



SINCE 1888

Bedienungsanleitung	Instruction for Use	Mode d'emploi	
Gebruiksaanwijzing	Istruzioni per l'uso	Instrucciones para el uso	Brugsanvisning

Kugelgrill | Kettle Grill | Barbecue à charbon

Barbecue op kolen | Barbecue | Barbacoa de carbón | Kuglegrill

No.1 F50 AIR | No.1 F60 AIR

No.1 F50 AIR PRO | No.1 F60 AIR PRO

Montageanleitung für den Zusammenbau finden Sie auf dem separaten Beiblatt. Lesen Sie bitte aufmerksam und vollständig die folgenden Hinweise durch, bevor Sie den Holzkohlegrill zusammenbauen und benutzen. Bitte bewahren Sie die Bedienungsanleitung an einem geschützten Ort auf, damit Sie die Details zur Bedienungsanleitung jederzeit nachlesen können. Den Grill nur im Freien verwenden.

The installation manual for assembly can be found in the separate supplement. Please read the following instructions carefully and fully, before assembling and using the charcoal grill. Please keep the instructions in a safe place so that you can refer to them in detail at any time. Only use the grill in the open air.

Vous trouverez les instructions de montage dans une notice séparée. Veuillez lire attentivement et entièrement les consignes suivantes avant de monter et d'utiliser le barbecue à charbon de bois. Conservez le manuel d'utilisation à l'abri afin de pouvoir consulter les différents points à tout moment. Pour utilisation extérieure uniquement.



IMPORTANT SAFETY INSTRUCTIONS

Please read the following instructions carefully and completely before assembling and using the kettle grill. Please keep this instruction manual in a safe place so that you can consult the operating instructions at any time. All of the directions given in this instruction manual are to be followed precisely as described.



Caution – danger! Whenever you see this symbol in the operating instructions, it indicates that extreme caution is imperative.



Warning – hot surfaces! Risk of skin burns from hot surfaces. Always wear protective gloves.

Failure to observe these safety instructions can result in very serious injuries or property damage caused by fire or explosion.

CAUTION! Intended use:

This kettle grill may only be used for burning charcoal and cooking food that is suitable for barbecuing. Any other type of use is prohibited and may be dangerous. Use of the charcoal grill as a fireplace is also prohibited.

CAUTION! ALWAYS KEEP CHILDREN AWAY FROM THE GRILL!



ALWAYS SUPERVISE THE GRILL WHEN IN USE!

Only use the RÖSLE kettle grill as described.



Do not use the barbecue in a confined and / or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.



There is an increased risk of fire when barbecuing. Always have a fire extinguisher ready in case of an accident or mishap.



CAUTION – RISK OF FATAL INJURY! Never use methylated spirits, petrol or any other highly flammable liquid to light or relight the appliance. Only use lighting aids that conform to EN 1860-3.



If using lighting fluid, please make sure that none is spilt near the grill. Please mop up any spills immediately with a cloth and dispose of the cloth.



Do not put lighting fluid or charcoal impregnated with lighting fluid onto burning, hot or warm charcoal. When lighting the charcoal, leaping flames and explosion-like detonations that are capable of causing life-threatening injuries could occur. Seal the lighting fluid after use and place it a safe distance from the grill.

WARNING! This barbecue will become very hot, do not move it during operation.

Do not use indoors!"

WARNING! Do not use spirit or petrol for lighting or relighting!

Use only firelighters complying to EN 1860-3!

WARNING! Keep children and pets away!



CAUTION! Children and pets should never be left unattended near to a hot grill.



CAUTION! This kettle grill gets very hot and must not be moved while in use.

Other important notes on potential hazards



Do not use in enclosed spaces as otherwise poisonous vapours may collect that could cause serious or even fatal damage to health.



Only use this grill outdoors in a well-ventilated position. Do not use this grill in a garage, a building, walkways/corridors between buildings or any other locations surrounded by building structures.



Never operate the grill underneath combustible rooves, canopies, etc.

- Incorrect assembly may cause risks. Please follow to the letter the assembly instructions provided. Do not use this grill until all components have been properly assembled. Before lighting the grill, make sure that the ash pan has been properly fixed in place below the kettle.
- Exercise the proper care when using the grill. When barbecuing, the grill becomes hot. Never leave the grill unattended when it is in use.
- This kettle grill gets very hot and, when in operation, should only be taken hold of with barbecue gloves and only at the points necessary for operation.
- Always wear barbecue gloves when barbecuing, adjusting the air vents and when using barbecue starters.
- Wait for the grill to cool down before moving it.
- Never make any modifications to the product.
- Damaged appliances or accessories must not continue to be used.
- The manufacturer accepts no liability whatsoever for damage caused by incorrect, careless or negligent use or use other than intended.
- The manufacturer accepts no responsibility whatsoever for damage occurring during use of the appliance or for complaints from third parties.
- Not for public or commercial use.
- Whenever using this grill, make sure it is at least 1.5m away from any combustible or heat-sensitive materials. Combustible materials include, for example (but not only), wood, treated wood floors, wooden decking and wooden porches or patios.
- Always place the briquettes or charcoal in the charcoal baskets or the lower charcoal grate.
- When lighting or using the grill, do not wear garments with loose hanging sleeves.
- Protect yourself against sparks and splashes of hot fat. To protect your clothes, we recommend that you wear a barbecue apron.
- Always place the grill on a firm, level surface sheltered from the wind.
- Open the lid when lighting the barbecue charcoal – that will ensure that there is a sufficient supply of oxygen.

