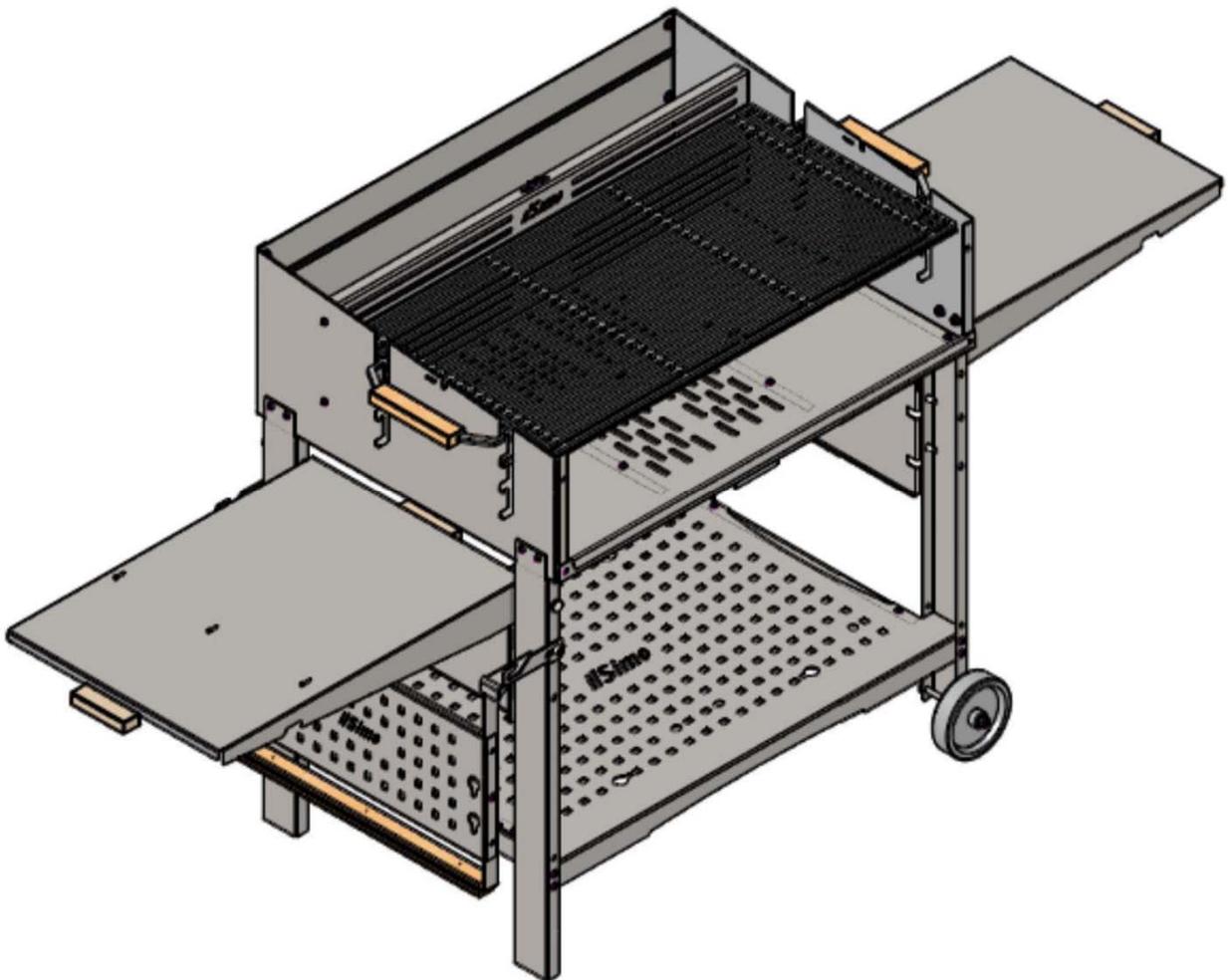


MODELLO 60
MODELLO 60Q
MODELLO 60G
MODELLO 60GQ



ilsimo

Made in Italy

info.ilsimo@libero.it
www.barbecueilsimo.it

ISTRUZIONI PER USO E MANUTENZIONE



- Oggetto destinato alla creazioni di braci dalla combustione di legna o carbone di legna
- Utilizzo consentito solo in luoghi all'aperto con idonea aereazione e che permettano di non inalare i fumi prodotti dalla combustione
- Per l'assemblaggio ed il successivo utilizzo è obbligatorio l'utilizzo dei guanti di protezione
 - Visti le alte temperature dovute alla combustione di legna o carbonella è obbligatorio l'utilizzo di protezioni termiche adeguate
- Prima di procedere alla pulizia e rimozione dei prodotti della combustione è obbligatorio attendere il raffreddamento di tutte le superfici
- Utilizzare panni morbidi e detergenti per la pulizia di superfici in acciaio e legno
- This item is destined to burning to creations of embers from burning wood or charcoal
- For use only in locations with appropriate ventilation and is forbidden inhale the fumes produced by combustion
- Required protective gloves for assembly and use
 - High temperatures due to the burning of wood or charcoal. Use only with adequate thermal protection
- Before cleaning is required to wait for the cooling of all surfaces
 - Cleaning with soft cloth and detergent suitable for steel surface and wood



- Posizionare su una superficie piana e stabile, lontano da materiali infiammabili.
- Utilizzare esclusivamente legna o carbonella nella misura massima di 5 kg per modello 60,60G,60Q,60GQ e 7kg per i modelli 80, 80Q.
- Non ricaricare con altro combustibile fino all'esaurimento della carica precedente
- Utilizzare accendi fuoco conformi alla EN 1860
 - Non utilizzare alcool, petroli o fluidi combustibili, pericolo di esplosioni o ustioni
 - Dopo l'accensione tutte le superficie diventeranno incandescenti, non spostarlo o muoverlo
- Utilizzare sempre guanti e pinze durante l'utilizzo
- Dopo l'accensione non lasciarlo incostudito
- Tenere tassativamente lontano da bambini, animali domestici ed a chiunque non abbia letto e compreso le sopraelencate regole di utilizzo.
- Place item on a flat surface out of reach of inflammable materials
- Use only firewood or charcoal up to a maximum amount of 5kg for models 60,60G,60Q,60GQ and 7kg for models 80, 80Q.
- Not reload the charge until the previous load is completely burned
- Use only firelighters conforms to EN 1860
 - Do not use alcohol, fuel oil or liquid fuel, danger of explosions or burns.
 - After start burn it will became very warm, not move during use.
 - Use it with great care with protective gloves and tongs.
 - After ignitions not leave it unguarded.
- Keep away childrens, pet and anyone who has not read and understood the above listed rules of use



ilsimo
Made in Italy

ITA



INFORMAZIONI GENERALI

- Leggere le istruzioni allegate al barbecue!!
- Il barbecue a legna e carbonella è realizzato con acciaio inox di alta qualità, la griglia di cottura, piedi e pianetti in acciaio inox Aisi 304 idoneo al contatto con gli alimenti, il braciere ed il resto della struttura in acciaio inox Aisi 430 che meglio resiste alle deformazioni termiche.

CONSIGLI PER LA PRIMA ACCENSIONE

- Seguire le istruzioni per l'assemblaggio. Non serrare a fondo le viti dei particolari del braciere, ma puntarle appena. Accendere il barbecue avendo cura di scaldarlo gradualmente e distribuire bene il calore su tutta la superficie. In questo modo la struttura ha la possibilità di dilatarsi grazie alle aole di compensazione.
 - Attendere il raffreddamento.
- Verificare il serraggio delle viti del braciere e stringere a fondo quelle che lo necessitano.
 - Ora il barbecue è pronto per gli utilizzi successivi.

DOPO OGNI UTILIZZO

- Dopo aver atteso il raffreddamento di tutte le superfici rimuovere dal braciere con cura tutti i residui di cibo e di combustione utilizzando una spazzola non abrasiva.
- Utilizzare poi un panno morbido ed un detergente neutro per la pulizia delle superficie esterne.
- Per la pulizia della griglia di cottura con sporco incrostato è possibile utilizzare una spazzola con setole inox ilSimo e uno sgrassatore da cucina. Utilizzare utensili in ferro può contaminare con ruggine la griglia di cottura!!

RIMESSAGGIO E DEPOSITO

- Tenere il barbecue in luogo coperto e asciutto. Al riparo da agenti atmosferici, da salsedine o zone salmastre. Se tenuto all' esterno è di particolare importanza per la durata e l' estetica riporlo sempre pulito e coperto un telo impermeabile ilSimo.

RUGGINE, ESTETICA E DURATA NEL TEMPO

Per esigenze strutturali il braciere è realizzato con acciaio inox Aisi 430 ovvero un inox di tipo ferritico e quindi risulta magnetico alla prova con calamita.

A differenza del 304 questo acciaio può essere intaccato dalla ruggine sotto determinate condizioni acide che si formano durante il normale utilizzo.

Tenere presente che i residui di cibo, il sale aggiunto, le conce a base di limone e aceto ed i residui della combustione di legno e carbonella sono aggressive o a base acida. Se lasciate a contatto con il braciere sommate all'azione del calore e all'eventuale umidità della notte possono condurre alla formazione di ruggine.

Non è assolutamente sinonimo di scarsa qualità, ma solo un fenomeno fisico. Nel caso si presentasse tenere presente che gli spessori utilizzati consentono una durata e completa funzionalità nell' arco degli anni.



ilsimo
Made in Italy

ENG



GENERAL INFORMATION

- Read instructions supplied with barbecue!!
- The wood & charcoal barbecue is made with high quality stainless steel sheet metal. Cooking grill, legs and cantilever in stainless steel Aisi 304 food grade, brazier and others parts of the structure in stainless steel Aisi 430 most resistance to thermal deformations

ADVICE FOR USE

- Following assembly instructions. Not hard tighten brazier screws, but only put them in position with soft tighten.
- Ignite barbecue and warm uniformly all brazier surfaces. In this way structure can move under warm and compensate the thermal dilation with .
 - Wait the complete cooling.
 - Check all brazier screws and hard tighten those tht need it.
 - Now barbecue is ready to use.

AFTER USE

- When all surfaces are completely cooled remove completely all food and combustion residues with a soft brush.
 - Use a soft patch and neutral detergent for external surfaces.
- For cleaning cooking grill with heavy dust is possible use an hard brush with stainless steel bristles ilSimo and degreaser detergent for kitchen. Using iron tools could contaminate with rust the cooking!!

