



# **SERIE 900**

Gas ranges and Cooktops

A.G.A. Approval No. **7163**

Models. 9PC/G 400 – 800 – 120 – 160  
9PCV/G 400 – 800 – 120 – 160  
9PCF/G 800 – 120 – 160

AUSTRALIAN DISTRIBUTOR :  
SCOTS ICE AUSTRALIA PTY LTD  
UNIT 8/13 BERRY STREET  
CLYDE, N.S.W 2142

FREE CALL : 1800 222 460  
EMAIL : [scotsice@bigpond.com](mailto:scotsice@bigpond.com)  
WEB : [www.scotsice.com.au](http://www.scotsice.com.au)

**INSTRUCTION FOR INSTALLATION, ADJUSTEMENT, USE AND MAINTENANCE**

**827730020AU9**

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**1 - INSTRUCTIONS FOR INSTALLATION**

## 1.1 Identifying the models

**SERIE 900**

	Models with manual ignition of fires			
Gas cook top-Top with 2 burners	41803161121AU	9PC/G 400		
Gas cook top-Top with 4 burners	41803161141AU	9PC/G 800		
Gas cook top-Top with 6 burners	41803161161AU	9PC/G 120		
Gas cook top-Top with 8 burners	41803161181AU	9PC/G 160		
2 burners with open base	41803121121AU	9PCV/G 400		
4 burners with open base	41803121141AU	9PCV/G 800		
6 burners with open base	41803121161AU	9PCV/G 120		
8 burners with open base	41803121181AU	9PCV/G 160		
4 burners with gas oven	41803141141AU	9PCF/G 800		
6 burners with gas oven	41803141161AU	9PCF/G 120		
8 burners with gas oven	41803141181AU	9PCF/G 160		

## 1.2 Technical data

The technical data of these appliances are indicated in the **Tables T1 – T5 – T6**

**2 - GENERAL INSTRUCTIONS**

Read the instructions of this handbook carefully because they supply important information on installation, use, maintenance safety. Keep this handbook for any further reference of the various operators. The installation, transformation and maintenance of this equipment must exclusively be carried out by authorised installers or by licensed gasfitters complying with the AS5601 (AG601) Gas Installation standards and any local authority requirements in force.

**The Manufacturer declines any liability if these rules are not complied with.**

N.B. - This equipment complies with the CEI standard 61-50 and AS4563.

## 2.1 Installation

- After unpacking, check that the equipment is intact. In case of any doubt, do not operate this apparatus and call immediately the appliance supplier.
- Arrange the packing elements far from children, because they can be dangerous.
- The equipment must definitively be installed in the position it occupies in the kitchen, preferably under an exhausting hood for a proper recirculation of air.
- The equipment must be installed only in rooms with good ventilation in accordance with the installation standards (AS5601).
- **Any commercial equipment of the type** must be installed only in rooms with a good exhaust system, according to the technical rules in force.
- Refer to the data plate on the appliance for relevant technical information e.g gas type, consumption, test point pressure, etc.
- These ranges can be installed separately, or assembled with other equipment of our line.
- This range is not available in built-in version.
- The equipment must be positioned at least 10 cm far from any wall surrounding it. Install the appliance in a non-combustible area. Ensure areas are suitably insulated if required in accordance with the installation standard (AS5601)..
- The overall dimensions of the equipment are indicated in the following pages.

## 2.2 Assembling

- Remove the protection film from the outer surfaces of the apparatus. Clean these surfaces from probable residual adhesive using a proper solvent.
- Level the apparatus turning the proper adjustable feet.
- In stand-alone version, the range has a width of 80 cm and it must be fixed to the floor with the proper flanges (Fig. 2A).

## 2.3 Assembling the cook top on a neutral base (Fig. 3)

- Assemble the cook top on the proper neutral base through the following operations:
- Remove knobs, control board and back of the top.
- Position the top on its base.
- Fasten these two elements with the four screws **V**, as shown in the fig. 3.
- Reassemble the control board and the back of the top.

## 2.4 Aligning the equipment (Fig. 2)

Operate as follows:

- Remove the knobs and the control board of the top.
- Arrange the apparatuses side by side and level at the same height.
- Fasten the apparatuses with the proper screws, as shown in the fig.2

## 2.5 Assembling the tops in bridge configuration (Fig. 3A)

- Fix the two supporting crossbars **T** in the proper holes drilled in the sides of the contiguous bases.
- Level the two bases carefully.
- Position the cook top on the crossbars and remove the knobs and the control board from this top.
- Fasten the top onto the crossbars with the four screws **V**, as shown in the fig. 3.
- Align and fix the apparatuses arranged side by side, as indicated above (paragraph 2.4 - Fig. 2).
- Reassemble the back, the control board and the knobs of the top.

