

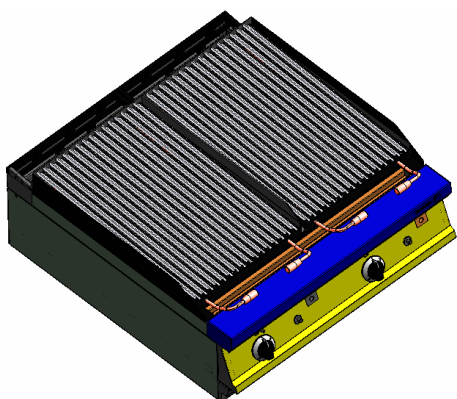
**Instrucciones Generales para Instalación, uso y Mantenimiento  
BARBACOA**

**Instructions Générales pour l'installation, l'utilisation et l'entretien  
GRILL**

**Allgemeine bedienungsanleitung für Installation, Gebrauch und  
Wartung  
GRILL**

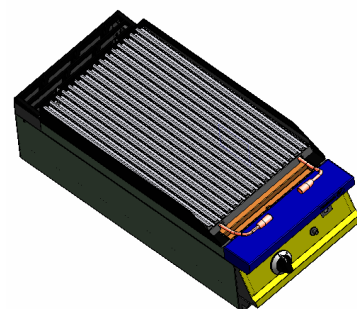
**General instructions for installation, use and maintenance  
BARBECUE**

