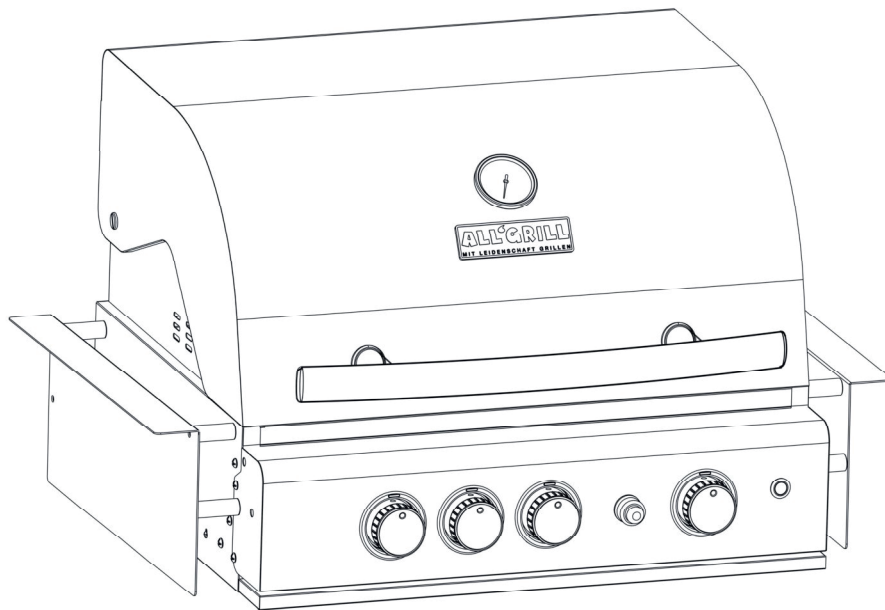


# Operating and assembly instructions

Please read carefully before commissioning!



## CHEF M BUILT IN Art. 100949



### ATTENTION!

- FOR OUTDOOR USE ONLY
- READ THE ASSMBLY INSTRUCTION CAREFULLY BEFORE STARTING THE ASSEMBLY
- WARNING: ACCESSORIES MAY BE HOT, PLEASE KEEP CHILDREN AWAY
- THESE PARTS MUSTBE KEPT AWAY FROM COMBUSTIBLE MATERIALS
- AFTER USE; PLEASE TURN OFF THE GAS SUPPLY
- OPTICAL & TECHNICAL CHANGES POSSIBLE AT ANY TIME

## WHAT YOU SHOULD DO:

- Please tighten all gas connections.
- Check all pipes for damage, cuts or cracks.
- Always carry out a leak test with soapy water.
- Check all burners regularly for blockages caused by spiders or similar. Such blockages can be dangerous and must be cleared regularly.
- Only use approved gas cylinders.
- Always wear protective gloves when handling hot parts.
- Clean and maintain the appliance after each use.
- Place the barbecue at least 1.5 m from the wall.
- Do not place near flammable material, petrol or liquids.
- After grilling, set the burners of the grill station to the hottest position and let it burn like this for 5-15 minutes. This burns off residues from grilling and makes the grill easier to clean afterwards. Leave the bonnet open when doing this. Afterwards, do not forget to close the gas supply.

## WHAT YOU SHOULDN'T DO:

- Do not lean over the grill during operation (always ignite with the lid open).
- Keep flammable liquids and materials near the appliance.
- Use the appliance with a weather protection cover.
- Use plastic or glass on the hot grill.
- Use in strong wind.
- Dismantle the valve, etc. on your own.
- Carry out a leak test with an open flame.
- Store the spare bottle in the base cabinet.
- Store gas bottle lying down (always stand upright).
- Use in closed rooms.
- Make structural changes.
- Move the barbecue during use.
- Do not obstruct the ventilation of the appliance.
- Do not allow the gas hose or electrical cables to come into contact with the appliance while it is hot.
- Do not use coal or other solid fuels.
- Disconnect gas connections while the appliance is in operation.
- Do not use rusty or dented gas cylinders.
- Leave unattended during operation
- Remove the gas blanking plug from the left-hand side panel in the basic model.

## Gas type

This appliance is only suitable for use with low pressure butane, propane or their gas mixtures and is fitted with the appropriate low pressure regulator via a flexible hose. The appliance is ready for use with 50mbar butane, propane or their mixtures of category 13B / P (50).

## Gas hose and gas regulator

Only use regulators and hose that are approved for low pressure gas.

The pressure regulator should comply with the EN16129 standard and be up to date.

It is recommended to replace the pressure regulator at least every 6 years.

The hose must be a minimum of 0.7m long and a maximum of 1.5m and must comply with the standards of the respective country.

