11/2010

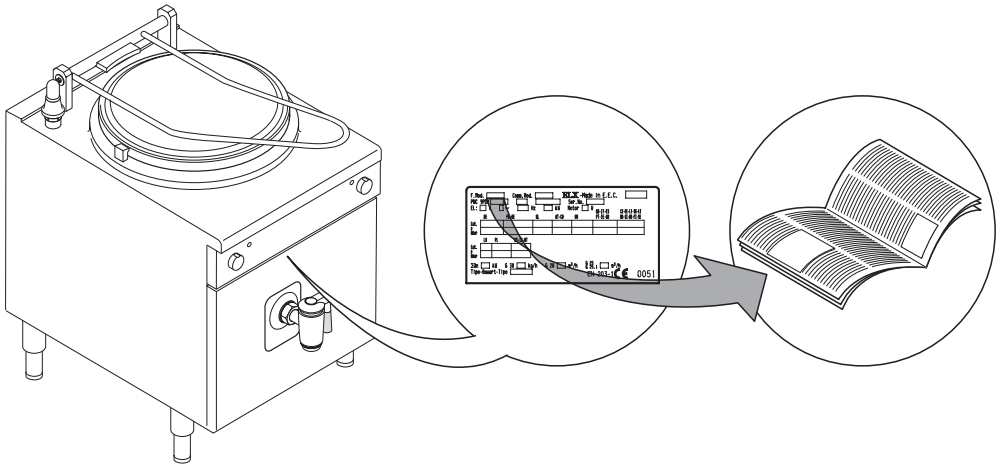
Mod: G17/M60I8-N

Production code: 373087

Diamond
catering equipment

INDEX

II. DATAPLATE and TECHNICAL DATA



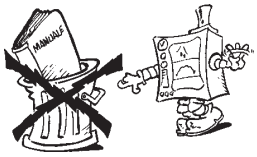
IMPORTANT
This manual contains information relevant to various appliances. See the appliance dataplate located under the control panel in order to identify the appliance (see fig. above).

TABLE A - Gas/electric appliance technical data

MODELS / TECHNICAL DATA		+7BSGHINF0 800mm	+7BSGHINFR 800mm	+7BSGHDNF0 800mm	+7BSEHINF0 800mm	+7BSEHINFR 800mm
Pot capacity	L	60	60	60	60	60
Cavity capacity (min./max.)	L	11/14	11/14	-	11/14	11/14
Power supply voltage	V	230	230	230	400	400
Electrical power absorbed	kW	0,2	0,2	0,2	0,2	0,2
Phases	No.	1+N	1+N	1+N	3+N	3+N
Frequency	Hz	50/60	50/60	50/60	50/60	50/60
ISO 7/1 connection	Ø	1/2"	1/2"	1/2"	-	-
Nominal heat output	kW	14	14	14	-	-
Type of construction		A1	A1	A1	-	-
Max. power	kW	-	-	-	9,4	9,4
Power cable section	mm^2	-	-	-	2,5	2,5

III. GENERAL INSTRUCTIONS

- Carefully read the instruction handbook before using the appliance.



- After installation keep the instruction handbook for future consultation.

- **FIRE HAZARD - Keep the area around the appliance clear and free from combustible materials. Do not keep flammable materials in the vicinity of the appliance.**

- **Install the appliance in a well-ventilated place to avoid the creation of dangerous mixtures of unburnt gases in the room.**
- **Air recirculation must take in account the air necessary for combustion, 2 m³/h/kW gas power, and also the "well-being" of those working in the kitchen.**

Inadequate ventilation causes asphyxia. Do not obstruct the ventilation system of the place where the appliance is installed. Do not obstruct the vents or ducts of this or other appliances.

- **Place emergency telephone numbers in a visible position.**

- Installation, maintenance and conversion to another type of gas must only be carried out by qualified personnel authorised by the manufacturer. For assistance, contact an authorised technical centre. Demand original spare parts.
- This equipment is designed for cooking food. It is intended for industrial use. Any other use is to be considered **improper**.
- This appliance is not intended for use by people (including children) with limited physical, sensory or mental abilities or without experience and knowledge of it, unless they are supervised or instructed in its use by a person responsible for their safety.
- The appliance must be used by **trained personnel**. Do not leave the appliance unattended when operating.

