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We advise you to read this manual carefully, which contains all the instructions for maintaining the appliance's aesthetic and functional qualities. For further information on the product: www.smeg.com

PRECAUTIONS

General safety instructions

- **ATTENTION:** This symbol indicates that the appliance's surfaces and accessible parts become very hot during use. These parts should not be touched without taking the necessary precautions.



- **ATTENTION:** During use, the appliance and its accessible parts become very hot. Never touch the heating elements during use, keep children and pets away from the appliance.
- Never try to put out a fire or

flames with water: turn off the appliance and smother the flames with a lid or a fire blanket.

- This appliance may only be used by children aged 8 years and over, and by people of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, provided that they are supervised or have been given instructions on the safe use of the appliance and of the hazards associated with it.
- Children must not play with the appliance.
- Keep children below the age of 8 away from the appliance unless they are

constantly supervised.

- Keep children under the age of 8 away from the appliance when it is in use.
- Ensure that the power socket intended for the appliance is easily accessible.
- Do not immerse the power cord in water or other liquids. Electric shock hazard.
- Cleaning and maintenance must not be carried out by unsupervised children.
- The use of accessories not provided or recommended by the manufacturer may cause injury.
- When using the appliance, wear heat-resistant gloves (conforming to EN407).
- The cooking process must always kept under control. A short cooking process must be continuously monitored.
- Always exercise caution when handling hot fats and liquids.
- Fats and oils can catch fire if they overheat. Do not leave the appliance unattended while preparing foods containing oils or fats. If fats or oils catch fire, never put water on them.
- Do not fill the grease drip trays with liquids or flammable material.
- Do not place refractory stones or lava stones under

the electric heating elements.

- Do not place aluminium items in the grease drip-trays.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Only use dry oven mitts; moist items in contact with hot surfaces can cause steam burns.
- Do not pour water directly onto very hot grates.
- Switch off the appliance immediately after use.
- Do not pull the cable to unplug the appliance (if installed).
- Never move the appliance during use.
- Do not wear loose clothing when using the appliance.
- Always keep hold of the lid when lowering it.
- CHARCOAL OR SIMILAR FUELS MUST NOT BE USED WITH THIS APPLIANCE.
- DO NOT USE OR STORE FLAMMABLE MATERIALS NEAR THE APPLIANCE.
- DO NOT USE AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILST IT IS IN USE.
- DO NOT MODIFY THIS APPLIANCE.
- Always wear personal protective equipment (PPE) before carrying out any

- work on the appliance (installation, maintenance, positioning or moving).
- Do not clean the appliance if it is still hot or in operation.
 - Before performing any work on the appliance, switch off the main power supply.
 - Installation and servicing should be carried out by qualified personnel in accordance with current standards.
 - Do not try to repair the appliance yourself or without the assistance of a qualified technician.
 - If the power cable becomes damaged, contact technical support immediately to arrange for it to be replaced in order to avoid possible hazards.
 - Do not cook on the grate if it is damaged, as fats and oils may come into contact with the electrical element, creating a fire or electric shock risk.
 - Do not use the appliance while in a state of physical or mental impairment.
 - Do not obstruct ventilation openings and heat dispersal slots.
 - Do not sit on the appliance.
 - **WARNING:** Never leave the appliance unattended when cooking using fats or oils. Risk of fire. Be very careful.
 - Risk of fire: do not place any items on the cooking surfaces.
 - Do not spray any products near the appliance.
 - **DO NOT FOR ANY REASON USE THE APPLIANCE AS A SPACE HEATER.**
 - Do not use plastic kitchenware or containers for cooking.
 - Any stainless steel exposed to the elements will require attention and care throughout its lifespan to maintain its shine and structural integrity.
 - Do not use steam jets to clean the appliance.
 - Do not clean with pressurised water.
 - Do not use rough or abrasive materials or sharp metal scrapers.
 - Do not use cleaning products containing chlorine, ammonia or bleach on parts made of steel or that have metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
 - Do not use the handle to lift or move this appliance.
 - Keep power supply cables away from water and heated surfaces.
 - Regularly inspect the power supply cable to ensure it is not damaged. The appliance must not be used

of the cable is damaged.

- Never use this appliance for purposes other than food preparation.
- After each use, clean the grates and drip trays with warm, soapy water.
- Never wash the grates in the dishwasher.
- Up to 1000 ml of water can be added to each grease drip-tray through the slits in the open grill. WARNING: When water comes into contact with the hot grill, it may cause splashes of boiling liquid and instant steam, posing a risk of burns. Be very careful.
- Excess fat in the drip tray can cause a fire during cooking. After each use of the appliance, empty and clean the drip tray.
- If the fat should catch fire, close the lid, turn off the appliance by rotating the knob to the 0 position, disconnect it from the power outlet, and leave the lid closed until the flames are extinguished.
- The grease drip-trays are dishwasher-safe.
- Disconnect the appliance from the power outlet when not in use, before cleaning, and during maintenance.
- After cleaning, ensure that removable components and heating elements are correctly positioned.
- The use of non-original accessories may cause damage to the appliance.
- If the appliance is installed on a dedicated trolley, store it indoors when not in use.
- This appliance may only be installed outdoors.
- This appliance must not be installed on a pedestal.
- In the event of overheating of the electronic components, the appliance's performance may be reduced. In some instances, the appliance may switch itself off. Wait for the temperature to decrease; the appliance will restart automatically.
- To avoid potential overheating, the appliance must not be installed behind a decorative door or a panel.
- It should be installed and connected in compliance with current installation regulations.
- When connecting this appliance to the power supply, ensure that the supply voltage matches the rated voltage listed on the appliance's label.
- Have the electrical connection performed by authorised technicians.
- The appliance must be connected to an earthed socket in compliance with electrical system safety

standards.

- Do not exceed the power rating of the power outlet.
- The appliance must be powered through a residual current device (RCD) with a rated residual operating current not exceeding 30mA.
- Use cables that can withstand temperatures of at least 90°C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.
- Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant.
- If operation is not optimal, DO NOT ATTEMPT TO REPAIR THE APPLIANCE, but contact the nearest Authorised Service Centre.
- Do not pull the cable to unplug the appliance from the general power plug.
- This appliance can be used up to a maximum altitude of 2,000 metres above sea level.
- If cooking for over an hour at a power level higher than 8, the lid must be kept closed.
- This appliance must be protected from rain if used outdoors.
- Never use the appliance outdoors in case of bad weather.

- Remove any traces of liquid from the lid (if fitted) before opening.
- The appliance is not designed to operate with external timers or with remote-control systems.

Appliance purpose

This appliance is intended for cooking food in the home environment. Every other use is considered improper. It must also not be used:

- In kitchen areas provided for employees in shops, offices and other work environments
- in farms/farmhouses.
- By guests in hotels, motels and other types of residential environments
- In bed and breakfasts
- on boats, campervans, or caravans

This user manual

- This user manual is an integral part of the appliance and must therefore be kept in its entirety and within the user's reach for the whole working life of the appliance.
- Read this user manual carefully before using the appliance.

Manufacturer's liability

The manufacturer declines all liability for damage to persons or property caused by:

- use of the appliance other than that specified;
- failure to comply with the instructions in the user manual;
- tampering with any part of the appliance;
- use of non-original spare parts.

Identification plate

The identification plate bears the technical data, serial number and brand name of the appliance. Do not remove the identification

plate for any reason.

Disposal



This appliance conforms to the WEEE European directive (2012/19/EU) and must be disposed of separately from other waste at the end of its service life.

The appliance does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.



Power voltage Danger of electrocution

- Disconnect the mains power supply.
- Unplug the appliance.

To dispose of the appliance:

- Cut the power cable and remove it.
- Deliver the appliance to the appropriate recycling centre for electrical and electronic equipment waste, or return it to the retailer when purchasing an equivalent product, on a one for one basis.

Our appliances are packaged in non-polluting and recyclable materials.

- Deliver the packing materials to the appropriate recycling centre.



Plastic packaging Danger of suffocation

- Do not leave the packaging or any part of it unattended.
- Do not let children play with the plastic bags.

