

BARBECUE

HBBQ100

COPHHBBQ100



USER – Use and maintenance

INSTALLER - Installation manual

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USER

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IMPORTANT WARNINGS FOR SAFETY



This appliance is designed to be used for cooking in contact with the grill and must be installed outside the premises by consulting the instruction manual before use.

The nameplate with the characteristics, as well as shown on the first page, is attached to the box of the hob.

CAUTION



- The accessible walls can be very hot, keep children at a controlled distance.
- Close the valve of the GAS cylinder after use
- Do not modify the device.
- The pressure regulator to be used must comply with the current standard G30/G31 28..30/37 mbar
- The gas to be used G30/G31 (LPG) must have a maximum content of less than 10 kg.
- The GAS G20 (natural gas) must be distributed at 20 mbar and the system must be in compliance with the applicable standards.
- The barbecue is built in accordance with:
DIRECTIVE 2002/96/EC EU REGULATION 2016/426
REGULATION 1935/2004 (CONTACT WITH FOOD)
- The device must not be put into operation if it is subjected to a direct wind action of more than 8 kn (13 km/h)
- Be careful to correctly identify the type of GAS you have (see the nameplate with the characteristics).

CAUTION



- These warnings apply to the countries shown on the nameplate.
- Before using the device, read the instruction manual carefully. This contains, among other things, very important information regarding safety during installation, use and maintenance. Keep the instruction manual in a safe place for future reference and identification of the serial number.
- Make sure that air can circulate freely around the unit. This appliance is not connected to a device for the evacuation of combustion products, therefore it must be installed in the open air and not subjected to the direct action of atmospheric agents.
- In the event of a fault or malfunction, switch off the appliance, close the gas tap and do not attempt any repairs, which should only be carried out by an authorised service centre. Always require original spare parts. Failure to observe these instructions may compromise the safety of the appliance.
- Verify that when the appliance is on, the knobs are exactly in position " 0- " OFF.
- Gas appliances must be installed in the open air to function properly. Make sure that the installation is carried out according to the instructions in the "Installation" chapter.
- When storing the appliance for periods of inactivity, it must be placed in a suitable indoor environment. Be careful of any obstruction of the venturi tube by spider nests or insect obstructions.

IMPORTANT WARNINGS FOR SAFETY



CAUTION



- If the unit is delivered partially disassembled, follow the installation instructions carefully.
- If the rotation of the tap is hard or precarious, do not carry out any operation on the tap but close the gas and have the authorised service centre intervene.
- Do not modify or alter the device.
- Leaving the appliance unattended with objects, greases and oils can be dangerous and can cause a fire.
- The device must be used by responsible personnel. Caution: The use of inappropriate or non-compliant protections can cause fire and/or damage.
- Cooking with grease or oil can be dangerous or cause fires
- Fire hazard: Do not store objects on the cooking surfaces.
- In the event of a fire, never attempt to extinguish a flame/fire with water. Instead, switch off the appliance and cover the flame with, for example, a lid or a fireproof blanket.
- Metal objects such as knives, forks, spoons or lids should not be placed on the appliance as they can become hot.
- Do not leave the appliance unattended during cooking, which may release grease or oil.
- Do not touch the heating elements of the appliance while it is in operation. Let them cool down before cleaning.
- Do not keep flammable liquids or use spray cans near the barbecue.
- Keep any electrical cables and fuel supply lines away from hot surfaces.
- This device reaches high temperatures. Pay particular attention in the presence of the elderly and keep children under the age of eight away if not continuously supervised

DISPOSAL



The materials used for the construction of our barbecue are environmentally friendly and therefore recyclable. Packaging waste should not be left within the reach of children, but should be disposed of using the appropriate waste sorting channels. For the scrapping of your equipment you should use the possibilities of disposal at your dealer and / or your municipal administration, remember before scrapping your equipment to make it useless.

MANUFACTURER'S RESPONSIBILITY

The manufacturer declines all responsibility for damage to persons and property caused by:

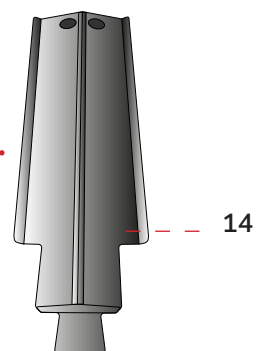
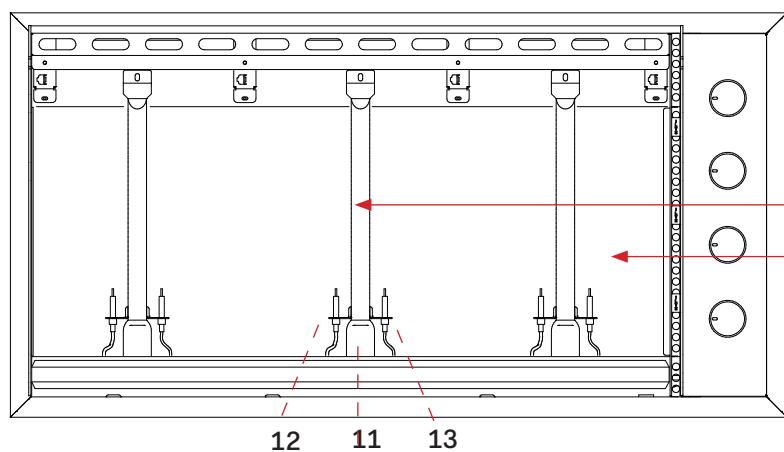
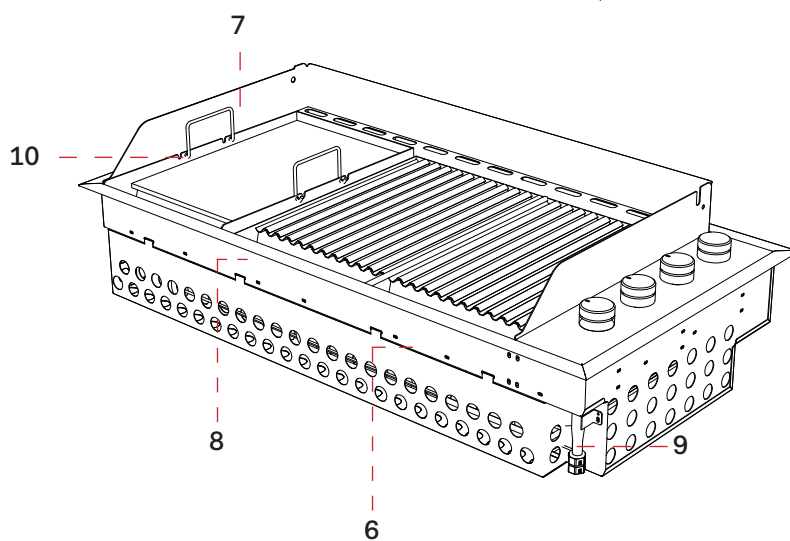
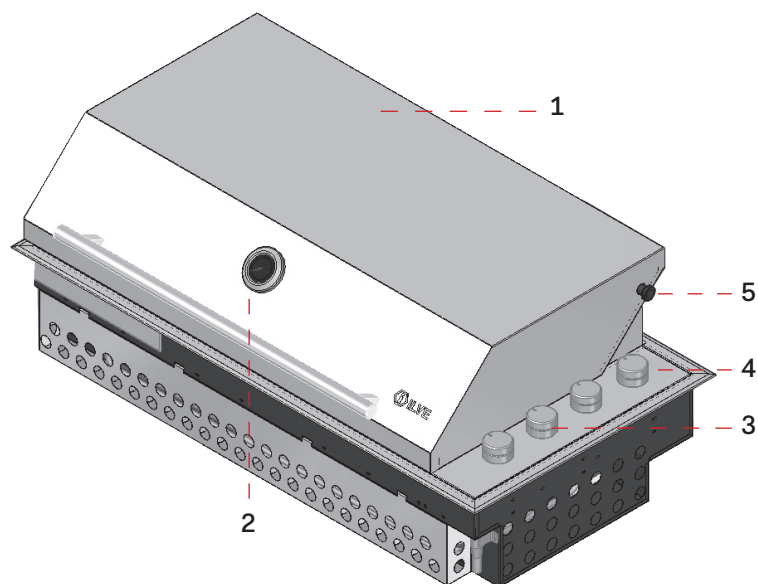
- use of the appliance other than as intended;
- non-observance of the instructions in the operating manual;
- tampering with even a single part of the device;
- use of non-original spare parts.

