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COOKING TOPS –COOKERS WITH GAS AND
ELECTRIC OVENS

0051

MOD. 65-40 PCG
65-70 PCG
65-70 CFG
65-110 CFG
65-70 CFGE
65-110 CFGE
65-70 TPG
65-70 TPGF
65-110 TPGF
CEG-70
CEG-110

GB-IE CAT. II 2H3+

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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 ELECTRIC, FAN AND CONVENTIONAL OVENS

The cookers are made in compliance with the essential requirements established by the EEC directives in agreement with the "EEC 73/23 Low Voltage Directive, with the "EEC 89/336 EMC Directive, supplemented by the "CE" mark according to the EEC Directive 93/68.

2.2 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 – HOB COOKERS – COOKERS WITH OVEN - ALLPLATE

MODELS	HOB COOKER BURNERS			OVEN BURNERS		TOTAL POWER kW		TOTAL GAS CONSUMPTION		NOZZLE DIAMETER 1/100 of a mm	
	No. x kW			No. x kW				LPG G30-31 30/37mbar	NATURAL GAS G20 20mbar	LPG G30-31 30/37mbar	NATURAL GAS G20 20mbar
	No.	MAX	MIN	MAX	MIN	MAX	MIN	kg/h	m³/h		
65/40 PCG	1 x 1 x	3.6 5.0	0.7 1.4	-	-	8.6	2.1	0.280 0.388 0.668	0.381 0.529 0.91	97 113	142 175
65/70 PCG 65/70 CFGE CEG/70	2 x 2 x	3.6 5.0	0.7 1.4	-	-	17.2	4.2	2 x 0.280 2 x 0.388 1.336	2 x 0.381 2 x 0.529 1.82	97 113	142 175
65/70 CFG	2 x 2 x	3.6 5.0	0.7 1.4	5	1.05	22.2	5.25	2 x 0.280 2 x 0.388 0.388 1.725	2 x 0.381 2 x 0.529 0.529 2.349	97 113 120	142 175 180
65/110 CFGE CEG/110	3 x 3 x	3.6 5.0	0.7 1.4	-	-	25.8	6.3	3 x 0.288 3 x 0.388 2.005	3 x 0.381 3 x 0.388 2.73	97 113	142 175
65/110 CFG	3 x 3 x	3.6 5.0	0.7 1.4	5	1.05	30.8	7.35	3 x 0.288 3 x 0.388 0.388 2.392	3 x 0.381 3 x 0.529 0.529 3.259	97 113 120	142 175 180
65/70 TPG	1 x	8.2	3	-	-	8.2	3	0.637	0.868	145L	215L
65/70 TPFG	1 x	8.2	3	5	1.05	13.2	4.05	0.637 0.388 1.026	0.868 0.529 1.397	145L 120	215L 180
65/110 TPFG	1 x 1 x 1 x	3.6 5.0 8.2	0.7 1.4 3	5	1.05	21.8	6.15	0.280 0.388 0.637 0.388 1.694	0.381 0.529 0.868 0.259 2.307	97 113 145L 120	142 175 215L 180

PILOT FOR THE ALLPLATE BURNER				20	35
BY – PASS BURNER "C" 3,6 kW " " "D" = 5 kW " ALLPLATE " OVEN				60	REGUL.
				60	REGUL.
				90	REGUL.
				55	REGUL.
PRIMARY AIR POSITION FOR BURNER 3.6 kW				} A mm	}
" "					
" FOR OVEN 5.0 kW					
PILOT FOR THE ALLPLATE BURNER					

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

4.1 GAS CHARACTERISTICS

The data relative to power and consumption refer 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 m ³ /h	20	200
G30 (butane) C ₄ H ₁₀	12.68 kW/kg	30	300
G31 (propane) C ₃ H ₈	12.87 kW/kg	37	370
G25 (G20L – DE)	8.12 kW m ³ /h	20	200
G25 (aardgas NL)	8.12 kW m ³ /h	25	250

When installing the appliances, the gas supply pressures must be those given above in order to achieve 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 m³/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.

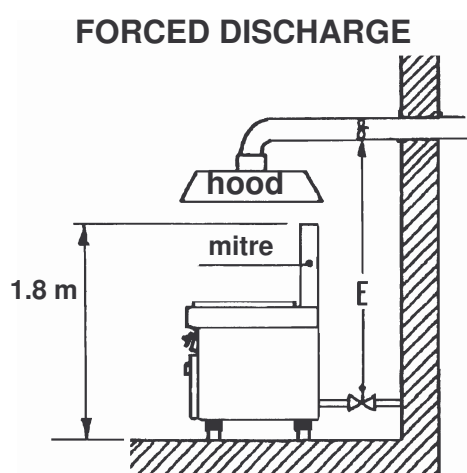
6.4 DISCHARGE OF FUMES FOR TYPE “B” APPLIANCES

The appliances must be installed on premises that are suitable for the discharge of combustion products and must comply with the installation rules.

