cod. **31876500**

INSTRUCTION MANUAL GAS PASTA COOKER *(Original instructions)*
Attention: read the instructions before using the appliance.

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These types of appliances are designed for commercial applications such as restaurant kitchens, cafeterias, canteens, hospitals and businesses such as bakeries, butcher shops, etc., but not for the continuous mass production of food.

The appliances require that some precautions are made during the installation, positioning and/or fixing and connection to the mains. See the paragraphs titled "ELECTRICAL CONNECTION" and "PUT INTO SERVICE".

The appliances require certain precautions during their use and operation. See the "INSTRUCTIONS FOR USE" paragraph.

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

Warning!

Before carrying out any work, turn off the general power supply

For the direct connection to the mains, provide a device that ensures the disconnection from the mains with a contact opening distance that allows for the complete disconnection under category III overvoltage conditions in compliance with the installation rules.
If the power cable is damaged, it must be replaced by the Manufacturer or its Technical Support or a qualified person.

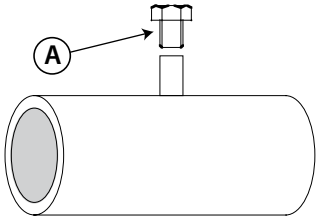
Equipotential bonding

The appliance must be connected to an equipotential system. The connecting terminal is positioned in the immediate vicinity of the power cable entry.
It is marked with the following symbol:

Maintenance shall be carried out by qualified personnel.

To avoid damage, don't use direct water jets towards the appliance.

1



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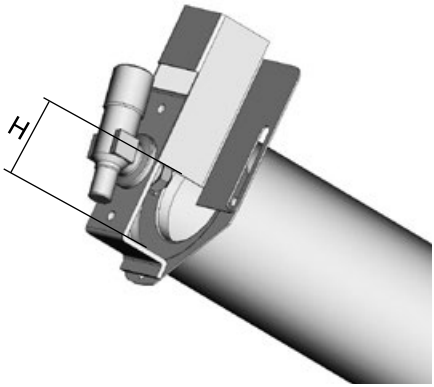

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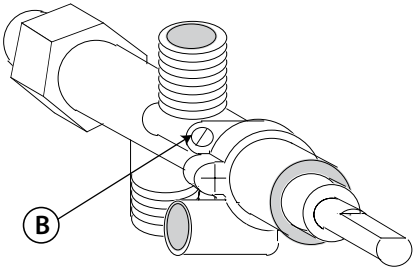

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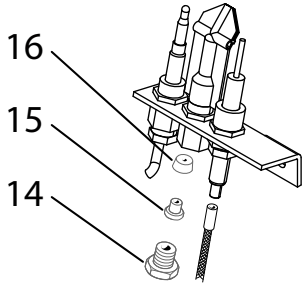

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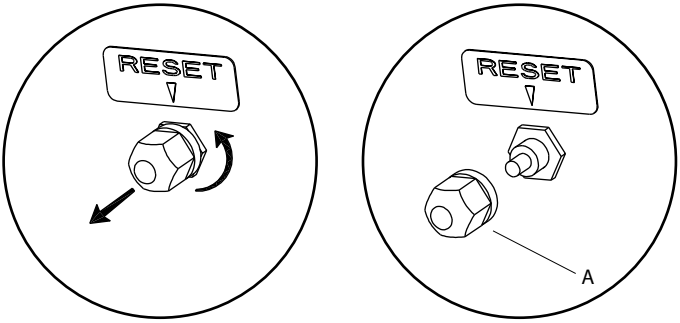

BURNERS

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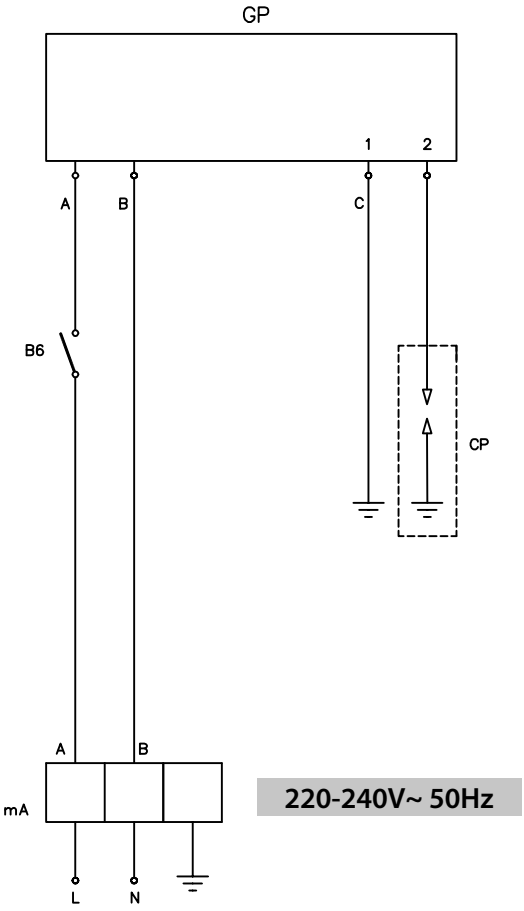
		PASTA COOKER BURNER **LXG9CP - SG9CP - G9CP**	PASTA COOKER BURNER **CPG - SG7CP**	PASTA COOKER BURNER **G6CP6**
Rated output per burner	kW	12	10	10
Reduced power per burner	kW	4,8	3,4	3,4