INSTRUCTIONS FOR USE

Description

COMPONENTS

1. Lid (optional)
2. Thermometer
3. Burner control knob (n.3)
4. Battery compartment cover
5. Locking device of the lid
6. Cooking plate n.3 (n.2+1)
7. Splash guard (optional)
8. Spatula
9. Tube for GAS connection
10. Handles to lift the grids
11. Burner (n.3)
12. Spark plug
13. Thermocouple
14. Deflector n.2



INSTRUCTIONS FOR USE

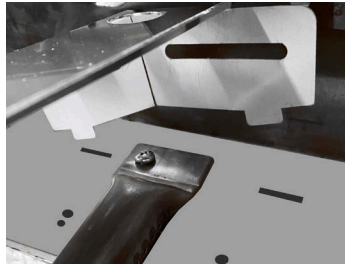
First ignition

Control functions



Before you turn on the barbecue:

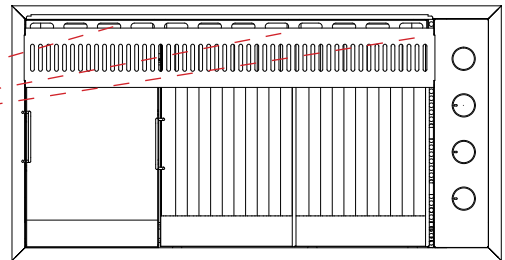
- check that all connections are in order;
- open the lid;
- Check that all the burner control knobs are in the closed position (0 -).
- Make sure that the cooking surfaces are clean.
- Open the general gas tap: LPG cylinder / methane gas distribution net



Before switching the burner make sure that the deflector is in the right position and then you can use the ribbed plate.

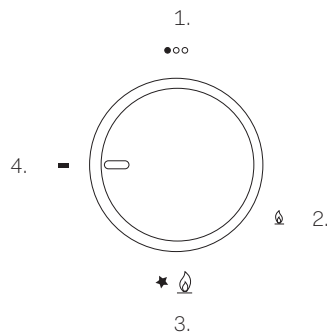
Ignition instructions

- To ignite a burner, press the knob and turn it to the 'MAX' position
- Keep it pressed for at least 5 seconds (automatic ignitor), release it and visually check that it has been ignited from the specific openings (see photo).
- If the burner has not ignited, turn the knob to the closed position (0 -). Wait at least 60 seconds, then repeat the ignition procedure.



Serigraphy of the knob

1. Burner detection
2. Minimum
3. Maximum
4. Closed



Ignition not working

If the automatic system does not work, check the state of the battery to replace it (see next page) or call the service department.

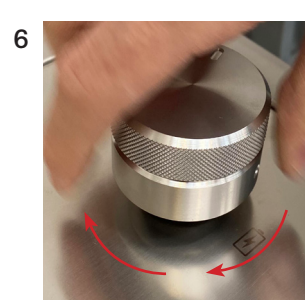
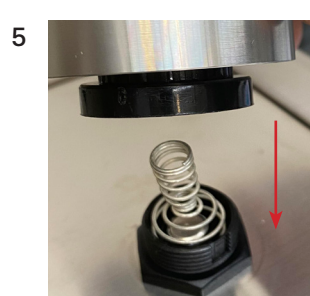
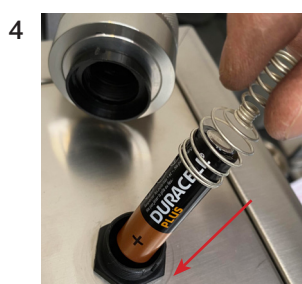
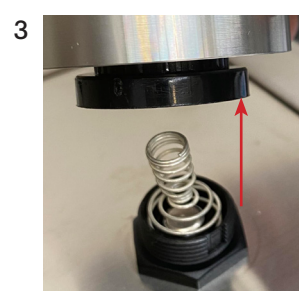
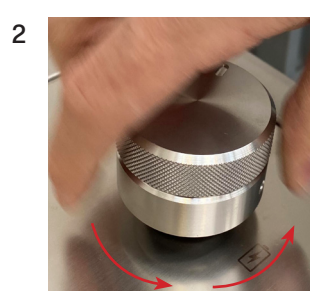
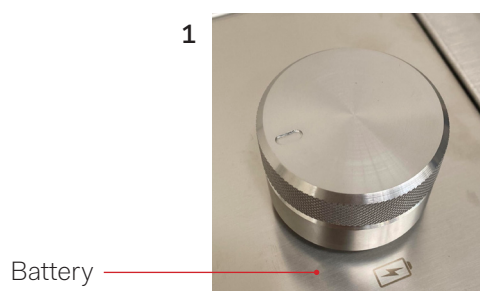
1. However the burners can be ignited in another way (not recommended for safety):
2. Lift the grills with the handles provided
3. Have a lighter or a match not smaller than 20 cm
4. Light the flame and approach the burner by turning the specific knob

