



baron
cucine professionali

SERIE 700 / 900

GB Gas solid top

INSTRUCTION FOR INSTALLATION, ADJUSTEMENT, USE AND MAINTENANCE

Cod. 827730030

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1 - INSTRUCTIONS FOR INSTALLATION

1.1 Identifying the models

	SERIES 700	SERIES 900
Gas solid top - Top	803152141	803162141
Gas solid top + 2 gas burners Sx - Top	803152461S	803162461S
Gas solid top + 2 gas burners Dx - Top	803152461D	803162461D
Gas solid top + 4 gas burners - Top	803152681	803162681
Gas solid top on gas oven	803132141	803142141
Gas solid top + 2 gas burners on gas oven	803132461	803142461
Gas solid top + 4 gas burners on gas oven	803132681	803142681
Gas solid top on open cabinet	803112141	803122141
Gas solid top + 2 gas burners Sx on open cabinet	803112461S	803122461S
Gas solid top + 2 gas burners Dx on open cabinet	803112461D	803122461D
Gas solid top + 4 gas burners on open cabinet	803112681	803122681

1.2 Technical data

The technical data of these solid tops are indicated in the **Tables T4, T5 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 A1 and B21** 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). These solid tops can be installed separately, or assembled with other equipment of our line. 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 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 (when necessary), refer to the point 2.2. As regards the assembling of the draft switch (when necessary), refer to the point 2.4.

2.6 Assembling the top on a neutral base (fig. 3)

Assemble the 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.

2.7 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.

2.8 Assembling the tops in bridge configuration (fig. 3/A)

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 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 in the paragraph 2.7 (fig. 2). Reassemble the back, the control board and the knobs of the top.

2.9 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

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 nozzles of solid plate and oven (fig.4)

Remove knobs and control board from the solid top. Remove the lower horizontal panel of the oven. 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 table **T1**, for the equipment series 700, and in the table **T1A**, for the equipment series 900. Unloose the screw **V** and set the air adjusting bush at the distance "**A**" indicated in the table **T1**, for the equipment series 700, and in the table **T1A**, for the equipment series 900. Screw down the screw **V** tightly and seal it with red paint.

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

Remove knobs and control board. Remove the minimum adjusting screw **VM** from the gas cock and replace with that indicated in the table **T1**, for the equipment series 700, and in the table **T1A**, for the equipment series 900.

3.4 Replacing nozzles and air registers of the burners of the gas oven (fig.5/B)

Remove the lower horizontal panel and the bottom panel of the oven. Unscrew the nozzle **U** and replace with that indicated in the table **T1**, for the equipment series 700, and in the table **T1A**, for the equipment series 900. Unloose the screws **V** and set the air register at the distance "**A**" indicated in the tables **T1** or **T1A**. Screw down the screws **V** tightly and seal with red paint.

3.5 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.

3.6 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 table **T1**, for the equipment series 700, and in the table **T1A**, for the equipment series 900. Unscrew the screw **V** and set the air adjusting bush at the distance "**A**" indicated in the table **T1**, for the equipment series 700, and in the table **T1A**, for the equipment series 900. Screw down the screw **V** tightly and seal it with red paint.

3.7 Replacing the minimum nozzle of the cook top - open burners (fig.1)

Remove knobs and control board. Unscrew the minimum adjusting screw **VM** from the gas cock and replace with that indicated in the table **T1**, for the equipment series 700, and in the table **T1A**, for the equipment series 900.

3.8 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 table **T4**, for the equipment series 700, and in the table **T5**, for the equipment series 900. 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 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 **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, ignition plug 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 The pilot burner of the gas oven shows a difficult ignition or it fails to ignite

Piezoelectric lighter, ignition plug or pilot burner cable faulty. Insufficient gas feeding pressure. Nozzle or pipe clogged. The gas valve is faulty.

5.5 Extinction of pilot burner during the operation of the oven

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

The gas valve is faulty.

