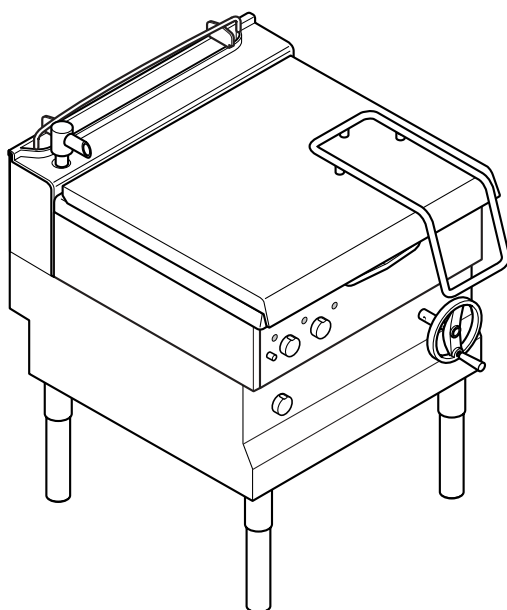


07/2008

**Mod: E22/BM12C-N**

**Production code: 393149**





**N900**

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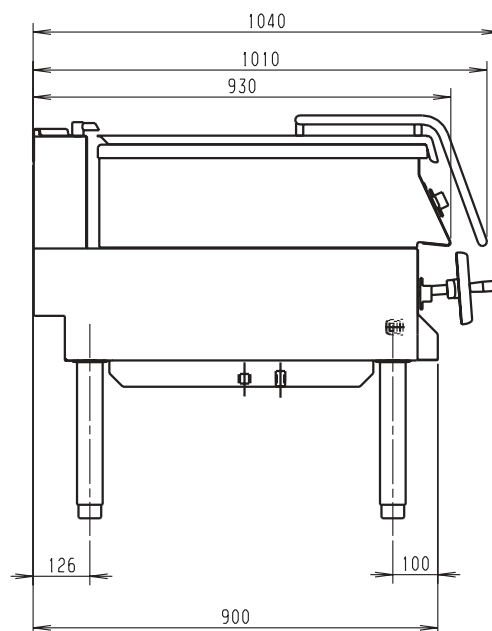
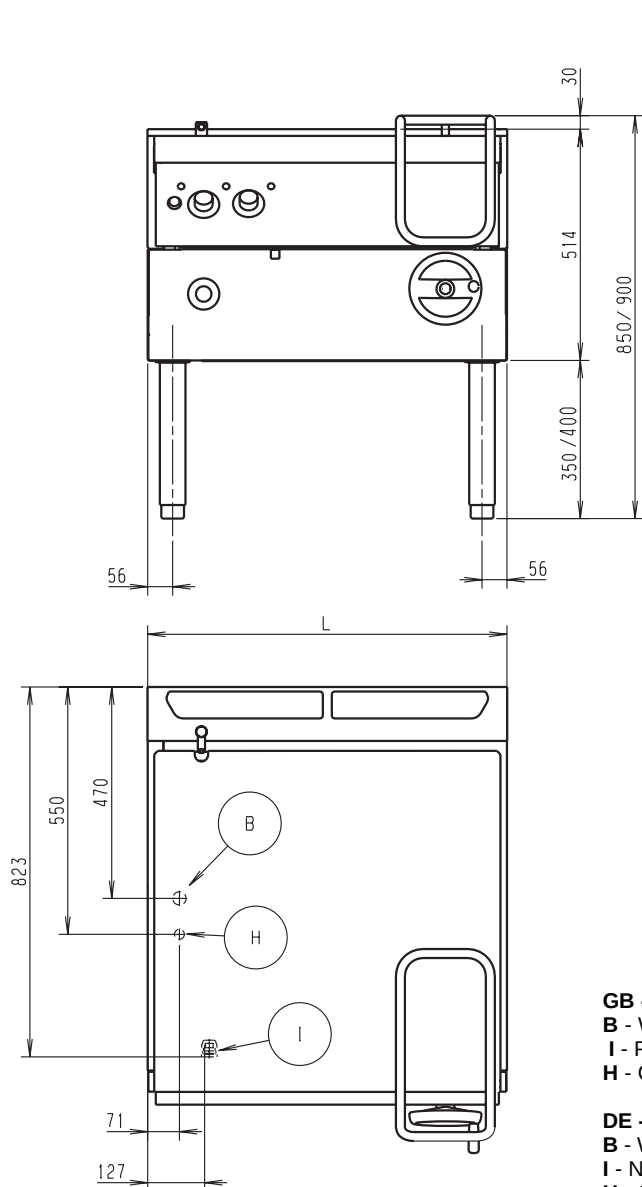
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ΕΓΚΑΤΑΣΤΑΣΗ, ΧΡΗΣΗ ΚΑΙ ΣΥΝΤΗΡΗΣΗ

