

Gas 40, B330, TG - Gas 70, B660, TG



2006301 - 2006601

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Original instruction manual

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Read these instruction manual before using the appliance and keep it available at all times!

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance.

Read this instruction manual before you use the appliance and particularly before you start the appliance to prevent injury or damage. Incorrect use may cause damage.

All important information contained in the operating instructions must be available to the appropriate staff at all time. The operator shall be responsible for their availability.

In addition to the operating instructions, you must comply with the general, legal and other applicable regulations for occupational safety and environmental protection.

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1 Safety

This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



DANGER!

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



WARNING!

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



CAUTION!

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

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1.2 Safety instructions

Safety of Gas Supplied Appliances

- Do not use a gas supplied appliance in the event of a malfunction or damage or in the case of a suspected malfunction or damage. In such a case set the gas control knob(s) to 'O' and close the main gas valve. Contact the service company immediately.
- Regularly conduct tightness checks using suds (a spray for detecting leakages).

Do not use open flame for checking tightness of gas installation!

WARNING!

Danger of suffocating and explosion due to leaking gas!

- When you sense gas odour, observe the following rules:
 - immediately close the gas control knob(s) and the main gas valve;
 - provide for sufficient venting of rooms: open wide all doors and windows;
 - do not light up any open flame, quench flames;
 - do not smoke;

- do not produce sparks, do not actuate any electric switches, do not use phones (irrespective of it being landline phone or mobile phone);
- do not operate any electric appliances in the vicinity of a gas supplied appliance;
- if needed, notify all persons in a building by calling loud and knocking on doors;
- leave building;
- when outside of a building, contact the service company. If it is impossible to precisely locate gas leak, immediately phone fire fighters and notify gas supplier.

Flammable Materials

- Never use the appliance near flammable or easily combustible materials (e.g.: petrol, spirit, alcohol). High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- Use the appliance only with materials designed to this end and with correct temperature settings. Materials, food products and left-overs of food products remaining in the appliance may catch fire.
- To avoid fire hazard, clean the appliance regularly.
- Never leave the appliance unattended, especially when cooking with fats or oils as they may cause fire.
- Close the gas shut-off valve should the fire emerge. Never put the flame out with water; to suppress fire, use a lid or a fire-blanket. Following extinction of fire, ensure sufficient fresh air inflow.

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Hot Surfaces

- Surfaces of the appliance become hot during operation. Burning hazard! High temperature remains for some time after switching the appliance off.
- Do not touch any hot surfaces of the appliance. Use the provided handling elements and holders.
- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.

Operator's responsibility

The operator is responsible for complying with the currently applicable laws, regulations, ordinances and existing national regulations on accident prevention, environmental protection, as well as the internal operation, operating and safety instructions that apply at the respective installation site.

Obligations of the operator:

Safety

- Operate the appliance and its components only in a technical condition that does not raise any objections, with functional protective and safety elements.
- Prepare risk assessment at work positions.
- Provide instruction and regular staff training. Pay special attention to and observe the section concerning safety and any safety hints.
- Provide suitable personal protective equipment (PPE)
- Observe the intervals of maintenance and cleaning.
- Document training/instructions, replacement of components.

Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

Operating Personnel

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

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Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.

1.3 Intended Use

This appliance is only intended for use described in the operating instructions, with the supplied and approved components.

Any other use is considered against the intended purpose. The manufacturer shall not be liable for any damage due to unintended use. In such cases the responsible party shall only be the user/operator.

The following is an intended purpose:

- Grilling of meat, fish and vegetables.

The appliance is intended for professional use only.

1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

- Grilling of unsuitable food products.

2 General information

2.1 Liability and Warranty

The appliance was built in accordance with the current state of the art and recognized technical safety principles. Nevertheless, during its use, there may be a threat to the health and life of the user or bystanders, or the danger of damage to the device or other assets. Warranty and liability claims for personal injury/property damage as well as defects at work are excluded if they can be attributed to one or more of the following causes:

- Use against the intended purpose
- Failure to follow/disregard the instructions and all related information
- Unauthorized structural or technical changes to the device
- Engaging insufficiently trained and insufficiently qualified personnel
- Operation with defective or incorrectly installed safety and protective devices
- Inadequate maintenance or cleaning
- Faults not fixed
- Use of prohibited media, cleaning agents, etc.
- Use of unauthorised spare parts
- Errors in operation or other misuse
- Disasters caused by foreign objects or force majeure
- Destruction of the type plate and stickers relevant for operation and safety