## 2.6 Connecting to the gas supply

### Important!

- Clean the pipes to remove any dust, dirt or foreign matter which could block the supply.
- Do not use pipes of a diameter smaller than that for which the appliance is designed. Ensure installation is "pipesized" for the whole installation.
- After installation the pipework, connections and appliance(s) should be checked for gas leaks in accordance with standard operations. Use soapy water to check connections for leaks.

### Warning: Do not use naked flame to check for gas leaks!

- Make certain the appliance is arranged for the type of gas to be used. Otherwise the appliance will have to be converted to the applicable gas type. If not certain contact local gas supplier for confirmation of gas type. Any conversion to be carried out must be undertaken by an authorised person in accordance with the supplied instructions.

- Use of Flexible Hoses: Where it is intended to connect the appliance to the gas supply using a flexible, it is important to use the correct type assembly for the application. Refer to AS5601 for hose connection requirements. The hose assembly must comply with AS/NZS1869 – Class B and be kept as short as possible. A chain must be fitted to restrict the appliance movement to no more than 80% of the hose length.

- The section of the gas supply line must be sufficient to ensure the gas flow necessary for full operation of all of the appliances connected to the piping. Ensure an isolation valve and union is fitted at the inlet piping of the appliance.

- For **Natural gas** appliances, the regulator supplied with the appliance must be fitted between the gas valve and the appliance inlet.

- The gas pressure regulator will ensure constant outlet pressure over varying inlet pressures.

- When the regulator is fitted, it must be adjusted to the correct pressure when the burners are operating.

Test point pressures are: 1.0kPa for Natural Gas

2.65kPa for L.P.G. (Propane)

- Make sure the appliance is suitable for the type of gas available, according to that given on the data plate.

- The supply pressure must be measured with the appliance operating, using a manometer (min 0.1kPa).

- Ensure gas is turned off.

- Remove control panel.

- Remove test point screw from the pressure test point and connect the manometer.

- Turn the gas on slowly, light the applicable burners and compare the value read on the manometer with that given on the data plate.

- If the manometer gives a pressure outside the range adjust the gas regulator supplying the appliance. If the pressure cannot be adjusted to the correct value check the installation to determine problem.

Start the equipment according to the **instructions of use**, and check:

- the correct operation of pilot and main burners;
- that there are no leaks;
- the correct operation of room ventilation systems;
- the efficiency of the exhaust gas system; if necessary, refer to the paragraph 5 "**Check of some malfunctions**";
- whether the data of the rating plate of the equipment correspond to those of the mains or of the gas pipe network.

**Warning: during the operation, take extreme care in handling the hot areas of the outer surface.**

### 4.2 Checking the thermal power

After installing the equipment and adapting it to another gas group or in any maintenance operation, check the thermal power.

- The thermal power rating is indicated in the tables **T1 – T5 – and T6**.
- The equipment operates at the power rating when its nozzles actually correspond to the type of gas supplied and to the operating pressure indicated in the table **T1**.
- As regards the control of feeding pressure, refer to the paragraph 4.3 "**Checking the gas feeding pressure**".

### 4.3 Checking the gas feeding pressure

- Necessary measuring instrument: pressure gage with minimum accuracy rating of 0.2 mBar.

- Remove the knobs and the control board of the cook top.

- Remove the tight screw of the pipe tap **P** (see fig. 1) and connect the pipe of the pressure gage to this tap.

- Carry out the measurement while the equipment is operating.

- The measured value must be included within the limits indicated in the table **T1**; otherwise, stop the test and call the gas service company.

- Disconnect the pipe of the pressure gage and screw down the screw of the test point tightly.

## 4 - STARTING

### 4.1 Checking the operation

## 5 - CHECK OF SOME MALFUNCTIONS

### 5.1 The pilot burner shows a difficult ignition or it fails to ignite

- Insufficient gas feeding pressure.
- Nozzle or pipe clogged.
- The gas cock or the gas valve of the oven are faulty.
- The piezoelectric lighter or the pilot burner cable of the oven are broken.

### 5.2 Extinction of pilot burner during the operation

- The thermocouple is faulty, or it is not properly heated, or not correctly connected to the gas cock or to the gas valve of the oven.
- Gas feeding pressure drop.
- The gas cock is faulty.
- The gas valve of the oven is faulty.

### 5.3 The main burners show a difficult ignition or they fail to ignite

- Insufficient gas feeding pressure.
- Nozzles clogged.
- The gas cock is faulty.
- The gas valve is faulty.

### 5.4 Difficult control of oven temperature

- The gas valve is faulty.

## 7 - USE AND MAINTENANCE

### 7.1 Warning

This equipment has been designed for professional aims, therefore it must be operated exclusively by trained personnel. It must exclusively be used to cook food in pots and pans; consequently any other use is improper.

