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Cod. 252.170.11

LAVA STONE GRILLS - SERIES 65

MOD. 65/40 GRL
65/70 GRL

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THIS APPLIANCE HAS BEEN MADE FOR COOKING FOOD AND MUST ONLY BE USED BY PROFESSIONALLY SKILLED PERSONNEL IN THE WAY DESCRIBED IN THIS INSTRUCTION MANUAL.

1

WARNINGS

- ◆ Read this handbook through carefully as it provides important information for safe installation, use and maintenance.
- ◆ Keep this handbook in a safe place for future reference.
- ◆ Only professionally skilled personnel must install the appliance and, if required, convert it to receive a different type of gas.
- Only call one of the manufacturer's authorised technical assistance centres for repairs and demand original spare parts.
- The parts which have been sealed by the manufacturer must not be tampered with. Any adjustments (only for gas changeover) must be performed by professionally qualified personnel.

Failure to observe the above could undermine the safety of the appliance.

2 COMPLIANCE WITH "EEC" DIRECTIVES FOR GAS APPLIANCES

THIS APPLIANCE HAS OBTAINED THE "CE" TYPE APPROVAL CERTIFICATE AS IT COMPLIES WITH THE ACCEPTANCE TESTS CARRIED OUT IN ACCORDANCE WITH THE FOLLOWING STANDARD:

"ESSENTIAL REQUIREMENTS ANNEX I EEC DIRECTIVE 90/396 MD 26/06/1990"

ATTENTION:

WHEN THE GRILL IS PART OF A COOKING LINE IT IS INSTALLED AT THE TOP END AND THE SIDES ARE VISIBLE, CONSEQUENTLY THE USER CAN COME INTO CONTACT WITH PARTS THAT ARE EXTREMELY HOT WHEN IT IS IN USE.

4.

TECHNICAL DATA TABLE – LAVA STONE GRILLS

MODEL	BURNERS X POWER No. x kW	TOTAL POWER kW		TOTAL GAS CONSUMPTION		DIAMETER OF NOZZLES IN HUNDREDTHS OF A MILLIMETRE	
		MAX	MIN	LPG G30 – G31 kg/h	NATURAL GAS G20 M³/h	LPG G30 – G31 30mbar 37mbar	NATURAL GAS G20 20 mbar
65/40 GRL	1 x 5.5	5.5	2.5	0.427	0.582	120L	175L
65/70 GRL	2 x 5.5	11	5	0.854	1.165	120L	175L
BY-PASS						110	230
PILOT						19	27
PRIMARY AIR POSITION A mm =						10	10

THESE VALUES ARE
APPROXIMATE - ALWAYS MAKE
SURE THE FLAME IS REGULAR.

4.1 GAS CHARACTERISTICS

The data relative to power and consumption refer to the following types of gas:

TYPE OF GAS	NET HEAT VALUE (NHV)	PRESSURE mbar	SUPPLY mm water
G20 (natural gas) CH ₄	9.45 kW m³/h	20	200
G30 (butane) C ₄ H ₁₀	12.68 kW/kg	30	300
G31 (propane) C ₃ H ₈	12.87 kW/kg	37	370
G25 (G20L – DE)	8.12 kW m³/h	20	200
G25 (aardgas NL)	8.12 kW m³/h	25	250

When installing the appliances, the gas supply pressures must be those given above in order to have maximum burner efficiency.

Pressure mbar = 1 millibar = 1 mbar = 10 mm c.d.a. (water column millimetres)

