

GAS-FIRED CHARGRILLS

<i>Désignation</i>	<i>Modulaire</i>			
	800		900	
B-G2GRILPIER-O-1B/2B	V02080	V01864	V02082	V01868
B-G2GRILPIER-V-1B/2B	V02081	V02079	V02083	V02070
R-G2GRILPIER-O-1B/2B	V02379	V02377	V02385	V02383
R-G2GRILPIER-V-1B/2B	V02269		V02272	
1/2B-G1GRILPIER-O	V01930		V01955	
1/2B-G1GRILPIER-V	V02078		V02071	
1/2R-G1GRILPIER-O	V02381		V02387	
1/2R-G1GRILPIER-V	V02268		V02271	



Installation & set-up Instructions

GAS-FIRED CHARGRILLS

1. INSTALLATION

1.1. General points

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 and installation

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. Installation

(See technical notes)



DO NOT INSTAL A GAS-FIRED CHARGRILL CLOSE TO A FRYER (MAJOR RISK OF FIRE IN CASE OF OIL SPLASHES) OR INSERT A WORK TOP BETWEEN THOSE TWO UNITS.

This 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.

All local fire regulations must be adhered to.

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

☞ Remove all plastic protection.

☞ Install the flue on top of the appliance and ensure the flue is free of obstruction.

Fixed appliance :

- Install the feet (they are delivered in a box kept inside the appliance).
- Adjust height of feet to level the unit to an horizontal working plan of 900 mm.

Mobile appliance :

Install the appliance close to the gas supply for easier connection.

The castors with brakes must be locked when the appliance is being connected and during cooking times.

1.4. Gas connection

The appliance must be connected 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 2.

ATTENTION !

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



GAS-FIRED CHARGRILLS

Fixed appliance :

Connect the burner strip to the gas mains using 1/2" NPT pipe and connections. Install a shutoff valve in the supply line allowing the unit to be isolated from the rest of the system (check table below for pipe diameters).

Mobile appliance :

Connect a 1/2" approved armoured flexible gas hose equipped with a quick disconnect fitting including automatic gas shut off to the gas connection located on the rear of the appliance. Remember to use the security chain.

Before connection :

Ensure 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.

1.5. Power connections

Appliances with option electric ignition.

The equipment must be connected in compliance with the rules and regulations listed in this notice and with local codes and bylaws.

ATTENTION !

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

Fixed appliance

The apparatus being permanently connected to a fixed electrical conduit, the socket should be equipped with an earth circuit breaker.

Mobile appliance :

The apparatus being connected to a cable fitted with an electrical plug, the socket should be accessible at all times.

Before connection :

- Check that the electrical voltage of the supply is compatible with the voltage of the apparatus (see data plate).
- It is recommended that the supply is fitted with an earth leakage circuit breaker.

The apparatus is wired at the factory in single phase 230V + Earth.

2. CONVERSION TO OTHER TYPES OF GAS :

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

2.1. Replacing burner nozzles

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 the waterproofness of the connection between the injector and its support.

2.1.1. Chargrills

Adjustment	Gas type & operating pressure	Mark engraved on the injector	Air adjustment d (mm) ²	Calorific output in kW ¹	
				1/2 Pro	Pro
1	G 20 : Pn = 20 mbar	300	3	15	30
2	G 25 : Pn = 20 mbar	330	3		
3	G 25 : Pn = 25 mbar	300	3		
4	G 30 : Pn = 29 mbar	200	19		
5	G 30 : Pn = 50 mbar	170	19		
6	G 31 : Pn = 37 mbar	200	19		
7	G 31 : Pn = 50 mbar	180	19		



