

GAS BOILING PANS

Series 900

TYPE: 9PF/G100, 9PF/GI100, 9PF/G150, 9PF/GI150

User manual



Dear Customer,

Congratulations on deciding to choose a Baron appliance for your kitchen activities. You made an excellent choice. We will do our best to make you a satisfied Baron customer like thousands of customers we have around the world.

Please read this manual carefully. You will learn correct, safe and efficient working methods in order to get the best possible benefit from the appliance. The instructions and hints in this manual will give you a quick and easy start, and you will soon note how nice it is to use the Baron equipment.

All rights are reserved for technical changes.

You will find the main technical data on the rating plate fixed to the equipment. When you need service or technical help, please let us know the serial number shown on the rating plate. This will make it easier to provide you with correct service.

For your convenience, space is provided below for you to record your local Baron service contact information.

Baron TEAM

Baron service phone number:.....

Contact person:.....

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1. General information

Carefully read the instructions in this manual as they contain important information regarding proper, efficient and safe installation, use and maintenance of the appliance.

Keep this manual in a safe place so that it can be used as reference by other operators of the appliance.

The installation of this appliance must be carried out in accordance with the manufacturer's instructions and following local regulations. The connection of the appliance to the supplies must be carried out by qualified personnel only.

Personnel using this appliance should be specifically trained in its operation.

Switch off the appliance in the case of failure or malfunction. The periodical function checks requested in the manual must be carried out according to the instructions. Have the appliance serviced by a technically qualified person authorized by the manufacturer and using original spare parts.

Not complying with the above may put the safety of the appliance in danger.

1.1 Symbols used in the manual



This symbol informs about a situation where a safety risk might be at hand. Given instructions are mandatory in order to prevent injury.



This symbol informs about the right way to perform in order to prevent bad results, appliance damage or hazardous situations.



This symbol informs about recommendations and hints that help to get the best performance out of the appliance.



This symbol informs about a function that has to be taken into account in self-control.

1.2 Symbols used on the appliance



This symbol on a part informs about electrical terminals behind the part. The removal of the part must be carried out by qualified personnel only.

1.3 Checking the relationship of the appliance and the manual

The rating plate of the appliance indicates the serial number of the appliance. If the manuals are missing, it is possible to order new ones from the manufacturer or the local representative. When ordering new manuals it is essential to quote the serial number shown on the rating plate.

2. Safety

2.1 Using the appliance safely



Being an appliance designed for professional use only, it should be operated exclusively by qualified personnel. Never leave the appliance unattended while in operation..

Ensure compliance with all safety and fire regulations in force in the location where the appliance is being installed.

Do not move the appliance while it is still hot!

2.2 Safety instructions in case of malfunction

If the appliance is not used for a long time, or in case of a fault or malfunction, etc., turn off the gas supply valve upstream from the appliance and disconnect it from the main power supply. Contact the Technical Support Service.

If the appliance will remain idle for a certain period of time or in the event of a failure, abnormal operation, etc., turn off the gas shutoff valve upstream of the appliance.

2.3 Additional prohibitions (hazardous procedures)



Never tamper with the seals of the adjusting screws located on the gas valves.

2.4 Disposing of the appliance

This appliance was manufactured using recyclable raw materials and does not contain any hazardous or toxic substances. Dispose of the appliance in full compliance with all applicable local regulations in force in the place where the appliance is being used. Packaging materials should be divided according to type and delivered to a specific collection site. Ensure compliance with environmental protection regulations.

3. Functional description

3.1 Application of the appliance

The designed use for the appliance is to cook food by boiling.

3.1.1 Forbidden use

This appliance has been designed for cooking food but not for frying.

3.2 Construction

Structure, containers, lids, interspaces are made from stainless steel, standing on 4 height adjustable feet. Outside casing and top entirely made from stainless steel (AISI 304).

3.3 Operating principle

The water is heated up to the desired temperature by means of tubular steel burners fitted outside the tank. Burners can withstand both mechanical and thermal stress. The pilot flame and the burners are fitted with fixed nozzles.

In the indirect heating version, there is a water interspace which is brought to boiling point by the source of heat, giving gentle and even heating, without localised overheating, which avoids the food sticking to the bottom.

In the direct heating version, the source of heat heats up the container, making this version ideal for cooking liquids, such as soup, or for boiling water.

