

ggmgastro

Firmenadresse: GGM Gastro International GmbH Weinerpark 16, 48607 Ochtrup www.gmgastro.com Tel: +49 (0) 2553 / 722 01 00 Fax: +49 (0) 2553 / 722 02 00 Email: info@gmgastro.com

SKU: HGGM13

Charcoal grill - with 1 skewer for 3 chickens



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EN ENGLISH

Product Manual for Charcoal Chicken Grill with 1 Skewer for 3 Chickens HK-GGM13

1. General Information

Thank you for choosing the Charcoal Chicken Grill with 1 Skewer for 3 Chickens HK-GGM13. This versatile BBQ grill is designed for perfect grilling of chicken and other meats, ensuring an exquisite taste and texture. Please read this manual carefully to understand the proper use, care, and maintenance of your grill.

2. Safety Information

- General Safety: Ensure the grill is placed on a flat, stable surface away from flammable materials.
- Fire Hazard: Always use the grill outdoors in a well-ventilated area. Do not use indoors, as there is risk of fire and carbon monoxide poisoning.
- Hot Surfaces: The grill and its components become very hot during use. Always wear heat-resistant gloves when operating.
- Keep Away from Children: This product is not a toy. Keep children and pets away from the grill while in use and until it cools completely.
- Charcoal Safety: Use only recommended charcoal or charcoal briquettes. Store unused charcoal in a cool, dry place.
- Overheating: Never leave the grill unattended while in use.
- First Aid: In the event of burns or injuries, seek immediate medical attention.

3. Product Overview and Specifications

- Model: Charcoal Chicken Grill HK-GGM13
- Capacity: Up to 3 chickens
- Skewer: 1 skewer included
- Material: High-quality steel with heat-resistant finish
- Dimensions: 120 cm (L) x 40 cm (W) x 30 cm (H)
- Weight: 20 kg
- Fuel Type: Charcoal
- Color: Black

4. Setup and Installation

1. Unboxing: Carefully remove the grill from the packaging. Ensure all parts are present, including the main body, skewer, and any accessories.
2. Location: Place the grill outdoors on a flat, stable surface away from flammable materials.
3. Assembly:
 - Attach the legs to the grill body using the provided screws.
 - Ensure the skewer holder is securely fastened.
4. Safety Check: Inspect all connections and fittings to ensure they are tight and secure.

5. Operation

1. Light the charcoal: Arrange charcoal in the grill and light according to the manufacturer's instructions. Allow it to ash over before cooking.
2. Skewer Preparation: Skewer chickens or desired meats securely onto the skewer rod.
3. Grilling: Place the skewer onto the grill, ensuring even spacing. Monitor cooking time and temperature.
4. Finishing: Remove the skewer carefully when done, using heat-resistant gloves.

6. Cleaning and Maintenance

- Cooling Down: Let the grill cool completely before cleaning.
- Cleaning the Grill: Use a wire brush to clean the grate and remove any residue. Wipe down the exterior with a damp cloth.
- Storage: Store the grill in a dry location. If possible, cover the grill to protect it from the elements.

7. Troubleshooting

- Uneven cooking: Ensure that the charcoal is evenly distributed and the grill is level.
- Difficulty lighting: Use a reliable fire starter and make sure the charcoal is dry.
- Charcoal burns too quickly: Use a quality brand of charcoal and avoid overloading the grill.

8. Disposal

Please dispose of the grill and its components responsibly. Check local regulations for guidance on disposing of metal and charcoal.

9. Contact

For further assistance, please reach our customer service at:

- Email: info@ggmgastr.com
- Phone: 0800 7000 220
- Address: Weinerpark 16, 48607 Ochtrup, Germany

Thank you for choosing GGM Gastro for your grilling needs! Enjoy your cooking!

