

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.

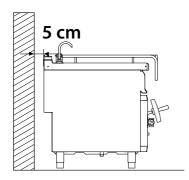
Equipotential

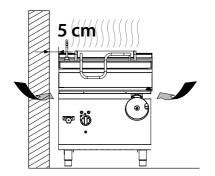
The appliance must be connected to a equipotential system. The connection terminal is located near the power supply cable input. It is marked with the following symbol:

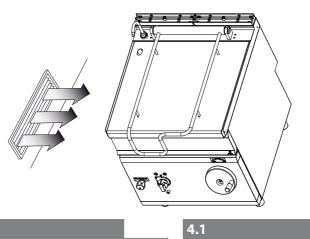


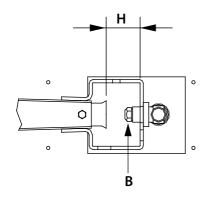
Maintenance must be carried out by qualified personnel.

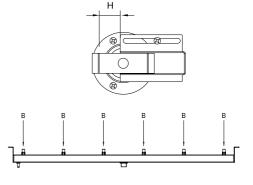
Do not aim water jets directly on the appliance, it might be damaged.

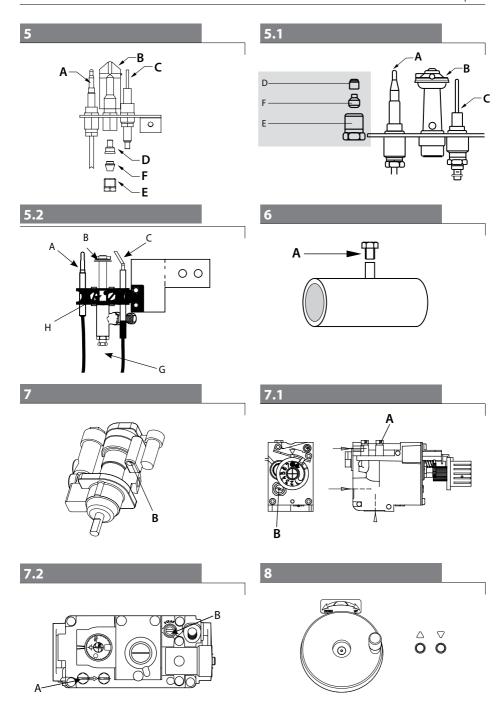


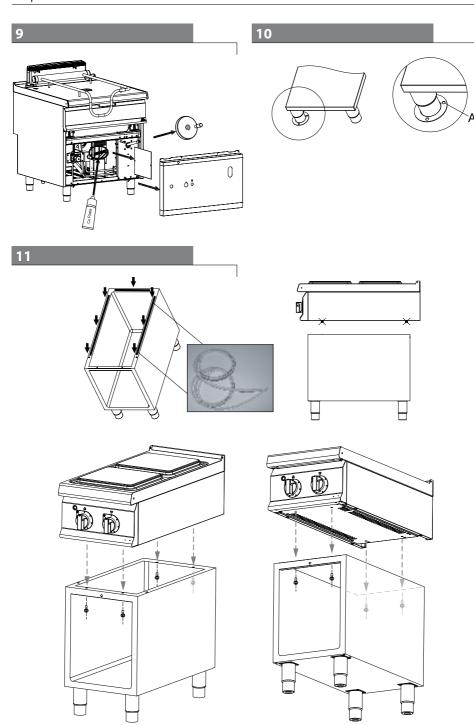


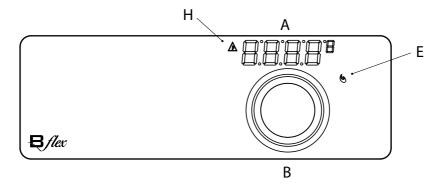












BURNERS

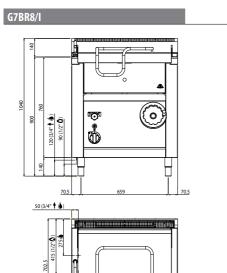
EN

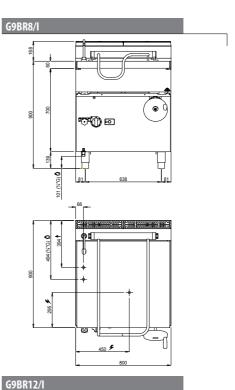
		G9BR8/I - G9BR8/I+RM - SG9BR8/I - SG9BR8/I+RM - SG9BR8/I+CDP - SG9BR8/I+RM+CDP - LXG9BR8/I+RM+CDP	G7BR8/I	G9BR12/I - G9BR12/I+RM - SG9BR12/I - SG9BR12/I+RM - SG9BR12/I+RM+CDP					
Rated output per burner	kW	20	7,25	5					
Rated output per burner G110 G150.1	kW	15	/	5					
Rated output per burner G120	kW	17	/	5					
Rated output per burner G2.350	kW	20	6,75	5					
Rated output per burner	kW	/	4,25	/					

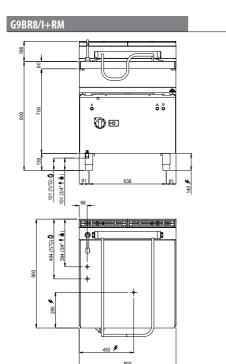
Gas name	Burner	Ø Main nozzles	Ø By Pass	Primary air reg.	Ø Pilot nozzles	Ø interignition nozzle
GAS G20 20mbar METHANE II2H3+	G9BR8/I - G9BR8/I+RM - SG9BR8/I - SG9BR8/I+RM - SG9BR8/I+CDP - SG9BR8/I+RM+CDP - LXG9BR8/I+RM+CDP	335	/	13	27.2	/
SUPPLY PRESSURE: (min÷max) G20 17÷25mbar	G7BR8/I	220	Adjustable	Fixed	41	70
	G9BR12/I - G9BR12/I+RM - SG9BR12/I - SG9BR12/I+RM - SG9BR12/I+RM+CDP	175	1	Closed	Adjustable	/
GAS G30 28-30mbar G31 37mbar LPG II2H3+	G9BR8/I - G9BR8/I+RM - SG9BR8/I - SG9BR8/I+RM - SG9BR8/I+CDP - SG9BR8/I+RM+CDP - LXG9BR8/I+RM+CDP	225	/	25	22	/
(min÷max) G: G30 25÷35mbar S0	G7BR8/I	135	160	Fixed	25	45
	G9BR12/I - G9BR12/I+RM - SG9BR12/I - SG9BR12/I+RM - SG9BR12/I+RM+CDP	110	1	13	24	1

W

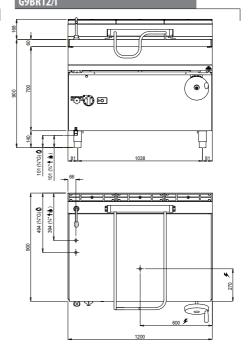




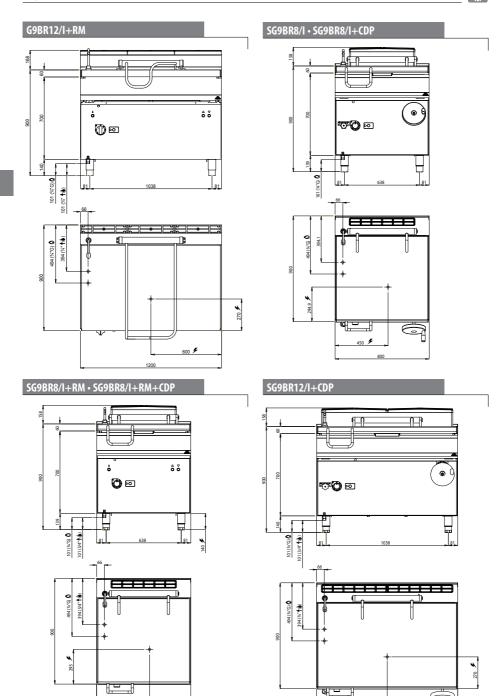




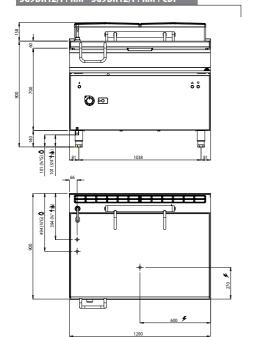
50 (1/2*🖨)