Its installation and possible transformation for other gas group must be carried out by authorized and qualified installers.


In case of troubles, turn off the gas cock and disconnect the main power switch, that are installed before the equipment.

For any repair, call the authorized After-Sales Service and require only original spare parts.

**Not complying with these instructions may seriously compromise the safety of this equipment; the manufacturer declines any liability in case these warnings are not complied with.**

### 7.2 Use of the cook top

The knob controlling the cocks of the cook top is marked with the following symbols:

- off
- ★ pilot burner on maximum fire
-  minimum fire

### 7.3 Lighting the main burners of the cook top

The pilot burners of the open fires must be lit manually (for example with a match).

- Press and turn the knob to the position ★ .
- Press the knob completely and light the pilot burner approaching a match flame. After lighting, keep the knob pressed for approximately 20 seconds, then release it. In case of extinction of the pilot burner, repeat this operation.

- Turn the knob to the desired position chosen between



### 7.4 Extinction of burners

- Switch off the main burner turning the knob to the position ★ .
- Switch off the pilot burner pressing and turning the knob to the position ● .

### 7.5 Using the gas oven

The control knob of the gas valve is marked with the following references:

- Off
- ★ Pilot burner
- 100 MINIMUM cooking temperature
- 200 AVERAGE cooking temperature
- 320 MAXIMUM cooking temperature

### 7.6 Ignition of the burners of gas oven

- Press and turn the knob to the position ★ .
- Press the knob completely and light the pilot burner pressing the pushbutton of piezoelectric lighter. After lighting, keep the knob pressed for approximately 20 seconds, then release it. In case of extinction of the pilot burner, repeat this operation.
- Check the pilot burner and, if necessary, light it through the hole on the oven bottom.
- Turn the knob to the position corresponding to the desired temperature.
- Do not keep the door open while the oven is operating.

### 7.7 Extinction of burners

- Put off the burner turning the knob to the position ★ .
- Put off the pilot burner pressing and turning the knob to the position ● .

## 8 - CLEANING AND MAINTENANCE

- Wash the surfaces of stainless steel with water and non abrasive detergents, every day; then rinse abundantly and wipe.
- When cleaning stainless steel, never use detergents with abrasive substances, chips, steel wool, brushes or scrapers of common steel.
- Clean the floor under the range with non corrosive products.
- Clean the burners and the slots of fire caps, every day, to remove possible scales.
- Do not wash the equipment with water jets.

When the equipment must not be used for long time, comply with the following instructions:

- Turn off the gas cock and disconnect the main switch of the power supply, that are installed before the equipment.
- Clean all the surfaces carefully.
- Protect the surfaces of stainless steel laying off a light film of white mineral oil with a cloth.
- Ventilate the rooms periodically.
- Check the equipment periodically (at least once a year); this check must be carried out by qualified professional personnel. Drawing up a maintenance contract is recommended.

### 8.1 Cleaning the oven compartment

Clean the oven compartment every day. For this, use only suitable products and comply with the supplier's instructions. Here is the procedure suggested:

- These operations must be carried out with the oven at a temperature below 70 °C
- Open the oven door and spray a proper product onto the surfaces to be cleaned.
- Shut the door for the time required for the cleaning action (10-15 min).
- Open the door with caution because there may be some vapors, and remove the oven bottom and shelves to wash them separately.
- Clean the inside of the oven compartment and rinse with a sponge soaked with lukewarm water.
- Reassemble the components removed, and heat the oven for some minutes to dry its cooking compartment.

**It is recommended the appliance be visually checked for problems each week and the appliance be serviced by an authorised service person at least every 12 months or as may be required. This is not covered by warranty.**

## 9 - LIST OF SPARE PARTS

- Gas cock of the cook top
- Pilot burner
- Open fire burners
- Thermocouples
- Knobs of gas cocks
- Gas valve of the oven
- Ignition plug of gas oven pilot burner
- Piezoelectric lighter of gas oven
- Pilot burner cable of gas oven.

