Instruction manual



2026-10-06

Lava stone grill gas
GL 704 G

www.rmgastro.com

TABLE OF CONTENTS

1. DECLARATION OF CONFORMITY 3

2. TECHNICAL DATA 3

3. SAFETY MEASURES FOR FIRE PROTECTION 3

4. INSTALLATION 3

5. CHECK OF THE DEVICE SETTINGS FOR THE TYPE OF GAS 4

6. INSTRUCTIONS FOR USE 5

7. CLEANING AND MAINTENANCE 6

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 the 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 gas [kW]	Gross depth [mm]
400	730	300	34.00	7.500	820

Gross Height [mm]	Gross Volume [m3]	Net Volume [m3]	Gross Weight [kg]	Gross Width [mm]	Worktop Thickness [mm]
535	0.202	0.088	42.00	460	1.50

3. 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

4. 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.

model	Nozzle	TYPE OF BURNER	12,8 kWh/kg G 30/G 31 PROPAN / BUTAN 28 - 30 mbar	12,8 kWh/kg G 31 PROPAN 37 mbar	12,8 kWh/kg G 30/G 31 PROPAN / BUTAN 50 mbar	9,45 kWh/m3 G 20 natural gas20 mbar	connecting gas pipe
GL- 30 GL	Nozzle 1/100 mm	4,0 kW	93	93	93	135	G 1/2“
	consumption	4,0 kW	0,31 kg/h	0,35 kg/h	0,32 kg/h	0,4 m3/h	---
GL- 60 GL	nozzle 1/100 mm	2x 4,0 kW	2x 93	2x 93	2x 93	2x 135	G 1/2“
	consumption	2x 4,0 kW	0,62 kg/h	0,7 kg/h	0,64 kg/h	0,8 m3/h	---
GL- 30 GLS	nozzle 1/100 mm	6,5 kW	110	110	110	180	G 1/2“
	consumption	6,5 kW	0,53 kg/h	0,48 kg/h	0,50 kg/h	0,69 m3/h	---
GL- 60 GLS	nozzle 1/100 mm	2x 6,5 kW	2x 110	2x 110	2x 110	2x 180	G 1/2“
	consumption	2x 6,5 kW	1,06 kg/h	0,96 kg/h	1,0 kg/h	1,38 m3/h	---

5. CHECK OF THE DEVICE SETTINGS FOR THE TYPE OF GAS

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 stove and are marked in hundredths of mm.

When replacing the nozzle of the main burner, proceed as follows:

Replacing the main burner nozzles

1) remove the control knobs from the front panel
2) remove the drawer
3) remove the front panel
4) enable the arresting mother
5) insert the burner diffuser
6) loosen and replace the nozzle

Replacement of pilot burner nozzles

1) remove the parts
2) loosen the bracket nuts and
3) loosen the supply pipe nut
4) it is now possible to replace the nozzle

Important:

After the appliance has been adjusted to a different type of gas, it is necessary to mark the gas change on label of the appliance and perform the following steps:
- Check for possible gas leaks
- Check the ignition and flame of the main burner
- Check the flame of the main burner for min. performance

Scouring a slow flame

1) remove the control knob
2) adjust the flame using the slotted screw

6. INSTRUCTIONS FOR USE

Attention! Before you start using the device, it is necessary to remove the protective films from the entire surface, then wash it well with water and dish soap, and then wipe it with a damp cloth.

Ignition of the main burner and temperature control: (Fig. 2)

Set the tap control knob (2) to the “main burner ignition” position and then press and hold it, press the piezo igniter knob (1) several times until the main burner ignites. The flame is visible through the opening in the front panel (3). After lighting the burner, keep button number (2) pressed for a few seconds until the thermal fuse heats up, then release the button. If the flame goes out, repeat the whole process.

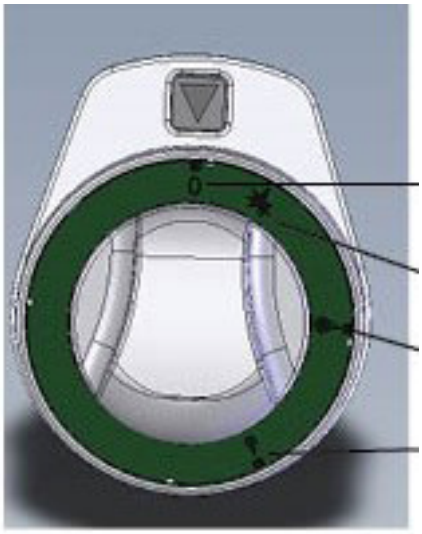
Switching off the entire device (Fig. 2)
Just turn the knob (2) to the „0“ position.

Grease collection container:
The container must be checked regularly and emptied in good time. You must clean the container after each time you switch off the appliance.

ATTENTION! THE GREASE CONTAINER MAY BE HOT DURING OPERATION. EMPTY THE CONTAINER WHEN THE APPLIANCE IS COLD.

Appliances that have a cooking surface divided into two halves can be regulated separately for each half separately or you can use only one half. Use the device only under supervision.





7. 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.**