OPERATING INSTRUCTIONS GAS GRIDDLE - *(Original instructions)*
Warning: Read the instructions before putting the unit into operation.

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This type of apparatus is to be used for commercial applications, for example restaurant kitchens, canteens, hospitals and commercial businesses, such as bakeries, butchers, etc., but not for continual mass production of food.

The appliances require that some precautions are made during the installation, positioning and/or fixing. See the paragraph titled "INSTALLATION".

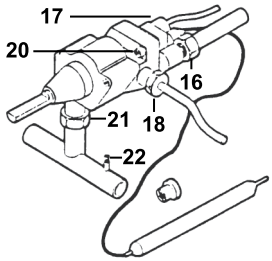
The units need to be used and operated with some caution. See the paragraph "INSTRUCTIONS FOR USE".

The unit must not be cleaned with jets of water or steam cleaners.

Maintenance must be carried out by qualified personnel.

Do not aim water jets directly on the appliance, it might be damaged.

1



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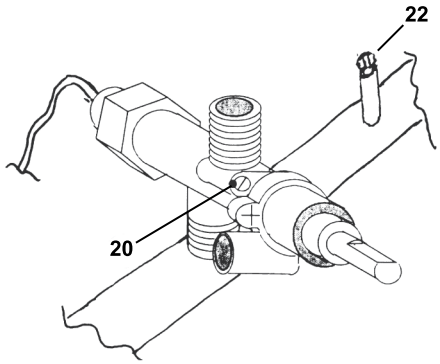

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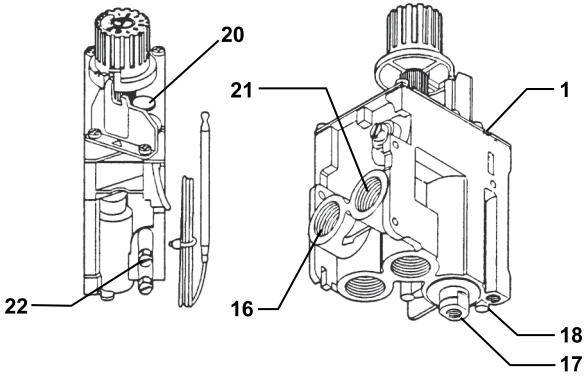

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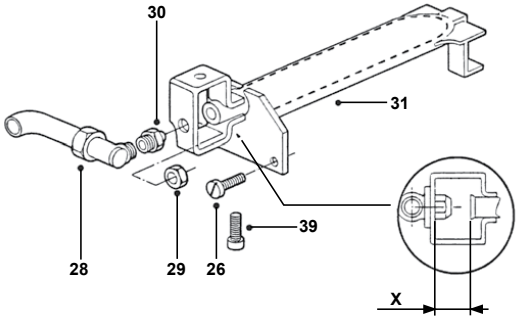
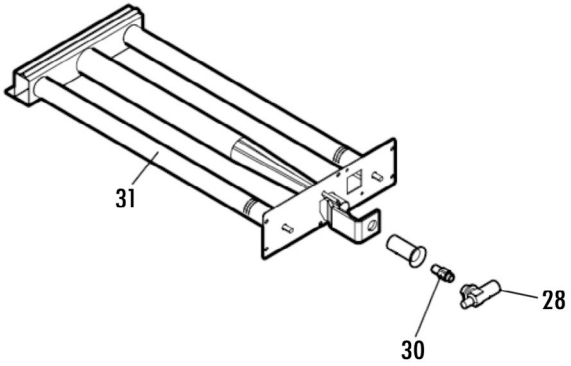


QUOTA REGOLAZIONE ARIA - REGULATION OF AIR SUPPLY - VALEUR RÉGLAGE AIR LUFTEINSTELLUNGSWERT - COTA DE REGULACIÓN DEL AIRE - WAARDE LUCHTREGELING COTA DE REGULAÇÃO DO AR - ΤΙΜΗ ΡΥΘΜΙΣΗΣ ΑΕΡΑ - HODNOTA REGULACE VZDUCHU HODNOTA REGULÁCIE VZDUCHU - LEVEGŐ BEÁLLÍTÁS MÉRTÉKE - INDSTILLNG AF LUFT NIVÅ FOR LUFTREGULERING - LUFTJUSTERINGSVÄRDE - WARTOŚCI REGULACJI POWIETRZA COTĂ DE REGLARE AER - ОТМЕТКА РЕГУЛИРОВКИ ВОЗДУХА - HAVA AYAR PAYI -

4B



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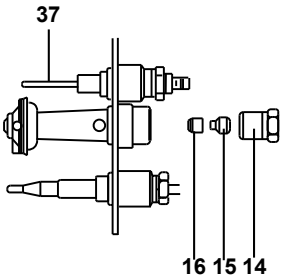

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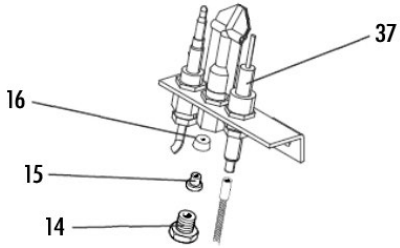

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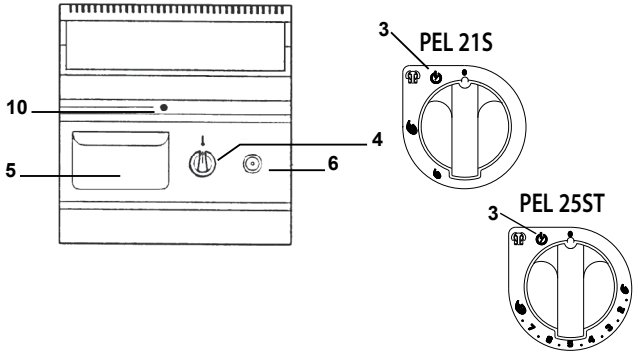

