



# Simple services

## PRO 700 R G1 CHARCOAL GRILL WITH BRIQUETTES



Description	Ref.
Pro 700 40 G1 CHARCOAL GRILL WITH BRIQUETTES	V07036



### *Installation manual*



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### 'Compliance with French Decree No. 2005-829 of 20 July 2005'

#### Exclusively for France

In accordance with Article 18 of Decree No. 2005-829 of July 20, 2005 on the disposal of waste electrical and electronic equipment, the Paul CHARVET company takes responsibility for the financing and organisation of the disposal of its waste. As such, the Paul CHARVET company resumes full ownership of the electrical and electronic equipment at the end of its life. The equipment should be palletised and ready for loading in a place that is accessible by the carrier. Except in exceptional circumstances, the equipment shall in no case have been dismantled, even partially, otherwise CHARVET reserves the right to re-invoice the costs of processing and taking responsibility for the equipment.

B- How WEEE is disposed of:

The terms and conditions of disposal are covered by the SYNEG/RECY'STEM-PRO agreement, which states that: "In order to fulfil their obligations, the producers of electrical and electronic equipment for large kitchens grouped within the SYNEG, have implemented arrangements for the collection and processing/recycling of WEEE in accordance with the provisions of the decree.

Materials or substances harmful to the environment (such as refrigerants or foams) are extracted or separated. The metal fractions (stainless steel, zinc, copper, etc.) are crushed and transported to refiners for reuse.

Therefore, when you need to have electrical equipment collected by a SYNEG professional kitchen equipment manufacturer, you must contact RECYS'TEM-PRO, the operator chosen for the management of WEEE

- ➔ at this telephone number: 01 45 01 71 43.
- ➔ or at the following e-mail address: [synegdeee@recystempro.com](mailto:synegdeee@recystempro.com)

You will then be sent a [collection request sheet](#) which will contain the following elements:

- name of the producer of the equipment
- type of equipment
- estimated weight
- place of collection
- name and contact details of the installer
- invoicing address

After verification with the producer and obtaining its agreement, RECYS'TEM-PRO will proceed with the collection".





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### 1 INSTALLATION

#### 1.1 General points

The equipment must be installed in a room with adequate ventilation, equipped with an air extraction system, according to best practice and in accordance with the instructions in this manual and the regulations in force in the country of installation.

Special attention should be paid to the fire prevention regulations of the establishment concerned.

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

Users should be trained in the use of this appliance once it has been installed.

**The user guide must be handed over to the user after installation.**

**Any intervention or repair on an appliance must be undertaken by a qualified installer.**

**WARRANTY: The warranty is part of the sale contract. This warranty does not cover any damages due to faulty installation, misuse or inadequate maintenance.**

#### 1.2 Handling - Installation

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

Unpack and check the appliance for damage upon receipt.

In case of damage, detail it immediately on the delivery note; notify the carrier by registered mail with acknowledgement of receipt within 48 hours.

#### 1.3 Installation

The appliance must be installed under a suitable extraction hood.

If the appliance 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. In case of doubt regarding materials, allow a 20 cm space around your appliance.

Remove all protective plastic wrapping from the outer panels.

Install the appliance in its place of use.



- **Fixed appliance:**

Fit the legs (these are delivered in a separate box).

Level the appliance by adjusting the height of the legs to obtain a horizontal working surface height of 900 mm.

- **Mobile appliance:**

The brakes on the castors must be in locked position when the appliance is in position for connection and throughout its use.

