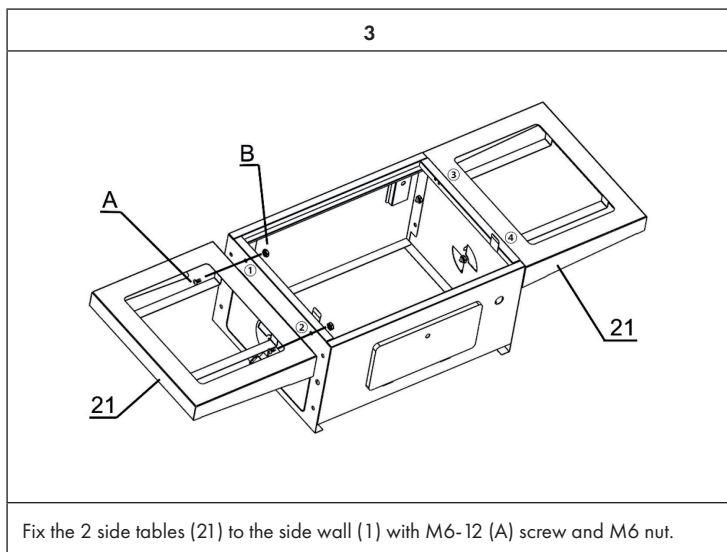
No.	Description	Picture	Pc.
1	Side wall		2
2	Front wall		1
3	Back wall		1
4	Leg-A		2
4.1	Leg A1		3
5	Leg-B		2
5.1	Leg-B1		1
6	Lower frame		1
7	Frame-A		1
8	Wheels		2
9	Axis		1
10	Charcoal board		1
11	Hinge-A		2
12	Hinge-B		2
13	Cover		1

No.	Description	Picture	Pc.
14	Lid handle		1
15	Washer-A		2
16	Chimney		1
17	Fire bowl handle		1
18	Washer-B		1
19	Thermometer		1
20	Frame-B		1
21	Side tables		2
22	Ash drawer		1
23	Heat-retaining grill		1
24	Barbecue grill		2
25	Height-adjustable handle		1
26	Ventilation		2
27	Bamboo table		2
28	Opener		1

## Hardware

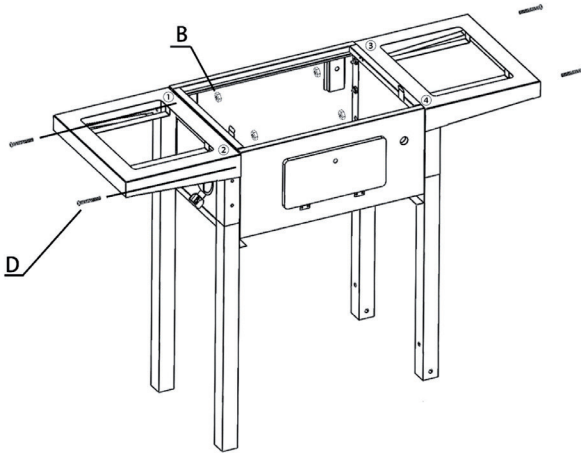
No.	Description	Picture	Pc.
A	Screw M6-12		26
B	Nut M6		19
C	Screw M6-35		8
D	screw M6-55		4
E	Safety clamps		4
F	Locking pins		2
G	Screw M5-16		4
H	Washer-H		2

**ASSEMBLY**



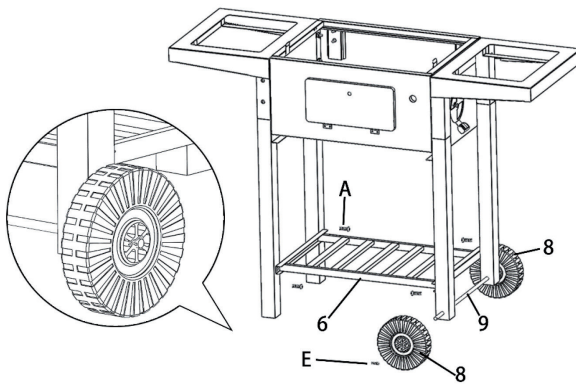


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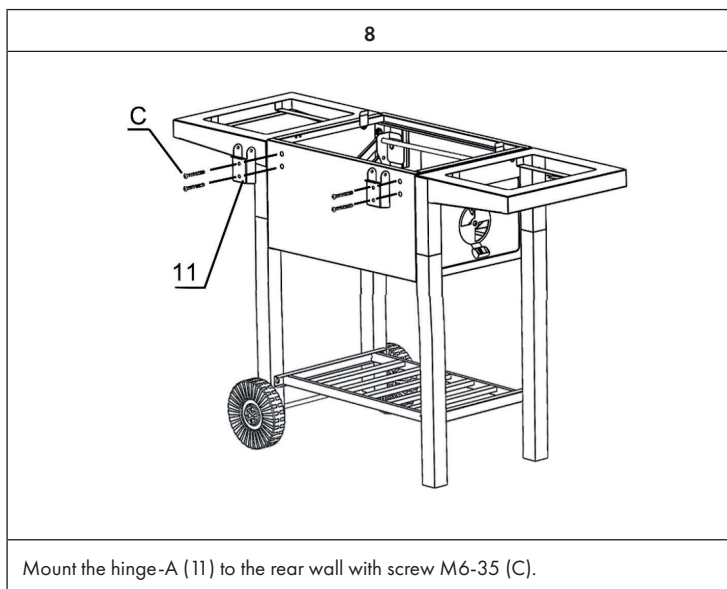
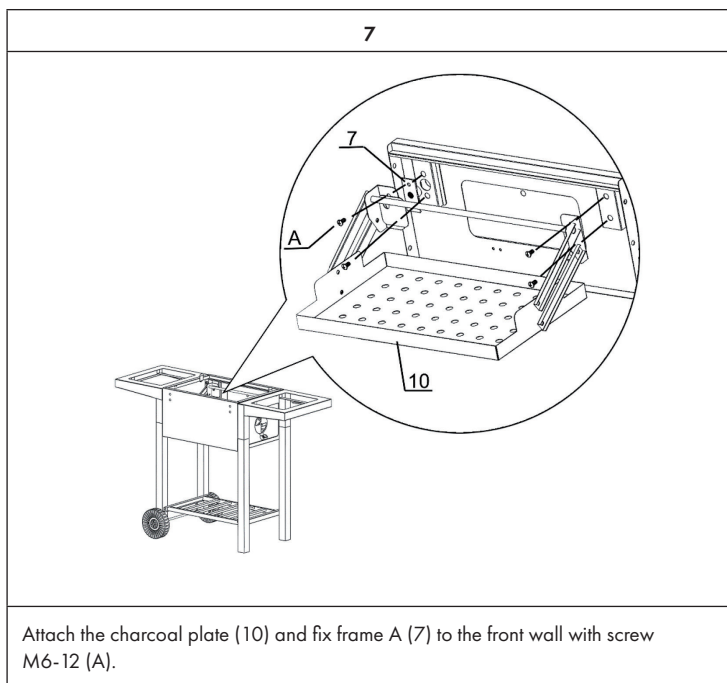


Fix the side tables, legs and fire bowl with screw M6-55 (D) and nut M6 (B).

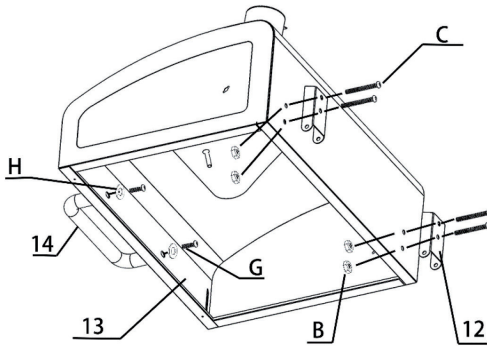
6



Mount the lower frame (6) to the legs with screw M6-12(A). Insert the axle (9) into the leg A (4) and fix the wheels (8) to the axle with the safety clips (E).

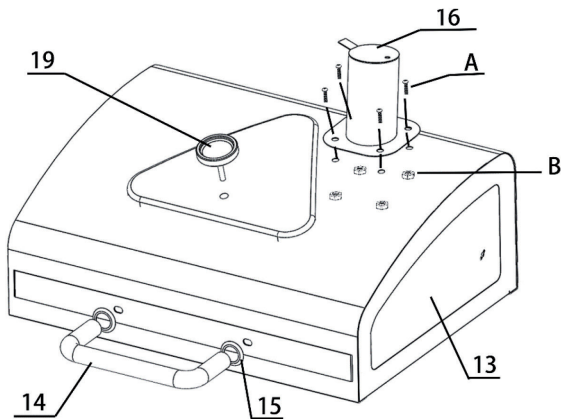


9



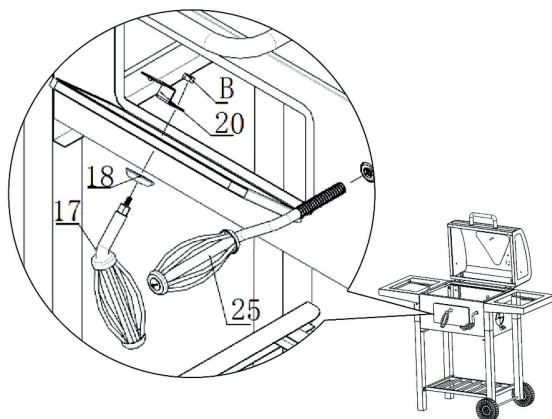
Fit the hinge-B (12) to the cover (13) with the M6-35 bolt (C) and M6 nut (B). Fix the lid handle (14) to the lid (13) with washer-A (15), screw M6-35 (C) and nut M6 (B).

