

04/2013

Mod: GS6/2FT-N

Production code: SP-30 GL



Diamond
catering equipment

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DECLARATION OF A STANDARDS CONFORMITY

The producer confirms that the devices agree with CEE 90/396 standards, rule nr. 22/1997 sb. and with relevant government orders. Installation must be done with respect to valid standards. Attention, the producer refuses any responsibility in case of direct or indirect damages which are caused due to wrong instalation, incorrect intervention or modification, insufficient maintenance, incorrect use and also possibly caused by other reasons presented by items in sale conditions. This appliance is set only for skilled use and must be operated by qualified persons only. Parts set and secured by the producer or accredited person must not be rebuilt by user.

MODEL	NOZZLE	BURNER	12,8 kWh/kg G 30/G31 PROPAN/B UTAN 28-30 mbar	12,8 kWh/kg G 31 PROPAN 37 mbar	12,8 kWh/kg G 30/G31 PROPAN/B UTAN 50 mbar	9,45 kWh/m3 G 20 NATURAL GAS 20 mbar	8,13 kWh/m3 G 25 NAURAL GAS 20 mbar	FEEDING TUBE GAS
SP - 30 GL 6,6 kW	Nozzle of burner 1/1000 mm	Burner 3 kW	85	85	75	130	140	G 1/2"
	Nozzle of burner 1/1000 mm	Burner 3,6 kW	96	96	80	145	155	G 1/2"
	Consumption	Burner 3 kW Burner 3,6 kW	0,218Kg/h 0,262Kg/h	0,218Kg/h 0,262Kg/h	0,218Kg/h 0,262Kg/h	0,286 m3/h 0,343 m3/h	0,286 m3/h 0,343 m3/h	
SP - 60 GL 13,2 kW	Nozzle of burner 1/1000 mm	Burner 2 x 3 kW	85	85	75	130	140	G 1/2"
	Nozzle of burner 1/1000 mm	Burner 2 x 3,6 kW	96	96	80	145	155	G 1/2"
	Consumption	Burner 2 x 3 Burner 2 x 3,6	0,436Kg/h 0,524Kg/h	0,436Kg/h 0,524Kg/h	0,436Kg/h 0,524Kg/h	0,572 m3/h 0,686 m3/h	0,572 m3/h 0,686 m3/h	
SP - 90 GL 19,8 kW	Nozzle of burner 1/1000 mm	Burner 3 x 3kW	85	85	75	130	140	G 1/2"
	Nozzle of burner 1/1000 mm	Burner 3 x 3,6 kW	96	96	80	145	155	G 1/2"
	Consumption	Burner 3 x 3 Burner 3 x 3,6	0,654Kg/h 0,786Kg/h	0,654Kg/h 0,786Kg/h	0,654Kg/h 0,786Kg/h	0,858 m3/h 1,029 m3/h	0,858 m3/h 1,029 m3/h	
SP - 90 GL/5 16,8 kW	Nozzle of burner 1/1000 mm	Burner 2 x 3kW	85	85	75	130	140	G 1/2"
	Nozzle of burner 1/1000 mm	Burner 3 x 3,6 kW	96	96	80	145	155	G 1/2"
	Consumption	Burner 2 x 3 Burner 3 x 3,6	0,436Kg/h 0,786Kg/h	0,436Kg/h 0,786Kg/h	0,436Kg/h 0,786Kg/h	0,572 m3/h 1,029 m3/h	0,572 m3/h 1,029 m3/h	

DEVICE INSTALATION

Instalation, setting, rebuilding for another gas type, putting into operation must be done by qualified person who is competent for this and according to the valid standards. The device can be instalated in good ventilated room. When it is possible place the device under the fumehood to suck off the products of combustion. Air needy to the burning is 2m³/h/kW of the performance of the instaled device. The device can be instalated separately or in a set with

devices of our production. Min. distance 10 cm from other subjects must be kept. It is also necessary to prevent our product from contact with combustible materials. In this case you must make corresponding changes to secure heat isolation of combustible parts (for example: place between the device and combustible material asbestos plate).