5.6 The main burner of the gas oven shows a difficult ignition or it fails to ignite

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

5.7 Difficult control of oven temperature

The gas valve 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.

REASSEMBLE THE COMPONENT CARRYING OUT THE SAME OPERATIONS BACKWARDS.

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 Gas valve, piezoelectric lighter of the gas oven

Remove the vertical control board of the oven and, if necessary, the right side of the equipment, then replace the component.

6.4 Thermocouple of gas oven

Remove the vertical control board and the lower horizontal panel of the oven, then replace the component.

6.5 Pilot burner, ignition plug of the gas oven

Remove the lower horizontal panel and the bottom panel of the oven, then replace the component.

6.6 Main burner of the gas oven

Remove the lower horizontal panel and the bottom panel of the oven, then replace the component.

6.7 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.

REASSEMBLE THE COMPONENT CARRYING OUT THE SAME OPERATIONS BACKWARDS.

6.8 Thermocouple and pilot burner 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.

6.9 Gas cock of solid top and open burners

Remove knobs and control board. Replace the component.

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 controlling the cocks 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

Press and turn the knob to the position *. Light the pilot burner pressing the button 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

Put off the main burner turning the knob to the position ★. Put 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 INTERMEDIATE cooking temperature
- 320 MAXIMUM cooking temperature

7.6 Ignition of the burner 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 the burners of gas oven

Put off the main 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 solid top 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 cock 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 whole equipment periodically (at least once a year); this check must be carried out by qualified professional personnel.

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 valve of the cook top, Pilot burner, Burners of the cook top, Burner of the solid top, Thermocouples, Knobs of gas cocks, Gas valve of the oven, Ignition plug, Piezoelectric lighter, Burner of the oven, Pilot burner cable

T1 serie 700

Gas	p mbar		Fuochi aperti Offene Kochstellen Open burners-Feux vifs 3,5 kW 5,7 kW		Tuttapiastra Glüplatte Gas solid top Coup-de-feu	Forno - Backofen Oven - Four
G 20	20	Ugelli pilota ②	27	27	27	27
		Ugelli bruciatore ③	145	180	235	190
		Vite minimo ④	80	120	170	---
		A= mm ⑤	20	20	10	23,5
G 25	20	Ugelli pilota ②	27	27	27	27
		Ugelli bruciatore ③	155	200	255	210
		Vite minimo ④	90	130	180	---
		A= mm ⑤	20	20	10	23,5
G 25	25	Ugelli pilota ②	27	27	27	27
		Ugelli bruciatore ③	145	180	235	190
		Vite minimo ④	80	120	170	---
		A= mm ⑤	20	20	10	23,5
G30/G31	28-30/37	Ugelli pilota ②	19	19	19	19
		Ugelli bruciatore ③	95	120	155	125
		Vite minimo ④	50	75	110	---
		A= mm ⑤	24	24	39	25,5
G 30 G 31	50	Ugelli pilota ②	19	19	19	19
		Ugelli bruciatore ③	80	105	140	110
		Vite minimo ④	45	65	95	---
		A= mm ⑤	24	24	39	25,5

T1/Aserie 900

Gas	p mbar		Fuochi aperti Offene Kochstellen Open burners-Feux vifs 3,5 kW 5,7 kW		Tuttapiastra Glüplatte Gas solid top Coup-de-feu	Forno - Backofen Oven - Four
G 20	20	Ugelli pilota ②	27	27	27	27
		Ugelli bruciatore ③	145	180	250	225
		Vite minimo ④	80	120	170	---
		A= mm ⑤	20	20	10	24
G 25	20	Ugelli pilota ②	27	27	27	27
		Ugelli bruciatore ③	155	200	270	245
		Vite minimo ④	90	130	180	---
		A= mm ⑤	20	20	10	24
G 25	25	Ugelli pilota ②	27	27	27	27
		Ugelli bruciatore ③	145	180	250	225
		Vite minimo ④	80	120	170	---
		A= mm ⑤	20	20	10	24
G30/G31	28-30/37	Ugelli pilota ②	19	19	19	19
		Ugelli bruciatore ③	95	120	165	145
		Vite minimo ④	50	75	110	---
		A= mm ⑤	24	24	39	26
G 30 G 31	50	Ugelli pilota ②	19	19	19	19
		Ugelli bruciatore ③	80	105	145	130
		Vite minimo ④	45	65	95	---
		A= mm ⑤	24	24	39	24,5

