

sochef



saporillo
G20512



- 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.

G20512
IT-Italy 10/2018

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)
- ¼" Slotted screwdriver (long and short)
- Adjustable wrench
- Pliers










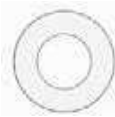





Before assembling the barbecue, read these instructions carefully.

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.

N°	DESCRIPTION	PART NUMBER	QUANTITY
1	1,4" - 20UNC X50 Screw	20120-13050-250	8
2	1,4" - 20UNC X35 Screw	20120-13035-250	12
3	1,4" - 20UNC X13 Screw	20120-13013-250	16
4	NO.10 - 24UNC X10 Screw	20124-10010-250	6
5	1,4" - 20UNC Nut	31220-13000-032	34
6	1,4" - 20UNC Wing Nut	33000-13000-032	2
7	Bolt (for wheel)	C423-0045-9084	2
8	Washer (for wheel)	G301-0028-9084	2
9	φ7 Washer	40300-07000-250	4
10	φ5 Washer	40300-05000-250	2
11	ST4.2 X8 Tapping Screw	24200-42008-136	8
12	Fiber Washer A	G416-0027-9000	4
13	Side Shelf Washer A	A006-0006-9000	8
14	Side Shelf Washer B	G301-0021-9082	8
15	Fiber Washer B	G431-0018-9000	4

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

1  1,4" - 20UNC X50 Screw X 8	2  1,4" - 20UNC X35 Screw X 12	3  1,4" - 20UNC X13 Screw X 16
4  NO.10 - 24UNC X10 Screw X 6	5  1,4" - 20UNC Nut X 34	6  1,4" - 20UNC Wing Nut X 2
7  Bolt (for wheel) X 2	8  Washer (for wheel) X 2	9  φ7 Washer X 4
10  φ5 Washer X 2	11  ST4.2 X8 Tapping Screw X 8	12  Fiber Washer A X 4
13  Side Shelf Washer A X 8	14  Side Shelf Washer B X 8	15  Fiber Washer B X 4

PARTS LIST FOR MODEL #G20512

N°	QUANTITY	DESCRIPTION	PART NO.
AA	1	Top lid assembly	G205-0035-01
AB	1	Top lid handle	G301-0042-02
AC	1	Thermometer	G205-0003-01
AD	2	Upper hinge	G206-0002-01
BA	1	Burner box assembly	G205-0010-01
BB	2	Lower hinge	G205-0010-A2
BC	1	Burner	G205-3200-01
BD1	1	Collector box	G206-0014-02
BD2	1	Electrode	G206-0302-02
BE	1	Cooking grate	G205-0038-01
BF	1	Lava rock plate	G206-0062-01
BG	1	Heat shield	G205-0021-01
CA	1	Control panel	G205-0039-01
CB	3	Control knob	G401-0023-01
CC	1	Ignitor	G206-0701-01
CD	1	Valve assembly	G206-3700-01
CE	1	Connector	G522-00A6-01
CF	1	Grease cup hook	G305-0043-01
CG	1	Grease cup	G430-0033-02
DA	1	Cart leg assembly, right	G205-0020-02
DB	1	Cart leg assembly, left	G205-0009-02
DC	2	Burner box support	E201-0022-01
DD	1	Front brace	G205-0017-01
DE	1	Rear brace	G205-0011-01
DF	1	Bottom shelf	G205-0024-01
DG	2	End caps	C423-0033-01
DH	2	Wheel	G206-0025-01
DI	2	Wheel caps	G205-0045-01
DJ	1	Canvas cover	G205-0023-01
EA	2	Side shelf	G201-0009-A1
EB	2	Side shelf bracket, front	C423-0014-01
EC	2	Side shelf bracket, rear	C423-0013-01
F1	1	Hardware pack	G205-B013-01
F2	1	Assembly manual	G205-M013-01
F3	1	Lava Rock	G451-0068-01