Energy efficiency technical data

Information in accordance with the European energy labelling and ecodesign regulations is contained in a separate document accompanying the product instructions.

These data are present in the "Product information sheet" that can be downloaded from the website at the page dedicated to the product in question.

To save energy

- Unless otherwise indicated on the package, defrost frozen foods before cooking them.
- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside

the oven.

- Reduce any opening of the lid to a minimum to avoid heat dispersal.

Information on power consumption in off/stand-by mode

Technical data on the appliance's power consumption in off/stand-by mode can be found at www.smeg.com under the page corresponding to the product in question.

How to read the user manual

This user manual uses the following reading conventions:



Warning/Caution

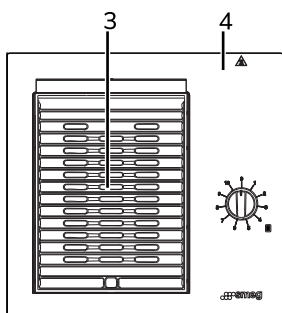


Information/Advice

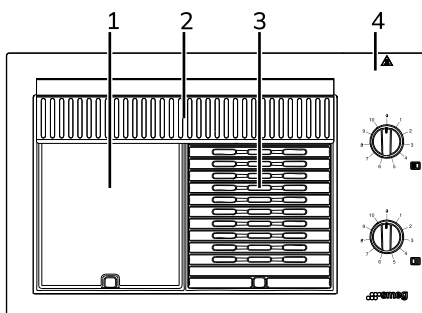
DESCRIPTION

General description

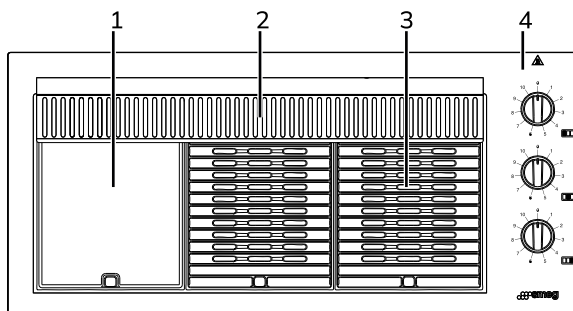
EN



60



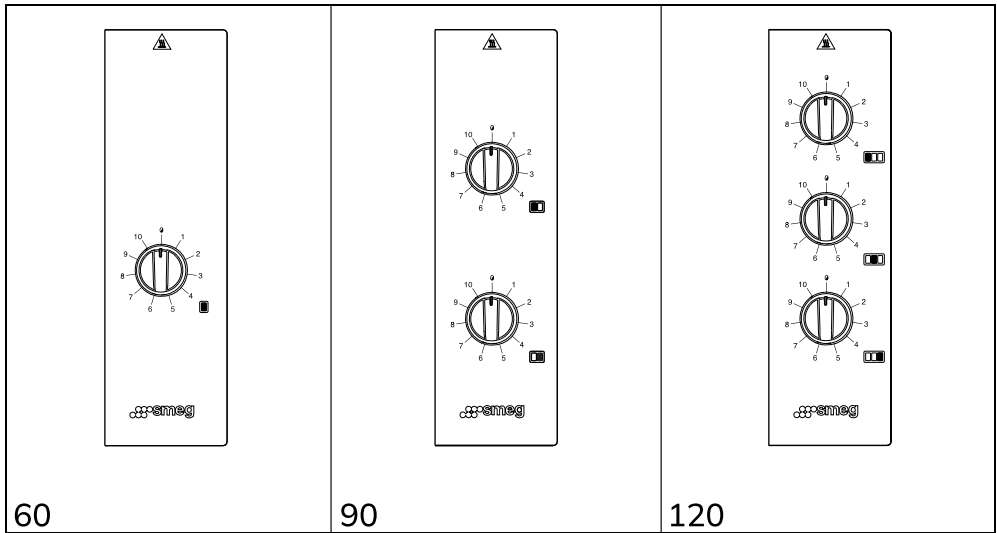
90



120

- 1 Closed "teppanyaki" grill
- 2 Keep warm rack
- 3 Open ribbed grill
- 4 Control panel

Control Panel



Cooking zones area

60



Cooking zone

90



Left cooking zone



Right cooking zone

120



Left cooking zone



Central cooking zone

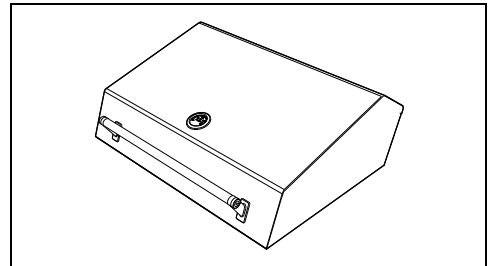


Right cooking zone

Accessories

- Not all accessories are available on some models.
- The accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.
- The original supplied or optional accessories can be purchased separately. Use only original accessories supplied by the manufacturer.

Lid

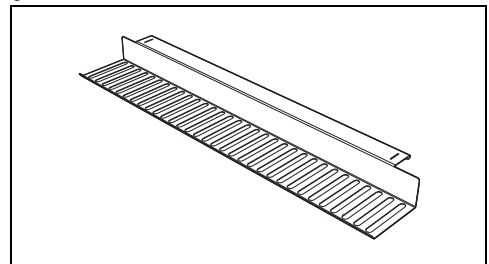


Useful for indirect cooking, helping to stabilise the temperature inside the barbecue, ensuring even cooking and retaining moisture in foods for a longer time.



The lid is removable for proper cleaning. See "CLEANING AND MAINTENANCE" section

Rack for keeping food warm (only on the 90 and 120 models)

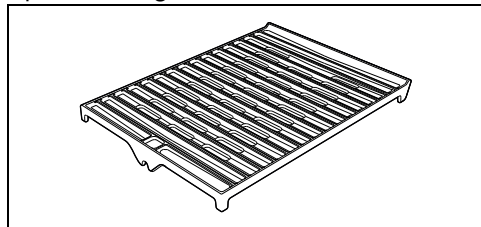


Useful for keeping cooked food warm.



The keep-warm rack is removable for proper cleaning. See the "CLEANING AND MAINTENANCE" section

Open ribbed grill

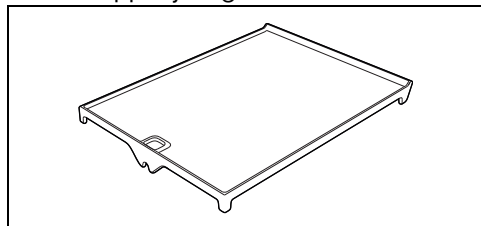


Useful for rapid cooking of meat, fish and vegetables directly on the grill, bringing out their flavour through direct exposure.



The racks are removable and easy to clean. See the "CLEANING AND MAINTENANCE" section

Closed Teppanyaki grill

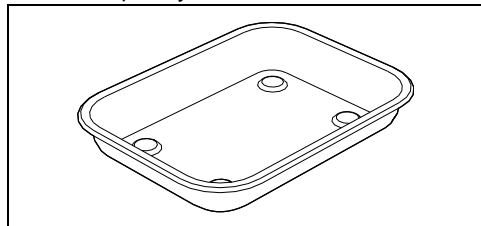


Useful for rapid cooking of meat, fish and vegetables, directly on the grill, providing light dishes with their nutritional content intact.



The racks are removable and easy to clean. See section "CLEANING AND MAINTENANCE"

Grease drip-tray



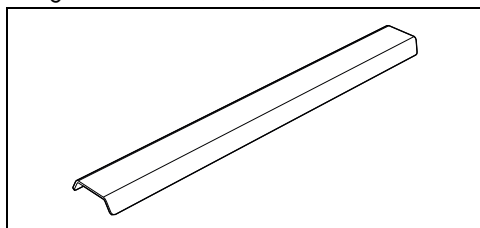
Useful for collecting residues produced

during food cooking.



