

06/2006

Mod:SA/61G SX/81G

Production code:SGM 600 SGF 800



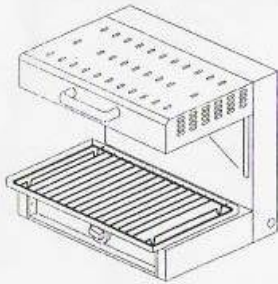
Instructions for use and installation SGM 60 / SGF 80

USE

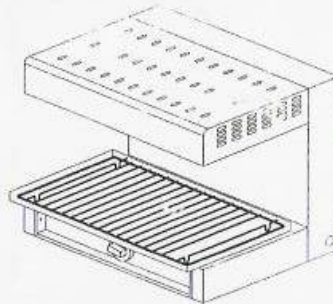
Description of the appliance

Gas salamanders are designed for the grilling and reheating of all types of food by means of infrared radiation (1050 °C). They are supplied with a slide-out drip tray and a shelf. The top of the SGM 60 salamander is moveable, so that the burners can be positioned at the required distance from the cooking area.

SGM 60



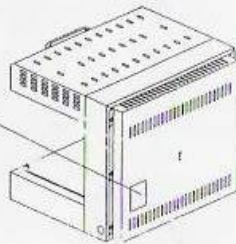
SGF 80



These appliances are for professional use and must therefore be used by qualified professionals.
They must be installed in accordance with current regulations by a qualified installer.

Carefully unpack the appliance from its original packaging. Place it on a flat surface.
For model SGM 60, before first use, unscrew the screw located at the back of the appliance to unlock the vertical movement of the top.

The identification plate is located on the back of the appliance.



Dimensions and capacity

Appliance	Dimensions	Weight	Dimensions of the cooking area
SGM 60	600 x 460 x 505	30 Kg	600 x 350
SGF 80	800 x 460 x 505	20 Kg	800 x 350

Technical data

Appliance	Heat output	Number of radiant burners
SGM 60	5 KW	2
SGF 80	7,6 KW	2

Operation

Lighting: Press the knob for several seconds
Place a flame close to the pilot light
Keep the knob pressed in for a few more seconds
The burner will now remain lit, adjust the appliance to the setting required

A thermocouple cuts off the gas supply if one of the radiant burners goes out.

The appliance has a factory pre-adjusted low flame setting of 4 kW for the SGM 60 and 6 kW for the SGF 80.

Care and maintenance

Your appliance should be cleaned regularly with a damp sponge.
The tray can be removed from the appliance, simply pull out as far as possible and the press the base of the appliance to lower the stop on the tray.
Do not clean your appliance under running water: water entering the system might damage it.
For improved service, we advise that periodic maintenance checks are carried out by a qualified installer.

Your appliance can operate under different pressures of liquid petroleum gas; to change the pressure, call on a qualified installer to change the injectors.

Installation

NB: The side panels of your appliance should not be located near a wall or partition made from combustible material, otherwise, they should be covered with an effective insulating material.
A distance of 30 cm from the partition is judged to be sufficient.

Gas connection

The appliances operate on the following gases: Butane, Propane, natural gas and at all pressures found on mains gas. Connection is with a 1/2 thread.
The appliances are supplied from the factory with a Butane/Propane 85/100 injector on the SGM 60 and 100/100 on the SGF 80 corresponding to the category II Esl3+, at a pressure of 28-30/37 mbar.

The heat output of the appliance is:

SGM 60	5 KW
SGF 80	7,6 KW

Check the supply pressure when all the burners are alight, using a gas manometer. This should be the same as indicated on the identification plate.

The fresh air flow required for the combustion air supply is:

SGM 60	10 m ³ /h
SGF 80	15 m ³ /h

General conditions for installation

The installation and maintenance of the appliance should be carried out in accordance with the current regulations and rule book, notably:

Regulations for the prevention of fire and panic in establishments to which the public is admitted:

General provisions:

For all appliances:

Article GZ Installations using combustible gases and liquid hydrocarbons

Next, depending on the use:

Article CH Heating, ventilation, refrigeration, air conditioning and the production of steam from hot water in sanitary installations

Article GC Installation of appliances to be used for catering

Specific provisions for each type of establishment to which the public is admitted (hospitals, shops, etc...).

Maker's name

The identification plate is located on the back of the appliance (see diagram in the user guide).

