

'Event Raclette' Raclette Grill

USER MANUAL for Gas and Electric Versions

Destination countries: (CH, DE, AT), Language: English



Preface

Thank you for choosing our raclette grill. You have invested in a high-quality product.

To ensure you can enjoy it for a long time to come, read this user manual in full before use.

These instructions apply to both the gas and the electric version. Some chapters may only apply in part.

These instructions are only valid if the country code for the relevant country is printed on the device.

If the device does not feature the country code, the technical instructions for using the device under the operating conditions for that country should be observed.

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More languages available here



DE   



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IT 



EN 

Warnings and safety information



Using the raclette grill comes with certain risks!
If you follow these rules, you're sure to use the device safely.



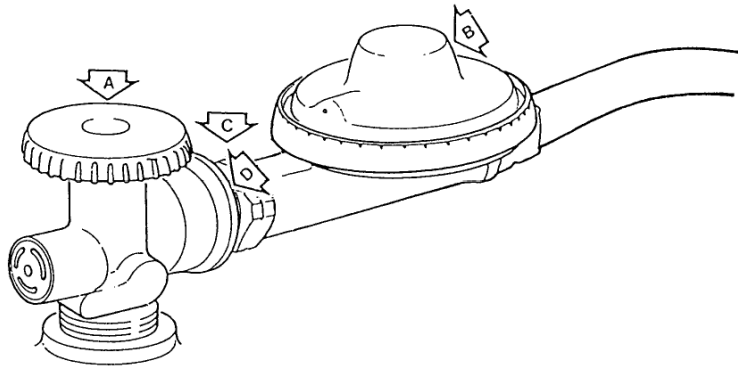
- Place the grill on a stable, non-flammable, heat-insulated surface. The area 20cm in front of the grill should also be non-flammable and heat-insulated. We recommend using a Silca 250KM heat plate or a surface with at least the same thermal properties. Allow safety distances to walls and neighbouring appliances > 0.8m. Position in a location protected from wind. Do not kink or twist pipes. Pipes should not touch the hot parts of the grill.
- The grill's surface gets very hot when in use. The user is responsible for ensuring that the surfaces are not accessible to unauthorised persons and that all safety distances from flammable surfaces are observed.
- Gas burners, pipes and other gas supply equipment may only be maintained and/or repaired by specialists. Unauthorised manipulation is not permitted! Parts/components sealed by the manufacturer may not be manipulated by the installer or the user. Local regulations apply. You need a valid permit for public events in Switzerland. www.arbeitskreis-lpg.ch
- The gas burners are fitted with safety pilots that stop the gas supply when the burner flames are extinguished.
- The gas grill may only be used in closed rooms if certain conditions are met. Please seek clarification from the local authorities. Ensure sufficient ventilation, as unlawful concentrations of combustion products that are harmful to health may build up. We reject any liability for gas operation indoors, even if this is permitted by the authorities. For this purpose, we offer a suitable electric module.
- Never try to light the burners after the gas supply has been turned on for too long. This can lead to deflagration and burning. Turn the bottle valve off and wait around 5 minutes until the gas has dissipated.
- The yellow valves are **not** designed to regulate burner power. Only to turn the burner on and off.
- Allow parts to cool before storing the grill. Remove the gas supply. Store gas bottles in accordance with applicable regulations.
- After a longer period of storage and/or period without use, (e.g. over summer), the raclette grill should be checked for leaks before resuming use. The correct approach is described over the following page (checking for gas leaks)
- Teflon-coated pans should never be scratched with sharp objects. This will damage the pans.
- The slats on the gas burner have very sharp edges for production reasons. You can easily cut yourself on these.
- Sheet metal parts are easy to stretch and misshape when hot due to the materials used. This is absolutely normal and not cause for concern.
- After 8 - 10 years, the gas pipe should be replaced (see the production date printed on the pipe). Or when you notice any damage and/or tears at the latest! Specialist associations recommend exchanging after 5 years. Please observe local regulations.
- **NEVER** use rolled-up cables for the electric grill. Always completely unroll cables! Otherwise, there is a significant risk of fire.
- Never use a damaged gas or electric module!
-

