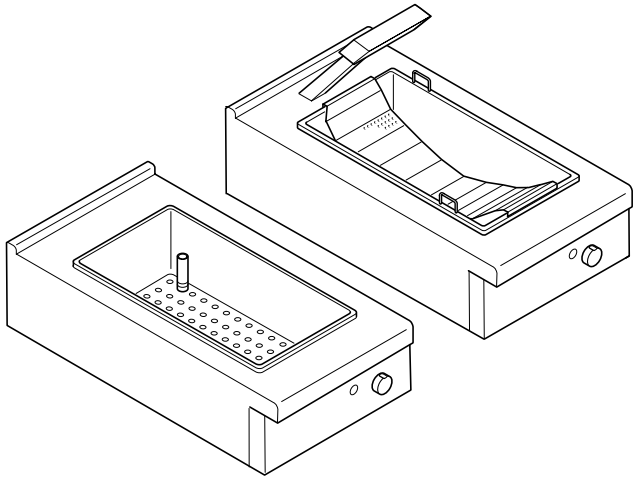
07/2008

Mod: E22/BM4T

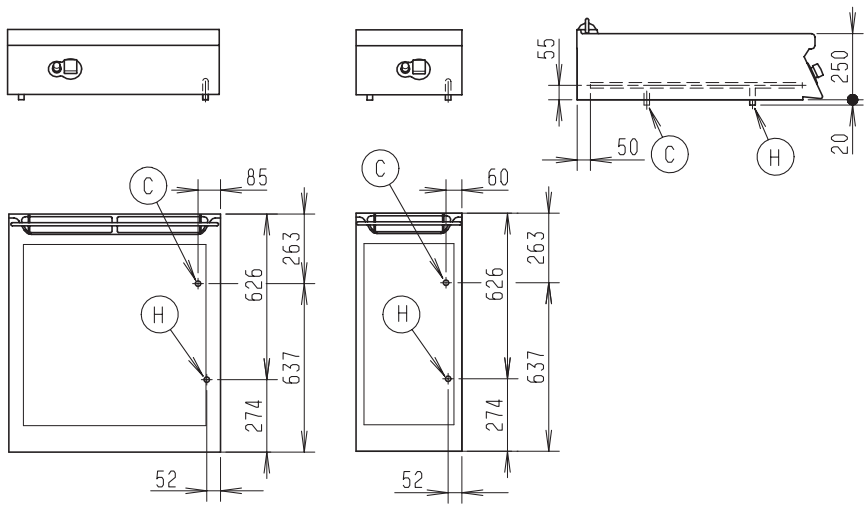
Production code: 220263



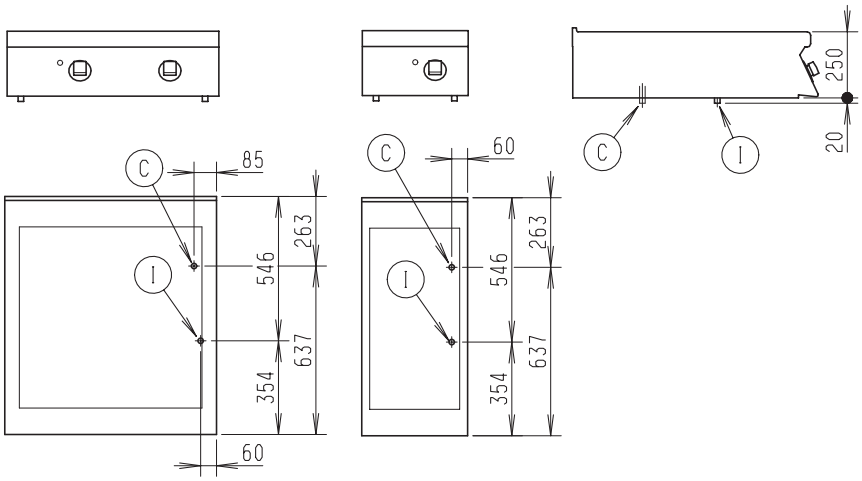
DOC. NO. **5958 891 00**
EDITION 1 03 03