**Σελ. 99**

DOC. NO. **595889400**  
EDITION 3 04 07

**+BR/G2F; +BR/G2C; +BR/G3F; +BR/G3C; +BR/G2CJ; +BR/G3CJ;  
+BR/G2FH; +BR/G2CH; +BR/G3FH; +BR/G3CH**



| L    | MODELLO/MODEL |
|------|---------------|
| 800  | *BR/G2        |
| 1000 | *BR/G3        |

**GB - IE**

**B** - Water connection inlet  
**I** - Power supply cable inlet  
**H** - Gas connection inlet

**DE - AT - CH**

**B** - Wasseranschluß  
**I** - Netzkabeleingang  
**H** - Gasanschluß

**FR - BE**

**B** - Entrée eau  
**I** - Entrée câble électrique  
**H** - Entrée gaz

**IT**

**B** - Attacco alimentazione acqua  
**I** - Entrata cavo elettrico  
**H** - Attacco gas

**ES**

**B** - Conexión de agua  
**I** - Ingreso cable eléctrico  
**H** - Conexión de gas

**NL - BE**

**B** - Aansluiting watertoevoer  
**I** - Ingang elektriciteitskabel  
**H** - Gasaansluiting

**SE**

**B** - Vattentillslutning  
**I** - Eltillslutning  
**H** - Gasanslutning

**DK**

**B** - Tilslutning vandforsyning  
**I** - Indgang el-ledning  
**H** - Gastilslutning

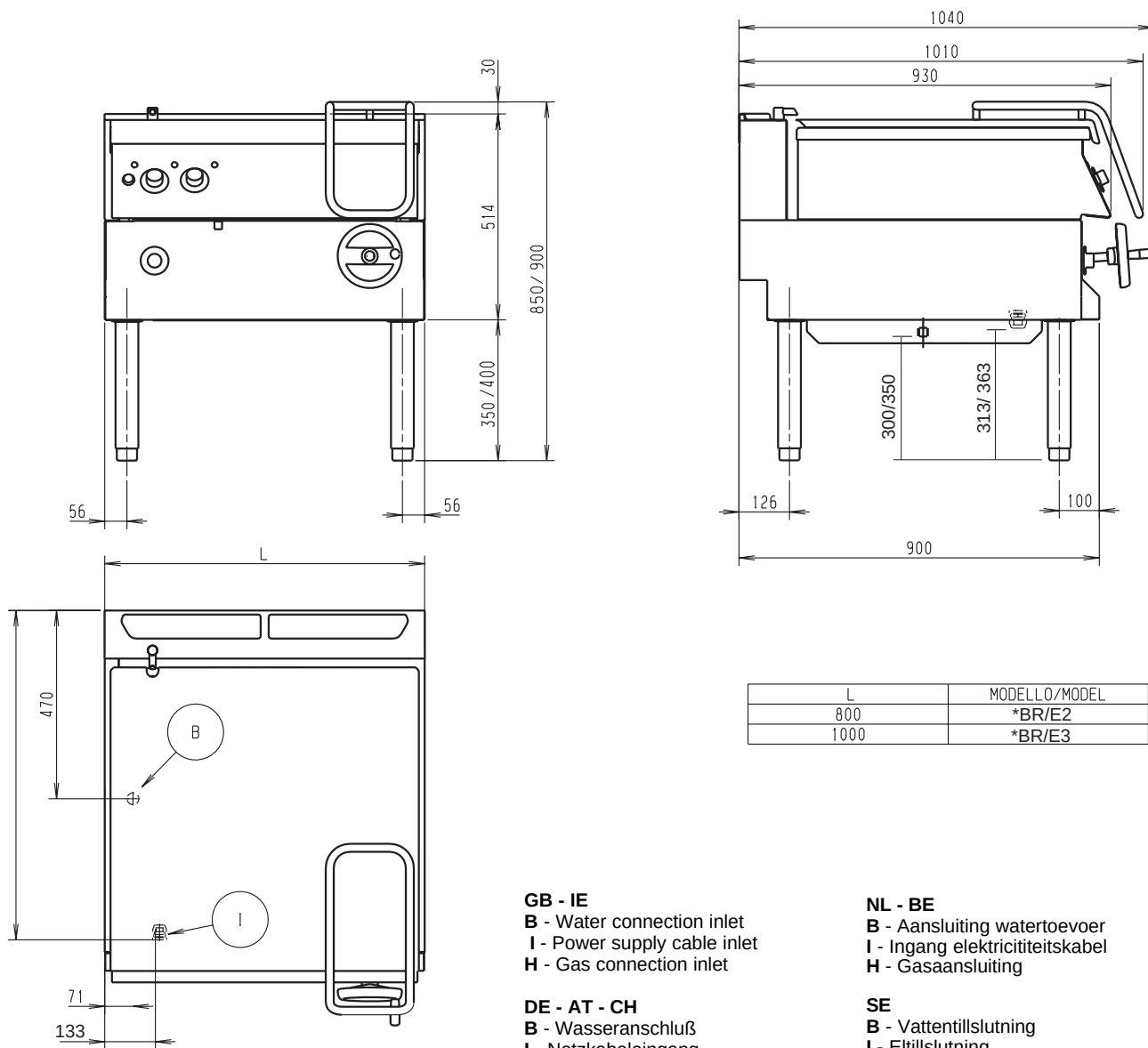
**PT**

**B** - Junção alimentação água  
**I** - Entrada cabo eléctrico  
**H** - Ligaçao gás

**GR**

**B** - Σύνδεση τροφοδοσίας νερού  
**I** - Είσοδος ηλεκτρικού καλωδίου  
**H** - Σύνδεση αερίου

**+BR/E2F; +BR/E2C; +BR/E3F; +BR/E3C; +BR/E2FH; +BR/E2CH; +BR/E3FH; +BR/E3CH**



**GB - IE**

**B** - Water connection inlet  
**I** - Power supply cable inlet  
**H** - Gas connection inlet

**DE - AT - CH**

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**I** - Indgang el-ledning  
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**PT**