STORING AND PRESERVE

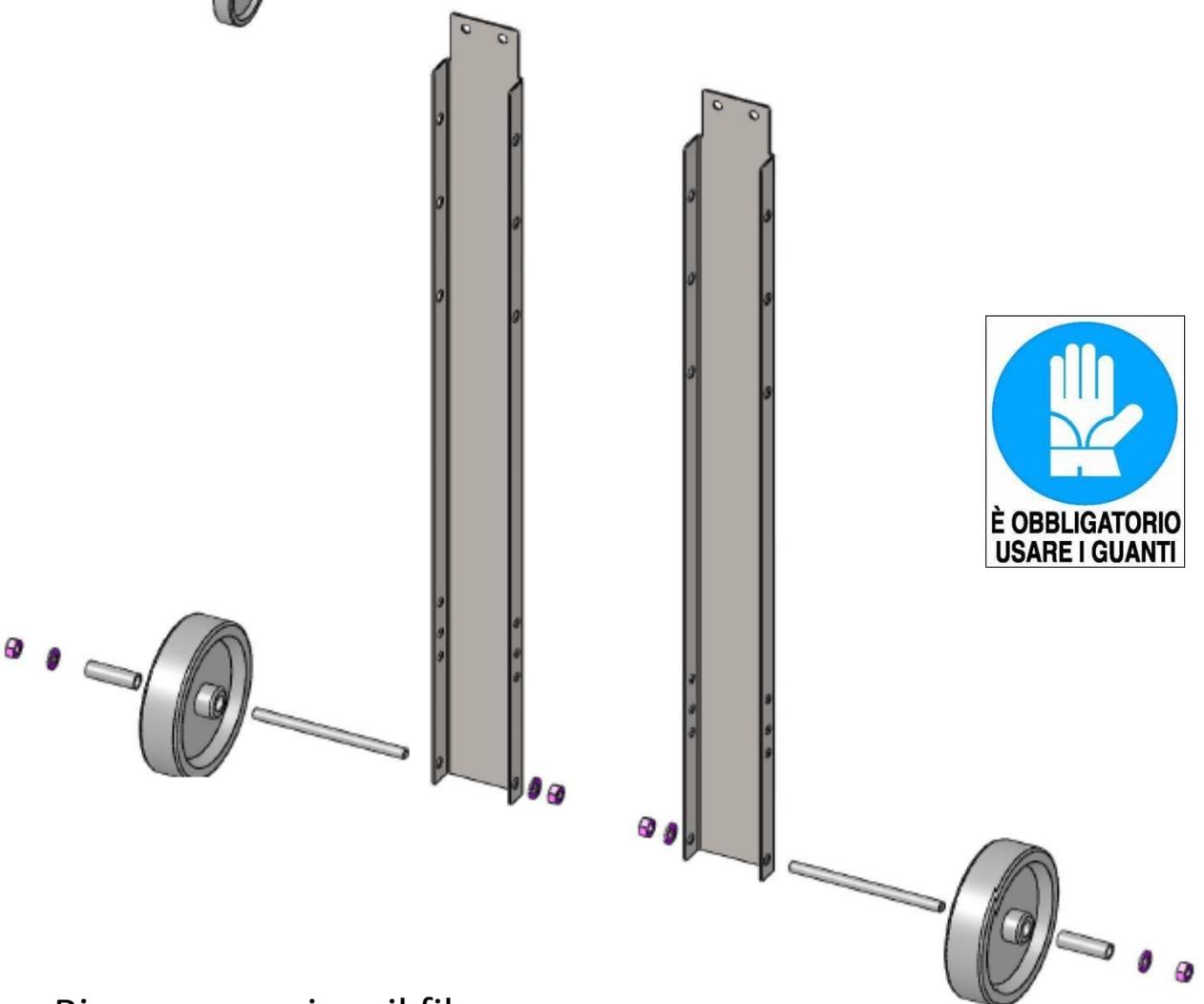
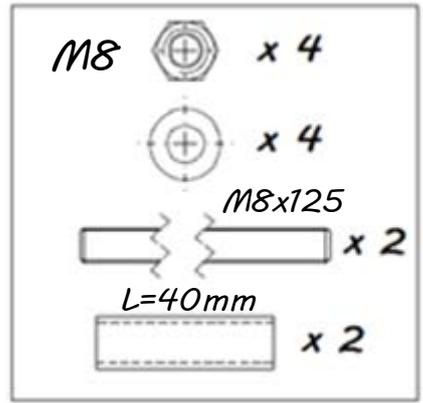
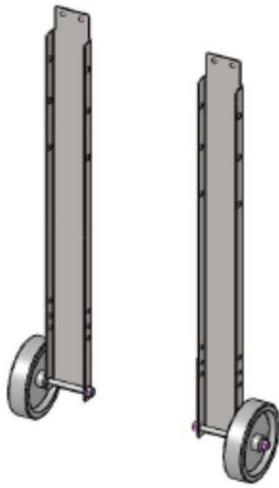
- Keep the barbecue in a covered and dry deposit. Keep it protected by atmospheric agents, saltiness o brackish areas. If it's storage outside is very important for lifetime and aesthetics keep it clean and covered with a waterproof tarpaulins ilSimo.

RUST, AESTHETICS AND LIFETIME

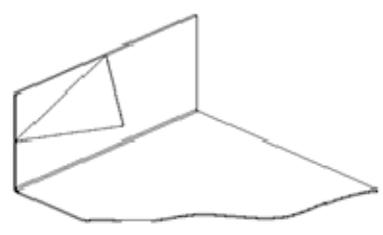
For structural reasons brazier is made with ferritic stainless steel Aisi 430, so positive to magnet test.

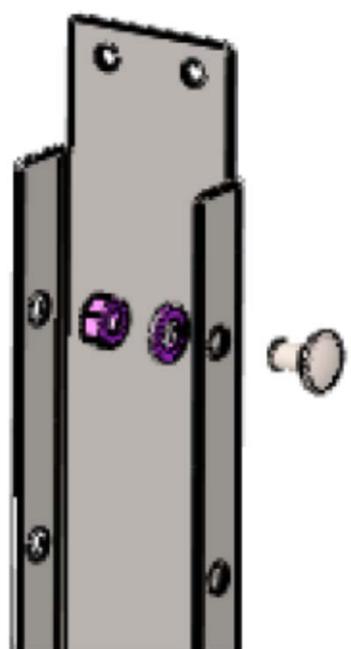
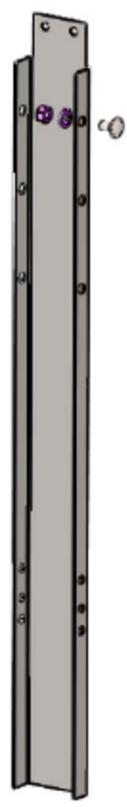
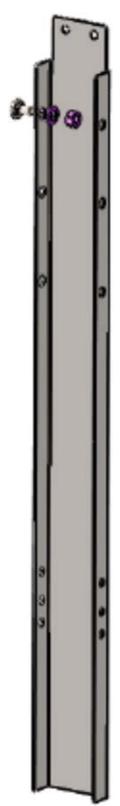
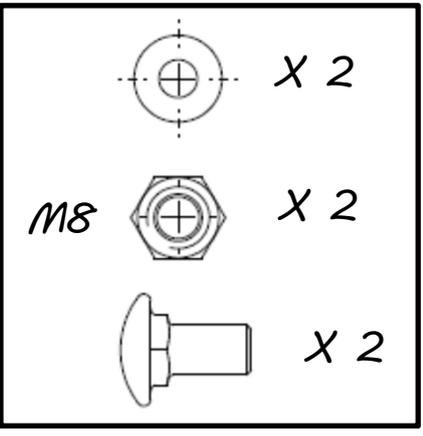
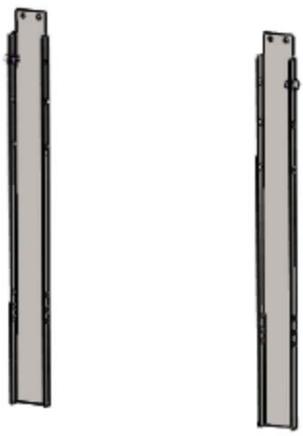
Respect to Aisi 304 this ferritic stainless steel can be attacked by rust under some acid environment conditions due to standard use. Take care that food residue, salt added, sauce with lemon and vinegar and combustion residue are aggressive or have acid base. If it isn't cleaned after use and this substances are leave inside with combustion warm and night humidity can be produce rust.

It is absolutely not synonymous for a poor quality, but only a physical phenomenon. If it occurs, keep in mind that the thicknesses used allow a long lifetime and complete functionality during the years.

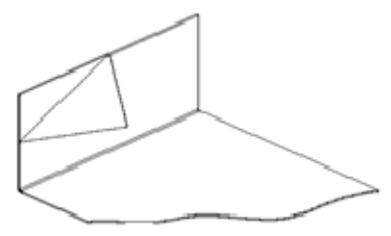


- Rimuovere prima il film protettivo dalle lamiera
- Remove sheets metal protective film before

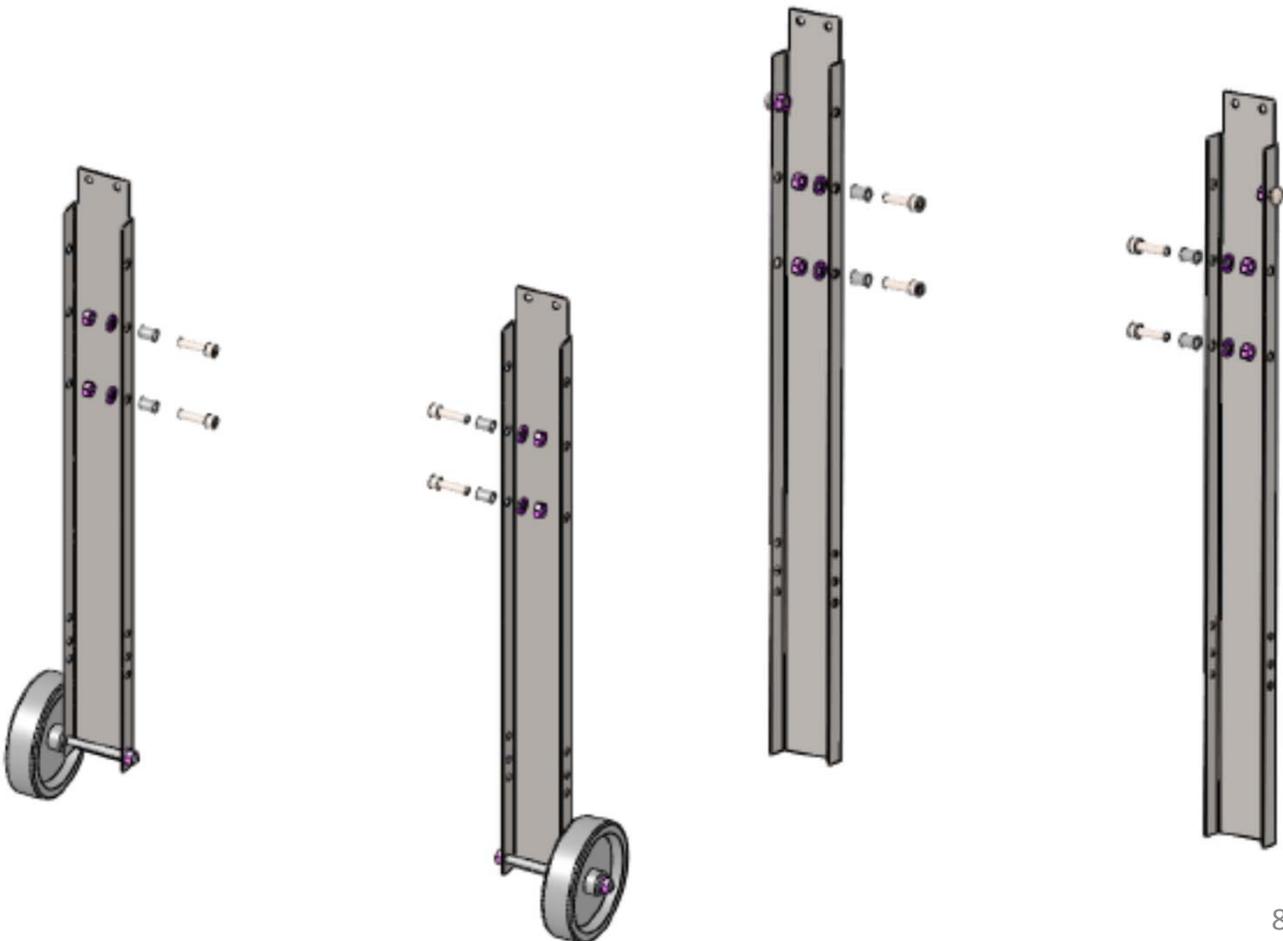
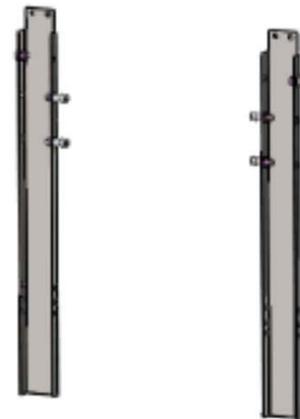
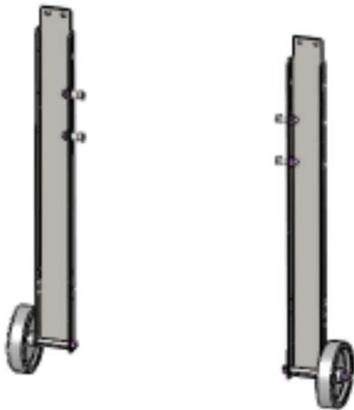
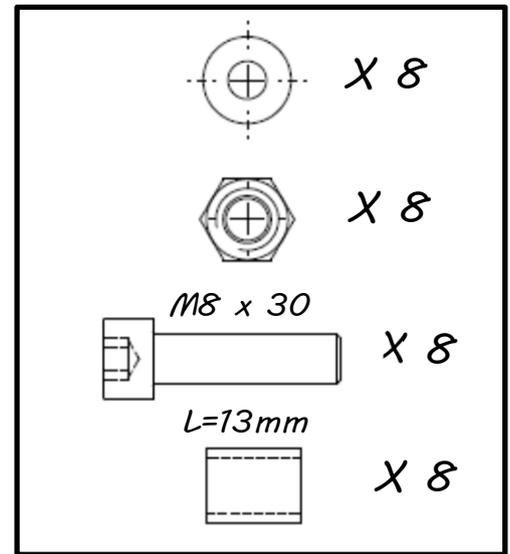


