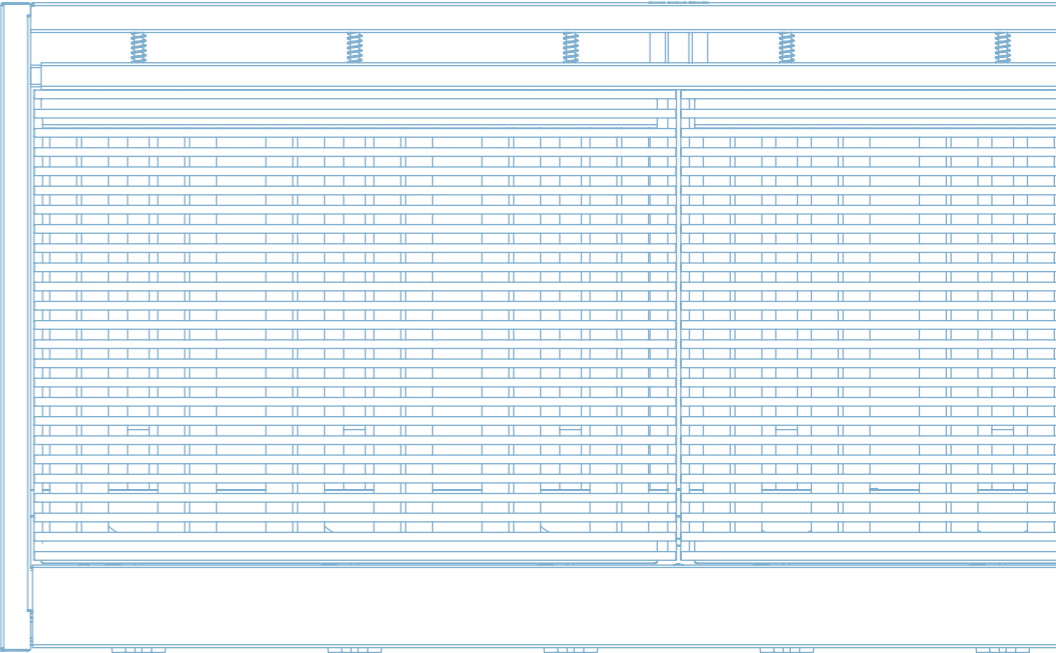
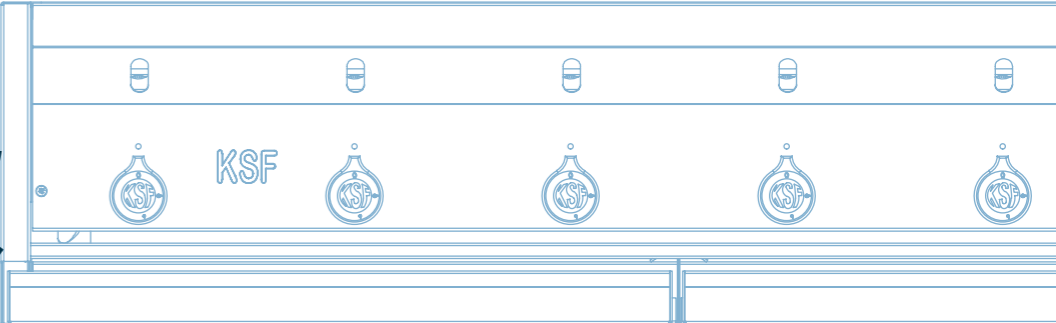