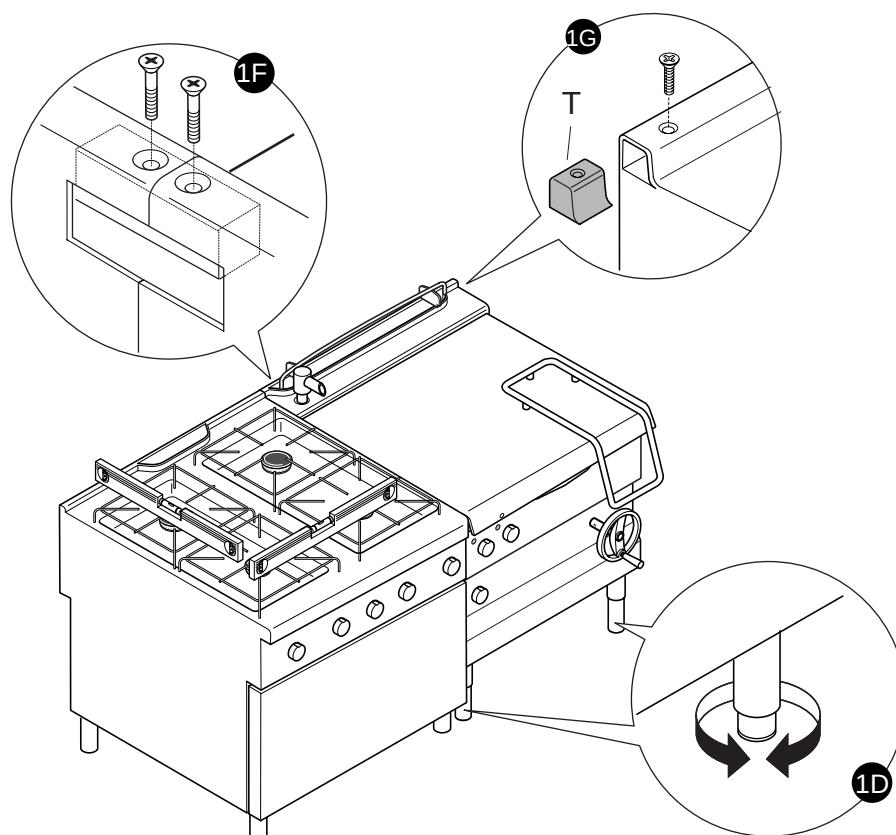
**B** - Junção alimentação água  
**I** - Entrada cabo eléctrico  
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**GR**

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**I** - Είσοδος ηλεκτρικού καλωδίου  
**H** - Σύνδεση αερίου

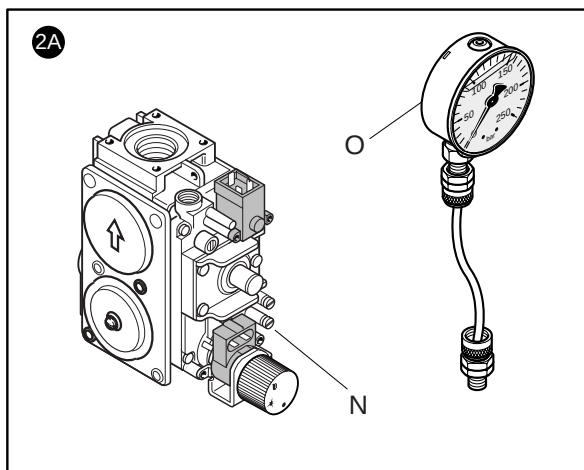
**1.**

UNIONE APPARECCHIATURE - COMBINING APPLIANCES - GERÄTEZUSAMMENSCHLUSS - UNION D'APPAREILS - UNIÓN DE VARIOS EQUIPOS - VERBINDING VAN APPARATEN - MONTERING AV FLERA APPARATER TILLSAMMANS - SAMLING AF APPARATER - UNIÃO DE APARELHOS - ΣΥΝΔΕΣΗ ΣΥΣΤΕΜΩΝ



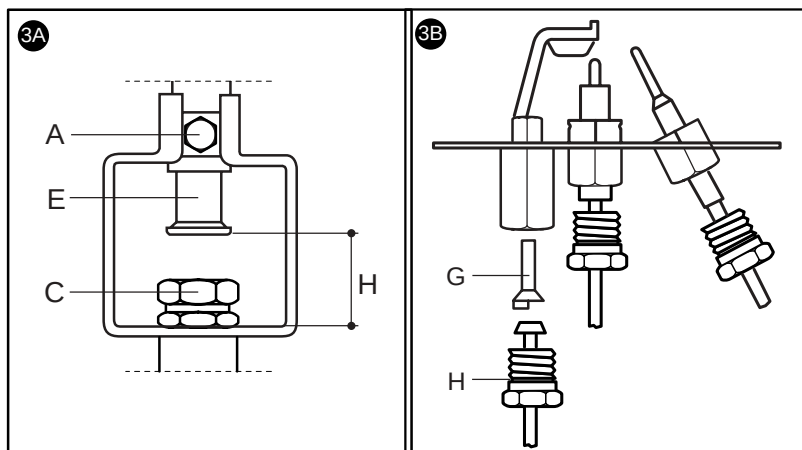
2.

PROSPETTO VALVOLE/RUBINETTI GAS - GAS VALVE/TAP FIGURE - GASSCHAUBILD GASVENTILE/-HÄHNE - FIGURE DES SOUPAPES/ROBINETS DE GAZ - FIGURA VÁLVULAS/LLAVES DE GAS - OVERZICHT GASVENTIEL/KRAAN - OVERSIGT OVER VENTILER/GASHANER - ÖVERSIKT ÖVER VENTILER / GASKRANAR - PROSPETO DAS VÁLVULAS/TORNEIRAS DO GÁS - ΣΧΕΔΙΟ ΒΑΛΒΙΔΩΝ/ΡΟΥΜΠΙΝΕΤΩΝ ΑΕΡΙΟΥ



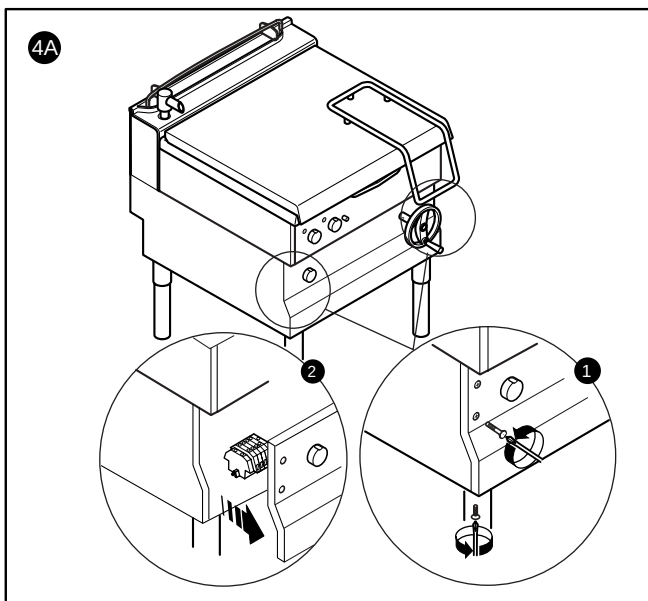
3.

