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COOKERS WITH MAXI OVENS

MOD. 65-110 CFGG

INDEX

This appliance has been made for cooking food and must only be used by professionally skilled personnel in the way described in this instruction manual.

1. WARNINGS

- Read this handbook through carefully as it provides important information for safe installation, use and maintenance.
- Keep this handbook in a safe place for future reference.
- Only professionally skilled personnel must install the appliance and, if required, convert it to receive a different type of gas.
- Only call one of the manufacturer's authorised technical assistance centres for repairs and demand original spare parts.
- The parts which have been sealed by the manufacturer must not be tampered with. Any adjustments (only for gas changeover) must be performed by professionally qualified personnel.

Failure to observe the above could undermine the safety of the appliance.

2. COMPLIANCE WITH "EEC" DIRECTIVES

2.1 COMPLIANCE WITH "EEC" DIRECTIVES FOR GAS APPLIANCES

This appliance has obtained the "CE" type approval certificate as it complies with the acceptance tests carried out in accordance with the following standard: "ESSENTIAL REQUIREMENTS ANNEX I EEC DIRECTIVE 90/396 MD 26/06/1990"

4. TECHNICAL DATA TABLE – COOKERS WITH MAXI OVENS

MODELS	COOKING TOP BURNERS No. x kW	OVEN BURNERS No. x kW	TOTAL POWER kW	TOTAL GAS CONSUMPTION		NOZZLE DIAMETER 1/100 of a mm	
				LPG G30-31 30/37mbar	NATURAL GAS G20 20mbar	LPG G30-31 30/37mbar	NATURAL GAS G20 20mbar
				kg/h	m³/h		
65/110 CFGG	3 X 3.6 3 X 5	1 x 7.5	33.3	3 X 0.280 3 X 0.388 0.583 2.587	3 X 0.381 3 X 0.529 0.794 3.524	97 113 150	142 175 230
PRIMARY AIR POSITION FOR BURNER 3.6 kW **" " 5.0 kW** **" FOR OVEN OF 7.5kW**				**A mm**		3 OPEN 28	2 2 11

THESE VALUES ARE APPROXIMATE - ALWAYS MAKE SURE THE FLAME IS REGULAR.

4.1 GAS CHARACTERISTICS

The data relative to power and consumption refers to the following types of gas:

TYPE OF GAS	NET HEAT VALUE INF. (NHV)	SUPPLY PRESSURE mbar	mm water
G20 (natural gas) CH_4	9.45 kW m³/h	20	200
G30 (butane) C_4H_{10}	12.68 kW/kg	30	300
G31 (propane) C_3H_8	12.87 kW/kg	37	370
G25 (G20L – DE)	8.12 kW m³/h	20	200
G25 (aardgas NL)	8.12 kW m³/h	25	250

When installing the appliances, the gas supply pressures must be those given above in order to have maximum burner efficiency.

Pressures mbar = 1 millibar = 1 mbar = 10 mm water
Power = 1 kW = 860 kcal = 3.6 MJ = 3412 BTU

6. INSTRUCTIONS FOR THE QUALIFIED INSTALLER

6.1 INSTALLING THE APPLIANCE

- Take the unit out of the packaging. Check that it is in good condition. If in doubt, do not use it and contact professionally qualified personnel.
  Always place the unit under an aspiration hood. After installation, it will need to be levelled by using the feet.

- Always use rigid galvanised steel or copper pipes for connecting the appliance.
  All the seals on the joining threads must be made using materials that are certified for use with gas.

- If the appliance is wall mounted, in contact with flammable material, place a layer of heat-resistant insulating material between the appliance and the wall or leave a space of 200 mm between the appliance and the wall.

- The appliance gas system and the characteristics of the room in which the appliance is installed must comply with current laws.

- Before connecting the unit, you must check what kind of gas it is set up to use, and whether the gas which is available to power it is suitable. If the available gas is not suitable for the appliance, proceed as described in the paragraph "Changeover for operation with other types of gas".

- Always install a cutoff cock between each appliance and the gas pipe.

- Check that aeration in the room is sufficient when the appliance is working, considering that the necessary quantity of air for combustion is 2 m^3/h of air for each kW of installed power.

