



INSTRUCTION REF: IN153

ISSUE No. 2

DATE 18.08.05

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TELEPHONE: SERVICE (44) 01332 875665
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- INSTALLATION INSTRUCTIONS
 - SAFETY INSTRUCTIONS
 - USER INSTRUCTIONS

GAS SALAMANDER WALL GRILL

MODEL: US9



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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
GAS SALAMANDER WALL GRILL US9

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 gas 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.



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INSTALLATION INSTRUCTIONS

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 and left hand sides 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.
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.



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OPERATING INSTRUCTIONS

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:-

The US9 Salamander has two pairs of burners which can be controlled independently of one another with the two sets of controls mounted on the left and right of the front of the machine.

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.

Both pairs of burners, left and right, can be lit using the same method. Once lit they may be used on full heat, low or any combination. i.e. right pair on full, left pair on low or left pair on full, right pair 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.

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.



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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 side panels by pulling off the gas control knobs and remove 6 screws on the back, so that the panel can lift off. To access the burners, remove 3 screws from the underside of the front fascia and lift the fascia up and out to unhook it, remove 3 screws from the back and the top panel should lift off. Thermo-couple is retained by pilot/ignition bracket. Disconnect nut on back of gas tap to remove thermocouple, assemble in reverse.

To replace ignition electrode.

Remove screw from bracket and withdraw electrode, disconnect lead.

To clean pilot injector, unscrew pilot from pilot supply and remove injector. 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 top cover.



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TECHNICAL DETAILS

MODEL US9

GAS OPERATING PRESSURE AT APPLIANCE TEST POINT

HEAT INPUT

Gas	Operating Pressure	Heat Input per Side	Heat Input Total
Natural G20	20mbar/18" WG	6.85 Kw/ 23372.2 BTU	13.7 Kw/ 46744.4 BTU
Butane G30	28mbar/11.2" WG	7.2 Kw/ 24566.4 BTU	14.4Kw/ 49132.8 BTU
Propane G31	37mbar/14.8" WG	7.2 Kw/ 24566.4 BTU	14.4Kw/ 49132.8 BTU
G25	25mbar/10" WG	6.85Kw/ 23372.2 BTU	13.7 Kw/ 46744.4 BTU

GAS RATE

Gas Rate		
Natural G20	17.95ft ³ /hr	0.71 m ³ /hr
Butane G30	0.875 lb/hr	0.3 m ³ /hr
Propane G31	0.862 lb/hr	0.28 m ³ /hr
G25 @ 25mb		0.8 m ³ /hr
Air Flow rate for combustion 20 m ³ /HR		8m ³ /hr -282.48ft ³ /hr

PARTS LIST

- | | |
|----------------------------------|--------------------|
| 1) FLOAT RAIL | TUBEUS9 |
| 2) GAS COCK/FFD 8mm | GASTAPWGR |
| 3) THERMO-COUPLE M8 x 450mm | THCP450MM |
| 4) SPARK GENERATOR AND H.T. LEAD | GASTAPWGR |
| 5) ELECTRODE | ELECT7013 |
| 6) PILOT ASSEMBLY | PILOTUS9 |
| 7) BURNER | BURNUS9 |
| 8) INJECTOR | INJECT150 (LPG 99) |
| 9) GAS TAP KNOB | ULTKNOB3 |

INJECTOR SIZES

Gases	Burner Injector	Pilot Injector
Natural G20	150	26
Butane G30	99	14
Propane G31	99	14
G25	150	26



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COOKING GUIDE FOR US9 SALAMANDER WALL GRILL

There are 6 shelf positions for the branding plate. The plate can either be used in a flat position or at an angle. The shelf nearest the burner is normally only used for 'rare' cooking and searing the surface of meat.

Toast is normally done on the second or third shelf up where a better distribution is obtained: The time for toast is approximately 1 minute per side.



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LPG CONVERSION INSTRUCTIONS

MODEL US9

This conversion must only be carried out by a Corgi Registered engineer.

Remove the fascia by taking out the three screws, and unhooking it.

Take off the top panel by taking out the three screws on the back.

Remove side panels by pulling off the tap knob and unscrewing the 6 screws on the back of the unit.

Disconnect the gas feed at injector elbow; undo back nut holding injector to burner.

Remove existing injector and replace with L.P.G. injector supplied size 99.

Remove pilot injector and replace with LPG injector.

Re-assemble in reverse order.

Connect to gas and soundness test.

Check pressures:

Butane 28Mbar 11.2" W.G

Propane 37 Mbar 14.8" W.G



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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.

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

