GASMAX CHAR-GRILL 'QR-E' SERIES

USER'S MANUAL

PLEASE KEEP THIS MANUAL FOR FUTURE INFERENCE!

GASMAX Char-Grill
'QR-E' series

Read this manual carefully before using the appliance.

Keep the manual for future consultation after installation.
This manual contains information for FED appliances.

See the appliance data plate positioned on the side panel in order to identify the appliance product model.

Only install the appliance in a well ventilated place. Inadequate ventilation causes asphyxia. Do not obstruct the ventilation system in the place where the appliance is installed. Do not obstruct the vents or ducts of this or other appliances.

Installation, maintenance and conversion to other gas types must only be carried out only by an authorised person(s). For after sales assistance, contact an authorised service agent or the supplier. Demand original spare parts.

This appliance is designed for cooking foodstuffs. It is intended for commercial use only. Any other use is to be considered improper.

Personnel using the appliance must be trained. Do not leave the appliance unattended when it is working.

Turn off the appliance in case of fault, poor operation or if you smell gas.

Do not use products (even diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc) to clean the appliance or the floor under the appliance.

Do not spray aerosols in the vicinity of this appliance while it is in operation.

Do not use metal tools to clean steel parts (wire brushes or Scotch Brite type scouring pads).

Do not store flammable materials or chemical in or near this appliance.

Do not allow dirt, fat, food or other to form deposits on the appliance.

Do not clean the appliance with direct jets of water.

Failure to observe the above instructions can compromise the safety of the appliance.

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

The area where the appliance is installed must be kept clear of combustibles and flammables. This includes mops, rags, grease wrapping paper and electrical equipment (cords)

Dimensions

Model	Height	Width	Depth	Weight	Gas Cons NG MJ/h	Gas Cons ULPG MJ/h
QR-14E	575mm	354mm	824mm	56kg	44	39
QR-24E	575mm	610mm	824mm	95kg	88	78
QR-36E	575mm	915mm	824mm	134kg	132	117
QR-48E	575mm	1220mm	824mm	168kg	176	156
Gas Connection : at rear of appliance 50mm from right side, 150mm from top						

Burner : Char - Grill	**Natural Gas**	**ULPG (Propane)**
Gas Consumption MJ/h	**22 / burner**	**19.5 / burner**
Injector Size mm	**2.20**	**1.35**
Test Point Pressure kPa	**1.0kPa**	**2.65kPa**
Refer appliance data plate for confirmation of details		

Packaging

Packing materials are environmentally friendly and can be stored without risk, or burned in a special waste incineration plant

Use

During operation some parts of the appliance may be very hot! Never touch any hot parts without gloves on.
Our appliances offer high performance and efficiency. To reduce consumption of gas, electricity or water, do not use appliance when empty or in conditions that compromise its optimal efficiency (e.g. with doors or lids open, etc). When possible, preheat only before use.

Cleaning

In order to reduce the emission of pollutants into the environment, clean the appliance (externally and when necessary internally) with products which are more than 90% biodegradable.

Systematically check and suitably clean the grill grates and the inside of grill before it is lit in order to avoid the emission of fire from the oils that have accumulated during previous cooking.

Regular cleaning of the burner outlets with a metal brush or any other such utensil is necessary to avoid obstruction and to allow a good combustion.

CAUTION: Failure or improper operation to do the cleaning and maintenance may cause fire, personal injury or even death.

Installation

Installation must be carried out only by authorised, licensed installers in accordance with these instructions, local gasfitting regulations, local building codes, water supply regulations, electrical wiring regulations, the Gas Installation Code AS5601 and any other relevant statutory regulations.

Unpacking

Remove the packing.
Carefully remove the protective film from metal surfaces.
Remove any traces of glue using a suitable solvent. Ensure appliance components are correctly positioned.

