

# sochef



**golosone4**  
G43240



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

# golosone 4

sochef 



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.

G43240  
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.

N°	DESCRIPTION	PART NUMBER	QUANTITY
1	1/4"x 38 mm Screw	20120-13038-036	4
2	1/4"x 13 mm Screw	20120-13013-036	12
3	1/4"-20UNC Nut	31220-13000-036	12
4	NO.10-24UNC x 10 Screw	20124-10010-250	4
5	NO.8-32UNC x 10 Screw	20132-08010-250	2
6	φ7 Fiber Washer	G431-0018-9000	8
7	φ5 Lock Washer	41400-05000-250	4
8	φ5 Washer	40300-05000-250	4
9	ST4.2X8 Tapping Screw	24200-42008-136	18
10	Control Knob	G550-0014-9081	1
11	Knob Bezel	G430-0027-9031	1
12	Wheel Washer A	G650-0012-9091	2
13	Wheel Washer B	G650-0013-9091	1
14	Cotter Pin	G306-0005-9088	1
15	NO.8 Wing Nut	33300-08000-032	1
16	Venturi Clip, Side Burner	G405-0019-9200	1

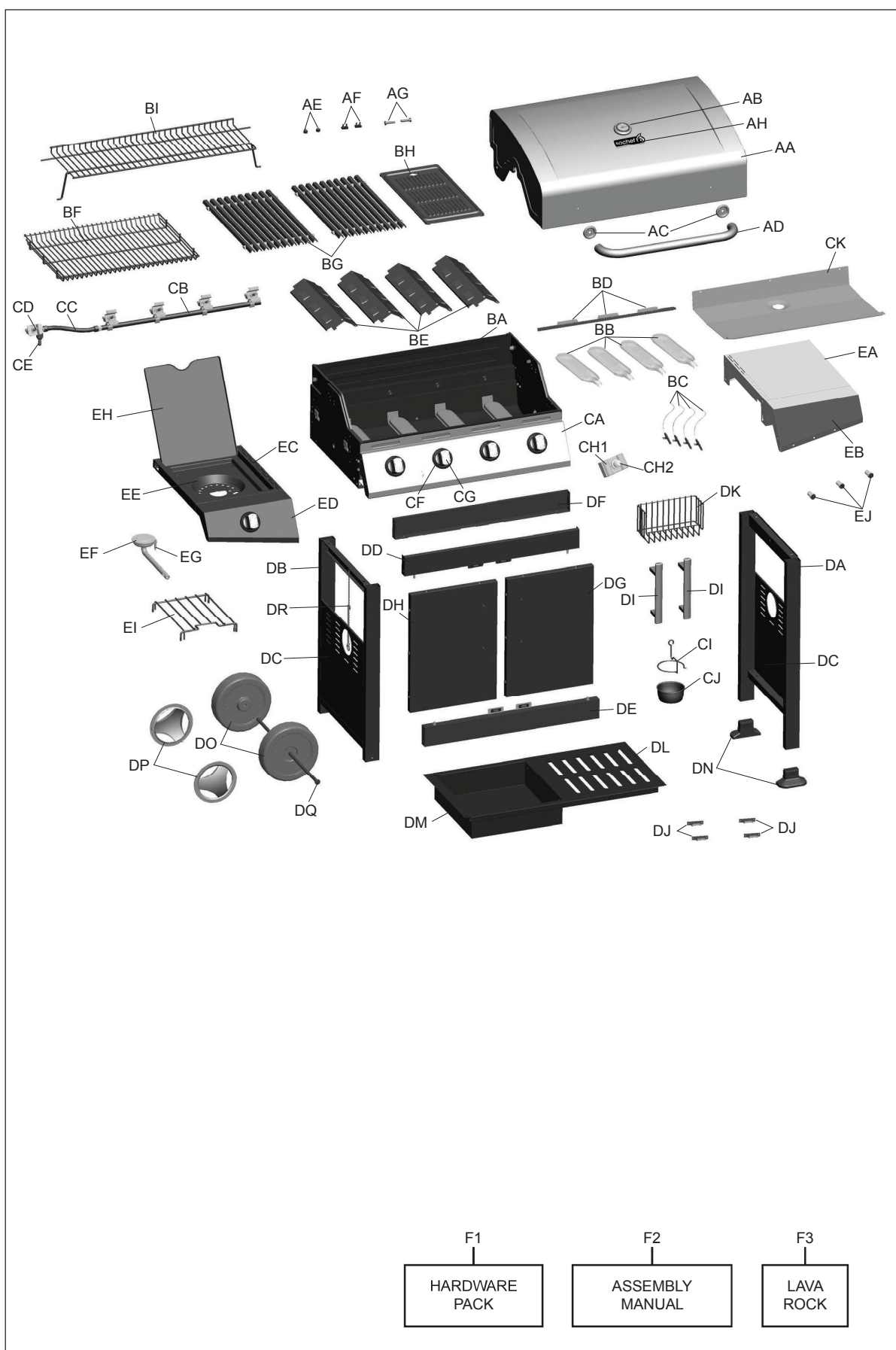
**⚠ Caution:**  
Sheet metal can cause injury. Wear gloves when installing the grill.