SAFETY MEASURES FROM THE STANDPOINT OF THE FIRE PROTECTION ACCORDING TO ČSN 061008 IT. 12-2:

- only adults can operate the device
- device must be safely used in common surroundings according to ČSN 332000-3. You must switch the gas device off under the circumstances leading to the danger of the temporary rise of the combustion gas or steam or during works when there is a big possibility of rise of the temporary fire danger or explosion (for example: to stick linoleum, PVC etc.).
- before you start to instal the device you must get the licence for connection to the gas feeder from the gasworks
- device must be placed so as to stand or hang on the noncombustible surface which is on each side 10 cm larger than the device. No subjects from combustible materials can be placed directly on the device or in distance which is shorter than safety distance (the shortest distance is 50 cm in the direction of the heat emission and 10 cm in other directions). - safety distances from various materials of different degree of combustion and information about the degree of comb. of common building materials - see chart:

Chart

combustion degree of building materials classified according to the combustion degree of materials and products (ČSN 730823)

A noncombustible	granit, sandstone, concretes, bricks, ceramic wallfacing tiles, plaster
B uneasily combustible	akumine, heraklite, lihnos, itavere
C1 hardly combustible	leafy wood, plywood, sirkoklit, rare paper formica
C2 middle combustible	fibreboards, solodure, cork boards, rubber, floor-coverings
C3 easily combustible	wood-fibreboards, polystyrene, polyurethane, PVC

Devices must be instalated in a safe way and must be equipped by the regulation feet for compensation of the high and imbalances. When instaling you must respect corresponding project, safety and hygienic orders according to:

- ČSN 061008 fire protection of local devices and sources of heat
- ČSN 332000-3 surroundings for electric devices
- ČSN EN 1775 Gas supplying - Gas fittings in the buildings - the highest operational pressure < 5 bar - operation demands
- § 10 law nr. 185/2001 Sb. about waste

Pipe for gas connection

Gas must be connected by the pipe from zinc steel, copper or flexible steel hose and that must be in conformity with valid standards. Every device must have closable feeding tap. It enables you to stop the gas feeder easily. Having installed the device you must check all gas leaks. Never check the leaks by open fire. You must use materials that do not cause corrosion. Use for example soap water. The devices were properly checked at the producer. The data about gas type, pressure and the type of the device are indicated on the label with characteristics.

Check the gas type the device is adjusted for

Check whether the device is set for the gas type you use. The gas type is indicated on the label of each device.

Process of rebuilding the device for another gas type

The device is set and checked for liquefied gas (see the label). Rebuilding for another gas type must be done by qualified person. Nozzles are included in the packet with instructions for use.

Exchange of the main burner's nozzle: picture D

Remove upper parts of the burner (A), screw up the nozzle (D) and screw in the new one for required gas type - see technical chart. You need not to regulate air feeder.

Important:

After having rebuilt the gas type, change the data on the label.

How to check the operation of the device

- check the gas leaks
- check the ignition and flame of the main burner
- check the ignition and flame of the main burner for min. performance (sporo)
- check whether the flame of the burner licks the thermoelement and whether it is blue

- we recommend to the user when using the device to proceed according to the instructions for use

Regulation of the flame by the lower performance (sporo):

Adjust the low performance (sporo) and then regulate the flame with screw which is situated in the body of the tap next to the tap shaft.

Process of regulation:

- remove the regulation tap knob (pull to yourself)
- there is slot for regulation next to the tap shaft
- regulate the flame with the small flat screwer

Instruction for use

Ignition of the burner and regulation of the performance : pictures A,B

Turn the regulation knob of the competent burner (2) into position "ignition of the main burner" and then press it down and hold it. Press down the piezzo knob of the ignitor several times (1) until the main burner burns. The flame is visible through the slot in the front panel. After ignition of the burner hold the knob (2) pressed several seconds till the thermofuse gets hot. Then release the button. If the flame goes out repeat the whole process once more.

