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Mod: PLANCHA/2-N

Production code: 2.0.322.0103

Diamond
catering equipment

Instructions Manual

Gas Grill Plate

GL 500

INSTRUCTIONS MANUAL (GB)

1. INTRODUCTION

This manual should be carefully read and kept for as long as the grill plate is in use.
All operations such as installation, any kind of adaptations (e,i, changing the type of gas), or any kind of repair, must be carried out by a qualified technician, who should carry out the regulations in force.
This device should only be used for the specific end for which it was built, It should never be subjected to other combustible materials, abrasive detergents, or any other objects that might damage the plate.
Only adults should operate this device, and thus children should avoid touching the grill.
For hygienic and safety reasons, this device must always be kept clean.
These instructions are only valid for the countries mentioned on the ID plate.

2. INSTALLATION

When unpacking the machine, make sure that it is undamaged.
Remove all the materials used for packing as well as the plastic used to protect the structure of the machine.
Check the label on one side of the machine and make sure that the gas indicated is the same as the one that is going to be used, If the machine is indicated for another type of gas, please remember that only a qualified technician may carry out the change.

Choose the place where the machine is going to be installed, bearing in mind the following instructions:

- The machine must be placed in a well ventilated location, underneath a suction fan with suction capacity of at least 1500 m^3 /h;
- The grill stand, as well as everything surrounding it must be made out of non-combustible materials;
- There should be a distance of at least 150 mm between the grill and walls or any other machines;
- The stand must be well leveled;
- Make sure that the taps are turned off.

It is now possible to connect the gas hose (metallic tube), according to the regulations in force, avoiding all kinds of pressure, any tight curves or squeezing the tube too much, The grill must be connected to a fixed installation through a sphere type tap.
The equipment must be immobilized and fixed to the working surface. Use 4 M10-screws with at least 25 mm screw threat on the superior side. With the superior side, they lock into the equipment's feet. The location of the screws on the working surface is defined by the edges of a rectangle with the following dimensions:

GGP6.4	332 x 295 mm
GGP6.6	532 x 295 mm
GGP6.8 / GGP6.4F	732 x 295 mm
GGP6.10 / GGP6.6F	932 x 295 mm
GGP6.8F	1132 x 295 mm

3. USE

The grill plate has a plastic protection that must be taken off before using the machine, It is advisable to clean the plate with a normal kitchen detergent and then grease the plate with a mixture of olive oil and vinegar.

The grill can now be turned on, to do so, it is enough to push the knob completely, turn it counter clockwise and press the lighter that is near the tap, The knob must stay pressed down during 15 to 20 seconds after the burner lights up.
In the knob there is a picture of a large flame (maximum heat) and a small flame (minimum heat), The space between the two corresponds to the range of flame regulation.
Models GGP15.6C, GGP15.6MC, GGP15.8C, GGP15.8MC, GGP15.10C and GGP15.10MC, have thermostatic taps and a graduated regulating switch, which goes from position nrº,1 (minimum flame) up to nrº,7 (maximum flame), The numbers in-between correspond to the adjustment of the plaque temperature.
This tap works as follows: when the user turns the machine on, the burners work at the maximum until the plaque reaches the temperature selected with the regulating switch, When the plaque temperature stabilizes, the tap automatically reduces the flame and increases it again, as soon as the plaques starts to cool down. The tap repeats this sequence as many times as the plaque temperature changes. This procedure is the same for all the switch positions.
All the taps have a security system. If the flame of a burner goes off, the gas supply is automatically interrupted.
Turning the knob to the position 0 turns off the grill plate.
The models GGP15.6C, GGP15.6MC, GGP15.8C, GGP15.8MC, GGP15.10C and GGP15.10MC come with safety thermostats that automatically switch off the equipment in case of overheating (before reaching 300ºC). The thermostats are located on frontal part of the lower side of the equipment (under the control panel) and need to be rearmed manually.

On the vertical burner, the pans and casseroles used have to have a diameter between 150 mm minimum and 300 mm maximum.

4. MAINTENANCE AND CLEANING

To clean the plate is advisable to pour a little cold water on it a few minutes after turning the grill off. The water will facilitate the removal of scraps stuck to the plate. Afterwards, clean it with a damp cloth and after it cools down, and only if necessary, a small amount of detergent can be used.
This must be done each time after the fry-top is used.
The tray, which is located in the front of the device, must be taken out regularly and cleaned, in order to avoid spilling grease on the knobs, To remove it, push it up a little and then push it out.
The taps do not need lubrication.

5, NECESSARY STEPS FOR THE ALTERATION OF THE TYPE OF GAS

LINE GGP15 BURNER

In order to alter the type of gas, do the following:
- Close the gas alimentation tab and take off the alimentation tube;
- Turn the equipment upside down, In this position, the grill plate is turned downwards, the inferior part upwards, The inside of the equipment is now visible;
- In the inside, open the nut that connects the gas supply tube with the gas injector;
- Unscrew the upper fixation screw of the burner, This will simultaneously unfasten the air regulation nut;
- From this moment on, it is possible to substitute the gas injector for the indicated injector;
- When installing a new gas injector, you must fasten de air regulation nut, It is not necessary to fasten the upper fixation screw of the burner, because the upper fixation screw of the burner must be fastened after the testing of the burner and after regulation the air flow.

