



outdoor cooking design

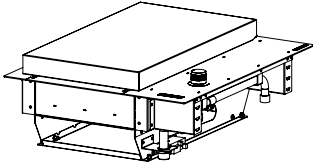
FGB 250 - 500 - 750 - 1000

BARBECUE A GAS PER USO ESTERNO

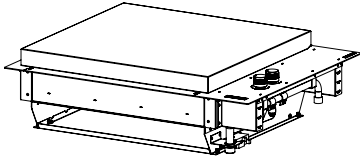
GAS BARBECUE FOR OUTDOOR USE



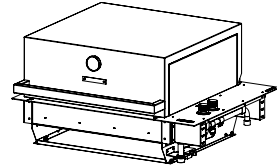
Fire Core



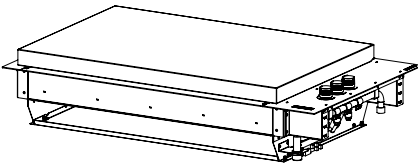
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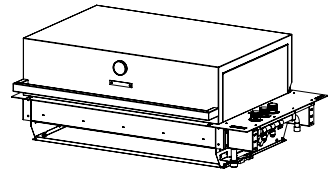
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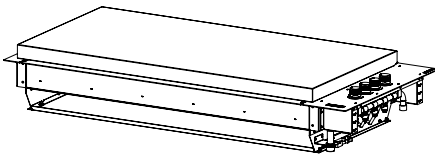
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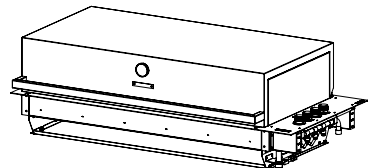
FGB 750



FGB 750 FO



FGB 1000



FGB 1000 FO

ENGLISH

MANUALE E ISTRUZIONI DI MONTAGGIO

MANUAL AND ASSEMBLY INSTRUCTIONS

PRIMA DI INSTALLARE E METTERE IN FUNZIONE QUESTO PRODOTTO, LEGGERE CON ATTENZIONE IL MANUALE
READ THE MANUAL CAREFULLY BEFORE INSTALLING AND STARTING UP THIS PRODUCT.

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FOREWORD

Dear Customer,

Thank you and congratulations on choosing a product from our cooking line; we are sure that you will appreciate its quality and notice how easy it is to use. All our products are covered by Warranty, as specified in the general conditions of sale established by Directive 1999/44/EEC*. If, at the time of purchase or during the validity period of the warranty, you identify any faults attributable to manufacturing errors, defects in components or missing accessories, please report them promptly to our Sales or Technical Assistance network. After carrying out the appropriate checks, we will repair or replace the defective parts that were reported.

The Warranty is applicable only to obvious defects of the product under normal conditions of installation, use and maintenance. It does not cover faults caused by improper installation and incorrect use. Furthermore, it does not cover defects arising from technical modifications made voluntarily by the user, the use of non-original accessories, vandalism, lack of cleaning, lack of routine and extraordinary maintenance, and general neglect by the user (e.g. clogging of the burners or build-up of dust/dirt). This Warranty does not cover damage caused by weather phenomena such as thunderstorms, storms, floods, earthquakes or tornadoes.

The incorrect use of the grill, through failure to follow these recommendations, is dangerous and can cause damage to people, animals and property. For this reason, the manufacturer Deimos is not responsible for damage to persons or property resulting from improper and irresponsible use. This product must only be used by adults and responsible people; conversely, elderly people, children and people with limited intellectual ability must keep a proper distance from the grill while it is in operation and in the period immediately after it has been turned off. These grills are equipped with an EC type examination certificate instructed by a Notified Body in accordance with the Gas Appliances Regulation 2016/426 EU*, which means that the equipment is provided with the maximum guarantee of quality and functionality, as series production is subject to ongoing annual inspections and safety checks.



*CHECK compliance with all applicable national and local regulations.

TECHNICAL SPECIFICATIONS

THE SYNTHESIS OF THE PERFECT BARBECUE

The pinnacle of quality, embodied in a product with the best professional features. Designed and built entirely in Italy, the FÒGHER Gas Barbecue stands out for its exclusive design and patented cooking systems that allow for exceptional results when cooking any type of food.

Cooking and smoking food effortlessly, but with results befitting a true professional, is a completely natural operation using the Gas Barbecue with oven and the special Smoker Kit. Indirect cooking at low temperatures is enhanced by placing the smoking chips in the appropriate container, in order to enrich any food with all the new combinations of smells and flavours to be tried out.

SMOKE EXHAUST & FIRE CORE

The patent on the integrated smoke exhaust of the FIRE CORE system keeps the operating temperature constant within the defined range for the entire cooking time. This specially designed feature makes it possible to minimize intervention by the cook and ensure excellent results.

PROFESSIONAL BURNERS

The burners can be operated separately using the knobs on the front panel.

The grills of the FÒGHER line are appliances for cooking food on hot plates or grates placed over atmospheric burners powered by combustible gas (LPG in cylinders or methane gas).

The frame is made of stainless steel and aluminised sheet with parts painted with high-temperature resistant paint.



The rating plate specifies the rated data and references to the CE marking. You can consult the Appendix for the specific technical data (consumption, configurations, etc.).



Before installing the barbecue, which has been set up in a specific way at the factory, check the type of gas on site, the operating pressure and any directives on the types of connections that can be used.



The use of other combustibles such as wood, charcoal or lava stones to heat FGA outdoor gas barbecue units is not permitted.

FGB 250

CODE	1071584
/Colour	High temperature black
/Fuel	Gas
/Number of burners	1
/Burner ignition	Electronics
/Cooking surface	250 x 430 mm
/Size of closed product	462 x 575 x h218 mm
/Weight	17 kg

FGB 500

CODE	1072502
/Colour	High temperature black
/Fuel	Gas
/Number of burners	2
/Burner ignition	Electronics
/Cooking surface	500 x 430 mm
/Size of closed product	712 x 575 x h218 mm
/Weight	25 kg

FGB 500 FO

CODE	1072503
/Colour	High temperature black
/Fuel	Gas
/Number of burners	2
/Burner ignition	Electronics
/Cooking surface	500 x 430 mm
/Size of closed product	712 x 615 x h384 mm
/Weight	33 kg

FGB 750

CODE	1070852
/Colour	High temperature black
/Fuel	Gas
/Number of burners	3
/Burner ignition	Electronics
/Cooking surface	750 x 430 mm
/Size of closed product	963 x 575 x h218 mm
/Weight	35 kg

FGB 750 FO

CODE	1071761
/Colour	High temperature black
/Fuel	Gas
/Number of burners	3
/Burner ignition	Electronics
/Cooking surface	750 x 430 mm
/Size of closed product	963 x 615 x h384 mm
/Weight	45 kg

FGB 1000

CODE	1072504
/Colour	High temperature black
/Fuel	Gas
/Number of burners	4
/Burner ignition	Electronics
/Cooking surface	1000 x 430 mm
/Size of closed product	1213 x 575 x h218 mm
/Weight	43 kg

FGB 1000 FO

CODE	1071551
/Colour	High temperature black
/Fuel	Gas
/Number of burners	4
/Burner ignition	Electronics
/Cooking surface	1000 x 430 mm
/Size of closed product	1213 x 615 x h384 mm
/Weight	55 kg

SAFETY WARNINGS


Read this manual carefully before installing and operating the grill. It provides the information needed for safe and efficient use. Keep the manual in a safe place and hand it over to the purchaser if the grill is sold.


