

INSTRUCTIONS MANUAL

GAS GRIDDLE



BRABURA
GRILLS

CE²³
0051

AV ALMENDRALEJO 6 | 06220 VILAFRANCA DE LOS BARROS (BADAJOZ) | SPAIN

GG 2023 v0.2 | braburagrills.com

Model No: BGG0001
L Class Original 40

Model No: BGG0002
L Class Original 30

Model No: BGG0003
L Class Original 20

Model No: BGG0004
L Class Inox 40

Model No: BGG0005
L Class Inox 30

Model No: BGG0006
L Class Inox 20

Model No: BGG0007
L Class Matte 40

Model No: BGG0008
L Class Matte 30

Model No: BGG0009
L Class Matte 20

Model No: BGG0010
L Class Special 40

Model No: BGG0011
L Class Special 30

Model No: BGG0012
L Class Special 20



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INTRODUCTION

Welcome to your BRABURA Griddle

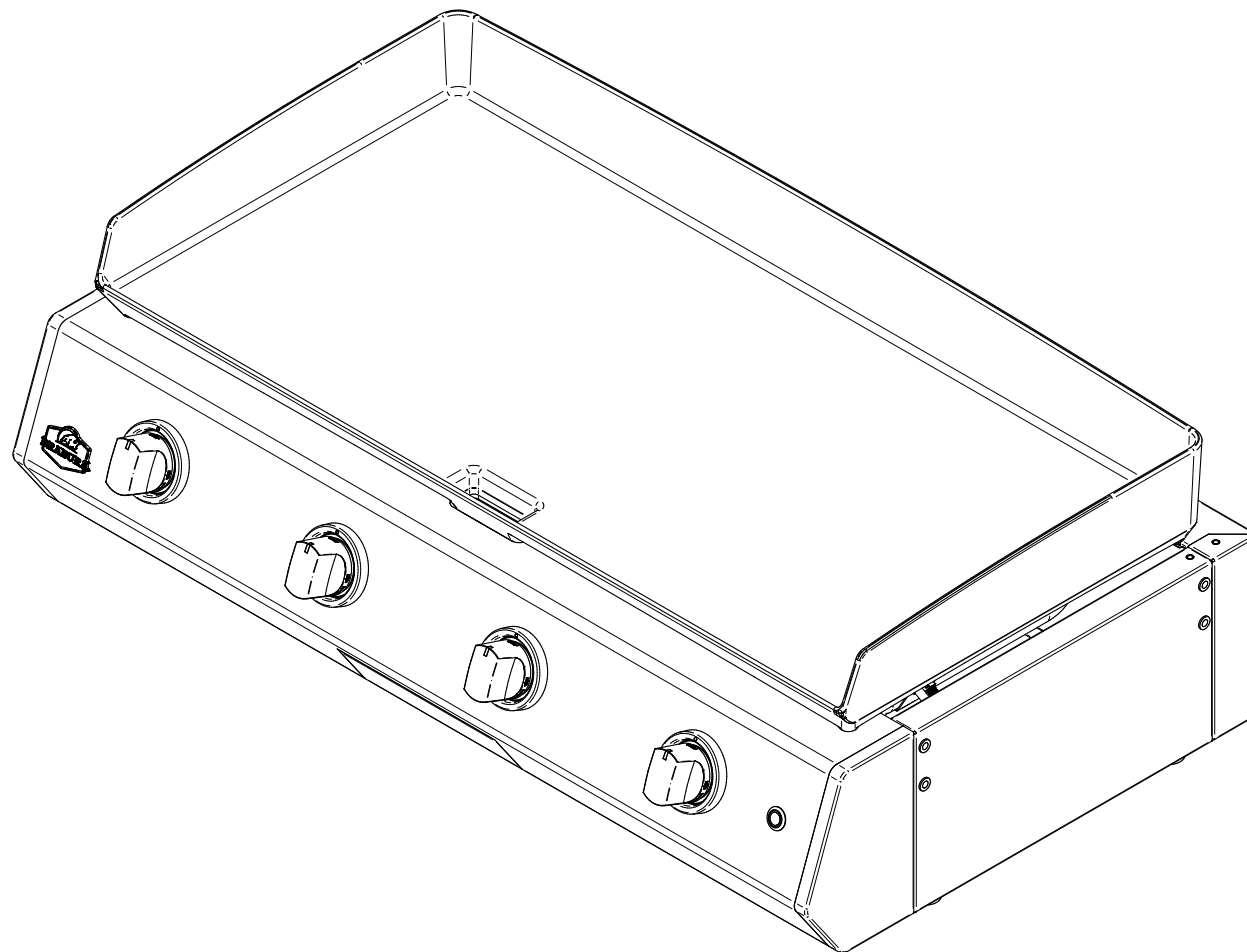
This manual has been written to help you use your BRABURA Griddle with safety and satisfaction. It includes detailed information about the griddle, the components supplied or installed, its systems, and information about its operation. Please read it carefully, and familiarize yourself with your BRABURA Griddle before you start cooking.

NOTES:

- **This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.**
- **Read and follow all warnings and instructions before assembling and using the appliance.**
- **Follow all warnings and instructions when using the appliance.**
- **Keep this manual for future reference.**

For support information on using your BRABURA Griddle, go to <https://www.braburagrills.com/ayuda-soporte/>.

To contact us, visit <https://www.braburagrills.com/>.



** Example image: L Class Original 40*

DANGER

IF YOU SMELL GAS

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open the lid.
- If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

WARNING

- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
- An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

SAFETY AND WARNINGS

Safety warnings

To reduce the risk of fire, injury to persons or damage when using the appliance, follow the safety instructions listed below. Read all the guidance before using the BRABURA Griddle. Do not use a gas griddle for purposes other than intended.

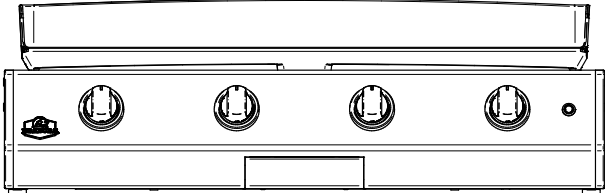
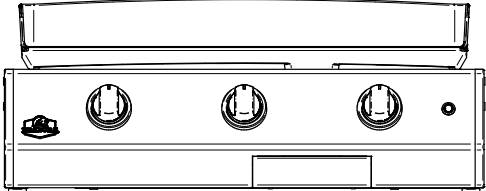
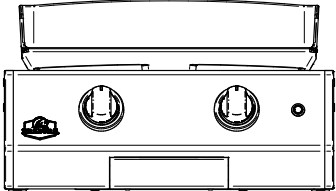
- Use only in well ventilated areas.
- Never leave the product unattended when in use.
- Always open the lid before lighting. Do not close the lid during cooking or before the appliance has cooled down.
- Do not use a flame to check for gas leaks.
- Do not attempt to disconnect any gas connection while your appliance is in use or the gas supply is on.
- Never connect an unregulated gas line to the appliance.
- When not in use, make sure the gas supply is turned off at the supply cylinder.
- Keep appliance covered when not in use.
- After a period of storage or non-use, the appliance should be checked for gas leaks, deterioration, proper mounting, and burner obstruction before use.
- Do not move the device during use.
- Children should not be left alone or unattended in an area where the product is in use.
- Never allow them to sit, stand or play on or around the unit at any time.
- Never use the appliance in a very windy area.
- Do not obstruct the flow of combustion and ventilation to the appliance.
- Spiders and insects can nest in burners or openings and can block or restrict the burner. This can cause a flash back to the control panel, which can cause a fire.
- Do not place, store or operate the appliance on a slope.
- Unit should be inspected at least once a year or immediately if gas odor is present along with burner flames appearing yellow, appliance does not come up to temperature or heats unevenly, or unit makes popping noises.
- Do not smoke during leak test and extinguish all open flames.
- When cleaning burners, properly center burner in orifice and ensure burners are level before lighting to avoid fire or explosion hazard.
- Do not place the unit directly on the ground or other unsupported surface. This will prevent damage to the regulator/hose assembly.
- This appliance can be used with any brand of gas tank, provided it is compatible with a suitable retention device (not included).

- Never use a cylinder with a damaged valve. The cylinder being used must have a collar to protect the cylinder valve.
- All pipe sealants must be of an approved type and resistant to the actions of butane/propane gases. Never use pipe sealant on flared fittings.
- Always check for leaks after every gas tank change.
- Do not use the appliance until all connections have been checked and are free of leaks.
- Before each use, inspect the gas supply pipe or hose before turning on the gas. If there is evidence of cuts, wear or abrasion, it should be replaced before use. Replacement hose assembly must be as specified by the manufacturer.
- If shall be used only outdoors, and shall not be used in a building, garage, or any other enclosed area.
- If is not intended to be installed in or on a boat.

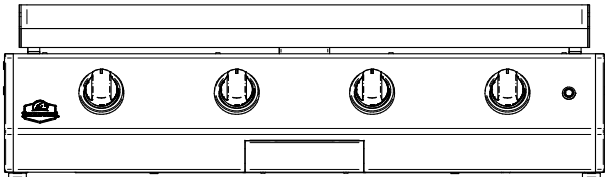
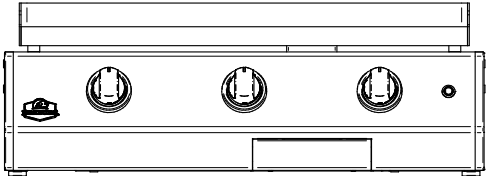
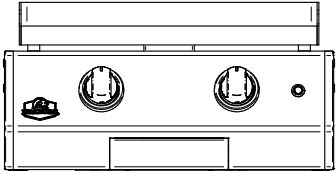
Keep these instructions

BRABURA Grills cannot be held responsible for any damage incurred to objects or people resulting from incorrect installation or use of the griddle.

