

WOOD FIRED BARBECUE

OWNER'S MANUAL
& USER GUIDE

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SAFETY WARNINGS!

Pay always lots of attention during the lighting and the cooking.

This appliance generates extremely high temperatures.

Failure to comply with these instructions can cause significant damages to the barbecue, to the surrounding environment and body injuries of different entities till death.

Conserve these instructions.

Use only cooking accessories, such as containers and specific utensils for very high temperatures.

This barbecue can generate extremely high temperatures and parts of it can overheat and cause burns.



KEEP CHILDREN AND ANIMALS AWAY DURING THE USE OF THE BARBECUE.

Don't wear wide clothes during the use.

During the use don't touch directly the barbecue without the use of gloves or adequate heat protection, risk of burns.

Keep furniture, curtains and other combustible materials away from the barbecue.



DO NOT BURN WASTE, PLASTIC OR FLAMMABLE LIQUIDS.

During use, make sure that any combustible material is kept in due course distance from the barbecue.



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Don't move the barbecue during use.

Place the barbecue on a flat surface, away from strong air currents.

Any sparks could escape from the barbecue.

Move any flammable materials away from the area around the barbecue.

Never leave the barbecue unattended when it's in use.



DO NOT THROW WATER ON THE FIRE.

During the cooking of foods which contain or require fats, oils, be careful to avoid any spills that could catch fire in turn.

Keep a safe distance of at least 60cm from the barbecue during the lighting of the fire.



**DO NOT PLACE SEALED JARS OR SIMILAR CONTAINERS IN THE HOT BARBECUE:
WHEN THE CONTENTS WARM, THE PRESSURE INCREASES AND MAY CAUSE AN
EXPLOSION.**

To extinguish the fire, don't feed the flame further and wait the wood finishes its combustion.

Avoid lighting large fires.

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If this happens, avoid adding more wood and wait for the flames to reduce or go out before using the barbecue.

Don't throw wood in the barbecue, because this could damage the inside, but gently place the wood in the barbecue using long fireproof gloves and sturdy or a poker.

Use only well seasoned dry hardwood.

Don't use treated wood pressure, splinters, pellets, laminated or painted wood.



DON'T USE PETROL OR OTHER ACCELERANTS.

After each use, remove the ash and place it carefully in a bucket or a metal container, then leaving it outside until the embers have completely extinguished.

When the ashes are totally extinguished or cold, dispose of in accordance with local regulations.



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TIPS & SUGGESTIONS

Remove any protective wrap that may be present on the stainless steel surfaces of the barbecue. This prevents the wrap gets hot due to the heat of the barbecue itself or exposure to the sun, making it very difficult to remove later.

If the protective wrap doesn't come off easily, try to slightly heat the surface with a hairdryer.

Don't use a knife or scraper, because they could damage the surface of the barbecue.

Don't use metal sponges or scrapers to clean the painted/stainless steel parts of the barbecue, because damage the finish.

Use warm water and mild soap with a non-abrasive cloth.

Some parts of the barbecue may discolor due to high temperatures, such as the stainless steel parts.

This fact is absolutely normal and doesn't affect the correct functioning of the product.

The first ignition of the barbecue must be carried out empty (without cooking food) with little wood and carrying the barbecue in temperature very gradually.

This running-in phase is for the structure of the barbecue to settle as a result of exposure to combustion temperatures and to ensure that they are neutralized any processing residues of the components of the barbecue itself.

During the first start-ups of the barbecue, or when it has not been used for a long time, it is possible to notice white vapor escaping between the sheets of the outer cladding.

It's a fact entirely normal as it is water vapor that may have accumulated in the internal insulation of rock wool or refractory (where present) that dries with the heat of the fire.

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This phenomenon ceases after a few power on.

You can use your Clementi barbecue all year round.

However in the winter months if the outside temperature drops around zero, take care to light the fire more slowly to prevent excessive fluctuations of temperature.

This will avoid a thermal shock to various parts of the barbecue that they might otherwise risk get ruined.

Protect the barbecue when not in use to prevent rain, moisture and other elements from entering structure causing deterioration.



