

sochef

Mistergusto
G45250



- manuale d'uso
- user manual
- manuel utilisateur
- manual de usuario
- benutzerhandbuch



Thank for purchasing a Sochef® grill. To use this product correctly, please read the warnings and instructions provided in this manual.

Read and safe manual for future reference, even if the product has already been assembled by your local dealer.

For products inquiries, parts, warranty and troubleshooting support, refers to your local dealer.

READ THE INSTRUCTION CAREFULLY BEFORE USING THE APPLIANCE

⚠ WARNING: read assembly instruction provided in this manual before using the appliance. Follow this recommendation even if the product has been assembled by your local dealer.

⚠ WARNING: do not ignite this appliance before first reading THE BURNER IGNITION sections of this manual.

⚠ WARNING: never store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other barbecue. Never place eventual spare cylinder (full or empty) under or next to a barbecue.

⚠ DANGER: If you smell gas:

- 1 - Shut off gas to the appliance
- 2 - Extinguish any open flames
- 3 - Open the lid
- 4 - If odor continues, keep away from the appliance and immediately call your gas supplier or the fire service.

Leaking gas may cause fires or explosions which can cause serious bodily injury, death or damage to property.

OUTDOOR USE ONLY.

G45250
IT-Italia 09/2020

SAFETY INSTRUCTIONS

Failure to follow the DANGER, WARNING AND CAUTIONS contained in this manual may result in serious bodily injury or death or may result in a fire or an explosion causing damage to property.

1. Improper assembly of grill may be dangerous. Please follow the assembly instruction carefully.
2. Do not use this grill unless all parts are in place. The grill must be properly assembled according to assembly instructions.
3. This gas grill should never be used by children. Accessible parts of the grill may be very hot. Keep young children away while grill is in use.
4. Modification to the barbecue are dangerous and not permitted. This appliance must be installed in accordance with the applicable provisions.
5. The user is responsible for proper installation and appropriate use of the barbecue.
6. Do not bend directly over the barbecue during use or when lightening.
7. The lid of the barbecue must always be open when you light the burner(s).
8. The entire burner box gets hot when in use. **DO NOT TOUCH !**
9. Never place hands or fingers on the front edge of the burner box when the grill is hot or the lid is open.
10. Under no circumstances should you attempt to disconnect the gas regulator or any gas fittings while grill is in operation.
11. Follow regulator connection instruction for your type of gas grill as reported in the section "HOSE AND REGULATOR".
12. Should the burners go out during baking, immediately turn off the control knobs. Open the lid and wait 5 minutes before relighting the barbecue.
13. Flammable material should not be present within approximately 76 cm of the barbecue. This includes the top, bottom, backs or sides of the barbecue.
14. Use the barbecue outdoors in a well-ventilated area at least 3 m from any dwelling or building.
15. Do not use the barbecue under an overhanging structure or foliage.
16. Do not use the barbecue on a boat or other recreational vehicles.
17. Do not use the barbecue in a garage, shed, corridors or other enclosed areas.
18. Never leave the barbecue unattended when in use.
19. Do not obstruct the flow of combustion and ventilation air to the barbecue.
20. Do not use the barbecue when you have consumed alcohol or taken drugs.
21. Accessible parts may become very hot. Keep (young) children and animals away from the barbecue.
22. Do not move the barbecue when in use.
23. Do not store spare cylinder (full or empty) under or do not obstruct.
24. After a period of storage and/or non-use SOCHEF® GAS GRILL should be checked for gas leaks and burner obstruction before use. For correct procedures read understood and check all information of this manual.
25. Do not use SOCHEF® barbecue unless gas regulator is properly installed.
26. Do not use a match or an open flame to perform leakage test.
27. Liquefied petroleum gas is not natural gas. The conversion or attempt to use of natural gas in a liquefied petroleum gas unit is dangerous and will void your warranty.
28. Keep electrical mains lead and fuel supply hose away from heated surfaces.
29. Do not enlarge valve orifices or burner ports when cleaning the valves or burners.
30. A dented or rusty gas supply cylinder may be hazardous and should be checked by your gas supplier. Do not use gas cylinders with damaged valves.
31. Although your gas cylinder may appear empty, gas may be still present, and it should be transported and stored accordingly.
32. Should a grease fire occur, turn off the burners and close the lid until fire is out.
33. Should an uncontrolled flare up occur, move food away from the flames until flaring subsides.
34. You are recommended to buy Sochef® Pressure Regulator Kit. Failure to follow this recommendation will result in guarantee no longer valid.

HARDWARE PACK

TOOLS NEEDED FOR ASSEMBLY

- #2 Phillips screwdriver (long and short)
- 1/4" Slotted screwdriver (long and short)
- Adjustable wrench
- Pliers

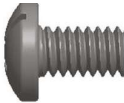










Before assembling the barbecue, read these instructions carefully.

Assemble the barbecue on a flat, clean surface. Grill is heavy! You should have at least two people assemble the barbecue together.

Note: Do not fully tighten all the nuts during this initial stage.

KEY #	DESCRIPTION	PART NUMBER	QUANTITY
1	1/4"-20UNCx13 Screw	20120-13013-036	10
2	NO.10-24UNC X13 Screw	20124-10013-250	6
3	ST4.2X8 Tapping Screw	24200-42008-136	12
4	1/4"-20UNC Nut	31220-13000-036	6
5	M4 Wing Nut	33301-04000-032	1
6	Aluminum Washer	G466-0042-9000	6
7	φ5 Lock Washer	41400-05000-250	2
8	φ5 Washer	40300-05000-250	2
9	Hitch Pin	G306-0005-9088	1
10	Wheel Spacer	G650-0012-9091	2
11	Wheel Washer	G650-0013-9091	1

Caution:
Sheet metal can cause injury. Wear gloves when installing the grill.

<p>1</p>  <p>1/4"-20UNCx13 Screw X 10</p>	<p>2</p>  <p>NO.10-24UNCx13 Screw X 6</p>	<p>3</p>  <p>ST4.2X8 Tapping Screw X 12</p>
<p>4</p>  <p>1/4"-20UNC Nut X 6</p>	<p>5</p>  <p>M4 Wing Nut X 1</p>	<p>6</p>  <p>Aluminum Washer X 6</p>
<p>7</p>  <p>φ5 Lock Washer X 2</p>	<p>8</p>  <p>φ5 Washer X 2</p>	<p>9</p>  <p>Hitch Pin X 1</p>
<p>10</p>  <p>Wheel Spacer X 2</p>	<p>11</p>  <p>Wheel Washer X 1</p>	

