

ΕN

This type of apparatus is to be used for commercial applications, for example restaurant kitchens, canteens, hospitals and commercial businesses, such as bakeries, butchers, etc., but not for continual mass production of food.

Pay some caution when the units are being installed, positioned, fixed and connected to the electric network. See the paragraphs "COMMISSIONING" and "ELECTRICAL CONNECTION".

The units need to be used and operated with some caution. See the paragraph "INSTRUCTIONS FOR USE".

The unit must not be cleaned with jets of water or steam cleaners.

Warning!

Before performing any operations, cut off the main power supply.

For a direct network connection, it is necessary to provide a device that ensures the disconnection from the network with an opening distance from the contacts that allows for a complete disconnection under the conditions of overvoltage category III, in accordance to the rules of installation.

If the power cord is damaged, it must be replaced by the manufacturer's technicians or by a person with similar qualifications.

Equipotential

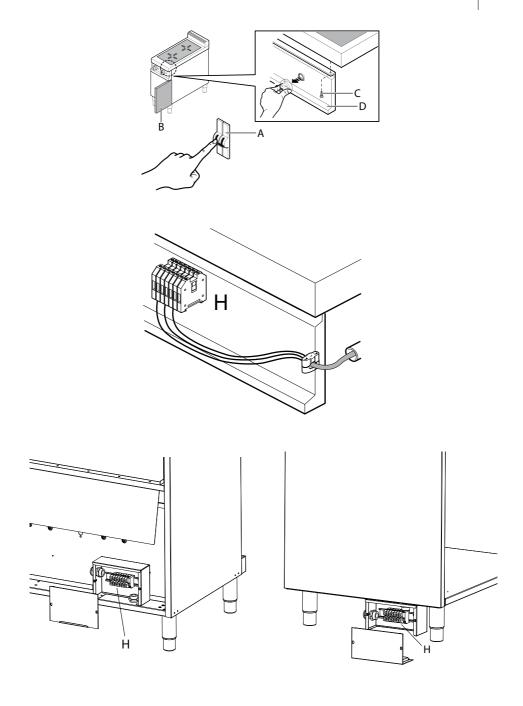
The appliance must be connected to a equipotential system. The connection terminal is located near the power supply cable input. It is marked with the following symbol:

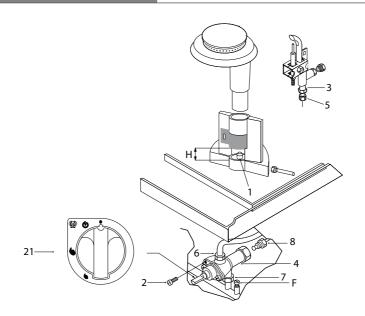


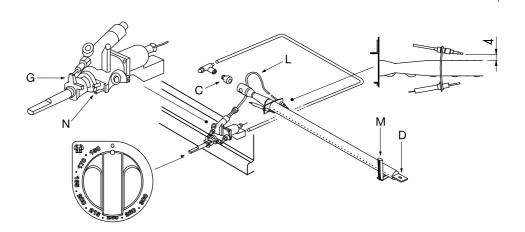
Maintenance must be carried out by qualified personnel.

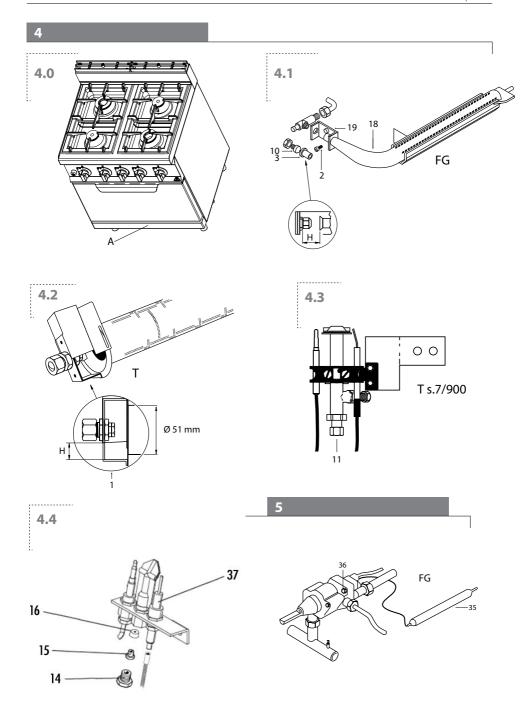
Do not aim water jets directly on the appliance, it might be damaged.

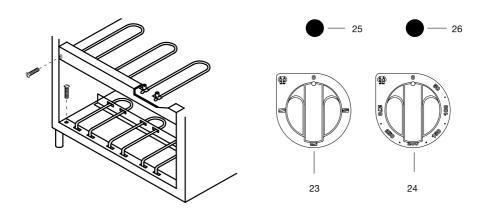
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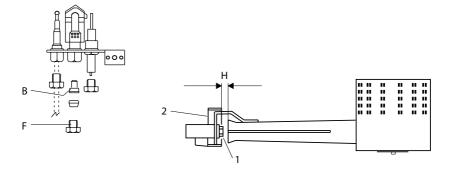




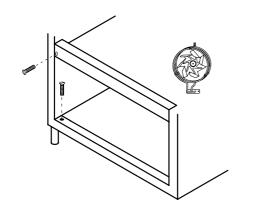


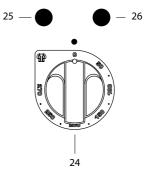


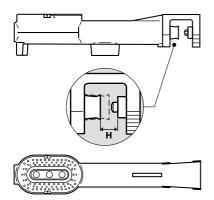




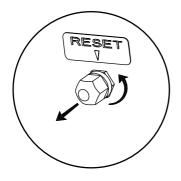
TP_700_40

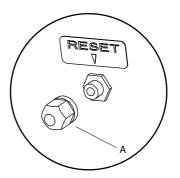


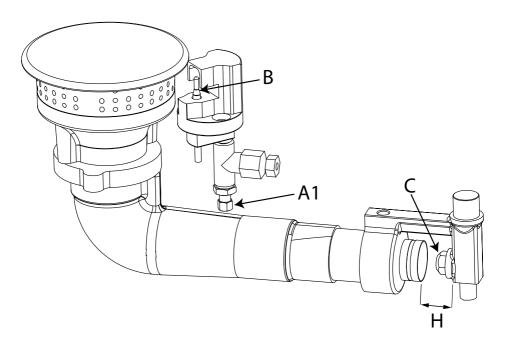




TP_700_80 TP_900_80







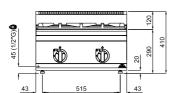
BURNERS

		Burner C	Burner C_S700	Burner D	Burner E	Burner FG1_600	Burner FG	Burner T_600	Burner T_700/900	Burner TP_700_40	Burner TP_700_80	Burner TP_900_80
Rated output	KW	3.5	6	7	12	3.5	7.8	6	12	7	10	13
Rated output G30 / G31	KW	3.5	6	6	9	3.5	7.8	6	12	7	10	13
Reduced power	KW	1,3	1,5	1,4	2,7	1	1,8	1,4	2,7	3,4	5	5

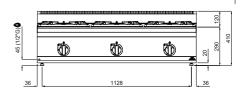
Gas name	Burner	Ø Main nozzles	Ø By Pass	Primary air reg.	Ø Pilot nozzles
GAS G20 20 mbar	С	140	Adjustable	1 mm	Adjustable
	C S700	180	Adjustable (90°(3,5 mm	Adjustable
NATURAL GAS	D	195	Adjustable	4 mm	Adjustable
	Е	260	Adjustable	4 mm	Adjustable
II2H3+	FG1_600	145	Adjustable	Fixed	/
	FG	205R	Adjustable	Open	27.2
SUPPLY PRESSURE: (min÷max)	T_600	190	Adjustable	Fixed	Adjustable
G20 17÷25 mbar	T_700/900	275	Adjustable	18 mm	Adjustable
	TP_700_40	195	Adjustable	10 mm	27.2
	TP_700_80	170	Adjustable	3 mm	27.2
	TP_900_80	195	Adjustable	3 mm	27.2
GAS G30/G31 28-30/37 mbar	С	90	52	1 mm	20
	C S700	120	55	23 mm	21
LPG	D	120	55	6 mm	20
	E	145	80	Open	20
II2H3+	FG1_600	93	52	Fixed	/
	FG	140	60	Open	22
SUPPLY PRESSURE: (min÷max)	T_600	115	60	Fixed	20
G30 25÷35 mbar G31 25÷45 mbar	T_700/900	180	85	11 mm	20
G51 25 . T5 IIIbdl	TP_700_40	130	100	Open	22
	TP_700_80	110	115	5 mm	22
	TP_900_80	130	115	5 mm	22

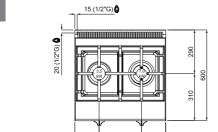


G6F2BH6



G6F3BH12

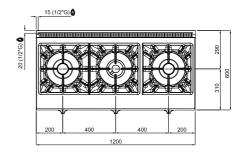




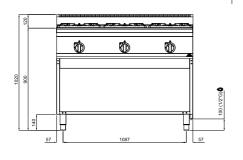
600

160

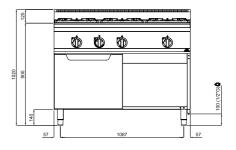
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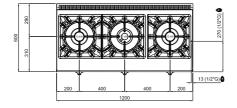


