

CHESNEYS

HEAT COLLECTION USER GUIDE



CLEAN BURN, HEAT & GRILL, TERRACE GOURMET,
GARDEN GOURMET, GARDEN PARTY

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Flue Rain Cap

Flue Pipe

Barbecue Lid

Shelves

Door Handle

Air Control Lever



QUICK START GUIDE

PLEASE READ ENTIRE USER GUIDE PRIOR TO USE

Please check Important Safety Instructions before starting (page 17) and connect flue pipe (page 12).

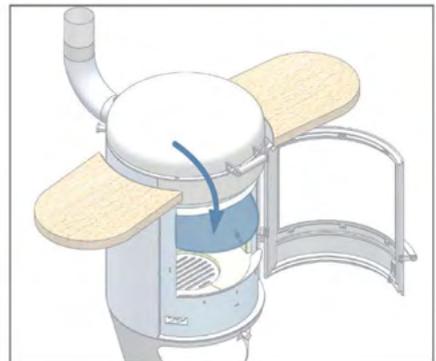
Light your appliance using Chesneys firelighters. **WARNING! Do not use spirit or petrol for lighting or re-lighting. Use only firelighters complying to EN 1860-3.**

Place two firelighters in the base of the appliance. Cover with a layer of Chesneys natural lump-wood charcoal to an even thickness, no higher than the front lip of the furnace. Keep the lid of the appliance closed. Ignite the firelighters.

The appliance can also be lit from the top down, placing two firelighters on a bed of wood or charcoal. Lower the baffle down in front of the glass and pull the air control lever to the fully out position. Leave the door ajar for a few minutes until the fire has caught well and place the thermometer probe into the appliance (Please see the thermometer unit instructions on page 9 for further information). After a few minutes, close the door.

During the first firing the paint goes through a curing process. The unit may give off an unpleasant odour, this is quite normal as the paint cures and will disappear after the first use. On the first lighting run the unit for at least 30 minutes at a high temperature (300°C) prior to cooking.

IMPORTANT: Do not light with flue rain cap fitted in the top of the flue.



GET COOKING...

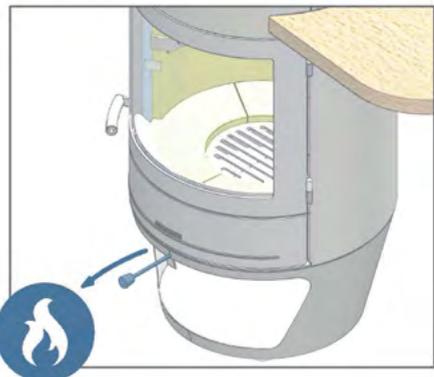
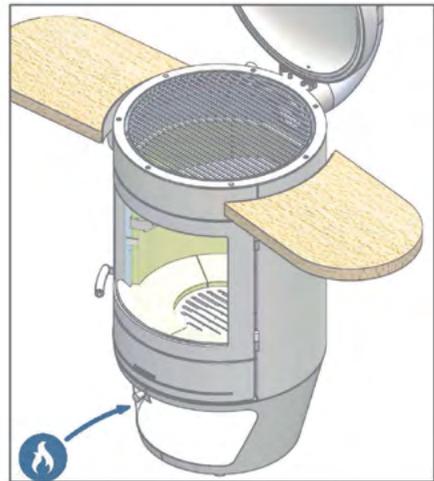
Cooking should always be done with the baffle in the down position. This limits the grease and fat accumulating onto the glass and protects the user from the heat of the fire.

The temperature is regulated by the air control lever. With the air control lever fully out and the lid closed; you will see the temperature increase on the thermometer.

After approximately 15 minutes you should push the air control lever in to stabilise the temperature. When you have achieved the required temperature for your cooking, lift the lid, place the food and then close the lid. Cook with the lid closed which will maintain the heat in the oven furnace and deliver perfect results.

Do not cook before the fuel has a coating of ash.

IMPORTANT: When operating at high temperatures and to avoid flashback when cooking - before opening the lid fully, lift it carefully 20-30mm then close completely. It is now safe to fully open the lid. Ensure that the air control lever is out at the same time.

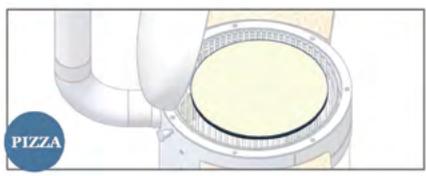
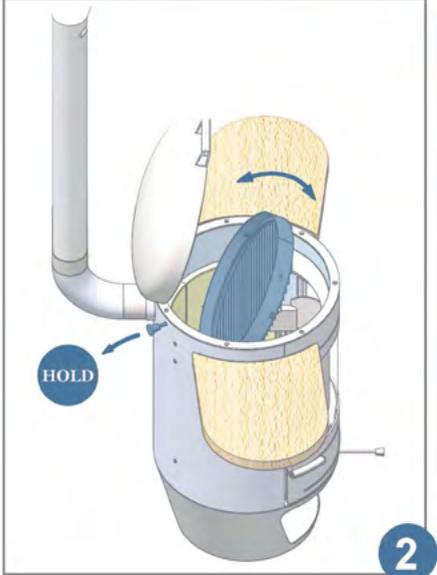
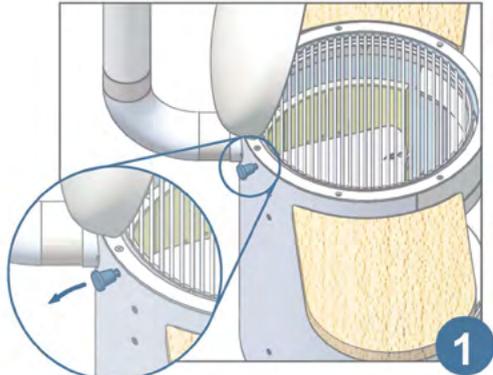


ADJUSTABLE GRILL & ACCESSORIES

The grill can be raised and lowered, depending on your cooking need, for example if the extra grill depth is required for roasting a joint of meat.