GAS-FIRED CHARGRILLS

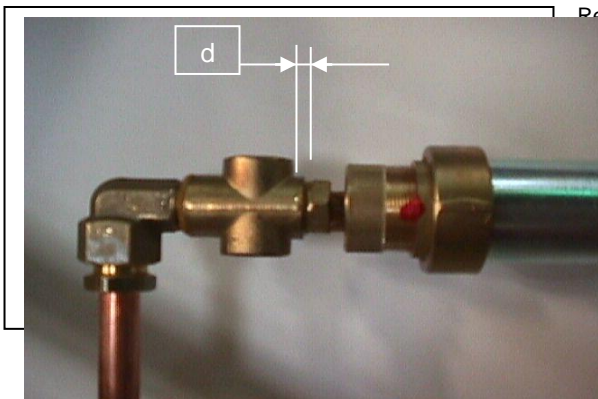
- ¹ : Measured power over lower calorific power of the gas
- ² : Regulation of air according to diagram 1

2.1.2. ilot

Adjustment	Gas type & operating pressure	Mark engraved on the injector
1	G 20 : Pn = 20 mbar	40
2	G 25 : Pn = 20 mbar	
3	G 25 : Pn = 25 mbar	
4	G 30 : Pn = 29 mbar	20
5	G 30 : Pn = 50 mbar	
6	G 31 : Pn = 37 mbar	
7	G 31 : Pn = 50 mbar	

Adjustment 800	Gas type & operating pressure	Mark engraved on the injector	Air adjustment d (mm) ²	Calorific output in kW ¹	
1	G 20 : Pn = 20 mbar	250	1.5	10	20
2	G 25 : Pn = 20 mbar	260	1.5		
3	G 25 : Pn = 25 mbar	250	1.5		
4	G 30 : Pn = 29 mbar	160	29		
5	G 30 : Pn = 50 mbar	140	29		
6	G 31 : Pn = 37 mbar	160	29		
7	G 31 : Pn = 50 mbar	150	29		

2.2. Air adjustments



Remove control panel (fixed with clips).

Remove the protection box (screwed at the top).
You have access to the air ring and the injector.

Release the air ring (nut/ring) and change the injector (use a 17 mm spanner).

Adjust the distance « d », tighten (use a 7 mm spanner).

2.3. Electric controls (when fitted) and checks

(Electric ignition & sequential burners are considered as options)

Before proceeding ensure that :

- The supply voltage is compatible,
- The cable is fixed properly,
- The connections are tight enough,
- It is earth wired,
- The section of the cable is suitable for the power,
- The electrical equipment is properly insulated,
- The electrical phasing of the supply is correct for the appliance.

2.3.1. Adjustments

No adjustment is normally necessary for the electric ignition system.

2.3.2. Operation

See section relating to service for users.

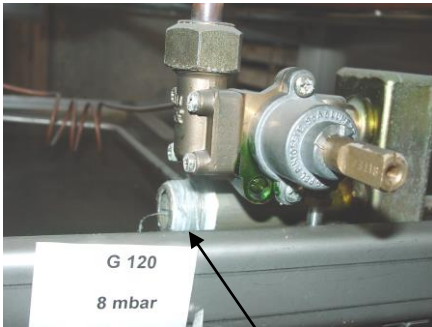


All the above operations are carried out when the apparatus is cold.

GAS-FIRED CHARGRILLS

Connections

GAS



M 1/2" threaded tube

Remove the control knobs (fixed with M 4mm screws).

Pull out the front control panel and pull down to disengage the higher clips.

Connect to tube M 1/2" fitted on the burner and fit a valve on the main gas supply.

ELECTRICITY (Options)



The apparatus is delivered with a high temperature flexible cable.

Install a single phase 230 V + Earth.

Connect the apparatus on a normalized 10/16 A (the access must stay free).

Ensure that the plug is correctly insulated.

- Before reassembling inspect all cables for damage.



**The apparatus must be earth wired.
It is dangerous to connect the apparatus unless it is earthed.**

We cannot be held responsible for accidents due to non existent or incorrect earth link connection.

WIRING DIAGRAMS :

Apparatus	Voltage	No electrical diagram
Electrical ignition	1 ~ 230 V + E	SE0001/ 00

2.4. Placing the lava rocks

2.4.1. Lava rocks

The lava rocks should be evenly distributed below the grid surface.