DE DEUTSCH

Produktmanual für den Holzkohle-Hähnchengrill mit 1 Spieß für 3 Hähnchen - Modell HKGGm13

1. Allgemeine Informationen

Herzlichen Glückwunsch zum Kauf Ihres neuen Holzkohle-Hähnchengrills. Dieser Grill wurde entwickelt, um Ihnen unübertroffene Grill-Erlebnisse zu bieten und Ihnen zu helfen, köstliche Hähnchen und andere Grillgerichte zuzubereiten. Bitte lesen Sie dieses Handbuch sorgfältig durch, um die besten Ergebnisse zu erzielen.

2. Sicherheitsinformationen

- Verwenden Sie den Grill ausschließlich im Freien, um Kohlenmonoxidvergiftungen zu vermeiden.
- Halten Sie den Grill von brennbaren Materialien und Bereichen fern.
- Verwenden Sie Feueranzünder nur gemäß den Anweisungen.
- Lassen Sie den Grill niemals unbeaufsichtigt, während er in Betrieb ist.
- Achten Sie darauf, dass Kinder und Haustiere sich in sicherer Entfernung vom Grill aufhalten.
- Tragen Sie beim Umgang mit heißen Oberflächen, Grillzubehör und der Grillkohle hitzebeständige Handschuhe.

3. Produktübersicht und Spezifikationen

- Modell: HKGGm13
- Abmessungen: 1150mm × 650mm × 700mm
- Material: Robustes, langlebiges Stahlgehäuse mit hitzebeständiger Beschichtung
- Grillfläche: Für 3 Hähnchen ausgelegt
- Antriebsart: Manuelle Drehmechanik
- Zusätzliche Features: Temperaturregulierbarer Luftstrom, integrierte Fettschublade

4. Einrichtung und Installation

1. Platzieren Sie den Grill auf einer stabilen, ebenen Fläche, die frei von brennbaren Materialien ist.
2. Montieren Sie den Griff und die Beine gemäß der beigefügten Montageanleitung.
3. Stellen Sie sicher, dass alle Teile fest und richtig montiert sind, bevor Sie den Grill verwenden.
4. Vor dem ersten Gebrauch reinigen Sie den Grill gründlich mit Wasser und Seife.
5. Lassen Sie den Grill an der Luft trocknen, bevor Sie mit dem Grillen beginnen.

5. Betrieb

1. Verwenden Sie hochwertige Holzkohle oder Grillbriketts.
2. Zünden Sie die Kohle an, indem Sie einen Grillanzünder verwenden und stellen Sie sicher, dass die Kohlen gleichmäßig eine Glut erreichen.
3. Positionieren Sie die Hähnchen auf dem Spieß und montieren Sie diesen an der vorgesehenen Halterung.
4. Stellen Sie den Deckel auf und regulieren Sie den Luftstrom für die gewünschte Temperatur.
5. Grillen Sie das Hähnchen, bis es die empfohlene Innentemperatur von mindestens 75°C erreicht hat.

6. Reinigung und Wartung

- Lassen Sie den Grill nach dem Gebrauch vollständig abkühlen.
- Reinigen Sie den Grillrost und die Fettauffangschale mit warmem Seifenwasser.
- Verwenden Sie keine scheuernden Reinigungsmittel, um Kratzer zu vermeiden.
- Überprüfen Sie regelmäßig Schrauben und Verbindungen auf Festigkeit und ziehen Sie diese bei Bedarf nach.

7. Fehlersuche

- Problem: Grill heizt nicht auf.
Lösung: Überprüfen Sie, ob genügend Holzkohle vorhanden ist und ob der Luftstrom nicht blockiert ist.
- Problem: Hähnchen wird ungleichmäßig gegart.
Lösung: Stellen Sie sicher, dass die Hähnchen gleichmäßig auf dem Spieß platziert sind.

8. Entsorgung

Entsorgen Sie alle Grillmaterialien gemäß den örtlichen Vorschriften. Holz- und Metallteile sollten recycelbar sein. Schwermetall- oder gefährliche Stoffe dürfen nicht in den regulären Müll gegeben werden.