- Always position the grill in a location protected from the wind and rain. The electric module has seals but nevertheless should not get wet!
- The raclette grill should only be used as intended. It should not, for example, be used as a heater or clothes dryer etc.
- Use out of the reach of children!
- Clean the grill after use to prevent any oil or fat residue from igniting the next time it is used. Ignited oils and fats can cause fires
- Never extinguish oil fires with water: instead, use a fire extinguisher suitable for oil fires
- The device is only intended for commercial use and must be operated by trained persons
- In the case of any uncertainty, a trained installer should be used to install the device
- The device must be regularly maintained/checked. Find out more in the cleaning/maintenance chapter

All liability is rejected in the case of failed manipulation and/or insufficient care when handling gas, electricity, fire and hot grill components!

SAFETY WARNING: Liquid gas is a highly flammable gas! All applicable laws, regulations and technical rules must be obeyed during maintenance work and commissioning!

Connecting the liquid gas bottle and checking for gas leaks



- A. Gas bottle valve
- B. Pressure regulator
- C. Nut
- D. Check for gas leaks here

1. Place the full liquid gas bottle on a solid surface.
2. Insert the connector for the pressure regulator to the gas bottle valve and screw the nut (C) anti-clockwise (left) to tighten. Tighten until the connector is fully inserted into the gas bottle valve (A). Check the seals first.
3. Check whether the switch for each burner on the device is set to 'OFF'. Extinguish any naked flames or cigarettes in the vicinity of the appliance.
4. Prepare a mixture of equal parts washing-up liquid and water. You can also use a leak finding spray.
5. Moisten the connections between the regulator and the gas bottle (D) with the soap solution
6. Open the gas bottle valve (A) by turning the button anti-clockwise (turning it right will close the valve)
7. Bubbles will appear in the area of the leak if there is one
8. If there is a leak, close the gas bottle valve (A) and tighten the nut (C). Repeat the check (step 5)
9. Do not use the device if there is a leak. Contact your retailer
10. You should always check for gas leaks when gas connections are interrupted for maintenance or changing gas bottles
Check all connections to the whole gas system at regular intervals → Maintenance chapter

All standard butane/propane liquid gas bottles may be used for the gas grill.
Please observe the relevant information on the gas bottles and any existing restrictions issued by local authorities/organisers.

Never use open flames to check for gas leaks: risk of fire and explosion!

Connecting the electric module



Instead of using the gas module, the grill can also be operated using electricity. Switching from gas to electric takes no time at all. This means that the grill can also be used indoors.

The electric module is operated with 2 x 230V, 2 x 10 A, 2 x 2.2kW

The heat output is 2.2kW per heating element

Make sure that the supply is sufficiently fused. Otherwise, the fuses can blow

You can operate the raclette grill using just 1 heating element. However, this results in an impaired raclette speed and the fully heated area is smaller.

The electric module reaches operating temperature after around 5-6 minutes

The cables are coated in steel braiding. However, you should ensure that the cables do not come into contact with hot parts

The cables may heat up during operation due to the high output

Cables and all electric components may only be repaired by the manufacturer



NEVER use rolled-up cables. Always completely unroll cables! Otherwise, there is a significant risk of fire.

Raclette grill assembly instructions

Read the instructions carefully before assembly.

1.

Place the base on a level surface

If the surface is not level, use the adjustable feet



2.

Place the side walls into the channels (image 1)

Please ensure that the hanging clips face the front (Image 2)



Image 1



Image 2

3.

