

GMC 525 CHARCOAL GRILL

Description	EXTEND CONCEPT
GMC0083	Module 525
GMC0112	



INSTALLER'S INSTRUCTIONS

CHARVET
F-38850 – CHARAVINES
Tel.: +33 (0) 4 76 06 64 22
Fax: +33 (0) 4 76 55 78 75
Email: info@charvet.fr
Email: sav@charvet-sa.fr



MANUAL: EN-GMC 525 CHARCOAL GRILL
Ind. A – Created on: 11/02/2010
Updated on:

SUMMARY

INSTALLER'S INSTRUCTIONS	1
1. INSTALLATION	3
1.1. GENERAL POINTS	3
1.2. HANDLING	3
1.3. INSTALLATION	3
1.4. DATA PLATE	4
2. GAS CONNECTIONS	4
2.1. CHECKS BEFORE PROCEEDING	4
2.2. CONNECTING THE APPLIANCE TO THE GAS MAINS.....	5
2.3. CHECKS AFTER CONNECTION	5
2.4. CHECK OF PRESSURE SUPPLY	5
3. CONVERSION TO OTHER TYPES OF GAS	6
3.1. CHANGE OF INJECTORS AND AIR ADJUSTMENT	6
3.2. GAS ADJUSTMENT CHARTS.....	6
3.3. ADJUSTING THE SLOW-DOWN POSITION OF OPEN BURNERS.....	7
4. POWER CONNECTION.....	7
4.1. CHECKS BEFORE PROCEEDING	7
4.2. CONNECTING THE APPLIANCE TO THE ELECTRIC NETWORK.....	8
4.3. CHECKS AFTER PROCEEDING.....	8
4.4. ADAPTING THE APPLIANCE TO THE VARIOUS ELECTRICAL SUPPLY VOLTAGES	8
5. WIRING DIAGRAMS.....	9
6. BASIC SPARE PARTS LIST	11
7. SERVICING	12
7.1. HOT CUPBOARD: CHANGING THE HEATING ELEMENT	12

1. INSTALLATION

1.1. General points

Installation must be undertaken in compliance with the following instructions and with local codes and bylaws. Ensure you have a suitable and sufficient risk assessment in place.

This appliance is of A-type and shall not be connected to a flue gas pipe.

The user's manual must be given to the user after installation.

1.2. Handling

It is imperative to leave the appliance on its wooden pallet for handling on site until the final installation.

Unpack and check the appliance for damage upon receipt.

In case of damage, mark delivery note accordingly and immediately (within 48 hours) notify the carrier by registered mail with acknowledgement of receipt. Notify your seller.

1.3. Installation

All local fire regulations must be adhered to.

The appliance must be installed under a suitable mechanical extraction hood.

If the apparatus is to be installed against a wall or partition, near a piece of furniture or decorative borders, it is recommended that these are made of fireproof material.

If this is not the case, they must be protected by an approved fireproof, insulating material.

If in doubt of fireproof construction of adjacent walls, distance to combustible material shall be no less than 10 cm.

Remove all plastic protection.

Install the appliance in the kitchen.

Warning



Fixed appliance:

- Check that the masonry plinth is well horizontally leveled.
- Adjust height to level the unit to a horizontal working plan of 900 mm.
- Remove the plinth (fixed with 2 screws) - see Gas Connections § 2.2 – Fig. B (5).

**Any technical action on an appliance must be undertaken by a qualified technician.
The appliance will have to be isolated from the electrical supply for the duration of the work.**

When the appliance is ready for use, ensure the users know how to use it properly.
(Please see the user's manual).

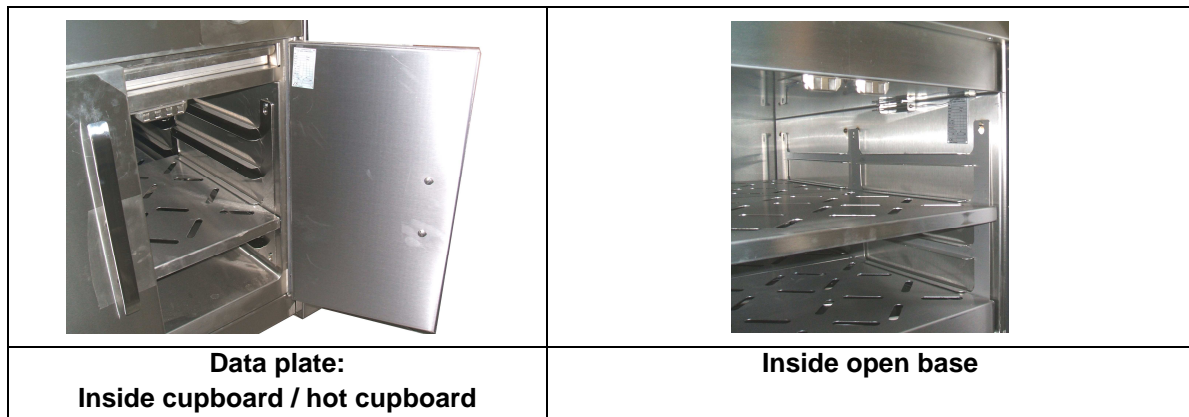
Warranty: The warranty is mentioned in our conditions of sale.

This warranty does not cover damage due to faulty installation, misuse or inadequate maintenance.

1.4. **Data plate**

Each appliance has its own data plate. Transfer all the information written on the data plate to the part of the user's manual reserved for it.

This will ease the communication between you and your client for better service.