IA. SCHEMA DI INSTALLAZIONE -I NSTALLATIONSPLAN-INSTALLATION DIAGRAMM - SCHEMAS CONCERNANT L'INSTALLATION - ESQUEMA PARA LA INSTALACION -I NSTALLATIESCHEMA- I NSTALLATIONSRITNING - INSTALLATIONS DIAGRAM - ESQUEMAS DE INSTALAÇÃO - DIAGRMMA EGKAATASTASHS

+B/G1; +B/G2



+B/E1; +B/E2



GB - IE
I - Power supply cable inlet (for electric version)
C - Water drain connection
H - Gas connection inlet

DE - AT - CH
I - Netzkabeleingang (für die elektrische Ausführung)
C - Wasserablaufanschluss
H - Gasanschluss

FR - BE
I - Entrée câble électrique (pour version électrique)
C - Ecoulement eau
H - Entrée gaz

IT
I - Entrata cavo elettrico (per versione elettrica)
C - Attacco scarico acqua vasca
H - Attacco gas

ES
I - Ingreso cable eléctrico (para versión eléctrica)
C - Conexión de descarga agua
H - Conexión de gas

NL - BE
I - Ingang elektricititeitskabel (voor elektrische versie)
C - Aansluiting waterafvoer
H - Gasaansluiting

SE
I - Eltillslutning (på elektrisk version)
C - Uttömning av vatten i behållaren
H - Gasanslutning

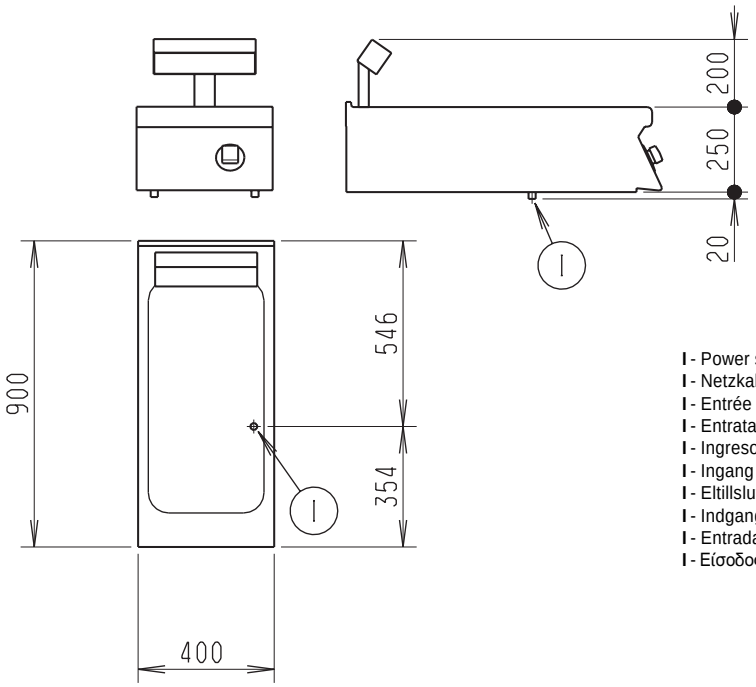
DK
I - Indgang el-ledning (el-version)
C - Tilslutning vandafløb kar
H - Gastilslutning

PT
I - Entrada cabo eléctrico (para modelo eléctrico)
C -Junção descarga água pia
H - Ligação gás

GR
I - Είσοδος ηλεκτρικού καλωδίου (για ηλεκτρικό μοντέλο)
C - Σύνδεσμος αποχέτευσης νερού κάδου
H - Σύνδεσμος αερίου

