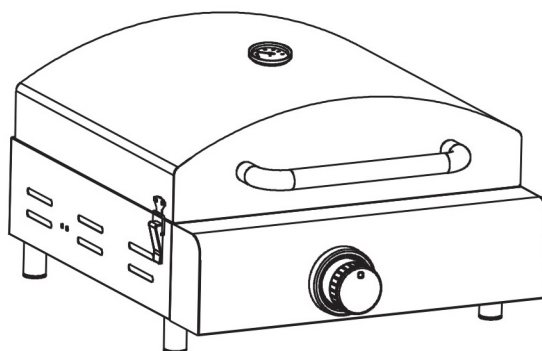


Operating and assembly instructions

Please read carefully before commissioning!



PORTABLE STAINLESS STEEL GRILL MULTIFUNCTIONAL with Steakzone® & ignition fuse



Model: 200200

MULTI KULTI®

CAUTION

- For outdoor /For indoor use.
- Read the operating instructions before commissioning
- CAUTION: Parts accessible from the outside can also be very hot. Keep children away
- This device must be kept away from flammable materials
- Always wear protective gloves also for cleaning
- Turn off the gas bottle after use

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).





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

IGNITION OF THE BURNERS

1. Open the lid and make sure that all burners are off (OFF (●) position).
2. Press the knob and turn the knob counterclockwise to the HIGH () level and hold it for 8-10 seconds to ignite the burner. If the burner does not ignite, turn the knob back and repeat the process again after 1 minute.
3. Adjust the flame height by turning the knob to the HIGH ()/LOW () position.
4. To turn off the grill, close the gas bottle and turn the flame regulator to "OFF" (●)

Ignition with the match or lighter:

1. Open the lid and make sure that the flame regulator is in the OFF (●) position.
2. Place a match in the match holder, hold it to the burner and turn the knob counterclockwise to HIGH ().
3. Or hold a lighter to the gas outlet on the burner and turn the knob as for 2.

Before first use, heat the burner to HIGH () for 15 minutes. This process will "burn out" the grill.

CLEANING AND MAINTENANCE

Perform any maintenance and cleaning when the appliance is cold and the gas bottle is closed.

DO NOT paint or coat the inside of the grill!

DO NOT clean with abrasive or flammable cleaning agents.

Plastic part Clean with soapy water and dry.

Porcelain coated surfaces Clean with non-abrasive cleaning agents (soapy water and sponge).

Painted surfaces Wash off with warm soapy water and dry off.

Stainless steel surfaces Clean stainless steel with warm water and dry. Then apply stainless steel care product for maintenance!!!

Grillgrate Burn out in the grill and clean with the wire brush, then oil a little.

Pizzastone (optional) – see the following cleaning instructions!

Cast iron grill plate (optional) – see the following cleaning instructions!



CLEANING PIZZA STONE / CAST IRON GRILL PLATE

1. Do not use the pizza stone (optional) over an open flame.
2. Avoid extreme temperature fluctuations, do not place frozen food on the hot stone!
3. The stone is fragile and can be damaged if dropped.
4. the pizza stone is very hot and retains heat for a long time. Please do not touch it until it has cooled down.
5. do not bring the pizza stone into contact with water!
6. rub the pizza stone only with a brush or cloth.
7. cast iron grill plate (optional) only burn off and clean with a brush - like the stainless steel grill grate!
8. heat discoloration on the stainless steel is normal and unavoidable!

Cleaning the burner

Adhere to the following cleaning steps:

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



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, spiders guardas are fitted to the air inlets of the burner but these cannot prevent the problem 100%.

TROUBLESHOOTING/ SOLUTIONS

Problem	Possible cause	Solution
Burner does not want to ignite	<ul style="list-style-type: none"> No gas supply Gas pressure regulator or Gas hose not correctly mounted interruption of gas flow no ignition spark 	<ul style="list-style-type: none"> Check the status of the gas cylinder Clean burner Adjust spark plug accordingly
Sudden drop in gas flow	<ul style="list-style-type: none"> Gas bottle empty Flow limiting valve triggered 	<ul style="list-style-type: none"> Check gas level Turn all burners to "OFF" Wait 30 seconds and ignite again
Flames bursting from the burner	<ul style="list-style-type: none"> Strong or gusty winds Low gas cylinder level. Flow limiting valve triggered. 	<ul style="list-style-type: none"> Turn grill front toward wind or place flames higher. See "sudden drop in gas flow". Clean grill Refill gas bottle
Flare up	<ul style="list-style-type: none"> Fat structure Fatty meat High temperatures 	<ul style="list-style-type: none"> Do not add extra oil! Set lower temperatures
Grease fire	<ul style="list-style-type: none"> Fat dripping into the burner flame 	<ul style="list-style-type: none"> Turn off the burner, close the gas bottle and clean the grill after it has cooled down.
Flameback	<ul style="list-style-type: none"> Burner tube clogged 	<ul style="list-style-type: none"> Switch off burner and clean burner

