

900 G400 - 900 G800



2994521 - 2994631

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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.

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:

- 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.

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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.

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 Residual Risks

Residual Risks	Dangerous situation	Warning
Danger of slipping or falling	User may slip on the floor due to the presence of water or dirt.	Wear non-skid safety shoes when using the device.
Burn	Operator is deliberately touches the machine components. Operator is deliberately touching hot substances (oil, water, steam, ...).	
Danger of falling	Operator performs actions on the upper part of the device using inappropriate aids (e.g. a ladder with rungs or climbs the device).	Do not work on the top of the device with unsuitable aids (e.g. ladders with rungs or by climbing on the device).
Danger of the load tipping over	Moving the device or its elements with inappropriate aids.	Appropriate lifting aids or equipment must be used when moving the device or its packaging.

Safety

Residual Risks	Dangerous situation	Warning
Chemicals	Operator is dealing with chemicals (e.g. cleaners, descaling agents, etc.)	Appropriate precautions should be taken. Always follow the instructions on the safety data sheets and labels for the products you use. Use personal protection measures recommended in the safety data sheets.
Danger of injury	There is a risk of injury during maintenance work if you touch the internal parts of the machine frame.	Maintenance work may only be performed by qualified personnel, equipped with appropriate personal protective equipment (cut-resistant protective gloves, forearm protectors).
Danger of crushing	The personnel may crush their fingers or hands when moving parts.	Maintenance work may only be performed by qualified personnel, equipped with personal protective equipment.
Ergonomics	Operator works on the device without using the necessary personal protective equipment.	Operator working on the device must use personal protective equipment.

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1.4 Personal Protective Equipment

Phase	Safety clothing	Safety footwear	Gloves	Eye protection	Hearing protection	Respiratory tract protection	Head protection
							
Transport		X					
Moving		X					
Unpacking		X					
Assembly		X					
Standard usage	X	X	X (*)				
Settings		X					
Standard cleaning		X					
Special cleaning		X	X				
Maintenance		X	X (*)				
Dismantling		X					
Disposal		X					

X	Personal protective equipment provided
	Personal protective equipment is available or must be used if required
	Personal protective equipment not provided

* Gloves intended for standard usage and maintenance works must be resistant to high temperatures to protect operator's hands when the operator touches hot elements of the appliance or hot substances (oil, water, steam, etc.).

1.5 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.

1.6 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.

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

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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

Model / Properties

- Series: 900
- Type: Free-standing unit
- Operating mode: Gas
- Gas type:
 - Natural gas H | LPG nozzles (50 mbar) are included
- Ignition type: Piezo ignition
- Type of grid: V-rack (for meat)
- Height-adjustable grid: yes
- Sub-counter unit type: open
- Height-adjustable feet: yes
- Height-adjustable from 855 mm to 900 mm
- Including:
 - Lava stones for 2994521: 2 x 7 kg | for 2994631: 3 x 7 kg
 - 1 or 2 Grease collection tanks, removable

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Subject to technical changes!

Technical Data

Designation:	Lava stone grill 900 G400
Item number:	2994521
Material:	CNS 18/10
Number of heating zones:	1
Number of grills areas:	1
Grilling surface dimensions (W x D) in mm:	380 x 590
Filling quantity lava stones in kg:	7
Power:	15 kW
Base dimensions (W x D x H) in mm:	340 x 830 x 375
Dimensions (W x D x H) in mm:	400 x 900 x 900
Weight in kg:	51,7

Designation:	Lava stone grill 900 G800
Item number:	2994631
Material:	CNS 18/10
Number of heating zones:	2
Number of grills areas:	1
Grilling surface dimensions (W x D) in mm:	780 x 590
Filling quantity lava stones in kg:	14
Power:	30 kW
Base dimensions (W x D x H) in mm:	740 x 830 x 375
Dimensions (W x D x H) in mm:	800 x 900 x 900
Weight in kg:	86,2

