

# **INSTRUCTION MANUAL**

## **Gas Grilling Plates**

**FY 400 G    FY 600 G    FY 800 G**

## Symbols used in this manual



Read the instructions before using the appliance



Important instructions for safety. Danger of imminent accident if they are not observed



Practical note for the user.



Instructions only for qualified personnel.

## Introduction:

Congratulations on the excellent choice you have just made... ! Before using the equipment you have just purchased fully read the instruction manual. Installation, repair and adaptation to a different kind of gas must be carried out by accredited technicians.

Never use the appliance for purposes for which it was not intended.

This equipment was designed for professional use and it should be avoided its use by unprepared people. *Never allow children to use it.*

For health and safety purposes always keep the equipment clean. To clarify any doubts keep the instruction manual during the machine's lifetime.

### 1. Construction:

1. Work plan with anti-stick coating in flat / wavy / mixed, 6mm / 10mm / 14mm steel (depending on the model purchased).
2. Front panel in stainless steel or coloured: black / copper / gold / chocolate / rainbow / anthracite (depending on the model purchased).
3. Front fat collector in all length in stainless steel or coloured: black / copper / gold / chocolate / rainbow / anthracite (depending on the model purchased).
4. Construction in stainless steel.

5. Feet with height adjustment.
6. Frontal fats collector along its whole length.

## **2. Characteristics:**

1. Work plan with anti-stick coating in flat / wavy / mixed, 6mm / 10mm / 14mm steel (depending on the model purchased).
2. front panel in stainless steel or coloured: black / copper / gold / chocolate / rainbow / anthracite (depending on the model purchased).
3. Front fat collector in all length in stainless steel or coloured: black / copper / gold / chocolate / rainbow / anthracite (depending on the model purchased).
4. Control valves with safety thermocouple.
5. Lighting by piezoelectric lighter for greater convenience.
6. Side gas inlet (hose port) Interchangeable (left / right)
7. Pressure Socket with access from the outside.
8. Prepared for LPG.
9. Supplied with injectors for natural gas conversion.

### 3. General characteristics table:

| Model   | Dim. Placa (área útil) LxP (mm) | Dim. Product LxPxA (mm)                               | Power (Kw)                       | Nominal Consumption |                      |                          | Dim. Embalagem LxPxA (mm) | Weight Líquido (Kg) | Weight Bruto (Kg) |
|---|---------------------------------|---|----------------------------------|---------------------|----------------------|--------------------------|---------------------------|---------------------|-------------------|
|   |                                 |   |                                  | Butane 30mbar (g/h) | Propane 37mbar (g/h) | Natural Gas 20mbar (l/h) |                           |                     |                   |
| FY 400G<br>FLAT PLATE<br>6MM                  | 390x400                         | 400x455x230<br><br>Width with hose connector<br>470mm | 3.2<br><br>1<br>queimador        | 240                 | 220                  | 285.5                    | 880x510x280               | 12                  | 13.5              |
| FY 400G<br>FLAT/<br>WAVY/...<br>PLATE<br>10MM | 360x388                         |   |                                  | 240                 | 240                  | 312                      |                           | 13.5                | 15                |
| FY 400G<br>FLAT/<br>WAVY/...<br>14MM          | 360x388                         |   |                                  | 240                 | 240                  | 312                      |                           | 17.8                | 19.3              |
| FY 600G<br>FLAT PLATE<br>6MM                  | 590x400                         | 600x455x230<br><br>Width with hose connector<br>670mm | 6.4<br><br>2<br>queimador<br>es. | 480                 | 440                  | 571                      | 680x510x280               | 19                  | 21                |
| FY 600G<br>FLAT/ MIXED<br>PLATE<br>10MM       | 560x388                         |   |                                  | 480                 | 480                  | 624                      |                           | 23.5                | 25.5              |
| FY 600G<br>FLAT/ MIXED<br>PLATE<br>14MM       | 560x388                         |   |                                  | 480                 | 480                  | 624                      |                           | 30.3                | 32.3              |
| FY 800G<br>FLAT PLATE<br>6MM                  | 790x400                         | 800x455x230<br><br>Width with hose connector<br>870mm | 6.4<br><br>2<br>queimador<br>es. | 480                 | 440                  | 571                      | 480x510x280               | 26                  | 28.5              |
| FY 800G<br>FLAT/ MIXED<br>PLATE<br>10MM       | 760x388                         |   |                                  | 480                 | 480                  | 624                      |                           | 32.6                | 35.10             |
| FY 800G<br>FLAT/ MIXED<br>PLATE<br>14MM       | 760x388                         |   |                                  | 480                 | 480                  | 624                      |                           | 41.9                | 44.4              |

#### 4. Types of gas, injectors and categories:

| Type of Gas        | Pressure (mbar) | Injector (mm) | Category |
|--------------------|-----------------|---------------|----------|
| G-20 (Natural Gas) | 20              | 1.15          | 2H/2E+   |
| G-30 (L.P.G.)      | 30              | 0.93          | 3+       |
| G-31 (L.P.G.)      | 37              | 0.85          | 3+       |

#### 5. Installation:



##### Authorized technicians only

Carefully unpack the equipment, check if it is in perfect condition.

