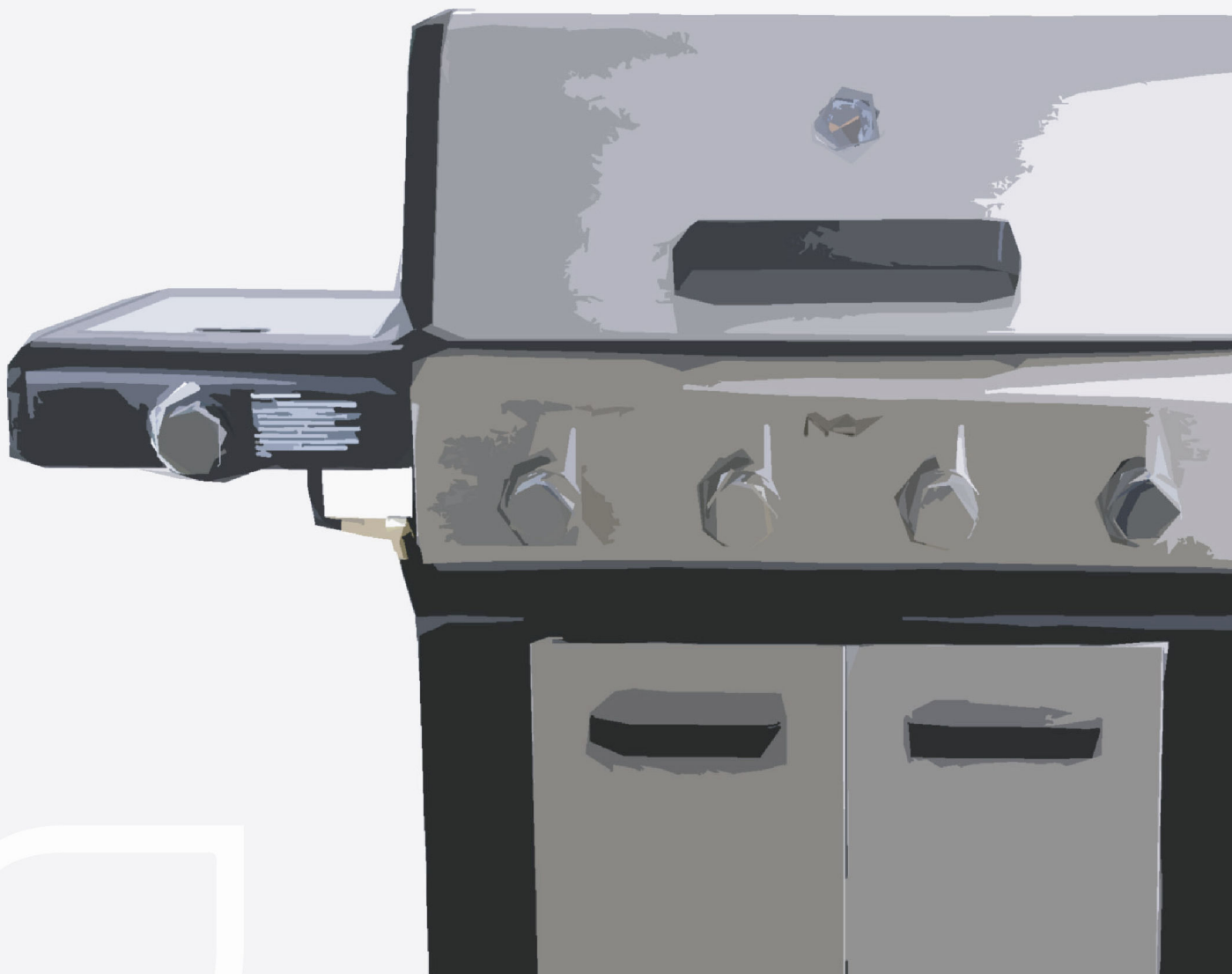


# neo

## ASSEMBLY, OPERATION & MAINTENANCE INSTRUCTIONS

### NEO FIGURA & CURVA

FOR OUTDOOR USE ONLY



where barbecuing meets art

# ASSEMBLY, OPERATION AND MAINTENANCE INSTRUCTIONS FOR EVERDURE 4 BURNER GAS BARBECUE RANGE

## FIGURA AND CURVA OUTDOOR BARBECUES

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It is important that you retain these instructions for future reference.



Neo Curva



Neo Figura

## IMPORTANT SAFETY INSTRUCTIONS

**IMPORTANT:** Read the assembly instruction section and safety precautions of this booklet carefully before removing the contents of this carton.

1. This barbecue and wok burner is for **OUTDOOR USE ONLY**. This appliance must **NOT** be used indoors.
2. Unsupervised children or pets should not be near a barbecue while cooking or during warm up or cool down. Ensure children or pets are kept a distance well away from the barbecue whilst it is in use. Ensure that young children do not play with the appliance.
3. Particular care must be taken when removing the fat tray. Hot fats can cause serious injury.
4. Turn all gas valves off including cylinder after use. Do not allow build up of unburned gas.
5. Do not use this appliance for any purpose other than what it is intended for.
6. Do not move this barbecue while in use as accessible parts may be very hot.
7. People with flammable clothing such as nylon etc. should keep well away from the barbecue when it is operating.
8. Never leave burners on high for more than 10 minutes unless actually cooking.
9. Always check for leaks when a gas cylinder is replaced or reconnected.
10. In case of fat fire turn cylinder off. Fat drip trays should be cleaned and checked before using the barbecue. Regular cleaning should reduce the build up of fat and food residues which is combustible and can result in a fat fire. **Fat fires can be prevented with diligence in cleaning your fat tray.** Damage as a result of fat fire is not covered by your warranty and voids it.
11. For your safety and enjoyment, read all operating instructions before lighting.
12. Ensure that the product has adequate clearance from combustible materials. The appliance is designed so that heat will not affect the trolley. All combustible materials must be kept more than 250mm from the sides of the trolley and more than 1500mm above the cooking surface of the barbecue.
13. If the burner makes a hissing sound when lit, it may be burning inside. Turn the burner off, allow to cool and try ignition again. Keep your barbecue protected against strong wind – if this cannot be avoided, always check that the burners remain alight if operating the barbecue in windy conditions.
14. This appliance is not intended for use by young children or infirm persons.
15. When the wok burner is in use or is still hot, the lid must not be placed in the closed position.
16. Do not carry out any servicing on the gas manifold of the barbecue yourself – this must only be done by authorised technicians.
17. We recommend that you regularly maintain your barbecue and keep it in good condition. This can be achieved by following the cleaning and maintenance suggestions in this booklet.



**DO NOT**

**DO NOT  
DO NOT**

**DO NOT  
DO NOT  
DO NOT**

OPERATE THIS APPLIANCE BEFORE READING THE INSTRUCTION BOOKLET  
PLACE ARTICLES ON OR AGAINST THIS APPLIANCE  
STORE CHEMICALS OR FLAMMABLE MATERIALS OR SPRAY AEROSOLS NEAR THIS APPLIANCE  
OPERATE THIS APPLIANCE INDOORS  
ENCLOSE THIS APPLIANCE  
LIGHT OR OPERATE WITH COVER ON

## APPLIANCE DETAILS

Gas Type:	Universal LPG (Propane and/or Butane gas)
Burner Pressure:	2.75 kPa
Injector Diameter:	Ø1.10 mm
Heat Input:	60 MJ/ hr
Wok Injector Diameter:	Ø0.90 mm
Wok Heat Input:	10.5MJ/hr

Note: The size of the injector diameter is stamped on one of the hexagon faces (e.g. '104' for Ø1.04mm injector).

	LENGTH (mm)	WIDTH (mm)	HEIGHT (mm)
Barbecue only	830	545	220
Barbecue and Trolley	1500	640	1220

## GAS CONNECTIONS

## LOCAL AUTHORITY REQUIREMENTS

Check Gas Type and specifications plate on the left-hand side of the barbecue. All gas fitting work, service and repairs can only be performed by an authorised person in accordance with AS5601 / AG601 and local gas regulations.

