



# Gas Barbecue Grill

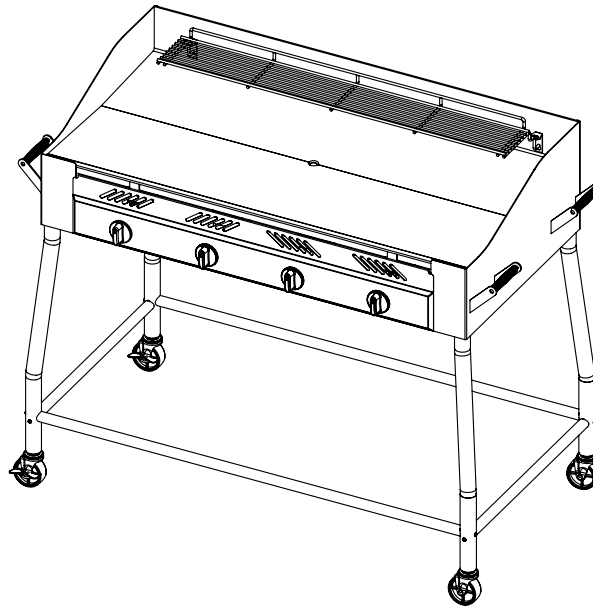
Instruction Manual



Model  
**GL179**

## Assembly and Operating Instructions for GL179 Gas Barbecues

GB



Photographs are not to scale.  
Specifications subject to change  
without prior notice.

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**WARNING**

- For outdoor use only.
- Read instructions before using the appliance. Failure to follow instructions could result in death, serious bodily injury, and/or property loss.
- Warning: accessible parts may be very hot. Keep young children and pets away.
- Do not move the appliance during use.
- Turn off the gas supply at the gas bottle after use.
- Any modification of the appliance, misuse, or failure to follow the instructions may be dangerous and will invalidate your warranty. This does not affect your statutory rights.
- Retain these instructions for future reference.
- Leak test annually, and whenever the gas bottle is removed or replaced. Check that the hose connections are tight and leak test each time you reconnect the gas bottle.
- For Flare-up control please refer to the 'OPERATION' section of this manual.

### FOR YOUR SAFETY

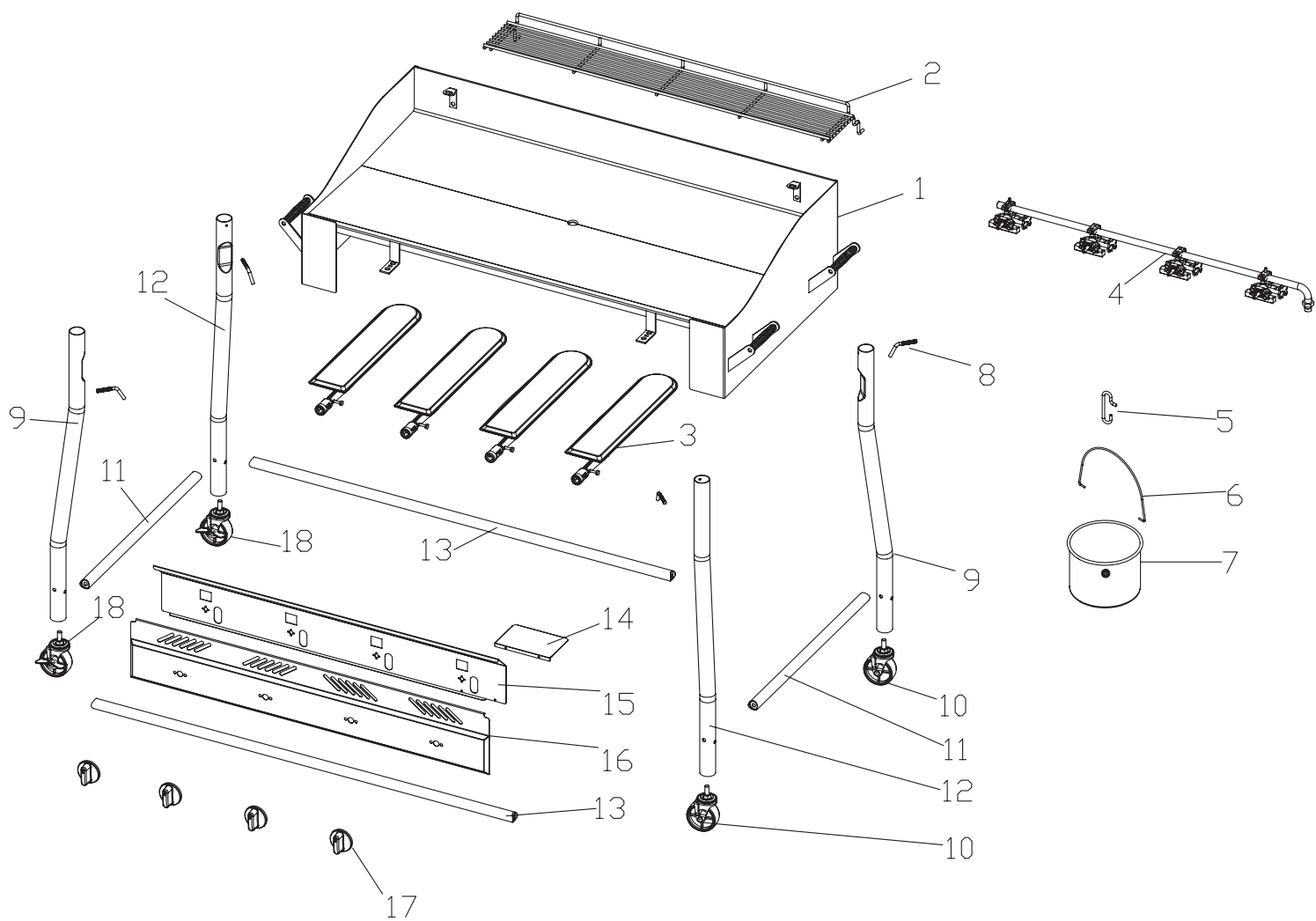
If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open barbecue lid or hood.
4. If odour continues, discontinue use and contact your local dealer.