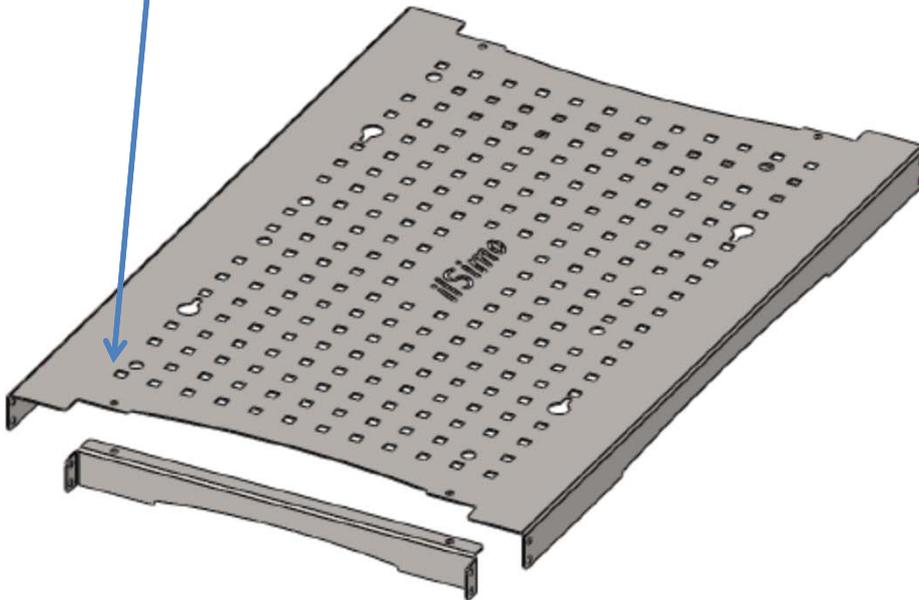
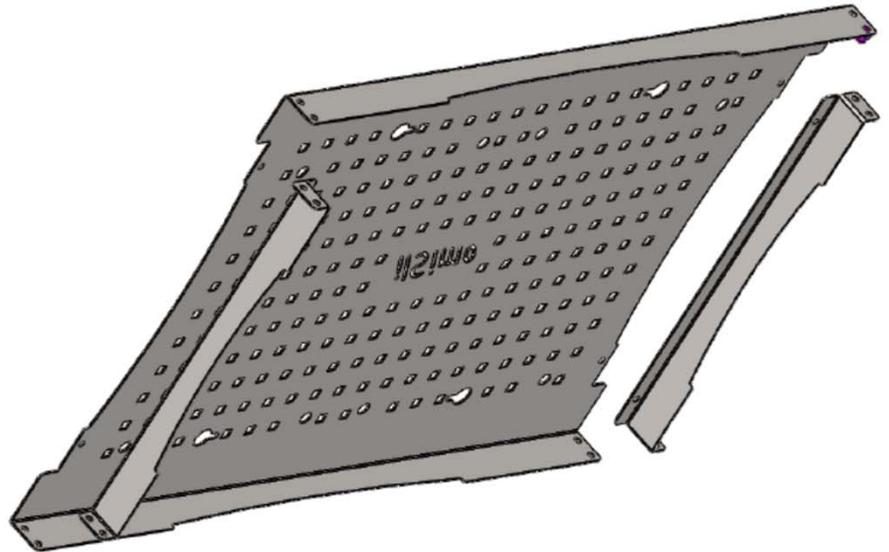
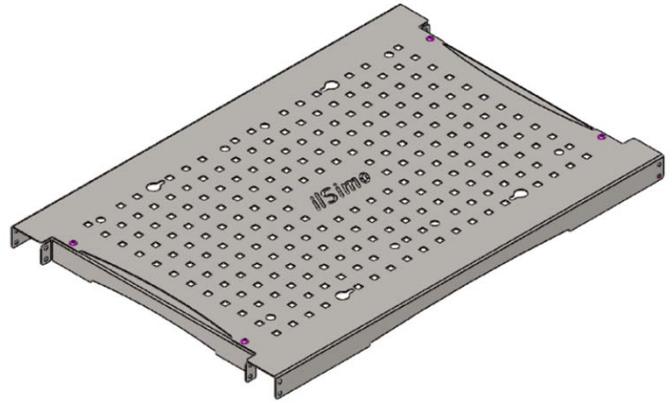
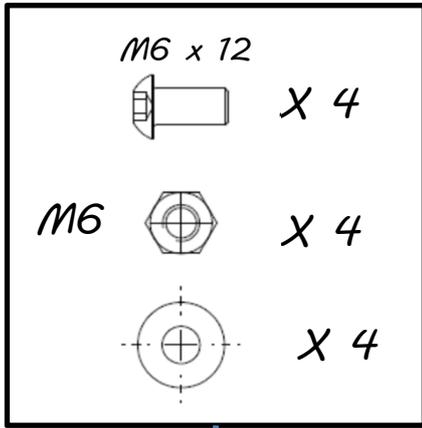


- Rimuovere prima il film protettivo dalle lamiera
- Remove sheets metal protective film before

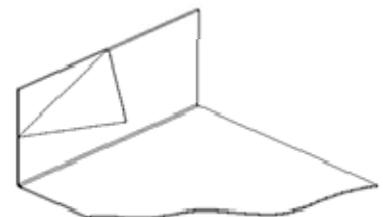


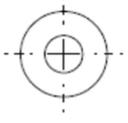
- Questa fase solo per **Modelli Q** – con coperchi
- Only for **Models Q** – with covers

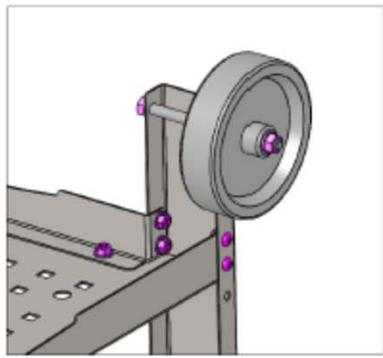
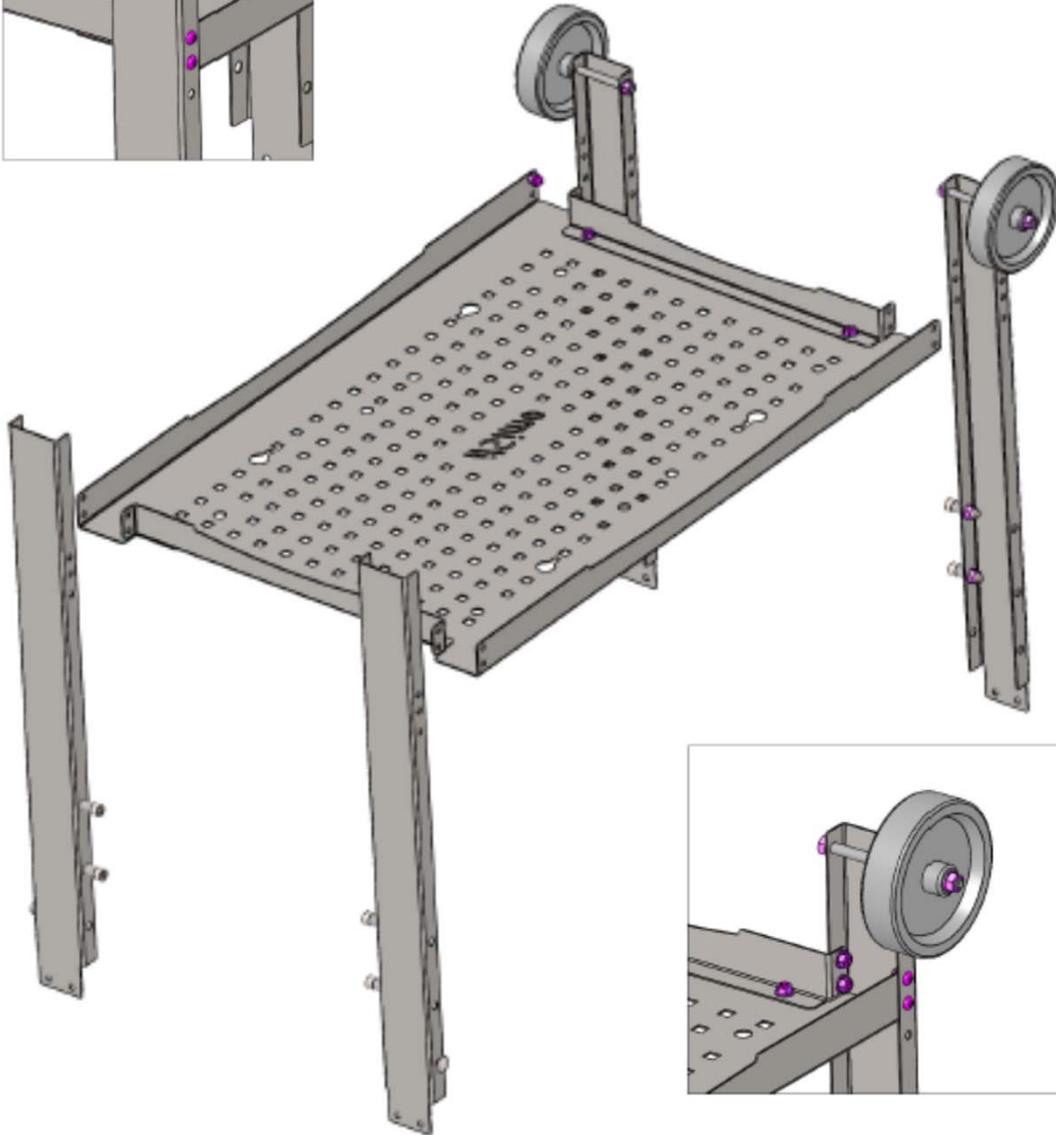
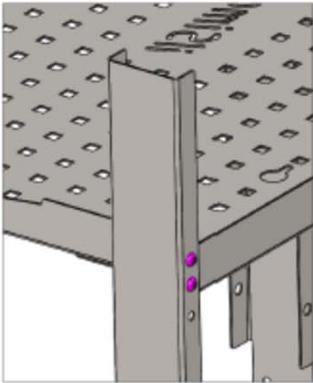
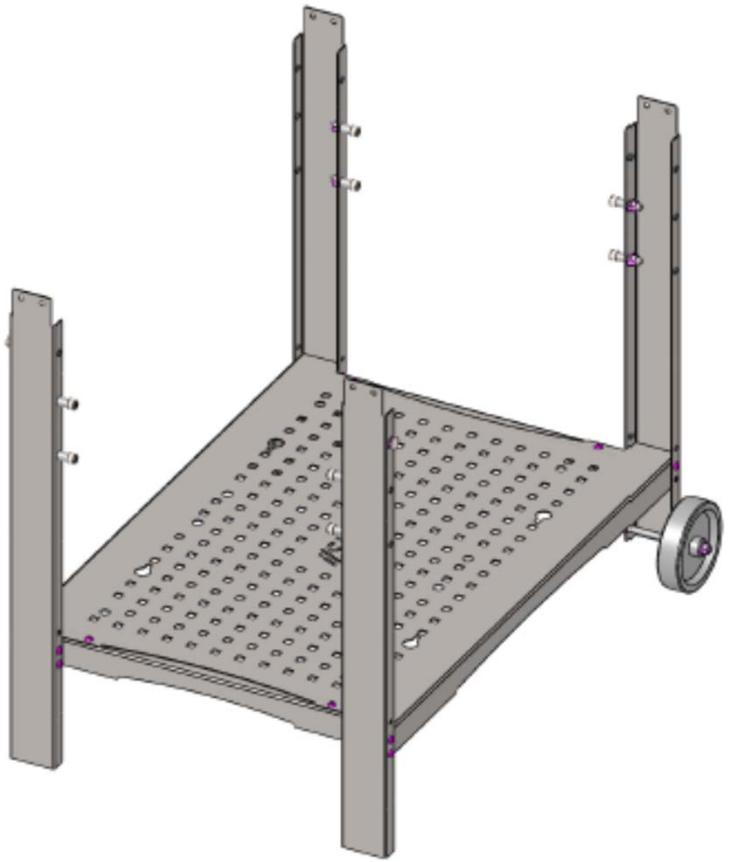