**T1 Serie 900**

Gas	p kPa		❶ Open Burners	Oven
			7 kW - 27 MJ/h Nat Gas 25 MJ/h L.P.G Ø 125 mm	8,5 kW - 33MJ/h Nat Gas - 29MJ/h L.P.G
Nat Gas	1.00	Pilot burner nozzle ❷	32	32
		Burner nozzle ❸	235	265
		Minimum adjusting screw ❹	75 adjustable	---
		A= mm ❺	23	24
L.P.G (Prop)	2.65	Pilot burner nozzle ❷	19	19
		Burner nozzle ❸	135	145
		Minimum adjusting screw ❹	75	---
		A= mm ❺	45	26

❶ Fuochi aperti - Offene Kochstellen - Open burners - Feux vifs - Open vlammen

❷ Ugello pilota - Zündbrennerdüse - Pilot burner nozzle - Injecteur de la veilleuse - Gaspitten pilot

❸ Ugello bruciatore - Brennerdüse - Burner nozzle - Injecteur du bruleûr - Gaspitten brander

❹ Vite minimo - Kleinstellschraube - Minimum adjusting screw - Vis de réglage minimum - Schroef minimum stand

❺ A= Regolazione aria primaria - Primärluftabstand - Primary air adjustment - Regulation de l'air - Regeling aanfangslucht

**T5 Serie 900**

Models		Open Burners		Oven	Open base	
41803161121AU		9PC/G 400	n° 2 x 7 kW			
41803161141AU		9PC/G 800	n° 4 x 7 kW			
41803161161AU		9PC/G 120	n° 6 x 7 kW			
41803161181AU		9PC/G 160	n° 8 x 7 kW			
41803121121AU		9PCV/G 400	n° 2 x 7 kW		n° 1	
41803121141AU		9PCV/G 800	n° 4 x 7 kW		n° 1	
41803121161AU		9PCV/G 120	n° 6 x 7 kW		n° 1	
41803121181AU		9PCV/G 160	n° 8 x 7 kW		n° 1	
41803141141AU		9PCF/G 800	n° 4 x 7 kW	n° 1 x 8,5 kW		
41803141161AU		9PCF/G 120	n° 6 x 7 kW	n° 1 x 8,5 kW		
41803141181AU		9PCF/G 160	n° 8 x 7 kW	n° 2 x 8,5 kW		
Q MJ/h	NAT GAS		min 8,1 MJ/h	max 27 MJ/h	33 MJ/h	
	L.P.G		min 8,1 MJ/h	max 25 MJ/h	29 MJ/h	
Gas consumption **		NAT GAS 1kPa m <sup>3</sup> /h		0,74	0,90	
		L.P.G 2,65 kPa kg/h		0,54	0,66	
Connection gas* ISO 7/1 R 3/4 #						

**T6 Serie 900**

Models	Qn		Gas consumption **			Type
	Mj/h		NAT GAS	m <sup>3</sup> /h	LPG kg/h	
	NAT GAS	L.P.G				
41803161121AU	54	50	1,48		1,09	A1
41803161141AU	108	100	2,96		2,18	
41803161161AU	162	150	4,44		3,26	
41803161181AU	216	200	5,93		4,35	
41803121121AU	54	50	1,48		1,09	A1
41803121141AU	108	100	2,96		2,18	
41803121161AU	162	150	4,44		3,26	
41803121181AU	216	200	5,93		4,35	
41803141141AU	141	129	3,86		2,84	A1
41803141161AU	195	179	5,34		3,92	
41803141181AU	282	258	7,72		5,67	

\*\* Consumo gas - Gasverbrauch - Gas consumption - Consommation du gaz - Gasverbruik

\* Connessione gas - Gasanschluss - Arrivée gaz - Verbinding gas

# If the unit installed in Denmark the nipple is to be screwed to the supply ramp.

## Before connecting the unit to the gas supply plant you are required to screw the nipple given together with the supply ramp.

