

**INSTRUCTIONS FOR USE AND INSTALLATION  
GAS SALAMANDERS  
SGM 600 / SGM 800 / SGF 800**



**Made in France**

# GAS SALAMANDERS

## SGM 600/SGM 800/SGF 800

Congratulations for the acquisition of this upmarket appliance made in France. You chose an appliance which alloys the best technical qualities with a big user-friendliness. We wish you the biggest contentment

### 1. SECURITY INSTRUCTIONS

Please respect these instructions scrupulously to avoid any risk of fire, scald or other wounds and damage. During the use of this appliance, fundamental circumspection of security must always be noticed, such as:

- Take into account the instructions to be systematically kept with the appliance.
- Install the appliance always in instructions respect. A 40 cm distance minimum with the partition or the wall is necessary.
- Protect the appliance from direct light of the sun, frost and humidity.
- Never leave the appliance within the reach of children or disabled persons without surveillance.
- Never move the appliance when it is working or when the cooking surfaces are still hot.
- Do not touch the hot surfaces of the appliance. Their temperature can be very important when the appliance is working. Always use handles and control knobs.
- Do not use the appliance for other functions than determined use.
- Do not leave the pipe or hose (purchased separately from a specialised shop) in the contact of hot surfaces.
- The appliance should not be used close to combustible materials.
- During use, look after not to obstruct hearings of aeration of the appliance
- Do not bend the pipe or hose
- Entrust compensations only to a skilled person.
- Use only spare parts of origin.
- At the end of cooking, before cleaning the appliance, do not forget to disconnect the gas inlet.