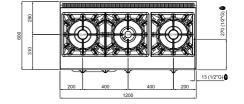
G6F3MH12



G6F3H12+FG1

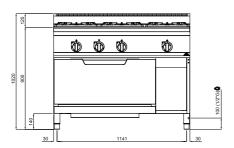


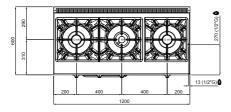






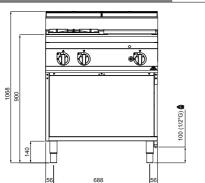
G6F3H12+T

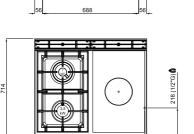




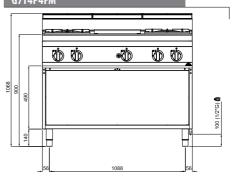


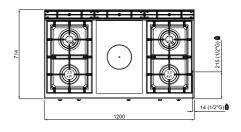




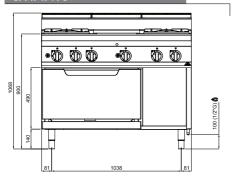


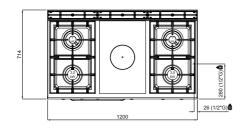
G7T4P4FM





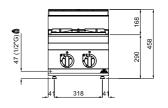
G7T4P4F+FG

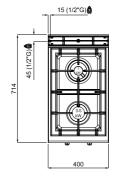




G7F2B

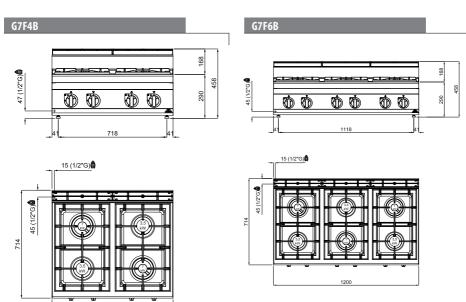
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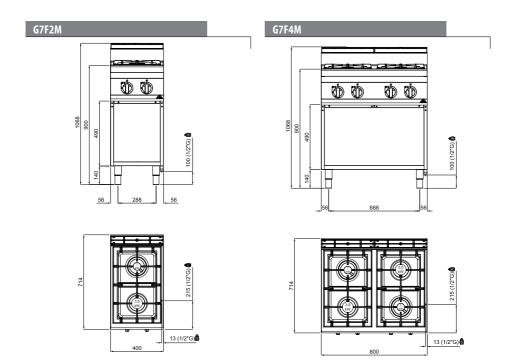




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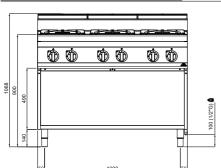




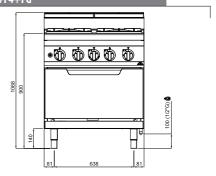


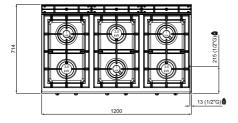


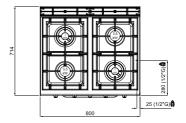




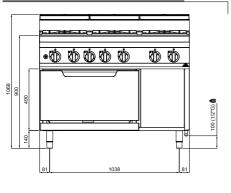
G7F4+FG



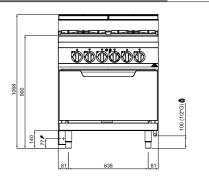


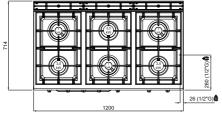


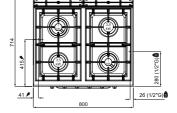
G7F6+FG



G7F4+FE

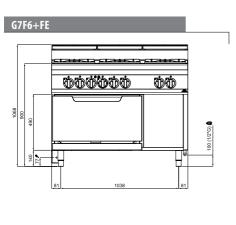


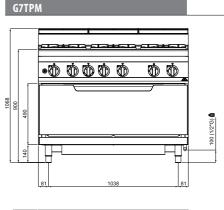


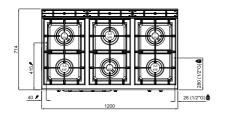


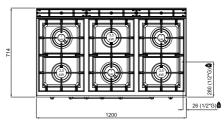
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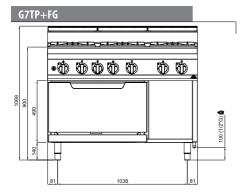


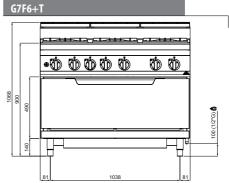


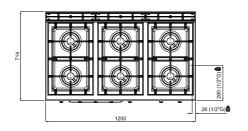


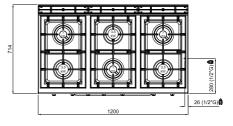






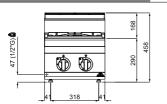




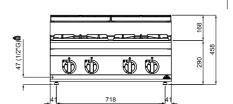




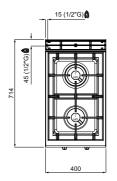


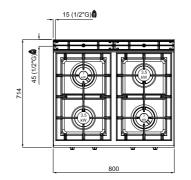


G7F4BP

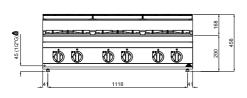


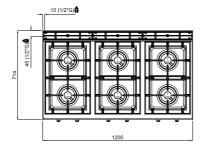
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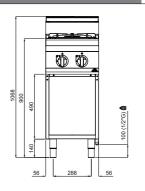


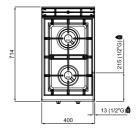
G7F6BP





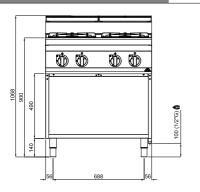
G7F2MP

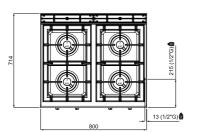




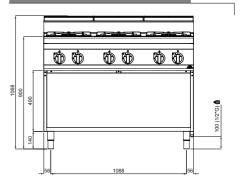


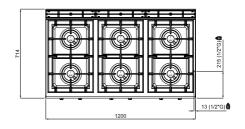




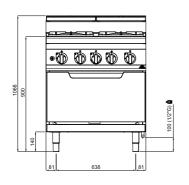


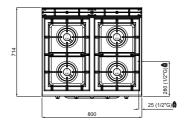
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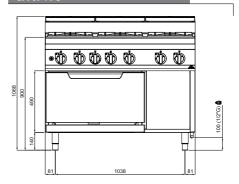


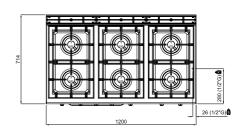
G7F4P+FG





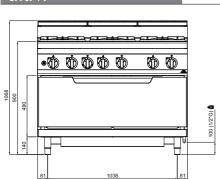
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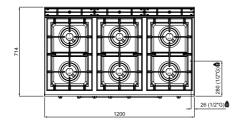






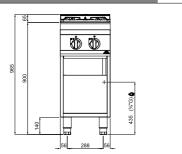
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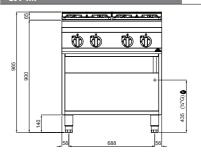


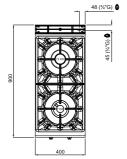


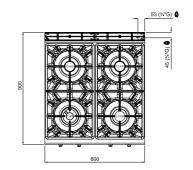




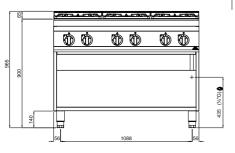
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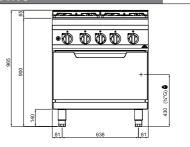


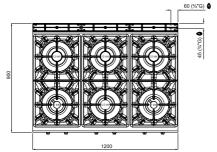


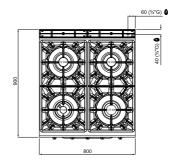
G9F6M



G9F4+FG

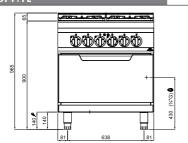




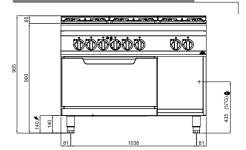


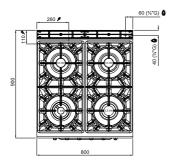


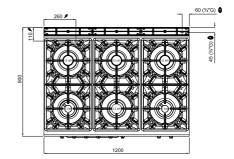




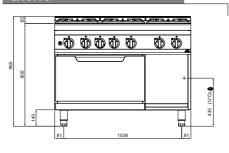
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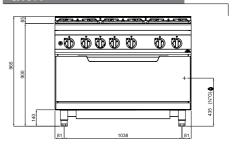


