

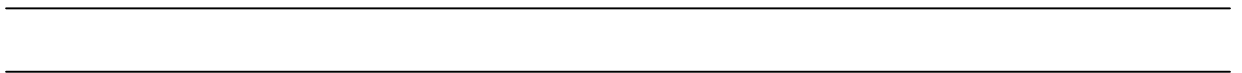
metos

LAVA ROCK GRILL

OPLG 40

OPLG 80

Installation and Operation Manual



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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.
- Appliances are construction type "A" 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.
- Level appliance by means of the adjustable feet.
- 40 cm appliances installed as single units must be fixed at the floor using the foreseen flanged feet.
- For the emplacing of cantilever appliances (90 HT Series) see the relative instructions.
- Assemble the draught diverter (if foreseen) by following the instructions enclosed with the device itself.

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".
- For the rear connection (if foreseen) remove the closing plug and assemble it with a seal on the front attachment.
- Check for any leaks in the connection points.

CONVERSION TO ANOTHER TYPE OF GAS

To adapt appliances to work with other types 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 nozzles and burner primary air adjustment (Fig. 2 - 3 - 4)

- Remove control panel of appliance, together with cooking grid, charcoal, warming pan and burner.
- Unscrew nozzle U and change it with the proper one according to Table T1.
- Loose fixing screw V and operating on the shutter adjust primary air inlet at the distance "A" indicated on Table T1.
- Screw down fixing screw V and seal it with red paint.

Replacement of gas cock minimum adjustment screw (Fig. 2)

- Remove control panel of appliance.
- Unscrew the minimum screw VM and replace it with the proper one indicated in table T1.

Replacement of pilot burner nozzles (Fig. 4)

- Remove control panel of appliance.
- Unscrew pipe fitting R and replace nozzle UP 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 as well as of the ventilation 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 paragraph "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 control panel of appliance, remove seal screw 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.

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

- Defective or insufficiently heated thermocouple, or poorly connected to the gas cock.
- Defective gas cock.

Difficult or lacking burner ignition

- Insufficient gas inlet pressure.
- Obstructed nozzle.
- 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

- Remove control panel of appliance, together with cooking grid, charcoals and warming pan 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. It is for the cooking of food. Any other use of the appliance is considered improper.

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 responsibility 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.

USE

Use of the char coal grill

Pilot burners are provided with piezoelectric igniter.

The knob has following references:

- off
- ✦ pilot burner ignition
- 🔥 minimum flame
- 🔥 maximum flame

Burner ignition

- 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 any desired position between 🔥 and 🔥.

Burner extinction

- Turn knob to position ✦.
- To extinguish pilot burner turn it to position ●.

CLEANING AND MAINTENANCE

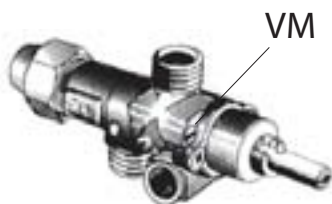
- Before any cleaning operation disconnect the electrical supply (if present).
- Clean stainless steel surfaces daily with water and non abrasive common detergents, rinse well and dry thoroughly.
- Do not use iron scouring pads or chlorate products.
- Do not use sharp objects which can scratch and ruin 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

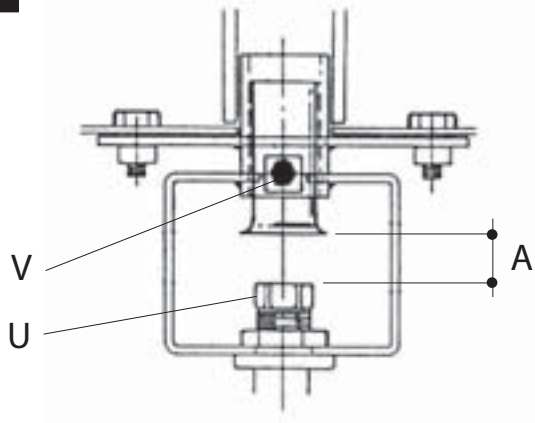
- Gas cock
- Main burner
- Pilot burner
- Thermocouple
- Pilot ignition spark plug
- Gas cock knobs

