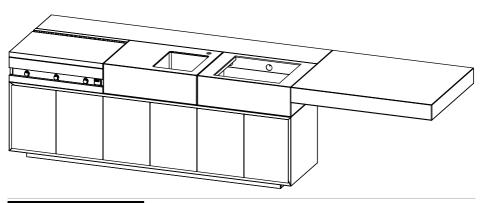


MODEL KITCHEN 1600



MODEL KITCHEN 2400

MANUAL AND ASSEMBLY INSTRUCTIONS

READ THE MANUAL CAREFULLY BEFORE INSTALLING AND STARTING UP THIS PRODUCT

INDEX

INTRODUCTION	5
TECHNICAL SPECIFICATIONS OVERALL DIMENSIONS MATERIALS CUSTOMISATION	6
SAFETY WARNINGS	
ASSEMBLY INSTRUCTIONS BASE 2 AND 3 MODULE REMOVAL OF DOORS AND INTERNAL SHELVES FITTING THE 800 MODULE FITTING THE BARBECUE MODULE	
ARRANGEMENT COMPARTMENT STANDARD CONFIGURATIONS POSSIBLE VARIATIONS PREPARING THE CYLINDER COMPARTMENT	17 18 19
ACCESSORIES CORNER MODULE ASSEMBLY ASSEMBLING SIDE-BY-SIDE KITCHENS COLUMN MODULE CONNECTION FITTING THE SNACK BAR MODULE FITTING THE SIDE PENINSULA MODULE	
PLINTH INSTALLATIONINSTALLING LED MOUNTSINSTALLATION OF CORNER PLINTHSINSTALLATION OF THE CONNECTION BASE	28
ADJUSTING THE DOOR	3
USING THE BARBECUE	33
ROUTINE CLEANING AND MAINTENANCE	35



INTRODUCTION

TIKAL - OUTDOOR KITCHEN

With its iconic and rational aesthetics inspired by the imposing Mesoamerican cult architecture, the first outdoor kitchen line is here.

It is based on the concept of ancestral identity, shaped by the solemn immutability of time and by a spiritual essence that enhances its intrinsic value.

Just like the stepped pyramids, which fuse regular volumes placed one on top of another with large flat surfaces, it is enhanced by the use of first-class materials, specially chosen to ensure great performance and solidity over time.

The structure is made of zinc magnesium steel, aluminium and stainless steel, with special exterior paintwork that is suitable for high temperatures.

The use of large porcelain stoneware slabs with a concrete effect gives the countertop its consistency, which under the light emphasizes the majesty of an object with an almost ritual character.

The result is a product that expresses the elegance of a refined design, combined with durability and high-quality performance. Completely Made in Italy.

Tikal's modular structure perfectly matches the idea of repeatability on which the pre-Columbian culture was based.

The module sizes allow you to create compositions of 160 cm or 240 cm, up to the most complete one of 360 cm by adding the side peninsula.

The versatility of a product with such characteristics is designed to create an element that not only allows you to cook, but also to experience the outside environment as a moment that brings people together in conviviality.

The surfaces are not just countertops, but also spaces where you can dine together.

Tikal provides "an experience" based on a combination of quality, sharing and functionality.

TECHNICAL SPECIFICATIONS

OVERALL DIMENSIONS

Width: 160 cm / 240 cm (360 cm with the side peninsula accessory).

Depth: 60 cm (95 cm with the snack bar accessory).

Height: 90 cm (max height 148 cm with the barbecue module open).

MATERIALS

- Stainless steel
- Polyester powder coated zinc-magnesium steel (for outdoor use)
- Polyester powder coated aluminium (for outdoor use)
- · Porcelain stoneware

CUSTOMISATION

Various customisations are available to meet your needs.

