



GAS LAVA-STONE GRILLS

INSTRUCTIONS FOR INSTALLATION, USE, AND MAINTENANCE

MODEL

PLX47
PLX47M
PLX60
PLX60M
PLX80
PLX80M
PLX106
PLX106M
PLX124M

CATEGORY II2H3+



UNIVERSO SRL
ZONA INDUSTRIALE LA TORRE
50032 BORGO SAN LORENZO (FIRENZE)
ITALIA

Pilot burner, thermocouple

- Remove the control panel unscrewing the fixing screws;
- Dismount the components and remount them in the opposite order.

Main burner

- Remove the lower control panel by unscrewing the fastened screws;
- Remove the grill and lava stones;
- Now the main burner is accessible and can be replaced;
- Once the new burner has been inserted a seal test can be carried out.

WARNING !

THE APPLIANCE IS CONSTRUCTED FOR INDUSTRIAL USE AND MUST BE USED BY TRAINED PERSONNEL.

THE FUNCTIONING OF THIS APPLIANCE CAN ONLY BE GUARANTEED IF THESE INSTRUCTIONS ARE OBSERVED.

ALL MAINTENANCE WORK AND REPAIRS MUST ONLY BE CARRIED OUT BY AUTHORIZED INSTALLERS.

THE APPARATUS CAN ONLY FUNCTION WITH LAVA STONES !

9. INSTRUCTIONS FOR USE

The appliance must be supervised during use.

Place the stones on top of the special stainless steel grills and pay particular attention so that there is only one layer of stones in order to avoid accumulations.

The knob (fig. 7) for the regulation of the gas flow or the heat input on every burner has four positions of regulations.

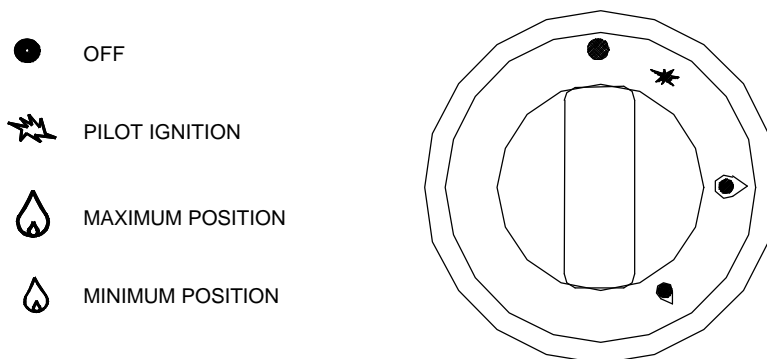


Fig. 7 – Gas control knob

10. IGNITION OF THE PILOT FLAME

- Open the gas tap which is situated upstream from the appliance.
- Push the knob and turn it from "off" position to the "pilot ignition" position on the pilot burner and keep it pushed down. The ignition is generally carried out with piezo-electric device. Once the flame is on, release the knob. (Whenever this does not work, it is necessary to repeat the operation indicated or to manually lit by using a match through the inspection hole).

10.1 IGNITION OF THE MAIN BURNER

- Turn the knob from the position "pilot ignition" to the "maximum position".
- To obtain the economy position turn the knob on the "minimum position".

10.2 SHUTTING OFF THE MAIN BURNER

- Turn the knob from the "maximum position" or "minimum position" to the position "pilot ignition".
- The pilot burner must always be ignited.

10.3 SHUTTING OFF THE PILOT BURNER

- Push the knob and turn it on the position "off".
- At the end of the day close the gas cut-off tap upstream from the appliance.

IMPORTANT NOTES

The grill can be positioned on 4 operating positions according to the type of cooking or the type of food (fig. 9).

To avoid the user from coming in contact with the hot zones of the appliance, it is advisable to use protection gloves.

To avoid possible damage to the burner or other parts of the appliance it is advisable to not let it be on for long without food cooking.

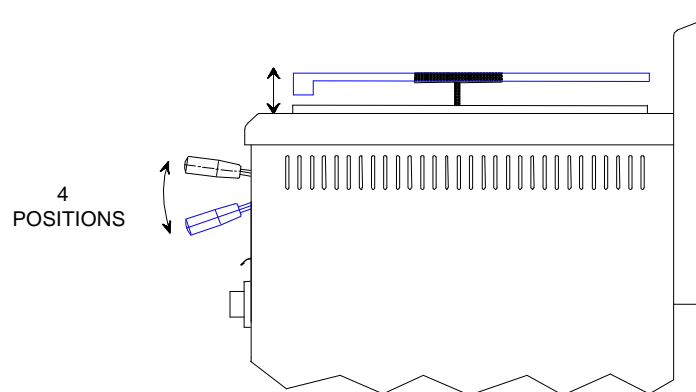


Fig. 9 – Grill height positioning

11. SHUTTING OFF IN CASE OF NORMAL FUNCTIONING

- Turn the knob from the "maximum position" or "minimum position" to the position "pilot ignition";
- For the shutting off of the pilot flame push the knob and turn it on the position "off";
- After use close the gas tap which is situated upstream from the appliance.

11.1 SHUTTING OFF IN CASE OF BREAKDOWN OR PROLONGED PERIOD OF INACTIVITY

- In case the appliance is not in use for a long period of time or in case of breakdown, close the gas cut-off tap.
- Whenever the appliance is not used for a period of time, accurately clean the stainless steel parts and put over a layer of vaseline oil.
- In case of failure contact the service assistance.
- Air out the room regularly.

12. MAINTENANCE AND CLEANING

The lava stones and the grills must be taken off at least once a week and then one must proceed to the cleaning of the burners with a soft bristle brush

The fat collecting tray must be cleaned every day.

12.1 REMOVAL AND CLEANING OF THE DRIPPING PAN

The fat collecting tray must be extracted from the appliance after every use and must be cleaned with lukewarm soapy water. One must not use substances or tools which may cause corrosion like metal brushes and so on.

WARNING !

Do not use products containing chlorine for cleaning steel (bleach, hydrochloric acid, etc.) even if diluted.

Do not use corrosive products (for example hydrochloric acid) in the cleaning of the floor underneath the appliance.

13. REPLACING PARTS

<u>PART</u>	<u>MAKER</u>	<u>TYPE/MODEL</u>
Burner (PLX47-47M PLX80-80M)	Flam Gas	Mod. UN_0007
Burner (PLX60-60M PLX106-106M PLX124M)	Flam Gas	Mod. UN_0008
Pilot burner	SIT	Mod. 0.100.001
Thermocouple	SKG	Mod. 9711AN
Piezo-electric igniter	Constructions Electroniques	Mod. 381
Gas tap	Pel Pintossi	Mod. 22S/O-B