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

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
		G 25	25
NL	II _{2L3B/P}	G 30	28 - 30
		G 20/G 25	20/25
BE - FR	II _{2E+3+}	G 30/G 31	28 - 30/37
		G 20	20
AT - CH	II _{2H3B/P}	G 30	50
		G 31	50
		G 20	20
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 Serie 700

Modelli - Models - Modelle Modèles - Modellen	Fuochi aperti - Open Burners Offene Kochstellen - Feux vifs Open vlammen				Tuttapiastra Glüplatte Gas solid top Coup-de-feu		Forno Backofen Oven Four		Vano aperto Offener unterbau Open base Placart ouvert
	3,5 kW		5,7 kW						
803152141					●				
803152461S - 803152461D - 803152681	●		●		●				
803112141					●				●
803112461S - 803112461D - 803112681	●		●		●				●
803132141					●		●		
803132461 - 803132681	●		●		●		●		
Q kW	min	max	min	max	min	max	min	max	
	1,05	3,5	2,1	5,7	3,8	9,5	---	6,5	
Consumo gas**	G 20 20 mbar m ³ /h	0,37		0,60		1,01		0,69	
	G 25 25 mbar m ³ /h	0,43		0,70		1,17		0,80	
	G 25 20 mbar m ³ /h	0,43		0,70		1,17		0,80	
	G 30 28-30 mbar kg/h	0,28		0,45		0,75		0,51	
	G 30 50 mbar kg/h	0,28		0,45		0,75		0,51	
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 Serie 900

Modelli - Models - Modelle Modèles - Modellen	Fuochi aperti - Open Burners Offene Kochstellen - Feux vifs Open vlammen				Tuttapiastra Glüplatte Gas solid top Coup-de-feu		Forno Backofen Oven Four		Vano aperto Offener unterbau Open base Placart ouvert
	3,5 kW		5,7 kW						
803162141					●				
803162461S - 803162461D - 803162681	●		●		●				
803122141					●				●
803122461S - 803122461D - 803122681	●		●		●				●
803142141					●		●		
803142461 - 803142681	●		●		●		●		
Q kW	min	max	min	max	min	max	min	max	
	1,05	3,5	2,1	5,7	3,8	10,5	---	8,5	
Consumo gas**	G 20 20 mbar m ³ /h	0,37		0,60		1,11		0,90	
	G 25 25 mbar m ³ /h	0,43		0,70		1,29		1,05	
	G 25 20 mbar m ³ /h	0,43		0,70		1,29		1,05	
	G 30 28-30 mbar kg/h	0,28		0,45		0,83		0,67	
	G 30 50 mbar kg/h	0,28		0,45		0,83		0,67	
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.