Insert the front plate

Insert the plate at the top and bottom (Image 1 and 2)



Image 1



Image 2

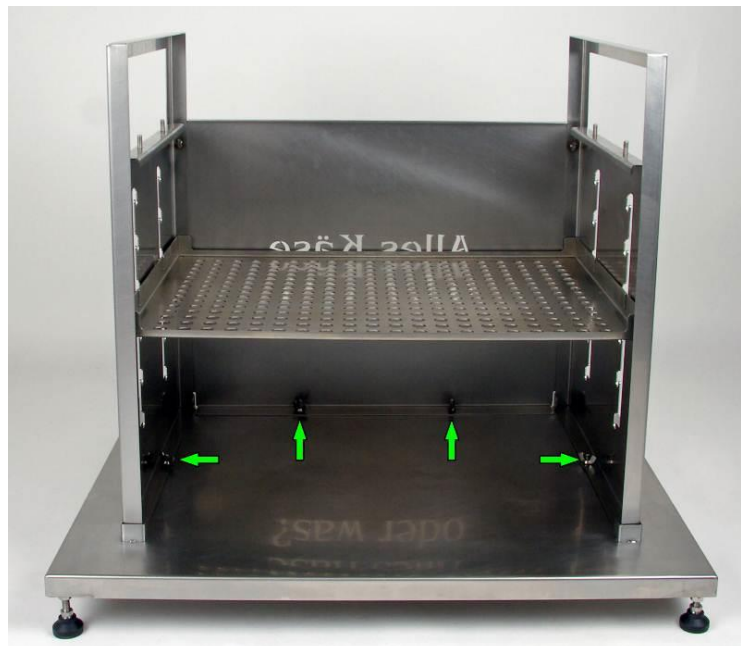
4.

Insert the tray for the raclette pans

The rounded edge should face up

Secure these panels with the wing nuts provided (green arrows)

These guarantee a high level of stability, ensuring it can be easily transported and stacked when already assembled



5.

Secure the handles using 2 wing nuts



6.

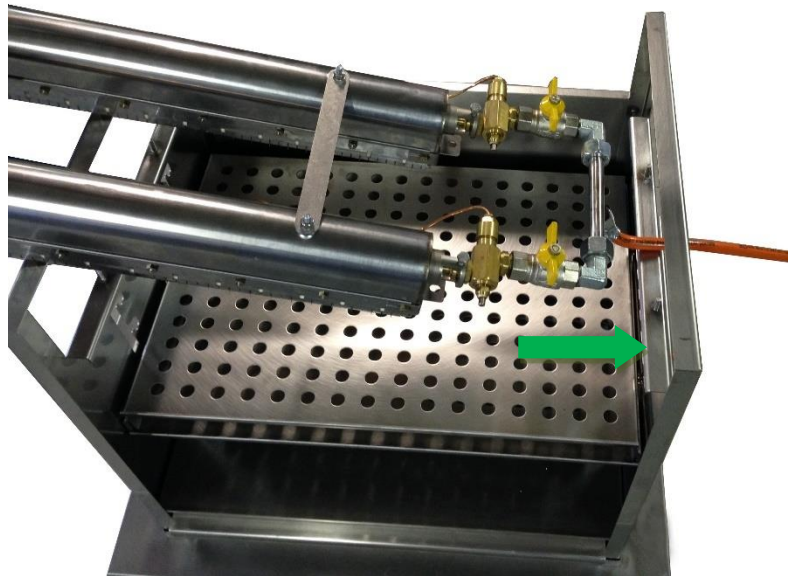
Install the gas burner / electric module

First insert the gas pipe through the opening at the side. Insert the burner.

The electric module is inserted into the grill here from the side in place of the gas module.

IMPORTANT!

Ensure that the safety pilots, pipe/cable and heating rods are not damaged (Image 1)



Secure the gas or electric module with the wing nuts provided (Image 2)

Do not tighten the nuts yet



Image 1

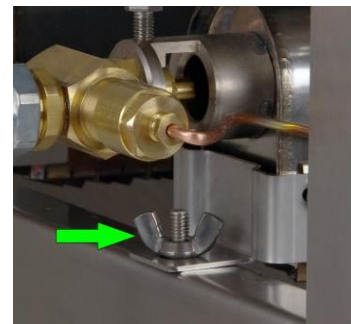


Image 2

7.

