



F900 SERIES

User, installation and servicing instructions

BRATT PAN

G9881

Read these instructions before use

DATE PURCHASED:

MODEL NUMBER:

SERIAL NUMBER:

DEALER:

SERVICE PROVIDER:

T100914

REV. 5

Dear Customer,
Thank you for choosing Falcon Foodservice Equipment.

This manual can be downloaded from www.falconfoodservice.com or scan here.



IMPORTANT: Please keep this manual for future reference.

Falcon Foodservice Equipment

HEAD OFFICE

Wallace View, Hillfoots Road, Stirling. FK9 5PY. Scotland.



WEEE Directive Registration No. WEE/DC0059TT/PRO

At end of appliance life, dispose of appliance and any replacement parts in a safe manner, via a licensed waste handler. Appliances are designed to be dismantled easily and recycling of all material is encouraged whenever practicable.



- **These instructions are only valid if the country code appears on the appliance. If the code does not appear on the appliance, refer to the technical instructions for adapting the appliance to the conditions for use in that country.**
- **Installation must meet national or local regulations. Attention must be paid to: gas safety (installation & use) regulations, health and safety at work act, local and national building regulations, fire precautions act.**
- **To prevent shocks, all appliances must be earthed.**
- **This appliance has been CE-marked on the basis of compliance with the Low Voltage and EMC Directives for the voltages stated on the data plate.**
- **This equipment is for professional use only and must be used by competent persons.**
- **The installer must instruct the responsible person(s) of the correct operation and maintenance of the appliance.**
- **Only competent persons are allowed to service or convert the appliance to another gas type.**
- **Gas appliances must have a stop cock fitted in the supply pipe work. The user must be familiar with the location and operation of this device in order to turn off the supply of gas in the event of an emergency.**
- **Unless otherwise stated, parts which have been protected by the manufacturer must not be adjusted by the installer.**
- **Take care when moving an appliance fitted with castors.**
- **The appliance must be serviced regularly by a qualified person. Service intervals should be agreed with the service provider.**
- **Check that no damage has occurred to the appliance, power cable, or plug during transit. If damage has occurred, do not use this appliance.**
- **Installation, periodic testing, repair and fixed wiring connections should only be undertaken by a competent electrician.**
- **Ensure power cable is routed free from the appliance to avoid damage.**
- **We recommend supplementary electrical protection with the use of a residual current device (RCD)**



- **The appliance has been designed and approved to use Falcon kick plates, non Falcon kick plates could potentially adversely affect the performance of the appliance by restricting the air to the appliance.**

Training and competence

To help ensure the safe use of this appliance there is a requirement for you to provide whatever information, instruction, training and supervision as is necessary to ensure, so far as is reasonably practicable, the health and safety of all users.

For further help and information on training and competence we would refer you to the Health and Safety Executive website; www.hse.gov.uk document ref: health and safety training INDG345. International customers should default to the health and safety guidelines provided by your government body.

Risk assessment

As part of managing the health and safety of your business you must control any risks identified in your commercial kitchen. To do this you need to think about what might cause harm to people and decide whether you are taking reasonable steps to prevent that harm. This is known as risk assessment. It is important to consider the environment around the product as well as the product itself. For example oil or food spills will present a significant risk so users so the need to immediately clean up such spills must be reflected in staff training.

For further help and information on risk assessments we would refer you to you the Health and Safety Executive website; www.hse.gov.uk document ref: risk assessment INDG163. International customers should default to the health and safety guidelines provided by your government body.

Cleaning and maintenance

When removing heavy items to aid cleaning or maintenance particular care should be taken. A manual handling risk assessment is the best way to determine the level of risk to anyone using or maintaining this equipment. To help with such an evaluation we have included the weights of individual components that may present significant risk.

For further help and information on manual handling and associated risk assessment we would refer you to you the Health and Safety Executive website; www.hse.gov.uk document ref: manual handling at work INDG143. International customers should default to the health and safety guidelines provided by your government body.

The cleaning of fryers or other products that use hot oil present significant risks to end users and particular care should be taken. Cold water and hot oil for example are an explosive mix and should be avoided at all costs.

Other useful references for health and safety issues

www.hse.gov.uk

Essentials of health and safety at work ISBN978

Noise at work INDG362

Safe systems of work

Other notes added to the body of the instructions

PREVENTATIVE MAINTENANCE CONTRACT

To obtain maximum performance from this unit regular servicing of the appliance should be undertaken to ensure correct operation, it is functioning as intended, and safe to use. We recommend servicing in accordance with SFG20 Maintenance Schedules and as a minimum, after 2,500 hours of use, or annually, whichever comes first and that a maintenance contract be arranged with an appointed service contact. Visits may then be made at agreed intervals to carry out adjustments and repairs.

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APPLIANCE INFORMATION

This appliance has been CE-marked on the basis of compliance with the relevant EU directives for the heat inputs, gas pressures and voltages stated on the data plate.

Falcon Foodservice Equipment			CE	P.I.N	STD. EN				
A	Ser No.	B	MODEL	C	TYPE	I.P			
D	Cat.	II2H3B/P I3+ II2E3B/P I3B/P		II2H3+ I2E I2H I3B I3P					
E	p mbar	20;30;50 28-30/37 20;30;50 30;50		20;28-30/37 20 20 28-30 37					
F	GAS TYPE	G20 G30 G31		I EL.		Hz			
G	GAS RATE	m3/h kg/h kg/h		J Σ kW		kW		K Ω kHz	
H	Σ Qn	KW KW KW		L		L1 A L2 A L3 A			

1.1. GENERAL REMINDERS

Read the warnings contained in this manual carefully as they provide important information concerning safety during installation, use and maintenance.

