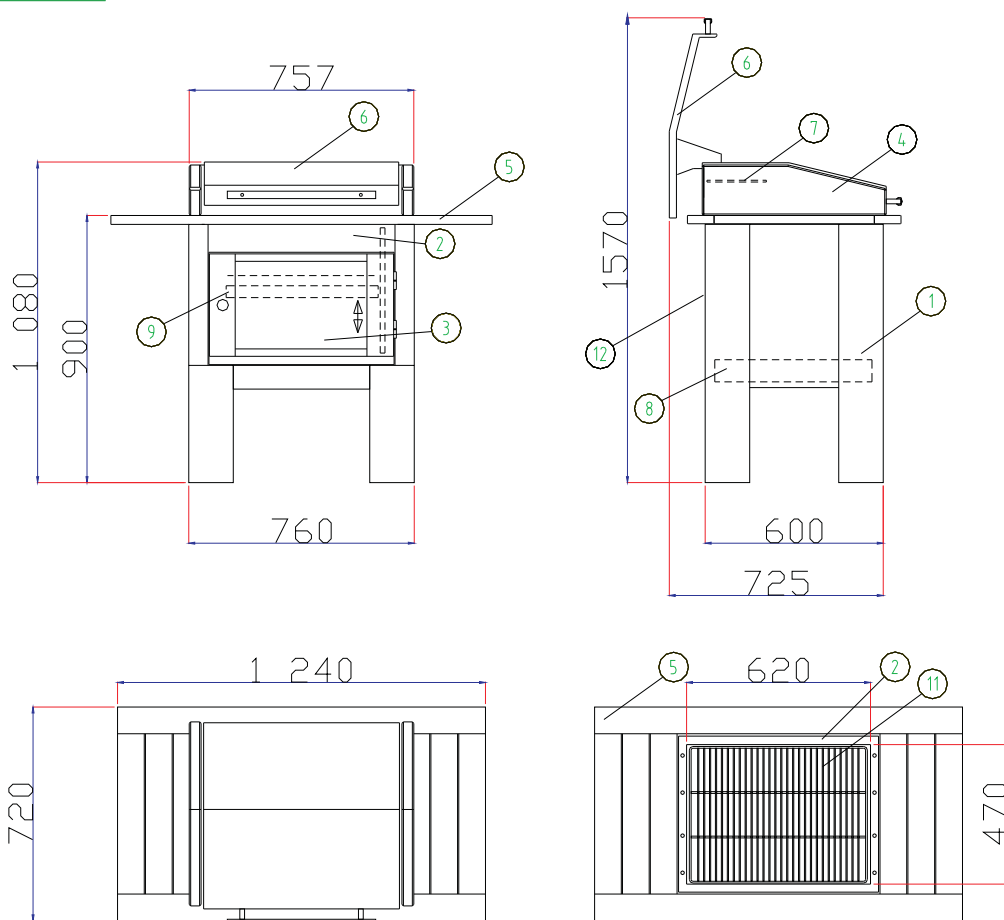




VALUGRILLI

MODERN



DELIVERY CONTENTS

WEIGHT 240 kg

	PART	qty	MATERIAL	FINISHING	COLOUR	OPTIONS	EXTRA CHARGE
1	cover stones edge stone 145x870 front edge stone 145x395 front edge stone 65x475 lower front stone 80x440 upper front stone 80x610 lower side stone 300x550 upper side stone 170/95x620	6 2 2 1 1 2 2	soapstone part no. 4		grey		
2	furnace	1	steel	painted	black		
3	glass door	1	steel / glass	painted	black		
4	upper side stones	2	soapstone		grey		
5	worktop	1	heart treated wood	teak oil	brown	granite (black)	yes
6	lid	1	stainless steel				
7	heating level	1	stainless steel				
8	mounting parts middle frame upper frame (in parts)	1 2+2	zinc steel				
9	adjustable grate	1	steel, stainless steel				
10	supply bag	1	plastic				
11	grill grating	1	stainless steel				
12	back plate	1	stainless steel				



MOUNTING INSTRUCTIONS FOR SOAPSTONE GRILL HELSINKI

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Content of delivery:

Open the package carefully. Check immediately with the list as you unpack the delivery that it includes all the parts and no damages have occurred during transport.