### FOR YOUR SAFETY

1. Do not store or use petrol or other flammable vapours or liquids in the vicinity of this or any other appliance.
2. A gas bottle not connected for use must not be stored in the vicinity of this or any other appliance.

## Exploded View



### Parts List

- 1. BODY WELD (1)
- 2. WARMING RACK (1)
- 3. MAIN BURNER (4)
- 4. MAIN VALVE (1)
- 5. GREASE CUP HOOK-1 (1)
- 6. FAT CUP HANDLE (1)
- 7. FAT CUP WELD (1)
- 8. BOLT (4)
- 9. LEFT LEG-F WELD (2)
- 10. WHEEL\_UNLOCK (2)
- 11. CART LEFT RAIL WELD (2)
- 12. RIGHT LEG-F WELD (2)
- 13. CART FRONT RAIL WELD (2)
- 14. REGULATOR INSULATOR (1)
- 15. HEAT INSULATION BOARD (1)
- 16. CONTROL PANEL (1)
- 17. KNOB (4)
- 18. Wheel\_With\_Lock (2)

#### Hardware

A BOLT	M6	4Pcs
B Screw	M6*50 Nickel Plated Phillips Head	8Pcs

#### Tools Required for Assembly (Included)

Wrench 1 pcs



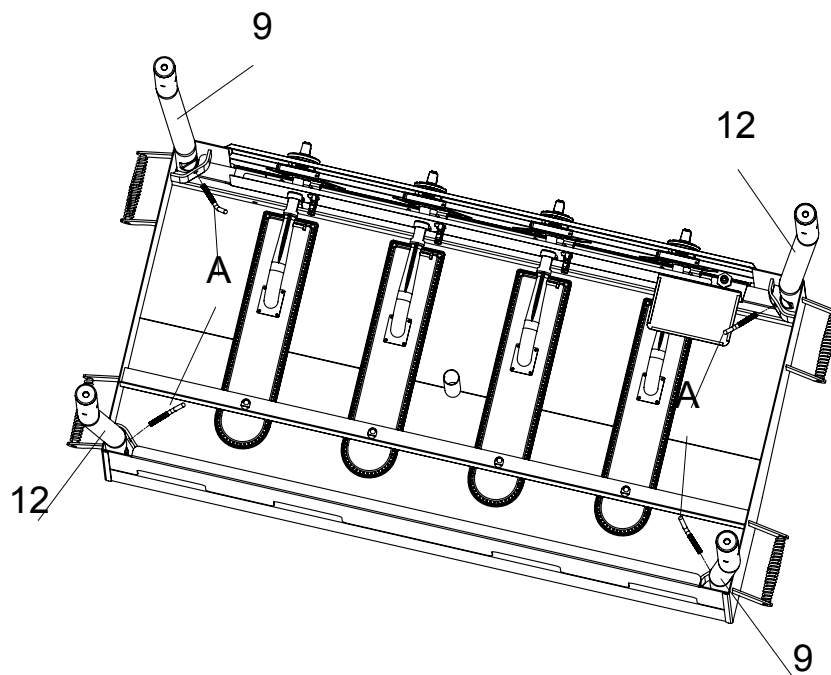
## 5. Assembly

### IMPORTANT!

- **TOOLS NEEDED FOR ASSEMBLY:** Medium size flat blade or Phillips/Crosspoint screwdriver, adjustable spanner or metric spanner set.
- The assembly of this barbecue requires 2 people.
- Whilst every care is taken in the manufacture of this product, care must be taken during assembly in case sharp edges are present.
- **Please read the Important Information section carefully before assembly and use of your barbecue.**

