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Dimplex CBQ-120-ELECBQ-SHELF Owner's Manual

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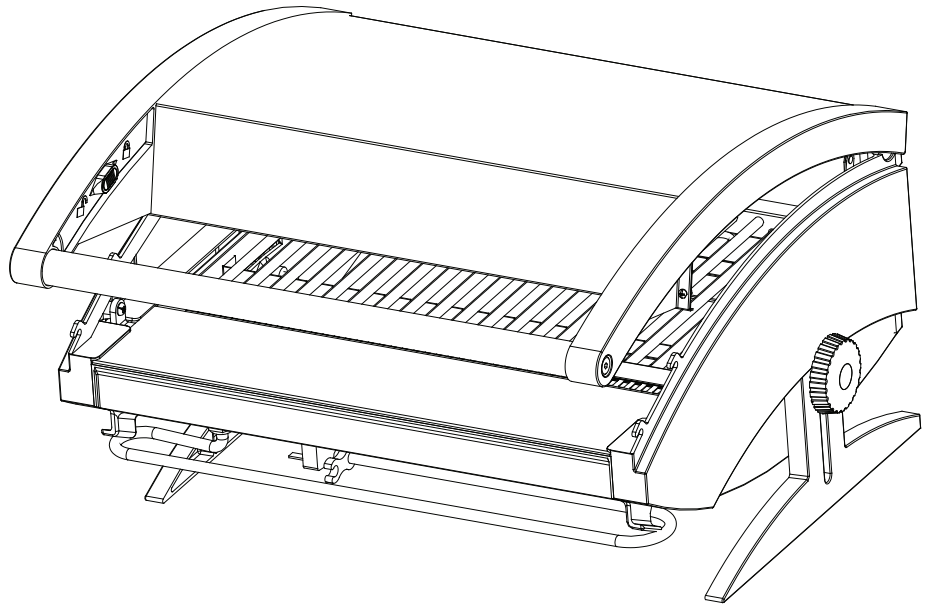
Owner's Manual

Serial Number:

Model Number:

PowerChef[®]
CONVERTIBLE

PowerChef[®] Convertible Electric Grill CBQ-ELE-EU CBQ-ELE-AU



PowerChef® Convertible Features

Welcome and Thank You for purchasing a Dimplex PowerChef® Convertible Electric Grill.

The following introduction highlights the many features of the PowerChef® Convertible grill. Detailed operating instructions are contained later on in this manual.

EvenSear® Cooking System

At the heart of your PowerChef® Convertible grill is the EvenSear® Cooking System. The dual layer grill system functions in two ways. The top grill sears your food, with direct contact, and at the same time your food is cooked gently and evenly by additional radiant heat from the lower element. The EvenSear® system ensures that all energy supplied to the grill is directly used on cooking your food to perfection. The EvenSear® Cooking System applies energy evenly and consistently throughout the entire grill area, eliminating “hot spots” or “cool spots”.

Portable and Convertible

The PowerChef® Convertible features a locking lid design that allows the lid bar to serve as the carrying handle should you choose to move the grill or take it with you. In addition, a range of optional accessories are available that allow the standard tabletop unit to be used on a freestanding pedestal or as a permanent wall-mount installation. Side shelves are also available for either the pedestal or wall-mount configurations.

No Combustion or Tanks

PowerChef® Convertible grill utilizes your standard household electric current and provides a safe source of heat to cook your food. The PowerChef® Convertible grill, with no open flame or combustion, heats up quickly, and never needs refueling! No gas or other fuel fumes will impart unwanted tastes or odor to your food.

Easy to Clean

With its stainless steel upper grill, the EvenSear® Cooking System is easy to keep clean.

100% Usable Grill Surface

Because there are no variations in temperature or performance, the EvenSear® Cooking System provides 100% use of its grill area. The full 1394 cm² grill maintains a consistent even temperature, even in the corners!

Advanced Control System

The PowerChef® Convertible provides precision cooking control in your choice of either MANUAL or PROGRAM modes.

Program Cooking

The PowerChef® Convertible advanced cooking technology panel provide precision control for a wide choice of foods, assuring they are cooked to perfection. The control panel prompts you through easy steps to program the type of food and how well you like it cooked. Once programmed, the PowerChef® Convertible grill prompts you when it is time to start cooking, when it is time to turn your food over and when it is done! Audible signals alert you to each step! If you miss a signal, the PowerChef® Convertible grill automatically reduces the heat to a minimum heat setting to avoid overcooking.

Manual Cooking

If pre-programmed cooking options don't suit your taste, you can of course prepare food your way using the manual mode.

Lid Down Cooking

To conserve energy and reduce cooking time, we recommend that the PowerChef® Convertible be used with the lid down during cooking. A thermometer, featured in many other grills, which reads only the air temperature inside the cabinet, is unnecessary on the PowerChef® Convertible. The EvenSear® Cooking System relies and utilizes direct cooking rather than air temperature to cook your food.

Versatile

With no open flame, no combustion and no need to refuel the PowerChef® Convertible grill can be used safely in many areas that other grills cannot.

Electrical Requirements

A Residual Current Device (RCD) outdoor outlet or a circuit with a tripping current of 30 mA, 230 Volts is strongly recommended. A dedicated circuit is preferred but not essential in all cases. A dedicated circuit will be required if, after installation, the circuit breaker trips or the fuse blows on a regular basis when the electric grill is operating. Additional appliances on the same circuit may exceed the current rating of the circuit breaker.

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The product complies with the following European Safety Standards:



- EMC Directive 2004/108/EC
- Low voltage Directive 2006/95/EC
- Food Contact 1935/2004/EEC
- Energy Using Directive 2005/32/EEC with implementing measure 1275/2008/EC

Recycling:

For electrical products sold in the European Community.



At the end of the electrical product's useful life it should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice in your country.