The trays are removable and dishwasher-safe. See the "CLEANING AND MAINTENANCE" section

Heating element support bracket (only on the 90 and 120 models)



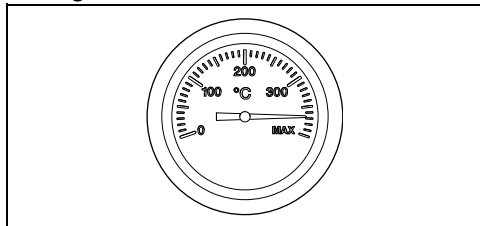
Useful for supporting tilting heating elements and also preventing movement of the grease drip-trays.



The bracket is removable to allow for the removal of the grease drip-trays and the cleaning of the internal basin. See the "CLEANING AND MAINTENANCE" section

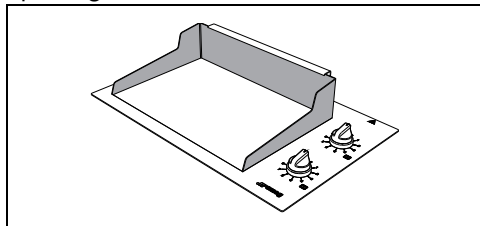
Other parts

Analogue thermometer



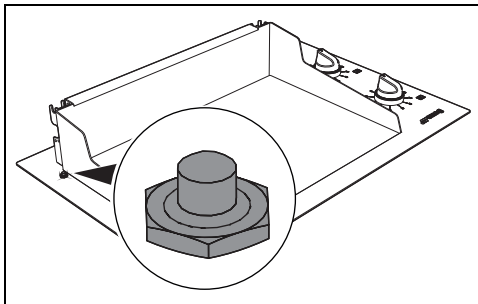
Located on top of the lid, useful for detecting the temperature inside.

Splash guard



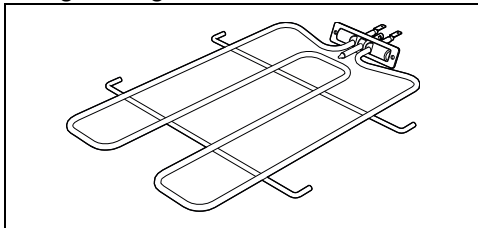
Useful for effective protection against splashes and sprays during use of the appliance.

Microswitch



It detects whether the appliance's lid is open or closed, useful for adjusting settings and ensuring the ideal temperature on the grill.

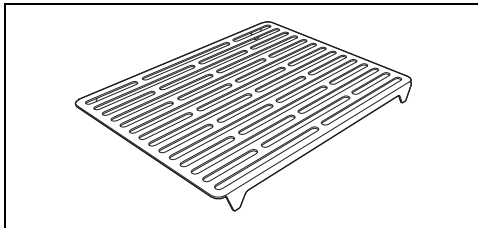
Tilting heating element



Crucial component of the appliance that generates heat for cooking, equipped with a probe for electronic temperature control of the cooking rack.

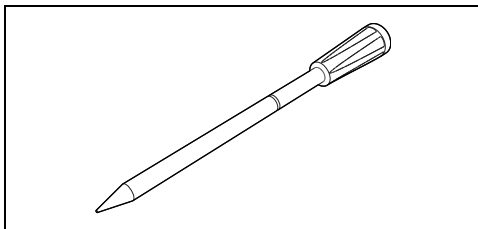
Optional accessories (can be purchased separately)

Grate for indirect cooking (only on the 90 and 120 models)



Useful for enabling even cooking without burning the surface of the food. We recommend using the grate for slow cooking.

Wireless Probe



Useful for precisely cooking meat of various cuts and sizes. The probe ensures that the food is perfectly cooked by monitoring the core temperature of the food.

Smoker box

Useful for smoking and enhancing the flavours of the meat.

Utensil kit

Useful for facilitating the cooking process safely and effectively.

USE

Preliminary operations



See General safety instructions.

- Remove any protective film from the outside or inside of the appliance, including accessories.
- Remove any labels (apart from the technical data plate) from the accessories and shelves.
- Remove and wash all the appliance accessories (see "CLEANING AND MAINTENANCE" section).

First heating

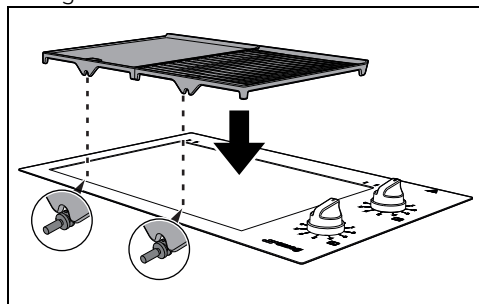
Heat the appliance at maximum power for at least one hour to remove any manufacturing residues. (See "Using the barbecue")

Using the accessories

Racks

The grates must be assembled as shown in

the figure below.



Gently insert grates and trays into the oven until they come to a stop.



Clean the grates before using them for the first time to remove any residue left by the manufacturing process.



Proceed with cooking only with the grates in position to avoid danger to the user or damage to the appliance's appearance and functionality.

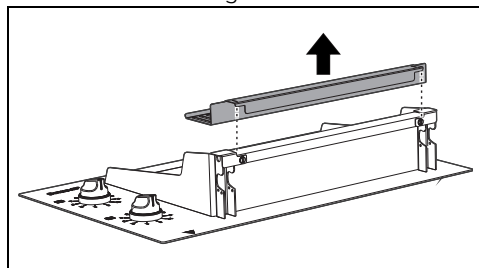
Removing the keep warm rack



The keep warm rack should only be removed when the appliance has cooled down.

It is possible to use the appliance without the keep warm rack.

1. Lift the warming rack upwards, as shown in the diagram.



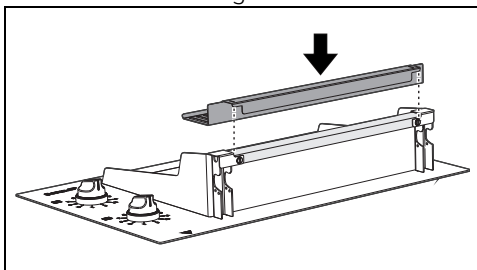
Placement of the warming rack



Before placing the warming rack in its position, wait until the appliance is completely cool.

It is possible to use the warming rack to keep the cooked food hot.

1. Place the warming rack in its slot.

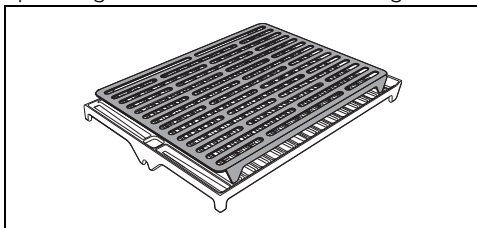


Grill position for indirect cooking



Wear heat-resistant gloves.

Place the indirect cooking grill on top of the open ridged rack, as shown in the figure.



Using the barbecue



See General safety instructions.

Switching on the appliance

All the appliance's controls are located together on the control panel. The relevant zone is indicated next to each knob.

To switch on the appliance:

1. Connect the appliance to the mains power supply.
2. Rotate the knob clockwise or anti-clockwise to set the desired power level.

Preheating stage



Preheat the appliance with the lid closed.



We recommend switching on all electric heating elements to speed up the preheating time.

Cooking itself is preceded by a preheating stage, which allows the appliance to heat to the cooking power more quickly.

This stage is indicated by the flashing of the knob LED.

At the end of the preheating phase, the LED remains lit to indicate that the appliance is

operating in cooking mode.

Switching off the appliance

To turn off the appliance, turn the knobs to the 0 setting.

We strongly recommend disconnecting the appliance from the electrical network if it is not to be used for an extended period.



Before using it again, check that the power cord is not damaged.

Error warning

If the appliance malfunctions or operates incorrectly, the appliance emits a series of beeps. Turn the knob to 0, wait a few minutes and try to use the appliance again. If the problem persists, contact technical support.

Cooking advice

General advice

- It is not possible to shorten cooking times by increasing the temperature (the food could be overcooked on the outside and undercooked on the inside).
- Cooking times vary according to the thickness and quality of the food and to consumer taste.
- During indirect grilling, the lid must be left closed.

Meat (direct grilling)

The cooking time varies depending on the thickness of the food and personal taste.