PROSPETTO BRUCIATORI/PILOTI GAS - GAS BURNER/PILOTS FIGURE - SCHAUBILD HAUPTBRENNER/ZÜNDBRENNER - FIGURE DES BRÛLEURS/VEILLEUSES GAZ - FIGURA QUEMADORES/PILOTOS GAS - OVERZICHT BRANDERS/WAAKVLAMBRANDERS GAS - OVERSIGT OVER BRÆNDERE/TÆNDBLUS - ÖVERSIKT ÖVER GASBRÄNNARE/PILOTBRÄNNARE - PROSPETO DOS QUEIMADORES/PILOTOS DO GÁS - ΣΧΕΔΙΟ ΚΑΥΣΤΗΡΩΝ/ΠΙΛΟΤΩΝ ΑΕΡΙΟΥ



4.

PROSPETTO COLLEGAMENTI ELETTRICI - ELECTRICAL CONNECTIONS - AUFRISS ELEKTRISCHE ANSCHLÜSSE - FIGURE DES BRANCHEMENTS ÉLECTRIQUES - VISTA DE LAS CONEXIONES ELÉCTRICAS - OVERZICHT ELEKTRISCHE AANSLUITINGEN - ÖVERSIKT ÖVER ELEKTRISKA ANSLUTNINGAR - OVERSIGT OVER ELEKTRISKE TILSLUTNINGER - PROSPECTO DE LIGAÇÕES ELÉCTRICAS - ΣΧΕΔΙΟ ΗΛΕΚΤΡΙΚΩΝ ΣΥΝΔΕΣΕΩΝ



## Summary

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## IB. TECHNICAL DATA AND GAS NOZZLE TABLES

**TABLE A - Technical data of gas appliances and supply pressures**

| MODELS<br>TECHNICAL DATA                                                              |                   | +BR/G2x<br>800mm | +BR/G2xH<br>800mm | +BR/G3x<br>1000mm | +BR/G3xH<br>1000mm | +BR/G2CJ<br>800mm | +BR/G3CJ<br>1000mm |
|---------------------------------------------------------------------------------------|-------------------|------------------|-------------------|-------------------|--------------------|-------------------|--------------------|
| Braiser capacity                                                                      | in litres         | 80               | 80                | 100               | 100                | 80                | 100                |
| Power supply voltage                                                                  | V                 | 230              | 230               | 230               | 230                | 100               | 100                |
| Electrical power absorbed                                                             | kW                | 0.2              | 0.2               | 0.2               | 0.2                | 0,2               | 0,2                |
| Frequency                                                                             | Hz                | 50/60            | 50/60             | 50/60             | 50/60              | 60                | 60                 |
| Phases                                                                                | No                | 1+N              | 1+N               | 1+N               | 1+N                | 1+N               | 1+N                |
| Power supply cable section                                                            | mm <sup>2</sup>   | 1                | 1                 | 1                 | 1                  | 1                 | 1                  |
| ISO 7/1 connection                                                                    | Ø                 | 1/2"             | 1/2"              | 1/2"              | 1/2"               | 1/2"              | 1/2"               |
| Nominal heat output                                                                   | kW                | 20               | 20                | 24                | 24                 | 20                | 24                 |
| Category                                                                              |                   | II 2H3+          | II 2H3+           | II 2H3+           | II 2H3+            | II 2H3+           | II 2H3+            |
| Type of construction                                                                  |                   | A1               | A1                | A1                | A1                 | A1                | A1                 |
| Supply pressure G20 natural gas                                                       | mbar              | 20               | 20                | 20                | 20                 | 20                | 20                 |
| Supply pressure G30/G31 LPG                                                           | mbar              | 28-30/37         | 28-30/37          | 28-30/37          | 28-30/37           | 28-30/37          | 28-30/37           |
| Total gas consumption (calculated with lower heating power(Hi) at 15°C and 1013mbar): |                   |                  |                   |                   |                    |                   |                    |
| - G20 natural gas (Hi = 34.02 MJ/m <sup>3</sup> )                                     | m <sup>3</sup> /h | 2.12             | 2.12              | 2,54              | 2,54               | 2,12              | 2,54               |
| - GPL G30 (Hi = 45.65 MJ/kg)                                                          | kg/h              | 1.58             | 1.58              | 1,89              | 1,89               | 1,58              | 1,89               |

**TABLE B – Burner nozzle, pilot and sleeve opening**

|              | GAS type | Pressure<br>(mbar) | MAX nozzle |          | Aerator<br>opening<br>(mm) | Pilot<br>(No.) |
|--------------|----------|--------------------|------------|----------|----------------------------|----------------|
|              |          |                    | mm         | Stamping |                            |                |
| Braiser 80L  | G20      | 20                 | 3.5        | 350      | 14                         | 27             |
|              | G30/G31  | 28-30/37           | 2.25       | 225      | 20                         | 14             |
| Braiser 100L | G20      | 20                 | 3.80       | 380      | 16                         | 27             |
|              | G30/G31  | 28-30/37           | 2.50       | 250      | 23                         | 14             |

