Gas griddle plates

Appliance dedicated to the Australian market

Applicable standard: AS 4563-2004 (Commercial Catering Gas Equipment)

Professional gas griddle plate
Instruction for use 2

Original instructions

AI0330 Ed.1

Dear Customer,

Thank you very much for purchasing one of our appliances. It is very easy to use however you are advised to carefully read these instructions prior to installation and first usage in order to ensure optimum results.

Receipt and unpacking

If any damage is caused during transportation from the freight company, the freight company must be informed in writing with acknowledgement of receipt within 24 hours of receiving the item. You must state the tracking number and describe the damage to the item in detail when contacting the freight company.

This appliance must be installed and adjusted (change of injectors) by fitters or technicians qualified for gas equipment.

Ventilation of the premises

The appliance must be installed and only operated in premises with permanent ventilation in compliance with the regulations in force.

- This appliance has been designed to operate with butane or propane gas cylinders and also from a natural gas supply.
- Choose a surface made of stainless steel or any other fire retardant material in compliance with the hygiene standards.
- This appliance must be installed at a minimum of 5 cm from any partition, no part of any wall or partition must be in contact with the appliance.
- The openings on the frame must not be obstructed.
- The underneath of the appliance must remain ventilated in order to ensure correct air circulation to the burner.
- When using this appliance outdoors, avoid areas exposed to draughts while adhering to the recommendations laid down in the instructions.
- Recommended height for hot plate: 85 from 95 cm from the ground for a good working position.
- Store your appliance in a dry place when not in use.
- Check the hose is in good condition. Do not hesitate to change it if in doubt.
- Check the expiry date of the hose.
- Do not twist the hose and keep it away from any parts likely to be hot.

KEEP THESE INSTRUCTIONS

Warning

- There should be no combustible materials within at least 2 metres of the appliance.
- Close the tap of the gas cylinder or the wall-mounted tap for natural gas when your appliance is not in use.
- This is a type A1 appliance: fanless. Provide for a free space above the plate close to an extraction system in compliance with AS/NZS 5601.1. Provide for air renewal of 15 m3/h required to supply combustion air.

Take Care

- Accessible parts may be very hot: keep young children away.
- The appliance must not be handled by the user when it is hot.
- The appliance must not be moved when it is in operation.

- You are strongly advised against moving the appliance when it is hot. Use protective gloves when handling particularly hot parts.
- The juice collector must be handled when the appliance is cold.
- Wait for the appliance to cool down before performing any cleaning.
- Any modification of the appliance may be dangerous.
- Use a suitable safety regulator.
- Do not use adjustable regulators.
- This appliance can be supplied with natural gas in which case, please consult your dealer. Any appliance running on natural gas must be laid on a fixed work top, carts or trolleys are prohibited.

Technical description

Commercial description of appliance: **GGCIC30AD** (model with 1 burner) and **GGCIC40AD** (model with 2 burners).

3 kW PLANCHA –TECHNICAL SPECIFICATIONS (GGCIC30AD)

TYPE of GAS	Pressure	Injector marker	Adjustment value of ventury see FIG.2 page 7	Rated output in W	Rated consumption	Reduced output in Watt
Natural gas	1.0kPa	1.5 mm	1 mm	3000 W	10.8 MJ/h	1600W
Propane	2.75kPa	0.9 mm	5 mm	3000 W	10.8 MJ/h	1600W

6 kW PLANCHA – TECHNICAL SPECIFICATIONS (GGCIC40AD)

TYPE of GAS	Pressure	Injector marker	Adjustment value of ventury see FIG.2 page 7	Rated output in W	Rated consumption	Reduced output in Watt
Natural gas	1.0kPa	1.5 mm	1 mm	6000 W	21.6 MJ/h	3200W
Propane	2.75kPa	0.9 mm	5 mm	6000 W	21.6 MJ/h	3200W

Dimensions:

Model	Dimensions	Cooking Surface	Power	Weight
GGCIC30AD	575 x 485 x 231 mm	482 x 409 mm	3 kW	22 kg
GGCIC40AD	805 x 485 x 231 mm	732 x 409 mm	2 x 3 kW	30 kg

Installation

Connection to gas

The supply configuration of the appliance is marked on the data plate on the back of your appliance.

If you have to change the gas configuration of your appliance, refer to Adjustment on page 5.

