



SERIE 700 / 900

GB Gas solid top - electric oven

INSTRUCTION FOR INSTALLATION, ADJUSTEMENT, USE AND MAINTENANCE

Cod. 827730142

CONTENTS

1- INSTRUCTIONS FOR INSTALLATION	page 3
1.1 Identifying the models	page 3
1.2 Technical data	page 3
2 - GENERAL INSTRUCTIONS	page 3
2.1 Installation	page 3
2.2 Installing the connection stack	page 3
2.3 Installation under exhausting hood	page 3
2.4 Installing the draft switch	page 3
2.5 Assembling	page 3
2.6 Aligning the equipment	page 3
2.7 Connection to the gas pipe network	page 3
2.8 Electrical connections	page 3
2.9 Grounding and bonding of the equipment	page 3
3 - ADAPTING THE SOLID TOP TO OTHER TYPES OF GAS	page 4
3.1 Replacing the pilot burner nozzle of the solid plate	page 4
3.2 Replacing nozzles and air registers of the burners of the solid top	page 4
3.3 Replacing the minimum nozzle of solid top and open burners	page 4
3.4 Replacing the pilot burner nozzles of the cook top (open burners)	page 4
3.5 Replacing nozzles and air registers of the burners of the cook top (open burners)	page 4
3.6 Replacing the rating plate of gas	page 4
4 - STARTING	page 4
4.1 Checking the operation	page 4
4.2 Checking the thermal power	page 4
4.3 Checking the gas feeding pressure	page 4
5 - CHECK OF SOME MALFUNCTIONS	page 4
5.1 The pilot burners of solid top & open burners show a difficult ignition or they fail to ignite	page 4
5.2 Extinction of pilot burner during the operation of solid top and open burners	page 4
5.3 The main burners of solid top & open burners show a difficult ignition or they fail to ignite	page 4
5.4 Electric oven	page 4
6 - REPLACING SOME COMPONENTS	page 4
Main burners - Pilot burner - Thermocouple - Piezoelectric lighter Thermostats and energy controller of the oven - Resistors of the oven	
7- USE AND MAINTENANCE	page 5
7.1 Warning	page 5
7.2 Use of solid top and open burners	page 5
7.3 Lighting the burners of solid top and open burners	page 5
7.4 Extinction of burners of solid top and open burners	page 5
7.5 Using the electric oven	page 5
7.6 Switching off the oven in case of fault	page 6
8 - CLEANING AND MAINTENANCE	page 6
9 - LIST OF SPARE PARTS	page 6
10 - ENCLOSURES	pages 7-13

1 - INSTRUCTIONS FOR INSTALLATION

1.1 Identifying the models

	SERIE 700	SERIE 900
Gas solid top with electric oven	803132149	803142149
Solid top + 2 gas open burners with electric oven	803132469	803142469

1.2 Technical data

The technical data of these solid tops are indicated in the **Tables T4, T5, T5A and T6** (refer to the Enclosures).

2 - GENERAL INSTRUCTIONS

Read the instructions of this handbook carefully because they supply important information on installation, use and maintenance safety. Keep this handbook carefully for any further reference of the various operators. The installation, transformation and maintenance of this equipment must exclusively be carried out by qualified installers or by proper companies complying with the safety rules in force.

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

2.1 Installation

After unpacking, check that the equipment is intact. In case of any doubt, do not operate this apparatus and call immediately a professional engineer. 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 a good ventilation. **Any equipment of the type A** must be installed only in rooms with a good ventilation, according to the technical rules in force. An optimum position may be under an exhausting hood that intakes combustion gases and vapours. The installation of **any equipment of the type B11** must be carried out in such a way that exhaust gases are sent to a proper system constructed according to the standards in force. The connection stack is supplied separately. Specify the type of installation crossing the proper square: A1 - B11 - B21, of the rating plate (included in the control board). This equipment is not available in built-in version. The equipment must be positioned at least 10 cm far from any wall surrounding it. In case of fire-proofing, or thermally insulated walls, this distance can also be reduced. The overall dimensions of the equipment are indicated in the following pages.

2.2 Installing the connection stack (fig. 6)

Remove the grates of flue-gas exhaust from the stack of the equipment. Remove the film protecting the adhesive strips of the 2 threaded plates "B" and make them adhere in the stack "A", as it is shown in the fig. 6. The holes must coincide. Remove the back of the stack "C". Position the stack "C" on the stack "A"; fasten them with the screws "D". Apply the back of the stack "C" again.

2.3 Installation under exhausting hood (fig. 7)

When installing the equipment under an exhausting hood, mount the connection stack (without draft switch) at such a height that the distance between the stack end and the filter of the hood must be included between 125 and 200 mm. This result can be obtained through the following operations (fig. 7):

install the stack as it has been explained at the point 2.2; Insert the moving element of the stack in its end, then shift it until the desired height (between 125 and 200 mm) is reached. Fix this "telescopic" section drilling 4 holes in the reference points marked on the 2 sides

of the moving element, then fasten with the proper self-tapping screws.