As Fògher products are under continuous development, the manufacturer reserves the right to make changes to improve the shape, equipment or technical aspects at any time. The text, illustrations and regulations in this manual are based on information that was current at the time of printing.


If you lose it, ask our sales or technical assistance network for a replacement copy or consult the www.fogher.com website.


Before use, check the rating plate to verify the category/type of gas for which the appliance has been set up for use.


Strictly follow the following instructions:


 Gas grills are appliances intended only for cooking food in open spaces; during use, the surfaces reach high temperatures so that only an adult user should work on the grill and move in its immediate vicinity; the elderly, children and people with limited cognitive skills must keep a suitable distance and never come close to the appliance. In particular, children must not mistake it for a toy for them to play with.


 Use the grill only outdoors and only supply it with the compatible gases and under the conditions established in the various destination countries. Do not use other means or fuels to heat the hot plates (wood, charcoal, briquettes or lava stones).


 Use the grill only outdoors and when weather conditions permit; do not expose it to heavy rain and do not use it in environments with explosive or corrosive atmospheres or in the presence of wind or excessive dust. Do not move the grill when it is in operation and check that the floor/ground on which it stands is level. Never leave the grill unattended during operation.


 In the event of a gas leak, do not turn on the grill. Find the cause of the leak and contact Technical Assistance if necessary. Close the gas supply cocks and valves.

 Before each use, make sure that the appliance is free of grease, food residue or dirt, especially on the hot plates and in the flame openings of the burners; make sure that there are no obstructions to the gas jet in the area of the injectors/Venturi.

 Before each use, check that there are no combustible objects near the grill (bottles of alcohol, paper, curtains). Keep a distance of at least 1 metre from the walls and do not obstruct the smoke outlet slots at the rear with objects or cloths.

 Use appropriate clothing for a cook, avoiding fluttering garments (ties) and using protective equipment for high temperatures (*thermal gloves*); to move food during cooking, use appropriate tools such as spatulas, tongs and kitchen forks. Remember that the grill produces high temperature fumes, so pay attention to the rear area which also acts as an exhaust chimney.

 For LPG liquid gas, use suitable cylinders with the body and the shut-off valve intact; use a standards-compliant pressure reducer that can supply the grill at the pressure required in the country of destination; use an intact flexible hose to connect the reducer to the hose connector of the grill, fastening it to the ends with metal clamps or standards-compliant fittings; periodically check the expiry date of the hose and in any case replace it if it shows any signs of wear such as cuts or cracks.

 The appliance must only be used with the compatible gas as indicated on the rating plate on the bottom of the appliance.

NOTES ON LPG (G30/G31)

LPG means “liquefied petroleum gas” and is one of the components that can be obtained from petroleum refining (like gasoline, diesel and in part methane). Under normal environmental conditions, LPG is in gaseous form but for storage and transportability it is stored as a liquid in cylinders at a moderate pressure (5/6 bar). LPG is a mixture of hydrocarbons, mainly butane (G30) and propane (G31). If the pressure rises to normal ambient values, the liquid gasifies and becomes useful to power a burner or motor. LPG is originally odourless, but it is odourised so that leaks can be detected even without instrumentation. Gaseous LPG has a higher density than air and this prevents it from spreading freely into the atmosphere; it therefore tends to concentrate and stratify on the ground and in cavities, causing dangerous situations, with a risk of explosion.

NOTES ON MAINS METHANE GAS (G20)

G20 mains methane gas is commonly distributed to domestic households through a system of underground fixed pipelines and is not stored or distributed in cylinders. Compared to LPG, it is lighter, tends to disperse into the air but careless use can result in identical fire and explosion hazards. If the grill is set up for G20 methane gas, you cannot supply it with LPG and vice versa.

GAS CONNECTION

If the appliance is supplied by LPG liquid gas (G30/G31 butane/propane) from a cylinder, carefully follow these instructions:

SAFE USE OF LPG CYLINDERS

- Install LPG liquid gas cylinders free of dents and rust. Damaged or deformed cylinders are dangerous and should never be used. Check that the shut-off valve to which the pressure reducer is connected is intact.
- If there is a cylinder compartment, install LPG liquid gas cylinders of a suitable capacity for positioning inside the compartment, taking into account the size of the pressure reducer if positioned vertically.
- When the cylinder is placed in a trolley compartment, be sure to tie it securely with the chain and do not obstruct the ventilation holes.
- If positioned on a counter or on support legs, the cylinder must be placed to the side (at a distance of about 50 cm); if the support counter has a neutral compartment underneath, the cylinder can be placed inside, as long as correct ventilation is guaranteed and there are permanent air vents. The support counter must be made of fireproof material (metal, refractory, granite, marble, etc.) if possible.
- When replacing an empty cylinder, turn off the grill, let it cool down, close the cylinder shut-off valve and then disconnect the pressure reducer from it; install the new cylinder and store the empty one in a sheltered and ventilated place; empty cylinders should be returned to the supplier as soon as possible. Treat empty cylinders with the same caution as full ones because there may still be residual pressure inside.
- Handle the cylinders carefully, move them without rolling and store them in a protected, ventilated location. Never leave them unattended, near heat sources or open flames.



This operation must be carried out by a specialist technician.

Check compliance with all applicable national and local regulations.

FLOW REGULATOR

- Always use a low pressure regulator that complies with the regulations in force and the internal regulations of the destination country; for each country (or groups of countries) a specific burner pressure is required. Install a pressure regulator capable of supplying the gas flow required by the grill model. Technical information such as hourly gas flow rate (i.e. consumption) and supply pressure are indicated on the rating plate on the machine and in the table on *page 31*. A gas sealing gasket is usually required between the pressure regulator and the connection of the valve on the cylinder.

REFERENCE STANDARDS

- Please refer to the following European standards regarding the conformity of the accessories connected with cylinder installation.
 - **EN 88-1.*** Pressure regulators and associated safety devices for gas appliances - Part 1: Pressure regulators for inlet pressures up to and including 50.
 - **EN 14800.*** Corrugated safety metal hose assemblies for the connection of domestic appliances using gaseous fuels.