A worn or damaged hose must be replaced.

Make sure the hose is not clogged, kinked or pinched.

It is recommended to replace the hose every 6 years from the date of manufacture.

Make sure that the hose is secured against twisting during installation.

### **WARNING !!**

**WEAR PROTECTIVE GLOVES DURING USE AND CLEANING.  
THE USER MUST CONNECT THE COMMERCIALY AVAILABLE GAS HOSE AND GAS PRESSURE  
REGULATOR OF THE RESPECTIVE COUNTRY.  
DO NOT DISMANTLE OR MODIFY SEALED PARTS!**

## Storage of the grill

When the appliance is not in use, it may only be stored in closed rooms if the gas supply has been closed and the gas bottle has been removed. If the appliance is not used for a longer period of time, store it in a dry place and protect it from external influences

### **GAS CYLINDER:**

The gas cylinder should not be thrown. When the appliance is not in use, do not leave the gas bottle connected to the appliance. When changing the gas bottle, keep all open flames away!

The bottle must be stored outdoors in an upright position out of the reach of children. Do not store the gas bottle where temperatures exceed 50°C and protect it from direct sunlight. Keep the gas bottle away from open flames.

### **Connection:**

Before connecting, make sure that there is no particle or foreign body in the connection of the gas bottle/gas hose/gas pressure regulator.

If the hose needs to be replaced, make sure that the connection size is correct.

After each change of gas hose, regulator or bottle, a leak test must be carried out. Please follow the instructions below to check for gas leakage:

- check that the gas valve is set to "OFF/AUS".
- Connect the bottle to the regulator, the regulator to the hose and the hose to the appliance. Make sure the connections are tightened and turn on the gas.
- Apply soapy water to the hose and all connections. If bubbles form, this means that there is a leak. Check if the parts are connected correctly or replace them.
- Repeat the test after troubleshooting.
- After a successful test, please turn off the gas supply again.

## **CAUTION!!!**

**FOR GAS LEAKS THAT DO NOT OCCUR AT THE CONNECTIONS, CONTACT YOUR GAS SPECIALIST, INSTALLER OR SALESPERSON.**

### **Ignition with a match or lighter:**

1. open the lid and make sure all burners are off.
2. press the knob and turn the knob anticlockwise to the **HIGH (+)** level, then press the igniter for 2-3 seconds so that the burner ignites. If the burner does not light, turn the knob back and repeat the process again after 5 minutes.
3. adjust the flame height by turning the knob to the **HIGH / LOW** position. The backburner should always be operated on the high setting (+).
4. To light the other burners, repeat the process in order until all burners are lit. To switch off the grill, turn the gas bottle closed and the burner controls to **"OFF"**.

### **Ignition with a match or lighter:**

1. Follow steps 1-3.
2. To light the main burner, take a long match or stick lighter and light it. Hold it to the burner hole on the right side of the firebox.  
For the side burner, place the match on the holes of the side burner.
3. Push in the control knob and turn it anticlockwise to **HIGH** and the burner should come on. If the burner does not light, turn off the gas, wait 5 minutes and repeat the procedure (step 2-3).

The side burner is designed for pots/pans with a  $\varnothing$  of 180-260 mm. Do not use the side burner lid as a work table. Before using for the first time, light all the main burners and heat up for 15 minutes with the lid closed and the knob set to **HIGH(+)**. This process will "burn out" the grill. The colour of the cooking surface may change due to

### **Cleaning & Maintenance**

**Do not** carry out any maintenance or cleaning until the appliance is cold and the gas bottle is closed.

**Do not** clean the grill with oven cleaner.

**DO NOT** use abrasive or flammable cleaners as they may burn or damage the appliance.

**Plastic parts:** Clean with soapy water and dry.

**Stainless steel surfaces :** See stainless steel care instructions in the appendix!

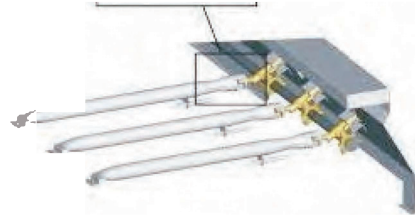
**Grill grate:** Can be cleaned with a mild soapy water solution (nothing abrasive) or burn out in the grill and clean with the wire brush, then oil a little.



### Cleaning the burners

comply with the following cleaning steps:

1. close the gas bottle
2. remove the grill grate and the grease drip tray.
3. remove the screw at the end of the burner. 4.
4. carefully lift the burners and detach them from the valve.
5. clean the surface of the burner with the wire brush
6. remove any blockages or impurities inside the burner
7. check the burner for damage
8. put the burner back in place
9. tighten the screw at the end of the burner
10. replace the grill grate and grease drip tray.
11. discolouration of the burner unit due to heat development is normal and unavoidable! Check the burner for cracks and replace with a new burner if necessary.



