

900 G400 G - 900 G800 GR - 900 G800 G



2990021 - 2995061 - 2995081

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Original instruction manual

1	Safety	2
1.1	Explanation of Signal Words	2
1.2	Safety instructions	3
1.3	Residual Risks	6
1.4	Personal Protective Equipment	8
1.5	Intended Use	9
1.6	Unintended Use	9
2	General information	10
2.1	Liability and Warranty	10
2.2	Copyright Protection	10
2.3	Declaration of Conformity	10
3	Transport, Packaging and Storage	11
3.1	Delivery Check	11
3.2	Packaging	11
3.3	Storage	11
4	Technical Data	12
4.1	Technical Specifications	12
4.2	Functions of the Appliance	18
4.3	List of Components of the Appliance	19
5	Installation Instructions	20
5.1	Installation	20
5.2	Gas Connection	23
6	Operating Instruction	29
6.1	Operation	30
7	Cleaning and Maintenance	33
7.1	Safety Instructions for Cleaning	33
7.2	Cleaning	33
7.3	Maintenance	34
8	Possible Malfunctions	35
9	Disposal	36



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

Version / features

- Series: 900
- Type: standing appliance
- Operating mode: gas
- Gas type:
 - natural gas H
 - liquefied gas nozzles (50 mbar), included
- Ignition type: piezo ignition
- Safety thermostat: no
- Base type: open
- Height-adjustable feet: yes
- Adjustable height: 855 mm–900 mm
- The set includes: 1 grease collection tank 1/3 GN
- It can be combined and installed in series with other 900 series appliances

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We reserve the right to implement technical modifications.

Name:	Griddle plate 900 B400 GG
Art. No.:	2990021
Material:	CNS 18/10
Roasting surface material:	hard chrome-plated steel
Roasting surface design:	smooth
Roasting surface dimensions (W x D), in mm:	340 x 640
Number of heating zones:	1
Temperature range, min.–max., in °C:	90 - 280 °C
Connected load:	9 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:	64,4

Name:	Griddle plate 900 G800 GR
Art. No.:	2995061
Material:	CNS 18/10
Roasting surface material:	hard chrome-plated steel
Roasting surface design:	2/3 smooth, 1/3 grooved
Roasting surface dimensions (W x D), in mm:	720 x 640
Number of heating zones:	2
Temperature range, min.–max., in °C:	90 - 280 °C
Connected load:	18 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:	116,2

Name:	Griddle plate 900 G800 G
Art. No.:	2995081
Material:	CNS 18/10
Roasting surface material:	hard chrome-plated steel
Roasting surface design:	smooth
Roasting surface dimensions (W x D), in mm:	720 x 640
Number of heating zones:	2
Temperature range, min.–max., in °C:	90 - 280 °C
Connected load:	18 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:	116,4

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	II2ELL3B/P	G20=20 mbar
		G25=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
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	II2EK3B/P	G20=20 mbar
		G25.3=25 mbar
		G30/G31=30 mbar
PL	II2ELws3B/P	G20=20 mbar
		G27=20 mbar
		G2.350=13 mbar
		G30/G31=37 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
	II2L3B/P	G20=20 mbar

Technical Data

SK	II2H3B/P	G30/G31=30 mbar
		G20=20 mbar
		G30/G31=28-30/37 mbar
	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
	II2H3B/P	G20=20 mbar
SI	II2H3+	G30/G31=50 mbar
		G20=20 mbar
	II2H3B/P	G30/G31=28-30/37 mbar
		G20=20 mbar
ES	II2H3+	G30/G31=30 mbar
		G20=20 mbar
SE	II2H3B/P	G30/G31=28-30/37 mbar
		G20=20 mbar
CH	II2H3+	G30/G31=30 mbar
		G20=20 mbar
	II2H3B/P	G30/G31=28-30/37 mbar
		G20=20 mbar
TR	II2H3+	G30/G31=50 mbar
		G20=20 mbar
	II2H3B/P	G30/G31=28-30/37 mbar
		G20=20 mbar
HU	II2HS3B/P	G30/G31=30 mbar
		G20=25 mbar
		G25.1=25 mbar

