

# Thor Gas Char-Broiler

## Installation and Operation Instructions



0359-14

PIN: 359CO1374

BS EN203-1:2014

Gas heated catering equipment(TYPE A)

**Model: GL170-P, GL170-N, GL171-P, GL171-N**

### IMPORTANT FOR FUTURE REFERENCE

Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or parts, this information is required.

Model Number

Serial Number

Date Purchased



**WARNING:** For your safety, do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliances. Keep the area free and clear of combustible materials.



**WARNING:** Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death. Read the installation operating and maintenance instructions thoroughly before installing, or servicing this equipment.



**WARNING:** Instructions must be posted in a prominent location. All safety precautions must be taken in the event the user smells gas. Safety information can be obtained from your local gas supplier.



# thor

Fourth Way, Avonmouth, Bristol, BS11 8TB

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## Introduction

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We are confident that you will be delighted with your Thor Gas Char-Broiler, and it will become a most valued appliance in your commercial kitchen.

To ensure you receive the utmost benefit from your new Gas Char-Broiler, there are two important things you can do.

### Firstly:

Please read the instruction book carefully and follow the directions given. The time taken will be well spent.

### Secondly:

If you are unsure of any aspect of the installation, instructions or performance of your appliance, contact your dealer promptly. In many cases a phone call could answer your question.

### CE Only:

These instructions are only valid if the country code appears on the appliance. If the code does not appear on the appliance, refer to the supplier of this appliance to obtain the technical instructions for adapting the appliance to the conditions for use in that country.

### **WARNING:**

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH.

READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS APPLIANCE.

### **WARNING:**

INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS ARE TO BE POSTED IN A PROMINENT LOCATION. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING THE LOCAL GAS SUPPLIER.

### **WARNING:**

GREAT CARE MUST BE TAKEN BY THE OPERATOR TO USE THE EQUIPMENT SAFELY TO GUARD IT AGAINST RISK OF FIRE.

- THE APPLIANCE MUST NOT BE LEFT ON UNATTENDED.
- IT IS RECOMMENDED THAT A REGULAR INSPECTION IS MADE BY A COMPETENT SERVICE PERSON TO ENSURE CORRECT AND SAFE OPERATION OF YOUR APPLIANCE IS MAINTAINED.
- DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPOURS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

### **CAUTION:**

THIS APPLIANCE IS;

- FOR PROFESSIONAL USE AND IS TO BE USED BY QUALIFIED PERSONS ONLY.
- ONLY QUALIFIED SERVICE PERSONS ARE TO CARRY OUT INSTALLATION, SERVICING AND GAS CONVERSION OPERATIONS.
- COMPONENTS HAVING ADJUSTMENTS PROTECTED BY THE MANUFACTURER SHOULD NOT BE ADJUSTED BY THE USER/OPERATOR.
- DO NOT OPERATE THE APPLIANCE WITHOUT THE LEGS SUPPLIED FITTED.

## Specifications

### General

A commercial heavy duty gas char-broiler.

It uses lava rocks or radiants.

### Pack Contents

The following is included:

- Thor Gas Char-broiler
- Cast Radiant
- Gas Stand
- Instruction Manual

### Gas Supply Requirements

	Natural Gas(G20)		Propane(G31)		Butane(G30)	
	GL170-N	GL171-N	GL170-P	GL171-P	GL170-P	GL171-P
<b>Single burner Heat Input</b>	8.8 KW	8.8KW	8.8 KW	8.8 KW	8.8 KW	8.8 KW
<b>Heat Total</b>	17.6 KW	26.4 KW	17.6 KW	26.4 KW	17.6 KW	26.4 KW
<b>Burner Operating Pressure</b>	20 mbar		37 mbar		28-30 mbar	
<b>Supply Pressure</b>	20 mbar		37 mbar		28-30 mbar	
<b>Gas Connection</b>	¾" BSP Male		¾" BSP Male		¾" BSP Male	

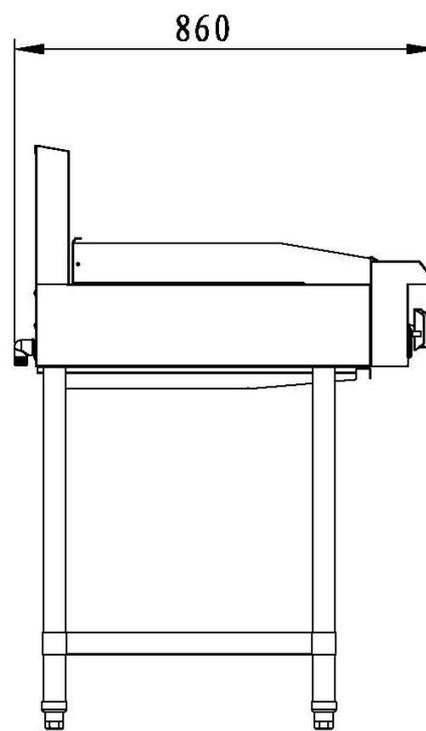
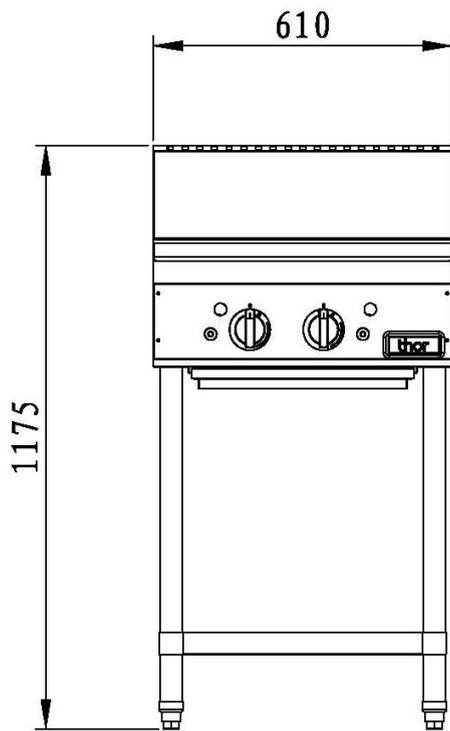
The burner operating pressure is to be measured at the gas control valve outlet test point with one burner operating at 'High' setting. The operating pressure is ex-factory set, through the appliance regulator and not to be adjusted.

**Minimum input Heat of burner:** 5.8KW for Propane or Butane , 5.3KW for Natural Gas.

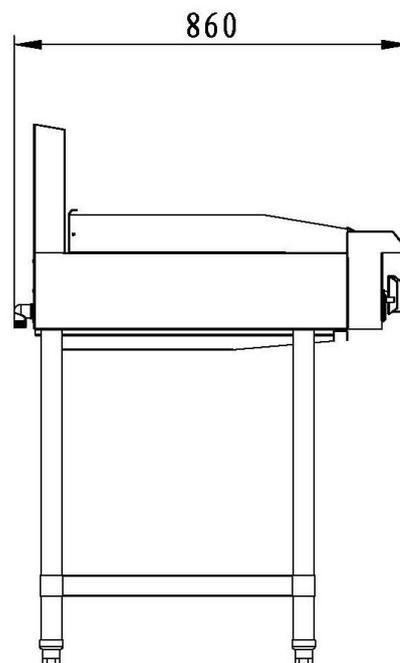
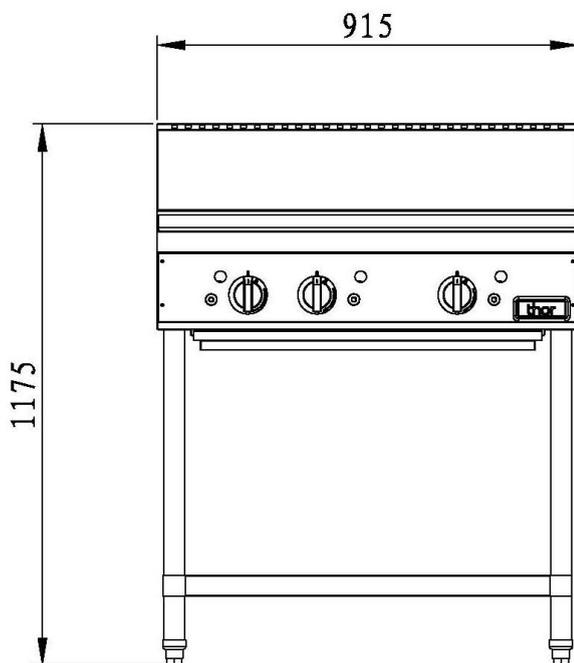
## Dimensions