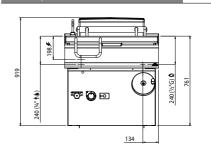


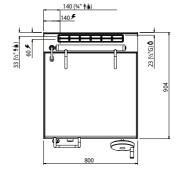


SG9BR12/I+RM • SG9BR12/I+RM+CDP

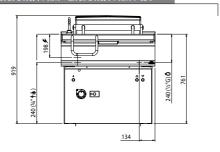


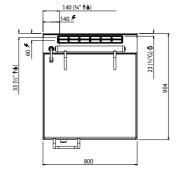
LXG9BR8/I+CDP



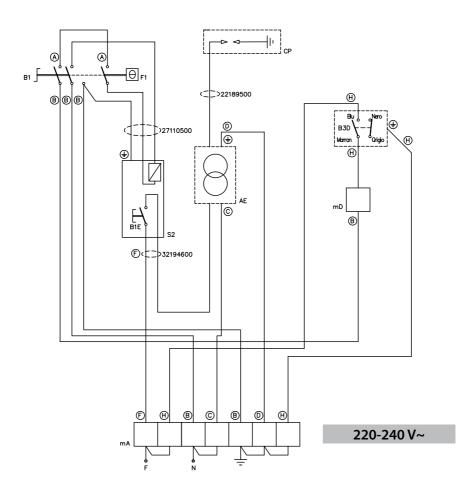


LXG9BR8/I+RM • LXG9BR8/I+RM+CDP

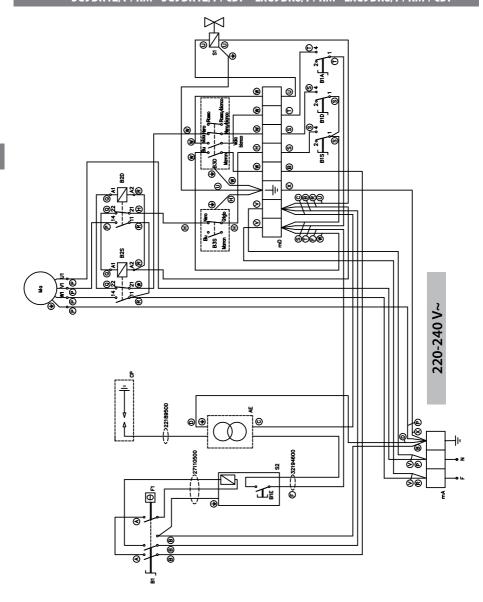




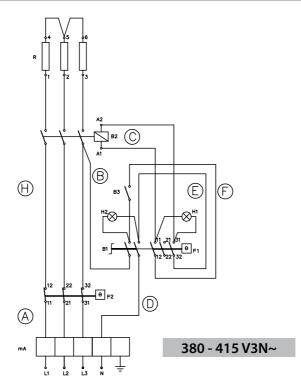
G9BR8/I - G9BR12/I - SG9BR8/I - SG9BR8/I+CDP - SG9BR12/I - SG9BR12/I+CDP - LXG9BR8/I - LXG9BR8/I+CDP

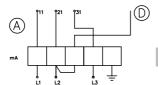


G9BR8/I+RM - G9BR12/I+RM - G9BR12/I+RM+CDP - SG9BR8/I+RM - SG9BR8/I+RM+CDP - SG9BR12/I+RM - SG9BR12/I+CDP - LXG9BR8/I+RM - LXG9BR8/I+RM+CDP

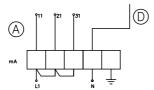


E7BR8/I





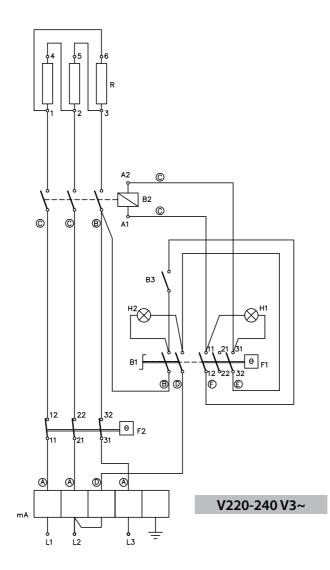
380 - 415 V3~

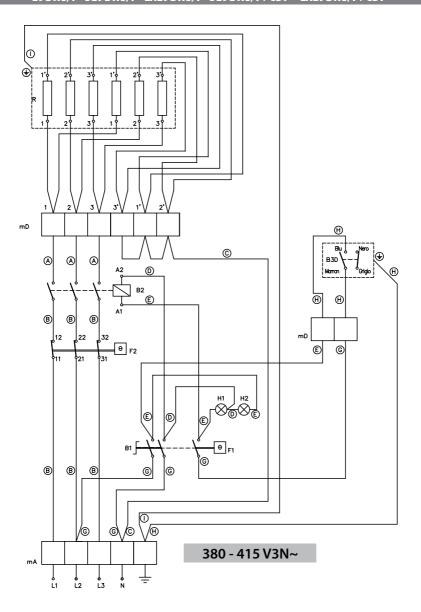


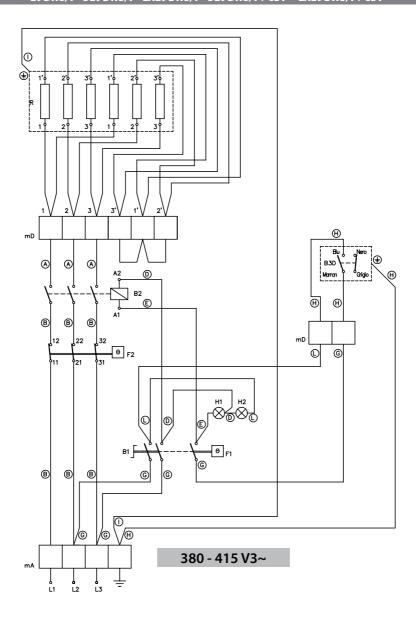
220 - 240 V~

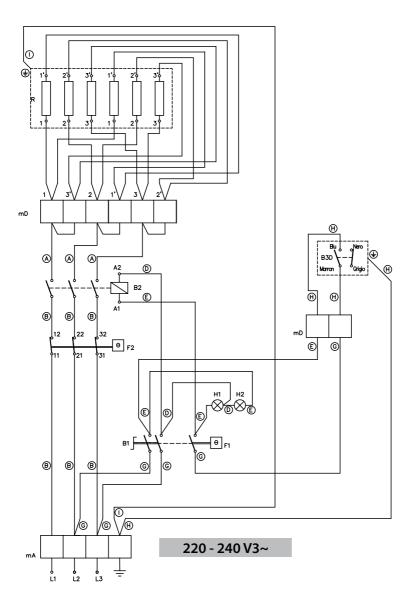
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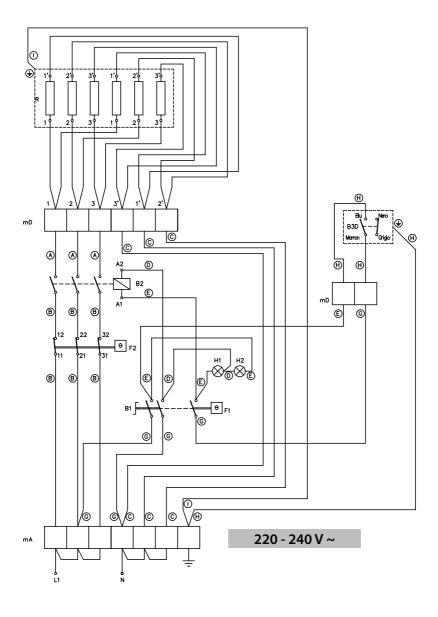
E7BR8/I



