



TECHNICAL **DIAGRAMS**



**Electrolux**

SUPERGRILL 900

01706 353 633

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# **GAS SUPERGRILL/JET GRILL**

## **USER'S INSTALLATION AND SERVICING MANUAL**



**Electrolux Foodservice  
Zanussi Professional**

**PNC: 283581; 283580**

**Model: GSG 580; JG/G580**

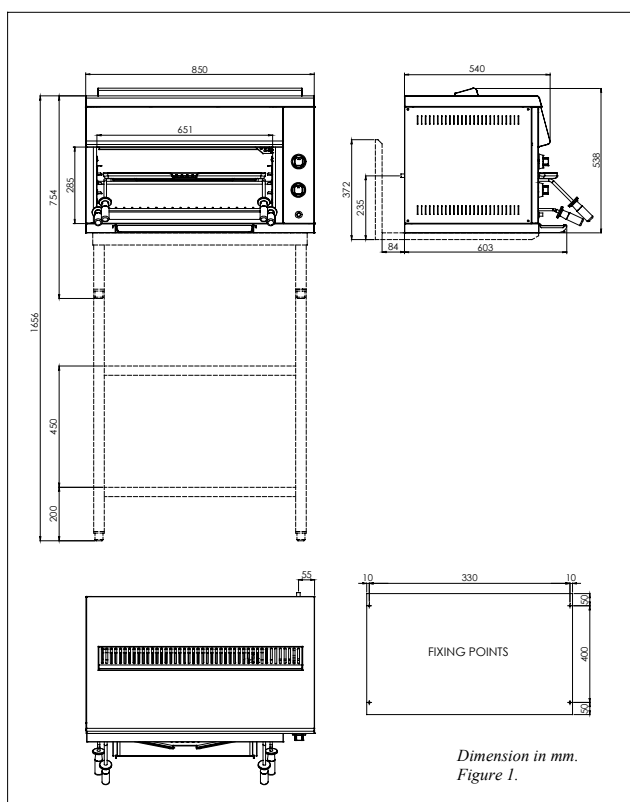
## SPECIFICATIONS

|                        |           |
|------------------------|-----------|
| Output                 | 800 Model |
| Grilling(227gm steaks) | 100/h     |
| Toasting               | 400/h     |

|                 |           |
|-----------------|-----------|
| Dimensions cm   |           |
| Overall (wxdxh) | 850x54x54 |

|                       |             |
|-----------------------|-------------|
| Heat Input            |             |
| Btu/hkW (Natural Gas) | 42,000/12.4 |

|              |    |
|--------------|----|
| Net Weigh kg | 50 |
|--------------|----|



## GENERAL

The 600/800 GAS SUPERGRILL can be supplied for use with either Natural Gas or LP (propane or butane). Details will be found on the Data Plate fixed to the appliance. A conversion kit is required to change from one gas supply to the other. Supplied as kit at installation.

## STANDARD EQUIPMENT

1. Toasting rack with crumb
2. Brander plate, frame and drip trough.

## OPTIONAL EXTRAS

Bench stand  
Wall bracket  
Floor stand

## Additional Branding plates

## GAS DATA

| MODEL          | TYPE OF GAS | MODEL No    |
|----------------|-------------|-------------|
| 900 SUPERGRILL | NATURAL GAS | GSG 580NG   |
| 900 JETGRILL   | NATURAL GAS | JG/G 580 NG |
| 900 SUPERGRILL | LPG         | GSG 580LP   |
| 900 JETGRILL   | LPG         | JG/G 580 LP |

## BURNER AND INJECTOR RATINGS

| MAIN BURNER |                |               |
|-------------|----------------|---------------|
| MODEL       | TYPE OF GAS    | INJECTOR SIZE |
| 900         | Natural Gas    | 640 AMAL      |
| 900         | Butane/Propane | 200 AMAL      |

## PILOT BURNER

| MODEL | TYPE OF GAS    | INJECTOR SIZE |
|-------|----------------|---------------|
| 900   | Natural Gas    | N22           |
| 900   | Butane/Propane | N14           |

## APPLIANCE PRESSURE

| MODEL | TYPE OF GAS | PRESSURE        |
|-------|-------------|-----------------|
| 900   | Butane      | 28mbar(11.2"WG) |
| 900   | Propane     | 37mbar(14.8"WG) |
| 900   | NG          | 20 mbar (8"wg)  |

## BURNER RATING

| MODEL | TYPE OF GAS    | PRESSURE          |
|-------|----------------|-------------------|
| 900   | Natural Gas    | 6.2kW/21,000Btu/h |
| 900   | Butane/Propane | 6.2kW/21,000Btu/h |

## TOTAL RATING

| MODEL | TYPE OF GAS    | RATING             |
|-------|----------------|--------------------|
| 900   | Natural Gas    | 12,4kW/42,000Btu/h |
| 900   | Butane/Propane | 12,4kW/42,000Btu/h |

## SAFETY NOTES

1. It is the law that all gas appliances are installed by competent person in accordance with the requirements of the Gas Safety (Installation and Use) Regulations. Failure to comply and install appliances incorrectly could lead to prosecution. The Confederation for Registration of Gas Installers (CORGI) requires its members to work to recognised standards.
2. The installation of this appliance must be carried out in accordance with these instructions, and meet with the requirements of the Gas Safety Regulations, the Fire Precautions Act, Local and National Building Regulations and the recommendations contained in the relevant British Standards Codes of Practice. The requirements of the Health and Safety at Work Acts and Hygiene must be observed.
3. This appliance is designed for commercial purposes only, and must be operated by trained personnel.
4. This appliance is provided with an equipotential screw fixing if required.