Our appliances are considered (see the Technical Data Table) type B gas appliances, and are for connecting to a natural discharge duct for combustion products such as an efficient natural draught flue or discharged directly outside or they can be interlocked with a forced discharge system, such as a hood fitted with a mechanical extractor.

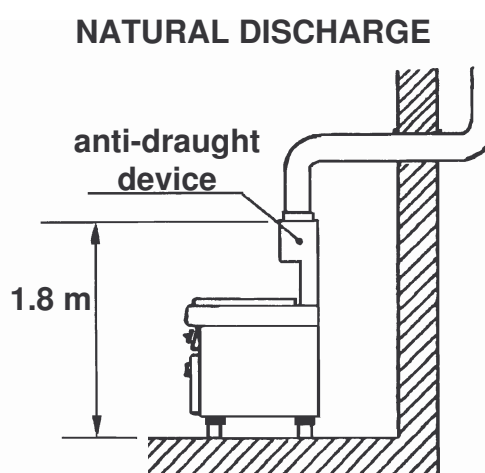
If the combustion products are discharged by means of a forced system:

- the appliance gas supply must be directly interlocked with the forced discharge system and must cut off if the system capacity drops below the values prescribed. It must be only be possible to start the gas supply to the appliance by hand;
- if the appliance is installed under a hood, the end of the appliance's discharge pipe must be at least 1.8 m from the surface on which the appliance is standing, the discharge pipe opening's cross section must be inside the base perimeter of the hood.



E: Electric servo-system

NOTE: the mitre is supplied on request.



NOTE: the anti-draught device is supplied on request.

6.5 CHECKING FOR GAS LEAKS

Once installed, check there are no gas leaks from the 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 damage caused by incorrect installation, bad maintenance, tampering, improper use and 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 to make it 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 placed 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) change the nozzle.
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 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 nuts holding the thermocouple supporting square (16) in place and change the thermocouple.
- Ignition plug (17): unthread the ignition plug (18) connection cable, remove the restraint spring (2), remove the ignition plug.
- Piezoelectric lighter (19): remove the panel (12), pull the plug connecting cable out (18), remove the piezoelectric stop nut and change the lighter.

7.2 **CONVERSION FOR USE WITH A DIFFERENT TYPE OF GAS - ALLPLATE**

The appliance is tested and set for working with natural gas (see 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 placed in the appropriate place on the characteristics tag, cutting out the correct one.

3. Changing the burner nozzle (Fig. 8):
remove the panel (12). Open the burner's air regulating bush completely (24) and change the nozzle (27). Put everything back in place; place the burner air regulating bush (24) at the distance specified ("A") in the Technical Data table according to the type of gas (Fig. 10).
4. Changing the pilot nozzle (23):
remove the panel (12), unscrew the small pilot connecting pipe (16), change the nozzle, inserting it and the small pilot connecting pipe in the nozzle holder together. Check there are no gas leaks by using a soapy water solution.
5. Regulating the minimum flame:
remove the cock knob (8), turn the cock (6) adjustment screw (7) with a screwdriver until you get the minimum flame required.

5.2 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.

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.

7.2.1 Allplate spare parts replacement

- Safety cock (6): remove the panel (12), unscrew the nut connecting the cock to the supply shaft (9) and to the burner supply pipe, unscrew the thermocouple (15) and the pilot pipe (16) from the cock, change the cock.
- Thermocouple (15): remove the panel (12), unscrew the thermocouple (15) from the cock (6) and from the pilot support (23) and then change it.
- Ignition plug (18): remove the panel (12), unscrew the plug connection nut from the pilot support (23). Remove the plug and change it.
- Piezoelectric lighter (19): remove the panel (12), pull the plug connecting cable out (21), remove the piezoelectric stop nut and change the lighter.
- Pilot burner (23): remove the panel (12), unscrew the pilot connecting nut (23), the thermocouple (15), remove the ignition plug connecting nut, remove the pilot securing screws and change the pilot. Now put everything back in place.

7.3 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 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 placed 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 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.

7.3.1 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.

7.3.2 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 TURNING THE ALLPLATE BURNER ON AND OFF (Fig. 9)

Lighting the pilot flame:

Push the knob (8) and turn it counter clockwise round to the pilot position ★ (spark symbol). Simultaneously press the piezoelectric lighter knob and button and the pilot burner will light. Keep the knob pressed for 10 to 15 seconds and then let it go. Check the flame is lit through the holes (22) on the panel (12).
If it hasn't, repeat the operation.

Allplate burner ignition:

From the pilot position ★ turn the knob again counter clockwise round to the maximum position ♠ (big symbol). The burner lights automatically.
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 round to the ★ position; only the pilot burner stays alight.

Turning the Allplate off completely:

To turn the Allplate off completely, press the knob in the ★ position and turn it clockwise round to the ● position (closed).

