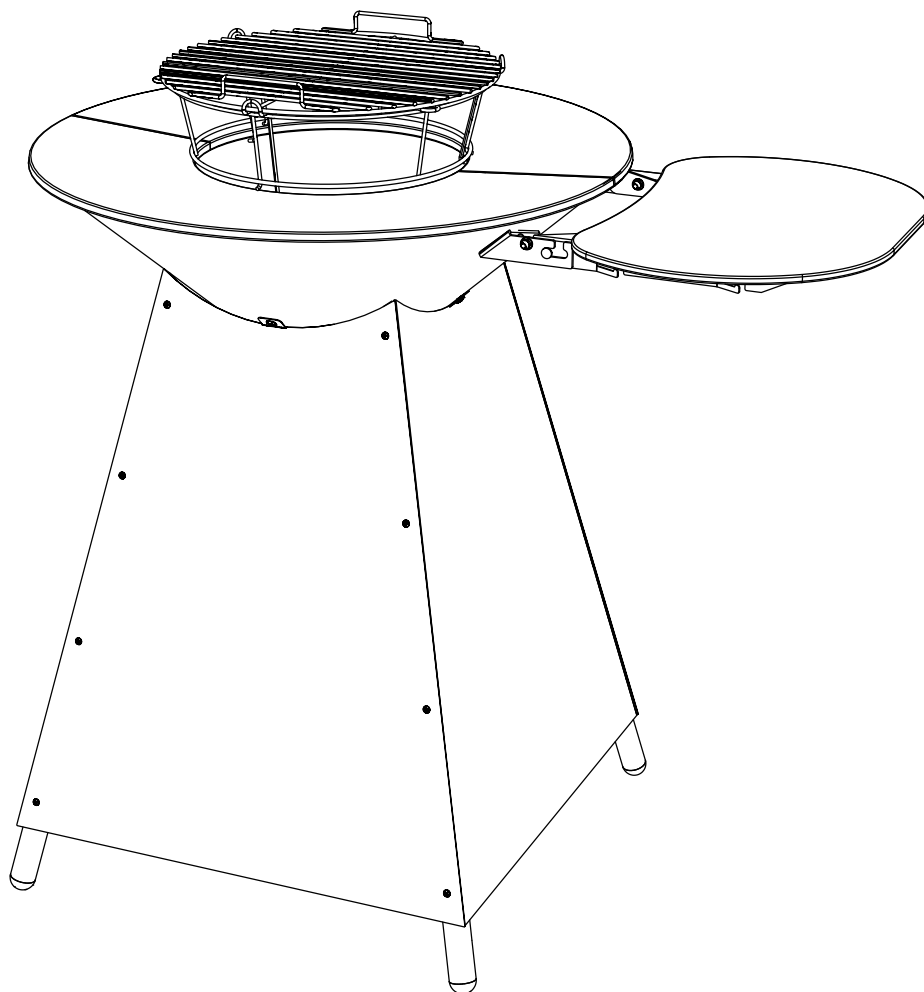
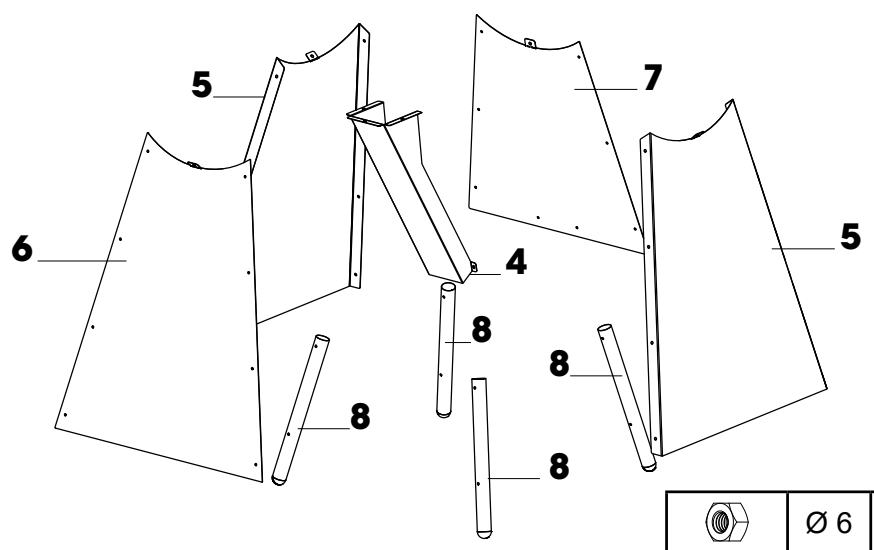
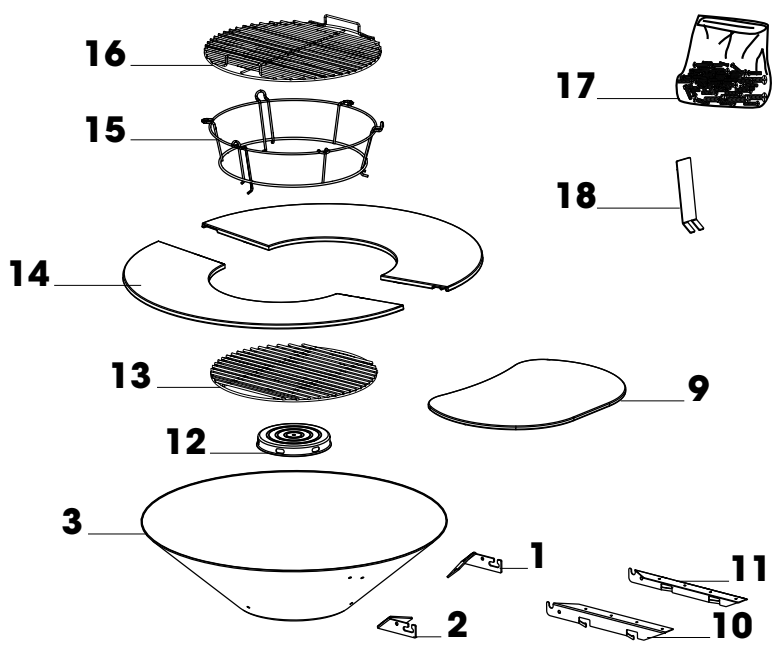















