

LAVA ROCK GRILLS

900 Series

TYPE: 9GL/G400, 9GL/G800, 9TGL/G400, 9TGL/G800

User Manual



Dear Customer,

Congratulations on deciding to choose a Baron equipment for your kitchen activities. You made an excellent choice. We will do our best to make also you a satisfied Baron customer like thousands and thousands of others all over the world.

Please read this manual carefully. You will learn many right, safe and efficient working methods in order to get the best possible benefit from the equipment. The instructions and hints in this manual will give you a quick and easy start in using this equipment. You will note very quickly how nice it is to use the Baron equipment.

All rights are reserved for technical changes.

You will find all the main technical data on the rating plate fixed to the equipment. When you need service or technical help, please let us know the serial number of the equipment. This will make it easier to provide you with the correct service. Please write the contact information of your local Baron service in advance on the lines below.

Baron TEAM

Baron service phone number:.....

Contact person:.....

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1. General

Carefully read the instructions in this manual as they contain important information regarding proper, efficient and safe installation, use and maintenance of the appliance.

Keep this manual in a safe place for eventual use by other operators of the appliance.

The installation of this appliance must be carried out in accordance with the manufacturer's instructions and following local regulations. The connection of the appliance to the electric and water supply must be carried out by qualified persons only.

Persons using this appliance should be specifically trained in its operation.

Switch off the appliance in the case of failure or malfunction. The periodical function checks requested in the manual must be carried out according to the instructions. Have the appliance serviced by a technically qualified person authorized by the manufacturer and using original spare parts.

Not complying with the above may put the safety of the appliance in danger.

1.1 Symbols used in the manual



This symbol informs about a situation where a safety risk might be at hand. Given instructions are mandatory in order to prevent injury.



This symbol informs about the right way to perform in order to prevent bad results, appliance damage or hazardous situations.



This symbol informs about recommendations and hints that help to get the best performance out of the appliance.



This symbol informs about a function that has to be taken into account in self-control.

1.2 Symbols used on the appliance



This symbol on a part informs about electrical terminals behind the part. The removal of the part must be carried out by qualified persons only.

1.3 Checking the relationship of the appliance and the manual

The rating plate of the appliance indicates the serial number of the appliance. If the manuals are missing, it is possible to order new ones from the manufacturer or the local representative. When ordering new manuals it is essential to quote the serial number shown on the rating plate.

2. Safety

2.1 Using the appliance safely



This appliance is designed for professional use and must therefore be used exclusively by qualified personnel. The appliance must be kept under constant supervision when it is in use.

Do not move the appliance while it is hot.

2.2 Safety instructions in case of malfunctions

If the appliance is to remain idle for some time, or in the event of malfunctions, faulty operation, etc., close the gas supply tap upstream of the unit. Call the service.

2.3 Other prohibitions (hazardous procedures)



Do not tamper with the adjuster screw seals on the gas regulator valves.

2.4 Disposing of the appliance

This appliance is made of recyclable materials and it does not contain any hazardous or toxic substances. Dispose of the packing materials and the appliance in compliance with the applicable regulations in force in the place where the appliance is installed. Packing materials must be sorted according to their types and delivered to specific collection sites. Abide by environmental protection regulations.

3. Functional description

3.1 Application of the appliance

The lavastone grill is designed to cook raw foods on the grid. The lavastones under the grid ensure cooking results similar to those obtained with a charcoal barbecue and work as a filter between the foodstuffs and the open flame.

3.1.1 Improper use

The lavastone grill is not designed for heating kettles and pans in the manner of an electric range.

3.2 Construction

Structure are made from stainless steel, standing on 4 height adjustable feet. Outside casing and top entirely made from stainless steel (AISI 304).

The rack for meat is supplied with the appliance (AISI 304); the rack for fish (AISI 304, or Fe37) is supplied as accessory.

Extractible dripping drain box made from stainless steel (AISI 304)

3.3 Operating principle

The cooking rack is heated up to desired temperature by means of heat released from lavic stones which are heated by burners beneath.

A part of liquids flowing out from product falls on the lavic stones and its evaporation gives a special flavour to the product. The remaining part of liquids is collected into dripping drain box. In this way, you can get a delicious preparation.

3.3.1 Control panel

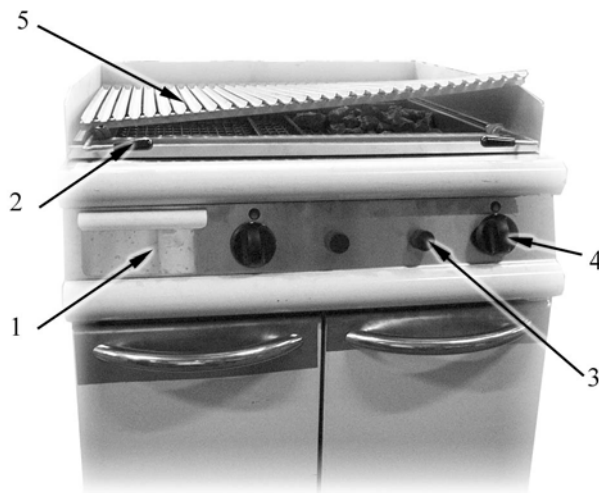


Fig. 1

1. Oil drain box
2. Handle for regulating height of cooking rack
3. Pilot flame burner inspection hole
4. Piezoelectric ignition device
5. Gas valve knob
6. Cooking rack

4. Operating instructions

4.1 Before using the appliance

4.1.1 Preparing for use

Carefully remove all packing materials and adhesive film from the lavastone grill. Remove the protective plastic film from the panels, making sure that no traces of adhesive are left on the steel surface; if necessary, remove any traces of adhesive using non-flammable solvents. Clean the cooking grid with a sponge and warm water. Empty the grease drawer of any washing water that has collected.

Before cooking food for the first time, clean the unit thoroughly paying particular attention to the grid.

Before cleaning the stainless steel parts, make sure that the detergent you intend to use does not contain any abrasive substances and that it is suitable for stainless steel surfaces.

After cleaning the appliance rinse it with clean water and wipe it dry with a cloth.



Before starting up, deploy the stones on the grid (recommended load: 12 kg per 9GL/G400 and 9TGL/G400, 24 kg per 9GL/G800 and 9TGL/G800) evenly, in order to ensure an even heat distribution on the cooking rack.



Never clean the appliance with water jets!

4.2 Using the appliance

4.2.1 Lighting the pilot flame

Lighting the pilot flame

Push the knob (pos. 4 in Fig. 1) and turn it towards the left to the pilot flame position (pos. 2 in Fig. 2); hold the knob down and at the same time push the piezoelectric ignition button (pos. 4 and in Fig. 1).

After lighting the pilot flame, hold the knob down for 15 - 20 seconds to allow the thermocouple to heat. Whether, after the releasing the knob, the pilot flame goes out, repeat the lighting process.

You can observe the pilot flame through the inspection hole (pos. 3 and in Fig. 1).