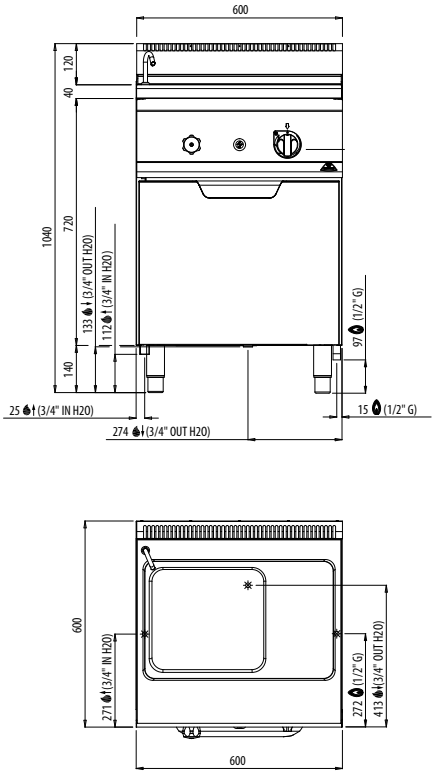
Gas type	**Burner**	**Ø Injectors**	**Ø By Pass**	**Primary air adjustment**	**Ø Pilot burner**
GAS G20 20mbar	PASTA COOKER LXG9CP - SG9CP - G9CP	250R	Adjustable	33 mm	27 .2
METHANE	PASTA COOKER CPG - SG7CP	230R	Adjustable	33 mm	27 .2
	PASTA COOKER G6CP6	225R	Adjustable	Open	41
II2H3+					
SUPPLY PRESSURE: (min÷max) G20 17÷25 mbar					
GAS G30/G31	PASTA COOKER LXG9CP - SG9CP - G9CP	175	100	36 mm	22
28-30/37mbar	PASTA COOKER CPG - SG7CP	160	100	31 mm	22
LPG	PASTA COOKER G6CP6	145R	100	Open	25
II2H3+					
SUPPLY PRESSURE: (min÷max): G30 25÷35 mbar G31 25÷45 mbar					