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### GL170-P / GL170-N



### GL171-P / GL171-N



# Installation

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## Installation Requirements

### NOTE:

- **It is most important that this appliance is installed correctly and that operation is correct before use. Installation shall comply with local gas, health and safety requirements.**
- **This appliance shall be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health.**

Our Gas Char-broilers are designed to provide years of satisfactory service and correct installation is essential to achieve the best performance, efficiency and trouble-free operation.

This appliance must be installed in accordance with National installation codes and in addition, in accordance with relevant National / Local codes covering gas and fire safety.

### **Australia:**

AS 5601/AG 601 (to be AS 5601)- Gas Installations

### **New Zealand:**

NZS 5261 - Gas Installation.

### **United Kingdom:**

Gas Safety (Installation and Use) Regulations 1998

BS 6173-Installation of Catering Appliances.

BS 5440-1&2 Installation Flueing & Ventilation.

### **Ireland:**

IS 820-Non Domestic Gas Installations.

**Installations must be carried out by qualified persons only. Failure to install equipment to the relevant codes and manufacturer's specifications shown in this section will void the warranty.**

**Components having adjustments protected by the manufacturer are only to be adjusted by an authorized service agent. They are not to be adjusted by the installation person.**

## Unpacking

- Remove all packaging and transit protection from the appliance including all protective plastic coating from the exterior stainless steel panels.
- Check equipment and parts for damage. Report any damage immediately to the carrier and distributor.
- Report any deficiencies to the distributor who supplied the appliance.
- Check that the available gas supply is correct to that shown on the rating plate located on the right hand panel.

## Location

1. Installation must allow for a sufficient flow of fresh air for the combustion air supply.
2. Installation must include adequate ventilation means, to prevent dangerous build-up of combustion products.
3. Any gas burning appliance requires adequate clearance and ventilation for optimum and trouble-free operation. The minimum installation clearances shown below are to be adhered to.
4. Position the appliance in its approximate working position.
5. All air for burner combustion is supplied from underneath the unit. The legs must always be fitted and no obstructions placed on the underside or around the base of the unit, as obstructions will cause incorrect operation and / or failure of the appliance.
6. Components having adjustments protected by manufacturer are only allowed to be adjusted by an authorized service agent. They are not to be adjusted by the installation person.

## Installation

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### Clearances

**NOTE: Only non-combustible materials can be used in close proximity to this appliance.**

	<b>Combustible Surface</b>	<b>Non Combustible Surface</b>
Left / Right Hand Side	250mm	0mm
Rear	250mm	0mm

### Assembly

#### NOTE:

- This appliance is supplied with adjustable stand to enable the appliance to be positioned securely and level. This should be carried out on completion of the gas connection. Refer to the 'Gas Connection' section.

### Gas Connection

**NOTE: ALL GAS FITTING MUST ONLY BE CARRIED OUT BY A QUALIFIED PERSON.**

1. The Gas Char-broilers do not require an electrical connection, as they function totally on the gas supply only.
2. It is essential that the gas supply is correct for the appliance to be installed and that adequate supply pressure and volume are available. The following checks should therefore be made before installation:-
  - a. Gas Type required for the appliance is shown in the rating label. Check that this is correct for the gas supply the appliance is being installed for. The gas conversion procedure is detailed in this manual.
  - b. Supply Pressure required for this appliance is shown in the 'Gas supply requirements' section of this manual. Check the gas supply to ensure adequate supply pressure exists.
  - c. Input Rate of this appliance is stated on the Rating label .The input rate should be checked against the available gas supply line capacity. Particular note should be taken if the appliance is being added to an existing installation.

**NOTE:** It is important that adequately sized piping runs directly to the connection joint on the appliance with as few tees and elbows as possible to give maximum supply volume.

**NOTE:** Ensure the regulator is converted to the correct gas type that the appliance will operate on. The regulator outlet pressure is fixed ex-factory for the gas type .

3. Correctly locate the appliance into its final operating position and using a spirit level, adjust the legs so that the unit is level and at the correct height.
4. Connect the gas supply to the appliance through the regulator. (refer to the picture of "Install the Regulator"). A suitable jointing compound which resists the breakdown action of propane must be used on every gas line connection, unless compression fittings are used.
5. Check all gas connections for leakages.

**WARNING:**

DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.

## Installation

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6. Check that the gas operating pressure.

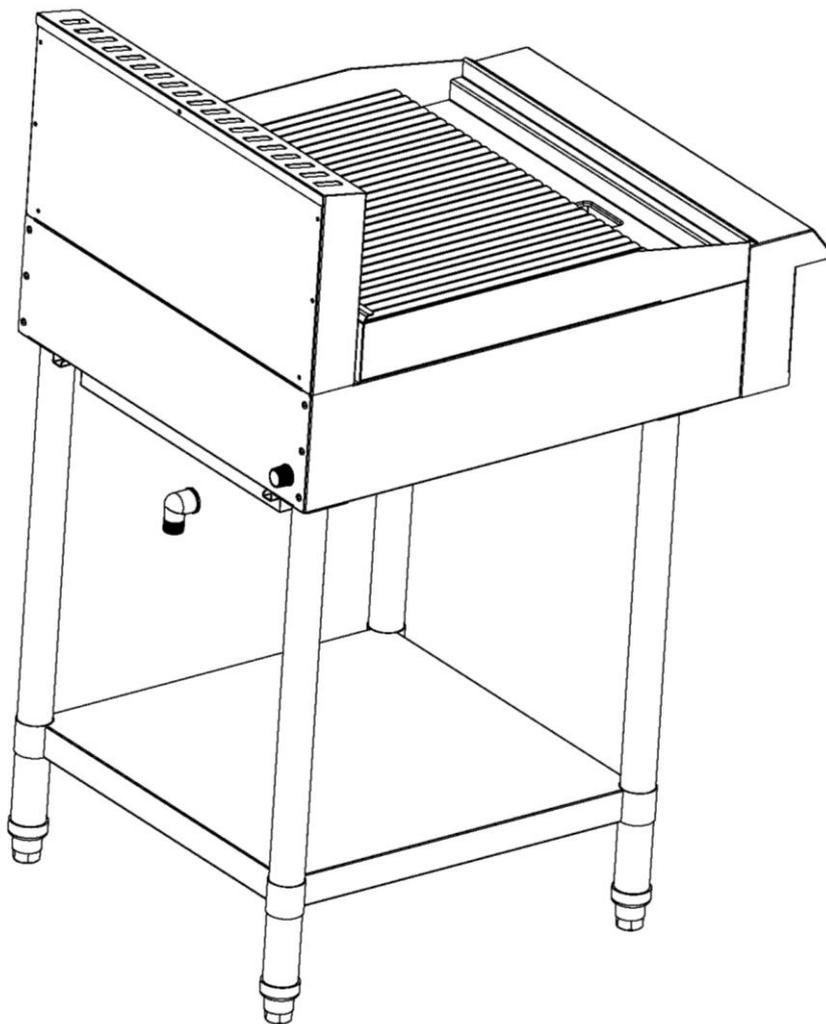
**NOTE:** The operating pressure is to be measured at the burner operating pressure test point outlet and with one griddle burner operating at the "High Flame" setting.