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Gas pressure table

Destination country	Categories	Supply pressures
AL	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
AT	II2H3B/P	G20=20 mbar
		G30/G31=50 mbar
BE	II2E+3+	G20/G25=20/25 mbar
		G30/G31=28-30/37 mbar
BG	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
CY	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
HR	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
DK	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
EE	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
FI	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
FR	II2E+3+	G20/G25=20/25 mbar
		G30/G31=28-30/37 mbar
DE	II2E3B/P	G20=20 mbar
		G30/G31=50 mbar
GR	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
IE	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
IS	I3B/P	G30/G31=30 mbar

Technical Data

IT	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
LV	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
LT	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
LU	I2E	G20=20 mbar
MK	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
MT	I3B/P	G30/G31=30 mbar
NO	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
NL	I3B/P	G30/G31=30 mbar
	II2EK3B/P	G20=20 mbar
		G25.3=25 mbar
		G30/G31=30 mbar
PL	I2E	G20=20 mbar
PT	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
GB	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
CZ	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
RO	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
	II2E3B/P	G20=20 mbar
		G30/G31=30 mbar
SK	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar

	II2H3B/P	G20=20 mbar
		G30/G31=50 mbar
SI	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
ES	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
SE	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
CH	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
	II2H3B/P	G20=20 mbar
		G30/G31=50 mbar
TR	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
HU	I3B/P	G30/G31=30 mbar

Tab. 1

Nozzles and settings

Burner	Gas type	Pressure (mbar)	Main burner nozzle	Pilot burner nozzle	Primary air regulation (mm)	Bypass adjustment (mm)
15 kW	G30/G31	30/37	205L	14	14	1.15
	G30/G31	50	180L	14	14	1.0
	G20	20	295L	27	14	Reg.

Tab. 2
Gas consumption

Item no.		2994521	2994631
Nominal heat output $\sum Q_n$	kW	15.0	30
Burner		1	2
Total gas consumption			
G20 natural gas	m ³ /h	1.58	3.16
G25 natural gas	m ³ /h	1.84	3.69
G30 Liquefied petroleum gas	kg/h	1.18	2.36

Tab. 3

4.2 Functions of the Appliance

The 900 series lava stone grill is designed for grilling suitable food directly on the grill surface and has been specially developed for large capacities and maximum robustness.

The lava stone grill offers the following advantages over a charcoal grill: the heat storage of the lava stones saves energy, fuel consumption is economical and the preparation of the food is virtually smoke-free.

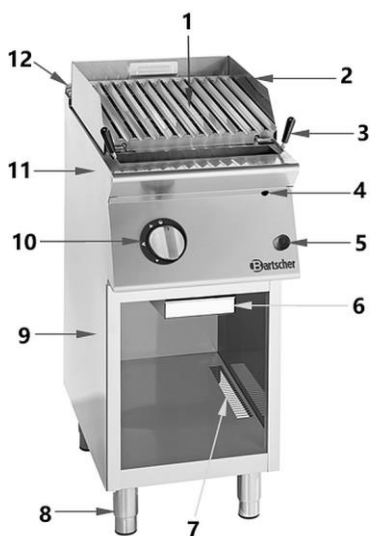
4.3 List of Components of the Appliance

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1. Grill rack (removable)
2. Splash protection
3. Handles Grill grate lifting system (2x)
4. Burner viewing hole
5. Piezo ignition button
6. Grease collection tank
7. Ventilation openings in the base
8. Feet (4x)
9. Base
10. Rotary control
11. Housing
12. Ventilation chimney

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.

Place of Installation

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- 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.

- The appliance must be transported in its packaging on the enclosed wooden pallet to the installation site using lifting equipment.
- During transport, all precautions must be observed to prevent the appliance from tipping over.

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.
- The appliance is designed to be installed in closed rooms and may not be used in open air nor subject to any weather conditions.

