

SERVICE



Manual de Instruções (PT)
Operating Manual (GB)
Bedienungsanleitung (DE)
Manuel d'Instructions (FR)
Manual de Instrucciones (ES)



AJA0004/RN | AJA0005/RN | AJA0027

Placas de grelhar a gás • Gas Griddle Plates • Gasbetriebene Grillplatten • Plaques à gaz • Planchas a Gas

(PT) O fabricante reserva o direito de mudar partes do equipamento ou conteúdos deste manual sem dar notificação direta ou prévia aos clientes. Este manual refere-se ao modelo *standard* do equipamento. Contacte o seu fornecedor para informações relativas ao ajustamento, manutenção e reparações não contidas neste manual.

(GB) The manufacturer reserves the right to change part of the appliance or contents of this manual without giving prior or direct notification to the customer. This manual refers to the standard model of the appliance. Contact your supplier for information concerning adjustment, maintenance and repairs not covered by this manual.

(DE) Der Hersteller behält sich das Recht vor, Änderungen an dem Gerät oder am Inhalt dieser Gebrauchsanleitung vorzunehmen, ohne die Kunden vorab oder direkt zu informieren. Diese Gebrauchsanweisung bezieht sich auf das Standardmodell des Gerätes. Kontaktieren Sie Ihren Lieferanten für Informationen über Anpassung, Wartung oder Reparatur, die nicht in dieser Anleitung enthalten sind.

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(ES) El fabricante se reserva el derecho de realizar modificaciones al equipo o al contenido de este manual sin comunicar directa o previamente a sus clientes. Este manual se refiere al modelo estándar del equipo. Consulte a su proveedor a fin de obtener informaciones sobre el ajuste, mantenimiento y reparación, no contenidas en este manual.

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SÍMBOLOS UTILIZADOS NESTE MANUAL - SYMBOLS USED THROUGHOUT THIS MANUAL – VERWENDETE SYMBOLE - SYMBOLES UTILISÉS DANS CE MANUEL – SIMBOLOS UTILIZADOS



Instruções importantes para a segurança. Perigo de acidente iminente se não observadas.
Important safety instructions. Imminent accident danger if not observed.
Für die Sicherheit wichtiger Anweisungen. Bei Nichtbeachtung besteht Unfallgefahr.
Instructions de sécurité importantes. Risque d'accident imminent si ne pas respectées.
Instrucciones importantes para la seguridad. Perigo de accidente iminente se non observadas.



Nota prática para o utilizador.
Useful tip for the user
Nützlicher Anwenderhinweis
Conseils utiles pour l'utilisateur.
Nota práctica para el usuario.



Instruções só para pessoas devidamente qualificadas.
Instructions only for trained staff.
Anweisungen nur für Fachkräfte.
Instructions que pour du personnel qualifié.
Instrucciones solamente para personas calificadas.

1. Safety and correct use

1.1. Safety instructions

This equipment is safe to use and complies with the current European safety requirements. However, improper use can lead to personal injury and damage to property. In order to assure correct functioning and safe use, read this manual before you use the equipment. This manual contains important notes on the correct installation, safety, use and care. Please keep this manual safe for future reference. Make sure the instructions and safety alerts are correctly passed to the final users of the equipment. Pass the manual to any future owner of the equipment. The manufacturer cannot be held liable for damage resulting from incorrect or improper use or operation. Please note that the instructions in this manual do not replace the technical data stamped directly on the equipment's data plate and that they are only valid for the countries indicated on the equipment's data plate.



Carefully read the following safety instructions!



Before setting up the equipment, check it for any externally visible damage. Never use damaged equipment.



Danger of burning and fire! The equipment works with naked flame! Keep the equipment away from flammable material!



Only suitably qualified and competent persons may install and repair the equipment. Repairs and other work by unqualified persons are dangerous and the manufacturer will not be held liable for any resulting damage.



