



SERIE 700 / 900

GB CHARCOAL GRILL

INSTRUCTION FOR INSTALLATION, ADJUSTEMENT, USE AND MAINTENANCE

Cod. 827730221

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1 - INSTRUCTIONS FOR INSTALLATION

1.1 Identifying the models

	Serie 700	Serie 900
Charcoal Grill 1/2 M	803136121	803146121
Charcoal Grill 1/1 M	803136141	803146141

1.2 Technical data

The technical data of these solid tops are indicated in the T1 Table.

2 - GENERAL INSTRUCTIONS

Read the instructions of this handbook carefully because they supply important information on installation, use and maintenance safety. Keep this handbook carefully for any further reference of the various operators. The installation, transformation and maintenance of this equipment must exclusively be carried out by qualified installers or by proper companies complying with the safety rules in force.

The Manufacturer declines any liability if these rules are not complied with.

2.1 Installation

After unpacking, check that the equipment is intact. In case of any doubt, do not operate this apparatus and call immediately a professional engineer. Arrange the packing elements far from children, because they can be dangerous. The equipment must definitively be installed in the position it occupies in the kitchen, preferably under an exhausting hood for a proper recirculation of air. The equipment must be installed only in rooms with a good ventilation. Any equipment of the type A1 and B21 must be installed only in rooms with a good ventilation, according to the technical rules in force. An optimum position may be under an exhausting hood that intakes combustion gases and vapours. The installation of any equipment of the type B11 must be carried out in such a way that exhaust gases are sent to a proper system constructed according to the standards in force. The connection stack is supplied separately. Specify the type of installation crossing the proper square: A1 - B11 - B21, of the rating plate (included in the control board). These solid tops can be installed separately, or assembled with other equipment of our line. This equipment is not available in built-in version. The equipment must be positioned at least 10 cm far from any wall surrounding it. In case of fire-proofing, or thermally insulated walls, this distance can also be reduced.

The overall dimensions of the equipment are indicated in the following pages.

2.2 Assembling

Remove the protection film from the outer surfaces of the apparatus. Clean these surfaces from probable residual adhesive using a proper solvent. Level the apparatus turning the proper adjustable feet. In stand-alone version, the range has a width of 40 cm and it must be fixed to the floor with the proper flanges (fig. 6).

2.3 Aligning the equipment (fig. 2)

Operate as follows: Remove the knobs and the control board of the top. Arrange the apparatuses side by side and level at the same height. Fasten the apparatuses with the proper screws, as shown in the fig. 2.

2.4 Connection to the gas pipe network

Before connecting the equipment, consult the gas service company. Insert a cutoff cock before the apparatus, in an easily accessible

position. Make sure that there are no leaks in pipe unions. If this connection has to be carried out in the rear side of the top, remove the respective plug and apply it airtightly onto the frontal connection. Check whether the equipment is prearranged for the feeding gas; if necessary, adapt the apparatus to the type of gas supplied by the gas service, after reading the paragraph 3 carefully. In Denmark, before connecting the equipment to the gas pipe network, screw the nipple supplied with the apparatus, on the feeding ramp

3 - ADAPTING THE SOLID TOP TO OTHER TYPES OF GAS

If the feeding gas is not of the group for which the apparatus is prearranged, transform the equipment through the following operations. Nozzles and rating plates are packed in a proper bag supplied with the equipment.

3.1 Replacing the pilot burner nozzles (fig.4)

Remove knobs and control board. Unscrew the union R and replace the nozzle UP with that indicated in the T2 table. Screw down the union R again.

3.2 Replacing nozzles and air registers (fig.5)

Remove knobs and control board. Unscrew the nozzle U and replace it with that indicated in the T2 table. Unloose the screw V and set the air adjusting bush at the distance "A" indicated in the T2 table. Screw down the screw V tightly and seal it with red paint.

3.3 Replacing the minimum nozzle (fig.1)

Remove knobs and control board. Remove the minimum adjusting screw VM from the gas cock and replace with that indicated in the T2 table.

3.4 Replacing the rating plate of gas

Apply the rating plate indicating the new type of gas onto the equipment thus transformed.

4 - STARTING

4.1 Checking the operation

Start the equipment according to the instructions of use, and check: the correct operation of pilot and main burners. That there are no leaks. The correct operation of room ventilation systems. The efficiency of the exhaust gas system; if necessary, refer to the paragraph 5 "Check of some malfunctions". Whether the data of the rating plate of the equipment correspond to those of the gas pipe network.

