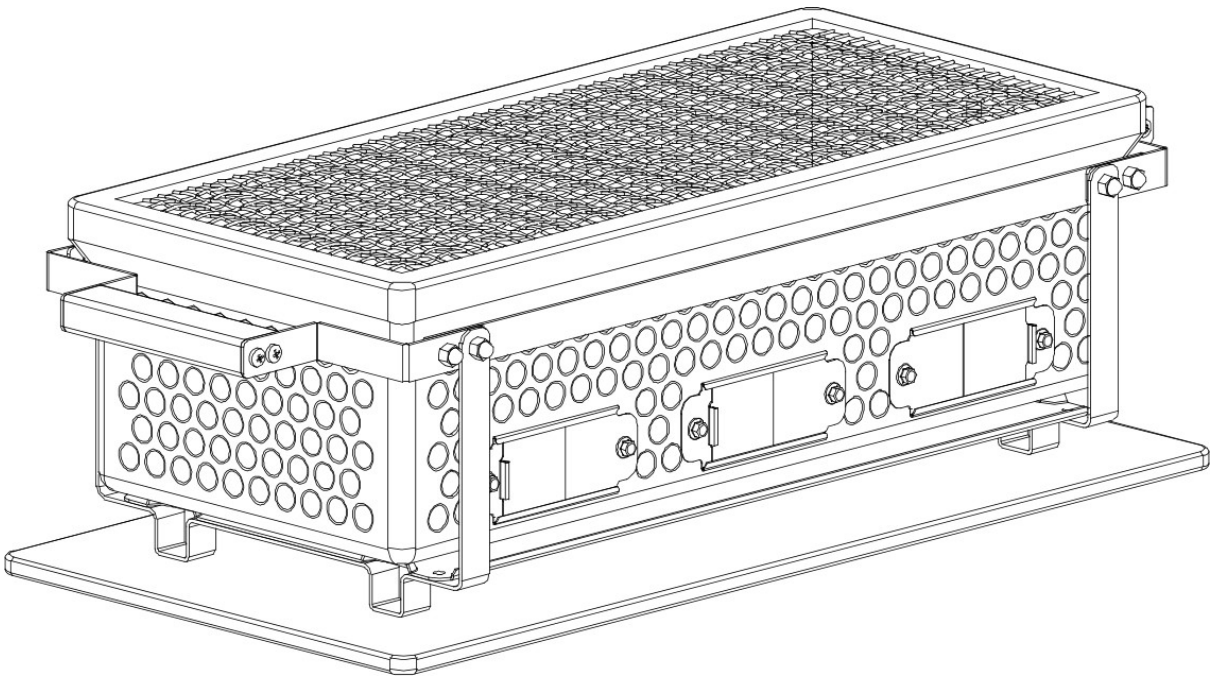
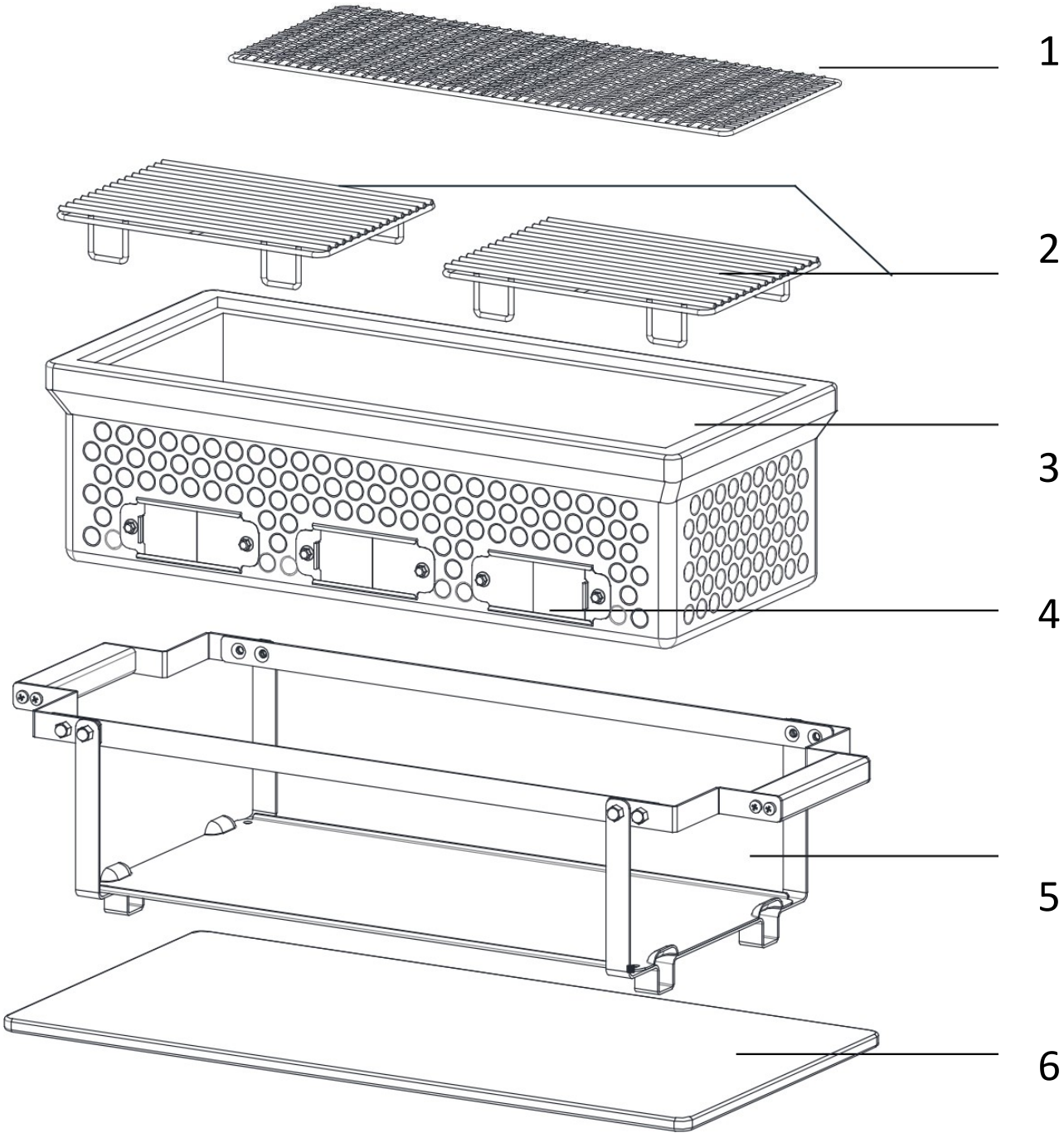
Pro-Tech CHEF

