

# focus<sup>®</sup>

## barbecue SIGMAFOCUS



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**A – Description**

**Warning!**

Failure to comply with the safety information, danger warnings and operating instructions in this manual could result in explosion, fire, serious injury or death. It is essential to comply with all local and national regulations, as well as EC standards, when using the Sigmafocus barbecue. The appliance must not be modified.

**Description**

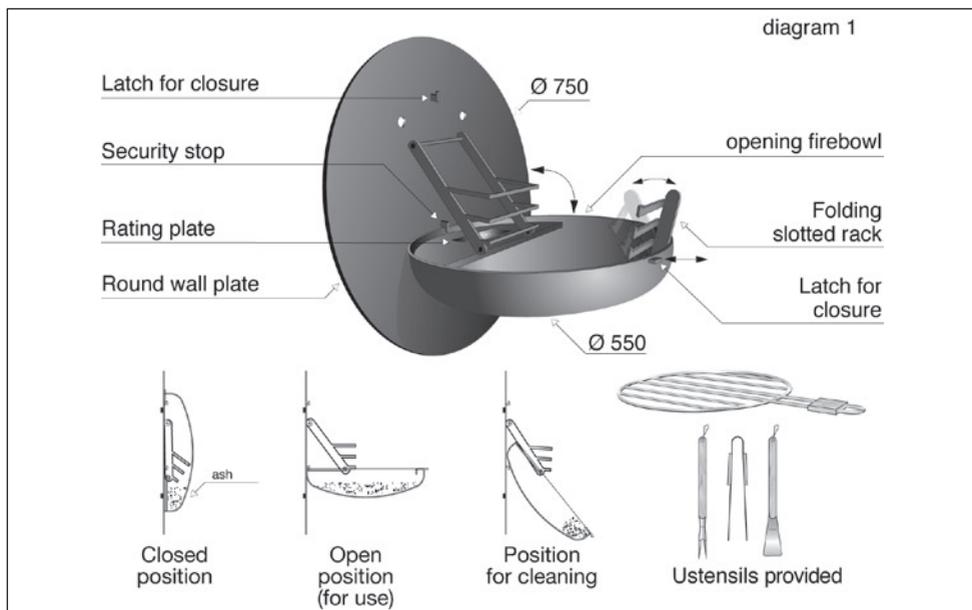
Sigmafocus barbecue

Created and distributed by Atelier Dominique Imbert S.A.S., 34380 Viols le Fort, France.

This wall barbecue consists of:

- a round steel plate that attaches to the wall
- a hinged firebowl that swings into an open position for use and folds shut when not in use
- a grill and barbecue utensils.

This barbecue complies with EC standard EN 1860-1.



## B - Assembly instructions

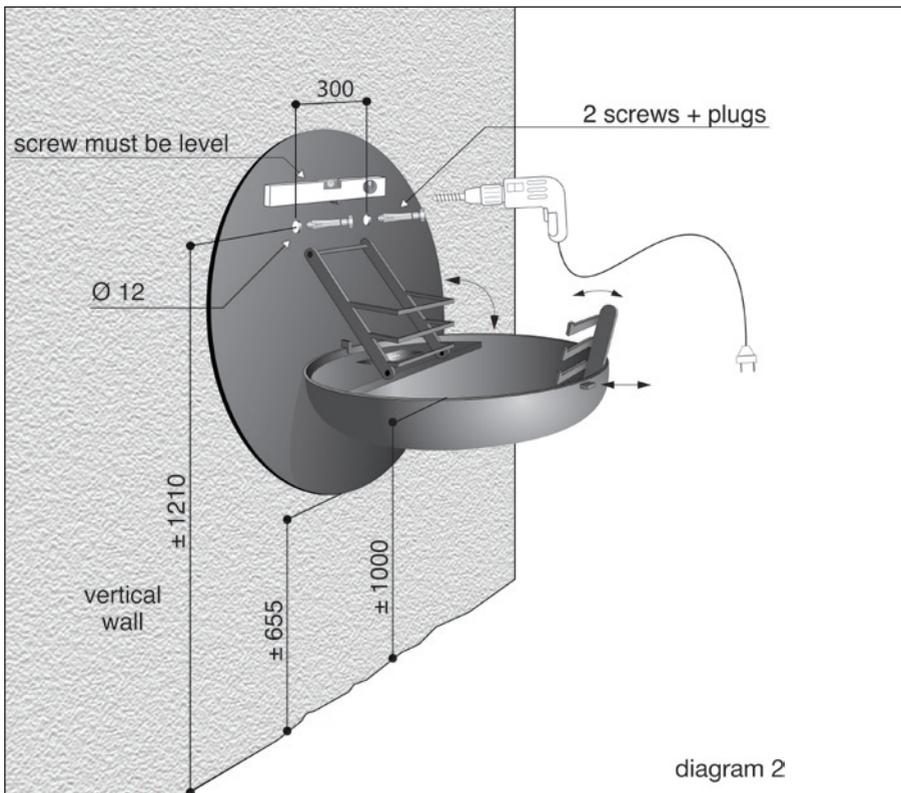
It is essential to comply with all local and national regulations, as well as EC standards, when installing the Sigmafocus barbecue.

