

GAS MULTI-ROASTER

INSTRUCTIONS FOR INSTALLATION AND USE



Safety instructions / Warnings

This documentation must be retained for future reference. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

- Do not store or use any flammable/ combustible objects, liquids or vapours in the vicinity of this equipment.
- The unit may get hot enough to cause severe burns and even set nearby materials on fire. This is particularly true for the flue area.
- DO NOT supply the unit with a gas that is not indicated on the data plate. If necessary, contact your dealer or a gas professional and have the unit converted to another type of fuel.
- DO NOT use an open flame to check for gas leaks!
- If pilots extinguish or gas flow is interrupted, wait a few minutes before reigniting the pilot(s).
- Make sure the unit gets enough air to keep the flames burning correctly. Otherwise it can give off carbon monoxide gas that can cause suffocation.
- Disconnect the power supply before servicing or cleaning the unit.

The manufacturer cannot be held liable for any damages or injuries caused by improper installation, alteration, service or maintenance.

IMPORTANT

Never leave the unit unattended during operation. At non-required times, keep the on-site shutoff valve or the gas cylinder valve closed.

When operated with propane, the unit is only to be used with a preset 50-mbar pressure reducer. The control knob must not be pressed in by force. Otherwise, important components may be permanently damaged. In order for the thermoelectric flame failure system to work properly, the control knob must always be allowed to go back to its home (not pressed-in) position. Do not clean the unit with a water hose or a pressure washer.

General Information / Overview

- Up to 7 heating zones per unit, each zone with thermoelectric flame failure system and pilot burner
- Electric ignition via push-button(s) in front panel (1 phase power supply required)
- Temperature controlled gas valves (gas thermostats) for temperatures between 120 and 320° C
- Hard chrome steel plate, 15 or 20 mm thick, fully welded
- Available as floor standing, counter top, and drop-in units
- Removable splash guard included

Installation

- First, make absolutely sure that the equipment has not been damaged during transport.
- Remove all packaging materials, transport guards, tags, labels, etc. from the equipment.
- Make sure that the unit is disconnected from any power supply system during installation.
- Any objects and materials in close proximity to the unit are to be of low flammability.

- The unit is only to be mounted on non-combustible surfaces (walls, floors, tables).
- Appropriate safety measures are to be taken to minimize potential fire hazards caused by materials and substances used by your company.
- Surrounding objects must not compromise sufficient air supply and air circulation.
- The unit must be level to perform properly.
- Mobile units with casters and a flexible gas line must be connected to the gas supply with a quick disconnect device. A restraining device must also be installed to guard against putting any strain on the gas connections.
- Operate unit only in combination with an extraction hood when used indoors.

Gas Connection / Regulations

When connecting the unit to the gas supply, make sure all relevant regulations are followed: DVGW-worksheets (G600), technical standards for LPG, as well as regulations by local authorities and building inspection.

Connection and initial operation are to be conducted by a certified gas fitter only:

First make sure that the unit has been pre-set to the correct type of gas that is available at the place of operation. Check the serial plate as well as additional stickers on the unit. If the pre-set does not match, a gas conversion is required (see below for details).

Fresh and exhaust air circulation must not disrupt a proper and safe operation of the unit.

Equipment regarding ventilation and air conditioning should be dimensioned according to VDI guideline DIN 2052.

To avoid drafts caused by excessive ventilation, leave at least 18 inches of open space between the unit's flue vent openings and the intake of the exhaust hood.

Power supply for Electric ignition

By default, our gas griddles feature a two-pin earthed plug (Schuko plug) for the electric ignition. If a power supply is not available at the place of operation, we can install a manual piezo ignition instead.

Make sure, the unit is electrically grounded under all circumstances.

The power supply must be disconnected before servicing or cleaning the griddle.

Monitoring of Pilot Burner

The front panel of the unit features a pilot hole for every heating zone that enables the user to monitor the pilot and consequently the proper functioning of the unit.

It is possible to ignite the pilot burner manually with a stick lighter or match via these holes, e. g. in case of an error of the ignition.

Grease collection

Our griddles feature a front grease collecting channel with at least one drain pipe (dependant on unit size).

Operation Purpose

- The operation purpose of this Gas multi-roaster is to prepare and heat up food ONLY by putting it directly onto the griddle plate. We recommend that you should not use metallic, sharp-edged kitchen utensils.
- Do not put any kind of cookware onto the plate (pots, pans, etc.) as this may damage the surface and exceed the tolerable maximum weight of the plate.
- Regularly check the grease collecting container(s)/ drawer(s) and empty if necessary.

Operation

- Do not leave the unit unattended during operation.
- Do not attempt to move this unit when at operating temperature.
- Initial/ First-time operation is to be conducted by a certified gas fitter only.
- Open the preinstalled shutoff valve or the gas cylinder valve. Make sure the extraction hood is turned on when operating a unit holding wind indicator relays and a magnetic valve.
- Press the control knob and turn it left to the “ignite” ★ position. During initial operation, keep the knob pressed for about 90 seconds.
- Activate the electric or piezo ignition until the gas from the pilot burner ignites. Monitor the ignition process carefully (pilot holes) and keep the knob pressed for about 10 more seconds.
- Release the knob. Set the desired griddle temperature (within the range of approx. 120 and 320° C) by turning the knob to the corresponding position: 1 = low temperature / 8 = highest temperature.