5. It is the responsibility of the kitchen supervisor to warn users of this appliance to wear suitable protective clothing.
6. During normal operation, parts of this appliance will become hot. Suitable precautions must, therefore, be taken by the user to avoid accidental burns.
7. In the event of a fault developing, it is essential that the appliance is isolated from the gas supply and a competent person informed.
8. In the interest of safety and performance, regular maintenance and servicing of the appliance is important. To ensure that the appliance is in optimum condition, periodical service and maintenance contracts can be undertaken by the supplier. Equipment is inspected and serviced by our engineers and, where necessary, faults are rectified. Any replacement parts are quickly obtained and fitted to bring the appliance into good working condition.
2. Ensure that the area where the appliance is to stand is level, and is capable of supporting the weight of the appliance. If the support or surround is made of a combustible material it is recommended that they shall be clad by a suitable non-combustible heat insulating material and that the local fire regulations are observed.
3. **IMPORTANT:** It is necessary to ensure an adequate supply of fresh air to appliance for combustion and ventilation. Kitchens require 20-40 changes of air per hour.
4. **THIS GRILL MUST NOT BE MOUNTED DIRECTLY UPON A BENCH OR TABLE TOP, OR ON A SHELF.**  
The air necessary for safe combustion of the burners enters from below the base of the appliance. Space, therefore, must be allowed between the base of the appliance and the supporting surface. A minimum of 50mm (2 inches) will be sufficient. It is strongly recommended that use be made of the optional Bench Stand, Wall Brackets, or Floor Stand, in order to ensure a safe and comfortable working height, and safe conditions.  
**THIS APPLIANCE MUST NOT BE MOUNTED ON A SELF OR SUPPORT ABOVE A COOKING RANGE WITHOUT SPECIAL SUPORT AND A GOOD VENTILATION.**

## GAS CONNECTION

Refer to the Date Badge (affixed to the lower Right Hand side of the grill) to check that the appliance is compatible with the available gas supply. The gas supply inlet is positioned at the rear RH side of the appliance terminating in a Rp 3/8 (3/8" BSP male taper) thread. For Natural Gas in UK, a gas governor must be fitted in a supply as close to the appliance as possible. For LP Gases, a low pressure regulator must be fitted at the cylinder or supply tank.

The diameter of gas supply piping must not be smaller than that of the appliance inlet (3/8" ID 9.5 mm). Long pipe runs should be of a larger diameter in order to avoid excessive pressure drops.

A gas Isolating Tap must be fitted in the gas supply pipe close to the appliance for use in an emergency and to facilitate servicing.

**UPON COMPLETION OF THE INSTALLATION, THE APPLIANCE AND SUPPLY PIPEWORK MUST BE TESTED FOR GAS SOUNDNESS.**

**UPON SITING THIS APPLIANCE, AN EQUIPOTENTIAL EARTH BOND CAN BE MADE FROM THE GRILL AND ITS STAND TO ADJACENT EQUIPMENT USING THE FIXED BOLTS LOCATED AT THE REAR OF THE UNITS.**

## INSTALLATION

### GENERAL

**NOTE!** It is necessary to employ a qualified engineer for the installation and servicing of this appliance. It may be necessary to change parts of appliance to suit the gas supplied.

1. Before commencing installation remove all packaging. Any protective film on the stainless steel panels may be left on until installation is completed. **HOWEVER** all protective film **MUST BE REMOVED** before the appliance is commissioned.

5. This appliance should preferably be installed below the hood of an extraction system incorporating filters. Should the installation be required without a ventilation hood then a minimum distance of 1500mm (60 inches) must be allowed between the top of the appliance and any overlying shelf or ceiling. A distance of 150mm (6 inches) should be maintained between the back and sides of the appliance and adjacent walls.
6. **REMEMBER TO ALLOW SUFFICIENT ROOM AT THE FRONT OF THE APPLIANCE TO ENABLE THE SAFE WITHDRAWAL OF THE TOAST GRID AND BRANDER PLATE.**

## COMMISSIONING

1. Remove all protective film and packaging from the appliance.
2. Turn off the gas supply at the isolating tap.
3. Check that the appliance Main Control Tap is in the OFF position.
4. Remove the gas Control Knobs.
5. Remove the Control's Fascia and pull off the Piezo Cable.
6. Remove the pressure Test Point Sealing Screw.
7. Connect the pressure test gauge and replace Control Knobs.
8. Turn ON the gas supply at Isolating tap.
9. Check for leaks at all joints inside the appliance **AFTER** manually lighting Pilot and Main Burners. Following lighting procedure.
10. Check that the gas pressure is correct when all Burners are lit at **FULL** on. Adjust, if necessary, at the governor (Natural Gas), or (if LP Gas) have the supplier of the gas adjust the pressure at the tank or cylinder.
11. Check that the Main Burners and Pilot Burners extinguish when the Main Control Tap is turned OFF.
12. Turn off appliance at the Control tap.
13. Turn OFF the gas supply at the Isolating Tap.

14. Remove the pressure test gauge and refit the Pressure Test point Sealing Screw.
  15. Turn ON the gas supply at the Isolating Tap and leak-test the Pressure Test Point Sealing Screw.
  16. Reconnect the Piezo Ignition Cable to the Igniter Unit on the Control's Fascia.
  17. Turn the appliance Main Control Tap to the Ignition position and operate the igniter button ensuring that the Pilot Burner ignites safely.
  18. Turn the Main Control Tap to OFF, remove the Control Tap Knobs, and refit the Control's Fascia Panel.
  19. Check that the inner Top Panel can be easily removed and refitted.
- NOTE: When installation and commissioning is completed, leave ALL the Instruction Manuals with a responsible person.

## OPERATING

- a) This appliance is designed for commercial purposes only and must, therefore, be operated by trained personnel.
- b) It is the responsibility of kitchen supervisor to warn users of this equipment to wear suitable protective clothing.
- c) During normal operation, part of this appliance will become hot, suitable precautions must, therefore, be taken by users to avoid risk of accidental burns.
- d) When using the Brander Plate, always fit the Drip/Basting Trough, and empty it frequently, Don't allow the Trough to become too full or overflow, or too full to handle safely.
- e) Always pre-heat Brander Plate for approximately 20 minutes at FULL on before use.

NOTE: In event of a fault developing, it is essential to turn OFF the gas at Isolating Tap, and inform a competent person.

## LIGHTING PROCEDURE

IMPORTANT: SUPERGRILLS have two Main Burners with a single Pilot Burner situated at the R.H. side within the Grilling Compartment. Both Main Burners are controlled by a Main Control Tap and a Front Burner Control Tap.

1. Check that the appliance Main Control Tap is in the OFF position.
2. Turn ON the gas supply at the Isolating Tap.
3. Push the Main Control Knob in and turn to the IGNITION position. An arrest will be felt to identify the position. Keep the knob depressed.
4. Press the Ignition Button firmly (several times if necessary) until the Pilot Burner flame ignites.
5. Hold the Main Control Knob pressed in for 20 seconds, then release it. The Pilot Burner should stay alight. If the Pilot Flame goes out, then repeat the procedure holding the Main Control Knob pressed in for a longer period.

NOTE: The Pilot Burner can also be lit by applying a lit spell or taper to the Pilot Burner whilst operating the Main Control Tap as directed above.

## TO OPERATE THE REAR BURNER

Once the pilot been established, the Rear Burner can be turned on.

