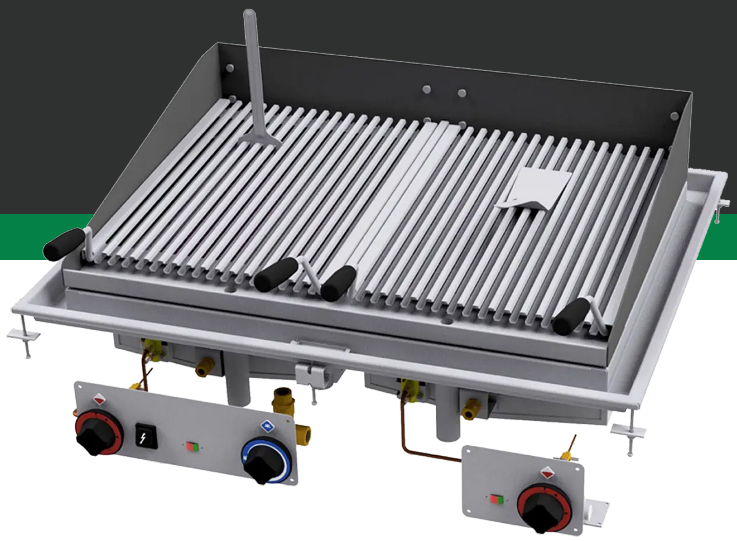
Instruction manual



2026-11-17

Lava stone grill drop-in gas 2x 38x52
230 V / 1N
CWD-79G

www.rmgastro.com

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1. DECLARATION OF CONFORMITY

Decree of the Ministry of Health of the Czech Republic no. 38/2001 Coll. of 19 January 2001 Regulation (EC) No 1907/2006 - Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) Regulation of the European Parliament and Council Regulation (EC) no. 1935/2004 of 27 October 2004

The products meet the requirements of §26 of Act No.258/2000 as amended. The products meet the requirements of RoHS Directive 2015/863/EU, 10/2011, 517/2014, 2015/1094, 2015/1095.

Attention, the manufacturer gives up any responsibility in case of direct and indirect damage that is relate to poor installation, incorrect intervention or adjustments, insufficient maintenance, incorrect by using and which are eventually caused by other causes that the points referred to in the conditions sales. This appliance is intended only for professional use and must be operated by qualified by persons. Parts that have been secured by the manufacturer or authorized worker after the setting rebuild.

2. TECHNICAL DATA

The label with technical data is located on the side or back panel of the device. Please read the wiring diagram and all the following information in the attached manual before installation.

Net Width [mm]	Net Depth [mm]	Net Height [mm]	Net Weight [kg]	Power electric [kW]
900	330	330	94.00	0.010

Loading	Power gas [kW]	Gross depth [mm]	Gross Height [mm]	Gross Volume [m3]
230 V / 1N - 50 Hz	18.000	750	450	0.338

Net Volume [m3]	Gross Weight [kg]	Gross Width [mm]
0.208	105.00	1000

The maximum and reduced nominal heat input in kW is related to the Hi of the gas used. If the product is connected to LPG, the gas cylinder must be in sufficiently ventilated rooms.

3. TABLE OF GASES FOR WHICH THE PRODUCT IS INTENDED

Execution	Product Category	Connection overpressures (mbar)	Used gas	Country of destination
A1	I2E	20	G20	DE, NL, PL, RO
A1	I2ELL	20, 20	G20,G25	DE
A1	I2E+	20/25	G20/G25	BE, FR
A1	I2H	20	G20	AT, BG, CH, CZ, DK, HR, EE, ES, FI, GB, GR, IE, IT, LT, LV, NO, PT, RO, SE, SI, SK, TR, LU, CY , FR
A1	I3B/P	30	G30	BG, CY, CZ, DK, GB, HR, EE, FI, FR, GR, HU, IT, LT, LV, MT, NL, NO, RO, SE, SI, SK, TR
A1	I3B/P	50	G30	AT, DE, CZ, CH, FR, SK
A1	I3P	37	G31	BE, CH, CZ, ES, GB, GR, IE, RO, SI, SK, FR, NL, PT, HR, IT, LT, PL, TR
A1	I3+	28-30/37	G30/G31	BE, CH, CY, CZ, EE, ES, FR, GB, GR, IE, IT, LT, PT, SI, SK, TR
A1	II2E3B/P	20, 50	G20, G30	DE, PL, RO
A1	II2ELL3B/P	20, 20, 50	G20, G25, G30	DE
A1	II2E+3+	20/25, 28-30/37	G20/G25, G30/G31	BE, FR