T6

Modelli - Models - Modelle Modèles - Modellen	Qn kW	Consumo gas **			Tipo Bauart Type	Bauart für DE
		G 20	G25	G 30		
		m ³ /h		kg/h		
Serie 700						B₁₁ - B₂₁
803152141	9,5	1,01	1,17	0,75	A₁	
803152461S	18,7	1,98	2,30	1,47	B₁₁	
803152461D	18,7	1,98	2,30	1,47	B₁₁	
803152681	27,9	2,95	3,43	2,20	B₁₁	
803112141	9,5	1,01	1,17	0,75	A₁	
803112461S	18,7	1,98	2,30	1,47	B₁₁	
803112461D	18,7	1,98	2,30	1,47	B₁₁	
803112681	27,9	2,95	3,43	2,20	B₁₁	
803132141	16	1,69	1,97	1,26	B₁₁	
803132461	25,2	2,67	3,10	1,99	B₁₁	
803132681	34,4	3,64	4,23	2,71	B₁₁	
Serie 900	kW	G 20	G 25	G 30	B₁₁ - B₂₁	
		m ³ /h		kg/h		
803162141	10,5	1,11	1,29	0,83		A₁
803162461S	19,7	2,08	2,42	1,55		B₁₁
803162461D	19,7	2,08	2,42	1,55		B₁₁
803162681	28,9	3,06	3,55	2,28		B₁₁
803122141	10,5	1,11	1,29	0,83		A₁
803122461S	19,7	2,08	2,42	1,55		B₁₁
803122461D	19,7	2,08	2,42	1,55		B₁₁
803122681	28,9	3,06	3,55	2,28		B₁₁
803142141	19	2,01	2,34	1,50		B₁₁
803142461	28,2	2,98	3,47	2,22		B₁₁
803142681	45,9	4,86	5,65	3,62		B₁₁