SERVICE AND SPARE PARTS

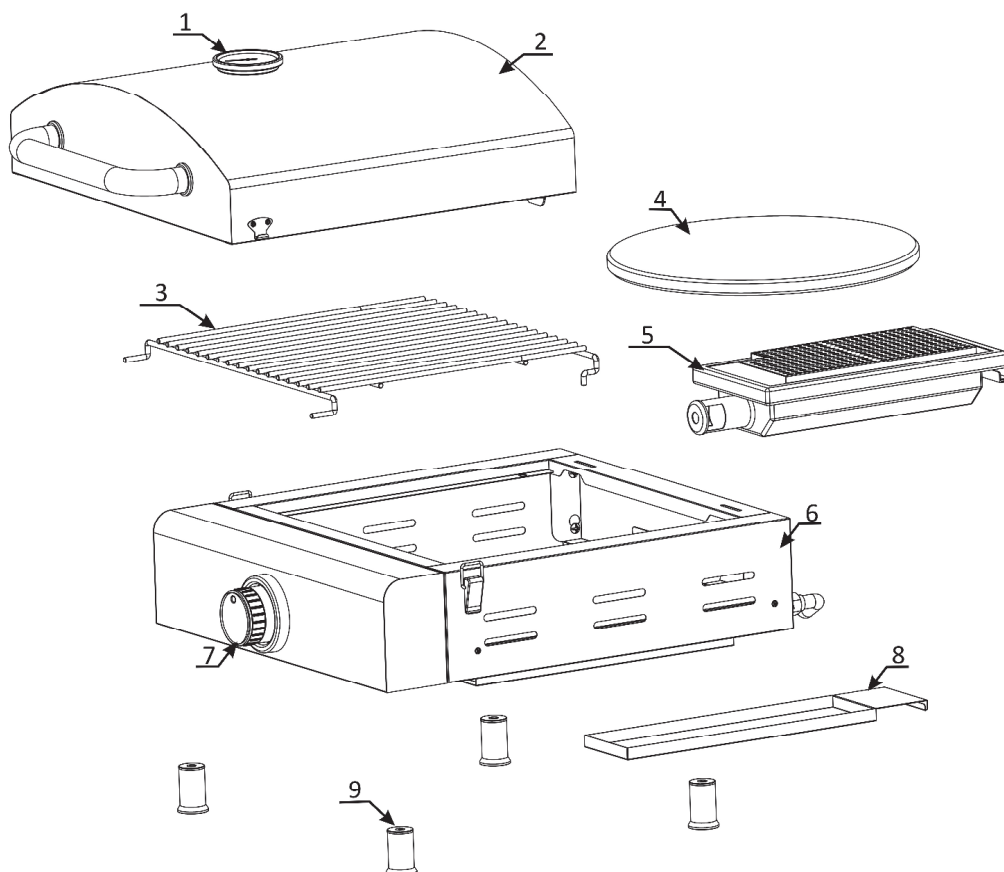
Your grill should be inspected annually by a professional.

TECHNICAL INFORMATION

Device name Model	Portable gas grill Modell- MULTI KULTI®			2531CS-0145
No./ PIN CODE	200200			
Device category	13+(28-30/37)		13B/P(30) *	13B/P(S0)
Gas type	Butane	Propane	Butanes, propanes or their mixture	Butanes, propanes or their mixture
Gas pressure	20-30mbar	37mbar	30mbar	50mbar
Total capacity	3.5kW		3.5kW	3.5kW
Gasverbrauch	255g/h		255g/h	255g/h
Brennerdüse	0.93mm		0.93mm	0.82mm

30 mbar only in connection with boats, camping and recreational vehicles!

