

AMERICAN GAS GRILL

USER MANUAL AMERICAN GAS GRILL MODEL



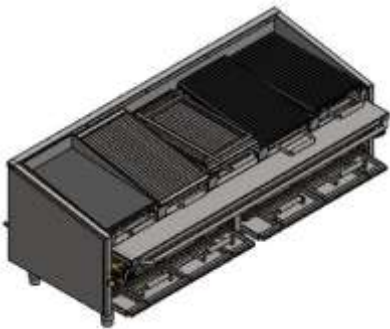
CB-36G



CB-48G



CB-60G



CB-72G



CB-30G

GAS GRILL OPERATION MANUAL

All gas operated EMPERO gas grill are intended for use with the type of gas specified on the rating plate and for installation will be in accordance with National Fuel Gas Code ANSI Z223.1 (latest edition) Please retain this manual for future references

⚠ WARNING

FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

⚠ WARNING

After the gas supply has been connected to your unit, it is extremely important to check piping for possible leaks. To do this, use soap and water solution or solutions which are expressly made for this purpose. DO NOT USE matches, candles, flames, or other sources of ignition since these methods are extremely dangerous.

Post in a prominent location instructions to be followed in the event you smell gas. Obtain these instructions from your local gas supplier.

⚠ 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.

AMERICAN GAS GRILL

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.

Please retain this manual for future references. This equipment is design engineered for commercial use only. This equipment has been engineered to provide you with year round dependable service when used according to the instructions in this manual and standard commercial kitchen practices.

SAFETY PRECAUTIONS

DANGER

This symbol warns of imminent hazard which will result in serious injury or death.

WARNING

This symbol refers to a potential hazard or unsafe practice, which could result in serious injury or death.

NOTICE

This symbol refers to information that needs special attention or must be fully understood even though not dangerous.

CAUTION

This symbol refers to a potential hazard or unsafe practice, which may result in or moderate injury or product or property damage.

A GENERAL INFORMATION

Before installing the appliance, read operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury on people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections. Unauthorized intervention to appliance invalidates the warranty.

1. This instruction manual should be kept in a safe place for future reference.
- 2. Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel.**
3. This appliance has to be used by trained person.
4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.

WARNING:
<ul style="list-style-type: none">• This device must be installed in accordance with applicable legislation and should only be used in a well-ventilated area. Please refer to the instructions before installing and using this device.• Improper installation, adjustment, modification, service or maintenance can result in property damage, injury or death. Read the installation, use and maintenance instructions before installing or servicing this equipment.

A. If you smell gas, call the GAS EMERGENCY service immediately.

Until the Service Team arrives

1. Do not use electrical appliances or switches.
2. Do not light cigarettes or matches.
3. Leave doors and windows as they are
4. Go outside

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REPAIRS

Contact your local authorized service agent for service or required maintenance.

Contactez un technicien agréé pour toute réparation ou maintenance.

Please record the model number, serial number, voltage and purchase date in the area below and have it ready when you call to ensure a faster service.

Model No.
Serial No.
voltage
Purchase Date

Authorized Service Agent Listing Reference the listing provided with the unit Or for an updated listing go to

Website / Site web: www.empero.com.tr

E-mail / Courriel: empero@empero.com.tr

Service Help Desk	
Company	Galaxy Group Corp.
Website / Site	www.GalaxyGroupCorp.com
telephone	(908) 315-3222
fax	-
Address:	899 Newark Tpke, Kearny NJ 07032 USA

IMPORTANT

Make sure that all paper protection and packaging have been removed before operating the device. This device should only be installed in the closed position.

ALL GAS RULES AND REGULATIONS

The installation of the device complies with NATIONAL FUEL GAS CODE "CSA ANSI Z223.1/NFPA 54' E".

IN CANADA, INSTALLATION CURRENT WILL BE COMPATIBLE WITH CAN / CGA-B149.1 NATURAL GAS INSTALLATION CODE.

If the relevant instruction cannot be obtained;

- 1) If the device pressure values are above 1/2 psi (3.5 kPa), disconnect the gas supply pipe from the device.
- 2) If the device pressure values are equal to 1/2 psi (3.5 kPa), close the gas supply pipe manually and isolate the gas supply pipe system.



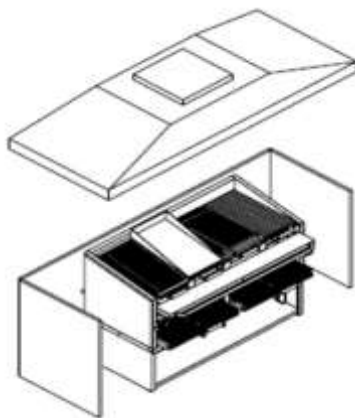
WARNING : The device must be used by trained personnel.

A1 PRODUCT DESCRIPTION

*This device, which provides high efficiency, is a professional gas grill designed for use in restaurants, dining halls and public kitchens.

Meats, vegetables and many other types of food can be cooked on the grill.

Model	Depth (A) cm inch	Width (B) cm inch	Height(C) cm inch	Approximate Weight	
				Unpacked Kg/Lb	Packed Kg/Lb
CB-36G	941 mm 37"	805 mm 32"	727 mm 27"	130 kg 287 lb	145 kg 320 lb
CB-48G	941 mm 37"	1157 mm 46"	727 mm 27"	191 kg 421.08 lb	211 kg 465.17 lb
CB-60G	941 mm 37"	1524 mm 60"	727 mm 27"	252 kg 555.56 lb	282 kg 621.70 lb
CB-72G	941 mm 37"	1884 mm 74"	727 mm 27"	312 kg 687.84 lb	347 kg 765 lb
CB-30G	941 mm 37"	920 mm 36"	727 mm 27"	194 kg 427,7 lb	209 kg 460.76 lb