<b>1</b>  1/4"-20UNCx38 Screw X 4	<b>2</b>  1/4"-20UNCx13 Screw X 12	<b>3</b>  1/4"-Nut X 12
<b>4</b>  NO.10-24UNC x 10 Screw X 4	<b>5</b>  No.8-32UNC x 10 Screw X 2	<b>6</b>  φ7 Fiber Washer X 8
<b>7</b>  φ5 Lock Washer X 4	<b>8</b>  φ5 Washer X 4	<b>9</b>  ST4.2X8 Tapping Screw X 18
<b>10</b>  Control Knob X 1	<b>11</b>  Knob Bezel X 1	<b>12</b>  Wheel Washer A X 2
<b>13</b>  Wheel Washer B X 1	<b>14</b>  Cotter Pin X 1	<b>15</b>  NO.8 Wing Nut X 1
<b>16</b>  Venturi Clip, Side Burner X 1		

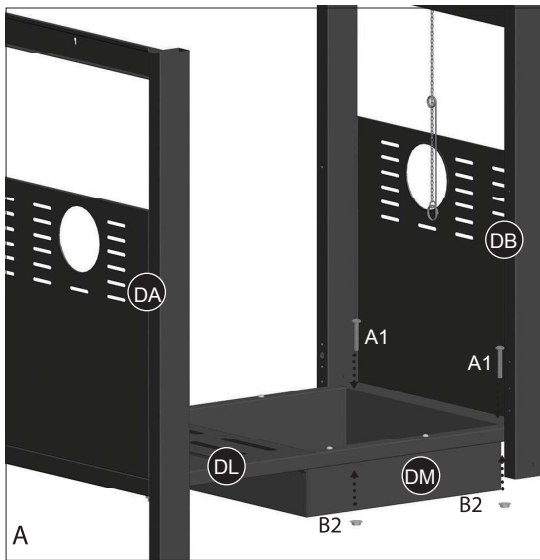
# PARTS LIST FOR MODEL #G43240

Item No.	Quantity	Description	Part No.
AA	1	Top lid assembly	G432-6A00-01
AB	1	Thermometer and bezel	G451-0079-01
AC	2	Lid handle brackets	G352-0015-01
AD	1	Top lid handle	G432-000J-01
AE	2	Lid bumpers, back	G303-0038-01
AF	2	Lid bumpers, front	G430-00B8-01
AG	2	Screws for lid	G430-0024-02
AH	1	Logo plate	G312-BN01-01
BA	1	Burner box assembly	G432-6B00-01
BB	4	Burner	G451-Q400-01
BC	4	Electrode set, main burner	G651-5103-01
BD	3	Carryover assembly	G432-000Y-01
BE	4	Flame tamer	G430-0005-01
BF	1	Lava rock plate	G432-000V-01
BG	2	Cooking grate	G432-G400-01
BH	1	Griddle plate	G451-0071-01
BI	1	Warming rack	G432-003A-01
CA	1	Control panel	G432-000T-01
CB	1	Manifold assembly	G432-6C00-01
CC	1	Metal hose, Side burner	G432-1102-01
CD	1	Side burner valve	G451-Q502-01
CE	1	Connector	G522-00A6-01
CF	5	Bezel, control knob	G430-0027-02
CG	5	Control knob	G550-0014-01
CH1	1	Electronic ignition assembly	G432-000X-01
CH2	1	Electronic ignition button	G432-000X-02
CI	1	Grease cup hook	G305-0043-01
CJ	1	Grease cup	G430-0033-02
CK	1	Heat shield	G432-Q101-01
DA	1	Cart leg assembly, right	G432-G600-01
DB	1	Cart leg assembly, left	G432-G500-01
DC	2	Cart side panel	G432-2105-01
DD	1	Upper door support rail	G432-N900-01
DE	1	Lower door support rail	G432-P400-01
DF	1	Back support brace	G432-A001-01
DG	1	Right door assembly	G432-7B00-01
DH	1	Left door assembly	G432-7A00-01
DI	2	Door Handle	G451-0078-01
DJ	4	Door magnet assembly	G213-0022-01
DK	1	Condiment basket	G401-0057-01
DL	1	Bottom shelf	G432-0054-01
DM	1	Gas tank plate	G451-0015-01
DN	2	End caps	G451-0070-01
DO	2	Wheel	G432-0034-01
DP	2	Wheel caps	G452-0010-01
DQ	1	Wheel axle	G650-0011-01
DR	1	Match holder	G401-0079-01
EA	1	Side shelf table, right	G451-0B00-01
EB	1	Side shelf fascia, right	G451-0039-01
EC	1	Side burner table, left	G451-Q900-01
ED	1	Side burner fascia, left	G451-0077-01
EE	1	Side burner drip pan	G651-0038-01
EF	1	Side burner	G451-Q600-01
EG	1	Electrode set, side burner	G431-0034-01
EH	1	Side burner lid	G430-0018-01
EI	1	Side burner cooking grate	G452-0012-01
EJ	1	Tool hook	G366-0041-01
F1	1	Hardware pack	G451-B029-01
F2	1	Assembly manual	G432-M040-01
F3	1	Lava rock	G432-000W-01

## EXPLODED DIAGRAM FOR MODEL #G43240



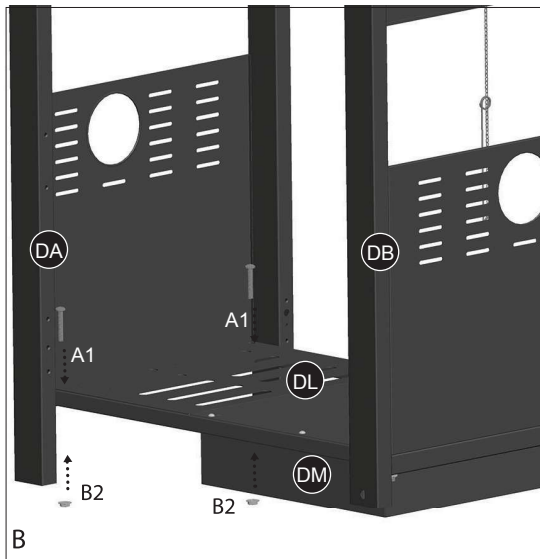
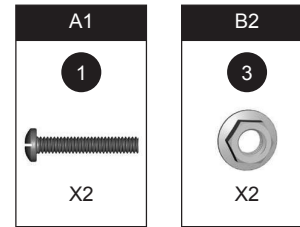
1



Back View

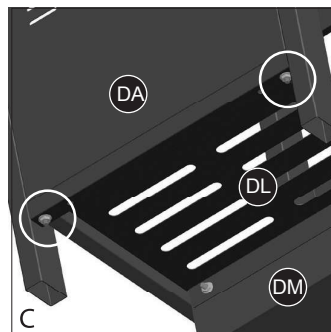
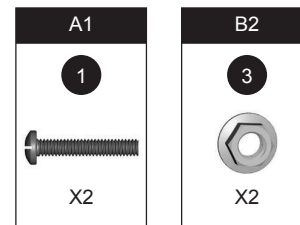
a. Assemble the bottom shelf (DL) and gas tank plate (DM) to the left cart leg assembly (DB), as shown.