### 2. CONTENTS OF CARDBOARD PACKAGING

Device: a salamander

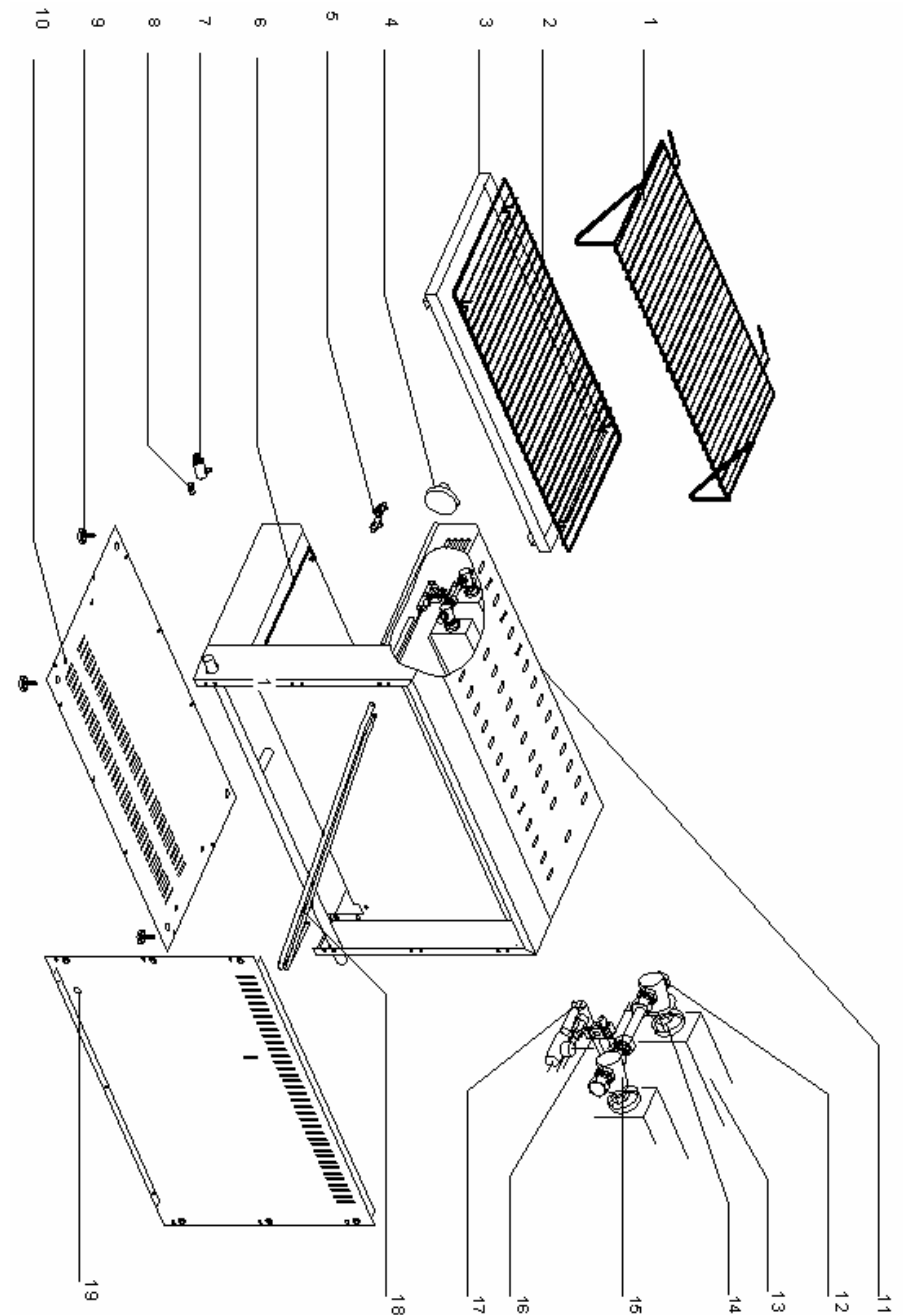
Accessories: - - A tray

- A grid

- A grid with handles (SGF 800)

- A set of natural gas injectors (burner + pilot light)

- The present note



Nomenclature **SGF 800**  
Spare parts **SGF 800**

Rep	Code	Qty	Pièce	Spare part
1	F01005	1	Grille à poignée	Handle grid
2	F01068	1	Grille	Grid
3	72065	1	Plat	Tray
4	A14077	1	Bouton	Knob
5	E02031	1	Robinet	Tap
6	F02007	2	Glissière plat	Tray slide
7	E02195	1	Raccord alimentation	Link alimentation
8	E02037	1	Raccord union 3/8	Fitting 3/8
9	A13006	4	Pied	Foot
10	72056	1	Fond socle	Bottom casing
11	73006	1	Toit	Roof
12	E02157	1	Bouchon raccord	Stopper
13	E01011	2	Radiant	Burner
14	E02181	2	Injecteur GN (150)	Injector GN (150)
	E02182	2	Injecteur BP (100)	Injector BP (100)
15	E02160	2	Porte injecteur	Injector holder
16	E02201	1	Thermocouple	Thermocouple
17	E02032	1	Veilleuse	Pilot light
17.1	E02086	1	Injecteur veilleuse GN (45)	Pilot light injector GN
18	E02230	1	Ensemble tubes cuivre	Copper pipes assembly
19	72055	1	Fond arrière	Back casing

### 3. CONFORMITY OF USE

Use the device only to defrost, brown, glaze, grill toasts, gratins, pizzas, onion soups.

### 4. WAY OF FUNCTIONING

These salamanders exist in 11 versions (3 gas versions and 8 electric versions)

#### **SALAMANDERS WITH MOVABLE TOP**

Salamanders SGM 600 and SGM 800 are respectively fitted with two infrared burners with safety thermocouple, a removable inside tray.

The top of the salamander is movable and enables you to adapt the cooking position to grill, glaze or brown your foodstuffs.

#### **FIXED SALAMANDERS**

Salamander SGF 800 is fitted with two infrared burners with safety thermocouple, a removable inside tray, two racks enabling to adjust the grid with handles on 3 levels to adapt cooking position.