WARNING : For adequate ventilation, the device

**Leave enough space around it. All in the unit
Read and apply labels**

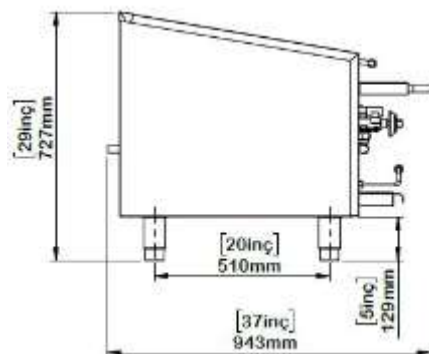
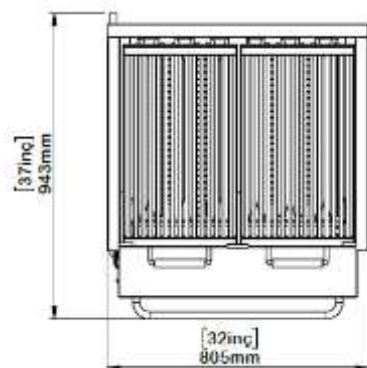
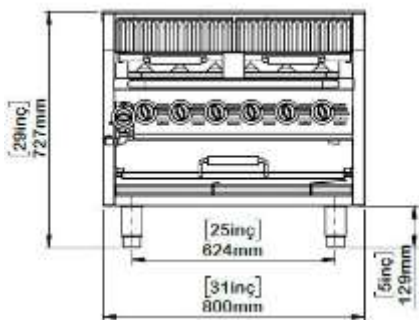
Gaps		
	Flammable	Fireproof
Ground	N/A	6" / 152.4
Sides	N/A	1" / 25.4 mm
Back	N/A	4" / 101.6



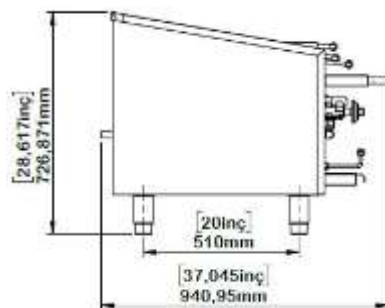
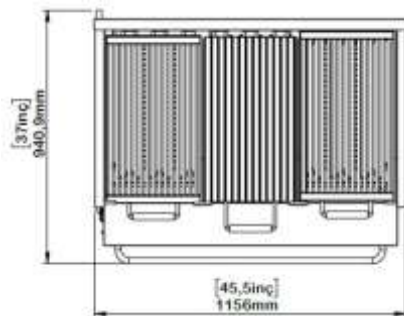
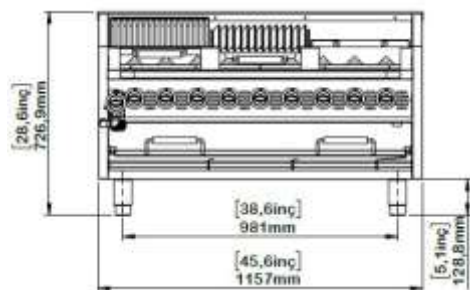
WARNING : Hot surface

AMERICAN GAS GRILL

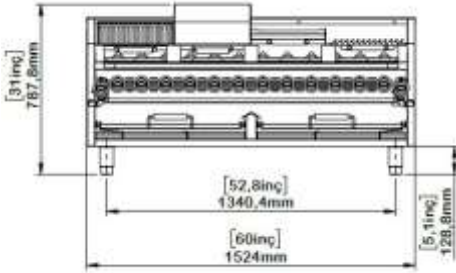
CB-36G



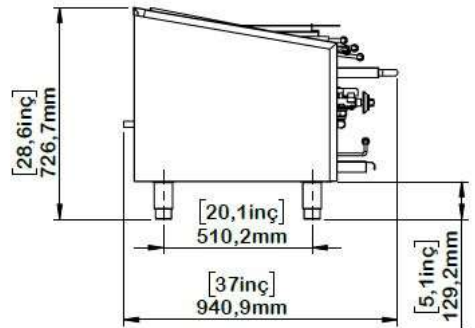
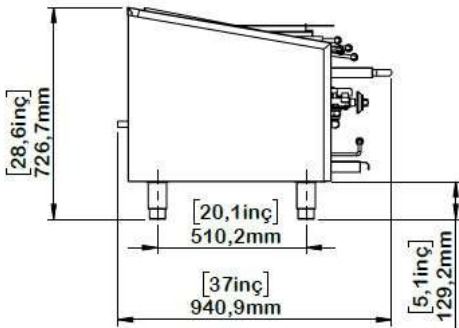
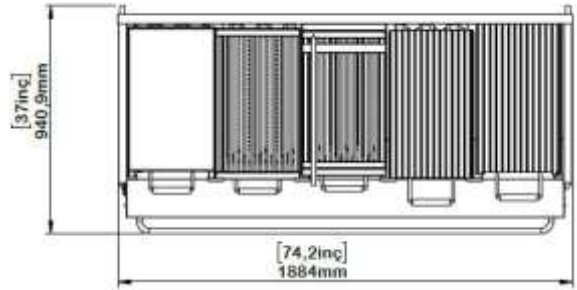
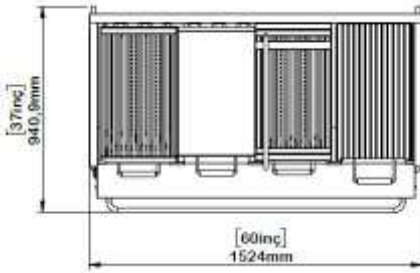
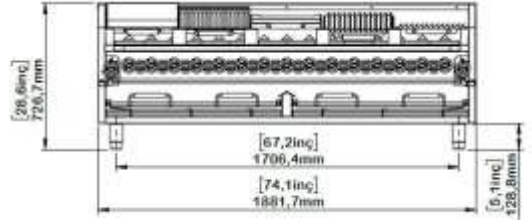
CB-48G



CB-60G

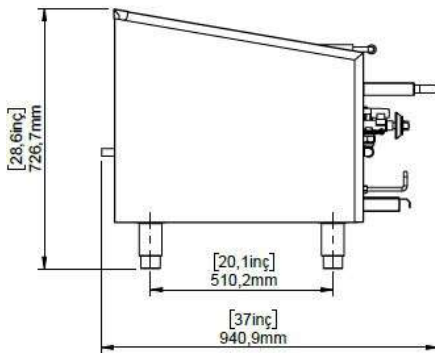
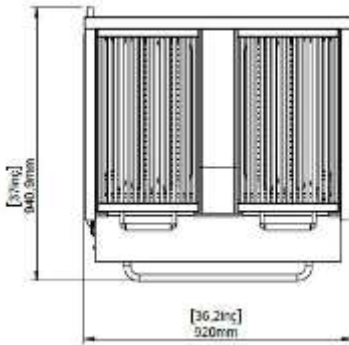
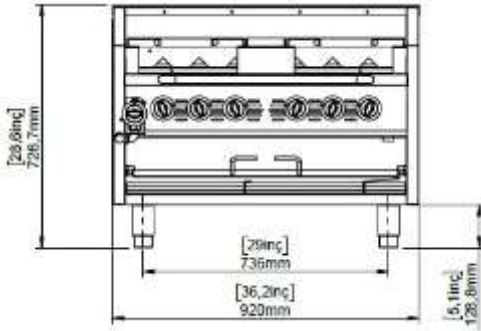