Note: In order to test the equipment, turn the equipment into working position, After every alteration of the type of gas, you must regulate the air flow and regulate the minimal position of the tab.

In order to regulate the air flow, first take out the drip tray, Unfasten the upper fixation screw of the burner and turn the air regulation nut (clockwise for less air, against the clock for more air). After adjusting the air flow, fasten the upper fixation screw of the burner. This fastening will also fasten the air regulation nut to avoid that the nut moves.

Regulate the minimal position of the tap with the burner burning, Turn the tab to the minimal position, take off the tap handle and then fasten or unfasten the frontal screw of the tap (at the left of the tap) in order to adjust the flame size to the minimum. Be careful not to turn off the flame and allow the thermocouple to receive heat (otherwise it will close the tap). After defining the minimal position of the tap, wait ca, 2 minutes to make sure the flame keeps burning.

LINE GGP6 BURNER

In order to replace the injector in this type of burner, you have to turn the equipment upside down. In order to take out the burner, push it a bit to the back of the equipment and this loosens the burner from the aluminium part. The injector becomes accessible and it can be replaced. Use an adequate nut driver to take it out.
Attention: Keep in mind the relation between the diameter of the injector's hole and the type of gas.

LINE VERTICAL BURNER

In order to replace the injector in the vertical burner, loosen the screw that fixes the injector's support. Take out the old injector and replace it with the new one (of another gas type). The position of the injector's support influences the entrance of air, thus regulating the gas flame. Keep this in mind when you adjust the injector's support position upwards or downwards.

6. MAINTENANCE AND SERVICING (ONLY FOR QUALIFIED TECHNICIANS)

The following steps should be taken in order to perform all kinds of servicing operations (cleaning or replacement of burners, changing the type of gas and other operations):

- Close the gas supply tap;
- Disconnect the supply hose of the machine;
- Turn the machine upside down;
- Pull out the tap knobs;
- Through the inner part, using a screwdriver, unfasten the two screws that fix the frontal part of the device;
- Unfasten the screw nut that connects the gas hose to the injector;
- Unfasten the upper screw that secures the burner, This operation will simultaneously unfasten the screw nut that regulates the air.

6.1. LINE GGP15 BURNER

With this type of burner, follow these instructions:
It is now possible to replace the gas injector with the one supplied with the machine, suitable for gas changes, You must keep in mind that when loosening the injector, the nut that regulates the air that goes in the burner will also become loose.
When installing the new injector, the nut that regulates the air must be fastened, There's no need to fasten the upper screw that secures the burner, seeing as it should be fastened when the burner is being tested and after having regulated the passage of air, Please remember that the grill plate should be tested in its working position.
In this position, one can reach the upper fixing screw of the burner (which simultaneously fixes the nut that regulates the air) through the hole in the upper part of the taps.
When cleaning or replacing the burner, after loosening the nut that connects the gas hose to the injector, loosen the nut that connects the thermopar to the gas tap and disconnect the cable terminal that feeds the lighter, Unfasten the two frontal fixing screws, which completely loosen the burner.
Always keep in mind that after performing any change in the type of gas, it is necessary to regulate the air as well as the minimum power of the tap. To regulate the air unfasten the upper screw of the burner and turn the air regulation nut (clockWise = less air). After adjusting the nut, fasten the screw that fixes the burner, Fastening this screw also attaches the air regulation nut, which becomes fastened.

The minimum power is regulated with the burner on: put the burner on minimum, remove the button from the tap and regulate the frontal screw of the tap, which is located on the left side of the shaft, adjusting the flame dimensions to the minimum without letting it go out, and thus, allowing the thermopar to have enough heat so as to block the tap. After adjusting the minimum, wait for a couple of minutes to make sure that the flame doesn't go out.

6.2. LINE GGP6 BURNER

All replacements in this type of burner are very easy to make. In order to replace burner simply loosen it from its supports. In order to do so, push it a bit to the back of the equipment and this loosens the burner from the aluminium part. Replace the old burner with a new one or replace the injector in case of a change of gas type. To loosen the injector one must use an adequate nut driver.
In order to replace the thermocouple and the electrode it is necessary to take out the front panel. To do so, loosen the screws that attach the side panels' corners. This way the whole assembly; front panel and corners will come out together.
The thermocouple and the electrode are attached to the aluminium part, which is attached to the burner support. In order to take out the aluminum part, it's necessary to unscrew the pipe that links the tap to the burner and the 2 screws that hold the burner frontal support.