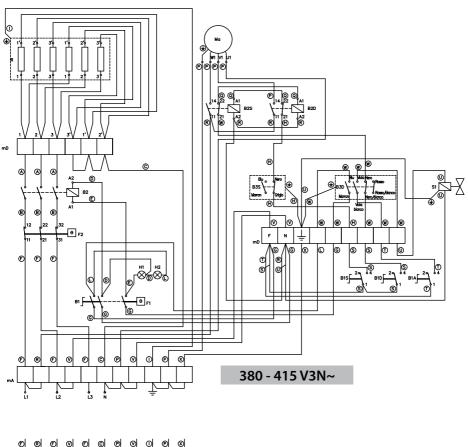


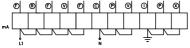




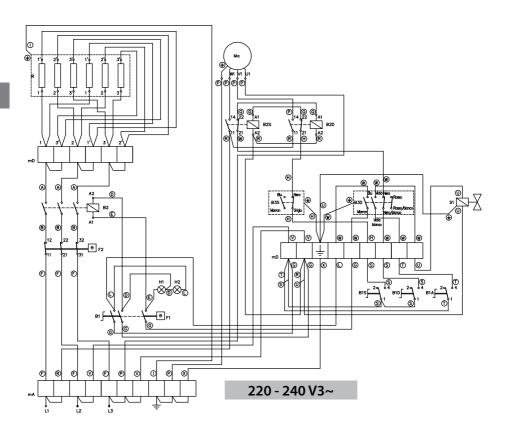


E9BR8/IRM - SE9BR8/IRM - LXE9BR8/IRM - SE9BR8/IRM+CDP - LXE9BR8/IRM+CDP

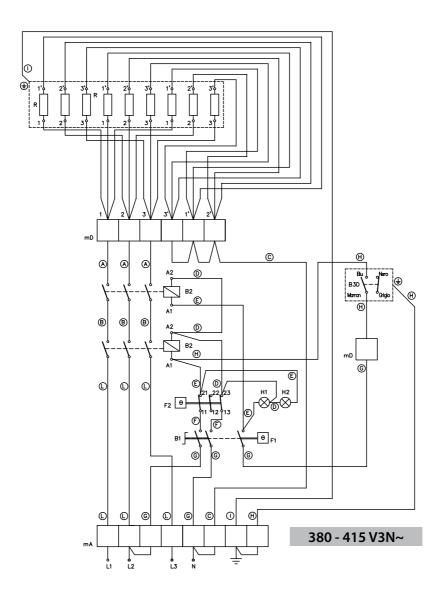




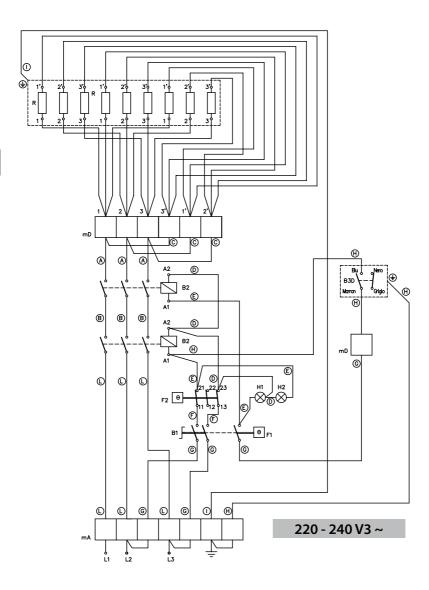
220 - 240 V~



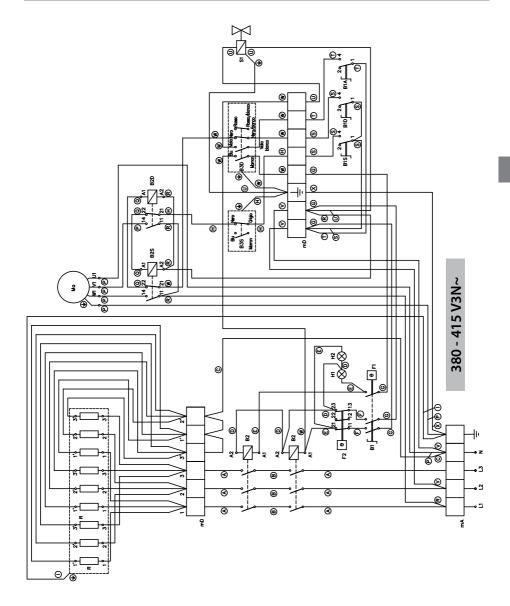
E9BR12/I - SE9BR12/I - SE9BR12/I+CDP



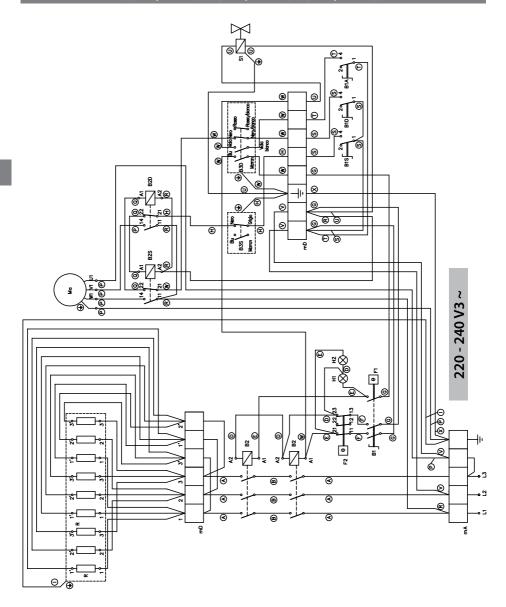
E9BR12/I - SE9BR12/I - SE9BR12/I+CDP



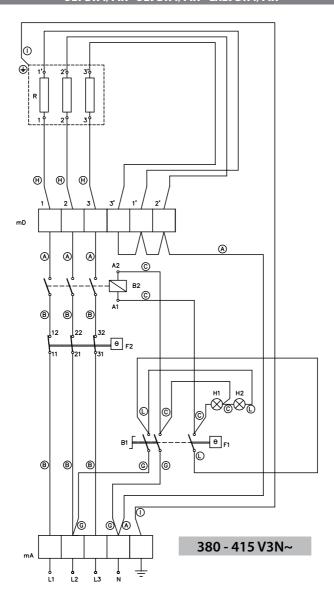
E9BR12/IRM - SE9BR12/IRM - SE9BR12/IRM+CDP



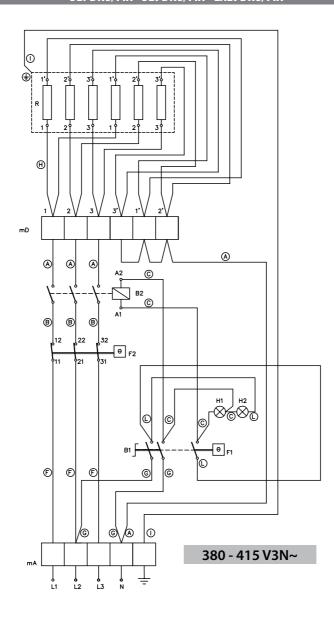
E9BR12/IRM - SE9BR12/IRM - SE9BR12/IRM+CDP