Hibachi portable Japanese grill 23"



Instructions for use

	Overview of parts
1	Grid
2	Charcoal grates
3	Ceramic base
4	Door for ash
5	Frame
6	Bamboo heat pad



Instructions for care and safe use WARNINGS - ATTENTION!

• This product is for EXTERNAL USE ONLY. DO NOT use .

• ALWAYS keep children and pets at a safe distance from the grill when using it.

• NEVER leave a burning fire unattended.

• HAZARD OF CARBON MONOXIDE POISONING - NEVER ignite this product, leave it to smolder cool in confined spaces.

• DO NOT use this product in a tent, caravan, car, cellar, attic or boat.

• DO NOT use under any awnings, umbrellas, or gazebos.

• FIRE DANGER - may fall out during use.

• WARNING - DO NOT use gasoline, lighter fluid, alcohol, or other similar chemicals for ignition. Use only igniters complying with EN1860-3.

• It is strongly recommended that you use lump charcoal in your grill. It burns longer and produces less ash, which can restrict airflow.

• IMPORTANT: When opening the lid at high temperatures, it is essential to lift the lid only slightly, allowing air to enter slowly and safely, thus preventing any backflow of air or flashback which cause injury.

• ALWAYS follow the FOOD COOKING INFORMATION on page 4 of this .

• DO NOT use the grill on patios or other combustible surfaces such as dry grass, wood chips, leaves, decorative bark.

• Make that the grill is placed at least 2 metres away from combustible objects.

• DO NOT use this grill as an oven.

• WARNING: This product will get very hot, DO NOT move it during operation.

• ALWAYS USE heat resistant gloves when handling hot ceramics or cooking surfaces.

• Allow the unit to cool completely before moving or storing.

• Always inspect the unit for damage before use and replace as necessary.