To turn on the device, just approach a long matchstick or gas lighter near the pilot light located under the top (n°2 on picture), press and turn the control knob (n°1 on picture) in front of star position.

Keep the control knob (n°1 on picture) pressed for 15 seconds. The burner then remains lit.

While cooking, the temperature can be regulated using the control knob (n°1 on picture) from high flame to low flame in order to avoid over-cooking.

A safety thermocouple cuts the gas supply if one of the burner is extinguished. In this particular case, just turn on the device again as explained before

The low flame of the appliance is pre-adjusted in the factory, it must not be changed.



1 Power control knob + on/off

2 Pilot light

## 5. FUNCTIONING / HANDLING

### a) Installation/Assembly:

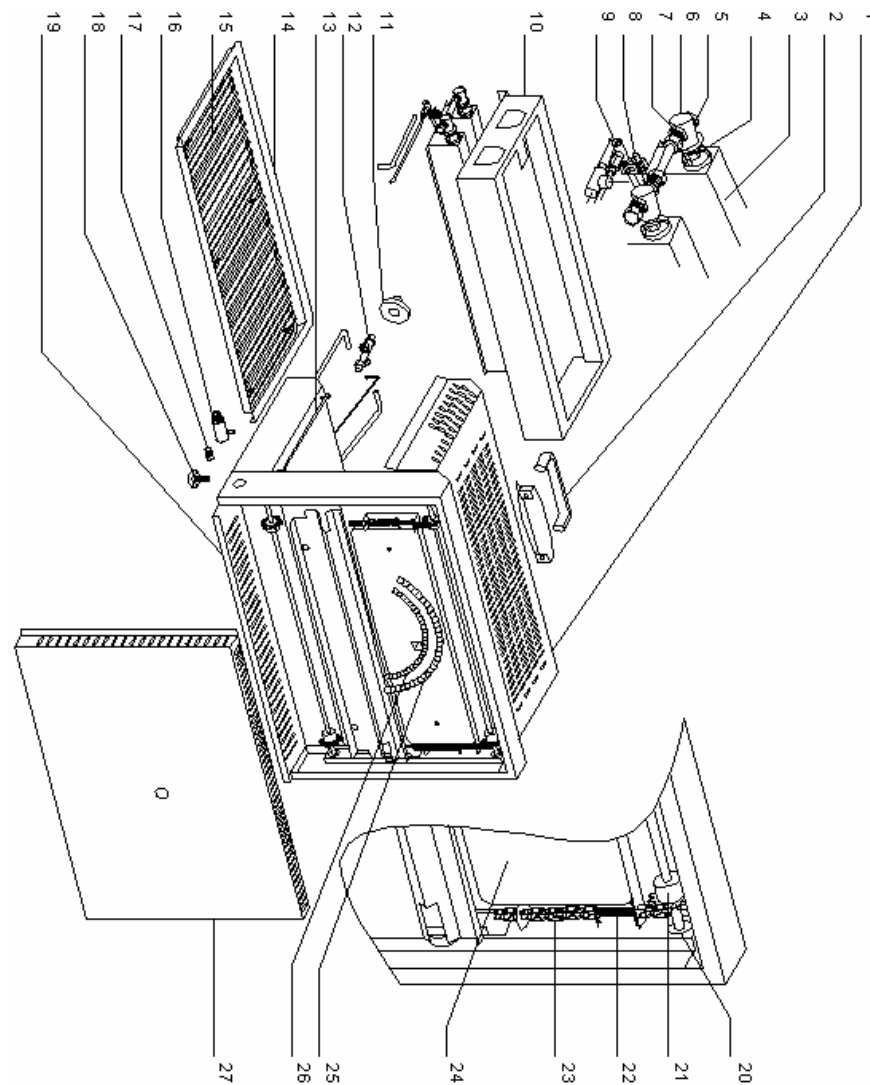
- Unpack carefully the machine from its packaging.
- Place the device on a plane and heatproof surface in a well ventilated place.
- Never place the device near a wall or near a partition made of combustible materials even if it is very well isolated.
- A distance of minimum 40 cm with the partition or the wall is necessary.
- Remove the protective film from the top, the rear, the sides and the tray.
- Unlock the movable top by unscrewing the screw located on the back of the machine thanks to a 10 pipe key (models SGM 600 and SGM 800).