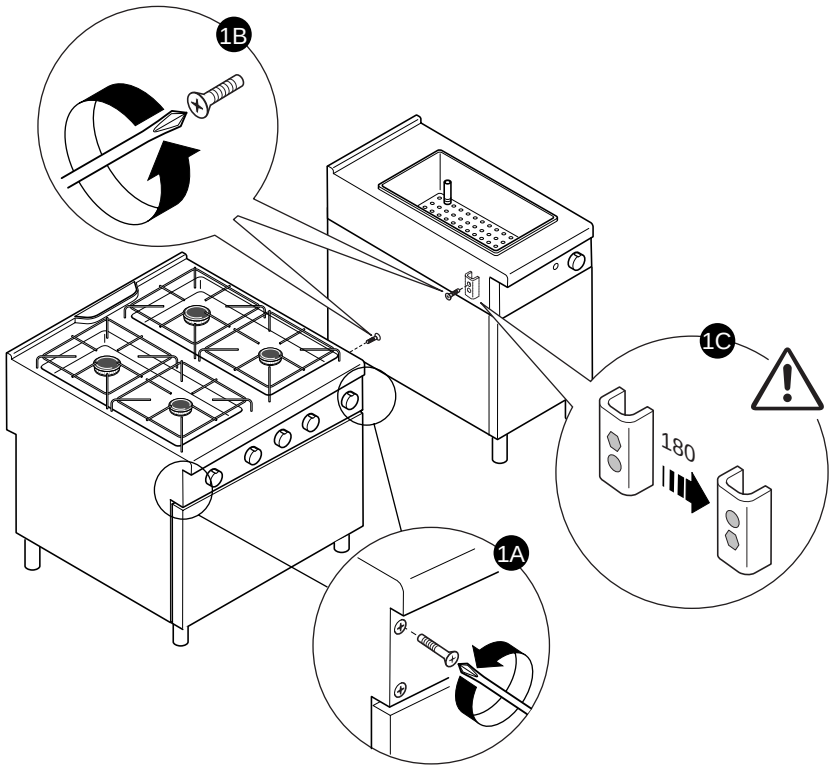
IA. SCHEMA DI INSTALLAZIONE -I NSTALLATION DIAGRAM-INSTALLATIONSPLAN - SCHEMAS CONCERNANT L'INSTALLATION - ESQUEMA PARA LA INSTALACION - INSTALLATIESCHEMA - I NSTALLATIONSRITNING - INSTALLATIONS DIAGRAM - ESQUEMAS DE INSTALAÇÃO - ΔΙΑΓΡΑΜΜΑ ΕΓΚΑΤΑΣΤΑΣΗΣ