**Istruzioni generali per l'installazione, l'uso e la manutenzione  
GRIGLIA BARBECUE**



**Mod: BG9-05(I)**

**Mod: BG9-10(I)**



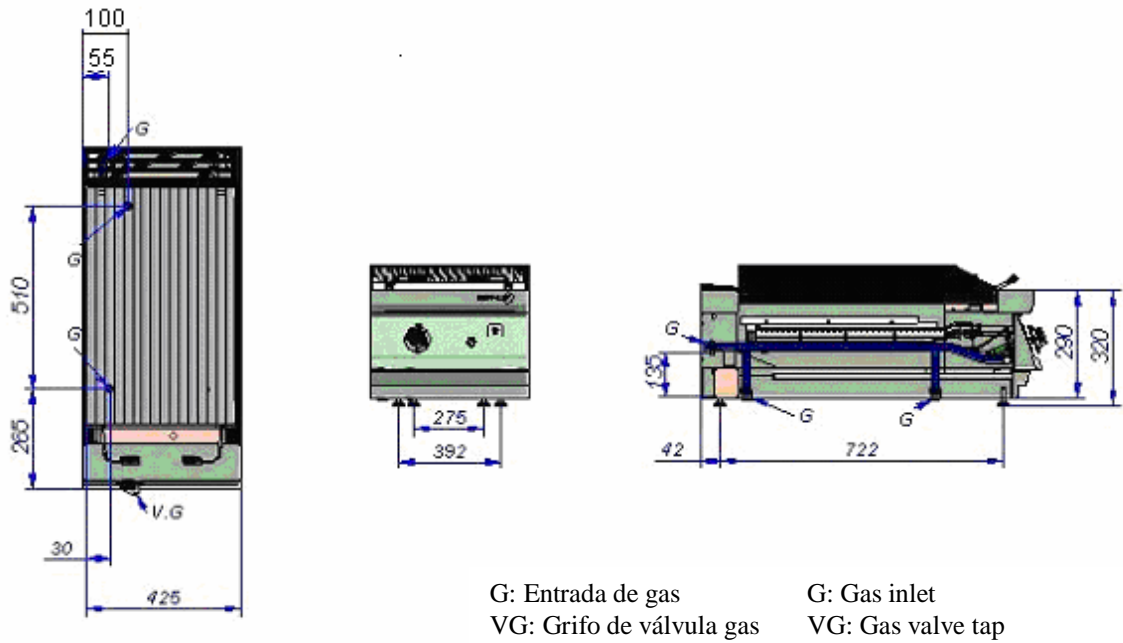
**Mod: BG7-05**

**Mod: BG7-10**



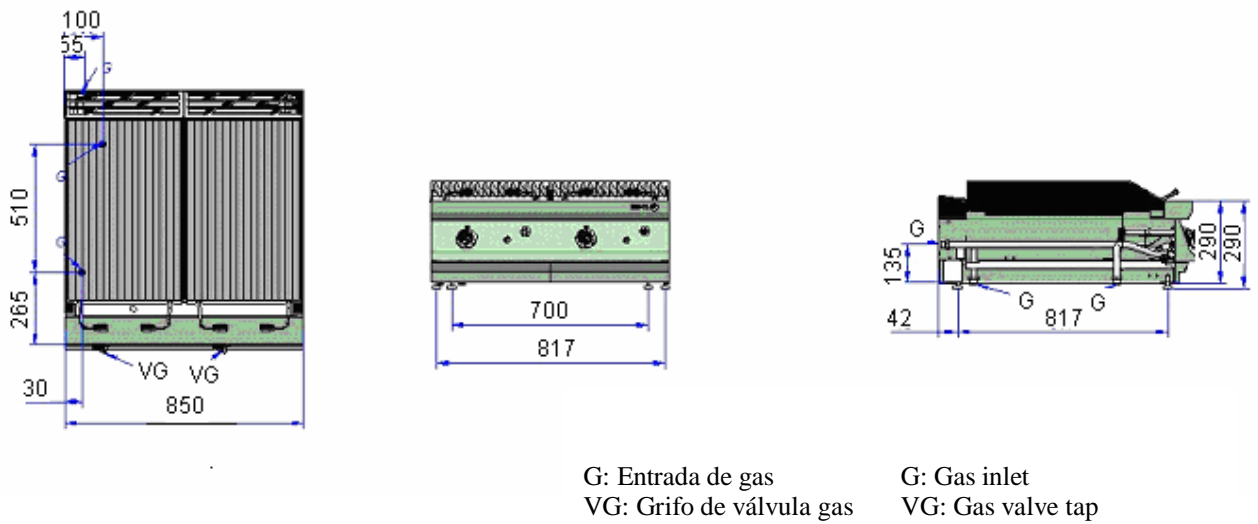
**H016518**

## **BG9-05**



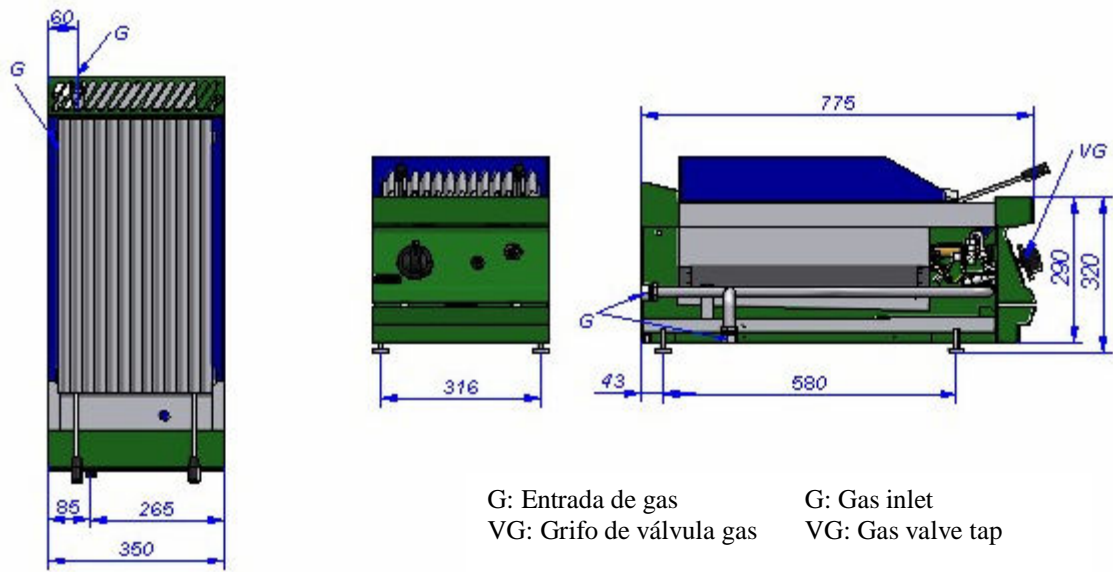
**Fig.1**

## **BG9-10**



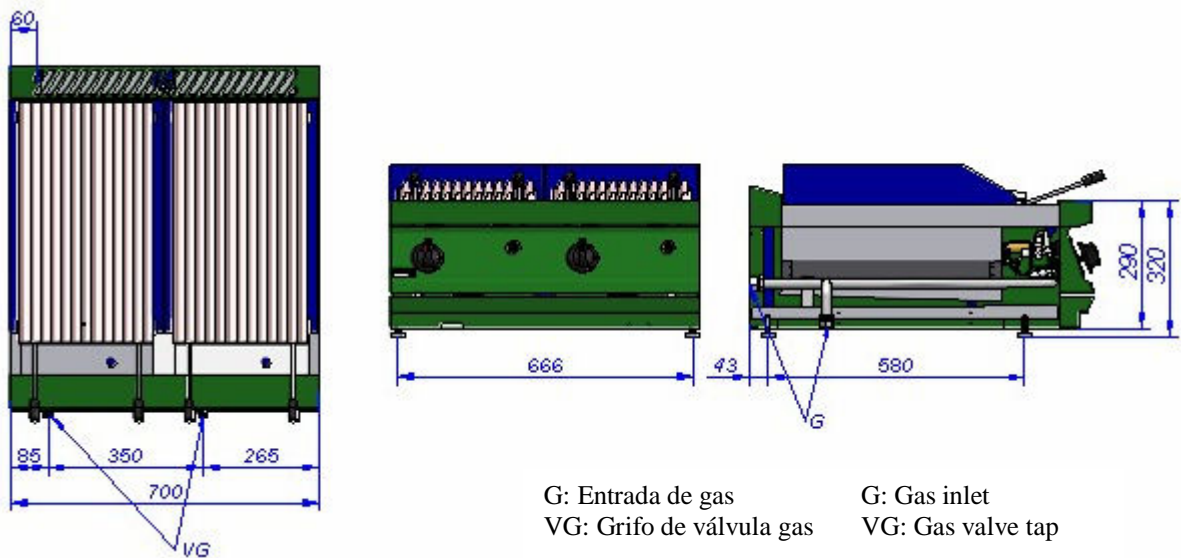
**Fig.2**

## **BG7-05**



**Fig.3**

## **BG7-10**



**Fig.4**

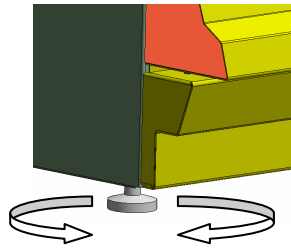


