metos

GAS GRIDDLE

OFTG 40B
OFTG 40BLC
OFTG 60B
OFTG 60BLC

Installation and Operation Manual

GB

INDEX

INSTALLATION INSTRUCTIONS

WARNINGS

Installation, adjustments and maintenance of the appliances must be done by authorized installers, in accordance with the safety standards in force.
The manufacturer declines any responsibility if such obligation is not observed.

INSTALLATION

Positioning
– The overall/connection dimensions and the technical data are stated in the pages in the appendix.
– Install the appliances only in sufficiently aired rooms.
– Fry-tops are type "A" appliances and for this reason the rooms must be ventilated in accordance with the technical standards in force.
– Position appliances at least 10 cm from the nearby walls. Such distance can be less when the walls are incombustible or protected by a thermal insulator.
– The appliances are not suitable for built-in installation.

Assembly
– Remove the film which protects the external panels. Any glue remaining on these is to be removed with a suitable solvent.

In line union of the 600 series appliances
– Put the appliances next to eachother and level them at the same height.
– Unite the appliances using the special union joint-coverings supplied upon request.

Connection to the gas piping
– Before carrying out the connection consult the gas delivery body.
– Install a fast-closing cut-off cock upstream from the appliance in an easily accessible place.
– Check if the appliance is set for the type of gas with which it will be fed. If it is not, read paragraph "Adaptation to another type of gas".
– Check for any leaks in the connection points.

CONVERSION TO ANOTHER TYPE OF GAS

To adapt appliances to work with other tyes of gas carry out all the operations stated below.
Nozzles, minimum adjustment screws and adhesive labels are in the bag supplied with the appliance.

Replacement of burner nozzles (Fig. 3)
– Remove front panel of appliance.
– Remove the nozzle-support manifold RU.
– Unscrew nozzles and change them with the proper ones according to Table T1.

Burner primary air adjustment (Fig. 3)
– Remove front panel of appliance.
– Operating on the shutters adjust primary air inlet at the distance "A" indicated on Table T1.
– Screw down fixing screws and seal them with red paint.

Replacement of gas cock minimum adjustment screw (Fig. 1-2)
– Remove control panel of appliance.
– Unscrew the minimum adjustment screw and replace it with the proper one indicated Table T1.

Replacement of pilot burner nozzle (Fig. 4)
– Remove control panel of appliance.
– Remove the pilot burner support plate SP, loosen the two screws fastening the plate at the front.
– Unscrew pipe fitting R and replace nozzle B with the proper one indicated in Table T1.
– Screw down pipe fitting R.

Replacement of gas preset adhesive label
– Apply the correct adhesive label which indicates the new type of gas for which the appliance is now set.

START-UP

Function check
– Start-up the appliance according to instructions for use and check the regularity of the burner ignition, the absence of gas leaks and the efficiency of the burnt gas exhaust system.
– If necessary consult paragraph "Analysis of several failures".

Nominal heat input check
– After installation or adjustment to another type of gas and at each maintenance intervention check the heat input of the appliance.
– The nominal heat input is stated in the "Technical data" table.
– The appliance operates at the nominal heat input when the nozzles assembled are suitable for the type of gas used and the inlet pressure is the one indicated in Table T1.
– For the measurement of the inlet pressure read paragrah "Inlet pressure check".

Inlet pressure check
– For the measurement of the inlet pressure use a gauge having a minimum definition of 0.2 mbar.
– Remove front panel of appliance, remove seal screw C from upstream pressure tapping and connect the gauge pipe.
– Carry out the measurement with appliance on.
– If the value is not within the limits indicated in Table T3, interrupt the operation of the appliance and contact the gas delivery body.
– Disconnect the gauge pipe and screw down seal screw C.

ANALYSIS OF SEVERAL FAILURES

Difficult or lacking pilot ignition
– Insufficient gas inlet pressure.
– Obstructed nozzle or main.
– Defective gas cock.

– Defective piezoelectric igniter, ignition spark plug or cable.

Extinction of pilot burner flame during operation
– Gas inlet pressure drop
– Defective or insufficiently heated thermocouple, or poorly connected to the gas cock.
– Defective gas cock.
– Defective or intervention of safety thermostat (models with chromed plate).

Extinction of main burner flame during operation
– Gas inlet pressure drop
– Defective or insufficiently heated thermocouple, or poorly connected to the gas cock.
– Defective gas cock.
– Defective or intervention of safety thermostat (models with chromed plate).