- Never try to check whether the grill, charcoal grates, ash or charcoal are hot by touching them.
- Never pour water into the grill to suppress leaping flames or put out the glowing embers. Extinguishing with water may damage the porcelain-enamelled surface. Instead, close the lower air vent as required and close the lid.
- Put out the charcoal after finishing cooking by closing all air vents and closing the lid.
- When cooking food, adjusting the air vents, adding charcoal and when handling the thermometer or lid, you should always wear barbecue gloves. Use barbecue implements with long, heat-resistant handles.
- Never dispose of ashes or briquettes when they are still hot or glowing. There is a risk of fire. Do not dispose of ashes or charcoal residues with normal household waste until they are fully extinguished and have completely cooled down.
- Never clear up ashes with a vacuum cleaner.
- Keep all flammable gases and liquids (e.g. fuel, alcohol, etc.) and any other combustible materials away from the grill surface.
- If lighting the barbecue charcoal with an electric lighter, follow the operating instructions supplied with the lighter.
- Keep electrical leads away from the hot surfaces of the grill and areas where people are moving about.
- The consumption of alcohol and/or prescription or non-prescription medication may impair the ability of the user to properly assemble and safely operate the grill.
- This appliance is not intended to be used by people (including children) with limited physical, sensory or mental capabilities or without the necessary experience and/or knowledge unless they are supervised by a person responsible for their safety or are instructed by such a person on how the appliance is to be used.
- The RÖSLE kettle grill is not suitable for assembly or use in or on caravans, camper vans, motor homes or boats.
- Never line the cooking compartment with foil. This could prevent the fat from running out and result in the fat collecting on the foil and starting to burn.
- CAUTION – lining the grill bowl with aluminium foil will restrict the air flow. Instead, when using the indirect cooking method, you should use drip trays to catch the juices running out of the meat.
- Do not use sharp or pointed objects to clean the grill grates or remove the ashes. Doing so may damage the surface.
- Do not use abrasive cleaners on the grill grates or the grill. Doing so may damage the surface.
- Do not push the grill over high steps or very uneven surfaces.
- The grill should be thoroughly cleaned at regular intervals.
- To protect the food being barbecued and the grill, the temperature should not be allowed to exceed 350 °C/662 °F. Excessively high temperatures may cause parts of the grill to deform.
- CAUTION! The maximum filling capacity for charcoal is:

Grill with diameter of 50cm: 1.5kg of charcoal or barbecue briquettes

Grill with diameter of 60cm: 2.5kg of charcoal or barbecue briquettes



Some (chemical/poisonous) by-products produced when barbecuing, especially if the appliance is not used properly or if unsuitable lighting aids are used, can be harmful to health. This can lead to cancer, problems in pregnancy and other consequential harm.

