



USER, INSTALLATION AND MAINTENANCE MANUAL

WeGrill and More - Mod. PRO S NEW / PRO M NEW / PRO M ++ NEW

Professional gas appliance

Restaurants, Steak Houses and venues specialising in grilled foods



Compliant with Directive 2009/142/EC



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CONTENTS

Hazards and safety warnings and instructions	3
Technical data	5
Gas connection	5
Exploded Diagram of Pro S New	6
Exploded Diagram of Pro M New	7
Gas cylinder	9
Gas hoses	9
Pressure regulator	9
Turning on, setting and turning off	10
Zones to be treated with great care during use	11
Cooking with PRO S New and PRO M New models	12
Removable drawer and grease pan	13
Maintenance	14
Storage for long periods out of use	14
Scrapping and disposal	14
Troubleshooting	14
After-sales service	15
Warranty	15
Data plate	16



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HAZARDS AND SAFETY WARNINGS AND INSTRUCTIONS



READ THE USER MANUAL BEFORE USING THE WEGRILL. CONSERVE THE MANUAL FOR FUTURE USE. FAILURE TO COMPLY WITH THE HAZARD AND SAFETY WARNINGS AND SAFETY INSTRUCTIONS MAY LEAD TO SERIOUS INJURIES AND DAMAGE.



Never use flammable fluids (e.g. alcohol or white spirits) in the vicinity of the appliance.

If the appliance operates on LPG gas, do not leave any unused gas cylinder in the vicinity.

Before using the We Grill, comply strictly with all the checking procedures described in this manual.

If the smell of gas is noticed, proceed as follows:

- Turn off the gas.
- Turn off any flames.
- If the smell persists, keep a safe distance away.
- In extreme circumstances, call the Fire Service.

During cooking, never put hands in the front of the grill or inside the radius of action of the burner.

Never touch the front panel.

Pay particular attention to the back of the appliance, where the flue which conveys and discharges the heat is located.



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Connections must always be made by an authorised technician.

For the LPG setup, use only pressure reducers compliant with the regulations in your country.

Never keep spare gas cylinders underneath or in the immediate vicinity of the grill.

Always check that there are no gas leaks, especially after periods out of use.

Never look for gas leaks when the burner is lit.

All objects unrelated to use of the grill must be placed at least 1 metre away.

Keep children and animals away from the appliance during use and cooling.

Never leave the grill unattended during use and cooling.

Never touch the burners when in operation, or leave anything close to them.
The very high temperature may cause serious injuries and damage.

Use gases suitable for the grill setup specified in the table provided.
The use of other types of gas is dangerous and will lead to loss of warranty rights.

When using LPG, do not connect rusty or dented gas cylinders, or those with damaged valves.

Empty gas cylinders may still contain some residual LPG.
Care must therefore be taken when storing and transporting them.

Never attempt to disconnect the gas fittings when the appliance is in operation.

When using the WeGrill, always wear oven gloves or use heat-resistant pan-holders.

Keep a safe distance from the grill when changing the gas cylinder or connecting to the gas supply.

Before disconnecting the gas hose, check that the gas supply is shut off and the burners have been turned off.

In the event of use outdoors in windy conditions, minimise exposure of the appliance as far as possible and position it so that the wind does not enter or interfere with the burners.

Do not use the grill outdoors in rain or snow.

The burners have a ceramic coating. The appliance may therefore be damaged in case of knocks, which should be avoided, especially when the burners are still hot.



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TECHNICAL DATA

PRO S NEW

Grill for professional use with cooking from above on several levels

Gas type:

G30 G31 30/37/50 mbar
G20 G25 20/25 mbar

1 Ceramic infrared burner

Power / Consumption:
7 kW / 460 g/h (LPG)

Injector

1 3-plate burner
LPG G30 0.83 (29 mbar) ITA
LPG G50 0.81 (50 mbar) DE
Natural Gas G20 1.30 (20 mbar)

PRO M NEW

Grill for professional use with cooking from above on several levels

Gas type:

G30 G31 30/37/50 mbar
G20 G25 20/25 mbar

2 Ceramic infrared burners

Power / Consumption:
14 kW / 920 g/h (LPG)

Injector

2 3-plate burners
LPG G30 0.83 (29 mbar) ITA
LPG G50 0.81 (50 mbar) DE
Natural Gas G20 1.30 (20 mbar)

PRO M ++ NEW

Grill for professional use with cooking from above on several levels

Gas type:

G30 G31 30/37/50 mbar
G20 G25 20/25 mbar

3 Ceramic infrared burners

Power / Consumption:
21 kW / 1380 g/h (LPG)