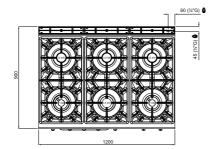


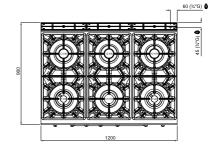
G9F6+FG



G9F6+T

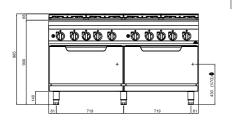


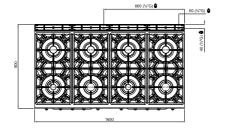




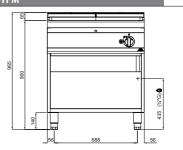


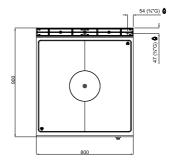
G9F8+2FG



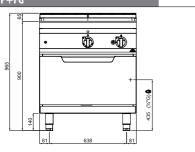


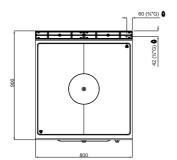
G9TPM



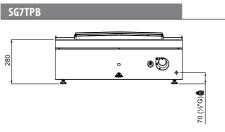


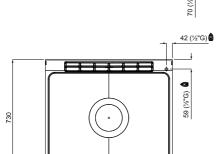


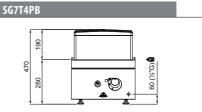


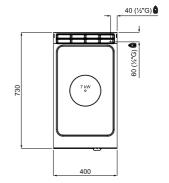


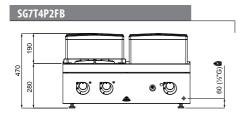


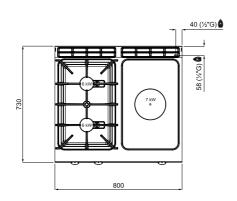


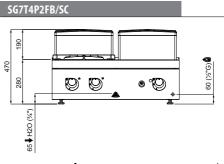


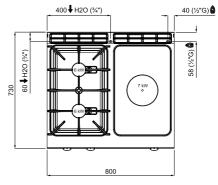




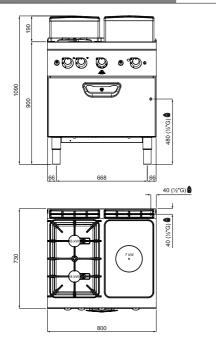




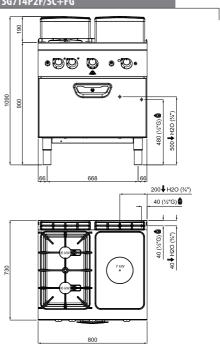




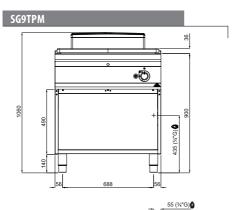


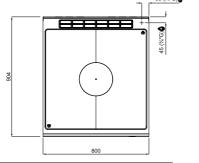


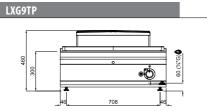
SG7T4P2F/SC+FG

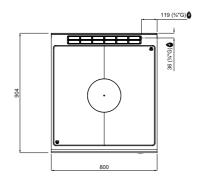


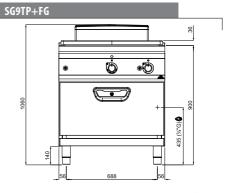


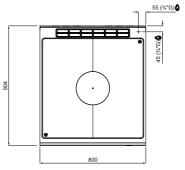




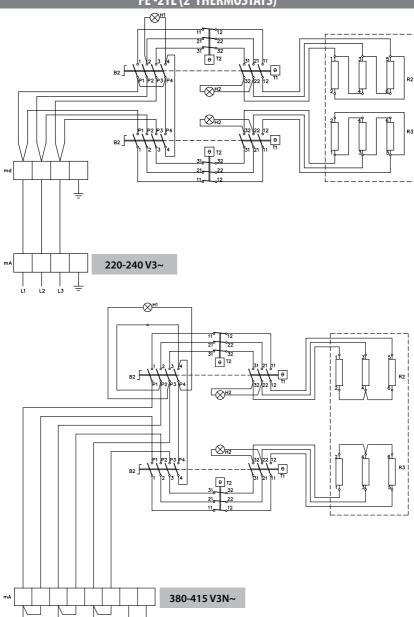




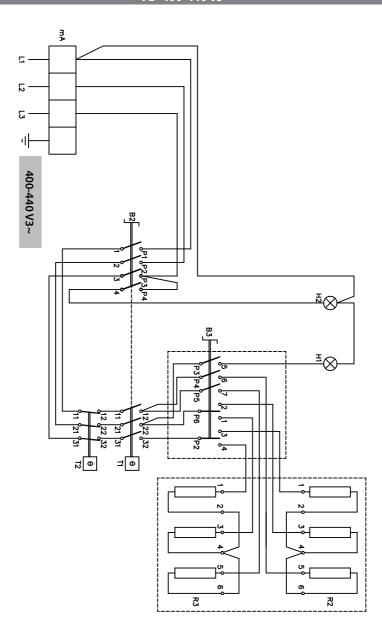




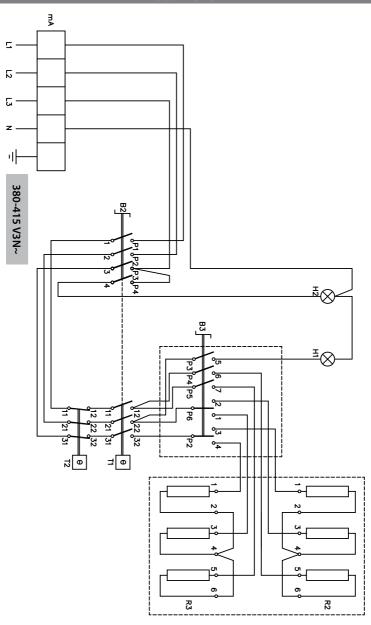




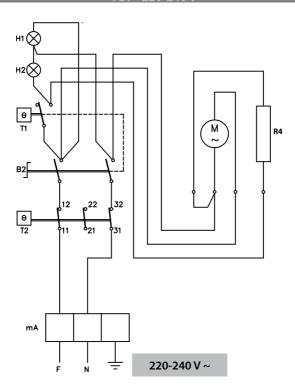
FE 400-440 V3~



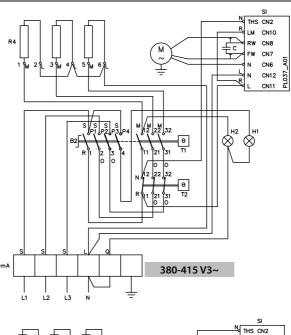
FE 380-415 V3N ~

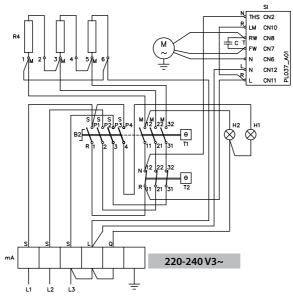


FE1 220-240 V ~

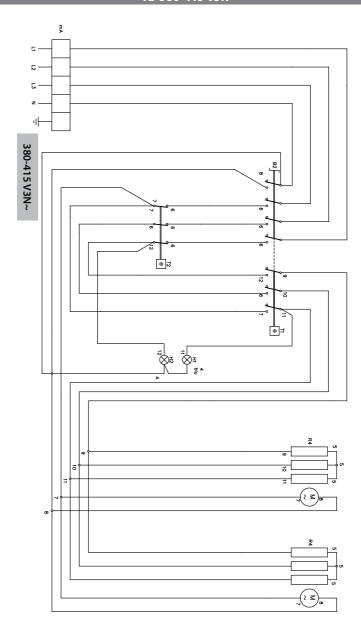


FE2





TE 380-415 V3N ~





Instruction manual

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ΕN

GAS COOKERS - SERIE PLUS 600

Model	Description	Dim.: (LxWxH) of work surface (h total)	Туре
G6F2BH6	2 gas rings High Power	mm 600 x 600 x 290 (410)	A1
G6F3BH12	3 gas rings High Power	mm 1200 x 600 x 290 (410)	A1
G6F3MH12	3 gas rings High Power with open compartment	mm 1200 x 600 x 900 (1020)	A1
G6F3H12+FG1	3 gas rings High Power - 1 neutral cupboard - gas oven 1/1 GN	mm 1200 x 600 x 900 (1020)	A1
G6F3H12+T	3 gas rings High Power - 1 neutral cupboard - Tuttoforno gas oven	mm 1200 x 600 x 900 (1020)	A1

GAS COOKERS - SERIE MACROS 700

Model	Description	Dim.: (LxWxH) of work surface (h total)	Туре
G7T4P2FM	1 gas radiant hotplate 400 - 2 gas rings - furniture unit model	mm 800 x 714 x 900 (1040)	A1
G7T4P4FM	1 gas radiant hotplate 400 - 4gas rings - furniture unit model	mm 1200 x 714 x 900 (1040)	A1
G7T4P4F+FG	1 gas radiant hotplate 400 - 2 gas rings - 1 gas oven 2/1 GN	mm 1200 x 714 x 900 (1040)	A1
G7F2B • G7F2BP	2 gas rings	mm 400 x 714 x 290 (430)	A1
G7F4B • G7F4BP	4 gas rings	mm 800 x 714 x 290 (430)	A1
G7F6B • G7F6BP	6 gas rings	mm 1200 x 714 x 290 (430)	A1
G7F2M • G7F2MP	2 gas rings with open compartment	mm 1200 x 714 x 900 (1040)	A1
G7F4M • G7F4MP	4 gas rings with open compartment	mm 800 x 714 x 900 (1040)	A1
G7F6M • G7F6MP	6 gas rings with open compartment	mm 1200 x 714 x 900 (1040)	A1
G7F4+FG • G7F4P+FG	4 gas rings - 1 gas oven 2/1 GN	mm 800 x 714 x 900 (1040)	A1
G7F6+FG • G7F6P+FG	6 gas rings - 1 neutral cupboard - 1 gas oven 2/1 GN	mm 1200 x 714 x 900 (1040)	A1
G7F4+FE	4 gas rings - 1 electric oven 2/1 GN	mm 800 x 714 x 900 (1040)	A1
G7F6+FE	6 gas rings - 1 neutral cupboard - 1 electric oven 2/1 GN	mm 1200 x 714 x 900 (1040)	A1
G7TPM	1 gas radiant hotplate with open compartment	mm 800 x 714 x 900 (1040)*	A1
G7TP+FG	1 gas radiant hotplate - 1 gas oven 2/1 GN	mm 800 x 714 x 900 (1040)*	A1
G7F6+T • G7F6P+T	6 gas rings - 1 gas "tuttoforno"	mm 1200 x 714 x 900 (1040)	A1