BURNERS

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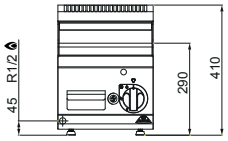
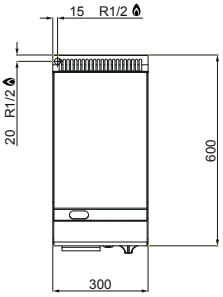
		G6F..3B G6F..3M G6F..3B/CR G6F..3M/CR	G6F..6B G6F..6M G6F..6B/CR G6F..6M/CR	G7F..4B/CPD G7F..4M/CPD G7F..8B-2/CPD G7F..8M-2/CPD	SG7F..4B/CPD - SG7F..8B-2/CPD - G7F..4B - G7F..4M - G7F..8B-2 - G7F..8M-2	LXG9F../CPD - SG9F../CPD - G9F..4M - G9F..8M-2 - G9F../CPD
Rated output per burner	kW	4	8	6,9	6,9	10
Reduced power per burner	kW	1,8	4	2,5	2,5	4

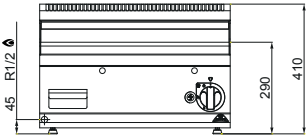
Gas name	Griddle	Ø Main nozzles	Ø By Pass	Primary air reg.	Ø Pilot nozzles
GAS G20 20 mbar	G6F..3B G6F..3M G6F..3B/CR G6F..3M/CR	150	Adjustable	14 mm	41
METHANE	G6F..6B G6F..6M G6F..6B/CR G6F..6M/CR	210	Adjustable	11 mm	41
	G7F... G7F../CPD SG7F../CPD	180R	Adjustable	23 mm	27_2
II2H3+	G9F... G9F../CPD LXG9F../CPD SG9F../CPD	230R	Adjustable	21 mm	27_2
SUPPLY PRESSURE: (min÷max) G20 17÷25 mbar					
GAS G30/G31	G6F..3B G6F..3M G6F..3B/CR G6F..3M/CR	95	70	18 mm	25
28-30/37mbar	G6F..6B G6F..6M G6F..6B/CR G6F..6M/CR	145	100	22 mm	25
LPG	G7F... G7F../CPD SG7F../CPD	130	75	20 mm	22
II2H3+	G9F... G9F../CPD LXG9F../CPD SG9F../CPD	160	105	31 mm	22
SUPPLY PRESSURE: (min÷max) G30 25÷45 mbar G31 25÷45 mbar					

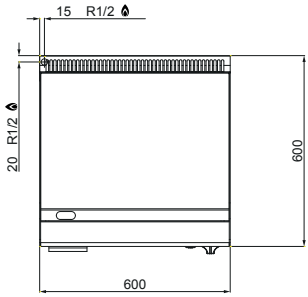
G6FL3B - G6FR3B - G6FL3B/CR



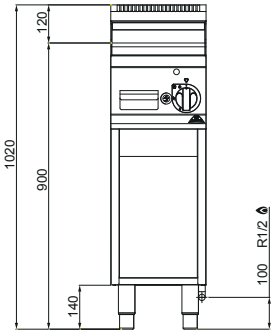


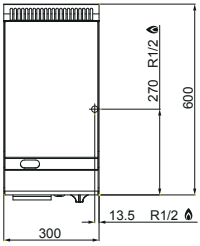
G6FL6B - G6FR6B - G6FM6B - G6FL6B/CR



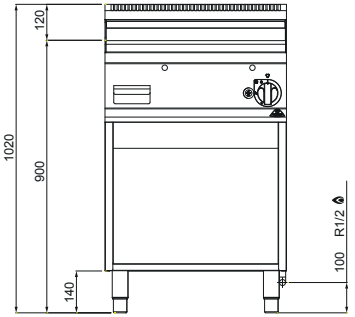


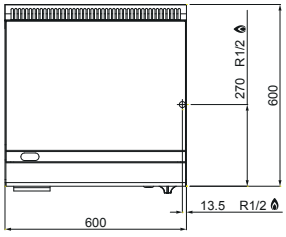
G6FL3M - G6FR3M - G6FL3M/CR



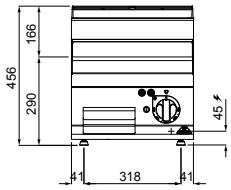


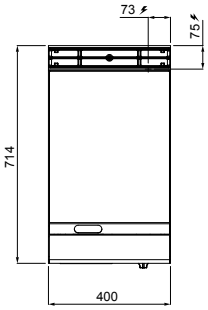
G6FL6M - G6FR6M - G6FM6M - G6FL6M/FR





G7FL4B- G7FR4B - G7FL4B/CPD





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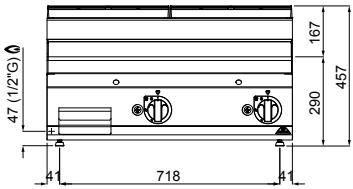
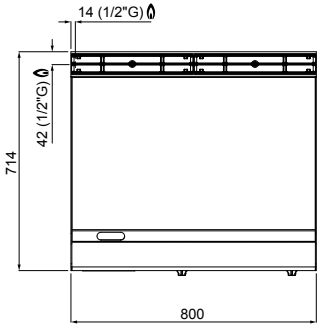
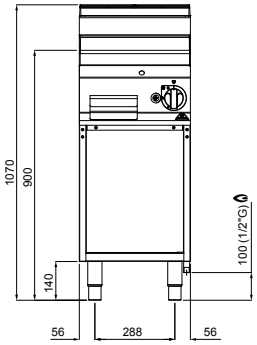
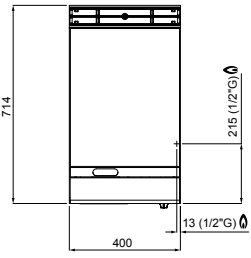