To adjust the grill height simply release the locking pin by pulling this out, whilst extended, rotate the grill and release the pin to lock the grill in position.

Using a wok or pizza stone also makes use of this feature - The wok ring (available as an accessory) requires the grill to be in the lower position, whilst the pizza stone uses the higher position.



ADJUSTABLE GRILL: HEAT & GRILL UNIT

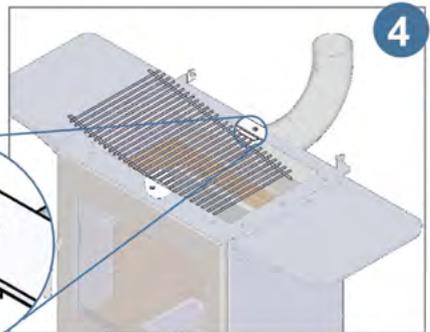
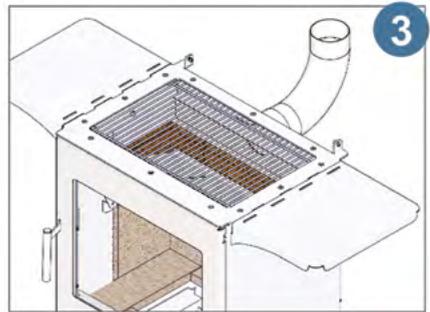
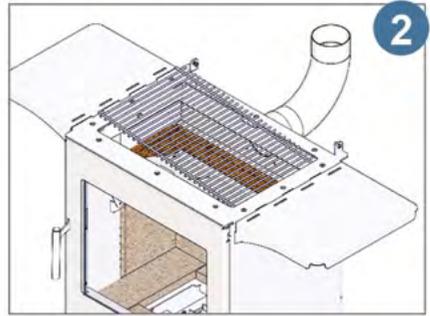
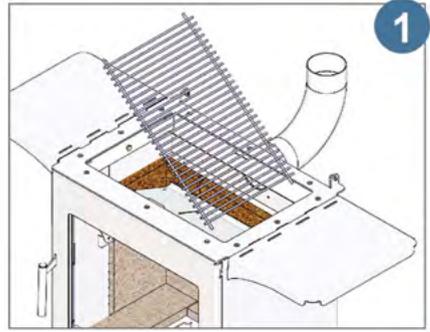
Open the lid. Line up the lugs on the right hand edge of the grill with the right hand high level slots in the frame (Fig.1). Lower grill into position and push right into slots then slide the grill left to lock position (Fig.1-3).

To remove - slide grill to the right to disengage on the left hand side of the frame and then lift upwards and to the left to remove.

To place the grill in the lower position (Fig.4), lower into place from the left, sliding the grill under the tabs on the central front and back edge of the frame and pushing under lower edge of right hand side BBQ frame. Slide left to lock so that left hand lugs sit under lower edge of left hand side BBQ frame.

To remove, slide grill to right to disengage left hand lugs and then lift upwards and to the left to remove.

Please note: The baffle cannot be moved when grill is in lower position. The grill should be set at the required height for cooking prior to lighting the Heat & Grill. If the grill height is to be adjusted after lighting, it will be hot. Suitable gloves should be used.

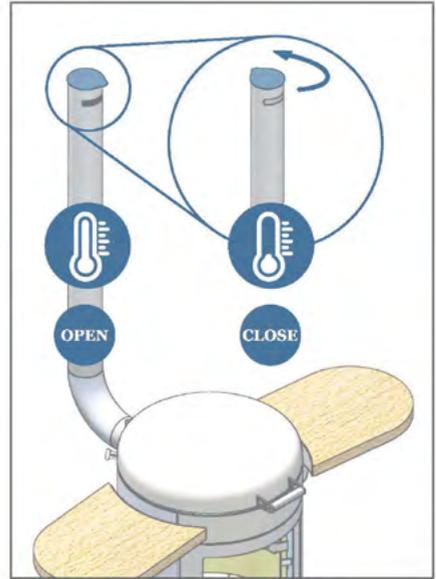
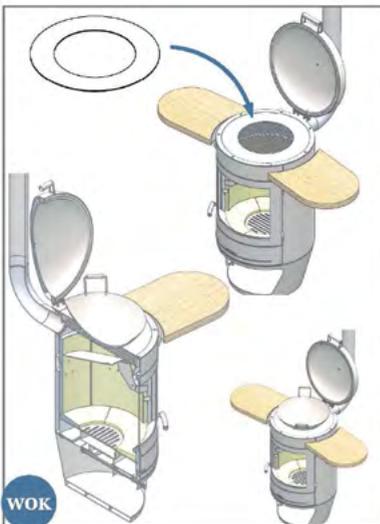


COOKING TEMPERATURES

The appliance is perfect for smoking and slowly cooking cuts of meat over a controlled smouldering wood or charcoal fire. It burns the fuel/wood cleanly and controllably within a narrow temperature band.

General furnace cooking temperature.