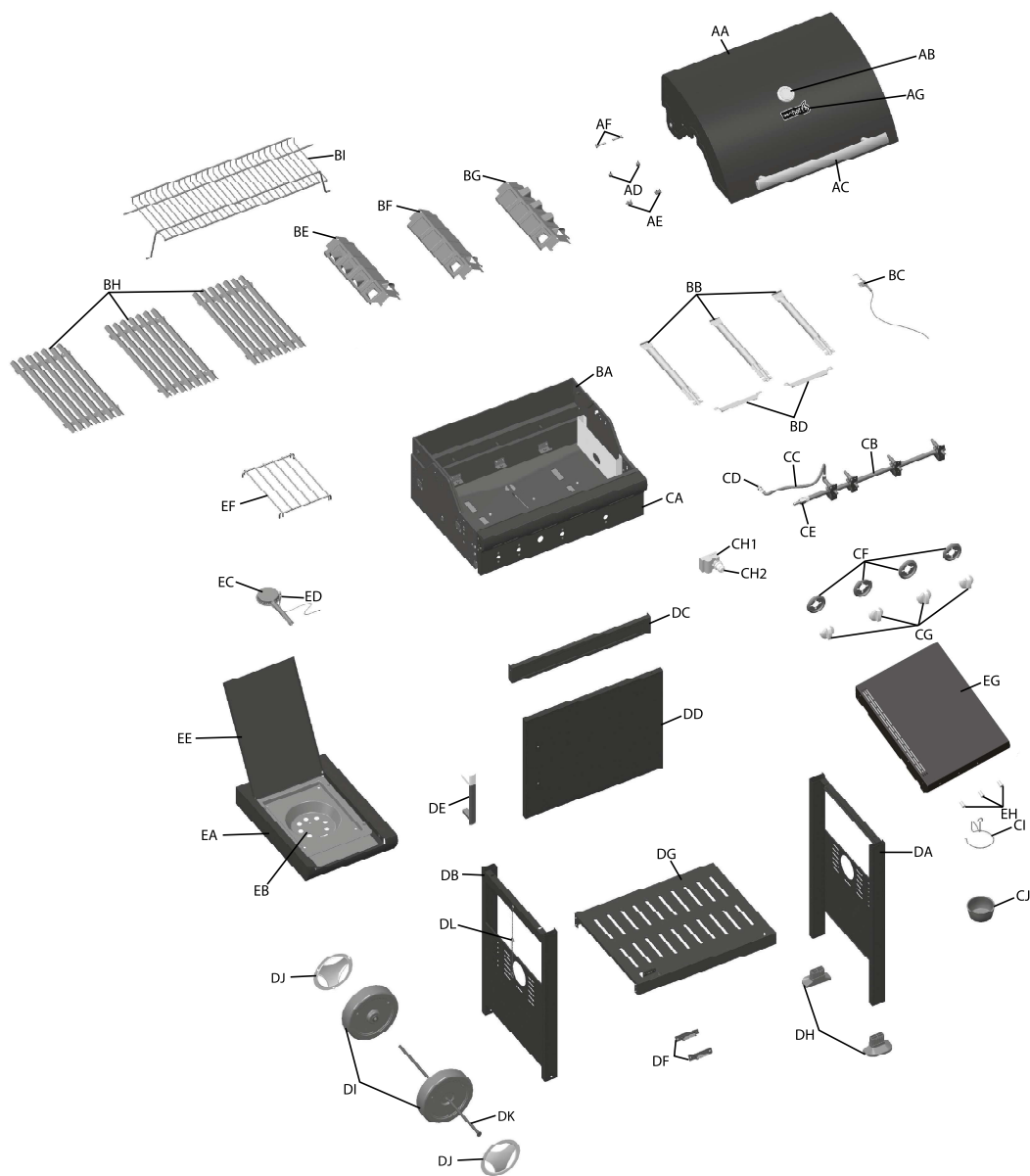
BEFORE ASSEMBLING THIS BARBECUE, READ THE INSTRUCTIONS CAREFULLY.

Assemble the barbecue on a flat, clean surface. Grill is heavy. Two people are recommended to complete assembly.

PARTS LIST FOR # G45250

KEY #	QUANTITY	DESCRIPTION	PART NO.
AA	1	Top Lid Assembly	G452-Q000-01
AB	1	Thermometer and Bezel	G401-0005-01
AC	1	Top Lid Handle	G452-0075-01
AD	2	Lid Bumpers, Rear	G303-0038-01
AE	2	Lid Bumpers, Front	G508-0063-01
AF	2	Screws for Top Lid	G430-0024-02
AG	1	Logo Plate	G312-BN01-01
BA	1	Burner Box Assembly	G430-4300-01
BB	3	Main Burner Assembly	G430-3800-01
BC	1	Electrode Set, Main Burner	G501-0010-01
BD	2	Carryover Assembly	G452-0082-01
BE	1	Flame Tamer, Left	G432-4700-01
BF	1	Flame Tamer, Middle	G432-4600-01
BG	1	Flame Tamer, Right	G308-1000-01
BH	3	Cooking Grate	G451-3500-01
BI	1	Warming Rack	G451-0080-01
CA	1	Control Panel	G452-7200-01
CB	1	Manifold Assembly	G452-Q200-01
CC	1	Metal Hose, Side Burner	G452-0304-01
CD	1	Side Burner Valve Orifice	G452-0303-01
CE	1	Connector	G522-00A6-01
CF	4	Bezel, Control Knob	G430-0027-02
CG	4	Control Knob	G452-0003-01
CH1	1	Electronic Ignition Assembly	G430-0008-01
CH2	1	Electronic Ignition Button	G501-0072-A1
CI	1	Grease Cup Hook	G305-0043-01
CJ	1	Grease Cup	G430-0033-02
DA	1	Right Cart Frame Assembly	G452-Q700-01
DB	1	Left Cart Frame Assembly	G452-0700-01
DC	1	Upper Door Support Rail	G452-0900-01
DD	1	Door Assembly	G452-1001-01
DE	1	Door Handle	G452-0009-01
DF	2	Door Magnet Assembly	G213-0022-01
DG	1	Bottom Shelf	G452-0008-01
DH	2	End Caps	G451-0070-01
DI	2	Wheel	G432-0034-01
DJ	2	Wheel Caps	G452-0010-01
DK	1	Wheel Axle	G650-0011-01
DL	1	Match Holder	G401-0079-01
EA	1	Left Side Burner Table	G452-0400-01
EB	1	Side Burner Drip Pan	G452-0006-01
EC	1	Side Burner	G459-2500-01
ED	1	Electrode Set, Side Burner	G452-0007-01
EE	1	Side Burner Lid	G452-0005-01
EF	1	Side Burner Cooking Grate	G452-0014-01
EG	1	Right Side Shelf Table	G452-Q400-01
EH	3	Tool Hook	G366-0041-01
F1	1	Hardware Pack	G452-B050-01
F2	1	Assembly Manual	G452-M050-01