GAS COOKERS - SERIE MAXIMA 900

Model	Description	Dim.: (LxWxH) of work surface (h total)	Туре
G9F2M	2 open burners with open compartment	mm 400 x 900 x 900 (965)	A1
G9F4M	4 open burners with open compartment	mm 800 x 900 x 900 (965)	A1
G9F6M	6 open burners with open compartment	mm 1200 x 900 x 900 (965)	A1
G9F4+FG	4 open burners with 1 gas oven 2/1 GN	mm 800 x 900 x 900 (965)	A1
G9F6+FG	6 open burners - 1 neutral cupboard - 1 gas oven 2/1 GN	mm 1200 x 900 x 900 (965)	A1
G9F4+FE	4 open burners - 1 electric oven 2/1 GN	mm 800 x 900 x 900 (965)	A1
G9F6+FE	6 open burners - 1 neutral cupboard - 1 electric oven 2/1 GN	mm 1200 x 900 x 900 (965)	A1
G9F6+T	6 open burners - 1 gas "tuttoforno"	mm 1200 x 900 x 900 (965)	A1
G9F8+2FG	8 open burners - 2 gas oven 2/1 GN	mm 1600 x 900 x 900 (965)	A1
G9TPM	1 gas radiant hotplate with open compartment	mm 800 x 900 x 900 (1065)*	A1
G9TP+FG	1 gas radiant hotplate - 1 gas oven 2/1 GN	mm 800 x 900 x 900 (1065)*	A1

EN

GAS COOKERS - SERIE S700

Model	Description	Dim.: (LxWxH) of work surface (h total)	Туре
SG7TPB	1 free standing solid top	mm 800 x 730 x 280 (330)	A1
SG7T4PB	1 free standing solid top	mm 400x730x280 (470)	A1
SG7T4P2FB	1 free standing solid top - 2 burners	mm 800x730x280 (470)	A1
SG7T4P2FB/SC	1 free standing solid top - 2 burners - water circulation in the recess	mm 800x730x280 (470)	A1
SG7T4P2F+FG	1 gas radiant hotplate - 2 burners - 1 gas oven 2/1 GN	mm 800x730x900 (1090)	A1
SG7T4P2F/SC+FG	1 gas radiant hotplate - 2 burners - 1 gas oven 2/1 GN - water circulation in the recess	mm 800x730x900 (1090)	A1

GAS COOKERS - SERIE S900

Model	Description	Dim.: (LxWxH) of work surface (h total)	Туре
SG9TPM	1 gas radiant hotplate with open compartment	mm 800 x 900 x 900 (1060)	A1
SG9TP+FG	1 gas radiant hotplate - 1 gas oven 2/1 GN	mm 800 x 900 x 900 (1060)	A1

GAS COOKERS - SERIE LX900 TOP

Model	Description	Dim.: (LxWxH) of work surface (h total)	Туре
LXG9TP	1 free standing solid top	mm 800 x 900 x 290 (450)	A1

EN

GAS COOKER	MODEL		G6F2BH6	G6F3BH12	G6F3MH12	G6F3H12+FG1	G6F3H12+T
,	Rated power	kW	10,5	3	31	34,5	37
SER.	G30/G31 Rated power	kW	9,5	74	74	27,5	30
11	G110 Rated power	kW	10,5	74	74	77	29.7
3	G120 Rated power	kW	10,5	25	25	28,5	31
LUS 600	G150.1 Rated power	kW	10,5	74	74	77	29.7
00	C Burner	n°	-				
	D Burner	°n	-	-	-	-	-
	E Burner	°u		7	7	7	7
	400 Solid gas top	"u					
	800 Solid gas top	u°					
	3,5 - 6 kW gas oven	n°				-	-
	Туре		A1	LA A1	A1	LA A1	A1
	G20 Consumption	m³/h	1,11	3,28	3,28	3,65	3.91
	G25 Consumption	m³/h	1,29	3,77	3,77	4,19	4.50
	G25.1 Consumption	m³/h	1,29	3,81	3,81	4,24	4.55
	G25.3 Consumption	m³/h	1,26	3,73	3,73	4,15	4.45
	G27 Consumption	m³/h	1,36	4,00	4,00	4,45	4.77
	G2.350 Consumption	m³/h	1,54	4,56	4,56	2,07	5,44
	G110 Consumption	m³/h	1,71	6,19	6,19	96′9	99'/
	G120 Consumption	m³/h	2,41	5,74	5,74	6,54	7.11
	G150.1 Consumption	m³/h	1,95	4,46	4,46	5,01	5.51
	G30 - G31 Consumption	Kg/h	0,749	1,89	1,89	2,16	2.36
H	Primary air for combustion	m³/h	71	62	62	69	74
Z	Electric oven rated power	kW					
ECHNICAL	Power voltage	۸					
DATA	H07RNF power cable	mm ²					

DATA	H07RNF power cable	mm ²									5 x 1,5 / 4 x 2,5
TECHNICAL DATA	Power voltage	>									380-415 3N~/220-240 3~ 5 x 1,5 / 4 x 2,5
-	Electric oven rated power	kW									7,5
	Primary air for combustion	m³/h	71	71	42	42	63	63	57,6	78,6	42
	G30 - G31 Consumption	Kg/h	0,75	0,75	1,5	1,5	2,25	2,25	2,11	2,86	1,5
	G150.1 Consumption	m³/h	1,95	1,95	3,90	3,90	5,85	5,85	5,05	7,00	3,90
	G120 Consumption	m³/h	2,41	2,41	4,82	4,82	7,23	7,23	6,43	8,84	4,82
	G110 Consumption	m³/h	1,71	1,71	5,42	5,42	8,13	8,13	7,02	9,73	5,42
	G2.350 Consumption	m³/h	1,54	1,54	3,09	3,09	4,63	4,63	4,23	5,78	3,09
	G27 Consumption	m³/h	1,36	1,36	1,71	1,71	4,07	4,07	3,72	2'00'5	1,71
	G25.3 Consumption	m³/h	1,26	1,26	2,52	2,52	3,78	3,78	3,46	4,72	2,52
	G25.1 Consumption	m³/h	1,29	1,29	2,58	2,58	3,87	3,87	3,54	4,83	2,58
	G25 Consumption	m³/h	1,29	1,29	2,58	2,58	3,88	3,88	3,54	4,84	2,58
	G20 Consumption	m³/h	1,11	1,11	2,22	2,22	3,33	3,33	3,05	4,16	2,22
	Туре		A1	A1	A1						
	7,8 - 12 kW gas oven	°L							-	-	
	800 Solid gas top	°n									
0	400 Solid gas top	n°									
70	E Burner	°u									
05	D Burner	°u	-	-	7	7	m	c	7	c	7
18	C Burner	°u	-	-	7	7	~	~	7	~	7
E MACROS 700	G150.1 Rated power	kW	10,5	10,5	71	71	31,5	31,5	27,2	37,7	71
	G120 Rated power	kW	10,5	10,5	71	71	31,5	31,5	78	38,5	71
SER	G110 Rated power	kW	10,5	10,5	71	71	31,5	31,5	27,2	37,7	71
	G30/G31 Rated power	kW	5'6	6'6	19	19	28,5	28,5	26,8	36,3	19
	Rated power	kW	10,5	10,5	71	71	31,5	31,5	28,8	39,3	71
GAS COOKER -	MODEL		G7F2B	G7F2M	G7F4B	G7F4M	G7F6B	G7F6M	G7F4+FG	G7F6+FG	G7F4+FE