The wall where the barbecue is to be attached must be vertical, sturdy and must not contain any combustible materials.

The  $\varnothing$  750 mm round wall plate is fixed to the wall using two screws (with plugs) suited to the construction material of the wall. The screws must be aligned horizontally with each other.

Diagram 2 shows the average height at which to attach the barbecue to the wall. It is essential to ensure that the ground below the barbecue (over a minimum surface area of 2 square metres) is clear of materials or objects that are combustible or could be damaged by heat.

A folding slotted rack can be lifted and locked into place to hold the handle of the grill at the desired height.



## **C - Safety and usage information**

It is essential to comply with all local and national regulations, as well as EC standards, when using the Sigmafocus barbecue.

- The Sigmafocus is designed for outdoor use only and should be used exclusively for cooking.
- The recommended fuel for the Sigmafocus is refined charcoal (with high carbon content) that complies with EC standard EN 1860-2.
- Do not use the barbecue in strong winds. Do not pour water over hot coals to extinguish them, due to the risk of being burned by steam and of damaging the appliance by the sudden temperature change.
- When the firebowl is locked in its horizontal opened position, lift the slotted rack for the grill handle all the way to the stop so it is fully upright.
- The slotted racks on either side of the firebowl allow three positions for the grill height.
- The different levels for the grill allow for flexibility in cooking temperatures. The highest level is used mainly to keep food hot.
- The volume of the bottom half of the firebowl means that the ash does not need to be emptied after each use. It is advisable to leave a small amount of ash at the bottom of the firebowl in order to minimise direct contact between the charcoal and the appliance itself.
- As charcoal can easily absorb moisture and burn badly as a consequence, it should always be stored in a dry location.
- To avoid the firebowl filling with rainwater, ensure that it is closed once the embers are completely extinguished and the appliance is cold.
- Do not touch the firebowl without the protection of heat-resistant oven gloves, or try to close the barbecue when the embers are not completely extinguished or when the barbecue is still lit.
- It is possible to use a hand bellows to aid in lighting the charcoal.

## **D - Operating instructions**

- The first time the barbecue is used, it is essential to keep the charcoal burning for at least half an hour with the grill in place and the metal ends of the barbecue tools over the grill, before any food is cooked, in order to eliminate any residual grease or dust from manufacturing or packaging.
- The quantity of charcoal used per barbecue should not be over 1.5 kg. It is possible to add charcoal to the barbecue during cooking as long as the total amount does not exceed this weight.
- Ignition appliances and solid and liquid lighter fuels used for lighting the barbecue must comply with EC standard EN1860-3.
- Solid or liquid lighter fuels can be used in the quantities indicated on the usage instructions for these products. They should not be stored near the barbecue.
- It is imperative to let the fire burn for a minimum of 30 minutes until a layer of ash covers the charcoal before commencing cooking.
- During use, it is advised to wear heat-resistant oven gloves, to avoid wearing clothing with wide, loose sleeves, and above all, not to lean over glowing charcoal.
- It is not necessary to cook at extremely high temperatures. The best results are obtained with medium temperatures to avoid charring the food and overheating of the barbecue.

### **Warnings complying with European standard EN 1860-1**

**Warning! This barbecue will become very hot. Do not move during use.**

**Warning! Do not use in enclosed spaces.**

**Warning! Do not use alcohol, petrol or any other similar liquid to light or relight the barbecue.**

**Warning! Do not leave the barbecue within the reach of children or pets.**



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