

GRILLVAPOR

RADIANT HEAT COOKING

GV 455 - GV 855 - GV 1255

GV 470 - GV870 - GV 1270

GV 407 – GV 807 – GV 1207 – GV 409 – GV 809 – GV 1209

GV 417 – GV 817 – GV 1217 – GV 419 – GV 819 – GV 1219

GV 407/R – GV 807/R – GV 1207/R – GV 409/R – GV 809/R – GV 1209/R

GV 417/R – GV 817/R – GV 1217/R – GV 419/R – GV 819/R – GV 1219/R

GAS GRILL

ENGLISH

Instruction booklet for installation use maintenance

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NOTES FOR THE USER

(12) USE NOTES

The appliance must be used by qualified personnel, being an appliance exclusively for professional kitchens. The installation operations, any transformations for use with other types of gas, the setting at work, the elimination of any inconvenient to the system, must be done only by qualified personnel in accordance with the standards in force.

Correctly position the cooking grills and any overlaying plate before turning on the appliance.

The grills and the plates are burning hot during use: remove them only when the appliance is off.

IMPORTANT WARNINGS

To avoid overheating, unless smoke and the danger of the oil in the collection trays catching fire, **cooking is always done with the tray under the burners, full of water, keeping an eye on the level during the cooking.**

Several models are supplied with a water supply system.

Before beginning cooking check that the trays are full of water, in case of the contrary fill them.

In order to do this:

- 1) Open the drawer-tray and extract the dividing tray (for the models with two or more areas)
- 2) with a jug, fill up to one or two centimeters from the edge. During the use of the appliance check the level.

In the models with built-in cock, for the tray water supply and with the overflow device, it is enough to open the cock until reaching the overflow level and close the cock itself almost completely, leaving only a small stream to keep the level.

(12-a) Ignition and turning off

(12-a1) Main burner

Before turning on the burner, identify the correct command knob; each knob commands the respective underlying cooking area.

(12-a2) Ignition of the pilot flame

Press the black knob and turn it towards left on the ★ position

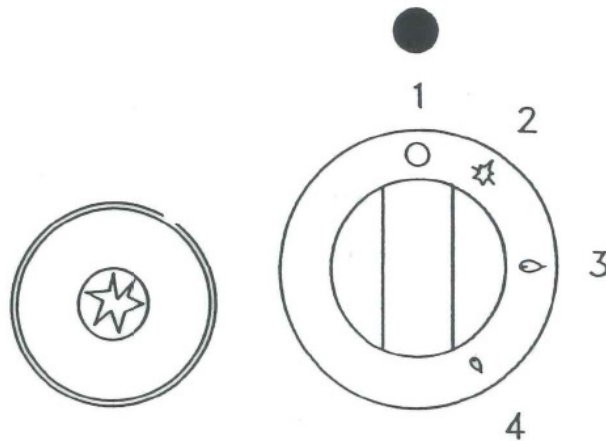
Keeping the knob pressed, press the piezoelectric push-bottom. After having turned on the pilot flame keep the knob pressed to the end for a few more seconds in order to allow the thermocouple to heat. Release the knob. If the pilot flame extinguishes repeat the operation. The pilot flame can be observed through the opening between the work plane and the control panel.

(13-a3) Ignition of the main burner

To turn on the main burner turn the knob towards the left on the "maximum" position (large flame), or directly on the "minimum" position (small flame). Between these two position it is possible to select the desired caloric input for cooking.

(13-a4) Spegnimento

To turn off the main burner, turn the knob towards the right on the ★ position, in this way only the pilot flame will remain on. By continuing to turn the knob up to the ● position the pilot flame will also turn off.



7. MAINTENANCE

It is recommended to draw up a contract for maintenance at least once a year.

If the rotation of the knob stiffens, it is also recommended to have the cocks directly replaced by the technical assistance.

The cleaning of the stainless steel part must be done delicately using warm water. If you use soap or detergent make sure that these do not contain abrasive products and that they are recommended for cleaning stainless steel.

If the appliance is not used for a certain period of time, close the gas supply cock.

If the appliance should break down or have irregular functioning it is necessary to close the main gas arrival cock and call the technical service.

All the reparation and breakdown adjustment operations must be done by competent installers.