- Low and slow (e.g. brisket) 110-130°C
- General barbecuing 200-230°C
- Chicken pieces, Lamb chops, Steak, Sausages, Burgers 210-230°C
- Pizza baking with clay stone accessory 350-400°C
- Wok cooking with wok and accessory wok ring 380°C



For slow cooking the flue rain cap would need to be used.

Align the vent slot in the flue with the vent slot in the flue rain cap so that the vent is fully open. Turn the flue rain cap left or right in order to reduce the vent opening and thereby reduce the furnace temperature to the desired temperature.

Some adjustment of the air control lever may also be necessary in coordination with the flue rain cap vent to achieve the desired temperature.

WARNING! Always use gloves when touching the flue pipe & flue rain cap. The appliance will get very hot during use.

Always remove flue rain cap when in heating mode. Do not light with flue rain cap fitted in the top of the flue.

HEATING MODE

When you have finished cooking you can put the appliance into Heat mode.

Remove the thermometer and probe and set aside.

Shelves should also be removed in Heat mode to avoid any damage.

Slowly open the door and with gloves, raise the baffle into the top of the furnace area.

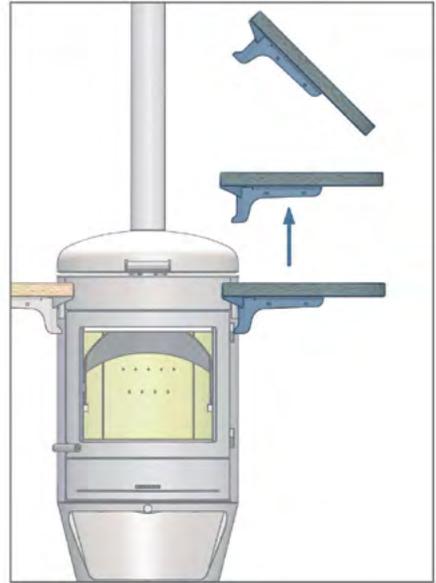
Please note: the baffle can only be raised with the grill in its high position.

Add Chesneys kiln dried logs to the glowing embers of the charcoal. For best results the embers should be glowing before loading the logs.

Close the door.

Pull the air control lever out for 1-2 minutes to make sure that the logs have caught and then control the fire using the air control lever. You will be able to set the air control lever at the notch marked to give a steady slow burn.

In heating mode, combustion temperatures of up to 600°C are achieved which radiate through the high temperature glass. At this temperature the smoke and volatiles are burnt off with maximum efficiency and produce a clean burn. To prevent excessive smoke never overload the appliance with more than 2-3 small logs. Generally there is no need to pull the lever out past the notch.



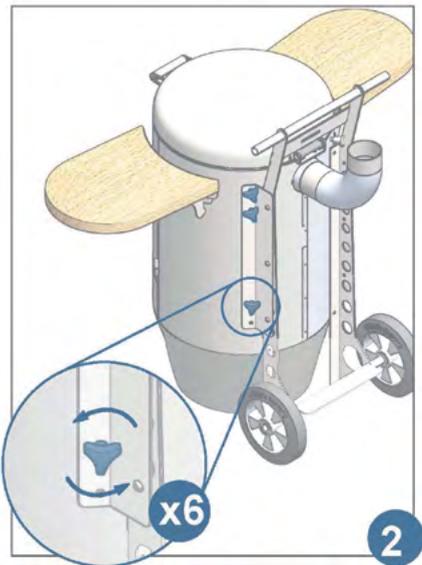
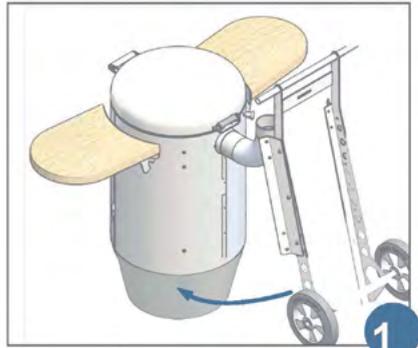
STORAGE AND MOVING: TERRACE GOURMET, GARDEN GOURMET AND GARDEN PARTY

At the end of the evening whether in heating or cooking mode the appliance can be extinguished by fitting the flue rain cap vent in the closed position at the same time as closing in completely the air control lever. The appliance should be allowed to completely cool down overnight until you have confirmed that there is no fire alight, remove flue pipe and shelves before fitting the rain cover.

The appliance should be covered with the rain cover to prevent the ingress of water and moisture into the appliance. All glowing embers and hot ash should be removed prior to fitting the cover and the body temperature should have totally cooled down. Condensation will occur on the unit when covered and stored outside: This should be wiped with a soft dry cloth.

The removable serving shelves should not be used as a chopping board. Do not leave them outside overnight, or out in the rain or other inclement weather.

If you need to move your Terrace Gourmet, Garden Gourmet or Garden Party on a regular basis use the optional Chesneys trolley accessory. This simply attaches onto the back of the appliance using the mounting points illustrated. Once attached the appliance can easily be manoeuvred.



-  **Warning: Never attempt to move the appliance with the lid in the open position.**
-  **WARNING! This barbecue will become very hot, do not move it during operation.**
-  **WARNING! It is not possible to use the appliance when the trolley is attached.**
-  **WARNING! This unit is heavy. Care needs to be taken. The unit should only be moved by a competent person.**

STORAGE AND MOVING: CLEAN BURN AND HEAT & GRILL

The Clean Burn and Heat & Grill appliances have integrated wheels making manoeuvring straight forward.