2. GAS CONNECTIONS

Warnings

- **Fixed appliance:**
Connect the appliance to the gas mains using 1/2" NPT pipe and connections. Install a suitable shutoff valve (or valve + pressure regulator) in the supply line, allowing the unit to be isolated from the rest of the cooking range.

2.1. **Checks before proceeding**

Check that:

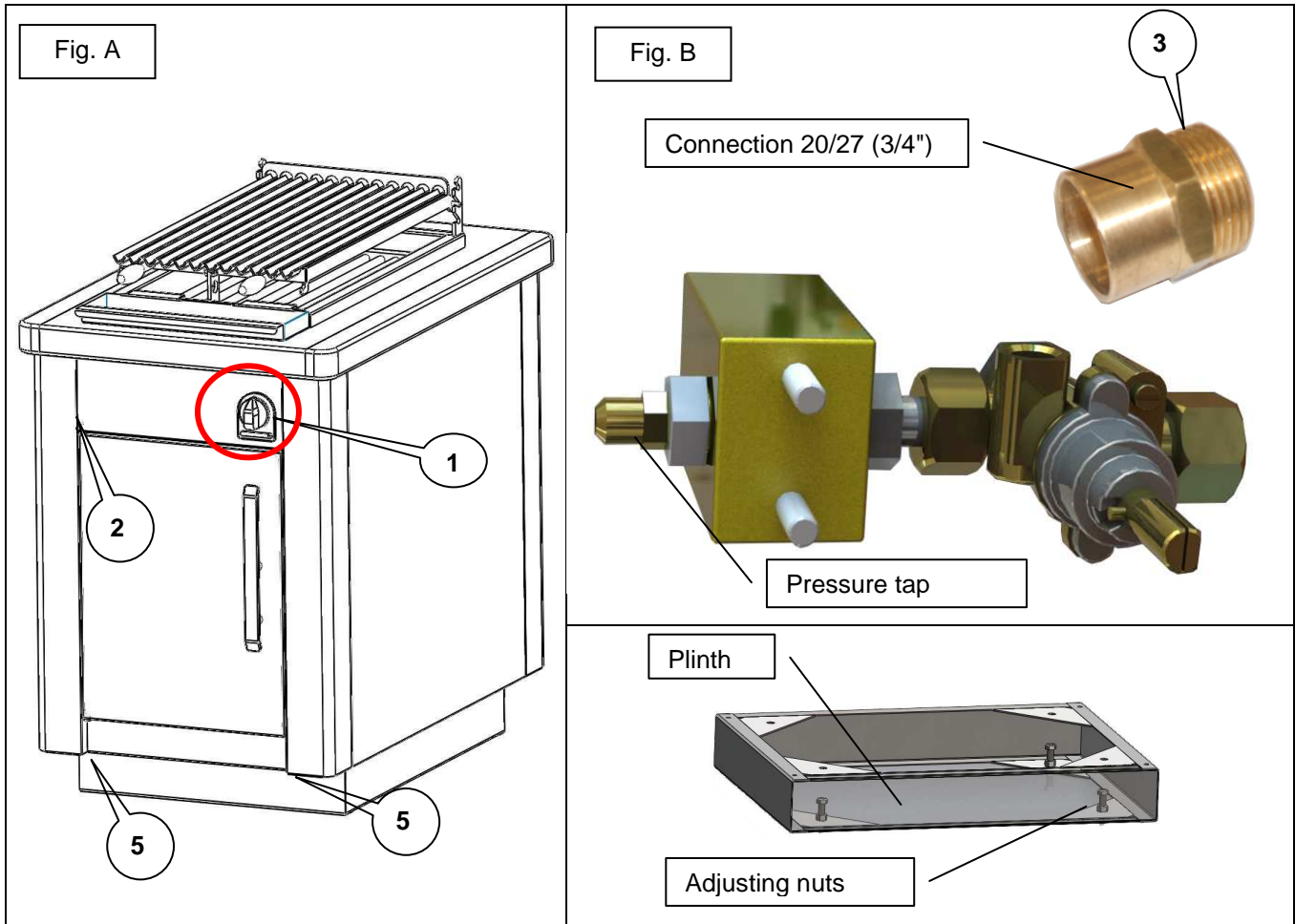
- The mains should be free of obstructions, and clean.
- Ensure that the gas supply pipe is of the correct size for minimum pressure drop according to length, elbows, and total unit capacity.
- The appliance requires a fresh air input of 2m³/h/kW.
(See chart below).
- The type of gas used: Ensure that the appliance is set for the type of gas supplied (nature/pressure); see data plate on the appliance and label on the gas connection.

CHART			
Code	Appliance	Power (kW)	Fresh air input required (m³/h/kW)
GMC0083	Module 525	13 kW	26 kW
GMC0112	Module 525	13 kW	26 kW

2.2. **Connecting the appliance to the gas mains**

- Remove the control knobs (2) fixed with screws,
- Unscrew the 2 screws (3),
- Pull the bottom of the panel up and out,
- Connect to connection 20/27 (4) located in the technical space.

Note: the technical space is behind the control panel.



2.3. **Checks after connection**

- The water system is well watertight,
- Supply pressure of the appliance in working state,
- The colour of the flame (blue),
- The slow-down position (see § 3.3.),
- The good working state of the appliance and its safety devices.

2.4. **Check of pressure supply**

Taking the pressure:

- Remove the control knobs,
- Remove the control panel,
- Connect the manometer on the pressure tap located on the burner ramp,
- Switch ON appliance to maximum setting,
- Then check your figures (see § 3 "Gas Adjustments").