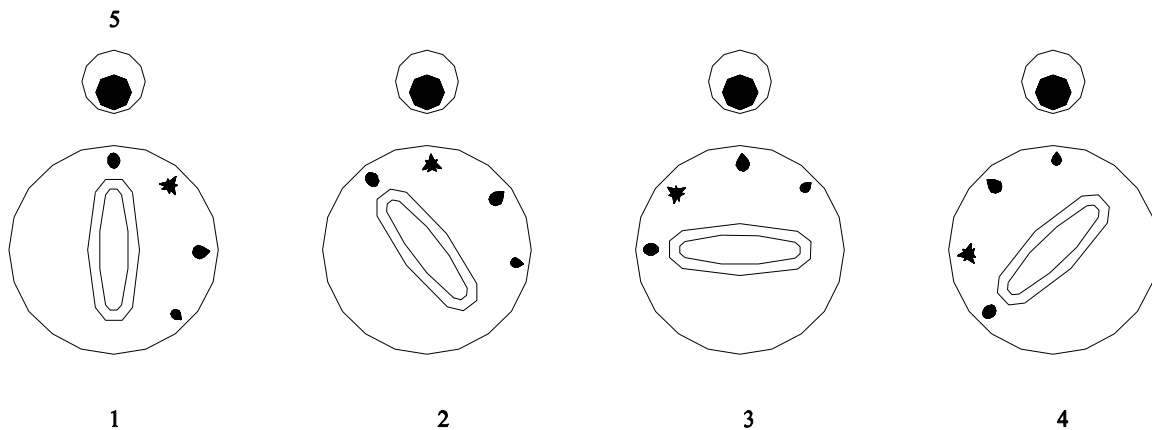


Fig. 2

1. Knob – OFF position
2. Knob – pilot flame position
3. Knob – maximum position
4. Knob – minimum position
5. Reference index

Lighting the main burner

Push the knob slightly and turn it towards the left until to the position as in pos. 3 in Fig. 2, so the rack heating can start up.

Heating is through burner made from stainless steel which can withstand mechanical and thermal stress.

The rack for meat is supplied with appliance; the rack for fish is available as accessory.

You can select the latic stones temperature between maximum (pos. 3 in Fig. 2) and minimum (pos. 4) positions.

4.2.2 Cooking

- Set the required cooking temperature by means of the regulator knob.
- Place the food on the cooking grid.
- When the underside of the products has been cooked sufficiently, turn it over and cook the other side.
- If you need to lift the grid, use the cooking grid height-adjustment handle.
- When both sides of the food are grilled, reduce the temperature and leave the products on the grid until they are fully cooked.



Never leave the appliance unattended while in use!

4.2.3 Switching off the appliance

To extinguish the main burner, turn the knob towards the right to the pilot flame setting; only the pilot flame remains lit; to extinguish also the pilot flame, continue to turn the knob to position 0.



Caution: even with the appliance switched off, the grid and lavastones may still be hot.

4.3 Operations after using the appliance

4.3.1 Cleaning



Before carrying out any cleaning operations, turn the appliance off and shut off the gas supply.

Before cleaning, wait for the appliance to cool.

General

Main causes for deterioration or corrosion of stainless steel:

- using abrasive or aggressive detergents, especially chlorinated products such as hydrochloric acid or sodium hypochlorite (bleach). For this reason, before using a commercial detergent make sure it will not corrode stainless steel; "*Routine cleaning*"
- accumulation of ferrous deposits (such as those created by rust dissolved in the water in the pipelines, especially after the appliance has remained idle for prolonged periods); accumulation of ferrous deposits must be avoided as far as possible. Do not use wire wool scouring pads to remove stubborn food stains. Instead, use scourers or spatulas made of stainless steel or softer, non-ferrous materials;
- accumulation of acidic substances such as vinegar, lemon juice, sauces, salt, etc.. Avoid prolonged contact of substances of this type with the steel surfaces of the appliance. Particular damage is caused by allowing saline solutions to evaporate on the appliance surfaces resulting in the formation of salt deposits.

Routine cleaning

Cleaning the appliance thoroughly on a daily basis is the best way to keep it in perfect working condition and increase its working life. Clean the appliance with a damp cloth and soapy water or detergent. Avoid acid or abrasive cleaners as discussed above. Do not use aggressive detergents, even for washing the floor around the appliance, since these products give off corrosive vapour that can deposit on steel surfaces and damage them. If the appliance is very dirty, clean it using a synthetic scourer (e.g. Scotch-Brite™). Rinse the appliance with clean water and wipe it dry with a clean cloth. Do not use wire wool pads (risk of rust deposits and stains). For the same reason, do not bring ferrous objects into contact with the appliance.



Never use direct water jets to clean the appliance: risk of water infiltration resulting in malfunctions and damage.

Stains and scratches on the stainless steel surfaces

Scratches and stains can be removed using stainless steel wool pads or synthetic scourers; always rub in the same direction as the satin finish.

Rust

If you need to remove rust stains seek advice from industrial cleaner manufacturers to choose a suitable product. Industrial descaling products can also be used for this purpose. After using the cleaning product and rinsing the appliance with clean water, an alkaline detergent may be required to neutralize any acid compounds remaining on the surface.

4.3.2 Periods of disuse

If the appliance is to remain idle for a prolonged period, after cleaning and drying the surfaces it should be protected by applying a film of a suitable product (e.g. vaseline oil spray or similar products).

Disconnect the gas supply upline from the appliance.

4.3.3 Periodic maintenance

Service and maintenance procedures must be performed exclusively by qualified personnel.

The following maintenance operation should be performed at least once a year:

- checking proper operation of control and safety devices;
- combustion check, i.e.:
 1. ignition;
 2. combustion safety;
 3. checking for proper operation in range of settings Max-Min-Max.



We strongly recommend entering into a service agreement providing for at least one service per year

5. Installation

5.1 General



The manufacturer cannot be held liable for any damage to property or injury to persons due to incorrect installation or inappropriate use of the appliance. In these cases, the warranty is invalid.



Installation, maintenance, connection to the gas supply and commissioning of the appliance must be performed by an authorised installer. The authorised installer must adhere strictly to the safety regulations in force in the place where the appliance is installed.

5.1.1 Installation conditions in compliance with regulatory requirements

Note that all appliances installed on premises open to the public must meet the following requirements. The appliance must be installed and serviced in compliance with all applicable regulations and standards, namely:

- safety regulations concerning fire and panic hazards in public buildings;
- general regulations valid for all appliances;
-

Adhere strictly to the specific prescriptions given in relation to the type of gas used:

- heating, ventilation, refrigeration, air-conditioning, and production of steam and hot water for sanitary use;
- Installation of professional cooking appliances;
- specific regulations applicable to various types of public premises (hospitals, shops, etc.).

5.2 Exhausting fumes

The appliance must be installed in a well-ventilated area, under an extractor hood if possible, in compliance with the applicable regulations in force. This precaution serves to guarantee the complete expulsion of flue gas resulting from the combustion process. The amount of air required by the combustion process is given in the “*Technical specifications table*” at the end of this handbook.



In compliance with regulations in force concerning installation, our appliances are defined in the “*Technical specifications table*” under the heading “Construction type”.

5.3 Storage

If the appliance is stored in a warehouse with internal temperature below 0°C (32°F), it should be brought to a temperature of at least +10°C (50°F) prior to use.

5.4 Unpacking the appliance

Before installing the appliance remove all packing materials. Some parts are covered in adhesive film, which must be completely removed (see heading "4.1 Before using the appliance").

5.5 Disposing of packing materials

All packing materials must be disposed of in compliance with the local regulations in force in the place where the appliance is installed. Packing materials must be sorted according to their types and delivered to specific collection sites. Abide by environmental protection regulations.

5.6 Positioning

Level the appliance using a bubble level. The height of the appliance can be adjusted by means of the adjustable feet. Correct adjustment of the feet ensures that the appliance will be completely stable.

Comply with all workplace fire and safety regulations.



If the appliance is installed alongside a wall made of a material that is flammable (wood etc.) or anyway sensitive to heat (plasterboard etc.), adopt suitable protective measures to protect the wall in question. To this end, clad the wall with a material that offers protection from radiant heat or observe a minimum clearance between wall and appliance of 100 mm at the side and 50 mm at the rear.

5.7 Gas connection

This appliance is designed to operate with natural gas or liquid gas. In the following table, check the category relating to the country in which the appliance is installed.