Execution	Product Category	Connection overpressures (mbar)	Used gas	Country of destination
A1	II2H3B/P	20, 30	G20, G30	BG, CZ, GB, DK, HR, EE, FI, GR, IT, LT, LV, NO, RO, SE, SI, SK, TR, CY, FR
A1	II2H3B/P	20, 50	G20, G30	AT, CH, CZ, FR, SK
A1	II2H3P	20, 37	G20, G31	CH, CZ, ES, GB, GR, IE, RO, SI, SK
A1	II2H3+	20, 28-30/37	G20, G30/G31	CH, CY, CZ, EE, ES, GB, GR, IE, IT, LT, PT, SK, SI, TR

4. LOCATION GAS

For the correct activity and location of the appliance, it is necessary to observe all directives and standards of the country. Expand the device and check that the device has not been damaged during transport. Place the device on the horizontal surface (maximum inequality up to 2 °). Minor inequalities can be balanced with regulated legs. If the device is located in contact with the walls of the furniture, they must withstand temperatures up to 60 ° C. Installation, adjustment, commissioning must be carried out by a qualified person who is authorized for such acts, according to valid standards. The device can be installed separately or in a series with our production devices. It is necessary to follow a minimum distance of 10 cm from flammable materials. In this case, it is necessary to ensure the appropriate adjustments to ensure the thermal insulation of flammable parts. The appliance must only be installed on a non -flammable surface or at a non -flammable wall. **The smallest required air flow from the outdoor space for appliances in design and in the range of 5-20 m3/h, depending on the type of appliance. It depends on the installation regulations for the country of destination. Components of the appliance secured by the manufacturer. Or his representative must not rebuild the worker's installation of the product. The device must be installed in a suitably ventilated environment.**

5. SAFETY MEASURES FOR FIRE PROTECTION

- the appliance may only be operated by adults
- the appliance may be used safely in accordance with applicable market standards:

Fire protection in spaces with special risk or danger

Protection against the effects of heat

- the appliance must be placed so that it stands or hangs firmly on a non-combustible surface

Objects of flammable substances must not be placed on the appliance at a distance less than a safe distance from it (the smallest distance between the appliance and flammable substances is 10 cm).

Table: degree of flammability of building materials included in st. flammability of substances and products

Degree of flammability	Building materials
A - non-flammable	granite, sandstone, concrete, brick, ceramic tiles, plaster
B - Not easily flammable	Acumin, Heraclitus, Lihnos, Itaver
C1 - highly flammable	wood, hardwood, plywood, hard paper, umakart
C2 - moderately flammable	chipboards, solodur, cork boards, rubber, flooring
C3 - Highly flammable	wood fiber boards, polystyrene, polyurethane, PVC

- information on the degree of flammability of common building materials is given in the table above. Appliances must be installed in a safe manner. During installation, the relevant design, safety and hygiene regulations must also be respected:
- fire safety of local appliances and heat sources
- fire protection in areas with special risk or danger

- protection against the effects of heat

6. INSTALLATION

Important: The manufacturer does not provide any warranty for defects arising as a result of incorrect use, failure to follow the instructions contained in the attached user manual and mishandling of appliances. Installation, modification and repair of appliances for large kitchens, as well as their dismantling due to possible damage to the gas supply, can only be carried out on the basis of a maintenance contract, this contract can be concluded with an authorized dealer, while technical regulations and standards and regulations must be observed regarding installation, electrical supply, gas connection and work safety. Technical instructions for installation and adjustment, for use by specialized technicians ONLY. The instructions that follow refer to a technician qualified for installation to carry out all operations in the most correct manner and according to the applicable standards. Any activity related to regulation etc. must only be performed with the device disconnected from the network. If it is necessary to keep the appliance under voltage, the utmost care must be taken. The type of appliance for extraction is declared on the nameplate, it is an A1 appliance.