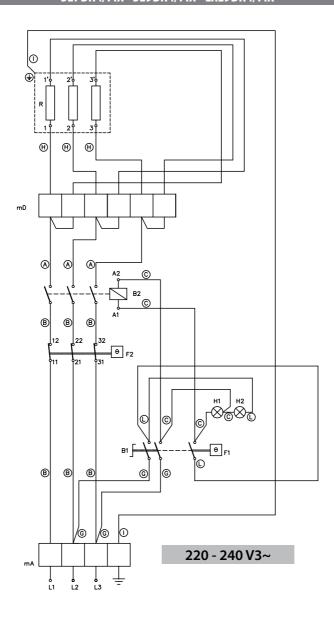
SE7BR4/FIX - SE9BR4/FIX - LXE9BR4/FIX



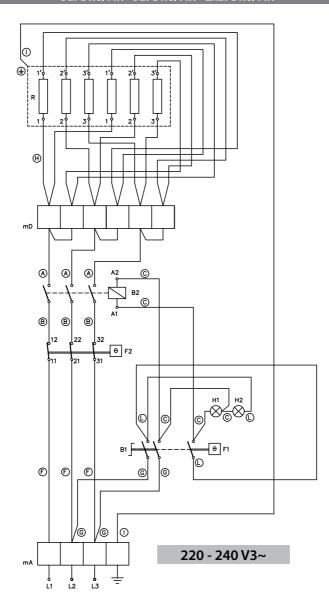
SE7BR8/FIX - SE9BR8/FIX - LXE9BR8/FIX



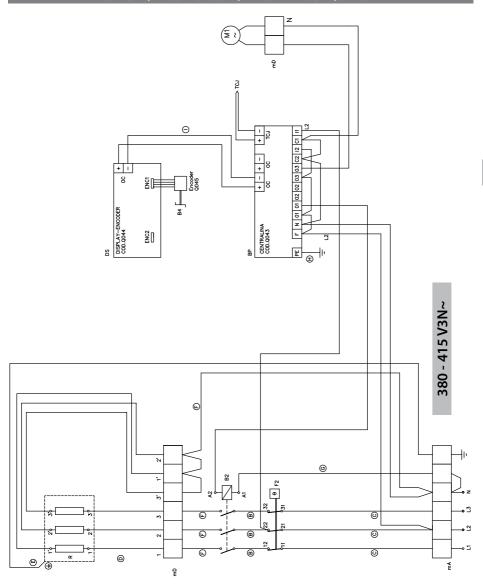
SE7BR4/FIX - SE9BR4/FIX - LXE9BR4/FIX



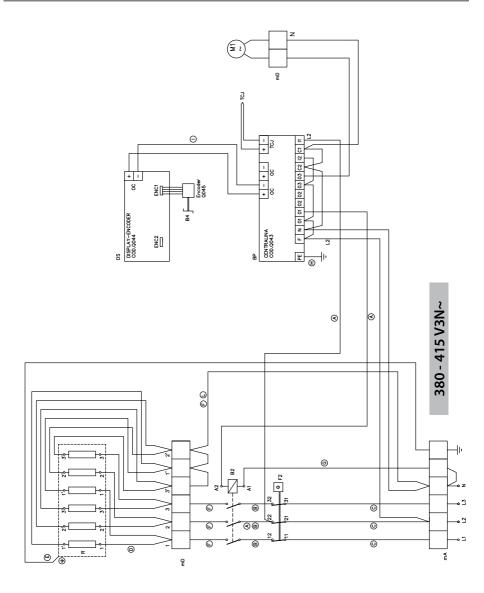
SE7BR8/FIX - SE9BR8/FIX - LXE9BR8/FIX



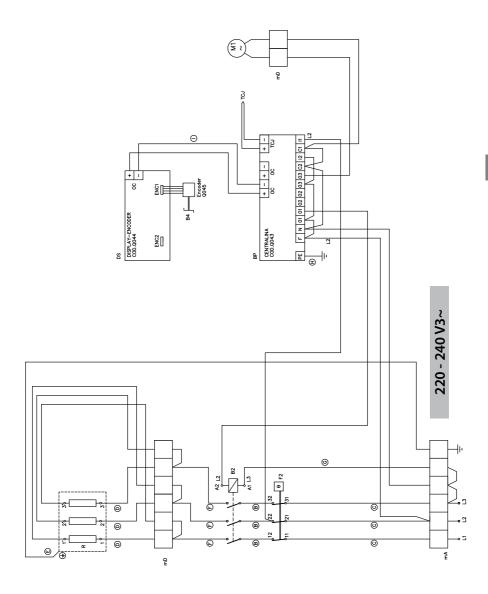
SE7BR4/FIX-BF - SE9BR4/FIX-BF - LXE9BR4/FIX-BF



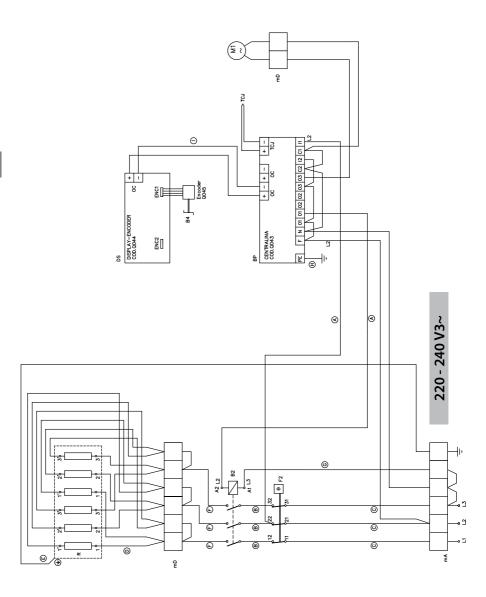
SE7BR8/FIX-BF - SE9BR8/FIX-BF - LXE9BR8/FIX-BF



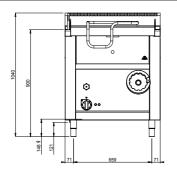
SE7BR4/FIX-BF - SE9BR4/FIX-BF - LXE9BR4/FIX-BF

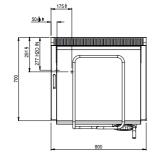


SE7BR8/FIX-BF - SE9BR8/FIX-BF - LXE9BR8/FIX-BF

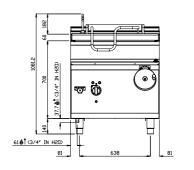


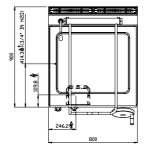




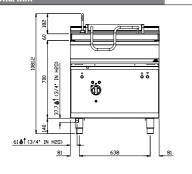


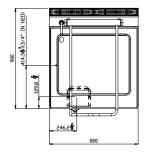
E9BR8/I



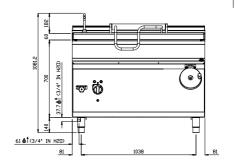


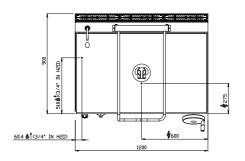
E9BR8/IRM



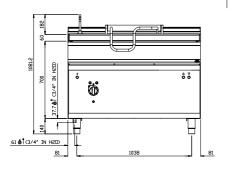


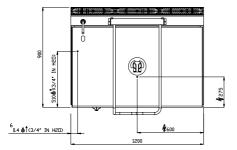
E9BR12/I



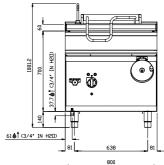


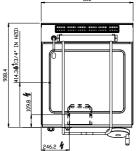
E9BR12/IRM



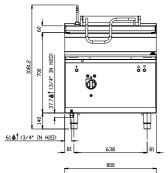


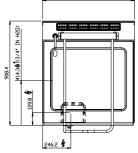
SE9BR8/I - SE9BR8/I+CDP



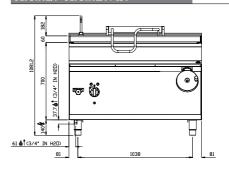


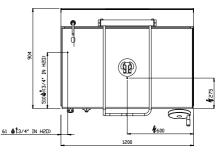
SE9BR8/IRM - SE9BR8/IRM+CDP



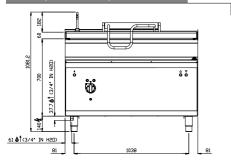


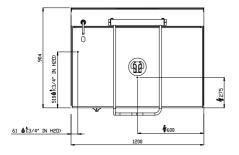
SE9BR12/I - SE9BR12/I+CDP



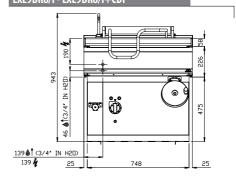


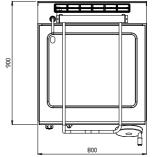




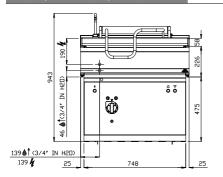


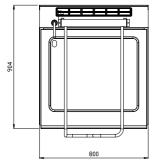
LXE9BR8/I - LXE9BR8/I+CDP



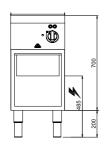


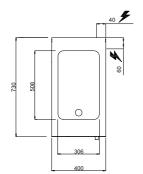
LXE9BR8/IRM - LXE9BR8/IRM+CDP



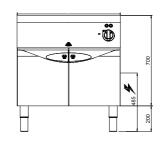


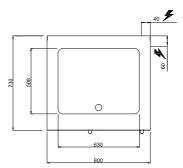
SE7BR4/FIX - SE7BR4/FIX-BF



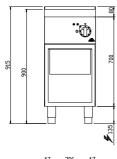


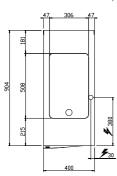
SE7BR8/FIX - SE7BR8/FIX-BF



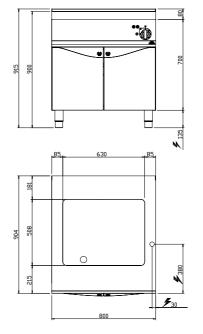


SE9BR4/FIX - SE9BR4/FIX-BF



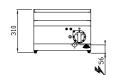


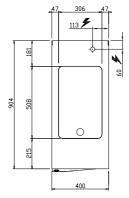
SE9BR8/FIX - SE9BR8/FIX-BF



4

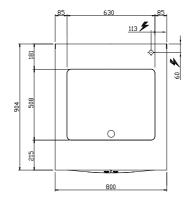
LXE9BR4/FIX - LXE9BR4/FIX-BF





LXE9BR8/FIX - LXE9BR8/FIX-BF





Instruction Manual

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EN

GENERAL WARNINGS

ATTENTION!

The figures mentioned in the chapters "GENERAL WARNINGS", "GAS MODEL INSTRUCTIONS" and "ELECTRIC MODEL INSTRUCTIONS" are shown on the initial pages of this manual.

Before using the appliance, carefully read the instructions provided in this booklet.

The appliance is strictly for professional use and must be used by qualified personnel.

The Installation, start-up and maintenance of the appliance must be carried out by qualified personnel.

All installation works must be carried out according to the law in force. The manufacturer is not responsible for damages due to an incorrect installation, bad maintenance or incorrect use.

LAW PROVISIONS, TECHNICAL REGULATIONS AND DIRECTIVES

The manufacturer declares that the appliances comply with the EEC directives and the particular reference regulations. The manufacturer requires the installation to be performed according to the regulations in force.

