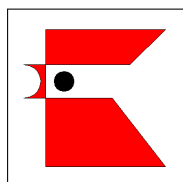


User Manual



CE

Charcoal-Roasting-Grill
Gas heated



ubert[®]

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2 Important References

2.1 Fundamental Safety Notes

2.1.1 Consider notes in the operating manual

- Precondition for the safe and trouble free use of this unit is the knowledge of the fundamental safety notes and safety regulations.
- The operating instruction contains the most important references to operate the unit safely.
- This operating instruction, particularly the safety references are to be considered by all persons, who work on the unit.
- Furthermore the rules and regulations to avoid accidents are to be considered.

2.1.2 Obligation of the operator

The Operator is obliged to only let persons work with the unit who:

- are familiar with the fundamental regulations of work safety and accident avoiding and who have been instructed how to operate the unit.
- read and understood the chapter about safety and warning notes and have confirmed this with their signature.

The safe conscious operation of the personnel has to be examined regular.

2.1.3 Obligation of the personnel

All individuals who are authorized to work with the unit are obliged to:

- pay attention to the fundamental regulations of work safety and accident avoiding,
- read the chapter on work safety and warning notes in this manual and to confirm through their signature that they have understood these, before actually operating the unit.

2.1.4 Possible risks

Charcoal Roasting Grills are built state of the art and in acknowledgement of all safety related rules. Nevertheless is it possible that danger for body and lifes of the user and/or third and/or impairments at the unit or at other real values merge. The unit is to be used only :

- for the due use.
- in safety related flawless condition.

Disturbances which can hurt the safety are to be eliminated immediately.

2.1.5 Due use

The Charcoal Roasting Grills are built exclusively for the grilling of food only. Any other use of the unit is only allowed after consulting UBERT GASTROTECHNIK GMBH. Damages which result out of wrong use UBERT GASTROTECHNIK GMBH cannot be held responsible. Part of the due use is also:

- the consideration of all references of the operating manual and
- the observance of necessary maintenance and service.

2.2 Warranty and Liabilities

Fundamentally our "General terms of sale and delivery" count. These are known to the operator at the latest since signing of the contract. Claims to warranty and liability at persons- and property damages are impossible, if they are to be led back to one or several of the following causes:

- Non due use of the unit.
- Improper assembling, starting up, operating and servicing of the unit.
- Operating the unit with defective safety devices or safety devices which have not been installed properly and are in no working condition.
- Disrobement of the references in the operating manual concerning transportation storage, installation, start-up, operation, maintenance and assembling of the unit.
- Unauthorized mechanical or electrical changes of the unit.
- Insufficient maintenance of wear and tear parts.
- Unauthorized repair.
- Force of nature and act of god.

2.3 Symbols and Notes

In the operating manual the following symbols and signs are used:



This symbol means a possibly or directly threatening danger for the life and the health of persons and/or a possibly dangerous situation.
Ignoring of these references may result in consequences for your health and/or can lead to property damages!



This symbol points to important references for the proper use of the unit.
Not paying attention to these references can lead to disturbances at the unit or in the environment!



This symbol points to operation tips and especially useful information.
Help to use all functions at your unit optimally

2.4 Copyright

The copyright on this operating manual remains at the company UBERT GASTROTECHNIK GMBH. This operating manual is intended only for the operator and his personal. It contains instructions and references which neither completely nor partially:

- be duplicated
- be circulated or
- be otherwise made available to third parties.

Offences may violate applicable laws.

2.5 Special safety references



2.5.1 Safety devices

- Before operating the unit all protective devices as well as all removable parts must be installed correctly and be fully workable.
- Protective devices may only be removed:
 - after stand still and
 - prevention of unintentional restart.
 - If partial components are delivered, an authorized staff member or service technician has to execute assembly according to installation guidelines.

2.5.2 Informal safety steps

- The operating manual is to be kept constantly accessible in the operating area.
- In addition to the operating manual all generally acknowledged and all local regulations for accident avoiding and environmental protection have to be applied with.
- All safety- danger labels at the unit are to be kept in readable condition.