Installation Instructions

- Never place the appliance directly next to walls, furniture, or other objects made of flammable materials.
- Keep a distance of at least 200 mm from the surrounding walls and other objects.
- If keeping the minimum distance is not possible, the walls should be isolated with non-combustible, thermal insulation materials (e.g., films made of heat resistant materials, which may sustain wall temperature within the permissible safety limits (up to 60°C)). Take into account the applicable fire protection regulations.

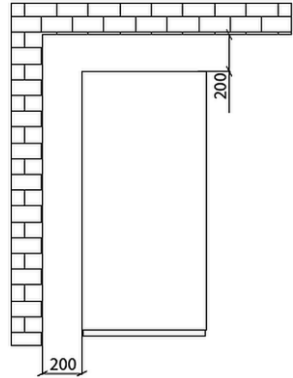


Fig. 1

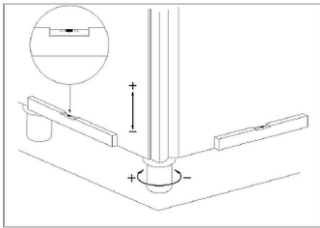


Fig. 2

- Unconditionally, the appliance must be level.
- Compensate for smaller unevennesses of flooring in the place of installation through screwing in and out of the height-adjustable feet.
- Use a spirit level as shown in Fig. 2.

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Potential Equalization System

- The appliance must be integrated into an equipotential bonding system; the performance of the system must be checked pursuant to the requirements of applicable regulations.
- A terminal is available for connection; it is located at the bottom of the frame and marked with the  symbol (attached to the side). A cord with a minimum cross-section of 10 mm² must be connected to this terminal.

Smoke extractor

The appliance must always be installed under an extractor hood.

Follow the instructions below to ensure proper installation:

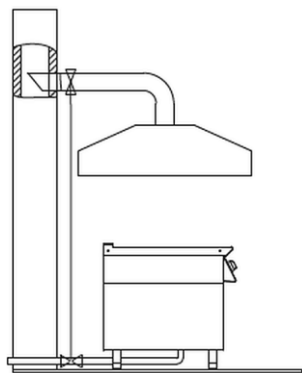


Fig. 3

- The required fresh air inflow for proper burning may not be lower than 2 m³/h per kW of appliance's rated power (see the rating plate);
- The gas supply must be monitored directly by this system and interrupted as soon as the power drops below a certain value;
- The gas supply can only be resumed manually;
- The end of the outlet pipe of the appliance must be mounted within the primary inlet opening of the hood. (Fig. 3).

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5.2 Gas Connection

Connection to gas installation

- Before connecting, check the rating plate to ensure that the appliance has been tested and approved for the type of gas available to the user.
- Make sure that the nozzles fitted to the appliance are suitable for the type of gas available.
- Use the data on the rating plate to verify that the capacity of the pressure reducer is sufficient to power the unit.
- If factory default settings are not suitable, the appliance must be adapted to the available gas type (see section **“Resetting to other type of gas / required adjustments”**).
- Avoid mounting a cross-sectional reducer between the pressure reducer and the appliance.
- To guarantee optimal operation of the appliance, we recommend that you install the gas filter upstream the pressure regulator.

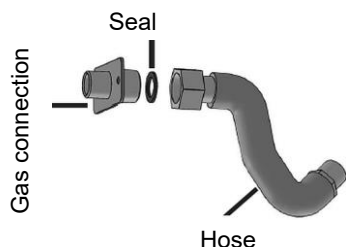


Fig. 4

- Connect the appliance to a special gas pipe with an inner diameter of at least 16 mm for G 1/2" connections and an inner diameter of at least 20 mm for G 3/4" connections.
- The connecting element should be made of metal. The line can be made of a pipe or a hose.

- Make sure that flexible pipes/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 line.
- Use fixing clamps and gaskets suitable for the installation.
- Install shut-off valves or gate valves with an inner diameter not less than the diameter of the supply line specified above.
- 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.
- Once the appliance is connected, check all connection points between the installation and the appliance for leaks. Use a leak detection spray or non-corrosive foaming agents for this purpose. Connection points should be covered with the agent — no air bubbles must form. Also check the gas cut-off valves.