Before installing, check that the following provisions are met:

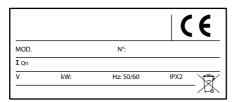
- building regulations and local fire prevention measures;
- accident prevention regulations in force;
- local Gas Board regulations;
- local electric energy supply Board regulations

APPLIANCE DESCRIPTION

Sturdy steel structure with 4 feet that can be adjusted in height.

External coating made in 18/10 chromium-nickel steel.

The serial number plate is located on the front of the appliance and contains all the data necessary for the connection.



INSTALLATION

Handling and transportation

The units are placed on wooden pallets to facilitate transportation and handling by a forklift or trolley either on the premises or when they are loaded and unloaded.

Units are packed in 3-layer sturdy cardboard boxes with stickers and prints applied onto them for providing advice relevant to handling. The symbols give information about their handling, forbid the lifting the units with hooks and storing outdoors.

It also warns operators that the packaging contains fragile objects and indicates the vertical position that the box must keep. It also directs the operator on opening the packaging from downwards to upwards.

PREPARATION

Before beginning the installation, remove the packaging. A few parts are protected with an adhesive film, which should be removed carefully.

Remove any glue residual with the proper substances, such as petrol; never use abrasive substances. Mount the unit feet; the unit must be levelled; small differences of height can be solved by adjusting the feet.

The connections to the gas and/or electric network must be close to the appliance and easy to reach.

We recommend placing the unit under a suction hood so that vapour can quickly evacuate. Install the unit at least 5 cm from the wall if the wall does not bear a minimum temperature of 150 °C (see fig. 1). If the unit is placed very closely to the wall, partition walls, kitchen cabinets, decorative walls, etc., we recommend that they are made with a non-combustible material with a proper thermal insulation. Pay a lot of attention to regulations concerning fire prevention.

ATTENTION:

Air necessary for the burner combustion is equal to 2 cu m/h per each kW of installed power.

Room ventilation

The room where the appliance is installed must be fitted with air intakes to guarantee the correct operation of the unit and air exchange.

Air necessary for the burner combustion is equal to 2 cu

m/h per each kW of installed power.

The air intakes must be of adequate dimensions, be protected by grids and positioned free of any obstruction. (See Fig. 2 – Fig. 3).

Do not install the appliance close to other units that can reach high temperature: the electrical components might be damaged.

During installation, make sure the air suction and evacuation ways are free from any obstacles.

WARNINGS

Attention!

Indicate that this appliance is only for professional use and that it shall be used by qualified people.

Always supervise the appliance while being used and never let it run while empty.

The appliances do not require special adjustment assistance from specialized personnel if the adjustments are carried out by the user during the use of the appliance.

Use only the accessories recommended by the manufacturer.

During the initial uses of the appliance, an acrid or burning smell may be detected. This will disappear after two or three uses.

This appliance cannot be used by people (including children) with impaired skills or without experience and knowledge unless under the supervision of a person responsible for their safety who provides precise instructions about the use of the unit.

Keep children under supervision to make sure that they don't play with the unit.

After use, the areas are hot for a certain amount of time (residual heat). Avoid resting your hands on them and allowing children to get too close!

These are very important regulations; if they are neglected, the appliance may not perform properly or the user may be placed at risk.

CARE OF THE APPLIANCE

ATTENTION!

- Before cleaning, switch off the unit and let it cool down.
- In the event of electrically supplied units, use the isolator switch to disconnect the mains.

Carefully clean daily the appliance to guarantee its proper operation and long life.

Steel surfaces must be cleaned with a dish washer detergent diluted in very hot water by using a soft cloth;

for the toughest dirt, use ethylic alcohol, acetone or another non-halogenated solvent; do not use abrasive powder detergents or corrosive substances such as hydrochloric acid, muriatic or sulphuric acid. The use of acids can affect the unit's operation and safety. Do not use brushes, steel cottons or abrasive disks made with other metals or alloys that might cause rust stains due to contamination. For the same reason, avoid contact with iron objects. Do not use steel cottons or stainless steel brushes because whilst they will not contaminate surfaces, they can cause damaging scratches.

Metal powder, metal shavings from working and iron material in general, when in contact with stainless steel surfaces, can cause rust stains. Superficial rust stain might be present on new appliances and they can be removed with a detergent diluted in water and a Scotch Brite sponge. If dirt is tough, do not use sandpaper or rough paper, but use synthetic sponges (for example Scotchbrite sponges).

Do not use substances for cleaning silver and be careful with hydrochloric or sulphuric vapours coming from floor washing products, for example. Do not aim water jets directly on the appliance, it might be damaged. After cleaning, rinse properly with clean water and dry carefully with a cloth.

MAINTENANCE

The appliances are made in a way that little maintenance is necessary. Despite this, we recommend that the user subscribes to a maintenance agreement to have the appliance checked at least once a year by the specialized personnel of our assistance service or by a specialized technician.

ATTENTION!

Before carrying out any maintenance or repair, disconnect the appliance from the gas network or cut off the mains.

Use only original spare parts supplied by the manufacturer.

Periodically apply the copper paste, supplied with the bratt pan, to the tank lifting screws. Follow the instructions shown in figure 9.

LONG PERIODS OF APPLIANCE INACTIVITY

If the appliance is not used for long periods of time, please observe the following:

- Clean the equipment and the surrounding areas properly (see the paragraph "CARE OF THE APPLIANCE")
- Pour a small quantity of cooking oil on the stainless steel surfaces
- Carry out all maintenance operations

 Cover all appliances with a suitable material and leave a few openings to allow air to circulate.

CONNECTIONS

GAS CONNECTION

The or 1/2" G or 3/4" G gas pipe union can either be permanently fixed or detached, using a standard adaptor. If a flexible hose is used, it must be of stainless steel and in conformity with regulations. After completing the connection, check for leaks by using a special leak-detector spray.

ELECTRIC CONNECTION

Before connecting the appliance to the network, check the following:

- Network voltage corresponds to the data written the plate
- Grounding is efficient
- The connection cable is suitable to the power absorbed by the appliance.

The omnipolar switch must be close to the appliance, be approved and have a section suitable to the appliance. (See TECHNICAL DATA table).

The cable must have features similar to the H07 RN-F type. To reach the power supply terminal board, carry out the following:

- Cut off the power by turning off the switch the appliance.
- Remove the front panel by unscrewing the fixing screws.
- Insert the cable thought the cable stopper.
 Connect the two wires to the two corresponding terminals of the terminal board.

The ground wire must be longer than the other wires so that it will be the last to be disconnected in the event that the cable is pulled strongly or that the cable stopper breaks. Tighten the cable stopper.

The YELLOW-GREEN cable must never be broken.

Equipotential

The appliance must be connected to an equipotential system. The terminal is positioned close to the cable input. It is marked by a label:



CONNECTION TO THE WATER SUPPLY NETWORK

The appliance must be permanently connected to the water supply, and not by means of flexible pipe connections. If there is a pipe, connect the water inlet pipe to the water supply by means of a mechanical filter and a shut-off valve. Before connecting the filter, let some water flow out to flush the pipe of any ferrous slag.

Attention!

The manufacturer is not responsible and does not reimburse damages caused by improper inadequate installations that don't comply with the instructions.

EXHAUST SYSTEM

The appliances must be positioned in suitable areas for the discharge of the combustible products in respect to how much is prescribed by the installation's norms. Our appliances are classified as type "A" gas units (see the "TECHNICAL DATA" table).

They are not designed to be connected to an evacuation duct for the discharge of combustible products.

These appliances must discharge the combustible products into 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 that 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.

The units are in conformity with the European directives:

2014/35/UE Low voltage

2014/30/UE EMC (electromagnetic compatibility)

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

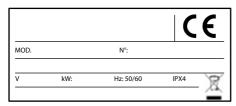
2006/42/EC Machine regulations and particular reference regulations

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

EN 60335-2-39 Particular requirements for commercial ELECTRIC BRATT PANS

Unit features

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



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.