Power = 1 kW = 860 kcal = 3.6 MJ = 3412 BTU

6

INSTRUCTIONS FOR THE QUALIFIED INSTALLER

6.1 APPLIANCE INSTALLATION

- Take the unit out of the packaging. Check that it is in good condition. If in doubt, do not use it and contact professionally qualified personnel.
Always place the unit under an aspiration hood. After installation, it will need to be levelled by using the feet.
- Always use rigid galvanised steel or copper pipes for connecting the appliance.
All the seals on the joining threads must be made using materials that are certified for use with gas.
- If the appliance is wall mounted, in contact with flammable material, place a layer of heat-resistant insulating material between the appliance and the wall or leave a space of 200 mm between the appliance and the wall.
- The appliance gas system and the characteristics of the room in which the appliance is installed must comply with current laws.
- Before connecting the unit, you must check what kind of gas it is set up to use, and whether the gas which is available to power it is suitable. If the available gas is not suitable for the appliance, proceed as described in the paragraph "Changeover for operation with other types of gas".
- Always install a cutoff cock between each appliance and the gas pipe.
- Check that aeration in the room is sufficient when the appliance is working, considering that the necessary quantity of air for combustion is 2 m³/h of air for each kW of installed power.

6.2 LAWS, TECHNICAL REGULATIONS AND GENERAL RULES

- Please follow the restrictions and the standards in force in the country where the equipment will be installed.
- Accident prevention laws.

6.3 DISCHARGE OF FUMES FOR TYPE "A" APPLIANCES

The appliances must be installed on premises that are suitable for the discharge of the combustion products and must comply with the installation rules. Our appliances are considered type "A" gas appliances (see the Technical Data Tables) and are not for connecting to a natural discharge duct for combustion products.

These appliances must discharge through specific extractors, or similar devices, connected to a properly working flue or discharged directly outside.

If this is not possible, an air suction device can be used connected directly to the outside, with a capacity that must be no less than that required, see Table 1, plus the quantity of fresh air that is necessary for the well-being of the workers.

6.4 CHECKING FOR GAS LEAKS

- Once installed, check there are no gas leaks from the pipe joints by using a soapy water solution. You will know if there are leaks by the foamy bubbles that form. Never use bare flames to check for leaks.
- When the appliance is ready to use, check there are no gas leaks, by checking on the gauge, if used (for a period of 30 minutes), that there is no passage or consumption of gas.

7 MAINTENANCE

There is very little maintenance thanks to the correct way the appliances have been made. However, we do advise having the systems checked by qualified personnel at least twice a year.

N.B.: the manufacturer declines all responsibility for direct or indirect damages caused by incorrect installation, bad maintenance, tampering, improper uses and the failure to comply with the accident prevention norms regarding the prevention of fire and safety for gas systems.

7.1 CONVERSION FOR USE WITH A DIFFERENT TYPE OF GAS

The appliance is tested and set for working with gas according to the characteristics table affixed in proximity to the appliance's gas inlet.

In order for it to function with a different type of gas, proceed as follows:

- The conversion must be carried out by qualified personnel
- The set of nozzles for changeover to another type of gas, different from the type for which the unit was set up, is normally contained in a nylon bag with relative additional labels that show all the types of gas.
If the set is not provided, it must be requested from the dealer/importer, first ascertaining that the unit can in fact work with other types of gas.
Once changeover and necessary adjustments are complete, the label for the corresponding gas must be placed in the appropriate place on the characteristics tag, cutting out the correct one.
- Changing the burner nozzle (Fig. 1):
remove the grills (1), grill support (2), the lava supporting frame and you will now be able to see the burner. Open the burner's air regulating bush completely (3) and change the nozzle (27). Put everything back in place; place the burner air regulating bush (24) at the distance specified ("A") in the Technical Data table according to the type of gas (Fig. 10). (Fig. 4).

- Changing the pilot nozzle (19):
remove the panel (12), unscrew the small pilot connecting pipe, change the nozzle, inserting it and the small pilot connecting pipe in the nozzle holder together.
Check that there are no gas leaks by using a soapy water solution.
- Regulating the minimum flame:
remove the cock knob (8), use a screwdriver to turn the cock (6) adjustment screw (7) until you get the minimum flame required.
Adjustment of minimum (Fig.2): **(machines set up to use LPG and changed over to natural gas)**
Remove the knob (8) from the cock and use a screwdriver on the adjustment screw (7) to tighten it all the way down.
- Supply pressure:
it must be that specified on the appliance's data plate and in the instruction handbook (see the Technical Data table). Check the supply pressure by inserting a rubber pipe, with a water gauge or similar, in the pressure tap (10) welded on the gas shaft (9) removing the screw (11). After it has been checked, tighten the screw. If the supply pressure is different to that specified, find the cause and correct it.