IMPORTANT INSTRUCTIONS

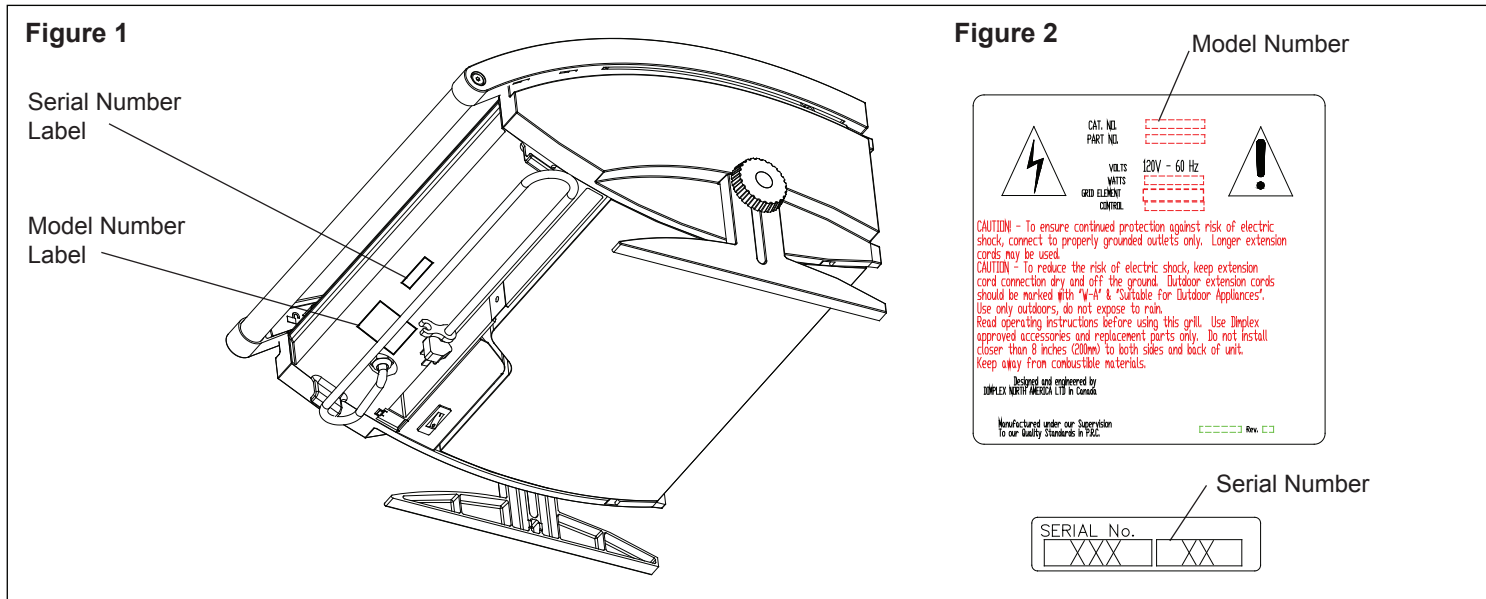
Please Save This User's Manual For Future Reference

- ! NOTE:** Procedures and techniques that are considered important enough to emphasize.
- ⚠ CAUTION:** Procedures and techniques which, if not carefully followed, will result in damage to the equipment.
- ⚠ WARNING:** Procedures and techniques which, if not carefully followed, will expose the user to the risk of fire, serious injury, illness or death.
- ⚠ WARNING:** Read all instructions and warning labels prior to use. Failure to follow these safeguards may result in serious personal injury or property loss. This appliance is intended for outdoor household, non-commercial use only.
- 1. WARNING:** Do not use charcoal, or any other combustible material in an electric grill.
 - Never touch hot surfaces, use handles or knobs. The temperature of accessible metal surfaces may be high when the appliance is operating. Use cooking tongs, gloves, or cooking mitts at all times since the grill will become very hot. Open hood carefully when cooking to avoid burns from the hot air and steam trapped inside.
 - Wear clothing that does not have hanging shirt tails, frills, or apron strings.
 - Use long-handle barbecue utensils to avoid personal injury caused by burns and splatters.
 - To protect against electric shock, never immerse cord, plugs or electric heating element in water or any other liquid.
 - Never leave the electric grill on when you are not cooking.
 - Never operate any appliance with damaged electrical components or after the appliance has malfunctioned. Regularly inspect supply cord and connections. If cord, element or control is damaged or worn, it must be replaced by an authorized service facility as special tools are required. Do not attempt to repair the appliance yourself. Contact your authorized service agent for installation of electrical replacement kit.
 - The use of non Dimplex accessory attachments is not recommended and may cause damage to the unit or injury.
 - Never let cord touch hot surfaces.
 - To avoid personal injury, lock and close hood before moving.
 - Never move a hot grill or leave it unattended.
 - Never move an electric grill unless it is unplugged.
 - Never use an electric grill in the rain, sleet or snow.
 - Never use an electric grill near combustible or flammable materials.
 - Turn the power off on the electric grill before unplugging.
 - The use of longer detachable power supply cords or extension cords is not recommended. Extension cords may overheat and cause a risk of fire. If you must use an extension cord, it must be intended for outdoor use and have a rating of no less than 10 Amps and have 3 cores.
 - Store the electric grill out of reach of children.
 - Never allow other persons to be near the electric grill while in use.
 - Do not use the electric grill or its accessories for anything other than the intended use.
 - Always check that food is fully cooked before consumption.
 - Do not attempt to remove the cooking grid from the unit.
 - This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
 - This appliance is not to be operated by means of an external timer or separated remote control device.
 - Turn off the grill and wait until it is cool to the touch (approximately 30 minutes) before moving, covering or storing. Unplug the electric grill from outlet when not in use or before cleaning. Allow grill to cool before cleaning or adding or removing parts. Do not clean this product with high pressure hoses.
 - Store products indoors when not in use - out of the reach of children.
 - Do not clean this product with a water spray or the like.
 - When using your electric grill as a portable appliance keep a minimum clearance on all sides of at least 200 mm.