QUICK REFERENCE GUIDE - ENAMEL CAST IRON PLATE

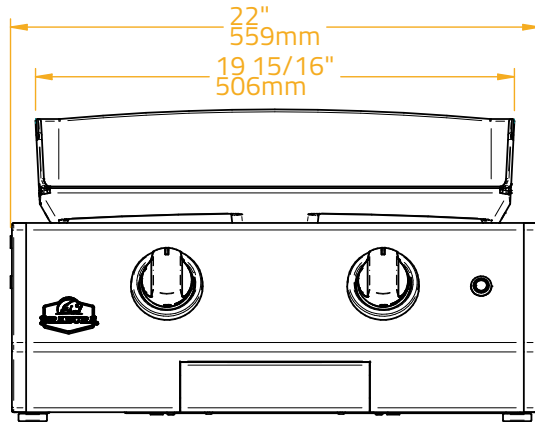
MODELS	DIMENSIONS			SPECIFICATIONS		
	40"	30"	20"	40"	30"	20"
L Class Original 40 and L Class Matte 40 	Height 330 mm Width 1016 mm Depth 609 mm	Height 330 mm Width 813 mm Depth 609 mm	Height 330 mm Width 506 mm Depth 609 mm	Burners 4 Power kW 12.8 kW per Burner 3.2 Griddle Area 4.230 cm ² Griddle Surface Dimension 94x45 cm Gas Type LP / NG Griddle Plate Material Premium Enamel Cast Iron Burner Material Stainless Steel Chassis Material - Original 304 Stainless Steel Chassis Material - Matte Ultra durable powder coated carbon steel Ignition Type Continuous Spark Knobs LED-lit, orange / white	Burners 3 Power kW 9.6 kW per Burner 3.2 Griddle Area 3.330 cm ² Griddle Surface Dimension 74x45 cm Gas Type LP / NG Griddle Plate Material Premium Enamel Cast Iron Burner Material Stainless Steel Chassis Material - Original 304 Stainless Steel Chassis Material - Matte Ultra durable powder coated carbon steel Ignition Type Continuous Spark Knobs LED-lit, orange / white	Burners 2 Power kW 6.4 kW per Burner 3.2 Griddle Area 2.160 cm ² Griddle Surface Dimension 48x45 cm Gas Type LP / NG Griddle Plate Material Premium Enamel Cast Iron Burner Material Stainless Steel Chassis Material - Original 304 Stainless Steel Chassis Material - Matte Ultra durable powder coated carbon steel Ignition Type Continuous Spark Knobs LED-lit, orange / white
L Class Original 30 and L Class Matte 30 	FEATURES Premium Enamel Cast Iron The enameled cast iron griddle has incredible heat retention properties that sears foods perfectly, distributes heat for even cooking. The enameled surface is durable, non-stick, and cleans up easily. High Quality Construction The chassis is constructed from heavy duty 304 stainless steel or ultra durable heat resistant powder coating for easy cleaning and corrosion resistance. The stainless steel burner tubes are long-lasting and dependable. Exceptional Design Independent burners provide different heat zones. Robust LED knobs are shown when burners are lit. The drain at the front of the griddle leads to a pull-out grease tray for quick and easy clean-up.			WARRANTY Enameled Cast Iron Cooking Plate 15 Years Components 15 Years		
L Class Original 20 and L Class Matte 20 						

QUICK REFERENCE GUIDE - STAINLESS STEEL PLATE

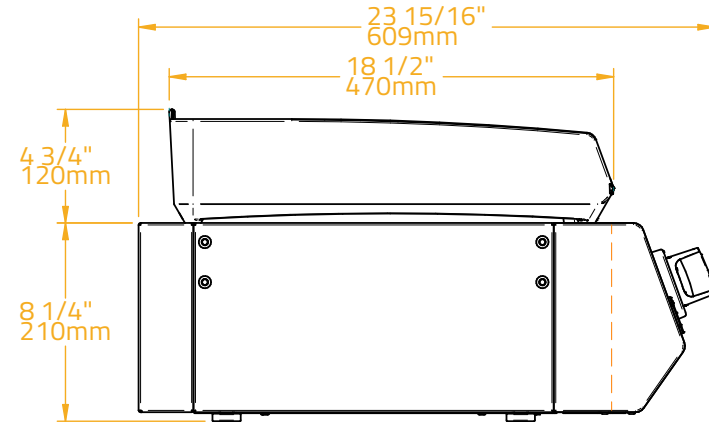
MODELS	DIMENSIONS			SPECIFICATIONS		
	40"	30"	20"	40"	30"	20"
Brabura L Class 40 Full Stainless Steel 	Height 292 mm Width 1016 mm Depth 609 mm	Height 292 mm Width 813 mm Depth 609 mm	Height 292 mm Width 506 mm Depth 609 mm	Burners 4 Power kW 12.8 kW per Burner 3.2 Griddle Area 4.416 cm ² Griddle Surface Dimension 96x46 cm Gas Type LP / NG Griddle Plate Material 10mm 304 Stainless Steel Burner Material Stainless Steel Chassis Material - Inox 304 Stainless Steel Chassis Material - Special Ultra durable powder coated carbon steel Ignition Type Continuous Spark Knobs LED-lit, orange / white	Burners 3 Power kW 9.6 kW per Burner 3.2 Griddle Area 3.496 cm ² Griddle Surface Dimension 76x46 cm Gas Type LP / NG Griddle Plate Material 10mm 304 Stainless Steel Burner Material Stainless Steel Chassis Material - Inox 304 Stainless Steel Chassis Material - Special Ultra durable powder coated carbon steel Ignition Type Continuous Spark Knobs LED-lit, orange / white	Burners 2 Power kW 6.4 kW per Burner 3.2 Griddle Area 2.300 cm ² Griddle Surface Dimension 50x46 cm Gas Type LP / NG Griddle Plate Material 10mm 304 Stainless Steel Burner Material Stainless Steel Chassis Material - Inox 304 Stainless Steel Chassis Material - Special Ultra durable powder coated carbon steel Ignition Type Continuous Spark Knobs LED-lit, orange / white
Brabura L Class 30 Full Stainless Steel 	FEATURES Premium 304 Stainless Steel The 10mm thick 304 stainless steel makes it a deluxe plate, capable of quickly absorbing and distributing heat. Its 10mm retains the temperature to achieve professional roasts.			WARRANTY Enameled Cast Iron Cooking Plate 15 Years Components 15 Years		
Brabura L Class 20 Full Stainless Steel 	High Quality Construction The chassis is constructed from heavy duty 304 stainless steel or ultra durable heat resistant powder coating for easy cleaning and corrosion resistance.					
	Exceptional Design Independent burners provide different heat zones. Robust LED knobs are shown when burners are lit.					
	The stainless steel burner tubes are long-lasting and dependable.					
	The drain at the front of the griddle leads to a pull-out grease tray for quick and easy clean-up.					

BRABURA GRIDDLE DIMENSIONS

L Class Original 20 or L Class Matte 20 - Chassis + Enamelled Cast Iron Cooking Plate

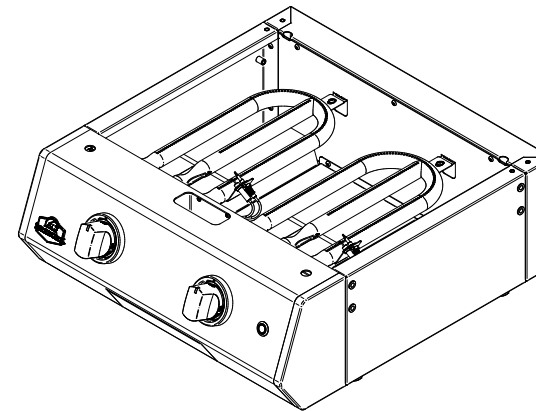
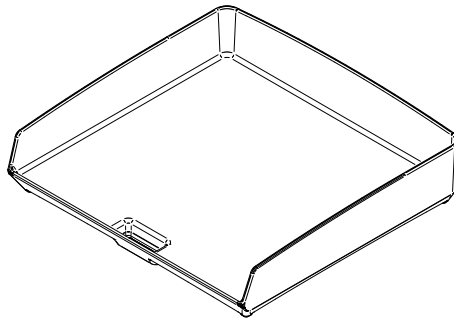


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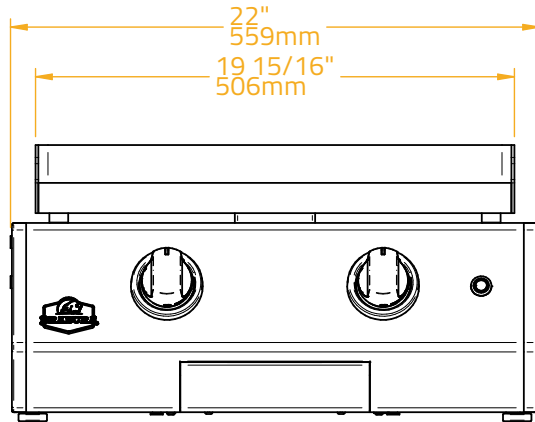
Enamelled Cast Iron
Cooking Plate



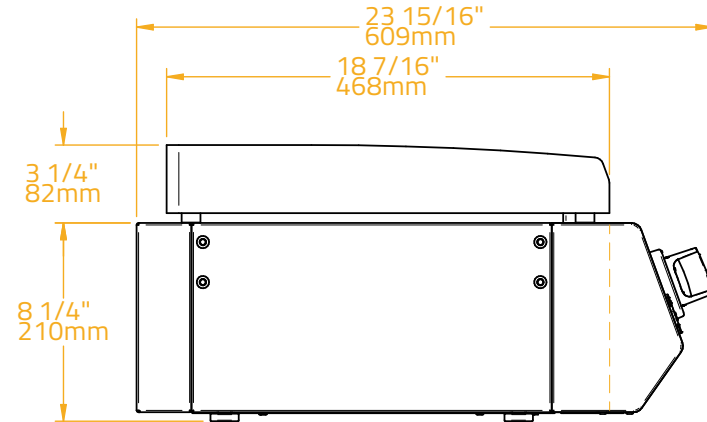
Chassis

BRABURA GRIDDLE DIMENSIONS

L Class Inox 20 or L Class Special 20 - Chassis + Stainless Steel Cooking Plate

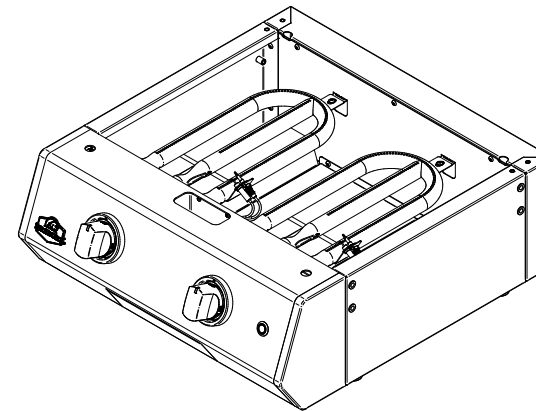
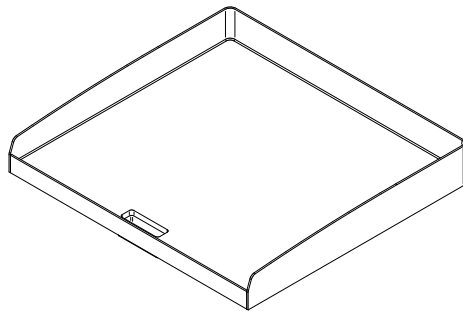


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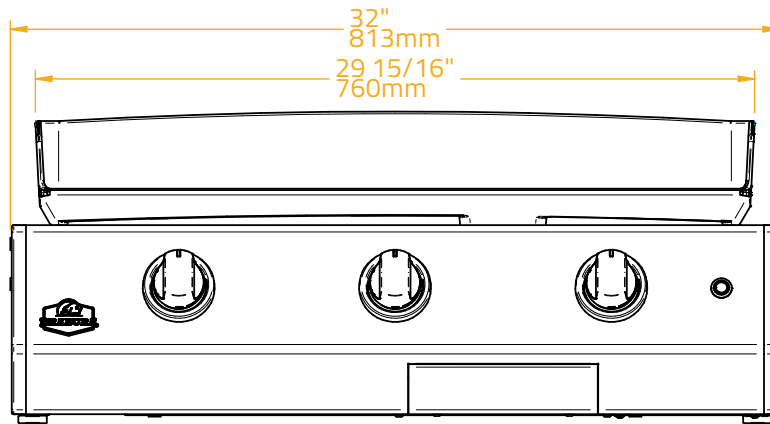
Stainless Steel
Cooking Plate