# 1

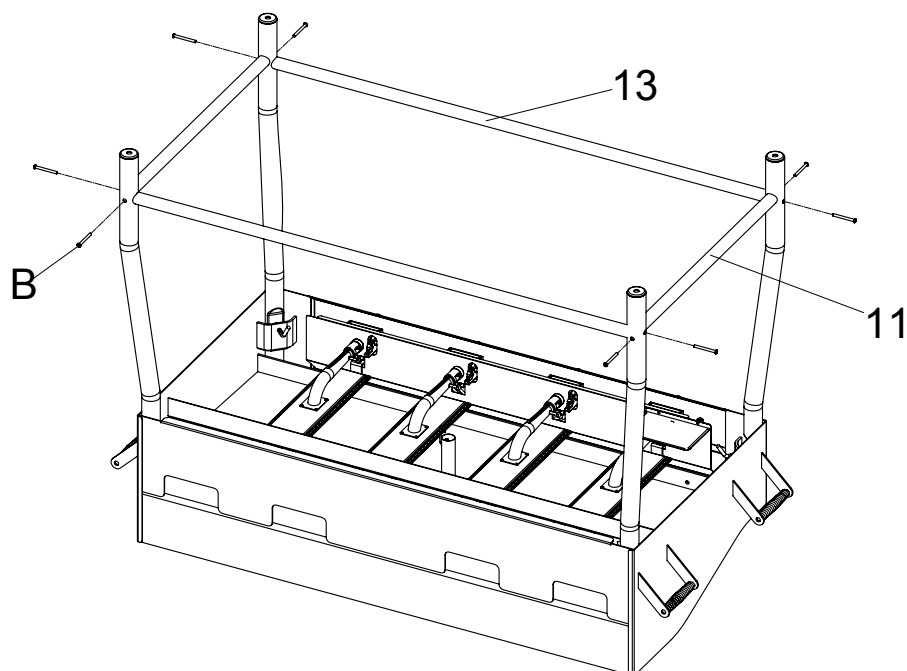
## Attach Legs



A X4

# 2

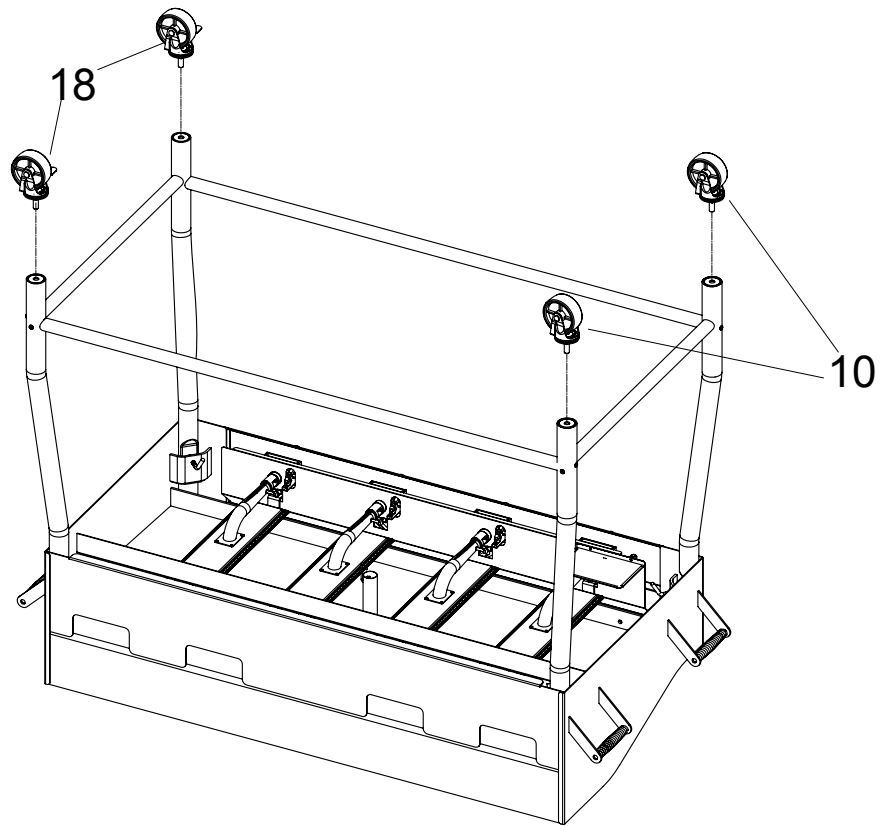
## Attach Leg Supports



B X8

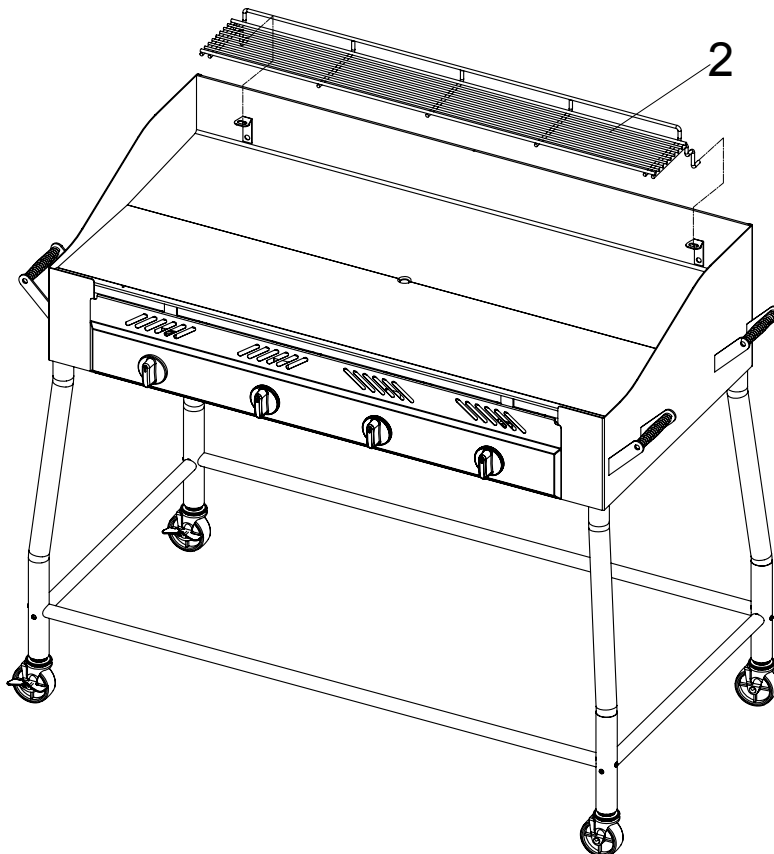
**3**

**Attach Wheels - locking wheels located at back**



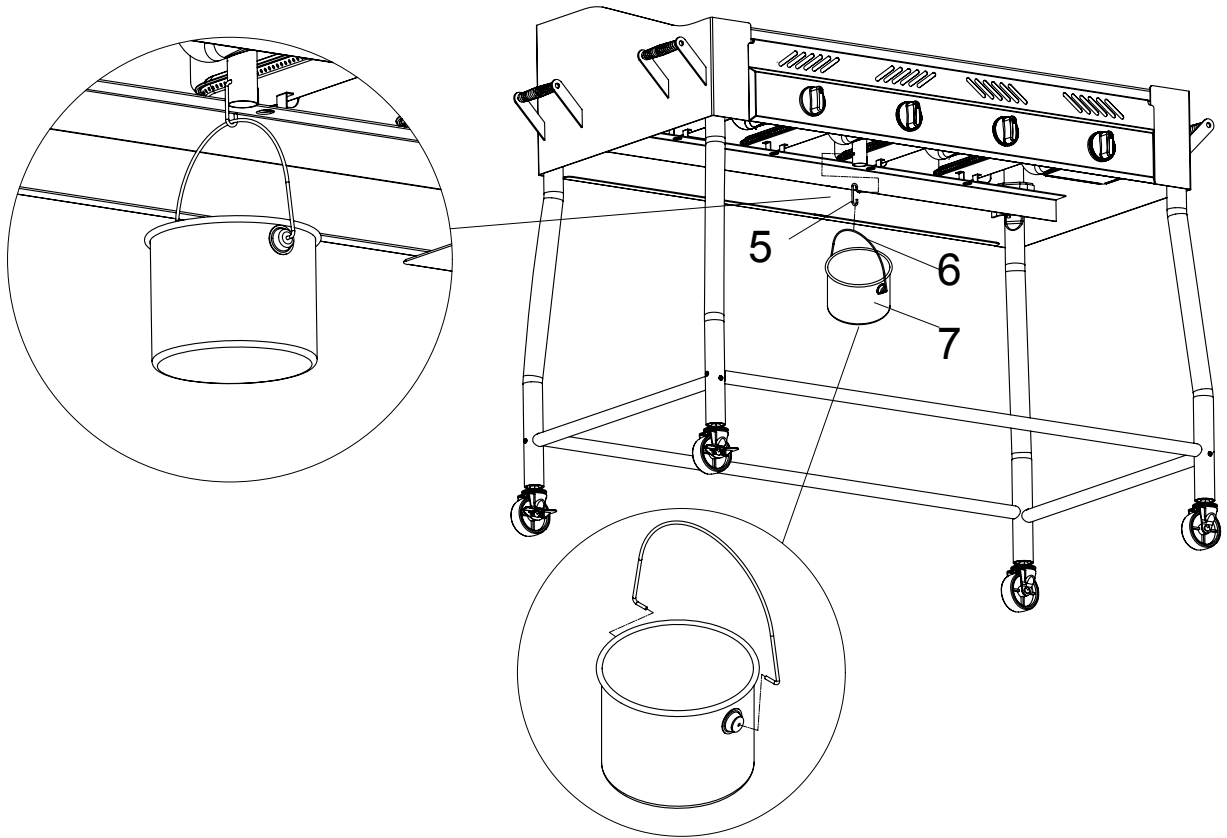
**4**

**Attach Warming Rack**



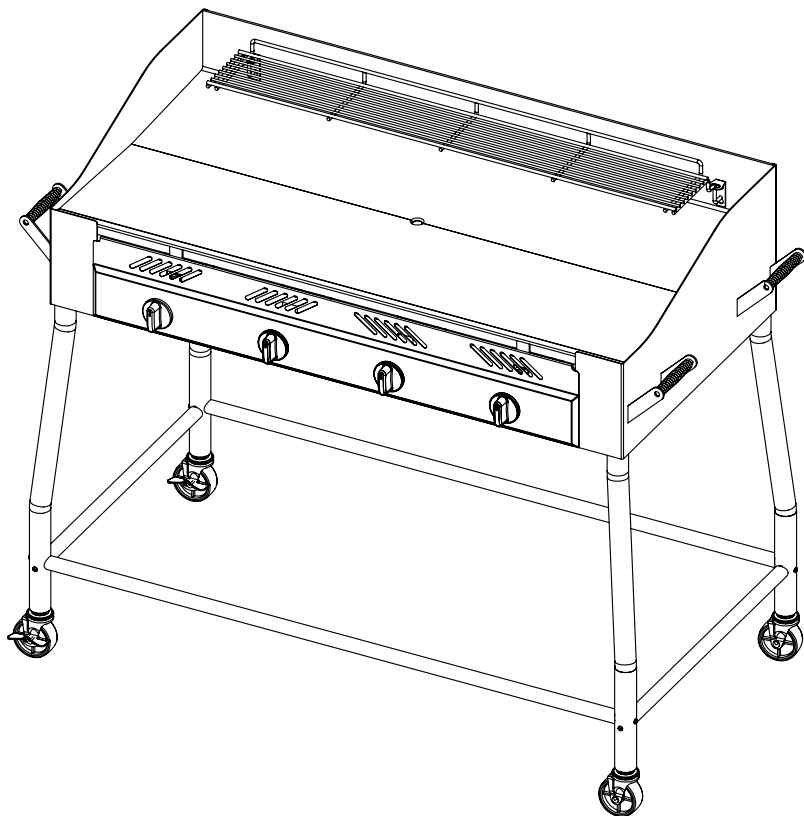
**5**

## Attach Fat Collection Cup



**6**

## Assembled Barbecue



**ASSEMBLY IS NOW COMPLETE.  
PROCEED TO THE NEXT PAGE FOR INSTRUCTIONS ON OPERATION AND MAINTENANCE**

ALL JOINTS AND CONNECTIONS MUST NOW BE **LEAK TESTED** BEFORE USING THE BARBECUE.  
Leak test annually, and whenever the gas bottle is removed or replaced.