SG7CP40M

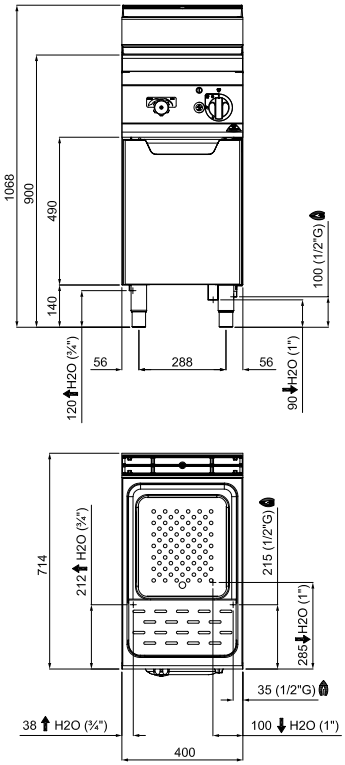


220-240V~ 50Hz

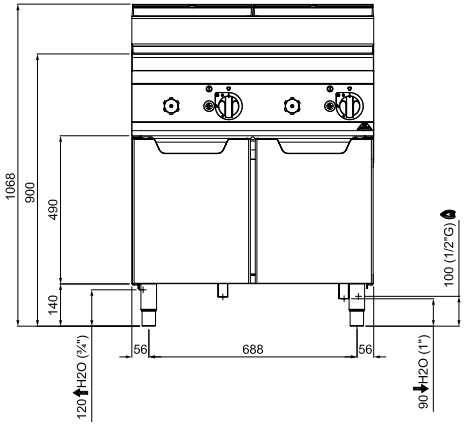
G6CP6

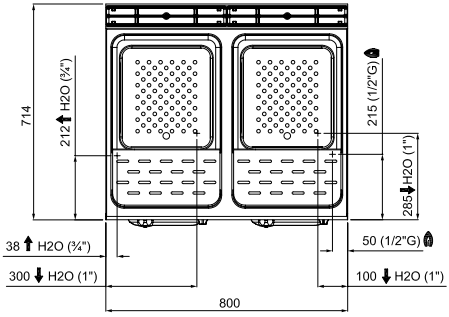


CPG40E

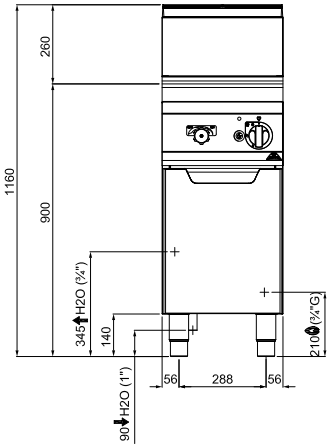


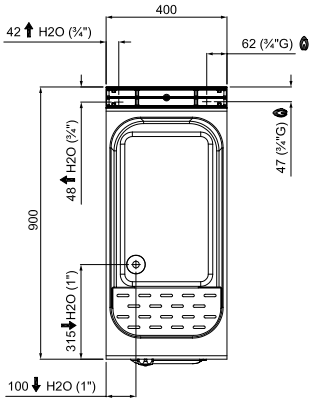
CPG80E



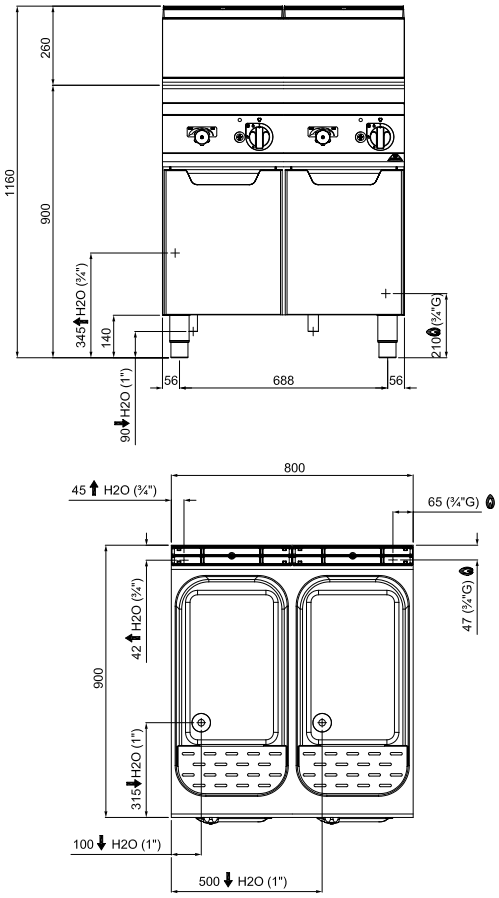


G9CP40

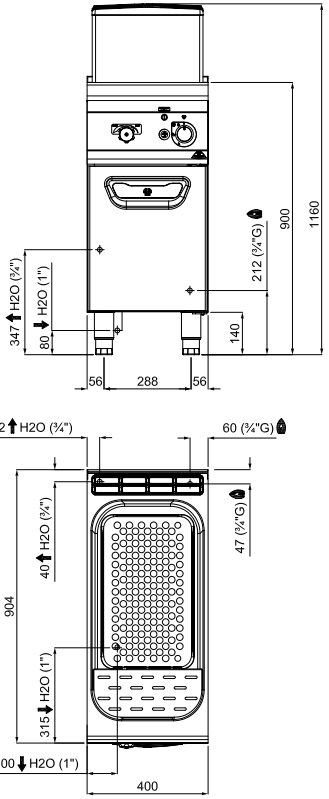




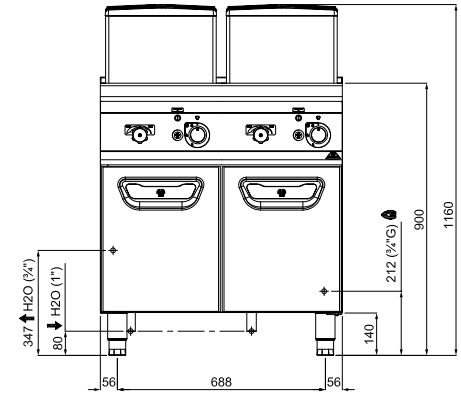
G9CP80

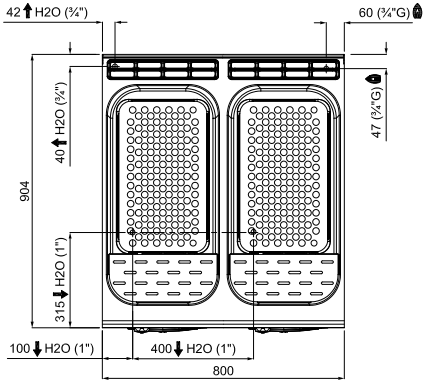


SG9CP40

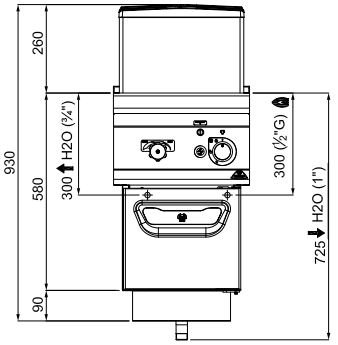


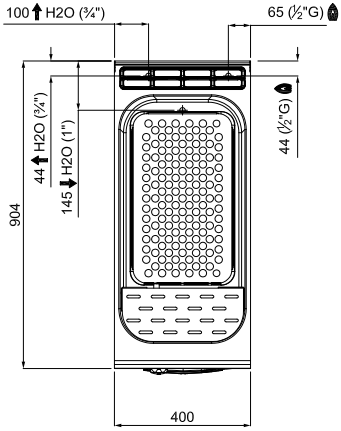
SG9CP80



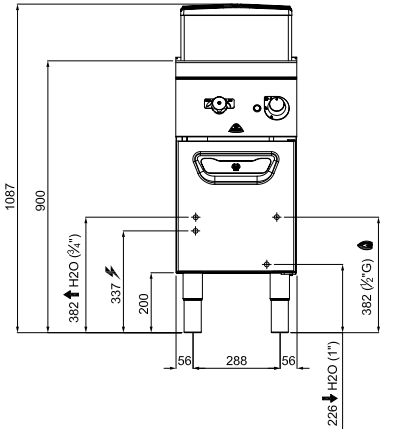


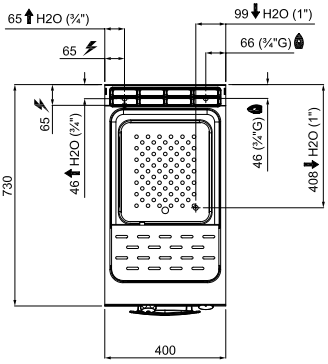
LXG9CP40





SG7CP40M


1087
900
382 H2O (¾")
337
200
382 (½"G)
56
288
56
226 H2O (1")


65 H2O (¾")
65
99 H2O (1")
66 (¾"G)
65
46 H2O (¾")
730
46 (¾"G)
408 H2O (1")
400

Instruction manual

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GAS PASTA COOKER - SERIES PLUS 600

Model	Description	Dim.: (LxWxH) work surface (h total)
G6CP6	Gas pasta cooker with cabinet	mm 600x600x900 (1020)

GAS PASTA COOKER - SERIES MACROS 700

Model	Description	Dim.: (LxWxH) work surface (h total)
CPG40E	Gas pasta cooker with cabinet	mm 400x714x900 (1040)
CPG80E	Gas pasta cooker with cabinet - 2 tanks	mm 800x714x900 (1040)