## FOR GAS CYLINDER CONNECTION

1. To achieve the optimum performance from your Barbecue, an approved gas cylinder (POL fitting) of 9kg capacity must be used.
2. Do not connect gas to a barbecue that is not secured in a trolley.
3. Connect the cylinder to the barbecue, via the hose and regulator. Firmly tighten joints, but do not over-tighten. Take care not to damage the regulator fitting.

## LEAK TESTING

1. Make sure gas controls are **Off** and turn the cylinder valve **On**.
2. Check for leaking joints by brushing with solution of half-liquid detergent and half water. If a leak is present, bubbles will appear (or you will hear a hissing sound). Retightening connections can generally repair a leaking joint. You must also check the gas hose and connection at the gas cylinder, and at the wok burner. If a leak cannot be resolved, do not proceed.



**LEAK TEST ALL CONNECTIONS, INCLUDING THE CONNECTION TO THE GAS CYLINDER.**

**DO NOT USE NAKED FLAME FOR LOCATING GAS LEAKS. IF A LEAK PERSISTS CALL AN AUTHORISED GAS FITTER.**

## OUTDOOR INSTALLATION GUIDE

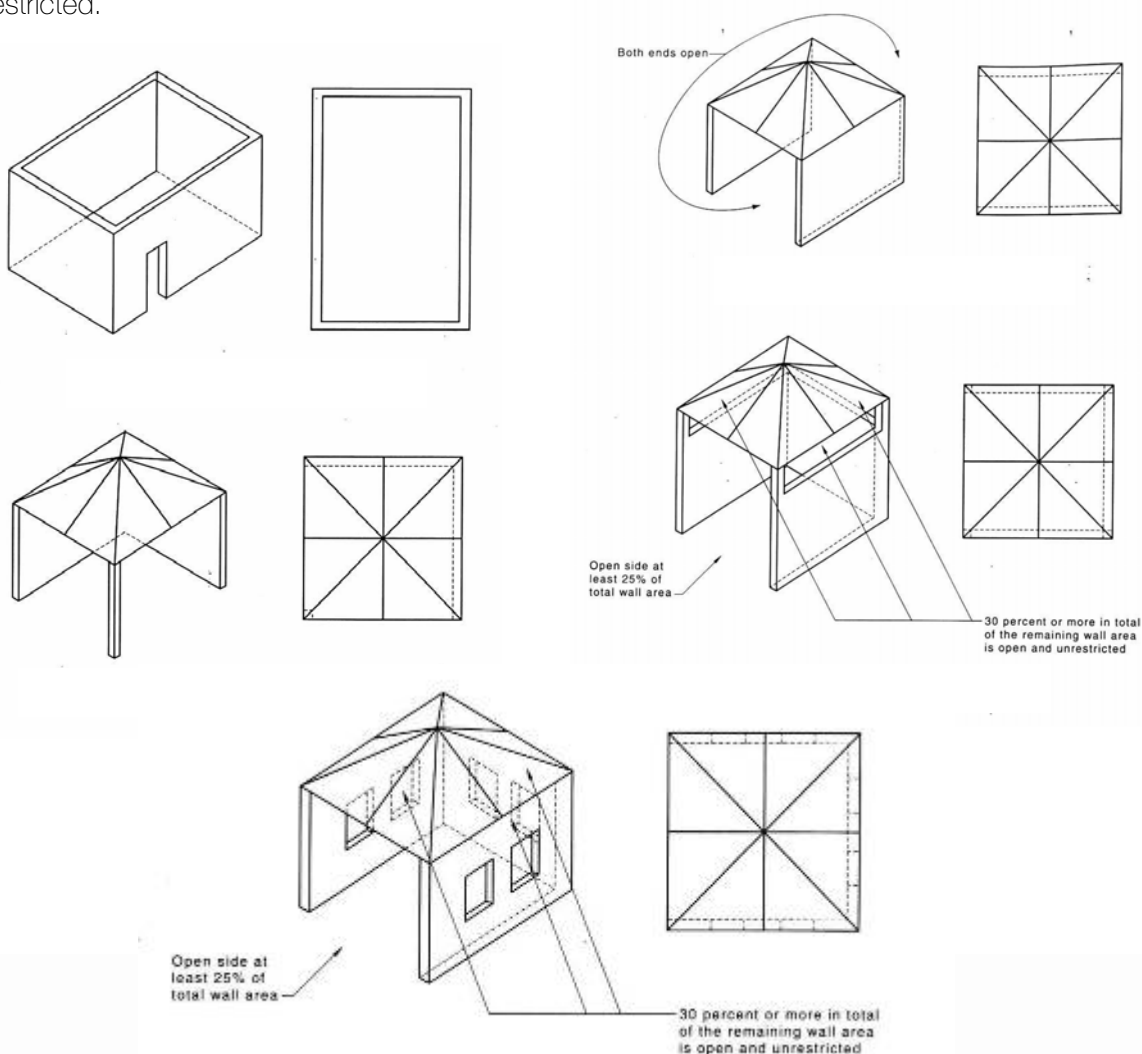
This Appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

This appliance must not be used indoors. Do not use your barbecue in garages, porches, sheds or other enclosed areas. The barbecue is not intended to be installed in or used on recreational vehicles (e.g. boats, camping vans) and should not be placed close to or under any surfaces that will burn or are sensitive to heat. Do not block/obstruct the flow of air and combustion around the barbecue housing while in use.

Any enclosure in which the appliance is used shall comply with one of the following:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.
- Within a partial enclosure that includes an overhead cover and no more than two walls
- Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply-
  - (i) at least 25% of the total wall area is completely open: and
  - (ii) at least 30% of the remaining wall area is open and unrestricted.

In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.



## OPERATING INSTRUCTIONS

### GAS TYPE AND CONSUMPTION

The barbecue is designed to operate on Universal LP Gas only (Propane and/or Butane gas). Gas consumption, Pressure and Injector Orifice size are shown on the Data Plate found on the left-hand side of the barbecue.

### GAS CONTROL KNOBS

The gas control knob locks in both the **Off** and **High** positions. By depressing the knob and turning anti-clockwise, gas flow will gradually increase until the **High** position is reached. Continue turning in this direction and gas flow will decrease until a simmer level is reached at **Low**. To turn gas flow off the gas control knob must be turned clockwise from **Low**, depressed at **High** and turned until the **Off** position is reached.

### VAPOURISER

Prior to using the barbecue, ensure the vapouriser is located in the correct position below the grill plate.

### HOT PLATE, GRILL PLATE

Prior to using the barbecue, it's advisable to cure the cooking surface. Wash the hot plate and grill plate, then cover with olive or vegetable oil, light all burners and leave on until oil is absorbed, then wipe with a dry cloth.

### DRIP TRAY

Prior to use check that the drip tray is clean and lined with aluminium foil.

**UNDER NO CIRCUMSTANCES MUST SAND, FAT ABSORBENTS  
OR KITTY LITTER BE USED IN THE DRIP TRAY**

## LIGHTING PROCEDURE



READ ALL OPERATING INSTRUCTIONS BEFORE LIGHTING.

MAKE SURE ALL GAS CONTROL KNOBS ARE IN THE 'OFF' POSITION AND OPEN CYLINDER VALVE.

### LIGHTING THE BARBECUE

The 4 burner barbecue has a rotary ignition system built into the third gas control from the left (attached to the third control knob from the left), which ignites the third burner from the left. The remaining burners are ignited by a cross over channel. Pushing this control knob in, and rotating the control knob in an anti-clockwise direction (starting at **off**), will cause a spark to ignite an extended pilot flame, which will in turn light the third burner from the left. Once the knob is released, the pilot flame will extinguish. Visually check to see if the burner has ignited. If the burner does not light, turn gas control off (turn the control knob clockwise) and allow the unburned gas to dissipate before attempting ignition again. If ignition continues to fail refer, to the "Trouble shooting" section. To achieve ignition on the remaining burners, turn an adjacent burner control knob to **high** and the burner will ignite from the first burner.