6.2 LAWS, TECHNICAL REGULATIONS AND GENERAL RULES

- Standard UNI-CIG 8723, Ministerial circular no. 68 dated 25/11/69 and variations.

- Accident prevention laws.

6.3 DISCHARGE OF FUMES FOR TYPE “A” APPLIANCES

The appliances must be installed on premises that are suitable for the discharge of the combustion products and must comply with the installation rules. Our appliances are considered type “A” gas appliances (see the Technical Data Tables) and are not for connecting to a natural discharge duct for combustion products.
These appliances must discharge through specific extractors, or similar devices, connected to a properly working flue or discharged directly outside.
If this is not possible, an air suction device can be used connected directly to the outside, with a capacity that must be no less than that required, see Table 1, plus the quantity of fresh air that is necessary for the well-being of the workers.

6.4 CHECKING FOR GAS LEAKS

Once installed, check there are no gas leaks from pipe joints by using a soapy water solution. You will know if there are leaks by the foamy bubbles that form.
Never use bare flames to check for leaks.
When the appliance is ready to use, check there are no gas leaks, by checking on the gauge, if used (for a period of 30 minutes), that there is no passage or consumption of gas.

7. MAINTENANCE

There is very little maintenance thanks to the correct way the appliances have been made. However, we do advise having the systems checked by qualified personnel at least twice a year.

N.B.: the manufacturer declines all responsibility for direct or indirect damages caused by incorrect installation, bad maintenance, tampering, improper use and by the failure to comply with the accident prevention norms regarding the prevention of fire and safety for gas systems.

7.1 CONVERSION FOR USE WITH A DIFFERENT TYPE OF GAS – TOP BURNERS

The appliance is tested and set for working with natural gas according to the characteristics table affixed in proximity to the appliance's gas inlet.
In order for it to function with a different type of gas, proceed as follows:

1. The conversion must be carried out by qualified personnel
2. The set of nozzles for changeover to another type of gas, different from the type for which the unit was set up, is normally contained in a nylon bag with relative additional labels that show all the types of gas.
   If the set is not provided, it must be requested from the dealer/importer, first ascertaining that the unit can in fact work with other types of gas.
   Once changeover and necessary adjustments are complete, the label for the corresponding gas must be place in the appropriate place on the characteristics tag, cutting out the correct one.
3. Changing the burner nozzles (Fig. 1):
   remove the grills (1), the burners (3) and the drip tray (2).
   Open the air regulating bush completely (4) and change the nozzles (5).
   Place the air regulating bush (4) at the distance foreseen in the technical data table according to the type of gas (Fig. 3).
4. Regulating the minimum flame (Fig. 1):
   remove the cock knobs (8),turn the cock (6) adjustment screw (7) with a screwdriver until you get the minimum flame required.

4.1 Adjustment of minimum (Fig.2): **(machines set up to use LPG and changed over to natural gas)**

Remove the knob (8) from the cock and use a screwdriver on the adjustment screw (7) to tighten it all the way down.

5. Supply pressure:
   it must be that specified on the appliance's data plate and in the instruction handbook (see the Technical Data table). Check the supply pressure by inserting a rubber pipe, with a water gauge or similar, in the pressure tap (10) welded on the gas shaft (9) removing the screw (11). After it has been checked, tighten the screw.
   If the supply pressure is different to that specified, find the cause and correct it.

7.1.1 Changing top burner parts

- Safety cock (6): remove the grills (1), burners (3), trays (2), panel (12), unscrew the connecting pipes (13) and fittings (14) from the gas shaft, unscrew the thermocouple (15) and change the cock.

- Thermocouple (15): unscrew the cock fitting (6), unscrew the check nuts from the thermocouple supporting square (16) and change the thermocouple.

