

**INSTRUCTIONS FOR USE AND INSTALLATION
CAST IRON GRIDDLE PLATES
PSF 400 G / PSF 600 G**



Made in France

April 2013

CAST IRON GRIDDLE PLATES PSF 400 G / PSF 600 G

Congratulations for the acquisition of this upmarket appliance made in France. You chose an appliance which alloys the best technical qualities with a big user-friendliness. We wish you the biggest contentment

1. SECURITY INSTRUCTIONS

Please respect these instructions scrupulously to avoid any risk of fire, scald or other wounds and damage. During the use of this appliance, fundamental circumspection of security must always be noticed, such as:

- Take into account the instructions to be systematically kept with the appliance.
- Install the appliance always in instructions respect. A 10 cm distance minimum with the partition or the wall is necessary.
- Protect the appliance from direct light of the sun, frost and humidity.
- Never leave the appliance within the reach of children or disabled persons without surveillance.
- Never move the appliance when it is working or when the surfaces of cooking are still hot.
- Do not touch the hot surfaces of the appliance. The temperature of the hot surfaces can be very important when the appliance is working. Always use handles and control knobs.
- Do not use the appliance for other functions than determined use.
- Do not leave the pipe or hose (purchased separately from a specialised shop) in the contact of hot surfaces.
- The appliance should not be used close to combustible materials.
- During use, look after not to obstruct hearings of aeration of the appliance
- Entrust compensations only to a skilled person.
- Use only spare parts of origin.
- At the end of cooking, before cleaning the appliance, do not forget to disconnect the gas inlet.

2. CONTENTS OF CARDBOARD PACKAGING

- Device: A cast iron griddle plate
Accessories: - A set of natural gas injectors
- The present note

See exploded views for PSF 400 G / PSF 600 G at the end of the document



- | | |
|--|-----------------------------|
| ① Power control knob | ④ Outlet for juices and fat |
| ② Piezo power-on knob | ⑤ Juice collector tray |
| ③ Opening for lighting with a matchstick | |

3. CONFORMITY OF USE

Use the device only to cook meat, bacon, fish, hamburgers, sausages, onions, shellfishes, vegetables..., and also for fried eggs and omelettes...

4. WAY OF FUNCTIONING

This griddle plate is fitted with cast iron plate. The heating of the plate is made by star-shaped burners (1 for PSF 400 G, 2 for PSF 600 G) that enable a homogeneous spread of heat on the entire cooking surface.

To turn on and preheat the plate, just switch on the burner by pressing on the power control knob (n°1 on picture) opposite the star position for a few seconds and on the piezo (n°2 on picture) several times if required.

If the piezo (n°2 on picture) no longer generates the required series of sparks, you can use a gas lighter or a long matchstick by holding it near the oblong hole (n°3 on picture) and keeping the knob pressed (n°1 on picture) facing the star position as indicated above.

While cooking, the temperature can be regulated using the control knob (n°1 on picture) from high flame to low flame in order to avoid over-cooking.

A safety thermocouple cuts the gas supply if the burner is extinguished. The low flame of the appliance is pre-adjusted in the factory, it must not be changed. This extinction can mainly occur when there is a lot of wind. In this particular case, just repeat the switching-on procedures described on previous page.

Your appliance is equipped with a removable collector tray (n° 5 on picture) to drain juice and fats. It must be emptied regularly. It is recommended to pour a little water in the tray when you start cooking to facilitate maintenance and to avoid the solidification and accumulation of fats at the bottom of the tray.

Never use the appliance without the drip tray (n°5 on picture).

5. FUNCTIONING / HANDLING

a) Installation/Assembly:

- Unpack carefully the machine from its packaging.
- Place the griddle plate on a plane and heatproof surface.
- Never place the device near a wall or near a partition makes of combustible materials even if it is very well isolated.
- A distance of minimum 10 cm with the partition or the wall is necessary.
- Remove the protective film around the machine.

b) First starting:

Before the first use, remove the anti-corrosion protection fat with a cleaner. Then, it is necessary to grease plates with oil.

During the first use, warm your machine up outside during about 30 min to evacuate residual smokes of manufacturing oil from the metallic parts. This may emit a slight smell for a few moments.

First cleaning

Clean the device before the first use. (See 6 Cleaning)

Gas connection

The appliances run on the following gases: Butane G30, Propane G31, Natural gas G20/G25. The appliances are originally delivered with Butane/Propane injectors corresponding to the category II2E+3+. The connection is made thanks to a thread 1/2.

The heat release rate of the appliance is	PSF 400 G	3.2 kW
	PSF 600 G	6.4 kW

For a use in natural gas, change the injectors. They are delivered in a small plastic bag placed in the package.

Connect the appliance to the gas supply pipe, interposing a stop valve which enables the appliance to be insulated from the rest of the installation.