2.5.3 Education of the personal

- Only trained and instructed personal may work at the unit.
- The responsibilities of the personal are to be determined clearly for installing, start-up, operation, assembling, and servicing of the unit.
- During instruction the personal may only work at the unit under supervision of an experienced person.

2.5.4 Unit-control

- Only instructed personal is allowed to operate the controls.

2.5.5 Safety during regular operation

- The unit is only to operate if all protective devices are fully workable.
- At least once per shift the unit is to be examined with regard to visible damages and functional ability of the safety devices.

2.5.6 Special danger-spots

- Roast bars are hot during operation.
- Handles become hot during operation. Wear protective gloves to move it or wait until unit is cooled down!

2.5.7 Service and maintenance, troubleshooting

- Prescribed adjustment, service and inspection work is to be accomplished timely by the manager or if necessary by an authorized service technician.
- The operating personal is to be informed before the beginning of the maintenance and service work.
- Check all screw connections for tight fitting.
- After finishing maintenance check all safety devices for proper functionality.

2.5.8 Structural changes to the unit

- Do not perform any changes, extensions or conversions to the unit without the manufacturers' permission, especially welding work at supporting parts.
- For all conversions a written permission of the company UBERT GASTROTECHNIK GMBH is necessary.
- Change all parts of the unit that are in improper condition.
- Use only original spare parts.

2.5.9 Cleaning of the unit and disposal of the waste

Used substances and materials are to be handled and disposed appropriately, especially lubricants. Detergents have to follow the rules of food-hygiene.