The anti-wrench device must be installed

#### 1.4 Data plate

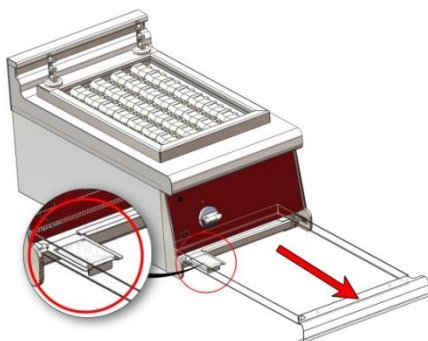


Figure A

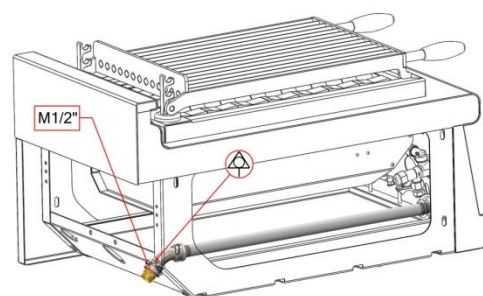


Figure B



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Each appliance has a data plate (to access the plate, remove the drainage tray Figure A).

### 2 GAS CONNECTION

#### 2.1 Checks before connection

Before connecting, check:

- The mains are free of obstructions, and clean,
- That the gas pipeline is the correct diameter so as to minimise pressure drops, this is determined according to the power of the appliance, the gas pressure, the path travelled (length and number of elbows).
- The type of gas used; check that the appliance is set for the type of gas delivered to the installation (type/pressure), this information is on the label near the gas connection.
- That the new air flow to supply combustion is sufficient (see Table 1).

Ref.	Appliance type	Power (kW)	New air flow required (m <sup>3</sup> /h/kW)
V07036	Pro 700 60R G1-GRILPIER	8	16

Table 1

#### 2.2 Connecting the appliance to the gas supply

Gas connection on M ½" at the back of the appliance **Figure B** page 4

#### 2.3 Checks after connection

After connection, check:

- The tightness of the circuit up to the tap.
- The pressure of the gas supply to the appliance when in operation (See § 5.3)
- The appearance of the flame
- The correct operation of the appliance and the safety components.

### 3 ELECTRICAL CONNECTION (electric ignition option)



The appliance must be earthed  
It is dangerous to put the appliance into service without connecting it to earth  
Use standard cable (245 IEC 57 or 245 IEC 66) or other cables with the same characteristics.  
Ensure that the user's fixed installation has an all-pole circuit breaker with point gap in compliance with standard EN 60335- 1



Mobile appliances are equipped with an electric plug of the correct wattage. This plug must be accessible at all times.  
**Caution:** Connect the equipotential terminal (Figure B page 4)

#### 3.1 Checks before connection

Before switching on the appliance, make sure:

- That the electrical voltage of the supply is compatible with the voltage and wattage of the appliance.
- That the cable is fixed correctly,
- The appliance's connections are tight,
- That the cable section is compatible with the voltage of the appliance.



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### 3.2 Electrical connection

Connect the appliance to the electrical network using the cable supplied with the appliance.

### 3.3 Checks after connection

After connection, check:

- That the appliance is correctly earthed, (see warnings)
- The insulation of the electrical equipment.

## 4 STARTING UP

Refer to the user manual section on starting up the appliance for the first time.

## 5 CONVERSION TO OTHER TYPES OF GAS



After changing an injector, check the tightness of the gas circuit at the injector/injector holder connection point.

### 5.1 Changing an injector on the CHARCOAL GRILL WITH LAVA ROCKS



Figure C

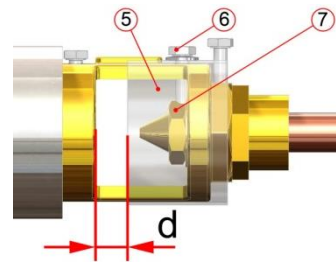


Figure D

- Remove the control cover. Remove the control knob and the drainage tray (Figure C Items 1, 3 and 4)
- Unscrew the cover's retaining screw. (Figure C Item 2)
- Release the air sleeve (Item 6) (nut Item 3)
- Remove the injector (Item 5), replace it with the appropriate injector according to Table 2
- Adjust the distance 'd' according to the data in Table 2, lock the air sleeve (nut Item 3)
- Seal after adjustment