## **LEAK TESTING**

Always perform a leak test in a well-ventilated area.

**Step 1** - Confirm all control knobs are in the off position.

**Step 2** - Detach the barbecue control panel located across the front of the barbecue body by pulling off the control knobs and removing the control panel retaining screws.

**Step 3** - Turn the gas on / open the gas control valve on the gas bottle or regulator.

**Step 4** - Check for leaks by brushing a solution of ½ water and ½ liquid detergent / soap over all the gas system joints, including all valve connections, hose connections, and regulator connections.

**Step 5** - NEVER USE AN OPEN FLAME to test for leaks at any time.

**Step 6** - If bubbles form over any of the joints there is a leak

- Turn off the gas supply at the gas bottle
- Retighten all joints
- Repeat test
- If bubbles form again do not use the barbecue and contact your local distributor for assistance.

Always wipe the mixed solution (½ water and ½ liquid detergent / soap) from all joints and connections after leak testing.

## **6. Important Information**

**Please read these instructions carefully before assembly and use of your barbecue.**

- ▲ Retain these instructions for future reference.
- ▲ This product is for outdoors use only. Do not use indoors.
- ▲ Do not use the barbecue or store gas bottles below ground level. LP gas is heavier than air so if a leak occurs the gas will collect at a low level and could ignite in the presence of a flame or spark.
- ▲ For use with LPG bottled gas only. A suitable regulator must be used for butane, propane or mixes.
- ▲ Remove plastic wrap from any part before lighting.
- ▲ Do not use within 1m of any flammable structure or surface. Do not use under any combustible surface.
- ▲ LP gas bottles should never be placed directly underneath the barbecue.
- ▲ LP gas bottles should never be stored or used laid on their side, in the horizontal position. A leak would be very serious and liquid could enter the gas line with serious result.
- ▲ Never store gas bottles indoors.
- ▲ Open the barbecue hood or lid before lighting.
- ▲ Once lit, do not move the barbecue until it has completely cooled, after use.
- ▲ This barbecue must not be left unattended when lit.
- ▲ The hood or lid handle can become very hot. Grip only the centre of the handle. Always use oven gloves when cooking or carrying out any adjustments to the barbecue.
- ▲ Use purpose designed barbecue tools with long, heat resistant handles.
- ▲ Use caution when opening the hood or lid, as hot steam inside is released upon opening.
- ▲ Parts of this barbecue become very hot – care must be taken, especially when children, elderly people, and animals are present.
- ▲ Turn off the gas supply at the gas bottle after use.
- ▲ Never cover a barbecue until it has completely cooled.
- ▲ Use this barbecue only on a stable, flat surface.
- ▲ Before you use your barbecue, perform a leak test. This is the only safe and sure way to detect any gas leaking from joints and connections of the barbecue after assembly.
- ▲ Leak test annually, and whenever the gas bottle is removed or replaced.
- ▲ Do not store flammable materials near this barbecue.
- ▲ Do not use aerosols near this barbecue.
- ▲ Failure to follow the manual's instructions could result in serious injury or damage.
- ▲ Modification of the barbecue may be dangerous, is not permitted and will nullify any warranty.
- ▲ If you have any queries regarding these instructions, contact your local dealer.
- ▲ We suggest to use boiler of diameter 160~220mm to match this BBQ.

## **7. Gas, Regulator and Hose**

This barbecue can use either propane or butane or propane / butane mixed LPG (liquid petroleum gas) bottled gas. Propane bottles, will supply gas all year round, even on cold winter days. Butane bottles will

supply sufficient gas in summer, but it may affect the performance of the barbecue and restrict the heat output available from the burners, particularly once the gas temperature starts to fall below +10°C. A spanner may be required to change gas bottles. Check that you have the correct gas bottle and regulator for your barbecue.

Ensure that the gas bottle is placed correctly in the gas bottle holder provided.

- The hose should hang freely with no bends, twisting, tension, folds, or kinks that could obstruct free flow of gas. Always inspect the hose for cuts, cracks, or excessive wear before use.
- Apart from the connection point, no part of the hose should touch any hot barbecue parts. If the hose shows any sign of damage it must be replaced with a hose suitable for use with LP gas which meets the national standards for the country of use.
- The length of hose should not exceed 1.5 metres. N.B.-The date on the orange hose (if supplied) is the date of manufacture, not the expiry date.

**YOU MUST HAVE THE PROPER REGULATOR AND BOTTLE IN ORDER FOR THE BARBECUE TO OPERATE SAFELY AND EFFICIENTLY. USE OF AN INCORRECT OR FAULTY REGULATOR IS DANGEROUS AND WILL INVALIDATE ANY WARRANTY.** Please consult your local gas dealer for the most suitable gas bottles and regulators.

## **8. Installation**

### **8.1. Selecting a Location**

This barbecue is for **outdoor use only** and should be placed in a well-ventilated area, and on a safe and even surface. Never place your barbecue below ground level. Take care to ensure that it is not placed UNDER any combustible surface. The sides of the barbecue should NEVER be closer than 1 metre from any combustible surface, including trees and fences and make sure that there are no heat sources near the barbecue (cigarettes, open flames, spark etc.). Keep this barbecue away from any flammable materials!

### **8.2. Precautions**

Do not obstruct any ventilation openings in the barbecue body.

Position the gas bottle on level ground next to the barbecue and safely away from any source of heat.

Should you need to install or change the gas bottle, confirm that the barbecue is switched off, and that there are no sources of ignition (cigarettes, open flame, sparks, etc.) near before proceeding.