Article view and parts list:

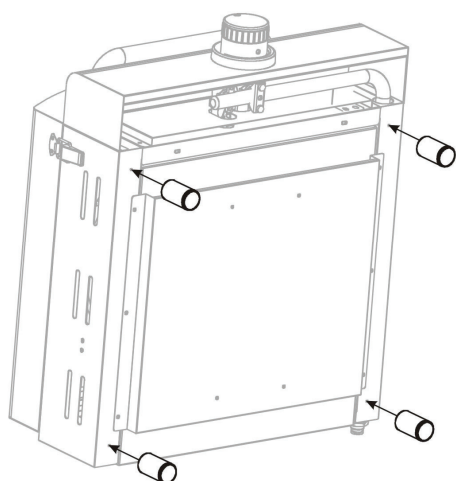


No.	Description	Quantity
1	Temperature display	1
2	Lid.....	1
3	Grill Grate.....	1
4	Pizza stone (optional-not included).....	1
5	Infrared burner.....	1
6	Case.....	1
7	Control knob.....	1
8	Grease drip tray.....	1
9	Foot.....	4

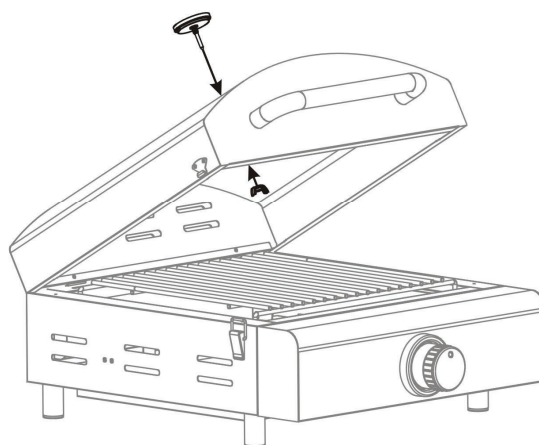
ALL GAS SIDE PARTS AND VALVES ARE PRE-MONTEED - only the appropriate for your country prescribed gas hose and pressure reducer professionally mount. This is not included in the scope of delivery! For commercial use, please observe the valid of the country and use the appropriate hose, pressure reducer and possibly a hose rupture safety device. Use hose rupture protection.