CB-72G



AMERICAN GAS GRILL

CB-30G



A2 INSTALLATION INSTRUCTIONS

THE INSTRUCTIONS IN THESE MANUALS APPLY TO EMP.PLS.US-1,2,3,4

Installation:

- (a) In USA, INSTALLATION of this broiler must conform with the latest edition of the National Fuel Gas Code, ANSI Z223.1 and/or local codes.
- (b) In CANADA, INSTALLATION must conform with the latest edition of the National Gas Installation Code, CAN/CGA-B149.1 or the Propane Installation Code, CAN/CGA-B149.2, as applicable and/or local codes.
- (c) All gas products must be installed by a licensed plumber or gas fitter. Ventilation hoods must be installed in accordance with NFPA-96, current edition, with interlocks as described in that standard.

When the oven arrives, it should consist of:

WARNING

Installation must conform with local codes and/or with the latest edition of the ANS Z-223.1 National Fuel Gas Code in USA (CAN/CGA-B 149.1 or 2 Installation Code in Canada).

NOTICE

This apparatus can be used outdoors. Restrictions, service distances and indoor use of gas equipment apply outdoors.

AMERICAN GAS GRILL

A3 TRANSPORTATION

* This appliance can not be moved by hand from area to area. Therefore Use a hauling truck (forklift or pallet jack) to move the appliance. (The lifting arms of the of forklift or pallet jack must reach up to more than half part of t appliance underneath.

A4 UNPACKING

*Please unpack the package according to the security codes and ordinances of current country and get rid from the pack.Parts which contacts with food are produced by stainless steel.All plastic parts are marked by material's symbol.

*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.

B INSTALLATION

*Please place the product to straight and sturdy ground,please take necessary steps against possibility of overturn.

*Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company.

*Connection to Gas Fitment must be done by authorized person.

*The area where the appliance is must have enough ventilation and vent-hole.

*The appliance must be connected correctly according to local and national gas standards of your country.

*The appliance gas entrances are indicated with "G" label on the body.

*Connection to gas fitment must be done with suitable diameter metal flex pipe and spheric valve.The spheric valve must be immobilized to a place that is far away from heat and accessible during the danger.After gas entrance connection done,gas leakages must be checked.

*According to the datas on appliance information plate,gas and pressure must be adjusted.If the gas type that is adjusted is not the suitable with gas type that is at installation place,apply the instructions that is about adjustment of different gas type. **(Event :G)**

* If the place where the professional grill is located is covered with non-combustible thermal insulation material, the distance should be 5 cm. Otherwise it should be at least 20 cm. The device must be operated under the hood.

Acceptable Clearances:

Due to intense heat generated by radiation, these broilers should be installed in non-combustible locations only including above the grate level.

Minimum Clearance From Non-Combustible Construction.

	Gaps	
	Flammable	Fireproof
Ground	N/A	6" / 152.4 mm
Sides	N/A	1" / 25.4 mm
Back	N/A	4" / 101.6 mm

Set Up:

The grill must be installed in a well-ventilated area.

Keep the area around the grill free and clear of combustible materials. Do not store any materials on top of or under any grill. The provision of an adequate air supply to your grill for ventilation and proper gas combustion is essential. As a minimum, observe the clearances detailed in Clearances. Provide adequate ventilation and make up air in accordance with local codes.

If disconnection of the restraint is necessary to move the oven for servicing needs, the restraint should be reconnected after the appliance has been returned to its originally installed position.

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For units using propane gas, supply lines less than 1/2" inside diameter should not be used, even for a small unit.

On the EMP.PLS.US-1-2-3-4 series, the gas connection is located on the left rear of the unit.

CAUTION

Be sure to cap whichever side is not connected.

NOTICE

A shut-off valve in a readily accessible location must be mounted on the gas supply line before the unit.

THIS APPLIANCE IS EQUIPPED FOR NATURAL GAS

This appliance is equipped with orifices sized for operation with natural gas. For conversion to (natural) gas see instruction plate on the appliance. Orifices necessary for (natural) conversion are provided

AMERICAN GRILL SERIES NATURAL GAS-LPG INJECTOR CHANGE



1 GAS VALVE IS CLOSED



2 TOP GRILLS REMOVED



3 TOP CASTINGS ARE REMOVED



4 BURNER CONNECTION SHEET SCREWS ARE REMOVED



5 BURNER CONNECTION SHEET IS REMOVED



6 BURNER IS REMOVED FROM INSTALLED SHEET



7 THE BURNER IS REMOVED



8 INJECTOR IS REMOVED



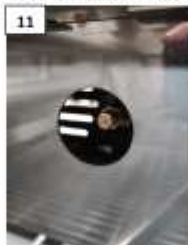
9 REMOVED INJECTOR

AMERICAN GAS GRILL

AMERICAN GRILL SERIES NATURAL GAS-LPG INJECTOR CHANGE



10
REPLACED INJECTOR IS
FITTED



11
REPLACED INJECTOR



12
THE BURNER IS
REPLACED



13
BURNER CONNECTION
SHEET IS INSTALLED



14
BURNER CONNECTING
SHEET SCREWS ARE
INSTALLED



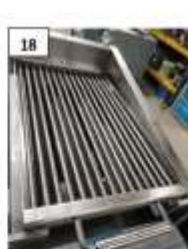
15
TOP CASTINGS ARE
INSTALLED



16
TOP GRILLS
INSTALLED



17
GAS VALVE OPENS



18
DEVICE IS READY TO USE
WITH NEW INJECTOR

Gas Connection:

The gas pressure regulator supplied must be installed at the gas inlet of each broiler. Each regulator is adjusted to yield a manifold pressure of 4 in. water column for natural gas or 10 in. water column for propane gas. No pressure regulator is required for propane gas in Canada.