Keep these instructions for future use! Only trained personnel should use the equipment.

The appliance should be used only for the purpose for which it has been specifically designed; other uses are improper and hence dangerous.

During operation, surfaces can become hot.

Unplug appliance in the event of failure or improper operation.

Provision should be made for regular servicing in order to maintain performance of the unit.

All important information about the appliance required for technical service is located on the technical data plate. Refer to Section 3.6.

In the event of technical assistance being required, the problem must be described in as much detail as possible so that a service technician can assess the nature of any such event.



**PPE SHOULD BE WORN DURING INSTALLATION AND MAINTENANCE OPERATIONS.
 FOLLOW THE FIRE PREVENTION REGULATIONS VERY CAREFULLY.
 THE UNIT SHOULD NOT BE USED AS A FRYER!
 DO NOT LEAVE THIS APPLIANCE UNATTENDED WHEN IN OPERATION**

1.2 TECHNICAL DATA

		Gas Details			
Model	Outer dimensions (mm)	Rating (kW)	Gas connection	G20 H _i = 9,45 kWh/m ³ m ³ /h	G30/G31 H _i = 12,68 kWh/kg kg/h
80 litre	800 x 900 x 900	22	R ½"	2.3	1.73

Cooking Pan Characteristics

Pan Dimensions (mm)	Pan capacity (Max. Level)	Angle of pan rotation	Drain minimum width (mm)
720 x 560 x 225	80 litres	80°	125

Table 4 – Technical data (Injector table)

Cat.: II2H3+

TYPE OF CONSTRUCTION "A"

Model		80lt
Rated power (kW)		22
Minimum power (kW)		"ON/OFF"
Gas consumption		2.3
G20 (H _i = 9,45 kWh/m ³) in m ³ /h		
G30/G31 (H _i = 12,68 kWh/kg) in kg/h		1.73
Injector ∅ In 1/100 mm	Pilot G20 20mbar: Rated power Minimum power	40 4 x 190 "ON/OFF"
	Pilot G30/G31 28-30/37 mbar: Rated power Mini. power	25 4 x 115 "ON/OFF"
Primary distance "H"		
G20		20
G30/G31		30

Table 7a

Nominal main pressure for the different types of gas	Gas family 2 – Natural Gas family 3 – Propane	20 mbar 28-30/37 mbar
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Table 7b

Operation permissible if pressure is in the range:	Gas family 2 – Natural Gas family 3 – Propane	from 17 mbar from 20/25 to 35/45 mbar
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Table 7c

Operation non permissible if pressure is lower than:	Gas family 2 – Natural Gas family 3 – Propane	from 17 to 25 mbar from 20/25 mbar
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Table 7d

Operation non permissible if pressure is higher than:	Gas family 2 – Natural Gas family 3 – Propane	25 mbar from 35/45 mbar
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1.3 CONSTRUCTION

Robust stainless steel structure mounted upon adjustable legs.

Exterior panels are stainless steel 18/10.

Stainless steel pan, pan base is 304 grade.

Stainless steel pan lid (AISI 304).

Hand-tilting of pan.

Pan is heated by four stainless steel burners.

Gas is supplied via control as detailed in Section 4.3

Main burner is lit by means of a pilot with fixed injector.

Stainless steel flue.

The following components are included as standard:

Piezo ignition, burner, pilot, plug, thermocouple and control knob.

1.4. INSTALLATION CONFORMITY

When installing the unit, it is necessary to follow and comply with the following regulations:

Current regulations at time of installation.

Municipal and/or territorial building regulations and fire prevention prescriptions;

Current accident prevention guidelines;

Standards for the use of combustible gas;

Standards for gas-fired systems utilizing natural or propane gas;

Standards relating to gas-fired cooking appliances and equipment for large-scale catering.

Safety requirements; Standards relating to gas systems for appliances used in professional kitchens and communal facilities;

The regulations of the gas supply company or agency;

The regulations of the electrical power supply company or agency and any other local legislation with regard to equipment operation.

1.5. SPECIAL REQUIREMENTS FOR THE INSTALLATION SITE

The appliance belongs to the installation class A1 (no direct connection of a chimney or flue exhaust system is required). It is very important for the environment in which it is installed to be well-aired.

In addition, it is good policy to position the unit below an extractor hood so that cooking vapours can be removed rapidly and continuously.

The gas supply system must be equipped with an isolation control that can be shut down in the event of servicing or an emergency.

This unit requires two water connections: one for hot and one for cold water. Each line must be fitted with an on-off valve.



WARNING! THE SHUT-OFF VALVES MUST BOTH BE LOCATED CLOSE TO THE APPLIANCE, WITHIN EASY REACH FOR THE USER.

SECTION 2 – POSITIONING, INSTALLATION and MAINTENANCE

2.1. POSITIONING

Remove all packaging and check that appliance is in perfect condition. If visible damage is detected, do not connect the appliance and notify the service agent immediately.

Remove all PVC protection from the exterior panels.