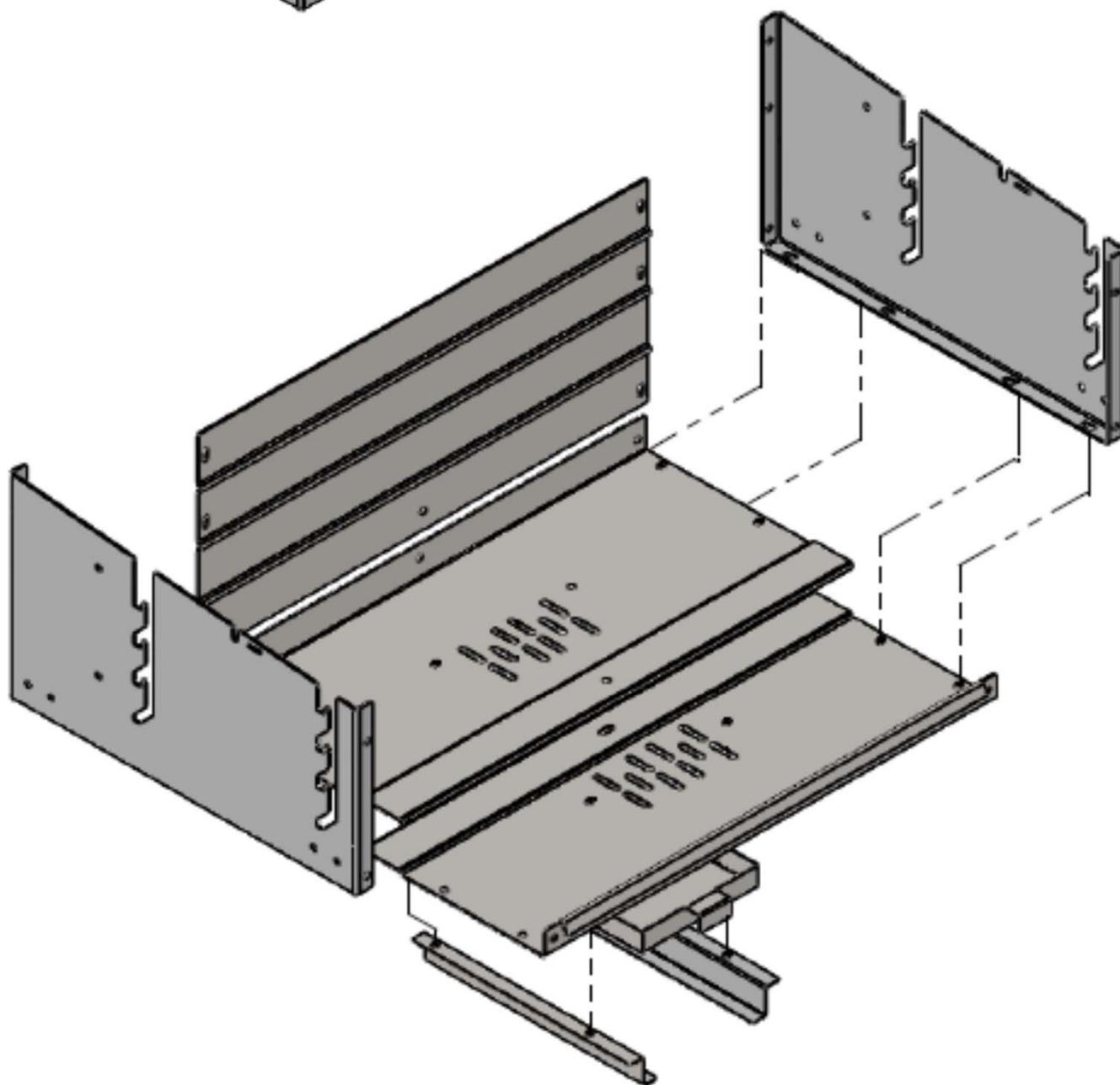
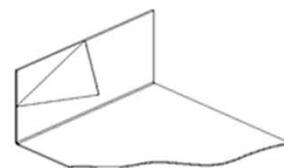
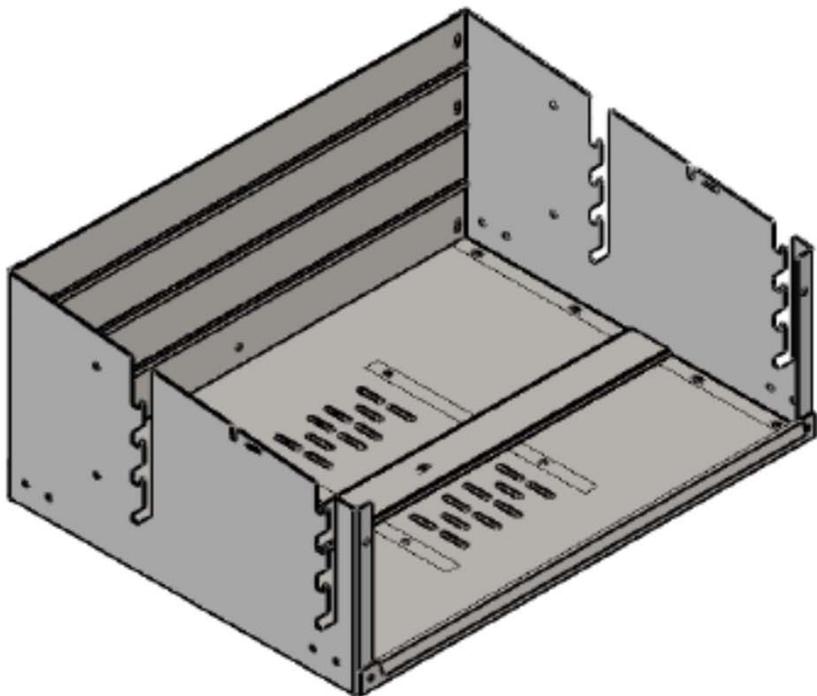


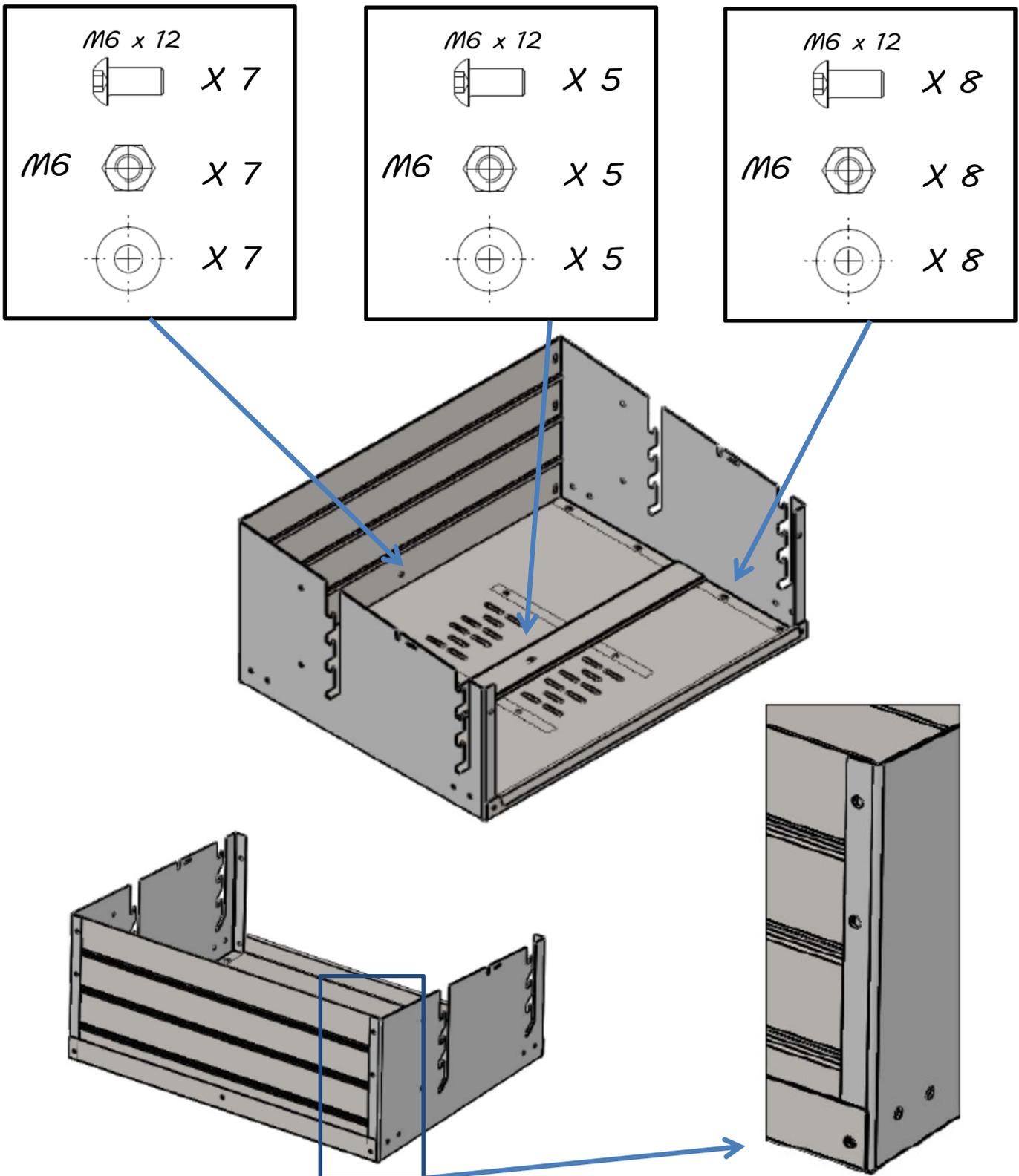
- Rimuovere prima il film protettivo dalle lamiera
- Remove sheets metal protective film before



M6 x 12		X 16
M6		X 16
		X 16

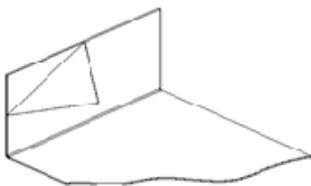
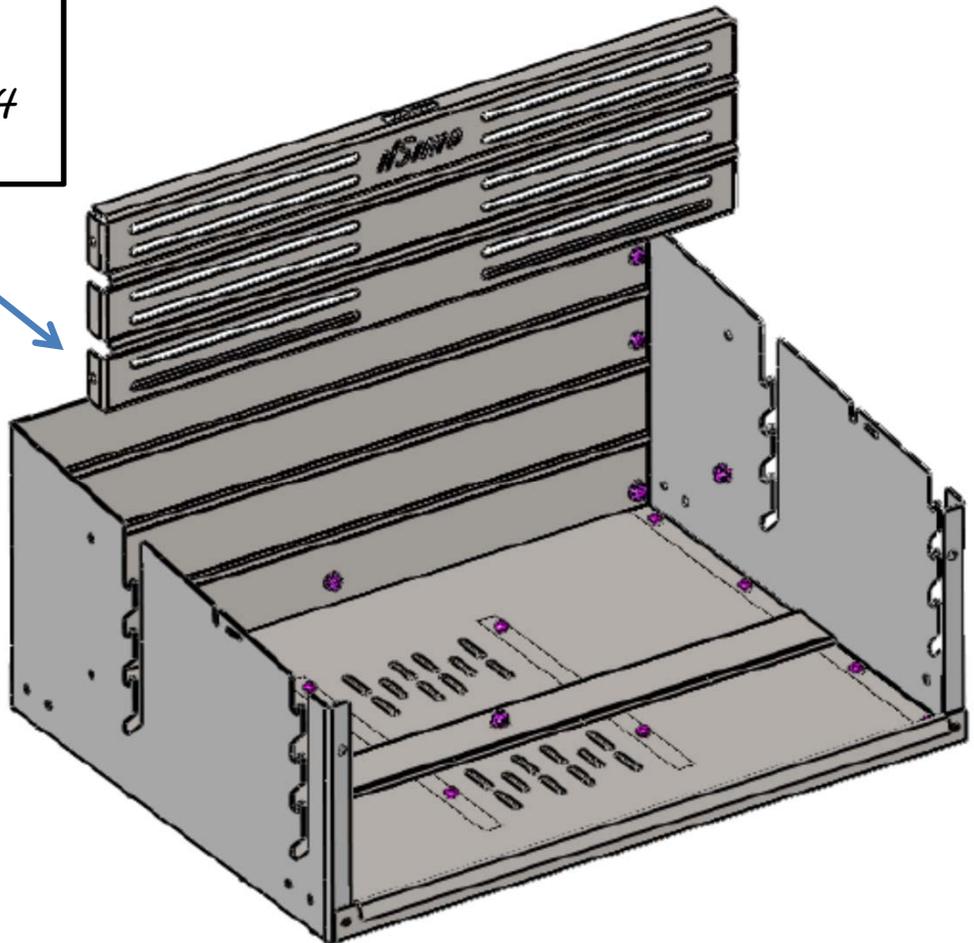
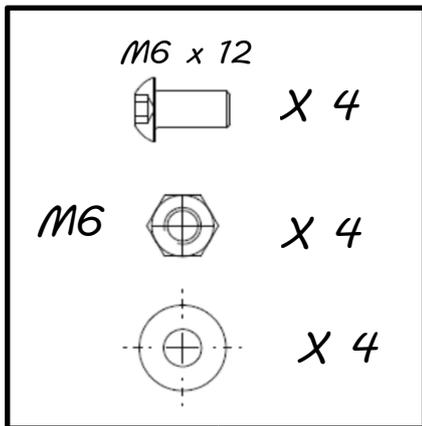
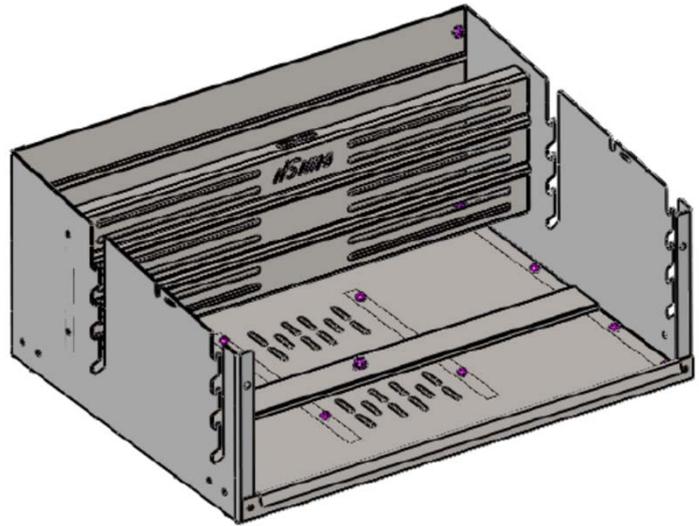