**TABLE C - Technical data of electric appliances**

| MODELS<br>TECHNICAL DATA   |                 | +BR/E2x<br>800mm | +BR/E2xH<br>800mm | +BR/E3x<br>1000mm | +BR/E3xH<br>1000mm |
|----------------------------|-----------------|------------------|-------------------|-------------------|--------------------|
| Braiser capacity           | in litres       | 80               | 80                | 100               | 100                |
| Power supply voltage       | V               | 400              | 400               | 400               | 400                |
| Frequency                  | Hz              | 50/60            | 50/60             | 50/60             | 50/60              |
| Phases                     | No              | 3+N              | 3+N               | 3+N               | 3+N                |
| Nominal heat output        | kW              | 15               | 15                | 19                | 19                 |
| Power supply cable section | mm <sup>2</sup> | 2,5              | 2,5               | 4                 | 4                  |



## II. GENERAL INFORMATION

### 1. INSTRUCTIONS

- Carefully read this manual before using the appliance.
- After installation keep the manual for future consultation.
- This manual contains instructions for various appliances. See the appliance dataplate under the control panel to identify the appliance product code.
- **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.**
- **Only install the appliance in a well-ventilated place. 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 other types of gas must only be carried out by qualified personnel authorized by the manufacturer. For assistance, contact an authorized technical service centre. Demand original spare parts.
- This appliance is designed for cooking foodstuffs. It is intended for industrial use. Any other use is **considered improper**.
- 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 the appliance. Do not use metal tools to clean steel parts (wire brushes or Scotch Brite type scouring pads).
- Do not allow oil or fat to come into contact with plastic parts.
- Do not allow dirt, fat, food or other residuals to form deposits on the appliance.
- Do not wash the appliance with direct jets of water.

**Failure to observe the above can compromise the safety of the appliance.**

**Failure to observe the above invalidates the warranty.**

### 2. THE ENVIRONMENT

#### 2.1. 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.

#### 2.2. 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.). When possible, pre-heat only before use.

#### 2.3. CLEANING

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

#### 2.4. DISPOSAL

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

Make the appliance unusable by removing the power supply cable and any compartment or cavity locking mechanisms to avoid the risk of someone becoming closed inside.

#### 2.5. RADIO INTERFERENCE

This appliance conforms to Directive EEC 89/336 relevant to the suppression of radio interference.

## III. INSTALLATION

### 1. GUIDELINES

- Installation must be carried out by professionally qualified personnel in compliance with current safety regulations.

### 2. UNPACKING

Remove the packing.

Carefully remove the protective film from metal surfaces.

Remove any traces of glue using a suitable solvent.

**IMPORTANT!** Immediately check for any damage caused during transport.

- Inspect the packs before and after unloading.
- The forwarder is responsible for the safety of the goods during transport and delivery.
- Make a complaint to the forwarder in the event of apparent or hidden damage. Specify any damage or shortages on the dispatch note.
- 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).
- For hidden damage or shortages becoming apparent only after unpacking, within and not later than 15 days of delivery request the forwarder for inspection of the goods.
- Keep all the documentation contained in the packing.

### 3. POSITIONING

#### 3.1. GENERAL INFORMATION

- The installation diagrams give the overall dimensions of the appliances and the positions of connections (water inlet- gas inlet- power cable entry).
- Appliances can be installed separately or in combination with other appliances in the same range (see par. 3.3).
- These appliances are not suitable for built-in installation.
- Leave at least 10 cm between the appliance and side or rear walls.
- Maintain an adequate distance between the appliance and any combustible walls.
- Leave an adequate space between the appliance and any side walls in order to allow subsequent servicing or maintenance operations.
- Suitably insulate any surfaces that are less than the specified distances from the appliance.

#### 3.2. SECURING TO THE FLOOR

To avoid accidental tipping of monobloc half-module appliances installed separately, fix them to the floor. The relative accessory comes with instructions.

### 3.3. COMBINING APPLIANCES

- (Fig. 1D) Bring the appliances together and level them by turning the feet until the tops match.
- (Fig. 1F) From the rear of the appliances, insert the coupling plate (supplied) in the side housings on the back panels. Secure the plate using two M5 flathead screws provided.

**NB:** For appliances installed individually or for appliances at the front of an installation (where the joining plate is not used), insert the plug "T" (Fig1G) supplied, in the side housings on the back. Tighten the plug with the self-tapping screw supplied.

### 3.4 ASSEMBLY AND JOINING OF COUNTER TOP APPLIANCES ON BASE, OVEN, BRIDGE AND CANTILEVER FRAME

Follow the instructions supplied with the optional product chosen.

### 3.5 SEALING GAPS BETWEEN APPLIANCES

Follow the instructions supplied with the optional sealing paste pack.

## 4. FUME EXHAUST

### 4.1 FUME EXHAUST FOR TYPE "A1" APPLIANCES

Position type "A1" appliances under an extractor hood to ensure removal of fumes and steam produced by cooking.

## 5. CONNECTIONS

Refer to the appliance dataplate for the product code.

See the installation diagrams for the position of connections on the appliance:

- GAS (ø1/2" M ISO 7/1)
- ELECTRICITY
- WATER SUPPLY

### 5.1. GAS APPLIANCES

**IMPORTANT!** This appliance is designed and approved to operate on G20 gas 20mbar; to convert it to another type of gas, follow the instructions in par. 5.1.6. of this chapter.

#### 5.1.1. BEFORE CONNECTING

- 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.
- Do not use supply pipes of a diameter smaller than that for which the appliance is designed.
- After installation, use soapy water to check connections for leaks.
- Make sure that the appliance is arranged for the type of gas to be used. Otherwise, carefully follow the instructions given in paragraph: "Conversion to a different type of gas".
- In addition to installation, any maintenance operation (gas, electricity) must only be carried out by the utility company or an authorized installation technician.