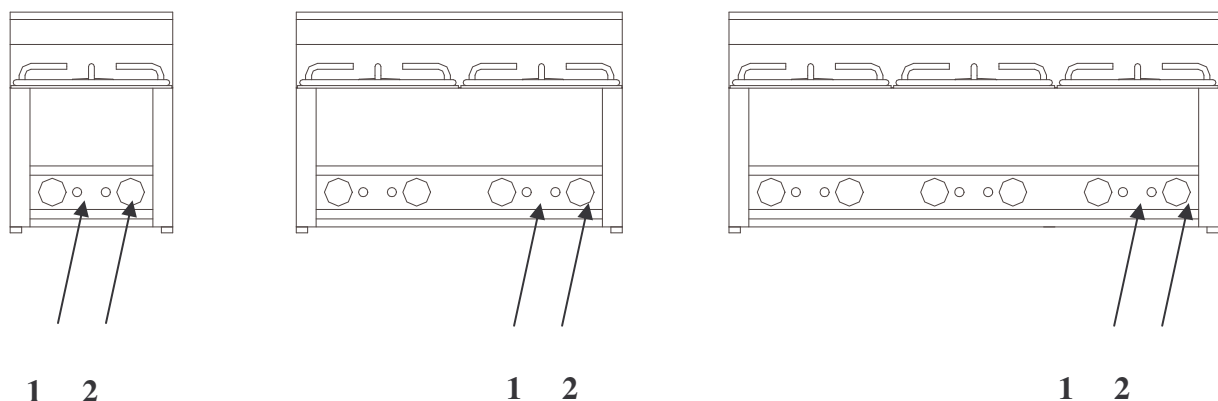
- lower performance sporo: picture A,B

By turning the knob (2) into position "sporo" you set the burning of the burner for sporo (lower performance)

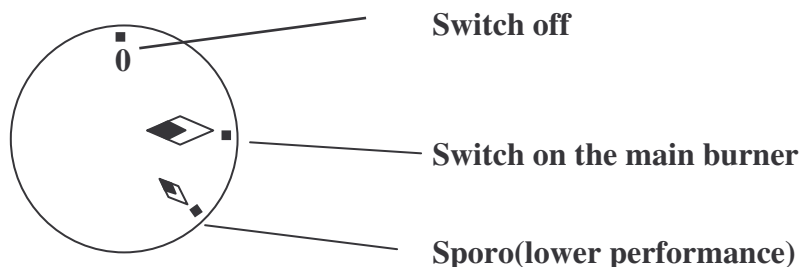
- how to switch the burner off: picture A,B

Turn the knob (2) into position "0".

Picture A:



Picture B:



Instructions for sucking off the gas products of combustion:

Type A devices (see the label with characteristics). Appliance of finish A, that is the appliance which is not made for being connected with the chimney or other device for sucking off the products of combustion out of the space where the appliance is situated. These appliances must be situated in the room with sufficient ventilation according to the ČSN 12 7010:1986 and ČSN 1207040:1986. It is necessary to prevent the accumulation of the harmful matters in big concentration (secure the requestment of hygienic standard for working surrounding sv. 39/78 guideline 46).

Comments and recommendations

Use the device only under supervision.

CLEANING AND MAINTENANCE

Clean the device daily. Remove stainless grid, you can wash the grid in the dishwasher. Stainless parts wash with moist cleaning cloth and detergent without groove parts then splash it with clean water and dry it by the cloth.

Advices for cleaning specific parts.

Burners: Remove upper part of the burner and flame divider, put it in warm water to soak out and wash it carefully, take care, not to get water or dirt inside, because the nozzle could block.

MAINTENANCE

We recommend you to have the device checked once a year by professional service. Only qualified or competent persons can do interventions in the product.

It may be necessary to exchange some parts during the useful life of the device:

piezzo electrode, sensor of the thermofuse

Exchange of the piezzo electrode or thermofuse sensor: picture D

Screw up and remove the bottom cover (A), detach and demount the piezzo electrode (B) or the thermofuse sensor (C). The fitting up of new part must be done in the contrary.

WHAT TO DO IN CASE OF BREAK-DOWN

Switch off the gas feeder and call seller's professional service.