Injector

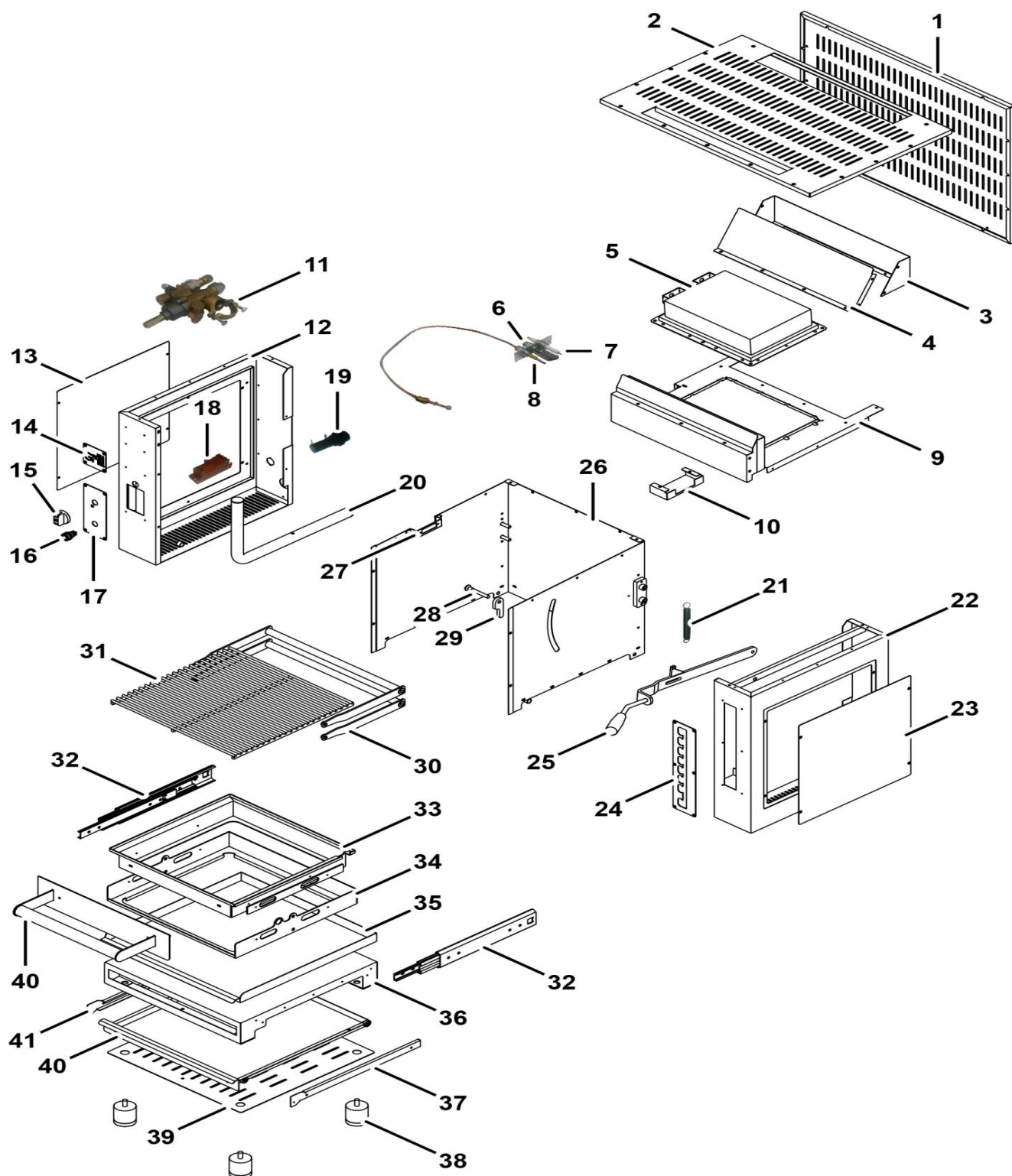
3 3-plate burners
LPG G30 0.83 (29 mbar) ITA
LPG G50 0.81 (50 mbar) DE
Natural Gas G20 1.30 (20 mbar)

