

IT LIBRETTO ISTRUZIONE PER L'USO E LA MANUTENZIONE DEI PIANI DI COTTURA A GAS

EN OPERATION AND MAINTENANCE MANUAL FOR GAS COOKING TOPS

FR LIVRET D'INSTRUCTIONS POUR L'UTILISATION ET L'ENTRETIEN DE L'ENSEMBLE POUR PLANS DE CUISSO

DE GEBRAUCHS- UND WARTUNGSANLEITUNG FÜR GASHERDE

ES MANUAL DE INSTRUCCIONES PARA EL USO Y EL MANTENIMIENTO PARA HORNALLAS GAS

131.7433 / 131.7463



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1. INSTALLATION

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1.1 Important notice

Read the instructions contained in this handbook carefully as they give important advice concerning safety of installation, use and maintenance. Keep this handbook for any further consultation by the various operators. After having removed the packing, make sure the equipment is intact. In case of doubt, do not use the equipment and contact professionally qualified staff. Before connecting the equipment, make sure that the rating corresponds to that of electricity mains. The equipment must only be used by staff trained in use of the same. Before carrying out cleaning and maintenance, disconnect the equipment from the electricity supply system. Switch the equipment off in the case of a fault or malfunctioning. For any repairs only contact an authorised technical service centre and request the use of original spare parts. Failure to observe the above may jeopardise safety of the equipment. Connection, installation of the system and appliances, ventilation and fumes extraction must be carried out according to the manufacturer's instructions, by professionally specialised staff. The current regulations of the fire brigade should also be observed. The electrical safety of this equipment is only ensured when it is correctly connected to an effective earthing system as laid down by current electrical safety regulations. This fundamental safety requirement has to be checked and, in case of doubt, an accurate check on the system by professionally qualified staff requested. The manufacturer cannot be considered liable for any damage caused by failure to earth the system. This equipment must only be used for the purpose for which it was specifically designed. Do not wash the equipment with direct, high pressure jets of water. Do not obstruct the openings or vents for extraction or release of heat. So as to avoid the risk of rust or chemical attack in general, the stainless steel surfaces have to be kept properly clean. Clean the parts in stainless steel daily with warm, soapy water, then rinse thoroughly and dry carefully. On no account should the stainless steel be cleaned with steel wool pads, brushes or scrapers in standard steel, in that they could deposit ferrous particles which, by oxidising, cause rust spots. Stainless steel wool can, if necessary, be used in the direction of the satin finish. Should the equipment not be used for long periods, wipe all the steel surfaces vigorously with a cloth moistened with Vaseline oil in order to apply a protective layer; also air the rooms periodically. The manufacturer of the appliance declines every responsibility for possible mistake contained in this booklet imputable to printing or transcription errors. It also reserves the right to bring changes to the product if retains useful or necessary without jeopardizing the essential characteristics. The manufacturing company declines any and every responsibility if the rules brought in this manual are not strictly observed. The manufacturer of the appliance declines all responsibility for damage caused by faulty installation, tampering with the appliance, improper use, poor maintenance, failure to observe local regulations and unskilled use.

1.2 Positioning

Before the installation, take away the equipment from its packing. Some pieces are protected with a plastic film that must be taken away with care. If some residuals of glue remains on the surfaces take care to remove it acting with right substances, like gasoline, and never with abrasive substances. Fit up the feet on the equipment. The equipment must be leveled (the feets are adjustable for height). Make sure of the backing plate solidity. The master switch or the socket must be near the equipment and within easy reach. The installation of an exauste hood over the equipment is advisable. Take care to observe all fire-fighting law prescriptions. If the appliance is placed against a wall, this must be able to withstand temperature of 80°C and if it is inflammable, heat isolation must be installed.

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1.3 Evacuation of exhaust fumes

The appliances must be placed in premises from which exhaust fumes can be evacuated in compliance with installation standards. Our appliances are classified type A and cannot be connected to an exhaust fume pipe. The exhaust fumes must be evacuated via extraction hoods or similar devices that are connected to an efficient flue or else they must be evacuated directly to the outside at a rate that does not fall below the specified minimum rate. In all cases, if the exhaust fumes are removed through forced evacuation, aspiration must be interrupted if the aspiration value falls below the specified limit. The gas supply must be stored to the burners manually.

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1.4 Connecting gas

Installation instructions

Installation operations, adaptations to other types of gas, commissioning and the elimination of system faults must be carried out only by qualified personnel in accordance with current rules and standards. The gas systems, wiring and premises in which the appliances are installed must comply with current rules and standards. In particular, the air supply for burner combustion must be 2m³/h per kW of installed power.

Accident prevention, fire prevention and anti-panic measures in businesses open to the public must be complied with.