***Check compliance with all applicable national and local regulations.**

HOSE REQUIREMENTS

- Rubber hoses have an expiry date (usually 5 years) which is stamped along the outer surface; check it and replace the hose if necessary. The hose must be replaced if it shows any signs of wear.
- The hose must not be any longer than 1.5 metres; it must be positioned so that it is not twisted or bent or does not come into contact with the hot parts of the grill.
- When coupling the 1/2" threaded connection of the grill to the hose, you must ensure an adequate seal that meets local/national standards and/or regulations in force.

LEAK TEST

- After each installation/replacement of the cylinder, you must carry out the leakage check described in the following points.
- How to perform the leak test:
 1. Testing the seal of the gas circuit and therefore the search for possible gas leaks can be carried out using a soap and water solution or with specific spray detectors. Simply spray or brush the solution along the connection points

(regulator locking nuts, hose ends fastened with clamps, etc.).

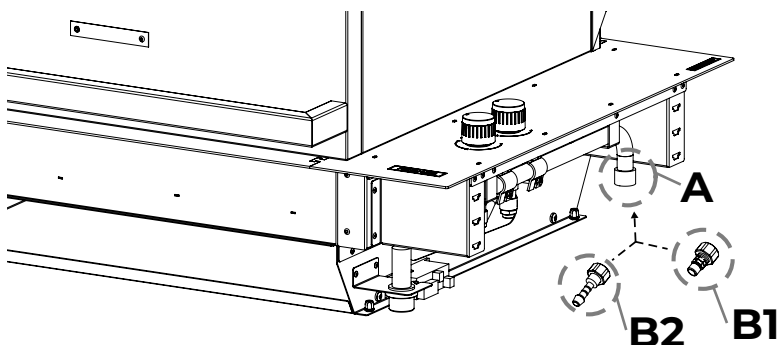
2. Check that no bubbles form when opening the valve on the cylinder. The presence of leaks is also indicated by the typical smell of unburned gas.
3. If there are any leaks, shut off the gas. Under these circumstances the grill must never be turned on.
4. If no bubbles form, the leak test is completed.

IMPORTANT! The leak test should never be carried out with open flames.

METHANE

- If the appliance is supplied by mains methane gas, use a specific connection pipe for methane and check that the grill's hose fitting is suitable for this type of gas; check that the shut-off cock upstream of the system is intact.

CONNECTIONS



- A** Curved connector G1/2 M
- B1** Connector G1/4" left M - G1/2" F
- B2** Hose fitting -G1/2" F Ø8 F



Fittings B1 and B2 are supplied as accessories, and should only be installed if they comply with the local regulations in force.

PLACE OF INSTALLATION

This grill has been designed and certified to be used only outdoors, outside of closed premises. Effective ventilation and the resulting dispersion of cooking fumes is always necessary, avoiding harmful and toxic concentrations of these.

It is not permitted to install and use the grill inside the following types of structures:

- Garages;
- Cellars;
- Caravans and campers;
- Camping tents or chalets;
- Domestic rooms (kitchens, living rooms, dining rooms, bedrooms, bathrooms, etc.);
- Boats;

It is permitted to install and use the grill in open spaces and places such as:

- Outdoor terraces and balconies (at least 20% of the perimeter area);
- Open outdoor gardens;
- Open outdoor porches;
- Premises with a closed wall perimeter but with a permanent ground-level opening (door) and without any roof;
- Premises with a roof but with at least 2 of 4 perimeter walls completely open;
- Premises with a roof but with 25% of the perimeter walls completely open and 30% of the remaining walls with permanent openings (windows);

BUILT-IN INSTALLATION

There must be no flammable materials within 60 cm of the rear and/or side of the appliance.

In recessed installations, the supporting parts must be made of non-combustible and heat-resistant material.

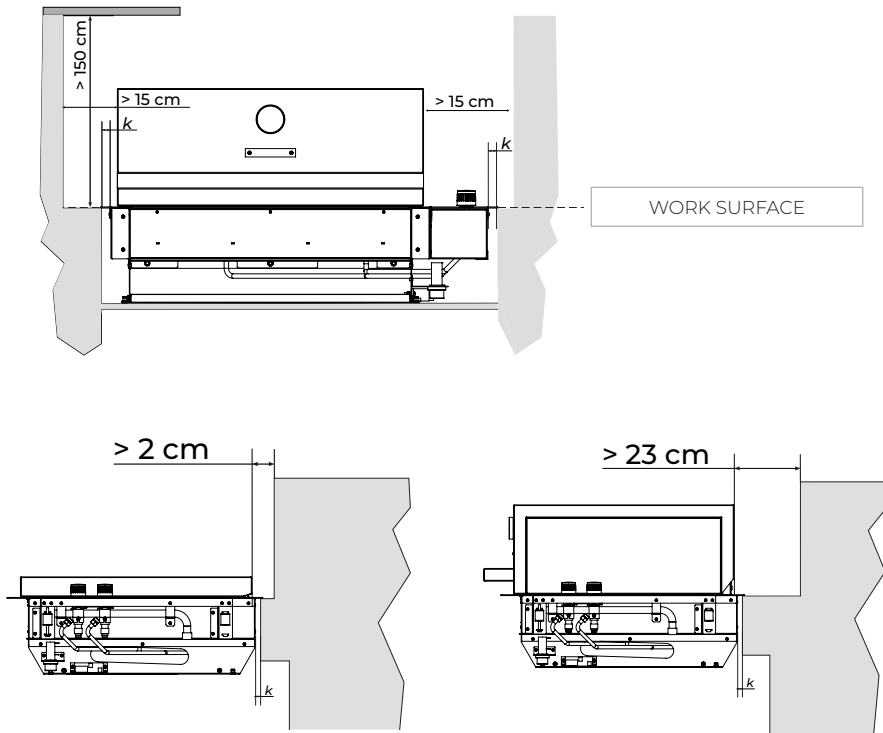
The side and rear walls under the bottom of the barbecue must be 3 cm (dimension *k*) away from the barbecue; any lower wall must be at least 1 cm from the bottom.

Considering the *work surface* (cooking surface) to be the boundary zone, the upper areas around the barbecue must respect the minimum distances defined in the image.

Any overhead top must be installed at least 1.5 m above the surface.

The supporting parts must be made of non-combustible material.

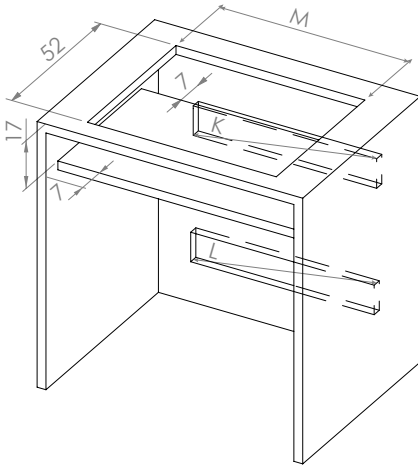
However, the bottom can be made of combustible material.