- Turn the appliance off in case of fault or poor operation.
- Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the appliance or the floor under it. Do not use metal tools to clean steel parts (wire brushes or Scotch Brite type scouring pads).
- Do not allow oil or grease to come into contact with plastic parts.
- Do not allow dirt, fat, food or other residuals to form deposits on the appliance.

- Do not clean the appliance with direct jets of water.
- The symbol L given on the product indicates that it should **not** be considered domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and the health of persons. For further information regarding the recycling of this product, contact the product agent or local dealer, the after-sales service or the local body responsible for waste disposal.
- **Warnings:**
- Do not store or use gasoline or other flammable vapours, liquids or items in the vicinity of this or any other appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Never check for leaks with an open flame
- The appliance is not suitable for a marine environment.

Failure to observe the above can compromise the safety of the appliance. Failure to observe the above invalidates the warranty.

IV. THE ENVIRONMENT

1. PACKING

Packing materials are environment friendly and can be stored without risk, or burned in a special waste incineration plant.

Recyclable plastic components are marked with:

PE **Polyethylene:** outer wrapping, instruction booklet bag, gas nozzle bag.

PP **Polypropylene:** roof packing panels, straps.

PS **Polystyrene foam:** corner protectors.

2.USE

Our appliances offer high performance and efficiency. To reduce consumption of electricity, water or gas, do not use the appliance empty or in conditions that compromise optimal efficiency (e.g. with doors or lids open, etc.); the appliance is used in a well-ventilated place to avoid the creation of dangerous mixtures of unburnt gases in the room. Whenever possible, pre-heat only before use.

3.CLEANING

In order to reduce the emission of pollutants into the environment, clean the appliance (externally and when necessary internally) with products that are more than 90% biodegradable (for further information, see chap. VII. "CLEANING").

4.DISPOSAL

Do not disperse in the environment. Our appliances are manufactured using more than 90% (in weight) recyclable metals (stainless steel, iron, aluminium, galvanised sheet, copper, etc.).

Make the appliance unusable by removing the power cable and any compartment or cavity closing mechanisms (when present) in order to avoid the risk of someone becoming closed inside.

V. INSTALLATION

- Carefully read the installation and maintenance procedures given in this instruction manual before installing the appliance.

- Installation, maintenance and conversion to another type of gas must only be carried out by qualified personnel authorised by the manufacturer.
- Failure to observe the correct appliance installation, conversion and modification procedures can cause damage to the appliance, danger to persons and invalidates the Manufacturer's warranty.

1. REFERENCE STANDARDS

- Install the appliance in accordance with the safety regulations and local laws of the country where used.

2. UNPACKING

IMPORTANT!

Immediately check for any damage caused during transport.

- The forwarder is responsible for the goods during transport and delivery.
- Inspect the packing before and after unloading.
- Make a complaint to the forwarder in case of visible or hidden damage, reporting any damage or shortages on the dispatch note on delivery.
- The driver must sign the dispatch note: The forwarder can reject the claim if the dispatch note is not signed (the forwarder can provide the necessary form).

- Unpack, taking care not to damage the equipment. Wear protective gloves.
- Carefully remove the protective film from metal surfaces and clean any traces of glue with a suitable solvent.
- For hidden damage or shortages becoming apparent only after unpacking, request the forwarder for inspection of the goods within and not later than 15 days of delivery.
- Keep all the documentation contained in the packing.

3. POSITIONING

- Handle the equipment with care in order to avoid damage or danger to persons. Use a pallet for handling and positioning.
- The installation diagram given in this instruction manual gives the appliance dimensions and the position of connections (gas, electricity, water). Check that they are available and ready for making all the necessary connections.
- The appliance can be installed separately or combined with other appliances of the same range.
- The appliances are not designed for built-in installation. Leave at least 10 cm between the appliance and side or rear walls.
- Suitably insulate surfaces that are at distances less than those recommended.