Fig.5



Fig.6

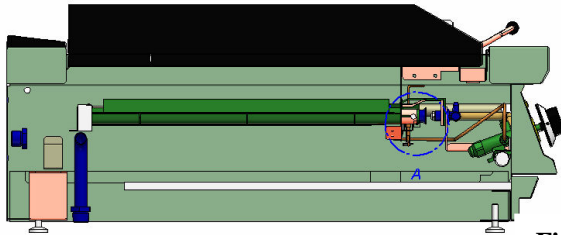


Fig.7

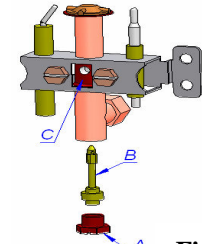
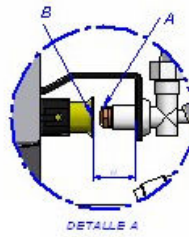


Fig.8

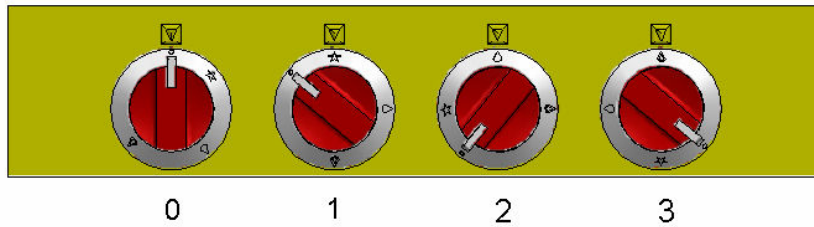


Fig.9

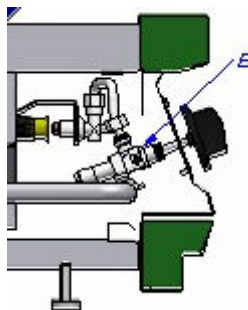


Fig.10

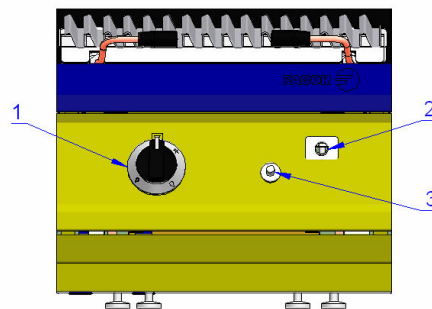


Fig.11

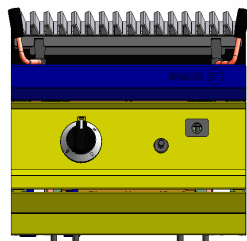
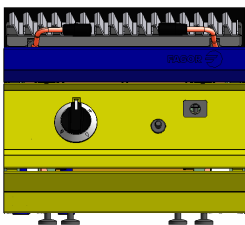