GAS CONNECTION

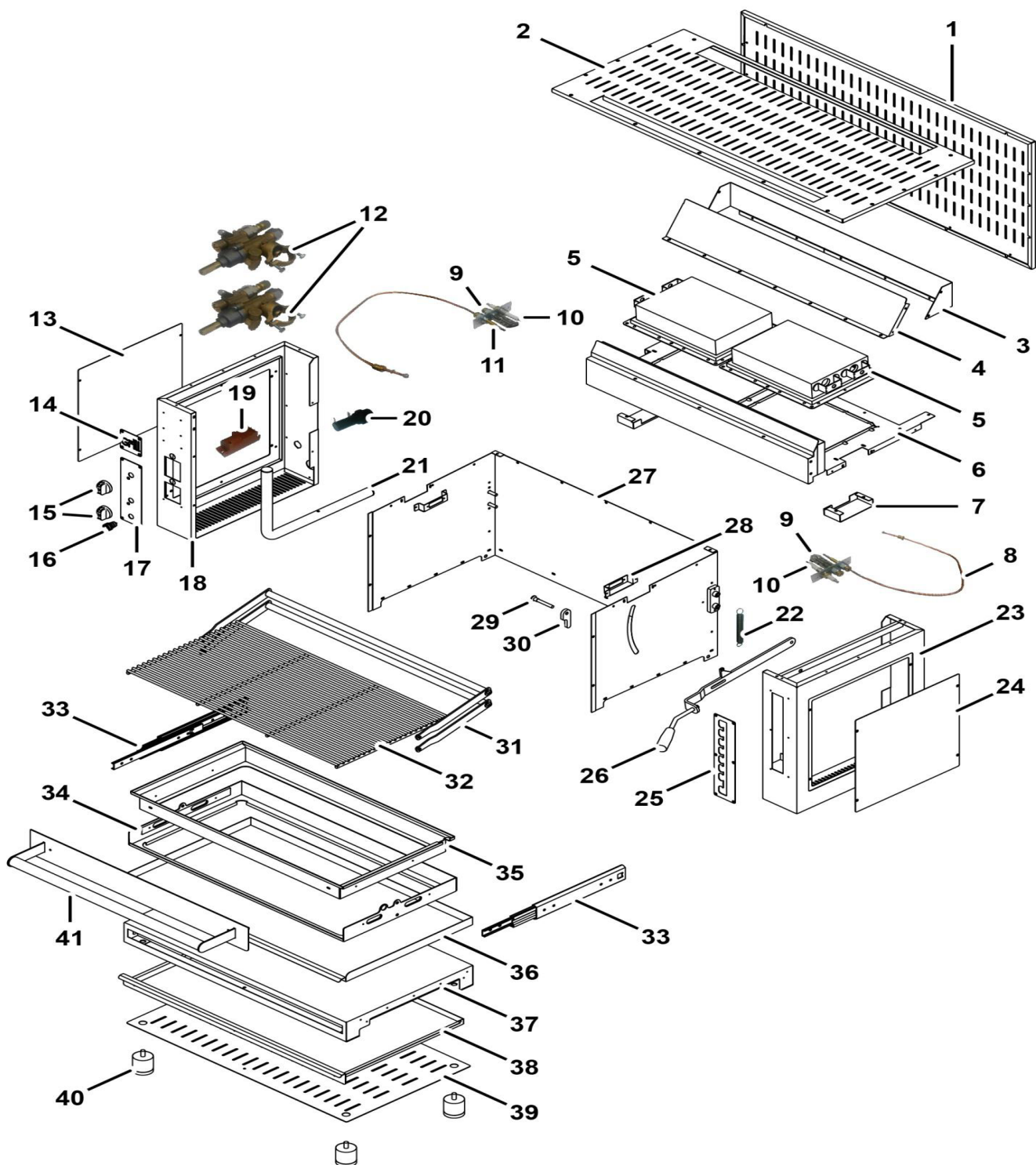
WARNING: Read the data plate on the appliance which specifies the intended gas type with care.

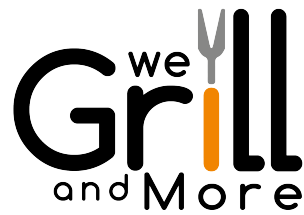


EXPLODED DIAGRAM OF PRO S NEW



EXPLODED DIAGRAM OF PRO M NEW





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ITEM	PRO S New CODE	Q.TY	DESCRIPTION
5	AABRUCIATOR-0002	1	BURNER
6	AAPILOTA-----0001	1	PILOT LIGHT
7	AACANDELA---0001	1	IGNITION PLUG
8	AATERMOCOPPIA-04	1	LEFT THERMOCOUPLE
11	AARUBINETTO-0004	1	TAP
15	AAMANOPOLA--0002	1	KNOB
16	AAPULSANTE--0001	1	BUTTON
18	AATRSFORM--0001	1	CONDENSER
19	AAPORTAPILA-0001	1	BATTERY HOLDER
21	AAMOLLA-----0008	1	SPRING
32	665-000A0000441A	1	GRID
33	AAGUIDE-----0011	1	PAIR OF RUNNERS
39	AAPIEDE-----0008	4	FOOT

ITEM	PRO M New CODE	Q.TY	DESCRIPTION
5	AABRUCIATOR-0002	2	BURNER
8	AATERMOCOPPIA-03	1	RIGHT THERMOCOUPLE
9	AAPILOTA-----0001	2	PILOT LIGHT
10	AACANDELA---0001	2	IGNITION PLUG
11	AATERMOCOPPIA-04	1	LEFT THERMOCOUPLE
12	AARUBINETTO-0004	2	TAP
15	AAMANOPOLA--0002	2	KNOB
16	AAPULSANTE--0001	1	BUTTON
19	AATRSFORM--0001	1	CONDENSER
20	AAPORTAPILA-0001	1	BATTERY HOLDER
22	AAMOLLA-----0008	1	SPRING
32	665-000A0000055A	1	GRID
33	AAGUIDE-----0012	1	PAIR OF RUNNERS
40	AAPIEDE-----0008	4	FOOT



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LPG

- Use gas cylinders no more than 10 kg in weight.
- Gas cylinders must be handled with care and it is very important not to damage the valve during handling.
- The gas cylinder must be kept erect during use and must be transported vertical, as recommended by Fire Service regulations.
- Always place the gas cylinder in an accessible place for easier access and shut-off in emergencies.



Never heat the gas cylinder or expose it to direct heat.
This could cause the pressure to rise, leading to an explosion risk.
Propane gas cylinders must never be stored in unventilated places.
LPG is heavier than air and easily builds up in the environment in the event of leaks.
If ignited, it may cause a dangerous explosion.



NATURAL GAS

Place the appliance on a firm, fire-resistant surface before connecting it.
Never place it close to heat sources.

GAS HOSE

If the gas hoses have already been used, check the printed expiry date after which the hose must be replaced.