2.4 Installing the draft switch (fig. 8)

When required by the rules in force, the draft switch (supplied separately) must be applied as follows:

install the stack following the instructions of the point 2.2; Apply the draft switch to the stack. Fasten it with the 4 self-tapping screws. Insert the exhaust pipe of proper diameter, for the connection to the outside, in the sleeve of the draft switch.

2.5 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. As regards the assembling of the stack extension, refer to the point 2.2. As regards the assembling of the draft switch (when necessary), refer to the point 2.4.

2.6 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.


2.7 Connection to the gas pipe network

Before connecting the equipment, consult the gas service company. Insert a cutoff cock before the apparatus, in an easily accessible position. Make sure that there are no leaks in pipe unions. If this connection has to be carried out in the rear side of the top, remove the respective plug and apply it air tightly onto the frontal connection. Check whether the equipment is prearranged for the feeding gas; if necessary, adapt the apparatus to the type of gas supplied by the gas service, after reading the paragraph 3 carefully. In **Denmark**, before connecting the equipment to the gas pipe network, screw the nipple supplied with the apparatus, on the feeding ramp.

2.8 Electrical connections

The equipment has been designed to operate at the voltage indicated on the rating plate, with a tolerance of $\pm 10\%$. Each apparatus must be powered through a separate line properly sized. The connection must be carried out on the terminal board where this line arrives, through a flexible cable sheathed with rubber H05RN-F and protected by a stiff plastic or metallic pipe. Special circuit breakers of proper capacity, with a contact opening of at least 3 mm, as well as other protection devices against direct and indirect contacts of alive parts and against fault currents to the ground, must be connected according to the standards in force (maximum allowable leakage current: 1 mA/kW).

2.9 Grounding and bonding of the equipment

Ground the equipment through the terminal marked with  on the terminal board where the line arrives. Moreover, connect the metallic structure of any electric device to the terminal marked with



(bonding).

3 - ADAPTING THE SOLID TOP TO OTHER TYPES OF GAS

If the feeding gas is not of the group for which the apparatus is prearranged, transform the equipment through the following operations. Nozzles and rating plates are packed in a proper bag supplied with the equipment.

3.1 Replacing the pilot burner nozzle of the solid plate (fig.4)

Remove knobs and control board from the solid top. Unscrew the union **R** and replace the nozzle **UP** with that indicated in the tables **T1** and **T1A**. Screw down the union **R** again.

3.2 Replacing nozzles and air registers of the burners of the solid top (fig.5)

Remove knobs and control board. Unscrew the nozzle **U** and replace it with that indicated in the tables **T1-T1A**. Unloose the screw **V** and set the air adjusting bush at the distance "**A**" indicated in the tables **T1-T1A**. Screw down the screw **V** tightly and seal it with red paint.

3.3 Replacing the minimum nozzle of solid top and open burners (fig.1)

Remove knobs and control board. Remove the minimum adjusting screw **VM** from the gas cock and replace with that indicated in the tables **T1 - T1A**.

3.4 Replacing the pilot burner nozzles of the cook top - open burners (fig.4)

Remove knobs and control board. Unscrew the union **R** and replace the nozzle **UP** with that indicated in the tables **T1** or **T1A**. Screw down the union **R** again.

3.5 Replacing nozzles and air registers of the burners of the cook top - open burners (fig.5/A)

Remove knobs and control board. Unscrew the nozzle **U** and replace it with that indicated in the tables **T1 - T1A**. Unscrew the screw **V** and set the air adjusting bush at the distance "**A**" indicated in the tables **T1 - T1A**. Screw down the screw **V** tightly and seal it with red paint.

3.6 Replacing the rating plate of gas

Apply the rating plate indicating the new type of gas onto the equipment thus transformed.

4 - STARTING

4.1 Checking the operation

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 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 **T5**, **T5A** 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 tables **T1** or **T1A**. 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 knobs and control board of the 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 **T2**; otherwise, stop the test and call the gas service company. Disconnect the pipe of the pressure gage and screw down the screw of the pipe tap tightly.

5 - CHECK OF SOME MALFUNCTIONS

5.1 The pilot burners of solid top & open burners show a difficult ignition or they fail to ignite

Insufficient gas feeding pressure. Nozzle or pipe clogged. The gas cock is faulty.

Solid top - Piezoelectric lighter or pilot burner cable faulty.

5.2 Extinction of pilot burner during the operation of solid top and open burners

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

5.3 The main burners of solid top & open burners show a difficult ignition or they fail to ignite

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

5.4 Oven

5.4.1 The heating of the cooking compartment is not enabled

Possible causes: the oven is not powered. the safety thermostat is enabled (the green LED is on, the yellow LED is off). The control thermostat is faulty.