### **8.3. Connecting a Gas Hose to the Barbecue**

Connect the gas hose to the gas rail inlet on the left hand side of the barbecue. Do not overtighten. Do not use any sealing tape, paste or liquid on the connection.

### **8.4. Fixing a Regulator to the Gas Bottle**

Confirm all barbecue control knobs are in the off position. Connect the regulator to the gas bottle according to your regulator and bottle dealer's instructions.



## 9. Operation




### 9.1. ▲Warnings

- ▲ Before proceeding, make certain that you understand the **IMPORTANT INFORMATION** section of this manual.
- ▲ Your barbecue is not designed to be used with more than 50% of the cooking area as a solid plate — this includes baking dishes. Full coverage will cause excessive build-up of heat and damage the barbecue. This is not covered by warranty.


### 9.2. Preparation Before Cooking

To prevent foods from sticking to the cooking surface, please use a long handled brush to **apply a light coat of cooking or vegetable oil before each barbecuing session.** (Note: When cooking for the first time, paint colours may change slightly as a result. This is normal and should be expected.)

### 9.3. Lighting the Barbecue

- Open the barbecue hood or lid before lighting. Never light your barbecue with the hood or lid closed.
- Ensure all knobs are in the “off” position. Open the gas control valve on the gas bottle or regulator.
- Flame Thrower Ignition: This ignition system works by throwing a flame to the side of the burner to light it. Push the knob in and turn anticlockwise to the  position. Hold the knob in until the burner ignites. You may need to push and turn the knob several times before ignition.
- Ignite any of the remaining burners in any order, as needed. Confirm each burner is alight before igniting another burner.
- If burner fails to ignite after following above procedure, turn all the knobs to the “off” position. Close the gas valve on the gas bottle. Wait 5 minutes. Reattempt all of the above steps. If the barbecue still fails to light, please refer to the manual ignition instructions below.
- After ignition, turn the burners to the  position for 3-5 minutes in order to pre-heat the barbecue. This should be done before each cooking session. The hood or lid should be open during preheating.
- After completion of preheating, turn the burner to the  position for best cooking results.

### 9.4. Manual Ignition Instructions

- Open the barbecue hood or lid before lighting. Never light your barbecue with the hood or lid closed.
- Ensure all knobs are in the “off” position. Open the gas control valve on the gas bottle or regulator.
- Insert a lit match (secured with the lighting rod provided) into the barbecue body and place near the burner you wish to light.
- Push and turn the control knob of the burner you wish to light anti-clockwise to the  position, taking care to protect yourself from the flames.

### 9.5. Grill Cooking

The burners heat up the flame tamer / lava rock underneath the grill, which in turn heats the food on the grill. The natural food juices produced during cooking fall onto the hot flame tamer / lava rock below and vaporise. The subsequent rising smoke bastes the food, as it travels upwards, imparting that unique barbecued flavour.

### 9.6. Roasting Hood Cooking

Barbecues equipped with a roasting hood give the option to form an ‘oven’ for roasting or baking food, such as joints of meat or whole chickens, etc. More even cooking of food will actually be achieved by using the barbecue with the hood down. **However, this should only be done with the burners on low.**

For best results, place the food you wish to bake or roast on a metal baking tray and set it on one side of the cooking grill.

When roasting, turn the burner to a LOW to MEDIUM position.

Close the hood to cook the food ‘indirectly’. Avoid lifting the hood unnecessarily as heat is lost every time the hood is opened. If the hood is opened during cooking please allow extra time for the barbecue to regain its temperature and complete the cooking. Use the temperature gauge (if applicable) to monitor the heat of the barbecue.

If the internal heat becomes too high, turn the burners down to the low position. It is not necessary or advisable to have all of the burners on high when the hood is closed.

**DO NOT ALLOW YOUR BARBECUE TO OVERHEAT.** Take care when opening the hood as hot steam can be released on opening.

### 9.7. Warming Rack (where supplied)

Warming racks are a convenient way to keep cooked food warm or to warm items such as bread rolls. It is advisable to place food (particularly fatty foods) to the front of the warming rack to avoid the possibility of juices and fat running down the back of your barbecue. Always check that your warming rack is properly fitted before use.

## 9.8. Flare-Up Control

### \*\*\* Very Important Notice \*\*\*

Flare-ups occur when meat is barbecued, and its fat and juices fall upon the hot flame tamer / lava rock. Smoke of course helps give food its barbecued flavour, but it is best to avoid excessive flare-up to prevent food being burned. To control flare-ups, it is **ABSOLUTELY ESSENTIAL** to trim away excess fat from meat and poultry before grilling, use cooking sauces and marinades sparingly and try to avoid very cheap cuts of meat or meat products as these tend to have a high fat and water content. Also, the burners should always be placed on the low setting during cooking.

When flare-ups do occur, they can usually be extinguished by applying baking soda or salt directly onto the flame tamer / lava rock. Always protect your hands when handling anything near the cooking surface of the barbecue and take care to protect yourself from the flames.

If a fat fire occurs, please see the instructions given below.

### 9.10. Fat Fires

Empty and clean the grease cup of food debris after each cooking session. If the barbecue is to be used for large gatherings, it will be necessary to turn off and cool the barbecue every two hours to remove food debris from the grease cup and clean it out. The time between cleaning may need to be reduced if very fatty foods or cheap meat products are being cooked. Failure to do this may result in a fat fire, which may cause injury and could seriously damage the barbecue.