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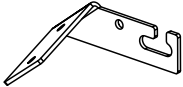


	Ø6 x 30	x1
	Ø6 x 15	x4
	Ø6 x 12	x8
	Ø4 x 40	x8

	Ø4 x 12	x13	
	Ø3,5 x 9,5	x8	
	Ø 6	x1	
	frein	Ø 6	x1

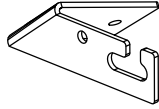
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	Ø 4	x21
	Ø 6	x12
	Ø 6	x2
	Ø 4	x21

1



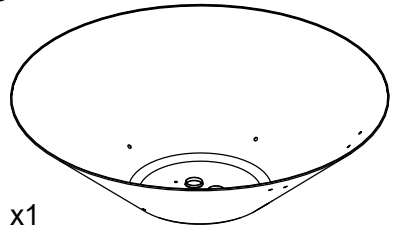
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2



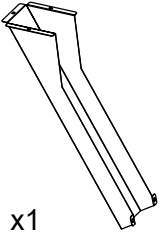
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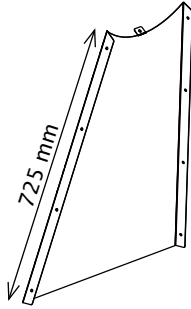
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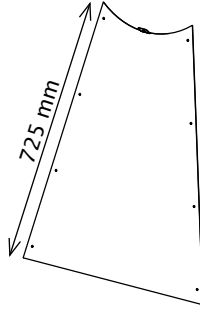
x1

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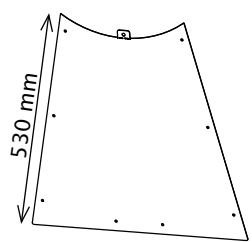
x2

