



PRODUKT
POLSKI



**MANUFACTURER OF THE HIGHEST QUALITY (Q1) SMOKE-HOUSES,
SMOKE GENERATORS, DEFLECTORS WITH HEATER AND
THERMOREGULATORS**



WORK AND ASSEMBLY INSTRUCTION FOR ELECTRIC WOODEN SMOKER WITH SMOKE GENERATOR

Applies to models: EOD, EOWD.



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LANGUAGE VERSION



1 - Polish



2 - Czech



3 - English



4 - German



5 - Russian



6 - Swedish

Familiarize yourself with this instruction, allowing you to safely and adequately use the electric smoke-house.



Dziękujemy za wybór naszego produktu.

Przed przystąpieniem do instalowania urządzenia należy sprawdzić czy urządzenie wyposażone jest kompletnie oraz czy nie uległo uszkodzeniu podczas transportu. Instrukcje zachowaj i postępuj zgodnie z zawartymi w niej zaleceniami.



Děkujeme, že jste si vybrali náš produkt.

Před instalací zařízení zkontrolujte, zda je zařízení plně vybaveno a zda nedošlo k jeho poškození při přepravě. Přečtěte si prosím tento návod, abyste zajistili bezpečné a správné používání deflektoru s ohřívacem. Pokyny si uschovejte a dodržujte pokyny v nich uvedené.



Thank you for choosing our product.

Before installing the device, check whether the device is fully equipped and whether it has not been damaged during transport. Please read this manual to ensure safe and proper use of the deflector with heater. Keep the MANUAL and follow the instructions contained in it.



Vielen Dank, dass Sie sich für unser Produkt entschieden haben.

Prüfen Sie vor dem Einbau des Gerätes, ob das Gerät vollständig bestückt ist und keine Transportschäden entstanden sind. Bitte lesen Sie dieses Handbuch, um eine sichere und ordnungsgemäße Verwendung des Deflektors mit Heizung zu gewährleisten. Bewahren Sie die Anleitung auf und befolgen Sie die darin enthaltenen Anweisungen.

Благодарим Вас за выбор нашего продукта.



Перед установкой устройства проверьте, полностью ли оно укомплектовано и не было ли оно повреждено во время транспортировки. Пожалуйста, внимательно прочитайте эти инструкции, чтобы обеспечить безопасное и правильное использование дефлектора с нагревателем. Сохраните инструкции и следуйте содержащимся в них инструкциям.



Tack för att du valde vår produkt.

Innan du installerar enheten, kontrollera om enheten är fullt utrustad och om den inte har skadats under transporten. Läs denna bruksanvisning för att säkerställa säker och korrekt användning av deflektorn med värmare. Behåll instruktionerna och följ instruktionerna i dem.

INTRODUCTION

This instruction applies to the electric smoker listed on the title page. It is a primary source of information necessary to maintain safety and proper exploitation. Please carefully read it before using the device in any way, follow the instructions contained therein requirements, and kept in a place that is accessible to all users. In case of any doubts as to the use of the electric smokehouse, please contact with the manufacturer.



After receiving the device, please check the following:

- Whether the device complies with the order
- Whether the electric smokehouse has not been damaged during transport (e.g., whether there are dents/cracks or not no loose parts inside, the power cord is not damaged).

If any irregularities are found, please contact the GRILLPAL point of sale or the nearest distributor of GRILLPAL.