YOU WILL NEED:



b. Assemble the bottom shelf (DL) and gas tank plate (DM) the right cart leg assembly (DA), as shown.

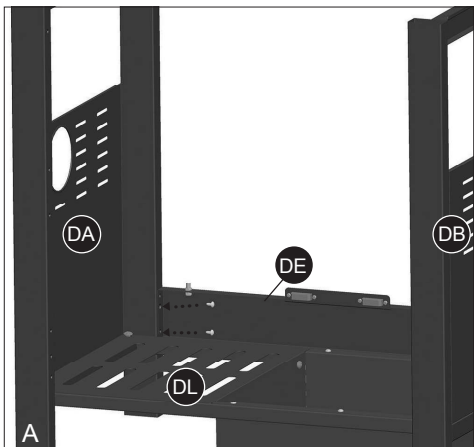
YOU WILL NEED:



Close up, under bottom shelf

# ASSEMBLY INSTRUCTIONS

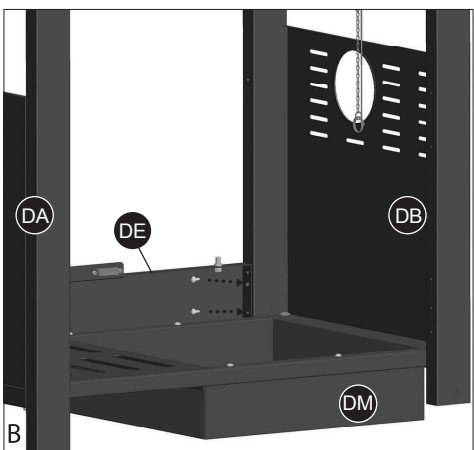
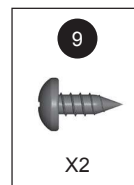
## 2



Back View

- a. Assemble the lower door support rail (DE) to the right cart leg assembly (DA), as shown.

YOU WILL NEED:

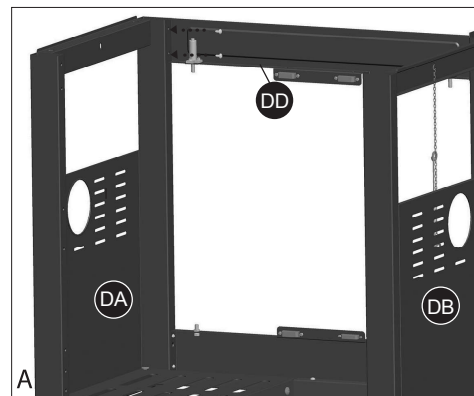


- b. Assemble the lower door support rail (DE) to the left cart leg assembly (DB), as shown.

YOU WILL NEED:



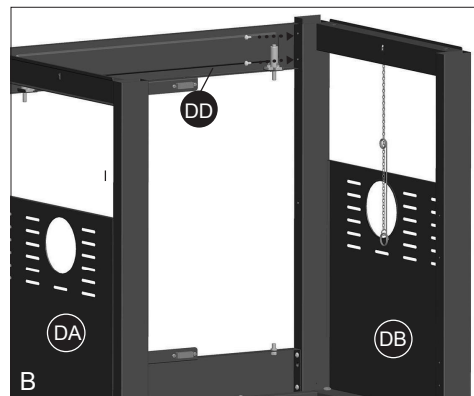
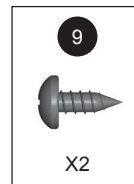
## 3



Back View

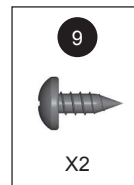
- a. Assemble the upper door support rail (DD) to the right cart leg assembly (DA), as shown.

YOU WILL NEED:



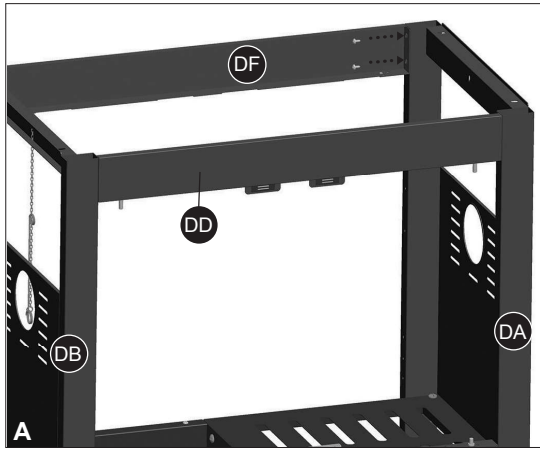
- b. Assemble the upper door support rail (DD) to the left cart leg assembly (DB), as shown.

YOU WILL NEED:





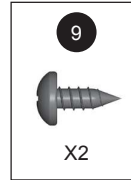
4



Front View

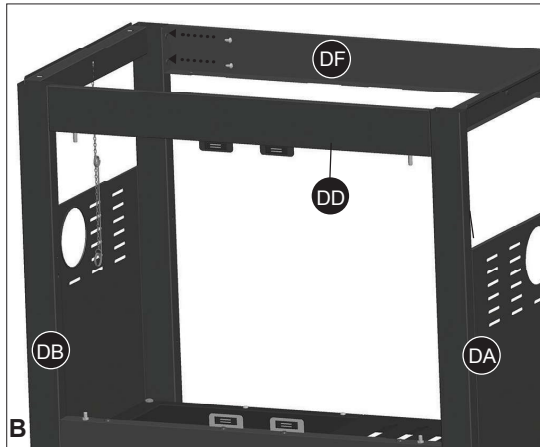
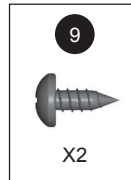
- a. Assemble the back support brace (DF) to the right cart leg assembly (DA), as shown.