Turn the Main Control Knob anti-clockwise to the LOW position. Rear Burner will automatically ignite from the Pilot Burner.

The Main Control Tap will allow the Rear Burner to be turned down to a low-flame setting for use when there is no demand.

Turn the Main Control Knob further anti-clockwise from the LOW to the HIGH position, for full on.

To revert to LOW, turn the Main Control Knob clockwise to the LOW position.

## TO OPERATE THE FRONT BURNER

The Front Burner Control Knob in position OFF the Front Burner will be extinguished.

In position ON the Front Burner will be LOW/HIGH if the Main Control Knob is in position LOW/HIGH.

## TO TURN OFF

1. Turn the Main Control Knob clock-wise to the IGNITION position, the Main Burner will extinguish BUT the Pilot Burner will remain alight ready for Main Burner ignition when required (standby).
2. Turn the Main Control Knob clock-wise to the OFF position - both the Main Burner AND Pilot Burner will go out.

## COOKING

### TOASTING

Follow lighting instructions.

Place the Toasting Grid - with the Crumb Tray in place on the base of the Grill - in the third runner up from the grill base.

Place the bread on the Grid, as required. Alternative grid positions are provided to suit individual preferences and the thickness of the bread.

### GRILLING USING THE TOAST GRID

Grilling foods such as bacon, sausages, etc. can be carried out using The Toast Grid, BUT always fit the Crumb Tray to collect grease and juices.

The position of the Grid in the grilling compartment will depend upon personal taste. Initially try the third runner up from the base.

### SALAMANDERING

For shallow dishes place them upon the Toasting Grid; for tall (deep) dishes place upon the base of the grill. Use the Crumb Tray - if there is any fear of spillage or boil over - placed upon the base of the grill.

### USING THE BRANDER PLATE (Grilling Hearth)

The Brander Plate is thick cast aluminium plate having a ribbed surface. It is mounted upon a special frame and has the advantage to be able to be mounted flat or inclined in one of several positions. The Crumb Plate should be stored upon the base of the grill when using the Brander Plate.

ALWAYS FIT THE DRIP/BASTING TROUGH MOUNTED ON THE FRONT BASE OF THE GRILL when using the Brander, otherwise grease and juices from the cooking food will drip directly onto the floor in front of the grill.

ALWAYS EMPTY THE DRIP TROUGH BEFORE IT BECOMES TOO FULL TO HANDLE SAFELY. SCRAPE THE BRANDER PLATE FREQUENTLY DURING COOKING PERIODS TO CLEAR CARBON DEPOSITS.

The Brander Plate can be set at one of several angles within the grilling compartment to suit various types of grilling. It should always slope down towards the front. Locate the Brander Plate upon its frame ensuring that the two pegs at the rear of the frame engage in the two holes in the REAR of the Brander Plate.

Engage the rearmost side pegs in the frame upon the appropriate upper shelf runner, and push the Brander into the grilling compartment. THEN engage the front side pegs of the frame onto the lower shelf runner. Raising and lowering the Brander, and increasing or decreasing the angle may be carried out by changing the front peg position. The thicker the cuts of meat, the lower the position of the Plate. It is not advisable to leave the Brander Plate in a high position for long periods of time with the heat full on. When using the Brander Plate, the Plate must be placed in position in the grilling compartment, and the grill turned on to HIGH for about 20 minutes to pre-heat the Plate.

### **TO OBTAIN THE BEST RESULTS USING THE BRANDER PLATE**

1. Place the Brander Plate upon the Brander Frame with the Frame's pegs located in the holes at the back of the Plate. Then position the Brander in the desired position within the grill compartment.
2. Initially, try positioning the rear pegs on shelf four and the front pegs on shelf two, until you are familiar with the cooking performance.
3. Pre-heat the Plate for about 20 minutes with the burners on HIGH.
4. When cooking, use the rear of the Brander, or raise the position for Minute Steaks, and use the front, or lower the position for cooking thick cuts and well done steaks. Cooking should be completed without the need to turn the food over if the Brander Plate has pre-heated for sufficient time.

## **CLEANING**

Cleaning is best carried out daily shortly after the grill has been turned off - while it is still warm but not too hot. DO NOT PLUNGE A HOT BRANDER INTO WATER - TO DO SO CAN CAUSE IT TO DISTORT.

Heavy deposits should be scraped off the Brander Plate using wood or plastic implements to avoid damaging the plate's surface. Soaking and washing in hot detergent solution should be sufficient, with difficult areas being cleaned using a "grit-free" proprietary cleaning agent. The use of ammonia and caustic based cleaners should not be used as they attack the metal - especially the aluminium Brander Plate. When cleaning the interior of the grilling compartment, care must be

taken to avoid damaging the ceramic plaques of the burners. Any deposits left on plaques will quickly burn off by themselves.

Grills that are used continuously for cooking meat products and where extensive use is made of basting, are likely to become thickly coated externally and internally with grease and carbonised fat. This is unhygienic and may become a potential fire hazard. For this reason, the Outer Top Panel of

the Grill has been designed to be easily removed by the user, allowing the Inner Top Panel to be removed from the grill for cleaning.

1. Pull the Outer Top Panel forward and lift it clear of the pegs in the tops of the the Outer Sides. Remove to the sink for cleaning.
2. Lift the Inner Top Panel clear of the appliance and remove to the sink for cleaning.
3. Carefully scrape any deposits from within the grill and wash with a hot detergent solution. Dry WITH a lint-free cloth.
4. Dry the Inner Top Panel, and place back into position.
5. Dry and polish the Outer Top Panel. Replace in position by aligning the pegs with the key-hole slots (2 on each side) in the return side flanges of the Outer Top Panel, push the Panel firmly down onto the Outer Sides and then push towards the rear of the grill until the back of the panel lines up with the back of the grill.  
THERE SHOULD BE NO GAP BETWEEN THE OUTER SIDES AND THE OUTER TOP PANEL.
6. Re-light the grill on HIGH for a short period to thoroughly dry off the unit.
7. The interior of the grilling compartment and the Inner Top Panel will benefit from a light wipe-over using an lightly oiled kitchen paper following cleaning.
8. The exterior panels of the grill are best cleaned using a hot detergent solution followed by a rinse wipe-over and a polish using a stainless steel cleaner.  
DO NOT USE CAUSTIC BASED CLEANING AGENTS ON THIS APPLIANCE.

## **MAINTENANCE**

IMPORTANT: Maintenance must only be carried out by a competent person (eg. one having CITB Certification and CORGI Registration), and all work must comply with the Gas Safety Regulations.