The hose must be inspected before each use, and replaced with a hose with the same specifications if damaged.

It is important to install the appliance in such a way that the hose is not kinked during use and is well away from any hot surface.

All gas leaks during operation must be prevented. Both ends must therefore be secured with the band clamps provided.

Suitable seals must be fitted when fitting metal pipes.

LPG PRESSURE REGULATOR

When the appliance is operated on LPG, the hose must be connected to a pressure regulator compliant with the EC regulations.

If the hose is replaced, the new one must have the same characteristics. The regulators supplied are suitable for third family gases (butane and propane) at a rated pressure of 30/37 mbar or 50 mbar, depending on the country of destination.



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TURNING ON, SETTING AND TURNING OFF

The grill has a pilot flame.
The control knob has four settings: off, pilot flame on, maximum and minimum.

Turn the knob to the pilot flame and hold it down.
At the same time, press the ignition button.
Wait for the flame to light and release the knob after about 20 seconds
(the time required for the flame detector to be activated).

It may be necessary to wait a few minutes for the burner to light,
since the air must be discharged from the circuit and replaced with gas.

Turn the knob to the “maximum” setting.

WARNING: A slight flare may occur when the gas lights, leading to a risk of burns.
It may be necessary to wait a few minutes for the burner to light,
since the air must be discharged from the circuit and replaced with gas.

Wait for the burner to light correctly and turn red and check that all three plates have lit
and are the same colour.

As soon as the burner is operating correctly, its power can be turned down by turning the knob
to the “minimum” setting.

To turn off the burner, simply return the knob to the initial “pilot flame on” setting.
To turn it off completely, turn the knob to “off”.



Do not relight the burner immediately after turning it off.
Wait at least one minute.
After turning it off, wait for the grill to cool completely before performing any procedure (e.g. cleaning).



Video Tutorial



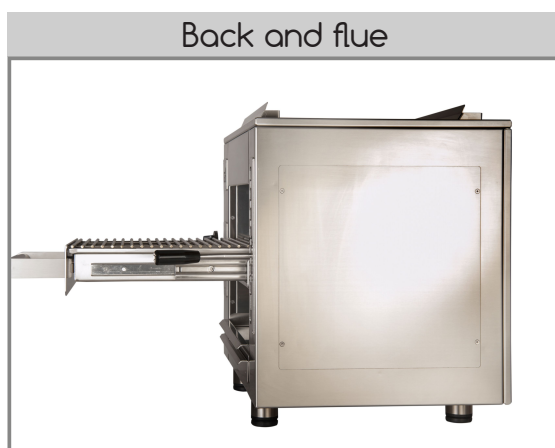
Use your smartphone and a QR Code Reader Scanner App to view the video tutorial at once.



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ZONES TO BE TREATED WITH GREAT CARE DURING USE

The WeGrill reaches very high temperatures, and although many zones are well insulated there are some which must never be touched during operation:





COOKING WITH PRO S New and PRO M New MODELS

The WeGrill cooks by means of radiated heat, with an effect similar to cooking over wood / charcoal embers. The temperatures reached are also the same.

The main difference is that the heat source is above the food instead of below.

Cooking is possible on various levels, selected using the lever on the right of the appliance.

To release the lever, simply move it slightly to the right, releasing it from the slots.

The lever can then be raised or lowered to move the grid towards or away from the burner.

The grid is mounted on a handy drawer which can easily be removed using the handle provided.

The positions closest to the burner are used for searing foods quickly, sealing their surface to keep liquids and juices inside. This ensures that the grilled food stays soft and succulent.

Large pieces of meat and fish should be seared, for not more than one minute per side.

Just one side is enough for smaller fish.

The grid can then be lowered to the second level and cooking can be completed for the necessary time.

For foods which take longer to cook, lower the grid to the lowest level after keeping at the second level for 5 minutes.

This must be done for both sides of the food. This cooking method is required for chicken wings and thighs, for example.

Naturally, not all foods are the same size or consistency.

Experience acquired when using the grill is fundamental for optimal results.

Always protect yourself when cooking with the single or the double pan.

We urge you to use an oven glove or pan support.

Place a drop of water in the grease drawer for easier cleaning after use.





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REMOVABLE DRAWER AND GREASE PAN

The WeGrill Pro's drawer makes it easy to extract the cooking surface without getting burnt. However, it is still essential to use protection (such as heat-proof gloves) when touching the handle. See Point 1

The cooking grid is inside the removable drawer and is easy to fit and remove. See Point 2

The grease pan is easily removed and washed in a dishwasher. See Point 3

Place a drop of water in the grease drawer for easier cleaning after use.

There is another drawer underneath the grid; this should be removed with the grid to collect the grease dripping off foods. See Point 4

Heat protection should always be used for this drawer, too.





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MAINTENANCE



These operations must only be carried out by skilled technical staff in accordance with the instructions in this manual.

WeGrill and More is not responsible for any errors in the performance of these procedures. During maintenance and cleaning, do not dump any residues of material in the environment around you; comply with the relevant legal requirements.

Never do any work on the appliance when it is in operation, it has just been turned off, or the gas valve is open.

Never clean the appliance with aggressive, abrasive or flammable substances. Use a soft, dry cloth.