7. THERMAL OUTPUT CHECK

Appliances must be checked to verify their thermal power input: The heat output is marked on the label or can be found in this manual. It is necessary to verify first if the appliance is made for the same type of gas to be used and therefore If the label corresponds to the gas type label to be used. To convert to another type of gas, it is necessary to check if the type of gas marked corresponds which is recommended in this manual. The pressure is measured by the pressure gauge of the necessary sensitivity. The pressure gauge is connected to the appropriate location, so it is necessary to unscrew the screw with an airtight cap and connect the pressure gauge. After the measurement, it is necessary to screw the screw back and check its tightness.

8. CONNECTING GAS CONNECTION HOSE

The gas must be connected by a tube with a maximum length of 1.5 meters of galvanized steel, copper or flexible steel hose in accordance with the applicable ground standards. Each device must have a closable tap at the inlet to easily stop the gas supply. After installing the device, we must check any gas leaks. Never check the leaks with an open fire. Materials that do not cause corrosion, for example, a soap water solution, must be used to check gas leakage. The devices underwent a thorough inspection of the manufacturer, the data on the type of gas, pressure and type of the device are listed on the label with characteristics. LPG bottles must be equipped with a controller that corresponds to the gas pressure on the equipment label in accordance with the applicable country's legislation.

9. LIQUID GAS CONNECTION

Connecting the appliance to the gas distribution system must be made by a steel or copper hose suitable for valid national requirements. This must be checked regularly and replaced as needed. Each appliance must be equipped with a closing tap and a quick slip. The quick slip must be freely accessible and within range of the device. After the installation, it is necessary to check that there is no gas leakage. To determine leaks we use soapy water or detection sprays to determine possible leaks. Do not use corrosion -causing substances! All our appliances are carefully inspected. The type of gas, pressure and designation of the relevant category are listed on the production label. Connection to liquid gas: The pressure for liquid gas connection must be 28 or 30 mbar for propane/butane and 37 mbar for propane. It is necessary to check the label, measure the pressure and check the parameters of the installed nozzles with the required nozzle parameters according to the manufacturer's requirements. If the pressure is less than 25 mbar or greater than 37 mbar must not be connected to the appliance Natural gas connection: The pressure when connecting to methane must be 18 or 20 mbar. It is necessary to check the label, measure the pressure and check the parameters of the installed nozzles with the required nozzle parameters according to the manufacturer's requirements. If the pressure is less than 15 mbar or higher than 22.5 mbar must not be connected to the appliance

10. CHECK DEVICE SETTINGS FOR GAS TYPE

Our appliances are certified and regulated for natural gas (see type plate). Conversion or adaptation to a different type of gas must only be carried out by an authorized technician. Nozzles for different types of gas are in a bag packed with the boiler and are marked in hundredths of mm (technical data table).

Models	Dimensions (cm)	Gas connection ISO 7-1	Voltage	Max. power (kW)	Cable size (mm2)
CWD-75G	50x70x33h	R 1/2GM	230V~ 50/60 Hz	9	3 x 1 mm²
CWD-79G	90x70x33h	R 1/2GM	230V~ 50/60 Hz	18	3 x 1 mm²

The appliance is supplied without power cord. The installer must connect the appliance in accordance with the applicable safety regulations based on the appliance's performance.