Dispose of packaging according to regulations.

Maintain a distance of 300mm between the rear (flue) of unit and the wall. There are no particular dimensions regarding side distances from other equipment or walls, however it is advisable to leave enough space in case of maintenance and/or repairs. It is advisable to fit suitable heat insulation if unit is in direct contact with walls made of combustible material.

The appliance must stand level. Small differences in level can be eliminated by screwing or unscrewing the adjustable feet: A significantly uneven or sloping stance can affect the operation of the appliance adversely.

2.2. INSTALLATION



WARNING! ONLY QUALIFIED TECHNICIANS INSTALL, MAINTAIN AND TEST THIS APPLIANCE.

WARNING! BEFORE CONNECTING ANY PART OF THE UNIT TO MAIN SUPPLIES, MAKE SURE THAT THE LATTER IS EQUIVALENT THE REQUIREMENTS STATED IN THE TECHNICAL DATA PLATE, IF THE APPLIANCE HAS BEEN DESIGNED FOR THESE SUPPLIES.

2.2.1. CONNECTION TO WATER SUPPLY

Water inlet pressure must be between 50 and 300kPA, otherwise a pressure regulator must be installed before the appliance.

A water tap is connected to the appliance.

The water connection must be in conformity with regulation at time of installation.

2.2.2. CONNECTION TO GAS SUPPLY

The choice of the gas piping depends on the diameter required for the type of gas, appliance and installation and should be performed in conformity with current regulations.

The gas supply can either be fixed or quick-release; if flexible pipes are employed they must be made from stainless material and not be affected by corrosion.

The gas inlet is located at the rear on the lower right side of the appliance.

When the unit has been connected, carry out a leak test on all the fittings connecting the appliance to the main supply. It is advisable to use a leakage spray, otherwise treat parts with foam that does not cause corrosion; no bubbles should develop. Also, carry out a leak test on the rapid cut-off valve.



WARNING! FLAMES ARE STRICTLY PROHIBITED FOR LEAKAGE TESTS!

2.3 CHECKING THE OPERATION OF THE GAS SYSTEM

Check that the appliance has been prepared (category and type of gas) equivalent to the family of gas available on site. If not, it is necessary to convert the appliance to whatever is available. Refer to Section 2.5.

The appliance must be used with the correct injectors for its thermal power rating (See Table 4 in Section 1.2).

The operation of the appliance with its heating capacity depends on the inlet pressure and the calorific power of the gas.

The pressure range (inlet pressure) within which the appliance is allowed to operated is stated of the paragraph "Technical Data". The appliance shall not be operated out of the given pressure range. If pressure should differ from the figures stated in Table 6b, advise gas supplier or the company which has installed the system.

Power rating with G30

The power rating is achieved by using the injectors indicated in the table without any preliminary regulation.

The possibility of operation depends on the supply pressure available:

Admitted if inlet pressure is within the range 20-35 and 25-45 mbar.

Non-admitted if the pressure is lower than 20-25 mbar or higher than 35-45 mbar. Inform installer and do not start operation before the cause has been found and eliminated.

Power rating with G20

The power rating is achieved by using the injectors indicated in the table without any

preliminary regulation.

The possibility of operation depends on the supply pressure available:

Admitted if supply pressure is within the range 17 and 25 mbar

Non-admitted if the pressure is lower than 17 mbar or higher than 25 mbar. Inform installer and do not start operation before the cause has been found and eliminated.

The power rating for the maximum position is obtained in all the burners when the right injectors have been installed. Compare the injectors installed with those indicated in Table 4.

There is no the minimum power because the main burners work in ON/OFF.

Request the heat value to the gas supply board and control the injectors according to the data indicated in Table 4.

2.3.1 CONTROL OF THE GAS INLET PRESSURE

The feed pressure is measured using a liquid pressure gauge (eg: a U-shaped pressure gauge, minimum definition 0.1 mbar). The supply pressure can be measured directly at the inlet pressure intake on the gas feed pipe. The inlet pressure intake can be reached by opening the lower front panel once the two side screws have been removed. Refer to Section 4.2.

Undo or remove pressure intake screw

Connect U-shaped pressure gauge

Start the appliance according to instructions

Measure inlet pressure

Disconnect U-shaped pressure gauge and tighten sealing screw

Warning! The sealed adjuster screws on the gas solenoid valve must not be tampered with, otherwise any guarantee rights shall be forfeited immediately.

2.3.2 CONTROL OF PRIMARY AIR FLOW

Primary air can be considered correctly adjusted if no flame lift is ensured when the burner is cold and the injector lights when the burner is hot.

The distance recommended for primary air regulation is indicated in Table 4.

2.3.3 CONTROL OF PILOT BURNER

Start the pilot burner according to instructions. If the pilot is adjusted correctly, the ignition flame will contact the thermocouple evenly and the flame will have a perfect appearance. Otherwise it is necessary to check if the correct injectors have been installed (see table 4).

2.3.4 OPERATION CONTROL

Start the appliance according to instructions for use.

Control that the appliance does not leak.

Control combustion safety in the regulation range by passing from maximum to minimum

Control that the regulation of the pilot flame is correct (use of correct injectors).

Control progressive ignition and correct regulation of main burner flames.

2.4 COMMISSIONING AND TESTING

Once all the connections have been made, the appliance and the overall installation must be checked following the directions given in this manual.