For the 2400 module (Base 3 modules)

The kitchen is composed of three 800 modules, which can be of 4 different types:

- Neutral contertop
- Barbeque -part 1/2 e part 2/2
- Induction hob
- Silk (DX)

Plus any accessories

- Snack bar 2400
- Peninsula

For the 1600 module (Base 2 modules)

The kitchen is composed of two 800 modules, which can be of 4 different types:

- Neutral contertop
- Barbeque -part 1/2 e part 2/2
- Induction hob
- Silk (DX)

Plus any accessories

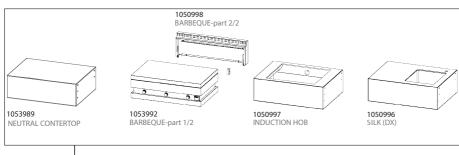
Snack bar 1600

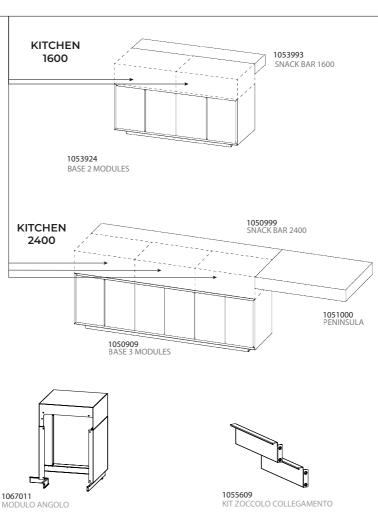
Two or more kitchens can be joined using one or more of the following accessories:

- Corner module:
- Connection plinth kit.

It is possible to join 2 or more column modules to the kitchen.







SAFETY WARNINGS

Read this manual carefully before assembly. It provides the information needed for safe installation and correct use. Keep the manual in a safe place and hand it over to the purchaser if the product is sold. If you lose it, ask our sales or technical assistance network for a replacement copy.

Strictly follow the following instructions:



Only qualified personnel may carry out assembly.



The end user must read the kitchen assembly and maintenance instructions carefully and keep them.



riangle The assembly instructions for barbecues, wine cellars, mixing taps and hobs are in the relative packages. Follow them carefully during assembly. The end user must keep them when assembly is complete.



 $\stackrel{\frown}{\square}$ Failure to follow the instructions resulting in assembly that does not comply with them may limit product functionality and cause harm to people or things. The manufacturer shall not be held liable in such cases.



Only qualified personnel may connect the water and power.



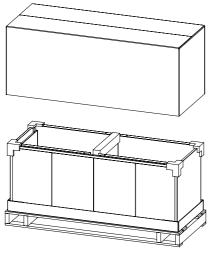
When assembling and installing accessories and household appliances, do not carrv out work that will alter their characteristics.



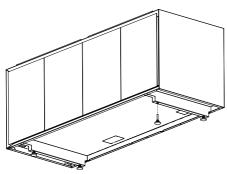
Before assembly, check that the electrical and water connections have been carried out to the highest standards.

ASSEMBLY INSTRUCTIONS

BASE 2 AND 3 MODULE

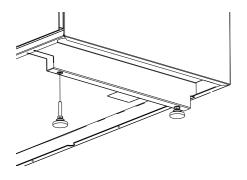


IMPORTANT Pay attention during unboxing. In order to avoid damaging don't cut the box but slip out the packaging.

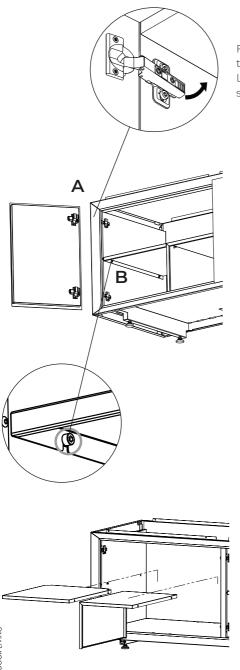


Position the module in order to install its feet, and screw them in fully. Position the module in its final location and adjust the height of the feet to level it perfectly.

This must be done before installing the other modules or accessories.



REMOVAL OF DOORS AND INTERNAL SHELVES

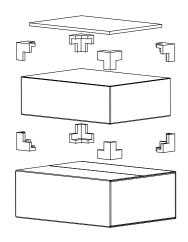


For easier modules build operations remove the door (see detail A).