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GAS PASTA COOKER - SERIES MAXIMA 900

Model	Description	Dim.: (LxWxH) work surface (h total)
G9CP40	Gas pasta cooker with cabinet	mm 400x900x900 (1065)
G9CP80	Gas pasta cooker with cabinet - 2 tanks	mm 800x900x900 (1065)

GAS PASTA COOKER - SERIES S700

Model	Description	Dim.: (LxWxH) work surface (h total)
SG7CP40M	Gas pasta cooker with cabinet	mm 400x730x900 (1090)

GAS PASTA COOKER - SERIES S900

Model	Description	Dim.: (LxWxH) work surface (h total)
SG9CP40	Gas pasta cooker with cabinet	mm 400x900x900 (1060)
SG9CP80	Gas pasta cooker with cabinet - 2 tanks	mm 800x900x900 (1060)

GAS PASTA COOKER - SERIES LX900 TOP

Model	Description	Dim.: (LxWxH) work surface (h total)
LXG9CP40	Gas cantilever pasta cooker	mm 400x900x580 (740)

GAS PASTA COOKER - SERIES PLUS 600 — TECHNICAL DATA TABLE

MODEL	Rated power	Reduced power	Rated power G110	Rated power G120	LPG consump. G30	LPG consump. G31	Methane consump. G20	Methane consump. G25	Methane consump. G25.1	Methane consump. G2.350	Methane consump. G27	City Gas comsump. G110	City Gas comsump. G120	Primary air combustion	Installation type	Burner	
	kW	kW	kW	kW	kg/h	kg/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h		n°	kW
G6CP6	10	3.4	9.5	10	0.79	0.78	1.06	1.23	1.23	1,47	1.29	2.45	2.30	20	A1	1	10