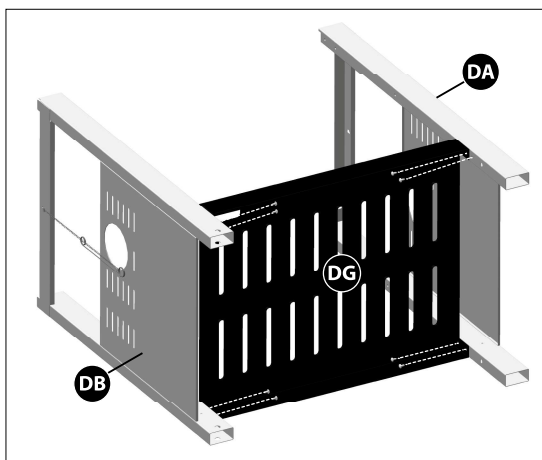
EXPLODED DIAGRAM FOR # G45250



- F1
HARDWARE
PACK
- F2
ASSEMBLY
MANUAL

ASSEMBLY INSTRUCTIONS

1

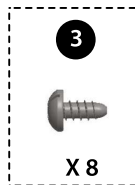


View from underneath bottom shelf

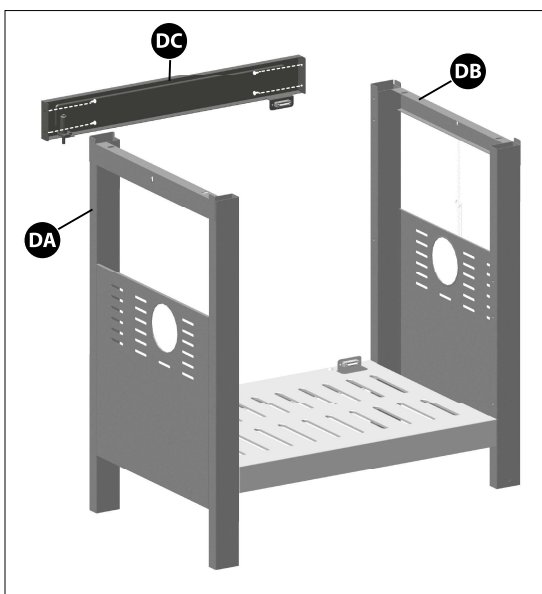
Note: TWO PEOPLE required for this step.

Assemble Bottom Shelf (DG) to the Left and Right Cart Frame Assembly (DB and DA), as shown.

YOU WILL NEED :



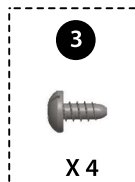
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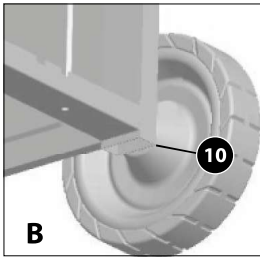
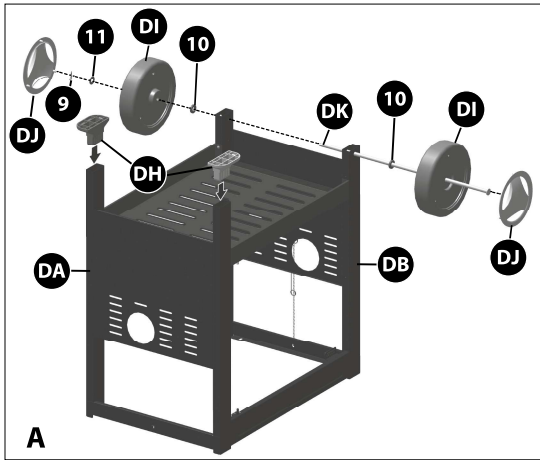
Back View

Assemble Upper Door Support Rail (DC) to the Left and Right Cart Frame Assembly (DB and DA), as shown.

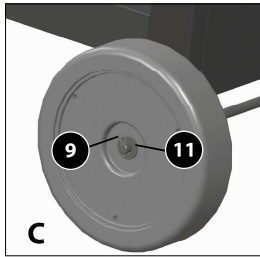
YOU WILL NEED :



3



Close up

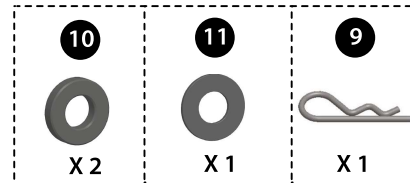


Close up

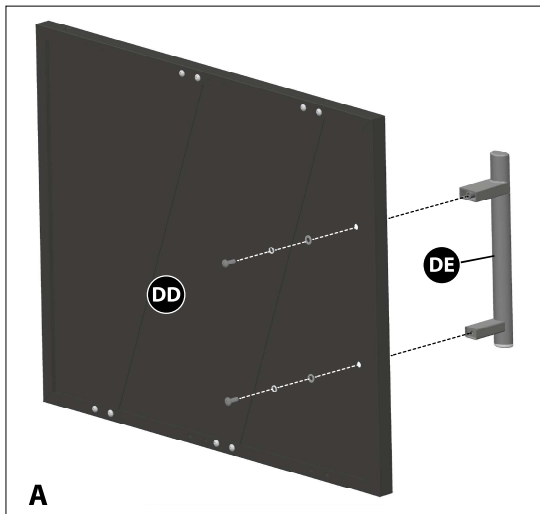
Note: Turn Cart assembly upside down.

- Place Wheel (DI) and Wheel Spacer (#10) onto the Wheel Axle (DK). "Cone" side of wheel should be against cart side panel, figure B.
- Insert Wheel Axle (DK) through wheel axle hole in the front and rear of the Left Cart Frame Assembly (DB), as shown.
- To complete wheel assembly, position the Wheel Spacer (#10), Wheel (DI), Wheel Washer (#11) and Hitch Pin (#9), onto Wheel Axle (DK) as shown.
- Insert Wheel Caps (DJ) into Wheels (DI).
- Insert End Caps (DH) into Right Cart Frame Assembly (DA).

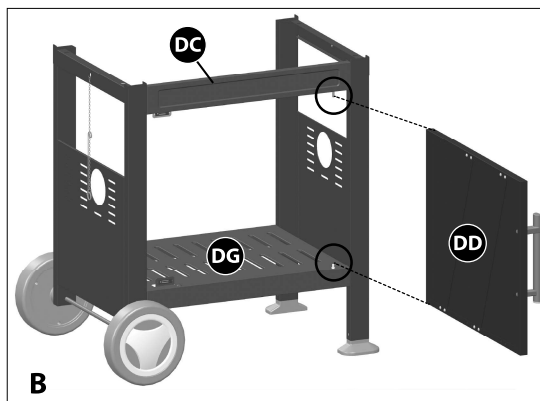
YOU WILL NEED :



4



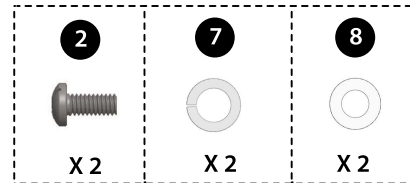
A



B

- Assemble Door Handle (DE) to the Door Assembly (DD), as shown.

YOU WILL NEED :

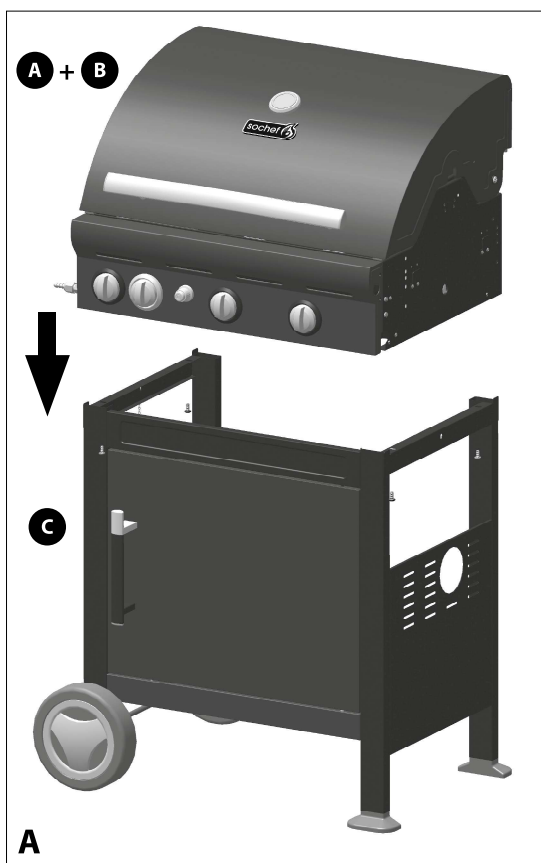


- Assemble Door Assembly (DD), to the Bottom Shelf (DG) by inserting the hole provided into the fixed pin (top of Bottom Shelf).
- Assemble the top of Door Assembly (DD) to the Upper Door Support Rail (DC), by pressing in the support pin and aligning with the hole located on the top right corner.