7. Turn off the mains gas supply and bleed the gas out of the appliance gas lines.
8. Turn on the gas supply and the appliance.
9. Verify the operating pressure remains correct.

### Commissioning

1. Before leaving the new installation;
  - a. Check the following functions in accordance with the operating instructions specified in the 'Operation' section of this manual.
    - Light the Pilot Burner.
    - Light the Main Burner.
    - Turning 'Off' the Main Burner/Pilot.
  - b. Ensure that the operator has been instructed in the areas of correct lighting, operation, and shutdown procedure for the appliance.
2. This manual must be kept by the owner for future reference and a record of the Date of Purchase, Date of Installation and the Serial Number of the Appliance must be recorded and kept with this manual. (These details can be found on the Rating label, refer to the 'Gas Connection' section).

**NOTE:** If for some reason it is not possible to get the appliance to operate correctly, shut off the gas supply and contact the supplier of this appliance.



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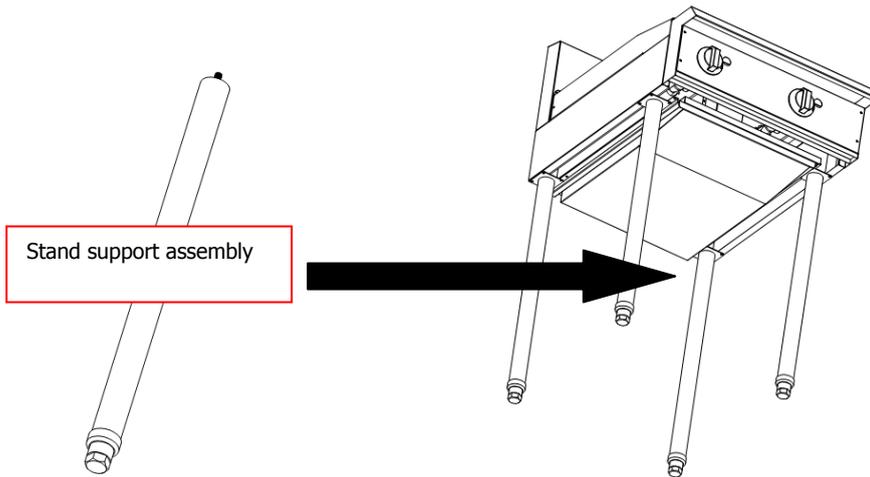
## Installation

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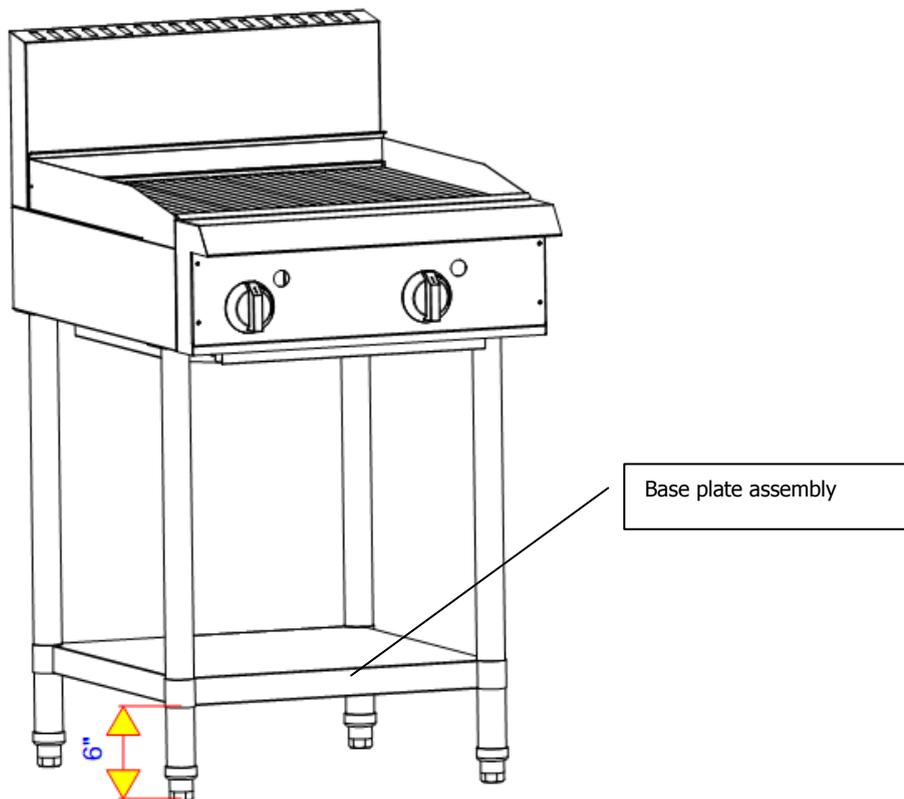
### Install gas stand

Remove the Stand from the packaging, ensuring that all protective packaging, plastic and residues are cleaned from its surfaces. Layout all components of the stand on the floor ready for assembly. You will need a screw-driver to assist in the assembly process

Step 1 – Disconnect, remove radiant and cast grate, upturn and support your gas equipment, taking care as items may be heavy. Screw the stand support assembly into the gas equipment.



Step 2 – Slot the base plate assembly into the stand support.

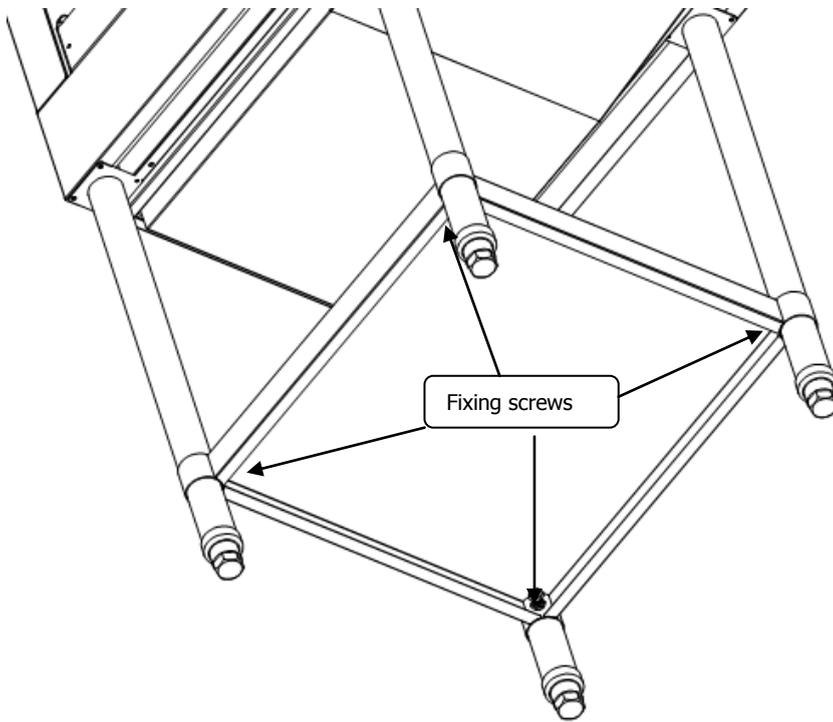


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## Installation

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Step 3 – Fix and tighten the screws.