ASSEMBLY INSTRUCTIONS

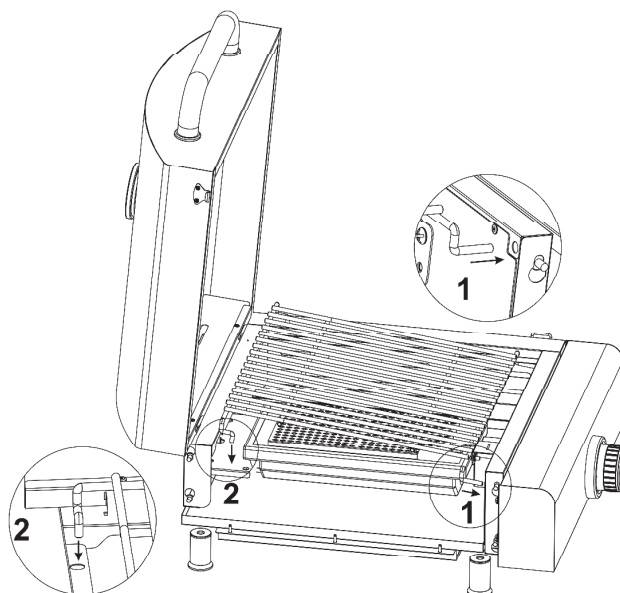
1. Foot mounting



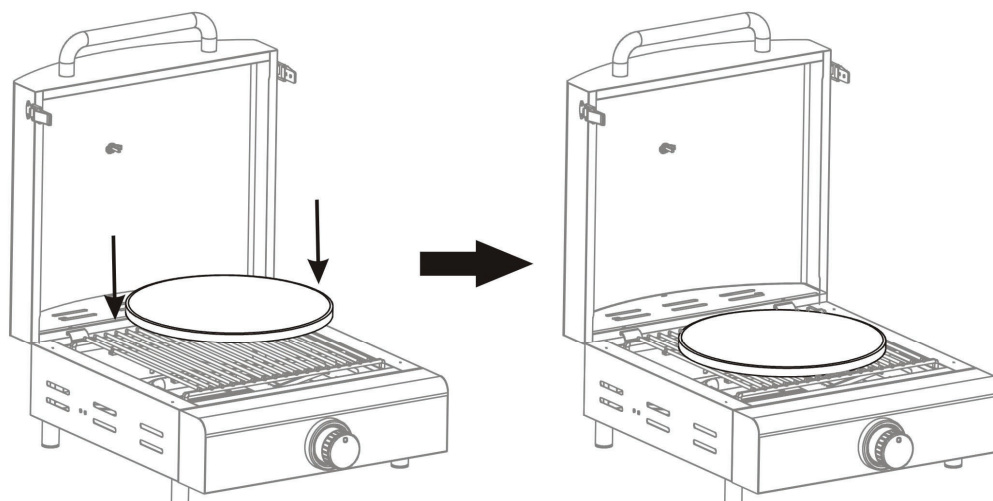
2. Temperature display mounting



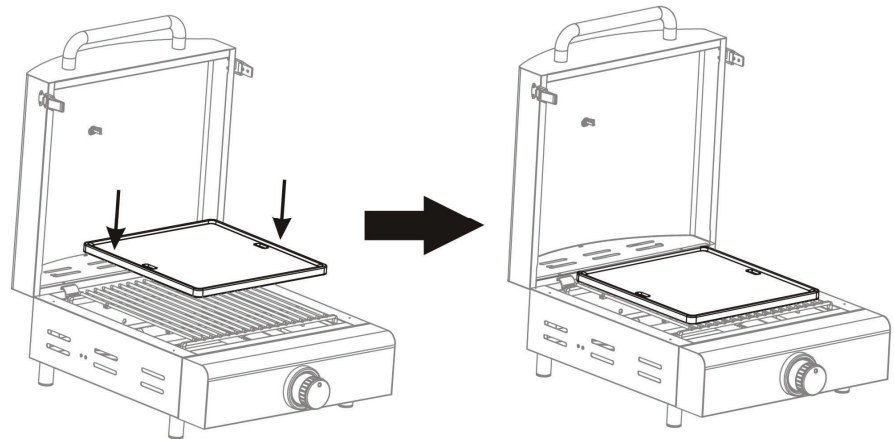
3. Grill grate assembly



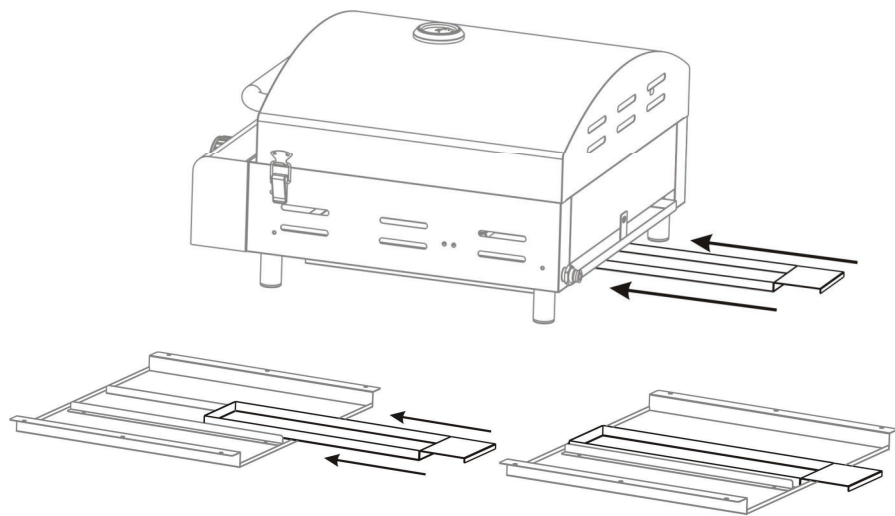
4. Pizza stone (optional)