### MANUAL IGNITION

To help light the barbecue manually, a match holder and chain has been provided, and should be attached to the right hand servery. The right hand burner can then be lit by lighting a match, fitting it into the holder and pushing the match through to the right hand burner. After the initial burner is lit, the others can be ignited as described above.

## COOKING

### GENERAL COOKING GUIDE

A fairly protected location is desirable for pleasant and efficient cooking. **IMPORTANT!** Strong winds will drastically reduce cooking efficiency. As a guide, allow 10 minutes with the burners on high, to heat cooking area. A little cooking fat (or olive oil) on the grill will prevent sticking. Cooking time for a 20mm thick steak cooked to medium on the char grill is approximately 15 minutes (7.5 minutes per side) with the burners on high. Turn burners down a little when full heat is not required and to **LOW** when not cooking.

As a guide for **Hood closed** cooking, use as per the following instructions: Open hood and remove the solid plate and vapouriser. Position the grill plate central over the two centre burners. Place either the roasting dish or a foil baking dish in the centre of the bbq. Fill the dish with 2 cm of water. Place a suitably sized rack in the dish. Place food on the rack so that any fats will drip into the water in the bottom of the dish. The water will also keep the food moist during cooking. With the hood open light the bbq as per normal lighting instructions, then close the hood and turn off the two central burners. Leave the outer two burners on high. This is most important – if left on the two centre burners will cause overheating and spoil the food. As a rough guide to the cooking times for roast beef, allow 30 to 50 minutes cooking time per kilogram for rare to well done respectively. It is recommended that the food be turned half way through the cooking time, for evenness of cooking. Remember, never use the roasting hood with all the burners on high as this will cause severe overheating and may damage the hood and bbq. During cooking, fat and scrapings will drip through to the drip tray. Do not allow excess fat to build up in the drip tray. Clean the drip tray and replace the aluminium foil before use. This is a general guide for roasting only – please check [www.everdure.com](http://www.everdure.com) for any updated cooking guides.

### AFTER COOKING

1. When finished, make sure burner control knobs are turned **OFF**.
2. **TURN OFF THE GAS SUPPLY AT THE CYLINDER.**
3. Immediately after cooking and whilst the barbecue is still warm, remove scraps from the grill with a scraper.
4. Excess fat and meat scraps can be scraped off the vapouriser by removing the grill to gain access.  
**WARNING:** Some surfaces may still be hot.
5. Clean the fat tray and replace the aluminium foil after or before each use of the appliance.
6. Once the barbecue is cool close the roasting hood and wipe off any fat splatter from the trolley with a clean rag.

## CLEANING AND STORAGE

### CLEANING

Painted surfaces can be cleaned using a mild household detergent or cleaner. It is advisable to test cleaners on a small section of the appliance first. It is recommended to clean the stainless steel surfaces with clean water only (no detergents to be used) or use a stainless steel cleaner. Failure to follow these instructions may void your warranty. Over time, stainless steel will be affected by “tea staining” or “bronzing” (brown discoloration of stainless steel). This can be reduced by washing the surface with mild detergent and warm water, followed by rinsing with clean cold water. Dry the surface afterwards.

**NEVER** use paint thinners or similar solvents for cleaning and **NEVER** pour cold water over hot surfaces.

### STORAGE

**WARNING:** When the appliance is not in use, the cylinder valve must be turned **OFF**, the appliance and the cylinder together must be stored outdoors in a well ventilated area. However it is permissible to store the appliance (but not the cylinder) indoors. Ensure a small amount of fat or oil is on the barbecue plates to prevent rust.





**STORE CYLINDER IN A WELL VENTILATED AREA OUT OF REACH OF CHILDREN**

When the gas cylinder is disconnected, replace the plug or cap on the valve outlet.

For extended storage it is suggested that the primary air port of the burners be covered against the penetration of insects or vermin. Spiders and small insects can spin webs or nest in the burner rails/tubes, which could lead to obstruction in the gas and air flow, resulting in a fire in an around the burner rails/tubes. This type of fire is called a flash-back and can cause serious damage to your barbecue and create an unsafe operating condition. To prevent this, regularly inspect and clean the burners. A barbecue cover can be placed over the appliance for extra protection, and to reduce this.

To extend the life of your barbecue and trolley and to keep it looking great, we recommend using a Weatherproof Cover.

## GAS SUPPLY

1. Inspect the gas supply hose for any deterioration and replace it if necessary.
2. Test the gas circuit for leaks and remedy any found. See leak testing instruction.

## TROLLEY

1. Check all fasteners for tightness and re tighten where necessary to ensure rigidity of the structure.
2. Wipe over barbecue trolley with a clean cloth.

## OPERATING INSTRUCTIONS FOR WOK BURNER

### GAS CONNECTION

Attach small hose from wok burner gas valve to barbecue manifold. Connect gas hose and regulator to the cylinder. Before turning gas cylinder on please ensure that the gas valves on the barbecue and wok burner are in the off position.

Turn gas supply on and check for leaks by applying a soap solution to all connections with a brush. If a leak is detected, retighten the connection and test for leaks again. Never check for leaks with the use of a flame.



**BEFORE IGNITING THE BARBECUE ENSURE THAT ALL VALVES ON THE BARBECUE AND THE WOK BURNER ARE IN THE OFF POSITION.**

### LIGHTING INSTRUCTIONS

**Important:** The lid must be open when lighting the burner and during normal operation.

1. Push in and turn the control knob to HIGH.
2. The built-in ignitor will light the burner.
3. If burner does not light, return knob to the OFF position and retry 5 times.
4. If the burner does not light, leave the knob in the OFF position, and wait 5 minutes before retrying.

### CARE AND CLEANING

Before cleaning, ensure the appliance has cooled down and is safe to touch. Remove the trivet plate and wipe down the burner and spill bowl with a clean damp cloth. Do not use harsh detergents or scourers as damage may occur to the surfaces.



## TROUBLESHOOTING

## Burner will not ignite when using the igniter:

Cylinder valve is not on	Turn cylinder valve on
Cylinder is empty	Replace with a full cylinder
Igniter button is not working	Check connections
Igniter is not sparking	Remove plate and visually check ignition box for a spark. If there is no spark contact, check connections.
Injector is blocked	Clean injector with a toothbrush. Do not drill out or use wire. Do not remove injector. Contact authorised service agent

## Burner flame is erratic:

Burner is blocked	Remove burner and check for obstruction
Flame is burning inside burner (hissing sound)	Turn off burner, allow to cool and re-ignite
Regulator is faulty	Contact authorised service agent
Injector is partially blocked	Clean injector with a toothbrush. Do not drill out or use wire. Do not remove injector. Contact authorised service agent.

## Gas is leaking from connections:

Connections are loose	Tighten loose connections (do not over-tighten) and leak test under pressure with soapy water solution. Refer to leak testing instructions
Hose has deteriorated	Replace hose and leak test after replacement.
Gas valve is faulty	Contact an authorised service agent
Threads are damaged	Contact an authorised service agent

## MAINTENANCE

It is recommended that, at the commencement of each barbecue season, the following maintenance be conducted.

## BURNERS

1. Remove the burner and inspect the port holes, primary air inlet and mixing throat for any signs of blockage. Clean out with compressed air or a length of wire if necessary.
2. Wire brush the outside of the burner to remove rust and dirt.
3. Replace the burner.

## GAS SUPPLY

1. Inspect the gas supply hose for any deterioration and replace it if necessary.
2. Test the gas circuit for leaks and remedy any found.