#### In the event of a fat fire:

- If safe to do so, turn all control knobs to the 'off' position.
- Turn off the gas supply at the gas bottle.
- Keep everyone at a safe distance from the barbecue and wait until the fire has burnt out.
- Do not close the hood or lid of the barbecue.
- NEVER DOUSE A BARBECUE WITH WATER. IF AN EXTINGUISHER IS USED, IT SHOULD BE A POWDER TYPE.
- DO NOT REMOVE THE GREASE CUP.
- If the fire does not seem to be abating or appears to be worsening, contact your local Fire Brigade for assistance.

### 9.11. End of Cooking Session

After each cooking session, turn the barbecue burners to the "high" position and burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier. Make sure the hood or lid is open during this process.

### 9.12. Turning Off Your Barbecue

When you have finished using your barbecue, turn all the control valves fully clockwise to the "Off" position, then switch off the gas supply at the bottle.

Wait until the barbecue is sufficiently cool before closing its hood or lid.

## 10. Care and Maintenance

Regularly clean your barbecue between uses and especially after extended periods of storage. Ensure the barbecue and its components are sufficiently cool before cleaning. Do not leave the barbecue exposed to outside weather conditions or stored in damp, moist areas.

- ▲ Never handle hot parts with unprotected hands.
- ▲ Never douse the barbecue with water when its surfaces are hot.

In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months. Heavy-duty barbecue covers and other accessories are available from your local stockist.

Even when your barbecue is covered for its protection, it must be inspected on a regular basis as damp or condensation can form which may result in damage to the barbecue. It may be necessary to dry the barbecue and the inside of the cover. It is possible for mould to grow on any fat remaining on parts of the barbecue. This should be cleaned off smooth surfaces with hot soapy water.

Any rust that is found that does not come into contact with the food should be treated with a rust inhibitor and painted with barbecue paint or a heat resistant paint.

A chrome cleaner may be used on chrome parts if required. To prevent rusting, wipe chrome plated warming racks etc. with cooking oil after rinsing and drying.

### 10.1. Cooking Surfaces & Warming Rack

When the barbecue has cooled, clean with hot soapy water. To remove any food residue, use a mild cream cleaner on a non-abrasive pad. Do not use scouring pads or powders as they can permanently damage the finish. Rinse well and dry thoroughly. Due to the weight of the cooking surfaces, we do not recommend cleaning in a dishwasher.

### 10.2. Burner

Your burner has been preset for optimal flame performance. You will normally see a blue flame, possibly with a small yellow tip when the burner is alight. If the flame pattern is significantly yellow, this could be a problem caused by grease from cooking blocking the burner, or debris or insects in the burner portholes or venturi tubes. This can result in the flow of the gas and air mixture being restricted or blocked which may result in a fire behind the control panel causing serious damage to your barbecue. **If this happens, and if safe to do so, the gas should be immediately turned off at the bottle.**

Burner should be inspected, removed and cleaned on a regular basis, at least annually, in addition to the following conditions:

- 1) Bringing the barbecue out of storage.
- 2) One or more of the burners do not ignite.
- 3) The burner flame pattern is significantly yellow.
- 4) The gas ignites behind the control panel.

5) When heavy build up is found.

Provided that they are operating correctly, in normal usage, burning off the residue after cooking will keep the burners clean.

To clean a burner fully, remove it from the barbecue. A soft wire brush can be used to remove corrosion from the burner surfaces. Use a pipe cleaner or piece of wire to clear obstructions in the burner portholes and venturi tubes, taking care not to enlarge the portholes.

Clean the insect screen on the end of the venturi tube with a bristle brush (i.e. an old toothbrush).

You may need a torch to see into the venturi tube to make sure it is clear. Turn the burner up on end and lightly tap against a hard surface like a piece of wood, to dislodge any debris from inside.

When refitting the burner, be careful to check that the venturi tubes of the burner fit over the valve outlets.

**10.3. Flame Tamer (where supplied)**

Remove any food residue from the flame tamer surface with a plastic or wooden scraper or brass wire brush. Do not use a steel scraper or wire brush. Clean with hot soapy water and rinse well.

**10.4. Lava Rock (where supplied)**

It is not necessary to remove and wash the lava rock in order to keep it clean. Burning off the residue for 3 to 5 minutes after each cooking session should be sufficient. Heavily impregnated lava rock should be turned over so that the dirty side faces the burners in order to burn off any residue. Replacement lava rock is available from your local stockist.

**10.5. Grease Cup**

After every use, empty and clean the grease cup of any fat or food particles, using a plastic or wooden scraper if necessary.

Failure to keep it clean, and excessive build up can result in a fat fire. This can be hazardous and severely damage the barbecue. **This is not a fault in the barbecue and is therefore not covered by the terms of the warranty.** If required, the cup can be washed in hot soapy water.

**10.6. Barbecue Body**

Regularly remove excess grease or fat from the barbecue body using a cloth wrung out in hot soapy water and dry thoroughly. Excess fat and food debris can be removed from inside the body using a soft plastic or wooden scraper. It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only. Do not use abrasives. Remove cooking surfaces and burners before full cleaning. Do not immerse the gas controls or manifold in water. Check burner operation after carefully refitting into body.

**10.7. Barbecue Hood or Lid & Trolley**

Use a non-abrasive cloth or pad and clean with hot, soapy water. Do not use scouring pads or powders as they can permanently damage the finish.

**10.8. Fixings**

All screws and bolts, etc. should be checked and tightened on a regular basis.

**10.9. Storage**

Ensure the barbecue is properly cooled before covering or storing. Store your barbecue in a cool dry place.

Cover the burners with aluminium foil in order to prevent insects or other debris from collecting in burner holes.

If the barbecue is to be stored indoors, the gas bottle must be disconnected and left outside. The gas bottle should always be stored outside, in a dry, well-ventilated area, away from any sources of heat or ignition. Do not let children tamper with the bottle.