G7FL4M - G7FR4M - G7FL4M/CPD





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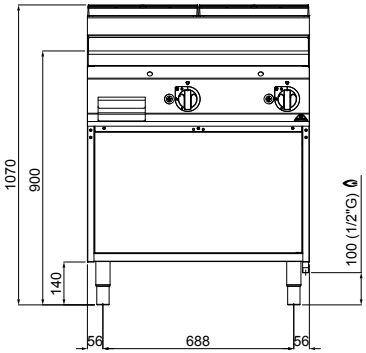
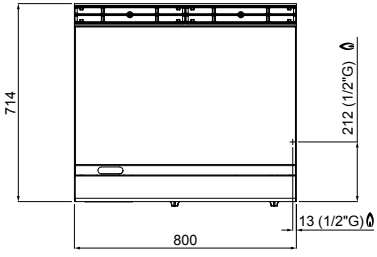
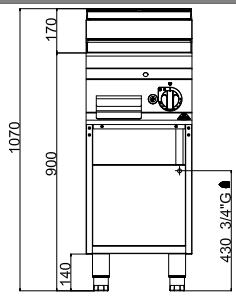
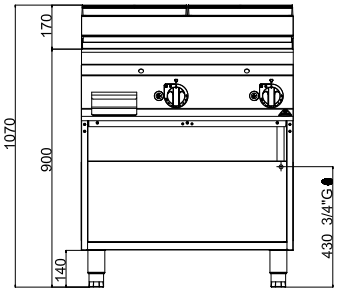


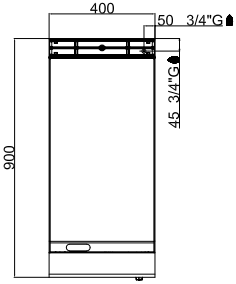


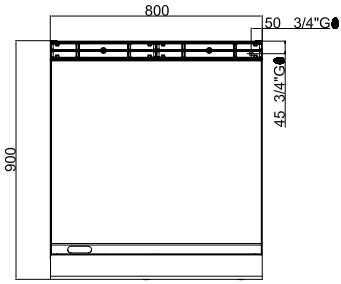
G9FL4M - G9FR4M - G9FL4M/CPD



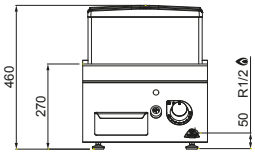
G9FL8M-2 - G9FR8M-2 - G9FM8M-2 - G9FL8M-2/CPD

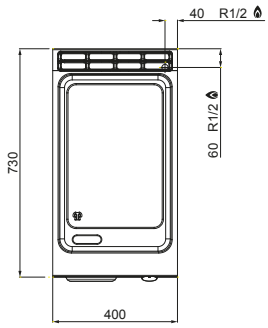




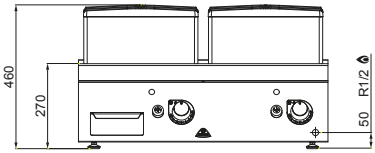


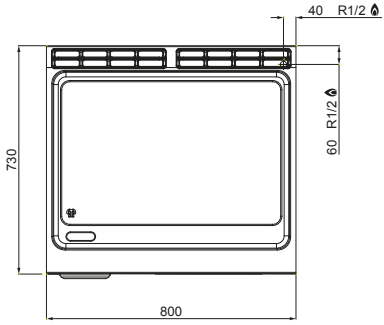
SG7FL4B/CPD - SG7FR4B/CPD



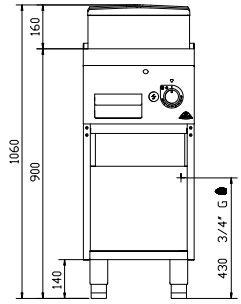


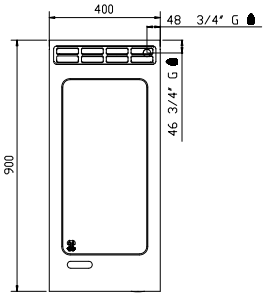
SG7FR4B/CPD - SG7FR8B-2/CPD - SG7FM8B-2/CPD



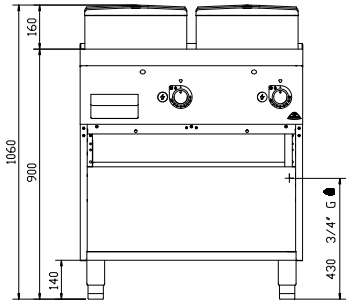


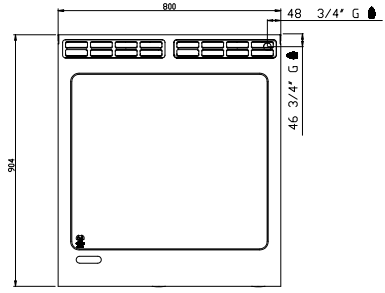
SG9FL4M/CPD - SG9FR4M/CPD





SG9FL8M-2/CPD - SG9FR8M/CPD - SG9FM8M/CPD





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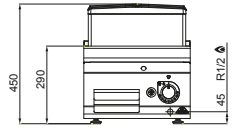

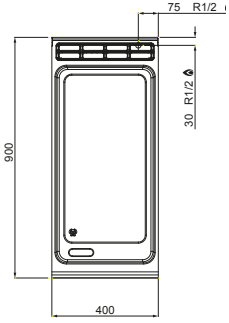

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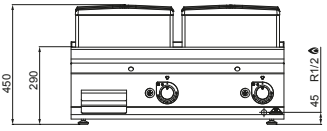

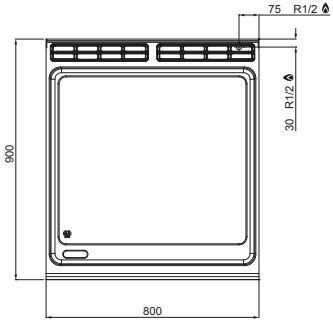

Instruction manual

Dimensions 10
Technical data 12
Specific instructions 14

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GAS GRIDDLE - SERIE PLUS 600