6



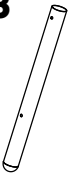
x1

7



x1

8



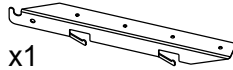
x4

9



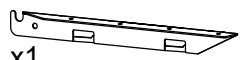
x1

10



x1

11



x1

12



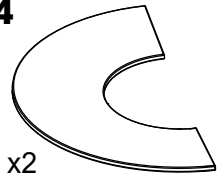
x1

13



x1

14



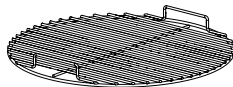
x2

15



x1

16



x1

17

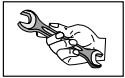
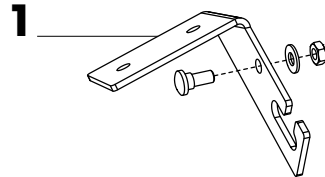
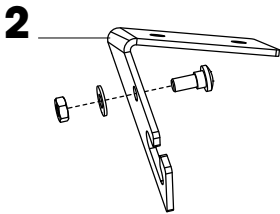
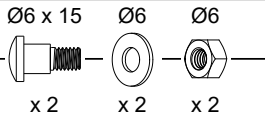
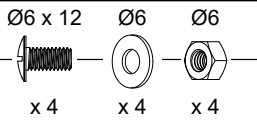
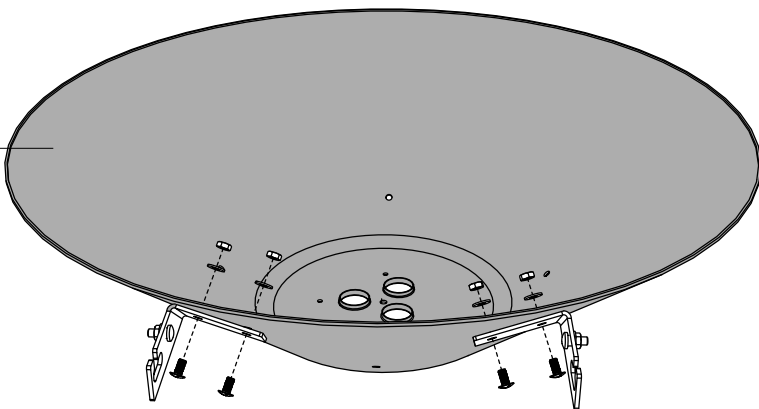


x1

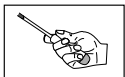
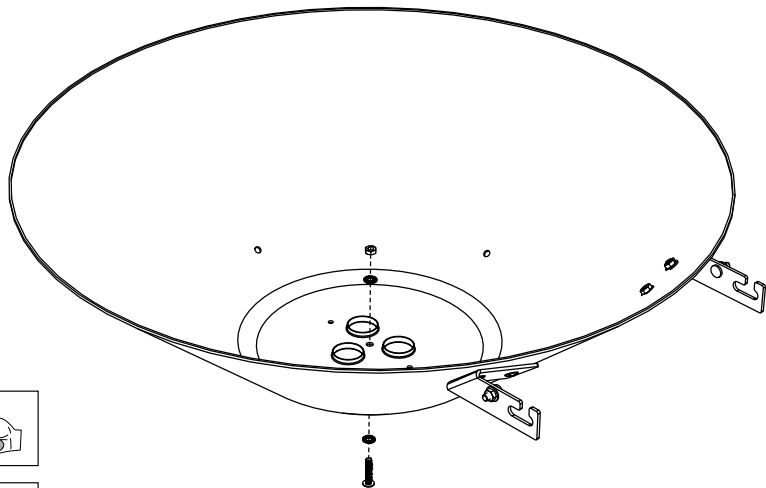
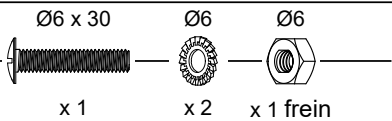
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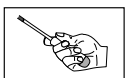
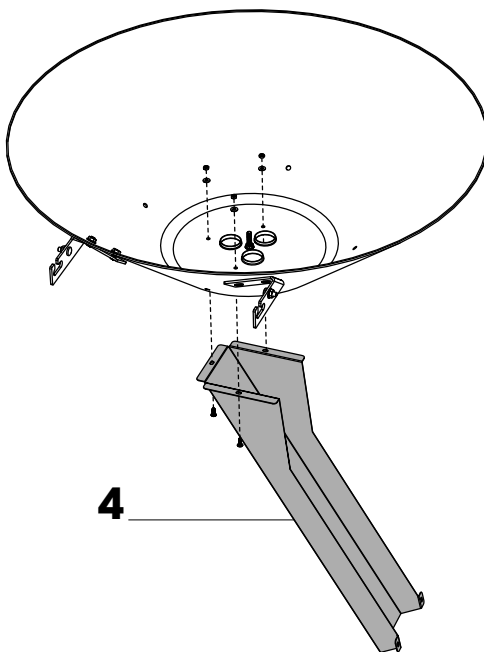
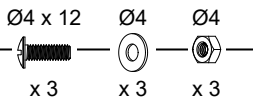
x1