GAS MODEL INSTRUCTIONS



SERIES MACROS 700 GAS BRATT PANS

Model	Description	Dim.: (LxWxH) Worktop (total H)
G7BR8/I	Tilting bratt pan with stainless steel bottom and cabinet	mm 800x700x900 (1020)

SERIES MAXIMA 900 GAS BRATT PANS

Model	Description	Dim.: (LxWxH) Worktop (total H)
G9BR8/I	Tilting bratt pan with stainless steel bottom and cabinet	mm 800x900x900 (1065)
G9BR8/I+RM	Bratt pans with a cabinet, tilting motorized tank and stainless steel bottom	mm 800x900x900 (1065)
G9BR12/I	Tilting bratt pan with stainless steel bottom and cabinet	mm 1200x900x900 (1065)
G9BR12/I+RM	Bratt pans with a cabinet, tilting motorized tank and stainless steel bottom	mm 1200x900x900 (1065)

SERIES S900 GAS BRATT PANS

Model	Description	Dim.: (LxWxH) Worktop (total H)
SG9BR8/I - SG9BR8/I+CDP	Tilting bratt pan with stainless steel bottom and cabinet	mm 800x900x900 (965)
SG9BR8/I+RM - SG9BR8/I+RM+CDP	Bratt pans with a cabinet, tilting motorized tank and stainless steel bottom	mm 800x900x900 (965)
SG9BR12/I	Tilting bratt pan with stainless steel bottom and cabinet	mm 1200x900x900 (965)
SG9BR12/I+RM - SG9BR12/I+RM+CDP	Bratt pans with a cabinet, tilting motorized tank and stainless steel bottom	mm 1200x900x900 (965)

SERIES LX900 TOP GAS BRATT PANS

Model	Description	Dim.: (LxWxH) Worktop (total H)
LXG9BR8/I	Tilting bratt pan with stainless steel bottom and cabinet	mm 800x900x740 (760)
LXG9BR8/I+RM - LXG9BR8/I+RM+CDP	Bratt pans with a cabinet, tilting motorized tank and stainless steel bottom	mm 800x900x740 (760)

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														F	TECHNICAL DATA	CAL	DA	¥
MODEL	Electric rated power 220-240V	Electric rated Type connectower tion cable 220-240V H07RN-F	Rated	Reduced	Rated power G2.350	Rated power G27	LPG consumption G30/31	Methane consump- tion G20	Methane consump- tion G25	Methane consumption G25,1	Methane consumption G25,3	Town gas consump- tion G27	Town gar consum tion G2.3	as Primary Combustion C	Construction	Burner		Weight
	ΚW		kW	kW	kW	ΚW	kg/h	ų/ _€ m	m³/h	m³/h	m³/h	m³/h	m³/h	m³/h		n°	kW	kg
G7BR8/I	/	/	14,5	8,5	13,5	14,5	1,1	1,5	1,8	1,8	1,7	1,9	2,0	76	А	7	7,25	66
														F	TECHNICAL DATA	CAL	DA	¥
MODEL	Electric rated power 220-240V	Electric rated Type connectower tion cable 220-240V H07RN-F	Rated	Reduced	Rated power G2.350	Rated power G27	LPG consumption G30/31	Methane consump- tion G20	Methane consump- tion G25	Methane consumption G25,1	Methane consumption G25,3	Town gas consump- tion G27	Town consu tion G	Primary combustion Air	gas Primary Construction Air	Burner		Weight
	KW		kW	kW	kW	ΚW	kg/h	m³/h	m³/h	m³/h	m³/h	m³/h	m³/h	m³/h		n°	kW	kg
G9BR8/I	9000'0	3x1,5mm2	70	/	/	18	1,6	2,0	2,5	2,5	2,4	2,3	/	40	A	1	70	150
G9BR8/I+RM	0,4	3x1,5mm2	70	_	_	18	1,6	2,0	2,5	2,5	2,4	2,3	`	40	¥	-	70	150
G9BR12/I	9000'0		30	_	30	30	2,4	3,2	3,7	3,7	3,6	3,9	4,4	09	A	9	2	202
G9BR12/I+RM	0,4	3x1,5mm2	30	_	30	30	2,4	3,2	3,7	3,7	3,6	3,9	4,4	09	¥	9	2	202

MA	Weight	kg	157	157	220	220
70.	Burner	kW	70	70	5	2
S	Bui	u。	-	-	9	9
ECHNICAL DATA	Construction		А	А	¥	А
۲	Primary combustion Air	m³/h	40	40	09	09
	Town gas consump- tion G2.350	m³/h	/	\	4,4	4,4
	Town gas consump- tion G27	m³/h	2,3	2,3	3,9	3,9
	Methane consumption G25,3	m³/h	2,4	2,4	3,6	3,6
	Methane consumption G25,1	m³/h	2,5	2,5	3,7	3,7
	Methane consump- tion G25	m ₃ /h	2,5	2,5	3,7	3,7
	Methane consump- tion G20	m³/h	2,0	2,0	3,2	3,2
	LPG consumption G30/31	kg/h	9′1	1,6	2,4	2,4
	Rated power G27	kW	18	18	30	30
	Rated power G2.350	kW	/	/	30	30
	Reduced	kW	/	_	_	_
	Rated power	kW	70	70	30	30
	Type connection cable H07RN-F		3x1,5mm2	3x1,5mm2	3x1,5mm2	3x1,5mm2
	Electric rated power 220-240V	kW	9000′0	0,4	9000'0	0,4
	MODEL		SG9BR8/I - SG9BR8/I+CDP	SG9BR8/I+RM - SG9BR8/I+RM+CDP	SG9BR12/I	SG9BR12/I+RM - SG9BR12/I+RM+CDP

AIA	Weight	/ kg	150	150
ב	Burner	kW	70	70
Z		°u	1	-
I ECHNICAL DAIA	Construction		A	A
	Primary combustion Air	m³/h	40	40
	e Town gas Town gas ion consumption G27 tion G2.350	m³/h	/	/
	Town gas consump- tion G27	m³/h	2,3	2,3
	Methan consumpt G25,3	m³/h	2,4	2,4
	Methane consumptio G25,1	m³/h	2,5	2,5
	Methane consump- tion G25	m³/h	2,5	2,5
	Methane consump- tion G20	m³/h	2,0	2,0
	LPG Methane Methane consumption consumption from G20 ton G25	kg/h	1,6	1,6
	Rated power G27	ΚW	18	18
	Rated power G2.350	kW	/	_
	Reduced	kW	/	/
	Rated	kW	70	70
	Type connection cable HO7RN-F		3x1,5mm2	3x1,5mm2
	Electric rated power 220-240V	kW	9000′0	0,4
	MODEL		LXG9BR8/I	LXG9BR&/I+RM- LXG9BR&/I+RM+CDP

ΕN

ATTENTION!

The figures mentioned in the chapters "GENERAL WARNINGS", "GAS MODEL INSTRUCTIONS" and "ELECTRIC MODEL INSTRUCTIONS" are shown on the initial pages of this manual.

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 paragraph "Running the appliance on other types of gas"). Carry out the start-up according to the User's Instructions.

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 pressure of the gas supply must be within the following fields:

- from 18 to 22.5 mbar for gases of the second family (methane)
- from 27 to 37 mbar for gases of the third family (butanepropane).

The appliance will not work outside the above pressure thresholds.

To adjust the power to minimum necessary, check the data of the "BURNERS" TABLE.

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. 6)

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 stopwatch, you can measure the gas consumption in a given unit of time. This value will be compared with the value **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

The air flow is correctly adjusted when there is adequate protection from the flame rising when the burner is cold or flame returns when the burner is hot. See the "BURNERS" table for the measurement of primary air for combustion.

Checking the functions

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

Notes for the installer

Explain and demonstrate 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.

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 nozzles for the burner in accordance to the "BURNERS" table.

The burner nozzles for different types of gas, marked in 100ths of a mm, are in a case supplied with the appliance. When the appliance has been transformed or adapted, recheck its functions as described in the "Checking the functions" paragraph.

After the appliance has been transformed or adapted, specify the new gas type on the plate.

Minimum flow rate adjustment (Fig. 7)

Referring to the "BURNER" table, adjust the minimum flow adjustment screw "B" as follows:

- when using liquid gas, tighten the minimum adjustment screw all the way down.
- when using methane:
 - Locate the knob of the corresponding tap, turn the burner on and put it at the minimum output position.
 - Adjust the minimum flow rate with screw "B" (Fig. 7). Unscrew to increase the flow rate and tighten to decrease it.

- 3. O e the flame is judged as suitable for a minimum setting, check that it corresponds to the minimum flow indicated in the "BURNERS" table. The check must be carried out according to the "volumetric method", described above, as follows:
- 4. Read the gas counter and, at the same time, start the stopwatch
- 5. After quite long time, for example 10 minutes, stop the stopwatch and read the gas counter again
- Calculate how much gas has passed in 10 minutes (the difference between the two readings), for example 1st reading - 2nd reading = 30 liters (0,03m³).
- Now calculate the minimum power by applying the volumetric method formula (previous paragraph).
 Power (kw) = consumption (m³/h) for heating power of methane.
- 8. If the power is less than the table value, loosen the low flame screw again and check again.
- 9. If the power is higher than the table value, tighten the low flame screw again and check again.

PART REPLACEMENT (SPARE PARTS)

Use only original spare parts supplied by the manufacturer. The parts must be replaced solely by authorized personnel!