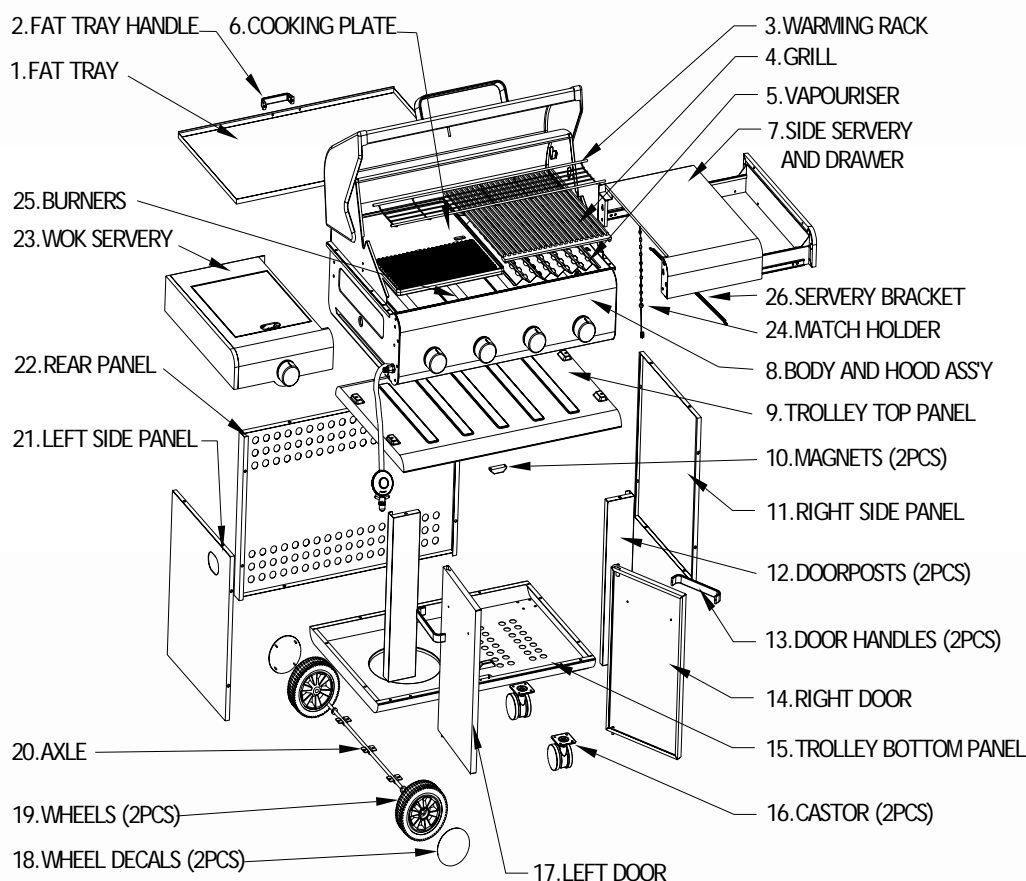
## TROLLEY

1. Check all fasteners for tightness and re-tighten where necessary to ensure rigidity of the structure.
2. Wipe over barbecue trolley with a clean cloth.

## BARBECUE ASSEMBLY

CHECK AND REMOVE THE BBQ PARTS FROM THE CARTONS

### NEO Figura



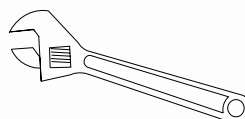
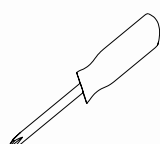
## PARTS REQUIRED / INVENTORY

Make sure you thoroughly inspect parts before assembly and do not assemble or operate a barbecue that appears damaged.

ITEM	PICTURE	NAME AND QUANTITY	ITEM	PICTURE	NAME AND QUANTITY
A		SCREW M6X16.....14PCS	F		NUT M6..... 14PCS
B		SCREW M5X15.....32PCS	G		LOCK NUT M10.....2PCS
C		SCREW M4X8.....8PCS	H		LOCK NUT M3.....4PCS
D		SCREW M3X12.....4PCS	I		SPRING WASHER D6.....14PCS
E		FLAT HEAD SCREW.....4PCS	J		FIBRE WASHER M5.....4PCS

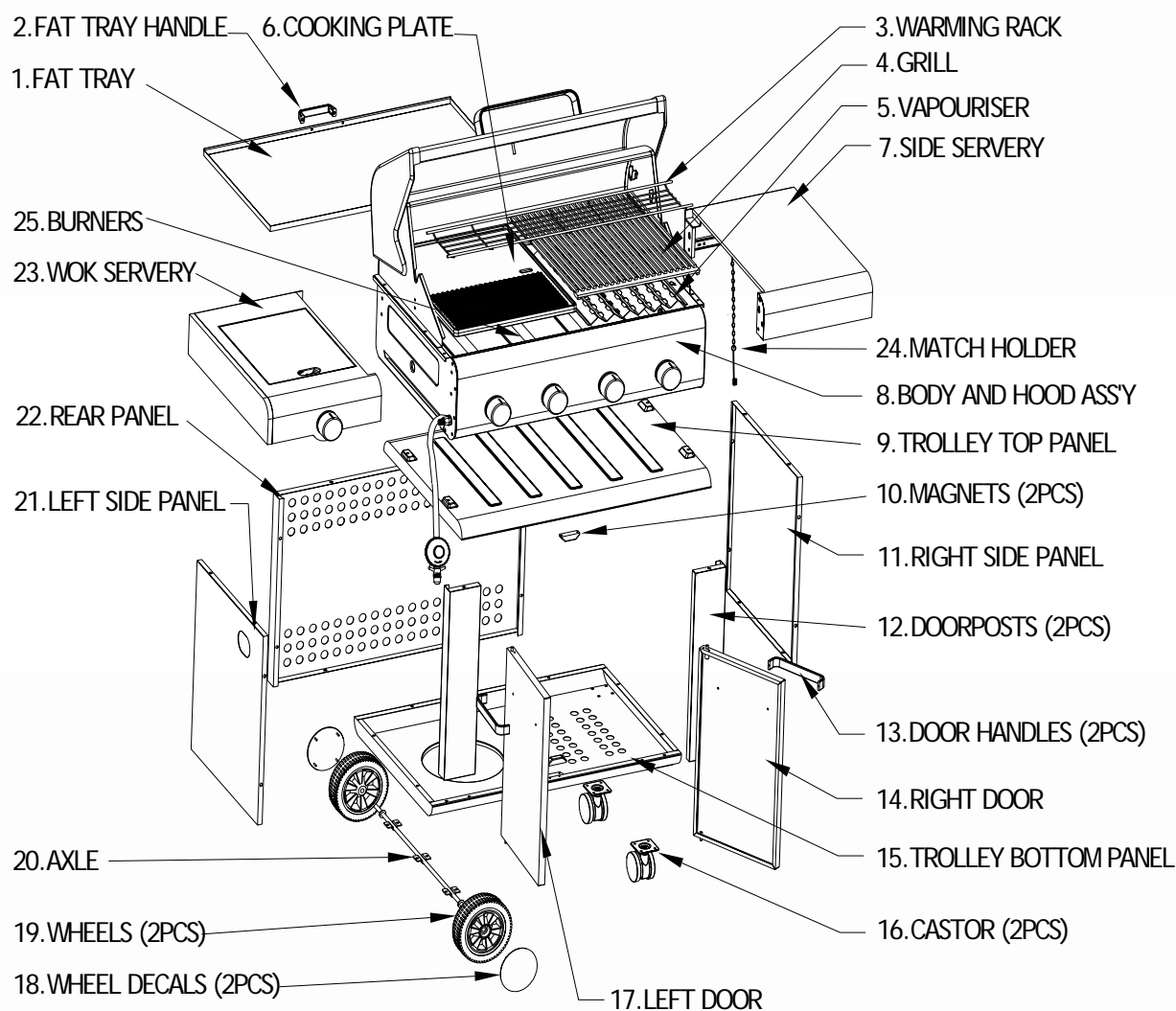
The use of an adjustable spanner and a Phillips screwdriver will be required.