YOU WILL NEED:

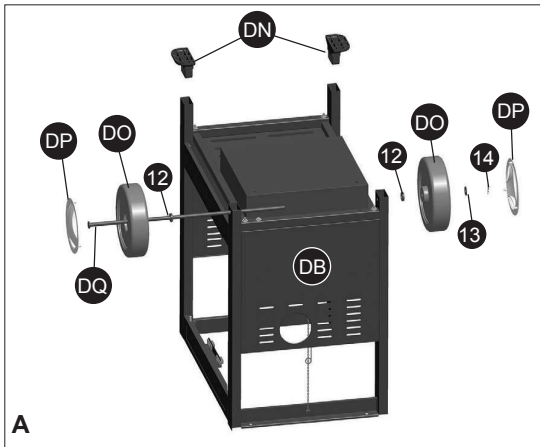


- b. Fissare il rinforzo posteriore (DF) alla parte sinistra del carrello (DB), come mostrato in figura.

YOU WILL NEED:



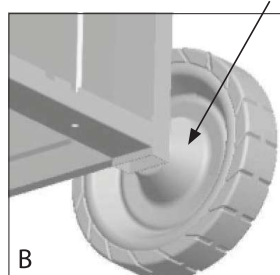
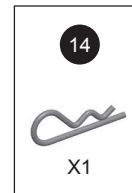
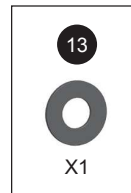
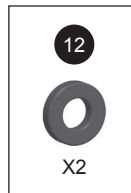
5



**Note: Turn Cart assembly upside down.**

- a. Place wheel (DO) and wheel washer A (#12) onto wheel axle (DQ). "Cone" side of wheel should be against cart leg, as shown in image B.
- b. Insert wheel axle assembly (DQ) through wheel axle hole in the front and rear, of the left cart leg assembly (DB), as shown.
- c. To complete wheel assembly, position the wheel washer A (#12), wheel (DO), wheel washer B (#13) and cotter pin (#14), onto wheel axle (DQ), as shown.

YOU WILL NEED:

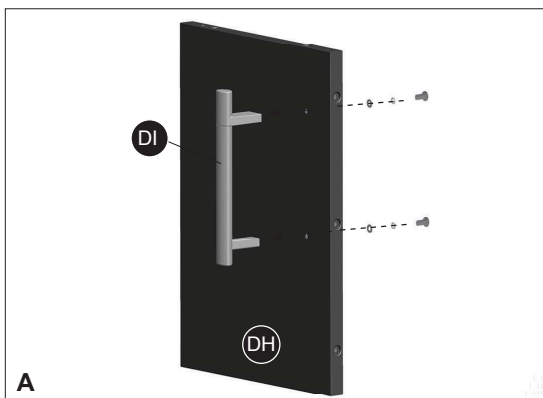


Close up

- d. Insert end caps (DN) into right cart leg assembly (DA).
- e. Insert wheel caps (DP) into left cart leg assembly (DB)

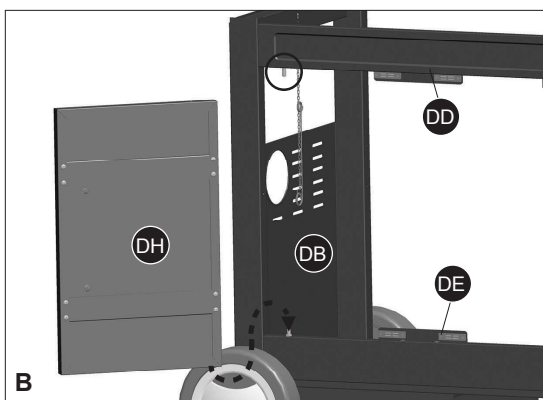
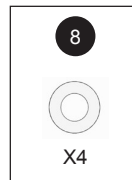
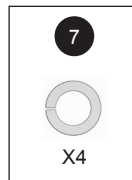
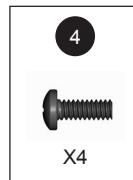
# ASSEMBLY INSTRUCTIONS

## 6



- a. Assemble the door handle (DI) to the left and right door assembly (DH & DG) as shown in image A.

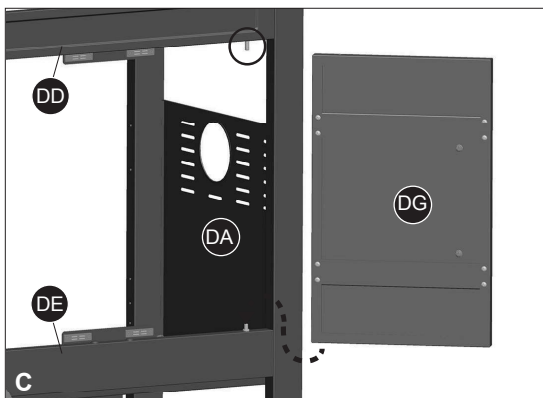
YOU WILL NEED:



Front View

- b. Assemble the left door assembly (DH), to the lower door support rail (DE) by inserting the hole provided into the fixed pin (top of the lower door support rail).

- c. Assemble the top of the door assembly (DH) to the upper door support rail (DD), by pressing in the door support pin and aligning with the hole located on the top left corner of the door.