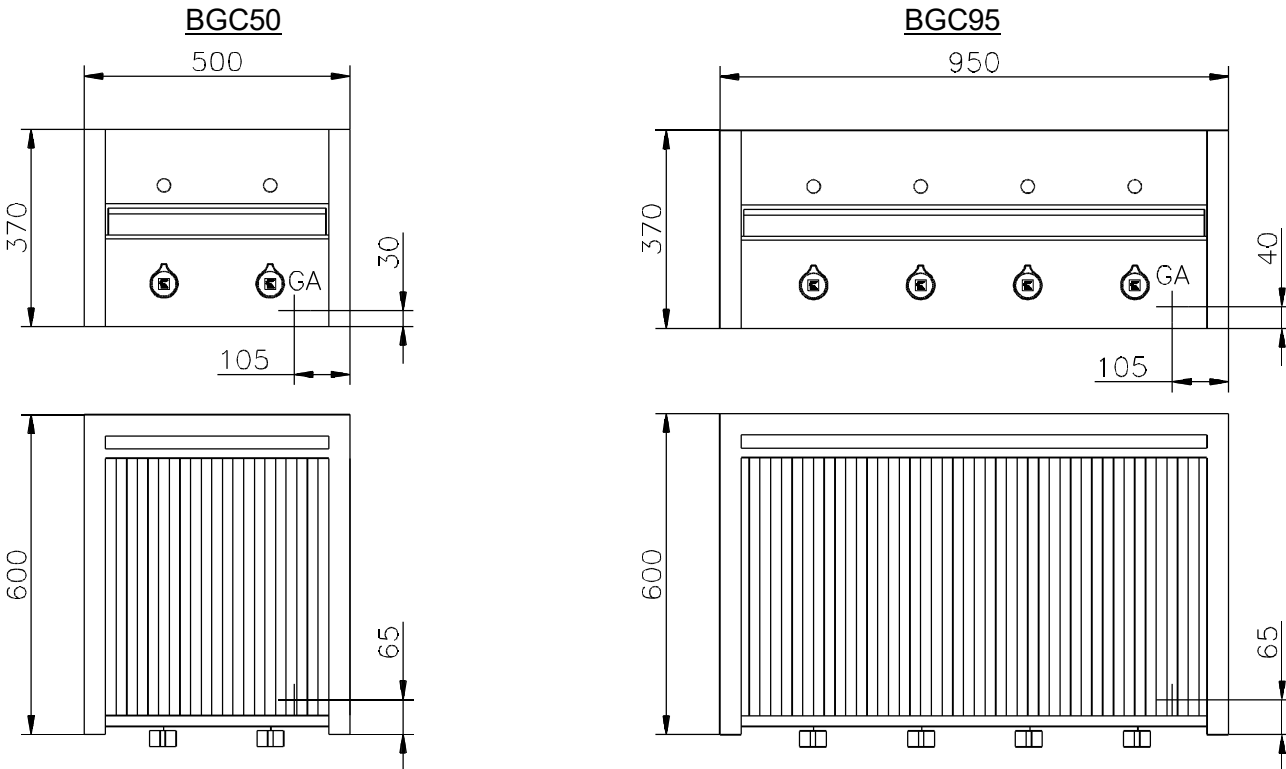
3 Product information

3.1 Special features and advantages

The case is completely made of stainless steel. Double-walled, isolated design. Full heating through 2 or 4 separated variable speed heating zones. Burner, stainless steel with each 3 burner pipes and thermoelectric safety pilot. Large dimensioned, insured Water-/Fat drawer. Removable stainless steel-grease drawer with stainless steel annealing grid for the absorption of the charcoal. The charcoal gives all steaks, the sausage and other grill products the special, inimitable taste of the charcoal. As standard equipped with grade support with individually, loose, issued fire bars. Depending on use and customers wish it is also available with Texas-casting-grill or V-grill.

3.2 Technical details

3.2.1 Dimensions (all in [mm])



3.2.2 Gas connection, nominal power etc.

Type	Gas connection [GA]	NWB
BGC50	Ø15	6 kW
BGC95	Ø15	12 kW

3.2.3 Weight

Type	Weight (in kg)
BGC50	42
BGC95	58

3.2.4 Noise emission

Type	Noise emission
All types	< 70 dB (A)

3.2.5 Nozzle table

Type	Nominal Power max. in kW	Nominal Power min. in kW	Gas type	Amount of nozzles	Size of the Nozzle in 1/100 mm external nozzle	Size of the Nozzle in 1/100 mm main nozzle	Size of the Nozzle in 1/100 mm low nozzle
BGC50	6		Liquid gas	2	220	57	27
BGC50	6		Natural gas H	2	220	120	70
BGC50	6		Natural gas L	2	220	120	70
BGC95	12		Liquid gas	4	220	57	27
BGC95	12		Natural gas H	4	220	120	70
BGC95	12		Natural gas L	4	220	120	70

3.2.6 Gas Category these units

Country	Abbr.	Category	Gas pressure
BRD	DE:	II2HL3	20, 50 mbar

3.2.7 Nameplate

The installation and user manual is for our Ubert charcoal roasting grills, of the under 3.2.6 listed Category for natural and liquid gas. The units correspond to the type A.

The nameplate is fixed on the front of the unit and has the following information.

- Serial Number, Type
- Order Number, Type according to DIN-EN 203 A B
- Suitable for natural gas H/L and liquid gas
- Category
- Attuned to natural gas H 20 mbar
- to natural gas L 20 mbar
- to liquid gas mbar
- Heat Load kW
- Set pressure, pressure stat mbar
- Consumption: Natural Gas H m³/h
- Natural Gas L m³/h
- Liquid gas kg/h
- Power: kW
- Mains Voltage V N Hz
- 0085

4 Installation and putting into operation

In general all equipment will be packed for safe transport after the final control in order to reach you properly. Nevertheless we ask you to have a look at the unit on arrival to detect any transport damages if there are any.



Note! Visible damages have to be reported immediately!

4.1 Unwrapping

- Open the carton and take out the wrapping material carefully.
- Take care that the delivery is complete (see attached freight papers).

4.2 Setting up

Place the unit in the desired location. Make sure, that is good visible for your customer to ensure good food presentation and successful sales.