Three ways to clean the burner tube.



- (A) Bend a stiff wire into a small hook. Pass the hook through each burner tube several times.
- (B) Use a narrow bottle brush with a flexible handle (do not use a brass wire brush), pass the brush through each burner tube and burner more than once.
- (C) Please wear eye protection when doing this: use an air hose to force air into the burner tube and air ports. Check each port to make sure air is coming out of each hole.

### ATTENTION !!NATURAL HAZARD SPIDERS !!!



If the appliance is left outdoors or in the basement during the winter, a spider or other insect may settle in the burner. The spider's nest will then block the gas supply. Clean the burner with compressed air and a bottle brush and remove the spider web completely, spider guards are fitted to the air inlets of the burner, but these cannot prevent the problem 100%.

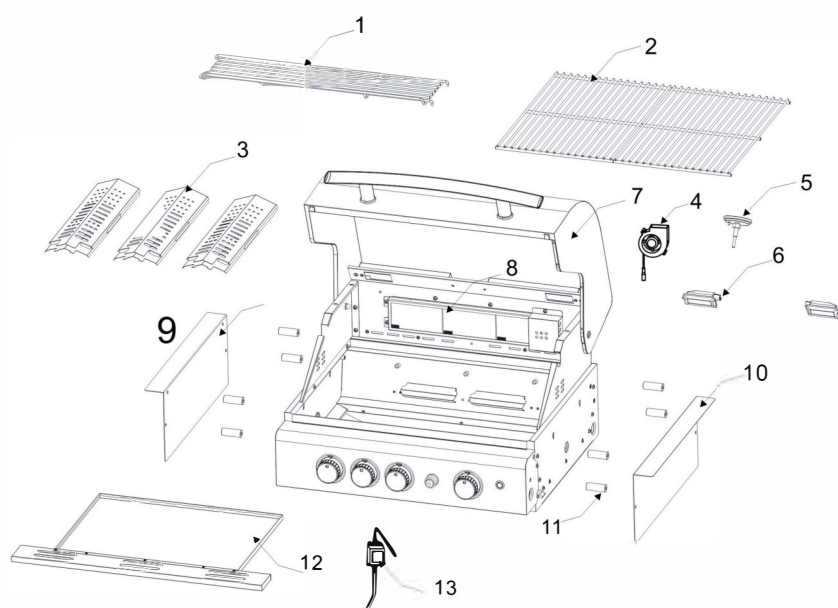
### Technical information

Device	Gas barbecue for outdoor use	CE 2531/22 PIN NO.: 2531CU-0072 WEEE-Reg.-Nr. DE 41898675
Model No. (Modular)	ALL'GRILL CHEF L Built In 100949	
Devices category	I3B/P(50)	
Gas type	Butan, Propan and their mixture	
Gas pressure	50mbar	
Burner capacity	Main burner: 3.5 kW x 3 Infrared burner: 3.5 kW x 1	Main combustion gland: 0.82 mm Infrared burner nozzle: 0.82 mm
Total burner capacity (consumption)	14 kW / 1018 g/h	INFO: e.g. 0.82 mm indicates the diameter of the nozzle in "mm".

WEEE: Reg. No.: DE41898675

BSEN 498-2012 For gas appliances, gas operation for outdoor use only.

## Detailed view and parts list



No.	Name	Quantity
1	warming rack	1
2	grill grate	2
3	flame tamer	3
4	air system	1
5	thermometer	1
6	halogen light	2
7	lid	1
8	backburner	1
9	spacer left	1
10	spacer right	1
11	spacersleeves	8
12	gerase drip tray	1
13	transformator for	1
	halogen and blue light	