Step 4 – Locate the stand into required position, and adjust the adjustable feet into a level position, refit radiants and cast grate.

# Operation

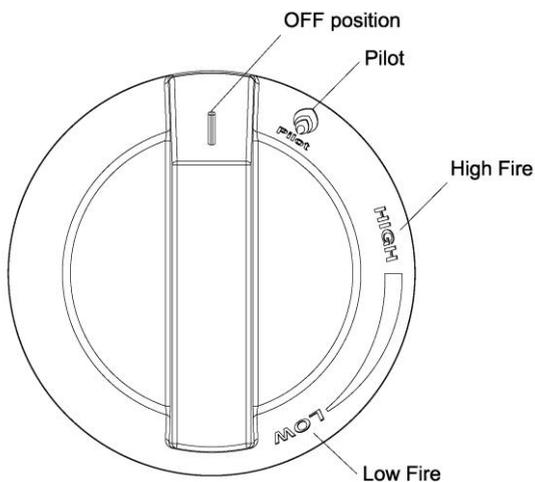
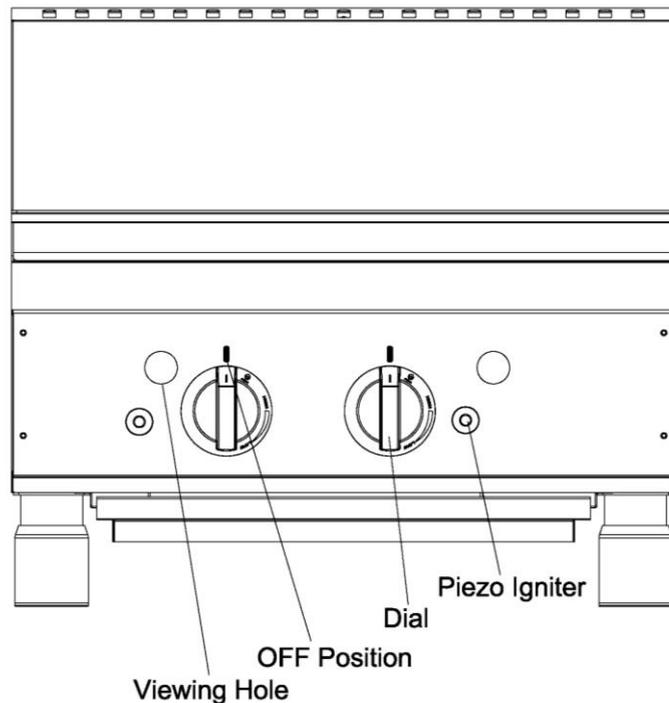
## Operation Guide

### **CAUTION:**

- THIS APPLIANCE IS FOR PROFESSIONAL USE AND IS ONLY TO BE USED BY QUALIFIED PEOPLE.
- ONLY QUALIFIED SERVICE PERSONS ARE TO CARRY OUT INSTALLATION, SERVICING OR GAS CONVERSION OPERATIONS.
- COMPONENTS HAVING ADJUSTMENTS PROTECTED (E.G. PAINT SEALED) BY THE MANUFACTURER SHOULD NOT BE ADJUSTED BY THE USER/OPERATOR.

1. The Gas Char-broilers have been designed to provide simplicity of operation and 100% safety protection.
2. Improper operation is therefore almost impossible, however bad operation practices can reduce the life of the gas char-broiler and produce a poor quality product. To use this appliance correctly please read the following sections carefully:-

- Lighting the Main Burner.
- Turning off the Main Burners / Pilots.



**WARNING:**

SURFACE TEMPERATURE OF THE CHAR-BROILER CAN REACH OVER 300°C WHEN THE APPLIANCE IS OPERATED AT FULL SETTING.

### **1. Lighting the Main Burners**

The burners are fitted with individual standing pilots which allows the main burners to be turned ON-OFF without the need to manually re-light the burner each time that it is turned ON, as the burner will be automatically lit itself by the pilot burner.

Flame Failure Protection is incorporated for each burner by way of a thermo-electric system which will shut off the gas supply to that burner in the event that the burner goes out, so that un-burnt gas is not expelled.

1. Select the burner required, depress and turn the corresponding gas control knob anti-clockwise to the 'PILOT' position.
2. With the gas control knob depressed, manually light the pilot burner or use the piezo igniter provided (optional).
3. Release the gas control knob after approximately 10-20 seconds after lighting the pilot burner.
4. The pilot burner should stay alight - if not, repeat Steps (b. to c. above.)
5. 'Full Flame' can now be achieved by depressing and rotating the gas control knob anti-clockwise to the first stop 'HIGH' flame position.
6. Low flame can be achieved by depressing the gas control knob and rotating fully anti-clockwise to the 'LOW' flame position.
7. To achieve simmer control, depress the gas control knob and rotate between the 'HIGH' and 'LOW' positions to achieve the temperature required.

### **2. Turning 'OFF' the Main Burners / Pilots**

1. To turn off the main burner, but keep the pilot burner alight, rotate the gas control knob to the 'PILOT' position. The main burner will extinguish and the pilot will remain alight.
2. To turn off the 'PILOT', depress and turn the gas control knob clockwise back to the ' | ' position. The 'PILOT' burner will extinguish.

## Operation

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### Main burner air supply:

1. For efficient burner operation, a proper balance of gas volume and primary air supply must be maintained which will result in complete combustion. Insufficient air supply results in a yellow streaming flame. Primary air supply is controlled by an air shutter on the front of the burner.
2. Loosen the screws on the front of the burner and adjust the air shutter to just eliminate the yellow tips of the burner flame. Lock the air shutter in place by tightening the screws.

### CAUTION

The space between the legs at the bottom admits combustion air. DO NOT BLOCK THIS SPACE.

All burners are lit from constantly burning pilots. Turning the valve to the desired flame height is all that is required to put the unit in service.

Do not permit fans to blow directly at the unit. Wherever possible, avoid open windows next to the units' sides or back. Avoid wall type fans which create air cross-currents within a room.

It is also necessary that sufficient air should be allowed to enter the room to compensate for the amount of air removed by any ventilating system. Otherwise, a subnormal atmospheric pressure will occur, affecting operation and causing undesirable working conditions.

A properly designed and installed hood will act as the heart of the ventilating system for the room or area in which the unit is installed, and will leave the unit independent of changing draft conditions.

All valves must be checked and lubricated periodically. This must be done by an authorized service representative in your area.

### Note:

Please wait at least 15 seconds to restart the main burners to maintain the best function of the thermostat valve after turning off the main burners.

### IMPORTANT

#### Should any abnormal operation like;

- ignition problems,
- abnormal burner flame,
- burner control problems,
- partial or full loss of burner flame,

in normal operation, be noticed, the appliance requires IMMEDIATE service by a qualified service person and should not be used until such service is carried out.

