



USER INSTRUCTIONS

including exploded view & part list



FRY-TOPS GAS
(*304.145 - *304.165)

You should read these user instructions carefully before using the appliance



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GAS PLANCHA

*304.145 - *304.165

Congratulations on your purchase of this top-of-the-line cooking appliance manufactured in France. You have selected an appliance that combines the best technical features with great user-friendliness. We hope that you derive the maximum possible satisfaction.

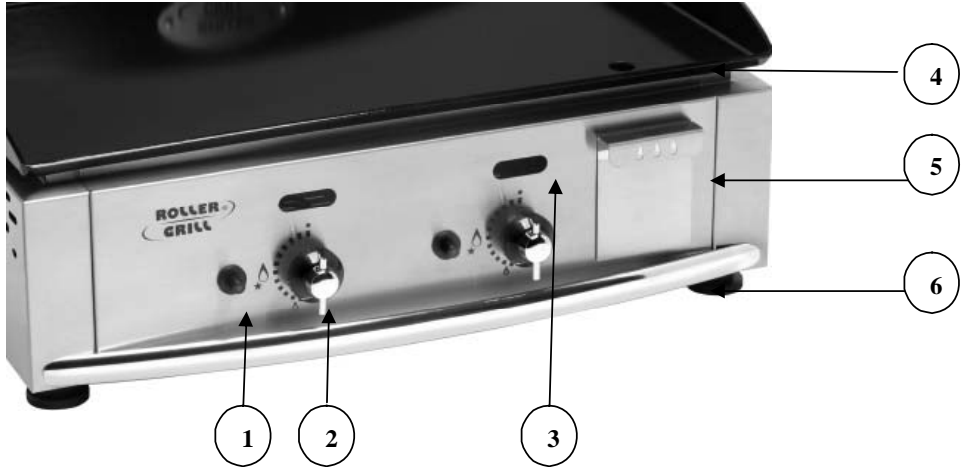
1 SAFETY INSTRUCTIONS

Please follow these instructions carefully to avoid any risk of fire, burns or other injuries and damage. While using this appliance, there are some basic safety precautions that must always be followed, such as:

- Read the operations manual that is to be systematically kept with the appliance.
- Always install the appliance by following the instructions. A distance of minimum 10 cm from the partition or the wall is required.
- This appliance is meant for outdoor use.
- Protect the appliance from direct sun light, frost and humidity.
- Keep the appliance out of reach of children or disabled persons without supervision.
- Never move the appliance when it is in operation or while the cooking surface is still hot.
- Do not touch the hot surfaces of the appliance. The temperature of the hot surfaces can be very high when the appliance is in operation. Always use the control knobs.
- Do not use the appliance for functions other than the determined use.
- Do not let the pipe or hose (purchased separately from a specialised shop) hang from the side of the trolley or counter top, or let it come in contact with hot surfaces.
- Do not use the appliance near combustible materials.
- Ensure that the ventilation ports of the appliance are not blocked during use.
- The repairs must be entrusted only to a qualified person.
- Use original spare parts only.
- After cooking, do not forget to disconnect the gas inlet before cleaning the appliance.

2. CONTENTS OF THE CARDBOARD BOX

Appliance: A gas plancha
Accessories: - One wooden spatula
 - A cookbook
 - This manual



- | | |
|--|--|
| 1 Piezo power-on knob | 4 Outlet for juices and fats |
| 2 Power control knob | 5 Juice collector tray |
| 3 Opening for lighting with a matchstick | 6 Utensil holder with anodised curved handle |

Refer to detailed exploded view of PL 400 G and PL 600 G at the end of the document.

3. CONFORMITY OF USE

Use the appliance to grill and quickly sear meat, sausages, fish, shellfish, vegetables, onions as well as for fried eggs or even an omelette.

4. USAGE INSTRUCTIONS

This plancha is an enamelled steel solid cooking plate. The plate's smooth surface provides direct heat transfer to the food being cooked, without heat loss at the centre as in the periphery thanks to star-shaped burners (1 burner for PL 400 G and 2 burners for PL 600 G) that cover the entire cooking surface.

To switch on and heat the plate, just switch on the burner by pressing on the valve lever (No.2 in the photo) opposite the star position for a few seconds and on the piezo (No.1 in the photo) several times if required.