Table 1: Gas categories and pressures

COUNTRY	APPLIANCE CATEGORY	GAS	RATED PRESSURE mbar	MINIMUM PRESSURE mbar	MAXIMUM PRESSURE mbar
Belgium, France	II2E+3+	G20	20	17	25
		G25	25	17	30
		G30	28	25	35
		G31	37	25	45
Spain, Great Britain, Ireland, Greece	II2H3+	G20	20	17	25
		G30	28	25	35
		G31	37	25	45
Italy, Italian-speaking Switzerland, Portugal	II2H3+	G20	20	17	25
		G30	30	25	35
		G31	37	25	45
Austria, German- speaking Switzerland	II2H3B/P	G20	20	17	25
		G30	50	42.5	57.5
		G31			
Germany	II2ELL3B/P	G20	20	17	25
		G25			
		G30	50	42.5	57.5
		G31			
Finland	II2H3B/P	G20	20	17	25
		G30	30	25	35
		G31			
Denmark	II2H3B/P	G20	20	17	25
		G30	30	25	35
		G31			
Sweden	II2H3B/P	G20	20	17	25
		G30	30	25	35
		G31			
Luxembourg	I2E	G20	20	17	25
The Netherlands	II2L3B/P	G25	25	20	30
		G30	30	25	35
		G31			
Norway	I3B/P	G30	30	25	35
		G31			
Hungary	II2HS3B/P	G20	25	20	33
		G25.1			
		G30	30	25	35
		G31			
Czech Republic	II2H3B/P	G20	20	17	25
		G30	30	25	35
		G31			

The gas connection must be made using a flexible or rigid metal pipe with an adequate diameter (see "*Technical specifications table*" at the end of this handbook); do not use tow or Teflon tape on fittings - residues of such materials may reach the gas regulator valve and cause faulty operation. Install a gas supply shut-off cock upline from the appliance; this cock must be set to its closed position when the appliance is not in use. The operating pressures are shown on the appliance rating plate and in the previous "*Table 1: Gas categories and pressures*".



Once the gas connection has been made, check the joints and fittings for possible leaks; to find any leaks use a soapy water solution or a specific leak detector (spray).

5.8 Checking gas supply pressure after installation

5.8.1 Preliminary check

Make sure that the unit is set up for the type of gas available at the installation site. If the available gas is different, set up the appliance for use with the new type of gas.

5.8.2 Checking the supply pressure

The gas supply pressure can be measured with a liquid or digital pressure gauge.

Proceed as follows:

- Open the door;
- Unscrew the screw (pos. 1 in Fig. 3) on the pressure port (pos. 2);
- Put the pressure gauge in place;
- Switch on the appliance as discussed in the paragraph "4. Istruzioni di funzionamento" ;
- Check supply pressure;
- Remove the pressure gauge;
- Replace the screw (pos. 1 in Fig. 3) and check there are no leaks.

If the measured pressure value is within the range shown in "*Tabella 1: Categorie e pressioni gas*", the appliance can be started up. Otherwise, contact the gas utility company.

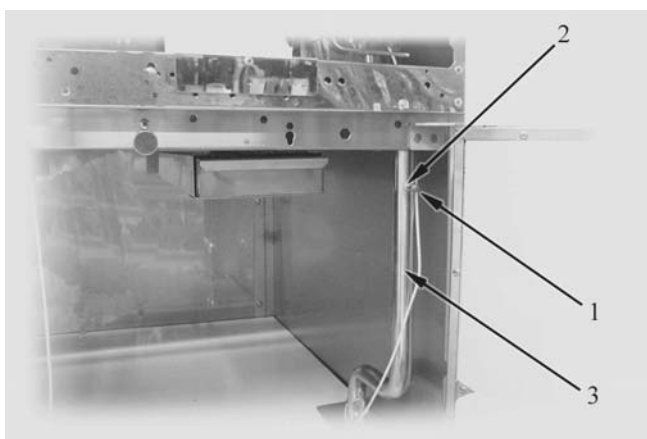


Fig. 3

- 1. Screw
- 2. Pressure port
- 3. Gas supply train

Installation

5.9 Gas technical specifications



The appliance should be started up at its rated power using the nozzles shown in the "Table 2: Specifications for the burners, nozzles and settings" below. All the nozzles required are provided in a small bag together with the appliance. The main burner nozzles are marked in hundredths of a mm.

Table 2: Specifications for the burners, nozzles and settings

		92/04PLG - 92/04TPLG	94/04PLG - 94/04TPLG
Rated power (kW)		12.5	25
Minimum output (kW)		7.5	7.5 x 2
Natural gas consumption (m ³ /h)	G20	1.32	2.64
	G25	1.53	3.07
	G25.1	1.54	3.08
Liquid gas consumption (kg/h)		0.97	1.95
Town gas consumption (m ³ /h)	G110		
	G120		
G20 20 mbar			
Rated pressure (mbar)		20	
Reduced pressure (mbar), minimum		5	5
Nozzles (1/100 mm)	Pilot flame	27.2	27.2 x 2
	Max.	270	270 x 2
	Min.	R	R
Primary air distance (mm)		/	13
G25 20 mbar			
Rated pressure (mbar)		20	
Reduced pressure (mbar), minimum		3.7	3.7
Nozzles (1/100 mm)	Pilot flame	27.2	27.2 x 2
	Max.	305	305 x 2
	Min.	R	R
Primary air distance (mm)		13	13
G25 25 mbar			
Rated pressure (mbar)		25	
Reduced pressure (mbar), minimum		5	5
Nozzles (1/100 mm)	Pilot flame	27.2	27.2 x 2
	Max.	280	280 x 2
	Min.	R	R
Primary air distance (mm)		13	13
G30/31 28/37 mbar			
G30/31 30 mbar			
G30/31 30/37 mbar			
Rated pressure (mbar)		28 / 30 / 37	
Reduced pressure (mbar), minimum			
Nozzles (1/100 mm)	Pilot flame	16.2	16.2 x 2
	Max.	180	180 x 2
	Min.	140	140 x 2
Primary air distance (mm)		15	15

Installation

Table 2: Specifications for the burners, nozzles and settings

		92/04PLG - 92/04TPLG	94/04PLG - 94/04TPLG
G30/31 50 mbar			
Rated pressure (mbar)		50	
Reduced pressure (mbar), minimum			
Nozzles (1/100 mm)	Pilot flame	16.2	16.2 x 2
	Max.	155	155 x 2
	Min.	140	140 x 2
Primary air distance (mm)		15	15
G20 25 mbar			
Rated pressure (mbar)		25	
Reduced pressure (mbar), minimum			
Nozzles (1/100 mm)	Pilot flame		
	Max.		
	Min.		
Primary air distance (mm)			
G25.1 25 mbar			
Rated pressure (mbar)		25	
Reduced pressure (mbar), minimum			
Nozzles (1/100 mm)	Pilot flame		
	Max.		
	Min.		
Primary air distance (mm)			
G110 8 mbar			
Rated pressure (mbar)		8	
Reduced pressure (mbar), minimum			
Nozzles (1/100 mm)	Pilot flame		
	Max.		
	Min.		
Primary air distance (mm)			
G120 8 mbar			
Rated pressure (mbar)		8	
Reduced pressure (mbar), minimum			
Nozzles (1/100 mm)	Pilot flame		
	Max.		
	Min.		
Primary air distance (mm)			

5.10 Checking operation

1. Switch on the appliance by following the instructions in chapter “*Using the appliance*”.
2. Check to ensure that there are no gas leaks.
3. Check flame stability throughout the entire range of adjustment, from the maximum to the minimum setting.
4. Periodically check the ignition process and ensure the flame extends around the entire area of the main burner; check also to ensure that the flames are even.
5. Check correct operation of the pilot burner: if the burner is correctly adjusted the flame should envelop the thermocouple and present a compact, uniform appearance. If this is not the case, check to ensure that the correct nozzles are installed.
6. Check to ensure there is an adequate supply of fresh air.

