

GRILLVAPOR

RADIANT HEAT COOKING

GV 455 – GV 855

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

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

GAS GRILL

ENGLISH

Instruction booklet for installation use maintenance

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NOTES FOR THE INSTALLER

TABLE 1

Models	Dimensions WxDxH cm	Gas pipe fitting G UNI-ISO 7/1 R1	N° cooking area	Total power kW	Total consumption kg/h	Air for combustion m³/h	Type
GV 455	42x55x31,5	½	1	6,9	0,540	14	A
GV 855	80x55x31,5	½	2	13,8	1,080	28	A
GV 407	42x70x44	¾	1	10,5	0,822	21	A
GV 807	80x70x44	¾	2	21	1,643	42	B
GV 1207	119,5x70x44	¾	3	31,5	2,464	63	B
GV 417	42x70x85	¾	1	10,5	0,822	21	A
GV 817	80x70x85	¾	2	21	1,643	42	B
GV 1217	119,5x70x85	¾	3	31,5	2,464	63	B
GV 409	42x90x44	¾	1	13	1,017	26	A
GV 809	80x90x44	¾	2	26	2,034	52	B
GV 1209	119,5x90x44	¾	3	39	3,052	78	B
GV 419	42x90x85	¾	1	13	1,017	26	A
GV 819	80x90x85	¾	2	26	2,034	52	B
GV 1219	119,5x90x85	¾	3	39	3,052	78	B

(1) TECHNICAL CHARACTERISTICS

The nameplate is positioned on the front or inside the control panel, you gain access to it by unscrewing and removing the control panel..

- II2H3+ category appliance

- Inlet pressure : Butane/Propane (G30-G31) 30/37mbar
Natural Gas *H* (G20) 20mbar

CONFORMITY TO EEC DIRECTIVES

The appliance are constructed in observance of the requests of the European Union directives :

- 90/396 EEC (Gas appliances).

(2) DATI TECNICI APPARECCHIATURE

TABLE 2

BURNER: 550 (GV ...55) series				- ONE AREA -
NOMINAL INPUT : 6,9 Kw			REDUCED INPUT : 5 Kw	
	Main burner injectors Ø 1/100mm	N° Pilot light injectors	By-pass Ø 1/100	Main burner primary air "X " = mm*
Liquid gas (G30-G31)	130	24	115	<u>All open</u>
Natural gas (G20)	200	29	Adjustable	1,5

BURNER: 700/710 (GV ...7) series				- ONE AREA -
NOMINAL INPUT : 10,5 Kw			REDUCED INPUT : 8,5 Kw	
	Main burner injectors Ø 1/100mm	N° Pilot light injectors	By-pass Ø 1/100	Main burner primary air "X " = mm*
Liquid gas (G30-G31)	160	24	180	11
Natural gas (G20)	240	29	Adjustable	3,5

BURNER: 900/910 (GV ...9) series				- ONE AREA -
NOMINAL INPUT : 13 Kw			REDUCED INPUT : 9 Kw	
	Main burner injectors Ø 1/100mm	N° Pilot light injectors	By-pass Ø 1/100	Main burner primary air "X " = mm*
Liquid gas (G30-G31)	180	24	180	20
Natural gas (G20)	265	29	Adjustable	3,5

* See air adjustment diagram at the back of the booklet, fig. 6.

(4) GENERAL WARNINGS - INSTALLATION

Carefully read the warnings container in this booklet in that they provide important indications regarding installation, use and maintenance safety. Keep this booklet for further consultation by the various operators.

After having removed the packaging make sure that appliance is complete. In case of doubt, do not use the appliance and consult professionally qualified personnel.

Before connecting the appliance make sure that the data plate information corresponds to that of gas and electrical distribution network.

The appliance must be used only by personnel trained in its use.

Before carrying out the cleaning and maintenance operations disconnect the appliance from the gas supply network.

Deactivate the appliance in case of breakdown or poor functioning. For any repair consult only an authorised technical assistance and request the use of original spare parts. Failure to observe the above can compromise the safety of the appliance.

The installation of this appliance must be done by a competent person in accordance with the relevant requirements of the Gas Safety Regulations ,the local Building Regulations, the IEE Regulations and the by-laws of the local Water Undertaking.

It should be in accordance with any relevant requirements of the local gas Region or LPG supplier and the relevant recommendations of the British Standards (latest editions) concerned.

The electrical safety of this appliance is insured only when it is correctly connected to an efficient grounding system as provided for in the electrical safety standard in force. It is necessary to verify this fundamental safety requirement and if in doubt request a thorough check of the system by professionally qualified personnel. The manufactured cannot be considered responsible for any damages caused by failing to have the system grounded.

This appliance must be used only in the way in which it was expressly intended.

DO NOT wash the appliance with direct high pressure water jets.

DO NOT obstruct the suction or heat disposal openings or fissures.

In other to avoid oxidation risk or general chemical aggression keep the stainless steel surfaces very clean.

Clean the stainless steel parts daily with warm soapy water then rinse thoroughly and dry carefully.

Absolutely avoid cleaning the stainless steel with scouring pads, brushes or common steel scrapers in that they can deposit ferrous particles that by oxidizing can provoke rust. Steel wool can be used in the direction of the finish.

If the appliance is not used for a long period of time close the gas cock and wipe all the steel surfaces with a cloth soaked in oil or vaseline in other to extend a protective film; also periodically air out the premises.

The manufactured of the appliance declines any responsibility for damage caused by incorrect installation, tampering of the appliance, improper use, poor maintenance, non-observance of local standards and unskilled use.

Before connecting check on technical plate that the appliance has been tested and homologated for the type of gas available for the user.

If the type of gas indicated on the plate is not that which is available follow the indications of the paragraph “ Transformation to another type of gas “.

WARNING: For the connection of the smoke exhaust see the “SMOKE EXHAUST” chapter.

(5) INSTALLATION OF THE APPLIANCE

The gas systems and the installation sites of the appliance must be in accordance with the regulations in the various areas and in particular you must consider that the air necessary for combustion of the burners is $2\text{m}^3/\text{h}$ for every kW of power installed and that the accident prevention standards must be observed.

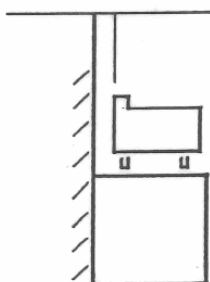
The appliance must be installed with sufficient ventilation to stop the formation of inadmissible concentration of substances harmful to your health.

(5-a) Laying of the appliance

Remove the packaging from the appliances and set them in the place of use seeing to their levelling and height adjustment by means of adjustable feet and other means (fig. 1). Remove the protective film from the external panels, detaching it slowly to stop the glue from remaining.

It's important that the walls adjacent to the appliance are protected against heat. Place refractory sheets or place the appliances at least 200mm from the side or rear walls.

200mm on the three sides



Insert the stack terminal (fig. 2) if it is supplied disassembled.