GAS-FIRED CHARGRILLS

2.4.2. Briquettes

The briquettes are lined up as shown on the photographs :



3. SERVICING AND MAINTENANCE



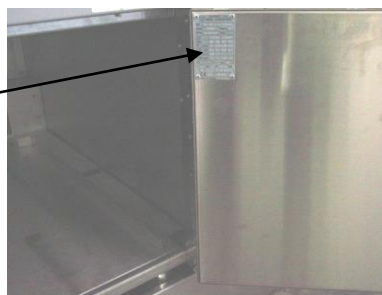
Any breakdown action on an apparatus must be undertaken by a qualified technician.

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 apparatus 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



The data plate will ease the communication between you and your client for better service.

WARRANTY :

The warranty is specified on the conditions of sale and does not cover damage due to incorrect installation, misuse or inadequate maintenance.



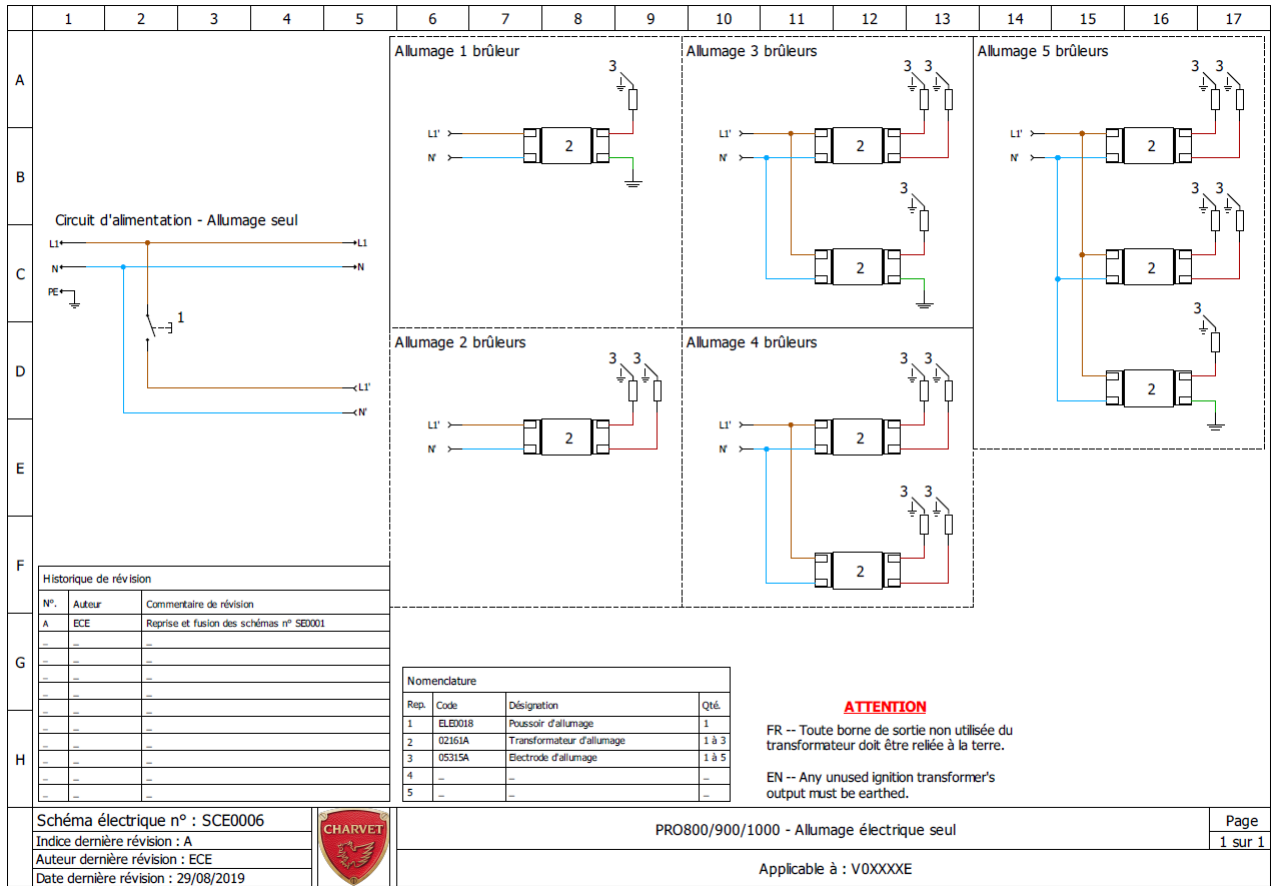
GAS-FIRED CHARGRILLS

4. BASIC SPARE PARTS LIST

Description	Code	Part	Description	Code	Part
Thermocouple	07827A		Injectors :		
Adaptator	07992A		Ø 1.60 : propane	00200A	
			Ø 2.50 : natural	00209A	
Valve	169244		Coil thermocouple valve	00325A	
Electrode (Option)	05315A		Ignition transformer (Option)	02161A	
Briquettes Qté Pro 800:35 Qté Pro 900: 45	501702		Push button (Option)	ELE0018	
Briquettes	07554A		Fil de bougie	174004	
Burn out support briquelette	102098		Multirampe burner	07701A	
Venturi 20x27	00166A		Manette gas	505690	



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1/2R-G1GRILPIER-V	V02268		V02271	



PRO900 series

User operation and maintenance instructions



GAS-FIRED CHARGRILLS

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-FIRED CHARGRILLS

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) Units may be installed side by side or against walls of non combustible material. Distance to combustible material shall be no less than 10cm.
- 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) **WARRANTY** : The warranty is mentioned in our conditions of sale. It does not cover damage due to faulty installation, misuse or inadequate maintenance.

