



INSTRUCTION REF: IN146

ISSUE No. 4

DATE 27.07.99

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TELEPHONE:

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- **INSTALLATION INSTRUCTIONS**
 - **SAFETY INSTRUCTIONS**
 - **USER INSTRUCTIONS**

PARAGON GAS SALAMANDER

MODEL : 7072 & 7073



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WARNING

To avoid scratching the highly polished exterior surface of this equipment whilst in transit, the protective film on the exterior surfaces has NOT been removed. It is IMPORTANT that this protective film is peeled off before the equipment is used.

IMPORTANT

PLEASE READ INSTRUCTIONS FULLY BEFORE USE

OPERATING INSTRUCTIONS

GAS SALAMANDER WALL GRILL 7072/7073

IMPORTANT – YOUR ATTENTION IS DRAWN TO THE GAS SAFETY REGULATIONS CURRENT ISSUE AND RULES IN FORCE. THIS APPLIANCE MUST BE INSTALLED AND USED IN A WELL VENTILATED AREA.

THIS APPLIANCE **MUST** BE INSTALLED BY A COMPETENT PERSON IN ACCORDANCE WITH THESE AND ANY OTHER RELEVANT REGULATIONS. USERS TOO SHOULD BE AWARE OF THE REGULATIONS GOVERNING THE USE OF GA APPLIANCES, PARTICULARLY WITH RESPECT TO THE NEED FOR REGULAR SERVICING (RECOMMENDED ANNUALLY).

BEFORE INSTALLATION CHECK DATA PLATE ON REAR OF APPLIANCE TO ENSURE APPLIANCE IS SUITABLE FOR GAS SUPPLY AVAILABLE. EACH APPLIANCE REQUIRES A FLOW OF FRESH AIR FOR COMBUSTION. UNDER NO CIRCUMSTANCES SHOULD AIR VENTS ON THE APPLIANCES, OR AIR VENTS INSTALLED BY THE FITTER IN THE ROOM OF THE APPLIANCES TO SUPPLY COMBUSTION AIR, BE ALTERED OR OMITTED IN ANY WAY.

FOR FITTING INSTRUCTIONS SEE INSTALLATION SECTION.

ALL WALL GRILLS ARE FITTED WITH SPARK IGNITION TO PILOT AND FLAME FAILURE DEVICE FOR SAFETY.

TO LIGHT PILOT:-

Push in and turn knob to spark position, pilot should light if not repeat; hold in for 15-20 seconds then release, pilot should stay lit.

TO LIGHT BURNER:-

After pilot is lit turn knob to large flame symbol, main burner will ignite; the smaller flame symbol is lower rate setting. To turn burner off turn knob in clockwise direction a slight stop will be felt when back to pilot position, press in slightly to turn to off.

We advise this appliance should not be left unattended when switched on.

This appliance is for use by qualified people only, there are no user serviceable parts.

Clean outer case with warm soapy water. Do not use scouring pads.



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It is recommended the Grill be given approximately 10 minutes on full rate to warm up. Then cooking may commence. The Grill is best used on full rate and cooking varied by using shelf positions.

MODEL 7072/7073

INSTALLATION INSTRUCTIONS

IMPORTANT – YOUR ATTENTION IS DRAWN TO THE GAS SAFETY REGULATIONS CURRENT ISSUE AND RULES IN FORCE. THIS APPLIANCE MUST ONLY BE INSTALLED AND USED IN A WELL VENTILATED AREA.

THIS APPLIANCE MUST BE INSTALLED BY A COMPETENT PERSON IN ACCORDANCE WITH THESE AND ANY OTHER RELEVANT REGULATIONS. USERS TOO SHOULD BE AWARE OF THE REGULATIONS GOVERNING THE USE OF GAS APPLIANCES, PARTICULARLY WITH RESPECT TO THE NEED FOR REGULAR SERVICING (RECOMMENDED ANNUALLY).

BEFORE INSTALLATION CHECK DATA PLATE ON REAR OR APPLIANCE TO ENSURE APPLIANCE IS SUITABLE FOR GAS SUPPLY AVAILABLE.