- This appliance must be connected from the fitting at the back with a metal hose in compliance with AS4631 or Class B/D hoses to AS/NZS1869.

- Check the air tightness of the fitting with soapy water.
- Never test the air tightness with a flame.

This appliance is supplied with a Bromic BM-WFIA-NG B-0-20-HT (AGA5149) regulator for Natural Gas or a Maxitrol RV48 (AGA3088) Regulator for LPG (Propane).

Please test operation of the appliance after installation and inform the operator/s on using it safely.

The hose **must not** be subjected to loads or twisting. Check it's in good condition and don't hesitate to change it if it looks cracked or slightly burnt.

Start up

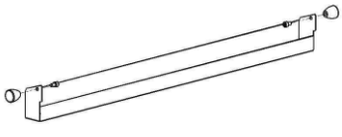
The appliance is connected to the supply via a gas hose in compliance with the Australian standards and requirements in force, and must be installed to the requirements of AS/NZS 5601.1, local authority, gas, electricity and any other relevant statutory regulations.

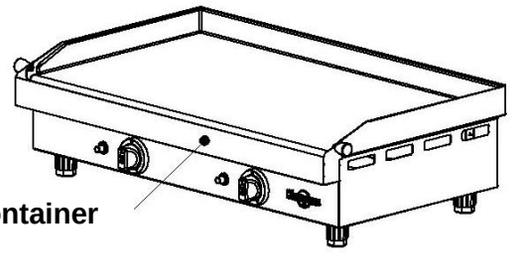
Use a metal hose with unlimited life expectancy corresponding to the gas used.

Check that your hose is not in contact with the parts of the appliance that can become hot.

The container is supplied not assembled, fit the knobs (see diagram below). This container collects the cooking juices; it must only be handled when the appliance is cold. (Please ensure all transit protection/packaging is removed.)

The distributor cannot be held responsible for damage incurred to objects or people resulting from incorrect installation or use of the appliance.





Fat collecting container

When using the appliance the cooking juice collecting container must be completely assembled in the location provided (risk of damage to knobs).

Switching on

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

1. The appliance installed is ready to operate. Make sure the gas inlet is open. If you smell gas, switch off the gas inlet of the appliance. If the smell persists, check the connection (see figure 7 page 7), the screw of the pressure tap (see figure 7 page 7) and contact your qualified gas fitter.
2. For first-time start up after installation, push the knob, position it to the big flame position and hold it down for 5 seconds to allow air to escape from the gas pipe to the burner, then release the knob.
3. Open the tap by turning the knob to the left, position it on the big flame (drawing on knob).

4. Press the piezo (red ignition button) then push in the knob in this position until the burner is fully ignited.
5. Keep the knob pressed in between 5 and 10 seconds to trip the thermocouple safety system.
6. Release the knob and allow the burner to heat the hot plate to the suitable temperature. If the burner does not light, wait a minute to allow gas to dissipate and then repeat from step 3.
7. Your appliance is now ready to be used.

Adjustments

In the event of a change of gas, the injectors must be compulsorily changed (as per the indications given in the table on page 3) and the low heat adjusted.

Changing the injectors:

In the case of an appliance already being installed, before changing the injectors and making new adjustments, shut off the tap from the gas pipe or gas cylinder.

Proceed as follows:

1. Shut off the tap of the gas pipe or the gas cylinder.
2. Remove the enamelled steel plate, unscrew the screws holding the burner and turn the appliance over.
3. Remove the protection by unscrewing the two screws (see figure 3, page 7).
4. Push on the burner to distance it from the tap.
5. Unscrew the injector using a spanner and get the transformation bag (bag of injectors).
6. Change the injectors and seals adhering to the indications in the table of correspondence of the different types of supply (table).
7. According to the gas used, the value from the base of the injector to the burner changes (see figure 2 & see table).
8. Move the burner along according to the arrow for a new adjustment (see figure 3, page 7).
9. After repositioning the burner to the recommended value, screw back the screws in order to block the burner. Close and screw back on the protection of the appliance. You are advised to write the new configuration on the data plate of the appliance and erase the old one.
10. Place the changed injector in the transformation bag and store it carefully then proceed to start up.

Low flame (see figure 4)

When appliances are adjusted to butane/propane gas, the low heat screw is turned fully to the right

If you switch from Butane/Propane gas to Natural gas, this screw must be loosened until the correct adjustment of the low heat is obtained. The low heat is properly adjusted if the flame does not go out when going quickly from the maximum position to the minimum position. The flame must be as low as possible, approximately the equivalent of a needle head on each hole.