### CAUTION :

**During use: never place the machine on surfaces or near walls, partitions or kitchen furniture and similar— except if they are made with a non combustible material or recovered with non combustible thermic insulation, and pay attention to fire preventions rules.**

### b) First starting:

During the first use, warm your machine up outside during about 30 min to evacuate residual smokes of manufacturing oil from the metallic parts. This may emit a slight smell for a few moments.



Nomenclature **SGM 800**  
Spare parts **SGM 800**

Rep	Code	Qty	Pièce	Spare part
1	73006	1	Toit	Roof
2	A15018	1	Poignée	Handle
3	E01011	2	Radiant	Burner
4	E02181	2	Injecteur GN (150)	Injector GN (150)
	E02182	2	Injecteur BP (100)	Injector BP (100)
5	E02157	1	Bouchon raccord	Stopper
6	E02160	2	Porte injecteur	Injector holder
7	E02159	3	Raccord 8 x 10	Link 8 x 10
8	E02201	1	Thermocouple	Thermocouple
9	E02032	1	Veilleuse	Pilot light
9,1	E02086	1	Injecteur veilleuse GN	Pilot light injector GN
10	73005	1	Réfecteur	Reflector
11	A14077	1	Bouton	Knob
12	E02031	1	Robinet	Tap
13	F02007	2	Glissière plat	Tray slide
14	72065	1	Plat	Tray
15	F01068	1	Grille	Grid
16	E02195	1	Raccord alimentation	Link alimentation
17	E02037	1	Raccord union 3/8	Fitting 3/8
18	A13006	4	Pied	Foot
19	72056	1	Fond socle	Bottom casing
20	B06017	10	Roulement	Ball bearing
21	B01002	4	Pignon	Gear wheel
22	B07004	2	Ressort	Spring
23	B07028	2	Chaîne	Chain
24	72077	1	Contre poids	Against weight
25	E02088	1	Flexible alimentation D 10	Alimentation flexible D10
26	E02087	1	Flexible veilleuse D 6	Pilot light flexible D6
27	72055	1	Fond arrière	Back casing

### First cleaning

Clean the device before the first use. (See 6 Cleaning)

### Gas connection

The appliances run on the following gases: Butane G30, Propane G31, Natural gas G20/G25. The appliances are originally delivered with a Butane/Propane injector (85/100 for SGM 600, 100/100 for SGM 800 and SGF 800) corresponding to the category II2E+3+, under pressure of 28/30/37mbar. The connection is made thanks to a thread G 1/2.

The heat release rate of the appliance is

- SGM 600 5,3 kW
- SGM 800 8.1 kW
- SGF 800 8,1 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:

- SGM 600 10m3/h
- SGM 800 15m3/H
- SGF 800 15 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.

**Article GC** Installation of appliances to be used for catering

Specific provisions for each type of establishment to which the public is admitted (hospitals, shops, etc...)