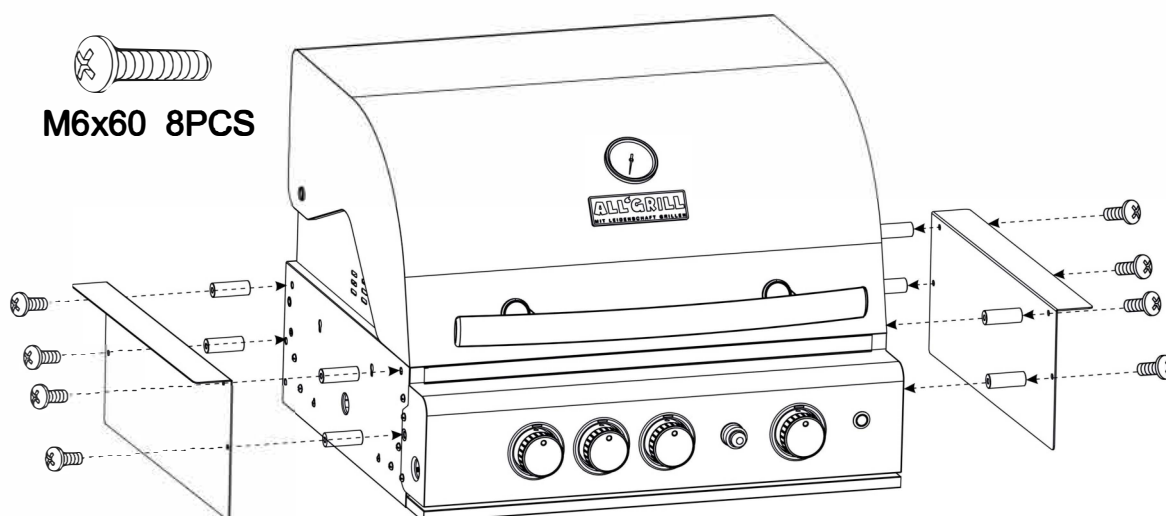
## Assembly instruction

Needed tools:

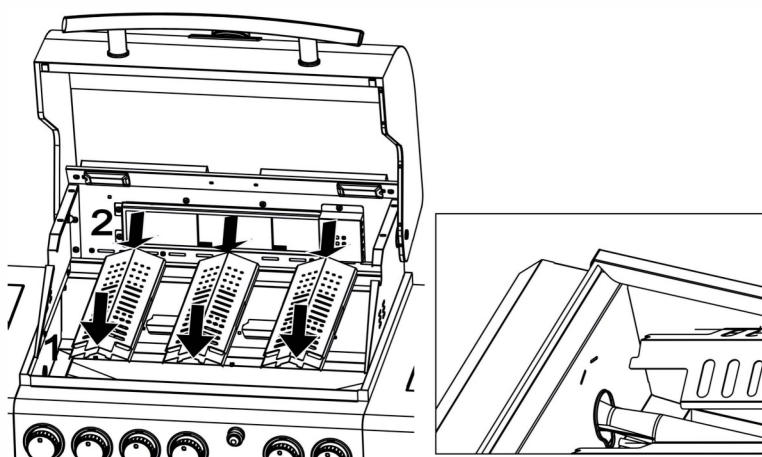
1. Philips screwdriver
2. Gloves (if necessary)
3. Socket wrench (if necessary)



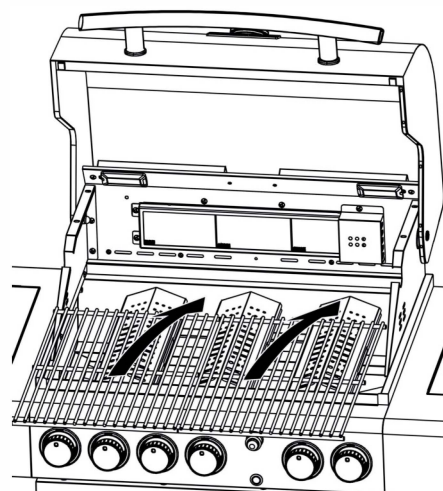
### 1. Assembly Built In (No. 9,10,11)



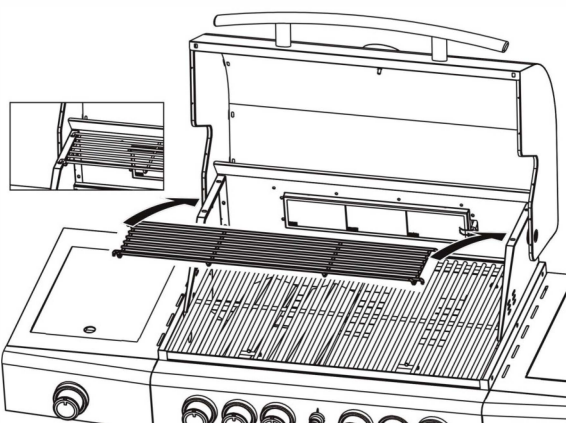
## 2. Flame tamer (No.3)



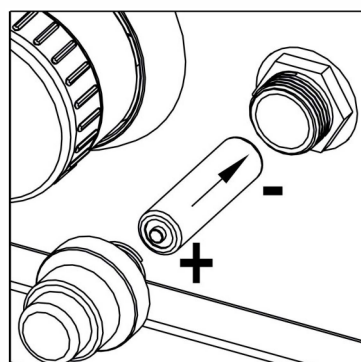
## 3. Grill grates (No.2)