3.3.1 Control panel

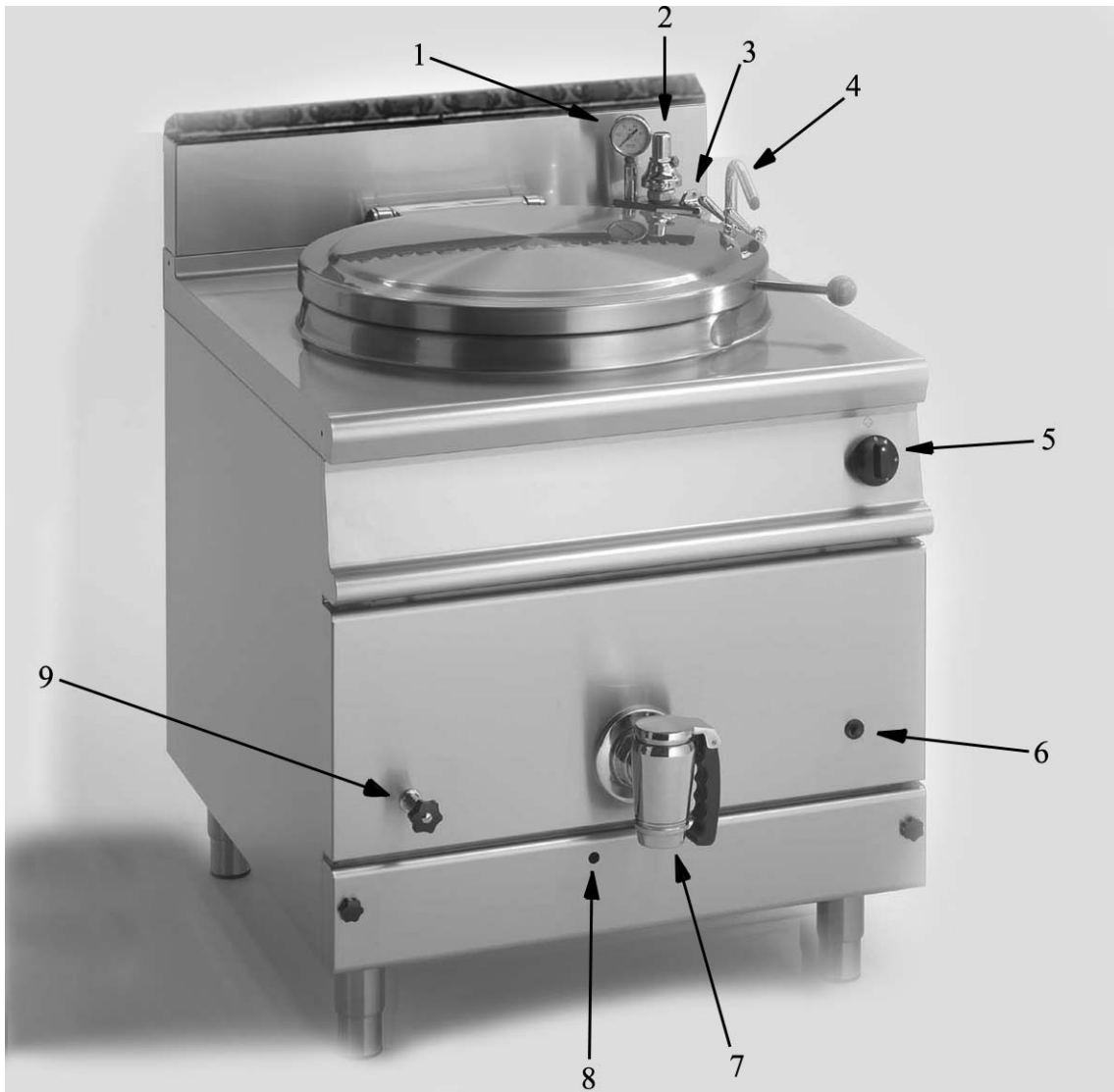


Fig. 1

1. Pressure gauge
2. Safety valve
3. Plug closing the interspace hopper
4. Mixer tap unit
5. Gas valve knob
6. Piezoelectric ignition button
7. Drain valve
8. Pilot flame inspection hole
9. Level valve

4. Operating instructions

4.1 Before using the appliance

4.1.1 Preparing the appliance for use

Remove all packaging materials and adhesive films from the appliance very carefully. Remove the protective film from the panels, ensuring no traces of glue are left on the steel surface, if necessary, remove the glue using a non-flammable solvent.

Before cooking food for the first time, we recommend cleaning the appliance thoroughly, especially the tank, using hot water and a sponge.

Before cleaning the stainless steel parts, ensure the detergent is not abrasive and is suitable for use with stainless steel.

After cleaning the appliance, rinse it well with clean water and wipe it dry with a clean cloth.



Before heating the appliance for the first time, fill the water interspace as explained in paragraph "Filling the interspace".



Before heating the appliance, fill the tank to the maximum level. Remember to close the drain valve.



Never use a water jet to clean the appliance!

4.2 Using the appliance

4.2.1 Filling the tank



First of all, check the drain valve is closed, item 7 in Fig. 1.

Lift and expand the tongues (item 2 in Fig. 2) of the filter so they are slightly wider than drain hole (item 4 in Fig. 2) and perpendicular to filter. Fix the filter by inserting the fixing tongues into the drain hole.

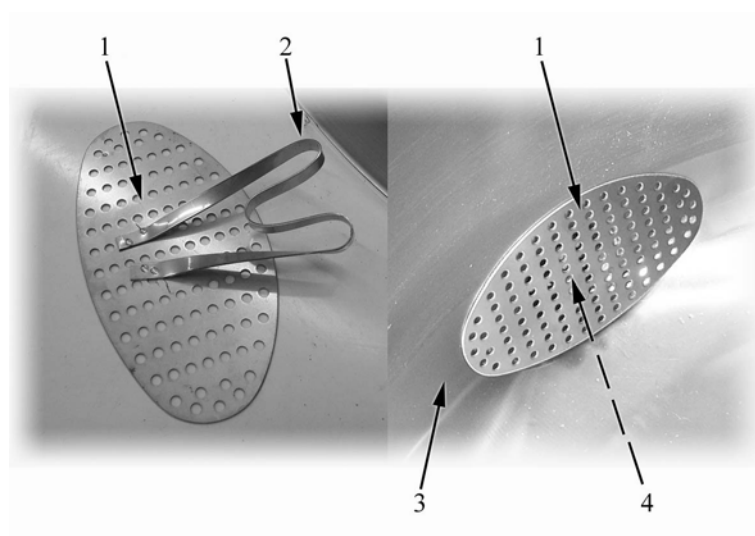


Fig. 2

1. Filter
2. Fixing tongues
3. Tank
4. Drain hole

Fill the tank with water using the knobs of the mixer tap unit item 4 in Fig. 1 up to maximum level around 4 cm from the top edge of the container item 2 in Fig. 2a, turning the spout towards the tank.

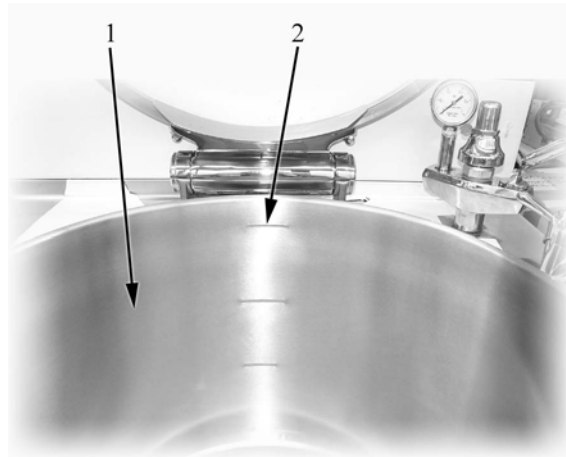


Fig. 2a

1. Tank
2. Maximum tank filling level

4.2.2 Filling the interspace



Fill the interspace with water with a hardness below 12/14 F°. The interspace is filled by removing the threaded plug (pos. 3 in Fig. 1), aiming the spout through the plug hole and opening the valve pos.4 in Fig. 1 .

Proceed as follows:

- Open the minimum level valve pos.9 in Fig.1;
- remove the threaded plug pos. 3 in Fig.1 which closes the interspace hopper;
- pour the decalcified water through the hopper until a continuous flow of water pos.9 in Fig.1 comes out from the valve. This proves that the water in the interspace has reached the maximum level;
- open the maximum level valve pos. 31 in Fig. 3 and check no water flows out, otherwise wait until all the excess water has flowed out;
- Close the level valve;
- Close the threaded plug pos.3 in Fig.1.



At the start of each day, with the appliance cold, check the water in the interspace has not fallen below the minimum level.

To do this, open the minimum control valve(pos.9 in Fig.1) from which water should always flow out, otherwise immediately fill up with water to the maximum level as described above.

4.2.3 Lighting the pilot flame

Push the knob pos.5 in Fig.1 and turn it towards the left to the position shown pos.2 in Fig.3 . Press and hold down the knob and at the same time push the ignition button pos.6 in Fig.1. After lighting the pilot flame, hold the knob down for 15-20 seconds to allow the thermocouple to heat. If the pilot flame goes out, repeat the lighting process.

Proper pilot flame ignition can be checked through the inspection hole provided for that purpose (pos.8 in Fig.1).