5.4.2 Insufficient heating

Possible causes: one or more resistors are faulty. The switch is faulty. A phase of the power supply is missing.

5.4.3 Difficult control of temperature

Possible causes: the control thermostat is faulty.

6 - REPLACING SOME COMPONENTS

N.B.: The sealed components must not be tampered with. After any operation, check that there are no leaks, if necessary.

6.1 Main burner of the solid top

Remove the knobs and the control board, then remove the griddle plate. Unscrew the gas pipe reaching the nozzle support.

Unloose the three screws fixing the main burner to the top, from above. Extract the burner from the top.

6.2 Thermocouple, pilot burner of the solid top

Remove the knobs and the control board, then remove the griddle plate. Replace the component.

6.3 Main burner of the cook top (open burners)

Remove the knobs and the control board, besides the grates, the fire caps and burner heads. Unscrew the gas pipe reaching the nozzle support. Unscrew the two screws fixing the pilot burner to the body of the main burner, from above. Unscrew the 3 screws fastening the burner to the cook top. Extract the burner from the front of the equipment.

6.4 Thermocouple, pilot burner and ignition plugs of the cook top (open burners)

Remove the knobs and the control board, besides the grates, the fire caps and burner heads. Replace the component.

6.5 Operating thermostat of the oven

Remove the vertical control board of the oven. Unscrew the element fastening the bulb onto the top of the cooking compartment. Extract the capillary tube and the bulb from the outer side of the same compartment. Disconnect the wiring of this component. Extract the knob of the operating thermostat. Unloose the screws fastening the thermostat to its support.

Replace the component and reassemble carrying out the same operations backwards.

6.6 Safety thermostat of the oven

Before enabling the thermostat again, eliminate the reasons provoking the overheating: examine the functioning of the operating thermostat, the resistors, etc... Then carry out the following operations: Remove the vertical control board of the oven. Press the red pushbutton of the thermostat. Check whether the circuit is closed again.

Replace the component operating as follows: remove the vertical control board of the oven. Unscrew the element fastening the bulb onto the top of the cooking compartment. Extract the capillary from the outer side of the cooking compartment. Disconnect the wiring of this component. Remove the screws fastening the thermostat to its support. Replace the component and reassemble carrying out the same operations backwards.

6.7 Switch, warning lights of the oven

Remove the vertical control board of the oven. Disconnect the wiring of this component. Extract the knob of the switch to be replaced, and remove the screws fixing it to the control board. Replace the component and reassemble carrying out the same operations backwards.

6.8 Electric resistors of the oven

Replace the fore top resistor carrying out the following operations: Remove the vertical control board of the oven. Disconnect the concerned resistor working in the space behind the control board. Remove the screws fastening the concerned resistor, inside the cooking compartment. Extract and replace the component. As regards the other resistors, their replacement is developed as follows:

Remove the screws fastening the concerned resistor, inside the cooking compartment. Extract the resistor to the inside of the cooking compartment, taking care of the electrical connections. Disconnect the resistor, replace it, connect the new resistor and reassemble it assuring that the electric cables are inserted in their own original position.

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; 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 cutoff cock 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 solid top and open burners



The knob **MR** 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 burners of solid top and open burners (fig. 3)

Press and turn the knob **MR** to the position ★. Light the pilot burner pressing the button **PA** of the piezoelectric lighter (only in the solid top, the pilot flame of open burners is lit manually, for instance, with a match). After lighting, keep the knob pressed for approximately 20 seconds, then release it. In case of extinction of the pilot burner, repeat this operation.

The pilot burner can be checked through the sight glass of the control board. In emergency cases, light the pilot burner manually approaching a flame and keeping the knob in the position □. Turn the

knob to the desired position chosen between  and .

7.4 Extinction of burners of solid top and open burners (fig. 3)

Put off the main burner turning the knob **MR** to the position ★. Put off the pilot burner pressing and turning the knob to the position ●.

7.5 Use of the electric oven (fig. 3)

Safety devices - The oven is equipped with a safety three-pole thermostat of manual reset. When the cooking compartment is overheated, this element is enabled and disconnects the power supply from the heating resistors. The yellow LED is off, whereas the green one is kept on. In this case, disconnect the equipment turning the knobs **MT** and **ME** to **0**, cut off the power supply turning off the main switch, installed before the equipment, and call the after-sales service. This oven is equipped with 2 control knobs and 2 LEDs - warning lights (fig. 3). Knob of the main switch / thermostat **MT**, for controlling the cooking temperature. Knob of the energy controller **ME**, for controlling the energy sent to the top resistors of the cooking compartment. Green warning light (LED) indicating "current on". Yellow warning light (LED) indicating "heating on".