1**2****3**

3

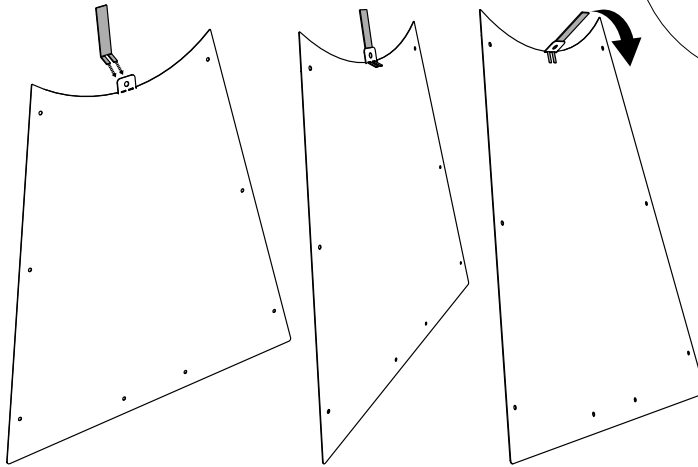
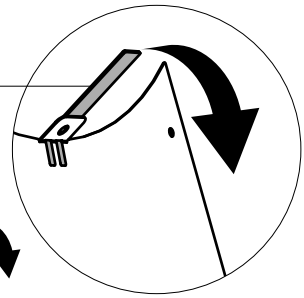
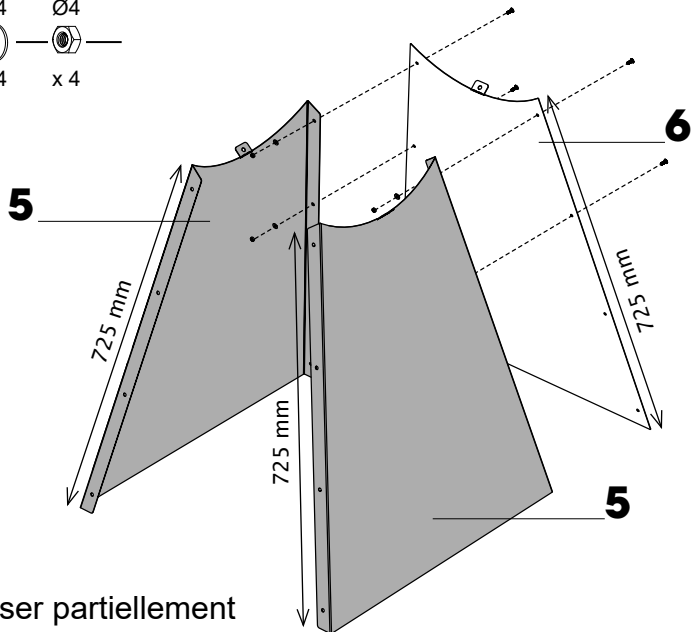
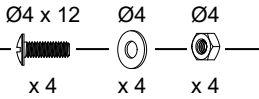


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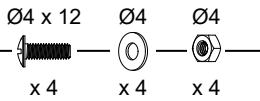
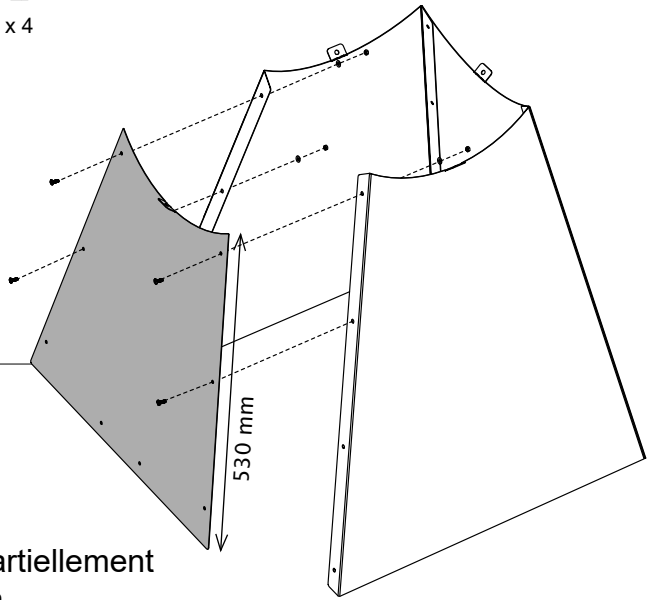


