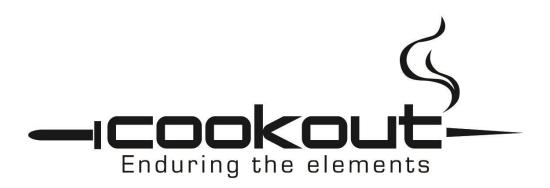
EPICURE PRO

STAINLESS STEEL BUILT-IN BARBECUE

240V

Instruction Manual



Epicure Pro 240V SSDIE-2.1

IT IS IMPORTANT THAT YOU READ THIS DOCUMENT BEFORE ATTEMPTING TO USE
YOUR COOKOUT™ EPICURE PRO BARBECUE

MODEL NUMBERS

Type:	Model Number:	
Epicure Pro 240V	SSDIE-2.1	
Record the serial number of your appliance here for future reference:		

READ THESE INSTRUCTIONS BEFORE USE

(The serial number is located on the outside of the packaging and on the appliance)

This manual is an integral part of the appliance. It must be kept in its entirety in an accessible place for the working life of the appliance. This manual and all information contained within must be read carefully and understood before using the appliance.

Installation must be carried out by qualified person in accordance with local standards.

The appliance has been designed for cooking/grilling of food. Any other use is considered unsuitable.

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IMPORTANT SAFETY PRECAUTIONS

When using this electric appliance, please observe the following safety requirements:

- 1. Read all instructions prior to operation.
- 2. The barbecue should be installed into a benchtop cut-out as specified in the installation instructions, and it must be installed by a suitably qualified person.
- 3. Do not touch hot surfaces; allow to cool before handling.
- 4. To protect against electric shock, avoid contact between the plug and fluids.
- 5. Unplug the appliance when not in use.
- 6. Children must always be closely supervised near the appliance.
- 7. Exercise caution with loose fitting clothing when operating this appliance.
- 8. The appliance must not be used unsupervised by any person with diminished capability.
- 9. Do not use if the plug or power cord is damaged.
- 10. Do not modify the appliance or use unapproved attachments.
- 11. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- 12. Do not leave the appliance unattended during cooking or when heating oil.
- 13. Do not use this appliance for anything other than its intended use.
- 14. Do not use or store flammable materials near this appliance.
- 15. Do not place articles on or against this appliance.
- 16. Do not use aerosols in the vicinity of this appliance while it is in operation.
- 17. Do not use a steam cleaner on this appliance.
- 18. Do not use water to extinguish a fire use a dry chemical fire extinguisher.
- 19. In the case of malfunction, discontinue use and contact the manufacturer.
- 20. Repairs must only be carried out by the manufacturer or a qualified service person.

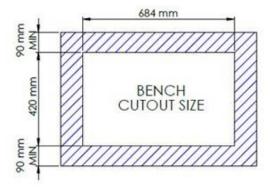
INSTALLATION

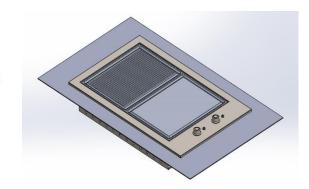
Assembling your barbecue

- **1.** Your Cookout™ *Epicure Pro* barbecue is fully assembled and ready to be installed.
- **2.** Remove the appliance from the box and dispose of all transit protection material, including plastic, cardboard and polystyrene foam, appropriately.
- **3.** Read thoroughly all information provided in this instruction manual.