The knob of the thermostat MT is marked with the following symbols:

- 0 Power supply off
- 50 Minimum temperature
- 100 - 200 Intermediate temperature values
- 300 Maximum temperature

The knob of the switch ME is marked with the following symbols:

- 0 Disconnected resistors
- 1 Top resistors
- 2 Bottom resistors
- 3 Top resistors + bottom

Connecting the heating of the electric oven:

1. PRE-HEATING

Turn the knob of switch **ME** (fig. 3) to 3; then turn the knob **MT** to the position corresponding to the desired temperature: the green and yellow LEDs are on. Thus the top and bottom resistors are powered at the maximum value until the desired temperature is reached: this is signalled by the yellow warning light getting off.

2. COOKING AT DIFFERENT TEMPERATURES

Turn the knob of switch **ME** to the properest position 1 – 2 or 3. Turn the knob of the thermostat to the position corresponding to the desired temperature: the green (current on) and yellow (resistors powered) warning lights are on. As the desired temperature is reached, the yellow warning light gets off.

Never keep the door open when the oven is operating.

DISCONNECTING THE HEATING OF THE OVEN

Disconnect the power supply from the oven turning the knob of the thermostat **MT** to **0**: the green and yellow LEDs are off.

Turn the knob **ME** too, to **0**.

7.6 Switching off the oven in case of fault

In case of any fault, stop the equipment operation turning the knobs **MC** and **ME** (Fig. 3) to **0**. Turn off the main power switch, installed before the equipment. Call an authorized After-Sales Service Centre.

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 apparatus with non corrosive products. Do not wash the equipment with water jets. Clean the burners and the slots of fire caps, every day, to remove possible scales. Clean the

griddle plate with a damp cloth. Then dry the plate starting the apparatus for some minutes; then protect the plate with a light film of oil for food.

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

Turn off the gas installed before the equipment and 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 whole equipment and its exhaust gas pipe 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 vapours, 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.

9 - LIST OF SPARE PARTS

Gas cock of the cook top, Pilot burner, Open fire burners, Burner of the solid top, Thermocouples, Knobs of gas cocks, Piezoelectric lighter

Electric oven

Main four-pole switch, Operating three-pole thermostat, Safety three-pole thermostat, Switch, Heating resistors of 1500 W-230V, Green and yellow warning lights (LEDs), Thermostat knob, Knob of the switch.

T1 Serie 700

Gas	p mbar		Tuttapiestra Glüplatte Gas solid top Coup-de-feu	●Fuochi aperti	
				3,5 kW Ø 85 mm	5,7 kW Ø 105 mm
G 20	20	Ugelli pilota ②	27	27	27
		Ugelli bruciatore ③	235	145	180
		Vite minimo ④	170	80	120
		A= mm ⑤	10	20	20
G 25	20	Ugelli pilota ②	27	27	27
		Ugelli bruciatore ③	255	155	200
		Vite minimo ④	180	90	130
		A= mm ⑤	10	20	20
G 25	25	Ugelli pilota ②	27	27	27
		Ugelli bruciatore ③	235	145	180
		Vite minimo ④	170	80	120
		A= mm ⑤	10	20	20
G 30/G 31 G 30 G 31	28-30/37 28 - 30 28 - 30	Ugelli pilota ②	19	19	19
		Ugelli bruciatore ③	155	95	120
		Vite minimo ④	110	50	75
		A= mm ⑤	39	24	24
G 30 G 31	50 50	Ugelli pilota ②	19	19	19
		Ugelli bruciatore ③	140	80	105
		Vite minimo ④	95	45	65
		A= mm ⑤	39	24	24

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

② Ugello pilota - Zündbrennerdüse - Pilot burner nozzle - Injecteur de la veilleuse - Gaspitten pilot

③ Ugello bruciatore - Brennerdüse - Burner nozzle - Injecteur du brûleur - Gaspitten brander

④ Vite minimo - Kleinstellschraube - Minimum adjusting screw - Vis de réglage minimum - Schroef minimum stand

⑤ A= Regolazione aria primaria - Primärluftabstand - Primary air adjustment - Regulation de l'air - Regeling aanfangslucht

T1/A Serie 900

Gas	p mbar		Tuttapiestra Glüplatte Gas solid top Coup-de-feu	●Fuochi aperti	
				3,5 kW Ø 85 mm	5,7 kW Ø 105 mm
G 20	20	Ugelli pilota ②	27	27	27
		Ugelli bruciatore ③	250	145	180
		Vite minimo ④	170	80	120
		A= mm ⑤	10	20	20
G 25	20	Ugelli pilota ②	27	27	27
		Ugelli bruciatore ③	270	155	200
		Vite minimo ④	180	90	130
		A= mm ⑤	10	20	20
G 25	25	Ugelli pilota ②	27	27	27
		Ugelli bruciatore ③	250	145	180
		Vite minimo ④	170	80	120
		A= mm ⑤	10	20	20
G 30/G 31 G 30 G 31	28-30/37 28 - 30 28 - 30	Ugelli pilota ②	19	19	19
		Ugelli bruciatore ③	165	95	120
		Vite minimo ④	110	50	75
		A= mm ⑤	39	24	24
G 30 G 31	50 50	Ugelli pilota ②	19	19	19
		Ugelli bruciatore ③	145	80	105
		Vite minimo ④	95	45	65
		A= mm ⑤	39	24	24