### 5.2 Gas settings tables

	Gas type under nominal pressure	Number engraved on the injector	Air setting d (mm)	Nominal calorific output kW
1	G 110: Pn = 8 mbar	440	4	7
2	G 120: Pn = 8 mbar	440	4	7
3	G20: Pn = 20 mbar	210	4	8
4	G 25: Pn = 25 mbar	210	4	8
5	G 25: Pn = 20 mbar	230	4	8
6	G 20: Pn = 15 mbar	230	4	8
7	G 31: Pn = 37 mbar	145	Max.	8
8	G 30: Pn = 50 mbar	120	4	8
9	G 31: Pn = 50 mbar	130	4	8



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### 5.3 Pressure check

Table 2



All appliances connected to the same gas supply should be set to maximum output for this check.

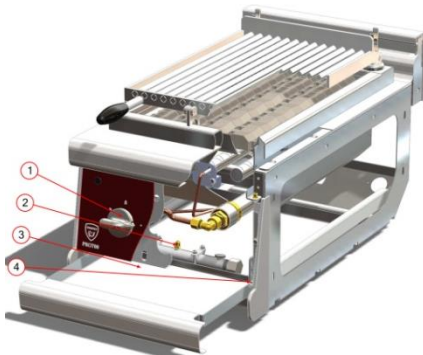


Figure E

- Remove the control knob (Figure E Item 2).
- Remove the drainage tray (Figure E Item 3)
- Remove the control cover (retaining screw Figure E Item 4)
- Loosen the screw on the pressure gauge outlet. (Figure E Item 1)
- Connect the pressure gauge to the pressure gauge outlet.
- Turn on the appliance, at max. output)
- Check your measurements

### 5.4 Setting low output



Output adjustment is done in the factory.  
It may only be modified by qualified personnel.  
It may need to be adjusted.

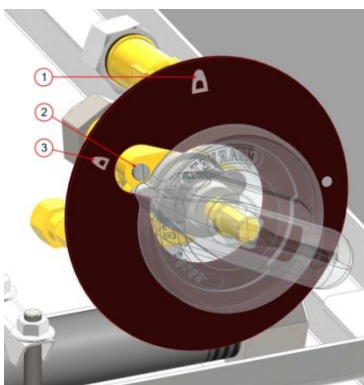


Figure F

- Remove the control knob.
- Remove the control panel (§ 5.3).
- Reposition the control knob
- Switch on the appliance.
- Move to the low output position (Figure F Item 3)
- To lower the output, loosen the regulator screw (Figure F Item 2)

Note: The burner must remain on when changing from maximum output (Item 1) to minimum output.



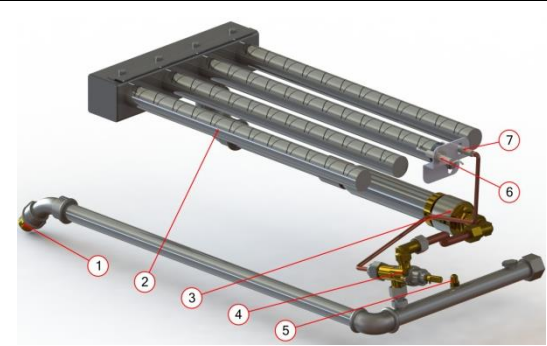
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### 6 MAINTENANCE - SERVICING

#### 6.1 Gas circuit diagram

 <p>Figure G</p>	<b>Item</b>	<b>Description</b>	<b>Ref.</b>
	01	Gas supply connection M ½"	01714 A
	02	Grill burner	505963
	03	Stainless steel sleeve	06990 A
	04	Gas tap	171420
	05	Pressure gauge outlet	00469 A
	06	Ignition electrode (electric ignition option)	ELE0530
	07	Thermocouple	07827 A