(6) SMOKE EXHAUST

The appliance must be installed in rooms suitable for the exhaust of the products of combustion which must occur in observance of that prescribed by the installation standards. Our appliances are considered (see technical data tables) as type A or B gas appliances.

Such appliances must discharge in special hoods or similar devices, connected to a surely efficient duct which discharges directly to the outside.

WARNING: The appliances, whose total heat input (see table 1) is higher than 14kW, must obligatorily be installed under a forced extraction suction hood and discharge towards the outside.

In this case the system must act, in the case of lack of electrical energy or reduction in the suction capacity, intercepting and directing the gas supply system to the appliance. It will, in particular, have to close the solenoid valve placed in the supply circuit upstream from the appliance.

The input limits are established by the installation standard in force.

For information purposes, the suction hood must guarantee a suction capacity equal to a volume of 35m³/h of air for every kW of heat input.

Conveyors which gather the barbecue smoke and that convey it towards a single point of exhaust can be supplied upon request; in this case as well the appliance must be always positioned under a suction hood .

(7) GAS CONNECTION

The connection of the appliances must always be done with 3 piece pipe fittings in order to facility disassembly.

It must be done by means of galvanized metallic or copper pipes, positioned well is sight. You must also have a gas stop cock upstream from every appliance .

If the flexible pipes are used they must be in stainless steel.

After having carried out the gas connection, check its seal using a frothy spray.

(8) OPERATION WITH SUPPLY GAS IDENTICAL TO THAT PRESET

Check if the indication on the nameplate correspond to the gas distributed, check also the correspondence of the following.

(8-a) Checking the inlet pressure (Fig. 3)

The inlet pressure can be measured by means of a gauge with a "U" shaped pipe or an electronic type with a minimal subdivision of 0,1mbar.

- Unscrew screw "A" from the pipe tap "B" (fig.3).
- Position the gauge .
- Operate the appliance and check that the pressure be the one expected; in case of the contrary find out the cause.
- At the end of the operation close the pipe tap again.

(8-b) Adjustment of the primary air (Fig. 6)

Check that the primary air is adjusted according to the data stated in tables 2.

(8-c) Pilot flame adjustment

The pilot flame with fixed nozzles does not need any adjustment.

(8-d) Checking the main burner

Turn on the appliance and check that the flame, the ignition and the minimum adjustment, if existing, are correct. If this does not happened, check the injectors (see table 2).

(9) ADJUSTMENT FOR OPERATE WITH OTHER TYPES OF GAS

To carry out such an operation, for example, to go from natural gas to liquid gas, you must change the injectors of the main burners and those of the pilot flame, adjust the reduced inputs (see table 2) and the primary air of the main burners.

All the injectors necessary for the adjustment are supplied in a bag together with the appliance.

The injectors of the burners are marked in hundredths of mm, while those of the pilot flame have a reference number.

(9-a) Replacement of the injectors and regulations

To reach the main injectors remove the drawers and the plate under the drawer.

To reach the pilot, you must follow this procedure

- remove the terminal from the stack, detail (Fig. 2)
- remove the front from the stack, detail (Fig. 2)
- remove the hack
- extract the water collection drawer, detail (Fig. 4)
- extract the bottom plate, detail (Fig. 4)
- remove the knob and extract the piezoelectric device, detail (Fig. 4)
- unscrew the self-threading screws of the front and detach it, detail (Fig. 4)

(9-a1) Pilot flame (Fig. 5)

Replace the nozzle "G" according to that stated in tables 2 after having unscrewed nut "H".

The pilot flame does not need any adjustment.

(9-a2) Main burner (Fig. 5 e 6)

Unscrew the injectors "E". Assemble the foreseen injector according to table 2.

(9-a3) Minimum adjustment (Fig. 7)

Remove the knob and adjust the flame in the minimum position until a stable and even flame is obtained; for the suitable input see table 2.

For operation with liquid gas the adjustment screw indicata dalla freccia (Fig. 07) must be screwed down completely.

After each new adjustment of screw, seal the screw itself with paint or sealing wax.

(9-b) Adjustment of the primary air of the burners (Fig. 6)

The air adjustment ferrule is to be positioned in the "X" mm measurement stated in tables 2. After the positioning, screw down the blocking screw and check the appearance of the flame.

(10) ACCESS AND DISASSEMBLY OF THE PIECES

(To be done only by a qualified installer)

(10-a) Gas cock, pilot, ignition spark plug, thermocouple, burners

To gain access to these details you must remove several panels or particular plates as illustrated in figure 4 and in paragraph 9-a .

Once the components have been made accessible their replacement is very easy, unscrewing their own nuts or attachments for each one.

After each replacement repeat the seal test of the gas circuit.

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 systems, 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, useless 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 also supplied with a water supply system.

Before beginning cooking check that the trays are full of water, in case of the contrary see to their filling.

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 centimetres 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.

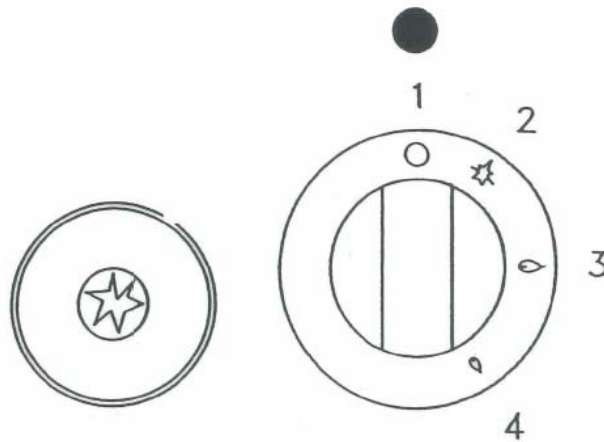
Keeping the knob pressed, press the piezoelectric push-bottom. After having turned on the pilot flame keep the knob pressed to the end for a few more seconds in order to allow the thermocouple to heat . Release the knob. If the pilot flame extinguishes repeat the operation. The pilot flame can be observed 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 positions it is possible to select the desired caloric input for cooking.

(13-a4) Turning off

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 parts 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 repair and breakdown adjustment operations must be done by a competent installer.

