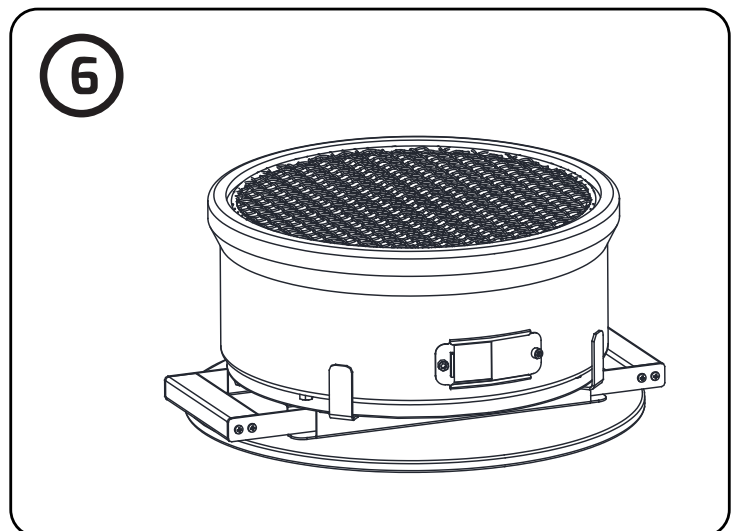
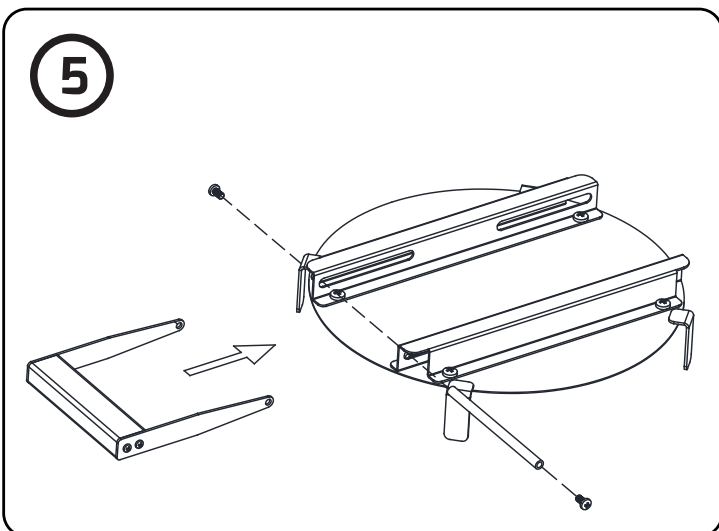
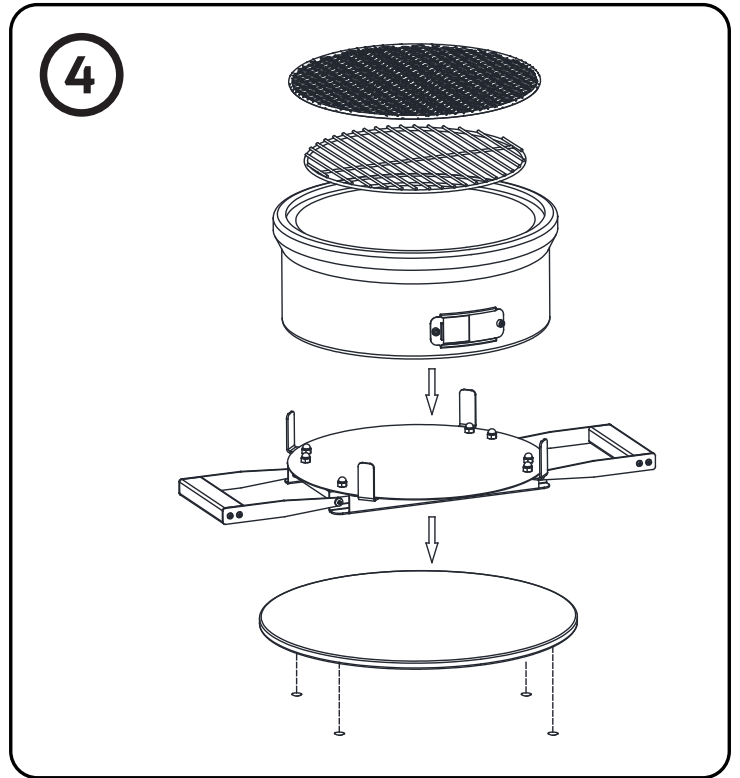