Take care of the following points:

- The Charcoal Roasting Grills has to be placed on a horizontal level. Use a spirit level if necessary.
- Make sure that adjoining unit's resp. walls have a distance of 100mm to the equipment. If that is not possible you must take appropriate isolations.
- Ensure that counter units must stand on a fireproof base.
- There has to be enough free space to load, unload, clean and maintain the unit.
- The machine has to be placed so that the complete area around it can be cleaned easily.

4.2.1 Place of installation

Attention! The unit has to be placed on a level, solid and fireproof subsoil in a good ventilated room under a on the part of the building side extractor hood. The unit can be installed, depending on the type, detached, on a temperature-resistant wall or with other units in a range. When you install the unit detached, a consolation of the floor is necessary. A minimum distance of 100mm for the sidewalls and the back wall to possibly walls made of flammable material has to be observed. If these distances cannot be held, additional thermal insulation has to be provided. Before you connect the unit, you have to determine on the name plate, if the unit is approved for the locally available gas type. If the stated gas type do not match to the available gas type, a connection is inadmissible, if there is no conversation before.



4.3 Installation

Before you install the unit, please obtain an approval of your gas supply company. The gas connection is only allowed through an authorized professional under regard of the following rules. The units require a routine maintenance through an authorized professional, in particular concerning the burner-, rule- and safety device. Maintenance, Adaption of the gas type can only be made through an approved professional of a gas supply company.

4.3.1 Legal regulations, technical rules and directives

The following regulations must be observed when installing the devices:

- National regulations such as building regulations and firing regulations
- DVGW - Worksheet G 634 "Installation of large kitchen gas appliances"
- DVGW - Worksheet G 600 "Technical Rules for Gas Installations" (TRGI)
- TRF "Technical Rules for Liquid Gas"
- Guidelines and provisions of the gas
- Further existing trade control rules as well as accident prevention regulations of the professional associations are to be followed.

4.3.2 Gas connection

Please check, if the unit is appointed for the available gas type. Therefore you have to compare, if the statement on the name plate agrees to the available gas type. If this is not the case, you have to convert it to meet the local conditions. The gas connection depends on the unit (external treat on right in accordance with DIN-ISO 7/1 [DIN 2999 part 1]). The connection of the gas connection has to be made among the interposition of a connection fitting (with DVGW - TRGI or TRF and DVGW – worksheet G-634 in mind). It can only be made through a certified technician. After finishing the gas connection, all joining have to be checked (leakage test with suitable, non-corrosive leakage spay or equivalent)

4.4 Preparation of Using / Starting up

Before you can use the equipment you have to clean the unit and all removable parts (e. g. roast bars, , drawer) carefully with a grease solvent. Afterwards you have to dry all surfaces.

Note! Do not use flammable cleaners. Do not use high-pressure-, water pressure- or steam jet- cleaning machines. You will have further information about this in the section "cleaning and up keeping".



After cleaning the equipment properly the smell will be minimal when using it the first time.

4.4.1 Ready position

The equipment must be inspected or adjusted according to the instructions of the manufacturer and according to the relevant regulations of the contractor, switching company, maintenance company or GUV during the new installation and correspondingly for each maintenance work to the intended thermal load. The required values can be found in the nozzle table.

4.4.2 Control of the heat load

First check whether the device is configured for the existing gas type. For this purpose, it must be determined whether the data on the device label matches the type of gas available. When changing

or adapting to other types of gas, the marking of the nozzles must also be checked. The nominal heat load is obtained for the present gas appliances by using the correct nozzle for connection pressures of:

+ 20 mbar for natural gas H and natural gas L

+ 50 mbar for liquefied petroleum gas

By effecting the respective nozzle cross-section. Operation with the resulting heat load as a function of the available nozzle is only permissible in the following connection pressure ranges:

15 to 25 mbar with natural gas

42.5 to 57.5 mbar for liquefied gas

If the connection pressure is outside these pressure ranges, no commissioning may be carried out.