GAS PASTA COOKER - SERIES MACROS 700 - S700 — TECHNICAL DATA TABLE

MODEL	Rated power	Reduced power	Rated power G110	Rated power G120	LPG consump. G30	LPG consump. G31	Methane consump. G20	Methane consump. G25	Methane consump. G25.1	Methane consump. G2.350	Methane consump. G27	City Gas comsump. G110	City Gas comsump. G120	Primary air combustion	Installation type	Burner	
	kW	kW	kW	kW	kg/h	kg/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h		n°	kW
CPG40E SG7CP40M	10	3.4	8	9	0.79	0.78	1.06	1.23	1.23	1,47	1.29	2.07	2,07	20	A1	1	10
CPG80E	20	6,8	16	18	1.58	1.55	2.12	2.46	2.46	2,94	2.58	4.13	4.13	40	A1	2	10

GAS PASTA COOKER - ELECTRIC IGNITION — TECHNICAL DATA TABLE

MODEL	Rated power	Rated voltage	Connection cable - H07RN-F
	Watt	V	mm2
SG7CP40M	0.6	220-240 V~	3 x 1,5 mm2

GAS PASTA COOKER - SERIES MAXIMA 900 - S900 - LX900 — TECHNICAL DATA TABLE

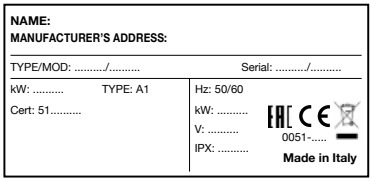
MODEL	Rated power	Reduced power	Rated power G110	Rated power G120	LPG consump. G30	LPG consump. G31	Methane consump. G20	Methane consump. G25	Methane consump. G25.1	Methane consump. G2.350	Methane consump. G27	City Gas comsump. G110	City Gas comsump. G120	Primary air combustion	Installation type	Burner	
	kW	kW	kW	kW	kg/h	kg/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h		n°	kW
G9CP40 - SG9CP40 LXG9CP40	12.5	4.8	/	/	0.99	0.97	1.32	1.54	1.54	1.84	1.61	/	/	25	A1	1	12.5
G9CP80 - SG9CP80	25	9.6	/	/	1.97	1.94	2.65	3.08	3.07	3.68	3.23	/	/	50	A1	2	12.5

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
EN 203-1	General safety standard for GAS appliances for domestic and similar use.
EN 203-2-11	Gas heated catering equipment – Specific requirements – PASTA COOKERS
EN 55014	Requirements for electromagnetic compatibility
EN 60335-1	General Standard on the safety of household and similar electrical appliances
EN 60335-2-102	Special standard on the safety of gas appliances with electrical connections.
EN 61000	Requirements for electromagnetic compatibility

Unit features

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



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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 in this chapter can be found in the initial pages of this manual.

APPLIANCE DESCRIPTION

Sturdy steel structure with 4 height-adjustable feet. External coating in 18/10 chrome-nickel steel. Heating by tubular burners, resistant to thermal or mechanical stresses.
Ideal for cooking pasta, rice, vegetables and eggs, thanks to the rapid boiling of the water. The water load, positioned in the front part of the top, facilitates the regulation of the water flow and ensures cleaning in the tank, facilitating the disposal of starch and residues. The pressed tank in AISI 316 steel, characterized by large rounded edges, is equipped with a false bottom for supporting the large baskets. The rack ensures a large and comfortable support surface.

PREPARATION

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 alongside other equipment.
Keep it at a minimum distance of 100 mm from the side walls and 100 mm from the back wall.

Any walls near the appliance (walls, decorations, pieces of furniture, finishing, etc.) must be made of a non-combustible material.

Place the appliance on a table or on a board made of a non-flammable material. Before connecting the appliance to the gas supply, check the data plate to make sure that the appliance is fitted for the type of gas available. If the appliance works with a different type of gas, see the paragraph titled "Running appliances on other types of gas".

Law provisions, technical regulations and directives
Before installing, check that the following provisions are met:
- UNI CIG 8723 regulations
- building regulations and local fire prevention measures;
- accident prevention regulations in force;
- local Gas Board regulations;
- CEI provisions in force;
- Fire Brigade provisions.

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INSTALLATION

Assembly, installation and maintenance must all be done by contractors authorized by the local Gas Board in accordance with the regulations in force.

Installation procedures
To level the appliance correctly, adjust the height of the four adjustable feet.

Gas connection
The ¾" or 1/2" G gas pipe union can either be permanently fixed or detached by using a standard adaptor. If a flexible tube is used, it must be made of stainless steel and in conformity with regulations. After completing the connection, check for leaks by using a special leak-detector spray.

Exhaust system
The appliances must be positioned in locations fitted with a system for discharging the products of combustion in accordance with the installation regulations. Our appliances are classified (see the "TECHNICAL DATA" table) as:
"A1" gas appliances
They are not designed to be connected to a line for the discharge of combustion products.
These appliances must discharge the combustion products into the appropriate hoods, or similar devices, connected to a flue of proven efficiency, or they may be connected directly to 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 a capacity no lower than required; see the "TECHNICAL DATA" table, plus the air exchange necessary, in order to make operators

comfortable.