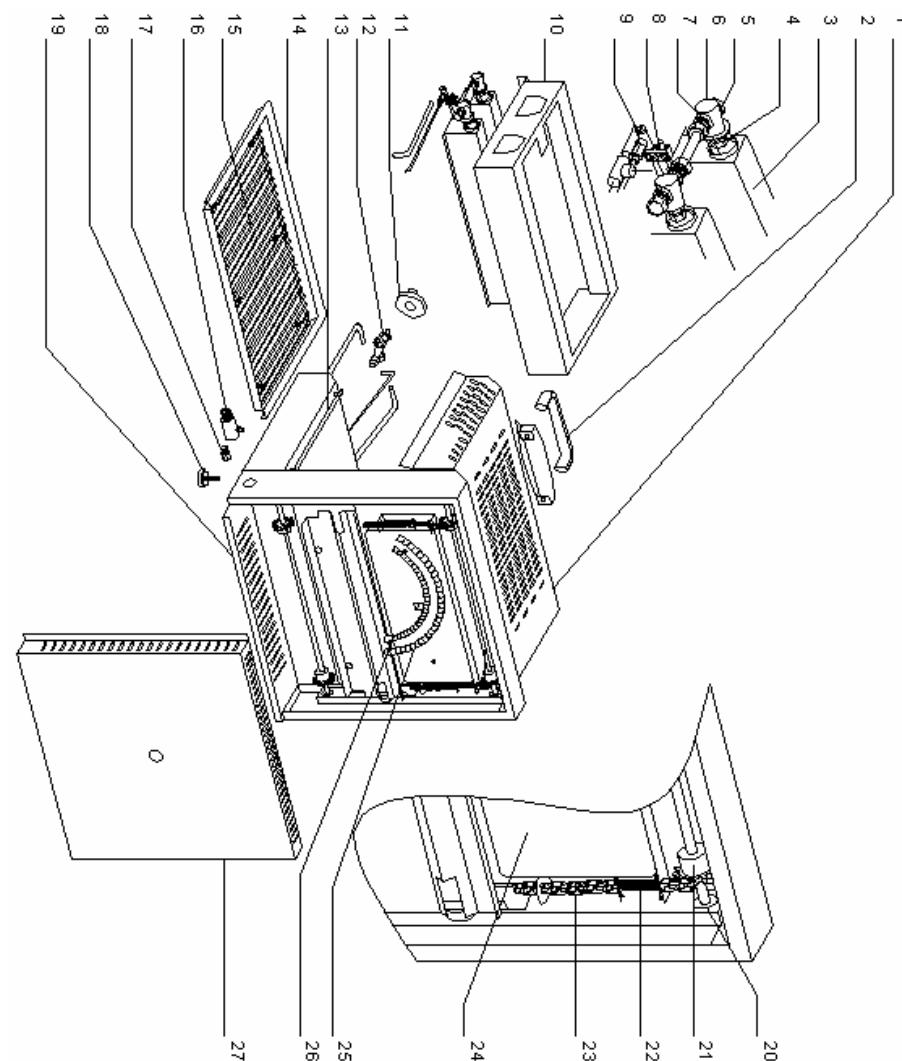
**Important: Never change the diameter of the injectors.**

## Gas modification for SGM 600

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

Country of destination	Category	Gas	Pressures	Injector diameter	By-Pass screw diameter	Air setting ring
France/ Luxembourg	II2E+3+	G20/25	20/25	130	Adjustable	Without
		G30/G31	28-30/37	85	110	Without
	II2E+3B/P	G20/G25	20/25	130	Adjustable	Without
		G30/G31	50	75	95	Without
Germany	II2E3B/P	G20/G25	20	130/142	Adjustable	Without
		G30/G31	50	75	95	Without
Austria	II2H3B/P	G20	20	130	Adjustable	Without
		G30/G31	50	75	95	Without
Sweden/Danemark Finland	II2H3B/P	G20	20	130	Adjustable	Without
		G30/G31	28-30/30	85	110	Without
Spain	II2H3+	G20	20	130	Adjustable	Without
		G30/G31	28-30/37	85	110	Without
	II2H3P	G20	20	130	Adjustable	Without
Netherlands	II2L3B/P	G25	25	130	Adjustable	Without
		G30/G31	28-30/37	85	110	Without
	II2L3P	G25	25	130	Adjustable	Without
		G31	50	75	95	Without
Norway	I3B/P	G30/G31	28-30/30	85	110	Without
Islande/Greece/ Great Britain /Italy	II2H3+	G20	20	130	Adjustable	Without
Portugal	II2H3+	G30/G31	28-30/37	85	110	Without

