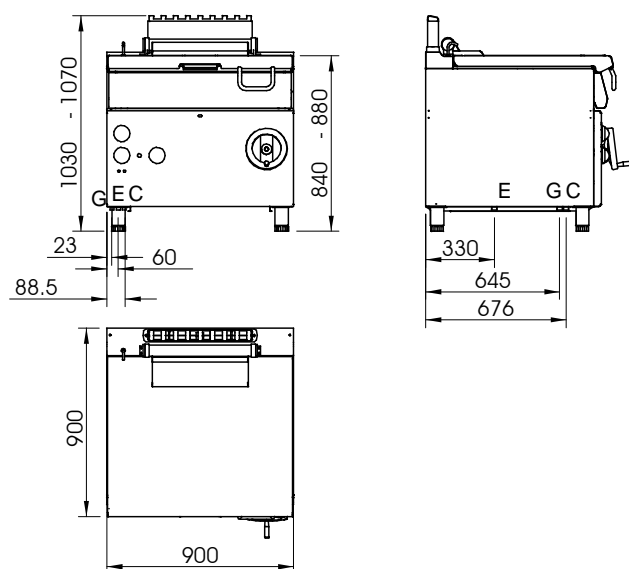


**GAS BRAISING PAN
MOTORIZED GAS BRAISING PAN
ELECTRIC BRAISING PAN
MOTORIZED ELECTRIC BRAISING PAN
SERIE 900 MASTER**

296.600	296.670	296.680
295.6001	295.6701	295.6801

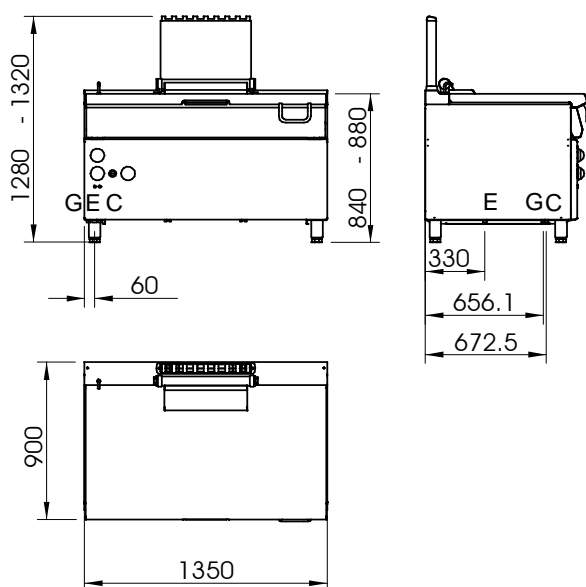
**INSTALLATION, USE
AND MAINTENANCE**

MISURE D'INGOMBRO



2956001 – 2956701

Fig. – Abb. 1: Dimensioni \ Dimensions \ Floor space dimensions \ Raumbedarfsmasse



2956801

Fig. – Abb. 2: Dimensioni \ Dimensions \ Floor space dimensions \ Raumbedarfsmasse

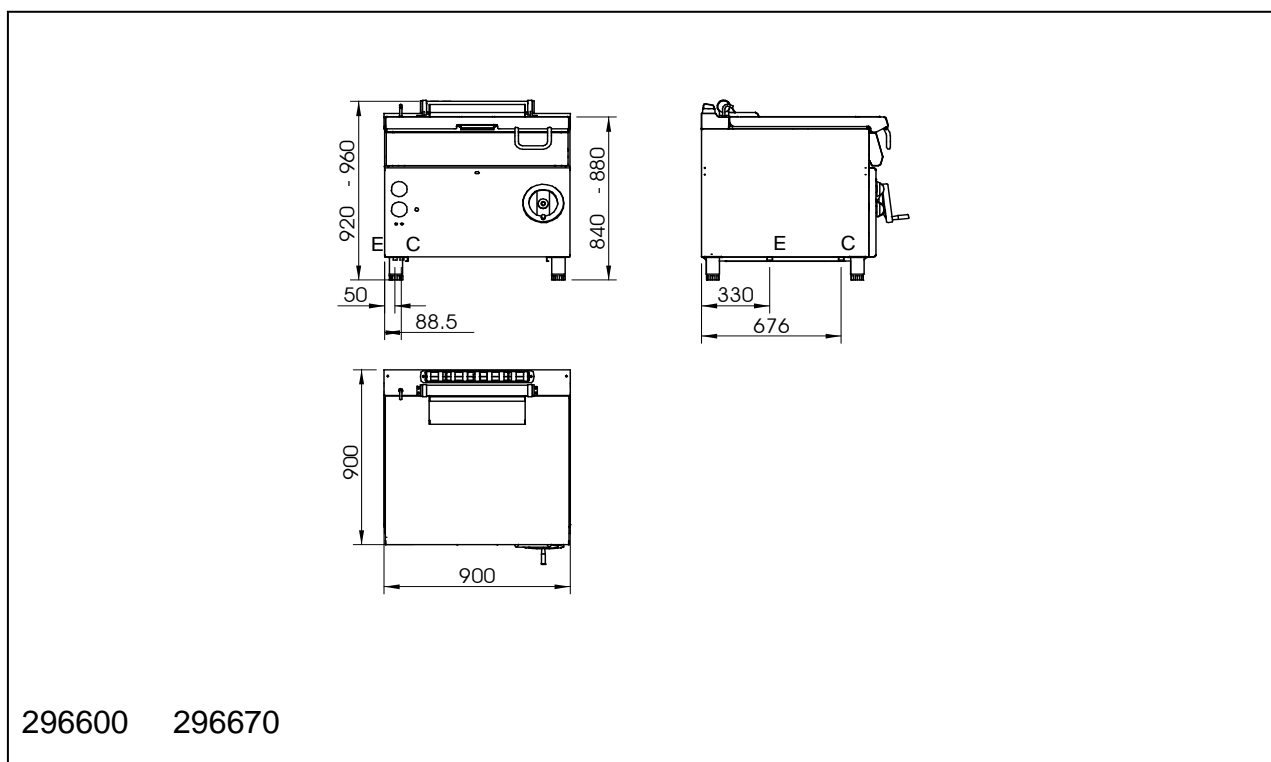


Fig. – Abb. 3: Dimensioni \ Dimensions \ Floor space dimensions \ Raumbedarfsmasse