Phillips Screwdriver



Spanner

## NEO Curva



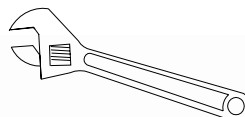
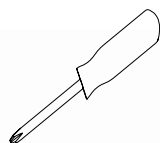
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B		SCREW M5X15.....32PCS	G		LOCK NUT M10.....2PCS
C		SCREW M4X8.....6PCS	H		LOCK NUT M3.....4PCS
D		SCREW M3X12.....4PCS	I		SPRING WASHER D6.....14PCS
E		FLAT HEAD SCREW.....4PCS	J		FIBRE WASHER M5.....4PCS

The use of an adjustable spanner and a Phillips screwdriver will be required.

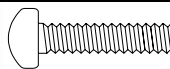



Phillips Screwdriver



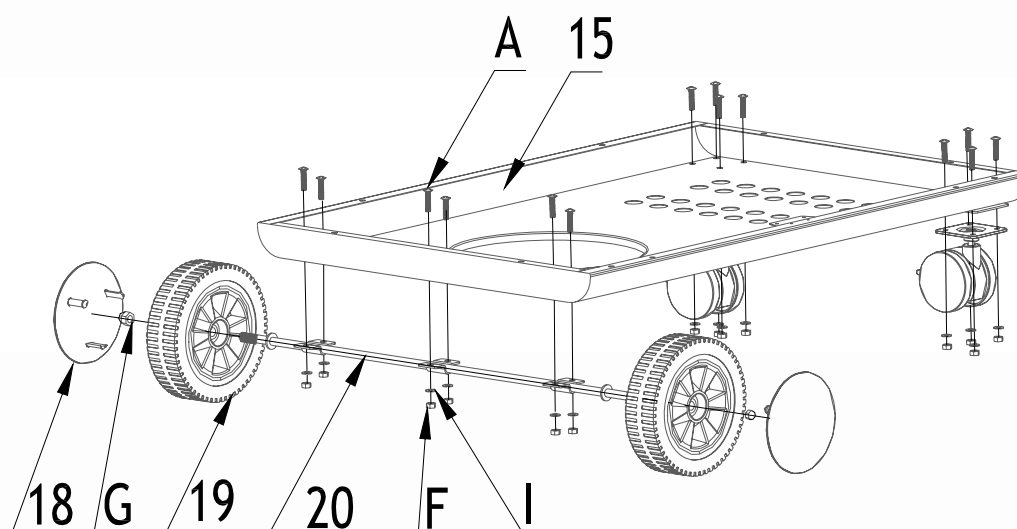
Spanner

## STEP 1: Fitting the wheels and castors to the trolley bottom plate.

### PARTS REQUIRED

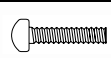

ITEM	FIGURE	NAME AND QUANTITY	ITEM	FIGURE	NAME AND QUANTITY
A		SCREW M6X16.....14PCS	F		NUT M6.....14PCS
I		SPRING WASHER.....14PCS	G		LOCK NUT M10.....2PCS

Fix the axle to the trolley bottom panel using six screws, spring washers and nuts. Fit the wheels onto the axle with the large lock nuts, and cover with the wheel decals. Fix the castors to the trolley bottom panel using eight screws, spring washers and nuts. Tighten all nuts firmly.

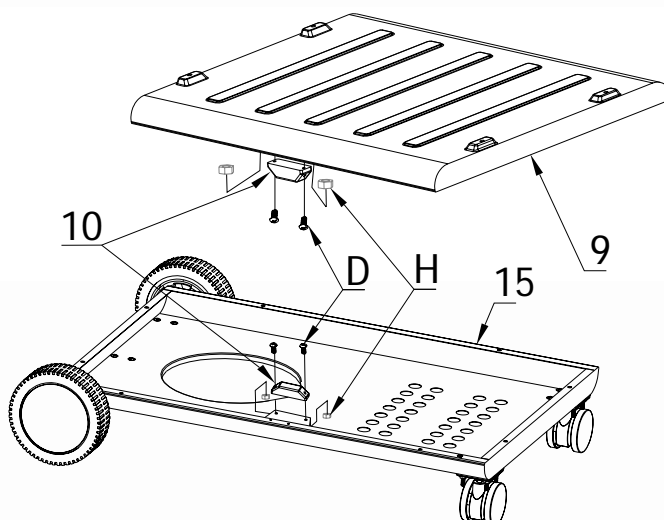


## STEP 2: Fitting the door magnets to the trolley top and bottom panels.

### PARTS REQUIRED


ITEM	FIGURE	NAME AND QUANTITY	ITEM	FIGURE	NAME AND QUANTITY
D		SCREW M3X12.....4PCS	H		LOCK NUT M3.....4PCS

Place a door magnet on the trolley bottom panel (over the mounting bracket) and fix in place using two M3 screws and two M3 nuts. Repeat for the trolley top panel.

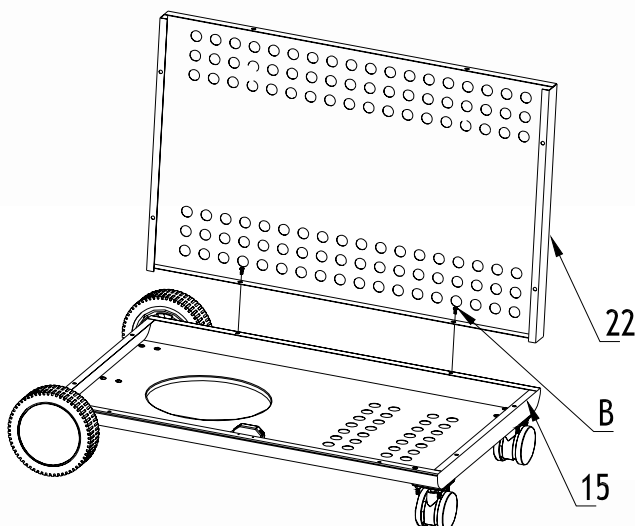


### STEP 3: Fitting the trolley rear panel to the trolley bottom panel.

#### PARTS REQUIRED


ITEM	FIGURE	NAME AND QUANTITY
B		SCREW M5X15.....2PCS

Align the trolley rear panel over the rear edge of the trolley bottom panel and fix into place with two M5 screws (the edges should be flush). Tighten the screws firmly.

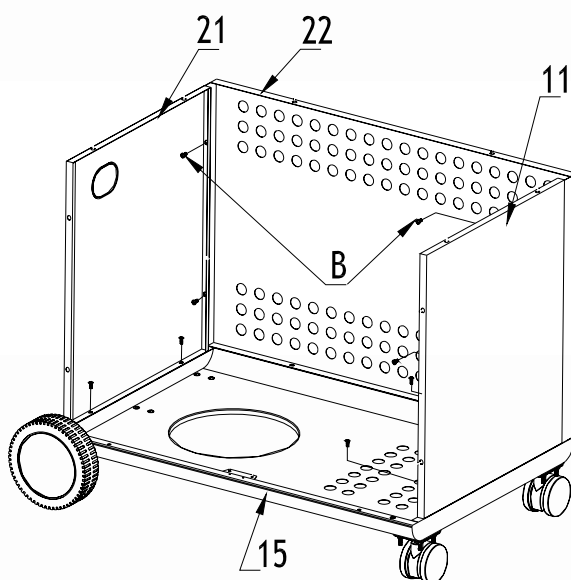


### STEP 4: Fitting the trolley side panels to the trolley bottom panel.

#### PARTS REQUIRED


ITEM	FIGURE	NAME AND QUANTITY
B		SCREW M5X15.....8PCS

Align the left hand trolley side panel (with the access hole for the hose and regulator to the top front corner) on top of the left hand edge of the trolley bottom panel and in front of the trolley rear panel. Fix into place using four M5 screws. Repeat for the right hand trolley side panel. Tighten the screws firmly.