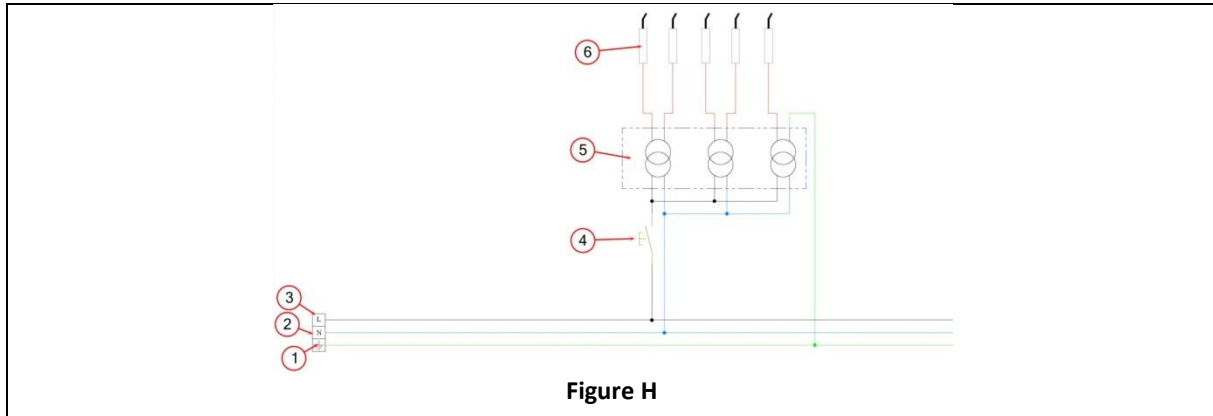


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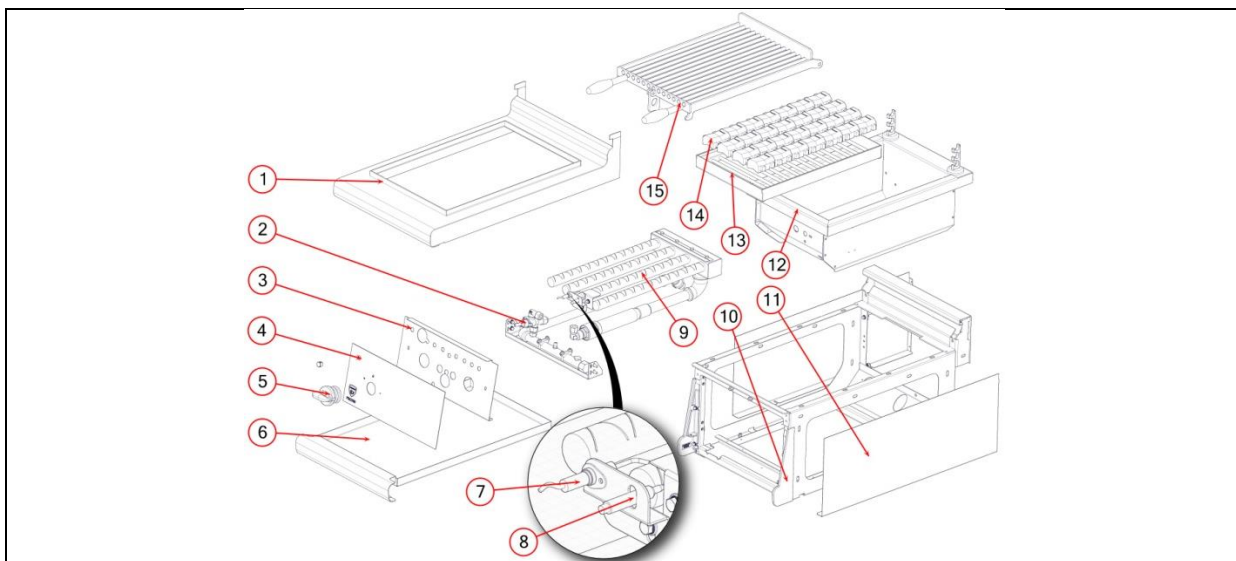