Model	Gas Type	Total Input BTUs	KW Total
CB-36G	NG	82.573,84	24.2 KW
CB-48G	NG	123.519,54	36.2 KW
CB-60G	NG	164.465,24	48.2 KW
CB-72G	NG	205.410,95	60.2 KW
CB-30G	NG	82.573,84	24.2 KW

T1

Model	Country/Pays	Gaz/Gas/Gaz	Pressure Mbar	"WC	injector / injecteur	
					mm	inch / pouce
CB-36G	ABD / US / États-Unis	NG/G20	10	4	1.6 mm	0.062"
CB-48G	ABD / US / États-Unis	NG/G20	10	4	1.6 mm	0.062"
CB-60G	ABD / US / États-Unis	NG/G20	10	4	1.6 mm	0.062"
CB-72G	ABD / US / États-Unis	NG/G20	10	4	1.6 mm	0.062"
CB-30G	ABD / US / États-Unis	NG/G20	10	4	1.6 mm	0.062"

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**“ Intended for other than household use”
“For use in noncombustible locations only”**

⚠ WARNING

If gas odor is detected at any time, immediately shut-off the gas supply valve for the oven.

Do not permit any open flames in the area of the oven. Immediately contact an authorized Service Agency or your local Gas Supply Company.

⚠ CAUTION

Initial heating of the oven must be done in a well ventilated area as it may generate smoke or fumes.

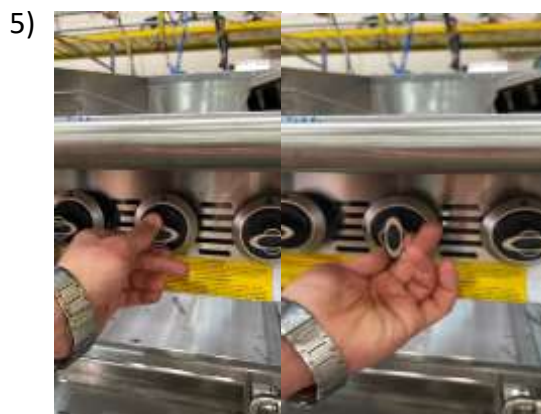
Over exposure to smoke or fumes may cause nausea or dizziness.

When making gas pipe connections, pipe joint compound resistant to the action of liquefied petroleum gases should be used.

The broiler and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig (3.45 kPa).

The broiler must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.45 kPa).

Place a grid over each of the radiants. In normal operation, set the grids to the horizontal position.



AMERICAN GAS GRILL

Lighting-shutdown:



Each burner in the Charbroiler base has a fixed pilot burner that must be lit before the burners can be lit. To light pilot burners:

- 1) Since the professional grill works with NG (natural gas), make the gas inlet connection from the back of the device according to the usage method. Open the main gas valve.
 - 2) When you start the device for the first time, hold the knob in the pilot flame position for a while to purge the air in the gas line.
 - 3) Put the pilot in the flame position, press the button lightly, and light the pilot with an external lighter on the pilot.
 - 4) After the pilot is lit, turn the main gas cock to full flame position. After the pilot is lit, the burner taps are opened and the burner is lit.
 - 5) If any of the burners do not light, turn the burner valves to the “OFF” position, wait five minutes and repeat the above process.
- Once all burners are properly ignited, turn the burner valves to the “OFF” position and allow the unit to cool.
 - Change radians and top grids
 - Each burner can now be adjusted to the desired flame size by turning the individual burner valve handle.
 - Turn all valves to the “OFF” position to stop the unit.
 - Wait five minutes before trying to light again.

NOTICE











The pilot burners will stay lit until the gas supply to the unit is turned “OFF”.

C Additional Installation Instructions

- (a) Keep the area around the broiler free and clear of combustible materials.
- (b) The provision of an adequate air supply to your broiler is essential. Provide for sufficient outside air to enter the broiling area and assure that this airflow is not obstructed.
- (c) Air enters the burner area from the front and bottom of your broiler. Assure that these areas are kept open and unobstructed.
- (d) Servicing is accomplished through the front and top of the broiler. Assure that these areas are kept unobstructed for proper servicing and operation.

AMERICAN GAS GRILL

D SAFETY INSTRUCTIONS

-  Do not use the appliance in insufficient lighted place.
-  *Do not touch the moving attachments while the appliance operates.
-  *Do not install the appliance in the presence of flammable or explosive materials.
-  *Do not operate the appliance when the machine is empty.
-  *Do not load so less or more than appliance's capacity.
-  *Do not attempt to use the appliance without suitable protective equipments.
-  *Because of any reason if there is a fire or flame flare where the appliance is used, turn off all gas valves and electric contactor switch quickly and use fire extinguisher. Never use water to extinguish the fire.
-  *If there is a gas leak in the environment where the grill is located, do not burn a fire or do not turn on the electricity.
-  * Definitely do not allow to check the sealing with flame.
-  * Before making the electrical connection of the device to be installed that are connected amps cable cross-section of insurance to make sure correct insurance.

E CLEANING & MAINTENANCE

➤ CLEANING AND MAINTENANCE AFTER EVERY USE

- Turn off the gas connection before cleaning.
- Clean the outer surface of the appliance with moist cloth.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Do not wash the appliance with pressure water.
- Do not clean the appliance with a materials that may damage chrome material.
- After the cooking process, clean the BBQ grill with a spud.in order to stop collection of corbonized food and reducing of cooking efficiency.

➤ PERIODIC CLEANING AND MAINTENANCE

- Maintenance should be done by qualified person.
- These parts ; Gas storage,thermocouples,taps,burner,lighter and spark plug cable are not maintained so they need to be changed when they have error.
- Check the gas connection hoses in periodic time.If there is slit,hole..etc,change the hoses.
- Ventilate the area where the device is in periodic times.