1

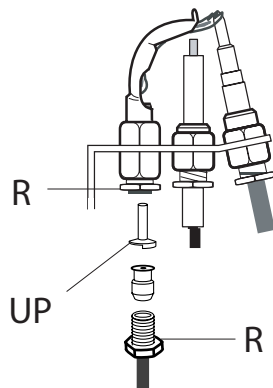
2



3



4



TEKNISET TIEDOT – TEKNISKA DATA - TECHNICAL DATA

T1

	KAASU - GAS	P mbar		OPLG-40	OPLG-80
AT FR LU BE GB GR CH IE BG DE IT EE DK PT LV ES SE CZ FLT SK SI	G20 G20+G25	20 20/25	ugelli bruciatore•	1 x 205	2 x 205
			ugelli pilota ▲	1 x 27	2 x 27
			A = mm	0	0
			vite minimo**	1 x 140	2 x 140
DE	G25	20	ugelli bruciatore•	1 x 220	2 x 220
			ugelli pilota ▲	1 x 27	2 x 27
			A = mm	0	0
			vite minimo**	1 x 140	2 x 140
NL	G25	25	ugelli bruciatore•	1 x 205	2 x 205
			ugelli pilota ▲	1 x 27	2 x 27
			A = mm	0	0
			vite minimo**	1 x 140	2 x 140
DK NO EE ES PT LV FI LU LT FR NL MT GB GR CZ IE BG SK IT CY HU SE SI NO	G30+G31 G30 G31	29/37 29 29	ugelli bruciatore•	1 x 130	2 x 130
			ugelli pilota ▲	1 x 14	2 x 14
			A = mm	0	0
			vite minimo**	1 x 90	2 x 90
AT CH DE HU	G30 G31	50 50	ugelli bruciatore•	1 x 115	2 x 115
			ugelli pilota ▲	1 x 14	2 x 14
			A = mm	0	0
			vite minimo**	1 x 90	2 x 90
CH DK ES SE IT	G110	8	ugelli bruciatore•	1 x 480	2 x 480
			ugelli pilota ▲	1 x 50	2 x 50
			A = mm	0	0
			vite minimo**	Regolabile A	Regolabile A
SE	G120	8	ugelli bruciatore•	1 x 420	2 x 420
			ugelli pilota ▲	1 x 50	2 x 50
			A = mm	0	0
			vite minimo**	Regolabile A	Regolabile A
HU	G20	25	ugelli bruciatore•	1 x 190	2 x 190
			ugelli pilota ▲	1 x 27	2 x 27
			A = mm	0	0
			vite minimo**	140	140
HU	G25.1	25	ugelli bruciatore•	1 x 220	2 x 220
			ugelli pilota ▲	1 x 27	2 x 27
			A = mm	0	0
			vite minimo**	140	140

• Polttimen suutin – Brännarens dys - Burner nozzle

▲ Sytytyspolttimen suutin – Tändbrännarens dys - Pilot burner nozzle

** Minimitehon säätöruuvi – Ställskruv för minimieffekt - Minimum adjusting screw

A Säädettävä - Justerbar - Adjustable

TEKNISET TIEDOT – TEKNISKA DATA - TECHNICAL DATA

T4

Maa - Land - Country	Luokka - Klass - Category	Kaasu - Gas	P mbar
IT GRIE SK	II 2H 3+	G30+G31	29/37
		G20	20
PT ES GB		G20+G25	20/25
		G30+G31	29/37
FR BE	II 2E+ 3+	G30	29
		G31	29
		G20	20
		G110	8
DK	III 1a 2H 3B/P	G20	20
		G110	8
ES IT CH	II 1a 2H	G110	8
		G20	20
		G31	29
DE	II2ELL 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 EELV 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