Low Lid Version

High Lid Version

CABINET RECESS MEASUREMENTS



Dimension M
(tolerances +0 / -0.2):
For BBQ 250 = 44 cm;
For BBQ 500 = 69 cm;
For BBQ 750 = 94 cm;
For BBQ 1000 = 119 cm.

CYLINDER COMPARTMENT

1. The compartment must have ventilation openings
- 1/100 (dimension K) of the compartment base area at the top;
- 1/50 (dimension L) of the compartment base area at the bottom;
2. the compartment must be able to withstand the mechanical stress of housing a full cylinder;
3. cylinders must be easy to install or remove;
4. the gas valve must be easily accessible; the valve must be easily operated even when the cylinder is secured in its housing (e.g. a door that can be opened without the use of any tools);
5. connection with a flexible hose: follow the instructions for passing and fastening the hose, making sure that it does not come into contact with sharp edges.
6. The front must be accessible for inspection to check that the burners ignite.

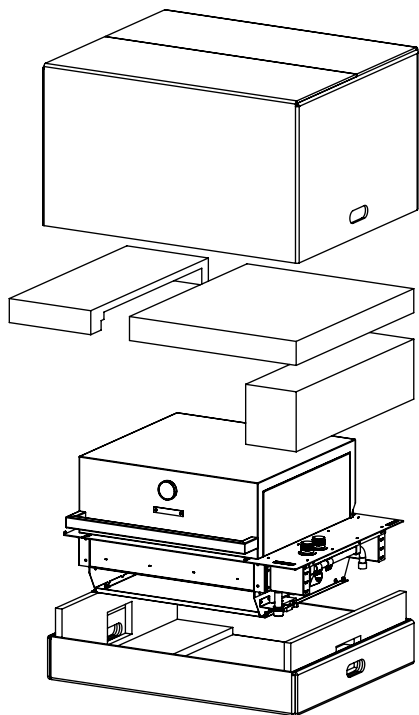


This operation must be carried out by a specialist technician.

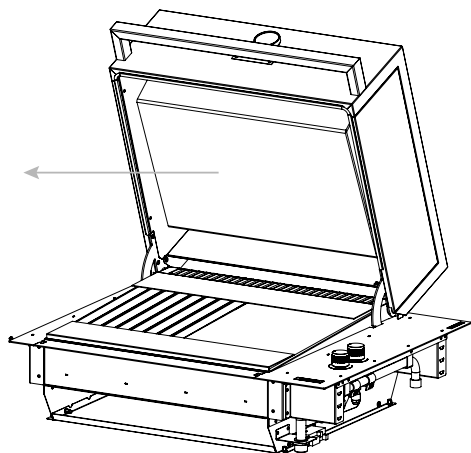
Check compliance with all applicable national and local regulations.

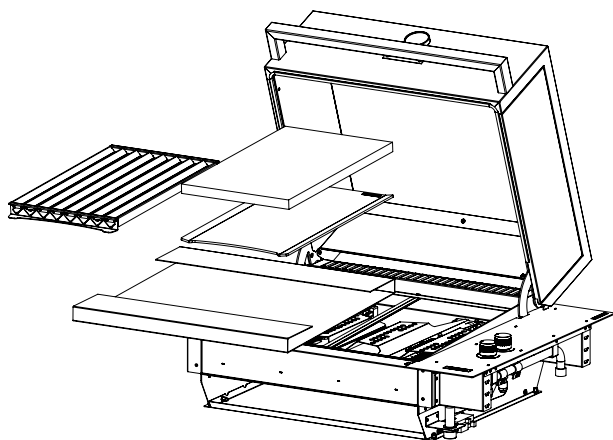
OPERAZIONI PRELIMINARI

Remove the packaging following the sequence of operations illustrated in the images.



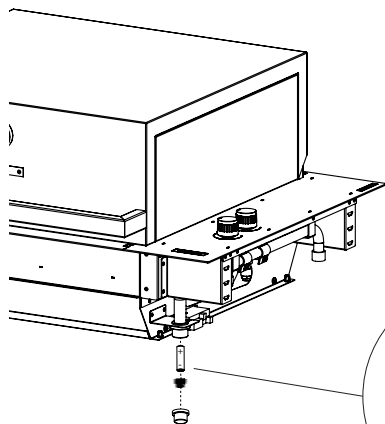
Keep the packaging for the first 24 months.
(In the event of malfunctions or cosmetic defects, the barbecue must be returned to the manufacturer in the original packaging).



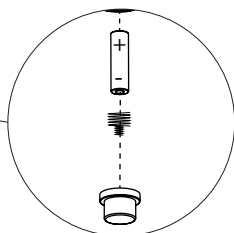


Once the preliminary steps have been completed, remove all protective films (for example: inside the FO module lid, on the hot plates, etc.)

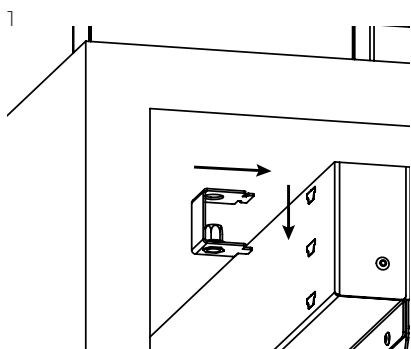
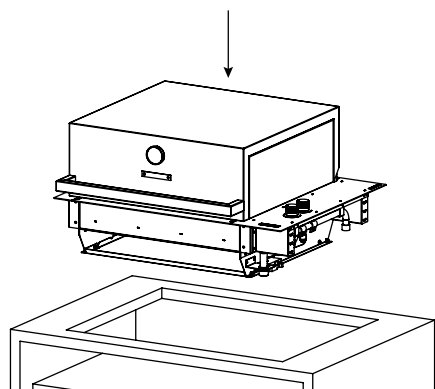
INSTALLING THE IGNITER BATTERY



1. Remove the screw cap of the battery holder on the bottom of the barbecue;
2. Insert the AA battery (- pole onto the spring support);
3. Insert the battery (+ pole facing upwards) into the battery compartment;
4. Replace and close the screw cap.