Install the top

Tighten the wing nuts for the gas or electric module

The grill is now ready to use



8.

To disassemble, follow the same instructions in reverse

Commissioning

1.

Ensure that the grill is positioned on a stable surface and isn't wobbly. Use the adjustable feet to level the grill.

Optimal operation can only be guaranteed if the grill is properly positioned horizontally.



2.

Open the valves for your desired burner (set to ON).

In normal operation (to melt cheese), both burners are lit.

To keep the grill warm, 1 burner is sufficient. The other must be turned off completely (set valve to OFF).

Please note! Never use the valves to regulate burner intensity!

This can lead to unwanted disruptions: we shall not be held liable in such cases.



3.

Version with pipe breakage protection

Connect the pressure regulator to the gas bottle and slowly turn the bottle valve to open

At the same time, press the on button (arrow) and wait for the pressure to equalise (approx. 5 seconds depending on the pipe length)

For more information regarding connecting the gas bottle, please read the 'Connecting the liquid gas bottle and checking for gas leaks' chapter of this manual.



4.

Hold a lighter close to the ceramic area of the burner at the same height as the pilot (image 1)

Press the pilot button (you should now be able to hear the gas supply) and wait for the burner to ignite. (Image 2)
This should take 3-4 seconds

Once the burner has ignited, keep the pilot button (Image 2) pressed for another 5 - 10 seconds.

Once the button is released, the burner should remain ignited (this means that the pilot is working properly).

If the flame goes out, try again. If this still does not work, see the 'Troubleshooting' chapter

Repeat the steps above for the second burner

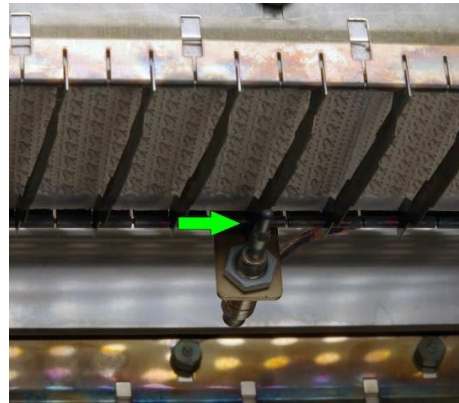


Image 1



Image 2

If the burner does not ignite within approx. 5 seconds, disrupt the gas supply and wait until any gas has dispersed.

Check the gas supply and inspect how full the gas bottle is.

If everything is properly connected and all valves are open, repeat the steps above.

Never try to light the burners after the gas supply has been turned on for too long.
This can lead to deflagration and burning.

Clean the pans thoroughly before first use as residue may be left over from the production process.

Commissioning the electric module

Put the electric module into operation in accordance with the instructions on page 6.

Cleaning

The whole grill is made from stainless steel and is easy to clean.

Clean the pans thoroughly before first use as residue may be left over from the production process.

Always ensure that the gas supply is no longer connected / that the grill's power supply has been removed. Always let hot parts cool!

There are 3 possible versions

- Complete disassembly of the grill and washing each part by hand
- All parts, except the gas and electric modules are dishwasher-safe (including the pans)
- You can remove the gas and electric module and pressure-wash the frame (e.g. automatic washer)

Abrasives may be used to remove stubborn dirt from the whole stainless steel frame (not including gas/electric module or coated pans)

Fine scratches can be removed by cleaning in circular motions.

Clean the gas and electric module and pilot with a damp cloth only (water and normal washing-up liquid).

Clean the grill after use to prevent oil or fat residue from igniting the next time it is used. Ignited oils and fats can cause fires. Never extinguish oil fires with water: instead, use a suitable fire extinguisher.

Careful! The gas module slats have very sharp edges!

Maintenance

The grill must be maintained at regular intervals.
We differentiate between visual inspections and maintenance.