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USE OF THE CLEMENTI BARBECUE

PLACEMENT OF THE BARBECUE

Place the barbecue on a flat surface away from combustible materials, ideally on a stone or concrete floor.

In particular, with regard to cooking on the plate, the plates are inclined so that the fat drains inside the barbecue, towards the fire, and not comes out towards the outside, but for this to happen it's very important that the barbecue is placed perfectly flat.

You can adjust the inclination of the product using a level and bringing it to top by changing the height of the adjustable feet.

Consult your local construction and protection regulations for the safety distance recommended for buildings, partitions and roofs, such as pergolas and canopies. You may need parts additional.

SWITCHING ON THE BARBECUE

Fill in the combustion chamber with approximately 3 kg of small pieces of wood and then proceed when the fire is lit, even with the help of a fire light or paper.

Add wood as needed until the embers necessary for cooking are generated.

In models with cooking on a plate, when the plates are lukewarm, it is advisable to use a cloth or paper to sprinkle a little cooking oil on the cooking surface before starting to grill.



USE OF DIFFERENT TYPES OF WOOD

The most important requirement is: the wood used must be hard, dry and well seasoned.

Seal on the contrary, the wood is wet and green, it will take a longer time to catch fire, it will produce a lot smoke and will not produce optimum torque.

Generally if you hear a sound during combustion similarity to a hiss, it means that the wood is too damp.

Soft woods such as pine are not recommended because they are very resinous, not high temperatures and they don't burn as long as hardwood.

When the combustion has started correctly, when adding wood, use medium-sized pieces (diameter 8-10 cm).

Larger pieces of wood take longer to burn and can cause late and difficult controllable temperature rises.



MAINTENANCE OF THE CLEMENTI BARBECUE

CLEANING OF THE EXTERNAL OF THE CLEMENTI BARBECUE

To clean the painted or stainless steel parts of the barbecue, use warm water and mild soap with a non-woven cloth abrasive.

Don't use metal sponges or scrapers, as they will damage the finish of the barbecue. You can use your Clementi barbecue all year round in each season.

However in the winter months, when the outside temperature drops to around zero, take care to light the fire more slowly to prevent excessive changes in temperature. This will avoid thermal shock to various parts of the barbecue, like bricks, which otherwise could risk cracking.

CLEANING OF THE GRILL/COOKING PLATE OF THE BARBECUE

To clean the cooking grill just use any product on the market, suitable for cleaning the stainless steel of kitchen utensils and equipment.

Note: using the barbecue it's probably that oil or grease may splash on the stainless steel parts causing "browning" in correspondence with the sketch.

This is completely normal and is due to the high temperature of the oil or grease that ends up on the steel.

The greasy part can be clean but the part that remains on the surface is not a residue of dirt but a change in color of the part of affected stainless steel.

It's the same burnishing phenomenon that occurs, for example, to the stainless steel of a chimney which, following the release of hot fumes, gradually changes color becoming burnished.

In grilled barbecues, when you have finished cooking, you can remove any residual grease left on the plates using a scraper when the plate is still slightly warm so that it is remaining dirt is even easier to remove.



IMPORTANT NOTES RELATING TO “CORTEN” STEEL SURFACES

Corten steel, from the English Corrosion resistance and Tensile strength (resistance to corrosion and traction) is an original material that is experiencing increasing success.

Its particular characteristics make it qualitatively interesting:

- high resistance to corrosion and attack by atmospheric agents, up to 8 times higher than
- common carbon steel, which makes it particularly suitable for outdoor use;
- the natural oxidation in contact with the air which forms a protective patina and prevents the
- progressive spread of corrosion. This patina gives it a warm, variable brown color of tonality with the years and with the type of external environment;
- Corten “lives” and protects itself: if the surface patina is nicked or scratched, it oxidizes again to build a new protection. This regeneration phenomenon can be repeated several times, maintaining thus a continuous protection.