10



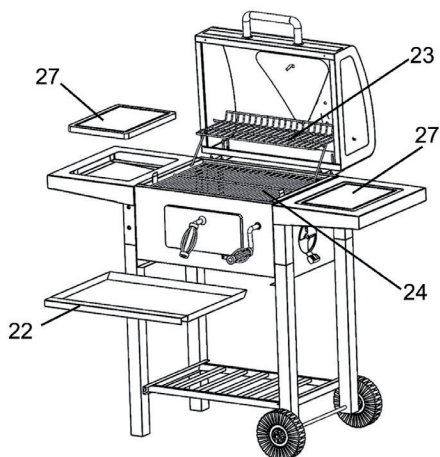
Fasten the chimney (16) to the cover (13) with screw M6-12 (A) and nut M6 (B). Then fix the thermometer (19) to the cover (13).

11



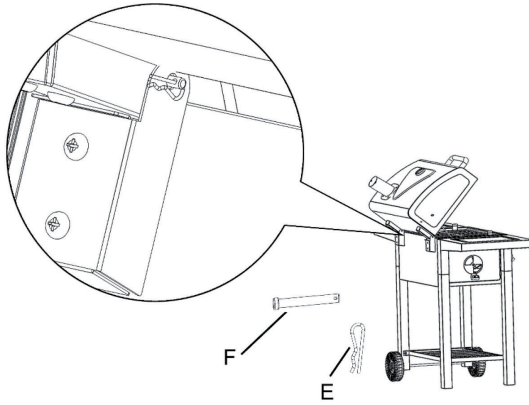
Push the handle of the fire bowl (17) through the washer-B (18) and the frame (20) and secure it with an M6 nut (B). Then attach the adjustment handle (25) to the fire bowl.

12



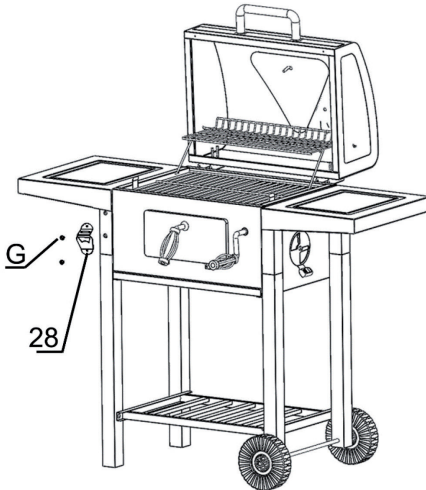
Place 2 bamboo tables (27) on the side tables. Place the ash drawer (22) in the fire bowl. Then open the lid and place the 2 grills (23) and the warming grill (24) in the fire bowl.

13



Secure the fire bowl and lid with safety pins (F) and safety clips (E) as shown in the drawings.

14



Fix the bottle opener (28) and the legs with screw M5-16 (G).



**Estimado cliente:**

Le felicitamos por la adquisición de este producto. Lea atentamente las siguientes instrucciones y sígalas para evitar posibles daños. No asumimos ninguna responsabilidad por los daños causados por el incumplimiento de las instrucciones y el uso inadecuado. Escanee el siguiente código QR para obtener acceso a la última guía del usuario y más información sobre el producto.



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**ÍNDICE**

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Montaje 37

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**FABRICANTE E IMPORTADOR (REINO UNIDO)**

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**Fabricante:**

Chal-Tec GmbH, Wallstraße 16, 10179 Berlín, Alemania.

**Importador para Gran Bretaña:**

Berlin Brands Group UK Limited

PO Box 42

272 Kensington High Street

London, W8 6ND

United Kingdom

## INDICACIONES DE SEGURIDAD



### ADVERTENCIA

¡Peligro de asfixia! No use la barbacoa en un espacio cerrado y/o habitable, p.e. vivienda, tienda de campaña, caravana, autocaravana, embarcación. Peligro de envenenamiento mortal por monóxido de carbono.

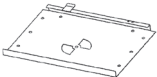

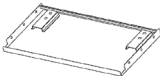




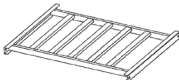



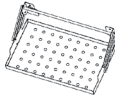



- Coloque siempre la barbacoa sobre una superficie resistente al calor, sólida y plana, a suficiente distancia de vallas, ramas suspendidas y otro material inflamable.
- La barbacoa siempre debe estar controlada por una persona adulta y capacitada.
- La barbacoa de carbón está pensada únicamente para su uso en el exterior. ¡No utilizar en locales cerrados!
- ¡No use alcohol o gasolina para encender o avivar el fuego! Utilice únicamente los combustibles de encendido conformes a la Norma EN 1860-3. Para encender la barbacoa, nunca utilice bebidas alcohólicas, aceite de parafina, alcohol etílico, gasolina ni solventes similares. Para encender la barbacoa, utilice un encendedor líquido adecuado y siga las indicaciones del fabricante. No añada ningún otro encendedor líquido cuando el carbón esté ardiendo.
- La mayoría de las partes metálicas se calentarán mucho. Utilice guantes protectores para tocar la barbacoa o voltear los alimentos. La barbacoa no debe moverse durante su funcionamiento.
- Si se cae grasa al carbón, pueden producirse llamas. Tenga a mano un pulverizador de agua para sofocar esas llamas y evitar que se quemen los alimentos.
- Cuando finalice la cocción, apague el carbón con una pulverización de niebla fina o cúbralo con arena.
- ¡Esta barbacoa se calentará mucho. no la mueva durante su utilización!
- Asegúrese de que la barbacoa se haya enfriado por completo antes de moverla o de vaciar las cenizas.
- Prolongue la vida útil de las piezas metálicas no dejando la barbacoa sin proteger al aire libre. En el caso ideal, la barbacoa debería guardarse en un garaje o cobertizo de jardín cuando no se utilice.
- Coloque los alimentos solo cuando el carbón esté cubierto con una capa de cenizas.
- Mantenga a los niños y mascotas alejados del aparato.








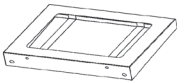
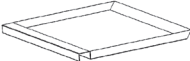

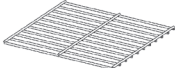
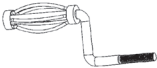

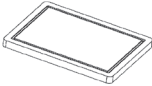



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**¡ATENCIÓN!**  
¡NO UTILICE ALCOHOL O GASOLINA PARA  
ENCENDER O REENCENDER!

## PIEZAS

Núm.	Descripción	Imagen	Pz.
1	Pared lateral		2
2	Pared delantera		1
3	Pared trasera		1
4	Pata A		2
4.1	Pata A 1		3
5	Pata B		2
5.1	Pata B 1		1
6	Marco inferior		1
7	Marco A		1
8	Ruedas		2
9	Eje		1
10	Tablero para carbón		1
11	Bisagra A		2
12	Bisagra B		2
13	Tapa		1

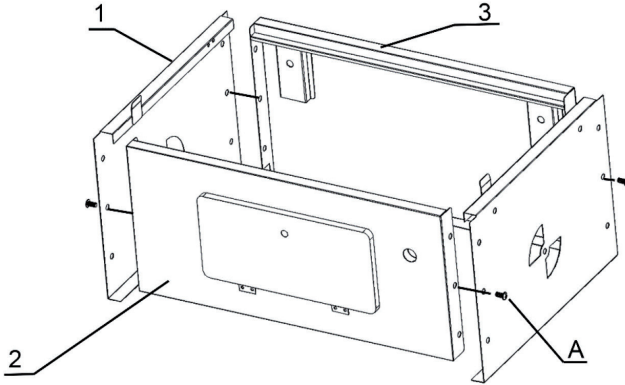
Núm.	Descripción	Imagen	Pz.
14	Asa de la tapa		1
15	Arandela A		2
16	Chimenea		1
17	Mango del recipiente de asado		1
18	Arandela B		1
19	Termómetro		1
20	Marco B		1
21	Mesa lateral		2
22	Cajón de ceniza		1
23	Parrilla de calor		1
24	Parrilla de calor		2
25	Mango para regular la altura		1
26	Respiradero		2
27	Masa de bambú		2
28	Abridor		1