## 4. Warming rack (No.1)



## 5. Inserting the battery 1xAA (not included in the scope of delivery)



## 6. Connection transformer (No.13) and AIR SYSTEM (No.15)

INPUT: 120VAC 60Hz

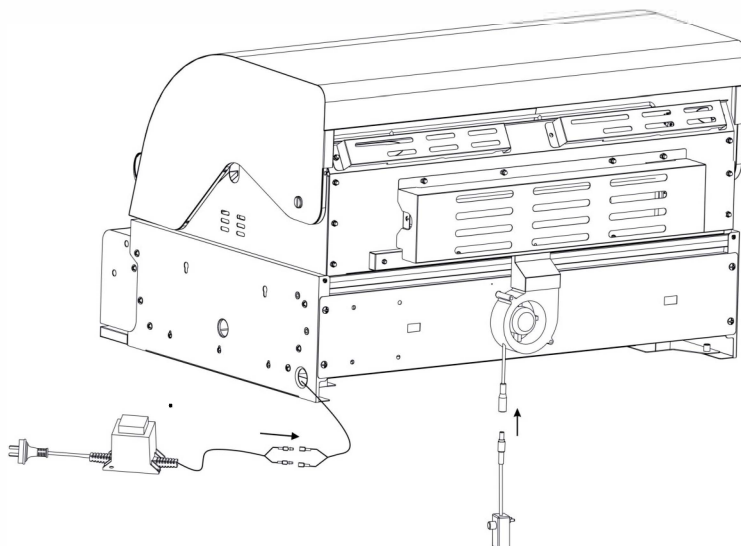
OUTPUT: 12VA 2000mA



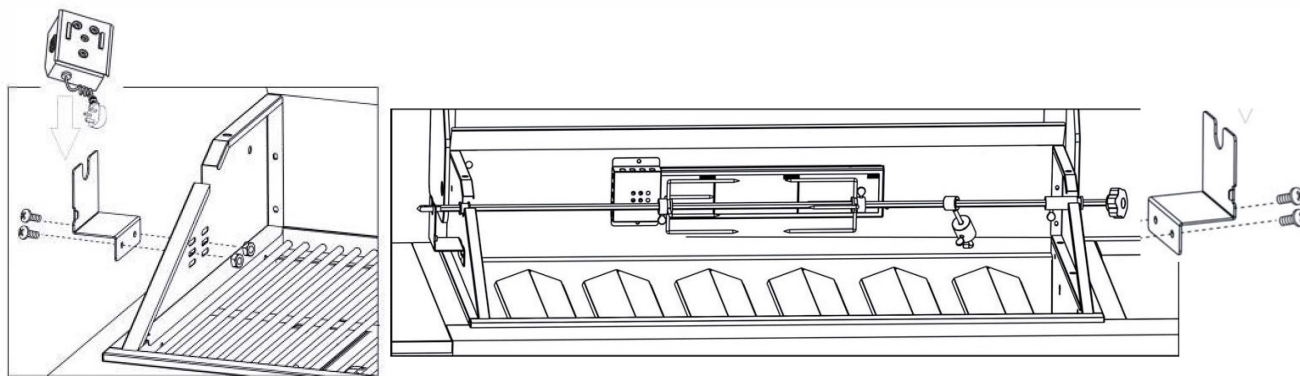
## ATTENTION

Instruction for electrical grounding:

This gas grill is protected by a three-prong plug (grounding) to protect against shock and should be plugged directly into a properly grounded 3-pin outlet. Do not cut or remove the grounding pin from this plug.

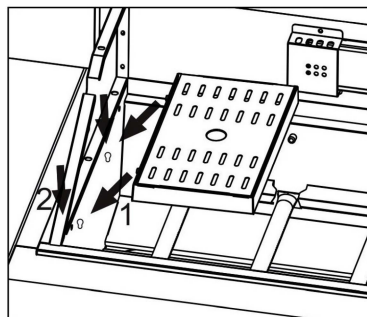
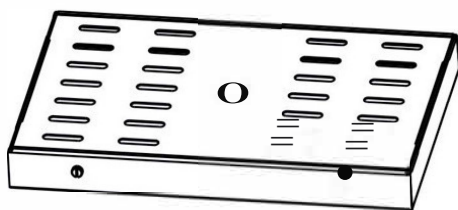