8.2 TURNING THE OPEN FLAME BURNERS ON AND OFF (Fig.1)

Lighting the Burner:

Turn the knob to the ● position and rotate it in an anti-clockwise direction until reaching the maximum position ♠ (large symbol). Then press the piezoelectric ignition button repeatedly and the burner will ignite.
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 that the appliance works correctly it should be cleaned daily, removing and washing the grills, trays and burners, being careful not to let dirt and liquids 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.

8.3 TURNING THE OVEN BURNER ON AND OFF

Turning the Oven burner on and off:

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 down 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 in order to avoid the knobs and the burner control cocks from getting very hot which would undermine their working.

9.1 PREPARING FOR INSTALLATION

The appliance must be positioned in a well aerated place, if possible under a suction hood to ensure complete evacuation of the fumes created when cooking.

Before using the appliance for the first time, remove all the protection sheets, clean all the surfaces with a soft cloth, warm water and soap to remove all traces of the antirust products applied during production.

Dry with a clean cloth. If the appliance is to be installed close to walls, partitions, kitchen units, decorative claddings, etc., they ought to be made with non flammable materials, if not leave a gap of at least 100 mm between them and the appliance.

It is essential to comply with the fire prevention rules.

The appliances can be positioned, depending on the model, as top or stand-alone appliances or in series together with others in our range. The main switch and outlet must be near the appliance and easy to reach.

Level the appliance, adjust its height and stability by turning the levelling feet.

9.1.1 Laws, technical regulations and general rules

Comply with the following rules during installation:

1. accident prevention standards;
2. the laws in force in the country where the appliance is installed;
3. read all the indications given in this handbook carefully as they provide important information for safe installation, use and maintenance;
4. keep this handbook in a safe place for future reference by those who use the appliance.

9.1.2 Installing electrical appliances

Only specialised personnel must install, start and service the appliance.

Installation must be done in compliance with the laws in force in the country where the appliance is installed.

The manufacturer declines all responsibility if the appliance malfunctions due to incorrect installation, if it is tampered with, if it is used improperly, bad maintenance, failure to comply with the local laws and inexperience in using the appliance.

INSTRUCTIONS FOR THE QUALIFIED INSTALLER

APPLIANCE WEIGHING MORE THAN 40 Kg

CONNECT THE POWER CABLE TO THE TERMINAL
BOARD BEFORE PUTTING THE APPLIANCE IN
ITS FINAL POSITION

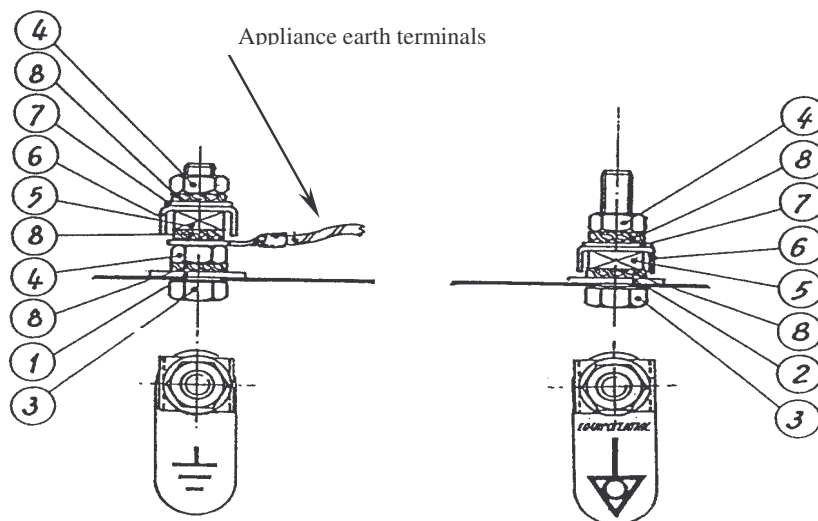
9.1.3 Electrical connection

- 1) The cookers are delivered for working with a VAC voltage of 400+3N.
- 2) Connect to the electricity line, interposing a suitably rated automatic circuit breaker, where the opening distance between the contacts must be at least 3 mm. Furthermore, supply voltage must not deviate from the voltage value by $\pm 10\%$.
- 3) The characteristics of the flexible cable chosen for connection to the electricity line must not be inferior to the type with rubber insulation H05RN-F and it must have a nominal cross section suitable for absorbing maximum current; hence, as indicated in table 1.1, it must have the same minimum cross section indicated relative to the cooker model.
- 4) For floor cookers, it is necessary to dismantle the protection cover fixed on the left-hand side of the appliance in order to gain access to the line arrival terminal. To connect up: put the flexible cable through the grommet and cable relief strain, connect the single wires to their corresponding terminals.
- 5) It is essential that the appliance is connected to an effective earth plug. For this purpose there is a terminal marked with a plate with the $\equiv$ symbol on it near the connection terminal board which the earth wire (yellow-green) should be connected to. This wire must be long enough so that, if the cable relief strain slackens, it can only be stressed after the power wires have been disconnected.

NOTE: earthing must comply with current laws.

9.1.4 Equipotential connection

If you are installing several appliances in a row, the kitchen must be connected to an equipotential system whose effectiveness must be verified in accordance with the relative current laws. The connection is at the back of the appliances and is marked with the "EQUIPOTENTIAL" plate.