G7F6+FE	31,5	28,5	31,5	31,5	31,5	3	~			Ì	A1 3,	3,33 3,	3,88 3,4	3,87 3,78	78 4,07	7 4,63	3 8,13	3 7,23	3 5,85	7,75	69	7,5	380-415 3N~/220-240 3~	5×1,5/4×2,5
G7F6+T	43,5	40,5	38,5	39	38,5	3	m			-	A1 4,	4,60 5,	5,35 5,	5,34 5,22	19'5 2	1 6,39	99 9,94	4 8,95	5 7,15	3,19	87			
G7F2BP	7	12	4	4	14		7			_	A1 1,	7,	1,72 1,	9'1 7'1	1,81	1 2,06	19'8 9	1 3,21	1 2,60	0,95	78			
G7F2MP	7	12	7	4	4		7			_	A1 1,	1,48 1,	1,72 1,	1,72	18/1	1 2,06	3,61	1 3,21	1 2,60	0,95	78			
G7F4BP	78	74	78	88	78		4			_	A1 2,	2,96 3,	3,45 3,	3,44 3,36	19'8 9	1 4,12	17,23	3 6,43	3 5,20	1,9	29			
G7F4MP	78	74	78	78	78		4			_	A1 2,	2,96 3,	3,45 3,	3,44 3,36	3,61	1 4,12	17,23	3 6,43	3 5,20	1,9	29			
G7F6BP	42	36	42	42	42		9			_	A1 4,	4,44 5,	5,17 5,	5,16 5,04	5,42	2 6,17	10,84	34 9,64	1,80	7,85	\$			
G7F6MP	42	36	42	42	45		9			_	A1 4,	4,44 5,	5,17 5,	5,16 5,04	5,42	2 6,17	10,84	34 9,64	1,80	1 2,85	\$			
G7F4P+FG	35,8	31,8	34,2	35	34,2		4			_	A1 3,	3,79 4,	4,41 4,	4,40 4,30	30 4,62	2 5,26	8,83	3 8,04	4 6,35	7,52	71,6			
G7F6P+FG	49,8	43,8	48,2	49	48,2		9			1	A1 5,	5,27 6,	6,13 6,	6,12 5,98	8 6,43	3 7,32	12,44	11,25	5 8,95	3,47	966			
G7F6P+T	54	84	49	49.,5	49		9			1	A1 5,	5,71 6,	9 29'9	6,63 6,48	16'9 81	7 7,94	12,65	55 11,36	01'6 9	3,80	108			
G7TPM	9	10	6	6	6				_	_	A1 1,	1,06 1,	1,23 1,	1,23 1,20	1,29	9 1,47	17 2,33	3 2,07	7 1,67	0,79	70			
G7TP+FG	17,8	17,8	15,2	91	15,2				_	_	A1 1,	1,88 2,	2,19 2,	2,19 2,14	14 2,30	0 2,62	3,93	3 3,68	3 2,82	1,40	35,6			
G7T4P2FM	17,5	16,5	16,5	16,5	16,5	-	-	_		_	A1 1,	1,85 2,	2,15 2,	2,15 2,10	10 2,26	6 2,57	7 4,26	6 3,79	3,06	1,30	35			
G7T4P4FM	78	79	77	77	77	2	2	_		_	A1 2,	2,96 3,	3,42 3,	3,44 3,37	19'8 28	1 4,12	12 6,97	7 6,20	5,01	2,05	29			
G7T4P4F+FG	35,8	33,8	33,2	34	33,2	2	2	_	_		A1 3,	3,79 4,	4,37 4,	4,40 4,31	31 4,62	2 5,26	8,57	7 7,80	91'9 (7,67	71,6			

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ATA	H07RNF power cable	mm ²					
FECHNICAL DAT/	Power voltage	۸					
F	Electric oven rated power	kW					
	Primary air for combustion	m³/h	38	69	107	84,6	122,6
	G30 - G31 Consumption	Kg/h	1,18	2,16	3,35	2,78	3,96
	G150.1 Consumption	m³/h	2,88	5,11	7,98	97'9	9,13
	G120 Consumption	m³/h	3,67	6,55	10,22	8,15	
	G110 Consumption	m³/h	4,0	7,10	11,10	8,70	12,70 11,82
	G2.350 Consumption	m³/h	2,80	5,10	7,86	6,22	9,01
	G27 Consumption	m³/h	2,45	4,45	16′9	5,46	7,91
	G25.3 Consumption	m³/h m³/h	2,29	4,15	6,44	60'5	7,34
	G25.1 Consumption	m³/h	2,33	4,24	6,57	5,20	7,53
	G25 Consumption	m³/h	2,32	4,21	6,52	5,16	7,48
	G20 Consumption	m³/h	2,01	3,65	99'5	4,47	6,49
	Туре		LA	LA	H	H A1	A1
	7,8 - 12 kW gas oven	n°				-	1
	800 Solid gas top	°n					
0	400 Solid gas top	n°					
90	E Burner	°n	-	7	3	7	3
MAXIMA 900	D Burner	° n	-	-	2	-	2
×	C Burner	n°	-	-	-	-	1
	G150.1 Rated power	kW	15,5	27,5	43	33,7	49,2
=	G120 Rated power	kW	16	28,5	44,5	35,5	51,5
띯	G110 Rated power	kW	15,5	27,5	43	33,7	49,2
٠ ا	G30/G31 Rated power	kW	15	27,5	42,5	35,3	50,3
Ä	Rated power	kW	19	34,5	53,5	42,3	61,3
GAS COOKER	MODEL		G9F2M	G9F4M	G9F6M	G9F4+FG	G9F6+FG

G9F4+FE	34,5	34,5 27,5	27,5	28,5	17,5 28,5 27,5 1	-	-	2			H	3,65	4,21	4,24	4,15	4,45	5,10	7,10	6,55	5,11	2,16	69	7,5	A1 3,65 4,21 4,24 4,15 4,45 5,10 7,10 6,55 5,11 2,16 69 7,5 3804153N~/220-2403~ 5x15/4x2,5	5 x 1,5 / 4 x 2,5
G9F6+FE	53,5	42,5	43	44,5	43 44,5 43 1	-	2	2			H1	99′5	6,52	6,57	6,44	6,91	7,86	11,10	10,22	86'1	3,35	107	7,5	A1 5,66 6,52 6,57 6,44 6,91 7,86 11,10 10,22 7,98 3,35 107 7,5 380-4153N~/220-2403~ 5x1,5/4x2,5	5 x 1,5 / 4 x 2,5
G9F6+T	65,5	54,5	20	52	52 50 1	-	2	~		-	H A1	6,93	7,98	8,05	7,88	8,46	6,63	12,91	11,94	87'6	A1 6,93 7,98 8,05 7,88 8,46 9,63 12,91 11,94 9,28 4,30 131	131			
G9F8+2FG	84,6	9'02	67,4	17	67,4 71 67,4 2	7	2	4		2	H1	8,95	A1 8,95 10,32 10,39 10,18 10,92 12,44 17,4 16,30 12,51 5,56	10,39	10,18	10,92	12,44	17,4	16,30	12,51	5,56	169,2			
G9TPM	13	13	6	6	6				-		H A	1,37	A1 1,37 1,58 1,6 1,56 1,68 1,91 2,32 2,07 1,67 1,03	1,6	1,56	1,68	1,91	2,32	2,07	1,67	1,03	79			
G9TP+FG	20,8	20,8	15,2	15,2 16 15,2	15,2				-	-	H1	2,19	2,53	2,56	2,5	2,68	3,06	3,92	3,68	2,82	1 A1 2,19 2,53 2,56 2,5 2,68 3,06 3,92 3,68 2,82 1,65 41,6	41,6			

GAS COOKER - SERIE S700

GAS COOKER - S	S	쯢	ES	700																		TEC	HNIC	FECHNICAL DATA	4
MODEL	Rated power	G30/G31 Rated power	G110 Rated power	G120 Rated power	G150.1 Rated power	C Burner	D Burner	E Burner	400 Solid gas top	800 Solid gas top	7,8 kW gas oven	Type	G25 Consumption G20 Consumption	G25.1 Consumption	G25.3 Consumption	G27 Consumption	G2.350 Consumption	G110 Consumption	G120 Consumption	G150.1 Consumption	G30 - G31 Consumption	Primary air for combustion	Power voltage Electric oven rated power	H07RNF power cable	
	kW	kW	kW	kW	kW	n°	°u	n°	n°	n° 1	n°	Ε	m³/h m³	m³/h m³/h	/h m³/h	/h m³/	m³/h m³/h	h m³/h	η m³/h	ı m³/h	Kg/h	m³/h	kW V	mm ²	2
SG7TPB - SG7TPM	10	10	6	6	6					-	_	A1 1,	.'1 90′	1,23	1,23 1,2	,20 1,29	1,47	7 2,33	3 2,07	1,67	6/0	70			
SG7T4PB	7	7	9	9	9					_		A1 0,	0,74 0,8	98'0 98'0	36 0,84	16'0 48	1,03	3 1,55	1,38	1,15	95'0	14			
SG7T4P2FB - SG7T4P2FB/SC	19	19	18	81	18	7				-	_	A1 2,	2,01 2,3	2,33 2,33	33 2,28	2,45	5 2,8	3 4,65	4,14	3,38	1,51	38			
SG7T4P2F+FG - SG7T4P2F/SC+FG 26,8	79,8	26,8	24,2	25	24,2	2				-	1	A1 2,	2,84 3,28	28 3,29	3,22	3,4	3,46 3,95	5 6,25	5,75	4,53	2,13	53,6			

EN

GAS COOKER - SERIE S900

ATA	H07RNF power cable	mm ²		
CHNICAL DAT	Power voltage	^		
Z	Electric oven rated power	kW		
E	Primary air for combustion	m³/h	97	41,6
	G30 - G31 Consumption	Kg/h	1,03	1,65
	G150.1 Consumption	m³/h	1,67	7,82
	G120 Consumption	m³/h	2,07	3,68
	G110 Consumption	m³/h	2,32	3,92
	G2.350 Consumption	m³/h	161	3,06
	G27 Consumption	m³/h	1,68	5,69
	G25.3 Consumption	m³/h	1,56	2,5
	G25.1 Consumption	m³/h	09′1	7,56
	G25 Consumption	m³/h	1,58	2,53
	G20 Consumption	m³/h	1,38	2,19
	Туре		l¥	A1
	7,8 kW gas oven	°u		-
	800 Solid gas top	n°	١	-
	400 Solid gas top	°L		
	E Burner	°u		
	D Burner	n°		
	C Burner	n°		
0	G150.1 Rated power	kW	6	15,2
90	G120 Rated power	kW	6	16
В	G110 Rated power	kW	6	15,2
쏦	G30/G31 Rated power	kW	13	20'8
· S	Rated power	kW	13	20'8
GAS COOKER	MODEL		SG9TPM	SG9TP+FG