The low heat adjustment must be made with the hot plate in position.

1. Heat up the burner in the maximum position for 3 to 4 minutes
2. Place the knob in the small flame position.
3. Remove the knob by pulling it towards you.
4. Using a small screwdriver, you can now access the adjustment screw on the tap shaft end.
5. Watching the flame under the plate, loosen the screw to increase the low heat and tighten it to reduce it.

6. Put back the knob adhering to the orientation of the flat surface on the shaft of the tap.

Spark plug of piezo

To ensure correct ignition of the burner, the plug must always be positioned at 5 mm from the burner (see figure 5).

Thermocouple safety device

To ensure correct operation of the thermocouple safety device, the end must be in the flame and must always be positioned 2 mm from the burner (see figure 6, page 7).

Maintenance and Cleaning

Frame:
To avoid burns, you are advised to always allow the hot plate to cool down before cleaning the frame. Clean with a sponge soaked in warm water and detergent. Never use abrasive products or metal brushes.

Hot plate:
When cold, pour a glass of cold water or ice cubes on it and scrape off residue with a scraper.

Burner:
Check the condition of the flame holes on the burners from time to time. If they are blocked, brush the arms with a stiff bristled brush. Before starting back up, wipe the burners thoroughly along with the base of the appliance. To clean the injectors, you are strongly advised against using metal objects as these could alter the technical specifications of the burners. You are therefore advised to take down the injectors referring to chapter: **Adjustments**. Then soak them in a degreasing solution,
rinse, and dry thoroughly. You are advised to change the seal on every dismantling operation.

Warning:
An annual service by your gas fitter is recommended to ensure the appliance is in the best condition. If the flames look orange, the operation is different from original or soot and smells appear then contact the local gas fitter, then the distributor you purchased the appliance from.

To ensure correct operation, appliances must compulsorily be fitted with the hot plate provided.

Warranty and After Sales Service

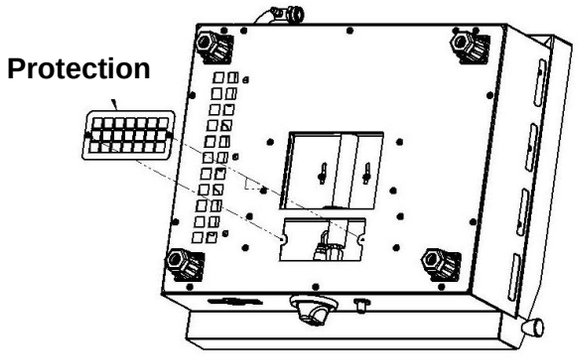
This appliance is under warranty for one year.

We pay great attention to ensuring that each of our appliances reaches the user in perfect operating condition. If you do find a problem when unpacking your appliance, please report it to the shop within 48 hours.

If the appliance cannot be adjusted to perform correctly please contact National Kitchen Equipment on 1300 767 146. No damage due to incorrect use or failure to comply with the instructions is covered by the guarantee.

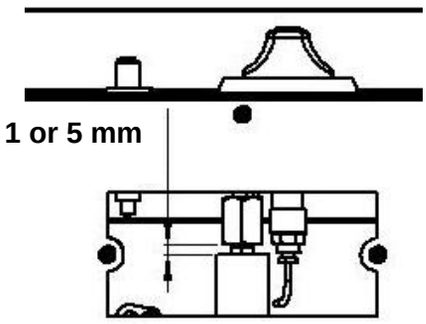
Please do not hesitate to let us have your suggestions.