Unit type	Description	Dim.: (LxPxW) Worktop (total h)	Type
G6FL3B	Smooth griddle	mm 300 x 600 x 290 (410)	A1
G6FL3B/CR	Smooth chromium-plated griddle	mm 300 x 600 x 290 (410)	A1
G6FR3B	Ribbed griddle	mm 300 x 600 x 290 (410)	A1
G6FL3M	Smooth griddle with cabinet	mm 300 x 600 x 900 (1020)	A1
G6FL3M/CR	Smooth chromium-plate griddle with cabinet	mm 300 x 600 x 900 (1020)	A1
G6FR3M	Ribbed griddle with cabinet	mm 300 x 600 x 900 (1020)	A1
G6FL6B	Smooth griddle	mm 600 x 600 x 290 (410)	A1
G6FL6B/CR	Smooth chromium-plated griddles	mm 600 x 600 x 290 (410)	A1
G6FR6B	Ribbed griddles	mm 600 x 600 x 290 (410)	A1
G6FM6B	Mixed smooth/ribbed griddles	mm 600 x 600 x 290 (410)	A1
G6FL6M	Smooth griddle with cabinet	mm 600 x 600 x 900 (1020)	A1
G6FL6M/CR	Smooth chromium-plated griddle with cabinet	mm 600 x 600 x 900 (1020)	A1
G6FR6M	Ribbed griddle with cabinet	mm 600 x 600 x 900 (1020)	A1
G6FM6M	Mixed smooth/ribbed griddle with cabinet	mm 600 x 600 x 900 (1020)	A1

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GAS GRIDDLE - SERIE MACROS 700

Unit type	Description	Dim.: (LxPxW) Worktop (total h)	Type
G7FL4B	Smooth griddle	mm 400 x 700 x 290 (430)	A1
G7FL4B/CPD	Smooth compound griddle	mm 400 x 700 x 290 (430)	A1
G7FR4B	Ribbed griddle	mm 400 x 700 x 290 (430)	A1
G7FL4M	Smooth griddle with cabinet	mm 400 x 700 x 900 (1040)	A1
G7FL4M/CPD	Smooth compound griddle with cabinet	mm 400 x 700 x 900 (1040)	A1
G7FR4M	Ribbed griddle with cabinet	mm 400 x 700 x 900 (1040)	A1
G7FL8B-2	2-area smooth griddle	mm 800 x 700 x 290 (430)	A1
G7FL8B-2/CPD	2-area smooth compound griddle	mm 800 x 700 x 290 (430)	A1
G7FR8B-2	2-area ribbed griddle	mm 800 x 700 x 290 (430)	A1
G7FM8B-2	2-area mixed smooth/ribbed griddle	mm 800 x 700 x 290 (430)	A1
G7FL8M-2	2-area smooth griddle with cabinet	mm 800 x 700 x 900 (1040)	A1
G7FL8M-2/CPD	2-area smooth compound griddle with cabinet	mm 800 x 700 x 900 (1040)	A1
G7FR8M-2	2-area ribbed griddle with cabinet	mm 800 x 700 x 900 (1040)	A1
G7FM8M-2	2-area mixed/ribbed griddle with cabinet	mm 800 x 700 x 900 (1040)	A1

GAS GRIDDLE - SERIE MAXIMA 900

Unit type	Description	Dim.: (LxPxW) Worktop (total h)	Type
G9FL4M	Smooth griddle with cabinet	mm 400 x 900 x 900 (1065)	A1
G9FL4M/CPD	Smooth chromium-plated griddle with cabinet	mm 400 x 900 x 900 (1065)	A1
G9FR4M	Ribbed griddle with cabinet	mm 400 x 900 x 900 (1065)	A1
G9FL8M-2	2-area smooth griddle with cabinet	mm 800 x 900 x 900 (1065)	A1
G9FL8M-2/CPD	2-area compound smooth griddle with cabinet	mm 800 x 900 x 900 (1065)	A1
G9FR8M-2	2-area ribbed griddle with cabinet	mm 800 x 900 x 900 (1065)	A1
G9FM8M-2	2-area 2/3 smooth and 1/3 ribbed compound griddle	mm 800 x 900 x 900 (1065)	A1

GAS GRIDDLE - SERIE S700

Unit type	Description	Dim.: (LxPxW) Worktop (total h)	Type
SG7FL4B/CPD	Smooth compound griddle	mm 400 x 730 x 250 (455)	A1
SG7FR4B/CPD	Ribbed compound griddle	mm 400 x 730 x 250 (455)	A1
SG7FL8B-2/CPD	2-area smooth compound griddle	mm 800 x 730 x 250 (455)	A1
SG7FM8B-2/CPD	2-area 2/3 smooth and 1/3 ribbed compound griddle	mm 800 x 730 x 250 (455)	A1
SG7FR8B-2/CPD	2-area ribbed compound griddle	mm 800 x 730 x 250 (455)	A1

GAS GRIDDLE - SERIE S900

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Unit type	Description	Dim.: (LxPxW) Worktop (total h)	Type
SG9FL4M/CPD	Smooth compound griddle with cabinet	mm 400 x 900 x 900 (1065)	A1
SG9FR4M/CPD	Ribbed compound griddle with cabinet	mm 400 x 900 x 900 (1065)	A1
SG9FL8M-2/CPD	2-area smooth compound griddle with cabinet	mm 800 x 900 x 900 (1065)	A1
SG9FR8M-2/CPD	2-area ribbed compound griddle with cabinet	mm 800 x 900 x 900 (1065)	A1
SG9FM8M-2/CPD	2-area smooth compound griddle	mm 800 x 900 x 900 (1065)	A1

GAS GRIDDLE - SERIE LX900 TOP

Unit type	Description	Dim.: (LxPxW) Worktop (total h)	Type
LXG9FL4/CPD	Smooth compound griddle	mm 400 x 900 x 290 (430)	A1
LXG9FR4/CPD	Ribbed compound griddle	mm 400 x 900 x 290 (430)	A1
LXG9FL8-2/CPD	2-area smooth compound griddle	mm 800 x 900 x 290 (430)	A1
LXG9FM8-2/CPD	2-area 2/3 smooth and 1/3 ribbed compound griddle	mm 800 x 900 x 290 (430)	A1
LXG9FR8-2/CPD	2-area ribbed compound griddle	mm 800 x 900 x 290 (430)	A1