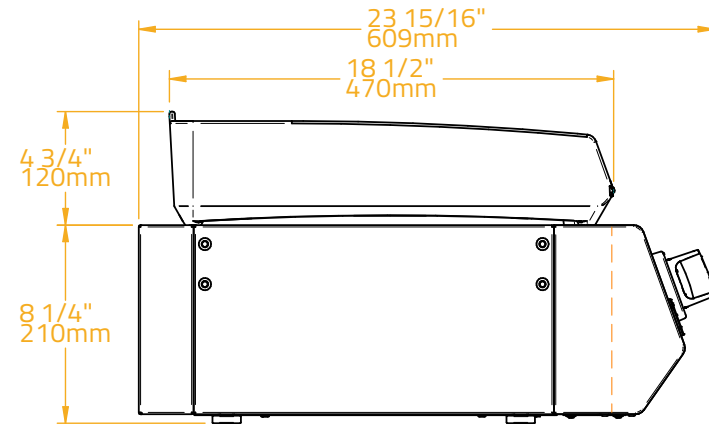
Chassis

BRABURA GRIDDLE DIMENSIONS

L Class Original 30 or L Class Matte 30 - Chassis + Enamelled Cast Iron Cooking Plate

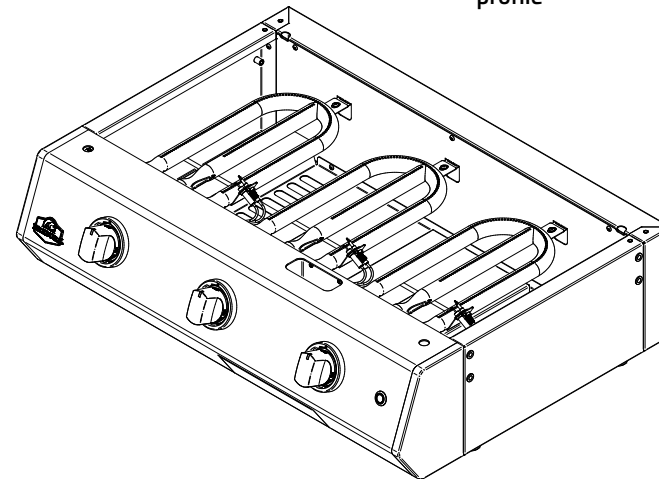
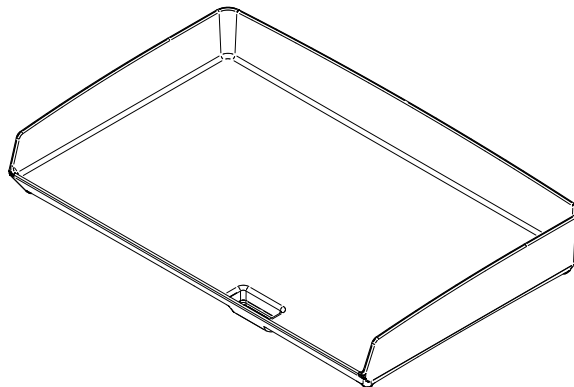


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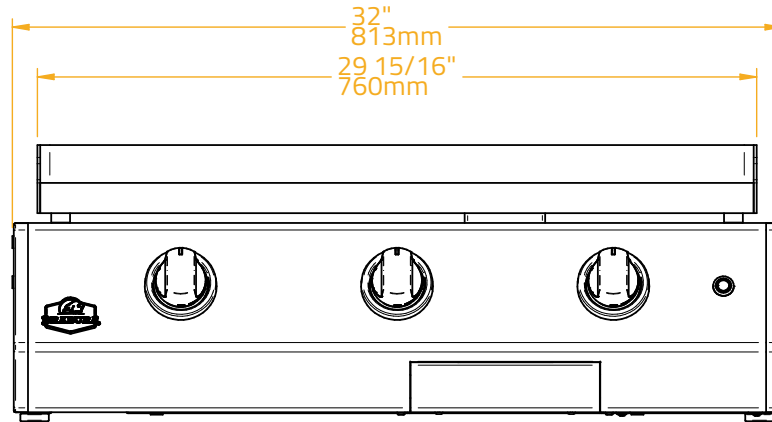
Enamelled Cast Iron
Cooking Plate



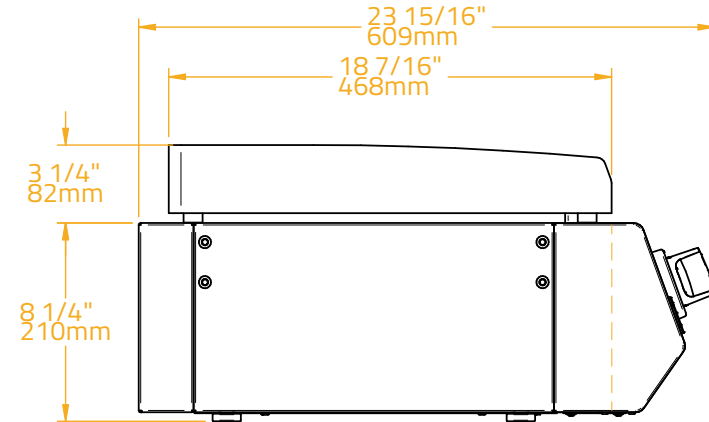
Chassis

BRABURA GRIDDLE DIMENSIONS

L Class Inox 30 or L Class Special 30 - Chassis + Stainless Steel Cooking Plate

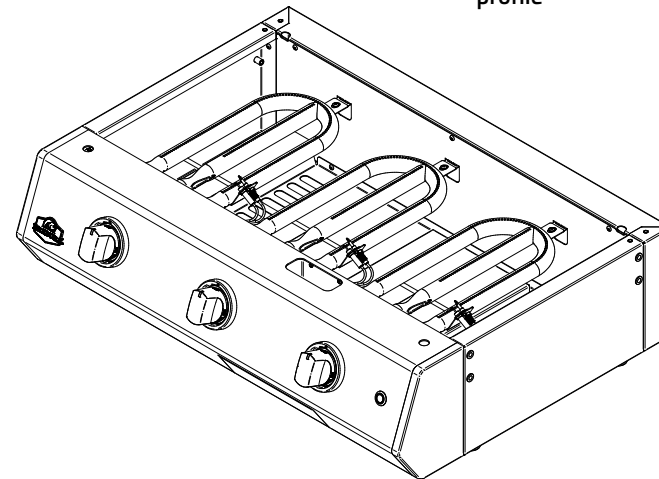
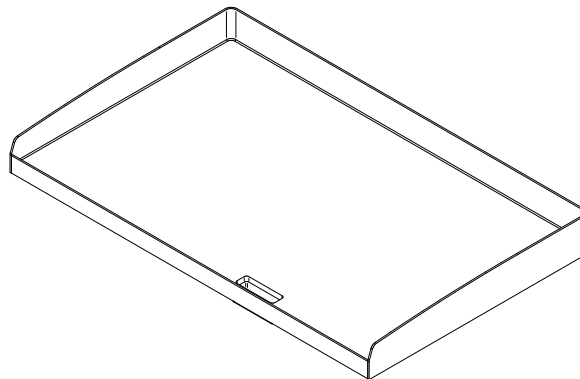


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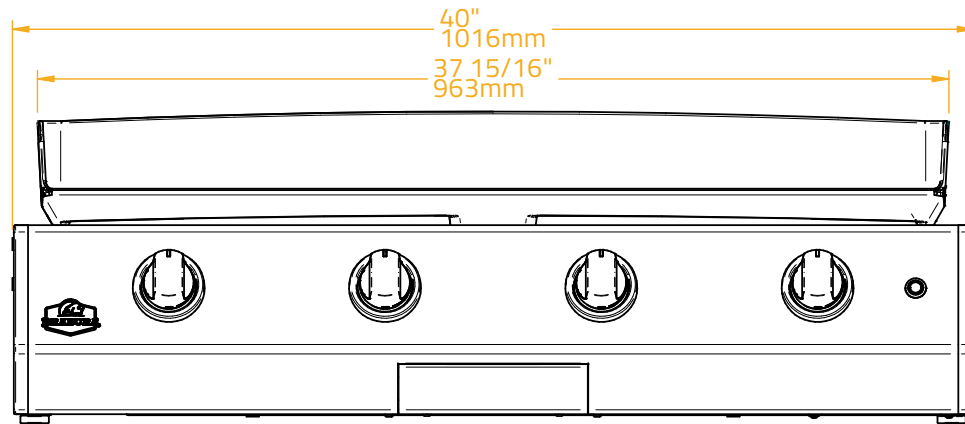
Stainless Steel
Cooking Plate



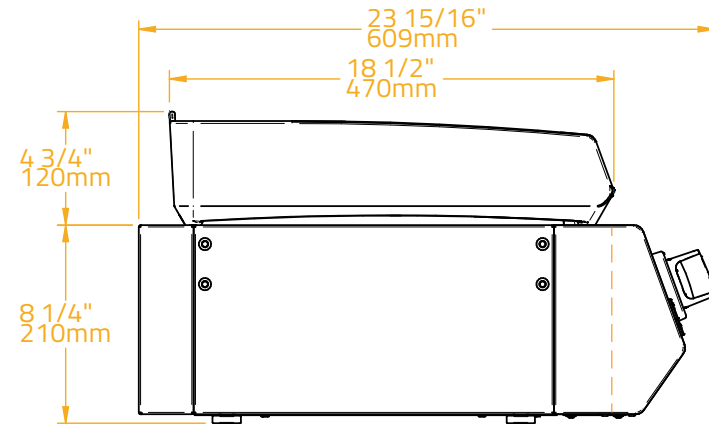
Chassis

BRABURA GRIDDLE DIMENSIONS

L Class Original 40 or L Class Matte 40 - Chassis + Enamelled Cast Iron Cooking Plate