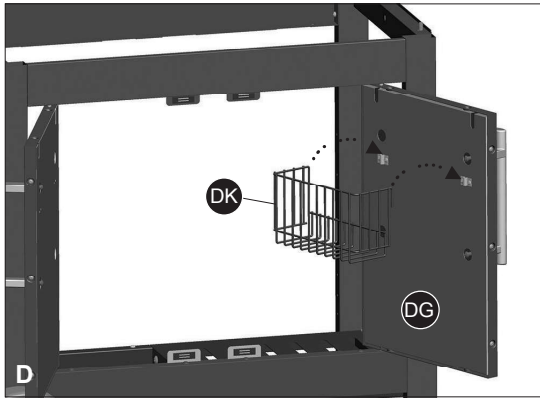
Front View

### 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.

- d. Repeat steps B and C for the right door assembly (DG), as shown in image C.

6



Front View

- e. Insert the condiment basket (DK) into the support hooks located at the back side of the right door assembly (DG), as shown in image D.

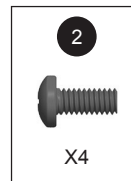
7



**Note: TWO PEOPLE required for this step.**

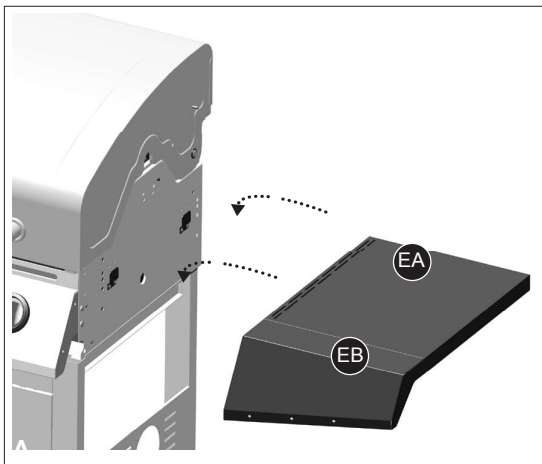
Position the lid and burner box assembly (A & B), onto the cart assembly (C), and assemble.

YOU WILL NEED:

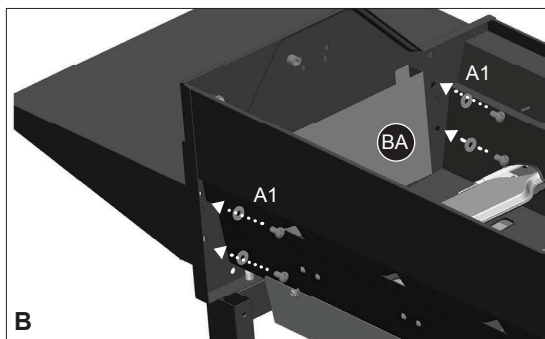


# ASSEMBLY INSTRUCTIONS

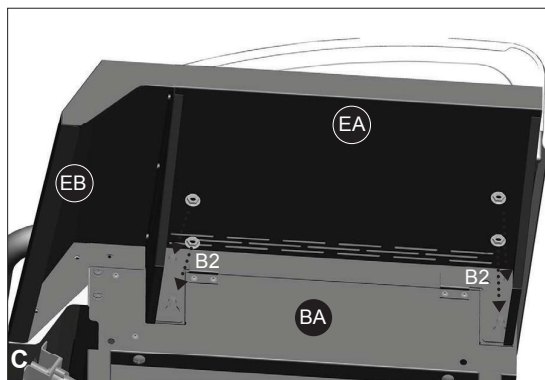
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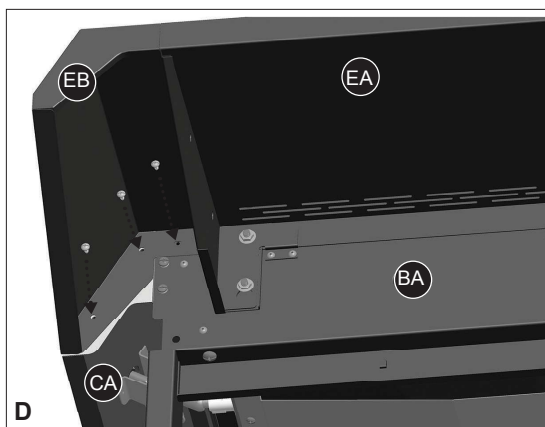
Front, right side view



Back view



View, under right side shelf



View, under right side shelf

## RIGHT SIDE SHELF ASSEMBLY

- a. Insert the right side shelf assembly (EA and EB) into the two support brackets located on the right side of the burner box assembly (BA).

- b. Affix the right side shelf table (EA) to the burner box assembly (BA). (Image B and C)

### YOU WILL NEED:

A1	
2	6
X4	X4

### YOU WILL NEED:

B2
3
X4

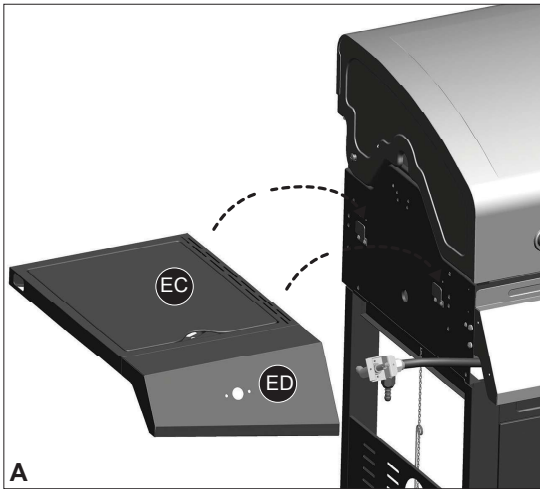
- c. Affix the right side shelf fascia (EB) to the control panel (CA).

