



Installation, use and maintenance manual

WE GRILL STATION

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1. GENERAL SAFETY RULES

- The machines are equipped with electrical and/or mechanical safety devices, suitable for the protection of workers and the machine itself.
- The following instruction booklet constitutes an integral part of the equipment and must be kept available to operators for any possible consultation, it contains all the rules safety and those relating to use, use and maintenance.
- The use of the equipment for purposes other than those for which it was designed and specified below is prohibited by the manufacturing company which exempts itself from any liability.
- Installation and maintenance must be carried out exclusively by qualified personnel with the use of original spare parts. In case of incorrect installation or maintenance the house manufacturer will be relieved of any responsibility

2. GENERAL INFORMATION and GENERAL DESCRIPTION OF THE MACHINE

The hood on a mobile bench is made of AISI 304 stainless steel, 8/10 mm thick. with scotch brite surface finish and protective film.

The assembly is carried out by TIG welding and/or tack welding and the internal parts are folded, with an anti-cut profile.

It is equipped with stainless steel mesh grease filters.

The filter housing is equipped with a condensate collection channel.

The appliance is designed to contain, placed above the upper support surface, Wegrill and series ovens more for managing cooking The electrical at sight".

power sockets to which you can connect the oven are located on the right side.

On the front there is the machine control panel.

It can be used close to the customer; it is equipped with a fume and vapor filtering system with air recirculation, which, once appropriately treated, is introduced into the environment from the lower part of the machine, where there are wheels suitable for moving the machine. The wheels on the operator side are lockable as they are equipped with ,brake.

3. TECHNICAL DATA

A double-intake fan with a single-phase motor is installed on the machine

directly coupled and 220 volts 50 Hz power supply.

The speed regulator can vary the rotation speed of the motor and therefore the extraction capacity of the hood.

The standard lighting includes LED lamps with IP66 protection rating with 24 volt power supply, 4000 kelvin color designed to guarantee a light intensity on the work surface exceeding 500 lux.

The deodorization and filtration section of organic substances is composed of a pre-filter in G4 efficiency synthetic fiber and a series of cylindrical activated carbon cartridges.

4. TRANSPORT, HANDLING AND STORAGE

When moving the machine, use personal protective equipment (gloves, etc.).

Never access rotating parts or dismantle safety protections before making sure that the unit has been disconnected and cannot be powered electrically.

The removal of the panels must only be carried out with the machine stopped and the service switch open.

For handling, the WE GRILL STATION is protected with packaging made of a wooden platform and cardboard box or wooden cage. We recommend disposing of the packaging in compliance with current regulations.

5. INSTALLATION, ASSEMBLY AND ORDINARY MAINTENANCE

The We Grill Station is designed for the extraction of cooking vapors in open and closed places, such as leisure, cultural, sports, sales and wellness areas, in museums and show sets, in all those internal **environments** where being able to temporarily do express or live cooking. It has a self-supporting structure and must be installed in non-corrosive or explosion-hazardous environments.

Any maintenance or cleaning operation must be carried out with the machine stopped. Ordinary maintenance of the hood on a mobile bench must be carried out as described below to avoid damaging it or creating dangerous situations for operators.

- | | |
|-----------|---|
| • Filters | The filters can be removed from their seat by lifting them upwards and rotating them slightly outwards. To clean them we recommend using a dishwasher. |
| • Carcass | Clean the surfaces with alkaline detergents using wooden or plastic scrapers to remove any encrustations. |
| • Fan | After removing the lateral protection nets, clean the fan using alkaline detergents, taking care not to move or remove the fan balancing masses anchored to its blades. |

Maintenance of the filter section (activated carbon deodorization) simply consists of periodically replacing the pre-filters and activated carbons as reported below.

It is advisable to periodically inspect the electric motor, the impeller and in general all the component parts of the fan.

The frequency of maintenance will depend on the actual operating conditions. Before any intervention, make sure that the electric motor is disengaged and in safe conditions.

The maintenance of the filtering section includes periodic checks: - visual

inspection and possible replacement of the synthetic pocket filters (monthly);

- replacement of activated carbon after approximately 600 hours of operation (approximately six months)

- tightening of all screws;

- removal of deposits from the impeller blades and from the motor, to avoid vibrations and bearing failures.

- check the tension and wear of the transmission belts (monthly);

- replacement of bearings every 30,000 hours of operation;

NB. If the replacement of mechanical parts is necessary, it is recommended to apply exclusively original replacements.

6. DECLARATION OF CONFORMITY AND IDENTIFICATION LABEL

WE GRILL AND MORE SRL declares that the product covered by this manual is for professional use and complies with the provisions of community directives 2004/108/EC and 2006/42/EC 2006/95/EC and their subsequent amendments and integrations. The legal person authorized to build the technical file is the manufacturer himself. Further data is reported in the declaration of conformity.

The CE marked identification plate is supplied, as the built-in fan is present, together with the declaration of conformity and contains the data relating to the equipment. It is absolutely forbidden to remove the identification plate; it is located on the outside of the appliance on the right side.

7. BLOCK DIAGRAM ELECTRICAL CONNECTIONS/ DRAWINGS AND MEASUREMENTS

Prepare a 32 amp FIVE-POLE socket.

Our products comply with ROHS regulations.

With regards to compliance with WEEE legislation, our products, being part of large fixed systems, are excluded from the application. (block diagram follows)

Treated air flow rate 800mc/h

Electrical characteristics 660w; 220v ; 50Hz