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

9.1.5 Safety devices supplied

Besides the thermostat used to work the appliance, it also features a safety thermostat that switches the oven off if the first thermostat fails. In the case of a failure you should notify the assistance service.

10.1 STARTING THE ELECTRIC CONVECTION OVEN

Cookers are appliances for cooking food and must only be used by professionally qualified personnel in the way indicated in this instruction manual. Any other improper use can be dangerous.

Turn the main switch on.

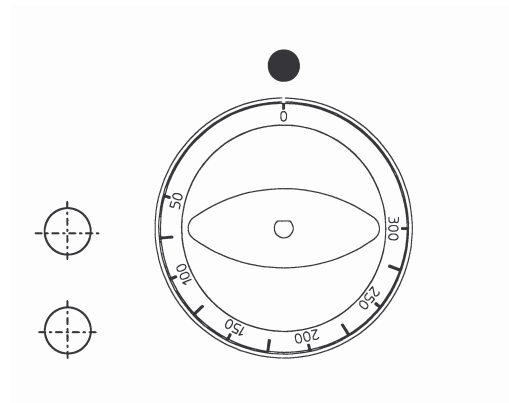
Turn the thermostat knob round from "0" to the required position, from 50 °C to 300 °C, and both the pilot lights will turn on.

The green light means that the appliance is powered, the yellow light means that the fan oven heating element is working.

As soon as the set temperature is reached the yellow light will turn off.

To turn the oven off turn the thermostat knob round to position "0".

The oven is heated by forced air.



10.2

MAINTENANCE, CLEANING AND CARE

Attention: you must never spray the appliance with direct jets of water nor use a water cleaner!

Before you start cleaning the appliance it must be disconnected from the electricity via the main switch.

Clean the steel parts with a soft cloth, water and detergent. The detergent used must not contain chlorine or abrasives as they can damage the steel surfaces.

After it has been cleaned, rinse with water and dry with a dry cloth.

- What to do if the appliance is going to be out of use for long periods of time.
First of all disconnect it from the electricity. Clean it thoroughly, following the instructions, and dry it.
- What to do in the case of malfunctions.
In the case of malfunctions turn the appliance off and notify the assistance service.
- Maintenance.
Only specialised personnel must be allowed to service the appliance.
Before starting, disconnect the appliance from the mains socket.
We advise you have the appliance checked at least once a year by a qualified installer.
We also advise you to stipulate an assistance contract.