NEVER MODIFY THE APPLIANCE IN ANY WAY: this is dangerous!

If installed outdoors, the appliance must be covered with a protective cover when not in use.

It is important to inspect the burner often and ensure that there are no obstructions around the air circulation grilles.

Dust, spiders' webs, insect nests and other obstructions may seriously impair the appliance's operation. Remove any obstructions carefully.

STORAGE DURING LONG PERIODS OUT OF USE

When the appliance is not in use, it is fundamental to disconnect the gas cylinder. Cover the grill and store it in a dry place.

SCRAPPING AND DISPOSAL

Comply with disposal regulations in the country of use.

TROUBLESHOOTING

PROBLEM	CAUSES	REMEDIES	OPERATOR
Appliance fails to light	No gas	Check that the gas cylinder is connected. Check that it is not empty	User
Appliance fails to light	Connection error	Check the connection	Contact qualified technical staff
Appliance fails to light	Burner valve obstructed	Clean the zone around the nozzle and air intake	User

if the problem persists or is not resolved, call in qualified technical staff.





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AFTER-SALES SERVICE

Registered Office

Strada delle Fornaci, 20 - 41126 Modena, Italy

Offices

Strada Statale 467, n.106 - 42013 Casalgrande (Reggio Emilia) Italy

VAT No. 03737920357

technical@wegrillandmore.eu

infol@wegrillandmore.eu

WARRANTY

The WeGrill brand is the property of WeGrill And More S.r.l.

The grill and its components are covered by a 2-year warranty.

The warranty only covers any defects traceable to production errors.

If a defect is discovered:

- Visit your dealer within 30 days, with the appliance, proof of purchase and the serial number.
 - Describe the defect.
- Once the product has been inspected and the defect confirmed, the grill will be repaired under warranty.

The warranty period starts from the date of purchase.

The warranty period will not be extended or renewed after a repair or replacement under warranty.

The following cases do not give entitlement for a repair under warranty:

- normal wear and tear
 - wear due to negligence or lack of maintenance
- defects deriving from misuse or failure to comply with the instructions in this manual
 - intentional modifications made in contravention of the producer's instructions
 - misuse or tampering
- defects caused by storage in unsuitable places
 - unauthorised repairs.

The producer refuses to accept all appliances received which do not comply with the legal times and procedures.

WARRANTY NOTE: The WeGrill is assembled and finished entirely by hand. Small marks or flaws are therefore possible; they do not impair operation of the appliance and we consider them normal. Therefore, any minor flaws are not relevant for the purposes of the warranty.

DATA PLATE

we Grill
and More
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CE 0051-17
PIN 51CQ4626

Mod. **WEGRILL PRO M New** S/N. **1801PMNew0264**

Typ **A1** **14,0** KW **0.920** Kg/h **1,20** m/h

Paese **IT** Kat. **I3+** Gas **G30/G31** P **30** mbar

Manufactured by WeGrill And More Modena - Italy

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CE 0051-17
PIN 51CQ4626

Mod. **WEGRILL PRO S New** S/N. **1801PSNew0518**

Typ **A1** **7,0** KW **0.920** Kg/h **0,60** m/h

Land **IT** Kat. **I3+** Gas **G30/G31** P **30** mbar

Manufactured by WeGrill And More Modena - Italy

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CE 0051-17
PIN 51CQ4626

Mod. **WEGRILL PRO M ++** S/N. **1801PROM++0035**

Typ **A1** **14** KW **0.92** Kg/h **1,20** m/h

Land **DE** Kat. **I3B/P** Gas **G30/G31** P **50** mbar

Prodotto da WeGrill And More Modena - Italy

CERTIFICATO DI ESAME CE DI TIPO

EC TYPE EXAMINATION CERTIFICATE

No. **51CQ4626**

VISTO L'ESITO DELLE VERIFICHE CONDOTTE IN CONFORMITÀ ALL'ALLEGATO II,
PUNTO 1, DELLA DIRETTIVA 2009/142/CE,
SI DICHIARA CHE I SEGUENTI PRODOTTI (MODELLO/TIPO):

*On the basis of our assessment carried out according to Annex II, section 1,
of the Directive 2009/142/EC we hereby certify that the following products (model/type):*

Salamandre per uso collettivo
Commercial salamanders

Modelli/ Models IN & OUT; PIZZA & GRILL; PRO S; PRO M

*(ulteriori informazioni sono riportate in allegato)
(for further information see annexes)*

FABBRICANTE:
Manufacturer:

WE GRILL AND MORE SRL
STRADA DELLE FORNACI 20
41126 MODENA MO
IT - Italy

SODDISFANO LE DISPOSIZIONI DELLA SUDETTA DIRETTIVA.
Meet the requirements of the aforementioned Directive.