GAS GRIDDLE - PLUS 600

TECHNICAL DATA

MODEL	Rated output	Rated output G110	Rated output G120	G30/31 LPG consumption	G20 Methane consumption	G25 - G25.1 Methane consumption	G27 Methane consumption	G110 town gas consumption	G120 town gas consumption	G2.350 Methane consumption	G150.1 town gas consumption	Primary air for combustion	Construction type	600 series single Griddle		600 series double Griddle		700 series single Griddle		900 series single Griddle		Tap / Valve
	kW	kW	kW	kg/h	m³/h	m³/h	m³/h	m³/h	m³/h	m³/h	m³/h	m³/h		n°	kW	n°	kW	n°	kW	n°	kW	
G6FL3B - G6FR3B - G6FL3M - G6FR3M	4	4	4	0,31	0,42	0,49	0,52	1,032	0,92	0,59	0,74	8	A1	1	4							21 S
G6FL6B - G6FR6B - G6FM6B - G6FL6M - G6FR3M - G6FM6M	8	8	8	0,63	0,85	0,98	1,04	2,065	1,837	1,18	1,49	16	A1			1	8					21 S
G6FL3B/CR - G6FL3M/CR	4	4	4	0,31	0,42	0,49	0,52	1,032	0,92	0,59	0,74	8	A1	1	4							25 ST
G6FL6B/CR - G6FL6M/CR	8	8	8	0,63	0,85	0,98	1,04	2,065	1,837	1,18	1,49	16	A1			1	8					25 ST

GAS GRIDDLE - MACROS 700

TECHNICAL DATA

MODEL	Rated output	Rated output G110	Rated output G120	G30/31 LPG consumption	G20 Methane consumption	G25 - G25.1 Methane consumption	G27 Methane consumption	G110 town gas consumption	G120 town gas consumption	G2.350 Methane consumption	G150.1 town gas consumption	Primary air for combustion	Construction type	600 series single Griddle		600 series double Griddle		700 series single Griddle		900 series single Griddle		Tap / Valve
	kW	kW	kW	kg/h	m³/h	m³/h	m³/h	m³/h	m³/h	m³/h	m³/h	m³/h		n°	kW	n°	kW	n°	kW	n°	kW	
G7FL4B - G7FR4B - G7FL4M - G7FR4M	6,9	6,9	6,9	0,54	0,73	0,85	0,89	1,78	1,58	1,01	1,28	13,8	A1					1	6,9			21 S
G7FL8B-2 - G7FR8B-2 - G7FM8B-2 - G7FR8M-2 - G7FM8M-2 - G7FL8M-2	13,8	13,8	13,8	1,08	1,46	1,70	1,78	3,56	3,16	2,02	2,56	27,6	A1					2	6,9			21 S
G7FL4B/CPD - G7FL4M/CPD	6,9	6,9	6,9	0,54	0,73	0,85	0,89	1,78	1,58	1,01	1,28	13,8	A1					1	6,9			25 ST
G7FL8B-2/CPD - G7FL8M-2/CPD	13,8	13,8	13,8	1,08	1,46	1,70	1,78	3,56	3,16	2,02	2,56	27,6	A1					2	6,9			25 ST

GAS GRIDDLE - MAXIMA 900

TECHNICAL DATA

MODEL	Rated output	Rated output G110	Rated output G120	G30/31 LPG consumption	G20 Methane consumption	G25 - G25.1 Methane consumption	G27 Methane consumption	G110 town gas consumption	G120 town gas consumption	G2.350 Methane consumption	G150.1 town gas consumption	Primary air for combustion	Construction type	600 series single Griddle		600 series double Griddle		700 series single Griddle		900 series single Griddle		Tap / Valve
	kW	kW	kW	kg/h	m³/h	m³/h	m³/h	m³/h	m³/h	m³/h	m³/h	m³/h		n°	kW	n°	kW	n°	kW	n°	kW	
G9FL4M - G9FR4M - G9FL4M/CPD	10	7,5	8	0,8	1,06	1,23	1,3	1,94	1,84	1,47	1,4	20	A1							1	10	21S
G9FL8M-2 - G9FR8M-2 - G9FM8M-2 - G9FL8M-2/CPD	20	15	16	1,6	2,12	2,46	2,6	3,88	3,68	2,94	2,8	40	A1							2	10	21S
G9FL4M/CPD	10	7,5	8	0,8	1,06	1,23	1,3	1,94	1,84	1,47	1,4	20	A1							1	10	25ST
G9FL8M-2/CPD	20	15	16	1,6	2,12	2,46	2,6	3,88	3,68	2,94	2,8	40	A1							2	10	25ST

GAS GRIDDLE - S700

TECHNICAL DATA

MODEL	Rated output	Rated output G110	Rated output G120	G30/31 LPG consumption	G20 Methane consumption	G25 - G25.1 Methane consumption	G27 Methane consumption	G110 town gas consumption	G120 town gas consumption	G2.350 Methane consumption	G150.1 town gas consumption	Primary air for combustion	Construction type	600 series single Griddle		600 series double Griddle		700 series single Griddle		900 series single Griddle		Tap / Valve
	kW	kW	kW	kg/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h		n°	kW	n°	kW	n°	kW	n°	kW	
SG7FL4B/CPD - SG7FR4B/CPD	6,9	6,9	6,9	0,54	0,73	0,85	0,89	1,78	1,58	1,01	1,28	13,8	A1					1	6,9			25ST
SG7FL8B-2/CPD - SG7FR8B-2/CPD - SG7FM8B-2/CPD	13,8	13,8	13,8	1,08	1,46	1,70	1,78	3,56	3,16	2,02	2,56	27,6	A1					2	6,9			25ST