Check the supply pressure using a manometer when all the burners are lit. It must be equal to the indications on the rating plate.

The fresh air flow required for combustion air supply is:

- PSF 400 G	6.4 m ³ /h
- PSF 600 G	12.8 m ³ /h

General conditions of installation

The installation and maintenance of the appliance must be carried out in compliance with the statutory texts and good practices in force, mainly:

General specifications

For all appliances:

Article GZ Installation with combustible gases and liquefied hydrocarbons.

Then, according to use:

Article CH Heating, ventilation, refrigeration
Air conditioning and domestic hot water steam generation.

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...)

Important: Never change the diameter of the injectors.

Gas category table, according to the country of destination of the appliance.

Country of destination	Category	Gas	Pressures	Diameter of injector
France/Luxembourg	II2E+3+	G20/G25	20/25	135
		G30/G31	28-30/37	90
	II2E+3B/P	G20/G25	20/25	135
		G30/G31	50	85
Germany	II2E3B/P	G20	20	135
		G25	20	150
		G30/G31	50	85
Austria	II2H3B/P	G20	20	135
		G30/G31	50	85
Belgium	I3+	G30/G31	28-30/37	90
		I2E	G20/G25	20/25
Sweden, Denmark, Finland	II2H3B/P	G20	20	135
		G30/G31	30	90
Spain	II2H3+	G20	20	135
		G30/G31	28-30/37	90
	II2H3P	G20	20	135
		G31	50	85
Netherlands	II2L3B/P	G25	25	140
		G30/G31	30	90
	II2L3P	G25	25	140
		G31	50	85
Norway	I3B/P	G30/G31	30	90
Iceland/Greece/United Kingdom/Italy/Portugal	II2H3+	G20	20	135
		G30/G31	28-30/37	90
Poland	II2E3P	G20/25	20	135
		G31	37	90

Injector N°	Gas		Pressures	Diameter
Injector n°1	G30 / G31	Butane/Propane	28-30/37	90/100
Injector n°2	G30 / G31	Butane/Propane	50	85/100
Injector n°3	G20 / G25	Natural Gas	20-25	135/100
Injector n°4	G25	Natural Gas	25	140/100
Injector n°5	G25	Natural gas	20	150/100
Injector n°6	G31	Propane	50	85/100

Air adjustment

Injectors were conceived to avoid any air adjustments and that whatever the gas you use.

c) Use of device :

Elements of command and display

Command/Display	Function
Piezo (n°2 on picture)	Switches on the appliance (simultaneously with the set knob)
Set knob (n°1 on picture)	Switches on the appliance (knob pressed simultaneously with piezo) Controls power (low flame = low power, high flame = high power)
Opening (n° 3 on picture)	Can replace the piezo and thus helps to switch on the appliance using a large matchstick or a gas lighter (simultaneously with the set knob kept pressed for a few seconds)

Never use the appliance without its juice collector tray (n°5 on picture)

Switching-on

Press the power control knob (n°1 on picture) for a few seconds.
Press on the piezo (n°2 on picture) to light the burner.
Keep the control knob (n°1 on picture) pressed for some more seconds.
The burner then remains lit and it is now possible to increase the power by turning the power control knob (n°1 on picture).
Grease the plate before each cooking.

Temperature setting

Once the burner is lit; set the appliance to the desired power by turning the control knob (n°1 on picture).

It is not necessary to leave the device switched on at full power. It is necessary to adapt the temperature to products to be cooked to limit the gas consumption.

Stopping the appliance

Set each control knob (n°1 on picture) to 0: the appliance is completely switched-off.
Cut the gas supply
Let the device cool
Clean the appliance. (See 6. Cleaning)

d) Breakdown / repair:

In case of breakdown or of damaged part, please call your after-sales service and confide any technical operation to qualified person.

When you contact the after-sales service of your distributor or your store, give him the complete reference of your device (commercial name, type and serial number). This information appears on the visible descriptive plate behind the device.

6. CLEANING AND MAINTENANCE

- Cut the gas supply.
- Let cool completely the device before any technical intervention or cleaning.
- For cleaning of plate, only use non-abrasive products, clean regularly the external walls of your device with warm water and wash liquid: avoid the abrasive towelling. Rinse your device with a wet sponge.
- Remove and empty the tray (n°5 on picture) filled with fats and cooking juice.
- Clean the tray (n°5 on picture) with a wet sponge and some dishwashing liquid (can also be washed in a machine) and wipe.
- After the tray (n°5 on picture) dries, put it back in the appliance.
- Clean the outer case of the appliance without using any abrasive product.
- Never clean the device under a water jet, the infiltrations would risk to damage it in a irreparable way.

Attention to the capacity of the drip tray (n°5 on picture): consider emptying it regularly, any overflowing inside the appliance may cause irreparable damage.