Difficult or lacking burner ignition
– Insufficinet gas inlet pressure.
– Obstructed nozzle.
– Defective or intervention of safety thermostat (models with chromed plate).
– Defective gas cock.

Difficult or lacking temperature adjustment
– Defective gas cock.

REPLACEMENT OF PARTS SUBJECT TO CHANGE

Sealed components must not be tampered with.

After each intervention, if necessary, check for the absence of gas leaks.

Burner, Pilotburner, Thermocouple, Ignition spark plug, Safety thermostat
– Remove control panel of appliance and replace the component.

Gas cock, Piezoelectric igniter
– Remove control panel of appliance and replace the component.

USE AND MAINTENANCE

WARNINGS

The appliance is for professional use and must be used by trained personnel. The appliance has to be used only for direct cooking of food, laying the food to be cooked (meat, hamburger, fish, vegetables, etc.) directly on the hot surface of the plate. Any other use of the appliance is considered improper.
It is absolutely forbidden to use the plate for indirect cooking of food, laying pots casseroles or pans containing food on the plate.
The installation and adaptation to other types of gas must be done by qualified and authorized installers. In case of breakdown close the gas cut-off cock upstream from the appliance.
Sealed components must not be tampered with.
For repairs consult only authorized service centres and ask for original spare parts only.
The manufacturer declines any responsability if such obligations are not observed.
Carefully read this booklet and keep it in a safe place.
Before using the appliance carefully clean all the surfaces that will come in contact with food.

Additional safety device
Appliances with chromed plate are provided with an additional safety thermostat which operates shutting off the outflow of gas when, for any failure, the cooking plate exceeds maximum temperature allowed. If this event occurs close the gas cut-off cock and call for a authorized technician.

USE

Burner ignition on appliances with firm splashguard (Mod. BIG-40/60)
The gas cock knob has following references

●	off
✸	pilotburner
🔥	maximum flame
🔥	minimum flame

– Push down the knob and turn it to position ✸ .
– Maintain the knob pushed down and operate on piezoelectric igniter push-button to light the flame. Hold knob in for about 20 seconds then release it and check that the flame stays alight (if the pilot flame turns off repeat the operation).
– Turn the knob to the desired cooking temperature.
– The burner flame can be seen through the peep hole on the front panel.

Burner ignition on appliances with removable splashguard and appliances with chromed plate (Mod. FTG-40B/60B/60BR/80B/80BR/40BLC/60BLC)
The thermostatic gas cock knob has following references

●	off
✸	pilotburner
1	Minimum temperature
2 - 6	Intermediate temperature
7	Maximum temperature

– Push down the knob and turn it to position ✸ .
– Maintain the knob pushed down and operate on piezoelectric igniter push-button to light the

flame. Hold knob in for about 20 seconds then release it and check that the flame stays alight (if the pilot flame turns off repeat the operation).
– Turn the knob to the desired cooking temperature.
– The burner flame can be seen through the peep hole on the front panel.

Burner extinction
– Turn knob to position ✦.
– To extinguish pilot burner turn it to position ●.

CLEANING AND MAINTENANCE

– Before any cleaning operation disconnect the electrical supply (if present).
– Clean stainless steel surfaces daily with water and non abrasive common detergents, rinse well and dry thoroughly.
– Do not use iron scouring pads or chlorate products.
– Do not use sharp objects which can scratch and ruin the steel surface.
– Do not use corrosive products to clean the floor under the appliance.
– Do not wash the appliance with water jets.
– Before a long period of inactivity close the gas cut-off cock upstream from the appliance. Proceed to its thorough cleaning.
– At least twice a year, ask for the intervention of an authorized technician authorized for checking the appliance and the cleaning of the burnt gas discharge duct. It is advisable in any case to stipulate a maintenance contract.

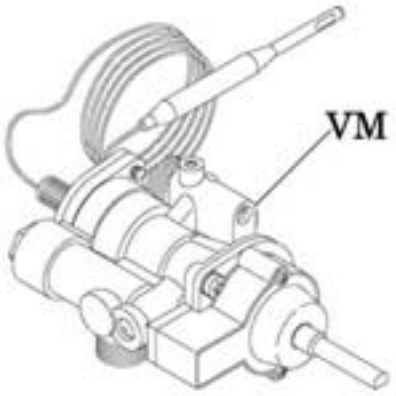
LIST OF PARTS SUBJECT TO REPLACEMENT

– Gas cock
– Thermostatic gas cock
– Main burner
– Pilot burner
– Thermocouple
– Pilot ignition spark plug
– Safety thermostat (on models with chromed plate)

1

2

OFTG-40B.., OFTG-60B..