## Piezas pequeñas

Núm.	Descripción	Imagen	Pz.
A	Tornillo M6-12		26
B	Tuerca M6		19
C	Tornillo M6-35		8
D	Tornillo M6-55		4
E	Pasador		4
F	Bulón de enganche		2
G	Tornillo M5-16		4
H	Arandela H		2

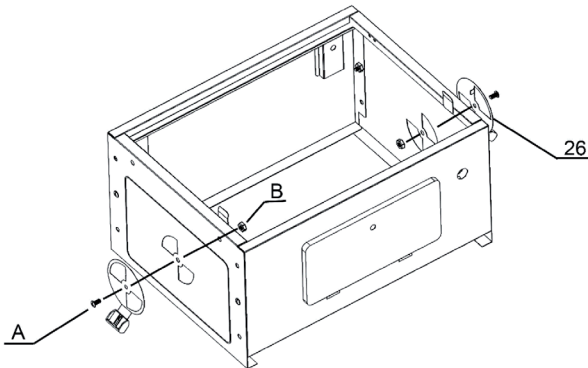
## MONTAJE

1



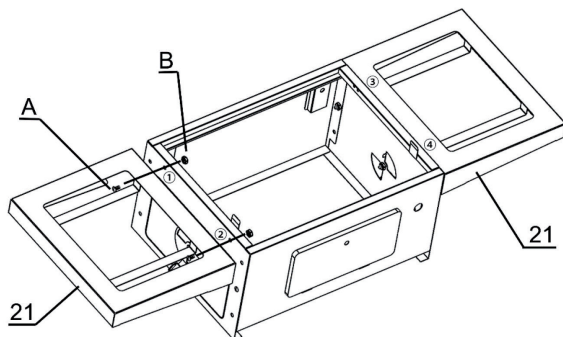
Conecta el panel lateral (1), el panel frontal (2) y el panel trasero (3) con los tornillos M6-12 (A).

2



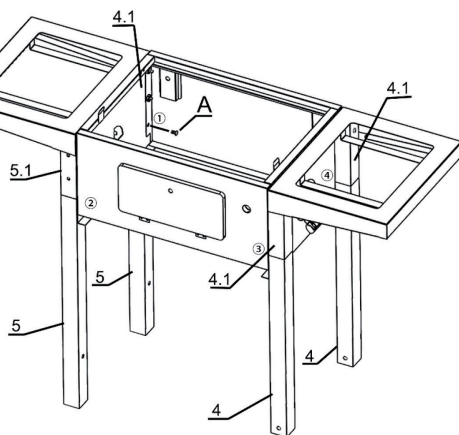
Montar el respiradero de aire (26) en la pared lateral (1) con el tornillo M6-12 (A) y la tuerca M6 (B).

3



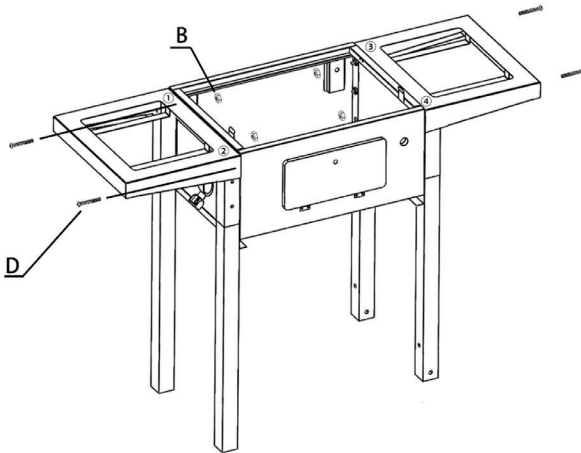
Fije las 2 mesas laterales (21) a la pared lateral (1) con el tornillo M6-12(A) y la tuerca M6.

4



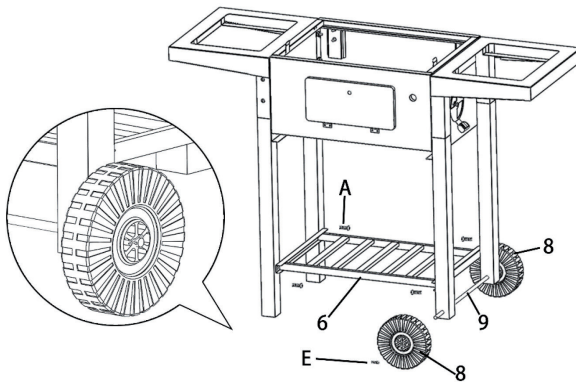
Primero una la pata A1 (4.1) y la pata B1 (5.1) con la pata B (5). A continuación, una la pata A1 (4.1) a la pata A (4) y fije las 4 patas al recipiente de asado con el tornillo M6-12 (A).

5

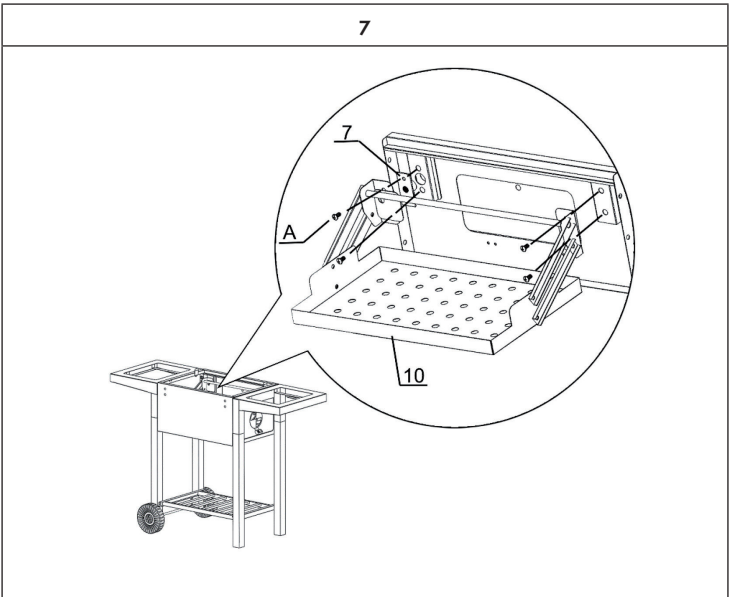


Fije las mesas laterales, las patas y el recipiente de asado con un tornillo M6-55 (D) y una tuerca M6 (B).

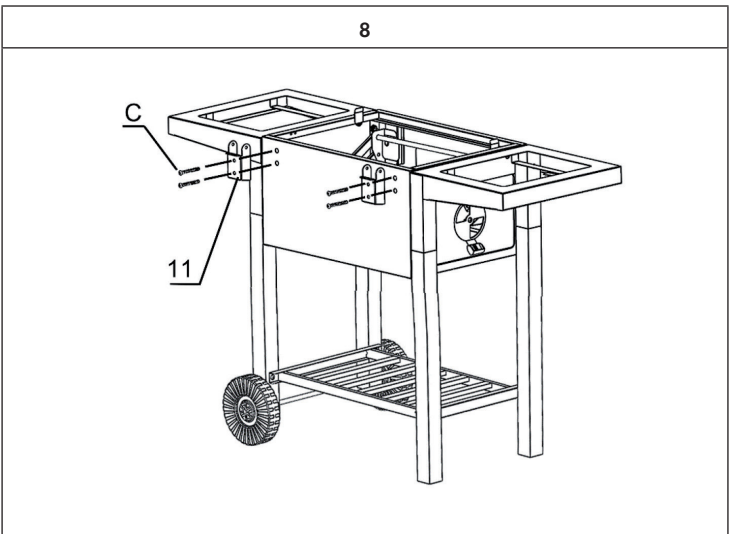
6



Monte el marco inferior (6) a las patas con el tornillo M6-12(A). Inserte el eje (9) en la pata A (4) y asegure las ruedas (8) al eje con los pasadores de sujeción (E).



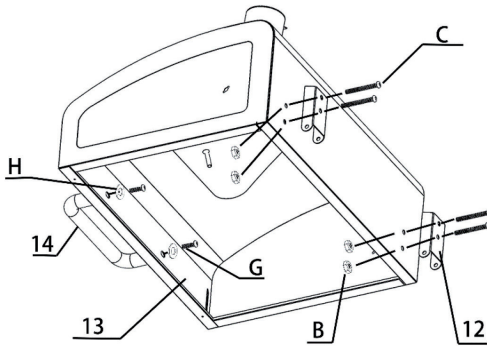
Fije la placa de carbón (10) y fije el marco A (7) a la pared frontal con el tornillo M6-12 (A).



Monte la bisagra-A (11) en la pared trasera con el tornillo M6-35 (C).

