

# Gas Salamanders

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## *Independent Series:*

### **G600 and G800 Salamanders**



- ✓ **V01837 : SALAM G600**
- ✓ **V01838 : SALAM G800**

## ***Installation & Set-up instructions***



# Gas Salamanders

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## 1. INSTALLATION

### 1.1. General

**Installation must be undertaken in compliance with the following instructions and with local codes and bylaws.**

**The instruction manual must be given to the user after installation.**

### 1.2. Handling & Setting Up

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

Unpack and check the apparatus for damage upon receipt.

In case of damage mark delivery note accordingly and confirm this within 48 hours by registered letter with acknowledgement of receipt, with the haulage contractor.

### 1.3. Location

See Technical Data Sheets

This unit must be installed under a suitable mechanical extraction hood.

If the unit 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.

All local fire regulations must be adhered to (*See E.R.P. regulations*).

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

**Remove all the plastic protection.**

- Install the salamander on to its wall fixings or on to the 88mm Ø x 400mm column support.

### 1.4. Gas Connection

The unit must be installed in a well-ventilated area in compliance with the rules and regulations listed in this notice and with local codes and bylaws.

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

Atmospheric combustion air supply shall be 7.8 cubic meters/hour (2 cubic meters per kW of heat released).

Also see table 3.2.

#### **IMPORTANT:**

Only use authorized materials and techniques for assembling and welding (EN 45 204). All connections to be in accordance with local regulations.

Connect the burner strip to the gas mains using ½" NPT pipe and connections. Install a shutoff valve in the supply line allowing the unit to be isolated from the rest of the system.

- **Before connection make sure that** the gas supply pipe is of the correct size for minimum pressure drop as a function of length, elbows and total unit capacity. Supply pressure should match that shown on the type plate for the gas used.

## 2. CONVERSION TO OTHER TYPE OF GAS

(In case of a different type of gas from the one used normally).

### 2.1. Changing the Injectors and air setting

See chart below according to the burners:

- To choose the correct diameter depending on the nature of the gas,
- To get the right air adjustment for the air ring on the burner.

#### **Changing the injectors upon installation:**

**When done, ensure of the waterproof ness of the connection between the injector and its support.**



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## 2.1.1. G600 Salamander

Setting	Gas type & operating pressure	Injector		Main Burner Ramp		Calorific output in kW *1
		Mark engraved on Injector	Air Setting d (mm) <sup>2</sup>	Mark engraved on Injector	Air Setting d (mm) <sup>2</sup>	
1	G 20: Pn = 20 mbar	120	None	110	4	8.7
2	G 25: Pn = 20 mbar					
3	G 25: Pn = 25 mbar					
4	G 30: Pn = 29 mbar	70	None	70	8	
5	G 30: Pn = 50 mbar					
6	G 31: Pn = 37 mbar					
7	G 31: Pn = 50 mbar					

- <sup>1</sup>: Measured power over lower calorific power of the gas
- <sup>2</sup>: Regulation of air according to diagram

## 2.1.2. G800 Salamander

Setting	Gas type & operating pressure	Injector		Main Burner Ramp		Calorific output in kW *1
		Mark engraved on Injector	Air Setting d (mm) <sup>2</sup>	Mark engraved on Injector	Air Setting d (mm) <sup>2</sup>	
1	G 20: Pn = 20 mbar	135	None	120	4	11.6
2	G 25: Pn = 20 mbar					
3	G 25: Pn = 25 mbar					
4	G 30: Pn = 29 mbar	80	None	90	4	
5	G 30: Pn = 50 mbar					
6	G 31: Pn = 37 mbar					
7	G 31: Pn = 50 mbar					

## 2.1.3. Bypass

Setting	Gas type & operating pressure	Mark engraved on Injector	Air Setting d (mm) <sup>2</sup>
1	G 20: Pn = 20 mbar	Truncated Screw	None
2	G 25: Pn = 20 mbar		
3	G 25: Pn = 25 mbar		
4	G 30: Pn = 29 mbar	200	None
5	G 30: Pn = 50 mbar		
6	G 31: Pn = 37 mbar		
7	G 31: Pn = 50 mbar		

## 2.1.4. Pilot light

Setting	Gas type & operating pressure	Mark engraved on Injector	Air Setting d (mm) <sup>2</sup>
1	G 20: Pn = 20 mbar	35	None
2	G 25: Pn = 20 mbar		
3	G 25: Pn = 25 mbar		
4	G 30: Pn = 29 mbar	20	None
5	G 30: Pn = 50 mbar		
6	G 31: Pn = 37 mbar		
7	G 31: Pn = 50 mbar		