5.11 Staff training



Instruct personnel in the use of this appliance by referring to the user handbook and supply them with copies of the handbook.

5.12 Rating plate

The rating plate showing the characteristics of the corresponding model is affixed in the position shown in the installation and connection diagrams. The rating plate shows the data indicated below:

Manufacturer:	
Model:	(see cover)
Serial number:	
Year of manufacture:	
Category:	(see "Technical specifications table")
Heat rating:	(see "Technical specifications table")
Natural gas consumption:	(see "Technical specifications table")
Liquid gas consumption:	(see "Technical specifications table")
Connection pressure:	
natural gas: G20	(see "Gas categories and pressures table" above)
liquid gas (butane/propane): G30/G31	(see "Gas categories and pressures table" above)
city gas: G110/G120	(see "Gas categories and pressures table" above)
Gas supply:	(see "Technical specifications table")
Connection voltage:	(see the label on the packing and on the appliance)
Appliance set up for:	

6. Adjustment instructions

6.1 General

To convert (for example) from natural gas to liquid gas, the nozzles of the main burners and those of the pilot burners must be changed; the appropriate nozzles are shown in table 2.

All the nozzles required for setting up the appliance are supplied with the appliance in a bag.

The main burner nozzles are marked in hundredths of a millimetre, while the pilot burner nozzles are marked with a reference number.

6.2 Removing the control panel

To remove the control panel, proceed as follows:

- Remove the knob;
- To remove the dripping drain box, open it and release the tipping device pushing it downward;
- Open the door and unscrew the fixing screws on the control panel as shown in Fig. 4;

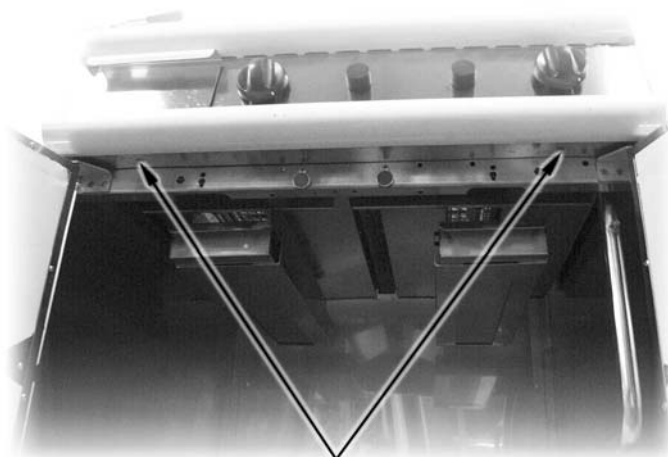


Fig. 4

- Remove the control panel;
- Remove the piezoelectric ignition connection as shown in Fig. 5, so you can completely detach the control panel from the appliance.



Fig. 5

6.3 Replacing the main burner nozzles

To replace the nozzle, proceed as follows:

- Remove the control panel as indicated in the paragraph "Removing the control panel";
- Unscrew the nozzle (pos. 3 in Fig. 6) and replace it with the appropriate nozzle;
- After replacing the nozzle, you should adjust primary air, see "*Table 2: Specifications for the burners, nozzles and settings*".

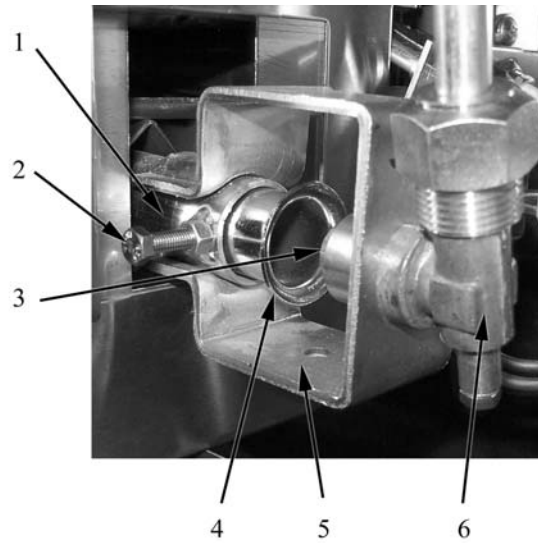


Fig. 6

1. Burner
2. Primary air bushing adjustment screw
3. Nozzle
4. Primary air adjustment bushing
5. Fixing bracket
6. Nozzle holder union

6.4 Replacing the pilot flame burner nozzle

To replace the nozzle, proceed as follows:

You can easily access to the nozzle after removing the control panel. The pilot flame burner has fixed nozzles and fixed primary air adjustment.

To operate the appliance with other types of gas, you need to replace the nozzle (pos. 5 in Fig. 7) according to the type of gas used. See "*Table 2: Specifications for the burners, nozzles and settings*".

Loosen the pipe from pilot flame assembly and gas valve. It is advisable to remove the ignition plug (pos. 3) so that it is easier to remove the gas pipe of the pilot flame (pos. 6).

Always use a spanner when loosening the screws, fitting it onto the pilot flame assembly to counterbalance the force supported by the screws, to avoid twisting the pilot flame shaft and subsequent wrong position for the pilot flame.



Fig. 7

1. Thermocouple
2. Pilot flame
3. Ignition plug
4. Support square
5. Nozzle
6. Pilot flame gas pipe
7. Valve

6.5 Primary air control

If the flames are stable it means the primary air is correctly adjusted, i.e. if the flames do not detach when the burner is cold nor flash back when the burner is hot (fire on the nozzle).

The distance for adjusting the primary air of the burners is indicated in the "*Table 2: Specifications for the burners, nozzles and settings*" (adjust the width H of the slot, as shown in the figure Fig. 8).

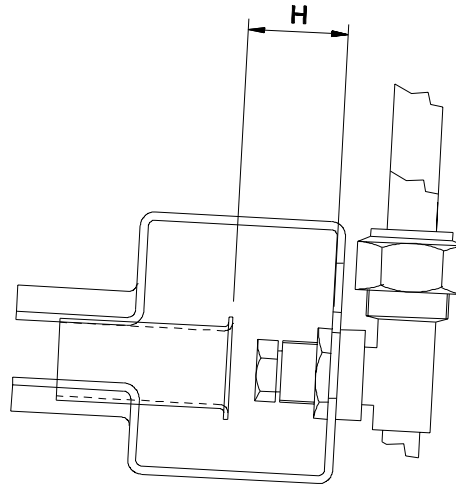


Fig. 8

6.6 Adjusting the minimum setting

To operate with liquid gases, the adjustment screw (pos. 2 in Fig. 9) must be screwed right down.