AMERICAN GAS GRILL

F TROUBLESHOOTING

<p>THE APPLIANCE DOESN'T OPERATE</p>	<ol style="list-style-type: none"> 1. Check if the gas connection is done or not. 2. If there is no gas entrance to safety and firing part, the appliance is not operated. 3. Check if the injector holes are opened or not. 4. If the hoses that have gas entrance lose gas due to slit, hole, etc., the appliance is not operated.
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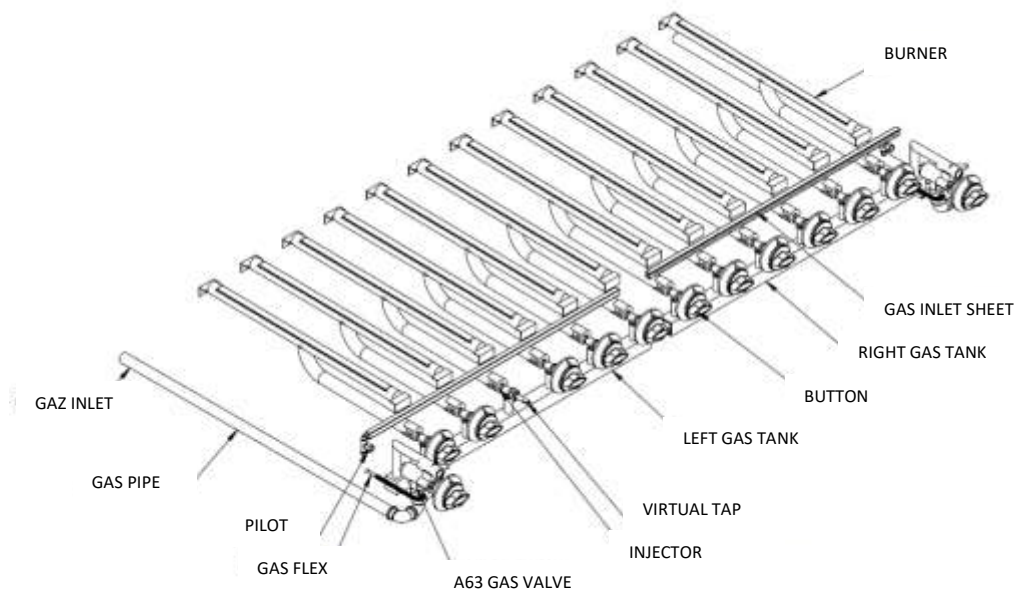
<p>THE APPLIANCE DOESN'T COOK WELL</p>	<ol style="list-style-type: none"> 1. Check if it is operated at suitable gas setting or not.
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<p>THE APPLIANCE STOPPED</p>	<ol style="list-style-type: none"> 1. Gas flow is stopped automatically when the flame is off due to having gas tap that has safety valve. In this situation the appliance is not operated. 2. When there is gas leakage, if there is solenoid gas stopper alarm, gas flow is stopped and the appliance is not operated. Ventilate the area through the agency of vent-hole.
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<ul style="list-style-type: none"> ➤ If cooking isn't at the normal quality standards ➤ If any of safety functions are not stable or does not work ➤ Do not run the device

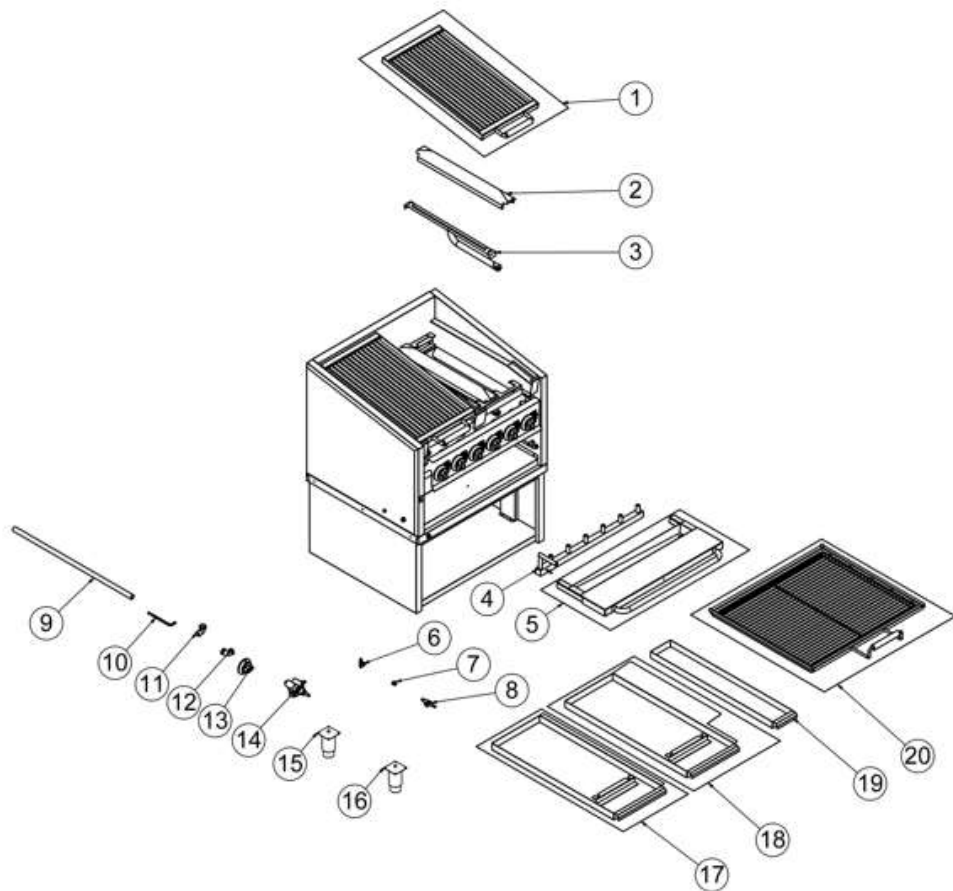
***If these problems are still going on, contact with our authorized services.**

