



# **SERIE 700 / 900**

**GB** Tilting Bratt Pans

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

**Cod. 827730050**

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## 1 - INSTRUCTIONS FOR INSTALLATION

### 1.1 Identifying the models

	Serie 700	Serie 900
Gas-heated tilting bratt pan with basin bottom of steel	803137252	803147252
Gas-heated tilting bratt pan with basin bottom of stainless steel	803137352	803147352

### 1.2 Technical data

The technical data of these apparatuses are indicated in the attached **T1 Table**.

## 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 be installed only in rooms with a good ventilation. **Any equipment of the type A 1** 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 vapors. **Specify the type of installation crossing the proper square: A1 - B11 - B21, of the rating plate (included in the control board).**

### 2.2 Positioning

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. These tilting bratt pan 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..

### 2.3 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.

### 2.4 Aligning the equipment (Fig. 2)

Operate as follows:

Remove the lifting crank and the 2 side control boards.

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 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. 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.

### 2.6 Connection to the water system

Connect the water inlet pipe to the water system inserting a mechanic filter. Furthermore, insert a cutoff cock before the apparatus, in an easily accessible position. Before connecting the filter, make the water run for some time to allow the elimination of possible ferrous scales from the pipes.

### 2.7 Draining the basin

Prepare a floor drain in front of the braising pan. This drain, provided with grating and trap, must meet the draining outlet of the basin so that the basin can directly be discharged as it is lifted.

## 3- ADAPTING THE EQUIPMENT 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 (fig.3)

The area concerned with this operation is that under the basin. The pilot burner is installed in right fore position, with respect to the basin. Unscrew the union **R** and replace the nozzle **UP** with that indicated in the **T2 table**. Screw down the union **R** again.

### 3.2 Replacing nozzles and air registers of the burners (fig.4)

The area concerned with this operation is that under the basin. The nozzle is installed in rear central position. Unscrew the nozzle **U** and replace it with that indicated in the **T2 table**. Unloose the screw **V** and set the air adjusting bush at the distance "**A**" indicated in the **T2 table**. Screw down the screw **V** tightly and seal it with red paint.

### 3.3 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 mains or of the gas pipe network.

### 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 **T1 table**. 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 **T2 table**.

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 right control board. 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 **T3 table**; 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 burner shows a difficult ignition or it fails to ignite

The piezoelectric lighter, the plug or the pilot burner cable are faulty or connected incorrectly. Insufficient gas feeding pressure. Nozzle or pipe clogged. The gas valve is faulty.

#### 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 valve. Gas feeding pressure drop. Intervention of the safety thermostat of manual reset. The gas valve is faulty.

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

Insufficient gas feeding pressure. Nozzle clogged. The gas valve is faulty. The operating thermostat is faulty. The thermopile is not sufficiently heated by the pilot burner. Wrong connection of thermopile cables to the valve. The thermopile is faulty.

#### 5.4 Difficult control of temperature

The gas valve is faulty. The thermostat is faulty. The bulb and/or the capillary tube of the thermostat are damaged.

#### 5.5 The operation of basin lifting system is difficult or noisy.

The internal thread is worn-out and must be replaced. The moving parts (internal thread, auger, pins, etc...) are not lubricated.

### 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. These operations must be carried out exclusively by qualified personnel.

#### 6.1 Main burner

Remove the cover and lift the basin; now the group of burners is accessible, then it is possible to:  
Remove the protection case at the inlet of the burner. Disconnect the gas feeding pipe. Unloose the screws fixing the main burner to the supporting case. Extract the main burner. Replace the component and reassemble carrying out the same operations backwards.

#### 6.2 Pilot burners and ignition plug

The area concerned with this operation is that under the basin. The pilot burner is installed in right fore position, with respect to the basin. Unloose the 2 screws that fasten the flange supporting the assembly of pilot burner - thermocouple - thermopile, to the bottom. Remove this assembly from its seat and replace the

component. Reassemble carrying out the same operations backwards.

#### 6.3 Thermocouple and thermopile

The area concerned with this operation is that under the basin. The assembly of pilot burner - thermocouple - thermopile is installed in right fore position, with respect to the basin. Lift the basin. Remove the right control board and the right internal side of the equipment. Unloose the 2 screws that fasten flange supporting the assembly of pilot burner - ignition plug - thermocouple - thermopile, to the bottom. Disassemble the thermopile or the thermocouple unscrewing the connection fastening them to the support of pilot burner, and disconnect the electric connections of the gas valve. Replace the components and reassemble carrying out the same operations backwards.