EXPLODED DIAGRAM FOR MODEL #G20512

ITA

ENG

FRA

SPA

DEU



F1

HARDWARE
PACK

F2

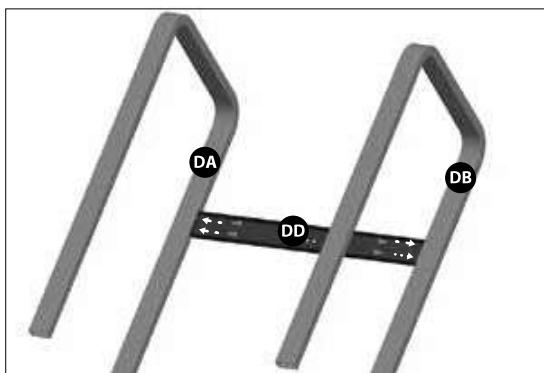
ASSEMBLY
MANUAL

F3

LAVA
ROCK

ASSEMBLY INSTRUCTIONS

1

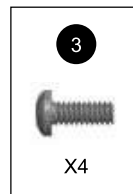


View from the back of the cart assembly

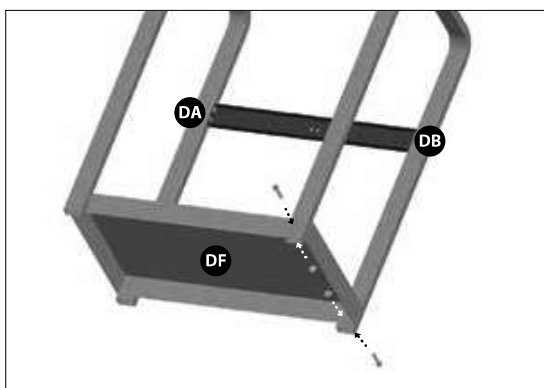
TWO PEOPLE REQUIRED FOR ALL ASSEMBLY STEPS.

- a. Assemble the front brace (DD) to the left and right cart legs (DB & DA) as shown.

YOU WILL NEED:



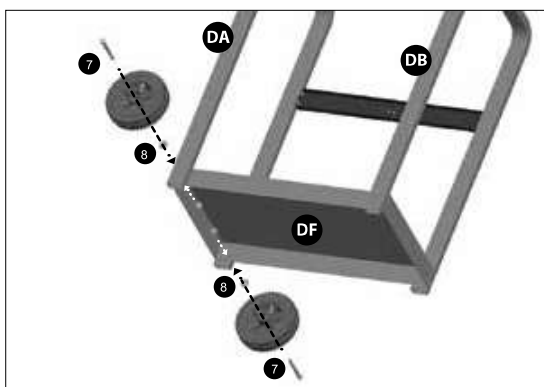
2



View from the back of the cart assembly

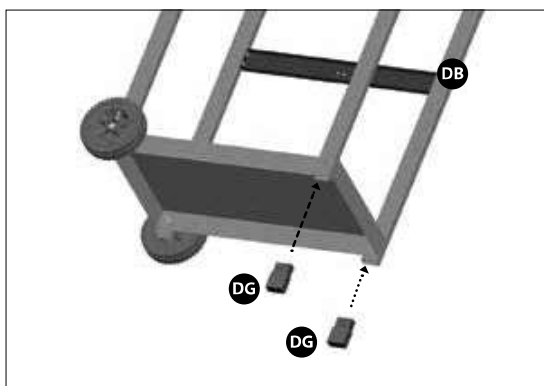
- a. Assemble the bottom shelf (DF) to the bottom of the left cart leg (DB), as shown.

YOU WILL NEED:



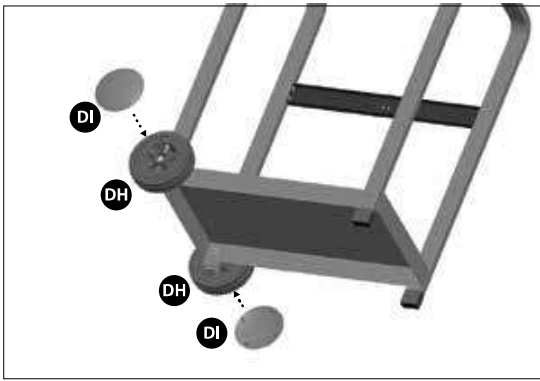
- b. Assemble the wheels (DH), the bottom shelf (DF) to the bottom of the right cart leg (DA) at the same time, as shown.