WARNING!

Never use open flames for leak testing!

Checking the rated heat output

- The rated heat output must be measured during new installation, during every maintenance procedure and whenever switching to a different type of gas.
- This measurement can be carried out using a litre counter or a stopwatch according to the volume method.

Gas type	Pressure in mbar	
	NOM	MIN
G20 Natural gas	20	17
G30/31 Liquefied petroleum gas	28-30/37	20/25

The appliance must be supplied with one of the gas types whose Properties and pressure correspond to the specifications in Table 1.

Table 4

Gas pressure check

The supply gas pressure must be measured at the pressure outlet (Figs. 5, 6) after removing the screw plugs.

Use a flexible hose, connect a measuring device to the pressure measuring point (e.g. a liquid pressure gauge with a minimum resolution of 0.1 mbar) and measure the inlet pressure while the device is running.

The pressure value must not be below the value specified in Table 4.

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Fig. 5

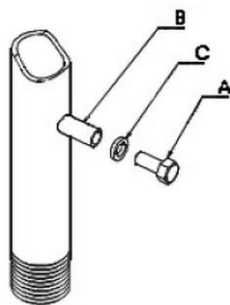


Fig. 6

ATTENTION

If the gas supply pressure is not correct, the device must be shut down and the measuring device disconnected.

Insert the washer and tighten the screw plug on the pressure connection.

Contact your local gas supply company to have the system checked.

Resetting to another type of gas/ necessary adjustments

The appliances are set to the following gas type:

Natural gas, type H (20 mbar)

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 nozzle,
- replace the ignition burner nozzle,
- set the primary air,
- set the reduced flow rate,
- after the replacement of nozzles, place a suitable sticker on the appliance indicating the new type of gas supply. Nozzles and stickers are included in the scope of delivery.

EN

Replace the main burner nozzle

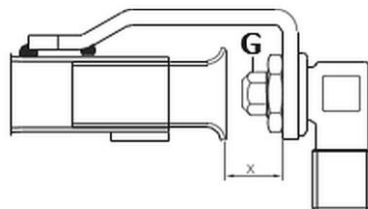


Fig. 7

1. Open the door(s) of the base unit.
2. Remove the Grease collection tank(s).
3. Unscrew the front cover (Control panel) and remove it from the appliance.
4. Unscrew the main burner nozzle (G, Fig. 7).

- Replace the main burner nozzle with a nozzle suitable for the preselected gas type, as specified in Table 2.

The nozzles are marked in hundredths of a millimetre.

Replacing the ignition burner nozzle

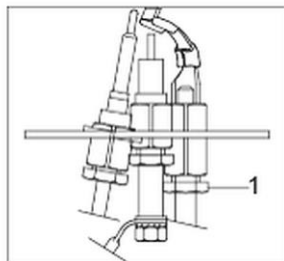


Fig. 8

The ignition burner is accessible after removing the front plate.

- Loosen the fastening nut (1, Fig. 8).
- Remove the ignition burner nozzle.
- Replace the ignition burner nozzle with a nozzle suitable for the preselected gas type, as specified in Table 2.
- Ensure that the flame envelops the thermocouple and that its appearance is correct.

ATTENTION!

After replacing the nozzle, the functions of the appliance must be checked as described in the section "Function check".

Primary air control

The primary air is correctly regulated when flame stability is ensured, i.e. when there are no flame failures with a cold burner and no backfire with a hot burner.

The distance specified for adjusting the primary air is shown in Fig. 7 and Table 2.

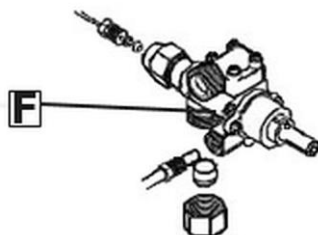
1. After ensuring that the nozzle **G** is suitable for the type of gas, check the distance **"X"** for the primary air (Fig. 7).
2. To adjust the distance, loosen the primary air adjustment screw on the main air adjustment bushing (Fig. 9) and position the bushing at distance **"X"**.
3. Tighten the primary air adjustment screw again.