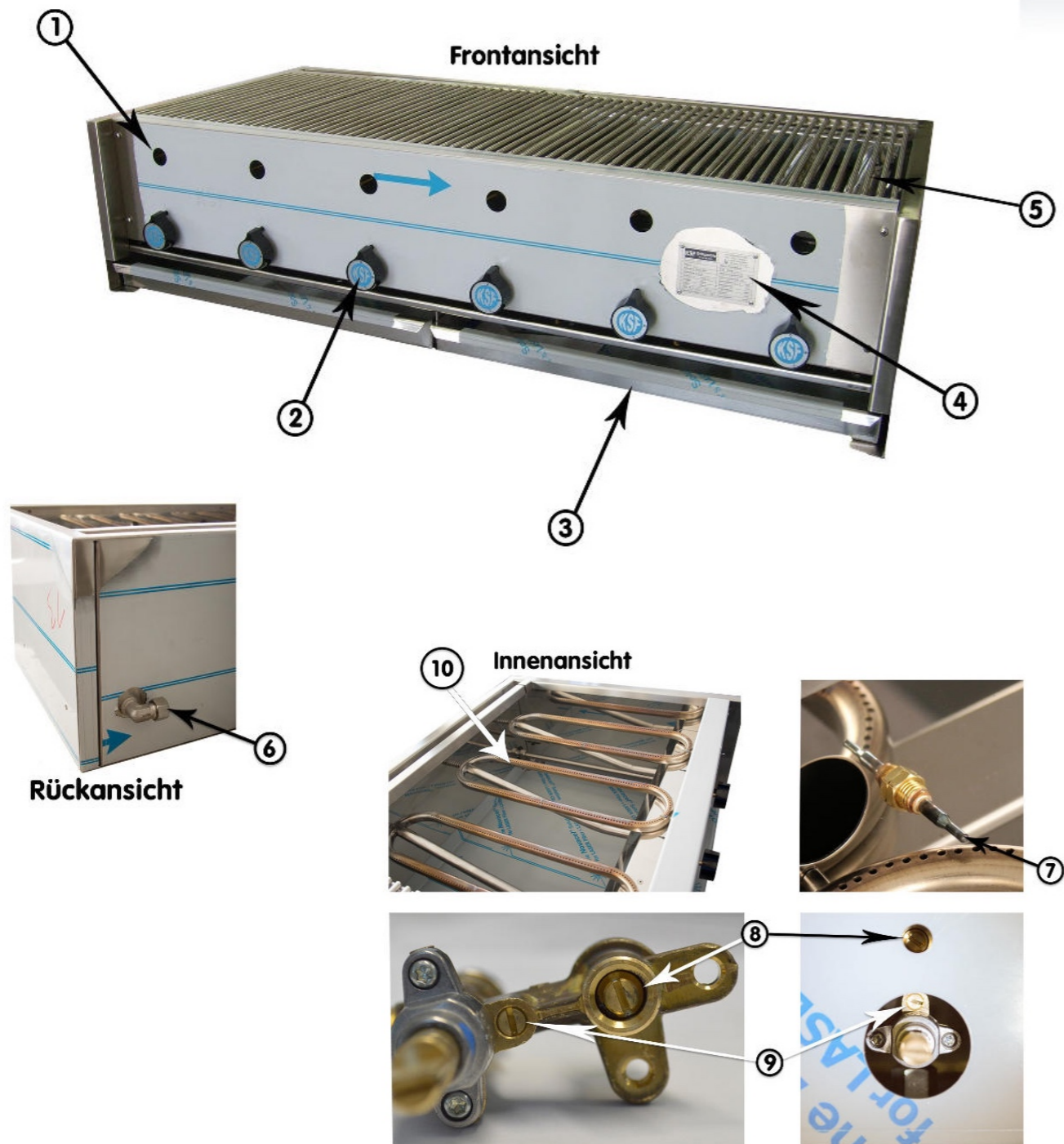


# Gastrobräter RGS

*Catering  
grill RGS*



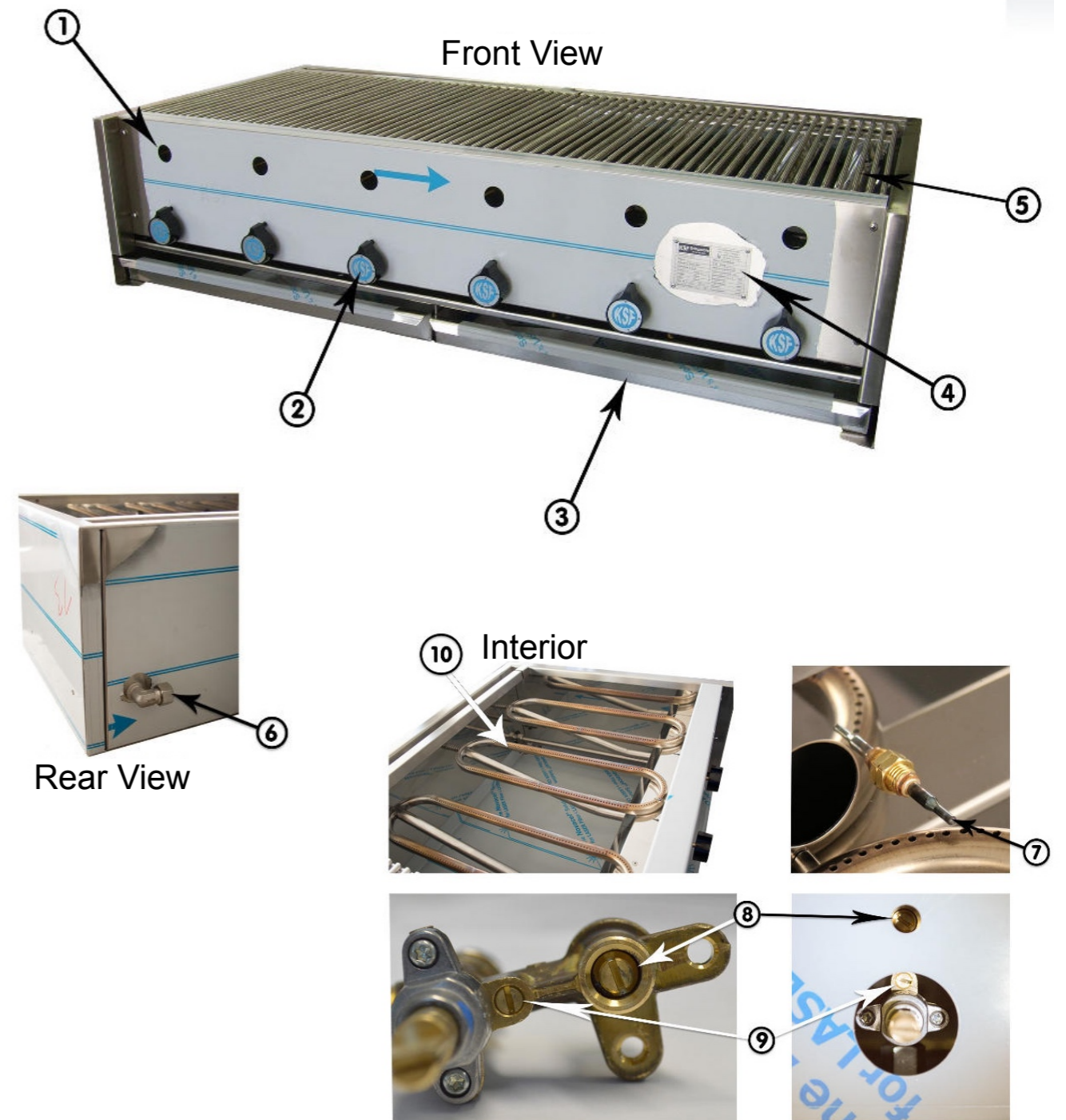
Allgemeine Beschreibung für alle Größen



**Beschreibung:**

- 1 Anzündöffnung
- 2 Knebel
- 3 Fettauffangwanne
- 4 Typenschild
- 5 Grillaufgabe(n)
- 6 Gasanschluss
- 7 Thermoelement
- 8 Einstellschraube Flammengroßstellung
- 9 Einstellschraube Flammenkleinstellung
- 10 Gasbrenner

General description for all sizes



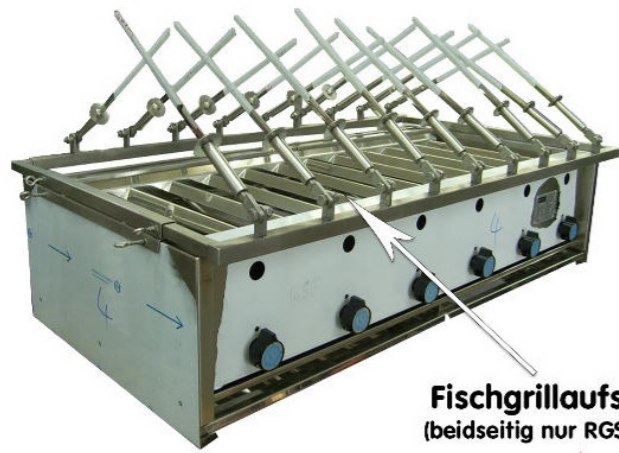
**Description:**

- 1. Ignition aperture
- 2. Knob
- 3. Grease collection pan
- 4. Type label
- 5. Grill frame(s)
- 6. Gas port
- 7. Thermal element
- 8. Set screw for large flame adjustment
- 9. Set screw for small flame adjustment
- 10. Gas burner