Starting a fire

- To start a fire, roll up newspaper with a few cubes of solid kindling on a charcoal plate in the base of the grill. Then place 2 or 3 handfuls of lump charcoal on top of the newspaper.
- DO NOT use gasoline, lighter fluid, alcohol, other similar chemicals for ignition or relighting.
- Open the bottom hole and light the new paper with a lighter or safety matches.
- DO NOT overfuel the unit - if the fire is too intense it can damage the grill.
- Leave until all the fuel is consumed and extinguished.

FIRE

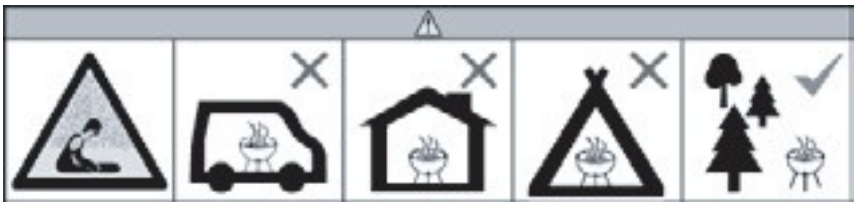
- To extinguish the unit - stop adding fuel and close all vents and lid to allow the fire to die down naturally.
- DO NOT use water to extinguish the charcoal as this could damage the ceramic grill.

STORAGE

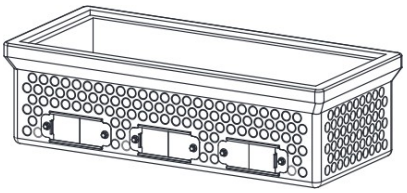
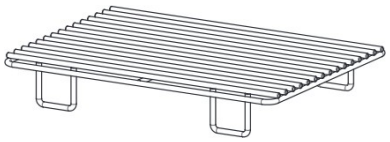
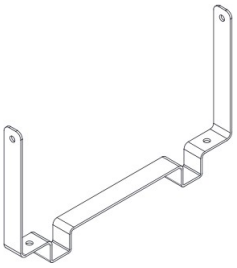
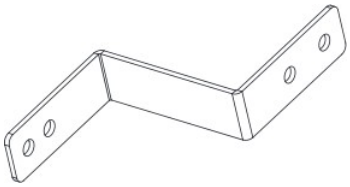
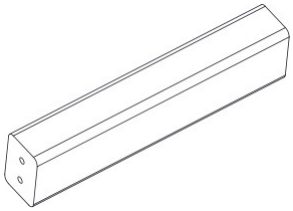
- When the grill is not in use and is stored outside, cover it with a suitable cover when it has cooled completely.
- The grill is NOT safe; use a mild detergent with warm water.
- It is recommended to store the grill under cover in the garage or shed over the winter for complete protection.

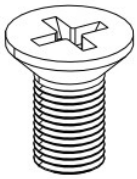
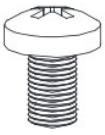
INFORMATION ON USE AND CARE

- Ensure that the grill is placed on a permanent, level, heat-resistant, non-flammable surface made of non-combustible objects.
- Make that the grill is at least 2 metres above you and least 2 metres away from other surrounding objects.
- Maximum quantity of lump : 0.5 kg.
- DO NOT use gasoline, lighter fluid, alcohol, other similar chemicals to ignite or reignite.
- After lighting the fire, leave the bottom vent and lid open for about 10 minutes to create a small bed of hot coals.
- Let the charcoal heat up and keep red hot for at least 30 minutes before cooking for the first time.
- DO NOT cook until the fuel has a coating of ash.
- It is recommended that you do not add or turn the coals after lighting. This allows the to burn more uniformly and efficiently.
- After ignition, ONLY wear heat resistant gloves when handling hot ceramics or cooking surfaces.