The connection pressure is measured by means of a U - tube manometer (minimum resolution 0.1 mbar); To do this, loosen the sealing screw in the connection pressure gauge of the gas main line and connect the hose of the manometer.

4.4.3 Checking the thermal load in the case of liquid gases

Check whether the identification of the nozzles used corresponds with the manufacturer's specifications. Ensure that the low pressure regulator provided by the customer does not exceed a maximum outlet pressure of 50 mbar as per section 4.4.2 (check of the type label or pressure measurement).

4.4.4 Checking the primary air adjustment

Fixed adjustment: maximum closed.

4.4.5 Function check

- Start the device according to the operating instructions.
- Check the unit for leaks (see DVGW - TRGI / TRF)
- Check the nozzles for correct settings.
- Check gas armature and burner for correct setting.

Structural changes affecting the combustion air supply must be subjected to a new functional check.

4.5 Conversation and Adjustment

Attention! The gas main valve must first be shut off whenever the device is changed.



All machines of our production are individually tested at the factory and, if required, adjusted to the required gas type. Unless otherwise stated, the equipment is switched to LPG.

If other gas types are to be used, it must be noted that the changeover must be carried out by an authorized installer or Ubert customer service. The corresponding nozzle sizes can be found in the nozzle table.

The following measures must be taken during the conversion:

- Primary air settings
- Change of the main and the low nozzle
- Functional test and marking of the new gas kind on the front screen of the device.

4.5.1 Change of the main nozzle

- Shut off the gas main valve
- Remove the handle.
- Remove the front panel after you have unplugged the tapping screw.
- Remove the burner as described in 6.3.2.
- Remove the main nozzle, while you unscrew it.
- The size of the nozzle for the confirming gas type, can be taken from the nozzle table.

4.5.2 Change the low nozzle

- Shut off the gas main valve
- Remove the handle.
- Remove the front panel after you have unplugged the tapping screw.
- Remove the low nozzle, while you unscrew it.
- The size of the nozzle for the confirming gas type, can be taken from the nozzle table.
- The confirming nozzle will be introduced and turned against the poster.

4.5.3 Settings

- The minimum setting must be set in such a way that a safe burning behavior is always ensured.
- The primary air is adjusted according to section 4.4.4.

5 Operation

Before each commissioning, fill the water / grease drawer of the unit with water (level approx. 10mm). The subsequent cleaning is thereby facilitated.



Make sure that the incandescent grate is evenly filled with a layer of annealing stones. Depending on the degree of soiling, the glow sticks should be cleaned with a degreasing solution and then dried again before reinserting them

5.1 Controller



gas valve :

With the all-gas valve, the flame of the burner can be turned to the large or small position during operation.

Water-/Fat drawer

for taking the fat

Hole for optical flame monitoring

This hole allows you to visually monitor the burner flame.

5.2 Start-up

At the first start-up, the all-gas valve must be pressed down slightly and turned to the full position. To ensure that the air still in the gas line can escape, this position should be maintained for approx. 45 seconds. Use an appropriate gas lighter to ignite the burners. (For example, the Ubert special gas igniter GAZ). As soon as the first burner is ignited, the toggle of the all-gas valve must be held down for a further second, in order to ensure sufficient heating of the thermocouple. If the thermocouple is sufficiently heated, a thermoelectric current, which is controlled by a solenoid valve, ensures that the main gas supply of the burners is released. The all-gas valve can now be released. Adjust the gas supply.

Large flame on top of the scale = large flame on the burner
Small flame on the dial on top = small flame on the burner

The ignition time can be limited to approx. 10 seconds for all further ignitions on the device. The other burners can be ignited by gently pressing down the gags and turning them to the full position. In order to allow the air still in the gas line to escape, this position should be maintained for a few seconds. The burners are then automatically ignited via the gas distributor tube.

5.3 Switching off

Turn knob to „0“-position

5.4 Measures for long trouble

In the case of prolonged interruption of operation and in the event of faults, all the firing points must be taken out of service. Close the gas connection fitting in front of the unit.