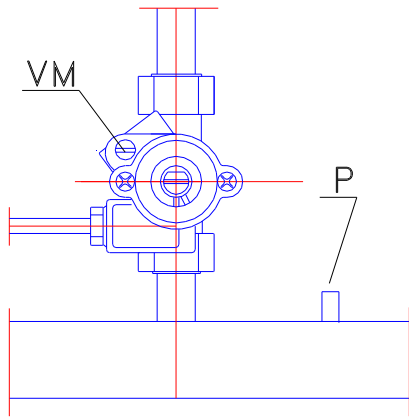


Fig.1 - Abb. 1

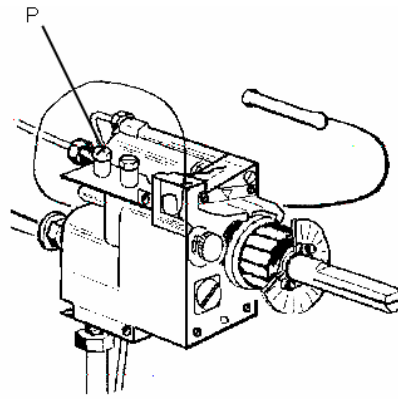


Fig.1/A- Abb. 1/A

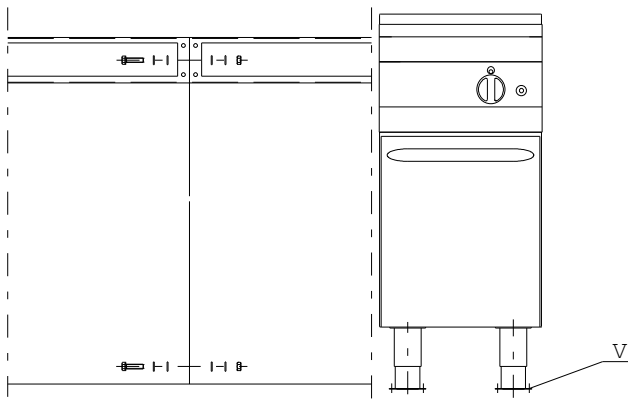


Fig. 2 - Abb. 2

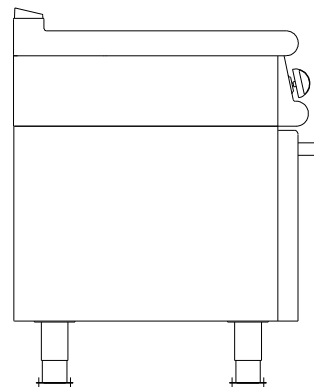


Fig. 2/A - Abb. 2/A

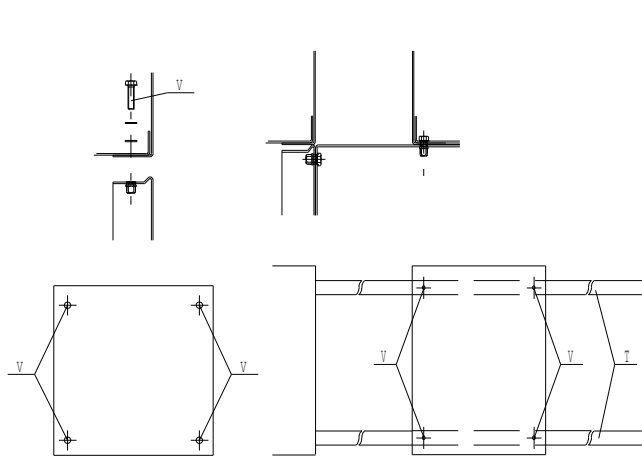


Fig. 3 - Abb. 3

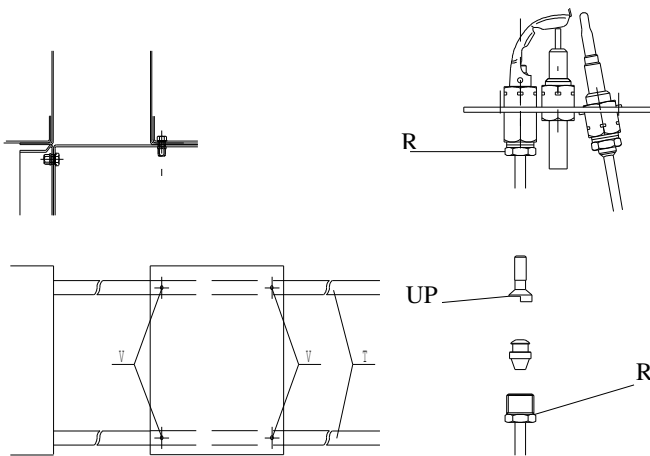


Fig. 3/A - Abb. 3/A

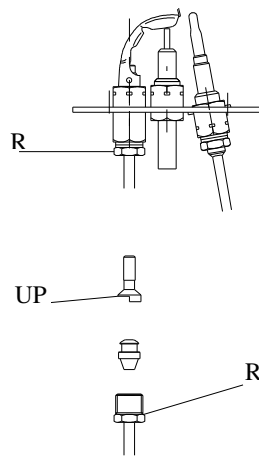


Fig. 4 - Abb. 4

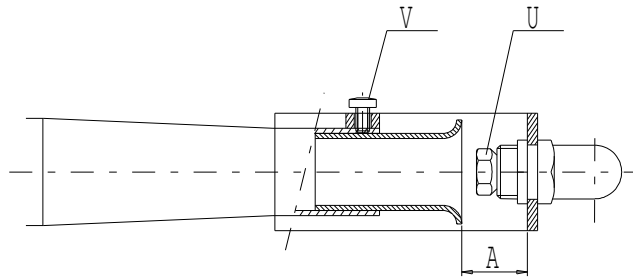


Fig. 5 - Abb. 5

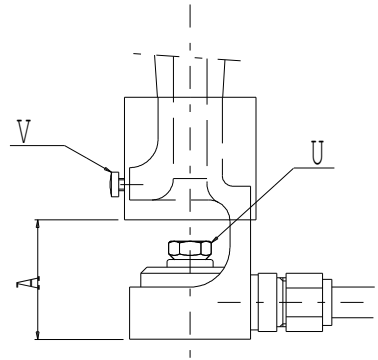