For best results when grilling, brown the outside at maximum heat then use the knobs to turn down to a medium / minimum setting to allow the meat to cook right through without burning on the outside. The electric heating elements adjust their power according to the previously set level, maintaining a consistent temperature that ensures even cooking and helps retain more flavour in the meat.



We recommend preheating the appliance to the maximum setting with the lid closed.

Meat (indirect grilling)

After preheating with the electric heating elements at maximum power and with the lid closed, place the meat on the grill for indirect cooking (only on the 60 and 90 models), or in the central cooking area at a lower power setting, while the adjacent zones are set to a higher power (only on the 120 models).

Naturally, it takes considerably longer than direct grilling, but excellent results will be assured.

Large pieces of meat or fish such as roasts, whole chickens, lamb and other particularly thick/fat cuts are suitable for indirect grilling.

Vegetables and fish (direct grilling)

Arrange the vegetables and/or fish on the grill after preheating, finish cooking as indicated and recommended in the cookbook.

Cooking information tables

Below are illustrative cooking tables for each individual model. The cooking times for beef, lamb and pork are given for medium-cooked meat. The cooking times for poultry are given for well-cooked meat.



If cooking for over an hour at a power level higher than 8, the lid must be kept closed.



If cooking at a power level higher than 8, the lid must be closed at the end of cooking.

Barbecue cooking (60 model)

Category	Food	Weight (kg)	Browning level (power)	Browning time (minutes)	Using the lid	Cooking level (power)	Cooking type	Cooking time (minutes)	Using the grill
Beef	Beef steaks	0.280	-	-		10		9'	
		0.650	10	6'		8		11'	
	Sausages	0.060	-	-		10		9'	 / 
		0.180	-	-		10		15'	 / 
	Ribs	0.300	-	-		10		7'	
		0.450	10	6'		8		9'	
	T-bone steak	1				10		16'	
		1.5	10	10'		7		54'	
	Half fillet steak	0.800	10	8'		6		30'	
		1.100	10	8'		6		41'	
	Whole fillet	1.300	10	8'		6		37'	
		1.700	10	8'		6		65'	
	Hamburgers	0.130	-	-		10		6'	
		0.230	-	-		10		10'	
	Meat for Doner kebab	0.200	-	-		9		14'	
		0.300	-	-		9		18'	



open



closed



direct



indirect



open



closed



After preheating, it is recommended to oil the closed Teppanyaki grill.

Category	Food	Weight (kg)	Browning level (power)	Browning time (minutes)	Using the lid	Cooking level (power)	Cooking type	Cooking time (minutes)	Using the grill
Lamb	Chops	0.085	-	-		10		6'	
		0.110	-	-		10		9'	
		0.170	10	6'		8		12'	
	Chops	0.070	-	-		10		6'	
		0.100	-	-		10		9'	
		0.170	10	6'		8		12'	
	Steaks	0.350	-	-		10		6'	
		0.600	10	6'		6		12'	
Fish	Whole fish	0.500	-	-		10		17'	
		0.700	-	-		10		19'	
	Fillets	0.100	-	-		10		5'	
		0.250	-	-		10		7'	
	Cubes (for kebabs)	0.130	-	-		10		10'	
		0.210	-	-		10		14'	
	Lobster (whole)	0.450	-	-		10		14'	
	Lobster tails	0.100	-	-		10		8'	
	Oysters (in their shells)	0.070	-	-		10		6'	
		0.100	-	-		10		8'	
 open  closed  direct  indirect  open  closed   After preheating, it is recommended to oil the closed Teppanyaki grill.									

Category	Food	Weight (kg)	Browning level (power)	Browning time (minutes)	Using the lid	Cooking level (power)	Cooking type	Cooking time (minutes)	Using the grill
Pork	Chops	0.200	-	-		10	↑↑	9'	
		0.400	-	-		10	↑↑	14'	
	Sausages	0.090	-	-		7	↑↑	14'	
		0.180	-	-		9	↑↑	25'	
	Chops	0.350	-	-		5	↑↑	135'	
		0.750	-	-		5	↑↑	150'	
	Bacon	0.50	-	-		8	↑↑	4/5'	
		0.100	-	-		8	↑↑	4/5'	
Poultry	Boneless chicken breast	0.160	-	-		10	↑↑	15'	
		0.300	-	-		10	↑↑	21'	
	Turkey fillet steaks	0.150	-	-		10	↑↑	11'	
		0.250	-	-		10	↑↑	16'	
	Grilled chicken (whole)	1.100	-	-		8	↑↑	34'	
		2.400	-	-		8	↑↑	64'	
	Chicken thighs	0.090	10	5'		7	↑↑	12'	
		0.300	10	5'		7	↑↑	34'	
	Chicken thighs	0.075	10	5'		7	↑↑	11'	
		0.220	10	5'		7	↑↑	22'	
	Cockerel (whole)	0.600	-	-		8	↑↑	24'	
		1.100	-	-		8	↑↑	34'	



open



closed



direct



indirect



open



closed



After preheating, it is recommended to oil the closed Teppanyaki grill.

Vegetables

Category	Food	Weight (kg)	Browning level (power)	Browning time (minutes)	Using the lid	Cooking level (power)	Cooking type	Cooking time (minutes)	Using the grill
Vegetables	Corn on the cob	0.225	-	-		10		12'	 / 
	Courgettes	0.200	-	-		9		10'	 / 
		0.600	-	-		9		10'	 / 
	Peppers	0.200	-	-		9		19'	 / 
		0.400	-	-		9		19'	 / 
	Onions	0.200	-	-		8		12'	
		0.500	-	-		8		16'	
	Aubergine	0.200	-	-		9		11'	 / 
		0.500	-	-		9		11'	 / 
	Potato cakes	0.080	-	-		8		14'	
		0.150	-	-		8		14'	
Other	Pancakes / Banana Pancakes	-	-	-		7		2/3'	 
	French toast	2.5 cm	-	-		7		8'	 
		4 cm	-	-		7		15'	 
	Fried eggs	0.050	-	-		7		2'	 
	Omelette	-	-	-		7		2'	 
	Naan bread	0.080	-	-		10		2'	 
	Piadina (unleaven	0.100	-	-		10		2'	 



open



closed



direct



indirect



open



closed



After preheating, it is recommended to oil the closed Teppanyaki grill.

Barbecue cooking (90 model)

Category	Food	Weight (kg)	Browning level (power)	Browning time (minutes)	Using the lid	Cooking level (power)	Cooking type	Cooking time (minutes)	Using the grill
Beef	Beef steaks	0.280	-	-		10		8'	
		0.650	10	6'		7		11'	
	Sausages	0.60	-	-		10		8'	 / 
		0.180	-	-		10		13'	 / 
	Ribs	0.200	-	-		10		7'	
		0.300	10	6'		6		9'	
	T-bone steak	1.000	10	7'		6		11'	
		1.500	10	10'		10 + 7 *		56'	 / 
	Half fillet steak	0.600	10	8'		10 + 6 *		27'	 / 
		1.100	10	8'		10 + 6 *		36'	 / 
	Whole fillet	1.000	10	8'		10 + 6 *		42'	 / 
		2.000	10	8'		10 + 6 *		61'	 / 
	Hamburgers	0.130	-	-		10		5'	
		0.230	-	-		10		9'	
	Meat for Doner kebab	0.200	-	-		8		19'	
		0.300	-	-		8		24'	



open



closed



direct



indirect



open



closed



After preheating, it is recommended to oil the closed Teppanyaki grill.

* The lower power level should be set in the zone with the grill for indirect cooking. From time to time, the food should be rotated to ensure more even cooking.

Lamb

Category	Food	Weight (kg)	Browning level (power)	Browning time (minutes)	Using the lid	Cooking level (power)	Cooking type	Cooking time (minutes)	Using the grill
Lamb	Chops	0.085	-	-		10		5'	 / 
		0.110	-	-		10		9'	 / 
		0.190	10	6'		10		11'	
	Chops	0.070	-	-		10		5'	 / 
		0.100	-	-		10		9'	 / 
		0.170	10	6'		6		11'	
	Steaks	0.350	-	-		10		6'	
		0.750	10	6'		6		12'	
	Thighs	1.800	10	10'		8 + 4 *		120'	 / 
		2.200	10	10'		8 + 4 *		145'	 / 
	Shoulder	1.300	10	8'		8 + 4 *		250'	 / 
		1.600	10	8'		8 + 4 *		295'	 / 



open



closed



direct



indirect



open



closed



After preheating, it is recommended to oil the closed Teppanyaki grill.