Installation, maintenance and repair works must strictly comply with current local and national safety regulations.



The equipment requires an extraction hood with a capacity of 1.5000 m³/h above the equipment.



The equipment must be regularly cleaned. Leftovers and debris increase the risk of fire!



Danger of burning and scalding! Do not touch the plate or the equipment's metallic parts whilst the equipment is at work.



Avoid any type of pressure, distortion or traction on the gas hoses! The gas hoses must always stay straight in order to make sure the gas can pass easily. Avoid that the hoses form curves or knots.

1.2. Usage purpose

The griddle plates serve for preparing food, for example grilling and heating sausages, meat, eggs, vegetables etc. Any other usage is not supported by the manufacturer and could be dangerous. The equipment is designed for commercial use only. Do not use the equipment outdoors.

1.3. User requirements

① This equipment is designed for commercial use only and may only be used by skilled professionals.

1.4. Recycling

Disposal of the packaging material: Recycle the transport and protective packaging material.

⚠ Ensure that any plastic wrappings are disposed of safely and kept out of the reach of children.
Danger of suffocation.



Disposal of the equipment: Electric and electronic griddle plates often contain materials which, if handled or disposed of incorrectly, are potentially hazardous to human health and the environment. Please do not dispose of any component of the equipment with household waste. Dispose of it at your local community waste collection/ recycling centre, or contact your dealer for advice.

2. Description



Fig. 1

1. Protective rail
2. Griddle plate
3. Igniter
4. Temperature regulator
5. Drip tray

2.1. Technical characteristics

① **The main technical characteristics are fixed on the type plate that is located on the front panel of the griddle plate.**

2.2. Necessary connections

Connection to a gas supply line or to a gas bottle

3. Installation and basic adjustments ✂

3.1. Usage location

- ⚠ The usage location must be well ventilated, to prevent the formation of inadmissible concentrations of substances harmful to health. Place the stove under an extraction hood with the minimum capacity of 1.500 m³ /h.
- ⚠ Place the equipment on an even and leveled surface.
- ⚠ The supporting surface and the surrounding area must be made of non-inflammable, heat resistant material. Keep the equipment away from inflammable or heat sensitive material.
- ⚠ Leave a free space of at least 150 mm all around the equipment (between other appliances or the wall)

3.2. Unpacking

Before using the equipment for the first time, remove all packing material. Remove the plastic foil from the plate. Dispose safely of the plastic wrapping as they are potentially dangerous. Make sure the equipment is complete and intact. Clean the plate with a soft humid cloth and some mild detergent. Remove well the detergent and dry the plate. Impregnate the plate with a mix of olive oil and vinegar. Clean the equipment's exterior with a soft cloth.

3.3. Gas installation

- ⚠ Make sure the equipment's gas taps are closed.
- ⚠ Make sure you use the adequate type of gas for the equipment! Check the equipment's data plate for information about the adequate type of gas and compare it with the type of gas you will use. In

case the equipment is prepared for a different type of gas than the one you want to use, call a qualified technician to change the gas type.

- ⚠ Avoid any kind of pressure or distortion on the gas hose! Make sure the gas hoses are always extended to assure the flow of the gas.
- ⚠ Installation works must strictly comply with current local and national safety regulations.
- ⚠ The gas hose must correspond with all current national legislation and must be periodically checked and, if necessary, substituted.

Connect the gas supply hose (metallic hose) to the tap of the gas supply.

4. Operating instructions ⓘ

- ⚠ Turn on the extraction hood before turning on the equipment!
- ⚠ Danger of burning! Do not put your hands above the cooking area. Do not touch the grate and other metallic parts whilst the equipment is working.
- ⚠ Do not use any kind of inflammable or heat-sensitive material on the equipment! Do not use plastic spoons or forks!
- ⚠ On the vertical burner, the pans and casseroles used have to have a diameter between 150 mm minimum and 300 mm maximum.