GAS COC

GAS COORER -	Rated power WODE	KW	13 TXG9TP
N F F	G30/G31 Rated power	V KW	3 13
4	G110 Rated power	v kW	9
	G120 Rated power	/ kW	6
3	G150.1 Rated power	KW.	6
5	C Burner	°L	
	D Burner	°u	
	E Burner	°u	
	400 Solid gas top	°u	
	800 Solid gas top	n°	1
	Gas oven	n°	
	Туре		A1
	G20 Consumption	m³/h	1,38
	G25 Consumption	m³/h	1,58
	G25.1 Consumption	m³/h	1,60
	G25.3 Consumption	m³/h	1,56
	G27 Consumption	m³/h	1,68
	G2.350 Consumption	n³∕/h n	1,91
	G110 Consumption	ո ሐ [⊱] ɾ	2,32 2
	G120 Consumption	1 ³ /h Kg	2,07 1,
	G150.1 Consumption	J/h Kg	1 19'
	combustion G30 - G31 Consumption	/h m³	92 80′
֚֚֚֚֡֝֝֡֝֝֓֓֓֓֓֓֓֓֓֓֡֓֓֓֓֡֓֡֓֡	Electric oven rated power Primary air for	/h kw	2
	Power voltage	^	
	H07RNF power cable	mm ²	

ΕN

The units are in conformity with the European regulations, directives and standards:

Reg. 1935/2004/CE Regulations governing materials and items in contact with food products

Reg. 2016/426/UE Regulation on appliances burning gaseous fuels

2014/35/UE Low voltage

2014/30/UE EMC (electromagnetic compatibility)

2011/65/UE Restriction of the use of certain hazardous substances in electrical and electronic equipment

2006/42/CE Machine regulations and particular reference regulations

EN 203-1 General safety standard for GAS appliances for domestic and similar use.

EN 203-3 Standard governing materials and parts in contact with food and other health issues.

EN 203-2-1 Special standard for gas OPEN BURNER COOKERS, SOLID GAS TOPS for multiple cooking for public catering. EN 203-2-2 Special standard for COOKERS AND SOLID TOPS WITH GAS OVEN for multiple cooking for public catering.

EN 203-2-9 Special standard for SOLID GASTOPS, GRIDDLES for multiple cooking for public catering.

EN 60335-1 General Standard on the safety of household and similar electrical appliances

EN 60335-2-36 Safety of commercial electrical equipment for heavy duty stoves, ovens, hobs and cooktops

EN 60335-2-102 Special standard on the safety of gas appliances with electrical connections.

EN 62233 Methods for measuring electromagnetic fields in household and similar appliances regarding human exposure
EN 61000-3-2 Requirements for electromagnetic compatibility - (EMC(- Part 3-2: Limits for harmonic current emissions...
EN 61000-3-3 Requirements for electromagnetic compatibility - (EMC(- Part 3-3. Limitation of voltage fluctuations and flicker...

EN 55014-1 Requirements for electromagnetic compatibility - Part 1: Emissions EN 55014-2 Requirements for electromagnetic compatibility - Part 2: Immunity

Unit features

The serial number plate is positioned on the front side of the unit and contains all the connection data.

NAME: MANUFACTURER'S ADDRESS:		
TYPE/MOD:/	Sei	rial:/
kW: TYPE: A1 Cert: 51	Hz: 50/60 kW: V:	INICE

INFORMATION FOR USERS OF PROFESSIONAL APPLIANCES



Pursuant to Article 24 of Legislative Decree no. 49 of 14 March 2014,

"The Implementation of EU Directive 2012/19 on Waste Electrical and Electronic Equipment (WEEE)".

The crossed out wheelie bin on the appliance or its packaging indicates that the end-of-life product must be collected separately from other waste, in order to ensure proper treatment and recycling.

In particular, the separate collection of professional end-of- life appliances is organised and managed:

- a(directly by the user, if the appliance was placed on the market under past WEEE systems and the user decides to dispose of it without replacing it with another similar appliance with the same functions;
- b(by the manufacturer, i.e. the party who first introduced and commercialised in EU countries, or sold in EU countries, under its own brand, the new appliance that replaced the previous one, when, after making the decision to dispose of an end-of- life appliance placed on the market under past WEEE systems, the user purchases a similar appliance with the same functions. In this case, the user may ask the manufacturer collect the old appliance no later than 15 consecutive calendar days after the delivery of the new appliance;
- c(by the manufacturer, i.e. the party who first introduced and commercialised in EU countries, or sold in EU countries, under its own brand, the appliance, when the appliance was placed on the market under new WEEE systems.

The proper separate waste collection for the subsequent forwarding of the decommissioned product for recycling, treatment and environmentally compatible disposal, helps prevent negative impact on the environment and health, and promotes the reuse and / or recycling of the materials that the appliance is made of.

The user's illegal disposal of the product will result in the application of sanctions set out in current regulations.



SPECIFIC INSTRUCTIONS

ATTENTION!

The figures mentioned in the chapters are shown on the initial pages of this manual.

APPLIANCE DESCRIPTION

Robust steel frame, with 4 legs (adjustable in height(. 18/10 chrome-nickel steel outer panelling. The burners are in brass, cast iron and aluminium.

GAS HOB

The heating capacity may be adjusted from the maximum to the minimum through a gas safety valve.

The appliance is also fitted with a thermoelectric ignition safety device (thermocouple(.

The grids are in enamelled cast iron.

The burners are in cast iron.

OVEN

The cooking chamber is made in stainless steel.

The double-lined, heat insulated door has an insulated handle and hinge with balanced spring.

The cooking chamber is insulated with glass wool.

Gas version

The burners are made to withstand thermomechanical stress. The gas supply is controlled by a safety valve with thermostat.

The main burner has a thermoelectric safety lighting device (thermocouple(.

Oven temperature may be set anywhere between 160 °C and 300 °C by a thermostat.

Electric version FE

The resistances are placed in the roof (top heat(and floor (bottom heat(.

The temperature may be regulated between 50 °C and 270 °C by a thermostat connected to a three-pole switch. The top and bottom resistances may be switched on simultaneously or individually.

Electric (fan) version FE1 and FE2

The motor is located at the back of the oven at the centre of the circular heating element. The temperature may be regulated by a thermostat. Warning lights indicate when the appliance is working and the power switched on. The cooking chamber is in stainless steel. There is no flue-gas collector in the cooker with an electric oven.

FULLPLATE

Very thick structure with central filler. (TP 40(stainless burners and (TP80(cast iron burners. A safety gas cock

allows the heating capacity to be adjusted from maximum to minimum. A pilot burner governs the ignition of the main burners.

ASSEMBLY

Location

The appliance should be installed in a well ventilated room, and if possible under a range hood.

The appliance can be installed on its own or alongsideother equipment

The installation of the models with a side terminal board must be carried out while keeping the unit 15 cm from the back wall and 50 cm from the side walls. In models with a back terminal board or with back cable input, the installation must be carried out while keeping the unit 50 cm from the back wall and 50 cm from the side walls.

In any case the unit must be installed/fixed in order it is possible to replace the power supply cable after the unit is installed. The walls near the appliance (walls, decorations, kitchen cabinets, decorative finishes, etc.) must be made of non-flammable material.

Before connecting up the appliance to the gas supply, check on the data plate that the appliance is fitted for the type of gas available.

If not, consult paragraph "Running the appliance on other types of gas".

Legal and technical requisites

During assembly, the following legal and technical requisites should be adhered to:

- relevant national legislation;
- local building and fire safety regulations;
- industrial injury legislation;
- local Gas Board regulations;
- current CEI regulations.

INSTALLATION

Assembly, installation and maintenance must all be done by contractors authorised by the local Gas Board in accordance with local and national legislation.

Before doing anything else, seek advice from your Gas Board. The manufacturer declines all liabilities in the event that the unit works incorrectly because of an incorrect installation or because it does not comply with the regulations in force.

Installation procedure

To level the appliance correctly, adjust the height of the

four legs.

Gas connection

The Gc 3/4" gas off-take on the appliance can either be permanently fixed or made detachable using a standard adaptor.

If flexible hose is used, it must be in stainless steel and to DIN 3383 part 1 or DIN 3384 standard.

After completing connection, check for leaks using a special leak-detector spray.

Exhaust system

The appliances must be positioned in rooms which have suitable system for discharging the products of combustion; such a system must comply with installation instructions.Our appliances are classified (see TECHNICAL DATA table(as type "A1" gas appliances:

not designed for connection to a line for discharge of the products of combustion.

These appliances must discharge the products of combustion into appropriate hoods, or similar devices, connected to a flue of proven efficiency, or may be connected directly with an outdoor vent.

If such an arrangement is not possible, the unit may be connected to an air exhaust system which leads directly outdoors, having capacity which corresponds to requirements (see TECHNICAL DATA table(.