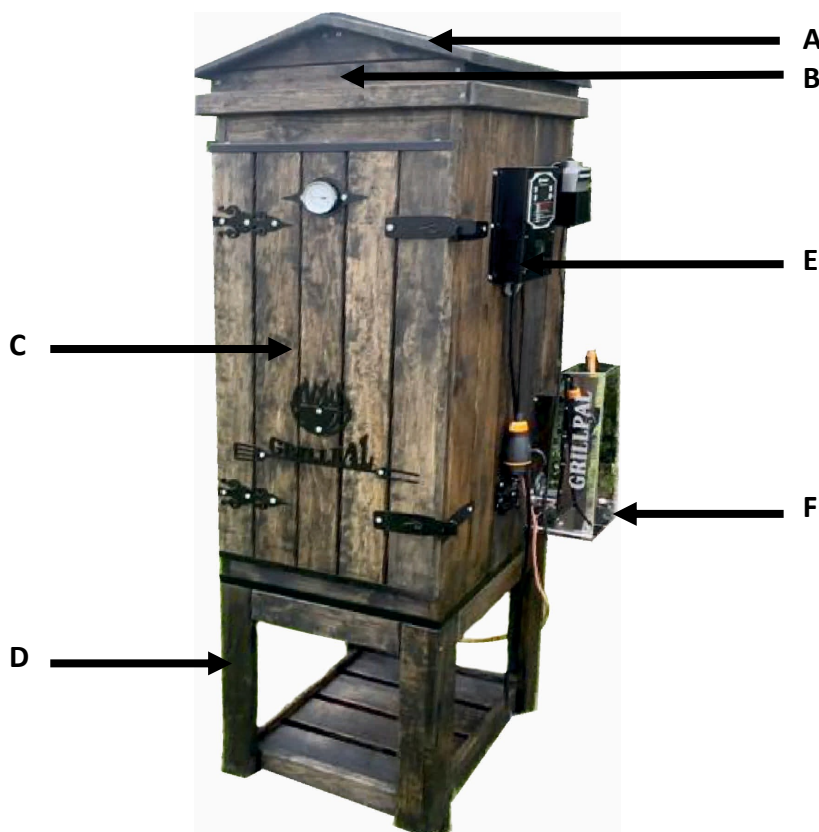
1. GENERAL DATA

1.1 Device Information

- The electric smoke-house is used to prepare all kinds of smoked products.
- The device is designed to transport clean air. Transporting mixtures of explosives, solids, liquids, abrasive substances, and chemically aggressive compounds is forbidden.
- The electric smoke-house is intended for outdoor installation. Smoke-house surroundings may not contain explosive mixtures, chemically aggressive compounds, and liquids.
- The smokehouse itself is made of wood, and the other elements of the smoke-house are made of, among others, food grade stainless steel OH17.
- The electric smokehouse has a plug for connection to a 230V power supply.
- The device has a data plate containing: voltage, frequency, electric power, and weight - the formula/description of the plate is demonstrated in Appendix D.
- The appendant drawing (Fig. 1) shows a diagram of the electric smoke-house.



Rys.1



- Where: A - air outlet / B - roof / C - smoke-house chamber / D - base (stool) / E - thermoregulator (controller) / F – smoke generator /

1.2 General risks and guidelines

During the entire life cycle of the electric smoke-house, special attention should be paid to the following risks and guidelines:

1.2.1 sharp edges

- The use of appropriate protective gloves is recommended. At the production stage, the sharp ends/edges of the electric smokehouse are softened. However, it may have edges that can cause injury if touched.



1.2.2 suction power

- Elements of the electric smoke-house are characterized by suction power. Clothes, hair, foreign objects, and even body parts can be sucked in. Therefore, wearing loose or unfastened long clothes and loose hair in the device's immediate vicinity is not recommended.



1.2.3 fall

- Transport devices and structures supporting the electric smoke-house must support its weight and guarantee it won't move. The device must be placed on a non-flammable, straight, hard surface.

1.2.4 materials

- In the case of a fire or using unsuitable material, elements of the electric smoke-house may generate vapors dangerous to health.

1.2.5 temperature (hot surfaces)

- During work and for some time after the device is turned off, elements of the electric smoke-house may have a very high temperature. Be especially careful when operating the device.
- In the case of a fire, use an approved fire extinguisher to extinguish the fire electrical appliances and follow the instructions of the fire brigade.



1.2.6 unexpected activation/power connection

- Before starting any electrical smoke-house work (e.g., installation, maintenance and inspection, disassembly), it must be entirely and reliably disconnected from the power supply. It must be ensured that the power supply is not connected during work on the device and that the components have cooled down to ambient temperature.
- Appropriate steps must be taken to protect against electric shock and prevent access to electrical components by unauthorized persons.
- After disconnecting the power supply, some elements of the smoke-house (e.g., a deflector with a heater) still have a high temperature for a certain period.



1.2.7 usage



It is forbidden to use the device in a disassembled/incomplete state.

- Incorrect installation and/or operation may damage the device and create a dangerous situation. The device may only be installed, maintained, dismantled, and operated by persons of age in accordance with the general health and safety rules.
- No modifications to the device are allowed. Incorrect assembly may deteriorate operating parameters, lead to damage to the device, as well as to the occurrence of a dangerous situation.
- Do not leave the device running unattended.