Changing the gas on the SGM 60

Important: Do not rebores the injectors

Country of destination	Category	Gas	Pressures	Ø injector	Ø By-pass screw	Air collar
France/Luxembourg	II2EaI3+	G20/G25	20/25	130	Adjustable	5 mm
		G30/G31	28-30/37	85	110	None
	II2EaI3B/P	G20/G25	20/25	130	Adjustable	5 mm
		G30/G31	50	75	95	None
Germany	II2ELL3B/P	G20/G25	20	130/142	Adjustable	5 mm
		G30/G31	50	75	95	None
Austria	II2H3B/P	G20	20	130	Adjustable	5 mm
		G30/G31	50	75	95	None
Sweden/Denmark/Finland	II2H3B/P	G20	20	130	Adjustable	5 mm
		G30/G31	28-30/30	85	110	None
Spain	II2H3+	G20	20	130	Adjustable	5 mm
		G30/G31	28-30/37	85	110	None
	II2H3P	G20	20	130	Adjustable	5 mm
		G31	50	75	95	None
Netherlands	II2L3B/P	G25	25	130	Adjustable	5 mm
		G30/G31	28-30/37	85	110	None
	II2L3P	G25	25	130	Adjustable	5 mm
		G31	50	75	95	None
Norway	I3B/P	G30/G31	28-30/30	85	110	None
Iceland/Greece/United Kingdom/Italy	II2H3+	G20	20	130	Adjustable	5 mm
Portugal		G30/G31	28-30/37	85	110	None

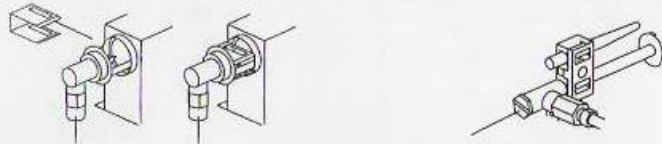
Table of gas categories, according to country of destination of the appliance

Injector no.	Gas	Pressures	Diameter
Injector no.1	G30 / G31	Butane/Propane 28-30 / 37	85/100
Injector no.2	G30 / G31	Butane/Propane 50	75/100
Injector no.3	G20 / G25	Natural gas 20-25	130/100
Injector no.4	G25	Natural gas 20	142/100

To change the by-pass screw, simply unscrew completely the screw located to the left of the tap and replace it with the corresponding screw.

If natural gas is to be used, use the air collars supplied with the injectors as indicated in the diagram below. Change the pilot light injector (diam. 40) as per the diagram below (unscrew the nut completely then the injector located in the hole).

The low flame setting is adjusted by unscrewing the By-Pass screw until an output of 4 kW is obtained.



Changing the gas on the SGF 80

Important: Do not rebores the injectors

Country of destination	Category	Gas	Pressures	Ø injector	Ø by-pass screw	Air collar
France/Luxembourg	II2EaI3+	G20/G25	20/25	155	Adjustable	5 mm
		G30/G31	28-30/37	100	110	None
	II2EaI3B/P	G20/G25	20/25	155	Adjustable	5 mm
		G30/G31	50	90	95	None
Germany	II2ELL3B/P	G20/G25	20	155/160	Adjustable	5 mm
		G30/G31	50	90	95	None
Austria	II2H3B/P	G20	20	155	Adjustable	5 mm
		G30/G31	50	90	95	None
Sweden/Denmark/Finland	II2H3B/P	G20	20	155	Adjustable	5 mm
		G30/G31	28-30/30	100	110	None
Spain	II2H3+	G20	20	155	Adjustable	5 mm
		G30/G31	28-30/37	100	110	None
	II2H3P	G20	20	155	Adjustable	5 mm
		G31	50	90	95	None
Netherlands	II2L3B/P	G25	25	155	Adjustable	5 mm
		G30/G31	28-30/37	100	110	None
	II2L3P	G25	25	155	Adjustable	5 mm
		G31	50	90	95	None
Norway	I3B/P	G30/G31	28-30/30	100	110	None
Iceland/Greece/United Kingdom/Italy	II2H3+	G20	20	155	Adjustable	5 mm
Portugal		G30/G31	28-30/37	100	110	None

Table of gas categories, according to country of destination of the appliance

Injector no.	Gas	Pressures	Diameter
Injector no.1	G30 / G31	Butane/Propane 28-30 / 37	100/100
Injector no.2	G30 / G31	Butane propane 50	90/100
Injector no.3	G20 / G25	Natural gas 20-25	155/100
Injector no.4	G25	Natural gas 20	160/100

To change the by-pass screw, simply unscrew completely the screw located to the left of the tap and replace it with the corresponding screw.

If natural gas is to be used, use the air collars supplied with the injectors as indicated in the diagram below. Change the pilot light injector (diam. 40) as per the diagram below (unscrew the nut completely then the injector located in the hole).

The low flame setting is adjusted by unscrewing the By-Pass screw until an output of 6 kW is obtained.