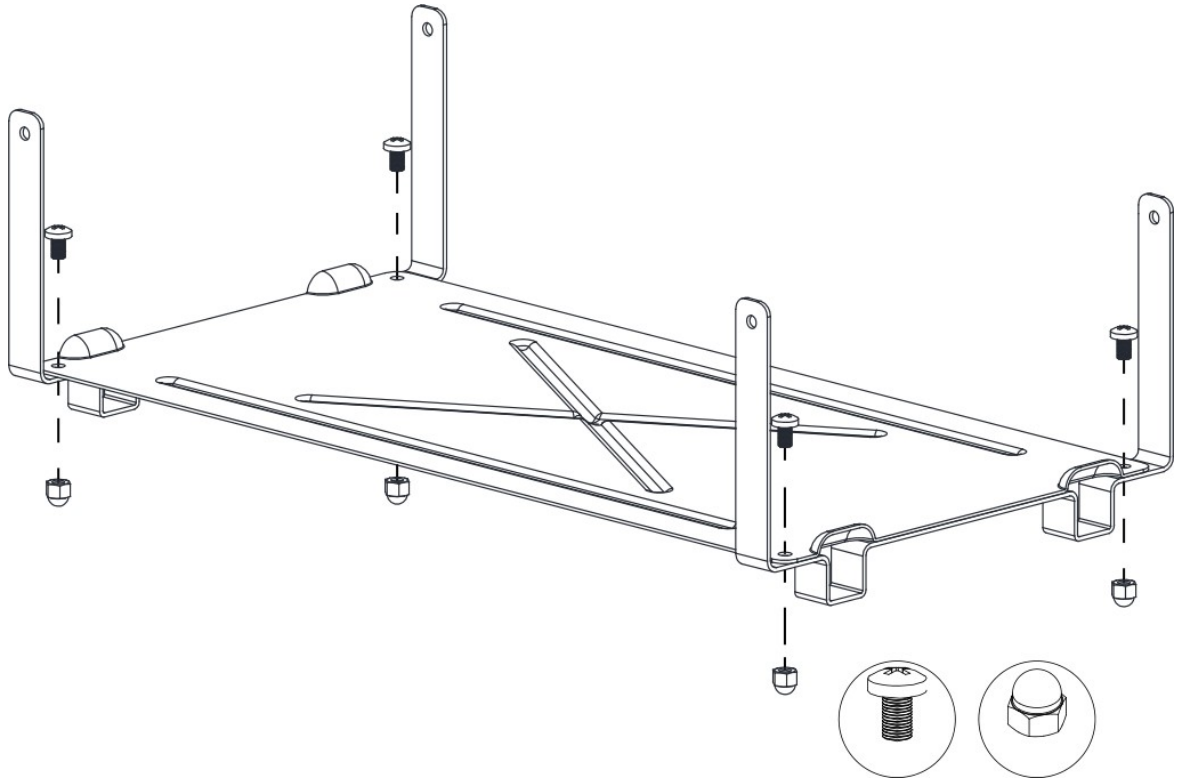




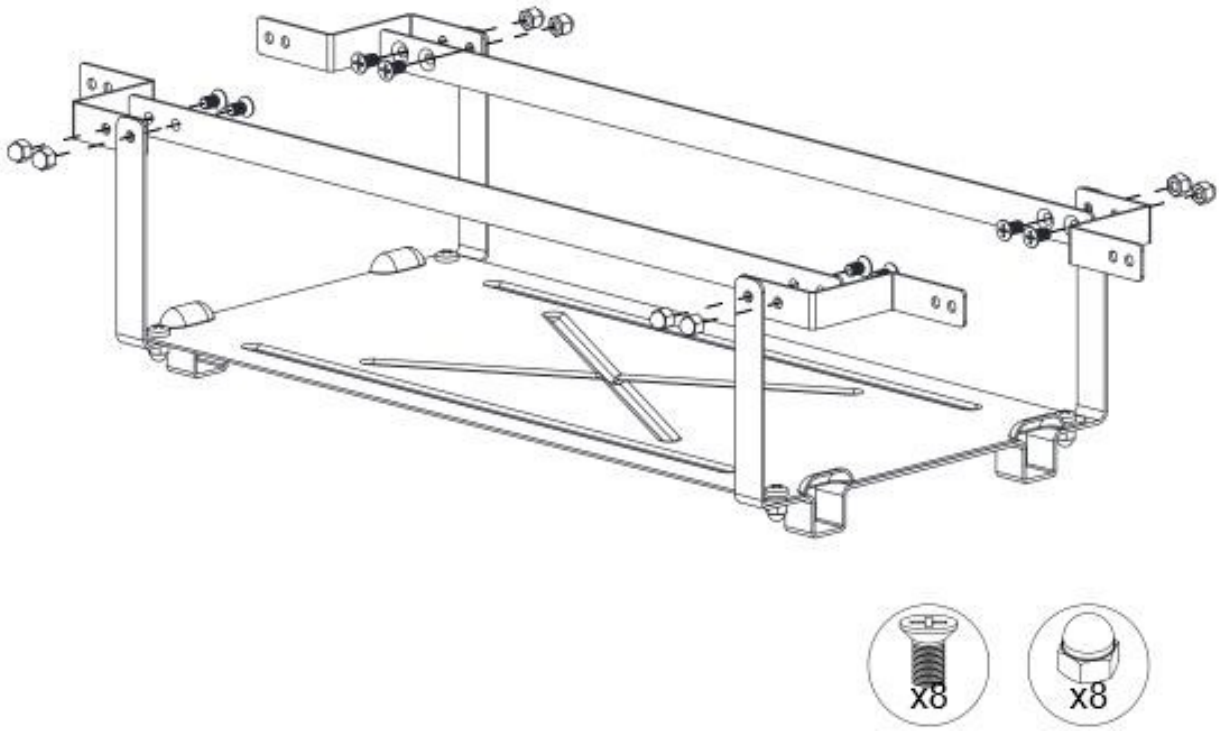
		
x1	x1	x2
		
x1	x2	x4
		
x2	x2	x1

				