QUESTO CERTIFICATO DI ESAME CE DI TIPO È RILASCIATO DA IMQ QUALE
ORGANISMO NOTIFICATO PER LA DIRETTIVA 2009/142/CE.
IL NUMERO IDENTIFICATIVO DELL'IMQ QUALE ORGANISMO NOTIFICATO È: **0051**
*This EC Type Examination Certificate is issued by IMQ as Notified Body for the Directive 2009/142/EC.
Notified Body notified to European Commission under number: 0051*

2017-09-25

DATA/DATE



cosign

IMQ

VIA QUINTILIANO 43 - 20138 MILANO

IL PRESENTE CERTIFICATO ANNULLA E SOSTITUISCE IL PRECEDENTE DEL
This Certificate cancels and replaces the previous one of

2015-07-16

Mod. 0640 - 1/12 - Mod.
Il presente certificato è soggetto alle condizioni previste dall'IMQ nel "Regolamento relativo al rilascio di Certificati di esame di tipo e all'utilizzo della Marcatura CE su apparecchi a gas e dell'attestato per i relativi dispositivi di sicurezza, in base alla Direttiva 2009/142/CE".
This Certificate is subjected to the provisions laid down in the "Rules concerning the issuing of EC Type Examination Certificates and the use of CE marking on gas appliances and the certificate for gas fittings, following the provisions of the Directive 2009/142/EC."



IMQ S.p.A. - Società con Socio Unico
I-20138 Milano - via Quintiliano, 43
tel. 0250731 (r.a.) - fax 0250991500
e-mail: info@imq.it - www.imq.it

Rea Milano 1595884
Registro Imprese Milano 12898410159
C.F./P.I. 12898410159
Capitale Sociale € 4.000.000

51CQ4626
SN.P000R

Allegato al Certificato di Esame CE di Tipo
Annex to EC Type Examination Certificate

Emesso il / Issued on 2015-07-16

Data di aggiornamento / Updated on 2017-09-25

Sostituisce / Replaces 2015-07-16

Prodotto | Product

Salamandre per uso collettivo ***Commercial salamanders***

Fabbricante | Manufacturer

WE GRILL AND MORE SRL
STRADA DELLE FORNACI 20
41126 MODENA MO
IT - Italy

Marcatura | Marking



CE

Costruito presso (sito produttivo) | Manufactured at (factory location)

VIA FIORENTINA 4/D 42013 CASALGRANDE RE Italy

Norme

EN 203-1:2014
EN 203-2-7:2007

Standards

EN 203-1:2014
EN 203-2-7:2007

Rapporti | Test Reports

AG15A0480406-01/M01

Caratteristiche tecniche | Technical characteristics

Installazione / Installation **Tipo A1 / Type A1**

Articoli (con dettagli) | Articles (with details)

AR.P0066Y

Marca / Trade mark **WEGRILL**
Modello / Model **IN & OUT**
Portata nominale complessiva / Total nominal gas rate **3,5kW**
Bruciatori / Burners **1**

AR.P0066Z

Marca / Trade mark **WEGRILL**
Modello / Model **PIZZA & GRILL**
Portata nominale complessiva / Total nominal gas rate **5,9kW**
Bruciatori / Burners **2**

AR.P00670

Marca / Trade mark **WEGRILL**
Modello / Model **PRO S**
Portata nominale complessiva / Total nominal gas rate **3,5kW**
Bruciatori / Burners **1**

AR.P00671

Marca / Trade mark **WEGRILL**
Modello / Model **PRO M**
Portata nominale complessiva / Total nominal gas rate **7kW**
Bruciatori / Burners **2**

Ulteriori informazioni | Additional Information

Per la lista dei disegni vedere sezione ED del rapporto di valutazione n. AG15A0480406-01./ For drawing list see section ED of the valuation report no. AG15A0480406-01.

Paesi di destinazione | Countries of destination



IMQ S.p.A. - Società con Socio Unico
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tel. 0250731 (r.a.) - fax 0250991500
e-mail: info@imq.it - www.imq.it

Rea Milano 1595884
Registro Imprese Milano 12898410159
C.F./P.I. 12898410159
Capitale Sociale € 4.000.000