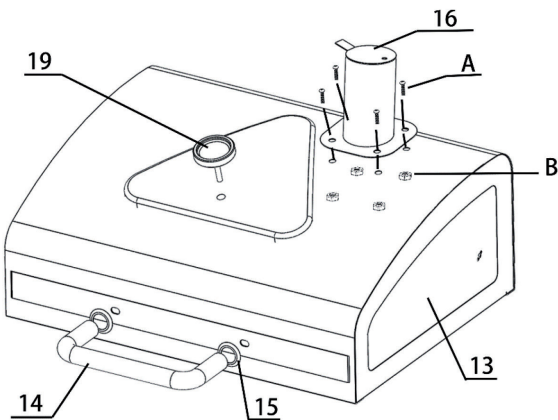


9



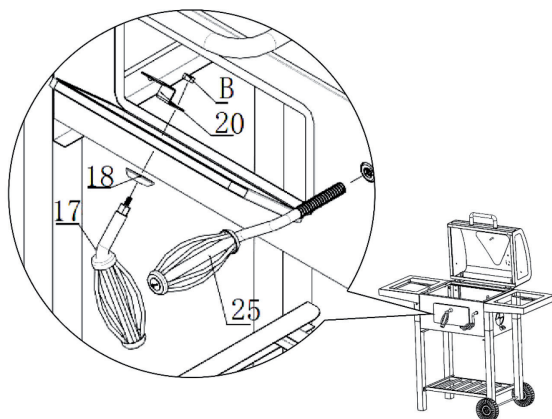
Monte la bisagra-B (12) en la cubierta (13) con un tornillo M6-35 (C) y una tuerca M6 (B). Fije el mango de la tapa (14) a la tapa (13) con la arandela-A (15), el tornillo M6-35 (C) y la tuerca M6 (B).

10



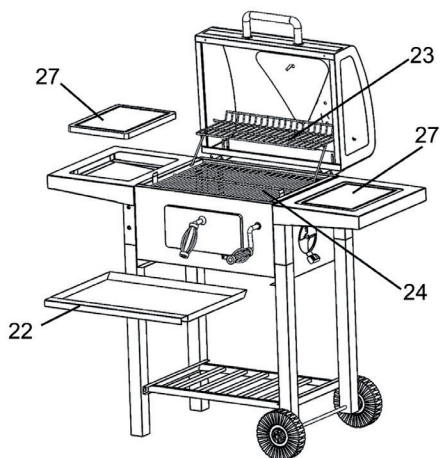
Fije la chimenea (16) a la tapa (13) con el tornillo M6-12 (A) y la tuerca M6 (B). Luego, coloque el termómetro (19) en la cubierta (13).

11



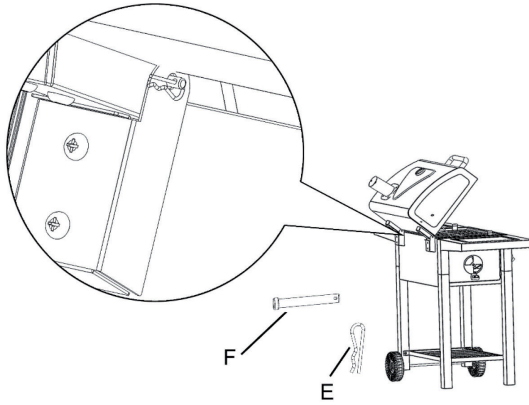
Empuje el asa del recipiente de asado (17) a través de la arandela-B (18) y el marco (20) y asegúrelo con una tuerca M6 (B). Luego, coloque la manija de ajuste (25) en el recipiente de asado.

12



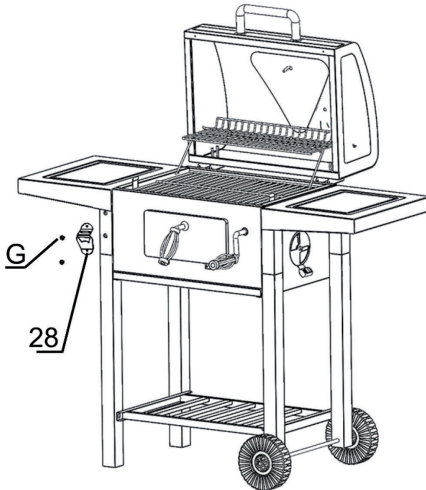
Coloque las 2 mesas de bambú (27) en las mesas laterales. Ponga el cajón de las cenizas (22) en el recipiente de asado. Entonces abra la tapa y coloque las 2 rejillas de la parrilla (23) y la parrilla para calentar (24) en el recipiente de asado.

13



Asegure el recipiente de asado y la tapa con pasadores de seguridad (F) y clips de seguridad (E) como se muestra en los dibujos.

14

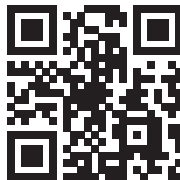


Fije el abrebotellas (28) y las patas con el tornillo M5-16 (G).



**Chère cliente, cher client,**

Toutes nos félicitations pour l'acquisition de ce nouvel appareil. Veuillez lire attentivement et respecter les instructions de ce mode d'emploi afin d'éviter d'éventuels dommages. Nous ne saurions être tenus pour responsables des dommages dus au non-respect des consignes et à la mauvaise utilisation de l'appareil. Scannez le QR-Code pour obtenir la dernière version du mode d'emploi et des informations supplémentaires concernant le produit.



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## **SOMMAIRE**

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## **FABRICANT ET IMPORTATEUR (UK)**

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### **Fabricant :**

Chal-Tec GmbH, Wallstraße 16, 10179 Berlin, Allemagne.

### **Importateur pour la Grande Bretagne :**

Berlin Brands Group UK Limited

PO Box 42

272 Kensington High Street

London, W8 6ND

United Kingdom

## CONSIGNES DE SÉCURITÉ



### MISE EN GARDE

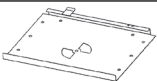

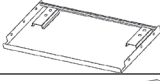








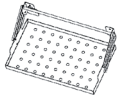



Risque d'étouffement ! Ne pas utiliser le barbecue dans un espace confiné et/ou habitable par exemple des maisons, tentes, caravanes, camping-cars, bateaux. Risque de décès par empoisonnement au monoxyde de carbone.

- Placez toujours le barbecue sur une surface ferme, plane et résistante à la chaleur, loin des clôtures, des branches en surplomb et d'autres matériaux inflammables.
- Le barbecue doit toujours être surveillé par un adulte compétent.
- Le barbecue au charbon est uniquement destiné à une utilisation en extérieur. Ne pas utiliser dans des locaux fermés !
- 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. N'utilisez jamais d'alcool dénaturé, d'huile de paraffine, d'alcool méthylique, d'essence ou de solvants similaires pour allumer le barbecue. Utilisez un allume feu liquide approprié et suivez les instructions du fabricant. Arrêtez d'ajouter de l'allume-feu liquide lorsque le charbon de bois brûle.
- La plupart des pièces métalliques deviennent chaudes. Portez des gants de protection lorsque vous touchez le barbecue ou retournez les aliments. Le barbecue ne doit pas être déplacé pendant le fonctionnement.
- Si de la graisse coule sur le charbon de bois, il s'enflammera. Préparez un pulvérisateur d'eau finement réglé pour éteindre de telles flammes et empêcher les aliments de brûler.
- Lorsque la cuisson est terminée, éteignez le charbon avec un jet fin ou recouvrez le charbon de sable.
- Ce barbecue va devenir très chaud. Ne pas le déplacer pendant son utilisation.
- Assurez-vous que le barbecue est complètement froid avant de le déplacer et de vider les cendres.
- Prolongez la durée de vie des pièces métalliques en ne laissant pas le barbecue sans protection à l'extérieur. Idéalement, le barbecue doit être rangé dans un garage ou un abri de jardin lorsqu'il n'est pas utilisé.
- Ne placez pas les grillades tant que le combustible n'est pas recouvert d'une couche de cendres !
- Tenez les enfants et les animaux domestiques à distance de l'appareil.








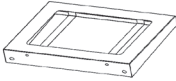
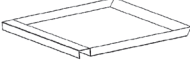

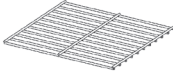
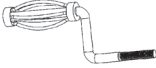

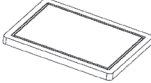

		
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**ATTENTION !**  
N'UTILISEZ PAS D'ALCOOL OU D'ESSENCE POUR  
ALLUMER OU RALLUMER LE FEU !