## \* Skewer (optional)

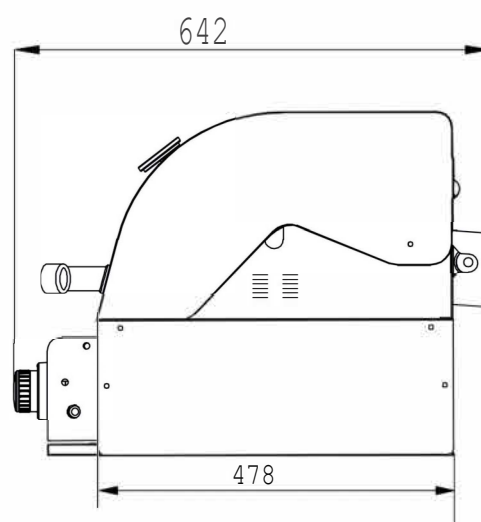
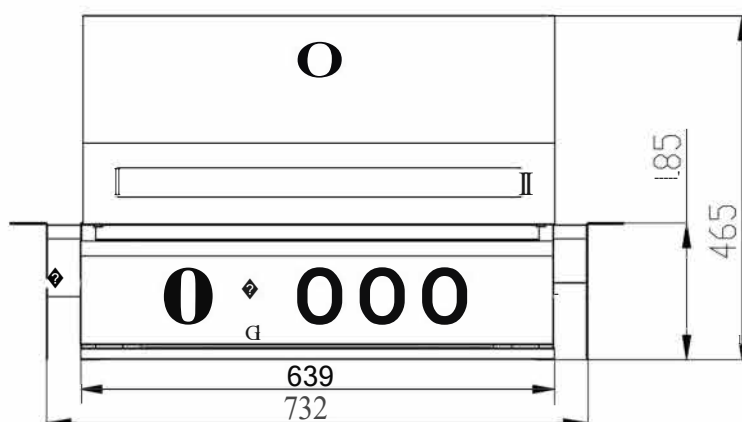


## Smokebox® (optional)

Grill skewer and smokebox® are not included in delivery



## Built In dimensions for installation (mm)

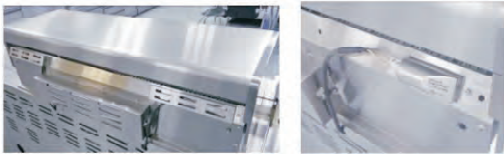


## BBQ light and LED lighting

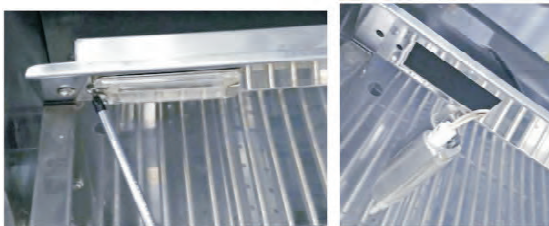
Always keep the plug dry!

### Instructions for replacing the BBQ light

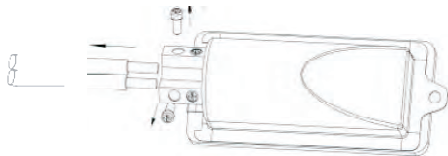
#### 1. remove the BBQ light cover



#### 2. loosen the retaining screw on the light



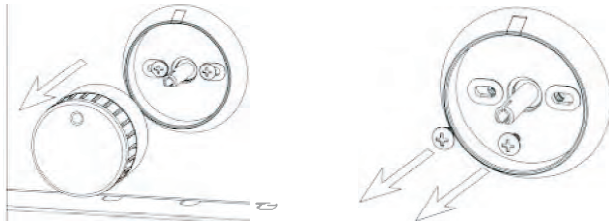
#### 3. disconnect cable connection



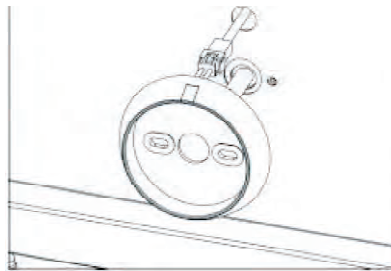
#### 4. insert a new light and reassemble everything.

### Instructions for replacing the LED light

#### 1. Pull off the control knob and unscrew the bezel.



#### 2. remove bezel and disconnect cable



#### 3. Connect the new part and reassemble everything.

# Disposal & Declaration of Conformity

## DISPOSAL

### Packing

The packaging is made of environmentally friendly materials that you can dispose of at local recycling points.



### Grill

Never throw the barbecue into the normal household waste! Dispose of it via an approved waste disposal company or via your municipal waste disposal facility. Observe the currently valid regulations. In case of doubt, contact your waste disposal facility.



### Batteries and rechargeable batteries

Please do not dispose of batteries in household waste. Every consumer is legally obliged to hand in batteries at a collection point in their municipality / district or at a retailer. This enables them to be disposed of in an environmentally friendly manner.

Batteries containing harmful substances are marked with the symbols Cd for cadmium, Hg for mercury and Pb for lead. Batteries are marked with the symbol shown next to them.



## Declaration of conformity

This product complies with the applicable European and national directives. This is confirmed by the CE marking (corresponding declarations are deposited with the manufacturer).