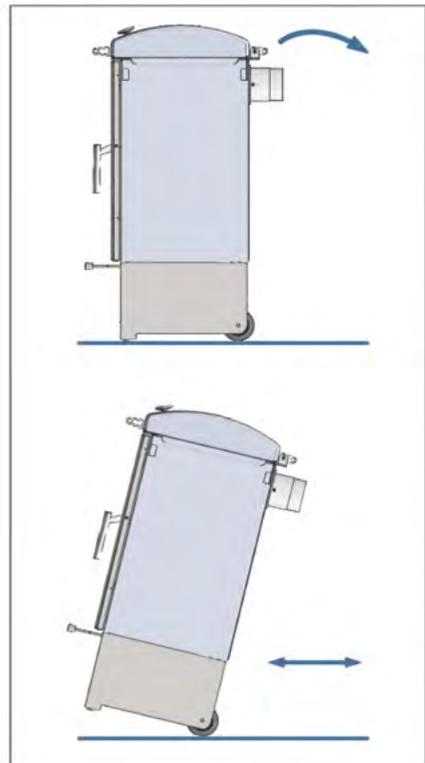
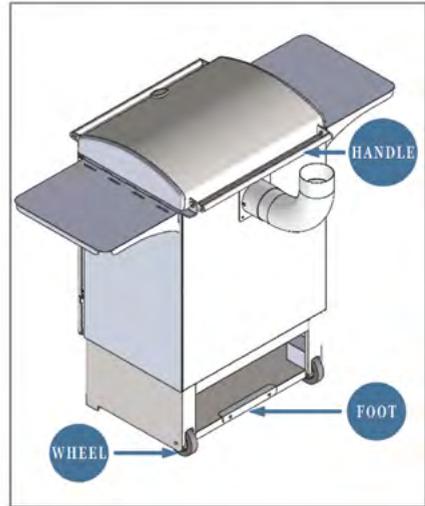
Remove flue and flue bend before moving.

Simply place a foot on the foot plate [arrowed right].

Taking hold of the handle tilt the appliance rearward until the balance point is found.

The appliance can now be wheeled into the desired position.

PLEASE NOTE: The trolley or the integrated wheels, should not be used on an uneven surface or where there are large gaps in patio stones.



Warning: Never attempt to move the appliance with the lid in the open position.



WARNING! This barbecue will become very hot, do not move it during operation.



WARNING! This unit is heavy. Care needs to be taken. The unit should only be moved by a competent person.

THERMOMETER

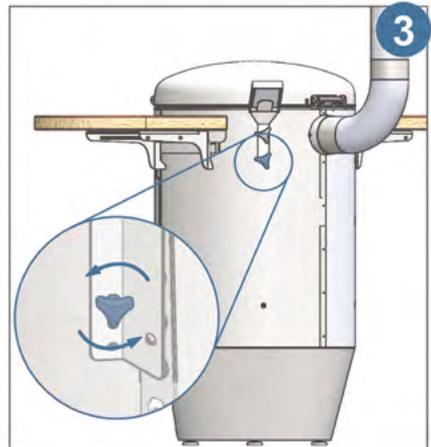
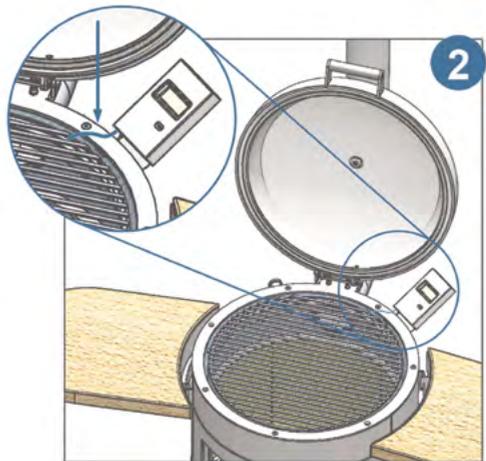
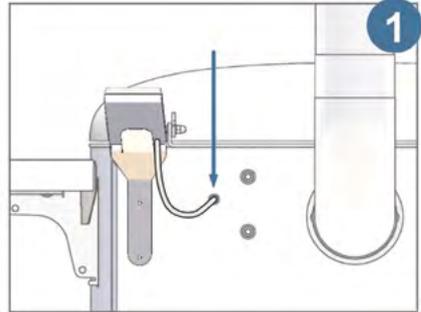
The Terrace Gourmet thermometer is provided to assist with cooking operation and is attached to the appliance body with two bolts. The probe is then placed over the top of the grill so that the end is just below the cooking surface (Fig.2).

Garden Gourmet, Garden Party probes can be fitted through the hole provided. (Fig. 1 & 3).

Please refer to the thermometer unit instructions for detailed operating instructions.

The analogue dial thermometer (for Heat & Grill appliance, Fig.4) is provided to give an indication only of the cooking temperatures in the grill area. The temperatures may vary on different parts of the grill, and therefore cooking speed will differ in different areas of the grill.

The thermometer should only be used during the 'cooking' operation. The thermometer should be removed when in 'Heating' mode due to the much higher furnace temperatures in this setting. Failure to remove the dial thermometer during heating mode would invalidate the warranty of the thermometer. **Warning: Thermometer will be hot. Place on none combustible surface. Suitable gloves should be used.**



CLEAN BURN SPECIFIC INSTRUCTIONS

There are many ways for a wood fire to be laid and then lit...here is what we recommend for the Clean Burn appliance.