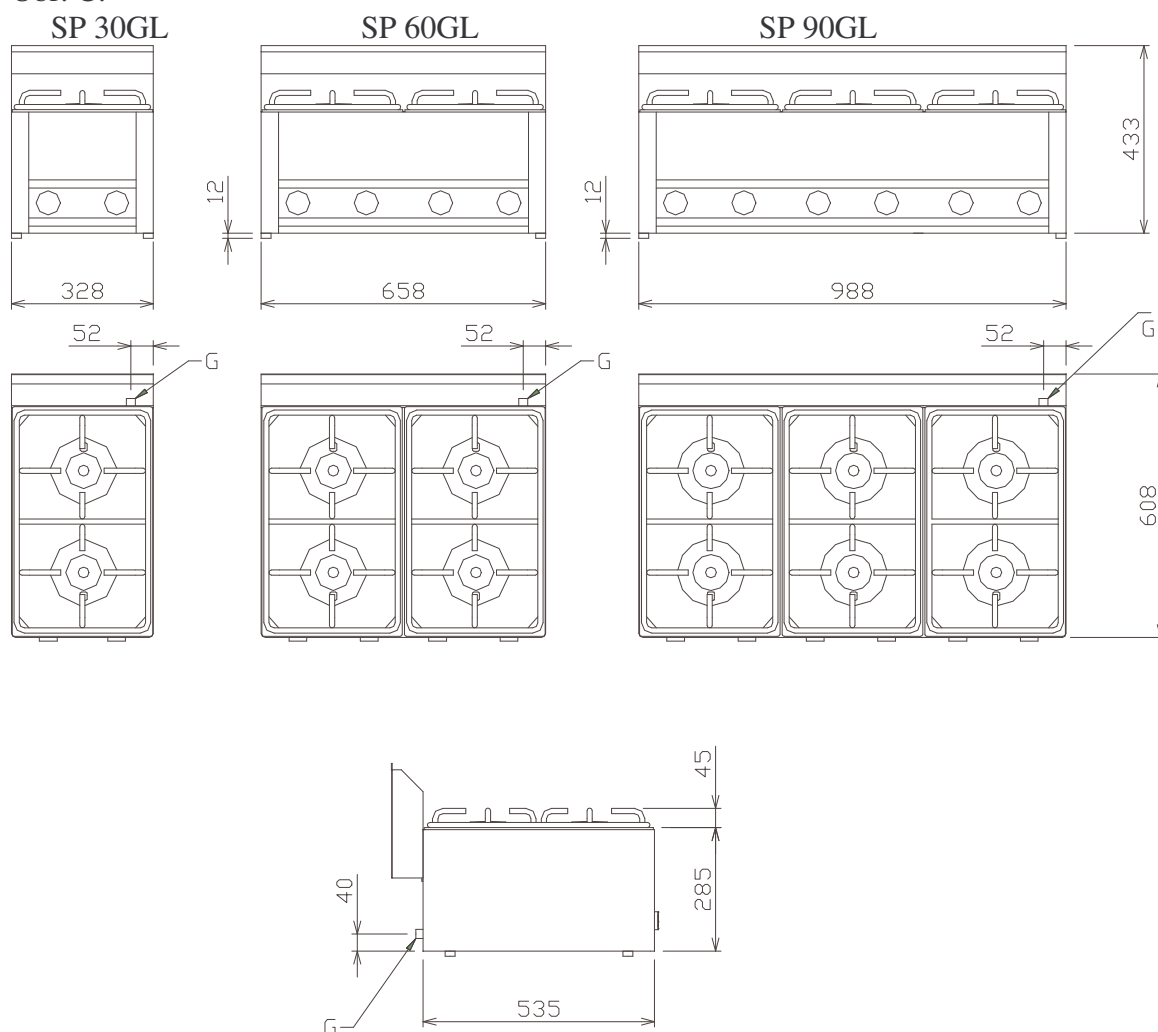
The way of usage and liquidation of the litter

Wrapping - sell it to the salvage. Wrapping foil - give into the salvage containers for plastic. Liquidation of the device after useful life: **"Sell the device and it's parts to the salvage."**

INDICATION

Guarentee does not cover all consumption parts succumable to common wear (rubber seals, bulbs, glas and plastic parts etc.). The guarantee does not refer to the devices which were not instaled in correspondance with instructions - by qualified worker, in confirmity with standards and when somebody handled incompetently the device (interventions into inner equipment) or the device was operated by nonqualified staff or at variance with instructions for use. Guarantee does not also cover the damages caused due to influence of nature or other outer intervention.