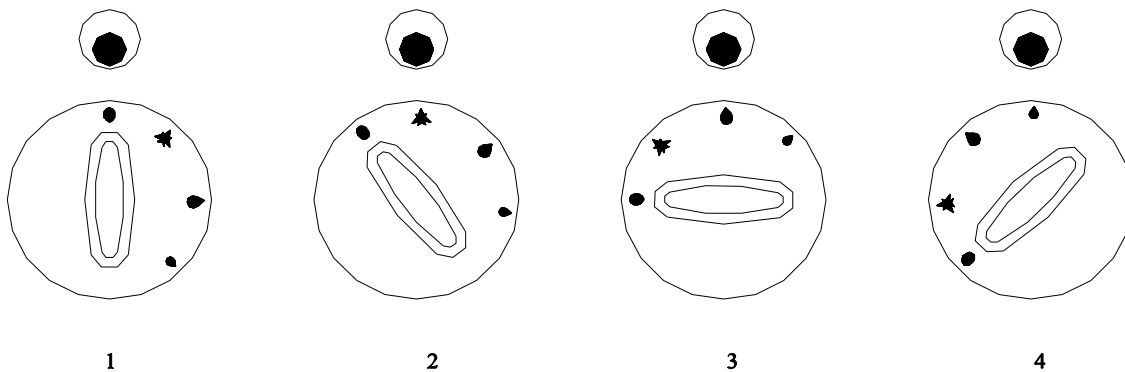


Fig. 3

1. OFF position
2. Lighting the pilot flame and piezoelectric ignition
3. Maximum temperature position
4. Minimum temperature position

4.2.4 Lighting the main tank burner

To light the main burner, exercise a slight pressure and turn the knob to the position corresponding to the desired temperature (pos. 3-4 in Fig. 3).

4.2.5 Cooking

- Select the temperature level for cooking by turning the regulation knob (pos.5 Fig.1);
- Add salt to the water when it reaches boiling point;
- Place the food in the boiling water or put it in mesh baskets before immersing them in the tank (cooking time depends on the type of food);
- When cooking is complete, place a container beneath the drain valve and empty the contents of the pan into it; if mesh baskets were used, remove them from the tank.

4.2.6 Turning off

To turn off the main burner, turn the knob towards the right to the position shown pos.2 in Fig.3: only the pilot flame will remain lit. Exercise a slight pressure and turn the knob to the position shown pos.1 to extinguish the pilot flame too.



Any liquid inside the pan is still boiling hot.

4.2.7 Emptying the tank



Give utmost attention to this operation, which must be carried out when the water has cooled down.

1. Place a container under the drain valve pos. 1 in Fig. 4 sufficient to hold the food that has been cooked in the tank.
2. Raise the lever pos. 2 in Fig. 4 and turn it to the left until the drain valve opens.

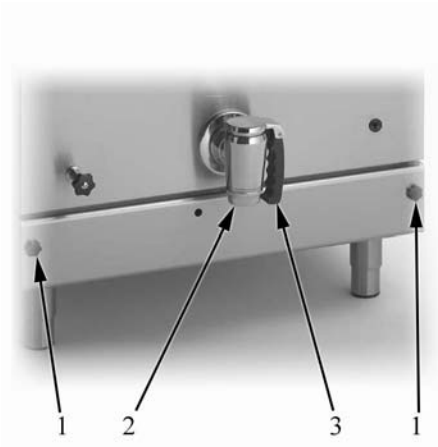


Fig. 4

1. Knobs opening the bottom front panel
2. Drain valve of the tank
3. Draining lever

4.3 After-use care

4.3.1 Routine cleaning



Before cleaning, turn off the appliance and shut off gas supply upstream from it.

Wait until the pan has cooled down before you start cleaning it.

Drain all the water from the tank, see chapter "Emptying the tank" above.

General information

The main causes for stainless steel wear or corrosion are:

- using abrasive or acid detergents, especially chlorine-based products such as hydrochloric acid or sodium hypochlorite (bleach). Therefore, before buying a cleaning product, make sure it does not corrode stainless steel;
- ferrous deposits (such as rust dissolved in the water through the pipes, especially after a long time without being used), therefore these deposits must be avoided; do not use wire wool to remove stubborn food deposits, only use stainless steel pads or brushes or softer non-ferrous materials;
- deposits of acid substances, such as vinegar, lemon juice, sauces, salt, etc.. The steel parts of the appliance must not suffer lengthy exposure to these substances. The evaporation of saline solutions over the surfaces of the appliance is particularly harmful to them.

Routine cleaning

Cleaning the appliance thoroughly on a daily basis is the key to keeping it in perfect working condition and prolonging its life. Clean the appliance with a damp cloth using water and soap or detergents, provided that they are not acid or abrasive as discussed above. Such detergents should not even be used to wash the floor near the appliance, as their fumes may deposit on the steel surfaces and damage them. If the pan is very dirty, use a Scotch-Brite™ type synthetic sponge. Rinse it well with clean water and wipe it dry with a clean cloth. Do not rub the appliance with wire wool pads as they could leave rust stains. For the same reason, avoid touching the appliance with ferrous objects.



In order to prevent corrosion spots from forming, ensure that any salt residues are carefully removed from the tank's sides and bottom.



Never use direct water jets to clean the appliance because this could result in water entering into it and damaging it.

Stains and abrasions on the steel surface

Scratches and dark stains may be smoothed or removed using stainless steel wool pads or synthetic abrasive sponges, which should always be rubbed in the same direction as the satin finish.

Rust

If you need to remove rust stains, contact manufacturers of industrial detergents to find a suitable product. Industrial descaling products can also be used to that end. After using the descaler and rinsing off the appliance with clean water, an alkaline detergent may be required to neutralize any acid compounds left on the surface.

Cleaning the appliance

The appliance should be cleaned frequently, even more than once a day, depending on how often the appliance is used. Turn the knob to 0, empty the tank following the instructions given above, open the drain valve and carefully clean the bottom of the tank to remove any dirt deposits. Close the drain valve and fill the tank to the maximum level. Turn the thermostat to the desired cooking temperature.

4.3.2 Idle period

Turn off the gas shutoff valve fitted upstream from the appliance.

If the appliance will remain idle for a certain period of time, clean it and wipe it dry first, and then apply a film of a suitable product (such as vaseline oil spray or similar products) to protect it.

4.3.3 Service

Only qualified personnel are allowed to carry out service and maintenance operations.

The following maintenance operation should be carried out at least once a year:

- checking all control and safety devices operate correctly;
- checking combustion, i.e.:
 1. ignition;
 2. combustion safety;
 3. checking for proper operations in the ON-OFF-ON control range.



We recommend signing a service agreement providing for at least one check-up a year.

4.3.4 Routine cleaning

Occasionally remove any incrustations or lime deposits that have formed, using a specific descaling product as given below:



Avoid breathing in the fumes during this operation. Use a face mask and rubber gloves.

5. Installation

5.1 General information



The manufacturer cannot be held liable for any injuries to persons or damage to property resulting from installation errors or from inappropriate use of the appliance and is not responsible for any faults caused by defective installation. In such cases the warranty shall be null and void.