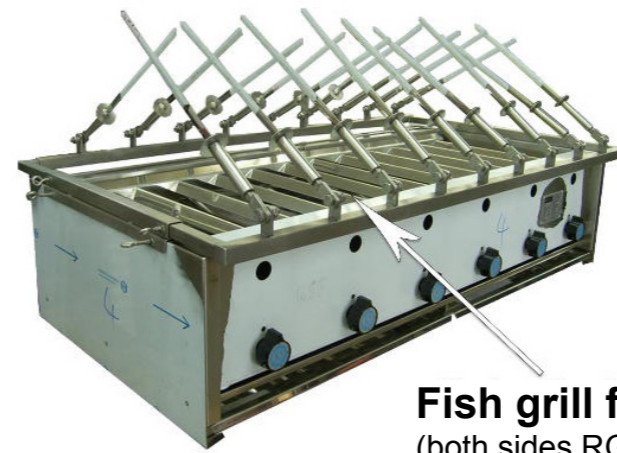
**Griddleplatte**  
max. über 6 Brenner



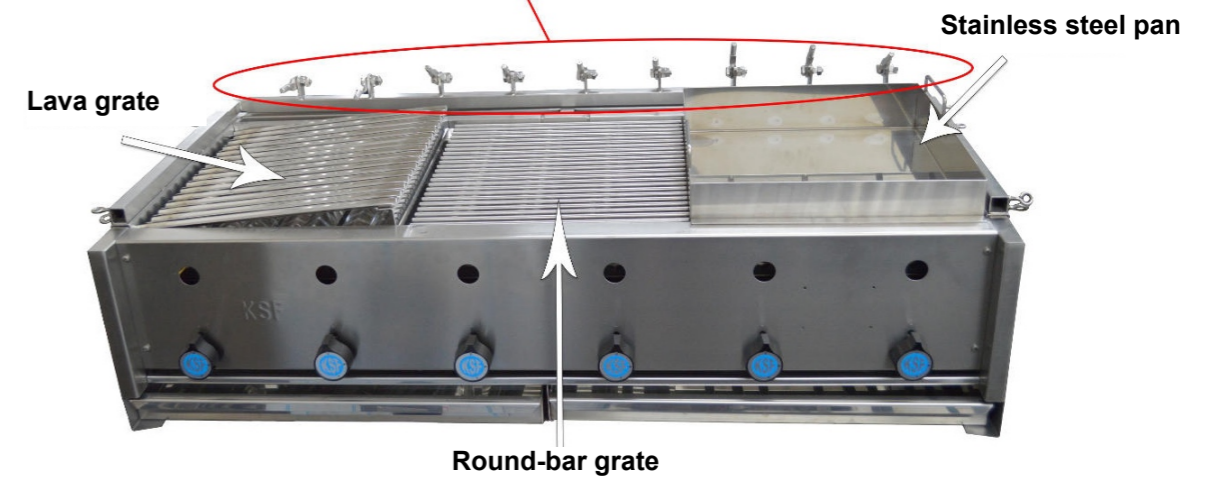
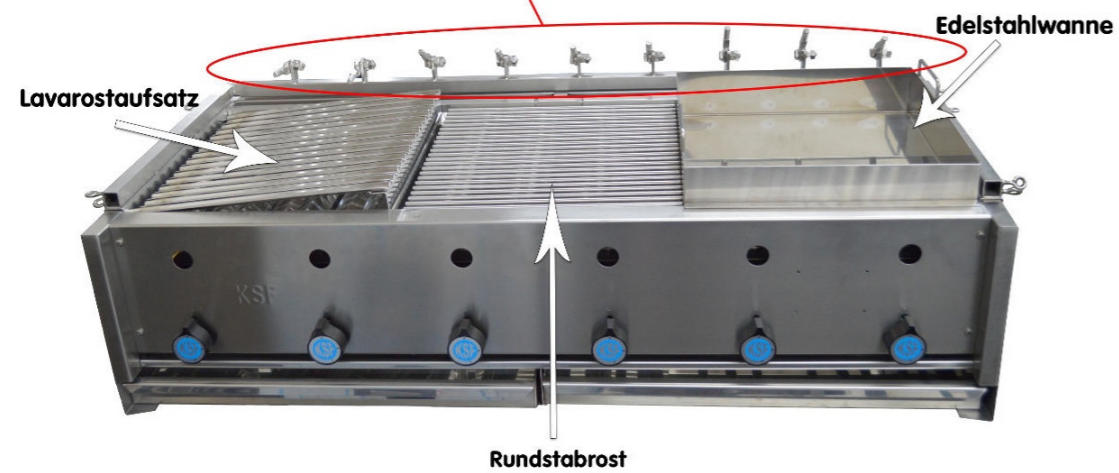
**Griddle plate**  
Over a maximum of 6 burners



**Fischgrillaufsatz**  
(beidseitig nur RGS 125)

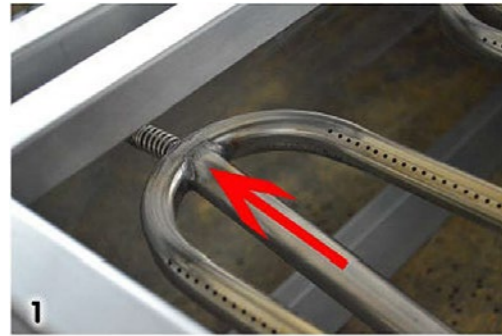


**Fish grill frame**  
(both sides RGS 125 only)



## Reinigung und Pflege

Am leichtesten reinigen Sie das Gerät in noch warmem Zustand. Da sich das Gerät mit einfachen Griffen fast vollständig zerlegen lässt wird das Reinigen fast zum Kinderspiel. Entfernen Sie sämtliche Auflageflächen, wie Roste oder Platten.

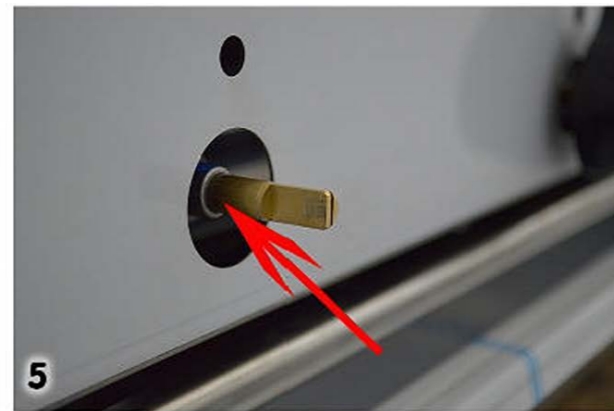


Der Rohrbrenner lässt sich leicht aus dem Gerät entfernen:

1. Umfassen Sie den Rohrbrenner mit beiden Händen und drücken den Rohrbrenner nach hinten. (Siehe Bild 1)
  2. Der Rohrbrenner sollte sich vorne aus dem Mischrohr lösen (Bild 2) und kann vorsichtig nach oben entfernt werden. (Bild 3)
- Zum Einsetzen Schritt 1-2 rückwärts befolgen und darauf achten, dass der Rohrbrenner vorne richtig einrastet (siehe Bild 4).



Reinigen Sie die Edelstahlflächen mit einem nicht scheuernden (kratzenden) Reinigungsmittel.



### **ACHTUNG!**

Die Ventilstifte sollten an der Reibungsstelle am Ventilals von Zeit zu Zeit (ca. 1 x wöchentlich), vor allem vor längerer Ruhezeit, mit einem speziellen „Gas-Armaturenfett“ eingefettet werden. Ziehen Sie dazu den Plastikknobel nach vorne ab und tragen eine Zündholzkopfgroße Menge des Gas-Armaturenfettes an der Übergangsstelle von Aluminiumhülse und Ventilachse auf. (Siehe Bild 5) Ventilachse ein paar mal eindrücken und dabei drehen, damit sich das Fett an dieser Stelle gut verteilen kann. Dieser Vorgang sollte ein-bis zweimal wöchentlich erfolgen, um ein Festwerden der Ventilachse durch eindringende Reinigungsmittelrückstände zu vermeiden. Dadurch wird auch die Lebensdauer der Gasventile um ein Vielfaches erhöht. Das Gas-Armaturenfett ist separat im Shop erhältlich

## Cleaning and Maintenance

The device is easiest to clean when it is still warm. Since the device can be almost completely dismantled with just a few easy motions, cleaning is practically child's play. Remove all surface elements, such as grates or plates.



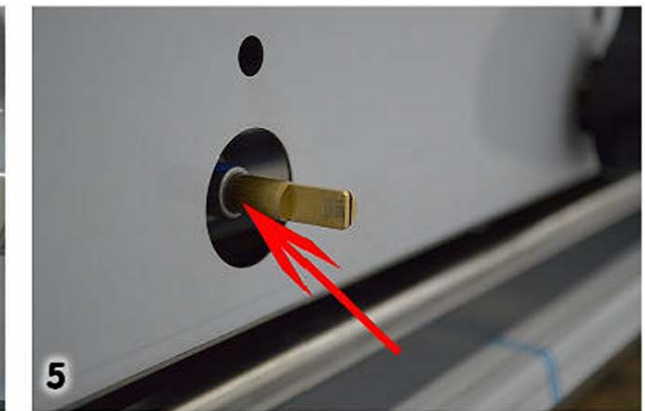
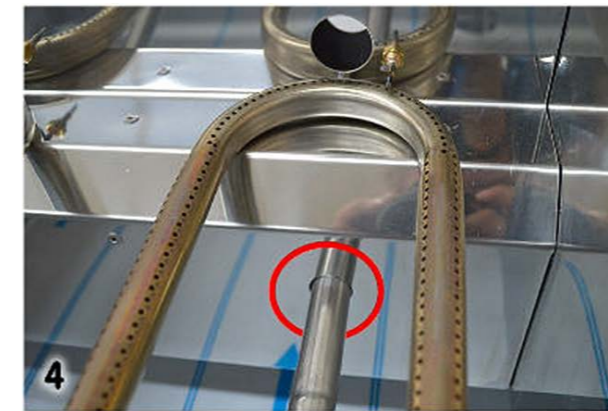
The pipe burner can be easily removed from the unit:

1. Grab the pipe burner with both hands and press the pipe burner towards the back (see photo 1).
2. Now move the pipe burner from the mixing tube to the front (photo 2) and then carefully remove it moving upwards (photo 3).