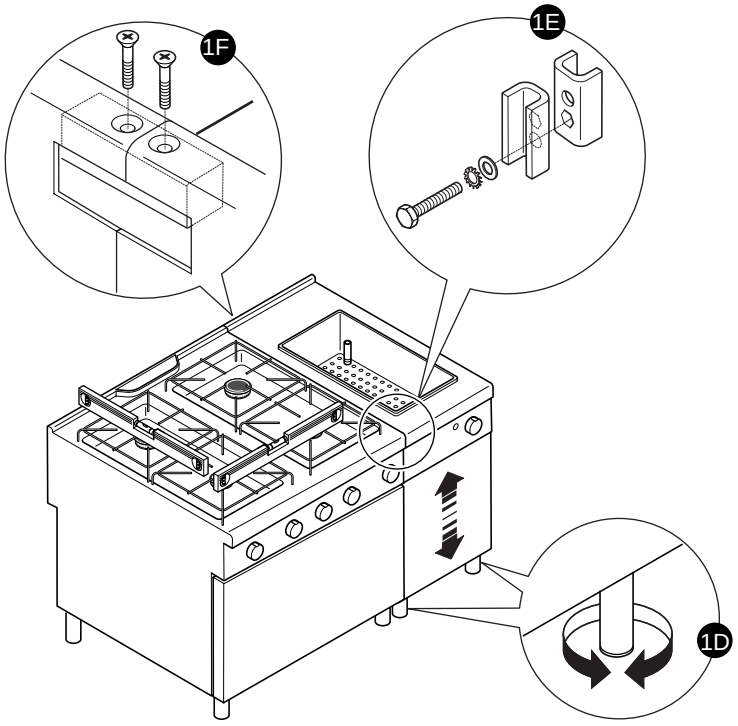
+W/E1



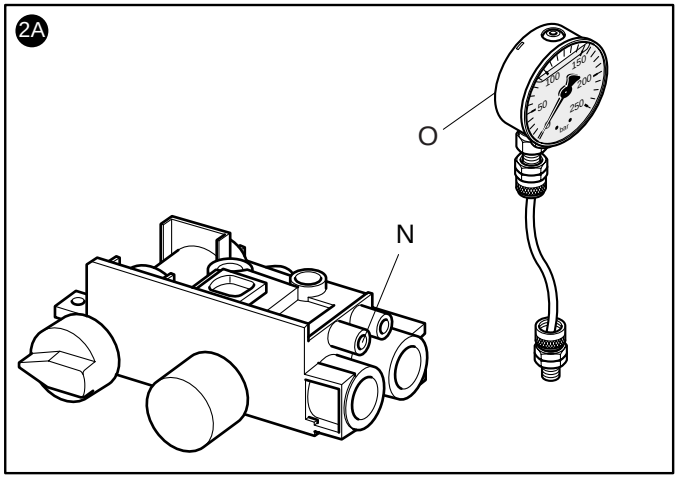
I - Power supply cable inlet — **GB - IE**
I - Netzkabeleingang — **DE - AT - CH**
I - Entrée câble électrique — **FR - BE**
I - Entrata cavo elettrico — **IT**
I - Ingreso cable eléctrico — **ES**
I - Ingang elektriciteitskabel — **NL - BE**
I - Eltillslutning — **SE**
I - Indgang el-ledning — **DK**
I - Entrada cabo eléctrico — **PT**
I - Είσοδος ηλεκτρικού καλωδίου — **GR**

IB. 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 ΣΥΣΚΕΥΩΝ

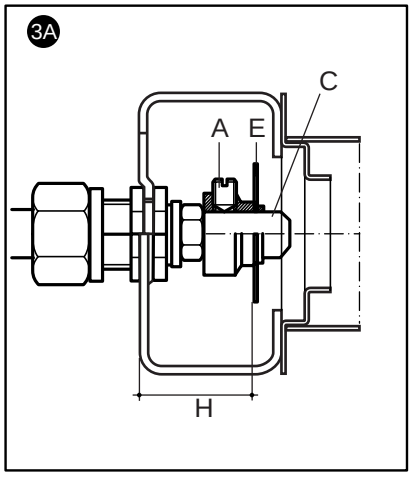


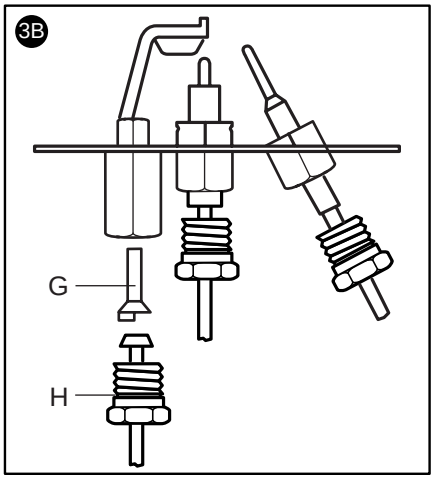


PROSPETTO VALVOLE/RUBINETTI GAS - FIGURE GAS VALVE/COCK FIGURE - PROSPEKT GASVENTILE/GASHÄHNE - FIGURE SOUPAPES/ ROBINETS GAZ-FOLLETO VALVULAS/LLAVES GAS - OVERZICHT GASVENTIEL/KRAAN - ÖVERSIKT GASVENTILER/-KRANAR - OVERSIGT GASVENTILER/HANER -ESQUEMA VALVULAS/TORNEIRAS GAS - *κατάλο καυοτηρεζΙοδηγοί αεριου*