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## **Operation**

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### **OPERATION:**

Turn the burners on about 15-20 minutes before cooking for preheating. Set the knobs to the desired flame height or temperature. Each valve will control the gas flow to the burner to bring that area of the unit up to the set temperature. If different temperature settings are to be used, adjoining areas should be set at progressively higher temperatures using the lowest temperatures on the outside burners. A uniform and systematic approach to the loading of the unit will produce the most consistent product results.

### **RADIANTS**

Place the radiants in their position. Make sure that the radiants are sitting properly into the slots on the front and rear supports. Radiants should be centered over straight section of the burners.

### **COOKING GRATES**

Place the top cooking grates with the grid bars sloping toward the front.

NOTE: When cooking grate are placed sloping toward the front, the grooves on top will guide the excess fat drippings into the grease trough.

## Cleaning and Maintenance

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### **CAUTION:**

Always turn off the gas supply before cleaning.  
This appliance is not water proof.  
Do not use water jet spray to clean this appliance.

NOTE: Parts protected by the manufacturer or his agent are not to be adjusted by the installer, unless the installer is an authorized service agent.

To keep your Char-broiler clean and operating at peak efficiency, follow the procedures shown below:-

### **INITIAL CLEANING:**

Prior to operating your new char-broiler, thoroughly wash the exterior with a mild detergent or soap solution. Do not use abrasive cleaners, since this might damage the cabinet finish. If the stainless steel surfaces become discolored, scrub by rubbing only in the direction of the finished grain.

When the char-broiler is first heated, it will smoke until oil used in manufacturing, preservation and dust from storage and shipping are burned off. An hour at "max." on all burners is usually sufficient.

### **DAILY CLEANING:**

Remove the grease pan, empty and wash it.

Grate "burn off". The grease buildup on the grates should be cleaned daily (more often as needed).

- A. **Caution:** When handling grates or radiants, always use insulated gloves to prevent burns.
- B. **Warning:** Do not cover the top of the grates during a burn off operation. Restricting the airflow by covering the grates may cause them to warp. It will also cause damage to the valves, the knobs and the front panel.
- C. Place grates on char-broiler, with grid bars horizontal, facing down.
- D. Turn the char-broiler on for approximately 45 minutes.
- E. Turn off the char-broiler and allow it to cool for 20 Minutes.
- F. Clean top and bottom surfaces of the grates with a wire brush to remove fats and carbonized grease.
- G. Clean channels on grates with a scraper.
- H. Remove grates from char-broiler. Clean top surface of radiants with the wire brush. They may be cleaned in place.

### **NOTE:**

- If the Char-broiler usage is very high, we recommend that a more thorough cleaning is carried out on a more frequent basis.
- Ensure that protective gloves are worn during the cleaning process.
- DO NOT use harsh abrasive detergents, strong solvents or caustic detergents as they will damage the grate and burners.
- Allow these items castings to cool and remove for cleaning.
- Parts protected by the manufacturer or his agent are not to be adjusted by the installer, unless the installer is an authorized service agent.

### **Periodic Maintenance**

**NOTE: All maintenance operations should only be carried out by a qualified service person.**

To achieve the best results cleaning must be regular and thorough and all controls and mechanical parts should be checked and adjusted periodically by a qualified service person. If any small faults occur, have them attended to promptly. Don't wait until they cause a complete breakdown.

## Trouble shooting

This section provides an easy reference guide to the more common problems that may occur during the operation of your equipment. The fault finding guide in this section is intended to help you correct, or at least accurately diagnose problems with your equipment.

Although this section covers the most common problems reported, you may encounter a problem not covered in this section. In such instances, please contact your local authorized service agent who will make every effort to help you identify and resolve the problem. Please note that the service agent will require the following information:

- **The Model Trade Name and the Serial Number of the Appliance. (Both of them can be found on the Rating label located on the appliance.)**

PROBLEM	POSSIBLE CAUSE
Heat does not come on when valve is turned on.	Pilot burner not lit.
	Gas valve is bad.
Pilot burner will not light.	Obstructed pilot orifice.
	Pilot valve turned off.
Pilot burner will not stay lit.	Obstructed pilot orifice.
	Gas supply is not purged of air.
	Air is blowing pilot light out.
Fat appears to smoke excessively.	Heat is set too high.
	Moisture in the food may be turning into steam.
Food sticks to grates.	Heat is set too high.
	Char Broiler surface needs cleaning and/or seasoning.
	Surface under food may not have been covered with enough cooking oil.
Food is undercooked inside.	Heat is set too high.
	Food may not have been cooked for long enough time.
Food tastes greasy or has objectionable off-flavor.	Food itself may have off flavor.
	Food may have been stored improperly before cooking.
	Too much fat used.
	Heat is set too low.

**NOTE:** Components having adjustments protected by the manufacturer, are only allowed to be adjusted by an authorized service agent. They are not to be adjusted by an unqualified service person.

## Replacement Parts List

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### **IMPORTANT:**

Only genuine authorized replacement parts should be used for the servicing and repair of this appliance. The instructions supplied with the parts should be followed when replacing components.

For further information and servicing instructions, contact your nearest authorized service branch.

When ordering replacement parts, please quote the part number and the description listing below. If the part required is not listed below, request the part by description and quote model number and serial number which is shown on the rating plate.

**CAUTION: Please replace the corresponding warning label that shows the gas type operated when the qualified person will convert to another gas in order not to cause death or injury or damage.**

# Gas Conversion

## Conversion Procedure

**CAUTION:**

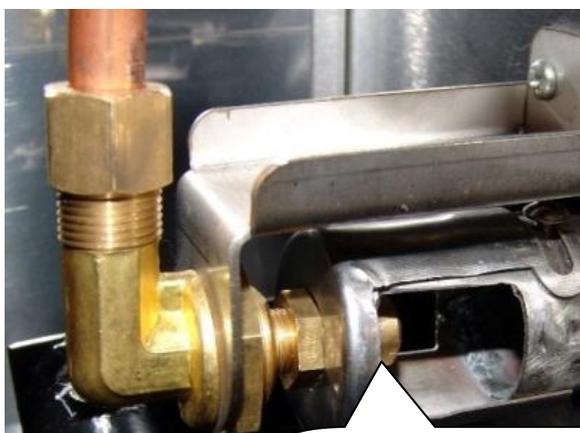
Ensure that the appliance is isolated from the gas supply before commencing servicing.

**NOTE:**

- These conversions should only be carried out by qualified persons. All connections must be checked for leaks before re-commissioning the appliance.
- Adjustment of components that have adjustments / settings sealed (e.g. paint sealed) can only be adjusted in accordance with the following instructions and shall be re-sealed before re-commissioning this appliance.
- For all relevant gas specifications refer to the 'Gas Specifications' table at the end of this section.

### ● Replace Orifice of Main Burners

1. Turn off the gas supply at the mains supply.
2. Remove the gas control knobs from the front control panel. The control knobs are a push fit onto the shaft of the gas control valves.
3. Remove the front control panel by slackening the 4 screws on the front of the control panel and remove the panel from the front of the appliance. Take care to disconnect the electrical connection lead from the rear of the piezo igniter fitted to the control panel.
4. Unscrew and remove the Orifice ( $\frac{1}{2}$ " A/F) from the main burner end clamp.
5. Determine the correct Orifice size for the corresponding gas from the rating label affixed right side of body.
6. Replace with the correct Orifice size. Please refer to the following diagram.