For other types of gas, in order to obtain stable and uniform flame, proceed as follows:

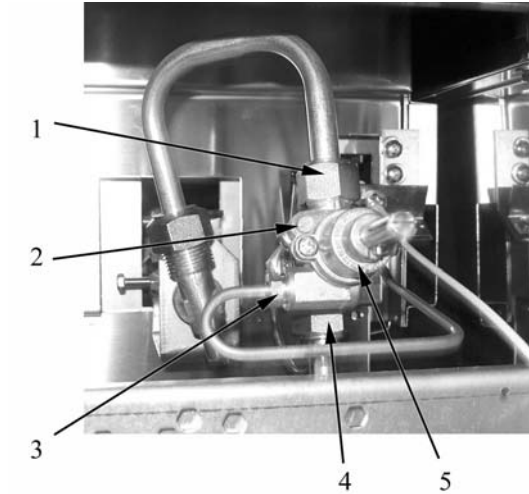


Fig. 9

1. Gas outlet union
 2. Screw for adjusting the minimum setting
 3. Pilot flame gas outlet union
 4. Gas inlet union
 5. Valve
- Remove the control panel as indicated in the paragraph "Removing the control panel";

- unscrew the screw shown in pos. 3 in Fig. 10;

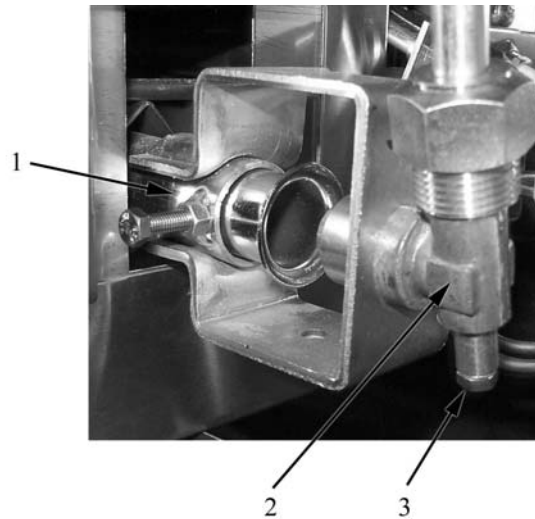


Fig. 10

1. Burner
2. Nozzle holder union
3. Screw

- connect a liquid pressure gauge (for example, a U-shaped pressure gauge, minimum subdivision 0.1 mbar) or a digital pressure gauge.
- switch on the appliance as given in the instructions "*Using the appliance*"
- unscrew the adjustment screw (pos. 2 in Fig. 9) until to reach the pressure indicated.

The gas pressure with the burner operating on minimum must correspond to the pressure values given in "*Table 2: Specifications for the burners, nozzles and settings*".



After changing the nozzles or after adjusting the minimum level, you should check for proper operating.

7. Fault finding



The operator must not do any maintenance work to the parts in this appliance. Maintenance should be carried out by an authorized technician.

TROUBLE	CAUSE	MAINTENANCE	
		FOR THE USER	FOR THE TECHNICAL SUPPORT SERVICE
	pressure drop in gas supply pipe;		contact the gas utility company;
Pilot flame won't light:	the ignition plug is not securely fixed, or the connection with the cable is wrong;		check the connection;
	ignition plug insulator damaged;		replace the plug (see the chapter, Replacing the ignition plug);
	clogged nozzle;		clean the pilot flame nozzle or replace it (see chapter Replacing the pilot flame nozzle);
	gas valve damaged;		replace it
After releasing the knob, the pilot flame goes out:	the thermocouple is not sufficiently heated by the pilot flame;	repeat the ignition procedure;	
	thermocouple faulty;		replace it (see the chapter, Replacing the thermocouple);
	gas valve faulty;		replace it
Pilot flame stays lit, but main burner won't light:	pressure drop in gas pipe;	contact the gas utility company;	
	burner nozzle is clogged;		clean the burner nozzle (see chapter, Replacing the main burner nozzles);
	reflux holes of the flame are clogged;		clean up the reflux holes of the flame;
	gas valve damaged;		replace it

8. Spare parts

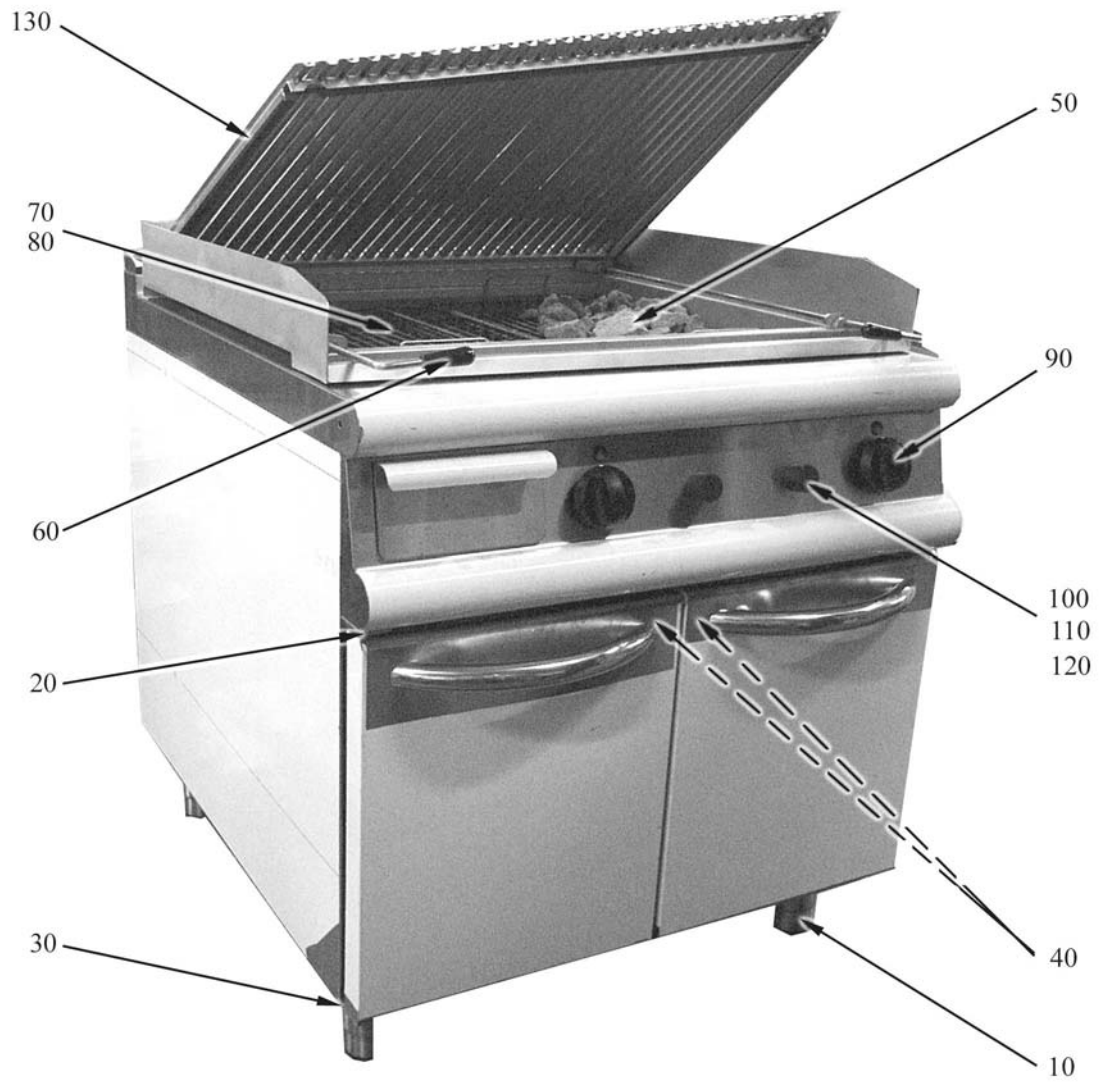
Outer parts.....	30
Inner parts	32
Burner	34

8.1 Voltage codes

Voltage	Voltage code
A	3/N/PE~400/230V 50Hz
B	~250V 16A 50Hz
C	3/N/PE~380/220V 50Hz
D	3/PE~200V 50-60Hz
F	2/PE 220-240V 50Hz
G	3/N/PE~415/240V 50Hz
H	3/PE~230V 50Hz
I	3/PE~220V 60Hz
J	3/PE~380 50Hz
K	3/PE~400V 50Hz
L	3/PE~415V 50Hz
M	3/PE~440V 60Hz
N	3/PE~460V 60Hz
O	3/PE~480V 60Hz
P	1/N/PE~220-240V 50Hz
R	2/PE~220-230V 60Hz
S	3/N/PE~400/230V 50Hz
T	3/PE~230V 60Hz
U	1/N/PE~100V 50-60Hz