GAS GRIDDLE - S900 / LX900 TOP

TECHNICAL DATA

MODEL	Rated output	Rated output G110	Rated output G120	G30/31 LPG consumption	G20 Methane consumption	G25 - G25.1 Methane consumption	G27 Methane consumption	G110 town gas consumption	G120 town gas consumption	G2.350 Methane consumption	G150.1 town gas consumption	Primary air for combustion	Construction type	600 series single Griddle		600 series double Griddle		700 series single Griddle		900 series single Griddle		Tap / Valve
	kW	kW	kW	kg/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h		n°	kW	n°	kW	n°	kW	n°	kW	
SG9FL4M/CPD - SG9FR4M/CPD - LXG9FL4/CPD - LXG9FR4/CPD	10	7,5	8	0,8	1,06	1,23	1,3	1,94	1,84	1,47	1,4	20	A1							1	10	25 ST
SG9FL8M-2/CPD - SG9FR8M-2/CPD - SG9FM8M-2/CPD - LXG9FL8-2/CPD - LXG9FR8-2/CPD - LXG9FM8-2/CPD	20	15	16	1,6	2,12	2,46	2,6	3,88	3,68	2,94	2,8	40	A1							2	10	25 ST

SPECIFIC INSTRUCTIONS

ATTENTION!
The figures mentioned in the chapters are shown on the initial pages of this manual.

APPLIANCE DESCRIPTION

Sturdy stainless steel structure with 4 feet that can be adjusted in height. External coat made of AISI 304 or AISI 430 steel. The special steel plate has a smooth or ribbed surface, equipped with side and back steel splashguards or an oil collecting groove along the perimeter of the unit. The plate is heated by tubular steel burners resistant to thermal or mechanical stresses. The pilot burner is equipped with a safety device and a thermocouple. The temperature can be regulated by means of proper taps equipped with safety devices.
The double module modes are equipped with separate cooking areas and independent temperature controls.

PREPARATION

Location
The appliance should be installed in a well ventilated room and, if possible, under a range hood. The appliance can be installed on its own or alongside other equipment. Always keep a minimum distance of 150 mm on the sides and 150 mm on the back from the wall.
The walls near the appliance (walls, decorations, kitchen cabinets, decorative finishes, etc.) must be made of non-flammable material.
If the unit is to be positioned on a table or a shelf, make sure their materials are non-flammable. Before connecting the appliance to the gas supply, check the data plate to make sure that the appliance is fitted for the type of available gas. If not, see the paragraph “Running appliances on other types of gas".

Law provisions, technical regulations and directives
Before installing, check that the following provisions are met:

- UNI CIG 8723 regulation
- building regulations and local fire prevention measures;
- accident prevention regulations in force;
- local Gas Board regulations;
- IEC provisions in force;
- Fire Brigade provisions.

ASSEMBLY

Assembly, installation and maintenance must all be done by contractors authorized by the local Gas Board in accordance with the regulations in force. Before doing anything else, contact your Gas Board.

Installation procedure
To level the appliance correctly, adjust the height of the four adjustable feet.

Gas connection
The 3/4” G or 1/2” G gas pipe union can either be permanently fixed or detached by using a standard adaptor. If a flexible hose is used, it must be stainless steel and in conformity with regulations. After completing the connection, check for leaks by using a special leak-detector spray.

Exhaust system
The appliances must be positioned in locations adapted with a system for discharging the products of combustion in respect of how much is prescribed by the norms of the installation; such a system must comply with installation regulations. Our appliances are classified as type “A1” gas units (see the "TECHNICAL DATA” table). They are not designed for the connection to a line for the discharge of products of combustion.
These appliances must discharge the products of combustion into appropriate hoods, or similar devices, connected to a flue of proven efficiency, or they may be connected directly to an outdoor vent.
If such an arrangement is not possible, the unit may be connected to an air exhaust system which leads directly outdoors, having a capacity no lower than required; see the “TECHNICAL DATA” table, plus the air exchange necessary, in order to make operators comfortable.

INSTALLATION

Before installation
Before installing the appliance, remove the protective wrapping. Thoroughly clean the work-surface and the outside of the appliance with lukewarm water and detergent, using a soft cloth. Dry with a clean cloth.

Start-up
Before starting the appliance, make sure that its specifications (category and type of gas used) match those of the family and group of the gas available locally.
If not, adapt the appliance to the gas family or group required (see paragraph “Running the appliance on other types of gas”). Carry out the start-up according to the User’s Instructions.

Testing power rating
Use the nozzles for rated output on the appliances.
Capacity can be of two types:
- rated output, as given on the data plate;

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- reduced.

These nozzles are shown in the table "BURNERS".
The gas supply pressure must always be within the ranges shown in the burners table.

The appliance will not work outside the above pressure thresholds.
If you wish to check the rated output further, you may do so by using a gas meter according to the so-called "volumetric method".
However, it is normally enough to simply check that the nozzles are functioning correctly.

Checking input pressure (Fig. 1-2-3)
The input pressure should be measured by using a gauge (min. resolution 0.1 mbar).
Remove the screw (22) from the pressure socket and connect the gauge; after measuring, retighten the screw so that it's absolutely airtight (22).
IMPORTANT: The pressure must be checked with all gas equipment connected and operating.

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Check the power according to the volumetric method
Using a gas counter and a stopwatch, you can measure the gas consumption in a given unit of time. This value will be compared with the value E, which is calculated as follows:

$$E = \frac{\text{Burner power}}{\text{Gas heating power}}$$

It's important that the power is measured when the appliance is in a state of inertia.
Both rated and reduced powers, calculated at the rated pressure value, are obtained by referring to the "BURNERS" table. The value of gas heating power can be requested from the local gas company.

Checking the operation
Ensure that the type of used nozzles corresponds to that shown in the "BURNERS" table. Check whether the pressure reducer has a flow rate greater than the sum of the consumption flow rate of all connected equipment. Check that the gas supply pipes are adequate.