SAVE THESE INSTRUCTIONS

PowerChef® Convertible Model and Serial Number Information

If you have any questions regarding this product please have the model and serial numbers available upon calling customer service or technical support. To locate the model and serial number labels see Figure 1 and 2 below. Record the model number, serial number, on the front cover of this manual for future reference.



Site Selection and Setup

NOTE: A suitable outdoor plug socket protected by a residual current device (RCD) having a tripping current of 30mA is strongly recommended. Connect only to an earthed plug socket outlet. A dedicated circuit is preferred but not essential in all cases. A dedicated circuit will be required if, after installation, the circuit breaker trips or the fuse blows on a regular basis when the electric grill is operating. Additional appliances on the same circuit may exceed the current rating of the circuit breaker.

Construction and electrical outlet wiring must comply with local building codes and other applicable regulations to reduce the risk of fire, electric shock and injury to persons. Do not attempt to wire your own new outlets or circuits, and always use a licensed electrician.

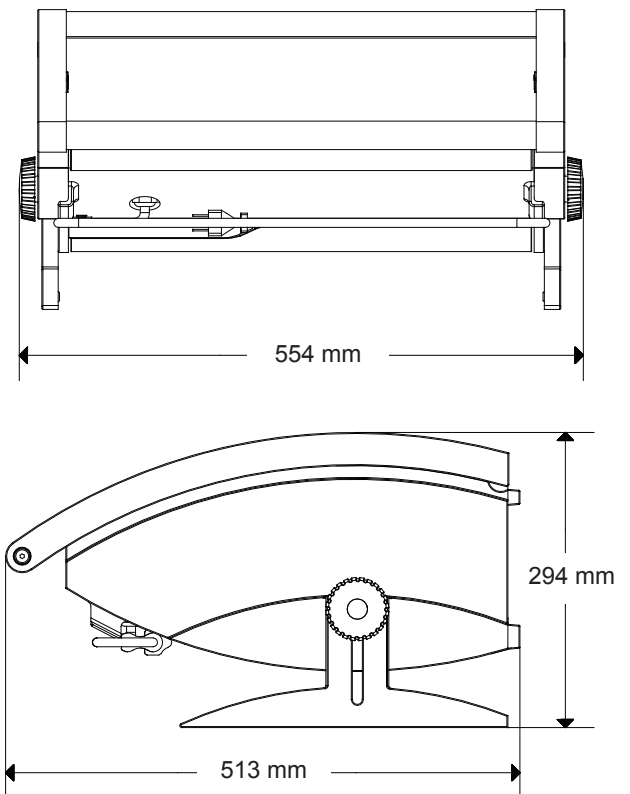
CAUTION: To avoid personal injury and damage to unit, never move or transport with the lid open.

1. Select a suitable location away from puddles, pools, ponds, and hot tubs.

CAUTION: Do not place grill on surfaces covered by paper, plastic or vinyl table cloths and the like. **Wood, concrete, steel, or outdoor plastic furniture surfaces are recommended.**

2. Ensure the sides and rear of the electric grill are positioned more than 200 mm away from any material or surface before cooking. Refer to Figure 3 for dimensions

Figure 3



PowerChef® Convertible Site Selection And Setup

Figure 4

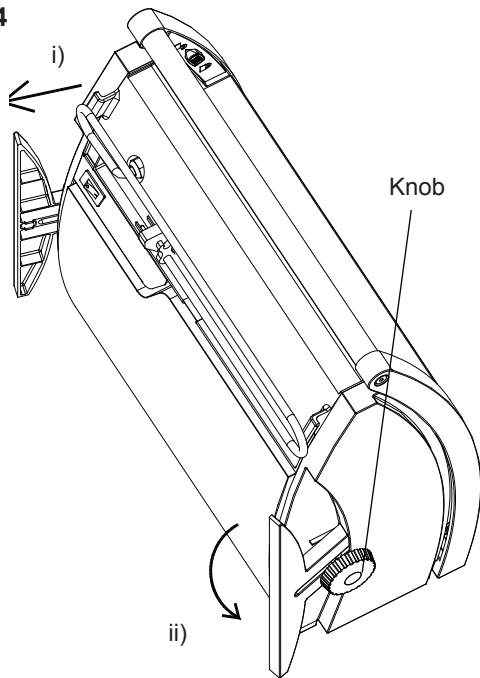
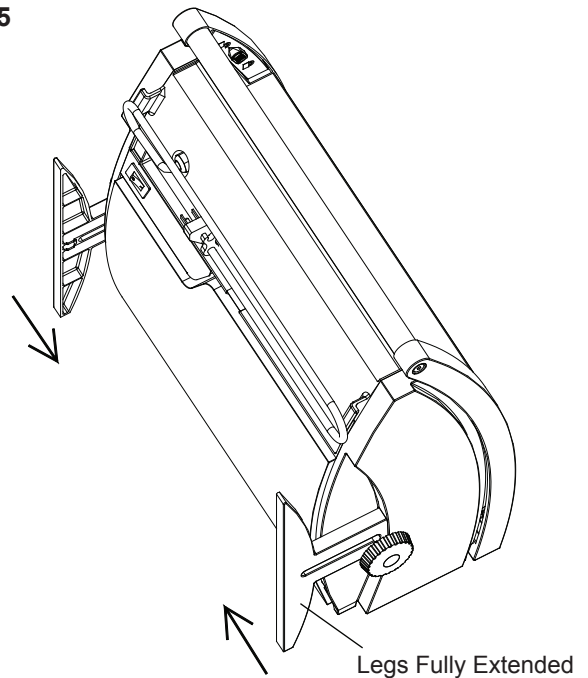


Figure 5



of the electric grill.

3. Ensure that there are no flammable or other volatile materials in the direct area before grilling.
4. For ease of electrical hook up you may wish to locate the electric grill near an existing outlet (refer to NOTE above).
5. Stand the electric grill on its back.
6. Loosen but do not remove the two (2) knobs on either side of the grill (Figure 4).
7. Pull out both support legs until the first stop tab is reached (Figure 4-i). Tilt the support legs outward as shown in Figure 4-ii to clear the stop tab and fully extend both support legs as indicated in Figure 5.
8. Move the support legs inward so that they are flush against the chassis and re-tighten the knobs to secure support legs in place (Figure 5).