6.3. LINE VERTICAL BURNER

The procedures above apply to the entire machine, except when it comes to the replacement on the injector of the vertical burner.
Simply loosen the injector of the vertical burner in order to replace it, by another one of the same kind of gas or for another injector of another type of gas. Keep in mind that the flame size must be adjusted (for minimum and maximum please see procedure described above)
The remaining components are very easy to replace: to replace the injector's support, unscrew the screw on the side and the nut of the feeding pipe; to replace the air regulator, loosen it from the cover support by using an adequate driver; to replace the cover support, unscrew the 2 screws that are located in the inner part of the machine; and to replace the cover, simply take out the old one because it is not attached to anything.

In case there's a tap malfunction, it should be replaced and there should not be any attempt to oil it.
All equipments have to be analyzed regularly, at least once per year, In order to assure a longer product life, this maintenance has to be carried out by accredited technicians.

7. TYPES OF GAS, INJECTORS AND CATEGORY

GGP10.6 DX / GGP15.6 / GGP15.6C / GGP15.6M / GGP15.6MC / GGP10.8 DX / GGP15.8 / GGP15.8C / GGP15.8M / GGP15.8MC

TYPE GÁS	PRESSURE (mbar)	INJECTOR	CATEGORY
G-20 (GAS NATURAL)	20	1,30	2H/2E+
G-25 (GAS NATURAL)	25	1,30	2L
G-30, G-31 (G.P.L.)	28-30/37	0,90	3+
G-30 (G.P.L.)	50	0,80	3B/P
G-31 (G.P.L.)	50	0,82	I3P

GGP15.10 / GGP15.10C / GGP15.10M / GGP15.10MC

TYPE GAS	PRESSURE (mbar)	INJECTOR	CATEGORY
G-20 (GAS NATURAL)	20	1,45	2H/2E+
G-25 (GAS NATURAL)	25	1,45	2L
G-30, G-31 (G.P.L.)	28-30/37	1,00	3+
G-30 (G.P.L.)	50	0,85	3B/P
G-31 (G.P.L.)	50	0,90	I3P

GGP6.4 / GGP6.10

TYPE GAS	PRESSURE (mbar)	INJECTOR	CATEGORY
G-20 (GAS NATURAL)	20	1,25	2H/2E+
G-25 (GAS NATURAL)	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

GGP6.6 / GGP6.8

TYPE GAS	PRESSURE (mbar)	INJECTOR	CATEGORY
G-20 (GAS NATURAL)	20	1,15	2H/2E+
G-25 (GAS NATURAL)	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

GGP6.4F

TYPE GAS	PRESSURE (mbar)	INJECTOR (LINE GGP6)	INJECTOR (LINE VERTICAL)	CATEGORY
G-20 (GÁS NATURAL)	20	1,25	1,40	2H/2E+
G-25 (GÁS NATURAL)	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

GGP6.6F / GGP6.8F

TYPE GAS	PRESSURE (mbar)	INJECTOR (LINE GGP6)	INJECTOR (LINE VERTICAL)	CATEGORY
G-20 (GÁS NATURAL)	20	1,15	1,40	2H/2E+
G-25 (GÁS NATURAL)	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

8. TECHNICAL DATA

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

	Qn	V/M
G20	5, 8 kW	0,62 m^3/h
G25	5, 8 kW	0,70 m^3 /h
G30	5, 8 kW	460 g/h
G31	5, 8 kW	460 g/h

GGP10.8 DX / GGP15.8 / GGP15.8C / GGP15.8M / GGP15.8MC

	Qn	V/M
G20	8,7 kW	0,93 m^3/h
G25	8,7 kW	1, 05 m^3 /h
G30	8,7 kW	690 g/h
G31	8,7 kW	690 g/h

GGP15.10 / GGP15.10C / GGP15.10M / GGP15.10MC

	Qn	V/M
G20	11,1 kW	1,18 m^3/h
G25	10,5 kW	1,27 m^3 /h
G30	11,1 kW	840 g/h
G31	11,1 kW	840 g/h

	LINE GGP15
REDUCED HEAT FLOW G20 / G25 / G30 / G31	2,1 kW

GGP6.4

	Qn	V/M
G20	3,1 kW	0,33 m^3/h
G25	2,9 kW	0,35 m^3 /h
G30	3,1 kW	235 g/h
G31	3,1 kW	235 g/h

GGP6.6

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

GGP6.8

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

GGP6.10

	Qn	V/M
G20	9,3 kW	0,99 m^3/h
G25	8,7 kW	1,05 m^3 /h
G30	9,3 kW	705 g/h
G31	9,3 kW	705 g/h

	LINE GGP6
REDUCED HEAT FLOW G20 / G25 / G30 / G31	1,2 kW

GGP6.4F

	Qn	V/M
G20	6,3 kW	0,67 m^3/h
G25	6,1 kW	0,74 m^3 /h
G30	6,3 kW	478 g/h
G31	6,3 kW	478 g/h

GGP6.6F

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

GGP6.8F

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

	LINE GGP6	LINE VERTICAL
REDUCED HEAT FLOW G20 / G25 / G30 / G31	1,2 kW	2,1 kW