4.1. Lighting the gas flame

1. In order to light the gas flame, press down temperature regulator (2) until the maximum and turn it anti-clockwise. This allows the gas to flow.
2. Keeping the temperature regulator pressed down, press the igniter and keep it pressed for 15-20 seconds.
3. Make sure the gas flame on the burner is lit.

All taps feature a flame failure device that automatically shuts off the gas supply when a flame goes out.

4.2. Extinguishing the gas flame

In order to extinguish the gas flame, turn the rotative knob for the burner (2) to position 0.

4.3. Regulating the flame intensity

The temperature regulator shows 2 symbols: A symbol of a big flame (high intensity of the gas flame) and a symbol of a small flame (low intensity of the gas flame).

5. Cleaning ⓘ

- ⚠ Always close the main gas supply before cleaning!
 - ⚠ In order to avoid burnings, let the equipment and all its components cool down before any kind of cleaning operation!
 - ⚠ Do not use solvent, abrasive or acid detergents on the equipment!
1. Disconnect the griddle plate from the power supply when the plates are still warm (+/-100° C).
 2. Put a bit of water and a bit of liquid detergent onto the plate.
 3. Clean the plate with a dry cloth.
 4. Take out the drip tray and wash it thoroughly with water and a mild detergent.

6. Maintenance ✂

- ⚠ The following instructions are directed only to suitably qualified and competent persons may install and repair the griddle plate. Repairs and other work by unqualified persons are dangerous and the manufacturer will not be held liable for any resulting damage.
- ⚠ Always close the main gas supply before any maintenance intervention!
- ⚠ Always regulate the air flow and the minimum flame after every maintenance and repair intervention!
- ⚠ Never put lubricant in the gas taps.

6.1. Accessing the equipment's interior ⚠

For any maintenance or repair intervention (cleaning, substitution of burners or injectors, gas type alterations, etc.), please follow these instructions:

1. Close the gas tap
2. Disconnect the gas hose from the equipment
3. Turn the equipment upside down
4. Take off the handles of the gas taps by pulling them outside
5. The front panel is fixed onto the two corner pieces. In order to extract the front panel, unfasten the 2 screws that fix the corner pieces to each of the side pieces.

You now have access to the equipment's interior.

6.2. Regulating the minimal flame ⚠

1. With the equipment in its normal working position, turn on the burner.
2. Put the temperature regulator in the minimal position (identified by the symbol of a small flame)
3. Take off the handle of the gas tap
4. On the left side of the VEIO you can see the frontal screw of the gas tap. In order to regulate the minimal flame, fasten or unfasten the screw, observing the flame and making sure that it doesn't go out.
5. The extinction of the flame means that the thermocouple does not receive enough heat and switched off the gas tap. In this case, readjust the screw in order to allow a bigger flow of air in the gas tap. Then turn on the burner again.
6. Once the minimal flame is adjusted and lit constantly with a blue flame, wait for ca. 2 minutes with the flame lit in order to make sure that the flame is stable.

Proceed to two quick tests in order to verify a good regulation of the minimal flame:

1. Turn on the burner when the regulator points to the minimal flame. Make sure that the burner is turned on.
2. Turn on the burner when the regulator points to the maximum. Then turn the regulator slowly to the minimum in order to verify that the flame doesn't go out.

6.3. Maintenance and/ or substitution of components ⚠

- ⚠ Whenever a change of gas type occurs, it is necessary to regulate the air as well as the gas tap's minimum. Always keep in mind the relation between the diameter of the injector and the gas type.
- ⚠ Important: After changing settings of the equipment, it is necessary to check the thermocouple's position in regards to the burner's position. Keep in mind to update the equipment's type plate and documentation.
- ⚠ Only run tests on the equipment in working position.
- ⚠ In order to assure the safety and durability of all components, the equipment must be regularly maintained and checked by an authorized technician (at least once per year).