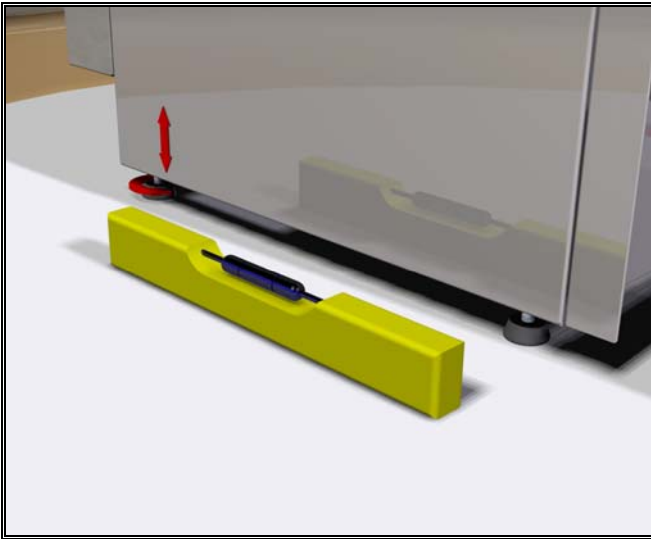


FIG. 01

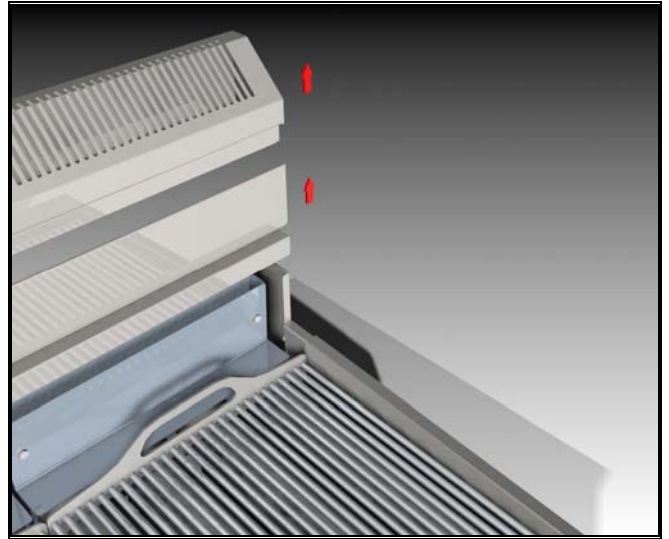


Fig. 02

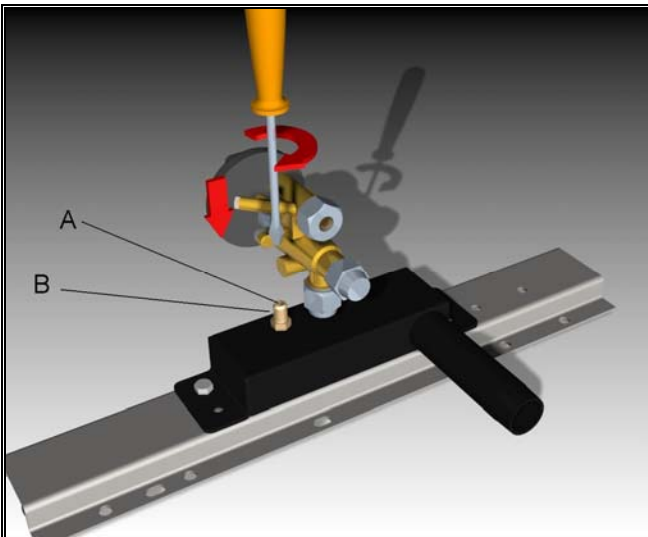


FIG. 03

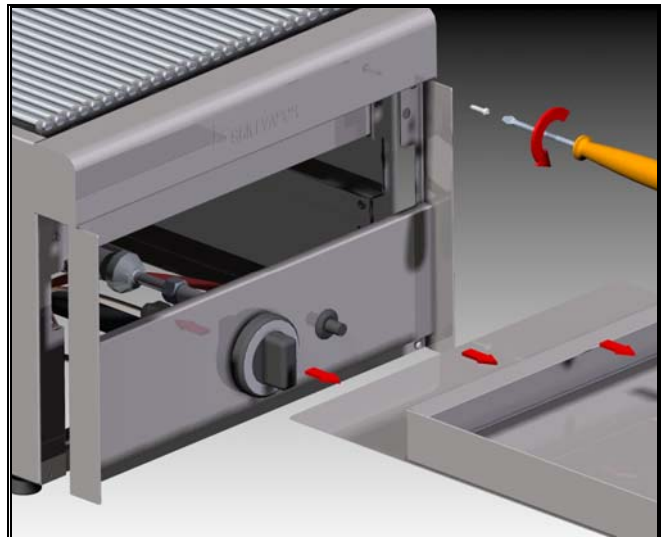


FIG. 04

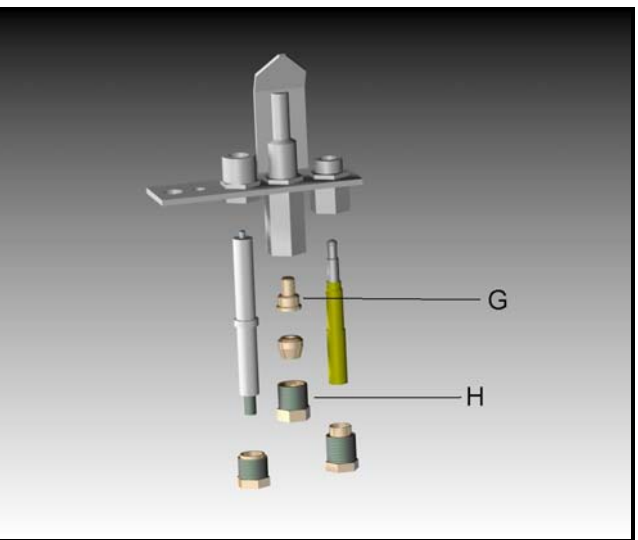
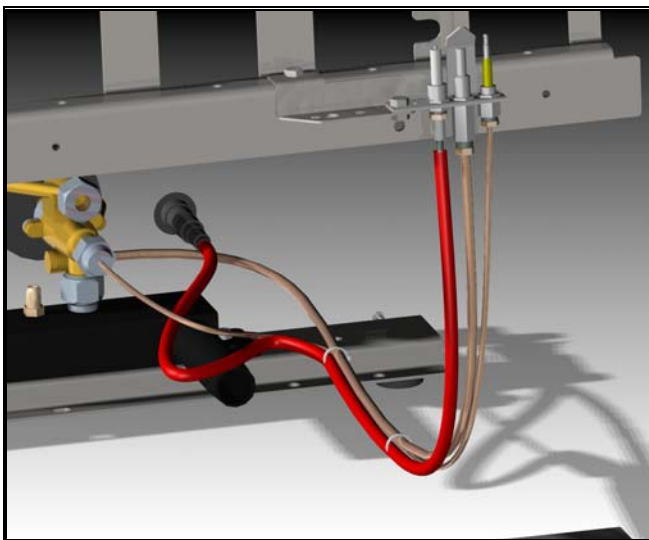