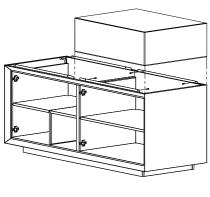
Loosening the screw to removing inside shelves (see detail B).

FITTING THE 800 MODULE

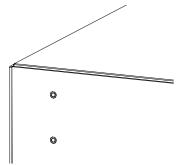
The assembly procedure is the same for all three 800 modules (neutral, silk, induction hob) and for all positions (right, left, central on 3 modules base).



IMPORTANT pay attention during unboxing. In order to avoid damaging do not use blades or other equipments.



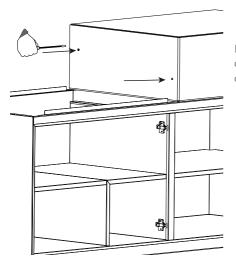
Place the module in the desired position and fasten from the inside it with the screws provided whit the base.



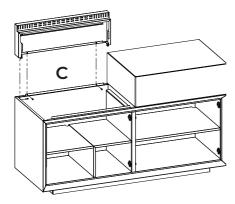
CAUTION Keep the face of the module with the sharp edges and pre-cut towards the rear of the base.

FITTING THE BARBECUE MODULE

INSTALLATION AT THE SIDE

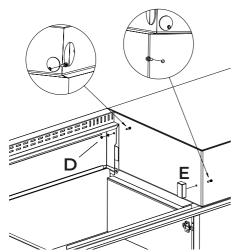


By reference to image break the 2 pre-cut on the adjacent module, taking care not to damage the paint.

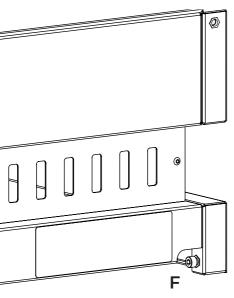


Fit the rear BBQ support (see detail C), and fasten it to the module with the 3 screws provided whit the kit barbecue. (part2/2)

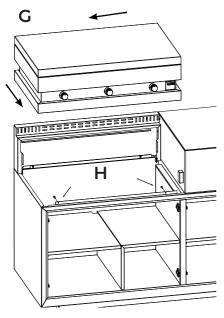




Fasten the rear BBQ support to the 800 module with the screw, washer and nut (see detail D). Then tighten the screw inside the 800 module to fasten the front cover (see detail E).

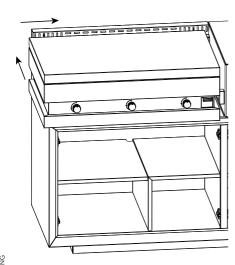


Insert the 2 screws leaving them slack at the rear of the BBQ (see detail F) before installing the BBQ on the module. They will be tightened to the rear cover later.

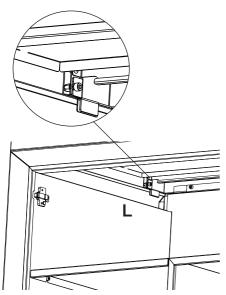


Insert the BBQ into the module, keeping it away from the rear cover and the adjacent 800 module (see detail G).

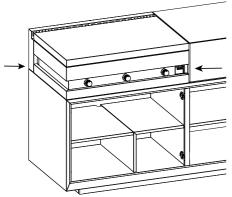
Place the BBQ in the correct position, first sliding it towards the side cover and then towards the rear cover. Fasten it from the inside with the two front screws (see detail H).







Tighten the screws inserted previously at the rear of the BBQ to the kitchen (see detail L).



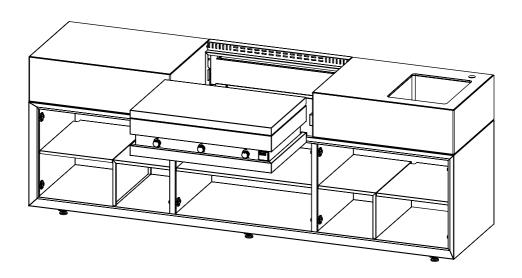
Install all the screws, and then check that the BBQ is in the correct position. It should be right next to the rear and side covers.