11.1 EXPLODED FUNCTIONAL PARTS TABLES FOR "C" AND "D" BURNERS WITH PIEZOELECTRIC IGNITION

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

Mod. 65/40 PCG
65/70 PCG
65/70 CFG
65/70 CFGE
65/110 CFG
65/110 CFGE
65/110 TPF

FIG. 1

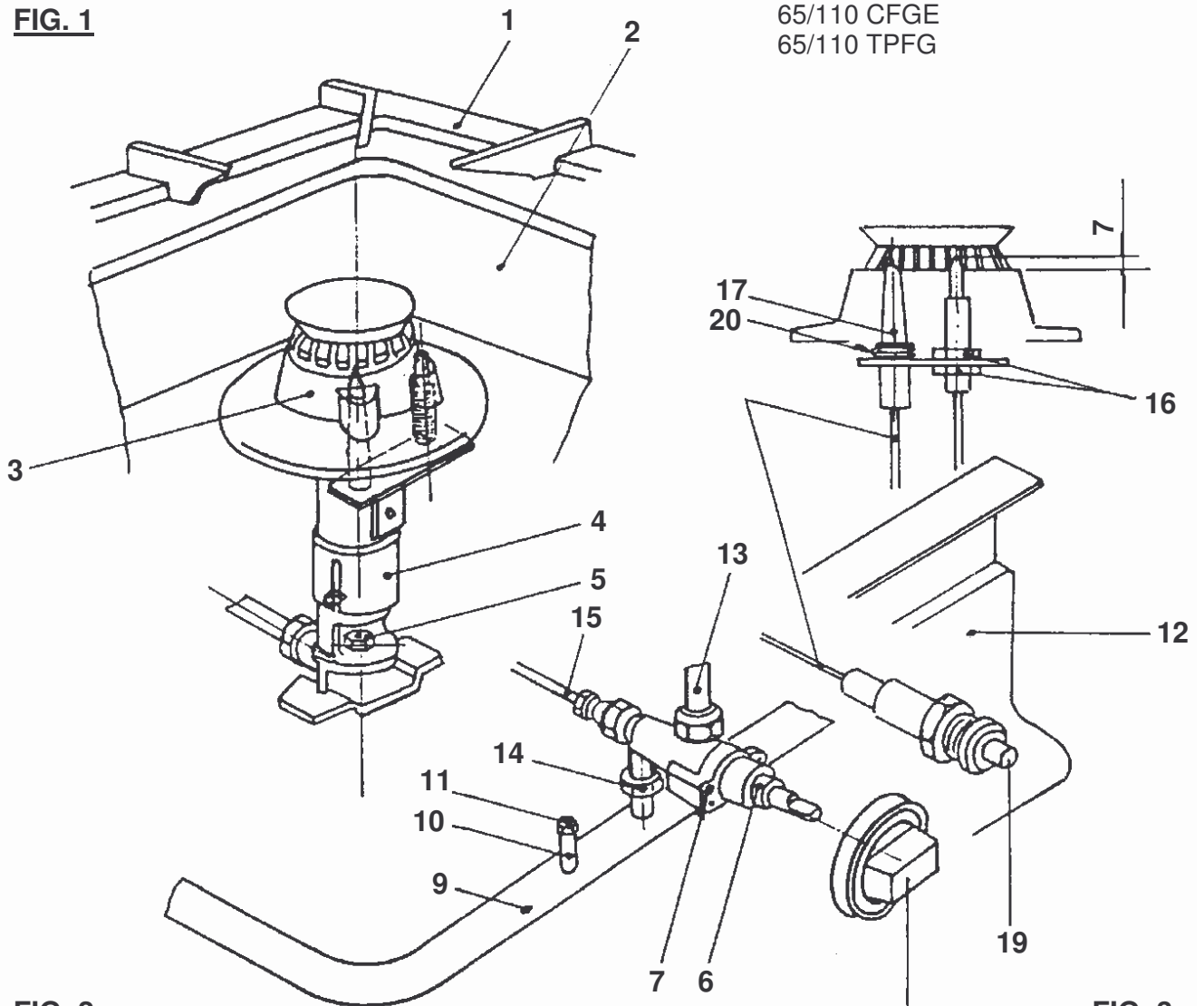


FIG. 2

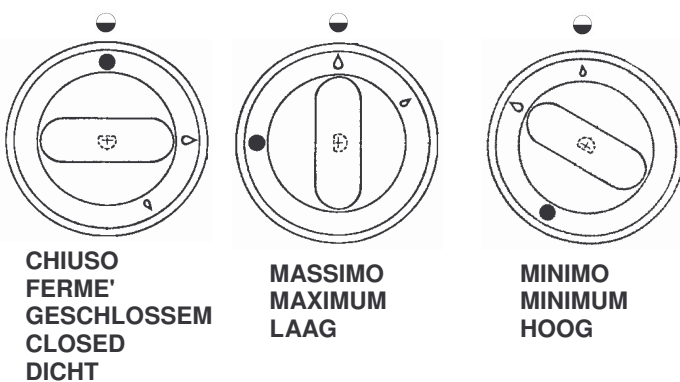
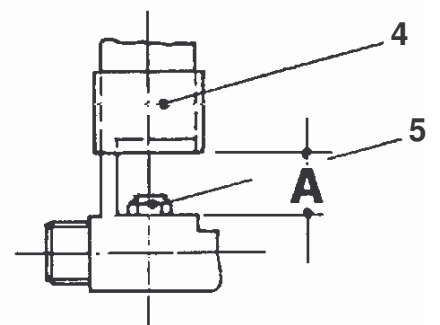