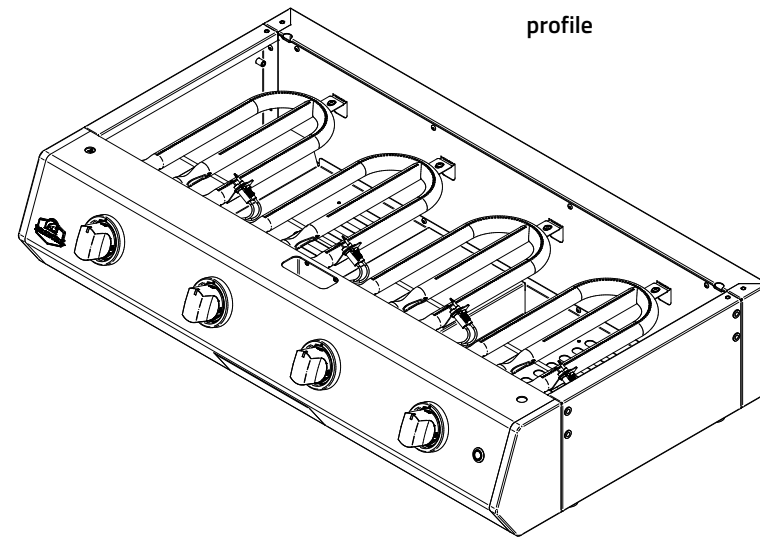
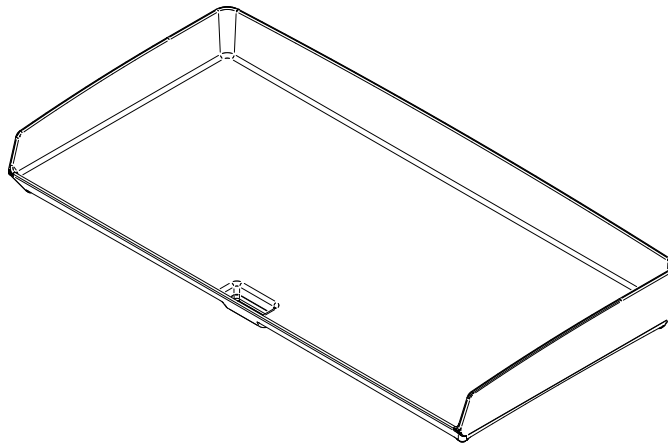


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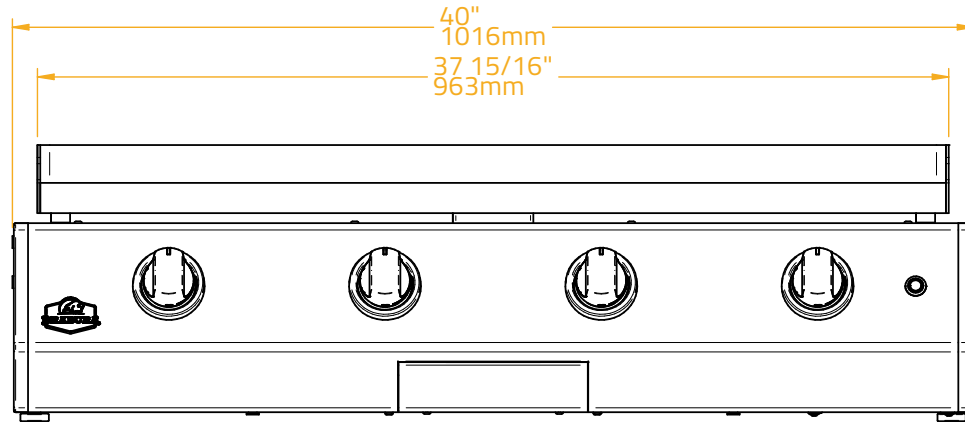
Enamelled Cast Iron
Cooking Plate



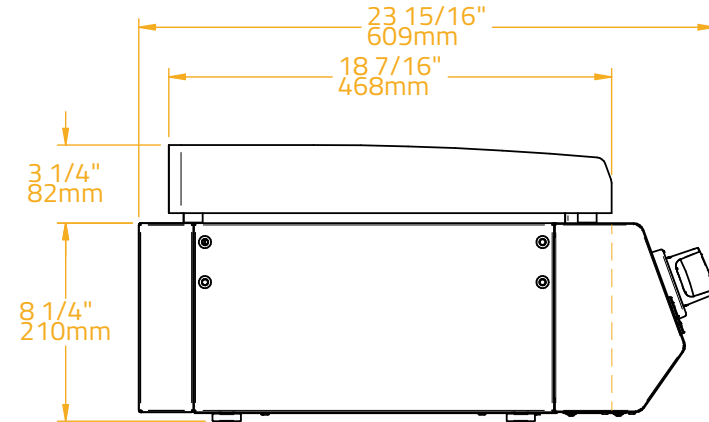
Chassis

BRABURA GRIDDLE DIMENSIONS

L Class Inox 40 or L Class Special 40 - Chassis + Stainless Steel Cooking Plate

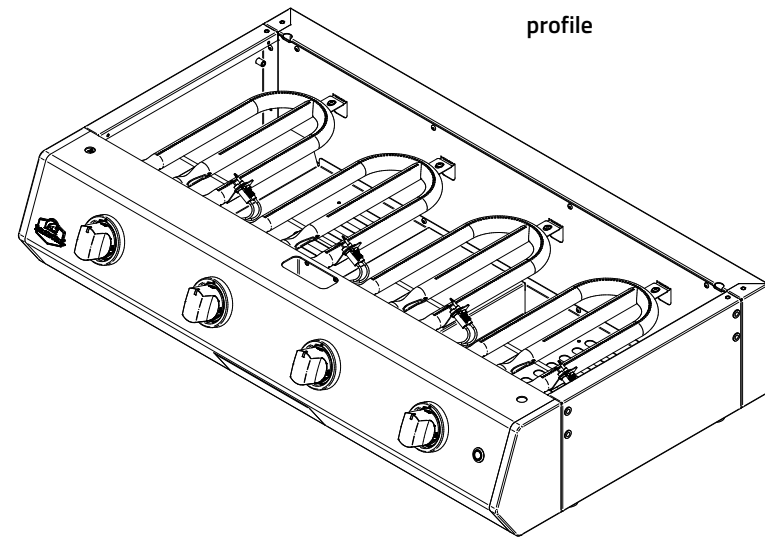
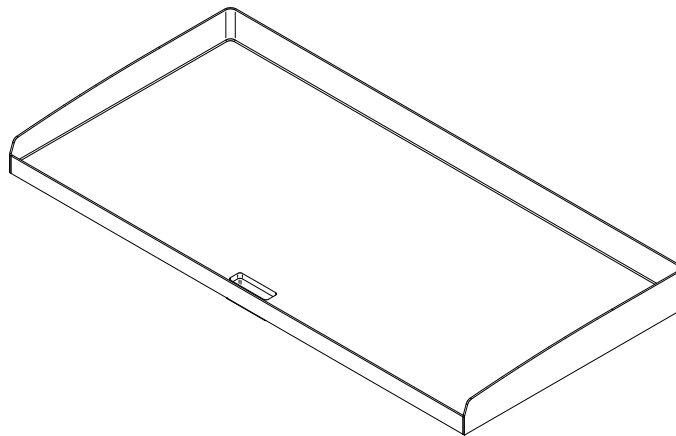


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Stainless Steel
Cooking Plate



Chassis

BEFORE YOU BEGIN

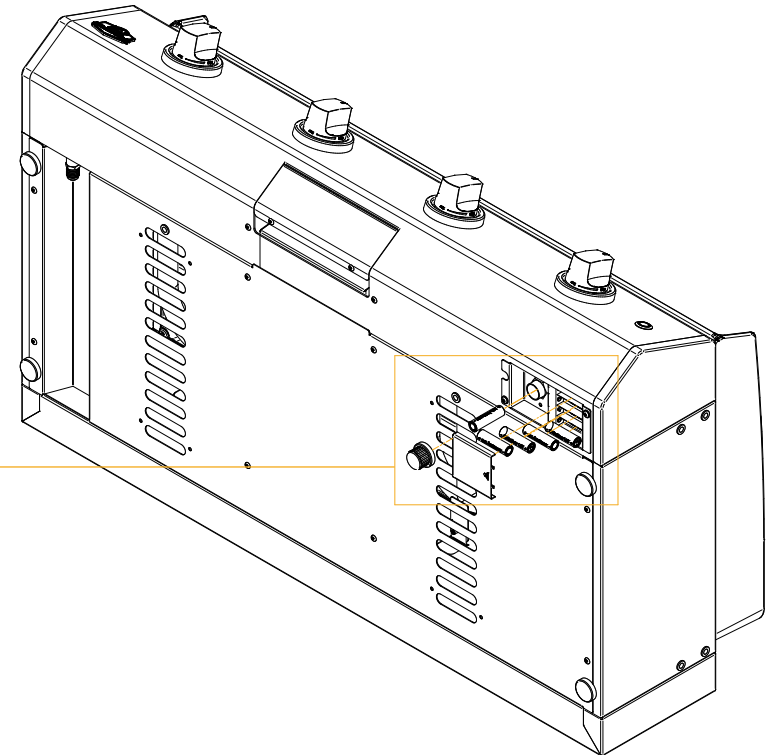
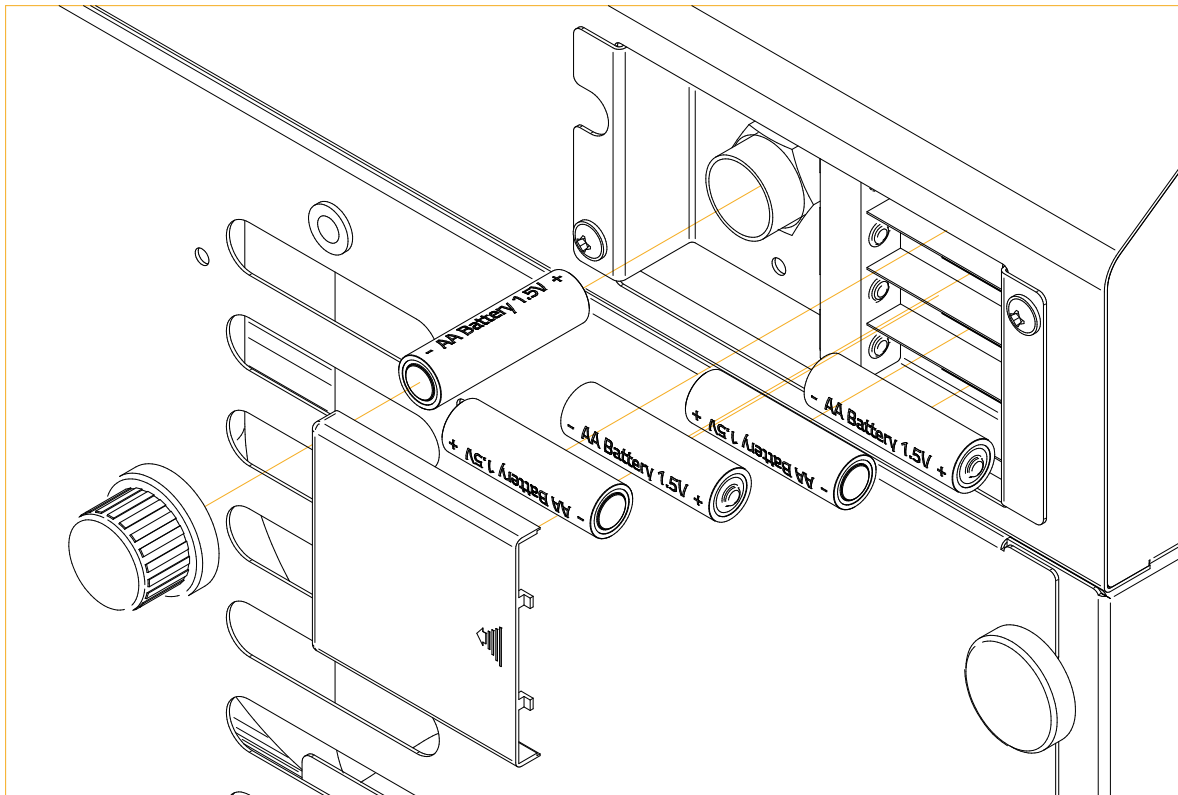
The BRABURA Griddle it is delivered with five AA (1,5V) battery.