Check in particular:

That the protective film has been removed from the external surfaces;

That connections have been made in accordance with the requirements and directions indicated in this manual;

That all safety requirements in current standards, statutory regulations and directives have been met;

That the water and gas connections are leak-free;

That the electrical connection has been performed according to standards.

Now the burner can be lit by following instructions for use and these points:

Progressive ignition of the burner; even flame; flame security: check these points at both minimum and maximum output.

Check flue gas exhaust is not clogged and that they are expelled without any hindrance.

The test report must be completed in full and submitted to the customer who should then sign in acceptance. With effect from this moment, the appliance is covered by the manufacturer's warranty.

2.5. CONVERSION TO OTHER TYPES OF GAS

To adapt appliance to another gas type, for instance from G20 to G30, it is necessary to control if main burner injectors and by-pass screws have been installed properly; in addition, it is also necessary to replace the oven pilot burner injector (see Table 5 "Technical Data").

All injectors needed for different types of gas are supplied with unit.

2.5.1. REPLACEMENT OF INJECTORS FOR MAIN BURNERS

To access injectors, remove water inlet tap knob, control panel and pan-tilting hand wheel.

2.5.2. REPLACEMENT OF INJECTORS FOR PILOT BURNER

Undo screw (E) and replace injector (D) with appropriate injector (see Table 3).

With a size 12 key, undo injector and replace it with injector to suit gas supply (see Table 3).

Control the correct distance “H” for primary air (refer to Section 4.6).



ATTENTION! AFTER EACH CONVERSION, THE UNIT MUST BE TESTED TO ENSURE THAT THERE ARE NO LEAKAGES AND THAT IT OPERATES CORRECTLY.

2.6. MAINTENANCE OF THE APPLIANCE



WARNING!: ALL MAINTENANCE OPERATIONS SHALL ONLY BE PERFORMED BY A TECHNICALLY QUALIFIED SERVICE CENTRE!

To ensure correct and safe operation, the appliance must be inspected and serviced at least once a year only. Maintenance includes components, pipes, feeding pipes etc.

It is advisable to replace worn components during maintenance operations to avoid the need for other maintenance calls and unexpected failures.

It is also advisable to apply for a maintenance contract with the customer.

2.6.1. TROUBLESHOOTING



WARNING! ONLY QUALIFIED SERVICE CENTRE SHOULD PERFORM THE OPERATIONS DESCRIBED BELOW!



WARNING! BEFORE RESETTING SAFETY THERMOSTAT, IT IS ALWAYS NECESSARY TO ELIMINATE THE PROBLEM CAUSING ITS ACTIVATION!

Problem and possible cause

Access to components and operation

THE MAIN BURNER DOES NOT LIGHT UP!

The ignition plug is not fixed correctly or the connection is faulty.

The piezo igniter has been damaged.

There is a loss of gas supply pressure.

The injector is clogged or the gas cock is damaged.

The pilot burner turns off when control knob or igniter button is released

The thermocouple is not heated sufficiently by the pilot burner.

The gas cock is faulty

The pilot burner is on but the main burner does not light

Loss of pressure in the gas supply

The injector is clogged or the gas cock is damaged

The gas outlet holes are clogged

The heating pan temperature cannot be adjusted

The bulb is faulty.

Ignition plug and thermocouple

Remove the lower front panel.

Remove the igniter cable and loosen the screws of pilot burner support

Replace the plug and install the new plug working in the opposite order.

Remove the thermocouple by loosening the screws of pilot burner support

Replace the thermocouple and install the new thermocouple working in the opposite order.

Unscrew gas pipe and undo thermocouple connections, remove bulb from its seat.

Undo both screws that fix the gas valve with a suitable spanner.

Install a new control and replace parts in reverse order.

SECTION 3 – USE and CLEANING

3.1. WARNINGS AND HINTS FOR USER

This manual contains all instructions required for proper and safe use of the unit.

Keep the manual in a safe place for future consultation!

This appliance is for catering use and must only be used by trained kitchen staff.

The appliance must always be observed during use and never left unattended.



WARNING! THE MANUFACTURER SHALL NOT BE HELD RESPONSIBLE FOR INJURIES OR DAMAGE DUE TO NON-COMPLIANCE WITH SAFETY RULES OR IMPROPER USE OF THE APPLIANCE BY THE OPERATOR.

Some operating conditions may be caused by an improper use of the appliance, it is important to train personnel properly.

Always turn products off at the end of service.



NEVER ADD WATER TO HOT OIL AS AN EXPLOSION MAY OCCUR.

All the installation and maintenance operations must be performed by fitters who are members of an official register.

Regular maintenance is required and customers are recommended to sign a service agreement.

In case of failures concerning the appliance, all outputs (gas and water) must be cut off instantly.

In case of recurrent failures contact a service technician.

3.2. INSTRUCTIONS FOR USE

Before using the appliance for the first time, thoroughly wash the interior of the pan.



WARNING! FILL PAN UP TO A MAXIMUM DEPTH OF 40MM BELOW OVERFLOW, ACCORDING TO THE MAXIMUM LEVEL MARK, INCLUDING THE FOOD TO BE COOKED.


3.2.1. BASIC OPERATION

The appliance is equipped with a selector to start all cooking operations (see figure "Controls").

Here is a list of the procedures for a safe and correct use of the appliance.