CAUTION: To maximize air flow under the grill and to prevent unnecessary wear to grill components, ensure support legs are fully extended before use.

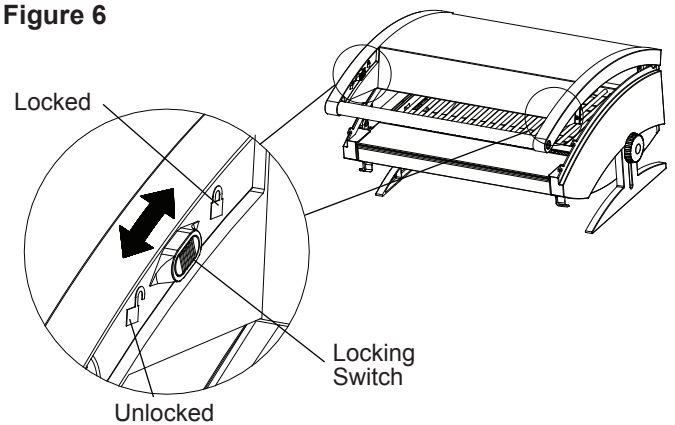
9. Place grill on its feet and unwind the attached power cord from underneath the front edge. Route power cord to a power source (see NOTE above).

WARNING: Ensure the power cord is not pinched or against a sharp edge. Ensure that the power cord is stored or secured to avoid tripping or snagging to reduce the risk of fire, electric shock or injury to persons.

Never route power cord underneath the electric grill.
Always route power cord directly out the side or front.

10. Unlock top lid by pressing each of the two (2) lid locks

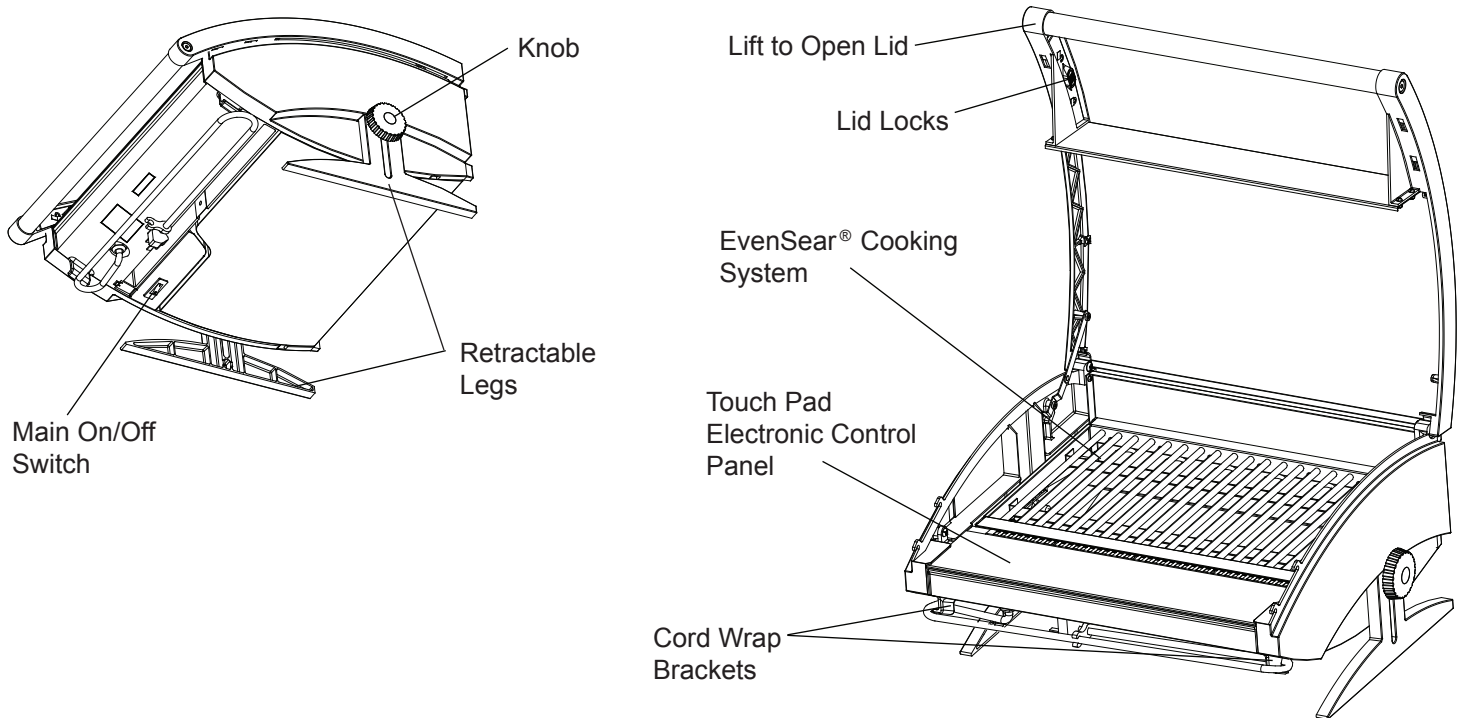
Figure 6



inward, and sliding them towards the front, inside corners of the lid (Figure 6). To lock the lid in place for storage or transporting, close the lid, press the locks inward and slide them towards the rear of the grill lid.

NOTE: Once grill rests on fully extended legs, it will be possible to slightly rock the grill forward and back. This is normal and is due to the clearances required for moving parts within.

Guide to Your New PowerChef® Convertible Electric Grill



Advanced Features of the PowerChef® Convertible Control Panel


Automatic Power Saver

This feature activates immediately after a pre-programmed selection is finished cooking and Cooking Complete Indicator is shown on the display. The cooking system power will reduce to low heat.