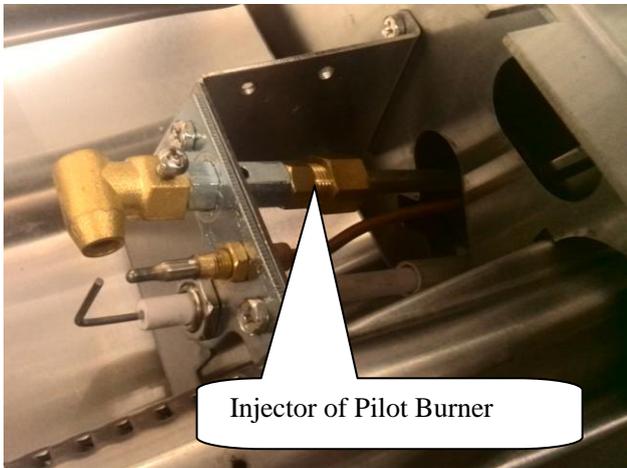
Orifice of Main Burner

**NOTE:** Unscrew Air-shut of Main burner to rotate to reasonable position until the flame is better, no yellow, no lifting when convert one gas to another gas by authorised person.

### ● Replace Injector of Pilot Burners

1. To remove the pilot burner injector, Slacken the gas supply tube at the gas control unit end of the supply tube to allow the tube to be moved easily without bending.
2. Disconnect the gas supply tube from the base of the pilot burner and withdraw the pilot injector from inside the pilot burner.
3. Determine the correct injector size for the corresponding gas from the rating label.
4. Re-connect the supply tube to the base of the pilot burner and tighten the gas supply tube at the gas control unit end.

5. Refit the front control panel and tighten the 4 screws on the front to secure the panel in place.
6. Refit the control knobs to the front control panel. The control knobs are a push fit onto the shafts of the gas control valves.



Injector of Pilot Burner.  
Digital mark is 25, the diameter of the Injector is  $\varnothing$  0.25mm. use to LPG.  
Digital mark is 45, the diameter of the Injector is  $\varnothing$  0.45mm. use to Natural Gas.

### Gas Type Identification Label

On completion of the gas conversion, replace the gas type identification label, located on the right hand panel.

### Low Fire Adjustment

The gas control valve is fitted with a maximum flow bypass blanking screw. No adjustment is required.

## Commissioning

Before leaving the converted installation;

### **WARNING:**

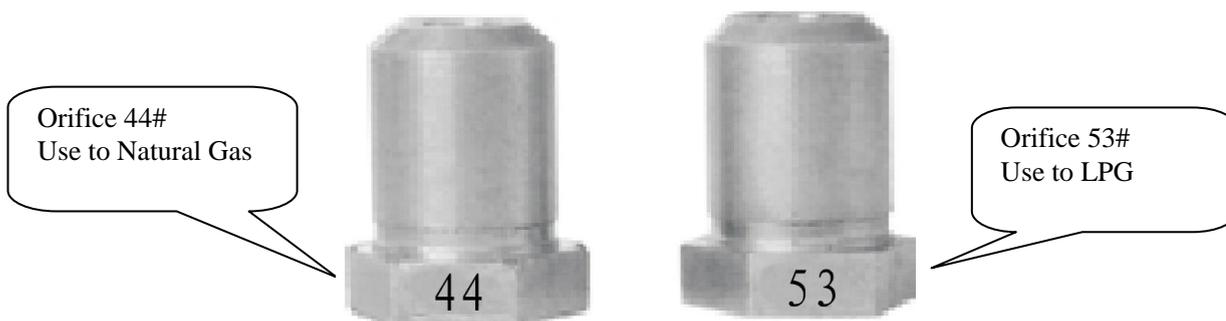
DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.

1. Check all gas connections for leakages.
2. Check the following functions in accordance with the operating instructions
  - *Light the Pilot Burner.*
  - *Light the Main Burner.*
  - *Check the 'Low Fire' burner operation.*
  - *Check the 'High Fire' Burner operation.*
  - *Ensure that all the controls operate correctly.*
  - *Ensure that the operating pressure remains correct.*
3. Ensure any adjustments done to components that have the adjustments / settings sealed (e.g. paint sealed) are re-sealed.

**NOTE:** If for some reason it is not possible to get the appliance to operate correctly, shut off the gas supply and contact the supplier of this appliance.

## ● Gas Specifications

	Natural Gas		LPG
<b>Category</b>	<b>I2H</b>	↔	<b>I3B/P, I3+</b>
<b>Main Burner Orifice</b>	44# (∅ 2.18mm)		53# (∅ 1.51mm)
<b>Pilot Burner Injector</b>	∅ 0.45 mm		∅ 0.25 mm
<b>Operating Pressure</b>	20 mbar		28-30 mbar
<b>Supply Pressure</b>	20 mbar		28-30 mbar



**Note:** The burner operating pressure is to be measured at the gas control valve outlet test point with one Main burner operating at 'High' setting. The operating pressure is ex-factory set

**CAUTION:** Please replace the corresponding warning label that shows the gas type operated when the qualified person will convert to another gas in order not to cause death or injury or damage.