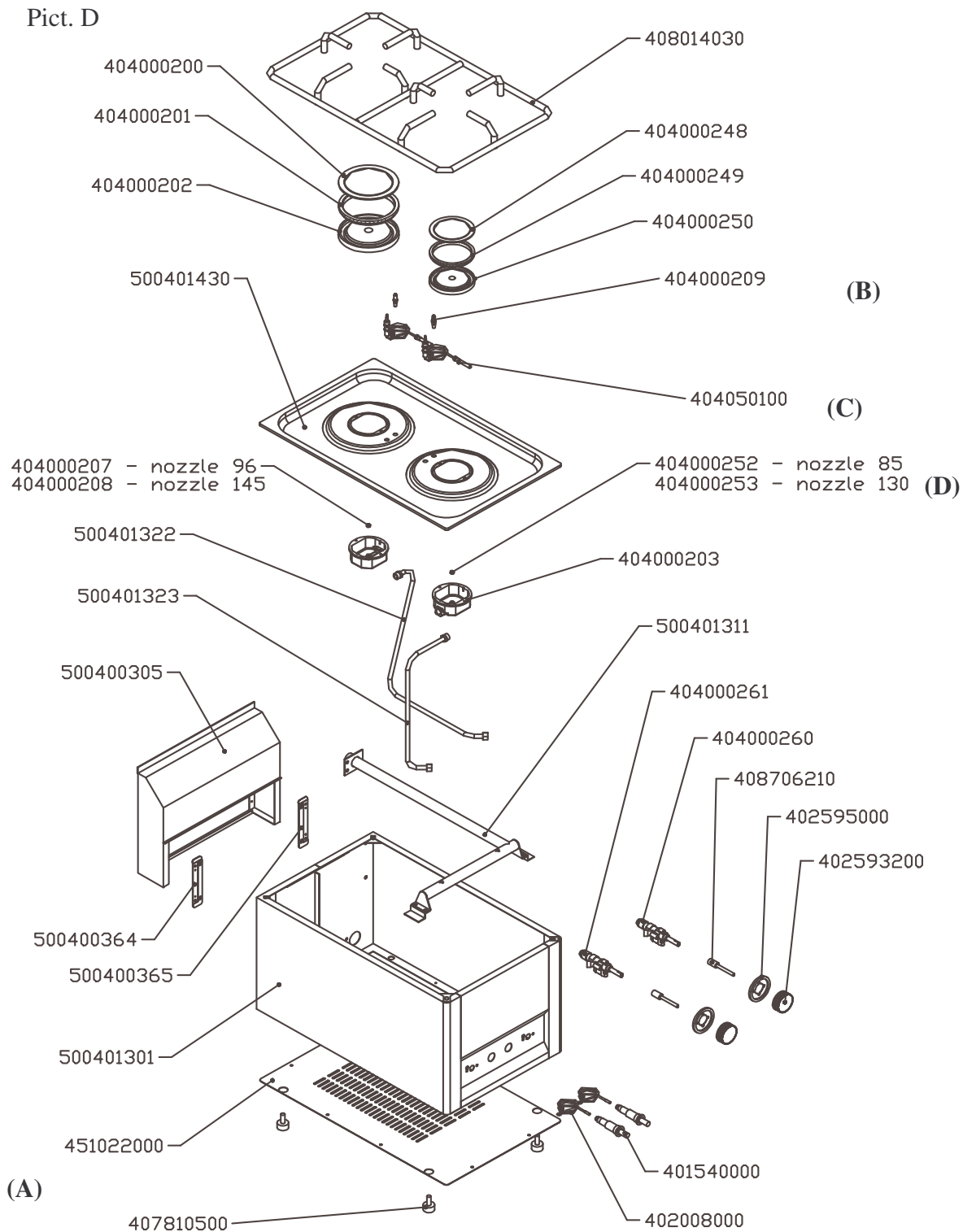
Obr. C:



G- SUPPLY OF GAS G 1/2"

SP-30GL

Pict. D



SP-60GL