51CQ4626

SN.P000OR

**Allegato al Certificato di Esame CE di Tipo
Annex to EC Type Examination Certificate**

Emesso il / Issued on 2015-07-16

Data di aggiornamento / Updated on 2017-09-25

Sostituisce / Replaces 2015-07-16

<i>Paesi di destinazione/Countries of destination</i>	<i>Sigla/Code</i>	<i>Categorie/Categories</i>	<i>Gas e pressioni/Gas and supply pressures</i>
ALBANIA/ALBANIA	AL	I3+	G30/G31=28-30/37mbar
ALBANIA/ALBANIA	AL	I3B/P	G30/G31=30mbar
ALBANIA/ALBANIA	AL	II2H3+	G20=20mbar G30/G31=28-30/37mbar
ALBANIA/ALBANIA	AL	II2H3B/P	G20=20mbar G30/G31=30mbar
ALBANIA/ALBANIA	AL	I2H	G20=20mbar
AUSTRIA/AUSTRIA	AT	II2H3B/P	G20=20mbar G30/G31=50mbar
AUSTRIA/AUSTRIA	AT	I2H	G20=20mbar
AUSTRIA/AUSTRIA	AT	I3B/P	G30/G31=50mbar
BELGIO/BELGIUM	BE	II2E+3+	G20/G25=20/25mbar G30/G31=28-30/37mbar
BELGIO/BELGIUM	BE	I2E+	G20/G25=20/25mbar
BELGIO/BELGIUM	BE	I3+	G30/G31=28-30/37mbar
BULGARIA/BULGARIA	BG	I2H	G20=20mbar
BULGARIA/BULGARIA	BG	I3B/P	G30/G31=30mbar
BULGARIA/BULGARIA	BG	II2H3B/P	G20=20mbar G30/G31=30mbar
CIPRO/CYPRUS	CY	I3+	G30/G31=28-30/37mbar
CIPRO/CYPRUS	CY	II2H3B/P	G20=20mbar G30/G31=30mbar
CIPRO/CYPRUS	CY	II2H3+	G20=20mbar G30/G31=28-30/37mbar
CIPRO/CYPRUS	CY	I2H	G20=20mbar
CIPRO/CYPRUS	CY	I3B/P	G30/G31=30mbar
CROAZIA/CROATIA	HR	I2H	G20=20mbar
CROAZIA/CROATIA	HR	I3B/P	G30/G31=30mbar
CROAZIA/CROATIA	HR	II2H3B/P	G20=20mbar G30/G31=30mbar
DANIMARCA/DENMARK	DK	I3B/P	G30/G31=30mbar
DANIMARCA/DENMARK	DK	II2H3B/P	G20=20mbar G30/G31=30mbar
DANIMARCA/DENMARK	DK	I2H	G20=20mbar
ESTONIA/ESTONIA	EE	I3B/P	G30/G31=30mbar
ESTONIA/ESTONIA	EE	II2H3B/P	G20=20mbar G30/G31=30mbar
ESTONIA/ESTONIA	EE	I2H	G20=20mbar
FINLANDIA/FINLAND	FI	I2H	G20=20mbar
FINLANDIA/FINLAND	FI	I3B/P	G30/G31=30mbar
FINLANDIA/FINLAND	FI	II2H3B/P	G20=20mbar G30/G31=30mbar
FRANCIA/FRANCE	FR	I2E+	G20/G25=20/25mbar



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Rea Milano 1595884
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Capitale Sociale € 4.000.000

51CQ4626

SN.P0000R

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Sostituisce / Replaces 2015-07-16

FRANCIA/FRANCE	FR	IIE+3+	G20/G25=20/25mbar G30/G31=28-30/37mbar
FRANCIA/FRANCE	FR	I3+	G30/G31=28-30/37mbar
GERMANIA/GERMANY	DE	I2ELL	G20=20mbar G25=20mbar
GERMANIA/GERMANY	DE	I3B/P	G30/G31=50mbar
GERMANIA/GERMANY	DE	II2ELL3B/P	G20=20mbar G25=20mbar G30/G31=50mbar
GRECIA/GREECE	GR	I2H	G20=20mbar
GRECIA/GREECE	GR	II2H3B/P	G20=20mbar G30/G31=30mbar
GRECIA/GREECE	GR	I3+	G30/G31=28-30/37mbar
GRECIA/GREECE	GR	I3B/P	G30/G31=30mbar
GRECIA/GREECE	GR	II2H3+	G20=20mbar G30/G31=28-30/37mbar
IRLANDA/IRELAND	IE	I3+	G30/G31=28-30/37mbar
IRLANDA/IRELAND	IE	II2H3+	G20=20mbar G30/G31=28-30/37mbar
IRLANDA/IRELAND	IE	I2H	G20=20mbar
ISLANDA/ICELAND	IS	I3B/P	G30/G31=30mbar
ITALIA/ITALY	IT	II2H3+	G20=20mbar G30/G31=28-30/37mbar
ITALIA/ITALY	IT	I3+	G30/G31=28-30/37mbar
ITALIA/ITALY	IT	I2H	G20=20mbar
LETTONIA/LATVIA	LV	I2H	G20=20mbar
LETTONIA/LATVIA	LV	I3B/P	G30/G31=30mbar
LETTONIA/LATVIA	LV	II2H3B/P	G20=20mbar G30/G31=30mbar
LITUANIA/LITHUANIA	LT	II2H3B/P	G20=20mbar G30/G31=30mbar
LITUANIA/LITHUANIA	LT	I2H	G20=20mbar
LITUANIA/LITHUANIA	LT	I3+	G30/G31=28-30/37mbar
LITUANIA/LITHUANIA	LT	I3B/P	G30/G31=30mbar
LITUANIA/LITHUANIA	LT	II2H3+	G20=20mbar G30/G31=28-30/37mbar
LUSSEMBURGO/LUXEMBURG	LU	I2E	G20=20mbar
MACEDONIA/REPUBLIC OF MACEDONIA	MK	II2H3B/P	G20=20mbar G30/G31=30mbar
MACEDONIA/REPUBLIC OF MACEDONIA	MK	I2H	G20=20mbar
MACEDONIA/REPUBLIC OF MACEDONIA	MK	II2H3+	G20=20mbar G30/G31=28-30/37mbar
MACEDONIA/REPUBLIC OF MACEDONIA	MK	I3+	G30/G31=28-30/37mbar
MACEDONIA/REPUBLIC OF MACEDONIA	MK	I3B/P	G30/G31=30mbar
MALTA/MALTA	MT	I3B/P	G30/G31=30mbar