## PIÈCES DÉTACHÉES

N°	Description	Illustration	Qté
1	Paroi latérale		2
2	Panneau avant		1
3	Fond		1
4	Pied-A		2
4.1	Be Pied in-A1		3
5	Pied -B		2
5.1	Pied -B1		1
6	Cadre inférieur		1
7	Cadre -A		1
8	Roues		2
9	Axe		1
10	Plaque à charbons de bois		1
11	Charnière A		2
12	Charnière B		2
13	Couvercle		1

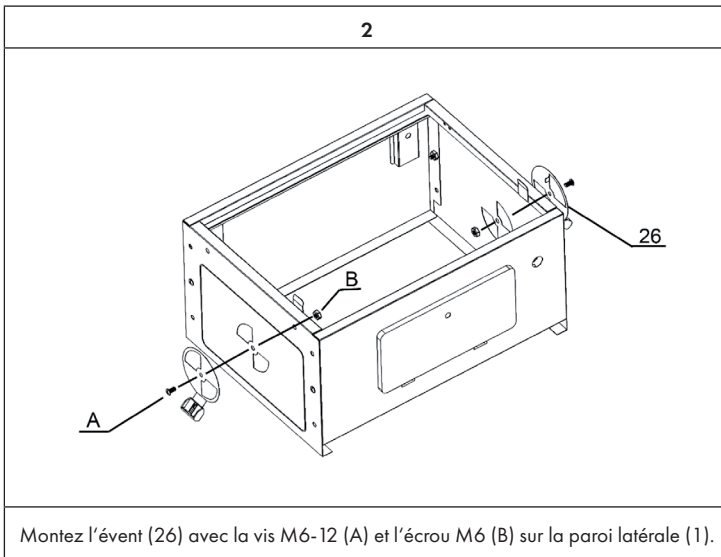
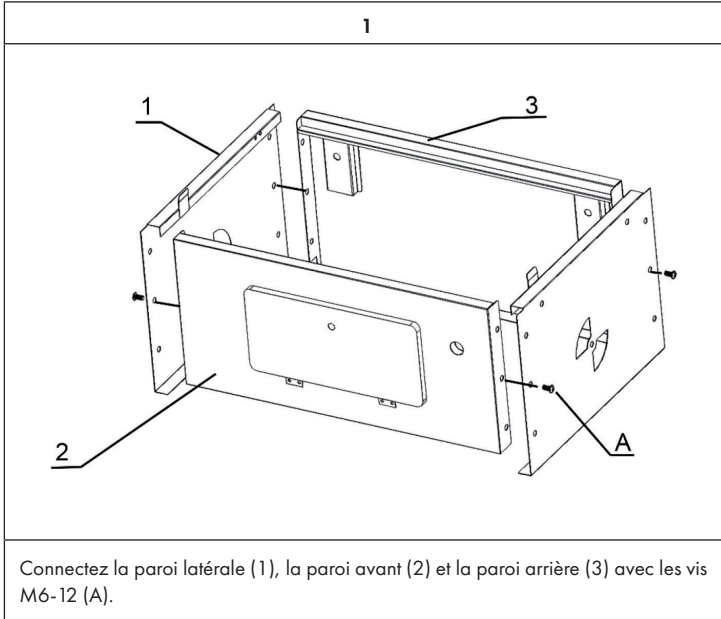


N°	Description	Illustration	Qté
14	Poignée du couvercle		1
15	Rondelle A		2
16	Conduit de cheminée		1
17	Poignée de brasero		1
18	Rondelle B		1
19	Thermomètre		1
20	Cadre B		1
21	Tablettes latérales		2
22	Tiroir à cendres		1
23	Grille de réchauffage		1
24	Grille de cuisson		2
25	Poignée réglable en hauteur		1
26	Ventilation		2
27	Table en bambou		2
28	Décapsuleur		1

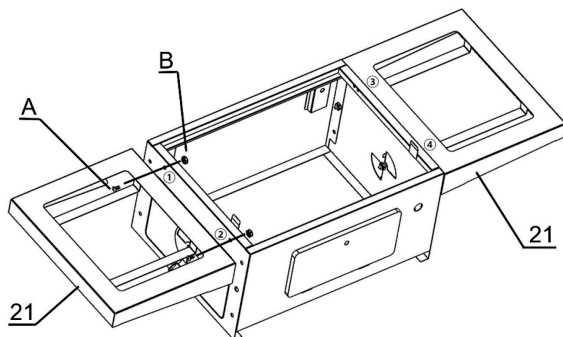
## Petits éléments

N°	Description	Illustration	Qté
A	Vis M6-12		26
B	Écrou M6		19
C	Vis M6-35		8
D	Vis M6-55		4
E	Clips de fixation		4
F	Goupille de sécurité		2
G	Vis M5-16		4
H	Rondelle H		2

## ASSEMBLAGE

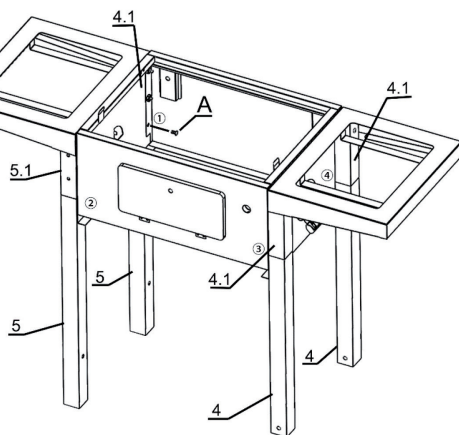


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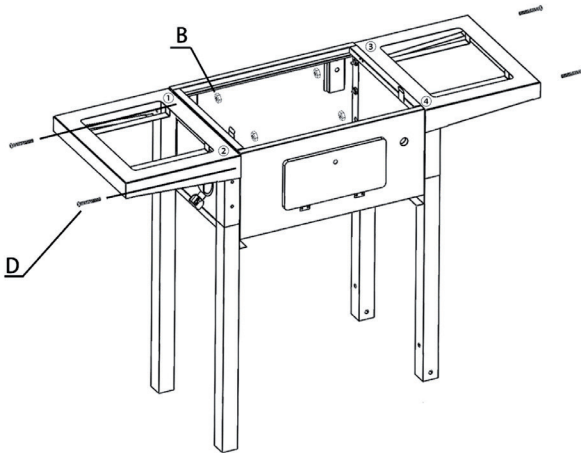
Fixez les 2 tablettes latérales (21) à la paroi latérale (1) avec la vis M6-12 (A) et l'écrou M6.

4



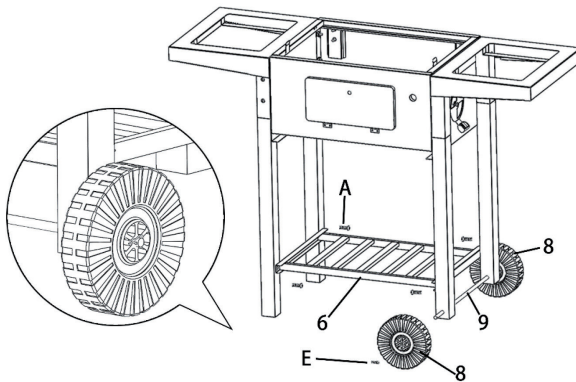
Connectez d'abord le pied A1 (4.1) et le pied B1 (5.1) avec le pied B (5). Ensuite, connectez le pied A1 (4.1) au pied A (4) et fixez les 4 pieds au braséro avec la vis M6-12 (A).

5

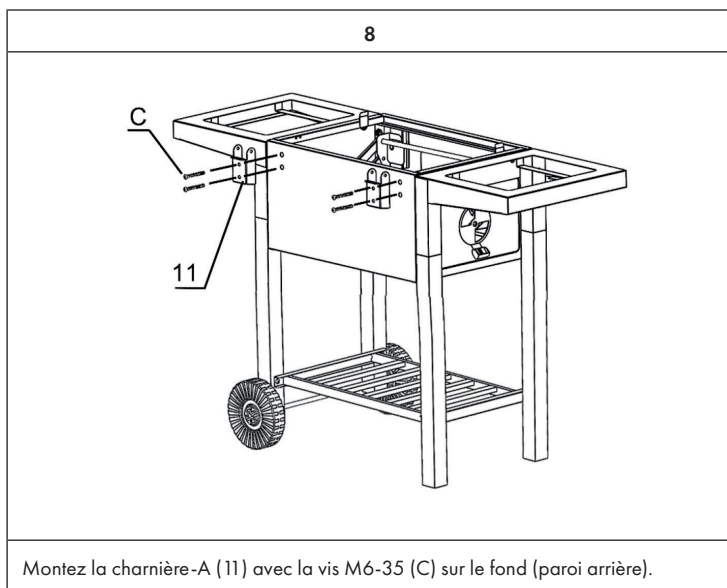
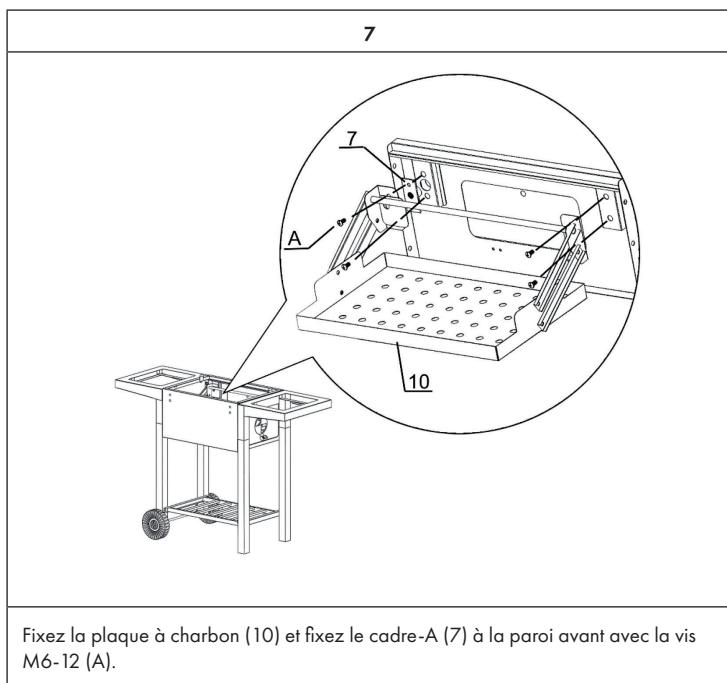


Fixez les tables d'appoint latérales, les pieds et le braséro avec les vis M6-55 (D) et les écrous M6 (B).