Check before installation

		CAT		G30	G31	G20	G25	COUNTRY		
CE	TYPE	A ₁	B ₁₁	II 2H3+	P mbar	28-30	37	20	/	IT-ES-IE-PT GB-GR-DK
				II 2H3B/P	P mbar	30	30	20	/	JT-IN-PL-EE-RO J-CZ-SY-SI
	MOD			II 2E+3+	P mbar	28-30	37	20	25	FR-BE
	NR			II 2H3B/P	P mbar	50	50	20	/	AT-DK
				II 2ELL3B/P	P mbar	50	50	20	20	DE
				II 2L3B/P	P mbar	30	30	/	25	NL
	Σ Q _{th}			II 2E3+	P mbar	28-30	37	20	/	LU
				I 2B/P	P mbar	30	30	/	/	MT-IS-HU-CY
				I 3+	P mbar	28-30	37	/	/	CY
				I 2E	P mbar	/	/	/	20	PL
kg/h	m ³ /h	m ³ /h								

PREDISPOSTO A GAS - PREVILU AU GAZ
PRESET FOR GAS - EINGESTELLT AUF GAS
PREDISPUSTO A GAS - PREDISPOSTO A GAS

mbar

Check on the rating plate on the left-hand side that the appliance has been tested and approved for the type of gas that the user uses.

Check that the nozzles on the appliance are suitable for the available gas supply.

Check on the rating plate that the pressure reducer is adequate to the appliance's gas supply (Fig. 2).

The appliance has been set in the company to use a 20-mbar G20.

Do not reduce the diameter of the section between the reducer and the appliance. Fit a gas filter above the pressure adjuster in order to ensure optimum operation.

kW TP EN 203-1 MADE IN ITALY

1. INSTALLATION

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Checking thermal power

During initial installation and during maintenance or adaptation to another type of gas nominal heat input must be measured. It can be measured by using the volumetric method with the aid of a litre counter or a chronometer. After checking connection pressure and the diameter of the burner injectors, measure the hourly flow of the gas and compare the recorded value with the value set out in the specifications table under the heading "gas consumption". Deviation of $\pm 5\%$ from nominal value is permitted. The appliance must be supplied with one of the types of gas whose properties and pressure are set out in the table below:

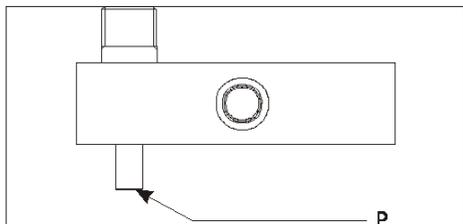
TIPI DI GAS	PRESSIONE IN mbar.		
	NOM.	MIN	MAX
GAS METANO G20	20	18	25
G.P.L. G30/31	28-30/37	25/25	35/45

Connect the appliance to a special gas pipe with an internal diameter of at least 16 mm for G1/2" connections and a diameter of at least 20 mm for G3/4" connections. The coupling must be metal and the pipe may be rigid or flexible. Make sure that the flexible metal pipe that is fitted to the gas coupling does not touch overheated parts of the appliance and is not twisted. Use fixing clips that comply

with installation standards. Fit stopcocks or gate valves whose internal diameter is not less than the above connecting pipe. After connecting the pipe, make sure that the joints and couplings have no leaks. Use soapy water or a purpose-designed foam product to detect leaks. **NEVER USE NAKED LIGHTS!**

Checking gas pressure

Gas supply pressure must be measured at the pressure point (Ref. P) after removing the sealing screw. Use a flexible pipe, connect a gauge e.g. a liquid gauge that is accurate to 0.1 mbar to the pressure point (and measure the intake pressure whilst the appliance is operating. If the pressure reading does not fall within the upper and lower limits indicated on the table, the appliance cannot be installed.



Switch off the appliance, disconnect the gauge and close the seal screw and contact the gas company to test main gas supply pressure.

A pressure adjuster may have to be fitted upstream of the appliance.

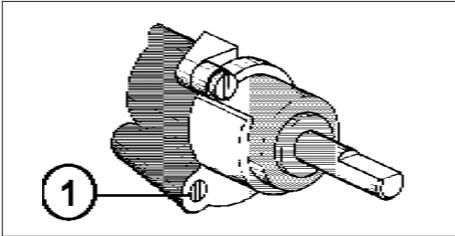
1.5 Connecting to a different type of gas

REPLACING MAIN BURNER NOZZLE

- Lift up the grid above the hob and lift up the black covers and flame separators to check that the nozzles are screwed down correctly onto the holders.
- Unscrew the nozzles and replace them with those required for the selected gas as specified on the rating plate. The nozzles are marked in hundredths of a millimetre.

After converting or adapting for the gas, the plate specifying the type of nozzles used **MUST** be affixed above the rating plate.

1. INSTALLATION



MINIMUM ADJUSTMENT:

Remove the knob and the front cover.