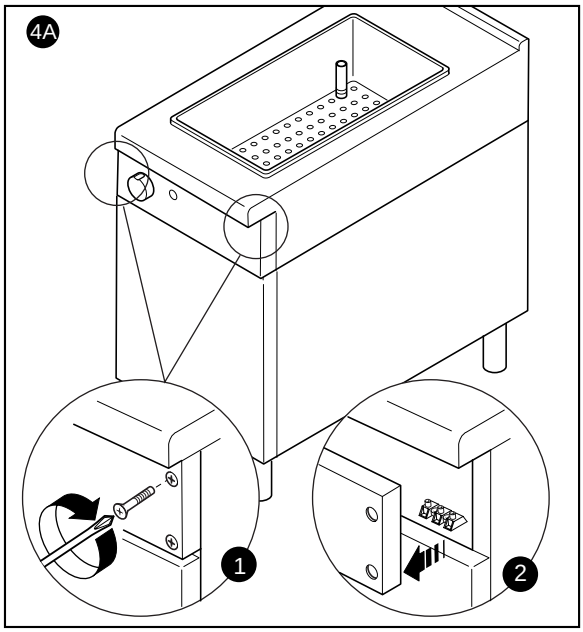


PROSPETTO BRUCIATORI/PILOTI GAS - GAS BURNER/PILOT FIGURE PROSPEKT HAUPTBRENNER/ZÜNDBRENNER - FIGURE BRULEURS/ VEILLEUSE GAZ-FOLLETO QUEMADORES/PILOTO GAS - OVERZICHT GASBRANDER/WAAKVLAMBRANDER - ÖVERSIKT BRÄNNARE/GAS PILOTER - OVERSIGT BRAENDERE/TYRERAENDERE - ESQUEMA QUEIMADOR/PILOTO GAS - *κατάλο βαλβδίεζΙβάνεζ αερίου*





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



Summary

IC. TECHNICAL DATA AND GAS NOZZLE TABLES

TABLE A - Technical data of gas appliances and supply pressures

MODELS / TECHNICAL DATA		+B/G1 1/2M	+B/G2 1M
Tank capacity	Ltmax	26	52
ISO 7/1 connection	Ø	1/2"	1/2"
Nominal heat output	kW	3	6.2
Category		II 2H3+	II 2H3+
Type of construction		A1	A1
G20 natural gas supply pressure	mbar	20	20
G30/G31 LPG supply pressure	mbar	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/m3)	m3/h	0.32	0.66
- G30 LPG (Hi = 45.65 MJ/kg)	kg/h	0.24	0.49

TABLE B – Burner nozzle, pilot and sleeve opening

	GAS type	Pressure (mbar)		MAX nozzle		Aerator opening (mm)	Pilot (No.)
				mm	Stamping		
Burner	G20	20	400mm	1.25	125	36 (*)	27
			800mm	1.85	185	34	
	G30/G31	28-30/37	400mm	0.85	85	24 (**)	14
			800mm	1.25	125	34	

(*) Fully open (**) Fully closed

TABLE C - Technical data of electric appliances

MODELS / TECHNICAL DATA		BAINE MARIE		POTATO WARMER
		+B/E1	+B/E2	+W/E1
Power supply voltage	V	230	400	230
Phases	No.	1+N	3+N	1+N
Frequency	Hz	50/60	50/60	50/60
Nominal maximum power	kW	2.2	6.6	1
Power supply cable section	mm^2	1.5	1.5	1.5

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 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 the cooking of 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 the 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 (if present) to prevent the risk of someone becoming closed inside.

2.5. RADIO INTERFERENCE

This appliance conforms to Directive EEC 87/308 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 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 specify 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. 1A) Undo the 4 fixing screws and remove the appliance control panels.
- (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. 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.
- (Fig. C) 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.

3.4 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 at par. 5.1.6. in 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.
- Before connecting the appliance to the gas supply, remove the protective plastic cover from the appliance’s 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.
- Fit a rapid gas shut-off cock ahead of each appliance in an easily accessed place.
- 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

- The appliance is arranged for connection on the bottom right side.
- Remove the gas connection plastic protection cover and carry out connection.
- The appliance is provided with a second gas connection on the rear right side. To use this connection, unscrew the metal plug, screwing it onto the bottom inlet and connect to the mains gas.

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

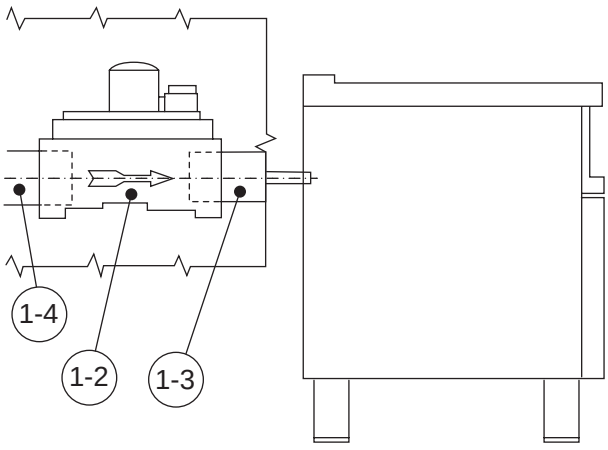
5.1.4 GAS PRESSURE REGULATOR

- 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 A (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 burner 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”.