### 6.2 Wiring diagram (Electric ignition option)



Item	Description	Ref.	Item	Description	Ref.
01	Earth terminal 10 mm <sup>2</sup>	03575 A	04	Chrome push button Ø12	ELE0018
02	Neutral terminal 10 mm <sup>2</sup>	07069 A	05	6-point igniter	505724
03	10 mm <sup>2</sup> terminal	02468 A	06	Ignition spark plug	05315 A

### 6.3 Exploded view



Item	Description	Ref.		
01	G1-Charcoal grill with lava rocks - top assembly	171340		
02	PEL S20 gas tap	171420		
03	Stainless steel control cover	170290		
04	Enamel control cover	505993		
05	Gas control knob	505691		
06	Pro 700 complete drainage tray	171567		
07	Ignition spark plug for Charcoal grill with lava rocks	ELE0530		
08	Thermocouple	07827 A		
09	Burner for G1-charcoal grill with lava rocks	505963		
10	Right side locking element	505624	Left side locking element	505625
11	Right side trim panel	170681	Left side trim panel	170679
12	Combustion chamber	171326		
13	G1-Charcoal grill with lava rocks - support grid for lava rocks	171332		
14	Refractory bar	501702		
15	G1-Charcoal grill with lava rocks - cooking grid with square bars	171152		







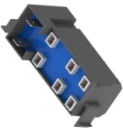






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## PRO 700 R G1 CHARCOAL GRILL WITH BRIQUETTES



Basic emergency spare parts

Ref.	Description	Ref.	Description	Ref.	Description
08369 A		505963		03013 A	
Gas tap		Burner for G1-Charcoal grill with		High voltage cable	
07827 A		ELE0530		501702	
Thermocouple		Ignition electrode		Refractory bar	
505724		171332		171152	
Electric ignition (optional)		Support grid for briquettes		Cooking grid with square bars	
ELE0018		505691			
Ignition push button(Optional)		Gas control knob			



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Description	Ref.
Pro 700 40 G1 CHARCOAL GRILL WITH LAVA ROCKS	V07036



*User manual*



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B- How WEEE is disposed of:

The terms and conditions of disposal are covered by the SYNEG/RECYSTEM-PRO agreement, which states that: "In order to fulfil their obligations, the producers of electrical and electronic equipment for large kitchens grouped within the SYNEG, have implemented arrangements for the collection and processing/recycling of WEEE in accordance with the provisions of the decree.

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Therefore, when you need to have electrical equipment collected by a SYNEG professional kitchen equipment manufacturer, you must contact RECYSTEM-PRO, the operator chosen for the management of WEEE

- ➔ at this telephone number: 01 45 01 71 43.
- ➔ or at the following e-mail address: [synergdeee@recystempro.com](mailto:synergdeee@recystempro.com)

You will then be sent a collection request sheet which will contain the following elements:

- name of the producer of the equipment
- type of equipment
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- place of collection
- name and contact details of the installer
- invoicing address

After verification with the producer and obtaining its agreement, RECYSTEM-PRO will proceed with the collection".





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## PRO 700 R G1 CHARCOAL GRILL WITH BRIQUETTES



### 1 INTRODUCTION



Our appliances are intended for professional use and should be used by qualified personnel.

Any modifications to existing equipment or any new installations must be carried out by a qualified installer.

**WARRANTY:** The warranty is part of the sale contract. For any work to be carried out under the warranty, please contact an authorised dealer. This warranty does not cover any damages due to faulty installation, misuse or inadequate maintenance.