ASSEMBLY INSTRUCTIONS

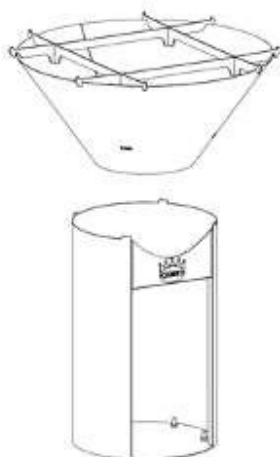
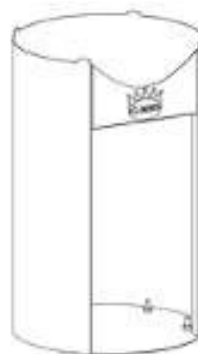
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ICON Ø80 AND ICON Ø100 BBQ ASSEMBLY INSTRUCTIONS

N.B. TO ASSEMBLE THE BBQ IT IS RECOMMENDED TO BE AT LEAST TWO PEOPLE.

1.

Take the base of the barbecue from the packing case and place it on the ground resting it on the feet that you will find already mounted.



2.

Before placing the barbecue body on top of the base, it's recommended to remove the four heavy plates cooking plates in stainless steel, paying attention during their handling. In this way the procedure will be much easier. Position it using the four special centering tabs provided.

3.

Once the body has been positioned on the base, you can put the stainless steel plates back on top of the appropriate one auctions.



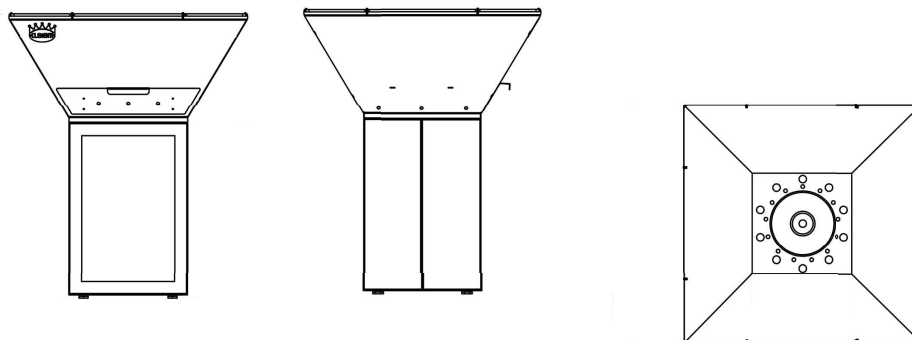
4.

Now you can finally start cooking!

For the accessories:

Take the support for the grill and place it interlocking inside the hole in the plates used for loading the wood, with the open area facing the front of the barbecue.

ASSEMBLY INSTRUCTIONS FOR COLORADO BARBECUE ON BASE



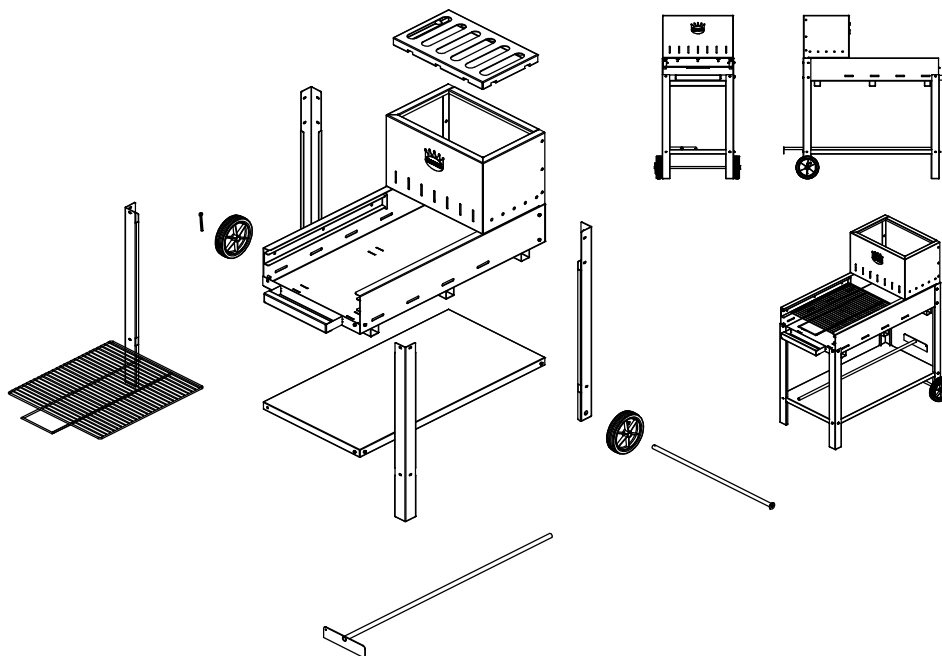
1. Take the base of the barbecue from the packing cage and place it on the ground resting it on the feet that you will find already assembled.
2. Before placing the barbecue body on top of the base, it's recommended to remove the four heavy steel cooking plates, paying attention during their handling. We also recommend to remove the supports for the plates and the grill for an easier handling of the parts.
Place the BBQ body over the base and secure it using the 8 screws supplied. The screws must be fixed from below, from inside the base. It is advisable to screw all 8 of them partially and then tighten them successively.
3. Once you have positioned the BBQ body above the base, you can replace the grill and the stainless steel plates on the appropriate supports.
4. Now you can finally start cooking! The feet at the base of the barbecue are adjustable (screwing and unscrewing). It is important to level the barbecue as much as possible to prevent the cooking fats from draining towards the outside of the plate rather than towards the central hole.