Installing your barbecue

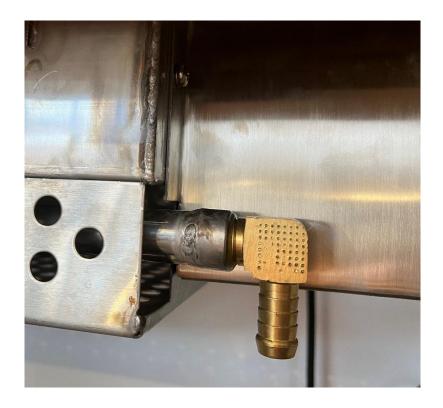
- **1.** Ensure all packaging and plastic has been removed.
- **2.** Your barbecue is designed to be mounted into a bench top which should be cut out to suit the following:





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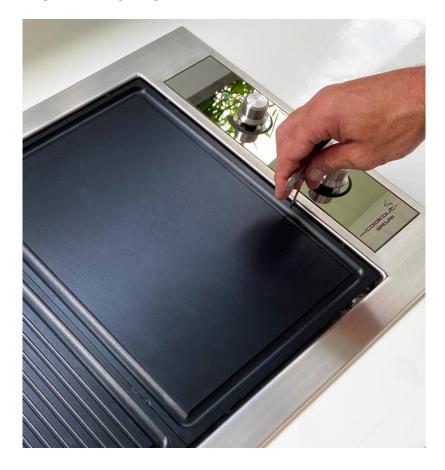
- **3.** A minimum set-back of 90mm is required from the front, back and sides of the cabinet into which the barbecue is being installed.
- **4.** Apply a silicone bead around the outside edge of the barbecue between the stainless steel flange and the bench top, if desired.
- **5.** The power supply is to be hardwired in by a qualified electrician. There are two 240V, 1600W, 6.5 amp elements connected to a single power supply.
- **6.** There is a brass hose tail (pictured on the following page) underneath the barbecue on the right hand side to suit a 12mm inside diameter flexible hose (hose not supplied). This is for drainage purposes run a suitable length of hose from the brass hose tail to the required location.



7. Place the fat gutter into position between the elements as shown below:

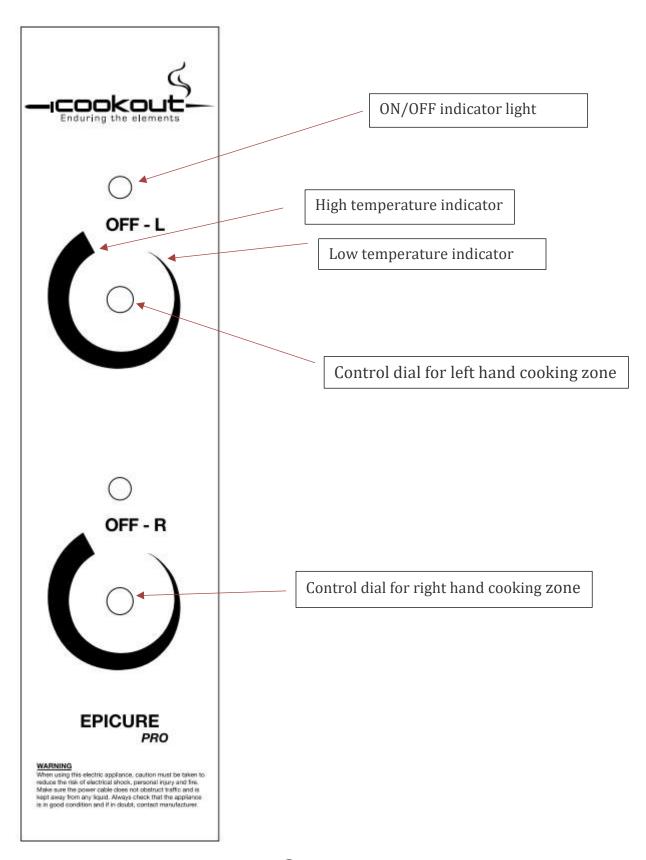


8. Insert the hotplates using the plate lifter tool as shown:



9. Installation of your Cookout[™] *Epicure Pro barbecue* is now complete.

OPERATING INSTRUCTIONS



- **1.** Check the power supply is turned on.
- **2.** Ensure there is no flammable material on the barbecue plate.
- **3.** Choose the desired side for cooking (left or right hand cooking zone)
- **4.** Turn the temperature control clockwise so the control knob indicator aligns with the high temperature indicator.
- **5.** Allow between 5 and 10 minutes for the barbecue plate to reach full temperature.
- **6.** Place your food on the plate and start cooking. When cooking large amounts of food or thick meat cuts, leave the temperature on high until the meat is seared then assess the rate of cooking and turn the temperature down if required.
- **7.** When you have finished cooking, turn the temperature control anti-clockwise to the *OFF* position.