FIG. 05

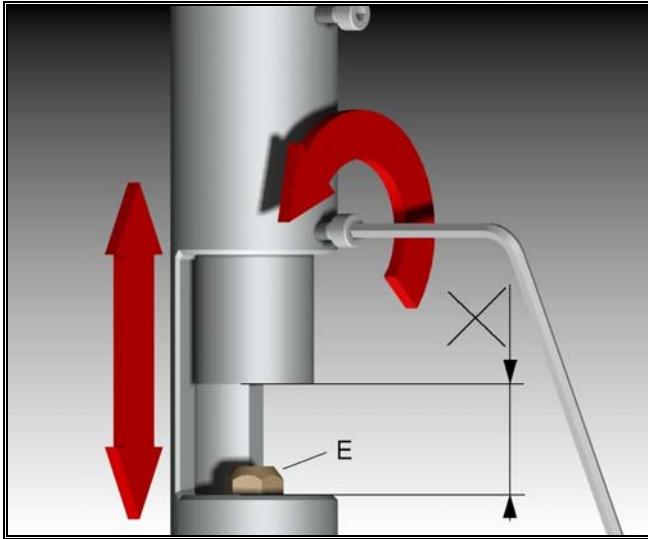


FIG. 06

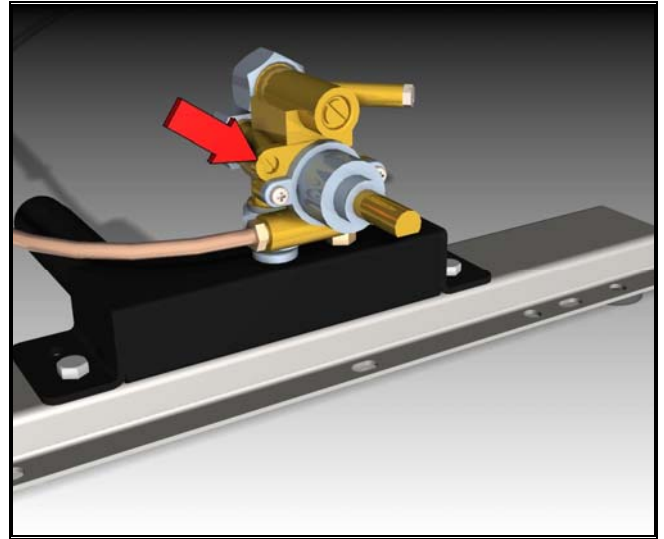


FIG. 07

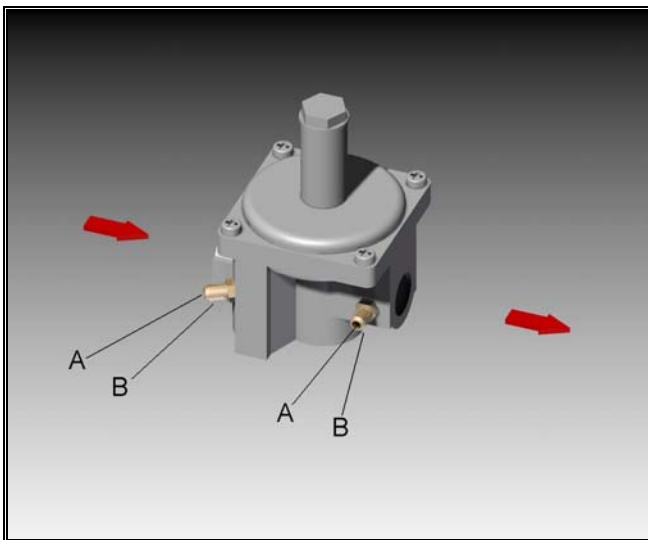


FIG. 08



FIG. 09

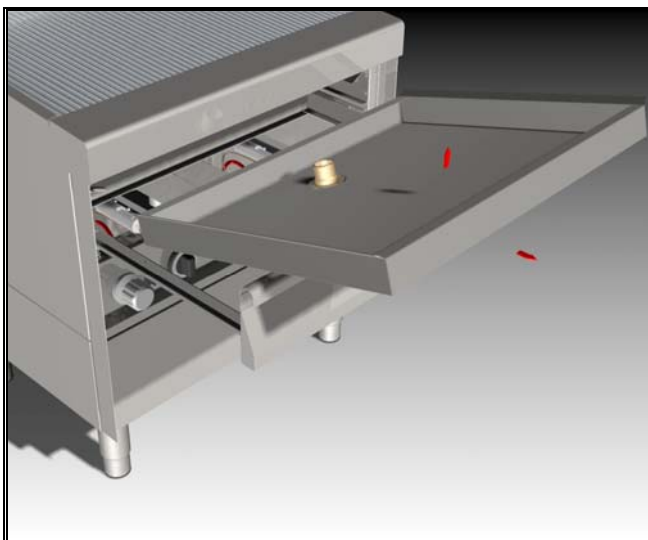


FIG. 10

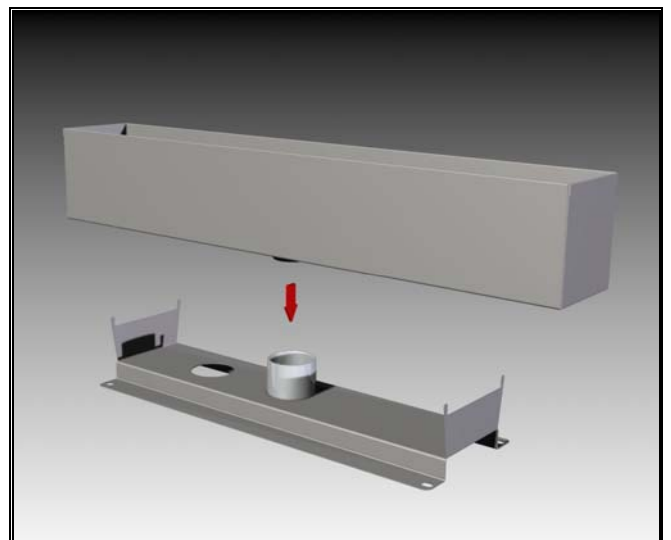
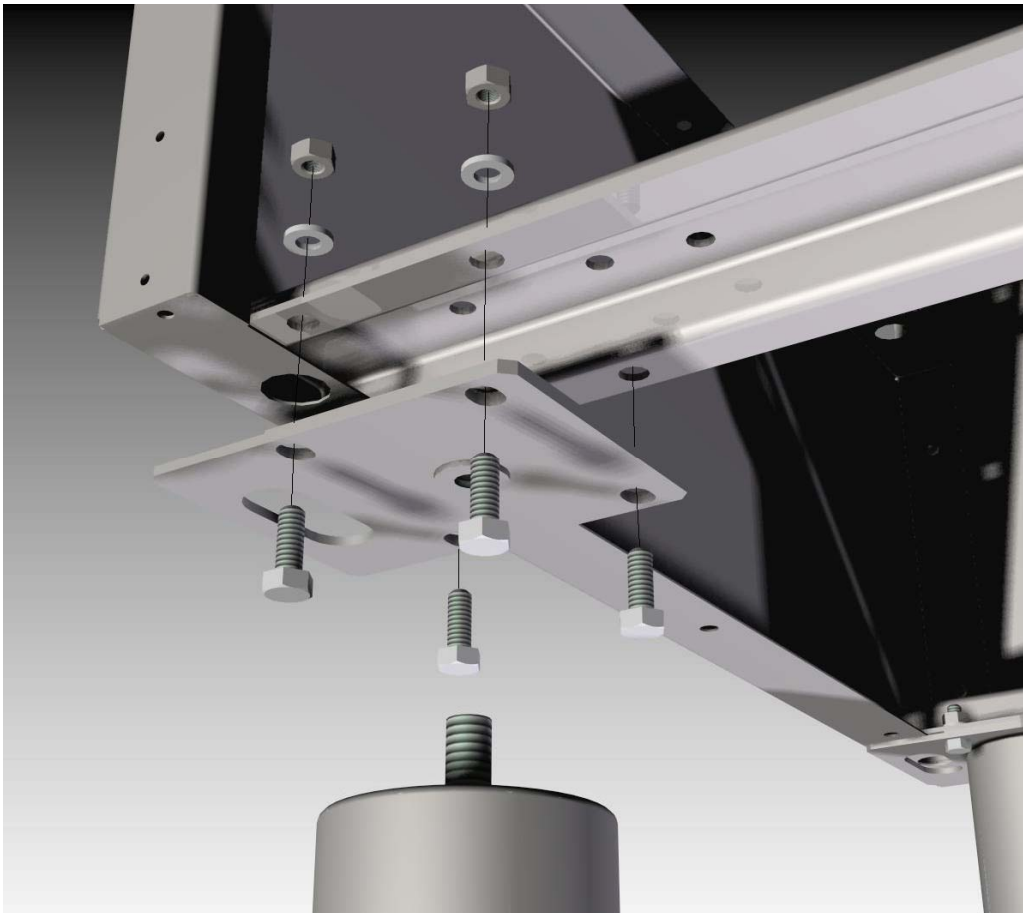