NOTES:

- With gas thermostats, the size of the flame (low flame/ high flame) cannot be adjusted. Instead, the desired target temperature of the griddle is set via the control knobs (1 = lowest temperature (approx. 120° C), 8 = highest temperature (approx. 320° C).
The main burner is on as long as the actual temperature is below the target temperature. Once the target temperature is reached, the main burner is automatically turned off. The pilot burner keeps burning at all times so that the main burner can restart automatically when the detected temperature has fallen below the target.
- When heating up the cold unit, the target temperature will likely overshoot at first. This cannot be avoided, as it takes a few minutes for the heat to disperse to the point of temperature measurement. The accuracy will improve the longer the unit is running.
We recommend that you set the griddle to a low temperature during first heat-up.
- If a lot of energy is detracted from the griddle within a short amount of time (e. g. frozen/ large amounts of food are put on the griddle), it might take a little time before the consequent

reduction in temperature is detected. To prevent too large a temperature drop, we recommend that you temporarily set the unit to a slightly higher temperature as a compensation measure.

Switch unit off by turning the control knob(s) back to position "0".

If you are not going to use the griddle for some time, close the on-site shutoff valve or the gas cylinder valve.

Cleaning

- Turn off the unit, let it cool down (BY ITSELF/ DO NOT USE ICE) and disconnect the power supply before you start the cleaning process. We recommend that the unit should be cleaned after every use.
- **Never use sharp-edged cleaning utensils as this may damage the surface of the plate.**
- DO NOT put ice cubes onto the griddle plate as a form of cleaning (in particular while it is hot). Sudden changes in temperature may result in distortion of the plate.
- **DO NOT use pressure cleaners, sharp objects, abrasives, steel wool, stain removers, ...**
- Regularly check the flue vent openings for blockages or clogging.

DURING THE SHIFT:

- Clean the griddle surface regularly to prevent sticking and poor food quality. Use a scraper intended for a chrome plate to remove all surface grease and food debris.
- Check grease collecting container(s)/ drawer(s) at regular intervals and empty if necessary.

END OF SHIFT:

- Scrape griddle surface completely with a scraper intended for a chrome plate to remove grease and loose food debris.
- Clean the cooled down unit with water, a soap solution and a soft cloth.

MONTHLY MAINTENANCE:

- Through the pilot holes in the front panel, visually check that the pilot flame(s) are strong.
- Make sure that all gas connections have not been damaged in any way. Check for leaks with a soapy water solution.
- Check that the flue exhaust area has no food debris, or is blocked in any way. The flue being free of obstruction is imperative to proper burner operation.

Opening of the Front Panel

The front panel features two turning bolts and can be opened with a square socket key (included in delivery). Before hinging down the panel, all control knobs and adapters must be removed from the gas valves.

Information for the gas fitter

The user must be acquainted with the operation and handling of the unit.

When a gas conversion is required, the unit needs to be set up to the corresponding nominal heat input in accordance with DIN-DVGW-TRGI and instructions of the manufacturer.

Main burner (outer) jet and ignition burner jet need to be exchanged.

Gas	Main burner (outer) jet	Inner Jet	Low flame jet	Ignition burner jet
Natural gas (20 mbar)	screwed on tightly	./.	./.	Jet for natural gas
Propane (50 mbar)	screwed on tightly			Jet for propane gas (50 mbar)

We recommend that you have your unit inspected every six months by a certified gas fitter or other professional, with tests for leaks and proper functioning being the primary objectives.

Spare parts

Gas thermostat and control knob

- 94651-001 – Knob (chrome)
- 60325 – Knob adapter Ø8x5 mm
- 93934-102 – Knob sticker (scale 1-8 plus ignition symbol)
- 93934-100 – Gas thermostat 120-320° C
- 93122 – Magnet unit for gas thermostat

Thermocouple:

- 93236-100 – M9 x 1 threaded, 320 mm long

Ignition (Pilot) burner:

- 91610 - HB00 Ignition burner top
- 91611 - HB00 Ignition burner base
- 93203 - Ignition burner jet (please state type of gas)

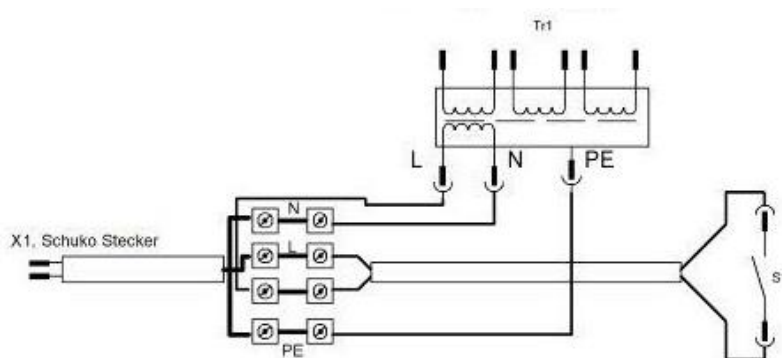
Ignition gas line:

- 91606 Clamp ring with socket for ignition burner 4mm
- 92702-2 Coupling M10x1
- 92701 Ignition gas line Ø 4mm (600 mm long)

Electric ignition:

- 93292 - Ignition electrode
- 70901-132 - Pushbutton
- 94710 - Ignition transformer
- 94698-40 - Fine fuse 500mA
- Ignition cable

Wire diagram Electric Ignition, 2 - 6 outputs



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