T2

Tipo di gas ⑥	G 20	G 25	G 25	G 30/G 31	G 30/G 31	G 31
p nom mbar	20	20	25	28 - 30	50	37
p min mbar	17	17	20	20	42,5	25
p max mbar	25	25	30	35	57,5	45

⑥ Tipo di gas - Gasart - Gas group - Typez de gaz - Soort gas

T3	CATEGORIA	TIPO DI GAS ⑥	p mbar
ES - GR - GB IE - IT - PT	II _{2H3+}	G 20	20
		G 30/G 31	28-30/37
DE	II _{2ELL3B/P}	G 20/G 25	20
		G 30	50
		G 31	50
NL	II _{2L3B/P}	G 25	25
		G 30	28 - 30
BE - FR	II _{2E+3+}	G 20/G 25	20/25
		G 30/G 31	28 - 30/37
AT - CH	II _{2H3B/P}	G 20	20
		G 30	50
		G 31	50
LU	I _{2E}	G 20	20
DK - FI - SE	II _{2H3B/P}	G 20	20
		G 30	28 - 30
		G 31	28 - 30
NO	I _{3B/P}	G 30	28 - 30
		G 31	28 - 30

⑥ Tipo di gas - Gasart - Gas group - Typez de gaz - Soort gas

T4

Modelli - Models - Modèles Modelle - Modellen	Forno elettrico - Electric oven Four électrique - Elektro-Backofen Elektrische oven	V	A	Cavo - Cable Kabel H07RN - F mm ²
Serie 700 803132149 - 803132469	kW 6	400V~ 3N	13	n° 5 x 1,5 mm ²
Serie 900 803142149 - 803142469	6	400V~ 3N	13	n° 5 x 1,5 mm ²

T5 Serie 700

Modelli - Models - Modelle Modèles - Modellen		Fuochi aperti - Open Burners Offene Kochstellen - Feux vifs Open vlammen 3,5 kW 5,7 kW				Tuttapiastra Glüplatte Gas solid top Coup-de-feu	
803132149						1	
803132469		1		1		1	
Q kW		min	max	min	max	min	max
		1,05	3,5	2,1	5,7	3,8	9,5
Consumo gas**	G 20 20 mbar m ³ /h		0,37		0,60		1,01
	G 25 25 mbar m ³ /h		0,43		0,70		1,17
	G 25 20 mbar m ³ /h		0,43		0,70		1,17
	G 30 28-30 mbar kg/h		0,28		0,45		0,75
	G 30 50 mbar kg/h		0,28		0,45		0,75
Connessione gas* ISO 7/1 R 3/4 #							

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

* Connessione gas - Gasanschluss - Arrivée gaz - Verbindung gas

Per installazione in Danimarca occorre avvitare sulla rampa d'alimentazione l'apposito nipplo

Vor dem Anschluß an die Gasversorgungsanlage, ist es erforderlich, den als Ausstattung gelieferten passenden Nippel auf Versorgungsrampe einzuschrauben

T5/A Serie 900

Modelli - Models - Modelle Modèles - Modellen		Fuochi aperti - Open Burners Offene Kochstellen - Feux vifs Open vlammen 3,5 kW 5,7 kW				Tuttapiastra Glüplatte Gas solid top Coup-de-feu	
803142149						1	
803142469		1		1		1	
Q kW		min	max	min	max	min	max
		1,05	3,5	2,1	5,7	3,8	10,5
Consumo gas**	G 20 20 mbar m ³ /h		0,37		0,60		1,11
	G 25 25 mbar m ³ /h		0,43		0,70		1,29
	G 25 20 mbar m ³ /h		0,43		0,70		1,29
	G 30 28-30 mbar kg/h		0,28		0,45		0,83
	G 30 50 mbar kg/h		0,28		0,45		0,83
Connessione gas* ISO 7/1 R 3/4 #							

T6

Modelli - Models - Modelle Modèles - Modellen	Qn kW	Consumo gas **			Tipo Bauart Type	Bauart fur DE	
		G 20	G25	G 30			
		m ³ /h		kg/h			
Serie 700	803132149	9,5	1,01	1,17	0,75	A₁	B₁₁ - B₂₁
	803132469	18,7	1,98	2,30	1,47		
Serie 900	803142149	10,5	1,11	1,29	0,83	A₁	B₁₁ - B₂₁
	803142469	19,7	2,08	2,42	1,55		

