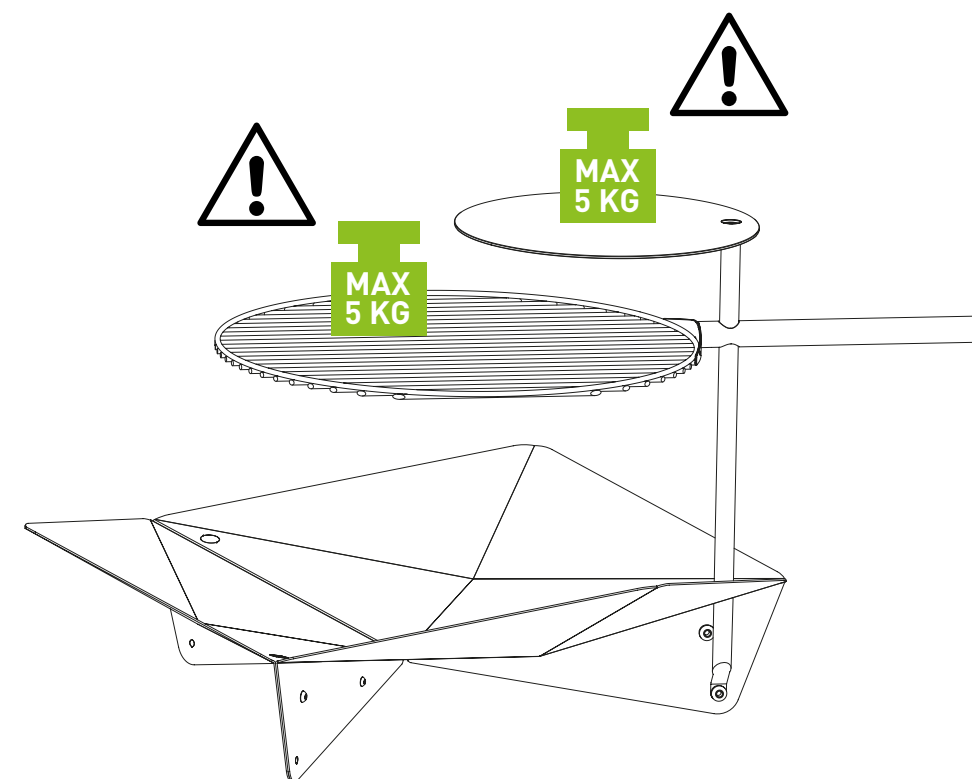