TIP: Use a paint scraper to press-in the support pin, while the second person aligns the door. The support pin will lock into position when the door is assembled correctly.

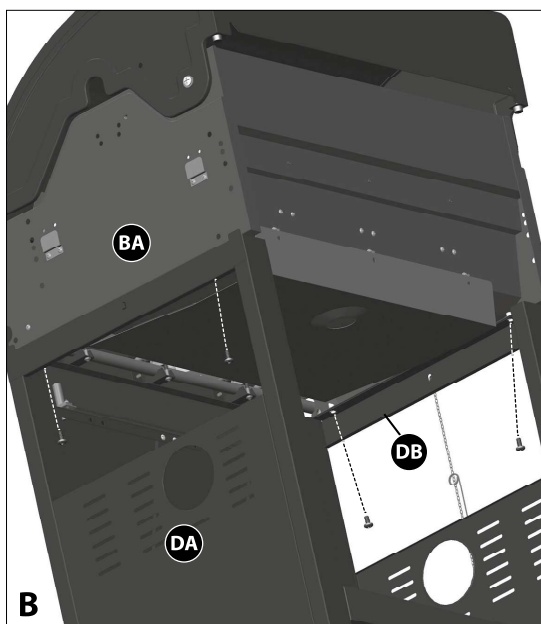
ASSEMBLY INSTRUCTIONS

5

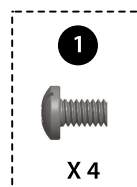


Note: TWO PEOPLE required for this step.

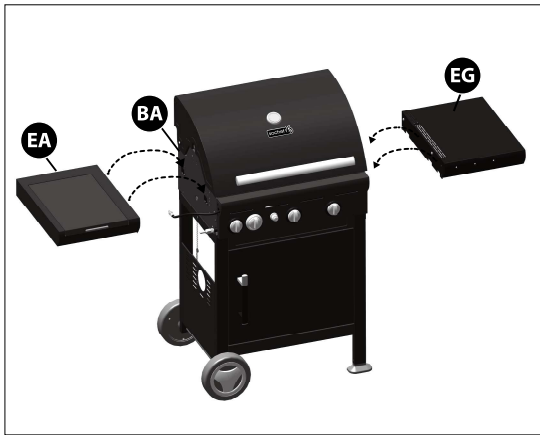
Position the lid and burner box assembly (A & B), onto the cart assembly (C), and assemble.



YOU WILL NEED :

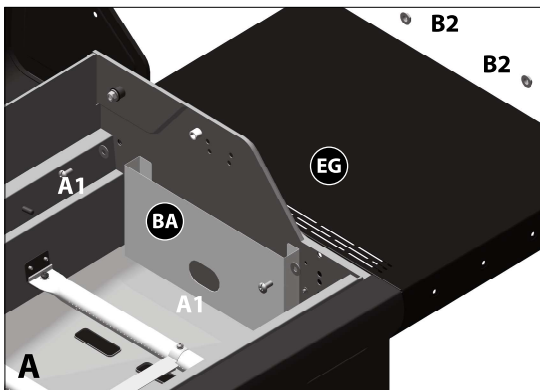


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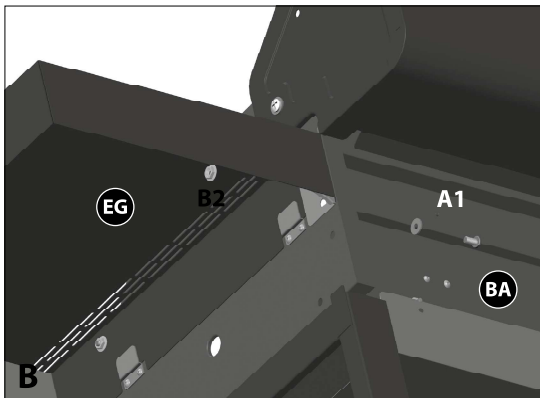


Insert Left Side Burner Table (EA) and Right Side Shelf Table (EG) into the two support brackets located on both sides of the Burner Box Assembly (BA).

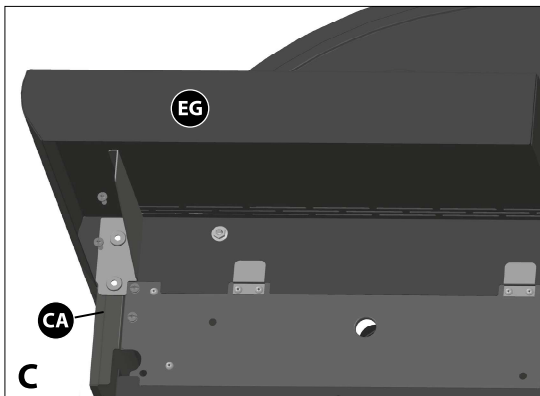
7



Front View



Back View

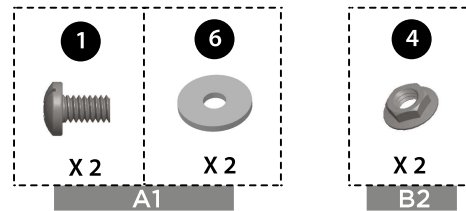


View, under right side shelf table

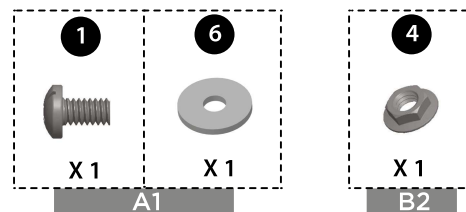
RIGHT SIDE SHELF TABLE ASSEMBLY

a. Assemble Right Side Shelf Table (EG) to the Burner Box Assembly (BA), as shown in figures A and B.

YOU WILL NEED :

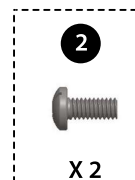


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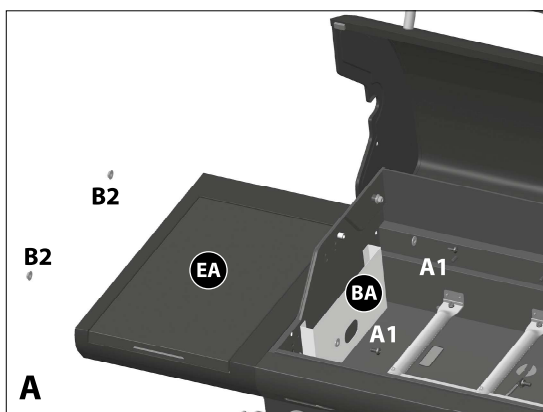
b. Assemble front of the Right Side Shelf Table (EG) to the Control Panel (CA), as shown in figure C.