It is forbidden to install/place an electric smoke-house near buildings (less than 5 m)

1.2.8 dust deposition

- It is necessary to prevent the accumulation of dust, sediment, and dirt on and in the electric smokehouse - dirt and dust depositing on hot surface areas may ignite.

1.2.9 the presence of an explosive zone

- Contact of the electric smokehouse with explosive materials/air may cause ignition. It is forbidden to use the device if an explosive atmosphere is inside and/or in its surroundings.



ATTENTION!
**THE FLOW OF MATERIALS/AIR CONTAINING A MIXTURE OF EXPLOSIVE
GASES/DUST IS PROHIBITED.**

2. TRANSPORT AND STORAGE

2.1 Guidelines for transport and storage

- The electric smoke-house should be transported and stored in its original packaging without exposure to excessive heat shocks. The device must be located in a place free from substances harmful to the device - it is not allowed to be transported or stored in rooms where artificial fertilizers, chlorinated lime, acids, and other aggressive chemicals are collected. Protect the device during transport and storage against mechanical damage, including crushing.
- We recommend that you lift the device with protective gloves.
- **The device must be protected against atmospheric conditions with a cover applied to the whole smoke-house.**



3. ASSEMBLY AND INSTALLATION

3.1 Informacje montażowe

- Installations of the electric smokehouse should be carried out considering the guidelines set out in Chapter 1.2.
- Before starting the installation, remove the temporary elements protecting the device against dirt (e.g., cardboard, foil) - leaving them during operation may damage the device. Please make sure that the device shows no signs of damage.
- The smoke-house must be placed on a non-combustible, solid, leveled and non-moving surface.
- The smoke-house cannot be installed in closed rooms.
- After installation, ensure that no foreign objects (e.g., mounting hardware, tools) are present inside the smoke-house and that the device is adequately secured after installation (e.g., stable).



3.2 Electrical Connection Guidelines

- The electric smoke-house must be connected to the 230V mains, which should be protected against the effects of short circuits and voltage asymmetry.

4. OPERATION

4.1 Operation guidelines

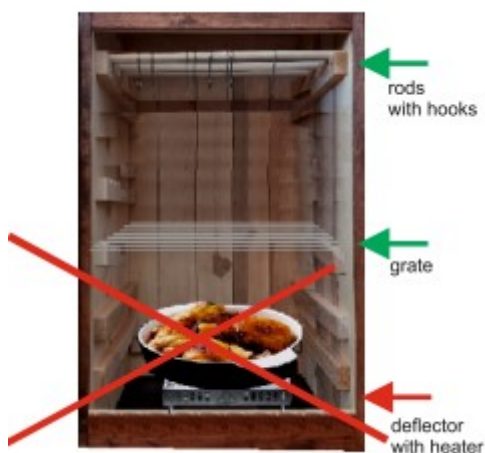
- Make sure that starting the device will not pose a threat to the safety of personnel and property. Follow the guidelines set out in section 1.2.
- The use and operation of the electric smoke-house is demonstrated in **Appendix A**.
- A diagram of the electric smoke-house is shown in **Appendix B**.
- Tips to facilitate service and use are included in **Appendix C**.

4.2 Safety of use

- **Never place objects**, such as grates, foil, bowls, roasting pans, etc., on **the drainer or the top of the deflector** during the smoking process. The upper part of the deflector must have a free flow of hot air. Failure to comply with this rule may lead to a heater burning or even the entire device and the smoking chamber igniting.
- The temperature inside the smoking chamber **MUST NOT** exceed 95°C (203°F).
- **FAILURE** to comply with the above rules results in the loss of warranty by the user.

WRONG

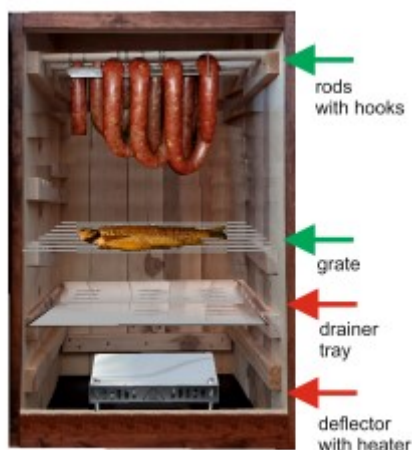
NOT ON THE DEFLECTOR!!!



NOT ON THE DRAIN TRAY!!!