6 Maintenance

Following we will show you some advices concerning maintenance, care, trouble shooting and service for your Charcoal Roasting Grill.

6.1 Cleaning and care

- Before your start with the cleaning, you have to close the gas main tap!
- Turn the handle to „0“, to turn off the burner.
- Begin with the cleaning when the device has cooled off.
- Do not use inflammable detergents, sharp-edged or metallic things for cleaning the unit! Never use high-pressure-, water pressure- or steam jet- cleaning machines!
- Wear acid proof gloves while cleaning the parts to prevent skin irritations.



6.1.1 General Recommendations

- The unit has to be cleaned daily.
- Only use cleaners that are appropriate for food (neutral or alkaline detergents), even if there are plain and persistent residues.
- After cleaning with special cleaners you have to wash all parts with clear water and dry them afterwards so that there are no residues of the cleaner on these parts.
- It is absolutely necessary to watch out for some fundamental things to keep this long living high-grade-steel-machine working:
 - always keep the high-grade-steel surface clean.
 - watch out that there is always enough fresh air on the surface
 - never contact the surface with rusty material
- Never use bleaching or chlorine cleaners.
- Take brushes with plastic or natural bristles for cleaning.
- Ascertain discolorations or foreign grate phenomena; remove this immediately to prevent corrosion!



6.1.2 Detergents

To make the cleaning fast and easy we have integrated some cleaners in our program:

- Grill- and oven cleaner:
To dispose persisted, dried-up dirt on metal surfaces.
- Intensive-cleaner:
Detergent for metal- and plastic-surfaces.
- Glass-cleaner:
Removes fat from glass-surfaces.
- Stainless-steel-cleaner
You have to spray this from a distance of app. 25 cm on the surface and wipe it off with a dry cleaning rag. If you want to clean only small parts you have to spray it directly on the cleaning rag and wipe it off this way. With this method it is possible to clean the Cold Display Cabinet easily and without stripes.



6.2 All you need to know about stainless steel

Foodservice Equipment is normally produced of rustproof stainless steel with the following material-number:

- 1.4016 or 1.4511
= magnetizeable chromium steels
- 1.4301, 1.4401 und 1.4571
= non magnetizeable nickel chromium steels

Chromium steels have favorable termotechnical properties. They have a low level warpage by heat remittance. Nickel chromium steels in contrast have generally favorable corrosion technical properties.

The corrosion resistance of the stainless steels is based on a passive layer, which will be formed at the surface in case of access of oxygen. The oxygen of the air is sufficient for the forming of the passive layer, so that disorders or injuries of the passive layer, which occurred through mechanical effect, will be fixed independently.

If the steel comes into contact with running water, containing oxygen, the passive layer will form itself quicker or new. A further increase of the effect is achieved by oxidizing acids (nitric acid, oxalic acid). These acids will be used, in case steel was claimed extremely chemical and that is why he has mostly lost his passive layer.

The passive layer can be damaged or disturbed chemically through reducing acting (oxygen consuming) means, if they are concentrated or meet at high temperatures on the steel

Those aggressive fabrics are for example:

- saline and sulphurous substances
- chloride (salts)
- Spice mixes like mustard, vinegar essence, saline solutions etc.

Other damages can be occur through

- External rust
(for example in case of different components, tools or rust film)
- Iron particles (for example grinding dust)
- Contact with non-ferrous metals (creation of elements)
- Lack of oxygen
(for example no air access, oxygen-depleted water)