If the piezo (No.1 in the photo) no longer generates the required series of sparks, you can use a gas lighter or a long matchstick by holding it near the oblong hole (No.3 in the photo) and keeping the lever pressed (No.2 in the photo) facing the star position as indicated above.

While cooking, the temperature can be regulated using the control knob (No.2 in the photo) from high flame to low flame in order to avoid over-cooking.

A safety thermocouple cuts the gas supply if the burner is extinguished. The low flame of the appliance is pre-adjusted in the factory, it must not be changed. This extinction can mainly occur when there is a lot of wind. In this particular case, just repeat the switching-on procedures described above.

Your appliance is equipped with a tray (No. 5 in the photo) that is fully removable to drain juice and fats. It must be cleared regularly. It is recommended to pour a little water in the tray when you start cooking to facilitate maintenance and to avoid the solidification and accumulation of fats at the bottom of the tray at the end of the meal.

Never use the appliance without the drip tray (No. 5 in the photo).

5. FUNCTIONING / HANDLING

a) Installation/Assembly:

- Carefully unpack the plancha from the cover and remove from its cardboard box.
- Place the plancha on a flat and heat-resistant surface.
- Never place the appliance near a wall or a partition made of combustible materials even if it is properly insulated.
- A distance of minimum 10 cm with the partition or the wall is required.
- Remove the "Food enamel" label and the red label on the plate as well as the protective film around the appliance without forgetting to remove the film that protects the juice collector tray (No. 5 in the photo). Use a solvent like acetone or other solvents to remove these labels.

b) First use:

When you use this appliance for the first time, heat the plate outside for approx. 30 min to remove any residual oil smoke from the manufacturing of the metal parts. This may emit a slight smell for a few moments.

The appliance does not need to be kept switched on at full capacity: the temperature must be adapted to the products that are to be cooked to limit gas consumption.

First cleaning

Clean the appliance before its first use. (Refer to. 6 Cleaning)

Gas connection

The appliances run on the following gases: Butane G30 and Propane G31. The appliances are originally delivered with a Butane/Propane injector corresponding to the category I 3+.

The heat release rate of the appliance is	PL 400 G	2.75 kW
	PL 600 G	5.50 kW



Check the supply pressure using a manometer when all the burners are lit. It must be equal to the indications on the rating plate.

The fresh air flow required for combustion air supply is:

- PL 400 G 5.5 m³/h
- PL 600 G 11.0 m³/h

General conditions of installation

The installation and maintenance of the appliance must be carried out in compliance with the statutory texts and good practices in force, mainly:

General specifications

For all appliances:

Article GZ Installation with combustible gases and liquefied hydrocarbons.

Then, according to use:

Article CH Heating, ventilation, refrigeration

Air conditioning and domestic hot water steam generation.

Important: Never change the diameter of the injectors.

Gas category table, according to the country of destination of the appliance.

Country of destination	Category	Gas	Pressure	Injector diameter
France/ Luxembourg	I 3+	G30/G31	28-30/37	Ø 85
	I 3B/P	G30/G31	50	Ø 85
Germany	I 3B/P	G30/G31	50	Ø 85
Austria	I 3B/P	G30/G31	50	Ø 85
Belgium	I 3+	G30/G31	28-30/37	Ø 85
Sweden/Denmark/Finland	I 3B/P	G30/G31	30	Ø 85
Spain	I 3+	G30/G31	28-30/37	Ø 85
	I 3P	G31	50	Ø 85
Netherlands	I 3B/P	G30/G31	28-30/37	Ø 85
	I 3P	G31	50	Ø 85
Norway	I3B/P	G30/G31	30	Ø 85
Iceland/Greece/United Kingdom/Italy/Portugal	I 3+	G30/G31	28-30/37	Ø 85



Air regulation

The injectors have been designed in order to avoid any air regulation, irrespective of the type of gas used.

c) Use of the appliance:

Control and display elements

Control/Display	Function
Piezo (No. 1 in the photo)	Switches on the appliance (simultaneously with the set knob)
Set knob (No. 2 in the photo)	Switches on the appliance (knob pressed simultaneously with piezo) Controls power (low flame = low power, high flame = high power)
Opening (No.3 in the photo)	Can replace the piezo and thus helps to switch on the appliance using a large matchstick or a gas lighter (simultaneously with the set knob kept pressed for a few seconds)

Never use the appliance without its juice collector tray (No. 5 in the photo).