Installation, maintenance, connection to gas supply and start-up should all be performed by an authorised installer who must ensure compliance with all applicable safety regulations in force in the location where the appliance is being installed.

5.1.1 Regulatory installation conditions

We remind you that all appliances installed in public assembly buildings must meet the requirements specified below. The appliance must be both installed and serviced in compliance with all applicable rules and legal regulations in force, namely:

- safety regulations on fire hazard and panic in public assembly buildings;
- general regulations applicable to all appliances;
-

Then, follow the specific regulations according to the type of gas being used:

- heating, ventilation, refrigeration, air conditioning, and generation of steam and hot water for sanitary use;
- installation of food service cooking appliances;
- specific regulations applicable to each type of public assembly building (hospitals, shops, etc.).

5.2 Exhausting fumes

The appliance should be installed in a well-ventilated area, if possible under an exhaust hood, in compliance with all applicable regulations in force. This will ensure that all burnt gases produced during the combustion process are completely exhausted. The amount of air required for combustion is shown in the “Technical specifications table” at the end of this manual.

5.3 Storage

If the appliance is stored in a warehouse where room temperature is below 0° (32°F), it should be warmed up to at least +10° (50°F) before switching it on.

5.4 Unpacking the appliance

Prior to installation, remove all packaging materials from the pan. Some parts are wrapped in adhesive film, which should be thoroughly removed (see paragraph "Preparing the appliance for use").

5.5 Disposing of packaging materials

All packaging materials should be disposed of in compliance with the local regulations in force where the appliance is installed. Packaging materials should be separated according to their types and delivered to specific collection sites. Please abide by environmental protection regulations.

5.6 Positioning



Before performing any sort of work on the appliance, ensure that the gas and water inlet valves are closed and disconnect the power supply.



Before beginning work, clean the tank well and fill it up to the maximum level.

Level the appliance using a bubble level. The height can be regulated by turning the adjustable feet. This way, the appliance remains firmly in place.

Ensure that all the fire-prevention and safety regulations for the workplace are observed.



The appliance does not generate excessive temperatures, therefore it can be placed next to the wall.



If the appliance is installed with its sides next to flammable walls (made of wood or similar materials) or to heat-sensitive walls (made of plasterboard or similar materials), suitable protective measures should be taken to keep such walls undamaged. Either apply a coating over the wall to insulate it from irradiative heat or keep a minimum clearance of 100 mm (4") from the sides and 50 mm (2") from the back of the appliance.

Installation

5.7 Connecting gas supply

This appliance is designed to burn natural and liquid gas. To find out the category to which this appliance belongs in the country where it is installed, please refer to the table below.

Table 1: gas categories and pressure values

COUNTRY	APPLIANCE CATEGORY	GAS	PRATED PRESSURE (mbar)	MINIMUM PRESSURE (mbar)	MAXIMUM PRESSURE (mbar)
Belgium France	II2E+3+	G20	20	17	25
		G25	25	17	30
		G30	28	25	35
		G31	37	25	45
Spain Great Britain Ireland Greece	II2H3+	G20	20	17	25
		G30	28	25	35
		G31	37	25	45
Italy Italian Switzerland Portugal	II2H3+	G20	20	17	25
		G30	30	25	35
		G31	37	25	45
Austria German Switzerland	II2H3B/P	G20	20	17	25
		G30	50	42.5	57.5
		G31			
Germany	II2ELL3B/P	G20	20	17	25
		G25			
		G30	50	42.5	57.5
		G31			
Finland	II2H3B/P	G20	20	17	25
		G30	30	25	35
		G31			
Denmark	II2H3B/P	G20	20	17	25
		G30	30	25	35
		G31			
Sweden	II2H3B/P	G20	20	17	25
		G30	30	25	35
		G31			
Luxembourg	I2E	G20	20	17	25
Netherlands	II2L3B/P	G25	25	20	30
		G30	30	25	35
		G31			
Norway	I3B/P	G30	30	25	35
		G31			
Hungary	II2HS3B/P	G20	25	20	33
		G25.1			
		G30	30	25	35
		G31			
Czech Republic	II2H3B/P	G20	20	17	25
		G30	30	25	35
		G31			

Installation

The appliance should be connected to the gas supply by means of metal tubing - either rigid or flexible - having a proportionate cross section (see "Technical specification table" at the end of this manual); when making the connection, do not use tow or Teflon, as deposits could reach the valve/regulator and cause functioning problems. Do not forget to fit a shutoff valve on the gas supply line upstream from the appliance, which should be closed whenever the appliance is not in operation. Operating pressure values are shown on the rating plate and in the previous "gas categories and pressure values".



Once connection to the gas supply is completed, check for leaks at joints and pipe fittings; to do so, use soapy water or a specific leak detector (spray).

5.8 Checking gas supply pressure after installation

5.8.1 Preliminary check

Check that the appliance is pre-set to operate with the gas type available at the place of use. If the available gas is different, the appliance must be regulated to operate with the new sort.

5.8.2 Checking the supply pressure

The gas supply pressure can be measured with a liquid or digital pressure gauge.

Proceed as follows:

- Unscrew the knobs (item 1 in Fig. 4) and open the bottom front panel (item 4 in Fig. 5);
- Unscrew the screw (item 2 in Fig. 5) on the pressure port (item 1 in Fig. 5);
- Put the pressure gauge in place;
- Switch on the appliance as discussed in the "Operating instructions";
- Check supply pressure;
- Remove the pressure gauge;
- Replace the screw (item 2 in Fig. 5) and check there are no leaks.

If the measured pressure value is within the range shown in the table 1 "gas categories and pressure values", the appliance can be started up. Otherwise, contact the gas utility company.

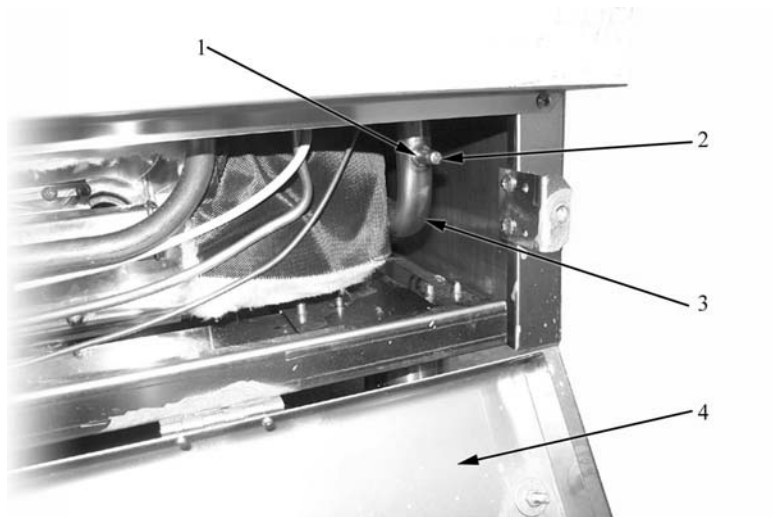


Fig. 5

1. Pressure port
2. Screw
3. Gas supply train
4. Bottom front panel

Installation

5.9 Gas technical specifications



The appliance should be started up at its rated power using the nozzles shown in the table "Specifications for the burners, nozzles and settings" below. All the nozzles required are provided in a small bag together with the appliance. The main burner nozzles are marked in hundredths of a mm.