Working principles for devices made of stainless steel

- Keep the surface of the devices, made of stainless steel always cleaned and accessible for the air. Keep the door open, in case the device is down, so that a good air access can be enabled.
- Remove lime coating, layer of fat, layer of starch regularly by cleaning. Under these layers corrosion can be occurred, in case of missing air access. For cleaning, please do not use bleaching and chlorinated cleaning agents. Please use cleaning agents, without chloride for example Pril Supra. After cleaning, please remove all cleaning agent remnants by rinsing with plenty of fresh water. After that, the surface has to be fully dried.
- Don't take parts made of rustproof steel into contact with concentrated acids, spices, salts etc. longer than imperative. As well acid steams, which form during the tiling cleaning, support the corrosion of "stainless steel".
- Please avoid injuring the surface of the stainless steel, especially through different metals as stainless steel.
Through external metal residues slightest chemical elements will form itself, which can cause corrosion. A contact with iron and steel should be definitely avoided, because this will lead to external rust. If stainless steel comes into contact with iron (steel wool, chipping of lines, ferrous water) this can be the trigger of the corrosion. Because of that, please use exclusively stainless steel wool or brushes with natural bristles, artificial bristles or stainless steel bristles. Steel wool or brushes with non-alloy steels will lead to external rust trough abrasion. Fresh patches of rust can be removed with mildly acting abrasive or fine unused sandpaper.

6.3 Maintenance of gas technical parts

We advise to check the units at least once a year through a professional. Enter into a maintenance contract.

After new settings, maintenance or after a dismantling the unit has to be checked for flawless function. Appearing defects are to be repaired immediately. Check, in addition, the topically applying regulations of the main association of the commercial professional associations, the central office for accident prevention and industrial medicine, the professional committee on food and luxuries which are valid in connection with arrangement and installation rooms. These are safety rules for restaurants (ZH 1/36, Version April 1988) as well as safety rules for kitchen (ZH 1/37, version April 1993).

In particular the followings things are to be checked:

- Function of the available rules- and safety devices.
- Check the burners for tight fixing.
- To guarantee a flawless exhaust gas payment the exhaust gas arrangement is to be cleaned every now and then.
- Check the function (see 4.4.5)

During the service you have to take care to the following test main focuses.

6.3.1 Burner

The maintenance of the burner makes a control in the following points necessary:

- General condition concerning fixing and damage
- Burner nozzles: If the cross sections are narrowed by foreign body, these must be absolutely cleaned.
- Inspect the primary air area for pollution.
- Check the function of the safety pilot.

6.3.2 Behavior of the burner

The control of the behavior of the burner has to be made through visual- and functional tests. The flames have to burn stable and must not burn yellow, lift and hit back.

6.3.3 Heat load and tightness

Check for right nozzle (see nozzle table) and the connection pressure as well as perform a leakage test.

6.4 Replacement of important parts

6.4.1 Thermocouple

- Shut off the gas main valve
- Remove handle.
- Remove the drawer.
- Remove both front panels after you have unplugged the tapping screw.
- Remove thermocouple holding bracket from valve
- Remove the thermocouple in the front and disconnect it from the holding plate
- The installation takes place in reserve order.

6.4.2 Burner

- Shut off the gas main valve
- Remove handle.
- Lift out the grill insert.
- Remove charcoal.
- Remove annealing grid.
- Remove the grease deflector.
- Remove the drawer.
- Remove both front panels after you have unplugged the tapping screw.
- Dismantle the holding plate of the burner.
- Remove grub screw on the burner.
- Remove the tapping screw.
- Now you can remove the burner.
- The installation takes place in reserve order.

6.4.3 Gas valve

- Shut off the gas main valve.
- Remove handle.
- Remove the drawer.
- Remove the front panel after you have unplugged the tapping screw.
- Remove the gas valve from the gas mains and from the gas line to the burner.
- Remove the thermocouple from the gas valve.
- Unscrew the clamping bold of the gas valve.
- Now you can remove the gas valve.
- The installation takes place in reserve order.

6.5 Trouble shooting

If your Charcoal Roasting Grill does not work satisfactorily we would like to give a first help with the following check list. Only after checking these points you should contact:

- a) your responsible service partner
- b) Direct the company: UBERT GASTROTECHNIK GMBH
 Werk II Gewerbegebiet Nord
 Vennekenweg 17
 46348 Raesfeld
 Tel.:(49) 02865 / 602-226
 Service-Tel.:0172 / 2 82 86 31
 Fax:(49) 02865 / 602-102 (or -103)

Only these two companies are allowed to carry out service work and replacement of defect parts. If you do not observe this note or in case of manipulation of a third party any claims for guarantee will become invalid!