Only well seasoned or kiln dried logs should be used with a maximum moisture content of 20%. Use of unseasoned damp logs will make lighting of the unit difficult resulting in smoke/tar staining the door glass, excessive smoke and particle emissions and also minimal heat output.

The lighting procedure is designed to ensure minimal smoke and particle emission and also to minimise smoke stains on the glass window. With practice all the above will become easier to achieve.

The single air control lever is designed for ease of use. The air control lever should be pulled out fully on start up. Please note the significant mark on the round bar at about the half way mark. This is referred to later in the lighting and running instructions.

When lighting the unit from cold, up to 40 mins will lapse before the unit achieves a reasonable output. The first 30 mins or so are taken up warming all the internal components so that good clean combustion is achieved later on.

If during the lighting procedure the glass becomes excessively blackened, then

fear not as this will clear later on as higher combustion temperatures are achieved. If you are impatient then a quick wipe with the back of the glove should remove light smoke stains.

At the end of an evening's burn, the heater can be shut down by pushing the air control lever in all the way. The flue rain cap should then be placed on the top of the flue in the open position. This will prevent the ingress of water down the flue and into the unit should it rain during the night.

If the unit is fitted with the extended flue, cowl and in-line valve then simply shut off the air lever and leave the in-line flue valve in the fully open position.

For best results, we believe the 'top down' method should be used for lighting the fire:

If the unit has had prior use, push the remaining ash to one side, remove the grate and empty the ash from the ashpan. Replace the ashpan and grate and set the fire as follows.

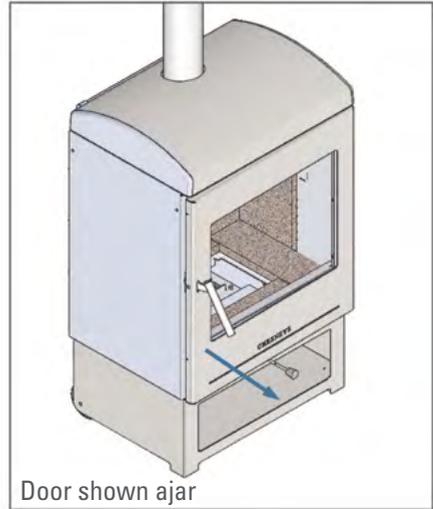
1. Lay 2-3 split logs directly on the grate, then lay 3-4 layers of kindling above. Place a natural fire lighter within the top two layers of kindling and then light. Ensure gloves are worn during the lighting and operating procedure.

2. Close the door, but leave slightly ajar for approx 15-20 mins.

3. Once the fire is burning well, the kindling has burnt away and the bottom logs are burning the door may be closed.

4. If, after a few more minutes of burning, the chimney is smoking excessively then close the air control lever up to the notch mark on the lever. This closes off the 'under air' (primary) to the furnace so now only 'over air' (secondary) is provided. If the fire is hot enough the smoke and flue gasses may now be burned above the logs. The flue emissions should alter favourably at this point.

5. The first 2-3 logs will burn down quite quickly during the warm up phase, so to refuel lay 1-2 split logs on top of the well burnt first layer.



6. Generally, with patience and with the lever set at the halfway mark/notch, the new logs will catch alight and begin to burn efficiently. If you are ever so slightly impatient then you might pull the lever fully out to get the new logs to catch quickly. So once they have really caught you may notice excessive smoke exhausting from the flue. At this point close the lever in to the mark and good clean combustion should prevail.

7. So, with practice one should develop a sixth sense of when to operate the air control lever to ensure best combustion and minimal emissions.

FLUE ASSEMBLY

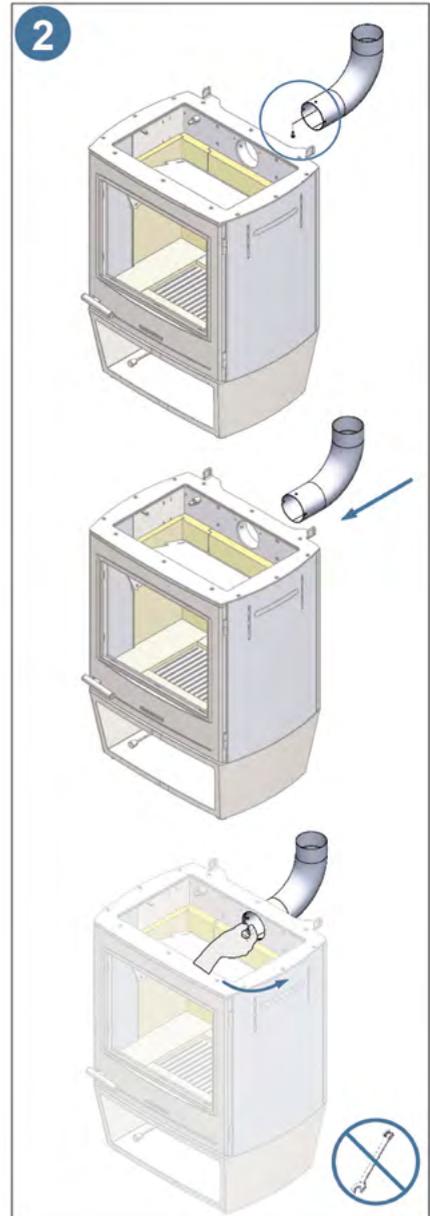
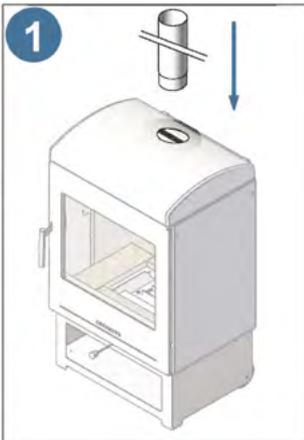
Remove and dispose of all packaging. Peel off the plastic protective film on the flue pipe and cap (if fitted).