9. Kontakt

Für Fragen oder weitere Informationen kontaktieren Sie uns bitte:

E-Mail: info@ggmgastro.com

Telefon: 0800 7000 220

Adresse: Weinerpark 16, 48607 Ochtrup, Deutschland

NL NEDERLANDS

Product Manual: Charcoal Chicken Grill with 1 Skewer for 3 Chickens (Model: HK-GGM13)

1. General Information

Thank you for purchasing the Charcoal Chicken Grill with 1 Skewer for 3 Chickens (Model: HK-GGM13). This versatile grill is designed for effective and efficient outdoor cooking, allowing you to enjoy delicious grilled chicken prepared to perfection. Please read this manual thoroughly to understand how to use and maintain your grill safely and effectively.

2. Safety Information

- Usage Safety: Only use the grill outdoors in well-ventilated areas. Do not use indoors or in enclosed spaces to avoid carbon monoxide poisoning.
- Fire Safety: Ensure a safe distance from flammable materials. Keep a fire extinguisher nearby while grilling.
- Hot Surfaces: The grill surfaces become extremely hot during use. Use heat-resistant gloves and avoid touching hot components.
- Children and Pets: Keep children and pets at a safe distance when the grill is in use. Never leave the grill unattended.
- Fuel Handling: Handle charcoal with care. Store in a cool, dry place, away from direct sunlight and moisture.
- Cleaning: Allow the grill to cool completely before cleaning or performing maintenance to avoid burns.

3. Product Overview and Specifications

- Product Model: HK-GGM13
- Type: Charcoal Chicken Grill
- Skewer Capacity: 1 skewer for up to 3 chickens
- Material: High-quality steel with heat-resistant coating
- Dimensions: 100 cm (L) x 30 cm (W) x 25 cm (H)
- Weight: 20 kg
- Color: Black

4. Setup and Installation

1. Location: Choose a flat, stable surface in a well-ventilated area away from any flammable materials.
2. Assembly:
 - Unpack all items and verify them against the parts list included in the packaging.
 - Secure the legs to the main body using the provided screws and tools.
 - Attach the skewers by positioning them in the designated slots on the grill.
3. Positioning the Grill: Ensure the grill is stable and placed at a comfortable height for operation.
4. Preparation for Use:
 - Fill the charcoal compartment with charcoal briquettes. Do not overfill.
 - Light the charcoal using appropriate fire starters, following safety procedures.

5. Operation

1. Preheat the grill until the charcoal is glowing red.
2. Skewer the chickens and secure properly to ensure stability during cooking.
3. Place the skewer on the grill and close the lid.
4. Monitor the cooking process, turning the skewer as necessary for even cooking.
5. Use a meat thermometer to check for doneness (internal temperature of 75°C).

6. Cleaning and Maintenance

- After each use, allow the grill to cool completely.
- Use a grill brush to clean the grate and skewer.
- Wipe the exterior with a damp cloth and mild detergent.
- Remove any ash residues from the bottom after each use.
- Store the grill in a dry place, covered if possible, to prevent rust.

7. Troubleshooting

- Problem: Grill will not ignite.
 - Solution: Ensure proper airflow and sufficient charcoal. Use adequate fire starters.
- Problem: Uneven cooking.
 - Solution: Rotate the skewer regularly. Check grill temperature and adjust charcoal distribution.
- Problem: Excessive smoke.
 - Solution: Ensure that there are no moisture-soaked charcoals and that the grill is well-ventilated.

8. Disposal

When the grill has reached the end of its life, please dispose of it responsibly. Separate materials where possible and follow local regulations for the disposal of metal and charcoal.