M6 x8	M6x12 x8	ST3.8x14 x8	M6x10 x8	RUBBER PAD x8

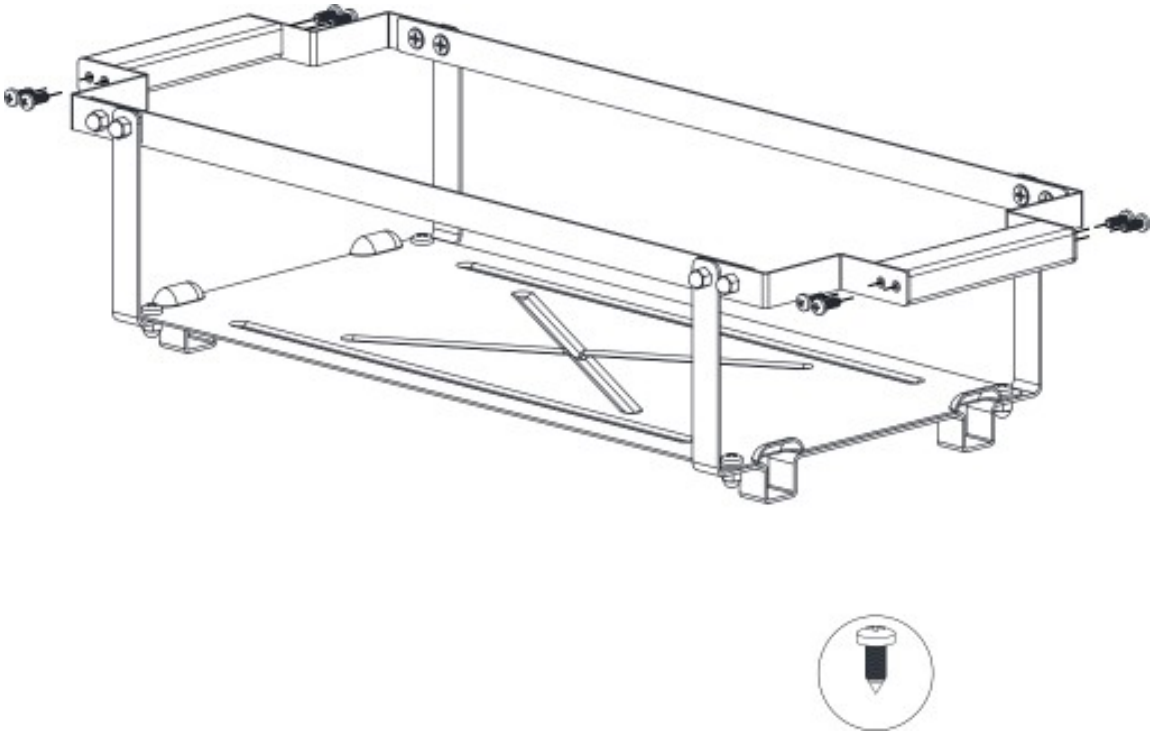
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