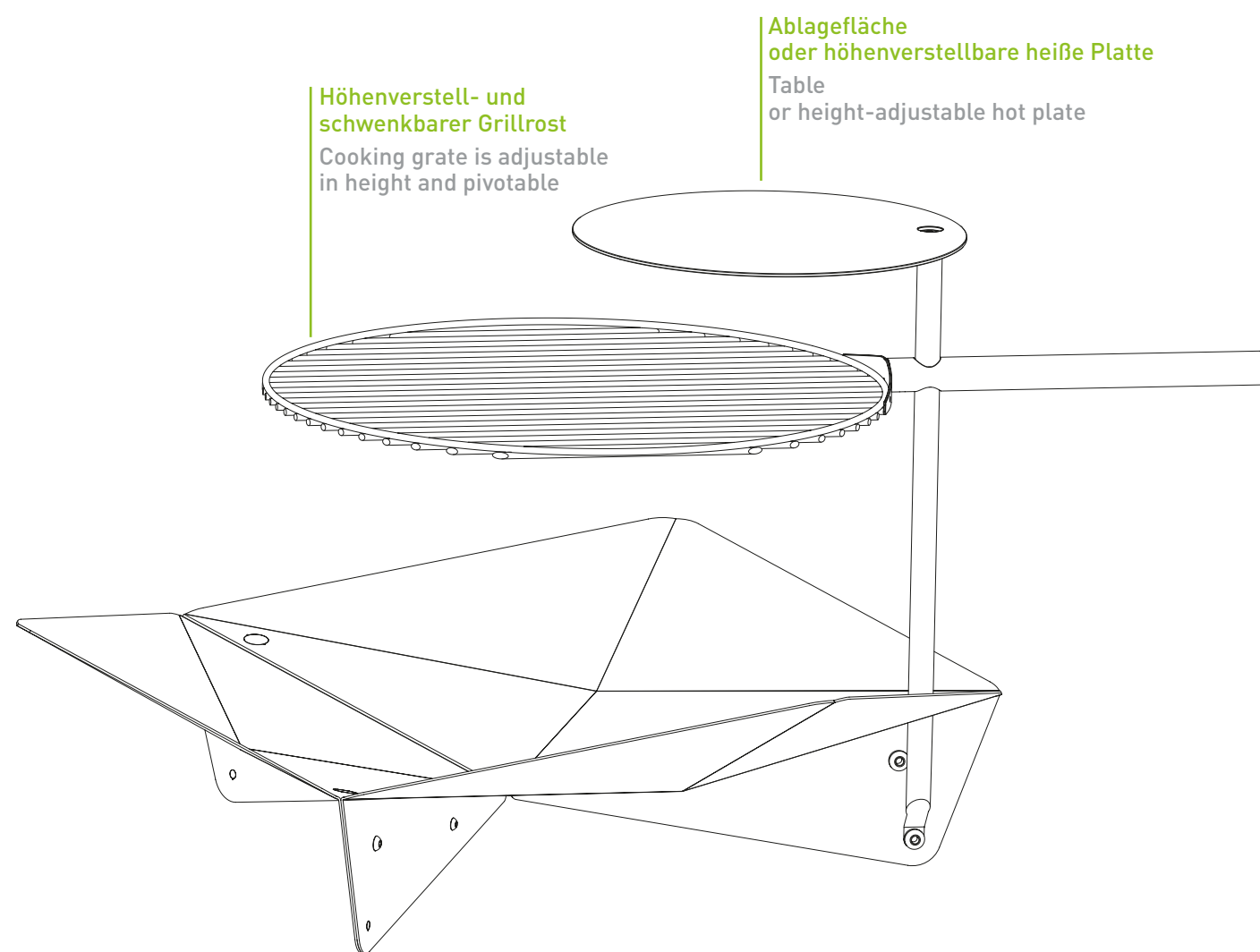