Dear RÖSLE customer,

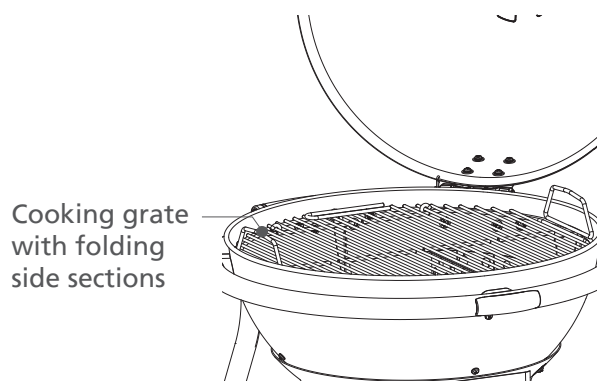
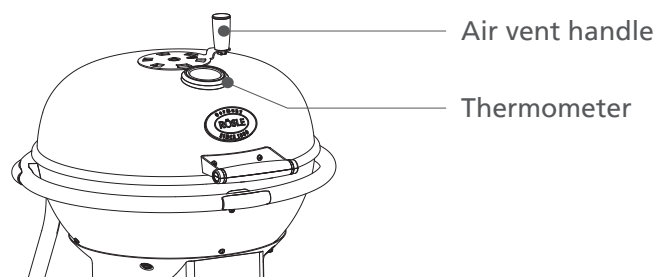
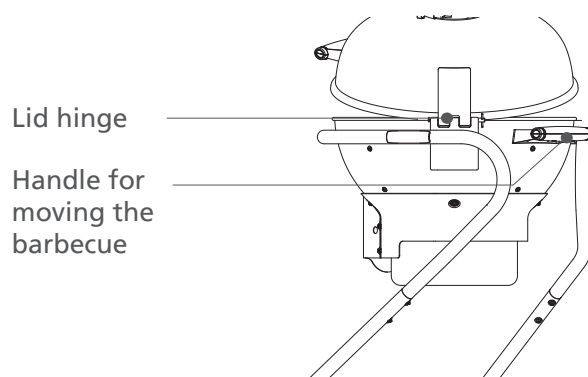
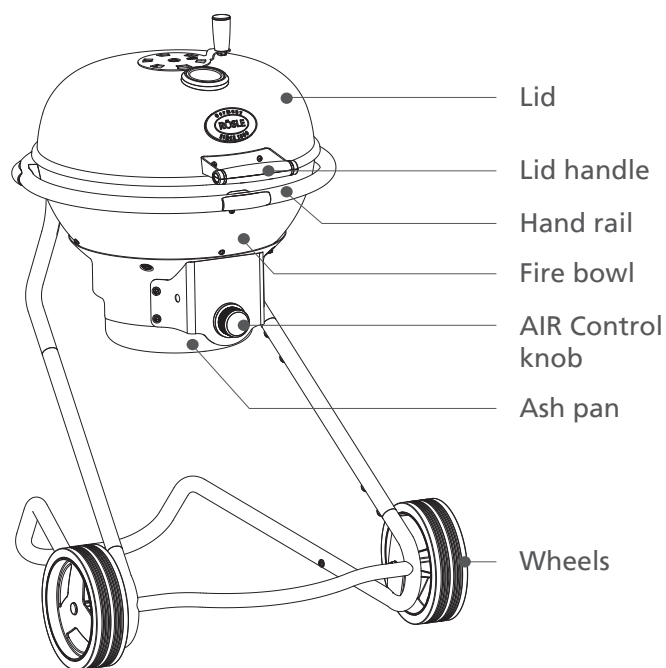
Thank you for choosing the high-quality RÖSLE kettle grill. You have made a good choice. And in doing so have acquired a high-quality and long-lasting product. So that you are able to enjoy the product for many years, please read the following product information, handling and care instructions and safety guidance.

All advantages at a glance:

- Special AIR Control System makes for easy control of the air supply and removal of ash pan with a single control knob.
- High-quality lid thermometer shows temperature in °C and °F
- Practical lid hinge at 45° angle
- Comfortable working height of 84 cm for ergonomic use
- High lid provides ample space for accessories
- Stainless steel grate with folding side sections for replenishing charcoal while barbecuing
- Optimum placement means lid handle does not get hot
- Kettle made of high-quality steel, fully porcelain enamelled

English

1. The RÖSLE kettle grill in detail



2. Starting up the grill before barbecuing

Stand the RÖSLE kettle grill on a firm and level surface. Before lighting the charcoal, make sure that the ash pan is properly inserted and all air vents are open. For lighting, we recommend the use of standard barbecue lighter cubes (to EN 1860-3) rather than lighting fluid. To obtain a high and constant temperature, RÖSLE recommends the use of high-quality barbecue briquettes or charcoal. When buying barbecue charcoal, look out for the DIN quality mark. Store them in a dry place.

To barbecue for 1 hour, you need about 1kg of standard barbecue briquettes or about 1.5kg of charcoal. CAUTION! The maximum filling capacity for charcoal is:

- **Grills with diameter of 50cm: 1.5kg of charcoal**
- **Grills with diameter of 60cm: 2.5kg of charcoal**

The first time you use the grill, allow the fuel to burn with the lid closed for at least 30 minutes.

2.1 Warming up the grill

Insert the charcoal grate, place some standard lighter cubes on it and light them.



However, do not use fluids such as petrol, methylated spirits or similar flammable liquids to do so. As soon as the lighter cubes are alight, cover them with fuel, preferably barbecue briquettes. Make sure that the burning barbecue briquettes do not come into direct contact with the sides of the grill. Leave the charcoal to burn with the lid open for about 30-45 minutes until it is glowing evenly and has a light layer of ash around it. Only then should you start barbecuing.

- Never put lighting fluid or charcoal impregnated with lighting fluid onto hot or warm charcoal.