ELECTRICAL CONNECTION

Connect the unit to the mains, following the provided instructions (see Fig. 1(:

- Install, if not present, a disconnecting switch (A(close to the appliance with a thermal magnetic release and differential locking.
- 2(Open the doors (B(, if present, and loosen the screws (C(to disassemble the control panel (D(.
- 3(Connect the disconnecting switch (A(to the terminal board (H(as shown in the figure and in the electrical diagrams at the end of this manual. The chosen connection cable must have features similar to the H07RN-F type cable with an operating temperature of at least 80 °C and have a section suitable to the unit (see the TECHNICAL DATA table(.
- 4(Pass the cable through the passage and tighten the cable stopper, connect the conductors in their corresponding position to the terminal board and attach them. The yellow-green ground conductor must be longer than the others so that, in the event that the cable stopper breaks, it disconnects itself after the voltage cables.
- 5(If the power supply cord is damaged, replace it with a special cable of H05RNF or H07RNF type: to prevent any risk, have the cord replaced by the manufacturer or their Technical Assistance or by a qualified person

Equipotential

The appliance must be connected to an equipotential system.

The relative terminal can be found at the rear of the appliance near the cable inlet, marked by a label.



COMMISSIONING THE APPLIANCE

Before commissioning the appliance

Before commissioning the appliance, remove the protective wrapping. Thoroughly clean the work-surface and the outside of the appliance using lukewarm water and detergent.

Start-up

Before starting the appliance up, check that its specifications (category and type of gas used(match those of the family and group of the gas available locally. If not, adapt the appliance to the gas family or group required (see paragraph "Running the appliance on other types of gas"(.

Testing power rating

Use the nozzles for rated output on the appliances. Capacity can be of two types:

- rated output, as given on the data plate;
- reduced.

These nozzles are shown in the table "BURNERS".

The gas supply pressure must always be within the ranges shown in the burners table.

The appliance will not work outside the above pressure thresholds.

If you wish to check the rated output further, you may do so by using a gas meter according to the so-called "volumetric method".

However, it is normally enough to simply check that the nozzles are functioning correctly.

Checking input pressure (Fig. 2)

Input pressure should be measured using a gauge (min. resolution 0.1 mbar(.

Remove screw (F(from the pressure socket and connect the gauge; after measuring, the screw should be retightened absolutely airtight (F(.

IMPORTANT: The pressure must be checked with all gas equipment connected and operating.

Control of power with volumetric method

Using a gas counter and a stopwatch, you can measure gas consumtpion in a given unit of time. This value will be compared with the value E and is calculated as follows:

$$\mathbf{E} = \frac{\text{Burner power}}{\text{Gas heating power}}$$

The powers of the burner, both nominal nd reduced, calculated at the nominal pressure value, are obtained by referring to table 1. The value of the heating power of the gas can be requested from the local gas company.

Check of operation

Ensure that the type of nozzles used corresponds to



that shown in the table on burners. Check whether the pressure reducer used has a flow rate greater than the sum of the consumption flow rate of all connected equipment. Check that the gas supply pipes are adequate.

Checking the oven and gas rings pilot light

When correctly adjusted, the pilot light flame will completely surround the thermocouple; if it does, adjust by turning the gas and/or primary air adjusting screw.

Checking the primary air (FG, T 900 serie)

The burners of the ovens solid top are fitted with a primary air regulator.

In the table on burners. The measure of adjustment H is given.

Checking the functions

- Start the appliance;
- Check the gas tubes for leaks;
- Check the burner flame, also at minimum.

Note for the installer

- Explain and demonstrate to the user how the machine works according to the instructions, and hand him this manual.
- Remind the user that any structural alterations to the room housing the appliance may affect the combustion air supply.

Running the appliance on other types of gas

To change over to another type of gas, for example from methane to liquid, use the correct type of burner in accordance with the table on burners.

The nozzles for the burners and pilot light for different types of gas, marked in 100ths of mm, are in a case supplied with the appliance.

When the appliance has been transformed or adapted, recheck its functions as described in paragraph "Checking the functions".

GAS RINGS

Replacing the burner nozzles (gas rings - Fig. 2)

To replace nozzle (1(, remove the grid, the burner cap, the burner and the spill tray.

Replace nozzle (1((see table on burners(.

Replacement of the S700 burner nozzles (Fig. 11)

To replace the nozzle (C(remove the front panel by loosening the upper and lower screws. Before replacing the nozzle, in model with electric oven, make sure that the omnipolar switch placed before the appliance is disconnected. Replace the nozzle (C((see Burner Table(.

Adjusting the low flame (gas rings and S700 - Fig. 2)

Adjust the low flame screw as follows:

- when using LPG, tighten the minimum adjustment screw (2(all the way down;
- when using natural gas, turn on the appliance. Turn the knob to low and regulate the flow with screw (2((clockwise = decrease in flow; counter-clockwise = increase in flow(.

Adjusting of the pilot light (burners opened - Fig. 2)

Remove the grid and tray from the top and use a 7 mm hexagonal spanner to adjust the pilot light.

The nozzle is correctly set when the flame surrounds the thermocouple. When using LPG, the adjusting screw should be completely tightened.

Checking the pilot flame only in the S700 models (Fig. 11)

To gain access to the pilot flame, disassemble the front panel by unscrewing the upper and lower screws.

Before carrying out the adjustment in the models with the electric oven, verify that the omnipolar switch, placed upstream of the equipment, is switched off.

During the adjustment, the pilot flames must be on. Adjust the "A1" screw (fig. 11(by using a hexagon screwdriver; the adjustment is correct when the pilot flame surrounds the "B" thermocouple (fig. 11(.

When using LPG, completely screw in the "A1" adjustment screw.

After finishing the adjustment operation, reassemble the front panel by following the inverse procedure.

Check the primary air

After changing the nozzle, as described above, check that measure H (Fig. 2(of the primary air adjustment is in accordance with the data in the table on burners.

Checking the primary air only in the S700 models (Fig. 11)

After replacing the nozzle, check the primary air.

To carry out the adjustment, disassemble the front panel by unscrewing the upper and lower screws.

Adjust the "H" measure, see (Fig. 11(, according to the technical data tables and reassemble the front panel by following the inverse procedure.

FG1 SERIES GAS OVEN

Replacing the burner nozzle (gas oven type FG1 - Fig. 3)

To gain access to the oven burner simply remove the bottom panel (inside the cooking chamber(.

Remove the screw D and extract the burner by pulling it outwards while taking care not to damage the thermocouple fixed to the burner. Use the special spanner to loosen injector C and replace it with the right one for the type of gas used.

To fit the burner back on again, follow the same instructions in reverse order.

Adjusting the minimum (gas oven FG1 - Fig. 3)

After having removed the contro panel, adjust the low flame screw (N(as follows:

- when using LPG, it should be fully screwed down;
- if natural gas is used:
- 1- Find the knob of the corresponding cock.
- 2- Turn on the burner, set the maximum temperature and once it reaches it, turn it to the minimum.
- 3- Adjust the minimun flow by means of the screw N. The flow increases by loosening the screw and decreases by tightening it.
- 4- Once the flame is considered suitable for a minimum

setting, check that it corresponds to the minimum capacity indicated in the table on burners.

- 5- If the power is less than the value in the table, turn the minimum screw again and repeat the check
- 6- If the power is greater than the value indicated in the table, tighten the minimun flow screw and repeat the check.

FG SERIES GAS OVEN AND TUTTOFORNO T

Replacing the burner nozzle (gas oven FG - Fig. 4.0 and 4.1)

Remove the bottom guard "A". Loosen screw (2(fixing the primary air bushing and push the latter into the Venturi tube.

The nozzle is now perfectly accessible.

After replacing the nozzle according to the type of gas being used and the technical data, reassemble everything and adjust measure "H" (see table on burners(.

Replacing the burner nozzle (Tuttoforno T - Fig. 4.2)

Remove the bottom panel inside the cooking chamber. Unscrew and remove the primary air regulator (1(, then replace the nozzle.

After replacing the nozzle according to the type of gas being used and the technical data, reassemble everything and adjust measure "H" (see table on burners(.

Adjusting the pilot flame (gas oven T - Fig. 4.3)

Remove the bottom. Remove the bottom and use a 7 mm hexagonal spanner to adjust the pilot light.

When using LPG, the screw (11(must be tightened all the way down.

Regulating the pilot light (gas oven FG - Fig. 4.4)

The pilot light has nozzles and fixed airflow. The only thing that has to be done is to change the nozzles according to the type of gas, proceeding as follows:

- Unscrew the biconical pressure nut (14(and the pilot nozzle (16(.
- Replace the pilot nozzle with an appropriate one after checking the "BURNERS" table.
- After changing the pilot nozzle, screw down the biconical pressure nut (14(.

Adjusting the low point control (gas oven - Fig. 5)

After having removed the contro panel, adjust the low flame screw (36(:

- when using LPG, it should be fully screwed down;
- if natural gas is used:
- 1- Find the knob of the corresponding cock.
- 2- Turn on the burner, set the maximum temperature and once it reaches it, turn it to the minimum.
- 3- Adjust the minimun flow by means of the screw 36.
 The flow increases by loosening the screw and decreases by tightening it.
- 4- Once the flame is considered suitable for a minimum setting, check that it corresponds to the minimum capacity indicated in the table on burners.
- 5- If the power is less than the value in the table, turn the minimum screw again and repeat the check
- 6- If the power is greater than the value indicated in the table,

tighten the minimun flow screw and repeat the check.

FULLPLATE

Replacement of burner nozzles of TP40 gas radiant hotplate (Fig. 7(. To replace nozzle (1); remove the control panel by loosening the screws on the bottom edge. Remove the air regulator (2(by loosening the screws. Replace the nozzle (1) (see table on burners).