Checking the pilot light
When correctly adjusted, the pilot light will completely surround the thermocouple; if it does not, check to see if the used injector is suitable for the type of gas.

Checking primary air (Fig. 4A)
Regulation is performed by a Venturi pipe by adjusting the "A" height shown in the "BURNERS" table and verifying the aspect of the flame is uniform, well ventilated and not noisy.

Checking the functions
- Start the appliance;
- Check the gas pipes for leaks;
- Check the burner flame, even at the minimum.

Notes for the installer
- Explain and demonstrate how the appliance works to the user according to the instructions, and hand him the user's manual.
- Remind the user that, in the event of any structural alterations or modifications to the room that houses the appliance, the appliance functions must be rechecked.

Running the appliance on other types of gas
To change over to another type of gas, for example from methane to liquid, use the correct type of nozzles for the burner in accordance to the "BURNERS" table.
The nozzles of the burners for different types of gas, marked in 100ths of mm, are in a case supplied with the appliance. When the appliance has been transformed or adapted, recheck its functions as described in paragraph "Checking the functions". Once you change the predisposition, indicate the new type of gas on the label.

Replacing the nozzle of the main burner (Fig. 4A - 4B)
To replace the nozzle (30), remove the gravy collection tray and unloose the fixing screws of the control panel. Remove the control panel. Use a proper wrench to loosen the nozzle from its nozzle holder and replace the nozzle with a new one (see the "BURNERS" table). If necessary, push the air adjustment coupling back by loosening the screw (39); that way, the replacement will be easier. After positioning the new nozzle, restore the distance of the "A" primary air (see the "BURNERS" table).

Regulation of the pilot light (Fig. 5A - 5B)
The pilot light operates with a nozzle and fixed air. The only requested operation is to replace the nozzles according to the gas type as follows:
- Remove the control panel by loosening the fixing screws.
- Loosen the nut pressing the biconical coupling (no. 14); remove it (no. 15) and the pilot nozzle (no. 16).
- Replace the pilot nozzle with the correct nozzle, consulting the "BURNERS" table.
- After replacing the pilot nozzle, retighten the nut pressing the biconical coupling (no. 14) with the relevant biconical coupling (no. 15).

Idle adjustment of the PEL 25ST for thermostat models (Fig. 1)
After having removed the contro panel, adjust the low flame screw (20) as follows:
- when using LPG, it should be fully screwed down;
- if natural gas is used:
  1- Find the knob of the corresponding cock.
  2- Turn on the burner, set the maximum temperature and once it reaches it, turn it to the minimum.
  3- Adjust the minimun flow by means of the screw (20). The flow increases by loosening the screw and decreases by tightening it.
  4- Once the flame is considered suitable for a minimum setting, check that it corresponds to the minimum capacity indicated in the table on burners.
  5- If the power is less than the value in the table, turn the minimum screw again and repeat the check
  6- If the power is greater than the value indicated in the table, tighten the minimun flow screw and repeat the check.

Idle adjustment of the PEL 21 for thermostat models (Fig. 2)
Consult the "BURNERS" table and adjust the low flame screw (20) as follows:
- when using liquid gas, tighten the minimum adjustment screw all the way down
- when using methane:
  1 Locate the knob of the corresponding tap.
  2 Turn the burner on and put it at the minimum output position.
  3 Adjust the minimum flow rate with screw 20 (Fig. 1-2). Unscrew to increase the flow rate and tighten to decrease it.
  4 Once the flame is judged as suitable for a minimum setting, check that it corresponds to the minimum flow indicated in the "TECHNICAL DATA" table. The check must be carried out according to the "volumetric method", described above, as follows
  5 Read the gas counter and, at the same time, start the stopwatch.
  6 After quite long time, for example 10 minutes, stop the stopwatch and read the gas counter again.
  7 Calculate how much gas has passed in 10 minutes (the difference between the two readings), for example 1st reading - 2nd reading = 30 liters (0,03m^3).
  8 Now calculate the minimum power by applying the volumetric method formula (previous paragraph). Power (kw) = consumption (m^3/h) for heating power of methane
  9 If the power is less than the table value, loosen the low flame screw again and check again.
  10 If the power is higher than the table value, tighten the low flame screw again and check again. (9.45 kw/h). P (kw) = 30 liters x 60/10 x 9.45 kw/h = 1.700 kw

MAINTENANCE

Attention!
Before affecting any maintenance or repair operation, disconnect the appliance from the gas power supply.

The following maintenance program should be carried out at least once a year:
- check that all the safety and setting devices are working properly;
- check that the burners are working properly with regard to:
  • ignition;
  • combustion safety;
- check the various functions of the appliance by following the procedure described in the "Checking the functions" paragraph;
- check that the gas exhaustion way is integral.

Whenever the main burner needs cleaning, proceed as follows (Fig. 4A - 4B):
a) remove the control knobs, the gravy collection tray and the control panel after having unscrewed the fixing screws;
b) remove the gas pipe from the nozzle holder by unscrewing the proper nipple (28);
c) remove the fixing screws of the sheet on the front side of the main burner.

The main burner can be removed to be cleaned. Carefully clean all the burner outlets with a proper tool or a small stick with the appropriate diameter. Make sure, when reassembling the burner, that the back side is slotted correctly in the combustion chamber.
- Check that there are no leakage along the gas exhaust system line.

LIST AND REPLACEMENT OF RECOMMENDED PARTS

USE ONLY ORIGINAL SPARE PARTS SUPPLIED BY THE MANUFACTURER. The parts must be replaced solely by authorized personnel!
To replace the following pieces, first remove the control knobs, the gravy collection tray and the control panel (after having loosened the fixing screws).

Igniter plug (Fig. 5A - 5B)
Remove the igniter plug (37) from the bottom. Remove the ignition cable, loosen the fixing nut and insert a new plug.

Gas tap (Fig. 1-2-3)
Loosen the nipples of the gas pipes and thermocouple, then loosen the fixing screws of the supply to the gas pipe and insert a new tap.