2.2 Easy steps to becoming a barbecue expert

- Read the recipe and find the instructions for setting up the grill. The RÖSLE kettle grill offers you a choice of two cooking methods – direct or indirect barbecuing. You will find the specific instructions on the following pages.
- Do not try to save time by placing food on the barbecue too soon, before it has reached the right temperature. Allow the charcoal to burn until a light layer of ash has formed on it (leave the air vents open so that the fire does not go out).
- Use a barbecue spatula or barbecue tongs, but not a fork. Piercing with a fork will allow juices, and therefore flavour, to escape and the food will dry out.
- Make sure that the food fits on the barbecue before closing the lid. Ideally, there should be a gap of about 2 cm between the individual items being barbecued.
- Do not repeatedly open the lid to check on the food. Every time the lid is lifted, heat is lost, i.e. the food will take longer to be ready to be served.
- Only turn the food over once unless the recipe says otherwise.
- Leaving the grill lid in place prevents flames forming under the food, shortens the cooking time and produces better cooking results.
- Items such as burgers should not be pressed down flat. Doing so will squeeze out the meat juices and the food will dry out.
- If you apply a light coating of oil to your food, it will brown more evenly and will not stick to the grate. Brush or spray the oil on the food only and not on the grate.

Note:

Wash your hands and the implements thoroughly with hot water and washing-up liquid before and after handling fresh meat, fish or poultry. Alternatively, you can wear disposable gloves.

Never place cooked food on the same plate on which raw food has been.

Do not defrost food for barbecuing at room temperature, but rather in a refrigerator.

3. Cooking with the RÖSLE kettle grill

3.1 Preparing the grill

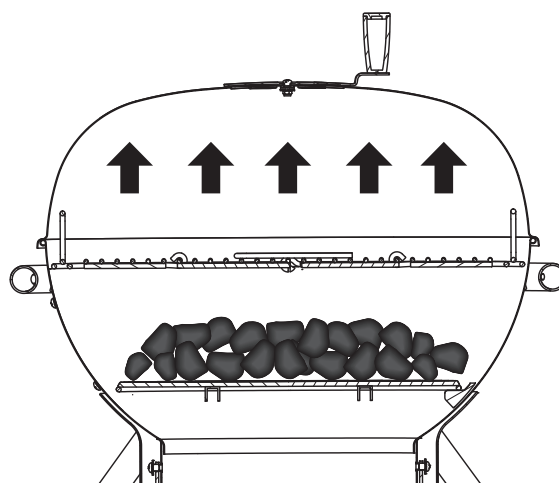
- Open all air vents and the lid before lighting the fire.
- **Note:** If necessary remove accumulated ash from the bottom part of the grill (only when the charcoal is fully extinguished). Charcoal requires oxygen in order to burn. Check that the air vents are clear of dirt.
- Place the grill lighter cubes under a layer of charcoal and light them. (Only use lighters that conform to DIN EN 1860-3)
- Do not start cooking the food until the charcoal is covered in a thin layer of ash. –This process takes about 30-45 minutes. Then, using a long poker or charcoal trowel, arrange the charcoal according to your desired cooking method.

Tip: For a stronger smoke aroma you can add smoker chips or fresh herbs such as rosemary, thyme or bay leaves to the fire. Use a smoker box for the purpose and place the items in it. That will prevent them from setting on fire and thus not producing any smoke.

3.2 Direct barbecuing method

With the direct method, the food is cooked directly over the prepared charcoal. Food that requires less than 25 minutes to cook is cooked by the direct method. To make sure the food is evenly cooked all the way through, it should be turned once after half the cooking time. Foods such as steaks, chops, kebabs and vegetables can be cooked in this way.

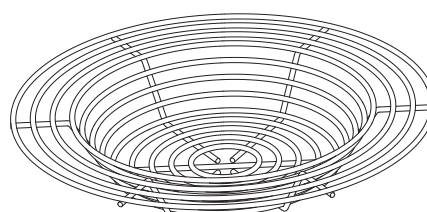
- Open all air vents.
- Place the grill lighter cubes on the charcoal grate and light them.
- Place the recommended amount of charcoal or barbecue briquettes in the centre of the charcoal grate or in the RÖSLE barbecue starter (optional accessory).
- Light the lighter cubes. Leave the lid open until the charcoal has a light covering of ash – this takes about 30-45 minutes.
- Using a pair of barbecue tongs or a charcoal trowel, distribute the hot charcoal evenly over the centre of the charcoal grate.
- Position the cooking grate over the charcoal. To do so, wear barbecue gloves.
- Wait about 5 minutes until the cooking grate has heated up and then place the food on it.
- Close the lid (air vents in lid and fire bowl should be open). In the barbecuing instructions in this manual you will find a list of recommended cooking times.



For this cooking method, the lid can be left open or removed if necessary. To do so – when the appliance is cold – remove the split-pin from the lid hinge and then pull the hinge pin out of the two halves of the hinge. Then refit the split-pin in the hinge pin and store the lid in a safe place. Having been removed, the lid cannot then be used again until the grill has cooled down. If required, refit the lid to the grill when it has cooled down.