Tab. 1

Nozzles and settings

Burner	Gas type	Gas pressure (mbar)	Main burner nozzle 1/100	Ignition burner nozzle 1/100	Primary air control distance 'X' (mm)	Bypass
9 kW	G20	20	235K	27	10,0	Adjustable
	G30/G31	28-30/37	155K	19	10,0	115
	G30/G31	50	135K	19	10,0	100

Tab. 2
Gas consumption

Item no.:		2990021	2995061	2995081
Nominal heat output $\sum Q_n$	kW	9,0	18,0	18,0
Heating zones		1	2	2
Total gas consumption				
Natural gas G20	m ³ /h	0,94	1,89	
Liquefied gas G30	kg/h	0,70	1,41	

Tab. 3

4.2 Functions of the Appliance

Griddle plate 900 series is designed especially for use in professional commercial kitchens, offering large capacities and maximum robustness.

The high-quality griddle plate with smooth or grooved surface and open base offers plenty of space for comfortable and efficient working thanks to its generous working depth.

4.3 List of Components of the Appliance

2995061 / 2995081



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1. Roasting surface
2. Burner sight glass
3. Piezoelectric ignition button
4. Control knob
5. Feet (4x)
6. Grease collection tank
7. Base
8. 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.

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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.

Installation Instructions

- 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.

- The appliance must be installed in a location where there is no risk of accidental contact with water.
- 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.

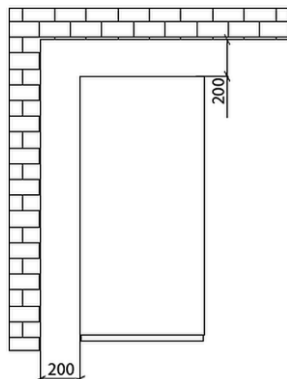


Fig. 1

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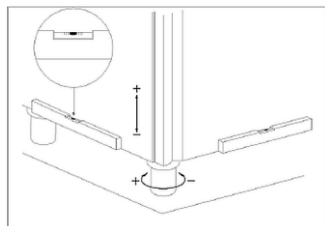


Fig. 2

- 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.

Smoke extractor

The appliance must always be installed under an extractor hood.

Follow the instructions below to ensure proper installation:

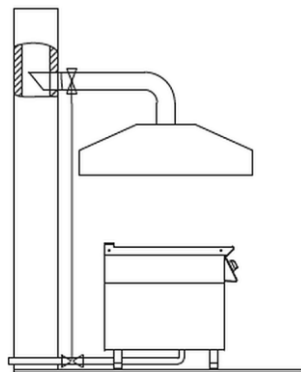


Fig. 3

- 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).

5.2 Gas Connection

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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.

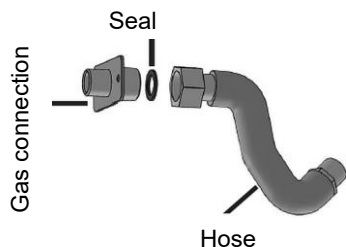


Fig. 4

- 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.

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- 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!

Nominal heat output control

- The nominal heat output must be measured during a new installation and each time maintenance is carried out or the unit is converted to a different type of gas.
- This measurement can be carried out using a litre counter or stopwatch using the volumetric method.

Gas type	Pressure, in mbar	
	RATE D	MINIMA L
Natural gas G20	20	18
Liquefied gas G30/31	29/37	25/25

Tab. 4

The appliance must be supplied with the type of gas whose properties and pressure are given in Table 1.

Gas pressure check

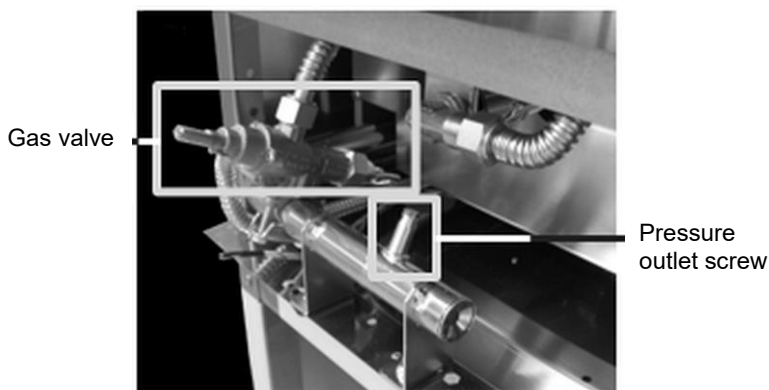


Fig. 5

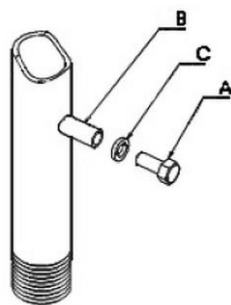


Fig. 6

The pressure of the feed gas should be measured at the pressure outlet level (Fig. 5, 6) after removing the sealing screws.