Reinstall: Perform steps 1-2 in reverse and then make sure the pipe burner is properly inserted at the front (see photo 4).



Clean the stainless steel surfaces with a non-abrasive cleaning agent.



### **IMPORTANT!**

The valve shafts should be lubricated with a special gas valve grease at the friction point on the valve stem from time to time (approx. once a week), in particular before longer periods when the unit is not in use. To do so pull the plastic knob off towards the front and apply a drop of gas valve grease the size of a match-head at the friction point between the aluminum case and valve shaft (See photo 5). Push the valve shaft in a couple of times while turning it to distribute the grease at this point. This process should be repeated once or twice a week to keep the valve shaft from getting stuck due to accumulating cleaning agent residues. This makes the service life of the valve several times longer. The gas valve grease is available separately in the Shop.

## Technische Daten RGS

### Allgemeine Daten

Gasanschluss Propan:	Schneidringverschraubung Ø15L; RGS 165 Ø18L
Gasanschluss Erdgas:	Aussengewinde ½ Zoll
Elektroversion:	3 Phasen, 400/230 V, 50 Hz

	RGS 45	RGS 65	RGS 85
Maße B/T/H (mm):	454/600/300	654/600/300	854/600/300
Gewicht ca. (kg):	21	26	33
Grillfläche B/T (mm):	400/435	600/435	800/435

	RGS 105	RGS 125	RGS145
Maße B/T/H (mm):	1054/600/300	1254/600/300	1454/600/300
Gewicht ca. (kg):	38,1	43,5	54
Grillfläche B/T (mm):	1100/435	1200/435	1400/435

	RGS 165		
Maße B/T/H (mm):	1654/600/300		
Gewicht ca. (kg):	74		
Grillfläche B/T (mm):	1600/435		

### Nennwärmebelastung und Anschlusswerte

	Nennwärmebelastung						
	in Kilowatt (kW)						
<b>Erdgas</b>	<b>RGS 45</b>	<b>RGS 65</b>	<b>RGS 85</b>	<b>RGS 105</b>	<b>RGS 125</b>	<b>RGS 145</b>	<b>RGS 165</b>
H und E (G20) (20 mbar)	7,6	11,5	15,3	19	23	26,7	30,6
E+ (G20) (20 mbar)	7,6	11,5	15,3	19	23	26,7	30,6
LL (G25) (20 mbar)	7,6	11,5	15,3	19	23	26,7	30,6
L (G25) (25 mbar)	7,6	11,5	15,3	19	23	26,7	30,6
<b>Flüssiggas</b>	<b>RGS 45</b>	<b>RGS 65</b>	<b>RGS 85</b>	<b>RGS 105</b>	<b>RGS 125</b>	<b>RGS 145</b>	<b>RGS 165</b>
B/P (G30) (29 mbar)	7,5	11,3	15	18,8	22,6	26,3	30,1
B/P (G30) (50 mbar)	7,6	11,5	15,3	19	23	26,7	30,6
<b>Elektro</b>	<b>RGS 45</b>	<b>RGS 65</b>	<b>RGS 85</b>	<b>RGS 105</b>	<b>RGS 125</b>	<b>RGS 145</b>	<b>RGS 165</b>
Elektrische Leistung	5,1	8,5	10,2	13,6	17	22,1	25,5
	<b>Anschlusswert</b>						
	in Kubikmeter je Stunde (m³/h)						
<b>Erdgas</b>	<b>RGS 45</b>	<b>RGS 65</b>	<b>RGS 85</b>	<b>RGS 105</b>	<b>RGS 125</b>	<b>RGS 145</b>	<b>RGS 165</b>
H und E (G20) (20 mbar)	0,8	1,22	1,6	2,01	2,43	2,8	3,2
E+ (G20) (20 mbar)	0,8	1,22	1,6	2,01	2,43	2,8	3,2
LL (G25) (20 mbar)	0,94	1,42	1,88	2,34	2,83	3,29	3,76
L (G25) (25 mbar)	0,94	1,42	1,88	2,34	2,83	3,29	3,76
<b>Flüssiggas</b>	<b>RGS 45</b>	<b>RGS 65</b>	<b>RGS 85</b>	<b>RGS 105</b>	<b>RGS 125</b>	<b>RGS 145</b>	<b>RGS 165</b>
B/P (G30) (29 mbar)	0,6	0,89	1,2	1,48	1,78	2,1	2,4
B/P (G30) (50 mbar)	0,6	0,91	1,2	1,5	1,81	2,1	2,4
<b>Elektro</b>	<b>RGS 45</b>	<b>RGS 65</b>	<b>RGS 85</b>	<b>RGS 105</b>	<b>RGS 125</b>	<b>RGS 145</b>	<b>RGS 165</b>
Elektrische Leistung	5,1	8,5	10,2	13,6	17	22,1	25,5

## Technical Data RGS

### General Data

Gas port propane:	Compression type fitting diameter 15L; RGS 165 diameter 18L
Gas port natural gas:	Outside thread 1/2 inch
Electricity version:	3 phases, 400/230 V, 50 Hz

	RGS 45	RGS 65	RGS 85
Dimensions W/D/H (mm):	454/600/300	654/600/300	854/600/300
Approx. weight (kg):	21	26	33
Grill area W/D (mm):	400/435	600/435	800/435

	RGS 105	RGS 125	RGS145
Dimensions W/D/H (mm):	1054/600/300	1254/600/300	1454/600/300
Approx. weight (kg):	38,1	43,5	54
Grill area W/D (mm):	1100/435	1200/435	1400/435

	RGS 165		
Dimensions W/D/H (mm):	1654/600/300		
Approx. weight (kg):	74		
Grill area W/D (mm):	1600/435		

### Nominal Heat Input and Connection Values

	Nominal Heat Input						
	in Kilowatt (kW)						
<b>Natural gas</b>	<b>RGS 45</b>	<b>RGS 65</b>	<b>RGS 85</b>	<b>RGS 105</b>	<b>RGS 125</b>	<b>RGS 145</b>	<b>RGS 165</b>
H and E (G20) (20 mbar)	7,6	11,5	15,3	19	23	26,7	30,6
E+ (G20) (20 mbar)	7,6	11,5	15,3	19	23	26,7	30,6
LL (G25) (20 mbar)	7,6	11,5	15,3	19	23	26,7	30,6
L (G25) (25 mbar)	7,6	11,5	15,3	19	23	26,7	30,6
<b>Liquified gas</b>	<b>RGS 45</b>	<b>RGS 65</b>	<b>RGS 85</b>	<b>RGS 105</b>	<b>RGS 125</b>	<b>RGS 145</b>	<b>RGS 165</b>
B/P (G30) (29 mbar)	7,5	11,3	15	18,8	22,6	26,3	30,1
B/P (G30) (50 mbar)	7,6	11,5	15,3	19	23	26,7	30,6
<b>Electric</b>	<b>RGS 45</b>	<b>RGS 65</b>	<b>RGS 85</b>	<b>RGS 105</b>	<b>RGS 125</b>	<b>RGS 145</b>	<b>RGS 165</b>
Electric output	5,1	8,5	10,2	13,6	17	22,1	25,5
	<b>Connection Values</b>						
	in cubic meters per hour (m³/h)						
<b>Natural gas</b>	<b>RGS 45</b>	<b>RGS 65</b>	<b>RGS 85</b>	<b>RGS 105</b>	<b>RGS 125</b>	<b>RGS 145</b>	<b>RGS 165</b>
H and E (G20) (20 mbar)	0,8	1,22	1,6	2,01	2,43	2,8	3,2
E+ (G20) (20 mbar)	0,8	1,22	1,6	2,01	2,43	2,8	3,2
LL (G25) (20 mbar)	0,94	1,42	1,88	2,34	2,83	3,29	3,76
L (G25) (25 mbar)	0,94	1,42	1,88	2,34	2,83	3,29	3,76
<b>Liquified gas</b>	<b>RGS 45</b>	<b>RGS 65</b>	<b>RGS 85</b>	<b>RGS 105</b>	<b>RGS 125</b>	<b>RGS 145</b>	<b>RGS 165</b>
B/P (G30) (29 mbar)	0,6	0,89	1,2	1,48	1,78	2,1	2,4
B/P (G30) (50 mbar)	0,6	0,91	1,2	1,5	1,81	2,1	2,4
<b>Electric</b>	<b>RGS 45</b>	<b>RGS 65</b>	<b>RGS 85</b>	<b>RGS 105</b>	<b>RGS 125</b>	<b>RGS 145</b>	<b>RGS 165</b>
Electric output	5,1	8,5	10,2	13,6	17	22,1	25,5