ELECTRICAL CONNECTION

1) If it is not present, install a disconnector switch near the equipment with a magneto-thermal release and a locking differential.
2) Connect the switch disconnector to the terminal block as given in the wiring diagrams.
3) The selected connection cable must have characteristics not lower than the H07RN-F with a temperature of use of at least 80° C and it must also have a section suitable for the appliance (see TECHNICAL DATA table).
4) Pass the cable through the hole and tighten the cable clamp, connect the conductors in their corresponding position in the terminal board and fix them. The yellow-green earth conductor must be longer than the others, so that, in case of breakage of the cable clamp, it detaches after the voltage cables

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Equipotential bonding
The appliance must be connected to an equipotential system. The connecting terminal is positioned near the power cable entry.
It is marked with the following symbol:

Connection to the water mains
Connect the water inlet pipe to the distribution network, using a mechanical filter and a shut-off valve.
Before connecting the filter, let a certain amount of water flow out to purge the pipeline of any ferrous waste.
If the inlet pressure exceeds 300 kPa, install a pressure reducer.

Drain water
Connect the appliance's drainpipe to the mains.

PUT INTO SERVICE

Before installation
Before installing the appliance, remove the protective wrapping. Thoroughly clean the work-surface and the outside of the appliance with lukewarm water and detergent, using a soft cloth. Dry with a clean rag.

Start-up
Before starting the appliance, make sure 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 the paragraph titled **"Running the appliance on other types of gas"**). Carry out the start-up according to the Operating Instructions.

Testing power rating
Use the nozzles for the rated output on the appliances.
Capacity can be of two types:
- rated output, as given on the data plate;
- reduced.

Refer to the "BURNERS" table for these nozzles.
The gas supply pressure must be within the ranges given in the "BURNERS" table.
The appliance will not work outside the specified pressure thresholds.
If you wish to check the rated output further, you may do so by using a gas meter according to the "volumetric method".
However, it is normally enough to simply check that the nozzles are functioning correctly.

Checking input pressure (Fig. 1)
The input pressure should be measured by using a gauge (min. resolution 0.1 mbar).
Remove the screw (A) from the pressure socket and connect the gauge; after measuring, retighten the screw so that it's absolutely airtight (A).
IMPORTANT: The pressure must be checked with all gas equipment connected and operating.

Check the power according to the volumetric method
Using a gas counter and a chronometer, you can measure the gas consumption in a given unit of time. This value will be compared to the value of E, which is calculated as follows:

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

It's important that the power is measured when the appliance is in a state of inertia.
Both rated and reduced powers, calculated at the rated pressure value, are obtained by referring to the "BURNERS" table. The value of gas heating power can be requested from the local gas company.

Checking the operation
Ensure that the type of used nozzles corresponds to that shown in the "BURNERS" table. Check whether the pressure reducer 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 pilot light
When correctly adjusted, the pilot light will completely surround the thermocouple; if it does not, check to see if the used injector is suitable for the type of gas.

Checking primary air (Fig. 2)
The regulation is made using the Venturi tube by adjusting the "X" dimension given in the "BURNERS" table and checking the appearance of the flame which must be homogeneous, well ventilated and not noisy.

Checking the functions
- Start the appliance;
- Check the gas pipes for leaks;
- Check the burner flame, even at the minimum position.

Notes for the installer
- Explain and show how the appliance works to the user according to the instructions, and hand him the user's manual.
- Remind the user that, in the event of any structural alterations or modifications to the room that houses the appliance, the appliance functions must be rechecked.

CHECKING FOR GAS LEAKAGE

After the installation, make sure that there are no gas leakages. Use some water with soap and brush it on the joints and fittings; any small leakage will be shown by means of soap bubbles.
Another way to check for a gas leakage is to make sure that the meter, if any, over a period of about 10 minutes, does not signal any gas passage.

WARNING: never use an open flame to check for gas leakages.

RUNNING THE APPLIANCE ON OTHER TYPES OF GAS

The appliance is tested and set up for operations with the type of gas given on the technical data plate. If the gas for which the appliance is regulated is different from that of the connection, it is necessary to fit the appliance by carefully following the instructions below:

Replacement of the burner nozzles
The nozzles are accessible by opening the cabinet doors or by removing the control panel.
Remove the nozzles and replace them with suitable ones according to the BURNERS table. Be careful to keep and assemble the seal gasket, if any.