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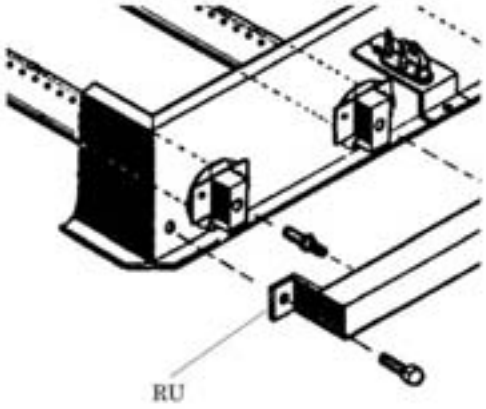

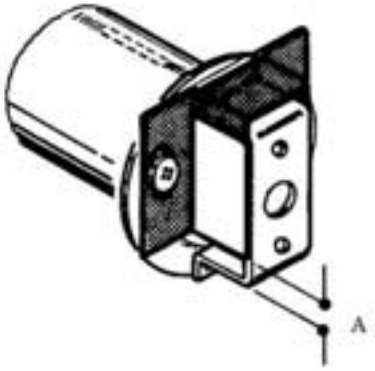

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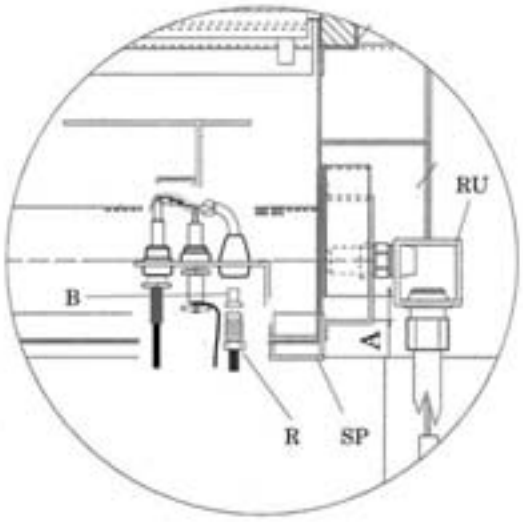


TECHNICAL DATA

T1

GAS	**P** mbar		OFTG-40B..	OFTG-60B..
G20 **G20+G25**	20 20/25	**ugelli bruciatore•**	2x120	4x120
		ugelli pilota ▲	4	2x4
		A = mm	3	3
		vite minimo**	100	100
G25	20	**ugelli bruciatore•**	2x135	4x135
		ugelli pilota ▲	4	2x4
		A = mm	3	3
		vite minimo**	100	100
G25	25	**ugelli bruciatore•**	2x120	4x120
		ugelli pilota ▲	4	2x4
		A = mm	3	3
		vite minimo**	100	100
G30+G31 **G30 G31**	29/37 29 29	**ugelli bruciatore•**	2x80	4x80
		ugelli pilota ▲	3	2x3
		A = mm	4	4
		vite minimo**	70	70
G30 **G31**	50 50	**ugelli bruciatore•**	2x70	4x70
		ugelli pilota ▲	2	2x2
		A = mm	4	4
		vite minimo**	70	70
G110	8	**ugelli bruciatore•**	2x290	4x290
		ugelli pilota ▲	1	2x1
		A = mm	35	35
		vite minimo**	REG. ••	REG. ••
G120	8	**ugelli bruciatore•**	2x230	4x230
		ugelli pilota ▲	1	2x1
		A = mm	35	35
		vite minimo**	REG. ••	REG. ••
G20	25	**ugelli bruciatore•**	2x115	4x115
		ugelli pilota ▲	4	2x4
		A = mm	3	3
		vite minimo**	100	100
G25.1	25	**ugelli bruciatore•**	2x130	4x130
		ugelli pilota ▲	4	2x4
		A = mm	3	3
		vite minimo**	100	100