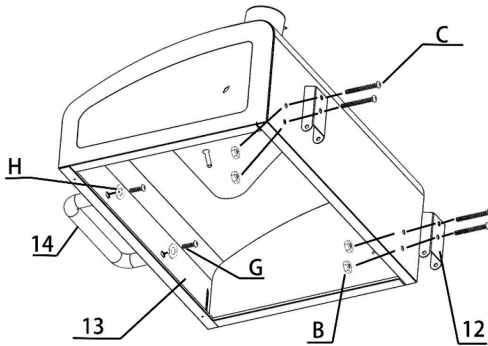
6



Montez le cadre inférieur (6) sur les pieds avec la vis M6-12 (A). Insérez l'axe (9) dans la jambe-A (4) puis fixez les roues (8) à l'axe avec les clips de verrouillage (E).

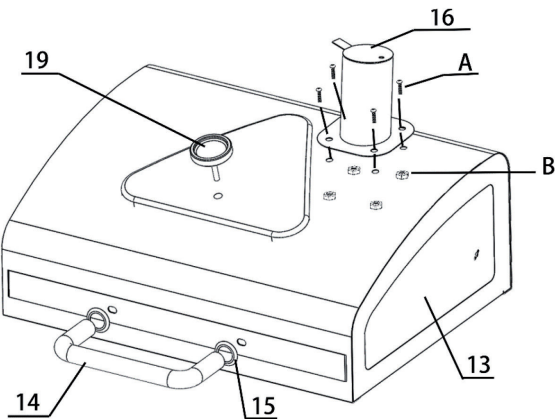


9



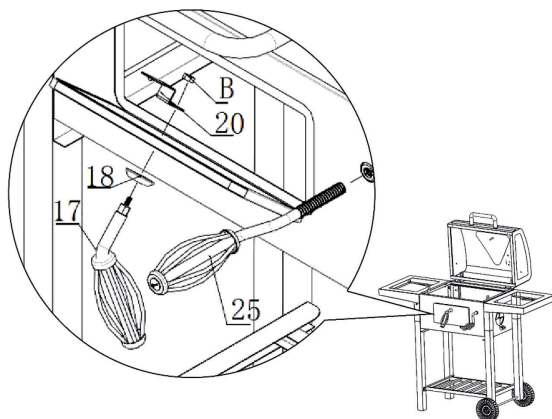
Montez la charnière B (12) avec la vis M6-35 (C) et l'écrou M6 (B) sur le couvercle (13). Fixez la poignée du couvercle (14) avec la rondelle A (15), la vis M6-35 (C) et l'écrou M6 (B) sur le couvercle (13).

10



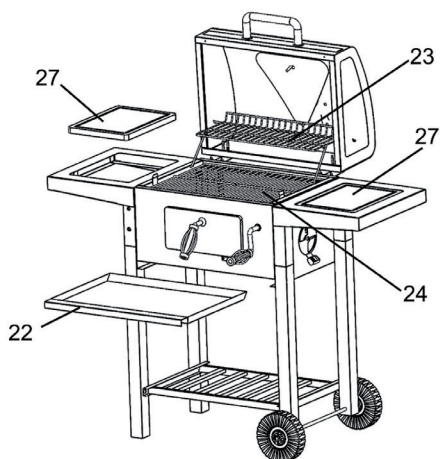
Fixez la cheminée (16) au couvercle (13) avec la vis M6-12 (A) et l'écrou M6 (B). Fixez ensuite le thermomètre (19) au couvercle (13).

11



Faites glisser la poignée du foyer (17) à travers la rondelle B (18) et le cadre (20) et fixez-la avec un écrou M6 (B). Ensuite, fixez la poignée de réglage (25) au braséro.

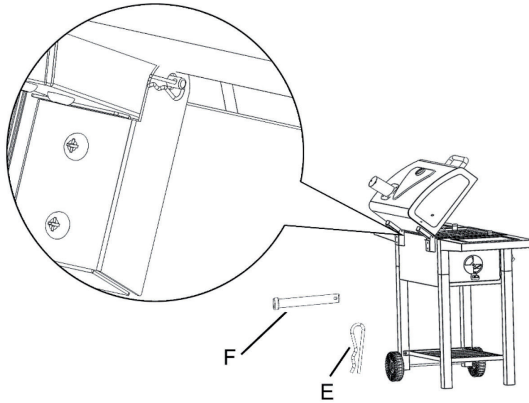
12



Placez 2 tablettes en Bambou (27) sur les tables d'appoint. Placez le tiroir à cendres (22) dans le braséro. Ensuite, ouvrez le couvercle et placez les 2 grilles de cuisson (23) et la grille chauffante (24) dans le braséro.

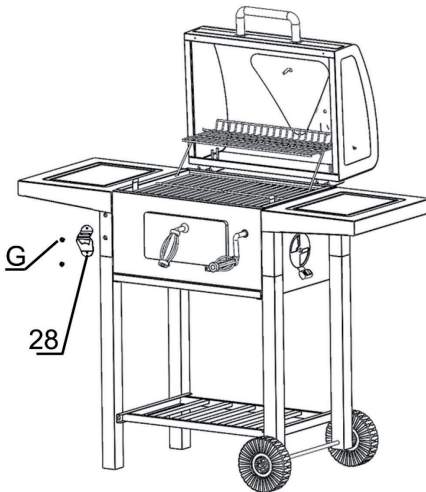


13



Fixez le braséro et le couvercle avec des goupilles de verrouillage (F) et des clips (E) comme indiqué sur les dessins.

14

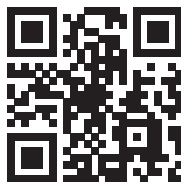


Fixez le décapsuleur (28) et les pieds avec la vis M5-16 (G).



**Gentile cliente,**

La ringraziamo per aver acquistato il dispositivo. La preghiamo di leggere attentamente le seguenti istruzioni per l'uso e di seguirle per evitare possibili danni. Non ci assumiamo alcuna responsabilità per danni scaturiti da una mancata osservazione delle avvertenze di sicurezza e da un uso improprio del dispositivo. Scansionare il codice QR seguente, per accedere al manuale d'uso più attuale e per ricevere informazioni sul prodotto.



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## **INDICE**

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Avvertenze di sicurezza 60  
Singoli componenti 62  
Assemblaggio 65

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## **PRODUTTORE E IMPORTATORE (UK)**

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**Produttore:**

Chal-Tec GmbH, Wallstraße 16, 10179 Berlino, Germania.

**Importatore per la Gran Bretagna:**

Berlin Brands Group UK Limited  
PO Box 42  
272 Kensington High Street  
London, W8 6ND  
United Kingdom

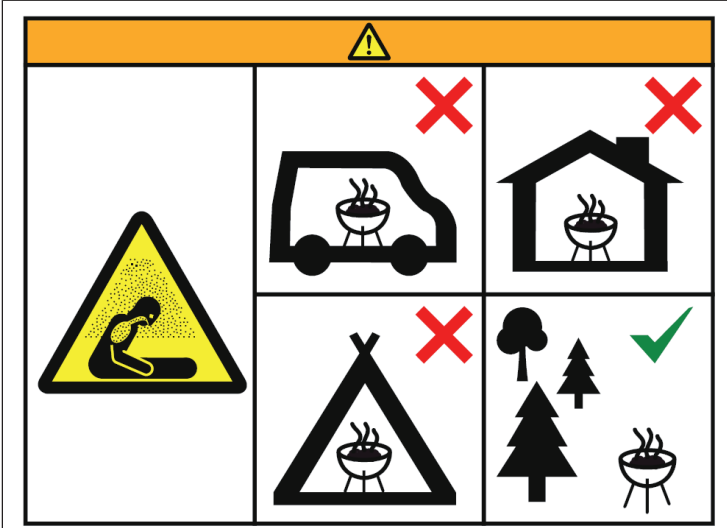
## AVVERTENZE DI SICUREZZA



### AVVERTIMENTO

Pericolo di soffocamento! Non utilizzare il barbecue in uno spazio confinato e/o abitabile, per esempio in case, tende, caravan, case mobili, barche. Pericolo di morte per avvelenamento da monossido di carbonio.