TRIPLE

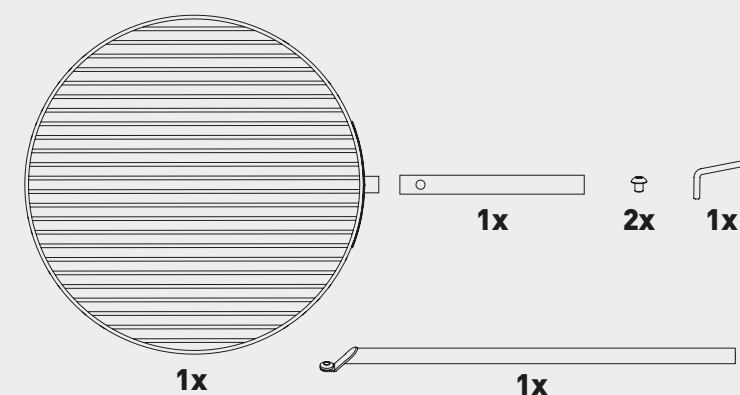
ZUBEHÖR KURZANLEITUNG
ACCESSORIES SHORT GUIDE
ACCESSOIRES GUIDE RAPIDE





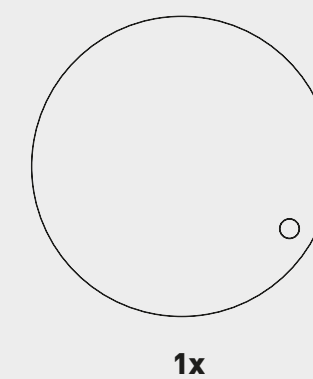
TRIPLE GRILLROST Ø 45 cm / 55 cm
GRID Ø 45 cm / 55 cm
GRILLE Ø 45 cm / 55 cm