BEFORE DISMANTLING ANY GAS CARRYING COMPONENT, TURN OFF THE GAS SUPPLY AT THE ISOLATING TAP.

ROUTINE MAINTENANCE: Maintenance depends upon the degree of use of the appliance, but should be carried out on a regular basis. If an appliance is in daily use, in a busy kitchen, then a minimum of four times a year is recommended.

The following checklist, together with a thorough cleaning programme, should provide optimum service and trouble-free operation:

1. Remove the Outer Top, Inner Top Panel, and the Control's Fascia.
2. Remove the RH Outer Side Panel.
3. Examine the Piezo Ignition Cable for damage. Operate the Igniter and observe the Cable, and the Pilot Ignition Electrode for arcing. Replace if necessary.

4. Check the Gas Control Taps for ease of operation.
5. Check and clean the Main Burner Injectors, and remove all foreign matter around the openings into the Main Burners.
6. Light, and check the Pilot Burner, the operation of the Thermocouple, and the lighting of the Main Burners.
7. Check the Main Burner Plaques to ensure that there is even burning and no light-back, and no cracks in the ceramic plaques.

## REPLACEMENT OF PARTS & SERVICING

The servicing of this appliance must be carried out by a competent person who has CITB Certification, and who is CORGI Registered. All work must comply with the Gas Safety Regulations.

## BEFORE DISMANTLING ANY GAS-CARRYING PARTS, TURN OFF THE GAS SUPPLY AT THE ISOLATING TAP.

It is recommended that the servicing of this appliance should be carried out under a service contract provided by Electrolux

Commercial Service (ECS). Benefits of a service contract include regular visits from trained engineers, priority breakdown treatment and extensive spare parts back up

service. A service contract is available to cover ALL your equipment and work carried out is guaranteed. For details contact Electrolux Commercial Service: 0345-364364.

## SPARE PARTS

Only genuine **Electrolux** spares should be used on this appliance and can be obtained from:

Electrolux Foodservice Equipment  
Crystal Court Aston Cross,  
Business Park Aston Birmingham  
B6 5RQ U.K.  
telephone: 0121 – 220 2852/3  
telefax: 0121 - 2202850

When ordering spare parts please quote the serial number and the model number of the appliance together with the part number of the component required.

## FAULT FINDING

| SYMPTOM                                                                                          |
|--------------------------------------------------------------------------------------------------|
| Smell of gas                                                                                     |
| Pilot Burner does not light using Piezo Ignitor                                                  |
| Pilot Burner does not light using ignition OR taper                                              |
| Pilot Burner goes out following ignitor                                                          |
| Main Burner flames uneven lifting off, burning erratically                                       |
| Pilot establishes and Main Burner ignites but Pilot and Main Burner go out after several minutes |

| POSSIBLE CAUSE                                        |
|-------------------------------------------------------|
| a) Gas leak                                           |
| a) No gas to appliance                                |
| b) No spark at Ignition Electrode                     |
| c) Ignition Cable damaged                             |
| d) Faulty Ignition Electrode (cracked ceramic)        |
| e) Ignition Unit (loose fitting, no earth)            |
| f) Faulty Igniter                                     |
| a) Blocked Pilot Injector                             |
| a) Thermocouple tip out of position                   |
| b) Thermocouple loose at Gas Control Tap              |
| c) Thermocouple damage (tip burned)                   |
| d) Faulty Gas Control Tap                             |
| a) Dirt blocking Burner Inlet                         |
| b) Blocked Injector                                   |
| c) Wrong gas pressure                                 |
| d) Wrong Injector fitted for gas type                 |
| e) Ceramic Plaque on Main Burner cracked or broken    |
| f) Thermocouple Tip not securely held in Pilot Burner |

| REMEDY                                                                                                             |
|--------------------------------------------------------------------------------------------------------------------|
| a) Locate leak and make joint sound                                                                                |
| a) Turn on gas at Isolating Tap                                                                                    |
| b) Remake lead connections                                                                                         |
| c) Replace Ignition Cable                                                                                          |
| d) Replace Electrode                                                                                               |
| e) Tighten locknut on Igniter                                                                                      |
| f) Replace Igniter                                                                                                 |
| a) Clean or replace Pilot Injector                                                                                 |
| a) Check Pilot Burner for damage replace if necessary                                                              |
| b) Clean end of Thermocouple at Tap tighten Thermocouple Nut - finger tight, then a further ½ turn with a spanner. |
| c) Replace the Thermocouple                                                                                        |
| d) Replace Tap                                                                                                     |
| a) Clean                                                                                                           |
| b) Clean or fit new Injector                                                                                       |
| c) Check and adjust pressure                                                                                       |
| d) Check gas type and fit correct Injectors                                                                        |
| e) Replace Main Burner                                                                                             |
| a) Reposition and tighten the Thermocouple in Pilot Burner                                                         |

2. Replace in a reverse sequence ensuring that there is no gap between the top of side panels and the outer top panel..

## A. OUTER TOP PANEL

REMOVE/REPLACE (figure 3)

1. Pull the outer top panel forward (1) and lift clear to release keyhole slots from the locating pegs on the side panels then lift clear of the appliance.

## B. INNER LINER

REMOVE/REPLACE (figure 3)

1. Complete procedure A.
2. Lift the inner liner (2) clear of the appliance.



3. Replace in a reverse sequence ensuring that the panel fits correctly over the gas pipes and cable going into the control compartment.

### C. R.H. OUTER SIDE PANEL

REMOVE/REPLACE (figure 3)

1. Complete procedure A
2. Unfasten two screws (8) from top and lower edge of panel.
3. Remove panel from the appliance.
4. Replace in a reverse sequence.

### D. CONTROL FASCIA PANEL

REMOVE/REPLACE (figure 3)

1. Complete procedure A and C
2. Remove the gas control knob (4) by pulling firmly off the spindle.
3. Remove one screw (9) from the rear top of the fascia (3) and two screws (6) from the bottom of the panel.
4. Disconnect the Piezo ignition lead and remove panel from the appliance.
5. Replace in a reverse sequence.

### E. GAS TAPS

SERVICING (figure 2)

1. Complete procedure C.
  2. Remove the two screws (1) and carefully withdraw the tap spindle/niting plate assembly (2). NOTE the alignment of the spindle.
  3. Withdraw the spring (3) and shaft.
  4. Extract the plug (5) noting the plug alignment.
  5. Clean the plug and the interior of the tap body using a lint-free cloth and solvent if necessary.
  6. Regrease sparingly, ensuring the grease does not block the ports and cavities.
  7. Refit the plug (5) into the body (6) then the shaft (4) and spring (3).
  8. Secure the spindle/niting plate assembly (2) to the body with the screws (1).
  9. Restore the gas supply to the appliance at the gas isolating tap and check for gas leaks.
  10. Light the main burners, and turn down to LOW setting.
- NOTE: Use only high temperature "Green Grease Magnalube" type 9801/6A01 or "MOLYKOTE 1102" grease. (Reference numbers: SKJ025 or SLO028 obtainable from ECS Spare Dept.)