- Maintain an adequate distance between the appliance and any combustible walls. Do not store or use flammable materials and liquids near the appliance.
- Leave an adequate space between the appliance and any side walls in order to enable subsequent servicing or maintenance operations.
- Check and if necessary level the appliance after positioning. Incorrect levelling can cause appliance malfunctioning.

3.1. COMBINING APPLIANCES

- (Fig.1A) Undo the 4 fixing screws and remove the control panels of the appliances.
- (Fig.1B) Remove the fixing screw nearest the control panel, from each side to be joined.
- (Fig.1D) Bring the appliances together and level them by turning the feet until the tops match.
- (Fig.1C) Turn one of the two plates inside the appliances 180º.
- (Fig.1E) From inside the control panel of the same appliance, join them at the front side, screwing one TE M5x40 screw (supplied) on the opposite insert.

3.2. FLOOR FIXING

To avoid accidental tipping of built-in half-module appliances installed separately, fix them to the floor carefully following the instructions enclosed with the corresponding accessory (F206136).

3.3 INSTALLATION ON BRIDGE, CANTILEVER FRAME OR CEMENT PLINTH

Carefully follow the instructions enclosed with the corresponding accessory.
Follow the instructions supplied with the optional product chosen.

3.4 SEALING GAPS BETWEEN APPLIANCES

Follow the instructions supplied with the optional sealing paste pack.

4. FUME EXHAUST

4.1. TYPE “A1” APPLIANCES

Position type “A1” appliances under an extraction hood to ensure removal of fumes and steam produced by cooking.

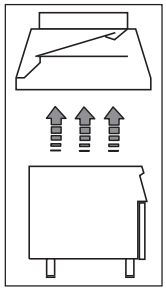
4.2. TYPE “B” APPLIANCES

(in conformity with the definition given in the Installation Technical Regulations DIN-DVGW G634: 1998)
Whenever the appliance dataplate specifies only type Axx, such appliances are not designed for being directly connected to a flue or fume exhaust pipe run to the outside. However, the same appliance can be installed under an extractor hood or similar forced extraction system for fumes.

4.2.1. CONNECTION FLUE

- Remove the grille from the fume exhaust.
- Install the connection flue, following the instructions supplied with the accessory (optional).

4.2.2. INSTALLATION UNDER AN EXTRACTOR HOOD



- Place the appliance under the extractor hood (fig. opposite).
- Raise the fume exhaust pipe without altering the section.
- Do not install dampers.
- The correct height of the exhaust pipe and the relative distance from the extraction hood must comply with current standards.
- The end of the exhaust pipe must be at least 1.8 m from the support surface of the appliance.

Note! The system must ensure that: a) the fume exhaust is not obstructed; b) the length of the exhaust pipe does not exceed 3 m. Use the adapter for connecting fume ducts of different diameters.

5. CONNECTIONS

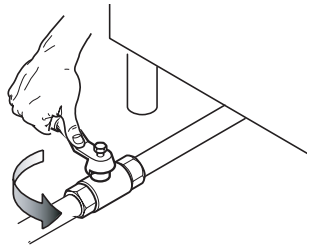
- Any installation work or maintenance to the supply system (gas, electricity, water) must only be carried out by the utility company or an authorised installation technician.
- Refer to the appliance dataplate for the product code.
- See the installation diagram for the type and position of appliance connections.

5.1. GAS APPLIANCES

IMPORTANT! Ensure that the available gas supply matches the data label; to convert the gas type, follow the instructions in par. 5.1.6. in this chapter.

5.1.1. BEFORE CONNECTING

- Make sure that the appliance is arranged for the type of gas to be used. Otherwise, carefully follow the instructions given in the chapter: "Gas appliance conversion / adjustment".
- Fit a rapid gas shut-off cock/valve ahead of each appliance. Install the cock/valve in an easily accessed place.



- Clean the pipes to remove any dust, dirt or foreign matter which could block the supply.
- The gas supply line must ensure the gas flow necessary for full operation of all the appliances connected to the system. A supply line with insufficient flow will affect correct operation of the appliances connected to it.
- **Caution!** Incorrect levelling of the appliance can affect combustion and cause malfunctioning.