1.1 – 2.2



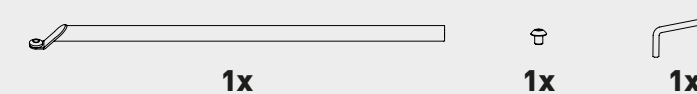
TRIPLE TISCH
TABLE
TABLE

3.1

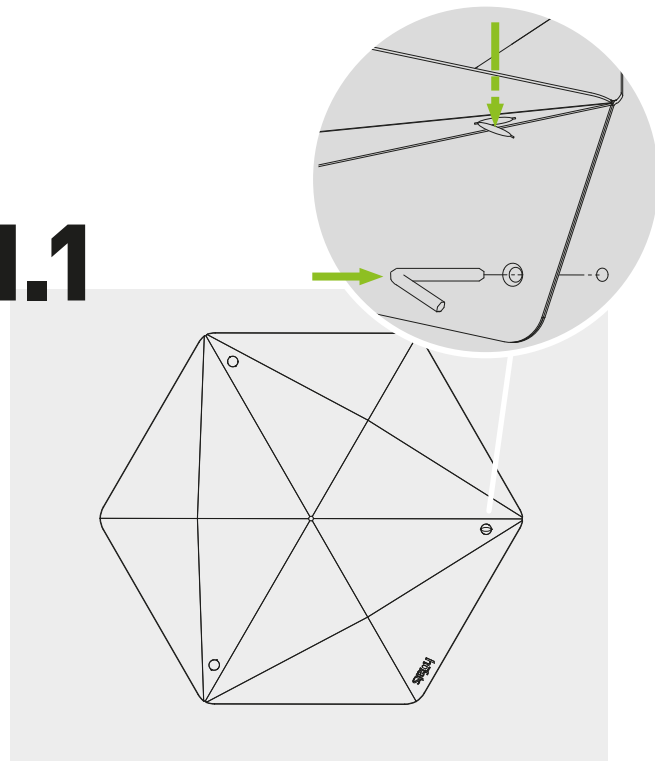


TRIPLE STANGE 40 cm / 55 cm
POLE 40 cm / 55 cm
POLE 40 cm / 55 cm

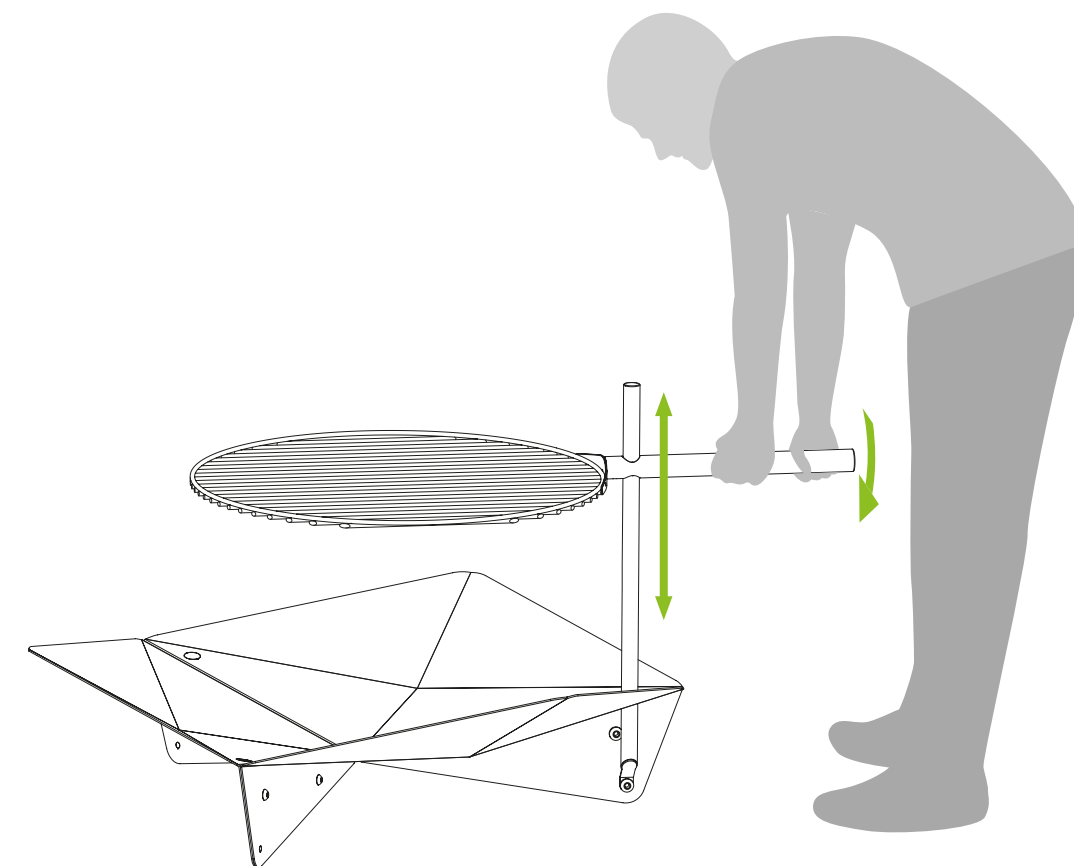
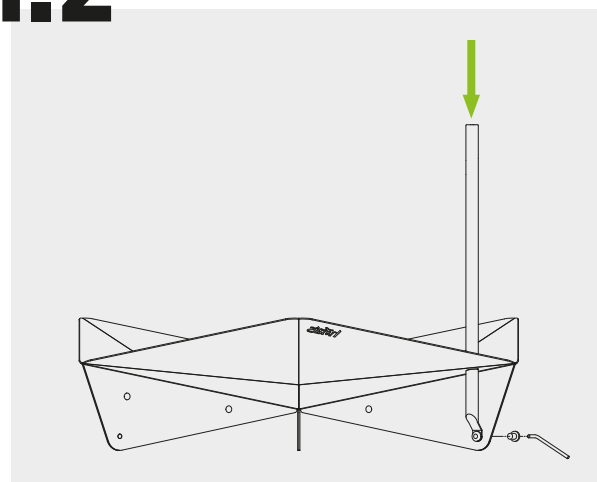
1.1 – 1.2