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

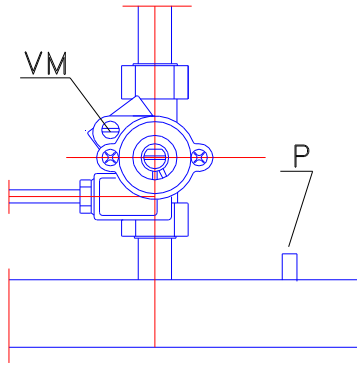


Fig.1 - Abb. 1

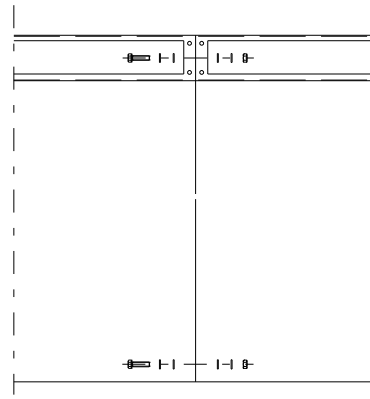


Fig.2 - Abb.2

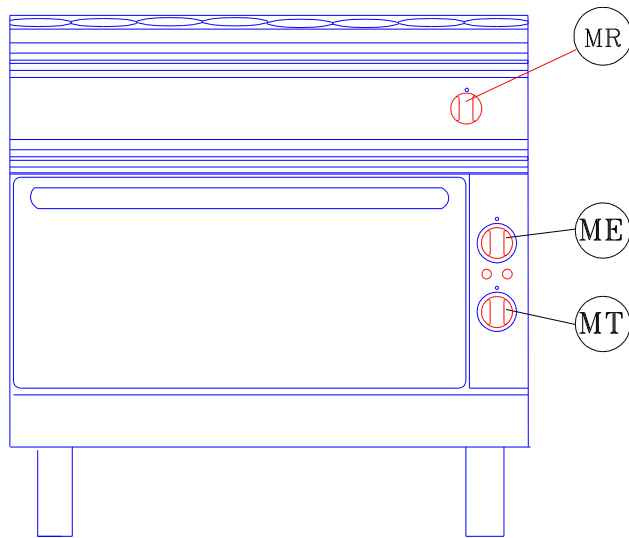


Fig.3 - Abb.3

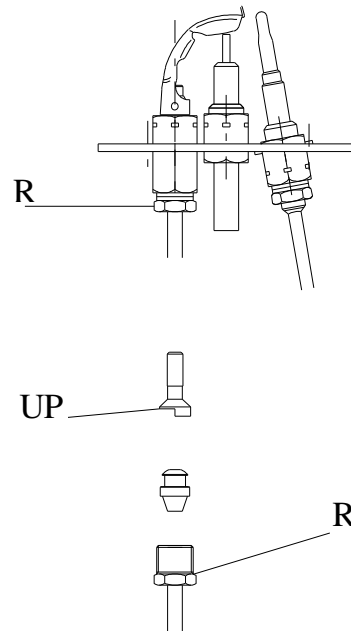
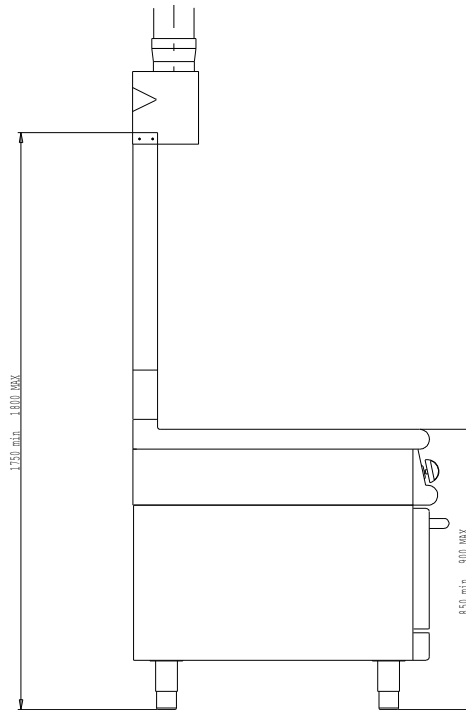
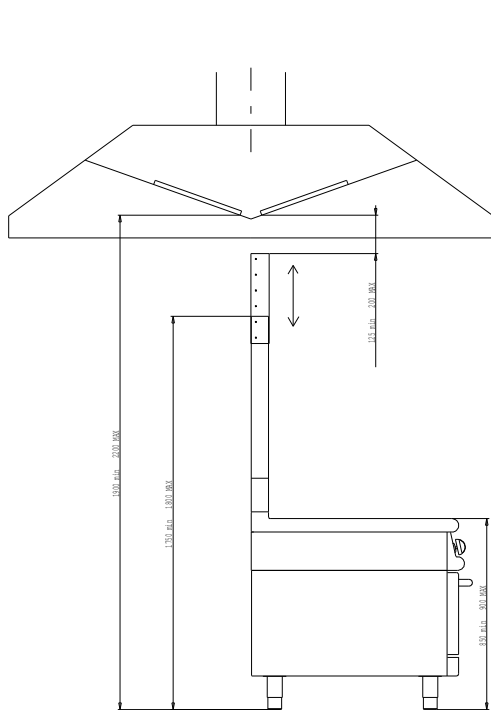
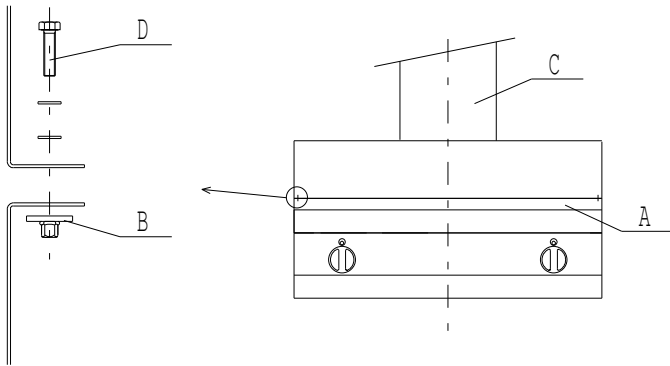
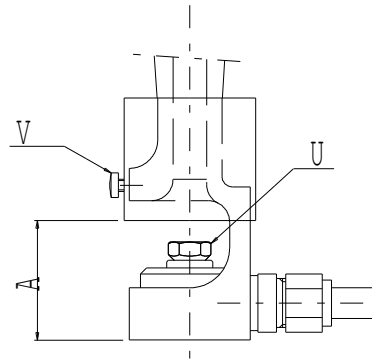
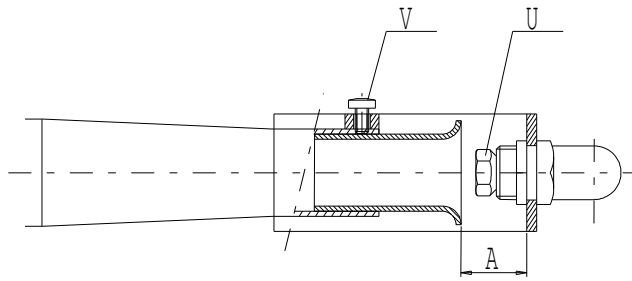