9. Contact

For assistance or inquiries, please contact us at:

- Email: info@gmgastro.com
- Phone: 0800 7000 220
- Address: Weinerpark 16, 48607 Ochtrup, Germany

ES ESPAÑOL

Manual del Producto: Parrilla de Pollo a la Carbón con 1 Espeto para 3 Pollos (HKGG-M13)

1. Información General

La parrilla de pollo a la carbón HKGG-M13 está diseñada para usuarios que buscan una forma eficiente y sabrosa de cocinar pollo al carbón. Este producto es ideal para asados y barbacoas, permitiendo cocinar hasta 3 pollos simultáneamente. Su construcción robusta asegura durabilidad y un rendimiento óptimo.

2. Información de Seguridad

- Advertencia de incendio: Utilizar la parrilla en áreas bien ventiladas. Mantenga alejado de materiales inflamables.
- Superficie caliente: Las partes de la parrilla se calentarán durante el uso. Use guantes de protección para evitar quemaduras.
- Riesgo de quemaduras: No toque las partes de la parrilla que estén en contacto con el calor. Espere a que la parrilla se enfríe antes de limpiarla.
- Cuidado de niños: Mantenga la parrilla fuera del alcance de los niños. No permita que jueguen cerca mientras está en uso.
- Uso correcto: Solo utilizar con el tipo de combustible adecuado (carbón). No utilizar líquidos inflamables para encender el fuego.
- Mantenimiento: Realice inspecciones regulares para asegurarse de que no haya partes desgastadas o dañadas.

3. Descripción del Producto y Especificaciones

- Modelo: HKGG-M13
- Capacidad: 1 espeto para 3 pollos
- Material: Acero inoxidable de alta calidad
- Dimensiones: 100 cm x 50 cm x 80 cm
- Peso: 30 kg
- Combustible: Carbón
- Potencia: 15 kW
- Accesorios incluidos: 1 espeto, bandeja de goteo

4. Configuración e Instalación

1. Ubicación: Coloque la parrilla en una superficie plana y estable, lejos de materiales inflamables.
2. Montaje del espeto: Asegúrese de seguir las instrucciones de los diagramas de montaje. Coloque el espeto en el soporte designado y asegúrese de que esté firmemente asegurado.
3. Carga de carbón: Retire la bandeja de goteo. Llene la base de la parrilla con carbón suficiente para alcanzar una buena temperatura de cocción.
4. Encendido: Utilice un encendedor de carbón o métodos seguros para encender. Nunca agregue líquidos inflamables.
5. Condiciones previas: Verifique que todos los mecanismos estén en buen estado antes de usar.

5. Operación

- Control de temperatura: Ajuste la cantidad de carbón según la necesidad de calor.
- Colocación del pollo: Inserte los pollos en el espeto asegurando que estén bien equilibrados.
- Tiempo de cocción: Cocine cada pollo durante aproximadamente 1-1.5 horas, dependiendo del tamaño y temperatura deseada.
- Verificación: Usar un termómetro para alimentos para asegurarse de que el pollo alcance una temperatura interna de al menos 75°C.

6. Limpieza y Mantenimiento

- Limpieza después del uso: Deje enfriar completamente la parrilla. Limpie la bandeja de goteo y el espeto con agua caliente y detergente.
- Mantenimiento de la parrilla: Realice inspecciones periódicas y limpie los residuos y cenizas del carbón.
- Almacenamiento: Cubra la parrilla con una funda adecuada cuando no esté en uso para proteger de la intemperie.

7. Resolución de Problemas

- No enciende: Verifique que el carbón esté seco y adecuadamente dispuesto. Asegúrese de usar un encendedor apropiado.
- Fuego irregular: Asegúrese de que el carbón esté adecuadamente ventilado y distribuido uniformemente.
- Ruidos inusuales: Inspeccione las partes móviles del espeto para asegurar que están lubricadas y ajustadas correctamente.

8. Eliminación

- Residuos: El carbón y los residuos deben ser desechados de acuerdo con las regulaciones locales para evitar contaminación.
- Materiales reciclables: Las partes metálicas pueden ser recicladas. Consulte las normativas locales para la disposición adecuada.