Main burner nozzle (fig. 4 - 4.1)

For models G9BR8/I, G9BR8/I+RM, SG9BR8/I, SG9BR8/I+RM, SG9BR8/I+CDP, SG9BR8/I+RM+CDP, the nozzles can be accessed after raising the well completely and removing the nozzle guard. For models G7BR8/I, G9BR12/I, G9BR12/I+RM, SG9BR12/I+CDP, SG9BR12/I+RM+CDP remove the front panel and the nozzle-holder ramp. Use a spanner SW11 to unscrew nozzles "B" and replace them with the correct ones. Check the correct "H" distance for the primary air in the "Burners chart".

Regulation of the pilot light (Fig. 5 - 5.1 - 5.2)

The pilot flame in models G7BR8/I, G9BR8/I, G9BR8/I I+RM, SG9BR8/I, SG9BR8/I+RM, SG9BR8/I+CDP, SG9BR8/I I+RM+CDP operates with nozzles and fixed air flow (Fig.5 - 5.1). The only operation requested is the replacement of the nozzles according to the type of gas, by proceeding in the following way:

- remove the front panel
- loosen locking screw "E" and replace nozzle "D" with the correct one.

The pilot is adjustable in models G9BR12/I, G9BR12/I+RM, SG9BR12/I, SG9BR12/I+RM, SG9BR12/I+CDP, SG9BR12/I+RM+CDP (Fig: 5.2). Proceed as follows:

- remove the front panel
- adjust the gas flow to the pilot burner with screw "G" and the air flow with ring "H"

Igniter plug (Fig. 5.1)

Remove the igniter plug "C" from the bottom. Remove the ignition cable, loosen the fixing nut and insert a new plug

Gas tap/ valve

Loosen the nipples of the gas pipes and thermocouple,

then loosen the fixing screws of the supply to the gas pipe and insert a new tap.

Thermocouple (Fig. 5 - 5.1 - 5.2)

Loosen the nipples that fix the thermocouple "A" to the case (taps, valves) of the gas and to the pilot burner "B" and insert the new piece. After the replacement, assemble the front panel and the relevant parts in correct order.

WARNING

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

INSTRUCTIONS FOR USE

Attention!:

Never use as a fryer.

The correct appliance functions are only guaranteed with the tank lowered to the bottom.

Before using the appliance, carefully clean the internal side of the cooking tank.

Attention!

The cooking tank should be filled to a maximum level up to 40 mm beneath the overflowing edge, following the maximum level notch and with the food to be cooked included.

The appliance is equipped with a selector to carry out all the cooking start-up operations. The following steps must be followed to use the appliance safely and properly.

Lighting the pilot burner

Open the gas valve located at the top of the console. Turn the valve knob/ tap left from position "\u2218", press and hold the knob, simultaneously pressing the ignition button. Keep the knob depressed for a few seconds after lighting. Release the knob and check that the pilot has lighted successfully. If the flame goes out, repeat the operation.

Lighting main burner

After lighting the pilot flame, turn the valve knob to the left until it corresponds to the desired temperature or the symbol $\hat{\mathbf{Q}}$.

Position	Degrees °C
۵	160
2	170
3	185
4	200
5	215
6	235
7	260
۵	290

For the thermostatic valve, the minimum position is and the maximum position. The thermostat triggers the main burner to automatically ignite and turn off (ON / OFF); only the pilot flame remains lit.

When the valve knob/tap is turned to the right onto "*", or the thermostat knob is set to "0", the main burner remains off.

Turning off the pilot burner

To turn the pilot burner off, press the valve knob/ tap and turn to position "•".

If the unit is turned off and then back on again, wait for about 1 minute to allow the valve to automatically reset.

Emptying the well (fig.8)

The tilting device is designed to simplify the emptying of the well. The device is activated by means of a hand-wheel positioned on the right side of the front panel. The well rises by turning the hand-wheel clockwise and lowers by turning it anticlockwise. In models with electric powered tilting, there are buttons instead of the hand-wheel for raising and lowering the well.



EN



ELECTRIC MODEL INSTRUCTIONS

SERIES MACROS 700 ELECTRIC BRATT PANS

Model	Description	Dim.: (LxWxH) Worktop (total H)
E7BR8/I	Tilting bratt pan with stainless steel bottom and cabinet	mm 800x700x900 (1020)

SERIES MAXIMA 900 ELECTRIC BRATT PANS

Model	Description	Dim.: (LxWxH) Worktop (total H)
E9BR8/I	Tilting bratt pan with stainless steel bottom and cabinet	mm 800x900x900 (1065)
E9BR8/IRM	Bratt pans with a cabinet, tilting motorized tank and stainless steel bottom	mm 800x900x900 (1065)
E9BR12/I	Tilting bratt pan with stainless steel bottom and cabinet	mm 1200x900x900 (1065)
E9BR12/IRM	Bratt pans with a cabinet, tilting motorized tank and stainless steel bottom	mm 1200x900x900 (1065)

SERIES S700 ELECTRIC BRATT PANS

Model	Description	Dim.: (LxWxH) Worktop (total H)
SE7BR4/FIX	Bratt pan with unit, fixed tank, stainless steel bottom	mm 400x730x900 (920)
SE7BR8/FIX	Bratt pan with unit, fixed tank, stainless steel bottom	mm 800x730x900 (920)
SE7BR4/FIX-BF	Bratt Pan with cabinet and integrated fixed tank with stainless steel bottom and BFlex controls	mm 400x730x900 (920)
SE7BR8/FIX-BF	Bratt Pan with cabinet and integrated fixed tank with stainless steel bottom and BFlex controls	mm 800x730x900 (920)

SERIES S900 ELECTRIC BRATT PANS

Model	Description	Dim.: (LxWxH) Worktop (total H)
SE9BR8/I - SE9BR8/I+CDP	Tilting bratt pan with stainless steel bottom and cabinet	mm 800x900x900 (965)
SE9BR8/IRM - SE9BR8/IRM+CDP	Bratt pans with a cabinet, tilting motorized tank and stainless steel bottom	mm 800x900x900 (965)
SE9BR12/I - SE9BR12/I+CDP	Tilting bratt pan with stainless steel bottom and cabinet	mm 1200x900x900 (965)
SE9BR12/IRM - SE9BR12/IRM+CDP	Bratt pans with a cabinet, tilting motorized tank and stainless steel bottom	mm 1200x900x900 (965)
SE9BR4/FIX	Bratt pan with unit, fixed tank, stainless steel bottom	mm 400x900x900 (920)
SE9BR8/FIX	Bratt pan with unit, fixed tank, stainless steel bottom	mm 800x900x900 (920)
SE9BR4/FIX-BF	Bratt Pan with cabinet and integrated fixed tank with stainless steel bottom and BFlex controls	mm 400x900x900 (920)
SE9BR8/FIX-BF	Bratt Pan with cabinet and integrated fixed tank with stainless steel bottom and BFlex controls	mm 800x900x900 (920)

SERIES LX900TOP ELECTRIC BRATT PANS

Model	Description	Dim.: (LxWxH) Worktop (total H)
LXE9BR8/I - LXE9BR8/I+CDP	Tilting bratt pan with stainless steel bottom and cabinet	mm 800x900x740 (760)
LXE9BR8/IRM - LXE9BR8/IRM+CDP	Bratt pans with a cabinet, tilting motorized tank and stainless steel bottom	mm 800x900x740 (760)
LXE9BR4/FIX	Bratt pan with unit, fixed tank, stainless steel bottom	mm 400x900x580 (600)
LXE9BR8/FIX	Bratt pan with unit, fixed tank, stainless steel bottom	mm 800x900x580 (600)
LXE9BR4/FIX-BF	Bratt Pan with integrated fixed tank and stainless steel bottom and BFlex controls	mm 400x900x580 (600)
LXE9BR8/FIX-BF	Bratt Pan with integrated fixed tank and stainless steel bottom and BFlex controls	mm 800x900x580 (600)

SERIES MACROS 700 BRATT PANS	TECHNICAL DATA
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MODEL Rated power	Rated voltage	H07RN-F connection cable	
MODEL	kW	V	n°
E7BR8/I	0	380-415 3N ~ 380-415 3 ~	5 x 2,5 mm ² 4 x 2,5 mm ²
E/BR8/I	220-240 ~ 220-240 3 ~	3 x 10 mm ² 4 x 4 mm ²	

SERIES MAXIMA 900 BRATT PANS TECHNICAL DATA

MODEL	Rated power	Rated voltage	H07RN-F connection cable
MODEL	kW	V	n°
E9BR8/I - E9BR8/IRM	9,6	380-415 3N ~ 380-415 3 ~ 220-240 ~ 220-240 3 ~	5 x 2,5 mm² 4 x 2,5 mm² 3 x 10 mm² 4 x 4 mm²
E9BR12/I - E9BR12/IRM	14,4	380-415 3N ~ 380-415 3 ~ 220-240 3 ~	5 x 4 mm ² 4 x 4 mm ² 4 x 10 mm ²