Dimensions :

Length : 425 mm or 850 mm.
Depth : 900 mm.
Height : 900 mm.

Construction :

A one-piece 18-10 stainless steel frame, 1 mm to 3 mm thick, with electric welding.
18-10 stainless steel top frame, 3 mm thick with a 55 mm high edge having an 18mm radius and return to underside.
Stainless steel panels 18-10, 1 mm thick, assembled with no visible bolts.
Enamelled control panel with printed marking.
Stainless steel base 18-10, 1 mm thick. 3 positions stainless steel cooking grid with handles measuring either 370 x 650 mm (with round bars, Ø 12 mm) or 370 x 685 mm (with « V » bars).
Recessed slow and high heat controls, oven temperature regulated by a thermostatic tap, aluminium control knobs.
Enamelled steel 'multi-ramp' burner of 13 kW with flame failure safety cut out thermocouple and pilot ignition.
Stainless steel firebox.
Stainless steel adjustable tubular feet, 200mm high, Ø 60,3 mm (+ 10 / - 20 mm).

Accessories :

6 kg of lava rocks. Front 18/10 stainless steel spillage drawer.
18/10 stainless steel juice drawer on top and 17 litres drain tank in cupboard (for "V"-model chargrills only).

Options :

Set of briquettes in lieu of lava rocks (187 briquettes are provided for full module units and 88 briquettes for half-module units).
150 mm deep front plating shelf
Electric ignition.

2. PRIOR TO STARTING UP

- a) Before starting up it is advisable to clean the apparatus in order to remove all dust and impurities that have accumulated during storage.
- b) Remove all plastic protection on stainless steel surfaces.
- c) Make sure all the control knobs are in working order before opening the gas tap.
- d) Insert the front spillage drawer and drain tank if necessary.

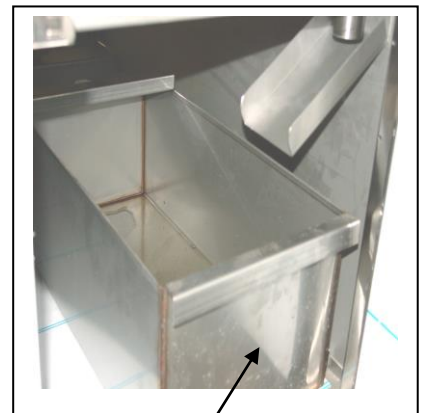
3. STARTING UP

Reminder : All burners are equipped with a safety thermocouple and a pilot light.

