07/2013

Mod: BRET/1G-HR

Production code: 400FG

Diamond
catering equipment

Operation and installation instructions
400 FG Gas Crepe Grill

OPERATION

Machine presentation

The crepe machine supplied is a gas crepe grill ideal by its weight and size, for uses on small worktops as well as outside.

The 400 mm diameter allows to make crepes and pancakes.

This machine is for professional use and should therefore be used by qualified personnel. It should be installed in accordance with applicable regulations by a qualified fitter.

Carefully remove the machine from its package. Place it on a flat support.

The sign plate is located at the back o the machine.

Size and capacity

Machine	Diameter	Weight	Number of plates	Heat output
400 FG	400	16 kg	1	3600 W

Power pressure

Machine	Butane/Propane	Natural gas
400 FG	28-30/37 mbar	20 mbar

Operation

Lighting Press the tap button
Rotate the tap to the large flame position
Bring a flame close to the burner
Keep pressing the tap for about 5 seconds
The burner will stay on

You have a double safety :

If one of the branches of the burner is turned off by a draft, the star located in the middle of the burner will act as a flame diffuser towards the extinguished branches (patented system). This can also occur when operating at a reduced flow).

A thermocouple will cut off the gas supply if the burner is completely extinguished.

The machine has a factory set reduced flow. In order to avoid any overheating of the crepe grill, this position should not be used during the plate heating period (10 to 15 minutes).

Maintenance

Clean your machine frequently using a wet sponge.
Do not clean your machine under running water : water infiltration may damage it.
For a better service, we recommend frequent maintenance by a qualified fitter.
Your machine can work with liquid petroleum gas or with natural gas. To change from one gas to the other, a qualified fitter is required.
With machines used in Belgium and in Germany, changing from one gas to the other is done under the manufacturer’s responsibility or his local representative.

Installation

Note : The sides of your machine should not be placed near a wall or partition made of combustible materials, or should be covered with a good heat isolating material.
A 10 cm distance from the partition is adequate.

Gas connection

These machines work on the following gases : Butane G30, Propane G 31, natural gas G20/G25, and with all pressures provided by the gas grid. The connection is provided by 3/8 gas threading.

The machines are supplied with a Butane/propane injector corresponding to the 112E+3+.

The heat output of the machine is 400 FG 3.6 kW

Connect the machine to the gas supply pipe, inserting a closing valve isolating the machine from the rest of the facility. Check that the settings correspond to the nature and pressure of the gas supplied to the facility. Check the supply pressure, with all burners on, using a manometer. It should be equal to the information on the sign plate.

The fresh air flowrate required for the combustion air supply is :

400 FG 7.2 m3/H

General installation conditions

The machine should be installed and maintained in accordance with applicable regulations and professional rules, including but not limited to :

Safety rules against fire and panic in facilities open to the public.

General instructions

With all machines :

Article GZ Combustible gas and liquid hydrocarbon facilities.

Then according to the practice :

Article CH Heating, ventilation, refrigeration, air conditioning and sanitary hot water steam production.

Article GC Installation of machines intended for catering uses.

Instructions specific to each type of facility open to the public.

Changing gas

Important : do not drill the injectors

Gas category table, depending on the destination country of the machine :

Destination country	Category	Gas	Pressures	Injector diameter
France/Luxembourg	II2E+3+	G20/G25	20/25	140
		G30/G31	28-30/37	95
	II2E+3B/P	G20/G25	20/25	140
		G30/G31	50	95
Germany	II2ELL3B/P	G20/G25	20	140
		G30/G31	50	95
Austria	II2H3B/P	G20	20	140
		G30/G31	50	95
Belgium	I3+	G30/G31	28-30/37	95
	I2E	G20/G25	20/25	140
Sweden/Denmark/Finland	II2H3B/P	G20	20	140
		G30/G31	28-30/30	95
Spain	II2H3+	G20	20	140
		G30/G31	28-30/37	95
	II2H3P	G20	20	140
		G31	50	95
The Netherlands	II2L3B/P	G25	25	140
		G30/G31	28-30/37	95
	II2L3P	G25	25	140
		G31	50	95
Norway	I3B/P	G30/G31	28-30/30	95
Iceland/Greece/United kingdom/Italy/Portugal	II2H3+	G20	20	140
		G30/G31	28-30/37	95