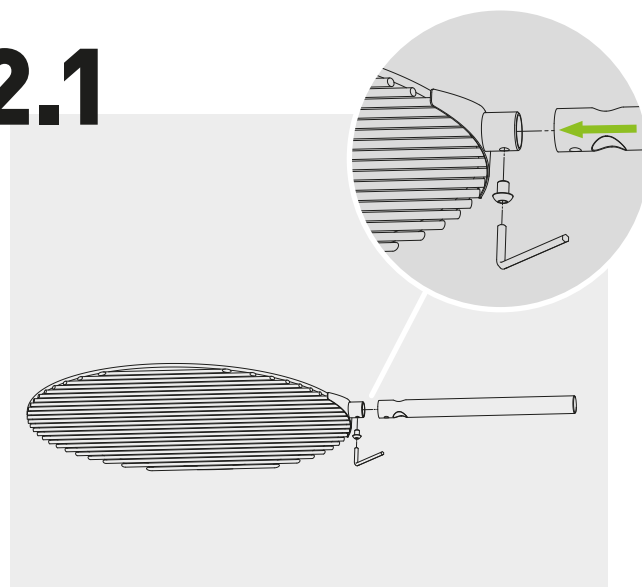
1.1



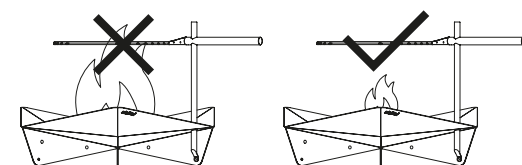
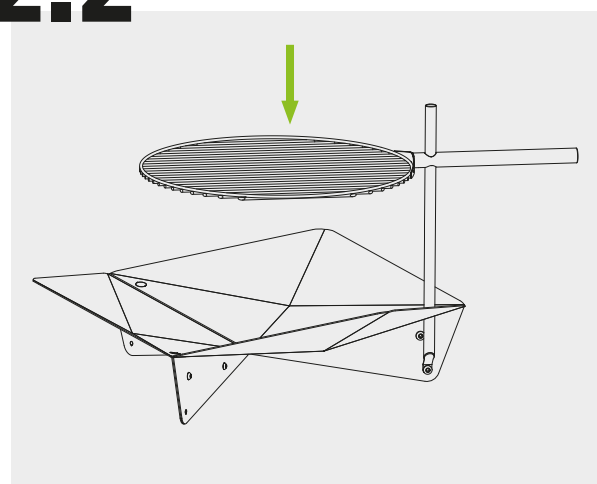
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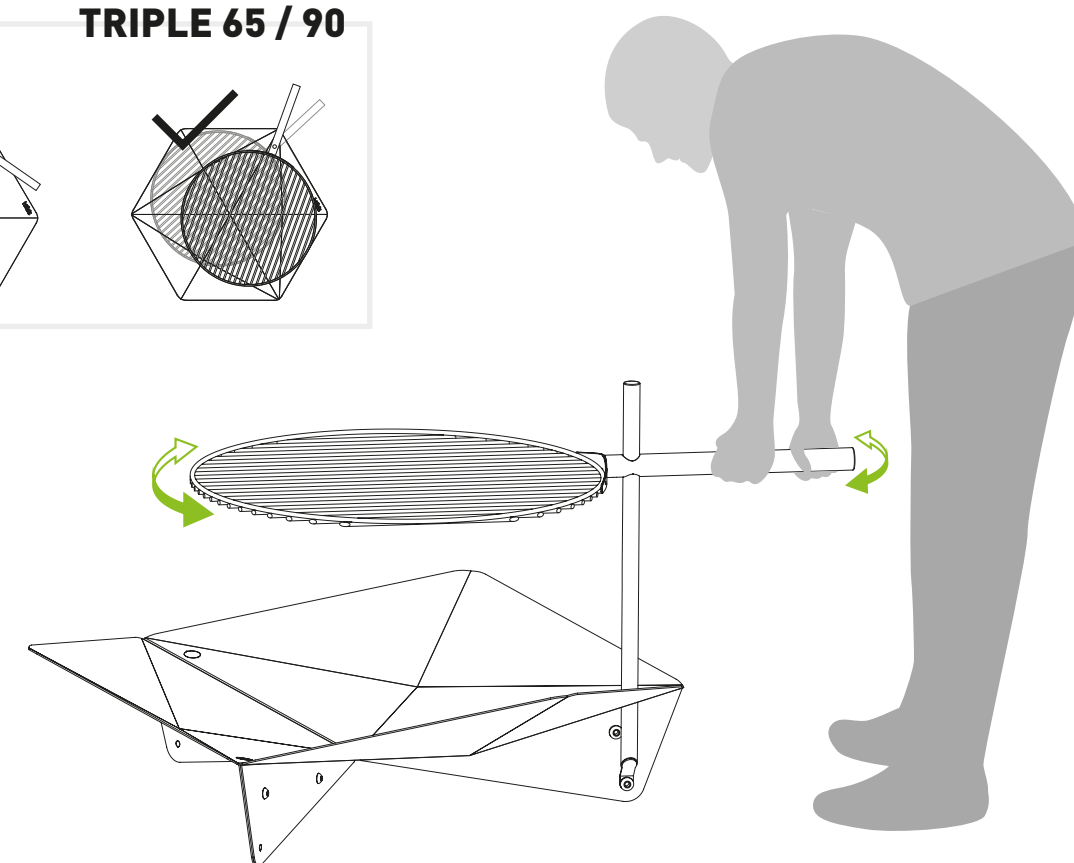
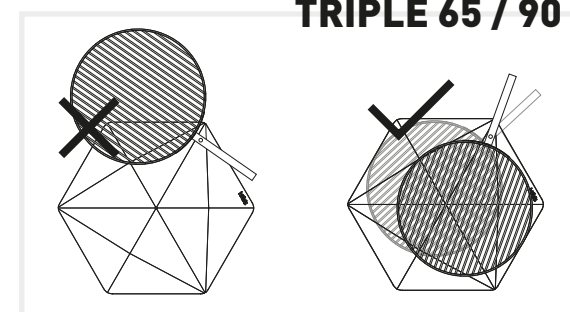
2.1