9. Contacto

Para asistencia y preguntas, comuníquese con nosotros:

- Correo electrónico: info@gmgastro.com
- Teléfono: 0800 7000 220
- Dirección: Weinerpark 16, 48607 Ochtrup, Alemania.

Conservé este manual para consultas futuras y asegúrese de seguir todas las instrucciones y medidas de seguridad en todo momento. Disfrute de su parrilla de pollo a la carbón HKGG-M13.

FR FRANÇAIS

Charcoal Chicken Grill with 1 Skewer for 3 Chickens (HKGG-M13) - Product Manual

1. General Information

Thank you for choosing the Charcoal Chicken Grill HKGG-M13. This grill allows for efficient cooking of up to three chickens simultaneously using charcoal, providing a unique flavor and perfect tenderness. Please read this manual carefully before using the product to ensure safe and effective operation.

2. Safety Information

- General Safety: Always supervise children and pets when using the grill. Keep flammable materials away from the cooking area.
- Location: Only use the grill outdoors in a well-ventilated area to prevent the accumulation of harmful gases.
- Fuel Safety: Use only high-quality charcoal for grilling. Store charcoal in a dry place away from direct sunlight.
- Fire Safety: Never leave a lit grill unattended. Keep a fire extinguisher or a bucket of water/sand nearby for emergencies.
- Handling: The grill's surfaces can become extremely hot during use. Always use heat-resistant gloves when handling any components.
- Assembly: Ensure all components are securely assembled before use.
- Cleaning: Allow the grill to cool completely before cleaning. Use only non-abrasive cleaners to avoid damaging the surfaces.

3. Product Overview and Specifications

Specifications:

- Model: HKGG-M13
- Capacity: 3 chickens
- Material: Stainless steel
- Fuel Type: Charcoal
- Dimensions: 100 cm (L) x 50 cm (W) x 80 cm (H)
- Weight: 25 kg
- Skewers: 1 skewer included
- Heating Area: 75 cm²
- Assembly Required: Yes

4. Setup and Installation

1. Unpacking:

- Carefully remove the grill and its components from the packaging.
- Ensure all parts are included as per the parts list attached.

2. Assembling the Grill:

- Attach the legs to the grill body using the provided screws.
- Secure the skewer holder to the designated slots on the grill.

3. Positioning:

- Place the grill on a flat, stable surface, away from any combustibles.
- Ensure adequate space around the grill for airflow.

4. Preparing for Cooking:

- Arrange the charcoal in the grill's firebox as per the recommended guidelines for optimal heat distribution.

5. Operation

1. Lighting the Grill:

- Arrange the charcoal in the firebox, ensuring it is not tightly packed.
- Use a chimney starter or lighter fluid to ignite the charcoal.
- Allow the charcoal to turn to an even ash gray before cooking.

2. Cooking with Skewers:

- Place the seasoned chickens onto the skewer, ensuring they are balanced.
- Insert the skewer into the grill's designated holder.
- Monitor cooking times regularly; average cooking time is approximately 1.5 hours per chicken, depending on heat.

6. Cleaning and Maintenance

- After grilling, allow the grill to cool completely.
- Remove the ashes and char remnants from the grill.
- Clean the grill surfaces with warm, soapy water and a soft cloth.
- Regularly check for rust or damage to the grill, especially after long periods of storage.

7. Troubleshooting

- Problem: Grill is not heating properly.
 - Solution: Ensure sufficient charcoal is used and that airflow is not blocked.
- Problem: Skewers are difficult to turn.

- Solution: Check skewer placement and make sure chickens are evenly balanced.

8. Disposal

Dispose of the grill and packaging materials in accordance with local regulations. For environmentally friendly disposal, consider recycling materials where applicable.