5.1.2. CONNECTION

- See the installation diagram for the position of the gas connection on the bottom of the appliance.
- Remove the plastic protection cover (if present) from the appliance gas union before connecting.
- After installation, use soapy water to check connections for leaks.

5.1.3. SUPPLY PRESSURE CHECK

Make sure the appliance is suitable for the type of gas available, according to that given on the dataplate (otherwise, follow the instructions given in par. "Conversion to another type of gas"). The supply pressure must be measured with the appliance operating, using a manometer (min. 0.1 mbar).

- Remove the control panel.
- Remove retaining screw "A" from the pressure point and connect the manometer "O" (fig. 2A).
- Compare the value read on the manometer with that given in table B (see handbook Appendix)
- If the manometer gives a pressure outside the range of values in table B, do not start the appliance, and consult the gas company.

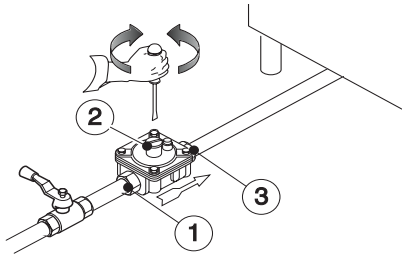
5.1.4 GAS PRESSURE REGULATOR

If the gas pressure is higher than that specified or is difficult to regulate (not stable), install a gas pressure regulator (accessory code 927225) in an easily accessed position ahead of the appliance.

The pressure regulator should preferably be fitted horizontally, to ensure the right outlet pressure:

- "**1**" connection side gas from mains.
- "**2**" pressure regulator;
- "**3**" connection side gas towards the appliance;

The arrow on the regulator (⇒) shows the gas flow direction.



NB! These models are designed and certified for use with natural or propane gas. For natural gas, the pressure regulator on the header is set to 8" w.c. (20mbar).

5.1.5. CHECKING THE PRIMARY AIR SUPPLY

When the primary air supply is correctly adjusted, the flame does not "float" with burner cold and there is no flareback with burner hot.

- Undo screw "A" and position aerator "E" at distance "H" given on the Table B, retighten screw "A" and seal with paint (fig. 3A).

5.1.6 CONVERSION TO ANOTHER TYPE OF GAS

Table B "technical data/gas nozzles" gives the type of nozzles to be used when replacing those installed by the manufacturer (the number is stamped on the nozzle body).

At the end of the procedure, carry out the following check-list:

Check	Ok
• burner nozzle/s replacement	
• correct adjustment of primary air supply to burner/s	
• pilot nozzle/s replacement	
• minimum flame screw/s replacement	
• correct adjustment pilot/s if necessary	
• correct adjustment of supply pressure (see technical data/gas nozzles table)	
• apply sticker (supplied) with data of new gas type used	

5.1.6.1 REPLACING THE MAIN BURNER NOZZLE (fig.3A)

- Loosen screw "A" and unscrew nozzle "C".
- Remove the nozzle and aerator.
- Replace nozzle "C" with one suitable for the type of gas, according to that given in table B.
- The nozzle diameter is given in hundredths of mm on the nozzle body.
- Insert nozzle "C" in aerator "E", then refit the two assembled components in their position and screw the nozzle down.

5.1.6.2 REPLACING THE PILOT BURNER NOZZLE

- Undo screw coupling “H” and replace nozzle “G” with one suitable for the gas type (Table B, fig.3B).
- The nozzle identification number is given on the nozzle body.
- Retighten screw coupling “H”.

5.2. ELECTRIC APPLIANCES

5.2.1. ELECTRICAL CONNECTION (Fig. 4A).

IMPORTANT! Before connecting, make sure the mains voltage and frequency match that given on the dataplate.

- To access terminal board “M”, remove the front panel of the appliance by undoing the fixing screws.
- Connect the power cable to the terminal board as shown in the wiring diagram attached to the appliance.
- Secure the power cable with the cable gland “E”.

IMPORTANT!The manufacturer declines any liability if the safety regulations are not respected.

5.2.2. POWER CABLE

Unless otherwise specified, our appliances are not equipped with a power cable. The installer must use a flexible cable having characteristics at least equivalent to H05RN-F rubber-insulated type cables. Protect the cable section outside the appliance with a metal or rigid plastic pipe.