### F. GAS TAPS

REMOVE/REPLACE (figure 2)

1. Complete procedure C.
2. Disconnect the gas supply pipe (8), pilot outlet (9) and main gas outlet (10).
3. Disconnect thermocouple (11).
4. Remove gas tap from the appliance.
5. Check gas flow indication arrow on the replacement tap and fit in a reverse sequence ensuring that all gas connections are sound. Ensure the Bypass Orifice (7) is not removed from the outlet tee, when replacing the gas tap.
6. Light main burners ensuring that the pilot burner flame will establish.

7. Turn the gas tap to the LOW setting and check the flame does not extinguish.

### G. THERMOCOUPLE

REMOVE/REPLACE (figure 2 & 4)

1. Follow procedure C.
2. Disconnect the thermocouple (figure 2, item 11) at the rear of the gas control tap.
3. Unfasten two screws (figure 4, item 9) and remove the pilot protection bracket (figure 4, item 10) from inside the grilling compartment.
4. Unscrew nut (figure 4, item 7) and withdraw the thermocouple from the pilot burner assembly.
5. Fit replacement by reversing the above procedure.

NOTE! When connecting the Thermocouple to the rear of Gas Control Tap - screw the nut in finger tight, and then apply a half turn maximum using a spanner.

### H. SPARK ELECTRODE & IGNITION LEAD

REMOVE/REPLACE (figure 4)

1. Complete procedure C.
2. Unfasten two screws (9) and remove the pilot protection bracket (10) from inside the grilling compartment.
3. Disconnect the ignition lead (1) from the electrode (3).
4. Remove the screw (2) and remove the electrode.
5. Inspect the Ignition Lead for damage or wear. If replacement is necessary then remove the fascia panel as in procedure C and disconnect lead at the Piezo unit.
6. Replace the electrode and lead by reversing the above procedure, ensuring that the electrode is directly in the pilot gas path.

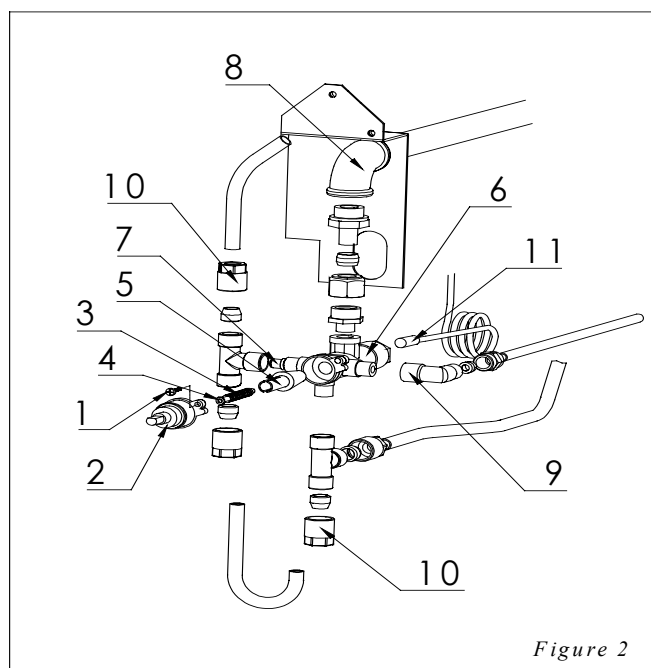
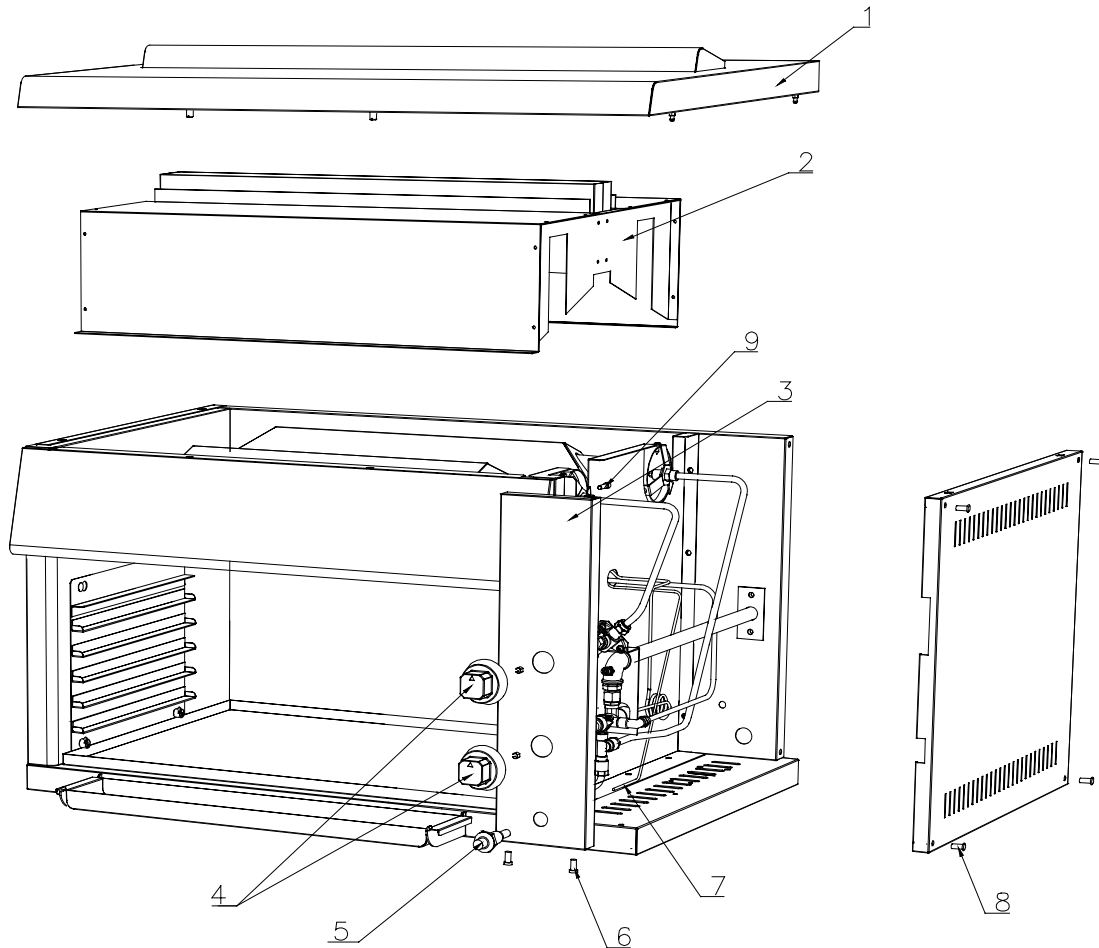