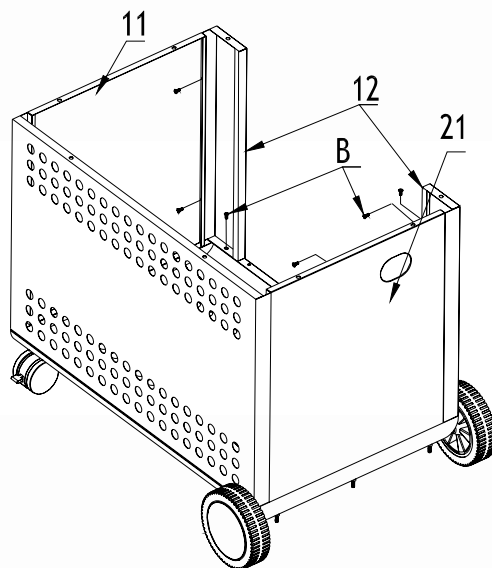


## STEP 5: Fitting the door posts to the trolley bottom panel and side panels.

### PARTS REQUIRED


ITEM	FIGURE	NAME AND QUANTITY
B		SCREW M5X15.....6PCS

Align a door post so that the larger face is at the front, and the large return is against the trolley side panel. Fix into place with one M5 screw through the bottom of the door panel into the trolley bottom panel, and two M5 screws through the front edge of the side panel and into the door post. Repeat for the other door post. Tighten the screws firmly.

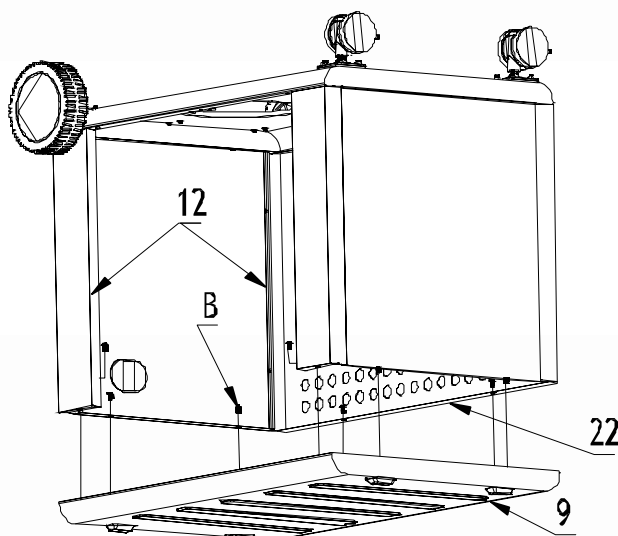


## STEP 6: Fitting the trolley top panel.

### PARTS REQUIRED

ITEM	FIGURE	NAME AND QUANTITY
B		SCREW M5X15.....8PCS

Place the trolley top panel (door magnet to the front) on a protected surface and align the rest of the trolley on top of it. Fix the trolley top panel to the 5 panels with eight M5 screws. Tighten the screws firmly.

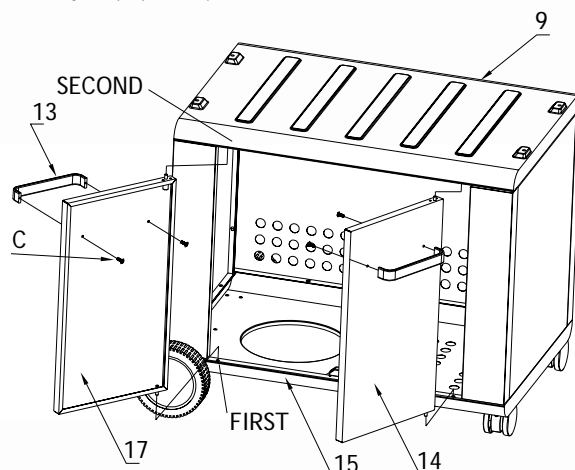


## STEP 7: Fitting the door handles and doors.

### PARTS REQUIRED



ITEM	FIGURE	NAME AND QUANTITY
C		SCREW M4X8.....4PCS

Screw the two door handles to the fronts of the doors using two M4 screws each. To fit the doors into the trolley, firstly place the bottom (fixed) hinge into the door hole in the trolley bottom panel, then fit the top hinge by squeezing the spring hinge down and angling the door into place (the spring hinge will extend to fit the hole in the trolley top panel).

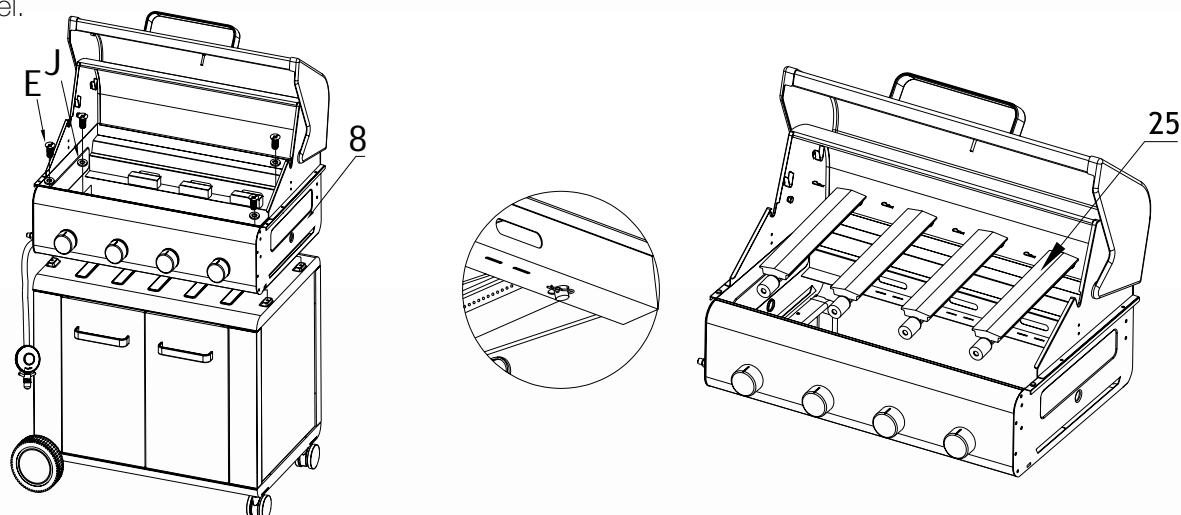


## STEP 8: Fitting the barbecue body to the trolley.

### PARTS REQUIRED

ITEM	FIGURE	NAME AND QUANTITY	ITEM	FIGURE	NAME AND QUANTITY
E		FLAT HEAD SCREW M5..4PCS	J		FIBRE WASHER M5.....4PCS

Place the barbecue body onto the trolley and line up the four mounting holes. Place a thin fiber washer onto each of the four flat head screws, and screw the two parts down together. Keep the face of the screws as flush as possible to the edge of the barbecue body, to help the fat tray slide. Take the four cast iron burners and remove the wire clips. Fit the burners by placing its throat over a gas valve (behind each control knob). Lower the tab at the rear of the burner into the hole in the rear of the barbecue body. Remove the barbecue rear panel (4 screws) and clip the burners into place with the clips. Replace the rear panel.



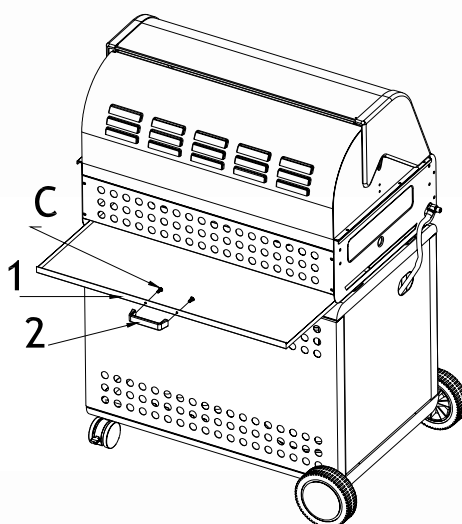


## STEP 9: Fitting the fat tray handle and fat tray.

### PARTS REQUIRED



ITEM	FIGURE	NAME AND QUANTITY
C		SCREW M4X8.....2PCS

Screw the fat tray handle to the fat tray, and slide the fat tray into the bottom of the barbecue body.