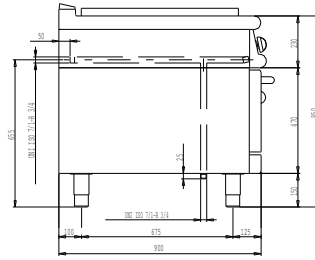
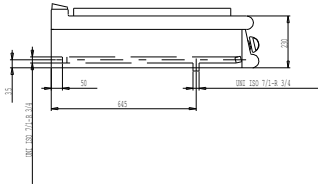
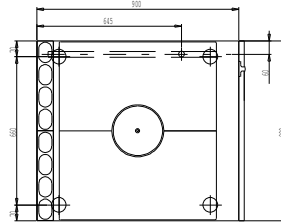
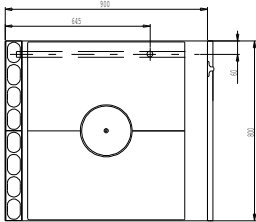


Fig.4 - Abb.4

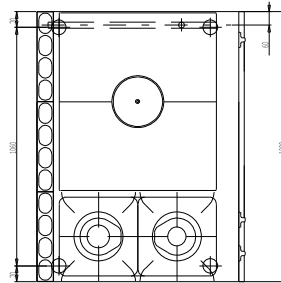
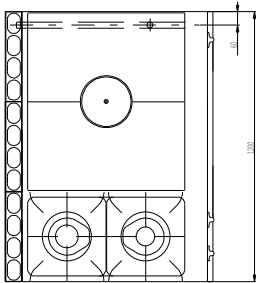




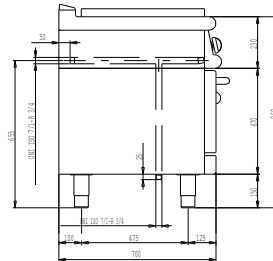
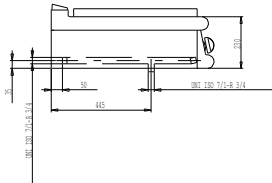
Mod.
Serie 900



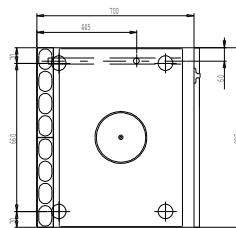
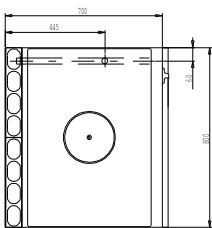
8031.42149