INSTALLATION IN THE MIDDLE

This kind of installation is only possible on the kitchen module (2400).

Install the rear cover and two side covers as described previously. Insert the BBQ by placing it at the front of the kitchen and sliding it towards the rear cover.

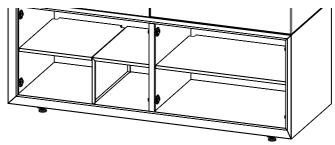
Fasten the 2 front screws (see detail H) and the 2 rear screws (see detail L), and check that it is positioned correctly.



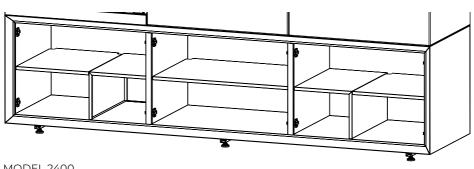
ARRANGEMENT COMPARTMENT

The compartments not used as a cylinder compartment can be configured as desired by removing, moving and/or inverting the shelves supplied.

STANDARD CONFIGURATIONS

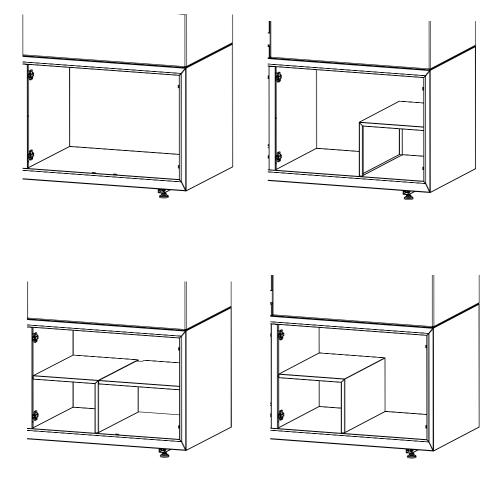


MODEL 1600



MODEL 2400

POSSIBLE VARIATIONS





PREPARING THE CYLINDER COMPARTMENT

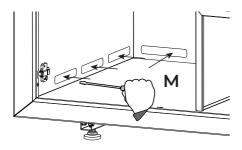
The kitchen has two housings that can be used as cylinder compartments:

- Outside left
- Outside right



CAUTION the cylinder compartment can be located at the sides of the module only and not in the central compartement of the base 3 modules.

The pictures show the left compartment; arrange the compartment symmetrically if using the right compartment. If necessary remove inside shelves and break through the lateral pre cut (see M detail).



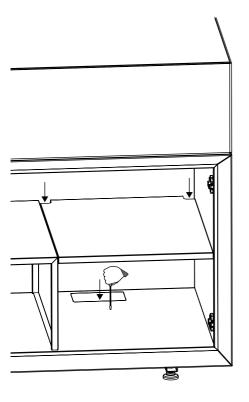


CAUTION remove the four knockouts to let the air pass. Use a flat-blade screwdriver that is carge enough.

CONNECTION OF KITCHEN SYSTEMS



CAUTION All connections about electrical system hydraulic system and gas system must be done by qualified personal in accordance with the rules in force.

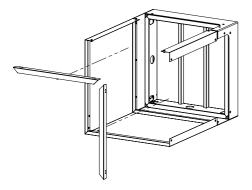


The kitchen connection are available only for below. Are available on side back passages for cable and tubles and for each modules there is pre cut on the bottom.

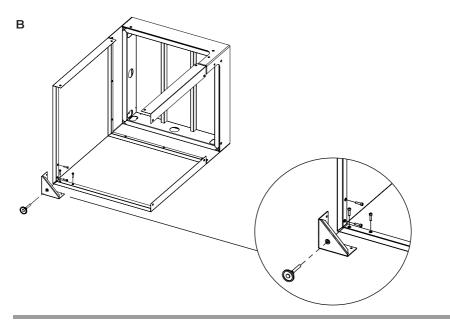
ACCESSORIES

CORNER MODULE ASSEMBLY

Α



- 1. Remove the lower transport supports; see image A.
- 2. Install the support bracket using the M5 x 20 screws; see image B.
- 3. Fit the foot in place.