YOU WILL NEED :

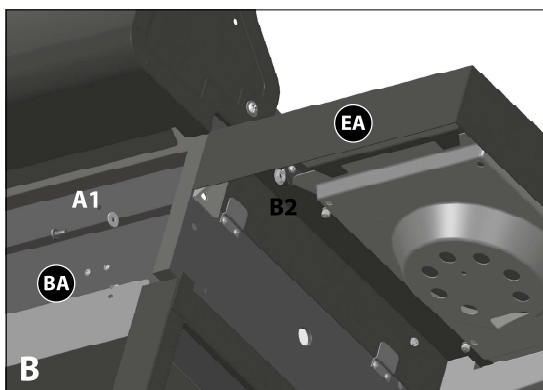


ASSEMBLY INSTRUCTIONS

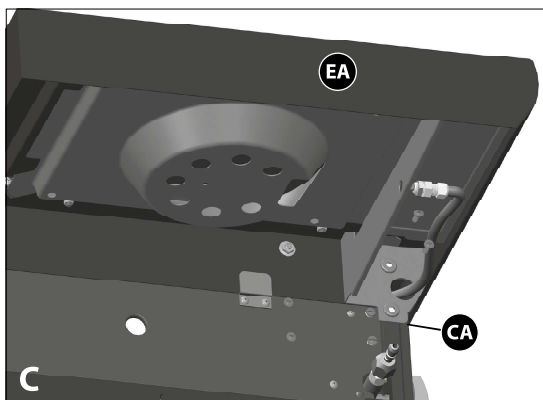
8



Front View



Back View

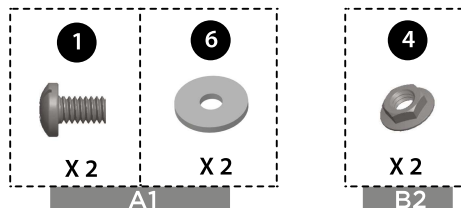


View, under left side burner table

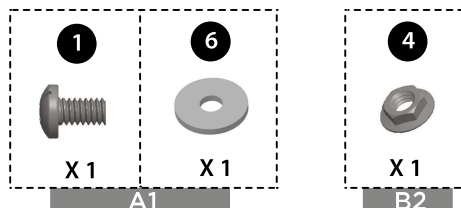
LEFT SIDE BURNER TABLE ASSEMBLY

a. Assemble Left Side Burner Table (EA) to the Burner Box Assembly (BA), as shown in figures A and B.

YOU WILL NEED :

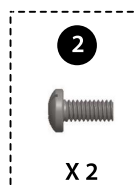


YOU WILL NEED :

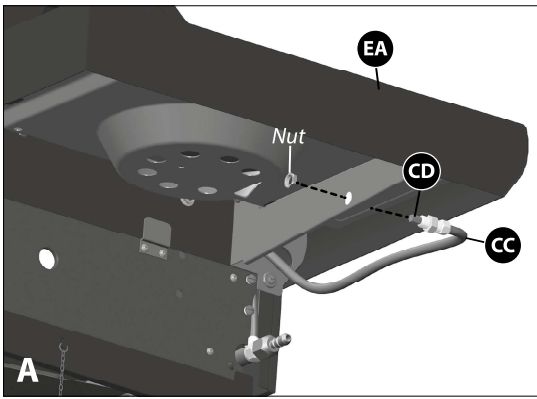


b. Assemble front of the Left Side Burner Table (EA) to the Control Panel (CA), as shown in figure C.

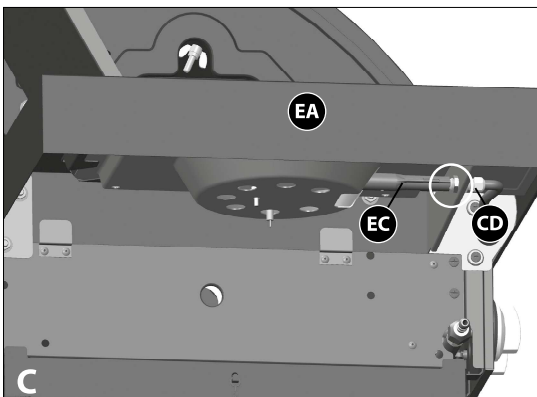
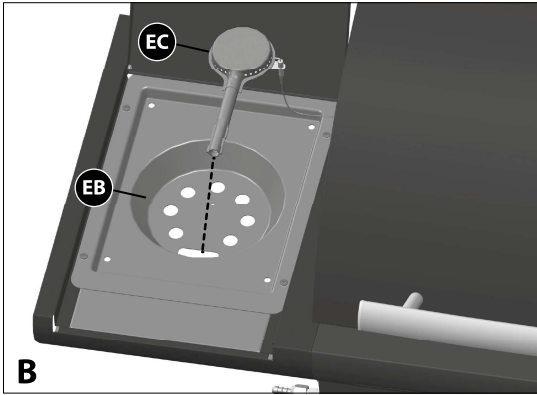
YOU WILL NEED :



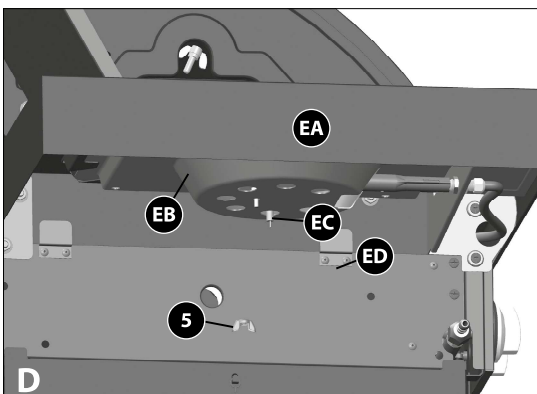
9



View from underneath the left side burner table



View from underneath the left side burner table



View from underneath the left side burner table

a. Remove the nut from the Side Burner Metal Hose (CC) and lead the Side Burner Valve Orifice (CD) through the hole underneath the Left Side Burner Table (EA). Assemble the removed nut back to the Metal Hose (CC) and tighten it.

b. Position the Side Burner (EC) through the opening in the Side Burner Drip Pan (EB).

c. Make sure that the Side Burner (EC) engages the Side Burner Valve Orifice (CD), as shown in figure C.

d. Assemble the Side Burner (EC) to the Side Burner Drip Pan (EB).

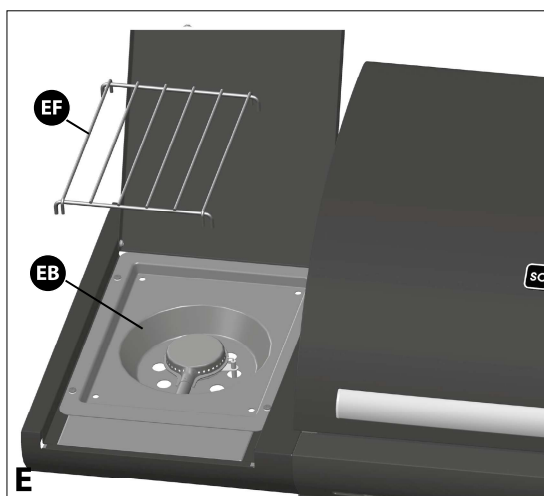
YOU WILL NEED :



e. Attach the Side Burner Electrode Wire (ED) to the underside of the Side Burner Electrode (EC) as shown in figure D. Make sure that the Side Burner Electrode Wire (ED) is pushed in firmly.