## Installations- und Wartungsanweisungen

### Einstellen der Gasflamme

Bei der Benutzung einer Griddleplatte oder eines Lavarostaufsatzes kann es vorkommen, daß bei nicht genügender Frischluftzufuhr die Einstellung der Flammenhöhe verändert werden muß. Selbiges gilt für eine Neueinstellung nach dem Umbau auf eine andere Gasart.

Entzünden Sie den einzustellenden Brenner und bringen Sie den Knebel in Kleinstellung (Bild 1)  
Entfernen Sie den Knebel vom Ventilhals durch einfaches Abziehen (Verstellen Sie dabei die Stellung des Ventils nicht!) siehe Bild 2.



Drehen Sie mit einem passenden Schraubendreher die Einstellschraube für die Flammenkleinstellung (siehe Bild 3) zuerst nach rechts bis zum Anschlag und dann gegebenenfalls langsam wieder nach links bis die gewünschte Flammenhöhe erreicht ist (Bild 4).



Setzen Sie den Knebel wieder auf den Ventilhals und drehen Sie ihn in Großstellung.

Drehen Sie mit einem passenden Schraubendreher die Einstellschraube für die Flammengroßstellung (siehe Bild 7) zuerst nach rechts bis zum Anschlag und dann gegebenenfalls langsam wieder nach links bis die gewünschte Flammenhöhe erreicht ist (siehe Bild 5).

Bitte stellen Sie die Flamme NICHT zu hoch ein (siehe Bild 6), da sonst Brandgefahr besteht und Schäden an Mensch und Umgebung entstehen können.

Bei Propangas sind die Einstellschrauben für Groß- und Kleinstellung auf Anschlag gedreht. Bei Erdgas sind beide Schrauben ca. 1-2 Umdrehungen zurückgedreht.



**Nach dem Umstellen müssen die Einstellschrauben versiegelt werden!!!**

## Installation and maintenance instructions

### Adjusting the Gas Flame

When using a griddle plate or a lava grate it may be necessary to adjust the flame height due to an insufficient supply of fresh air. The same applies for readjustment after converting to another type of gas.

Light the burner to be adjusted and set the knob to the smallest flame (photo 1).  
Remove the knob from the valve stem by simply pulling it off (Do not change the setting position of the valve when doing so!), see photo 2.



Use an appropriate screwdriver to move the set screw for small flame adjustment (see photo 3) first to the right as far as it will go and then as necessary turn it slowly back to the left until the desired flame height has been achieved (photo 4).



Replace the knob on the valve stem and turn it to a large flame.  
Use an appropriate screwdriver to turn the set screw for large flame adjustment (see photo 7) first to the right as far as it will go, then when necessary slowly back to the left until the desired flame height is achieved (see photo 5).

Please do NOT set the flame too high (see photo 6), since otherwise a fire danger arises which may result in damage to people and the surroundings.

When using propane gas the set screws for large and small flame adjustment are turned as far as they can go. For natural gas both screws are screwed back approx. 1-2 rotations.



**When adjustments are finished, the set screws must be sealed in place!!!**

## Wartungsanleitung

Bei den Wartungsarbeiten immer darauf achten, dass die Gaszufuhr abgesperrt ist!

### Wechseln des Thermoelements:

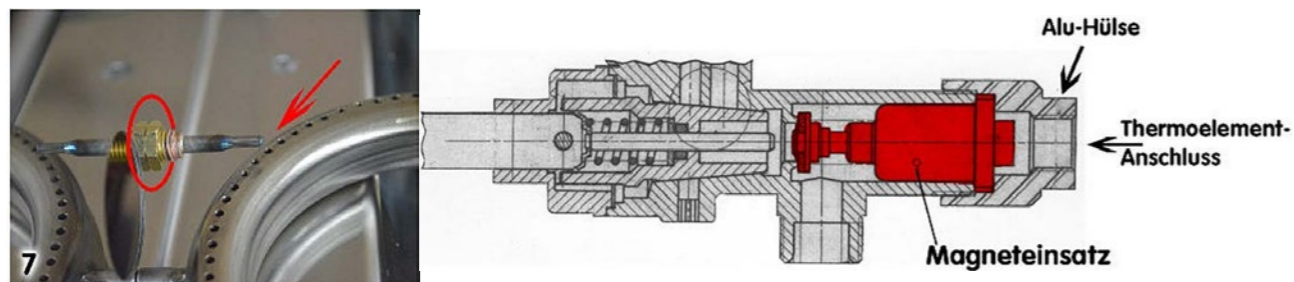
Entfernen Sie zuerst sämtliche Auflageflächen, wie Roste oder Platten  
Entfernen Sie alle Knebel vom Ventilhals durch einfaches Abziehen  
Lösen Sie alle Schrauben vorne an der Frontblende siehe Bild 1 und 2 und im Innenbereich an der Frontblende s. Bild 3  
Anschließend kann die Frontblende nach oben entfernt werden (Bild 4)



Lösen Sie nun die Verschraubungen des Thermoelementes am Ventil (Bild 5) und an der Frontblende (Bilder 6 und 7). Nun kann das Thermoelement komplett herausgezogen und getauscht werden.  
Achten Sie beim Einbau des neuen Thermoelementes darauf, dass die Spitze des Thermoelementes min-



destens 15 mm in den Brennbereich oder 5 mm in die Flamme ragt und von der Flamme berührt wird. (s. Bild 7)  
Achten Sie ausserdem darauf, dass das Thermoelement nicht geknickt wird, während Sie es in die gewünschte und passende Form bringen!



### Wechseln des Magneiteinsatzes:

1. Öffnen des Thermoelementanschlusses siehe Schritt 5 oben
2. Öffnen der Aluhülse
3. Wechseln des Magneiteinsatzes (rot markiert in Grafik 1)
4. Nach dem Anziehen der Aluhülse und des Thermoelementanschlusses, diese auf Dichtheit überprüfen (Lecksuchspray).

## Maintenance Instructions

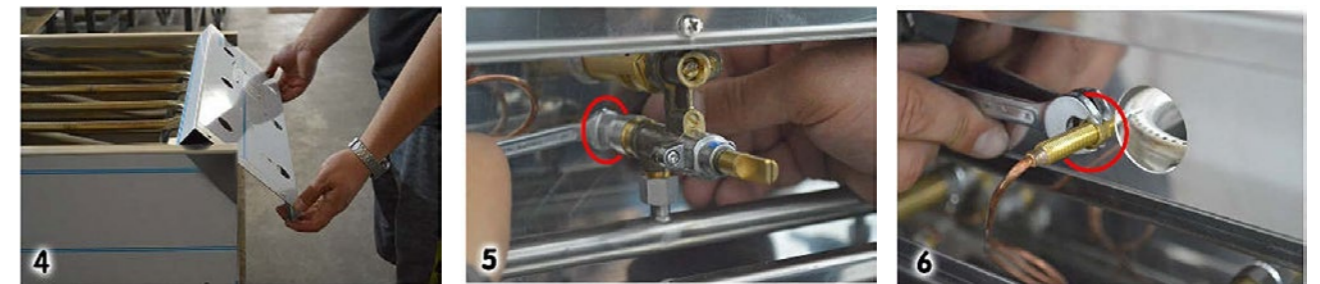
Always make sure that the gas supply has been shut of when performing maintenance tasks!