5.2.3. CIRCUIT BREAKER

Install a circuit breaker ahead of the appliance. Contact opening distance and maximum leakage current must comply with current regulations.

5.3. EQUIPOTENTIAL NODE AND EARTH CONNECTION

Connect the appliance to an earth; it must be included in an equipotential node by means of the screw located at the front right under the frame. The screw is marked with the symbol

6. WATER SUPPLY CONNECTION

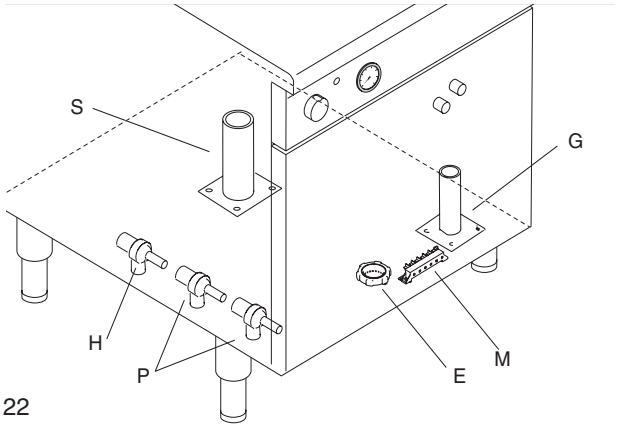
The appliance must be fed with drinking water at a pressure of 1.5 - 3 bar.

Important! If the water pressure is higher than that specified, use a pressure reducer to avoid damaging the appliance.

For correct installation, water inlet pipe “P” (fig.4A) must be connected to the mains using a mechanical filter and an on-off cock. Before connecting the filter, allow a certain amount of water to flow in order to clear the pipe of any waste matter.

6.1. BOILING PAN WITH AUTOMATIC WATER REFILL

For correct installation, water inlet pipe for automatic refill “H” (fig) must be supplied with deionized water or, in alternative, osmotized water. Before connecting, allow a certain amount of water to flow in order to clear the pipe of any waste matter.



7. SAFETY AND CONTROL DEVICES

7.1. SAFETY THERMOSTAT

Some of our appliance models use a safety thermostat that cuts in automatically when temperatures exceed a set value, shutting off the gas supply (gas appliances) or the electricity (electric appliances).

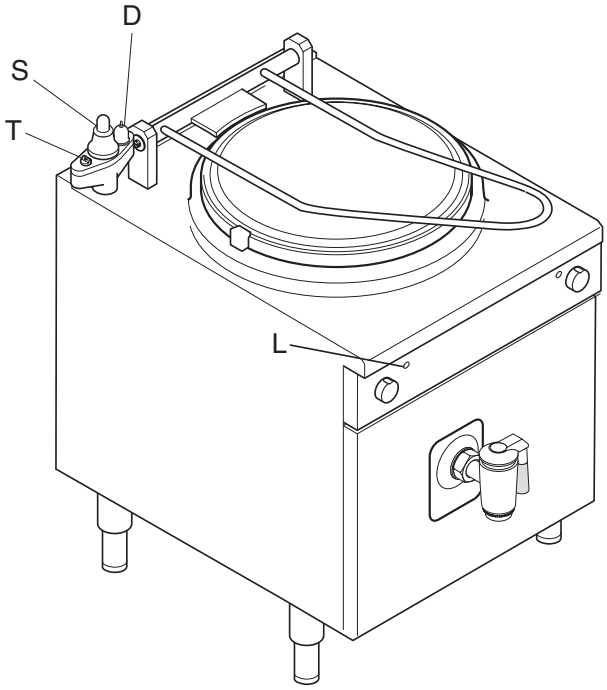
7.1.1. INTERVENTION

Tripping of the limiter in the pots, signalled by indicator “L” on the control panel, signifies an incorrect use (appliance used empty or cavity with low water level) or appliance malfunction. If the limiter trips again, contact a specialised technician.

7.1.2 RESET

The limiter is reset automatically when the equipment cool down, only on indirect pots.