# Instructions for starting the Steakzone® and the Backburner

First of all, it takes a little more time and patience to start a ceramic burner than a stainless steel burner! (because the gas has to develop under the ceramic)

But when the burner develops its full power, it is more powerful than the conventional stainless steel burners.

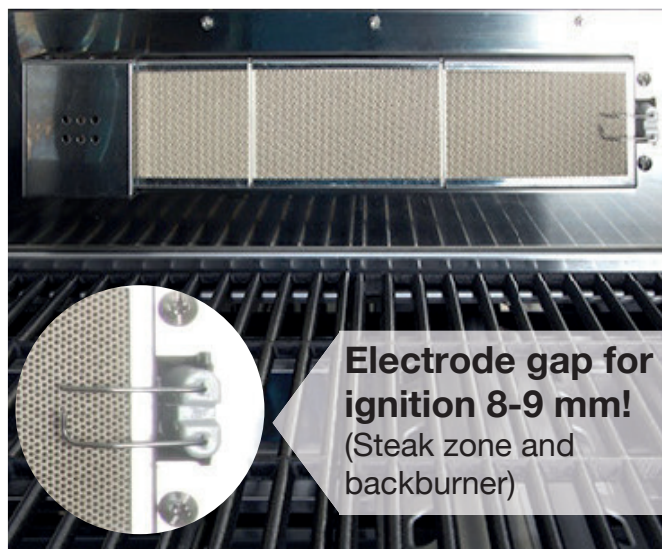
Check all gas connections for leaks before each use. Have you connected all the ignition cables correctly and are they undamaged? Are the distances between the electrodes and the ceramic burner correct and can the ignition spark be seen? (white-blue flash)



**Steakzone®**

## **STARTING THE CERAMIC BURNER STEAK ZONE®**

When starting the ceramic burners, please always make sure to hold down the gas supply regulator at full power for 5 seconds before ignition in order to enrich the ceramic with gas. Then ignite and hold down again for 5 seconds! If no flame is visible, please repeat this procedure.



**Backburner - ceramic burner**

# Stainless steel: tips and information on care and much more...

## CHARACTERISTICS:

Stainless steel essentially consists of the elements iron, chromium and nickel. The metal alloy we use has the material number according to EN 1.4000 or DIN X6cr13 and belongs to the stainless steels. The surface is smooth and non-porous. Chipping is also excluded.

## Stainless steel can be magnetic depending on its metallic structure and composition.

However, this is not a qualitative disadvantage. As there are harder materials (e.g. ceramic, stone, etc.), these can leave scratch marks on the surface after mechanical impact. Scratch resistance is not feasible according to the current state of the art and the appearance of scratch marks and signs of use is therefore a completely natural process.

The production of our stainless steel grills by bending, drilling, punching, welding is carried out carefully, however, certain dimensional tolerances of up to 5 mm are normal and production-related. Our used stainless steel offers a higher corrosion resistance in polished and fine-ground condition. Therefore, all surfaces are polished and fine-ground!

## CARE:

Fingerprints: Simply clean affected areas with stainless steel care product. This will restore an even shine to the surface. General care: Always use our special stainless steel cleaner from the specialist trade according to their instructions. When cleaning stainless steel, never use steel wool or steel brushes, as abrasion can cause extraneous rust to form. All cleaning agents must be free of acids, salts and chlorine!

**Please note: Products you prepare should not contain acidifying agents! Attention: MARINADES OF ALL KINDS VERY OFTEN CONTAIN ACIDIFIERS!**

Occasional extraneous rust, which can be caused by rusty other parts and acidic and acidic foods (especially inside the grill) as well as by external influences, can be very damaging to your all-round grill. This rust should be removed immediately. By simply rubbing it off or using a non-abrasive cleaning agent. Residues that are difficult to dissolve, light scratches and rust spots can be removed with sandpaper suitable for stainless steel (not below grit 280). This is very labour-intensive! Please note: In visible surfaces, always work in the direction of the existing sanding pattern, never across it!

Stainless steel  
care Art. No.  
62-500 500 ml



Stainless steel care  
Art. No. 62-1000  
1000 ml

**PREVENTIVE MEASURES:** Salty, spicy, as well as the variety of different foods in the grill room (inside) can extremely affect your all-grill in a very short time and accelerate corrosion!

**TIPS:** Always line the Easy-Cleaning fat drawer with sturdy aluminium foil. Sprinkle a thin layer of bird/play sand evenly over the entire surface. Also close the fat tray opening (unless you want to collect the dripping oil for further processing)! Change the foil as needed. This will save you a lot of extra cleaning work.