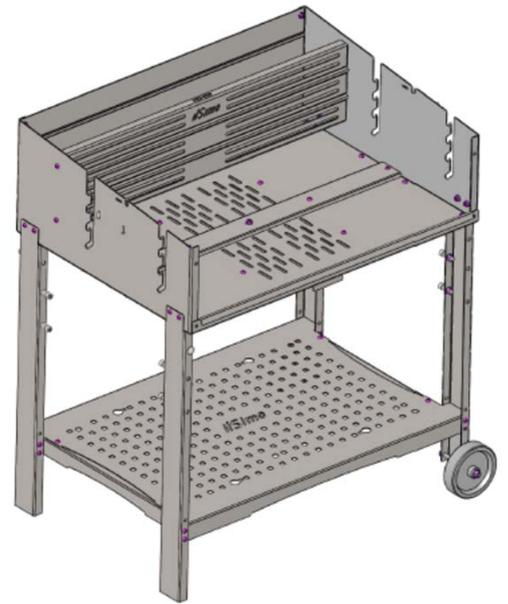
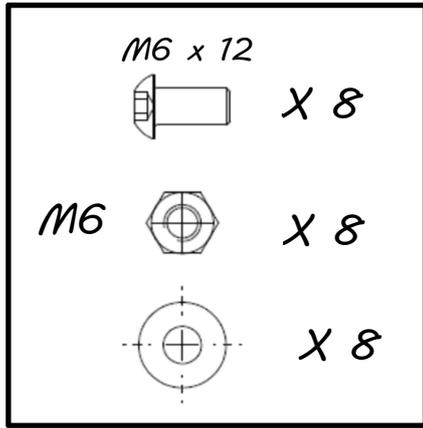


- Serrare tutte le viti figura 1 in modo leggero.
- Dopo la prima accensione attendere il raffreddamento e stringerle tutte a fondo
- Tighten short all screws in picture .
- After the first lighting wait the complete cooling and strong tighten all screws

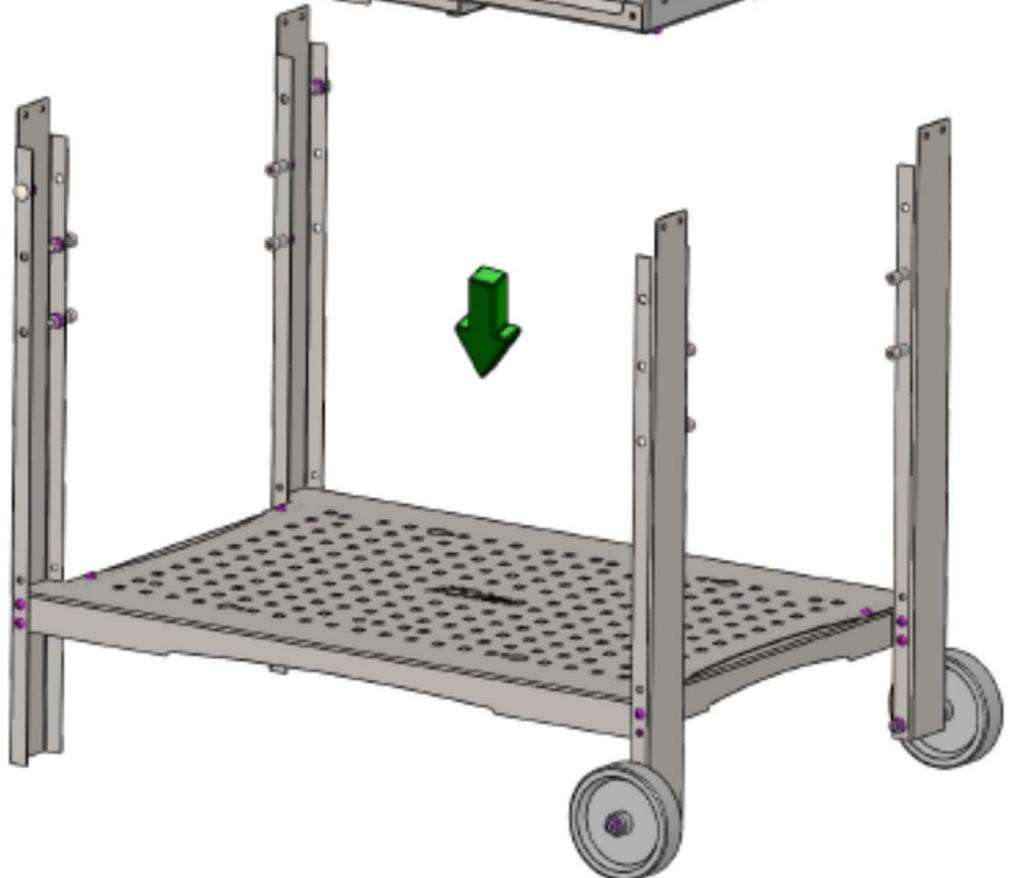
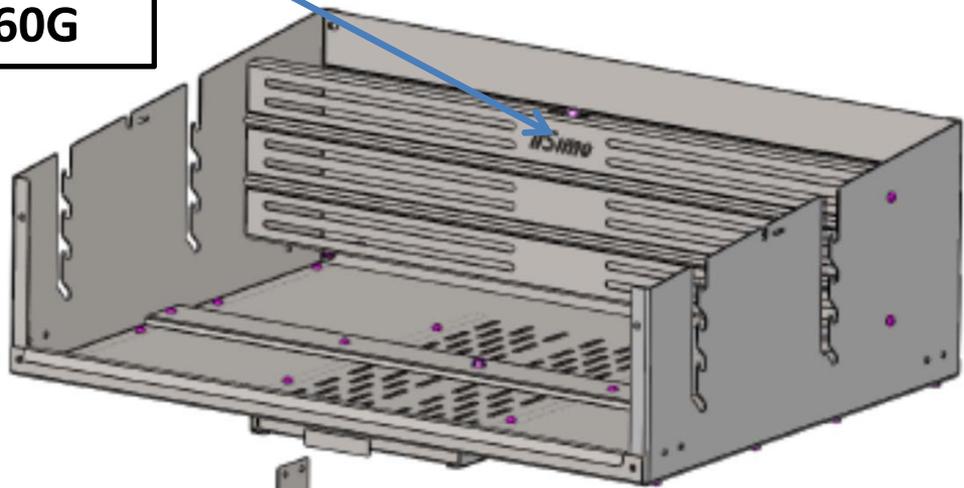
- Questa fase solo per **Modelli 60Q e 60**
- Only for **Models 60Q and 60**

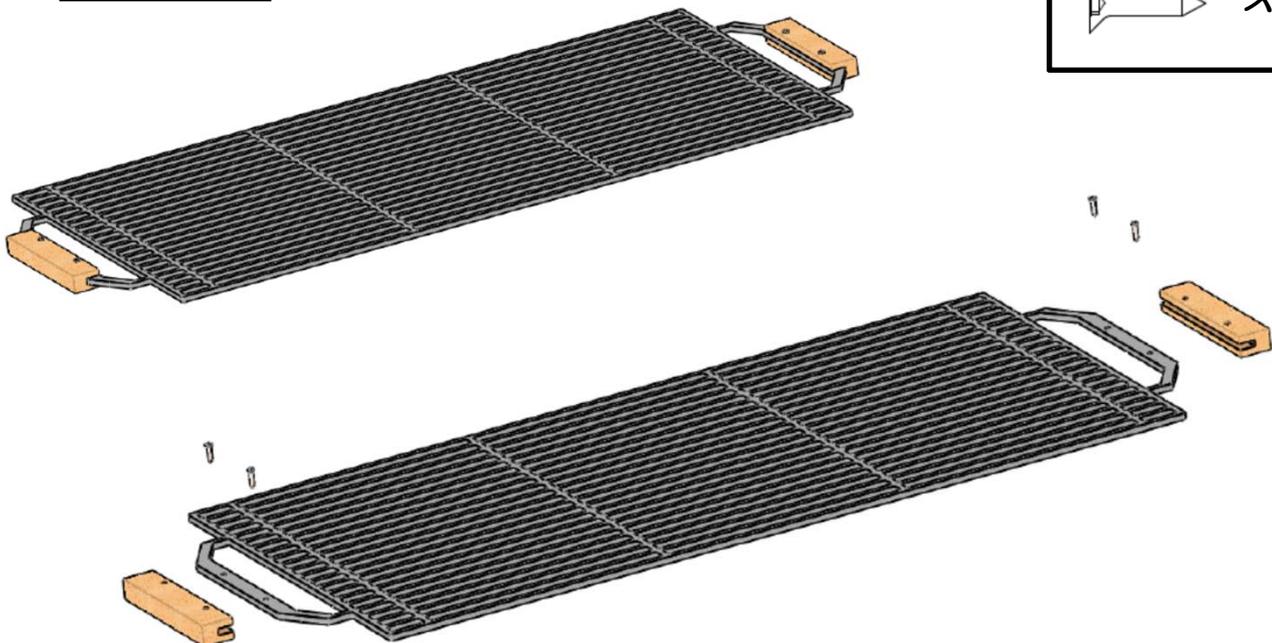
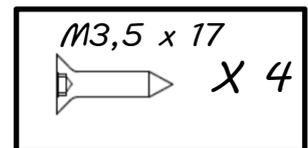
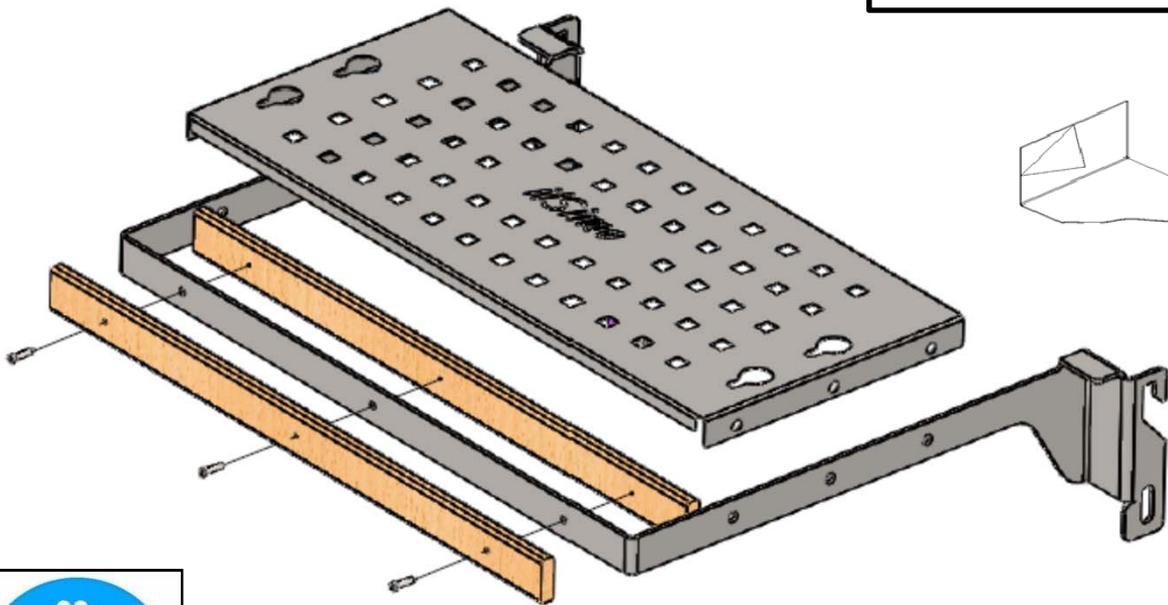
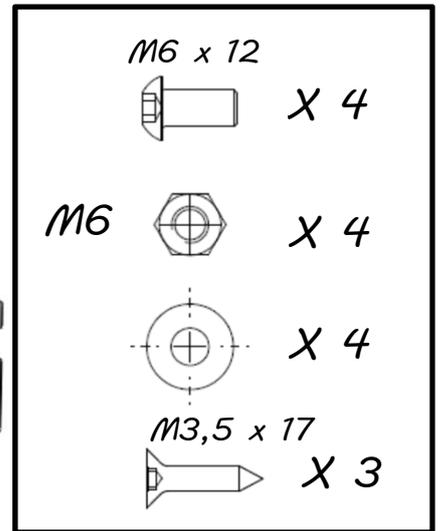
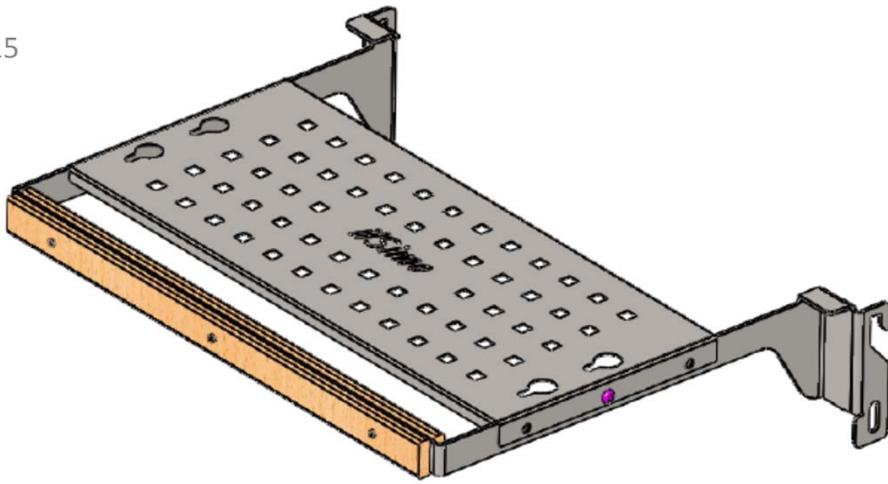