YOU WILL NEED:



- c. Assemble the end caps (DG), to the bottom of the left cart leg (DB).

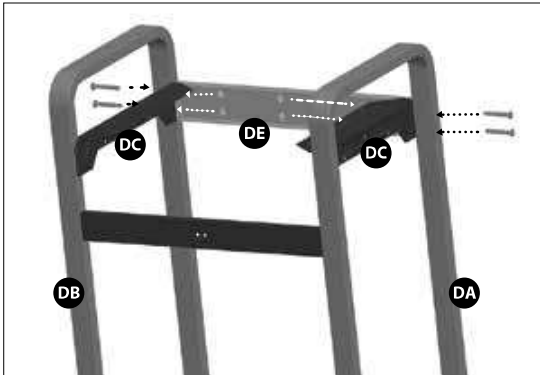
2



View from the back of the cart assembly

d. Insert the wheel caps (DI) into wheels (DH)

3



View from the front of the cart assembly

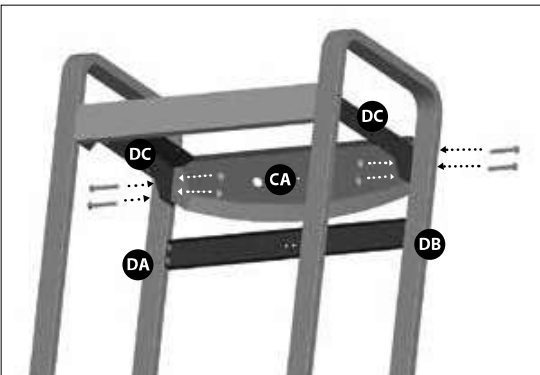
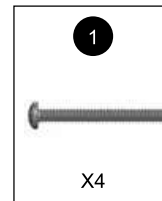
a. Assemble the rear brace (DE), the back left and right burner box support (DC) to the left and right cart legs (DB & DA), as shown.



TIP: One person should align the burner box support and the rear brace, while the second person assembles the hardware.

Only tighten all hardware once correct assembly has been verified.

YOU WILL NEED:



View from the back of the cart assembly

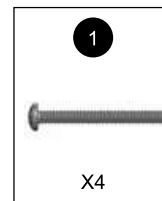
b. Assemble the control panel (CA), together with the front left and right burner box support (DC), as shown.



TIP: One person should align the burner box support (DC) and the control panel (CA), while the second person assembles the hardware.

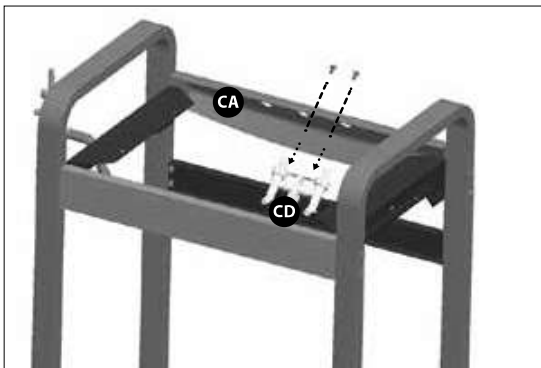
Only tighten all hardware once correct assembly has been verified.

YOU WILL NEED:



ASSEMBLY INSTRUCTIONS

4

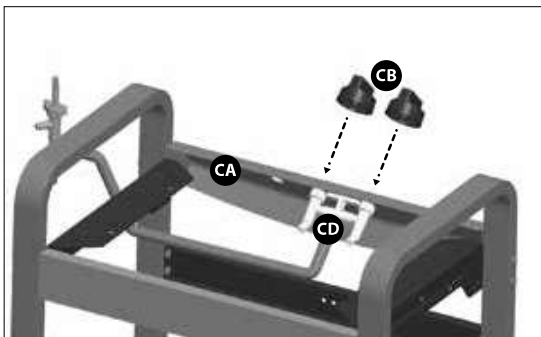
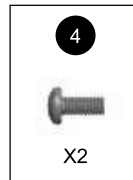