INSTRUCTIONS FOR USE

Replacing the ignition battery

How to replace the battery

1. This barbecue has a battery to ignite the burners. It is located under the steel lid with the ILVE logo just above the knobs.
2. Battery type: AA 1,5 Vdc
3. Unscrew and remove the battery (pay attention to the contact spring)



INSTRUCTIONS FOR USE

Cooking tips

Preheating of cooking zones

This barbecue has burners with rapid heating of the cooking plates (preheating of 5-6 minutes)

Heating times of the plates	100°C	3 '
	150°C	6 '
	200°C	9 '
	250°C	13 '
	275°C	16 '

ATTENTION: before starting cooking, it is advisable to pour a little water into the fat collection trays of the plates, which makes cleaning easier

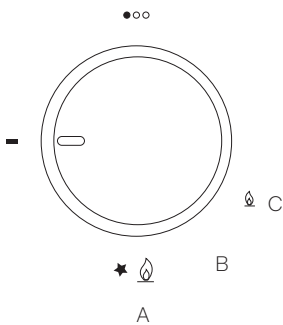
Grilling

The food to be cooked must be placed directly on the plate and according to the need the burner can be adjusted:

A - Positioned at maximum for red meat cooking

C - Positioned at minimum for cooking white meat and/or vegetables

Regulator (Knob)



A - Max
B - Med
C - Min

Type of cooking

Knob posit

Time min.

Sliced aubergines	B	8
Peppers	B	20
Sliced courgettes	B	11
Fish (sea bream weighing about 200 g)	B	10
Hamburger	B	11
Chicken steaks	B	5
Porterhouse (2 cm thick)	B	8
Sausages	B	6

Cooking with the use of the lid

The use of the lid creates the oven effect and is therefore recommended for cooking:

- whole chicken or half chicken
- rolled roast meat
- large-sized food

CAUTION: the thermometer in the lid must not exceed the red indication (approx. 300°), in this case it is possible to reduce the temperature by lowering the burners to the minimum, and/or by turning off one or more burners.

CAUTION: at the end of cooking, turn the knob clockwise, always positioned in 0 –

CAUTION: always close the valve of the GAS cylinder at the end of use

ATTENTION: at the end of cooking before closing the lid, always make sure that the GAS has been excluded

INSTRUCTIONS FOR USE

Cleaning and care

Plates cleaning



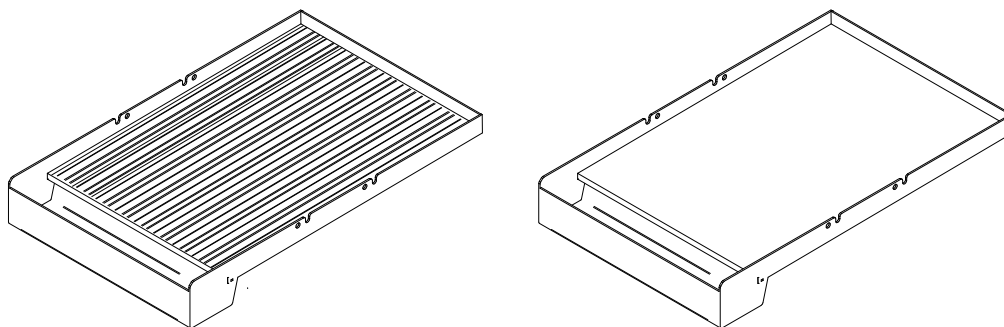
It is recommended to clean the cooking zones after each use and to remove the oily residues from the fat collection area

CAUTION: ensure that the burners are off and that the cooking zones are cold

Remove all residual materials and grease from the plate using a suitable tool

To facilitate cleaning the cooking plates can be removed (with the appropriate handles)

It is advisable to clean thoroughly after each cooking session. Remove the cooking residue with the hotplate and the fire at minimum. Pour a small amount of water on the plate and, always with the paddle, continue to clean the plate. Once the water has completely evaporated, repeat the same operation several times until the desired result is achieved. It is extremely important to clean with the hot plate.



Outer surface in steel

CAUTION: pay particular attention to the cleaning of the knobs and adjacent parts so that the cleaning products do not spoil the screen printing or enter the tap area

Clean with lukewarm water and non-corrosive liquid detergent and then dry with a soft cloth or microfibre cloth

INSTRUCTIONS FOR USE

Cleaning and care

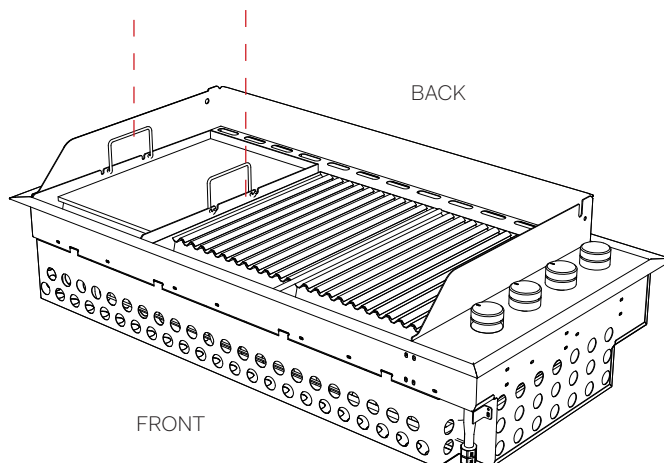
Burners

Inspect the burners for food residue and check that the burner tube is not obstructed

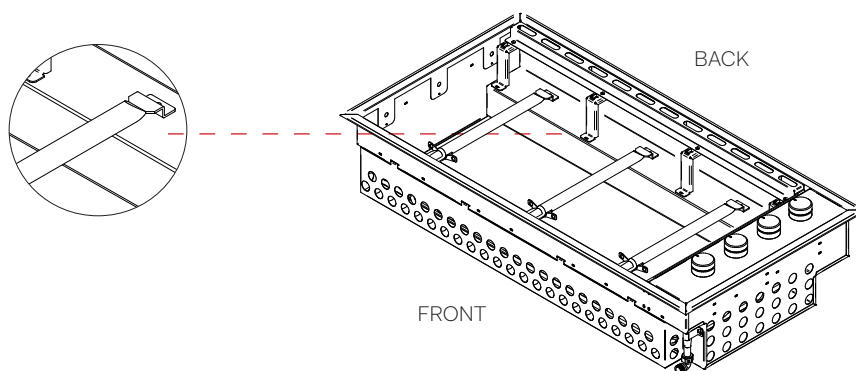
If it was necessary to extract the burners at any time, remember that: these are operations to be carried out by competent personnel using the following procedure.