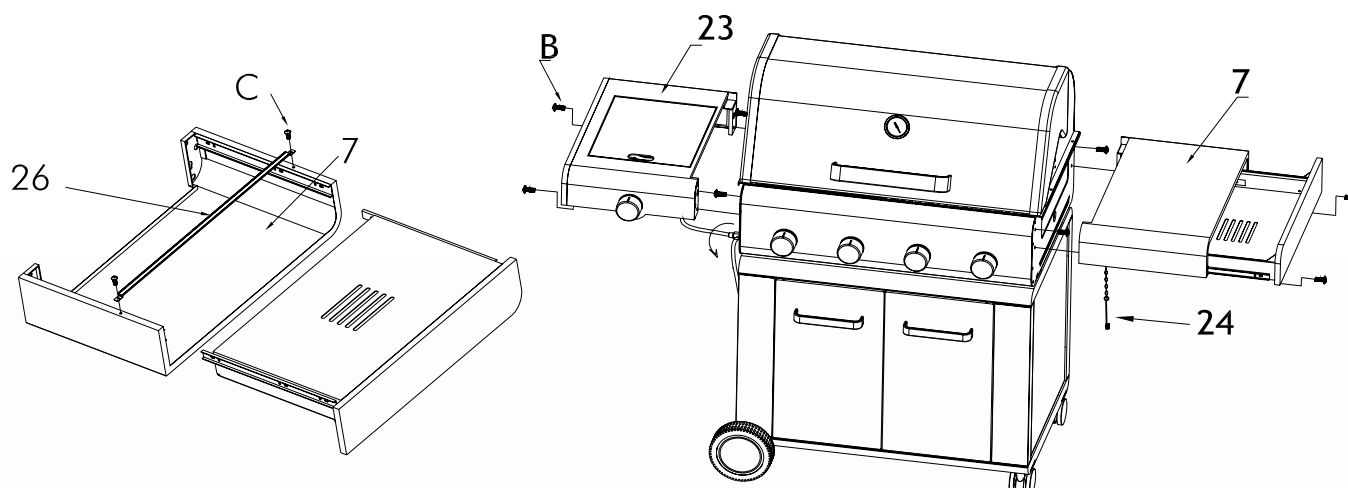


## STEP 10A (FIGURA MODEL ONLY) Fitting the wok servery, and the servery and drawer.

### PARTS REQUIRED


ITEM	FIGURE	NAME AND QUANTITY	ITEM	FIGURE	NAME AND QUANTITY
B		SCREW M5X15.....8PCS	C		SCREW M4X8.....2PCS

Secure the wok servery to the left hand side of the barbecue body by threading four M5 screws through the mounting holes in the wok servery, screwing them into the body. Tighten them all firmly. Connect the wok hose to the main manifold (the hose will loop around), and tighten carefully with an adjustable spanner or correctly sized spanner (leak test as per page 4 before using the appliance). Attach the servery bracket to the bottom of the right hand servery using the two M4 screws. Repeat the mounting method for the right hand side servery and fit the drawer into the slides. NOTE: The drawer can be removed by turning the switches on each of the slides; take care, as the drawer is NOT permanently attached to the servery. Attach the match holder chain to the bottom of the right hand servery.

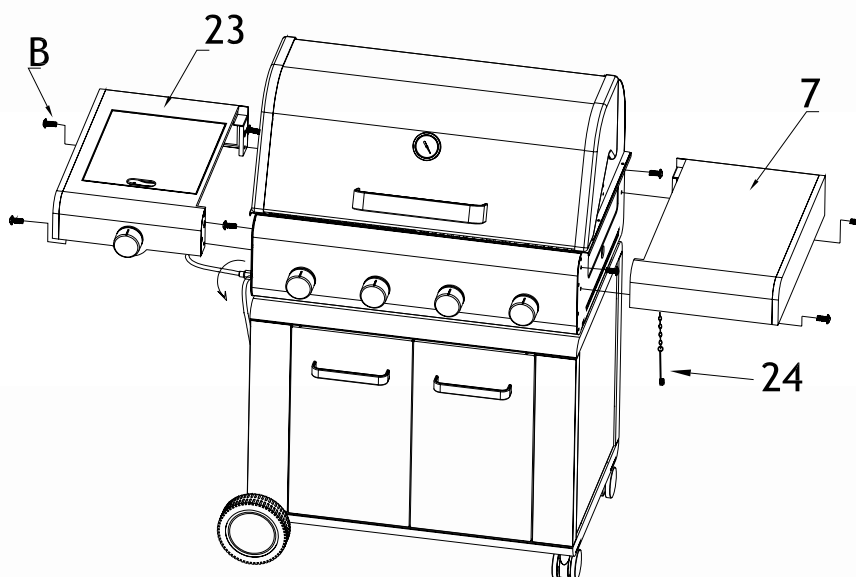


## STEP 10B (CURVA MODEL ONLY) Fitting the wok servery, and the servery.

### PARTS REQUIRED

ITEM	FIGURE	NAME AND QUANTITY
B		SCREW M5X15.....8PCS

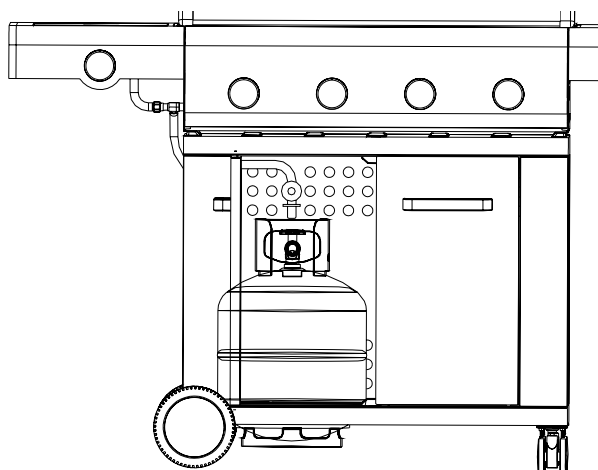
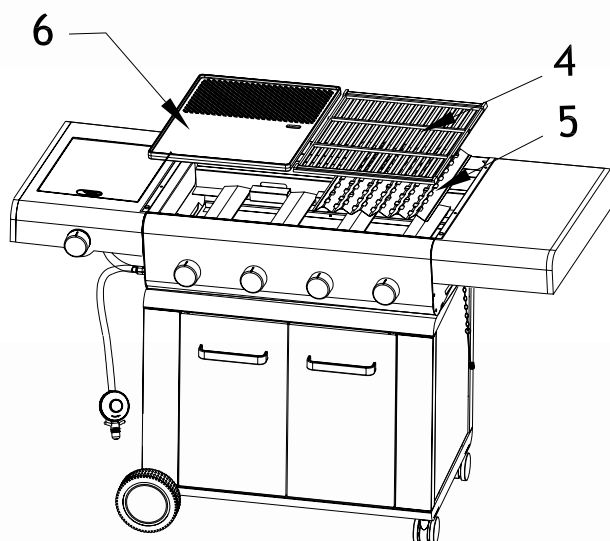
Secure the wok servery to the left hand side of the barbecue body by threading four M5 screws through the mounting holes in the wok servery, screwing them into the body. Tighten them all firmly. Connect the wok hose to the main manifold (the hose will loop around), and tighten carefully with an adjustable spanner or correctly sized spanner (leak test as per page 4 before using the appliance). Repeat the mounting method for the right hand side servery. Attach the match holder chain to the bottom of the right hand servery.