Direct method using reversible charcoal grate (optional accessory)

Turn the grate so that the centre is recessed, place the recommended amount of charcoal on the grate and light using barbecue lighter cubes as described above. When doing so, place the charcoal in the recess in the centre of the charcoal grate.



3.3 Indirect barbecueing method

The indirect method is advisable for dishes that require longer than 25 minutes cooking time or which are so delicate that they would dry out or burn with the direct barbecueing method. With indirect barbecueing, the hot charcoal is placed at the sides of the charcoal grate or in the charcoal baskets. The heat rises upwards, circulates and is reflected by the closed lid. The food is cooked slowly and evenly on all sides. It should not need be turned.

The following foods are suitable for indirect barbecueing: Roasts, chicken on the chicken roaster, poultry cuts on the bone and whole fish.

Note: with meat that requires more than one hour to cook, you may need to add more charcoal at the sides (see table of cooking times below). The folding side sections of the cooking grate allow you to do so easily. Leave the lid open for about 10 min until the new charcoal is burning properly. Then close the lid again and continue the cooking process.

Tip: if you use a barbecue starter, you can also use it to bring the fresh charcoal up to the required heat. Then take out the cooking grate – wearing barbecue gloves because of the flying ash – and add the hot charcoal as required. The cooking process can be continued immediately as soon as the extra charcoal has been added.

- Open all air vents.
- Place the charcoal baskets in the centre of the grill and place the barbecue lighter cubes (use only lighting aids that conform to DIN EN 1860-3) in the charcoal baskets. Light the lighter cubes.
- Place the recommended quantity of charcoal in the grill, dividing it equally between the charcoal baskets.
- Leave the lid open until the charcoal has a light covering of ash – this takes about 30- 45 minutes.
- Using a pair of barbecue tongs, move the charcoal baskets to the sides of the grill (to the right and left of the lid handle) – see illustration on the right.
- Position the cooking grate over the charcoal. To do so, wear barbecue gloves.
- Then close the lid and heat up the grill and cooking grate for approx. 10 minutes. This will ensure that the cooking times are accurate, as they only apply to a preheated grill.
- Place the food on the grate.
- Close the lid (air vents in the fire bowl should be open). In the barbecueing instructions in this manual you will find a list of recommended cooking times.

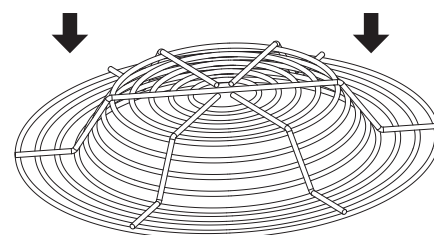
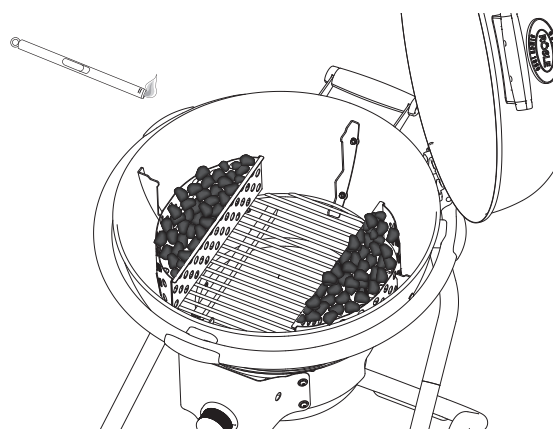
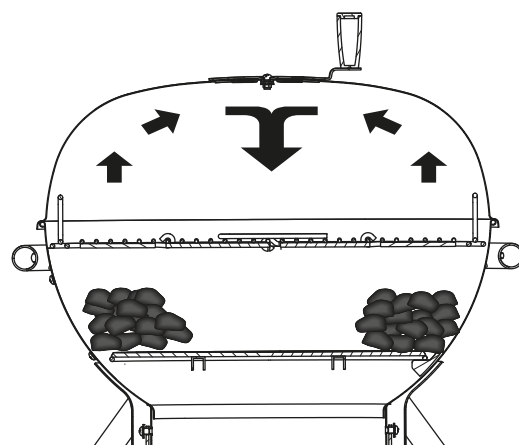
Tip:

Always use a barbecue starter to light the charcoal. It will ensure that the charcoal lights quickly and burns evenly regardless of the charcoal used. Please follow the instructions for the barbecue starter.

Once you have transferred the hot charcoal from the barbecue starter to the grill, please leave the lid open for about 5 minutes so that the freshly added charcoal can settle a little. If the lid is closed immediately, the fire could be choked.

Indirect method using reversible charcoal grate (optional equipment)

Turn the grate so that the perimeter is recessed, place the recommended amount of charcoal on the grate and light using barbecue lighter cubes as described above. Place the charcoal on the left and right to the sides of the central raised area of the reversible grate.