Primary air adjustment screw



Fig. 9

Adjusting the reduced flow rate



EN

Fig. 10

1. To achieve a reduced flow rate, remove the rotary control.
2. Remove the front plate.
3. Then adjust the bypass screw **"F"** (Fig. 10) on the gas rotary control.

The burner must not go out or exhibit flame flashback when quickly moving from the maximum to the minimum position.

4. Ensure that the flame is stable, especially after rapid adjustments at full operation.
5. If the burner switches off or the flame is too high, carry out the adjustment as described above.

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 couplings and pipe fittings with soap suds. Leakages are revealed when bubbles form on couplings and pipe connections. Another method involves observation of the gas meter. No reaction on the gas meter indicates that there are no gas leakages.

CAUTION!

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

- Restart the appliance, observing indications in section “**Starting the appliance**”.
- Check the appliance for gas tightness (see DVGW data sheets, TRGI/TRF).
- Verify burner's ignition.
- Verify flame shape.

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 call a gas fitter.
 - Any interference with the appliance, as well as 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 appliance in a good condition.
 - The appliance should be used solely for grilling of suitable food products; do not use it for any other purposes. Any 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 unattended.
 - If the appliance is not to be used any more, rotate the knob(s) to OFF position and close the gas shut-off valve in the gas line.

EN

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!

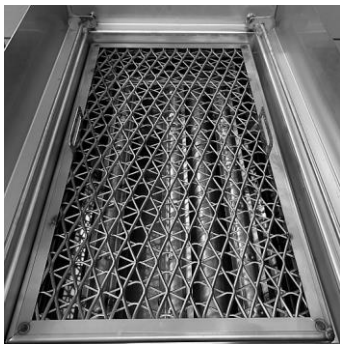
Never place any kitchen utensils, towels, paper, etc., on the grill surface during operation.

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

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Prepare the appliance

1. Remove all traces of industrial grease from the appliance, splash protection, grill rack, lava stone grid and Grease collection tank using warm water, a cleaning agent for steel parts and a soft cloth or sponge.
2. Wipe the cleaned parts and surfaces with a cloth dampened with clean water.
3. Then dry the appliance thoroughly with a soft cloth.
4. Replace all parts that were removed for cleaning back into the device.
5. Ensure that all ventilation openings are open and free of obstructions.



6. Place the lava stone grid in the appliance.
7. Fill with lava stones.

CAUTION!

Do not use any materials other than lava stones (e.g. wood, charcoal, etc.).

8. Spread the lava stones evenly on the lava stone grid without overlapping.

CAUTION!

Never exceed the specified quantity (7 kg per heating zone) when filling the lava stone grills.



9. Attach the grill grate.

10. Insert the Grease collection tank(s) into the guides provided in the base of the appliance.
11. Pour a little water into the Grease collection tank to make cleaning easier afterwards.

After grilling, the **grease collection tank** can be easily removed from the appliance so that the collected grease/oil can be disposed of properly.

The large container has a small "tub" built into the upper edge. This tub is designed to catch any falling lava stone or ash residues, preventing them from falling into the grease in the grease collection tank below.



Fig. 11

Putting the appliance into operation

The **2994521** appliance is equipped with 1 heating zone. The **2994631** appliance is equipped with 2 heating zones and separate controls so that the grill surfaces can be used and adjusted separately. The following description applies to one grill surface at a time.

ATTENTION!

Each time you light the appliance, check that the grill grate, lava stones, lava stone grid and flame holes on the burners are not covered with grease residue from previous cooking sessions.

Clean them as described in section 7.2 "Cleaning" to avoid unexpected flash fires or poor combustion.