7.2 CONVERSION FOR USE WITH A DIFFERENT TYPE OF GAS – GAS COOKERS

The appliance is tested and set for working with natural gas (see the characteristics table affixed in proximity of the appliance's gas inlet).
In order for it to function with a different type of gas, proceed as follows:

1. The conversion must be caried out by qualified personnel
2. The set of nozzles for changeover to another type of gas, different from the type for which the unit was set up, is normally contained in a nylon bag with relative additional labels that show all the types of gas.
   If the set is not provided, it must be requested from the dealer/importer, first ascertaining that the unit can in fact work with other types of gas.
   Once changeover and necessary adjustments are complete, the label for the corresponding gas must be place in the appropriate place on the characteristics tag, cutting out the correct one.
3. Changing the oven burner nozzle (Fig. 7):
   open the oven door, remove the bottom of the oven (4), change the nozzle (17). Position the air regulating bush as indicated in the technical data table, position A = …..depending on the type of gas (Fig. 7).
4. Regulating the oven burner's minimum flame:
   the minimum burner flame must be stable even if the knob is moved suddenly from maximum to minimum.
   The thermocouple must be heated by the burner flame when at minimum without it going out (see Fig. 6). If the minimum flame needs adjusting, tighten or loosen the adjustment screw (5) on the thermostatic cock (6): by loosening it the minimum flame will get bigger and by tightening it, it will get smaller.
   If LPG is used, tighten the screw (6) right down until it will go no further.
5. Supply pressure:
   it must be that specified on the appliance's data plate and in the instruction handbook (see the Technical Data table).
   Check supply pressure by inserting a rubber pipe, with a water gauge or similar, in the pressure tap (10) welded on the gas shaft (9) removing the screw (11). After it has been checked, tighten the screw.
   If the supply pressure is different to that specified, find the cause and correct it.

7.2.1 Changing oven parts (fig. 4)

- Thermostatic cock (6):
  remove the grills (1), burners (3), trays (2), panel (12), unscrew the inlet (14) and outlet (7) fittings, unscrew the thermocouple (15), pull the thermostatic cock bulb out which is inside the oven, on the support (23), change the cock and then put everything back in place.

- Thermocouple (15):
  remove the bottom of the oven (4) and the burner flame guard (24). Unscrew the thermocouple from the support and from the thermostatic cock and change it. Position it as shown in Fig. 6.

- Ignition plug (25):
  remove the bottom of the oven (4) and the burner flame guard (24). Unscrew the plug and change it. Position it, making sure the burner lights properly.

- Piezoelectric lighter (19):
  pull the high voltage cable out (18) from the lighter, unscrew the nut securing it to the panel and change the piezoelectric.

7.2.2 Changing the oven burner

Remove the bottom of the oven(4), remove the burner flame guard (24), unscrew the nut (18) securing the nozzle holder (20), unscrew the thermocouple and plug connecting nuts, unscrew the screw securing the burner to the bottom.
Change the burner and then put everything back in place.

N.B: After each change or repair, check that the parts changed are working properly and adjust them if necessary.
Check for leaks from the gas pipe fittings with a soapy water solution – never use a bare flame.

8. USER INSTRUCTIONS

8.1 IGNITING AND EXTINGUISHING THE OPEN FLAME BURNERS

Lighting the Burner:
Turn the knob to the ● position and rotate it in an anti-clockwise sense until reaching the maximum position 🔥 (large symbol).
Place a flame near to the burner which will ignite, keep the knob pressed down for 10-15 seconds, then let it got, the burner will remain alight.
Repeat this operation if the burner goes out.
By the turning the knob again counter clockwise round to the 🔥 position (small symbol), the burner will be on minimum.
To turn the burner off turn the knob clockwise until it reaches the ● position.

Maintenance:
There is very little maintenance to do thanks to the correct way the appliances have been made. However, we do advise having the systems checked by qualified personnel at least twice a year.

- Control cocks: they should be checked and greased by a qualified technician every 6-12 months

Cleaning:
To ensure the appliance works correctly it should be cleaned daily, removing and washing the grills, trays and burners, making sure that dirt and liquids do not get inside the burners, thereby clogging the nozzles and stopping the burners from working. Clean the stainless steel surfaces with a damp cloth or with soap and water; if you use detergents, make sure they contain no CHLORATES or ABRASIVES, then wash with water and dry thoroughly. Clean the enamelled surfaces with soap and water only.