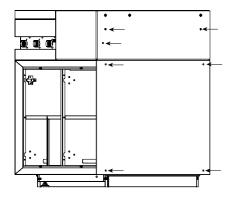
4. Break the 7 knockouts on the side of the kitchen base see image C.

CAUTION if the kitchen is resting against the wall:

- Carry out step N on page 28;
- Assembly just one of the two kitchens at the corner because the corner adjustment foot is only accessible from the inside.
- Check that the base and corner are in the final position and level them with the feet.
- 6. Install the remaining kitchen base module as described above.



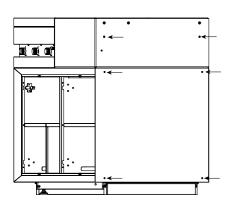


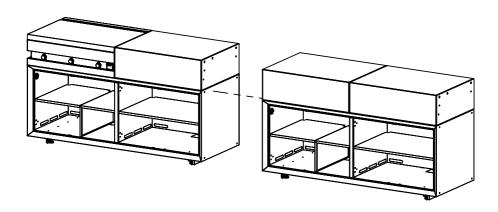




ASSEMBLING SIDE-BY-SIDE KITCHENS

When installing two or more kitchens, break the 12 knockouts on the two adjacent sides and fasten them using the nuts and screws provided.



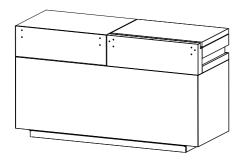


COLUMN MODULE CONNECTION

To connect 1 or more column modules to the kitchen, read the assembly instructions in the column module manual on page 20.

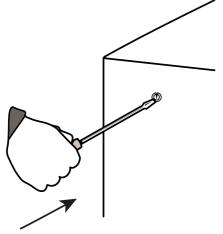
FITTING THE SNACK BAR MODULE

The snack bar module comes in two sizes, either 160 cm or 240 cm, depending on the base. The pictures below show how to fit a 160 cm snack bar module.



Break the 4 pre-cut at the back of each module.

The inserts for fastening the snack bar are under the knockouts.



The pre-cut must be removed in 2 steps.

STEP 1

use a flat-blade screwdriver that is large enough to break the knockout, and apply pressure towards the inside of the module.

STEP 2

Insert the screwdriver into the knockout and lever outwards to detach the second pre-cut (remove both residues from the threaded insert).

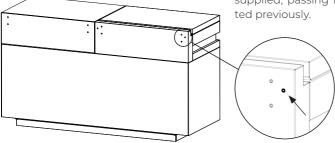
If there is a barbecue module located on one of the end sections of the kitchen, a fastener must be added to ensure that the peninsula is stable.

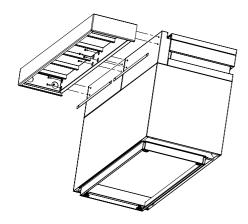
STEP 1

Break the knockout on the outside end at the back of the barbecue module.

STEP 2

Anchor the back of the barbecue module to the rear part of the BBQ using the screw supplied, passing it through the hole created previously.

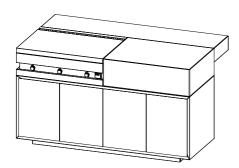




Once the knockouts have been removed, fasten the snack bar to the kitchen using the screws provided.

Check the alignment with the kitchen top, possibly adjust the inclination using one or more thicknesses supplied

(three different thicknesses for each module).



Example of a kitchen fitted with the snack bar.