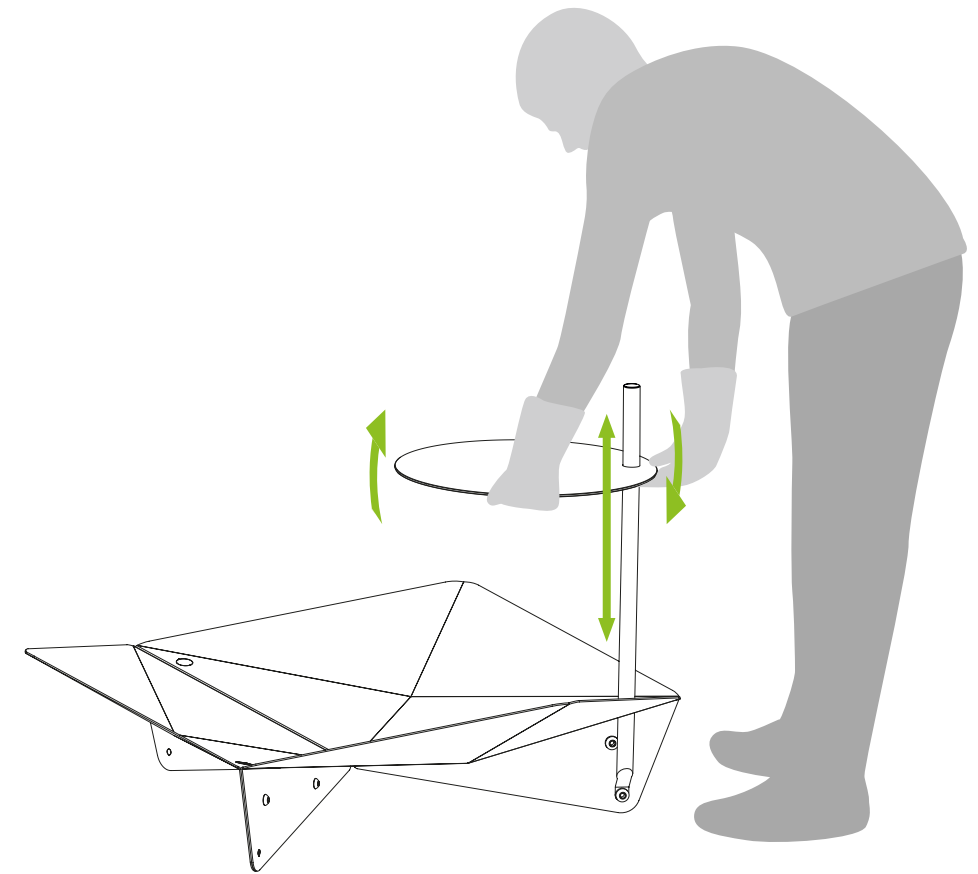
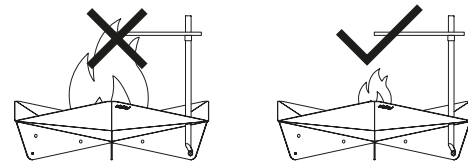
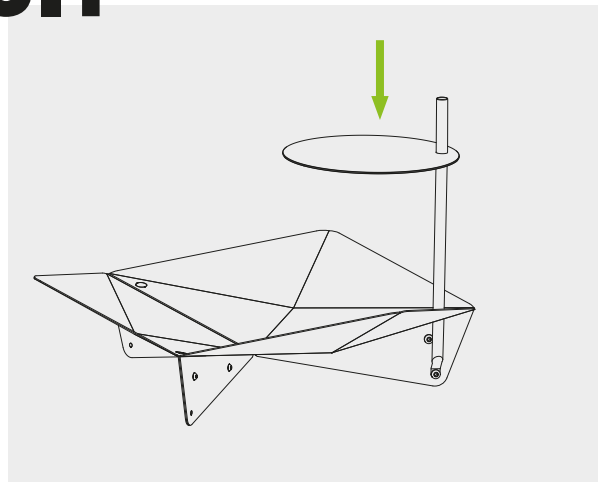
2.2