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2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

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When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

4 Technical Data

4.1 Technical Specifications

Name:	Lava rock grill, Gas 40, B330, TG
Art. No.:	2006301
Material:	stainless steel
Grill surface dimensions (W x D), in mm:	312 x 483
Number of grill surfaces:	1
Number of heating zones:	1
Quantity of lava stone granulate, in kg:	1
Connected load:	4 kW
Dimensions (W x D x H), in mm:	330 x 625 x 310
Weight, in kg:	21,4

Name:	Lava rock grill, Gas 70, B660, TG
Art. No.:	2006601
Material:	stainless steel
Grill surface dimensions (W x D), in mm:	312 x 483
Number of grill surfaces:	2
Number of heating zones:	2
Quantity of lava stone granulate, in kg:	2
Connected load:	8 kW
Dimensions (W x D x H), in mm:	660 x 570 x 282
Weight, in kg:	40,6

Version / Characteristics

- Type: table-top appliance
- Supply type: gas
- Gas type:
 - natural gas E
 - propane nozzles included
- Ignition type: piezoelectric ignition
- Grill grate type: V grate (for meat)
- Height regulation of grill grate
- Grease collection container, removable
- The set includes: lava stones for initial filling

We reserve the right to implement technical modifications

4.2 Functions of the Appliance

Lava rock grill is intended for grilling appropriate foods directly on the grill surface.

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Lava rock grill has the following advantages over a charcoal grill: lava stones retain heat and provide for energy savings; fuel is consumed economically; grilled foods are prepared almost without any smoke produced.

Gas pressure table

Type of equipment	Rated connection pressure (mbar)	Gas pressure (mbar)	Countries
I _{2E}	20	G20	DE-LU-PL-RO
I _{2ELL}	20, 20	G20, G25	DE
I _{2E+}	20/25	G20/G25	BE-FR
I _{2H}	20	G20	AT-BG-CH-CZ-DK-HR-EE-ES-FI-GB-GR-IE-IT-LT-LV-NO-PT-RO-SE-SI-SK
I _{2L}	25	G25	NL
I _{2Ls}	13	G2.350	PL
I _{2Lw}	20	G27	PL
I _{3B/P}	30	G30	BG-CY-CZ-DK-HR-EE-FI-GR-HU-IT-LT-LV-MT-NL-NO-RO-SE-SI-SK
	37	G30	PL
	50	G30	AT-DE-HU
I _{3P}	37	G31	CH-CZ-ES-GB-GR-IE-RO-SI-SK
I ₃₊	28-30/37	G30	BE-CH-CY-CZ-EE-ES-FR-GB-GR-IE-IT-LT-LV-PT-SI-SK
II _{2E3B/P}	20,50	G20, G30	DE
II _{2ELL3B/P}	20, 20, 50	G20, G25, G30	DE
II _{2E+3+}	20/25, 28-30/37	G20, G30	BE-FR
II _{2E+3P}	20/25, 37	G20, G30	BE-FR
II _{2ELwLS3B/P}	20, 20, 13 37	G20, G27, G2.350, G30	PL

Type of equipment	Rated connection pressure (mbar)	Gas pressure (mbar)	Countries
II _{2H3B/P}	20, 30	G20, G30	BG-CZ-DK-HR-EE-FI-GR-IT-LT-LV-NO-RO-SE-SI-SK
	20, 50	G20, G30	AT-DE
II _{2H3P}	20, 37	G20, G31	CH-CZ-EE-ES-GB-GR-IE-IT-LT-LV-PT-SI-SK
II _{2H3+}	20, 28-30/37	G20, G30	CH-CZ-EE-ES-GB-GR-IE-IT-LT-LV-PT-SI-SK
II _{2L3B/P}	25, 30	G25, G30	NL
	25, 50	G25, G30	NL
II _{2HS3B/P}	25, 25, 30	G20, G25.1, G30	HU