Notice

Our countersunk units are to be considered as semi-finished products. It is the responsibility of the installer to complete and secure the finished product, in accordance with the installation and assembly rules. the installation, commissioning and maintenance of the appliance must be carried out by qualified personnel in accordance with the applicable regulations. All work necessary for installation must be carried out in accordance with the applicable regulations. The manufacturer accepts no liability in the event of defects caused by incorrect or unprofessional installation.

ELECTRICAL CONNECTION

Notice

In accordance with international regulations, an automatic gearbox must be used when connecting the appliance. a device must be installed in front of the appliance so that it can be completely disconnected from the mains.

This device shall have a contact hole of at least 3 mm in diameter.

The connection terminal is located behind the rear wall. When installing the power cable, proceed as follows:

- Remove the back wall.
- Pull the new connection cable through the cable gland, connect the wires to the appropriate terminal on the terminal block and secure them tightly.
- Secure the cable with the cable gland and reinstall the panel. The earth/ground lead must be longer than the power cables so that it will disconnect after the power cables if the cable gland is broken.

Note

Ensure that the mains voltage matches the information on the appliance identification label and that there is good conductivity to earth/ground in the mains. When plugging in the leads, take care that they do not interfere with the normal course of work and normal cleaning operations of the appliance. Also make sure that the power cord has never been stretched and has not been placed in contact with heat sources.

The appliance must be connected to an equipotential system. The connection screw is located on the back of the appliance and is marked with a yellow symbol above it.

Warning

The manufacturer is not liable for damages caused by improper installation that does not comply with these instructions.

GAS CONNECTION

The gas connection (see installation drawing) must be made using steel or copper pipes or steel hoses, in accordance with the applicable national standards. All appliances must be equipped with a gas shut--off valve and a quick shut-off valve. When installation is complete, make sure that no gas leaks from the fitting; do not use open flames for this purpose, but use substances that do not cause corrosion, such as soapy water solutions or leak detectors. All our appliances are subjected to a detailed check: the type of gas, the operating pressure and the relevant category are indicated on the type plate (see appendix).

Note

The year of manufacture of the appliance is indicated under "N" on the type plate. The first 2 digits indicate the year of manufacture.

HEAT OUTPUT REGULATION

Appliances must be checked to verify that their heat output is correct:

The heat output is indicated on the type plate of the appliance;

- First make sure the appliance is set to the type of gas you are using, then make sure the data label matches that gas. To adapt the appliance to a different type of gas, make sure that the type of gas in question corresponds to the information in this instruction manual.

Warning

The pressure is measured using a mounted pressure gauge (minimum resolution 0.1 mbar).

Remove the M6 locking screw and insert the pressure gauge tube.

The test must be carried out with all burners on the appliance switched on and with all appliances on the same line.

After taking the measurement, replace the screw, tighten it firmly and check the seal.

Liquid gas connection G30 / G31

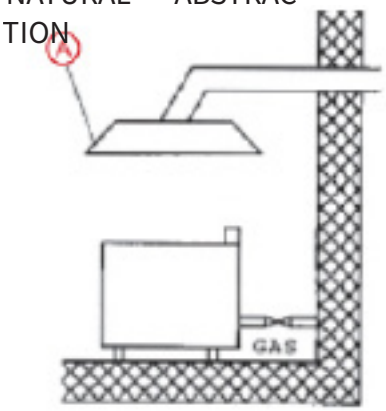
The liquid gas connection pressure is 30 mbar for butane and 37 mbar for propane. Check the data plate, measure the pressure and verify that the description of the nozzle installed matches the information provided by the manufacturer.

Gas connection H G20

The methane connection pressure is 20 mbar. Check the data plate, measure the pressure and verify that the description of the nozzle installed matches the information provided by the manufacturer.