To adjust to minimum, adjust the screw (Ref. 1): loosen to increase the flame and tighten to decrease the flame. For liquid petroleum gas, turn the screw to minimum. When the flame is in the minimum position, check that it is stable along the whole burner surface and check that when the flame is increased from minimum to maximum the flame does not go out and that the nozzle does not catch fire.

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Once the gas conversion operations have been completed, check the dismantled parts for leaks using soapy water or foam products. **DO NOT SEARCH FOR LEAKS WITH NAKED LIGHTS.**

Before delivering the appliance to the user:

- check that it operates correctly,
- instruct the user on how to use it.

2. OPERATING INSTRUCTIONS

The appliance must be used only for the purpose for which it was designed. Any other use is improper. During operation, supervise the appliance.

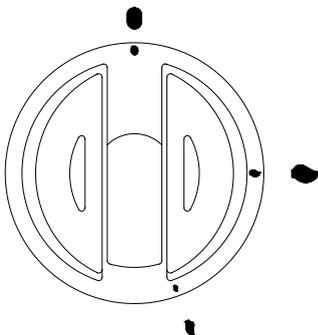
2.1 Commissioning

Before starting up the appliance for the first time, unpack it.

- Check that no obstacle inside the appliance obstructs the air flow required for combustion and check that the premises are sufficiently ventilated.
- Check the efficiency of the devices for evacuating cooking fumes (extraction hood, discharge collector, etc).
- Use gloves to work on the appliance.

2.2 Setting

The control knobs (Fig.5) of the burner taps have 3 positions:



 shut

 maximum flame

 minimum flame

2. OPERATING INSTRUCTIONS

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LIGHTING BURNERS

- Open main gas tap upstream of appliance.
- Push and turn the knob from "closed" position to "maximum flame" and simultaneously press the piezoelectric ignition button a few times until the burner remains lit.

When first starting up, in order to keep the light ON, keep the knob pressed for about 10 seconds. When it is released, the light should remain lighted, otherwise, repeat the operation.

- Turn the knob to the "minimum flame" position to set a slower and more economical cooking procedure, if required.

SWITCH-OFF

- To put the appliance out, switch the knob back to position "closed".
- At the end of the working day, switch off the gas check valve upstream of the appliance.

3. CLEANING AND MAINTENANCE

3.1 Ordinary Maintenance

During the cleaning don't wash the equipment with direct water spout. The cleaning must be executed when the equipment is cold. Before the cleaning disconnect the equipment. Take away all the oven displaceable elements and wash them. The stainless steel elements must be washed by hot water and neutral detergent. Rinse the plate by a soft cloth to remove any trace of detergent. Dry with care. Using abrasive and corrosive detergents you can cause damages to the stainless steel.

3.2 Special Maintenance

At regular intervals (at least once a year or more often in cases of frequent use), service the appliance thoroughly. This includes checking the gas circuit, checking parts for damage and if necessary lubricating the taps if they are difficult to use. Contact a specialised and experienced technician. A maintenance contract should be taken out with a centre approved by the company.

3.2 Control and safety devices

If the appliance is not used for a long time or if it does not work or works irregularly, the gas stopcock upstream of the appliance must be shut off.

All the parts of the appliance that are subject to wear can easily be accessed from the front of the appliance after removing the front.

All the couplings use a dado and bicono, so great care must be taken in handling these components. If the part is damaged during dismantling or reassembly it must be replaced with a new one.

3. CLEANING AND MAINTENANCE

3.2 Control and safety devices

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Mod.	Total Rated	Maximum consumption		Burners
		G30/G31 =30/37 mbar kg/h	G20 =18/20 mbar m ³ /h	
LPG4920	9,5 kW	0,749	1,005	1 x 3,5 kW - 1 x 6 kW
LPG6940	19 kW	1,498	2,011	2 x 3,5 kW - 2 x 6 kW
LPG694F	21,3 kW	1,680	2,254	2 x 3,5 kW - 2 x 6 kW - 1 x 2,3 kW
LPG694E	19 + 2,2 kW	1,498	2,011	2 x 3,5 kW - 2 x 6 kW - 1 x 2,2 kW (EL)
LPG696F	31,2 kW	2,460	3,302	3 x 3,5 kW - 3 x 6 kW - 1 x 2,3 kW
LPG794F	21,3 kW	1,680	2,254	2 x 3,5 kW - 2 x 6 kW - 1 x 2,3 kW
LPG4920D	9,5 kW	0,749	1,005	1 x 3,5 kW - 1 x 6 kW
LPG6940D	19 kW	1,498	2,011	2 x 3,5 kW - 2 x 6 kW
LPG794E	19 + 2,2 kW	1,498	2,011	2 x 3,5 kW - 2 x 6 kW - 1 x 2,2 kW (EL)

LPG69..

LPG79..

LPG49..