CORRECT ON GRATE AND HOOKS





5. MAINTENANCE, PERIODIC INSPECTIONS

5.1 Maintenance guidelines

- The safety rules specified in point 1.2 must be preserved when carrying out maintenance and inspections.
- The electric smoke-house and its components should be regularly inspected and maintained (section 5.2).
- For cleaning, use a slightly damp cloth. It is forbidden to use detergents and liquids under pressure and tools that may scratch the surface of the device.
- Prevent sediment from accumulating in the device. Deposited dirt and dust can cause unpleasant odors and ignite.
- It must be ensured that no foreign objects (e.g., assembly elements, tools) are inside the smoke-house. The device must be dry and properly secured after maintenance and inspection.
- During inspections, pay particular attention to the following risks:

Sediment and pollution on surface of the device	Prevent sediment and dust from accumulating on the device. In extreme cases, dirt deposited on/in the chamber and elements of the smokehouse may ignite.
Corrosion	Corrosion can lead to mechanical damage to the device. Do not use the device if there is corrosion.
Power cord damage	A damaged (cut, cut, broken insulation) power cord may lead to electric shock. Do not use the device if the power cord is damaged.

5.2 Inspection and maintenance of the device

- The user should determine Intervals between routine inspections based on device observation and by considering specific operating conditions. At the same time, checks should not be carried out less frequently than shown below.
- If irregularities are detected, the device should be withdrawn from use and repaired/cleaned (in case of contamination).
- Persons operating the device must be familiar with the working conditions of the device and, in case of deviating work from the standard, should shut down the device for inspection.

Recommended inspection before each use! Check if:

- the device is not damaged, works properly, and is stable,
- the device does not emit unusual sounds,
- the device is clean (general inspection), there is no corrosion (general inspection),
- electrical wires are not damaged,
- no contamination inside the device.

Inspection at least every 12 months or 50 hours of operation:

- no corrosion
- the condition of the components that connect the parts is appropriate (if they are properly tightened),
- the structure is complete; the components have not been damaged,
- the electric wires are not damaged.

6. REPAIRS, WARRANTY

Only original spare parts should be used. Repairs to the electric smokehouse and its components can be carried out only with the manufacturer's consent. The warranty conditions are specified in the warranty card of the device.

7. DISASSEMBLY AND DISPOSAL

The device should be disconnected from the power supply and then dismantled in accordance with the guidelines set out in chapter 1. Please return all other packaging elements to the appropriate recycling containers, and deliver the replaced devices to the nearest waste disposal company.



8. TECHNICAL DATE

TYPE	Width whole [mm]	Height whole [mm]	Depth whole [mm]	Chamber capacity [L]	Heater power [kW]	Weight [kg]
EOD 138L/65	730	1390	570	138	2,0	46
EOD170L/80	730	1540	570	170	2,0	49
EOD201L/95	730	1690	570	201	2,0	52
EOD233L/110	730	1840	570	233	2,0	55
EOD265L/125	730	1990	570	265	2,0	58

EOWD138L/65	830	1420	670	138	2,9	
EOWD170L/80	830	1570	670	170	2,9	
EOWD201L/95	830	1720	670	201	2,9	
EOWD233L/110	830	1870	670	233	2,9	
EOWD265L/125	830	2020	670	265	2,9	

Technical date of individual elements:

Roof			
	model: EOD		
	Width [mm]	Height [mm]	Depth [mm]
	545	205	545

Roof			
	model: EOWD		
	Width [mm]	Height [mm]	Depth [mm]
	645	235	645

Smokehouse chamber				
	model: EOD			
	Width in. / ex. [mm]	Height in. / ex. [mm]	Depth in. / ex. [mm]	
	138L/65	455 / 555	650 / 650	475 / 535
	170L/80	455 / 555	800 / 800	475 / 535
	201L/95	455 / 555	950 / 950	475 / 535
233L/110	455 / 555	1100 / 1100	475 / 535	
265L/125	455 / 555	1250 / 1250	475 / 535	

Smokehouse chamber				
	model: EOWD			
	Width in. / ex. [mm]	Height in. / ex. [mm]	Depth in. / ex. [mm]	
	138L/65	555 / 655	650 / 650	575 / 635
	170L/80	555 / 655	800 / 800	575 / 635
	201L/95	555 / 655	950 / 950	575 / 635
233L/110	555 / 655	1100 / 1100	575 / 635	
265L/125	555 / 655	1250 / 1250	575 / 635	