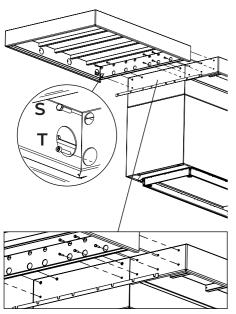


FITTING THE SIDE PENINSULA MODULE



CAUTION The side peninsula module can only be installed on the 2400 kitchen with the snack bar installed.

The peninsula can be installed either on the right or left of the kitchen, but not on the side where a BBQ is installed.

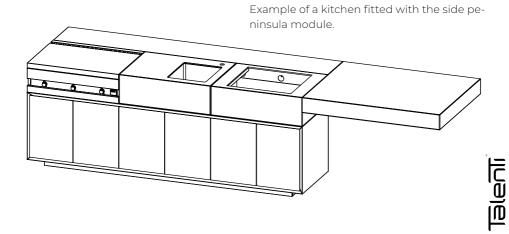


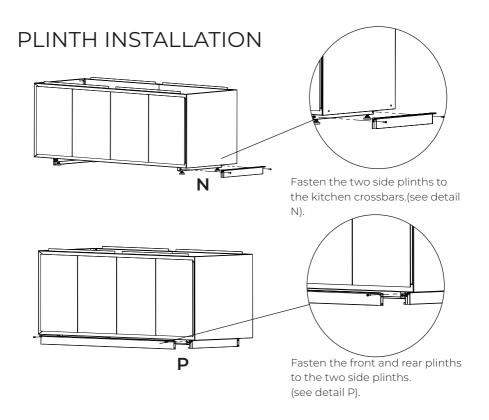
Break the 4 knockouts at the side of the module, and the 6 knockouts at the side of the snack bar.

Use the screws provided with peninsula:

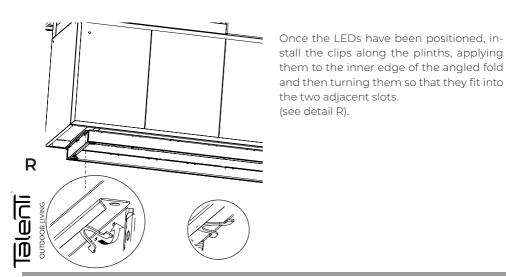
- 9 screw TE M6 (S detail) to assemply the two points upper in the 800 module and in the six points in the snack bar.
- 2 screw TCEI M5 with nut and washer (T detail) to assembly the 2 points below in the 800 module

Check the alignment with the kitchen top, possibly adjust the inclination using one or more thicknesses supplied (three different thicknesses).

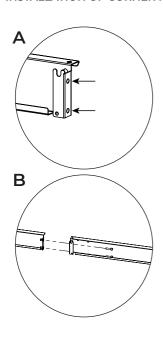




INSTALLING LED MOUNTS



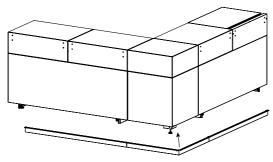
INSTALLATION OF CORNER PLINTHS

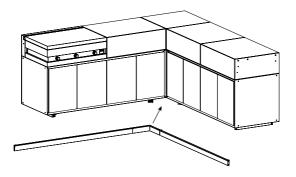


1. Break the knockouts in the kitchen module plinths see image A.

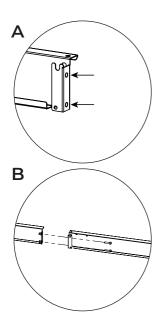
CAUTION only break the knockouts on the part to be joined.

- 2. Join the front and rear plinths with the corner plinths using the screws provided see image B.
- 3. Fasten the plinths to the kitchen.





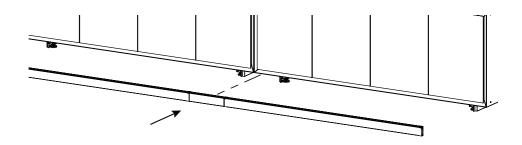
INSTALLATION OF THE CONNECTION BASE



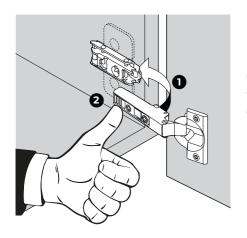
1. Break the knockouts in the kitchen module plinths see image A.