The appliance can be started only once it has been filled.

PILOT BURNER LIGHTING

Starting from position  press thermostat knob and turn leftwards to position; keep the thermostat knob pressed and press the ignition button several times .

Keep thermostat knob pressed for a few more seconds.


Release thermostat knob and control if the pilot burner is lit.

Repeat operation if the flame turns off.

MAIN BURNER IGNITION AND TEMPERATURE REGULATION

Once the pilot burner has been lit, turn the thermostat knob towards left to the desired temperature. The thermostat knob is numbered from 1 to 7; the temperatures corresponding to each position are the following:

Position	1	2	3	4	5	6	7
°C	100	125	150	180	210	250	290

The regulation of the thermostat causes automatic ignition and turning off of the main burner (ON/OFF regulation); only the pilot flame is lit. When the thermostat knob is turned to position  the main burner is constantly off and only the pilot flame is on.

TURNING THE PILOT BURNER OFF

Press thermostat knob and turn to position  to turn off pilot burner and prevent main

burner from lighting.

3.3. CLEANING AND CARE OF THE APPLIANCE

Correct operation is only guaranteed if these instructions are followed very carefully.

Any repair or maintenance operation must be performed by a qualified technician. We recommend that the appliance should be serviced at least annually. For this purpose, it is advisable to arrange a service contract with Serviceline.

Keep thermocouples clean and handle such parts carefully.

Inspect burner holes periodically; these must always be kept free of obstruction.

Never use an aggressive substance or abrasive detergent when cleaning stainless steel parts.

Avoid using steel pads as these may cause rust. For the same reason, avoid contact with materials containing iron.

Do not use sandpaper or abrasive paper for cleaning; in special cases use a powder pumice stone. In instances of particularly resistant staining, it is advisable to use an abrasive sponge type. (e.g. Scotch-Brite).

It is advisable to allow the pan to cool before any cleaning or maintenance commences.

All spills onto the product and on floor should be cleaned up immediately.

3.3.1. DAILY CLEANING



WARNING! WHEN CLEANING THE APPLIANCE NEVER USE A DIRECT JET OF WATER. INFILTRATION COULD CAUSE DAMAGE TO COMPONENTS AND AFFECT WARRANTY.

Clean pan with water and a detergent, rinse thoroughly and dry well with a soft cloth.

External surfaces should be washed down using a sponge soaked in hot water with a suitable proprietary cleaner added.

Always rinse all surfaces with clean water and dry thoroughly with a soft cloth.

3.4. SPECIAL PROCEDURES IN CASE OF PROLONGED INACTIVITY

If the unit is to stand idle for any length of time (e.g. holidays or seasonal closing) it must be cleaned thoroughly, leaving no trace of food or dirt.

Leave lid open so that air can circulate inside pan.

For added care after cleaning, external surfaces may be protected by applying a proprietary metal polish.

Be absolutely certain to shut off all utilities (gas and water).

Air the room appropriately.

3.5. SPECIAL PROCEDURES IN CASE OF FAILURES

If the appliance should not work properly during use, turn it off immediately and shut down all supplies (gas and water).

Apply to a service centre for help.

The manufacturer shall not be held responsible nor has any warranty commitments for damage caused by non-compliance with prescriptions or by installation not in conformity with instructions.

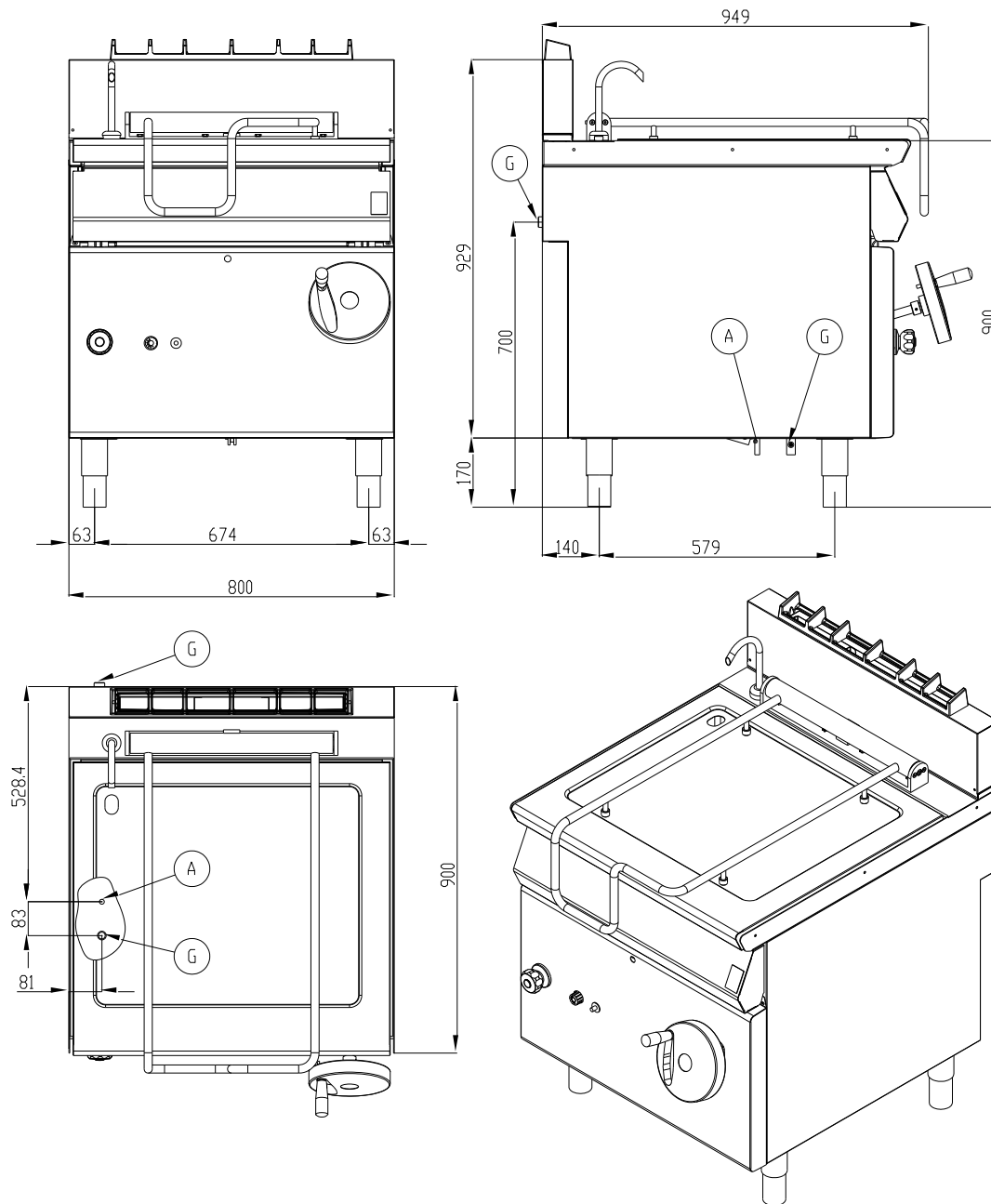
The same applies in case of improper use or different application by the operator.