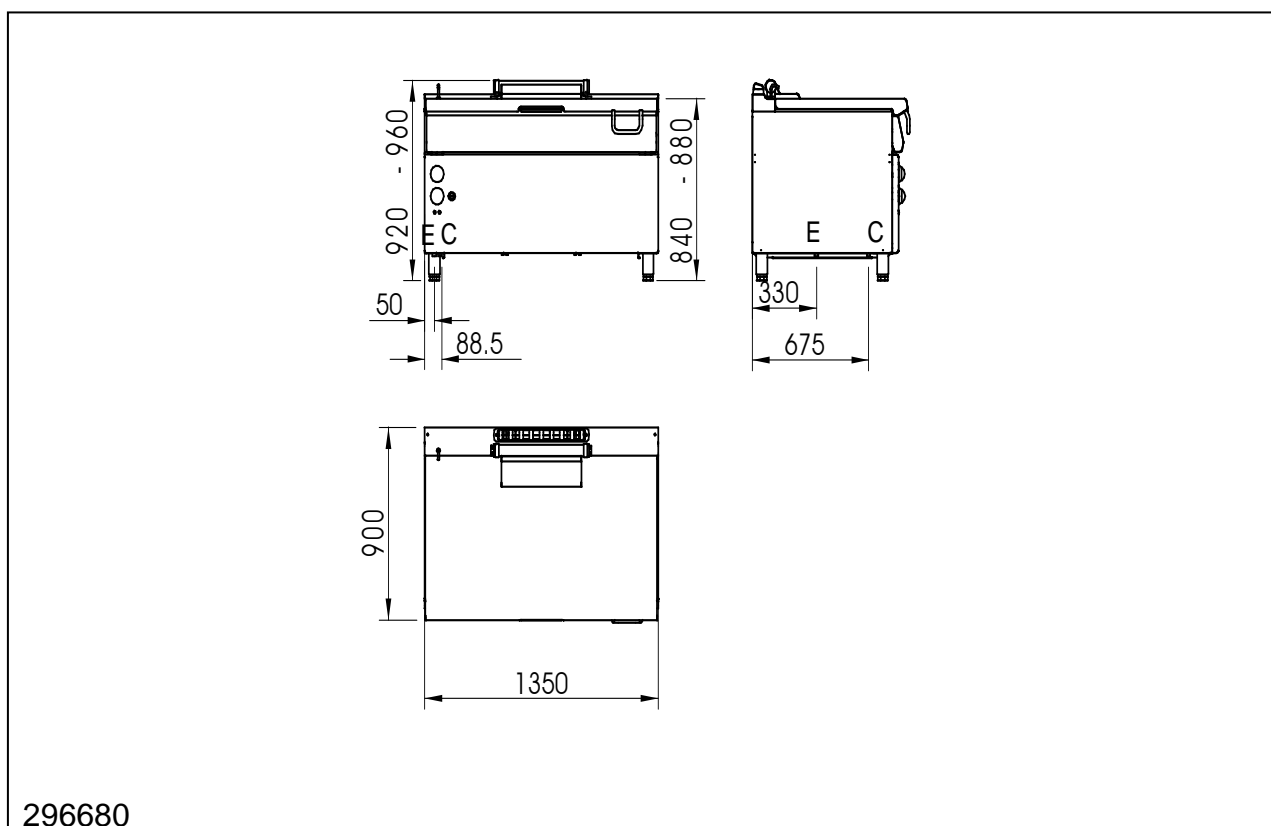


Fig. – Abb. 4: Dimensioni \ Dimensions \ Floor space dimensions \ Raumbedarfsmasse


	CAT/KAT	GAS/GAZ	G30	G31	G20	G25	G25.1	G110	G120	<i>Made in E.U.</i>	
	I ₂ H	p mbar	-	-	20	-	-	-	-	LV <input type="checkbox"/>	
	I ₃ P	p mbar	-	37	-	-	-	-	-	IS <input type="checkbox"/>	
	I ₃ B/P	p mbar	28-30	28-30	-	-	-	-	-	CY <input type="checkbox"/>	MT <input type="checkbox"/> HU <input type="checkbox"/>
	II ₂ E+3P	p mbar	-	37	20	25	-	-	-	LU <input type="checkbox"/>	
CE xxxx Nr.	II ₂ E+3+	p mbar	28-30	37	20	25	-	-	-	FR <input type="checkbox"/>	BE <input type="checkbox"/>
	II ₂ H3+	p mbar	30	37	20	-	-	-	-	IT <input type="checkbox"/>	PT <input type="checkbox"/> GR <input type="checkbox"/> GB <input type="checkbox"/>
TIPO/TYPE A	II ₂ H3+	p mbar	28	37	20	-	-	-	-	ES <input type="checkbox"/>	IE <input type="checkbox"/> CH <input type="checkbox"/>
	II ₂ E3P	p mbar	-	37	20	-	-	-	-	PL <input type="checkbox"/>	
MOD. ART. N°.	II ₂ ELL3B/P	p mbar	50	50	20	20	-	-	-	DE <input type="checkbox"/>	
	II ₂ H3B/P	p mbar	50	50	20	-	-	-	-	AT <input type="checkbox"/>	CH <input type="checkbox"/> CZ <input type="checkbox"/> SK <input type="checkbox"/>
ΣQn kW B m³/h C kg/h D	II ₂ H3B/P	p mbar	28-30	28-30	20	-	-	-	-	FI <input type="checkbox"/>	LT <input type="checkbox"/> BG <input type="checkbox"/>
	II ₂ H3B/P	p mbar	28-30	28-30	20	-	-	-	-	NO <input type="checkbox"/>	SK <input type="checkbox"/> RO <input type="checkbox"/>
	I ₃ B/P	p mbar	50	50	-	-	-	-	-	EE <input type="checkbox"/>	SI <input type="checkbox"/> HR <input type="checkbox"/> TR <input type="checkbox"/>
kW E V ~ F Hz G	II ₂ L3B/P	p mbar	30	30	-	25	-	-	-	HU <input type="checkbox"/>	
	III ₁ ab2H3B/P	p mbar	28-30	28-30	20	-	-	8	8	NL <input type="checkbox"/>	
	III ₁ a2H3B/P	p mbar	28-30	28-30	20	-	-	8	-	SE <input type="checkbox"/>	
Predisposto a gas-Prévu pour gaz-Voreinstellung für Gas-Predisposto a gás-Voorzien van gas-Set for use with gas-Preparado para gas-Ment for å brukes med gass-Avsett för att användas med gas-Tarkoitettu käytettäväksi kaasulla-Forberedt til brug af gas-Προετοιμασμένο για λειτουργία με αέριο- Zařízení na plyn - Toimib gaasi põhjal - A berendezés gáz használatára előkészített - Sagatavota darbam ar gáz - Przystosobione na gas - Numatyta dumjos - Nastavený na plyn - Pripravljeno za plin										G20 20mbar (H)	