* The lower power level should be set in the zone with the grill for indirect cooking. From time to time, the food should be rotated to ensure more even cooking.

Category	Food	Weight (kg)	Browning level (power)	Browning time (minutes)	Using the lid	Cooking level (power)	Cooking type	Cooking time (minutes)	Using the grill
Fish	Whole fish	0.500	-	-		10	 ↑↑	16'	
		0.700	-	-		10	 ↑↑	20'	
	Fillets	0.100	-	-		10	 ↑↑	5'	
		0.240	-	-		10	 ↑↑	7'	
	Cubes (for kebabs)	0.130	-	-		10	 ↑↑	8'	
		0.230	-	-		10	 ↑↑	10'	
	Lobster (whole)	0.600	-	-		10	 ↑↑	12'	
	Lobster tails	0.120	-	-		10	 ↑↑	8'	
		0.150	-	-		10	 ↑↑	9'	
	Oysters (in their shells)	0.050	-	-		10	 ↑↑	7'	
		0.075	-	-		10	 ↑↑	8'	



open



closed



direct



indirect



open



closed



After preheating, it is recommended to oil the closed Teppanyaki grill.

* The lower power level should be set in the zone with the grill for indirect cooking. From time to time, the food should be rotated to ensure more even cooking.

Pork

Category	Food	Weight (kg)	Browning level (power)	Browning time (minutes)	Using the lid	Cooking level (power)	Cooking type	Cooking time (minutes)	Using the grill
Pork	Chops	0.200	-	-		8		13'	
		0.400	-	-		8		25'	
	Sausages	0.060	-	-		7		15'	
		0.180	-	-		7		23'	
	Pork loin	0.500	10	7'		10 + 7 *		45'	 / 
		0.8	10	7'		10 + 7 *		62'	 / 
	Chops	0.750	-	-		7 + 5 *		160'	 / 
		2.000	-	-		7 + 5 *		180'	 / 
	Bacon	0'110	-	-		9		4' - 5'	
		0.200	-	-		9		4' - 5'	



open



closed



direct



indirect



open



closed



After preheating, it is recommended to oil the closed Teppanyaki grill.

* The lower power level should be set in the zone with the grill for indirect cooking. From time to time, the food should be rotated to ensure more even cooking.

Category	Food	Weight (kg)	Browning level (power)	Browning time (minutes)	Using the lid	Cooking level (power)	Cooking type	Cooking time (minutes)	Using the grill
Poultry	Boneless chicken breast	0.160	-	-		10	 ↑↑	15'	
		0.310	-	-		10	 ↑↑	23'	
	Turkey fillet steaks	0.150	-	-		10	 ↑↑	10'	
		0.250	-	-		10	 ↑↑	14'	
	Grilled chicken (whole)	1.000	10	8'		10 + 7 *	 ↑↑	62'	 / 
		3.000	10	8'		10 + 7 *	 ↑↑	165'	 / 
	Chicken thighs	0.100	10	4'		10 + 7 *	 ↑↑	9'	
		0.300	10	4'		10 + 7 *	 ↑↑	30'	
	Chicken thighs	0.075	10	4'		10 + 7 *	 ↑↑	14'	
		0.220	10	4'		10 + 7 *	 ↑↑	48'	
	Cockerel (whole)	0.500	10	6'		10 + 7 *	 ↑↑	36'	 / 
		1.500	10	6'		10 + 7 *	 ↑↑	58'	 / 



open



closed



direct



indirect



open



closed



After preheating, it is recommended to oil the closed Teppanyaki grill.

* The lower power level should be set in the zone with the grill for indirect cooking. From time to time, the food should be rotated to ensure more even cooking.

Vegetables

Category	Food	Weight (kg)	Browning level (power)	Browning time (minutes)	Using the lid	Cooking level (power)	Cooking type	Cooking time (minutes)	Using the grill
Vegetables	Corn on the cob	0.225	-	-		10		12'	 / 
	Courgettes	0.200	-	-		10		8'	 / 
		0.800	-	-		10		8'	 / 
	Peppers	0.200	-	-		8		24'	 / 
		0.800	-	-		8		24'	 / 
	Onions	0.200	-	-		8		11'	
		0.800	-	-		8		14'	
	Aubergine	0.300	-	-		10		9'	 / 
		0.900	-	-		10		9'	 / 
	Potato cakes	0.080	-	-		8		14'	
		0.150	-	-		8		14'	
Other	Pancakes / Banana Pancakes		-	-		8		2'	 
	French toast	2.5 cm				7		8'	 
		4 cm	-	-		7		12'	 
	Fried eggs	0.050	-	-		8		2'	 
	Scrambled eggs	0.150	-	-		6		2'	 
	Omelette	0.170	-	-		7		3'	 
	Naan bread	0.080	-	-		10		2'	 
	Piadina (unleaven	0.100	-	-		10		2'	 



open



closed



direct



indirect



open



closed



After preheating, it is recommended to oil the closed Teppanyaki grill.

* The lower power level should be set in the zone with the grill for indirect cooking. From time to time, the food should be rotated to ensure more even cooking.

Barbecue cooking (120 model)

Category	Food	Weight (kg)	Browning level (power)	Browning time (minutes)	Using the lid	Cooking level (power)	Cooking type	Cooking time (minutes)	Using the grill
Beef	Beef steaks	0.280	-	-		10		8'	
		0.650	10	6'		8 + 0 *		12'	
	Sausages	0.060	-	-		10		8'	 / 
		0.180	-	-		10		13'	 / 
	Ribs	0.200	-	-		10		7'	
		0.300	10	6'		8		7'	
	T-bone steak	0.750	10	10'		8 + 0 *		15'	
		1.100	10	10'		8 + 0 *		59'	 / 
	Half fillet steak	0.800	10	8'		8 + 0 *		33'	 / 
		1.100	10	8'		8 + 0 *		45'	 / 
	Whole fillet	1.300	10	8'		8 + 0 *		41'	 / 
		2.100	10	8'		8 + 0 *		65'	 / 
	Hamburgers	0.130	-	-		10		6'	 / 
		0.230	-	-		10		9'	 / 
	Meat for Doner kebab	0.200	-	-		8		18'	
		0.300	-	-		8		23'	



open



closed



direct



indirect



open



closed



After preheating, it is recommended to oil the closed Teppanyaki grill.

* The lower power level should be set on the central cooking zone, while the higher power level should be used on the left and right cooking zones.

Lamb

Category	Food	Weight (kg)	Browning level (power)	Browning time (minutes)	Using the lid	Cooking level (power)	Cooking type	Cooking time (minutes)	Using the grill
Lamb	Chops	0.085	-	-		10		5'	 / 
		0.110	-	-		10		9'	 / 
		0.190	10	8'		10		9'	
	Chops	0.070	-	-		10		5'	 / 
		0.100	-	-		10		9'	 / 
		0.170	10	6'		8		9'	
	Steaks	0.350	-	-		10		6'	
		0.750	10	6'		10		15'	
	Thighs	1.800	10	8'		8 + 1 *		110'	 / 
		2,200	10	8'		8 + 1 *		130'	 / 
	Shoulder	1.300	10	8'		8 + 1 *		240'	 / 
		1.800	10	8'		8 + 1 *		280'	 / 



open



closed



direct



indirect



open



closed



After preheating, it is recommended to oil the closed Teppanyaki grill.

* The lower power level should be set on the central cooking zone, while the higher power level should be used on the left and right cooking zones.