### 5.1.2. CONNECTION

- Before connecting to the gas supply, remove the plastic protection cover from the appliance gas connector.
- The appliance is arranged for connection on the bottom right side; counter top models can be connected to the gas supply using the rear connection, after unscrewing the metal closing plug and screwing it tightly on the front connection.

### 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 a different 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 "N" from the pressure point and connect the manometer "O" (fig. 2A).
- Compare the value read on the manometer with that given in table.

|                 |      | Norm.    | Min.  | Max   |
|-----------------|------|----------|-------|-------|
| G20 natural gas | mbar | 20       | 17    | 25    |
| L.P.G. G30/G31  | mbar | 28-30/37 | 20/25 | 35/45 |

- If the manometer gives a pressure outside the range of values in table, do not start the appliance, and consult the gas company.

**IMPORTANT!** When replacing the valve, make sure the adjustment screw of pressure outlet "D", accessible by undoing screw "C" (fig.2A), is screwed down.

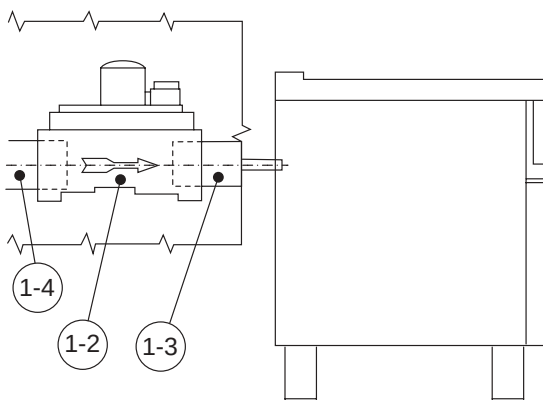
### 5.1.4 GAS PRESSURE REGULATOR

- The section of the gas supply line must be sufficient to ensure the gas flow necessary for full operation of all the appliances connected to the mains.
- If the pressure is different to that specified or is difficult to regulate, install a gas pressure regulator (code 927225) in an easily accessed position ahead of the appliance.

The figure shows how to fit the regulator:

- "1-3" connection side gas towards the appliance;
- "1-2" pressure regulator;
- "1-4" connection side gas from mains.

The arrow on the regulator shows the gas flow direction. The pressure regulator should preferably be fitted horizontally, to ensure the right outlet pressure.



**N.B.:** These models are designed and certified for use with natural or propane gas. For natural gas, the pressure regulator on the manifold is set at 8" w.c. (20mbar).

### 5.1.5. CHECKING THE PRIMARY AIR SUPPLY

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

- Undo screw "A" and position aerator "E" at distance "H" given in table B (fig. 3A).

### 5.1.6. CONVERSION TO A DIFFERENT TYPE OF GAS

"Technical data/gas nozzles" Table B 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 MAIN BURNER NOZZLE

- Unscrew nozzle "C" and replace it with the corresponding nozzle for the selected gas (Table B, fig.3A) according to that given in the following table.
- The nozzle diameter is given on the nozzle body in hundredths of mm.
- Fully retighten nozzle "C".

#### 5.1.6.2 REPLACING 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 nozzle body.
- Retighten screw coupling "H".

## 5.2. ELECTRIC APPLIANCES

### 5.2.1. ELECTRICAL CONNECTION (Fig. 4A).

**IMPORTANT!** Before carrying out the connection, check the compatibility of the dataplate specifications with the mains voltage and frequency.

- To access terminal board "M", remove the front panel of the appliance by removing the fixing screws;
- Connect the power supply cable to the terminal board as shown in the wiring diagram included with the appliance.
- Secure the power supply cable with a cable clamp.

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

### 5.2.2. POWER SUPPLY CABLE

Unless otherwise specified, our appliances do not come equipped with a power supply 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

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

## 6. WATER SUPPLY CONNECTION

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

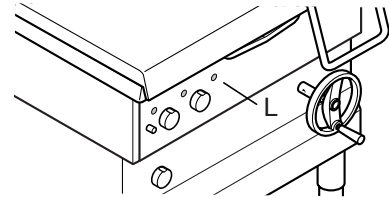
**Important!** If the water pressure is higher than that specified, use a pressure reducer to avoid damaging the appliance. For correct installation, water inlet pipe must be connected to the mains using a mechanical filter and an on-off cock. Before connecting the filter, allow a certain amount of water to flow in order to clear the pipe of any waste matter.

## 7. SAFETY THERMOSTAT

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

### 7.1. INTERVENTION

With braisers, intervention of the limiter, signalled by indicator "L" on the control panel, signifies an incorrect use or malfunction of the appliance. If the limiter cuts in again, contact a specialized technician.



### 7.2 RESET

The limiter is reset automatically when the appliances cool down.

**WARNING:** Tampering with the safety thermostat invalidates the warranty

## IV USER INSTRUCTIONS

### 1. BRAISER 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 meats with sauce, braised and stewed, sauces, light fries, omelettes, and stewed foods in general. Any other use is to be considered improper.
- Do not use the appliance as a fryer, the temperature of the bottom of the tank exceeds 230°C with risk of the oil burning.
- It is advisable not to use the appliance (with **iron bottom**) for cooking tomato sauces and foods with "acid" content.

#### Iron bottom equipment:

Before first use, it is advisable to clean the well and prepare it for cooking as follows:

- Intensely boil water, vegetables and salt, turning the braiser to maximum.
- Evaporate the water and using a cloth clean the bottom of the braiser of any still moist vegetables.
- Spread a light covering of oil (2mm) in the well and heat at minimum until dry.
- Carefully clean and dry the braiser.