Fig. – Abb. 5: targhetta caratteristiche \ Plaques des caractéristiques \ data plate \ typenschild

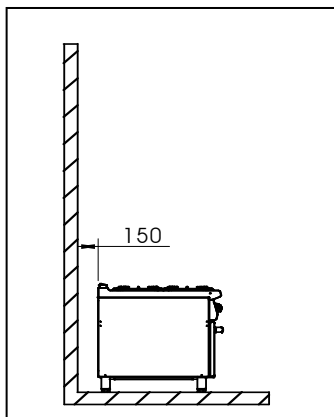


Fig. – Abb. 6: Installazione \ Lieu d'installation \ Place \ Installationsort

Fig. – Abb. 7: Simbolo equipotenziale \ Symbole equipotenziel \ Equipotenziale label \ Äquipotenzial Symbol

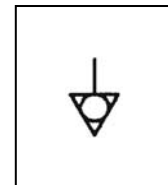
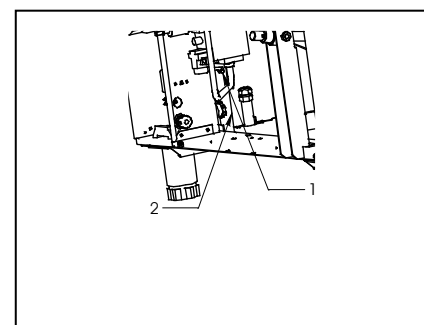
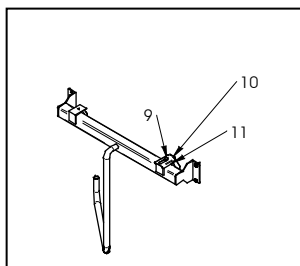
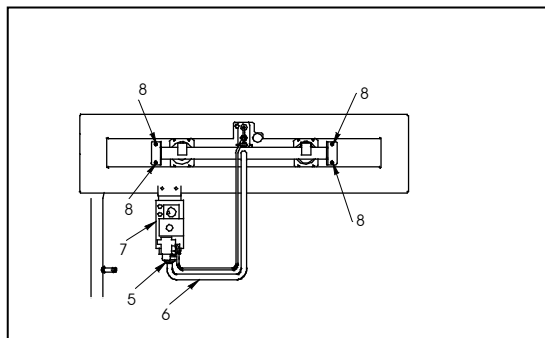
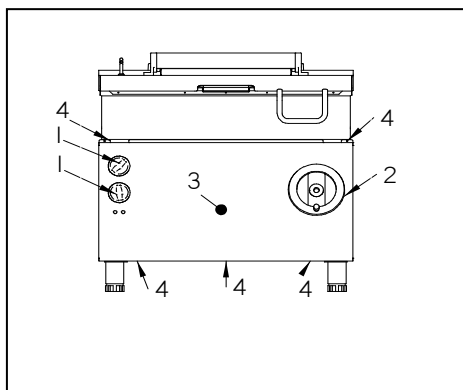


Fig. – Abb. 8: Verifica della tenuta e della pressione di alimentazione \ Contrôle de la tenue et de la pression d'alimentation \ Checking gas tightness and pressure \ Überprüfung der Dichtigkeit und des Versorgungsdrucks





Figg. – Abb. 9, 10, 11 : Sostituzione ugello bruciatore \ Changement du gicleur du brûleur \ Substituting the burner nozzle \ Austausch der Hauptbrennerdüse

Fig. – Abb. 11 : Regolazione dell'aria primaria bruciatore \ Réglage de l'air primaire du brûleur \ Regulating the primary air of the burner \ Primärluftregelung des Hauptbrenners

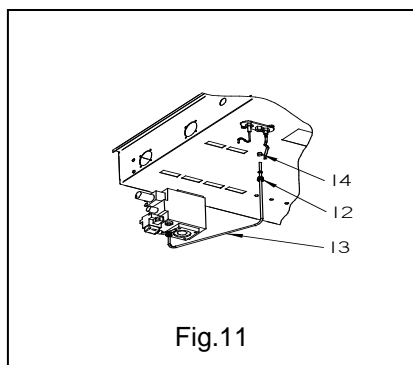


Fig. – Abb. 12 : Sostituzione dell'ugello bruciatore pilota \ Changement du gicleur du brûleur veilleuse \ Substituting the pilot burner nozzle \ Austausch der Zündbrennerdüse

Fig. – Abb. 13 : Istruzioni uso (versione a gas) \ Instructions d'utilisation (gaz versions) \ Instruction for use (gas version) \ Bedienungsanleitungen (gasgerät)