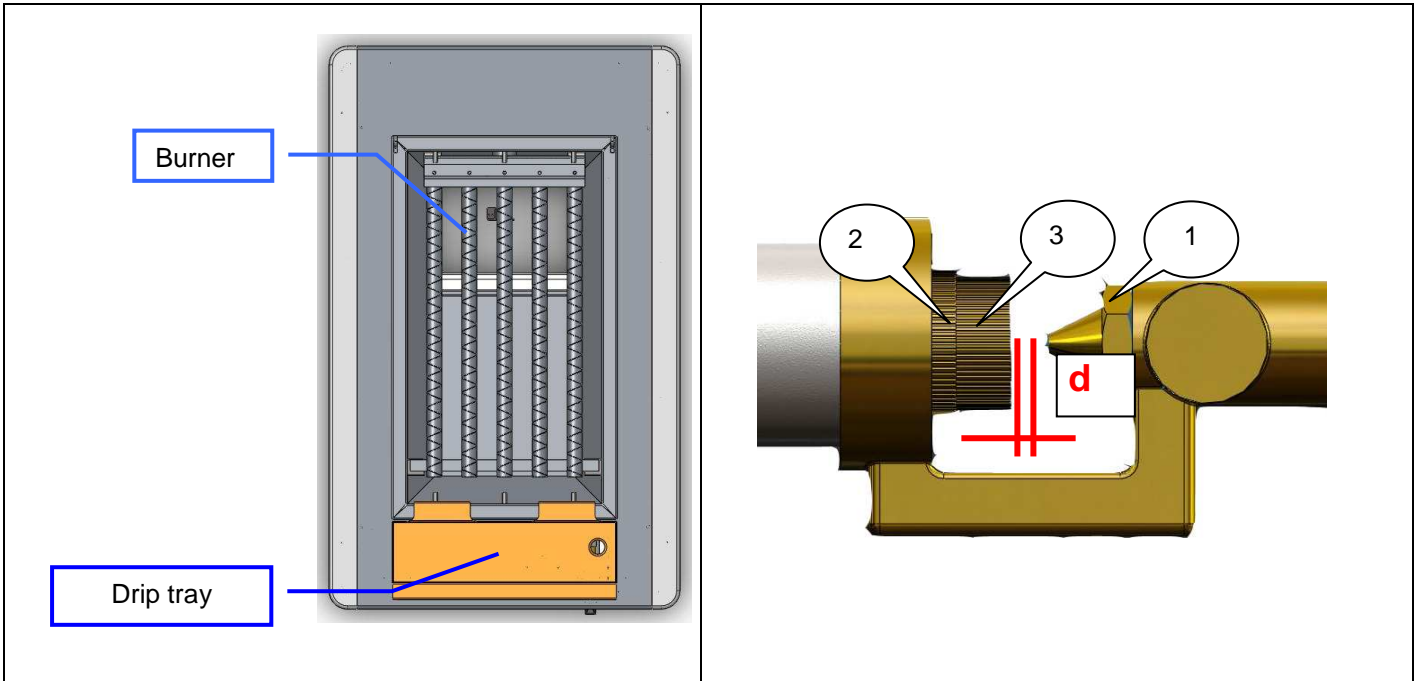
Note: All the appliances connected to the same gas supply should be in working state while taking the pressure supply.

3. CONVERSION TO OTHER TYPES OF GAS

Change of gas upon installation: After having replaced the injectors, ensure of the watertightness of the connection between the injector and its support.

3.1. Change of injectors and air adjustment

See charts § 3.3. according to the type of burners.



GMC 850: Chrome steel/cast iron plancha

- Remove the support grid and the lava rocks. You have access to the burner and pilot light.
- Unlock the air ring (nut/ring - 2/3),
- Change the injector (1) with the help of a 12mm ring spanner,
- Adjust distance “d”,
- Lock the air ring (nut/ring),
- Then adjust and seal.

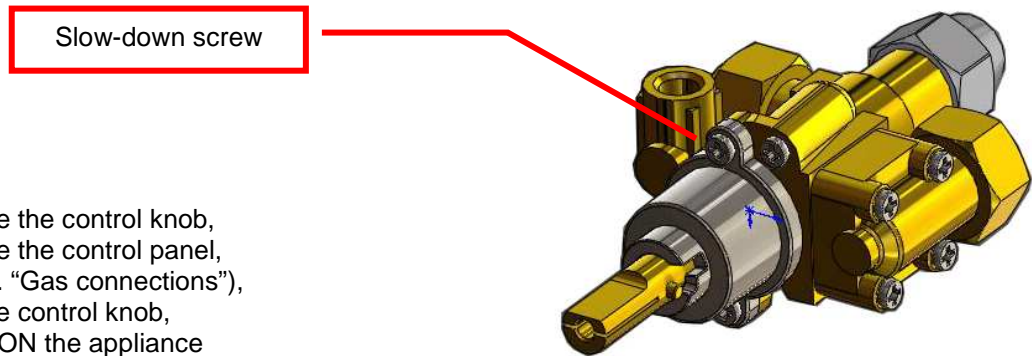
3.2. Gas adjustment charts

CHARCOAL GRILL				
Air	Gas type & operating pressure	Mark engraved on the injector	Air adjustment d (mm) ^{*2}	Nominal calorific output (kW) ^{*1}
1	G20: Pn = 20 mbar	300	6	15
2	G 25: Pn = 20 mbar	340	6	
3	G 25: Pn = 25 mbar	300	6	
4	G 30: Pn = 29 mbar	190	Max	
5	G 30: Pn = 50 mbar	165	1	
6	G 31: Pn = 37 mbar	190	Max	
7	G 31: Pn = 50 mbar	180	3	

- 1 - Measured power over lower calorific power of the gas (HI) for one open burner.
- 2 - Regulation of air according to diagram 1.