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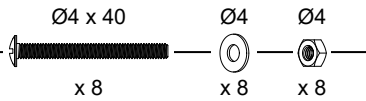
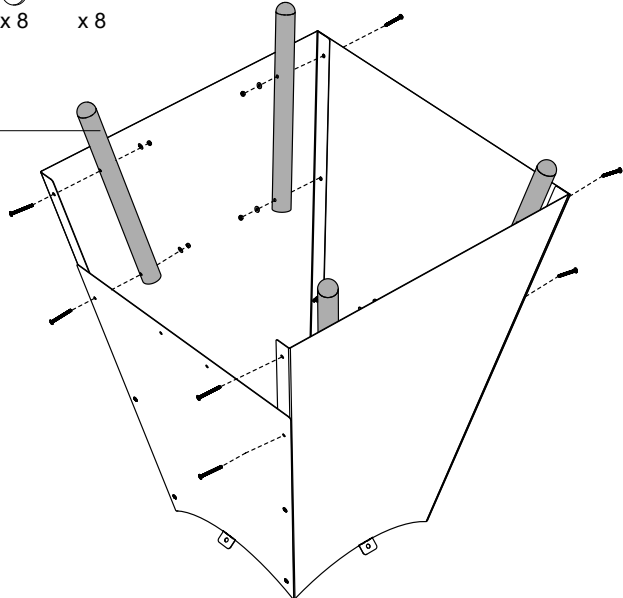
Plier sur chaque tôle la languette
avec la clé qui définit l'angle

**18****6**

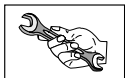
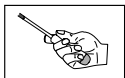
Visser partiellement
à la main