View from the back of the cart assembly

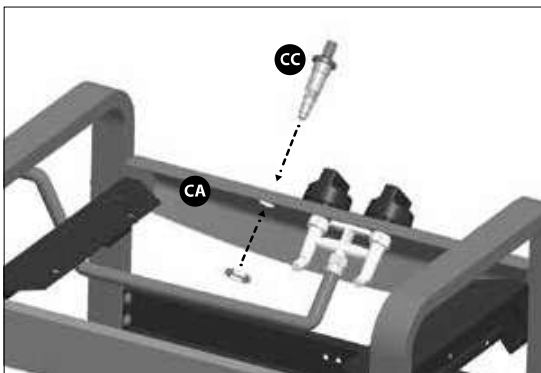
- a. Position the valve assembly (CD) through the back of the control panel (CA), and assemble.

Note: *Be sure that the back ending of the principale valve are upwards.*

YOU WILL NEED:



- b. Position the control knobs (CB) onto valve stems (CD).



- c. Assemble the ignitor (CC) through the front of the control panel (CA).

Note: *Remove the plastic nut that is pre-assembled to the ignitor (CC) and then assembles, as shown.*

5

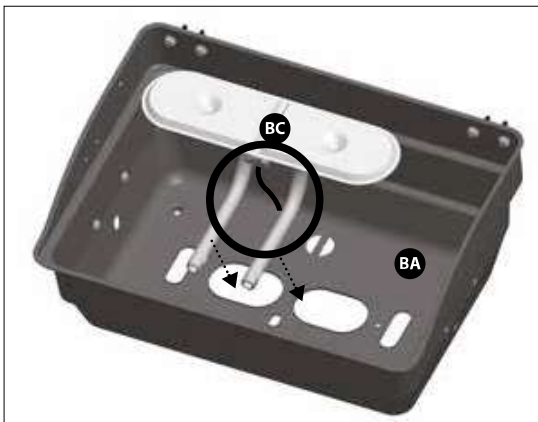
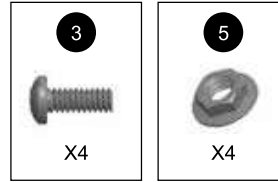


BURNER BOX ASSEMBLY

a. Assemble the lower hinge (BB) x 2 on the back of the burner box assembly (BA), as shown.

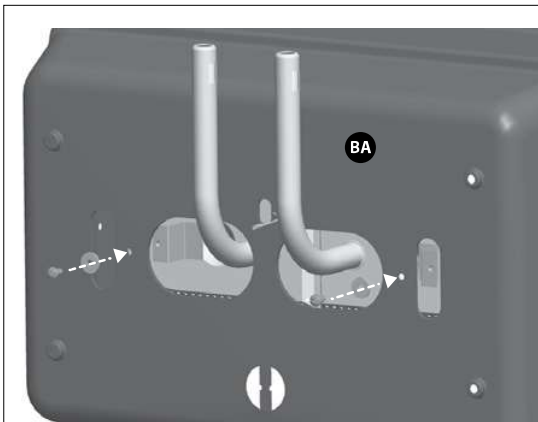
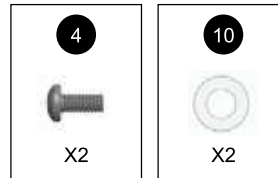
Note: Do not over tighten

YOU WILL NEED:



b. Assemble the burner (BC) into the burner box assembly (BA), with the burner venturi tubes facing forward.

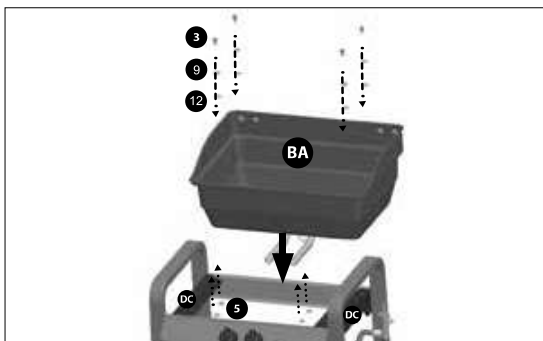
YOU WILL NEED:



c. Assemble the main burner to the burner box throughout the holes placed in the back.