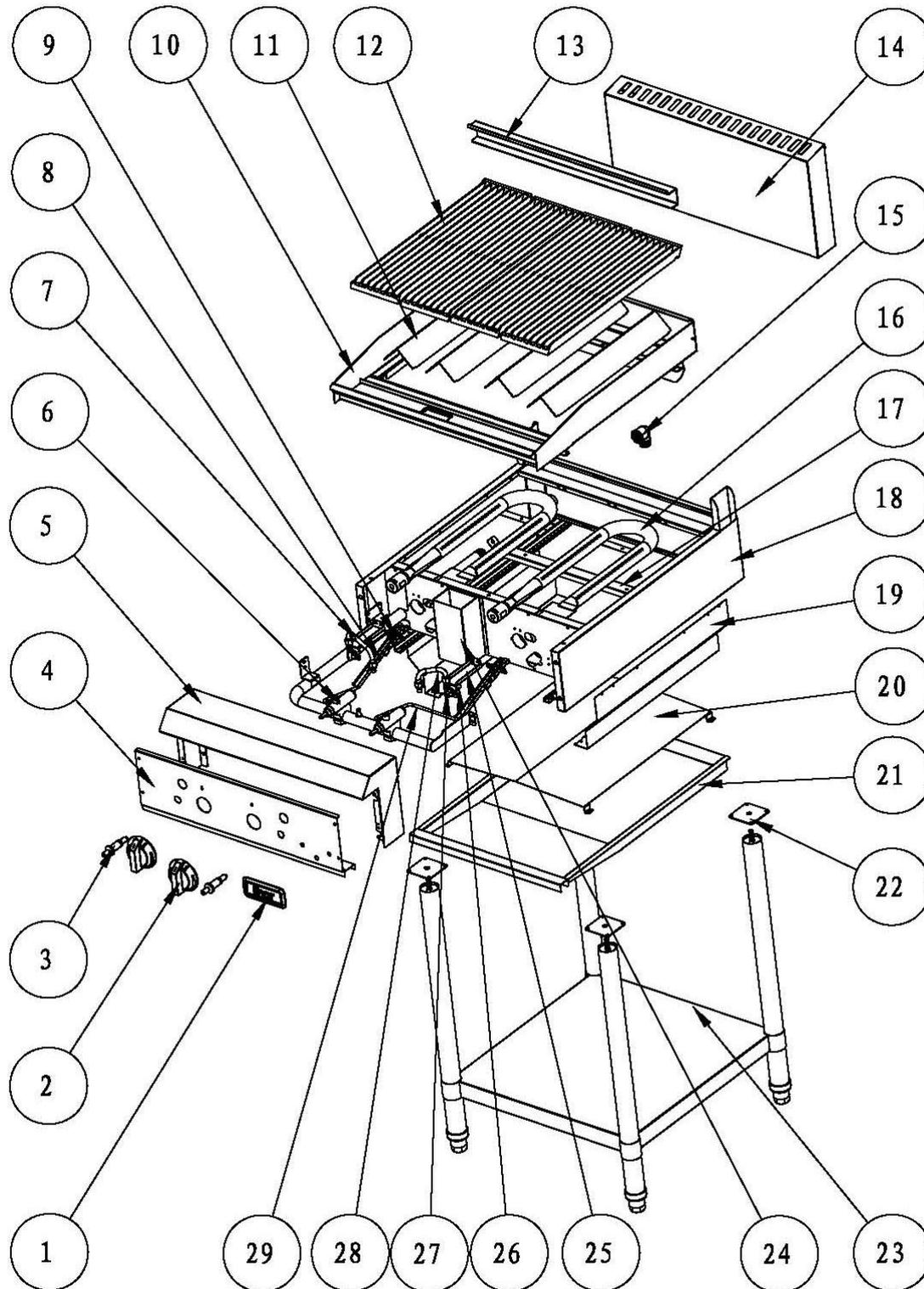
## Gas Conversion Kits

Item Name	Char-Broiler			Item No.				
	Country of destination	Category	Gas	supply Pressure (mbar)	Manifold Pressure (mbar)	Main Burner Injectors	Pilot Burner Injectors	Single burner Heating Input(KW)
AT,BG,CZ,DK,EE,FI,GR,HR, HU,IS,IE,IT,LV,LT,NO,PT, RO,SK,SI,ES,SE,CH,TR,GB	I2H	G20	20	20	20	44#(2.18)	0.45	8.8
DE,LU,PL	I2E	G20	20	20	20	44#(2.18)	0.45	8.8
BE,FR	I2E+	G20	20	20	20	44#(2.18)	0.45	8.8
BE,CH,CZ,IT,ES,FR,GR,GB, HR,LT,NL,PT,SK,IE,SI	I3P(37)	G31	37	37	37	53#(1.51)	0.25	8.8
AT,CH,CZ,DE,DK,FI,FR,GB, GR,IT,NL,NO,SE	I3B/P	G30	30	30	30	53#(1.51)	0.25	8.8
BE,CH,CZ,ES,FR,GB,GR,IT, PT	I3+	G30/31	28-30/37	28-30	28-30	53#(1.51)	0.25	8.8

AT	Austria	IS	Iceland
GR	Greece	IT	Italy
BE	Belgium	DE	Germany
IE	Ireland	LU	Luxembourg
CH	Switzerland	DK	Denmark
CZ	Czech Republic	NL	Netherlands
ES	Spain	NO	Norway
FI	Finland	PT	Portugal
FR	France	SE	Sweden
GB	United Kingdom		