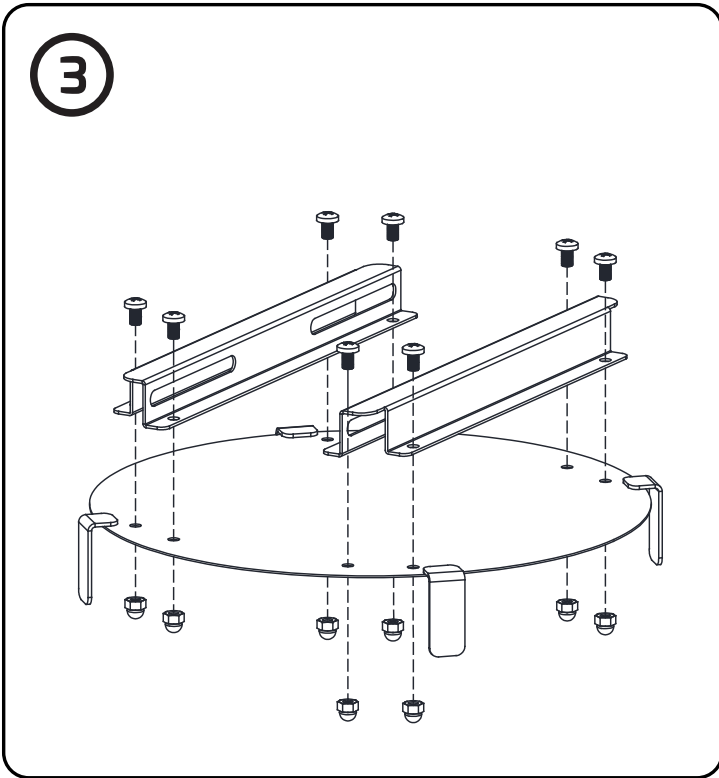
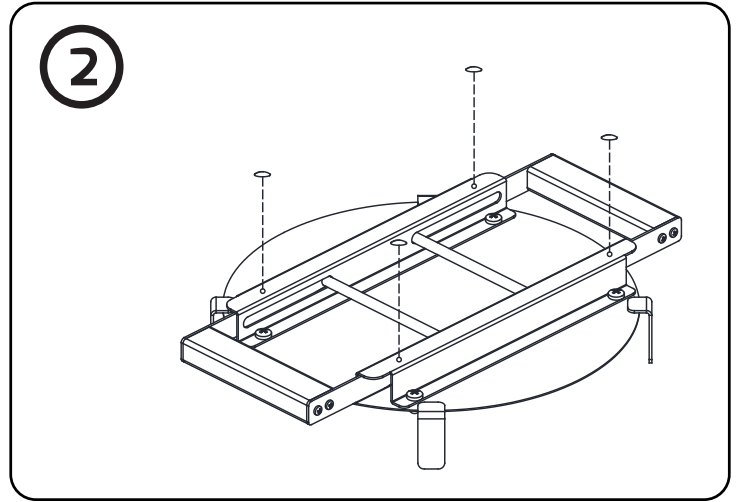
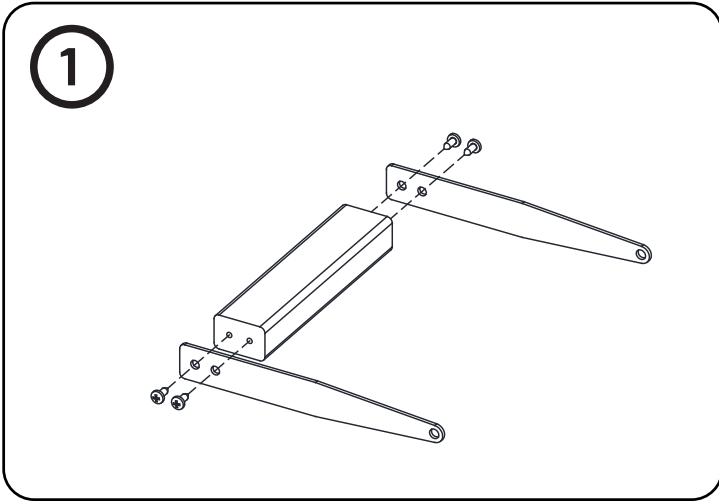