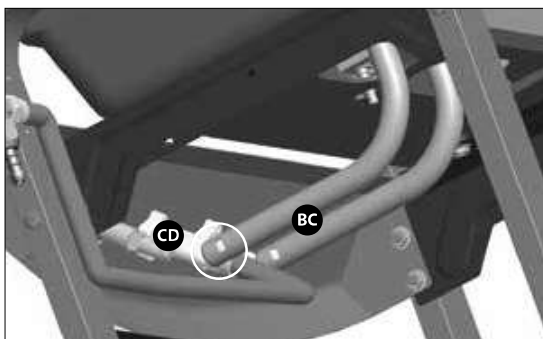
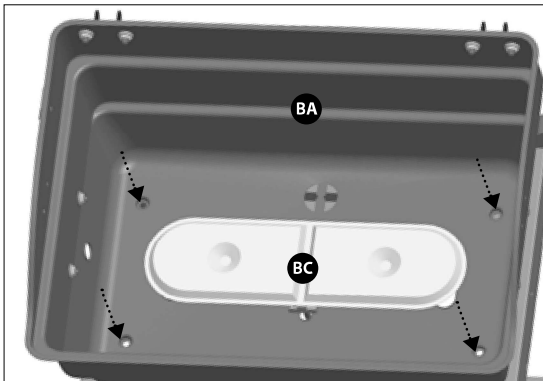
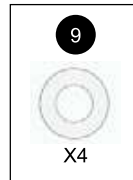
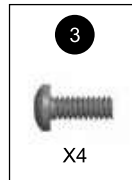
ASSEMBLY INSTRUCTIONS

6



a. Position the burner box assembly (BA) onto the burner box supports (DC), as shown.

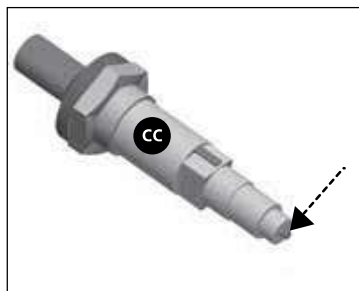
YOU WILL NEED:



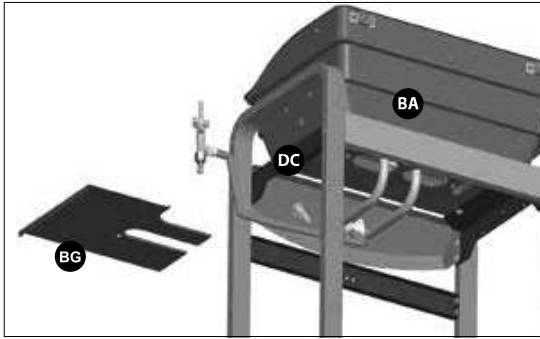
NOTE: Before tightening the hardware, make sure the burner (BC) engages the valve assembly (CD).



b. Attach the electrode wire (BD2) to the ignitor (CC), as shown.



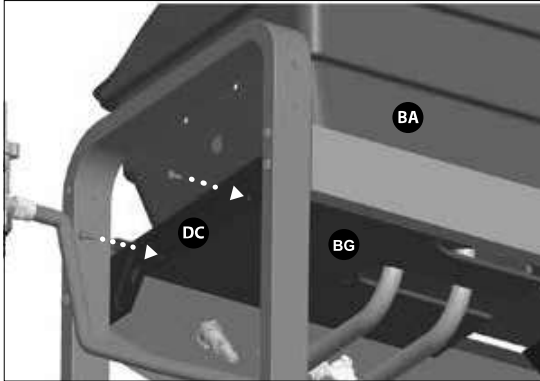
7



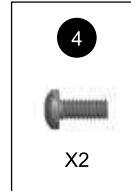
Assemble the heat shield (BG) to the inside of the right burner box support (DC), as shown.