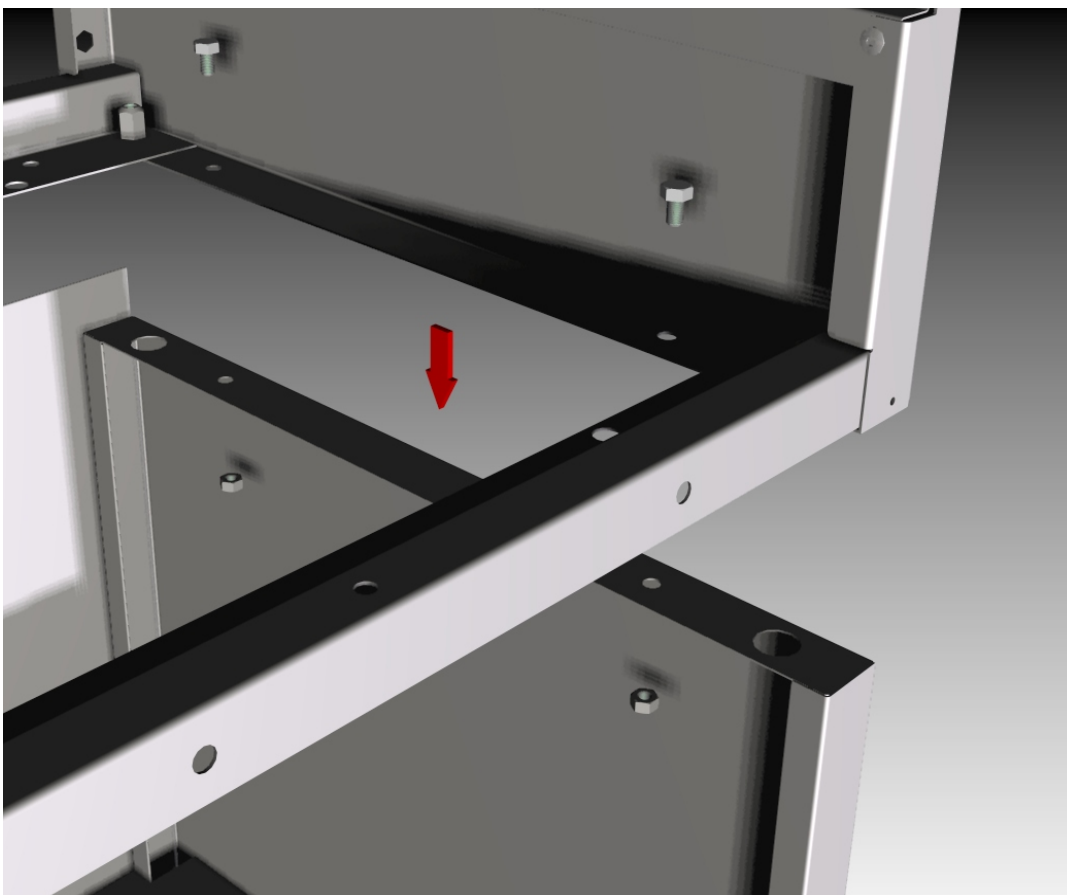
FIG. 11

FISSAGGIO DEI PIEDINI SUL MOBILE



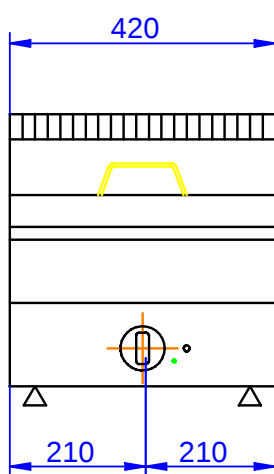
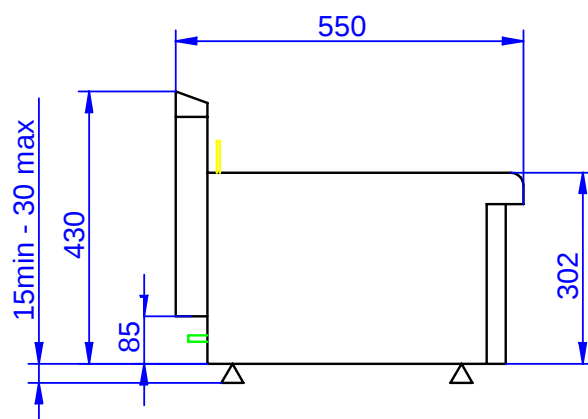
- 1) Posizionare le piastre in corrispondenza degli appositi fori.
- 2) Fissare le piastre al fondo dell'apparecchiatura
- 3) Avvitare il perno M10 posto al centro delle piastre.

INSTALLAZIONE DI UN MOBILE

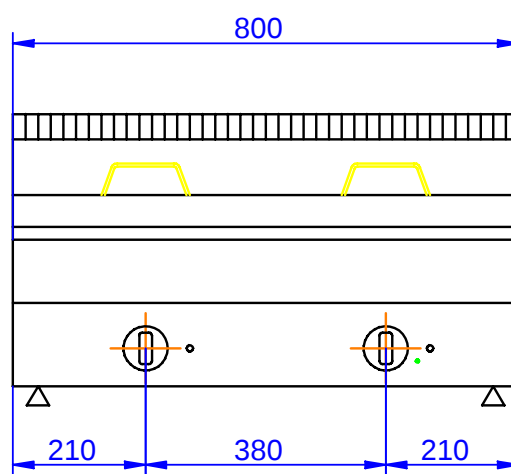


- 1) Adagiare la propria Grillvapor sul mobile e fissare i 4 bulloni.