H GAS CONNECTION IMAGES



AMERICAN GAS GRILL

I SPARE PART LIST-EXPLODING DRAWING



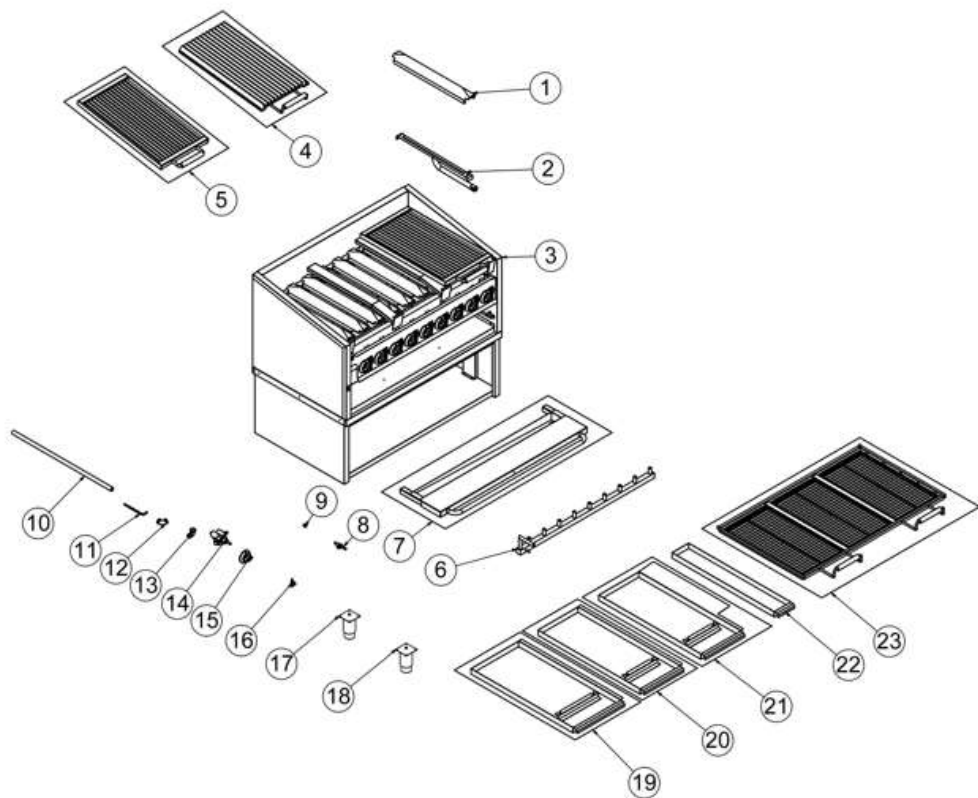
CB-36G

I SPARE PART LIST- EXPLODING DRAWING

PRODUCT CODE : CB-36G		
NO	PRODUCT NAME	PRODUCT CODE
1	UPPER CASTING	ARA-KNX.9MG-0026
2	BURNER TOP CASTING	M.AKS-DKM-SLU-005
3	BURNER	M.GAZ-BRL-BEK-032
4	GAS TANK	M.GAZ-DPO-PG-115
5	FRONT HANDLE	ARA-KNX.9MG-0002
6	ADJUSTABLE PILOT	M.GAZ-CKM-BUJI-002
7	INJECTOR M10x1 ϕ 1.5 mm	YTL-KNX.9MG-KS-0012
8	A18-X18 VIRTUAL TAP	M.GAZ-VNA-ECA-011
9	GAS PIPE	YBR-KNX.9MG-KS-0003
10	GAS FLEX 30 CM	M.GAZ-TES-SPR-032
11	1/2 ELBOW	M.GAZ-TES-SRI-001
12	1/2 YELLOW ELBOW	M.GAZ-TES-SRI-048
13	BUTTON	M.AKS-DGM-EMP-024
14	A63 BTU:200000-58 KW MJ:211	M.GAZ-VNA-ECA-014
15	FOOT	M.AKS-AYK-INX-001
16	FOOT	M.AKS-AYK-INX-001
17	PAN SHEET 1	ARA-KNX.9MG-0005
18	PAN SHEET 2	ARA-KNX.9MG-0006
19	PAN SHEET SMALL	YSC-KNX.9MG-PN-0008
20	REST	ARA-KNX.9MG-0009

