

## Brio-PLUS



Read these operating instructions carefully to familiarize yourself with the appliance before it is connected to the gas tank. Keep these instructions for future reference.

Important:

- The Brio-Plus can be used in- and outdoor
- Use only propane and butane gas.
- Use the device only for its intended purpose.
- The device becomes hot during use. Do not touch the burner.
- Do not repair or modify the device yourself, never alter the seals.

The Brio-PLUS allows traditional, classic raclette to be made with propane or butane gas. Do not use other types of gas. The gas tank (cylinder from 1 kg, at least 1 m away from the appliance) must be equipped with a pressure regulator (propane: 37 mbar or 50 mbar; butane: 28 mbar or 50 mbar). Hose: High pressure quality, reinforced, inner  $\varnothing$  8mm, outer  $\varnothing$  15mm, maximum length 1.5 m.

Manufacturer: Traitements Thermiques SA, Ile Falcon, 3960 Sierre, Switzerland  
Category: I<sub>3B/P</sub> ; I<sub>3+</sub>  
Pressure: Propane 37 mbar / 50 bar; Butane 28 mbar /50 mbar  
Consumption: 200 - 268 g/h  
Power: 2.6 kW – 3.4 kW

## Manual

Set up the gas cylinder (from 1 kg bottles) at least 1 m away from the raclette machine.

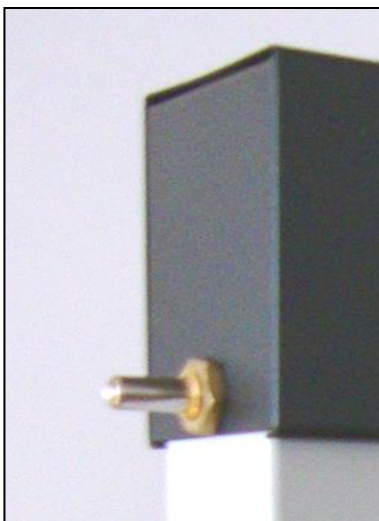
Put the hose with the pressure regulator on the gas cylinder.

Connect the hose to the raclette machine.

Recommended gas hose: High pressure hose with fabric insert, 8 mm inner diameter, outer diameter 15 mm, max. length: 1.5 m.

Open the valve on the gas cylinder.

Press the safety pilot (picture 1; = flame failure device) with the one hand: the gas flows out of the ceramic elements of the burner. Keep the button pushed and ignite the gas with a flame.



Picture 1: safety pilot

Keep the safety pilot pushed some seconds when the gas burns. Release slowly.

After some minutes, the ceramic elements glow red.

To stop making raclette, close the valve on the gas cylinder. The flame goes out.

### **Safety requirements**

- Never use the unit near highly flammable materials.
- Do not place the unit on a highly flammable surface. Make sure that the material on which the oven is placed can withstand temperatures up to 80°C (176 °F).
- Keep a minimum distance of 30 cm between the raclette maker and the wall.
- Avoid excessive rotational force on the hose. Be careful that the hose is never exposed to excessive heat.
- Change the hose regularly if required by national regulations.
- Use the device only for raclette preparation. Do not operate it without cheese. Stop the gas if the raclette preparation is interrupted.
- Be careful: The appliance - especially the burner - becomes hot. **Never touch or move the device while it is in operation.**
- Children should not use the device.
- Allow the unit to cool for 20 to 30 minutes after shutting it down. Do not cover it.
- Caution: Never change the gas cylinder near a spark source or open flame. In the event of a gas leak, close the cylinder valve immediately.

### **Cleaning and storage of the device**

- Clean the device after each Raclette with a damp cloth and then wipe well. Never immerse the unit or parts of the unit in water.
- Store the unit in a dry place.
- Always store the burner in its holster with the protective plate for ceramic elements.
- Do not repair or modify the device, never alter the seals. In the event of a defect, return the defective device or parts to the dealer or manufacturer.