Warning: during the operation, take extreme care in handling the hot areas of the outer surface.

4.2 Checking the thermal power

After installing the equipment and adapting it to another gas group or in any maintenance operation, check the thermal power. The thermal power rating is indicated in the T1 table. The equipment operates at the power rating when its nozzles actually correspond to the type of gas supplied and to the operating pressure indicated in the T4 table. As regards the control of feeding pressure, refer to the paragraph 4.3 "Checking the gas feeding pressure".

4.3 Checking the gas feeding pressure

Necessary measuring instrument: pressure gage with minimum accuracy rating of 0.2 mBar. Remove knobs and control board of the cook top. Remove the tight screw of the pipe tap P (see fig. 3) and connect the pipe of the pressure gage to this tap. Carry out the

measurement while the equipment is operating. The measured value must be included within the limits indicated in the T4 table; otherwise, stop the test and call the gas service company. Disconnect the pipe of the pressure gage and screw down the screw of the pipe tap tightly.

5 - CHECK OF SOME MALFUNCTIONS

5.1 The pilot burners show a difficult ignition or they fail to ignite

Piezoelectric lighter, ignition plug or pilot burner cable faulty. Insufficient gas feeding pressure. Nozzle or pipe clogged. The gas cock is faulty.

5.2 Extinction of pilot burner during the operation

The thermocouple is faulty, or it is not properly heated, or not correctly connected to the gas cock. Gas feeding pressure drop. The gas cock is faulty.

5.3 The main burners show a difficult ignition or they fail to ignite

Insufficient gas feeding pressure. Nozzles clogged. The gas cock is faulty.

6 - REPLACING SOME COMPONENTS

N.B.: The sealed components must not be tampered with. After any operation, check that there are no leaks, if necessary.

6.1 Main burner

Remove the grill, the spaahback, the lava stones and the frame for the lava stones. Remove the knob and the control board and substitute the component.

6.2 Pilot burners, gas cock

Remove the knob and the control board. This allows to get the component concerned with the substitution.

6.3 Thermocouple, piezoelectric lighter, spark plug

Remove the knob and the control board. This allows to get the component concerned with the substitution.

7 - USE AND MAINTENANCE

7.1 Warning



This equipment has been designed for professional aims, therefore it must be operated exclusively by trained personnel. It must exclusively be used to cook food; consequently any other use is improper. Before using the charcoal grill for the first time, remove the industrial protection grease washing it with water and alkaline detergent. Before using the appliance, when it is still cold, empty the oilcollecting tray every day. Its installation and possible transformation for other gas group must be carried out by authorized and qualified installers. In case of troubles, turn off the gas cutoff cock installed before the equipment. For any repair, call the authorized After-Sales Service and require only original spare parts. USE - Before switching on the charcoal grill, clean all its surfaces in contact with food, with the utmost care.

ATTENTION!: As far as the lava stone quantity to be used in the grill is concerned, please look at the T5 table.

Not complying with these instructions may seriously compromise the safety of this equipment; the manufacturer declines any liability in case these warnings are not complied with.



7.2 Use of the charcoal grill

The knob controlling the cocks is marked with the following symbols:

- Off
- ★ Pilot burner on
-  Maximum fire
-  Minimum fire

7.3 Lighting the burners

Press and turn the knob to the position ★ and light the pilot burner using the button of the piezoelectric lighter. After lighting, keep the knob pressed for approximately 20 seconds, then release it. In case of extinction of the pilot burner, repeat this operation. The pilot burner can be checked through the lava stones.

Turn the knob to the desired position chosen between  and .

7.4 Extinction of burners

- Switch off the main burner turning the knob to the position ★.
- Switch off the pilot burner pressing and turning the knob to the position ●.

8 - CLEANING AND MAINTENANCE

Wash the surfaces of stainless steel with water and non abrasive detergents, every day; then rinse abundantly and wipe. When cleaning stainless steel, never use detergents with abrasive substances, chips, steel wool, brushes or scrapers of common steel. Clean the floor under the appliance with non corrosive products. Clean every day the flame holes of the burners and remove the possible encrustations. Do not wash the equipment with water jets. When the equipment must not be used for long time, comply with the following instructions: Turn off the gas cock installed before the equipment. Clean with accuracy all the stainless steel surfaces and protect them with a thin layer of white mineral oil which has to be spread with a cloth. Ventilate the rooms periodically.