3.3. Adjusting the slow-down position of open burners

Note: The burner must remain alight when changing from maximum output to minimum output.



- Remove the control knob,
- Remove the control panel,
(See § 2.2. "Gas connections"),
- Refit the control knob,
- Switch ON the appliance
(See the user's manual, § 2),
- Set control knob to the slow-down position.
- Adjust the slow-down screw,
- To increase the slow-down, turn counter clockwise.

4. POWER CONNECTION



Warning

The appliance must be earth wired.
It is dangerous to connect the appliance unless it is earthed.
We cannot be held responsible for accidents due to non existent or incorrect earth link connection.

Fixed appliance:

Check that the electric network is equipped with all-pole circuit breakers having a cross section of 3.5 mm at least. All electrical equipment must be in compliance with the standard EN 60335-1.

WARNING:

Use a standardized cable (245 IEC 57 or 245 IEC 66) or other approved cable with the same characteristics.

All these operations are carried out when the apparatus is switched off, and cold.

4.1. Checks before proceeding

- The electrical voltage of the supply is compatible with the voltage of the apparatus (see data plate and § 5).
- The cable is fixed properly,
- The connections are tight enough,
- The section of the cable is of correct size according to the voltage of the apparatus.

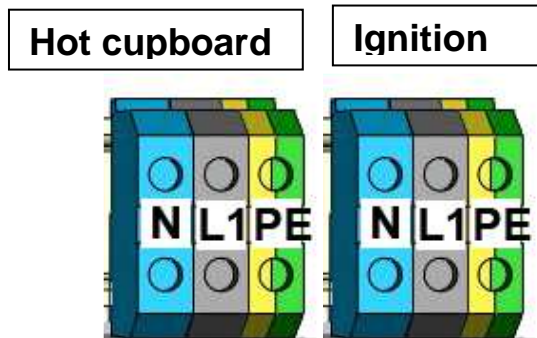
4.2. **Connecting the appliance to the electric network**

Electric ignition:

- Unscrew the front control panel to access the connection box (see § 2.2., “Gas connection”, fig. A),
- Thread cable through the terminal box (fixed with 2 screws),
- Connect cable to the terminals, and follow the information written on the terminal box.
- Before reassembling the parts, check the electrical equipment is properly insulated (cable).

Note: The ignition push buttons and indicators should remain in place.

The option “electric hot cupboard” is only available on charcoal grills with the O-shaped-bar grid (GMC0083).



4.3. **Checks after proceeding**

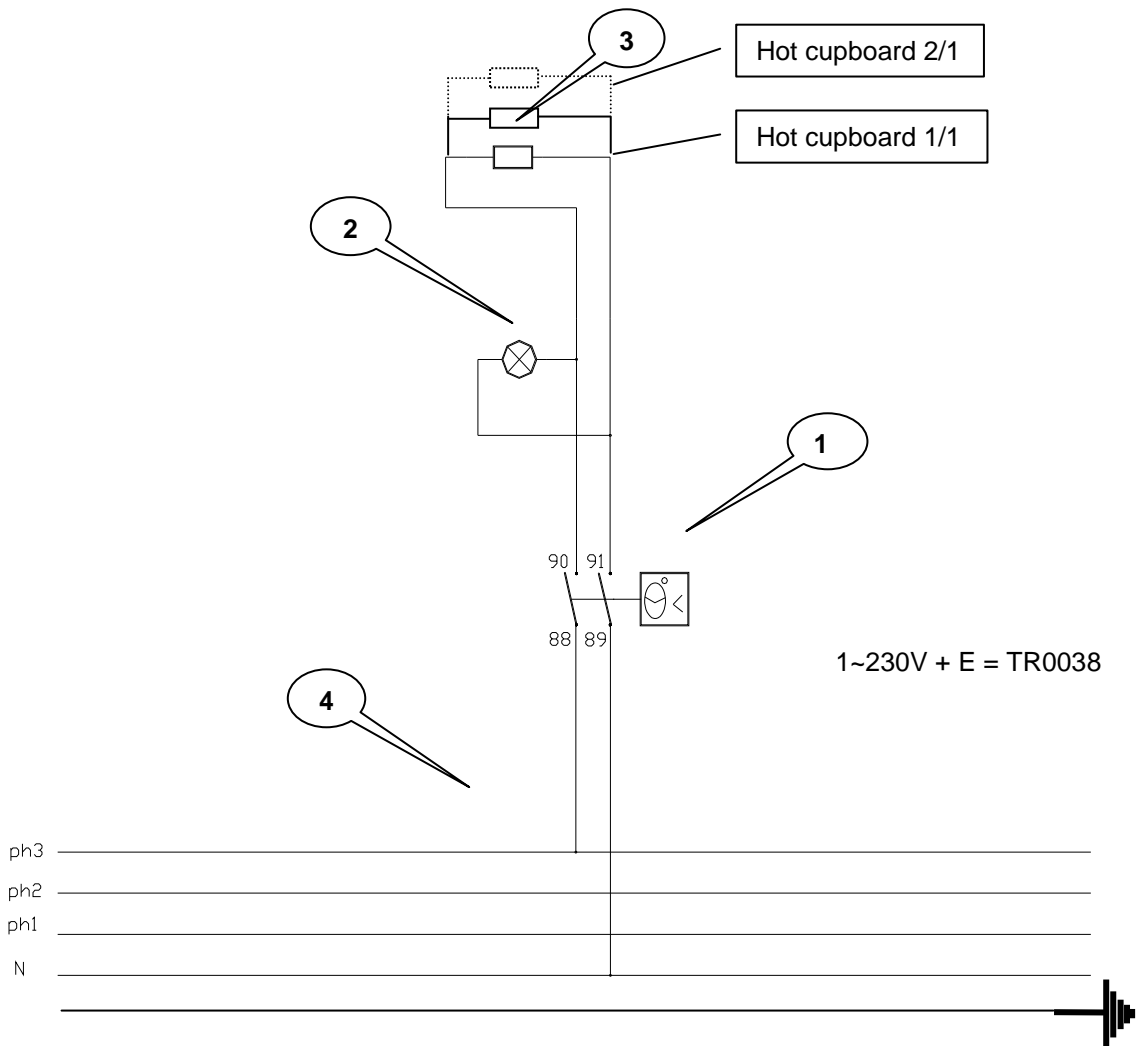
- The appliance is earth wired (see the warnings above),
- The electric equipment is well isolated from the rest of the equipment,
- The appliance is in good working order (ignition, thermostat, etc.).