SERIES S700 BRATT PANS TECHNICAL DATA

MODEL	Rated power	Rated voltage	H07RN-F connection cable
MODEL	kW	V	n°
SE7BR4/FIX -	4,8	380-415 3N ~	5 x 2,5 mm²
SE7BR4/FIX-BF		220-240 3 ~	4 x 4 mm²
SE7BR8/FIX -	9,6	380-415 3N ~	5 x 2,5 mm ²
SE7BR8/FIX-BF		220-240 3 ~	4 x 4 mm ²

SERIES S900 BRATT PANS TECHNICAL DATA

MODEL	Rated power	Rated voltage	H07RN-F connection cable
MODEL	kW	V	n°
SE9BR8/I - SE9BR8/IRM - SE9BR8/I+CDP - SE9BR8/IRM+CDP	9,6	380-415 3N ~ 380-415 3 ~ 220-240 ~ 220-240 3 ~	5 x 2,5 mm ² 4 x 2,5 mm ² 3 x 10 mm ² 4 x 4 mm ²
SE9BR12/I - SE9BR12/IRM -	14,4	380-415 3N ~	5 x 4 mm²
SE9BR12/I+CDP -		380-415 3 ~	4 x 4 mm²
SE9BR12/IRM+CDP		220-240 3 ~	4 x 10 mm²
SE9BR4/FIX -	4,8	380-415 3N ~	5 x 2,5 mm ²
SE9BR4/FIX-BF		220-240 3 ~	4 x 4 mm ²
SE9BR8/FIX -	9,6	380-415 3N ~	5 x 2,5 mm²
SE9BR8/FIX-CDP		220-240 3 ~	4 x 4 mm²

SERIES LX900 TOP BRATT PANS TECHNICAL DATA

MODEL	Rated power	Rated voltage	H07RN-F connection cable
MODEL	kW	V	n°
LXE9BR8/I - LXE9BR8/		380-415 3N ~	5 x 2,5 mm ²
IRM - LXE9BR8/I+CDP -	9,6	380-415 3 ~	4 x 2,5 mm ²
LXE9BR8/IRM+CDP	9,0	220-240 ~	3 x 10 mm ²
LXE9BK8/IKM+CDP		220-240 3 ~	4 x 4 mm ²
LXE9BR4/FIX -	LXE9BR4/FIX -	380-415 3N ~	5 x 2,5 mm ²
LXE9BR4/FIX-BF	4,8	220-240 3 ~	4 x 4 mm ²
LXE9BR8/FIX - LXE9BR8/FIX+CDP	9,6	380-415 3N ~ 220-240 3 ~	5 x 2,5 mm ² 4 x 4 mm ²

ΕN

ATTENTION!

The figures mentioned in the chapters "GENERAL WARNINGS", "GAS MODEL INSTRUCTIONS" and "ELECTRIC MODEL INSTRUCTIONS" are shown on the initial pages of this manual.

WARNINGS:

When installing models SE7BR4/FIX, SE7BR4/FIX-BF, SE9BR4/FIX, SE9BR4/FIX-BF, LXE9BR4/FIX, LXE9BR4/FIX-BF, LXE9BR8/FIX, LXE9BR8/FIX-BF individually (not as part of a group), attach the anti-tip bracket to the floor with the appropriate dowel screws (see fig. 10), respecting the minimum installation distances (see the Preparation section).

Warning!

When models LXE9BR4/FIX, LXE9BR8/FIX, LXE9BR4/FIX-BF and LXE9BR8/FIX-BF are not installed on a suspended support structure, they must be mounted on the correct support (see fig. 11).

ELECTRICAL CONNECTION

Attention: the appliance is delivered with the tension specified on the technical plate.

- As already said, an omnipolar switch must be placed between the appliance and the electrical line; this switch must allow the complete disconnection in the event that the conditions listed within the overcharging category III and a differential with the characteristics suitable for the appliance's rated power (1mA per kW of power).
- Make sure the grounding system is efficient.
- This appliance is of a Y type (delivered without cable and plug); therefore, the cable and other accessories for the connection must be provided by the installer.
- The connection cable to the mains must have the characteristics specified by the "Technical data" table and must be of the H07RN-F type, resistant to oil.
- If the power supply cable is damaged, it must be replaced by a qualified technician.

To reach the power supply terminal board, carry out the following:

- Cut off the power by turning off the switch the appliance.
- Remove the front panel by unscrewing the fixing
- Insert the cable thought the cable stopper.
 - Connect the two wires to the two corresponding terminals of the terminal board.
 - The ground wire must be longer than the other wires so that it will be the last to be disconnected in the event that the cable is pulled strongly or that the cable stopper breaks. Tighten the cable stopper.
- The appliance must be integrated to an equipotential system.
- The connection is made with the prepared terminal in

the right lower side and marked by the international symbol and a wire with a nominal section <10 mm².

This connection is made among all the installed appliances and the grounding installation of the building.

OPERATING INSTRUCTIONS

Attention!:

Never use as a fryer.

The correct appliance functions are only guaranteed with the tank lowered to the bottom.

Before using the appliance, carefully clean the internal side of the cooking tank.

Before filling the models with fixed tank, check the closing plug is correctly in place.

Attention!

The cooking tank should be filled to a maximum level up to 40 mm beneath the overflowing edge, following the maximum level notch and with the food to be cooked included.

Pay attention to the floor around the unit as it might be slippery.

The A weighed noise pressure level is lower than 70 dB (A).

Ignition

Switch on the main switch before the appliance.

Position the thermostat on "O" at the wanted temperature, the light switch on, the green light shows the appliance is under tension, the orange light shows the heating elements are activated; as soon as the temperature is reached, this light switches off.

Turning off

Rotate the thermostat up to position "O".

Emptying the well (fig.8)

The tilting device is designed to simplify the emptying of the well. The device is activated by means of a hand-wheel positioned on the right side of the front panel. The well rises by turning the hand-wheel clockwise and lowers by turning it anticlockwise. In models with electric powered tilting, there are buttons instead of the hand-wheel for raising and lowering the well.

For the models with fixed tank proceed as follows.

Check the drip tray is correctly placed inside the unit, remove the plug from the tank and wait for it to empty.

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MODELS WITH ELECTRONIC CONTROLS B-FLEX OPERATION (see fig. 12)

Switching on, adjusting, and switching off

When the bratt pan is switched off and the power cord is connected to the mains, the A display will show "OFF." To switch the bratt pan ON, keep the B knob pressed for a few seconds and the display will show the default temperature (i.e. 50 °C) as the digit "°C" flashes.

To change the cooking temperature, quickly press down the B knob and begin to rotate it. Once the display shows the temperature you want, quickly press the B knob again to memorize the new value or wait a few seconds: the system will memorize the last value shown by the display. When the set temperature is reached, the bratt pan will emit a sound and the digit "C" will be permanently shown. Now, the unit will keep the temperature and will switch on and off constantly to keep the temperature constant. A sound will be heard every time the bratt pan reaches the set temperature.

To switch the bratt pan off, hold down the B knob for a few seconds and the display "A" will show the word "HOT" as long as the bottom of the bratt pan tank is over 60 °C; once the temperature is under 60 °C, the display will show "OFF".

Attention

The unit is equipped with the following safety device:

- if the H LED is off, it means that the safety thermostat has been triggered.
- In this case, the bratt pan doesn't work until the safety device is restored.

PART REPLACEMENT (SPARE PARTS)

Cut off the power from the appliance (remove the fuses). To reach the parts more easily, remove the front panel. Before removing the panel, remove the temperature adjustment knob, the handle of load water tap and the control handwheel of the cooking tilting pan.

Replacement of heating elements

- Disconnect the power cables to the heating element/s.
- With the tilting pan models to facilitate the replacement, rotate the tank to the maximum opening.
- Remove the sheet insulation protection by unscrewing the tank fixing screws.
- Remove the heating element protection panel.
- Remove the heating element supporting plate from the damaged heating element.
- Assembly the new heating element by following the sequence in reverse.

Replacing the lights

- Disconnect the power supply cables.
- Remove the lamp.
- Assemble the new lamp by following the sequence in reverse.

Replacing the operating thermostat or the safety thermostat

- After removing the front panel, disconnect the power supply cables.
 - Remove the bulb, located at the tank bottom, from the front side.
 - Remove the thermostat by unscrewing the support fixing screws.
 - Assemble the new thermostat by following the sequence in reverse.

Replacing the switch

- After removing the front panel, disconnect the power supply cables.
- Replace the switch, unscrewing the support fixing screws; the operating coaxial thermostat should have been removed.
- Assemble the new switch by following the sequence in reverse.

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



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