#### Steel bottom equipment:

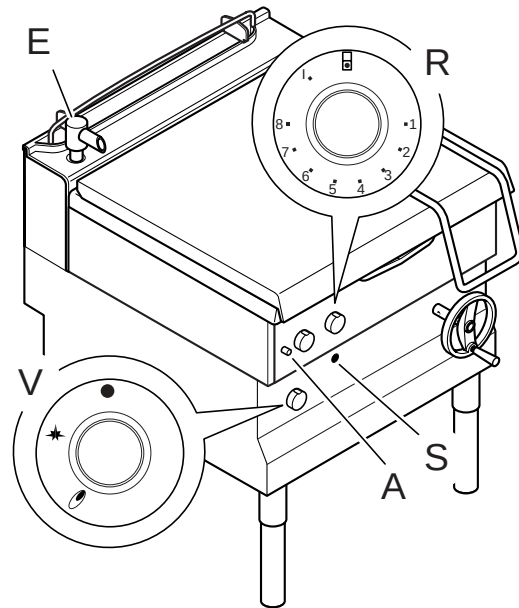
Before use, carefully clean any industrial greases from the tank, proceeding as follows:

- fill the tank with water and normal detergent and bring to boil for a few minutes.
- empty the tank and carefully rinse with clean water.

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

#### 1.1.WATER FILLING

- Turn on the automatic switch installed ahead of the appliance and open the water supply cock;
- Open the braiser lid;
- Press button "A" to fill the braiser tank with water.
- The water will come out from distributor "E".



#### 1.2. GAS MODELS

The burner ignition knob "V" (on front panel) has 3 positions:

- off
- ★ pilot ignition
- 🔥 flame

#### Ignition

- 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 remain lit. Check lighting through hole "S". Repeat the operation if necessary.

N.B.: The pilot flame can be lit manually by lifting the tank and directly accessing the pilot.

- To light the main burner, turn the knob from "pilot ignition" to "flame"

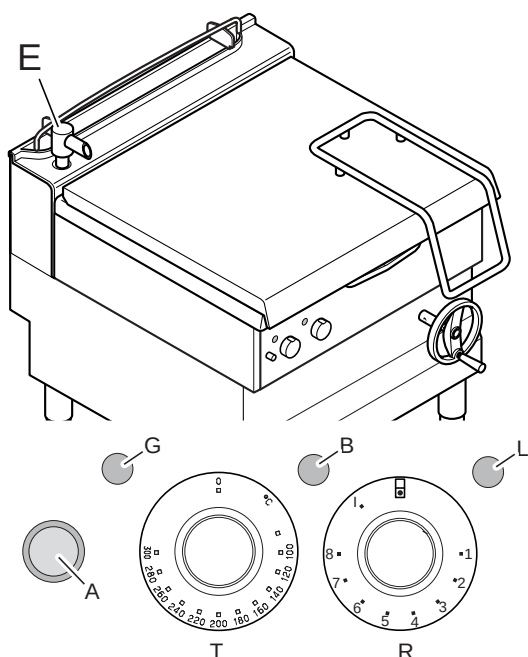
N.B.: The gas valve has a safety device that prevents immediate lighting (for about 60 seconds) of the pilot burner if it goes out. This ensures the flow of any gas accumulated, and better safety

- In the "flame" position, lighting of the burner is controlled by power regulator "R" and thermostat "T" (see paragraph 1.4 ).

N.B.: A safety device prevents lighting of the main burner if the braiser tank is not completely lowered.

#### Switching 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 switch off the appliance.



### 1.3. ELECTRIC MODELS

Operate thermostat "T" to switch on the appliance.  
Lighting of indicator "G" signals that the power is on.  
N.B.: A safety device prevents lighting of the main burner if the braiser tank is not completely lowered.

#### Switching off

Bring thermostat "T" to position "0". When indicator "G" goes off, this signals that the power is off.

### 1.4. COOKING (valid for gas and electric models)

- Place the food to be cooked in the braiser;
  - Light the burner (gas versions only);
  - Set the desired temperature on thermostat "T"; lighting of green indicator "G" signals that the power is on.
  - Turn power regulator "R" to the desired power according to the quantity and quality of the food to be cooked. The positions are:
    - ☐ : Heating off;
    - 1...5 : low - medium power;
    - 6...8 : medium - high;
    - I : maximum power;
- N.B.:** The choice of a different power level to "I" involves turning tank heating off and on again, signalled by yellow indicator "B" going on and off. This guarantees energy-saving without compromising cooking.
- When cooking is over, turn off the power by bringing thermostat "T" and regulator "R" to the Off position, switch off the pilot burner (gas versions only).

### 1.5 LIFTING THE TANK

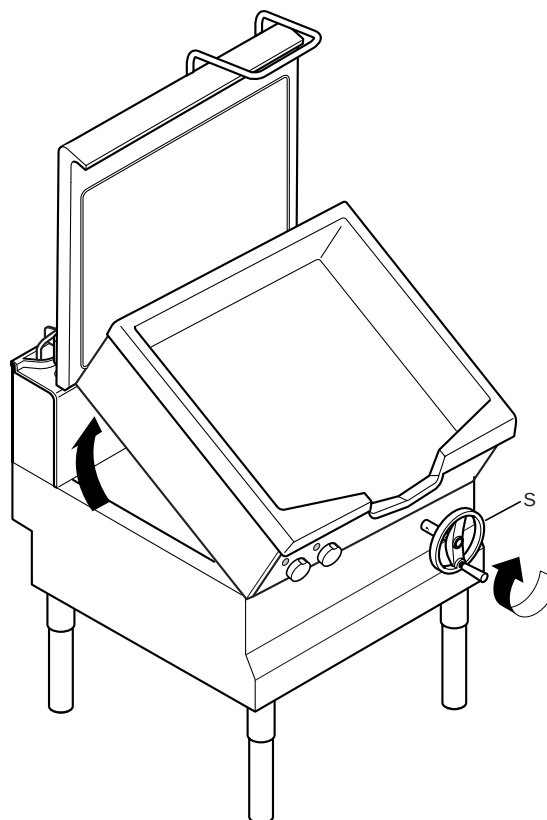
**N.B.:** Lift the lid before lifting the tank.