Category	Food	Weight (kg)	Browning level (power)	Browning time (minutes)	Using the lid	Cooking level (power)	Cooking type	Cooking time (minutes)	Using the grill
Fish	Whole fish	0.300	-	-		10	 ↑↑	12'	
		0.600	-	-		10	 ↑↑	18'	
	Fillets	0.120	-	-		10	 ↑↑	5'	 / 
		0.140	-	-		10	 ↑↑	7'	 / 
	Cubes (for kebabs)	0.130	-	-		10	 ↑↑	8'	
		0.230	-	-		10	 ↑↑	11'	
	Lobster (whole)	0.400	-	-		10	 ↑↑	10'	
		0.600	-	-		10	 ↑↑	12'	
	Lobster tails	0.120	-	-		10	 ↑↑	8'	
		0.150	-	-		10	 ↑↑	9'	
	Oysters (in their shells)	0.050	-	-		10	 ↑↑	7'	
		0.120	-	-		10	 ↑↑	10'	



open



closed



direct



indirect



open



closed



After preheating, it is recommended to oil the closed Teppanyaki grill.

* The lower power level should be set on the central cooking zone, while the higher power level should be used on the left and right cooking zones.

Pork

Category	Food	Weight (kg)	Browning level (power)	Browning time (minutes)	Using the lid	Cooking level (power)	Cooking type	Cooking time (minutes)	Using the grill
Pork	Chops	0.200	-	-		8		14'	
		0.400	-	-		8		24'	
	Sausages	0.060	-	-		7		14'	
		0.180	-	-		7		25'	
	Pork loin	0.900	10	8'		8 + 0 *		55'	 / 
		1.300	10	8'		8 + 0 *		62'	 / 
	Chops	0.750	-	-		8 + 1 *		160'	 / 
		2.000	-	-		8 + 1 *		180'	 / 
	Bacon	0'110	-	-		9		4' - 5'	
		0.200	-	-		9		4' - 5'	



open



closed



direct



indirect



open



closed



After preheating, it is recommended to oil the closed Teppanyaki grill.

* The lower power level should be set on the central cooking zone, while the higher power level should be used on the left and right cooking zones.

Poultry

Category	Food	Weight (kg)	Browning level (power)	Browning time (minutes)	Using the lid	Cooking level (power)	Cooking type	Cooking time (minutes)	Using the grill
Poultry	Boneless chicken breast	0.140	-	-		10		12'	
		0.340	-	-		10		21'	
	Turkey fillet steaks	0.150	-	-		10		8'	
		0.250	-	-		10		12'	
	Grilled chicken (whole)	1.200	10	8'		8 + 0 *		71'	 / 
		3.200	10	8'		8 + 0 *		136'	 / 
	Chicken thighs	0.100	10	4'		6		19'	
		0.200	10	4'		6		25'	
	Chicken thighs	0.150	10	4'		5		41'	
		0.210	10	4'		5		61'	
	Cockerel (whole)	0.500	10	6'		8 + 0 *		36'	 / 
		1.500	10	6'		8 + 0 *		59'	 / 



open



closed



direct



indirect



open



closed



After preheating, it is recommended to oil the closed Teppanyaki grill.

* The lower power level should be set on the central cooking zone, while the higher power level should be used on the left and right cooking zones.

Vegetables

Category	Food	Weight (kg)	Browning level (power)	Browning time (minutes)	Using the lid	Cooking level (power)	Cooking type	Cooking time (minutes)	Using the grill
Vegetables	Corn on the cob	0.225	-	-		10		12'	 / 
	Courgettes	0.200	-	-		10		8'	 / 
		0.800	-	-		10		8'	 / 
	Peppers	0.200	-	-		8		24'	 / 
		0.800	-	-		8		24'	 / 
	Onions	0.200	-	-		8		11'	
		0.800	-	-		8		14'	
	Aubergine	0.300	-	-		10		9'	 / 
		0.900	-	-		10		9'	 / 
	Potato cakes	0.080	-	-		8		14'	
		0.150	-	-		8		14'	
Other	Pancakes / Banana Pancakes		-	-		8		2'	 
	French toast	2.5 cm	-	-		7		8'	 
		4 cm				7		12'	 
	Fried eggs	0.050	-	-		8		2'	 
	Omelette	0.170	-	-		7		3'	 
	Naan bread	0.080	-	-		10		2'	 
	Piadin (unleavened)	0.100	-	-		10		2'	 



open



closed



direct



indirect



open



closed



After preheating, it is recommended to oil the closed Teppanyaki grill.

* The lower power level should be set on the central cooking zone, while the higher power level should be used on the left and right cooking zones.

CLEANING AND MAINTENANCE

Cleaning the appliance



See General safety instructions.

Cleaning the surfaces

To keep the surfaces in good condition, they should be cleaned regularly after use. Let them cool first.

When cleaning or polishing stainless steel, always follow the original finish lines.

Ordinary daily cleaning

Always and only use specific products that do not contain abrasives or chlorine-based acids.

Pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfibre cloth.

Food stains or residues

Use normal, non-abrasive products and a wooden or plastic tool, if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth.

Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

Racks

For best results, clean the grids while they are still warm.

Wearing heat-resistant gloves, scrub them with a brass-bristle brush to remove any food residue. Complete cleaning by washing the grills with a degreasing detergent, rinse and dry thoroughly.

Removing the grease drip-tray



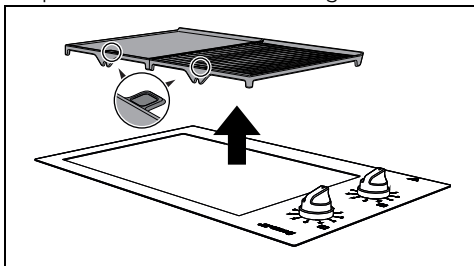
Before cleaning, wait for the appliance to cool down completely.



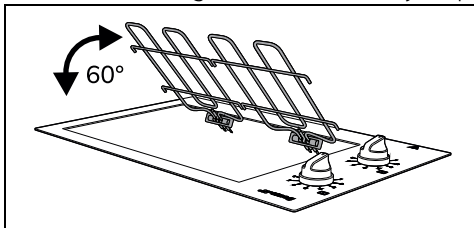
Following the removal of the grease drip-tray, it is possible to clean the internal basin.

Remove the racks, lift the tilting heating elements, and remove the support brackets for the elements (if present).

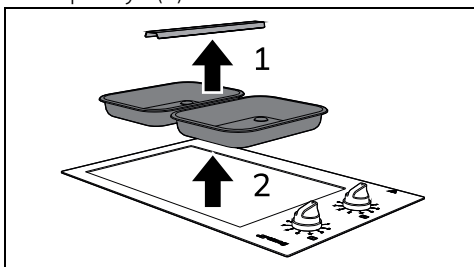
1. Remove the racks from the indicated position as shown in the figure.



2. Lift the heating elements until they stop.



3. Remove the heating element support brackets (1) and then remove the grease drip-trays (2).



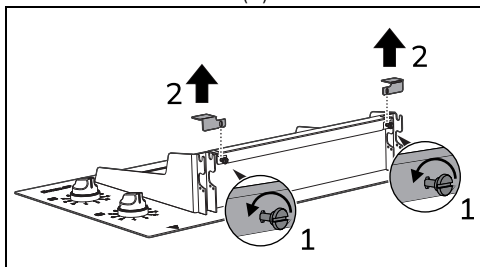
Removing the lid (only on the 90 and 120 models)



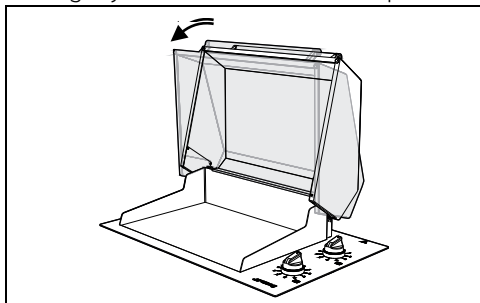
Before cleaning, wait for the appliance to cool down completely.

Unscrew the screws, remove the steel brackets, and then the cover.

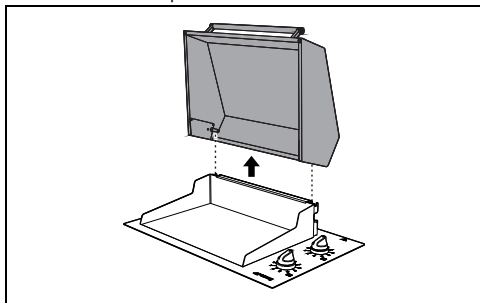
1. Unscrew the screws (1) on the back of the appliance using a coin, and remove the steel brackets (2).