Fig.12

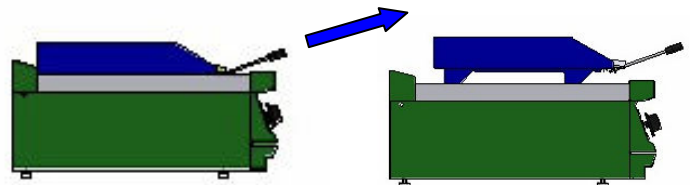


Fig.13

## Dear customer

We would like to thank you for the confidence you have shown in our product on purchasing a professional appliance. We are totally convinced that in time you will be completely satisfied with your purchase.

Take a few minutes of your time and get to know the appliance with this instructions manual and "down to work": the easy to understand graphical information replaces pages full of writing.

Nevertheless, we recommend you thoroughly read this manual compiled by FAGOR's kitchen supervisors, in order to benefit to the maximum from the multiple possibilities and advantages this appliance offers you.

Keep this manual near to the appliance and at all times in an accessible place.

Lastly, we wish you success and hope that you will be fully satisfied with your new barbecue.

**FAGOR**

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**Technical specifications (table n°1)**

<b>MODEL</b>			<b>BG9-05</b>	<b>BG9-10</b>	<b>BG7-05</b>	<b>BG7-10</b>
<b>EXTERNAL DIMENSIONS</b>	<b>(mm)</b>	Width	425	850	350	700
		Depth	850	900	775	775
		Height	290	290	290	290
Net weight (Kg.)			45	70	30	58
Number of burners			1	2	1	2
<b>NOMINAL CONSUMPTION</b>	<b>m<sup>3</sup>/h</b>	G-110	2,32	4,65	1,83	3,67
		G-120	2,18	4,36	1,63	3,26
		G-130	1,45	2,89	1,08	2,16
		G-150	1,70	3,39	1,42	2,84
		G-20	1,16	2,33	0,86	1,72
		G-25	1,35	2,70	1	2
		G-25.1	1,23	2,46	1	2
		GZ-35	1,62	3,23	1,2	2,38
	<b>Kg/h</b>	G-30	0,92	1,83	0,68	1,35
		G-31	0,90	1,80	0,67	1,33
<b>TOTAL POWER (Lower calorific value) Kw</b>	G-110		9	18	7,1	14,2
	G-120/G-130		9,5	19	7,1	14,2
	G-150		8,5	17	7,1	14,2
	G20 / GZ35		11	22	8,1	16,2
	G25		11	22	7,3	14,6
	G25.1		10	20	7,3	14,6
	G30 / G31		11	22	8,1	16,2
<b>TOTAL POWER (MJ/h) rating FOR AUSTRALIA</b>	Natural Gas		38	76	26	52
	Propane LPG		38	76	26	52

**Air consumption (Table n°2)**

<b>Mod.</b>	<b>Air consumption necessary for Nm<sup>3</sup>/h combustion</b>
BG9-05	11
BG9-10	22
BG7-05	8
BG7-10	16

**Operating categories, gases and pressures (Table n°3)**

**G-900 / G-700**

<b>Country of destination</b>	<b>Categories</b>	<b>Pressure (mbar)</b>
AT	II2H3B/P	20 ;50
BE	II2E+3+	20/25 ; 28-30/37
DE-LU	II2E3B/P	20 ; 50
DK-SE	III1a2H3B/P	8 ;20 ;30
ES	III1ace2H3+	8 ;20 ;28-30/37
FR	III1c2E+3+	8 ;20/25 ;28-30/37
FI-NO-LT-LV-EE-BG-RO-HR-TR	II2H3B/P	20 ;30
GB -PT-IE-CH-GR-SK-SI-CZ	II2H3+	20 ; 28-30/37
HU	II2HS3B/P	25 ; 30
IT	III1a2H3+	8 ;20 ;28-30/37
MT-CY-IS	I3B/P	30
NL	II2L3B/P	25 ; 30
PL	II2ELs3B/P	20 ;13 ;28-30