8.2 IGNITING AND EXTINGUISHING THE OVEN BURNER

Igniting and extinguishing the Oven burner:
The oven burner is fed by a thermostatic cock with a safety valve. To light the burner, push the knob (8) and turn it counter clockwise round to the required oven temperature (from 150°C to 300°C shown on the knob) (Fig. 5). Press the knob right down and simultaneously press the piezoelectric lighter button. Keep the knob pressed for 10 to 15 seconds and then let it go. The burner will stay alight. Repeat this operation if the burner goes out.
Turn the knob to the required oven temperature.
If the piezoelectric lighter (19) malfunctions and fails to light the burner, you can still light it by hand by bringing a flame up to the hole (27) on the bottom panel of the oven, with the door open, keeping the knob (8) pressed as explained above.

Maintenance:
There is very little maintenance to do thanks to the correct way the appliances have been made. However, we do advise having the systems checked by a qualified technician at least twice a year.
- Control cocks: they should be checked and greased by a qualified technician every 6-12 months

Cleaning:
To ensure the appliance works correctly it should be cleaned daily. Clean the stainless steel surfaces with a damp cloth or with soap and water; if you use detergents, make sure they contain no CHLORATES or ABRASIVES, then wash with water and dry thoroughly. Clean the enamelled surfaces with soap and water only.

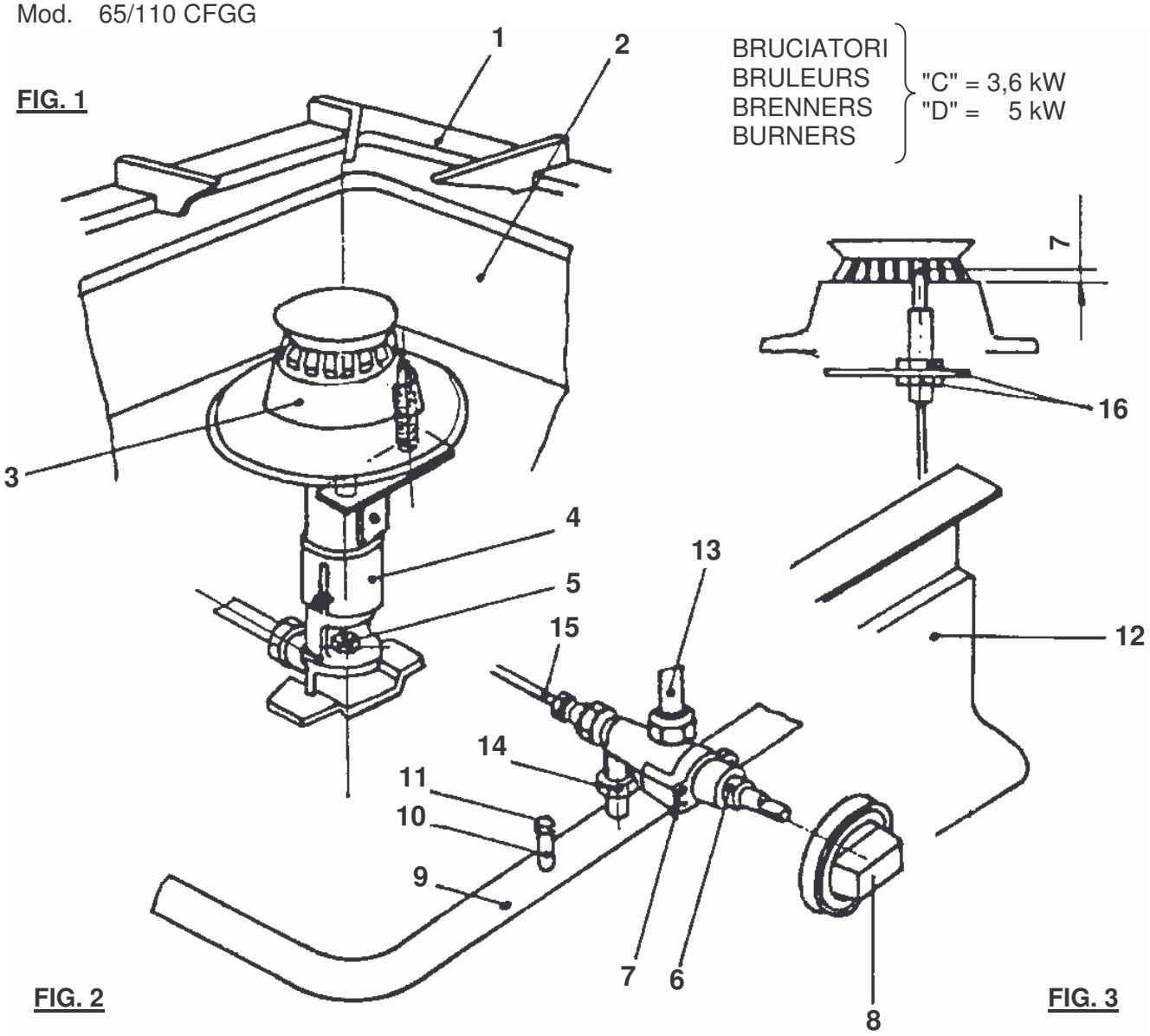
N.B: do not leave the oven door open when the oven is on to avoid the knobs and the burner control cocks from getting very hot which would undermine their working.