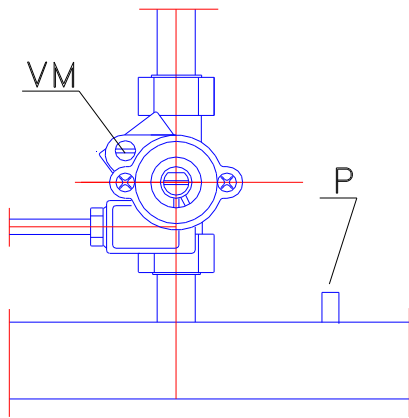


Fig.1 - Abb. 1

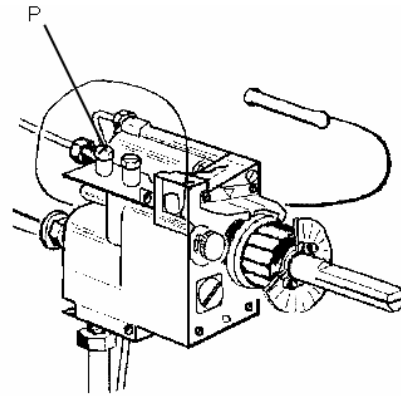


Fig.1/A- Abb. 1/A

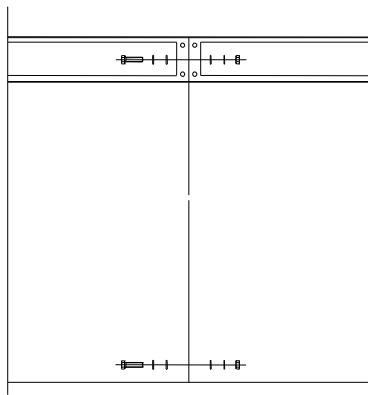


Fig. 2 - Abb. 2

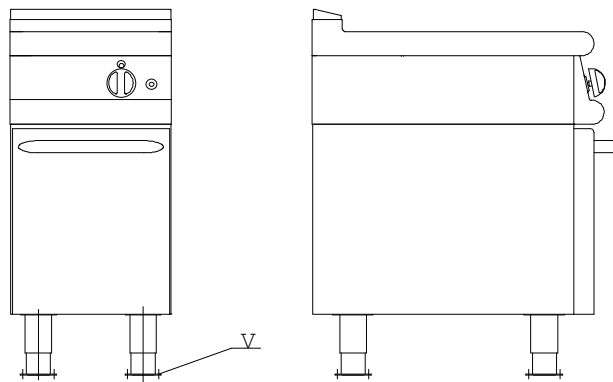


Fig. 2/A - Abb. 2/A

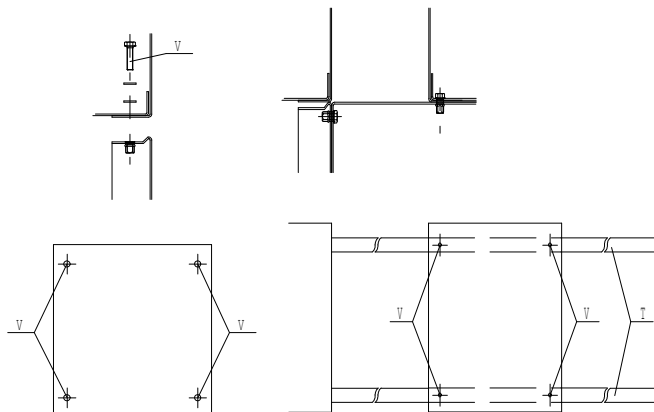


Fig. 3 - Abb. 3

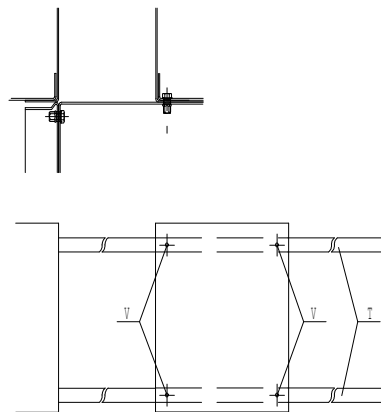


Fig. 3/A - Abb. 3/A

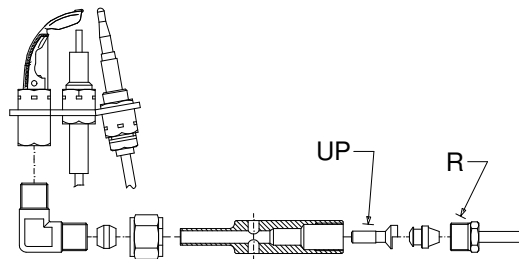


Fig. 4 - Abb. 4