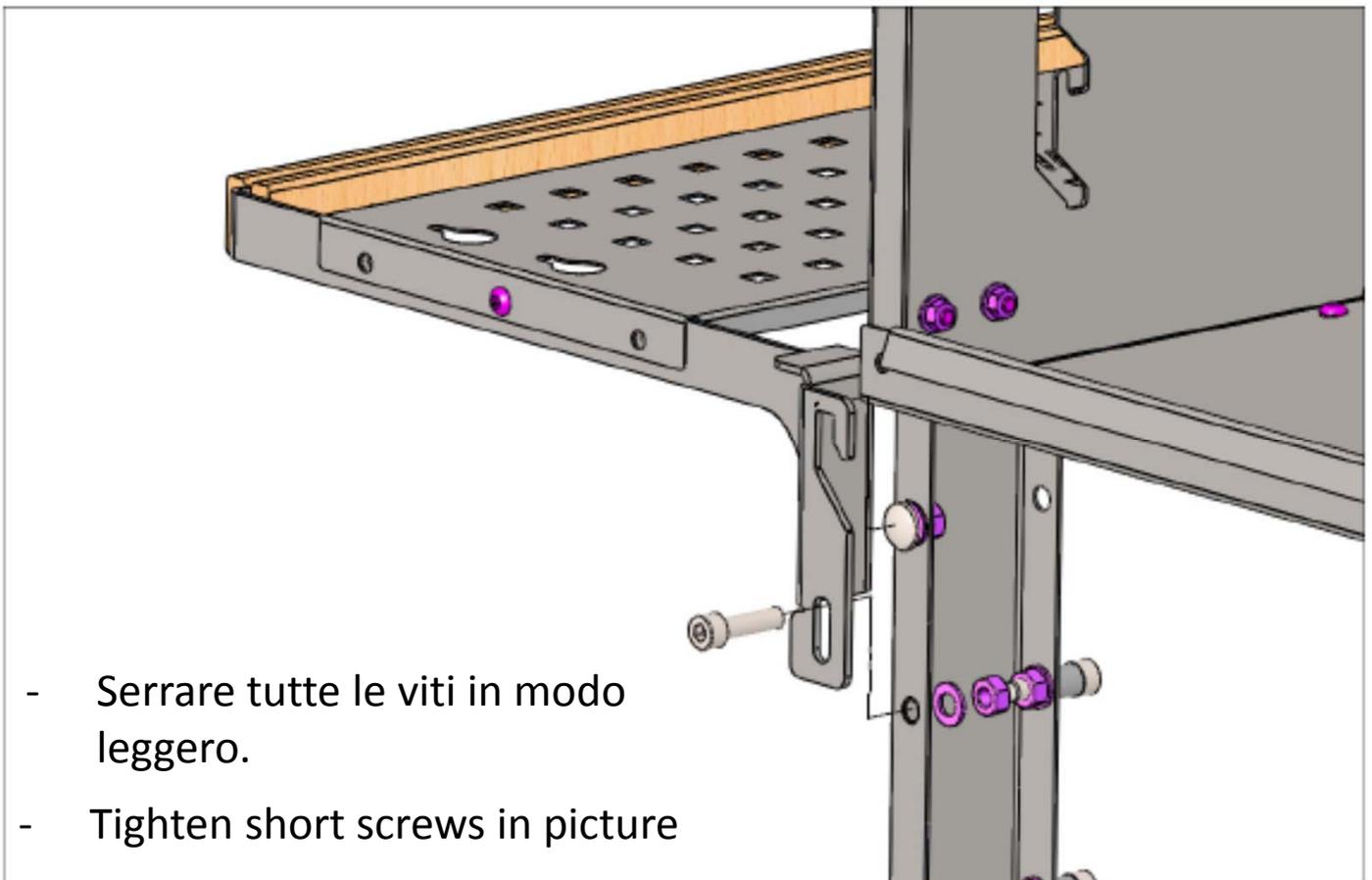
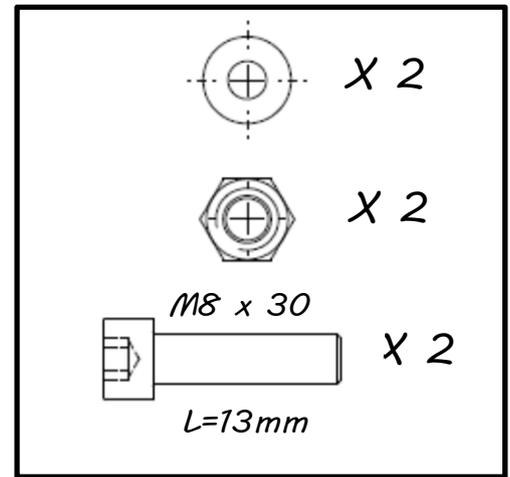
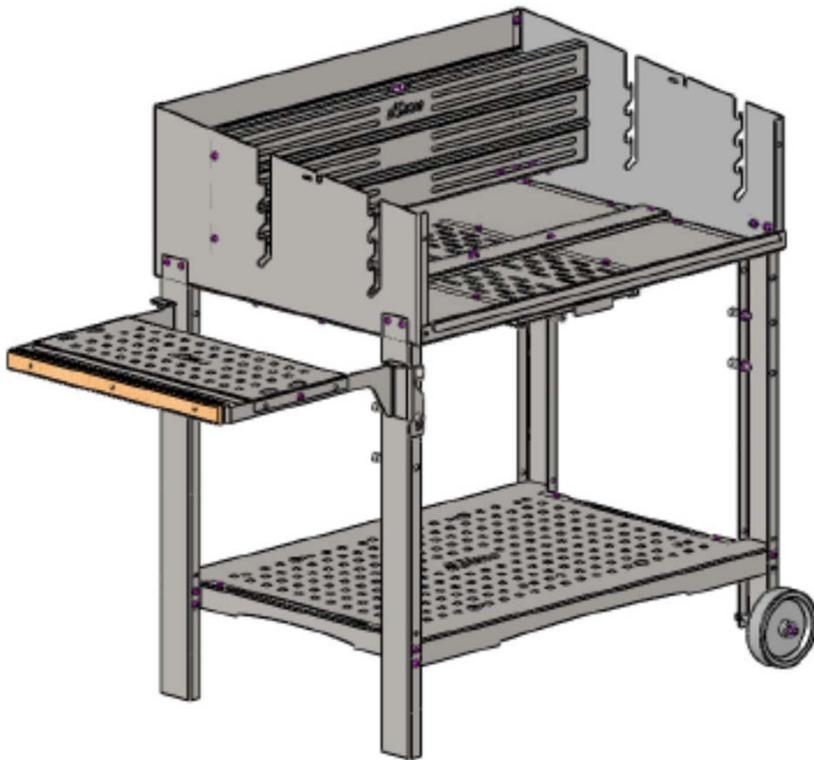
- Serrare tutte le viti figura 1 in modo leggero.
- Dopo la prima accensione attendere il raffreddamento e stringerle tutte a fondo
- Tighten short all screws in picture .
- After the first lighting wait the complete cooling and strong tighten all screws