SECTION 4 – FIGURES and DETAILS

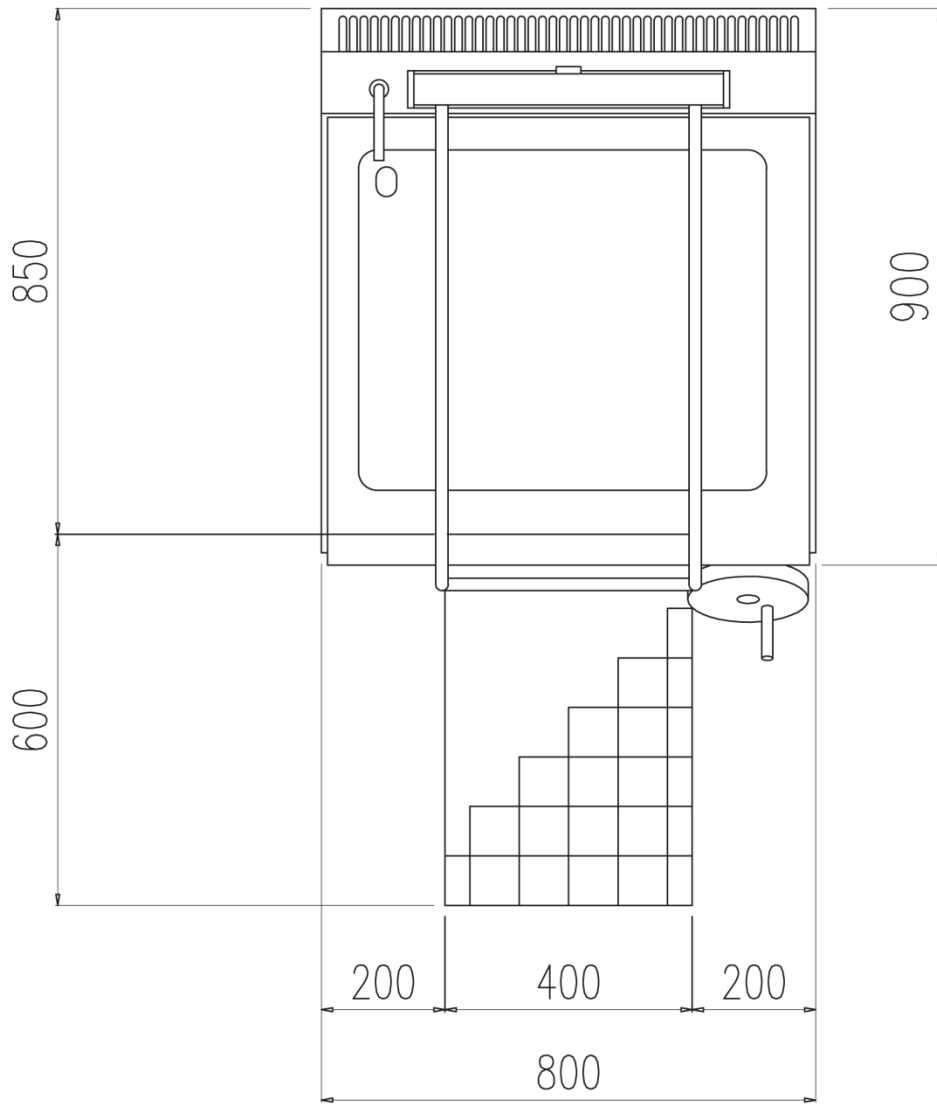
4.1 UNIT DIMENSIONS AND CONNECTION POSITIONS