Thermocouple (Fig. 1-2-3 and 5A - 5B)
Loosen the nipples that fix the thermocouple to the case (taps, valves) of the gas and to the pilot burner and insert the new piece.
After replacing, reassemble the control panel and the relevant parties in the proper order.

WARNING
Every time a replacement involving gas input parts is made, recheck all the functions and test for leakage.

USER'S INSTRUCTIONS

START-UP

The appliance is strictly for professional use and must be used by qualified personnel.
We recommend that the user make sure that the installation was properly done. The manufacturer is not responsible for damages due to an incorrect installation, bad maintenance or incorrect use.

Before operating, CAREFULLY READ THE USE INSTRUCTIONS WITHIN THIS MANUAL; pay particular attention to the regulations relevant to the safety devices. Close all gas supply cocks after use and, above all, during maintenance and repair operations.

Initial cooking with the griddle
Important!
Before using the appliance for the first time, carefully clean the surface of the griddle with lukewarm water and detergent, use a soft cloth to remove any trace of the anti-rust product applied in the factory. Dry with a clean cloth.

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IGNITION

Ignition of the pilot burner (Fig. 6)
Press the handle (4) and rotate it anticlockwise to the "pilot" position (3). Keep the knob pressed in and simultaneously press the button of the piezoelectric ignition (6) up to when the pilot flame lights up. Make sure the pilot flame is on through the slot (10) on the control panel. Keep the knob pressed in for about 15-20 seconds; if the pilot flame turns off after releasing the knob, repeat the ignition operation.
Main burner ignition and temperature regulation (Fig. 6)

Switching on the main burner and regulate the temperature (see Fig. 6)
To switch on the main burner, rotate the knob again anticlockwise until you get to the desired temperature.

The thermostat is marked in positions from to ; the approximate values of temperature for each position are the following:

Position	degrees °C
	160
2	170
3	185
4	200
5	215
6	235
7	260
	290

TURNING OFF

Turning off during normal operation (Fig. 6)
If only the main burners need to be turned off; turn the knob to the position; in this position, only the pilot flame is turned on. To switch the entire installation completely off, turn the handle to ●/○.
What to do in case of malfunctioning or if the appliance is not used for a long period of time
If the appliance is not to be used for a long period of time, or in the event of a failure or malfunctioning, turn off the external gas supply tap connecting to the main line. After performing all cleaning operations, the stainless steel surfaces should be well dried and protected with standard anti-corrosion products. In the event of a failure, call Technical Assistance.

TAKING CARE OF THE APPLIANCE

ATTENTION!
Allow the appliance to cool down before cleaning.
Giving the appliance a thorough cleaning every day will keep it in perfect working order and make it last longer. All steel parts should be cleaned with a dish detergent diluted in very hot water, using a soft cloth; to remove stubborn dirt, use ethyl alcohol, varnish remover or another non halogen solvent; do not use abrasive powder or corroding detergents, such as hydrochloric/muriatic or sulphuric acid. The use of acids can compromise the functionality and safety of the appliance. Do not use brushes, steel wool or abrasive pads made with other metals or alloys that might leave traces of rust. For the same reason, avoid touching the appliance with anything made of iron. Pay attention to use steel wool pads or stainless steel brushes that do not cause rust but may cause damaging scratches. If the appliance is extremely dirty, do not use emery or sandpaper. As an alternative, we recommend using a synthetic sponge (for example, the Scotchbrite sponge). Do not use substances used to clean silver and pay attention to hydrochloric or sulphuric acid that might have been used to clean the floor. Never clean the appliance with jets of water. After cleaning, properly rinse the appliance with clean water and use a cloth to dry it carefully.

INFORMATION FOR USERS OF PROFESSIONAL APPLIANCES

Pursuant to Article 24 of Legislative Decree no. 49 of 14 March 2014,
"The Implementation of EU Directive 2012/19 on Waste Electrical and Electronic Equipment (WEEE)".

The crossed out wheelie bin on the appliance or its packaging indicates that the end-of- life product must be collected separately from other waste, in order to ensure proper treatment and recycling.
In particular, the separate collection of professional end-of- life appliances is organised and managed:

a) directly by the user, if the appliance was placed on the market under past WEEE systems and the user decides to dispose of it without replacing it with another similar appliance with the same functions;
b) by the manufacturer, i.e. the party who first introduced and commercialised in EU countries, or sold in EU countries, under its own brand, the new appliance that replaced the previous one, when, after making the decision to dispose of an end-of- life appliance placed on the market under past WEEE systems, the user purchases a similar appliance with the same functions. In this case, the user may ask the manufacturer collect the old appliance no later than 15 consecutive calendar days after the delivery of the new appliance;
c) by the manufacturer, i.e. the party who first introduced and commercialised in EU countries, or sold in EU countries, under its own brand, the appliance, when the appliance was placed on the market under new WEEE systems.

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The proper separate waste collection for the subsequent forwarding of the decommissioned product for recycling, treatment and environmentally compatible disposal, helps prevent negative impact on the environment and health, and promotes the reuse and / or recycling of the materials that the appliance is made of.

The user's illegal disposal of the product will result in the application of sanctions set out in current regulations.

WARRANTY CERTIFICATE

COMPANY NAME: _____

ADDRESS: _____

POSTAL CODE : _____ TOWN: _____

PROVINCE: _____ **INSTALLATION DATE**: _____

MODEL. _____

PART NUMBER: _____

ATTENTION!
The manufacturer declines all responsibility for any inaccuracies in this handbook due to typing or printing errors.
The manufacturer reserves the right to make any changes that may be required without altering the basic features of the product. The manufacturer declines all responsibility in the event that the instructions given in this handbook are not fully observed. The manufacturer declines all responsibility for any direct or indirect damaged caused by incorrect installation, tampering, poor maintenance and negligent use.

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Rozsdamentes KONYHATECHNOLÓGIA

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