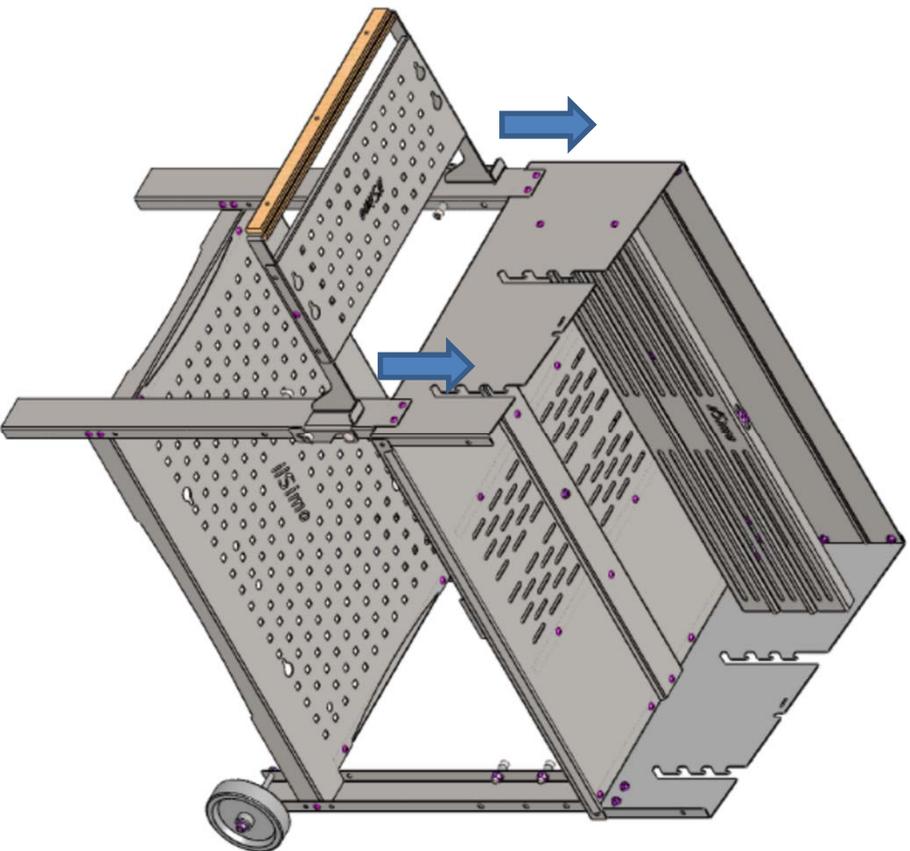


- No per **Modelli 60GQ e 60G**
- Not for **Models 60GQ and 60G**

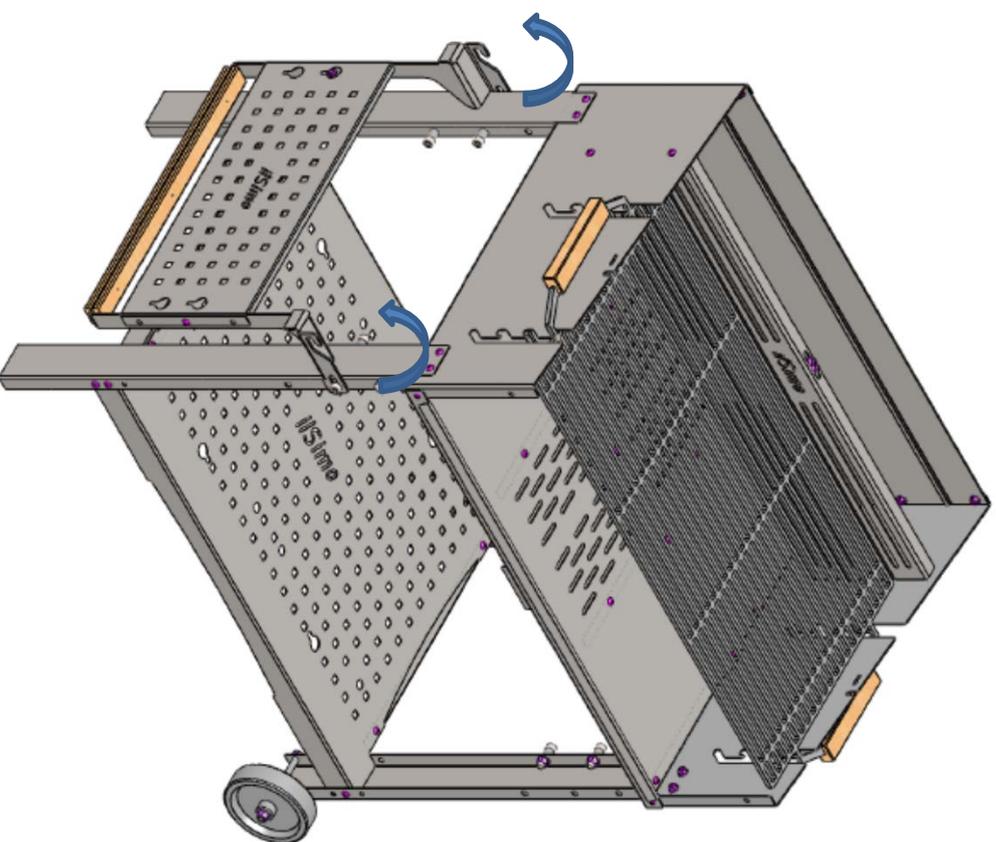




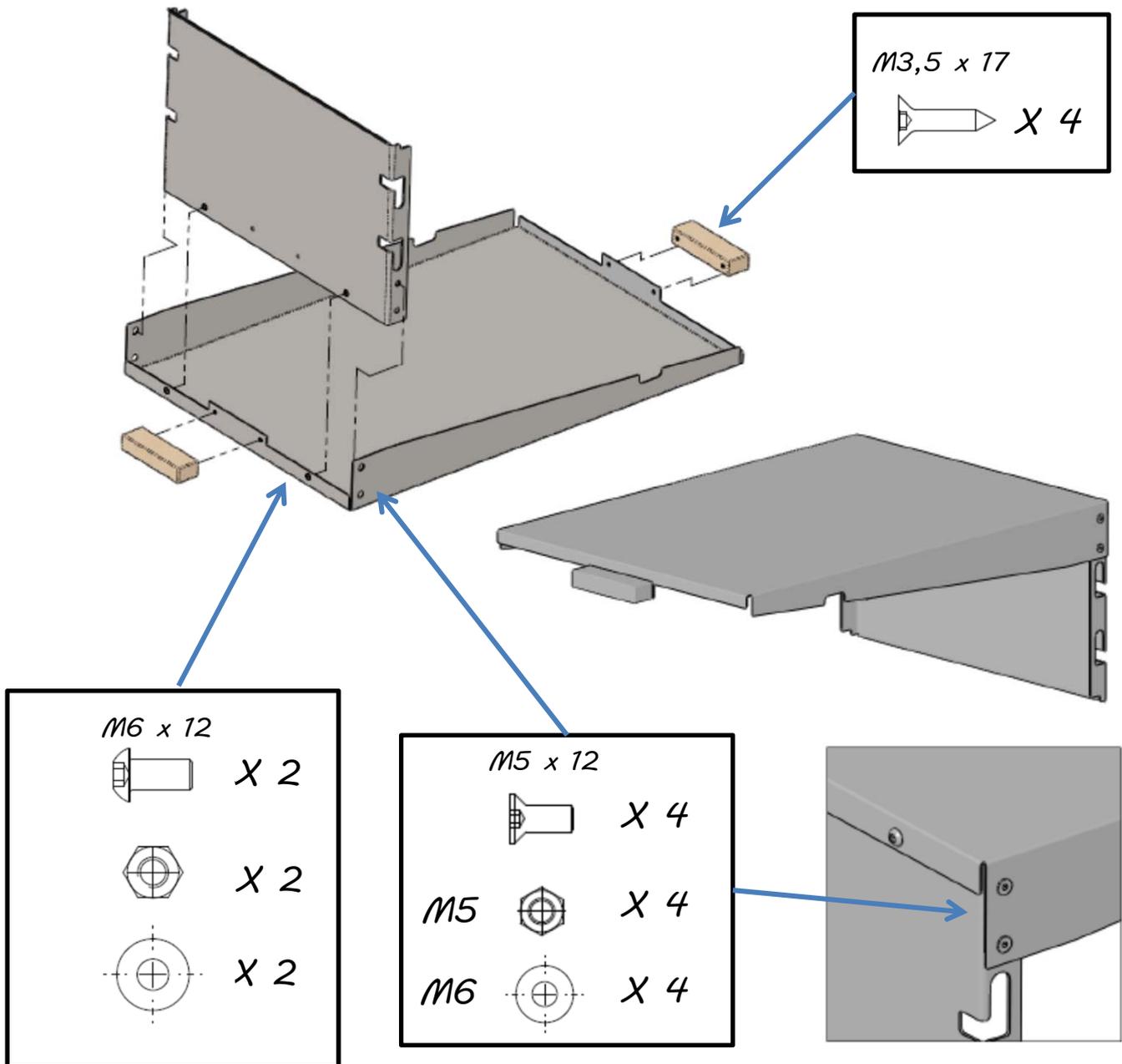




- Per ripiegare il piano mobile laterale:
- Alzare il piano mobile sgangolandolo dalle viti superiori
- Ruotarlo verso il basso



- To turn down the lateral work shelf:
- Lift up the lateral work shelf and unhook top clip to top screws
- Turn it down



Montaggio coperchi

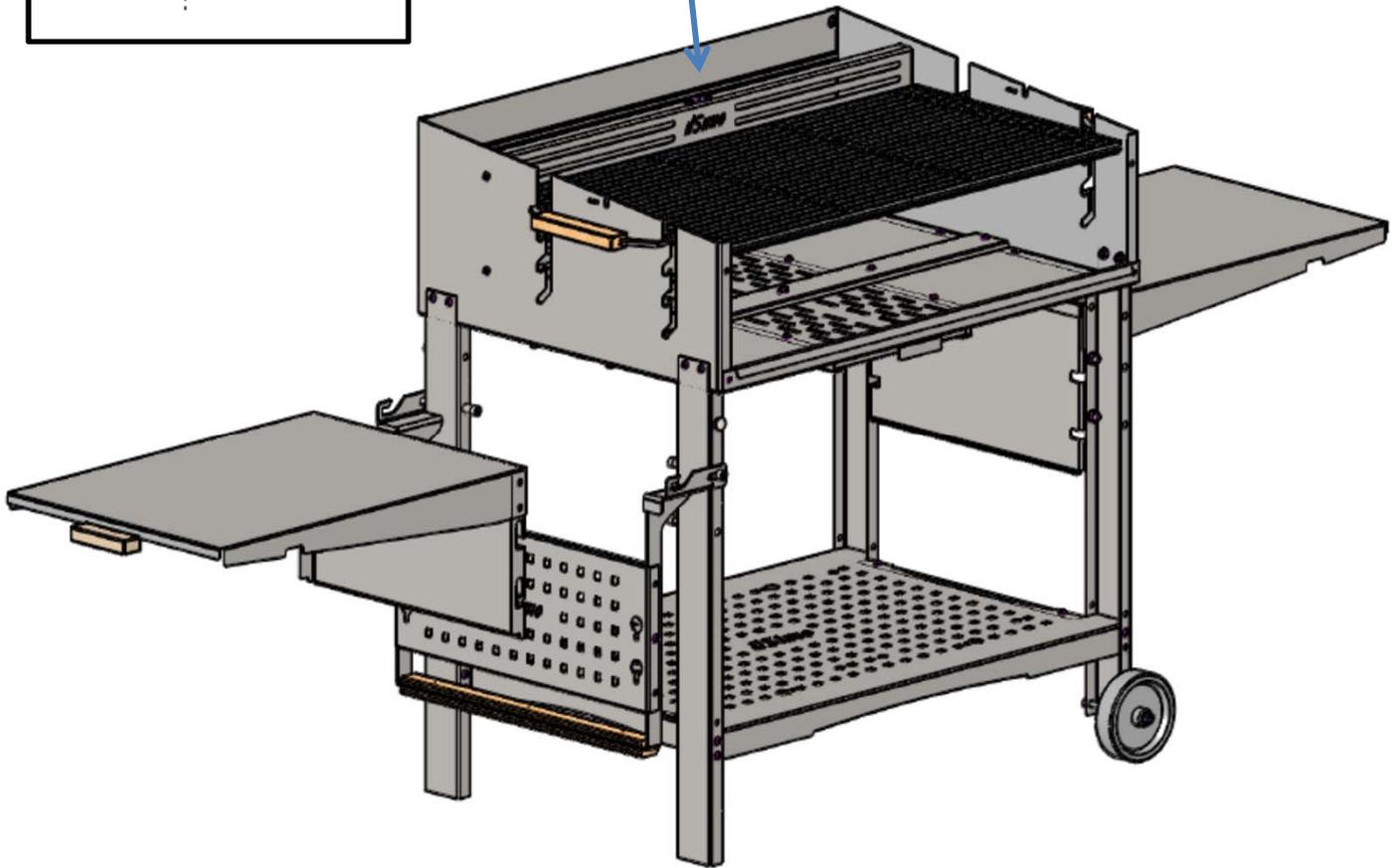
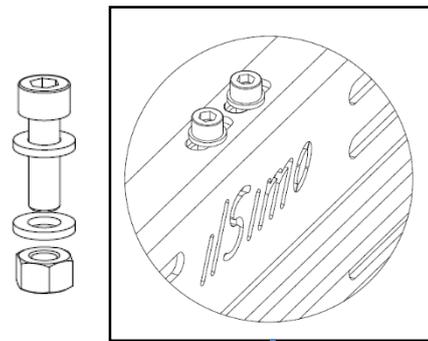
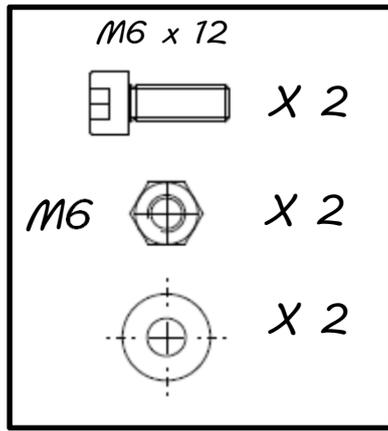


- Solo per modello 60Q, 60GQ
- Eventuale optional fornibile per modello 60, 60G
- Chiedi a info.ilsimo@libero.it



Covers installing

- Only available for model 60Q, 60GQ
- Optionals can be supplied for model 80 and 60, 60G
- Ask to info.ilsimo@libero.it



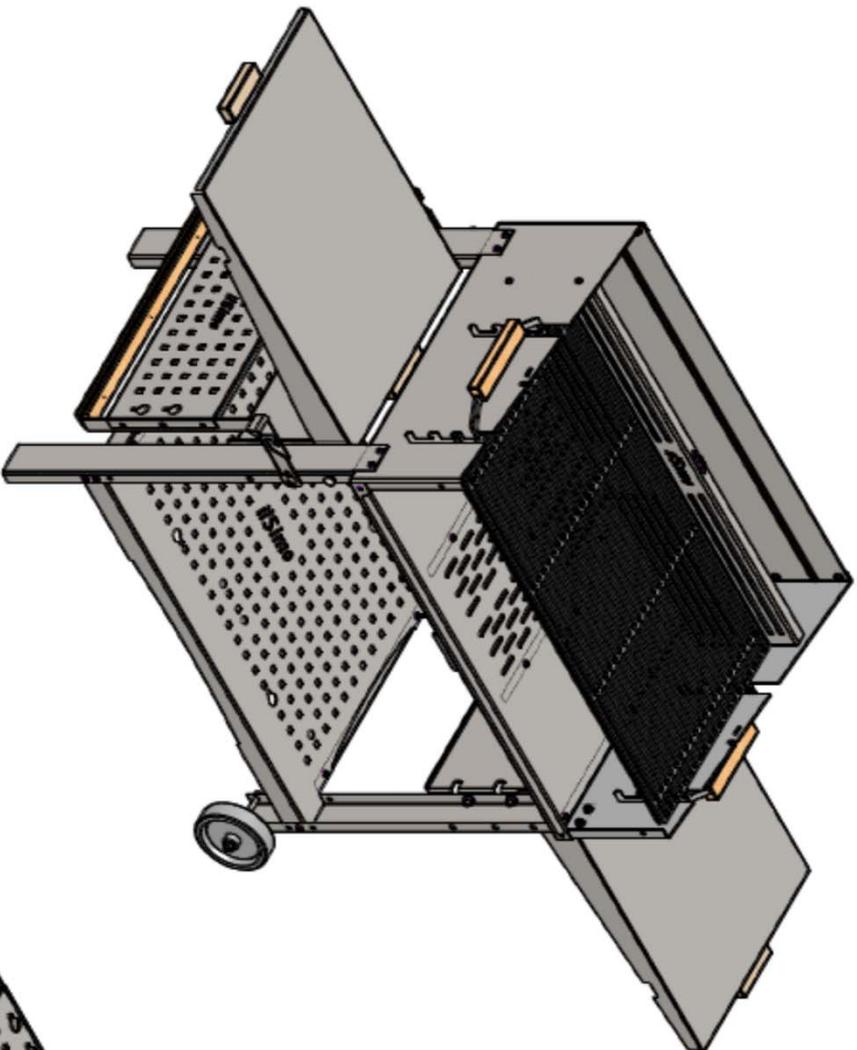
Montaggio coperchi

- Solo per modello 60Q, 60GQ
- Eventuale optional fornibile per modello 60, 60G
- Chiedi a info.ilsimo@libero.it