Switching-on

1. Press the valve for a few seconds.
 2. Press on the piezo (No.1 in the photo) to light the burner.
 3. Keep the valve (No.2 in the photo) pressed for some more seconds.
 4. The burner then remains lit and it is now possible to increase the power by turning the power lever (No.2 in the photo).
- Grease the plate before cooking every time.

Temperature setting

After the burner is lit; set the appliance to the desired power by turning the control knob (No.2 in the photo).

Stopping the appliance

- Set each control knob (No.2 in the photo) to 0: the appliance is completely switched-off.
- Close the butane or propane cartridge
- Clean the appliance. (Refer to. 6. Cleaning)

d) Breakdown/Repairs:

In case of breakdown or a damaged part, please call your after-sale service and entrust any technical operation to a qualified person.



When you contact the maintenance department of your Distributor or shop, provide full reference of your appliance (commercial description, type and serial number). This information is given on the rating plate that can be seen behind the appliance.

6. CLEANING AND MAINTENANCE

Cut the gas supply.

The plate is still hot:

- Drain most of the fats and cooking juice with the wooden spatula towards the outlet (No.4 in the photo) in front of the plate.
- Let the plate cool down and clean it with warm soapy water and a slightly abrasive pad. Collect the cooking residues in the drip tray (No.5 in the photo).
- Then use some white vinegar to neutralize the cooking smells.
- Finally, wipe the plate before putting it away or using it again.

Do not put ice cubes or other on the plate that is still hot (deglazing), which may lead to a violent thermal shock and permanent damage.

The plate is cold:

- Clean the plate with a wet sponge and some dishwashing liquid.
- Wipe the plate with a soft and clean cloth.
- Remove and empty the tray (No.5 in the photo) filled with fats and cooking juice.
- Clean the tray with a wet sponge and some dishwashing liquid (can also be washed in a machine) and wipe.
- After the tray dries, put it back in the appliance.
- Clean the outer case of the appliance without using any abrasive product.
- Never clean the appliance under a water jet, the seepage may cause irreparable damage to the appliance.

Attention to the capacity of the drip tray (No.5 in the photo): consider emptying it regularly, any overflowing inside the appliance may cause irreparable damage.

Option: large capacity tray for intensive cooking (magrets, etc.)

For more important uses, like cooking magrets that generate more juice, you can obtain specific trays with external draining (automatic drainage tray optional Ref 53157SE).

When the appliance is not in use for a long time, we strongly recommend that the appliance be kept in a dry place.



7. TECHNICAL FEATURES

Models	PL 400 G	PL 600 G
External dimensions	410x450x280 mm	610x450x280 mm
Cooking surface	390x380 mm	590x380 mm
Weight	14.5 Kgs.	20.5 Kgs.
Power	2,750 W	5,500 W
Number of burners	1	2

8. WARRANTY

Conditions of warranty

The warranty that is applicable for the whole appliance is the commercial warranty of the distributor or dealer. Please contact the shop where you purchased your appliance for information regarding the specific terms of the same.

The warranty provides no right to damages.

The provisions that follow are not exclusive of the benefit of the legal warranty provided for by articles 1641 et seq. of the Civil Code relating to failures and hidden defects.

Exclusion clauses of the warranty

Incorrect installation and improper maintenance, mainly if the same is not carried out as per the regulations in force or the instructions provided in this user manual. Any violent thermal shock leading to irreparable damage of the plate is not covered by the warranty. (Deglazing = sudden cooling with ice cubes and cold water when the plate is still hot after cooking).

The warranty does not cover repairs required due to incorrect operations, inappropriate use, use for professional purposes, negligence or overloading of the appliance, as well as those resulting from faulty installations.