N°injector	Gas		Pressure	Diameter
Injector n°1	G30/G31	Butane/Propane	28-30/37	85/100
Injector n°2	G30/G31	Butane/Propane	50	75/100
Injector n°3	G20/G25	Natural gas	20-25	130/100
Injector n°4	G25	Natural gas	20	142/100



Nomenclature **SGM 600**  
Spare parts **SGM 600**

Rep	Code	Qty	Pièce	Spare part
1	71056	1	Toit	Roof
2	A15018	1	Poignée	Handle
3	E01012	2	Radiant	Burner
4	E02179	2	Injecteur GN Diam 130	Injector GN Diam 130
	E02180	2	Injecteur BP Diam 0,85	Injector BP Diam 0,85
5	E02157	1	Bouchon raccord	Stopper
6	E02160	2	Porte injecteur	Injector holder
7	E02159	3	Raccord 8x10	Link 8x10
8	E02201	1	Thermocouple	Thermocouple
9	E02032	1	Veilleuse	Pilot light
9.1	E02086	1	Injecteur veilleuse GN	Pilot light injector GN
10	71055	1	Réfecteur	Reflector
11	A14077	1	Bouton	Knob
12	E02031	1	Robinet	Tap
13	F02007	2	Glissière plat	Tray slide
14	70105	1	Plat	Tray
15	F01071	1	Grille	Grid
16	E02195	1	Raccord alimentation gaz	Link alimentation gas
17	E02037	1	Raccord union 3/8	Fitting 3/8
18	A13006	4	Pied	Foot
19	70102	1	Fond de socle	Bottom casing
20	B06017	10	Roulement	Ball bearing
21	B01002	4	Pignon	Gear wheel
22	B07004	2	Ressort	Spring
23	B07028	2	Chaîne	Chain
24	70094	1	Contre poids	Against weight
25	E02088	1	Flexible alimentation D 10	Alimentation flexible D 10
26	E02087	1	Flexible veilleuse D 6	Pilot light flexible D 6
27	70098	1	Fond arrière	Back casing

To change the by-pass screw, unscrew completely the screw located on the left of the tap and replace it by corresponding screw.

For a use in natural gas, change the injectors (burner + pilot light (Ø 45). They are delivered in a small plastic bag in the package. Unscrew completely the nut and then the injector located on the hole. The low flame of the appliance is regulated by unscrewing the by-pass screw to obtain a flow of 4KW.

**Gas modification for SGM 800 and SGF 800**

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

Country of destination	Category	Gas	Pressures	Injector diameter	By-Pass screw diameter	Air setting ring
France/ Luxembourg	II2E+3+	G20/25	20/25	150	Adjustable	Without
		G30/G31	28-30/37	100	110	Without
	II2E+3B/P	G20/G25	20/25	150	Adjustable	Without
Germany	II2E3B/P	G30/G31	50	90	95	Without
		G20/G25	20	150/160	Adjustable	Without
Austria	II2H3B/P	G30/G31	50	90	95	Without
		G20	20	150	Adjustable	Without
Sweden/Danemark	II2H3B/P	G30/G31	28-30/30	100	110	Without
		G20	20	150	Adjustable	Without
Spain	II2H3+	G30/G31	28-30/37	100	110	Without
		G20	20	150	Adjustable	Without
	II2H3P	G31	50	90	95	Without
Netherlands	II2L3B/P	G30/G31	28-30/37	100	110	Without
		G25	25	150	Adjustable	Without
	II2L3P	G31	50	90	95	Without
Norway	I3B/P	G30/G31	28-30/30	100	110	Without
Islande/Greece/ Great Britain /Italy	II2H3+	G20	20	150	Adjustable	Without
Portugal	II2H3+	G30/G31	28-30/37	100	110	Without