Stool (base)			
	model: EOD		
	Width [mm]	Height [mm]	Depth [mm]
	500	550	500

Stool (base)			
	model: EOWD		
	Width [mm]	Height [mm]	Depth [mm]
	600	550	600

Appendix – A (Maintenance)

DEVICE OPERATION INSTRUCTION

Before the first use of the electric smokehouse, it is necessary to check it following the recommendations in point 5.1. To use the device correctly, it is recommended to:

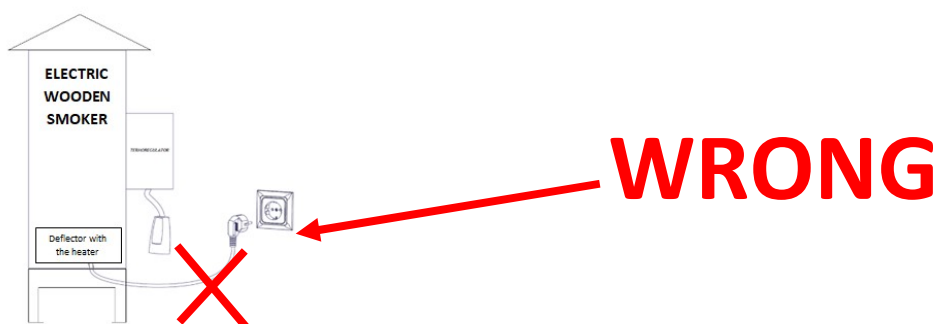
1. Install the electric smokehouse outside the building in a place that is non-combustible, solid, and not causing movement of the device.



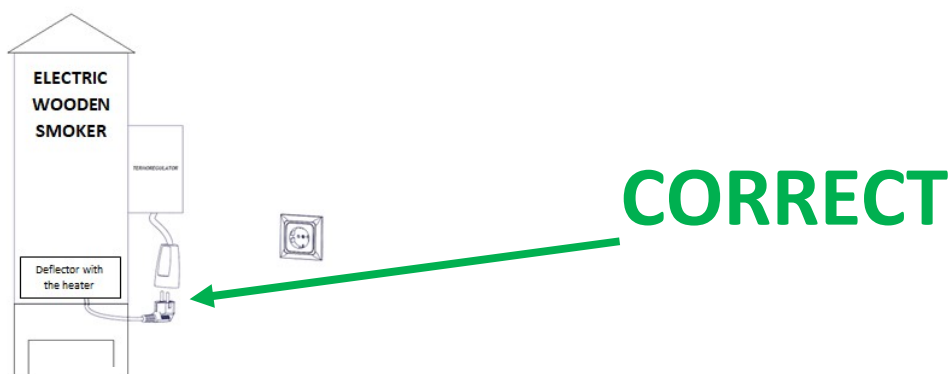
It is forbidden to use the device in closed rooms.

2. Connect the elements of the smokehouse (including the deflector with the heater and the smoke generator) following the manuals for these devices.
3. Connect the power supply of the deflector with the heater to the thermoregulator (controller).

IT IS FORBIDDEN TO CONNECT THE DEFLECTOR DIRECTLY TO MAINS ELECTRICITY SUPPLY 230V (ELECTRIC SOCKET)



THE DEFLECTOR WITH THE HEATER MUST BE CONNECTED TO THE THERMOREGULATOR (CONTROLLER) – CORRECT



4. Connect the electric smokehouse to 230V power supply.



It is forbidden to use the device in a disassembled/incomplete state and with a damaged power cord.