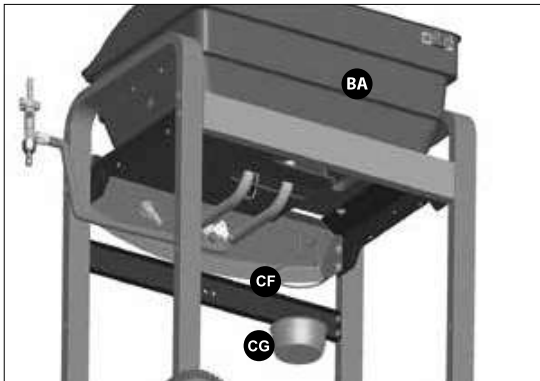
CAUTION: Sharp edges, wear safety gloves during assembly



YOU WILL NEED:

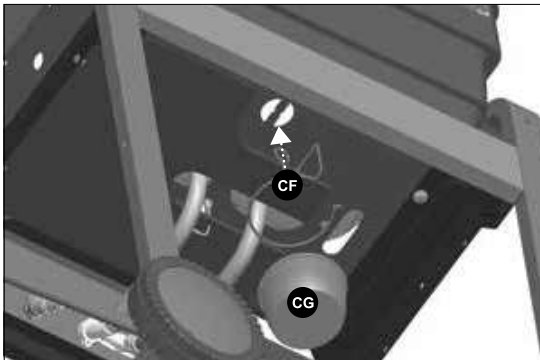


8



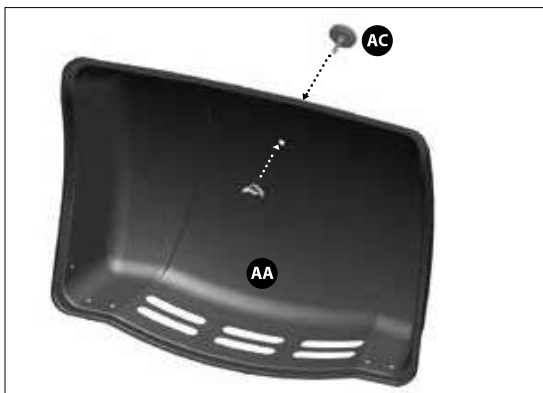
Hook the grease cup hook (CF) to the bottom of the burner box assembly (BA), as shown. Place the grease cup (CG) into the grease cup hook (CF).

View from the back of the cart assembly



ASSEMBLY INSTRUCTIONS

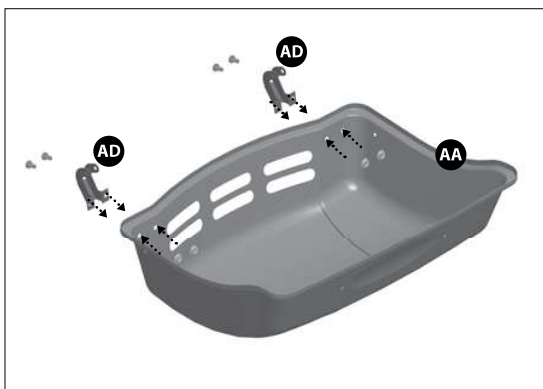
9



TOP LID ASSEMBLY

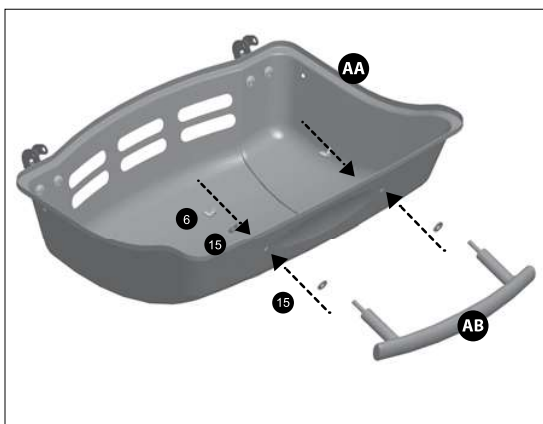
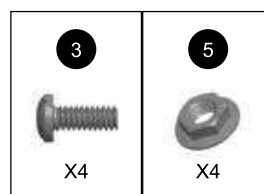
a. Assemble the thermometer (AC) to the top lid (AA).