N°injector	Gas	Pressure	Diameter
Injector n°1	G30/G31	Butane/Propane	28-30/37
Injector n°2	G30/G31	Butane/Propane	50
Injector n°3	G20/G25	Gaz naturel	20-25
Injector n°4	G25	Gaz naturel	20

To change the by-pass screw, unscrew completely the screw located on the left of the tap and replace it by corresponding screw. For a use in natural gas, change the injectors (burner + pilot light (Ø 45)). They are delivered in a small plastic bag in the package. Unscrew completely the nut and then the injector located on the hole. The low flame of the appliance is regulated by unscrewing the by-pass screw to obtain a flow of 6KW.

### Air adjustment

Injectors were conceived to avoid any air adjustments and that whatever the gas you use.

### c) Use of device :

#### Elements of command and display

Command/Display	Function
Power control knob (n°1 on picture)	On/off Set the power (low flame = low power, high flame = high power)
Pilot light (n°2 on picture)	Switch on the machine

### Switching-on

Press the power control knob (n°1 on picture) for a few seconds in front of star position.

Use a gas lighter or a long matchstick by holding it near the pilot light (n°2 on picture)

Keep the control knob (n°1 on picture) pressed for some more seconds.

The burner then remains lit and it is now possible to increase the power by turning the power control knob (n°1 on picture).

### Temperature setting

Once the burner is lit, set the appliance to the desired power by turning the control knob (n°1 on picture).

**It is not necessary to leave the device switched on at full power. It is necessary to adapt the temperature to products to be cooked to limit the gas consumption.**

### Stopping the appliance

Set each control knob (n°1 on picture) to 0: the appliance is completely switched-off.

Cut the gas supply

Clean the appliance. (See 6. Cleaning)

### d) Breakdown / repair:

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

When you contact the after-sales service of your distributor or your store, give him the complete reference of your device (commercial name, type and serial number). This information appears on the visible descriptive plate behind the device.

## 6. CLEANING AND MAINTENANCE

- Cut the gas supply.

- Let cool completely the device before any technical intervention or cleaning.

- For cleaning, only use non-abrasive products, clean regularly the external walls of your device with warm water and wash liquid: avoid the abrasive towelling. Rinse your device with a wet sponge.

- Never clean the device under a water jet, the infiltrations would risk to damage it in a irreparable way.

- During a prolonged non-use, we recommend you strongly to keep the device shielded from the humidity .

## 7. TECHNICAL SPECIFICATIONS

Models	SGM 600	SGM 800	SGF 800
Outisde dimensions	600x590x590mm	800x590x590 mm	800x590x590 mm
Weight	49 Kg	57 Kg	40 Kg
Power	5300 W	8100 W	8100 W
Cooking surface	495x375 mm	740x375 mm	740x375 mm
Nb of burner	2	2	2

## 8. GUARANTEE

### Conditions of guarantee

The guarantee applicable to any device is the commercial guarantee of the distributor or the retailer. Please contact the store where you bought your device to know the precise conditions.

The guarantee grants no right for damages.

The dispositions which follow are not exclusive of the profit of the legal guarantee planned by articles 1641 and following ones of the Civil code relative to the defects and the latent defects.

### Exclusion clauses of the guarantee

**Bad installation and bad maintenance, in particular if they do not respect current regulations or instructions appearing in this user guide.**

Cannot benefit from the guarantee the repairs required as a result of false operations, of inappropriate use, of carelessness or of excess loads of the device, as well as those resulting from defective installations.

The damage due to shocks, bad weather is not flatware by the guarantee. The material travels at the risks of the user; in case of delivery by carrier, the consignee has to have reservations towards the carrier before any delivery of the device.

The guarantee comes to an end in case of intervention, of repair, of modification by no qualified persons, or of use in inappropriate purposes.