9. Contact

For any questions or support, please contact us:

- Email: info@gmgastro.com

- Phone: 0800 7000 220

- Address: Weinerpark 16, 48607 Ochtrup, Germany

IT ITALIANO

Manuale del prodotto: Grill a carbone per pollo con 1 spiedo per 3 polli (HKGG-M13)

1. Informazioni generali

Benvenuti nel manuale del prodotto per il Grill a carbone per pollo HKGG-M13. Questo dispositivo è progettato per offrire un'esperienza di cottura del pollo deliziosa e soddisfacente, alimentato a carbone per un sapore autentico. Assicuratevi di seguire attentamente le istruzioni per garantire un uso sicuro e corretto.

2. Informazioni sulla sicurezza

- Istruzioni di sicurezza: Leggi attentamente tutte le istruzioni e le avvertenze prima di utilizzare il grill.
- Utilizzo all'aperto: Utilizzare il grill esclusivamente all'aperto in un'area ben ventilata.
- Essere cauti con il fuoco: Maneggiare con cautela il carbone e le sorgenti di calore per evitare ustioni o incendi.
- Tenere lontano dai bambini: Il grill è progettato per l'uso da adulti. Tenere i bambini lontano durante il funzionamento.
- Controllo delle perdite: Verificare sempre eventuali perdite di fumi nocivi o odori durante l'uso.
- Estintore: Tenere a disposizione un estintore per uso alimentare in caso di emergenza.

3. Panoramica del prodotto e specifiche

- Modello: HKGG-M13
- Capacità: 3 polli contemporaneamente
- Numero di spiedi: 1
- Materiale della griglia: Acciaio inossidabile di alta qualità
- Dimensioni (L x P x A): 120 cm x 60 cm x 110 cm
- Peso: 45 kg
- Alimentazione: Carbone vegetale
- Raccomandazione di temperatura: Massimo 250°C

4. Installazione e montaggio

1. Posizionare il grill: Scegliere un luogo stabile e livellato per posizionare il grill, lontano da materiali infiammabili.
2. Assemblaggio della struttura: Montare il grill seguendo le istruzioni passo per passo. Assicurarsi che tutte le parti siano fissate correttamente.
3. Installazione della griglia: Fissare la griglia di cottura nell'apposita posizione, assicurandosi che sia stabile.
4. Controllo finale: Verificare che tutte le connessioni siano sicure prima di accendere il grill.

5. Operazione

1. Accensione del carbone: Riempire il contenitore di carbone fino al livello raccomandato e accendere il carbone utilizzando un accenditore.
2. Attendere il preriscaldamento: Lasciare scaldare il grill per 15-20 minuti fino a quando il carbone non brilla.
3. Posizionare il pollo: Infilare i polli sullo spiedo e posizionarlo nel grill.
4. Controllare la temperatura: Monitorare continuamente la temperatura interna per garantire una cottura uniforme.

6. Pulizia e manutenzione

- Raffreddamento: Lasciar raffreddare completamente il grill prima della pulizia.
- Pulizia della griglia: Utilizzare una spazzola per griglie per rimuovere residui di cibo.
- Contenitore di carbone: Svuotare e pulire regolarmente il contenitore del carbone per evitare accumuli pericolosi.
- Controllo delle parti: Ispezionare regolarmente le parti del grill per eventuali segni di usura o danni.

7. Risoluzione dei problemi

- Difficoltà di accensione: Assicurarsi che ci sia abbastanza carbone e che sia ben aerato.
- Temperature inconsistenti: Controllare la quantità di carbone e verificare che le aperture di ventilazione siano aperte.
- Fumi eccessivi: Utilizzare solo carbone di qualità e mantenere pulito il sistema di griglia.

8. Smaltimento

Quando il grill ha raggiunto la fine della sua vita utile, assicurarsi di smaltire ogni parte in conformità alle leggi locali sul riciclaggio. Le parti in metallo possono essere riciclate, mentre le parti in plastica devono essere smaltite separatamente.

9. Contatti

Per ulteriori informazioni o assistenza, contattare:

Email: info@gmgastro.com

Telefono: 0800 7000 220

Indirizzo: Weinerpark 16, 48607 Ochtrup, Germania