7.2 CHANGING SPARE PARTS

Safety cock (6): remove the panel (12), unscrew the nut connecting the cock to the supply shaft (9) and to the burner supply pipe, unscrew the thermocouple (15) and the pilot pipe (16) from the cock, change the cock.

Thermocouple (15): remove the panel (12), unscrew the thermocouple (15) from the cock (6) and from the pilot support (18) and then change it.

Ignition plug (20): remove the panel (12), unscrew the plug connection nut from the pilot support (18). Remove the plug and change it.

Piezoelectric lighter (19): remove the panel (13), pull the plug connecting cable out (21), remove the piezoelectric stop nut and change the lighter.

Pilot burner (18): remove the bottom panel (13), unscrew the pilot connecting nut (23), the thermocouple (15), remove the ignition plug connecting nut, remove the pilot securing screws and change the pilot. Now put everything back in place.

8.1 LIGHTING THE GRILL PILOT

Push the knob (8) and turn it counter clockwise round to the pilot position ★ (spark symbol). Simultaneously press the piezoelectric lighter knob and button and the pilot burner will light. Keep the knob pressed for 10 to 15 seconds and then let it go. Check the flame is lit through the holes (22) on the panel (12). If it hasn't, repeat the operation.

8.2 TURNING THE MAIN GRILL BURNER ON AND OFF

From the pilot position ★ turn the knob again counter clockwise round to the maximum position 🔥 (big symbol). The burner lights automatically. By the turning the knob again counter clockwise round to the 🔥 position (small symbol), the burner will be on minimum. To turn the burner off turn the knob clockwise until it reaches the ★ position. Now only the pilot burner will be alight.

8.3 TURNING THE GRILL OFF COMPLETELY

To turn the grill off completely, press the knob in the ★ position and turn it clockwise round to the position ● (closed).

Always disconnect the appliance from the gas supply before embarking on any maintenance work.

9.1 MAINTENANCE

- There is very little maintenance to do thanks to the correct way the appliances have been made.
However, we do advise having the systems checked by qualified personnel at least twice a year.
- Control cocks: they should be checked and greased by a qualified technician every 6-12 months

9,2 MAINTENANCE, CLEANING AND CARE

To ensure the grill always works properly it must be cleaned frequently as well as the grill supports and the fat collection tray. Clean the stainless steel surfaces with a damp cloth or with soap and water; if you use detergents, make sure they contain no chlorates or abrasives, then wash with water and dry thoroughly.

9,3 WHAT TO DO IF THE GRILL IS GOING TO BE OUT OF USE FOR A LONG PERIOD OF TIME

First of all disconnect the gas supply and then clean and dry the appliance thoroughly following the instructions given above.

9,4 WHAT TO DO IN THE CASE OF FAILURES

In the case of failures, turn the appliance off and notify the assistance service.