HOW TO TAKE CARE OF THE SMOKEHOUSE

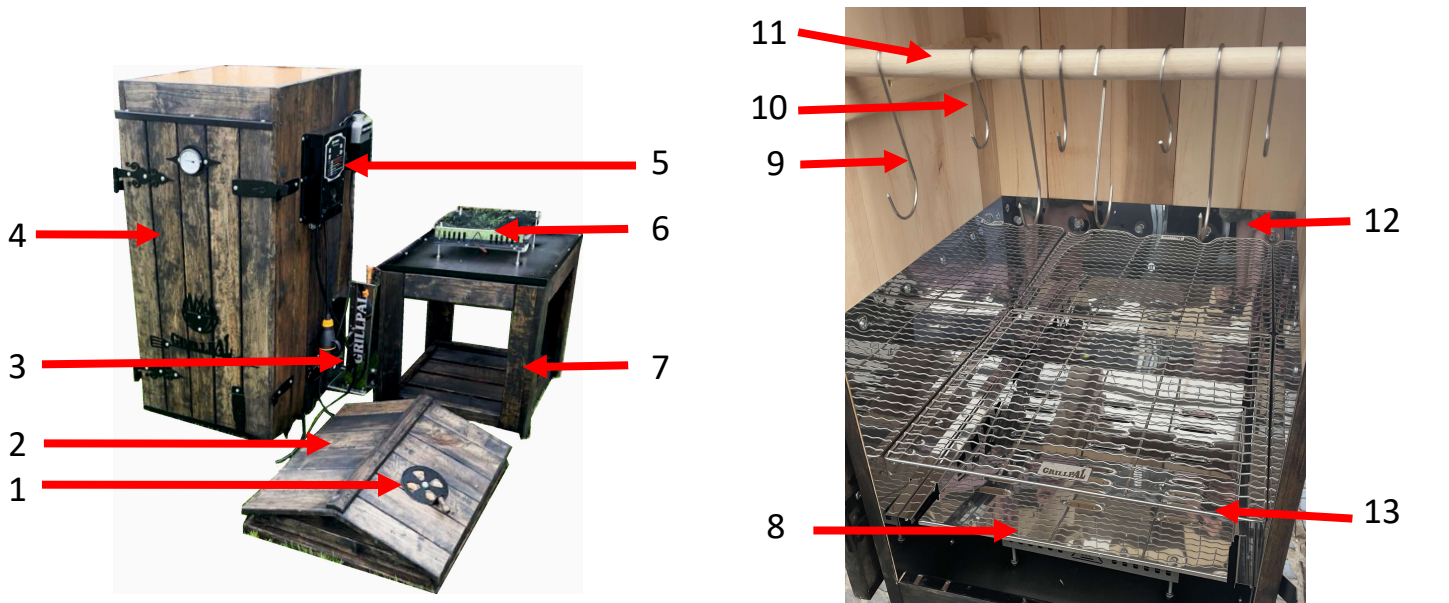


1. After the smoking process, disconnect the device from the power source.
2. After the elements of the smokehouse have completely cooled down, the device and the devices included in the smokehouse should be washed with a damp cloth with a bit of dishwashing liquid, and in the case of stainless steel elements with dedicated means for its care.
 - **Under no circumstances should you use any corrosive, flammable substances (e.g., petrol, spirit) and abrasive substances (e.g., abrasive milk).**
 - **Under no circumstances should you use sharp tools that scratch the surface.**
3. After washing the entire device, clean it with warm water to remove the remains of washing liquids and then wipe the device to dry it.



DO NOT LEAVE THE DEVICE WET

Appendix – B (Diagram of the device)



- 1 - air outlet - 1 piece
- 2 - roof - 1 piece
- 3 - smoke generator with a pump - 1 piece
- 4 - smokehouse chamber - 1 piece
- 5 - thermoregulator (controller) - 1 piece
- 6 - stainless deflector with heater - 1 piece
- 7 - base (stool) - 1 piece

- 8 - drainer (draining tray) + stainless steel bowl - 1 piece
- 9 - hook S15 - 4 pieces
- 10 - hook S8 - 4 pieces
- 11 - beech rod (roller) - 4 pieces
- 12 - stainless steel lining - 1 piece
- 13 - stainless grate - 1 piece










- Additionally:
- pack of wood chips - 1 piece
 - a book about smoking - 1 piece

Appendix – C (Tips)

GENERAL GUIDELINES

For each model of the Grillpal electric smoke-house, it is recommended to use **dry and well-dusted wood chips, free from mold and fungus, class 08 (6-8 mm) or class 10 (9-12 mm)**.

Wood chips dedicated to the type of smoked products should be placed in the smoke generator tank. The table below presents the characteristics and use of various types of smoking chips which is in our offer.