Safety Alert

This feature activates if the unit has been accidentally left on after cooking. Four (4) hours after the last button has been touched on the control panel an alarm will sound every few seconds until responded to.

Sleep Mode

When using the program mode and the Select  button is not pressed after an interval of cooking the power will automatically reduce to the minimum one bar level after a short period of time to prevent the food from burning.

Overcook Protection

After each stage of cooking during the program mode, an alarm sounds indicating attention is required. If the Select  button is not pressed after the alarm sounds, the grill temperature automatically reduces to a low setting after a short period of time to prevent over cooking.

Voltage Compensation

The electric grill automatically adjusts the cook times based on any variance to input voltage. This insures food is grilled to the desired wellness.

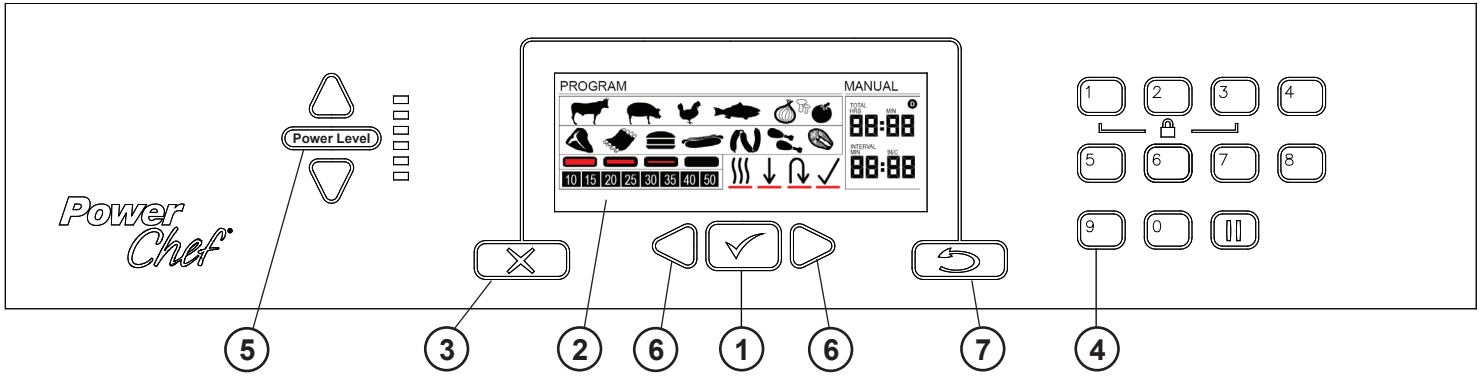
Key Lock

This feature is useful in that it prevents accidental changes to your cooking program by locking the control panel when in use. When this feature is used all control panel functions are disabled. To activate the key lock press the numbers in sequence 1,2,3, LOC will appear on the display screen. To deactivate the key lock press the numbers in sequence 1,2,3 and ULOC will appear on the display screen. Refer to Control Panel Operating Guide.

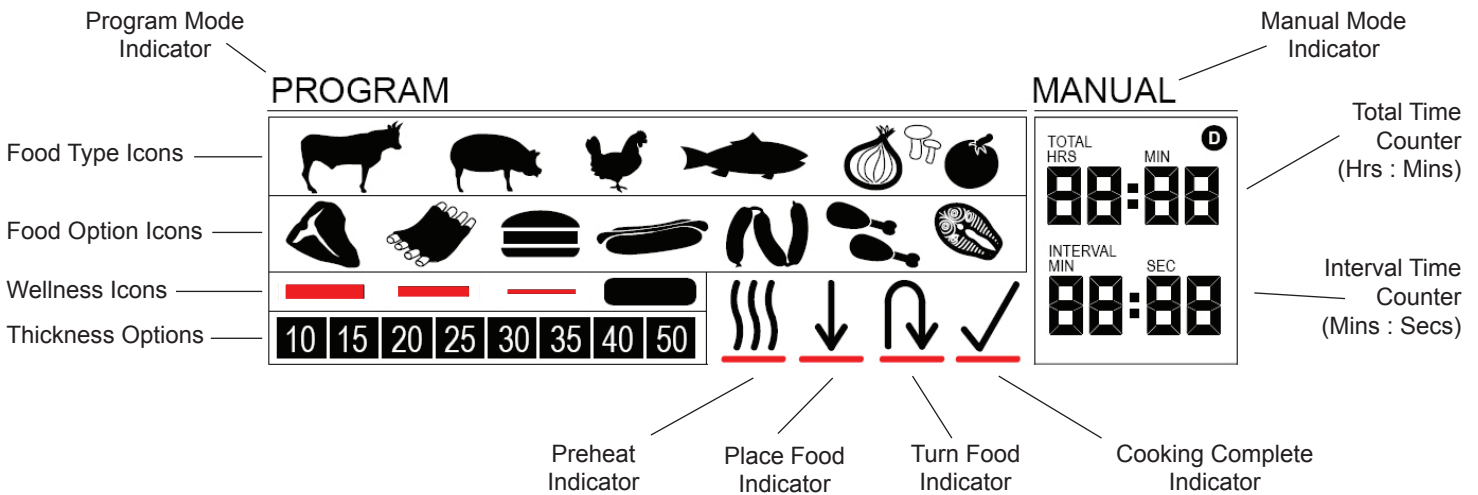
Preheat

Your PowerChef® Convertible grill has an automatic eight (8) minute Preheat function once you've finalized your method of cooking. To skip the Preheat function press the Back button after the program has started. A full preheat is recommended when the grill is cold but may not be required if your grill is still heated from previous use.