Connect the flue as shown. **Please note:** that only the CLEAN BURN flue connects vertically (Fig.1) whilst the HEAT & GRILL, TERRACE GOURMET, GARDEN GOURMET, GARDEN, PARTY all have the flue connecting horizontally (Fig.2).

Be aware of the location bolts when connecting the horizontal flue:

- Loosely insert the bolt into the flue
- Insert flue into appliance
- Tighten bolt from inside appliance, THIS SHOULD BE FINGER TIGHT ONLY

Ensure that the flue is pushed firmly home and properly seated in the appliance. Do NOT light the appliance with the flue cap fitted, only use for slow cooking once appliance is up to temperature and also at the end of heating or cooking process to prevent ingress of rain.



Please note that an additional flue length may be required when using in a walled courtyard or enclosed terrace.

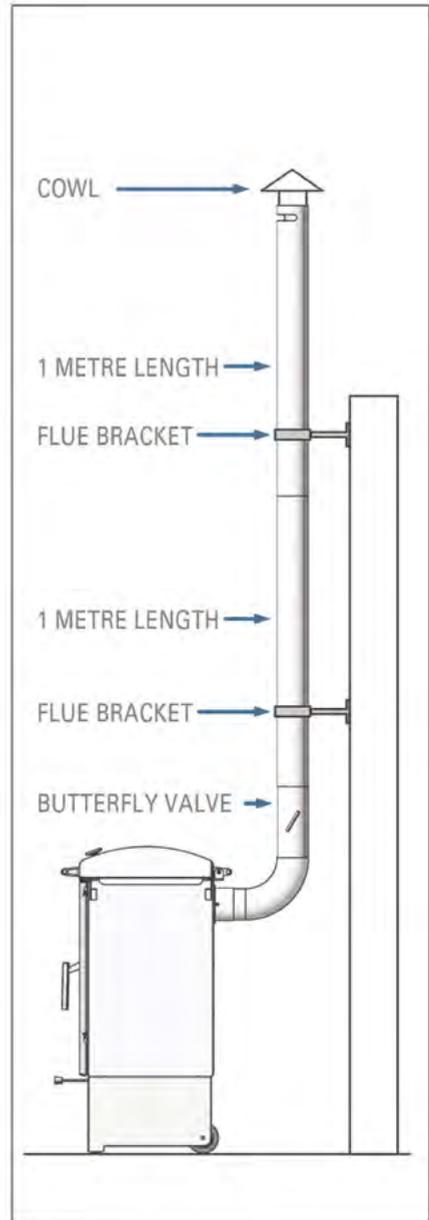
EXTENDED FLUE KIT

The extended flue kit should be used if the unit is to be positioned up against a high garden or garage wall or in situations where there is a propensity for excessive down drafts due to the proximity of trees and roofs which sometimes affect the wind direction and pressure.

Therefore sufficient height needs to be achieved to mitigate the negative issues associated with down pressures and back draft.

For best results the minimal number of flue bends should be used.

If the extended flue is to be used then the cowl and inline valve should also always be fitted. This is available as an accessory.



CLEANING AND MAINTENANCE

To empty the integral ash pan remove the grate (see illustration). The ash pan can then be accessed, lifted out and emptied. **IMPORTANT:** The ash pan must be emptied after each use.

Do not use solvents or other cleaning products, as this can potentially taint the food. To clean the inside of the appliance and grill simply add charcoal and run the unit up to a temp of 200-250 °C for 15-20 minutes. Allow appliance to cool down. Prior to cooking brush the ash residue off the grill with a wire brush. Alternatively, the stainless steel grill can be removed and washed manually in warm soapy water with a sponge.

To clean the outside of the body use a damp soft cloth. If required, touch up paint is available from:

www.chesneys.co.uk/shop

The stainless steel top ring and glass can be cleaned using grade 000 wire wool.

Do not use the serving shelves as a chopping board.



Do not leave the thermometer out at night, or allow it to become wet. Use the Chesneys waterproof cover to protect the appliance when it has completely cooled down and all embers and ash have been removed.

The following checks should be carried out annually:

- Door Rope Seal: Still effective.
- Glass Seal: Still effective.
- Fire Bricks: Sound. Replace any that have cracks greater than 3mm.
- Baffles: Not warped or distorted.
- Grates: Not warped and functioning.
- All controls free and smooth to operate.
- Hinges are lubricated.

Only genuine Chesneys replacement parts should be used and are available online:

www.chesneys.co.uk/shop

GUARANTEE AND WARRANTY

This warranty is for the original purchaser of the appliance from an authorised dealer/stockist and who has registered the warranty as required. This warranty is nontransferable. This warranty is in addition to and does not affect your statutory rights.

Your Chesneys BBQ Heater comes with the following warranty:

- A limited 3 year warranty on the structural integrity of the body. The warranty is for defects in materials and workmanship. HEAT has been manufactured using quality materials to resist corrosion as much as possible and use of specialist paint for metal surfaces suitable for high temperature and outdoor use. The paint surface and various metals can be affected by exposure to external factors including, but not limited to, chlorine, chemicals, humidity, salt. The paint finish will also be compromised by surface scratches and abrasions. For this reason, the warranty does not cover rust, oxidation, blemishes or fading. The Chesneys HEAT range is for outdoor use only. It is exposed to the elements/weather including rain, sun, snow, wind and damp and corrosion/wear and tear is to be expected. This does not detract from the functioning of the product. Maintenance will be required to preserve the appearance of the unit and touching up of the paint as necessary will be needed. Please note units located within 10 miles of coastal areas will be subject to increased moisture and salt levels and more frequent maintenance will be required.