Figure 2



2. Unfasten two screws (9) and remove the pilot protection bracket (10) from inside the grilling compartment.
3. Unscrew nut (4) and ease tube (5) away from burner.  
NOTE: the injector (6) is secured within the tube of the pilot burner and may have to be extracted by carefully prising around its edge.
4. Carefully clean/replace the injector using soft fine wire.
5. Reassemble by reversing the above procedure.



*Figure 3*

#### **J. PIEZO IGNITER**

REMOVE/REPLACE (figure 3)

1. Follow procedure C.
2. Disconnect lead (9) from the terminal on the Piezo unit.
3. Unscrew nut and remove Piezo unit (5) through front fascia panel.
4. Replace in reverse sequence.

#### **K. PILOT INJECTOR**

CLEAN/RENEW (figure 4)

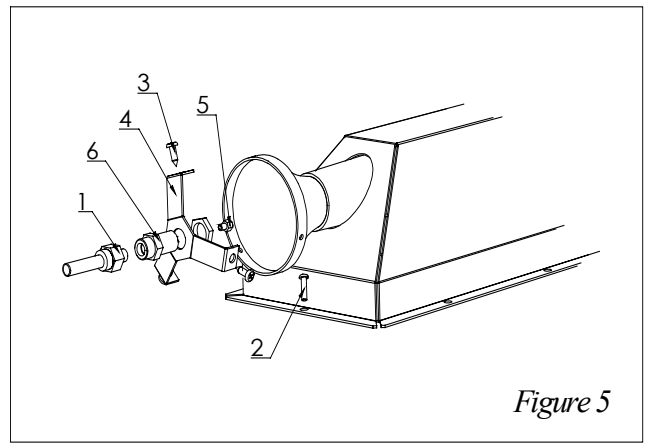
1. Follow procedure C.

#### **L. PILOT BURNER**

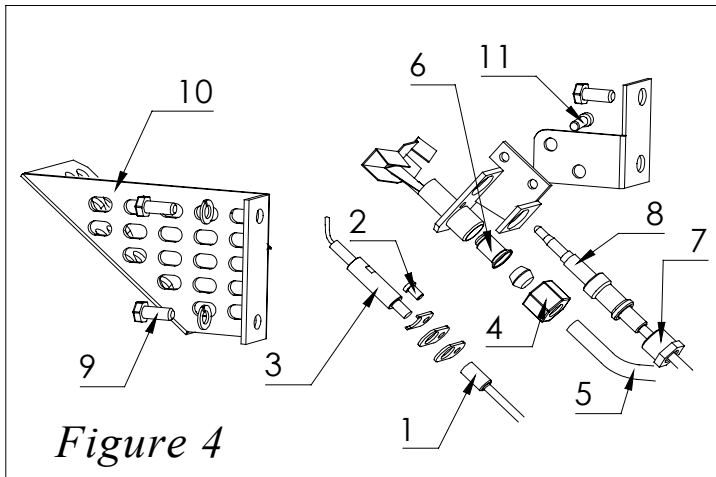
REMOVE/REPLACE (figure 4)

1. Follow procedure C.
2. Unscrew two screws (9) and remove the pilot protection bracket (10) from inside the grilling compartment.
3. Unscrew nut (4) and ease tube (5) away from the burner.
4. Unscrew the thermocouple securing nut (7) and withdraw thermocouple (8) from the burner.

5. Disconnect ignition lead (1) from electrode (3).
6. Unfasten two screws(11) and remove the burner assembly from the appliance.
7. Remove the ignition electrode (3) from the assembly. Inspect and renew if necessary.
8. Fit new pilot burner by reversing the above sequence.
9. Turn on the gas supply to the appliance and light the pilot burner, ensuring that the igniter and thermocouple operate correctly. Test for gas leaks.  
Check that the Main Burners are ignited by the pilot burner.