Nota: Montare il termostato (AC) dopo aver rimosso il dado di protezione, come mostrato in figura.



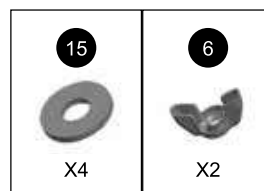
b. Assemble the upper hinge (AD) x2 to the top lid assembly (AA).

YOU WILL NEED:

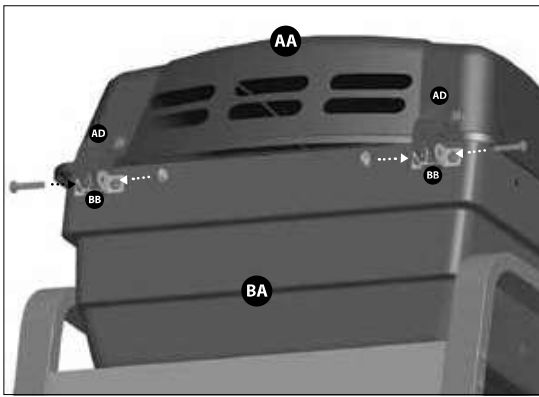


c. Assemble the top lid handle (AB) to the top lid assembly (AA).

YOU WILL NEED:

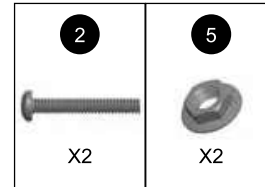


10

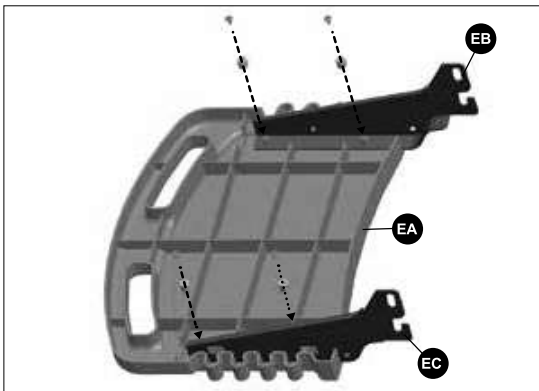


To assemble the top lid assembly (AA) to the burner box assembly (BA), position the upper hinges (AD) in between the lower hinges (BB), position hardware and lock into place, as shown.

YOU WILL NEED:



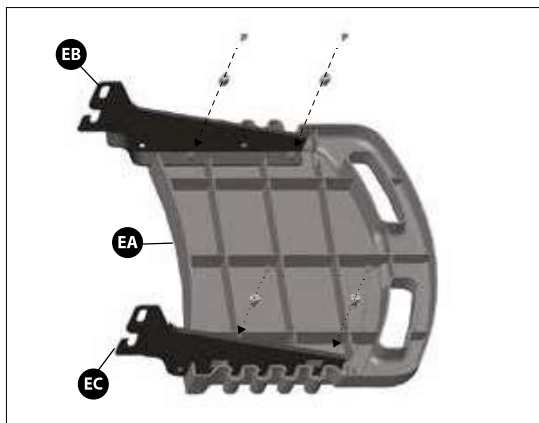
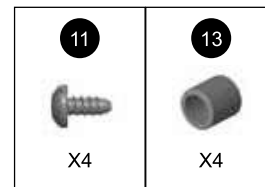
11



SIDE SHELF ASSEMBLY

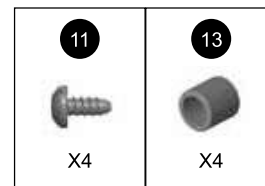
a. Assemble the front and rear left side shelf brackets (EB & EC) to the left side shelf (EA), as shown.