Fig.5/A - Abb. 5/A

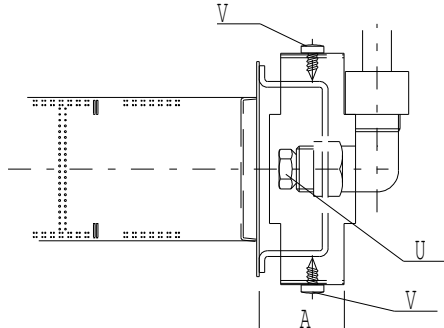


Fig. 5/B - Abb. 5/B

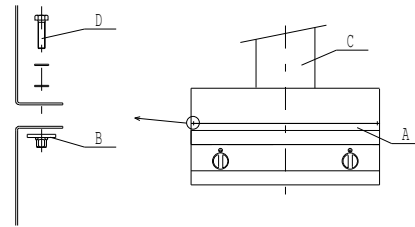


Fig.6 - Abb. 6

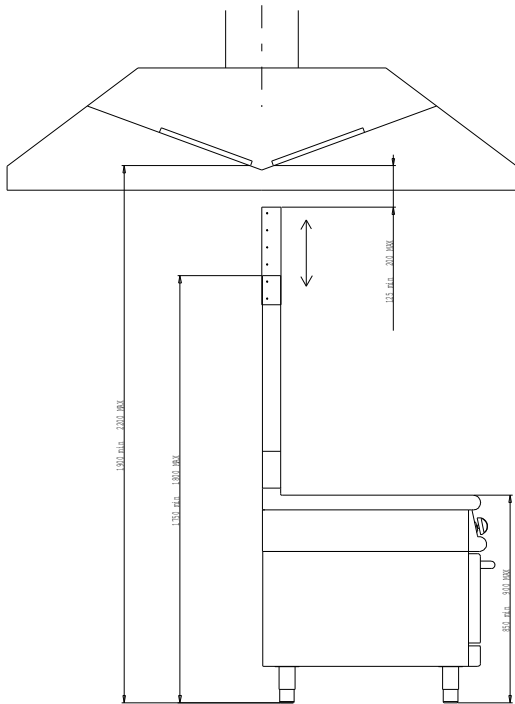


Fig.7 - Abb. 7
 (für DE = B21 - siehe Punkt 2.3)
 (für DE = B21 - siehe Punkt
 2.3DE = B11 - siehe Punkt 2.)

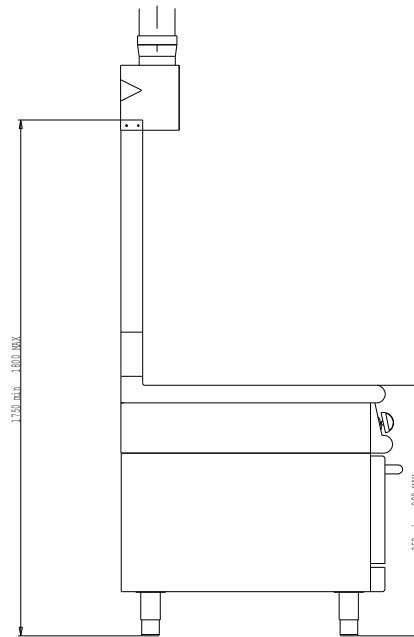
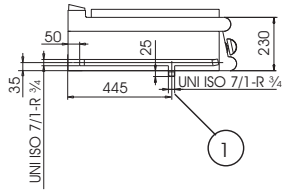
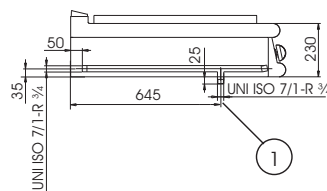


Fig.8 - Abb. 8
 (für DE = B11 - siehe Punkt 2.4)
 (für DE = B21 - siehe Punkt
 2.3DE = B11 - siehe Punkt 2.)