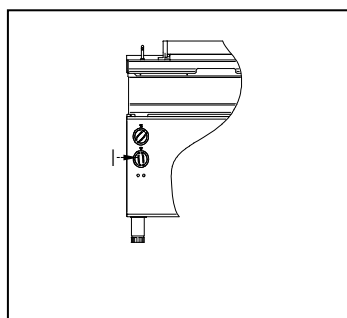
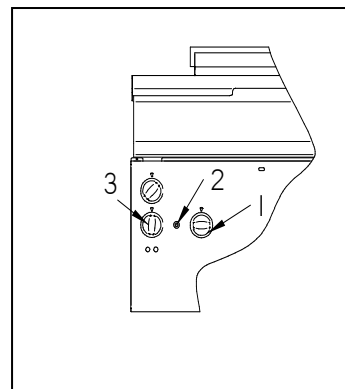
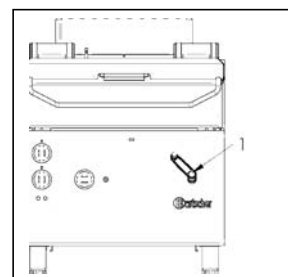


Fig. – Abb. 14 : Istruzioni uso (versione elettrico) \ Instructions d'utilisation (versions électriques) \ Instruction for use (electric version) \ Bedienungsanleitungen (Elektroausführungen)

Fig. – Abb. 15 : Istruzioni uso (ribaltamento manuale) \ Instructions d'utilisation (relevage manuel) \ Instruction for use (manual) \ Bedienungsanleitungen (handkurbel)



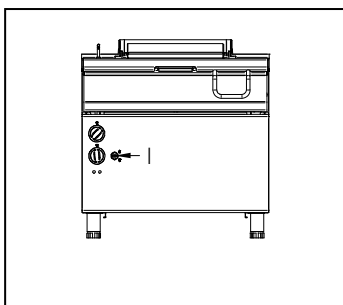


Fig. – Abb. 16 : Istruzioni uso (ribaltamento motorizzato) \ Instructions d'utilisation (relevage motorisé) \ Instruction for use (motorized) \ Bedienungsanleitungen (motorische kippung)

Fig. – Abb. 17,18 :
Sostituzione della valvola in
sicurezza \ Changement du vanne de sécurité \ Substituting the
safety valve \ Austausch der sicherheitsventil \

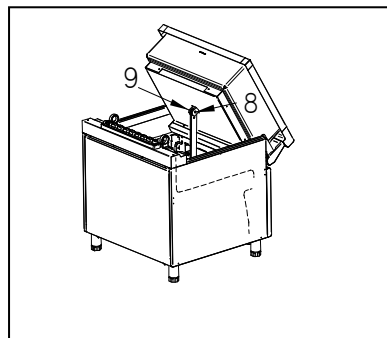
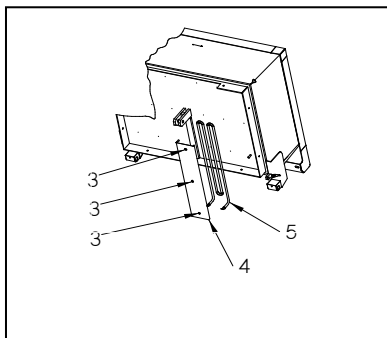
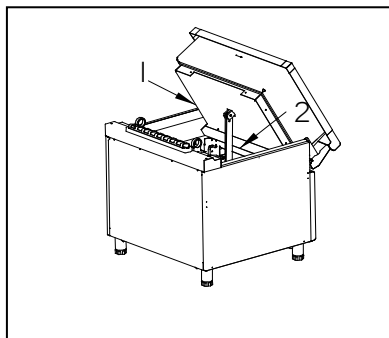
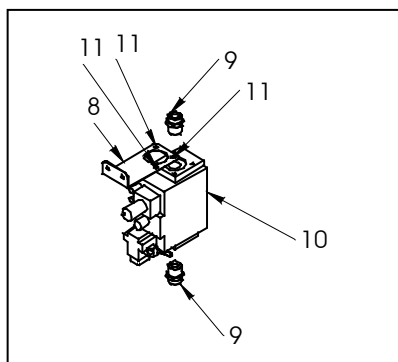
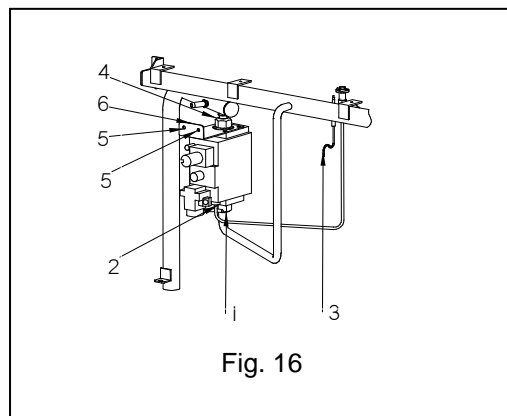


Fig. – Abb. 19,20,21 : Sostituzione delle resistenze \ Changement du résistances \ Substituting the heating element \
Austausch der panzerwiderstände

(Table 1) TECHNICAL FEATURES (GB-IE-GR-FI-NO-NL-SE-DK)

Model	Description	Dimensions LxDxH [mm]	Vat Dimensions LxDxH [mm]	Vat capacity [l]	Gas Power(B) [Kw]	Type (A)	LPG Consumption (G30) [Kg/h]	METHANE Consumption. (G20) [m3/h]	Air for comb. [m3/h]	Gas connector	Electric Power. (E) [Kw]	Voltage (F) [V]	Freq. (G) [Hz]	H07 RN-F Type Cable [2 mm]
2956701	Gas Braising Pan 1 manual unit	900x900x900	800x620x170	86.5	19	A1	1.498	0.423	38	UNI-ISO 7/1 R ¾	0,0055	230 1	50	3x1
2956001	Gas Braising Pan 1 motorized unit	900x900x900	800x620x170	86.5	19	A1	1.498	0.635	38	UNI-ISO 7/1 R ¾	0,2555	230 1	50	3x1
2956801	Gas Braising Pan 1.5 motorized units	1350x900x900	1250x620x170	132	28	A1	2.208	0.423	56	UNI-ISO 7/1 R ¾	0,2555	230 1	50	3x1
296670	Electric Braising Pan 1 manual unit	900x900x900	800x620x170	86.5							9	230 3 – 400 3N	50	4x4 – 5x2.5
296600	Electric Braising Pan 1 motorized unit	900x900x900	800x620x170	86.5							9.25	230 3 – 400 3N	50	4x4 – 5x2.5
296680	Electric Braising Pan 1.5 motorized units	1350x900x900	1250x620x170	132							13.25	230 3 – 400 3N	50	4x4 – 5x2.5