WARNING: Tampering with the safety limiter invalidates the warranty



7.2 DEVICES FOR PRESSURE CONTROL

Indirect version:

- Air discharge valve “D” regulates the pressure inside the cavity, guaranteeing the release of air during heating. It also allows air into the cavity during cooling when the pressure tends to fall below the atmospheric value.
- Safety valve “S” cuts-in releasing steam from the cavity to the outside when the pressure value approaches 0.5 bar.

8. BEFORE LEAVING

Check all connection for gas leaks with soap and water. Do not use a naked flame for detecting leaks. Ignite all burners both individually and combined to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame for each burner, individually and separately, when satisfied with the appliance, please, instruct the user on the correct method of operation. In case the appliancefails to operate correctly after all checks have been carried out, refer to the authorised service provider.

VI. INSTRUCTIONS FOR THE USER

1. POT USE

General precautions

- The appliance is intended for industrial use and must be used by trained personnel.
- This appliance must only be used for its expressly designed purpose; i.e. for cooking or preparing foods in a watery medium. Any other use is to be considered improper.
- Never use coarse kitchen salt as this, slowly dissolving, could cause corrosion of the bottom of the tank. Therefore it is advisable to use fine salt (grains smaller than 3 mm) adding it to the water only when boiling. If the salt available is coarse, dissolve it first in warm water in a separate container.

1.1 WATER FILLING

- Turn on the automatic switch installed ahead of the appliance and open the water tap;
- Close the outlet of the pot ”B”;
- Open the lid of the pot;
- Operate selection knob “R””. There are 2 positions:
  - Blue: Add cold water;
  - Red: Add hot water;
- The water will come out of dispenser “E”.

Caution! Using the appliance when empty or in conditions that compromise its optimal efficiency can damage it.

1.2 CAVITY WATER FILLING (indirect versions only)

1.2.1. BOILING PAN WITH AUTOMATIC WATER REFILL

- The control level and the automatic water refill of the jacket activate after switching the appliance on. If a minimun water level is not reached in the jacket the heating system does not switch on until the level is reached.

N.B.: check the water connection and the water level system in case the boiling pan does not activate.

- The automatic water refill takes 30 minutes for the first minimum refill in the jacket. Add the corrosion inhibitor (1 packet for 60-litre, 2 packets for 100- liter and 150 liter pot) during the refill.

N.B.: For a more rapid refill of water, pour demineralized water r through the filler hole “D”.

Important:
At the start of every day and with the appliance cold, check that the cavity water level is not below minimum.

- unscrew cap “T” (for 60-litre pots)

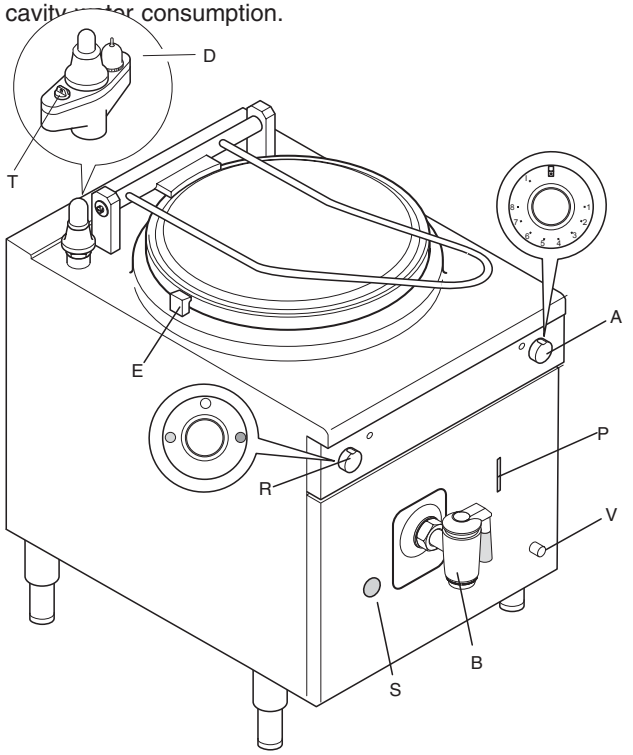
Important:
Do not operate when the appliance is on or still hot.