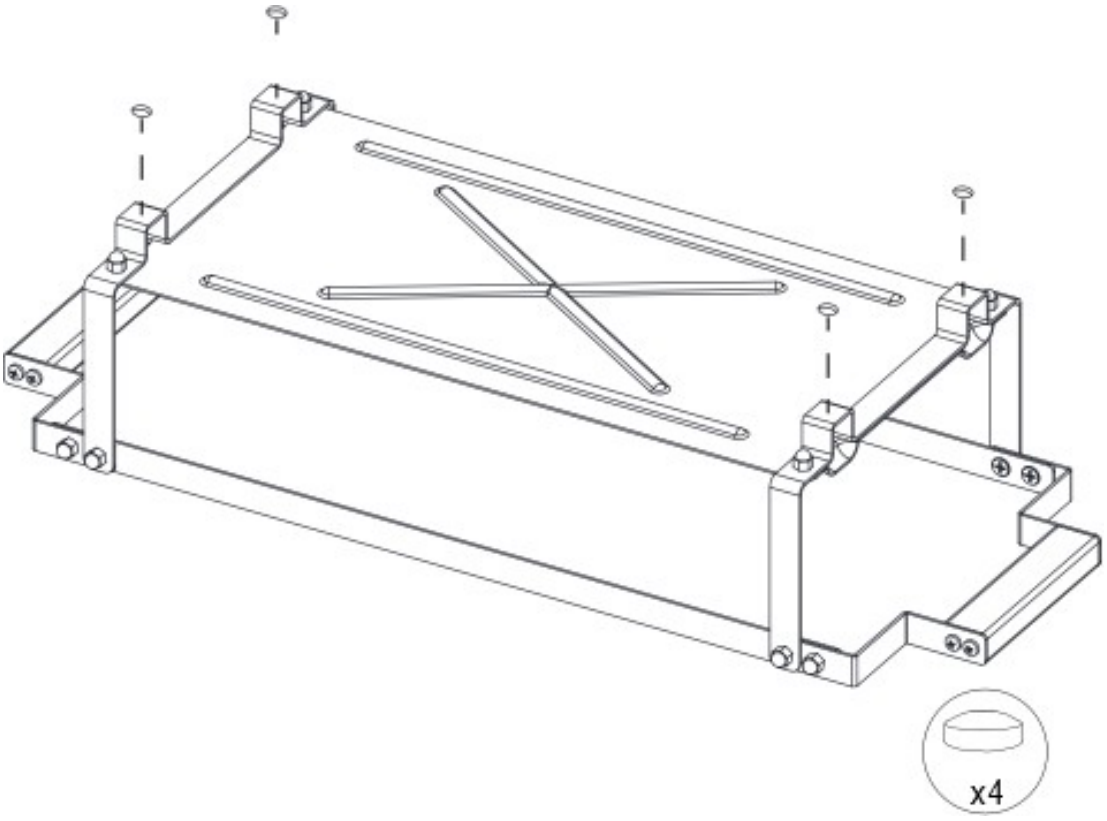
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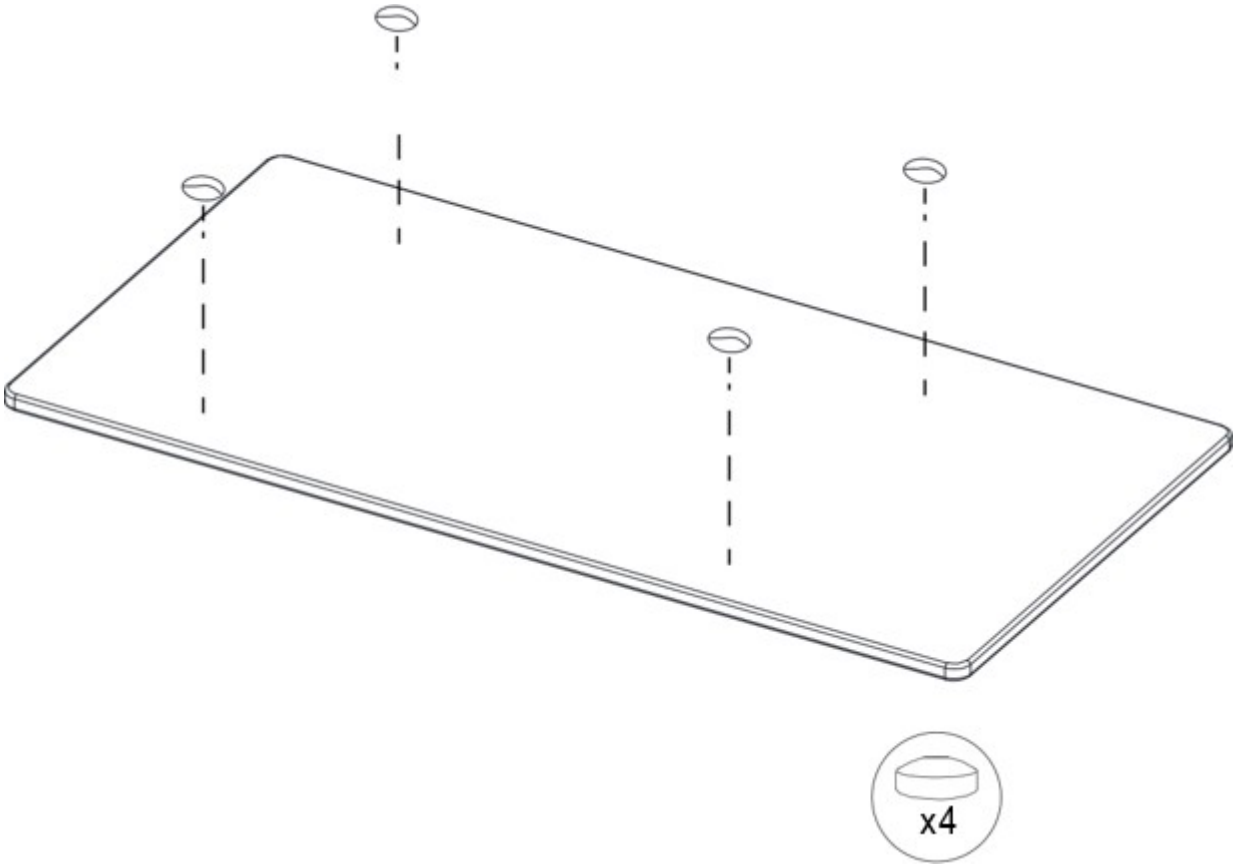