STARTING UP: See the User’s Manual

4.4. **Adapting the appliance to the various electrical supply voltages**

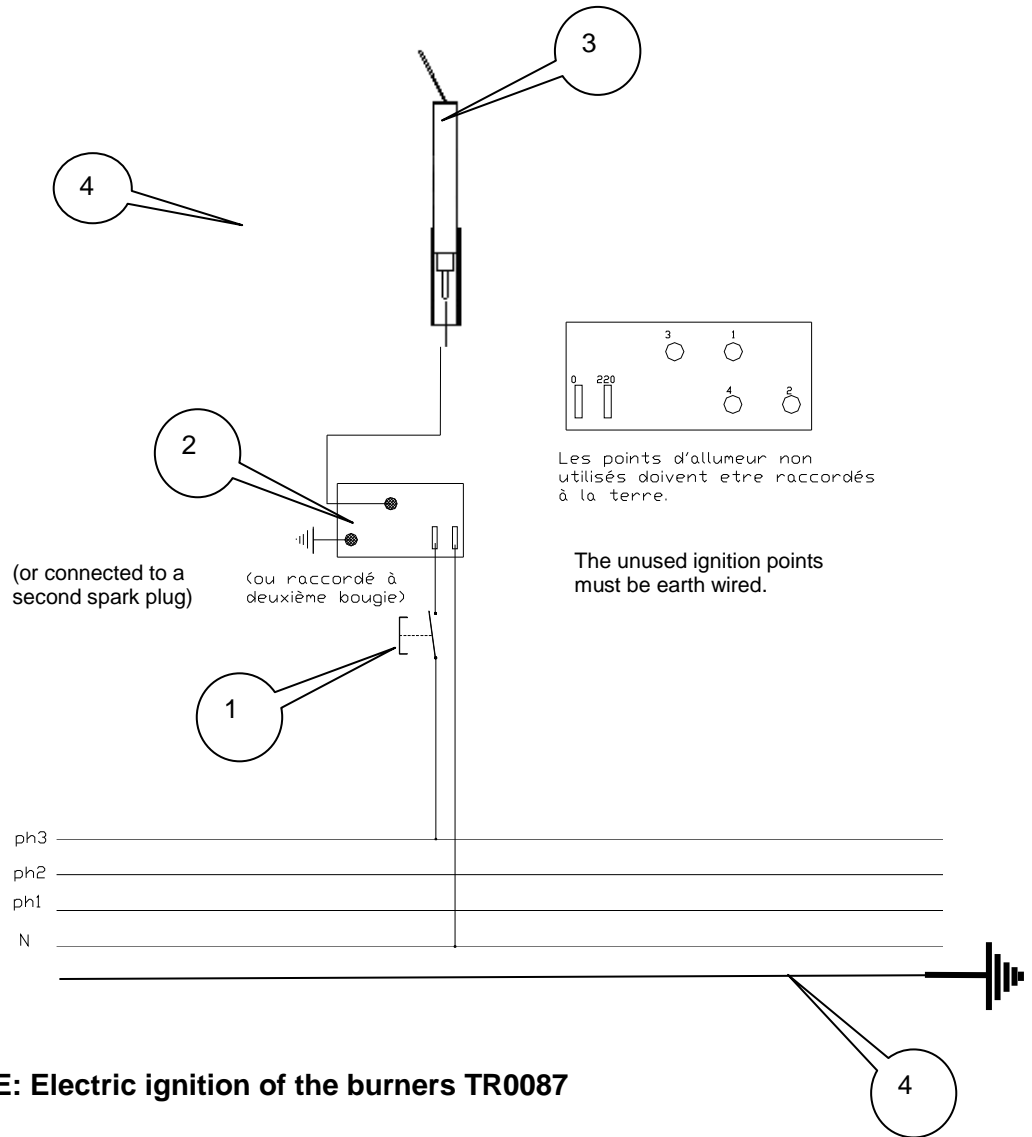
Voltages available		⇨		
Various voltages		⇩		
		1~230V + E	3~230V + E	3~400V + E
	Wiring diagrams #	S = standard coupling		
Hot cupboard	TR0038	S	A	A
Electric ignition	TR0087	S	A	A
A → Coupling possible B → Please consult Charvet C → Coupling impossible D → No voltage available				

5. WIRING DIAGRAMS



NOMENCLATURE: Hot cupboard – single phase 230 V

Mark	Code	Description	Quantity
01	ELE0304	Regulation thermostat	1
02	ELE0434	230V heating indicator	1
03	ELE0231	Heating element 230V 600W	2
04	02467A	Terminal	3
04	03575A	Viking earth terminal	1