3.4 Ventilation system

The RÖSLE grill has the optimum ventilation system for barbecuing with charcoal, as the air supply – and therefore the temperature – can be efficiently regulated by means of two air vents (vent on top of lid and air control system on the ash pan).

- To operate the top vent, slide the vent handle (see p. 6) to the desired position.
- Opening the top air vent lets more air out of the kettle grill. The charcoal gets more oxygen and the temperature increases.
- The bottom air inlet is controlled by the air control knob on the front of the grill. Turning the control from "OFF" towards "MAX" lowers the ash pan and allows more air into the kettle grill. The charcoal is supplied with more oxygen and the temperature increases.



Tip:

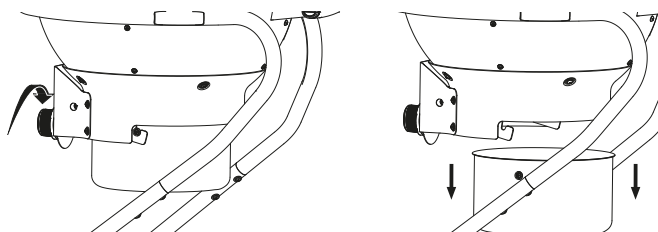
To burn properly and produce the desired temperature, charcoal requires an adequate supply of air. When lighting the charcoal, turn the control knob for the bottom vent to "MAX" and fully open the lid. In that way, sufficient air will be drawn into the grill to light the charcoal quickly. The grill temperature achieved depends on a number of factors such as the air supply, the quality and quantity of the charcoal, and the ambient temperature.

Depending on the barbecuing method you are using, the temperature required in the grill will be higher or lower. A greater supply of air will produce a higher temperature, whereas less air will allow barbecuing at a lower temperature.

- To increase the temperature, set the bottom air vent to "MAX" and fully open the top vent.
 - To obtain a lower temperature, turn the control knob towards "OFF" and partially close the top vent.
- As you use the grill you will discover over time which air vent setting is best suited to your preferred barbecuing method and the food you are cooking.
- To put out the fire, turn the control knob to "OFF" and completely close the top air vent.

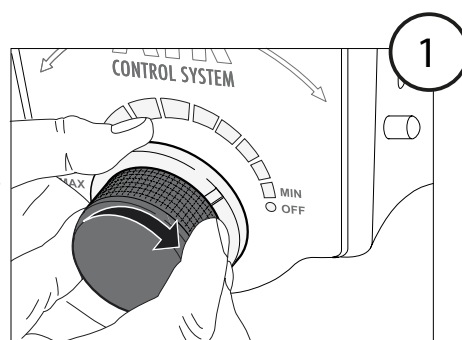
3.5 Removing the ash pan

- To take the ash pan out of the grill, turn the air control knob anti-clockwise to the "MAX" position.
- Then turn the air control knob another complete turn (360°) anti-clockwise (as shown by the symbols on the fascia).
- The ash pan is then low enough to be removed rearwards from the back of the grill.
- To refit the ash pan, follow the removal procedure in reverse.
- Make sure that the ash pan is properly engaged in the retaining catches on both sides.



3.6 Adjusting the air control

- To set the control knob "OFF" position, please first fit the ash pan in the appliance as described.
- Then turn the control knob clockwise until the air inlet is completely closed off. This should not require the application of any significant force; make sure the knob turns easily.
- To set the pointer to the "OFF" position, hold the centre part of the knob with the grip pattern still while rotating the pointer on the outer, raised ring to the "OFF" position. Now the AIR Control System will operate according to the markings on the fascia panel.



3.5 Grill instructions

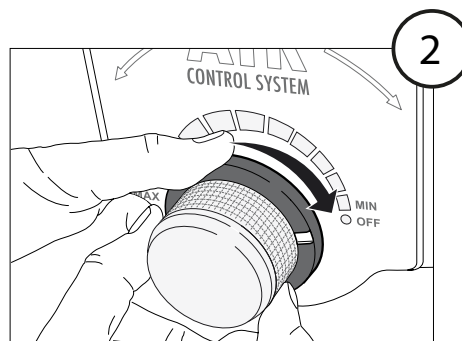
The figures given below for quantity, thickness, weight and barbecuing time are for guidance only and are not hard and fast rules. Barbecuing times are affected by altitude, wind, outside temperature and how well cooked you want the food to be.

For barbecuing steaks, fish fillets, boneless chicken pieces and vegetables, use the direct method for the times given in the table below or until the food is cooked as well as required, turning the food once half-way through the cooking time.

Barbecue roast joints, pieces of poultry with bones, whole fishes and thicker cuts using the indirect method with the aid of the times shown in the table below. Alternatively, you can use a meat thermometer to check the desired core temperature. The barbecuing times for beef are for medium-done results unless stated otherwise.