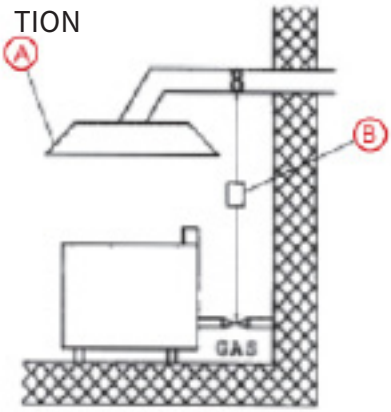
INSTRUCTIONS FOR THE APPLIANCE FLUE GAS EXTRACTION

NATURAL ABSTRACTION



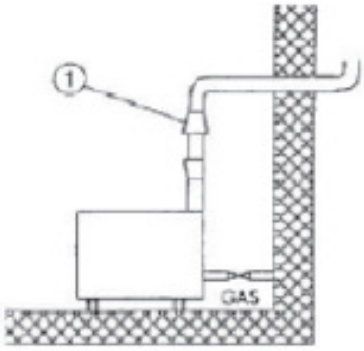
The hood is vented to a separate
of the chimney body. The flue gas extraction is ensured by natural draft chimney

FORCED REFLECTION



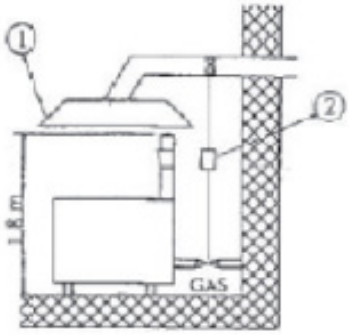
The hood is vented without natural exhaust. Exhaust fumes are extracted by means of a fan (forced exhaust). In this case it is necessary to provide a connection to the gas supply to shut off the gas supply in the event of a failure of the ventilation unit.

Natural towing



Connection to an efficient natural draught chimney by means of an airtight connection with flue gas discharge directly to the outside.

Forced towing



The gas supply to the appliance shall be controlled by a forced draught system and shall be stopped if the flow rate falls below the values given in paragraph 4.3 of standard uni-cig 8723. The gas supply to the appliance must only be possible manually if the installation is under a fume cupboard, the end linethe end point of the appliance flue pipe must be at least 1,8 metres from the appliance bracket in the outdoor area. The outlet of the flue pipe must be located inside the perimeter to the hood itself.

Water connection and drainage

To limit the temperature on the hob, we recommend connecting the drop-in to the water supply. It is also advisable to install a shut-off valve in front of the appliance. The waste pipe must be connected to a suitable, legally compliant drain. It is recommended that the pipework is connected to avoid any bottlenecks or siphons. As water is discharged by free fall, it is essential that the height of the drain is lower than the point of exit from the pipe.

The water discharge pipe also feeds the cooking grease. If the drain is not connected, this must be done by the installer who will direct the grease drain into a collection container.

Starting

The appliance must be thoroughly cleaned before use (see section "Cleaning and care"). Check the water,

appliance connection and commissioning according to the instructions below.

Caution: only under supervision.

Water connection

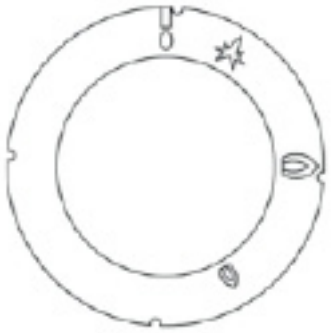
Check that the drain cock lever is in the closed position.

Attention
Keep the flue gas filter clean.

Table of technical data of CWDG burners

	12,68 KWH/KG G30 BUTAN 30 mbar	**12,87 KWH/KG G31 PROPAN 37 mbar**	**9.45 KWH/M3ST. G20 METHANE H 20 mbar**
Burner injector 1/100 mm	150	150	220
Minimum adjustment 1/100 mm	70	70	adjustable
Pilot burner 1/100 mm	30	30	51
Consumption	kg/h 0,710	kg/h 0,699	m^3 st./h 0,952
Primary air h = mm	17	17	17

11. INSTRUCTIONS FOR USEELECTRIC/GAS CONNECTIONS:



Turn the throttle knob to the ★ position and keep it depressed. At the same time press the button ϟ piezzo el. the flame will ignite automatically.