7**7**

Visser partiellement
à la main

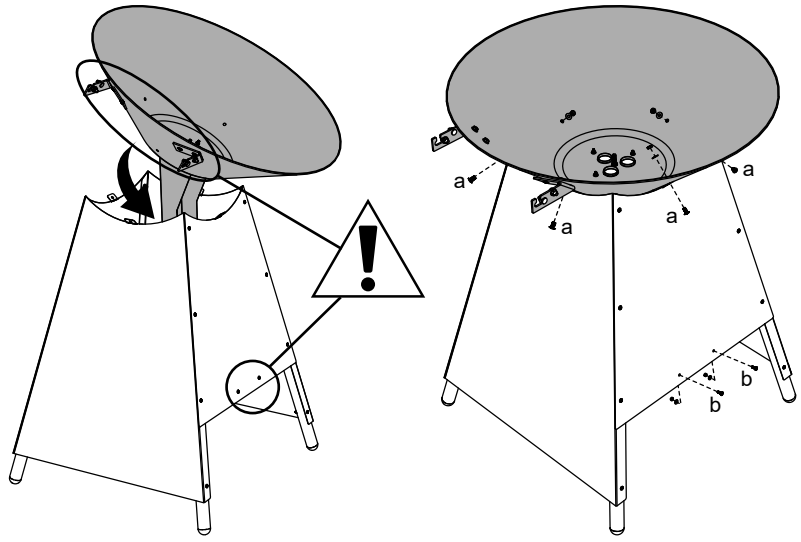
8**8** x 4

Visser toutes les
vis précédentes



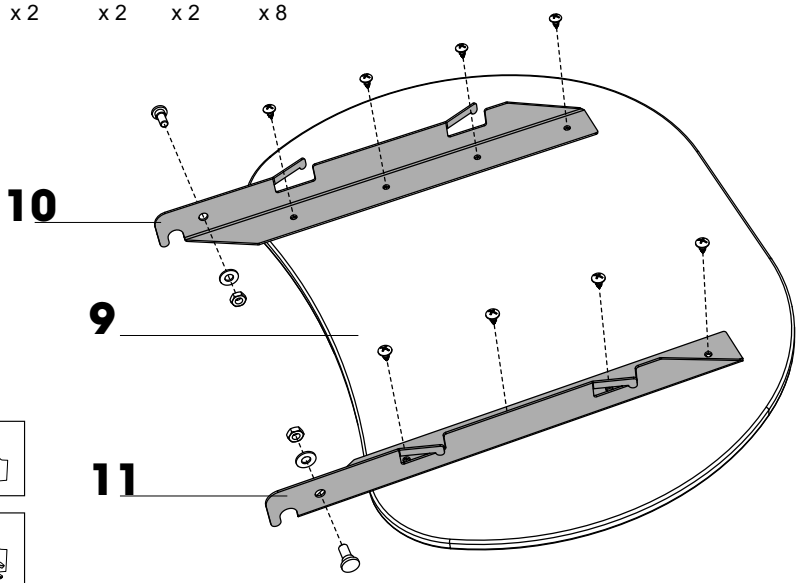
9

- Ø6 x 12 x 4a
- Ø6 x 4
- Ø6 x 4
- Ø4 x 12 x 2b
- Ø4 x 2
- Ø4 x 2

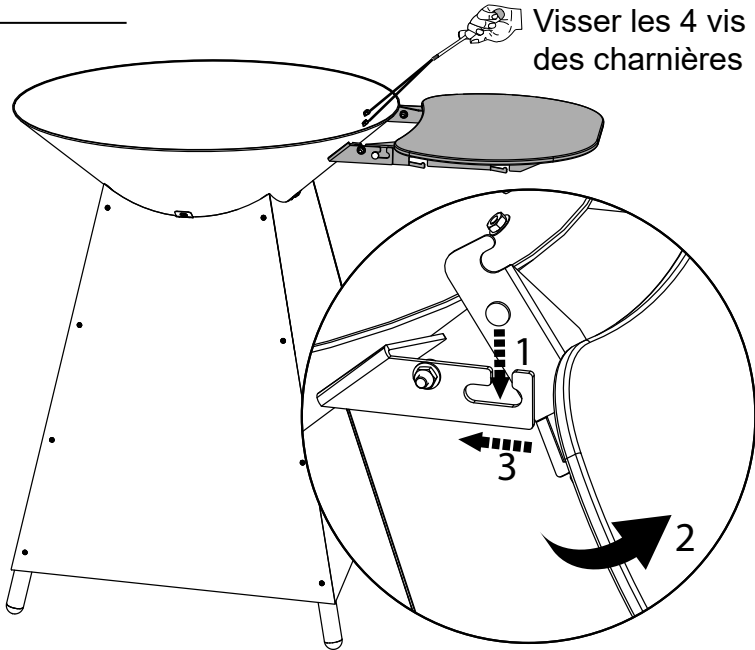


10

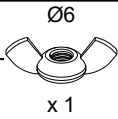
- Ø6 x 15 x 2
- Ø6 x 2
- Ø6 x 2
- Ø3,5 x 9,5 x 8