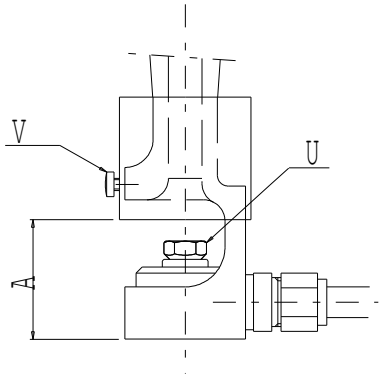


Fig.5 - Abb.5

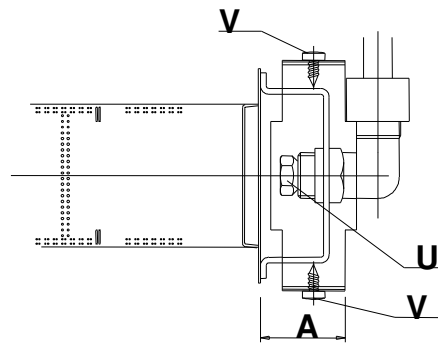


Fig.5/A - Abb. 5/A

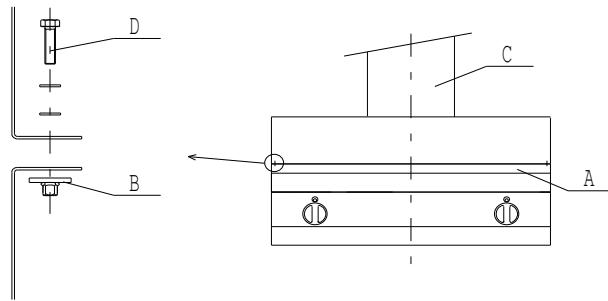
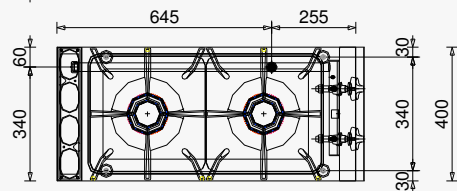
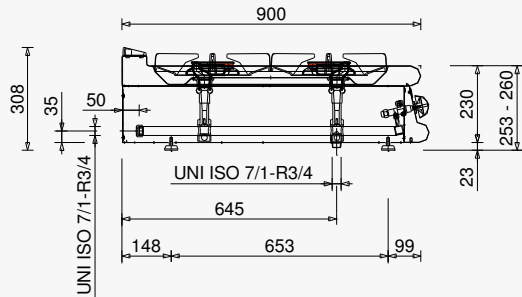
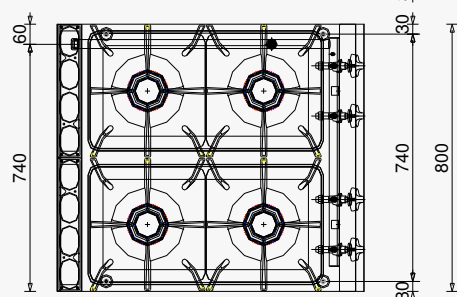


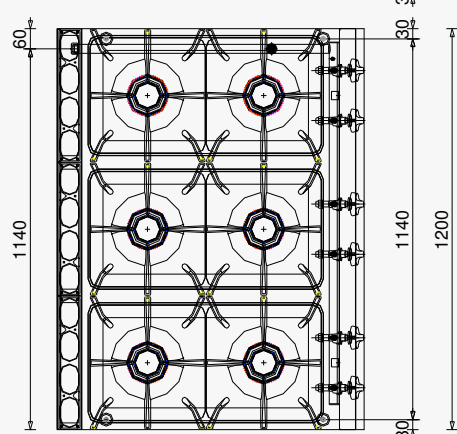
Fig.6 - Abb. 6



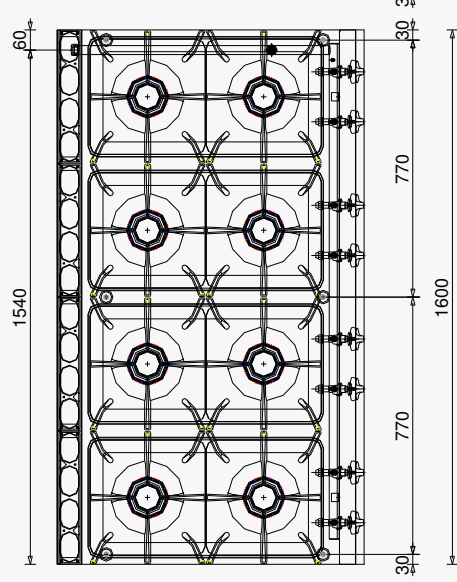
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Cod. 41803161121AU