### Changing the Thermal Element:

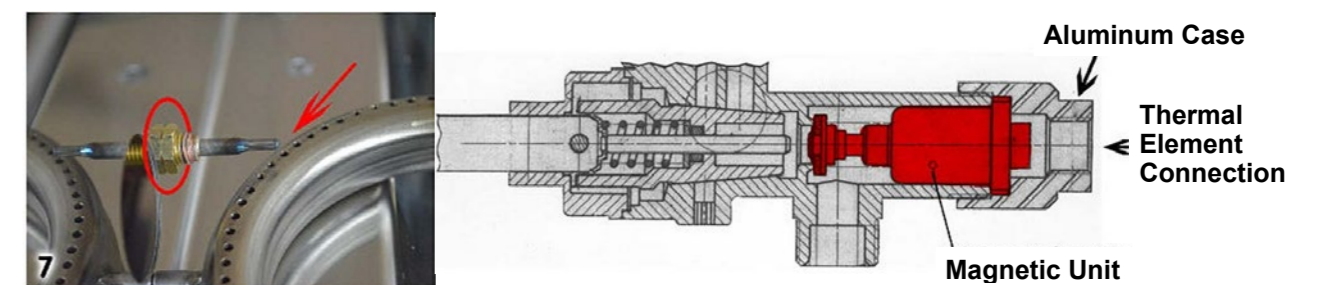
First remove all surface elements, such as grates and plates. Remove all knobs by simply pulling them from the sespective valve stem. Remove all the screws on the front panel (see photos 1 and 2 and in the interior area at the front panel (photo 3).  
Then remove the front panel by moving it upwards (photo 4).



Now loosen the screws of the thermal element on the valve (photo 5) and on the front panel (photos 6 and 7). The thermal element can now be completely removed and replaced.  
When installing the new thermal element, be sure that the tip of the thermal element is at least 15 mm into

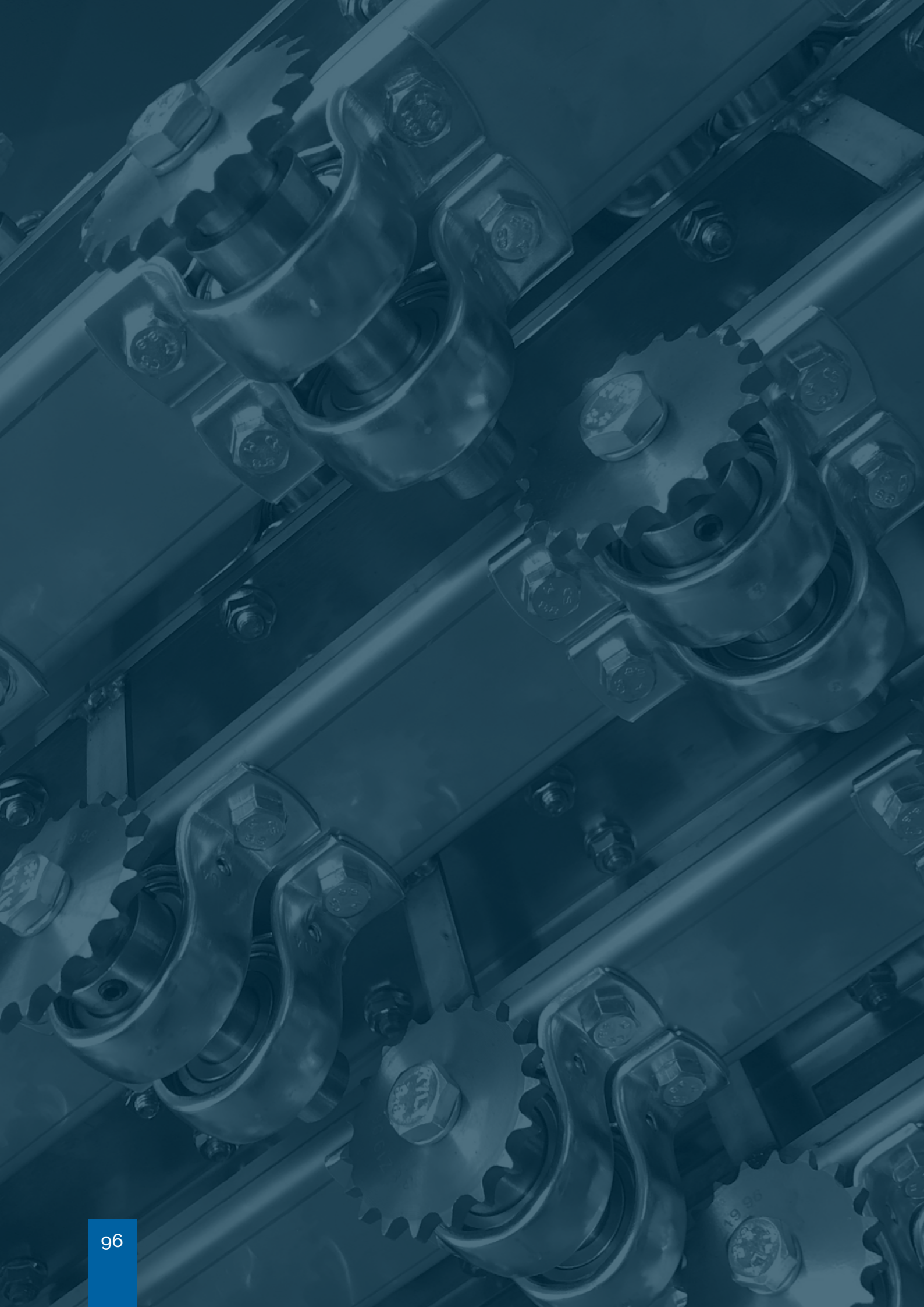


the burner area or 5 mm into the flame and is thus touched by the flame (see photo 7).  
Be careful not to snap the thermal element while you are putting it into desired and appropriate shape!



### Changing the Magnetic Unit

1. Open the thermal element connection (see step 5 above)
2. Open the aluminum case
3. Change the magnetic unit (marked red in graphic 1)
4. After replacing the aluminum case and the thermal element connection, check it to make sure the connection is not leaking (using leak detection spray)



## Allgemeiner Teil (ohne Wartung)

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# General Description - Valid for All Devices

## 1. Intended, reasonably expected use

This device is intended exclusively for the purpose described hereinafter.

This device is not intended for any use other than the types of use described hereinafter - Such use is considered improper use!

Use the respective devices for grilling, frying foods or keeping foods warm.

This device can be used by persons who have been trained in the safe operation of the devices and understand the dangers associated with such operation.

The Turbocleaner is to be used to clean grilling tools.

### 1.1. Cleaning Procedures

Please be advised in particular of the following information:

- Do not clean the device with a steam jet or similar tool
- Never use caustic cleaning agents to clean the heating elements
- Connecting the device to a gas type other than the one defined on the identification plate or to a non-compliant electric power supply is strictly prohibited.
- Avoid operating the device and/or the drive motor with an electric power supply less powerful than or more powerful than the power supply indicated on the device/motor.
- Operating gas-powered devices with a gas regulator not intended for use with the model in question is prohibited.
- Adequate voltage must be ensured when using devices featuring electric - tubular heating elements.