The following parts can be exchanged during the equipment's lifetime:

- Burner
- Thermocouple
- Gas tap
- Injector
- Connection hose tap-burner

In order to access the equipment's interior, follow the steps described in 6.1.

FAULTY FUNCTIONING OF THE TAP ⚠

In case the gas tap shows any sign of faulty functioning, substitute the tap. Do not repair or lubricate the tap.

SUBSTITUTION OF INJECTORS OR ALTERATION OF GAS TYPE ⚠

Burner GGP6/GGP15

1. Take off the burner. Push the burner carefully backwards until it comes loose from the equipment.
2. Now you have access to the injector. In order to extract the injector from the equipment, use an appropriate screw driver. Place the new injector and fasten the screws.
3. The burner automatically regulates the air flow.

4. Always check the diameter of the injector in relation to the gas type.

After any alteration of the gas type, verify the minimal flame and regulate it, if necessary. In order to do so, follow the instructions regarding the minimal flame.

Vertical Burner:

1. Unfasten the screw that fixes the support of the injector onto the air regulation hose.
2. Unfasten the injector from its support with a screwdriver and take it off.
3. Place the new injector in its place and fasten it onto the support.
4. Fasten the screw that fixes the support of the injector to the air regulation hose
5. Regulate the air flow because the support of the injector influences the flame quality. In order to obtain a stable flame, follow these steps: Slowly unfasten the screw that fixes the support of the injector to the air regulation hose so that the support can move along the air regulation hose. Move the support into a position where the upper part of the injector is on the level of the inferior part of the air regulation hose

After any alteration of the injector or gas type, verify the minimal flame and regulate it, if necessary. In order to do so, follow the instructions regarding the minimal flame.

SUBSTITUTING OF THE THERMOCOUPLE OR SPARK PLUG 🔧

GGP6/GGP15 line:

Thermocouple and spark plug are fixed onto the injector's support. The support is fixed onto the front of the burner. Loosen the thermocouple with an adequate key. The spark plug is simply placed onto its position.

Vertical line:

The thermocouple and the spark plug are fixed to the support of the injector that is positioned on the front of the burner. Unfasten the thermocouple with an adequate key. The spark plug is simply placed onto its position.

SUBSTITUTION OF THE SUPPORT OF THE INJECTOR 🔧

In order to substitute the support of the injector, unfasten the screw positioned on the side of the support and the loosen nut of the gas hose.

SUBSTITUTION OF THE AIR REGULATOR 🔧

In order to substitute the air regulator, unfasten it from the support of the distributor with an adequate key.

SUBSTITUTION THE SUPPORT OF THE DISTRIBUTOR 🔧

In order to substitute the support of the distributor, unfasten the two screws that fix it onto the burner's base. In order to substitute the distributor, simply take it out and replace it.

6.4. Types of gas, injectors and categories ✖

**GGP15.10 / GGP15.10C / GGP15.10M / GGP15.10MC / GGP10.8DX / GGP15.8 / GGP15.8C / GGP15.8M
GGP15.8MC / GGP10.6DX / GGP15.6 / GGP15.6C / GGP15.6M / GGP15.6MC / AJA0027 / GGP6.10**

Gas type	Pressure (mbar)	Injector	Category
G-20 (NATURAL GAS)	20	1,25	2H/2E+
G-25 (NATURAL GAS)	25	1,25	2L
G-30, G-31 (G.P.L.)	28-30/37	0,93	3+
G-30 (G.P.L.)	50	0,80	3B/P
G-31 (G.P.L.)	50	0,85	I3P
G20 / G25,3	20-25	1,25	I2EK

AJA0004/RN / AJA0005/RN

Gas type	Pressure (mbar)	Injector	Category
G-20 (NATURAL GAS)	20	1,15	2H/2E+
G-25 (NATURAL GAS)	25	1,15	2L
G-30, G-31 (G.P.L.)	28-30/37	0,85	3+
G-30 (G.P.L.)	50	0,75	3B/P
G-31 (G.P.L.)	50	0,80	I3P
G20 / G25,3	20-25	1,15	I2EK