(Table 2) BURNER FEATURES (GB, IE, GR - CAT. II₂H3+)

Gas Type	Normal Capacity [kW]	Reduced Capacity [kW]	Diam. Main Injector [1/100 mm]	By-pass Diameter [1/100 mm]	Pilot Injectors [N°]	Air Regulation “x” [mm]
BRAISING PAN BURNER 1 UNIT						
Liquid Gas LPG	19.00	-	110 x 4	-	30	Close
(G30-G31)						
Natural Methane Gas	19.00	-	170 x 4	-	51	Close
(G20)						
BRAISING PAN BURNER 1,5 UNIT						
Liquid Gas LPG	28.00	-	110 x 6	-	30	Close
(G30-G31)						
Natural Methane Gas	28.00	-	170 x 6	-	51	Close
(G20)						

(Table 3) BURNER FEATURES (IS - CAT. I_{3P})

Gas Type	Normal Capacity [kW]	Reduced Capacity [kW]	Diam. Main Injector [1/100 mm]	By-pass Diameter [1/100 mm]	Pilot Injectors [N°]	Air Regulation "x" [mm]
BRAISING PAN BURNER 1 UNIT						
Liquid Gas LPG (G31)	19.00	-	110 x 4	-	30	Close
BRAISING PAN BURNER 1,5 UNIT						
Liquid Gas LPG (G31)	28.00	-	110 x 6	-	30	Close

(Table 4) BURNER FEATURES (CY, MT, HU - CAT. I_{3B/P})

Gas Type	Normal Capacity [kW]	Reduced Capacity [kW]	Diam. Main Injector [1/100 mm]	By-pass Diameter [1/100 mm]	Pilot Injectors [N°]	Air Regulation "x" [mm]
BRAISING PAN BURNER 1 UNIT						
Liquid Gas LPG (G30-G31)	19.00	-	110 x 4	-	30	Close
BRAISING PAN BURNER 1,5 UNIT						
Liquid Gas LPG (G30-G31)	28.00	-	110 x 6	-	30	Close

(Table 5) BURNER FEATURES (LV - CAT. I_{2H})

Gas Type	Normal Capacity [kW]	Reduced Capacity [kW]	Diam. Main Injector [1/100 mm]	By-pass Diameter [1/100 mm]	Pilot Injectors [N°]	Air Regulation "x" [mm]
BRAISING PAN BURNER 1 UNIT						
Natural Methane Gas (G20)	19.00	-	170 x 4	-	51	Close
BRAISING PAN BURNER 1,5 UNIT						
Natural Methane Gas (G20)	28.00	-	170 x 6	-	51	Close

(Table 6) BURNER FEATURES (NL - CAT. II_{2L3B/P})

Gas Type	Normal Capacity [kW]	Reduced Capacity [kW]	Diam. Main Injector [1/100 mm]	By-pass Diameter [1/100 mm]	Pilot Injectors [N°]	Air Regulation "x" [mm]
BRAISING PAN BURNER 1 UNIT						
Liquid Gas LPG (G30-G31)	19.00	-	110 x 4	-	30	Close
Natural Methane Gas (G25)	19.00	-	190 x 4	-	51	Close
BRAISING PAN BURNER 1,5 UNIT						
Liquid Gas LPG (G30-G31)	28.00	-	110 x 6	-	30	Close
Natural Methane Gas (G25)	28.00	-	190 x 6	-	51	Close

Table 7) BURNER FEATURES (SE, DK, FI - CAT. II_{2H3B/P}, III_{1ab2H3B/P}, III_{1a2H3B/P})

Gas Type	Normal Capacity [kW]	Reduced Capacity [kW]	Diam. Main Injector [1/100 mm]	By-pass Diameter [1/100 mm]	Pilot Injectors [N°]	Air Regulation "x" [mm]
BRAISING PAN BURNER 1 UNIT						
Liquid Gas LPG (G30-G31)	19.00	-	110 x 4	-	30	Close
Natural Methane Gas (G20)	19.00	-	190 x 4	-	51	Close
Town Gas (G110)	19.00	-	450 x 4	-	100	Close
Town Gas (G120)	19.00	-	375 x 4	-	100	Close
BRAISING PAN BURNER 1,5 UNIT						
Liquid Gas LPG (G30-G31)	28.00	-	110 x 6	-	30	Close
Natural Methane Gas (G20)	28.00	-	190 x 6	-	51	Close
Town Gas (G110)	20.00	-	450 x 6	-	100	Close
Town Gas (G120)	20.00	-	375 x 6	-	100	Close

Table 8) BURNER FEATURES (CZ,SK,FI, LT, BG, NO, RO, EE, SI, HR, TR - CAT. II_{2H3B/P})

Gas Type	Normal Capacity [kW]	Reduced Capacity [kW]	Diam. Main Injector [1/100 mm]	By-pass Diameter [1/100 mm]	Pilot Injectors [N°]	Air Regulation "x" [mm]
BRAISING PAN BURNER 1 UNIT						
Liquid Gas LPG (G30-G31)	19.00	-	110 x 4	-	30	Close
Natural Methane Gas (G20)	19.00	-	170 x 4	-	51	Close
BRAISING PAN BURNER 1,5 UNIT						
Liquid Gas LPG (G30-G31)	28.00	-	110 x 6	-	30	Close
Natural Methane Gas (G20)	28.00	-	170 x 6	-	51	Close

(Table 9) BURNER FEATURES (HU - CAT. I_{3B/P})

Gas Type	Normal Capacity [kW]	Reduced Capacity [kW]	Diam. Main Injector [1/100 mm]	By-pass Diameter [1/100 mm]	Pilot Injectors [N°]	Air Regulation "x" [mm]
BRAISING PAN BURNER 1 UNIT						
Liquid Gas LPG (G30-G31)	19.00	-	95 x 4	-	30	Close
BRAISING PAN BURNER 1,5 UNIT						
Liquid Gas LPG (G30-G31)	28.00	-	95 x 6	-	30	Close