Importantly:

Immediately check for any caused during transport.
Inspect the packs before and after unloading.
The forwarder is responsible for the safety of the goods during transport and delivery.
Notify the forwarder in the event of apparent or hidden damage. Specify any damage or shortages on dispatch note.
Keep all documentation contained in the packing.

Positioning

The installation diagrams give the overall dimensions of the appliances and the positions of the gas connection.
Appliances can be installed separately or in combination with other appliances in the same range.
Leave at least100mm between the appliance and the side wall and 100mm to rear walls.
When positioned under a grease filter, the appliance must have at least 1350 mm between the top of the appliance and the bottom edge of the filter.
Maintain an adequate distance between the appliance and any combustible walls.
Leave an adequate distance between the appliance and any side walls in order to allow subsequent servicing or maintenance operations.
Suitably insulate any surfaces that are less than the specified distances from the appliance.

Securing To The Floor or Bench

To avoid accidental tipping of certain modules, fix them to the floor or bench surface. This must be done in situations where hose assemblies are used for gas connection. When mounting onto a bench, ensure appliance is adequately supported.

Exhaust

The appliance must be installed under a ventilation exhaust system complying with the local building regulations and AS5601 – Gas Installation code.
Place the appliance under the extractor hood to ensure removal of fumes and steam produced by cooking.
The correct clearance between the appliance and the grease filter must comply with the current standards and be not less than 1350 mm.

Where there is no exhaust hood, do not install appliance, but contact local authority for information and guidance on installation. Note – minimum clearance above appliance should not be less than 1000mm.

Connections

Refer to appliance data plate for information relating to gas consumption, pressures etc.
The appliance is arranged for connection at the rear located 150mm from top and 50mm from side.
An appliance gas pressure regulator must be fitted for Natural gas and ULPG appliances. Refer AS4563 – Commercial Gas Catering Equipment (implementation Jan 2005)

Fit an appliance isolating valve before the inlet. This must be a ¼ turn type, be approved and be in an accessible location when the appliance is installed and working.

Test point for checking gas pressures is located on the manifold behind the front cover. Remove knobs, and screws to access test point. Ensure test point is resealed and leak tested after use.

Important!

For all gas appliances, the regulator supplied with the appliance must be fitted between the gas valve and the appliance inlet.
Clean the pipes to remove any dust , dirt or foreign matter which could block the supply.
Do not use pipes of a diameter smaller than that for which the appliance is designed. Refer AS5601 Gas Installations for Pipe sizing tables.
After installation the pipework should be checked for gas leaks in accordance with standard operations. Use soapy water to check connections for leaks.
Make certain the appliance is arranged for the type of gas to be used. Otherwise the appliance will have to be converted to the applicable gas type. If not certain contact local gas supplier for confirmation of gas type. Any conversion to be carried out must be undertaken by an authorised person in accordance with the supplied instructions.

Use of Flexible Hoses: Where it is intended to connect the appliance to the gas supply using a flexible, it is important to use the correct type assembly for the application. Refer to AS5601 for hose connection requirements. The hose assembly must comply with AS/NZS1869 – Class B and be kept as short as possible. A chain must be fitted to restrict the appliance movement to no more than 80% of the hose length. Ensure hose is adequate for appliance gas consumption. The hose must not contact any surface which is likely to get hot.

Supply Pressure Check

Make sure the appliance is suitable for the type of gas available, according to that given on the data plate.
The supply pressure must be measured with the appliance operating, using a manometer (min 0.1kPa)
Ensure gas is turned off.
Remove control panel.
Remove test point screw from the pressure test point and connect the manometer.
Turn the gas on slowly, light 50% of the burners and compare the value read on the manometer with that given on the data plate.

If the manometer gives a pressure outside the range adjust the gas regulator supplying the appliance. If the pressure cannot be adjusted to the correct value check the installation to determine problem.