AOZ0008/RN

Gas type	Pressure (mbar)	Injector (GGP6)	Injector (vertical burner)	Category
G-20 (NATURAL GAS)	20	1,25	1,40	2H/2E+
G-25 (NATURAL GAS)	25	1,25	1,40	2L
G-30, G31 (G.P.L.)	28-30/37	0,93	0,93	3+
G-30 (G.P.L.)	50	0,80	0,80	3B/P
G-31 (G.P.L.)	50	0,85	0,85	I3P
G20 / G25,3	20-25	1,25	1,40	I2EK

AOZ0009/RN / AOZ0020/RN

Gas type	Pressure (mbar)	Injector (GGP6)	Injector (vertical burner)	Category
G-20 (NATURAL GAS)	20	1,15	1,40	2H/2E+
G-25 (NATURAL GAS)	25	1,15	1,40	2L
G-30, G31 (G.P.L.)	28-30/37	0,85	0,93	3+
G-30 (G.P.L.)	50	0,75	0,80	3B/P
G-31 (G.P.L.)	50	0,80	0,85	I3P
G20 / G25,3	20-25	1,15	1,40	I2EK

6.5. Technical Characteristics ✖

AJA0027

Gas type	Qn	V/M
G20	3,01 kW	0,33 m ³ /h
G25/G25,3	2,90 kW	0,35 m ³ /h
G30	3,10 kW	235 g/h
G31	3,10 kW	235 g/h

AJA0004/RN

Gas type	Qn	V/M
G20	5,50 kW	0,582 m ³ /h
G25/G25,3	5,00 kW	0,615 m ³ /h
G30	5,50 kW	434 g/h
G31	5,50 kW	427 g/h

AJA0005/RN

Gas type	Qn	V/M
G20	8,25 kW	0,872 m ³ /h
G25/G25,3	7,50 kW	0,922 m ³ /h
G30	8,25 kW	650 g/h
G31	8,25 kW	641 g/h

GGP10.6DX / GGP15.6 / GGP15.6C / GGP15.6M / GGP15.6MC

Gas type	Qn	V/M
G-20	6,2 kW	0,66 m ³ /h
G-25 /G25,3	5,8 kW	0,7 m ³ /h
G-30	6,2 kW	470 g/h
G-31	6,2 kW	470 g/h

GGP6.10 / GGP15.10 / GGP15.10C / GGP15.10M / GGP15.10MC**GGP10.8DX / GGP15.8 / GGP15.8C / GGP15.8M / GGP15.8MC**

Gas type	Qn	V/M
G20	9,30 kW	0,990 m ³ /h
G25/G25,3	8,70 kW	1,050 m ³ /h
G30	9,30 kW	705 g/h
G31	9,30 kW	705 g/h

AOZ0008/RN

Gas type	Qn	V/M
G20	6,30 kW	0,670 m ³ /h
G25/G25,3	6,10 kW	0,740 m ³ /h
G30	6,30 kW	478 g/h
G31	6,30 kW	478 g/h

AOZ0009/RN

Gas type	Qn	V/M
G20	8,70 kW	0,920 m ³ /h
G25/G25,3	8,20 kW	1,008 m ³ /h
G30	8,70 kW	686 g/h
G31	8,70 kW	676 g/h

AOZ0020/RN

Gas type	Qn	V/M
G20	11,45 kW	1,211 m ³ /h
G25/G25,3	10,70 kW	1,316 m ³ /h
G30	11,45 kW	903 g/h
G31	11,45 kW	889 g/h

Reduced thermal caudal	Burner GGP6/GGP15	Vertical Burner
G20 / G25 / G30 / G31	1,8 kW	2,1 Kw