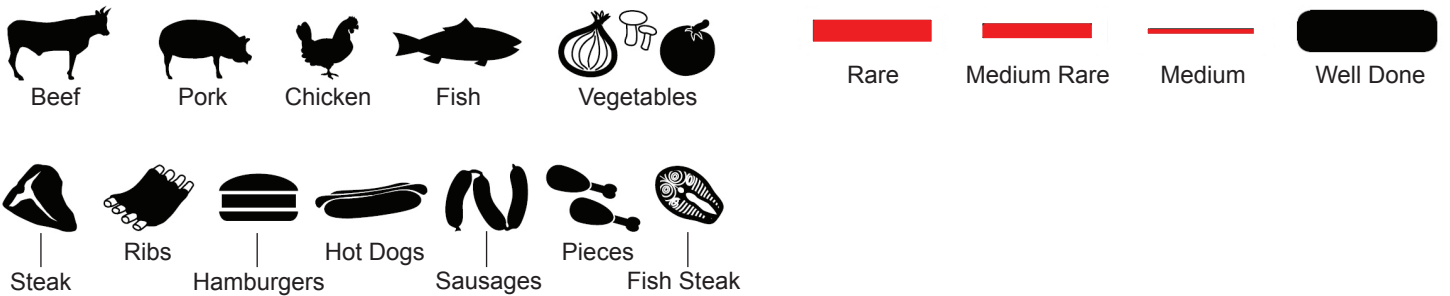
Operating Guide to Your PowerChef® Convertible Control Panel








- 1 Select** Use to confirm the selections, displayed.
- 2 Display** Displays selection and status of operation.
- 3 Cancel** Push twice to cancel current operation and return to low heat and start up display.
- 4 Key Pad** Use the keypad to set cook timer when in manual operation.
- 5 Power Level** Press up/down arrows to select desired power level. Use the power level up/down when in manual mode only.
- 6 Right/Left Arrows** Use to navigate display selections.
- 7 Back** Returns display to previous selection step and skips preheat function with a single touch.



Legend





PowerChef® Convertible Operation - Manual Mode

Operation	Display Reads	Action
To Use the Manual Feature		
Turn the Main On/Off Switch to the " I " position to turn grill on.	<i>PROGRAM</i> is lit, <i>MANUAL</i> is flashing.	Grill goes to low heat setting and display reads initial start-up.
⚠ WARNING: Grill is always on and heated when Main On/Off Switch is in the On (" I ") position. Heat will remain at low setting until: a cooking action is selected; the switch is turned to the Off (" O ") position; or the grill is unplugged.		
Touch the Select  button.	<i>MANUAL</i> remains lit, <i>PROGRAM</i> disappears, Power Level goes to full power, and the Preheat icon luminates.	Total Time Counter and Interval Time Counter displays an eight (8) minute preheat count down sequence.
Grill emits an alarm every few seconds.	Total Time Counter and Interval Time Counter displays 00:00, Preheat icon disappears, Place Food icon flashes.	Grill is ready for cooking. Place food.
Close hood and touch Select  button.	<i>MANUAL</i> remains illuminated, rest of display is blank.	Cooking is underway.
Touch the up or down Power Level buttons.	The Power Level defaults and remains at 100%. The display and grill will rise or lower as Power Level buttons are pressed.	Use the up and down Power Level buttons to adjust the grill's power as desired.
Optional: Use the Total Time and Interval Time Counters as an alarm and to reduce grill to low heat when complete.		
Touch Key Pad number buttons to enter desired time in hours and minutes. Example: Press "5" once for five minutes or "1, 3, 0" for one hour, 30 minutes.	Total Time Counter will populate with numbers entered from Key Pad.	Enter the amount of time desired before being alerted by grill.
Touch the Select  button.	The Total Time Counter begins to count down time entered from key pad in <i>HRS:MIN</i> S, the Interval Time Counter counts down in <i>:SECS</i> .	Timer is now activated.
Grill emits three (3) alarms.	Power Level drops to low heat, counters go blank, Cooking Complete icon flashes.	Time has ended, grill turns to low heat and emits an alarm every few seconds until answered.
Touch the Cancel  button.	Total Time Counter flashes <i>CANC</i> .	Grill is waiting for confirmation to end program.
Touch the Cancel  button a second time.	Display returns to the start-up screen.	Grill is in low heat mode and display is ready for a new program.
Turn Main On/Off Switch to the " O " position.	Screen is blank.	Grill is off.
To turn grill off:		
Turn Main On/Off Switch to the " O " position.	Screen is blank.	Grill is off.
⚠ WARNING: Grill is always on and heated when Main On/Off Switch is in the On (" I ") position. Heat will remain at low setting until: a cooking action is selected; the switch is turned to the Off (" O ") position; or the grill is unplugged.		

PowerChef® Convertible Operation - Manual Mode


Back Button

The Preheat stage can be skipped at any time by pressing the Back  button once.






If a time was entered as a count down to an alarm and auto heat reduction as described above, it can be skipped by pressing the Back  button twice. Pressing once will display and flash CANC in the Total Time Counter area, a second pressing within four (4) seconds will cancel the timer only. After being cancelled, the grill will blank out all time on

the counters but will remain cooking at the current power level until manually turned off.






Pause

Pressing the Pause  button at any time during a timed stage or cooking mode will reduce the heat to low and will pause and flash the timer until the Pause button is pressed again.