NOMENCLATURE: Electric ignition of the burners TR0087

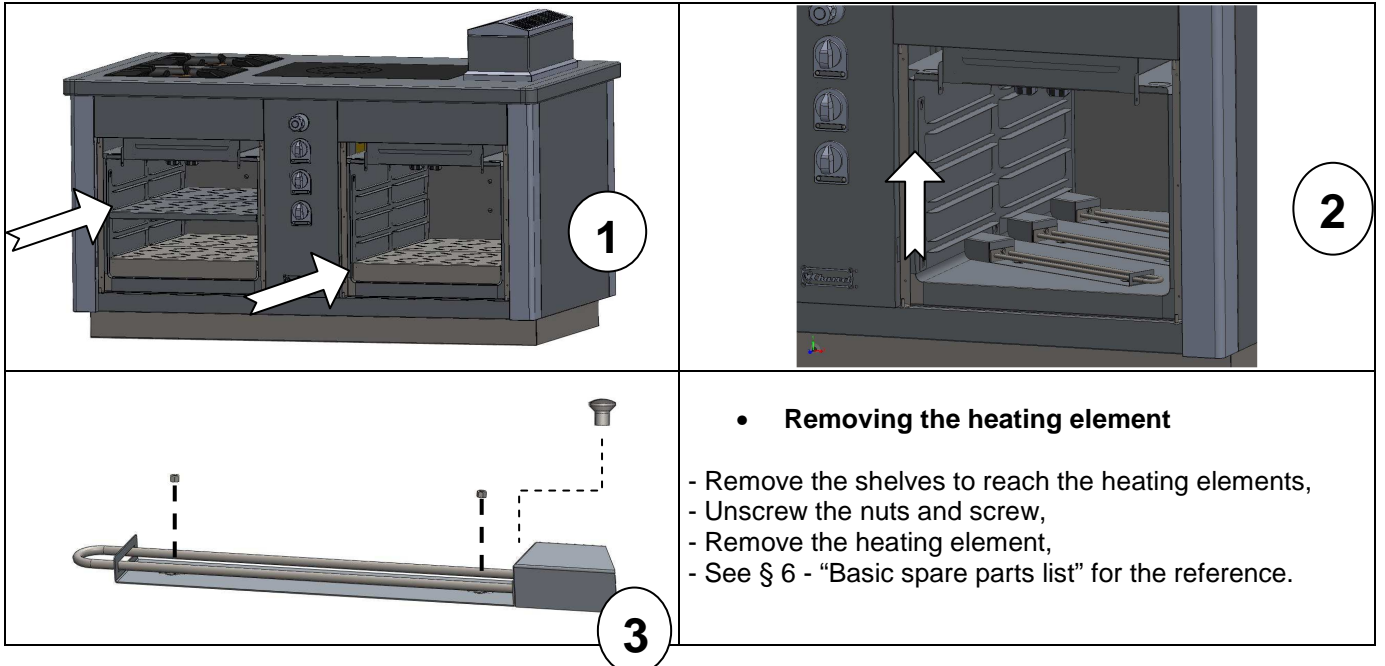
Mark	Code	Description	Quantity
01	ELE0018	Electric ignition push button	1
02	GAZ0002	2-point or 4-point ignitor	1
03	02162A	Spark plug	1
04	02467A	Terminal	3
04	03575A	Earth terminal Vicking	1

6. BASIC SPARE PARTS LIST

Description / Code	Photograph	Description / Code	Photograph
Gas tap 00311A		Orange indicator ELE0434 Red indicator Ele0435	
Gas injector G20/G25 Ø 3.00 natural 00214A G31 Ø 1.90 propane 06985A		Heating element(hot cupboard) 230V ELE0231	
Pilot light injector G30 - G31 Ø 0.20 Propane 06988A G20/G25 06989A Ø 0.35 natural		Hot cupboard thermostat ELE0304	
Burner PRP0020		Push button for ignition 08865A	
Thermocouple 00290A		4-point igniter 230V GAZ0002	
Refractory briquette 07554A		Electrode 02162A	
Grid with O-shaped bars 680x400 mm 101634		Grid with V-shaped bars 680x400 mm F13174	

7. SERVICING

7.1. Hot cupboard: changing the heating element



GMC 525 CHARCOAL GRILL

Description	EXTEND CONCEPT
GMC0083	Module 525
GMC0112	



USER'S INSTRUCTIONS



SUMMARY

USER'S INSTRUCTIONS..... 1

1. INTRODUCTION..... 3

2. PRIOR TO STARTING UP 3

3. STARTING UP 3

3.1. CHARCOAL GRILL.....3

3.2. ELECTRIC HOT CUPBOARD.....4

4. SWITCHING OFF..... 4

5. MAINTENANCE..... 4

5.1. CLEANING THE STAINLESS STEEL SURFACES.....4

5.2. CLEANING OF THE COOKING GRIDS4

5.3. CLEANING THE ROCKS4

5.4. ELECTRIC HOT CUPBOARD.....5

6. POSSIBLE CAUSES OF BREAKDOWN..... 5

1. INTRODUCTION

- A) Our equipment is for professional use only and must be used by qualified staff.
- B) The equipment must be installed in compliance with local codes and bylaws. It must be installed in a kitchen equipped with an adequately sized mechanical extraction system.
- C) Appliances may be installed side by side or against walls of non combustible material. Distance to combustible material shall be no less than 10 cm.
- D) It is imperative to call for a qualified engineer for all new installations or modifications of existing equipment.
- E) **WARRANTY:** *The warranty is mentioned in our conditions of sale. Only a qualified engineer certifies the validity of the warranty. This warranty does not cover damage due to faulty installation, misuse or inadequate maintenance.*

2. PRIOR TO STARTING UP

- a) Prior to starting up, it is advisable to clean the appliance in order to eliminate all dust and impurities that have accumulated during storage.
- b) Remove all plastic protection that wraps the stainless steel panels.
- c) Make sure that all controls are in good working condition before turning the gas on.