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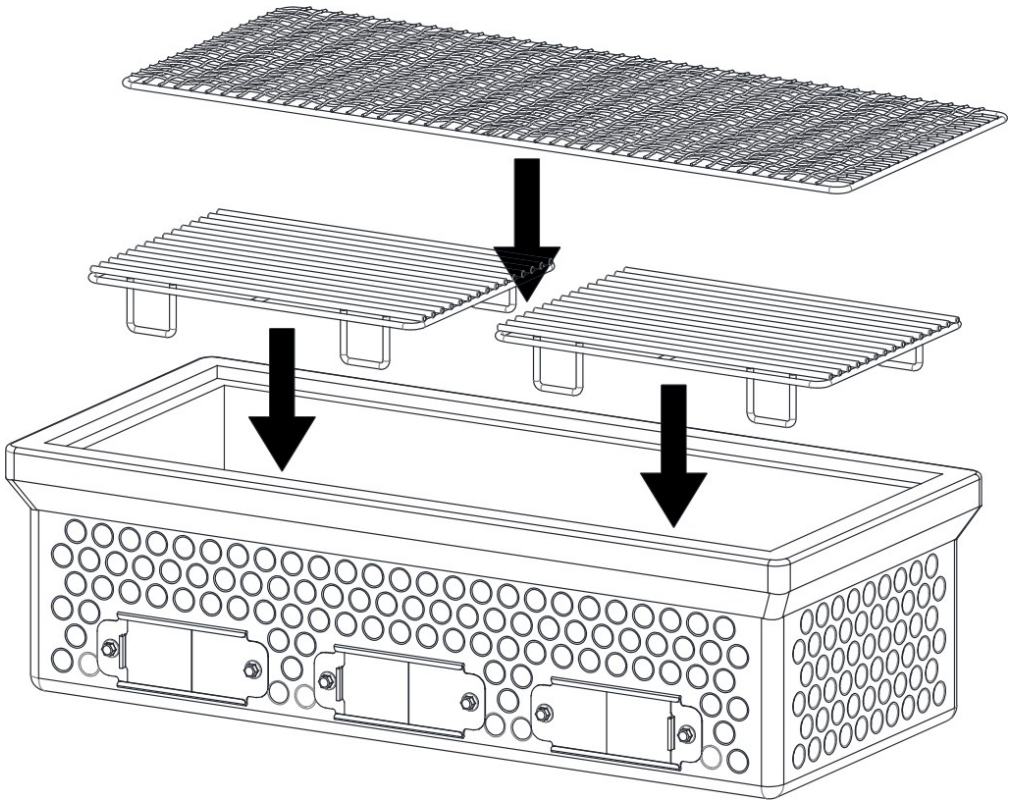