Table 2: Specifications for the burners, nozzles and settings

		9PF/G100, 9PF/GI100, 9PF/G150, 9PF/GI150
Rated power (kW)		21
Minimum output (kW)		7
Natural gas consumption (m ³ /h)	G20	2.22
	G25	2.58
	G25.1	2.58
Liquid gas consumption (kg/h)		1.64
Town gas consumption (m ³ /h)	G110	
	G120	
G20 20 mbar		
Rated pressure (mbar)		20
Reduced pressure (mbar), minimum		2.5
Nozzles (1/100 mm)	Pilot flame	40
	Max.	205 x 3
	Min.	R
Primary air distance (mm)	/	30
G25 20 mbar		
Rated pressure (mbar)		20
Reduced pressure (mbar), minimum		2.5
Nozzles (1/100 mm)	Pilot flame	40
	Max.	225 x 3
	Min.	R
Primary air distance (mm)		30
G25 25 mbar		
Rated pressure (mbar)		25
Reduced pressure (mbar), minimum		3
Nozzles (1/100 mm)	Pilot flame	40
	Max.	205 x 3
	Min.	R
Primary air distance (mm)		30
G30/31 28/37 mbar		
G30/31 30 mbar		
G30/31 30/37 mbar		
Rated pressure (mbar)		28 / 30 / 37
Reduced pressure (mbar), minimum		3
Nozzles (1/100 mm)	Pilot flame	20
	Max.	135 x 3
	Min.	R
Primary air distance (mm)		30

Table 2: Specifications for the burners, nozzles and settings

		9PF/G100, 9PF/GI100, 9PF/G150, 9PF/GI150
G30/31 50 mbar		
Rated pressure (mbar)		50
Reduced pressure (mbar), minimum		5.5
Nozzles (1/100 mm)	Pilot flame	20
	Max.	120 x 3
	Min.	R
Primary air distance (mm)		/
G20 25 mbar		
Rated pressure (mbar)		25
Reduced pressure (mbar), minimum		
Nozzles (1/100 mm)	Pilot flame	
	Max.	
	Min.	
Primary air distance (mm)		
G25.1 25 mbar		
Rated pressure (mbar)		25
Reduced pressure (mbar), minimum		
Nozzles (1/100 mm)	Pilot flame	
	Max.	
	Min.	
Primary air distance (mm)		
G110 8 mbar		
Rated pressure (mbar)		
Reduced pressure (mbar), minimum		
Nozzles (1/100 mm)	Pilot flame	
	Max.	
	Min.	
Primary air distance (mm)		
G120 8 mbar		
Rated pressure (mbar)		
Reduced pressure (mbar), minimum		
Nozzles (1/100 mm)	Pilot flame	
	Max.	
	Min.	
Primary air distance (mm)		

5.10 Checking operations

1. Start up the appliance as described in the user's manual in chapter "Istruzioni di funzionamento".
2. Check for gas leaks.
3. Check flame stability throughout the whole regulation range from maximum to minimum.
4. Check the ignition process along the entire main burner and check the flames are regular.
5. Check the pilot flame operates correctly. If the pilot flame has been properly adjusted, the flame will wrap around the thermocouple and have a uniform appearance. Otherwise, check that the right nozzles have been installed.
6. Check that there is a good inflow of fresh air.

5.11 Connecting water supply

The union for the water supply must be metal, rigid or flexible, with pipes with a proportionate cross section.

5.12 Drain

We recommend installing the pan with the drain positioned above a grid in the floor, to collect all the liquids that are drained off from the appliance.

5.13 Equipotential terminal



The appliance must be connected to an equipotential system. To assist in this, on the bottom right of the appliance, near the various connections, there is a terminal for the connection, see Fig. 5a.



Fig. 5a

1. Rear right foot
2. Equipotential terminal

5.14 Personnel training

Inform the operators who will use the appliance about its functions, referring to the instruction manual and give them a copy of the manual.

5.15 Rating plate

The rating plate showing the specifications of the corresponding model is applied in the position shown in the installation and connection drawings and includes the data listed below:

Manufacturer:	
Model:	(see front page)
Serial number:	
Year of manufacture:	
Category:	(see "Technical specifications table")
Heating power:	(see "Technical specifications table")
Natural gas consumption:	(see "Technical specifications table")
Liquid gas consumption:	(see "Technical specifications table")
Supply pressure :	
natural gases: G20	(see "gas categories and pressure values table" above)
liquid gases (butane/propane): G30/ G31	(see "gas categories and pressure values table" above)
town gas: G110/G120	(see "gas categories and pressure values table" above)
Gas inlet pipe size:	(see "Technical specifications table")
Supply voltage:	(see the label on the packaging and on the appliance)
Appliance adjusted to use:	

6. Adjustment instructions

6.1 General information

To convert (for example) from natural gas to liquid gas, you need to change the nozzles on the main burners and pilot flame burners; the appropriate nozzles are shown in "Specifications for the burners, nozzles and settings" .

All the nozzles required are provided in a small bag together with the appliance.

The nozzles of the main burners are marked in hundredths of mm, while those of the pilot flames have a reference number.

6.2 Replacing the main burner nozzles

To replace the nozzle, proceed as follows:

- Open the bottom front panel as indicated in the related paragraph;
- unscrew the fixing nut (item 5 in Fig. 6) of the pipe (item 7 in Fig. 6);
- unscrew the two fixing screws (item 1 in Fig. 6) of the distribution ramp (item 2 in Fig. 6) and remove it;

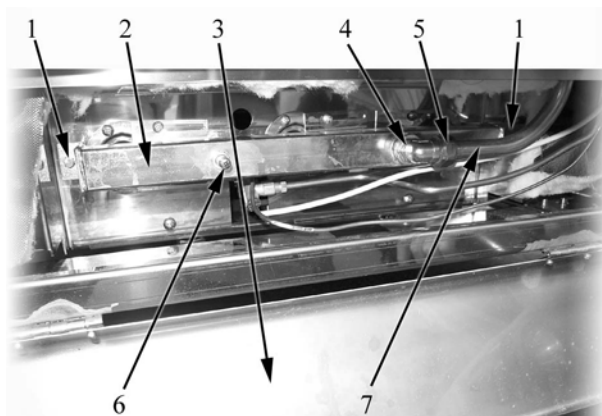


Fig. 6

1. Fixing screws
2. Distribution ramp
3. Bottom front panel
4. Union elbow
5. Pipe fixing nut
6. Pressure port of the distribution ramp
7. Pipe

Adjustment instructions

- the nozzles (item 1 in Fig. 7) are directly installed on the ramp;