Replacement of burner nozzels of TP80 gas radiant hotplate (Fig. 9)

Remove the hotplate, remove the two fixing screws of the insulating panel on the combustion chamber bottom. Remove the air adjustment by unscrewing the fixing screw

and replace the nozzle (see burners tables(. Reassemble the air adjustment and reposition the insulating panel.

Adjusting the low point control (fullplate Fig. 2)

After having removed the control panel, adjust the low flame screw (2(:

- when using LPG, it should be fully screwed down;
- for operation with methane:
- 1- Locate the knob of the corresponding cock.
- 2- Turn the burner on and turn it to the minimum output position.
- 3- Adjust the minimum flow rate with screw 2. Unscrew to increase and tighten to decrease the flow rate.
- 4- Once the flame judged as suitable for a minimum setting has been obtained, check that it corresponds to the minimum flow indicated in the table on burners.
- 5- If power is lower than the table, further loosen the minimum screw and repeat the check.
- 6- If the power is greater than the value indicated in the table, tighten the minimum flow screw and repeat the check.

Replacing the pilot flame nozzle of the fullplate (Fig. 7)

The pilot flame operates with a fixed nozzle and fixed air. To reach the pilot flame, remove the control panel as described above and, if necessary, remove the round central plate of the hotolate.

Use the table on burners to replace the nozzle (B(with a suitable one, after having loosened nut (F(.

Checking the primary air of the main burner

After changing the nozzle, as described above, check that measure H (Fig. 7-8(of the primary air adjustment is in accordance with the data in the burner table. To adjust the position of the clamp (2(, unscrew it and slide it.

APPLIANCE SAFETY SYSTEMS

Safety valve

A thermocouple valve stops the gas flow from reaching the main burner in the event of the pilot flame going out. To restore operations, repeat the directions relevant to igniting the pilot device.

Safety thermostat (only ovens - Fig 10))

All the cookers have a manual reset safety thermostat



positioned on the control panel or behind it. When the safety thermostat is behind the control panel, it can be reached by removing the burner grids and tray from the worktop.

In gas cookers the safety thermostat blocks the gas flow if there are any serious anomalies. If it triggers, inform the service centre.

To reset it, unscrew nut "A" and use a narrow screwdriver to press firmly on the reset button.

MAINTENANCE

Attention!

Before effecting any maintenance or repair operation, disconnect the appliance from the gas or electric power supply.

The following maintenance programme should be carried out at least once a year:

- Check that all the safety and setting devices are working properly;
- Check that the burners are working properly with regard to:
 - ignition
 - combustion safety;
- Check the functions of the appliance as described in paragraph "Checking the functions".

Whenever the gas ring burners need cleaning, proceed as follows:

- remove the grids, the burner caps and the burners.
- Clean the parts with detergent, water and a suitable utensil, rinse and dry.
- Make sure when reassembling the parts that they are slotted in correctly.

WARNING

Every time a replacement involving gas input parts is made, recheck all functions and test for leakage.

HOW TO REPLACE COMPONENTS (SPARE PARTS)

Use only original spare parts supplied by the manufacturer. All maintenance must be carried out by qualified personnel. The appliance should be serviced at least once a year, which is why we recommend signing our maintenance agreement.

To replace the following pieces, firstly remove the control knobs and the control panel (after having loosened the fixing screws(as well as any other necessary panel.

Cock with safety valve for open flame and hotplate "Fullplate" burners - (Fig. 2)

Loosen the gas pipe and thermocouple fitting, loosen the fitting which fixes the cock to the pipe and replace the piece.

Thermocouple (for open flame or hotplate "Fullplate" burners)

Loosen the nuts fixing the thermocouple to the valve and the burner and replace the piece.

Thermostat valve tap on the gas oven (Fig. 3)

Loosen the nuts of the gas ducts and of the thermocouple, remove the thermostat bulb from the supporting clips located inside the oven chamber and replace with the new cock

Oven thermocouple

Remove the floor, unscrew the nut on the tap and the burner and replace the thermocouple.

Replacing the heating elements of electric ovens

Disconnect the switch upstream of the appliance so that the unit will be disconnected from the mains. In the FE oven, the lower heating elements are positioned under the bottom and the upper heating elements are positioned on the upper side of the cooking chamber. In the FE1 oven, the heating element is positioned behind the conveyor on the rear of the cooking chamber. To remove the heating elements, loosen the screws fixing them; pay attention to the connection leads. Use a screwdriver to disconnect the connection leads and mount a new heating element following the sequence in reverse.

USING THE APPLIANCE

START-UP

Turning a gas-ring burner on and off (Fig. 2)

Turn knob (21(to the left until the spark position.

Light the pilot burner using a match or other suitable means. Keep the knob pressed down while repeatedly pressing the piezoelectric ignition button until the flame is lit. Then turn the knob to the high or low flame position in order to light the main burner of the corresponding ring. To turn off the burner, turn the knob to the right until the spark position and the main burner will go out. To turn off the pilot burner turn the knob to the off position . The flame can be adjusted:

to maximum capacity () (large flame(

to minimum capacity (small flame)

Start-up and shutdown of the fullplate

Push and turn knob (21(to the left until the spark position and at the same time press the push button marked $(\frac{1}{2})$. Keep the knob pressed down while repeatedly pressing the piezoelectric ignition button until the flame is lit. Then turn the knob to the high or low flame position in order to light the main burner of the corresponding ring. To turn off the burner, turn the knob to the right until the spark position and the main burner will go out. To turn off the pilot burner turn the knob to the off position .

Turn-on and turn-off of gas oven without pilot flame -(FG1 Oven) (Fig. 3)

Turn-on: open the oven door, press and turn the knob and, while keeping it pressed, use a flame to turnon the oven at position **M**. Keep the knob pressed down for about 20" after ignition, so that the safety device activates. Now adjust the thermostat setting to the one most suitable for the chosen cooking method.

Turn-on and turn-off of gas oven with pilot flame (FG Oven and Tuttoforno T - Fig. 5)

Turn on: open the oven door, press and turn the knob to position * and keep it pressed while lighting the pilot light with the piezoelectric lighter or a match.

This operation may be observed through the hole in the oven floor. Keep the knob pressed down for about 20" after ignition, so that the safety device activates.

Then adjust the thermostatic setting according to the cooking programme required.

OPERATING INSTRUCTIONS FOR ELECTRIC OVEN

Turn-on and turn-off of the FE type electric oven (fig. 6)

by turning the selector switch (23(to the left or the right, you can choose the type of cooking, heat above and/ or below. In either of these positions the green light comes on (25 = live appliance(. By turning the selector switch (24(on desidered position, resistances are switched on warning (comes on and goes off when the selected temperature is reached and the resistances switch off. To turn the oven off, turn the thermostat into position and the selector into position of.

Turn-on and turn-off of the FE1 and FE2 type electric oven (fig. 8)

In this type of oven the heat comes from the rear of the chamber; it is, however, equipped with a fan which distributes the heat evenly throughout the oven chamber. By turning the selector switch (24(on desidered position, resistance is switched on warning light (26(comes on and goes off when the selected temperature is reached and the resistance switch off. To turn off the oven, turn the thermostat to the off position \mathbf{O} .

The first position of the knob corresponds to the fan operation for cooling – defrosting.

TURNING THE APPLIANCE OFF

Turning the appliance off in an emergency

In case of malfunctioning, disconnect the gas and electric

power supplies from the appliances.

What to do in the case of malfunctioning or if the appliance is not to be used for a long period

When the appliance is not to be used for a long time, clean thoroughly and turn off both the gas and electric supply. In the case of malfunctioning or failure, turn off the gas supply and disconnect from the mains. Call the service centre.

CARE OF THE MACHINE

ATTENTION!

- Before cleaning, turn the machine off and let it cool.
- For electrically powered machines, turn off the disconnecting switch to cut off the supply of electricity.

Careful daily cleaning of the machine ensures perfect operation and long life.

The steel surfaces are to be cleaned with liquid dishwashing detergent diluted in very hot water, using a soft cloth. For tougher dirt, use ethyl alcohol, acetone or another non-halogen solvent.

Do not use abrasive powder detergents or corrosive substances such as hydrochloric, muriatic, or sulphuric acid. The use of acid may compromise operation and safety of the machine.

Do not use brushes or pads made of metal or alloys which may cause rust stains. For the same reason, avoid contact with iron objects.

Use caution with stainless steel pads and brushes which, although they do not contaminate the surfaces, may cause harmful scratches.

If the dirt is stubborn, absolutely do not use sandpaper or grinding paper. We suggest using synthetic sponges instead, such as Scotch-Brite(.

Also, do not use products for cleaning silver. Beware of the fumes of hydrochloric sulphuric acid used, for example, to clean floors. **Do not aim jets of water at the machine, to avoid damaging it.**

After cleaning, rinse thoroughly with clean water and dry carefully with a cloth.

WARRANTY CERTIFICAT	TE .
COMPANY NAME:	
ADDRESS:	
POSTAL CODE:	TOWN:
PROVINCE:	INSTALLATION DATE:
	MODEL PART NUMBER:

ATTENTION!

The manufacturer declines all responsibility for any inaccuracies in this handbook due to typing or printing errors.

The manufacturer reserves the right to make any changes that may be required without altering the basic features of the product. The manufacturer declines all responsibility in the event that the instructions given in this handbook are not fully observed. The manufacturer declines all responsibility for any direct or indirect damaged caused by incorrect installation, tampering, poor maintenance and negligent use.



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