Temperature ranges:

- | | |
|---------------------|--------------------------|
| Low temperature: | approx. 120 °C |
| Medium temperature: | approx. 170 °C |
| High temperature: | approx. 230 °C and above |



Beef	Thickness/Weight	Cooking time	Temperature
Steak: New York, Porterhouse, rib-eye, T-bone or fillet	2cm thick	4-6 min.	Direct heat, high setting
	4cm thick	10-14 min.	Direct heat, high setting
	4cm thick	6-8 min.	Sear and then barbecue for 8–10 minutes on indirect heat at high setting
	5 cm thick	14-18 min.	Direct heat, high setting
	5 cm thick	6-8 min.	Sear and then barbecue for 8–10 minutes on indirect heat at high setting
Loin steak	500g to 700g, 2 cm thick	8-10 min.	Direct heat, high setting
Pork	Thickness/Weight	Cooking time	Temperature
Chop, without or without bone	2cm thick	6-8 min.	Direct heat, high setting
	2.5cm thick	8-10 min.	Direct heat, medium setting
Ribs, suckling pig	0.45 -0.90 kg	3-4 min.	Direct heat, low setting
Ribs, spare ribs	0.9 -1.35 kg	3–6 hrs.	Direct heat, low setting
Ribs, country style with bones	1.36 -1.81 kg	1.5-2 hrs.	Direct heat, medium setting
Poultry	Thickness/Weight	Cooking time	Temperature
Chicken breast without skin or bones	170 g-230 g	8-12 min.	Direct heat, medium setting
Chicken leg without skin or bones	120 g	8-10 min.	Direct heat, high setting
Chicken breast with bones	280 g-350 g	30-40 min.	with indirect, medium heat
Chicken pieces with bones in legs		30-40 min.	Indirect heat, medium setting
Chicken wings	50 g-80 g	18-20 min.	Direct heat, medium setting
Whole chickens	1.2 kg–1.8 kg	45-90 min.	with indirect, medium heat
Whole turkey without stuffing	4.5 kg-5.5 kg	2.5-3.5 hrs.	with indirect, low heat
	5.5 kg-7.0 kg	3.5-4.5 hrs.	with indirect, low heat
Fish and seafood	Thickness/Weight	Cooking time	Temperature
Fish fillet or steaks	Per 1 cm	3-5 min.	Direct heat, high setting
	Per 2.5 cm	8-10 min.	Direct heat, high setting
Whole fish	500 g	15-20 min.	with indirect, medium heat
	1.5 kg	30-45 min.	with indirect, medium heat
Vegetables	Thickness/Weight	Cooking time	Temperature
Corn on the cob		10-15 min.	Direct heat, medium setting
Mushrooms: Shiitake or button mushrooms/ Portabella		8-10 min. 10-15 min.	Direct heat, medium setting/ with indirect, medium heat
Onions, halved/ sliced	1.0 cm thick	8-10 min. 35-40 min.	Direct heat, medium setting/ with indirect, medium heat
Potatoes: whole/ sliced	1.0 cm thick	12-14 min. 45-60 min.	Direct heat, medium setting/ with indirect, medium heat

4. Maintenance, cleaning and storage

- Make sure that the grill has cooled down by checking the thermometer temperature.
- Make sure that the charcoal does not contain any glowing embers at all. Allow the charcoal enough time to completely cool down.
- Take out the cooking grates, charcoal baskets and charcoal grates.
- Remove the ash from the fire bowl and the ash pan.
- Clean the grill using a mild detergent and water. Rinse it thoroughly with clean water and then dry the surfaces.
- The grates do not have to be cleaned every time they have been used. To easily remove the deposits, use the RÖSLE barbecue cleaning brush or a soft stainless steel brush. Then wipe over with a damp cloth.
- To ensure your grill gives you long service, we recommend that after it has cooled down you protect it from the weather with a matching RÖSLE hood. To prevent moisture build-up, the hood should be removed after rain. Afterwards allow the grill and hood to completely dry out.

If you follow those tips, your RÖSLE kettle grill will give you many years of reliable service.

5. Guarantee

From development to full-scale production all RÖSLE products undergo many stages of design and testing. In manufacture and assembly we use only high-quality materials and raw materials as well as the latest quality assurance methods. Only in this way can we guarantee the high quality expected by RÖSLE customers and many years of enjoyment from the product.

Should it nevertheless happen that a product unexpectedly fails to meet those requirements, the following guarantee periods apply:

Cooking and charcoal grates	2 years
Enamelled grill kettle and lid (against rust and fire damage)	10 years
All other parts	2 years

It is a condition of the guarantee that the product is assembled and used in accordance with the instructions in this manual. RÖSLE has the right to ask for proof of purchase (so you should keep your invoice or sales receipt safe).