A. Water connection: $\frac{3}{4}$ " male

G. Gas connection R $\frac{1}{2}$ " in conformity with ISO 7-1

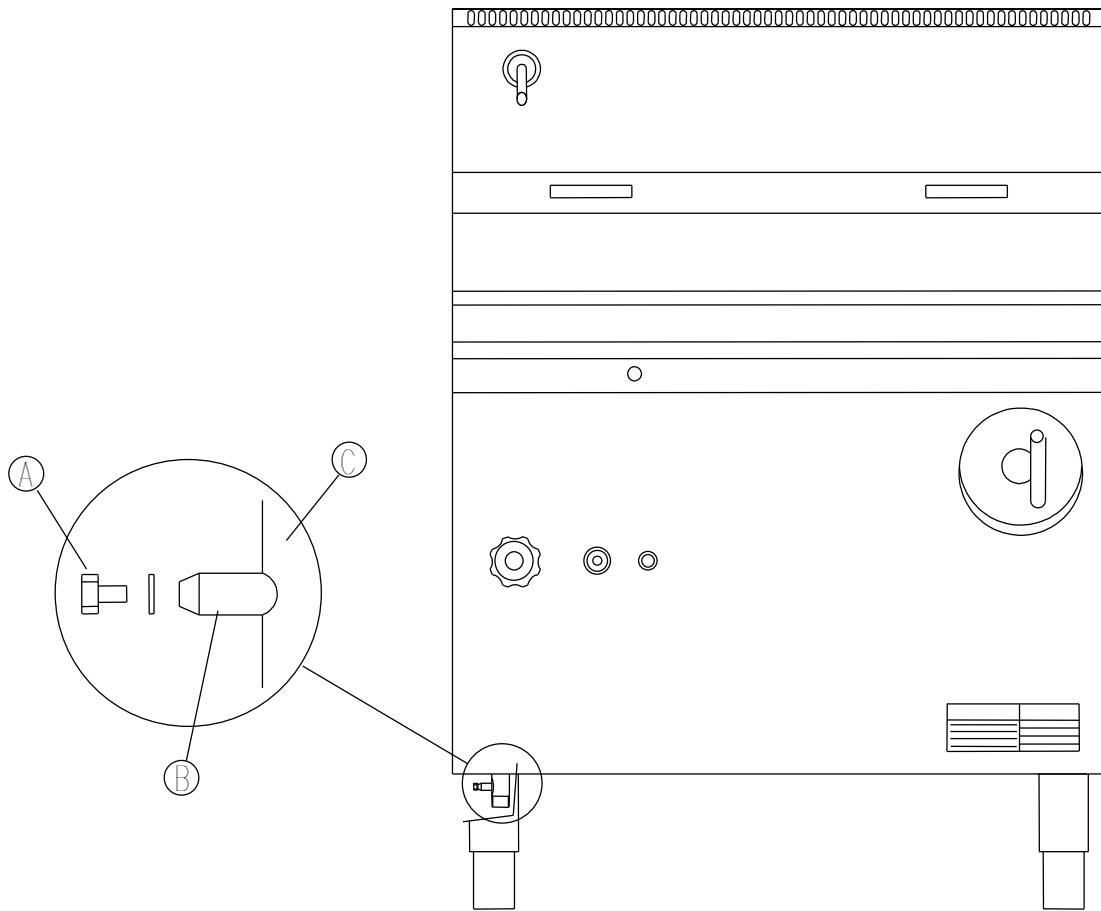


4.1.1 POUR PATH DETAIL



4.2 MEASURING THE INLET PRESSURE

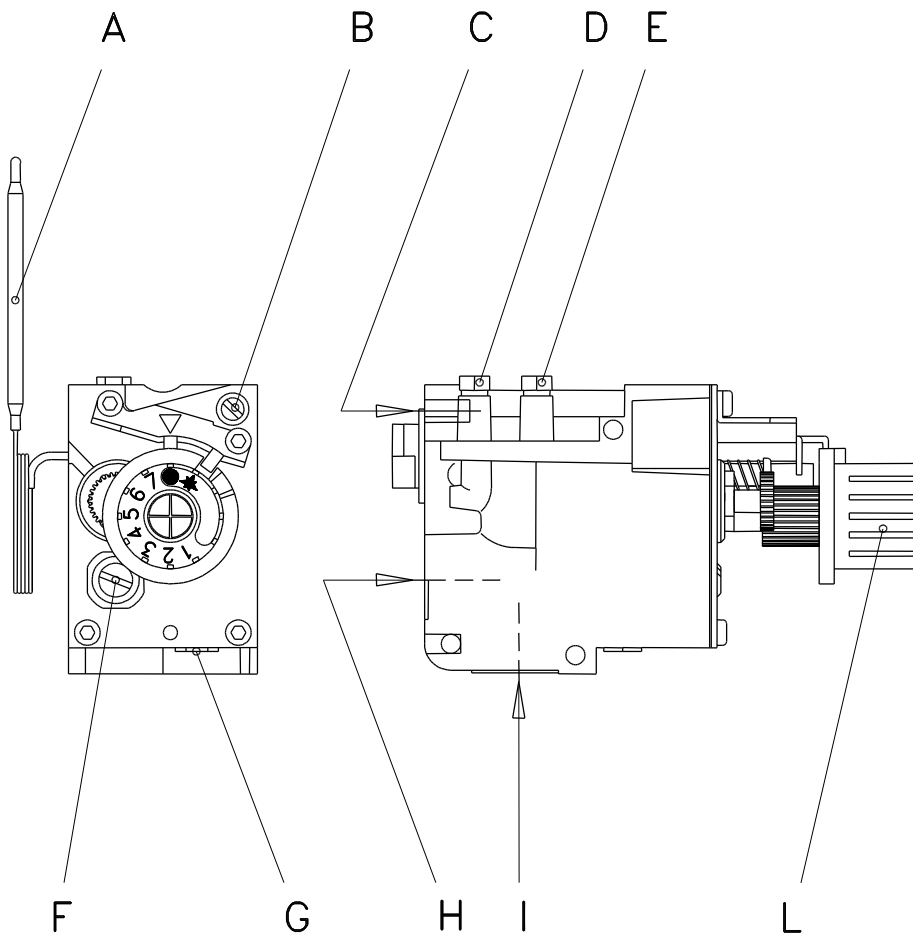
- A. Screw
- B. Pressure intake
- C. Gas tube