2. Slightly tilt the lid into a vertical position.



3. Lift the lid upwards to remove it.

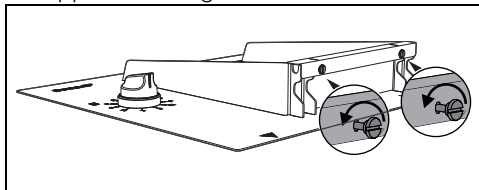


Removing the lid (only on 60 model)

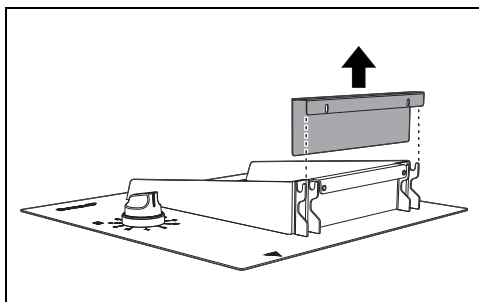
! Before cleaning, wait for the appliance to cool down completely.

Unscrew the screws, remove the steel brackets, and then the cover.

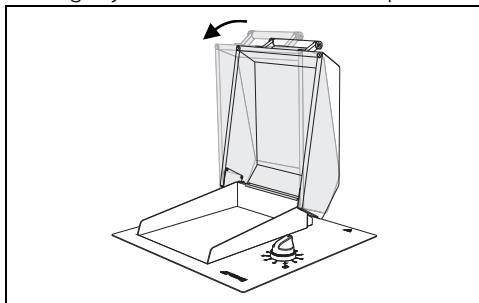
1. Unscrew the screws on the back of the appliance using a coin..



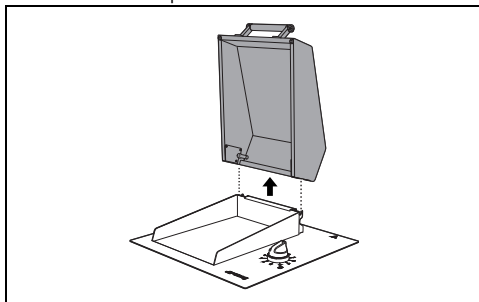
2. Remove the steel brackets.



3. Slightly tilt the lid into a vertical position.



4. Lift the lid upwards to remove it.



INSTALLATION



The appliance must be installed by a qualified technician and according to the regulations in force.

Electrical connection



See General safety instructions.

General information

Check the mains characteristics against the data indicated on the plate.

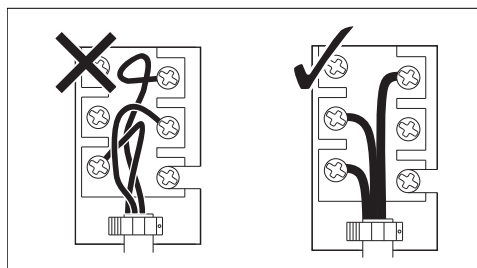
The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance.

Do not remove this plate for any reason.

The appliance must be connected to ground using a wire that is at least 20 mm longer than the other wires.

Terminal block connection

Arrange the cables in an orderly manner to avoid overlapping or contact with any jumpers. The cables must be of the correct length to avoid build-up/twisting inside the terminal box.



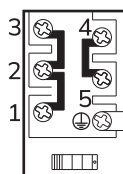
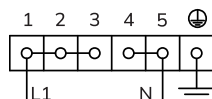
The appliance can work in the following modes:

220-240 V ~

3 x 1.5 mm²

three-core cable

only models
60 and 90

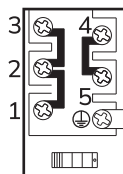
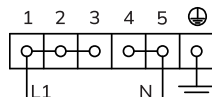


220-240 V ~

3 x 2.5 mm²

three-core cable

only model 120

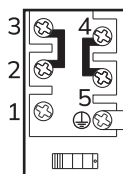
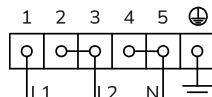


380-415 V 2N~

4 x 2,5 mm²

four-core cable

only model 120

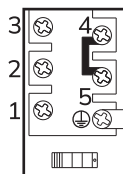
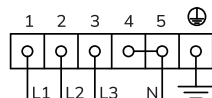


380-415 V 3N~

5 x 1.5 mm²

five-core cable

only model 120



The values indicated refer to the cross-section of the internal lead.



The power cables are sized taking into account the coincidence factor (in compliance with standard EN 60335-2-6).



Always use the supplied jumper for each connection, if any. The connection between terminals 4 and 5 must always be made.

Fixed connection

Fit the power line with an all-pole circuit breaker with a contact separation distance sufficient to provide complete disconnection

in category III overvoltage conditions, pursuant to installation regulations.

For the Australian/New Zealand market:

The circuit breaker incorporated in the fixed connection must comply with AS/NZS 3000.

Connection with plug and socket

Make sure that the plug and socket are of the same type.

Avoid using adapters, gang sockets or shunts as these could cause overheating and a risk of burns.

Section cut from the countertop

Safety instructions for positioning and installation

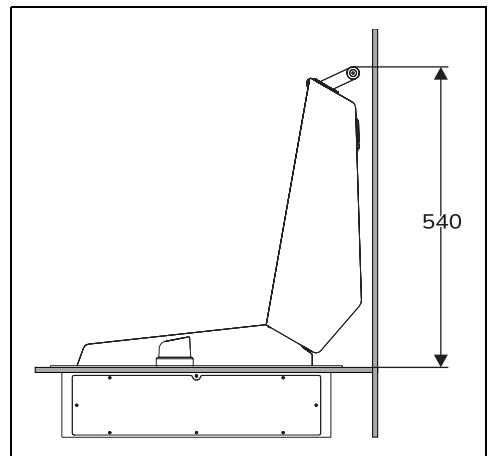
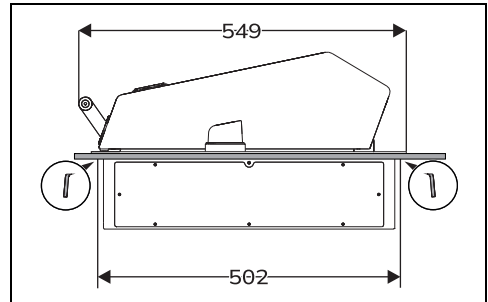
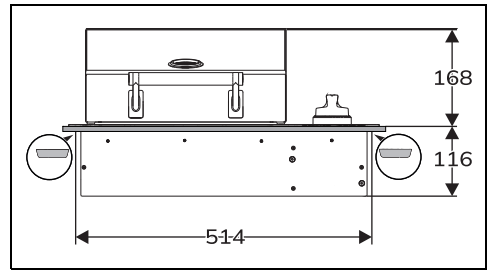
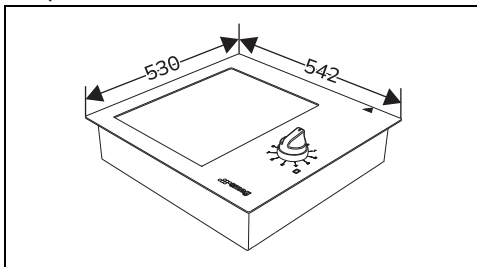


See General safety instructions.

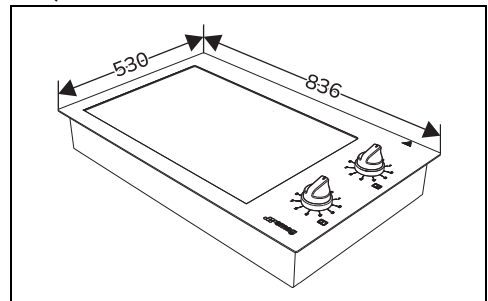
- Installation can be carried out on various materials such as masonry, metal, solid wood or plastic laminated wood as long as they are heat resistant ($>90^{\circ}\text{C}$).
- Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant ($>90^{\circ}\text{C}$), otherwise they might warp over time.
- If the unit does not have the required cut-out, it must be made through carpentry and/or masonry work, to be carried out by a qualified technician.
- Respect the minimum clearances for the cut-out at the rear, as indicated in the installation instructions.
- To ensure the long-term integrity of the worktop, follow the manufacturer's instructions to ensure the minimum radius is maintained and check if any reinforcements are necessary.