NOTE: the manufacturer declines all responsibility if the above described accident prevention rules are not complied with!

9. EXPLODED FUNCTIONAL PARTS TABLES
9.1 EXPLODED FUNCTIONAL PARTS TABLES FOR OPEN FLAME BURNERSI

Mod. 65/110 CFGG

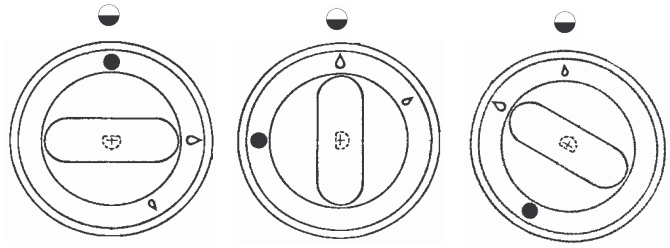
FIG. 1



BRUCIATORI
BRULEURS
BRENNERS
BURNERS
"C" = 3,6 kW
"D" = 5 kW

FIG. 2

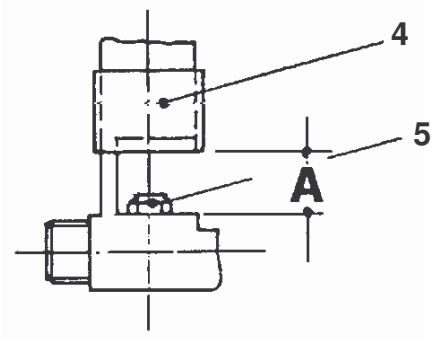
FIG. 3



CHIUSO
FERME'
GESCHLOSSEM
CLOSED