1. Remove the plates with the provided handles



2. Unscrew the screws (x2) and remove the burner



INSTRUCTIONS FOR USE

Possible malfunctions

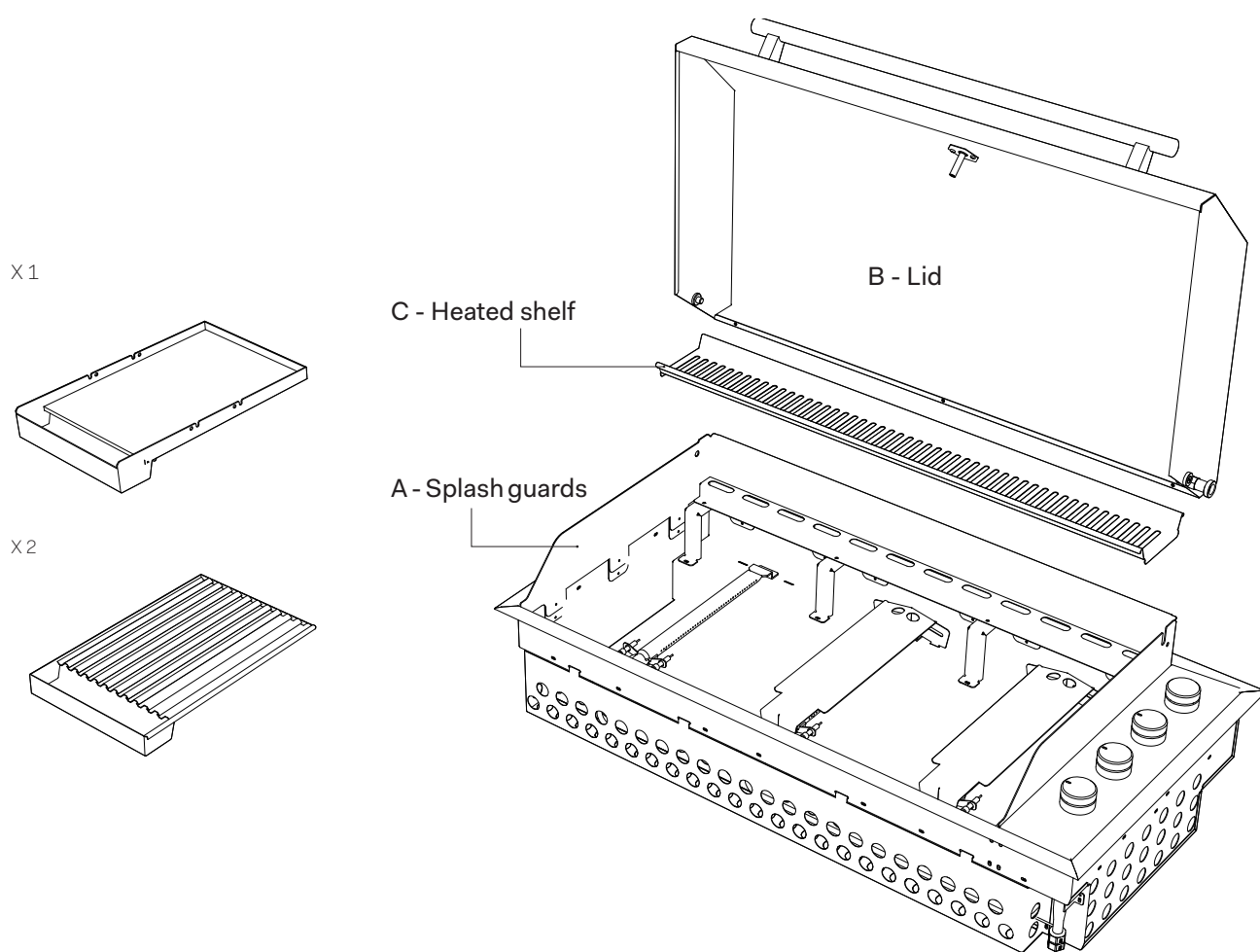
ANOMALY	POSSIBLE CAUSE	REMEDY
The burner does not ignite, the flame is weak even in the maximum position of the knob.	The gas pressure is insufficient. The hose is abnormally bent. The burner is only ignited manually.	Replace the fuel bottle. Straighten the hose. Check the ignition devices (electrode position, cable).
The burner ignites but does not remain ignited in the maximum position after releasing the knob.	The flame does not heat sufficiently the safety thermocouple connected to the tap.	Check the position of the thermocouple; if necessary, contact your authorized service center.
The burner ignites but does not remain ignited in the minimum position after releasing the knob.	The flame does not heat sufficiently the safety thermocouple connected to the tap. The tap by-pass screw has been incorrectly adjusted or tampered with.	Check the position of the thermocouple; if necessary, contact your authorized service center. Contact your authorized service center.
The flame coming out of the burner is unstable and not homogeneous.	The burner is dirty. The burner is badly positioned.	Gently clean the burner, especially the flame holes. Check the correct position of the burner.
The tap is difficult to operate.	The tap needs to be lubricated.	Contact your authorized service center.

INSTRUCTIONS FOR USE

Lid application (optional)