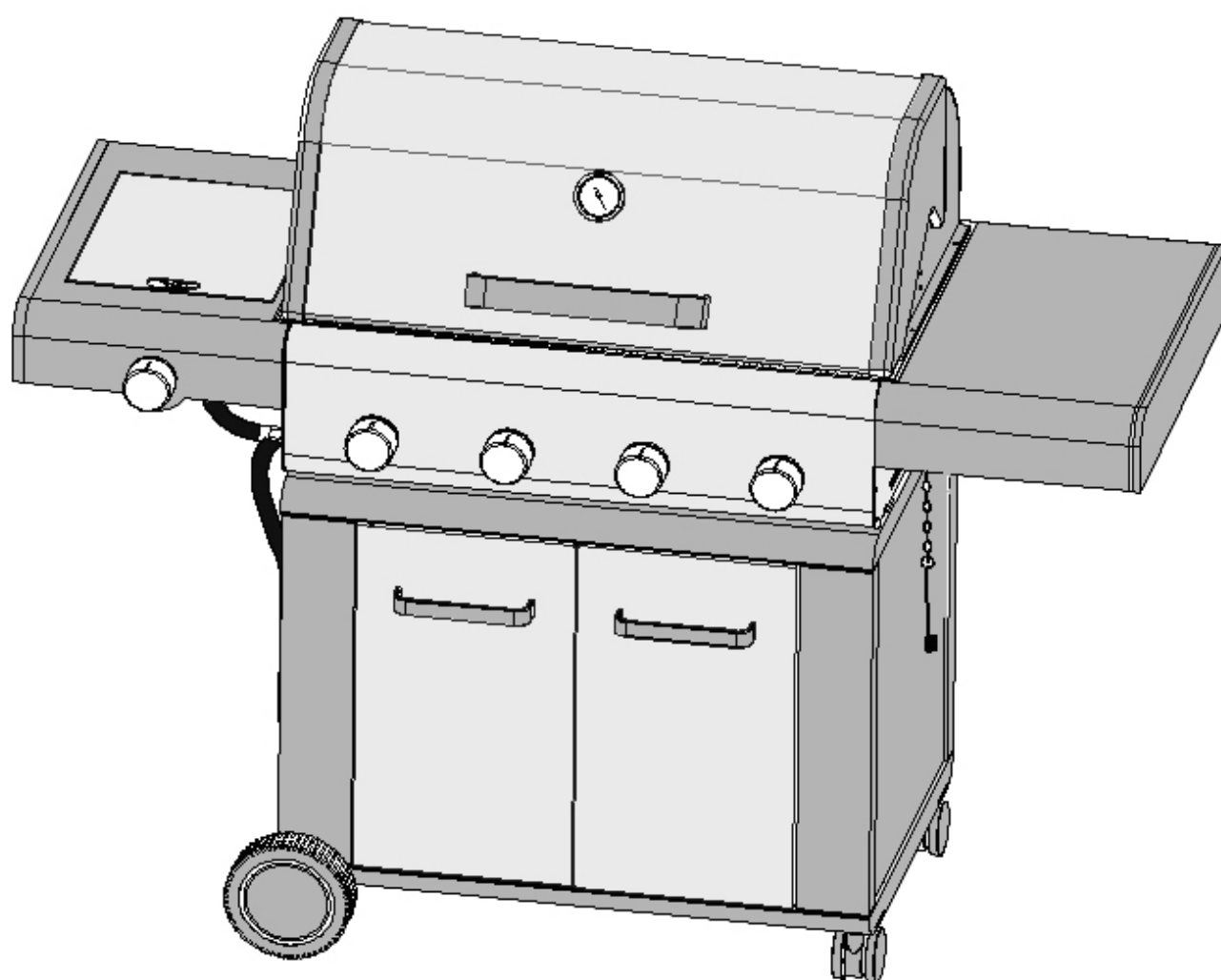
## STEP 11: Fitting the vapouriser, grill plate and hot plate.

Place the hot plate on the left hand side of the barbecue body, and the vapouriser inside the right hand side of the barbecue body with the grill plate over it. Run the gas hose through the access hole in the left hand trolley side. The gas cylinder sits in the recess within the trolley bottom panel. Set all control knobs to **Off** before connecting the regulator to the cylinder and turning on the gas. See page 4 for leak testing instructions. NOTE: The warming rack can be fitted onto the four brackets inside the hood.

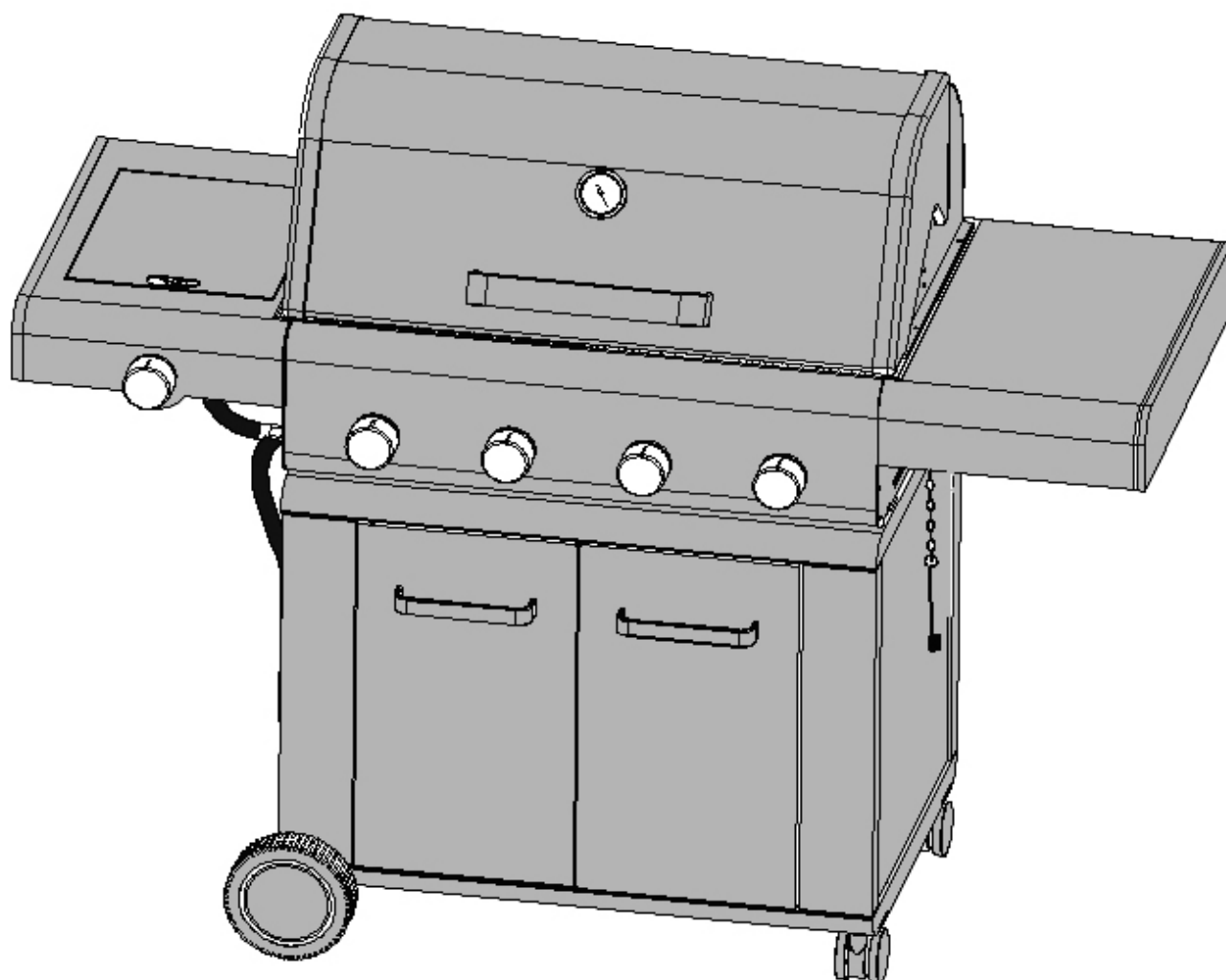
### HOOD REMOVED FOR CONVENIENCE



Fully Assembled Product (Figura)



Fully Assembled Product (Curva)



# neo

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