4.3 GAS COCK DETAIL

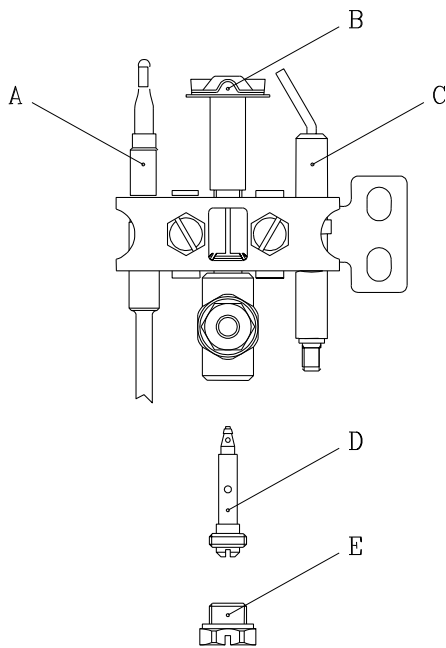
- A. Bulb
- B. Pilot output adjustment screw
- C. Gas outlet for pilot
- D. Pressure plug at inlet
- E. Pressure plug at outlet
- F. Minimum output adjustment screw
- G. Maximum output adjustment screw
- H. Gas outlet
- I. Gas inlet
- L. Control knob

IMPORTANT! The visible adjustment screws on the controls must not be recalibrated. These parts have been set and sealed in the factory.



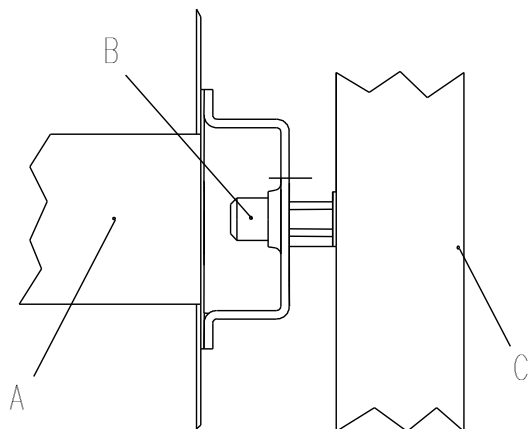
4.4 PILOT BURNER

- A. Thermocouple
- B. Pilot burner
- C. Ignition plug
- D. Injector
- E. Tightness screw

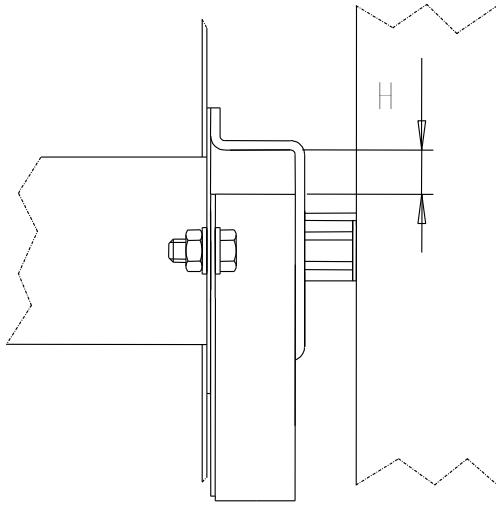


4.5 MAIN BURNER

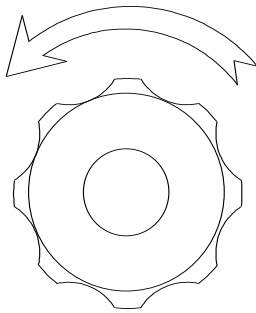
- A. Burner
- B. Injector
- C. Injector pipe



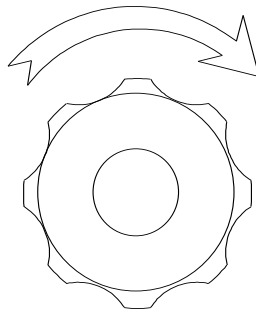
4.6 PRIMARY AIR REGULATION



4.7 KNOB FOR WATER INLET



CLOSED



OPEN

4.8 CONTROLS

A. Control knob

E. Maximum position

C. OFF position

F. Pilot burner

D. Minimum position