Visual inspections:

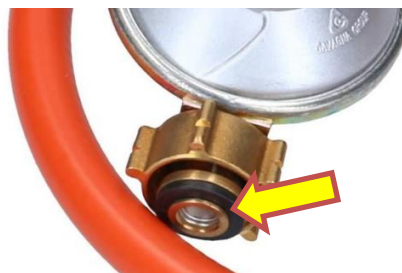
- The grill and all of its components should be visually inspected before each use.
- If deformations are identified on the gas burner and its installation, the burner should not be used
- Every time a bottle is changed/connected, you should check that the rubber seals on the pressure regulator are present and in tact
- Seals can be checked using leak spray or soap water. Never use a lighter to check for leaks!
- Make sure that the grill is free from fat and residue.
- Tighten any loose screws or nuts before use

Maintenance:







- The production date is printed on the gas pipe. The pipes should be replaced after 8 - 10 years at the latest. Specialist associations recommend exchanging after 5 years. → Please observe local regulations.



- **Never** repair brittle pipes with insulating tape or similar: have the manufacturer or a recognised authority replace them
- Gas installations must be periodically inspected depending on country, canton or state rules. In Switzerland, these inspections can be carried out by 'Arbeitskreis-LPG certified companies'. After the inspection, you will receive a permit and certification for your gas grill that gives you the right to operate it at public events for one year. The national regulations of the relevant country apply. The operator of the grill is solely responsible for upholding the required maintenance intervals / safety regulations. The manufacturer rejects any liability in this regard
- Damaged or missing seals on the gas pressure regulator can be replaced by the manufacturer or a recognised authority as needed
- Gas modules, pipes and safety-relevant parts may only be replaced by the manufacturer or a recognised authority.



Replacement parts

Image of replacement part	Description
	<p>Gas pipe</p> <p>Only use pipes approved for gas grills The pipe must be crimped with the connectors. Screw clamps and loose plug connections are not permitted!</p> <p>Pipe length max. 1.5m</p>
	<p>Pressure regulator</p> <p>Use a suitable pressure regulator.</p> <p>The pressure must correspond with the regulator originally installed.</p> <p>e.g. GOK type 01 060-36, pd = 50mbar</p> <p>Ensure the right thread size</p>
	<p>Excess flow cut off valve</p> <p>Excess flow cut off valve GOK Typ. SBS/MA Art.-Nr. 02853-09</p>
	<p>Measuring adapter</p> <p>Intermediate piece G1 / 4 "LH with test connection - pressure test point - test point Manufacturer LAG. Art.-Nr. 7220</p>
	<p>Feet</p> <p>All adjustable feet with M8 threads and non-slip rubber foot pads are suitable for use as feet</p> <p>e.g. Ganter norm GN41</p> <p>Feet can also be found in most DIY shops. Look for M8 thread size</p>
	<p>Panel screw connections</p> <p>All screw connections feature metric screws. Replacement screws can be obtained from the manufacturer or from most DIY shops. Ensure they are made from stainless steel</p>

Troubleshooting

Defect	Troubleshooting
Grill cannot be correctly set up or the parts do not fit together	<ul style="list-style-type: none"> - Check all parts for any damage - Use tools to correct any bent parts (if possible) - Follow the assembly instructions
The gas burner is not igniting	<p>Check the gas supply</p> <ul style="list-style-type: none"> - Is there enough gas in the bottle? - Is the pipe breakage protection activated? (page 11 point 3) - Are all connections connected properly? - Pilot button pressed down during ignition? (page 12 point 4) <p>Important! Do not try to light the burners after the gas supply has been turned on for too long. Turn the bottle valve off and wait around 5 minutes until the gas has dissipated.</p>
The gas burner ignites but the flame disappears after the pilot button is released	<ul style="list-style-type: none"> - Keep the pilot button pressed for longer while igniting - Pilot damaged? (copper wiring, connections, sensor) - The pilot can potentially be relocated closer to the burner
Flame extinguishes during operation	<p>Check the gas supply</p> <ul style="list-style-type: none"> - Is there enough gas in the bottle? - Are all connections connected properly? - Pipe breakage protection (optional) released? - Pilot may be too far away from burner flame
Flame not burning evenly	<p>Check the gas supply</p> <ul style="list-style-type: none"> - Is there enough gas in the bottle? - Are all connections connected properly? - Strong draughts nearby?
<p>Electric module:</p> <p>Does not get hot or cools after a certain amount of time.</p>	<ul style="list-style-type: none"> - Check the power supply, potentially use alternative plugs, cable - If the power supply is fine and the heating elements are still not heating up, the electric module must be inspected by an electrician - Defective cables must be inspected by an electrician

