

La Forge de Megève
986 route de prariand
74120 Megève
04.50.21.00.30



User manual charcoal raclette grills



Description

The appliance is composed of five steel and wooden elements, the spruce board, the steel support base, the vertical coal box, the slide member and the detachable cheese holder. Products are delivered assembled.

Before first use

The charcoal raclette grills must be installed on a stable horizontal support before use.

All new appliance must be lit on the outside for the first time, and be kept glowing at least 30 minutes before first cooking, it's going to smoke, which is normal.

It's important to use a very dry quality charcoal to limit the inconveniences such as the smoke, the bad smells, the carbon monoxide ...

For information purposes there is a standard nf on the charcoal: « **NF B 5510** ».

The carbon monoxide can cause simple headaches in small doses, and cause the death in the extreme cases.

For a private use it's necessary to ventilate the room for a use inside.

It's important to know that the smoke released by the charcoal at the time of the ignition and at the time of the extinction is more harmful, it's preferable to make these two steps outside.

To help you, the coal must be very red during the use of the device inside.

For the catering professionals, it's compulsory to verify the compatibility of your establishment, it's possible that you are obliged to establish a balance sheet of your ventilation and the rate of carbon monoxide by a professional, maybe too an installation of detectors ...).

Ignition

The device can be light on like a classic barbecue.

Start by placing a barbecue lighter or small woods in the fireplace, light on by means of matches and put a little charcoals on the top. When this one is bright red, fill it again with charcoal.

It's also possible to remove the slide member, and lay a beforehand lit blowtorch, in front of the charcoal-filled coal box. Once turned on, it may be interesting to use a hairdryer to activate it more.

Warning! Don't use alcohol, gasoline, or similar fluid to light or reactivate the brasero. The brasero will become very hot, take the necessary precautions such as keep out of the reach of children and pets...

Cleaning

There not special maintenance for the appliance, except empty it, cleaning it with a paper towel (especially not water), and oil the outside of the apparatus once a year. After oiling it will have to be reheated 30 minutes before use, as any new device.