AMERICAN GAS GRILL

I SPARE PART LIST-EXPLODING DRAWING



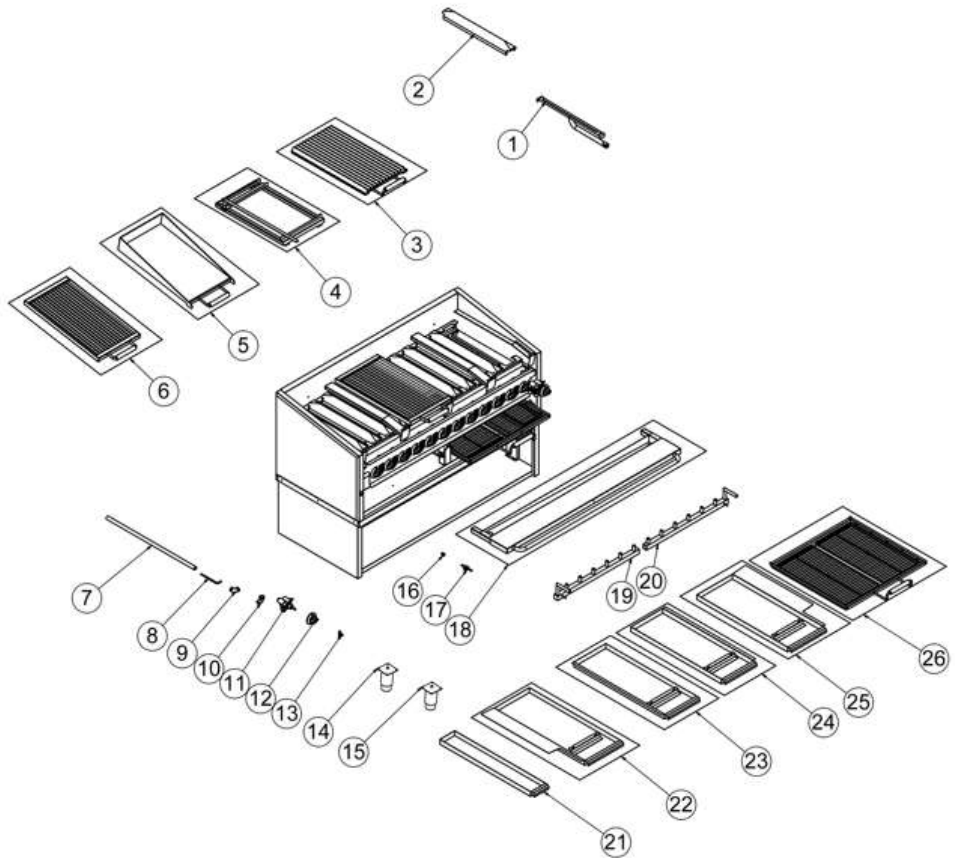
CB-48G

I SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE : CB-48G		
NO	PRODUCT NAME	PRODUCT CODE
1	BURNER TOP CASTING	M.AKS-DKM-SLU-005
2	BURNER	M.GAZ-BRL-BEK-032
3	CHASSIS	-
4	UPPER CASTING	ARA-KNX.9MG-0026
5	GRILL WIRE	ARA-KNX.9MG-0001
6	GAS TANK	M.GAZ-DPO-PG-116
7	FRONT HANDLE	ARA-KNX.9MG-0003
8	A18-X18 VIRTUAL TAP	M.GAZ-VNA-ECA-011
9	INJECTOR M10x1 ø1.5 mm	YTL-KNX.9MG-KS-0012
10	GAS PIPE	YBR-KNX.9MG-KS-0003
11	GAS FLEX 30 CM	M.GAZ-TES-SPR-032
12	1/2 ELBOW	M.GAZ-TES-SRI-001
13	1/2 YELLOW ELBOW	M.GAZ-TES-SRI-048
14	A63 BTU:200000-58 KW MJ:211	M.GAZ-VNA-ECA-014
15	BUTTON	M.AKS-DGM-EMP-024
16	ADJUSTABLE PILOT	M.GAZ-CKM-BUJI-002
17	FOOT	M.AKS-AYK-INX-001
18	FOOT	M.AKS-AYK-INX-001
19	SHEET PAN LARGE	ARA-KNX.9MG-0007
20	PAN SHEET 1	ARA-KNX.9MG-0005
21	PAN SHEET 2	ARA-KNX.9MG-0006
22	PAN SHEET SMALL	YSC-KNX.9MG-PN-0008
23	REST	ARA-KNX.9MG-0015

AMERICAN GAS GRILL

I SPARE PART LIST-EXPLODING DRAWING



CB-60G

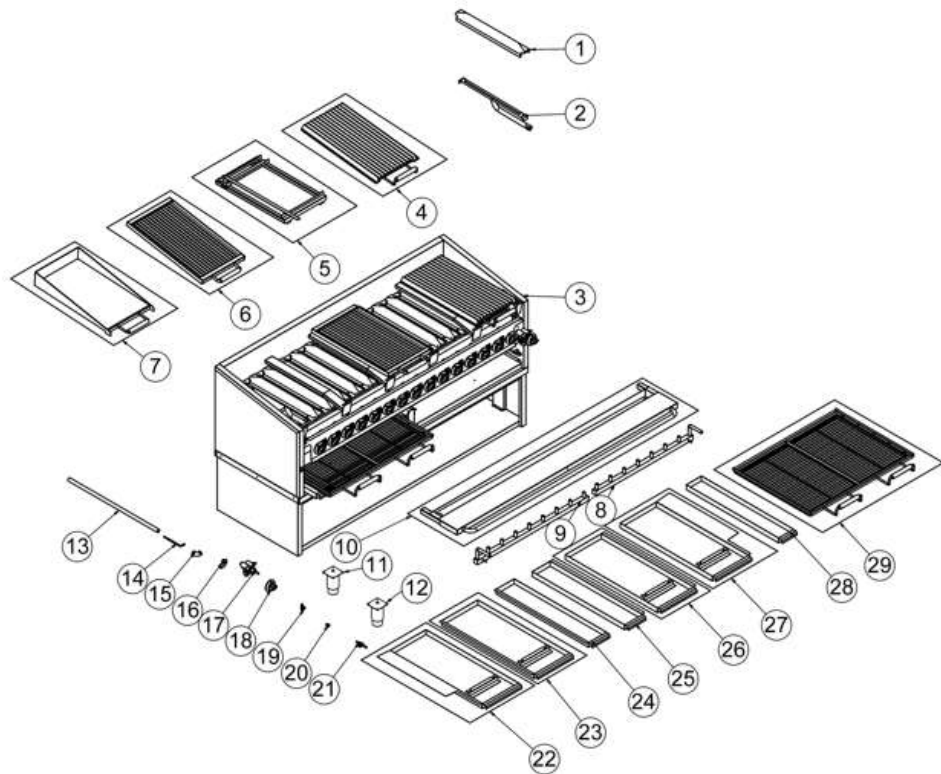
I SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE : CB-60G

NO	PRODUCT NAME	PRODUCT CODE
1	BURNER	M.GAZ-BRL-BEK-032
2	BURNER TOP CASTING	M.AKS-DKM-SLU-005
3	UPPER CASTING	ARA-KNX.9MG-0026
4	SKEWING APPARATUS	ARA-KNX.9MG-0010
5	PLATE	ARA-KNX.9MG-0011
6	GRILL WIRE	ARA-KNX.9MG-0001
7	GAS PIPE	YBR-KNX.9MG-KS-0003
8	GAS FLEX 30 CM	M.GAZ-TES-SPR-032
9	1/2 TAIL ELBOW	M.GAZ-TES-SRI-001
10	1/2 YELLOW ELBOW	M.GAZ-TES-SRI-048
11	A63 BTU:200000-58 KW MJ:211-UL	M.GAZ-VNA-ECA-014
12	BUTTON	M.AKS-DGM-EMP-024
13	ADJUSTABLE PILOT	M.GAZ-CKM-BUJI-002
14	FOOT	M.AKS-AYK-INX-001
15	FOOT	M.AKS-AYK-INX-001
16	INJECTOR M10x1 ø1.5 mm	YTL-KNX.9MG-KS-0012
17	A18-X18 VIRTUAL TAP	M.GAZ-VNA-ECA-011
18	FRONT HANDLE	ARA-KNX.9MG-0016
19	GAS TANK LEFT	M.GAZ-DPO-PG-113
20	GAS TANK RIGHT	M.GAZ-DPO-PG-114
21	PAN SHEET SMALL	YSC-KNX.9MG-PN-0008
22	PAN SHEET 2 LEFT	ARA-KNX.9MG-0021
23	SHEET PAN MIDDLE LEFT	ARA-KNX.9MG-0020
24	PAN SHEET MIDDLE RIGHT	ARA-KNX.9MG-0019
25	PAN SHEET 2 RIGHT	ARA-KNX.9MG-0006
26	REST	ARA-KNX.9MG-0022