- <sup>1</sup>: Measured power over lower calorific power of the gas
- <sup>2</sup>: Regulation of air according to diagram

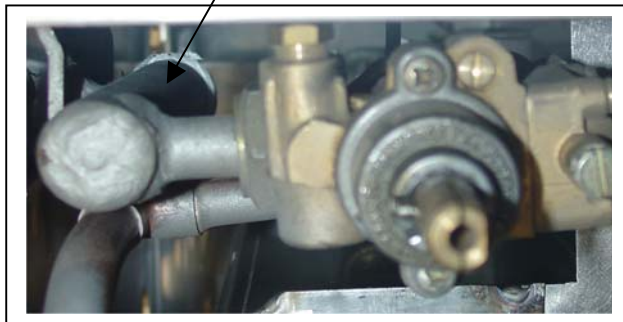


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## 2.2. Changing the injectors upon installation :

- Unblock the screw of the control knob.
- Remove only the control knob, the electric ignition push button must remain.
- Unscrew and remove the upper stainless steel panel and the front control panel.
- Unscrew the burner injectors (with a 12 mm screw) and fit the new ones.
- Unscrew the ramp injector (with a 17 mm screw) and fit the new one (see chart 4.3).
- Reassemble the components.

½ threaded male tube



## 3. SERVICING AND MAINTENANCE



**Any breakdown action on an apparatus must be undertaken by a qualified technician.**

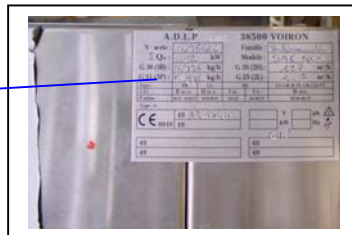
**The apparatus will have to be isolated from the electrical or gas supply for the duration of the work.**

When the apparatus is ready for use ensure the users know how to use it properly (see users guide). Formerly give the person in charge all documentation needed.

Each unit has its own data plate.

Transfer all the information on the data plate to the part of the instructions booklet reserved for it.

Data plate



This will facilitate communications with your customer and so ensure better service.

### **GUARANTEE:**

*The guarantee is specified in the sales agreement.*

*The guarantee does not cover damage caused by faulty installation, misuse or inadequate maintenance.*



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## 4. BASIC SPARE PARTS LIST

Description	Code	Part	Description	Code	Part
Coil Thermocouple Valve	00325A		Thermocouple	00291A	
Pilot injector: Ø 0.20 Propane Ø 0.40 Natural Gas	<del>01157A</del> <del>06430A</del>		G600 : main burner injectors: Ø 1.20 Ø 0.70  Intermediate burner injectors: Ø 1.10 Ø 0.70	00195A 00192A  00194A 00192A	
Gas control knob	06635A		G800 : main burner injectors: Ø 1.35 Ø 0.80  Intermediate burner injectors: Ø 1.20 Ø 0.90	07280A 00264A  00195A 00560A	
Pilot light (Oxypilot): Natural: Propane:	<del>07282A</del> <del>07283A</del>		Burner	07284A	

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- ✓ **V01837 : SALAM G600**
- ✓ **V01838 : SALAM G800**

### ***User operation & maintenance instructions***



# Gas Salamanders

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Dear client,

Thank you for choosing **Charvet**.

We have compiled this users instruction leaflet to enable you to quickly become familiar with this equipment.

We would recommend that you read the instruction leaflet thoroughly before use.

This leaflet includes information, useful tips and advice to enable you to use your equipment to its full potential.

We are certain that by following these instructions you will be soon acquainted with your new **Charvet** equipment and that it will give you entire satisfaction for a very long time.

Yours faithfully.



# Gas Salamanders

## 1. INTRODUCTION

- A) Our equipment is for professional use only and must be used by qualified staff.
- B) The equipment must be installed in accordance with local codes and bylaws. It must be installed in a kitchen equipped with an adequately sized mechanical extraction system.
- C) Units 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 use a qualified engineer for all new installations or modifications of existing equipment.
- E) This instruction manual must be given to the user after installation.
- F) **GUARANTEE:** *The guarantee is mentioned in our conditions of sale. For any work, consult an approved dealer. The guarantee does not cover damage due to faulty installation, misuse or inadequate maintenance.*

## CHARACTERISTICS:

### Dimensions :

Length: 600 mm or 800 mm  
Depth: 500 mm.  
Height: 390 mm.