Ensure that the drip tray or the grease tank are well in place. Then open the gas shut off valve.

3. STARTING UP

3.1. Charcoal grill

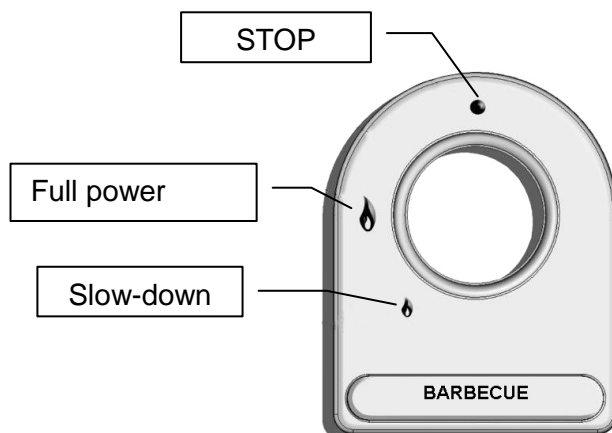
- Push and turn control knob of the burner to the left and up to the "full power" position
Press the ignition push button.

Keep the control knob pressed for 5 to 20 sec. before releasing it,
The burner should remain alight. Repeat the operation if it fails,

When the pilot light is on, turn the control knob counter-clockwise to the desired position (large flame symbol); the burner is running at full power,

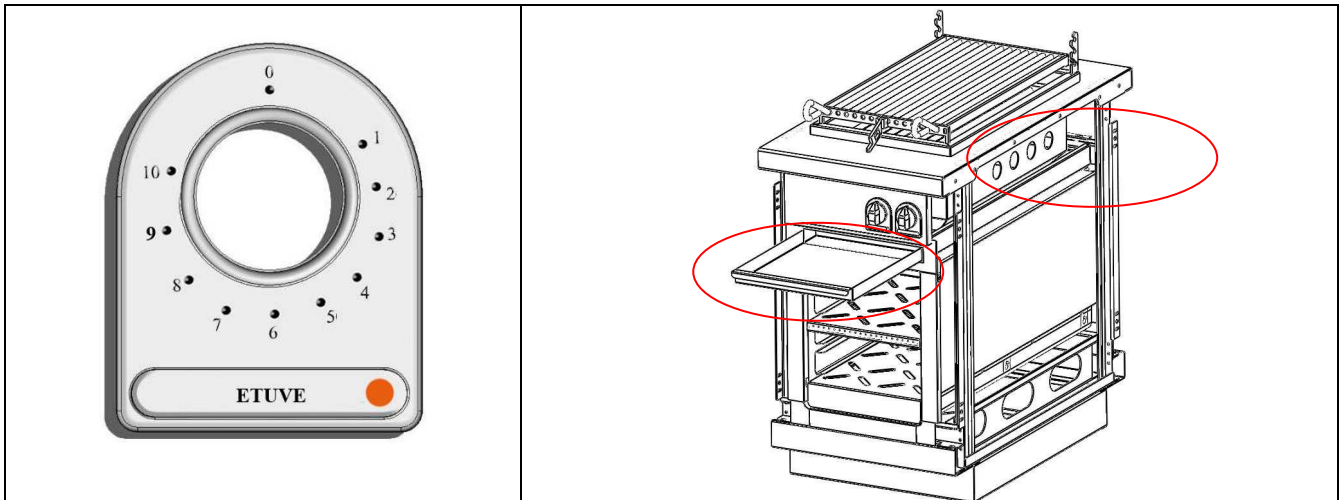
By turning the control knob to the next position (small flame symbol), the burner is on the slow-down position (simmering position),

The preheating phase lasts 10 minutes about; you can start cooking after this period of time.



3.2. **Electric hot cupboard**

The option "electric hot cupboard" is only available on charcoal grills with the O-shaped-bar grid (GMC0083).



The appliance is ON: Turn the regulation thermostat knob to the desired temperature: the orange indicator remains illuminated until the desired temperature is reached.

- Do not forget to put the 2 drip trays in their appropriate place (front/rear).

4. SWITCHING OFF

At the end of the day, cut off gas supply or/and switch off electricity at the mains.

5. MAINTENANCE

Before doing anything on the appliance, wait until cooking areas has cooled down.

5.1. **Cleaning the stainless steel surfaces**

Turn off the apparatus. After each service and before each cleaning operation, we advise you to disconnect the appliance from the mains.

Wash with a sponge in soapy water (or any other neutral cleaning product).

Do not use bleach or any other acidic product – even well diluted.

For the tops, use a nylon scouring pad if necessary. Always go with the grain.

After each cleaning, rub with a greased cloth or kitchen paper.

5.2. **Cleaning of the cooking grids**

a) Grid with V-shaped bars

Clean with the appropriate cleaning tool while the grid is still hot: push the food particles to the drip tray then to the grease tank; use a sponge if necessary.

Note: clean on a regular basis the drain port with a bottle-brush or a similar tool.

Take a wood spatula or an iron scraper to remove dried food particles.

b) Grid with O-shaped bars

Clean with a sponge to remove the grease.

Do not clean the grid with a wire brush.