- Pour demineralised water through the filler hole until reaching maximum level seen in indicator “P”.
- Carefully retighten cap “T”.

Caution! Operating the appliance without water in the cavity causes serious damage due to overheating of the s/steel container and the internal parts.

1.2.2. PRESSURE SWITCH (indirect versions)

The pressure switch guarantees optimum pressure inside the cavity, stopping the heating when the set pressure value is exceeded. This offers energy-saving and a reduction in cavity water consumption.



1.3. GAS MODELS

The burner igniter knob “V” (on the front panel) has 3 positions:

- • off
- ✸ pilot ignition
- flame

Turning on

- Press and turn knob “V” to “pilot ignition”.
- Press the knob down fully to activate the electric igniter and light the pilot.
- Release the knob a little to deactivate lighting, keeping it lightly pressed for about 20 seconds; on releasing it, the pilot flame must stay alight. If it does not, repeat the operation.

1.3.1 INTERLOCK

The gas valve has a safety device which prevents immediate (for about 60 seconds) re-lighting if the pilot burner goes out. This ensures the flow of any gas accumulated, and better safety.

- To light the main burner, turn the knob from “pilot ignition” to “flame”.

NB! In case of emergency, the pilot burner can be lit manually by bringing a flame to it through hole “S” and keeping knob “V” pressed in the “pilot ignition” position.

Turning off

- Partially press knob “V” and turn it from “flame” to “pilot ignition” to keep the pilot flame lit for subsequent cooking;
- Partially press knob “V” and turn it to “off” to turn off the appliance.

1.4. ELECTRIC MODELS

- Use the switch knob to turn the appliance on and select the cooking power by means of regulator “A” .

Turning off

- To turn off the appliance, turn the switch to “off”.

1.5 COOKING

- Fill the pot (with indirect versions check the cavity water level);
- Light the burner (gas versions only);.
- Turn knob “A” to the required setting according to the quantity and quality of food to be cooked. The positions are:

0 : Tank heating off;

1...5 : Low - medium power level;

6...8 : Medium - high power level;

I : Maximum power level;

NB! The choice of a different power level from “I” involves turning heating off and on again. This guarantees energy-saving without compromising cooking.

- **Indirect version:** each time the appliance is started up, after 10-15 minutes, discharge the air from the cavity by pressing air valve “D”. This guarantees an optimum pressure inside the cavity (better cooking and energy-saving), releasing the air inside.

- When cooking is over, switch off the power by turning knob “A” to Off, turn off the pilot burner (for gas versions only).
- Empty and clean the pot by opening outlet “B”.
  NB! In order to reduce wear and prevent the breakage of outlet “B”, periodically lubricate it (once a week) using food fats.

VII. CLEANING

CAUTION!
Before carrying out any cleaning operation, disconnect the appliance from the mains power supply.

1. EXTERNAL PARTS

SATIN-FINISH STEEL SURFACES (daily)

- Clean all the steel surfaces: dirt can be easily removed as soon as it forms.
- Remove grime, fat and other cooking residuals from steel surfaces when cool using soapy water, with or without detergent, and a cloth or sponge. Dry the surfaces thoroughly after cleaning.
- In case of encrusted grime, fat or food residuals go over with a cloth or sponge, wiping with the grain of the satin finish, and rinsing often: rubbing in a circular motion combined with the particles of dirt on the cloth/sponge could ruin the steel’s satin finish.
- Metal objects can ruin or damage the steel: ruined surfaces become dirty more easily and are more subject to corrosion.
- Restore the satin finish if necessary.

SURFACES BLACKENED BY HEAT (when necessary)
Exposure to high temperatures can cause the formation of dark marks. These do not constitute damage and can be removed by following the instructions given in the previous paragraph.

2. OTHER SURFACES

AUTOMATIC WATER REFILL SYSTEM (every 6 months)
Remove deposits from the refill system and from the probe by using pure vinegar or a chemical detergent (1/3) and water (2/3). This operation must be carried out by a specialized technician.