INSTALLATION

1. All appliances are supplied for use on natural gas (conversion to LPG is possible with Conversion kits available).
2. All appliances must not be installed on or against any combustible surface. Clearances around appliances must be:

| | |
|----------------------|--------------|
| CEILING/SHELF | 900mm |
| REAR | 75mm |
| SIDES | 75mm |

3. During installation provision must be provided for combustion air supply to the appliance, which enters the appliance through the right hand side and rear of the appliance, this should not be blocked at any time. SEE TECHNICAL DETAILS.
4. The appliance must be fitted securely on a non-combustible shelf or surface.
5. Connection to the appliance is by ½+BSPT at the rear of the appliance, pressure test point is built into the connection block.



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6. Remove all protective film before use.
7. Ensure whoever is operating appliance is fully conversant with its operation and aware of dangers involved in incorrect operation and cleaning, especially the danger of burns or scalds from the cooking medium and hot surfaces of working areas.

GAS WALL GRILL 7072/7073

MAINTENANCE INSTRUCTIONS

MAINTENANCE AND SERVICE MUST ONLY BE UNDERTAKEN BY CORGI REGISTERED FITTERS.

Before commencing any maintenance or repair isolate appliance and disconnect from gas supply. To gain entry to components remove top flue cover (6 screws on top), next remove 3 screws from front of right hand side panel, pull off gas control knob, remove 4 screws from rear of side panel and panel will lift off. Thermo-couple is retained by pilot/ignition bracket. Loosen the 2 screws on this bracket, to withdraw thermocouple disconnect nut on back of gas tap to remove thermocouple, assemble in reverse.

To replace ignition electrode.

Loosen the 2 screws on pilot/ignition bracket and withdraw electrode, disconnect lead.

To clean pilot injector remove the 2 screws on bracket. Remove pilot head from inside cooking area. Clean and reassemble in reverse order.

To replace gas tap/ffd unit. Undo inlet and outlet unions, remove thermocouple from rear of tap unit, undo locknut on tap bracket and remove tap/ffd. Reassemble in reverse order. Check for gas soundness and correct operation of flame failure unit. Refit side panel and flue cover.

PLEASE NOTE:

IF THE BURNER PLAQUES ARE CRACKED THEY WILL NOT BE COVERED BY WARRANTY



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TECHNICAL DETAILS

MODEL 7072

HEAT INPUT

GAS OPERATING PRESSURE AT APPLIANCE TEST POINT.

| | | | |
|---------|----------------|---|------------------|
| NATURAL | 20mbar/18+ WG | - | 5.43Kw/18527 BTU |
| BUTANE | 28mbar/11.2+WG | - | 5.43Kw/18527 BTU |
| PROPANE | 37mbar/14.8+WG | - | 5.43Kw/18527 BTU |
| G25 | 25mbar/10+ WG | - | 5.43Kw/18527 BTU |
| G25 | 20mbar/8+ WG | - | 4.9 Kw/16.71 BTU |

GAS RATE

| | | |
|----------------------------|--------------------------|--|
| G25 @ 20 | - | 0.5m ³ /hr |
| NATURAL GAS | 17.95ft ³ /hr | - 0.5m ³ /hr |
| BUTANE | 0.875 lb/hr | - 0.397 kg/hr |
| PROPANE | 0.862 lb/hr | - 0.391 kg/hr |
| G25@25 | - | 0.5m ³ /hr |
| AIR FLOW RATE (COMBUSTION) | - | 5m ³ /hr . 180ft ³ /hr |

PARTS LIST

| | | |
|-----|-------------------------------|--------------------|
| 1) | FLOAT RAIL | TUBES7072 |
| 2) | GAS COCK/FFD 8mm | GASTAPWGR |
| 3) | THERMO-COUPLE M8 x 450mm | THCP450MM |
| 4) | SPARK GENERATOR AND H.T. LEAD | GASTAPWGR |
| 5) | ELECTRODE | GASTAPWGR |
| 6) | PILOT ASSEMBLY | PILOT3WAY |
| 7) | BURNER | BURNR7072 |
| 8) | INJECTOR | INJECT193 (LPG119) |
| 9) | GAS TAP KNOB | KNOBTYPEG |
| 10) | PRESSURE TEST SCREW | |
| 11) | FLUE COVER | GRILLAIRA |