### Construction:

- 18-10 stainless steel one-piece frame, 2 mm thick, assembled with electric welding.
- 18-10 stainless steel side panels, 1mm thick ; assembly with no visible screws.
- 18-10 stainless steel plate supports,  $\varnothing$  10mm.
- Recessed gas and electric controls on enamelled steel panels control symbol markings.
- Secured by fixing ties for wall fastening, dimensions as follows: 30 x 30 x 1.5 mm.

### Salamander with fixed top:

18-10 stainless steel unit.  
Heating by 3 radiant burners with a total power of 8.7 kW or 11.6 kW (respectively for units G600 and G800), valve-controlled.  
Enamelled removable spillage tray.  
600 x 370 mm stainless steel grid shelf with handles for the G600 model or 800 x 600 mm for the G800 model.  
A 3-position grid shelf support.

### Options:

Electric burner ignition.  
Open burners fitted with sequential control.

## 2. PRIOR TO INITIAL START-UP

- a) Before starting up, it is advisable to clean the unit to remove any dust or impurities that have accumulated during storage.
- b) Remove all the plastic protection on stainless steel surfaces.
- c) Make sure all the control knobs are in working order before opening the gas tap.

## 3. INITIAL START-UP

- Push and turn control knob until you reach the spark mark.
- Press the control knob in at the same time as holding an ignition torch to the 3-flame pilot light hole.
- Keep the knob pressed for a few (approx. 5 to 15) seconds before releasing it.
- The pilot light should stay lit. Repeat the process if it doesn't work the first time.
- With the pilot light lit, turn the control knob to the left to the maximum power position (pointer opposite the high flame). The burner will work at its nominal power.





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- Turning the knob to the next position (on the smaller flame mark) the power is slowed down.

**Important:**

**The grid shelf and the juice collector may be extremely hot ; wait until they cool down or take all the necessary precautions to remove them.**

**Side panels may be extremely hot after an intensive or prolonged use.**

#### 4. SWITCHING OFF

Turn the control knob to the stop position.

Clean carefully the apparatus and accessories after every use (do not let the remaining food dry and empty the juice collector).

At the end of the day, cut off gas supply at the mains.

#### 5. MAINTENANCE

**This apparatus must not be cleaned with water under pressure or too much water splashed onto the burners as this might obstruct the gas supply.  
Use a soft brush to clean the burner and its ceramic support.**

##### 5.1. Cleaning the stainless steel surfaces

Wash with a sponge in soapy water (or any other *neutral* detergent).

*Never 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.

Finger marks can be removed with a cloth dabbed with alcohol.

##### 5.2. Cleaning the grid shelf and juice collector

These can be washed with a sponge in soapy water (or any other *neutral* detergent), and then rinsed and dried.

***For best results, have your equipment serviced and cleaned on a regular basis by a qualified installer (for the list of spare parts, see attached installation and set-up instructions).***

**Important: *Factory-sealed components must be serviced by neither installer nor user.***

#### 6. Possible cause of breakdown

Unsatisfactory heating : probable causes

- Clogging of the burners, injectors...

- Incorrect gas pressure

- Incorrect grading of the injectors

- Faulty ignition :

Clogging of the pilot light

Dirty thermocouple (sensitive part).

Difficult ignition of the thermocouple or pilot light flow : control knob are not positioned correctly or not pushed far enough.

Faulty electric ignitor.

Contact the supplier to replace faulty parts.





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Only a qualified technician should replace the ignition transformers.

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

Transfer below information written on the data plate of your apparatus.

		<b>CHARVET S.A.</b>	
		<b>38850 CHARAVINES</b>	
Réf.	<input type="text"/>		
Code:	<input type="text"/>	Type:	<input type="text"/>
N°FC:	<input type="text"/>	Rep.	<input type="text"/>
Cat.	<input type="text"/>	<input type="text"/>	<input type="text"/>
Gaz	<input type="text"/>	<input type="text"/>	<input type="text"/>
P (mbar)	<input type="text"/>	<input type="text"/>	<input type="text"/>
$\Sigma Q_n$ (kW)	<input type="text"/>	<input type="text"/>	<input type="text"/>
$\Sigma V_n$ (m <sup>3</sup> /h)	<input type="text"/>	<input type="text"/>	<input type="text"/>
$\Sigma M_n$ (kg/h)	<input type="text"/>	<input type="text"/>	<input type="text"/>
U	<input type="text"/>	V	<input type="text"/>
f	<input type="text"/>	Hz	<input type="text"/>
	<input type="text"/>	P	<input type="text"/>
	<input type="text"/>	kW	<input type="text"/>
	<input type="text"/>		<input type="text"/>
	<input type="text"/>		<input type="text"/>
	<input type="text"/>		
<b>MADE IN FRANCE</b>			

This will help you with maintenance problems and spare parts.