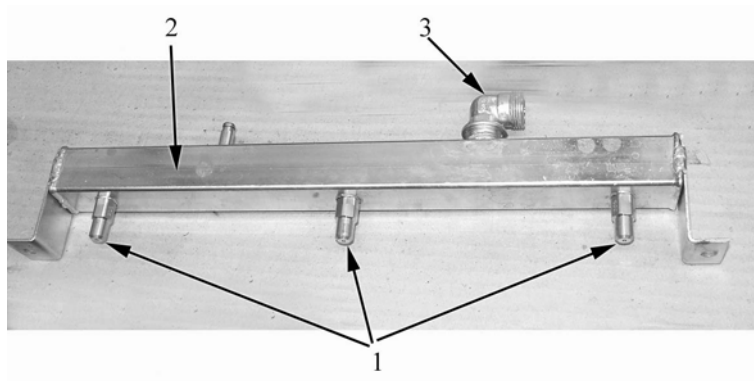


Fig. 7

1. Nozzle
2. Distribution ramp
3. Union elbow

Unscrew the nozzles and replace them with the right ones. After any replacement, you should adjust primary air. See table 1 "Caratteristiche bruciatori, ugelli e regolazioni").

6.3 Replacing the pilot flame burner nozzle

The pilot flame burner has fixed nozzles and primary air adjustment.



You can access to pilot flame after opening the bottom front panel as indicated in the related paragraph.

To operate the appliance with other types of gas, you need to replace the nozzle (item 2 in Fig. 8) according to the type of gas used.



Fig. 8

1. Main burner nozzle
2. Pilot flame burner nozzle

Adjustment instructions

To replace the pilot flame nozzle, proceed as follows:

- unscrew the pilot flame screw (item 3 in Fig. 9);
- unscrew the nozzle (item 2 in Fig. 8);
- use the spring and insert it on the right nozzle;
- screw the nozzle screw again.



Fig. 9

1. Distribution ramp
2. Pilot flame
3. Nozzle fixing screw

6.4 Primary air control

If the flames are stable it means the primary air is correctly adjusted, i.e. if the flames do not detach when the burner is cold nor flash back when the burner is hot (fire on the nozzle).

The distance for adjusting the primary air is given in table 2 (primary air distance). Adjust the width H of the slot, as shown in the figure Fig. 10.

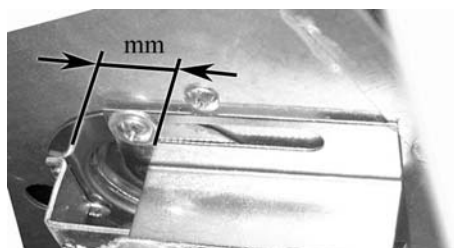


Fig. 10

6.5 Adjusting the minimum setting

To adjust the minimum level, proceed as follows:

- remove the bottom front panel as indicated in the related paragraph;
- unscrew the screw (item 6 in Fig. 6);
- connect a liquid pressure gauge (for example, a U-shaped pressure gauge, minimum subdivision 0.1 mbar) or a digital pressure gauge.
- switch on the appliance following the instructions "Uso dell'apparecchiatura";
- remove the knob (item 5 in Fig. 1);
- put a screwdriver on the adjustment screw of the minimum level (item 1 in Fig. 11);

The gas pressure with the burner on minimum must correspond to the pressure values given in the table 2 "*Specifications for the burners, nozzles and settings*" under the heading "Reduced pressure (mbar), minimum".



Fig. 11

1. Screw for adjusting the minimum setting
2. Gas valve



After changing the nozzles or after adjusting the minimum level, check it operates correctly (See "Controllo del funzionamento").

7. Troubleshooting



The operator must not do any maintenance work to the parts in this appliance. Maintenance should be carried out by an authorized technician.

TROUBLE	CAUSE	MAINTENANCE	
		FOR THE USER	FOR THE TECHNICAL SUPPORT SERVICE
The safety valve trips [I100,I150]	The burner power is too high	decrease the burner power by turning the flame down at minimum level	
Excessive water consumption in the inter-space [I100,I150]	steam leaks		check for leaks of the safety valve
Pilot flame won't light	the ignition plug is not securely fixed, or the connection with the cable is wrong		check the connection
	ignition plug insulator damaged		replace the plug (see the related chapter)
	pressure drop in gas supply pipe	contact the gas utility company	
	clogged nozzle		clean the pilot flame nozzle or replace it (see the relative chapter)
	gas valve damaged		replace it
After releasing the knob, the pilot flame goes out	the thermocouple is not sufficiently heated by the pilot flame	repeat the ignition procedure	
	thermocouple faulty		replace the thermocouple (see the related chapter)
	gas valve faulty		replace it
Pilot flame stays lit, but main burner won't light	pressure drop in gas pipe	contact the gas utility company	
	burner nozzle is clogged		clean the burner nozzle (see the relative chapter)
	gas valve damaged		replace it