9 - LIST OF SPARE PARTS

Gas cook, Pilot burner, Main burners, Thermocouple, Knob, Spark plug, Piezoelectric lighter

T1	Serie 700		Serie 900	
	Modelli - Modelle - Models Modèles - Modellen	803136121	803136141	803146121
Q kW	8	16	11	22
Consumo gas**				
G 20 20 mbar m ³ /h	0,85	1,70	1,16	2,33
G 25 25 mbar m ³ /h	0,98	1,96	1,35	2,71
G 25 20 mbar m ³ /h	0,98	1,96	1,35	2,71
G 30 28-30 mbar kg/h	0,63	1,26	0,87	1,74
G 30 50 mbar kg/h	0,63	1,26	0,87	1,74
Tipo - Bauart - Type	A₁	A₁	A₁	A₁
Bauart für DE	A₁	A₁	A₁	A₁
*Connessione gas ISO 7/1 R 3/4 #				

** Consumo gas - Gasverbrauch - Gas consumption - Consommation du gaz - Gasverbruik

* Connessione gas - Gasanschluss - Arrivée gaz - Verbindung

Per installazione in Danimarca occorre avvitare sulla rampa d'alimentazione l'apposito nipplo.

Vor dem Anschluß an die Gasversorgungsanlage, ist es erforderlich, den als Ausstattung gelieferten passenden Nippel auf Versorgungsrampe gas einzuschrauben.

T2

Gas	p mbar	Modelli-Modelle- Models Modèles-Modellen	Serie 700		Serie 900	
			803136121	803136141	803146121	803146141
G 20	20	② Ugelli pilota	27	27	27	27
		③ Ugelli bruciatore	215	2 x 215	255	2 x 255
		① Vite minimo	④	④	④	④
		⑤ A= mm	13	13	13	13
G 25	20	② Ugelli pilota	27	27	27	27
		③ Ugelli bruciatore	230	2 x 230	280	2 x 280
		① Vite minimo	④	④	④	④
		⑤ A= mm	13	13	13	13
G 25	25	② Ugelli pilota	27	27	27	27
		③ Ugelli bruciatore	220	2 x 220	265	2 x 265
		① Vite minimo	④	④	④	④
		⑤ A= mm	13	13	13	13
G 30/G 31	28-30/37	② Ugelli pilota	14	14	14	14
		③ Ugelli bruciatore	145	2 x 145	175	2 x 175
	28 - 30	① Vite minimo	100	2 x 100	130	2 x 130
		⑤ A= mm	40	40	40	40
G 30 G 31	50	② Ugelli pilota	14	14	14	14
		③ Ugelli bruciatore	125	2 x 125	150	2 x 150
	50	① Vite minimo	90	2 x 90	110	2 x 110
		⑤ A= mm	40	40	40	40

① Vite minimo - Kleinsteellschraube - minimum adjusting screw - Vis de réglage minimum

② Ugello pilota - Zündbrennerdüse - Pilot burner nozzle - Injecteur de la veilleuse - Gaspitten pilot

③ Ugello bruciatore - Brennerdüse - Burner nozzle - Injecteur du brûleur - Gaspitten brander

④ Regolato - Geregelt - To adjust - Régle

⑤ A= Regolazione aria primaria - Primärluftabstand - Primary air adjustment - Regulation de l'air - Regeling aanfangslucht

T3	CATEGORIA	TIPO DI GAS ⑥	p mbar
ES - GR - GB IE - IT - PT	II _{2H3+}	G 20	20
		G 30/G 31	28-30/37
DE	II _{2ELL3B/P}	G 20/G 25	20
		G 30	50
		G 31	50
NL	II _{2L3B/P}	G 25	25
		G 30	28 - 30
BE - FR	II _{2E+3+}	G 20/G 25	20/25
		G 30/G 31	28 - 30/37
AT - CH	II _{2H3B/P}	G 20	20
		G 30	50
		G 31	50
LU	I _{2E}	G 20	20
DK - FI - SE	II _{2H3B/P}	G 20	20
		G 30	28 - 30
		G 31	28 - 30
NO	I _{3B/P}	G 30	28 - 30
		G 31	28 - 30

⑥ Tipo di gas - Gasart - Gas group - Typez de gaz - Soort gas

T4

Tipo di gas ⑥	G 20	G 25	G 25	G 30/G 31	G 30/G 31	G 31
p nom mbar	20	20	25	28 - 30	50	37
p min mbar	17	17	20	20	42,5	25
p max mbar	25	25	30	35	57,5	45