**CAUTION:** Please never use aluminium foil and aluminium trays for grilling! For the best grilling result, grill directly on the grill, cast iron grill plate or stainless steel hotplate.



# Stainless steel: tips and information on care

## HERE'S A TIP FOR YOU:

Burn in your grill space (inside) before using it for the first time! Just as you can burn in any uncoated ironware. Burn in your grill interior at full power and with the lid closed for approx. 15 min. You will see the first discolourations on the stainless steel inside. After cooling down, lightly oil the entire interior of the grill (except the bonnet) with an oil of your choice (oil that you also use for cooking). Maximum 0.1 ltr. for the entire interior. (firebox, flame plates, burner tubes)! Now burn in the applied oil by heating it with the lid closed. This process takes about 10-20 minutes and should only be carried out under supervision. It is finished when the smoke (burning of the oil) has stopped. This process should be carried out at approx. 250°C.

**ATTENTION:** The temperature display in the lid is usually 50-100°C lower than on the grate or below! During this BURNING IN PROCESS, the oil can ignite naturally, so always keep the lid closed until the smoking is finished (only for stainless steel parts)! In this way, you achieve the important patina (protective layer) for your ALLGRILL in turbo mode and your grill interior becomes very dark and black - so you immediately have even more corrosion protection!



Stainless steel grill compartment w. burner and flame plate  
Burn-in only suitable for stainless steel!!!

## MANY OTHER TIPS:

1. Never use oven cleaners or similar inside the grill!
2. All chemical cleaning agents can damage the surface of the grill and may also be harmful to health! (Do not use any degreasing cleaning agents under the bonnet!)
3. Please ensure that the grill has cooled down before cleaning!

1. A developed patina in the grill chamber protects your all-grill from corrosion and keeps it ready for use for longer!
2. You can only achieve this patina if you clean without chemicals and cleaning agents!
3. Burn out your all-grill interior and burn your spice and food residues, after it no longer smokes you have burnt them completely (pyrolysis)! Then simply clean the grate with the grill brush and remove the coarse dirt inside the grill and under the grate with a spatula! Do not remove the patina (burnt-on residue). This has a protective effect!
4. Caution: Collect dripping when grilling with a salt stone! Very aggressive!

## BBQ - GRILLING TIPS: MARINATE, YES BUT:

Never put marinade dripping food on the ALLGRILL! Also remove loose spices from dry marinated food! These marinades and spices, if not absorbed into the meat, inhibit their desired grilling effect! Do you want that? Your grilled food will not get any branding or tasty barbecue aromas and you will only burn the marinades on the surface! Your grill interior will also be unnecessarily soiled! ONLY THAT WAY: Wipe off marinades and spices completely before grilling.

so that you get the best possible grilling result! Your marinade, which has soaked into your grilled food, tastes perfect!

**PERFECT MEAT PLEASURE:** Good meat also tastes good without much seasoning. Discover the pure pleasure of meat! TIP: Only season your grilled good after the grilling process - give it a try!

**AVOID A GREASE FIRE:** this is a better way - sear very fatty meat edges in advance in a pan, on the closed cast-iron grill plate or in a closed dish to avoid a grease fire.

**LAST BUT NOT LEAST:** Car tyres wear out - brake pads need to be replaced - batteries run out! This is also the case with your ALLGRILL barbecue - the flame tamers as well as the gas burners have to be replaced once, as they can be subjected to a lot of wear and tear! However, if they are handled properly, you will enjoy them for a very long time.

Please also note our core temperature table for a perfect BBQ and grilling experience with your ALLGRILL

# Pizza stone: care and use

Our pizza stones are made of cordierite. Before using the stone for the first time, wipe it with a damp cloth and let it dry well. Do not use oil or other liquids.

## Application:

- Heat the pizza stone for approx. 15-20 min. at 200- 250°C.
- When using in the oven, always place on the rack, not on a baking tray or the bottom of the oven.

## Cleaning:

- If you burn something despite preheating, clean it only after it has cooled down.
- Carefully remove any residue with a scraper or a cloth that is not too damp.
- Do not use any cleaning agents or detergents.
- Allow to air dry thoroughly before using again.

If you use frozen pizza or rolls, they must be completely defrosted before baking, as the stone could be damaged by the temperature difference. Over time, stains and discolouration may form on the pizza stone. This is normal and does not impair the function.

*Have fun and enjoy your meal !!!*

## Optional accessories:



Pizzastone 41 x 36 x 1,5 cm Art. No. 9839



Pizzastone ø 33 x 1,5 cm Art. No. 9813



Pizzastone ø 26 x 1,5 cm Art. No. 9865



Pizza scissors 27 cm Art. Nro 8942



Pizza cradle knife 35 x 2,5 x 12 cm Art. No. 9853