Leave a space between the lava rocks to reach the burner.

Push and turn control knob of desired burner to the left until you reach the spark mark.

Push the knob while igniting the desired burner or push the ignition button for electric ignition appliances.



Drain tank



GAS-FIRED CHARGRILLS

Keep the knob pressed for about 5 to 15 seconds before releasing it.

The pilot light must stay ignited. Try again if it did not work the first time.

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

Wait few minutes before starting to cook.

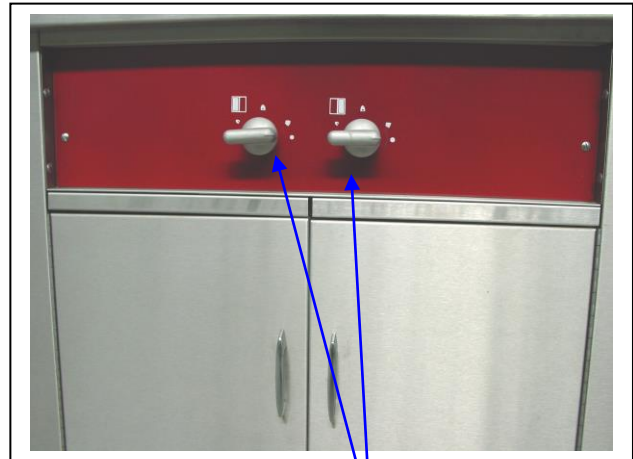
Cooking can be done on all the surfaces.

Practical advices :

Any kind of food can be cooked on chargrill (cooking marks are printed on the food).

It is advisable to cook fat food on a "V" bars grid.

The grease is flowing out more easily with the inclined and grooved « V » bars grid.



Control knobs

ATTENTION !

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

Side panels and oven door may be **extremely hot** after a prolonged or intensive use.

4. SWITCHING OFF

Bring the control knobs back to the "●" position as well as the oven thermostat.

Wait until the apparatus has cooled down before doing anything on it.

Clean carefully the apparatus after each use (do not let the remaining food dry and empty the tank and drawer)

At the end of the day, cut off gas supply or switch off electricity 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.

For the electric ignition option ensure that it is switched off at the mains.

5.1. Cleaning of the bars grid

a) "V" bars grid

Clean the hot grid with the rake by pushing the rubbish to the juice drawer.
Take a spatula or a scraper if you need to scrap off the rubbish.

b) "round" bars grid

Clean the hot grid with a sponge to remove the grease.
Take a spatula or a scraper if you need to scrap off the rubbish.

5.2. Cleaning of the lava rocks

There is no need to clean neither the lava rocks nor the briquettes.

The lava rocks can get used ; replace them by new ones. They are sold in a 6-kg-box for the half module and in a 12-kg-box for a full module.

There are 88 briquettes in an half module and 187 briquettes in a full module.



GAS-FIRED CHARGRILLS

5.3. Cleaning of the stainless steel surfaces :

- a) Switch off the apparatus.
- b) Wait until it has cooled down.
- c) 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.

- d) For the tops, use a nylon scouring pad if necessary. Always go with the grain.
- e) After each cleaning rub with a greased cloth or kitchen paper.
- f) Finger marks can be removed with a cloth dabbed with alcohol.
- g) Empty after each use the spillage drawer and drain tank.

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.

CAUTION !

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

6. POSSIBLE CAUSE OF BREAK DOWN

UNSATISFACTORY HEATING : probable causes :

Clogging of the burners, injectors...
Incorrect gas pressure.
Incorrect grading of the injectors.

FAULTY ELECTRIC IGNITOR :

Clogging of the pilot light, or the thermocouple.
Electrode positioned too far from the pilot light.
Difficulty to ignite the thermocouple or pilot light flow : control knobs are not pushed far enough to allow gas to flow to burner.

Contact the supplier to replace faulty parts.








Only a qualified electrician should replace the ignition transformer.

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



GAS-FIRED CHARGRILLS

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

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

This will help you with maintenance problems and spare parts.