The limited warranty only applies to repairs or replacement of parts that are shown to have been damaged through normal use. Where RÖSLE confirms the damage and accepts the claim, RÖSLE will either repair or replace the part(s) concerned at no charge. If you need to return a damaged part, postage is to be paid to RÖSLE in advance so that RÖSLE can send the repaired or new part back to you free of charge.

This limited warranty does not extend to failures or operating difficulties due to accident, abuse, misuse, alterations, incorrect usage, force majeure, deliberate damage, incorrect assembly or bad maintenance or servicing. In addition, the warranty is void if normal maintenance and cleaning is not regularly undertaken. In the same way this warranty does not cover deterioration or damage due to extreme weather conditions such as hail, earthquakes or hurricanes or changes to the colour due to direct sunlight or contact with chemicals.

Applicable implied guarantees of marketability and suitability are limited to the guarantee periods stated in this explicitly limited guarantee. In certain jurisdictions such limitations regarding the period of validity of an implied warranty are not allowed, therefore these restrictions will not apply to you. RÖSLE accepts no liability for any exceptional, indirect or consequential damage. In certain jurisdictions the exclusion or restriction regarding secondary or consequential damage is not permitted, therefore these restrictions or exclusions will not apply to you.

Liability cannot be accepted for damage arising from the use of RÖSLE products on those of other manufacturers as a result of incorrect operation, assembly or misadventure, for example.

No person or company is authorised by RÖSLE to undertake any obligation or liability in its name in relation to the sale, assembly, use, dismantling, return or replacement of its products. Such representations are not binding on RÖSLE

6. Disposal

Your new appliance was protected in transit by the materials it was packed in. All of the packing materials used are environmentally friendly and re-usable. Please help to make a contribution by disposing of the packing responsibly. Your dealer or your local recycling facility will be able to inform you about the available disposal methods.



Do not allow children to play with the packing or parts of it.

Risk of suffocation from foil and other packing materials

Used appliances are not worthless scrap. Valuable raw materials can be recovered by recycling the product in an ecologically responsible manner. Ask your municipal or local authority about the possibilities for proper and ecological recycling of the appliance.

7. Technical data

	No. 1 F50 AIR / PRO	No. 1 F60 AIR / PRO
Equipment		
Lid and burner bowl	Porcelain enamelled	Porcelain enamelled
Lid hinge	✓	✓
Lid thermometer	✓	✓
Grate	Stainless steel	Stainless steel
AIR Control System	✓	✓
Charcoal baskets	✓	✓
Cooking grate with folding sides	Yes, for replenishing charcoal	Yes, for replenishing charcoal
Reinforced charcoal grate	✓	✓
Smooth running wheels with rubber tyres	✓	✓
Barbecue specifications		
Barbecue size in cm ²	1885	2733
Grate diameter in cm	49	59
Ash pan capacity in litres	7.0	7.0
Dimensions and weight		
Width in cm	73	73
Depth in cm	83	83
Height in cm with lid open	142	152
Height in cm with lid closed	103	108
Height of grate	84	84
Approx. weight in kg	23	26

8. Accessories

The following barbecue accessories are available for your RÖSLE Grill: Details of other barbecue accessories can be found at www.roesle-bbq.de.

Accessories

	25020 25021	Hood for model no. 1 F50 AIR Hood for model no. 1 F60 AIR
	25039	Barbecue starter, stainless steel
	25024	Hooks, set of 5

	25036	Charcoal tongs, 50cm
	25031	Barbecue gloves, leather
	25025	Shelf
	25037	Grill trays, aluminium, set of 5

Barbecue accessories

	25050	Barbecue slice
	25053	Barbecue cleaning brush
	25054	Barbecue tongs, 40 cm
	25056	Barbecue basting brush, round
	25055	Barbecue slice, XL
	25063	Barbecue spatula
	25061	Barbecue tongs, curved
	25062	Barbecue tongs, straight
	25064	Barbecue tweezers

	25065	Fish bone tongs
	25058	Marinade syringe, 50 ml
	25060	Barbecue poultry shears
	25066	Gourmet thermometer
	25067	Steak and meat thermometer
	25086	Barbecue meat thermometer
	25076	Smoker box
	25082	Burger press

	25070	Roast/rib rack
	25069	Spit skewers (set of 4)
	25078	Chicken roaster
	25174	Alder wood aroma boards (set of 2)

	25081	Potato holder
	25071	Fish rack
	25074	Pizza stone, round, 41 cm
	25075	Barbecue tray, round, 40 cm

Wir wünschen Ihnen viel Spaß und Freude mit Ihrem neuen RÖSLE-Grill.

Ihr RÖSLE-Team aus Marktoberdorf

We wish you long lasting service from your new RÖSLE Grill.

Your RÖSLE-Team

Nous vous souhaitons une bonne continuation avec votre nouveau barbecue RÖSLE !

L'équipe RÖSLE

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