ASSEMBLY INSTRUCTIONS

9

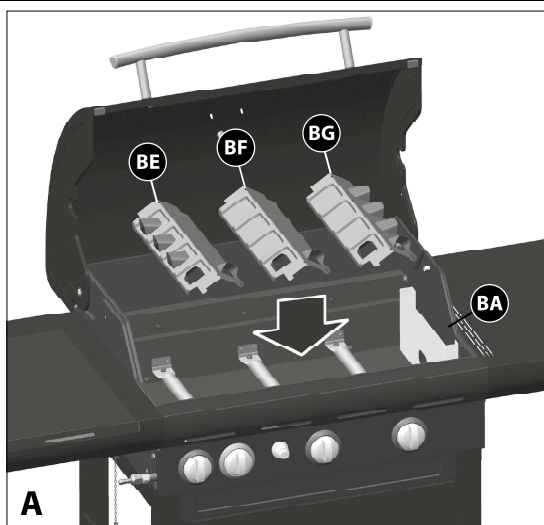


- f. Position the Side Burner Cooking Grate (EF) onto the Side Burner Drip Pan (EB).

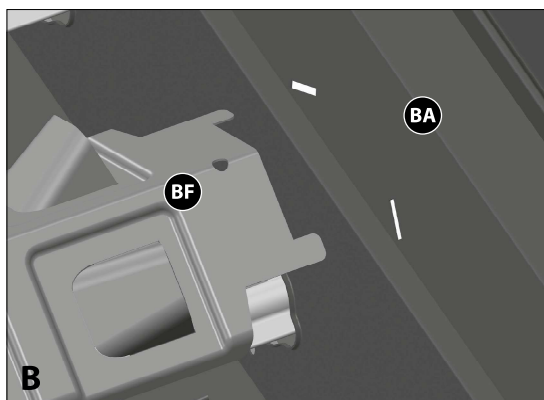
⚠ ATTENTION ⚠

All pot or boiler that are used on side burner (EF) MUST BE with a diameter of 220 mm or 240 mm.

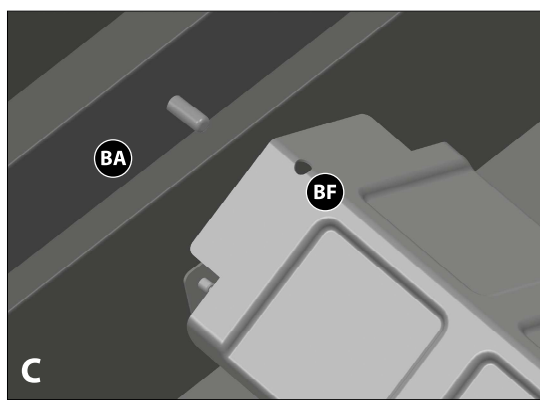
10



Place the Left, Middle and Right Flame Tamers (BE, BF and BG) into the Burner Box Assembly (BA).

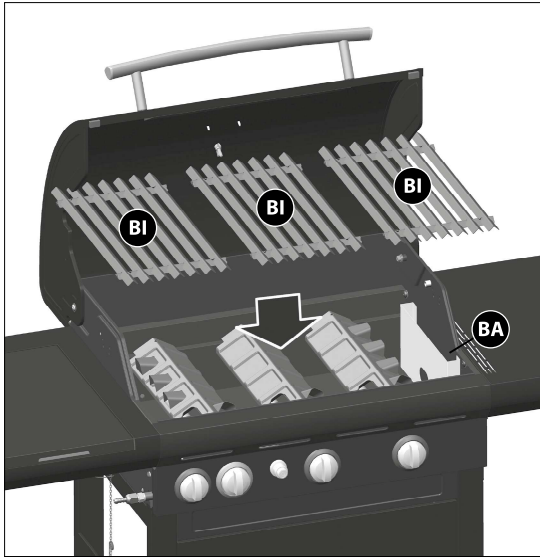


Close up, front view



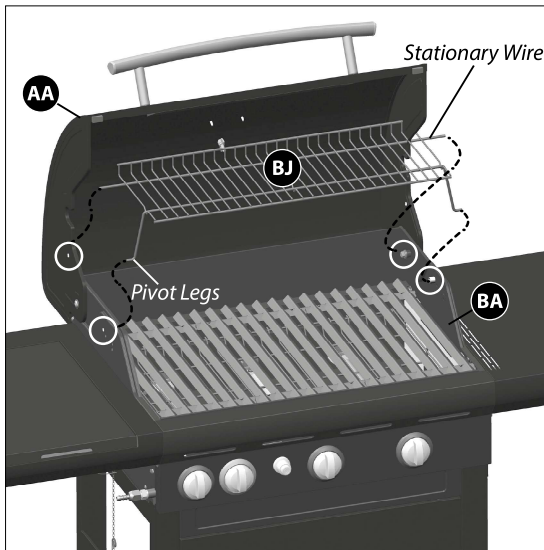
Close up, back view

11



Place the Cooking Grates (BI) into the Burner Box Assembly (BA).

12

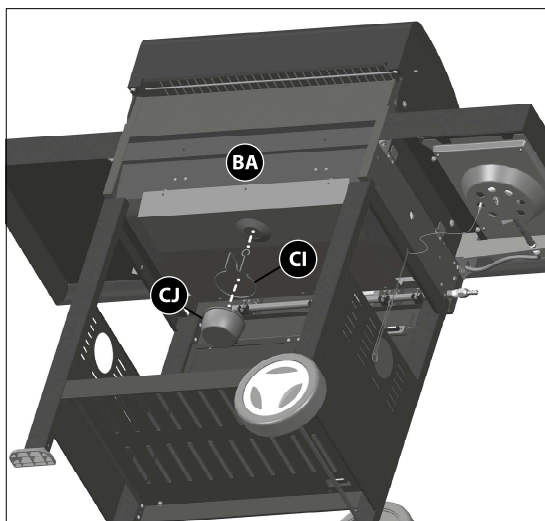


To assemble the Warming Rack (BJ), insert the stationary wire into the holes on the sides of the Top Lid Assembly (AA). Insert warming rack pivot legs into the holes on the inside of the Burner Box Assembly (BA), as shown.

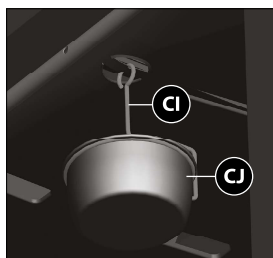
Front view

ASSEMBLY INSTRUCTIONS

13



View from underneath burner box



Close up

Hang the Grease Cup Hook (CI) from the bottom of the Burner Box Assembly (BA), and place Grease Cup (CJ) into position.

⚠ CAUTION ⚠

Failure to assemble grease cup hook and grease cup will cause hot grease to drip from the bottom of the BBQ burner box, with the risk of fire, property damage, or personal injury.

14



Electronic ignition battery not included.

Unscrew the Electronic Ignition Button (CH2) located on the front of Control Panel (CA) and insert one AA battery into the Electronic Ignition battery compartment (CH1), with the positive end facing outward.

15



Assemble the tool hook (EJ) to the right side shelf fascia (EB).

16



Place the gas cylinder under the Left Side Burner Table (EA) of the barbecue. Attach the Connector (CE) to the gas cylinder valve and then tighten it so as to prevent gas leakage.