During a prolonged non-use, we recommend you strongly to keep the device shielded from the humidity and to grease the plate.

7. TECHNICAL SPECIFICATIONS

Models	PSF 400 G	PSF 600 G
Outside dimensions	400x475x230 mm	600x475x230 mm
Cooking surface	400x400 mm	600x400 mm
Weight	17 Kg	27 kg
Power	3200 W	6400 W
No of burners	1	2

8. GUARANTEE

Conditions of guarantee

The guarantee applicable to any device is the commercial guarantee of the distributor or the retailer. Please contact the store where you bought your device to know the precise conditions.

The guarantee grants no right for damages.

The dispositions which follow are not exclusive of the profit of the legal guarantee planned by articles 1641 and following ones of the Civil code relative to the defects and the latent defects.

Exclusion clauses of the guarantee

Bad installation and bad maintenance, in particular if they do not respect current regulations or instructions appearing in this user guide.

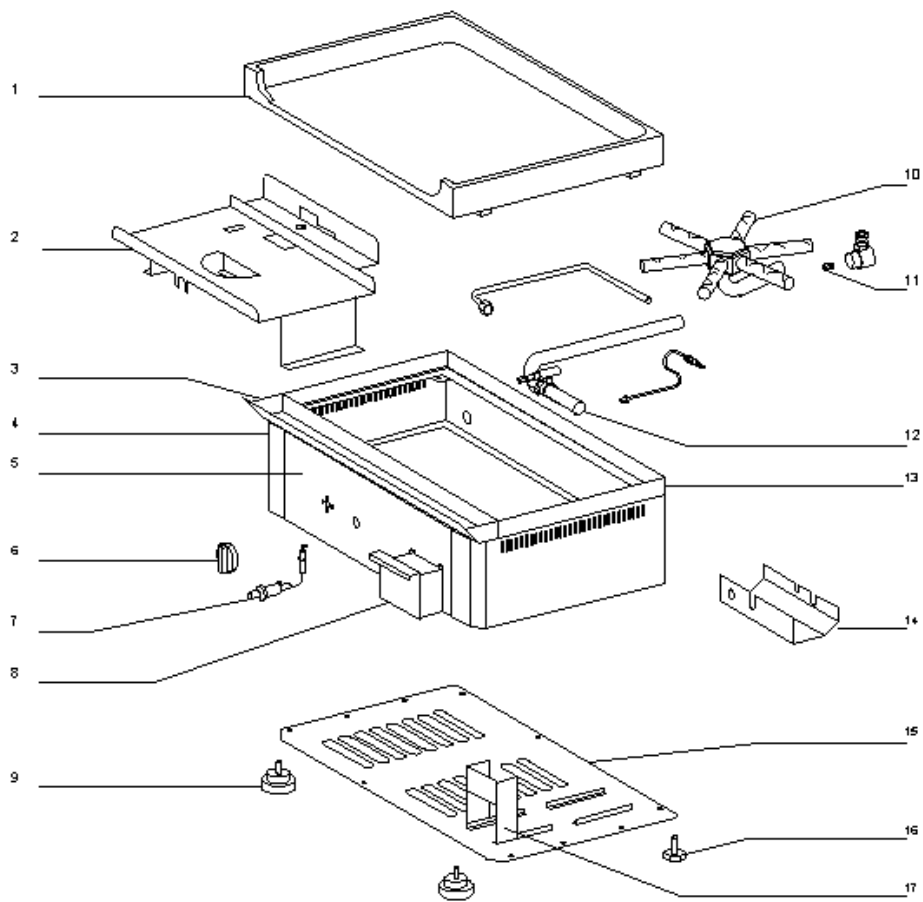
Cannot benefit from the guarantee the repairs required as a result of false operations, of inappropriate use, of carelessness or of excess loads of the device, as well as those resulting from defective installations.

The damage due to shocks, bad weather is not flatware by the guarantee. The material travels at the risks of the user; in case of delivery by carrier, the consignee has to have reservations towards the carrier before any delivery of the device.

The guarantee comes to an end in case of intervention, of repair, of modification by no qualified persons, or of use in inappropriate purposes.