8.2 Product codes

Product code	Full name
Type codes	
400G	9GL/G400
800G	9GL/G800
400TG	9TGL/G400
800TG	9TGL/G800

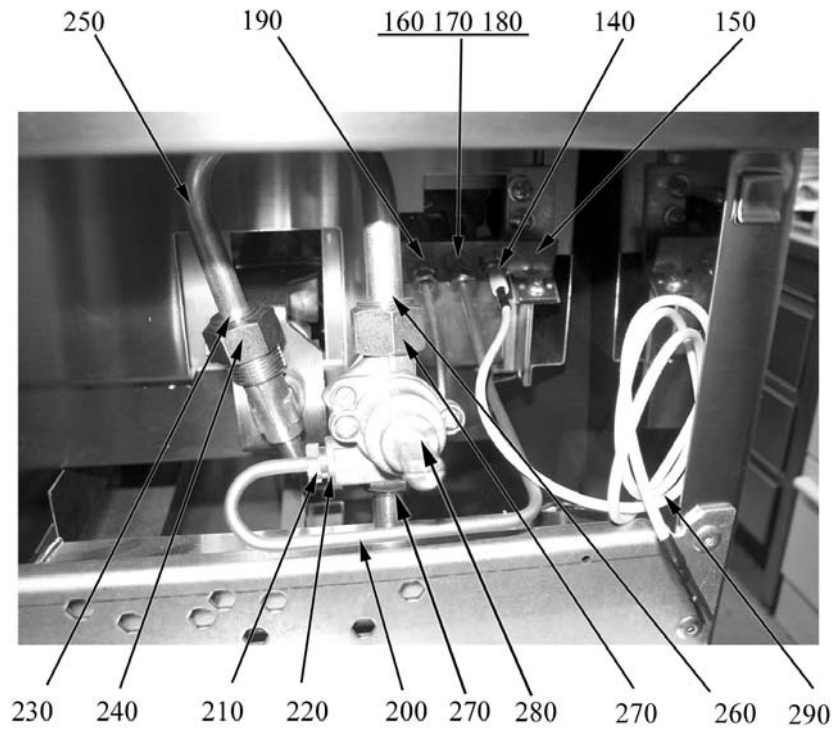


Spare parts

ID	Type	Description	P-code
Module:Outer parts			
10	400G,800G	Foot	826490142
10	400G,800G	Foot	418S2547870
20	400G,800G	Lower right door hinge and upper left door hinge	418S2547860
30	400G,800G	Lower left door hinge and upper right door hinge	826900011
40		Magnet	6A014900
50		Rock stone	824710510
60	400TG,400G,800TG,800G	Knob	2519602
70	800TG,800G	Rock stone support	2519603
80		Rock stone support	824710100
90		Knob	41826630020
100		Piezoelectric ignition	822160540
110		Washer	826630420
120	400TG,400G	Cap	418031920710
130	400TG,400G	Grid	418031920660
130	800TG,800G	Grid	418031920720
130	800TG,800G	Grid	418031920670
130	800TG,800G	Grid	418031920730
130	400G,800G	Grid	826490142
130	400G,800G	Grid	418S2547870

400G=9GL/G400, 800G=9GL/G800, 400TG=9TGL/G400, 800TG=9TGL/G800

A=3/N/PE~400/230V 50Hz, H=3/PE~230V 50Hz, P=1/N/PE~220-240V 50Hz

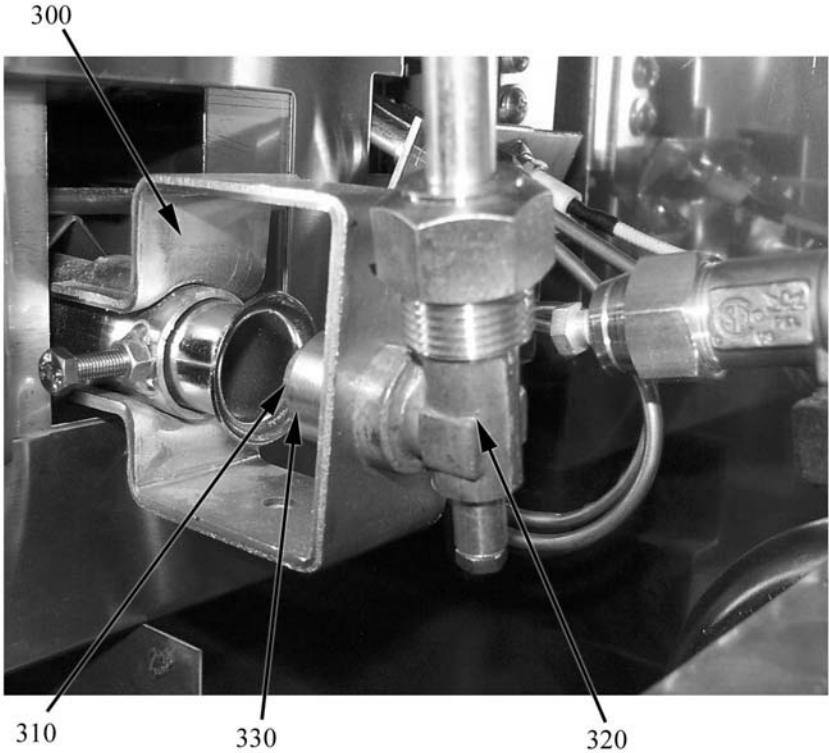


Spare parts

ID	Type	Description	P-code
Module: Inner parts			
140		Ignition electrode	6A013302
150		Pilot flame	6A013220
160		Ogive	6A016900
170		Nut	6A017000
180		Nozzle 16·2	6A013240
180		Nozzle 27·2	6A013230
190		Thermocouple	6A011912
200		Pipe (4)	2514650
210		Nut	6A016110
220		Ogive	6A016120
230		Ogive	6A011470
240		Nut	6A011475
250		Pipe (10)	2514640
260		Nut	6A011480
270		Ogive	6A011485
280		Tap	6A011490+6A013401
290		Ignition cable	2510698

400G=9GL/G400, 800G=9GL/G800, 400TG=9TGL/G400, 800TG=9TGL/G800

A=3/N/PE~400/230V 50Hz, H=3/PE~230V 50Hz, P=1/N/PE~220-240V 50Hz



Spare parts

ID	Type	Description	P-code
Module: Burner			
300		Burner	2519270
310		Burner nozzles IT kit	2510489
		Nozzle L 180	6A015885
		Nozzle L 270	9000208
		Nozzle L 280	2510381
		By pass	2510504
310		Burner nozzles DE kit	6A014708
		Nozzle L 155	2510209
		Nozzle L 270	2519270
		Nozzle L 305	2510489
		By pass	6A015885
320		Pipe fitting	9000208
330		Metal ring	2510381