TYPE OF WOOD		PORK	BEEF	POULTRY	GAME	MUTTON	FISH	THE COLOR OF SMOKING
ALDER-BEECH		✓	✓	✓	✓	✓	✓	GOLDEN YELLOW
ALDER		✓	✓	✓	✓	✓		DARK YELLOW
BEECH		✓	✓	✓	✓	✓	✓	GOLDEN YELLOW
OAK		✓	✓	✓	✓	✓	✓	DARK YELLOW
CHERRY		✓	✓	✓	✓	✓	✓	DARK BROWN
APPLY		✓		✓			✓	DARK BROWN
PLUM TREE		✓	✓		✓			RED WITH GLOSS
MAPLE TREE			✓				✓	GOLDEN YELLOW
WALNUT TREE				✓	✓		✓	DARK YELLOW
BIRCH		✓		✓			✓	DARK YELLOW

Chips are like spices - depending on the type of tree from which they were obtained, some are more suitable for pork, others for fish, and others for poultry. Smoke from burnt wood chips penetrates deep into the product, giving it an aroma and color appropriate for the type of wood used. The type of chips significantly impacts the final taste of the smoked product, and the greatest pleasure is mixing different chips, i.e., composing your own recipes.

For smoking, use wood chips from **BROAD TREE, WITHOUT BARK**. The only exception is **juniper**, which should be used in moderation. Chips are used to thicken the smoke in the smoking chamber, and the type used when smoking ground wood (chips) affects the color and sensory characteristics of the product.



SMOKING METHODS

Depending on the temperature, the following smoking methods are generally distinguished:

Cold methods:

It is carried out at a temperature of **16-22 °C** and a humidity of **90-95%** for 1-14 days, depending on the type of smoked product. Smoked products are characterized by high durability, but this method causes significant weight loss in the smoking process.

Warn smoking:

It is carried out at a temperature of **30-40 °C** and a humidity of **70-80%** for 4-48 hours, depending on the type of smoked product. Smoked products dry unevenly and have a color ranging from yellow to brown with a gloss.

Hot smoking:

The process runs in three phases.

- The first phase is drying the products for **10-40** minutes at **45-55°C**. Guided without smoke or with thin smoke with a full air supply and open chimney ducts.
- The second phase is the main smoking for **30-100** minutes at **45-60°C**.
- The third phase is surface browning for **10-20** minutes at **70-85°C**.

Hot smoking with crisping-up:

The process is similar to hot smoking. The difference is in the third phase, which is extended to **20-50** minutes, and the temperature rises to **75-95°C**. Sausages baked in this way lose 15-30% of their primary weight.

Appendix – D (Product designation)

P.P.U.H Grillpal
 tel: +48 881 148 148
 tel: +48 32 428 38 08
 tel: +48 887 475 004
 www.grillpal.pl



[1]		
[2]	[3]	[4]



Weight [5]

SKU.: [6]



- [1] - full name of the product
- [2] - rated voltage
- [3] - supply frequency
- [4] - power of the heating element used
- [5] - weight of the device
- [6] - device SKU number



9. WARRANTY TERMS

9.1. General provisions

9.1.1. The **GRILLPAL** company, as a **GUARANTOR**, ensures that the purchased goods are of good quality without manufacturing defects and meet the requirements of its functions, provided that it is installed, stored, and operated following the compact manual use of the equipment.

9.1.2. The warranty period is **12 months** (for persons/companies running a business) or **24 months** (for a consumer, i.e. a natural person who purchases a movable item for purposes not related to business or work activity (Polish Journal of Laws No. 141, item 1176 of 2002) from the date of purchase of the equipment.

9.1.3. In the case of defects preventing the use of the equipment, the warranty period is extended from the day of reporting a defect/fault until the date of repair.

9.1.4. The warranty is valid only on the territory of the Republic of Poland.

9.1.5. The warranty covers defects resulting from:

9.1.5.1. delivery of the device incomplete,

9.1.5.2. improper manufacture of the product,

9.1.5.3. defects and other mechanical damage resulting from the proper use of the device,

9.1.5.4. physical material or manufacturing defects.

9.1.6. The warranty does not cover damage caused by events such as:

- power line surge, lightning strike,
- fire,
- mechanical, chemical, and thermal damage and corrosion caused by water flooding,
- defects resulting from improper installation of the device,
- repairs, modifications, or structural changes of the device made arbitrarily by the user or other unauthorized person
- damage caused by external factors, independent of the manufacturer, and in particular those resulting from non-compliance with the instructions,
- other uncontrollable phenomena independent of the Seller.

9.1.7. The warrant entitles you to free repairs of the purchased device, consisting of the removal of physical defects which appeared during the warranty period, subject to point 9.1.7.

9.1.8. From the date of reporting the defect, the Guarantor will respond to the complaint within **14 days**. If it is necessary to import spare parts from abroad to carry out the repair, the repair period may be extended until the required components are imported. Still, maximum disclosure during the warranty period, defects will be removed within no more than **30 days** from the date of delivery of the device under complaint to the Manufacturer.