⚠ WARNING ⚠

Always place the position of the connection flexible hose properly to ensure that it is not subject to twisting.

⚠ ATTENTION ⚠

Gas cylinder is sold separately. Use only gas cylinders that are equipped with an OPD (Overfill protection device). Fill and leak check before attaching to the BBQ hose and connector.

⚠ CAUTION ⚠

Cylinder valve must face to the front of cart once the tank is attached. Failure to install cylinder correctly may allow gas hose to be damaged in operation, resulting in fire.

⚠ WARNING ⚠

Always keep gas cylinders in upright position during use, transport and storage.

INSTALLATION, USE AND MAINTENANCE INSTRUCTIONS

ATTENTION: Gas cylinder and pressure regulator kit are sold separately.

You are recommended to buy pressure regulator kit Sochef®.

Use only gas cylinder that are equipped with an OPD (Overfill Protection Device).

Never connect a cylinder without regulator to the barbecue.

GAS CYLINDER, HOSE AND REGULATOR

Always use an approved cylinder that complies with all national provisions and standards.

There are various guidelines and safety factors that you need to keep in mind when using liquefied petroleum gas (LPG). Carefully follow these instructions before using your SOCHEF® gas barbecue.

- Always close the cylinder valve before disconnecting regulator.
- Do not use a damaged LPG cylinder. A dented or rusty LPG cylinder or an LPG cylinder with a damaged valve may be hazardous and should be replaced with a new cylinder immediately.
- Treat empty LPG cylinder with the same care as you treat full cylinders. Even when an LPG cylinder is empty of liquid, there may still be gas pressure inside the cylinder.
- Leak test the joint where the regulator connects to LPG cylinder each time a reconnection occurs. For example: test each time the LPG cylinder is refilled and reinstalled.
- LPG cylinder must be kept out of reach of children.
- Do not connect to natural gas supply (city gas). The valves and orifices are designed exclusively for liquid propane gas.
- The LPG cylinder should not be changed in the proximity of an ignition source.

▲ WARNING: LPG cylinders must be installed, transported and stored in an upright secure position. Particularly, during use/backing, gas cylinder must be placed on a plane surface. CAUTION: During use never place gas cylinder under burner box.

LPG CYLINDER REQUIREMENTS

- Use only a 3 kg - 5 kg LPG cylinder.

REGULATOR CONNECTIONS AND REQUIREMENTS

- This barbecue must be fitted with a regulator complying with rules in force, type B having a nominal output of 30 mill bars. We recommend that you buy a SOCHEF® Pressure Regulator kit.
- The length of hose must not exceed 1.5 meters.
- Avoid kinking then hose.
- We recommend that you replace the gas hose on your grill every five years, or whenever it results damaged or ruined.
- Only a nationally approved low-pressure hose and regulator must be used. This barbecue is equipped with a connector suitable to be connected to the flexible hose.
- Be sure that regulator is mounted with the small vent hole pointed downward so that it will not collect water. This vent should be free of dirt, grease, bugs, etc.
- Use two screw clamps one to connect the flexible hose to the barbecue connector and the other and the other to fix the gas pipe to the pressure regulator connector.
- After fixing the unit, turn on the gas to check for leaks. Perform this procedure in a place free and clear of flammable materials.

LEAKAGE TEST

Leakage test must be performed outdoors with a specific liquid soap and water for the leakage test:

- Before the barbecue is lighted for the first time.
- Each time the cylinder is replaced or a gas part is changed.

- At least one a year; preferably at the start of the season.

LIGHTING THE BURNERS

- With control knobs of the barbecue in the OFF position, turn on the LPG cylinder valve.
- When lighting the burner for the first time the tubes of the gas and the burners may be full with air. Tubes must be filled with gas and this can require various attempts.
- Press the igniter until you hear and see sparks near the burners.
- If spark is not visible, check that the ignition wire is firmly connected to the spark plug (under the front of the barbecue).
- As soon as spark is visible, turn the control knob on "max" position and contemporary press the igniter.
- If the burners don't light, disconnect the gas and check the barbecue to find the cause.

WARNING: check that the other burners control knobs of the barbecue are in the OFF position while checking.

PRIOR TO FIRST USE/AFTER PROLONGED PERIOD OF NON-USE

Prior to use the barbecue ensure that:

- You have read and checked all the information in this manual.
- There are no obstructions in valves orifices and burners hoses.
- The venture tubes are properly placed over the opening of the gas valves.
- Gas cylinder is full.
- There is no leak in the gas supply.
- Control knobs are in the OFF position and then slowly open the gas cylinder.

LIGHTING THE MAIN BRUNER



- The lid of the barbecue must always be open when you light the burners.

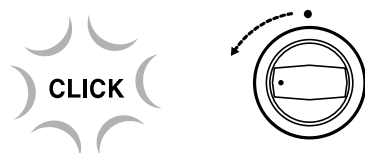
- The control knobs of the barbecue must be OFF. Slowly open the gas cylinder valve.

- Press the control knob of the burner in MAX position and at the same time press igniter.

WARNING: if the burner does not light turn the control knob off and wait 5 minutes before trying again.

- Repeat the same procedure to light the other burners.

LIGHTING THE SIDE BURNER



- First open the lid of the side burner.
- Press the igniter until you hear sparks.
- If the igniter does not produce a spark, use a match to light the burner.
- All pot or boiler that are used on side burner **MUST BE** with a diameter of 24 cm and a weight of 9kg.

KEEPING FLARE-UPS UNDER CONTROL

During barbecuing, some flare - ups are natural. Too many flare - ups, however, will increase the temperature in the barbecue, thereby causing accumulated fat to ignite and cause fire.

To reduce flare - ups:

- Remove the excess fat from the meat before backing.
- Bake fat meat (chicken and pork) at a low setting.
- Check that the hole in front of the fat drain is not blocked and the fat drip cup is not full.
- Bake with closed lid to cut off the air supply and lower the heat setting.

NOTE: if the lid is closed, your barbecue will retain a more constant temperature and food can be backed faster and with less energy.

Should the burners go out during baking, open the lid, turn off the

burners and wait 5 minutes to allow the gas to escape before relighting the burner.

CLEANING AND MAINTENANCE

To prolong the lifetime of your barbecue, you should at least clean it after each use.

CLEANING THE OUTSIDE OF THE GRILL

To keep the outside of your grill looking its best, use the following guidelines for safe cleaning.

WARNING: Turn off the barbecue and wait for it to cool before cleaning it.

Use a warm, soapy water solution to clean outside surfaces; then rinse with water.

IMPORTANT: do not use oven cleaner, abrasive cleaning agents (kitchen cleaning agents), cleaners that contain citrus products, or abrasive cleaning pads on grill or cart surfaces.

CLEANING THE INSIDE OF THE GRILL

To keep your barbecue performing safely and efficiently, it is important to remove any debris and excess grease that may have accumulated on the inside of the grill. Use the following guidelines for safe cleaning.

Inside lid

Flaking built-up grease resembles paint flakes. Wipe inside lid with paper towel to prevent grease build-up. Wash inside lid with warm, soapy water then rinse with water.

Cook box

Wash inside cook box with warm, soapy water; then rinse with water.

Slide-out Grease Tray

Your barbecue was built with a grease collection system, which funnels grease away from food and into removable containers.