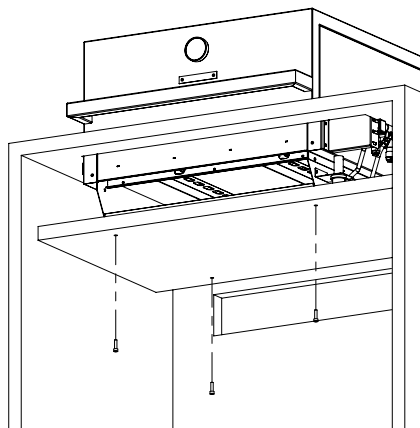
FITTING THE BARBECUE



There are two fastening methods:

1. Place the BBQ in the hole provided. Fasten the clips around the BBQ (on the two sides and at the rear). The clips have two possible positions, depending on the thickness of the supporting surface.
 - The top position is for surfaces from 0.1 cm to 2.5 cm thick;
 - The bottom position is for surfaces from 2.5 cm to 5 cm thick.Tighten the screws, insert the plug and screw it in fully.
2. Place the BBQ in the hole provided. Fasten it to the 4 inserts on the bottom using the screws supplied

2



USING THE GRILL

CAUTION: Each product has been safety tested and certified solely for use in the specified country (or group of countries). Refer to the rating plate (positioned on the back of the appliance, see section RATING PLATES) for the country, the current gas type and the supply pressure.

Position the grill correctly and connect the gas supply. Then, when the accessories have been arranged, you can ignite the burners. Follow these warnings and steps to start cooking:

LOW LID

- ▷ Raise the lid and leave it up while the grill is in use. This type of lid does not allow cooking in “oven” mode; the lid only serves to protect the grill from the weather when not in use. Never lower the lid during use.

HIGH LID

- ▷ With this type of lid, you can cook in “oven” mode and it can be lowered during use. It has an analogue thermometer, which indicates the internal temperature. Nevertheless, it is advisable to inspect the cooking progress now and again to avoid excessive overheating. It is advisable to ignite the burners with the lid up, wait a few minutes to check that they are alight and that the flame is stable, and then close the high lid to cook in “oven” mode.

POSITIONING THE COOKING ACCESSORIES

- ▷ Position the hot plates so that they are stable.
- ▷ If you want to flavour the food, place the smoker kit in place of the hot plates/ grills and put the flavourings into the container.
- ▷ It is advisable to put a little water in the grease collection trays to make subsequent cleaning easier.

INSPECTING THE CONNECTION PIPE

- ▷ Make sure that the barbecue is off and cold.
- ▷ Visually inspect the pipe. Do not use the barbecue if the pipe is damaged or in poor condition.

IGNITING/EXTINGUISHING THE BURNER

- ▷ To ignite the burner, press the knob and turn it anticlockwise from the closed po-

sition (●). Pressing the knob automatically generates the spark that ignites the gas and distributes the flame along the burner. Check that it has ignited through the inspection hole formed by the slot at the front of the cooking grate or from the front under the barbecue. When igniting for the first time, you may need to hold the knob pressed for a few more seconds to bleed the residual air from the circuit. This will ensure that the safety thermocouple heats up, allowing a continuous gas flow. Release the knob after about 20 seconds, and check that the flame remains anchored and stable along the burner. If you want to decrease the flame power, turn the knob anticlockwise to the reduced flow position (▲). A blue flame indicates good combustion. If the ignition device (a spark generator powered by a 1.5 V battery) does not work properly (because the battery is flat or the electric cable is disconnected), you can still ignite the burner by inserting a long stem lighter (or simply a long match) into the inspection hole while turning the knob. Turn it to the maximum position (▲) if there are any ignition problems.

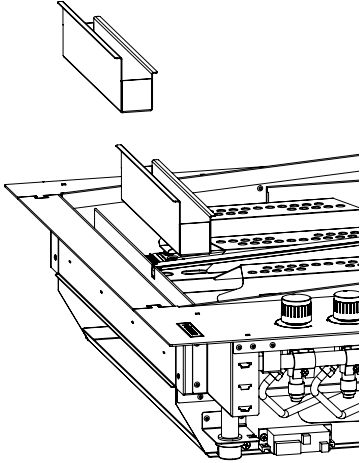
- ▷ To extinguish the burner, turn the knob to the closed position (●). If you want to empty the gas from the circuit, close the cylinder valve or the cock located at the gas supply line. Make sure that all knobs and cocks are closed after use.

FIRST USE

- ▷ Ignite the BBQ and let it heat up to the maximum temperature for at least 20 minutes. With the high lid version, keep the lid closed.
- ▷ **PRE-HEATING THE BBQ**
- ▷ It is good practice to preheat the hot plates before placing food on them, and remove any excessively fatty parts from the meat before cooking.

GREASE TRAPS

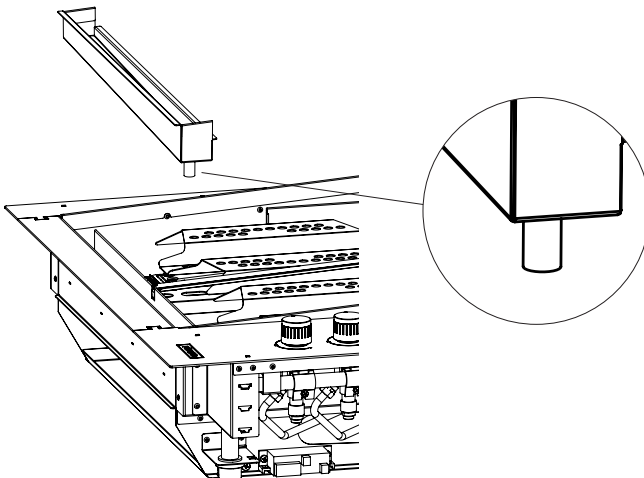
STANDARD CONFIGURATION



The standard configuration has a collection tray for each cooking unit, which should be emptied when the barbecue has cooled down.

Alternatively, you can purchase the “single tray” accessory separately, which has a drain for connection to a collection container (not supplied).

ACCESSORY



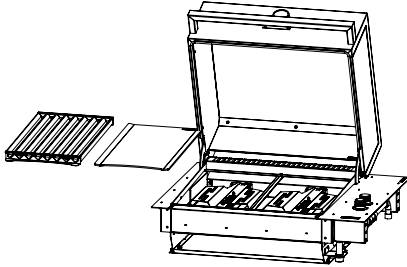
ACCESSORY ASSEMBLY PROCEDURES

The diagrams shown here refer to the double cooking unit model; the assembly principles are similar for the entire series.

ASSEMBLING THE SMOKER KIT

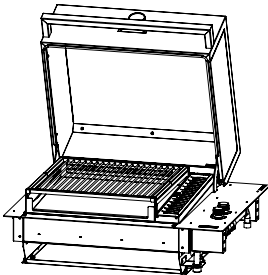
PHASE 1

1. Remove the hot plates.



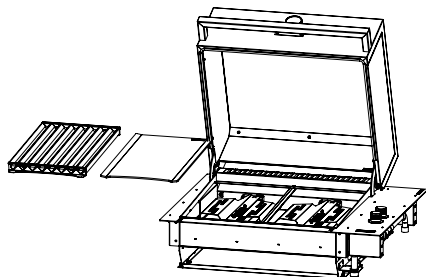
PHASE 2

1. Position the elements of the *Smoker Kit*: first the aroma container on the right, and then the grate support and the steel rod grate. Keep the high front side of the grate on the front area of the barbecue: proper positioning will result in a horizontal working surface.