TRIPLE 65 / 90

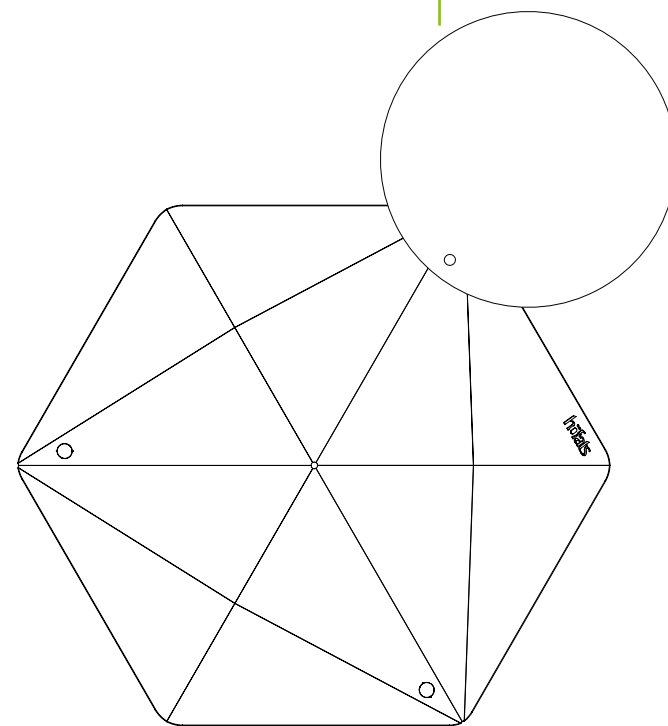
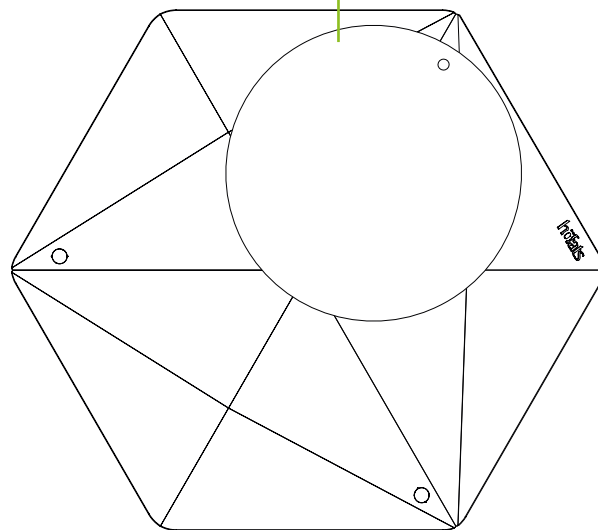