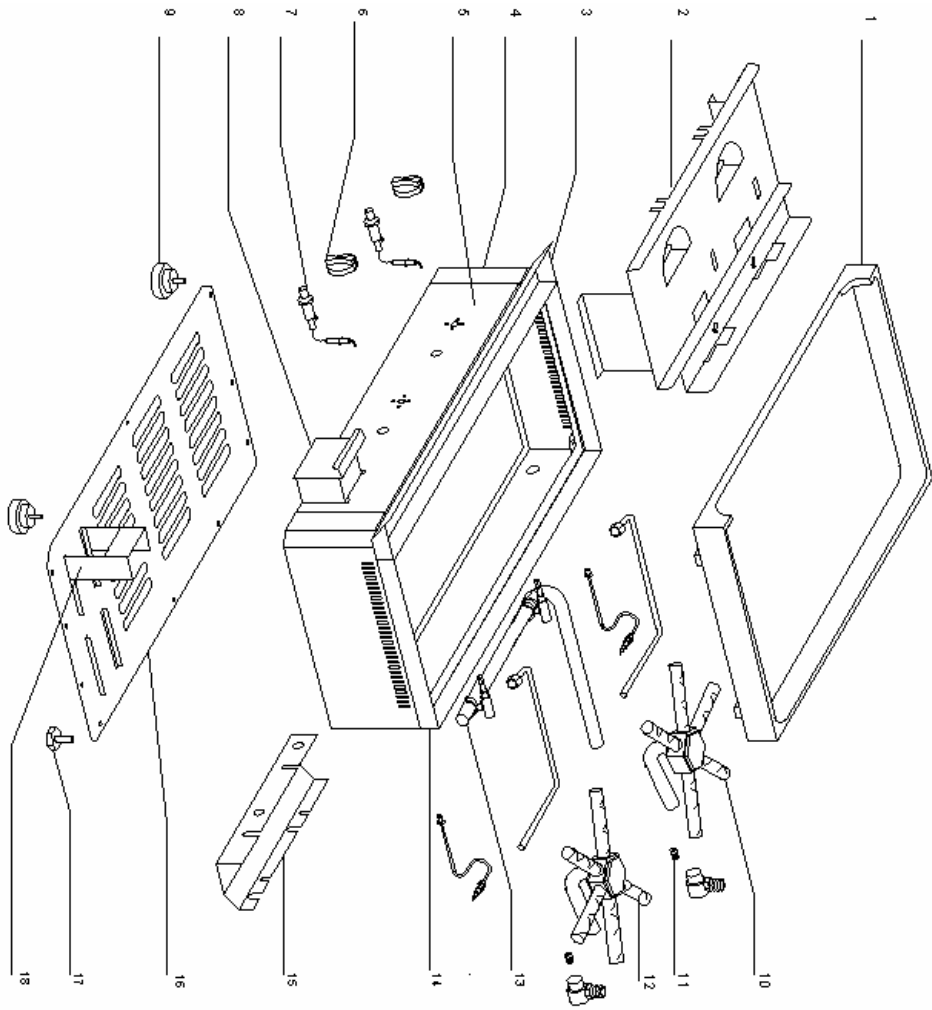
Nomenclature PSF 400 G
Spare parts PSF 400 G

Rep	Code	Qty	Pièce	Spare part
1	B02027+PTR	1	Plaqué fonte	Cast iron plate
2	53125	1	Support brûleur	Burner holder
3	53183SE	1	Bac à jus	Juice tray
4	53167	1	Ceinture	Casing
5	53124	1	Bandeau	Front panel
6	A14077	1	Bouton	Knob
7	E02215	1	Piezo complet	Piezo assembly
8	53114SE	1	Bac à sauce	Drip tray
9	A13017	2	Pied	Foot
10	E01007	1	Brûleur	Burner
11	E02018	1	Injecteur BP (90)	Injector BP (90)
	E02076	1	Injecteur GN (135)	Injector GN (135)
12	E02209	1	Rampe complète	Main supply assembly
13	53184	1	Cadre	Frame
14	53158	1	Plaqué protection piezo	Piezo protection
15	53161	1	Fond socle	Bottom casing
16	A13012	2	Verrin 10 x 20	Jack 10 x 20
17	53116	1	Ecran protection sauce	Sauce protection screen



Nomenclature **PSF 600 G**
Spare parts **PSF 600 G**

Rep	Code	Qty	Pièce	Spare part
1	B02026+PTR	1	Plaque fonte	Cast iron plate
2	53126	1	Support brûleur	Burner holder
3	53186SE	1	Bac à jus	Juice tray
4	53165	1	Ceinture	Casing
5	53119	1	Bandeau	Front panel
6	A14077	2	Bouton	Knob
7	ED2215	2	Piezo complet	Piezo assembly
8	53114SE	1	Bac à sauce	Drip tray
9	A13017	2	Pied	Foot
10	ED1009	1	Brûleur gauche	Left burner
11	ED2018	2	Injecteur BP (90)	Injector BP (90)
	ED2076	2	Injecteur GN (135)	Injector GN (135)
12	ED1010	1	Brûleur droit	Right burner
13	ED2210	1	Rampe complète	Main supply assembly
14	53187	1	Cadre	Frame
15	53159	1	Plaque protection piezo	Piezo protection
16	53162	1	Fond socle	Bottom casing
17	A13012	2	Verrin 10 x 20	Jack 10 x 20
18	53116	1	Ecran protection sauce	Sauce protection screen



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