• Burner nozzle
▲ Pilot burner nozzle
** Minimum adjusting screw
•• Adjustable

TECHNICAL DATA

T4

Country	Category	GAS	P mbar
IT GR IE SK PT ES GB	II 2H 3+	G30+G31	29/37
		G20	20
FR BE	II 2E+ 3+	G20+G25	20/25
		G30+G31	29/37
DK	III 1a 2H 3B/P	G30	29
		G31	29
		G20	20
		G110	8
ES IT CH	II 1a 2H	G20	20
		G110	8
DE	II 2ELL 3B/P	G20+G25	20
		G30	50
		G31	50
NL	I 2L	G25	25
AT CH	II 2H 3B/P	G30	50
		G31	50
		G20	20
FI BG EE LV SI LT CZ	II 2H 3B/P	G20	20
		G30	29
		G31	29
SE	III 1ab 2H 3B/P	G30	29
		G31	29
		G20	20
		G110	8
		G120	8
NO CY MT NL	I 3B/P	G30	29
		G31	29
HU	II2HS3B/P	G20/G25.1	25
		G30	30
		G31	30
HU	II2HS3B/P	G20/G25.1	25
		G30	50
		G31	50
LU	I2E	G20	20
LU	I3+	G30+G31	28-30/37

T3

P mbar	GAS									
	G20	G25.1	G20	G25	G25	G30	G31	G30-G31	G110	G120
nom.	25	25	20	20	25	29	37	50	8	8
min	18	18	17	18	20	25	30	42,5	6	6
max	33	33	25	25	30	35	45	57,5	15	15

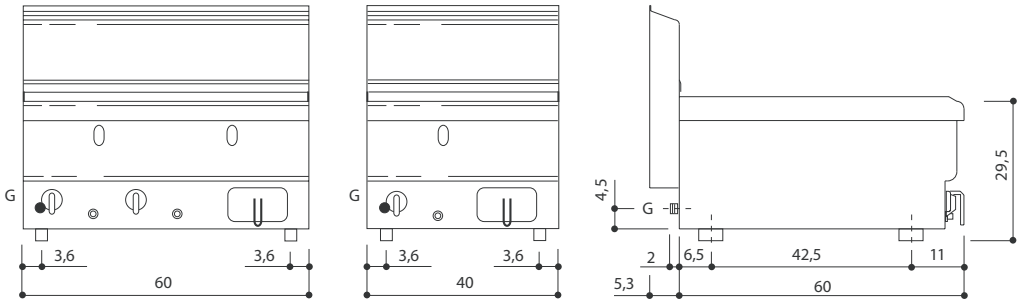
T5

				OFTG-40B..		OFTG-60B..	
				MAX.	MIN.	MAX.	MIN.
Qn kW	G20	25 mbar	kW	5	1,75	10	3,5
	G25.1	25 mbar	kW	5	1,5	10	3
	G20	20 mbar	kW	5	1,75	10	3,5
	G25 (NL)	25 mbar	kW	4,75	1,75	9,5	3,5
	G25 (DE)	20 mbar	kW	5	1,5	10	3
	G30	29 mbar	kW	5	1,9	10	3,8
	G30	50 mbar	kW	5	2,3	10	4,6
	G110	8 mbar	kW	5	2,1	10	4,2
	G120	8 mbar	kW	5	2,3	10	4,6
Gas consumption	G20	25 mbar	m^3/h	0,53	0,18	1,06	0,37
	G25.1	25 mbar	m^3/h	0,61	0,18	1,23	0,37
	G20	20 mbar	m^3/h	0,53	0,18	1,06	0,37
	G25 (NL)	25 mbar	m^3/h	0,58	0,22	1,17	0,43
	G25 (DE)	20 mbar	m^3/h	0,62	0,18	1,23	0,37
	G30	29 mbar	kg/h	0,39	0,15	0,79	0,30
	G30	50 mbar	kg/h	0,39	0,18	0,79	0,36
	G110	8 mbar	m^3/h	1,29	0,54	2,58	1,08
	G120	8 mbar	m^3/h	1,15	0,53	2,29	1,06

OFTG-40B... OFTG-60B...

ASENNUSKUVA - INSTALLATIONSBILD - INSTALLATION DIAGRAM

(Mitat cm - Mått cm - Measurements cm)



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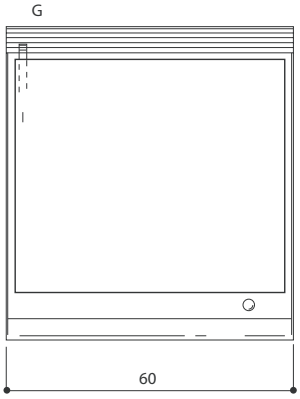

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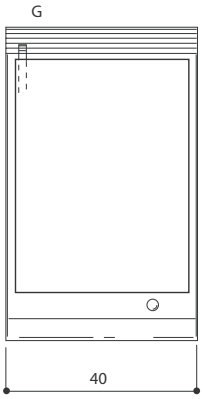

G Kaasuliitäntä - Gasanslutning - Gas connection ISO 7/1 R1/2