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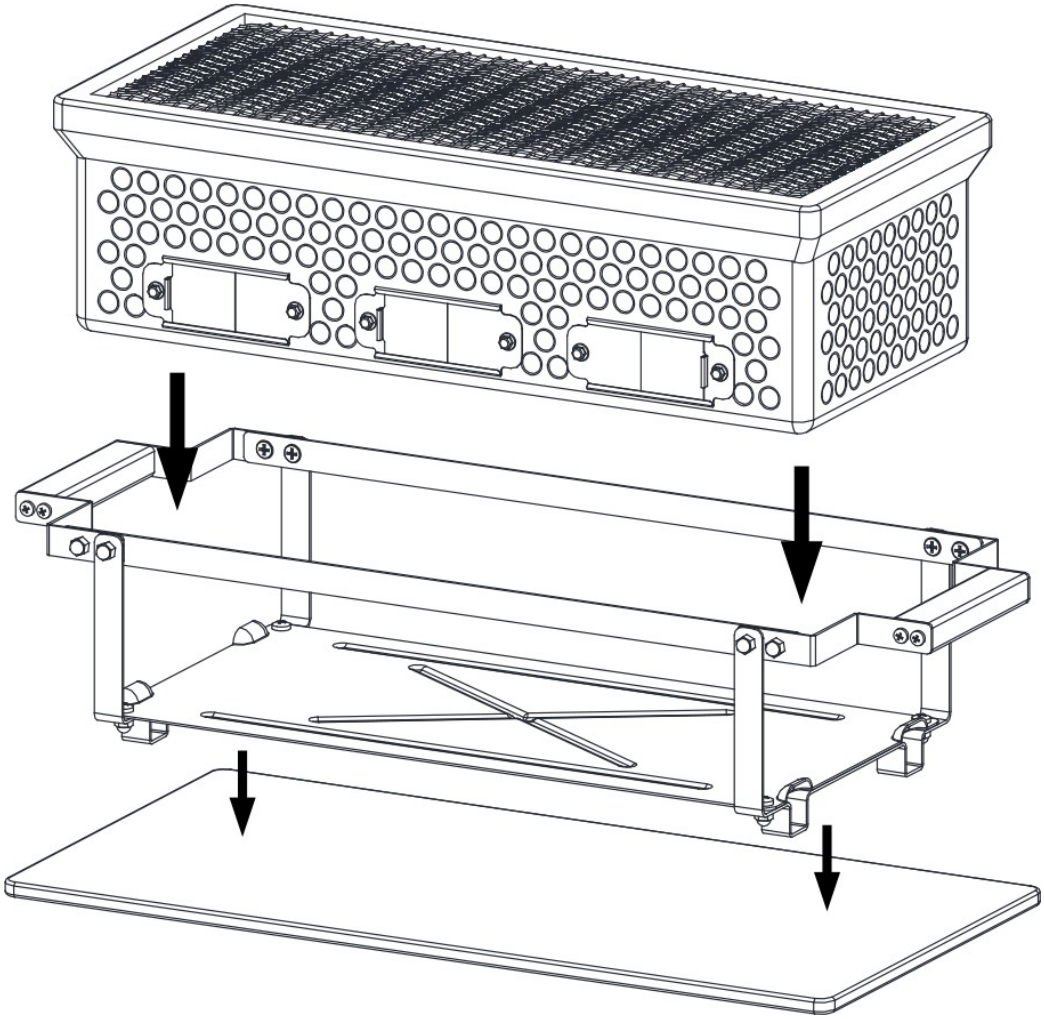
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