HEATED TANKS/CONTAINERS (daily)
Clean the appliance tanks or containers using boiled water, adding soda (degreasing) if necessary. Use the accessories (optional or supplied) specified in the list to eliminate encrustations or food deposits.

CAUTION - With electric appliances, make sure no water comes into contact with the electrical components: water penetration can cause short circuiting and dissipation, tripping the appliance’s protection devices.

3. SCALE

STEEL SURFACES (when necessary)
Remove any scale (stains or marks) left by hard water on steel surfaces using suitable natural (e.g. vinegar) or chemical (e.g. “STRIPAWAY” produced by ECOLAB) detergents.

BOILERS OR CAVITIES (every 3-4 months)
- Remove encrustations from the parts used for collecting and heating water (e.g. cavities of indirect pots) by filling them with pure vinegar or a solution of chemical detergent (1/3) and water (2/3).

VINEGAR
- Heat for about 5 minutes
- Allow the vinegar to work for at least 20 minutes.
- Rinse with plenty of demineralised water.

CHEMICAL DETERGENT
- Heat for about 3 minutes
- Allow the solution to work for at least 10 minutes.

4. IDLE PERIODS

If the equipment is not going to be used for some time, take the following precautions:
- Close all cocks or turn off the main switch ahead of the appliances.
- Go over all stainless-steel surfaces vigorously with a cloth moistened with paraffin oil in order to spread a protective film.
- Periodically air the room.
- Have the appliance checked before using it again.
- To prevent too rapid evaporation of accumulated moisture with consequent breakage of elements, switch electric appliances on at minimum heat for at least 45 minutes before reuse.

5. INTERNAL PARTS (every 6 months)

IMPORTANT! Operations to be carried out only by specialised technicians.
- Check the condition of internal parts.
- Remove any built-up grime inside the appliance.
- Check and clean the discharge system.

NB! In particular ambient conditions (e.g.: **intensive** use of the appliance, salty environment, etc.) the above cleaning should be more frequent.

VIII. MAINTENANCE

1. MAINTENANCE

All the components requiring maintenance are accessible from the front of the appliance, after removing the control panel and front panel. Disconnect the power supply before opening the appliance

1.1 BRIEF TROUBLESHOOTING GUIDE

Even with correct use of the appliance, malfunctions can occur.

*- The pilot burner does not light***.**
Possible causes:
- Igniter not properly fixed or connected,
- The ignition or the igniter cable are damaged.
- Insufficient pressure in gas pipes,
- Nozzle blocked,
- Faulty gas valve;

- *The pilot burner goes out.*
Possible causes:
- The pilot burner is not heating the thermocouple sufficiently,
- The gas valve knob is not being pressed enough,
- Lack of gas pressure at the valve,
- Faulty gas valve.

- *The main burner does not light*
Possible causes:
- Loss of pressure in gas supply pipe
- Blocked nozzle or faulty gas valve
- Gas outlet holes on burner clogged.

INSTRUCTIONS FOR REPLACING COMPONENTS (to be carried out only by an authorised installer).
Remove the front panel to access the:

GAS VALVE
- Unscrew the pilot and thermocouple pipe, unscrew the gas inlet and outlet connections.
- For installation carry out the same procedure in reverse order.

PILOT BURNER, THERMOCOUPLE, IGNITER ASSEMBLY
- To replace the igniter and thermocouple loosen the fixing screws and remove the components.
- To replace the pilot burner undo the gas pipe and the two screws, remove the pilot burner assembly
- Replace the components, proceeding in reverse order to refit the parts.

MAIN BURNER
- Unscrew the gas connection from the nozzle holder
- Undo the screws fixing the burner to the support
- Remove the pilot burner assembly by undoing the screws
- For installation carry out the same procedure in reverse order, making sure that when positioning the burner the centering pins, located at the back of the burner, enter their special seats.

1.2 MAINTENENCE SCHEDULE

- It is reccommended the appliance is inspected and serviced by an authorized person at least every 12 months. For this purpose it is reccommended to draw up a maintenece contract.

1.3 COCK GREASING

- At the end of each day disassemble the internal part of the cock, remove any food residuals, and grease the conical surface with Kluber Nontrop-PLB DR grease.