Ignition

Place a battery in the piezoelectric located on the bottom of the chassis.

Led Knob *

Place four batteries in battery cartridge located on the bottom of the chassis.



* Color Led

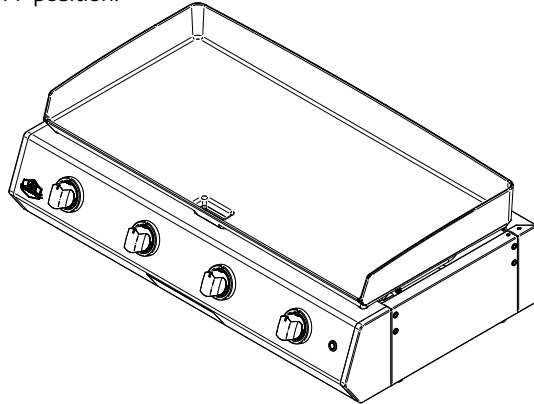
When a knob is in use, an orange halo around that knob will illuminate. This will change from orange to white if the knob is turned to OFF.

** Example image: L Class Original 40*

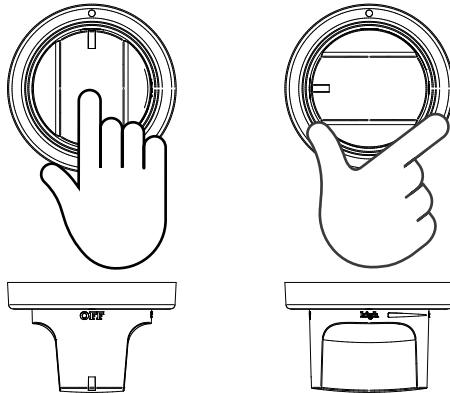
LIGHTING INSTRUCTIONS

The BRABURA griddle is equipped with a thermocouple and safety valve system which monitors the burner. This will turn the gas off if the burner is not lit.

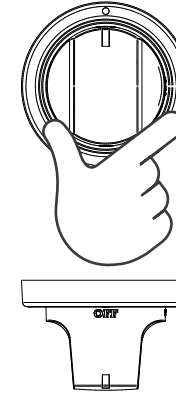
1. Open the lid and remove any cooking utensils. Ensure the grease tray is in place and all the knobs are on the OFF position.



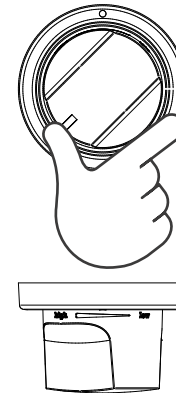
2. Connect the hose regulator to gas cylinder (see 'gas connections'), hose regulator to griddle manifold. Turn the gas supply ON at the cylinder. Check with the use of soapy water (see 'leak testing') for any gas leakage between the bottle and hose regulator.
3. Push in and hold the selected dial for 2 seconds before turning to High. Hold for 10 seconds to light the griddle.



4. If burner does not light after several attempts turn the dial to OFF, wait 5 minutes and repeat step 3. If the burners do not stay alight, repeat step 3 and 4.



5. Adjust the heat by turning the knob to the high/low position.



6. To turn the BRABURA Griddle off turn the cylinder valve to the off position and then turn all the control knobs on the appliance clockwise to the off position.

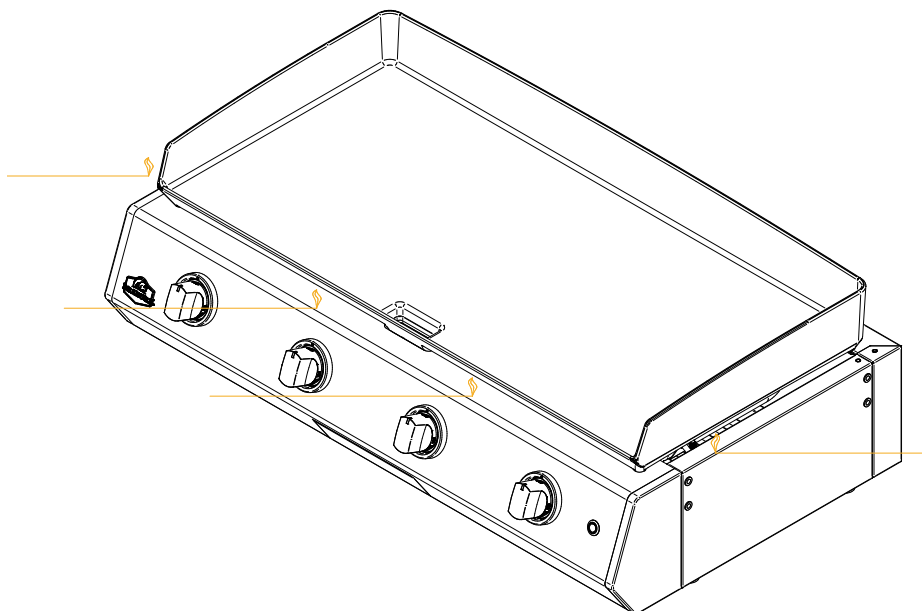
** Example image: L Class Original 40*

LIGHTING INSTRUCTIONS

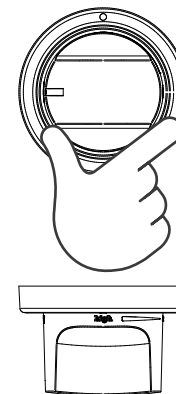
Manual lighting

If the burner will not light after several attempts, the burner can be manually lit. If you have attempted to light the burner with the ignition, allow 5 minutes for any accumulated gas to dissipate.

1. Open the lid and remove any cooking utensils. Ensure the grease tray is in place and all the knobs are on the OFF position.
2. Using a special safety match, carefully light a match and insert it between enameled cast iron cooking plate and chassis until reaching each burner.



3. Turn the control dial counter-clockwise to High. Hold for 10 seconds to light the griddle.



4. Adjust the heat by turning the knob to the high/low position.



6. To turn the BRABURA Griddle off turn the cylinder valve to the off position and then turn all the control knobs on the appliance clockwise to the off position.

** Example image: L Class Original 40*

INSTALLATION

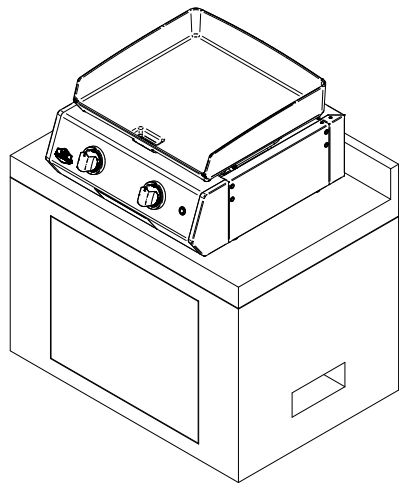
BRABURA Griddle must be located outdoors only. As with any gas appliance, harmful carbon monoxide is produced during the combustion process that should not be allowed to accumulate in a confined space. Also, since hot air rises above the Griddle while in operation, covered locations should be avoided. Do not locate the Griddle where an overhang or awning may cover it. CAUTION should be taken when griddles are used near glass, vinyl siding or other temperature sensitive construction materials. In some cases it may be necessary to increase the clearance around the Griddle to avoid damage to vinyl siding. Check with the manufacturer of the siding material for details.

BRABURA Griddle is design-certified for use outdoors only and is not intended to be installed in or on recreational vehicles and/or boats. This appliance must be on a level, stable surface in an area clear of combustible material. An asphalt surface may not be acceptable for this purpose.

Our Griddles are designed for easy installation in one of three ways.

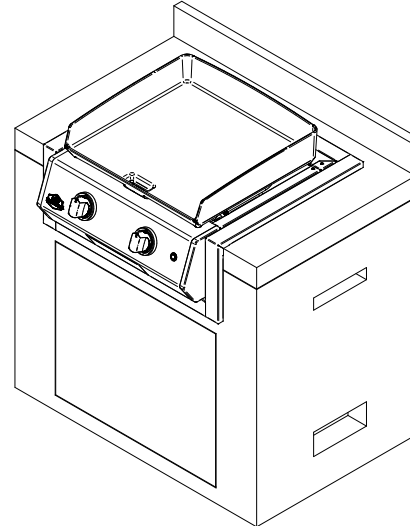
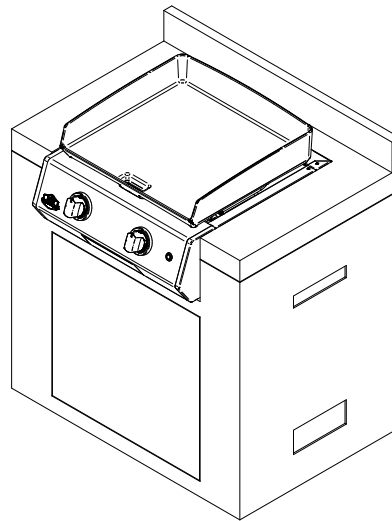
Countertop

Set the griddle on top of a non-combustible counter.



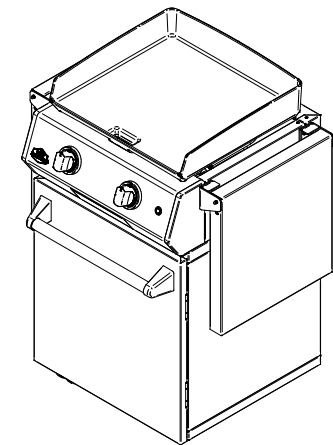
Built-in

Installed into a non-combustible counter, or a combustible counter using the Build-in liner accessory.



Rolling Base

Mount the griddle to the Rolling Base accessory to make a freestanding griddle. Instructions included with the Rolling Base.



** Example image: BRABURA 20 L CLASS*

INSTALLATION - COUNTERTOP

Your BRABURA Griddle may be installed on top of a non-combustible counter. The Griddle must be located outdoors only. This appliance must be on a level, stable surface in an area clear of combustible material.

Locating the Griddle

When determining a suitable location, take into account concerns such as exposure to wind, proximity to traffic paths, and keeping any gas supply line as short as possible.

- Locate the unit in a well-ventilated area.
- The counter and supporting ledges or deck must be level and flat.
- The enclosure should have ventilation holes to prevent gas build-up in the event of a leak.