- A limited 1 year warranty on the non-consumable parts such as the door, lid, handle, hinges, air damper plate, wooden shelves, digital thermometer and thermocouple. The wooden shelves must be treated with care and are not covered for normal outdoor weathering, changes in colour or appearance and cracks/splitting unless there is a loss of structural integrity.

Items such as fire bricks, baffle plate, glass, rope seal, door closing mechanism, ash pan, fire grate and grill are consumable items and are not covered by a warranty. These items will deteriorate over time and will need replacing. The length of time that these parts last will depend on the type of fuel used, and how hot and long the appliance is left to run. The fire bricks, rope seal and baffle plate are subjected to a huge amount of stress while the unit is under fire, so they will appear stressed quite quickly and the bricks can sometimes crack. This does not mean their integrity is compromised and they will have plenty of life left in them. The bricks should be replaced when they have eroded by 25% or you can see the steel behind them or they have cracked with a gap of 3mm or greater.

GUARANTEE AND WARRANTY Continued

The warranty is based on normal domestic use. Products used in a commercial setting has a limited 1 year warranty on the structural integrity of the body. The warranty does not cover improper use, mishandling or unauthorised modifications. The warranty does not cover accidental or consequential damage. The warranty does not cover scratches, dents and other cosmetic marks which do not affect the performance of the appliance. This warranty is not applicable if purchased through an unauthorised dealer/stockist. The warranty begins at the date of purchase. Any warranty claim must be addressed to the authorised dealer from whom the BBQ Heater has been purchased and include the purchase receipt showing date of purchase and the name of the dealer, a description of the problem and preferably visual evidence of the defect.

Items will be repaired or replaced at the discretion of Chesneys, subject to the terms and conditions of the warranty. Chesneys is not liable for shipping costs, duties, taxes, repair or return, unless authorised in advance in writing by Chesneys.

Caution note: Never place your Chesneys BBQ Heater or Clean Burn unit directly on or nearby combustible materials and never leave the product unattended while in use. Failure to safely operate the Chesneys BBQ Heater or Clean Burn will void the warranty. Chesneys disclaim any liability for any direct, indirect, incidental or consequential damage which may result.

To validate your warranty please register your
appliance online via the Chesneys website:
<https://secure.chesneys.co.uk/warranty/registration.asp>

IMPORTANT SAFETY INSTRUCTIONS



Always place the appliance on a non-combustible surface.



Check that there is no combustible material above the appliance, trees etc



Ensure that the appliance is stable before lighting. Use the levelling feet (where fitted).



Always use the gloves provided when touching the appliance. All surfaces can be hot.



WARNING! This barbecue will become very hot, do not move it during operation.



Do not use indoors! Or in a tent.



WARNING! Keep children and pets away.



Never exceed 700°C or go over 650°C for more than 2 minutes.



Do NOT cover or leave flammable substances or material on or near the appliance.



Warning: Never attempt to move the unit with the lid in the open position.



Warning: The lid is heavy.

Bulgarian	<p>“Преди започване на печенето, изчакайте горивото да се покрие със слой пепел”</p> <p>“ПРЕДУПРЕЖДЕНИЕ ! Това барбекю става много горещо, не премествайте по време на работа”</p> <p>“Не използвайте на закрито!”</p> <p>“ПРЕДУПРЕЖДЕНИЕ ! Не използвайте спирт или нефтопродукти за запалване или разпалване! Използвайте само подпалки, отговарящи на EN 1860-3!”</p> <p>“ПРЕДУПРЕЖДЕНИЕ ! Дръжте децата и домашните любимци на разстояние”</p>
Croatian	<p>„Ne peći prije nego što se na gorivu stvori sloj pepela!“</p> <p>“UPOZORENJE! Ovaj roštilj postat će jako vruć, ne pomicati ga za vrijeme rada!”</p> <p>“Ne upotrebljavati u zatvorenim prostorima!”</p> <p>“UPOZORENJE! Ne upotrebljavati alkohol ili benzin za potpalu ili ponovnu potpalu! Upotrebljavati samo sredstva za potpalu sukladna s normom EN 1860-3!”</p> <p>“UPOZORENJE! Držati izvan dohvata djece i kućnih ljubimaca!”</p>
Czech	<p>“potraviny připravovat až na žhavých uhlících s vrstvou popela”</p> <p>“VÝSTRAHA! Povrch rožně bude velmi horký, během provozu s ním nemanipulovat.”</p> <p>“Nepoužívat v uzavřených prostorech!”</p> <p>“VÝSTRAHA! K zapalování či opětovnému zapalování nepoužívat líh ani benzin! Používat pouze podpalovače v souladu s EN 1860-3!”</p> <p>“VÝSTRAHA! Děti a domácí zvířata držet z dosahu.”</p>
Danish	<p>“Begynd ikke tilberedningen af maden før briketterne er dækket af grå aske</p> <p>”ADVARSEL! Denne grill bliver meget varm, flyt ikke på den når den er i brug”</p> <p>”Brug den aldrig indendørs”</p> <p>”ADVARSEL! Brug ikke sprit eller benzin til antænding eller genantænding! Brug kun optændingsblokke der opfylder kravene i EN 1860-3!”</p> <p>”ADVARSEL! Hold børn og kæledyr på sikker afstand”</p>
Dutch	<p>“begin met het barbecueen pas nadat zich op de kooltjes een laagje as heeft gevormd “</p> <p>“WAARSCHUWING! Deze barbecue wordt erg heet, niet verplaatsen tijdens het gebruik.”</p> <p>“Niet binnenshuis gebruiken!”</p> <p>“WAARSCHUWING! Gebruik geen spiritus, benzine of andere brandbare vloeistoffen om aan te steken of te herontsteken! Gebruik alleen ontstekers die voldoen aan de EN 1860-3!”</p> <p>“WAARSCHUWING! Houdt kinderen en huisdieren uit de buurt van de barbecue”</p>
Finnish	<p>“Grilli on valmis ruoanlaittoon vasta, kun polttoaine on tuhkan peitossa.”</p> <p>“VAROITUS! Grilli kuumentee käytössä. Grilliä ei saa siirtää käytön aikana.”</p> <p>”Grilliä ei saa käyttää sisätiloissa.”</p> <p>“VAROITUS! Älä käytä bensiiniä tai spritiä sytyttämiseen tai liekkien kohentamiseen. Käytä vain standardin EN 1860-3 mukaisia sytykkeitä.”</p> <p>“VAROITUS! Pidä lapset ja lemmikkieläimet poissa grillin läheisyydestä.”</p>