DO NOT LEAVE THE HOT PLATE ON HIGH FOR MORE THAN 10 MINUTES IF FOOD IS NOT BEING COOKED.

MAINTENANCE

How to clean your barbecue

The outer body of your *Epicure Pro* barbecue is manufactured from quality 316 marine grade stainless steel, and the plate is aluminium with a Teflon coating. As its name suggests, 'stainless' steel stains less than steel but it must be cleaned regularly. If the barbecue has not been cleaned for long periods, you may notice a brown discolouration starting to form on the stainless steel surfaces – this is called tea-staining and it can be prevented by following this cleaning guide.

External cleaning

- 1. The exterior surfaces should be cleaned or wiped down regularly to prevent tea-staining and to prolong the high finish of the stainless steel.
- 2. If tea-staining occurs it should be attended to in the early stages as it will be much easier to remove. If left, it will gradually get worse until it turns into rust.
- 3. Washing the exterior of the barbecue using a wet cloth and warm soapy water will help to remove general contamination found in the air such as dust, dirt and salt. Do not hose the barbecue or pour water directly over the controls.
- 4. When applied to the external surfaces, silicone-based polishes are ideal to help the stainless steel form a protective layer to prevent tea-staining and rusting. Apply and work the polish with a soft cloth then remove the polish with a second, clean, soft cloth. Do not use silicone based products on the cooking surface.
- 5. **Do not** use scouring pads or steel wool on the stainless steel body, surround or control panel as it will damage the stainless steel surface, leaving it prone to rusting.

Cleaning the barbecue plate

1. The plate can be removed for easy cleaning using the supplied plate lifting tool as pictured below:





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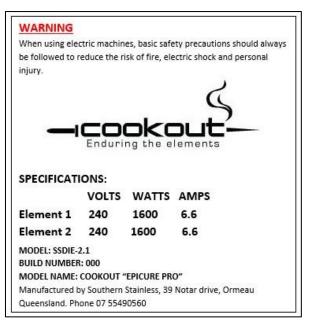
- 2. After cooking, the surface should be carefully wiped with paper towel or a damp cloth. Alternatively, the hot plate can be removed using the plate lifter once the barbecue has cooled. It can then be washed with warm soapy water.
- 3. **Do not** use scouring pads or steel wool on the hot plate surface.
- 4. Please note the barbecue plate is not dishwasher safe.

FAILURE TO PROPERLY MAINTAIN YOUR BARBECUE WILL VOID WARRANTY

WARNING

- Conduct a visual inspection for damage prior to each use look for damaged plugs or cords, debris and signs of impact.
- If the barbecue does not appear to be working properly, seek help from a suitably qualified service person.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure they do not play with the appliance.
- Charcoal or similar combustible fuels must not be used with this barbecue.
- Power to the appliance should be supplied through a residual current device (RCD) having a rated residual operating current not exceeding 30mA.
- The power lead should be unplugged when the barbecue is not in use.

Electrical specification



SERVICING

This barbecue must only be serviced by a suitably qualified person.

If you have any questions regarding the operation or maintenance of this appliance, please contact the manufacturer.

CONTACT US

Your Cookout[™] *Epicure Pro* barbecue is proudly manufactured in Australia on the Gold Coast by Southern Stainless Pty Ltd. **Please contact us** if you have any questions relating to the installation, operation or maintenance of this appliance.



Cookout BBQ's are proudly manufactured by:

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