Tab. 1

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Nozzles/ gas consumption

Model Burner	Nozzle	12.8 kWh/kg G 30/G 31 PROPANE/B UTAN 28–30 mbar	12.8 kWh/kg G 31 PROPANE 37 mbar	12.8 kWh/kg G 30/G 31 PROPANE/B UTAN 50 mbar	9,45 kWh/m ³ G 20 NATURAL GAS 20 mbar
2006301 4 kW	1/100	93	93	77	135
	Consumption	0,546 kg/h	0,546 kg/h	0,546 kg/h	0,74 m ³ /h
2006601 2x4 kW	1/100	2x93	2x93	2x77	2x135
	Consumption	1,092 kg/h	1,092 kg/h	1,092 kg/h	1,48 m ³ /h

Tab. 2

4.3 List of Components of the Appliance

2006601

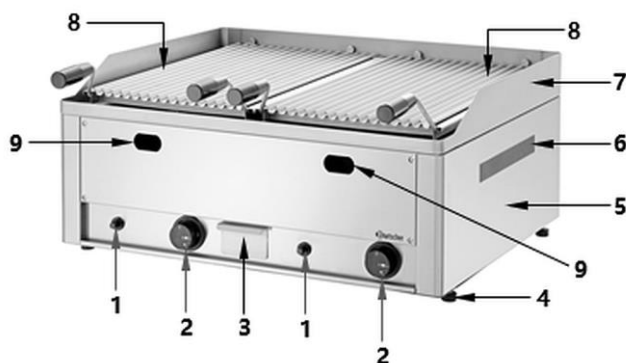


Fig. 1

2006301



Fig. 2

1. Piezoelectric ignition button
2. Control knob
3. Grease collection container
4. Feet (4x)
5. Housing
6. Ventilation openings
7. Splash guard
8. Grill grate with 2 handles (removable)
9. Burner sight glass

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5 Installation Instructions

5.1 Installation



CAUTION!

Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

NOTE!

The manufacturer disclaims all liability and provides no warranty for damages, which may be attributed to non-observance of regulations or incorrect installation.

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Place of Installation

- This appliance are A1 type appliances, which means that they do not have to be connected to a fume extraction system. In order to provide venting in the place of installation, follow indications included in DVGW G631 data sheet.
- Place the appliance in a well-ventilated room, under a fume extractor, if possible, in order to eliminate fumes or odours generated when food is prepared (see DVGW G631 data sheet).
- A room, in which the appliance is installed, should contain the amount of air necessary for burning gas according to regulations in force. For proper burning, the required fresh air inflow may not be lower than 2 m³/h per kW of appliance's rated power (see appliance's rated plate). Additionally, accident prevention regulations should be observed.
- Make sure that there are no objects near or under the appliance that may restrict the amount of air necessary for burning.
- Before placing the appliance, check the dimensions and exact position of gas connections.

Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



CAUTION!

Choking hazard!

Prevent children from accessing packaging materials, for instance: plastic bags and EPS elements.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels affixed to the appliance.
- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- When selecting the installation site, please consider the following items:
 - The mounting surface must be even, sufficiently load-bearing, waterproof, dry and resistant to high temperatures.
 - Make sure that the designated escape routes are clear.
 - Ensure a stable position.
 - Allow sufficient space for work, maintenance and cleaning.
 - Leave the supply and exhaust air vents, if any, free.
 - Comply with applicable technical and building regulations.
- Screw 4 feet in.
 - To level the appliance, you may adjust the height of feet.

IMPORTANT!

Never use the appliance without feet.

- Maintain sufficient clearance from table edges. The appliance might turn over and fall down.

- Never place the appliance directly next to walls, furniture, or other objects made of flammable materials. Maintain minimum clearance of 100 mm between side and rear walls and the said objects and walls.
- If keeping the minimum clearance is not possible, walls should be isolated with non-combustible, thermo-insulation materials (e.g., films made of heat resistant materials, which may sustain temperature of at least 90°C). Follow fire protection regulations in force.

Connection to gas installation

- Before making the connection to gas installation, make sure that the appliance is set to gas and pressure is available in the installation location (see rating plate on the appliance and packaging). If factory default settings do not match, the appliance must be adapted to the available gas type (section '**Resetting to Other Type of Gas / Required Adjustments**').
- The attested gas shut-off valve must be installed in an easily accessible location between the gas supply installation and the appliance, so that, if needed, gas supply may be cut off at any time.
- Check if the gas cylinder (if it is included) is correctly set up and secured, and if it is located in a dry place.
- Connect the appliance to the gas mains, using rigid connection tubes or flexible steel hoses, the cross-section of which is suitable for the respective rated power and length.
- Only use connection pipes with a diameter at least as large as the diameter of the appliance's gas connection. Gas connection stub is found at the back of the appliance.
- Make sure that flexible hoses do not run on or near hot surfaces, are not subject to stress or pressure and do not come into contact with sharp edges or other objects that could damage the tube.
- Once the device is connected, all connection points between the plant and the device must be subjected to a leak test. Use a leak detection spray or non-corrosive foaming agent for this purpose. Connection points should be covered with an agent — no air bubbles must form. Also check the gas cut-off valves.