PowerChef® Convertible Operation - Program Mode


Operation	Display Reads	Action
To Use the Program Feature		
Turn the Main On/Off Switch to the " I " position to turn grill on.	<i>PROGRAM</i> is lit, <i>MANUAL</i> is flashing.	Grill goes to low heat setting and display reads initial start-up.
⚠ WARNING: Grill is always on and heated when Main On/Off Switch is in the On (" I ") position. Heat will remain at low setting until: a cooking action is selected; the switch is turned to the Off (" O ") position; or the grill is unplugged.		
Touch either of the arrow buttons once.	<i>MANUAL</i> is lit, <i>PROGRAM</i> is flashing.	Switching to Program mode.
Touch the Select  button.	<i>PROGRAM</i> remains lit, <i>MANUAL</i> disappears, All Food Type icons appear with the Beef icon flashing.	Program mode has been entered and is waiting for further food selections.
Touch either of the arrow buttons repeatedly.	As arrow buttons are pressed, display will cycle through and flash Food Type icons.	Use arrow buttons until desired Food Type icon flashes.
Touch the Select  button.	Food Type icon chosen remains lit, other options may appear.	Food Type program is selected.
Depending on the Food Type chosen, you may be prompted to highlight and select a secondary Food Option description (e.g. Steak, Hamburgers, or Pieces). Use the arrow buttons and the Select  button to highlight and select.		
Depending on the Food Type chosen, you may be prompted to select how you want your food prepared (e.g. Rare, Medium Rare, Medium or Well Done). Use the arrow buttons and the Select  button to highlight and select.		
Depending on your food choice, you may be prompted to select the thickness of the food to be cooked (10 to 50 mm). Use the arrow buttons and the Select  button to highlight and select.		
All options are entered, close hood.	Options selected remain lit, Preheat Indicator illuminates, <i>TOTAL TIME</i> counts down total time for program required to cook food, and <i>INTERVAL TIME</i> reads and counts down an eight minute preheat stage. Power Level goes to full.	Grill is preheating.
Alarm sounds.	Preheat Indicator disappears, Place Food Indicator illuminates and flashes, <i>INTERVAL TIME</i> ends, and <i>TOTAL TIME</i> stops.	Grill is preheated and ready to cook. Place food on grill and close hood.

PowerChef® Convertible Operation - Program Mode


Food is placed and hood is closed. Touch the Select  button.	Place Food Indicator disappears, <i>INTERVAL TIME</i> reads time to end of next stage and <i>TOTAL TIME</i> continues to count down. Power Level goes to set program level.	Cooking is underway.
Alarm sounds.	<i>INTERVAL TIME</i> ends, <i>TOTAL TIME</i> stops and Turn Food Indicator flashes.	Grill is indicating it is time to turn food over. Open hood, turn food and close hood again.
Food is turned and hood is closed. Touch the Select  button.	Turn Food Indicator disappears, <i>INTERVAL TIME</i> ends and <i>TOTAL TIME</i> continues to count down.	Cooking of reverse side of food is underway.
Alarm sounds.	Both <i>TOTAL TIME</i> and <i>INTERVAL TIME</i> ends. Cooking Complete Indicator flashes. Power Level reduces to low heat.	Food cooking program has completed. Food is ready.
Touch the Cancel  button.	<i>TOTAL TIME</i> displays <i>CANC</i> .	Display is waiting for confirmation to end program.
Touch the Cancel  button a second time.	Display returns to the start-up screen.	Grill and display are ready for the next program.
Turn Main On/Off Switch to the "O" position.	Screen is blank.	Grill is off.
<p> WARNING: Grill is always on and heated when Main On/Off Switch is in the On ("I") position. Heat will remain at low setting until: a cooking action is selected; the switch is turned to the Off ("O") position; or the grill is unplugged.</p>		

! NOTE: All program cooking times assume food is thawed before cooking (except hamburger patties).


Back Button

The Preheat stage can be skipped at any time by pressing the Back  button once.

Cancelling a Program

Any program can be cancelled by pressing the Cancel  button twice. Pressing once will display *CANC* in the Total Time Counter area, a second pressing within four (4) seconds will have the grill cancel the program entirely, reduce to low heat setting, and the display return to the start-up selection screen.

Pause

Pressing the Pause  button at any time during a timed stage or cooking mode will reduce the heat to low and will pause and flash the timer until the Pause button is pressed again.

⚠ WARNING: Unplug the electric grill from outlet when not in use or before cleaning. Do not clean this product with high pressure water spray.

Allow electric grill to cool before covering. Cover the electric grill when not in use.

Control Panel Glass

To clean the control panel glass use a non abrasive glass cleaner or damp, soft cloth or sponge with a mild detergent. Follow with a clean damp cloth to remove any remaining detergent residue.

Drip Tray

⚠ CAUTION: Allow the grill to cool before attempting to clean the Drip Tray. Never use the electric grill without the Drip Tray and Tray Liner in place.

The Drip Tray is located under the cooking grid. We recommend the Drip Tray be lined with aluminum foil or use a non-stick cooking spray to make clean-up easier.

! NOTE: Although possible to clean the Drip Tray while the Convertible Grill is sitting on it's support legs, the following procedure is recommended for ease of access.

To clean Drip Tray:

1. Lock the grill's lid closed. (Refer to page 3 for instructions)
2. Stand the Convertible Electric Grill onto it's back.
3. Keeping one hand to support the Drip Tray, use your other hand to pull the release tab as shown in Figure 7.
4. Use a paper towel or cloth to soak up any excess liquid. Then, use a clean damp, soft cloth or sponge with a mild detergent to clean any remaining debris. Follow with a clean damp cloth or paper towel to removed any remaining detergent residue.
5. Relocate the Drip Tray into position by following steps 1 through 3 in reverse order.

Cooking Grid

To keep your electric grill operating at optimal performance Dimplex recommends that you clean the cooking grid after each use.

The cooking grid is permanently mounted into the body of the electric grill and cannot be removed.