#### 6.4 Operating and safety thermostat

Lift the basin. Remove the right control board, the right internal side and the frontal panel of the equipment. Remove the plate fastening the capillary tubes to the frontal structure. Remove the bulbs from their seats in the basin. Unloose the screws fixing the operating thermostat to the control board and remove the thermostat. Unloose the screws fixing the safety thermostat and extract it from the right internal side of the equipment. Replace the components and reassemble carrying out the same operations backwards.

#### 6.5 Gas valve

Lift the basin. Remove the right control board and the right internal side of the equipment. Disconnect the 2 unions of inlet and outlet pipes of the gas valve which can be found in central position on the right side. Disconnect the pilot burner pipe, the thermocouple and the thermopile, from the valve. Unloose the screws fixing the valve to the supporting bracket. Remove the valve from the frontal panel and replace it. Reassemble the component carrying out the same operations backwards.

### 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. Before starting the tilting bratt pan clean the equipment from the industrial protection grease operating as follows:

Fill the basin with water and degreasing detergent, heat the water to the boiling point for some minutes. Drain the water from the basin and rinse with clean water. These braising pans cannot be used as fryers because the temperature of their basin can exceed 230 °C (limit temperature of oils) and oil can burn. The installation and possible transformation of this equipment for other gas groups must be carried out only by authorized and qualified installers. In case of troubles, disconnect the gas cutoff cock, installed before the equipment and call only authorized After-Sales Service Centres.


**The manufacturer declines any liability in case these warnings are not complied with.**

#### 7.2 Safety devices

These tilting bratt pans are equipped with a safety thermostat: when the maximum control temperature is exceeded, this device stops the gas flow. In this case, turn off the gas cock, installed before the apparatus, and call the After-Sales Service.

### 7.3 Use of the tilting bratt pan

The knob controlling the gas cock **MG** is marked with the following symbols:

- **off**
- ★ **pilot burner on**
-  **lighting the burner of the basin**


The knob controlling the operating thermostat **MT** is marked with the following references:

- 0 **Off**


**100 - 250 °C Intermediate temperature values**

**300 °C Maximum temperature**

### 7.4 Lighting the main burners of the tilting bratt pan (fig. 5)

Turn the knob of the thermostat **MT** to **0** (off). Press and turn the knob controlling the gas valve **MG**, to **★**. Press the knob **MG** completely and light the pilot burner pressing the pushbutton of the piezoelectric lighter **MP**. 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 through a proper sight glass of the frontal panel under the basin. Ignition can also be carried out manually with a flame approaching the pilot burner; at the same time keep the knob controlling the gas valve, at the position **★** for the necessary time. Turn the knob **MG** to the position . Turn the knob of the thermostat **MT** to the position corresponding to the desired cooking temperature.

### 7.5 Extinction of burners (fig. 5)

Turn off the main burner turning the knob **MG** to the position **★**. Turn off the pilot burner pressing and turning the knob to the position . Turn the knob of the thermostat **MT** to **0** (off).

## 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 equipment with non corrosive products. Do not wash the equipment with water jets.

**In the models with basin bottom of steel (iron), heat the braising pan for some minutes after the daily cleaning, to dry the bottom as soon as possible. Then lubricate with a thin film of oil for food.**

Grease the basin lifting system periodically; two grease nipples are available in the equipment: when removing the left control board, you can find one of these nipples; the other one is accessible when the basin is lifted. When the equipment must not be used for long time, turn off the gas cock installed before the equipment, and clean all the surfaces carefully.

Check the whole equipment and the exhaust gas pipe periodically (at least once a year); this check must be carried out by qualified professional personnel.