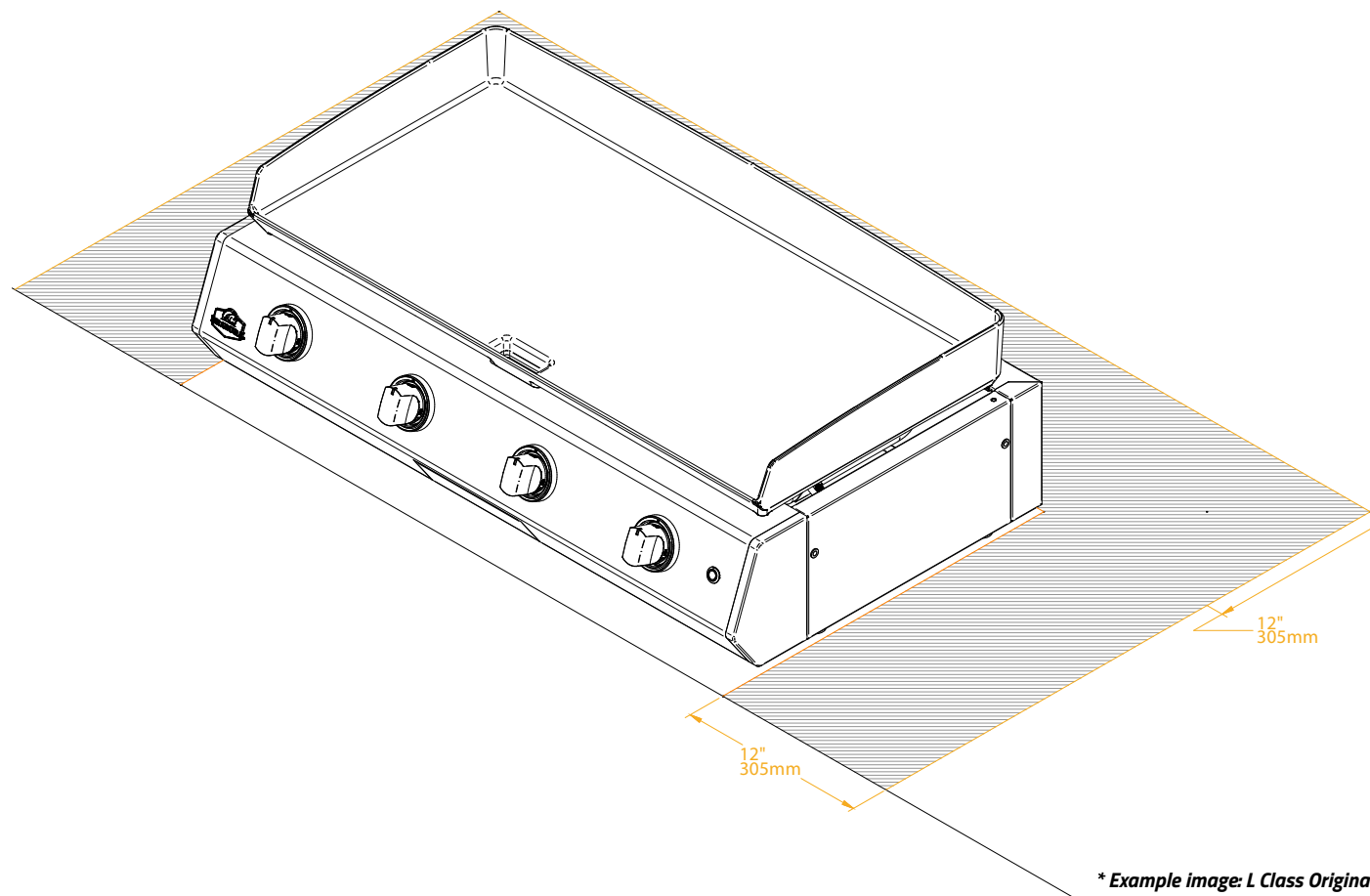
BRABURA Griddle recommends installing the manual shut-off valve in a location readily accessible by the customer, so that gas to the appliance can be shut off in an emergency situation. However, the appliance must not be modified in any way to accommodate such placement.

Clearances to Combustible Surfaces - Countertop

The Griddle should not be located closer than 12"/305mm to any adjacent combustible surface.

Allow 12"/305mm from the sides and rear to combustible construction while in operation.

The Griddle should not be located under any overhead unprotected combustible construction.



* Example image: L Class Original 40

INSTALLATION - BUILT-IN

The BRABURA Griddle is designed for easy installation into masonry enclosures. The griddle is intended either for installation in a built-in enclosure constructed of non-combustible materials or for an installation in a built-in enclosure constructed of combustible material when installed with a BRABURA Build-In Liner.

Locating the Griddle

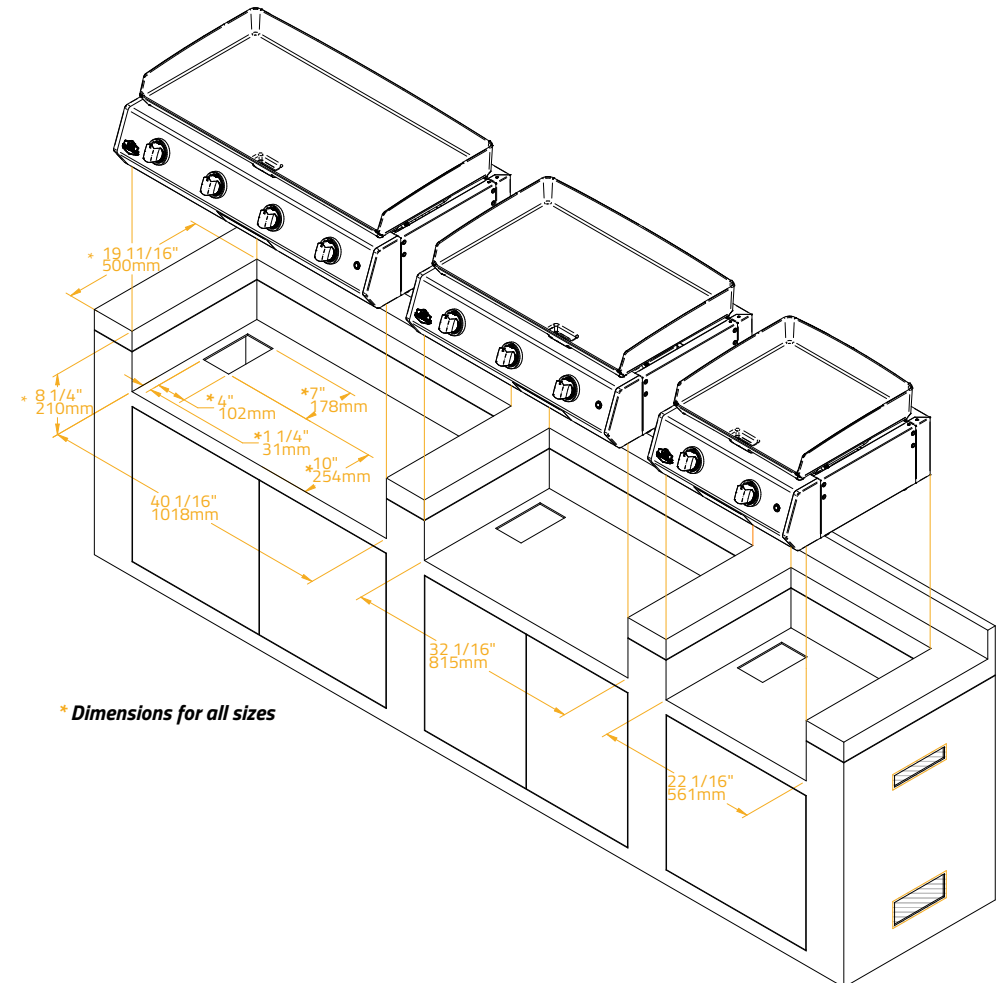
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BRABURA Griddle recommends installing the manual shut-off valve in a location readily accessible by the customer, so that gas to the appliance can be shut off in an emergency situation. However, the appliance must not be modified in any way to accommodate such placement.

Standard Cutout Dimensions

For non-combustible applications, the griddle drops into the opening shown in the cutout detail drawing. A deck is required to support it from the bottom.



INSTALLATION - BUILT-IN

Cutout Dimensions - Combustible Construction with Build-in Liner

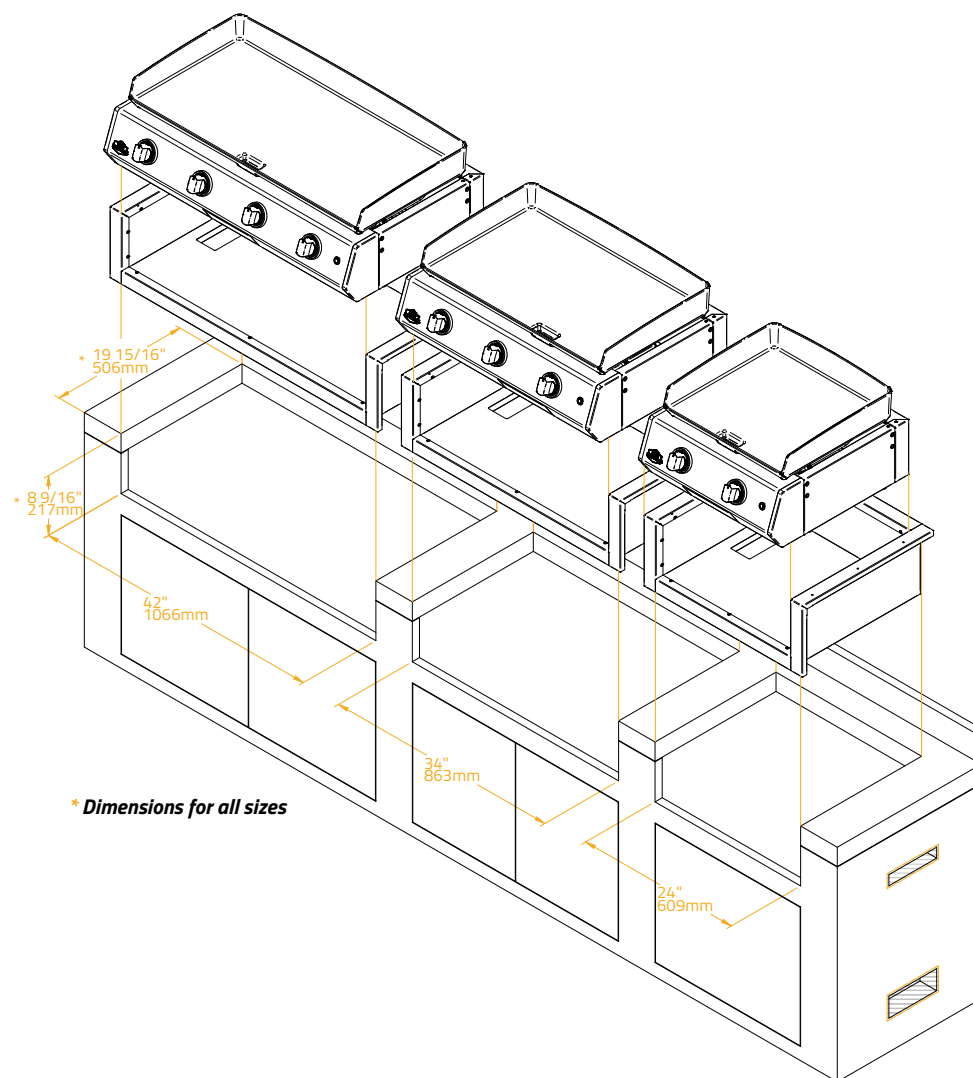
Combustible constructions refers to a building structure or decorative structure made of wood, compressed paper, plant fibers, vinyl/plastic or other materials that are capable of transferring heat or being ignited and burned. Such material shall be considered combustible even though flame-proofed, fire-retardant treated or surface-painted, or plastered.