AMERICAN GAS GRILL

I SPARE PART LIST-EXPLODING DRAWING



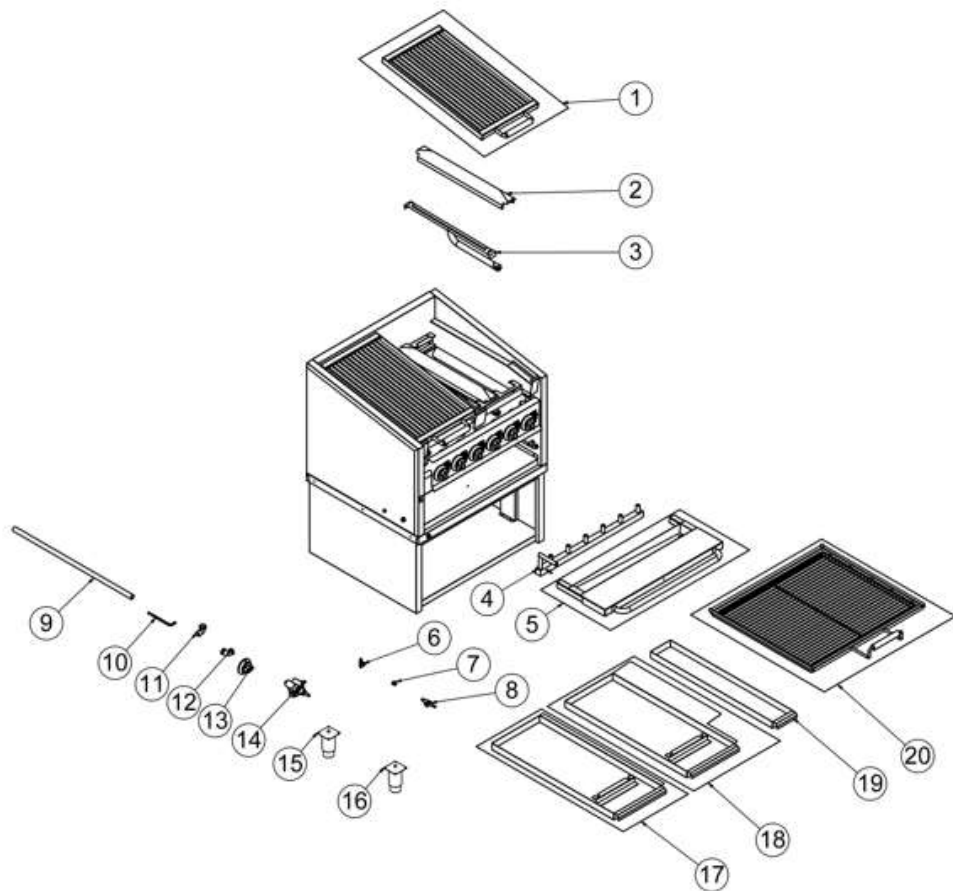
CB-72G

I SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE : CB-72G		
NO	PRODUCT NAME	PRODUCT CODE
1	BURNER TOP CASTING	M.AKS-DKM-SLU-005
2	BURNER	M.GAZ-BRL-BEK-032
3	CHASSIS	-
4	UPPER CASTING	ARA-KNX.9MG-0026
5	SKEWING APPARATUS	ARA-KNX.9MG-0010
6	GRILL WIRE	ARA-KNX.9MG-0001
7	PLATE	ARA-KNX.9MG-0011
8	GAS TANK RIGHT	M.GAZ-DPO-PG-111
9	GAS TANK LEFT	M.GAZ-DPO-PG-112
10	FRONT HANDLE	ARA-KNX.9MG-0012
11	FOOT	M.AKS-AYK-INX-001
12	FOOT	M.AKS-AYK-INX-001
13	GAS PIPE	YBR-KNX.9MG-KS-0003
14	GAS FLEX 30 CM	M.GAZ-TES-SPR-032
15	1/2 ELBOW	M.GAZ-TES-SRI-001
16	1/2 YELLOW ELBOW	M.GAZ-TES-SRI-048
17	A63 BTU:200000-58 KW MJ:211	M.GAZ-VNA-ECA-014
18	BUTTON	M.AKS-DGM-EMP-024
19	ADJUSTABLE PILOT	M.GAZ-CKM-BUJI-002
20	INJECTOR M10x1 ø1.5 mm	YTL-KNX.9MG-KS-0012
21	A18-X18 VIRTUAL TAP	M.GAZ-VNA-ECA-011
22	PAN SHEET 2 LEFT	ARA-KNX.9MG-0021
23	PAN SHEET 1 LEFT	ARA-KNX.9MG-0025
24	PAN SHEET LEFT	YSC-KNX.9MG-PN-0035
25	PAN SHEET RIGHT	YSC-KNX.9MG-PN-0034
26	PAN SHEET 1 RIGHT	ARA-KNX.9MG-0005
27	PAN SHEET 2 RIGHT	ARA-KNX.9MG-0006
28	PAN SHEET SMALL	YSC-KNX.9MG-PN-0008
29	REST	ARA-KNX.9MG-0024

AMERICAN GAS GRILL

I SPARE PART LIST-EXPLODING DRAWING



CB-30G

I SPARE PART LIST- EXPLODING DRAWING

PRODUCT CODE : CB-30G		
NO	PRODUCT NAME	PRODUCT CODE
1	UPPER CASTING	ARA-KNX.9MG-0026
2	BURNER TOP CASTING	M.AKS-DKM-SLU-005
3	BURNER	M.GAZ-BRL-BEK-032
4	GAS TANK	M.GAZ-DPO-PG-115
5	FRONT HANDLE	ARA-KNX.9MG-0002
6	ADJUSTABLE PILOT	M.GAZ-CKM-BUJI-002
7	INJECTOR M10x1 ϕ 1.5 mm	YTL-KNX.9MG-KS-0012
8	A18-X18 VIRTUAL TAP	M.GAZ-VNA-ECA-011
9	GAS PIPE	YBR-KNX.9MG-KS-0003
10	GAS FLEX 30 CM	M.GAZ-TES-SPR-032
11	1/2 ELBOW	M.GAZ-TES-SRI-001
12	1/2 YELLOW ELBOW	M.GAZ-TES-SRI-048
13	BUTTON	M.AKS-DGM-EMP-024
14	A63 BTU:200000-58 KW MJ:211	M.GAZ-VNA-ECA-014
15	FOOT	M.AKS-AYK-INX-001
16	FOOT	M.AKS-AYK-INX-001
17	PAN SHEET 1	ARA-KNX.9MG-0005
18	PAN SHEET 2	ARA-KNX.9MG-0006
19	PAN SHEET SMALL	YSC-KNX.9MG-PN-0008
20	REST	ARA-KNX.9MG-0009