(Table 10) BURNER FEATURES (PL - CAT. II_{2E3P})

Gas Type	Normal Capacity [kW]	Reduced Capacity [kW]	Diam. Main Injector [1/100 mm]	By-pass Diameter [1/100 mm]	Pilot Injectors [N°]	Air Regulation "x" [mm]
BRAISING PAN BURNER 1 UNIT						
Liquid Gas LPG (G31)	19.00	-	110 x 4	-	30	Close
Natural Methane Gas (G20)	19.00	-	170 x 4	-	51	Close
BRAISING PAN BURNER 1,5 UNIT						
Liquid Gas LPG (G31)	28.00	-	110 x 6	-	30	Close
Natural Methane Gas (G20)	28.00	-	170 x 6	-	51	Close

WARNINGS

General

- *Read the instructions carefully before installation, use and maintenance of the appliance.*
- *Installation must be carried out by qualified personnel following the manufacturer's instructions in the specific manual.*
- *The appliance must only be used by trained personnel and only for its intended use.*
- *In the event of breakdown or malfunctioning, switch off the appliance and call in after sales assistance only from an authorised centre.*
- *Use only original spare parts; otherwise no liability is accepted by the manufacturer.*
- *The appliance must not be washed with high- pressure water sprays, neither must the openings or air fumes on heat inlets/outlet s be blocked.*

ATTENTION! The manufacturer declines any liability for damage caused by wrong installation, tampering, making unauthorised changes, improper use, poor maintenance, installation of non-original spare parts, not observing local norms, incorrect use or not observing the instructions in this booklet

For the installer

- *The functioning of the appliance must be explained and shown to the user. After having ensured that everything is clear, the instruction booklet must be handed over.*
- *The user must be informed that any building modification or restructuring that may in any way modify the air supply necessary for combustion, makes it necessary to carry out another check of the functionality of the appliance.*

TECHNICAL FEATURES

The following instructions for set up and functioning refer to gas and mixed appliances belonging to categories I_{3B/P} , II_{2H3+} , II_{2H3B/P}, II_{2HS3B/P} , III_{1ab2H3B/P} with a power pressure for Butane/Propane (G30- G31) of 30/37 mbar, for Methane (G20- G25- G25.1) of 20/25 mbar, and for Town Gases (G110-120) of 8mbar. The data plate (fig. 5 – pag.4) with all the information to refer to regarding the appliance, is situated inside the right or left side of the control panel, depending on the model. The appliances have been checked in accordance with the European directives below.

2006/95/CE	- Low Tension (LVD)
CEE 2004/108	- Electromagnetic Compatibility (EMC)
90/396/EEC	- Gas Appliances
98/37/EC	- Appliance to the directives

and the particular reference norms.

Declaration of compliance

The manufacturer declares that the appliances of their production are compliant with the above mentioned EEC directives and requires that installation be done observing the norms in force, with particular regard to the system of fume evacuation and air exchange.

DESCRIPTION OF APPLIANCES

Gas Braising Pan

A sturdy steel structure placed on four legs, which make it possible to regulate the height. The external coating is made of Chrome-Nickel 18/10 stainless steel.

Each pan is provided with a thermostatic safety gas tap that allows temperature control in a range from 90° C to 300° inclusive; safety is ensured by means of a thermocouple which is kept active by the flame of the pilot burner.

The pan is made entirely of stainless steel, with a manual or motorized lifting system depending on the type. Heating is by means of stainless steel tubular burners, suitable for correct functioning at the high temperatures to which they are exposed.

Electric Braising Pan

A sturdy steel structure placed on four legs, which allow its height to be adjusted. The external coating is made of Chrome-Nickel 18/10 stainless steel.

Each pan is provided with a thermostat that allows temperature control in a range from 90°C to 300°C inclusive, safety is ensured by means of a safety manually controlled thermostat.

The pan is made entirely of stainless steel, with a manual or motorized lifting system depending on the type. Heating is by means of electric immersion and is thermostatically controlled.

PROVISIONS FOR INSTALLATION

Place (fig.6, pag.4)

It is advisable to install the appliance in a well-ventilated room or under an extractor hood. The appliance may be installed as a single unit or together with others. In both cases, if it is installed near a wall of inflammable material, a minimum distance of 150 mm from the side and back walls must be observed (as in the figure on the left). In the event that it is not possible to observe this distance, protective measures must be taken (e.g. use of sheets of refractory material) which ensure that the temperature of the walls is within the established safety limits.

Installation

Installation operations, gas or voltage conversions to other than the original, starting up the installation or appliance, ventilation, letting out fumes, and maintenance must be done following the

manufacturer's instructions and observing the norms in force, by qualified personnel, in compliance with the following provisions (**GB**):

- Gas Safety (Installation and Use) Regulations, 1984
- Health and Safety at Work Act, 1974
- Codes of Practice, BS6173, 1982
- The Building Regulations, 1985
- The Building Standards Regulations, 1981

For others countries follow the relevant local rules for:

- Gas board rules
- Building regulations and local fire prevention provisions
- Safety norms in force
- Provisions of the Gas supplying company
- The Electrical Norms in force
- The Fire Brigade rules

Fume evacuation

These are “A1” Type appliances that do not require direct connection to an evacuation duct for combustion products. The products of combustion, however, must be directed into suitable hoods or similar devices, connected to a reliably efficient chimney, otherwise directly outside. The use of an extractor fan connected directly to the external environment with a capacity no lower than that stated in table 1. This value must be increased with the air exchange necessary for the well being of the operators, in accordance with the norms in force. (Approximately a total of 35 m³/h per kW of gas output installed).

INSTALLATION

Preliminary operations

Remove the appliance from the packaging, ascertaining that it is intact and, if in doubt, do not use it but call in professionally qualified personnel. After having verified that the appliance is in good condition, the protective film may be removed. Carefully clean the external parts of the appliance with warm water and detergent using a cloth to remove all remaining residues and then dry it with a soft cloth. If there are still traces of glue residues, remove them by using a suitable solvent (e.g. acetone). For no reason must abrasive substances be used. After having been put into place, the appliance must be levelled by regulating the adjustable feet.