#### Manual lifting

Tank lifting and lowering is obtained by means of handwheel "S".

#### Automatic lifting

Use the special control for power-operated lifting of the tank. In case of emergency, the tank can be manually lifted or lowered using the special crank-handle provided with each appliance.



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## V CLEANING

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### CAUTION!

Before carrying out any cleaning operation, disconnect the appliance from the electrical power supply.

## 1. EXTERNAL PARTS

### SATIN-FINISH STEEL SURFACES (daily)

- Clean all steel surfaces: dirt is easily removed when just formed.
- Remove dirt, fat and food deposits from steel surfaces when cool, using soapy water, with or without detergent, applied with a cloth or sponge. Dry the surfaces thoroughly after cleaning.
- For stubborn dirt, grease or food residuals, wipe the cloth/sponge with the grain of the satin finish and rinse often: rubbing in a circular motion, combined with the particles of dirt deposited on the cloth/sponge, could damage the steel's satin finish.
- Iron objects could ruin or damage the steel: damaged surfaces become dirty more easily and are more liable to corrode.
- Have the satin finish repaired 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 in the previous paragraph.

## 2. OTHER SURFACES

### 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 electric components: water penetration can cause short circuiting and dispersion, tripping the appliance's protection devices.

### SURFACES IN SOFT IRON OR CAST IRON (daily)

Remove dirt using a damp cloth or, in the event of stubborn deposits, the accessories (optional or supplied) specified in the list. After cleaning, switch the appliance on to dry the surface quickly, then cover the surface with a thin film of cooking oil.

## 3. SCALE

### STEEL SURFACES (when necessary)

Remove any scale (stains or marks) left by water on steel surfaces using suitable natural (e.g. vinegar) or chemical (e.g. "STRIPAWAY" produced by ECOLAB) detergents.

## 4. IDLE PERIODS

If the appliance is not going to be used for some time, take the following precautions:

- Close any cocks or main switches installed ahead of the appliance.
- Rub stainless steel surfaces vigorously with a cloth moistened with vaseline oil in order to form a protective film.
- Periodically air the premises.
- Have the appliance checked before using it again.
- In order to avoid too rapid evaporation of accumulated moisture and consequent breakage of the element, when starting up again leave electric appliances on minimum setting for at least 45 minutes.

## 5. INTERNAL PARTS

(every 6 months)

**IMPORTANT! Operations to be carried out exclusively by specialized technicians.**

- Check the condition of internal parts.
- Remove any deposits of dirt inside the appliance.
- Inspect and clean the flue system.

**N.B.:** in certain ambient conditions (e.g. **intensive** use of the appliance, salty environment, etc.) cleaning should be more frequent.

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# VI MAINTENANCE

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## 1. MAINTENANCE

Stipulating a maintenance contract is advisable.

### 1.1. BRIEF TROUBLESHOOTING GUIDE

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

- *The pilot burner does not light.*

**Possible causes:**

- The igniter is not properly fixed or connected.
- The ignition or the igniter cable are damaged.
- Insufficient pressure in gas pipes.
- Blocked nozzle.
- Faulty gas valve.

- *The pilot burner goes out when the ignition knob is released*

**Possible causes:**

- The thermocouple is incorrectly connected or the safety thermostat wires are disconnected.
- The pilot burner is not heating the thermocouple sufficiently.
- Safety thermostat cut in or faulty.

- *The pilot burner is still lit but the main burner does not light*

**Possible causes:**

- Insufficient pressure in gas pipes.
- Blocked nozzle.
- Faulty gas valve.
- Faulty work thermostat.
- Work thermostat wires disconnected.

- *The temperature cannot be adjusted*

**Possible causes:**

- Damaged thermostat bulb.
- Faulty thermostat.

### 1.2 INSTRUCTIONS FOR REPLACING COMPONENTS

(to be carried out only by a specialized installer)

#### GAS VALVE

- Remove the front panel.
- Unscrew the pilot burner pipe and thermocouple.
- Disconnect the valve from the electrical feed.
- Unscrew the valve gas inlet and outlet connections.
- Replace the component, refitting by carrying out 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 fixing screws.
- Replace the components proceeding in reverse order to refit the parts.

#### MAIN BURNER

- Carry out replacement, proceeding from the bottom of the appliance with tank in normal position.
- Remove the front panel
- Remove the clamp fixing the nozzle holder to burner.
- Remove the screws fixing the pilot to the bottom.
- Unscrew the valve gas inlet and outlet connections
- Undo the screws fixing the bottom of the appliance and remove the burner support from the tank.
- Replace the component, refitting by carrying out the operation in reverse order.

#### POWER REGULATOR AND WORK THERMOSTAT

- Remove the control panel and replace the component.

#### SAFETY THERMOSTAT

- Remove the control panel and the front panel and replace the thermostat.

NOTE: Remove the tank front panel to access the bulbs of both thermostats. Take care with the capillary tubes and bulbs which must be positioned in the special seats.

## 2. MAIN COMPONENTS (gas version)

- Safety valve  
Type "SIT", Model 820 NOVA , complete with inlet filter
- Main burner  
Type "CELX" in chromed iron
- Pilot burner  
Type "SIT", Model 0.140
- Thermocouple  
Type "SIT", Model 0.270 thread M9x1
- Electric igniter  
Type "ISPRA CONTROLS", Model BF50...;  
Type "Mayer&Wonisch", Model 71/78...;
- Power regulator  
Type "EGO", Model 50.170
- Thermostats:
  - Work thermostat "EGO" Model 55.10
  - Safety thermostat "EGO" Model 55.34
- Gear motor  
Type "Panasonic" Model M8IA20G4GE
- Sealant  
PARALIQ PM35 VLIIES type tape  
Loctite 511