Please use a battery-driven screw fastener and a 10 mm box key. Do not use the screw fastener for the final tightening but use a 10 mm fork spanner or ring spanner instead. Make sure that the joints of the stones match.

ATTN! If a once mounted screw is detached from the stone, make sure that the new screw matches the original screw thread that formed during the first time installation. When you re-drive a screw, drive it first by hand and then use tools.

In addition, you need a 4 mm hex wrench in the mounting phase.

Set the grill onto a flat, horizontal bottom and to final location.

Use a pair of gloves order to avoid making greasy fingerprints to the stone. When needed, the stone material is easy to clean by using the cleaning cloth delivered with the grill.



1. Mount the back edge stones to the middle frame. This requires two persons.



2. Mount the second back edge stones



3. Mount the front edge stones and fix the lower support.



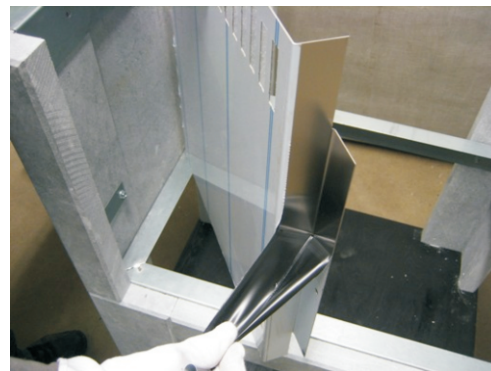
4. Fix the side stones from the lower end of the middle frame.



5. Fix the lower front stone to the middle frame.



6. Fix the front side stone to the long front edge stone.



7. Remove the plastic cover of the back plate from the places that touch the stone.



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8. Fix the back plate with two screws.



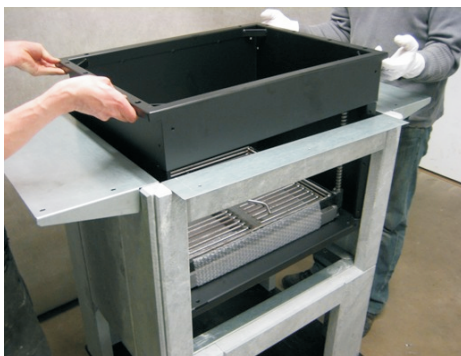
9. Mount the parts of the upper frame in place and fix them with screws. Remember the mounting plates of the upper stone. (extrusions)



10. Mount the upper front stone. Check the joints and tighten all screws.



11. Remove the door and the adapter from the furnace.



12. Lift the furnace into the grill from above.



13. Mount the door adapter to the furnace.



14. Mount the door.



15. Lift the frame of the lid including the stones on top of the inner part of the grill and fix it in place.



16. Mount the parts of the worktop as the picture shows.



17. Centre the worktop. Drive wood screws to the front and back.



18. Lift the lid in place. Tighten the nuts to proper tightness.



19. Finally, remove all plastic covers from the stainless steel parts.



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REMEMBER WHEN USE YOUR VALU-GRILL

- after assembling the grill is immediately fit for use and very comfortable to use. You can barbecue, smoke, simmer, broil or use an iron griddle pan or put the ingredients into a foil.
- as a fuel you can use sparkless wood (birch, alder), charcoal or gas (SVG gas unit as additional equipment).
- the hood endures + 300 °C.
- put some cooking oil onto the spiral bar every now and then. After season, oil the spiral bar carefully and thoroughly (food fat).
- you can clean the grill grating by a steel brush and treat it with cooking oil.
- how to install the equipment; smoke box, flame-frying set, shaslik-set, cooker:
 - turn the grate almost to the lowest position
 - take off the wooden handle and the grill grating
 - put the equipment inside
 - adjust the heat; lift or lower the grate by turning the handle

MAINTENANCE

- if you do not use the grill in winter, you can put a cover on it (see Additional equipment). Remember; always leave a 100 mm ventilating space in the lower part.
- empty the ash bin to the ash pan after use because it lengthens the grill's operating life. Clean the bottom of the furnace.
- you can refinish the wooden worktop before or after the season.

We wish you happy barbecueing!