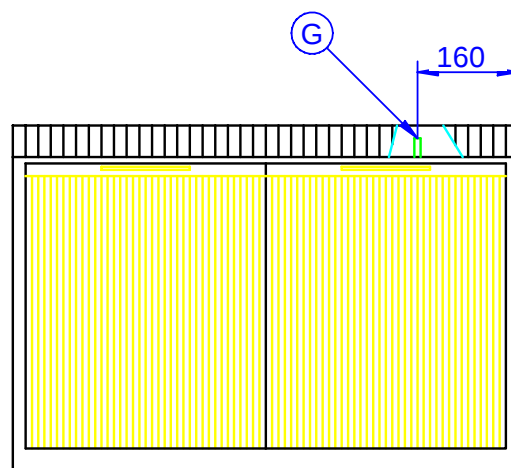
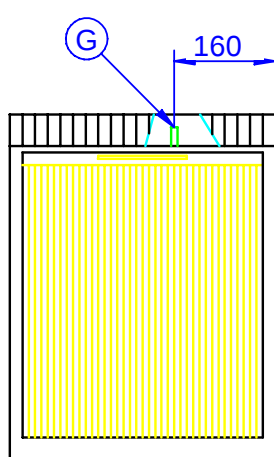
SERIE 550



GV 455



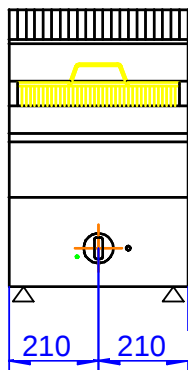
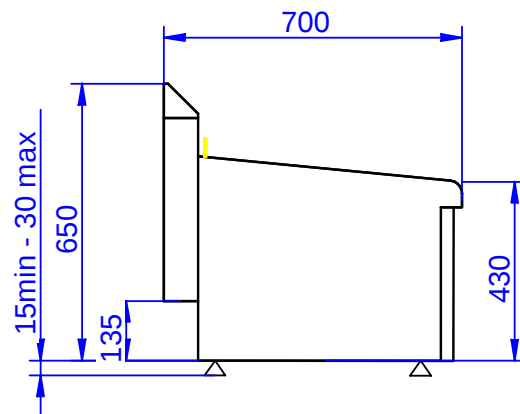
GV 855



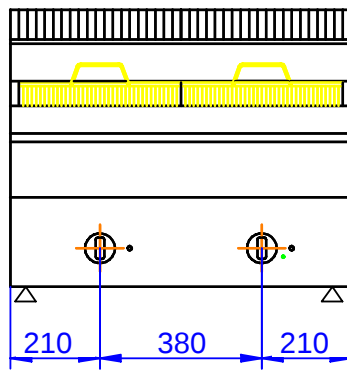
G = GAS INLET R1/2 UNI-ISO 7/1



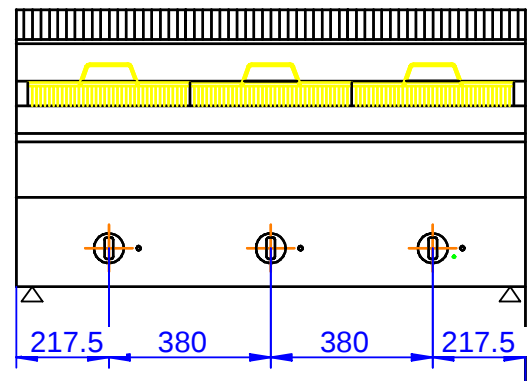
SERIE 700



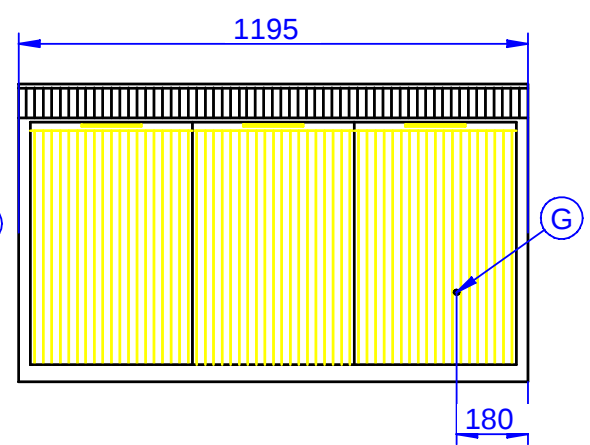
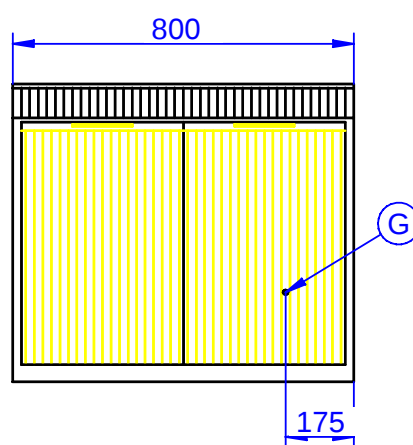
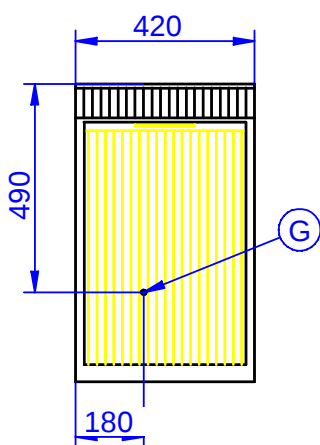
GV 407