Gas Pressure Regulator

The section of the gas supply line must be sufficient to ensure the gas flow necessary for full operation of all of the appliances connected to the piping.
The gas pressure regulator will ensure constant outlet pressure over varying inlet pressures.
When the regulator is fitted, it must be adjusted to the correct pressure when the burners are operating e.g. with 50 – 75% of burners operating (6 burners for the 8 burner BBQ).
Test point pressures are: 1.0kPa for Natural Gas
2.65kPa for U.L.P.G. (Propane)

To adjust regulator, remove cover cap. Turn screw clockwise to increase pressure or anti-clockwise to decrease pressure.

Adjusting the Air for the Burners

When the primary air is correctly adjusted, the flame does not detach with the burner when cold and there is no flashback with burner hot. Burners can be adjusted accordingly.

Important: The manufacturer declines any responsibility if the safety regulations are not respected. If at the end of the installation, the appliance does not operate, contact FED and advise and assistance.

At the completion of the installation, test appliance for correct operation.

APPLIANCE OPERATION

The operation of this appliance must only be carried out by trained and competent personnel!

- **Off**

Maximum fire

Minimum fire

The appliance is equipped with control valves for each burner. The controls can be used separately. Rotate the gas valve to ‘ **’ position; Push and hold knob in, then press igniter. After burner lights, hold knob in for further 30 seconds to engage safety device. Release knob and rotate to obtain suitable temperature or flame.**
At the completion of cooking, rotate the knob anti-clockwise to the off position.

Preheat char-grill for 5-10 minutes until desired temperature is reached. Adjust the heat for different foods as appropriate.

Notes:

- **For best results, space foods evenly on the grill area and do not overload.**
- **Regularly empty grease tray to minimise risk of fat fire.**

WARNING:
This appliance can become hot during operation and 'flare up' from the cooking process can occur. Do not place yourself in a position where injury could occur. Do not wear loose clothing whilst cooking.
Do not leave appliance unattended. If flame goes out the burner will shut off. Wait 5 minutes before attempting to relight burner.

APPLIANCE SERVICE

Appliance must only be serviced by an FED authorised person.

Appliance should be serviced at least every 2 years or more frequently depending on use. This service is not covered by warranty.

- Service should include check operation of valves, safety devices, all other components and for gas leaks.
- Any parts which have deteriorated or not working correctly should be replaced by genuine parts available from FED.
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Troubleshooting FED 'QR-E' Char- Grill

If the appliance fails to operate, check gas supply to appliance

Users are not allowed to perform any maintenance operations on any parts of this appliance. Maintenance must be carried out exclusively by authorized technical service personnel.

TROUBLE	CAUSE	SOLUTION	
		FOR THE USER	FOR THE TECHNICAL SUPPORT SERVICE
Char- Grill Burners			
Flame burns yellow	Grates blocked / dirty, build up of grease	Remove and wash grates, clean grease build-up.	Clean burner ports, check appliance operating pressure is correct
Main burner won't light:	pressure drop in gas pipe;		Check inlet gas pressure, pipe sizes, contact the gas utility company;
	burner nozzle is clogged;		clean the burner nozzle;
	gas valve damaged;		replace it
Flame won't light:	the ignition plug is not securely fixed, or the connection with the cable is wrong;		check the connection;

TROUBLE	CAUSE	SOLUTION	
		FOR THE USER	FOR THE TECHNICAL SUPPORT SERVICE
Flame won’t light	ignition plug insulator damaged / dirty;		Clean / replace the plug;
	clogged nozzle;		clean the pilot flame nozzle or replace it;
	pressure drop in gas pipe;		Check appliance inlet supply, pipe sizes, contact the gas utility company;
	gas valve damaged;		replace it
After releasing the knob, the pilot flame goes out:	the thermocouple is not sufficiently heated by the pilot flame;	repeat the ignition procedure;	Clean burner and thermocouple assembly
	thermocouple faulty;		replace the thermocouple;
	gas valve faulty;		replace it