5.1.6.3 REPLACING MINIMUM FLAME SCREW

- Unscrew minimum flame screw “M” from the valve and replace it with one suitable for the type of gas (screw it down fully) (Table.B, fig. 2A).

5.2. ELECTRIC APPLIANCES

5.2.1. ELECTRICAL CONNECTION (Fig. 4A - Table C).

IMPORTANT! Before connecting, check the compatibility of the dataplate specifications with the mains voltage and frequency.

- To access the terminal board, remove the control panel of the appliance by undoing the fixing screws (fig. 4A 1-2).

• Connect the power supply cable to the terminal board as shown in the wiring diagram attached to 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. 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).

6.1. RESET

- Wait until the appliance has sufficiently cooled down.
- Press the red button on the safety thermostat body.

IMPORTANT! If resetting entails the removal of a protective part (e.g. control panel) this must be carried out by a specialized technician. Tampering with the safety thermostat invalidates the warranty.

IV USER INSTRUCTIONS

1. BAIN MARIE 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 indirect cooking in containers and for keeping hot foods in bain-marie. Any other use is to be considered improper.
- Do not use the appliance empty or in conditions that compromise its optimum efficiency. If possible, also pre-heat the appliance immediately before use.

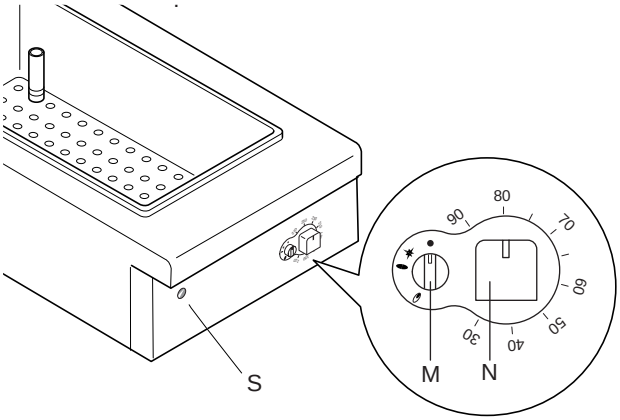
1.1. WATER FILLING

Fill the tank with water up to the level indicated by the reference notch on the rear wall. Overflow pipe **"F"** guarantees the removal of excess water.

Caution!

Never us the bain-marie without water in the tank (dry).

1.2. GAS MODELS



Ignition

The thermostatic valve control knobs have the following positions:

Knob M:

- "Off" position
- "Pilot ignition" position
- "Pilot on" position
- "On" position

- Turn knob "M" anticlockwise from position • to position ✶.
- Press down knob "M" and turn it to position ⬮ to light the pilot. If the pilot does not light, repeat the operation until it does.
  Then, hold the knob "M" down for approximately 20 seconds, on releasing it check that the pilot light remains lit, otherwise repeat the entire operation.

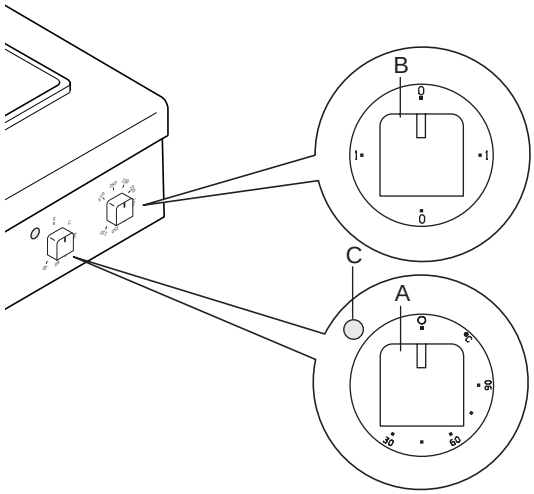
  Important! whenever turning the knob to "Off", switching off the pilot burner, wait 60 seconds (knob release) before relighting it.
- To light the main burner, turn knob "M" anticlockwise from position ⬮ to position 🔥.
- Adjust the temperature by turning knob "N" to the desired setting.