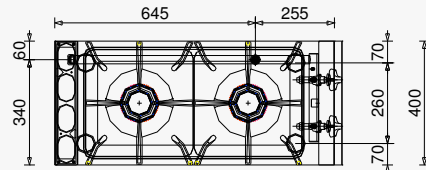
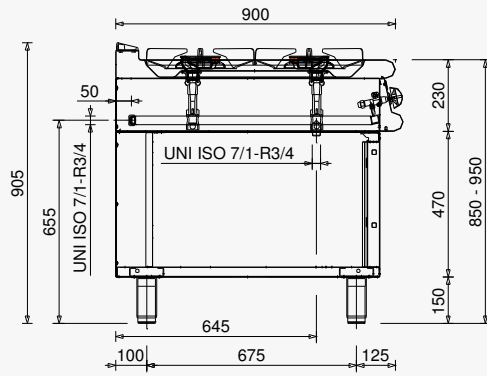
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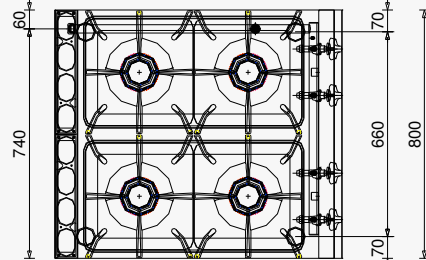
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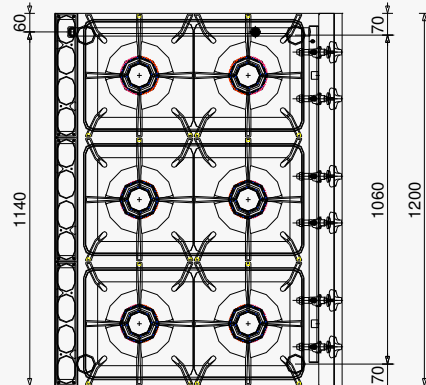
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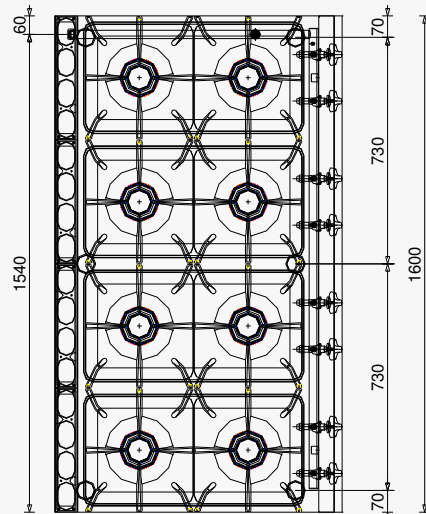
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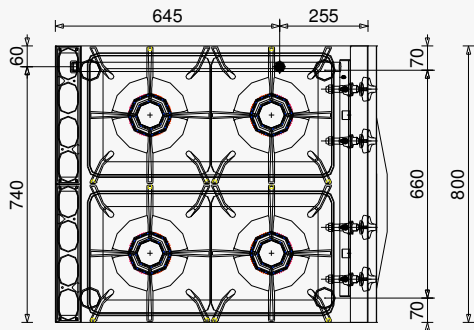
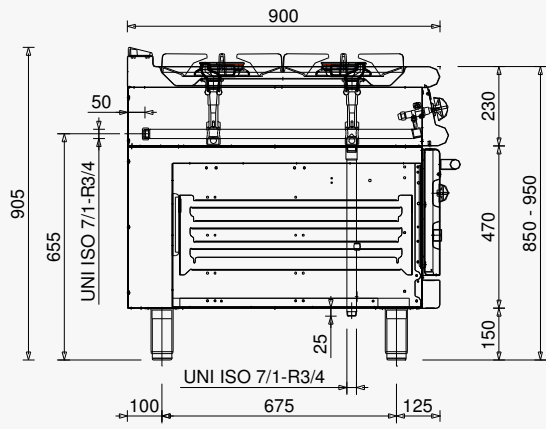
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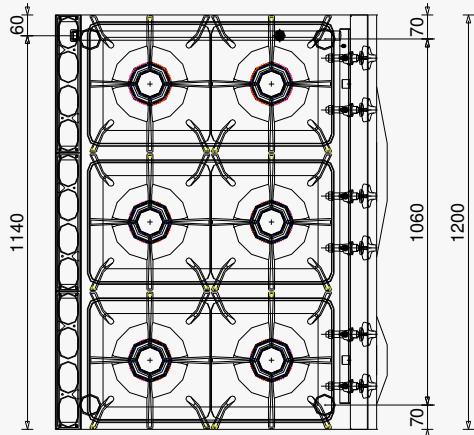
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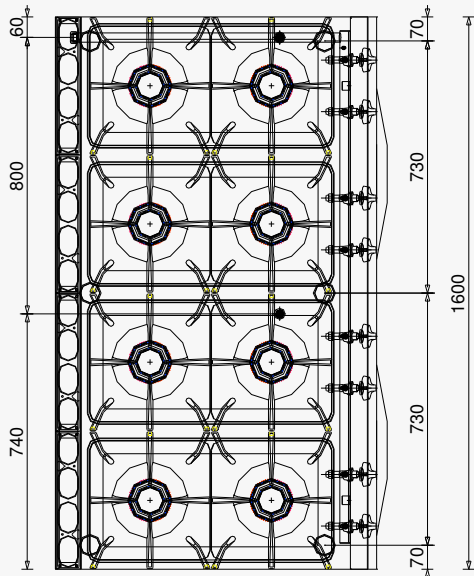
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Mod. 9PCF/G800  
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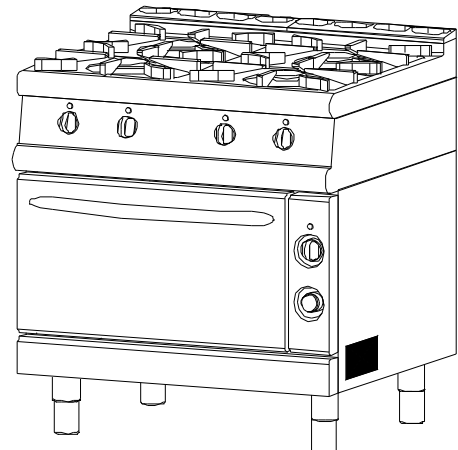
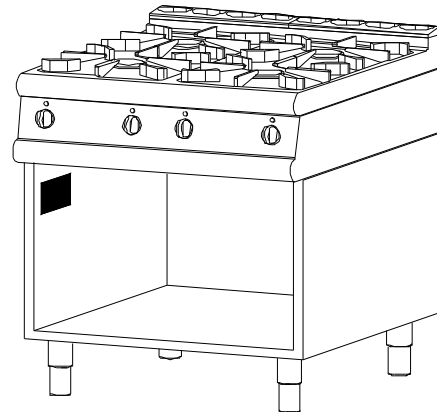
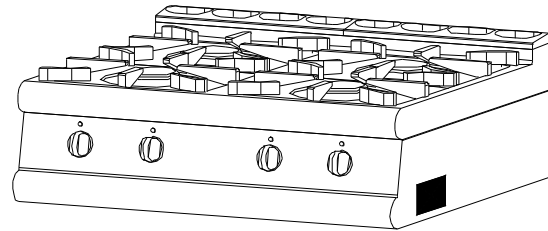
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Cod. 41803141161AU