Note

The flame may go out, in which case the procedure must be repeated.

- Turn the knob to the "large flame" position to set the burner to maximum
- Turn the knob to the "small flame" position to set the burner to the minimum

12.

Switching off the main burner

Turn the knob to ★. The burner will switch off and only the ignition flame will remain on.

Switching off the appliance

Press and turn the control knob to the "0" position. This control blocks the gas supply to both main burners and the pilot burner.

Insights and advice

In the case of appliances with two cooking zones, you can set different temperatures on each, or you can use only one half.

CLEANING

Notice
It is forbidden to use flammable liquids to clean the appliance.

Disconnect the appliance from the power supply before cleaning. Steel parts can be washed with warm water and neutral detergent:

Rinse them thoroughly to remove all traces of detergent, then dry them with a dry cloth.

Do not use abrasive cleaning agents. Enamel parts must be washed with soapy water.

For appliances that contained an oven, cleaning is made easier by removing the support grid. Thorough daily cleaning prevents defects and accumulated fat and/or food deposits. The steel used in the manufacture of professional equipment is a proven and tested material of the highest quality.

Their properties make them ideal materials for use in the food industry.

Therefore, the following guidelines must be observed when using stainless steel appliances:

- Stainless steel surfaces must always be kept clean and air contact must also be ensured. Lack of oxygen under layers of scale, starch, egg white or other deposits means that surfaces can suffer from corrosion

- Do not use products containing salt or sulphuric acid to remove limescale. Suitable products are commercially available, but a dilute acetic acid solution can also be used - For cleaning of NON-REAL appliances it is advisable to use cleaning products specifically designed for this purpose.

A mild washing solution can also be used for "minor cleaning"

- Do not wash the device with a stream of water (under pressure)

- Avoid using detergents containing abrasive powders or bleaches of any kind

- Lockable stainless steel appliances must be left uncovered during periods of inactivity to allow air to flow to internal metal surfaces

- Stainless steel must not be left in contact with concentrated acids or flavoured substances such as salt solutions, mustard, spice mixtures and the like for long periods of time. At certain temperatures and concentrations, these substances can damage the passive layer. Contact surfaces must therefore be rinsed immediately with clean water and then dried.

- Stainless steel pots are not recommended to be used exclusively for cooking food in salt water (pasta, rice, potatoes, etc.).

From time to time, these pots must also be used to cook dishes containing fats or vegetables. This helps to prevent damage caused by corrosion.

- After cooking food in salt water, rinse the trays with fresh water, as the salt water remains during cooking, forming layers of highly concentrated salt solution that can cause pitting corrosion

- Any secondary corrosion must be removed immediately.

- Do not use sharp objects that could scratch or cause damage to the stainless steel parts.

13. CLEANING AND MAINTENANCE

It is recommended to have the device checked with a specialist service at least once a year. All the interventions in the device can only be carried out by a qualified person who has the authorization to do so. **CAUTION!** The device must not be cleaned with direct or pressure water. Clean the equipment daily. Daily maintenance extends the life and efficiency of the equipment. Always turn off the main inlet to the device. Wash the stainless steel parts with a damp cloth with a detergent without coarse particles and wipe dry. Do not use abrasive or corrosive cleaning agents. Attention! Before using the device, it is necessary to remove the protective foil from the entire surface, and then wash it well with water with detergent, and then wipe it with a damp cloth. **ALERT!** The warranty does not apply to all consumables subject to normal wear (rubber seals, bulbs, glass and plastic parts, etc.). The warranty also does not apply to the device if the installation is not carried out in accordance with the instructions - an authorized worker according to the corresponding standards and if the equipment was unprofessionally manipulated (interventions in the internal equipment, etc.) or were operated by unhappy staff and contrary to the instructions for use, further The warranty does not apply to damage by natural effects or other external intervention. **Required service organization 2 times a year. After the lifetime, the shipping packaging and equipment are submitted to the collection, according to the regulations on waste management and hazardous waste.**