Proceeding

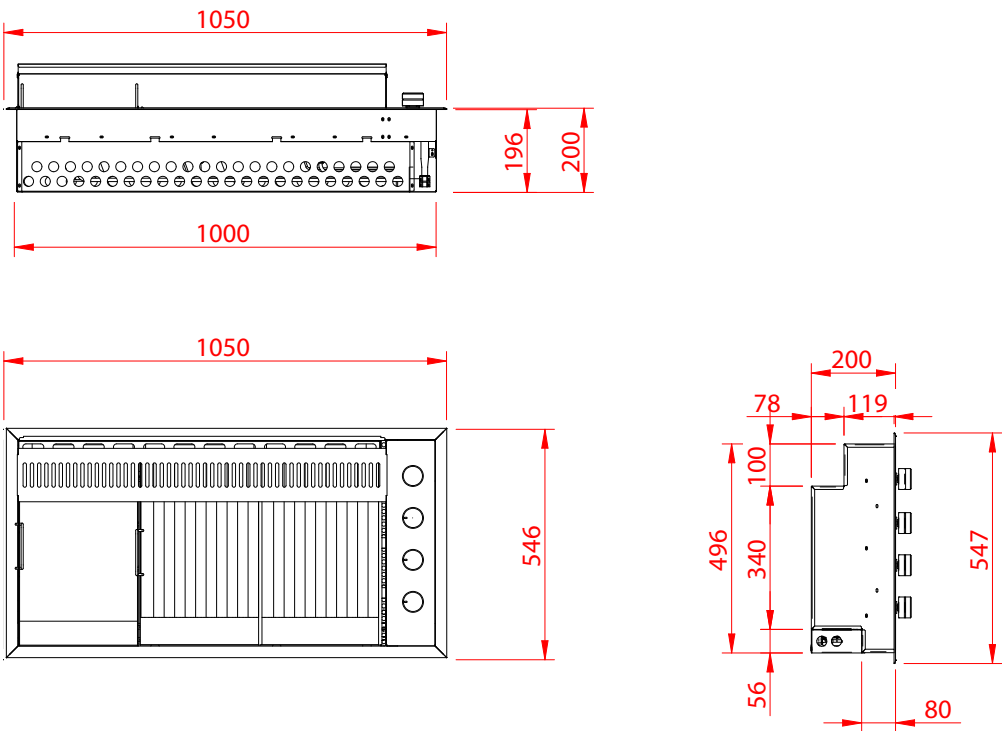
1. Remove the cooking plates using the handles provided.
2. Insert the splash guard (A) into the barbecue case and screw them onto the highlighted parts with the screws provided.
3. Once the screws are secured, you can replace the plates.
4. The heating shelf is hooked onto the upper edge of the splash guard.
5. Insert the cover into the slots of the splash guard as highlighted (c)



INSTALLATION INSTRUCTIONS

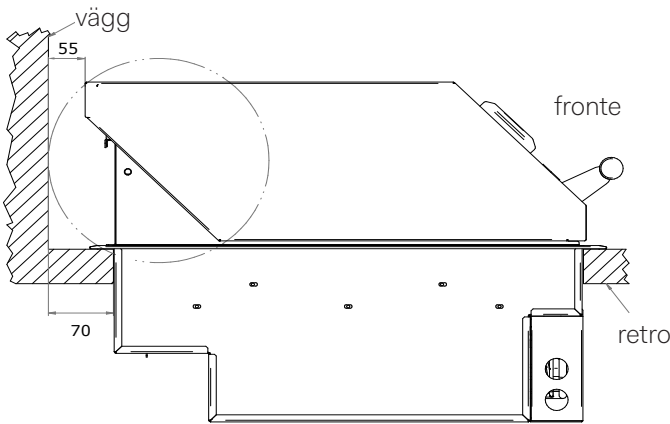
Dimensions

Barbecue dimensions



Measures to be respected for models with lid

For models with a cooking lid, a specific clearance of at least 70 mm is required at the back of the barbecue between the back and the hole of the top. This is so that the lid can be opened easily.



INSTALLATION INSTRUCTIONS

Placement

Built-in appliance



- The barbecue requires a panel to act as a barrier that must be positioned 30 mm below the base of the unit in compliance with the current UNI EN 498 standard.
- The compartment must be made of non-combustible materials. Suitable materials for construction include masonry, granite, marble, Hardiplank®, Villaboard®, used on a metal or brick structure with a strength of at least 200°C.
- The appliance requires ventilation openings in the front wall of the compartment as shown in the drawing

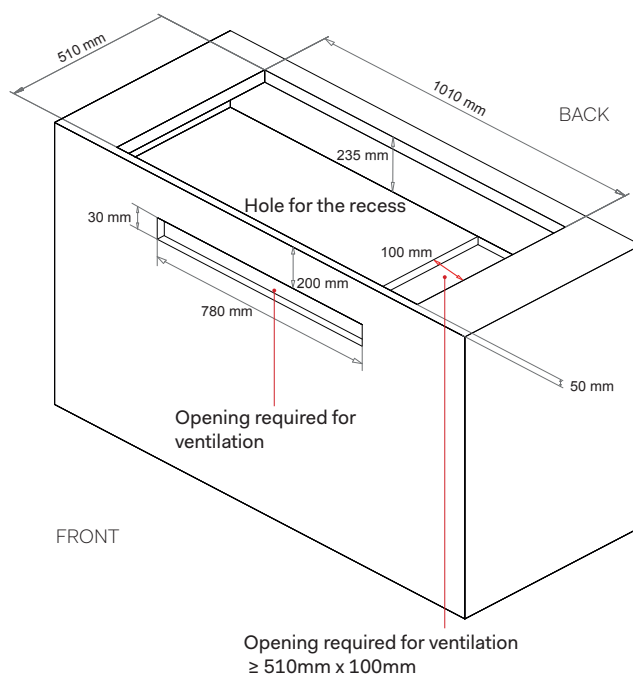
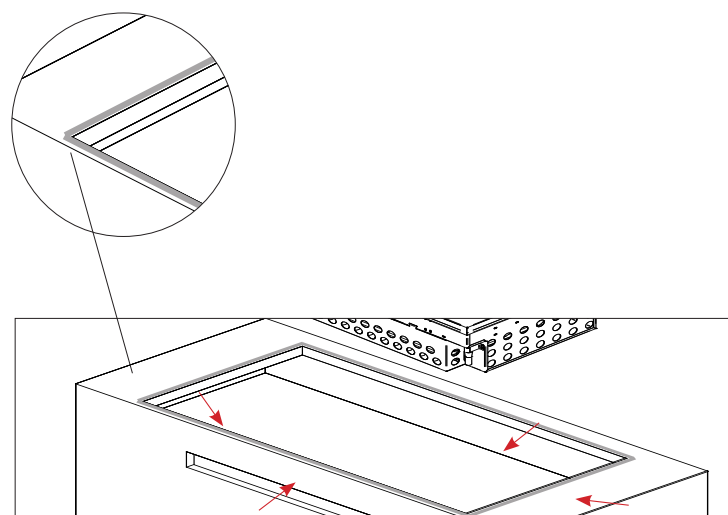
Dimensions

- CAUTION: the casing must be made of non-combustible material with dimensions as shown in the drawing.
- When installing the appliance against a wall or wall, it is essential that the materials are non-combustible. all combustible materials must be kept at least 600 mm away from the barbecue

INSTALLATION INSTRUCTIONS

Placement

To prevent the seepage of liquids under worktops, it is essential to apply the special gasket that is supplied with the worktop.



WARNING: The barbecue requires adequate ventilation and therefore an open 780 mm x 30 mm opening (as shown in the drawing) in the front. This opening allows proper ventilation in the compartment for proper combustion, while in the case of LPG and a possible gas leak, the opening favours the exit of the GAS.

CAUTION!