AUSTRALIA	Natural Gas	1.0 kPa
	Propane LPG	2.65 kPa

## Injector diameter and adjustment (Table n°4)

### G-700

FAMILY/GAS		Lower Calorific Power		BURNER 700		PILOT	VALVE BYPASS
				Ø Injector (mm.)	H(mm)	Ø Injector (mm.)	Ø (mm.)
1	G-110	Kcal/m <sup>3</sup>	3.515	4,3	15	Regulated 3/4 turn	Regulated 3 turn
	G-120		3.746				
	G-130		5.960				
	G-150		4.532				
2	G-20	Kcal/m <sup>3</sup>	8.573	2,1	20	0.40	Regulated 1/2 turn
	G-25		7.372				
	G-25.1		7.000				
	GZ-35		5.851	3,0	Regulated 1/4 turn	Regulated 1 turn	
3	G-30	Kcal/Kg	10.901	1,4	25	0.25	1,1
			50 mbar	10.901	1,25	23	
	G-31		11.066	1,4	25	0.25	
			50 mbar	11.066	1,25	23	

### G-900

FAMILY/GAS		Lower Calorific Power		BURNER 900		PILOT	VALVE BYPASS
				Ø Injector (mm.)	H(mm)	Ø Injector (mm.)	Ø (mm.)
1	G-110	Kcal/m <sup>3</sup>	3.515	5,35	6	Regulated 3/4 turn	Cap type* and 5 turns opened
	G-120		3.746				
	G-130		5.960				
	G-150		4.532		6		
2	G-20	Kcal/m <sup>3</sup>	8.573	2.5	15	0.40	Regulated 1/2 turn
	G-25		7.372				
	G-25.1		7.000				
	GZ-35		5.851	3.5	Regulated 1/4 turn	Regulated 1 1/2 turn	
3	G-30	Kcal/Kg	10.901	1.65	25	0.25	1.3
			50 mbar	10.901	1.4	20	0.20
	G-31		11.066	1.65	25	0.25	1.3
			50 mbar	11.066	1.4	20	0.20

\* Cap type bypass: Standard bypass without interior part to let all gas flow pass.

### G-700 FOR AUSTRALIA Model Nos BG7-05 and BG7-10

GAS		BURNER 700		PILOT
		Ø Injector (mm)		Ø Injector (mm.)
Natural Gas	1.0 kPa	2,25		0.40
Propane LPG	2.65 kPa	1,35		0.25

### G-900 FOR AUSTRALIA Model Nos BG9-05(I) and BG9-10(I)

GAS		BURNER 900		PILOT
		Ø Injector (mm)		Ø Injector (mm.)
Natural Gas	1.0 kPa	2,60		0.40
Propane LPG	2.65 kPa	1.65		0.25

# **1.-INSTALLATION**

## **Positioning and levelling**

The positioning and electrical and gas installation should always be carried out by an AUTHORISED TECHNICIAN, observing the standards of each country (For Australia AS 5601, local authority and any other relevant statutory regulations).

- It is advisable to install an extraction hood for the optimum operation of the appliance. All appliance transit protection must be removed.
- ★ Place the appliance in a well-ventilated place, clearance from combustible material is 100mm from the side / rear and 1000mm from overhead.
- ★ Level and adjust the height of the appliance. (Fig. 5)
- ★ Possibility of installation on a low unit. (Fig. 6)
- ★ One bag of volcanic rocks is supplied for each grill section; carefully and evenly place on the rock tray below the cooking grill.

## **Gas connection**

An Authorised Technician, observing the regulations in each country, must always carry out the appliance's gas connection.

The general installation must have be fitted with the supplied pressure regulator and shut-off valve on each individual appliance. Flexible hose (if used) must be certified to AS/NZS1869 class B or D.

The installer must test the operation of the appliance after installation, for example: \*Gas leakage check, \*Setting the test point (located on the injector housing behind the front control panel with all burners operating), \*Setting the turn down rate, \*Ensuring the aeration is set correctly for the gas type, \*Ensuring the cooking grill is positioned correctly and \*Setting the pilot rate to ensure complete main burner ignition.