### 1.1. Repair Procedures

Please ensure that any necessary repairs are carried out by authorized trained personnel only.

Always disconnect the device from any electric power and/or gas supplies before performing any necessary repairs.

Opening any sealed components of the device is prohibited!

## 2. Safety Precautions

### Operators Obligation to Proper Care

The device has been designed and constructed in compliance with a danger and risk analysis and with a careful selection of the harmonized standards to be followed, as well as in compliance with further technical specifications. It corresponds to the state of the art and ensures the highest possible degree of safety.

However, this level of safety can only be achieved during practical operation when all the necessary prerequisites have been fulfilled. The machine operator's obligation to proper care means the operator has to ensure that these measures are planned and to verify their execution.

In particular, the operator must ensure:

That the machine is only used in the intended manner

That the machine is only used in a proper and functional operating condition and in particular that the safety equipment is inspected on a regular basis for proper functionality

That operating, maintenance and repair personnel have access to and properly use the necessary personal safety equipment

That the operating instructions are always available in a complete and clearly legible form at the machine's place of operation

That the machine is only operated, maintained and repaired by sufficiently qualified and authorized personnel

That the aforementioned personnel receives regularly occurring instruction in all relevant questions of occupational safety and environmental protection, and that the personnel is familiar with the operating instructions and in particular with the safety precautions contained therein

That none of the safety and warning information applied to the machine is removed and that such information remains legible

### Basic Safety Measures

Please be absolutely sure to take the following safety measures in order to reduce the risk of injury:

1. The device must be connected to the gas and/or electricity supply in a proper and professional manner.
2. Cables and lines are to be routed in a manner which will not result in trip hazards.
3. Very high temperatures are produced in the device during operations, resulting in a danger of burns and/or scalding!
4. When removing hot elements such as spits, grates and similar objects, use protective gloves or other equipment which will protect you against burns.
5. Unqualified manipulation of electrical systems can result in extreme damage to persons and equipment and are strictly forbidden.
6. Grease collected in grease pans may still be hot after the grilling session, resulting in burn hazards to the machine's operator.
7. The device must be positioned on flat and stable ground and when necessary must be secured by brakes.

### Important

If you smell gas, immediately close the main gas supply and inform your local gas services provider in order to correct the defect!

### For Your Safety

Do not store gasoline or other inflammable flammable liquids in the vicinity of the device!

In Switzerland the following regulations must be followed: Swiss Gas and Water Industry Association (SVGW) "Gasleitsätze G1: Gasinstallationen" (Gas Guidelines G1: Gas Installations)

EKAS "Form.1942: Flüssiggas-Richtlinie, Teil 2; Vorschriften der kantonalen Instanzen (z.B. Feuerpolizeivorschriften)" (Liquified Gas Guidelines, Part 2; Regulations of Cantonal Authorities (e.g. Regulations of the Fire Marshall))

### 3. Positioning the Device

After setting up the device at the intended place of operation it must be ensured that the device is properly connected to gas and/or electric power supplies. This means that gas-powered devices are to be connected by a properly certified gas technician and electrically powered devices are to be connected by a properly certified electric technician. Gas appliances must be installed in closed rooms on or under an exhaust air disposal system.

Position the device so that it is accessible from all sides and is protected from wind.

Ensure an adequate distance separating the device from flammable materials.

If the device is used in an enclosed space, an adequate supply of fresh air must be ensured. Insufficient oxygen impairs combustion and may under some circumstances result in extinguishing flames in gas-powered devices and the associated automatic interruption of the gas supply.

In this context, also make sure that the device's openings for input of fresh air and exhaust of waste gases are not obstructed. This is the only way to ensure proper combustion and proper use of the device.

**IMPORTANT:** Devices featuring electric drives require a minimum clearance of 100 mm from the rear side of the device for rear ventilation!

Gas and electric connecting lines must be installed in a manner preventing trip hazards!

**Our company cannot be made liable in any sense whatsoever in connection with claims for damages resulting from improper positioning of the devices (e.g. fire)!**

#### Connection to Electric Power Supply

Devices with electrically powered parts, e.g. motors, must be connected to a power source with 400/230 volt alternating current. Please consult the identification plate on your device for exact connection specifications. Permanent connection may only be performed by a qualified technician in order to avoid improper connection. When using an exposed external cable, it is absolutely necessary to ensure that the cable is routed in a manner which does not result in trip hazards. With electric grills, an adequate power supply is absolutely necessary for sufficient heat performance.

A 230/400 volt power supply must be available for electrically heated devices. When no permanent connection is desired, a trained electrical technician must attach an appropriate plug to the existing connection cable at first-time connection.

#### Connection to Gas Supply

A qualified technician has to perform connection to the gas supply. This technician decides on the type of supply line and the scope of the gas supply system. The subsequent inspection and verification of the installation is to be conducted by an authorised qualified technician.

For devices operated with **propane gas**, a gas regulator is installed in the supply line between the gas bottle and the device. This regulator provides the device with a constant operating pressure of 50 or 30 mbar (depending on country-specific regulations). Please consult the identification plate for the proper operating pressure!

It is absolutely necessary to ensure that only gas regulators with a gas throughput of 4.0 kg/h or 1.5 kg/h (depending on the connection values of the device in question), labelled "50 mbar" or "30 mbar" (depending on the operating pressure specified for the respective country), are used!

Only standardized gas tanks or gas bottles with 33 kg or 11 kg fill weight can be used. In addition only gas lines with additional excess flow cutoff valves and a maximum of 1.5 m or 5 m may be used.

#### **Caution!**

**Regulators with variable operating pressure or high-pressure regulators may not be used under any circumstances. They endanger the functionality and operational safety of the device!**

**Conversion to a different type of gas may only be performed by properly qualified technicians!**

Propane gas systems require a metal cover to protect against unauthorized access! If the location of the device and gas supply system changes, the device and leak-tightness of the gas supply are to be inspected after every move. Gas bottles or gas tanks with a content exceeding 14 kg may not be placed next to the device!

Devices operating with natural gas must be connected by a qualified gas technician.

### 4. Using the Device

Make sure that the person operating the grill device is made familiar with the device before using the device for the first time!

#### **Switching on the motor for devices with electric motor drives:**

The drive motor is activated using the respective electric switch after connection to the electric power supply.

To activate the motor, turn the switch to position "1".



The built-in lighting on devices with lighting is activated by turning the switch to the position "2".

#### **Switching on the heating elements:**

##### **Electric heating elements:**

E.g. Rotisserie equipment

Position 1: The upper heating element is switched on  
Position 2: The lower heating element is switched on  
Position 3: Both heating elements are switched on  
Position 4: Turn switch to position '0' to switch off



E.g. Grate grills

1. Turn energy control to "10" for maximum output.
2. Turn energy control back to "1" for minimum output.
3. Turn to "0" to turn off.



## Gas burners:

Press the gas knob in while turned to high and light the gas burner:

### Devices with long-field heating elements:

E.g. Cabinet grill 'Munich'

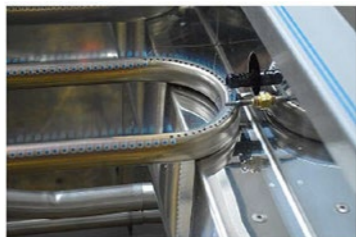


Suckling pig rotisserie 'Hubertus' Rodizio 'Brasilia'



### Devices with pipe burners:

E.g. grate grill 'RGS'



Steak grill 'Argentina'



1. Fill the lower grease pan with water. This makes clean-up easier and lightly moisturises food on the grill.
2. Open the main gas valve
3. First light the upper heating element. Now turn the corresponding gas knob to high (large flame symbol)
4. Hold a previously lit gas igniter to the right side of the burner.
5. Press down the gas knob as far as it will go. Now gas flows into the burner and is ignited with the gas igniter. Hold the gas knob down for approximately 15 seconds, then release it.