When using the barbecue after extended periods of storage follow the cleaning procedures.

**10. Technical Specifications**

	Heat Input	Burners	Injector Size	Gas /Pressure
GL179	18Kw G30 – 1310 g/h G31 – 1286 g/h	4	1.09mm  0.95mm 0.89mm	G30 at 28-30 mbar and G31 at 37 mbar G30/G31 mixture at 30 mbar  G30/G31 mixture at 37 mbar G30/G31 mixture at 50 mbar

Gas tank: 6kg, 12kg

**Countries of Use:**

- I<sub>3+</sub> (28-30/37) BE, CY, CZ, EE, FR, GR, IE, IT, LV, LT, LU, PT, SK, ES, CH, GB, RO
- I<sub>3B/P</sub>(30) BG, CY, CZ, DK, EE, FI, GR, HR, HU, LV, LT, LU, MT, NL, NO, SK, SI, SE, TR, IS
- I<sub>3B/P</sub>(50) AT, DE, HU, SK, CH
- I<sub>3B/P</sub>(37) PL

Specifications subject to change without prior notice.

## 12. Troubleshooting

Problem	Possible Cause	Solution
<b>Burner will not light using the ignition system</b>	LP gas bottle is empty	Replace with full bottle
	Faulty regulator	Have regulator checked or replaced
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Electrode or ignition button wire is loose or disconnected on electrode or ignition unit	Reconnect wire
	Electrode or wire is damaged	Change electrode and wire
	Faulty ignition button	Change ignitor and / or button
	Incorrect electrode gap/ Bent collector box	The gas collector box around the electrode needs to be in line with the burner with a gap of 3 to 4mm between the end of the electrode and the tag on the end of the collector box. Realign the collector box as required.
<b>Burner will not light with a match</b>	LP gas bottle is empty	Replace with full bottle
	Faulty regulator	Have regulator checked or replaced
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
<b>Low flame or flashback (fire in burner tube— a hissing or roaring noise may be heard)</b>	LP gas bottle too small	Use larger bottle
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Windy conditions	Use barbecue in a more sheltered position
<b>Gas valve knob difficult to turn</b>	Gas valve jammed	Replace gas valve

For reference and correspondence, record your serial number here.  
(See sticker on side of barbecue body.)

**Serial No.** \_\_\_\_\_

This number may be required when ordering spare parts or accessories. A part reference number may also be required where applicable.

Buffalo, Fourth Way, Avonmouth, Bristol BS11 8TB

# DECLARATION OF CONFORMITY

• **Conformiteitsverklaring** • **Déclaration de conformité** • **Konformitätserklärung** • **Dichiarazione di conformità** •  
• **Declaración de conformidad** • **Declaração de conformidade**

**Equipment Type** • Uitrustingstype • Type d'équipement • Gerätetyp •  
Tipo di apparecchiatura • Tipo de equipo • Tipo de equipamento

**Model** • Modèle • Modell • Modello • Modelo • Malli

**Application of Council Directives(s)**

Toepassing van Europese Richtlijn(en) • Application de la/des directive(s) du  
Conseil • Anwendbare EU-Richtlinie(n) • Applicazione delle Direttive • Aplicación  
de la(s) directiva(s) del consejo • Aplicação de directiva(s) do Conselho

**Standards**

Standaarden • Normes • Normen • Standard • Estándares • Normas

**Producer Name** • Naam fabrikant • Nom du producteur • Name des Herstellers •  
Nome del produttore • Nombre del fabricante • Nome do fabricante

**Producer Address** • Adres fabrikant • Adresse du producteur • Anschrift des  
Herstellers • Indirizzo del produttore • Dirección del fabricante • Endereço do  
fabricante

**BBQ Griddle**

**GL179**

**GAD directive 2009/142/EC**

**EN 498 : 2012**  
**EN 437:2003+A1:2009**

**Buffalo**

**Fourth Way,  
Avonmouth,  
Bristol,  
BS11 8TB  
United Kingdom**

**I, the undersigned, hereby declare that the equipment specified above conforms to the above Directive(s) and Standard(s).**  
Ik, de ondergetekende, verklaar hierbij dat de hierboven gespecificeerde uitrusting goedgekeurd is volgens de bovenstaande  
Richtlijn(en) en Standaard(en).

Je soussigné, confirme la conformité de l'équipement cité dans la présente à la / aux Directive(s) et Norme(s) ci-dessus  
Ich, der/die Unterzeichnende, erkläre hiermit, dass das oben angegebene Gerät der/den oben angeführten Richtlinie(n) und  
Norm(en) entspricht.

Il sottoscritto dichiara che l'apparecchiatura di sopra specificata è conforme alle Direttive e agli Standard sopra riportati.

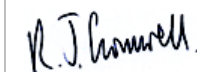
El abajo firmante declara por la presente que el equipo arriba especificado está en conformidad con la(s) directiva(s) y estándar(es)  
arriba mencionadas.

Eu, o abaixo-assinado, declaro que o equipamento anteriormente especificado está em conformidade com a(s) anterior(es)  
Directiva(s) e Norma(s)

**Date** • Data • Date • Datum • Data • Fecha • Data

**22/01/15**

**Signature** • Handtekening • Signature • Unterschrift  
Firma • Firma • Assinatura



**Full Name** • Volledige naam • Nom et prénom • Vollständiger Name •  
Nome completo • Nombre completo • Nome por extenso

**Richard Cromwell**

**Position** • Functie • Fonction • Position • Qualifica • Posición • Função

**Commercial Director**







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