# Explosion drawing

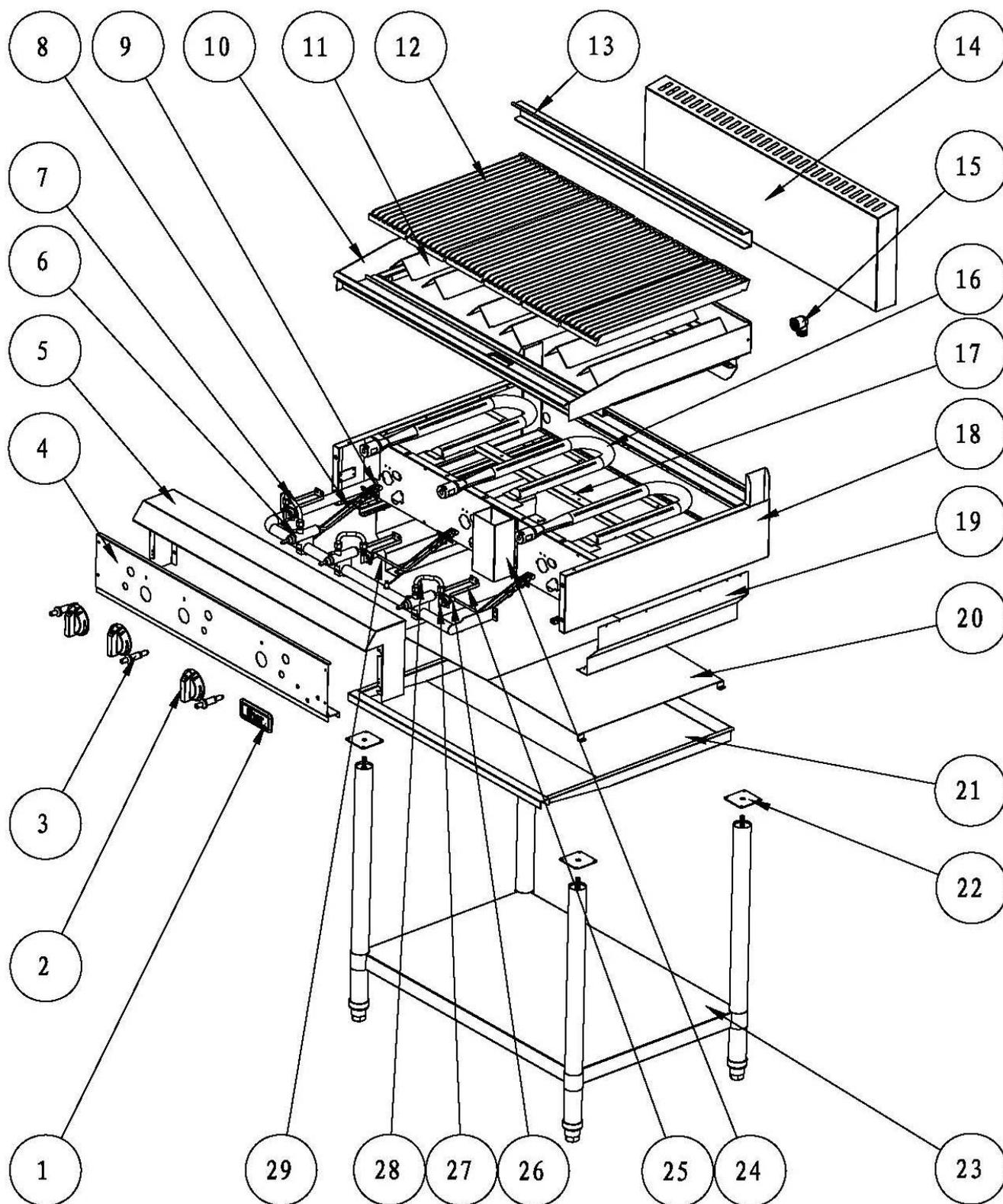
GL170-P / GL170-N



## Spare Parts List

NO.	DESCRIPTION	MODEL	CODE	QTY
1	Thor Badge	GL170-P GL170-N	01.02.1005263	1
2	Dial	GL170-P GL170-N	01.09.1050334	2
3	Piezo Igniter	GL170-P GL170-N	03.99.1290085	2
4	Control panel	GL170-P GL170-N	01.05.1029275	1
5	Control rack	GL170-P GL170-N	01.05.1028909	1
6	Safety Valve	GL170-P GL170-N	01.20.1068524	2
7	Main pipe assy.-left	GL170-P GL170-N	06.05.1471982	1
8	Pilot pipe assy.-left	GL170-P GL170-N	06.05.1471981	1
9	Flame device system (No include injector)	GL170-P GL170-N	01.22.1069541	2
	FDS injector-0.25	GL170-P	01.20.1068512	2
	FDS injector-0.45	GL170-N	01.20.1068513	2
10	CB weld assy.	GL170-P GL170-N	06.05.1471844	1
11	Cast radiant	GL170-P GL170-N	01.03.1015048	4
12	Cast grate	GL170-P GL170-N	01.03.1015028	4
13	Grill hang	GL170-P GL170-N	01.05.1028935	1
14	Flue assy.	GL170-P GL170-N	06.05.1471837	1
15	Copper Joints	GL170-P GL170-N	01.02.1005351	1
16	U Burner	GL170-P GL170-N	06.05.1470384	2
17	U burner fix	GL170-P GL170-N	06.05.1471842	1
18	Frame weld assy.	GL170-P GL170-N	06.05.1471841	1
19	Heating insulation panel- side	GL170-P GL170-N	01.05.1028927	2
20	Heating insulation-down	GL170-P GL170-N	01.05.1028928	1
21	Tray	GL170-P GL170-N	01.05.1028914	1

22	Foot fix	GL170-P GL170-N	06.05.1471839	4
23	Gas stand	GL170-P GL170-N	07.18.28.1590980	1
24	Oil sink assy.	GL170-P GL170-N	06.05.1471845	1
25	Orifice fix	GL170-P GL170-N	01.05.1028944	2
26	Orifice for LPG	GL170-P	01.20.1068653	2
	Orifice for Natural Gas	GL170-N	01.20.1068644	2
27	L connector	GL170-P GL170-N	01.18.1067404	2
28	Main pipe assy.	GL170-P GL170-N	06.05.1471980	1
29	Pilot pipe assy.	GL170-P GL170-N	06.05.1471979	1



## Spare Parts List

NO.	DESCRIPTION	MODEL	CODE	QTY
1	Thor Badge	GL171-P GL171-N	01.02.1005263	1
2	Dial	GL171-P GL171-N	01.09.1050334	3
3	Piezo Igniter	GL171-P GL171-N	03.99.1290085	3
4	Control panel	GL171-P GL171-N	01.05.1029276	1
5	Control rack	GL171-P GL171-N	01.05.1028962	1
6	Safety Valve	GL171-P GL171-N	01.20.1068524	3
7	Main pipe assy.-left	GL171-P GL171-N	06.05.1471982	1
8	Pilot pipe assy.-left	GL171-P GL171-N	06.05.1471981	1
9	Flame device system (No include injector)	GL171-P GL171-N	01.22.1069541	3
	FDS injector-0.25	GL171-P	01.20.1068512	3
	FDS injector-0.45	GL171-N	01.20.1068513	3
10	CB weld assy.	GL171-P GL171-N	06.05.1471875	1
11	Cast radiant	GL171-P GL171-N	01.03.1015048	6
12	Cast grate	GL171-P GL171-N	01.03.1015028	6
13	Grill hang	GL171-P GL171-N	01.05.1029017	1
14	Flue assy.	GL171-P GL171-N	06.05.1471865	1
15	Copper Joints	GL171-P GL171-N	01.02.1005351	1
16	U Burner	GL171-P GL171-N	06.05.1470384	3
17	U burner fix	GL171-P GL171-N	06.05.1471864	1
18	Frame weld assy.	GL171-P GL171-N	06.05.1471863	1
19	Heating insulation panel- side	GL171-P GL171-N	01.05.1028927	2
20	Heating insulation-down	GL171-P GL171-N	01.05.1028994	1
21	Tray	GL171-P GL171-N	01.05.1029024	1

22	Foot fix	GL171-P GL171-N	06.05.1471839	4
23	Gas stand	GL171-P GL171-N	07.18.28.1590981	1
24	Oil sink assy.	GL171-P GL171-N	06.05.1471845	1
25	Orifice fix	GL171-P GL171-N	01.05.1028944	3
26	Orifice for LPG	GL171-P	01.20.1068653	3
	Orifice for Natural Gas	GL171-N	01.20.1068644	3
27	L connector	GL171-P GL171-N	01.18.1067404	3
28	Main pipe assy.	GL171-P GL171-N	06.05.1471980	2
29	Pilot pipe assy.	GL171-P GL171-N	06.05.1471979	2

# DECLARATION OF CONFORMITY

• Conformiteitsverklaring • Déclaration de conformité • Konformitätserklärung • Dichiarazione di conformità •  
• Declaración de conformidad • Declaração de conformidade

**Equipment Type** • Uitrustingstype • Type d'équipement • Gerätetyp •  
Tipo di apparecchiatura • Tipo de equipo • Tipo de equipamento

**Model** • Modèle • Modell • Modello • Modelo • Malli

**Application of Council Directives(s)**

Toepassing van Europese Richtlijn(en) • Application de la/des directive(s) du  
Conseil • Anwendbare EU-Richtlinie(n) • Applicazione delle Direttive • Aplicación  
de la(s) directiva(s) del consejo • Aplicação de directiva(s) do Conselho

**Standards**

Standaarden • Normes • Normen • Standard • Estándares • Normas

**Producer Name** • Naam fabrikant • Nom du producteur • Name des Herstellers •  
Nome del produttore • Nombre del fabricante • Nome do fabricante

**Producer Address** • Adres fabrikant • Adresse du producteur • Anschrift des  
Herstellers • Indirizzo del produttore • Dirección del fabricante • Endereço do  
fabricante

**Gas Chargrill**

GL170-P, GL170-N, GL171-P,  
GL171-N

**GAS APPLIANCE  
DIRECTIVE 2009/142/EC**

**BS EN 203-1:2005+A1:2008  
BS EN 203-2-10:2005**

**Thor**

**Fourth Way,  
Avonmouth,  
Bristol,  
BS11 8TB  
United Kingdom**

**I, the undersigned, hereby declare that the equipment specified above conforms to the above Directive(s) and Standard(s).**  
Ik, de ondergetekende, verklaar hierbij dat de hierboven gespecificeerde uitrusting goedgekeurd is volgens de bovenstaande  
Richtlijn(en) en Standaard(en).

Je soussigné, confirme la conformité de l'équipement cité dans la présente à la / aux Directive(s) et Norme(s) ci-dessus  
Ich, der/die Unterzeichnende, erkläre hiermit, dass das oben angegebene Gerät der/den oben angeführten Richtlinie(n) und  
Norm(en) entspricht.

Il sottoscritto dichiara che l'apparecchiatura di sopra specificata è conforme alle Direttive e agli Standard sopra riportati.

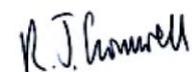
El abajo firmante declara por la presente que el equipo arriba especificado está en conformidad con la(s) directiva(s) y estándar(es)  
arriba mencionadas.

Eu, o abaixo-assinado, declaro que o equipamento anteriormente especificado está em conformidade com a(s) anterior(es)  
Directiva(s) e Norma(s)

**Date** • Data • Date • Datum • Data • Fecha • Data

30/10/14

**Signature** • Handtekening • Signature • Unterschrift  
Firma • Firma • Assinatura



**Full Name** • Volledige naam • Nom et prénom • Vollständiger Name •  
Nome completo • Nombre completo • Nome por extenso

**Richard Cromwell**

**Position** • Functie • Fonction • Position • Qualifica • Posición • Função

**Commercial Director**







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**thor**