5. Cast iron grill plate can be used on both sides (optional)

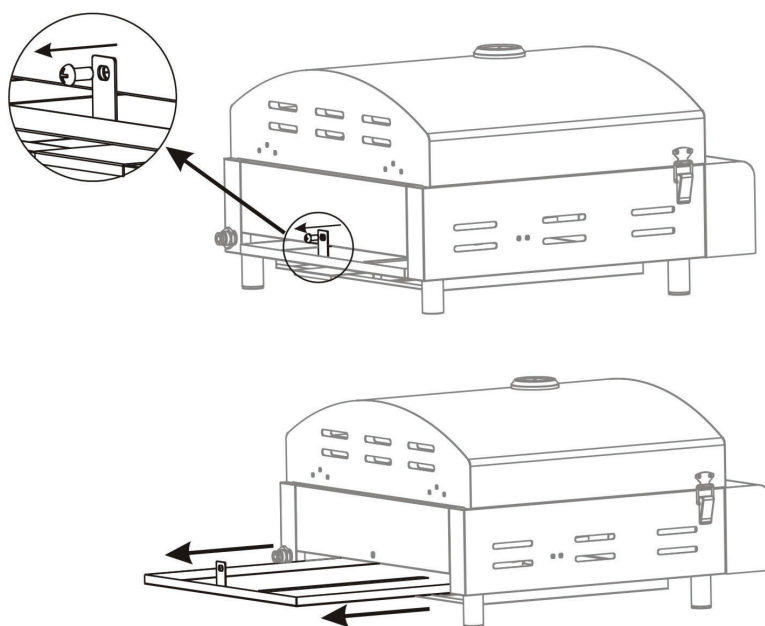


5. grease trap assembly



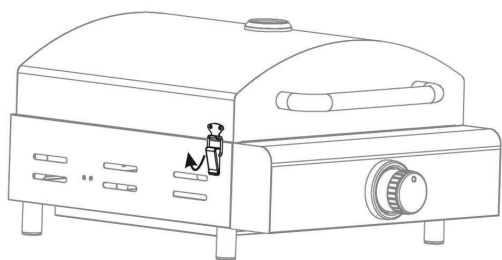
6. Grease drip tray

The grease collector is fixed with a screw and must be removed for cleaning.

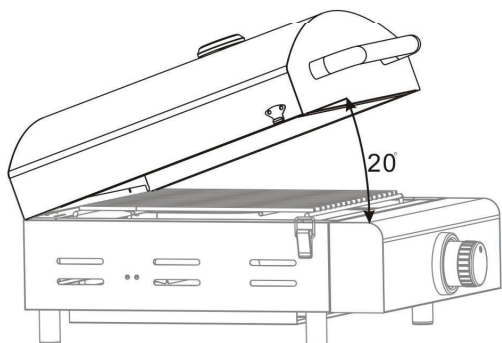


8. Remove cover

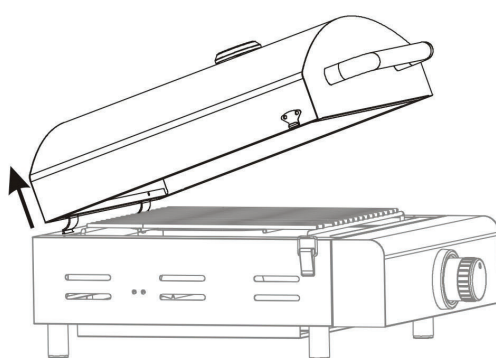
1



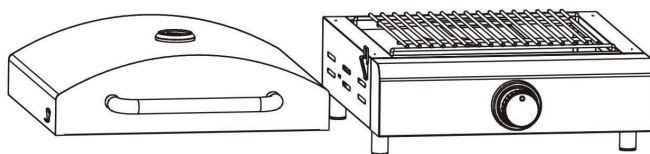
2



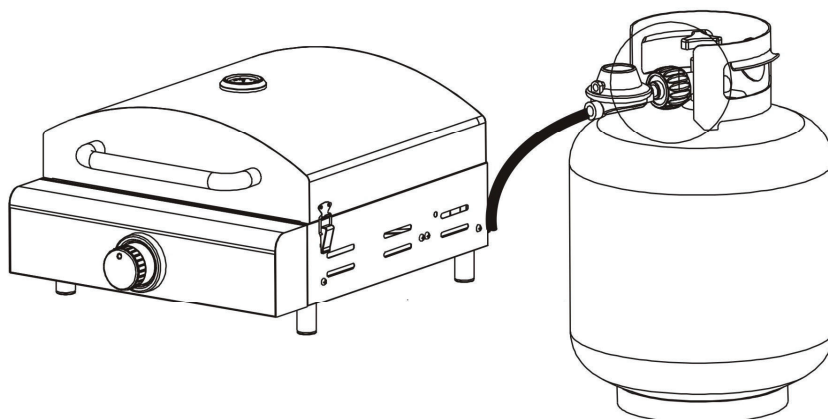
3



4



9. Connection gas bottle



Find out about other suitable accessories for the portable gas grill MULTI KULTI - we are constantly working on improvements and further useful accessories. Optical and technical changes possible at any time.

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).

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!

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



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

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!

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