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Controls



Fig. 12

Rotary knob

-  Off position
-  Ignition position
-  Large flame position
-  Low flame position



Fig. 13

Piezo ignition button

Ignite pilot flame

1. Open the gas stop valve in front of the appliance.
2. Press the rotary knob and turn it anticlockwise to the ignition position  (Fig. 12).
3. Hold down the rotary knob and repeatedly press the piezo ignition button (Fig. 13) for about 20 seconds until the pilot light ignites.

The ignition can be observed through the viewing hole on the control panel.

4. Once the pilot flame has ignited, keep the rotary control pressed down for a few minutes to warm up the thermocouple and stabilise the pilot flame.
5. If the flame goes out when you release the rotary control, repeat the process.

Igniting the main burners

1. Once the pilot flame is lit, proceed to ignite the main burners by turning the knob to the  (large flame) position.

2. To set the temperature and flame to a minimum, turn the control knob to the  (small flame) position.

3. To heat the food quickly, turn the knob to the  (large flame) position.

The ignition can be observed through the viewing hole on the control panel.

4. If necessary, turn the control knob to the  (low flame) position to reduce the power depending on the food being cooked.

Preparing food

WARNING!

Risk of burns!

It is recommended that you wear gloves when using the lava stone grill.

1. Preheat the grill surface to the desired temperature for the selected food.
2. Prepare the food you wish to grill.
3. Place the food on the grill surface of the appliance bit by bit.

During grilling, fat and cooking residues flow through the fat drain opening into the grease collection tank.

4. Check the grease collection tank regularly.
5. Empty the grease collection tank after use and once the appliance has cooled down.
6. Keep an eye on the food while it is cooking.

The appliance is equipped with a grill lift system. The handles on the left and right can be used to lift the grill rack if necessary, so that it is further away from the lava stones.

EN

7. Turn the food occasionally.

The lava stones store the heat so that the food can be kept warm for longer.

8. Remove the finished food from the grilling surface using suitable barbecue utensils (barbecue tongs, barbecue fork, etc.).

Switch off the device

1. To switch off the main burners, turn the rotary knob (Fig. 12) to the ignition position  .

The pilot burner remains switched on. The main burners go out.

2. Turn the rotary knob to the off position  to switch off the appliance completely.

In addition to the main burners, the ignition burner will also switch off.

3. Close the gas stop valve.

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.
- Do not use scrubbing sponges nor abrasive agents.
- Do not use products containing chloride to clean the appliance.

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7.2 Cleaning

1. Clean the cooled appliance thoroughly after barbecuing.
2. Remove the grill residue from the grill surface by pushing it into the grease collection tank via the grease drain opening using a suitable cleaning scraper.
3. Remove the splash protection, grill rack and lava stone grid from the appliance.
4. Clean the grill grate with hot water, a neutral cleaning agent and a soft cloth.
5. Rinse several times with clean water to completely remove any detergent residue.
6. Remove the Grease collection tank and empty it.

7. Clean the splash protection, lava stone grid and grease collection tank with warm water, a mild detergent and a soft cloth or sponge.
8. Rinse with clean water.
9. Wipe the housing, base and control panel of the appliance with a soft cloth soaked in warm water and mild detergent.
10. Then dry all cleaned surfaces and removable appliance parts thoroughly.
11. Replace the removed parts in the appliance.
12. After cleaning, switch on the appliance and leave it running for a few minutes, turning the control knob to the high setting to dry it as quickly as possible.

Cleaning lava stones

1. Clean the lava stones in boiling water to remove grease deposits.
2. Allow the lava stones to dry thoroughly.

7.3 Maintenance

ATTENTION!

Any works interfering with the appliance must be performed by professional and qualified personnel.

We recommend that you have the appliance serviced by a qualified and authorised technician-maintenance technician at least once 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;
- Functional check;
- Cleaning the inside of the appliance.

Operate the appliance observing the instruction manual and indications in section “**Instructions for use**” and check:

- gas supply pressure (section ‘Gas pressure check’)
- proper switching on of the burners and operation of the chimney

8 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.