FIG. 3



Mod. CEG/70
CEG/110

Mod. CEG/70
CEG/110

FIG. 1

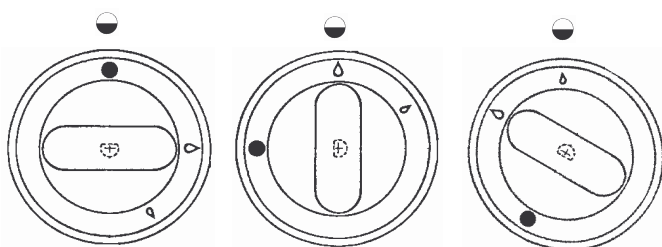
BRUCIATORI
BRULEURS
BRENNERS
BURNERS

"C" = 3,6 kW
"D" = 5 kW

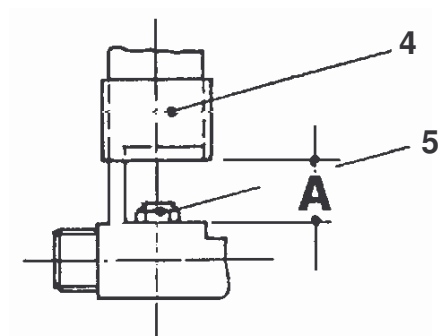
FIG. 2

FIG. 3

FIG. 3



**MINIMO
MINIMUM
HOOG**



11.3 EXPLODED FUNCTION PARTS TABLES FOR OVEN BURNER

FIG. 4

BRUCIATORE }
BRULEUR } "F" = 5 kW
BRENNER }
BURNER }

Mod. 65/70 CFG
CFG/70A
65/110 CFG
CFG/110A
TPFG/70A
65/70 TPFG
TPFG/110A
65/110 TPFG

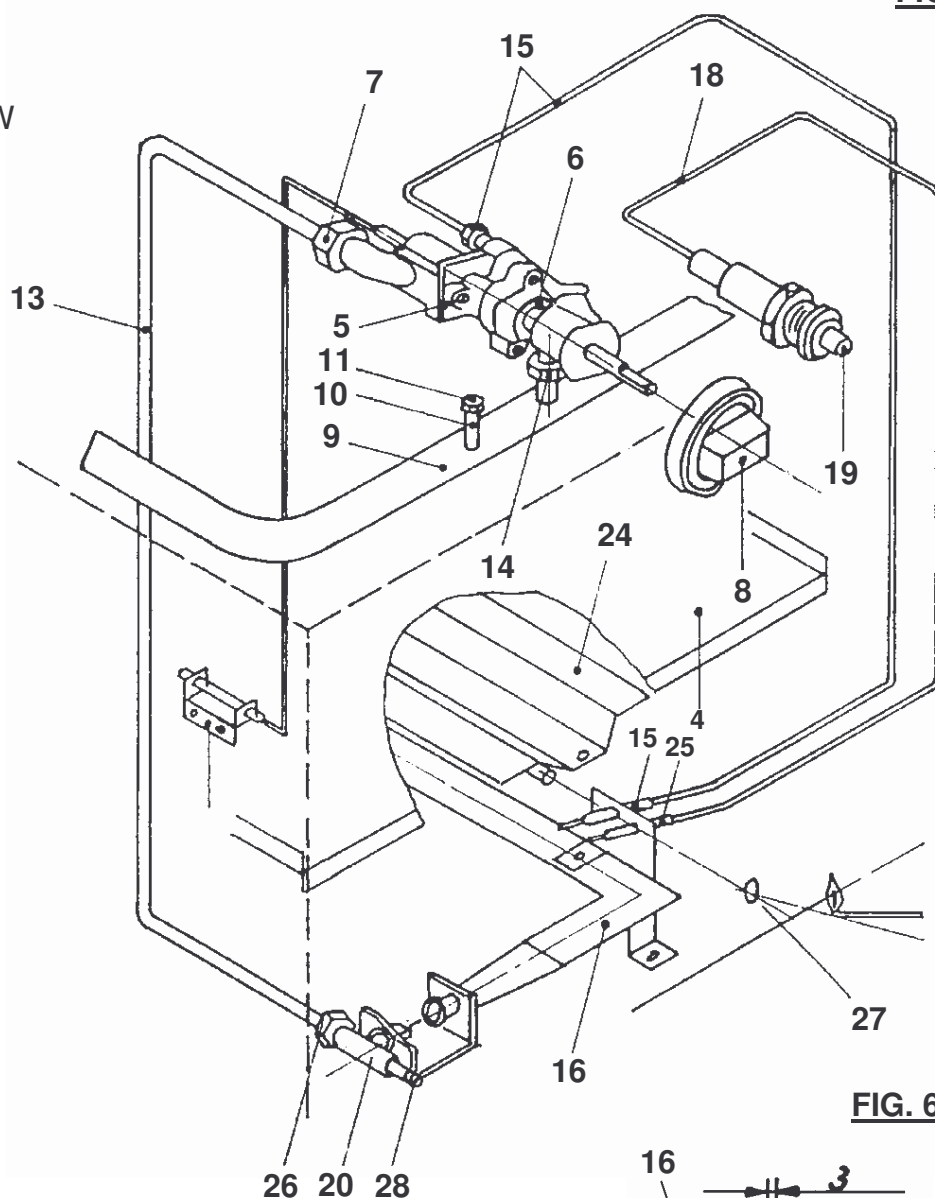


FIG. 6

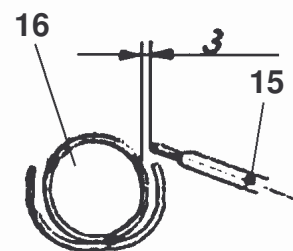
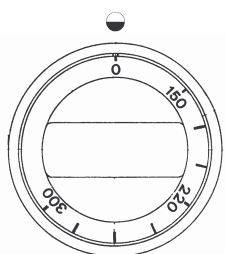
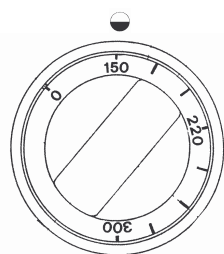