The appliance may only be used on a level surface in the open air.

Never install the barbecue inside buildings, garages, shacks or covered passageways or inside boats, campers or caravans. This is to prevent the possible development of fires or carbon monoxide that can cause toxic effects or asphyxiation.

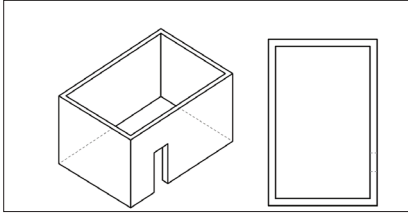
The compartment in which the appliance is installed shall comply with one of the following requirements:

1. A compartment with walls on all sides, but with at least one permanent opening at ground level and without upper cover.
2. Inside a partial compartment that includes a top closure and no more than 2 walls.
3. Inside a partial compartment comprising a top cover and more than 2 walls; in this case the following principle applies:
4. At least 25% of the total surface area of the walls is completely open and at least 30% of the remaining surface area of the walls is open and free
5. In the case of balconies, at least 20% of the total area of the side, rear and front walls must be and remain open and free.

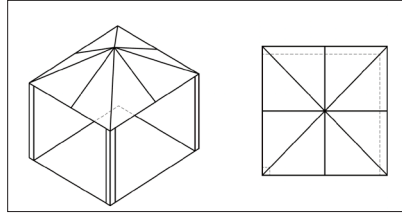
INSTALLATION INSTRUCTIONS

Placement

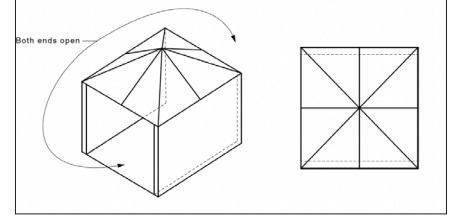
Placement 1



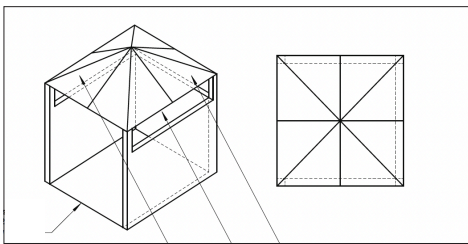
Placement 2a



Placement 2b



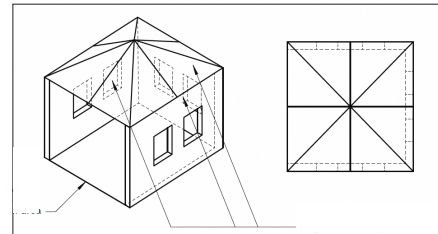
Placement 3



Open side for at least 25% of the total surface area of the walls

In total 30% or more of the remaining surface area of the walls is open and free

⚠ Placement 4



Open side for at least 20% of the total surface area of the side walls.

The remaining surface of the side, rear and front walls must be and remain open and free.

CORRECT LOCATION

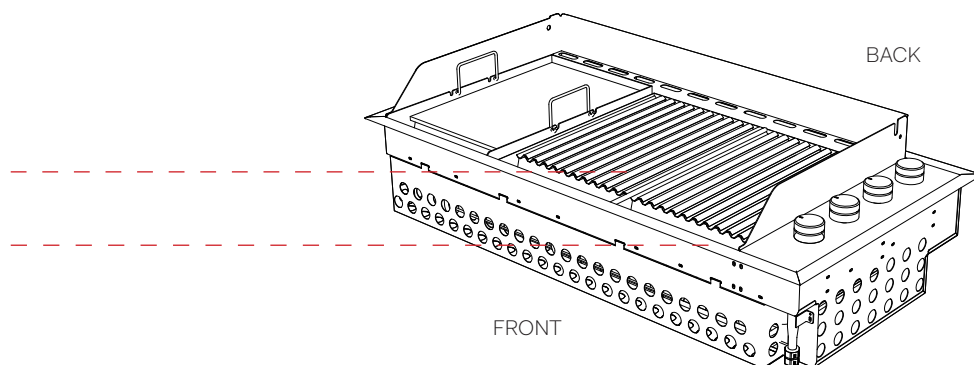
- The appliance must not be installed on combustible material. The minimum distance from combustible materials is 600 mm.
- The free height above the cooker hob with respect to combustible materials must be at least 700 mm.
- The device must be installed in accordance with the applicable standards
- For the use of LPG the cylinder must be placed on a flat surface.
- The barbecue is intended to be mounted in a TOP with a depth of at least 600 mm.
- Avoid positions exposed to the wind as they could affect the cooking and the efficiency of the burners. If such a position cannot be avoided, screens may be required.

INSTALLATION

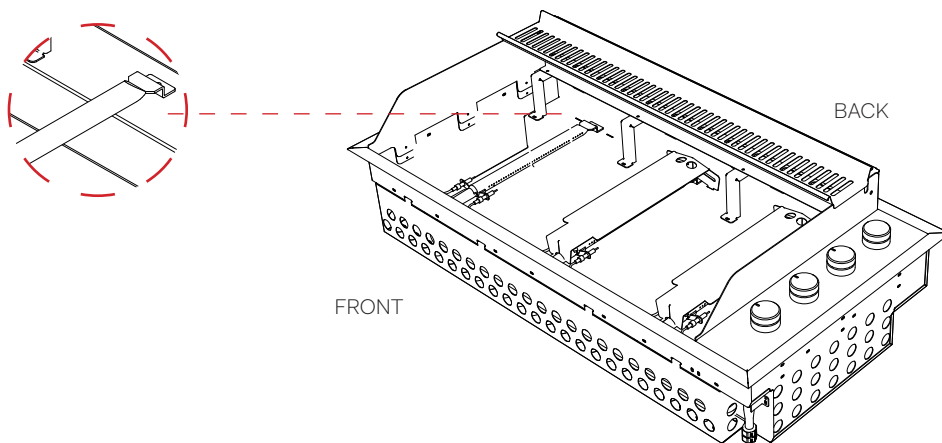
Adaptation to different types of gas

Replacement of injectors:

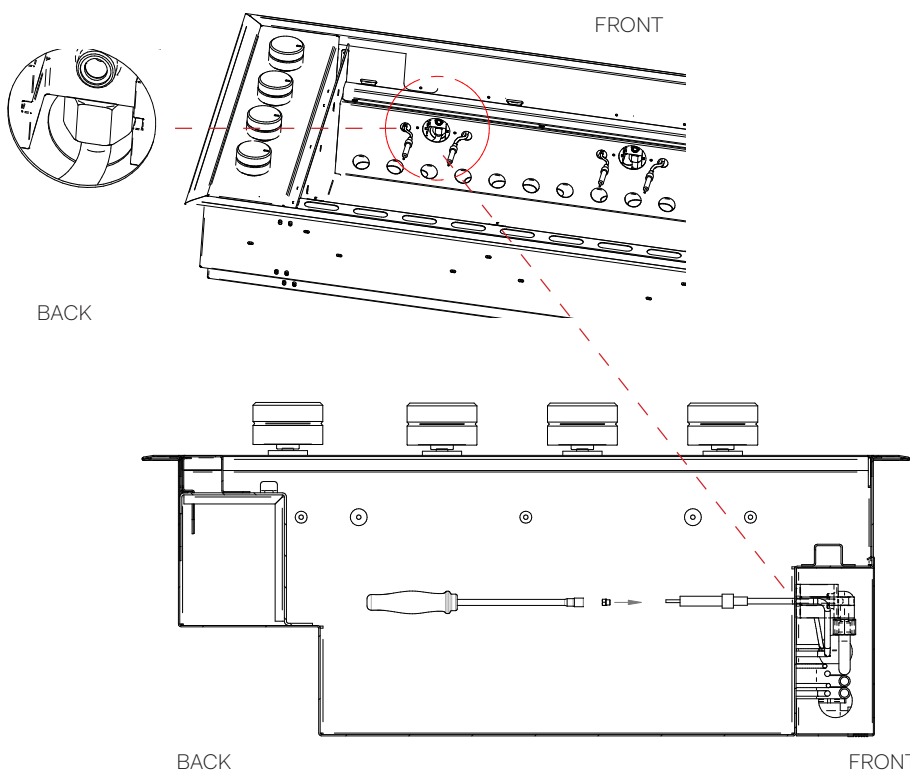
1. Remove the plates with the provided handles



2. Unscrew the screws (x2) and remove the burner



3. Once the burners have been removed, unscrew the injector and replace it



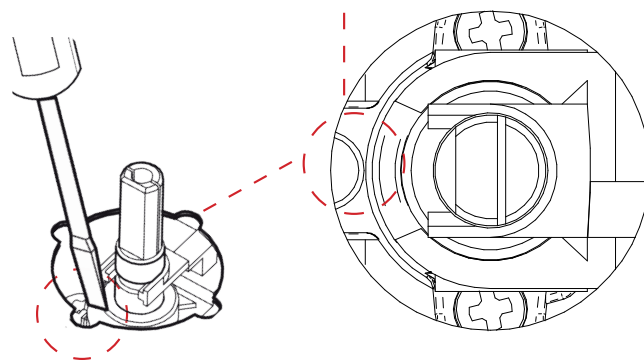
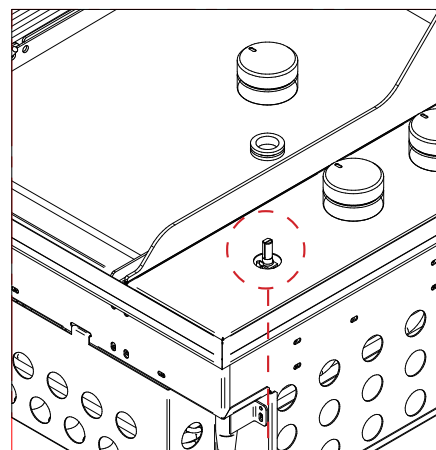
INSTALLATION

Adaptation to different types of gas

Setting the minimum

Ignite one burner at a time and set the flame to maximum.

1. Remove the knob of the corresponding gas tap, insert a screwdriver as in the part highlighted in red in the images
2. Put the tap in the minimum position.
3. Unscrew by turning to the left to increase the flame or screw to the right to decrease it.
4. If a liquid gas (Butane - Propane) is used, the adjusting screw must be completely screwed in.



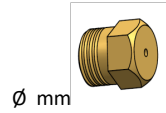

Air regulation

The burner air adjustment must be carried out using the supplied screw as follows:

- if methane GAS is used, the screw is placed in the appropriate hole (see figure) and screwed in all the way.
- in the case of liquid GAS the screw is not used



Gas jets adjustment table

		BR1	BR2	BR3
	Qmax kW	3,15 / 3,00 ⁽³⁾	3,15 / 3,00 ⁽³⁾	3,15 / 3,00 ⁽³⁾
	Qmax g/h	229	229	229
	Qmin kW	0,95 / 1,20 ⁽¹⁾ / 1,05 ⁽²⁾	0,95 / 1,20 ⁽¹⁾ / 1,05 ⁽²⁾	0,95 / 1,20 ⁽¹⁾ / 1,05 ⁽²⁾
	Qmin g/h	69 / 87 ⁽¹⁾ / 76 ⁽²⁾	69 / 87 ⁽¹⁾ / 76 ⁽²⁾	69 / 87 ⁽¹⁾ / 76 ⁽²⁾
	G30/G31 28..30/37 mbar	0,85/0222	0,85/0222	0,85/0222
	G30/G31 50 mbar	0,74/0222	0,74/0222	0,74/0222
	G30 37 mbar	0,78/0222	0,78/0222	0,78/0222
	G20 20 mbar	1,21/0309	1,21/0309	1,21/0309
	G20 25 mbar	1,05/0210	1,05/0210	1,05/0210
	G25.3 25 mbar	1,21/0309	1,21/0309	1,21/0309
	G30/G31	0,52	0,52	0,52
	G20	REG	REG	REG
	G25	REG	REG	REG
(1)=G30/G31 50 mbar	(2)=G30 37 mbar	(3)=G20 25 mbar		

INSTALLATION

Safety for gas cylinders

Gas cylinders



- The apparatus, once converted for the use of LPG, is designed to use different types of gas cylinder depending on the installation made. See chapters on Installing, Preparing and Connecting the Cylinder.
- The LPG cylinder shall be manufactured and marked in accordance with the specifications for LPG cylinders in use in the country.
- The cylinder tap must be closed when the appliance is not in use.
- Gas cylinders must be kept in a suitable housing out of the reach of children.
- When disconnecting the gas cylinder, make sure that the control valves are in the closed position (O).
- Before disconnecting, remove the cylinder from the housing in which it may be located.
- When reconnecting the hose to the cylinder, make sure that all connections are tight before repositioning the cylinder in its compartment.
- Perform a leakage check as described below after each connection of a new cylinder.
- The above provisions also apply to barbecues on mobile trolleys (max. cylinder capacity 5 kg).