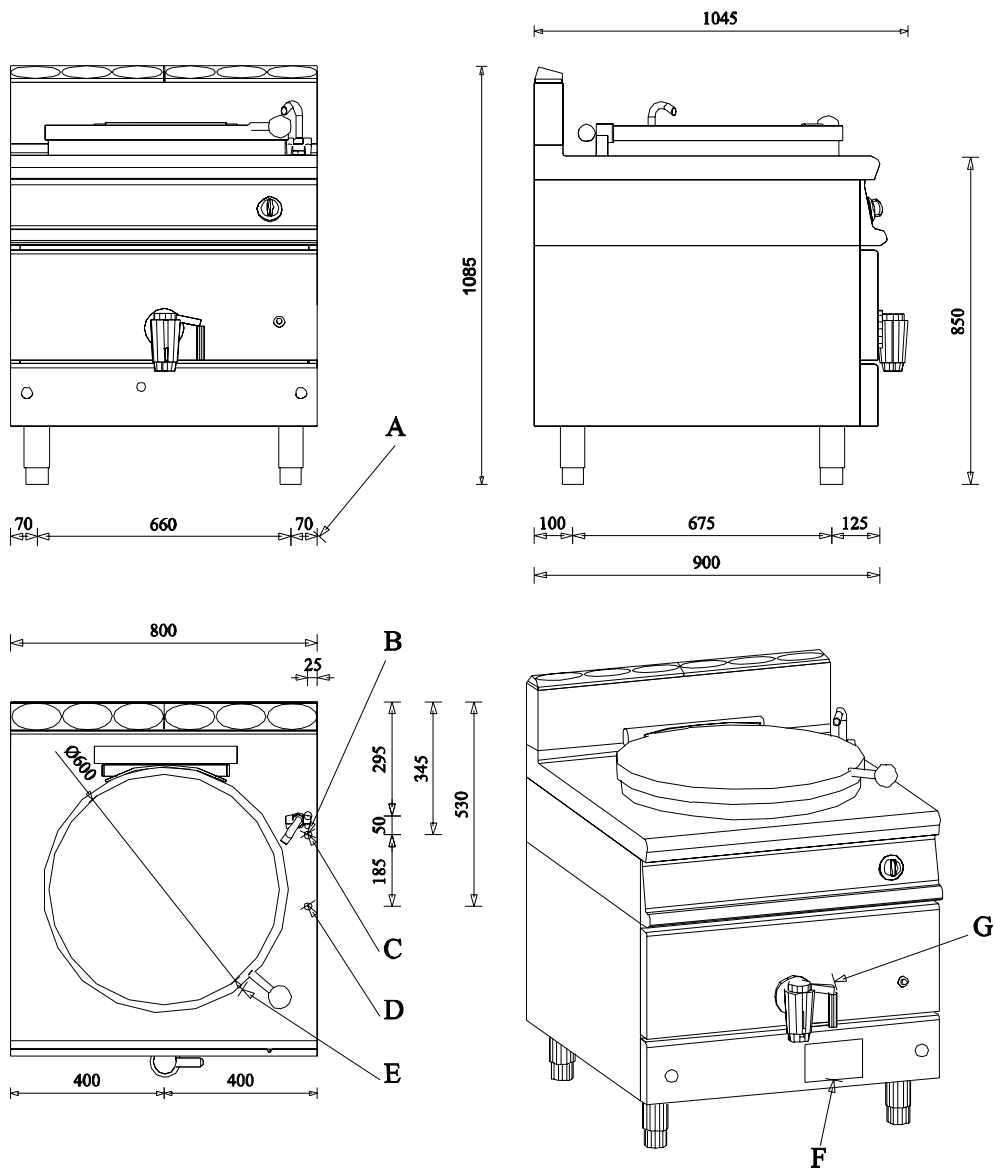
8. Technical specifications

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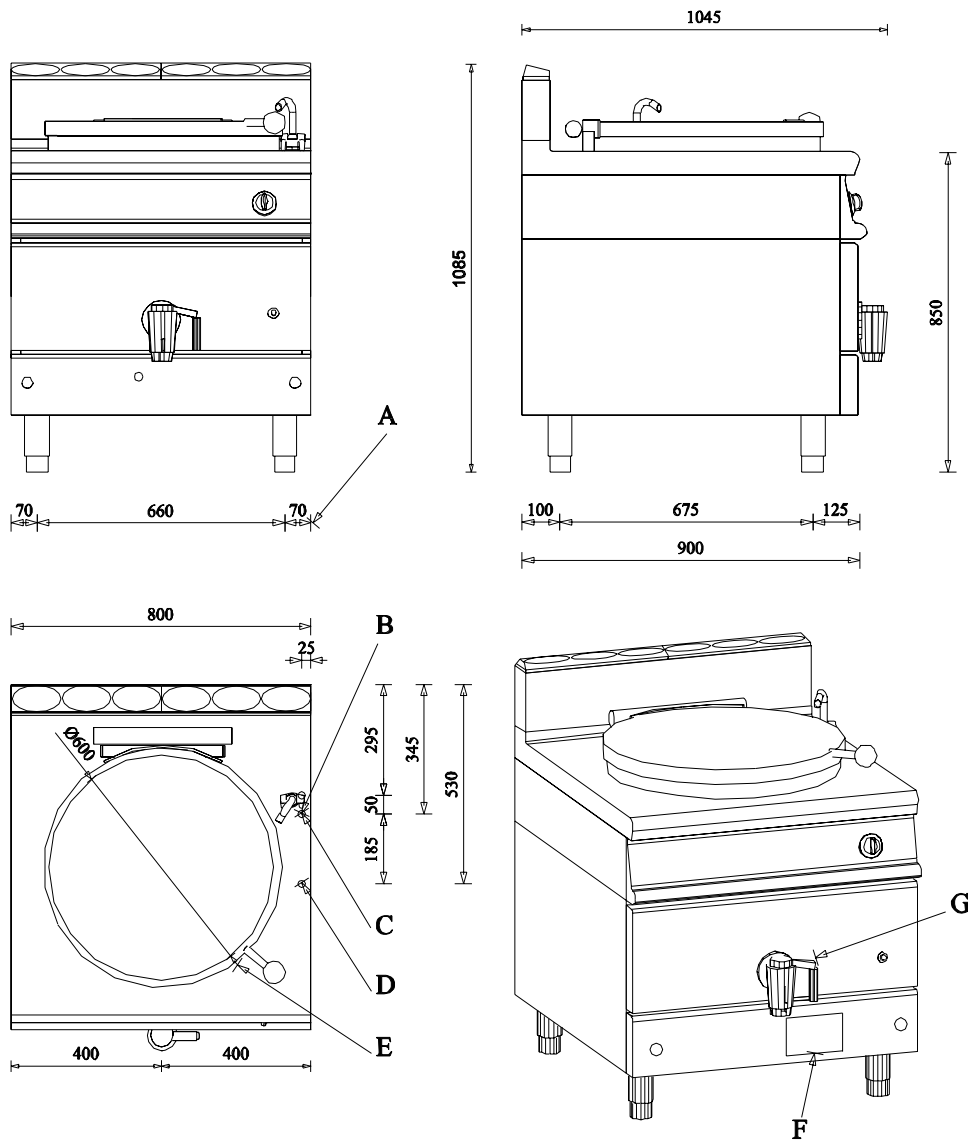
Technical specifications

Installation drawing 9PF/G100



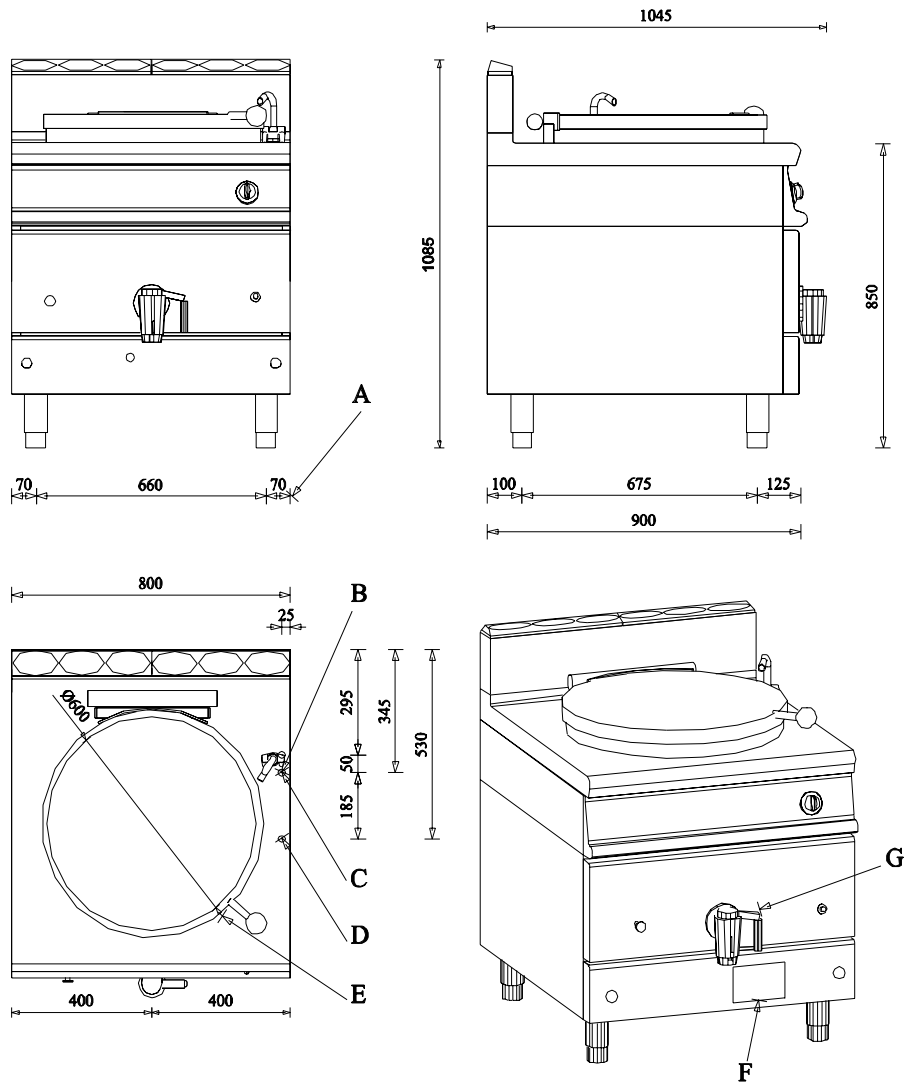
	DESCRIPTION
A	Distance between feet
B	Hot water inlet
C	Cold water inlet
D	Connecting gas supply
E	Tank dimensions
F	Rating plate
G	Tank drain