## 9 - LIST OF SPARE PARTS

- Gas valve
- Pilot burner
- Thermocouple
- Thermopile
- Ignition plug of pilot burner
- Safety thermostat
- Operating thermostat
- Main burner
- Piezoelectric lighter
- Internal thread of basin lifting system
- Water inlet cock

<b>T1</b>	<b>Serie 700</b>	<b>Serie 900</b>
<b>Modelli - Modelle - Models</b>	803137252	803147252
<b>Modèles - Modellen</b>	803137352	803147352
<b>Q kW</b>	14	20,5
Consumo gas**		
G 20 20 mbar m <sup>3</sup> /h	1,48	2,17
G 25 25 mbar m <sup>3</sup> /h	1,72	2,52
G 25 20 mbar m <sup>3</sup> /h	1,72	2,52
G 30 28-30 mbar kg/h	1,10	1,62
G 30 50 mbar kg/h	1,10	1,62
<b>Tipo - Bauart - Type</b>	<b>A<sub>1</sub></b>	<b>A<sub>1</sub></b>
<b>Bauart für DE</b>	<b>A<sub>1</sub></b>	<b>A<sub>1</sub></b>
Connessione gas* ISO 7/1 R 3/4 #		

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

\* Connessione gas - Gasanschluss - Arrivée gaz - Verbindung

# 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 gas einzuschrauben

## T2

Gas	p mbar	Modelli-Modelle-Models Modèles - Modellen	Serie 700	Serie 900
			803137252 803137352	803147252 803147352
G 20	20	② Ugelli pilota	51	51
		③ Ugelli bruciatore	280	340
		④ A= mm	9	9
G 25	20	② Ugelli pilota	51	51
		③ Ugelli bruciatore	310	370
		④ A= mm	9	9
G 25	25	② Ugelli pilota	51	51
		③ Ugelli bruciatore	280	340
		④ A= mm	9	9
G 30/G 31	28-30/37	② Ugelli pilota	30	30
		③ Ugelli bruciatore	190	230
		④ A= mm	14	40
G 30	50	② Ugelli pilota	25	25
		③ Ugelli bruciatore	165	205
		④ A= mm	10	12
G 31	50	② Ugelli pilota	25	25
		③ Ugelli bruciatore	165	205
		④ A= mm	10	12