Technical data

Gas module:

Gas module:	2 units Stainless steel gas burner with pilot
Operating pressure mbar:	I3B/P(50) (see type plate on gas module)
Heating output and consumption:	I3B/P(50) = 4kW, 315g/h per gas burner (total 8kW)
Type of gas:	G30/G31 butane/propane (grill gas)
Gas connection:	Works with standard CH butane/propane gas bottles (grill gas)

Electric module:

Electric module:	2 pieces
Heating output	2.2kW / heating module
EI connection:	2x 230V AC / 50Hz, 2x 10A
Heating time:	Operational within approx. 5 - 6 minutes of plugging in

Grill material:	Stainless steel 1,4301
Raclette pan material:	Stainless steel, either uncoated or Teflon-coated

General:

Dimensions:

In operation:

Height:	585mm including adjustable feet
Width:	750mm including gas burner connection (without pipe)
Depth:	600mm
Weight:	Approx. 24kg (without pans and optional add-ons)

Raclette pans:

Total length:	570mm
Cooking area length:	330mm
Width:	78mm
Height:	24mm

Suitable for cheese slices measuring no more than 290 x 75mm.

Drawer insert: (optional)	For accessories etc.
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Optional accessories

Gas module

50mbar

I3B/P(50)

4kW, 315g/h per gas burner

Total 8kW, 630g/h



Electric module

2 x 2.2kW

2 x 230V AC / 50Hz

2 x 10 A



Additional raclette pans

Uncoated or Teflon-coated

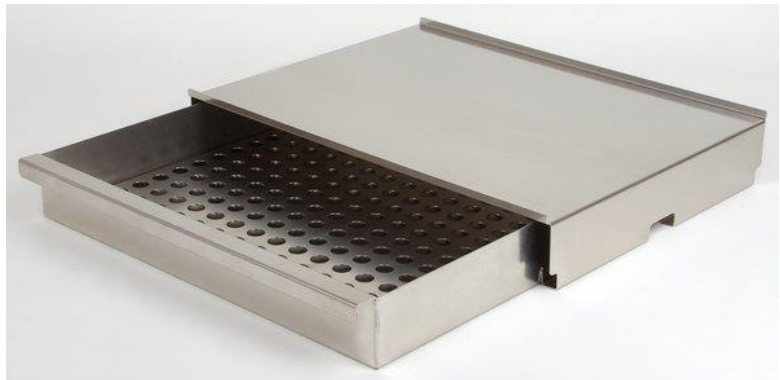


Pan rest for even faster pre-warming
of multiple raclette pans

This is placed on the existing tray.
No further securing necessary



Drawer insert
with lid for suspension.
Including required assembly materials



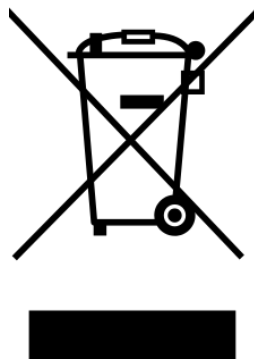
Accessories can be ordered from our website www.raclette-schweiz.ch

Disposal

Please observe the following disposal information:

Components	Disposal	EU waste code
Heating module (heating coils including cable)	Electrical waste or place of purchase	160214 Used appliances with the exception of those falling under 16 02 09 to 16 02 13 These are predominantly commercial equipment and tools such as electric hobs, hot plates, typewriters, drills and saws
Heating module panel	Scrap metal (Inox) or place of purchase	17 04 05 iron and steel including alloys
Gas module (without pipe) Contains stainless steel and brass parts	Scrap metal or place of purchase	17 04 05 iron and steel including alloys 17 04 01 copper, bronze, brass
Gas pipe	Household waste or place of purchase	
Stainless steel grill parts	Scrap metal (Inox) or place of purchase	17 04 05 (iron and steel including alloys)
Pans, coated and uncoated	Scrap metal (Inox) or place of purchase	17 04 05 (iron and steel including alloys)
Grill gas and bottle	Gas retailer, DIY shop etc.	

Alternatively, you can send us the parts for proper disposal. You will have to cover any transport costs.



EG Konformitätserklärung

EC Declaration of conformity

Déclaration de conformité CE

Dichiarazione di conformità CE

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**erklären in alleiniger Verantwortung, dass
das Produkt**

*bearing sole responsibility, hereby declare
that the product*

*déclarons sous notre seule responsabilité
que le produit*

*dichiariamo sulla nostra assoluta
responsabilità che il prodotto*

GAS raclette grill

Raclette grill no. _____

Gas module no. _____

Gasdruck mbar:

Gas pressure

Pression du gaz

Pressione del gas

I3B/P(50)

**auf das sich diese Erklärung bezieht, mit der/den folgenden Norm(en) oder normativen
Dokument(en) / Richtlinien übereinstimmt:**

*referred to by this declaration is in conformity with the following standards or normative
documents:*

*auquel se rapporte la présente déclaration, est conforme aux normes ou aux documents
normatifs suivants:*

*al quale si riferisce la dichiarazione, risulta in conformità con la(e) seguente(i) direttiva(e)
comunitaria(e)*

2016/426/EG Regulation on appliances burning gaseous fuels

Angewandte harmonisierte Normen

Applied harmonized directives

Normes harmonisées appliquées

Standard armonizzati applicate

DIN EN 203-1:2014

DIN EN 203-2-7:2014

DIN EN 203-2-10:2007

If any unapproved changes are made to the product, this declaration of conformity is immediately void!

Ort und Datum

Place and date

Lieu et date

Luogo e data

Siebnen, _____

Unterschrift / Name und Funktion des Bevollmächtigten
signature / name and function of the signatory empowered
signature / nom et fonction du signataire autorisé
firma / nome e funzione della persona autorizzata


Patrick Züger
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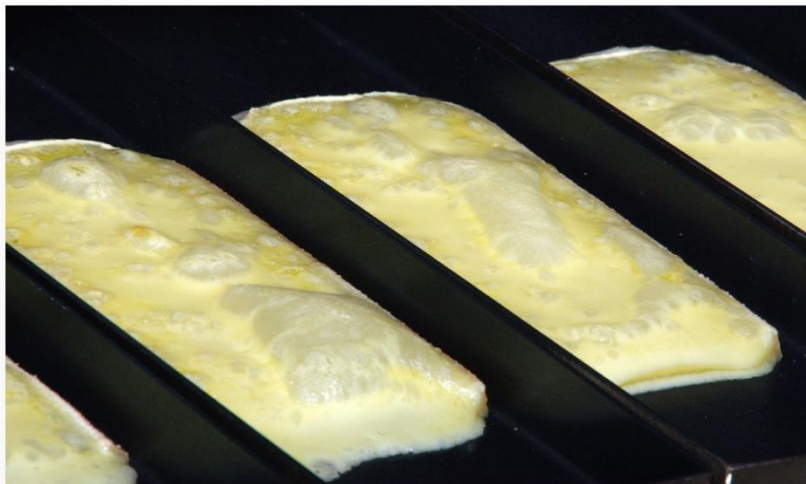
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Valid as of 06 / 2021



En Guete