French	<p>« Avant de commencer la cuisson, attendre qu'une couche de cendres recouvre le combustible. »</p> <p>« ATTENTION ! Ce barbecue va devenir très chaud. Ne pas le déplacer pendant son utilisation. »</p> <p>« Ne pas utiliser dans des locaux fermés ! »</p> <p>« ATTENTION ! Ne pas utiliser d'alcool ou d'essence pour allumer ou réactiver le feu ! Utiliser uniquement des allume-feu conformes à l'EN 1860-3 ! »</p> <p>« ATTENTION ! Ne pas laisser le barbecue à la portée des enfants et des animaux domestiques. »</p> <p>“Grillgut erst auflegen, wenn der Brennstoff mit einer Ascheschicht bedeckt ist”;</p>
German	<p>“ACHTUNG! Dieses Grillgerät wird sehr heiß und darf während des Betriebes nicht bewegt werden”</p> <p>“Nicht in geschlossenen Räumen nutzen!”</p> <p>“ACHTUNG! Zum Anzünden oder Wiederanzünden keinen Spiritus oder Benzin verwenden! Nur Anzündhilfen entsprechend EN 1860-3 verwenden!”</p> <p>“ACHTUNG! Kinder und Haustiere fernhalten”</p>
Italian	<p>“iniziare a cucinare solo quando il combustibile ha formato uno strato superficiale di cenere”</p> <p>“ATTENZIONE! Questo barbecue diventerà molto caldo, non movimentarlo durante il funzionamento”</p> <p>“Non utilizzarlo in ambienti chiusi”</p> <p>“ATTENZIONE! Non utilizzare liquidi infiammabili per accendere o ravvivare la fiamma. Utilizzare solo gli accenditori in accordo con la norma EN 1860-3!”</p> <p>“ATTENZIONE! Tenere lontano dai bambini e dagli animali domestici”</p>
Romanian	<p>« Începeți să gătiți numai dacă s-a format un strat de cenușă peste combustibil »</p> <p>« ATENȚIE! Grătarul de frigere va fi foarte fierbinte, a nu se muta în timpul funcționării! »</p> <p>« ATENȚIE! A nu se utiliza în spații închise. Risc crescut de intoxicație cu monoxid de carbon. »</p> <p>« După terminarea utilizării grătarului, înainte de depozitarea lui într-o incintă închisă, îndepărtați jăratecul și cenușa rămase în grătar. »</p> <p>« ATENȚIE! A nu se utiliza alcool sau benzină pentru aprindere sau re-aprindere! A se utiliza doar aprinzătoare în conformitate cu EN 1860-3 ». »</p> <p>« ATENȚIE! Îndepărtați copiii și animalele de grătarul de frigere »</p>
Spanish	<p>“Antes de comenzar a cocinar, verifique que el combustible está recubierto de cenizas”</p> <p>¡ATENCIÓN! ¡Esta barbacoa se calentará mucho, no la mueva durante su utilización!</p> <p>¡No utilizar en locales cerrados!</p> <p>¡ATENCIÓN! ¡No use alcohol o gasolina para encender o avivar el fuego! Utilice únicamente los combustibles de encendido conformes a la Norma EN 1860-3.</p> <p>¡ATENCIÓN! ¡No deje la barbacoa al alcance de los niños y animales domésticos!</p>

ANNUAL SERVICE RECORD

Date	Company	Name	Signature



WARRANTY REGISTRATION

To validate and start your warranty please fill out this form and send it back to:

Chesneys (Warranty Registration)
Units 12-16 Eldon Road,
Beeston,
Nottingham,
NG9 6DZ
U.K.

Alternatively you can register your product online via the Chesneys website by completing the online form:

<https://secure.chesneys.co.uk/warranty/registration.asp>

All items are required:

Your Details	
Name:	
Address:	
Postcode:	
Telephone No:	
Email:	

Purchase Details	
Purchased From:	
Purchase Date (dd/mm/yyyy):	
Product Name:	
Serial Number:	

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