Gas Connection

Before connecting the appliance, it is necessary to check that the type of gas available corresponds to the type of gas the appliance has been set for. In the event that they do not correspond, it is necessary to proceed as described in the paragraph “Functioning with gas different from the setting”. The connection to the threaded coupling, having a diameter of $\frac{3}{4}$ inch, situated

on the bottom of the appliance, may be fixed or mobile using a compliant rapid pipe fitting. If flexible piping is used, this must be in stainless steel and compliant with the norm. All the seals on the junction threads must be in guaranteed materials certified for use with gas. Before the installation of each single appliance it is necessary to install a cut off cock for rapid interruption of the gas supply. This can be placed in an easily accessible position in such a way as to make it possible to turn off the gas supply when the appliance is not being used. When the connection has been completed, the tightness must be checked, by using a leak-finder spray.

Electric connection

Before connecting the appliance, it is necessary to check that the voltage of the power supply available corresponds to the voltage the appliance has been set for. In the event that they do not correspond, it is necessary to modify the connection as shown in the electric diagram, if voltage change is provided for. The junction boxes are situated behind the frontal panel of the appliance and it is possible to reach it by unscrewing the screws which fix the panel to the machine (in the manual model it is necessary to remove the handle then in the right side is situated the electric box with the terminal block. Furthermore, the efficiency of the earth connection must be checked, and also that the earth conductor on the connecting side is longer than the other conductors, and that the connecting cable has a wire bunch adequate for the power absorbed by the appliance and is at least type H05 RN-F. **As in international provisions, before installing the appliance a multiple-pole device must be installed with a contact opening of at least 3 mm that must not interrupt the YELLOW-GREEN earth wire.** The device must be installed near the appliance, it must be approved and have adequate capacity for the absorption of the appliance (see technical features). The appliance must be connected to the EQUIPOTENTIAL system. The connector is situated near the end of the electric cable and is identified by a label with the symbol shown at page 4 (fig.7).

Water supply connection

Connect the water inlet pipe to the distribution system according to provisions by the norms in force.

Checking gas tightness and pressure (fig.8, pag.4)

Before proceeding to check the pressure, it is necessary to check the tightness of the gas installation up to the nozzle with a leak-finder spray to ensure that no damage has been done to the appliance during transportation. Then it is possible to proceed with checking the inlet pressure, which is done by means of a gauge for liquids, either a "U" gauge or an electronic gauge with a minimum definition of 0.1 mbar. To carry out the reading, the screw (1) must be removed from the pressure outlet (2) and the rubber gauge pipe connected. Open the gas supply valve of the appliance, check the pressure output and close the valve. Remove the gauge pipe and put back the screws correctly into the pressure outlet. The pressure value must be within the minimum and maximum values shown below:

Gas Type	P _n [mbar]	P _{min} [mbar]	P _{MAX} [mbar]
G25 (Methane)	25	20	30
G20 (Methane)	20	17	25
G30 (Butane)	30	20	35
G31 (Propane)	37	25	45
G110 (Town Gas)	8	6	15
G120 (Town Gas)	8	6	15

If the pressure reading is not within the limits of the table, find out the cause. After solving the problem, check the pressure again.

Checking the power

Normally, it is sufficient to check that the nozzles installed are the correct ones and that the burners function properly. If desired, the absorbed power can be further checked by using the "Volumetric Method". With the help of a chronometer and a counter, it is possible to read the volume of gas output to the appliance in time units. The right comparison volume [E] can be obtained with the formula shown overleaf in litres per hour (l/h) or in litres per minute (l/min). Divide the nominal and minimum outputs (power) shown in the table of burner features for the lowest heat capacity of the type of gas foreseen for use with the appliance. This value can be found in the norm tables or can be provided by the local gas Supply Company.

$$E = \frac{\text{Capacity}}{\text{Calorific Value}}$$

The reading must be done when the appliance is already in function.

Checking the pilot burner

Check the flame of the pilot burner, which must be neither too short nor too high but must lap the thermocouple and have a clear form; otherwise, it is necessary to check the size of the nozzle depending on the pilot version, as specified in the following paragraphs.

Checking the regulation of primary air

All the main burners are provided with primary air regulation. Checking must be done observing the values shown in the air regulation column of the burner features tables (pag.30-33). To regulate the primary air, proceed as illustrated in the following paragraphs.

ATTENTION! All the parts, protected and sealed by the manufacturer may not be regulated by the installer unless specifically indicated.

REGULATIONS AND SUBSTITUTION FOR USING A DIFFERENT GAS TO THE TYPE PROVIDED FOR

Functioning with different gas to the type provided for.

For changing to another type of gas it is necessary to substitute the nozzle in the main burners and in the pilot burner, following the indications given in the following paragraphs. The type of nozzle to install can be found in tables (pag.30-33). The nozzles for the main burner, marked with the relative diameter in hundredths, and the ones for the pilot burner, marked with a number, can be found in a transparent packet attached to the instruction booklet.

When the conversion is completed, check the tightness of the pipe-fittings and also that the ignition and functioning of both the pilot burner and the main burner, at both minimum and maximum, are correct. It may be necessary to check the output (power).

Substituting the burner nozzle (Fig.9-10-11, pag.5)

To replace the burner nozzle first of all remove the knobs (1) and the lifting crank (2), then remove the front panel (3) by unscrewing the 4 screws that hold it in place (4). Then unscrew the connection (5) that joins the ramp (6) to the electrovalve (7) and the screws (8) that fix it to the frame. After freeing this, loosen the screw (9) that blocks the primary air regulation, open the clamp wide (10) and unscrew the nozzle (11) with a spanner and replace it with an appropriate nozzle for the type of gas to be used as shown in tables 2-10. Put back the nozzle tightening it well and then adjust the primary air as indicated in the following paragraph. When all this has been done, put back the previously removed parts.

Regulating the primary air of the burner (Fig. 11, pag.5)

After having substituted the burner nozzle, the primary air must be regulated; to do this, loosen the screw (9) which holds the air regulation clamp (10), bring value "X" to the correct measurement, referring to tables (pag.30-33) , tighten the screw (9) and check the accuracy of value "X".