9.1.9. The device complained about should be delivered to the Manufacturer **cleaned, along with the Standard equipment**.

9.1.10. For warranty repair, the User is obliged to deliver the device to the Manufacturer at **his own expense**. After the repair, the device will be sent back at the **manufacturer's expense**. Before shipping the claimed device, it is recommended to contact the Guarantor.

9.1.11. A defect report should include the following:

- proof of purchase in the form of an order, receipt, purchase invoice, or a valid Warranty Card,
- the name and model of the equipment,
- an understandable short description of the fault or a photo of the defective part of the device,
- owner's contact information, along with the indicated address to which the device should be returned.

9.1.12. The owner should pack the device, properly protecting it against damage during transport.

9.1.13. The scope of warranty repair activities does not include cleaning, maintenance, technical inspection, or technical expertise.

9.1.14. The warranty covers all manufacturing and material defects revealed during normal operation in accordance with the intended use of the equipment and the recommendations given in the user manual. An absolute condition for granting the warranty is using the device following the instructions attached to the package.

9.1.15. The warranty does not constitute a basis for the Buyer to claim the right to reimbursement of lost profits related to damage to the device and losses related to damage to the device.

9.1.16. The Guarantor's liability is limited to the amount equal to the advertised product's price.

9.1.17. If the repair of the equipment is unprofitable or the advertised model of the device is no longer on sale or has been replaced with another model, the Guarantor may propose replacing the equipment with a new one. In that case, it can never be a lower standard and functionality model than the previously purchased and advertised deviceⁱ.

9.1.18. The above guarantee conditions do not affect the consumer's statutory rights under applicable national laws and the consumer's rights against the retailer from whom this device was purchased.

ⁱ GRILLPAL is not liable for damages resulting from failure to comply with the recommendations contained in this document and reserves the right to make minor changes and modifications (if the product is of similar construction) without the need to notify the user.



9.1.19. This warranty for the goods sold does not exclude, limit or suspend the Buyer's rights resulting from the non-compliance of the purchased goods with the contract.

9.1.20. If you need service, under warranty or not, please get in touch with the retailer where the product was purchased. Before contact, reading the instructions for using this equipment is recommended.

9.1.21. When purchasing directly from the manufacturer, complaints can be submitted directly on the website www.Grillpal.pl in the "**Returns and Complaints**" tab or via e-mail at: reklamacje@grillpal.pl.

If you purchased your device from a Grillpal distributor, it is recommended that you report it through them.

After 24 (for consumer) / 12 (for companies) month warranty period we provide full post-warranty service and the ability to purchase spare parts.

9.2. Defects caused by transport

9.2.1. Damages and shortages of goods in orders carried out via courier companies or GRILLPAL's transport will be considered only based on a protocol drawn up by the carrier at the time of delivery.

9.2.2. The condition and content of the shipment should be carefully checked in the presence of the carrier. Refrain from relying on assurances about the proper condition of the delivered goods. The deliverer is responsible for checking the shipment in the customer's presence. The courier has no right to refuse such an action, e.g., due to lack of time.

9.2.3. After writing the report, GRILLPAL should be immediately informed about the situation by e-mail: reklamacje@grillpal.pl or by phone +48 887 475 004.



Date of sale

Device serial number (if any)

.....

.....

Purchase proof number
(order, receipt or invoice)

.....

Seller's signature (stamp)

.....

I have read the manual and accept the terms of the Manufacturer's warranty.
Buyer's signature or proof of purchase in the case of online orders (treated as consent to accept the warranty conditions provided by the Manufacturer).

.....

We wish you satisfaction with using devices, equipment, and accessories and encourage you to familiarize yourself with our company's wide offer.

10. CONTACT

P.P.U.H Grillpal
phone: +48 881 148 148
phone: +48 32 428 38 08
phone: +48 887 475 004
www. grillpal.pl

VISIT US:				
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11. COMPLAINT FORM

To be filled in by the client:

Complainant:	_____	Device:	_____
Company name (if applicable):	_____	Name:	_____
First name and last name:	_____	SKU:	_____
Address:	_____	Quantity:	_____
City (postal code)	_____	Invoice number:	_____
Phone:	_____		

Cause of complaint:

Defect reported by customer:

To be filled in by Grillpal

Claim number: _____

Technical service opinion:

Consideration of the complaint:

Complaint end date: _____