*Figure 5*



*Figure 4*

## **M. MAIN BURNER**

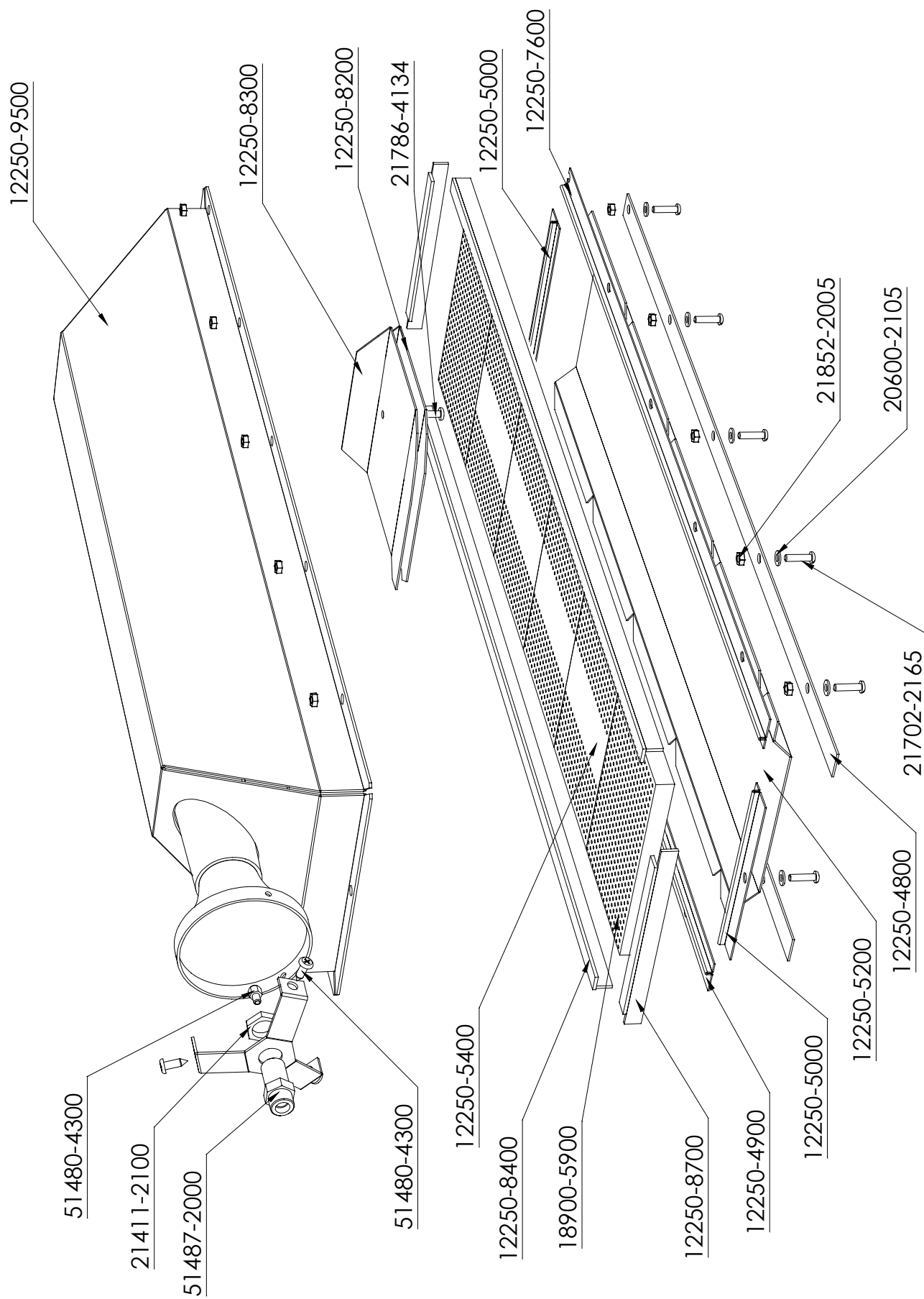
### **REMOVE/REPLACE (figure 5)**

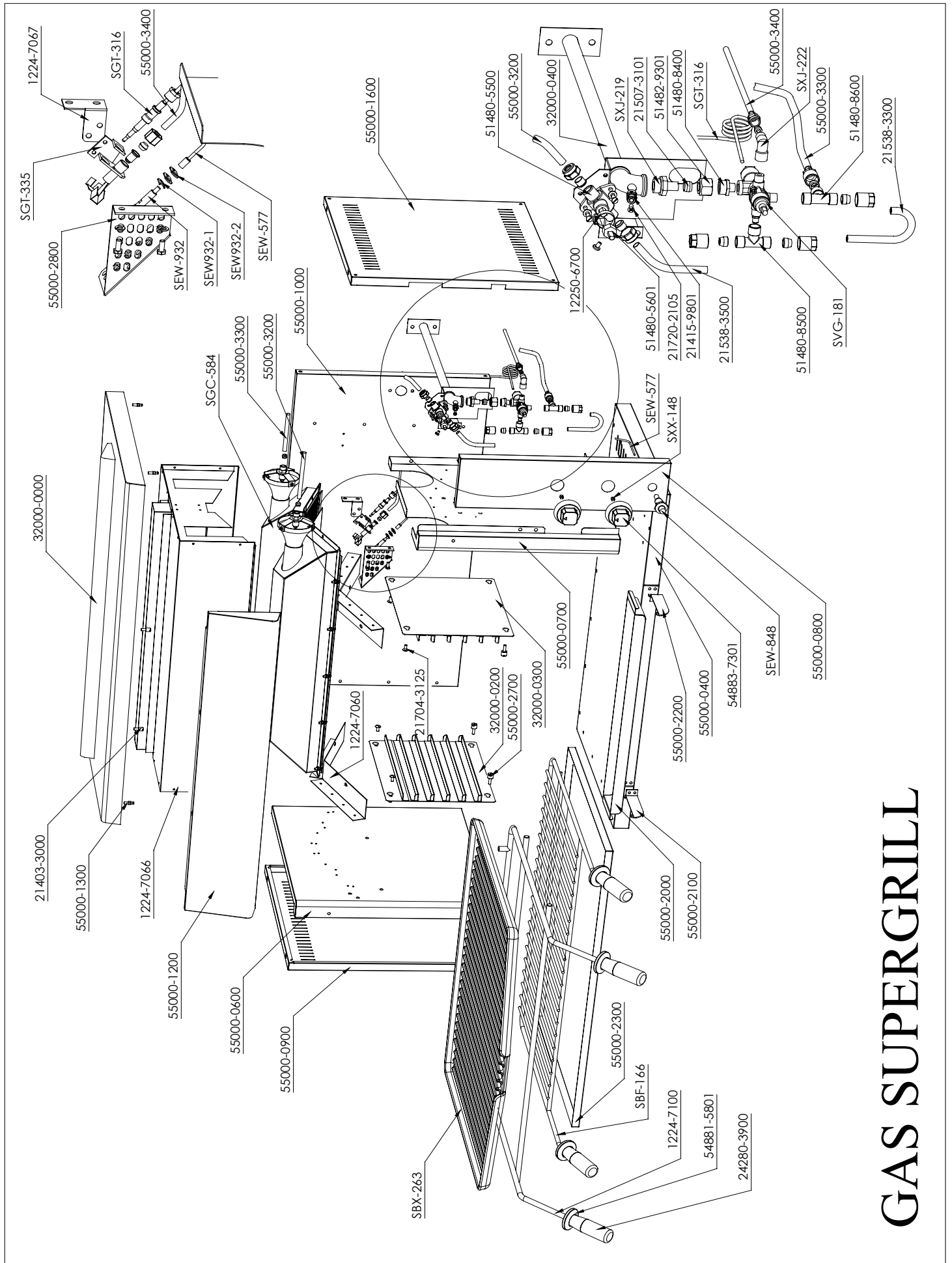
1. Follow procedure B.
2. Disconnect gas supply at burner injector unit (1).
3. Remove two screws (2) and lift main burner away from appliance.

## **N. MAIN BURNER INJECTOR**

### **REMOVE/REPLACE (figure 5)**

1. Follow procedure M.
2. Unfasten three screws (3) and remove aeration cover (4) complete with injector holder (6).
3. Unscrew injector (5), clean or renew as required.
4. Replace in a reverse sequence.
5. Turn on gas supply to the appliance and light the pilot burner.
6. Check for gas leaks and ensure main burners cross light from pilot.