Substituting the pilot burner nozzle (Fig. 9-10-12, pag.5)

To replace the pilot light burner first of all remove the knobs (1) and the lifting crank (2), then remove the front panel (3) by unscrewing the 4 screws that hold it (4). Then unscrew the connection (5) that fixes the ramp (6) to the electro-valve (7) and the screws (8) that hold it to the frame, as shown in figures 8 and 9. After freeing this area, loosen the connection (12) that attaches the main gas supply of the pilot burner (13) and remove the nozzle (14); replace it with an appropriate nozzle for the type of gas used, as shown in tables (pag.30-33). Put back the nozzle and the supply pipe, tighten the connection well, then put back all the previously removed parts.

INSTRUCTIONS FOR USE

Gas Braising Pan (Fig. 13, pag.5)

To switch on the braising pan burner, proceed in the following way:

- turn the knob (1) from the off position ● to the ignition position★ ;
- press the button hard;
- press the piezoelectric lighter button (2) ★ to light the pilot burner;
- keep the knob pressed down until the thermocouple heats up, keeping the pilot on, this can be checked through the slit on the front of the appliance;
- switch on the main burner by moving the knob to 🔥 ;
- adjust to the required temperature by using the thermostat control knob (3).

To switch off the main burner, it is necessary to turn the knob to the right to the on position (★), to switch off the pilot too, turn the knob again to the off position ● .

Electric Braising Pan (Fig. 14, pag.5)

To switch on the braising pan, proceed in the following way:

- turn the thermostat knob (1) to the required heating position; the two pilot lights go on, the green one stays on permanently to show the presence of voltage, while the orange one goes out as soon as the pan reaches the required temperature.
- To switch off, turn the knob to the 0 position.

Manual Tilting (Fig. 15, pag.5)

Tilting of the manual series is obtained using the crank (1) at the front of the appliance. The pan rises by turning the crank clockwise, and it is lowered by turning the crank anti-clockwise.

Motorized Tilting (Fig. 16, pag.6)

Tilting of the motorized series is obtained by using the selector (1) at the front of the appliance. The pan rises by turning the selector to the top (arrow ▲) and is lowered by turning it to the bottom (arrow ▼).

Be careful with the tilting system when cleaning and doing maintenance.

ATTENTION! Only use the appliance under surveillance. Never heat the pan when it is empty.

Abnormal functioning

If for any reason, the appliance does not start or stops working during use, check that the energy supply and the control knobs are set correctly; if all is regular, call customer service.

CARE AND MAINTENANCE OF THE APPLIANCE

Cleaning

ATTENTION! Before doing any cleaning, make sure that the appliance is disconnected from the electric mains and that the gas cut off valve is closed. During cleaning operations, avoid using direct or high-pressure sprays of water on the appliance. Cleaning must be done when the appliance is cold.

The parts in steel can be cleaned with warm water and neutral detergent, using a cloth; the detergent must be suitable for cleaning stainless steel and must not contain abrasive or corrosive substances. Do not use common steel wool or anything similar which, depositing iron particles, could cause rust. It is also better to avoid using sandpaper or emery paper. Only in the event of encrusted dirt, pumice stone in powder may be used but an abrasive synthetic sponge or stainless steel wool would be preferable, to be used in the direction of the grain. After washing, dry with a soft cloth.

If the appliance is not used for a long time it is advisable to turn off the gas tap, to disconnect the electricity supply, and wipe all steel surfaces with a cloth soaked in vaseline oil in order to spread a protective film and, every so often, air the room.

Maintenance

ATTENTION! Before doing any kind of maintenance or repairs, make sure that the appliance is disconnected from the electric mains and that the gas cut off valve is closed.

The following maintenance operations must be carried out at least once a year by specialised personnel. It is advisable to have a maintenance contract.

- Check for correct functioning of all control and safety devices;
- Check for correct ignition of burners and proper functioning at minimum;
- Check the tightness of the gas pipes;
- Check the condition of the power cable.

SUBSTITUTING COMPONENTS

ATTENTION! Before carrying out any substitutions, make sure that the appliance is disconnected from the electric mains and that the gas cut off valve is closed.

The safety valve (fig.9, pag.5 – figg.17,18, pag.6)

To replace the thermostat remove the water and gas knobs and the crank then remove the front panel by unscrewing the four screws that hold it in place, as in figure 9, then unscrew consecutively the pipe union that leads to the burner (1), the pilot burner pipe union (2), the thermocouple (3), the ramp union (4) and the screws (5) that fix the support plate in position (8). Pull the valve group including connections and the bracket out, unscrew the fixing screws (11) of the bracket (8) from the electro valve (10) then proceed to unscrew the connections (9) of the valve paying attention not to damage the thread, because the pieces will be recuperated. Then replace the part and proceed to reinstall everything following the inverse sequence. For a better warranty of the sealing it is

preferable to screw the connections (9) to the valve interposing a clamping screw. Then replace the part.

Thermocouple

To replace the thermocouple, remove the water and gas knobs and the crank. Then remove the front panel by unscrewing the four screws that hold it in place. It is then necessary to unscrew the fitting of the thermocouple on the cock and the one on the pilot unit, then replace the part.

Heating elements (fig.19-20-21, pag.6)

To replace the heating elements, first of all lift up the pan as high as possible, remove the lid of the heating element box (1), the heating element box (2) and the support of the heating element to be replaced (3) by loosening the screws that hold it (4). Remove the heating element (5) after disconnecting it. If replacement is difficult, it can be made easier if the control panel is removed (6) and the front panel (7) (as shown in figure 8), and then turn the pan towards the front after having removed the pin (8) and the split pin (9). Take great care in doing this and only use this last manoeuvre if it is absolutely necessary.

WHEN SUBSTITUTING, ONLY ORIGINAL SPARE PARTS SUPPLIED BY THE MANUFACTURER MUST BE USED. THE OPERATION MUST BE CARRIED OUT BY AUTHORISED PERSONNEL.

ATTENTION! In the event that components of the gas installation have been substituted, it is necessary to check for tightness and correct functioning of the various parts.