TEKNISET TIEDOT – TEKNISKA DATA - TECHNICAL DATA

T3

P mbar	KAASU - 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

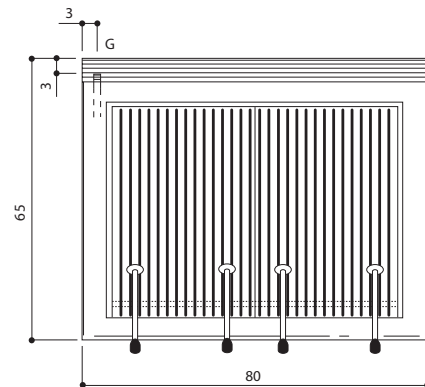
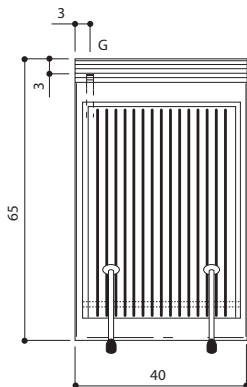
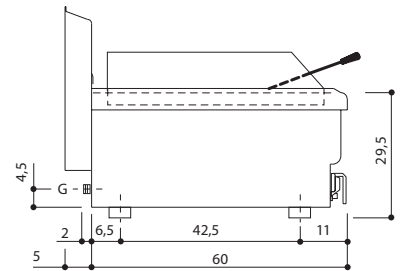
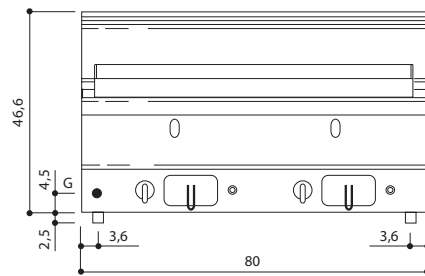
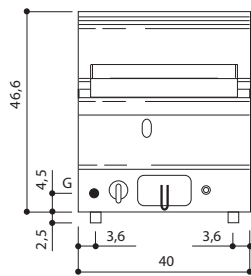
T5

			OPLG-40		OPLG-80	
			MIN.	MAX.	MIN.	MAX.
Qn kW	G20	25 mbar	2,9	7	5,8	14
	G25.1	25 mbar	2,3	7	4,6	14
	G20	20 mbar	2,8	7	5,6	14
	G25 (DE)	20 mbar	2,3	7	4,6	14
	G25 (NL)	25 mbar	2,5	7	5	14
	G30	29 mbar	2,75	7	5,5	14
	G30	50 mbar	3,4	7	6,8	14
	G110	8 mbar	2,5	7	5	14
	G120	8 mbar	2,5	7	5	14
	Kaasun kulutus	G20	25 mbar	0,31	0,74	0,61
Gasförbrukning	G25.1	25 mbar	0,28	0,86	0,57	1,72
Gas consumption	G20	20 mbar m ³ /h	0,30	0,74	0,59	1,48
	G25 (DE)	20 mbar m ³ /h	0,28	0,86	0,57	1,72
	G25 (NL)	25 mbar m ³ /h	0,31	0,86	0,62	1,72
	G30	29 mbar kg/h	0,22	0,55	0,43	1,10
	G30	50 mbar kg/h	0,27	0,55	0,54	1,10
	G110	8 mbar m ³ /h	0,64	1,80	1,29	3,61
	G120	8 mbar m ³ /h	0,57	1,61	1,15	3,21

OPLG-40, OPLG-80

ASENNUSKUVA - INSTALLATIONSBILD - INSTALLATION DRAWING

(Mitat cm - Mått cm - Measurements cm)



MOD. OPLG-40

MOD. OPLG-80

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



DICHIARAZIONE DI CONFORMITÀ CE
CE CONFORMITY DECLARATION
DECLARATION DE CONFORMITE CE
CE KONFORMITÄTSEKTLÄRUNG
DECLARACIÓN DE CONFORMIDAD CE

Si dichiara che il seguente apparecchio:

We declare that the following equipment:

Nous déclarons que l'appareil suivant:

Wir erklären, dass dieses Gerät:

Se declara que el siguiente aparato:

Griglia pietra lavica serie Snack

Lava rock grilles series Snack

Grilles a Pierre Volcaniques gamme Sanck

Lavasteingrille serie Snack

Barbacoa de piedra lavica gama Sanck

Mod.: OPLG40, OPLG80

è conforme alla direttiva **90/396 CEE**

is in specification with the directive **90/396 CEE**

est conforme aux directives **90/396 CEE**

entspricht die **90/396 CEE Richtlinie**

esta conforme las directrices **90/396 CEE**

Certificato **CE-0085AO0258**

CE certificate **CE-0085AO0258**

Certificat **CE-0085AO0258**

CE Certificat **CE-0085AO0258**

Certificado CE **CE-0085AO0258**

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