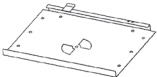

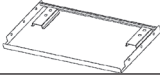




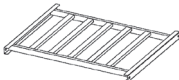



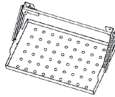



- Posizionare sempre la griglia su una superficie stabile, piana e resistente al calore, a distanza sufficiente da recinti, rami e altri materiali infiammabili.
- La griglia deve essere sempre tenuta sotto controllo da una persona adulta e in grado di utilizzarla in sicurezza.
- La griglia a carbonella può essere utilizzata solo all'aperto. Non utilizzarlo in ambienti chiusi!
- Non usare alcol o benzina per accendere o ravvivare la fiamma! Utilizzare solo gli accenditori conformi alla norma EN 1860-3! Non utilizzare assolutamente spirito, olio di paraffina, metanolo, benzina o solventi simili per accendere la griglia. Utilizzare un liquido accendifuoco adatto e rispettare le indicazioni d'uso del produttore. Quando la carbonella arde, non aggiungere altro liquido accendifuoco.
- La maggior parte dei componenti metallici diventa bollente. Indossare guanti protettivi quando si tocca la griglia o si girano le pietanze. La griglia non può essere spostata durante l'uso.
- Quando il grasso gocciola sulle braci possono formarsi fiamme. Tenere un nebulizzatore con dell'acqua a portata di mano per estinguere tali fiamme ed evitare di bruciare gli alimenti.
- Al termine della cottura, spegnere le braci con il nebulizzatore o coprirle con della sabbia.
- Questo barbecue diventerà molto caldo, non movimentarlo durante il funzionamento.
- Assicurarsi che la griglia si sia completamente raffreddata prima di spostarla o rimuovere la cenere.
- Per permettere ai componenti metallici di durare a lungo, non lasciare la griglia all'aperto senza protezione. Si consiglia di conservare la griglia in garage o capanni quando non viene utilizzata.
- Poggiare gli alimenti da grigliare solo quando la carbonella è coperta da uno strato di cenere!
- Tenere bambini e animali domestici lontano dal dispositivo.








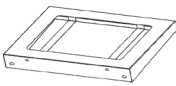
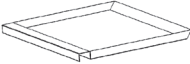

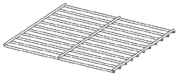
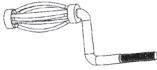

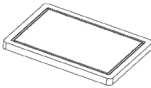



**ATTENZIONE!**









NON UTILIZZARE ALCOOL O BENZINA PER  
ACCENDERE O RAVVIVARE IL FUOCO!

## SINGOLI COMPONENTI

N°	Nome	Immagine	Qtà.
1	Parete laterale		2
2	Parete anteriore		1
3	Parete posteriore		1
4	Gamba A		2
4.1	Gamba A1		3
5	Gamba B		2
5.1	Gamba B1		1
6	Telaio inferiore		1
7	Telaio A		1
8	Ruote		2
9	Asse		1
10	Pannello per carbonella		1
11	Cerniera A		2
12	Cerniera B		2
13	Deckel		1

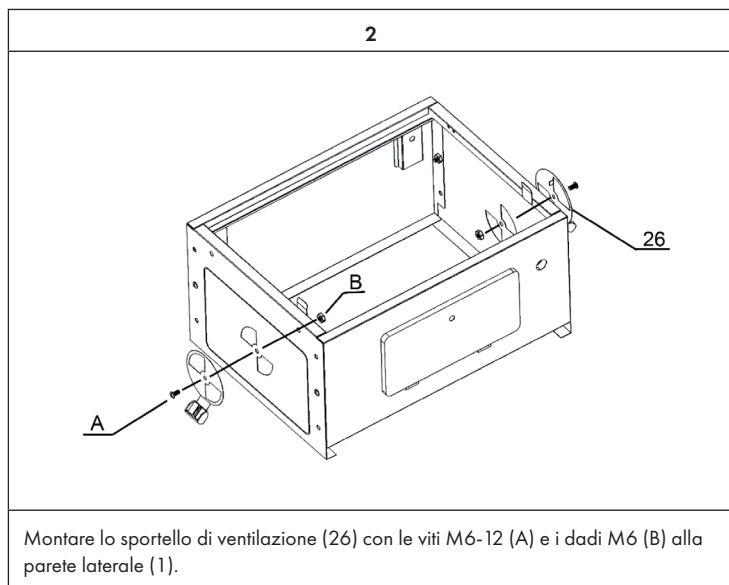
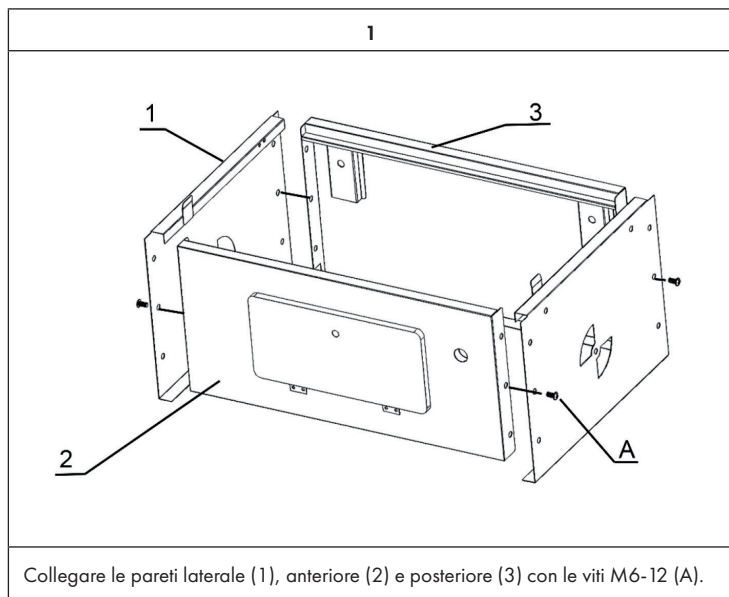
N°	Nome	Immagine	Qtà.
14	Impugnatura coperchio		1
15	Rondella A		2
16	Canna fumaria		1
17	Impugnatura braciere		1
18	Rondella B		1
19	Termometro		1
20	Telaio B		1
21	Tavolini laterali		2
22	Cassetto per la cenere		1
23	Grill per mantenimento calore		1
24	Griglia di cottura		2
25	Impugnatura regolabile in altezza		1
26	Sportello di ventilazione		2
27	Tavolo di bambù		2
28	Apribottiglie		1

## Piccoli componenti

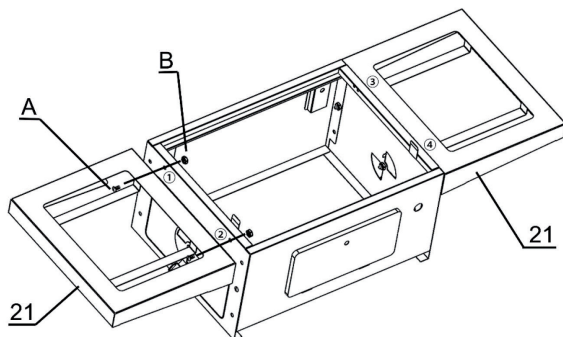
N°	Nome	Immagine	Qtà.
A	Vite M6-12		26
B	Dado M6		19
C	Vite M6-35		8
D	Vite M6-55		4
E	Clip di fissaggio		4
F	Perni di fissaggio		2
G	Vite M5-16		4
H	Rondella H		2



## ASSEMBLAGGIO

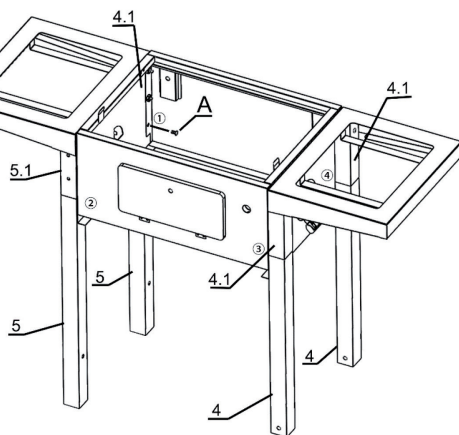


3



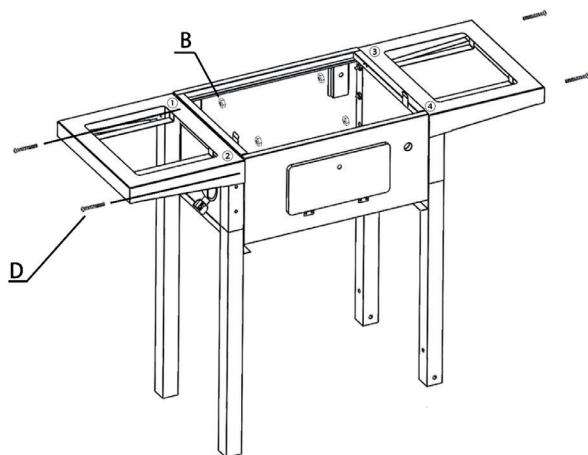
Fissare i 2 tavolini laterali (21) con le viti M6-12 (A) e dadi M6 alla parete laterale (1).