Regulation of PEL 21 minimum (Fig. 3)
Referring to the "BURNERS" table, adjust the minimum gas flow adjustment screw (B) as follows:
- for LPG operations, tighten the minimum gas flow adjustment screw up to the stop;
- for operations with natural gas:
  1 Find the knob of the corresponding valve.
  2 Ignite the burner and bring it to the minimum position.
  3 Adjust the minimum flow rate by turning the gas flow adjustment screw (B) (Fig. 3): by unscrewing, the flow rate increases; by screwing, the flow rate decreases.
  4 Once the flame that is considered suitable for the minimum function has been reached, check that it corresponds to the minimum flow rate indicated in the "TECHNICAL DATA" table; the check must be made according to the "volumetric method" already described above, which is:
  5 Read the gas meter and, at the same time, restart the chronometer.
  6 After a few minutes, i.e. 10 minutes, stop the chronometer and read the counter.
  7 Calculate the amount of gas which has passed in 10 minutes (i.e. it's the difference between the two readings), for example 2nd reading - 1st reading = 30 liters (0.03m^3).
  8 Now calculate the power at the minimum position, applying the formula of the volumetric method (see the previous paragraph). Power (kW) = consumption (m^3/h) x the heating power of methane.
  9 If the power is lower than the value given in the table, unscrew the minimum screw again and repeat the check.
  10 If the power is higher than the value given in the table, tighten the minimum gas flow adjustment screw again and repeat the check. (9.45 kW / h). P (kW) = 30 liters X 60/10 X 9.45 kW / h = 1,700 kW.

Regulation of the pilot light (Fig. 4)
- The pilot light operates with nozzles and fixed air. The only requested operation is to replace the nozzles according to the gas type as follows:
- Loosen the nut, pressing the biconical coupling (N. 14); remove it (N. 15) and the pilot nozzle (N. 16).
- Replace the pilot nozzle with the correct nozzle; refer to the "BURNERS" table.

EN

- After replacing the pilot nozzle, retighten the nut, pressing the biconical coupling (N. 14) with the relevant biconical coupling (N. 15).

Primary air control (fig. 2)
The adjustment is made by means of the Venturi tube by adjusting the "X" dimension shown in the "BURNERS" table and checking the appearance of the flame which must be homogeneous, well ventilated and not noisy.

Once the setting has been changed, indicate the new type of gas on the plate.

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 the operation, repeat the operations relevant to igniting the pilot device.
Safety thermostat: stops the gas flow in the event of serious anomalies. It is reactivated manually and, to restore it, it is necessary to unscrew the nut (A) (fig. 5). If the safety thermostat starts up, call Technical Support.

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OPERATING INSTRUCTIONS

We recommend that the user checks that the installation is performed properly.
The Manufacturer is not responsible for damage due to an incorrect installation, poor maintenance or incorrect use or for changes of the combustion system.

- The appliance is for industrial use and must be used by trained personnel.
- This appliance must be used for the purposes it is designed for. Every other use is incorrect.
- Do not use these appliances as fryers because the oil temperature cannot be controlled and it would overcome 230 °C with the risk of the oil catching on fire.
- Do not use the appliance when the tank is empty.
- Do not modify the combustion aeration system.
- Before running the unit, READ THE INSTRUCTIONS OF THIS MANUAL CAREFULLY, paying particular attention to the regulations relevant to safety devices.
- Always close the gas cocks after use and especially during maintenance and any repair operations.
- Follow the cooking provisions carefully, at least for the first period of use, until practice and experience allow you to choose the cooking time and temperature.
- When running the appliance for the first time, properly clean the tanks and the drilled boards with warm water and detergent to eliminate the film of protective oil that covers the tanks.

LOADING THE TANK

Make sure that the draining tap is closed. Use the handle of the loading tap, if any, which is positioned on the left of the appliance's front panel.

DRAINING THE TANK

Drain the tank by rotating the draining tap knob placed inside the cabinet under the combustion chamber. In a few models, the draining tap is positioned on the front panel.

IGNITION

Ignition of the pilot burner
Push in and rotate the tap knob counterclockwise over to the pilot position (⏻), await the necessary time for the air to exit the pipes (only the first time) and them press the piezoelectric button (⚡) several times. For the SG7CP40M model, keep the ignition button pressed. Through the proper hole on the front of the combustion camera, make sure that the pilot flame is ignited. When the flame is switched on, keep the knob pressed for a few seconds and then release it. If the flame switches off, repeat the operation.

NOTE
In the event of a failure that causes the lack of the spark, the ignition can be performed manually.
Keep the knob pressed in the position (⏻) and bring a small flame to the pilot burner by introducing it through the inspection hole of the combustion chamber.

Pilot burner ignition
After switching on the pilot burner flame, turn the knob of the tap to the maximum power position (🔥). The gas will reach the main burner, which will ignite. To reduce the power of the burner, turn the knob to the minimum position (🔥).

TURNING OFF

To turn off the main burner, rotate the tap knob clockwise until reaching the position (⏻).
To turn off the appliance completely, rotate the tap knob clockwise up to the position (●).