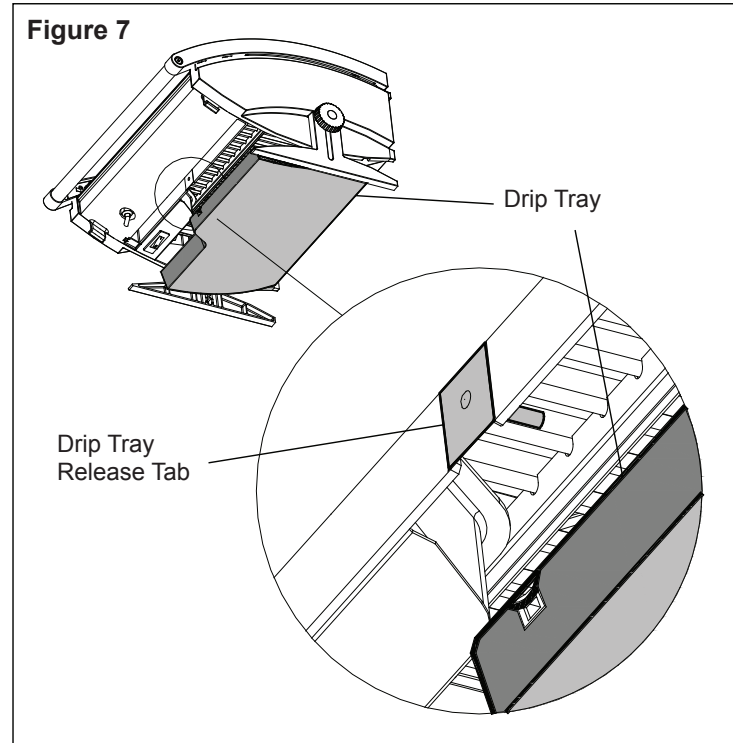
Do Not Attempt To Remove The Cooking Grill.

For best results when cleaning:

1. Clean grill after every use.
2. While grill is still warm, use a stiff wire brush and clear grill of all food particles. A scraper can be used to remove difficult particles.

⚠ WARNING: Never strike cooking grid to remove residue.

Figure 7



3. After grill has cooled, follow up brushing and/or scraping by wiping cooking surface with a damp, soft cloth or sponge with a detergent or grill cleaner. Follow with a clean damp cloth to remove any remaining detergent residue.
4. To clean under the cooking grid, access from underneath by lowering the Drip Tray as described in steps 1 through 3 under the Drip Tray cleaning section.

Surface Cleaning

To clean any metallic surface, Dimplex recommends using a damp, soft cloth or sponge with a mild detergent. Follow with a clean damp cloth to remove any remaining detergent residue.

Do not use abrasive or strong cleaners or cleaning pads on any surface of the electric grill. Doing so may diminish your grill's surface sheen.

Storage

For seasonal storage, cover and store in a dry location away from the elements.

Warranty

1. Warranty Card	2. Guarantee Period (in Years)	3. Model(s)	4. Date of Purchase
5. Stamp & Signature of retailer	6. Fault/Defect		
7. Contact Number & Address			
<p>DE</p> <p>Glen Dimplex Deutschland GmbH Kundenservice Service-Hotline: 01805 / 398 346 (0,14 €/Min. aus dem deutschen Festnetz; Mobilfunkpreise können abweichen) Service-Fax: 01805 / 355 467 E-Mail: service@glendimplex.de</p> <p>UK</p> <p>Glen Dimplex UK Limited Millbrook House Grange Drive Hedge End Southampton Hampshire. SO30 2DF 0845 600 5111 Fax. 01489 773053 customer.services@glendimplex.com</p>	<p>FR</p> <p>Glen Dimplex France ZI Petite Montagne Sud 12 rue des Cévennes 91017 EVRY - LISSES www.glendimplex-france.fr</p> <p>ES</p> <p>Glen Dimplex España S.L. C/ Bailén, 20, 4º, 2ª e-08010 BARCELONA (+34) 93.238.61.59 Fax. (+34) 932384375</p> <p>CH</p> <p>Vamel AG Im Emmet 8 CH-5524 Niederwil +41 (0) 56 619-70 90 Fax. +41 (0) 56 619-70 99 info@vamel.ch</p>	<p>LT</p> <p>UAB "Senuku prekybos centras" Pramones pr. 6, LT-51500, Kaunas Tel. : (8~800) 111 19 Tel. : (8~37) 21 21 46</p> <p>AU</p> <p>Glen Dimplex Australia PTY Ltd Unit 2, 205 Abbotts Road Dandenong Melbourne Victoria 3175 Australia +61 3 87873567 Fax. +61 3 87873570 salesgd@glendimplex.com.au</p>	<p>NZ</p> <p>Glen Dimplex Australasia 38 Harris Road East Tamaki Auckland New Zealand +64 9 274 8265 Fax. +64 9 274 8472 sales@glendimplex.co.nz</p> <p>AT</p> <p>Firma Schurz Merangasse 17 A-8010 Graz +43 (316) 32 30 41 Fax. +43 (316) 38 29 63 office@schurz.biz</p>

UK / AU / NZ

1. Warranty Card
2. Guarantee Period (in Years)
3. Model(s)
4. Date of Purchase
5. Stamp & Signature of retailer
6. Fault/Defect
7. Contact Number & Address

DE

1. Garantiekarte
2. Garantiezeitraum (in Jahre)
3. Modell(e)
4. Kaufdatum
5. Stempel & Unterschrift des Einzelhändlers
6. Fehler/Defekt
7. Kontakt-Tel.-Nr. & - Anschrift

FR

1. Bon de garantie
2. Période de garantie (en années)
3. Modèle(s)
4. Date d'achat
5. Cachet et signature du vendeur
6. Anomalie/Défaut
7. Nom et adresse du contact

IT

1. Scheda di garanzia
2. Periodo di garanzia (in anni)
3. Modello(i)
4. Data di acquisto
5. Timbro e firma del rivenditore
6. Guasto/difetto
7. Indirizzo e numero di contatto

ES

1. Tarjeta de garantía
2. Período de garantía (en años)
3. Modelo(s)
4. Fecha de adquisición
5. Sello y firma del distribuidor
6. Avería/Defecto
7. Número y dirección de contacto

PT

1. Cartão de garantia
2. Período de garantia (em anos)
3. Modelo(s)
4. Data de compra
5. Carimbo e assinatura do vendedor
6. Falha/defeito
7. Números e endereços de contacto

Replacement Parts

Hood Arms CBQ-HA-KIT
Hood with locks CBQ-HOOD-KIT
Control Panel 6101180300 RP
Grill Assembly 6101120500RP
Knob 8801240100RP

Bottom Pan 1021420191RP
Left Side Leg 0440060191RP
Right Side Leg 0440060291RP
Hinges 1021510100RP
Release Tab Kit 1021550100RP