Build-in Liners

To install the Griddle into a enclosure constructed of combustible materials, use only the BRABURA Build-in Liner appropriate for the Griddle model. Our Build-in Liners have been specifically designed and tested for this purpose.

- Build-in Liner 40 / Brabura L Class 40: BGL0001
- Build-in Liner 30 / Brabura L Class 30: BGL0002
- Build-in Liner 20 / Brabura L Class 20: BGL0003

Review the detail drawing shown and take into account the provisions shown for gas line connection clearance in the rear corner. It is required that ventilation holes are provided in the enclosure to eliminate the potential build-up of gas in the event of a gas leak. The counter and supporting ledges must be level and flat and strong enough to support the griddle and Build-in Liner.




GAS CONNECTIONS

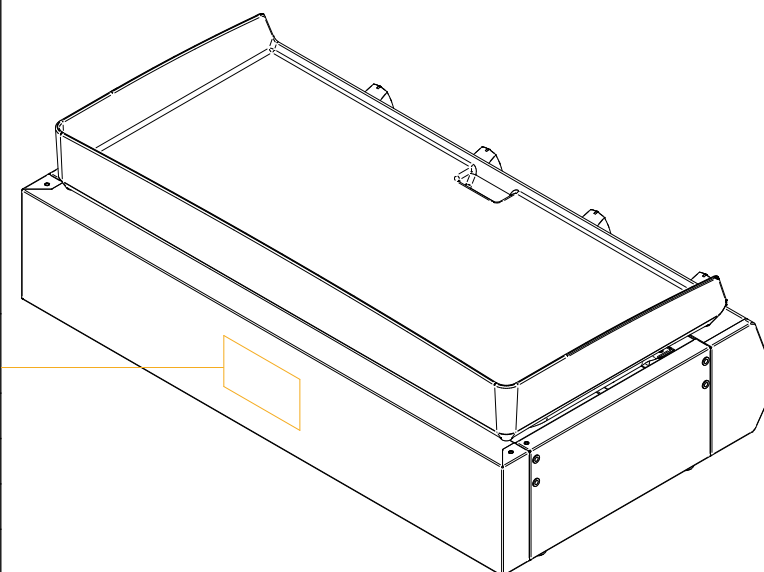
Gas Requirements

The BRABURA Griddle is certified according to the UNE-EN 498: 2012 standard.

Before installation ensure that the conditions for local distribution (gas type and gas pressure) and the setting of the appliance are compatible. The rating plate is located on the rear of the chassis reports of the codes of all European Countries where the appliance can be operated.

The recall of the gas to be used is indicated on the packaging and on the rating plate of the BRABURA Griddle. The unit has been factory set for use with 28-30/37mbar butane/propane gas in bottle.

<p>MANUFACTURED BY:</p>  <p>MONSALUD 23, VILAFRANCA DE LOS BARROS 06220 - SPAIN</p>		<p>FOR OUTDOOR USE ONLY. IF STORED INDOORS, DETACH AND LEAVE CYLINDER OUTDOORS.</p> <ol style="list-style-type: none"> 1. READ INSTRUCTIONS BEFORE LIGHTING. 2. OPEN LID DURING LIGHTING AND DO NOT CLOSE WHILE IN USE. 3. IF IGNITION DOES NOT OCCUR IN 5 SECONDS, TURN THE BURNER CONTROL(S) OFF, WAIT 5 MINUTES, AND REPEAT THE LIGHTING PROCEDURE. <p>- DO NOT USE THIS APPLIANCE UNDER OVERHEAD COMBUSTIBLE MATERIALS. - TURN OFF LP SUPPLY AT CYLINDER WHEN APPLIANCE IS NOT IN USE. - THIS APPLIANCE IS NOT INTENDED FOR COMMERCIAL USE.</p> <p>CE 22 0051</p> <p>ONLY FOR INSTALLATION IN BUILT-IN ENCLOSURE CONSTRUCTED OF NON-COMBUSTIBLE MATERIAL. FOR INSTALLATION IN A BUILT-IN ENCLOSURE CONSTRUCTED OF COMBUSTIBLE MATERIALS WHEN INSTALLED WITH INSULATING JACKET.</p>			
<p>Read the instructions before using the appliance. WARNING: accessible parts may be very hot. Keep young children away</p>					
COUNTRY OF DESTINATION	CATEGORY/IES	TYPE OF GAS	SUPPLY PRESSURE	POWER	ORIFICE SIZE
BG - CY - DK - EE - FI - HR - HU - IT - IS - LT LU - MT - NL - NO - RO - SE - SI - TR	I3B/P	G30/G31	30 mbar	12.8 kW (G30: 931g/h; G31: 915g/h)	0.88
BE - CY - CZ - ES - FR - GB - GR IE - IT - LT - LU - PT - SI	I3+	G30/G31	28-30 / 37 mbar	12.8 kW (G30: 931g/h; G31: 915g/h)	0.88
AT - DE - CH	I3B/P	G30/G31	50 mbar	12.8 kW (G30: 931g/h; G31: 915g/h)	0.78
PL	I3B/P	G30/G31	37 mbar	12.8 kW (G30: 931g/h; G31: 915g/h)	0.82
<p>Model No: BGG 0001 Brabura 40 GRIDDLE</p>			<p>SERIAL NUMBER: G4022xxxx</p>		



* Example image: L Class Original 40

GAS CONNECTIONS

Gas Connection

BRABURA Griddle is set up for LP gas. Use butane or propane gas tanks 6 to 13kg and the appropriate Regulator/Hose assembly. The gas tank used, equipped with the regulator/hose assembly, must have a maximum height of 615mm and width of 310mm. If the installation the Griddle is into a enclosure constructed or on the rolling cart gas, the gas tank must have a maximum height of 450mm and depth of 310mm.

Ensure the main valve on the tank is completely closed, all burner dials are in the OFF position.

Insert the regulator/hose assembly inlet into the gas tank valve and turn the black coupler clockwise until it tightens. Do not over tighten the coupler. Turn the main tank valve ON and the burner control valves to HIGH for about 20 seconds to allow the air in the system to purge. Turn valves OFF and wait 5 minutes before attempting to ignite the burners.

Butane gas: Use a regulator/hose assembly of 28 mbar which meets the NF-EN-16129 standard.

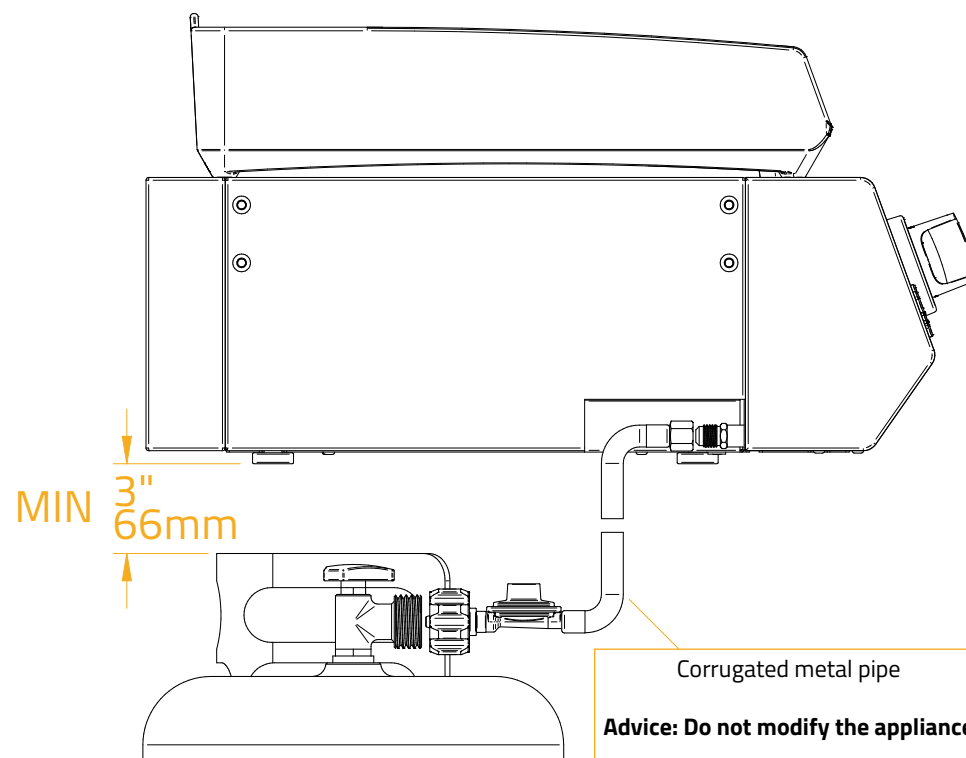
Propane gas: Use a regulator/hose assembly of 37 mbar which meets the NF-EN-16129 standard.

The connection from the BRABURA Griddle to the gas bottle (Butane or Propane) is carried out by a flexible metal hose with an NF-D-36125 mechanical connector (unlimited usage) or a flexible rubber hose equipped with an NF-D-36112 mechanical connector (10-year usage) with a maximum length of 1.5 metres. Regularly check that the gas hose is in good condition and do not hesitate to change it if shows cracks or signs of wear. Change when the expiry date printed on the hose has been reached.

The BRABURA Griddle must be connected using the G3/8 connector located on the left-bottom side of the griddle. After having connected the hose to the plancha, connect the pressure reducer on the hose then on the gas tank by following the indications supplied with the hose and the regulator/hose assembly.

Notes:

- If a gas leak is observed, close the gas bottle's valve and double check the connections and carry out another leak test.
- If the leak continues or originates from another part, contact the shop where you purchase this appliance.
- Never use a leaking appliance.



