## eva solo



## Eva Solo® FireGlobe gas grill

Brand: Eva Solo®

Product nos. / EAN nos: Art.Nr. 571403 Globe Gasgrill DE/AT 50 mb

EAN: 5706631164849

Tariff no.: 7325999090

Materials: Body: Steel 1,2 mm, black enameled

Lid: Steel 1 mm, enamelled

Leg: Aluminium Ø 42 mm, powder coated and feet in PP plastic.

Thermometer: Stainless steel 18.0 Handle: Bakelite (matt)

Burner: Stainless steel 18.10 Grease tray: Steel 18.10 0,8 mm

Grid: Steel enamelled

Control box: Stainless steel 18.10 Buttons: Zinc alloy, chrome plated

Dimensions: Product: H 104 cm (H 774 mm til rist) x Ø 68,4 mm / stegeflade Ø 58 cm

Packaging: H 450 mm x W 705 mm x D 705 mm

Net weight Product: 17,9 kg. Gross weight Product: 21,7 kg.

Production: Body and lid are pressed and enamelled. The handle is injection molded. The mounting bracket for the legs are

casted. The legs are of extruded pipes, plastic foot is injection moulded and pressed in.

Cleaning: Always check that the grill is cold before cleaning it. Wash the grill with hot water and a mild detergent. Then rinse well with clean water and wipe dry. Remember to clean the grill thoroughly at regular intervals, and use a grill brush

to clean the grid after use.

The surface of the grill is prone to damage if sharp implements or abrasive cleaning agents are used to clean it. The gas grill is supplied with a black grid made of enamelled steel which must be cleaned after use – but only ever

with a grill brush with brass bristles.
Ine grid, trame tamer and the burner compartment will gradually become darker as they are exposed to neat. Such darkening cannot be cleaned off, but any food residues can be removed using a brass grill brush. Please note that a grill brush with steel bristles will damage the surface, which will then be more likely to rust. For a particularly thorough clean, a mixture of soft soap and household ammonia may be applied to the grid and the flame tamer. Place the parts in a sealed plastic bag for several hours, preferably overnight. Then remove them from the bag and clean according to the normal procedure.

The burners (13, 14 and 15) may gradually become clogged up. Clean the burners regularly when they are cold using a stiff brush, and check that the holes in the pipes are not blocked. To clean the burners or the inside of the grill bowl thoroughly, it is possible to remove the burners completely. See below for details. The drip bowl should be cleaned every time the grill has been used. Wait until the grill has cooled down before cleaning. Remove the drip bowl (8), and check whether there is an accumulation of fat. Remove the fat from the drip bowl to avoid it catching fire when using the grill, and wash the bowl in hot soapy water. Then rinse with clean water. Reinstall the drip bowl (8). Do not use aluminium foil in the drip bowl.

Se yderligere vejledning i inbox folderen.

Info: 11 Kilowatt

Manuel switch.

CE-845CR-0080

Packaging text:

## FireGlobe gas grill

The FireGlobe gas grill has a simple and sculptural design and is equipped with three individual burners with separate zones, which makes it easy to control the cooking temperatures. The design includes an integrated windshield, which is a practical feature when it is windy. Supported on three legs, the grill stands firmly on the patio. The grill has a large cooking surface, and can also be used as a fan oven when covered by the accompanying dome lid with its built-in thermometer.

The gas grill is supplied with a flame tamer. Fat and juices that drip down onto this evaporate and help to provide an authentic 'barbecue flavour'.

Moreover, the grill is equipped with a carrying handle that makes it easy to move the grill around on the patio when not in use. The lid can also be hung on the carrying handle when not in use. In fact, the carrying handle serves a dual purpose as an air inlet when barbecuing. The grill has detachable legs, which can be removed so it takes up less space in the garden shed when it is put away for the winter.

Made of black enamelled steel with aluminium legs and Bakelite handles. H 104.0 cm, W 68.4 cm, cooking surface Ø 58 cm.

Batch size: 1 pcs.

Design: Claus Jensen & Henrik Holbæk, Tools

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