Checklist for your Charcoal Roasting Grill

1. Is the unit wired properly and connected to the mains?
2. Does the wall socket provide the required current / voltage (see the nameplate for details)?
3. Does the wall socket provide the required current / voltage (see the nameplate for details)?
4. Are all power supply cords tight?
5. Is the gas main valve open?

6.6 Spare parts

Defect parts are to be replaced only by original spare parts of UBERT GASTROTECHNIK GMBH; the replacement is to be carried out only by their service personal or by your authorized Service companies. If you do not observe this note or in case of manipulation of a third party any claims for guarantee will become invalid! Also all certifications (CE, UL, NSF and the like) become invalid!



6.6.1 Spare parts list

<p>gas valve 351207</p> 		<p>knob 361310</p> 	<p>scale disk gas 360215</p> 
<p>temperature probe 352315</p> 		<p>burner 105790</p>	<p>pipe clamp for burner 102495</p> 
<p>Grease deflector 105860</p>		<p>glow screen BGC100 105970</p>	<p>glow screen BGC95 106130</p>

6.7 Declaration of Conformity

UBERT GASTROTECHNIK GMBH
Gewerbegebiet Ost + Nord
D-46348 Raesfeld

Telefon: +49 (0) 28 65 / 602-0
Fax: +49 (0) 28 65 / 602-102
Internet: www.ubert.com
e-mail: info@ubert.com



CE KONFORMITÄTSERKLÄRUNG DECLARATION OF CONFORMITY CERTIFICAT DE CONFORMITÉ

Hiermit erklären wir, daß nachfolgend bezeichnete Geräte aufgrund ihrer Konzipierung und Bauart, sowie der von uns in Verkehr gebrachten Ausführung den einschlägigen, grundlegenden Sicherheits- und Gesundheitsanforderungen der beachteten EG-Richtlinien entsprechen. Bei einer nicht mit uns abgestimmten Änderung des Gerätes verliert diese Erklärung ihre Gültigkeit.

Produktbezeichnung: Rostgrill auf offenem Unterbau oder auf Schrank

Modell: BGC100

CE-Nummer: CE-0085AP0128

Beachtete EG-Richtlinien: Richtlinie für Gasverbrauchseinrichtungen **90/396/EWG**
Änderungsrichtlinie zur Richtlinie für Gasverbrauchseinrichtungen **93/68/EWG**
EG-Maschinenrichtlinie **2006/42/EG**
EG-Niederspannungsrichtlinie **2006/95/EG**
Elektromagnetische Verträglichkeit **2004/108/EG**
EG-Richtlinie umweltgerechte Gestaltung energieverbrauchsrelevanter Produkte **2009/25/EG**

Harmonisierte Europäische Normen: **EN 203-1** Großküchengeräte für gasförmige Brennstoffe – Allg. Sicherheitsanforderungen
EN 203-2 Großküchengeräte für gasförmige Brennstoffe – Spezifische Anforderungen

Angewandte nationale Normen und technische Spezifikationen: **BGR111** Arbeiten in Küchenbetrieben
VDE 0700 Sicherheit elektrischer Geräte für den Hausgebrauch und ähnliche Zwecke

Diese Erklärung beinhaltet keine Zusicherung von Eigenschaften.

Die Sicherheitshinweise der mitgelieferten Produktdokumentation sind zu beachten.

Es ist durch interne Maßnahmen sichergestellt, daß die Seriengeräte stets den Anforderungen der aktuellen EG-Richtlinien und den angewandten Normen entsprechen.

Die Unterzeichner sind zur Zusammenstellung der technischen Unterlagen berechtigt.

Raesfeld, 01.01.10

UBERT GASTROTECHNIK GMBH

Christoph Stephan

Leiter Entwicklung / Konstruktion

Hergestellt von:

Fehler! Kein gültiges Resultat für Tabelle.