### 2 CONTROL PANEL

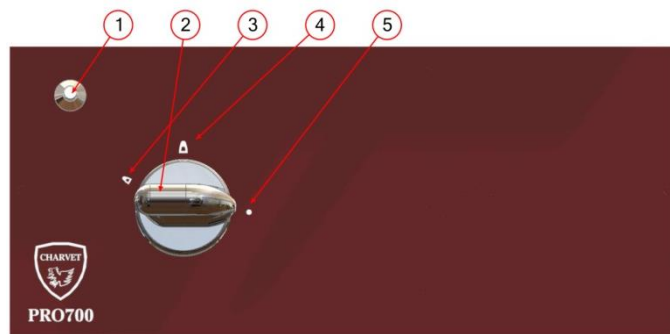


Figure 1

Items	Description
1	Ignition push button(Optional)
2	Gas control knob
3	Low output position
4	Max. output position
5	Off position

### 3 PRIOR TO STARTING UP

- Prior to starting up, it is advisable to clean the appliance in order to eliminate all dust or impurities that have accumulated during storage.
- Remove all protective plastic wrapping from the stainless steel parts.
- Ensure that the control elements are in good working order.

### 4 STARTING UP

#### 4.1 Warning:



During operation, and depending on how long it is in service, the drainage tray may become hot.

Wait for the appliance to cool down before handling the drainage tray.

If necessary during the service, use adequate protection and inform users of the potential risk of burning.



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### 4.2 Use

- Create a gap between the briquettes in order to access the burner.
- Push and turn the control knob **Figure I** Item 4, press the knob down fully and at the same time present a flame through the gap or use the ignition push-button (**Figure I** Item 1) for appliances equipped with the electric ignition option.
- Keep the knob pressed down for a few seconds (approximately 20 seconds) before releasing it.
- The burner should stay lit. If not, repeat the operation.
- Turning the knob to the Item 3 position (**Figure I**) reduces the output.

## 5 TURNING THE APPLIANCE OFF

Put the control knob(s) and control components into the 'off' position.  
At the end of the day, shut off the gas valve and the electric power supply.

## 6 MAINTENANCE



For best results, have your equipment serviced and cleaned regularly by a qualified installer.  
Contact the installer to replace any faulty electric control components before further use.  
The manufacturer and the installer cannot be held liable if the user does not make a request for repairs due to malfunctions



**Caution: Some parts are factory-sealed by the manufacturer. In case of fault, call a qualified installer.**



**Check daily and clean the interior of the Charcoal grill with lava rocks to prevent a fire starting due to accumulated grease.  
It is essential to clean the burner outlet openings regularly with a metal brush**

### 6.1 Cleaning



**This appliance must not be cleaned by means of water spray or water jets under pressure.**

**Make sure that the appliance is powered off during cleaning.**

**Wait until the elements near the burners have cooled down.**

#### 6.1.1 Cleaning the stainless steel surfaces

- Switch off the appliance. After each service and before each cleaning operation, we advise you to disconnect the appliance from the mains (gas and electric supplies).
- Wash with a sponge in soapy water (or any other neutral cleaning product).
- After each cleaning, rub with an oily rag.
- Do not use bleach or any acid, even if heavily diluted.



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### 6.1.2 Cleaning the grid

- Clean in soapy water using a scouring sponge or brush.

### 6.2 Practical advice









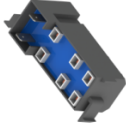




The refractory briquettes do not require any cleaning.  
The briquettes can become worn, care must be taken to fill the gaps with new briquettes.



**Quantity:**  
26 Refractory briquettes



### 6.3 Basic emergency spare parts

Ref.	Description	Ref.	Description	Ref.	Description
08369 A		505963		03013 A	
Gas tap		Burner for Charcoal grill with lava		High voltage cable	
07827 A		ELE0530		501702	
Thermocouple		Ignition electrode		Refractory bar	
505724		171332		171152	
Electric ignition (optional)		Support grid for briquettes		Cooking grid with square bars	
ELE0018		505691			
Ignition push button (optional)		Gas control knob			