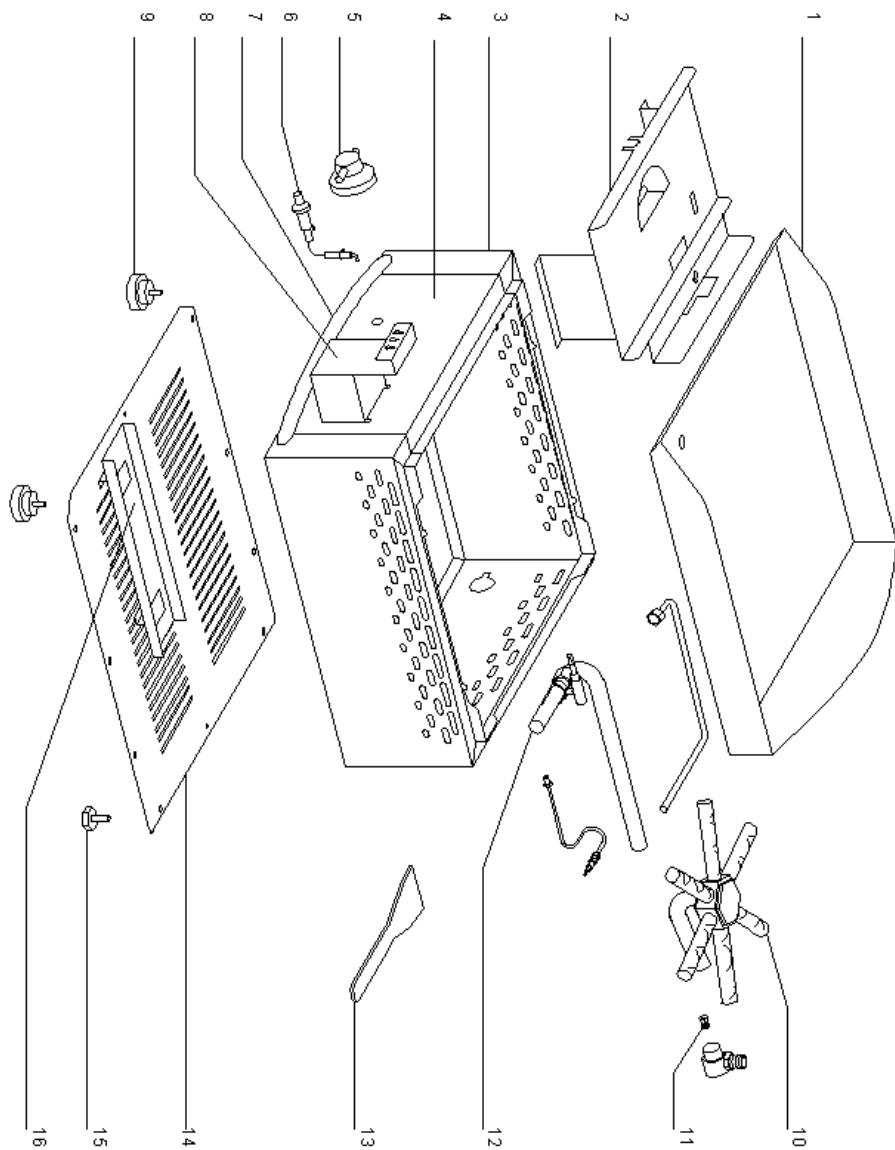


The damage caused due to shocks and bad weather is not covered by the warranty. The material is transported at the risk of the user; in case of delivery by carrier, the recipient must issue reservations vis-à-vis the carrier before any delivery of the appliance.

The warranty comes to an end in case of intervention, repairs or modification by unqualified persons, or use for inappropriate purposes.

Nomenclature **PL 400 G**
Spare parts **PL 400 G**

S.No.	Code	Qty	Spare part
1	B02057SE1	1	Enamelled steel plate
2	53143	1	Burner holder
3	53138SE	1	Casing
4	53142SER	1	Front panel
5	A14112	1	Knob
6	E02215	1	Piezo
7	A15058	1	Handle
8	53135SE	1	Drip tray
9	A13017	2	Foot
10	E01007	1	Burner
11	E02075	1	Injector BP 85
12	E02214	1	Main supply assembly
13	F05052	1	Wooden spatula
14	53140	1	Bottom casing
15	A13006	2	Adjustable foot
16	53137	1	Drip tray holder
	G03135	1	Recipe book



Nomenclature **PL 600 G**
Spare parts **PL 600 G**

S.No.	Code	Qty.	Square part
1	B02058SE1	1	Enamelled steel plate
2	53150	1	Burner holder
3	53146SE	1	Casing
4	53149SER	1	Front panel
5	A14112	2	Knob
6	E02215	2	Piezo
7	A15059	1	Handle
8	53135SE	1	Drip tray
9	A13017	2	Foot
10	E01009	1	Left burner
11	E02075	2	Injector BP 85
12	E01010	1	Right burner
13	E02213	1	Main supply assembly
14	F05052	1	Wooden spatula
15	53148	1	Bottom casing
16	A13006	2	Adjustable foot
17	53137	1	Drip tray holder
	G03135	1	Recipe book