WARNING!

Do not use open flames for leak testing!

Checking the gas pressure and nominal heat load

- With first installation, the gas installation technician must verify the appliance's nominal heat load, as well as conduct maintenance, and, if needed, adjustment to other type of gas.
- DO NOT attempt to increase the power nor nominal heat load specified by the manufacturer.
- Check the nominal heat load with the gas meter and a stopwatch. Measure the exact amount of gas flowing per unit of time that the device consumes at maximum power.
- Compare the measured value with data on consumption in section '**Technical specifications**', Table 2. Admissible deviation is $\pm 5\%$.

Connection for liquefied petroleum gas systems

ATTENTION!

Please note that our devices are designed for commercial use, so they should always be used with a 2-stage gas regulator.

For devices intended for indoor use, the gas regulator must be equipped with a pressure gauge.

In addition, the use of hose rupture protection is required.

The connection may only be made by a qualified professional.

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Resetting to another type of gas / necessary adjustments

The appliances are set to the following gas type:

Natural gas H

Check the type of the supplied gas in the country of installation, and, if needed, reset the appliance to another gas type.

Tables 1 and 2 in section '**Technical specifications**' provide, depending on the country of installation:

- what gas types may be used to power the appliance;
- nozzles and settings for each gas type that is used.

The number provided in Table 2 for proper nozzles is stamped on the nozzle body.

In order to adapt the appliance to the type of gas with which it can be operated effectively, take the data from Table 2 and perform the following actions:

- Replace the main burner's nozzle (2, Fig. 3)
- Place a suitable sticker on the appliance indicating the new type of gas supply. Nozzles and stickers are included in the scope of delivery.

Replacement of the main burner's nozzle

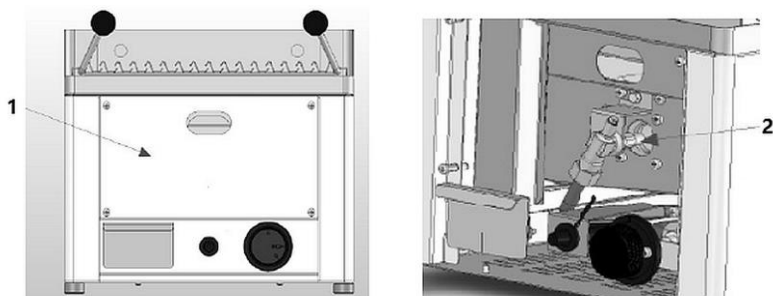


Fig. 3

1. Unscrew the front cover screws (1).
2. Remove the front cover (1).
3. Remove the the main burner's nozzle (2).
4. Replace the nozzle with a nozzle suitable for the selected gas type. Take into account the data in Table 2

EN The suitable nozzles are included in the scope of delivery.

HINT!

You do not need to adjust (correct) the air supply of the main burner.

5. Use the screws to reattach the front cover to the appliance (1).
6. To end with, replace the old rating plate with a new one, included in the scope of delivery, and containing the amended data and indication of the new gas type.

Flame adjustment at reduced power (ECO)

The flame is adjusted to the minimum power (ECO) by means of a screw located in the control knob housing next to the shaft.



Fig. 4

To adjust the flame, proceed the following way:

- Remove the control knob by pulling it towards you;
- Next to the control knob shaft is the adjustment hole (a).
- Adjust the flame to reduced power with a small flat head screwdriver

Functional check

- Before test-running, install the appliance in a well ventilated room and remove any flammable materials from its vicinity.
- Before starting, carry out a leak check using soap suds. Cover the connections and pipe fittings with soap suds. Leaks are visible by the formation of bubbles at connectors and pipe connections. Another method involves observation of the gas meter. No reaction on the gas meter indicates that there are no gas leakages.