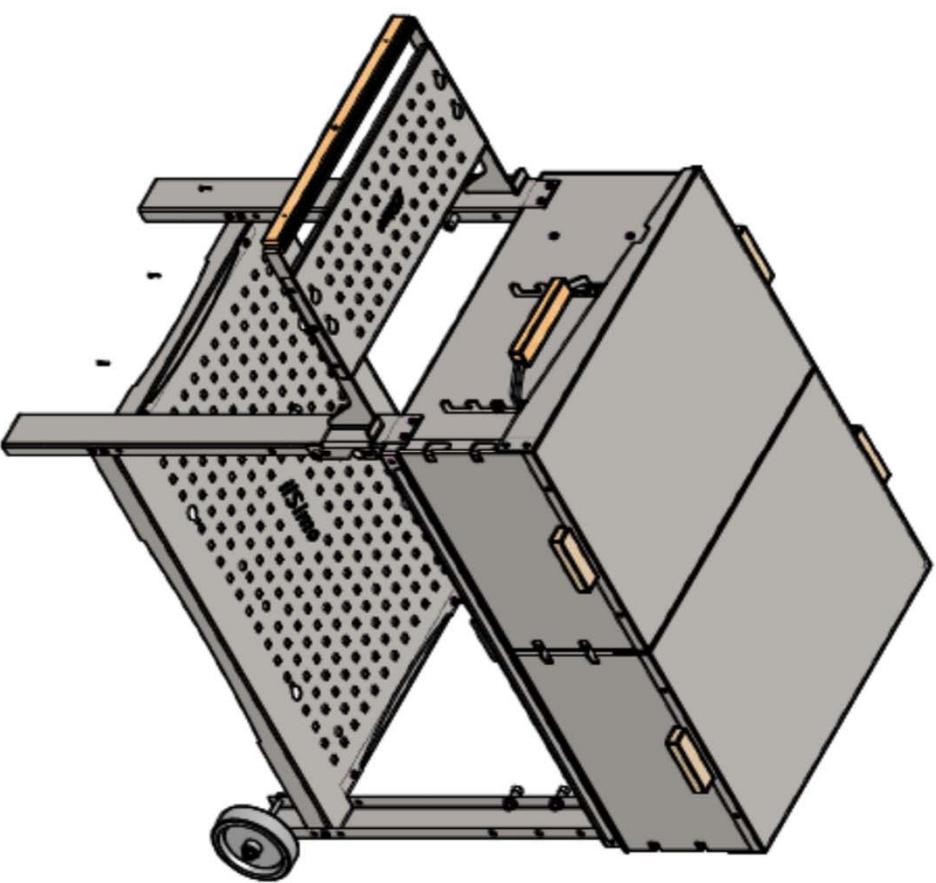


Covers installing

- Only available for model 60Q, 60GQ
- Optionals can be supplied for model 60, 60G
- Ask to info.ilsimo@libero.it



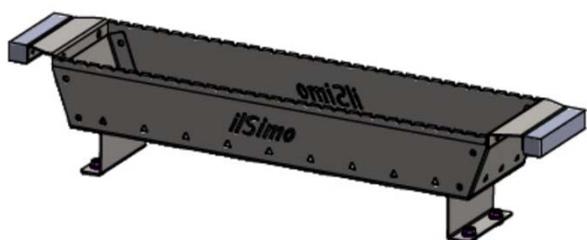
Covers are also handy working shelves
if mounted on provided pins



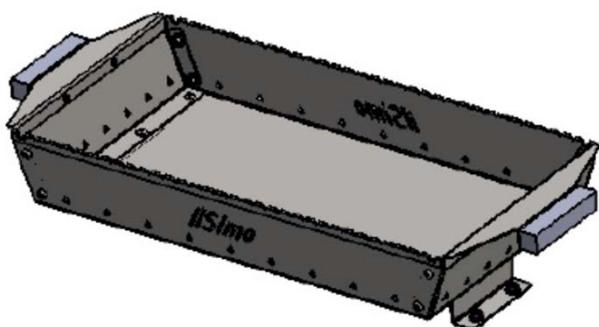
I coperchi possono fungere anche da
comodi ripiani laterali agganciandoli
agli appositi perni

ACCESSORI DISPONIBILI

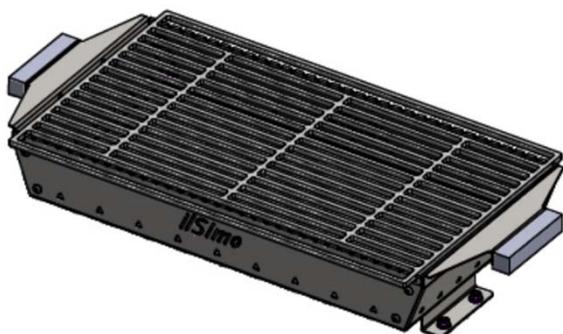
ACCESSORIES AVAILABLES



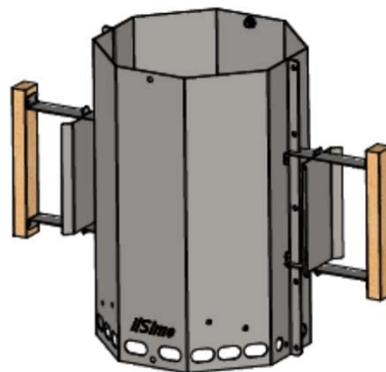
- Vasca cuoci arrosticini
- Short meat skewers cookers



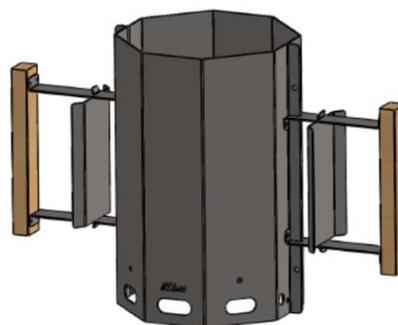
- Vasca cuoci spiedini
- Long meat skewers cookers



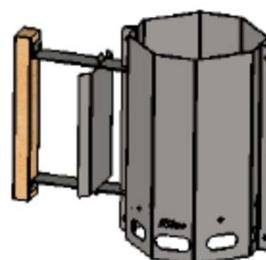
- Vasca cuoci spiedini con griglia
- Long meat skewers cookers with grill



- Accenditori per carbonella XL
- Charcoal igniter XL



- Accenditori per carbonella Medio
- Charcoal igniter Medium



- Accenditori per carbonella
- Charcoal igniter

ACCESSORI DISPONIBILI ACCESSORIES AVAILABLES



- Kit Pietra Ollare o Lavica
- Kit Ollare or Lavica
Stone cooking



- Spazzole inox di pulizia
- Cleaning stainless steel
brush

- Chiedi a info.ilsimo@libero.it
- Ask to info.ilsimo@libero.it

ilsimo

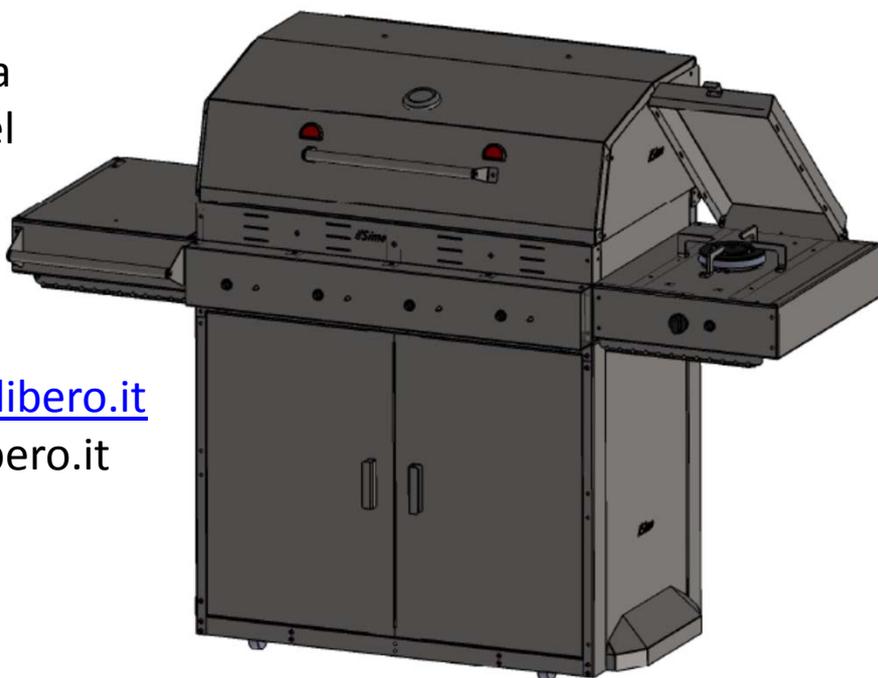
Made in Italy

info.ilsimo@libero.it
www.barbecueilsimo.it



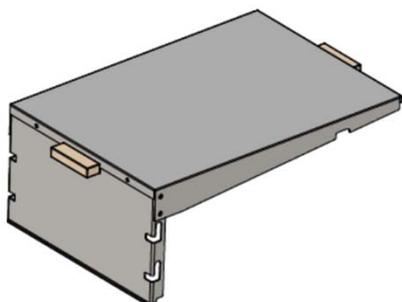
- Teli impermeabili per barbecue
- Water proof tarpaulin

SERIE GAS GAS SERIES



ACCESSORI DISPONIBILI

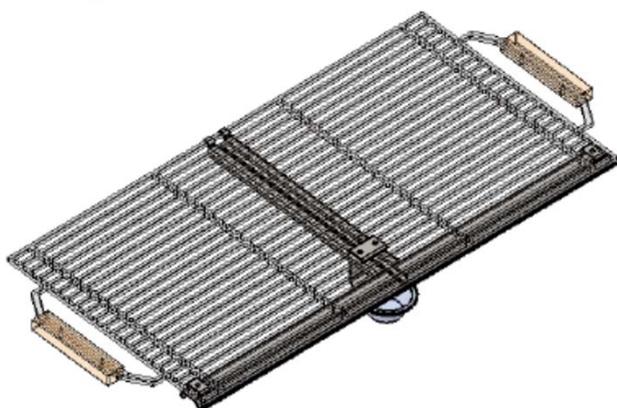
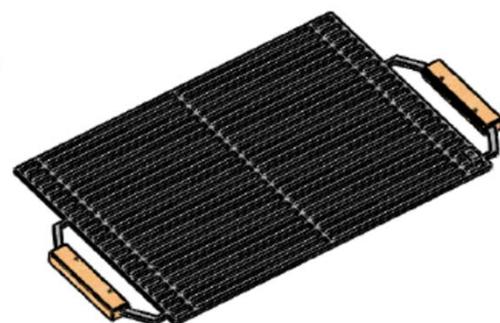
ACCESSORIES AVAILABLES



- Kit Coperchi aggiuntivi per modello 60 o 60G
- Kit Added Covers for model 60 o 60G



- Griglia di cottura aggiuntiva
- Added cooking Grill



- Kit raccolta oli e grassi
- Kit Oils and grease drain

- Piedi altezza più 10cm
- Legs 10cm heigher

- Chiedi a info.ilsimo@libero.it
- Ask to info.ilsimo@libero.it

ilsimo

Made in Italy

info.ilsimo@libero.it
www.barbecueilsimo.it