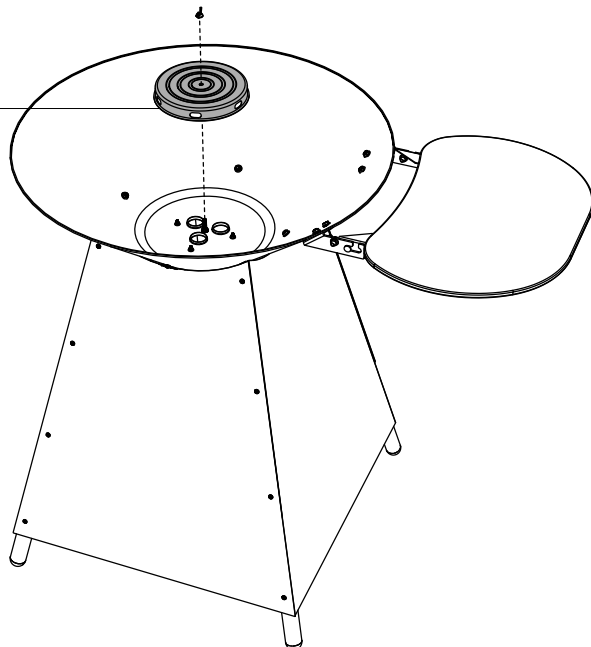
11



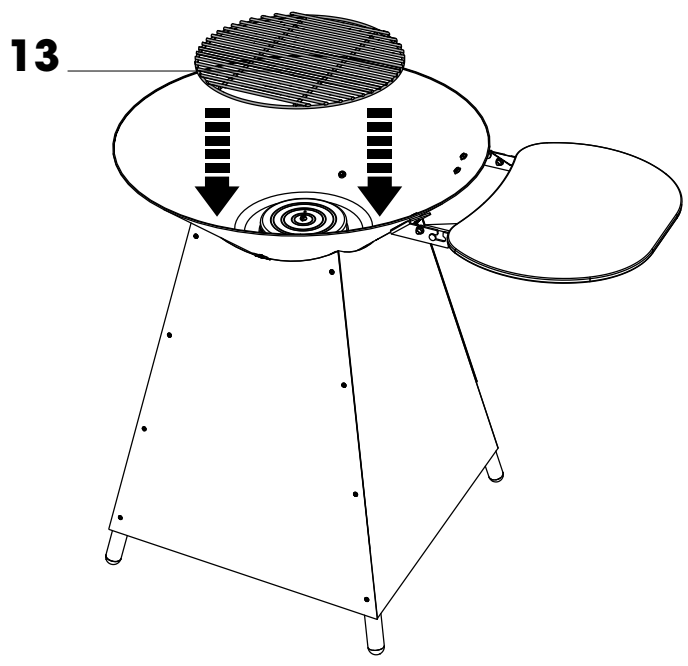
12



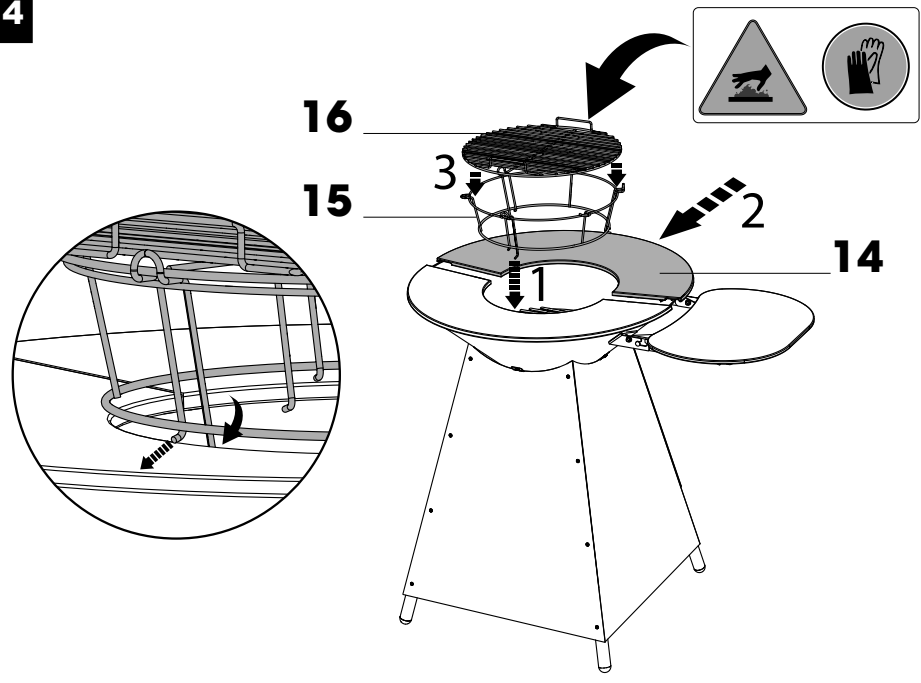
12



13



14



NETTOYAGE

- Pour vider votre barbecue de ses cendres dévisser l'écrou papillon de la pièce N°12 et faire glisser celles-ci par la goulotte pièce N°4 en mettant un réceptacle en dessous de celle-ci.
- La grille de cuisson en acier chromé NE DOIT PAS être placée au lave vaisselle; utiliser un détergent doux avec de l'eau chaude pour le nettoyage.
- Pour maintenir la propreté de la grille, il est recommandé d'utiliser un nettoyant doux et non abrasif une fois que l'appareil est complètement refroidi.
- Pour nettoyer la surface extérieure, il est préférable d'attendre que le barbecue soit refroidi, puis d'utiliser un chiffon humide et un détergent doux.

STOCKAGE

- Lorsqu'il n'est pas utilisé, et s'il est entreposé à l'extérieur, couvrez le barbecue une fois qu'il est complètement refroidi avec une housse de protection adaptée à la pluie.
- Après avoir replié la tablette latérale il est recommandé de stocker le barbecue sous une housse dans un garage ou un abri pendant l'hiver pour une protection complète.