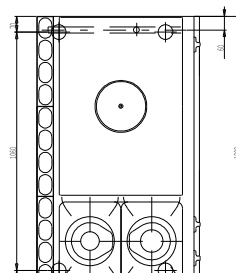
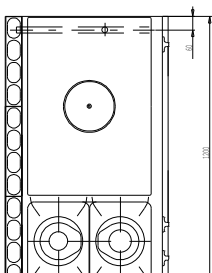
8031.42469



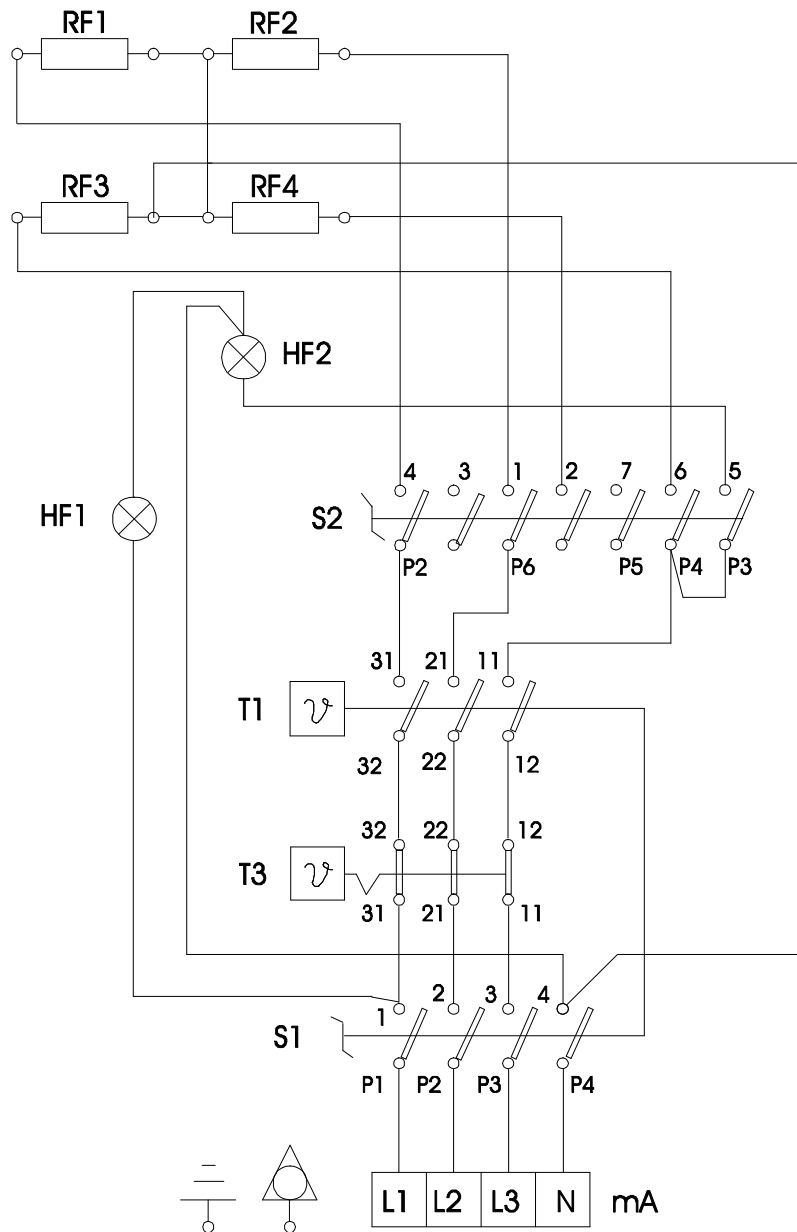
Mod.
Serie 700



8031.32149



8031.32469



400V-3N 6kW - 13A

- S1 Interruttore generale
Switch
Schalter
Interrupteur
- S2 Commutatore
Change over switch
Umschalter
Commutateur
- T1 Termostato
Thermostat
- T3 Limitatore di temperatura
Temp. limit. thermostat
Temperatur Begrenzer
Thermostat de securité
- HF1 Lampada "corr. inserita"
Power on light
Signallampe schalter
Lampe témoin du interrupteur
- HF2 Lampada termostato
Thermostat light
Thermostat lampe
Lampe témoin du thermostat
- mA Morsettiera allacciamento
Terminal board
Verbindungs Klemmkasten
Boite principale de connection
- RF1 Resistenze cielo
Upper heating resist.
- RF2 Ober Heizkorper
Resistances superieures
- RF3 Resistenze suola
Lower heating resist.
- RF4 Unter Heizkorper
Resistances inferieures

FORNO ELETTRICO
SERIE 900 700

827510082