- ⚠ Remove all plastic packaging materials, adhesives, ...
- ⚠ Check whether the machine is prepared for the type of gas you are going to use. Change if necessary (See section Conversion to another type of gas).
- ⚠ The equipment installation should be done in a ventilated area under suitable extraction equipment.
- ⚠ Install the machine on a support surface, and in an environment consisting of non-combustible materials.
- ⚠ In order to prevent the equipment from sliding, the supporting surface should be leveled.
- ⚠ Leave space between the equipment and the surrounding (about 100mm).
- ⚠ Check if all equipment valves are closed.
- ⚠ Make the connection of the gas inlet pipe according to the rules in force. Avoid tensile or torsion stress.

The equipment must be connected to a facility equipped with individual shut-off valve.

## 6. Use:

After removing all plastic, clean the plate with an appropriate detergent and then grease the plate.

To start the plate press the knob and turn it counter- clockwise to the maximum position (large flame print ), then press the lighter one or more times, observe if the flame lit, if so keep the knob pressed for 10 to 15 seconds more.

Allow the plate to warm, and then you can start to use it.

The regulation of the heating is made with the handle in the range between the big flame (maximum) and the small flame (minimum).

## 7. Cleanliness and conservation:

⚠ So that cleaning can be done the easiest way, put some water on the plate, light it up in the minimum position until the water bubbles, this will facilitate the release of trapped particles. After cooling, use a damp cloth and, if necessary, some detergent, finish cleaning.

Perform this operation at the end of each use but never with the hot plate!

⚠ Remove and clean the grease trimmer periodically so that it does not overflow on the front panel and on the knobs. To remove the trimmer, lift up a little at the front and pull out carefully.

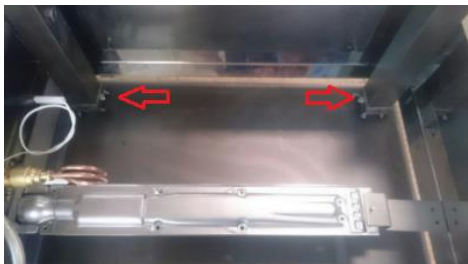
## 8. Adapting to a different type of gas :



### Authorized technicians only

To change the type of gas for which the unit is ready, proceed as follows:

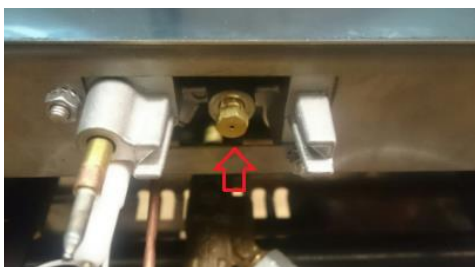
1. Close the gas shut-off valve of the equipment.
2. Turn the fry top with the plate down.
3. Loosen the screws and remove the plate as shown in figure 1.



4. Loosen the screws and remove the burners as shown in Figure2.



5. Unscrew the injectors and replace by appropriate ones as in figure 3



6. Put the burners and the plate back with the respective screws.



7. Remove the knobs of the valves with the burners at minimum position, use a screwdriver to adjust the flame to a minimum so that it has enough size to keep the thermocouple hot and the tap does not shut down (wait for a few minutes to make sure that flame is enough).
8. Check the tightness of the equipment (and piping if intervened) before returning to normal use.

#### 9. Maintenance / Service:



#### **Authorized repairers only**

The valves used in this machine do not require lubrication.

The burners used in this equipment do not require inlet adjustment.

When necessary to replace any component use original accessories only.

Always check if the gas pressure is the appropriate for the equipment .

Check that the equipment is adapted to the gas in question.

Check the tightness of the equipment before putting into use.

The equipment should be subject to a health check / tightness once a year by an authorized technician.



## 10. Possible malfunctions/ solutions :

| Malfunctions   | Probable causes                           |   |   |   |
|--|---|---|---|---|
| Burner (s ) does not light up                              | Insufficient gas pressure. (Check supply) | Lighter connection cable loose<br>(turn cable on) | Lighter connection cable damaged<br>(replace it)          | Lighter or candle damaged<br>(replace it) |
| Burner (s ) lights but when handle is released it goes out | Insufficient gas pressure. (Check supply) | Thermocouple damaged<br>(replace it)              | Thermostatic element of the valve damaged<br>(replace it) |   |
| Burner (s ) goes out at the minimum position               | Insufficient gas pressure. (Check supply) | Valve maladjusted<br>(Tune minimum figure 4 )     |   |   |

## 11. Replacement Passive Components



**Authorized repairers only**

| Reference  | Designation  |
|------------|--|
| 1MS0067016 | piezo electric lighter (FY)                          |
| 1MS0067014 | ignition electrode (cable included)                  |
| 1MS0067012 | thermocouple 8x1 QPLSBF L400 (FY)                    |
| 1MS0067013 | Tap with sec 1 way with joint EC10 front thread (FY) |
| 1MS0067004 | Injector butane gas diam.0.93 (FY)                   |
| 1MS0067005 | Injector natural gas diam. 1.25 (FY)                 |

## 12. Recycling:



This product and its packaging should not be treated as unsorted municipal waste. They should rather be placed in an appropriate collection point. By ensuring that this product is properly deposited you will help prevent potential negative consequences for the environment and for health. The recycling of materials will help to a better conservation of natural resources. For more detailed information about this product, please contact the services of waste collection in your area or the place of purchase.