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TECHNICAL DETAILS

MODEL 7073

HEAT INPUT

GAS OPERATING PRESSURE AT APPLIANCE TEST POINT

| | | | |
|---------|----------------|---|--------------------|
| NATURAL | 20mbar/8+ WG | - | 6.87kw/23500B.T.U. |
| BUTANE | 26mbar/11.2+WG | - | 7.26kw/24800B.T.U. |
| PROPANE | 37mbar/14.8+WG | - | 7.03kw/24000B.T.U. |

GAS RATE

| | | | |
|-------------|---------------|---|-----------------|
| NATURAL GAS | 22.35cu/ft/hr | - | 0.633cu/mtrs/hr |
| BUTANE | 1.149 lb/hr | - | 0.522 kg/hr |
| PROPANE | 1.113 lb/hr | - | 0.506 kg/hr |

AIR FLOW RATE (COMBUSTION) - 6.5m³/hr . 225ft³/hr

PARTS LIST

| | |
|---------------------------------|------------------------|
| 1) FLOAT RAIL | TUBES7072 |
| 2) GAS COCK/FFD 8mm | GASTAP8MM |
| 3) THERMO-COUPLE M8 x 450mm | THCP450MM |
| 4) SPARK GENERATOR AND H.T.LEAD | GASTAPWGR |
| 5) ELECTRODE | GASTAPWGR |
| 6) PILOT ASSEMBLY | PILOT3WAY |
| 7) BURNER | BURNR7073 |
| 8) INJECTOR | INJECT02.20 (1.35 LPG) |
| 9) GAS TAP KBOB | KNOBTYPEG |
| 10) PRESSURE TEST SCREW | |
| 11) FLUE COVER | |



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TECHNICAL DETAILS

MODEL 7072

FLOW TEST SEQU 7

HEAT INPUT

GAS OPERATING PRESSURE AT APPLIANCE TEST POINT.

| | | | |
|---------|----------------|---|------------------|
| NATURAL | 20mbar/18+ WG | - | 6.87kw/23500 BTU |
| BUTANE | 28mbar/11.2+WG | - | 7.26kw/24800 BTU |
| PROPANE | 37mbar/14.8+WG | - | 7.03kw/24000 BTU |

GAS RATE

| | | | |
|----------------------------|---------------|---|--|
| NATURAL GAS | 22.35cu/ft/hr | - | 0.633cu/mtrs/hr |
| BUTANE | 1.149 lb/hr | - | 0.522 kg/hr |
| PROPANE | 1.113 lb/hr | - | 0.506 kg/hr |
| G25@25 | | - | 0.5m ³ /hr |
| AIR FLOW RATE (COMBUSTION) | | - | 6.5m ³ /hr . 225ft ³ /hr |

PARTS LIST

| | |
|----------------------------------|------------------------|
| 1) FLOAT RAIL | TUBES7072 |
| 2) GAS COCK/FFD 8mm | GASTAPwgr |
| 3) THERMO-COUPLE M8 x 450mm | THCP450MM |
| 4) SPARK GENERATOR AND H.T. LEAD | GASTAPWGR |
| 5) ELECTRODE | ELECTRODE |
| 6) PILOT ASSEMBLY | PILOT3WAY |
| 7) BURNER | BURNR7073 |
| 8) INJECTOR | INJECT02.20 (1.35 LPG) |
| 9) GAS TAP KNOB | KNOBTYPEG |
| 10) PRESSURE TEST SCREW | |
| 11) FLUE COVER | |

NATURAL GAS

Test 14 Pilot Flow Rate = 0.020M³/HR

Test 15 Main Flow Rate = 0.633M³/HR

LPG SEQU. 6

Pilot Flow Rate = 0.006

Main Flow Rate = 0.198



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Declaration of conformity CE

- This product has been designed, constructed and marketed in compliance with:
 - safety requirements of EEC Directive %Gas+90/396;
 - safety requirements of EEC Directive %Low voltage+73/23;
 - protection requirements of EEC Directive 93/68.
- This product is suitable for contact with foodstuffs, and complies with EEC Directive 89/109.
- This product has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.
- This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).
By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.
- A symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.



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For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.