**Securely tighten all hardware.**

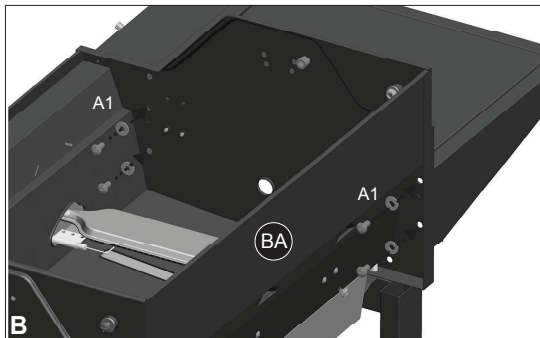
### YOU WILL NEED:

9
X3

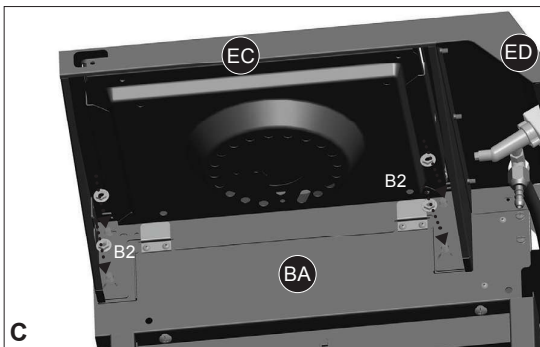
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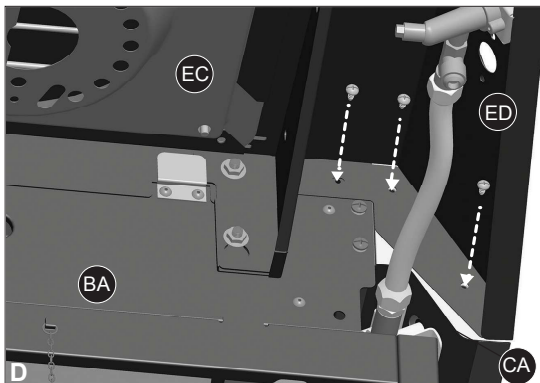
A  
Front, left side view



B  
Back view



C  
View, under left side shelf





D  
View, under left side shelf

## LEFT SIDE SHELF ASSEMBLY


- Insert the left side shelf assembly (EC and ED) into the two support brackets located on the left side of the burner box assembly (BA).

- Affix the left side shelf table (EC) to the burner box assembly (BA). (Image B and C)

YOU WILL NEED:

A1	
2	6
	
X4	X4


YOU WILL NEED:

B2
3

X4

- Affix the left side shelf fascia (ED) to the control panel (CA).

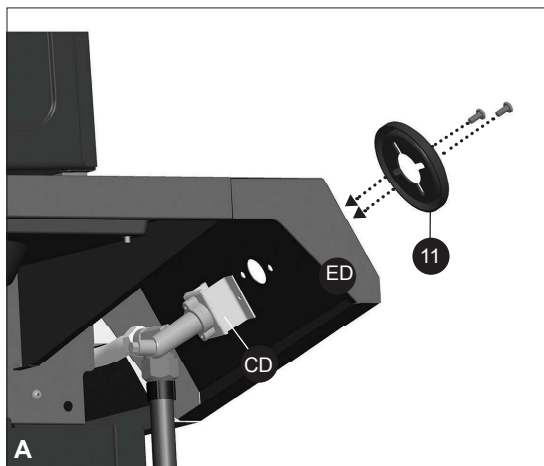
**Securely tighten all hardware.**

YOU WILL NEED:

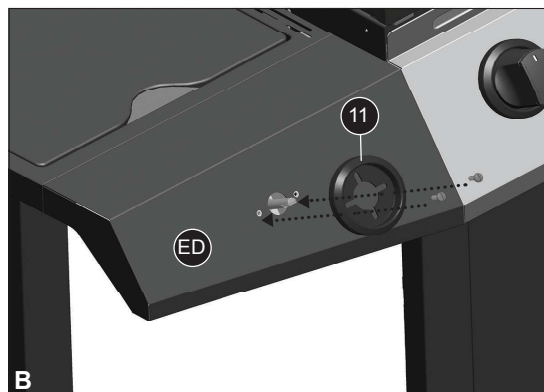
9

X3

# ASSEMBLY INSTRUCTIONS

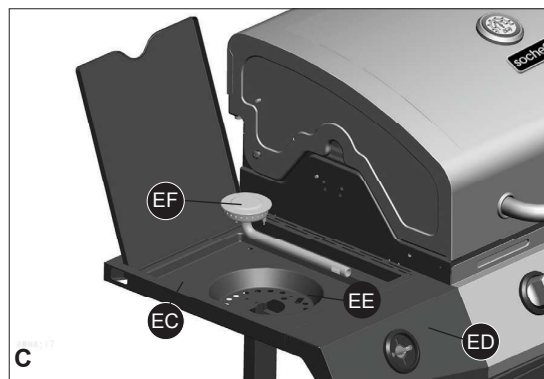
## 10



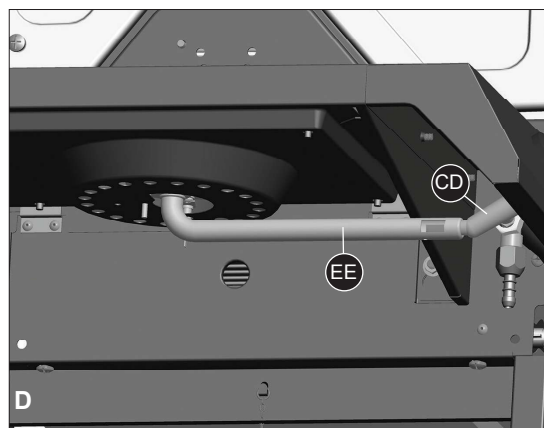
A  
Left side view



B  
Front view





C  
Left side view



D  
View, under left side shelf

- a. **Two people required in this step.** Insert the side burner valve stem (CD) through the back of the left side shelf fascia (ED). Position the bezel (#11) on the front of the left side shelf fascia (ED), and align all holes. Assemble all three parts together, as shown in image A and B.