Refer to pages 1, 2 and 3 for minor adjustment diagrams, contact Fagor Australasia for fault finding, or if this appliance cannot be adjusted to operate correctly.

## **Conversion to different gases**

If the appliance is prepared for a different type of gas to the one available in the installation, you should proceed as follows: Cut off the gas to the appliance if connected. (All conversions of the appliance's gas circuit must always be carried out by a QUALIFIED/AUTHORISED TECHNICIAN).

### **Burner conversion**

#### Injector replacement.

Dismantle the burners' "A" injectors (Fig. 7) and replace them with suitable ones depending on the gas to be used (Table 4)

#### Burner air adjustment.

Position the air regulator "B" (Fig. 7) to measurement "H" (Table 4) depending on the gas to be used.

### **Pilot conversion**

#### Injector replacement

To convert to a different type of gas, please proceed as follows (Fig. 8):

Take off the lid "A" underneath which is the injector "B" to be removed and replace it with the injector corresponding to the type of gas to be used (tighten it completely).

Turn the air regulator "C" until the flame steadies.

Put the lid "A" on again".

### **Minimum tap flow adjustment**

IMPORTANT: Before the adjustment, the burner should be fully operational for at least 15 minutes. For NATURAL GAS and TOWN GAS, turn the adjusting screw F (Fig. 106) anti-clockwise until the flame is steady in the minimum position (it should be fully tightened for L.P.G).

**IMPORTANT:** After adapting the equipment to another type of gas or to another pressure, other than that for which it had been previously set, the old instructions should be replaced with the instructions for the new settings, to enable unambiguous identification of the state of the equipment after modification.

## **2.-USE**

### **Turning the appliance on**

Warning: Do not store flammable materials in or near the appliance. Do not spray aerosols in the vicinity of this appliance while it is in operation. Contact Fagor Australasia if the appliance produces unusual odour, yellow tipping flame or is not performing as per the original installation.

- Open the gas mains stopcock.
- Press and turn the control (1) (Fig. 11) anti-clockwise to position 1 (PILOT LIGHT) (Fig. 9).
- Keeping the control pressed, press the piezoelectric (3) (Fig. 11) until the pilot light comes on. Keep control 20" pressed until the flame of the pilot light becomes steady. All the appliances have a hole for manual ignition, (2) (Fig. 11)
- Keep the control pressed and turn it to the required position, MAX. POWER (2) (Fig. 9) and MIN. POWER (3) (Fig. 9).
- To turn the burner and pilot light off, press and turn clockwise to position (0) OFF (Fig 9).

## **3.-MAINTENANCE**

### **Service**

Annual service to this appliance by an authorized person is recommended. For service and parts, minor adjustments, fault finding, or if this appliance cannot be adjusted to operate correctly, contact: Fagor Australasia Pty Ltd. 7 Boola Place, Dee Why NSW 2099. Tel 02 9984 7533 Fax 02 9984 7544 Email info@fagor.com.au.

Do not modify this appliance; servicing must only be carried out by an authorized person.

### **Daily cleaning**

In order for the appliance to work as new, it is advisable to follow the following instructions:

- ★ Do not use gritty and abrasive detergents for cleaning.
- ★ Do not use a water hose to clean the appliance.
- ★ It is advisable to use a stainless steel brush for cleaning cooking grill A .

### **List of spare parts**

- 1. Gas valve "V"
- 2. Pilot light "P"
- 3. Thermocouple "T"

### **IMPORTANT NOTE:**

It is vital for the flue pipe not to get blocked, not even partially, for proper burner operation.

The replacement of any functional component that can affect the safety of the appliance must be carried out by an AUTHORISED TECHNICIAN.

As a rule, whenever an operating component is replaced, you must check that the mains tap is shut and that is no fire in the vicinity of the appliance.

#### **4.-ENVIRONMENTAL PROTECTION RECOMMENDATION**



On ending its useful life, this product must not be thrown away in a standard rubbish bin, but must be left in a electrical waste and electronic equipment collection point for recycling.

This is confirmed by the symbol on the product, user manual or packaging.

Depending on the symbol, the materials can be recycled. By recycling and other ways of processing electrical waste and electronic equipment, you can significantly contribute to protecting the environment.

Contact your local authorities for more information of the nearest collection point.

To conserve the environment at the end of the useful life of your product, leave it in the appropriate places in accordance with the current legislation.

**This appliance is only for professional usage and must be used by qualified personnel.**