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CAUTION!

Do not use open flame for checking tightness of gas installation!

- Start the appliance. Follow indications in section '**Starting the appliance**'.
- Check the appliance for gas tightness (see DVGW data sheets, TRGI/TRF).
- Check the ignition and flame of the main burner.
- Check the flame on minimal power (ECO).
- Check if the burner flame reaches the thermoelement, and the flame colour is blue.

6 Operating Instruction

Indications for the User

- Read carefully this instruction manual. It contains important indications for installation, usage and maintenance of the appliance.
- Before operating the appliance, make sure that its condition is flawless and that it is located in a well ventilated room.
- Always strictly observe the following safety precautions:
 - Check if there are no objects near or under the appliance that may restrict the amount of air necessary for burning.
 - Never cover ventilation and discharge openings in the appliance.
 - If the malfunction persists, do not use the appliance and order gas installation technician's visit.
 - Any manipulation with the appliance, assembly or maintenance work may be performed exclusively by the authorized service personnel.
 - The user is authorized to perform only everyday routine cleaning to maintain the device in a good condition.
 - The appliance should be used solely for grilling of suitable food products; do not use it for any other purposed. The use against the intended purpose may lead to severe injury or damage caused by, for example, high temperatures and fire, etc.
 - Never leave the operating appliance without supervision.
 - If the appliance is not to be used any more, rotate the gas controller(s) to OFF position and close the gas shut-off valve in the gas line.

6.1 Operation

Warning indications



WARNING!

Risk of burning!

During operation, the housing and grill surface become very hot and remain hot for a while after switching the appliance off.

Do not touch the appliance.

Use only designated control elements to control the appliance.

Use suitable barbecue utensils for placing and removing grilled products.

The grease collection container and its contents are very hot.

Empty the grease collection container only when it has cooled down.

Fire hazard!

Never place any kitchen utensils, towels, paper, etc., on the grill surface during operation.

Never place any plastic nor any other dishes on the grill surface.

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Preparation of the appliance

1. Before use, clean the appliance, observing instructions in section 6 'Cleaning'.
2. Dry the appliance thoroughly.
3. Before starting the appliance, place the grease collection container in the opening provided under the grill surface.



4. Place the grate on the appliance.
5. Place 1 kg of lava stones in each heating zone.
6. Distribute lava stones evenly on the grate.

Lava stones have a diameter of min. 25 mm to max. 30 mm, at max. length of 50 mm, with a tolerance of +/- 5%.



ATTENTION!

Never exceed the specified amount (1 kg per heating zone) when filling the lava rock grill.

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7. Fix the grill grate.

Starting the appliance

The **2006301** appliance is equipped with 1 heating zone. The **2006601** appliance is equipped with 2 heating zones and respective separate control elements, with which the heating zones may be used and set-up separately. Each time, the below description pertains to one grill surface.

Control elements

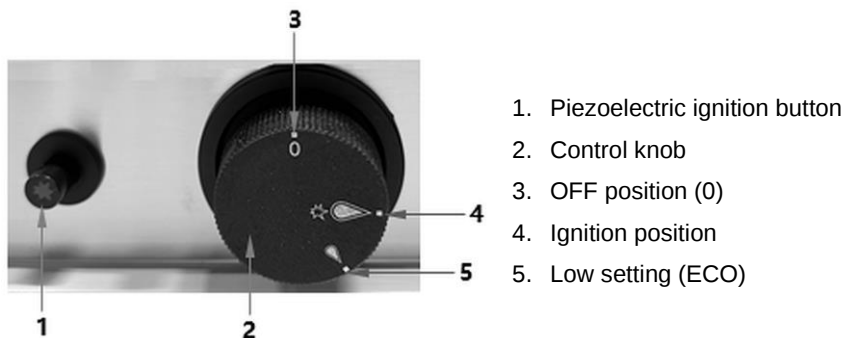


Fig. 5

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Switching the ignition burner on

1. Turn the control knob (2, Fig.5) to ignition position (4).
2. Press the control knob (2) and keep it pressed.
3. Press the piezoelectric ignition button repeatedly (1) until the main burner is ignited.

You can see the ignition flame through the opening on the front.

4. Keep the control knob (2) pressed down for several seconds until the thermal fuse is warm.
5. Then release the control knob (2).