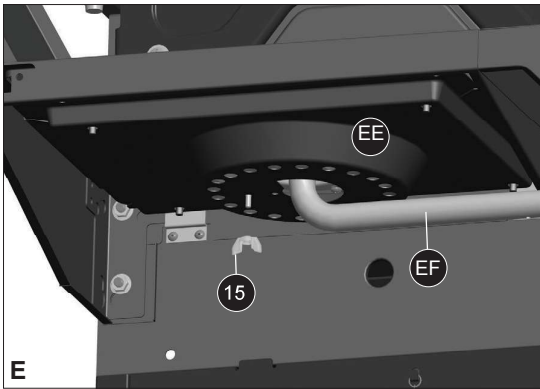
YOU WILL NEED:

5	11
	
X2	X1

- b. Position the side burner (EF) through the opening in the left side burner drip pan (EE).

- c. Make sure that the side burner (EF) engages the side burner valve (CD), as shown in image D.

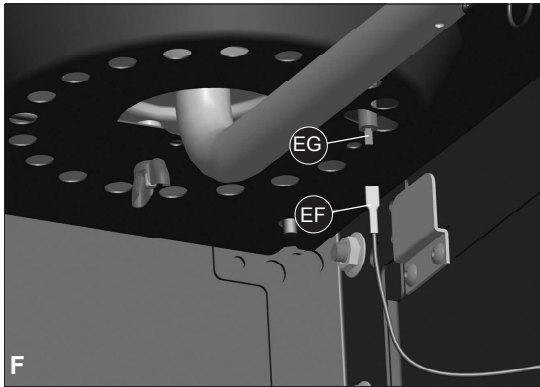
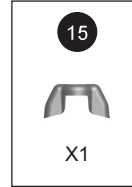
10



View, under left side shelf

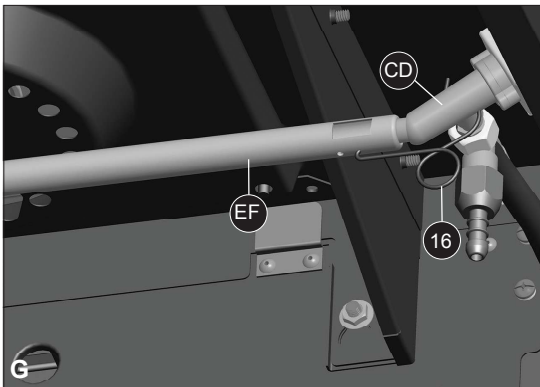
d. Assemble the side burner (EF) to the side burner drip pan (EE) as shown in image E.

YOU WILL NEED:



View, under left side shelf

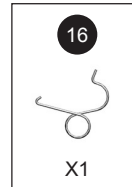
e. Assemble the side burner electrode wire (EG) to the underside of the side burner electrode (EF) as shown in image F.



Left side view

f. Use the side burner side burner venturi clip (#16) to connect the side burner (EF) to the side burner valve (CD) as shown in image G.

YOU WILL NEED:



# ASSEMBLY INSTRUCTIONS

## 11



- a. Position the side burner cooking grate (EI) onto the side burner drip pan (EE).



### ATTENTION

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

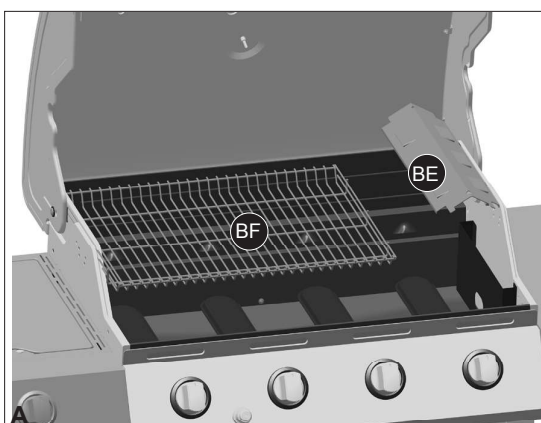


- b. Assemble the side burner control knob (#10) to the side burner drip valve (CD).

YOU WILL NEED:



## 12



### ADVICE

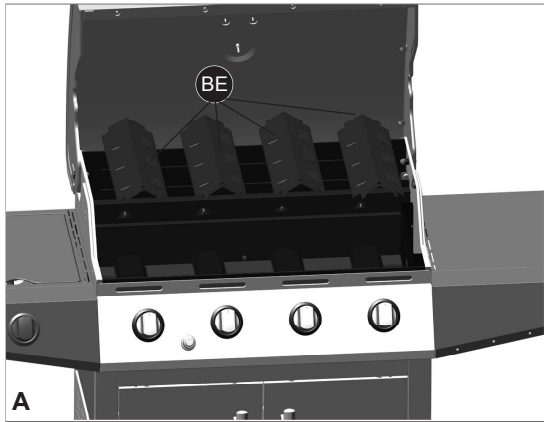
*This barbecue comes with a lava rock plate and a pack of lava rock for grilling. If customers are storing for future use, please skip Step 12 and follow Step 13.*

- a. Place the lava rock plate (BF) into the burner box. And then place only one flame tamer (BE) into the burner box.
- b. Spread evenly the lava rock (F3) onto the lava rock plate (BF) as shown.





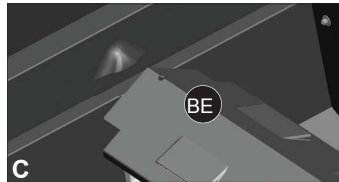
13



Place the flame tamers (BE) into the burner box.