FIG. 7

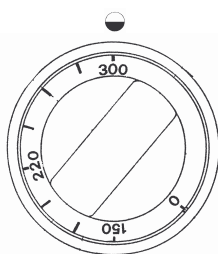
FIG. 5



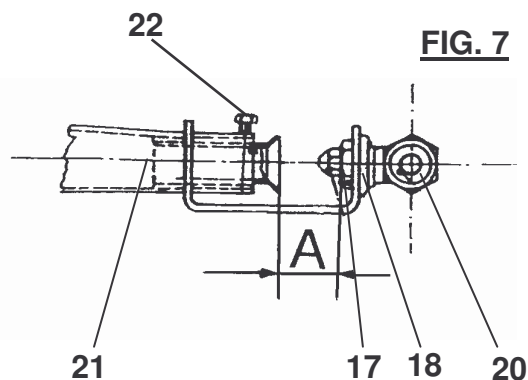
CHIUSO
FERME'
GESCHLOSSEM
CLOSED
DICHT



MASSIMO
MAXIMUM
LAAG



MINIMO
MINIMUM
HOOG



11.4 EXPLODED FUNCTIONAL PARTS TABLES FOR ALLPLATE BURNER

BRUCIATORE
BRULEUR
BRENNER
BURNER

"P" = 8,2 kW

Mod. 65/70 TPG
65/70 TPGF
65/110 TPGF

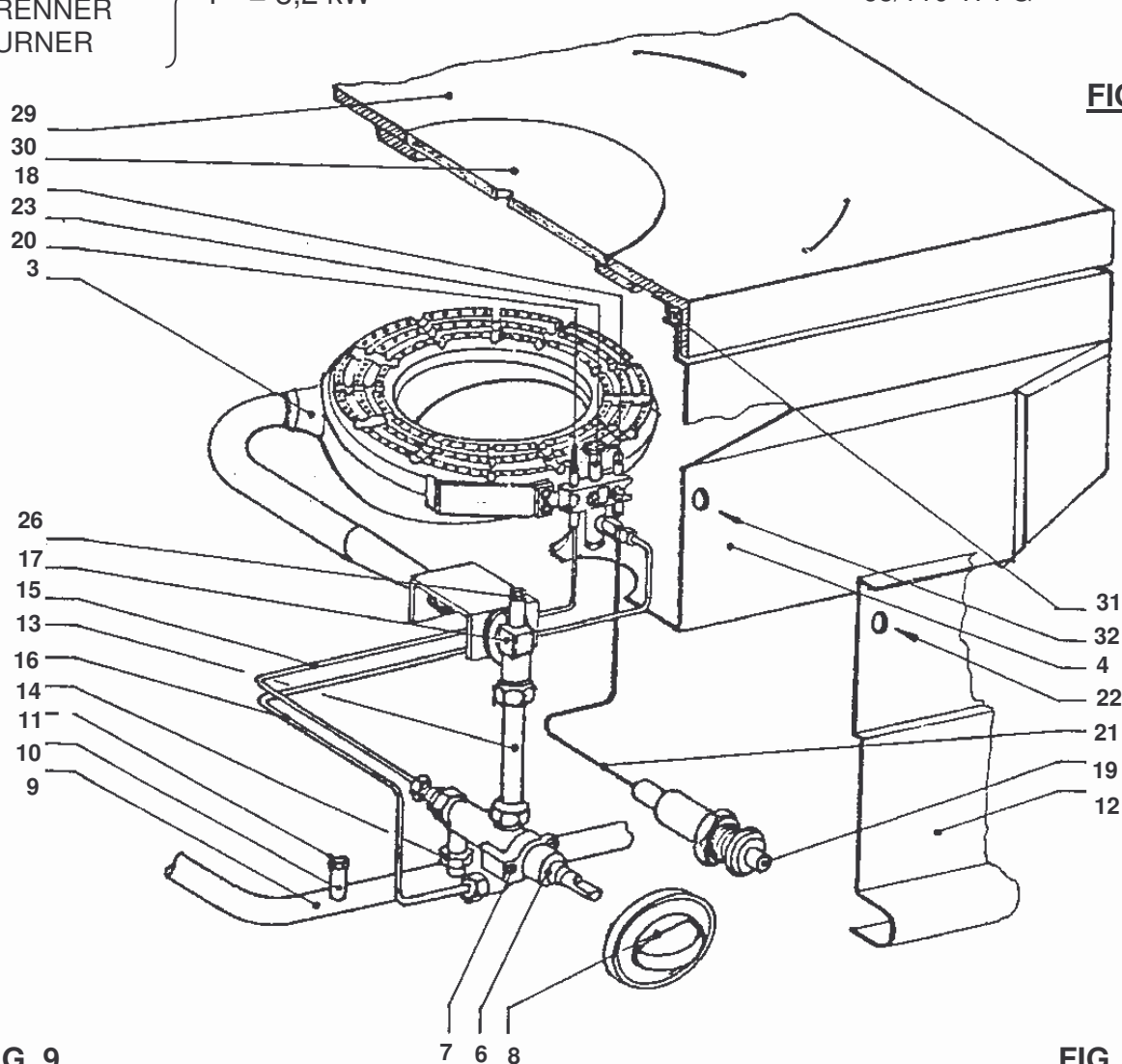
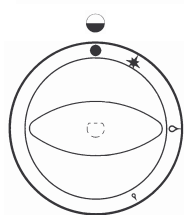
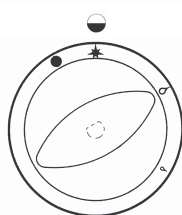