Use a flexible hose, connect the measuring device to a 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 operating.

Pressure value must not drop below the value specified in Table 4.

ATTENTION!

If the gas supply pressure is not correct, stop the device and disconnect the measuring device.

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

Contact your local gas supplier for inspection.

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.

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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.

Replacement of the main burner nozzle

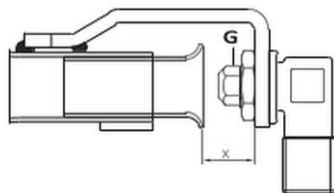
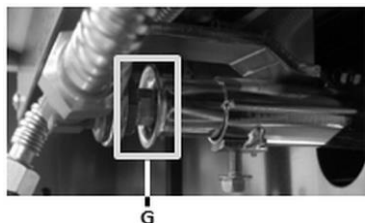


Fig. 7

1. Remove the control knob.
2. Unscrew the front guard (operation panel) and remove it from the appliance.
3. Unscrew the main burner nozzle (G, Fig. 7).
4. Replace the main burner nozzle with a nozzle suitable for the selected gas type, as shown in Table 2.

Replacement of the ignition burner nozzle

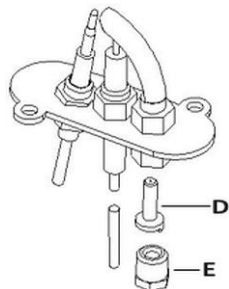


Fig. 8

1. Loosen the fixing nut (E, Fig. 8).
2. Remove the ignition burner nozzle (D).
3. Replace the ignition burner nozzle with a nozzle suitable for the selected gas type, as shown in Table 2.
4. Make sure that the flame surrounds the thermocouple and that its appearance is correct.

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- When the nozzles are replaced, it is necessary to verify functions of the appliance, as set forth in section “**Functional check**”.

Primary air adjustment

The primary air is properly adjusted if flame stability is ensured, i.e. if there are no flame dropouts when the burner is cold and there is no re-ignition when the burner is hot.

The distance to be set for the primary air is given in Fig. 7 and in Tab. 2.

1. Unscrew the nozzle (G) and install the nozzle designed for the selected type of gas, checking the distance 'X' (Fig. 7) for air.

Setting a lower flow rate

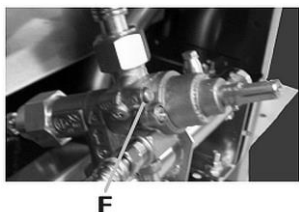


Fig. 9

1. For a lower flow rate, loosen the screw F (Fig. 9).
2. Ensure that the volume of gas is sufficient to maintain a stable and uniform minimum flow and to prevent switching to the maximum flow – minimum flow.

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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.

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ATTENTION!

Never use the grill grate for heating up food in pots, pans nor GN containers!

- Proceed particularly carefully with the chrome-plated working surface. Remove all food residues after each preparation.
- Rotate products grilled on the smooth working surface with a suitable smooth cleaning scraper only, and on the ribbed surface — with a toothed cleaning scraper only.

6.1 Operation



WARNING!

Risk of burning!

During operation, the housing and roasting 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 tank and its contents are very hot.

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

Fire hazard!

Never place any kitchen utensils, towels, paper, etc., on the roasting surface during operation. Do not place plastic nor any other containers on the roasting surface.

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Appliance preparation

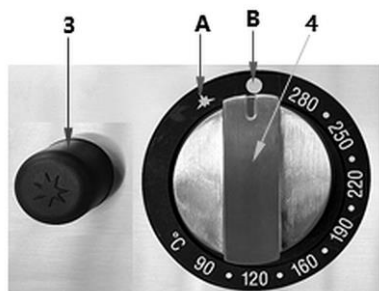
1. Before use, clean the appliance, observing instructions in section “**Cleaning**”.
2. Dry the appliance thoroughly.
3. Before operating the appliance, place the grease collection tank in the opening provided for this purpose under the roasting surface in the base.