400G=9GL/G400, 800G=9GL/G800, 400TG=9TGL/G400, 800TG=9TGL/G800

A=3/N/PE~400/230V 50Hz, H=3/PE~230V 50Hz, P=1/N/PE~220-240V 50Hz

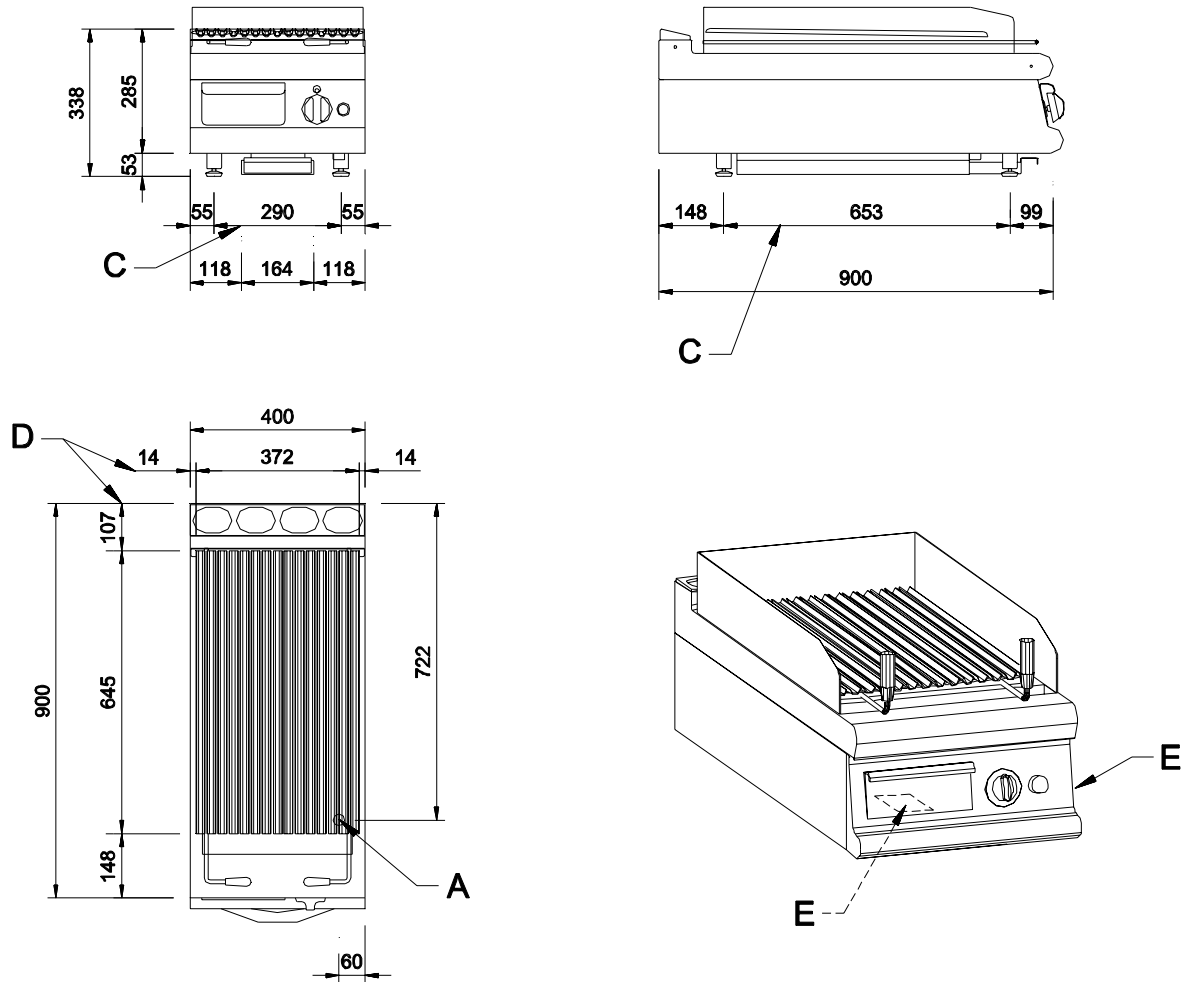
9. Technical specifications

Installation and Connection Drawings 38

Technical specifications table 42

Technical specifications

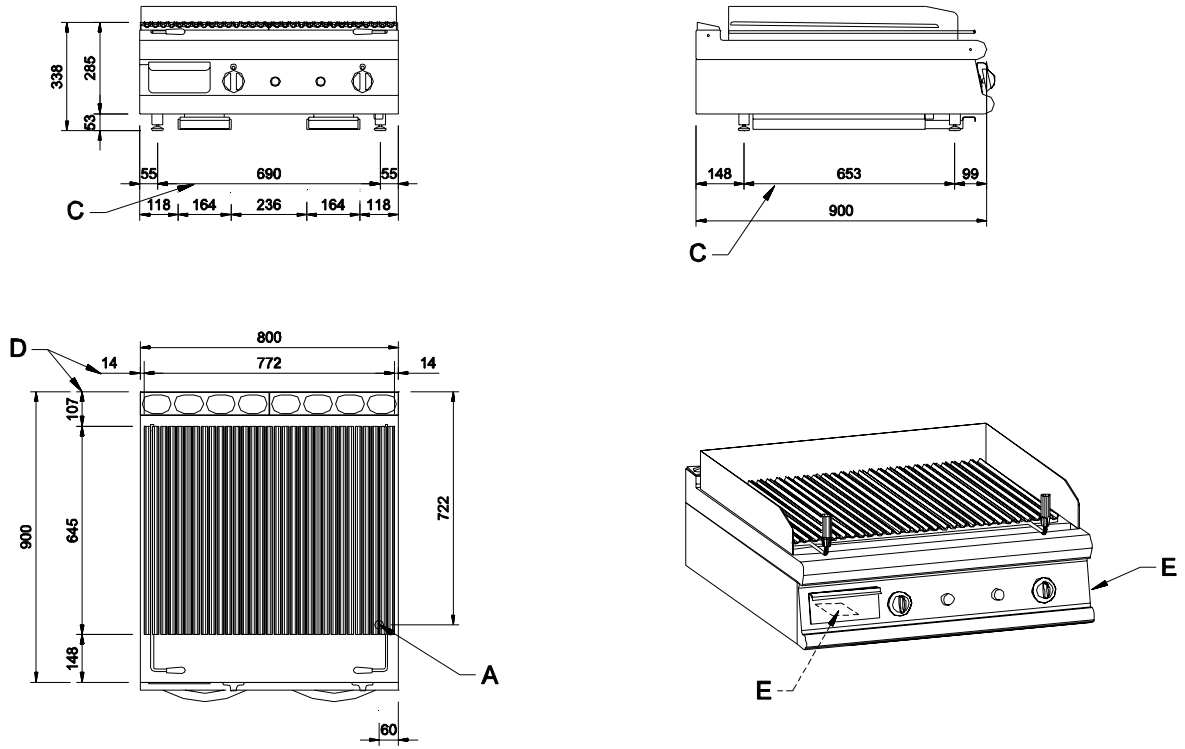
Installation and Connection Drawing 9TGL/G400



	Description
A	Connecting gas supply
C	Distance between feet
D	Rack size
E	Rating plate