CAUTION: only break the knockouts on the part to be joined.

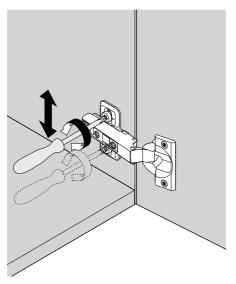
- 2. Join the front and rear plinths with the connection base using the screws provided see image B.
- 3. Fasten the plinths to the kitchen.



ADJUSTING THE DOOR

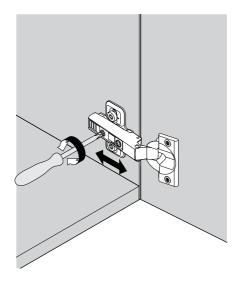


The door can be fitted to and removed from the kitchen body without using tools. Just apply a light pressure to the levers.



To adjust the door heights, just use the screws as shown in the figure.





To adjust the door inwards or outwards, just use the screw as shown in the figure.



To adjust the door to the right or left, just use the screw as shown in the figure.

USING THE BARBECUE

This indications is rapid summary about main features of Gas Barbecue.



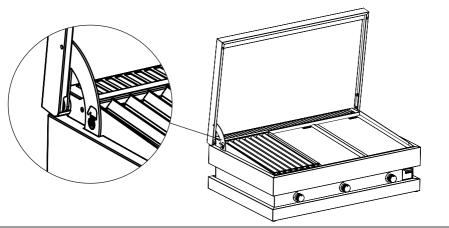
CAUTION Please consult the attached manual for all warning and correct use. Each product has been safety tested and certified solely for use in the specified country (or group of countries). Refer to the plate for the country, and the gas type and supply pressure.

Position the grill correctly and connect the gas supply. Then, when the accessories have been arranged, you can ignite the burners. Follow these warnings and steps to start cooking

LID

Raise the lid and leave it up while the grill is in use. This type of lid does not allow cooking in "oven" mode; the lid only serves to protect the grill from the weather when not in use. Never lower the lid during use.

To close the lid, press the area identified with the symbol shown in the figure. It is advisable to use protective gloves when doing this if the barbecue has not cooled down completely.



POSITIONING THE COOKING ACCESSORIES

- Position the hot plates so that they are stable.
- ▶ It is advisable to put a little water in the grease collection trays to make subsequent cleaning easier.

IGNITING/EXTINGUISHING THE BURNER

- Do ignite the burner, press the knob and turn it anticlockwise from the closed position (●) to the maximum flow position (▲). Pressing the knob automatically causes the spark that ignites the gas and distributes the flame along the burner. You can check that it is has ignited through the inspection hole next to the knob on the front panel. When igniting for the first time, you may need to hold the knob pressed for a few more seconds to bleed the residual air from the circuit. This will ensure that the safety thermocouple heats up, allowing a continuous gas flow. Release the knob after about 20 seconds, and check that the flame remains anchored and stable along the burner. If you want to decrease the flame power, turn the knob anticlockwise to the reduced flow position (▲). A blue flame indicates good combustion. If the ignition device (a spark generator powered by a 1.5 V battery) does not work properly (because the battery is flat or the electric cable is disconnected), you can still ignite the burner by inserting a long stem lighter (or simply a long match) into the inspection hole while turning the knob to the maximum flow position (▲).
- ➤ To extinguish the burner, turn the knob to the closed position (●). If you
 want to empty the gas from the circuit, close the cylinder valve (LPG)
 or the upstream cock (for mains methane gas) before closing the knob
 on the grill. Make sure that all knobs and cocks are closed after use.

PRE-HEATING THE BBQ

▶ It is good practice to preheat the hot plates before placing food on them, and remove any excessively fatty parts from the meat before cooking.

ROUTINE CLEANING AND MAINTENANCE

The collection TIKAL by TALENTI in the result of a huge experience, and a careful development to meet at best the necessities of the users, so as to obtain a high-quality product correctly and maintain it properly.