If the ignition flame is out, repeat the process.

Setting low power

1. To set the device to a lower power, turn the control knob (2) to 'ECO' position (5).

Switching the appliance off

1. To switch the appliance off, turn the control knob to '0' position (3).

Food preparation

1. Heat the grill surface up to the temperature selected for a given food.
2. Prepare products for grilling.
3. Place them one by one on the grill surface of the appliance.

During grilling, the grease and residues are drained through the grease drain opening to the grease collection container.

4. Check the grease collection container regularly.
5. Empty the grease collection container when the operation is finished and the appliance has cooled down.
6. Observe grilled products during the grilling process.
7. Rotate grilled products in the meantime.

The lava stones retain heat, so the grilled products may be kept warm longer.

8. Remove grilled and ready products from the work surface, using suitable barbecue utensils (grill tongs, grill fork, etc.).
9. When the grilling process is finished and the appliance is no longer used, turn the control knob to '0' position.
10. Close the gas shut-off cock.

7 Cleaning and Maintenance

The operator must ensure that the device and its safety components are kept in good condition. Control and safety systems should be checked for their effectiveness.

Maintenance, cleaning and repairs must only be carried out by suitably trained and specialised personnel.

If the safety devices need to be removed for maintenance, cleaning and repair, they should be reinstalled immediately after completion and their function should be checked.

All maintenance and cleaning work must be carried out in accordance with the operating instructions at the specified intervals.

7.1 Safety Instructions for Cleaning

- Close the gas supply valve before cleaning.
- Leave the appliance to cool down completely.
- Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed objects may damage the appliance.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

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7.2 Cleaning

1. When the grilling process is finished and the appliance has cooled down, clean the appliance thoroughly.
2. Using an appropriate cleaning scraper to this end, move grilling left-overs from the grilling surface over the grease drain opening and down to the grease collection container.
3. Remove the grill grate(s).
4. Remove protective metal sheet(s) from gas burners.
5. Clean the grill grate(s) and protective metal sheet(s), using a soft cloth and a neutral cleaning agent.
6. Rinse a few times with fresh water to remove all traces of the cleaning agent.
7. Rinse a few times with fresh water to remove all traces of the cleaning agent.
8. Remove the grease collection container and empty it.
9. Clean the grease collection container with warm water, a mild cleaning agent and a soft cloth or sponge.

10. Rinse in fresh water.
11. Wipe the housing and control elements of the appliance with a soft cloth soaked in warm water and a mild cleaning agent.
12. Finally, thoroughly dry all washed surfaces and detachable elements of the appliance.
13. Refit the removed elements back in the appliance.
14. Use food oil to apply a thin protective layer onto the grill grate(s).

7.3 Maintenance

We recommend to order the maintenance of the appliance with the qualified and authorised maintenance technician at least twice a year.

Perform the following maintenance works:

- Operation verification of the available control elements and protective devices;
- Verification of the flame;
- Verification of the ignition;
- Verification of the flame's safety;
- Verification of functions.

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Cleaning Performed by the Maintenance Technician

At least twice a year, have the authorised maintenance technician perform the cleaning of the appliance's interior.

8 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. The works may only be performed by suitably qualified technical personnel.

When malfunction cannot be removed, contact the technical service. In such a case, provide article number, model and serial number. You will find this information on the rating plate.

Malfunction	Possible cause	Solution
The main burner does not switch on	Insufficient gas supply pressure	Check gas supply
	Clogged line or nozzles	Contact the service company
	Damaged control knob	Contact the service company
The main burner does not stay on or goes out when the control knob or piezoelectric ignition button is released	The thermoelement is incorrectly connected to the control knob	Contact the service company
	The thermoelement is damaged or insufficiently heated up by the ignition burner	Repeat the ignition process
	Damaged control knob	Contact the service company
	The control knob was not pressed down long enough.	Press and keep the control knob pressed for about 20 seconds
	Damaged gas fittings	Contact the service company
Heating power output control is not possible	Damaged control knob	Contact the service company

9 Disposal

Gas Appliances

At the end of the appliance's operational life cycle, dispose of the appliance, observing national and local regulations. To this end, we recommend contacting a professional company or a proper unit of the local authorities, responsible for utilisation.

Before disposing of the appliance make sure that the appliance cannot be restarted to prevent any abuse and related risks, and then deliver it to the local collection point.