Mod. 9PCF/G160  
Cod. 41803141181AU

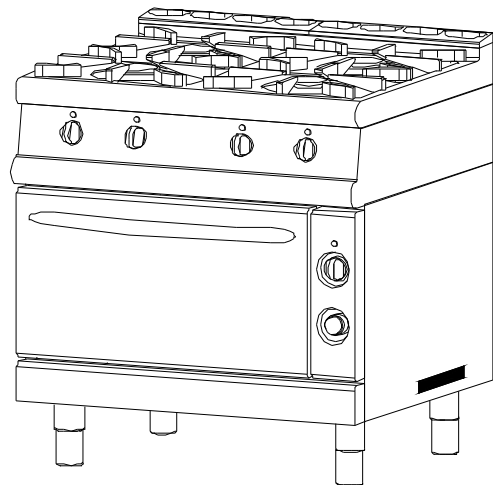
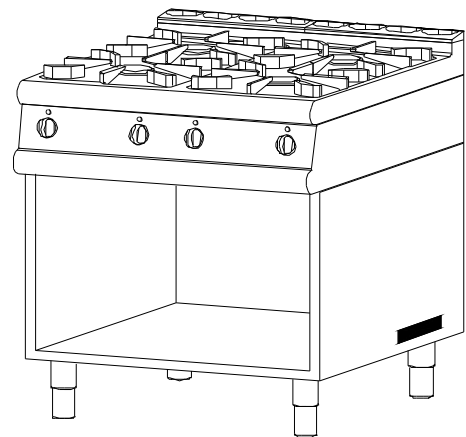
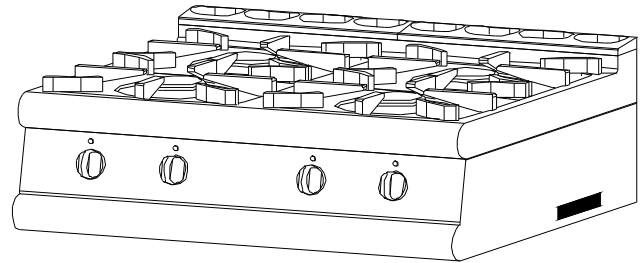
### Markings:

		BARON CUCINE PROFESSIONALI SRL VIA MIARI 20 Made in Italy	
Mod.	<input type="text" value="A"/>		
Cod.	<input type="text" value="B"/>	Ser.No.	<input type="text" value="C"/> <input type="text" value="D"/>
Gas Consumption	<input type="text" value="E"/> MJ/h		
T.P.P NG	<input type="text" value="1.00"/> kPa	T.P.P LPG	<input type="text" value="2.75"/> kPa
AGA CERT. No	<input type="text"/>	Injector Size	<input type="text" value="F"/> <input type="text" value="G"/> mm
V	<input type="text" value="M"/>	Hz	<input type="text" value="N"/> kW <input type="text" value="P"/>



**Markings:**

**NATURAL GAS**  
TO BE INSTALLED ONLY BY AN AUTHORISED PERSON



**Markings:**

**ATTENZIONE !:** la porta del forno deve essere aperta per poter vedere l'accensione del pilota.

**CAUTION !:** oven door must be open when attempting to light the oven pilot light.

**ACHTUNG !:** Die Ofentüre muss geöffnet sein, um die Zündung des Zündflammenbrenners zu sehen.

**ATTENTION !:** la porte du four doit être ouvert pour pouvoir voir l'allumage du pilote.

**ATENCIÓN !:** la puerta del horno tiene que estar abierta para que se vea el encendido del piloto.