Check for leaks

- Ensure that all gas taps are in the closed position (O)
- In a container, mix water and detergent or soap, use an electronic leak detector.
- After connecting the hose, open the gas cylinder tap or, if necessary, the tap of the network.
- The presence of bubbles indicates a leak, in the case of an electronic leak detector an alarm is triggered.
- Close the valve and re-tighten the connection, possibly by inserting a new seal. Repeat the leak test.
- If the leakage persists, close the gas and contact an authorized and licensed gas system maintainer to fix the leakage.

INSTALLATION

Connection of the lpg cylinder

Connecting the regulator to the cylinder

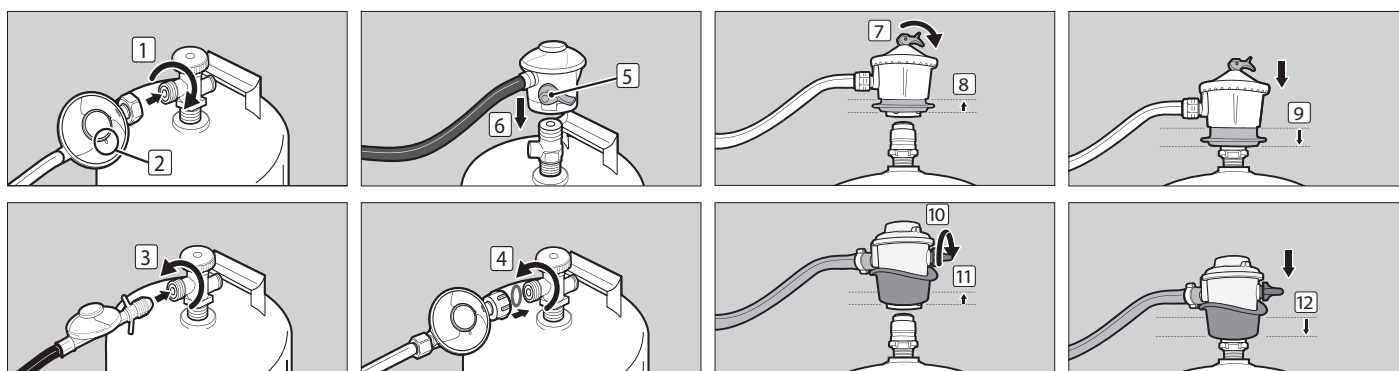
CAUTION



- Connect the regulator to the liquid propane gas cylinder. The pressure regulator to be used must comply with the current standard G30/G31 28..30/37 mbar
- Make sure that the valve on the liquid propane gas cylinder or regulator is closed.
- Some regulators are connected by pressing and disconnecting by pulling, while other types of regulators are equipped with a nut with left-handed thread for connection to the cylinder valve. Identify the type of regulator and follow the connection instructions specific to that regulator.
- Handle gas cylinders carefully, even if they appear empty, in compliance with the safety regulations in use.
- Do not use dented or rusty gas cylinders
- Do not disconnect the gas cylinder from the appliance while it is in operation. Any work on the gas cylinder must be carried out away from the appliance.

Connect by turning counterclockwise

Screw the regulator to the cylinder by turning the connection counterclockwise (3) (4).



Connect by turning the lever/clicking it into position

Move the regulator lever (5) to the lowered/off position. Press the regulator on the cylinder valve until it clicks into place (6)

Connect by sliding the ferrule

Make sure that the regulator lever is in the closed position (7) (10). Raise the ferrule of the regulator (8) (11). Press the regulator on the cylinder valve and hold down. Slide the ferrule down to close (9) (12). If the regulator does not lock, repeat the procedure.

INSTALLATION

Gas connection

CAUTION

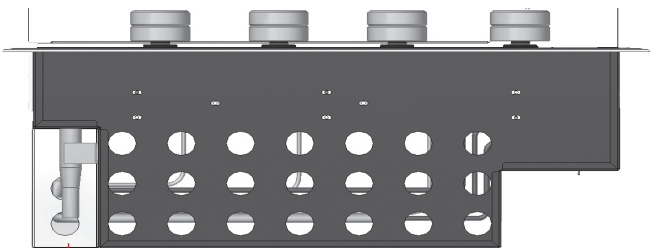


The installation must be carried out only by qualified personnel in compliance with the regulations in permanently ventilated rooms according to UNI 7129 01/02/03/04 - 7131. Device for installation in the open air or in always ventilated environments.

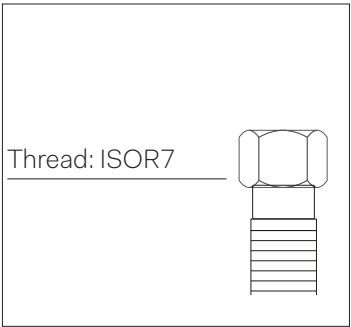
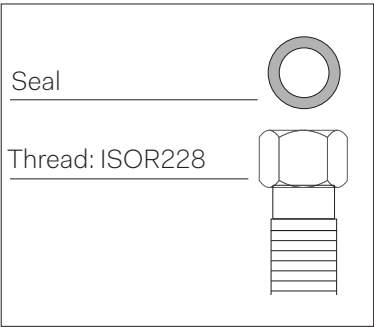
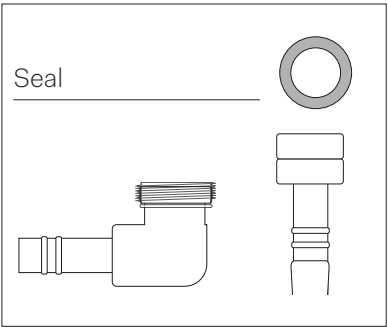
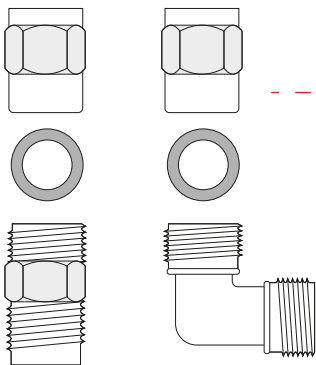
**Instructions
(UNI 7129/7131)**

The appliances must be connected to the gas network by means of rigid or flexible metal pipes (maximum length 1.5 metres) suitable for gas appliances. The connection pipes and their maximum lengths must comply with the applicable standards (UNI CIG 9891), be replaced before expiry date (if indicated on the pipe) and connected to the appliance by means of the ISO R228 threaded connection (fig. A) with the interposition of the seal, or ISO R7 (fig. A) with a metal seal on the thread (sealing materials may be used provided they are declared suitable for gas connections).

Fig. A



HBBQ100
HBBQ100C



Once the connection has been made, it is recommended to check the tightness of the connections with special foams (NO FLAME).