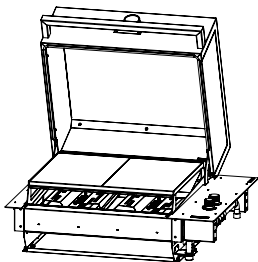
CAUTION with the smoker kit, light only the burner (on the right) under the aroma container.

ASSEMBLING THE PIZZA KIT



PHASE 1

1. Remove the hot plates.



PHASE 2

1. Position the *Pizza Kit*. Place the high front side of the Kit on the front area of the barbecue. Keep the high front side of the pizza kit on the front area of the barbecue: proper positioning will result in a horizontal working surface.
- 2.

ROUTINE CLEANING AND MAINTENANCE

In order to guarantee the best functionality over time and ensure maximum hygiene of the product, the grill must be cleaned after every use. It is recommended to carry out thorough cleaning every six months, and during periods of intensive use, every three months.

Before cleaning, check that the cylinder valve is closed, the burners are off and the grill has cooled down.



Clean steel parts and painted parts with lukewarm soapy water using a soft cloth or sponge; avoid using metal scourers or scrapers that could damage the surfaces and form rust. Do not use aggressive or caustic substances such as bleach, acids, various solvents or mixtures containing chlorine.

It is advisable to apply protective oil periodically to the steel parts (not to the hot plates).

Some removable parts such as grease trays and grates (frytop, grate and smoker grate) can be washed in the dishwasher using normal detergents.



Do not use high-pressure water jets (hydro-cleaner) on the grill as they may damage the internal components.



If out of use for a long time, apply a light layer of protective oil to steel surfaces. Lift up the hot plates and check that the burners are clean; in particular check the flame production holes. If necessary, clean the holes with a non-metallic bristle brush, taking care not to alter the flame openings.



If it has not been used for a long time, check that both the gas injector and the burner head (Venturi pipe area) are clean. Remove the burner from the housing after unscrewing the fixing screw; then clean the dirty area and reposition the burner. Take care not to damage the ignition electrode and thermocouple.

Fit the dedicated lid when not in use.



Unpainted metal parts (knob insert, grates, plates, etc.) will keep their original surface appearance provided that they are cleaned regularly.



When using chlorides (cooking salt, beverages, etc.), take care to limit the contact time to prevent pitting.



Perform an automatic ignition function test with no gas (without opening the gas) by pressing all the knobs; if there is no discharge on the electrode, replace the battery and make sure there are no electrical cables disconnected. The battery holder can be accessed from the bottom of the grill.



Check that the cocks can be turned without effort; if they need greasing or replacing, contact the Authorised Technical Assistance department, who will carry out the necessary extraordinary maintenance.



WARNING The user is only required to carry out only cleaning and routine maintenance operations, without interfering with structural elements or components in order to increase their performance. Parts sealed by the manufacturer must not be tampered with. In case of failure or operation deemed abnormal, contact Authorized Technical Assistance.

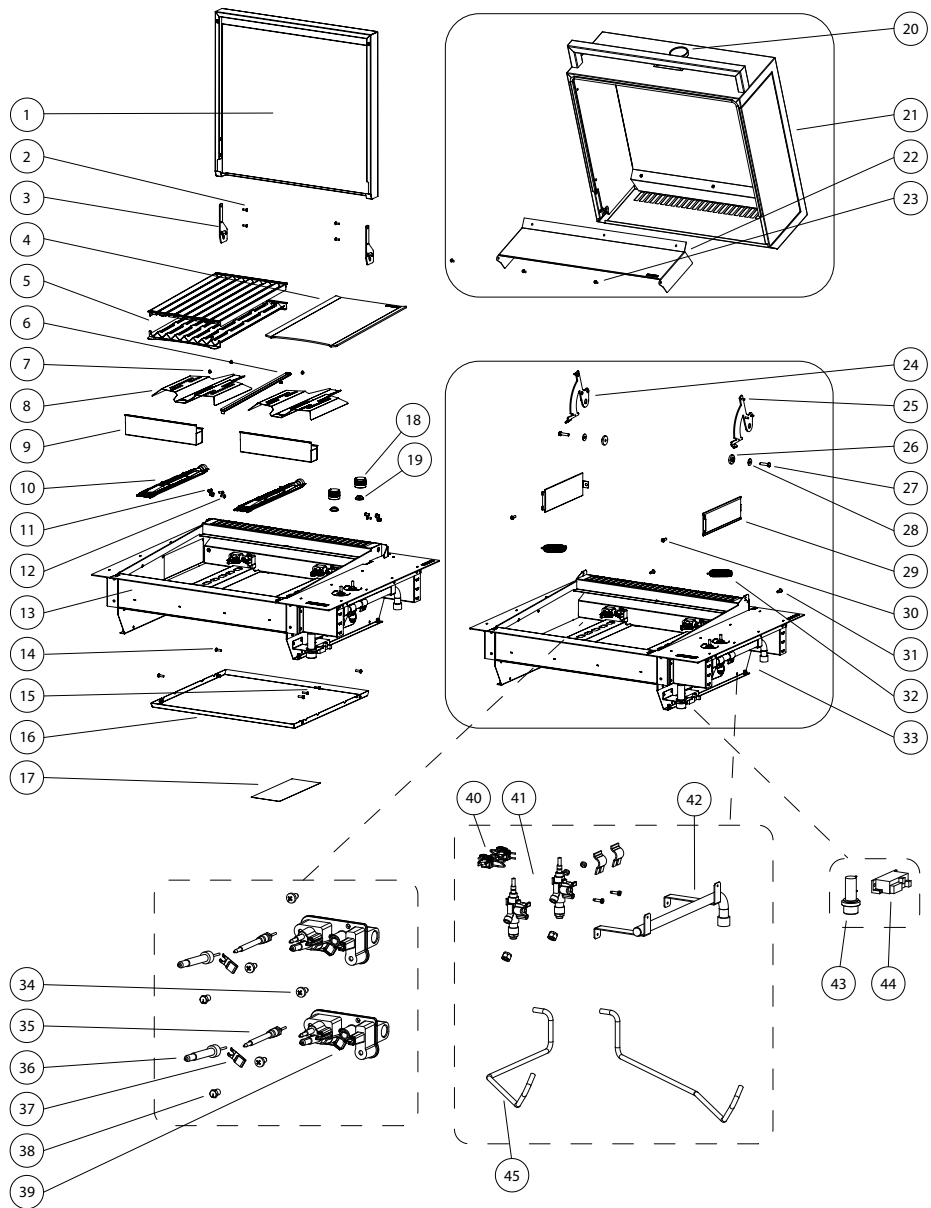
Recommends treating the external stainless steel parts