WARNING AND ADVICE

- While cooking with the pasta cooker, keep the

water loading tap a little open to allow for the elimination of starch through the overflow hole and to keep the right level of water in the tank.
- NEVER SWITCH ON THE UNIT BEFORE LOADING THE TANK WITH WATER.
- During use, the sides of the appliances may reach high temperatures. Be careful. There is, however, an adhesive sticker on both sides to remind the user that the sides may be hot during the operation:

WARNING: DO NOT COVER THE AERATION SLOTS PLACED ON THE BOTTOMS OF THE PASTA COOKER

RECOMMENDATIONS AND PRECAUTIONS FOR THE USE OF THE PASTA COOKER BASKETS

The pasta cooker's baskets are made of austenitic stainless steel; this material is the most suitable for the construction of the baskets but, in some conditions, it may be affected by corrosion caused by chloride ions (sodium chloride that is cooking salt) that are normally present in water where the baskets are immersed.
Therefore, it is essential to follow a few easy precautions to avoid this problem.
1) Never let the baskets dry without having first rinsed them with lukewarm water.
2) After each use, properly rinse the baskets with lukewarm water or suitable products.
3) Never pour salt directly inside the baskets.
4) Do not use abrasive products or accessories.

WARNING: while washing the baskets, pay attention to the areas where there are some gaps (i.e. welding, area attaching to the supporting structure, etc.) because, in these areas, salt water can stagnate and later cause corrosion.
To clean the steel parts, refer to the paragraph titled "CARE OF THE APPLIANCE".

MAINTENANCE

The construction of the appliances is carried out in a way that allows for a few maintenance operations. Because of this, we recommend that the user signs a service contract to have the equipment checked at least once a year by specialized personnel.

REPLACING THE COMPONENTS (SPARE PARTS)

USE ONLY ORIGINAL SPARE PARTS SUPPLIED BY THE MANUFACTURER. The parts must be replaced by authorized personnel only!
For a few models, it is sufficient to remove the panel by unscrewing the screws in view on the lower edge or in the front to have access to the parts to be replaced; for the other models, it is sufficient to open the lower door.

ATTENTION: empty the tank before removing the panel and replace the components.

- **Valved tap:** all fittings are on view. Use suitable wrenches to unscrew the gas inlet and outlet fittings, pilot nozzle and thermocouple. Replace the tap with a new one and reconnect the pilot nozzle and the thermocouple.
- **Burner:** to replace the burner, unscrew the nut, pressing the biconical coupling from the nozzle holder fitting, unscrew the two screws that fix the burner to the combustion chamber and extract the burner. Remove from the burner bracket from the nozzle holder fitting by unscrewing the fixing nut and assemble it in the new burner. Repeat all operations in reverse and reassemble everything.
- **Thermocouple:** loosen the nut that fixes the thermocouple to the pilot burner and extract the thermocouple from its seat. Unscrew the nut fixing the thermocouple to the tap. Replace the thermocouple and reassemble everything.
- **Plug:** remove the cable and unscrew the fixing nut. Assemble the new plug, paying attention not to tighten the nut too much because the insulating ceramic might be damaged.
- **Flexible water supplying pipe:** in the event of a replacement, make sure that the pipe does not lay on the combustion chamber.

APPLIANCE CARE

ATTENTION!
- **Allow the appliance to cool down before cleaning**
- **Turn off the disconnecting switch in the event the appliance is supplied by electricity.**

Giving the appliance a thorough cleaning every day will keep it in perfect working order and make it last longer. All steel parts should be cleaned with a dish detergent diluted in very hot water, using a soft rag; to remove stubborn dirt, use ethyl alcohol, varnish remover or another non halogen solvent; **do not use abrasive powder or corroding detergents, such as hydrochloric/muriatic or sulfuric acid. The use of acids can compromise the functionality and safety of the appliance.** Do not use brushes, steel wool or abrasive pads made

with other metals or alloys that might leave traces of rust.
For the same reason, try to avoid touching the appliance with anything made of iron. Do not use steel wool pads or stainless steel brushes as they could cause rust and may cause damage through scratches. If the appliance is extremely dirty, do not use emery or sandpaper.
As an alternative, we recommend using a synthetic sponge (for example, the Scotch Brite sponge).
Do not use substances used to clean silver and pay attention to hydrochloric or sulfuric acid that might have been used to clean the floor. **Never clean the appliance with jets of water**. After cleaning, properly rinse the appliance with clean water and use a rag to dry it carefully.

WARRANTY CERTIFICATE

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 damage caused by incorrect installation, tampering, poor maintenance and negligent use.

WARRANTY CERTIFICATE

COMPANY NAME: _____

ADDRESS: _____

POSTAL CODE : _____ TOWN: _____

PROVINCE: _____ **INSTALLATION DATE**: _____

MODEL. _____

PART NUMBER: _____

INOX-bázis
Rozsdamentes KONYHATECHNOLÓGIA

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