10.1 EXPLODED FUNCTIONAL PARTS TABLE - LAVA STONE GRILLS

FIG. 2

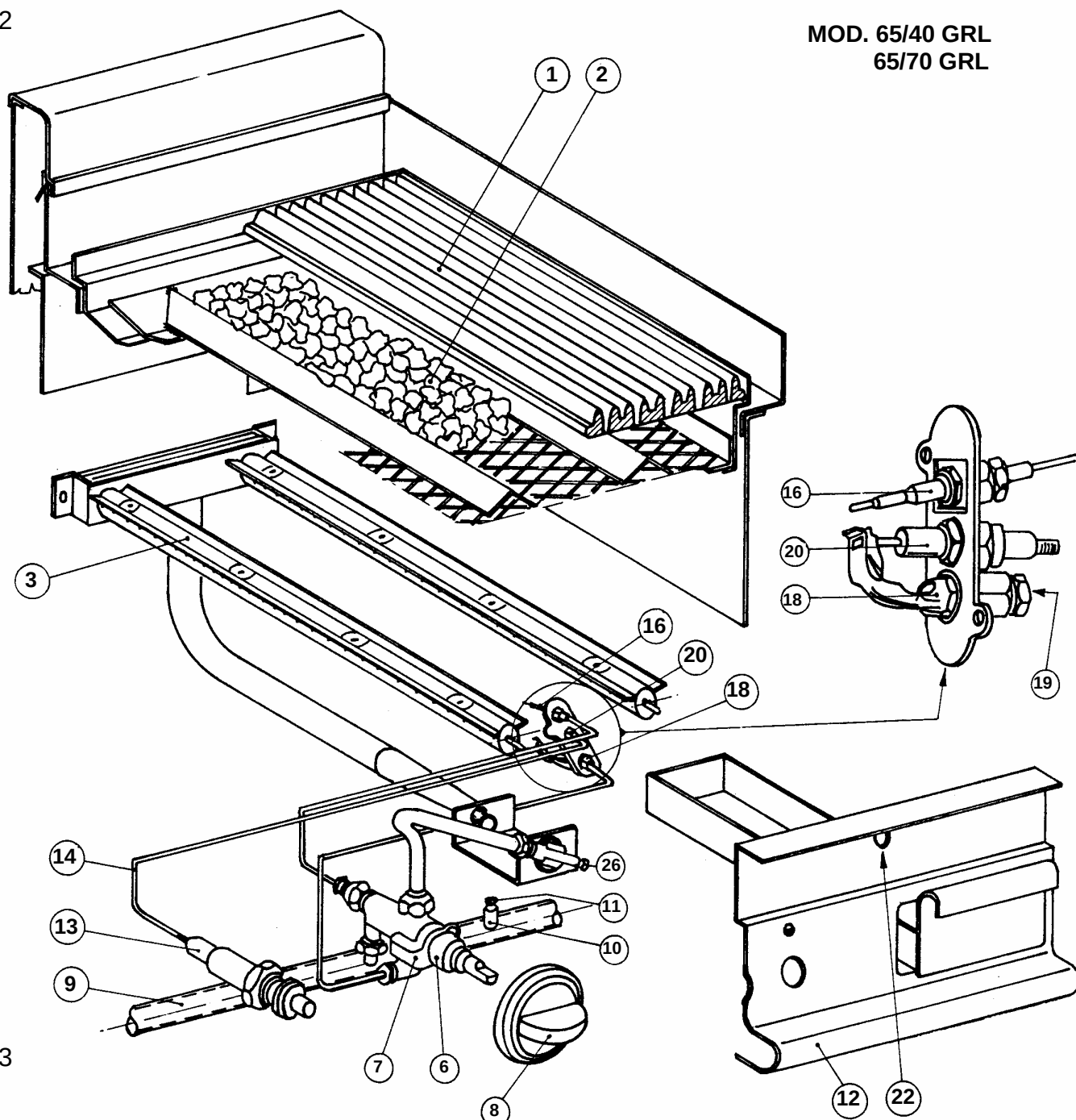


FIG. 3

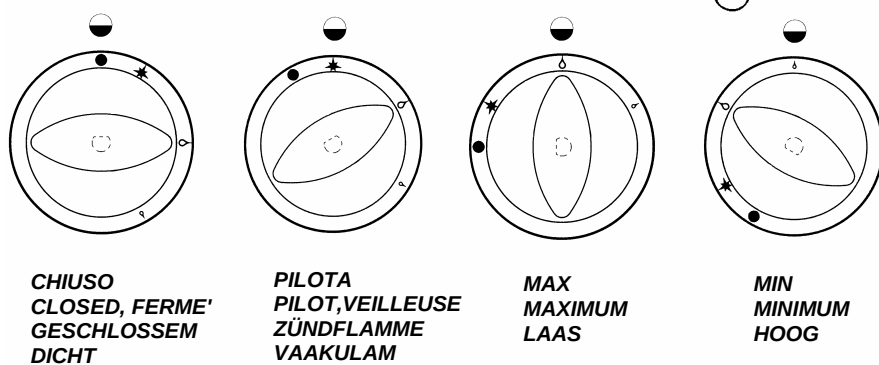


FIG. 4