N.B.: In case of emergency, the pilot burner can be lit manually by bringing a flame to it through hole "S" and keeping knob "M" pressed in the "Pilot ignition" position.

Switching off

- Turn knob "M" clockwise from position 🔥 to position ✶.
- Press the knob down and turn it to position ✶; release it then turn to position •.

1.3. ELECTRIC MODELS



Switching on

- Turn on the switch installed ahead of the appliance.
- For models 800mm: turn the knob of switch "**B**" to position "**I**"
- Turn the thermostat knob "**A**" to the desired temperature. Lighting up of green indicator "**C**" signals that the power to the appliance is on.

Switching off

Turn the control knobs to "0".

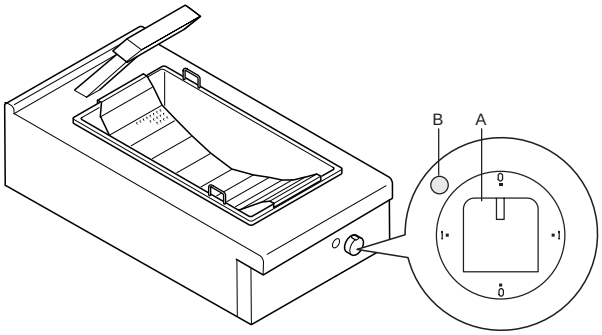
1.4. WATER DISCHARGE

After cooking, empty the water tank, removing the overflow tube "**F**" to prevent possible corrosive deposits inside the tank.

2. POTATO WARMER 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 keeping fried foods hot. Any other use is to be considered improper.



Switching on

- Turn on the switch installed ahead of the appliance.
- Turn the knob of switch “A” to position “1”. Lighting up of indicator “B” signals that the appliance is on and heating is by an infrared lamp (heating element).

Switching off

- Turn control knob “A” to off position “0”.
- Turn off the electrical switch installed ahead of the appliance.

V 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 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.

3. SCALE

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

BOILERS OR CAVITIES (at least monthly)
- Remove deposits from those parts used for collecting and heating water (e.g. cavities of oven containers) by filling them with pure vinegar or a 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 water.

CHEMICAL DETERGENT
- Heat for about 3 minutes
- Allow the solution to work for at least 10 minutes.
- Rinse with plenty of water.

4. IDLE PERIODS

If the appliance is not going to be used for some time, take the following precautions:
- Close 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.) the cleaning should be more frequent.

VI MAINTENANCE

1. MAINTENANCE

Stipulate a maintenance contract. Have the appliance periodically fully checked (at least once a year).

1.1 BRIEF TROUBLESHOOTING GUIDE (baine-marie)

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 pilot burner is not heating the thermocouple sufficiently.
- Faulty thermocouple.
- The control knob of the gas valve is not being pressed enough.
- Lack of gas pressure at the valve.
- Faulty valve.

- The pilot burner is still lit but 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.

1.2. INSTRUCTIONS FOR REPLACING COMPONENTS (to be carried out only by an authorized installer)

- GAS VALVE
- Remove the control panel by undoing the fixing screws.
- Unscrew the pilot burner pipe and thermocouple.
- Unscrew the valve gas inlet pipe.
- Replace the components proceeding in reverse order to refit them.

- PILOT BURNER UNIT, 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 them.

- MAIN BURNER
- Unscrew the gas connection from the nozzle holder.
- Remove the pilot burner, undoing the fixing screws.
- Remove the burner front panel fixed with screws
- Undo the burner fixing screws.
- Replace the components, proceeding in reverse order to refit them.

2. LIST OF COMPONENTS (gas baine-marie)

- Safety valve
  Type “Mertik”, Model GV 30T, complete with gas inlet filter;

- Pilot burner
  Type” SIT”, Model 0.140

- Thermocouple
  Type “ SIT” Model 0.200, thread M9 x 1

- Main burner
  Type “Polidoro” in AISI 430

- Sealant
  Paraliq PM35 VLIES tape.
  Loctite 511

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