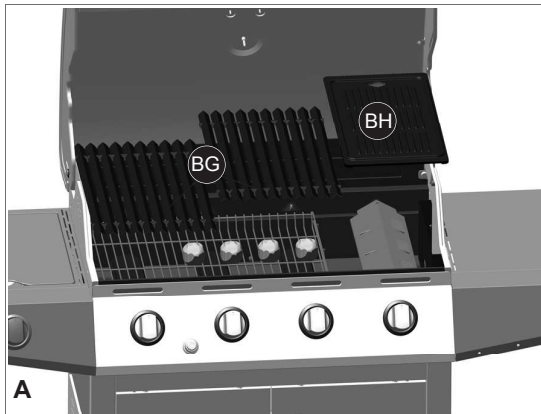


Close up, front

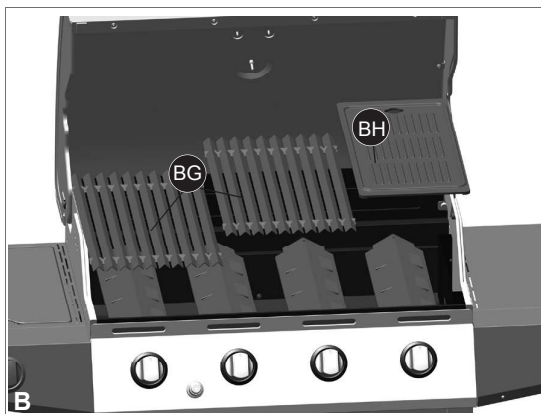


Close up, back

14

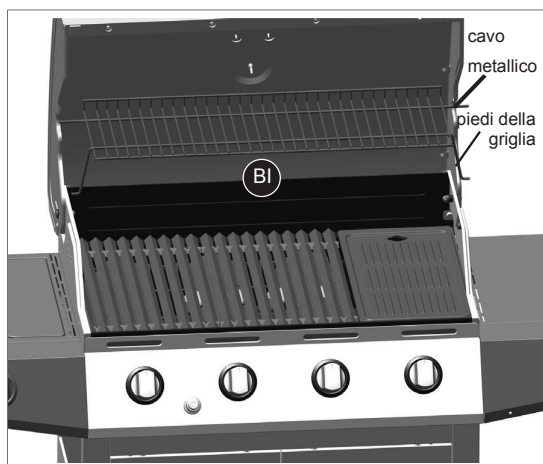


Place the cooking grates (BG) and the griddle plate (BH) into the burner box.



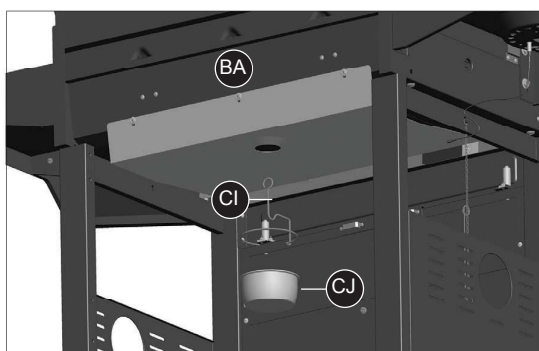
# ASSEMBLY INSTRUCTIONS

## 15



To assemble the warming rack (BI), insert the stationary wire into the holes on the sides of the lid. Insert warming rack pivot legs into the holes on the inside of the burner box assembly (BA), as shown.

## 16

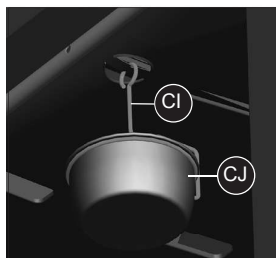


Back view

Hang the grease cup hook (CI) from the bottom of the burner box (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.*



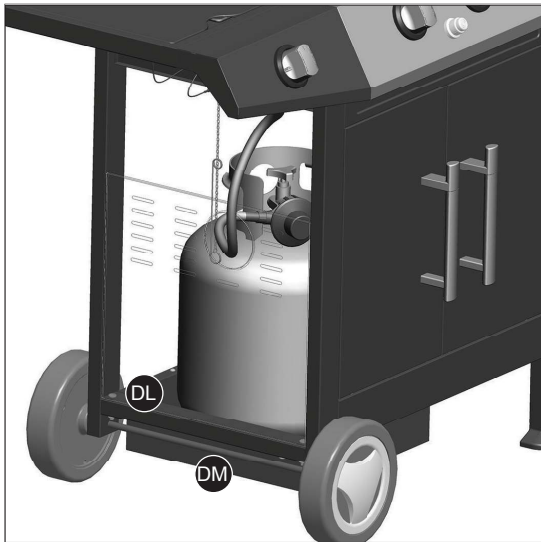
Close up

## 17



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

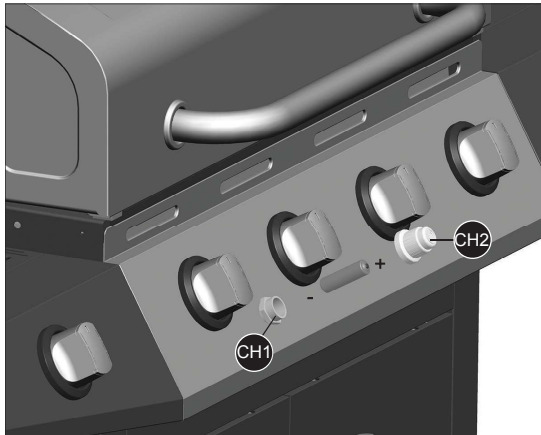
18



Left side view

Position the gas tank into the gas tank plate (DM) located under the bottom shelf (DL). Attach the regulator coupling nut to the gas tank valve.

19



**Note: Electronic ignition battery not included.**

Unscrew the electronic ignition button (CH2) and insert one AA battery into the electronic ignition battery compartment (CH1), with the positive end facing outward.



## 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.

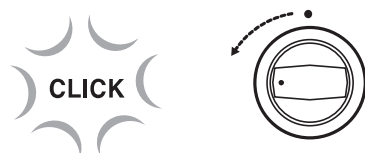
- The control knobs of the barbecue must be OFF. Slowly open the gas cylinder valve.

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



# Troubleshooting guide for electric ignition

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

## 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](http://www.sochef.it)

Sochef® è un marchio  
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