Changing the gas tank

When changing the gas tank, please respect the following instructions:

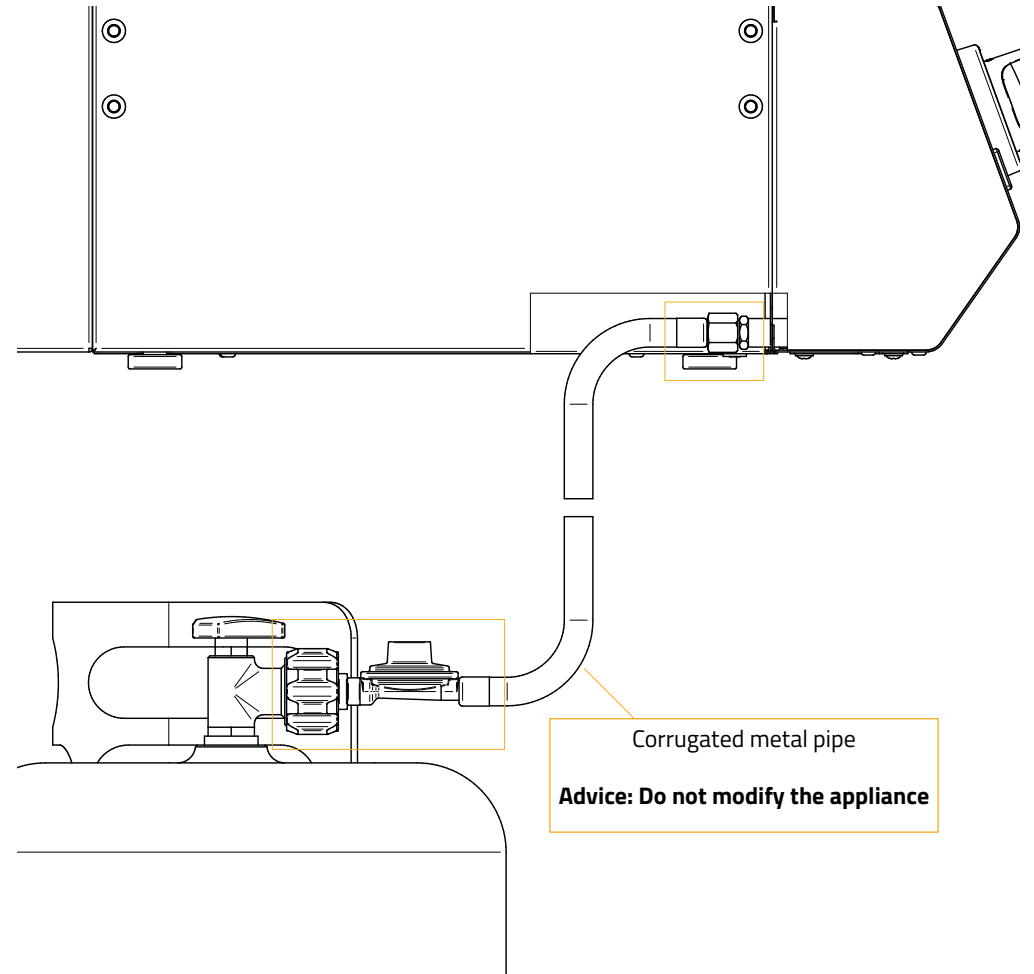
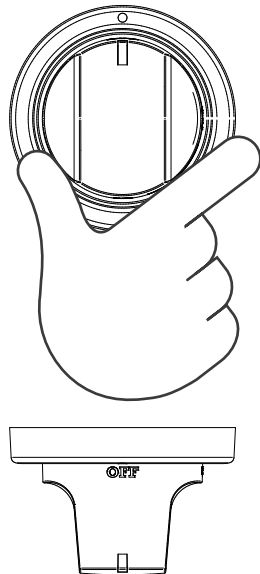
- Ensure the main tank valve is turned off and the control knobs in the off position before turning the coupler counter clockwise, the inlet will then disengage. Remove the inlet from the tank valve opening.
- Gas tank must be changed in a well ventilated place, away from any heat sources (cigarette, electrical appliances, etc.).
- Wait for the appliance to have completely cooled down.
- Always check for gas leaks after every gas tank change.

LEAK TESTING

Leak Test Procedure

A complete gas tightness check must be performed at the installation site. Periodically check the whole system for leaks, or immediately if the smell of gas is present.

1. Prepare soap solution by combining one part of liquid detergent and one part of water.
2. Ensure all control valves are in the OFF position before turning the gas supply ON.
3. Check all connections from the supply line or LP cylinder by applying the solution around the connection, tubing and end of the manifold.
4. If bubbles appear to "grow" on any of the connections, you have a gas leak. IMMEDIATELY turn off the gas supply.
5. Tighten any leaking connections. Turn gas ON, and recheck. If you cannot stop a gas leak turn the gas supply OFF, do not use your BRABURA Griddle and contact the shop where you purchase this appliance.



Advice: before each use of the BRABURA Griddle clean and inspect the hose. If there is evidence of abrasion, wear, cuts, or leaks, the hose must be replaced prior to the appliance being put into operation.

CARE AND CLEANING

Cleaning enamel cast iron griddle



Hot cleaning

When you finished cooking and the enameled cast iron cooking plate is hot.

1. Use a cooking spatula and a steel wool to remove all residue.
2. Pour some water on the enameled cast iron cooking plate.
3. Clean with a steel wool to move residue to the grease tray chute.



Cold cleaning

1. Use cleaning stone or dishwashing detergent on the cast iron cooking plate with a wet sponge and wait.
2. Rinse with a kitchen sponge.
3. Use a microfiber pad to polish the enameled cast iron cooking plate until it shines.

Notes:

- Use the spatula to handle the steel wool to avoid getting burnt.
- Ensure the grease tray is in place to avoid overflow.
- Enameled cast iron cooking plate is coated with a layer of enamel and is compatible with a steel wool.

Cleaning stainless steel griddle



Hot cleaning

When you finished cooking and the stainless steel cooking plate is hot.

1. Lightly pour water on the cooking surface (or use a non-toxic griddle cleaning solution).
1. Scrub using a heavy duty non-scratch scrub pad on the end of a spatula.
2. Use a stainless steel spatula to scrape the grime from back to front and into the drip collector trough.
3. Wipe down with a damp, clean, heavy-duty rag. Remove all cleaning solution if used.
4. Lightly coat the cooking surface with cooking oil to preserve it until the next cook

Warning: the steam generated will be hot.

Notes:

- Use the spatula to handle the scouring cloth to avoid getting burnt.
- Wear an insulated glove/mitt.
- Ensure the grease tray is in place to avoid overflow.

Cleaning stainless steel grease tray

The drip tray located below the griddle should be cleaned periodically to prevent buildup of debris. Once the appliance has cooled completely, Carefully remove the drip tray and dispose of contents appropriately. Rinse and dry completely, then insert the drip tray into the griddle.

Cleaning stainless steel chassis

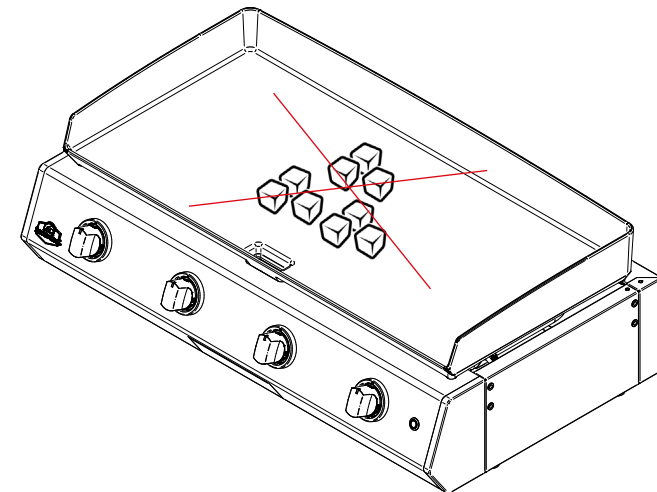
Always use the mildest cleaning method first. Do not use steel wool to clean the product as it will scratch the surface. Use the most liquid lubricant applied on a cotton cloth and rub the surface until it shines. Dry with a cotton cloth.

Regulator and hose replacement

The pressure regulator and hose assembly supplied with the unit must be used. If replacements are needed, contact Customer Care.

WARNINGS

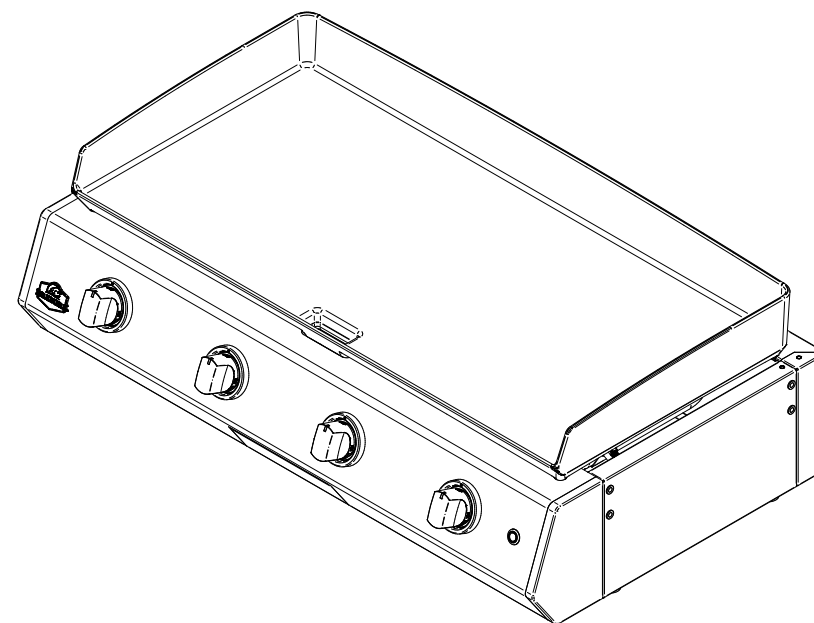
1. If your BRABURA Griddle will be not used for a long time, it is recommended to store it in a dry place and protect with a soft cover.
2. To avoid damaging the enamel, DO NOT use ice cubes to clean the hot griddle.



* Example image: L Class Original 40

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
The griddle does not light	There is not gas flowing to the griddle	Check gas supply and connections
	There is a blocking on the air or gas flow	Check all openings for blockages
No spark when the ignition is pushed	Faulty battery	Change the battery
	Battery in wrong direction	Confirm direction of the battery
Burner flame is bad in conjunction with the odor of gas	Dirt or dust present in the area	Change to a less dusty area and check for obstructions
	Incorrect gas supply or gas type	Confirm gas supply and type
Low temperature with knob in the High position	Fuel hose be bent or kinked	Check hose is routed correctly
	Burners need cleaning	Clean burners
	LP gas supply may be low or empty	Replace tank if needed
Knobs halos do not illuminate	Faulty batteries	Change the batteries
	Batteries in wrong direction	Confirm direction of the batteries
Bad grease flow	Enameled cast iron cooking plate positioned incorrectly	Confirm enameled cast iron cooking plate positioning
	Grease tray positioned incorrectly	Confirm grease tray positioning



* Example image: L Class Original 40

INSTALLER CHECKLIST

Read instructions manual to see if the BRABURA Griddle has been correctly installed.

Ensure that installation has been completed correctly before use.

- Clearances are correctly maintained to combustibles
- Proper enclosure ventilation has been verified
- All film protection have been removed
- The burners are set in the correct position
- Knobs turn freely, bezels centered
- Halo lightings are functioning properly
- Each burner lights satisfactorily - individually or with adjacent burner lit
- The griddle has been tested and is free of leaks

Before you call for technical service centre

Please read the installation instructions and have the following information ready:

- Model Number (can be found on the rear panel behind the griddle).
- Serial Number (can be found on the rear panel behind the griddle).
- Date of installation.
- A brief description of the problem.

Your satisfaction is of the utmost importance to us. If a problem cannot be resolved to your satisfaction, please write:

BRABURA GRILLS SL

A/A BRABURA Customer Care

Av. Almendralejo 6 | 06220 Villafranca de los Barros | Badajoz | España

email: info@braburagrills.com

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