Language	ENGLISH
Article number	T48-QM002 T48-QM003 T48-QM004
Description	Q-MAMI TABLE GRILL BEIGE Q-MAMI TABLE GRILL GREEN Q-MAMI TABLE GRILL ORANGE
EAN	8720892351012 8720892351029 8720892351036

Table Grill

Assembly Instructions



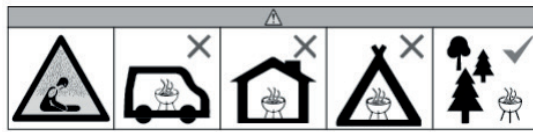
IMPORTANT !

Please read this manual carefully, it contains information on the proper assembly and safe use of the table grill. Please read and follow all warnings and instructions before assembling and using the table grill. Please keep this manual for future reference.

Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.

SAFETY INSTRUCTIONS !

This product is intended for outdoor use only. This table grill is designed for outdoor use in a well-ventilated place, and is not intended as a heating device and should never be used as such.



Do not use under any awnings, parasols or gazebos.

Danger of carbon monoxide poisoning - never light this product or let it smoulder or cool down in confined spaces. Allow the unit to cool down completely outside.

Always keep children and pets at the safe distance from the table grill.

Only allow children to use the table grill under adult supervision.

Never leave a burning fire unattended.

Be cautious with all ceramic parts of the table grill.

SETTING UP THE TABLE GRILL !

Always use the table grill in accordance with all applicable local, state and federal fire codes.

Before each use check all nuts, screws and bolts to make sure they are tight and secure.

Ensure the table grill is positioned on a permanent, flat, level, heat resistance non-flammable surface.

Use the table grill only after all parts have been assembled. This table grill must be mounted correctly according to the assembly instructions. Incorrect assembly can be dangerous.

This table grill is not intended for installation in or on camper vans and/ or boats

LIGHTING THE TABLE GRILL !

Fill the table grill with charcoal. Open the ventilation slide at the bottom to the maximum. Light 1 or 2 firelighters and spread them in the middle between the charcoal. As soon as the temperature is as desired, you can start grilling.

Use of alcohol, prescription or non-prescription drugs may impair user's ability to assemble or safely operate the table grill.

Do not use petrol, alcohol or other highly volatile substances to ignite the charcoal. When using igniting fluid (not recommended) for the charcoal, all liquids leaked through the boiler's ventilation holes must be removed before the charcoal is ignited.

Do not add charcoal-igniting liquid or power-soaked charcoal to hot or warm charcoal. After use, the igniting liquid must be sealed and put at a safe distance from the grill.

Keep the area around the table grill free of flammable fumes and liquids such as gasoline, alcohol, flammable materials etc.

It is highly recommended that you use charcoal instead of coal in your table grill.

Do not overload the unit with fuel – if the fire is too intense this could damage your table grill.

Leave until all the fuel is used and extinguished.

USING THE TABLE GRILL !

Do not use this table grill under a higher-level flammable structure.

Do not grill in high winds.

Do not wear loose-sleeved clothing while lighting or using the grill.

Never touch the table grill, ash or charcoal to make sure they are hot.

Use the right tools with long, heat-resistant handles.

Keep electrical wires and cords away from the hot surfaces of the grill and away from places with lots of foot traffic.

Always be alert. Risk of material or product damage. Hazards or hazardous behavior that could result in serious injury or even death. The grill can cause damage to a piece of furniture, always place the grill on the bamboo shelf.

Keep a fire extinguisher (BC or ABC) accessible at all times while operating the table grill.

Do not use the table grill within 1/2 meters of flammable materials. Inflammable materials include, but are not limited to wood or to treated wooden decks, patios and porches.

The table grill will become very hot, do not move it during operation. And the table grill should never be left unattended when it is hot.

Do not use the table grill as a fire place / open fire.

Do not leave the table grill outside without cover after the appliance has cooled down.

In the event of an oil or grease fire do not attempt to extinguish with water. Immediately call the fire department. Using a type “BC” or “ABC” fire extinguisher may, in some circumstances, contain the fire.

Do not touch HOT surfaces of the table grill without the use of suitable protective gloves.

Always read the instruction manual of the protective gloves that you use.

The table grill has an open flame. Keep hands, hair and face away from flames. Do NOT lean over the grill when lighting. Loose hair and clothing may catch fire.

Be careful when removing food from grill. All surfaces are HOT and may cause burns. Use protective gloves/ mitts and long, sturdy cooking tools for protection from hot surfaces or splatter from cooking liquids.

Do not obstruct flow of combustion and ventilation. Doing so can cause damage to the table grill.

Never extinguish the charcoal with water, this can cause damage to the table grill.

EXTINGUISHING !

Do not put the table grill away or store it until the ash and charcoal are completely extinguished.

Do not use water to extinguish the charcoals as this could damage the table grill.

Never throw away hot charcoal where it can be walked over or where it poses a hire hazard. Never discard the ash or charcoal until they are completely extinguished.

STORAGE !

It is recommended the table grill be stored under cover in a garage or shed over winter for complete protection.

CLEANING !

The stainless steel cooking grill is not dishwasher safe, use a mild detergent with warm water.

For proper air flow and better grilling, the accumulated ash and old charcoal must be removed from the boiler and ash before use. Before you do that, make sure that all charcoal is completely extinguished and the grill cooled down.

If your grill is used in a particularly harsh environment, you should clean the outside more often. Acid rain, chemicals and salt water can cause rust on the outside. Q-MAMI recommends removing the outside of the table grill with hot soapy water. Rinse the outer surfaces and let them dry thoroughly.

Do not remove the ash until all the charcoal is completely burnt out and completely extinguished and the table grill has cooled down.

To clean the grills and grates use non-abrasive cleaner once the unit has fully cooled.

To clean the outer surface wait until the table grill is cool and use a damp cloth with a mild detergent.