If a burner should go out after releasing the gas knob, repeat the procedure, holding the gas knob down a little longer than the first time. If the problem continues to occur, see the chapter "Malfunctions". The burners require a pre-heat time of approximately 5 minutes, after which they should glow raspberry red. You can always operate the infrared burner at high flame (full power) or with a small flame (low power). Close the main valve on the device when finished grilling or when temporarily interrupting operations.

## 5. Help in Case of Malfunctions

As a rule, malfunctions should be corrected by qualified technicians. Please remember that incorrectly maintained gas devices can release highly explosive energy and cause extremely severe damage! However, before calling customer service, you may be able to localize the cause of the malfunction in order to provide information for the service order.

### Malfunction

The burner extinguishes during ignition even after holding down the gas knob for a longer period of time.

#### Check:

Make sure that the tip of the thermal element (resembles the tip of a ball-point pen) penetrates the flame by at least 15 mm. Make sure the screw connection of the thermal safety unit at the valve input is screwed tight.

#### Correction:

If the prerequisites listed above are met and the flame still goes out during ignition, then the thermal element or the magnetic unit in the valve is defective and will have to be replaced.

### Malfunction

The color of the burner flame is blue-ish instead of raspberry red, and/or the flame runs back and forth along the burner and goes out or the flame flickers and is unstable.

#### Check:

In this case the gas supply to the burner is inadequate. Check to make sure there is enough gas in the gas bottles or gas tank.

#### Action:

If the gas supply is working properly, dirt is blocking the gas supply to the burner. First clean the nozzle. The second possibility is that the valves or shut-off valves are dirty. With propane gas devices, check the gas regulator.

### Malfunction

The color of the burner goes from red to white-hot color, sometimes flames shoot back into and out of the mixing tube; there is an audible sound of small explosions.

#### Check:

Shut of grill immediately and notify a qualified specialist!

#### Action:

In most cases the burner stones have small to large cracks. In this case the stones will have to be replaced.

### Malfunction of SIT valve e.g. with fryers:

The ignition burner ignites, but the small flames rise above the thermal element.

#### Check:

The ignition burner is not receiving an adequate gas supply.

#### Action 1:

Make sure the gas pressure corresponds to the defined gas pressure for the type of gas being used.

#### Action 2:

If the gas supply is working properly, then dirt is blocking the gas supply to the burner. First clean the nozzle of the ignition burner. The second possibility is that the valves or shut-off valves are dirty. With propane gas devices, check the gas regulator.

In rare cases the gas pressure may be too high or the nozzle diameter too large. A qualified technician can help here.

## 6. Instandhaltung und Reinigung

Before cleaning the grill, make sure the device is disconnected from the gas or electric power supply and/or the power supply is shut off.

When working with electric grill equipment, heating elements can accidentally be activated during cleaning activities, resulting in injury!

### Cleaning and Lubrication

Clean the device at regular intervals and after every grilling session in order to prevent the formation of bacteria. Here you can use any conventionally available retail cleaning agent.

In order to keep the device looking new for as long as possible, please make sure not to use any caustic or abrasive cleaning agents.

Do not use a steam jet cleaner or high-pressure cleaning equipment.

Ultimately the way you use the grill equipment will determine how you would like it to look.

### Devices with Motors:

The motor has a no-maintenance gear set. Do not attempt to open the motor or the gear set. Doing so will void the guarantee!

### Specific: Gas Grilling Devices:

The valve shaft should be lubricated with a special gas valve grease at the friction point on the valve stem from time to time, in particular before longer periods when the unit is not in use.

**Important!** Do not spray or splash any cleaning agent on the burner's ceramic stones or the burner itself. The cleaning agents will destroy the ceramic materials and void the guarantee.

**If the burner performance deteriorates**, the gas nozzles and mixing tubes must be cleaned.

Remove the nozzles and 'soak' them in a fat-soluble agent, then brush them clean. Above all, the nozzle bore must be cleaned exactly, but not mechanically enlarged.

The mixing tubes should be cleaned with a round brush.

### Inspection and Preventive Maintenance

After several years of use the drive chain may become loose.

If this occurs, please have customer service inspect the chain, tighten it, replace the chain or remove a link from the chain as necessary.

Even with the highest qualitative demands we place on our grill equipment, sometimes we have no other choice but to use particular parts which are eventually bound to wear down.

Other than this case, your device does not require any inspection or preventive maintenance.

### **Note:**

Devices operated by employers are still subject to the mutual indemnity society requirements for regular inspection of equipment:

### **For electric components:**

Mobile electric operating resources are to be inspected for proper operating condition approximately every 6 months, however after a maximum period of one year, by a specialized electrician or person with electrotechnical training (§ 5 para. 1 No. 2, "BVG A2 - Elektrische Anlagen und Betriebsmittel" (German Mutual Indemnity Association Regulation on Electric Systems and Operating Resources)).

### **For Systems Using Liquefied Gas:**

Before cleaning the unit, make sure that it has been disconnected from electric power.

Mobile systems using liquefied gas are to be inspected at least once every two years by a trained specialist. The results of this inspection are to be documented with an inspection certificate (§ 33 para. 4 and 5, "BVG D 34 - Verwendung von Flüssiggas" (German Mutual Indemnity Association Regulation on the Use of Liquefied Gas)).

### Repairs

Please ensure that any necessary repairs are carried out by authorized trained personnel only.

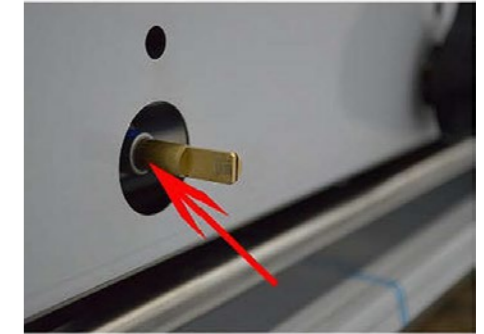
Please be aware that your grill equipment may be connected to high voltage power and/or a gas supply.

Whenever repairs are necessary, always make sure that the device has been disconnected from all power and gas supplies.

### Maintaining the Valve Stem

The valve shafts should be lubricated with a special gas valve grease at the friction point on the valve stem from time to time (about once a week), in particular before longer periods when the unit is not in use. To do this, pull the plastic knob forwards to remove it and apply a drop of gas valve grease about the size of a matchhead at the point where the aluminum tube and the valve shaft meet (See photo).

Press the valve shaft in a couple of times while turning it so that the lubricant is well distributed. This process should be repeated one to two times each week in order to keep the valve shaft from getting stuck because of the accumulation of cleaning agent residues. This also makes the service life of the gas valve many times longer. Gas valve grease is available separately in the Shop.



# AT KSF WE'VE WORKED FOR OVER 50 YEARS TO ACHIEVE ONE GOAL.

## TO DEVELOP THE BEST CATERING GRILLS FOR YOU.

Every day we research the latest technologies and experiment with every imaginable type of fire and heat in order to perfect the art of the grill. With the experience we gain in the process we build top-quality machines that are especially powerful, easy to operate, quick to clean and which last an extremely long time.

## Kontakt

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### **KSF Grillgeräte GmbH**

Anni-Sturz-Str. 1  
93489 Schorndorf  
Germany

Telefon: +49 9467 711140  
Telefax: +49 9467 7111499  
E-Mail: [info@ksf.info](mailto:info@ksf.info)  
Website: [www.ksf-grill.com](http://www.ksf-grill.com)