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NORVEGIA/NORWAY	NO	II2H3B/P	G20=20mbar G30/G31=30mbar
NORVEGIA/NORWAY	NO	I3B/P	G30/G31=30mbar
NORVEGIA/NORWAY	NO	I2H	G20=20mbar
PAESI BASSI/NETHERLANDS	NL	I2L	G25=25mbar
PAESI BASSI/NETHERLANDS	NL	I3B/P	G30/G31=30mbar
PAESI BASSI/NETHERLANDS	NL	II2L3B/P	G25=25mbar G30/G31=30mbar
POLONIA/POLAND	PL	I2E	G20=20mbar
POLONIA/POLAND	PL	I3B/P	G30/G31=37mbar
POLONIA/POLAND	PL	II2E3B/P	G20=20mbar G30/G31=37mbar
PORTOGALLO/PORTUGAL	PT	I2H	G20=20mbar
PORTOGALLO/PORTUGAL	PT	I3+	G30/G31=28-30/37mbar
PORTOGALLO/PORTUGAL	PT	I3B/P	G30/G31=30mbar
PORTOGALLO/PORTUGAL	PT	II2H3+	G20=20mbar G30/G31=28-30/37mbar
REGNO UNITO/UNITED KINGDOM	GB	I3+	G30/G31=28-30/37mbar
REGNO UNITO/UNITED KINGDOM	GB	II2H3+	G20=20mbar G30/G31=28-30/37mbar
REGNO UNITO/UNITED KINGDOM	GB	I2H	G20=20mbar
REPUBBLICA CECA/CZECH REPUBLIC	CZ	I3+	G30/G31=28-30/37mbar
REPUBBLICA CECA/CZECH REPUBLIC	CZ	II2H3+	G20=20mbar G30/G31=28-30/37mbar
REPUBBLICA CECA/CZECH REPUBLIC	CZ	I2H	G20=20mbar
ROMANIA/ROMANIA	RO	I2H	G20=20mbar
ROMANIA/ROMANIA	RO	I2E	G20=20mbar
ROMANIA/ROMANIA	RO	I2L	G25=20mbar
ROMANIA/ROMANIA	RO	I3B/P	G30/G31=30mbar
ROMANIA/ROMANIA	RO	II2H3B/P	G20=20mbar G30/G31=30mbar
ROMANIA/ROMANIA	RO	II2E3B/P	G20=20mbar G30/G31=30mbar
ROMANIA/ROMANIA	RO	II2L3B/P	G25=20mbar G30/G31=30mbar
SLOVACCHIA/SLOVAKIA	SK	I3B/P	G30/G31=30mbar
SLOVACCHIA/SLOVAKIA	SK	II2H3B/P	G20=20mbar G30/G31=50mbar
SLOVACCHIA/SLOVAKIA	SK	II2H3B/P	G20=20mbar G30/G31=30mbar
SLOVACCHIA/SLOVAKIA	SK	I3+	G30/G31=28-30/37mbar
SLOVACCHIA/SLOVAKIA	SK	I2H	G20=20mbar
SLOVACCHIA/SLOVAKIA	SK	II2H3+	G20=20mbar G30/G31=28-30/37mbar



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SLOVACCHIA/SLOVAKIA	SK	I3B/P	G30/G31=50mbar
SLOVENIA/SLOVENIA	SI	I2H	G20=20mbar
SLOVENIA/SLOVENIA	SI	I3+	G30/G31=28-30/37mbar
SLOVENIA/SLOVENIA	SI	I3B/P	G30/G31=30mbar
SLOVENIA/SLOVENIA	SI	II2H3+	G20=20mbar G30/G31=28-30/37mbar
SLOVENIA/SLOVENIA	SI	II2H3B/P	G20=20mbar G30/G31=30mbar
SPAGNA/SPAIN	ES	I2H	G20=20mbar
SPAGNA/SPAIN	ES	I3+	G30/G31=28-30/37mbar
SPAGNA/SPAIN	ES	II2H3+	G20=20mbar G30/G31=28-30/37mbar
SVEZIA/SWEDEN	SE	I3B/P	G30/G31=30mbar
SVEZIA/SWEDEN	SE	II2H3B/P	G20=20mbar G30/G31=30mbar
SVEZIA/SWEDEN	SE	I2H	G20=20mbar
SVIZZERA/SWITZERLAND	CH	I3+	G30/G31=28-30/37mbar
SVIZZERA/SWITZERLAND	CH	I3B/P	G30/G31=50mbar
SVIZZERA/SWITZERLAND	CH	II2H3+	G20=20mbar G30/G31=28-30/37mbar
SVIZZERA/SWITZERLAND	CH	II2H3B/P	G20=20mbar G30/G31=50mbar
SVIZZERA/SWITZERLAND	CH	I2H	G20=20mbar
TURCHIA/TURKEY	TR	I2H	G20=20mbar
TURCHIA/TURKEY	TR	I3+	G30/G31=28-30/37mbar
TURCHIA/TURKEY	TR	I3B/P	G30/G31=30mbar
TURCHIA/TURKEY	TR	II2H3+	G20=20mbar G30/G31=28-30/37mbar
TURCHIA/TURKEY	TR	II2H3B/P	G20=20mbar G30/G31=30mbar
UNGHERIA/HUNGARY	HU	I2H	G20=20mbar
UNGHERIA/HUNGARY	HU	I3B/P	G30/G31=30mbar



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