FÖGHER with:

outdoor cooking design



EXPLODED VIEW



Pos.	Description
1	Cover
2	Torx screw M4 x 12
3	Lid hinge
4	Cradle
5	Grill
6	Grease drain
7	Cap nut M4 A2
8	Fire Core diffuser
9	Grease trap
10	Burner
11	Flanged bushing
12	Screw M5 x 12 A2
13	Body
14	Screw M5 x 16 A2
15	Screw M4 x 16 A2
16	Bottom
17	Serial number label
18	Control knob
19	Knob seal
	OVEN VERSION COMPONENTS (THAT REPLACE THE POS. 1, 2, 3 and 13)
20	Analogue thermometer
21	Oven model lid
22	Oven model lid flue
23	Torx screw M4 x 12
24	Oven lid left hinge
25	Oven lid right hinge
26	Black PVC Bushing M6
27	Hexagonal screw M6 x 25 A2
28	Large plain washer M6 x 18 A2
29	Spring flap
30	Screw M5 x 16 A2
31	Torx screw M5 x 16 A2, RAL 9004
32	Spring
33	Oven model body

	MACHINE BODY COMPONENTS
34	Screw M5 x 12 A2
35	Safety thermocouple
36	Ignition glow plug
37	Glow plug spring
38	Gas injector (nozzle)
39	Injector holder
40	Ignition micro switch catenary
41	Gas cock
42	Gas supply ramp
43	Battery holder
44	Electronic igniter
45	Gas pipe

TROUBLESHOOTING

In the event of abnormal operation or faults, check the list of cases described below; it usually allows simple and quick resolution of the problem. In the event of a persistent problem, contact Authorized Technical Assistance; do not try to solve faults without the necessary technical expertise.

SYMPTOM

The burner doesn't ignite.

POSSIBLE CAUSE

The cylinder valve or the cock is closed.

SOLUTION

Open the gas supply.

The hose is bent abnormally.

Straighten the hose.

The gas pressure is insufficient.

Replace the gas cylinder.

The gas is not reaching the burner because it is dirty or positioned incorrectly.

Check that the burner is clean (flame openings and injector/Venturi area) and in the correct position.

The electrode does not produce a discharge.

Replace the battery and check that the electrical cables are connected. Remove the control knob and refit it. This serves to release the ignition mechanism (this may be necessary after an extended period of disuse).

SYMPTOM

The burner ignites but does not stay on after the knob is released.

The flame produced by the burner is unstable, uneven and instead of being light blue/blue it is orange/red.

Smell of gas.

POSSIBLE CAUSE

The thermocouple has not been sufficiently heated by the burner flame.

The safety thermocouple is defective

The thermocouple mechanism is not armed.

The burner is dirty or badly positioned (not coaxial with the injector jet).

The injector is not compatible with the type or pressure of gas used.

Leakage of gas along the circuit, in particular in fittings and joints, or presence of cracks in the hose.

The burner is dirty or badly positioned (not coaxial with the injector jet) so that part of the gas is diverted and then dispersed unburned into the environment.

SOLUTION

Wait a few more seconds before releasing the knob; otherwise contact Technical Assistance.

Contact Technical Assistance.

Push the cock knob all the way down during the ignition phase.

Check that the burner is clean (flame openings and injector/Venturi area) and in the correct position.

Contact Technical Assistance.

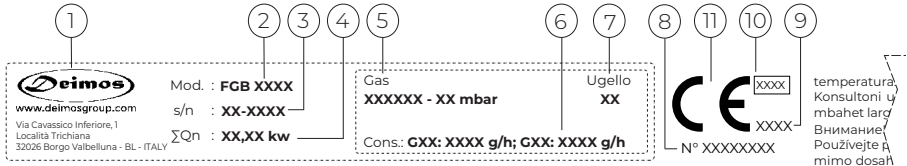
Locate the leak using the soapy solution and tighten the fittings or replace the supply hose if necessary.

Check that the burner is clean (flame holes and injector/Venturi area) and in the correct position. If necessary, contact Technical Assistance.



WARNING: do not attempt to repair components that transport or burn gas, the igniter or structural components

SERIAL NUMBER PLATE



PAESI / COUNTRY	AT-CY-EE-IT-CZ-SI-CH-HU-HR-FI-GR-LV-NL-NO-PT- MK-ES-TR-AL-BG-DK-IE-LT-GB-RO-SK-SE-HU			LU-PL-RO-DE		
CATEGORIE / CATEGORIES	I2H			I2E		
TIPOLOGIE GAS / TYPES OF GAS	G20			G20		
PRESSIONI / PRESSURES	20 mbar			20 mbar		
UGELLI / NOZZLES	108Y			108Y		
AL-EE-LV-MT-MK-SK-SI-TR-BG- HR-FI-GR-IS-CY-DK-NL-SE	BE-CY-IE-GB-CH-AL-CZ-ES-FR-GR- IT-LT-PT-MK-SK-SI-TR		HU	PL	NL	HU
I3B/P	I3+		I25	I3B/P	I2K	I2H
G30/G31	G30	G31	G25.1	G30/G31	G25.3	G20
30 mbar	28...30 mbar	37 mbar	25 mbar	37 mbar	25 mbar	25 mbar
78			122Y	72H1	115F2	100Y
AT-CH-DE-SK	BE-FR		DE			
I3B/P	I2E+		I2LL			
G30/G31	G20	G25	G25			
50 mbar	20 mbar	25 mbar	20 mbar			
68M	108Y		122F2			

IT Usare esclusivamente all'aperto. Consultare le istruzioni prima di utilizzare l'apparecchio. Attenzione! Le parti accessibili possono raggiungere temperature elevate. Tenere fuori dalla portata dei bambini. **EN (GB,IE,MT)** Use this appliance outdoor only. Read the instructions before operation. **ATTENTION!** Some accessible parts can reach high temperatures. **Read the**

temperatura.
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- 1 Manufacturer's identification logo
- 2 Grill model
- 3 Serial Number
- 4 Rated thermal capacity (in kW)
- 5 Designated gas and rated pressure (in mbar)
- 6 Maximum hourly gas consumption
- 7 Gas injector (nozzle)
- 8 EC certificate number
- 9 Identification number of the Supervisory Authority
- 10 Year that the CE marking was affixed
- 11 CE marking symbol
- 12 Safety warnings
- 13 Configurations table

APPENDIX

COUNTRIES, CATEGORIES AND GAS SETTINGS

LPG

CATEGORY	COMPAT- IBLE GASES	OPERATING PRESSURES	DESTINATION COUNTRIES
I3B/P	G30 G31	30 mbar	AL, BE, BG, CH, CY, CZ, DK, EE, ES, FI, FR, GB, GR, HR, HU, IE, IS, IT, LT, LU, LV, MK, MT, NL, NO, PT, RO, SE, SI, SK, TR
I3+	G30 G31	28..30 mbar 37 mbar	
I3B/P	G30 G31	37 mbar	PL
I3B/P	G30 G31	50 mbar	AT, CH, DE, SK