SERIE 700

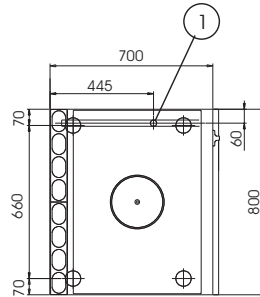


SERIE 900

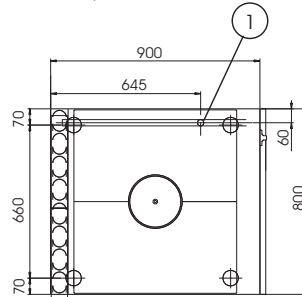


- ① - Connessione gas
 - Gas connection
 - Gasanschluß
 - Raccord du gaz

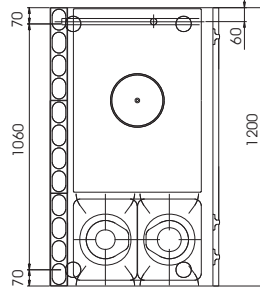
ISO 7/1 R 1/2 "



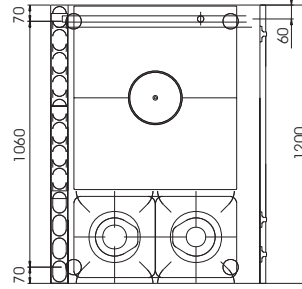
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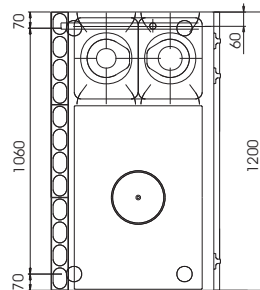
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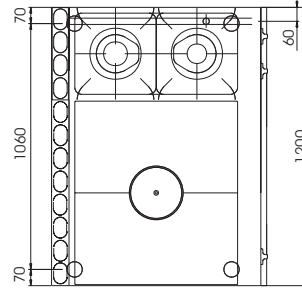
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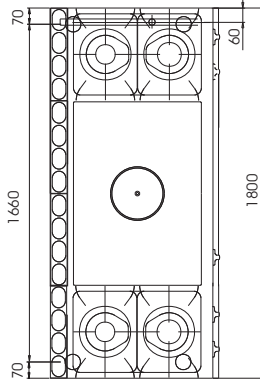
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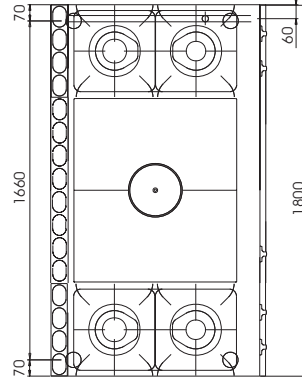
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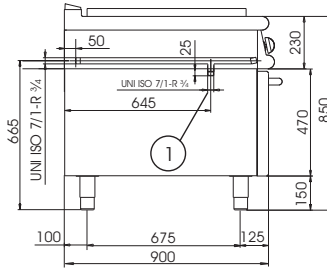
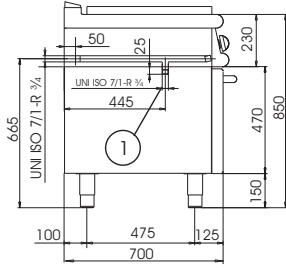
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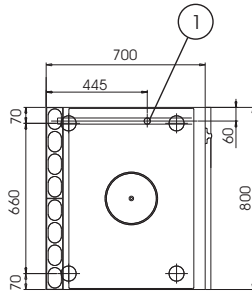
SERIE 700