YOU WILL NEED:



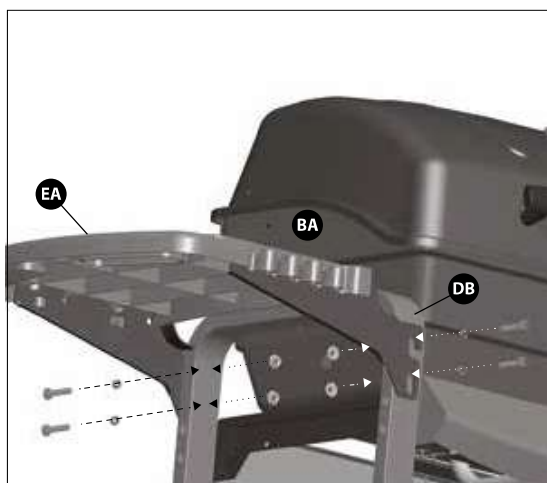
b. Repeat the same assembly for the right side shelf (EA).

YOU WILL NEED:



ASSEMBLY INSTRUCTIONS




12

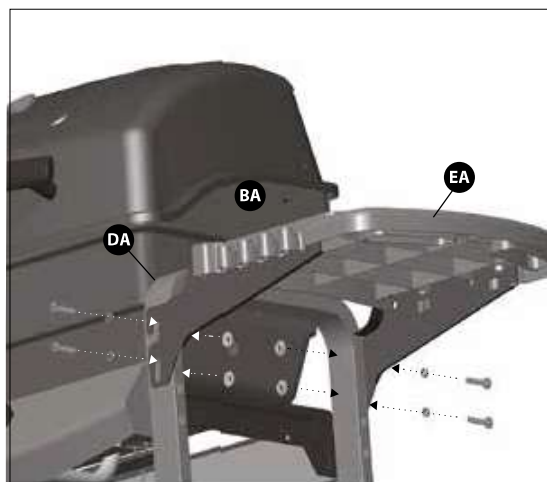


Left side view

c. Assemble the left side shelf (EA) to the upper leg support bar (DB), as shown.

YOU WILL NEED:




2	14	5
		
X4	X4	X4



Right side view

d. Assemble the right side shelf (EA) to the upper leg support bar (DA), as shown.

YOU WILL NEED:

2	14	5
		
X4	X4	X4

13

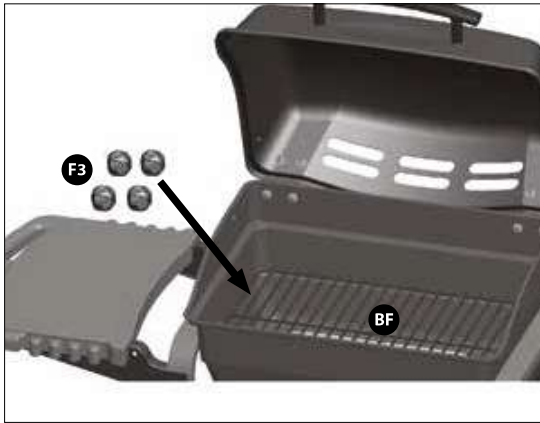


Attach each end of the canvas cover (DJ) around the left and right cart legs (DB & DA).



This barbecue comes with a lava rock plate and a pack of lava rock (F3) for grilling.

a. Position the lava rock plate (BF) into the burner box assembly (BA).



b. Place evenly the lava rock (F3) onto the lava rock plate (BF) as shown.



c. Position the cooking grate (BE) into the burner box assembly (BA).



ASSEMBLY INSTRUCTIONS

15



- a. Do not place the gas cylinder inside the bottom shelf so please place it on the ground to the right of the barbecue as show.



Caution: Do not place the gas tank under the Bruner Box when using barbecue.



- b. Firmly fasten one end of the gas hose to the pressure regulator with the bundle. Fix the other end of the gas hose to the metal pipe connector (CE). (Follow the instructions in the section "Connection and regulator requirements").
- c. Attach the regulator coupling nut to the gas tank valve.



Attention: use only pressure regulator kit **SOCHEF® (NOT INCLUDED)**

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 BURNER



- 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.

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 basting.
- 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 basted 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.

BRUNERS AND VENTURI TUBES

NATURAL HAZARDS - SPIDERS AND INSECTS: very tiny insects may crawl into the venturi 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 venturi 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 \ominus + \odot and \odot - \odot are oriented correctly, with \odot + \odot at the top and \odot - \odot 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

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