METHANE

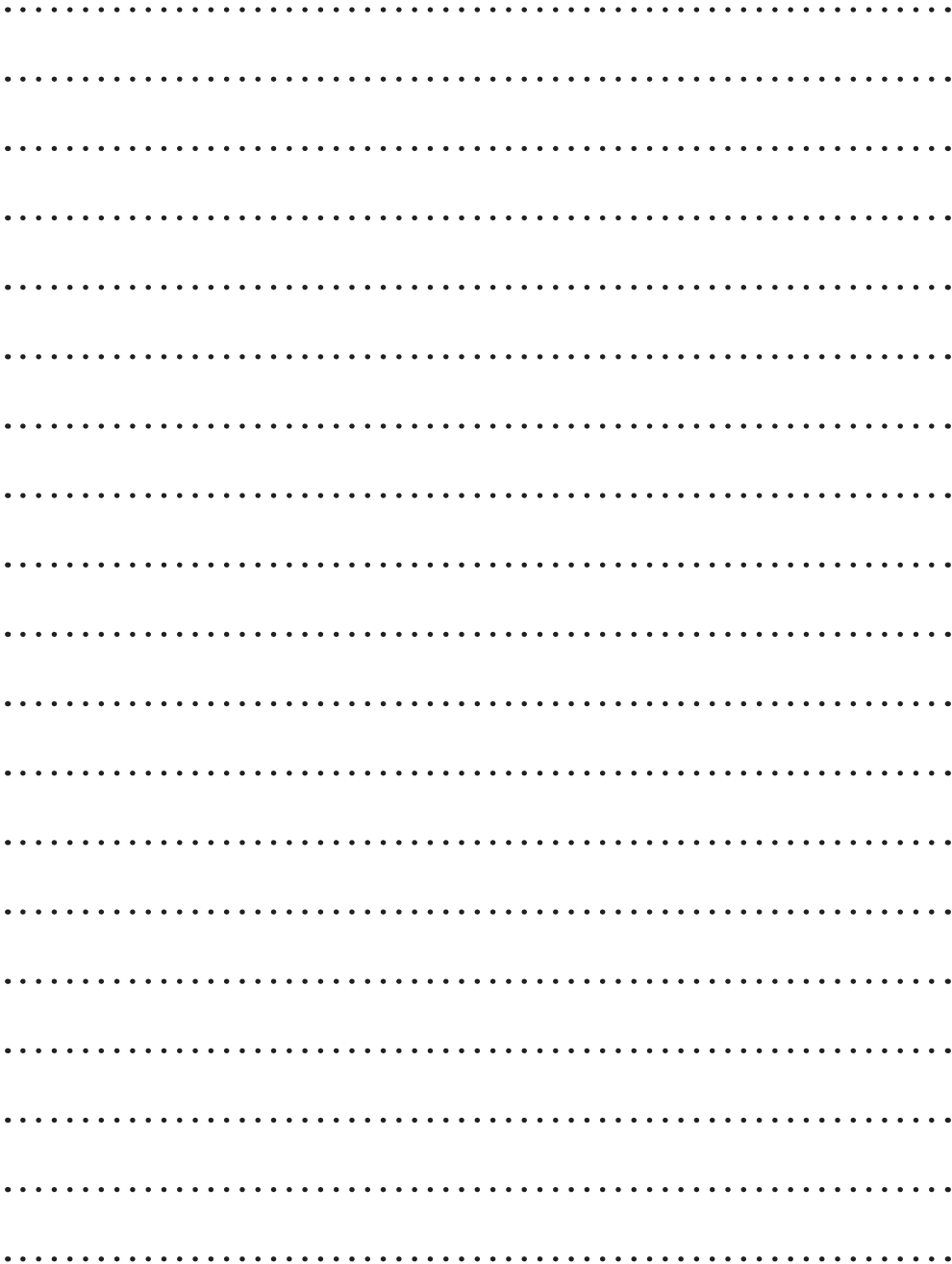
CATEGORY	COMPAT- IBLE GASES	OPERATING PRESSURES	DESTINATION COUNTRIES
I2H I2E I2E+	G20 G25	20 mbar 25 mbar	AL, AT, BE, BG, CH, CY, CZ, DK, EE, ES, FI, FR, GB, GR, HR, HU, IE, IT, LT, LU, LV, MK, NO, PL, PT, RO, SE, SI, SK, TR
I2ELL I2L	G20 G25	20 mbar	DE, RO
I2S	G25.1	25 mbar	HU
I2H	G20	25 mbar	HU
I2EK	G25.3	25 mbar	NL

POWER RATINGS AND CONSUMPTION

	FGB 250	FGB 500 FGB 500 FO	FGB 750 FGB 750 FO	FGB 1000 FGB 1000 FO
No. cooking units	1	2	3	4
Rated Thermal Capacity	2.50 kW (1 x 2,50 kW)	5 kW (2 x 2,50 kW)	7.50 kW (3 x 2,50 kW)	10 kW (4 x 2,50 kW)
Reduced Thermal Capacity	1 kW (1 x 1 kW)	2 kW (2 x 1 kW)	3 kW (3 x 1 kW)	4 kW (4 x 1 kW)
Maximum Consumption	G30 : 180 g/h	G30 : 360 g/h	G30 : 540 g/h	G30 : 720 g/h
	G31 : 177 g/h	G31 : 354 g/h	G31 : 531 g/h	G31 : 708 g/h
	G20 : 225 l/h	G20 : 450 l/h	G20 : 675 l/h	G20 : 900 l/h
	G25 : 256 l/h	G25 : 512 l/h	G25 : 768 l/h	G25 : 1024 l/h
	G25.1 : 255 l/h	G25.1 : 510 l/h	G25.1 : 765 l/h	G25.1 : 1020 l/h
	G25.3 : 251 l/h	G25.3 : 502 l/h	G25.3 : 753 l/h	G25.3 : 1004 l/h

CONFIGURATIONS

GAS CATEGORY	INJECTOR	BYPASS
I3B/P - I3+	78	48 (1/4 TURN OPEN)
I3B/P (37 mbar)	72 H1	48 (1/4 TURN OPEN)
I3B/P (50mbar)	68 M	48 (FULLY CLOSED)
I2H - I2E - I2E+	108 Y	48 (2/3 TURN OPEN)
I2ELL - I2L	122 F2	48 (3/8 TURN OPEN)
I2S	122 Y	48 (3/8 TURN OPEN)
I2H	100 Y	48 (1/2 TURN OPEN)
I2EK	115 F2	48 (3/8 TURN OPEN)



FÒGHER

outdoor cooking design

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