T5

	Serie 700		Serie 900	
	803136121	803136141	803146121	803146141
Aria per la combustione Verbrennungsluft m³/h Air for combustion Air pour la combustion	14	28	37	74
Quantità pietra lavica Lavasteinmenge k/g Lavic stones quantity Pierres réfractaires-quantité	7	14	10	20

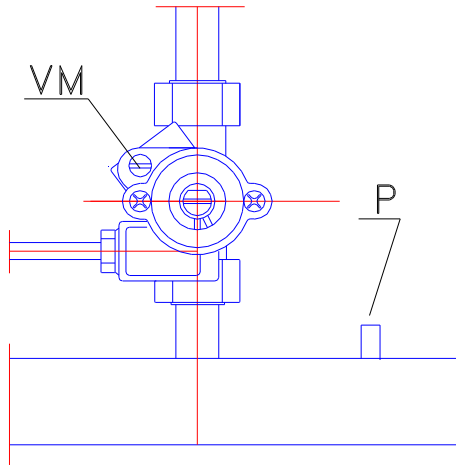


Fig.1 - Abb.1

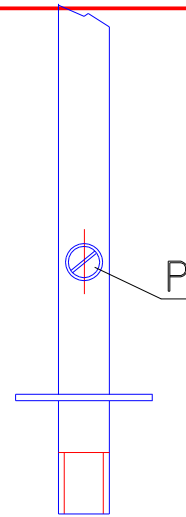


Fig. 3 - Abb. 3

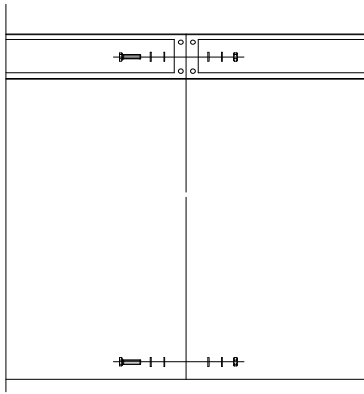


Fig.2 - Abb.2

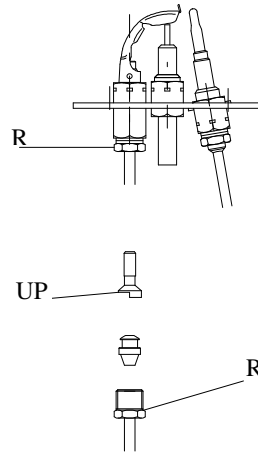


Fig. 5 - Abb. 5

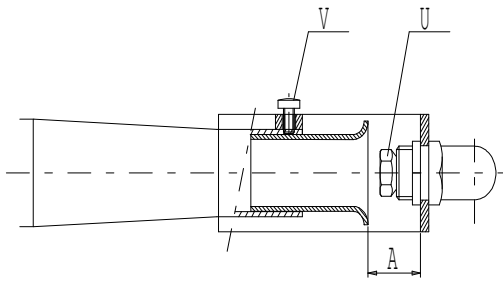
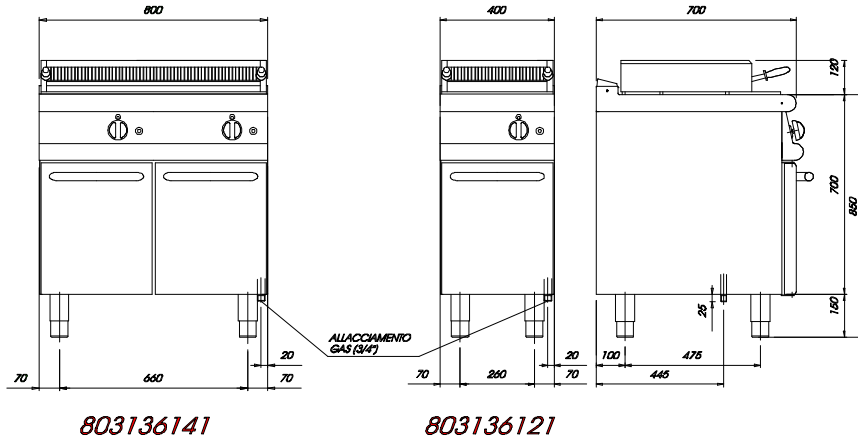


Fig.6 - Abb. 6

SERIE 700



SERIE 900