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

**T3**

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

**T4**

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

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

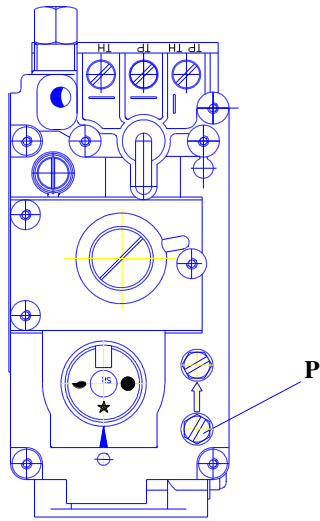


Fig. 1 - Abb. 1

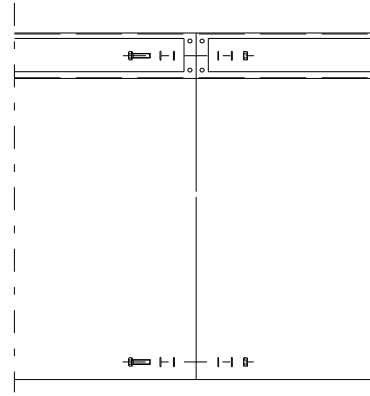


Fig. 2 - Abb. 2

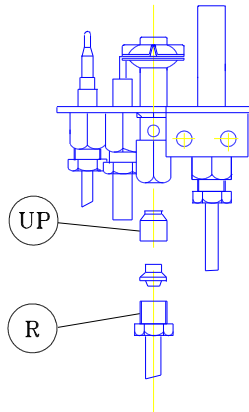


Fig.3 - Abb.3

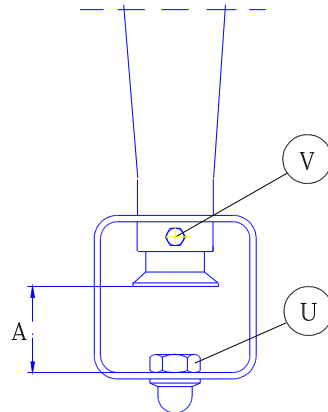


Fig.4 - Abb. 4

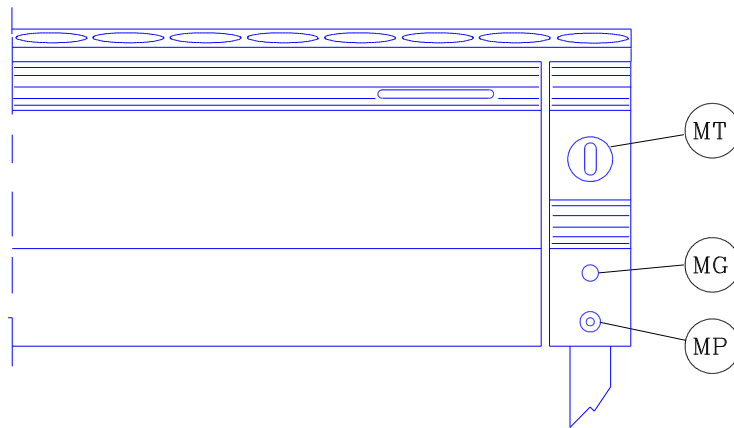
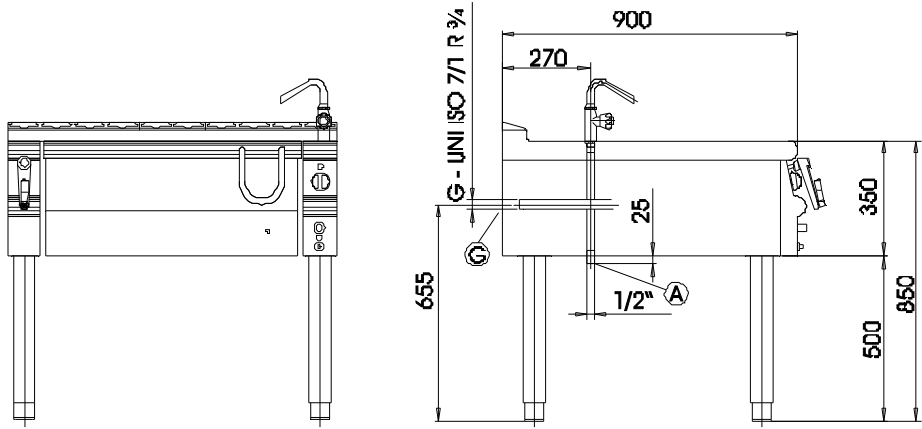


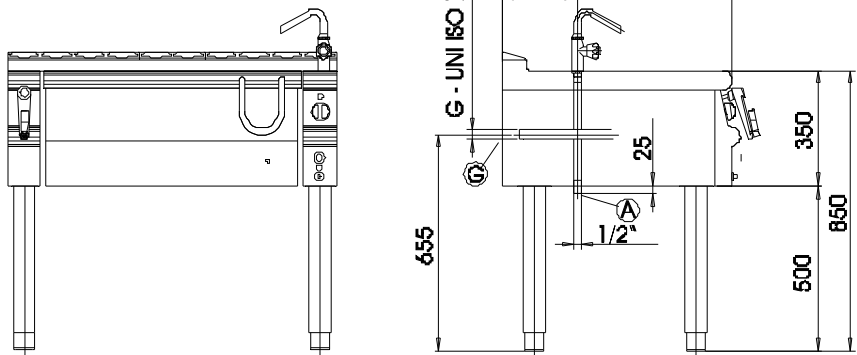
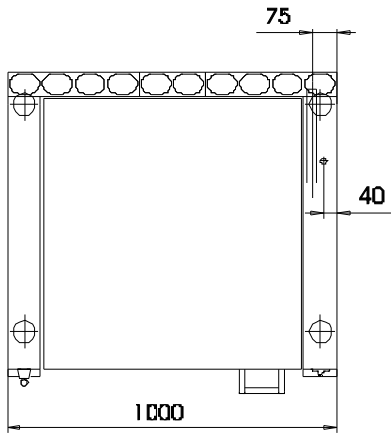
Fig. 5 - Abb. 5



SERIE 900

803147252

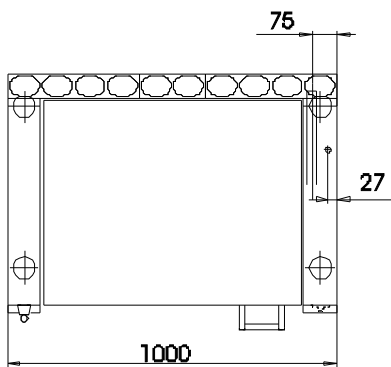
803147352



SERIE 700

803137252

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G - Gas connection

A - Water inlet