FIGURE 1 – BOTTOM VIEW



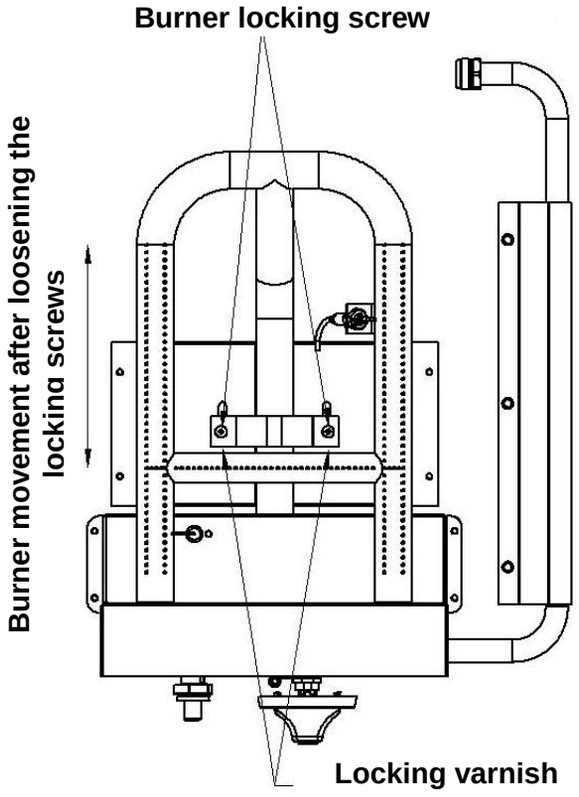
Undo screws to remove bottom cover.

FIGURE 2 – VENTURY OPENING



See page 3 for the adjustement value of the ventury.

FIGURE 3 – BURNER VIEW



Undo screws to move burner for correct aeration.

FIGURE 4 – IDLE ADJUSTEMENT

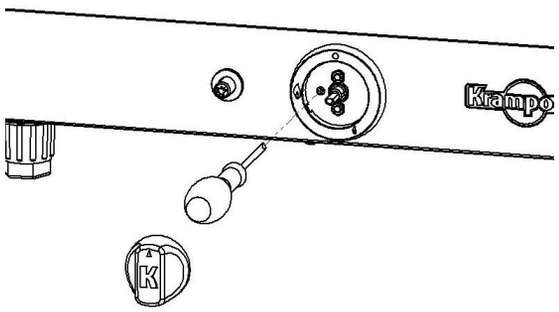


FIGURE 5 – SPARK PLUG

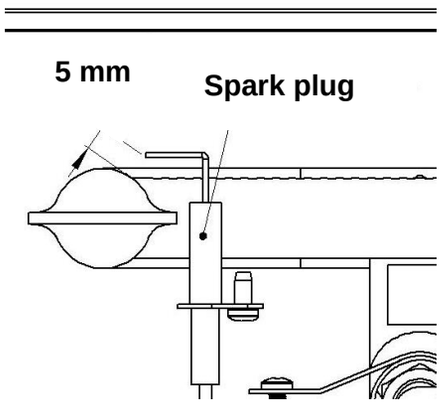


FIGURE 6 – THERMOCOUPLE SAFETY

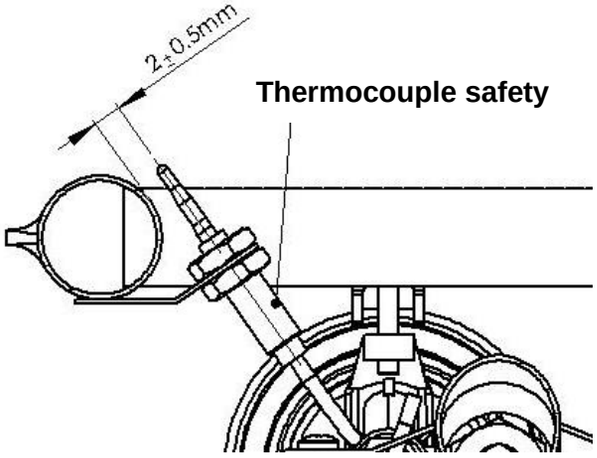
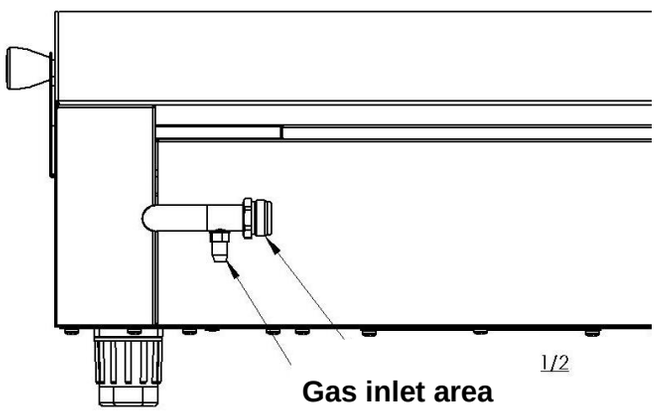


FIGURE 7 – BACK VIEW



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