3.1

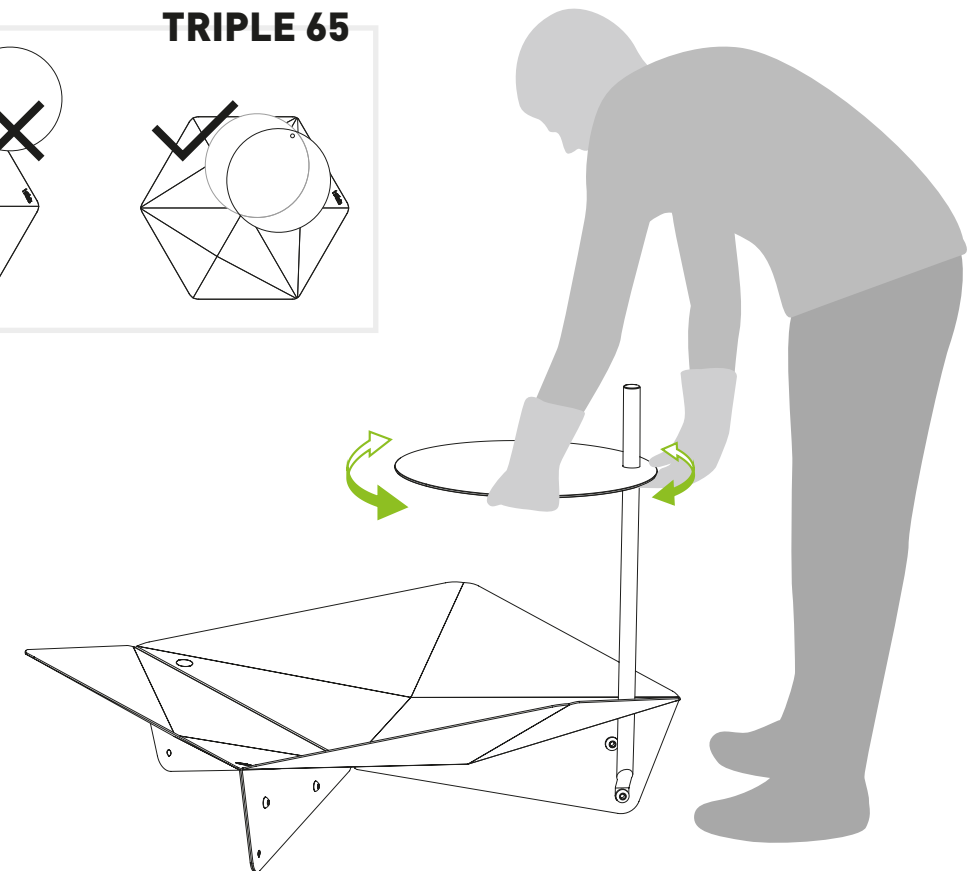
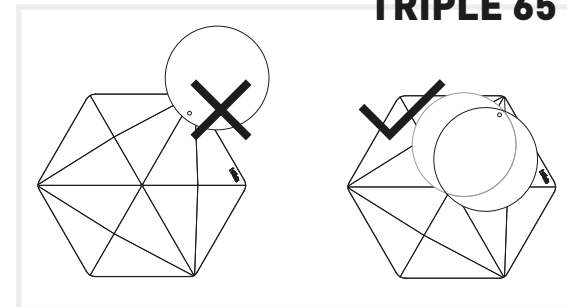


Höhenverstellbare heiße Platte
Height-adjustable hot plate

Ablagefläche
Table



TRIPLE 65



TRIPLE ZUBEHÖR



Beim Grillen mit TRIPLE stets feuerfeste Handschuhe (z. B. Grillhandschuhe) tragen.



Tragen Sie entsprechende Kleidung. Lange lose Ärmel fangen schnell Feuer!

- Reinigen Sie vor erstmaligem Gebrauch den Grillrost.
- Beginnen Sie mit dem Grillvorgang nicht, bevor die Holzkohlen mit einer leichten Ascheschicht überzogen sind. Dieser Vorgang dauert mindestens ca. 30 – 45 Minuten.

TRIPLE ACCESSORIES



Always wear fire-proof gloves (e.g. BBQ gloves) when grilling with TRIPLE.



Wear respective clothing. Long, loose sleeves quickly catch fire!

- Clean the cooking grate prior to first use.
- Do not start the grilling process before the charcoal is covered by a small ash layer. This process takes approx. 30 – 45 minutes.

TRIPLE ACCESSOIRES



Para hacer una barbacoa con TRIPLE, utilice siempre guantes resistentes al fuego (p. e. de barbacoa).



¡Utilice ropa adecuada; mangas largas, sueltas y anchas prenden fuego fácilmente!

- Limpie la parrilla antes de utilizarla por primera vez.
- Comience a asar los alimentos una vez que se haya formado una ligera capa de ceniza sobre el carbón, después de unos 30 – 45 minutos.

TRIPLE ACCESSORIO



Portez toujours des gants résistants au feu (gants de barbecue par exemple) lorsque vous réalisez des grillades avec TRIPLE.



Porter des vêtements appropriés. Les manches longues et lâches se mettent rapidement à prendre feu!

- Avant la première utilisation, nettoyez la grille de cuisson.
- Ne commencez pas les grillades avant que le charbon de bois ne soit recouvert d'une fine couche de cendres. Cela prend environ 30 à 45 minutes.