Installation drawing 9PF/G150



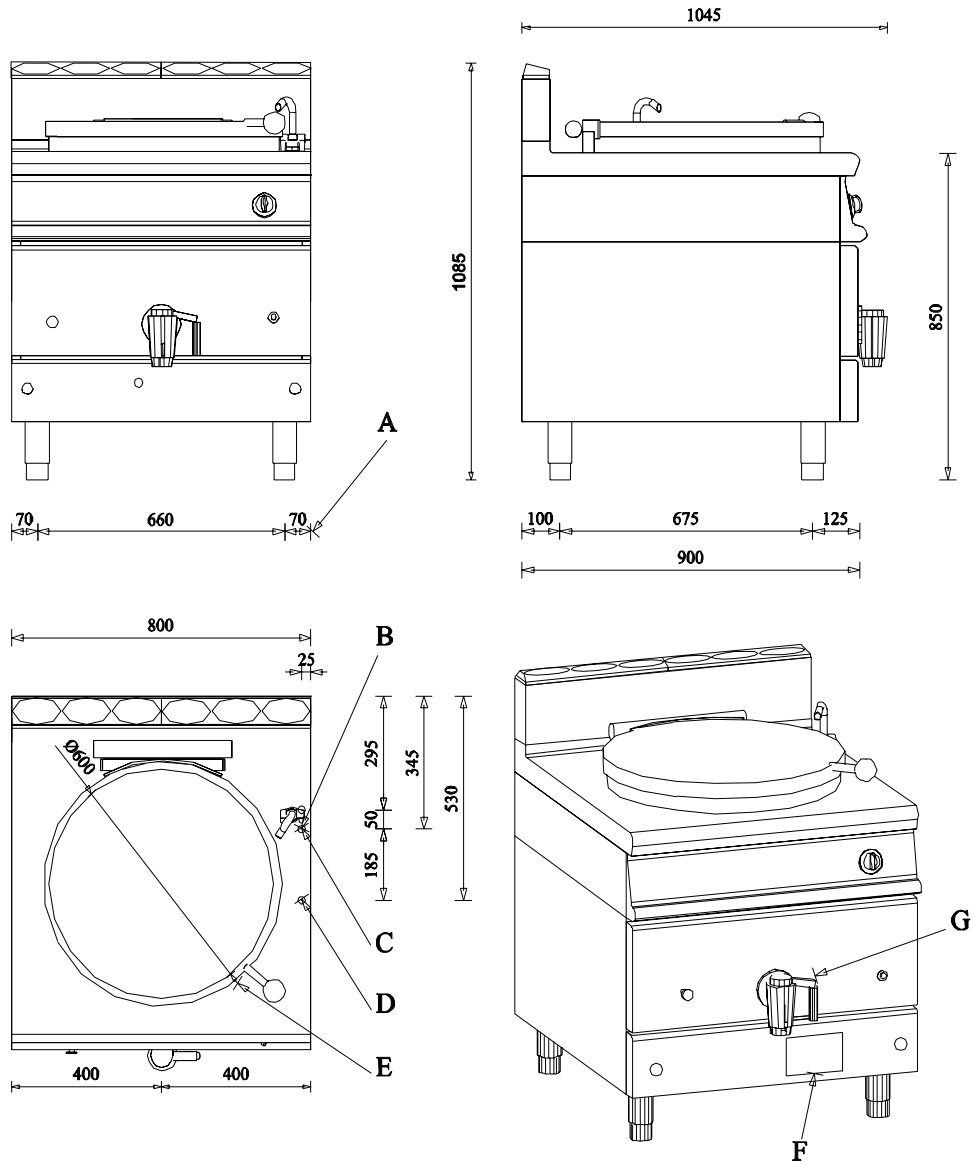
	DESCRIPTION
A	Distance between feet
B	Hot water inlet
C	Cold water inlet
D	Connecting gas supply
E	Tank dimensions
F	Rating plate
G	Tank drain

Installation drawing 9PF/GI100



	DESCRIPTION
A	Distance between feet
B	Hot water inlet
C	Cold water inlet
D	Connecting gas supply
E	Tank dimensions
F	Rating plate
G	Tank drain

Installation drawing 9PF/GI150



	DESCRIPTION
A	Distance between feet
B	Hot water inlet
C	Cold water inlet
D	Connecting gas supply
E	Tank dimensions
F	Rating plate
G	Tank drain

Technical specifications

Item	Type	Voltage	Specification
External dimensions WxDH, freestanding unit			800 x 900 x 860/900
Volume with package			1.2 m ³
Total weight	D100		136 Kg
Total weight	D150		145 Kg
Total weight	I100		153 Kg
Total weight	I150		162 Kg
Tank capacity	D100,I100		100 l
Tank capacity	D150		140 l
Tank capacity	I150		135 l
Tank diameter			600 mm
Inlet water hardness	I100,I150		max 12/14 F°
Gas power			21 KW
Amount of air necessary for the combustion			42 m ³ /h
Gas inlet			1/2" ISO R7
Construction type Italy			B11
Construction type Germany			B11
Construction type valid for other countries			A

D100=9PF/G100 , D150=9PF/G150 , I100=9PF/GI100 , I150=9PF/GI150

A=3/N/PE~400/230V 50Hz, H=3/PE~230V 50Hz, P=1/N/PE~220-240V 50Hz