4



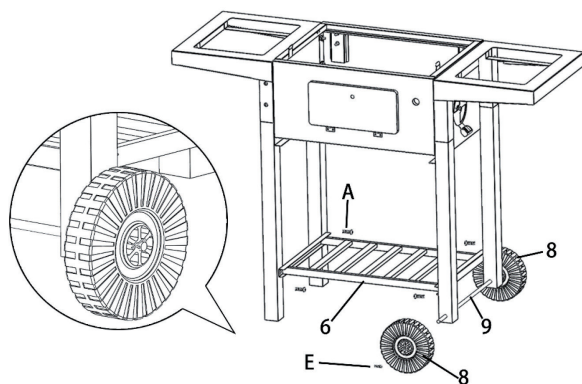
Collegare prima la gamba A1 (4.1) e poi la gamba B1 (5.1) con la gamba B (5). Collegare poi la gamba A1 (4.1) con la gamba A (4) e fissare le 4 gambe con le viti M6-12 (A) al bracciere.

5



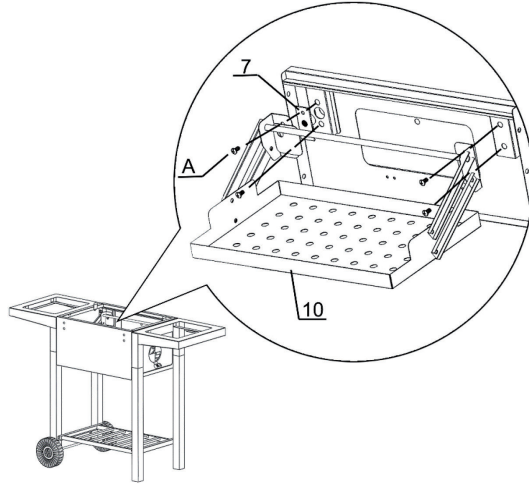
Fissare i 2 tavolini laterali, le gambe e il bracciolo con le viti M6-55 (D) e dadi M6 (B).

6



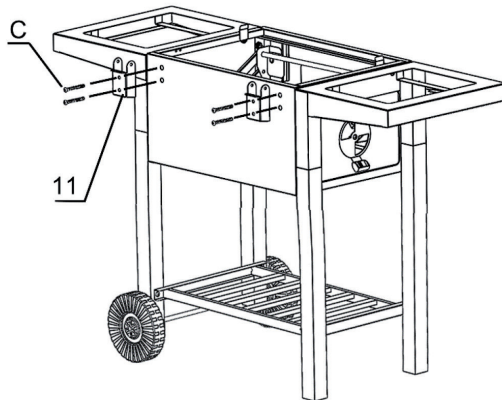
Montare il telaio inferiore (6) con le viti M6-12 (A) alle gambe. Inserire l'asse (9) nella gamba A (4) e fissare le ruote (8) all'asse con le clip (E).

7



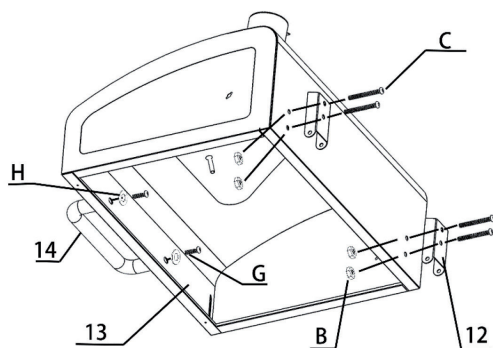
Fissare il pannello per la carbonella (10) e fissare il telaio A (7) alla parete anteriore con le viti M6-12.

8



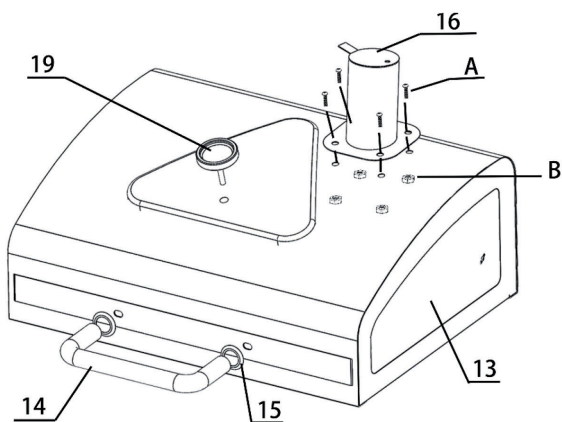
Montare la cerniera A (11) alla parete posteriore con le viti M6-35 (C).

9



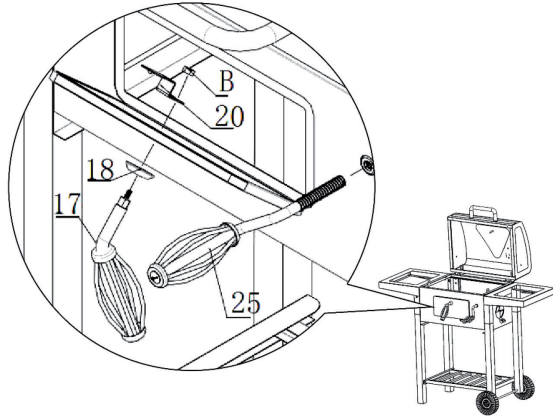
Montare la cerniera B (12) al coperchio (13) con le viti M6-35 (C) e dadi M6 (B).  
Fissare l'impugnatura del coperchio (14) al coperchio (13) con le rondelle A (15),  
viti M6-35 (C) e dadi M6 (B).

10



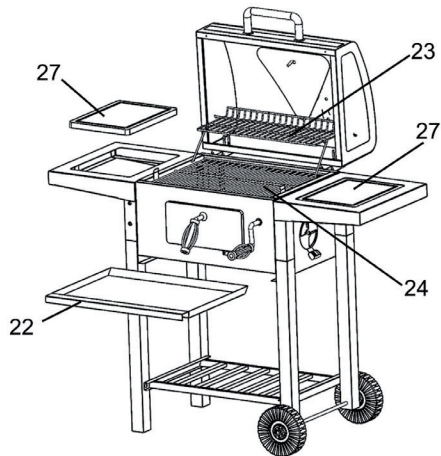
Fissare la canna fumaria (16) al coperchio (13) con viti M6-12 (A) e dadi M6 (B).  
Fissare poi il termometro (19) al coperchio (13).

11



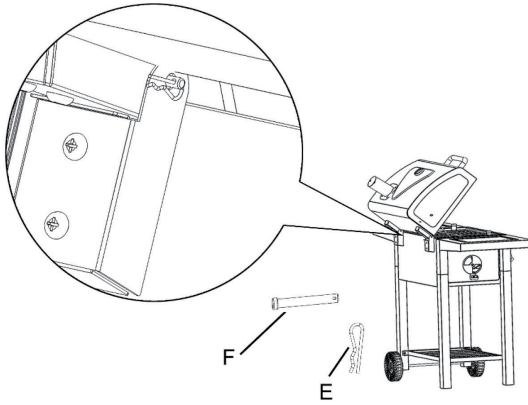
Inserire l'impugnatura del braciere (17) attraverso la rondella B (18) e il telaio (20) e fissarla con un dado M6 (B). Fissare poi l'impugnatura di regolazione (25) al braciere.

12



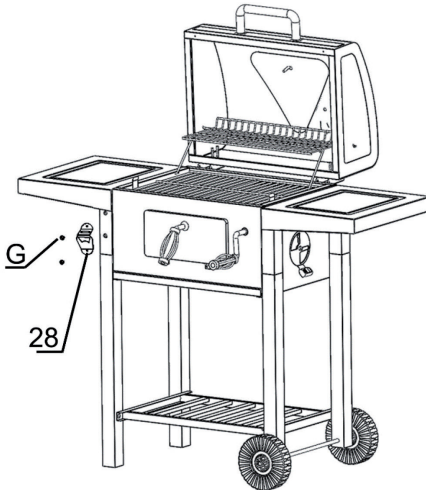
Posizionare i 2 tavolini di bambù (27) sopra ai tavolini laterali. Inserire il cassetto della cenere (22) nel braciere. Aprire il coperchio e inserire le 2 griglia di cottura (23) e il grill di mantenimento calore (24) nel braciere.

13



Fissare il braciere e il coperchio con i perni di fissaggio (F) e le clip (E), come mostrato in immagine.

14



Fissare l'apribottiglie (28) e le gambe con le viti M5-16 (G).













**KLARSTEIN**