GV 807

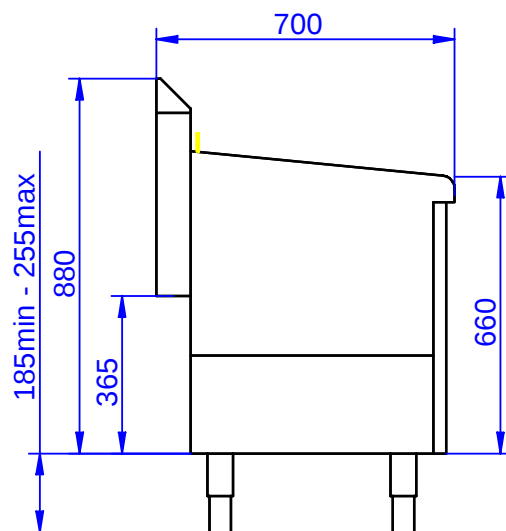


GV 1207

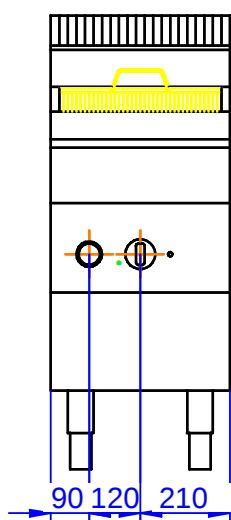


G = GAS INLET R3/4 UNI-ISO 7/1

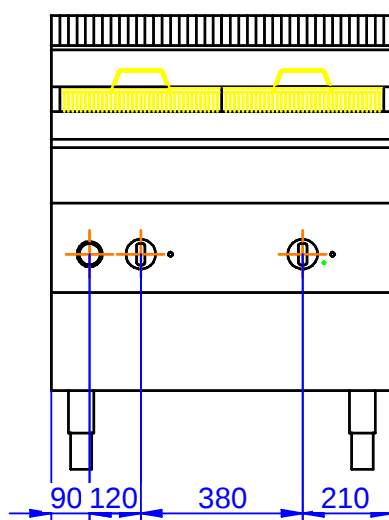




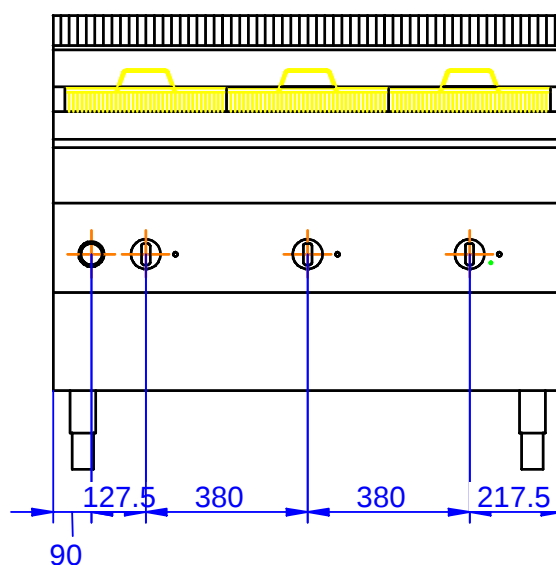
SERIE 710



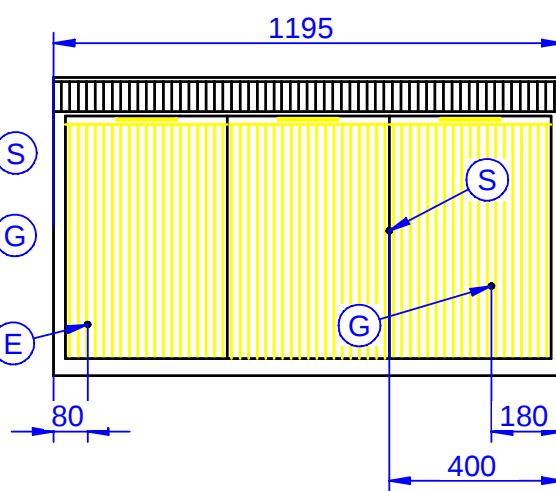
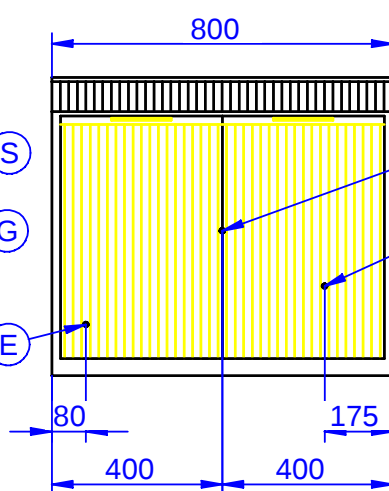
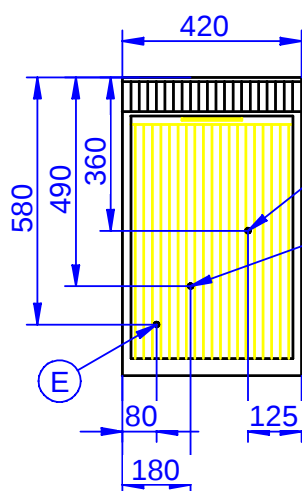
GV 417



GV 817



GV 1217

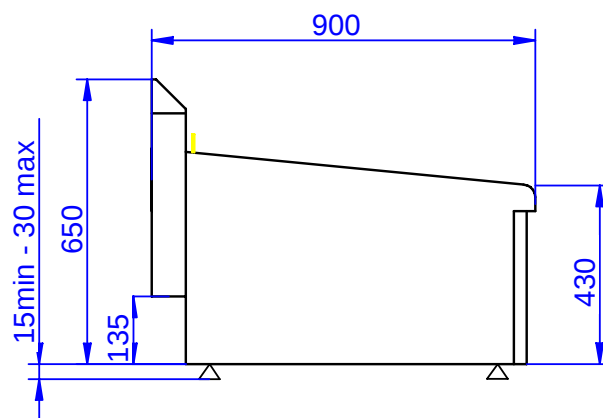


E = WATER INLET G 1/2

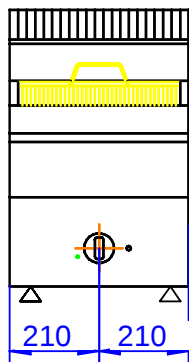
G = GAS INLET R3/4 UNI-ISO 7/1

S = WATER OUTLET G 1' 1/4

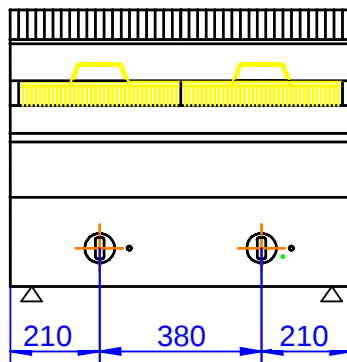




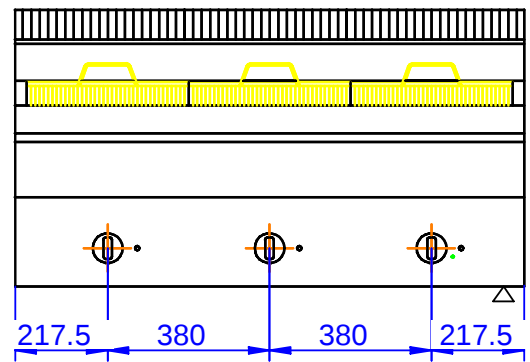
SERIE 900



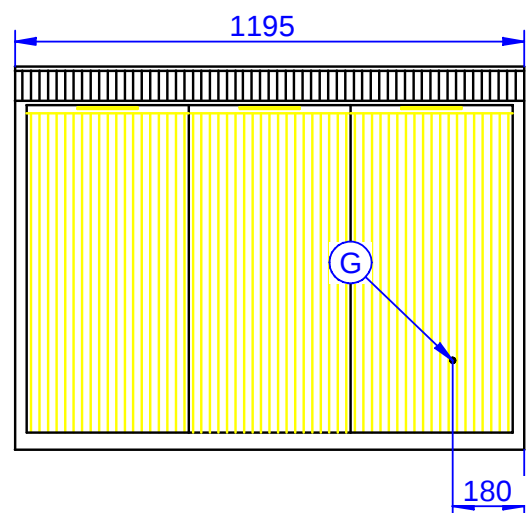
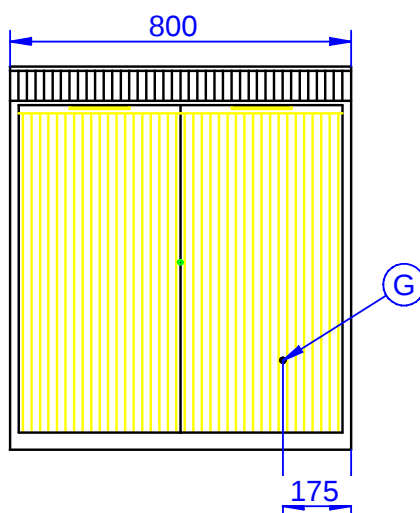
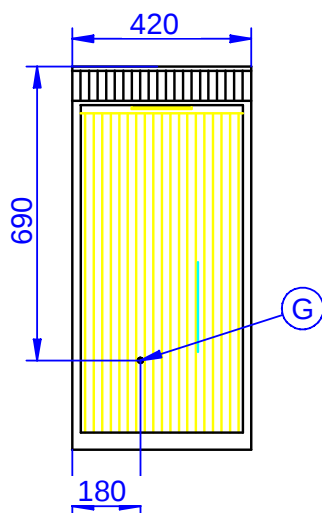
GV 409