DICHT

MASSIMO
MAXIMUM
LAAG

MINIMO
MINIMUM
HOOG



9.2 EXPLODED FUNCTION PARTS TABLE FOR OVEN BURNER

FIG. 4

BRUCIATORE
BRULEUR
BRENNER
BURNER
"F" 7,5 kW

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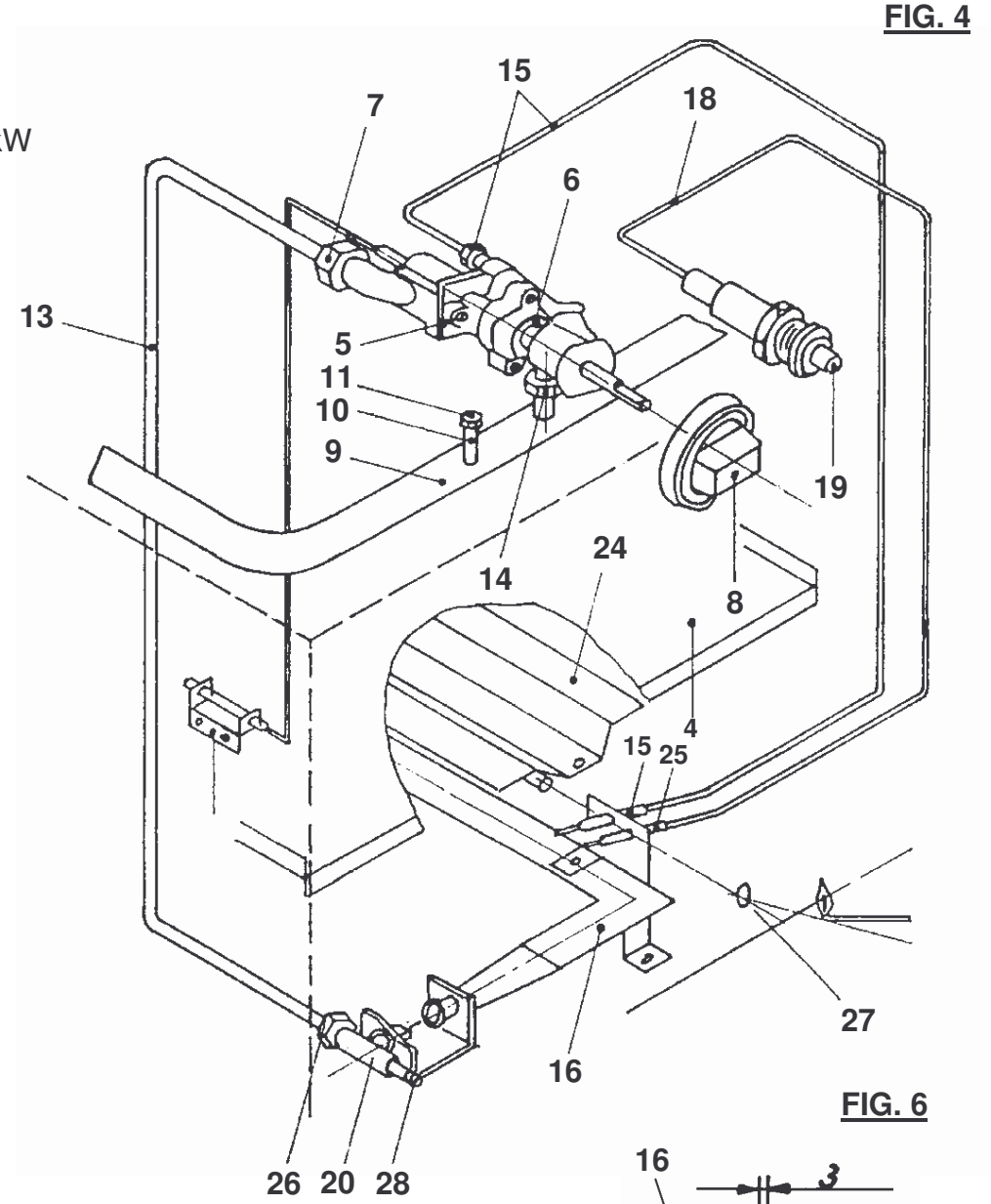
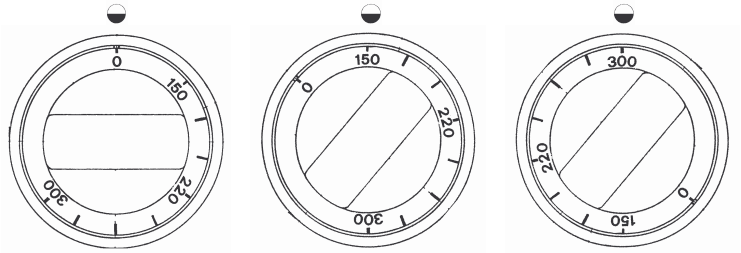


FIG. 5



CHIUSO
FERME'
GESCHLOSSEM
CLOSED
DICHT

MINIMO
MINIMUM
HOOG

MASSIMO
MAXIMUM
LAAG

FIG. 6

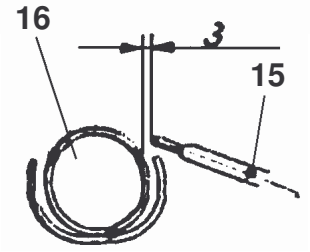


FIG. 7