This appliance must not be cleaned with mechanical water jets or be subject to a deluge of water under pressure. Check that the appliance is well disconnected at the mains.

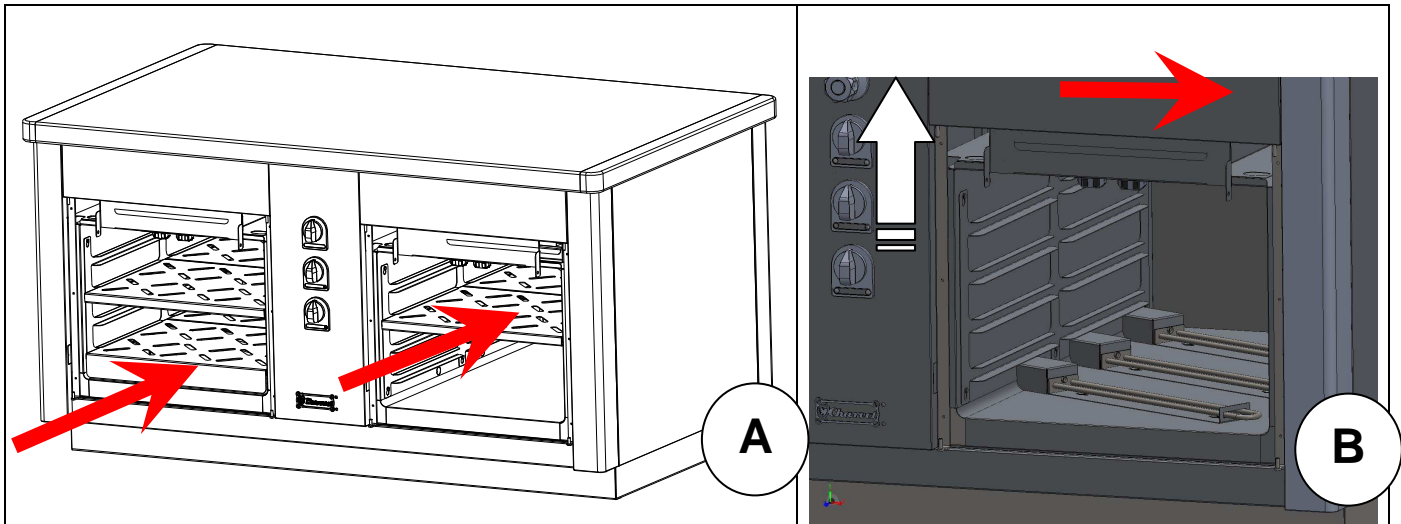
5.3. **Cleaning the rocks**

The lava rocks or the refractory briquettes do not need to be cleaned.

The rocks may get damaged; fill the spaces up with new rocks.

The lava rocks or refractory briquettes are delivered with the appliances.

5.4. Electric hot cupboard



• **Cleaning the electric hot cupboard (GMC0083)**

- Open the door and remove the shelves (A),
- Push them up before pulling them to the middle (B),
- Clean the parts in hot soapy water.

For best results, have your equipment serviced and cleaned on a regular basis by a qualified installer.

WARNING: *Factory-sealed components must be serviced by neither installer nor user. Only a qualified electrician should replace the parts.*

6. POSSIBLE CAUSES OF BREAKDOWN





Breakdown	Probable causes
Unsatisfactory heating	Clogging of the burners, injectors, etc.
	Incorrect gas pressure
	Incorrect grading of the injectors
	Clogging of the rear internal flue box (oven).
Incorrect oven temperature	Faulty thermostat
Incorrect ignition	Clogging of the pilot lights
	Clogging of the thermocouples
	Faulty thermocouples, incorrect output of the pilot lights
	Incorrect position of the pilot lights
	The control knobs are not pushed far enough
Faulty electric ignition	Incorrect position of the spark plug

Call for your installer to replace the faulty electric components in preparation for a next use.



The manufacturer and the installer cannot be held responsible if the user neglects to ask for assistance in case of breakdown.

TRANSFER below the information written on the DATA PLATE of your apparatus.

	CHARVET S.A.		
	38850 CHARAVINES		
Réf.	<input style="width: 100%;" type="text"/>		
Code:	<input style="width: 50%;" type="text"/>	Type:	<input style="width: 50%;" type="text"/>
N°FC:	<input style="width: 50%;" type="text"/>		<input style="width: 50%;" type="text"/>
N°OF:	<input style="width: 50%;" type="text"/>	Rep.	<input style="width: 50%;" type="text"/>
Cat.	<input style="width: 50%;" type="text"/>	<input style="width: 50%;" type="text"/>	
Gaz	<input style="width: 50%;" type="text"/>	<input style="width: 50%;" type="text"/>	
P (mbar)	<input style="width: 50%;" type="text"/>	<input style="width: 50%;" type="text"/>	
ΣQ_n (kW)	<input style="width: 50%;" type="text"/>	<input style="width: 50%;" type="text"/>	
ΣV_n (m ³ /h)	<input style="width: 50%;" type="text"/>	<input style="width: 50%;" type="text"/>	
ΣM_n (kg/h)	<input style="width: 50%;" type="text"/>	<input style="width: 50%;" type="text"/>	
U	<input style="width: 50%;" type="text"/>	V	<input style="width: 50%;" type="text"/>
		Hz Ip	<input style="width: 50%;" type="text"/>
P	<input style="width: 50%;" type="text"/>	kW	<input style="width: 50%;" type="text"/>
	<input style="width: 100%;" type="text"/>		
MADE IN FRANCE			

This will help you with maintenance problems and spare parts.