KITCHEN



Clean the kitchen with a soft, non-abrasive sponge, or a cotton or microfibre cloth.



Use a soft-bristle brush (e.g. toothbrush) to get into hard-to-reach points and cracks.



Simply clean shelves and doors that do not normally come into contact with dirt or food with a soft cloth slightly moistened with water, and then dry the area thoroughly.



Stainless steel sinks must be cleaned gently but effectively using:

- Water and soap, or a product to wash the dishes, rinse abundantly and dry carefully.
- white wine vinegar Remove any trace of limescale, heating it up and leaving it to take effect for a few minutes for the more stubborn stains. Then rinse and dry thoroughly.
- Bicarbonate of soda: Pass this abrasive but delicate product with a soft, slightly
 damp sponge to create a paste that will clean tea, coffee or other dark stains
 on the hob or even stainless steel pans. Leave it to take effect, then rub with a
 clean cork and dry carefully after rinsing.

FOR FULL PROTECTION DURING THE WINTER, IN THE EVENING OR WHEN THERE IS FREQUENT RAIN. WE RECOMMEND USING THE SPECIAL COVERS.

PORCELAIN STONEWARE

Porcelain stoneware is a completely natural product. Controlled random mixing of natural raw materials of various colours avoids the repetitiveness typical of artificial products. Each slab therefore has a unique combination of veining and colours, without the excesses typical of many natural stones.

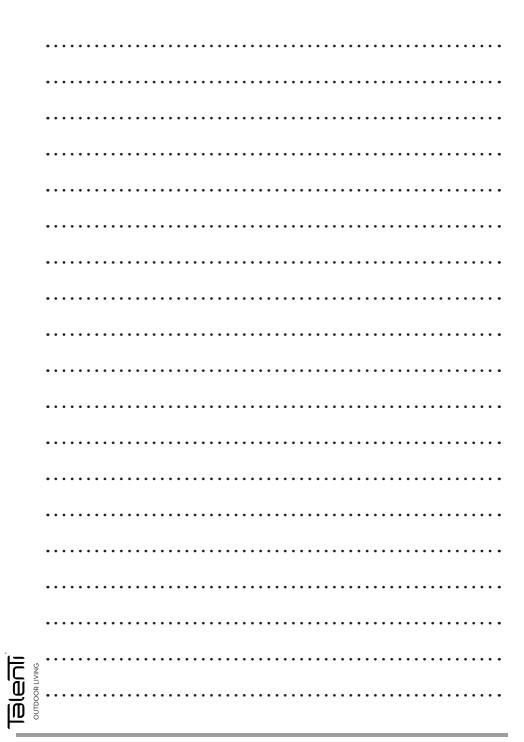
▶ ROUTINE CLEANING

We strongly discourage the use of waxes, oily soaps, impregnating agents and various treatments (water and oil repellents) for daily cleaning on porcelain stoneware products. Their use is not necessary. Many commercially available detergents contain waxes and polishing additives, which can leave a glossy coating on porcelain stoneware surfaces after a number of washing cycles. Sometimes just a drop of food such as Coca-Cola, water, wine, etc. can remove this coating, restoring the original appearance of the tile and causing a stain effect in some areas. When waxes have been applied, the wax must first be removed from the surface using de-waxing products according to the manufacturer's instructions. For coatings created by soap, limescale or dirt, use an acid detergent diluted appropriately with water (read the instructions on the product label). It should be noted that hydrofluoric acid (HF) and its derivatives can irreparably damage porcelain stoneware. Instead, we recommend using ammonia diluted appropriately with water, and then drying to prevent visible streaks.

For unusual and/or particularly stubborn stains, it is advisable to use specific detergents. It is important always to carry out a preliminary test on a small area of the surface before using the selected product, especially on lapped or ground porcelain stoneware. Always read the instructions for use.

 \triangle

CAUTION Rinse accurately after use, and dry with a clean cloth.



TALENTI SRL

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