FIG. 8

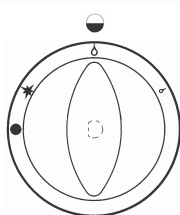
FIG. 9



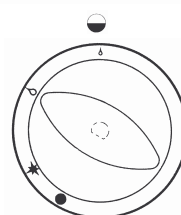
CHIUSO
FERME
GESCHLOSSEN
CLOSED
DICHT



PILOTA
VEILLEUSE
ZÜNDFLAMME
PILOT
WAAKULAM

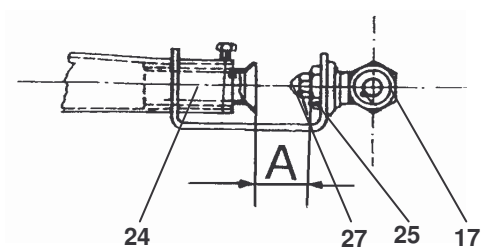


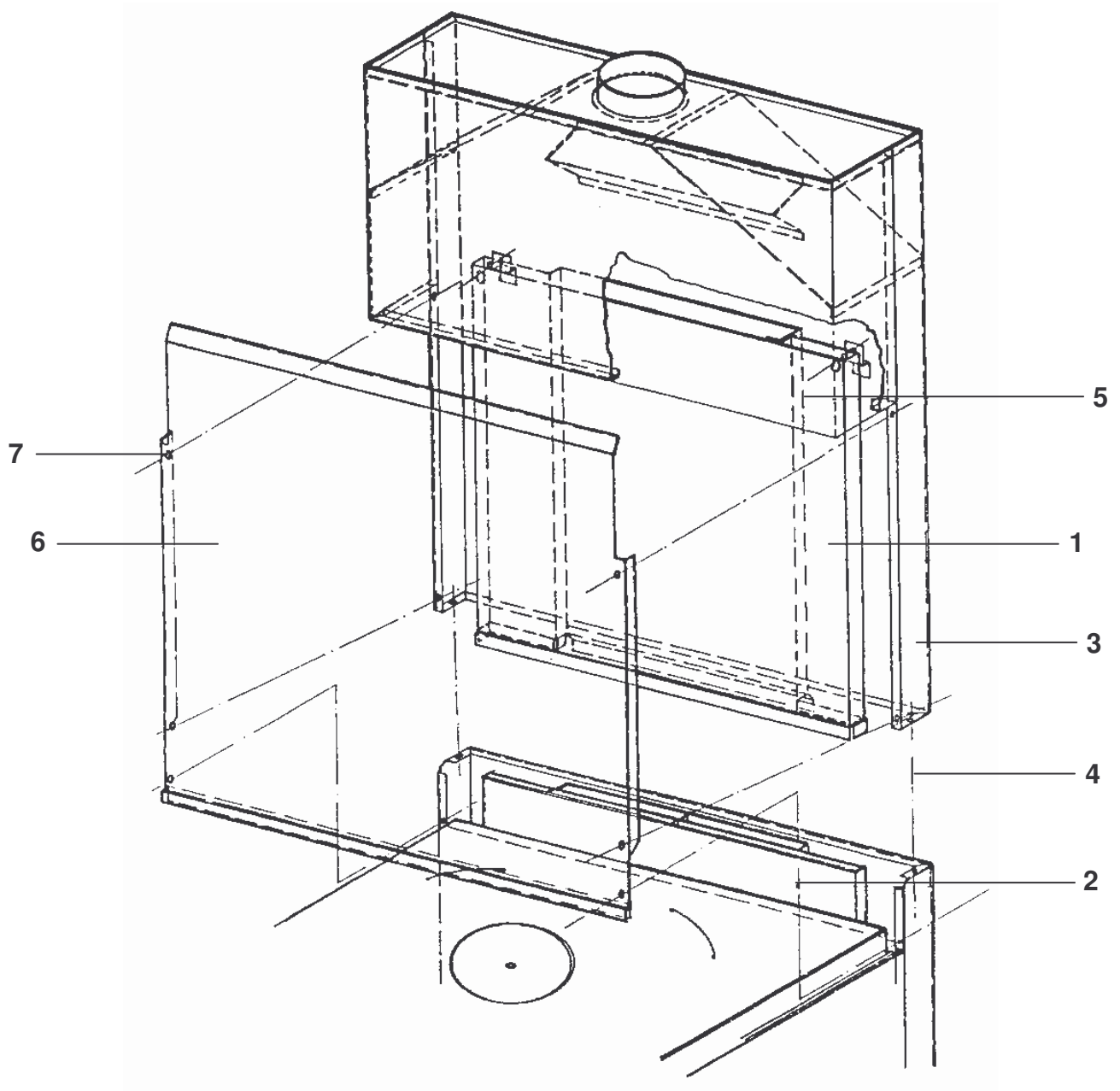
MASSIMO
MAXIMUM
LAAG



MINIMO
MINIMUM
HOOG

FIG. 10



**FIG. 11**

**NATURAL
DISCHARGE**

Note: the anti-draught device is supplied upon request