SERIE 900

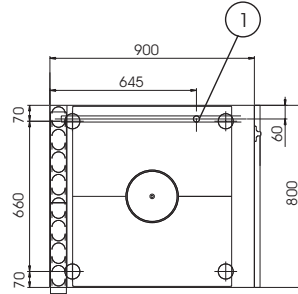


- ① - Connessione gas
 - Gas connection
 - Gasanschluß
 - Raccord du gaz

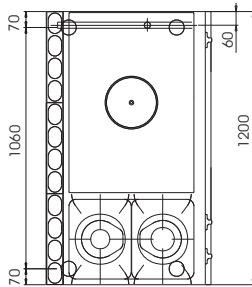
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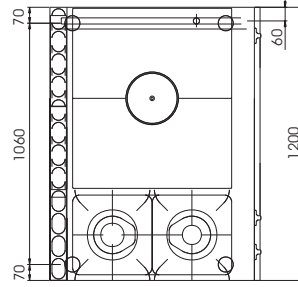
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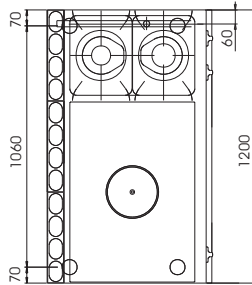
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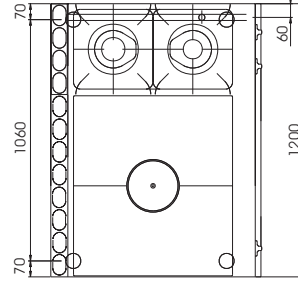
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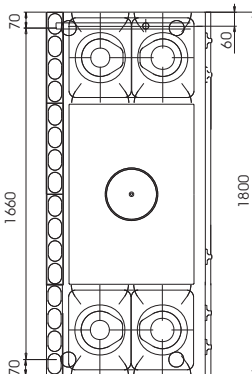
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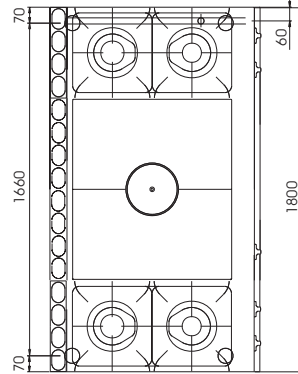
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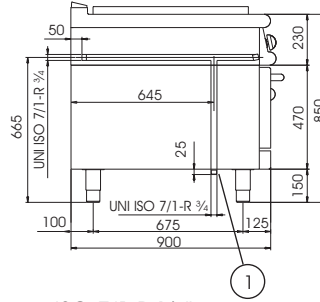
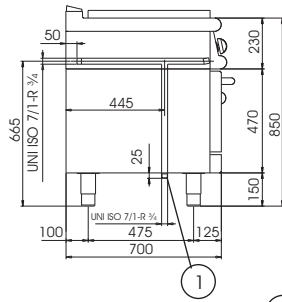
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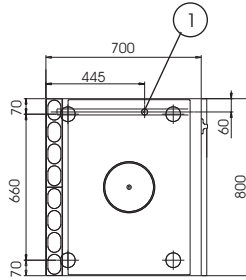
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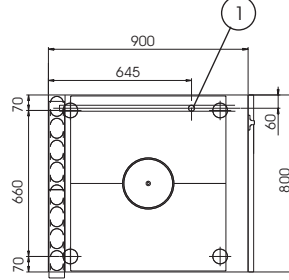


- ① - Connessione gas
 - Gas connection
 - Gasanschluß
 - Raccord du gaz

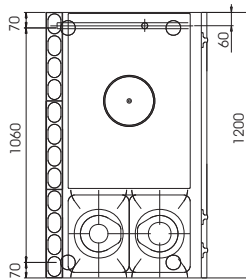
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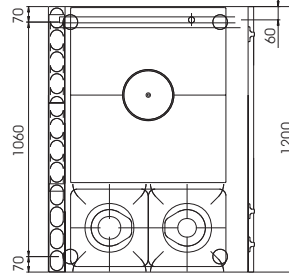
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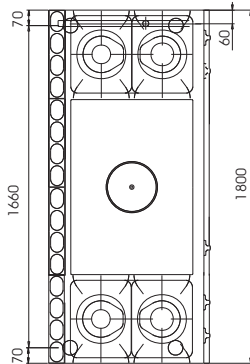
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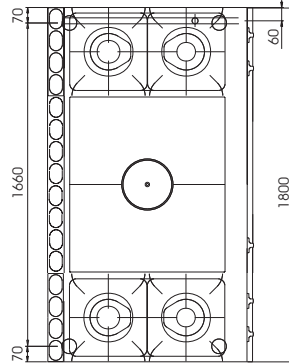
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