BBQ FLIPPER AND BBQ SUPERFLIPPER ASSEMBLY INSTRUCTIONS

Equipment supplied with the barbecue:

- 13 M8x 6 screws and 13 M8 nuts (for fixing the wood burning container to the body of the barbecue)
- 20 M5x10 screws (for mounting the 4 legs and the lower stainless steel shelf)
- 1 clip to lock the wheel to the wheel axle (on the perforated side)
- 2 wheels
- 1 Wheel axle
- 1 cooking grill
- 1 embers moving tool

Assemble the product as indicated in the following drawing.





CLEMENTI WARRANTY

Clementi products are covered by a warranty for a period of 2 years, in all the Italian territory, from the time of purchase proven by a receipt, invoice or receipt issued. This warranty is given in accordance with the legislation required by Legislative Decree No. 24/2002.

To enforce the warranty, the buyer must scrupulously respect the instructions listed below.

Any defect in the goods must be reported to the manufacturer/seller by registered letter with acknowledgment of receipt within the deadline 2 months from the occurrence of the defect, under penalty of forfeiture of the warranty itself.

By signing this warranty, the reseller/buyer declares to having diligently inspected the property sold in all its parts and having it found perfect, free from obvious defects, compliant with the sales contract and description made by the seller; also declares that the characteristics are present in the asset and the qualities advertised by the manufacturer and thus to find the same good suitable for the use intended by the buyer.

As far as barbecues are concerned, the warranty covers the proper functioning of the product, therefore:

- 1. the constructive structure;**
- 2. the functionality.**

The painted surfaces are treated with powder paint, resistant to agents atmospheric and at high temperatures, but in contact with the open flame the paint could be damaged causing it to detach from the metal surface of the barbecue.

This phenomenon, if it occurs, doesn't affect the conformity of the asset for use which it's intended for, but falls within the normal wear and tear of use.

Observe the correct functioning of the barbecue and its construction components scrupulously what is reported above and what is set out in the instruction manual. All parts subject to wear such as fire grate are excluded from the warranty.



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WARRANTY

Are also excluded from the warranty:

Any damage caused by inadequate installation and / or tampering with the machine by the user and/or technicians not authorized by Clementi.

Damage resulting from masonry works.

The use of poor quality or unsuitable fuel for combustion could damage machine components causing the warranty to be void on them and the associated responsibility of the manufacturer.

Any damage caused by the transport isn't recognized, therefore we recommend carefully check the goods upon receipt, possibly sign the delivery note of the courier with reserve (specifying if the packaging is not intact, etc.) and immediately informing the Clementi or the retailer of any damage.

NELLA SPERANZA CHE SIATE SODDISFATTI DEL VOSTRO
ACQUISTO, NON CI RESTA CHE AUGURARVI...

BUON APPETITO!!!

HOPING THAT YOU ARE SATISFIED WITH YOUR PURCHASE
OF OUR OVEN, WE CAN ONLY WISH YOU...

BUON APPETITO!!!

Clementino Clementi





Il re del fuoco. Dal 1875.

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Clementi – il Re del Fuoco



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