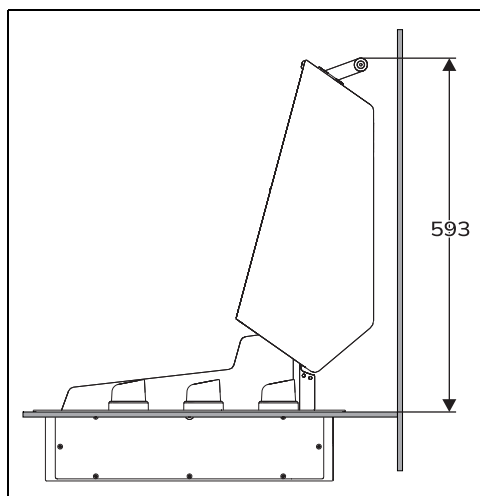
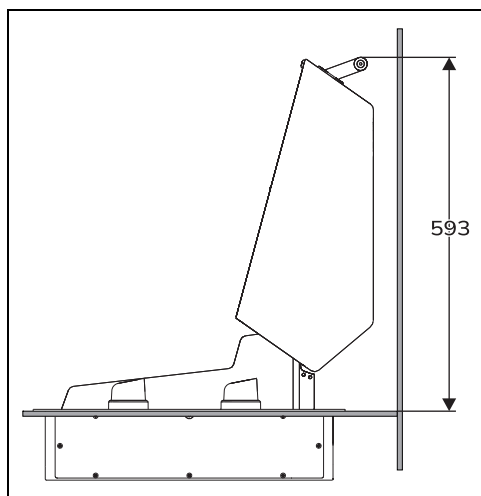
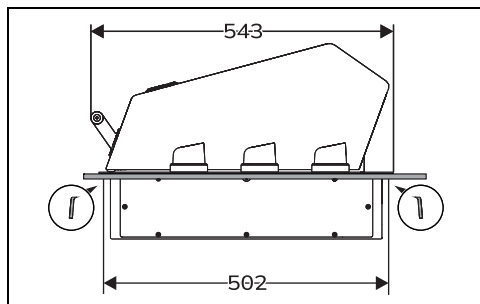
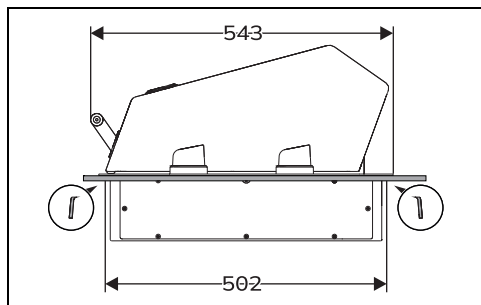
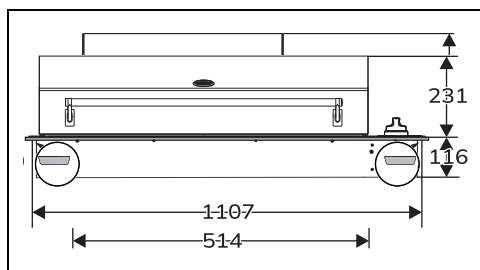
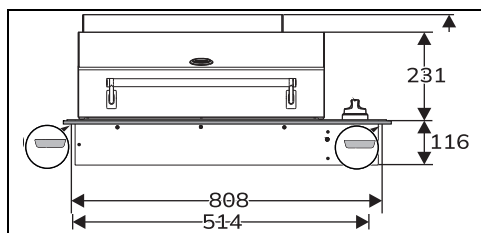
Appliance overall dimensions (mm)

BBQE60X

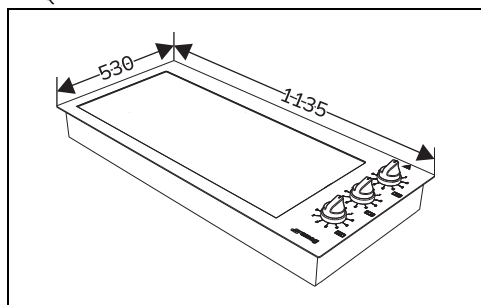


BBQE90X

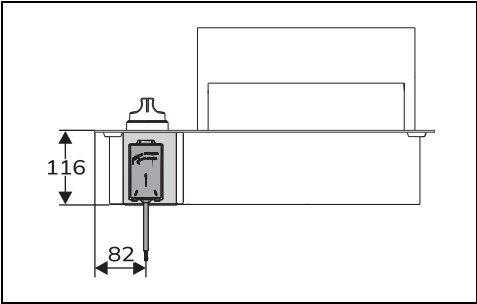




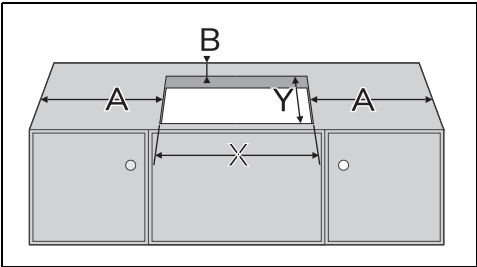
BBQE12X



Electrical connection position (mm)



Built-in cabinet dimensions (mm)

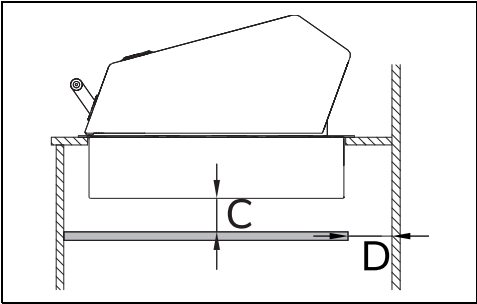


BBQE60X	BBQE90X	BBQE12X
X (mm)		
517 - 522	811 - 816	1110 - 1115
Y (mm)		
505 - 510	505 - 510	505 - 510
A (mm)		
min. 200	min. 200	min. 200
B (mm)		
min. 78	min. 78	min. 78

Built-in under the barbecue

If there are other units below the appliance, a double wooden base must be installed at a minimum distance of 70 mm from the underside of the appliance to prevent accidental contact. The double-layer base

may only be removed using special tools.



C min. 70 mm

D max. 50 mm

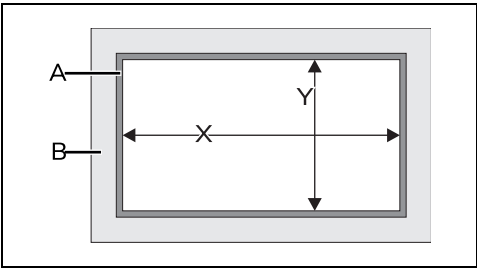


Failure to install the double-layer wooden base exposes the user to possible accidental contact with sharp or hot parts.

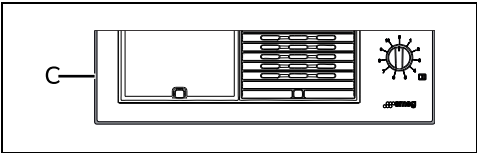
Work top seal

To prevent liquid from seeping between the appliance frame and the worktop, apply the supplied adhesive seal along the entire perimeter of the worktop.

1. Refer to the dimensions shown in the diagram, ensuring that all sides of the inner seal (A) are flush with the cut-out.



2. Use light pressure to make the seal stick to the edge around the hole cut in the worktop (B).
3. Carefully trim the surplus away from edge (C) beyond the seal.



Do not use silicone to secure the hob. This would make it impossible to remove the hob without damaging it.

Instructions for the installer

- If you use a plug (if present) to connect to the power supply, the plug must be accessible after installation.
- Do not bend or trap the power cable.
- The appliance must be installed according to the installation diagrams.
- If the appliance does not work correctly after having carried out all the checks, contact your local Authorised Service Centre.
- Once the appliance has been installed, please explain to the user how to use it correctly.