GV 809

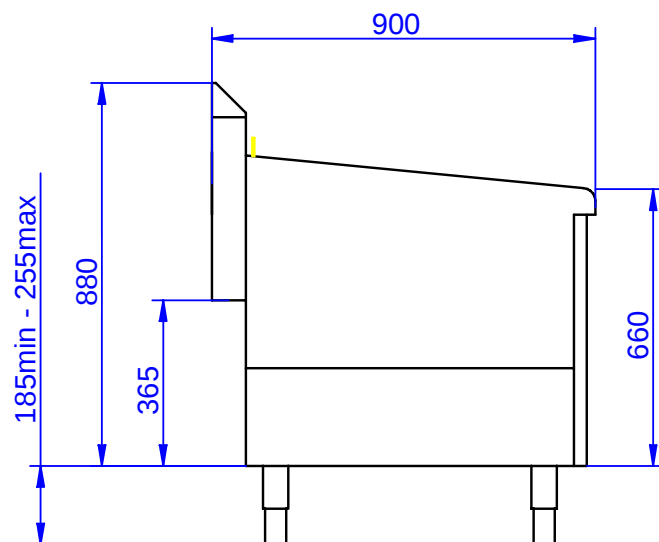


GV 1209

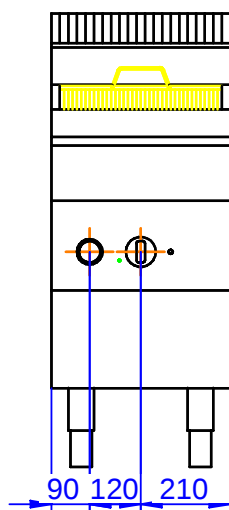


G = GAS INLET R3/4 UNI-ISO 7/1

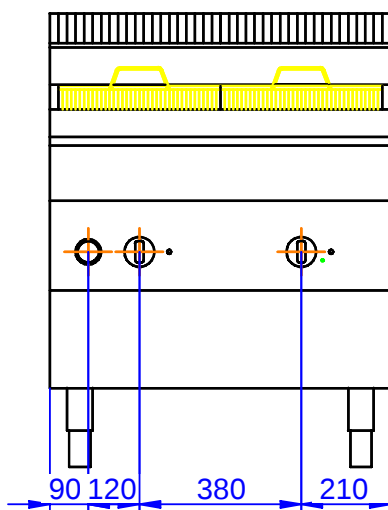




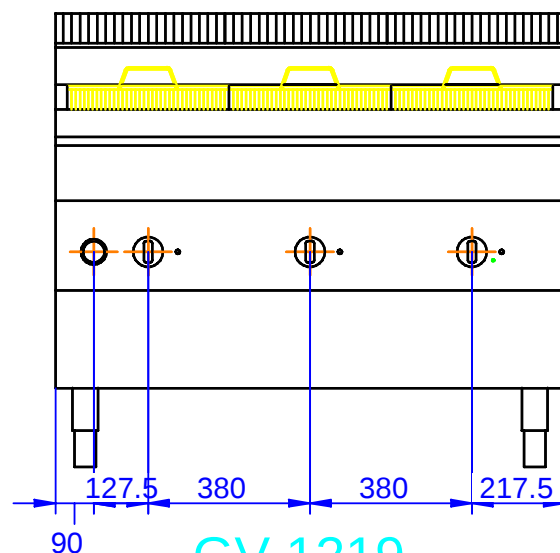
SERIE 910



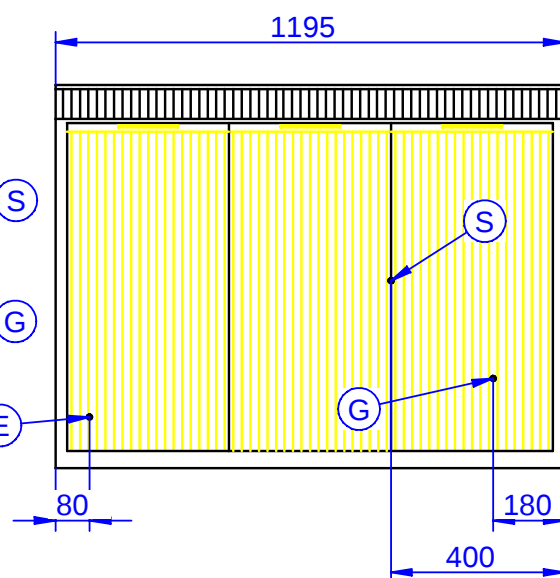
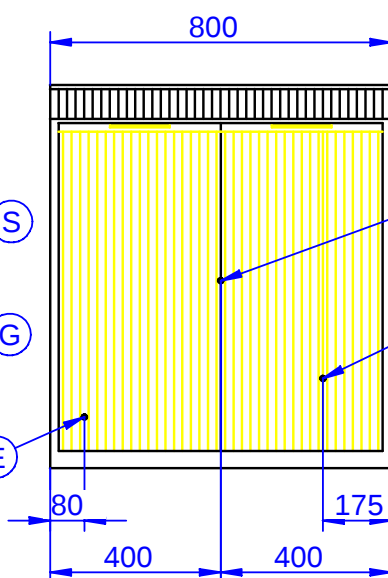
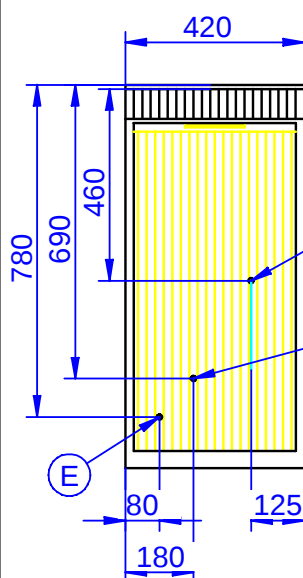
GV 419



GV 819



GV 1219



E = WATER INLET G 1/2

G = GAS INLET R3/4 UNI-ISO 7/1

S = WATER OUTLET ATTACCO G1' 1/4





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