Starting the appliance

Appliances **2995061** and **2995081** which are equipped with two heating zones and appliance **2990021** which is equipped with one heating zone, are equipped respectively with separate control elements, owing to which the heating zones may be used and set-up separately.

Each time, the below description pertains to a single heating zone.

The appliances should be started up and, if needed, set up observing indications in the following section.



- 3** Piezoelectric ignition button
- A** Ignition position
- B** OFF position (O)
- 4** Control knob

Fig. 10

Lighting up the ignition flame

1. Open the gas cut-off valve upstream the appliance.
2. Turn the control knob (4, Fig. 10) to ignition position  (A) and keep it pressed down.
3. At the same time keep pressing the piezoelectric ignition button (3) for about 20 seconds, until the entire air escapes from the lines, and the ignition starts.
You can observe the ignition through the sight glass on the control panel.
4. Keep the rotary control knob (4) pressed for further 15-20 seconds.
5. If the flame is out after you release the knob, repeat the process.

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Ignition of the main burner

1. If the ignition flame is on, turn on the main burner by rotating the control knob (4) to the desired temperature (90°C–280°C).
You can check the ignition of the main burner through the same sight glass used to check the ignition flame.

Switching the appliance OFF

1. To switch the main burner off, rotate the knob (4) to the ignition position  (A).

The ignition burner remains on.

The main burner switches off as soon as it reaches the set temperature or when the pre-set temperature needs to be lowered.

2. To switch the appliance off, turn the knob to OFF position. **O** (B).

In addition to the main burner, the ignition burner also shuts down, and the griddle plate stops working.

Food preparation

1. Heat the roasting surface up to the temperature selected for a given food.
2. In the meantime, prepare food products for grilling.
3. Place them one by one on the roasting surface.
4. During grilling, the grease and left-overs are drained through the grease drain opening to the grease collection tank.

ATTENTION!

Check the grease collection tank regularly.

Empty the grease collection tank when the operation is finished and the appliance has cooled down.

5. Observe grilled products during the grilling process.
6. Rotate grilled products in the meantime.
7. Remove grilled and ready products from the work surface, using suitable barbecue utensils (grill tongs, grill fork, etc.).
8. When the grilling process is finished and the appliance is no longer in use, to switch off the main burner turn the control knob (4) first to the ignition position  (A).
9. Turn the rotary knob (4) to OFF position **O** (B), to switch the appliance off.
10. Close the tap that shuts off gas supply.

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

WARNING!

Never put ice cubes on a hot work surface to clean the device.

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 roasting surface over the grease drain opening and down to the grease collection tank.
3. To end with, clean the roasting surface with a soft cloth and a neutral cleaning agent.
4. Rinse a few times with fresh water to remove all traces of the cleaning agent.

5. Remove the grease collection tank from the base and empty it.
6. Clean the grease collection tank with warm water, a mild cleaning agent and a soft cloth or sponge.
7. Rinse in fresh water.
8. Wipe the housing, ventilation chimney, and control elements of the appliance with a soft cloth soaked in warm water and a mild cleaning agent.
9. Finally, thoroughly dry all cleaned surfaces and detachable elements of the appliance.
10. Refit the removed elements back in the appliance.
11. Use food oil to apply a thin protective layer onto the roasting surfaces.

7.3 Maintenance

ATTENTION!

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

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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 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
Ignition burner does not switch on	Insufficient gas supply pressure	Check gas supply
	Clogged line or nozzles	Contact the service company
	Damaged piezoelectric ignition or ignition line	Contact the service company
	Damaged control knob	Contact the service company
Ignition burner does not switch on or goes out when the knob controller or piezoelectric igniter is released	The thermocouple is incorrectly connected to the control knob	Contact the service company
	The thermocouple 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	Keep the control knob pressed for about 20 seconds
	Damaged gas fittings	Contact the service company

Malfunction	Possible cause	Solution
Main burner does not switch on when the ignition burner is on	Loss of pressure in gas supply line	Check gas supply.
	Clogged line or nozzles	Contact the service company
	Damaged control knob	Contact the service company
	The main burner is damaged or gas outlet openings are clogged	Contact the service company
Heating power output control is not possible	Damaged control knob	Contact the service company

9 Disposal

Gas Appliances

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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.