Technical specifications

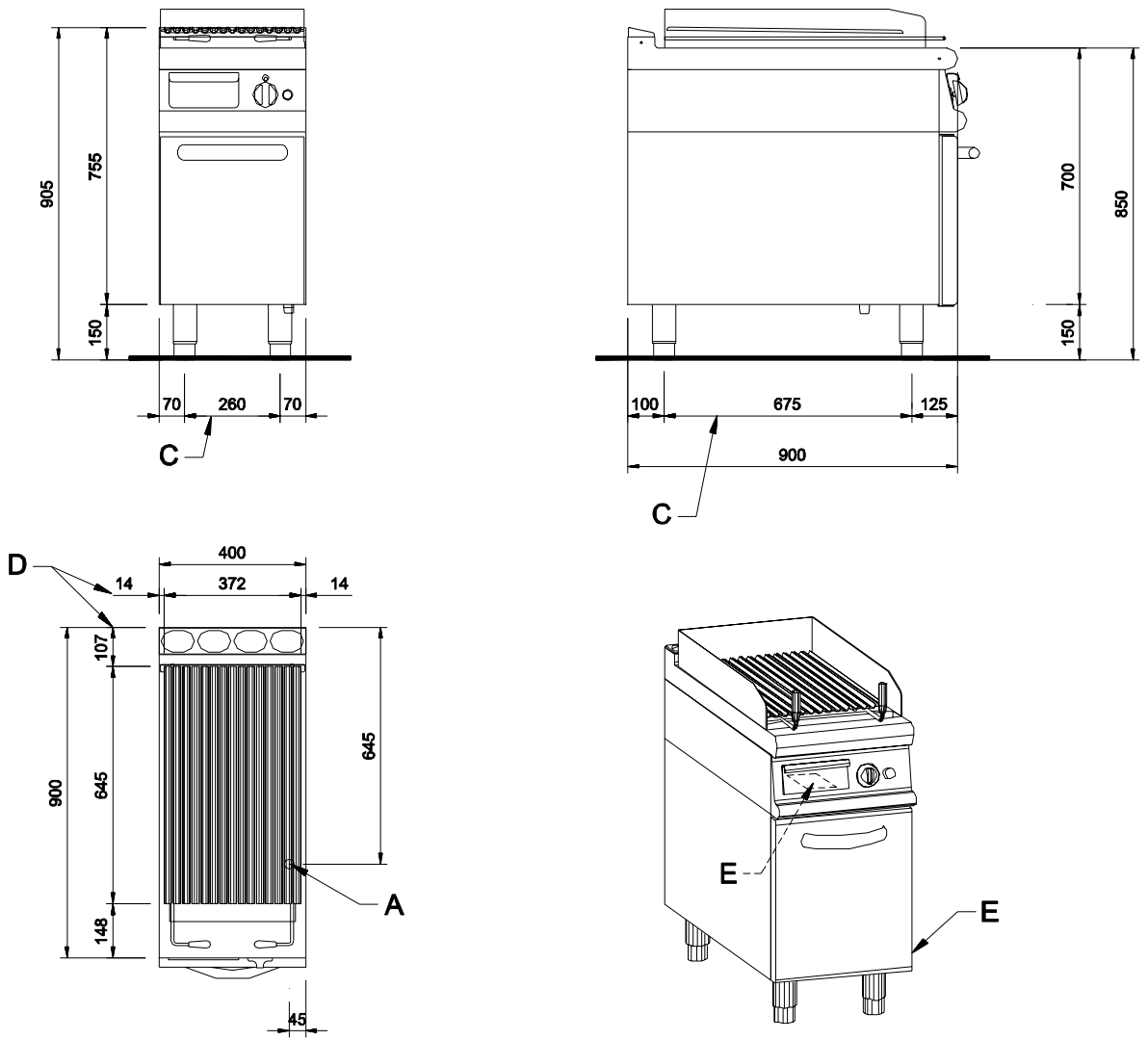
Installation and Connection Drawing 9TGL/G800



	Description
A	Connecting gas supply
C	Distance between feet
D	Rack size
E	Rating plate

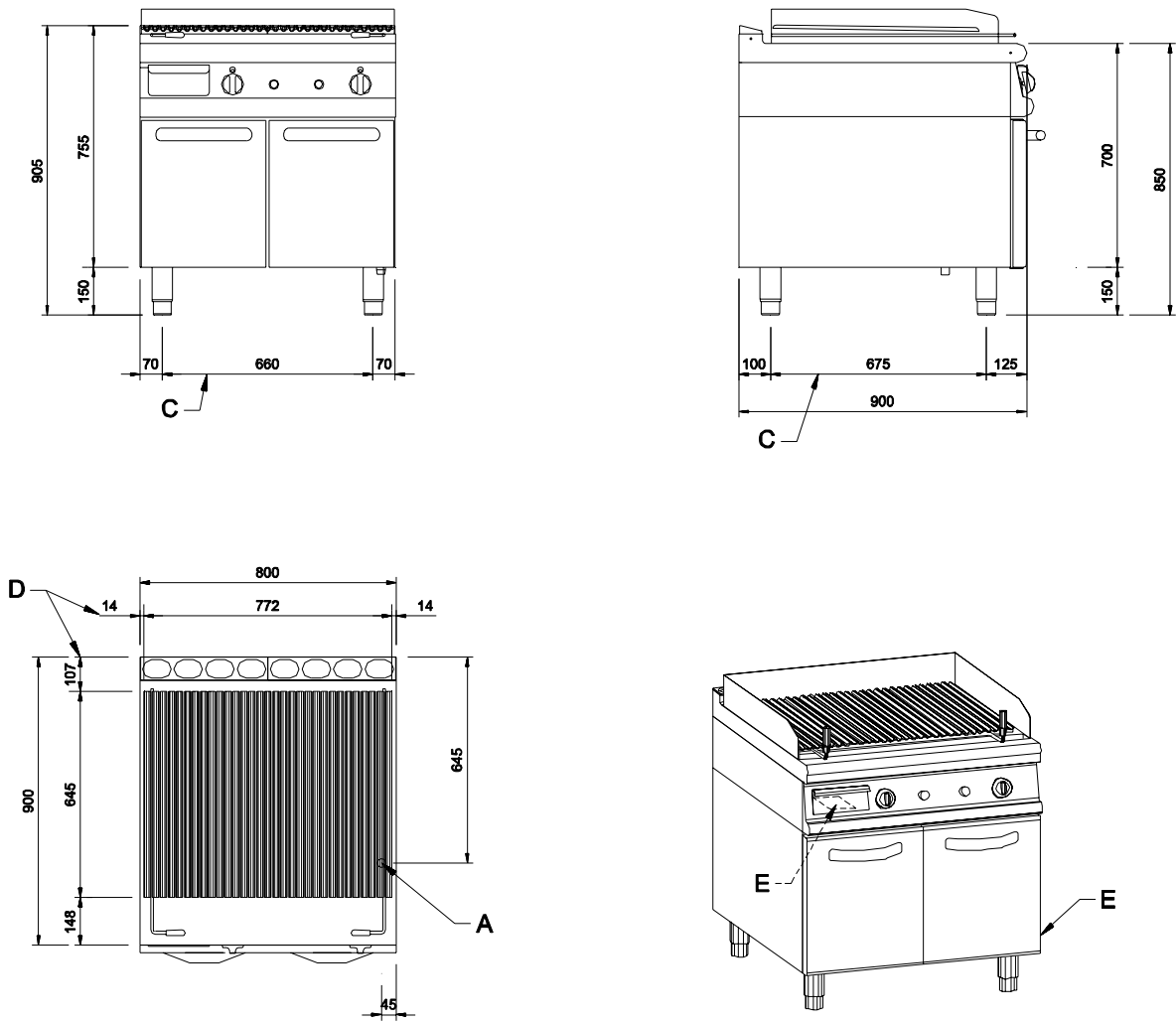
Technical specifications

Installation and Connection Drawing 9GL/G400



	Description
A	Connecting gas supply
C	Distance between feet
D	Rack size
E	Rating plate

Installation and Connection Drawing 9GL/G800



	Description
A	Connecting gas supply
C	Distance between feet
D	Rack size
E	Rating plate

Technical specifications

Specifica	Tipo	Valore
Volumewith package	400TG	0.20 m ³
Volumewith package	800TG	0.40 m ³
Volumewith package	400G	0.40 m ³
Volumewith package	800G	0.75 m ³
Total weight	400TG	70 Kg
Total weight	800TG	100 Kg
Total weight	400G	87 Kg
Total weight	800G	125Kg
Grill rack dimensions	400TG,400G	390x650 mm
Grill rack dimensions	800TG,800G	790x650 mm
Griddle plate area	400TG,400G	0.25 m ²
Griddle plate area	800TG,800G	0.51 m ²
Gas power	400TG,400G	12.5 kW
Gas power	800TG,800G	25 kW
Amount of air necessary for the combustion	400TG,400G	463 m ³ /h
Amount of air necessary for the combustion	800TG,800G	925 m ³ /h
Gas inlet		3/4" GC ISO R7
Kind building		A1

400G=9GL/G400, 800G=9GL/G800, 400TG=9TGL/G400, 800TG=9TGL/G800