# GAS SUPERGRILL

# SPARE PART LIST

CODE: 283580, 283581

MODEL: GSG-580, JG/G-580

| CODE      | DESCRIPCION                    |                               | UDS/A |
|-----------|--------------------------------|-------------------------------|-------|
| 550000400 | PANEL DE BASE                  | BASE PANEL                    | 1     |
| 550000600 | CONJ. PANEL INTERIOR IZQUIERDO | INNER LEFT HAND PANEL         | 1     |
| 550000700 | CONJ. PANEL INTERIOR DERECHO   | INNER RIGHT HAND PANEL        | 1     |
| 550003200 | PANEL POSTERIOR                | BASCK PANEL                   | 1     |
| 550000900 | LATERAL IZQUIERDO              | LEFT HAND OUTER PANEL         | 1     |
| 550001600 | LATERAL DERECHO                | RIGHT HAND OUTER PANEL        | 1     |
| 550000800 | PANEL DE MANDOS                | CONTROL PANEL                 | 1     |
| 320000000 | CONJUNTO PANEL TECHO           | OUTER TOP PANEL               | 1     |
| 550001200 | PANEL FRONTRAL                 | OUTER FRONT PANEL             | 1     |
| 12247060  | SOPORTE QUEMADOR               | MAIN BURNER SUPPORT           | 2     |
| 320000200 | CONJUNTO GUIAS DERECHA         | RIGHT GUIDES                  | 1     |
| 320000300 | CONJUNTO GUIAS                 | LEFT GUIDES                   | 1     |
| 12247066  | CONJUNTO CAJA HUMOS            | FLUE OUTLET BOX               | 1     |
| 12247067  | SOPORTE PILOTO                 | PILOT BURNER SUPPORT          | 1     |
| 550002800 | PROTECTOR PILOTO               | PILOT BURNER PROTECTION PLATE | 1     |
| 122471002 | PARRILLA SOPORTE PLANCHA       | BRANDER PLATE SUPPORT         | 1     |
| 550002300 | BANDEJA INFERIOR               | CRUMB TRAY                    | 1     |
| 550002000 | BANDEJA RECOGE-GRASAS          | DRIP TRAY                     | 1     |
| 550002100 | SOPORTE BANDEJA RECOGEGRASA DX | RIGHT HAND DRIP TRAY SUPPORT  | 1     |
| 550002200 | SOPORTE BANDEJA RECOGEGRASA SX | LEFT HAND DRIP TRAY SUPPORT   | 1     |
| 215383300 | CONDUCCION BYPASS              | BYPASS PIPE                   | 1     |
| 550003200 | CONDUCCION VALVULA-QUEMADOR    | VALVE-MAIN BURNER PIPE        | 1     |
| 215383500 | CONDUCCION GRIFO-VALVULA       | GAS TAP-VALVE PIPE            | 1     |
| 550003300 | CONDUCCION GRIFO-QUEMADOR      | GAS TAP-BURNER PIPE           | 1     |
| 550003400 | CONDUCCION PILOTO              | PILOT BURNER PIPE             | 1     |
| 248203900 | EMPUÑADURA ESP. ELESA L=90 M-8 | PLASTIC HANDLE                | 4     |
| 438310600 | CONJ.CABLE SILICONA PARA PIEZO | PIEZO IGNITER SILICON CABLE   | 1     |
| 514803700 | INYECTOR SUPERG-80 D.1,20 GLP  | MAIN BURNER GLP NOZZLE D=1,20 | 2     |
| 514804000 | INYECTOR PILOTO D.0.4 GLP S-B. | PILOT BURNER GLP NOZZLE D=0,4 | 1     |
| 514805500 | VALVULA P/TUBO D.8 CROMADA     | UPPER GAS TAP                 | 1     |
| 514808500 | CONEX. EN "T" +RACORDS+BICONOS | T COUPLING                    | 1     |
| 514808600 | CONEX. EN "T"+RACORDS+BICONOS  | T COUPLING                    | 1     |
| 548815801 | PROTECCION EMPUÑADURA          | GUARD DISC                    | 4     |
| 548837301 | BOTON MANDO                    | CONTROL KNOB ZANUSSI          | 2     |
| SBF166    | PARRILLA SUPERGRILL 800        | TOAST RACK                    | 1     |
| SBT999    | CONJUNTO RIBALTA               | MAIN GAS INLET ASSEMBLY       | 1     |
| 283633    | PLANCHA ALUMINIO FUNDIDO       | BRANDER PLATE                 | 1     |
| SEW848    | PIEZOELECTRICO D=18            | PIEZO IGNITER SILICON CABLE   | 1     |
| SEW932    | CONJ ELECTRODO                 | IGNITION ELECTRODE            | 1     |
| SGC584    | QUEMADOR 800                   | BURNER SUPERGRILL 800         | 2     |
| SGT042    | REGULADOR DE GAS GOVERNOR 375" | GAS REGULATOR                 | 1     |
| SGT316    | TERMOCOPPIA T60 L=900 0208002  | THERMOCOUPLE                  | 1     |
| SGT335    | QUEMADOR PILOTO                | PILOT BURNER                  | 1     |
| SVG181    | VALVULA DOBLE SALIDA           | GAS VALVE DOUBLE OUTLET       | 1     |
| SXJ208    | BICONO D=8 LATON               | BICONE D=8                    | 2     |

|           |                               |                                  |   |
|-----------|-------------------------------|----------------------------------|---|
| SXJ219    | MANGUITO ADAPTADOR 10 R-3/8"  | COUPLING 10 R=3/8"               | 1 |
| SXJ222    | CODO+BICONO+TUERCA M-10X1 D=6 | ELBOW + BICONE + NUT D=6         | 1 |
| 550002700 | TORNILLO FIJACIÓN             | FIXING SCREW                     | 2 |
| 514804200 | INYECTOR D.2,00 NG*           | INJECTOR MAIN BURNER NG* D 2.00  | 1 |
| 514803700 | INYECTOR D.1,20 GLP*          | INJECTOR MAIN BURNER LPG* D 1.20 | 1 |
| 514805300 | OBTURADOR D.1,6               | BYPASS ORIFICE LPG*              | 1 |
| 514805100 | OBTURADOR D.2,50              | BYPASS ORIFICE NG*               | 1 |
| SXJ227    | TUERCA R-1/4" D=8,2 LATON     | NUT R=1/4"                       | 2 |
| 217043125 | TORNILLO FIJACIÓN             | FIXING SCREW                     | 2 |
| SXX148    | MUELLE MANDO                  | KNOB SPRING CLIP                 | 2 |

Parts marked \* together with an appropriate Data Plate form the kit for converting the appliance to burn an alternative gas. The 3/8" Governor is required for converting from LPG to Natural Gas.



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