Check the slide-out grease tray for grease build-up each time you use your barbecue. Remove excess grease with

a plastic scraper. Wash the catch pan with warm, soapy water and rinse with water.

HOSE INSPECTION

The hose should be inspected routinely for any signs of cracking.

WARNING: Check hose each time before using grill for nicks, cracking, abrasions and cuts. If the hose is found to be damaged in any way, do not use the grill.

BURNERS AND VENTURI TUBES

NATURAL HAZARDS - SPIDERS AND INSECTS: very tiny insects may crawl into the venture tubes of the gas burners and build a web or nest. That could block gas flow in whole or in part. Such a situation is indicated by a smoky, yellow flame and/or burner that can only be lighted with difficulty or not at all. In this case the gas may eventually burn outside. Should this happen, immediately close the cylinder. Clean the burners and venture tubes. Cleaning burners and venturi tubes should be done at least twice a year.

Useful tips

- Cleaning burner and cooking grates with warm, soapy water and rub them with cooking oil; then wrap them in paper.
- **DO NOT** wash barbecue components in the dishwasher.
- To remove any stubborn grease residue, do not use or abrasive brushes, but try to remove it delicately or with a soft towel.

STORAGE

If barbecue won't be used for a certain time, it is important to follow below instructions:

- Disconnect the gas from cylinder when not in use.
- Store the barbecue and the gas cylinder outdoors in a well-ventilated area. Never store them in a garage, a shed or any other enclosed area.

IMPORTANT: Buy a SOCHEF® cover to protect your barbecue when not in use.

Solving problems

PROBLEM	PROBABLE CAUSE	SOLUTION
Impossible to light burner (with igniter or match)	<ul style="list-style-type: none"> Blocked venturi tubes 	<ul style="list-style-type: none"> Clean venturi tubes
Not enough heat	<ul style="list-style-type: none"> Gas cylinder valve is not open Venturi tubes not positioned over exhaust valves Blocked burner openings Cylinder is empty or almost empty Regulator not fitted correctly on cylinder 	<ul style="list-style-type: none"> Open gas cylinder valve Reinstall venturi tubes Clean openings or fit new burner New cylinder Tighten up connector of regulator Disconnect hose
Yellow flames	<ul style="list-style-type: none"> Venturi tubes are partly blocked Salt on burner The product is connected to Butane 	<ul style="list-style-type: none"> Clean venturi tubes Clean burner Connect the product to Propane with the right connector
Impossible to light burner with igniter	<ul style="list-style-type: none"> Ignition wire not fitted properly Defective ignition electrode Faulty ground Defective igniter 	<ul style="list-style-type: none"> Check all connections Check installation of electrodes, burner and igniter Replace igniter
Flames jumping out of the burner box	<ul style="list-style-type: none"> Windy weather Cylinder almost empty 	<ul style="list-style-type: none"> Move barbecue with rear side pointing towards the wind New cylinder or fill up
Excessive heat and flare-ups	<ul style="list-style-type: none"> Too fatty food Blocked fat drain hole Cooking system not positioned correctly 	<ul style="list-style-type: none"> Trim excess fat or reduce heat Clean bottom of burner box and burner Position cooking system correctly
Flames behind control panel	<ul style="list-style-type: none"> Blocked venturi tubes 	<ul style="list-style-type: none"> Shut off gas immediately, allow barbecue to cool down and clean venturi tubes
Regulator humming	<ul style="list-style-type: none"> Temporary situation caused by high outside temperature or full cylinder 	<ul style="list-style-type: none"> This is not a defect or a hazard
Incomplete flame	<ul style="list-style-type: none"> Plugged, leaky or rusted burner 	<ul style="list-style-type: none"> Clean/replace burner
Gas smell	<ul style="list-style-type: none"> Pressure regulator not conform 	<ul style="list-style-type: none"> Please replace and install a Sochef® Pressure Regulator kit
Warming rack does not fit	<ul style="list-style-type: none"> Legs are angled too narrowly, or too widely 	<ul style="list-style-type: none"> The warming rack feet are adjustable. Bend them to fit into the warming rack holes.

Troubleshooting guide for electric ignition

PROBLEM	PROBABLE CAUSE	SOLUTION
No sparks when pressing the ignition; no sound	<ul style="list-style-type: none"> • Battery not installed correctly • Empty battery • Ignition button not installed correctly • Defective spark generator 	<ul style="list-style-type: none"> • Install battery (ensure that $\hat{O} + \hat{O}$ and $\hat{O} - \hat{O}$ are oriented correctly, with $\hat{O} + \hat{O}$ at the top and $\hat{O} - \hat{O}$ at the bottom) • Replace with new AA battery • Screw off button and reinstall • Replace spark generator
No sparks when pressing the ignition; sound is present	<ul style="list-style-type: none"> • Faulty ground 	<ul style="list-style-type: none"> • Remove and reconnect all connections with spark generator and electrodes
Sparks are present but with all electrodes and/or not powerful enough	<ul style="list-style-type: none"> • Faulty ground • Spark flashover away from burner(s) • Low battery • Electrodes are wet • Electrodes cracked or broken "sparks are present" 	<ul style="list-style-type: none"> • Remove and reconnect all connections to the spark generator and the electrodes • If sparks are present that do not originate from the burner(s), the wiring may be damaged. Replace the wiring • Replace with new AA battery • Use paper tissue to remove the dirt • Replace cracked or defective electrodes

Warranty

1. Your Barbecue Sochef® comes with a two-year warranty, which applies from the date of purchase. The warranty is limited to the barbecue or parts of it against all manufacturing defects.

2. The warranty covers only the defects of conformity of the product or those original defects that make the barbecue unusable under normal use and services.

3. The warranty does not apply to damages resulting from the transportation of the product by third parties (i), to damages resulting from improper use or lack of maintenance (ii), from repair, alteration, maintenance of the product carried out by unauthorized third parties (iii), by the use of non-original parts (iv), by improper installation not in accordance with these instructions (v) and from the damages arising from a fully or partly blocked venture tubes (vi).

4. In the event barbecue does not work properly, it is advisable to check if there are any causes connected to improper use.

5. In the event of a complaint, contact an authorized dealer, presenting the following documentation:

- Purchase receipt or equivalent document;
- Detailed description of the problem encountered;
- Photographic material of the defect and of the packaging.

6. The product - for which a claim covered by the aforementioned guarantee has been filed - must be sent to our service center at the expense of the complainant, in order to be repaired and / or replaced.

7. Claims not related to product manufactory defects will not be covered by warranty and will be repaired and/or replaced at complainant expenses according to our service center results.

NOTE: After cooking, it is advisable to store the barbecue in a dry and protected area. Protect the barbecue with special covers. Failure to comply with this instruction, rust as results of exposure to atmospheric phenomena (i) and discoloration due to the corrosive effect of the solar rays (ii) will not be covered by warranty. All the phenomena of wear, rust, distortion and discoloration of the parts of the product deriving from direct exposure to fire or intense heat are to be considered normal, as they are associated with normal use and therefore under no circumstances will constitute production defects.

The use of the product in a professional environment is excluded from the warranty.

Sal.Mar. S.r.l. assumes no responsibility for any injury or damage to property or persons resulting from improper use of the barbecue due to non-compliance with the warnings and instruction in this manual.



Il sapore è semplice

www.sochef.it

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